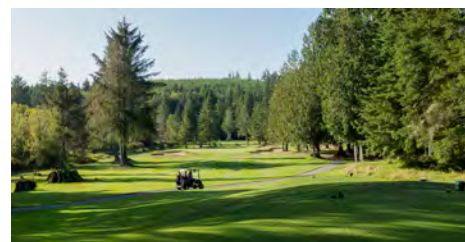


50 MILES ALONG THE STRAIGHT OF JUAN DE FUCA

| By Tracy Beard



Discover the captivating sights, sounds, tastes, and smells along the 50-mile stretch of the Strait of Juan de Fuca. Escape for a three-day reprieve and explore outdoor activities, lounge in luxury, relish stunning views, absorb the history, and savor gourmet cuisine along this spectacular waterway between Port Angeles and Port Ludlow, Washington.

Begin in the quiet town of Port Ludlow, the perfect place for a respite from the everyday world. Less than a two-hour drive from the bustling city of Seattle, this elegant town is situated on a marine inlet in Jefferson County.

THE RESORT AT PORT LUDLOW

The Resort at Port Ludlow incorporates a variety of entities. Settle into one of the 37 rooms at the inn featuring breathtaking views of either the waterfront or the marina. Lounge in a jetted tub with soaps, lotion bars, and bath salts created to protect the environment from Sweetlife Farm or relax by the fireplace that comes standard in each room.

Impeccable service begins at the resort with a quick and easy check-in. Staff in the kitchen work to make dining in the elegant fireside restaurant a carefree and delectable experience. Sit outside on the deck and watch the boats come and go from the marina while sipping on a delicious cocktail made to order by the resort bartender.

Get outside and play a round or two at the 18-hole championship golf course or rent a kayak at the marina and explore the nearby waterways. Walk on the marina side of the inn and ferret out heritage secrets hidden within the local totem pole or traverse nearby trails to enjoy the tranquility of the area.

FARM-TO-TABLE DINING AT THE ALDER WOOD BISTRO

For delicious farm-to-table dining take a scenic 40-minute drive to Sequim, and relish dinner at the Alder Wood Bistro. Owners Gabriel and Jessica Schuenemann practice their values as “Do-Gooders” while simultaneously living out their personal passions. Over the past 11 years, the couple has sourced over one million dollars in fresh organic produce from local purveyors thereby keeping funds in the local community.

Chef Gabriel creates scrumptious dishes for customers, and Jessica runs the restaurant responsibly for both the community and the earth. Striving to protect the environment, the Schuenemanns keep a closed loop on recycling by using only one 96-gallon garbage can per week and seven 20-gal-

lon compost buckets. By regularly delivering compost to a neighboring farm they replenish the earth with nutrients to sustain the healthy growth cycle.

The menu at Alder Wood Bistro changes regularly, and Chef Gabriel takes full advantage of what the area has to offer each season. Chanterelle and porcini mushrooms proved to be exciting finds this fall. Chef personally foraged in the local woods and mixed the mushrooms with cream, tarragon, leeks, and smoked paprika for his Market Tartine.

The mushrooms made additional appearances in soups and on pizzas. Chef believes that food should be pleasing to the eye and tantalizing to the taste buds. The Fried Calamari Salad with mixed greens, Mama Lil's pickled peppers, and kaffir-lime vinaigrette is a perfect example of gorgeous food with appealing flavors.

LAVISH GARDENS AND DINING DELIGHTS AT NOURISH

Another great farm-to-table dining establishment is Nourish. The restaurant sits unpretentiously on a hill surrounded by a lavish garden. Owners Dave and Tanya Rose offer delicious nourishing food cooked in what they believe is the healthiest way possible. Conscientious diners can take comfort in knowing that fryers and microwaves cannot be found on this property.

Local watercolorist and botanical illustrator Iris Edey maintains the organic garden and hand paints signs found throughout the restaurant and the grounds. Savor the restaurant's homemade muffins, or try out their Dungeness Crab Melt on the homemade Brazilian cheese bun. According to Dave, "It took several tries to develop the bread and get just the right texture." In the autumn the seasonal pear crisp dessert arrives garnished with dainty flowers from the garden creating a flawless finish to a delicious meal.

ASTOUND THE SENSES AT OLYMPIC LAVENDER COMPANY

The 50-mile stretch has a plethora of enchanting sights and pleasant aromas to offer visitors. Marco and Christa Hermasillo at Olympic Lavender Company share how they fell in love with the lavender and the small-town feel of the community in Sequim. After purchasing the farm in 2013 they doubled their lavender acreage. Visitors from around the world visit this US version of Provence, France to experience its beautiful mountains, temperate weather, and wondrous ocean.

The Hermasillos grow several varieties of lavender. According to Christa, "Lavender farming is a labor of love." She said, "We grow angustifolia lavender for culinary purposes and its oils as well



as intermedia lavender, which is generally used for its oils and crafting purposes." When visiting the certified organic farm, guests can learn about farming and harvesting, participate in defoliating the lavender, or even purchase products. Enjoy a stroll through the lavender fields, sit in one of the three gigantic purple Adirondack chairs, or visit the Hermasillos' main store in town to purchase lavender products to take home.

ACTIVITIES ALONG THE STRAIT OF JUAN DE FUCA

Another fun stop for adults is Wind Rose Cellars. Owners David and Jennifer Volmut provide a place for locals and visitors to gaze upon local artistry, savor flavorsome appetizers, and enjoy David's Italian-style wines made from Washington-grown grapes.

This 50-mile stretch offers plenty of beaches to walk, so take off your shoes and feel the warm sand between your toes while listening to the crashing waves. Dungeness Spit is a great place to bring a blanket and savor a picnic lunch while relaxing on the beach.

PORT ANGELES – GATEWAY TO OLYMPIC NATIONAL PARK

Complete the trip in Port Angeles, recognized as the gateway to Olympic National Park and the perfect home-base for day hikes, beach walks, and exploration to waterfalls. Visitors will find a plentiful number of restaurants in the area. Stop at H2O Waterfront Bistro and dine on amazing fish and chips or breakfast on enticing crab

Benedict at the Café Garden. Tourists and locals fortunate enough to be in Port Angeles during early October should indulge in the bounty of seafood available at the annual Dungeness Crab & Seafood Festival.

For sixteen years this community has actively celebrated the Native American heritage, local artistry, and abundance of regional crab from the sea. This festival convenes each year alongside the Red Lion Inn adjacent to the ferry terminal connecting the US and Canada. International and domestic guests spend two days feasting on Dungeness crab and other seafood delicacies, listening and dancing to music performed by local musicians, shopping at artisan booths, and generally enjoying all that the Strait of Juan de Fuca has to offer. ♦

PHOTOS COURTESY OF TRACY BEARD.



