

September 14 through September 20, 2023

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DjangoFest NorthWest '23



Art by Carmine Bellucci

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Military Appreciation Picnic p. 8

DjangoFest celebrates 23 years of world class music, artists

By **Kathy Reed** Whidbey Weekly

Whether you call it Django, gypsy jazz or manouche jazz, DjangoFest Northwest is the official U.S. celebration of this musical genre, and it happens every year right here on Whidbey Island.

The festival is set to begin Wednesday, Sept. 20 at Whidbey Island Center for the Arts in Langley and will offer five days of the best Django music to be found anywhere in the world. Whether it's an impromptu "djam" at a downtown coffee shop or restaurant, a free opening night kickoff party, a workshop with an opportunity to learn from the best or a main stage concert featuring musicians from all over the world, there is something sure to please old and new Django fans alike. (See the full lineup of artists and purchase tickets and passes online at djangofest.com.)

"I've been with the festival all 23 years and every single year brings special moments and memories," said Deana Duncan, WICA artistic executive director. "This year we'll have local, national, and international artists performing at the festival. Musicians are coming from France, Brazil, London, Canada, the Netherlands, across the U.S. and right here on Whidbey Island."

The pandemic threw a big wrench into festivals like DjangoFest and travel restrictions made it difficult to bring in artists from other countries the last couple of years, but Duncan said organizers weathered the COVID storm and DjangoFest continues to make its mark in the music world.

"During the pandemic, we live streamed artists from around the world and I remember sitting there in the theater watching Bino from Brazil (who is coming here this year!) and Aurore Voilque from France share their music through their phone cameras and realizing that our little festival and Whidbey Island has left its mark on thousands of people all over the world," she said. "It's wonderful to be able to offer the full festival once again to our community."

It would be difficult to find someone who is unaware of what jazz is, but DjangoFest Northwest celebrates a jazz genre that is a little more eclectic in nature. Gypsy jazz, as it's commonly



Photo Courtesy of DjangoFest NorthWest

The Nick Lehr Memorial Djam brings participating musicians together at the conclusion of DjangoFest Northwest. This year's Djam takes place Sunday, Sept. 24. DjangoFest kicks off Wednesday, Sept. 20 at Whidbey Island Center for the Arts in Langley.

called, represents a musical style created by Jean "Django" Reinhardt.

"Manouche jazz is the basis for 'gypsy jazz' and began in Paris in the early 1930s," Duncan explained. "Django Reinhardt and violinist Stephane Grappeli led the Hot Club de France and created a sound where drums are absent and the guitar and bass play the percussive rhythm. It was a new sound and one that has endured and become a tradition."

Since beginning DjangoFest more than two decades ago, WICA has been able to forge strong ties within this musical community, including having staff visit the original Festival Django Reinhardt in France in 2016.

"It was there that we solidified DFNW as the official U.S. Django Festival and created lifelong ties to the artists and artistic teams," said Duncan. "The City of Langley and all of Whidbey Island have embraced DFNW as a heritage festival that draws artists and audiences from across the country and the globe."

"I am so very happy to say that this year we finally were able to re-invite a lot of the artists that were scheduled to perform in 2020, to honor the earlier commitments we had made,"

said Simon Planting, DjangoFest NorthWest artistic director. "I'm very excited to have the Marc Atkinson 4, coming in from Canada; Bina Coquet 3 from Brazil, featuring Maestro Florian Cristea from Romania; and Paulus Schäfer and Tim Kliphuis, coming in from the Netherlands. All these artists were originally in the 2020 line up.

"I'm also excited about the return of Duved Dunayevsky to our stage and we are presenting Daniel Garlitsky for the first time at DjangoFest, both from France," Planting continued. "And we have, of course, a great line up of American musicians – Jason Anick's Rhythm Future with Max O'Rourke, Henry Acker and Greg Lougman, and Luca Pino's Pino Noir, with local hero Eric Vanderbilt-Mathews."

Planting said there are a lot of local acts participating as well, such as the Bistro String Trio featuring Michael Gray, Julian Smedley and WICA's own James Hinkley. And one mustn't forget local favorite Troy Chapman and the Hot Club of Troy.

For his part, Chapman said he's not at all surprised DjangoFest NorthWest has continued to remain a popular event, simply because of the caliber of music and those who perform it.

"It's great music; it's awesome music," he said. "It's fun music to play and it's a very community-oriented kind of music. It's challenging music, but it invites everyone in. Everyone is welcome to join in, everyone is welcome to play. It's a little bit more obscure style of music, so it's good to have a chance to get together with people who appreciate it.

"The people of South Whidbey in particular, and the Pacific Northwest in general, have an opportunity to see absolutely world class musicians, just the best in the world, and there's no getting around it," he continued. "This is the best of the best and you will be amazed at the quality of music that the festival's presenting."

Taking place in what is traditionally considered to be the beginning of the "shoulder" season for tourism, DjangoFest also provides a solid economic boost to the City of Langley, specifically, and Whidbey Island as a whole.

"DjangoFest NorthWest continues to draw artists and audiences from around the globe, and is an economic engine for the community," Duncan said. "This heritage festival adds approximately \$325,000 to the local economy



Photo Courtesy of DjangoFest NorthWest

Audiences will once again be mesmerized by the sound of gypsy jazz in Langley, as DjangoFest Northwest will be back in full swing starting Wednesday, Sept. 20. Performers from around the world and hometown favorites, such as the Hot Club of Troy, above, will be back on stage at Whidbey Island Center for the Arts.

by patrons eating at restaurants, shopping in stores, and staying in hotels and bed and breakfasts during the five-day festival.

"Our entire village offers artists and visitors such a welcoming space for enjoying Django music, and our community is excited to have the full festival back," she continued. "We are so

See **DJANGOFEST** continued on page 8

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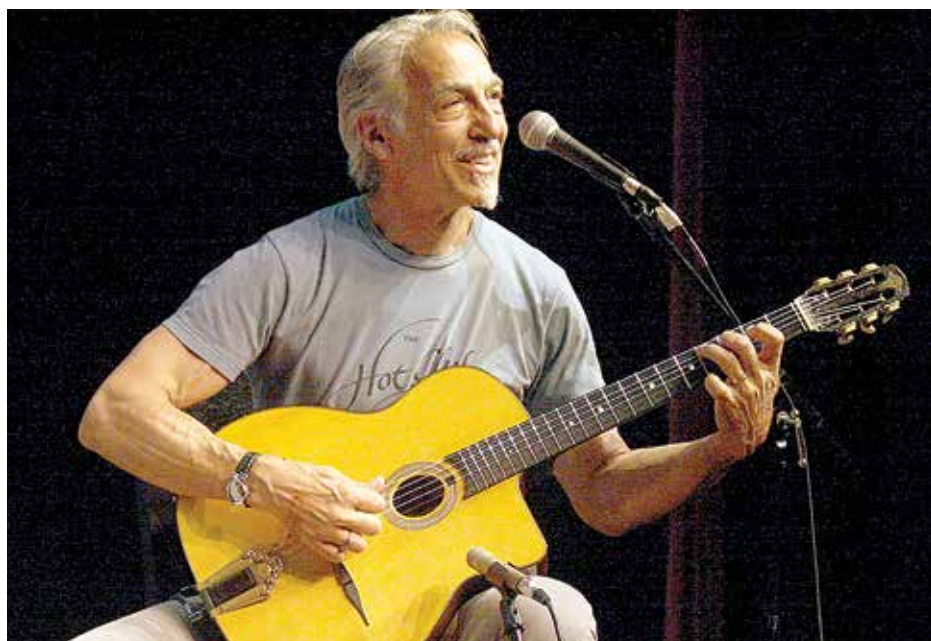


Photo Courtesy of DjangoFest NorthWest

Paul 'Pazzo' Mehling from the Hot Club of San Francisco appears at a past DjangoFest Northwest concert. The five-day celebration of gypsy jazz kicks off Wednesday, Sept. 20 at Whidbey Island Center for the Arts in Langley.



Island 911

Seriously, we do not make this stuff up!

Friday, Sept. 1

9:05 am, SR 20

Advising female keeps coming inside, yelling at customers.

1:28 pm, NE 11th Ave.

Party requesting contact for "unauthorized entry" to yard.

6:10 pm, SR 20

Advising male subject making lewd actions near ice machine.

7:11 pm, NW Crosby Ave.

Caller advising neighbor chopped down kiwi tree.

7:42 pm, SW Scenic Heights St.

Reporting party advising there are people who have just moved into the area; they are mowing the lawn without a bag and blowing debris around the area; reporting party advising she confronted the subjects and they asked if she was mentally unstable.

Saturday, Sept. 2

3:29 pm, SE Bayshore Dr.

Advising a female went into kitchen, is yelling at staff.

6:26 pm, SE 8th Ave.

Advising of two females laying on the side of the street and urinating on the side of the road; subjects are across from location outside the gray apartment, on the lawn.

8:51 pm, SW 17th Ave.

Caller states a male subject was following her to her home address and when they got to the house, subject yelled at reporting party.

9:03 pm, SE Barrington Dr.

Reporting party advising there is a male subject smoking something out of a pipe inside the store, taking a shower in the sink.

Sunday, Sept. 3

10:37 pm, NW Crosby Ave.

Advising white Pathfinder threw a brick at someone's windshield.

Monday, Sept. 4

7:29 am, SW Barlow St.

Caller is in Whidbey Coffee, advising subject is starting a fire on sidewalk in front of Northwest Bookkeeping.

7:36 am, S Oak Harbor St.

Reporting party requesting call referencing her husband; keeps calling her, threatening her; she is vacationing in Canada alone, not with husband.

4:47 pm, SR 20

Citizen report of subject climbing telephone pole at location.

6:45 pm, SE Glencoe St.

Female said she was trying to get away from her family, who are weirdos.

Tuesday, Sept. 5

12:20 pm, SW Festival Ct.

Reporting party advising neighbors have cameras on their house that are pointing at house.

Wednesday, Sept. 6

10:55 am, NW Outrigger Loop

Party requesting call referencing what can be done with traffic noise and speeders.

11:32 am, SW Erie St.

Advising male subject is placing round, metal object in roadway, trying to get vehicles to run it over.

9:25 pm, SW Erie St.

Reporting party advising there is a "piece of shit" outside the store; would like him removed; reporting party very upset.

Thursday, Sept. 7

6 am, S Oak Harbor St.

Reporting party advising she got on scene and noted that there were several alarms being activated; advising when she went and checked the area, heard someone blow their nose.

10:31 pm, SE City Beach St.

Caller advising of male lurking in the Post Office; making people uncomfortable; thinks he's going to crap in the corner.

Report provided by OHPD & Island County Sheriff's Dept.

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Bits & Pieces

Questions may be directed to John Phillips, 360-257-8873, at the installation Environmental Office.

[Submitted by Mike Welding, NAS Whidbey Island]

"Love, Loss & What I Wore" Returns for Encore Performance in Freeland

Back by popular demand, an encore performance of "Love, Loss and What I Wore" will take the stage at UUCWI in Freeland, Saturday, Sept. 23 at 7:00PM. Enjoy this unique theatrical experience about women and their relationship with outfits, shoes, handbags, and accessories. The South Whidbey venue is hosting a one-night-only revival of the Whidbey Playhouse hit from this past season.

This beautifully written play by superstar sisters Nora Ephron (*Sleepless in Seattle*, *When Harry Met Sally*, and *Julie and Julia*) and Delia Ephron (*You've Got Mail*, *The Sisterhood of the Traveling Pants*) is based on the best-selling book by Ilene Beckerman. It features a scrapbook of stories, presented readers-theatre style, about unfortunate prom dresses, the traumatic lighting in fitting rooms, high heels, short skirts and the existential state of having nothing to wear. Accessorizing these tales are the mothers who disapprove, the men who disappear, and the sisters who've got your back. Directed and produced by Sue Riney, and featuring six local actresses – Gaye Litka, Katie Jones, Susie Thompson, Nicole Bouvion, Dianna Gruenwald, and Rebecca Leonard - this is a laugh, love, cry, feel-good sort of play to which both women and men can relate.

The special presentation will take place at The Unitarian Universalist Congregation of Whidbey Island, 20103 SR-525, Freeland. No advance reservations; suggested donation of \$25 at the door. Please be aware that Love, Loss and What I Wore contains adult themes and language.

[Submitted by Whidbey Playhouse]

Garden Club Hosting Open House to Celebrate Turning 100 Years Old

September 30, Oak Harbor Garden Club is hosting a community open house in Smith Park to celebrate the club turning 100 years old. The community is invited from 1:00 to 4:00PM and there will be displays, music by local favorite Kick Brass, and a dedication of a plaque to mark 100 years of service, plus a few more surprises.

October 3, 1923, a group of Oak Harbor women organized a civic improvement club. These pioneering women fought to protect a stand of native Garry oak trees in the location which later became Smith Park, saving the trees for future generations.

Historically the club has been making a difference in Oak Harbor from the beginning. It started as a civic club, which helped get sidewalks built and a library started, and then funded the library for years. As the club transformed to a garden club, it did many civic improvement projects, such as spearheading the effort to get the police station landscaped when it was built in the early 70s, doing work at the marina, the chamber of commerce, the entry signs at both ends of Oak Harbor, and extensive work to beautify Hal Ramaley Park and keep it maintained.

The Oak Harbor Garden Club's mission is to develop a beautiful city through loving care of small areas. The Garden Club meets the second Tuesday of each month at 9:00AM at 1050 SE Ireland St., the First United Methodist Church meeting room. Guests are welcome. For more information, visit the website, OakHarborGardenClub.org, or visit the club on Facebook.

[Submitted by Robin Boyle]

State Transportation Commission Adopts New Ferry Fares for the Next Two Years

Changes go into effect Oct. 1

The Washington State Transportation Commission approved adjustments to ferry fares during its Aug. 10 hearing. The changes in fares were made to ensure the state meets revenue requirements set forth in the 23-25 state transportation budget passed by the legislature and enacted by the governor this year.

The adopted fare changes will:

Raise passenger and vehicle fares by 4.25 percent Oct. 1 and again Oct. 1, 2024.

Increase the current discount for multi-ride passes by one percent. The additional discount for the multi-ride passes will expire Sept. 30, 2025.

The commission also adopted a policy change to the fuel surcharge rule to clarify that a fuel surcharge can only be implemented after review and approval by the commission.

For information about the commission's fare-setting process, visit the fare-setting section of the commission's website, wstc.wa.gov.

[Submitted by Reema Griffith, WSTC Executive Director]

Local Business News

It's Time for "The Great Peoples Bank Pig Search"

1,000 hidden pigs mean 1,000 chances to win \$1,000

Peoples Bank is thrilled to announce the return of its highly anticipated annual promotion, The Great Peoples Bank Pig Search. This year, the campaign will feature 1,000 green piggy banks, each stuffed with \$10 in cash, hidden throughout the Peoples Bank service area in King, Snohomish, Skagit, Island, Whatcom, Douglas and Chelan counties. One lucky winner will also have the chance to win a grand prize of \$1,000! Piggy banks were hidden in the areas surrounding Peoples Bank's 22 locations starting Sept. 13.

To help celebrate the communities where Peoples Bank's employees and customers live and work, those who find a pig can qualify for the \$1,000 grand prize by submitting a photo of themselves at their favorite local landmark at www.peoplesbank-wa.com/pigs. The grand prize winner will be randomly selected and announced Monday, Sept. 25.

"The Great Peoples Bank Pig Search is a fun way for Peoples Bank to connect with our community, encouraging a little outdoor adventure and sparking conversations about financial wellness," said Kamyar Monsef, chief retail banking officer at Peoples Bank. "This is our sixth year of hiding cash-filled pigs, but this year we'll be hiding more pigs than ever before, creating even more opportunities for people to participate, have some fun, and hopefully discuss or set some new savings goals."

About Peoples Bank

Peoples Bank is a locally owned and operated, independent full-service community bank with \$2.6 billion in assets. Headquartered in Bellingham, Wash., Peoples Bank has served the community for over 100 years and operates 22 locations throughout Washington. Reflecting its strong financial management practices, dedicated employees, and long-standing customer relationships, Peoples Bank was awarded a superior five-star rating from Bauer Financial, a leading independent bank rating firm. Learn more about Peoples Bank at www.peoplesbank-wa.com. Member FDIC.

Own a business? Consider these retirement plans

If you own a small business or are self-employed, you've always got plenty to do, but you can't forget about the days when you'll be less busy — that is, when you're retired. How can you prepare for that time of your life?

One key step is establishing a retirement plan for your business or yourself. And thanks to the 2022 SECURE 2.0 Act, you can now receive tax credits for opening and administering a 401(k), SEP-IRA or SIMPLE IRA. These aren't the only plans available for small businesses or sole proprietors, but they are among the most popular. Let's look at each of them:

• **401(k)** – A 401(k) offers several key benefits: First, any earnings growth is tax deferred, and your contributions can be tax deductible. (Taxes are due upon withdrawal, and withdrawals prior to age 59½ may be subject to a 10% penalty.)

If you choose a Roth 401(k), your contributions aren't deductible, but your earnings and withdrawals will be tax free, provided you meet certain conditions. And a 401(k) offers a variety of investment options. If you have workers, you'll need to consider whether to offer matching contributions, which are tax deductible to you, up to the limit of 25% of compensation paid to eligible employees.

But even if you're self-employed, with no employees other than your spouse, you can establish what's known as a "solo" or "owner-only" 401(k). In 2023, you can put in up to \$22,500 as an employee, plus a catch-up contribution of \$7,500 if you're 50 or older, for a total of \$30,000. Plus, you can contribute an additional 25% of earned income as an employer, up to an overall employee and employer maximum of \$66,000 (or \$73,500 if you're 50 or older).

• **SEP-IRA** – An SEP-IRA may be attractive to you if you're self-employed or if you own a business but have few or no employees. That's because you must contribute an equal percentage of your own compensation to every eligible employee. In 2023, you can contribute up to \$66,000 or 25% of your income, whichever is less.

• **SIMPLE IRA** – A SIMPLE IRA is easy to establish and administer. As with an SEP-IRA, earnings in a SIMPLE IRA can grow on a tax-deferred basis. If you have employees, they aren't required to contribute to this plan — but you are. You must match up to 3% of employees' contributions or provide 2% of their annual salaries, although you do have some flexibility. If your business goes through a rough patch, you can temporarily decrease SIMPLE IRA contributions to 1% for up to two years out of the previous five. Your contributions to your employees' accounts are tax deductible, but in terms of building resources for your own retirement, a SIMPLE IRA may be less appealing because of its contribution limits, which are relatively low compared to a 401(k) or SEP IRA. In 2023, you can put in up to \$15,500, or \$19,000 if you're 50 or older.

You should consult with your tax advisor to determine which retirement plan is right for you. Your financial advisor can also help you explore your options. And the sooner you put a plan to work, the better.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Edward Jones, Member SIPC



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Make a Difference

By Allison Rinard Whidbey Island Conservation District



marine touch tanks with State Park Ranger Jenna Gray and Sound Water Stewards at Coupeville Library, or attend an orca day camp with Orca Network and the Langley Whale Center. Get your hands dirty with the county Marine Resources Committee and Northwest Straits Foundation at Cornet Bay, or help restore the newly preserved shoreline at Keystone Preserve with Whidbey Camano Land Trust. Learn from Master Gardeners and work in a rain garden at Greenbank Farm, or drop by Whidbey Island Conservation District's information booth for tips, resources and giveaways!

The Southern Resident Orcas that call the Salish Sea home are critically endangered, with only about 70 members left in the wild. The three main threats to Southern Resident Orca recovery are contaminants in the water, vessel noise and disturbance, and lack of their primary food source, Chinook salmon. Orca Recovery Day is about connecting people personally to these issues and to actions we can all take to alleviate

these threats. Recovery of the Southern Resident Orcas will take a coordinated effort from all of us, not just the organizations that work every day on this issue.

When: Oct. 10-15, 2023. Times vary by event.

Where: Cornet Bay, Coupeville Library, Keystone Preserve, Greenbank Farm, Langley Whale Center

Who: These events are family-friendly and designed to have something for everyone.

For more information:

Visit whidbeycd.org/events for more information about day-of activities and registration.

Visit BetterGround.org to find more regional information, a detailed interactive story map of the issues facing Southern Resident Orca Whales, and examples of what people can do every day to help in the recovery efforts.

Orca Recovery Day 2023: Join the effort to support the Southern Resident orca pod

October 14 is Orca Recovery Day! The Southern Resident Orca whales are one of the most iconic species of the Salish Sea, but without community care and action their future is uncertain. Orca Recovery Day is an annual collective day of action to sup-

port these special animals and encourage a connection between residents and the land they steward.

Over 40 events across Washington state offer opportunities for people to support Southern Resident Orca recovery. Led by Puget Sound Conservation Districts joined by dozens of nonprofits and agencies, Orca Recovery Day connects thousands of people in actions to restore habitat, reduce stormwater pollution, and educate the public about marine ecosystems while building community.

Our sustained collective efforts ensure the continued survival of our local southern residents. This event offers a shared space for community members to gather and support hands-on recovery efforts.

Join Whidbey Island Conservation District and our partners for fun, family friendly events all week on Whidbey Island! Kids can learn to write orca haikus and visit



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Estate & Retirement Planning
Presented by Safe Harbor Legal Solutions
Learn about the difference between wills and trusts, how to avoid expensive, time-consuming probate, and avoid running out of money due to long term care costs.

12:30 - 1:30
Considerations on Brain Changes & Aging
Presented by Northwest Regional Council
Is it more than a senior moment? Take a deep dive into brain changes in correspondence with aging.

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SHORT- AND LONG-TERM CARE OF OUR CATCH

This year's pink salmon run has been on fire. All of Marine Area 9 has had jumping pink salmon and even a few early coho since the end of July. With the abundance of early fish, you might find yourself with a nice gathering of salmon fillets. In order to keep your catch tasting as fresh as possible, bleeding the fish after landing it is paramount. A simple clip of the fish's gill will allow the blood to leave the body and allow the flesh to maintain the sweet, mild taste we all like. If you have been freezing your catch until you have time to complete the brine and smoking process, please consider freezing your fish whole. Keeping the fish whole will keep the flesh from getting the yellowish tint to the meat that the freezer will produce if you fillet and then freeze. Here are two great ways to keep your family safely eating fish for months.

SMOKING THE FISH: Smoking fish is one of the oldest and most reliable ways of preserving it. The real star in the smoking process is the salt. If a simple dry brine is used, the salt penetrates into the flesh and dries and cures the flesh so it is resistant to spoilage. A wet brine accomplishes the same curing effect but does not dry the fish like a dry brine or rub will do. Brining and smoking your fish are only the first steps in long term care and prevention of spoilage. Vacuum sealing, or using cling film with butcher paper and freezing, must accompany the finished product to ensure its maximum storage life. There are endless recipes for smoked salmon out there but here is the one I use. It's simple and delicious. Here are the basic steps I use to create great smoked salmon:

1. One cup of Kosher salt, 1-1/2 cups of dark brown sugar, 1/4 cup of finely chopped onion and 3 tablespoons of fresh lemon juice. Dissolve the salt and sugar and add onion and lemon juice to 1 gallon of water.
2. Cut the fillet of salmon into 3- to 4-inch chunks and place into the brine for 10 to 24 hours max.
3. Remove the fish from the brine, give it a quick rinse and pat dry. Place the fillets on the smoker or oven racks according to thickness and let the fillets air dry for 4 hours.
4. Place the racks of fish in the smoker and cook at 145-150 degrees (some smokers will not operate at these low temperatures, so set your smoker as low as it will go and watch the fish carefully for doneness). Use only one slightly rounded pan of Alder chips. After 2 hours, remove the chip pan and let the fish continue to cook on low heat until the fish reaches your desired dryness.
5. Remove the cooked fish from the smoker and let the fillets cool off a little. I remove the skin and use a spoon to scrape out the dark, fatty section, then vacuum seal and add the date and type of salmon to the package. The fish will last quite a long time in the refrigerator but for extended storage, freeze the packs of smoked fish.

PRESSURE CANNING THE FISH: Pressure canning meat can be intimidating with the required attention to detail it takes getting the jars of goodness sealed and free of bacteria, plus there are fears associated with pressure cookers exploding. Here is

something to think about: if your pressure canner is modern and in good working condition, there is very little danger involved with canning salmon and most other fish. At sea level, 11 pounds of pressure is used to cook the fish to a safe and edible state. You may have an Instant-pot style cooker sitting on the kitchen counter. These Instant-pots operate at 11.6 psi, so if you feel comfortable being around this cooking appliance, don't feel too intimidated by using a larger modern canning device. Here are the basic steps I use to can my salmon:

1. Inspect and clean the pressure cooker; check for overall good working condition, no cracks, broken parts, or worn rubber gaskets.
2. Select and wash (run them through the dishwasher) the size canning jars to be used. I only use jars that are made for canning, not pickle or mayonnaise-type jars; they will not stand up to the heat and pressure. I like pint jars with a wide mouth. They are easy to place the pieces of fish into.
3. I always buy new canning lids; you can re-use the lock-rings if they are not rusty or out-of-round. I let the new lids soak and wait in a medium saucepan of water on the stove on low heat; this softens the rubber portion on the lid for a good seal to the jar.
4. I fillet the salmon and remove the skin, then cut the salmon fillet into chunks and place the flesh tightly into the jar, leaving 1-inch of "head space" between the salmon meat and the lip of the canning jar, then I add just a pinch of sea salt, or sometimes a half slice of lemon. I do NOT add liquid; the fish will create its own.
5. Wipe any particles off of the rim of the jar and place a lid from the stove's water bath on the jar, followed by a securely tightened lock-ring. You don't have to force it down, but it needs to be tight.
6. I pressure-can outside on my propane Camp-chef. This makes for easy clean-up, but a stove-top will be fine. I place a diffuser in the bottom of my pressure canner then pour in about three inches of water; I try not to cover the jars too much. Next, I carefully place the salmon-filled jars in the water bath, lock down the canner lid and begin heating.
7. Once the pressure reaches 11 psi on the sight gauge, I start a timer set for 100 minutes. I keep the pressure at 11-13 psi, adjusting the heat as necessary. DO NOT let the psi fall below 11 or you will need to start the 100-minute count-down over. If your canner has a jiggle weight type pressure gauge, make sure it is set to the proper psi (11) and always jiggling for the 100 minutes.
8. After the uninterrupted 100 minutes, turn off the heat, let the canner cool down slowly until there is no pressure left, only then should you carefully open the lid and remove the jars with a jar lift tool and allow them to cool completely.

I hope everyone has had a chance to catch and enjoy a fresh salmon this year. Pink fishing in the saltwater will continue to be good through September, then the fish will be in the rivers. Coho will still be in the salt through October. So get to the beaches now! Be safe and GOOD LUCK out there!

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What's Going On

A Night in the Park

Friday, September 15, 8:00-10:00PM
Fort Casey State Park, Coupeville

Island County Astronomical Society will be on site to answer questions. Telescopes will be provided. All participants must arrive between 8:00-8:30PM in the main parking lot. A Discover Pass/Day Pass is required.

Skagit Valley Giant Pumpkin Festival

Saturday, September 16, 9:00AM-4:00PM
Christianson's Nursery, Mount Vernon

Compete in the Giant Pumpkin Weigh-Off, enjoy the A-maze-ing Hay Maze hosted by Mount Vernon's Camp Korey and play the fun family carnival games in the greenhouse. There will be face painting, pony rides, food vendors and F.A.R.M. Animals. Christianson's Nursery is located at 15806 Best Road. For more information, visit www.ChristiansonsNursery.com or call 360-466-3821.

Military Appreciation Picnic

Saturday, September 16, 12:00-4:00PM
Windjammer Park, Oak Harbor

Free event featuring food, drinks, live music and family fun. For more information, call the Oak Harbor Chamber of Commerce at 360-675-3755.

PBY Memorial Foundation/Pacific Northwest Naval Air Museum 25th Birthday Celebration

Friday, September 22, 6:00-9:00PM
Oak Harbor Yacht Club

Everyone is invited to attend the 25th Birthday Gala Celebration of the PBY Memorial Foundation! Enjoy an evening of musical entertainment provided by local artists Beverly Graham and Ken Wright, with hors d'oeuvres provided by Zanini's Catering. In addition, there will be both live and silent auctions with no host bar. Admission is free with invitation. Please RSVP to rsvp@pnwnam.org or phone 360-240-9500. Seating is limited so RSVP today.

Live Music: Mike Hopkins

Friday, September 22, 7:00-9:00PM
Penn Cove Taproom, Coupeville

Mike Hopkins is a solo, live looping musician playing cover songs from the 60s-present. He loves to establish a connection with the crowd through song and storytelling and even the occasional request or guest singer. No cover. For more information, call 360-682-5747 or visit www.penncovebrewing.com.

Fort FestiveFall

Saturday, September 23, 11:00AM-4:00PM
Fort Casey State Park, Coupeville

Fort Casey State Park is the setting for "Fort FestiveFall," a harvest festival for the whole family. There will be a corn maze, games and activities, a kite demonstration, a cake walk, pie-eating contest and a scavenger hunt. Admission is \$5 per person, children under four free. A Discover Pass is required for parking.

Chalk Art Contest

Saturday, September 23, 11:00AM-4:00PM
Pioneer Way, Oak Harbor

This free contest is open to creative people of all ages; prizes will be awarded. There will also be entertainment from 12:30 to 4:00PM. Register online at www.oakharbormainstreet.org. Hosted by Oak Harbor Main Street. For more information, call 360-279-8995.

Habitat for Humanity Presents UpCycle-it

Saturday, September 23, 4:30-7:00PM
Greenbank Farm

If you love to upcycle or refurbish furniture

or other items, this event is for you. If you love to buy up-cycled or refurbished items, this event is for you, too. Live and silent auctions. Bid on up-cycled furniture and local experience packages. Enjoy small bites and purchase wine and beer. Tickets are \$65, first drink included. For more information, visit www.islandcountyhabitat.org.

Meetings & Organizations

Pool Design Open House

Thursday, September 14, 6:00PM
United Methodist Church, Langley

The public is invited to an open house to discuss the designs for the new proposed South Whidbey Aquatic Center. Come view current designs and plans for the facility, ask questions, provide feedback, and learn more about this project. The church is located at 301 Anthes Ave. For more information, contact South Whidbey Parks and Recreation District Executive Director, Brian Tomisser, at director@swparks.org or 360-221-6488.

Memory Cafe

Tuesday, September 19, 12:30PM
First United Methodist Church, Oak Harbor

This is a monthly gathering for people with memory loss and their family to enjoy a time of fun, conversation, music and laughter in a dementia-friendly setting. Featuring Joanne and Steven playing and singing. The church is located at 1050 SE Ireland St.

Whidbey Island Genealogical Searchers (WIGS)

Tuesday, September 19, 1:00PM
Oak Harbor Lutheran Church

If you would like to start building a family tree, bring some family names and dates and learn about genealogy websites and research techniques. Experienced genealogists may bring "brick walls" or research problems or help others get started to further their research. All are invited to attend. Membership not required. The church is located at 1253 NW 2nd Ave.

Classes, Seminars and Workshops

The Declaration of Independence

Thursday, September 14, 6:30PM
Best Western Plus, 33175 State Route 20

Come learn about the signers of the Declaration of Independence. Light refreshments and beverages will be supplied. Sponsored by the Republican Women of North Whidbey. For more information, call 360-441-1415 or email RepublicanWomenofNorthWhidbey@gmail.com.

Hot Composting

Saturday, September 16, 10:00-11:30AM
Tilth Community Garden, Langley

Learn the benefits of hot composting and how to make a successful hot composting pile with Master Gardener and longtime composter, Tom Vincent. Tilth members, \$5, non-members, \$15. For questions, contact education@southwhidbeytilth.org. The Tilth garden is located at 2812 Thompson Rd.

Bridging Our Differences Workshop

Saturday, September 16, 1:00-2:30PM
Zoom Meeting

Learn to listen with curiosity instead of judgment and to start tricky conversations without trepidation. Register at www.civilityfirst.org/next-bridging-our-differences-workshop.html. The Zoom link and materials will be emailed to you the morning of the workshop. Contact Civility First at Civility1st@gmail.com if you have any questions or would like to schedule a workshop for your organization.

Life Tributes

GAYLE JOANNE CHRISTENSEN GLASS



Gayle was born in Oak Harbor March 30, 1943, to Ruth and Johannes Christensen and died Aug. 31 at the age of 80.

Gayle was raised on the family farm east of Oak Harbor where she learned a strong work ethic early in life. She attended Oak Harbor schools until her high school graduation in 1961. Her parents and other Danish relatives were founding charter members of the Oak Harbor Lutheran Church. Gayle worked many part-time jobs during her school years, but always maintained good grades and participated in many extracurricular activities, developing her leadership skills.

After high school graduation, she relocated to Seattle to work and attend business school. She met her future husband, Charles W. Glass, at Dun and Bradstreet, where they were both employed. After their marriage, she began employment at Pemco Financial Services, where she progressed upwards through management to vice president of human resources. Gayle retired from Pemco after 37 years of dedicated service. She was active in numerous business and service organizations. She consistently worked through the chairs of these organizations, to board and officer positions, during her career in Seattle. After her retirement from Pemco, she remained on two of their boards of directors. Her most cherished position was on the Pemco Foundation Board, which awards education scholarships to needy and less fortunate students.

Gayle traveled extensively, meeting her goal of experiencing all the Seven Wonders of the World. She never met a stranger that didn't become a friend and she learned something new from everyone she met along life's path. Her love of cats and flowers, in that order, was paramount in her life. She actively supported many animal charities and adopted a physically challenged cat among the many that "owned her" over her lifetime. She returned to her Whidbey Island roots and family after her retirement, and became active in several areas: her homeowners association and garden and genealogy clubs. Her "bucket" list got smaller in later years, as her health diminished. She never wanted to live safe, she wanted to live full. She would want you to remember "age wrinkles the body, but quitting wrinkles the soul". It was a good death because she had a good life.

She was predeceased by her parents, and her brother, Curtis Roger. She leaves two brothers, Arliss and Roger Christensen, their families, and numerous nieces, nephews, and cousins. Her lifelong friend and "wasband," Chuck Glass, and many dear friends. And, of course, her "buddy," Jack Frost. Life may change us, but we start and end with family.

Funeral services were to be held at the Oak Harbor Lutheran Church in Oak Harbor at 10:30 a.m. Wednesday, Sept. 13, followed by graveside burial at the family plot at the Maple Leaf Cemetery. Funeral arrangements are entrusted to the Wallin-Stucky Funeral Home. Memorials may be made to your favorite animal charity in Gayle's memory.

Life Tributes can now be found online at www.whidbeyweekly.com

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Military Appreciation Picnic rolls out the welcome mat

By Kathy Reed Whidbey Weekly

The Oak Harbor Area Council of the Navy League, along with the Oak Harbor Chamber of Commerce, invites all Whidbey Island active duty military, veterans and their families to enjoy free food and fun in appreciation of their efforts on behalf of the nation.

The annual Military Appreciation Picnic will be held Saturday from noon to 4 p.m. at Windjammer Park and will feature free food, live music, informational booths from local nonprofit organizations and businesses and children's activities. Even Naval Air Station Whidbey Island will get in on the action.

"We are excited to have NAS Search and Rescue there with a static display," said David Johnson, chair of the organizing committee for this event. "They'll land about 11:30 a.m. and will stay around to talk to people and will lift off around 4 p.m., provided, of course, they don't get called out.

"We'll also have working dogs again from NAS Security," he continued. "There will be a welcome by the base skipper and the mayor, as well. Plus, we have two bands this year. Full Spectrum will play much of the afternoon and we'll also have the All Island Community Band."

One of the big attractions is the food, which will be provided by the BBQ Joint and members of Navy League. Johnson said they will be serving up the traditional pulled pork, hot dogs, coleslaw, chips, dessert and drinks. There is no charge and all active duty military, veterans and their families are welcome, as are other interested members of the community.

"We won't turn anyone away who wants to eat," said Johnson. "It is a free meal, really put on by the community."

Oak Harbor Navy League, whose mission is to provide support to the sea services, has done this event for more than 20 years as a way to make members of the military community feel welcome on Whidbey Island. Johnson said that objective has never changed.

"Sailors come from all over the States, plus other countries, who have never been here," he said. "They don't know much about the area and some of them may have come from places where they never even see snow. This event provides warmth from the community, the opportunity for the community to say, 'We appreciate you, let us know if we can help.' It also lets military members and their families know the community hears them and wishes to know them."



The picnic serves as a great informational resource for those who may be new to the area. Nonprofit groups and local businesses will be on hand to share information about the services they provide.

"It's a great way, especially for some of the younger military members who are maybe single and are usually on base 24/7, to say, 'there's a community out here that will welcome you' and might be able to meet some needs they could have beyond what the base and the military can provide. It can also encourage them to get off the base and get out and around, visiting places. We want to say, 'You're welcome here.'"

"It is important to show our active duty military, retired, veterans and their families this kind of community support," agreed Oak Harbor Chamber Events and Logistics Manager, Cheryl Grehan, who is also a Navy veteran. "The military and their families often make significant sacrifices, including long deployments, time

away from loved ones, and exposure to dangerous situations. Showing support is a way of recognizing their dedication and service to the country and ensures the nation's defense forces are well-motivated and appreciated."

Johnson said the city of Oak Harbor has a solid history of advocating for the base and its place here on Whidbey Island.

"City leaders are always headed to Washington, D.C. to advocate for the presence of the military here," he said. "From my perspective, we are a smaller geographic area and population than many bases are, such as Norfolk or San Diego, but even so, there are 11,000 people out at the base. That's far beyond just sailors, of course, but you can see what a huge economic impact that has and that's one reason why our retailers and nonprofits are so grateful for the Navy presence."

"It is highly important for the Chamber to help recognize the military's significant role in the town's economy," Grehan added. "Military personnel and their families contribute to the local economy through housing, shopping, and various services. They also bring valuable skills and experiences that benefit the local workforce. And Oak Harbor has experienced resilience to economic challenges due, in part, to its reliable employed military."

For those in the community who wish to show their support, Grehan suggested families make posters to display in the park, talk to members of the military and/or veterans and learn their stories, or to simply volunteer to lend a hand.

With plenty of space for people to spread out and enjoy the day, Johnson said he's hoping for good weather and a good turnout for what should prove to be a great day of food and fun for the whole community.

"I enjoy that relationship-building and providing a greater knowledge of what is available in the community," he said. "We'll have a lot of things for the kids, there will be free food, free music and it will be an afternoon of fun with your families – the family of Oak Harbor and the family of the Navy."

Find more information at oakharborchamber.com.



Photo Courtesy of Oak Harbor Chamber of Commerce

The Oak Harbor Area Council of the Navy League, in conjunction with the Oak Harbor Chamber of Commerce, will serve up a free picnic Saturday at Windjammer Park in Oak Harbor. The annual Military Appreciation Picnic will also feature live music, children's activities and information from local nonprofit organizations and businesses.

DJANGOFEST continued from page 2

thrilled that the festival has continued to grow over the past two decades and are thankful for the Whidbey Island community that loves the festival just as much as we do."

"DjangoFest is a unique event that transforms our community," agreed Catherine James, treasurer, WICA board of directors. "International, national and local performers congregate on our island for a celebration of gypsy jazz that extends far beyond the confines of the theater."

Something else that sets DjangoFest apart is the willingness of the musicians to share their expertise with others. Workshops are back this year and add another layer to this heritage festival.

"We'll have more than 10 workshops that range from beginner level to those for advanced musicians," Duncan noted. "These are so important because they connect the musicians with attendees who are interested in learning more about django music. Plus, there is the

opportunity to be in a room one on one with these world-class artists. It's rare."

Information on the DjangoFest NorthWest lineup of artists, ticketing and festival pass information and more is available online at djangofest.com or wicaonline.org. Organizers encourage everyone to check out the festival and remember the free kick-off event Wednesday, Sept. 20 at 5:30 p.m.

"We are so fortunate to be able to present this festival in the spirit of Django Reinhardt," said Planting. "So many musicians, aspiring musicians and lovers of gypsy jazz come together to celebrate and enjoy his legacy."

"It makes us happy to see people from all over the area appreciate DjangoFest as much as we do," said Peter Ehrlichman, vice chair, WICA board of directors.

"There is NOTHING like DjangoFest NorthWest. NOTHING," said Duncan. "If you like jazz, swing,



Photo Courtesy of DjangoFest NorthWest

The Christiaan Van Hemert Trio performs at a previous DjangoFest NorthWest, a five-day festival that celebrates gypsy jazz and honors the genre's creator, Django Reinhardt. DjangoFest begins Wednesday, Sept. 20 in Langley.

world-class guitar, bass, violin, and accordion, if you like the mix of European and American talent and you love a party, you're going to

love this! Plus, you don't have to travel halfway across the world, we are bringing the artists right here."

Recipe of the Week

RICE IS THE STAR OF THIS KOREAN COMFORT FOOD



Tteok is found in sweet and savory Korean dishes. Tteok are rice cakes made from rice that is steamed and pounded to form a product that is distinctively chewy. Most tteok are rolled into cylinders and cut into pieces, or sliced thinly on a diagonal. The rice cakes are available at retailers both fresh and frozen, and can be eaten out of hand or added to stir-frys or even fried to a crispy texture.

This recipe for "Royal Tteokbokki" from "Judy Joo's Korean Soul Food" (White Lion) is a stir-fry comfort food that hails from the royal court of the Chosun dynasty.

ROYAL TTEOKBOKKI (Serves 4)

- 1 pound beef rib eye, trimmed and thinly sliced
- 1 small firm but ripe pear, grated
- 3 tablespoons brown sugar
- 3 tablespoons soy sauce
- 2 tablespoons roasted sesame oil
- 1 tablespoon vegetable oil, plus a drizzle for the stir-fry
- 5 garlic cloves, grated
- 2 tablespoons roasted sesame seeds, crushed
- 1/4 teaspoon ginger, peeled and grated
- 1/2 teaspoon black pepper

STIR FRY

- 10 ounces tteok (thin rice cake batons)
 - 2 ounces baby onions, peeled and quartered
 - 3 3/4 ounces mixed wild mushrooms
 - 1 rainbow carrot, peeled and julienned
 - 3 1/2 ounces baby leeks, trimmed and cut lengthways into quarters
 - 3 ounces baby corn, cut length-wise into quarters
- TO SERVE**
- 1 sprig onion
 - 1 quail egg, soft boiled
 - Pinch of black sesame seeds

In a shallow dish, combine the beef, pear and brown sugar and massage with your hands to thoroughly combine. Leave to marinate for about 30 minutes at room temperature. Meanwhile, in a large bowl, stir together the soy sauce, sesame oil, vegetable oil, garlic, crushed sesame seeds, ginger, and black pepper. Set aside.

When the beef is ready, use your hands to shake off and squeeze out any excess sugary liquid, then add the beef to the soy sauce marinade. Toss to coat, cover and marinate for about 30 minutes at room temperature, or overnight in the fridge.

Meanwhile, cut the spring onion length-wise into thin strips and soak in iced water until curled, then drain.

About 30 minutes before cooking, place the tteok in a large bowl with enough water to cover them. Leave them to rehydrate.

Once the tteok are re-hydrated, remove from the water, retaining 4 tablespoons of liquid. Heat a drizzle of vegetable oil in a large frying pan over medium heat. Add the baby onions and cook for 6 to 8 minutes until softened. Add the mushrooms, carrot, baby leeks and baby corn, and cook for a further 5 minutes until slightly softened.

Increase the heat to medium-high, add the beef, marinade re-hydrated tteok, and the retained water. Cook for 2 to 3 minutes, stirring occasionally, until the meat is medium rare, and slightly pink in the center. Transfer to a serving plate, and arrange the spring onion and quail egg on top. Finish with a sprinkle of black sesame seeds.

WEEKLY HOROSCOPES

ARIES – Mar 21/Apr 20

Your compassion takes you many places, Aries. This week you may be compelled to reach out and do more volunteer work for a nonprofit that you hold dear.

TAURUS – Apr 21/May 21

Taurus, your friends need you to be steady this week, and that's just what you will give them. You like being in a leadership role and someone others can depend on.

GEMINI – May 22/June 21

Right now your to-do list is very small, which means you have loads of free time for recreational activities if you choose. Otherwise, you can simply bask in having nothing to do.

CANCER – Jun 22/Jul 22

Cancer, you are in a frame of mind to learn some new skills, and this is just the week to get started. Begin slowly with a hobby or something that interests you.

LEO – Jul 23/Aug 23

Leo, it can be challenging to remain low-key when others are excited all around you, but you must be serious with this new venture you are considering. There will be time to celebrate later.

VIRGO – Aug 24/Sept 22

Virgo, while others may want the spotlight, you are content to work behind the scenes for the time being. There is nothing wrong with being a supporting character.

LIBRA – Sept 23/Oct 23

Take a few moments this week to go over spending, as you may determine that you have to reel in your budget a little more than you had expected, Libra.

SCORPIO – Oct 24/Nov 22

Scorpio, family responsibilities may continue to weigh you down a bit more than usual, leaving little time for romance. Try to make time when you can.

SAGITTARIUS – Nov 23/Dec 21

You are interested in changing your living space in the days to come, and redecorating is at the top of the list, Sagittarius. Find out ways you can do it without breaking the bank.

CAPRICORN – Dec 22/Jan 20

Capricorn, you may be holding back on conversations for fear of not getting the answers you desire. Everything won't go your way, but failing to act is not the way to go.

AQUARIUS – Jan 21/Feb 18

You are ready to make some solid choices for your family and future, Aquarius. They may not align with what others feel is necessary, but stay true to your beliefs and needs.

PISCES – Feb 19/Mar 20

While you are prone to giving all of your energy away to others most of the time, this week you focus mostly on you, Pisces. It's a welcomed change that you deserve.

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FRIDAY – TUESDAY: 1:30PM & 7:00PM
THE NUN (R)
FRIDAY – TUESDAY: 1:45PM, 4:15PM & 7:15PM
MY BIG FAT GREEK WEDDING 3 (PG-13)
FRIDAY – TUESDAY: 2:00PM, 4:30PM & 7:30PM
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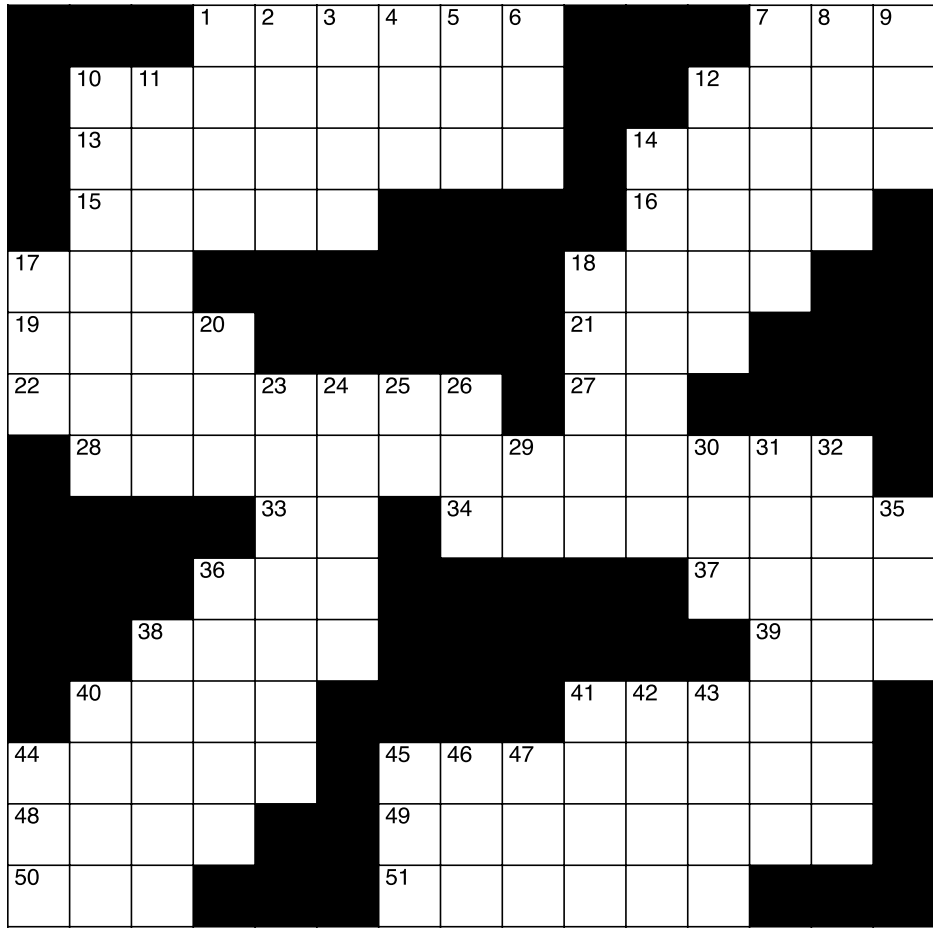
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Crossword Puzzle



CLUES ACROSS

- 1. Type of crayon
- 7. Fashion accessory
- 10. Most cerebral
- 12. Incline from vertical
- 13. Dependent on
- 14. Broken in
- 15. Strongly desires
- 16. Mounted soldier
- 17. Ad __: when necessary
- 18. Cattle
- 19. Ottoman military commanders
- 21. __ student, learns healing
- 22. Composed in poetic meter
- 27. Promotional material
- 28. Where people live
- 33. Sodium
- 34. Embarrassing
- 36. Medical man
- 37. Mother of Hermes
- 38. One who saves the day
- 39. Tooth caregiver
- 40. Not clothed

- 41. Slope covered with loose stones
- 44. Used to cook
- 45. Praises enthusiastically
- 48. Rooney is a famous one
- 49. Beekeeper
- 50. Pigpen
- 51. Potato chip brand

CLUES DOWN

- 1. Living quarters
- 2. Horizontal passage
- 3. Attacks
- 4. Vietnamese offensive
- 5. Midway between east and southeast
- 6. Confined (abbr.)
- 7. Book of Esther antagonist
- 8. Port in Yemen
- 9. CNN's founder
- 10. Type of bulb
- 11. Prepare
- 12. Promoted
- 14. Dinner jackets
- 17. Partner to cheese
- 18. Nebraska city
- 20. Human gene

- 23. Pays no attention to
- 24. Lowland South American plain
- 25. Blood group
- 26. Mauna __, Hawaiian volcano
- 29. Atomic #37
- 30. Unit of electrical resistance
- 31. Jeweled crowns
- 32. Nastiest
- 35. Traditional cars need it
- 36. Bowler hat
- 38. Robust
- 40. Not straight
- 41. Stony waste matter
- 42. Have an interest in
- 43. Jacob __, journalist
- 44. Maintains possession of
- 45. Swiss river
- 46. Average cost of market goods
- 47. Spanish soldier: El __

Answers on page 11

YOUR GUESS IS AS GOOD AS OURS WEATHER FORECAST

<p>Thurs, Sept. 14</p> <p>North Isle H-64°/L-52° Partly Sunny</p> <p>South Isle H-67°/L-54° Mixed Sun and Clouds</p>	<p>Fri, Sept. 15</p> <p>North Isle H-68°/L-53° Mostly Cloudy</p> <p>South Isle H-69°/L-53° Mostly Cloudy</p>	<p>Sat, Sept. 16</p> <p>North Isle H-67°/L-54° Rain and PM Thunderstorms</p> <p>South Isle H-72°/L-54° Showers and PM Thunderstorms</p>	<p>Sun, Sept. 17</p> <p>North Isle H-67°/L-54° AM Thunderstorm PM Sunbreaks</p> <p>South Isle H-71°/L-54° Showers and Thunderstorm</p>	<p>Mon, Sept. 18</p> <p>North Isle H-68°/L-52° Mostly Cloudy</p> <p>South Isle H-67°/L-53° Mixed Clouds and Sun</p>	<p>Tues, Sept. 19</p> <p>North Isle H-67°/L-53° Rain</p> <p>South Isle H-67°/L-52° Showers</p>	<p>Wed, Sept. 20</p> <p>North Isle H-65°/L-52° Partly Sunny</p> <p>South Isle H-66°/L-53° Mostly Sunny</p>
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OUR Community

An Upbeat Question of the week

By Helen Mosbrooker

Who inspires you the most, and why do you find them inspiring?



Chief Kevin Dresker, Oak Harbor

I would be remiss if I didn't say that my mother and father inspired me the most in my formative and even later years. My parents were hardworking, patriotic people who believed in doing what was right. I'd also be negligent if I didn't say that my wife is the best thing that ever happened to me (and of course, my two kids). Her ability to juggle multiple daily challenges in this world, while raising a family and putting up with me, is simply amazing!

However, understanding all of this, I'm going to answer the question of "Who inspires you the most, and why do you find them inspiring?" by giving a perhaps unusual response and saying that a law enforcement professional inspires

me the most. I'll clarify that my reference refers to all the good men and women who work hard every day and do what's "right and just" in their roles as law enforcement officers.

I grew up believing in good and bad. I stole a knife when I was just a kid. I was "paddled but good," made to take the knife back and apologize, and then was grounded on top of all of that. I have dealt with police officers a time or two and most everything about my upbringing led me to being a police officer, a role I've served for over 38 years (three years of which was in the U.S. Army).

The men and women who perform this role in our society enter law enforcement for different reasons and they are human beings - so not perfect. However, the officers who do what's "right and just," do so with the intent of helping victims, helping the innocent, the weak, those who need assistance and yes, even those "criminals" who allow the help, and lastly, society as a whole. Our country is "re-awakening" and seeing their value now, perhaps more than ever.

I have always believed that law enforcement officers and the role they perform, are essential to our country. This community (Oak Harbor and Whidbey Island) can take pride in the fact that you have some of the most dedicated men and women around, serving in our community! As I write this, I am preparing to present an award to one officer, who spent about seven minutes providing CPR during a medical call. Another officer informed me they had identified a suspect who possessed a stolen motorcycle. I was again interrupted as our staff responded to a report of a dispute with a firearm.

I am inspired by the men and women who work as law enforcement professionals, especially in this community, through dangerous and sometimes boring times; good times and bad, all to keep your (and their) community safe!

We must also recognize their families, just as I did mine, in the support their families provide them.

Lastly, I take inspiration from, and provide a big "thank you," to the good people in our community who recognize and assist law enforcement in everything they do!

CAN DO SUDOKU!

On a scale from 1 to 10...6.3

Every row of 9 numbers must include all digits 1 through 9 in any order
Every column of 9 numbers must include all digits 1 through 9 in any order
Every 3 by 3 subsection of the 9 by 9 square must include all digits 1 through 9

2	6	8						
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							7	1
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Answers on page 11

Community Bulletin Board

To place an ad, email classifieds@whidbeyweekly.com

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Life • Business**
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Se Habla Español



Richard Voit
Richard Voit Agency
390 NE Midway Blvd
A102, Oak Harbor
rvoit@farmersagent.com



GARAGE/ESTATE SALES

Blowout Moving Sale: Friday, Sept. 15 and Saturday, Sept. 16, 9am-3pm, 756 El Cine Street, Coupeville. Household, tools, tool chest, garden tools, folding ladder, fishing poles/rods/reels/tackle, freezer, horse blankets/Ariat, boots, Breyer horses, dolls, toys, board games, baby items, garage shelving racks, lawn mower, furniture and much more.

ANNOUNCEMENTS

Tuesdays at the Student & Family Support Center, Coupeville Schools! Learning Fun: Come join us every Tuesday as we explore the world around us! From 11 am to 1 pm every week, staff is present and excited to teach students about different topics through touch, taste, art, physical activity and more! Open to all ages. Teen Yoga: Every Tuesday, Island County Human Services provides an hour of FREE yoga for teens ages 11 to 21 years. No experience or equipment required. Located at Coupeville Middle/High School Campus, 501 S Main St, Annex 301. Questions? Contact Arianna Bumgarner at 262-528-3774 or studentsupport@coupeville.k12.wa.us.

Lions clubs are volunteers serving our community through various projects. Come and visit us at one of our meetings – both meet the 2nd and 4th Wednesdays. North Whidbey Lions meet at noon at the VFW Post, 3037 Goldie Rd. in Oak Harbor. Oak Harbor Lions meet at 7 p.m. at the Elks Lodge, 155 NE Ernst St. in Oak Harbor. LIONS motto is "WE SERVE." This is an opportunity to help your neighbors and have fun doing it.

Think you may be pregnant? Stop by Whidbey Island Women's Clinic for free pregnancy testing. We are also here to support our community with diapers, formula, baby clothes, and more. All our services are free. Open Tue and Thu, 10am-4pm, and Wed, noon-7pm. Located at

670 SE Midway Blvd in Oak Harbor.
Be the difference in a child's life and become a foster parent today! Service Alternatives is looking for caring, loving, and supportive families to support foster children. 425-923-0451 or mostermick@servalt-cfs.com
The Whidbey Island community is encouraged to try out the paddling sport of dragon boating with the Stayin' Alive team. Our team's mission is to promote the physical, social, and emotional benefits of dragon boating. It has been shown to be especially beneficial to cancer survivors. Practice with us for up to 3 times for free. Life-jackets and paddles provided. Saturdays at the Oak Harbor Marina, 8:45am. Contact njlish@gmail.com. More info at our Facebook Page: www.facebook.com/NorthPugetSoundDragonBoatClub?ref=hl

VOLUNTEER OPPORTUNITIES

We need you! Looking for volunteers for the Fort FestiveFall at Fort Casey. Volunteers needed for corn maze, pie-eating contest, cakewalk and other activities Sept. 23. Please email us at KeepersofAHL@gmail.com for more information.

Big Brothers Big Sisters of Island County (BBBSIC) is actively seeking new member(s) for its board of directors. Join the board's exciting array of professionals! BBBSIC is seeking individuals who are committed to defending the potential of youth in our community through their time, skill sets, and influence in the community. To complement the existing board, candidates with expertise in accounting, law, nonprofit

How'd you do?

2	6	8	7	3	9	5	4	1
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8	7	1	2	9	5	4	6	3
4	3	6	1	8	7	9	5	2
5	2	9	4	6	3	7	1	8

management, networking, or fundraising are of particular interest. Committed to diversifying its board to better represent our community, BBBSIC encourages BIPOC and LGBTQIA community members to inquire. Please contact admin@bbbsic-landcounty.org for more information.

The Island County Medical Reserve Corps (ICMRC) is a local network of volunteers organized to improve the health and safety of communities on Whidbey and Camano Islands. Volunteers primarily include medical and public health professionals but other volunteers who have no healthcare backgrounds are also utilized. MRC responds to local emergencies such as natural disasters and public health emergencies. If you are interested in volunteering please contact us at Island County MRC website for application and information.

If you are looking for a meaningful volunteer opportunity, look no further! When you volunteer at one of the Habitat for Humanity of Island County stores, you are helping local families attain decent, affordable housing. Income from the stores is vital to giving families a path to homeownership. We need people who can commit to help out in our Oak Harbor or Freeland store at least two-hours per week. Schedules are flexible. Our friendly volunteers provide customer service, help with receiving donated household items and furniture, and maintain the store. We also need drivers and driver helpers who will professionally represent Habitat as they pick up donated items using our trucks. Please call either store for more information.

No Cheating!

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Oak Harbor: 360-675-8733, Freeland: 360-331-6272.

College student? Student of history? History buff? Opportunities are available to spend constructive volunteer hours at the Pacific Northwest Naval Air Museum. Go to www.pnwnam.org and click on "Volunteer" or just stop by and introduce yourself.

Mother Mentors needs volunteers! Oak Harbor families with young children need your help! Volunteer just a couple of hours a week to make a difference in someone's life! To volunteer or get more info, email wamothermentors@gmail.com or call 360-321-1484.

JOB MARKET

Seeking Caregiver(s) for elderly woman (me), semi-mobile, semi-self-reliant, fully cognitive. Light duties and walks. South Whidbey, Goss Lake – 2hrs per day, 7 days per week. Prefer women. Elderly/Retired welcomed. frandel@whidbey.com, 360-632-3853 (1)

Island Transit is Hiring! If you are looking for a solid career with great pay and benefits including two retirement plans, we are hiring. Visit www.islandtransit.org/employment to apply. Island Transit is a drug and alcohol free workplace and an equal employment opportunity employer.

ELECTRONICS

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LOST: Top section of fishing pole while fishing off the beach between Island County Parks Driftwood Park and Coupeville ferry. If found you can reach me at rlawler@hotmail.com. Reward (0)

ANIMALS/SUPPLIES

If you or someone you know needs help in feeding pet(s), WAIF Pet Food Banks may be

able to help. Pet Food Banks are located at WAIF thrift stores in Oak Harbor (465 NE Midway Blvd) and Freeland (1660 Roberta Ave) and are generously stocked by donations from the community. If you need assistance, please stop by.

WANTED

Always buying antiques, collectibles, sporting goods, tools, garden equipment, furniture, vehicles, tractors and boats. Cash paid at loading out. 45 years experience. 360-678-5888 or text 360-969-1948.

CLASSIFIED INFORMATION

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