



FOR THE KITCHEN: Whole Wheat Penne with Sausage, Chard and Artichoke Hearts

Recipe Courtesy of Martha Stewart

Prep: 35 mins | Total Time: 35 mins | Servings: 4

IT'S TIME TO AWAKEN YOUR SENSES! This lively dish is light and flavorful and makes a perfect introduction to one of the first spring crops: Swiss chard.

- Coarse salt and black pepper
- 12 oz. whole wheat penne pasta
- 2 T olive oil
- 3/4 pound of chicken sausage; removed from casing
- 1 bunch Swiss chard (about 1 pound); cleaned, stems and leaves separated and chopped
- 1 (9-oz) box of frozen artichoke hearts; thawed
- 3 cloves minced garlic
- 1/3 cup sliced sun-dried tomatoes
- 1 T tomato paste
- 1 cup grated Parmesan (3/4 for dish; reserve additional for serving)
- 1/3 cup chopped fresh basil leaves
- 1/4 teaspoon red pepper flakes

Set a large pot of salted water to boil for pasta. Meanwhile, in a large nonstick skillet, heat 1 tablespoon oil over medium. Add sausage and cook, stirring occasionally and breaking sausage into pieces, until cooked through and lightly browned, 10 to 12 minutes.

Add remaining oil, chard stems, artichoke hearts, and garlic; season with salt and pepper. Cook until chard stems soften slightly, 3 to 5 minutes. Add chard leaves and cook, stirring, until wilted, 3 to 5 minutes. Remove from heat.

Add pasta to boiling water; cook until 2 minutes short of al dente. Add sun-dried tomatoes and cook 2 minutes. Reserve 1 cup pasta water and drain pasta; return to pot.

Pour half of reserved pasta water into a small bowl. Add tomato paste and whisk to combine. Add tomato paste mixture, sausage mixture, Parmesan, basil, and red pepper flakes to pasta in pot. Toss to combine, adding reserved pasta water if necessary. Season with salt and pepper. Try adding roasted chicken if you want to add protein.

Pair with our 2017 Grenache Rosé—Light pink in color, aromatics of cranberry and watermelon lead to fresh picked strawberry and peaches on the palate. The acid is bright and well-balanced.

FINAL THOUGHT: A Good Fire

For centuries the word and image of fire has held a host of meaning to humanity – both good and evil, warming and passionate, but also destructive. For me, I look upon fire as the ancient Greeks did - as knowledge and power. A good fire can be seen for miles – physically, spiritually and

mentally. A good fire built in spring drives you forward and pushes you to new limits; challenging you to do your best and inevitably you reap the benefits when the cold winter comes back around. Light it up!

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*Good Living
Through My Eyes*

“NO WINTER LASTS FOREVER; NO SPRING SKIPS ITS TURN.”

–HAL BORLAND

INTRODUCTION

With the relief of winter comes spring, and I always feel rejuvenated by its arrival. Whether we're catching the first bursts of sunshine with our children at Seattle's Alki Beach or I'm in the vineyard as the tiny shoots of bud break emerge, I feel awake.

There is something almost frenetic about the arrival of spring – I have a renewed sense of drive, creativity and confidence and it stirs my soul. It's during this time of year that I find everything to be possible and without limits. With the coming of spring, I hope you feel inspired to lean in hard and drive your passion to new heights.

All the BEST,

Andrew Browne





EXPLORE: *Noosa Heads, Queensland—Australia*

WITH A NAME LIKE THE SUNSHINE COAST, it's no surprise that this stretch of Queensland is dotted with golden beaches and calm turquoise waters lapping against them. Doubly it's no wonder that Noosa Heads is among our favorite places to visit in the winter.

Protected by a beautiful reef, this small community offers calm waters year-round and friendly, laid-back locals who rise early with the morning call of the rosellas – a beautiful bird with garish feathers and a loud voice – to hit the surf at the end of the coastal path in Noosa National Park. Keep an eye out for the other friendly locals, the koalas, who can be seen sitting in the gum trees lining the paths to Winch Cove, Fairy Pools or Hell's Gates which provide stunning views out to the Coral Sea. We always plan for a short walk along this stretch, but take our advice: bring along a daypack with swimsuits, fresh fruit and nuts and a body board or surfboard as the water and beaches are too tantalizing to pass up.

Venture out further on the water by scheduling a whale-watching tour if you're planning your visit to Noosa between June and November. In other months consider a sunset river cruise on the ferry that takes you from the Noosa Sound to points upriver.

Noosa's beauty is unmatched and so is its selection of accommodation options. With a stunning array of choices from budget friendly backpackers' hideaways to resort escapes, there is something for everyone. If you're looking

WATCH: *Unforgiven*

The town of Big Whisky is full of everyday people, trying to lead ordinary lives – where ranchers roam the prairie, barmaids and entertainers serve up strong drinks and the law keeps everyone in line. But the town's calm is shattered when two renegade cowboys brutally attack one of the brothel's women and the law does little to even the score. Taking matters into their own hands, the town's

for a respite, try Tingirana Noosa, or aptly named On the Beach. Both are perfectly situated between the city's boardwalk, Hastings Street, and the beach at Laguna Bay.

Hastings Street is the beating heart of the small township with posh shops, like Laila and Witchery for curated women's collections. For local and original art, there's the Noosa Regional Gallery with rotating local exhibits, and, if surfing becomes more of a passion than a hobby, be sure to stop in at Noosa Longboards. Strolling along Hastings, there's plenty to eat and drink. Noosa Beach House by Chef Peter Kuruvita which boasts a blend of modern Sri Lankan cuisine with the freshest catch from the sea, or visit the Mediterranean-inspired Locale where you'll find hand cut pastas and locally sourced produce, seafood and meats. Pubs range from the unpretentious Village Bicycle to craft cocktail haunts like Padstows and Whisky Boy. Most of the bars and pubs wind down during the weekday around 10:30 p.m. but you can find music at the surf club on weekends or head to the one late-night club near the Sheraton Hotel: Rolling Rock.

Prefer a brilliant beach house or apartment? Noosa's tight-knit community has access to anything you need to make your getaway vacation still seem like home. Stocking up at the Noosa Junction, about a mile from Hastings Street, you can buy fresh, seasonal fruit and vegetables and fresh caught filleted fish and shellfish – we're particularly fond of the oysters with some bubbly to watch the sunset.

prostitutes put a bounty on the cowboys which attracts a young gun who calls himself "The Schofield Kid" and an aging mercenary and gun slinger William Munny. Starring Clint Eastwood, Morgan Freeman, Richard Harris and Gene Hackman it's a movie for the ages. When spring showers rain down, this is my favorite classic go-to.



WINE EPIPHANY: *Beaux Frères*

JUST 45 MINUTES OUTSIDE PORTLAND, OR, you'll find yourself in Newberg where you could spend a whole weekend getting lost in Oregon wine tourism. A must-see is the Beaux Frères tasting room. Founded by Michael Etzel with the help of an investment from his brother-in-law, famed wine critic, Robert Parker Jr., Beaux Frères is named for the French term for brother-in-law. In 25 years since its first vintage, Beaux Frères has become one of the most prominent Pinot Noir producers in Oregon.

When Michael first discovered land in the northern Willamette Valley, he was just vacationing in Oregon from Colorado where he was working as a wholesale wine salesman. With Parker as an investor, Etzel bought 88 acres on Ribbon Ridge and moved his family from Colorado and started working harvests at Ponzi winery while his vineyards matured. Michael harvested his first

grapes in 1990 and in 1991 the brothers-in-law renovated one of the barns which led to the creation of Beaux Frères.

Recently, the second-generation family winery partnered with eighth-generation French family-owned Maisons & Domaines Henriot. The two families share the same philosophy on winemaking, which made the partnership a natural fit. Beaux Frères wines are made with an artisanal approach, focused on making unique wines, based on the place that makes them (not the people).

When you visit, seek out the Beaux Frères Ribbon Ridge Vineyard Pinot Noir – the 2014 vintage earned the No. 3 spot in *Wine Spectator's* Top 100 Wines of the Year.

BRAND: *Allbirds*

ALLBIRDS STARTED WITH A SIMPLE VISION – to do things differently – and a big mission – to make the most comfortable shoe in the world. As someone who travels frequently, I am always looking for comfortable footwear that looks professional and will last for years to come. In addition to meeting all these criteria, Allbirds is the kind of company and product that represents what is possible when you persist and ask questions that push the boundary.

Founder Tim Brown grew up in New Zealand where merino wool was an ample resource, yet he noticed that

this incredible, sustainable resource wasn't being used in footwear. His curiosity pushed him to partner with a San Francisco based engineer and together they spent years doing research and testing. Early-adopting consumers backed the project through Kickstarter and just one year after launching, these shoes are everywhere. I love that Allbirds is a company that not only delivers a quality product, but it also captures the story of a place, people and passion. This is the kind of brand story that inspires me.

