

# THE SPECTACLE

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ISSUE #15

HOLIDAY 2017

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*Good Living  
Through My Eyes*

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“THERE IS NOTHING IN THE WORLD SO IRRESISTIBLY  
CONTAGIOUS AS LAUGHTER AND GOOD HUMOR.”

—CHARLES DICKENS

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## INTRODUCTION

While our days have certainly gotten a bit colder and the nights a bit longer, for me, this time of year always rekindles my hope. I’m sure that the brightly sidewalks and twinkling trees and light snowfall, here, have something to do with it. Yet, it’s more than that.

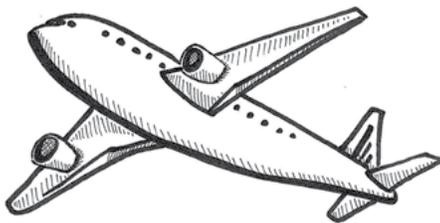
As we close the chapter on one year, the hope I feel is that moment, that breath, right before we leap into another year – there’s something exhilaratingly intoxicating about what the unknown of the future brings. With that, I encourage you this season to share a little bigger, laugh a little easier and plan with abandon – there’s nothing to hold you back.

From our family to yours, please have an EPIC holiday season!

All the BEST,

*Andrew Browne*





## EXPLORE: *Denver*

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**NO MATTER WHAT TIME OF YEAR**, I love escaping to the Mile High City for a quick fix of vitamin D and a new culinary experience at one of the city's top-rated restaurants. With 300+ days of sunshine a year, Denver is an active community with bike and walking paths easily connecting you from downtown to popular neighborhoods. To get downtown from DIA, take the light rail straight to the newly renovated [Union Station](#). While you're there, grab a bite at [Snooze](#) – a Denver breakfast tradition—or if you get in later in the day, swing by the [Terminal Bar](#) for a small bite and a sample of one of the 30 Colorado beers on tap.

One of my favorite places to stay downtown is Denver's historic [Brown Palace Hotel](#). Opened in 1892, it was once a destination for people moving west for the gold rush. Its founder, Henry Cordes Brown, was like my grandfather, an entrepreneur from Ohio. Mr. Brown was a real estate entrepreneur who founded the city's first library and donated land for the State Capitol building. If you opt to stay elsewhere, it's worth paying a visit to the Brown Palace for high tea or a guided historical tour of the hotel – it's really a site to see.

My favorite way to start or end a night out in Denver is at [Williams and Graham](#) speakeasy bar in the Highlands neighborhood. The entrance is disguised as a library and you must be let in through a bookshelf. The mixologists

are true professionals and it's a show just to watch them mix your cocktail. If you're staying in the Highlands for dinner, my favorite spots are [Linger](#) and [Root Down](#). These sister restaurants never disappoint – the quality, service and hip factor is all there. Linger's menu is global street food featuring eclectic small plates with plenty of health-conscious options. For more classic American dishes with a local twist, go over to [Root Down](#). Like Linger, [Root Down](#)'s menu is very farm to table, based on local, seasonal ingredients. Other Denver favorites include [Beast + Bottle](#), [Fruition Restaurant](#), [Potager](#) and even [Sushi Den](#) can give Seattle sushi restaurants a run for their money.

When you need a break from eating and drinking your way through the city, The [Denver Art Museum](#) is well worth a visit. For a dose of culture and fresh air, check out the Santa Fe arts district where on the first and third Fridays of each month you can pop into gallery after gallery along Santa Fe Drive to look at art and antiques and maybe even catch live music and dancing. To take advantage of Denver's beautiful sunshine, be sure to pack your running shoes for a walk or jog around Washington Park. Afterward, reward yourself with a short cool down walk to old South Gaylord Street to grab a coffee and pastry at [Devil's Food](#). It's just the jump start you'll need for another day eating, exploring and embracing that rocky mountain high.

## DRINK: *Browne Family Vineyards 2016 Sauvignon Blanc*

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**WITH A LONG, WARM GROWING SEASON**, the 2016 harvest produced ripe, tropical and citrus flavors as well as a slightly grassy aroma in our Sauvignon Blanc.

When combined with the rich, creamy roasted butternut squash soup, it makes for a perfect pairing on cold, wintery nights.

# WINE EPIPHANY: *Mulled, Spiced Wine*

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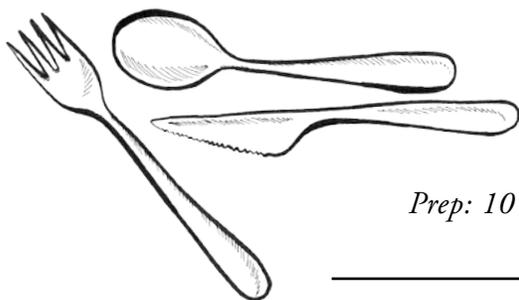


## **‘TIS THE SEASON FOR A CUP OF HOLIDAY CHEER!**

And if you're like us, one of those cups may very well be a glass of mulled, spiced wine. Simmering all day with spices, like cinnamon, cloves, honey, ginger or citrus, this aromatic beverage is perfectly enjoyed while dressing up your home for the holidays.

But how did mulled, spiced wine come to be? In your hands you're actually holding a drink that harks back to the Greek empire? They are long credited with first heating

their wine and adding healthful herbs as a way to ward off illness and cold temperatures. The Romans followed suit, but added honey, saffron and dates to batches they'd make up on the battlefields to fortify their men. Medieval Europeans tended to mull spices in their wine which served to fulfill both nutrition and hydration during the dark ages. Today's cinnamon, clove and citrus version can be credited to the teetotalers of Britain's Victorian Era who despite their moderation of alcohol, brightened their holidays with this special cup of cheer.



## FOR THE KITCHEN: *Roasted Butternut Squash Soup*

*Prep: 10 mins | Cook: 1 hour 40 mins | Total Time: About 2 hours | Servings: 4*

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**WHEN THE WEATHER TURNS COLD,** Andrew and I like nothing better to curl up in front of the fire, watch Ellie play and enjoy a bowl of roasted butternut squash soup. It pairs beautifully with our Browne Family Vineyards Sauvignon Blanc and is an easy to prepare, healthy and hearty meal!

### INGREDIENTS:

2 Tablespoons butter  
1 small onion chopped  
1 stalk celery chopped  
1 medium carrot chopped  
2 medium russet potatoes cubed  
1 medium butternut squash  
1 32 oz. container chicken stock  
Garlic Clove  
Pinch of Curry Powder  
Salt and pepper to taste

### PREPARATION:

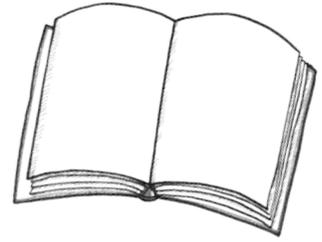
Roast squash by piercing with a fork all over and baking in 400-degree Fahrenheit oven for one hour. Cut, remove seeds and scoop out flesh easily with spoon.

Melt the butter in a large pot, and cook the onion, celery, carrot, potatoes, about 10 minutes, or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil. Reduce heat to low, cover pot, and simmer 40 minutes, or until all vegetables are tender.

Transfer the mixture along with the roasted butternut squash flesh to a blender, add clove of garlic and pinch of curry powder and blend until smooth. Return to pot, and mix in any remaining stock to attain desired consistency. Season with salt and pepper to taste.

## READ: *For Whom the Bell Tolls*

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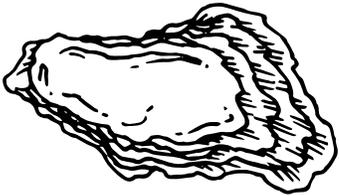


A HEMINGWAY CLASSIC, *For Whom the Bell Tolls* sold about half a million copies within months of being published in 1940 and was nominated for a Pulitzer Prize.

Drawing on his own experiences as a journalist during the Spanish Civil War, the novel chronicles the life of an American named Jordan, who is swept into the conflict and churns with it after meeting and falling in love with Maria, a young Spanish woman beset by tragedy at the

outset of the war. Driving between love, loyalty, duty, fear and betrayal, Hemingway brilliantly captures the brutality and humanity experienced during this time in Spain's history.

To this day, *For Whom the Bell Tolls*, remains among my all-time favorite novels because it's during the uncertainty between conflict and chaos that we, as humans, truly test the fiber of our being.



## BRAND: *Taylor Shellfish Farms*

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From tide to table since 1890, Taylor Shellfish Farms and the Taylor family have been farming high-quality, sustainable shellfish in the Pacific Northwest. Beginning on the quiet waters of Totten Inlet near Olympia where, founder Justin Taylor, found a passion for farming Olympia Oysters to today – five generations later – they remain committed to the land, people and waters that nurture our shellfish.

Expanding from oysters, to mussels and clams to the famous geoduck, Taylor Shellfish continues to expand

and innovate. Today, they are entirely vertically integrated sewing proprietary seeds of prestigious shellfish, farming them on their lands, creating the vessels and equipment that harvest them and also investing in bringing their farm experience to you by opening their own shellfish bars and farms stores in Seattle, Bellevue, Samish and Shelton.

They are a true Northwest family creating a community of advocates for our waters by nourishing it.

## FINAL THOUGHT: *Coming Home...*

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There's nothing like crossing the threshold of your door whether you've been away at work for a day, or a week for a trip. It's almost indescribable because the feelings are wrapped up in the people, sights, smells and tastes

that are created within those walls – there's just nothing quite like it. So, whether this holiday season takes you near or far, we hope that you're able to find a bit of home wherever you are.

