

# Venture

EASTERN WASHINGTON

Discovering Hidden Flavors  
of the Snake River Valley

*Life,  
After the Dams*

LOCAL SPOTLIGHTS: VINEYARDS • RESTAURANTS • RECREATION

# Letter From the Editor

**ABUNDANCE** *This was the hidden beauty beneath the dark waters of the Snake River Valley reservoirs; a fertile 140 mile valley, silently awaiting her rebirth.*

Protection from the destructive effects of human development—that make many river restorations an expensive challenge—along with prudent stakeholder planning by the State of Washington, the Tribes, the Corps, and local interests, has freed from the depths a highly valued place in terms of economic, ecological, cultural and aesthetic values. With a mindful and modern understanding of these values, the river is telling us where and to what extent a true gem of sustainable, resilient, redevelopment is taking place—and it is overwhelming.

Over 6,000 acres have been reclaimed for high-value crops, including vineyards and orchards, requiring little or no irrigation, while still allowing thousands of acres for wild riparian areas. Along with the restoration of salmon and steelhead fishing and encounters, boating, hiking, biking, horseback riding, restored agriculture, wineries, restaurants, country inns, and supporting services, we have brought in over \$400 million in annual expenditures. This translates to over 4,000 new jobs to our six-county area. For example, with that one, 14-acre vacant lot behind the levees in Lewiston, we have experienced job creation, expenditures, tax revenue, and just plain fun in a matter of months after the town was reconnected to the Snake and Clearwater Rivers. The Snake River Valley has also increased in safety, as the removal of the dams mitigated flood risk from overtopped levees that had stymied downtown development.

We were ready to take back the river lost to us by these four dams. Removing the earthen berms brought back a well-preserved river and its flood planes; being kept in cold storage for over 50 years, upon meeting the light of day, this region invited the return of previously lost wildlife, agriculture, tourism, and human connection to a sacred place. Collectively and fervently we say, welcome back home—it was about dam time.



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# Lower Snake River Valley, Bountiful Again

*Along the banks of the free-flowing Snake River lies a region with a story of renewal—a picture in itself of resilience, much like the salmon who have returned home to these waters. Rapidly making a name for itself, this valley is a dichotomy of delight—weaving together historic appreciation and a vibrant future.*

This area offers a lush and inviting river valley that enhances its position as the entrance to the treacherous Hell's Canyon river gorge. In contrast, family-friendly, fresh water that flows easily for canoeing and fishing are also available. Beyond outdoor treasures, the hospitality and restaurateur businesses are also flourishing. Locally owned and operated bed and breakfasts' paired with fresh and hearty locally sourced meals prepared in restaurants by renowned chefs, will dazzle you. Still, in the flurry of new services and businesses sprouting up in this reclaimed valley, the region maintains the nuance of the local meandering river where farmers, professionals and tourists meet at corner diners. The BBQ joint hops at night with local flavor, secret spices and the same dedicated musicians who'll swear they've been jamming in that joint since blues were invented.

Within the bounty of this region you will discover salmon, wines, cheeses, meats, and vegetables. You will also smile when you stumble across baked goods and pastas made with local grains and flours, and hoppy ales, vintage wine and ciders. Diverse modern craft restaurants and bistros weave a lush tapestry along the Snake River Valley and restored towns.

Unique to this region, is the rich Tribal history that is the bedrock of this region. This newly bustling agricultural valley is rapidly becoming a tourist

destination. Boasting sustainable farming, ranching and a fishing industry that draws a low impact, a trip to local Strawberry Island, Wawawai, or Little Goose Rapids for example, is perfect for the vacationer looking for a memorable experience. Quality wines, tastes and experiences are around every bend in the road. Come and see what this renewed valley has to offer—it will not disappoint.



*Handmade cheeses from Riparia Creamery and vineyards from the surrounding Lower Snake Valley viticulture AVA—bold flavors abound.*



# Micro Reviews: Local Production

## PENAWAWA

### Golden Dell Vineyards

The Snake River Valley is perfectly suited for wine production and the removal of the Lower Snake River Dams have yielded a lush, fertile viticultural boom in the area that rivals many global wine regions. Using tried and true European varietals, Golden Dell Winery has rocketed to award winning status with their premium wines. Known predominantly for their Cabernet Sauvignon and white Riesling grapes, their previous year's Cabernet Sauvignon has been described by one reviewer as the best in the country. With the Snake River Valley now boasting some 80 vineyards their sweet, full-bodied, fruity Riesling is regarded as unrivaled in the region.

#### Golden Dell Riesling Pear Freezer Sorbet

- 3 - 4 ripe local pears (2½ lbs)
- 1 cup Golden Dell Riesling
- 3 Tbs chopped ginger
- 1 cup granulated sugar
- 1½ tsp fresh squeezed lemon juice
- ½ tsp sea salt

Combine all & boil. Lower heat and simmer for 20-30 minutes. Blend carefully until smooth. Freeze overnight. Blend with a dash of wine.



## ALMOTA

### Goodness Gracious Grains

With a commitment to locally sourced ingredients including grains, eggs, and dairy, Goodness Gracious Grains opened its doors just a few years ago. This bakery is already a local staple for all pastry, pie and cake needs. They have now expanded their kitchen to include a variety of hand crafted pastas and bread loaves. In response to their booming success, Almota residents and co-owners, Donia and Francis, decided to take another chance with the adjacent property and operate a savory kitchen with fresh and dried pastas and specialty artisan breads. Come early because these Aelditine-free, rustic, whole grain loaves move fast. We are not-so-secretly hoping they will be offering classes soon.

## TUCANNON RIVER

### Peterson's Brewery

Peterson's Brewery—this is *the* late night hot spot where locals and tourists alike gather to listen to live blues, alternative, and rock 'n roll while sipping any number of their 25 beers and ciders on tap. The line up includes 10 of their own craft beers and 7 guest beers from around the area—the region's largest selection of varietal craft pear and apple ciders. Come early Sunday evenings for a guided tour of their attached brewing facility. On your visit, you will see where locally sourced hops, barley, wheat, and rye are converted to mash, fermented, and matured into the liquid gold you can sample during your tour.

#### Peterson's Golden Snakehead Lager Bratwurst

- 6 locally butchered sausages
- 3 pints Clarks Golden Snakehead Lager

(Sauerkraut, fresh lightly sautéed peppers and onions)

Gently boil bratwurst in lager for 10 minutes. Lifting carefully with tongs, move brats to grill or pan and sear until crispy outside. Allow to rest a few minutes before slicing. Serve on a bed of sauerkraut and sautéed peppers and onions or in a fresh baked toasted bun.



“Once all four dams were completed in 1975, all of the free flowing river related benefits had disappeared and were replaced with only silent reservoirs and sterile shorelines.”

— *Rocky Mountain Economics*, Anthony Jones



# Good Taste Revived: Penawawa's Lazy Canoe

*After the dam breaching, 5,000 acres of lush, verdant agricultural valley were lying in wait to support a renewal of vineyards and orchards. The dams stagnated more than the river since their completion in 1975; luckily, the tides have changed. With the removal of the dams, Penawawa is renewed. An influx of restaurateurs is rapidly establishing this region not only as up-and-coming, but one that we need to keep up with—Lazy Canoe being top on this list.*

Nestled amidst vineyards, when you first walk into this restaurant in Penawawa, it isn't clear if you've entered the chef's spacious combo kitchen and dining room or his 2-star Michelin rated Farm-to-Table eatery. The term "Farm-to-Table" has been getting quite a bit of attention recently, and when a restaurant boasts this statement, it generally indicates the produce and protein coming from a locally sourced farm. In the case of Lazy Canoe, the produce, protein, dairy, flowers on the table and even the grains have all been locally-sourced. This is the standard for the local fare in this agriculturally rich region. The sous chefs in the exposed kitchen nodded one after the other and smiled as we were seated. Our simple menus were provided to us on handmade paper, made by local artisans—it's a charming touch but what appears on the horizon, is positively delightful.

It's a short menu, but the waitress assures us we can customize any order, but after one glance, we didn't want to! This particular evening, appetizers included handmade phyllo wrapped feta, lamb and leek pastries, and there was a chunky pork stew with pumpkin and crisp pork rinds. Toasty corn nuts and a suggested pairing of either a crisp, light Chardonnay or a fruity, aromatic Riesling arrived at our table just after ordering. Both wines were produced and bottled just up the road at the local award winning Golden Dell Winery. When a steaming plate of fresh flat bread with dripping honey comb on the side arrived, the waitress shared with us about the farm that the grains for their baking flours are sourced from!

Our order consisted of the wide toothsome egg noodle dish of house made pappardelle pasta with a unique pumpkin seed and spicy radish greens pesto. We also received a plate of sizzling bratwursts with sauerkraut, roasted root vegetables and mashed garlic leeks. Not a single bite disappointed. Dessert itself was worth the visit and was utterly irresistible. Rich baked apple rounds with toasted figs and a brandy syrup, dusted with mint. We were almost too full to eat, but we dared not miss the symphony of flavors.

Lazy Canoe prepares incredible meals under the canopy of a uniquely local dining experience. Sourcing fresh ingredients delivered by farmers to chefs—acquaintances become family, who know each other on a first name basis. Penawawa is reborn as a foodie paradise and a self sustaining one at that!

## Spicy Radish Greens and Pepitos Pesto

- 3 cloves garlic, crushed
- 8 cups loosely packed radish greens, chopped
- 1/4 cups fresh parsley leaves
- 1/4 cups fresh basil leaves
- 3/4 cups roasted pepitos (pumpkin seeds)
- 3/4 cups extra virgin olive oil
- 1 cup freshly grated Parmigiana-Reggiano cheese

Blend together and garnish with Pepitos.



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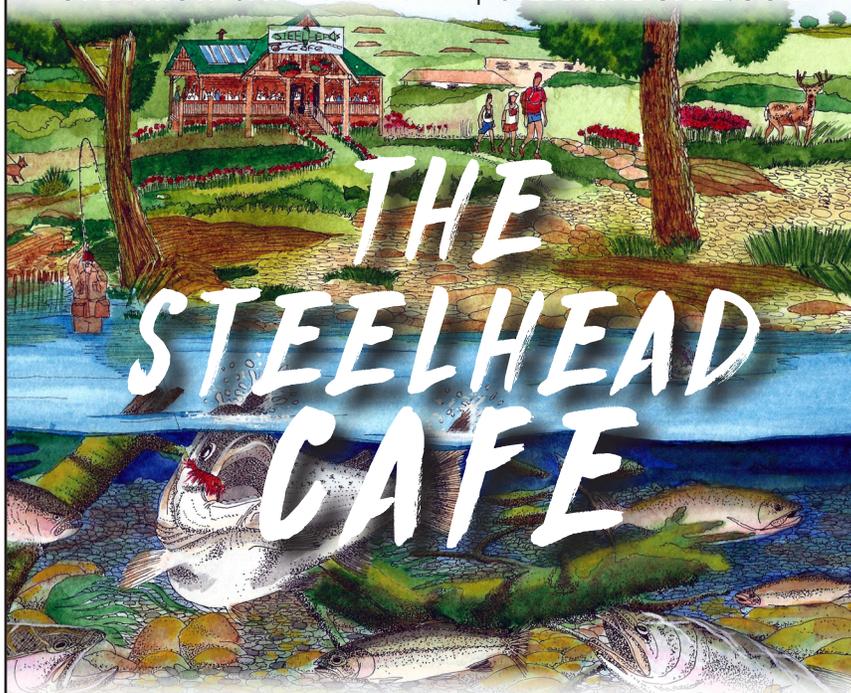
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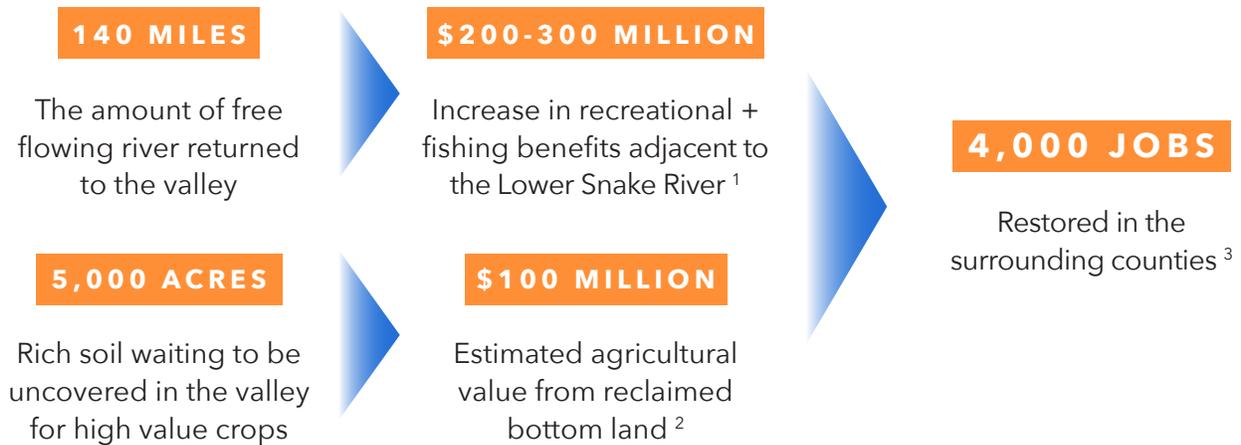


# THE STEELHEAD CAFE

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# Resurfacing the Numbers

This is a perspective publication; a view into the life that is possible for the Snake River Valley. We welcome your input, edits, and ideas to this document. Our goal is to invite individuals, to vision and understand the future available to the Snake River Valley. Breaching the four Lower Snake River dams will breathe life back into the local economy by increasing local agricultural production and demand, and restoring salmon runs—which will increase recreation and commercial fishing opportunities. The far reaching impacts are measurable in dollars, environmental improvements, and increased quality of life across the region.

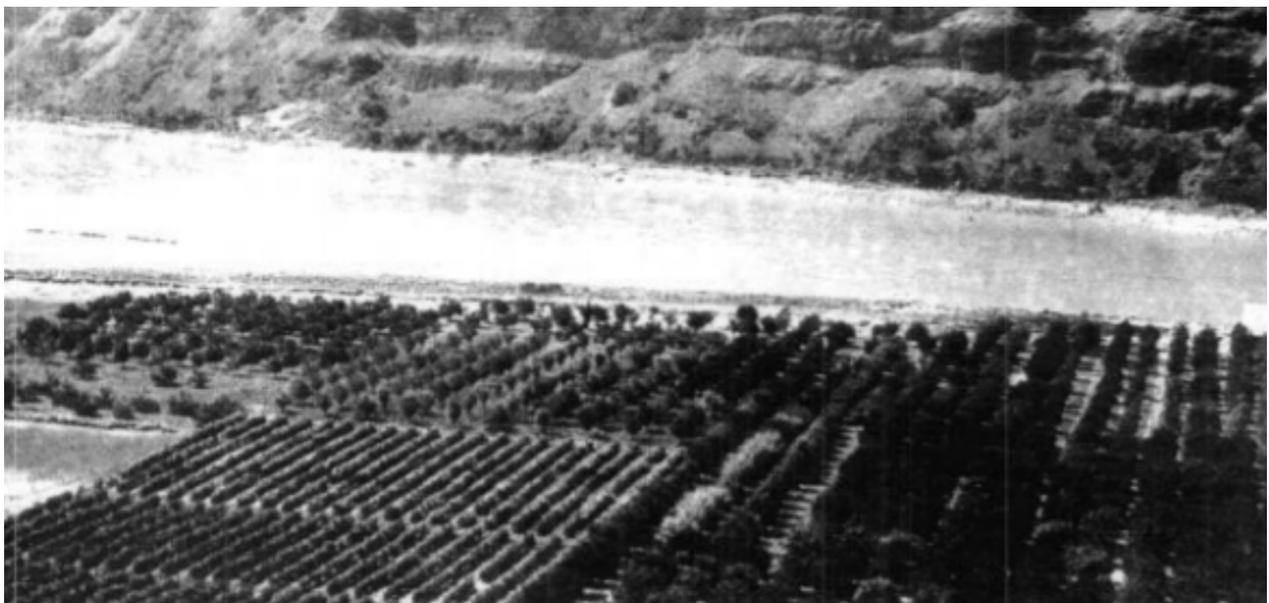


1 National Economic Analysis of the Four Lower Snake River Dams, <https://damsense.org/wp-content/uploads/2014/12/National-Economic-Analysis-of-the-Four-Lower-Snake-River-Dams-2.16.pdf>

2 Correspondence, Hans D. Radtke, Ph.D. Natural Resource Economist

3 Regional Economic Analysis of the Four Lower Snake River Dams; <https://damsense.org/wp-content/uploads/2014/12/Regional-Economic-Dev-Summary-Reevaluation-Lower-Snake-Dams-22-Feb-16.pdf>

## Bishops Bar along the Lower Snake



*What was once flourishing, can be bountiful again.*