

January 6 through January 12, 2022

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Mack resigns p. 6

Sound Waters University, reimagined

Photo Courtesy of Sound Water Stewards

Field trips have been incorporated into the training for Sound Water Stewards volunteers in the wake of COVID-19, and that has translated into adding an extra day just for field trips to those enrolled in Sound Waters University, to be held Feb. 5 and 6.



By Shannon Bly Whidbey Weekly

Sound Waters University, to be held Saturday and Sunday, Feb. 5 and 6, is an opportunity to learn about our unique Salish Sea ecosystem so we can be good stewards of our water and land.

Sound Water Stewards Whidbey Coordinator Tabitha Jacobs-Mangiafico brims with excitement and positivity when describing plans for the event.

"The theme this year is Hope in Action," she said. "Everybody's had a rough go with the pandemic and feeling a little bit down and we want to give you the hope for what the Salish Sea could be, how you as a person can come together with these like-minded Sound Water Stewards, and help steward our environment."

In its 28th year, Sound Waters University is reimagining its event. Past years have brought professionals from across the Pacific Northwest to South Whidbey High School for over 60 classes with up to 700 attendees. The past two years have offered an entirely virtual event, which opened classes up to the entire United States, spreading the word about the variety and extent of research and action being taken in the Pacific Northwest.

"Last year we had people all the way from California up to Washington, across from Texas to Iowa, up to Connecticut and down to Florida. The friends and the network sharing [the event] were

able to bring in everybody to learn a little bit more about the Salish Sea," said Jacobs-Mangiafico.

This year, Sound Waters University will be a two-day event, with virtual classes on Feb. 5, and new, in-person field trips on Feb. 6.

Jacobs-Mangiafico said the field trips were inspired by changes that had to be made to the Sound Water Stewards volunteer training program due to COVID-19 precautions.

"We had to change our 100-hour training program last year," she explained. "How to get that connection and community when it had to go virtual? We ended up leaning heavily on field trips and offered 31 field trips last year for our class so they could go learn about geology and the intertidal, bluffs, estuaries. They loved it so much, we were like, 'Let's try to do field trips for Sound Waters University too!'"

The field trips are open for registration but are filling up fast. They include two winter birding excursions: Winter Birds of Dugualla Bay and Lake, guided by Jay Adams, and Skagit Flats Winter Birding Caravan, guided by Jeff Osmundson. Paul Ben McElwain's field trip, The Western Bluffs, Beaches, and Waves of Whidbey Island, proved very popular, filling up in the first week of registration. Offered on Camano Island is Iverson Preserve on Camano: Exploration and Inspiration.

"At Iverson Preserve on Camano you get to go explore the temperate forest and estuary habitat and marine environment with

Tina Dinzi-Pederson, who used to be an employee of Camano State Park," said Jacobs-Mangiafico, who recently toured the preserve herself. "It's a lot of fun. These guides have the history and knowledge [so] that if you're craving community, grab a field trip."

There will be 11 virtual classes, which participants may attend live or watch as recordings, and two keynote speakers. Traditionally, the event covers a wide range of topics related to the Pacific Northwest environment, and this year is no different. "We are really trying to go from the bees to the seas to the environmental," said Jacobs-Mangiafico.

Keynote speaker Linda Mapes, *Seattle Times* reporter, will present on her recently published book "Orca: Shared Water, Shared Hope." David B. Williams will talk about hope in home waters, the natural history of the Puget Sound, and the human impacts on our area.

Classes cover topics such as bull kelp surveys, restoration projects, krakens, solitary bees, rockfish, humpback whales and more. Presenters aim to educate and entertain, as evident in one class titled "Anemones and Shakespearean Drama in the Intertidal Zone of the Pacific Northwest."

Local marine videographer and diver, Florian Graner, will talk about his short films and the effect of supply chain back-ups in Puget Sound.

"He's going to touch upon the shipping container impacts and how the marine animals transiting are affected by the noise pollution at the mouth of Holmes Harbor," said Jacobs-Mangiafico.

In addition to classes, Sound Waters University has always included booths of organizations and businesses working in environmental study, conservation, and advocacy and they continue to do that virtually. To connect with nonprofit organizations, visit the virtual exhibit hall, and to connect with event sponsors, visit the virtual sponsor and partner hall. All exhibitors, sponsors and partners have profiles with information about their organization, videos, research papers, and contact information.

Jacobs-Mangiafico recommends visiting the exhibit and sponsor halls ahead of the event.

"Don't wait until the day of the virtual event to look at the exhibit hall – look at it leading up to the event because the day of the event those exhibitors and sponsors can be right there with you for chats [during the classes]."

Sound Waters University is the main fundraising event for Sound Water Stewards, a group of trained volunteers who do education, outreach, citizen science and stewardship to sustain a healthy Puget Sound environment. A new class of volunteers is trained



Photo Courtesy of Sound Water Stewards

Paul Ben McElwain will lead a field trip focusing on the western bluffs, beaches and waves of Whidbey Island as part of Sound Waters University in February.

See SWU continued on page 6



ON TRACK

With Jim Freeman



NOTE: Jim Freeman is on vacation the month of January. This column originally ran Jan. 5, 2017.

Are we cold enough yet? After just 48 hours of this sub-30 degree weather, I am pleased to report

that while indoors here at the caboose I am still cold enough to not only see my breath, but also to hear it.

Second opinion

Our thanks to Tom Jedinak of Columbus, Ohio for sharing the following story with our 2017 readers. We can only hope it is true.

Ever since I was a child, I've always had a fear of someone under my bed at night. So I went to a shrink and told him, "I've got problems. Every time I go to bed I think there's somebody under it. I'm scared. I think I'm going crazy."

"Just put yourself in my hands for one year," said the shrink. "Come talk to me three times a week and we should be able to get rid of those fears."

"How much do you charge?" I asked him.

"One hundred fifty dollars per visit," replied the doctor.

"I'll sleep on it," I said.

Six months later the doctor met me on the street. "Why didn't you come to see me about those fears you were having?" he asked.

"Well, \$150 a visit, three times a week for a year, is \$23,400. A bartender cured me for \$10. I was so happy to have saved all that money that I went and bought a new pickup truck."

"Is that so?" With a bit of an attitude, the psychiatrist said, "And how, may I ask, did a bartender cure you?"

"He told me to cut the legs off the bed. Nobody under there now."

Der Bingle

Did you happen to hear Bing Crosby sing *White Christmas* recently? According to an excerpt in *Golf Digest* of a bio of Bing Crosby by his son Nathaniel, *18 Holes with Bing*, Daddy Bing's recording of *White Christmas* is the best selling single of all time. Furthermore, the *Times of London* wrote once that Bing Crosby's voice had been "heard more often by more people than that of any mortal in history." According to the article, "between 1927 and 1962, Crosby had 368 charted records." As a point of reference, "The Voice," Frank Sinatra had 209 charted hits, The King, Elvis Presley, had 149, and the Fab Four, The Beatles, had 68.

The second greatest selling single of all time had me surprised, as did numbers 3 and 4. While Bing's *White Christmas* has sold over 50 million copies since 1942, the number 2 greatest seller is Elton John's charity single honoring Princess Diana, *Candle in the Wind/ Something About the Way You Look Tonight*. Since 1997 Elton John's single has sold over 33 million records.

Bing Crosby garners third place all time with *Silent Night*, selling over 30 million copies since 1935.

Knowing the fourth place all-timer could win you some trivia contests. Mungo Jerry's 1970 classic, *In the Summertime*, has also sold over 30 million records. Somebody out there must have more than one copy. Are you kidding me? Maybe if I repeat the title enough, I will warm up.

Salt Infusion

Many parts of the world have traditional New Year's Day menus. Our southern-rooted family would always try to include the good luck of black-eyed peas, cornbread, collard or mustard greens and pork.

As kids, we were always told the black-eyed peas symbolized coins, the greens resembled money, the cornbread looked like gold and

the pork meant prosperity because pigs root forward. Of course, Dad also used to tell us when cows gathered under a shady tree on a hot day it meant it was going to rain. I believed it for 30 years, until I moved to a farm.

A few days ago, since I was eating solo, I wavered on whether to make all those family good luck dishes for myself, or just get something easy. Maybe start my own tradition. So, given most of Freeland was locked up New Year's, I went to Rite-Aid to get my meal. Surely there would be something in the dollar aisle that would hold me until the Mexican Taco truck was back.

Knowing other cultures use fish or grapes or ring-shaped cakes or doughnuts or other fun foods to symbolize luck, I decided to go with an international cuisine—Annie Chun's Hot and Sour soup, a plastic soup bowl container with three plastic packets of noodles, sauce, and little green things.

As soon as I got back to the caboose, I quickly stored my newly purchased, 24 hearing aid batteries and returned to the microwave for Happy New Year fun with Annie Chun.

My mind was filled with possibilities. If I followed the cooking directions properly, and I worked with an agent, maybe down the road Annie and I could do a cooking show together, maybe for a local food channel. We could call it *Fun with Chun*.

After reviewing the nutrition facts and cooking directions with my magnifying glass, I got my tools ready. I would need scissors to cut the three plastic packets once I liberated them from the plastic bowl. While the air-free sealed noodle packet was tougher to cut than the sauce packet or packet of little green things, I was able to get beyond the look of freeze-dried noodles to proceed.

The sauce, about the texture and color of a 90 weight motor oil, was easy to apply once I remembered the technique of rolling up a toothpaste tube to free the final fluoride. Squish, squish, and there we were. Add that packet of little green things and we were ready to add the water up to the line inside the plastic bowl.

The directions on the side of the box indicated a cooking time of two minutes in a 1200 watt microwave. Not knowing the wattage of my caboose microwave, I always pray before heating any foods. Why wait until I am going to eat? Upon tasting the overly-heated broth, I sighed. Something was not right. While I had plenty of hot, there was no sour. In fact, there was no flavor. Faster than you can say bok choy, I was back at the box to review the directions. While my left eye was reading, my right eye began to wander to a word in bold, Sodium. It was followed by 1550 mg, 65 percent.

Holy sodium, Batman. Here I was, about to add soy sauce to get some color in my new year's day bowl, when I realized by doing so I would more than likely exceed my daily allotment of salt.

How could I have popcorn with popcorn salt and salted butter later that night while watching another episode of "The Untouchables?" How could I have a salted caramel latté in the afternoon? That's right, I don't do lattés.

Well, here I was, all alone, wondering already on the first day of the year. There goes that resolution of not wondering and worrying. How could I wonder as I wander if I had too much salt? Would I not race my thoughts along with raising my blood pressure?

So, after going outside with my soup bowl, I tossed the sodium filled soup over my shoulder. It was not unlike throwing salt after a wedding ceremony, on the church steps, just in case it snows.

Yep. So far, thanks to Annie Chun and her team in Fullerton, Calif., this has been a very lucky year. Already, I have avoided being bowled over by a tsunami of sodium soaked noodles. Be careful out there. Slippery noodles may be on your tires.

To read past columns of *On Track* in the *Whidbey Weekly*, see our Digital Library at www.whidbeyweekly.com.

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Volume 14, Issue 1 | © MMXXII Whidbey Weekly

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Bits & Pieces

Department of Health Updates Isolation and Quarantine Guidance to Align with CDC Recommendation

Last week, the Washington State Department of Health (DOH) announced updates to state isolation and quarantine guidance, in alignment with the newly released recommendations from the Centers for Disease Control and Prevention (CDC).

The CDC announced the following shift in isolation and quarantine recommendations for the general public:

Shorten the recommended time for isolation from 10 days for people with COVID-19 to five days, if they are asymptomatic on day five, followed by five days of wearing a mask when around others. If symptoms occur, individuals should immediately quarantine until a negative test confirms symptoms are not related to COVID-19.

Recommended quarantine period for those exposed to COVID-19:

For unvaccinated individuals or those who are more than six months from their original mRNA dose or more than two months after the J&J vaccine and not yet boosted, CDC is recommending quarantine for five days followed by strict mask use for another five days.

Vaccinated individuals who have received their booster do not need to quarantine but should wear a mask for 10 days after exposure.

If symptoms do occur after exposure, individuals should immediately quarantine until a negative test confirms symptoms are not related to COVID-19.

When in doubt, get tested on day five and as always, wear a mask when in public spaces after isolation and quarantine are complete. Also be mindful of activities, especially indoors and in crowded settings.

In addition to the changes announced last week, due to concerns about increased transmissibility of the COVID-19 Omicron variant, the CDC recently updated their work restriction recommendations for healthcare personnel (HCP). DOH is also updating the guidelines for Washington to align with CDC recommendations. To ensure occupational health and safety, employers should refer to and follow all applicable worksite requirements outlined by the Department of Labor and Industries (L&I).

"It remains important for community members to know about changes to this guidance", said Umair A. Shah, MD, MPH, Secretary of Health. "The key remains recognizing we all have to work together to protect ourselves and those around us."

Vaccination is still the best way to protect yourself and others from COVID-19. Everyone over the age of 16 is eligible for a booster dose and should get one as soon as possible. Children over the age of five should start their two-shot series immediately. To find vaccine locations near you visit Vaccine Locator (<https://vaccinelocator.doh.wa.gov>), Vaccines.gov, or call the state's COVID-19 hotline at 833-VAX-HELP. Language assistance is available.

DOH continues to recommend limited travel and exposure to large crowds. People should get tested if they are experiencing symptoms of COVID-19. Additionally, in the state of Washington, masking is required for all individuals when indoors in

accordance with the Secretary of Health's face covering order.

Changes to state recommendations go into effect immediately. Updates to the DOH website and other guidance documents will be completed soon.

[Submitted by Washington State Department of Health]

Whidbey Gardening Workshop Registration Opening Soon

Now in its 33rd year, the Whidbey Gardening Workshop, presented by the Island County Master Gardener Foundation, will again bring together gardeners who share a passion for plants and a dedication to creating environments of beauty and bounty. In 2022, the workshop will be expanding its offering over three days with field trips, on-site classes, Keynote Presentation, Spring Garden Marketplace, webinar and much more.

The Whidbey Gardening Workshop is noted for presenting a great selection of classes for the casual as well as avid gardener. Among topics covered are Edibles—Vegetables and Fruit, Ornamental Gardening, Maintenance and Sustainability, Gardening Basics and Garden Design.

Registration opens Jan. 9 with Early Bird Registration prices Jan. 9-16. Go to WhidbeyGardening.org for all the details and to register.

[Submitted by Barbara Schmitt, Whidbey Gardening Workshop]

Navy Veteran Clyde Shavers Announces Run For 10th State Legislative Seat

Clyde Shavers, a Navy veteran, announced his candidacy Tuesday for House Pos. 1 in Washington's 10th Legislative District.

Shavers graduated from the U.S. Naval Academy and served in the Middle East and Southeast Asia before studying at Yale Law School. He is currently serving with the Skagit Friendship House for Mount Vernon's homeless and working poor, Goosefoot on affordable housing, and the Whidbey Veterans Resource Center for veterans and their families.

"I am running to be your representative who will stand up for you and our shared American values, fight for what's right and fair, and defend our freedoms and liberties as part of a greater shared community," said Shavers. "We need honest leaders who answer the call of duty to serve, and who care deeply about affordable housing, quality care for our seniors and veterans, good education for our children, and a cleaner environment. That's why I'm running to be your voice in Olympia."

He also wants to fix Washington's regressive tax code and reduce the cost burden on middle- and low-income people.

"I absolutely do not support raising taxes, period. We need to get money back into the hands of working families," said Shavers. "Washington has the most unfair tax system. That's unacceptable, and I plan to fix that. We need economic growth and job creation while also paying for vital services that benefit everyone."

As part of his studies in environmental law, Shavers works with the Natural Resources Defense Council (NRDC) on legal issues addressing toxic contamination of drinking water, clean-fuel vehicles, deforestation, and regenerative agriculture.

"With hotter and drier summers that impact harvest schedules and crop yields, our farmers continue to look for solutions to better our environment while feeding our communities," said Shavers. "I will work to ensure that our children have the same opportunities to farm our fertile

valleys, hunt in pristine forests, and fish in the same clean water that we did."

Shavers is the son of a police officer and U.S. Marine. He credits his family's long history of service in the military and law enforcement for instilling in him a commitment to public service.

"I stand side-by-side in support of our police officers, heroes who protect our families and keep our communities safe," said Shavers. "But we ask our police officers to be the first line of response for everything. It's time for us to support them with more specialized training and resources that include social workers and mental health professionals."

Shavers founded Yale Coalition to End Homelessness and partnered with Dream-Kit to end homelessness by equipping youth with the skills needed to re-enter the workforce.

"As a naval officer and nonprofit leader, I didn't ask my fellow service and community members if they were a Democrat or a Republican. I asked how we can work together to better serve our country," said Shavers. "And that's how I approach government – how can we all serve and make our communities better? No matter if you're a Republican, a Democrat, or somewhere in between, I will faithfully stand up for you and our shared values as Americans."

[Submitted by Clyde Shavers]

New Women's Care Model in 2022

Patients of WhidbeyHealth's Women's Care clinic will see elevated delivery of care in Obstetric and Gynecologic health care for our community in 2022. To achieve this, WhidbeyHealth Women's Care will change to a model that focuses on mid-level providers caring for patients in the clinic setting and Obstetric and Gynecological MDs focusing on births and gynecologic surgery.

Realigning its Women's Care practice allows WhidbeyHealth to serve the community in an OB-GYN specialized environment. It also allows WhidbeyHealth to partner with existing island midwifery practices for births that desire or require the use of hospital services. From routine health and wellness exams to the challenges of menopause and everything in between, WhidbeyHealth is working to ensure our community has the individual, personalized care right for every patient.

It is with an abundance of appreciation that WhidbeyHealth announces Alicia Darr, ARNP, CNM of WhidbeyHealth Women's Care will be joining Anacortes Midwifery, a private women's health practice in Coupeville. Anacortes Midwifery has partnered with WhidbeyHealth for the use of its Family Birthplace. "Alicia Darr has made a tremendous impact on our community since she joined the WhidbeyHealth Medical Staff in 2016. Through tireless commitment and dedication, Alicia always found her passion practicing obstetrics and focusing on individualized care," said Garth Miller, MD, Chief Operations Officer. "It has been a privilege working with her and we look forward to our continued collaboration; providing women's health care to our island." We will be working with Darr to transition her patients. Darr's final day with WhidbeyHealth will be March 6, 2022.

Safety and excellent patient care is the priority at WhidbeyHealth. WhidbeyHealth appreciates the continued partnership with local providers, and the support of its patients and community. WhidbeyHealth remains dedicated to providing exceptional care, without exception.

[Submitted by Conor O'Brien, Marketing Manager, WhidbeyHealth]

What should you know about investment risk?

When you invest, you incur risk – there's no avoiding it. But the concept of "risk" may be more expansive than you realized. And by understanding the different types of investment risk and how these risks can be addressed, you can improve your skills as an investor.

The most common perception of investment risk is simply the risk of losing money. When you invest in stocks and stock-based vehicles, such as mutual funds, there are no guarantees that your principal – your initial investment amount – will be preserved. Generally speaking, if you hold stocks or mutual funds over a period of years, and even decades, you can reduce the likelihood of sustaining losses that could send your investments' value to zero. Hopefully, the value of your investments will rise over time. And it's worth noting that, since the Great Depression, U.S. stocks have averaged 9.59% annual returns, according to Morningstar Direct, an investment research service. However, past performance can't guarantee future results.

In any case, this type of risk is real, and it's a factor to consider when making your investment decisions. But you can't avoid all risk by avoiding stocks and putting your money into other types of investments. Consider bonds, for example. When you purchase a bond, you typically receive regular interest payments and you get back your initial investment when the bond matures, provided the issuer doesn't default. But if interest rates go up and you want to sell your bond before it matures, you'll have to offer it at a "discount," because no one will pay the full price for your bond when they can buy new ones at a higher rate.

You can help manage this type of interest rate risk by owning a variety of bonds with different maturities. When interest rates are rising, you can reinvest your short-term bonds at the new, higher rates. And in a falling-rate environment, you can still benefit from your longer-term bonds, which typically pay higher interest rates.

Foreign or international investments also contain specific risks. When you purchase foreign stocks, you'll find that fluctuations in the value of currencies relative to the U.S. dollar can affect your returns. Also, international investments may carry political risk, since some foreign governments and political systems may change in ways that work against businesses in those countries. To contain these types of risk, you'll want to maintain an appropriate allocation of international holdings and diversify across regions.

Ultimately, your most broad-based defense against all types of risk is to build a diversified portfolio containing U.S. stocks, international stocks, corporate bonds, mutual funds, government securities and other investments. Diversification works because it helps reduce the impact that market volatility can have on your portfolio if you only own one type of asset, such as domestic stocks. (However, diversification can't guarantee profits or protect against all losses.) And you'll also want your portfolio to reflect your individual tolerance for risk.

By being aware of the different types of risk, and taking steps to mitigate them, you can create a strategy that offers the potential to help you achieve your important goals, such as a comfortable retirement. And by doing so, you'll avoid the greatest risk of all: not investing for your future.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Edward Jones, Member SIPC.



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WEDNESDAY, NOV. 3

5:01 am, Suzanne Ct.

Advising wife was assaulted in the night while reporting party was asleep.

11:30 am, Thistle Ln.

Reporting party up on hill looking down at house, two story tan on opposite side of light house. Reporting party can see a light flashing from second story, where there is a deck. Ongoing for past 10 minutes. Reporting party says it usually means an emergency? Reporting party does not see any smoke or flame.

12:18 pm, Goss Lake Rd.

Caller says law enforcement needs to come out with invisible binoculars. People have been living on Goss Lake for 12 months. Caller says this needs to be taken care of because she is really upset.

4:52 pm, Oakes Rd.

Reporting party was out in pasture when neighbor came out and began yelling at reporting party. No weapons.

THURSDAY NOV. 4

5:35 am, Fort Casey Rd.

Caller is going through issue with neighbor; has been going on for past three years; advising neighbor has been putting objects purposely for caller to trip over.

8:38 am, Goss Lake Rd.

Reporting party advising may have to sue Island County for not helping reporting party out. Ongoing issues; planes all around last night; caught subjects doing meth in garage.

10:13 am, Loerland Ln.

Found razor blade in Milky Way bar. No to COVID. Requesting another call; states knows which residence it came from.

5:45 pm, NW Crosby Ave.

Caller saw neighbor shooting at something; came out of shop, shot at something, went back in shop. Three shots total.

10:38 pm, Cultus Bay Rd.

Reporting party advising subject in area of location is shining a blue laser at aircraft trying to land at Paine Field. Is requesting law enforcement check the area.

FRIDAY, NOV. 5

8:54 am, Cougar Ln.

Occurred last night around 1 am; Reporting party says male was standing at child's window. Said it looked like someone living in the woods. Husband took off running after subject but didn't catch.

9:53 am, Goss Lake Rd.

Party wants it documented; cops were out in area last night. "Got some people

out here dealing and doing heavy drugs." Reporting party has been sneaking around property.

12:03 pm, Howard Rd.

States vacuum attempted to be broken into for change; reporting party there now.

12:41 pm, SR 20

Female standing on corner; flipping off cars; white female, 30 years old.

2:16 pm, Patmore Rd.

Caller states in process of selling location; roofer quoted a price, now increased it. Threatening to tear out skylight and roof.

2:57 pm, Waterloo Rd.

Requesting call; advising bought location and was told by law enforcement he wasn't allowed to move anything in; advising he doesn't understand why not.

7:42 pm, West Beach Rd.

Caller states new owners of property on Waterloo are dumping old vehicles abandoned on property; dumping them at reporting party's property. States drove by and saw motorhomes dumped there earlier this morning.

SATURDAY, NOV. 6

9:40 am, SR 525

Reporting party advising male subject sitting in road, cross legged; is in highway in northbound lane, wearing all dark clothing; no further description.

11:39 am, Crockett Lake Dr.

Reporting party advising male subject calling from foreign country; advising subject was calling incessantly and telling reporting party he loved her.

1:16 pm, Mobius Loop

"Get some help for that woman;" "I just broadcast to her Whiskey Bravo Bravo, do you know what that means?"

Report provided by OHPD & Island County Sheriff's Dept.

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What's Going On

Bloodworks NW Pop-Up

Monday, January 10, 10:00AM-5:00PM

Tuesday, January 11, 10:00AM-4:00PM

Monday, January 17, 10:00AM-5:00PM

Tuesday, January 18, 10:00AM-4:00PM

Whidbey Island Center for the Arts, Langley

National Blood Donor Month has been observed since January 1970. Your donation can make all the difference in the world. Sign up today. Appointments and masks are required at all Bloodworks donation sites. No guests under the age of 16 are permitted onsite. There is no deferral from donating if you receive the Pfizer, Moderna, Johnson & Johnson/Janssen, Novavax, or AstraZeneca COVID vaccine. For more information, please visit bloodworksnw.org/coronavirus.

Meetings & Organizations

Coupeville Festival Association

Annual Meeting and Board Elections

Monday, January 10, 6:00PM

Pacific NorthWest Art School, Coupeville

The Coupeville Festival Association will be presenting grants to those who applied and were accepted as well as electing five board members. The public is welcome, masks are required. For further information or to request a write in ballot, please email cfboardpresident@gmail.com. The Pacific NorthWest Art School is located at 15 NW Birch St.

Whidbey Island Genealogical Searchers (WIGS)

Tuesday, January 18, 1:00PM

Zoom meeting

Lisa Oberg presents - "Preserving Family Heirlooms." Caretaker of family heirlooms? Preservation tips for family treasures – photographs, textiles and other artifacts. Suggested ways to store objects, deal with damage and other wear-and-tear. Non WIGS members: send email to whidbey-gensearchers@gmail.com by Jan. 16 to receive Zoom invitation. All are invited to join.

Classes, Seminars and Workshops

NRA Basics of Pistol Shooting Course

Friday, January 14, 6:00-9:00PM

Saturday, January 15, 9:00AM-5:00PM

Cost: \$50

This course introduces students to the knowledge, skills and attitude necessary for owning and using a pistol safely. The pistol handling and shooting portion is completed at the NWSA range where students will learn about safe gun handling, pistol shooting fundamentals, and pistol shooting activities. The Basics of Pistol Shooting Course will also help prepare the student for participation in other NRA courses. This class includes shooting on the NWSA Pistol Range. Students can register online at nrainstructors.org. For questions or to register, call NRA instructor John Hellmann at 360-675-8397 or email NWSA.Training@gmail.com. Additional information can be found at www.northwhidbeysportsmen.org.

Oak Harbor City Council gains two, loses one

By Kathy Reed Whidbey Weekly

As the Oak Harbor City Council welcomes two new members to its ranks – Shane Hoffmire and Dan Evans (Councilman Bryan Stucky has already assumed his seat) – another council member has resigned his position.

Council member Jeff Mack submitted his resignation, effective Dec. 30, after fulfilling half his term, which was to end Dec. 31, 2023. He emailed his notice Dec. 29 to Mayor Bob Severns, city staff and other council members, according to a notice posted on the city's website.

In his brief letter, which he provided to *Whidbey Weekly*, Mack cited personal reasons for his departure.

"As you may be aware, I am currently in the process of closing my business after 50 years in retail," the letter read. "Due to this, along with other personal issues, I regret to inform you that I am tendering my resignation from City Council, Position 3 effective Thursday, December 30th. Being on City Council has been a learning experience. I wish the City of Oak Harbor and staff all the best in their future endeavors."

Severns' reaction to Mack's resignation was equally brief.

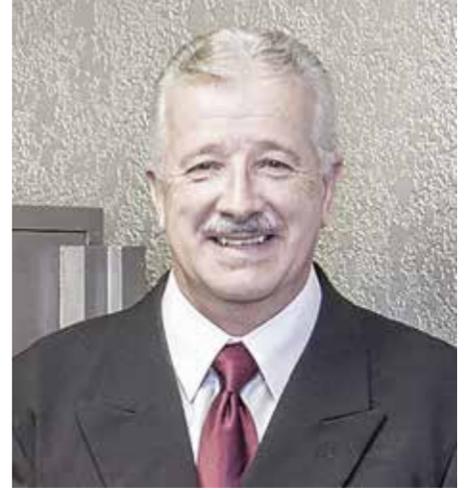
"Former Councilmember Jeff Mack explained his reasons for resigning in his notification," he told *Whidbey Weekly* through an email from Sabrina Combs, the city's communications/IT manager.

"I appreciate the service that Councilmember Mack provided to this community during his time as a City Councilmember," Severns' statement concluded.

When asked by *Whidbey Weekly* what the next steps are for filling the Position 3 vacancy, Combs directed us to watch the Oak Harbor City Council meeting Tuesday, which falls after our press deadline.

"The City Administrator will present the process for filling the vacancy to City Council at the Regular Council Meeting on January 4, 2022, at 6 p.m., for City Council approval," she wrote. "The objective of the proposed schedule is to fill the vacancy as soon as possible. Please tune in to tomorrow's City Council meeting for more details."

The rules for filling the vacancy and a proposed



File photo
Longtime Oak Harbor businessman Jeff Mack has resigned his seat on the City Council, effective last week.

timeline are outlined in the City Council's meeting packet, posted on the city's website.

As called for in the city's code (RCW 42.12.070), the vacancy must be filled within 90 days, or by the end of March. State law requires the person appointed to serve until the next general election, which in this case will be in November 2023.

The timeline scheduled to be presented at the regular council meeting Tuesday evening (after *Whidbey Weekly's* press deadline) suggests the vacancy be advertised through the end of the month, with an application deadline of Jan. 31.

The council would then review qualified applicants at its Feb. 15 meeting and create a "short list," if necessary. The proposal suggests council interview applicants at its Feb. 23 workshop, meet in executive session to discuss the applicants and make a decision, then announce its final selection and swear in the new council member in open session.

The last time the City Council had to fill a vacancy was in mid-2020, when council member Bill Larsen resigned.

All applicants for the current vacancy are required to be a registered voter in Island County and live within Oak Harbor city limits. As of 2022, city council members earn \$737 per month, plus benefits. Visit oakharbor.org to find more information and the results of Tuesday night's council meeting.



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<https://whidbeyhealth.org/emergency-services>
101 North Main Street, Coupeville, WA - 98239-3413

SWU continued from page 2

each year, through virtual classes and field trips. Once completed, the volunteers spread their knowledge to the community, work on projects and make an impact on the health and well-being of the Salish Sea and Whidbey Island.

Many Sound Waters Stewards got involved after attending Sound Waters University.

"These volunteers are people who are living and breathing Whidbey Island as their community. They want to learn more about their backyard. Sound Waters University is our door that opens up into our education and training program. You want to learn more? We have professionals elaborate and go in depth on



Photo Courtesy of Sound Water Stewards
The theme of Sound Waters University this year is "Hope in Action," something Sound Water Stewards volunteers practice in various ways throughout the year. The 28th annual SWU features virtual classes on Feb. 5 and in-person field trips on Feb. 6.

what you can get a taste of in Sound Waters University," said Jacobs-Mangiafico.

One of the ways Sound Water Stewards educates is through its website, which has recently been updated with new features, including an interactive map of the organization's projects, showing the impacts the volunteers' work has on Island County. (soundwaterstewards.org)

Another feature of the new website is a Marine Species Identification page, where beachcombers can learn to identify common marine species specific to our area. Categories include animals, seagrass, shore plants, and one called Beach Mysteries, which describes fun beach finds that may go overlooked, such as the gray, rubbery collar of Moon Snail eggs or the pitted low-tide sand left behind by gray whales feeding on shrimp.

Sound Waters University will weave a message of hope for the Salish Sea through education, research, and action.

"Finding connectivity, learning, being hopeful in ways you can make an impact. If anybody likes any piece of the environment, I recommend this for you, come check it out!" said Jacobs-Mangiafico.

Virtual classes and field trips are eligible for continuing education units for teachers through WSU. Discounts are available for students, Americorps, military and teachers. In addition, hardship scholarships are available. Register now at soundwatersuniversity.org.



Island Angler

By Tracy Loescher

THE LORE OF SPORTFISHING

TACKLE AND FISHING TIPS

Most fishing and tackle lessons learned come from personal experience or have been handed down from family and friends. The great thing about fishing is there always seems to be a new technique or trick that presents itself when you're an avid fisherman. New experiences can be from a simple way to tie a new knot to a major modification to a lure that the fish cannot resist. Here is an idea my son, Zachary, and I created from the harvest boat used at the Penn Cove Mussel Farm. The harvest boat uses a non-petroleum based food grade grease to lubricate all of its moving stainless steel parts, similar to the grease used in any food production process.

We are big believers in scent added to a lure or any hardware used to catch fish. We discovered the food grade grease makes a great neutral base for making our own sticky scent or "smelly jelly," you might say. We are always experimenting with new scents to attract lingcod, salmon and halibut. This is the mentality fishermen need to have to achieve and keep an edge up on the fish.

Here is a list of other helpful tips, techniques and ideas you can add to your quest to put fish on the table!

- Do not be afraid to use "Hi-vis" braided line on your reels; the fish are generally not that tackle shy, plus most fishermen use a monofilament or fluorocarbon leader. The hi-vis line makes it easier to see in the evenings and assists in casting accuracy.
- At the end of the fishing season be sure to back off the drags on your reels; this relieves the pressure on the spring-steel washers and prevents impressions left in the plastic washers, which will reduce the smooth action of the drag.
- Get in the habit of deselecting the clicker before you fight a fish to the boat; this prolongs the life and sweet sound of a fresh clicker.
- When preparing your rods and reels for back trolling plugs in the rivers if you don't have line counter reels, no problem, simply pull the end of the line off the reel to the desired length you intend to use (usually 30 to 40 feet). Use a black, red, or blue sharpie to mark/paint an inch or so of the main-line at the rod-tip. By watching for the marked area, you can position the plugs at the same distance in front of the boat, creating a wall of plugs.
- When casting spoons, use a Duo-lock style swivel to connect to your mainline. The Duo-lock has a nice, wide, sweeping bend in it that allows the spoon to wobble freely back and forth instead of just letting the spoon spin like a drill bit.
- Organic sinkers: Precut 3-, 4-, and 5-inch squares of light weight cloth and place a smooth river stone in the middle of the cloth. Gather up the excess material around the stone to make a pouch and tie off the pouch with your mainline to create a natural sinker.
- DO NOT use cheap barrel style swivels when attaching your salmon trolling flashers. Invest in some good quality ball bearing style swivels; be sure to oil these

swivels before long term storage.

- If you fish the Pacific ocean, surf for red tailed perch. Add a medium size, colorful floating bead or slender float cork (wine cork) to the leader about 6 to 8 inches up from the bait hook. This helps keep the bait up off the sand and can make it more attractive to the perch.
- If you prefer to troll whole herring for salmon and can't seem to keep the herring in shape for the best rotation speed, consider threading a bamboo skewer along the spine to hold the curve in the herring, it will keep its shape longer, giving you more fishing time.
- If the catfish are not biting the night crawlers or chicken livers, stop by the grocery store and pick up a half pound of raw shrimp in the shell. Make sure they are not frozen, peel off the shell and cut the shrimp into one-inch chunks, then get the beer batter and hushpuppies ready. Catfish love shrimp.
- During low tides use boiling water from a thermos to drive pileworms out of their hiding spots among the mussels on boulders (an old, long shaft screwdriver helps too).
- If you are targeting trout and are only catching bluegill, save the bluegill fillet for the deep fryer and use the eyeball of the bluegill to catch the trout, don't ask me why, they just work.
- If your pink salmon lure is not catching fish, paint the back of it white.
- If you and your friends are fishing in a derby or tournament of any kind, remember to always fish one larger than normal spoon or bait; big fish bite big baits, but don't worry, so do smaller fish.
- There was a reason many of the aircraft of World War II were painted dark on top and light on the bottom; right, to hide their position. When river fishing or fishing shallow water flats, match your clothing as closely as possible to the sky above or the surrounding vegetation at ground level; stay hidden from the fishes' eyes.
- Use a half-inch piece of natural brown rubber band or shave off a sliver of bark from the Madrona tree to catch baitfish.
- If you are equipped to fish offshore for albacore tuna out of Westport Wash., fill your reel spools with different colored braided line; it makes getting crossed over lines much easier to correct (over and under etc.).

There are thousands of ways to outsmart a fish and lots of ideas to put down on paper. That is one of the greatest things about fishing – you just never know. Many Island Anglers come from the four corners of the nation; do not be afraid to try some of your hometown tricks and techniques you learned growing up fishing on your local lakes, rivers and streams here in our surrounding waters. Keep an eye on the Washington Department of Fish and Wildlife website for trout being planted in our nearby lakes. I know it's not winter Blackmouth fishing, but it's still cold weather fishing and you don't need a boat. I hope you had a safe and Happy New Year – spring is on its way!

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Life Tributes

Beatrice June (Bea) Brady



Beatrice June (Bea) Brady, 96, passed away Dec. 12, 2021, surrounded by family, at Regency on Whidbey in Oak Harbor. She was born March 29, 1925 to Charles and Mamie Durand at Terre Haute, Ind. The family moved to Marshalltown, Iowa where Bea spent her childhood. Bea adored her older sister, Betty, who remained a major influence in her life, including paying for her childhood tap dance lessons. Bea was school secretary during her high school senior year, graduating from Marshalltown High School in 1943. She continued as the school's secretary until 1948. The class of 1947 dedicated the yearbook to Bea "for her sympathetic understanding and kindly helpfulness."

In September 1948, Bea married her high school sweetheart (and fellow sousa-phone player), Pete Brady, a Marshalltown farm boy and career Navy pilot. After marriage, Bea devoted her life to her husband and raising four children. Pete and Bea enjoyed 67 years of marriage (after a tumultuous eight-year courtship about which her husband never ceased to tease her). They moved over 20 times during Pete's almost 30 years of active Naval service. Twin sons, Peter and Patrick, were born in September 1949, followed by daughters Carol in February 1952 and Susan in November 1953.

Before converting to Catholicism around her 30th year of marriage, the family teased Mom that she was the most Catholic non-Catholic they knew. While Pete was on cruise, Bea made sure her children attended weekly Mass and Catholic school. She was well known by the school staff for her willingness to assist the staff in any way.

Her personal background of organization, punctuality and financial acuity allowed her to not only be her high school secretary and handle family financial matters while Pete was on cruise, but made her a valued volunteer handling church finances. After Pete retired from the Navy in 1972, they moved to southern California. They arrived in the Northwest in 1999. After a year in Bellingham, they moved to Oak Harbor. They built a house on five acres in Dugualla Bay, enjoying one of the most spectacular views on the Island. In the fall of 2014, they moved to Regency on Whidbey.

Bea's husband, Pete, predeceased her in 2016. She is survived by her children, Peter (Peggy), Patrick (Lisa), Carol (John) Worthington, and Susan (Chris) Custer. Her grandchildren, Ryan, Kevin, and Laura Brady, Lindsay, Tanner, and Megan Brady, Alexis, Scott, Brian, Barbara, and Kelly Worthington, and Jeffrey and Kristy Custer survive her. Her grandson, Michael Custer, predeceased her. She is also survived by 19 great-grandchildren: Maeve, Asa, and Ferris Brady; Josie and Bea Mueller; Emilie and Lain MacNevin; Jackson and Mia Worthington; Tommy, Kyle, and Caitlin Worthington; Joe, Finn and Tobie Remedios; Sammy, Hannah, and Ruby Kinsman; and Carter Wattimena.

The family wishes to express their gratitude and appreciation to the staff of Regency on Whidbey and WhidbeyHealth Hospice Care for their loving care. At Regency she spent many happy hours with her good friends, Helen Genis and Delores Anders, playing her favorite game of pinochle.

Bea remained a small-town girl. If you met her, it was personal. She knew you and cared. Her children will remember her as a gentle, modest and very loving mother who excelled in everything she pursued. Plus, she was a phenomenal Scrabble player.

Bea and Pete are together again, watching over us.

Funeral Mass will be held at St. Augustine Catholic Church in Oak Harbor Wednesday, Jan. 12 at 10 a.m., immediately followed by interment at Maple Leaf Cemetery. In lieu of flowers, please make donations in Bea's name to the American Cancer Society or the National Multiple Sclerosis Society.

Dale Ray Robertson



Dale was born in Sacramento, California on May 2, 1950, to Allan and Alberta Robertson. He grew up in Fremont, Calif. and enlisted in the U.S. Navy in 1970. He retired as a Chief in 1993 and returned to college, where he earned a degree in Mechanical Engineering and continued to work for the government until he retired in 2000.

Dale loved Whidbey Island and purchased his property in the 1970s and built his life and legacy here. He was well known in his neighborhood and was always willing to help anyone in a time of need. His passion for the outdoors consisted of fishing, hunting and traveling. Dale was always in awe of any river he saw while on his travels.

He was preceded in death by his parents, Alberta Stoneberg and Allan Robertson.

He is survived by his wife, Patricia Robertson of Greenbank, Wash.; his children, Deanne LaMar of Silver Springs, Nev., Candy Mechels of Coon Rapids, Minn., Steven Robertson of Yachats, Ore., Allan Robertson of Sacramento, Calif.; his step-children, Brian Haugen of Milwaukie, Ore., Kim Whilatch of Bothell, Wash., and Erin Telford of Hemet, Calif.; and 22 grandchildren and four great-grandchildren.

Dale will always be remembered by his kindness, his sly grin, laughter, and big hugs. Whenever he met someone, he would apologize and tell them that he didn't shake hands because he was a "hugger!" He will forever be missed by all who knew and loved him.

A Celebration of Life for Dale will take place Saturday, Jan. 15, 2022, at 1 p.m. at the Holmes Harbor Rod and Gun Club, 3334 Brooks Hill Road, Langley.

Family and friends are encouraged to share memories and condolences at www.whidbeymemorial.com.

Sally Beth Wyatt



Sally was born to Joan (Robertson) and John Wyatt in Seattle Wash., July 12, 1956. Sally Beth Wyatt passed peacefully in her home Dec. 20, 2021, surrounded by her family after losing a painful battle with cancer.

Sally lived her entire life on Whidbey Island, graduating from Oak Harbor High School in 1976. Sally held a couple of jobs, most notably for the nonprofit New Leaf and later for Cookie Creations as a baker. She was a member of the Oak Harbor Seventh Day Adventist Church.

Sally had so many interests! She was a member of the Northwest Fuchsia Society and loved to attend the events and fairs with her mother. Sally was the recipient of quite a few ribbons for her efforts. She loved to organize, collect and document her extensive collection of 45 RPM vinyl records. She enjoyed spending Sundays at the family property and attending family parties, especially the clam fries. She was independent and adventurous! She enjoyed riding Island Transit and exploring parts of the Northwest. Her church and Time Together families meant the world to her and were of great comfort and support to her over the years.

Sally was supported by numerous people, particularly Care Coordinators and Case Workers who helped her and provided important support for her family. One of her dearest friends was Mary Jefferies, who was Sally's caregiver for 17 years.

Sally will be remembered for her sense of humor and generosity. Her last gift was to donate samples of her cancer to the University of Washington Fred Hutchinson Cancer Research Center.

Sally is survived by her brother, Fred Wyatt, of Coupeville, Wash.; sister, Jean Wyatt Davidson, from Littleton, Colo.; and brother, John Wyatt, of Colville, Wash. Younger sister, Susan (Wyatt) Schmidt, died in 2015, but Sally was supported by the other members of the Schmidt family – her niece Abby Schmidt, brother-in-law Wayne Schmidt and many others.

Life Tributes can now be found online at www.whidbeyweekly.com



Pam's Prayer Corner

In honor of my late mother-in-law, Pamela Kaye Young, this column is a place where believers can share their prayer requests for others to help lift them up in faith. The prayers can be for you, a family member, or anything weighing on your soul. Email info@whidbeyweekly.com or call 360-682-2341 to share your prayer requests.

Consult not your fears, but your hopes and your dreams.

Think not about your frustrations, but about your unfulfilled potential.

Concern not yourself with what you tried and failed in, but what it is still possible to do.

Now is the time to put aside past and present setbacks and failures and look with confidence to the new day called tomorrow.

— Pope John XXIII

"For I know the plans I have for you," declares the Lord, "plans to prosper you and not to harm you, plans to give you hope and a future."

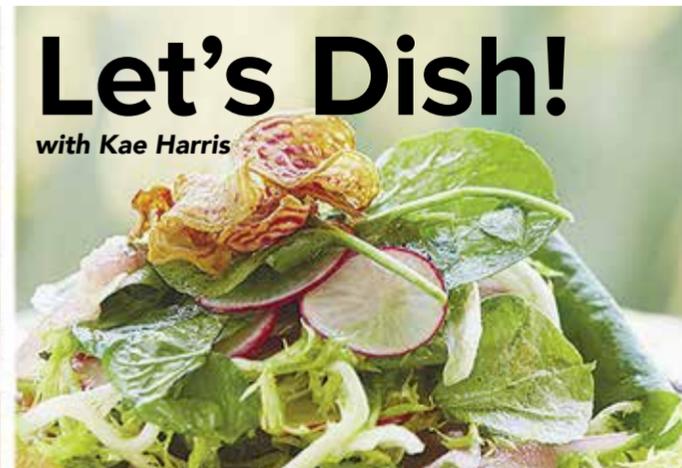


Jeremiah 29:11



Let's Dish!

with Kae Harris



MAKE THIS YEAR YOUR MOST FRUITFUL ONE YET!

Before diving into this week's column, I want to wish everyone a very happy New Year and I hope you had a wonderful holiday season with family and friends! I know my house was full of food, happiness, and more food! Now that we have begun 2022, I can think of no better way than to try and make healthier choices and the easiest way to do this is, of course, with one of nature's greatest gifts to us: fruits! The diversity of fruit available to us and the multitude of ways we can use them in recipes make fruits a great option when resetting our eating habits and trying out new recipes we would not have thought of before. Raw or cooked, fruits are a great source of vitamins, minerals, and just plain old deliciousness!

When choosing which fruit to incorporate into your diet, it is always best to choose those that are in season, as they will taste the best and would have gone through the least amount of processing to be grown at that time of year. During the winter months, many amazing fruits are in season in Washington state. Among these is a favorite of mine – the clementine. Apart from its refreshing citrus flavor, I love clementines because they are easy to peel, seedless, are AMAZING in fruit salads or baked into a cake, and are best stored at room temperature. All these qualities make the clementine an ideal winter fruit and it is perfect to grab on the go and ideal for the whole family (especially those picky kids!). But where did the clementine come from? There are several origin stories, but there are two that hold up to scrutiny: the first suggests the clementine originated in China and is a variation of the Mandarin orange. The second story revolves around the clementine spontaneously appearing in the garden of a French monk named Clément Rodier in Algeria in the late 19th century; the fruit was formally named after him in 1902. The first clementines to be commercially grown in the United States were in California in 1914, which means this fruit so widely associated with Christmas has only been available in the U.S. for a little over a century! Comprised mostly of water and fructose, clementines are the perfect snack and are a convenient alternative to some choices you may regret later.

Kiwi is another fruit that crops up during the colder months as it is harvested from winter through spring. The bright green flesh is sweet, juicy, and utterly satisfying! The kiwi, also known as the Chinese gooseberry, is native to central and eastern China, with descriptions of the fruit dating back as far as the 12th century. The first commercial plantations of kiwi fruit happened at the beginning of the 20th century in New Zealand and the fruit gained popularity with British and American servicemen stationed there during World War II; the popularity of kiwi was cemented in the American diet when it was first exported to California in the 1960s. The nutritional benefits of kiwi cannot be understated: it is rich in fiber, vitamin C (112 percent of your daily value), vitamin K and the seeds contain 62 percent of alpha-linolenic acid (an omega-3 fatty acid). This super fruit is

easy to incorporate into your diet and will keep your immune system running at peak performance during the winter months!

Now that we've covered two fruits rich in vitamins, minerals, fructose, and water, we need to find one that is full of dietary fiber. Enter the humble pear. While the pear may not be the most exotic fruit around, it is one of the most beneficial fruits you can eat during wintertime. A medium-sized pear will give you 22 percent of your daily fiber requirements, which in turn will assist with digestion, promote gut health and lower cholesterol levels. In addition, pears are a great source of flavonoid antioxidants which help fight inflammation and may be helpful for those suffering from arthritis. The benefits of eating a pear a day are clear and as with all fruit, eating one is an easy and delicious way of getting nutrients into your body that may be lacking from other food sources. My dear readers, at this point I would like to emphasize the importance of always gathering information on health-related matters, including your diet, from the medical and/or health professionals in your life. They are the ones best equipped to help you navigate all your health and dietary needs!

Now, while eating fresh fruit and vegetables may seem like a wonderful prospect for most adults, kids are an entirely different story! I know that to get my eight-year-old son to eat a banana I have to beg, pray, cry, put on my "mom face" and strike deals worthy of a global corporate take-over. Not the way that I want to spend my lunch or dinner time. So, to counter this daily struggle, I have come up with a fruit smoothie recipe that satisfies all of my kids from my almost-2-year-old to my 17-year-old (as well as my biggest kid: my husband!) This smoothie is rich in vitamins, minerals, fiber and leaves you feeling full and satisfied. I use it as a snack in between meals or as an addition to my lunchtime menu. I hope you find it equally delicious and useful for introducing healthier options into your diet. Feel free to tweak the recipe and let me know what you think by writing to me at letsdish.whidbeyweekly@gmail.com and I can't wait to Dish! with you in 2022!

Fruit Smoothie

- 1 banana
- 1 cup fresh or frozen berries
- 1 cup spinach
- 1 teaspoon agave nectar/ syrup
- 1 teaspoon flaxseed
- 2/3 – 1 cup water

Add all the ingredients to a blender and blend until everything is well incorporated. Add ice (if using fresh berries) or water (if using frozen ones) to get the consistency of the smoothie to your liking. Enjoy!

<https://en.wikipedia.org/wiki/Kiwifruit>
www.healthline.com/nutrition/benefits-of-pears

To read past columns of *Let's Dish* in the *Whidbey Weekly*, see our Digital Library at www.whidbeyweekly.com.



BOOK ONLINE

Movie Showtimes
Week 1-7-2022 thru 1-11-2022

THE KING'S MAN (R)
Friday – Tuesday: 4:15pm & 7:15pm

SPIDER-MAN: NO WAY HOME (PG-13)
Friday – Tuesday: 4:00pm & 7:00pm

SING 2 (PG)
Friday – Tuesday: 4:30pm & 7:30pm

CLOSED WEDNESDAY & THURSDAY

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SPIDER-MAN: NO WAY HOME (PG-13)

GHOSTBUSTERS: AFTERLIFE (PG-13)

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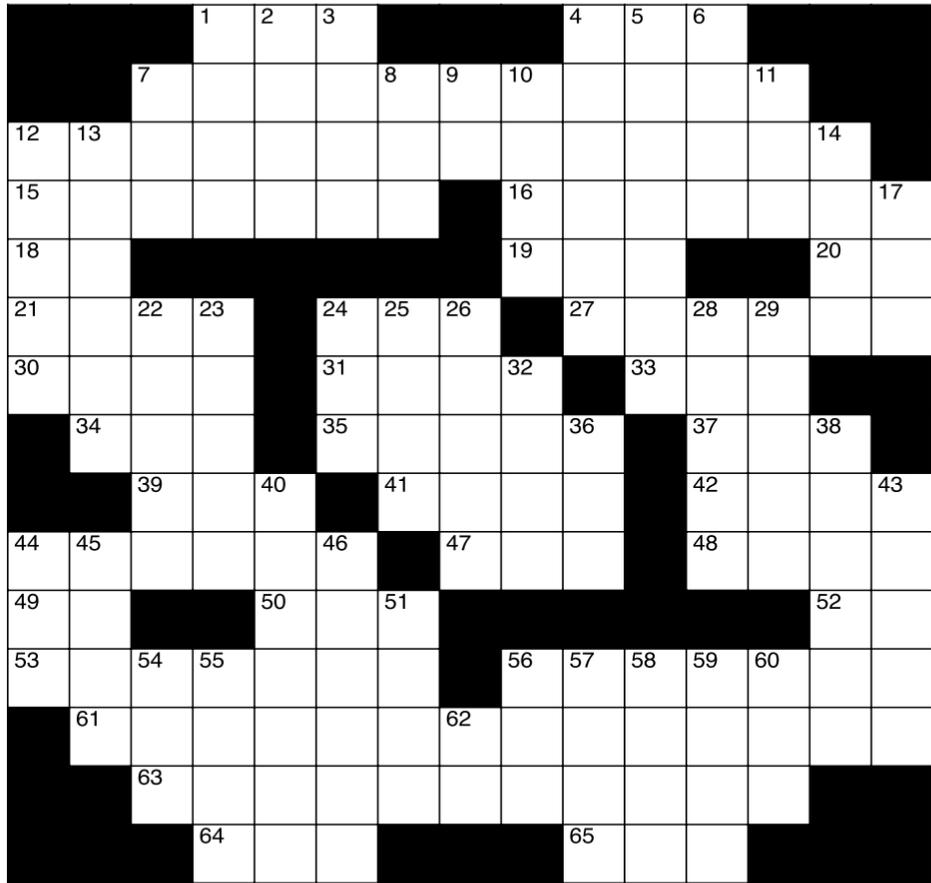
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Crossword Puzzle



CLUES ACROSS

- 1. Brew
- 4. NY ballplayer
- 7. Rigid external covering in some animals
- 12. Promotional materials
- 15. More high-pitched
- 16. Widely cultivated cereal
- 18. Dormitory employee
- 19. Bad act
- 20. One's mother
- 21. Scored perfectly
- 24. Space station
- 27. Exchange for money
- 30. Edible seaweed
- 31. Iranian city
- 33. Lakers' crosstown rivals
- 34. Nothing
- 35. Spiritual leader of a Jewish congregation
- 37. ___ student, learns healing
- 39. Military official (abbr.)
- 41. Matchstick games
- 42. Gasteyer and De Armas are two
- 44. Distant planet
- 47. A type of residue
- 48. Punk art icon Jimmy De___

49. Milliheny

- 50. Canadian media firm
- 52. Type of withdrawal
- 53. Spicy
- 56. Dish of minced meat or fish
- 61. Noted previously
- 63. Happily
- 64. "Partridge" actress Susan
- 65. Not present

CLUES DOWN

- 1. In a way, brought to an end
- 2. Scandalized actress Loughlin
- 3. This (Spanish)
- 4. Essay
- 5. Continuing indefinitely
- 6. Tool for lifting food
- 7. Partner to Adam
- 8. Dry white wine drink
- 9. Spanish be
- 10. Smaller quantity
- 11. Last or greatest in an indefinitely large series
- 12. (Scottish) island
- 13. Church officer
- 14. Large wrestler
- 17. Polite address for women
- 22. Famed Susan Lucci

character "___ Kane"

- 23. Mason ___ Line
- 24. Disfigure
- 25. Asian nation
- 26. Rage (Span.)
- 28. Khoikhoi peoples
- 29. Opera solo
- 32. Database management system
- 36. Similar
- 38. Move up and down playfully
- 40. Alfalfa
- 43. Satisfied
- 44. Baseball official
- 45. Large, flightless bird of S. America
- 46. Money given in support
- 51. Flower cluster
- 54. Beginning military rank
- 55. Russian weight measurement
- 56. Explosive
- 57. An individual unit
- 58. Midskirt
- 59. Weapon featuring balls
- 60. Used of a number or amount not specified
- 62. Unit of measurement

Answers on page 11

YOUR GUESS IS AS GOOD AS OURS WEATHER FORECAST

<p>Thurs, Jan. 6</p> <p>North Isle H-43°/L-41° Rain</p> <p>South Isle H-44°/L-39° Rain PM Wind</p>	<p>Fri, Jan. 7</p> <p>North Isle H-44°/L-36° Rainy and Windy</p> <p>South Isle H-42°/L-35° Rain</p>	<p>Sat, Jan. 8</p> <p>North Isle H-43°/L-33° Showers</p> <p>South Isle H-41°/L-32° Cloudy</p>	<p>Sun, Jan. 9</p> <p>North Isle H-44°/L-38° Partly Sunny</p> <p>South Isle H-42°/L-36° Partly Sunny</p>	<p>Mon, Jan. 10</p> <p>North Isle H-44°/L-40° Rain Possible</p> <p>South Isle H-43°/L-39° Rain Possible</p>	<p>Tues, Jan. 11</p> <p>North Isle H-49°/L-41° Showers Possible</p> <p>South Isle H-47°/L-41° Showers Possible</p>	<p>Wed, Jan. 12</p> <p>North Isle H-48°/L-42° Showers Possible</p> <p>South Isle H-46°/L-43° Showers Possible</p>
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OUR Community

An Upbeat Question of the week

By Helen Mosbrooker

Looking back at 2021, for what are you most grateful?



Pam Schell, Langley

"This past year, I was so grateful for the human touch. Thanks to the availability of the COVID-19 immunizations for seniors, I received my vaccines in February and March and the booster when it became available.

The chatter among my friends was 'Have you gotten yours yet, where did you go and did you have a reaction?' It was exciting and affirming that my friends were not only protecting themselves, but also those who could not be vaccinated. After I received my two, I'd ask other protected people: 'Can I give you a hug?' I am most grateful for the many wonderful

hugs I gave and received, and those hugs are still something I do not take for granted and are still very special to me."

John VerWey, Coupeville



"Looking back on 2021, I am most grateful for my new wife's love and support. I am also grateful to call Whidbey Island home. My wife and I moved here in early 2021 after living on the east coast for 10+ years, but we both grew up in Seattle. We are so thankful to be closer to friends and family in the Pacific Northwest."



Mary Cordeiro, Oak Harbor

"Looking back at 2021 I am most grateful for finally being able to move into our home on the beautiful Dugualla Bay. The best part of moving is being surrounded by wonderful neighbors. Cheers to 2022."

Christina Bowling, Oak Harbor



"2021 was a rough year, but in spite of the hardships, there are plenty of things to be grateful for:

- Healing from two hip replacement surgeries
- Healing from addiction for family members.
- Celebration of family milestones, my mother turning 80!
- I am also very grateful for the outpouring of love and support from the local churches towards Mighty to Save Ministries.

Without sounding cliché, it is true I can look back and see God's love, strength and grace walking through the year with me."

CAN DO SUDOKU!

On a scale from 1 to 10...5.7

Every row of 9 numbers must include all digits 1 through 9 in any order
Every column of 9 numbers must include all digits 1 through 9 in any order
Every 3 by 3 subsection of the 9 by 9 square must include all digits 1 through 9

	3	1	5					
6							1	
		2		4			6	5
	4	8				3		
5	3		1	8			9	4
			2			5	3	
1			2			4		8
			3					2
							4	5
								1

Answers on page 11

Community Bulletin Board

To place an ad, email classifieds@whidbeyweekly.com

ANNOUNCEMENTS

Pregnant? Need baby clothes? We have them and the price is right – FREE. Pregnancy Care Clinic, open Tuesday 10am-4pm, Wednesday 12pm-7pm, and Thursday 10am-4pm. Stop by at 670 SE Midway Blvd. in Oak Harbor.

Be the difference in a child's life and become a foster parent today! Service Alternatives is looking for caring, loving, and supportive families to support foster children. 425-923-0451 or mostermick@servalt-cfs.com

The Whidbey Island community is encouraged to try out the paddling sport of dragon boating with the Stayin' Alive team. Our team's mission is to promote the physical, social, and emotional benefits of dragon boating. It has been shown to be especially beneficial to cancer survivors. Practice with us for up to 3 times for free. Life-jackets and paddles provided. Saturdays at the Oak Harbor Marina, 8:45am. Contact njlish@gmail.com. More info at our Facebook Page: www.facebook.com/NorthPugetSoundDragonBoatClub?ref=hl

Medical Marijuana patients unite; If you need assistance, advice, etc. please contact at 420patientnetworking@gmail.com. Local Whidbey Island help.

If you or someone you know has been a victim of homicide, burglary, robbery, assault, identity theft, fraud, human trafficking, home invasion and other crimes not listed, Victim Support Services has advocates ready to help. Please call the 24-hr Crisis Line 888-388-9221. Free service. Visit our web site at <http://victimsupport-services.org>

VOLUNTEER OPPORTUNITIES

Island Shakespeare Festival is seeking new members to join our Board of Directors. We're looking for people who are passionate about high-quality live classical theater and can devote time and energy to support the work of Island Shakespeare Festival's important cultural, social, and fiscal position on Whidbey Island. Our current

needs include individuals with backgrounds in the following areas: human resources, donor relations, finance, as well as other skills related to overseeing a performing arts organization. Board members are asked to provide input and feedback to the Board and staff of ISF, attend one full board meeting per month, serve actively on board committees, and attend activities and events sponsored by ISF. Women and persons of color strongly encouraged to apply. For more information, please contact jeff.natter@island-shakespearefest.org.

Big Brothers Big Sisters of Island County (BBBSIC) is actively seeking new member(s) for its Board of Directors. Join the board's exciting array of professionals! BBBSIC is seeking individuals who are committed to defending the potential of youth in our community through their time, skill sets, and influence in the community. To complement the existing board, candidates with expertise in accounting, law, nonprofit management, networking, or fundraising are of particular interest. Committed to diversifying its board to better represent our community, BBBSIC encourages BIPOC and LGBTQIA community members to inquire. Please contact admin@bbbsislandcounty.org for more information.

The Island County Medical Reserve Corps (ICMRC) is a local network of volunteers organized to improve the health and safety of communities on Whidbey and Camano Islands. Volunteers primarily include medical and public health professionals but other volunteers who have no healthcare backgrounds are also utilized.

How'd you do?

3	1	5	6	2	7	8	4	9
6	7	4	8	5	9	1	2	3
8	2	9	4	3	1	6	7	5
2	4	8	5	9	3	7	1	6
5	3	6	1	7	8	2	9	4
7	9	1	2	4	6	5	3	8
1	5	2	9	6	4	3	8	7
4	8	3	7	1	5	9	6	2
9	6	7	3	8	2	4	5	1

Surprise A Loved One With An Ad With Us!
Only \$45
Call 360-682-2341 to schedule your ad today!

Whidbey Weekly
 1131 SE Ely Street Oak Harbor

MRC responds to local emergencies such as natural disasters and public health emergencies. If you are interested in volunteering please contact us at Island County MRC website for application and information.

If you are looking for a meaningful volunteer opportunity, look no further! When you volunteer at one of the Habitat for Humanity of Island County stores, you are helping local families attain decent, affordable housing. Income from the stores is vital to giving families a path to homeownership. We need people who can commit to help out in our Oak Harbor or Freeland store at least two-hours per week. Schedules are flexible. Our friendly volunteers provide customer service, help with receiving donated household items and furniture, and maintain the store. We also need drivers and driver helpers who will professionally represent Habitat as they pick up donated items using our trucks. Please call either

store for more information. Oak Harbor: 360-675-8733, Freeland: 360-331-6272.

College student? Student of history? History buff? Opportunities are available to spend constructive volunteer hours at the Pacific Northwest Naval Air Museum. Go to www.pnwnam.org and click on "Volunteer" or just stop by and introduce yourself.

Mother Mentors needs volunteers! Oak Harbor families with young children need your help! Volunteer just a couple of hours a week to make a difference in someone's life! To volunteer or get more info, email wamothermentors@gmail.com or call 360-321-1484.

JOB MARKET

Martin's Auto in Oak Harbor is seeking a full time auto technician, Monday through Friday. Wages DOE. Apply in person at 152 NE Midway Blvd. (0)

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Se Habla Español

Richard Voit
 Richard Voit Agency
 390 NE Midway Blvd
 A102, Oak Harbor
rvoit@farmersagent.com

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If you or someone you know needs help in feeding pet(s), WAIF Pet Food Banks may be able to help. Pet Food Banks are located at WAIF thrift stores in Oak Harbor (465 NE Midway Blvd) and Freeland (1660 Roberta Ave) and are generously stocked by donations from the community. If

you need assistance, please stop by.

WANTED

WANTED: We buy running or not! We recycle cars, trucks, motorhomes, travel trailers, motorcycles, boats, tractors, dump trucks and much more. Free estimates on junk removal and junk vehicle removal. TJ's Recycling, 360-678-4363

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Was your Dad or Gramps in Japan or Germany? I collect old 35 mm cameras and lenses. Oak Harbor, call 970-823-0002

Always buying antiques, collectibles, sporting goods, tools, garden equipment, furniture, vehicles, tractors and boats. Cash paid at loading out. 45 years experience. 360-678-5888 or text 360-969-1948.

CLASSIFIED INFORMATION

US Postal Mail

Whidbey Weekly Classified Department
PO Box 1098
Oak Harbor, WA 98277

E-Mailclassifieds@whidbeyweekly.com
 Telephone..... 360-682-2341
 Fax 360-682-2344

PLEASE CALL WHEN YOUR ITEMS HAVE SOLD.

Please try to limit your classified to 30 words or less, (amounts and phone numbers are counted as words) we will help edit if necessary. We charge \$10/week for Vehicles, Boats, Motorcycles, RVs, Real Estate Rental/Sales, Business Classifieds and any items selling \$1,000 and above. We do charge \$25 to include a photo. The FREE classified space is not for business use. No classified is accepted without phone number. We reserve the right to not publish classifieds that are in bad taste or of questionable content. All free classifieds will be published twice consecutively. If you would like your ad to be published more often, you must resubmit it. **Deadline for all submissions is one week prior to issue date.**

No Cheating!

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- 3 Year or 26,000 mile Warranty

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