

# 425

50<sup>th</sup> ISSUE

GRILL & CHILL  
YOUR GUIDE  
TO BREWS  
AND SMOKY  
BARBECUE

SPECIAL  
REPORT  
THE STATE  
OF EASTSIDE  
HEALTH CARE

# Summer escape

How smart design is creating  
a new destination in Chelan





## WHAT'S IN THE BOX?

Unboxing videos (where people record themselves opening a new product or gift) have become all the rage on YouTube for a reason — the anticipation of unwrapping the unknown takes us back to birthdays and holidays of our youth. Acme Farms and Kitchen, a Bellingham-based company, is in on the game. Acme is similar to other sites that package fresh ingredients and recipes and send them to customers to create easy, tasty meals at home. The big difference is that Acme sources uber-local produce and proteins. You can customize the size of boxes you receive, order a box just once, or get on a weekly or bi-weekly schedule. The recipes are simple enough for the most novice home cooks, but have enough flexibility where you can mix and match ingredients and methods if you feel like you want to step up your culinary game. The large locavore box is Acme's biggest offering. It includes enough fresh ingredients for five meals for two people, all of which are hearty enough for leftovers. The box offers a mix of vegetarian and meat-based recipes. Prices vary; box contents change weekly; and Acme recently extended its offerings to the Eastside and Seattle. [acmefarmsandkitchen.com](http://acmefarmsandkitchen.com)



### DYNE ON THE EASTSIDE

Dyne, a Seattle-based dining app that helps organize pop-up dinners and events at local restaurants, is making its way to the Eastside. Download the app to book special secret dinners throughout the Eastside and Seattle. Local Burger in Bellevue recently held a "Triple B" (burgers, beer, and bourbon) dinner and expects to host more Dyne events in the future. [dyne.com](http://dyne.com)

### CULINARY ADVENTURES AT SALISH LODGE

Salish Lodge & Spa in Snoqualmie announced a new chef's studio that will hold special dinners and cooking classes. Executive Chef Steven Snook plans to provide interactive dinners featuring hyper-local ingredients, an educational cooking series, and yearlong canning classes. Upcoming classes will cover topics such as grilling salmon, tomatoes, apples, mushrooms, Thanksgiving turkey, and beef tenderloin. Watch for "Full Moon Dinner at the Falls" — a series where the menu is unveiled onsite, featuring a hands-on demonstration, and limited to 12 guests. Dates for Full Moon dinners are July 31, Aug. 29, Sept. 28, and Oct. 27, from 7-10 p.m., and are \$150 per guest. [salishlodge.com](http://salishlodge.com)

### MOLLY MOON'S IN REDMOND

Molly Moon's Homemade Ice Cream is coming to Redmond! The shop is slated to open next spring at 16272 Cleveland St. Until then, Molly Moon's ice cream truck will be stationed at the Redmond location every Saturday night through September. You also can get Molly Moon's at the neighboring Homegrown Sustainable Sandwich Shop until the new store opens. Read more about owner Molly Neitzel and all of her favorite things on page 65.



### THE NORTHWEST'S FIRST COFFEE SOMMELIER

Sommelier and distiller Erik Liedholm of John Howie Restaurant Group can now add coffee sommelier to his long list of certifications, awards, and accomplishments. The new designation comes from an invitation-only program from Nespresso open only to professional wine sommeliers and chefs. During the program, which took place in Switzerland at the Nespresso headquarters, Liedholm studied everything from the botany of coffee to how it's processed and how it's roasted. The group learned how to evaluate it, and through instruction, participants were able to identify the particular attributes of each coffee based on where it's from. [johnhowiesteak.com](http://johnhowiesteak.com) >>

Want more local food news? Sign up for our weekly Fresh Sheet emails at [425magazine.com](http://425magazine.com)