

arches

Comestibles

We drop by a few alumni-owned
eat-and-drinkeries



Comestibles

We visit seven nearby alumni-operated eateries (and a couple of taprooms)

THROUGH THE LOOKING GLASS This front-door porthole has been greeting visitors to Peter Stanley's Tides Tavern for 40 years. Facing page: Russ Heaton '97 and the 7th anniversary of Doyle's.



Call us clueless Yanks, but we just figured out that "pub" is shorthand for "public house"

Doyle's Public House

208 Saint Helens Ave., Tacoma

On another in the long string of perfect days in the most perfect Northwest summer anyone around here can remember, we gave up our usual lunchtime tramp up and down the hills between campus and Old Town to return to Doyle's, which we wrote about in this magazine when **Russ Heaton '97** and David Shelnut opened it in 2006.

The complete *Arches* staff shoehorned itself into the editor's '66 VW Beetle for the ride downtown, and upon entering we were pleased to see that the pub retained its old-world feel, enhanced now by the patina of seven years in business. Russ came out to welcome us and apologized for not being able to hang around—he'd just been called to pick up his daughter

at school—but he stood still long enough for Ross to snap his picture, and he said seeing us reminded him that he'd been meaning to say he started offering Schooner Exact beer when he read about its makers, **Heather Lindley McClung '02** and her husband, Matt, in *Arches*. Cool! But, then, Russ has always tried to keep Doyle's a neighborhood-type place. The pub is a huge supporter of local adult and youth soccer teams, contributes to dozens of area non-profits, and buys most of its supplies from Tacoma merchants like Corina Bakery and even the ACE Hardware down at 12th and Sprague.

Time for lunch. We noted that bangers and mash and shepherd's pie are still on the menu, both of which rightly seemed like they should be consumed with a pint of Guinness. Alas, we were headed back to Arches World Headquarters (all three attic rooms of it), so no beer today. Associate Editor Tollefson ordered the Rueben sandwich. Ms. AE is a bit of an authority on Ruebens. They are a favorite of hers, and she's eaten one in nearly every state.

(That's state in the U.S., not state of being.) Art director Julie and photographer Ross both got turkey BLTs, and Mr. Editor ordered a spinach salad, to which the staff remarked, "Just like you do every day back at school. You're in an Irish pub. Get with the spirit!"

OK, fine, Mr. and Ms. BLTs.





Three's Company Treas Cafes

2312 N. 30th St.
1201 S. Union Ave., Tacoma

We make a mid-week roll down the 30th St. hill to Old Town to meet **Courtney Ludwig Marshall '03**, who with her husband, Oliver, and partner Brad Carpenter have in the last year opened two Treas cafes in the North End. These the Marshalls add to another shop they call Blue Steele Coffee on Steele St. S., the former Forza Coffee where four Lakewood police officers were killed in 2009.

The store on 30th is in the old Tully's coffee joint next to the Job Carr Cabin Museum. The name Treas was chosen, Courtney told us, in hopes folks will think of it as "a third place" in their lives—the first being home, then work, then a comfortable neighborhood hangout.

Above, left: Courtney Ludwig Marshall '03 (Luddy, her old softball teammates call her) and newborn daughter Evie in the 30th St. Treas, one of three coffee shops she operates. Above, right: What Courtney ordered for us to snack on. Left: In September Peter Stanley '69 celebrated 40 years running The Tides. Facing page: This stained glass window made by Jerry Collins '67 has been throwing beautiful afternoon light in The Tides' dining room since the beginning.

Comfortable it was. It's been completely remodeled in a style that is part old-Tacoma mills and manufacturing, and part new-Tacoma museums and maritime center.

Courtney had warned us she might be a little distracted since she'd have month-old daughter Evie with her, but the babe dozed unperturbed on Courtney's shoulder the whole time we were there. Courtney chose a few popular items off their lunch menu for us to sample: a Spanish chorizo and drunken goat cheese flatbread served on a plate drizzled with chipotle honey; a prosciutto, pear, and cambozola flatbread; and a cheese platter that included a homemade honey lavender goat cheese. Wow.

As we snack, in comes **Alyssa Stielstra '08**, who we learn is Courtney's wine merchant and who as a UPS undergrad was a "Link" phona-thon worker; you know, one of those students who calls and chats you up for a donation to the college. The breadth and weave of the Logger network never ceases to astound us.

We asked Courtney about her days at Puget Sound. She grew up just across the Narrows, in Gig Harbor, and majored in business and leadership and studied abroad in Australia, where she met her husband. She was on the softball team. Luddy, her teammates called her; played second base and batted .324 during her UPS career. (When we got back to campus we asked

her former coach, Robin Hamilton, what she remembered about Courtney. "An intense competitor—slid hard, ran hard, great fielder—and she liked winning," Robin told us. "But she always did it with such a joyful approach and a big smile on her face. Practice was never boring when she was with us!")

Alas, time to head back up the hill to our desks. Ross snapped a few photos, and we depart certain we'll be back, maybe for trivia night (Tuesday at 30th St.) or for the weekend-evening jazz.

40 Years of Cheers and Beers The Tides Tavern

2925 Harborview Dr., Gig Harbor

"Two women sporting purple and pink T-shirts, shorts, and sandals lean against a deck rail, slip an arm around each other's waist, and smile for the camera. On the water beyond them kayakers and ducks glide by, yachts and yawls bob, and tall evergreens line the curved shore. The women could be posing for a catalog photo shoot, but it's just another day at The Tides."

That's what we wrote in *Arches* back in 2005 about the restaurant that **Peter Stanley '69** has been operating for 40 years. Peter was planning a big anniversary party for the weekend of September 13–15, and we thought it was high time to revisit. Lucky us, staunch *Arches* supporter **Peter Altmann '69** offered to ferry us across The Narrows in his boat, so we avoided having to search for a parking space and arrived by sea.

All was as we remembered. Editor Chuck actually goes to The Tides fairly often because, right there on the post-card-picture harbor, it reminds him of the little towns of his youth on the Maine Coast. If only he could order a New England lobster roll, he always says, but The Tides' salmon tacos are a pretty acceptable substitute combined with the tavern's unpretentious and friendly atmosphere. On this day Mr. Editor is doubly thrilled because he notes two of his mountaineering heroes, Lou and Jim Whitakker, having lunch out on the deck. It was kind of a trip home for Editor Cathy, too, since she lived in Gig Harbor in the years after her 1983 UPS graduation and frequented The Tides back when the only thing that came out of the kitchen was pizza.

Mr. Stanley recounted for us how in 1973 he and a couple of Puget Sound friends were interested in buying a locals-type bar. They spent the better part of a year searching for the perfect location.

"We didn't have a lot of money, and we had no business plan. But it wasn't about making money; it was about having an adventure," said Peter, an English-turned-business major. They found their spot less than 10 miles from campus when they laid eyes on what was then called Three-Fingered Jack's Tides Tavern. "Twasn't a pretty sight, but Peter saw past the disrepair and focused on the property's waterfront potential. He bought The Tides and joined a long line of colorful owners of the 1910 building that first served as West Side Mercantile.

"The place was a dive, but a popular dive," said Peter, who rebuilt the dilapidated structure, lining its walls in Western yellow cedar and installing big windows overlooking the harbor. Among members of the original employee crew were **John Butler '70**, **Janie Aikens '73** (who met Peter's brother working there that first summer and married him), and **Jerry Collins '67** (who made the stained glass art that lights the end of the main dining room to this day).

By all accounts the 40th birthday bash was a floor-shaking good time. Peter brought in longtime Tacoma rockers and supporters of good causes Daryl and the Diptones, featuring our own **Rick Stockstad '70** on keyboards. A milestone indeed, and for reasons other than an anniversary, it turns out. Peter's son Dylan has been in charge of day-to-day operations at The Tides for a couple of years now, and daughter McKenzie is marketing director. Peter soon will pass along full responsibility.

"I'd never planned to leave," said Peter. "But they've been doing an amazing job."

The Power of the Pie The City of Sumner, Wash. Rhubarb pie "capital of the world"

We head due east on Levee Road, passing throngs of hopeful salmon fishermen up to their waists in the Puyallup, to meet **Carmen Palmer '96**, who has been communications director for the little city of Sumner for seven years. (And, we learned as *Arches* went to press, co-author of an Images of America book on the city.)

We know, we know—Sumner isn't an alumni-owned food joint. But it *is* famous for a particular edible commodity, and an alumna tipped us off to it, so we said let's get a look at this place. It's less than a half hour away, but we confess we'd never been to Sumner. What a sweet downtown. Reminded us a little of Proctor or 6th Avenue in Tacoma, where you can still stroll the sidewalks window shopping and purchase the things you need from neighbors.

Turns out that "Rhubarb Pie Capital of the World" is not an inflated description. America produces about 12,000 tons of rhubarb annually, and 27 percent of U.S. rhubarb acreage is here in Pierce County. That's more than anywhere else. Commercial rhubarb farms have been operating in Sumner since at least 1914. Carmen told us that back in the 1950s part of the conditioning regimen for the high school football team involved loading rhubarb crates into rail cars.

And why, you ask, would people care about such an odd purple plant with stalks like celery and leaves like umbrellas? Mostly because this fruit (and it *is* a fruit, not a vegetable; it took a court case in 1947 to decide that) is fleshy and tart, and it creates a nice complementary taste when mixed with sugar in pies and jams.

O, the pies. Two restaurants in Sumner are





famous for them: Berryland Cafe and Dixie's Home Cookin'. We picked one up to bring back to the office for a photo session, not letting them out of our sight lest Ross somehow, er, lose track of them in his studio. The Berryland strawberry-rhubarb pie had a scrumptious, flakey crust sprinkled with sugar, and a very nice textured filling. Not overly sweet. We wished we had a little vanilla ice cream to go with our warmed slice. The Dixie's pie has a crumb crust. Alas, when we went there to buy one up they were all out. Which says something.

Leaving town, we couldn't resist a quick walk through the main street antiques shops. Danged if within five minutes we didn't find a couple of old vinyl records we really needed: An LP with Lawrence Welk playing "Adios, Au Revoir, Auf Wiedersehen," which Cathy wanted because she used to sing that song to her children at bedtime when they were little, and a 45 rpm of Johnny Horton's 1959 "The Battle of New Orleans," which Mr. Editor flipped over. A buck each. All in all a swell trip.

Good food; good works Joeseppi's Italian Ristorante

2207 N. Pearl St., Tacoma

A lot of folks remember **Joe Stortini '55** as one of the all-time great UPS football and baseball players—he's a UPS and Tacoma Athletic Commission Hall of Famer, and in June the commission recognized him with its Doug McArthur ('53) Award for lifetime achievement and leadership in area athletics. Fewer realize

that perhaps Joe's most significant accomplishment is the many fundraisers for schools, churches, senior centers, and other civic organizations he's supported. In eight years his restaurant has helped raise more than \$2 million for community groups, often with so-called "take-overs," during which groups keep 10 percent of the evening's proceeds. Joe said the restaurant did 52 of them last year. It's one example of why Joe received the Puget Sound Alumni Association's 2010 Service to Community Alumni Award.

Joeseppi's Italian Ristorante and Italian Style New York Deli is Joe's second restaurant. He owned Mama Stortini's from 1993 to 1999. Joeseppi's came along in 2005. We shoot down 21 St. to Joeseppi's for staff birthday lunches fairly frequently—always feel at home there; Loggers friends seem always to be around. On the afternoon we popped in, Joe told us that on Saturday there were 82 soccer players and their families in the banquet room celebrating the wins against Whitman. We couldn't stay for lunch—had deadlines to meet—but did order a couple of meatball sandwiches from the deli to take back to the office. While we waited we had a chance to catch up with Joe and wife **Carol**



Wales Stortini '57. We'd never heard the story, but Joe told us how he'd met Carol when she was a student worker in the SUB, serving on the lunch line. Doc T (Puget Sound President R. Franklin Thompson) married them.

Two customers walk into the restaurant. Joe excuses himself and grabs a couple of menus. "Happy rainy Tuesday," he says, with a friendly pat on their shoulders as he leads them to a table.

We notice a big piece of butcher paper taped to a window. It reads: "Congratulations Joeseppi's 80." When Joe returns we ask him about it. "Our over-80 softball team (that's players *over the age of 80*, folks), he says, had just returned from Las Vegas, where they won the World Masters Championship; 482 teams competing.

Wow.

Our sandwiches are ready, Ross has his pictures, and we've got to run.

Joe sends us off with a tip for UPS pals: Reserve the VIP booth. You get a free appetizer and can check out all the Stortini family memorabilia under the glass table top while you watch your dinner prepared right in front of you. We vow to do it next visit.

COMFORT FOOD Above, left: Carmen Palmer '96, in her "Rhubarb Capital of the World" apron, on Sumner's mainstreet. Above, right: Joe Stortini '55, still working in the restaurant every day; he'll be 81 in December. Left: the crust-letters identify this pie's filling as strawberry rhubarb. At Arches World Headquarters it survived uncut for about a minute and a half.



CAUSING A STIR Derrick Moyer '09 in the recipe room on Puyallup Ave. Gotta love the Wingman bomb logo on the fridge.

So when are we going to see a Logger lager? — Two new alumni brewers

Wingman Brewers

509 1/2 Puyallup Ave., Tacoma

When folks recall old Tacoma and the industries that helped build it, forest products or the port and railroad might come first to mind, but our City of Destiny was known for other enterprises in its early days, too: candy-making and provisioning, for example—and several good-sized beer makers like the Pacific Brewing & Malting and Columbia Brewing/Alt Heidelberg. So we took pleasure in visiting a newcomer in the revival of an old industry in this hard-working town when we checked out Wingman Brewers, started two years ago by **Derrick Moyer '09** and two partners, and now

operating out of a warehouse in the former brewery district.

Derrick is a Tacoma boy, born and bred. He attended North End schools, and plenty of Loggers will remember his mom, Carol Moyer '92, P'07, P'09, longtime secretary in the Puget Sound math and computer science department. He and his Wingman partners like their hometown. A lot. The three former house-mates—brewer Ken Thoburn, a PLU grad, and marketing man Daniel Heath, a UWT grad, so among them the guys have most of the T-town colleges covered—say their aim is to make beer, just beer, inspired by Tacoma's legacy of honest, hard work. They serve no food in their recently opened taproom; Tacoma doesn't need

another brew pub, said Derrick. "Besides, you wouldn't want to eat the food we make." Their website says "part of our mission at Wingman Brewers is to help out our favorite city, and one of the best ways we can think of to do that is to donate \$5 from every keg sale to one of the many local charities that make our city a better place to live." Cool.

At present, the taproom, on Puyallup Ave. right across from the Sounder and bus station, is open Thursdays through Saturdays from 2 p.m. to 11 p.m. The building is *very* industrial Tacoma, with whitewashed concrete walls and massive ceiling timbers that look like you could park a 'dozer upstairs. Some of the light fixtures were made from kegs sawn in half.



Business at Wingman Brewers has been taking off. The guys learned the craft by home brewing for fun and friends, then started selling kegs to a few pubs. Now bottles and cans account for the bulk of their sales. (You can buy 'em at Metro Market in Proctor.)

We popped in around 4 on a Thursday and settled in among a clientele of divergent ages and apparent mixed professions. We speculated that at least some were passing time until their train home. A fairly steady stream of people lined up for growler fills. In typical Loggers-are-everywhere fashion, UPS math and computer science instructor Charles Hommel and wife Joan arrived soon after we did. In chatting we learned that Chuck had been Derrick's academic advisor.

Derrick told us that the "Wingman" name came about because partner Ken's grandfather was a World War II pilot and also was an artist who painted the sides of planes with pinup girls and cartoon characters. The warplane theme pops up in the names of Wingman beers, like P-51 Porter, Ace IPA, and Stratofortress Ale, and the Wingman tap handles are shaped like an aerial bomb.

Business lately has been taking off. The guys learned the craft by home brewing for fun and

friends, then started selling kegs to a few pubs. Now bottles and cans account for the bulk of their sales. (You can buy 'em at Metro Market in Proctor.) Last month they expanded capacity from a one-barrel system to a seven-barrel setup. Ken and Dan are working full time at the business. Derrick has opted to keep his day job in Olympia at LightSpeed, a maker of software that small businesses use to sell products on the Internet. Meanwhile, he mostly works on Wingman's e-marketing.



We didn't have to return to the office—planned it that way, heh, heh—so we ordered another round, tossed some darts, and contemplated regular *Arches*-staff Wingman Thursdays.

Narrows Brewing Company

9007 S. 19th St., Tacoma

We knew about Narrows Brewing because of a recent lunch trip to Boathouse 19, down on the Narrows at the bottom of 19th street. The fledgling brewery is in a huge restored warehouse next door to the restaurant. But we didn't know about a UPS alumni connection there until we received a press release announcing that **Dan Turner '79** had been recruited as general manager.

In the Narrows taproom, with its stunning views up the Sound and an occasional train rattling by on the BNSF tracks, we asked Dan about his Puget Sound days and how he landed



at Narrows Brewing. He's a Tacoma native—was a UPS business administration major and played on the soccer team for three years. Says he started learning about the beer business when he tended bar at Magoo's and the West End. He went on to become a distributor, brand manager, and marketer with Anheuser-Busch and other companies. Been at it for more than 30 years now.

It's fun to see an extremely well organized business with big ambitions as it's just getting up to speed. Dan told us that Narrows only started retail distribution this past summer, but

it already has its beers in familiar area hangouts like The Swiss, The Parkway, and The Floatation Device. The weekend before our visit, its Belgian Blonde took a silver medal at the Tacoma Craft Beer Festival. Pretty impressive since there were more than 80 brewers there. Narrows Brewing will produce about 2,000 barrels of beer this year and has all kinds of ideas for expansion.

We got a kick out of the company logo, so much so that we felt compelled to buy a T-shirt. The art's got a nice silhouette of the Narrows Bridge, with a suggested outline of



HOPPING GLAD Facing page, top: hops ready to add to a recipe at Wingman Brewers. Below: the Wingman taproom. This page: Dan Turner '79, general manager of Narrows Brewing, in the recently opened Narrows taproom at the bottom of 19th St.

Mount Rainier behind. Then down there in the corner a few curly tentacles reach up from the deep—a Giant Pacific Octopus(!), known of course to hang out among the underwater wreckage of the first Narrows Bridge. Dan said don't be surprised if you see an Octopus IPA or some such on tap one of these days.

We suggest you get down to the Narrows Brewing taproom and sample a pint or two, so that years from now when NB is a huge regional brand you can say, "Oh, yeah, well, I knew about Narrows back when they only had six employees."