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Visit the Players Club for complete rules and details.

Editor's Letter



Dear Reader,

February can go either one of two ways. The first way is obvious, as this month is sprinkled with hints of love around every corner. The second way February can be perceived is as a month of celebrating the single life. What better way to enjoy both sides of the spectrum than with a big Slice of Humboldt Pie, or Chevre Cheesecake, or with a piece of Humboldt Chocolate. Better yet, make that a few pieces of Humboldt Chocolate...

Either way, there's a little sweet tooth in all of us, and this edition we bring you a mouthful of sweet and savory goodness that is bound to give you a cavity by the time you turn the last page. Join us as we dive into a Slice of Humboldt Pie. This dynamic duo has been pulling pies out of the oven since before we even knew pies weren't just for dessert! With iconic sweet pies like their Mexican chocolate pecan or their savory dinner pies such as chicken curry or pepperoni pizza, it's no wonder they're becoming so in-demand.

If you're in the Fortuna area, swing by Dorris and Daughter Catering Cafe to satisfy your sweet tooth. It's there behind the counter that you'll find mother and daughter working with love to prepare a memorable treat for you. If dessert isn't what you're after, drop in anyway for a lovely lunch made with ingredients that are organically produced and locally purchased.

Maybe you're located in Southern Humboldt or Trinity County. No Problem! We've got you covered. Find your way into Flavors Cafe in Garberville where you can experience the sweet scones of Michael Stephens. These delicious breakfast desserts have earned a name for themselves over the past 14 years and still continue to grow in popularity.

Follow us in Trinity Treats as we share the tasty offerings of Trinity County. Cross over the invisible line and find yourself surrounded by mom and pop bakeries just waiting to tease your taste buds.

Join us next month as we sip on a cup of coffee in our *Café* edition. With a number of local businesses working with coffee, it seemed only suitable to follow up our *Entrée*, *Cocktail* and now *Dessert* editions with a cup of coffee from our local cafés.

Sincerely,

Christina E. DeGiovanni

Editor-In-Chief



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• PO BOX 65, Arcata, CA 95518 •

• TheEmeraldMagazine.com •

Emerald
Humboldt • Trinity • Mendocino

Promoting The Positive Side Since 2012

ABOUT US

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



Interested in promoting your neck of the woods? Contact us and contribute your thoughts and suggestions on what, or who, you'd like to see featured next. If you live in Trinity or Mendocino County and are interested in writing, contact us.

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Contents

08 Slice of Humboldt Pie

The dough, fillings, mixing, rolling, and cutting are all done by hand, and the creative ingredients open up a new understanding of what a pie is or can be.



13 Humboldt Made: The Sweet Spot

Dine in for dessert and find that local business that satisfies your sweet spot.

14 Humboldt Chocolate

With Valentine's Day upon us, owner Johan Ginsberg and his crew at Humboldt Chocolate are hard at work creating the delicacies that will make your boyfriend/girlfriend/wife/lover swoon.



18 Emerald Style: Brighten The Day

Wearing just "any old thing" doesn't make you happy. And it doesn't make other people happy. It's good for our souls to be surrounded by beauty. Heck, it's WHY we live here in Humboldt Paradise - it's beautiful!



19 Chevre Cheesecake

Chef Brett Shuler whips up a batch of mini chevre cheesecakes, topped with Deep Seeded strawberry sauce, local Huckleberry vodka sauce and Kirsch marinated cherries.



20 Community Calendar

Find out what's going down this month in our community calendar. Submit your events to Calendar@theemeraldmagazine.com.



22 Benbow Inn

It's that time of year when you are either boycotting Valentine's Day and holing up with your own box of Partrick's chocolates for the night, or searching feverishly for the perfect spot to take your special someone.

24 Dorris & Daughter Catering Cafe

The menu at Dorris and Daughter changes every day. Everything is homemade. The selections are based on what is in season, some meaty, some vegetarian.

28 Emerald Experience

Take a trip out to Samoa State Marine Conservation area. There are dunes and friends for miles.



29 Trinity Treats

In Trinity County you can spend your days hiking, backpacking, fly fishing, or just enjoying the wonderful scenic outdoors. But when evening arrives and you want to replenish yourself after your rigorous activity, Trinity County has a number of quaint, unique eateries.

32 Sweet Scones of Southern Humboldt

Michael "Scones" Stephens has made an impact on the community of Humboldt County by leaving every customer with the feeling of wanting more.

34 Emerald Travels: Southeast Asia

Sticky Rice pudding with Mangoes is a savory, sugary, sticky and succulent dish that if you weren't full from dinner, it will certainly make you un-buckle your belt after.



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Slice of Humboldt Pie

*You wont have to
wait much longer
to enjoy a Slice of
Humboldt Pie as
they'll be opening
a retail location in
Arcata this year.*



By Aaron Carter |Image courtesy of Slice of Humboldt Pie

They say the apple doesn't fall far from the tree... That couldn't be more true with a Slice of Humboldt Pie. Shortly after creating the business, owners Kristen Thompson and Amber Wall learned that pie making ran in the family, starting with Amber's great-grandparents who ran a successful pie stand in the state of Oklahoma. When they relocated to Southern California they expanded their stand into a combined burger and pie joint. Today Amber is more than a pie maker, she is a prime example of Humboldt County's entrepreneurial spirit. Launched nearly two years ago, a Slice of Humboldt Pie has been pulling premium handmade pies out of the oven daily.

I sat down with Amber and Kristen and we got down to pie. "We originally wanted to start a diner," Amber explained, "so I started experimenting with the types of

pies I would sell at the diner. After getting feedback from our friends and family and the overwhelming support we received for our pies, we made the decision to skip the diner and focus on making really good pies, and now we are nearly two years old and growing quickly."

A Slice of Humboldt Pie is not your typical pie. Where else could you find a handmade buttermilk pie or a savory pie in Humboldt County? The dough, fillings, mixing, rolling, and cutting are all done by hand, and the creative ingredients open up a new understanding of what a pie is or can be. My first slice of pie answered a question I have pondered for over 20 years: What did the edible flowers and chocolate river taste like in Willy Wonka's Chocolate Factory? It tastes like a Slice of Humboldt Pie, more specifically their 8-Ball Stout chocolate cheesecake. This malty ingredient has enhanced what is now the best cheesecake ever! The next time you find yourself at Lost

Coast Brewery, save room for dessert and order yourself a Slice of Humboldt Pie.

What came next in my interview was a well-rounded menu of sweet and savory pies. The Peanut Butter Fudge pie caught my eye. It had a graham cracker crust lined with fudge and topped with a light fluffy peanut butter cream. Then came the Mexican Chocolate Pecan pie with chopped pecans swimming in a gooey cinnamon-spiced chocolate filling. Other pies included Apple with Buttermilk Custard, Mocha Cream and Lemon Cream pies, all of which held their own ground, making it clear early on why these pies are in such hot demand. And they don't stop there. The infamous savory pies came next. After hearing about their savory pies I wasn't sure what to expect. But as I anticipated, the savory pies didn't let me down. I tried a Pizza Hand Pie, which tastes exactly as it sounds. Before my first bite I was having flashbacks of my college days and the copious amount of Hot Pockets that traveled through my microwave. Hot Pockets were cheap so I was forced to endure. I don't think I could ever eat another Hot Pocket again. Fortunately this Pizza Hand Pie was nothing close to resembling a Hot Pocket. It was one of the best pies, or pizzas, or pizza-pies, I've ever consumed. With its cornmeal bottom and cheese tucked away in the pie crust, this pie made for a serious meal in hand.

After your first bite of a Slice of Humboldt Pie pie, it becomes obvious that they are using top quality ingredients. Items I didn't think I would like were great, and I found myself not only enjoying it, but appreciating it. The next savory pie I tried was a Chicken Curry Hand Pie. I felt like I was eating something from a top Thai kitchen. The chicken was great, and the yellow curry with potatoes and peas are something I've been craving ever since. The list of their savory pies is as solid as their sweet pies, like their Jalapeño Popper Hand Pie with fresh jalapeños in a spiced cream cheese with crisp bacon. Bacon. Bacon. I could eat one of these every day.

They have chicken pot pie, veggie pot pie and beef pot pie. A Breakfast Hand Pie allows the menu to literally cater to every meal of the day, from their ovens to your table. And you won't have to wait much longer to enjoy a Slice of Humboldt Pie with Amber and company as they'll be opening their retail location in Arcata this year. Mum's the word, but I did get Amber to share a few details which only lead to increasing my anticipation. "Our goal has always been to open a retail location and offer a great environment to enjoy our handmade pies. The location has outdoor seating, wine and beer on tap, we will have our entire menu of pies including quiche pies, breakfast pies and our own special take on biscuits and gravy, but a pie." Kristen added, "We love this community, and this is our way of giving something back while doing something we love." It was also noted that you shouldn't worry about the secret location in Arcata, the smell of savory hot pies will be the only tip you need to navigate to the best pies in Humboldt County.

In April you can get your pie eating on at the Humboldt Homebrew fundraiser for Engineers without Borders, where 2,000 of their pies will be within reach to enjoy with a tasty beverage from some of Humboldt's top homebrewers. Does it get any better than that? They also have a Kickstarter campaign in the works to assist with the cost of a new industrial mixer and ovens for their new digs



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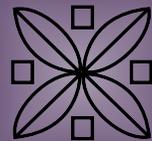
USDA ORGANIC Hand Crafted Skin Care Made With Aloha HUMBOLDT MADE

and a couple convection oven display cases to keep the savory pies warm. No reheating, fresh out of the oven and waiting for you. I got a sneak peak of a couple of their Kickstarter Rewards and when they launch I am already in. You will be too.

After filling my belly with what seemed like a hundred pies, I asked Amber what motivated her decision to build Slice of Humboldt Pie and open a retail store. She had this to say: “We want to create a business that is a staple in our community and where families and friends can visit and create memories.” She went even further in sharing her commitment to the county and people of Humboldt. “There are many reasons that have lead me to this path; baking for my parents, unknowingly following in my great grandparents footsteps. What is always in the back of my mind as my business grows is what kind of owner I want to be; how I will contribute to my community and how I will care for my employees. I want to provide a happy, healthy work environment where employees feel respected and fairly compensated. My goal is to have fun, create tasty food while being a positive contributor to our community. I feel so blessed to have the support of this wonderful community, fellow entrepreneurs, and friends.” Now go get YOUR Slice of Humboldt Pie!

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What We Love About Humboldt
The Sweet Spot

- Linda Stansberry -

Remember when you were in school and there was that one poor kid whose parents always packed carob chips instead of real chocolate in his lunch? Or maybe that poor kid was you. My goodness, things have come a long way since the time we thought granola was a diet food! There are a lot more choices now, and in dessert as in everything else, Humboldt County never forces you to choose between creativity and quality.

Vegan, lactose intolerant, or a raw foodie? Sure, we'd all make it ourselves if we had time. But chances are you don't, and you don't have to! Vixen Kitchen has some rockin' vegan gelato made from cashews and fine, locally sourced, organic ingredients. Royal Cookie Capers has some of the tastiest banana bread and other desserts you'll ever try—and they're completely vegan! They also make some mean raw desserts, and they should be opening a storefront soon!

Can't get enough of local craft beer? The genius Cassie Forrington at Boujje Baking Company has found a way to “kiss” a whole line of desserts with the taste of local lager and pale ale. Oh yum!

Bean-to-bar, custom-made, or hand-dipped chocolates more your style? Then you're talking Dick Taylor Craft Chocolate, Drake's Glen, and

Humboldt Chocolate. Just don't ask us to choose.

Camping trip accessories for the gluten-free set? No worries, just pick up a s'mores kit from Natural Decadence Gluten-Free Bakery, and maybe a Chocolate Creamless Pie (or two) for yourself.

If you're not drooling yet, you might want to check out Mia Bella Cupcakes or Slice of Humboldt Pie. Both of these fledgling businesses got their start next to Natural Decadence, over at Redwood Acres, and both make quality ingredients and careful hand preparation a priority.

Finally, Beck's Bakery, that New York Times-acknowledged harnesser of the humble local grain, has its own granola brand featuring organic rolled oats, almonds, sesame seeds and local honey, among other tasty things. You can go ahead and call it a diet food, because the only diet you should be eating in Humboldt is delicious.



Humboldt Chocolate

Love, Sweet (Chocolaty) Love

By Benjamin Fordham

Do you like chocolate? You do? Do you like locally made, non-conflict sourced, hand-crafted chocolate? Yes? What if I told you that every time you eat a piece of Humboldt Chocolates chocolate, a baby kitten falls in love? Well, I made that up. But still, they're really, really good.



With Valentine's Day upon us, owner Johan Ginsberg and his crew at Humboldt Chocolate are hard at work creating the delicacies that will make your boyfriend/girlfriend/wife/lover swoon. Or just eat them yourself.

Formerly Sjaak's Chocolates, Ginsberg purchased the business a year and a half ago after founder Jacques Holton decided to rebrand as an all-organic business and relocate to Petaluma. After a brief run as Venlo Chocolates, the business and storefront were up for sale again. The real estate agent for the business was none other than Ginsberg, and when it was slow to sell he decided to buy it himself.

In October they rolled out the new name and new slogan, "Radically Indulgent Chocolates", but kept the same blocky shape made famous by Sjaak's. With the help of graphic designer Noah Samson at Visual Concepts, Ginsberg came up with a new label, one he felt was a little more reflective of the area: down-to-earth, no frills, kind of bad-ass. "It made sense," says Ginsberg of the new label. "It's what we are."

Taking over a chocolates business was a bit of a learning curve for Ginsberg. He recalls his first late-night attempt at chocolate covered pretzels, which yielded an ill-shaped, but still delicious, chocolate-pretzel ball. "I had no idea how temperamental chocolate is," he says. "The tempering point is different for every type of chocolate."

But save for some late night adventures, Ginsberg didn't tinker too much with the successful business model he inherited. "I've tried to change as little as possible," he says. "I was lucky enough to keep the whole staff." That staff has carried on the Belgian chocolate-making tradition that goes back hundreds of years. "They come from those old-school recipes," says head chocolatier Ken Buntin of the current batches of confections.

The Belgian tradition features different chocolate liqueurs, which give those rich, decadent creamy fillings. Ginsberg also kept most of the original products, such as the truffles, marzipans, and even chocolate covered banana slugs (not actual banana slugs).

There have been some business-related lessons along the way as Ginsberg learns the chocolate business. The price of chocolate has skyrocketed in recent years as Asia and India have become major consumers, while Ebola scares have curtailed supplies from Africa. When you're purchasing thousands and thousands of pounds of chocolate every month like Ginsberg is, that can have a major effect on your business.

But Ginsberg is not daunted, and even has plans to grow the business outside of Humboldt County. He's been working with Humboldt Made, and has been delivering the product himself, building face-to-face relationships with vendors. "It's hectic, but rewarding," he says of his new responsibilities.

So if you want to help out a locally-owned and operated business (by eating chocolate) buy some Humboldt Chocolate today. It's win-win.

Pick up some Humboldt Chocolate at their Eureka, California location at 425 Snug Alley (between 1st and 2nd Streets), order online by visiting Humboldtchocolate.com, or call them at (707) 445-8015.

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P.O. Box 65, Arcata, CA 95518

Info@HumboldtWomen.org



Get The Grant!

Submit the questionnaire by February 25th to be eligible for March's grant!

(Next deadline is March 25th, with the winner announced on April 1st.)

Apply online or mail in the form below to:

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Humboldt Women is a grassroots organization that awards small, monthly grants to local women looking to either start, expand or sustain their businesses.

Our mission is to stimulate the local economy while helping women reach their business goals.

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Every month, one **\$500 grant** will be awarded to eligible entrants based on their answers to our questionnaire.

In order for candidates to qualify they must submit the questionnaire and a \$20 entry fee by the 25th of the month.

- Entry fees go towards funding the grant and increasing the distribution of grants amongst contestants. -

The winner will be announced on the 1st of every month.

In addition to the grant, winners will also receive a plaque and two-page spread in The *Emerald* Magazine.

- Any and all types of businesses are welcome to apply -

...

- Women who own a business with a male partner are still eligible to apply -

Visit us online to learn more:

HumboldtWomen.org

First Name:

Last Name:

E-mail Address:

Phone Number:

Mailing Address:

City:

Zip Code:

Business Name:

Do you have a business partner? Name(s):

Website:

Tell us about your business:

How will your business help our local economy:

If awarded the grant, how will you use it:

Anything else you'd like us to know:



Emerald STYLE

Brighten The Day

Rima Greer
Fashion Columnist



I was flipping through Vogue magazine this month, and was really taken by the lack of a singular style that defines the 20-teens. While it's not quite "anything goes", we're getting pretty darn close. Of course, how far you take this freedom all depends on your own comfort level with being the most interesting person in the room. But all in all, short of wearing a medieval houplande, or a gown from Gone With the Wind, you're going to be pretty much acceptable no matter what you wear. I probably should also point out that there are reasons that we don't wear houplandes or hoop skirts any more: it's really hard to do dishes in those giant sleeves, and any hoop skirt worthy of Tara won't fit in the driver's seat of your car.

So, discounting those extremes, we really do have a ton of freedom to choose our own style. I think that's why I was so struck by this photo: It's an Instagram photo posted from Hong Kong. I was really taken by how almost Humboldt it looks! Handkerchief hems, funky layers, textures, the hats, the purple hair. Pretty much everything but the platform shoes would be right at home here in Humboldt. I was also taken with how... just HAPPY this photo made me feel! I wanted to instantly

break out singing Pharrell Williams. Sure, the girls are adorable and happy, but it's more than that.

When you're me, and you own a fabric store, you spend all day talking with people about their clothes. The number one excuse I get from every single person about why they're wearing old jeans and a dumpy sweat-shirt is, "Well, I don't go anywhere, really, so I just throw on any old thing." And sure, that's an easy rut to fall into. If you're just running to the co-op for milk, and then you have to sit at a desk crunching numbers, or study for exams, or pick up the kids and run them

to baseball practice, you really don't need to dress up, and you sure do want to be comfortable.

But here's the thing. Wearing just "any old thing" doesn't make you happy. And it doesn't make other people happy. It's good for our souls to be surrounded by beauty. Heck, it's WHY we live here in Humboldt Paradise - it's beautiful here! Just like smile yoga makes you happier just by putting on a smile, your day gets brighter when you put on something snappy. And it makes everyone else happy too! You don't have to get fancy, and you certainly shouldn't sacrifice comfort when you have anything to do besides hold a glass of wine at a party. But that doesn't mean you can't spread a little joy.

Check out these Hong Kong gals: Leggings, long skirt, comfy shoes (excluding the platforms) cute tunics, boyfriend sweater or coat, cute and comfy hats. Check out the colors: No black to be seen (that's a rut I'm often guilty of!), but bright sky blue, baby pink, and purple.

You don't even have to spend bucks to achieve this. Any of these garments could be found at a thrift store or sewn up in an afternoon. Give it a try! Light up your day! You can do this!

CHEVRE CHEESECAKE

Brett Shuler



FINE CATERING

Preheat your oven to 350*
Bake for 1 hour if it is a full size cake, or 15 minutes for a Mini sized cake.

Crust:

- 4 oz Butter (melted)
- 1 ½ c Graham Cracker Crumbs
- ½ c Sifted Confectioners' Sugar
- ½ t Cinnamon
- ½ t Ground Ginger

Cheesecake:

- 1 lb Chevre
(Cypress Grove works just fine)
- 1 lb Cream Cheese
- 1 ½ c Sugar
- 4 Eggs
- 1 Zested Lemon
- 1 Juice of Lemon
- ½ t Vanilla
- 1 t Finely minced Ginger



Local Huckleberry
Vodka Sauce

Mix Cracker crumbs, sugar, butter, cinnamon, and ginger, stirring until the mixture comes together. Press the crust into the bottom of pan and chill.

In mixer, blend cream goat cheese and cream cheese together. Gradually add the sugar and the eggs in one at a time, beating well for about 5 minutes. Add lemon zest, juice, vanilla and ginger. Mix for two more minutes.





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February 2015



MONDAY	TUESDAY	WEDNESDAY	THURSDAY
2 Golden Gate Wingmen Humboldt Brews / 9 p.m.	3 Particle Humboldt Brews / 9:30 p.m.	4 The Devil Makes Three HSU West Gym / 8 p Con Brio Humboldt Brews / 9:30 p	5 The Uncomfortables Tour Arcata Playhouse / 7 p.m. Chamber of Commerce Mixer North Coast Cancer Center / 5p Inked Hearts Tattoo Expo 2015 Blue Lake Casino and Hotel / 11a Keller Williams, The Motet Arcata Theatre Lounge / 8 p.m. Novelist Bryan Radzin Trinidad Library / 7 p.m
9 folie douce - Take your Valentine to dinner 1551 G Street, Arcata, CA / 5 Poets on the Plaza Plaza Grill / 8 p.m.	10 Tommy Emmanuel Van Duzer Theater / 8 p.m.	11	12 No Ordinary Hero: The SuperDeafy Movie Minor Theatre / 6:30 p.m.
16 The Avett Brothers Van Duzer Theater / 8 p.m.	17	18 Brett Dennen Van Duzer Theater / 8 p.m.	19 Zap Mama with Antibalas Van Duzer Theater / 8 p.m. Zion I Arcata Theatre Lounge / 9 p.m
23 T Bird and The Breaks Humboldt Brews / 9:30 p.m.	24	25 Howlin Rain, The Blank Tapes Humboldt Brews 9 p.m.	26

MONDAYS	TUESDAYS	WEDNESDAYS	THURSDAYS
Aber Miller and Drew Mohr Sushi Spot Mck. / 5p.m. Open Mic Shamus T Bones / 7 p.m. Quiz Night Blondies / 7 p.m. Jimi Jeff Open Jam Night Simon LeGree's Roadhouse Saloon / 8:30 p	Ping Pong Logger Bar / noon Game Night Crush / 5 p.m. Anna Hamilton Palm Lounge / 7-11 p.m. Buddy Reed Libation / 7-9 p.m. Karaoke w/ Chris Clay Cher-Ae Heights Casin/ 8 Good and Evil Karaoke Silver Lining / 8 p.m.	Community Acupuncture Jacoby's Storehouse / 3-7 p.m. Humboldt Hard Court Bike Polo Highland Park / 6 p.m. Aber Miller: Larrupin Cafe / 6 p. Accident Lab The Siren's Song Tavern / 7 p.m. Open Mic w/ Lauren Smith Logger Bar / 8 p.m. Karaoke Bar Fly Pub and Grub / 9 p.m. Whomp Whomp Wednesday Jambalaya / 9:30 p.m. Rude Lion Sound Toby and Jacks / 10 p.m.	Karaoke w/ Chris Clay Bear River Casino / 8 p.m. Karaoke w/KJ Leonard Blue Lake Casino / 8 p.m. Accurate Productions Cher-Ae Heights Casino / 9 p.m. Rude Lion Sound Sidelines / 9:30 p.m.

FRIDAY	SATURDAY	SUNDAY
6 Fortuna's First Friday Fortuna / 6-9 p.m. Trinidad Arts Night Trinidad / 6-9 p.m. Pin-Up Girl Contest Blue Lake Casino & Hotel / 6:45 p.m. Inked Hearts Tattoo Expo 2015 Blue Lake Casino and Hotel / 11 a.m. Eureka Crab Crawl Festival: Friday Old Town Eureka / 5-9 p.m. Macbeth: NCRT / 8 p.m.	7 Arts Alive: Eureka / 6 p.m. Macbeth: NRTC / 8 p.m. Annual Health, Wellness and Resource Fair Bayshore Mall / 10-3 a.m. Inked Hearts Tattoo Expo 2015 Blue Lake Casino and Hotel / 11 a.m Eureka Crab Crawl Festival: Saturday C Street Market Square / 11 a.m. T Sisters: The Sanctuary / 7-9 p.m.	1 Awkward Family Photos Morris Graves Museum of Art / noon Macbeth NRTC / 2 p.m. Super Bowl Party Logger Bar / 3 p.m. Puff, Puff, Pass Tour Humboldt Brews / 9 p.m.
13 Free Rain Humboldt Brews / 9:30 p.m. VDay Humboldt: One Billion Rising Arcata Plaza / 4-3:30 p.m. Arts/Arcata Arcata / 6-9 p.m. Macbeth NRTC / 8 p.m.	14 FunkHouse of Love Portuguese Hall / 7:45 p.m. Brownout presents 'Brown Sabbath' Humboldt Brews / 9:30 p.m. I Love Dunes Restoration Humboldt Coastal Nature Center / 9:30 a.m. Nature Story Time Humboldt Coastal Nature Center / 2-3 p.m.	8 Awkward Family Photos Morris Graves Museum of Art / noon Macbeth North Coast Repertory Theatre / 2 p.m. Lifetree Cafe Campbell Creek Connexion / 7-8 p.m.
20 McKinleyville Arts Night McKinleyville Business Dist. / 6-8 p.m.	21 Ganjier Spring Kickoff Mateel Community Center / 11 a.m.-7 p.m. An Evening with Josephine Johnson Arcata Playhouse / 7:30 p.m. Ryan Montbleau and Cris Jacobs Humboldt Brews / 9:30 p.m.	15 Celtic Fiddle Festival Van Duzer Theater / 8 p.m. Bird Walk Southern Humboldt Comm. Park / 9:30 a.m.
27 The Compass in Her Blood Book Release Celebration Northtown Books 7 p.m.	28 Caravan of Glam Blue Lake Casino and Hotel / 7 p.m. Cassandra Wilson Van Duzer Theater / 8 p.m. Annual Mustache Contest Logger Bar / 9 p.m.	22 Tommy Castro and the Painkillers Humboldt Brews / 8 p.m.

FRIDAYS	SATURDAYS	SUNDAYS
Karaoke Bar Fly Pub / 9 p.m. Karaoke Central Station / 9 p.m. Shuffle Fridays Palm Lounge at The Eureka Inn / 9 p.m. Dr. Squid Bear River Casino / 9 p.m. DJs Sidelines / 10 p.m.	Arcata Plaza Winter Market Arcata Plaza / 10 a.m Karaoke Lil Red Lion / 9 p.m. Karaoke w/ Chris Clay RJ Grin's Lounge / 9 p.m. DJs Toby and Jacks / 10 p.m. DJs Sidelines / 10 p.m.	Karaoke w/ Chris Clay Cher-Ae Heights Casino / 8 p.m. Karaoke w/KJ Leonard Blue Lake Casino and Hotel / 8 p.m. Deep Groove Society Jambalaya / 9 p.m Public Skate Blue Lake Roller Rink / 2-5 p.m. Blue Lotus Jazz The Other Place / 5-10 p.m. Potluck Logger Bar / 6 p.m. Open Mic Mosgo's / 7-9 p.m. Jazz Night Blondies Food and Drink / 7 p.m.

Emerald Get-Out-Guide

It's that time of year when you are either boycotting Valentine's Day and holing up with your own box of Partrick's chocolates for the night, or searching feverishly for the perfect spot to take your special someone.

Since 1926 the Benbow Inn has been the place for special occasions and lover's trysts. Humboldt's very own historic luxury hotel sits perched on the two forks of the Eel River amongst 50 acres of golf course and resort.

We recently stayed in the nicest room, referred to as the "cabin", which has its own private balcony overlooking the river. It was our 10th anniversary over Martin Luther King weekend. My husband rented us the nicest, most secluded, romantic garden cottage. My aunt, stepmother, and four of her friends came along for the ride. Thankfully, they did not join us in the cabin overnight, but before dinner we did enjoy complimentary sherry and champagne while lounging like the Tudors on the four-poster bed. There is plenty of seating in the cabin, a sofa and wingback chairs. It felt good to be royal for a bit.

From the website itself: "each day between 3:00 and 4:00 p.m. guests enjoy complimentary tea and scones with a beautiful fireplace as the centerpiece. The Tudor style dining room serves breakfast lunch and dinner every day of the year. The Inn's restaurant has received the Wine Spectator's Award of Excellence for its extensive wine list for over 15 years."

Benbow Inn

Benbow, CA

Dana Murguia
Assistance Columnist



Friday, February 13 - Saturday, February 14

The website also claims that the Inn was a destination for the Hollywood elite back in the day, and we happen to know that one famous director, first name initial O, last name Stone, made the Benbow Inn his office this fall while decompressing alongside the redwoods.

So if you want to impress your sweetie, take advantage of the Romance in the Redwoods Valentine's Day special and you will get preference for dining room seating. The menu

looks delectable and your total cost for two nights starts at \$336 (come on, that's practically less than a regular hotel in Eureka/Arcata) plus \$65 each for dinner and that comes with Holly Yashi earrings and a free round of golf (in case you find yourself, ahem, otherwise occupied). The yum-fest includes:

HUMBOLDT BAY KUMAMOTO OYSTERS
SHRIMP & LEEK BISQUE
FRISÉE & FIG SALAD
GRILLED BLACK ANGUS FILET and DESSERT

If you miss the Valentine's special or don't fancy romance, treat yourself to a room overlooking the river some other weekend while enjoying a warm fire. As the website claims, "the winter months are an ideal time to reflect, recharge and rejuvenate in Southern Humboldt."

As the hotel is historic, the cabin is the best bet for wheelchair accessibility. We called ahead and three strapping young people wheeled my husband's manual wheelchair up the sloped path to the cabin, which is on the same level as the gorgeous patio, and first floor of the hotel with the restaurant, grand fireplace and the bar. It is not for the faint of heart but no different than many places in

Europe where people stand in for ramps and wheelchair lifts. The food and the ambiance more than made up for everything and the bathroom in the cabin was wonderfully wheelchair accessible. Oh, and did I mention it has a hot tub?

www.theemeraldmagazine.com 22



TRINITY RIVER GARDEN CENTER
PRESENTS...

What's Going On in the Garden?
Sweet or Sour Soil

By Tim Dower, Nursery Manager

The days are getting longer as we look toward the Spring Equinox on March 20th. On average the first frost-free date for Humboldt County is April 15th, but now is the time to plant bareroot trees, berries, peas, onions, and garlic. Prepare space and supplies for starting seeds indoors. Get an early start on your garden by utilizing reemay frost blankets or a hoop house. A little forethought and careful action goes a long way in the garden.

Creating and caring for productive soil is a year round job. Monitoring and maintaining soil pH is important to be sure your garden stays well fed. There are many ways to monitor pH and some methods are more accurate than others. There are also various additives that can be used to manipulate soil pH.

Soil pH

pH is a measurement of the acidity or alkalinity of a substance. The pH scale ranges between 0 and 14, and a pH of 7 is considered neutral. Substances with a pH less than 7 are considered acidic (sour) and substances with a pH of greater than 7 are alkaline (sweet). Soil pH has been found to range from 3 to 10. Soil pH is the combined result of yearly average rainfall, vegetation which varies across the regions, and the material from which the soil has been derived. Areas with high yearly rainfall tend to have low pH value due to the leaching of alkaline inputs by the frequent rinsing of water throughout the soil substrate. Soils from arid regions of the western United States tend to have high pH values, while the prairies of the mid-west are slightly acidic.

Test your soil

Gardening should not be an expensive hobby and the produce from your garden should not come at a high price. One way to minimize inputs of cost and effort towards your harvest is to test your soil to know what it has to offer and whether it is sour or sweet. There are a few ways to test soil. Simple home tests are available which use indicator chemicals to show results. There are also probes that are pushed in to the soil to test pH and soil moisture. The most precise and informative soil testing is done in a lab by professional soil scientists. These tests cost between \$50 and \$100 depending on how complete of an analysis is desired. We are fortunate in our county to have the Dirty Business Soil Consulting and Analysis service based out of Arcata. Soil and water samples can be dropped off with us at the Trinity River

Garden Center or taken directly to their lab in Arcata. The Dirty Business Divas also have a few other drop-off sites around the county. Testing your soil is the only way to know that you are providing proper growing conditions for your plants. Maintaining and adjusting soil pH is especially dependent upon knowledge of the current pH value of the soil. Adjusting the pH up or down requires different amendments.

pH and Plant Growth

Having the correct soil pH condition is import to ensure plants have access to nutrients from the soil. Elements necessary for plant growth begin in the rock and minerals and organic matter (dead flora and fauna) that decompose to form soil. For plants to utilize these nutrients the elements must go into solution with water. Different elements go into solution at various pH conditions. The pH value of the soil and water solution in the root zone determines which elemental nutrients are able to be absorbed by plant. If the pH is too acidic or alkaline, elements can be put in forms that are not plant available. Also, at extreme pH conditions elements can become overly available causing toxicity in the plant or root zone. Most plants prefer a slightly acidic soil but there are many exceptions. Potatoes and berries prefer acidic soil, whereas asparagus prefers slightly alkaline soil.

pH also has a drastic effect on microbial communities. A healthy population of aerobic bacteria and fungi are important for nutrient cycling and availability. Slightly acidic conditions seem to promote microbial life that in turn supports plant life.

Adjusting and Maintaining Soil pH

By looking at a graph which relates pH to element solubility, the conclusion can be made that a pH of between 6 and 7 is ideal to ensure balanced plant nutrition. If your soil test shows that you have near neutral soil conditions (slightly acid or slightly alkaline) simply adding finished compost can correct and stabilize pH.

Too Sour

If your soil test shows your soil to be acidic, the pH can be raised by adding organic nutrient amendments and/or calcium-rich rock powders. Crushed limestone or crushed oyster shells are common liming substances. Limestone generally comes in two varieties: Calcitic Limestone and Dolomite Limestone. The Dolomite Limestone is the same as the Calcitic Limestone except that it contains magnesium as well as Calcium Carbonate. Soil testing is the key to knowing which one to use. Porous soils subject to frequent watering usually end up leached of magnesium without supplemental addition during the season. Crushed oyster shells referred to as "oyster shell flour" acts as a slow sustained liming agent. The limestone products generally are faster acting and breakdown faster, therefore requiring more frequent additions. The general rule is that 5 pounds of liming substance per 100 square feet in sandy loam soil raises pH by 0.5 pH points. This brings up

an important point. Soil texture, defined by percent quantum of soil that is sand, clay, and loam, affects how much lime must be added to raise pH. Soil composed of mostly sand requires less material than soil composed of mostly clay to alter the pH.

Wood ash can also be used to raise soil pH but should be used with caution. Wood ash is very alkaline and can quickly over sweeten soil, and overly alkaline soil is difficult to correct.

Too Sweet

If your soil proves to be on the high side of the pH scale the first recommendation is to add compost. Secondly, elemental sulfur powder or aluminum sulfate can be amended into the soil to drop the pH. If adding aluminum sulfate, it should be added very carefully. Aluminum sulfate is very strong and can easily be overdone if directions are ignored. Sulfur products may not work to decrease alkalinity in soils that have high limestone (calcium carbonate) content naturally. In this case, as mentioned before, add compost and organic matter to combat alkaline soil conditions.

Come see us at the Trinity River Garden Center for options to test your soil. Once you have your results, we can help you get your soil up to speed. We can also help with ideas about how to stay ahead of pests and disease so your garden is protected and productive. Take advantage of our special order program and have your items ready and waiting for when you need them. Make a plan and execute; spring is on our heels so get the hard stuff done before the heat hits

Tim Dower graduated in 2009 from Humboldt State University with a B.S. in Environmental Science and a minor in Rangeland Resource Science. His concentrations in the Environmental Science Department were Landscape Ecosystems and Wilderness Area Conservation. Plant ecology is the core of his academic interests. For the past four years he has served as the Co-manager for the Trinity River Garden Center...

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Dorris and Daughter Catering Café

By Katie Wheeler | Images by Katie Wheeler & Dorris and Daughter Catering Café

Taste. It is a whole body experience. We smell, the olfactory sense giving us taste in air. Vision taps our expectations. The power of belief triggers electrochemical effects. Mind is matter, subtle and profound. Touch. The Scientists have found food pairings to be based off a balance of dry and rough with moist and soft – complimentary feeling. Or the crunch of a crisp bite of lettuce, cusping texture, expectation and sound. Hear it. Research cites different pitches matching our five defined tastes (sweet, sour, salty, bitter, umami – and some say fatty and metallic will find a place too), and these pitches can affect how food tastes. And receive taste; let those taste buds talk to the brain.

Eat. When you put all these elements together, right eating is a fulfilling experience of art. Survival instincts refined, pleasure must always be associated with our favorite. Sweet is our highest taste recognition through our digestive system, not just on our tongues. Our bodies follow that right path from millennia of experience, like destiny. That is Jeanne Dorris and her natural talent and love of creating food. Her innate ability for

RIGHT
The front of Dorris & Daughter Catering Café located at 758 10th Street, Fortuna, CA 95540



LEFT
A food spread by Dorris & Daughter Catering Café comprised of olives, crackers, cheese, bell peppers and fruit.

Continued

feeding people on all levels. “I got my love of cooking from my grandma, my mom’s mom,” Jeanne says. “Lala was a farmer’s wife in Minnesota and fed all the farm hands. As a young girl I thought that was pretty cool. All the boys would come in from hauling hay and I would help her feed them a full dinner – that’s lunch, supper was ‘dinner’. She made everything from scratch and without a recipe – even cookies and cakes. It was just a little of this and a little of that, and everything was out of her garden.” Jeanne’s family moved



Sweet raspberry cupcakes



here from Minnesota during the flood of '64. Not the palm trees and sunshine they had pictured California would be, but Jeanne blossomed into a true Fortuna girl. Then she catered her own wedding. As the best businesses go, her product spoke for itself. All of a sudden people were asking her to cater their weddings. She kept her day job and sidelined catering, which gave her the income to travel and take cooking classes, even cooking classes in Paris. About 10 years ago she finally got business cards, after decades of successful catering. Word of mouth, literally.

In 2009 Jeanne found herself at a crossroads, ready to move on from her day job. As seems to happen in her life, she got a call from the historic Scotia Inn asking her to run the whole



place. Running a hotel and bar was a big new challenge. “I knew I had the capability of booking weddings, so I thought ‘I’m going to take a chance.’ So I did. And I really loved it, but it is a 24 hour job. I loved all the guests from different countries. A lot of Europeans were drawn to the old world charm of the Inn. We had the marathon runners year after year. And all the weddings. “Probably my favorite was the smallest wedding I ever did.”

Jeanne recalls. “An attorney from Virginia calls me and tells me she wants to book a wedding at the inn. Her assistant was getting

married and she is throwing the wedding, eight guests. I closed the inn. We changed the lobby into their wedding and reception venue. They were older, and all Harley Davidson riders, but business people. They flew from Virginia to Reno, rented Harleys there and rode to Scotia. We arranged everything. The best photographer, Mike Gibbs as the DJ, Suzy Haggerty for the flowers. We gifted them some Fire and Light

(glassware). Right before the wedding he gave her a necklace that was something old, something new, something borrowed and something blue. It was the sweetest thing I have ever done.”

Five years later, it was time for another change. So she asked Di-ana, who runs the Fortuna Business Improvement District – and who was leaving the café after eating breakfast with her husband as we started our interview, if there were any spaces available in Fortuna. Jeanne was thinking she wanted a little café and the contract was coming up for the Scotia Inn again. That is how she found her current location, perfectly equipped with a commercial kitchen, and Dorris and Daughter had their own storefront.

“We do all our catering from here, and go wherever the event is,” Jeanne says. “We have our catering trailer and a barbeque that we can pull, so we can go anywhere. We cater lots of Christmas parties, class reunions, lots and lots of weddings. We do the logging conference. The Scottish Society has the Burns Supper in honor of the poet Robert Burns; we make the haggis and the rest of the meal.”

“Fortuna is such a small town. I know practically every person



by name,” Jeanne says. “Literally, I know almost everyone that comes in here. If not, they are regulars and so I know who they are now. So it’s fun, it’s that kind of a café. My daughter Angi is my partner, she works the opposite days that I do here and we cater together.

She has worked with me since she was a teenager. She has two kids that help too. Then I have a great staff. They are really more qualified than working in a café, I am so glad to have them. I hire people that I want to be around me. We all get along really, really well. And that is so important to me. I want to be able to talk to everyone that comes in. And when we cater, I want to be able to pick up plates and say ‘how was your food’. I don’t want to just stay in the kitchen, I want to mill around with the people and talk to them. I want to know that they are happy, that is the kind of person I am. And if something isn’t right I do my best to fix it. We get asked over and over and over again to do the same parties, and that’s so nice. I do believe that you get what you give. I don’t give to get back, but it does seem to work out that way.”

The menu at Dorris and Daughter changes every day. Everything is homemade. The selections are based on what is in season, some meaty, some vegetarian. Items that are affordable for the high school rush, and some higher end. And of course it depends on who’s cooking. Jeanne and her daughter have their own styles. Sweets, breakfast dishes, quiches, soups, pizza, bread, three salads, three lunch dishes. There are a lot of folks following them on Facebook with mouths watering in expectation. They are open Monday through Friday from 8 till 2 for the winter, and will stay open till 3 as the days get longer. Go in for their Valentines Mini Red Velvet Heart Cakes. 725-2505, 758 10th street, Fortuna.

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Emerald EXPERIENCE

Samoa State Marine Conservation Area

Dunes and Friends for Miles

Jennifer Savage
Adventure Columnist

Image by Jennifer Savage



You might not know you're adjacent to an ocean conservation area – the beach stretches for miles in either direction with only subtle changes – but right off the Ma-lel Dunes, south of the Mad River, lies one of Humboldt County's best picnic beaches. What makes it so special? In less than 30 minutes of walking, you'll find yourself one of the only people on the beach, feeling far away from life's daily grind, all while surrounded by the intricate dune flora and fauna on one side and the great Pacific on the other. This part of the Pacific holds within it the Samoa SMCA (State Marine Conservation Area), one of 20 marine protected areas (MPAs) making up the North Coast network that stretches from the Oregon border to Alder Creek, just north of Point Arena. Beyond that, another hundred MPAs connect the dots to the Mexican border. California, once again a leader in ocean conservation, is the only state in the nation with such a network. All over the world, however, marine protected areas have been in place for years, sometimes decades, consistently resulting in more and bigger fish by sheltering the habitat they live in.

Many marine protected areas are off limits to all fishing in order to better protect the different species inhabiting them, but some – like the Samoa State Marine Conservation

Area – allow for some types. In the Samoa SMCA, it's okay for recreational fishermen to catch salmon by trolling. Commercial fishermen can similarly catch salmon with troll fishing gear, surf smelt by dip net and Dungeness crab by trap. (Appropriate licenses required.)

Regardless of whether or not you fish, spending a few hours or a whole day alongside the protected area is wonderful and full of ways to maximize the fun. The MPA is within the Mad River County Park, which consists of the beach paralleling the coastal dunes and a large parking area with a boat ramp allowing access into the Mad River – even at low tide, you can

paddle a canoe or kayak up- or down-stream, so the particularly ambitious might want to make a day of the area. You'll work up an appetite in any case, jaunting south down the beach until you're far enough away from the rest of the world to spread out your blanket.

If you visit from the south side, you'll have the opportunity to explore the multifaceted Ma-lel Dunes along the way. Featuring several transitions from one ecosystem to the next, the dune trails wind through forest that gives way to wildflowers and other delicate-but-tenacious beach plants. You can find maps and guides online via Friends of the Dunes (friendsofthedunes.org) or by stopping in the Humboldt Coastal Nature Center, slightly to the south. The laminated plant and wildlife guides are highly recommended – it's surprising how many different plants and animals reside in what appears to be a rather simple landscape at first.

The northern part of the Ma-lel Dunes is part of the Humboldt Bay National Wildlife Refuge system – please note that the road to the northern parking lot is closed to vehicles on Tuesdays, Wednesdays and Thursdays in order to allow visitors a better “wilderness” experience. The southern part is managed by the Bureau of Land Management (BLM) with plenty of parking. Dog walking and equestrian use on designated trails is welcome.

Trinity Treats

By Keith Warwick, PE

In Trinity County you can spend your days hiking, backpacking, fly fishing, or just enjoying the wonderful scenic outdoors. But when evening arrives and you want to replenish yourself after your rigorous activity, Trinity County has a number of quaint, unique eateries.

“ Great Little Restaurants in Trinity County! ”



Photo by Teresa Howes

Let us first explore a pizza parlor that serves dessert. Johnny's Pizza, which is located at 529 Main Street in Downtown Weaverville, serves the traditional pizza restaurant fare including pizza, calzones, salads, and sandwiches, but also snow cones, ice cream, shakes, and sundaes with all the toppings. Johnny has an eye for the nostalgic because his restaurant features an old-fashioned pinball machine and rock-and-roll memorabilia on the walls. Nostalgia filters out the unpleasant and amplifies the heartwarming. If it comforts you then it is nostalgic.

The Timbers Restaurant in Trinity Center offers steak and prime rib as well as desserts. Do not miss the Saturday Night BBQ that takes place outside the restaurant and offers live music.



You can feel comfortable in Timbers Restaurant whether you are wearing a sport coat or your old Levis 501s. Enjoy the views of Trinity Lake while you dine!



For those who enjoy a traditional rib-eye steak head over to Becketts Trail End Steakhouse, which is located at 1324 Nugget Lane in Weaverville. They opened in October 2014 and have been busy ever since! There is nothing like a tasty steak with vegetables and potatoes to satisfy you. And then after the steak there is dessert. They describe their home-made cream pies and fruit pies with pride. Come and join the enthusiasm of this new restaurant!



For homemade bread pudding, pies and cheesecake, try the Nugget Restaurant, located at 622 Main Street in Weaverville. This is a traditional breakfast, hamburger and sandwich place where you can eat heartily for a reasonable price.

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Trinity Alps Resort-Bear's Breath Bar & Grill offers prime rib, steaks, chicken, pasta, and a salad bar. Their cheesecake and freshly baked pies are delicious. At this resort you are surrounded by traditional amenities such as cabins, a general store, tree-covered mountains, a swimming area, and a stream filled with trout. If you just want dessert sometime, drop by the general store for "The best milkshakes in the West", sundaes and espresso.



Cottonwood is a census designated place in Shasta County with a population of about 3,000. Although it is out of Trinity County the author feels it appropriate to mention it because they boast a great array of luscious desserts!

The chefs and staff are friendly and are committed to giving you a wonderful dining experience. The eatery is informal but offers gourmet items such as salmon and shrimp cakes. They are located at 20828 Front Street in Cottonwood.



Alpen Cellars welcomes visitors to tour the facility and taste their excellent wines! They are located in a valley on Route 2 in Trinity Center. We are sure that you will enjoy their products, their lush environment and their hospitality!



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THE SWEET SCONES OF SOUTHERN HUMBOLDT

Flavors Cafe in Garberville has been serving signiture scones for over 14 years.

By Jasmine Lang | Images by Zara Messenger

Michael “Scones” Stephens has made an impact on the community of Humboldt County by leaving every customer with the feeling of wanting more. As a self-taught baker, Michael began making his signature scones to raise money for the kids at Special Beginnings Elementary, where he worked as a caretaker for children with special needs. He began with a cafe for the parents at Beginnings. Michael’s goal was to raise

money for the children, yet he was completely unaware of what would come next. The parents of Special Beginnings nonprofit were so enthused by Michael’s signature scones, they encouraged him to keep them coming. He started with a wonderful recipe from a cookbook. Now, he celebrates over 14 years in the kitchen at Flavors in Garberville. Zara Messenger, the owner of Flavors, collaborates with Michael and

together they have created a happy kitchen! Michael begins his day by arriving at Flavors at 4 AM every morning. His signature scones are conceived in his personal flavorful oven. All scones are baked with organic flour and organic fruit. Michael works hard to create a full and desirable pastry case for all those coming in throughout the day. Flavors has become quite the daily social gathering for the locals as they

enjoy coffee and the delightful scones. The people of the community say they grew up on “Michael’s Scones”, including children who are now adults and taking their children to Flavors. Scones aren’t the only thing cooking at Flavors. They also offer grilled paninis, wraps, Zara’s signature soups, and so many other great eats.

Flavors will be getting festive for this years Valentine’s Day. They

“ Scones aren’t the **only** thing cooking at Flavors. They also offer **grilled** panini’s, wraps, Zara’s **signature soups**, and so many other great eats! ”



People of the community say they grew up on “**Michaels Scones**”.

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will be serving chocolate-covered strawberries, which are a universal favorite and great for gift giving! There will also be a variety of cupcakes and sweet treats. In the new year, Michael will be expanding to gluten-free pastries. As

he looks forward to many more years creating his signature scones, Michael will continue to be happy for the success of his scones. His love for the scones is so deep, he says that if he ever retires he will write a book entitled “Bake Scones and

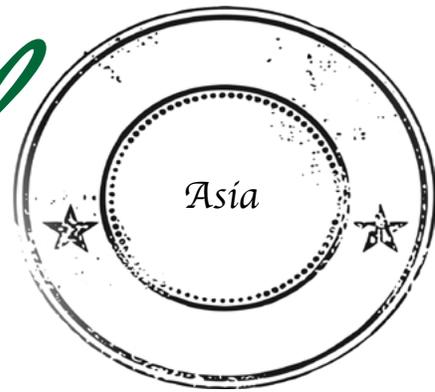
Prosper” while selling his scones on the beach. Michael began with a desire to help those around him, and now he has created a legacy of his own.

People will always acknowledge Michael

for his signature scones, whether you enjoy his fruit scones or the popular savory bacon scones. When you are enjoying your visit at Flavors, keep in mind the love that was put into your pastry by Michael.



Emerald TRAVELS



Sticky Rice Pudding with Mangoes

Sean Jansen
Travel Columnist

Europe and the United States are the two areas of the world that probably produce the most sweets in comparison to the rest of the globe. Or so that is what most think, and for the most part they are right. But what about elsewhere on this planet? South America, for example, has a European influence along with its own sugary delights, making for something unique. I don't know much about Africa, but I am sure there are delicious surprises there. However, the single greatest dessert dish I have ever had had came out of Asia,

Southeast Asia in particular. With its tropical to subtropical climates, the sweetness of sugar cane and pollen from flowers give a unique and sweet taste to even dinners. Parts of Southeastern China have dishes for dinner that are as sweet as any dessert we have in the U.S. But from Indonesia through the Gulf of Thailand and up into China, there is one commodity that is abundant. It is found everywhere in the world and it is produced in large quantities. This region is famous for it, and that commodity is rice.

But rice as a dessert? Surprisingly, yes. They not only have rice for dinner in that part of the world, they eat rice for breakfast, lunch, dinner and dessert. And

it is all amazing. After you have a delicious Pad Thai in Thailand, or spicy rice with chicken in Indonesia, or a bowl of sticky rice with your hotpot in China, all are served with a dessert made out of rice.

it all the better, but if you are like most of us on this planet, you can't just hop on a plane for dessert. So if interested, here is the recipe:

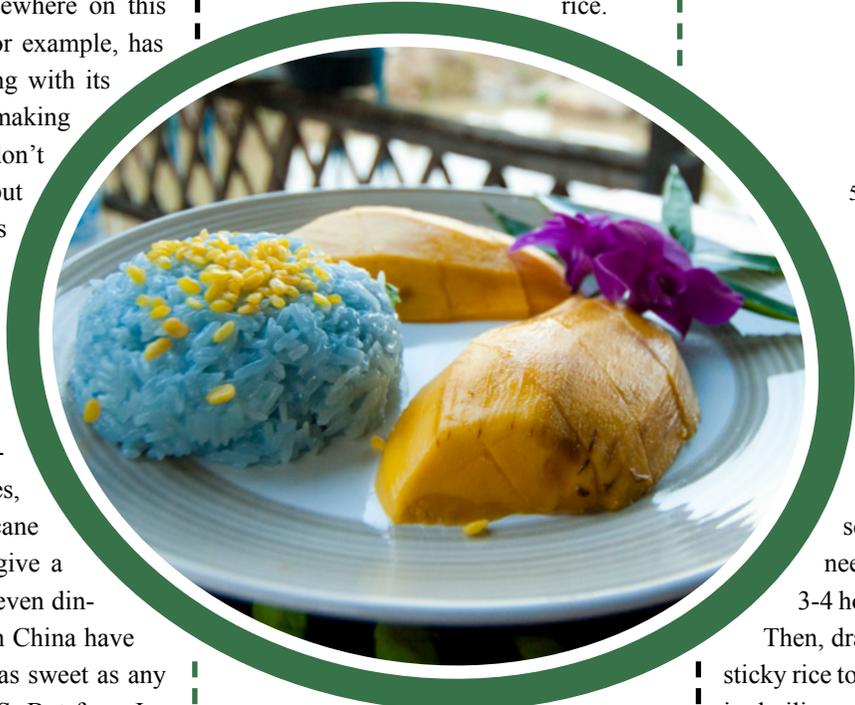
Ingredients:

- 100 Grams of Sticky Rice
- ½ cup of Coconut milk
- 2 tsp. Coconut cream
- 3 tsp. Sugar
- ¼ Salt
- 50 Grams of Sliced fresh mangoes (or your fruit of desire)
- 2-3 Leaves of Violet
- 1 Handful of cashews (or nut of your desire)

Preparation:

This dessert can take up to five hours, or even overnight, to prepare. Begin by soaking the sticky rice. You need to soak anywhere between 3-4 hours, but preferably overnight.

Then, drain the rice grains and add the sticky rice to a basket where you can steam in boiling water for about 30 minutes. Pour the coconut milk, sugar, salt and add the violet leaves into a pot over heat. Then add the sticky rice and mix all together and let stand on the boil for about 10 minutes. Stir after 10 minutes and the rice should have a purple color from the violet. Once achieved, place the rice onto a plate and add the coconut cream and choice of nut onto a plate next to your choice of fruit.



Sticky rice pudding with mangoes is a savory, sugary, sticky and succulent dish that, if you weren't full from dinner, would certainly make you unbuckle your belt. And here is the best part; you don't have to fly across the planet to enjoy it. You can make it right at home in the U.S., because I personally know that we have the ingredients. Of course, going somewhere in that part of the world makes

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WEITCHPEC – \$299,000
±60 acres parcel privately located off Bald Hills Road which features a main unfinished house with loft, secondary cabin, large barn style out building, year-round producing spring with a holding pond for storage, and large open flats. A very peaceful setting; would make a great getaway/home site. A must see. Call today for a private showing. Owner may carry with substantial down.



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HYAMPOM – \$275,000 – \$625,000
Five parcels located above the Hyampom Valley off of Route 1. Properties feature roads, terraced topography, year round water and amazing views. Parcel sizes range from ±160 acres to ±615 acres.

LEGGETT – \$325,000
±11 Acres of beautiful river front property! Enjoy your summers among old growth Redwoods, in your own swimming hole, and close to one of Mendocino's State Parks. This parcel is private, easy to access and has a building site waiting for you right by the water!

HAYFORK – \$399,000
±190 Acres with Hayfork Creek frontage just outside of Hayfork, CA. This property has standing timber & amazing valley views with a pleasant creek swimming hole. Wonderfully secluded, yet close to town, this property has several potential building sites with one developed site and a great dirt road for easy access. Elevation approx. 2300'-3000'.

KNEELAND – \$395,000
Beautiful parcel located in Showers Pass. Property features deeded access, timber, developed roads, and cleared building sites. Year round water with Mad River frontage. Elevations ranging from approximately 2,000 feet to 3,400 feet. Good neighbors. Private with locked gates. Owner will carry with large down. Includes APN: 317-182-021.



DINSMORE – \$829,000
±567 Acres on Pilot Ridge Road with gorgeous views. This property boasts rolling meadows, old growth Douglas Fir trees, multiple springs, and Mad River frontage. One of a kind rare private property!

TRINITY LAKE – \$379,000
Beautiful ±160 acre parcel located in the Coffee Creek area of Trinity County. Secluded, 3500' elevation property with several large flat areas including ample water, panoramic views, and an existing cabin.

HAWKINS BAR – \$350,000
±29 Acres of gently sloping property with great views. This parcel offers a very nice spring and a three acre flat by the river!

HOT ON THE MARKET!
ELK PRAIRIE VINEYARDS – \$1,685,000
A wonderful opportunity awaits! Own your own ±20 acre vineyard complete with three houses, salt water pool, indoor/outdoor tasting room, pristine ranch style wine making facility full of wine production equipment and much more.

REDUCED
ARCATA – \$409,000
Enjoy your very own ±14 acres Redwood Forest sanctuary just five minutes from the Downtown Arcata! Comprised of two separate parcels, this property is a developer's dream featuring multiple building sites, roads throughout, PG&E to the property boundary, community water available.

FORTUNA – \$499,000
Beautiful Colonial style Victorian home originally built in 1905. Many modern amenities combined with the original details and craftsmanship make this home breathtaking. Includes a one bedroom mother-in-law unit with its own entrance. A must see grand entrance, large rooms, beautiful original woodwork, and library amongst many other improvements.



SAMOA – \$2,000,000
This one-of-a-kind property presents a unique opportunity to own a slice of coastal frontage natural beauty! Situated in the Samoa Dunes, the Dog Ranch consists of ±213 acres with an existing older home, out-buildings and ranch facility. Located between HWY 255 and the Pacific Ocean, this rare find offers seclusion for ranchers, hikers, surfers, beach-combers and fishing enthusiasts while only a few minutes from historic old town Eureka. Be prepared to roll up your sleeves and remodel to make this stunning property your own!

NEW LISTING
GARBERVILLE – \$595,000
This gorgeous and completely remodeled 3 bedroom, 3 bath home overlooks Garberville with views. It features vaulted ceilings, marble floors, granite counter tops, beautiful top of the line kitchen appliances, state-of-the-art home stereo system, Jacuzzi tub, walk-in closets, mahogany doors and cabinets, attached heated garage. In town but private with gated access. Enjoy the higher quality of living.

NEW LISTING
REDWAY – \$250,000
Great, private ±33 acres property features developed flats, water, and several amazing building sites. Beautiful slopping meadows with selectively logged timberland, valley views, close to town. This area would be perfect for a hunting, or retreat. Current zoning doesn't allow owner to build residence. Water development and potential well needed. Roads are in rough condition and need to be rocked. Owner will carry with 50% down.

START EARLY, FOOL!

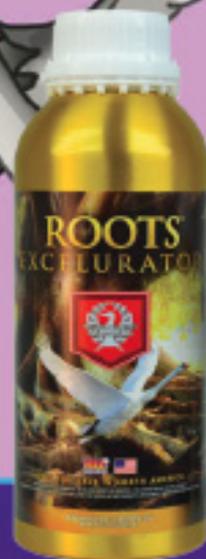
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