



*The Cocktail Edition*  
**Emerald**  
M A G A Z I N E

*Keep Warm  
This Winter  
With The  
12 Cocktails  
of Christmas* p.14

**FREE**

# December is here!

START THE HOLIDAY SEASON OFF RIGHT  
WITH A VISIT TO EUREKA NATURAL FOODS

CHECK OUT OUR GLOBAL GOODS DEPARTMENT  
FOR UNIQUE AND INTERESTING GIFTS

FULL SERVICE MEAT DEPARTMENT FEATURING  
THE HIGHEST QUALITY HOLIDAY TURKEYS  
HAMS AND ROASTS

A FULL ARRAY OF ALL ORGANIC PRODUCE-  
WINTER CITRUS IS NOW IN SEASON

DON'T FEEL LIKE COOKING?  
LET OUR KITCHEN DO IT FOR YOU!!



# EUREKA NATURAL FOODS

TUESDAYS: SENIORS OVER 60 RECEIVE 10% OFF  
SATURDAYS: STUDENTS WITH ID RECEIVE 10% OFF  
1450 BROADWAY, EUREKA, CA 95501  
MON-SAT 7:00AM - 9:00PM  
WWW.EUREKANATURALFOOD.COM  
707-442-6325

# EXCITING PROMOTIONS

AT BEAR RIVER CASINO HOTEL

## NEW YEAR'S EVE NEON glow PARTY

CELEBRATE!

Live Entertainment with No Cover Charge!

Neon Glow Party | 9pm in the Hotel Ballroom with  
Lightning Boom Productions DJ

Thirsty Bear Lounge | 9pm with DJ Stir Fry Willie

WINE & DINE

New Year's Eve Buffet | \$45 | 5pm - 10pm

Midnight Breakfast Buffet | \$12 | Midnight - 3am

New Year's Day Brunch | \$14.95 | 9am - 2pm

STAY & PLAY

New Year's Eve Hotel Suite Packages include  
Dinner for Two at Rivers Edge Restaurant.

Executive Suite or Balcony Suite | \$600\*

Parlor Suite, Oceanview Suite, or Queen Suite | \$400\*

Reservations Required 707-733-9644

\*Double Occupancy. Fees apply for additional occupants in the suite.

## 'TIS THE SEASON FOR TASTE RIVERS EDGE RESTAURANT

### CHRISTMAS Day BUFFET

4pm-9pm | \$23.99 | Reservations Recommended

All Your Holiday Favorites including  
Baked Turkey, Baked Ham, Sweet Yams,  
House Made Stuffing, Garlic Mashed Potatoes  
and an assortment of Desserts.

Make it a true feast with our 10 oz. Prime Rib of Beef Au-Jus.  
Additional \$9.00 per person.

### NEW YEAR'S EVE BUFFET

PRIME RIB AND SEAFOOD BUFFET

5pm - 10pm | \$45 per person

SALADS, ENTRÉES, CARVING STATION,  
ACTION STATIONS, DESSERTS & MORE

MIDNIGHT BREAKFAST BUFFET | All you can eat only \$12  
From Midnight - 3am

## Our Little Gift to You!

# 2X POINTS!

DECEMBER 24<sup>TH</sup> & 25<sup>TH</sup>

Visit the Players Club for complete rules and details.

## WE GOT GAME. WANNA PLAY?

800.761.2327 | bearrivercasino.com

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

## BEAR RIVER CASINO HOTEL

11 Bear Paws Way | Loleta, CA 95551

## What We Love About Humboldt:

### The Humboldt Crud

by Linda Stansberry

Okay, we don't actually love the Crud, that uniquely Humboldt affliction distinguished by a week's worth of coughing, hacking, sneezing and misery. But we do love the sense of unity it inspires, that all of us have been its victim at some point, and that in it we find a common point of commiseration. We love that we live in a community where hugs are as common as handshakes, even if that means that we're all doomed to get sick at some point during the rainy season. We love that the rainy season is finally here, and that for many of us that means we can put our feet up in front of the fire. And for those of you who go to work in the rain every day - the crab fishermen, the road workers, the bus drivers - we love you too.

If the Crud has taken you down, don't fear. We contacted some of our finest local alchemists and polled them about which Humboldt Made concoctions they recommend to help cure what ails you.

Tera over at Mad River Brewing Company recommends their John Barleycorn Barleywine Ale. With 11.4% alcohol by volume, she says this artisan reserve craft ale will "burn it all out." It's a heavier beer, sweet and malty, and is best served at close to room temperature, preferably sitting in front of a roaring fire. "It will make you feel warm and fuzzy inside," she says.

Not to be outdone, Six Rivers Brewery has a wide variety of seasonal cocktails on offer, including a fortifying Spiked Pumpkin beer cocktail made with cinnamon whiskey and Pigskin Pumpkin Ale. 6R mixologist Gailen Goldstein will happily top a hot toddy with ginger for you if you stop by with the sniffles. And if you prefer to stay home, a Six Rivers Chili Pepper Ale (made with hand roasted chilies) is just the ticket.

If you're in the mood to make your own "Beat the Crud Cocktail," you're in luck! Humboldt Distillery's certified organic Spiced Rum will chase your cold away. The fine folks at Alchemy Distillery are hard at work stamping the Humboldt brand onto a whiskey that will put a fire in your belly and a song in your heart. Tequila drinkers can count on Head over Heels Mixers to sweeten their margaritas using organic agave (Head Over Heels founder Eshea Bennett suggests a cayenne pepper rim for an extra kick). And if you're shaking your head right now and claiming that drinking while sick just isn't good advice, we have something for you too. Humboldt Hard Cider launched this fall. Apples, they're healthy, right?

Stay warm, stay healthy, and if you do get the Crud, don't worry. We'll hug you anyway.



Dear Reader,

Could somebody please spike the Eggnog?! What better time of year than December to drink and be merry. That's why this edition we've brought you a variety of holiday cocktails that are sure to keep you warm during this winter season. From the classic Ugly Sweater Shot to Mrs. Clause's Wildside, there's a hot (or not) drink in here for everyone.

Heading out to dinner this December? There are plenty of options for you to choose from. If you're in the mood to get warmed up with some Southern cuisine stop by Bless My Soul Cafe for a hearty meal and their one-of-a-kind cocktails! Afterwards head over to Eureka's back ally bar, the Speakeasy, for some dangerously delicious delights.

No matter which bar you frequent, or which drink suites your palate, warm your insides with Fortuna's own Humboldt Distillery Vodka, made fresh right here in the Humboldt Nation. And while you're in Fortuna, sip down your drink as you enjoy a hot meal at Springville Steak House, conveniently located near the 101 so you can come through and enjoy dinner on your way in or out of town.

While you're getting warm this winter with your favorite beverages, from all of us here at the *Emerald*, we wish you the happiest of holidays and a terrific New Year! Join us in 2015 as we kick off the year right with our Party Edition! We aim to be your guide in selecting the right caterers, venues, and music. After all, it's never too early to plan the perfect party!

Sincerely,

Christina DeGiovanni

Editor-In-Chief



• 822 G Street, Suite 13 Arcata, CA 95521 •

• PO BOX 65, Arcata, CA 95518 •

• TheEmeraldMagazine.com •



Making A Positive Impact 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.

Info@TheEmeraldMagazine.com

#### EDITOR

Christina DeGiovanni

#### COPY EDITOR

Benjamin Fordham

#### COVER SHOT

Michael Batty

#### GRAPHIC DESIGNER

Lindsay Grizzard

#### COLUMNISTS

Rima Greer, Sean Jansen, Dana Murguia, Jennifer Savage and Linda Stansberry

#### PHOTOGRAPHERS

Michael Batty, Bob Doran, Dave Feral, Sean Jansen, Larissa Lilly, Katherine O' Callahan, Shannon Perkins, Abe Stevens

#### WRITERS

Bob Doran, Dave Feral, Larissa Lilly, Shannon Perkins, Brett Shuler, Nicolosa Tessitore, Daniel Urtnowski

#### ADVERTISING

Advertising@theemeraldmagazine.com

#### COMMENTS, QUESTIONS & INQUIRIES

Info@theemeraldmagazine.com

#### SUBSCRIPTIONS

\$30/year - Send check or money order to:  
P.O. Box 65  
Arcata, CA  
95518

Register Online To Receive A Free Digital Subscription



# December

#### Contents

#### 06.....Springville Steak House

Drop in to Fortuna for happy hour Tuesday through Friday from 4-6pm for both drink and food specials.

#### 08.....Humboldt Holiday Spirits

Humboldt Distillery is the first legal micro-distillery on the North Coast, and they offer four specially-crafted spirits.

#### 10.....Emerald Style

Winter layering with chiffon, lace, and especially tulle.

#### 11.....The Speak Easy

For seasonal mulled wine, live music weekly, and an ambiance that transports you to another time and place, come to the Speak Easy.

#### 12.....Secrets At The Shanty

On 3rd and C Street in Eureka, a dive bar is serving one of the county's best drinks, the Bloody Mary.

#### 13.....Spiked Egg Nog

Caterer Brett Shuler has concocted everyone's favorite holiday cocktail, the spiked egg nog.

#### 16.....Community Calendar

#### 18.....301

The restaurant and bar boast garden-to-table dining and garden-to-glass cocktails from an edible flower and vegetable garden planted 27 years ago.

#### 21.....Emerald Experience

Get outside this Winter and go canoeing around Mendocino's Big River Estuary State Marine Conservation Area.

#### 22.....Bless My Cocktail

Along with their local beer list and fine selection of wines, Bless My Soul Cafe offers a series of specialty drinks with originality.

#### 23.....Dead Reckoning

Missing Link is coming back, stronger and better than ever. And with a new twist: Beer.

#### 24.....Emerald Get-Out-Guide

Lovers of nature, romantics, photographers, hunters and birders will feel their hearts soar while walking on this extremely wheelchair-accessible trail.

#### 25...A Very Humboldt Nutcracker

Every year North Coast Dance presents The Nutcracker. It's become a Humboldt tradition for thousands of families.

#### 26.....Emerald Travels

In the Caribbean there is one drink that will give you a blast of flavor, a smile, and a buzz that the street is offering.

www.theemeraldmagazine.com 5

#### Featured

### The Twelve Cocktails of Christmas p.14

From an Irish Winter Coffee to a Mistletoe Martini, we've got you covered this holiday season!



With a kindly, welcoming atmosphere and a quality you'd be hard pressed to beat in this neck of the woods, Springville Steak House is a true gem for the Eel River Valley. Elegant but relaxed, everyone is invited to feel at home and lose themselves in a nice cold beer or cider on tap, a few expertly crafted cocktails and a fresh, creative meal. With a beautiful newly renovated dining room and a cozy bar, Springville Steak House has the perfect ambiance and the right offerings for any occasion- all at a great price.

The real treasure of Springville is in the attention to detail. Owner Beverley Wolfe leaves no stone unturned. Keep an eye out for the little treasures she has hidden throughout the restaurant. It seems as though almost everything has a meaningful story behind it. Some you'll just have to discover on your own. Here's a few to start you off. Look on the cover of the menus and notice there's a unique vintage hand-colored linen Humboldt redwoods post card gracing the front of each book that Beverley collected one by one. Even if you're taking your time relaxing in the dining room, you don't want to miss the custom redwood bar. This magnificent installation was crafted by Barry Heaslet of Maple Creek Woodworks using old growth redwood boards sourced by Adam Dias, of Rio Dell's "Dias Artisan", who also cut the live edge redwood slab for the bar top. You'll notice the top is one solid piece of redwood slab and if you look closely you may find beautiful gem inclusions. There are hidden agates, sentimental river rocks from throughout Humboldt and even an amethyst heart waiting to be found.

With a happy hour Tuesday through Friday from 4-6pm with both drink and food specials, I'm sure you'll have no problem finding an excuse or two to spend some time finding the treasures at the bar. Speaking of treasures, here's a few of the drinks I recommend you find yourself enjoying while you're there.

#### **The Fortunatini!**

This is as local as it gets. Using Fortuna's very own Humboldt Distillery vodka and the famous apple cider from down the street at the Clendenen family's orchard, this unique spin on a martini is one you definitely don't want to miss. The local flair doesn't stop there. The rim is coated in cinnamon sugar and to top it all off, a Waltana apple slice is served as a float. The Waltana apple is a unique variety grown at Clendenen's



## Springville Steak House: Fresh, Creative, Local.

Interview & Images by Larissa Lilly

that has deep traditional roots in Humboldt. This particular apple comes from the famed apple legacy of Albert Etter, the same man that established Ettersburg in the late 1800s. Known by Humboldt apple growers as the premier Etter apple, the Waltana variety is perfectly crisp and stays that way throughout the winter. This particular apple was championed by Albert Etter's younger brother Walter, who combined his wife Anna's name and his own, giving birth to the name Waltana. This light and refreshing cocktail pays tribute to the excellence of our historical local offerings and our notable new distillery. Holding true to that mission though, Springville won't compromise and use a different apple cider, so if Clendenen's Cider Works is out for the season in early summer, you're going to have to wait until the fall apple harvest to get your fix. Trust me though, it's well worth it!

#### **Bird Dog Blackberry Old Fashioned**

This is not your grandfather's old fashioned. But it just may be if you bring him in and have him give it a try. Heck your grandma will probably fall for it too! Continuing in line with the local theme, the key here is the blackberry flavored liquor. It's hard for me to not to love a good bourbon, so this one was a pretty easy sell. Bird Dog Blackberry whiskey was nationally recognized at the 2010 San Francisco World Spirits Competition and makes a lovely backbone for this simple but unique drink. This old fashioned goes down smooth and without a bite, making it my new favorite around.

#### **The Mojito**

When you're looking for a refreshing classic, the mojito at Springville is your best bet. Using garden-fresh mint from out back not even picked until after you



order your drink, this drink aims to please. A mojito is a traditional highball made by muddling the fresh mint just enough to release the aromatic essential oils and topped off with Bacardi rum, a healthy dose of lime, sugar, and soda then served on ice. Don't say I didn't warn you though, it's terribly hard to say no to a second one!

#### **Girl's Night Out!**

As the menu describes, "just like you, it's bubbly & fun!!" This is a lively Cava based cocktail with a dash of pomegranate and a subtle hint of ginger. With this drink by your side, you can't help but enjoy your time at the eatery. I particularly enjoyed that the pomegranate and ginger flavors complemented but didn't overwhelm the clean and brisk flavors of the traditional Spanish sparkling wine. This would be my suggestion for a ladies' night out or a fun drink to enjoy on a date!



“ Using Fortuna's very own Humboldt Distillery vodka and the famous apple cider from down the street at the Clendenen family's orchard, this unique spin on a martini is one you definitely don't want to miss. ”



#### **Don't forget the Food!**

Alright, alright... there inevitably comes a point where you'll be sipping on all those delicious cocktails and you'll start to be tempted by the aromas wafting out of the kitchen. You'll want to give in and without a doubt, you won't be disappointed if you do. The menu offerings are full of just as much heartfelt thought and attention to detail as the cocktails. You can stay at the bar and partake in a few Bacon Wrapped Prawns served with a Crisp House Sweet Slaw. Or try what are in my opinion Humboldt County's best Crispy Green Beans served with Dipping Aioli. Really though you have to try Springville's Fresh Jalapeno Poppers. They're filled with bacon and just the right amount of cream cheese. You'll experience all the subtle flavors of the jalapeno and delight at how perfect this guilty pleasure can be.

You can also enjoy a local grass fed burger on one of their brioche buns, made daily from scratch in the kitchen. And of course you won't go wrong with one of their hand cut USDA steaks! Join the gracious staff in the dining room if you're looking for a relaxed way to experience quality local foods at surprisingly affordable prices. As soon as you walk in, you get the feeling that you're family so find yourself an excuse, any excuse and spend some time enjoying Fortuna's crown jewel.

The bar opens at 4pm M-F and 5pm on Sat & Sun. The dining room opens at 5pm for dinner Tues-Sun as well. Happy Hour Food and Drinks from 4-6pm in the bar Tues-Fri and Thursday is Ladies' night with happy hour prices on food and drink all night for the ladies out there! Springville Steak does excellent catering and private parties and don't forget to stay in the loop by liking them on Facebook.

# Humboldt Holiday Spirits!

Interview by  
Dave Feral

Images by  
Abe Stevens



While mixing up your favorite holiday cocktails, I encourage you to stir in some of the carefully crafted spirits produced by Abe Stevens at Humboldt Distillery.

I recently had an opportunity to talk with Abe, owner and master distiller at Humboldt Distillery, about his highly successful business. Abe oversees all operations at the distillery. Born and raised in Humboldt County, Abe is a fifth-generation native of the North Coast. He is a scientist by training and an aficionado of finely-crafted foods and beverages. He graduated from Fortuna High School, then attended the University of Chicago where he obtained degrees in chemistry and biochemistry.

Founded in 2012, Humboldt Distillery is the first legal micro-distillery on the North Coast, focusing on small scale craftsmanship.

Humboldt Distillery offers four specially-crafted spirits:

#### Organic Vodka

Their pure, quadruple-distilled Organic Vodka is made from certified organic sugarcane. Abe has chosen not to use any glycerin or other additives common in other vodka brands, which are used to add sweetness and an artificial smoothness. Instead, you'll find Humboldt Distillery's is a dry vodka with a clean finish and neutral character, the perfect blank slate for any number of cocktails.

#### Organic Spiced Rum

Their Organic Spiced Rum is distilled from domestically grown organic sugarcane and flavored with whole organic spices. It contains no artificial flavors or colors, and is gluten free. It's a modestly-spiced rum with subtle hints of vanilla, spice, and fruit. Give it a try in any cocktail recipe calling for rum.

#### Eaux de vie style Brandy

If you make it to Fortuna for a tour of the distillery, Abe has an exceptional treat available only on-site: A tasty pear brandy made from local pears, and a very special apple brandy made with apples from Feisty Dog Orchard in Redcrest.

*When I asked Abe to share some of his favorite Holiday Cocktail recipes, he offered the following:*



#### Pomegranate Martini

1.5 oz. Humboldt Distillery Organic Vodka  
1.5 oz. triple sec  
2 tbsp. fresh pomegranate seeds  
1 slice of lime  
Sugar  
Ice

Rub rim of martini glass with lime and dip in sugar to coat. Combine vodka, triple sec, pomegranate seeds, and ice in cocktail shaker.

Shake, strain, and pour into martini glass. Garnish with lime.

#### Hot Rum Cider

1.5 oz Humboldt Distillery  
Organic Spiced Rum  
3/4 cup hot apple cider  
1 orange slice

Heat a mug of apple cider, then add rum and orange.



#### Egg Nog

1.5 oz Humboldt Distillery Organic Spiced Rum  
1 egg yolk  
1.5 oz half & half  
3/4 oz simple syrup  
Whipped cream  
Nutmeg  
Ice

Combine rum, egg yolk, half & half, simple syrup, and ice in a cocktail shaker.

Shake and strain into a glass and garnish with whipped cream and a dash of nutmeg.

*.Caution: Consuming raw or undercooked eggs may increase your risk of food-borne illness.*



#### Hot Buttered Rum

1.5 oz. Humboldt Distillery  
Organic Spiced Rum  
1 tsp. butter  
1 tbsp. brown sugar  
Boiling water

Add brown sugar and butter to mug and combine. Pour 3/4 cup steaming hot water and rum into mug and stir.



*I end this article with a toast to Abe and to all our readers.  
May your holidays be filled with memorable times and great spirits!*

Cheers!  
Dave Feral

**Kracken & Sailor Jerry**  
1.75L \$20.99

**The Hutch GROCERY**  
NAGAN'S LIQUORS

**Arcata LIQUORS**  
Your Market • Spirits • Beers • Solds • Premiumal Imports

1644 G St. Arcata  
822-1965

786 9th St. Arcata  
822-0414

**Russian Standard Vodka**  
1.75L \$19.99

**WED-SAT: 5-10 PM**  
**SUNDAY: 5-9 PM**

**THE OTHER PLACE**

707-633-6124  
660 K Street, Arcata

LIKE US ON FACEBOOK!



**CHAUTAUQUA**  
NATURAL FOODS

783 Locust Street, Garberville, CA  
Monday - Saturday 9-7 p.m. and Sunday 10-5 p.m.

Since 1982



# Emerald STYLE

Rima Greer

Usually when Humboldtians talk about wearing layers, they mean a long sleeve tee, a vest and a hoodie. Because it's either beautiful or pouring rain or windy or foggy or sunny, or all of them practically at once.

But today I'm writing about a different kind of layer. The kind that makes any top or dress just a little more special, flirty, or even just a tiny bit naughty. I'm talking about chiffon, lace, and especially tulle.

I'm thrilled to see an avalanche of layered tulle dresses this year! And there are tons of choices: You can have a single layer of tulle on top of your skirt for a little glitz and dimensionality, or 20 layers of tulle underneath for that petticoat look, or even a whole skirt made out of layered tulle for a tutu effect. Whichever way you go, your dress or skirt will have that very special, irresistible party dress feel. Remember when you were five and you just LOVED your party dresses? We all still

long for that feeling no matter how old we get, and I'm pretty sure it's a good idea to indulge that impulse once in a while. What better place to wear it than a Christmas party? Now, there are two ways to get into that cute little

own for even less, using a dress you already have in the closet, or that \$5 thrift store find. Tulle, you see, is a whopping \$3 a yard (don't pay a penny more!), and ribbon is ubiquitous. Three yards of tulle and 2 of satin ribbon gets you a dress a whole lot like the Windsor dress, all with a simple needle and thread while you're watching Dancing with the Stars. Want to go more prom-like? Just add more tulle! Of course,

you can buy this one from Milly at Neiman Marcus for \$1,295. That'll save you time. But if you have more time than money, I'm guessing this skirt is about 15 yards worth of lightweight bridal tulle (for that same \$3/yard) and you're just a ribbon away from upcycling yourself onto Project Runway. However you achieve the party dress of your dreams, just GO for it! There's nothing like that little-girl-in-a-fancy-dress feeling, and it's probably been way too long since you felt that way.

dress. One is to go out and buy one. If you've got five hundred bucks to drop, this gorgeous little basic black number from Wheels & Dollbaby is one you can't go wrong with. Black satin with those layers of tulle underneath it really show off your hourglass shape. Or go the bargain route with this pretty little red and black dress from Windsorstore.com for only \$58, this time with the tulle on top. Of course, if you're the crafty type (and aren't we all in HumCo!?), you can make this happen on your

own for even less, using a dress you already have in the closet, or that \$5 thrift store find. Tulle, you see, is a whopping \$3 a yard (don't pay a penny more!), and ribbon is ubiquitous. Three yards of tulle and 2 of satin ribbon gets you a dress a whole lot like the Windsor dress, all with a simple needle and thread while you're watching Dancing with the Stars. Want to go more prom-like? Just add more tulle! Of course,

you can buy this one from Milly at Neiman Marcus for \$1,295. That'll save you time. But if you have more time than money, I'm guessing this skirt is about 15 yards worth of lightweight bridal tulle (for that same \$3/yard) and you're just a ribbon away from upcycling yourself onto Project Runway. However you achieve the party dress of your dreams, just GO for it! There's nothing like that little-girl-in-a-fancy-dress feeling, and it's probably been way too long since you felt that way.



**ADDICTED TO READING?**  
satisfy your craving at...

**King Range Books**

**NEW AND USED BOOKS, DVD'S, CD'S, MAPS AND TRAIL GUIDES, SPECIAL ORDERS**

**MON - FRI 10 AM - 6PM  
SAT & SUN 10AM - 4PM**

**(707) 499-5471**  
**901 REDWOOD DRIVE, GARBERVILLE, CA 95542**

**EEL RIVER CAFE**  
Breakfast & lunch  
Served all day 6am-2pm  
801 Redwood Dr.  
Garberville, CA 95542  
Ph. (707)923-3783

**Open Seven Days A Week**

# The Speak Easy

by

Shannon Perkins

Photography by

Michael Batty

A place where the drinks are strong, the music is loud, and the talk is...easy.

For cocktails with juice so fresh you can watch the fruit get squeezed, come to the Speak Easy. For seasonal mulled wine, live music weekly, and an ambiance that transports you to another time and place, come to the Speak Easy. For a dangerous chocolate experience like no other, come to the Speak Easy. At the appropriately-named bar in Eureka's Opera Alley, find exquisite drinks of all kinds. Variations on martini from lemon drop to grapefruit juice, to the notable chocolate pictured here.

Alythia Noland and Peter Lomely were here on a Tuesday night, enjoying the jazz stylings of the Opera Alley Cats (every Tuesday night 7:30-10:30 pm). Noland and Lomely say the Speakeasy is "comforting, super chill, not dive-ish, and serves amazing cocktails." Go for a classy evening to "enjoy music and a relaxing environment. It feels like I've left Eureka."

Kim Will serves up a chocolate martini which she calls "dangerous." This writer agrees. In the beginning, the martini tastes harmless, more like eye candy than an adult beverage. At first sip, chocolate sensations take over, not too sweet, more of that rich cacao taste, seducing the lucky drinker all the way to an empty glass. This is the danger zone. Round 2? Proceed with caution. The flavor is an even match to alcohol strength, both top-notch. All their specialty cocktails are works to enjoy with the eye and taste buds. The juice for each drink is made to order, solidifying a flavor so fresh you won't want to have it any other way. Even the classic martini looks and tastes perfect.

From vodka, rum, tequila, bourbon, absinthe, and even moonshine, the Speak Easy's got it. Just remember the password. And tip your bartender.



Top Left - Dirty Martini, Top Right - Lemon Drop Martini,  
Bottom Left - Chocolate Martini,  
Bottom Right - A Couple Enjoying A Night Out

# Secrets at the Shanty

- Shannon Perkins | Image by Michael Batty-



On 3rd and C Street in Eureka, a dive bar is serving one of the county's best drinks, the Bloody Mary. The bartenders know their booze and make excellent drinks. The Shanty is a place for locals and travelers; anyone who enjoys a good drink. Behind their green-walled exterior and neon-lit sign, you can play the jukebox, pinball, ping pong, pool, or sit outside in the back patio. It's off the beaten path in a historically rich part of old town, where ghosts of the saloons still linger.

When I ordered a Bloody Mary, bartender Mike Vitiello asks, "Do you want it mild, medium, spicy, hot, or hurt me?" I like it spicy, so I said, "Hurt me." Nailed it. As

tears involuntarily escaped my eyes, I smiled at

the heat. Garnished with olives, pickled green beans, and asparagus all soaked in a spicy brine, if you think you like a hot and spicy beverage I triple-dog-dare you to get over to the Shanty and drink one. Or two. Bloody Mary enthusiasts like it every way, from mild all the way up the scale. That scorched throat feeling is a goal aimed for by many a bartender. The Shanty will give it to you. Cash only, but they do have an ATM.

213 3rd Street in Eureka

Renew your 215 from ANY doctor or clinic for less



Natural Wellness Center

ALL RENEWALS STARTING AT \$80

WALK-INS WELCOME WED & SAT 11-5PM

Lowest price Evaluations in HumCo

New Patients Only \$90

Special discount for Seniors, SSI, Veterans & Students and Medi-Cal

707-407-0527  
508 I street, Eureka  
(across from HC court House)

# Egg Nog

serves 4 - 6

## Custard

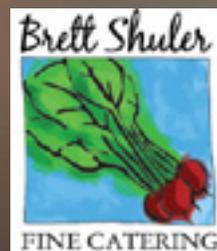
- 1 c Whole milk
- 1 c Heavy Cream
- ½ Vanilla Bean Split or 2 tsp extract
- 4 Lg Egg yolks
- 1/3 c Sugar
- ¼ t ground cloves
- Pinch of Salt

Bring milk, cream and vanilla to a simmer. Let steep, covered, for 15 min. If using a vanilla bean, scrape out seeds and discard the pod. Whisk egg yolks, sugar and salt in a medium bowl. Bring milk mixture back to a simmer. Temper eggs with the milk mixture\*. Put on low heat, stirring constantly until thick and temp reaches °170. Strain sauce into bowl and set in ice bath to cool.

## Add to custard:

- 2 c milk
- 1 c whipped cream folded in
- 2 tsp cinnamon
- Pinch of nutmeg to taste
- Booze, to taste. I use brandy, but I have used bourbon in the past.

\*To temper: Slowly drizzle 1/3 of the hot mixture into the egg mixture while whisking to keep the eggs from coagulating. Then whisk tempered egg mixture into the rest of the cream mixture.



Photograph by Michael Batty



### SANTA'S KISS

(BELOW)

1 cup of warm cranberry juice

2 shots of vodka or TY KU Soju

A dash of lemon

Garnish with a candy cane



### UGLY SWEATER SHOT

(BELOW)

1 oz of Blavod Black Vodka

1/2 oz peppermint schnapps

Garnish it off with a dash of  
whip cream and a cherry on  
top



### HOLIDAY HOPPER

(LEFT)

1 oz. of Midori Melon Liqueur

1/2 oz. green creme de menthe

1/2 oz. of white creme de cacao

2 oz. of half and half

Garnish with  
Mint leaves, Raspberries or  
Candy Cane



### HOT GINGER TODDY

(ABOVE)

6 oz. of warm ginger-infused  
apple cider

1 tsp. of honey

2 oz. of your favorite bourbon

1 slice of lemon



### GRINCH

(RIGHT)

2 oz. of Midori melon liqueur

1/2 oz. of lemon juice

1 tsp. of simple syrup

Garnish with Maraschino  
cherry



### CHRISTMAS CLEMENTINE

(ABOVE)

4 tsp. of chopped clementine

2 tsp. of brown sugar

2 oz. Mezcal Vago Espadin

1/2 oz. of orange juice

1/2 oz. of lime sour mix

Mint leaves

1 oz. of club soda

### PEPPERMINT HOT CHOCOLATE MARTINI

(RIGHT)

2 cups of your choice of milk  
1-2 shots of vodka

6 tbs. of Peppermint Hot  
Chocolate mix (or regular hot  
chocolate with a peppermint  
stick or peppermint extract)

1/2 Cup RumChata



### IRISH WINTER

(BELOW)

Freshly brewed dark coffee  
1 shot of Kahlúa Coffee Cream  
1 shot of Jameson Irish  
Whiskey  
Polish it all off with a dash of  
whipped cream



### THE REINDEER

(LEFT)

1.5 oz. of Vodka

4 oz. of Clamato Juice

Dash of Worcestershire Sauce

Dash of Tabasco Sauce

Dash of Nutmeg

1 Lime wedge

Pepper and Celery salt

Celery stalk



### RUSSIAN CANDY CANE

(LEFT)

8 oz. jar with lid

5-8 (broken) sticks of  
peppermint candy canes

1 1/2 cups of high-end vodka



### MISTLETOE MARTINI

(RIGHT)

2 oz. of vodka & orange juice

3 oz. cranberry tea, chilled

3/4 ounce lemon juice

3 tsp. sugar



### MRS. CLAUS WILDSIDE

(ABOVE)

1 Punch Bowl

25 oz. of Fusion liqueur

25 oz. of Cabo Wabo Tequila

25 oz. of pomegranate juice

25 oz. of cranberry juice

A twist of Lime

# Emerald

MAGAZINE

- 1 SEE WEEKLY EVENTS
- 2 Sallie Ford 9pm  
Humbrews  
The Bad Plus 8pm  
Van Duzer Theater
- 3 Family Music  
D Street  
Neighborhood  
Center, Arcata  
3pm
- 4 EOTO, Buku,  
Willie Joy 9:30pm  
Arcata Theatre  
Lounge
- 8 River Rage '64  
Winema Theater  
6pm  
Poets on the Plaza  
Plaza Grill 8pm
- 9 Savage Henry's  
Comedy Open Mic  
Jambalaya 9pm
- 10 Phlebotomy  
Info Meeting  
C.R. 6pm
- 11 Cards Against  
Comedy  
Humbrews 8pm
- 15 SEE WEEKLY  
EVENTS
- 16 SEE WEEKLY  
EVENTS
- 17 Family Music  
D Street  
Neighborhood  
Center, Arcata  
3pm
- 18 SEE WEEKLY  
EVENTS
- 22 SEE WEEKLY  
EVENTS
- 23 SEE WEEKLY  
EVENTS
- 24 SEE WEEKLY  
EVENTS
- 25 *Christmas!*
- 29 SEE WEEKLY  
EVENTS
- 30 SEE WEEKLY  
EVENTS
- 31 Motherlode  
New Years Eve  
HumBrews 9:30pm

## Mondays

- Aber Miller and  
Drew Mohr 5pm  
at (McK.) Sushi Spot
- Quiz Night 7pm  
Blondies
- Swing Dance Night  
Redwood Raks 7pm
- Rude Lion Sound  
Ocean Grove Lodge  
9:30pm

## Tuesdays

- Ping Pong 12pm  
Logger Bar
- Game Night  
Crush 5pm
- Karaoke 8pm  
Silver Lining  
and  
Cher-Ae Heights
- Buddy Reed  
Libation 7pm

## Wednesdays

- Aber Miller 6pm  
Larrupin Cafe
- Blues Jam 8:30pm  
Clam Beach Inn
- Whomp Whomp  
Wednesday 9:30pm  
Jambalaya
- Salsa Night 9pm  
Robert Goodman  
Wines

## Thursdays

- Claire Bent  
Libation 7pm
- Open Mic 7pm  
Blondies
- Blues Night 8pm  
Redwood Raks
- Karaoke 8pm  
Bear River Casino  
and Blue Lake Casino
- Dirty Thursday 9pm  
The Pearl Lounge
- Rude Lion Sound  
Sidelines 9:30pm

# December's COCKTAIL OF EVENTS

- 5 Trinidad  
Arts Night  
6-9pm  
Fortuna's First Friday  
6-9pm
- 6 Arts Alive  
Eureka 6pm
- 7 Mystic Wave 10am  
Redwood Raks  
Artist Gallery  
Holiday Sale  
Morris Graves 12pm
- 12 Arts! Arcata  
6pm  
Holiday Craft  
Bonanza 6pm  
SCRAP Humboldt
- 13 Holiday Craft Market  
Arcata Community  
Center 10 am  
Babies at the Library  
Trinidad Library 11am
- 14 Bayside Grange  
Holiday Handmade Fair  
Bayside Grange #500  
10am-5pm
- 19 Mckinleyville  
Arts Night at 6pm  
The Soul Night Before  
Christmas at HumBrews  
9pm
- 20 Random Acts of  
Comedy ATL 8pm  
Piet Dalmolen 9pm  
Robert Goodmans
- 21 Mystic Wave 10pm  
Redwood Raks Dance  
Ma-le'l Solstice Walk  
Ma-le'l Dunes North 1pm
- 26 The Haunt  
The Siren's Song  
Tavern 9pm
- 27 SEE WEEKLY  
EVENTS
- 28 SEE WEEKLY  
EVENTS

## Fridays

- Karaoke 9pm  
Central Station
- Shuffle Fridays  
Palm Lounge at  
Eureka Inn 9pm
- DJs 10pm  
Sidelines

## Saturdays

- Community  
Acupuncture  
Jacoby's Storehouse  
12-4pm
- DJs 10pm  
Toby and Jacks  
and  
Sidelines
- Karaoke 9pm  
RJ Grin's  
Lounge

## Sundays

- Potluck 6pm Logger Bar
- Jazz Night Blondies
- Open Mic Mosgo's 7pm
- Cuban Salsa 7pm-Redwood Raks  
World Dance Studio
- Karaoke 8pm  
Blue Lake Casino and  
Cher-Ae Heights
- Deep Groove Society  
Jambalaya 9pm

# 301

## The Carter House Inn & Restaurant



By Shannon Perkins | Photos by Michael Batty

Restaurant 301. The Carter House. The bar and lounge. At L and 3rd in Eureka, fine, fresh dining meets Victorian-era style. 301 restaurant and hotel face Humboldt Bay, with views of the Carter House and the marina. The restaurant opened in the late 1980s after Mark Carter and a small crew finished construction on a house across the street. The Carter House was built from blueprints of an 1884 Queen Anne style structure which burned down in the famous 1906 San Francisco earthquake and fire. Today, the restaurant and bar boast garden-to-table dining and garden-to-glass cocktails from an edible flower and vegetable garden planted 27 years ago. This means your basil-muddled martinis and lemon verbena-laced bourbons are about as fresh as physically possible. Try a bourbon with mint so fresh it's chilled

by the autumn air, house-made lemon verbena syrup, St. Germain, and thyme. You'll be back for a second, and a third.

Creative and knowledgeable staff like Michael L'Allier and Jessica Cenotti provide delicious beverages and the information you need to know. Did you know that 301 has a happy hour from 4:00 - 6:00 pm? Get martinis and Manhattans for two and half dollars! Cut 25% off all cocktails, save the top-shelf selections. "The creativity and freedom to write menus and make drinks are some highlights here," said L'Allier of his work at the cocktail lounge. Each evening a drink is showcased, with recipes developed by your bartender. Locals and tourists gather to imbibe, and on this November night, the bar was comfortably full. The highlight drink was Cenotti's Pilgrim Punch: vodka,



PILGRIM PUNCH  
VODKA, CRANBERRY JUICE, APPLE JUICE, GINGER ALE & FRESH ROSEMARY.

cranberry and apple juices, ginger ale, and the freshest rosemary sprig. A refreshing drink with the warming effect of ginger ale, the balance of alcohol to mix makes this drink go down easy and the vodka hold its proof in the end. From the garden comes fresh rosemary, mint, thyme, lemon verbena, basil, and mirco-greens: The panache that brings a glass to life.

Enjoy your beverage in the bar, the lounge, or both. Stephanie Pfeifer of Arcata stopped by with other locals after a work function. "Looking around," she said of her first impression, "it's the beautiful woodwork on the bar, the ambiance, the fireplace, and the location." Outside, it's two blocks from the boardwalk and the views of sailboats and crabbing vessels. Inside the restaurant, combine a daily sea-fresh menu with fresh cocktails for a perfect time.

If you or your company prefer wine, the Restaurant 301 wine list contains over 3,500 selections. Carter Cellars has also made their own since 1998...and won the Wine Spectator Grand Award for the last eleven years, a prestigious award with only 74 other restaurants in the world recognized.

The place is a must-see. For Happy Hour, dinner, breakfast or lunch.  
800-404-1390

REMODELED WILDNECTAR JUICE BAR · CAFE DINNER SPECIALS

Looking for the best in ... **MUSIC** **FOOD**  
 Holiday Shows Theater **FUNDRAISERS**

**HSU BASKETBALL**

Visit [www.wildberries.com](http://www.wildberries.com) for the latest listing of shows and events and purchase your tickets in store today!

We're **YOUR TICKET**  
**OUTLET OF CHOICE!**

Our ticket outlet is open daily from 8am-8pm

WILDBERRIES MARKETPLACE

ORGANIC & CONVENTIONAL · GIFT CARDS · GRAB N' GO CASE

OPEN 6AM-MIDNIGHT · TOP OF THE HILL, G STREET, ARCATA

359 Main Street Trinidad, CA  
www.bergeronwinery.com  
707-677-5177



## BERGERON

Come join us for wine tasting and try our  
**AWARD WINNING** premium wines,  
complemented by a relaxing atmosphere,  
music and a great view of the Redwoods.  
in Saunders Plaza near Murphy's Market  
Trinidad

**Weekdays 2pm - 8pm**  
**Sat & Sun 12pm - 8pm (Closed Tuesday)**

We can ship wines to friends and family within the  
United States - ask us which states qualify.

We have GIFT CARDS available for those who wish to send cards  
that allow the recipients to select the wines of their choice.

Cheese plates available to pair with wines.



**Work Hard  
Get Results  
No Crying**



**Finish It  
Anyway**



**HealthSPORT**  
Healthy. Fit You.

**Try CrossFit**

**Sat. Dec 20th  
10-11am  
All Fitness  
Levels Welcome**



ARCATA  
300 Martin Luther King Jr Way  
707-822-3488



HEALTHSPORT.COM

## GOOD DOG OBEDIENCE

BE THE PACK LEADER YOUR  
DOG IS LOOKING FOR

Puppy  
training  
Socializing



Basic  
obedience  
Problem  
solving

Working with you and your dog  
to develop a working partnership  
that promotes "Good Dog" behavior

LUNATESS2@HOTMAIL.COM  
HOLLY LOCKWOOD 707-845-2019

*Big River Estuary:  
Expansive Conservation, Enormous Fun*

Of all Mendocino's many adventures, exploring the Big River Estuary State Marine Conservation Area ranks among the most amazing. It's the longest undeveloped estuary in Northern California, bordered by Big River State Park, making for 7,000 acres of protected land. The landscape impresses - marshy edges give way to misty redwoods up impressive hillsides - and the abundance of animal life is almost unparalleled.

The river otters steal the show, of course, with their twisting, shimmying and flipping along so cute one can't help but laugh along in delight. The harbor seals appeal, as well, all fathomless eyes and whiskers.

But the eight-mile inlet is also critical habitat for northern spotted owl, coho salmon, steelhead trout, Dungeness and shore crab, and so much more. Osprey, eagles, yellow warblers, and purple martins are just a few of the 130 bird species adding drama and beauty to the scene.

### On the water

The best way to experience the Big River Estuary SMCA is by canoe or kayak. Located adjacent to Big River and Highway 1 on the grounds of The Stanford Inn by the Sea, Catch a Canoe & Bicycles Too provides a wide selection of kayaks, canoes, and outriggers all year round (Thanksgiving, Christmas and New Year's being the only time off), plus a variety of guided tours in the summer. The river's gentleness suits beginners and experts alike.

### A conservation dream

Before we launch upriver, a little background. Big River State Park was acquired in 2002 through the efforts of several state and federal agencies, nonprofit organizations, and thousands of private donors. Today, the Mendocino Land Trust (MLT) partners with the California Department of Parks and Recreation to manage and protect this extraordinary area. The inclusion of Big River Estuary strengthens the core connection between land and water conservation, ideally leading to even greater genetic diversity among plant and animal populations - the sort of scientific achievement that helps animals

# Emerald EXPERIENCE

Jennifer Savage  
Adventure Columnist

thrive and gives people a place to recreate in awe.

### Something for everyone

I've done two trips on Big River with Catch a Canoe. The first time was a summer tour on the Solar Wind outrigger, large enough for nine people, equipped with a downwind spinnaker for



gled and tried to take photos with our phones before their sleek bodies maneuvered out of sight.

Various birds we didn't know enough about to identify flew overhead, sometimes landing on the water with the slightest of splashes, sometimes coming to a perch in a tree. We watched a gull and a crab battle for five minutes at the shore's edge. The gull would catch the crab in its beak, the crab would pinch the gull causing the bird to release it back into the water, then the gull would poke its head into the water and the struggle would begin anew. The crab lost the fight eventually, and the gull made a meal of it on the sandy beach alongside the river.

Harbor seal pups lolled on logs and rocks, round-eyed and lazy, occasionally plopping into the water if we looked at them too long, which of course we did given the extreme level of adorability involved.

The paddling took enough energy to feel like we'd had a bit of exercise, but wasn't ever a struggle. Do note that due to the way the tides affect Big River Estuary, planning ahead is key. Ideally, you'll want to paddle upstream with the incoming tide and return downstream with the outgoing.

### Planning your trip

Catch a Canoe is ready to help. Give them a call at (707) 937-0273 to inquire about rentals or to be added to their email list and get a heads-up on the popular summer tour dates - the nighttime bioluminescent trip is said to be amazing.

You don't have to wait for summer, however. Winter's a bit cooler and stormier, but there's plenty of breaks in the weather, and going out off-season offers a more intimate and remote experience. Catch a Canoe is located on the grounds of The Stanford Inn, just east of Highway 1 on Comptche-Ukiah Road, one-half mile south of Mendocino Village.

### After-canoe cocktail tip

Now that you're blissed out from your time on the Big River Estuary State Marine Conservation Area, stretch the moment out with a trip to the Little River Inn bar, known for its views and well-made Manhattans. The Little River Inn is located just slightly south of Big River, at 7901 California 1.

- To read the full article, visit us online  
www.theemeraldmagazine.com 21

*Illustration and Design with Heart*



**LINDSAY GRIZZARD ART & DESIGN**

Lindsaygrizzard@gmail.com  
Lindsaygrizzard.com

**Fill your glass with some Humboldt Grass, the Sweetest Grass in Humboldt County.**



**Wheatgrass is a living superfood.**

One teaspoon is nutritionally equivalent to an entire spinach salad. Containing over 90 minerals and 19 amino acids, it packs a potent punch. Wheatgrass builds red blood cells, cleanses the body, and helps to fight and protect against illness.

Our Grass and Shoots can be found at: Wildberries Market Place, Eureka Natural Foods, North Coast COOP, Brio Cafe, and Humboldt Juice Works.



**Bless My Cocktail**

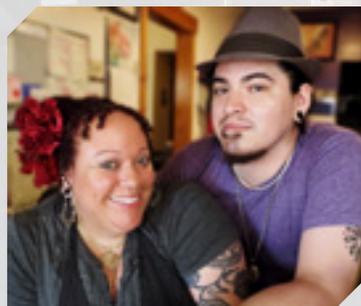
by Daniel Urtnowski | Photos by Katherine O' Callahan

Having tried so many unique entrées at Bless My Soul Cafe, we had to return for the Cocktail Edition and taste some of the unique drinks that caught our eyes during previous visits. Along with their local beer list, the most diverse of any restaurant in the area, and a fine selection of wines, Bless My Soul Cafe offers a series of specialty drinks with originality befitting Humboldt County. The staff is as committed to the freshness and integrity of ingredients in their drinks as they are in their food, as well as the same dedication to presentation. Needless to say, we were not disappointed.

The Creole Mint Julip Honey sweet and citrus sour, this refreshing, one-of-a-kind cocktail should appeal to almost every palette. Presented in a large glass and made with their original, in-house "Mint to Love" Sauce, the flavors complement each other so well you might be motivated to order more than one.



The Love Potion Light and fruity, this February will be the fourth Valentine's Day celebrated by this tempting elixir since its inception, and we imagine it will be around for many years to come. The house-made Love Potion, a delightful infusion of champagne and vodka served in an ample glass, is reason enough to visit the Bless My Soul Cafe.

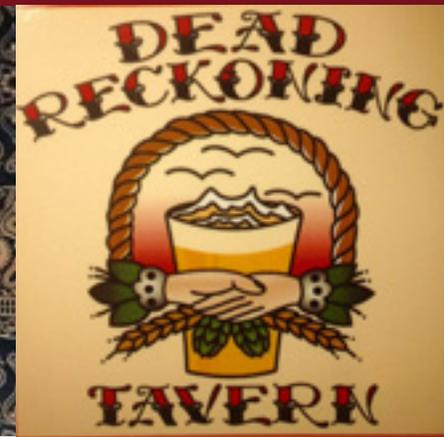


Mama Janisse daughter, Desiree Peru, and her husband, Nicolas Peru.



Dead Reckoning is planing on having 30 taps.

Theo (left) and Adam (right) standing at their new bar table, which is still under construction.



Official sticker for Dead Reckoning Tavern.

**On Course**

**Missing Link ready to reopen, with Dead Reckoning Tavern**

Story and Photography by Bob Doran

It's taken some time, some patience, and a lot of work but Missing Link is coming back, stronger and better than ever. And with a new twist: Beer. Good beer. Before the year is over, Matt 'n' Adam of Soul Night fame will join forces with their old friend Theo to open the new Dead Reckoning Tavern in conjunction with Missing Link Records, the classic vinyl shop.

The new place brings them full circle, right next door to where it all started, but we're getting a bit ahead in the story. For those who don't know what's going on here, we offer some history.

Adam Pokorski and Matt Jackson worked in local record stores, but their goal was always to have their own shop. Their dream came true. Missing Link Records opened in 2009 around April Fool's Day in a little hole-in-the-wall behind the Arcata Co-op, snuggled between Rita's Mexican Market and 3 Foods Café on J St. They initially sold a select array of records and CDs, mostly drawing from their overflowing collections of classic vinyl.

As Matt explained, "What we want is a place where music heads can come and just hang out and talk about music. I think there's a niche for ... that kind of thing in this town."

It was a success, enough for them to look for more spacious digs, and before long they'd moved to a bigger place on H Street next door to Pacific Paradise.

Missing Link 2.0 had a cozy vibe, where you could discuss records or comic books, shoot the shit, whatever, while lounging on a couch or an easy chair. There was a friendly cat, and you could watch Adam's son, Henry, grow from a baby into a boy, all with the best soundtrack around.

They thought about adding a café or something to generate a bit more income, but retrofitting the H St. space proved too difficult. Summer of 2013, they closed up shop while looking for a new, larger home. There were false starts, including a potential move to Northtown, but eventually they found what they were searching for.

They brought in one of their old customers, Theo Brown (the

bearded guy who always wears a kilt), and expanded the concept into a beer bar with a record store in the back. When we visited the new space around Thanksgiving, an Alchemy Construction painter was working on some final details. A new, very heavy iron bar was installed, along with a walk-in refrigerator. The record store section, up a ramp in the back, was nearly complete.

"We'll have a neighborhood feel," Adam explained, "just like at the old record store where we had a *just stop in and say hey*' vibe. We want it to be a comfortable place to hang out. As Matt and I have always done with the record store, it's about stuff we like. There's not one record in the store that I wouldn't take home with me."

Theo, who will run the beer bar, had the same attitude. "My favorite things are music and beer, so it's like an extension of our living room - a little nicer." Adam says, "He's going to 'curate' towards his taste. The man is knowledgeable beyond all belief when it comes to beer." With Theo's guidance, you'll "try old favorites and brand new things that will become your new favorites."

They're planning on 30 taps (yes, that's 30), with craft brews, including a few seasonal local beers and It's Alive Kombucha on tap. They'll have bottled brews from around the world. And

they'll offer an array of beverages for non-drinkers, coffee, iced teas and specialty sodas.

"Can we get root beer?" young Henry wondered aloud. "Yes, root beer on tap," said Theo, and Henry chanted "Root beer! Root beer!"

While it won't be a restaurant, they will have some things to munch on. Theo envisions little snacks: Bowls of Goldfish and the like. And they've picked up a brand new hot dog roasting case, which they plan on stocking with Taylor sausages.

Where does the Dead Reckoning Tavern name come from? Theo explains that it's an old nautical term. "You can determine your position in a journey starting from a fixed point." As long as you stay on course, you will reach your destination. In this case, he figures that means, "Good music and good beer. It's the end of the journey, and the beginning."

Thanks to a lot of hard work, especially by the Alchemy crew, the journey of Dead Reckoning Tavern and Missing Link Records is almost at its destination. Grand opening day is not set, but if everything stays on course they'll be open by the new year. Expect one helluva party, one with great music and dancing.

- To read the full article, visit us online

# Emerald Get-Out-Guide

By Dana Murguia

Image by Meghan Quintanilla

As Intoxicating as Any Cocktail: Wheelchair Hike - Humboldt Bay National Wildlife Refuge

We are constantly in pursuit of places to go in Humboldt with wheelchair access to the outdoors. This is the season of holiday walks with family or friends, and we have the perfect hike to follow a celebratory, calorie-laden meal. The Wheelchair trail at the Humboldt Bay National Wildlife Refuge, Salmon Creek Unit, is a wonderful place for a hike.

The Richard J Guadagno Visitor Center has friendly interpreters (people whose sole purpose is to help you enjoy the refuge and learn more about it) and a great handicap restroom. There's terrific disability parking, with easy access to the center and the trailhead. This interpretive sign is right at the beginning of the trail - notice the wooden access

plank, which is very high-end handicap access. We ran into birding enthusiasts who were taking advantage of an Audubon hike, and the Environmental Education

and plank, which is very high-end handicap access. We ran into birding enthusiasts who were taking advantage of an Audubon hike, and the Environmental Education

Field Trips offered by Friends of the Dunes can make your visit not only breathtakingly beautiful, but also educational. Learn more at the link below:

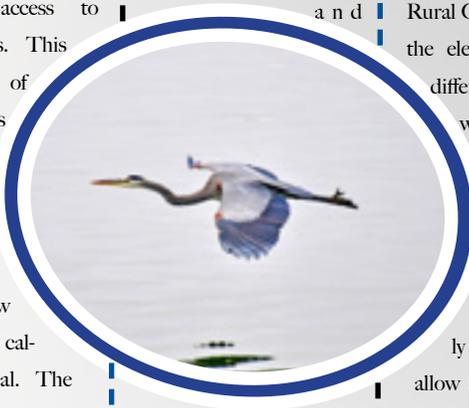
[Fws.gov/refuge/Humboldt\\_Bay/visit/plan\\_your\\_visit.html](http://fws.gov/refuge/Humboldt_Bay/visit/plan_your_visit.html)

Because I was previously a park ranger for Redwood National Park, I get to say things like "the level of biodiversity along the trailhead was amaze-balls" with some level of credibility. When walking this trail it's easy

to see why National Geographic Traveler calls Humboldt County one of the world's top ten great places, while the USDA declares this area to be 'America's Most Scenic Rural County.' There are the elements of several different environments within the space of a 100 yards: bogs, ponds, marshes, wet meadows, streams, and more. The cleverly placed overlooks allow a wheelchair user to get up close to the varied environs versus being a distant observer.

Lovers of nature, romantics, photographers, hunters and birders will feel their hearts soar while walking on this extremely wheelchair-accessible trail. If you are none of the above, go anyway - we promise you will feel more alive after spending time there!

- Dana is the co-owner of Care-Match, a professional caregiver recruitment and placement firm. You can read the full length article at her blog [caregiverhire.com](http://caregiverhire.com)



**HOMETOWN SERVICE, LOW PRICES.**  
on thousands of OFFICE PRODUCTS

- TONER
- PAPER
- PENS/PENCILS
- TECHNOLOGY
- FURNITURE
- CARDS & GIFTS

Mention this ad and receive 10% off your card & gift purchase.

We're not asking you to pay more. Just shop local with us!

**ARCATA STATIONERS** Pacific Paper Co.  
833 H Street · Arcata 822-0527 · [arcatastationers.com](http://arcatastationers.com) 2825 F Street · Eureka 443-3158 · [pacificpaperco.com](http://pacificpaperco.com)  
Free delivery from Trinidad to Scotia...No Minimum Order!

**Eureka Fabrics**

Organic Fabrics 

Custom Fabric Printing

Sewing Classes

Sewing Machine Service 

5 Day Turnaround - \$65

412 2nd Street between E&F in Old Town Eureka  
707-442-2646 [www.eurekafabrics.com](http://www.eurekafabrics.com)

By  
- Nicolosa Tessitore -

Every year North Coast Dance presents The Nutcracker at the beautiful Arkley Center for the Performing Arts. It's become a Humboldt tradition for thousands of families.

Each year there are some minor changes, a new costume here and there, maybe a scene rearranged, but it's still the Nutcracker everyone knows and loves.

This year brings exciting new additions, while still preserving that tradition. For about 10 years, NCD's Nutcracker has included a sequence known as "Iowa" in which children from the Academy join NCD company members to perform a quaint farm scene. This year, thanks to a generous donation from Schmidbauer Lumber, "Iowa" will move much closer to home.

NCD is replacing Iowa with a Humboldt-style forest populated by a host of new characters. The students will still have a chance to perform as honeybees, and they'll be joined by the traditional Bear Doll and Big Bad Wolf. Adding to the party will be a Fox, Raccoon, and Stag, plus a very special mystery guest who will be revealed for the first time on opening night.

The animal costumes are being created in NCD's busy costume shop, including a new Big Bad Wolf. These masks (shown in the process of construction) are sculpted from foam, layered with faux fur, and then finished with custom made-silicone and resin parts such as the wolf's eyes, teeth, and even tongue.

But there are more changes afoot than just the forest creatures. Magical Uncle Drosselmeyer has his own story this year, a charming romance with Lady Rose who appears in Clara's dream as the Rose Queen. The dual role will be danced by NCD company member Iris Van Atta.

More subtle changes that a devotee of NCD's nutcracker might notice are the many new costumes for the Act I party scene designed by Board President Gailey Browning and constructed with the assistance of Boardmember Connie Miller.

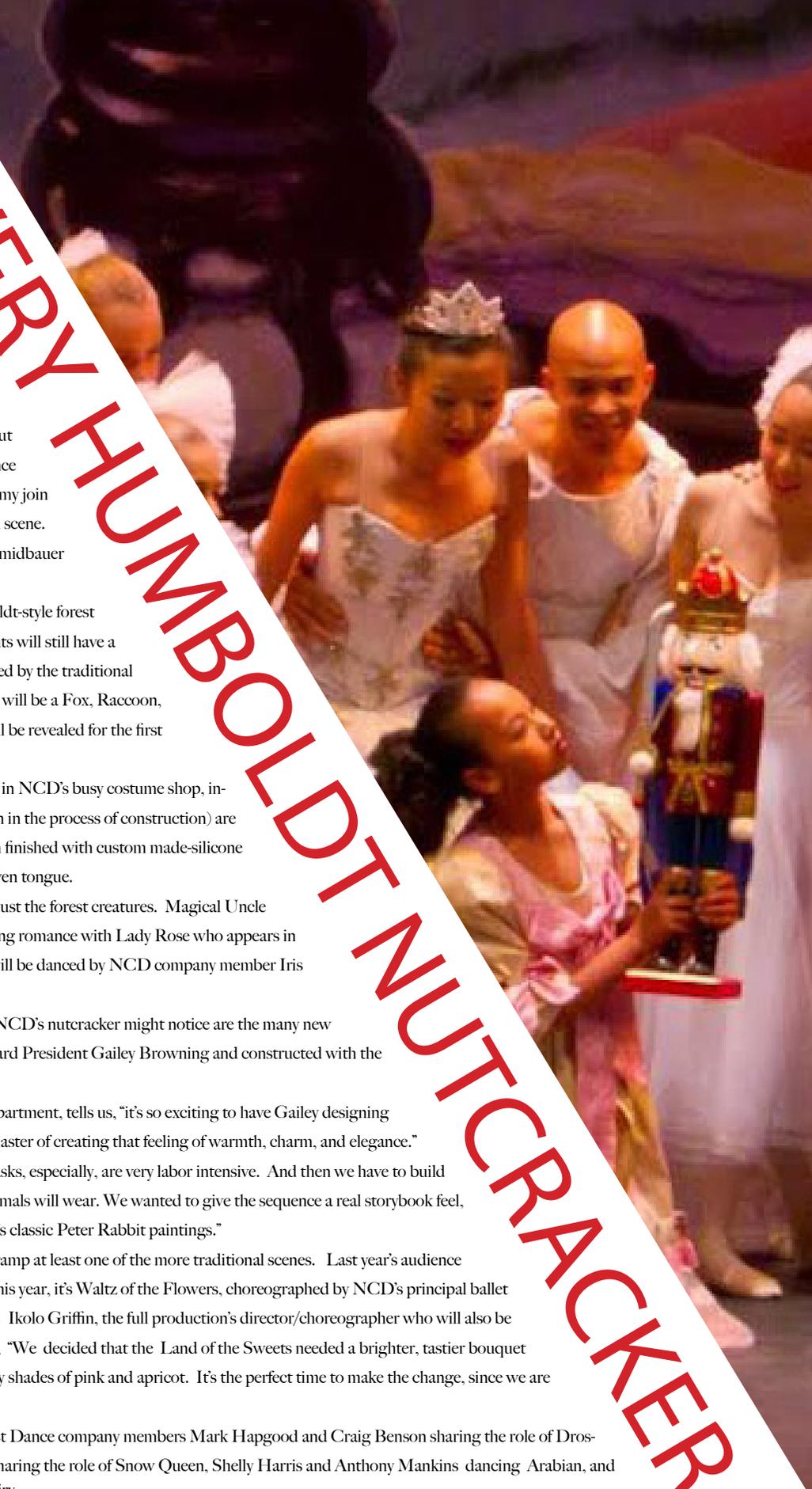
Rima Greer, Head of the Costume Department, tells us, "it's so exciting to have Gailey designing these gorgeous 19th-century clothes. She's a real master of creating that feeling of warmth, charm, and elegance." Of building the forest animals, Rima says, "The masks, especially, are very labor intensive. And then we have to build both hand paws, foot paws, and the clothes the animals will wear. We wanted to give the sequence a real storybook feel, so we chose a palette of colors from Beatrix Potter's classic Peter Rabbit paintings."

In addition, each year NCD tries to revamp at least one of the more traditional scenes. Last year's audience was treated to an exciting new Snow sequence. This year, it's Waltz of the Flowers, choreographed by NCD's principal ballet instructor Nancy Call, that gets a whole new look. Ikolo Griffin, the full production's director/choreographer who will also be dancing the roles of Snow King and Cavalier, says, "We decided that the Land of the Sweets needed a brighter, tastier bouquet of flowers. We're brightening them up with glossy shades of pink and apricot. It's the perfect time to make the change, since we are expanding the role of Rose."

Joining Griffin onstage are North Coast Dance company members Mark Hapgood and Craig Benson sharing the role of Drosselmeyer, Allie Lucchesi and Rebecca Harrison sharing the role of Snow Queen, Shelly Harris and Anthony Mankins dancing Arabian, and Guest Artist Paunika Jones as the Sugar Plum Fairy.

The Nutcracker runs December 12th - 17th at the Arkley Center for the Performing Arts in Eureka. Tickets and info at [www.northcoastdance.org](http://www.northcoastdance.org)

A VERY HUMBOLDT NUTCRACKER



# Emerald TRAVELS

Sean Jansen  
Travel Columnist

When you are in the Caribbean, it's hot, and sometimes it's quite hard to get out of bed and convince yourself to do something in the heat of the day. The best move is to wait until the sun goes down and for that simmering daily temperature to drop. On Fridays you are around either the old town and the surrounding historical areas, or at the beach. The streets and beaches are abuzz, and you want to be as well.

Now there are a variety of beverages of the alcoholic type that can feed your taste buds and give you that smile that everyone around you has. But you can order the same drink in your hometown and, funnily enough, it is also the same price around the Caribbean. There is one drink that will give you the blast of flavor, the smile, and the buzz that the street is offering, and is also infamous in the region. It is priced appropriately, taste-tested, and worthy for any Caribbean folk, native or not.

The Mojito is a drink you can order almost anywhere, but when in the Caribbean, just a stones throw away from Cuba where the drink originated, why not try it with the original flavors and local rum? The mojito can be a complex drink, with a blast of mint flavors and

smooth finish that hide its intoxicating potency. But make no mistake, this drink is made with rum, white rum to be exact, which is then mixed with lime, mint, sugar (if you fancy it



sweet), and club soda.

If you want to make one at home and you have all the ingredients listed above, do as follows: Place about ten mint leaves into a dry glass without any ice or water, then add four lime wedges. Next, you grab a muddler and begin mashing the mint leaves and lime to release all possible flavors and aromas from

both the lime and mint leaves. Following that, you add a couple more lime wedges and a bit of sugar and again, use the muddler to mash further. Alright, the hard part is over. You then add ice all the way to the top of the cup with your mint and limes at the bottom. Next comes the good stuff: The rum! And as much as your heart desires (For me, my basis of adding rum depends on my workday, so usually a lot), then fill the rest of the glass with the club soda. And finally, you have to add the garnish, which consists of whatever is left of the lime. Add that to the side of your drink, and Y Disfruta! (Enjoy)

Now, if you don't have the ingredients to make your own, there are many places in Humboldt County where you can get a mojito. From top notch, classy bars to the regular restaurants, the locals know how to make it right and know how to make it strong. The drink is a blend of everything you want in a cocktail. It is a drink that could easily get your night going and help you groove to the music until sunrise, or a drink to simply enjoy during the workweek after a long day at the office. Because of this, it is not only my favorite cocktail worldwide, but also the best-tasting I have ever had. Especially here, in the Caribbean.

the LAND MAN OFFICE

315 P Street  
Eureka, CA 95501

COLDWELL BANKER  
GUTTEN REALTY

Direct Line: 707.476.0435

THE MOST LISTINGS & SALES IN HUMBOLDT COUNTY  
The Experience, Knowledge & Professionalism to Make Your Dreams Come True



Charlie Tripodi  
Realtor®  
#01332697  
707.834.3241

**REDUCED**  
WEITCHPEC — \$129,000  
This desirable ±40 acre property located off Highway 169 boasts gorgeous river views, year round creek, Klamath River frontage, sloping topography, phone and power, and county road access.

**HOT ON THE MARKET!**  
MYERS FLAT VINEYARD & WINERY — \$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.



Kyla Tripodi  
Realtor®  
#01930997  
707.834.7979



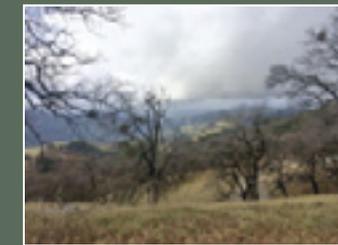
**NEW LISTING**  
BALD HILLS ROAD — \$340,000  
±60 acres parcel privately located off Bald Hills Road which features a main unfinished house with loft, secondary cabin, large barn style out building, year-round producing spring with a holding pond for storage, and large open flats. A very peaceful setting located a short drive from Orick; would make a great getaway/home site. A must see. Call today for a private showing. Owner may carry with substantial down.

**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'.

**HYAMPOM- \$275K — \$625K**  
Five newly listed properties located above the Hyampom Valley off of Route 1. Properties feature roads, terraced topography, year round water and amazing views. Parcel sizes ranch from ±160 acres to ±615 acres. Call today for more information.

**NEW LISTING**  
BURNT RANCH - \$325,000  
Live off the grid on this secluded ±40 acre property which features a solar powered custom cabin where you can relax, and enjoy spectacular views while soaking in a redwood hot tub. The cabin has many amenities as well as artistic touches and creative flair of the owner throughout. Spacious kitchen and bath with shower, wood burning stove for cozy winter evenings. Plus a small cabin for guests, or perfect for a hobby. Large area for gardening (already developed). Must see to appreciate! Peace + Privacy + Serenity.



**NEW LISTING**  
PIERCY — \$475,000  
Excellent location to own ±60 acres in Northern Mendocino County. Enjoy ridge top views from this private property on Bell Springs Road which includes an unfinished house approximately 1600 sqft, custom wood panel ceilings, PG&E power with upgraded 200 Amp service, ideal well water system that produces 10 gallons per min, developed agricultural sites, and a small unfinished studio. A must see!

**REDUCED**  
GREENWOOD HEIGHTS — \$334,000  
±80 acres located near the intersection of Greenwood Heights and Kneeland Road, only 25 minutes from Eureka. This lush end of the road parcel boasts harvestable Redwood timber, year round creek, and beautiful Humboldt County views. This unique parcel is ready for your personal development, call today to schedule your private tour. Seller is truly motivated, and will consider financing with large payment down!

**SALYER — \$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!

**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.



**SMITH RIVER SINGLE FAMILY HOME — \$479,000**  
Own +/-68 beautiful acres of partially wooded property with plenty of privacy, a herd of Roosevelt Elk in your backyard, and close proximity to excellent salmon and steelhead fishing on the Smith River. This beautiful "banana belt" property also includes a small barn, a 1680 square foot two bedroom home complete with a bonus atrium, power, multiple building sites, community water and stunning views of the Smith River Valley. Country living doesn't get any better than this.

**BLOCKSBURG — \$400,000**  
±80 Acres of sloping land with great agricultural potential in Blocksburg. Schedule a showing to experience this parcels large open meadows, groves of Oak and Fir trees and developed well, all while enjoying the beautiful valley views!

**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.

**REDUCED**  
TRINITY LAKE — \$199,000  
This private ±30 Acre property on Bowerman Ridge is ready for you! Composed of three separate parcels, the property boasts tons of water with a year round developed spring and creek, a cleared building site with additional useable flats, two cargo storage containers, moderate timber, sloped topography from 2800-6500 feet, and a 15 kilo watt generator.



# COMING SOON!

## 100 Liter Sizes

## & BACTO FORCE!



Exclusively @



Have Fun in the Garden!

**FORTUNA**  
357 Main St.  
707.725.5550

**EUREKA**  
60 W 4th St.  
707.444.9999

NHS-Hydroponics.com

**ARCATA**  
639 6th St.  
707.826.9998

**McKINLEYVILLE**  
1580 Nursery Way  
707.839.9998