

September 26 through October 2, 2024

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Whidbey Weekly

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Whidbey Island



CIDER festival Sept 28 2024

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All: Cider Press, Exhibits, Vendors, Hayrides

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\$45 - At Door

<https://pacificriminstitute.org/news-events/ciderfestival.html>



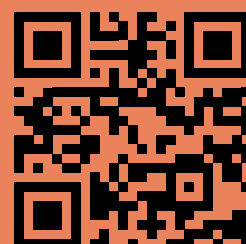
Benefiting Pacific Rim Institute for Environmental Stewardship
180 Parker Rd Coupeville, WA 98239 360.678.5586



Whidbey Weekly

www.whidbeyweekly.com

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Check out our Fall Family Guide In the Centerfold



Whidbey Island spirit (and spirits) on tap at upcoming Cider Festival

By Jon Bach | Whidbey Weekly

September is harvest time, which means it's time for different kinds of ciders made from local produce on the island, like apples, blueberries, pumpkins, and dandelions. Last year's Whidbey Island Cider Festival was held at the Pacific Rim Institute but expanded to the point where a new space was needed. This year, the Cider Festival will be held on Saturday, September 28, from 10:00 a.m. to 5:00 p.m. at Greenbank Farm, located at 765 Wonn Rd in Greenbank.

"The Port of Coupeville is thrilled to be hosting this event at Greenbank Farm this year. We look forward to another fantastic event here at the farm," said Muri Mitschak, Event Coordinator for the Port of Coupeville.

The Festival is an opportunity to taste a wide variety of ciders, as well as meads, wine, and craft beers. It's also a family-friendly event, a day full of music and entertainment geared toward young people and families, with a wide variety of food.

New this year are many more vendors, making it more of a festival similar to the Harvest Faire, also held at Greenbank Farm earlier this month. The event is free for anyone not participating in cider and other alcohol tastings, but those who want to sample the varieties of local ciders, beers, meads, and spirits must purchase a tasting glass and 10 tokens (admission is \$40 in advance and \$45 at the door). There will be free kids' crafts in the circus tent, Clementine the Amazing Face Painter, family games on the lawn, and free hayrides.

Local craft beer providers include Wicked Teuton and Crossed Arrows Brewery. Local mead will be provided by Hierophant Meadery. Local cider will come from Misfit Island Cider Company and Greenbank Cidery. Local spirits selections will come from Whidbey Island Distillery. Other off-island providers include the Republic of Cider in downtown Seattle, Empyrical Cider in Edmonds, and 2 Towns Ciderhouse from Corvallis, Oregon.

The Misfit Island Cider Company in Langley is a small micro-cidery specializing in unique English and American-style dry ciders. They are also actively on tap at places like Double Bluff Brewing, the Freeland Cafe, and Thirsty Crab Brewery



A glass of cherry bochet mead. (photo courtesy of Hierophant Meadery)



Last year's Whidbey Island Cider Festival held at the Pacific Rim Institute raised almost \$16,000 for prairie preservation. The cause is the same this year, but the event will be held at Greenbank Farm in Greenbank. (photo courtesy of PRI)

and have been on tap or in bottles at a variety of other South End restaurants periodically.

"We love being part of our community and thrive on the relationships we have built," said owner CJ Powell. "These relationships are essential to our growth and our day-to-day. We love using hyper-local ingredients whenever possible."

Their Island Blues cider, which Powell said is a crowd favorite, features blueberries from Mutiny Bay Blues—an organic blueberry farm in Freeland. They also make a Mahalo Cider, where apples are picked from the trees of local residents.

"If Whidbey Island was a cider, I would say it would have to be our Mahalo cider," he said. "It's a fun, funky dry cider that represents a slice of the island, and it's different every year based on the apples we use."

Powell added that Hierophant Meadery was pivotal to Misfit Island Cider Company's growth by allowing them to have deliveries sent there and "being a general role model as a fellow maker."

Jeremy Kyncl is the owner of Hierophant on Double Bluff Road in Freeland. He and co-owner Michelle Scandalis will bring a large assortment of meads to share, the newest being an Elderflower Jasmine champagne-style mead they released last month, called "Queen of the May."

Local brewer Steve Chavez, owner of Crossed Arrows Brewery in Oak Harbor, will be bringing four offerings: one of their flagship beers—Urgent Care Coffee IPA; their "Jack o' Spice" pumpkin ale made with spiced tea and dandelions; their Vega Azul blueberry açai lager; and their Peach Blonde, brewed with white tea and lemongrass.

However creative those four brews are, what may steal the show is how Chavez says he will be serving them.

"We get to test our mobile tap room," he said, referring to his 1977 Chevrolet Jamboree—a recreational vehicle dubbed the "Beer-V." It's capable of six taps, but Chavez said, "We wanted to keep it simple to start off."

The funds raised from the Festival support the Pacific Rim Institute's core program—prairie habitat restoration.

"Prairies are Washington's most endangered ecosystem," said long-time volunteer and PRI Board Advisor Teresa Ellis. "Less than 3% remain in the state and less than 1% on Whidbey Island. A number of species will cease to exist without prairies."

At the PRI Native Plant Center, many volunteers help propagate native plants, seeds, and bulbs of rare and threatened prairie species. They use these plant materials on their own 175 acres in Central Whidbey, where prairie is being restored.

Last year, after expenses, the Cider Festival raised almost \$16,000 toward PRI's preservation efforts and other restoration projects throughout the Pacific Northwest.

"One of our greatest success stories has been our contribution to the recovery of the Golden Paintbrush, a previously federally listed endangered species," Ellis said. "As of the summer of 2023, Golden Paintbrush was removed from the endangered species list. PRI has the second-largest population of Golden Paintbrush and produces the seed needed

to continue the successful recovery of this sensitive species."

Festival organizers have also partnered with the Port of Coupeville, Whidbey Island Grown, Experience Whidbey, and the Whidbey and Camano Island Tourism Committee.

There will be a variety of food vendors, such as Bubba's Burgers, Chef in the Black Bandana, Old Spots Bistro, Linda's Mini Donuts, Taqueria Los Cantaritos, Caravan Catering, Deb's Dog Haus, Northwest Kettle Corn, and Digs from Gigs.

Music Schedule:

10:00 AM -- Kick Brass –
(brass instrument band based in Oak Harbor)

10:50 AM -- A Fiddle in the Forest --
(nationally touring Celtic/Bluegrass/
Folk family band)

11:40 AM -- Harbor Lights --
(folk, ragtime, and light rock,
featuring banjo and guitar)

12:30 PM -- Shifty Sailors –
(singing about maritime history and folklore)

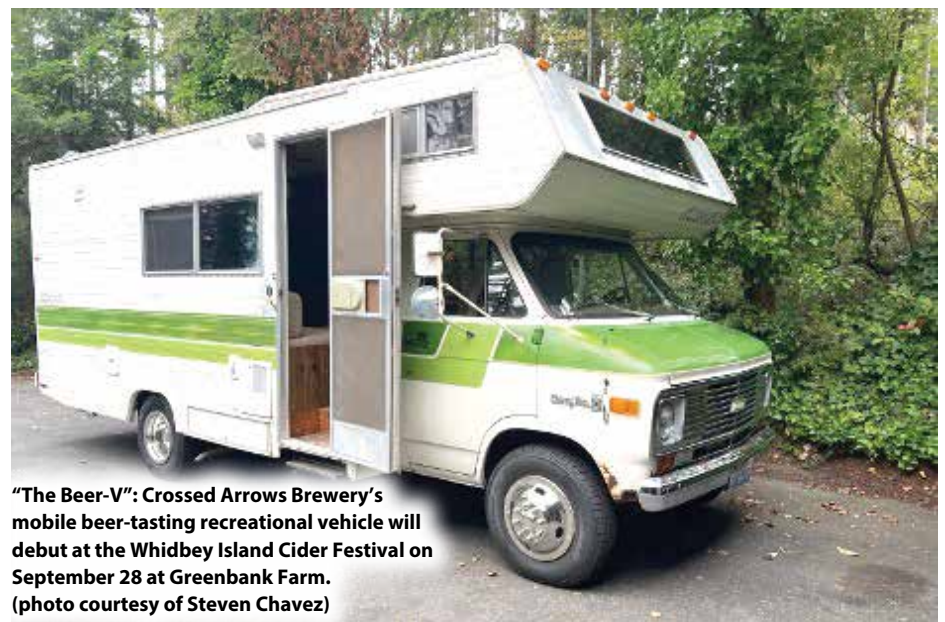
1:20 PM -- David Locke Accordion –
(South Whidbey's oldest living accordionist)

2:10 PM -- Hundred Huckleberries –
(Fast-driving bluegrass tunes and
sweet Americana ballads)

3:00 PM -- A Fiddle in the Forest

3:50 PM -- Wild Man Cooley –
(Barn dance classics from the
20's through 50's)

For more information, go to pacificriminstitute.org/news-events/ciderfestival.html or scan the QR code below with a smartphone camera.



"The Beer-V": Crossed Arrows Brewery's mobile beer-tasting recreational vehicle will debut at the Whidbey Island Cider Festival on September 28 at Greenbank Farm. (photo courtesy of Steven Chavez)

Life Tributes

Andrew Clark Messer July 18, 1942 – August 9, 2024

Andrew Clark Messer, age 82, of Greenbank, WA, passed away at home on Friday, August 9, 2024.

Andy, as he was known, was born on July 18, 1942, in Bremerton, WA, to Roland and Clarice Messer. He grew up living in various parts of Seattle. From an early age he participated in the Boy Scouts, in the end becoming an Eagle Scout and a Sea Scout.



Andy graduated from Lincoln High School and went on to the University of Washington (Flight School). He enlisted for active duty in the Navy in December of 1967 as a fighter pilot during the Vietnam War. When he returned in January 1970, he returned to the University of Washington for a master's degree in Astronautics and Aeronautics. He also joined the reserves at NAS Whidbey. In January 1972 he became employed at Boeing as an Aerodynamics Engineer. He transferred to "Boeing Test" in 1974 as a Production Test Pilot flying initial flights on commercial jets and engineering (T-33). He had various other assignments which resulted in travel to many places around the world. He was also assigned to the 777 program.

He had various hobbies, including astronomy and was an avid photographer, boater, and water skier. Andy showed up for all family events, graduations, weddings, Priest Lake family gatherings and high school reunions.

Andy was involved with the computer industry when it first became popular. He was also active at the Rod & Gun Club especially enjoying the shooting contests. He was always active in his community being the president of the Lagoon Point Association for 2 years and on the Architect Committee for 8 years.

He was preceded in death by, his parents, Rolund and Clarice Messer; his late wife, Jann Messer; his brother, John Messer; and Brother-in-Law, Fred.

Andy is survived by, his wife, Rita Luft; his sister, Margaret (Margo) (Dave) Widing; nieces, Teri (Terry) Wheeler, Lori (John) Maloney; stepdaughter, Judy (Gary) Bialek stepson, Blake Brownlee; Step granddaughter, Arianna Bialek, Great nieces, Jacquelyn (Ty) Barnes, Jenny (Jordan) Terry, Kathleen (Mihir) Maloney and great nephew, Brian (Ellie) Maloney. Great-great nephew, Caleb Terry, and brother-in-law, Rick Luft, sister-in-law, Yvonne (Jeff) Luft.

Andy had a good heart and was great at fixing whatever went wrong. The last few years he discovered the joys of relaxing in hot springs. Best of all, he enjoyed a good party, and was a fighter to the end.

A Memorial Service will be held at Trinity Lutheran Church off SR 525 in Freeland, WA, on October 12, 2024, at 1 pm.

In lieu of flowers please make donations to: Hillside College, 33 W. College St., Hillside, MI 49242 or

Boys Town, 200 Flannigan Blvd. P.O. Box 6000, Boys Town, NE 08010-9988

Family and friends are encouraged to share memories and condolences at www.whidbeymemorial.com

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BITS & PIECES

Rob Schouten Gallery presents
Mason Andrews, Timothy Haslet, Craig Kosak
October 2 - 28

Opening Reception:
Saturday, October 5 from 5 to 7 p.m.

This month, we are introducing three exciting new painters to the gallery:

Mason Andrews paints powerful portraits emerging from colorful, patterned backgrounds. An emerging self-taught artist, Andrews' style evokes an immediate emotional response that grabs the viewer's attention.

Mason explains, "I am an artist that specializes in portraiture but enjoys versatility. I hope to inspire, invoke thought, and bring happiness through my work."

Timothy Haslet presents expressive landscapes from his Whidbey Island surroundings. Haslet begins with a neon acrylic base layer and then paints with oils for each subsequent layer, giving the paintings both bright and muted color moments.

He states, "The colors and mediums that I use mirror the dense and saturated memory, feeling, and emotion I receive with each location. With each painting, I work a careful balance of describing enough form to recognize the place, but also enough that is open to interpretation and personal experience of the viewer. A viewer's eyes and memories complete the piece. Sharing my paintings with others is also like sharing the location of a secret beach or site."

In painter Craig Kosak's new series "Spirit Guides," mythological animals inspired by the sea, forests, and wildlife are portrayed on colorful backgrounds that become dimensional spaces conveying emotional experiences.

Kosak explains, "Having traveled extensively around the American West, my life and work are about the land and the creatures with whom I share life. Rather than make paintings that tell a story, I'm much more interested in making paintings that share a feeling. My work explores the inner world where things are felt more than seen. I am making representational paintings about emotional experiences."

View the Exhibition:

<https://www.robschoutengallery.com/mason-andrews>

<https://www.robschoutengallery.com/timothy-haslet>

<https://www.robschoutengallery.com/craig-kosak>

Please join us for our Opening Reception on Saturday, October 5 from 5 to 7 p.m. in conjunction with Langley's First Saturday Art Walk.

We'd love to see you!

Rob Schouten Gallery, a premier showcase for Whidbey Island and Northwest artists, is located at 101 Anthes Avenue, Langley, WA at the corner of First and Anthes.

October Gallery Hours: Weekends 10 - 5, Tuesdays by Appointment, other Weekdays 11 - 5

For further information, call 360.222.3070 or email info@robschoutengallery.com

[Submitted by: Rob Schouten Gallery]



Rebirth - oil on canvas by Mason Andrews - 24" x 16"



Coupeville Wharf diamond light - oil on canvas by Timothy Haslet - 30" x 40"



Gratitude Raven and the Spirit Rose - oil on canvas by Craig Kosak - 36" x 36"

Penn Cove Gallery October Featured Artist: Richard Nash

Richard Nash is a Pacific NW abstract painter and sculptor. His art is described as "thoughtful and well composed". Recently, Nash had a solo 3-1/2 month exhibition at the Museum



PCG, Richard Nash

of Northwest Art (MoNA) titled "Consonance" with 40 paintings and 9 sculptures up to 12.5 feet tall. Nash is often inspired by the play of light and shadow on architectural and organic forms and he embraces the unexpected opportunities that support the art. Influential to this framework are a one year art scholarship at Nihon University in Tokyo, Japan; a 30-year career as an art educator; exposure to the artists of the Bauhaus and New York Schools during his MFA studies at WSU; and a one year sabbatical to study art and architecture in Europe, Russia, Israel, Turkey and New York City for teaching art history.

Visit Penn Cove Gallery at 9 Front Street in Coupeville WA

Open daily 10:00am to 5:00pm.

[Submitted by: Pamela Good | Artist]



Nicotiana, Richard Nash

Mr. Oak Harbor Scholarship Competition proudly announces 2024 contestants

The following contestants have been accepted to participate in the second annual Mr. Oak Harbor Scholarship Competition on November 9 at the Oak Harbor High School SUB.

Mister Division

- Logan Hendricks
- Ka'imi Nero
- Max Gammache
- Aiden Mosquera
- Bryson Harris



Teen Division

- Brian Goodman
- Kepano Nero
- Tyler Pookphant
- Dylan Theriault



As participants, contestants will compete for thousands of dollars in scholarships in a unique six-week program that focuses on personal and professional growth through the development of leadership, communication, and marketability.

This competition is produced by Whidbey Royalty, a 501(c)(3) nonprofit organization whose mission is to inspire, challenge, and mentor contestants while providing opportunities for them to develop life skills that will enhance their confidence and sense of accomplishment. Those who are crowned Royalty will spend their year of reign serving the community.

Since 2015, Whidbey Royalty has delivered more than \$162,000 in scholarships and awards to local high school students. "We've had the honor of working with dozens of girls over the years, and now we're trailblazing with the Mr. Oak Harbor Scholarship Competition—there is no other program like it, and we're proud and excited to offer this opportunity," said River Powers, Program Director.

Tickets to the culminating event on November 9 can be purchased from one of the contestants, online at WhidbeyRoyalty.org, or at the door if not sold out.

For more information, visit WhidbeyRoyalty.org or email WhidbeyRoyalty@gmail.com.

[Submitted by: River Powers (she/her) Board President | Pageant Director | Royalty Director]

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1:45pm, 4:15pm & 7:15pm
The Wild Robot (PG)
2:00pm, 4:30pm & 7:30pm

COMING SOON:
10/4 "Joker: Folie a Deux"
10/25 "Venom: The Last Dance"
11/15 "Red One"

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Whidbey Island Grown Cooperative Hosts Tour of WSDA Infrastructure Grant Recipients



Whidbey Island Grown Cooperative (WIGC) recently hosted a tour showcasing the completed grant projects of recipients of the Washington State Department of Agriculture (WSDA) Infrastructure Grant. Six of the seven grant recipients participated, including Silva Family Farm, Ebey Road Farm, Lesedi Farm, Black Seed Farm, Glendale Shepherds, and WIGC, offering a closer look at their operations and the significant impact of grant funding on local agriculture.

The tour, led by WIGC Executive Director Shannon Bly and Board President Alanah Lawrason of Foggy Hill Farm, welcomed WSDA Director Derek Sandison, WSDA Food Policy Advisor Katie Rains, WSDA Regional Markets staff, USDA Rural Development State Director for Washington Helen Price Johnson, WA State Representative Clyde Shavers, Slow Food Whidbey President Karen Meyer, and Northwest Agriculture Business Center Executive Director Mike Peroni.

The first stop was Silva Berry Farm in North Whidbey, where owner Maura Silva shared how the grant enabled the purchase of processing equipment and a freezer, enhancing their capacity to sell fresh blueberries throughout the season. Attendees sampled three blueberry varieties and heard about the farm's future expansion plans.

At historic Ebey Road Farm, the tour viewed a repurposed barn (built in 1899) transformed into a food hub and storage facility. WIGC and the Bishops, the farm's seventh-generation owners, demonstrated their commitment to local grain production, showcasing their flour mill and its collaboration with Little Red Hen Bakery.

Lunch, provided by Goldies Restaurant and WIGC, featured pizza dough made from flour milled at Ebey Road Farm, a salad from Foggy Hill Farm, Full Cycle Farm, and Glendale Shepherds, and drinks from Lesedi Farm.

At Lesedi Farm's commercial kitchen, owner Dorcas Young spoke about plans for a larger facility to scale their processed food products. Dorcas and her daughter Maria discussed their achievements in processing certifications, which will enable them to train University of Washington students and new businesses in food formulation and processing. They also grow many of the beans and peppers used in their products.

The tour then stopped at Black Seed Farm in Langley, where participants learned about plans for a Halal processing facility and the challenges of logistics and community acceptance. The farm is a new venture on Whidbey, navigating the hurdles of building a food business from scratch, including establishing a well and bringing in power.

At Glendale Shepherds, owner Lynn highlighted how the WSDA grant allowed them to purchase a trailer and maintain crucial processing timelines despite staffing challenges at their meat processing facility.

The tour concluded at the WIGC warehouse at the Whidbey Island Fairgrounds, where attendees enjoyed a local food tasting featuring samples from over 30 local producers. The event highlighted the interconnectedness of the local food economy and the importance of community support.

Key themes from the tour included challenges related to staffing, regulatory obstacles, and infrastructure needs. The farmers' dedication to community engagement and sustainability reflected the resilience of Whidbey's agricultural landscape.

For more information about Whidbey Island Grown Cooperative and its initiatives, please visit www.whidbeyislandgrown.com.



Allyson Meyer, Experience Whidbey

WHIDBEY FOOTBALL RECAP

Oak Harbor High School 9/20 Results

Oak Harbor 19, Stanwood 13 - Wildcats Win!

The Oak Harbor High School Wildcats improved to 3-0 this season after a 19-13 victory against Stanwood High School. Jayson Champignon had a standout performance for Oak Harbor, contributing significantly on both offense and defense as a running back and safety.

Head Coach Marcus Hughes expressed satisfaction with his team's effort. "I thought our kids matched their physicality and made the plays they needed to make when it mattered most," Hughes said. "Our offense moved the ball well when we had it, but Stanwood does a great job of controlling the clock with their offense."

Up Next

The 3-0 Wildcats aim to extend their winning streak next week when they travel to Sedro-Woolley High School.

"A win over Sedro-Woolley will be massive; momentum is on our side, and destiny awaits. I truly see the potential of this team going far into postseason contention. If we can navigate the challenges posed by Sedro and Getchell, we have the makings of something special," said JJ Jensen, the play-by-play voice of OHHS football for Sound Sports Net.

Following the Action

You can tune into the OHHS vs. Sedro-Woolley game on Friday on Sound Sports Net by visiting their website, soundsportsnet.com. Follow "Sound Sports Net" on Facebook for updates. Broadcasts begin at 5:30 p.m., with a pregame show at 6:40 p.m. and kickoff at 7:00 p.m.

South Whidbey High School 9/20 Results

Sultan 35, South Whidbey 14

After a win against Evergreen the previous week, South Whidbey lost to Sultan in a conference game, falling to 1-1 on the season.

Up Next

South Whidbey will host Friday Harbor at home with a kickoff at 5 p.m. on Friday, September 27.

Coupeville High School 9/21 Results

Granite Falls 43, Coupeville 6

The Coupeville varsity football team lost 43-6 in a home non-conference game against Granite Falls on Saturday. This marked the team's first loss of the season, bringing its record to 2-1.

Up Next

Coupeville will face Cedar Park Christian on the road on Saturday, September 28, with a kickoff at 7 p.m.

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Friday, September 27
Oak Harbor @ Sedro-Woolley
Kickoff at 7:00 p.m.

Friday, October 4
Oak Harbor @ Marysville-Getchell
Kickoff at 7:00 p.m.

Friday, October 11
Mount Vernon @ Oak Harbor
Kickoff at 7:00 p.m.

Friday, October 18
Snohomish @ Oak Harbor
Kickoff at 7:00 p.m.

www.soundsportsnet.com

Your Guide to Family Fun This Fall

Amy Hannold | Macaroni Kid Whidbey Island

Fall is here and with it come so many events and activities to look forward to! The following are a variety of events to fill your calendar with dates of fun in October and November. More events will be announced in the coming weeks, so connect with Macaroni Kid Whidbey Island at Whidbeyisland.macaronikid.com for their Fall Events Guide and on Facebook, "Whidbey Island Events and More", so that you don't miss anything!

In addition to these events, our local libraries have storytimes, family programs and teen groups to enjoy. Mother Mentors of Whidbey Island (mothermentors.org) is hosting playdates and support groups for families with young children. These are great opportunities to get out of the house and make new friends.

OTHER PLACES TO FIND CLASSES, ACTIVITIES AND FAMILY PROGRAMS:

OAK HARBOR PARKS AND RECREATION:
www.oakharbor.gov/706/Activity-Guide-Newspaper

NORTH WHIDBEY POOL, PARKS AND RECREATION:
<https://nwpprd.org/>

SOUTH WHIDBEY PARKS AND RECREATION:
<https://swparks.org/programs/youth/>

ISLAND COUNTY PARENT-TO-PARENT:
Island County Parent to parent serves families who are caring for a child with special needs. They offer resources, events and meet-ups. islandcountywa.gov/198/Parent-to-Parent or on Facebook.

NASWI MWR AND FAMILY RESOURCE CENTER:
Those affiliated with the military have lots of activities to enjoy including classes, storytimes, game nights, classes, holiday fun and more: Whidbey.navylifepnw.com/events.

UPCOMING EVENTS:

FRIENDS OF THE CLINTON LIBRARY BOOK SALE
Saturday, September 28, 10:30 a.m. – 3 p.m.
Clinton Community Hall, 6411 Central Avenue, Clinton

RANGER HOUR AT THE OAK HARBOR LIBRARY: "OWLS ARE A HOOT"
Friday, October 4, 4 p.m. – 5 p.m.
Learn "who" calls Deception Pass State Park home and how these nocturnal predators use their crafty survival skills to rule the night sky. All ages welcome.

ISLAND COUNTY 4-H RALLY DAY
Saturday, October 5, 11 a.m. – 3 p.m.
Whidbey Farm and Market, 1422 N. Monroe Landing Road, Oak Harbor
Get to know all of the fun and educational experiences our local 4-H program offers. Youth ages 6-17 can raise animals of all kinds, explore S.T.E.M. projects, participate in teen leadership and more. There will be animals to pet, games to play and new friends to meet!

DIA DE FIESTA – A HISPANIC HERITAGE FESTIVAL
Saturday, October 5, 11 a.m. – 5 p.m.
Downtown Oak Harbor
Experience the Hispanic culture with food, vendors, mariachi, music, dancing and entertainment.

BUILD A SCARECROW AT THE WHIDBEY ISLAND FAIR
Saturday, October 5, 12 – 4 p.m.
Whidbey Island Fairgrounds, 819 Camano Ave., Langley
All materials will be provided and professional helpers will be on-site. \$10 per scarecrow. A BBQ hot dog lunch will be available by donation. Non-perishable food donations welcome to support Good Cheer Food Bank.

MEERKERK GARDENS OCTOBERFEST AND FALL PLANT SALE
Saturday, October 5, 12 – 4 p.m.
3531 Meerkerk Lane, Greenbank
Enjoy the sights, sounds and tastes of Bavaria with live music, traditional German food and a beer garden. Choose from hundreds of plants on sale in time for fall planting season. Dogs on a leash are welcome, bring your lawn chair. \$15 for adults, kids 13 and under are free.

DAVID DAVINCI THRILLUSIONST SHOW
Saturday, October 5, at 7 p.m.

Oak Harbor High School, 1 Wildcat Way, Oak Harbor
An unforgettable evening filled with wonder and excitement. Presented by Coldwell Banker 360 Team, the event proceeds benefit Ryan's House for Youth. Tickets are \$20, available at <http://Tinyurl.com/ForRyansHouse>

SKAGIT VALLEY FESTIVAL OF FAMILY FARMS TOUR
Saturday, October 5 and Sunday, October 6, 10 a.m. – 4 p.m.

A hands-on-experience learning what it takes to run a farm, from growing crops to feeding animals. Use the farm map to enjoy a self-guided scenic tour through Skagit County and plan your stops to visit each participating family farm! Farms have a variety of activities such as free samples, corn and hay mazes, animal exhibits, pumpkins and more. Festivaloffamilyfarms.com.

STEAM SUNDAY AT FREELAND LIBRARY
Sunday, October 6, 2 – 4 p.m.

Can you build a house that is shake-proof? This month, explore earthquakes and some other hands-on earth science activities. A "Drop-In" program for ages 5-13.

SOUTH WHIDBEY FALL VACCINATION CLINIC
Tuesday, October 8, 3 – 7 p.m.
South Whidbey High School Commons

Cost-free flu and COVID vaccinations regardless of insurance status to those who are uninsured, underinsured, or fully-insured. If you have insurance, please bring a copy of your insurance card. Registration is preferred at Prepmod.doh.wa.gov or contact Island County Public Health at (360) 678-5111. Walk-ins welcome.

RESOURCE AND TRANSITION FAIR WITH ISLAND COUNTY PARENT TO PARENT
Tuesday, October 8, 5 – 7:15 p.m.

Coupeville High School, 501 S. Main Street
Information for individuals with disabilities and their families as they consider life in school and beyond. Students on IEPs & 504 Plans and their families. 20-plus resource booths, presentations and dinner.

CELEBRATE LATIN AMERICAN HERITAGE AT OAK HARBOR LIBRARY
Saturday, October 12, 2 – 3 p.m.

Celebrate Latin American Heritage with a Mixteco Folklorico dance and live music performance by students from the Mount Vernon School District.

FRIENDS OF THE FREELAND LIBRARY BOOK SALE
Saturday, October 12, 10 a.m. – 4 p.m.

FRIENDS OF THE OAK HARBOR LIBRARY POP-UP BOOK SALE
Friday, October 18 and Saturday, October 19, 10 a.m. 5 p.m.

Find your next read at the Oak Harbor Friends of the Library Pop-Up Book Sale! Hundreds of gently used children's and adult books, CDs and DVDs are available at bargain prices. The sale will be held in the Oak Harbor Library entrance lobby.

WHEELS ON THE BUS STORYTIME WITH ISLAND TRANSIT

Saturday, October 19, 11 a.m. – 12 p.m.
Clinton Community Hall, 6411 Central Avenue, Clinton

We'll meet a bus driver, tour the bus, then find a seat and settle in for stories and songs about public transportation. No registration is required. This event will be held outside and onboard the bus. Coupeville Library will host this same event on Thursday, November 21, 9:30 a.m.–10:30 a.m.

ISLAND COUNTY EMERGENCY PREPAREDNESS FAIR
Saturday, October 19, 10 a.m. – 2 p.m.

North Whidbey Middle School, 67 NE Izett St., Oak Harbor
Being prepared can reduce fear, anxiety, and losses that accompany disasters. Come to the preparedness fair to see live life saving demos, guest speakers, local organizations that help in disaster. All ages are welcome, free entry into the prize drawing.

OCTOBERFEST AT GREENBANK FARM
Saturday, October 19, 11 a.m. – 4 p.m.

Greenbank Farm, 765 Wonn Rd, Greenbank
Dress in your finest dirndls and lederhosen for this family-friendly event. Local handcrafted beers, cider and German wines available for purchase along with brats and hot dogs from Coupe's Last Stand Bratwagon and traditional pastries from Seattle's Kaffeeklatsch German Bakery. Enter the Saratoga Sausage Toss, Hammerschlagen (Nail Hitting) and Masskrugstemmen (Stein Lifting) for a chance to win prizes, plus a special family friendly area to include games and art activities. Proceeds benefit Saratoga Orchestra's Education and Enrichment programs. Tickets are \$20 online presale and \$25 purchased at the door. Information and tickets at Sowhidbey.com.

BELLINGHAM COMICON
Saturday, October 19, 10 a.m. – 5 p.m.

Ferndale Events Center, 5715 Barrett Rd, Ferndale, WA 98248
Northwest Washington's Premier Comic Book Show and Pop Culture Event featuring professional comic book Artists, local retailers, Vendors bringing hard to find collectibles, local Artists and Nerd Crafters. Advanced Tickets \$10 /Tickets at door \$15. Kids 7& under always FREE!
<https://bellingham-comicon.ticketbud.com/2024-bellingham-comicon>

LEGO® BLOCK PARTY AT COUPEVILLE LIBRARY
Friday, October 25, 2:00 – 3:00 p.m.

Create with LEGO® at the library! Build independently or with others. We'll provide the LEGO®; you provide the imagination. This is a drop-in program designed for ages 5 and up.

RANGER HOUR AT THE OAK HARBOR LIBRARY: "FUN FUNGI"

Friday, November 1, 4 – 5 p.m.
Discover the "fun" in fungi! What are fungi? What makes them so cool? And what types can we find on Whidbey Island. All ages are welcome.

STEAM SUNDAY AT FREELAND LIBRARY: "DIGGING DINOSAURS"

Sunday, November 3, 2 p.m. – 4 p.m.
We will be digging into dinosaurs and fossils. Drop in on the first Sunday of each month for some hands-on STEAM fun! For ages 5-13.

DIA DE LOS MUERTOS/DAY OF THE DEAD CELEBRATION

Saturday, November 2, 5 p.m. – 8 p.m.

Wallin-Stucky Funeral Home
1811 NE 16th Avenue, Oak Harbor

Calling all souls! A free day of remembrance event for our loved ones who have passed. Food and drinks, music, facepainting, and more. Bring a framed photo of your loved one for our ofrenda.

FRIENDS OF THE FREELAND LIBRARY BOOK SALE
Saturday, November 9, 10 a.m. – 2 p.m.

QUEEN-BEE PANTRY IS HOSTING "YOUTH NIGHT AT THE BAYVIEW HALL"

Sunday, November 9, 3 – 6 p.m.
Music, games, a reading area. Bring a snack to share!

All ages are welcome. \$5 Admission Fee. Queen-beepantry.com for updates on other upcoming events they are hosting.

READING WITH ROVER AT COUPEVILLE LIBRARY
Saturday, November 16, 2024,

2:00 – 3:00 p.m.
Stop by to read aloud to a sweet and patient therapy dog. Dogs provide a loving, nonjudgmental audience for readers of all skill levels. For independent readers, with an adult.

NIGHT TO REMEMBER PROM FOR AGES 14+ WITH ISLAND COUNTY PARENT TO PARENT

Sunday, November 17, 2 – 4 p.m.
Oak Harbor Elks Lodge, 1155 NE Ernst St.
A special needs prom for ages 14 and older. It's a fun opportunity to dress up and dance with friends. RSVP required, call/text Tiffany at 360-632-7539. Admission is free.

READING WITH ROVER AT THE OAK HARBOR LIBRARY

Monday, November 18, 2:30 – 4 p.m.
Children build reading skills and confidence by reading aloud to a certified therapy dog. For elementary students ages 5-12, with an adult.

FRIENDS OF THE COUPEVILLE LIBRARY GINGERBREAD KIT PICK UP

Sunday, November 24, 2024, 1 – 4 p.m., while supplies last.
Pick up your gingerbread kit and then bring your completed gingerbread creation to the Coupeville Library between November 25 and December 14 for display and judging. Winners will be announced during the Red Ticket Drawing at the Island County Historical Museum on December 15.

GINGERBREAD ARCHITECTURE AT THE COUPEVILLE LIBRARY

Saturday, November 30, 2024, 10 – 11:30 a.m.
Make a "gingerbread" home, or train, or yurt. With graham crackers, frosting, and other edibles, use your imagination and engineering skills to make a tasty structure. If you'd like, enter your creation in the Friends of the Coupeville Library Annual Gingerbread Challenge. Free for all while supplies last. You are welcome to bring other items that you are willing to share.

HALLOWEEN AND HARVEST FESTIVALS:

The "Haunting of Coupeville" offers a variety of events during the month of October. Events happening in the Coupeville area are listed at Hauntingofcoupeville.org. Self-guided events include the "Scarecrow Trail", in the theme of "Beetlejuice" this year, where you tour Coupeville to meet the themed scarecrows. Maps are available at the Coupeville Chamber of Commerce or Coupeville Library where you can also vote for your favorite. While picking up your map, be sure and stop by the "Weary Bones Graveyard", which can be accessed through the Rec Hall parking lot on Coveland Street or from Alexander Street, next to the Chamber of Commerce. Carefully stroll through Weary



THANK YOU FOR READING WHIDBEY WEEKLY | REDUCE → REUSE → RECYCLE

Bones Rest Stop Cemetery and delight in the wording on the gravestones. However, use caution, not all our cemetery residents rest in peace!

PUMPKIN PATCHES:

SCENIC ISLE FARM: 46 South Ebey Road, Coupeville: The pumpkin stand will be open every day in October, on weekends there'll be trolley rides to the patch and lots of family fun: 10a.m. – 5p.m. They will also have a Haunted Barn and a Sunflower Spook this year! Stay tuned to their Facebook for updates.

WHIDBEY FARM AND MARKET: 1422 Monroe Landing Road, Oak Harbor: Corn maze and fall produce. Open Friday through Sunday, 11 a.m. – 6 p.m.

THE FARM STAND: 36699 SR 20, Oak Harbor: Fall produce, corn maze and pumpkins. Open daily 11 a.m. – 6 p.m.

CASE FARM: Located on Case Road, Oak Harbor: This year, Case Farm's supply of pumpkins will be limited to school group visits, however they do have an honesty stand with fall produce and their farm animals on display. Prior to Halloween, they will host a "Lighted Pumpkin" walk. Tune to Case Farm on Facebook, for updates.

SCHUH FARM: 15565 SR 536, Mount Vernon: Fun at the farm includes a tractor train, barrel, hayride, and corn maze every weekend in October 10am to 5pm (weather permitting). Corn maze open daily 10a.m.– 5p.m. 3 fields of pumpkins (U-pick or We-pick), a variety of pumpkins and squash, a 3-acre corn maze, recycled junction playground, and food vendors. Schuhfarmswa.com.

GORDON SKAGIT FARMS: 15598 McLean Rd., Mt. Vernon, 9 a.m.– 6 p.m. daily. Over 150 varieties of pumpkins and squash for both culinary delights and decorative displays to bring the season to life! They also offer local produce, and a corn maze. GordonSkagitFarms.com.

"BOO" SOMEONE:

Whidbey Yard Cards will BOO someone of your choice (a neighbor, school principal or teacher, your kids, etc.) with a BOOtiful rental display, a sweet personalized card and a goodie bag filled with treats. Whidbeyyardcards.com.

EVENTS:

FALL HARVEST FEST AT VENTURE OUT NURSERY
3693 Scriven Lane, Langley

Saturday and Sunday,
September 28th & 29th
Saturday: 9:00 a.m. – 4:30 p.m.
Sunday: 11:00 a.m. – 4:00 p.m.

Join us for some good old fashioned fall family fun the weekend of September 28th and 29th! Kids will love our festive pumpkin patch and can get their face painted (1pm – 4pm daily) while everyone enjoys cider and treats. Activities, cider and treats are free.

OAK HARBOR PARKS AND RECREATION HARVEST FESTIVAL

Saturday, October 5, 11 a.m. – 2 p.m.
OHRP, 51 SE Jerome St., Oak Harbor

Crafts, games and disc golf. Food will be available for purchase.

WHIDBEY'S HAUNTED LODGE BAZAAR AND TRUNK-OR-TREAT

Sunday, October 6, 12 p.m. to 5 p.m.
Oak Harbor Elks Lodge, 155 NE Ernst St., Oak Harbor

Fun for all ages! 40 vendors, food trucks, indoor trick-or-treating, haunted house, kid's activities character picture opportunities door prizes and a dance performance by the "Witches of Skagit", at 2 p.m.

COUPEVILLE HARVEST FAIR AT THE COUPEVILLE FARMER'S MARKET

Saturday, October 12, 10 a.m. to 4 p.m.
788 NW Alexander St., Coupeville

A fun day with a haybale maze, face painting, pumpkin patch, and antique tractors. Bring your pennies for the "Penny Carnival".

SPOOKY HEADS AND MAGIC POTIONS AT THE LANGLEY LIBRARY

Wednesday, October 16, 3 – 4 p.m.
Create some spooky decor. Carve your own spooky apple head and decorate a potion bottle. No registration necessary, but supplies are limited.

NORTH WHIDBEY FIRE AND RESCUE PRESENTS A "HAUNTED DRIVE-THRU" AND TRUNK-OR-TREAT

Saturday, October 19, 5 – 7 p.m.
NWFR Station 25, 2720 Heller St.

Treats, a car-smash, and spooky drive-thru.

QUEEN BEE PANTRY PRESENTS A TRUNK-OR-TREAT

Saturday, October 19, 5 – 8 p.m.
Whidbey Telcom, 1651 E. Main Street, Freeland

Crabby Coffee will supply free hot chocolate for the kids.

MONSTER MASH FALL MARKET AT THE LOG CABIN

Saturday, October 19, 5 p.m. – 9 p.m.
The Log Cabin on Midway, 390 NE Midway Blvd., Oak Harbor

A night of family-friendly fun with food trucks and vendors.

WHIDBEY REN FAIRE PRESENTS A "HARVEST MOON MARKET"

Friday, October 25 through Sunday, October 27, 5 – 10 p.m.
Greenbank Farm, 765 Wonn Road, Greenbank

Tickets: \$12 online pre-sale, \$15 at the door. Ages 12 and younger are free.

Don your costumes if you wish and come enjoy a haunted barn, artisan vendor marketplace, trick-or-treating, beer garden, live entertainment featuring the "Wings Circus, pony rides, carnival games, kids activities, and food trucks. Proceeds support the 2025 Whidbey Ren Fair next spring. Whidbeyislandrenfaire.org.

FAMILY BIBLE CHURCH HARVEST FESTIVAL

Friday, October 25, 5 – 7 p.m.
2760 Heller Road, Oak Harbor

Families are invited to an evening of games, food, RC car and drone play, crafts and treats. Costumes are welcome. The event is entirely free and everyone is welcome.

HALLOWEEN DANCE PARTY WITH ISLAND COUNTY PARENT TO PARENT

Saturday, October 26, 12 – 2 p.m.
The Center in Oak Harbor

51 SE Jerome St., Oak Harbor

Join us for a potluck, crafts, music, and facepainting. Admission is free.

Costumes are encouraged, but not required. Please, no scary costumes.

If you are able, please bring a snack, dessert or side dish to share. Island County Parent to parent serves families who are caring for a child with special needs. People of all abilities are welcome to this event.

COUPEVILLE'S TORCHLIGHT PARADE AND STREET DANCE

Sat., October 26, 5 – 7 p.m.
Downtown Coupeville

Celebrate the spooky season by joining in costume for the 5:30 parade, or viewing the parade and dancing to music with DJ Moose. Gather at Cook's Corner Park (9th and Main St.) at 5 p.m. if you want to be in the parade.

THE GREAT COUPEVILLE PUMPKIN RACE

Sunday, October 27, at 2 p.m., NW Coveland Street by the Town Park

Locals and visitors of all ages compete and have fun racing their creations. For the official Pumpkin Race Rules, Coupevillehistoricwaterfront.com/pumpkinrace.

TRUNK-OR-TREAT WITH CHRISTIAN LIFE COMMUNITY CHURCH

1832 Scott Road, Freeland
Sunday, October 27, 3 – 5 p.m.
In addition to treats, there will be pumpkin painting, hot dogs, games, kettle corn and a photo booth.

NOT SO SPOOKY STORIES AND CRAFTS AT FREELAND LIBRARY

Wednesday, October 30, 3 – 4 p.m.
Listen to some slightly spooky stories and enjoy some autumn-themed crafts and activities.

SPOOKTACULAR LANGLEY

Thursday, October 31, 2:30 – 5 p.m.
Come Trick-or-Treat in downtown Langley where the town and merchants are dressed for the holiday with treats for the kids. Dog owners are invited to dress their kid-friendly dogs for a walk about town. Look for the crow poster in participating shop windows and doors.

CLINTON CHAMBER OF COMMERCE TRUNK-OR-TREAT

Thursday, October 31, 4 – 7 p.m.
Thirsty Crab Brewery and Event Space, 9000 SR 525, Clinton
Tour the trunks for treats and fun activities. Live music and a canine costume parade.

OAK HARBOR MAIN STREET PRESENTS "NO TRICKS, SAFE TREATS"

Thursday, October 31, 5 – 7 p.m.
Stroll Downtown Oak Harbor for treats, costume contests and more!



Now Showing!
CHECK ONLINE FOR DETAILS

Blue Fox DRIVE-IN THEATER
Box office, SnackBar, Arcade & Tavern open at 4pm.
First movie starts at 7pm.
11 & OVER \$6.50*; KIDS 5-10 \$1.00*; 4 & UNDER FREE *CASH PRICES
GO KARTS CLOSED FOR THE SEASON
1403 N MONROE LANDING RD • OAK HARBOR
360-675-5667 • www.bluefoxdrivein.com

DIA DE FIESTA
HISPANIC HERITAGE FESTIVAL
October 5, 2024 * 11AM-5PM
DOWNTOWN OAK HARBOR
FOOD * VENDORS * MARIACHI
MUSIC * DANCING * ENTERTAINMENT
10am-12pm DJ Alvarez • 12-1pm Shannon Patiño
1-2:30pm DJ Alvarez & Latin Dance Lessons with Master Mix Entertainment
2:30-3:30pm Piñatas sponsored by Natalia Talo State Farm Insurance
3:30-5pm Mariachi Colima sponsored by El Cazador

Thank You To Our Sponsors & Supporters:

WHIDBEY KID'S CORNER

BY: VANESSA CISCO

WHY DO LEAVES CHANGE COLOR?

Do you ever wonder why the leaves change color in the fall? As the days get shorter and the temperature drops, the leaves' food-making process slows down. Because of this, chlorophyll in the leaves breaks down, causing the leaves to change colors.



Leaves changing colors is a type of chemical change!

Chlorophyll

Chlorophyll is a green pigment (natural color) found in many plants. As mentioned before, as chlorophyll is broken down, the green fades away and shows colors like red, yellow, and brown.



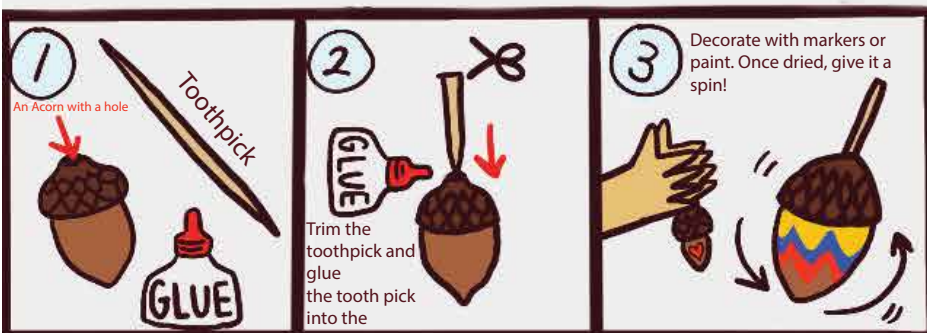
Leaf Art

Look for leaves outside and make leaf art! Using different kinds of leaves, you can make shapes and characters.



3 STEP

Acorn Spinning Toy:



Island Angler

By Tracy Loescher

PRESERVING OUR CATCH

If you have been lucky enough to catch more coho salmon than you family can eat in a weekend you might be asking yourself how am I going to preserve the extra fish for long term? My first memory of this question was back in 1984 when my buddies and I landed two coolers full of Kokanee salmon from an ice cold river in Idaho. Thank goodness for my wife's parents, my mother-in-law said "Tracy, if you clean them we will use the pressure canner on them." I spent the next few hours cleaning and preparing the kokanee that would fill the pint size canning jars. Once properly processed and sealed the canned fish provided healthy, delicious protein for our families and provided many months of trusted food storage. That experience years ago gave me the confidence to pressure cook fish to this day.

Coho salmon like all salmon are too precious to lose to freezer burn so here are two great ways to keep your family safely eating fish for months or even years.

SMOKING THE FISH: Smoking fish is one of the oldest and most reliable ways to preserve fish. The real star in the smoking process is the salt. Salt is the key ingredient that dries and cures the flesh so it can be resistant to spoilage. However, simply salt-brining and slow smoking the fish is not enough by itself to eliminate spoilage, long term protection requires vacuum sealing, or cling-wrap followed by butcher paper; then freezing must accompany the finished product to ensure its maximum storage life. There are endless recipes for smoked salmon out there, here is the one that I use, it's simple and delicious. Remember it's hard to make good beef jerky from boot leather; the same holds true for good smoked salmon, the quicker you process your catch the better the end result will be. Here are the basic steps I use to create great smoked salmon.

1. 1 cup of kosher salt, 1 cup of dark brown sugar, and 3 Tbsp of fresh lemon juice. Dissolve the salt and sugar in 1 gallon of water and add the lemon juice.
2. Cut the fish fillets of salmon into 3 to 4 inch chunks and place them into the brine for 8 to 12 hours max.
3. Remove the fish from the brine, give the fish a quick rinse under cold water and pat dry with a paper towel. Place the fillets on the smoker drying racks and let the fillets air-dry for 3-4 hours.
4. Place the racks of fish in the smoker and try to maintain a smoker temperature of 145-150 degrees. I use only one one pan (about three cups) of alder wood chips, after about 2 hours I remove the pan and continue to cook the fish until the dryness of the fish fillet I want is reached.
5. Remove the cooked fish from the smoker and let the fillets cool off a little, while the fillets are still warm I remove the skin and use a spoon to remove the darker flesh (fat-layer) that can give the fillet a slight fishy taste over time.

PRESSURE CANNING FISH: The thought of pressure canning meat can be intimidating with all of the attention to details required to create the finished jars of goodness, but if we follow long trusted techniques and instructions the fears that come with pressure canning can be removed. One of the fears many people have is the pressure needed to remove all foodborne bacteria. Most kitchens have an insta-pot in them today that operates at 11.6 psi, so if you feel comfortable around this appliance then you can pressure cook salmon using a large canner because canning fish at sea level uses 11 psi. Here are the basic steps I use to pressure cook fish.

1. Inspect and clean the pressure cooker, check for overall good working condition, no cracks, broken parts and worn out rubber gasket seals.
2. Select and wash the size canning jars you want (I use widemouth pint jars, their easy to fill and stack nicely in the cooker) only use jars that are made for canning DO NOT use pickle or mayonnaise type jars, they can't take the heat and pressure.
3. I always buy new canning lids for the jars, you can reuse the lock rings if they are in good shape, no rust or out-of-round. I let the lids soak in a saucepan of water on the stove on low heat while I fill the jars, this softens the rubber on the lids and makes for a good seal on the jar.
4. I fillet my salmon and remove the skin, then cut the flesh into chunks and tightly add the salmon into the jars leaving 1 inch of head-room from the top. I add a pinch of salt and sometimes a small slice of lemon, do not add water the fish will provide its own liquid.
5. Use a damp cloth to wipe any food particles from the rim of the jar, add a lid from the stovetop saucepan and twist on a lock-ring until snug.
6. I pressure cook outside or in the garage on my camp-chef propane stove. It's an easy clean-up but the kitchen stove top works just fine. I place a diffuser in the bottom of the cooker and add about three inches of water, next I carefully add the salmon filled jars in the water bath, lock down the lid and begin heating.
7. Be sure to open the steam vent and let the cooker vent a second or two then close the vent. Let the pressure rise on the pressure gauge to 11 psi and start a timer for 100 minutes. 11-13 psi must be maintained for the 100 minutes or the time must be started over. If your canner has a jiggle type pressure weight make sure it indicates 11 psi, it wiggles releasing steam and pressure to keep the correct pressure instead of watching a sight-gauge.
8. After 100 minutes turn off the heat and let the canner cool down until there is no pressure remaining, only then is it safe to open and carefully remove the jars of salmon. the liquid in the jars may still be boiling, gently lift them from the cooker (use a canning jar lift tool) and set them on a towel to completely cool. You should hear some popping sounds as the jars cool. This is the lid's vacuum sealing, push down on the lids to see if they are sealed. If not, don't worry eat those jars first.

My family has canned many jars of fish over the years without issue, however be sure to follow all canning instructions found in books or on-line to ensure your safety. Summer saltwater salmon season is winding down but hopefully you have filled your catch cards. Remember to take the kids fishing and GOOD LUCK!

Recipe of the Week

Serve up this plant-based app to vegan guests



Welcoming guests often means creating a menu that caters to everyone, including those with dietary restrictions. Vegan diets are increasingly popular due to health, climate, and animal welfare concerns. Offering vegan options ensures all guests feel included.

This recipe for "Pâté-Stuffed Mushrooms" from Plant-Based Gourmet by Chef Suzi Gerber makes a great appetizer or even a plant-based main course.

Pâté-Stuffed Mushrooms

Ingredients:

(Makes 8 to 10 mushrooms)

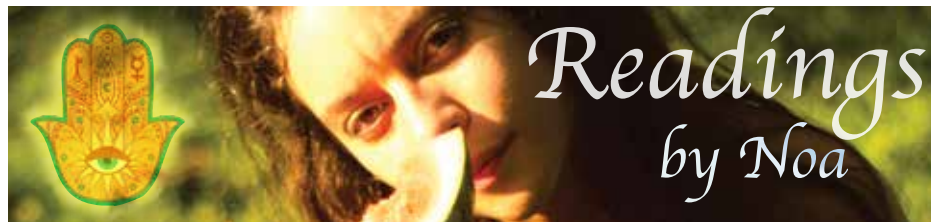
- 8 ounces medium cremini mushrooms (with caps larger than a silver dollar), stems removed and reserved for pâté
- 1/4 cup balsamic vinegar
- 1/4 cup avocado oil
- Pinch salt

Pâté

- 1 cup walnuts, toasted
- Stems from 8 ounces medium cremini mushrooms, roasted
- 1/4 white onion
- 4 garlic cloves
- 1/2 teaspoon dried tarragon
- 1/8 teaspoon lemon zest
- Pinch nutmeg powder
- Pinch salt
- Pinch black pepper
- 1 tablespoon tamari or soy-free sauce

Instructions:

1. Combine the mushrooms with the balsamic vinegar, avocado oil and salt in a zip-top bag; seal, and let sit at room temperature for 30 minutes, flipping every 5 minutes.
2. Preheat oven to 350 F.
3. Combine all the pâté ingredients in a food processor and process until all ingredients reach a consistent small dice, the size of coarse sea salt.
4. Place the mushrooms open side down on a baking sheet lined with parchment paper. Roast for 12 minutes, flipping after 8 minutes.
5. To serve the pâté warm, remove the mushrooms, fill with the pâté, and return to the warm oven for 2 to 4 minutes; otherwise, let the mushrooms cool, then fill with the pâté and serve at room temperature.



Readings by Noa

Astrology for September 27 - October 2nd

October 2nd brings a New Moon Solar Eclipse at 10° Libra. And new moons are usually about new beginnings, fresh starts, and what's next. While this still will ring true, this new Moon is very close to the South Node of the Moon and has a retrospective, "taking out the trash" vibe about it. We have a lot of things to clean up before the new start arrives.

The entire week leading up to this solar eclipse, the Moon is waning, and energies are swirling and permeable since the lunar eclipse in Pisces that occurred on September 17. As the Moon wanes over the next few days, it is a good time to reflect on what ended for you under that full Moon lunar eclipse. How has that ending changed the way you felt about the way forward? Perspectives have morphed, plans have flipped - and are still flipping. Continue to stay open to adjustments and new ideas. Chances are still high that what happens next will look very different than you thought.

Mercury, the planet of communication, information, and thought, will trine Pluto in Capricorn for the last time in our lifetime from the sign of Virgo on September 25, while making an opposition to Neptune in Pisces. These outer planets at late degrees are ending some major generational cycles of our lifetime, and when in contact with Mercury, our mental states and communications are significantly affected. Look out for important communications and surprise information hitting September 24-26. Flashes of insight just might be worth following. A puzzle piece is collected. Hang onto it even if you are not sure where to put it just yet. Neptune can make things foggy or have us believe that what is being discussed is not as relevant as it may prove to be in a few days' time.

Mercury moves into the sign of Libra, joining the Sun and the South Node of the Moon on September 26. The strength of Mercury in Libra is diplomacy, seeing all sides of a problem, and looking for the most balanced solution for all parties involved. Sounds great, right? However, from September 27-28, the Sun and Mercury are conjoined with the South Node of the Moon. We are met with something that needs to be released, with the Sun highlighting a relationship or relationship patterns from the past. But Mercury in Libra may have us weighing pros and cons again and again over something that has very much expired. We have a ticket in hand to our exciting new chapter, just on the other side of the new Moon solar eclipse, but there is a luggage limit. Pack light.

Noa is an astrologer and artist based in Austin, Texas, with a love for nature, live music, and the occult. She has been practicing astrology for 10 years and is dedicated to making astrological concepts more widely accessible and useful for navigating everyday life.

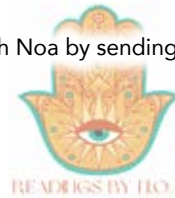
Now offering mini readings!

Book a reading or private event with Noa by sending an inquiry below or scan the QR code:

Email: readingsbynoa@gmail.com

Website: readingsbynoa.com

Instagram: @readingsby_NOA



WEEKLY HOROSCOPES

ARIES – Mar 21/Apr 20

You'll feel a strong urge to take initiative, especially in areas related to your career or personal projects, Aries. However, be careful to avoid overextending yourself.

TAURUS – Apr 21/May 21

Taurus, you might find yourself evaluating your spending habits or considering new ways to increase your income. It's a good time for financial planning and budgeting.

GEMINI – May 22/June 21

Gemini, be open to new information and perspectives, as they could lead to valuable insights. Social interactions may be particularly rewarding, so make time for friends.

CANCER – June 22/July 22

You may find yourself reevaluating your work-life balance, Cancer. It's a good time to establish healthy habits and set realistic goals for self-improvement.

LEO – July 23/Aug 23

Romantic relationships may experience a boost this week, so it's a great time for connection and fun, Leo. Just be mindful of avoiding overindulgence and don't stray from your principles.

VIRGO – Aug 24/Sept 22

Virgo, it's a good week for practical projects that enhance your daily life. Think about what you can change around the house to be more efficient with your actions and time.

LIBRA – Sept 23/Oct 23

Libra, engage in activities that stimulate your mind and encourage personal growth. Pick up a new skill or engage in thought-provoking conversations with loved ones.

SCORPIO – Oct 24/Nov 22

Scorpio, explore your deeper values and how they align with your financial goals. Embrace this opportunity to make strategic decisions that will benefit you in the long run.

SAGITTARIUS – Nov 23/Dec 21

Personal goals and self-improvement are on your mind this week, Sagittarius. You may feel a surge of motivation to pursue your ambitions or start new projects.

CAPRICORN – Dec 22/Jan 20

Capricorn, set aside time this week to work on personal goals and address any unresolved issues. Quiet activities and solitude can provide valuable insights and inform your next steps.

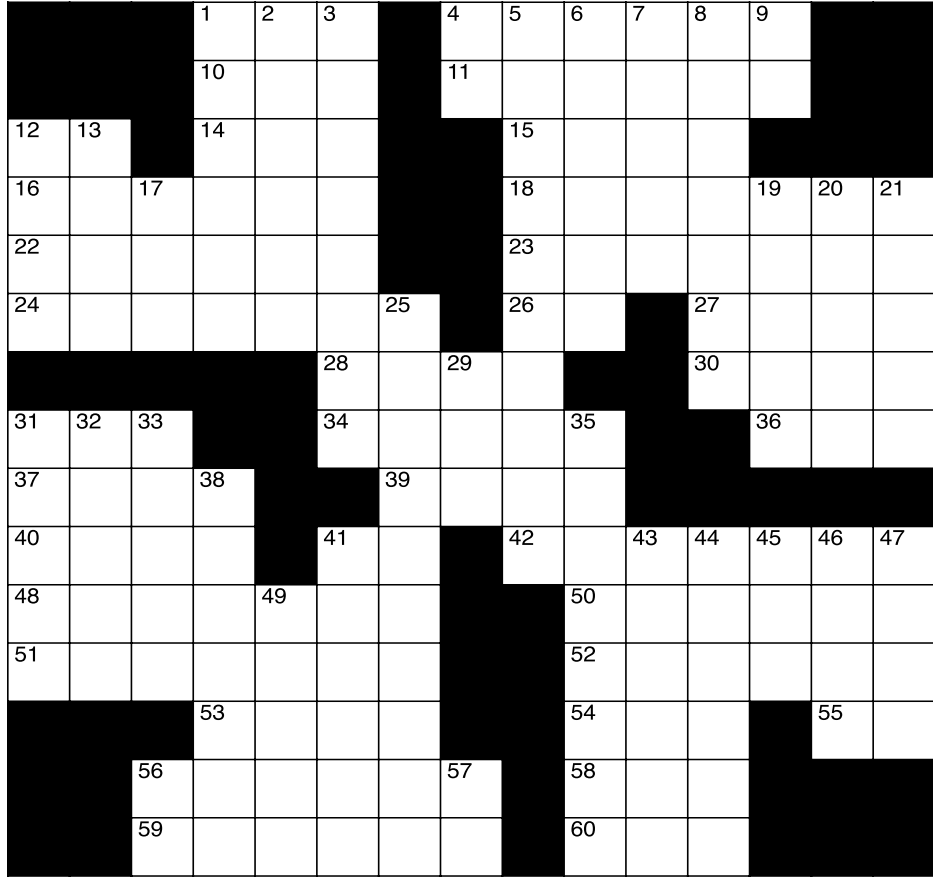
AQUARIUS – Jan 21/Feb 18

You may find yourself drawn to group activities or collaborative projects, Aquarius. It can be challenging to cede control, but you can learn from others as you go along.

PISCES – Feb 19/Mar 20

Pisces, you might feel a stronger sense of responsibility in your work if you switch up your tasks. If you feel the work is getting stale, figure out what you can change.

Crossword Puzzle



CLUES ACROSS

1. "60 Minutes" network
4. Train line
10. Go quickly
11. Straightforward
12. Canadian province
14. At any rate (abbr.)
15. Genealogy
16. Make changes
18. Utter repeatedly
22. In a way, turned up
23. Type of ship
24. Agents of one's downfall
26. Not out
27. Something to scratch
28. Round water pot
30. Refreshing green fruit (slang)
31. Promotions
34. Primordial matters
36. One-time world power (abbr.)
37. Source of illumination
39. The content of cognition
40. An Arab ruler
41. South Dakota
42. Gnawed at with teeth
48. Hawaiian island
50. Smaller
51. Of a single person
52. Rigid bracelet
53. Barbary sheep (Fr.)
54. Not even
55. Specific gravity
56. Engage in petty bargaining
58. Boxing's "GOAT"
59. Split between parties
60. Notable offensive

CLUES DOWN

1. A place to lounge
2. Skewed views
3. Peacefully
4. Commercial
5. Auxiliary forces
6. Large mollusk
7. Take out again
8. Sharp and forthright
9. Knight (chess)
12. Source of fiber
13. Flesh covering some birds' beaks
17. Energy
19. Night monkeys genus
20. Small, sharp nails
21. Pleasant-smelling liquid
25. Affirms one's hold
29. CNN's founder
31. Texans can't forget it
32. "Oppenheimer" actor Matt
33. Expression
35. Vessel
38. Lacking poetic beauty
41. Tall, swift and slender dog
43. Sports personality Michelle
44. Robber
45. Liquefied natural gas
46. Snakelike fishes
47. The most worthless part of something
49. City in Crimea
56. Bad grades
57. Reichsmark

Answers on page 11

YOUR GUESS IS AS GOOD AS OURS WEATHER FORECAST						
Thurs, Sep 26 North Isle H-62°/L-54°	Fri, Sep 27 North Isle H-61°/L-51°	Sat, Sep 28 North Isle H-61°/L-50°	Sun, Sep 29 North Isle H-60°/L-48°	Mon, Sep 30 North Isle H-61°/L-50°	Tues, Oct 1 North Isle H-60°/L-50°	Wed, Oct 2 North Isle H-60°/L-49°
South Isle H-64°/L-56°	South Isle H-63°/L-56°	South Isle H-62°/L-49°	South Isle H-62°/L-48°	South Isle H-64°/L-50°	South Isle H-65°/L-51°	South Isle H-62°/L-50°



OUR Community

An Upbeat Question of the week

By Helen Mosbrooker

What is your definition of success? And by your definition, who is the most successful person you know?



Kristen Stavros

Oak Harbor

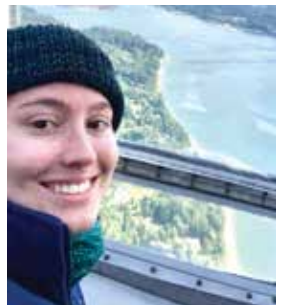
In my younger professional years I thought achievement might be the answer but that turned out to be hollow. A wise mentor explained to me that most people have the life formula all mixed up as DO-BE-HAVE. If you DO the right things, you will HAVE the right stuff, and then you will finally BE the person you want to be. The true secret to success is to start with BEing the person you want to be which informs what you should DO in life, and almost magically you will

HAVE all you need to be happy. To me the happiest person who is most at peace at the end of their life is the most successful. This describes my coach Gretchen Kretchen Krampf perfectly.

Erica Ray

Oak Harbor

I would define success as finding happiness and fulfillment in your life both personally and professionally. I would say that my mom is the most successful person I know. She's a very hard worker who always made sure we had fun activities to do on a regular basis. She taught me to find my own success and that, as long as I chose a path that made me happy, I would always be able to work out a successful career for myself, and taught me to engage in creative pursuits as well. I'm grateful I had a parent who taught me to explore as many things as she did, and who taught me to believe that I didn't need to follow any path I didn't truly want to in order to be happy and successful.



Bruce Roberts

Oak Harbor

I think that successful people are able to meet their goals through hard work, service to others, strong faith in something, and being able to live a satisfied life.

People like this are all around us. Ranging from some of my Flight Instructors, store cashiers, mechanics, to our Financial Advisor, they are always pulling for me in a professional way and setting an example that I want to emulate. They aren't obsessed with politics, don't run a noisy business, and are active in putting others before themselves.

Tara Green

Oak Harbor

Many people define whether or not they are successful depending on whether or not their outcome was what they wanted. I find that limiting, because so many "failures" in my life have led to "successes" later on. The lessons I've learned, the experience gained, even learning what not to do, has helped me be "successful" when I've tried again or in other areas of my life. The most successful person I know is my dad.

He never stops trying and is always looking to learn, grow and get better. I admire that win or lose, he will learn, get better and be more successful in the long run. He's shown me the real key to success: Getting better one day at a time and never stop trying to learn and grow as a person.



CAN DO SUDOKU!

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

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

Answers on page 11

COMMUNITY BULLETIN BOARD

To place an ad, email classifieds@whidbeyweekly.com

COMMUNITY EVENT
 First Thursday Potluck at Freeland Hall
 Join us at Freeland Hall for the First Thursday Club Chili Potluck! Warm up with a variety of homemade chilis, including hearty Chicken Chili, flavorful Chili Verde, and a delicious Vegan Chili, all made by our community members. It's the perfect way to kick off the month, enjoy great food, and connect with friends and neighbors. Don't miss this cozy and fun-filled evening at Freeland Hall!

IN SEARCH OF
Art, Antiques & Collectibles.
 Cash paid for quality items. Call or text 360-661-7298
 Was your Dad or Gramps in Japan or Germany? I collect old 35 mm cameras and lenses. Oak Harbor. Call 970-823-0002

JOB OPPORTUNITY
Whidbey Weekly is Hiring Business Relationship Managers. This is a unique opportunity to support local businesses and organizations. This position requires an engaging listener who is determined to provide solutions for their community. Do you enjoy communicating, and are you driven by results? Do you know all the back roads of Whidbey? This opportunity may be for you!
 CALL: 360-682-8283
 Send your resume to: jobs@whidbeyweekly.com
 Send Resume by Mail to: PO BOX 1398, Oak Harbor, WA 98277

SERVICES

Harvesting your forest land through eco-friendly harvesting practices for lumber, paper, and wood waste industries.
 CALL: (360) 812-1548
<https://coastaltimbercutting.com/>
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VOLUNTEERING
 Seeking Volunteers for Oak Harbor and Coupeville Farmers Markets 2025 Follow to North Central Whidbey Farmers Market's website or visit Oak Harbor or Coupeville Farmers Markets to sign up for upcoming opportunities. This is an excellent place to support your local farmers, meet new people, and learn about the health of our local food ecosystem. Email whidbeyfarmersmarket@gmail.com
 I Support the Girls-Whidbey Island is in need of one or two volunteer warehouse workers. Please do not let the term "warehouse" frighten you... it is a 12 x 15 outbuilding on church property in Oak Harbor. It has light, heat, a big window for the summer months and music. To help fill some time you didn't know what to do with, and to experience the extreme gratification of helping people in your community, then please contact Kate Mistler at istg.whidbeyisland@gmail.com.

Volunteer with the Sculpture Forest Team
 We are an all-volunteer led organization with a fun group of people who casually work together and have formed some great friendships as we bring art and nature to the entire community. We are always interested to meet people who like to do landscaping, social media, community outreach, lead tours, write grants, and more. Reach out to Contact@SculptureForest.org to inquire and explore new possibilities

RESOURCES
 Basic Food Benefits
 Community Services Office: 275 Pioneer Way #201, Oak Harbor 877-501-2233
 Food Banks:
 -Gifts From the Heart, 203 N Main St., Coupeville 360-672-5502
 Distribution on 2nd and 4th Wednesdays, 2-5 p.m.
 -Good Cheer, 2812 Grimm Rd., Langley 360-221-4868 Mon-Fri, 10 a.m.-4 p.m.
 -North Whidbey Help House, 1091 SE Hathaway St. Oak Harbor 360-675-0681 Mon-Fri, 9 a.m.-4 p.m. (5 p.m. on Tuesdays) Closed 12-1 p.m. for lunch
 Island Church of Whidbey Soup Kitchen: 503 Cascade Ave., Langley 360-221-0969 Tues & Thurs 11:30 a.m.-1 p.m.
 SPiN Café: 1241 SW Barlow St., Oak Harbor Daily, 6:30 a.m.-5:30 p.m.
 St. Anthony's Soup Kitchen: 804 3rd St., Langley 360-221-5303/sthubert@whidbey.com Tuesday orders for home; Wednesday kitchen meals 11 a.m.-1 p.m.
 HUB After School: 301 Anthes Ave., Langley 360-221-0969
 Food and activities for middle and high school youth. Mon, Tues, Thurs, Friday 2-6 p.m., Wed 1-6 p.m.
 Ryans House for Youth: Food, fun, support, 19777 SR 20, Coupeville 360-331-4575
 Drop-in center for adults ages 18-24; Daily 6 a.m.-8:30 p.m., 35 SE Ely St., Oak Harbor 360-682-5098
 Drop-in center for youth ages 12-21; Mon-Fri 11 a.m.-7 p.m.
 Women, Infants & Children (WIC): -Oak Harbor/North Whidbey: 1791 NE 1st Ave. Mon-Thurs 360-240-5554 Text: 360-544-2239

SHELTERS/HOUSING
 CADA Emergency Shelter – Confidential crisis shelter for women and children fleeing domestic violence/sexual assault/stalking. This is NOT a homeless shelter. Office: 360-675-7057 Crisis Line: 360-675-2232 Toll Free: 800-215-5669
 Island County Housing Support – 105 NW 1st St., Coupeville 360-678-8284 For homeless or at risk of losing housing. Mon-Thurs, 9 a.m.-3 p.m.
 Ryan's House for Youth – 19777 SR 20, Coupeville 360-331-4575
 For at-risk adults ages 18-24
 Whidbey Homeless Coalition – Serving Island County 360-900-3077
 The Haven Overnight Shelter: Night-to-night shelter for up to 30 individuals. Must follow check-in rules and must register Mon-Fri between 4 and 4:30 p.m. at SPiN Café, 1241 SW Barlow St., Oak Harbor.
 House of Hope Emergency Housing, Langley 360-708-4533 Temporary shelter for families and adults at severe risk of homelessness; to apply, contact the Housing Support Center or call the number above.
 Oxford Houses – Recovery housing oxfordhouse.org -Men:360-246-4101 - Women & Children: 360-682-5773

WEEKLY MEETINGS
 MEMORY CAFÉ Every 1st and 3rd Tues of the Month 12:30 - 2:00 p.m. at the First United Methodist Church 1050 SE Ireland Street Oak Harbor, WA. Join our bi-monthly gathering for people with memory loss and their family to enjoy a time of fun, conversation, music and laughing (and snacks).This is a dementia friendly setting. For information: 360-720-4535
 SOUTH WHIDBEY NAR-ANON FAMILY GROUP meets every Wednesday at 6pm at the Langley Methodist Church, 301 Anthes in Langley. We meet in the Fire-side Room, rear of church. Karol:360 914 7695.
 Have you ever been affected by someone else's drinking? Al-Anon may be for you. AL-ANON: Tuesdays at 5:30-6:30 Oak Harbor Lutheran Church Library 1253 NW 2nd Ave. There is help and hope: Contact for more info: Danielle 360-840-7181 or Randy 360-914-8084
 Gamblers Anonymous Meeting. Every Tuesday at 6:30 p.m. at the Mount Vernon Senior Center. Mount Vernon Senior Center, 1401 Cleveland Ave, Mount Vernon Any questions, call Washington State Gamblers Anonymous hotline at 855-222-5542, or visit <https://gawashington.org/>

CRISIS LINES
 9-1-1: Call for threats to life, fire, accident or crime
 -Non-emergency lines:
 Oak Harbor Police Department-360-279-4600
 -Island Communications Dispatch (ICOM) - 360-679-9567
 9-8-8: Suicide and crisis lifeline, free & confidential - 741-741: 24/7 Crisis Text Line -800-584-3578:
 24/7 Northwest Washington Crisis Services - 360-678-7880: Island County Behavioral Health 866-488-7386 Trevor Project: 24/7 support for LGBTQIA2S+



Your ad here. FREE Personal Ads Help Wanted Volunteer Weekly Meetings



No Cheating!

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How'd you do?

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

CLASSIFIED INFORMATION
US Postal Mail Whidbey Weekly Classified Department PO Box 1398 Oak Harbor, WA 98277
E-Mail classifieds@whidbeyweekly.com
Telephone 360-682-8283
PLEASE CALL WHEN YOUR ITEMS HAVE SOLD.
 Please try to limit your classified to 30 words or less, (amounts and phone numbers are counted as words) we will help edit if necessary. We charge \$12/week for Vehicles, Boats, Motorcycles, RVs, Real Estate Rental/Sales, Business Classifieds and any items selling \$1,000 and above. We do charge \$25 to include a photo. The FREE classified space is not for business use. No classified is accepted without phone number. We reserve the right to not publish classifieds that are in bad taste or of questionable content. All free classifieds will be published twice consecutively. If you would like your ad to be published more often, you must resubmit it. **Deadline for all submissions is one week prior to issue date.**

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