



WHAT'S HAPPENING AT THE SPRING DISTRICT

JUNE 2022 NEWSLETTER

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POINTS OF INTEREST

Meet the Brewer!

PRIDE in The Spring District

PFLAG



Meet The Brewer.

The Spring District Welcomes Bellevue Brewing

We are thrilled to celebrate the upcoming Grand Opening of Bellevue Brewing in The Spring District. Thank you to James Whittaker, owner of Bellevue Brewing, for spending some time with us so we can get to know our newest, and highly anticipated, retailer at The Spring District.

How long have you been in business? We started serving beer in December of 2012 as the first locally-owned brewery in the city of Bellevue.

What inspired you to brew beer? I was inspired by my first sip of Samuel Adams Boston Lager when I was in graduate school. It ruined me forever to watery industrial "yellow beer." I got a 5 gallon glass carboy from my local home-brew shop and spent a lot of time trying to replicate Sam Adams' flavor. I bottled it and called it Bootlegger Brown Ale (I never could get the color right!) And made enough to power the dissertations of half my class at the University of Tennessee. That's the thing about beer, it gives you a lot of creative energy! It also made me a really popular classmate because I always had beer to share. That's the other thing about beer, it pairs really well with friendship and good times.

Do you want to work with Bellevue Brewing?
Send your resume to contact@bellevuebrewing.com

Please tell us about your community involvement and the ways Bellevue Brewing gives back to local children and nonprofits. We feel like the quality of our beer already supports the grownup community, so we focus our charity on children. We've partnered with the Boys and Girls Club of Bellevue on numerous occasions and have brewed beers where some of the sales go directly to them. We are also lovers of the outdoors and as beer pairs well with a nice hike; we have partnered with the Washington Trail Association with our WTA Pale Ale.

What is unique about Bellevue Brewing? We brew beer for beer drinkers. In other words, we brew beer that tastes like beer. You won't find a lot of berries and herbs and such in our brewhouse. Instead, we work hard to cater to the great beer drinking traditions of Germany, England, Belgium and the Czech Republic. Beer has a 10,000 year history and we are humbled to be part of it. Still, there is a lot of room for creativity in those time-honored ingredients of water, hops, malt and yeast which is why we have such a large range of recipes and a couple dozen taps. From light to malty to hoppy, beer drinkers will always find something to delight them.

What will be unique about The Spring District Taproom? Nothing really, unless you count tank beer, a full cocktail bar, fine wines, a full-service restaurant, a comfortable upscale atmosphere, and a 2000 sq ft beer garden that overlooks a park. Other than that, we're just a simple beer joint! The tanks will actually be a unique feature of our brewpub that we expect will draw curious beer drinkers from all over Washington. We have ten 1000 liter beautiful copper tanks (one tank will hold as much beer as 20 traditional full-size kegs) suspended above our bar from which we will dispense the freshest beer available. This is a tradition in central Europe but a rare find in the States.

What is the opening date of The Spring District taproom?
We should be opening by mid-June.

Visit [Bellevue Brewing Company](http://BellevueBrewingCompany.com) for more information about this great beer!



GREENER LIVING CLASSES SUMMER 2022

Bellevue Utilities is pleased to offer free, interactive classes on a variety of environmental topics for anyone that lives or works in Bellevue! Summer classes are offered either in person at the Bellevue Botanical Garden or virtually via Zoom. To learn more visit BellevueWA.gov/greener-living-classes. Registration is required for all classes. To register, email recycle@bellevuewa.gov or call Sam Wilder at 206-949-1787. Classes include the following.

Curbside Composting and Beyond: Dig into how to identify compostable products and best practices for setting up compost collection at your apartment or business!

- Friday, June 24, 12-1 p.m. - virtual

Plastics: Problems and Possibilities: Deepen your knowledge on which plastics can be recycled and how you can help reduce global impact.

- Wednesday, July 13, 7-8 p.m. - virtual

Reduce Wasted Food: Learn how to maximize your food through proper storage, label reading and innovative recipes.

- Wednesday, July 20, 7-8 p.m. - virtual
- Monday, Aug. 8, 12-1 p.m. - in person at Bellevue Botanical Garden

Safer Cleaning Learn how to shop for safer cleaning products and how to make your own safer cleaners with common household items.

- Thursday, June 23, 7-8 p.m. - virtual
- Friday, July 15, 12-1 p.m. - in person at Bellevue Botanical Garden
- Tuesday, Aug. 9, 7-8 p.m. - virtual

Super Sorter Learn where common items belong in recycle, compost or garbage. Find out how to handle unusual or hazardous items.

- Wednesday, June 29, 7-8 p.m. - virtual
- Friday, July 29, 12-1 p.m. - in person at Bellevue Botanical Garden
- Tuesday, Aug. 16, 7-8 p.m. - virtual

Sustainable Shopping Sharpen your skills for reducing consumption and making environmentally friendly choices while shopping.

- Monday, Aug. 15, 12-1 p.m. - in person at Bellevue Botanical Garden



LAKE TO LAKE BIKE RIDE

Saturday, June 11, 2022

Explore Bellevue's hidden treasures and award winning parks by bike in the ninth annual [Lake to Lake Bike Ride](#), presented by the City of Bellevue, Crossroads Bellevue and Overlake Medical Center & Clinics. The non-competitive ride utilizes low-traffic roads, bike lanes and part of the Lake to Lake trail (non-technical gravel) and traverses much of the city. Join in the fun on Saturday, June 11th from 8am - 1pm.



\$15 advance registration fee; \$20 day-of registration fee.

Ride starts and finishes at Robinswood Community Park, North Entrance, [14915 SE 22nd St.](#)

Register [HERE](#).

JUNE EVENTS

FATHER'S DAY

Sunday, June 19, 2022

Celebrated for the first time in the United States in 1910, Father's Day was founded by Sonora Smart Dodd (in Washington State) honoring fathers and fatherhood. Learn more [Here](#).



FLAG DAY

Tuesday, June 14, 2022

To show solidarity against the British during the Revolutionary War, on June 14, 1777, the Second Continental Congress created the United States flag, which depicts 13 stripes alternating red and white, with 13 white stars on a blue background. In 1916, President Woodrow Wilson officially established June 14 as Flag Day. Learn more [Here](#).



JUNETEENTH

Sunday, June 19, 2022

Known as Jubilee Day and Freedom Day, Juneteenth commemorates the emancipation of enslaved African-Americans in 1865. June 19th is when the news of freedom finally reached the state of Texas, the most remote state in the union at that time. President Joe Biden made Juneteenth a federal holiday in June of 2021. Learn more [Here](#).



SUMMER SOLSTICE

Tuesday, June 21, 2022

Commonly known as the longest day of the year, the Summer Solstice in the northern hemisphere is when the sun reaches its highest position in the sky and the Earth's poles has its maximum tilt toward the sun. Read more [here](#).



NEIGHBORHOOD EVENTS



2022 SUMMER CONCERT SERIES THE SPRING DISTRICT

- July 12— [D'Vonne Lewis' LIMITED EDITION](#)
July 26— [Kim&Brian Band](#)
August 9— [Hook Me Up](#)
August 23— [Johnny7 and the Black Crabs](#)



Concerts
12:00-1:00pm

Food Trucks
11:00am-2:00pm

Makers Market
12:00-6:00pm



**SUMMER TIME
AFTERNOON ARTSY FUN!**
MUSIC, CRAFTS, TREATS & ACTIVITIES

BLACK, INDIGENOUS
& PEOPLE OF THE GLOBAL MAJORITY

Makers Market

TUESDAYS JULY 12 & 26
12-6PM AUGUST 9 & 23

SPRING DISTRICT PARK
12167 NE 14TH TERRACE
BELLEVUE, WA 98005

BY HEARTFUL ROOTZ



*"Thank you for believing
in something and not
being afraid to show your
support."*

-David, just passing by
as we painted the sidewalk

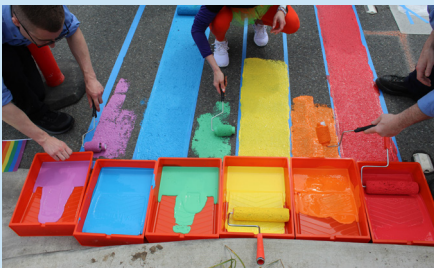
Celebrating PRIDE in the The Spring District

Honoring the Stonewall riots in June of 1969, Pride month is celebrated annually each June supporting LGBTQ+ Americans and the struggle for equality.

Showing Pride and expressing one's authenticity is a core value of Pride month and Pride celebrations and here in The Spring District we want EVERYONE to feel welcome.

This year we are showing our PRIDE on the crosswalk on 122nd Ave NE. Show your PRIDE and tag us in your photos as you honor Pride month in The Spring District.

Thank you to all who came out to help paint the sidewalk. It's the start of a wonderful tradition. A BIG thank you to [SKIS Painting](#) in Renton, WA, for donating the paint for our colorful project. We couldn't have done it without you!



THIS MONTH'S PHILANTHROPY

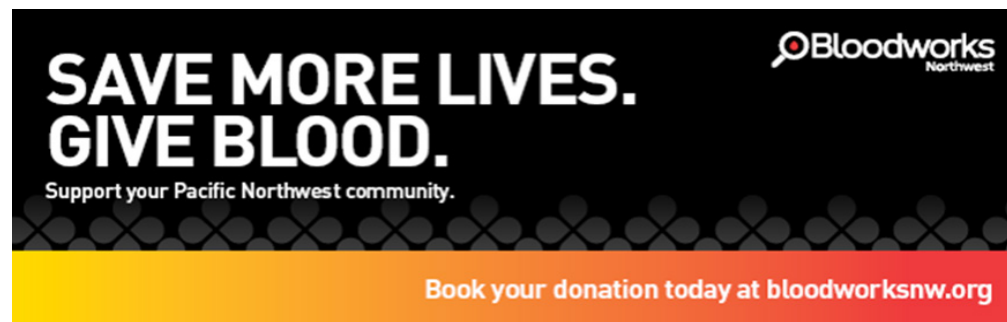
PFLAG

Parents Families and Friends of Lesbians and Gays

PFLAG is the oldest LGBTQ advocacy organization in the country. PFLAG offers peer-to-peer support for LGBTQ individuals, their family, friends, and allies.

PFLAG offers monthly meetings on the third Thursday of every month. If you are interested in attending a meeting, Thursday, June 16, 2022, is the next virtual meeting. In addition to monthly meetings, PFLAG provides scholarships through [Pride Foundation](#) to graduating high school students, and community outreach at various local events. Please click [here](#) to learn more about their activities.

To make a contribution to PFLAG, click [here](#). Your dollars support a safer and more equitable community.



Summer's coming! Here's your summer readiness checklist:

- Corner the sunscreen market
- Find your sunglasses
- Do you even have a beach umbrella?
- Make a blood donation appointment

The summer season is always tough for our community's blood supply, so that last item on the list needs your attention first! One hour spent in one of our [Donor Centers](#) or [Pop-Up Locations](#) won't take away from your fun in the sun, so be sure to book a donation appointment now, before summer gets away!

For donation eligibility information call 1-800-398-7888. If you are a 16-17 year old donor, you must arrive with a signed [parental consent form](#).

Pop Up @ Kenmore Community Club
June 7, 8, 9
[Book a Donation Appointment](#)

Pop Up @ Keller Williams Eastside
June 7 & 8
[Book a Donation Appointment](#)

Pop Up @ Renton Com. Center
June 14
[Book a Donation Appointment](#)

Pop Up @ Queen Anne United Methodist
June 21, 22, 23
[Book a Donation Appointment](#)

Appointments and masks are still required at all Bloodworks donation sites and no guests under the age of 16 are permitted onsite. There is no deferral from donating if you recently received a covid vaccine. For more information, visit <https://www.bloodworksnw.org/about/news/coronavirus>



BloodworksNW.org / 800-398-7888

Seattle Cancer Care Alliance Mammogram Van

A convenient way to get the screening you need.



Friday, August 5th
8:30 a.m.— 4:30 p.m.

The Spring District
12167 NE 14th Terrace, Bellevue, 98005

Did you know?

- The appointment only takes 15 minutes.
- No referral is needed for an annual screening mammogram.

Who is Eligible for a Screening Mammogram?

- Women age 40 and over
- Women who have not had a mammogram in the past year
- Women who are symptom free of any breast issue

For your appointment you will need:

- Your medical insurance card. Most insurance plans provide for an annual mammogram. Prior to your appointment please contact your medical insurance provider to verify your eligibility.
- Funding is available to provide exams for women without insurance, please inquire about a "Sponsored Mammogram" when scheduling your appointment.
- A picture ID
- The name, phone number and address of your primary care provider.



Seattle Cancer Care Alliance Breast Imaging Program is an accredited Breast Imaging Center of Excellence offering state-of-the-art digital technology with specialized radiologists dedicated exclusively to breast health.



COVID Precautions

- Reduced schedule to allow for social distancing
- Protective equipment (masks and gloves)
- Increased cleaning practices.
- Symptom screening at scheduling, reminder call, and upon arrival to the Mammovan.

Call (206) 606-7800 to schedule your screening!

For more information:
www.seattlecca.org/

FOOD TRUCKS

RETURNING TO BELLEVUE'S SPRING DISTRICT!

Tuesdays 11 - 1:30pm **Starting May 17th**

Trucks are parked on NE 14th Terrace
Find the schedule, menus & order:
www.streetfoodfinder.com/springdistrict

a program of the
Washington State Food Truck Association

Strawberry Glazed Salmon

By [That Skinny Chick Can Bake](#)

Perfectly roasted, this Strawberry Glazed Salmon is healthy and scrumptious! A quick, flavorful strawberry sauce is used as a glaze, then spooned over the seafood to serve.

This Easy Baked Salmon is definitely an out-of-the-ordinary entree. The sweet and savory glaze pairs perfectly with the rich salmon is easy enough for weeknights, but tasty enough for company.

Ingredients

- 1 teaspoon olive oil
- 1 1/2 teaspoons minced shallots
- 1/2 teaspoon minced garlic
- 3/4 cup balsamic vinegar
- 3 tablespoons brown sugar (or sugar substitute)
- 2 teaspoons Dijon mustard
- 2 cups fresh strawberries, cored and sliced
- 4 6-ounce salmon fillets, skin on
- Kosher salt and freshly ground black pepper, to taste

- 1) Sauté shallots in olive oil, and when they start to get soft, add garlic and sauté until fragrant. Remove from heat.
- 2) In a medium saucepan, combine the vinegar, brown sugar, mustard, and strawberries. Add the shallots and garlic.
- 3) Bring the mixture to a boil, stirring occasionally, then reduce and simmer until thickens, about 15 minutes.
- 4) Preheat oven to 425 degrees. Line a baking sheet with non-stick foil and place salmon a couple of inches apart. Generously season with salt and pepper.
- 5) Roast the salmon for about 10 minutes per inch of thickness. When almost fully cooked, remove from oven and brush some of the strawberry glaze over the salmon. Turn on broiler and brown for 1-2 minutes, watching carefully, until the glaze starts to bubble and brown.
- 6) Remove from the oven. Serve with remaining strawberry sauce.





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