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## **Out & About: Bayou on Bay takes 2010 'Best Bite' title**

JULIE SHIRLEY - THE BELLINGHAM HERALD

The votes are finally in for the Downtown Bellingham Partnership's fifth annual Bite of Bellingham.

Event manager Scott Pelton says people ate, drank and voted for their favorite flavors of the day from more than 20 local restaurants.

Bayou on Bay took the title of best bite for their Smoked Tasso Po' Boy. The Mount Bakery holds the sweetest sweet title for the third year in a row, crowning their Vanilla Bean Crème Brûlée. Copper Hog's Purple Drink and Poppe's Bistro and Lounge's Raspberry Ginger Ale tied for dreamiest drink.



The premiering beer and wine garden gave people the chance to sip flavors the surrounding area offers. The 21-and-over crowd chose Chuckanut Brewery for the best brewery, and their Kolsh was designated best of the brews. Mount Baker Vineyards & Winery and Chuckanut Ridge Wine Company tied for the winning winery. Chuckanut Ridge Wine Company's Madrona Red Blend won winning wine.

The vote count in this year's event, as in 2009, was very close. Several restaurants received a substantial number of votes for their distinct flavors. The Downtown Bellingham Partnership decided to award honorable mention in the best bite category to Silver Reef Hotel, Casino and Spa for its steak Diane.

The event was presented by Portionables and sponsored by AvenueExpress! by Avenue Bread, Silver Reef Casino, Comcast, Bellingham Alive, Whatcom Winemakers and the Downtown Bellingham Partnership.

Read more: <http://www.bellinghamherald.com/2010/08/26/1596202/bayou-on-bay-takes-2010-best-bite.html#ixzz0yPPYkdch>

## **BELLINGHAM RESTAURANTS OFFER LOCAL CHOICES**

If you missed this year's Bite of Bellingham, Sara Southerland, the food and farming outreach coordinator for Sustainable Connections, reminds us of the great choices we have for dining out on local foodstuffs.

She writes that every Thursday from May-October, a selection of restaurants create a local special featuring delicious menu additions that incorporate seasonal ingredients. Eat Local Every Week provides an opportunity and a challenge for restaurants to establish new business relationships with local farmers, fishers and food producers, and to connect Whatcom County diners with fresh, local food.

Featured restaurants for September are a range of downtown staples and a new addition to downtown, The Table by Bellingham Pasta Co., which opened late July and already has close links to local growers.

Co-owner Anna Rankin told Sara: "We are very lucky to live in a place as fertile as Whatcom County so we'd be crazy not to take advantage of the abundance of bounty offered to us."

Sara says what many people might not know is that by dining at local restaurants, they are helping to put money back into the local economy. A 2008 local food economy study for the Puget Sound region found that for every \$100 spent at a local restaurant, \$79 is re-spent locally, for a total impact of \$179 to the local economy.

Here is September's "Eat Local" schedule of specials: Sept. 2, Nimbus, 119 N. Commercial St., 14th floor; Sept. 9, Boundary Bay Brewery, 1107 Railroad Ave.; Sept. 16, Honey Moon, in the alley at 1053 N. State St.; Sept. 23, La Fiamma, 200 E. Chestnut St.; and Sept. 30, The Table by Bellingham Pasta Co., 100 N. Commercial St.

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