









# FEATURES

OCTOBER - NOVEMBER 2011 | V13: ISSUE 7 (#81)

## BEST OF SPOKANE 2011

**68** Looking for the best of the best? Wondering what the hottest places and favorite faces are in our community? Well look no further than the Best Of Spokane 2011 results, as voted on by our fabulous readers (whom we think are the best!) We've been waiting all year for this!

## INSPIRATION OUT OF THE BLUE

**116** Eric Barro, one half of the talent behind Lake City Photography, takes us into the Marie Antoinette Inspiration Out of the Blue photoshoot, and explains the idea and process behind it, while sharing some local fashions.

## HIS HOME FIELD

**168** Former WSU coach Jim Walden is still leaving his mark on WSU football. Go one on one with him, and then learn about the Cougar Club luncheons that are fueling Cougar fans.



## 1 Coastal Living

**26** What do you do when you love the style and beauty of coastal living, but your heart, family and life are firmly rooted in the Northwest? You merge the two! That is just what Jeff and Tracy Penna did when it came time to design and build their new home. Let them show you how it is done.



Cover photo by Rocky Castaneda of Lake City Photography. Model Kristina Marie. Shot on location at Riverfront Park in downtown Spokane.

photos by Alan Bisson

# CONTENTS WHAT'S INSIDE



<b>EDITOR'S LETTER</b> 14	<b>I54 REAL ESTATE</b>
A Casserole of Thanksgiving	First-time Home Buyers
<b>BUZZ</b> 19	<b>I60 HISTORY</b>
Who Let the Dogs Out?; What's Hot What's Not; Lilacs & Lemons	You've Been Served! History of Spokane's Courthouse
<b>METRO TALK</b> 33	<b>I74 PETS &amp; VETS</b>
Spokane's Riverkeeper	Wildlife Rehabilitation
<b>WHAT I KNOW</b> 40	<b>I87 THE SCENE</b>
Kevin Parker tells us what he knows	Trans Siberian Oorchestra (TSO)
<b>LOCAL CUISINE</b> 44	<b>I88 ART FEATURE</b>
Spokane Family Farm	The Creative Impulse of Stephen Shortridge
<b>RESTAURANT REVIEWS</b> 48	<b>I90 ARTIST PROFILE</b>
Seasons of Coeur d'Alene; A Pullman Progressive	Christine Kimball's Business of Art
<b>LIQUID LIBATIONS</b> 56	<b>I92 BOOK REVIEWS</b>
Choosing Your Signature Spirit	Books by local authors
<b>NATURALLY</b> 60	<b>I94 DATEBOOK</b>
John Latta falls into Fall	What to put on the calendar
<b>HEALTH BEAT</b> 92	<b>202 DINING GUIDE</b>
Hospice Massage; Motivational Exercise, Cancer Care	Where to chow down in this town
<b>HOMESTYLES</b> 148	<b>210 WHY WE LIVE HERE</b>
Energy Efficient Windows and Roofs	A picture is worth a thousand words

# SPOKANE

Coeur d'Alene Living  
[ THE BEST OF THE INLAND NW SINCE 1999 ]

## EDITORIAL

**Editor** | Blythe Thimsen  
blythe@spokanecda.com

**Marketing & Real Estate Editor** | Darin Burt  
darin@spokanecda.com

**Datebook** | Ann Foreyt  
ann@spokanecda.com

**Food** | Kevin Finch  
kevin@spokanecda.com

**Copy Editor** | Rachel Sandall

## ART

**Art Director** | David Crary  
art@spokanecda.com

**Senior Graphic Designer** | Kristi Somday  
kristi@spokanecda.com

## PHOTOGRAPHERS

Eric Barro | Alan Bisson | Rocky Castaneda | Barb Chase |  
John Latta | Rick Singer |

## CONTRIBUTORS

Darin Burt | Virginia DeLeon | Heather Evans | Linda Finney | Paul K. Haeder |  
Sarah Hauge | Julie Humphreys | Jennifer LaRue | John Latta | Kevin Parker |  
Laurie L. Ross | Justin Rundle | Erik Scopil | Rachel Sandall | Holly Chase Williams | Julia  
Zurcher

## BUSINESS DEVELOPMENT

Emily Guevarra Bozzi  
emily@spokanecda.com

## SALES | MARKETING

**Managing Account Executive** | Jeff Fritz  
jeff@spokanecda.com

### Account Executives

Julie Morin | julie@spokanecda.com

Cindy Guthrie | cindy@spokanecda.com

Kathy Huber | kathy@spokanecda.com

Marchand Bozarth | marchand@spokanecda.com

Will Simons | will@spokanecda.com

## OPERATIONS

**Operations and Finance Manager** | Naomi Quain  
naomi@spokanecda.com

**Traffic and Distribution Manager** | Kelli Egbert  
kelli@spokanecda.com

**Marketing and Events Director** | Jennifer Evans  
jennifer@spokanecda.com



**Publisher & CEO** | Vincent Bozzi  
vince@spokanecda.com

**Co-Publisher** | Emily Guevarra Bozzi  
emily@spokanecda.com



Find us on  
Facebook

e - mag



Spokane Coeur d'Alene Living is published eight times per year by Northwest Best Direct, Inc., dba Bozzi Media, 104 S. Freya St. Ste. 209, Spokane, WA 99202-4866, (509) 533-5350, fax (509) 535-3542. Contents Copyrighted © 2011 Northwest Best Direct, Inc., all rights reserved. Subscription \$16 for one year. For article reprints of 50 or more, call ahead to order. See our "Contact Us!" page for more details.

## CONTACT US

**Spokane Coeur d'Alene Living** is published eight times a year. If you have any questions or comments regarding the magazine, please call us at (509) 533-5350; we want to hear from you. Visit our Web site for a more expanded listing of services: [www.spokanecda.com](http://www.spokanecda.com).

**Letters to the Editor:** We are always looking for comments about our recent articles. Your opinions and ideas are important to us; however, we reserve the right to edit your comments for style and grammar. Please send your letters to the editor to the address at the bottom of the page or to [blythe@spokanecda.com](mailto:blythe@spokanecda.com).

**Why-We-Live-Here photos:** On the last page of each issue, we publish a photo that depicts the Inland Northwest and why we live here. We invite photographers to submit a favorite slide or transparency. If you want your photo returned, please enclose an SASE with your submission.

**Story submissions:** We're always looking for new stories. If you have an idea for one, please let us know by submitting your idea to the editor.

**Datebook:** Please submit information to [ann@spokanecda.com](mailto:ann@spokanecda.com) at least three months prior to the event. Fundraisers, gallery shows, plays, concerts, where to go and what to do and see are welcome.

**Dining Guide:** This guide is an overview of fine and casual restaurants for residents and visitors to the region. For more information about the Dining Guide, email [diningguide@spokanecda.com](mailto:diningguide@spokanecda.com).

**BUZZ:** If you have tips on what's abuzz in the region, contact the editor.

**Advertising:** Reach out to the consumer in the Inland Northwest and get the word out about your business or products. Take advantage of our vast readership of educated, upper income homeowners and advertise with Spokane Coeur d'Alene Living. For more information, call the sales manager at (509) 533-5350.

**Fundraisers:** Your group can receive \$8 for each \$16 subscription sold. Contact the circulation director at (509) 533-5350.

**Custom Reprints:** We can adapt your article or ads and print them separately, without other advertising, and add new information. With our logo on your piece, your professionally-designed handout on heavy gloss paper will be a handsome edition to your sales literature. Contact us at (509) 533-5350.

**Custom Publishing:** Create a magazine tailored to fit the needs and character of your business or organization. Ideal for promotions, special events, introduction of new services and/or locations, etc. Our editorial staff and designers will work closely with you to produce a quality publication.

Copy, purchasing and distribution services: To purchase back issues, reprints or to inquire about distribution areas, please contact the magazine at: Spokane Coeur d'Alene Living, Tapio Yellow Flag Bldg., 104 S. Freya St., Ste. 209, Spokane, WA 99202-4866, (509) 533-5350.

## EDITOR'S LETTER



### A Casserole of Thanksgiving

I'VE BEEN EATING A LOT OF CASSEROLES lately. Normally, a casserole has not been my go-to food, but I am discovering casseroles are under-rated. There seem to be endless varieties, and just when you think you've tried everything, along comes a new dish, and upon peeling back the aluminum foil pinched cover a new discovery awaits. What is most interesting about casseroles is how all of the ingredients blend together. What may be a basic ingredient all on its own – quinoa, sausage or cream of mushroom soup – becomes a flavor warrior, tying the dish together and making a spectacular meal. Sometimes it is impressive when things you didn't think go together, are thrown into a pot and simmered. The heat and pressure change the ingredients and they all work together to make something beautiful.

I've been eating the casseroles because they have been the gracious gifts of friends, members of our church family, and neighbors over the past few weeks as my family grieves the death of my father. Oh how I hate to even have to type those words, because it makes it seem more real. My dad, who I love so much, and about whom I wrote my editor's letter (*Father's Day!*) for the June 2011, issue, passed away recently. The pain and suffering seem unbearable, and yet the support of loved ones and close friends have been a beautiful act to witness.

The generosity extends not just to those bearing casseroles in an effort to nourish our bodies as well as our grieving souls; it extended here into the workplace. When my dad's last few days came, the last thing I could think about was work. For the first time in the seven-plus years I have worked here, I didn't write a single story in this issue. Usually I have at least four or five larger articles that I take on, eagerly anticipating the research, interviews and final

product. I couldn't even string two words together as my heartbreak unfolded. Luckily for me, I found I don't work in a lone entrée world; rather, I work in a casserole world, a world where an assortment of writers stepped up to the plate, took the pitches and swung for the fences, helping to bring this issue together. I am so grateful to each of them.

Great thanks go to Darin Burt, editor of two of our sister publications, *Prime* and *Washington*. With his own workload looming, Darin stepped in and said not to worry, he would handle the feature stories for this issue. He provided two great pieces on WSU Football. Keeping with the Pullman theme, food writer Kevin Finch put together a Pullman progressive restaurant review to help hungry Cougs know where to dine while in Pullman for the big games.

Laurie L. Ross, a frequent contributor, helped write the Best Of section, while also stepping in and taking the entire Buzz section off of my plate. Copy editor Rachel Sandall not only handled her regular gig as copy editor, but also stepped in to write a portion of the Best Of write-ups and the featured house story for me.

Our publishers, Vince and Emily Bozzi, graciously extended time and assistance, and the most incredible graphic design team ever – David Crary and Kristi Somday – worked so hard, putting much of the issue together ahead of my return.

My hands have touched very little of this issue, and I am so grateful for those who stepped in to help me carry out the task of getting it into your hands. This issue was a great big casserole of human generosity. Just as each ingredient in a casserole provides a specific flavor, texture or aroma, so too each of these writers provided a unique flavor to this issue. They combined their unique writing styles, backgrounds and flavors to the issue, creating something amazing I never could have come up with on my own. I am so grateful for each of them and for the gift they have given to me.

This is one of our biggest issues of the year, as we celebrate the Best Of, and anticipate the upcoming Best Of party at the Fox, on October 28th. Thank you to all who helped, from our great writers and graphics team, to you, the readers who filled out our annual survey and helped us discover the best of the best in Spokane. There are an incredible variety of winners in the different categories, but they all blend together to create the incredible flavor and taste of life in Spokane.

I hope each of you have someone to bring you a casserole in your time of need, and I hope you remember the impact of a simple gift of giving of yourself to lessen someone else's burden. As I grieve the loss of my fabulous father, I rejoice in the knowledge that God has put an incredible mixture of people around me to support and help me along this path. They each have contributed in a different way, but all together they help make things better. I guess you could call it the casserole effect.

*Blythe*



**FOOTBALL FUMBLE**

I can understand your enthusiasm for the Cougars and Eagles football teams, but there is another local university whose team offers a very credible performance each fall. Whitworth University plays in Division III (which means no athletic scholarships), but usually provides an exciting afternoon of football. Let's not forget these guys who play just because they enjoy the game.

*Don Calbreath  
Retired Whitworth faculty member*

**DELAYED DEPOSIT**

I had saved several issues of your magazine for a lazy afternoon's reading marathon and finally got to the March 2011 issue today. What a wonderful surprise to see in your Readers Respond column the letter written by Connie McKnight about the article *Deposits of Success: Spokane's Early Banks* and her memories of her dad working at First National Bank for many years. My dad, Myron, worked there with her dad, and Connie and I were girlhood friends. I have lived over in Gig Harbor, WA, for over 40 years, but still think of Spokane as "home" so what a sweet thing it was to have such a lovely memory brought back to me in your magazine. Many thanks!

*Wendy Weidman  
via email*

**COVER ART**

Great Cover on the September 2011 issue. It was a very unique style, and a refreshing change from something canned or a photograph. It made me think back to the Normal Rockwell, *Saturday Evening Post* covers. Points for creativity and for highlighting a local artist!

*W. Uva  
via email*

**PRESIDENTIAL PRAISE**

I very much enjoyed Dr. Thayne McCulloh's *What I Know* article from the September 2011 issue. I have family members who are alumni of Gonzaga, and I support the school by buying season tickets for the basketball team, and cheering them on from the stands. I have had the opportunity to hear Dr. McCulloh speak before, and I have been consistently impressed by him. Gonzaga is in good hands with him at the helm of the school. Thank you for providing him the opportunity to share some of his philosophy and life with your readers. We are lucky to have him as part of our community.

*Elmer V. Smith  
Spokane, WA*

**KICKING AND SCREAMING**

Blythe, I so related to your Editor's Letter in the September 2011 issue. I love summer and feel so sad (dare I say angry?) when the cold weather of fall begins to creep in. I decided to take your words to heart and find the good in the coming cold months, and to have a better attitude. Thanks for giving me a kick in the backside and helping me get some perspective. Also, thanks for putting together such a great magazine that helps us know what's going on in the community that can help us make it through the cold dark months of winter. I am already longing for spring, but I know that there are many great things to discover in our area. If all else fails, I can plop down by the fire with a strong drink and my copies of *Spokane Coeur d'Alene Living*, and that will be a good time in and of itself!

*Jan Boyd  
Spokane, WA*

**HOMESICK REMEMDY**

My niece just left for college this fall. I am so excited to get her a subscription and be able to send her copies of *Spokane Coeur d'Alene Living* to help ease her homesickness and to help her feel connected to what is going on at home. I know she will love reading this!

*Karen Lynes  
Spokane, WA*

*Corrections: In the September 2011 issue, the information received from Avvo for the firm name of lawyers Kathryn R. McKinley and Michelle Fossum was not listed correctly. The name of their firm should have been listed as McKinley Fossum P.S. We apologize for the error.*

20	BUZZ
28	PEOPLE PAGES
33	METRO TALK
41	WHAT I KNOW

## WHO LET THE DOGS OUT?

SPOKANIMAL'S  
DOG PARK AT  
HIGH BRIDGE  
- A GREAT  
PLACE TO RUN

by Laurie L. Ross

**CELEBRATING ITS FIRST ANNIVERSARY IS SPOKANIMAL'S DOG PARK AT** High Bridge. This 11-plus acre park for pooches is located next to High Bridge Park and is a collaboration between the City of Spokane Parks & Recreation and SpokAnimal C.A.R.E. The off leash dog park is open from dawn to dusk and all vaccinated (per ordinance) dogs of all sizes and breeds are welcome. There are designated areas for small, medium and large dogs. Tips for dog owners: Unleash your dog after entering the park and know that all dog owners are on "poo patrol" to keep the park paw and show friendly.

*Directions: Take Riverside from Downtown. Look for "A" street and turn left to arrive at the Dog Park. If coming from Government Way, turn East on Riverside; look for "A" Street and turn right.*

## LILACS &amp; LEMONS

by Vincent Bozzi

**LILACS** to the volunteers at SCOPE (Sheriff Community Oriented Policing Effort) for helping our men in blue by patrolling for prowlers, malicious mischief and theft. Their presence is a real deterrent to crime. What a wonderful gift these retirees are to our community!

**LEMONS** to the Spokane Police Department for eliminating their property crimes unit. If someone swipes your snowblower or family jewels, tough luck. But if you dare jaywalk or forget to fasten your seatbelt, watch out. They're now concentrating their resources on traffic patrol even though most of us care more about property crimes than traffic violations. Follow the moolah and you'll see where they put their emphasis.

**LILACS** to Spokane Valley and Millwood for orchestrating a bicycle trail on the Great Northern Railroad right of way. Beginning at Spokane Community College and ending at the Valley Mall (and maybe later to Liberty Lake) this new trail will be a more direct cross-valley route for bicyclists and joggers than the Centennial Trail, which tends to follow the river in a roundabout way. Great things are still being done in our area by positive can-do thinkers!

**LEMONS** to people who misuse Facebook by adding you to groups before asking permission, so that you're inundated with messages from groups you're not even aware of. It's a hassle extricating yourself from these groups. Also, LEMONS to Facebook itself for constantly fiddling with the format. Change is good, but give us a chance to get used to the old changes before bringing on new ones!

**LILACS** to Union Gospel Mission for quietly carrying forth its mission each year, and feeding the homeless on Thanksgiving. Let's remember to help them out all through the year because no matter how great a feast is, hunger strikes again a day or two later.

**LEMONS** to picky eaters who insist on changing every aspect on the menu. Imagine going to McDonalds with them: "Could I have my Big Mac without the center bread?" "I'll need the fries cooked in nontrans-fat." "I want tofu instead of meat on my Quarter Pounder." "Lemme see the ingredients list for your McFrosty." "Are your pickles from locally grown cucumbers?" If you're going to worry yourself over your dinner, maybe eat at home. (To all my regular dining companions, no, I'm not talking about you!)

**LILACS** to the Green Bluff vendors and farms that always put on a good show. Going there and experiencing the gardens, singers, cider, pumpkins, apple trees, dumplings and pie feels more like a county fair than the county fair!

**LEMONS** on the new traffic meters downtown. Technically you're not supposed to re-plug a meter, but we're not New York or Seattle. If a shopper needs a few more minutes to shop and wants another 20 minutes on a meter, let him have it. We're not against metered parking, but it's almost like we're trying to keep people out of downtown.

# tickled PINK

Celeste Shaw, owner and creative force behind the popular Chaps restaurant has another successful business in her repertoire. Pink is a unique antique and refurbished interior store tastefully filled with one-of-a-kind finds and reclaimed furnishings and accessories. Along with partners-in-finds Lana Neumann, Erica Parish and artist Chris Lynch, our girl Celeste has set up shop at 154 E Madison in the former and fabulous Luminaria space. If you've admired the decor at Chaps and wondered how one pulls it off, you'll find Pink to be a salvage gallery where you can incorporate a similar look and feel to your own space without the hunt. Now if she'd only drop by breakfast.



Freshly opened at 9 South Howard in Downtown Spokane is Modern Apothecary, whose tag line reads "Eco-Savvy Self-Care for Modern Living." This business is about make-up, massage and a blending bar. In other words; look great, feel fabulous and smell good while you're at it. If you're left wondering, a blending bar is a place where you can create your own original scent using organic products and essential oils for fragrance, lotions, shampoos and even shaving creams. Alicia Smith, the make-up maven is armed with brushes and a vegan cosmetic line to update your look or prep you for a special occasion. She'll even teach you how to reproduce your new look on your own. Sara Morrison's specialty is relaxation by touch, providing a variety of masterful massages. Her experience is both spa and medical based. Artist Neicy Frey is also onboard with cosmetic tattoos. That's right—permanent brows, eyeliner and even lips, having you wake up looking better than you should. Brake for beauty, as this well planned urban escape is prepared to give you and get you all the attention you need.

[www.modernapothecary.net](http://www.modernapothecary.net)