





ANNUAL MANUAL

THE INSIDER'S GUIDE TO THE INLAND NORTHWEST 2019-2020







ANNUAL MANUAL



GET ON BOARD

Go beyond the boring cheese plate, and embrace the charcuterie trend that's taking Instagram by storm

BY OLLIE BRANSON

hether you're looking for an at-home appetizer to impress your guests, an easy way to cater for a crowd, or a shareable meal to pair with a bottle of wine for date night, charcuterie boards are the next best thing. These luscious platters have everything from fresh cured meats, rich local cheeses, pickled veggies, delicious spreads and dips, and more. A whole new crop of Inland Northwest eateries and caterers have mastered this trend, offering boards and platters so amazing, you'll find yourself pulling out your phone to shoot them before you reach in to start eating.



DINE-IN

Adam Hegsted's WANDERING TABLE is beloved for its creative, seasonal menus, showcasing the region's freshest ingredients. You'll find a bevy of small plates designed for sharing on their menu, but their charcuterie boards are the ultimate shared delight — changing with the seasons or the chef's whim. While the fruits and vegetables will change with the season (pickled apples, yes please!), you can always count on an assortment of well-sourced meats and cheeses.

1242 W. Summit Pkwy., Spokane

Kendall Yards' very own MARYHILL WINERY overlooks the beautiful Spokane River making for the perfect setting to taste wine and share plates. Not only does this charming winery have a superb wine selection, they offer a quality menu of carefully crafted charcuterie boards and shareable plates. If you're 21 and over looking for a sophisticated yet fun weekend outing, slip into Maryhill Winery for delicious treats on their patio.

1303 W. Summit Pkwy., Spokane

PERRY STREET BREWING is definitely a crowd favorite to gather for quality craft beer and local cider. This hip and happening pub has a locally based menu with an exception to their artful charcuterie boards containing specially sourced artisan meats and cheeses from New York's famous Murray's Cheese shop. Perry Street's to-die for charcuterie platters are piled high with seasonal rich cheeses, pickled onions, freshly cured salami and marinated olives.

1025 S. Perry St., Spokane

ANNUAL MANUAL 2020-2021 THE INLANDER | 77





FOOD & DRINK

TO THE STATE OF T

The Board Spokane shows its stuff on Instagram, too ASHLEY HAIKKILA PHOTO

CATERING

THE BOARD SPOKANE is a catering company owned by two fierce locals, Mckenzie Wilson and Allison Adebayo, dedicated to making your catered event a culinary experience to remember. Want a charcuterie spread that spans 9 feet? No problem. They deliver stunning displays (if you don't believe us, stalk their Instagram account @theboard.spokane), complete with an excellent assortment of cheeses, meats, olives, baguette and crackers, plus a few unexpected twists like fresh honeycomb and their signature chocolate hazelnut dip.

SAVOR BY BREE LUNDY is a small local catering company specializing in charcuterie and grazing tables featuring delicates like fresh, local cheeses and homemade huckleberry jam. From luscious charcuterie boards to go, grazing tables for large gatherings, Bree does it all — beer and wine pairings included.

Welcome COEUR D'CHEESE to the Inland Northwest's charcuterie family! Established in 2019, Coeur d'Cheese is Coeur d'Alene's very first charcuterie company. Head to their Instagram for photos of their artful charcuterie grazing boards and platters that will have you scrambling for an excuse to order one.



78 | THE INLANDER ANNUAL MANUAL 2020-2021



The Hayden charcuterie board from Coeur d'Cheese LINDSEY WESTWOOD PHOTO

SHOPS AND MARKETS

THE CULINARY STONE makes gourmet eating easily accessible to all. This exceptional local shop offers rare speciality foods from around the world. Shop their well-stocked deli case or the shop's shelves, or hit the easy button and order one of their customizable meat and cheese trays catered to your personal budget.

2129 Main St., Coeur d'Alene

WANDERLUST DELICATO is home to all things wine and charcuterie. From cooking classes, to wine tasting, and catering, this sweet local spot has it all — including a stunning rooftop patio option for private parties. Order one of their grazing tables, perfect for a big event, or pick up one of their picnic snack packs for a date in Manito Park. Inspired to make your own platter? Shop their well-stocked deli case and let your creativity flow. 421 W. Main Ave.

THE BUTCHER BLOCK AT HAY J'S, located in Liberty Lake, offers a wide selection of delicate hand-cut deli meats perfect for charcuterie boards, along with an extensive wine and craft beer selection to pair. In a hurry? Pick up one of their charcuterie kits, and make entertaining your book club look effortless

21724 E. Mission Ave., Liberty Lake

Right in the heart of downtown Spokane, MAIN MARKET CO-OP is home to the best selection of *local* cheeses. Their selection is constantly rotating with the seasons, including a wide variety of specialty cheeses from local Brush Creek Farms, Lake Wolf Creamery, Ford Farms and more.

44 W. Main Ave., Spokane

Located directly off of I-90 in Coeur d'Alene, PILGRIM'S MARKET is a locally owned natural grocer and is a hub for the finest organic foods and fresh produce in the area. You cannot beat the quality of their heirloom tomatoes and fresh-baked loaves of bread. Not to mention, their ripe fruits and extensive meat and cheese selection to add all the color and variation you need for an at-home platter.

1316 N. Fourth St., Coeur d'Alene

Known specifically for their exceptional coffee and remarkable wine selection, PETUNIA'S MARKETPLACE, offers a wonderful variety of pickled vegetables and local preserves. Located in a quaint, old home near Gonzaga, pick up some pickled goodies and a fabulous bottle of wine to take home.

2010 N. Madison St., Spokane ■







FOOD & DRINK

LOCAL GOO

While shopping local is defintely in the shopping local is defintely in the shopping local is defined y our Inland Northwest community brings a sounky new twist to this trend with one-of-a-kind locally made products

BY CLUEBRANSON



O NO-LI MANGO HARD SELTZER

There are few businesses that work to make our community better (in so many ways), than No-Li Brewhouse. From producing award-winning products to helping to feed families in our community, No-Li simply does good work. In 2019, they got into the hard seltzer business. This year, they stepped up its seltzer game adding "a little slice of paradise" to its collection with the new Day Fade Mango. This refreshing, tropical seltzer is perfect for a hot summer day spent on Lake Obeur d'Alene or tanning poolside. Find these six-pack canned seltzers at Safeway, Albertsons, Total Wine, Rosauers and Super 1 for \$10. ndibrewhouse.com

O SNACKTI VIST FOODS ROSEWARY GARLIC FOCACCIA BAKING MIX

In the heart of downtown Oceur d'Alene sits the gluten-free, vegan hub that is Snacktivist Foods. Whether you are gluten-free or not —try the Guten-Free Rosemary Garlic Focaccia. Enjoy it with a warm soup in the fall, dip it in clive oil and balsamic vinegar as an appetizer, or throw it on the grill and make it a pizzal Pick up one of these mixes from Pocket Market, My Fresh Basket, or Pilgrims Market. \$10 for a 12-ounce package.

snacktivistfoods.com

3 SPICEOLOGY SIX PACK BEER RUB

Based right here in Spokane, Spiceology, brings new innovative f avors to tables all over the country, of ering a wide variety of 250+spices, blends, rubs, powders and salts (I'm just scratching the surface here). One of its newest additions is its Six Pack Beer Rub Sampler. This set of beer-infused rubs covers the whole favor spectrum from a Hickory Peach Porter rub to a Jalapeno Lime Pilsner rub. Starting at \$70, order online or pick it up at the Kitchen Engine. spiceology.com

O THREEBIRDIES BAKERY "SWEET TWEETS" SUBSCRIPTION BOX

Three Birdies Bakery bakes and decorates some of the most extravagant cookies you have ever seen (if you don't believe us, check out her Instagram @threebirdiesbakery). Summer 2020, Three Birdies introduced Sweet Treats Cookie Subscription Boxes. Sign up, and you'll get a batch of cookies at the beginning of each month, with the quantity of your choice (six to 24 cookies) at \$3 each. Each cookie box has a different theme. For instance, September is "Back to School" (sort of). To order, visit Three Birdies Bakery on Instagram or

O CHURCHILL'S STEAKS AT HOME

Churchill's Steakhouse, the epitome of Sookane's fine dining, is known for its unmatched prime steaks and memorable dining experience. Though dining out isn't an easy option amidst COVID, Churchill's is selling its exceptional steaks to be delivered to your door or picked up. A variety of cuts are available and range in price from \$57 to \$119. *churchillssteakhouse.com*

O SPOKANDY CHOCOLATIER SEA SALT CARAMELS

Some of the finest chocolate produced in the Pacific Northwest has been locally made and produced right here in Sookane for over 100 years. Sookandy ensures the quality of its sweet treats by practicing the very same candy-making traditions as they did when the store opened in 1913. Along with its mints and Murphys that we've all come to love, Spokandy sells a whole line of caramels, from butter rum, Kahlua cof ee and hudkleberry vanilla. Order online or head downtown to grab some caramels for \$3.25 apiece in the store. sookandv.co









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BOOZE & BEANS

Cheers to our local drink producers raking in all kinds of accolades this year



BY OLLIE BRANSON

Ithough 2020 hasn't been the easiest year for businesses to navigate, the past year did give us a lot to celebrate. Many of our local wineries, distilleries and coffee roasters received the recognition they deserve.

WINE

A pandemic couldn't stop the 2020 Cascadia International Wine Competition, and that was good news for a handful of Inland Northwest wineries that took home medals at the June wine competition. In addition to being selected as Wine Press Northwest's Pacific Northwest Winery of the Year, Clearwater Canyon Cellars out of Lewiston, Idaho, was selected as the best red wine/best of class in the Cascadia competition for its 2018 carménère and captured another half-dozen gold and silver medals. Winescape Winery also earned top accolades at Cascadia with a rare double gold award for its 2019 Sangiovese Rosé. Nodland Cellars captured two gold medals for its Bad Attitude Red Wine and syrah, while Liberty Lake Cellars earned a gold for its Bud Burst Red Wine, and three silver medals. The good news just kept coming for Maryhill Winery at the 2019 Washington State Wine Competition, where it earned two best of class awards for its 2017 viognier and the 2016 merlot, in addition to nine other gold medals. Making a good year even better, winemaker Richard Batchelor became the three-time winner of the INDY International Wine Competition's Winemaker of the Year Award. **Townshend Cellars** in Greenbluff received a different kind of recognition - becoming the first-ever Washington Winery to be a member of 1% for the Planet, and is working towards a better future as an environmentally sustainable wine company.

SPIRITS

During the midst of a worldwide pandemic, **Dry Fly Distilling** stepped up to serve our community creating "Spokanitizer" sanitizer, and distributing it for free. In addition to earning good local karma, the Spokane institution earned five 90+ point scores from Tasting Panel, including a 95 point rating for its Straight Wheat Whiskey Cask & Release Pelican Brewing. Wine Enthusiast piled on with four 88+ ratings. **Up North Distillery** brought home an extensive list of medals for its Barrel Aged Apple Brandy from the 2020 American Craft Spirits Association, the 2019 National Honey Boards Spirits Competition, and the 2019 American Distilling Institute, along with a few other big-name competitions.

COFFEE

Roast House is known for sourcing strictly organic coffee and focusing on traditional, ethical ways of cultivating and roasting its beans, but it continues to make a name for themselves nationally for brewing a damn good cup of coffee. Roast House brought home six medals from the 2019 Golden Bean North America Competition (aka the world's largest coffee roaster competition). Indaba took Spokane by storm starting in 2009 and since then has become a popular favorite. In April of 2020, Indaba was recognized by *the* Coffee Review as a top-scoring coffee roaster for their Ethiopia Hassen Ware Akrabi blend. ■

Tamara McGregor also contributed to this article.



Balling on a budget this ski season

BY OLLIE BRANSON

ki season is what gets us all through the cold Inland Northwest winters; however, skiing and boarding can prove to be pretty expensive hobbies. You have to get all of the gear, not to mention the expensive passes. When it comes to buying or renting skiing or boarding equipment, the deals can make a difference.

PASSES WITH BENEFITS

The Powder Alliance season pass is one of the greatest deals for a ski bum. If you haven't heard of it, well strap on your skis and get ready. The Powder Alliance is made up of 19 ski mountains that span the globe from Canada to Chile. Here in the U.S., you'll find member mountains in New Mexico. Alaska, Montana, Colorado, California, Oregon, Idaho and Washington, Purchase a season pass to any of these mountains and get three free lift tickets to each member resort on the weekdays and half-off on the weekends, with the exception of holidays. This deal provides a total of 54 free lift tickets to some epic mountains. This year, the Powder Alliance swapped Schweitzer for Silver Mountain. Enjoy a trip up one of the world's longest gondolas. then make plans for a budget-friendly ski trip to member mountains like Bogus Basin, Whitewater or Timberline.

Buy a combo season pass to 49 Degrees North and Silver Mountain and you get access to two mountains for one great price.

Season pass holders at 49 not only get inclusive access to the mountain's Nordic Trails, but they are also rewarded with two or three free tickets from partner ski hills (Bluewood, Loup Loup Lost Trail, White Pass and Mission Ridge).

PASS DEALS AND DISCOUNTS

Season passes always seem like a good idea if you're an avid mountain goer during the winter. However, these are easily one of the priciest elements of the ski season, especially if you love the epic snow at Schweitzer like me. Luckily, Schweitzer offers an early bird special each year up until May. Get up to \$150 off of regular-season prices and \$450 off of their late-season offer

All of our local mountains offer great season pass discounts. Mt. Spokane provides a summer sale until Sep. 10, offering passes at a deep discount, along with special rates for college students, military members and senior citizens. Mt. Spokane also offers a family discount. With the purchase of two regular-priced passes, all youth passes are \$50 off. You'll save more than \$300 if you purchase your season pass at Silver Mountain before July, and you'll also receive inclusive access to its awesome indoor waterpark. Lastly, Lookout Pass, home to some epic Idaho powder, offers all-season passes on sale until Oct. 31, including a college pass for only \$99.

SKI SWAPS

For the past 55 years, Mt. Spokane has hosted the largest ski gear and equipment event in the Pacific Northwest, aka the Ski Swap. This is an event you never want to miss, with up to more than 22,000 items collected and sold each year, covering the bases to any and all winter sports. Seventy percent of the gear is collected from more than 20 shops in the area, used and brand new, the other 30 percent is brought in by individuals. Regardless of where the gear originates, you can find one-of-a-kind items and brand-new equipment all in one place for amazing prices. Notwithstanding any schedule changes related to COVID-19, this year's sale is scheduled Oct. 31-Nov. 1 (admission \$5 at the door) at the Spokane County Fair and Expo Center.

North Idaho's largest winter sports gear sale, Winter Swap, is hosted by Lookout Pass and Silver Mountain at the Kootenai County Fairgrounds. Plan to stop by the Winter Swap Nov. 7 (\$5 admission fee) to grab some gear and ride the mountain in style.

SUPER SALES

If you're a skier or boarder around the area, you've definitely already paid a visit to Spokane Alpine Haus. But for those of you who haven't, the Alpine Haus, located on the South Hill, has some of the sickest gear along with all the latest and greatest skis and boards. As you likely know, good gear doesn't come cheap, which is why the Alpine Haus's end-of-the-season sale is a must. Grab anything from skis, boots, helmets, snow clothes, and everything else in between for marked down prices starting in March. The Alpine Haus also offers a junior buyback program and season leases at amazing prices with a crew that never fails to ensure their customers are fully equipped and ready for the snow.

Spokane's oldest ski shop, The Sports Creel, specializes in ski equipment sales and services. Not only do they sell leftover skis from the past season for 50 percent off during the off season, they offer a "Trade In, Trade Up" program for both juniors and adults as well. Bring in a pair of skis and trade them for a new set, bring in a pair of outgrown boots and get a good deal on new ones. For 60 years and counting, this is a deal you don't want to miss, especially for the juniors outgrowing their gear at a rapid pace.

Stores like Rambleraven and Play it Again Sports sell gently used equipment for some great prices. Pop into Rambleraven anytime from early fall to late March to get some screaming deals on all things snow related.

The Ski Shack located in Hayden, Idaho, specializing in tune-ups, repairs and rentals also offers discount lift tickets to some of North Idaho's best mountains, Schweitzer, Silver and Lookout Pass.



Mariah and Gary Bailey Young KWAK PHOTO

THE NORTHWEST GIFT THAT KEEPS ON GIVING

Stay connected with the Inland Northwest and help small, local businesses grow with a subscription box

BY OLLIE BRANSON

132 | THE INLANDER ANNUAL MANUAL 2020-2021

n the midst of a worldwide pandemic, Mariah and Gary Bailey both lost their jobs. Mariah worked in the restaurant industry and Gary worked in design and marketing. With their experience, the pair was planning on launching a food distribution company for area restaurants within the year. However, mid-planning, it became clear that COVID-19 was hitting the restaurant industry hard. Mariah and Gary took a step back to reassess. While shouldering their own losses, the couple noted they weren't the only ones struggling. Some of their favorite local businesses were rapidly losing sales due to store closures, canceled craft fairs and shuttered farmers markets. Then inspiration, and determination kicked in. According to the Baileys, they set out to create a way for these businesses to stay afloat, and "to build a business that was lucrative and would be able to sustain growth during COVID-19."

The result — INW Trading Co. (inwtradingco.com) — is a subscription box company that focuses on connecting customers with small, regional businesses. Subscription boxes are a hot commodity

these days that have been embraced nationally with companies like Fab-Fit-Fun and Box of Style. The contents of these boxes comes as a wonderful surprise each month with your subscription, never leaving you disappointed. The idea to "create something that was going to give back to the local and regional economies and not give money to booming businesses like Amazon" was really important to Mariah, something that not many subscription box companies offer.

Keeping the contents of their boxes local and handmade, Mariah hunts down and selects items from local artisans ranging from Spokane, Walla Walla and Yakima with the hope of expanding to places like Montana and Idaho. Meanwhile, Derek works on the design and marketing of their product. With the option of three different sized boxes containing contents from five to 10 different makers each month, these boxes offer anything from soaps, to cardstock, to candles, and other high quality goodies from around the area, making for a wonderful surprise each month. With the goal in mind to have a bit of a theme for each month, the contents of their first month's box sent in July was more Spokane focused, in hopes of telling their story. The August box was designed to support artisans of color or businesses run by people of color.

INW's smallest box contains a few, larger items starting at \$30 a month, the standard box consists of more items at a variety for \$40 a month, and the big box contains a wide variety of large and small contents at \$50. The company hopes to expand their business to an online e-commerce store, giving their customers the ability to select specific products to add to their box each month.



