

Humboldt: Your Holiday Travel Destination

Free

The

December 2013

Emerald

MAGAZINE



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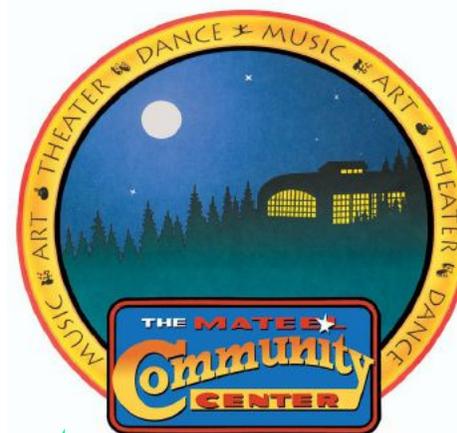
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"We strive for diversity in our programming at the Mateel Community Center and our calendar features a mix of rental, non-profit/community events and Mateel Community Center in-house productions."

E

Dear Reader,

Andy Williams sang it best in his hit song "It's the most wonderful time of the year." December is a spectacular month for several reasons. December is a time when we visit with family, overload our plates, reminisce about good times, set goals for the future and evaluate where we are in life.

December is a time of renewal where we can close the door to one, or several, chapters and turn around to embrace January's refreshing start. This edition we've brought you a months worth of activities that'll keep you busy throughout the holiday season. From vacationing in Ferndale, to a lighted Christmas parade in Garberville or wine tasting in Redway, Humboldt is your ultimate travel destination spot for the holidays.

In January we'll be featuring how to stay fit for 2014. Join us as we lose the waist but keep the taste!

Happy Holidays!

Sincerely,
 Christina DeGiovanni,
 Editor-in-Chief



ABOUT US

The Emerald is a lifestyle magazine dedicated to promoting our community in a positive light by featuring activities, events and locals who help make Humboldt the place we call home.

The Emerald was created with the belief that it could serve as a platform for locals to share what they love most about Humboldt County. We invite readers to contact us and contribute their thoughts on what they'd like to see promoted next.

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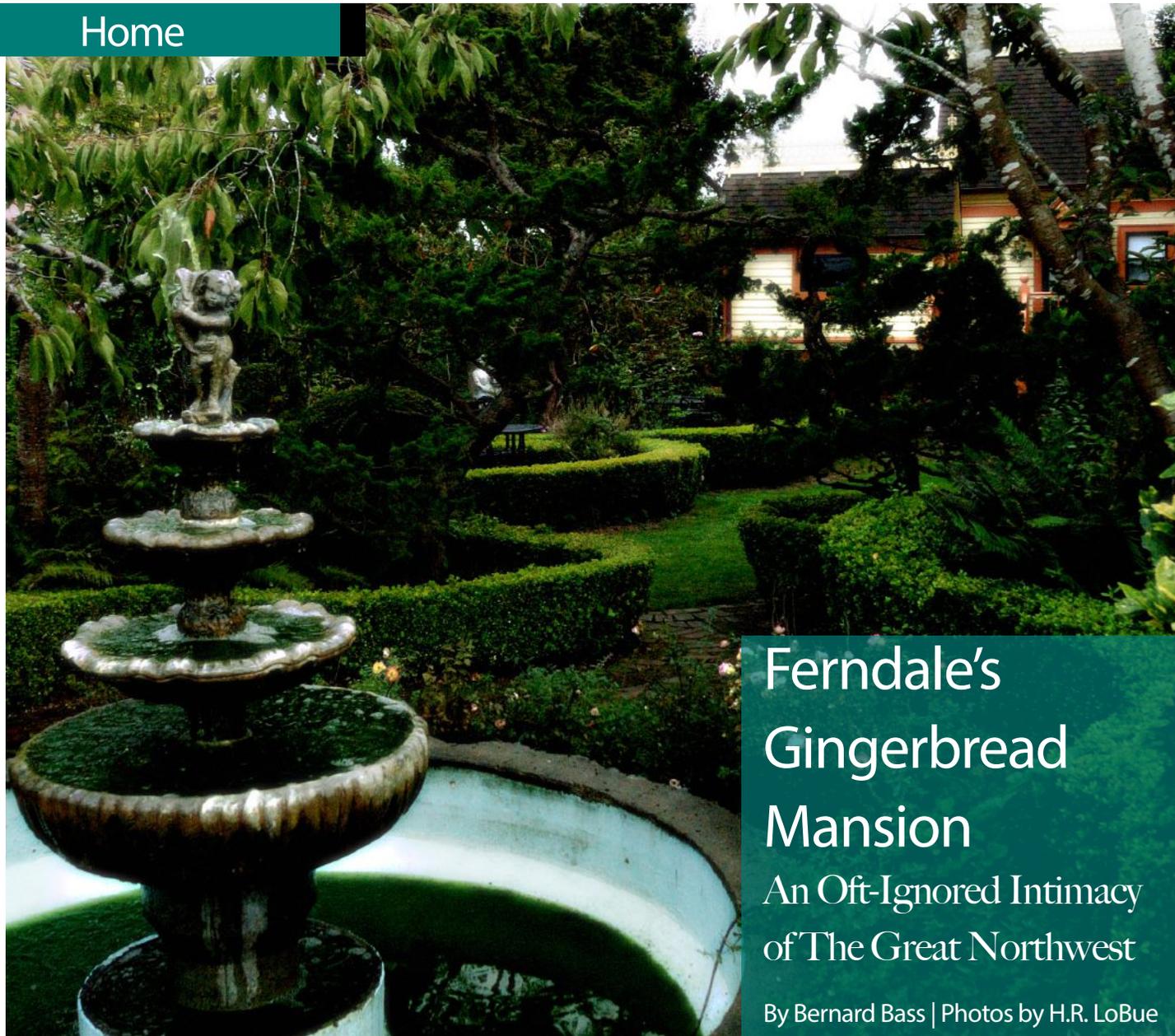
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Ferndale's Gingerbread Mansion

An Oft-Ignored Intimacy
of The Great Northwest

By Bernard Bass | Photos by H.R. LoBue



“From the Veneto Suite with its hand painted walls and lifted claw-foot tub to the Fountain Suite with toe-to-toe claw foot tubs.”



“Looking up from the garden's four tiered fountain encircled by manicured hedges and Renaissance sculpture, ornate details drip almost like candy from the mansion's passionately crafted yellow and peach toned eaves.”

A quiet and gentle fog unwraps itself from the arms of Doug firs and Redwoods perched atop the hill of the Ferndale Cemetery. Slowly, it descends through mausoleums, headstones and Willow trees where it then spills softly into the village streets of a small, storybook-Victorian town. As sporadic blurred outlines of families cradling both children and gallons of milk emerge from the foggy obfuscation spilling through white slats of a picket fence, it is at once recognized that Ferndale exemplifies an oft-ignored

intimacy of The Great Northwest. It is a town where gentlemen still tip their hats, a collective cognizant presence, a warm, delicious American Pie.

As a local of anywhere in the world, there are times in which one takes their area's surroundings for granted. With the onset of an everyday familiarity to one's backyard becoming more and more matter-of-fact, there is a certain amount of grandiosity lost, forgotten or interrupted. Growing up next door to the Eiffel Tower or waking up every morning

to the same Statue of Liberty, the magic seems to fade when you see it every day. It is no different for those of us on the North Coast and we either don't realize or tend to forget the many nationally and globally recognized gems tucked in and amongst us.

Covered extensively in the pages of Fodor's, Sunset Magazine and National Geographic, The Gingerbread Mansion is an undisputed Victorian masterpiece and is one of Northern California's most photographed buildings. Built in 1894

as a residence for a local physician, the Gingerbread Mansion, before becoming a Bed and Breakfast, was once the town hospital. In no way since has a sliver to its vision of comfort and hospitality diminished.

Looking up from the garden's four tiered fountain encircled by manicured hedges and Renaissance sculpture, ornate details drip almost like candy from the mansion's passionately crafted yellow and peach toned eaves. Upon approach of the mansion alone, one

is immediately and comfortably swaged from wherever they are coming. Itself, the mansion at once leaves you transfixed and gives you no choice but to pause and recognize a moment in time that will be remembered forever.

Guests are welcomed at the front door and, given the pristine and immaculate interior of the building, one is almost surprised to be greeted by such a genuinely kind and personable staff. After being briefed on the times of breakfast, wine and hors d'oeuvres, guests are given

not a key-card but a key, free to come and go as you please. A tour of the grounds is provided and a slow walk-through of the mansion is highly recommended. If able, check in as early as possible. While ascending the stairs with carpeting so soft you sink deep into every step, it is nice to catch a glimpse of the other rooms in the mansion, all eleven of which are themed.

From the Veneto Suite with its hand painted walls and lifted claw-foot tub to the Fountain Suite with toe-to-toe claw foot tubs. From the handicap accessible Gingerbread Suite, with its Cal King sized bed and multi-spouted shower, to the top of line Empire Suite with a curtained bidet, breakfast in bed and a claw-foot tub by the fireplace. All suites are appointed with Egyptian-Cotton sheets and comforters with luxuriously high thread counts, evening turndown service, embroidered bathrobes, high-speed internet access and a Hi-Definition smart flat screen television. To top it all off each guest receives plush slippers to take with them. Inside and out, the Gingerbread Mansion is a modern, romantic revision of 19th Century elegance and an exhibition into the heart of Ferndale hospitality and charm.



The Gingerbread Mansion, of course, is a place for special occasions – honeymoons, anniversaries, holidays - but it is also a place to merely spoil yourself and those you care for deeply. It is a place that becomes the special occasion. The traveller who is used to this kind of lodging will begin to expect more from other places and for those who are not, it is a place that will never be forgotten.

Ferndale, California and the Gingerbread Mansion have a certain throwback feel to them, a certain aura emanating from all that was good here never wanting to leave. Maybe it's the cemetery, serene like no other, or possibly it's the genuine recognition of something unique within a small, close-knit American town. Either way, for a moment, it's a place that seems frozen, just for you, in a perfect point in time.

Behind the counter at the Ferndale general store, an aproned gentleman with his hair slicked back weighs out bags of candy on an antique scale. The bell over the heavy wooden door rings and he says, "Good day."



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MAMA PALAZZO

Sharing Nature's Healing Bounty

By Stephanie Giles

Michele Palazzo's love of plants started at a young age growing up in New York. Finding and experimenting with plants was a hobby of hers. What she didn't know, while she was exploring through the brush, was that her hobby of collecting plants was

just the beginning. "There is an amazing amount of edible medicinal plants around the North East area where I grew up," she said. "I was always curious, but I didn't learn about their medicinal purposes until college."

Palazzo studied Environmental Science and Forestry at the University of Massachusetts in Amherst. After graduating, she studied with famous herbalist Cascade Anderson Geller. This sparked Palazzo's passion for edible medicinal herbs.



"Every time I looked at the ingredients of over-the-counter products, I didn't like what I saw," she said. "If I can't read the majority of ingredients, it isn't good."

Palazzo continued to study herbology under other well-known herbalists until 1999, when she moved to Southern Humboldt. She says her land is blessed with the plants and herbs she picks for her products. "These plants are wildly ethically grown," Palazzo said. "There needs to be a mutual respect to keep the integrity of the plant community."

Cheryl Lisin prefers using Palazzo's organic tinctures instead of drugstore products. "I prefer things that are made naturally and organic," she said. "I also like buying local."



When Lisin's great aunt was suffering from arthritis, Lisin gifted her some of Palazzo's pain cream. "She would go through it so fast and would ask me to get her more," she said. "[Palazzo's] products really work!"

Lisin, a landscape designer, met Palazzo when she went on one of her nature hikes 10 years ago. "I know the plants, but I never knew the medicinal purposes of them," she said. Lisin takes one of Palazzo's nature hikes every year.

Palazzo's ingredients include healing salves, Respiratory Rub, Rose Cream, Anti-Fungal Cream, Cough Elixir, several different tea blends and so much more.

Palazzo also offers harvesting workshops and processing workshops. She also teaches classes on how to create organic tinctures and rubs with these plants. "The knowledge is important to put out there," Palazzo said. "It's also important to empower people to use plants."

C. L. Moss, who teaches Ecological Education, met Palazzo seven years ago when she led a nature tour for the children at Whitethorn Elementary School. "The kids get to learn their own ability to use the world around them," Moss said. "That is what Michele [Palazzo] is all about."

Moss took a series of classes throughout three to four months with Palazzo before starting to make her own organic products. "She is a role model," Moss said about Palazzo. "She's an excellent teacher with a wealth of knowledge."

Two summers ago, Moss took a trip to the Tanzania and brought a batch of Oregon Grapefruit, which she learned to make from Palazzo. "I was the only one who didn't get sick and didn't have intestinal problems," she said. "[Palazzo] is really on to something!"

Moss has taught some kids in Whitethorn about the benefits of edible medicinal plants and how to harvest them. "I'd like to say I'm following in her footsteps," she said. "I see her as my mentor."

Palazzo believes we can learn from the plants around us. "Nature is an amazing bounty," she said. "Many thanks to the plants that share their knowledge."

Humboldt Bachelorette

Advice Columnist

Submit Your Questions To

Bachelorette@theemeraldmagazine.com

Dear Caledonia,

My boyfriend of seven months is booooooooor-ing. So boring. Don't get me wrong, I love to snuggle with him and we have some great talks, but he doesn't do anything. He never wants to go out except with his friends from high school. He doesn't have any opinions on anything. I can never get him to try or do anything new. I grew up in a family where we debated politics and current affairs around the dinner table every night. I can barely get him to debate over Thai vs. Mexican takeout. With the holidays coming up, I'm really worried about introducing him to my family. He's really sweet and everything but I know they're going to be wondering why I'm with such a dud.

Thanks for your help,
Stuck in the Banter-Free Zone

Dear BFZ,

Um, I think you should dump him. For his sake. Do you even like this guy or is he just a comfortable snuggle and occasional source of a night out? If you two were a good fit, you'd find his noncommittal thrilling. If, perhaps, you emailed me with this question on an off day and aren't really as down on him as your tone comes across, then maybe you should reexamine why you're dating "a dud." You say your family argued over the dinner table every night. Maybe you're unconsciously attracted to someone who embodies the opposite of that. It happens. Or maybe you're entirely misinterpreting his silence. I know friends from families where shouting, badgering and flying crockery was normal. Their style of communication terrifies people who grew up in homes where meals were quiet affairs only punctuated by the occasional clink of a fork. You may very well have trained your boyfriend early on that disagreeing with you is a losing prospect, so he's not going to bother. If that's the case, don't be surprised if when you dump him he seems relieved.



Love, Caledonia

humboldebachelorette.blogspot.com

Drawing by Jesse Wiedel



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Beauty Bitz

Linden Glavich, Glamor Columnist
Licensed esthetician



We are transitioning from one of the hottest summers in Humboldt county this year and it now seems as though our forgotten thermostats all over the coast are being turned on and turned up. Winter is upon us. Sweaters become heavier and sandals are traded in for UGG boots. Changing clothes is not the only change in these winter months. It is time for changing shades in our look. During the winter, bright summer highlights and even natural hair begin to darken. Rich browns, deep crimsons, and warm blondes are currently the fashion all over the world and colors that are rich are trending from head to toe. If new hair colors are desired with the seasonal change, color lines are presenting vibrant rich tones this fall with high shine that will be popular all winter long. Kenra (a professional color line) does vibrant,

rich, and warm fall tones that are sure to bring out the desired warmth for this cold winter to come. Healthy and subtle hair colors are always in style.

Before putting those boots on, feet can get "hibernation ready" with a rich hydrating pedicure. Just because feet will be hidden for the winter months, does not mean they need to be beautified only by decorative socks. Winter is full of events and one never knows if a party will call for an open toe. Pedicures in the fall and winter months at some spas will use specific scents that invoke winter and fall. Scents like hazelnut, pumpkin spice, and peppermint are common themes for winter pedicures. These scents carry relaxing properties in their treatments. The polish colors this winter that are gaining popularity are deep plums, sparkling silvers, and rich reds.

Gloves are a popular accessory too and all the warming of our hands can also dry them out. A very hydrating lotion and a hydrating cuticle oil are must haves. These products condition hands as gloves keep them toasty. A personal favorite hand cream is CUCCIO Body Butter in the lavender and lemon grass fragrance. All year round this product has a very subtle, but rich smell and provides hours of moisture. The cuticle oil stick pen by OPI is another must have

as it is travel sized and is applied by the pen it comes in. A good manicure can be a great addition to a relaxing pedicure. The combination of a manicure and pedicure when done right, can be the best two hours of your day.

Before the caps and hoods go on, hydrating and repairing treatments are great for the hair, even if it is tucked away. Deep conditioning treatments are always a spa favorite and are great additions to any service because they are reasonable in price.

Don't forget as you wrap that scarf around your face, you will also want to hydrate and protect the face from the chapping wind and environmental damage. A favorite face product is Caviar Creme from Lira Clinical Skin Care (liraclinical.com). This skin creme hydrates as it repairs, rejuvenates skin, and includes gold and silver elements for it's healing properties. Luxury paired with active components are combined for a great feeling.

If you follow these tips, then you will be "hibernation ready" from head to toe for the cold weather and you can focus on the beautiful winter-scape while you look and feel great!

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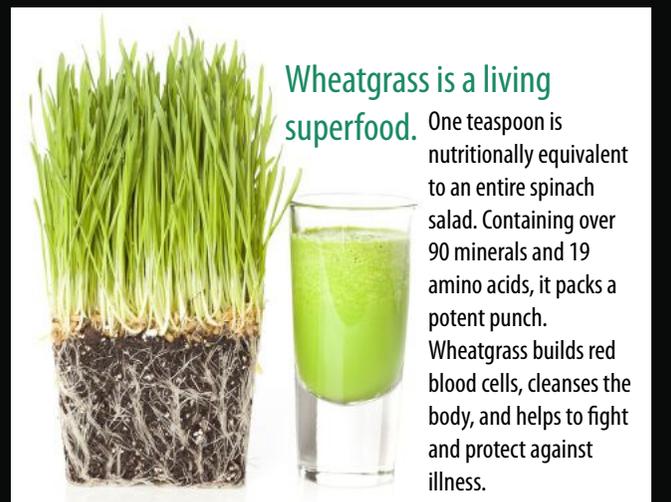
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Emerald Style

Rima Greer, Fashion Columnist

What is your Humboldt style?

Tell us at Style@theemeraldmagazine.com

We have a long Holiday Season in America. It really starts on Halloween, and goes through Thanksgiving, Channukah, Christmas, and the New Year. It's basically eleven straight weeks of food, decorations, and parties, filled in by mad bouts of shopping. We've almost become a cliché of ourselves, and a lot of people are getting kind of disillusioned with the whole deal. Many people get depressed around the holidays, because the pressure to make it all feel "special" year after year is just too crazy.

I have a theory about why nothing "feels special" any more, and how to make it "feel special" again. It's simple. It's really hard to make the day

feel different if you look exactly like you do every other day! How is Thanksgiving a special day if you show up for it wearing jeans and a flannel shirt over your tee? It's not. It's just too much food and a football game. If we want the day to be special, then we have to take the trouble to be special too.

There is a social meme that appears to have developed in America over the past 50 years that makes people feel like they can never dress up for anything (except maybe their own wedding... and even that often has a camo theme here in Humboldt!) It seems like dressing "too fancy" has become a terrible faux pas, so much so that the pendulum has swung way too far in the other

direction, and we're all in our pajamas half the time. I think it's wonderful for us to feel like we've leveled the social playing field, but in the process we've also robbed ourselves of the joy of decorating, not just our streets and houses and shop windows, but ourselves!

There really is something to be said for how you feel when you put on that magnificent dress, completely impractical shoes, and maybe even actually DO your hair, instead of just wearing it like you do every other day of the year. Surprisingly enough, the very worst thing that will happen if you do dress up is this: People will tell you how fantastic you look!

Of course, there is a new and growing contingent of folks who are taking that pendulum and swinging it back the other way, and that's the Steampunk crowd. Why not make your own with this wonderful pattern from Simplicity. One of my students just finished the jacket from this pattern, and it's fantastic! Sometimes just one piece like that can make the whole



outfit. If the corset and skirt are too much for you, this jacket will make your average Little Black Dress into just that Something Special you need for your event. Not so adventurous? There's something out there for modern minded folks as well, like this lovely flounced and ruched dress from Lily & Iris!

Dressing up doesn't have to cost a fortune either. There are plenty of thrifty options for you, starting with thrift stores. My neighbor on 2nd Street, Little Shop of Hers, has a wonderful selection of affordable vintage dresses. They might need a little "love", but that's just part of the fun of getting ready for the holidays. Of course, you can always start from scratch and make your own. Then you can really express your own personal style, and be absolutely sure nobody else shows up at the party with the same dress on. You probably even have something already in your closet that just needs some trim or sparkle to make it into a party dress. Adding a little ruffle of tulle or lace, or sewing on some sequins or beads can change the plainest dress into a brand new party dress. You can even convert it back later, if you feel like it.

Just remember, if you brighten up your wardrobe for the holidays, you will not only jazz up your own day, but everyone else's around you! So, live dangerously! Dress up a little! You'll make everyone's holidays brighter!

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New Years Barrel Bash

By Vanessa Laird



Looking for a good ole' western time to celebrate the new year?

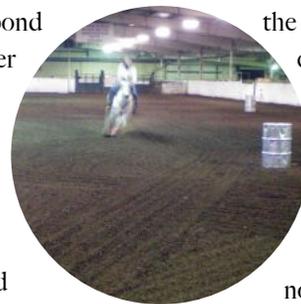
Bust out the cowboy (or girl) hat, jeans, and boots and come down to the Ferndale Fairgrounds to experience live rodeo action on December 31st and January 1st. The best part, it's free to spectate. Barrel races of all ages and skills will be demonstrating their abilities and rushing for the fastest times. The event will be presented by Barrels by the Bay, a local non-profit dedicated to the sport of barrel racing.

Barrel racing is a rodeo sport event in which a horse and rider maneuver around three barrels in a cloverleaf pattern for the fastest times. Although originally a rodeo event for women, both boys and girls compete in youth levels and men may compete in amateur venues. At a professional level, it is primarily an event for women. Not to be taken lightly, barrel racing is a

highly skilled sport requiring lots of training. Barrel racing is all about cooperation between the horse and rider, both of which must be in sync and in position to maneuver quickly around the turns. Teamwork is key to success and optimal physical fitness is required for both. The bond between the horse and rider weld into one as they trust each other to precisely navigate the course at full speed. In the end the event is all about speed as riders race against each other and the clock.

The Barrel Bash is a great event for the whole family to spectate with high-speed races, beautiful, skilled animals, and western attire. Knowing that they are learning this skill of teamwork and athleticism, watching the kids compete is rewarding. They are learning to care for the

animal, train and set goals. Riders as young as three years-old have competed in these events. It awesome to watch the graceful bond of the horse and rider knowing they must depend on each other. All the high-speed action is sure to keep you on the edge of your seat if not cheering for more.



If you are a rider looking to compete, there will be divisions for all ages and skill levels: from open, novice, youth, senior, and even peewee. The races will be sanctioned by Run 2 Win rules. Riders can use these runs to compete for the finals. The cost to compete is \$30 plus sanction and member fees. All fees go to the cost of the event, payouts, and awards. There will be 4D payouts, average awards, and a saddle awarded by drawing. Presented by Barrels By The Bay and sponsored by North State Barrel Racing Association and Barrel Racers

National 4D, the event will be held rain or shine in a covered arena at the Humboldt County Fairgrounds, 1250 5th Street, Ferndale. Sign ups and time-only runs December 31st, 6-7pm and January 1, 10-11 am. There will be a Calcutta auction at 11 am and racing begins after the auction. Come on out and get your rodeo on!

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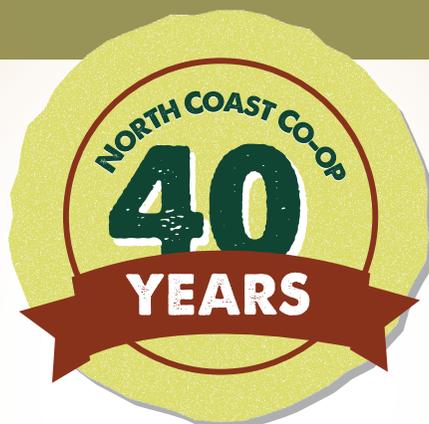
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December Community Calendar



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
You're a Good Man 1 Charlie Brown North Coast Rep 2pm Logger Bar Potluck Open Mic Mosgo's BA-DUM-CHH Comedy at the ATL	Black Joe Lewis and 2 The Honeybears at Humbrews Winter Soccer Academy at the Samoa Gym 839-6554 Swing Dance Night at Redwood Raks Quiz Night at Blondies	Game Night- Crush 3 Dale Winget- Cutten Inn Cribbage Club- Moose Lodge Shugafoot- SpeakEasy Buddy Reed at Libation Electric Gravy- Eureka Inn Karaoke- Cher-Ae Heights	Jay Dancing Bear 4 At Mosgo's 5pm Free Classes at Essential Elements Wellness Spa Buddy Reed at Blondies 6pm Hard Court Bike Polo at Highland Park 6pm free Whomp Whomp - Nocturnum	Open Mic at Blondies 5 Karaoke at BLC, Bear River Casino, and Central Station Open Jam at The Forks Pressure/Anya- Nocturnum Pine Hearts at 6RB Rude Lion Sound- Sidelines	Anna Hamilton at the 6 Angelina Inn 5:30 pm Fortuna's First Friday 6 pm Trinidad Arts Night 6 pm Shugafoot at the SpeakEasy Accurate Production-The Ritz Rude Lion Sound at T & J	Arts Alive Eureka 6 pm 7 Lanphere Guided Walk Holiday Gift Boutique- Studio 299 Center for the Arts Band Behind Your Hedge 6RB Cookie Cottage Contest 527 2nd St. Eureka
Friends of the Dunes 8 Annual Holiday Party Logger Bar Potluck Sundaze at Jambalaya Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Open Mic- Robert Goodman's	Volunteer Orientation 9 Food for People 2:30 pm Quiz Night at Blondies Friendship Circle Dance at Moose Lodge 7-10 pm Open Mic at Shamus T Bones Swing Dance Night at Redwood Raks 7-10 pm	Game Night- Crush 10 HUMBucks Exchange Dale Winget- Cutten Inn Cribbage Club- Moose Lodge Buddy Reed- Libation Shugafoot- SpeakEasy Sunny Brae Jazz- 6RB Electric Gravy- Eureka Inn	Jay Dancing Bear 11 At Mosgo's 5pm Free Classes at Essential Elements Wellness Spa Buddy Reed at Blondies 6pm Hard Court Bike Polo at Highland Park 6pm free Whomp Whomp - Nocturnum	Buddy Reed at Old 12 Town Coffee And Chocolates Open Mic at Blondies Karaoke at Bear River and Blue Lake Casino Anna Hamilton at Redwood Curtain Brew Co. Open Jam at The Forks	Arts Arcata 6-9 pm 13 Babes in Toyland- Orick Community Center 5-6 pm Metal Show at the Ink Annex Accurate Productions-The Ritz Karaoke- Central Station Rude Lion Sound at T & J DJs at Sidelines	Winter Arts Faire at 14 Mateel Community Center MGC Stocking Stuffer Boutique Holiday Craft Market at the Arcata Community Center Animal Shelter Open House The Hill at Six Rivers Brewery
Holiday Craft Market 15 Arcata Community Center Winter Arts Faire - Mateel Logger Bar Potluck Open Mic at Mosgo's Open Mic w/ Chris Parreira Robert Goodman Winery Sundaze at Jambalaya	Babes is Toyland at 16 The Van Duzer Theater Quiz Night at Blondies Friendship Circle Dance at Moose Lodge 7-10 pm Open Mic at Shamus T Bones Swing Dance Night at Redwood Raks 7-10 pm	Game Night- Crush 17 Dale Winget- Cutten Inn Cribbage Club- Moose Lodge Shugafoot- SpeakEasy Buddy Reed at Libation Electric Gravy- Eureka Inn Karaoke- Cher-Ae Heights	Jay Dancing Bear 18 At Mosgo's 5pm Bar-Fly Karaoke No Covers at SpeakEasy Buddy Reed at Blondies 6pm Hard Court Bike Polo at Highland Park 6pm free Whomp Whomp - Nocturnum	Compost Mountain 19 Boys at Mad River Brew RRAS Board Meeting Bluegrass Jam at Redwood Curtain Brew Co. 6:30 pm Buddy Reed at Libation Open Mic at Blondies Open Jam at The Forks	Mckinleyville Arts 20 Accurate Productions at The Ritz 9 pm Shugafoot at the SpeakEasy Babes in Toyland at Carlo Theatre 7:30 pm Anna Hamilton at the Angelina Inn	Babes in Toyland 21 Carlo Theatre 7:30 pm Community Acupuncure Jacoby Storehouse 12-4 pm Karaoke at RJ Grin's Lounge Pressure/Anya- Pearl Lounge Dj's at Sidelines and Toby & Jacks
Logger Bar Potluck 22 Sundaze at Jambalaya Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Open Mic- Robert Goodman's	Jimi Jeff Open Mic 23 Simon LeFree's Roadhouse Roots and Culture Night at Robert Goodman Winery Rude Lion Sound at Ocean Grove Lodge 9:30 pm The Getdown- Jambalaya Cheap Bowling Harbor Lanes	Game Night- Crush 24 Dale Winget- Cutten Inn Cribbage Club- Moose Lodge Shugafoot- SpeakEasy Buddy Reed at Libation Electric Gravy- Eureka Inn Karaoke- Cher-Ae Heights	Live Turtle Races 25 The Logger Bar Bar-Fly Karaoke No Covers at SpeakEasy Buddy Reed at Blondies 6pm Hard Court Bike Polo at Highland Park 6pm free Whomp Whomp - Nocturnum	Buddy Reed at Old 26 Town Coffee And Chocolates Open Mic at Blondies Karaoke at Bear River Casino BLC, and Central Station Pressure/Anya - Nocturnum Open Jam at The Forks	Anna Hamilton at 27 Angelina inn ShugaFoot -SpeakEasy Accurate Productions The Ritz The Haunt- Siren's Song Tavern 9 pm Karaoke at Central Station Rude Lion Sound T & J	Karaoke w/ Chris 28 Clay at RJ Grin's Lounge Pressure/Anya at The Ritz Djs at Toby & Jacks Arcata Farmers Market
Logger Bar Potluck 29 Sundaze at Jambalaya Karaoke at BLC and Cher-Ae Heights Casino Open Mic at Mosgo's Open Mic- Robert Goodman's	Volunteer Orientation 30 Food for People 2:30 pm Quiz Night at Blondies Friendship Circle Dance at Moose Lodge 7-10 pm Open Mic at Shamus T Bones Swing Dance Night at Redwood Raks 7-10 pm	Game Night- Crush 31 Dale Winget- Cutten Inn Cribbage Club- Moose Lodge Shugafoot- SpeakEasy Buddy Reed at Libation Electric Gravy- Eureka Inn Karaoke- Cher-Ae Heights				



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What's going on in the garden?
Enjoy the Fruits of Your Labor

Frosty winter days are here and Mother Nature is moving at a snail's pace. Cover crops have been sown and concealed from songbirds and the dry, cold air. The winter garden season is in full swing. Leafy greens and root vegetables will thrive steadfastly through spring. Perennial fruits and vegetables planted now will have a head start on spring growth. And so begins the cycle of care and harvest for years to come. Winter is the best time to plant fruit trees. Fruit and nut trees have productive longevity with a relatively low amount of maintenance, which makes for a rewarding growing experience. Whether in a backyard or large-scale orchard, successful fruit harvest depends mainly on proper initial planting conditions and well-timed actions throughout the subsequent years of growth. Come check in with us at the Trinity River Garden Center to make a plan and gather the materials you need to begin or add to your orchard. Fruit and nut trees are sold in two formats: "bareroot" and "potted". Bareroot trees are in a dormant state with little or no soil around the roots. Potted trees have been grown for some length of time as a potted plant. Generally trees develop more successfully when they are started from bare-root stock. This way tree develops its root system in the place it will remain throughout its lifetime. Good soil drainage is important for healthy tree growth. The Dave Wilson Nursery website has a good recommendation for testing soil drainage. If your soil does not drain well

then plant above ground level by creating a berm or raised bed. If your soil drains too fast then the native soil can be amended with organic matter like composted steer manure or compost. As the tree grows, the roots should eventually spread beyond the original planting hole. The roots must tolerate the surrounding soil or the tree will die. Thus, planting in native soil is optimal for long term success. If organic matter is going to be added to the fill soil usually a ratio of one part organic matter to two parts native soil is sufficient. Young root tissue is sensitive and added fertilizer in the soil can burn them. Also, by adding fertilizer in the first years of the tree's life, the number of years before a tree bears fruit can be extended. As for the planting hole, the interior walls should be rough, not smooth. New roots do not penetrate into smooth cut surfaces as well as they do to rough ones. Lastly, trees need water and structure. Stake fruit trees with a "t-post" to ensure upright growth. Trees that lean are likely to fall over with a large burden of fruit. As for water, ideally you will have installed a drip

irrigation system before planting. If not, then now is a good time to install a system and save you the trouble of hand watering during the hot summer months. Your new planting will need regular water for at least the first two years of its life. After that you can get by with more infrequent watering. Aside from fruit and nut trees, other perennial fruits and vegetables that benefit from being planted at this time of the year are: artichokes, asparagus, cane berries, currants, grapes, horseradish, Jerusalem artichokes, kiwis, potatoes, rhubarb, and strawberries. All of these, along with fruit and nut trees from Dave Wilson Nursery, will be available throughout the winter at the Trinity River Garden Center.

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OH
TANNENBAUM

By Nathan Butler

<p>"O Christmas Tree, O Christmas Tree, How lovely are your branches! In beauty green will always grow Through summer sun and winter snow. O Christmas tree, O Christmas tree, How lovely are your branches!</p>	<p>O Christmas Tree, O Christmas tree, You are the tree most loved! How often you give us delight In brightly shining Christmas light! O Christmas Tree, O Christmas tree, You are the tree most loved! O Christmas Tree, O Christmas tree,</p>	<p>Your beauty green will teach me That hope and love will ever be The way to joy and peace for me. O Christmas Tree, O Christmas tree, Your beauty green will teach me." Oh Christmas Tree - Author unknown</p>
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Every year on December 1st, in the Victorian Village of Ferndale, a tree long standing at the center of town is illuminated by the local volunteer fire department. It is the tallest Christmas tree in America and can be seen for miles. It has been a Ferndale tradition since 1934. The whole town - as well as marching bands, singers, and assorted scouts - turn out for the lighting and the free punch and cookies afterward. Settled in 1852, Ferndale soon became a hub of commerce. It boasted its own port called Port Kenyon and was at one time the largest city in Humboldt. The early immigrants brought not only their work ethic, but also a devout sense of religion. Ferndale has nearly half a dozen churches built before the 20th Century. Why does a town celebrate Christmas by lighting a Christmas tree? To answer that question we must go farther back in time. Ancient cultures from the Egyptians to the Romans would decorate their homes with evergreen boughs to commemorate life in the dark and hard period of mid winter. They surmised that any plant tough enough to survive the winter must be unique and possibly have some special relationship with their respective Sun gods. Today we attribute Germany with officially starting the tradition of the Christmas tree as we know it. Walking home one night, Martin Luther was struck by the beauty of stars twinkling

through the branches of nearby evergreens. Wanting to share the beauty with his family, he put candles on a tree in his home. This is the most widely accepted story, but many dispute whether or not it is factually correct. Why did Ferndale wait until 1934 before they started their own Christmas tree celebration? Many Americans saw the Christmas tree as a pagan tradition and felt it denigrated one of the most important Christian holidays. Early puritans even went so far as to make it illegal to hang decorations or have any festivity on December 25th other than a church service. With the continued flow of Europeans to America, and Queen Victoria adopting the Christmas tree as a part of the royal household, by 1900 the Christmas tree had arrived and finally taken root in American culture. The song "Oh Tannenbaum" is a German Christmas carol that is an ode to the beauty and joy the Christmas tree provides in the darkest and coldest parts of the year. Its earliest versions date as far back as 1550. There have been over a dozen English versions of the classic song made over the years. As we celebrate Christmas, It is important to understand how we do it as much as why. Traditions are meaningless if we allow ourselves to ignore the history and impacts of other cultures and subcultures on them.

In Eureka, California, between Sizzler and Chalet House of Omelette's, lies a small building off Highway 101 that looks as if it is draped in palm fronds. This is Annie's Cambodian Cuisine and it is one of Humboldt County's best-kept secrets. When travelling northbound, just before hitting the safety corridor, slow down - parking is in the rear.

Founded in 2011, Annie's is a family-owned and operated restaurant that offers an extensive array of traditional Cambodian, feel-good works of art, most of which are constructed from



Annie's Cambodian Cuisine

Story by Bernard Bass

Annie's Grandmother's recipes. From the deep fried whole tilapia simmered in sweet and sour sauce and tossed in ginger and green onions to the lemongrass stir fry, each meal is of a lighter fare that will not leave one with an uncomfortable lump in the stomach but rather comfortably satiated and completely content. Asian and local beers are offered along with a super-intense Tai iced tea and the same local wines are poured for up to seven dollars less than other restaurants in town. With over 65 items on the menu and an ever changing list of nightly specials, if there is ever a question of what to order, ask the always present co-owner, Chin or Josh, easily one of the best and most attentive waiters in the county.

With 10 tables in the restaurant and eight bar stools, there is an intimacy in Annie's that coordinates perfectly with its flavor and personality. As was the case last year, Annie's plans to be open for Christmas and New Years but it is always recommended to call ahead.

Because of an intimidating cultural difference or a language barrier, there are always those who have an aversion to foreign dining. Any sliver or hint of this goes out the window immediately upon entering the building. If the food weren't enough of a draw, the folks of Annie's Cambodian Cuisine create a spotlessly clean and friendly environment that is genuinely kind and unpretentious. By the way each and every guest is treated, it is obvious how much the owners love the area. And by the number of familiar faces in the restaurant, it is just as obvious how much the area love's Annie's. The fare is presented to you within the bounds of an international language so, whether you speak Cambodian or not, the look and feel of the food is - simply put - sexy.

Upon looking at and taking in the paralyzing aroma of a golden brown tilapia, the waiter says, "It's okay to stick your fingers in there. Go ahead and get carnal."

Annie's Cambodian Cuisine is located on 1917 5th Street in Eureka, CA. Visit their website at www.anniescambodian.com, like them on Facebook, and call them for reservations or take-out at (707) 442-1556.

Bollywood Indian Cuisine

Photos by H.R. LoBue

There's an exciting new restaurant in Eureka, California. Bollywood Indian Cuisine on the corner of G and 5th Streets. Exciting because the seriousness in which the food is created gives another viable and culturally mouthwatering option for those of us that are either living in or travelling through the Redwood Curtain. Upon entering on 5th Street you are welcomed by a kind, attentive and unassuming staff that has only your comfort and best



culinary interests at heart. You are at once given the option to dine by the windows overlooking an intersection of 101 in the front of the building or a more intimate setting in the rear.

Appetizers range from Pakora and Samosa to Papadum, Bhelpuri and Dahi Puri. Sweet lassi is served as well as Mango lassi with the comfortable kick of a hint of lavender. While passionately crafted combo meals, tandoori dishes and fish, lamb and chicken curry items are solidly represented, vegetarian specialties that can easily be made vegan make up a broad and healthy section of the menu.

Bollywood Indian Cuisine does not yet serve alcohol, so if the lassi or chai tea is not enough to calm the intensity of the Indian spices, sneak through the shared side door to the new Rose's Billiards who offers 20 beers, local and otherwise.

Whether you're a t-shirt, a teen or a suit, never has casual dining tasted so sophisticated. At Bollywood Indian Cuisine, the frills are in the food.

Bollywood Indian Cuisine is located at 535 5th Street in Eureka, CA. Visit their website at www.bollywoodindiancuisine.com, like them on Facebook and call them at (707) 304-0208 for reservations or take-out.

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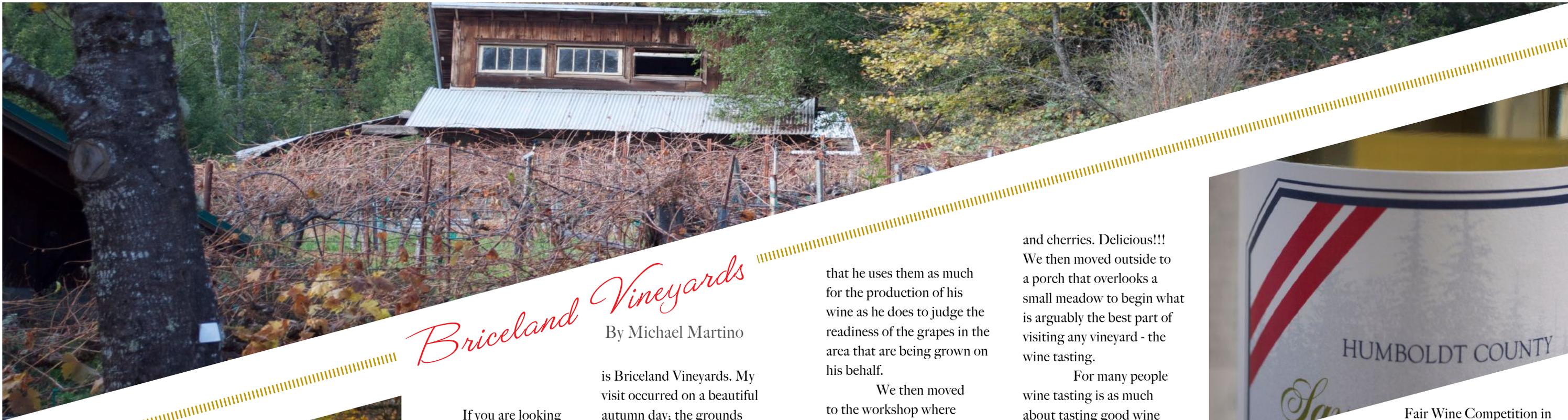
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Briceland Vineyards

By Michael Martino

If you are looking to get out of town for the day or maybe a nice place to go on a date, you can't go wrong with visiting Briceland Vineyards (BV). Located just west of Redway, and about an hour and a half drive from Eureka, its idyllic setting and sumptuous wines will have you forgetting about life's stresses in no time. Founded by Joe Collins and Maggie Carey in 1985, Briceland Vineyards has consistently won awards for turning out some of the best tasting wines in the region.

Upon arriving at the vineyard, I was greeted by Andrew Morris, stepson of Joe Collins. He is the current manager of day-to-day operations as well as head wine maker. For the day, Andrew was a most gracious host as well as my tour guide/historian of all that

is Briceland Vineyards. My visit occurred on a beautiful autumn day; the grounds were covered with varying hues of golden oak leaves and the grape vines stood naked as they had already shed the fruit that would create the wine BV is so well know for. Andrew started off our wine tasting event by first giving a tour of the grounds. The vineyard has the feeling of a carpenter's haven. From the beautiful custom-built wood home Andrew and his family live in to the wood built workshops that sprawl across the property, it is elegantly rustic in nature. Sitting on 57 acres, the topography is varying from open meadows with large oaks to steep hillsides covered in conifers. Due to the lack of aerated land the vineyard is limited to roughly an acre of production. As we walked through his Pinot Noir field, Andrew stated

that he uses them as much for the production of his wine as he does to judge the readiness of the grapes in the area that are being grown on his behalf.

We then moved to the workshop where his special brand of magic happens; the place where he mixes fresh grape juice, yeast and time to create the tasty concoctions the locals have become so accustomed to. Upon entering, the first thing one notices is the back wall, as it is shrouded in the numerous awards Briceland Vineyards has accumulated over the years. From county to state fairs, Briceland has consistently put out wines that have been recognized for their overall excellence. Stacked in the middle of the room are French oak barrels that the wine ages in before it is bottled and sent to market. Andrew was kind enough to allow a sample of his pinot noir that was still aging in oak and soon to be bottled. The pinot was crisp on the palate and had subtle notes of fresh red raspberries

and cherries. Delicious!!! We then moved outside to a porch that overlooks a small meadow to begin what is arguably the best part of visiting any vineyard - the wine tasting.

For many people wine tasting is as much about tasting good wine as it is getting to know the stories of the people who have a hand in creating it. As Andrew brought out a hand full of bottles that he was going to uncork to be tried that day, he seemed not to mind as I peppered him with questions about his step father and his philosophical views regarding the making



of wine and the growing of grapes. The first bottle that we tried that day was the brut sparkling wine, which is probably the most highly decorated vintage that Briceland Vineyards has ever put out. Scoring a 98 at the 2011 California State

Fair Wine Competition in Sacramento, it was named the Best Sparkling Wine in California. As I sat there tasting a superb sparkling wine, I noticed that, in the upper left hand corner of the label on most of the bottles he brought out, there were two red diagonal stripes; Andrew's way of letting locals know that, through



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Emerald December 2013



his relationships with his growers, he can verify that the grapes used for the production of that specific vintage were grown organically. So if you are ever looking at a Briceland Vineyards bottle of wine and it has two Red Stripes in the upper left corner of the label, you can trust that the grapes used to produce that bottle were grown organically using sustainable practices.

The next bottle that was opened that day was probably my favorite. It was the 2012 Sauvignon Blanc. Full of a variety of fruitful aromas and complex flavors, it felt as though I was able to taste something new and delightful in each sip that I took. I commented on this to Andrew and he stated that the complex flavor profile of the vintage had much to do with the fact that the grapes used to make the wine had come from a variety of vineyards from Heartwood to Ettersburg and that, in this way, each vineyard lent something different to the wine.

I was curious as to how Andrew had established relationships with so many vineyards in the area and he related to me that most of it has to do with his stepfather Joe. Joe was a pioneer in Humboldt in terms of establishing the growing of grapes for the purpose of making wine. He helped to establish almost all of the early vineyards in southern Humboldt County. He worked on a simple premise: if you grow them, I will buy them. He preferred being a maker of wine then a grower of grapes but he worked closely with his growers to ensure the highest quality of production.

Briceland Vineyards is very much a Humboldt business, geographically as well as culturally. To Andrew, organic and sustainable business practices strike to the philosophical heart of what Briceland Vineyards is. My favorite quote from Andrew that day is, "I aim to sell my wine at a fair price so that my friends can afford to drink it," which I think says a lot about what Briceland Vineyards is about. We tried many wines that day, all of them good, most of them amazing, but what I think I will take away the most from my visit is that I like BV wines for more than just how good they taste.

Visits to Briceland Vineyards are by appointment only. To schedule your visit, call them at (707) 923-2429 or email the vineyard at Andrew@bricelandvineyards.com Additionally, the winery hosts open houses twice a year on Memorial Day Weekend and Thanksgiving Weekend.



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Holiday Spirit In SoHum

Garberville's Lighted Christmas Parade

Story by Benjamin Fordham | Photos by Kym Kemp

The winter months in Humboldt are often a time to hibernate, but there is one thing you should do this holiday season. Set your alarm for December 20th and roust yourself out of bed for Garberville's eighth annual Lighted Christmas Parade. It's tons of fun and, for a rural community like SoHum, it's a great chance to get out and see some other human beings.

This year's parade promises to be the best one ever (no pressure). The format is changing slightly from past years and organizers are considering adding a number of themes to the event, with awards being given for best themed float, best lights, and best in show. According to Crystal Arbuthnot, one of the event's coordinators, corporate sponsorship is being sought for each theme in an attempt to raise more money and engage the local business community. "We're just trying to get more of the town involved," said Arbuthnot. The parade is a fundraiser for Soroptomist of the Redwoods, with all proceeds going to the local non-profit.

The parade route starts at the Caltrans office on Redwood Dr. near Garberville. Entrants gather at 5:30 p.m., and the judging starts at 6. At 6:30 the parade gets underway, heading north on Redwood Dr. towards Redway. The procession then turns left at the Redway Shell station onto Redway Dr., then right onto Briceland Rd. From there it's another right back onto Redwood Dr. towards Garberville. Back in Garberville, the parade continues down Redwood Dr. and does the loop at the south end of town before stopping to let people view the floats up close.

The event was originally patterned after Eureka's popular Trucker's Parade, which features big rigs, work trucks, and floats of all shapes and sizes adorned with Christmas

lights and decorations. When Arbuthnot found it difficult to make it up to Eureka every year, she decided to take matters into her own hands. "I said, 'Why can't we do one here in Garberville?'" It turned out there was no good reason why not and Arbuthnot set about making it happen. She contacted potential sponsors, including Caltrans, the Garberville Fire Protection District, and the CHP, all of which agreed to help out. Arbuthnot recalled wondering the night before the first parade if anyone would even show up, only to arrive the next night to hundreds of people lining the streets. "It blew me away," she said. "The sidewalks were packed with people."

Eight years later, the vision and hard work of Arbuthnot and many others has resulted in a popular and well-attended Southern Humboldt tradition. Arbuthnot estimates that over 300 people show up annually for the parade. "The thanks comes from seeing all the people coming out to watch it," she said. "They've really embraced it and loved it." Some favorite floats over the years have included a giant honeybee hive, a pirate ship, a float with all white Christmas lights and reindeer, and a red, white and blue-themed float.

As Assistant Treasurer for Soroptomist of the Redwoods, Arbuthnot saw the parade as an opportunity to raise money for the organization. Soroptomist of the Redwoods is the Southern Humboldt chapter of Soroptomist International, the worldwide organization made up of women in management and professions who are dedicated to advancing human rights and the status of women. The local chapter is active in the community, sponsoring girls' soccer teams and supporting the WISH shelter, a women's crisis center in the area. They also hand out a number of grants and awards, including the \$1,000 Women's

Opportunity Award, given to a woman from the community who is the primary household wage earner and is attempting to go back to school. They also give out the Violet Richardson Award, which is given to girls aged 14-17 who volunteer in the community. The winners of those two awards also have the chance to compete for a larger award within the Soroptomist International organization.

Soroptomist of the Redwoods also sponsor the Founder Region Fellowship, which gives cash awards to women in the last year of their Doctoral program in universities within the region. "This is a small community and we all try and help each other as best we can," said Arbuthnot.

So come out, watch the parade, and support Soroptomist of the Redwoods this Christmas. Maybe it will get you off that naughty list.

For more information contact Crystal at 707-223-8882, or Babette at 707-223-5335.



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Q&A with the Mateel Community Center's General Manager, Justin Crellin

By Michael Rincon

Photo Courtesy by the Mateel Community Center and Lee Abel



Q: What types of events do you have planned for Humboldt County in 2014?

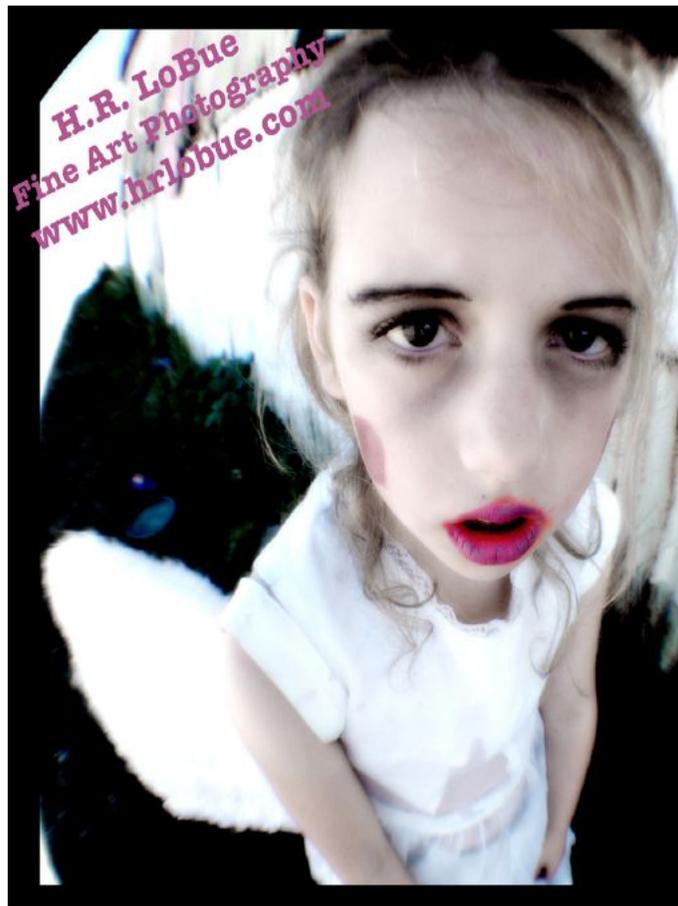
A: We strive for diversity in our programming at the Mateel Community Center and our calendar features a mix of rental, non-profit/community events and Mateel Community Center in-house productions. Of course the stars of our annual calendar are always our festivals, like the 38th annual Summer Arts & Music Festival and 30th annual Reggae on the River being the highlights in 2014. We will also be celebrating the 10th anniversary of the Humboldt Hills Hoedown, the 24th annual Humboldt Hemp Fest, the 38th annual Winter Arts Fair and favorite Mateel traditions like the Black & Red Ball, the Random People Monologue and Dialogue Project, the Spring Arts Collective, Artists of the Emerald Coast which is a fine art exhibition and wine tasting event, Missoula Children's Theatre, Halloween Boogie and many other stand alone concerts and events.

Q: Is there any specific event you're looking forward to?

A: Reggae on the River takes more time and energy than any of our events but Summer Arts is the one I think I look forward to the most. I love the diversity of what we are able to present at this show and the fact that it is so affordable makes it an event that truly the whole community comes out for. I also think it is the one event we do that encapsulates all that Mateel does throughout the year as it features a mix of local to international musical talent, youth activities and entertainment, dance and theatre, handmade crafts, a fine arts exhibition, food and info booths that support local non-profits and so much more. We've already made a lot of headway on the planning for this event in 2014 and I think it is shaping up to be one of our strongest years ever.

Justin Crellin is the General Manager of the Mateel Community Center in Redway, California. The Mateel is a non-profit organization that puts on various community events for Humboldt County. Having held this position for the past three years, Crellin initially began working at the community center in 1998 after graduating from the University of Oregon with a major in history. He got his first taste of concert and festival production when he worked at his college's Cultural Forum as a music coordinator. As 2013 comes to an end, Crellin is gearing up for another year of entertaining concerts and events. I spoke with him and he gave me his thoughts on the kinds of events taking place in 2014, his favorite event ever year, and some of the fundraising opportunities the community center offers to local citizens.

Holiday Sale
Wine Tasting
Moonstone Crossing
Up to 25% off through January 5th
Moonstone Crossing Tasting Room
529 Trinity Street, Trinidad
open noon to 6, Wednesday - Sunday
with extended holiday hours



Q: Is there anything that you plan on implementing in a different manner than past general managers of the community center?

A: Now that I have officially three years under my belt as the GM, a lot of the changes and differences have already been implemented. A priority has been to focus on our employees and to create job security out of what has been at times a tumultuous past. Though we still have a ways to go in offering everyone on our staff a living wage for their incredibly dedicated work, we have been making strides here annually with raises as finances allow. We've also allotted annual development funds for each staff member to use in a way that furthers their skill set. We've also established a donation fund, which sees 2.5% of net proceeds from Summer Arts and Reggae on the River funneled into an account that enables us to give to worthy community projects, with our most recent donation being for \$5,766 to fund a water temperature and flow analysis survey conducted by the Eel River Recovery Project for the entirety of the Eel River basin. Other causes that have benefited from these funds include Humboldt area Foundation, Garberville Town Square, South Fork High School, Support our Schools, the SoHum skate Park and Humboldt Bach Festival, among others.

For information regarding event dates, details and other information about the Mateel Community Center, you can visit their website at mateel.org or call (707) 923-3368.

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12/31 THE 2014 KIND 2013

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WITH JOE DESCHAIINE, JOHN MCCLURG, GEORGE CHEN, JOSH ARGYLE & CHRISTIAN REYES!

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THINGS GET FUNKY AT 10PM WITH

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