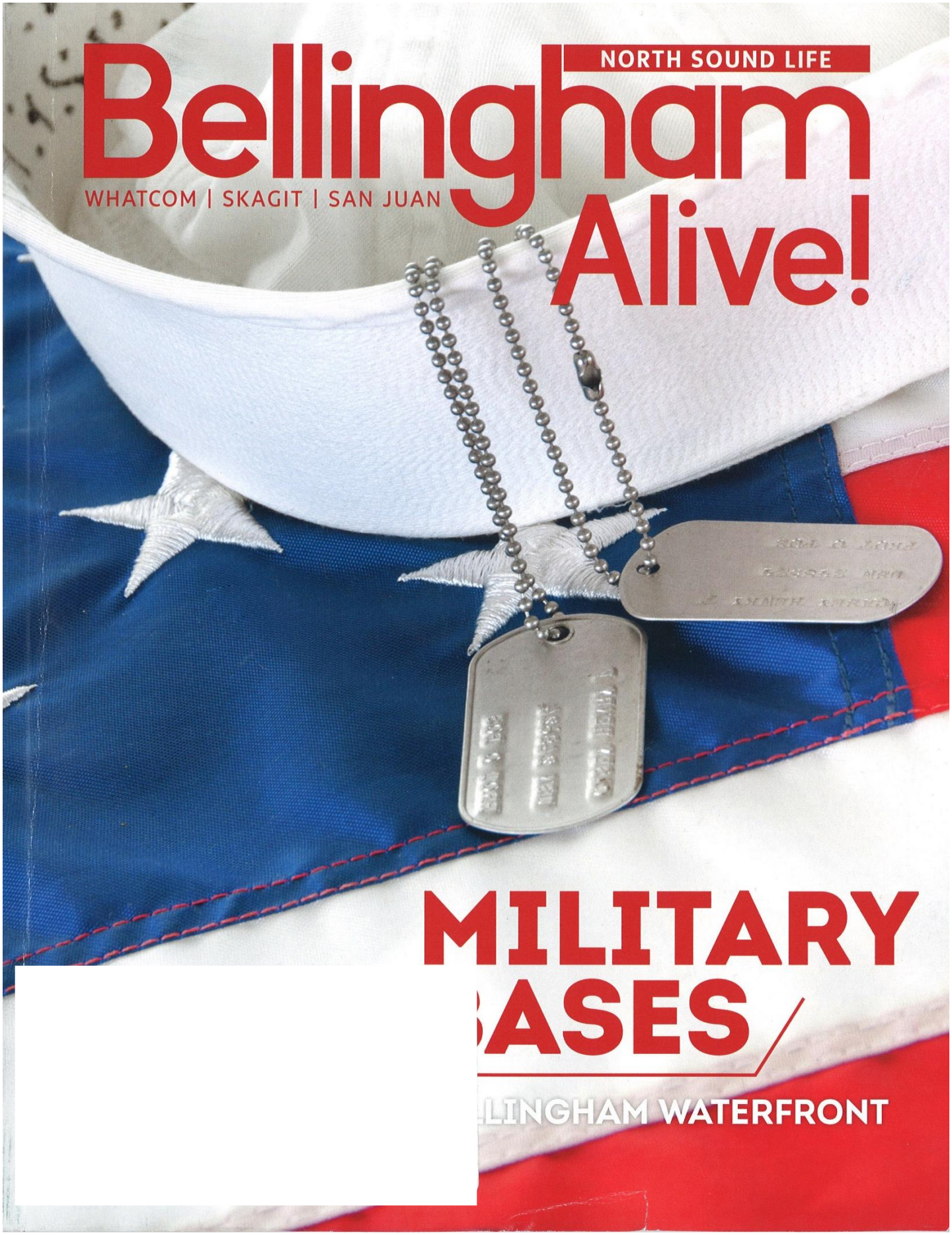
NORTH SOUND LIFE
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A'TOWN BISTRO *Regional NW*

418 Commercial Ave., Anacortes, 360.899.4001, atownbistro.com

A'Town Bistro's careful sourcing of ingredients, creative approach to food and drinks, and comfortable atmosphere is why it's about to become your new go-to restaurant. Try the made-to-order clam chowder which features fresh clams served in a house made fume (fish stock), house-smoked bacon, and crusty bread. Pair your meal with something off the seasonally changing cocktail menu. Bitters, shrubs, and syrup are made in house and the creative cocktails are composed by staff or sourced from a collection of vintage bartending books.

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CALICO CUPBOARD *American*

901 Commercial Ave., Anacortes, 360.293.7315
720 S. 1st St., La Conner, 360.466.4451
121-B Freeway Dr., Mount Vernon, 360.336.3107, calicocupboardcafe.com

Since 1981, Calico Cupboard has been serving the purest, most heart-healthy, and high-quality ingredients. Made with freshly milled, organically-grown, whole grain and unbleached flour, the cafe aims to promote its local farmers and gratify your body in the process. Sit down for breakfast or lunch, or just order from the bakery and grab an espresso to go. From cream puffs to eclairs to gluten-free berry crisp to cinnamon rolls—the bakery more than satisfies your sweet tooth. On weekend mornings, there may be a wait. However, the food is worth it—with options ranging from omelets to hashes to focaccia sandwiches to burgers. Calico Cupboard will leave you full, but feeling homey, healthy, and happy.

$$ B BR L FF TO

THE OYSTER BAR *Seafood*

2578 Chuckanut Dr., Bow
360.766.6185, theoysterbar.net

The Oyster Bar on Chuckanut Drive is perched among towering conifers above the oyster beds. The cozy restaurant is housed in a structure dating from the 1920s that has survived many incarnations. The restaurant owes its reputation to its remote, quintessentially Pacific Northwest setting. But people don't dine at The Oyster Bar for its location alone. While oysters are the signature offering, The Oyster Bar offers a variety of other fine-dining choices and is known in the Pacific Northwest for its extensive wine cellar.

$$$ L D

SEEDS BISTRO AND BAR *American*

623 Morris St., La Conner
360.466.3280, seedsbistro.com

From soups to sandwiches, salads or "weeds" as they call them, and bigger entree options, Seeds Bistro and Bar has something for everyone. There's a carefully curated meat and cheese plate ($21) highlighting cheeses from places like Mt. Townsend Creamery and Acme Farms Cheese. The regularly rotated selections are garnished with candied nuts, crackers, and pickled blueberries from Bow Hill Blueberries. Try one of the seasonal pasta dishes made with fresh pasta, or an order of shucked oysters ($18) topped with a clean, cold horseradish "ice cream."

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CULINARY EVENTS

Toasting Thurston Wolfe

July 19, 5:30 p.m.

Join chef Bruno Feldeisen for a five-course dinner at Semiahmoo Resort. Dinner will consist of Red Arugula, White Truffle & Black Truffle Panna Cotta, Herb Crusted Rack of Lamb, Seared Blue Marlin, followed by S'mores Chocolate Tarte, paired with wines from Thurston Wolfe Winery for each course. They will also be offering wine education as well as an opportunity to purchase the wine at discount.

Semiahmoo Resort
9565 Semiahmoo Pkwy., Blaine | semiahmoo.com

San Juan Island Kayak Adventure

July 20–22, 11 a.m.

The ultimate mix of adventure, food, and nature. Take a three-day tour by kayak, starting in Friday Harbor and ending in Roche Harbor, stopping along the way to enjoy gourmet meals. The trip menu includes plates like bacon and spinach farro with scrambled eggs, smoked salmon sandwiches, braised short ribs, and raspberry white chocolate cheesecake.

Friday Harbor, San Juan Islands | savorseattletours.com

Taste of Walla Walla in Skagit

July 28, 5 p.m.

Take a wine cruise through the San Juan Islands on a 100-foot boat while dining on a fully catered meal. Starting with wine and appetizers, dinner will follow with salmon and prime rib and conclude with dessert. Walla Walla winemakers from Kontos Cellars, Solemn Cellars, and Skylite Cellars will be featured as well as providing wine for the cruise. Bus to ship leaves from Hellam's Vineyard wine shop in La Conner.

Hellam's Vineyard
109 North 1st St., La Conner | hellamsvineyard.com

A Salad for Dinner?

July 31, 6:30 p.m.

Cooking instructor Cindy McKinney will teach a class how to make five delicious main-course salads. Students will make Vietnamese bahn mi salad with pork, mixed baby greens with goat cheese, quinoa with green beans, Greek chicken and farro salad, and a Mexican shrimp and avocado salad.

Downtown Community Co-op Connections Building
405 E. Holly St., Bellingham | communityfood.coop