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Contributors at Large: You!

We are always looking for residents to follow up on leads, share great stories and send us ideas. Let's celebrate the great things happening on Fox Island! No contribution is too small. Please email janet.steiner@n2pub.com with your pictures, suggestions or requests!





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publishers' note

October has a way of gliding right along into the middle of autumn. As our deciduous trees and bushes absorb the fact that the days are getting shorter and the nights longer, they stop worrying about producing chlorophyll, and let their leaves take on the beautiful yellow, gold, orange and red hues of fall. And if we are lucky enough not to have a major windstorm, we can enjoy their glory right up into November.

October also has a way of building to a crescendo in our crazy observance of Halloween. It seems every year to take on a bigger presence, at least within the commercial world - from deciding on the perfect costume, to making time to get the kids to a pumpkin patch, to having the scariest yard decorations and best trick-or-treat offerings, or preparing classroom treats. Or maybe you have the hostess responsibilities for a creative party. Planning for all of this can consume the month of October; just have fun and be safe. Check out info for the Annual Halloween Trivia Night (pg. 11) & the Annual Halloween Trunk or Treat (pg. 18) in this issue!

We are also nearing the end of our fifth year of publishing *Celebrating Fox Island*, and want you to know that we have enjoyed arriving in your mailbox and sliding onto your coffee table each month. And we hope that you enjoy reading about your neighbors and the events that are happening here on the

island. I want to thank those of you who have offered ideas for articles and even more those of you who have taken the time to write those articles, as well as the many photos that have been submitted. As we start a new year, we want to remind you that we welcome your suggestions and comments - even critical ones. If there is something more you would like to see in the magazine, let us know, and if you would like to become a contributing writer, we would welcome your participation.

Remember: Our sponsors make it all happen. They invest in the magazine, hoping you will return the investment by using their services. Make their investment worthwhile! We're excited to welcome Gig Harbor Bartender For Hire, Galloping Gertie's Garage and Kimball's Automotive Detailing to the Celebrating Fox Island magazine this month!



Sincerely, Janet Steiner, owner/publisher janet.steiner@n2pub.com Cell: 408-375-8185

The Floatation Device thefloatationdevice.com 253-857-3897 14511 Sherman Dr. NW Gig Harbor WA 98332

EVICE

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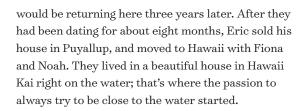


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In 2016, after spending two years living together in Hawaii, Eric was given the opportunity to return to a job he loved here in Puget Sound. They got married at the beautiful Waimanalo Beach in Oahu and moved here five days later. The decision to live in Gig Harbor was easy. They knew they wanted to be close to the water, and they already had an emotional connection with the harbor. Fox Island gives them frequent opportunities to take their little boat out to explore the area or just fish in front of their house. And one of their favorite Sunday routines is having friends and family over for a barbecue and beach bonfire. They take advantage of our good weather whenever possible.

Eric works for the City of Tacoma as a heavy equipment operator for the Streets Maintenance Department. He has been with the city for nearly 10 years off and on, and really enjoys his current job. He is also a concrete finisher with more than 20 years of experience and in the summertime gets really busy doing concrete jobs on the side.

If you have visited Gertie and the Giant Octopus Bistro in uptown Gig Harbor, you may have already met Inez. As the manager and Sommelier there, she loves her job, finding Gertie to be an amazing little place. She is proud of what they have accomplished, from the eclectic, European-inspired menu to the unique wine program that complements it. The ambience, the outstanding service, and, of course, the clientele - it's all very special. She loves meeting new people every day and truly appreciates how many people from Fox Island show their support by coming to the bistro on a regular basis.

Eric and Inez love to travel. Since Inez's family lives in Brazil, they go to visit at least twice a year, and they are still very connected to Hawaii. They own a little Donut business there, and at least every other month one of them travels to Oahu to check on the business. (Tough assignment, but somebody has to do it!)

Theirs is not an empty nest; they enjoy the company of Lua, an adorable cat they rescued almost two years ago. She was living on the streets, close to Eric's mom. After trying to entice her, one day she finally came to them, and they were able to take her in. She was terribly afraid of everything in the beginning. They think she may have been left behind

The journey to their Fox Island home has been a trail of wanting to be close to water. They moved to Gig Harbor about three years ago, living first in Henderson Bay, then in Wollochet, always on the water. Having met in Hawaii, being close to or on the water was important to both of them. From their Puget Sound arrival, Fox Island was their first choice, but they were unable then to find a house. After driving from one end of the island to the other, nothing seemed to be available at the time. Just a year ago they made the move and couldn't be happier. They love living here; their home is tranquil and peaceful - like being perpetually on vacation.

family spotlight

of the month

Inez and Eric's is an international love story. Eric is originally from Puyallup; he and his three children from a previous marriage all attended Puyallup High School. The kids are now adults and have gone their separate ways: Natasha (26) is in Illinois, Noah (22) stayed in Hawaii, and Fiona (19), recently married, is living in Southern California.

Inez is originally from Rio de Janeiro, Brazil. After she finished her bachelor's degree in Marketing and Advertising in Rio, she decided to venture into moving to the United States for a few months. Those few months have now stretched into 21 years!

Originally she came to visit a friend in Las Vegas for a few months. Her friend was working in a cute Italian restaurant, and one day, when they came up shorthanded, her friend asked if Inez could possibly help. She enjoyed the experience so much that she has never left the restaurant industry. Working in fine dining, of course, created the passion for learning about fine wines. She noticed that understanding wine seemed to come naturally to her, so she decided to take that more seriously, and in 2013 she got certified as a Sommelier with the Court of Master Sommeliers Americas.

Before moving to Gig Harbor, Inez spent eight years in Honolulu, and that's where she and Eric met. Eric came to Hawaii on vacation and stayed with one of Inez's best friends there. This friend was now

living in Hawaii but had been a friend of Eric's since they were teenagers. Magically, Eric and Inez fell in love right away; according to Inez, it was simply incredible. After five months of long-distance dating, Inez came to visit and meet the family. It was right here on a boat in the middle of Puget Sound with Mount Rainier as a witness that Eric proposed. She didn't even blink before saying: "Yes!"

Featuring Islanders:

The Staleys,

Eric and Inez

Fairly New Neighbors on

Ozette Drive

From that day on, their lives were connected in a special way to Gig Harbor, but at the time they had no idea they









when her owners moved. But now she is a happy cat, very sweet, and they love coming home to her.

Holidays at the Staley household are sometimes tricky and a little complicated. With the kids living in different parts of the country, getting together is not always possible. But they try as much as they can, maybe Christmas here and Thanksgiving in Hawaii. Wherever they are, Inez tries to cook a traditional Brazilian dish; when they're all together - a special treat.

In addition to being at home, they enjoy exploring Washington State. They go camping, hiking or sometimes just get in the car and go for a long drive. There is always something new to see.



And a special get-away is time spent at the family cabin at Lake Kachess. That's their "go to" place. There they love to explore the lake during the summer or just go for a snowmobile ride in the surrounding mountains during the winter. The scenery is incredible.

We are glad to have you join us here on our idyllic island, Eric and Inez! Welcome home!













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ANNUAL HALLOWEEN *trivia night!*











COME JOIN US AT THE NICH-OLS COMMUNITY CENTER FOR THE LAST BIG TRIVIA EVENT OF 2019!

Hosts: Residents, Darrell and Charlie Houmes What: HALLOWEEN TRIVIA! When: Friday, October 25,2019 from 7-10pm Where: Nichols Community Center -690 9th Ave. Fox Island

Come in costume. Or come as you are. Bring a beverage of your choice for yourselves and a potluck snack to share. Prizes awarded for Best Male and Best Female costumes.

So...raid your closets! Pull out the makeup and the props. Come share an evening of fun! Come see what crazy costume Darrell has thought up this year to wear!!!

Fox Island Trivia: a part of FICRA.org.

twin fox island young achievers

AN INTERVIEW WITH **SARAH & MATTHEW EHLER:**

13-Year-Old Eighth-Graders at Kopachuck Middle School

Parents: Jodie and Brett Ehler

Involvement in school and community:

Sarah: ASB Secretary, Harbor Premier Soccer G06 (Team Captain), Cross Country, Basketball, Track, Advanced Band - Saxophone, Honor Roll

Matthew: Harbor Premier Soccer B06, Cross Country, Basketball, Track, Baseball, Honor Roll





How did you get involved in soccer?

Sarah: I've played for a long time; I was able to join year-round soccer with Harbor Premier in fourth grade and love it.

Matt: I have played soccer since I was young and fell in love with the sport. It made me want to get better. Some of my friends from school joined a Harbor Premier Team, and I wanted to play with them.

How long have you been playing?

Sarah: Both Matt and I have been playing recreational soccer for a long time. When tryouts for year-round came along, my mom said, "You're going." So I went for three days and made one of the teams. I went to the first practice, immediately fell in love with the program and have been playing with this club ever since now heading into my fifth year.

Matt: I started soccer at the age of 4. In the early years, I just played at soccer camps for fun. Then, as I started to like it more, I joined a PAA recreational team and played there until third grade. That was when I started to take soccer seriously and joined Harbor Premier; this will be my sixth year in the program.



Where and how often to you practice?

Sarah: We practice three times a week at a variety of fields: GHHS and PHS in the winter, and GHHS, Goodman, Sehmel, PHS, and TCC in the summer. In the regular season, we play one or two games almost every weekend.

Matt: My team has three practices a week, two of them for 90 minutes and the other for one hour. The one-hour practice, called Rangers, is training for skills development. Our practices are usually at Gig Harbor High School but depends on field availability.

Would you like to recognize a special coach, mentor, or player?

Sarah: My coach, Oscar Canas, has been very helpful in making me a better soccer player. He makes a difference because he is always there and knows how to fix my mistakes. He pushes the whole team to work hard and be the best we can be. Also, Hailey on my team: Even though she's the smallest one, she's always out there giving 100 percent.

Matt: My parents, brother, and sister. My parents and my older brother, Nathan, drive me to practice and to my games; they make it possible for me to practice and play soccer.

Any special levels, honors or victories?

Sarah: This year my team will be playing Division One Soccer. We've placed second in State twice, third in a Las Vegas tournament, first three times in our home tournament, the Tyee Cup, and I've been Team Captain for the past two seasons.

Matt: My team recently earned third in our State tournament. This achievement qualified us for Regionals in Norco, CA. We flew to California and played our best soccer as a team, making it to the Semi Finals after five games of play. We were just one win away from going to Nationals in Tennessee, and it was super fun playing teams from other states like Nevada, California and Utah.

Tell us more about the team:

Sarah: My team is all girls born in the year 2006, so we range in age from 12 to 13 years old and are in seventh to eighth grade. Our team name is Harbor Premier G06 Green. I'm a centerback and team captain, which means I lead the team in warm-ups, talk with the refs, and am in charge of getting the team ready to go and maintaining respectable sportsmanship.



Matt: Through soccer, I have learned to be a good teammate, to step up and be a leader, and, most of all, self-discipline.

Sarah: I've learned many things from soccer, respect being one

of them. If you don't respect your coach, team, and opponents,

you're not going to be successful in soccer or the game of life.

Advice for someone just getting involved?

Sarah: Have fun, but put in the work. You don't become a good soccer player overnight. You have to learn the game, work hard, and push yourself.

Matt: Have fun with it. If you don't feel like it's you, don't do it, but if you do want to get into it, I suggest watching videos for skill development on YouTube or tutorials on how to shoot. That will help a lot for beginners.

Your future goals with soccer?

Sarah: I would like to play throughout both high school and college.

Matt: I want to play this sport as long as I can competitively.

Jodie and Brett, you must be very proud of all three. The twins' example of motivation, discipline and perseverance is inspirational, and will serve them throughout their lives. Thank you!



Matt: My team is all boys ages 12 to 13. We are in either seventh or eighth this school year and all born in 2006. Born in February, I am one of the older players on the team.

What do you like most about soccer?

Sarah: I've grown so close with my team that we feel like a family. Every time we step out on that field we're determined to do something great. I do this sport to push myself to be a better person and a smarter player.

Matt: I really enjoy soccer; my favorite part is that I can be both on the attack (offense) and on defense. I like the thrill of scoring a goal, but it also feels good to make a solid tackle to save a goal. I play soccer because I love the game.

What have you learned from participating?

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DK Web Development is a full-service web-development agency that we started to break away from the corporate world to give anyone a chance to get into a custom, clean, and professional website without breaking the bank.

Ours is a family-owned business located in Gig Harbor. My wife, Lindsey, and I first met while working at a small web-development firm in early 2003, and we've been together ever since. I started out in early 2000 getting certified in web development and immediately started working at a website agency in Newport Beach, CA. I spent the majority of my early career in Los Angeles, quickly working my way up from Quality Assurance to a Senior Web Developer at Disney Interactive Entertainment.

During and after earning her bachelor's degree at UCLA, Lindsey worked nearby for seven years at Shopzilla.com starting as a part-time employee and eventually becoming Senior Manager of Content Operations. When our first child was a year and a half, Lindsey was offered a product manager position at Amazon.com, and we moved to Shoreline, WA. However, it quickly became apparent that the hours required for our jobs were leaving little time for family life. So when our personal web expanded with a second pregnancy, we decided it was time for a change and began the process of starting our own web-development agency in 2013.

In the beginning, DK Web Development focused mostly on providing services for various national and international companies - mainly through referrals. Recently, though, we started shifting

our business model to focus more on the local community. After living in Gig Harbor for more than six years, we wanted to get more involved with other local businesses and activities in the area. So we hired a couple of employees and are working hard to put ourselves "out there" in the local community.

We offer a wide range of services for just about any budget: Web design

Although we are a highly professional web-development agency with many years of experience, our main business objective is to focus on the local south sound community and offer services that will fit any and all of your needs. We can handle any project from a simple blog to a fully functional, customized e-commerce site with thousands of products. No matter the size or



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scope of the site, you will work directly with the owner (me) and get personalized service every time.

Some general advice I would offer those with questions about websites:

If you have a site and get emails telling you that your site has "issues" that they can fix ... these emails are spam; do not fall for it! They may sound legitimate because they include some kind of a "report," but that report is auto-generated, and they send out thousands of these trying to get somebody to bite. These companies generally prey on people who don't really understand the mechanics of how the web works.

If you have a site and/or are already working with a web developer, give us a call and let us do a custom audit of your site. I will give you my expert advice (leveraging my nearly 20 years of personal experience) on areas where I think you can improve your web presence, including the usability of your site.



If you are looking to start a website, give me a call; I will help you get moving in the right direction. All initial consultations are free of charge. I want you to feel comfortable with our services before you spend anything.

My final piece of advice: If you don't have a website and are ready to get something started but do not know where to start, give me a call, and let's go grab a cup of coffee!

Dave Krogle

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what's up on fox island? Upcoming SAVE Events DATE!



Zogs on Fox Island

What: Zog's 5th Anniversary Party Date: Friday, Nov. 8th @ 1pm to Saturday, Nov. 9th @ 10pm

Where: Zog's 587 6th Ave Fox Island WA 98333

Details/Description: We would like to invite everyone out to help us celebrate and thank you for supporting Zogs for our 5th year anniversary. We will have live music both nights, some speciality aged beers, and our own anniversary beer collab with Narrows Brewing! Joel Gibson Jr will be performing Friday night.

Fox Island FICRA

What: Annual Island Halloween Trunk or Treat Date: Thursday, Oct. 31 Time: 5pm - 8pm Where: NCC – 690 9th AVE Fi, Fox Island WA 98333

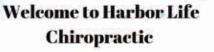
Details/Description: You're Invited! Come up with a plan for handing out candy from the trunk of your car. Decorations and games are encouraged! Contact Miguel (602-904-9485) to register your "trunk". Adults can come in costume. A prize will be awarded to the most creative trunk! Fox Island children should come in costumes and trick-or-treat from car (or truck) trunk to trunk. Bring your own candy bucket. This is a rain-or-shine event for Fox Island children and grandchildren.

Celebrating Fox Island Magazine

What: 80's Dining & Dancing Party! Date: Sunday, Nov. 3rd Time: 5pm – 9pm

Where: Gertie & the Giant Octopus – 4747 Point Fosdick Dr. NW #600 Gig Harbor 98335

Details/Description: Throw on your favorite '80's attire and come try some of the fabulous food at Gerties. Relax with island friends and neighbors and dance the night away to '80's music provided by a local DJ. Space is limited for this event so RSVP to get on the guest list to janet.steiner@n2pub.com. See you there!



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I was hosting an open house last year and needed a dip that was unusual yet simple to fix. I found this one and adjusted it to meet the needs of my supplies on hand. When I say "supplies on hand," I mean the cheese and chipotle chilies. I always have some cream cheese and goat cheese stashed in my freezer for using in recipes. I buy the cream cheese when it is on sale, and I buy the goat cheese logs from Costco. They seem to last a long time in the freezer and are easy to thaw out when needed. I also keep the chipotle chilies in the freezer. I will open a can, use one or two, and freeze the rest.

For this recipe, about all I needed were some mushrooms, a red onion and pepper jack cheese. It calls for such a small amount of mushrooms that I suggest splurging and buying one of the more expensive varieties offered at the store. They really do add to the flavor.

To my surprise, I got the most compliments on this dip; my guests loved it. You could probably make some ahead of time and freeze for another occasion.







Mushroom And Goat Cheese Queso Inaredients

- 2 teaspoons canola oil
- 1/2 pound mixed mushrooms, finely chopped
- 1/2 cup diced red onion
- 1/4 teaspoon fine sea salt
- 3 ounces goat cheese, crumbled
- 3 ounces cream cheese
- 6 oz shredded pepper jack cheese
- 1 1/2 cups sliced baby spinach leaves
- 2 chipotles in adobo (from a can), minced

Directions

Preheat oven to 375 degrees F. In a large skillet, heat oil over medium heat. Add mushrooms and onions and salt. Cook, stirring frequently, until mushrooms have released their liquid, and are both dry and lightly browned, about 10 minutes.

Spread mushrooms and onions over the bottom of a small ovenproof casserole or gratin dish.

In a large bowl, combine goat cheese, cream cheese, pepper jack cheese, spinach, and chipotles. Toss until combined. Spread cheese mixture evenly over mushrooms and bake until bubbling, about 25

> resident recipe of the month







WHO'S GOT TALENT? Annual Fundraiser For Orphans Africa

Founded By Island Residents Carl Gann and His Wife, Michele Torrey, Plus Liza de Guzman

On Saturday, August 24, Zog's hosted the fourth annual "Who's Got Talent?" competition between Gig Harbor and Fox Island. This fun – yet very competitive – event is a fundraiser for Orphans Africa, which is a 501(C)3 non-profit dedicated to the education of orphans in Africa. The organization believes it can best educate orphans through a combination of various innovative, yet practical strategies. Some of these include building self-sustaining schools, providing safe residences where orphans can live and thrive, offering preventive health education, and collaborating with local grassroots efforts, as well as other international nonprofits and charities.

For the talent portion of the evening's competition, Gig Harbor's representa-

















tives were Eli Chase, Boris Mitin, and the Roberts on Violin. Representing Fox Island were Ruthie Craft, Hudson and Arthur on Cello, and Stephanie. They provided some pretty entertaining talent. This was followed by several hilarious, challenging competitions, starting with Courtney Dignam and Melissa Herzog from Fox Island pitted against Jim & Chris Olinger from Island View Market (Gig Harbor) in the Donut Dangle.

After the actual competition, the Beatles cover band, "The Fab 3," provided music for dancing and the guests' entertainment. Zog's staff kept the drinks and food flowing, and out in the parking lot, Burrito Boy food truck offered yummy tacos and burritos. During the entire event a silent auction gave guests the opportunity to bid on some fabulous items and experiences, knowing their donations were going to a good cause.

To raise the ante for the evening, an anonymous Fox Island resident had agreed to match any funds raised up to the amount of \$20,000! I'm not sure if we met the match, but it is heartwarming to see how generously people participated in the evening's events.

In the end, Fox Island was the victorious team for 2019! Since Gig Harbor had won in the past few years, this was a stellar victory and come back! We all look forward to the challenge for next year's competition. In the meantime, Orphans Africa would sincerely like to thank all who attended, performed, competed and volunteered for their fundraiser. From all of us, a great big "thank you!" to Zog's, their staff, and Andrew and Melissa Herzog for once again being a part of and supporting this wonderful event to promote a very worthwhile cause.

For more information about Orphans Africa and/or how you can get involved or donate, check out their website at: orphansafrica.org.

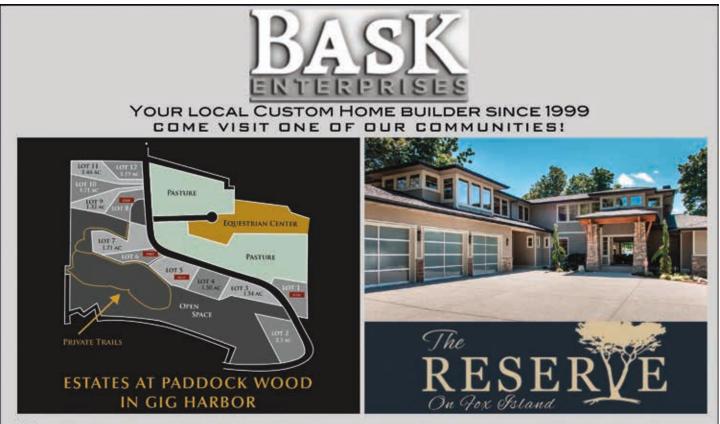
We Invite You **TO JOIN THE** Fox Island News FACEBOOK PAGE!



If you want a fun, quick way to stay connected with the Fox Island community, take a minute to become a member of the Fox Island News page or 365 Days to Have Fun on Fox Island on Facebook. Also, check out the FoxIslandFICRA and FoxIslandChapel pages for updates in these organizations. It's a great way to keep up to date on Fox Island! Don't miss out on important information pertaining to our community each day. Everyone is welcome!

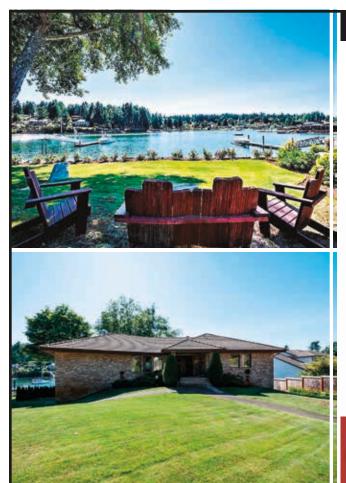


And, are you on Instagram? If so, follow the magazine @fox island magazine for fun updates, as well. If you have fun photos you'd like to share with your neighborhood magazine on social media or actually in the pages of an upcoming issue, make sure to use the hashtag #foxislandmagazine when you post on either Instagram or Facebook.



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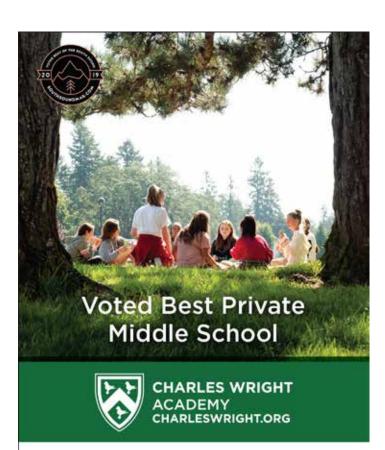


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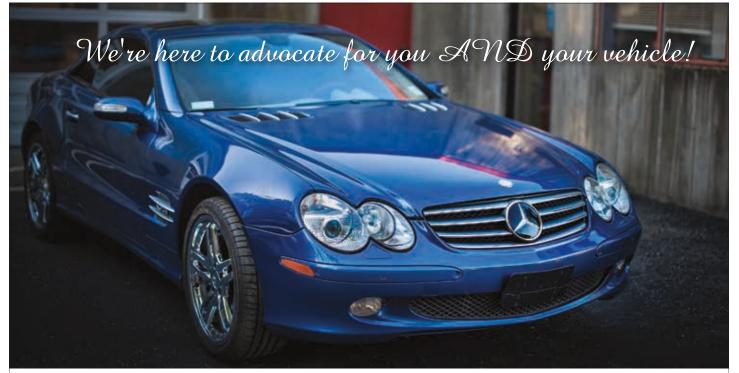
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