

The Treat Edition
Emerald
M A G A Z I N E



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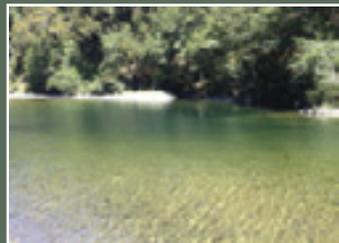
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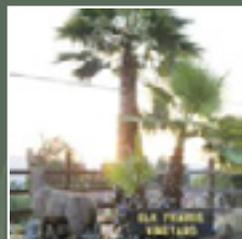
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What We Love About Humboldt:

Sweet Luxury

by Linda Stansberry

Luxury is much like comedy: surprise makes the punchline that much sweeter. And yes, we get it, being able to buy local is a luxury. The dollar or two worth of difference between that mass-produced candy bar and a local choice adds up when you have kids, car payments and dental work to consider.

Halloween is the first of many holidays this season that are absolutely brimming with sweet throwaway treats. Sure, we resist, but how long can we really hold out? Getting swept away in the sea of cocoa, caramel, sugar, corn syrup and food coloring is inevitable. So when your shopping cart steers itself into the valley of candy bars and other associated goodies, take a minute to consider what will really make your indulgence that much sweeter: the element of surprise.

When you bite into a bar of Drake's Glen chocolate, you're tasting the culmination of fifteen years of hard work perfecting the perfect combination, a family business run by the dynamic mother and son team of Sandra and Michael Nakashima, chocolate lovers and enthusiasts of all things medieval.

Every single one of those delicious cookies, brownies and slices of carrot cake from Royal Cookie Capers is completely vegan. Surprised? Lots of people are. The owner doesn't advertise that they're vegan because she thinks it scares people away. "Vegans always check labels," she says. And local vegans are delighted.

Want a shot of something sweet that will also put a smile on the face of the craft beer lover in your life? Boujie Baking Company has a line of "beer-kissed" sweet treats and sauces infused with taste of some of our local craft breweries' best ales, lagers and porters.

Finally, the company you once knew as Venlo Chocolates has come over to the Humboldt side. Humboldt Chocolates still features the same beautiful treats, hand-dipped in Old Town, Eureka, just with a new name that highlights its love of all things HumCo. As Halloween approaches you'll find a variety of themed artisanal chocolates on display: little pumpkins, cats, tombstones and ghouls.

The perfect surprise, in fact, for your own little pumpkin!

So go on and indulge. The year is waning and you've worked hard to settle in for winter. You deserve a little sweetness in your season. Remember that extra dollar or two you spend on a local choice pays exponentially larger dividends for your neighbor and business owner. Prepare to be surprised when you taste how much it is, although really you shouldn't be. It's Humboldt County.

We know how to treat ourselves.



from the editor

Dear Reader,

Even after two years of making magazines, I still get excited when October comes around. Long before Halloween hits, I find myself conjuring up recipes for some of the more unique and delicious ways to decorate your home for the spooky season. This month we kept things sweet while keeping the sugar on the low.

Apples are nature's candies, and we've discovered unique ways to eat, drink and decorate with this versatile fruit. From Apple Nachos to cocktails to candlesticks, we've got all kinds of treats for you and your home.

At the Emerald, we do a lot of hunting for the right events to feature. This October, mark your calendars for Eureka's Blue Ox Haunted House. Having gone myself last year, I can attest to the frights that await inside. But if scaring yourself to near-death doesn't sound like an experience you'd enjoy, then venture over to the Arkley Center for the Performing Arts on October 24th for North Coast Dance's rendition of their Zombie Ballet.

If you're one who is looking to escape the county sometime this October, then consider traveling south to the heart of Mendocino's wine country. Passport Hopland is a yearly event in which visitors have the opportunity to taste many of the refined wines of the area.

Bring your appetite and join us in November as we embark on our Entrée Edition. Next month we'll be featuring a variety of cuisines from around the Emerald counties. Come hungry as we explore the hidden dishes of the Lost Coast!

Sincerely,

Christina DeGiovanni

Editor-In-Chief



2013 Halloween costumes consisted of the Bride of Frankenstein and R2D2. My friend and I made quite the team!

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ABOUT US

The Emerald is a lifestyle magazine dedicated to promoting Humboldt, Trinity and Mendocino counties in a positive light by featuring exciting events, luxurious getaways, fine dining and the latest local trends in community living.

The Emerald encourages readers to contact us and contribute their suggestions on what, and who, they would like to see featured next. If you live in the Trinity and Mendocino area and are interested in promoting your local community, we invite you to contact us.

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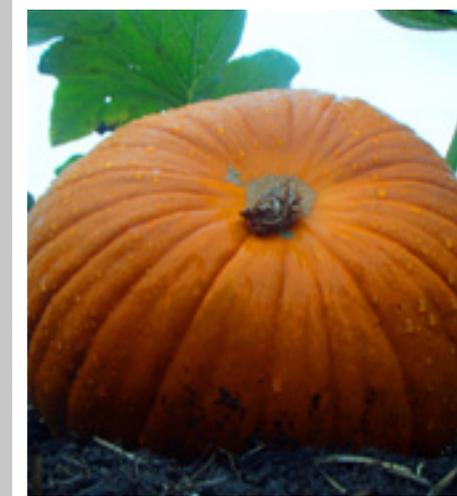
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Organic Matters!

Starting Friday October 3rd, Organic Matters Ranch Pumpkin Patch will be open from 10 – 5 pm every Friday, Saturday and Sunday through the month of October.

Story & Photos by Dave Feral

Last week I had the opportunity to visit Organic Matters Ranch. Located at 6743 Myrtle Avenue in Eureka, Organic Matters is owned and operated by

John Gary and his partner Heather Plaza. Together, they grow a wide array of plants and animals on their 100-acre ranch, which are then harvested and sold at markets to supply our demand for fresh, local, organic goods.

When I arrived, CSA (Community Supported Agriculture) manager Sara Mosser, John, and his crew were distributing shares for their members. CSA's are an excellent way for community members to provide much-needed

cash to a farm in spring before crops are up and money is short. CSA investors then reap the rewards when the crops come in. The CSA share was impressive; baskets bursting with fresh broccoli, peppers, potatoes, onions, chives, herbs,

cucumbers, carrots, squash, berries and more! Definitely a bumper crop, and a great investment.

While Heather was busy about the farm, John was able to take some time to give me a tour of their property and share some of the story of Organic Matters Ranch. With 15 years under his belt as a farmer, John is definitely outstanding in his field! What started out as a part-time summer job to pay for college turned into a full-time ranching operation that employs nine people. In the beginning, John worked a relatively small 7-acre farm serving one wholesale account and a few farmers' markets. But over time the farm grew to 100 acres, and John and crew are now serving fresh

organic produce to markets from Trinidad to Garberville.

As we made our way around the ranch, it became clear to me that John Gary is a man of energy and vision. Everywhere we went there were innovations and an obvious awareness of best organic management systems, with the goals in mind of streamlined efficiency and old-fashioned integrity. It is apparent that John wants to use the best technology available, while keeping the environment and his bottom line in sight. When I asked him why Organic Matters, he explained: "Organic matter is a critical part of organic farming...our soil is high in organic matter. It's a statement saying organic matters, and it's

a way of saying these things we're doing, farming, living, raising plants and animals...these are organic matters."

When I asked John why he chose to operate his ranch organically, he said, "What made sense to me from a historical perspective was to use the tried-and-true methods versus the relatively new conventional/GMO methods... and from a financial standpoint it is the market that I had available. We're just a small operation and we wouldn't have been able to compete on the national scale with all the other gigantic conventional farms from all over the world."

There are always challenges to running a large ranch. John pointed out that they have the ability to raise sheep, beef, pork, and poultry on the ranch, but there are obstacles to getting all those types of meat and related products to market. The closest place to slaughter pork is in Sonoma County, and the nearest place to have the pork made into sausage is in Cave Junction, Oregon. When you serve pork sausages made from local pork for breakfast, that pork has to travel over 600 miles before reaching your table! When I asked John what he thought of the recent idea of building a butchering and processing plant right here in Humboldt County he exclaimed: "That's a great idea, absolutely beautiful!"



As we made our way back to the parking area, John pointed out that, starting on October 3rd, the Organic Matters Ranch

Pumpkin Patch will be open from 10 - 5 pm every Friday, Saturday and Sunday through the month of October. So whether you live in

the Arcata or Eureka areas, you can conveniently take a trip out to a place where Organic Matters and purchase a fat & sassy pumpkin, or

other fresh, local organic produce!

-Dave Feral founded the Mad River Alliance and owns Humboldt Grass

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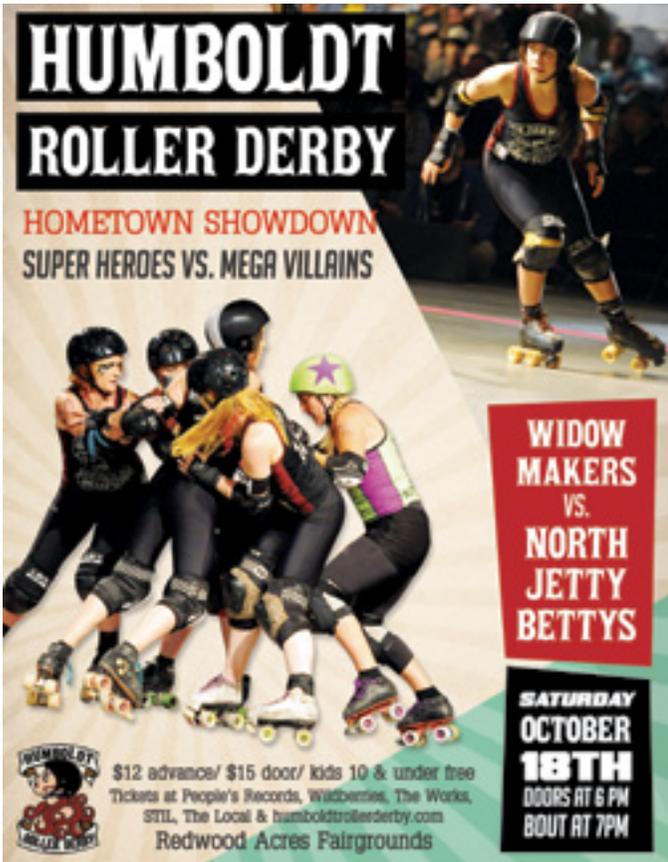
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Emerald STYLE

Fashion Columnist

Rima Greer



October is the best time of year to reassess your fashion choices. It's when the weather really turns to fall, forcing you to put away your sleeveless tees and flip-flops. So NOW what are you going to wear? The stuff from last year may or may not cut it. But you probably have some "classics" that never go out of style... If you don't, you should. You can wear a Chanel jacket until the end of time. It will never go out of style. The only thing that changes is whether you wear it with slacks, your little pencil skirt, or jeans.

But there's another reason that October is a great time to reassess your choices. And that reason is Halloween. I always say that Halloween is the one day on which everyone dresses up to reveal who they REALLY are; the rest of the time you're just presenting a facade.

So, who are you really? I'm not talking about the plethora of ready-made "sexy vampire", "sexy maid", or "sexy fill-in-the-blank" polyester costumes that cost 25 cents to make and cost 40 bucks until November 1st. We're all sexy in our own way, and I'm kind of disappointed when I think that Halloween has become an excuse to just look trashier than you could normally get away with. I believe that people really appreciate it when they see someone get a little (or a LOT) more creative than that. The world, past, present, future, and imaginary, is so full

of possibilities. I simply refuse to believe that "sexy vampire" is the best option. Seen it. Yawn.

I also see Halloween as a time for us all to express ourselves as artists. Now, I know most people buy their clothes ready-made, and that I live in my own specialized bubble of "I make everything I wear." But for Halloween, I would like to invite you all into my world for just a minute, and remind you that you are NOT limited to what you see in the clothing store. Let me say that again: You are NOT limited to what you see

in the clothing store. Especially not for Halloween.

October is the perfect moment for you to do some dreaming. Sewing isn't that hard - I've been doing it since I was six, so you can do it too. Of course, there's easy sewing and hard sewing, and to do anything well you need practice. But that's the other great thing about Halloween: Nobody expects your costume to be perfect (By the way, ready-to-wear clothing is FAR from perfect. I always wonder why folks who sew, especially folks who are new at it, expect to be "perfect" when nobody else on the planet, ESPECIALLY the professionals, don't give it a second thought! But that's an article for another day...).

So, what better time to try your hand at creating something? You have Carte Blanche to do anything you want, and it doesn't have to come out perfect! You can take this moment to discover your true inner identity, and try wearing it on the outside. The possibilities are endless! And you might learn something new about yourself. Until I saw this pattern, I didn't know this might be the true inner me (in purple and black)...but now I'm thinking it might be....or maybe I've just been binge-watching too much Downton Abbey. Maybe I'm really the Ghost of Lady Sybil Branson! And I'll bet this jacket also looks great over jeans.

- Rima Greer owns Eureka Fabrics, and runs the costume department at North Coast Dance.

Zombie Ballet

By Nicolosa Tessitore

Every year North Coast Dance hosts their annual Membership Gala event, and in recent years it has become a tradition to perform a Zombie Ballet. Yes, the event is October 24th, so it seemed irresistible to enjoy a Halloween theme while attending a fabulous party at the Arkley Center for the Performing Arts.

The Zombie Ballet takes a different form every year, so even if you have seen the zombies dance in past years, you will still see some new surprises this year. Rima Greer, who heads the Costume Department at North Coast Dance, tells the Emerald Magazine that this year they're upping the ante. "This is the Costume Shop's opportunity to go really crazy, because we're not recreating a classic. The sky's the limit!" says Greer. "So this year we went nuts with a couple of new characters. I'm not telling all, but I will drop the hint that at least one of our new characters will be 10 feet tall and deliciously scary!"

North Coast Dance

Photo by Meghan Quintanilla

In addition, this year NCD is featuring special guest artists Ya Habibi Belly Dance Company, who will also perform in the spooky spirit.

The Gala serves as a fundraiser for North Coast Dance, which is a non-profit organization serving the community. NCD offers classes in ballet, pointe, jazz, tap, modern, hula, and ballroom. NCD also operates the North Coast Dance Company, which presents at least three productions a year, including a full-scale Nutcracker at the Arkley Theater. This year, NCD has also developed a Schools to Dance program, which provides dance education outreach to local schools, and NCD has offered a scholarship program for young dancers for several years. Kris Marquez, Executive Director of NCD explains, "North Coast Dance's main purpose is to provide our community with opportunity, so that every child who wants to can dance!" In fact, some of NCD's scholarship students have gone on to dance professionally with companies such as the San Francisco Ballet.

You can attend the North Coast Dance Gala by calling 707-442-7779, or by visiting www.northcoastdance.org. Your Gala ticket includes a one-year membership (which helps fund NCD's scholarship program), AND VIP tickets to the Nutcracker, as well as the gift of a fabulous Gala Party.



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Photo by Kris Marquez

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Blue Ox Haunted House: Make it Out or Die Trying

By Benjamin Fordham
Photographs by Evan Wisheropp

Is Eureka's Blue Ox Millworks haunted? Probably. But it will definitely be haunted this Halloween, when the North Coast Repertory Theatre takes it over. This will be the second year of the event, and NCRT Director David Hamilton promises he and his crew have some new tricks up their sleeves.

The theatre had done their own haunted house at their 5th St. location in the past, but there just wasn't enough space for all their cool stuff. "We were kind of wanting to do it again," said Hamilton.

Enter the Blue Ox Millworks. "It's about the creepiest place you could think of," says Hamilton. For those unfamiliar, Blue Ox is a traditional millworks that was started by Eureka native Eric Hollenbeck and his wife Viviana in "roughly 1973." Part millworks, part historic park, and part school of traditional arts, Blue Ox uses traditional methods and machinery from the 1800's and early 1900's to produce custom woodwork. Their work has appeared in national parks, historic cathedrals, and governor's mansions. The school of traditional arts takes between eight and 12 students per week from Humboldt County's Education Resource Center and teaches them wood-working, weaving, blacksmithing, ceramics, and other vocational skills.

By day the grounds are full of people working on things. By night, they are spooky as hell. It's the perfect place for NCRT's technical expertise (including special effects wizards and fight choreographers) and dark creative vision.



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Last year, leading up to the first night, Hamilton said they weren't sure if anyone would even show up. "And then people started lining up before we opened." All told, over 2,500 people went through the haunted house, and Hamilton estimates that over 1,000 people had to be turned away. This year, organizers are expecting over 3,500 people and are recommending that people buy advance tickets with a particular tour time and day.

Last year's theme was a haunted meat packing plant, which, as you can imagine, included dead bodies hanging from chains, severed limbs, mad scientists, genetic experimentation, and dark rituals. "We had so many jump-scare people," said Hamilton.

It takes a small army of volunteers to make it come together, and Hamilton says the haunted house has a larger budget than any of their other NCRT production. But is it fun scaring people? "Oh god, yes," says Hamilton.

This year's theme will be slightly different, says Hamilton. It's been a year since last Halloween's dark rituals and human sacrifice. "What sort of monstrosity has awakened at the mill?" What sort indeed. I'm not allowed to say, but I'll give you a hint: Tentacles.



E-O LANES

E & O BOWL

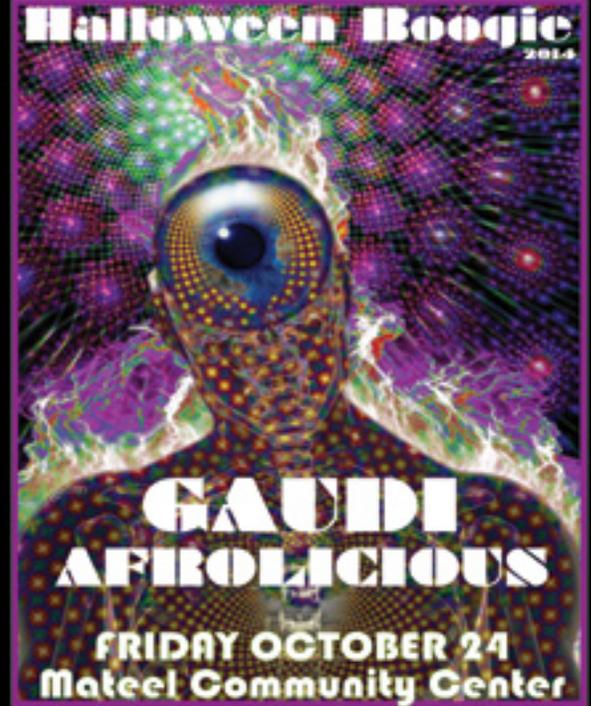
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Halloween Boogie 2014



GAUDI AFROLICIOUS

FRIDAY OCTOBER 24
Mateel Community Center

Doors/ DJ Boogie 10:30pm - Live music 9pm - Costume Contest!
Advance tickets at local outlets & online at mateel.org
\$18 adv./ \$38 door - Dress in your best costume!
More info? MCO- 925-3368 or mateel.org / KMUD 925-2513 or kmud.org

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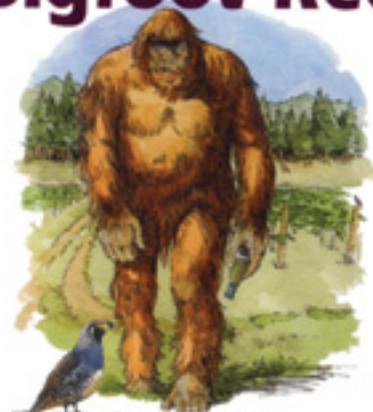
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OCTOBER 2014

MONDAY

6 DJ Shadow and Cut Chemist
Kate Buchanan Room / 9:30 p.m.
Board Leadership Roundtable
Humboldt Area Foundation / noon

13 Poets on the Plaza
Plaza View Room at Plaza Grill
8 p.m.

20 Trampled by Turtles,
Nicki Bluhm and the Gramblers
Kate Buchanan Room
8 p.m.

27 Jeff Austin Band
Humboldt Brews
9 p.m.

TUESDAY

7 Eureka Farmers' Market
Old Town Gazebo / 10 a.m.
Wild and Scenic Film Festival
Arcata Theatre Lounge / 6-9 p.m.
Captured! By Robots
Northern Delights, Hayfork / 9pm

14 Savage Henry's Comedy Open Mic
Jambalaya / 9 p.m.

21 See weekly events

28 See weekly events

WEDNESDAY

1 Plein Air At the Lost Coast
Shelter Cove Community Club
9 a.m. (5 days)
The Screaming Skull (1958)
Arcata Theatre Lounge
6 p.m.

8 The Bat (1959)
Arcata Theatre Lounge / 6 p.m.

15 Dirty Heads with Rome
Kate Buchanan Room / 9 p.m.

22 Savage Henry Magazine presents
Billy Wayne Davis
Humboldt Brews
9 p.m.

29 See weekly events

THURSDAY

2 Jenny Scheinman & Robbie Fulks
Arcata Playhouse
8 p.m.

9 Gappy Ranks
Blue Lake Casino / 9 p.m.
Comedian Johnny Taylor
Arcata Theatre Lounge / 8-11 p.m.

16 See weekly events

23 See weekly events

30 See weekly events

FRIDAY

3 Trinidad Arts Night Fortuna's First Friday
Trinidad / 6 p.m. Fortuna / 6 p.m.
GMO Speaker Series
HSU Native American Forum / 7-9 p.m.
Leftover Salmon, Absynth Quintet
Arcata Theatre Lounge / 8 p.m.

10 Arts! Arcata
6-9 p.m.
Ocean Night: Heroes of the Coast (2013)
Arcata Theatre Lounge / 8 p.m.

17 McKinleyville Arts Night
McKinleyville Business Dist. / 6pm
Fall Splendor
Mateel Community Center / 6:30 p.m.
Humboldt Harvest Glass Gathering
Lost Coast Gallery / 5pm

24 Golden Spike Celebration Fundraiser
4:30 9 p.m. / Free

31 Halloween!
Humboldt Halloween
Portuguese Hall / 8 p.m.
The Haunt
The Siren's Song Tavern / 9 p.m.

SATURDAY

4 Pastels on the Plaza Arts Alive
Arcata Plaza 8am Eureka 6pm
Redwood Coast Belly Dance Festival
Redwood Raks World DanceStudio 11am
Medieval Festival of Courage
Christie's Pumpkin Patch and Corn Maze
10 a.m.

11 I Hate Hamlet at NRCT / 8 p.m.
Dad and Me Playgroup
Discovery Museum / 10 am
The Pimps of Joytime
Arcata Theatre Lounge / 9 p.m.
Make Me Laugh
Palm Lounge at The Eureka Inn / 8:30

18 Rebel Craft Rumble
Arcata Playhouse / 8pm
Young Inventor's Club
Discovery Museum / 10:30 a.m.

25 O'Death
The Depot / 10 p.m.
Random Acts of Comedy
Arcata Theatre Lounge / 8 p.m.

SUNDAY

5 Medieval Festival of Courage 10 a.m.
Christie's Pumpkin Patch and Corn Maze
Redwood Coast Belly Dance Festival day 2
Redwood Raks World Dance Studio / 11
Nick Offerman
Van Duzer Theater / 8 p.m.

12 Bark in The Park 2014
Sequoia Park / 10 a.m.

19 Harvestival Organica
Mateel Community Center / 2 p.m.
Explore the Coast: Sundays in the
Wildlife Sanctuary
Hikshari Trail / noon

26 Two-hour Zumbathon
Bayside Grange / noon-2 a.m.

Submit events to Calendar@theemeraldmagazine.com
www.theemeraldmagazine.com



MONDAYS

Aber Miller and Drew Mohr
Sushi Spot McKinleyville / 5-8 p.m.
Quiz Night
Blondies Food and Drink / 7 p.m.
Open Mic
Shamus T Bones / 7 p.m.
Swing Dance Night
Redwood Raks / 7-10 p.m. /
Jimi Jeff Open Jam Night
Simon LeGree's Roadhouse / 8:30 p
Rude Lion Sound
Ocean Grove Lodge / 9:30 p.m.

TUESDAYS

Eureka Farmers' Market
Old Town Gazebo / 10 a.m.
Ping Pong
Logger Bar / noon
Wildberries Farmers' Market
Wildberries / 3:30p.m.
Game Night
Crush / 5 p.m.
Buddy Reed
Libation / 7-9 p.m.
Sunny Brae Jazz
Six Rivers Brewery / 8 p.m.
Good and Evil Karaoke
Silver Lining / 8 p.m.

WEDNESDAYS

Aber Miller
Larupin Cafe / 6 p.m.
Buddy Reed
Blondies Food and Drink / 6 p.m.
Eureka Fair Wage Act Meeting
Labor Temple / 6:15 p.m.
Open Mic with Mike Anderson
Old Town Coffee & Chocolates / 6:30pm
Open Mic w/ Lauren Smith
Logger Bar / 8 p.m.
Blues Jam
Clam Beach Inn / 8:30 p.m. / 21+
Comedy Open Mikey
Palm Lounge / 9 p.m.
Whomp Whomp Wednesday
Jambalaya / 9:30 p.m. / \$5 / 21+

THURSDAYS

Henderson Center Farmers' Market
Henderson Center / 10 a.m.-1 p.m.
McKinleyville Farmers' Market
McKinleyville Shopping Center / 3:30
Seabury Gould
Gallagher's Irish Pub / 6pm
Open Mic
Blondies Food and Drink / 7 p.m.
Claire Bent
Libation / 7 p.m.
Blues Night
Redwood Raks / 8 p.m. / \$5
Karaoke w/ Chris Clay
Bear River Casino / 8 p.m.
Jimi Jeff's Open Mic
Central Station / 9 p.m. / Free / 21+

FRIDAYS

Blue Lotus Jazz
Larupin Cafe / 5:30
Karaoke
Central Station / 9 p.m.
Shuffle Fridays
Palm Lounge at The Eureka Inn / 9 p.m.
The M Notes
Robert Goodman Wines/Machine Works / 10 p.m.
DJs
Sidelines / 10 p.m.

SATURDAYS

Community Acupuncture
Jacoby's Storehouse / noon
Karaoke w/ Chris Clay
RJ Grin's Lounge / 9 p.m.
Nacosta
Bear River Casino / 9 p.m.
DJs
Sidelines / 10 p.m.
DJs
Toby and Jacks / 10 p.m.
Roots & Culture Night
Robert Goodman Wines / 10 p.m.

SUNDAYS

Blue Lotus Jazz
The Other Place / 5-10 p.m.
Potluck
Logger Bar / 6 p.m.
Cuban Salsa (Rueda de Casino)
Redwood Raks World Dance Studio / 7-9 p.m.
Jazz Night
Blondies Food and Drink / 7 p.m.
Open Mic
Mosgo's / 7-9 p.m.
Karaoke w/KJ Leonard
Blue Lake Casino / 8 p.m.
Karaoke w/ Chris Clay
Cher-Ae Heights Casino / 8 p.m.
Deep Groove Society
Jambalaya / 9 p.m.

BigFish Vapor Lab

“ BigFish is a private social club that provides quality electronic cigarette equipment, consultation and technical support to the local vaping community. ”

Nestled between Everett's and Toby and Jack's on the Arcata Plaza is BigFish Vapor Lab, a storefront that still puzzles passers-by. It is not a smoke shop in the traditional Humboldt sense, and it is not a hookah lounge despite the presence of comfy chairs and a dimly lit bar table. So what is BigFish Vapor Lab? Owner Swale Meaudine is glad to provide an answer.

BigFish is a private social club that provides quality electronic cigarette equipment, consultation and technical support to the local vaping community.

“Our main goal,” Meaudine says, “is to offer vaping as an alternative to traditional tobacco cigarettes as a way to help people quit smoking and/or quit utilizing nicotine as well, if that is their end goal.”

BigFish has a comprehensive nicotine reduction system where they can decrease the amount of nicotine in the e-cig liquid slowly over time, and at intervals members set with their consultants.

“The reason this method is much more effective than going cold turkey,” Meaudine says, “is because people can come in at a specific nicotine strength that suits their needs for their current smoking situation. If they are smoking a pack a day, we may recommend a higher nicotine strength for their vaping needs versus someone that only smokes a few cigarettes a day.”

BigFish has over 100 flavors of e-cig liquid available for purchase, all California made. Each liquid is only comprised of four ingredients: water, vegetable glycerin, organic flavoring, and pharmaceutical grade nicotine. Nicotine free options are also available.

BigFish Vapor Lab has accumulated 1,300 members since they opened at their Arcata Plaza location in early March, 2014. The annual membership fee is \$10, and with it you gain access to a well versed staff, quality organic ingredients, special events, sales and high-end vaping devices.



BigFish provides a variety of accessories for all your vaping needs.



BigFish offers an eclectic collection of digital vaporizers, and mechanical mods



BigFish offers many different flavors for your vaping preference.

BigFish encourages non-members who are interested in making the switch from smoking to vaping to come in for a free consultation. The Vapor Lab also features a beautiful art gallery with local artists and holds occasional special events for club members.

BigFish Vapor Lab is located at 774 Ninth Street, Arcata, open daily from 12 p.m. to 10 p.m.

For more information, contact BigFish Vapor Lab via email at info@bigfishvaporlab.com or by phone at (707) 672-5255.



BigFish carries devices in many different colors, shapes and sizes.

Humboldt's Premier Vape Shop

Quality Personal Vaporizers

Organic E-Liquids

Mechanical Mods

On the Plaza
between
TJ's and Everett's
Open 7 days a week
Noon to 10pm



BigFish
Vapor Lab

774 9th St Arcata, CA * 707 672 5255

Rotten to the Core

1. Poison Apple Toffee

Serves Six - What you'll need:
 2 cups granulated sugar
 ¾ cups water
 ½ cup liquid glucose/light corn syrup
 A few drops black gel food coloring
 Six Granny Smith apples (or 12 small apples)
www.simply-delicious-food.com



2. Witches Lips

Serves 12 - What you'll need:
 24 medium-sized slices of red apples
 2-cups of peanut butter (or caramel)
 1 package of marshmallows



3. Apple Nachos

Serves 12 - What you'll need:
 12 medium-sized slices of red apples
 1 cup of caramel
 1 cup of fudge
 1 cup of peanuts
 2 Snickers bars (or any other candy bar of your choice)
 COMBINE!



4. Witches Head

Serves 6 - What you'll need:
 6 medium-sized green apples
 1 tube of chocolate icing
 1 package of orange and chocolate sprinkles
 1 package of chocolate ice cream cones
 Decorations of your choice



5. Apple Marshmallow

Serves 2 - Order online from Dominique Ansel Bakery
 The shape of the apple is made from a thin layer of milk chocolate. The inside is stuffed with vanilla marshmallow and at the apples core is a soft center of caramel.



6. Apple Mummy

Serves 2 - What you'll need:
 2 apples of your choice
 1 package of Pillsbury "Crescent" rolls
 Your choice of decorations for the eyes
 Set the oven to 350 degrees
 Wrap the apples in the dough and place in the oven
 Bake for 20 minutes

7. Apple Punch

Serves 6+ - What you'll need:
 8 medium-sized apples
 5 gallons of fruit punch
 1 large mixing bowl
 Skin the apples and carve faces into them
 Combine the apples with the fruit punch



8. Caramel Slices

Serves 4 - What you'll need:
 1. Slice an apple in half
 2. Use a spoon or a knife to hollow out the center
 4. Warm up caramel and pour it into both halves of the apple
 5. Let the caramel sit in the apple
 6. Cut the apple into slices when the caramel has hardened



9. Apple Sunday

Serves 1 - What you'll need:
 1 apple of your choice, cut off the top and carve out the core
 1/8 cup caramel (and/or hot fudge)
 A pinch of peanuts
 Vanilla ice cream
 Pre-heat the oven to 350 degrees
 Warm the apple for 5 minutes prior to adding the ice cream



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BUY-IN: \$25
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Half of the total buy-ins Paid Out Weekly to Top 3 players.

The top 3 players from each week will
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The house will add \$500 to the prize pool for the finals.

Visit the Players Club for full rules and details.



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DRAWINGS EVERY MONDAY NIGHT
SEPTEMBER 1 - DECEMBER 29

EACH WINNER
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[4 WINNERS AFTER EVERY MONDAY NIGHT GAME!]

CHOOSE THE WINNING TEAM EACH
MONDAY NIGHT BY DROPPING YOUR ENTRY
IN THE CORRESPONDING DRAWING DRUM.

WINNERS WILL BE DRAWN FROM
THE WINNING TEAMS DRAWING DRUM
AT THE END OF THE GAME!

- Bear River Casino Hotel's Football Faceoff will be held every Monday during football season. Players may receive entry forms in the following ways starting September 1st:
 - One Entry for every 500 points earned on your players club card.
 - One Entry for every hour of rated Table Game play.
 - One Entry for a full house including both hole cards and aces. Must have Player's Club Card shown to the dealer before playing the hand. (Poker)
- There will be two separate drawing drums, one for each team playing. The patron will choose which team will win for the evening and drop their entries in the corresponding drawing drum. Names will only be drawn from the winning teams drawing drum.
- Drawings are held at the end of every game. 4 winners total for each evening.

WE GOT GAME. **WANNA PLAY?**

800.761.2327 | bearrivercasino.com

Must be 21 years or older to enter Casino, or must be accompanied by an adult. Event and promotional details are subject to change without notice. Management reserves all rights.

BEAR RIVER
CASINO HOTEL

11 Bear Paws Way | Loleta, CA 95551

10. Apple Sangria

Serves 2+ - What you'll need:
2 apples, oranges & cinnamon sticks
1 lemon and 1 lime
White Wine (750 ml)
1/2 cup peach schnapps
1/4 cup orange blossom honey
2 quarter-size slices of fresh ginger
3 whole cloves
2 tablespoons sugar
1/2 teaspoon ground cinnamon
Club soda

Peel and chop one of the apples. Slice a quarter of an orange, lemon, and lime. In a large bowl, combine the wine, schnapps and honey. Mix the fruit, cinnamon sticks, ginger and cloves together. Refrigerate the blend for a minimum of 4 hours.



10

11. Apple Cinnamon Whiskey

Serves 1 - What you'll need:
1 Apple slice
2 oz. of Apple Whiskey
1 oz. of Vermouth
Garnish the rim of the glass with cinnamon
Add two cinnamon sticks for class



11

12. Caramel Apple Martini

Serves 1 - What you'll need:
2 apples, sliced (1 red and 1 green)
1 1/4 oz. Apple flavored vodka
3/4 oz. Apple Schnapps
A dash of Apple juice
A dash of Cranberry juice
A dash of Sour mix
Drizzle Caramel dessert topping in the glass



12

13. Cinnamon Apple Cup

Serves 1 - What you'll need:
1 Apple
Cut off the top
Carve out the center with a spoon
Use the apple as a cup for any drink or cocktail
Garnish with cinnamon stick(s) for class



13

14. Spiced Apple Rum

Serves 1 - What you'll need:
2 apples, sliced (1 red and 1 green)
1 1/4 oz. BACARDÍ Big Apple Rum
3/4 oz. Coke-a-Cola



14



15



18



17



19



16

15. Apple Vase

This is truly a unique and efficient way to display flowers throughout your home. Originally seen at a wedding, implementing apples and other fruit for floral arrangements in your home is becoming a popular 'shabby chic' trend. Simply hollow out the center of an apple and insert your arrangement.

16. Bobbing for Light

A crafty fall idea for bringing light in (or outside) the home. Choose your apple color preference and carve out the top. Place a tea candle in the center and put it in the bucket of water. Step back and marvel at your newly made light source.

17. Toffee Apple Centerpieces

A spooky, yet chic way to spruce up your table's centerpiece. Source the grounds outside for twigs or sticks from trees. Gather your apples and push the twigs into the tops. In warm (red or black) toffee dip the apple in. Fortunately toffee will hold up for weeks (maybe even months) to come.

18. Charming Chair Ornaments

A fun and crafty way to incorporate one's love for apples directly to the kitchen table. For this you will need several apples, one large sewing needle and clear fishing line. After threading the line through the apples, pick a place in your home where you'd like to display your artwork.

19. Waxed Apple Candles

There's something to be said about homemade candles. These apple candles are good looking and incredibly easy to make. Simply scoop out the top of an apple and place tapered candle sticks in the center. Let the candles burn and drip wax onto the apples surface.

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Free delivery from Trinidad to Scotia...No Minimum Order!

By Jasmine Lang

Your weekend passport to the heart of Mendocino wine country has arrived.

DESTINATION: HOPLAND

Hopland Passport for two, please! If you are a wine lover looking to explore the northern West Coast, here is your chance to experience beautiful Mendocino County. In the heart of the Russian River, your next getaway awaits you as you enjoy beautiful scenery, the finest wines, delicious cuisine, and live music. The only thing you will need to do is purchase your Hopland Passport for two full days, Saturday October 18th and Sunday October 19th, from 11AM to 5PM. There will be fourteen wineries engaging in this wondrous retreat, ensuring that you will be provided with the most memorable experiences, whether you are with family or your significant other.

If you are traveling along the coast, you might wonder about how you'll get around. Destination Hopland, a non-profit organization dedicated to educating people about the unique agricultural and tourism attractions around the greater Hopland area, provides a complimentary designated driver with your entry. You will get to your next destination safely, while maintaining full access to all the group activities.

Now all you have to do is decide who will be taking the title that day. I say your best bet is to flip a coin, because there is no way anyone is forfeiting delicious wine tasting voluntarily. Or better yet, attend both days and switch off. For those of you who can't decide, there will be private shuttles available as well. Hopland wineries encourage their explorers to engage in responsible wine tasting. Now that your one and only question has been answered, let me unravel all the many reasons Destination Hopland will be on your October calendar to-do list!

#1: There will be live music! Who doesn't love dancing after a few glasses of wine to get you pumped and ready to bust a move. The internationally award-winning Brutocao Cellars Family Vineyard will have you stomping the yard down with their annual grape stomp!

#2: There will be food pairings with each wine tasting, delicately selected to enhance the taste of each wine in a yummy combination.



Photo by Diane Davis



Photo by Derek Magdalik Photography



Photo by Derek Magdalik Photography

#3: There will be some new organic autumn-inspired wine options to get you prepared for the new season.

#4: Support and get involved with the community.

In an increasingly assimilated world, communities that preserve their unique businesses have an economic advantage.

#5: The holiday season is on its way. Friends and family will be making their way together to celebrate, and you are going to need some wine to be a good host. Be sure to tell them about Destination Hopland and what this wonderful event inspires.

If you are curious about the history of the wineries that will be participating in Destination Hopland, there will be ample opportunity for you to meet the vineyard owners, vintners, farmers, and of course the Mendocino County locals. For travelers who aren't familiar with the area, this provides you with the ultimate welcome. Engaging with the experts can also enhance your own knowledge, in case any of you might have the urge to start your own winery!

The small community of Hopland is striving to bring everyone together and inform them of the local businesses efforts that are evolving there. It's important that we support special events like Destination Hopland to keep our communities unified and help small businesses to progress. Linking neighbors in a web of economic and social relationships helps contribute to local causes, and you will feel the impact your involvement has on enriching the entire community.

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Thanksgiving Weekend

Fri. & Sat. • Nov. 28 & 29 • 1-5



AWARDS & REVIEWS

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Emerald Get-Out-Guide

Dana Murguia, Assistance Columnist

Treat Yourself

Treat Yourself To A Network

How to Meet & Network with Like-Minded, Local Business Women. Even If You Don't Have the Time!

Business events are a dime a dozen.

Making real connections with women of

similar values who also help

promote your busi-

ness is a different

story altogether.

The After

Work Net-

work (AWN)

is a new

branch of the

Eureka Woman's

Club (EWC)

located at 1531 J St in

Eureka. The EWC is in an

architectural treasure and handicap-

accessible facility. The networking

events are hosted in partnership with the

Women Entrepreneurs Institute (WEI).

Business women, and even retirees,

wanting the stimulation of profes-

sional conversation can now pamper

themselves with access to the EWC's

impressive fireside room, great hall, and

stage.

All are welcome to come and enjoy a

free, catered, open house on October

15th from 5:30 p.m. – 7:30 p.m.

You can also enter free drawings,

promote your business, and make

some great new professional contacts.

Be sure to bring plenty of business

cards to share, and at least one for the

door prize competition! You will also

have the opportunity to join the Eureka

Woman's Club to partake in the activities

of the growing After Work Network for

less than you would pay for a meal out.

To reach the After Work Network, visit

their page on the Eureka Woman's

Club site at [www.eureka-](http://www.eureka-womansclub.org/join-us/)

[womansclub.org/join-us/](http://www.eureka-womansclub.org/join-us/)

[afterwork-network/](http://www.eureka-womansclub.org/join-us/)

You can also visit

the EWC facebook

page at Facebook.

[com/EurekaWom-](http://www.facebook.com/EurekaWomansClub)

[ansClub](http://www.facebook.com/EurekaWomansClub) and join the

Open House event.



Treat Yourself To The

Bayside Grange

What do homemade polenta and

ratatouille, swing dance, and fun-for-all-

ages-and-abilities have in common? You

guessed it: the Bayside Grange. The

handicap ramp to the grange is close to

parking (only one disabled spot but the

other parking spots are in close proximity)

and easy to navigate.

We give the Bayside Grange five out of

five get-out stars, from their wide-open

entry ways to their easy-to-navigate floors

(all wood, no carpet). They have clean

and well-constructed handicap restrooms,

spacious pathways between tables, and

easy building access. All interested older

adults and wheelchair users can check the

Bayside Grange calendar for upcoming

events like Zumba, Sunday breakfast, and

Bandemonium. Baysidegrange.org/calendar

- Dana is the Co-Owner of CareMatch, a Professional Caregiver Recruitment and Placement Firm;

You can read the full length article on her blog at caregiverhire.com

[CareMatch-Humboldt](http://www.CareMatch-Humboldt.com)



Sweets for your soil!

By Tim Dower
TRGC Nursery Manager

Autumn is upon us and was appropriately ushered in with precious precipitation. Salmon are swimming in the rivers and the ridges and mountains are beginning to show patches of rusty patina. Fall brings bounty from both farm and forest. While enjoying the sweetness of a ripe harvest, remember that your garden appreciates sweet treats as well.

Molasses for your Garden

Molasses is a by-product of sugar production from sugar cane or sugar beets. It is a brown syrup and sold for use as a sweetener/ flavoring for human consumption. It is also sold to livestock feed manufacturers and livestock owners as an animal feed supplement. Molasses has also found its way onto the garden fertilizer shelf. Molasses has long been suggested as an addition to a garden feeding program. A common combination used by organic gardeners is: fish hydrolysate, seaweed emulsion, and, of course, molasses. Molasses is also widely used as a food source for microbes in microbial tea which can be watered into soil or sprayed onto leaves. As science reveals more about the soil food web, we are beginning to better understand the true functionality of adding molasses or other sugar products to soil and foliage.

Molasses for Microbes and More

There are a few different types of molasses. They are distinguished by the degree to which they have been processed or how they have been processed. Molasses used for the garden should be "blackstrap" molasses or unsulfured feed grade molasses with no additives. (i.e. anti-fungal agents)

Molasses usually has a fertilizer ratio (N-P-K) ranging between 0-0-3 and 1-0-5. Molasses is valued as a fertilizer for its contribution of Potassium, Iron, Magnesium, and Calcium for plant nutrition. Molasses also contains trace minerals, humic-like substances, and B-Vitamins. Most of the above mentioned are in the form which the source plant accumulated them and are, therefore, in a form that is easily absorbed by plants.

When molasses is added to soil or leaf tissue it acts as a food source for microbes, just like it does in microbial teas. A balanced, healthy population of soil microbes usually translates into increased

soil tilth and improved plant performance. The result of this is increased yields and produce quality. It is clear that molasses is one of many important microbe food sources.

Molasses also has natural chelating properties. Chelation is the process where molecules with unique geometry and physical properties bind with ions or metals and make them plant available. Chelating agents also hold plant nutrients in a stable form within the soil matrix for future availability.

Molasses: Garden Friend or Foe?

There are varying opinions on whether the addition of molasses to the soil is helpful or harmful. Dr. Elaine Ingham, of the Soil Food Web Project, suggests that the addition of molasses to soil could be a useful tool for manipulating the balance of microbes. She also states that without trials and close observation of the microbial community, the addition of molasses could adversely affect growing conditions and therefore plant performance. On the other hand, based on observational evidence it is a commonly held opinion that the addition of molasses to plant food solutions increases overall plant vigor. The Soil Food Web Project has observed that the addition of molasses at low application rates encourages fungal growth in the soil. As the application of molasses to the soil was increased, bacteria became more prevalent. By identifying the optimal soil microbe balance for your chosen crop you can make an educated decision about the addition of molasses to your plant feeding program.

You don't have to wait to experiment with molasses. It is time to plant alliums and cool season greens. This is also when cover crop seed should be sown. Give your fall garden plots a drink that includes molasses and see for yourself. Maybe you will find that you can bribe your garden for a better harvest with candy.

At the Trinity River Garden Center we've got bottled and bulk molasses and multiple options for cover crop seed. Visit us at our shop in Willow Creek for advice and ideas. We have all winter to chat.



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DIA DE LOS MUERTOS



By Jeri Vigil-Cronin | Photos by Meghan Quintanilla

“ Are flowers carried to the Kingdom of death? Is it true that we go? It is true that we go! Where do we go? Are we dead there or do we still live? Do we exist there again? ”

-Ancient Nahuatl Poem

October marks the beginning of the holiday season. With the last day of summer passing a few weeks ago it's time to fall back. Like clockwork, I'm ready to run through the pumpkin patch, get chased by zombies in the corn maze at Christies Ranch in Blue Lake, and start dreaming up a costume for my personal favorite American holiday, Halloween. Besides Sugar Daddies finding their place back in the running next to Kit Kats, Twix, and Whatchamacallits (just kidding those are extinct, whaa), what is the meaning behind this exceptionally morbid, sugar drenched holiday?

As a kid raised in a Hispanic home, we celebrated Halloween as a tradition. Little did I know along with the tricks and treats, my ancestors were getting ready for a visit home. As I got older during the month of October, I started noticing skeletons that weren't dark, bloody reapers of death. Instead, smiling, colorful men and women, children and animal skeletons were

singing and celebrating. The paintings, sculptures, food, and décor pulled at my soul. I knew I needed to dig deeper.

The holiday I fell in love with that is the core of those happy skeletons is known as Dia de los Muertos (Day of the Dead). My heart leapt with joy to learn and bring back a tradition I knew was celebrated in my family's distant past. I could feel the ancestors sigh of relief as an ancient family tradition would be conjured back to the earthly plane.

Day of the Dead is known to be the most important celebration in Mexico, and is also celebrated throughout various areas of the United States. From the evening of October 31st through November 2nd, family and friends gather to reunite with loved ones past. Traditionally, altars are built with memorabilia, pictures, and offerings of food and drink to the adults, children, and even animals that have moved on. It is believed that during this window of time, or "thinning of the veil," souls visit from the other side and return home to feast with the family. Tamales and dead bread are often included in the ofrendas (offerings). Colorful sculpted skulls made of



sugar known as sugar skulls adorn the celebration. Gravestones decorated with flowers, candles, and traditional meals take over grave yards. The Halloween tradition of lighting candles in the pumpkins stems from helping the souls during this time to find their way home, and then back to the land of the dead.

Dia de los Muertos is a great opportunity to put aside time to share stories, take out old photos, and remember where we came from. It's a time for healing, reflection, celebration, and letting go. Acknowledging what was, what is, and a way to move the family lineage positively forward. If your family history has been lost, one idea is to create a space to honor your existence and what you find important to be remembered as.

If you're looking to take part in some local activities, Los Bagels offers an annual dead bread making class. Sign up early, spots go

fast. Also, the Multicultural Center at Humboldt State is commemorating this festive holiday from October 31 to November 1 in the Karshner Lounge. If you feel like making a special trip down to The Mission area of San Francisco you will not be disappointed by the various parades, altars, foods, and dances going on.

In terms of good ol' Halloween-style celebrations, the Zombie Ballet will be put on by the Northcoast Dance Center with various performances in October. Oh, and to answer that earlier question, the meaning of Halloween varies for most, but the lineage of Halloween is linked to the festival of all Christian saints and martyrs known or unknown. It was called All-Hallows or Halloween. It is believed that Pope Boniface IV in the seventh century substituted this for a pagan festival of the dead. Now imagine that!

- Jeri Vigil-Cronin owns and operates
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Travel Columnist

Sean Jansen

China isn't a country that celebrates many things you would consider relevant to most of us in the Western world. Their style and culture are so bizarrely different from our own that many of us would look at them as being something from another planet. And if their culture is from another planet, then their food is from another universe. What they eat and how they eat it would make most of us cringe at the sight of it. But if I were to choose one thing that China does and does with style, that would be to celebrate their local holidays, including celebrating with pastries that even we from the Western world would appreciate.

For instance, China has a pastry that is known as the mooncake. It is so-called due to fact that it is prepared during the Mid-Autumn Festival, or Zhongqiujie, which is a lunar worship ceremony. It is typically enjoyed during the first week of October but, depending on the moon phase, can be enjoyed into September. Mooncakes are offered and shared among family members and friends, and are made differently within each family. The festival, which takes place over seven days, offers all Chinese people a break from work during which they drink tea and eat the tasty cakes.



The Mid-Autumn Festival is one of the four most important holidays in all of China and is celebrated throughout the country. However, while the celebrations may be the same, the mooncakes are prepared differently in each province

In China, there are 22 provinces, 34 divisions, four municipalities, five auton-

mous regions, two special Administrative Regions, and the claimed Taiwan, all of which make mooncakes during the week of the full moon. So as you can imagine, there are a lot of variations of the cake. But the cake itself is relatively simple. It consists of a five-inch wide cake stuffed with filling, and the filling is usually what differs in each area of China. It is typically filled with red bean or lotus root extract. Now, I know that that may sound like a disgusting (and almost healthy) pastry filling. But let me tell you firsthand that it is a sweet, delightful cake that rivals anything we have in the States, and it packs a whopping 1,000 calories into each five-inch cake. So after about three of them, you are ready to lie down and veg for a bit.

I spent 10 months in China, and the food is wild to say the least. Mooncakes were a welcome relief from their varied cuisine. And it was cool to think that while my friends were dressing up, drinking, and getting ready to celebrate Halloween by climbing the McKinley statue, I was drinking tea and eating mooncakes. So for those of you who are about to dress up and enjoy your Halloween on the Arcata Plaza this year, just know that 1.3 billion people are enjoying tea and mooncakes at the same time, just like I did.

October is here!

Don't worry about tricks,
we only have *treats*



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