How a Duvall restaurant makes a true farm-to-table experience

The Grange prepares sustainably produced meals pulled from the soil of the Snoqualmie Valley.

By Cameron Sheppard cameron.sheppard@ soundpublishing.com

The idea of farm-to-table is probably not unfamiliar to Seattle-area foodies and restaurant-goers. The trendy term is used to describe many restaurants that advertise the utilization of fresh harvests from local farms in their menus and dishes.

Sure, it is an easy trend to claim to be a part of. Virtually all food comes from farms, so isn't all food farm-to-table?

But some establishments like The Grange in Duvall are taking the concept to heart and are redesigning a circular farm-to-table system that aims to utilize local harvests from the Snoqualmie Valley and build partnerships with local farmers, butchers, craftsmen and artists — all while building a sustainable food system around themselves.

The Grange in Duvall is symbolic, in many ways, of being a hub for the community. The building itself used to be an actual grange building, which served as a place for farmers who tended to crops and livestock in the surrounding valley to share ideas, organize and enjoy each other's company.

The building serves a similar purpose now, but with a different clientele in a changing community as both a restaurant and a market.

Co-owners Luke Woodward and Sarah Cassidy opened The Grange about three years ago. The two had previously worked on a non-profit farm in Carnation called Oxbow Farm and Conservation Center. There, they focused on researching and practicing regenerative and sustainable agriculture practices.

Before working at Oxbow, the two had served in the Peace Corps together, where they had seen environmental degradation in Senegal and its human impacts.

They don't waste food there," Cassidy said. "They can't afford to."

At Oxbow, they learned and gained an appreciation for sustainable farming, agriculture's relationship to food systems and the way they have a direct impact on the natural environment.



PHOTO BY CAMERON SHEPPARD/SOUND PUBLISHING

Chef Kyle Bopes' Pork Country Terrine.

The understanding of the cyclical relationship between the natural environment, the way people utilize energy, resources and the land to produce food, as well as the way people enjoy food — both culturally and as a necessary means of sustaining a community — all played a part in the vision for The Grange.

Cassidy and Woodard now own Hearth Farm. a three-acre farm only a few miles away from The Grange with other spaces across the Valley to take advantage of the unique micro-climates that support the prosperous growth of specific fruits and vegetables.

Along with raising hogs, Hearth Farm grows a plethora of familiar and unique greens, beans, squash, peppers, heirloom tomatoes, carrots, apples, pears and other produce that folks may have never heard of, let alone eaten.

Cassidy pulled out a container full of berry-like "mouse melons," a vegetable she said tastes like tiny tart cucumbers. They were being pickled in a brine for use at The Grange.

According to Cassidy, who often manages and had worked at the farm before they hired a man named Jed to help tend to the crops, said about 95% of the crops grown at Hearth Farm end up on the plates of guests at The Grange.

The business has local partners like cheese makers, mushroom farmers and butchers in the Valley to get other ingredients not grown on their



PHOTO BY CAMERON SHEPPARD/SOUND PUBLISHING

Co-owners Sarah Cassidy and Luke Woodward stand in front of The Grange, 15611 Main St. NE, Duvall.

farm.

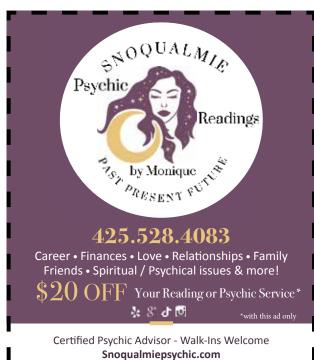
The menu at The Grange, outside of a few staple dishes, is constantly changing based on what is harvested from Hearth Farm. When Cassidy needs something like radicchio for the evening's dinner service, she drives a few miles down the road and

See **DINING**, Page 5

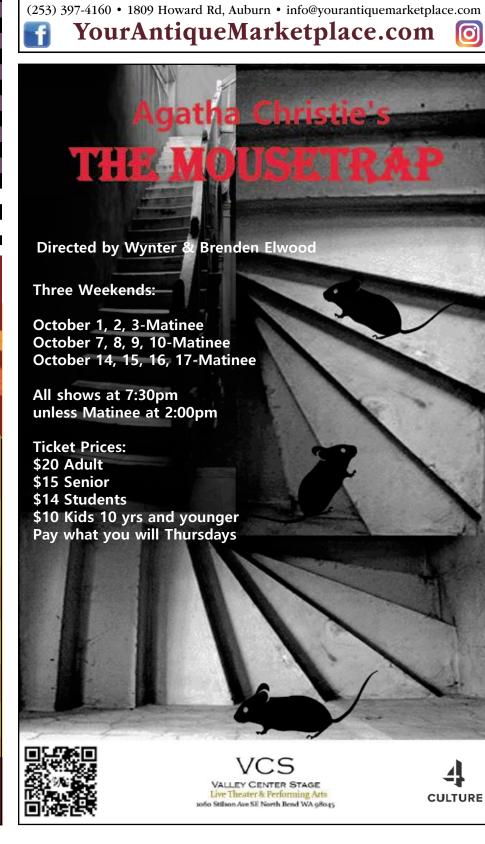








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Dining

From Page 3

harvests it from the very earth of the Vallev.

During the midday preparation for the evening dinner service, Cassidy pulled out a tray full of heirloom tomatoes. Each one was different than the other in shape and color, demonstrating an organic uniqueness.

Having freshly harvested produce only gets a restaurant so far, which is why they have Chef Kyle Bopes, whom Woodward said has worked and learned under James Beard Awardwinning chef Matt Dillon.

Cassidy said some chefs are "seafood chefs," and some chefs are "pasta chefs," while Bopes is a 'veggie chef."

Bopes prepared a dish that in many ways symbolizes many of the principles of The Grange and its relationship with Hearth Farms: the Pork Country Terrine.

A terrine is a French dish, similar to a paté. In this case, it was made of leftover pork scraps from the preparation of another dish. Instead of throwing the scraps out, they are pressed into a loaf that is chilled and cut into slices. The slice is laid over a bed of greens



Sarah Cassidy and Chef Kyle Bopes prep heirloom tomatoes

and coarse mustard with

some pickled green beans and a beautifully golden turmeric-pickled egg with a remarkably jammy yolk. It's a seemingly simple

from Hearth Farm.

dish, which relies on simple ingredients from the surrounding Valley. It utilizes culinary techniques that are largely rooted in traditional farmhouse techniques that aim to preserve and reduce food waste.

The utilization of pickling, which The Grange relies on heavily along with dehydration, is a traditional technique that has long been used by farming families as a way of preserving produce past the season in which it was harvested.

'If you don't preserve it, once winter comes, all you will have is radishes and daikons," said Bopes.

Modern foodies may not be familiar with traditions and lifestyle that pickling was adopted from in rural America, but the practice has found a fond place within modern culinary culture.

The Grange also makes good use of the brick pizza oven installed by previous



The dining room at The Grange.

owners. Cassidy said pizza is a "beautiful platform to showcase produce," and is also a versatile dish to be able to utilize whatever ingredients are at hand.

Reducing food waste within the restaurant is a large focus for Cassidy and Woodward. Because they see their food grow from just seeds, and they understand the time, energy and resources needed to just put food on the table, they are repulsed at the idea of wasting it.

"We waste as little as possible," Woodward said. "Most everything ends up on a plate."

Cassidy said they had recently earned a \$10,000 grant to implement a worm-composting system, which would utilize whatever food scraps they generated from the restaurant and recycle its nutrients into healthier soil to be used at the farm.

"It's a closed loop," Woodward said of the food system they have built around themselves.

Just like the owners and uses for The Grange's building, the town of Duvall and the surrounding Valley have changed over the years.

Woodward said the

Valley used to be inhabited by many farmers and loggers. Now, it is still a farming community, but the tech boom of Seattle and the Eastside is spilling over.

Housing projects are being erected near the outskirts of town and a surprising amount of traffic runs through the little town.

Woodward said the Valley now has artists and musicians, tech folks and new philosophies. He hopes The Grange can be a community hub for the region, much like it was in the Valley's older eras.

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The full text of this Ordi-

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upon request.
DATED this 23rd day of

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King County, Washington

September, 2021. CITY CLERK, MARY MADOLE

#938999

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Notice is hereby given that the North Bend City Council at its September 21, 2021 City Council Meeting adopted the following Ordinance:

ORDINANCE 757

AN ORDINANCE OF THE CITY OF NORTH BEND, WASHINGTON, AUTHORIZING A TWENTY YEAR, NON-EXCLUSIVE FRAN-CHISE WITH TANNER CHISE WITH TANNER
ELECTRIC COOPERATIVE TO PROVIDE
ELECTRIC POWER
SERVICE WITHIN THE
CITY LIMITS; PROVIDIN G FOR SEVERABILITY; AND ESTABLISHING AN EFFECTIVE DATE
WHEREAS in 1984 the

WHEREAS, in 1984, the North Bend City Council adopted Ordinance No. WHEHEAS, in 1984, the tion to other persons or North Bend City Council adopted Ordinance No. 631 which granted to Tanner Electric Cooperative ("Tanner") a 20-year franchise for the purpose of allowing Tanner to use City streets, roads, avenues, alleys, highways, and other shall be the date on roads, avenues, alleys, highways, and other public rights of way for its poles, wires, lines, conduits, cables, and accessory facilities to sell and distribute electric

and distribute electric energy ("Franchise Agreement"); and WHERAS, although the Franchise Agreement expired in 2004, the City and Tanner have continued to operate in compli-ance with the Franchise

to enter into a new, non-exclusive Franchise Agreement with Tanner for a term of 20 years;

and WHEREAS, the City and Tanner desire to formal-ize their cooperative and mutually beneficial relainitially beneficial rela-tionship for the provision of electric power service within the City; and WHEREAS, adoption of this franchise by the City Council complies with

of the City of Carna-tion, Washington On the 21st day of September, 2021, the City Council of the City of Carnation, passed Ordi-nance No. 945. A sumthe procedural requirements of RCW 35A.47.040, which promary of the content of vides. "No ordinance or resolution granting any franchise in a code city ing of the title, provides as follows: said ordinance, consistfor any purpose shall be adopted or passed by the city's legislative body AN ORDINANCE OF THE CITY OF CARNA-TION, WASHINGTON, PROVIDING FOR THE ISSUANCE AND SALE OF A LIMITED TAX GENERAL OBLIGATION BOND IN THE DENICIPAL AMOUNT on the day of its introduction nor for five days thereafter, nor at any other than a regular meeting nor without first being submitted to the PRINCIPAL AMOUNT
OF \$2,100,000 TO BE
USED TO FINANCE
THE ACQUISITION OF
LAND AND OTHER
CAPITAL PROJECTS;
EIVING OR SETTING city attorney, nor without having been granted by the approving vote of at least a majority of the entire legislative body, nor without being pub-lished at least once in a FIXING OR SETTING lished at least once in a newspaper of general circulation in the city before becoming effective"; NOW, THEREFORE, THE CITY COUNCIL OF THE CITY OF NORTH BEND, WASHINGTON, DOES HEREBY ORDAIN AS FOLLOWS: Section 1. Grant of PARAMETERS WITH RESPECT TO CERTAIN TERMS AND COVE-NANTS OF THE BOND; AND PROVIDING FOR

Section 1. Grant of Franchise: The Mayor is authorized to execute a non-exclusive Franchise Agreement with Tanner Electric Cooperative to provide electric power service for a period of twenty (20) years within the City of North Bend on the terms and condi**Legal Notices**

tions set forth in the Franchise Agreement attached hereto as Exhibit

A. Section 2. Severability:
Should any section,
paragraph, sentence,
clause or phrase of this
ordinance, or its application to any person or circumstance, he declared. cumstance, be declared unconstitutional or other-wise invalid for any reason, or should any portion of this ordinance be pre-empted by state or re-empted by state or federal law or regulation, such decision or pre-emption shall not affect the validity of the re-maining portions of this ordinance or its applica-tion to other persons or

shall be the date on which Tanner Electric Cooperative has executed and filed with the City ed and filed with the City Clerk the Acceptance Form attached at page 8 of the Franchise Agree-ment. The Franchise Agreement shall be of no force or effect if Tanner Electric Cooperative fails to file its written ac-ceptance within 30 days

ance with the Franchise of the date of publication Agreement and operable law regarding Tanner's ADOPTED BY THE facilities in City rights-of-way; and WHERAS, the City BEND, WASHINGTON, Council believes it is in the City's best interests AT A REGULAR MEET-ING THEREOF, THIS 21ST DAY OF SEP-TEMBER, 2021. OF NORTH

/d/ Rob McFarland, Mayor APPROVED AS TO FORM:

/s/ Michael R. Kenyon, City Attorney Published: October 2, 2021 Effective: October 6,

2021 ATTEST/AUTHENTI-CATED: /s/ Susie Oppedal, City

Ordinance 1757, including Exhibit A - Franchise Agreement, may be viewed on the City website at https://northbend ma.gov/Archive.aspx?

AMID=52, at the North
Bend City Hall, 920 SE
Cedar Falls Way, or to
request a copy by mail
please contact the City
Clay at (405) 888-7627 Clerk at (425) 888-7627. Posted: September 22,

Published in the Snoqualmie Valley Record: October 1, 2021

Notice of Application Proposed Project: Ten-nant Trailhead Park Phase 1 Improvements Deadline for comment:
October 18, 2021
Proposed Project: The
City has received a site
plan application for proposed Phase 1 improve

ments to Tennant Trail-head Park. Phase 1 improvements will consist of the installation of hikof the installation of nik-ing and biking trails through the park proper-ty, and shoulder and re-striping improvements to the right-of-way of W Ri**Legal Notices Legal Notices**

bary Way to accommodate additional parking along areas of roadway ject, following the expiraplication.

Shoulder.

Location: Tennant

Trailhead Park - Parcels

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0 8 2 3 0 8 9 0 1 4 and W Ribary Way Owner: City of North

Bend PO Box 896 North Bend, WA 98045 Applicant: Si View Metropolitan Park Dis-

400 SE Orchard Drive North Bend, WA 98045 Contact: Kyle Braun The Watershed Compa ny 750 Sixth Avenue South

Kirkland, WA 98033 KBraun@ watershedco.com Date Application Re**ceived:** 7, 2021 September

Date Application Complete: September 21, Date of Notice of Appli-

cation: October 2021 Application Type: SEPA Determination, Critical Areas Approval, Clearing and Grading Permit,

Right-of-Way Use Permit Environmental Reviews A State Environmental Policy Act (SEPA) Determination and 15-day comment period will be completed for the pro-

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tion of the comment peri-od of this Notice of Ap-Local Government

Contact Per-son/Availability of **Documents:** Additional information concerning the application can be obtained from Senior Planner Mike McCarty, North Bend Community and Economic Developand Economic Development Department, 920 SE Cedar Falls Way, North Bend, WA 98045; (425) 888-7649, mmccarty@northbend wa.gov. Relevant documents, including the application, Site Plan, SEPA checklist, Critical Areas Beport and Areas

Areas Report, and Archaeological Report can be reviewed at the same

Applicable Develop-

ment Regulations and Policies: The application will be evaluated for consistency with, and mitigation provided pur-suant to, the following City of North Bend development regulations and policies: North Bend Comprehensive Land Use Plan; North Bend Municipal Code Chapter 14.04 (SEPA), 14.05-14.09 (Critical Areas), and Chapter 14.16 (Stormwater Man-

Public Comments: All public comments on this Notice of Application must be received by City of North Bend by 4:30 **Legal Notices**

McCarty via the contact info provided above. Comments should be as specific as possible. Any person may request a copy of the decision once made by contact-ing North Bend Commu-nity and Economic Development Department, at the address and phone number set forth

This Notice of Application has been posted at the site and in public places, published in the Snoqualmie Valley Record, and mailed to all property owners within 300 feet of the boundary of the subject property of the subject property and to potential agen-cies with jurisdiction.

PUBLIC NOTICE EVENUE HEARING to be held October 11, 2021 KING COUNTY FIRE PROTECTION DISTRICT 10 BOARD OF COMMISSIONERS MEETING Monday,

October 11, at 4:00 p.m. VIRTUAL MEETING The Board of Commissioners of King County Fire Protection District 10 wishes to inform the public the annual District 10 Revenue Hearing will be held at 4:00 p.m. on Monday, October 11,

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above. Comments set the Fire Benefit should be sent attention to Senior Planner Mike set the Assessed Valset the Assessed Val-ue rate per thousand ue rate per thousand for the year 2022.

Phone-in Number: (509) 931-1382 C o n f e r e n c e 867 928 469#

Verbal Comment: Up to three (3) minutes of verbal public comment may be provided per person during the meeting. Please sign-up in advance of the meeting (by 1:00 p.m.) by completing the Public Comment Sign-Up Form. Kindly review the instructions for Virtual Board and Committee meetings for pub-lic attendance and public comment prior to the

meeting.
ALL INTERESTED
PARTIES AND THE
PUBLIC AT LARGE
ARE INVITED TO ATTEND.
Largely attest that the

I hereby attest that the King County Fire Protection District 10 Board of Commissioners has been called to this meeting via email to their pre-ap-proved email addresses. The email contained the meeting information refer-enced herein and was made 24-hours prior to the meeting time in accor-dance with RCW dance with RCW 42.30.080. /s/ Jamie Formisano

District Secretary, September 22, 2021 #939017 10/1/21, 10/8/21



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