

THURSDAY, AUG. 16, 2018

# LEWIS COUNTY **WEEKENDER**

YOUR GUIDE TO  
WHAT'S GOOD

## **DICK'S GRAPEFRUIT IPA BEATS THE HEAT**

CENTRALIA BREWERY MAKES POPULAR  
BEER A PERMANENT OFFERING - PAGE: 7

### **THE ARTRAILS EXPERIENCE**

PAGE: 3

### **ENJOY A LITTLE BIT OF HELL'S BELLES**

PAGE: 4

### **DRINKS, EATS & OTHER TREATS**

STARTS ON PAGE: 5



# CALENDAR OF EVENTS

## SOUTHWEST WASHINGTON FAIR

**WBB**  
WEEKENDER'S  
BEST BET

Lewis County's biggest attraction, the Southwest Washington Fair, runs through Sunday in Chehalis. For a more in-depth view of fair events, pick up The Chronicle's special section inserted into last Thursday's newspaper or view it on [chronline.com](http://chronline.com).

## GOLF TOURNAMENT

**17**  
FRIDAY

11 a.m. to 6 p.m., Riverside Golf Club, Chehalis, hosted by Boys & Girls Club of Chehalis and Pacific Mobile Structures, benefit for Boys & Girls Club and Pacific Athletic Center, shotgun start, scramble format, \$125 per player. For more information: [birdeasepro.com/PacificMobile](http://birdeasepro.com/PacificMobile), 360-345-1002.

## JACKIE LEE, HELL'S BELLES & RODEO

**18**  
SATURDAY

Saturday brings Jackie Lee and Hell's Belles concerts to the fair, at 5 and 8 p.m., respectively. At 6 p.m. will be the Saturday Night Rodeo & Wild Horse Race in the Grandstand.

## FAMILY DAY CONCERT

**19**  
SUNDAY

On the closing day of the fair, the KACS90.5 Family Day Concert will feature John Wilson, Unspoken.

## TRIVIA NIGHT

**21**  
TUESDAY

Pub Quiz @ O'Blarney's at the Gibson House 7-10 p.m. Trivia, trivia, Trivia. It's fun and it's free every Tuesday night, your table is your team, win prizes, enjoy discounts. Come have fun with host Drew.

## GARLIC, REGGAE & BIGFOOT

Garlic Fest takes center stage as the 22nd annual Garlic Fest comes to the Southwest Washington Fairgrounds Friday through Sunday.

Reggae at Riffe is coming to the Riffe Lake Campground Friday and Saturday. Among the bands performing will be Big Blue Van, Balance Trick, One Dollar Check and Green Room. Admission is \$30 for the weekend. Riffe Lake Campground is located at 241 Osborne Road, Mossyrock.

**24**  
FRIDAY

Bigfoot, by Mitchel Townsend, 7 p.m., White Pass Country Museum, 12990 U.S. Highway 12, Packwood, 360-494-4422.

## CAR SHOW & MURDER MYSTERY

Curfman Custom Car Show, 4-9 p.m., 903 Main St., Centralia (gravel lot between CCFAB and railroad tracks), free to show and attend, no fully stock vehicles, 360-736-7277

**25**  
SATURDAY

Murder Mystery Dinner Train, 5 p.m., Chehalis-Centralia Railroad & Museum, 1101 SW Sylvanus St., Chehalis, [steamtrainride.com](http://steamtrainride.com), 360-748-9593

## CISCOE MORRIS

**26**  
SUNDAY

Ciscoe Morris, from "Gardening With Cisco," will be at Garlic Fest 11:30 a.m.-1:30 p.m. to answer gardening questions.



The rodeo returns to the Southwest Washington Fair this year.

For questions or recommendations about content and photographs, contact Eric Schwartz at (360) 807-8217 or [eschwartz@chronline.com](mailto:eschwartz@chronline.com).

To learn about how to advertise in The Weekender, contact Lindy Waring at (360) 807-8219 or [lwaring@chronline.com](mailto:lwaring@chronline.com).

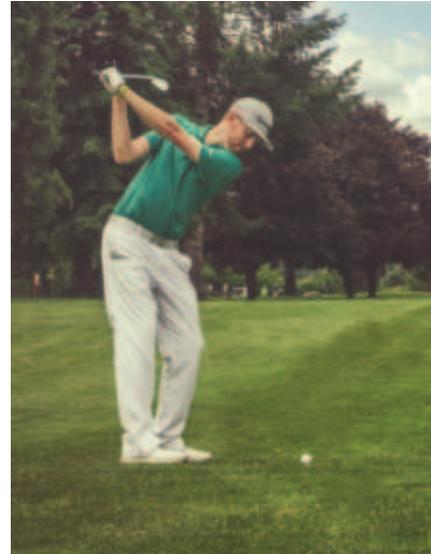
The Chronicle | 321 N Pearl St, Centralia, WA 98531 | (360) 807-8203 | [chronline.com](http://chronline.com)

The Silver Agency | 122 S Market Blvd, Chehalis, WA 98532 | (360) 736-8065  
[silveragency.com](http://silveragency.com)

No part of this publication may be reproduced without permission from The Chronicle and/or The Silver Agency.

Copyright © 2018 The Chronicle. All Rights Reserved.

Powered by The Silver Agency



THE RIVERSIDE EXPERIENCE  
GREAT COURSE, FOOD, DRINKS, AND ATMOSPHERE

DON'T MISS OUT, COME VISIT US TODAY!



Riverside Golf Course & Bistro  
1451 NW Airport Road  
Chehalis, WA  
(360) 748-8182



## 16<sup>th</sup> Annual ARTrails offers Immersive Experience

Fiber artist Karen McInturff has been working with felt for as long as she can remember. When people come to her studio each year for ARTrails, she invites them to stay and make a small piece of felt.

The process takes 20 to 30 minutes.

“I think they’re fascinated by how quickly they can take all that fuzzy stuff and put it in water, shake it for a few minutes and have them feel how it starts to change and all those fibers start to stick together and before you know it you have a soft piece of felt,” said McInturff. “And that’s always fun and then they want to decorate so we get out the felting needles and decorate if they wish to, or put a design on it and children especially

like it.”

Making felt is just one of the ways to experience art at this year’s 16th annual ARTrails. The studio tours will be held Sept. 15 to 16 and 22 to 23. The event takes place over two weekends to give participants time to see every artist.

ARTrails is a free event and is open to all ages. A map is available at <http://www.artrailsofsww.org/studio-tour/>.

The event starts with a gala reception at the Exhibition Gallery at the Centralia Train Depot. From there, the map guides participants to each open studio, where an artist will be waiting to show off their work. Various types of art will be represented, such as watercolor painting, wood carving,

jewelry, photography, beading and instrument production, just to name a few.

McInturff has been a part of ARTrails since it started in 2003. She works on her fiber art every day and her larger pieces can take up to two months to make. She makes patterns and landscapes, but really enjoys the figures she creates.

Thirty-eight artists have been working to prepare pieces for this year and almost half will offer demonstrations or lessons during the open tours.

Marcy Anholt is a stained glass and mosaic artist who started with ARTrails in 2011. At her in-home studio she will be demonstrating her work on a mosaic mural for River Bend Pet Center, as well as a stained glass window she is making for a church. The glass she will be using for the window was donated to her and is from the 1900s.

Her projects can take up to three weeks, or longer, to make and can range from 1 foot to 5 or 6 feet.

Anholt said she likes ARTrails because she gets to create the images people have in mind and show them her work that’s for sale. She has created animals, landscapes, people and plants.

Anholt said she also likes the way ARTrails brings in the community.

“I like the map and that I can send people to the next spot,” Anholt said. “So I’ll say don’t forget to keep going to see Stuart.”

Along with allowing local artists to showcase their craft, ARTrails also gives scholarships to students. Last August, Hannah Berg, studying art at Centralia College, was the fifth annual scholarship recipient. People can also donate to the event on ARTrails’ website.

For more information go to <http://www.artrailsofsww.org>.

# 'For Those Who Are About to Rock:' Hell's Belles Hit Fair



Fans of timeless rock and roll music will get to see and hear a unique perspective on one of the best-selling bands in United States history at the Southwest Washington Fair.

Hell's Belles, an all-female AC/DC tribute band, is scheduled to take the Saloon Stage at 8 p.m. on Saturday, Aug. 18. The Belles have covered the extensive works of the group responsible for chart-toppers "Thunderstruck" and "For Those About to Rock" since 2000. Mandy Reed, who fills the role of longtime AC/DC bassist Cliff Williams, is the longest tenured member of the group and is looking forward to their first SWWF appearance.

"We don't really rock like females," Reed said. "Generally, people seeing us for the first time are curi-

ous and sometimes they're unsure, but generally the consensus afterwards is really good, because we take it seriously. They're our heroes. We don't take it lightly, and it shows."

The concert, like all 11 featured performances scheduled for the Aug. 14-19 event, is free to attend with the purchase of admission to the fair.

Reed and the Belles have toured extensively around the United States — mostly the western portion of the country — as well as stints in Canada, Japan and Singapore. Adrian Conner plays as lead AC/DC guitarist Angus Young, Amber Saxon handles the vocals originally sung by Bon Scott and Brian Johnson, and Judy Cocuzza channels Phil Rudd on drums.

"They draw huge crowds wherever they go," said Pat Slusher, marketing coordinator for the fair. "People are excited about their appearance here."

The Belles work a fair number of AC/DC hits into their ever-changing set list, but also try to play some of their lesser known tracks as a nod to the die hard fans in the audience.

Reed said she enjoys sharing the band's music with people of all ages. Often times, they'll see grandparents and grandchildren in the crowd equally immersed in the show.

"AC/DC music is timeless, so it has a wide, wide fanbase," Reed said. "We actually prefer the all-ages shows because it's fun up there with the kids rocking out. If we could do that all the time, we would."

Another marquee show on the fair docket are performances by Beach Boys tribute band High Tide at 4 p.m. and 7 p.m. on Aug. 15 at the Saloon Stage.

Members of the iconic surf music group have complimented the band for their work and attention to detail. Slusher said they're the group you hire if you can't get the Beach Boys themselves. Patrons should note the main seating area at the Saloon Stage will be shaded by a large tent this year.

A trio of country western artists — Bucky Covington, Wilson-Fairchild and Jackie Lee — will be making their lone appearances on the West Coast this summer at the Southwest Washington Fair.

Covington is scheduled to play the Saloon Stage at 7 p.m. on Aug. 16. He competed on the fifth season of American Idol on the Fox Network. His debut album in 2007 had the best first-week sales of any male country music artist in 15 years.

Wil and Langdon Reid, sons of Harold Reid and Don Reid of the Statler Brothers group that sang backup for Johnny Cash in the 1960s, account for the Wilson-Fairchild roster. Jackie Lee is a 26-year-old crooner from

Tennessee whose 2016 single "Getting Over You" has been played more than 20 million times on Spotify.

"Everyone in Nashville said (Lee) is going to be big," Slusher said. "It's just a matter of time."

Other free entertainment options slated for daily performances at the fair include past favorites Reptile Isle and The Pirate Parrot's Show.

Reptile expert Donn Riggs was one of the most popular attractions at last year's fair. He'll be giving three presentations each day on the Midway Stage, this year with giant tortoises added to his array of animals.

Chris Biro brings a flock of colorful birds and a life-size pirate ship with him to perform throughout the day. The birds fly around the audience during the show, which also features discussions about recycling and conservation.

For a complete list of performers scheduled to appear at the fair, visit [www.southwestwashingtonfair.org](http://www.southwestwashingtonfair.org)



Left: From left, Adrian "Angus" Conner, Judy Cocuzza, Sharon Needles, Mandy Reed, Amber Saxon • Right: Mandy Reed, of Hell's Belles.

# DRINK OF THE WEEK

## MOJITO

Mojito is a traditional Cuban highball. Traditionally, a Mojito is a cocktail that consists of five ingredients: white rum, sugar, lime juice, soda water, and mint.

Kyle Aselton from Riverside Golf Club shares with you his recipe for this perfect summer classic!

### Ingredients:

1 1/2 oz Bacardi Limon Rum

1/2oz Triple Sec

6 leaves of fresh Mint

Soda Water

Fresh lime wedges

2 Sugar cubes

**Preparation:** Mint sprigs muddled with sugar and two lime wedges. Add ice Rum and Triple Sec in shaker and shake for 5-10 seconds. Pour into glass, top off with ice if need and topped with soda water. Garnished with sprig of mint leaves. Served with a straw.

**Served:** On the rocks

**Standard garnish:** Sprig of mint, Lime wedge

**Drinkware:** Collins glass or Pint



# EATS OF THE WEEK



The Branch Bar and Public Room arrived in downtown Centralia in 2016.

Since then, the establishment, owned by Joel Wall and Chris Bruce, has gained a loyal following and become a destination for visitors to the Hub City.

Located at 202 Centralia College Boulevard in the same building as the Centralia Square Grand Ballroom and Hotel and Berry Fields Cafe, The Branch is just across the street from George Washington Park and within walking distance of any downtown business.

The Weekender caught up with Joel Wall to ask about the business two years after its opening.

**The Weekender:** Describe the menu and what you look to offer guests.

**Joel Wall:** We are fortunate to have an incredible chef in Anthony Eckerson. He understands how flavors and textures combine to offer a unique dining experience,

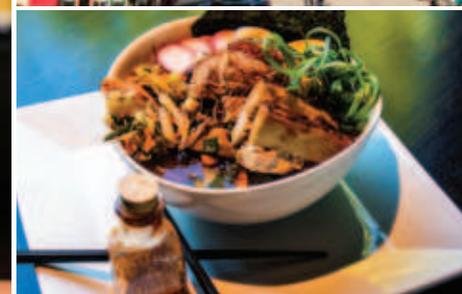
which of course is our main goal. Our menu is very multicultural. It changes often and uses many components that, pieced together, make amazing dishes.

**TW:** What makes The Branch different from other restaurants in the region?

**Joel Wall:** What makes The Branch different from many of them is that we are a scratch kitchen, which means dishes are created from individually prepared components. Chef Anthony's recipes are often quite detailed. A good example is the Pork Belly Ramen, The Dashi (Broth) is the combination of three prepared stocks, including Japanese tare' (soy reduction). The Pork Belly takes a full day's brine and another to cook in confit. He also makes his own Kimchee. Spice blends are actually toasted and ground in house. The attention given to the components adds a cultural element to the dishes and enhances the many flavors.

**TW:** Anything else customers should know about The Branch?

## Branch Bar & Public Room Thrives Behind Scratch Kitchen and Makes Plans to Expand



**Joel Wall:** We are a walk-in restaurant. We don't take reservations except for special occasions such as Valentine's Day, New Year's Eve, the Lighted Tractor Parade, etc. We also offer seasonal special event dinners that are by reservation only. The next dinner will be on Wednesday, Aug. 29. It's a seven-course midsummer dinner on the terrace upstairs. In the past we've done a fall dinner called "The Hunt and Harvest" as well as a "Winter Blues" dinner. Guests interested in the Midsummer Dinner are encouraged to stop by to make reservations.

**TW:** Any plans for the future?

**Joel Wall:** We are expanding next door in the near future to open a new event center which will feature an in-house catering kitchen as well as a bar, reception area, great hall and outside seating. Construction is happening currently and the space is coming along beautifully. It's going to be really special.

**The Branch Bar and Public Room**  
(360) 669-5127

Left: Joel Wall • Right: The Porkbelly Ramen menu item is seen on display at The Branch Bar and Public Room in Centralia.

# POT OF THE WEEK

## A Natural Alternative?

By Luke Lyons / McClatchy News Services

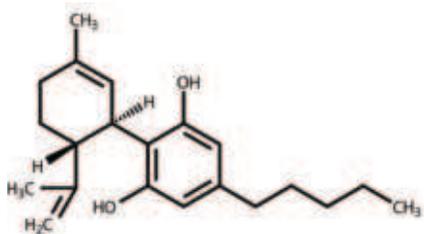
Opiates and prescriptions weren't working for Bridget Seritt.

Seritt suffers from multiple autoimmune disorders, and had been prescribed various treatments.

The disorders have led her close to death multiple times and forced her to leave work for a period of time and rely on disability benefits.

Then she began use cannabis products to help treat her symptoms.

"I use THC (tetrahydrocannabinol), CBN (cannabinol) and CBG, which is cannabigerol, to manage my immune diseases, or else I wouldn't walk," Seritt, the co-founder of Canna-Patient Resource Connections in Colorado Springs, said. "Now it's night



## Laughter is the best medicine!

Business people like to have fun too. Come check out the wide selection of cannabis products at Old Toby today.

# Old Toby

391 NW STATE AVE • CHEHALIS • (360) 996-4089

For use by adults twenty-one and older. Keep out of reach of children. Should not be used by women that are pregnant or breast-feeding. Warning: Smoking is hazardous to your health. There may be health risks associated with consumption of this product. Marijuana can impair concentration, coordination and judgment. Do not operate a vehicle or machinery under the influence of this drug.



and day. I'm off 10 prescriptions, including two opiates and gabapentin. I'm off disability and back to work.

"It's phenomenal."

Using cannabinoids and terpenes to treat various diseases and disorders is a growing trend. And research is finding more and more benefits.

The Food and Drug

Administration recently approved GW Pharmaceuticals' cannabidiol (CBD) Epidiolex for the treatment of seizures, and the World Health Organization has researched the efficacy and safety of cannabinoids.

More and more people are seeing results similar to Seritt's, giving hope to those who suffer and become dependent on opiates and pharmaceuticals.

## NW Wine: Washington Syrah Poised for Greatness



By Andy Perdue and Eric Degerman / Northwest Wine Press

Is Syrah poised for a comeback? Sales of Syrah tanked in recent years, thanks in no small part to Australia flooding the U.S. (and other world markets) with cheap Shiraz (another name for Syrah).

With sales of those types of wines flattening, it appears consumers are turning back to domestic Syrahs, and that is

good news for Washington, where Syrah is the No. 3 red grape in the state, after Cabernet Sauvignon and Merlot.

Syrahs are so interesting in Washington because of the grape's transparency depending on where it's planted. Thus, cult followings have sprung up around the region's high-end producers who have chosen to specialize in Syrah.

In 1999, there were 1,500 acres of Syrah established across Washington state, and that represented 6 percent of the 24,000 acres planted. Last year, the acreage devoted to Syrah stood at 4,572 acres, which accounted for 8 percent of the state's nearly 56,000 acres of wine grape vines.

A good portion of that Syrah ends up being blended with other wines, which tends to give those wines a boost in flavor and jamminess. So it could be said that Syrah benefits the Washington wine industry not only with interesting wines, but

also elevating other wines.

Here are three examples of Syrah made in Washington we've tasted recently. Ask for them at your favorite wine merchant or contact the wineries directly.

### Boomtown by Dusted Valley 2015 Syrah, Washington, \$19:

These wines are viewed as "little brothers" to the Dusted Valley Vintners lineup, and fruit from the bountiful Wahluke Slope is the secret sauce for Boomtown and its winemaking trio of Chad Johnson, Corey Braunel and Griffin Frey. Aromas of blueberry, huckleberry, elderberry, light toast, tar and clove are matched on the vibrant palate as the injection of Grenache (4 percent) adds to the acidity that will play deliciously with grilled portobello mushrooms.

### Lobo Hills Wine Co. 2014 Spilya Vineyard Syrah, Yakima Valley,

\$30: Northwest Wine Academy product Tony Dollar produces multiple vineyard-designate Syrahs, and he's been working

with Larry Pearson's Spilya Vineyard for several vintages. While Pearson's claim to fame is his estate Tapteil Vineyard on Red Mountain, this planting just west of that famous growing region, still reflects the power of Red Mountain. It offers gorgeous Syrah aromas of blackberry and blueberry, backed by clove and nutmeg from the 30 percent new French oak Saury medium-plus barrels.

### Sovereign Cellars 2015 Syrah, Red Mountain, \$35:

Retired science teacher Dennis Gross credits the Williams family of Kiona Vineyards — and their fruit — for much of the success he's enjoyed as a boutique winemaker in the South Puget Sound. Its fruit-fruit profile opens with blueberry, blackcurrant, Bing cherry, black pepper and bittersweet chocolate. Broad yet fine-grained tannins akin to cherry skins and pomegranate acidity lead to a finish that includes a dusting of cocoa powder and dried blueberry.

# Beer Drinkers Rejoice: Grapefruit IPA Is Here to Stay

Indian pale ales are not for everyone.

As Dick's Brewing Company owner Julie Young Pendleton has learned, many casual beer consumers find IPAs to be a bit too heavy due to "hoppiness."

That's where Dick's Grapefruit IPA comes in.

The beer, which was previously only available in kegs and was labeled by the brewery as a "limited production," has now been moved to front and center as a new staple of the popular Centralia-based brewery.

Here's how the business describes the permanent addition, which will now be available in six-packs of

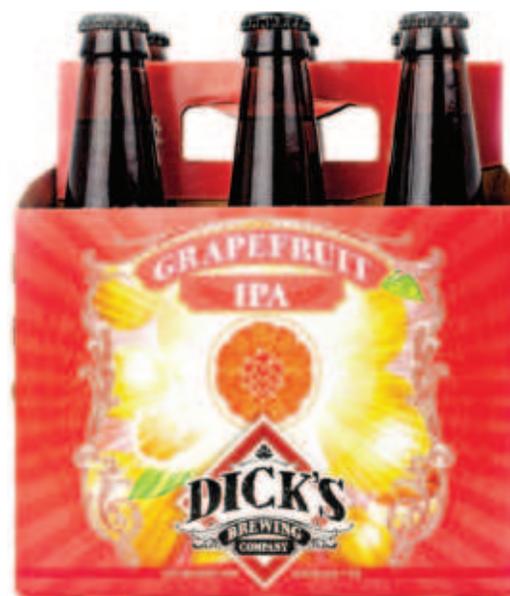
bottles like many of the company's other beers that have risen to the level of customer favorites: "Dick's Grapefruit IPA is a rich, crisp, fruit forward, dry-hopped IPA. This is the perfect summer beer. Dick's Brewing uses a trio of hops to craft this well balanced beer; Columbus, Centennial and Cascadehops. At the end of fermentation, a combination of zest, juice and natural Grapefruit flavoring are added to give this beer its distinct nose and grapefruity citrusy finish."

That finish is what has many customers who would normally bypass IPAs clamoring for more, Pendleton Young said.

She said Dick's Grapefruit IPA is "a good introduction" to the family of beers, even for those who don't love suds that come heavy on hops.

The key to the equation is the grapefruit.

"They like the fruitiness," she said. "It's crisp, light and refreshing ... They tend to like it because it has that fruit character to it."



The brew, which clocks in at 6.2 percent alcohol per volume and 80 on the IBU scale, has been available at Dick's for a couple years, but only in kegs. Now, customers can pick up a six-pack or fill a growler to take with them on the road. Some smaller retailers

will have the beer in stock, but the business is waiting on a distributor to move it into larger locations.

**Dick's Brewing Company**  
3516 Galvin Road, Centralia  
(360) 736-1603 | [dicksbeer.com](http://dicksbeer.com)

Photo: Dick's Grapefruit IPA 6-Pack Carrier

## EXPERIENCE COUNTS!

# The Silver Agency



MARKETING • ADVERTISING • GRAPHIC DESIGN • WEB DEVELOPMENT  
FACEBOOK/SOCIAL MEDIA ADVERTISING • VIDEO PRODUCTION

122 S Market Blvd. • Chehalis, WA 98532 • 360-736-8065 • [silveragency.com](http://silveragency.com)

You're summer just became  
**BRIGHTER!**



*Cruisin'* during these hot August nights just became brighter and cooler with the huge selection of new and used vehicles that *I-5 Auto Group* has to offer.

Come and feel the experience of choosing between *thousands of cars* with *one* sales person today at

**I-5 CARS.COM**



*Ask* how you can win this Loaded 2013 Jeep Wrangler for just *\$10*

**I-5 TOYOTA** **AWESOME**  **AWESOME RV** **SOUTH SOUND TRUCKS**

 **Volkswagen**  
of Olympia

**I-5 CHRYSLER** **I-5 JEEP** **I-5 DODGE** **I-5 RAM** **I-5 FIAT**

BE BOLD. BE KIND. BE **AWESOME.**<sup>TM</sup>