

Fall City NEIGHBORS

Volume 26, Issue 8
August 2023



PHOTO: FALL CITY HISTORICAL SOCIETY

Horse racing on River Street in 1906! Downtown Fall City has certainly changed over the years. New storefronts, paved roads, new businesses, updated building codes, zoning changes. In this month's issue we explore the latest changes that will alter the face of downtown and the businesses committed to a thriving business district.

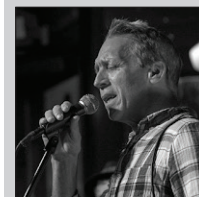
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You are invited to donate to Fall City Neighbors to help us cover expenses of the coming year. Please make your check to "FCCA/Fall City Newsletter," and mail to: Fall City Neighbors Newsletter, P.O. Box 1064, Fall City, WA 98024.

EDITOR'S NOTE

For more than 20 years, the downtown Fall City businesses have struggled to find an economical and environmentally safe way to handle the wastewater they generate. Current laws governing rural septic systems have severely limited small-business improvements and use. The problem started many years ago, when the widening of the Sunset Highway (SR-202) pushed the businesses farther back and reduced lot sizes that do not meet new septic-field regulations.

Working together to find solutions to challenges is a hallmark of our community. This month, *Neighbors* does a deep dive into the Fall City LOSS system that will soon be a reality due to the cooperative efforts of downtown businesses, Fall City residents, King County, and the funding efforts by our state and federal legislators.

—JIM HUTCHINS, EDITOR

Fall City Neighbors, since 1998: Helping to build a caring and connected community of neighbors.

Fall City Neighbors is a monthly publication of the Fall City Community Association (www.fallcity.org) and is supported by local sponsors and donors. It is distributed free of charge to the community, available at the Fall City Library, Fall City Post Office (green box in front), Farmhouse Market, The Hauglie Building, and the Roadhouse Inn.

SUBMISSIONS: We encourage submissions, story suggestions and comments from our community. We are always looking for writers, reporters,

artists, photographers and idea people interested in volunteering for this publication.

STORY IDEAS, ARTICLES, SUGGESTIONS, COMMENTS, OR TO SUBMIT/REQUEST A BUSINESS PROFILE: James Hutchins, Editor, e-mail: editor@fallcity.org or mail to *Fall City Neighbors*, P.O. Box 1064, Fall City, WA 98024.

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Deadline for submissions is the TENTH of each month.

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Read *Neighbors* online at fallcity.org/neighbors.



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Fall City Businesses at a LOSS with Septic Woes

by Kate Grossman

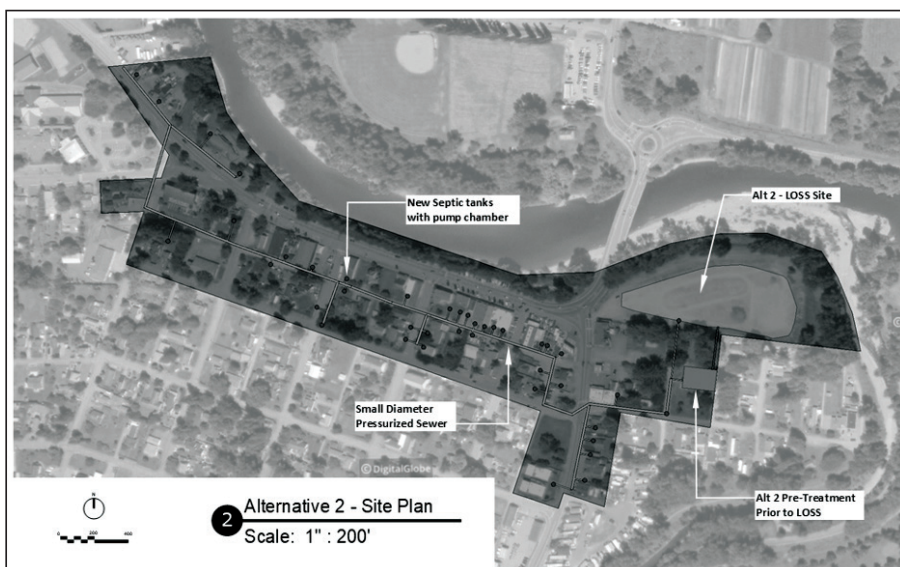
Commercial and residential growth; our rivers, parks, and aquifer; the impact that local residents can have on County decisions: these are some of the hot topics in Fall City today, and the Fall City Large Onsite Septic System (LOSS) project touches them all.

Although the project is getting the attention now, the need for a wastewater solution in Fall City's business district was created well into the last century. When State Route 202 was constructed across the plats of Fall City's business district and commercial lot sizes decreased, many of the businesses moved on top of or near their existing septic drain fields. "If every business [today] had enough room, then we wouldn't have a problem," explains Fall City Capital Program Manager Jeff Wilson, who is spearheading the project. But that isn't the case.

About ten years ago, many downtown businesses were put on notice for their septic problems and were in danger of being shuttered. With advocacy from residents of Fall City and King County Councilwoman at the time, Kathy Lambert, a temporary stay was put in place while King County and local business owners looked for a wastewater solution.

One possibility was a sewer system and sewage-treatment facility, but the price tag and ongoing maintenance costs were too high. Only commercial properties in the business district would be allowed access to a sewer hookup, and at a cost of more than \$23 million, plus thousands of dollars per business each year in maintenance fees, the sewer project was infeasible. Something else had to be done in order to bring current businesses up to code and enable them to continue operating.

A new proposal, years in the making, is now coming to fruition: the LOSS is an alternative wastewater treatment system, rather than building a centralized municipal sewage treatment plant. The system will begin with individual septic tanks on each commercial lot. Wastewater will be conveyed from the business district to underground tanks housed on property adjacent to



Bernard Park and then be leached into a drain field in Bernard Park itself. Both the properties for the treatment tanks and Bernard Park are owned by the Fall City Metropolitan Parks District.

Perry Wilkins, a founding Fall City Parks District commissioner, first allowed Bernard Park to be considered for the drain-field site. Says Pete Nelson, head of the Fall City Septic Association, "[Perry's] extraordinary act opened up the real possibility of a desperately needed solution to our downtown septic woes."

The LOSS will be paid for through a \$6.5 million grant from the Wastewater Treatment Division of King County, as well as additional money from the State Capital Fund. These were received via the state from the American Rescue Plan Act with support from State Senator Mark Mullet and State Congresswoman Lisa Callan. The supplementary funding from the State Capital Fund will help cover design and installation. John Taylor, King County's Director of Local Services, has also championed the project.

Even with all the government involvement, once the system is built out and operational, King County will hand ownership and operation of the utility to the owners of the business district, who formed a private nonprofit entity, the Fall City Septic Association.

(Continued on p. 13)



Saeed Anwar
Owner

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FARMHOUSE MARKET UNDER NEW OWNERSHIP

by Sharon Brown

After 16 years owning the Farmhouse Market, local resident Jay Bluher announced his retirement and sale of the market to a new owner. As we say our farewells to Jay, we say “welcome” to new owner Saeed Anwar.

Anwar’s vision for the market is to keep the store as a local community business. Not much should change. He plans to continue to display items from the many wonderful farms in our area along with farms in Yakima, as well as offer lots of healthy grocery items, including organic, gluten-free, and low-glycemic. Farmhouse Market will also serve sandwiches and deli entrees made on-site. The commitment to great customer service will continue to be a priority.

“There is a wonderful team working at the Farmhouse Market,” said Anwar. “We will continue to rely on them and look for passionate people as we hire management staff and cross train everyone to allow for time off and help them keep a balanced life.”

Saeed moved with his parents to the U.S. from Pakistan in 2002 when he was 20 years old. He went to college in California, graduating from Sacramento State with a concentration in finance and a minor in marketing. His first job took him to New York City. Then a new opportunity brought him back to the West Coast for a job at T-Mobile in Bellevue. He met his wife through family friends at that time and now has four children: three boys and one girl. He has been a resident of Snohomish County for 15 years.

Saeed got the retail bug from his father, who owned an apparel and sporting goods business that he became a part of for a short while. This later turned into an interest in owning a retail store in Snohomish County. When Saeed was thinking of expanding, he was drawn to Jay’s ad regarding the sale of the Farmhouse Market. He thought it would be a good fit for his family.

Saeed encourages everyone to come in and meet him and Will, the new “meat man.” Fans of the market can continue to stay up to date on all the happenings at the market on Instagram under [@farmhouse_market_fallcity](#).

“My mission for the market is to make it the best it can be, providing the highest level of service and product quality,” said Anwar.

The Farmhouse Market has been so important in our town for many years. May we stand with Anwar as he navigates the next few months, anticipating the same superior products and down-home friendly service!

Open Letter from Jay Bluher to the Fall City Community Announcing the Sale of Farmhouse Market

Farmhouse Market is under new ownership. It has been an honor to serve every Farmhouse Market customer over the last 16+ years. I am tired and no longer have the energy and enthusiasm needed to support the staff and community in a manner they deserve. The new owner has great ideas to improve Farmhouse Market to keep it being a great place to shop and work. The format will remain the same with outstanding meat, produce, and customer service.

We have employed over 200 people since we opened on February 7, 2007. Any business is the people who work there, and nothing more. They deserve all the credit for their hard work and outstanding customer service. I cannot thank them enough for the pride, creativity, and determination they have shown in providing a clean, comfortable, and safe place to work and shop.

Shopping locally and supporting small independent businesses is more important now



(Continued on page 13)



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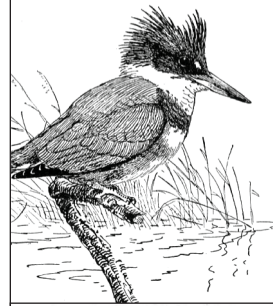


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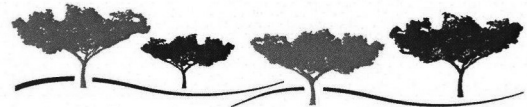
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Snoqualmie Falls Forest Theater Reopens with Season of Musical Entertainment

by Christopher Sharpe

Tucked away across from the Salish Lodge and Spa is a community gem, at the base of Snoqualmie Falls. The Snoqualmie Falls Forest Theater (SFFT) is a private, member-driven not-for-profit that presents theatrical productions and musical performances to the public during the summer. During the rest of the year, it provides unique activities for members like camping, hiking, and fishing. It has 13 private campsites, numerous scenic trails, and access to Snoqualmie Falls. SFFT also offers unobstructed



Ruth Navarre plays
SFFT on Aug. 13.

stargazing, winter solitude amidst the snow-covered falls, fantastic fly fishing on the private shore, and is a prime location for year-round bird watching.

After navigating the challenges of the past few years, SFFT is opening its doors to the public for three special musical-performance weekends this

summer. The season starts with the Joe T. Cook Blues Band on August 5 and the Lost Dogz on August 6. It continues August 13 with Celtic music by Ruth Navarre, and Tim Noah and the Anything is Possible Band on August 19 and 20.

The Joe T. Cook Blues Band, winner of the 2021 and 2023 BB Award from the Washington Blues Society for best digital performance by a traditional blues band, comprises blues musicians with more than 30 years of gigging experience. As one of the premier blues bands touring the West Coast, they bring high-energy performances of traditional Chicago and West Coast-style



**Snoqualmie Falls
Forest Theater**
& Family Park

blues, incorporating elements of the old-school Texas sound. Joe T. Cook himself is a multiple Twin Cities Music Awards winner, recognized for his blazing blues harmonica skills, original songwriting, and soulful vocals.

Lost Dogz will be rocking the forest with their blend of alternative, classic rock, southern rock, and party rock from the '60s through the '90s.

Ruth Navarre's Celtic quartet, Whiskey and Brine, will perform traditional Celtic music, sing-alongs, and sea shanties on August 13. As a folk musician, Ruth sings and plays the fiddle, traditional lever harp, and bodhran. She will be joined by Nick Vinther on guitar and flautist Alec Keith.

Closing out the 2023 season is the Tim Noah Show on August 19 and 20 at 2:00 p.m. Tim Noah, an Emmy award-winning composer and producer, brings songs, stories, and interactive family-friendly fun to the stage. This performance marks the celebration of the release of his new story, song, and picture book, *Hillary: The Runaway Cow*. With previous appearances on HBO, The Disney Channel, and the BBC, Tim Noah's talent and charisma is sure to leave the audience smiling, laughing, and dancing along.

The theater seating is on a first-come, first-served basis, with stadium-style seats available for approximately 275 people. Padded seat cushions are provided, but feel free to bring your own for added comfort. Tickets are now available online at the SFFT website, foresttheater.org/theater. General admission tickets are \$25 each. SFFT members receive two complimentary tickets as part of their membership.

Those wishing to access the other year-round facilities and benefits of STTF membership can learn more at their website.

FALL CITY HISTORICAL SOCIETY



P.O. Box 293, Fall City, WA 98024

historylives@fallcityhistorical.org

www.fallcityhistorical.org

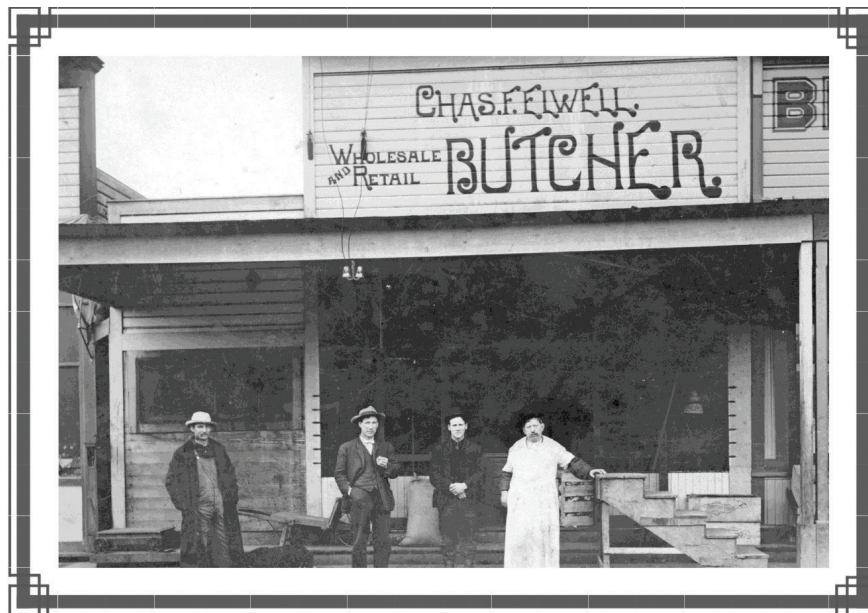


Photo Courtesy of Snoqualmie Valley Museum

As we eagerly await the opening of Matt Alexander's Meat and Seafood Market, the archives show us a list of earlier meat purveyors on River Street (SR202). The photo above shows Charles F Elwell's Butcher Shop which we believe sat between Orchard (338th Pl SE) and Main Streets (337th Pl SE) between Dr. Cheney's Drug Store and Hazelhurst's Confectionary. In 1903, Wes Richards bought the building from Augustus Marshall and opened his butcher shop. Sometime before 1930, he sold the building. In an ad in the 1907 King County Record we find Richard & Rehm Wholesale and Retail Butchers selling "Fresh and Salt Meats Constantly on Hand." The 1920 ad in the Fall City Spirit tells us for "The Best Meat" we should go to Geo. Swalwell's Fall City Meat Market. Another Fall City Spirit ad from 1921 says H.H. Watt's had the "RIGHT PRICES ON CHOICE MEATS." The ad goes on to list Lard at 28¢, Fancy Bacon at 45¢, and Smoked Ham at 40¢. Wilfred Otonicar built a building on River Street to house his Custom Cut Meats in 1978. In early 2005 that was purchased by Lois Buschen for her River's Edge Gift Store. When Lois closed up shop, Sahara Pizza moved in and now that they've moved on, Matt Alexander is locating his business in that same building that was built to house a butcher years prior.

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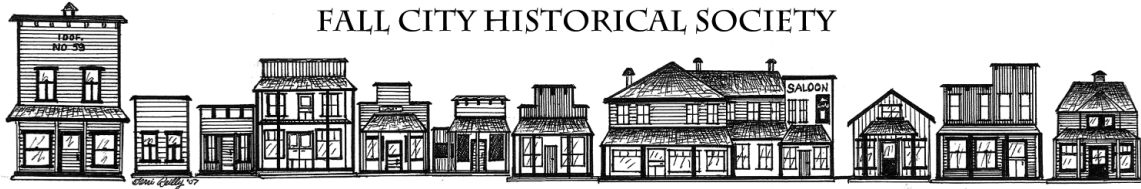
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Whoo Hoo! A Big Win For Historic Preservation



On June 22nd, the King County Landmarks Commission unanimously approved the preservation of the Preston Kiln building which stands in the new Preston Mill Park. Led by Fall City Historical Society President, Rick Divers, the extensive process took many months of research and documentation establishing the building's unique historical contribution. The future use of the building has not been decided, but it is no longer in danger of demolition. Congratulations to the whole team!

Fall City Cemetery Tour and Wine Walk

Thursday, August 3rd 6:00-8:00 PM

Join us at the cemetery for a walk through the history of our town. Learn about early Fall City-ites and enjoy a glass of wine provided by Wm Grassie Winery.



Show 'Em Around the Town

If you missed the historic signs tour in July, our brochure with a map of the seventeen historic signs is available at our website fallcityhistorical.com. Each sign has at least one photo and text describing the site. A clickable link offers additional information and photos. This is a great activity to do with out-of-town guests.



Fall City Metropolitan Park District
PO Box 1180 Fall City, WA 98024
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Attend one of our regular meetings on the 2nd Tuesday of each month
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HEALTHY SOIL AND SUMMER HEAT

When we eat from the Snoqualmie Valley, we like to assume that healthiness is 100% guaranteed by the wise choices farmers and gardeners make for their soil and the produce and forage grown in it, and the animals raised on it.

Short films and videos are popping up that confirm best practices for healthy food production, and they are worth watching. Some titles by Prof. Peter Byck of Arizona State University's School of Sustainability and the Cronkite School of Journalism are good examples. You might enjoy *Soil Carbon Cowboys*, a 12-minute film about soil and regenerative farming; there's also a 2-minute trailer that's a great introduction, even for skeptics. Prof. Byck later produced a longer film available on the Vimeo app called *One Hundred Thousand Beating Hearts*. It's the life story of Will Harris, owner of White Oaks Pastures in Georgia, who tells us of his evolution from industrial to regenerative farmer and how his farming practices have radically changed.

Films regarding soil and regenerative farming are valuable to gardeners as well. While the scale of a farm is huge versus a typical backyard garden, what's beneath the soil accounts so much for growth on top. Farmers and stable owners need to relocate congregating animals regularly; gardeners need stepping stones and groundcover. Both methods protect the soil and microbial life below that helps roots grow up to several feet long. While weeds are nemeses to all soil stewards, we keep finding strategies to reduce them. We know to feed soil when it gets used up by adding mulch, manure, fallen trees, and fungi to enrich it.

University of Washington Prof. David Montgomery, a MacArthur "Genius Grant" recipient who has spoken both in Fall City and at national conferences, has written, together with his wife, Anne Bikle, five soil-related books. The latest is *What Your Food Ate*, which explains, for example, why raising cattle on grass for as long as economically possible is best for our health as well. Corn

GARDEN CORNER

by Susan Miller

and grain at feed lots is not as nutritious as grass. We who consume locally produced vegetables and meats can and should ask how the food item was raised when shopping at a supermarket, CSA, or farmers market.

This time of year, we are enjoying the flowers, vegetables, and fruits of our spring soil labors, but also dealing with hot, dry days that are drying out our soil and stressing our gardens and ourselves. In 2023, the world is enduring the hottest year in the last 100,000 years. How will this heat alter our local PNW fauna and flora? Time alone will tell. What is assured is that our plants are in desperate need of water now.

With the high price and lowered availability of water, we must be more creative and use other ways to conserve moisture. Some tips include: shading ourselves and our veggies with foliage; implementing double-decker growing; reconsidering lawn sizes; installing rain barrels to collect rain; and watering in early morning hours to reduce evaporation and avoid mold, mildew, and unwanted fungi at night. In our potted plants, use a mix with vermiculite and polymer granules such as SoilMulch to reduce water need by up to 50%. Switch to native plants that establish themselves in 1 to 2 years—then they rarely need watering except during long droughts.

August garden pleasures include harvesting your berries, fruits, and veggies. So be sure to pick crops ready for harvest and clip off spent blossoms on flowers and flowering shrubs to encourage new growth. Water raised beds and your pots so nothing dries out. Trim lavender and fertilize those potted plants. Plant your fall annuals. And in your veggie garden, plant what will mature before the first frost: beets, carrots, radishes, and bush beans. Transplant kale, onions, cabbage, and winter root plants.

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FALL CITY LOSS (cont'd from page 3)

As with any wastewater project, particularly for a community built on the banks of two rivers, environmental concerns are being addressed. The project will be an improvement on the current systems, says Jeff Wilson: “We don’t know the level of treatment provided to the water by those [older] septic systems. We’ll be treating to the highest level possible, which is near drinking-water standards, and that’s even before it goes back in the soil.”

Development and growth are also top of mind concerns for the project and whether or not any growth will change the town’s rural character. “This is being treated as a repair to existing systems and has a very conservative growth approach to it,” says Wilson. When existing business owners were estimating the amount of wastewater capacity they would require in the future, they chose the “low growth” scenario.

Many of the new residential developments also utilize LOSS systems in their proposals. However, Mike Suezle, representing Fall City Sustainable Growth, tells *Neighbors*, “Most of the proposed [residential] developments are inside the Critical Aquifer Recharge Area (CARA) for Fall City Water District wells. The business-district system is far outside the CARA.” Thus, FCSG believes the business-district system “models responsible engineering practices like requiring high levels of effluent treatment and a drain-field location that was specifically chosen because it is outside of our wellhead protection areas.”

The project is waiting on final permits before soliciting bids and beginning construction, with the goal of breaking ground before the end of this year. Once construction begins, the County expects it will take about 18 months to complete the LOSS. “Part of the extended

timeline . . . is constructing a brand new utility around an existing town and connecting existing structures,” says Wilson. Fall City residents and businesses should see minimal impact, since the sewer line will be constructed through the alley behind the businesses, and none of the main roads will be closed. Parts of the shoulder of SR-202 or Preston-Fall City Road might be closed temporarily, but the County does not anticipate businesses will need to close, nor will any parking be restricted.

Pete Nelson sums it up: “What does this mean for Fall City? It assures us that all of our downtown Fall City dreams can occur. Before the LOSS system there was no way to even begin to dream. Any building or remodeling project in downtown Fall City was dead on arrival due to our inability to show a viable septic system. Now all of that will change.”

LETTER FROM JAY BLUHER (cont'd from page 5)

than ever to build community and strengthen local economies. I will be helping with the transition for a few weeks, then work on all those projects at home that I have not had the time or energy to do. Fall City is an amazing town to live and work in with a great sense of community. The Fall City community has provided employment, friendship, and great encouragement to me and all the Farmhouse crew. I am extremely fortunate and grateful to all Farmhouse customers who have supported us, providing me with a nice living and ultimately responsible for sending my two kids through college. My deepest appreciation

—JAY BLUHER

Chestnut Hill Farm
HAY FOR SALE
425-785-6605

August Sno-Valley Senior Center Events

AWESOME TWOSOME RAINBOW BINGO

Friday, August 4, 7:00 p.m. (Doors open at 6:30 p.m.)
Join us for double the fun at Awesome Twosome Rainbow Bingo. \$15 per person, \$25 per twosome, which includes 10 bingo games, the chance to win awesome prizes, and a fun night of entertainment from the fabulous Sylvia O'Stayformore. Link to register is <https://igfn.us/form/ndHyaw>.

NEW MEMBER TEA

Tuesday, August 8, 2:00 p.m. Are you a new member to the Sno-Valley Senior Center and want to know about the programs and services we offer? Join us for a complimentary tea and talk with current volunteers, members, and staff to have your questions answered, and learn where you'll find new friends, fun events, and more.

AUGUST BIRTHDAY LUNCH

Friday August 18, Noon. Join us for a delicious lunch and help celebrate all the birthdays this month! Call 425-333-4152 at least a day in advance to make a reservation.

GOOD NIGHTS SLEEP PRESENTATION

Friday, August 18, 1:00 p.m. Do you have trouble sleeping? Learn how stress, illness, or medication can affect your sleep patterns, and get tips that may help you sleep through the night. Making small changes to your daily routine can help you get the sleep you need.

For more information or to register for classes and events, go to www.snovalleysenior.org or call 425-333-4152.



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OVER THE LAST 3 MONTHS

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MEDIAN HOME VALUE

\$1.5M

AVERAGE SOLD PRICE

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AVERAGE PRICE /SQFT.



Hey Neighbor, Interested in learning more? Let's chat over a coffee, tea, or something stronger.

Nic Chambers | 206.802.8120 | nic@chambersnw.com

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NORTHWEST
A Windermere Team



*Anyone in need may receive ~
spread the word!*

DROP-OFF LOCATIONS FOR NON-PERISHABLES

Farmhouse Market
FC United Methodist Church
Hauglie Insurance Agency

DONATE

Please make checks payable to:
FCCFP c/o Fall City UMC
P.O. Box 640, Fall City, WA 98024

Gift Matching

Gift matching is available through
Boeing and Microsoft

JOIN OUR TEAM!

Please call 425-269-8098 if you are
interested in volunteering – more
hands are always welcome!

Dates

1st & 3rd Wednesday of every month

Time

12 - 1:30 P.M. & 6:30 - 7:30 P.M.

Location

Fall City United Methodist Church
4326 337th Place SE
fallcityfoodpantry.org

Like us on Facebook!

NEXT FOOD PANTRY DATES

August 2 and August 16

FALL CITY COMMUNITY FOOD PANTRY

LEARNING GARDEN HARVEST KEEPS ON COMING!

Thanks to a group of dedicated volunteers, the Fall City Learning Garden is having an incredible harvest season. The Food Pantry is grateful for its impressive bounty that benefits our clients.

Darien Payne of the Learning Garden shared with us the totals for all vegetables year to date, which is almost three times last year's mid-June total of 38.5 pounds. This year they have harvested 107.5 pounds of veggies!

Some impressive numbers to share — the total includes 9.5 pounds of peas, 42 pounds of lettuce, 20.75 pounds of cabbage and 11.5 pounds of kale!

In a recent email, Darian said, "Forty-four pounds of lettuce is a lot of lettuce! Our overwintered lettuce bed got us off to a very good start with April harvests. Fall-planted spinach also did very well for spring harvests."

"So far we have planted summer crops of tomatoes, tomatillos, beans, chard and summer squash. Still to plant are summer lettuce, winter squash, cucumbers. If we can squeeze in basil, radishes and cilantro, we will plant those too."

Darien wished to thank all the wonderful gardeners who make the Learning Garden possible, including the Masonic Lodge for their support and King County for the grant funds that have helped them purchase tools, soil, fertilizer and plants.

Seeds were donated by High Mowing Seeds, Johnny' Seeds, Seed Savers, Peaceful Valley Farm Supply and the Snoqualmie Valley Seed Exchange as well as saved from the Learning Garden and their volunteers' gardens.

YOU TOO CAN SHARE YOUR GARDEN BOUNTY!

As the weather warms and your garden's summer bounty overflows, please consider the Food Pantry and our clients a welcome place to share your extra perishables.

For items that don't need to be refrigerated, they can be dropped off on the Tuesday before our distribution days (which are the first and third Wednesdays of the month) or on distribution days, between 10 - 11:30 a.m. If you have any questions, please contact Food Pantry Manager Nance Myhre at 425-269-8098.



SUMMER VOLUNTEERS STILL NEEDED

We are seeking volunteers for our summer evening shifts on the 1st and 3rd Wednesdays of each month from 6:15-8:00 p.m. Youth aged 8-12 must be accompanied by a parent. Please contact Nance Myhre at 425-269-8098.

DONATE YOUR EMPTY EGG CARTONS

We also need empty egg cartons of any size! Please place clean cartons in the bin outside the church at your convenience.

AUGUST 2023 FALL CITY COMMUNITY CALENDAR

(Not-for-profit organizations and elected/appointed government groups may submit calendar items to editor@fallcity.org. Deadline is the **10th** of the month before the event.)

TUESDAY, AUGUST 1

7:00 p.m.–8:30 p.m. *Fall City Community Association Meeting.* Fall City Firehouse Community Room or on Facebook (facebook.com/FallCityWA).

WEDNESDAY, AUGUST 2, 9, 16, 23, AND 30

10:00 a.m.–12:00 p.m. *Gardening Wednesday.* Help Fall City Learning Garden tend the organic produce that they donate to area food banks. The garden is located behind the Masonic Hall in the center of Fall City, at 4304 337th Place SE. Follow on Instagram at: instagram.com/fallcitylearning.

FRIDAY, AUGUST 4

2:00 p.m. *Children's Story and Craft Time.* Fall City Library. Hear the story of *The Day the Crayons Quit*, followed by some hands-on craft time based on the book's theme. Ages 5+; No registration required; FREE! Sponsored by Fall City Arts, the Fall City Library, and 4Culture. More info: fallcityarts.org.

SATURDAY, AUGUST 5

2:00–4:00 p.m. *Joe T. Cook Blues Band.* Snoqualmie Falls Forest Theater. Down-home-blow-your-socks-off blues! Tickets: \$25 for adults; \$20 for seniors (65) and students (age 13–18); \$15 for children ages 3–12. Food trucks will be onsite for lunch before and dinner after the show. More info and tickets: foresttheater.org/event/joe-t-cook-blues-band.

SUNDAY, AUGUST 6

2:00–4:00 p.m. *Lost Dogz Band.* Snoqualmie Falls Forest Theater. Rock out in the forest! Tickets: \$25 for adults; \$20 for seniors (65) and students (age 13–18); \$15 for children ages 3–12. Food trucks will be onsite for lunch before and dinner after the show. More info and tickets: foresttheater.org/event/lost-dogz.

SATURDAY, AUGUST 12

1:00 p.m. *Tie Dye Workshop.* Aroma Coffee. Learn to tie dye and go home with your very own custom creation. Bring

your own item to dye or buy a blank t-shirt from us. Capacity is limited. Registration required at fallcityarts.org/tiedye. Sponsored by Fall City Arts and 4Culture.

SUNDAY, AUGUST 13

2:00–4:00 p.m. *Celtic Music with Whiskey & Brine.* Snoqualmie Falls Forest Theater. Traditional Celtic trio featuring harpist and vocalist Ruth Navarre. Tickets: \$25 for adults; \$20 for seniors (65) and students (age 13–18); \$15 for children ages 3–12. Food trucks will be onsite for lunch before and dinner after the show. More info and tickets: foresttheater.org/event/whiskey-and-brine.

TUESDAY, AUGUST 15

6:00–7:00pm. *Adult Hula Dancing Class.* Fall City Library. Learn how to use hula dancing as a form of storytelling. Brought to you by SilverKite Community Arts. Register online for this event at kcls.org/events.

SATURDAY, AUG. 19, AND SUNDAY, AUG. 20

2:00–4:00 p.m. *Tim Noah and the Anything is Possible Band.* Fall City Forest Theater. Great family fun and laughs. Tickets: \$25 for adults; \$20 for seniors (65) and students (age 13–18); \$15 for children ages 3–12. Food trucks will be onsite for lunch before and dinner after the show. More info and tickets: foresttheater.org/events.

SUNDAY, AUGUST 20

3:00–5:00 p.m. *Apple Trellis Workshop.* Fall City Learning Garden. Behind the Masonic Hall (4304 337th Place SE). Learn how to plant and grow an apple espalier hedge. FREE event. Follow on Instagram at: instagram.com/fallcitylearning.

TUESDAY, AUGUST 22

6:30–7:30 p.m. *Japanese Taiko Drummers.* Fall City Library. Fun for the whole family. There will be a chance for kids to try the drums, time permitting. No registration is required.