

What's happening around the Market?

Le Beaujolias Nouveau est arrive!

November 17 is Beaujolias Nouveau, what some call the final kiss of the fall harvest, in liquid form. In celebration Beaujolias producers create *Nouveau* wines that are soft, fruity and immediately drinkable.

The traditional and unique winemaking process begins one minute past midnight on the third Thursday of each November, from the *petite* villages and towns such as Romaneche-Thorins. Over a million cases of Beaujolias Nouveau begin their lives while France sleeps and are delivered to Paris in the morning for immediate shipment to all corners of the world. *Peep your eyes peeled for banners reading: "Le Beaujolias Nouveau est arrive!"* (The Beaujolias Nouveau has arrived!)

The *très romantique Maximilien*, in the Southern part of the Main Arcade, past Don and Joes, will celebrate with three types of Beaujolias Nouveau wines to choose from (an array of qualities) complemented by a special, inexpensive three-course meal. While the green wine flows Willie and Axel welcome *le music* of "Petit Loup," the howling-ly charming band that played last year. Reservations are suggested, call 682-7270 or check www.MaximilienRestaurant.com.

At **Café Campagne** the restaurant will close for dinner service in order to tap the first

Beaujolias barrels at 5 p.m. The special soiree continues inside the restaurant, until 10 p.m., with live music, Jake Kosseff, *Directeur du Vin*, taping the barrels and filling glasses for \$5, and Executive Chef Daisely Gordon creating irresistible *petits casse-croute*. Check www.campagnerestaurant.com or stop by.

The celebration is planned to continue at **Le Pichet**, First and Virginia. Look for *plus de vin, plus de musique, plus de danser et barils en bois...* And more of the mantra: "*Le Beaujolias Nouveau est arrive!*"

Kathryn Altus visits Lisa Harris

The Lisa Harris Gallery, 1922 Pike Place, is pleased to welcome Seattle artist Kathryn Altus. The exhibition highlighting Altus' ethereal abstracted compositions based upon mountain and sound views in Washington State, opens First Thursday, November 3, with a 6 to 8 p.m. reception for the artist.

Altus' canvases explore the transition between land, air and water, as well as the intersection of the natural environment and man-made constructs. Tankers, refinery smoke, or a highway guardrail are given poetic justice and lend additional meaning to her depictions of local places. She achieves her luminosity and atmospheric quality by employing subtle gradations of color and many delicate layers

of oil. Largely self-taught Altus says she finds solace in the spaces created within the painted landscapes and her intent is that the air be as full and substantive as the land.

Wine on Western

Tucked in close to the under construction Creamery Project is John B. Farias' Market Cellar Winery, 1432 Western Ave. His unique and cluttered little spot is the only winery within the city limits of Seattle. In his space, he ferments and presses his grapes and puts them into aged oak barrels, until they are ready to be bottled. He's been doing this for a long time.

Farias came to the Market in 1965, when he opened Liberty Malt, which later spawned the Pike Place Brewery. He loves his trade and his wine. His current specialty is Market Red, which he featured at the Sunset Supper. It is a secret blend of Merlot, Shiraz and a little Ruby Red. Each is available separately but the medley is wonderful (and only about \$8). Farias also specializes in advice and supplies, both for wine making and home brewing.

The 2005 grapes are in! Go to www.marketcellarwinery.com for more information.

Ellen Anderson and Joyce Davies.

Besides her work at the Gallery, Anderson, one of ASG's original members, keeps her creative fire alive by teaching painting classes and continuously creating new work.

Davies stays active attending workshops and classes, including a recent class with Bill Cummings.

Being part of the 13-member co-op is a tremendous experience. Pop in a learn more about Seattle's longest-running artist cooperative.

Soul food finds new home in former crepes stand

This month Soul Food Stop, in the Economy Arcade, moves to the stooled-stall formerly home to Crepe de France.

Diane Timani – the single sister of the three-sibling family that runs the place – says they'd been hoping to make seating available and the timing couldn't be better.

After the move the eatery will still have tempting pies (like the to die for pecan) but they are getting rid of the cold case. The steam beds will be front and center instead. Lids will be removed so people can get a better look at all the appetizing Cajun creations.

Though the four kids grew up here in Seattle, Mom was from Louisiana and soul food is what Diane, Pat, Craig and Fred grew up on. Stop by for a seat and to try their family recipes.

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