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www.WaCarAccident.com to get your free download now or call **425.276.7804** to have a copy mailed to you. **Ghost Bikes** Raise Awareness of Bicyclist's Rights to Safety on the Roads

GHOST BIKES first started appearing in 2003 in Missouri, and then continued to show up in various locations around the nation.

A ghost bike, a bicycle painted entirely white and accompanied by a plaque, is a memorial for a bicyclist who was killed in a bicycle accident. "They serve as reminders of the tragedy that took place on an otherwise anonymous street corner, and as quiet statements in support of cyclists' right to safe travel," GhostBikes.org states.

MEMORIALS THAT HIT HOME

When you see a white bike chained on the side of the road or a curbside, it marks the loss of a cyclist, a person with hopes and dreams and loved ones that are hurting in the wake of the death. Creating, installing, or even merely acknowledging the monument causes you to give pause, pay silent respects to the victim, and realize the need for roadway safety improvements.

All cyclists face the same risks on the road on a daily basis; ghost bikes are a reminder not only of the lives lost but also the lives that can be saved. Seattle Bike Blog's Tom Fucoloro commented: "It's like the recovery process, you have to recognize you have a problem and ghost bikes, very subtly, without any words, do that. There's been some heartbreaking ones where I show up, and a person's mother has left a note next to the bike. It's so hard to see. The devastation you feel, everyone should feel that."

GHOST BIKES AROUND SEATTLE

The number of bicycles on Seattle roadways is increasing, and unfortunately, so are the number of cyclist deaths. As such, ghost bikes have been popping up in numerous locations throughout



the city. Ghostbikes.org used to maintain a database and map of memorial around the nation. Those who installed a ghost bike could add information about the monument to the database, including the location, the victims' names, and the date of the accident.

The organization no longer updates the site, but the concept of ghost bikes is still very much alive. Last August, Sher Kung, a young, well respected attorney and new mother was killed by a truck while cycling on her commute to work.

Mourners went to the site of the crash to pay their respects, and two people brought ghost bikes. Nobody wants to have to erect a ghost bike, but doing so will hopefully send a clear message and raise awareness of bicyclists' rights to safety.



BUSINESS SPOTLIGHT

Jacob Willard Home

As owners of a small business ourselves, Shelly and I know how important it can be to get the word out about your small business. One of our friends, who happens to also be a past client, opened a great vintage furniture business that we had to feature in this month's newsletter.

Karl Hackett is the owner of Jacob Willard Home located at 5600 Rainer Ave S. Unit D in Seattle. Jacob Willard Home specializes in Vintage and Mid-Century furniture and collectibles. From dressers, sofa tables, dining sets, lounge chairs, lamps, and even barware they will have that unique piece you are looking for.

We visited Jacob Willard Home and had the opportunity to speak to Karl about his business.

Max: What made you decide to get into the Vintage, Mid-Century furniture and collectibles business?

Karl: I started buying chairs probably 20 years ago, just chairs that I liked. I didn't know mid-century from antique, I didn't even care, I didn't know who the designers were. I was just attracted to a particular design aesthetic. So over the years I would buy and sell chairs for personal use. A friend and I would have contests to see who could find the coolest chair. That's how I got into it and I have always been a collector ever since I was a kid, as far back as I can remember I was a collector. Eventually I found my way to an auction and that is where things really ramped up.

Max: What led to your transition from hobby to business?

Karl: So early on I would just buy the chairs and I have a friend who does upholstery and I would have her re-upholster them. They were just for personal consumption but I started going to an auction and thrift stores and I would find cool stuff and I would buy it. The notion of selling anything was completely foreign to me until one day we realized we had too much furniture stack up in the house. I said to my wife, do you think people would spend money in a yard sale if I put furniture out. And she said "Try it." So I tried it and it was ridiculous, I was in a great spot and people were breaking their necks looking at furniture and flipping U-turns and that really is where it all began for me.

Max: How long did it take you to transition from doing just yard sales? Did you ever do online sales?

Karl: Not long after doing the first yard sale I decided to start listing small items on e-bay and then larger furniture items on Craigslist. That first summer I had six yard sales and sold pretty regularly on Craigslist and had a pretty active e-bay business as well. After that first summer people started knocking on the door because they heard about the furniture guy and would come in my house

and go shopping. It was amazing. So the following summer we did five yard sales. I started holding back some inventory because I started thinking about possibly opening a retail store. It all sort of worked out. So it was about 2 years before we decided to open a brick and mortar store.

Max: What was the tipping point that made you decided to go brick and mortar?

Karl: We couldn't walk through the house but for a narrow path. I had 6 sofas standing on end in the living room. The house was a storage locker and I had a storage locker. There was a practical reason for it but the reality was we have a young son and I wanted him to be raised full time by either me or mom. Mom is not the stay at home type and in her profession it's not really possible for her to stay home. It came down to a combination of family priorities and a practical next step.



Max: How did you come up with the name Jacob Willard Home?

Karl: The name Jacob Willard is my son's name, Jacob being his first and Willard his middle name. Willard was also my dad's first name. I had a bunch of names I was playing with but none of them felt good to me. Jacob Willard Home seemed like a good way to tie together family. Jacob never met his grandpa but his hat is in the store and every now and then Jacob puts on grandpa's hat. If we were going to something that was public and accessible to a whole bunch of people I wanted it to have some significance, so Jacob Willard Home. He loves it.

Max: What do you wish you had known before you dove into opening your brick and mortar store.

Karl: First, I wish I really had an appreciation for how time consuming it is. Before our mornings consisted of dropping mom off at work and then hit the thrift stores and on the weekends for me hitting the auctions. I like being out, I like hunting, that's the thrill! But when you have a store, I'm at the store a couple hours before we open in the morning and we close at 7:00 p.m. It's a long day.

Second, have a good sense of what the market wants. It took me a long time to figure out exactly what people would buy. I had at one time eleven sofas in storage and in almost 2 years I have sold 1 full size sofa and two love seats. Sofas just don't sell. I wish I had known that. Know your market, its one thing to have a passion for something like I do, but just because you have a passion for it doesn't mean that everything you have a passion about is going to sell.

Third, do your best to become a part of the local business community. You can't do that unless you have relationships. I have become an integral part of the community at large. It takes a lot of time and a lot of commitment, but being a part of a small tight knit neighborhood like Hillman City is having real relationships with the people that are here. It helps sustain the community and helps sustains you as a business owner. It's not just coming in and opening the doors and then leaving. If you buy into the community you understand the value of these relationships. We absolutely do everything we can to help each other. We root for each other's success and we understand the difficulties we each face. Nobody knows the plight of a small business like another small business owner. It's being a part of something bigger.

Max: Is a high level of customer service how you set yourself apart?

Karl: Absolutely, my father taught me a great lesson with really simple advice. "People don't buy products, they buy people. If they buy you then it doesn't matter what you are selling, they will find a way to support you." So from that I came to understand that it's the relationship that matters. Personally or in business. Pursue the relationship for the sake of the relationship, and friends support friends. There are a ton of people who came into my store that I have come to know and we became friends. When they have a chance to, they support me, and I really appreciate that.



How to Be a GREAT Dog Sitter 🥂 🐘 📌 🐆







LAST MONTH Shelly and I dog sat our favorite dog Harry. Harry belongs to our nephew Riley. Harry is a 2 year old white Labradoodle and he is **ONE BIG BALL OF ENERGY.**

As past dog owners we know how important it is when you leave for vacation that you know you are leaving your beloved canine family member in good hands with someone you can trust.

We thought we would share some tips on how to be a great dog sitter, so when your favorite furry friend needs a place to stay you will be the first person they think of. Shelly and I are not certified dog trainers or animal behaviorists, we just found that these are things that have helped make the time that we spend dog sitting Harry very enjoyable for both us, and Harry.

Know the dog's diet and make sure you are aware of any diet restrictions. Don't be afraid to ask the dogs owners to provide you with the dog's food and favorite treats. Once you know what the dog can or can't have you can then go buy some special treats to have on hand.

Be sure to ask the owners how much exercise the dog normally gets during the day. Harry's family members are quite active and avid runners so Harry gets to go for a run almost every day and our nephew is 9, so there is always kids around to play with. This means when he comes to stay with us we have to remind ourselves that he is used to a more active lifestyle than we are!! Be prepared to take the dog for walks or go out and play fetch.

Ask the owners for a list of commands that they use for such things as sit, stay, or come here. This is especially important when training puppies. Everyone who spends time with the dog needs to make sure they are using the same commands so that there is consistency.

Always do your best to keep the dog in its normal routine and schedule. Make sure they eat at the same time each day, get exercise the same time each day and go to bed at the same time each night. It will make your life so much easier as the sitter.

It's always a good idea to know what things can trigger the dog's good or bad behavior. For example the mailman, UPS man, or just strangers walking by can be scary to a dog. You want to make sure you know what might set the dog off so you can be prepared.

One of the most important rules in dog sitting is NEVER let the dog outside without a collar with the proper dog tags. Puppies especially love to explore new surroundings and can wander off in a blink of an eye. The best rule of thumb is to never let the dog outside unless the dog is on a leash and you are with the dog. If you have a fenced yard make sure it is high enough that the dog cannot jump over it and that all gates are shut and locked.

Ask the owners to bring something from home - like his bed. This helps the dog feel more comfortable and allows a space in your home that the dog can consider their space.

Be sure and ask the owners for the dog's regular vet contact information. This is very important to have. If you end up at your local emergency vet it is good to have the name and number of the dog's regular vet so medical history on the dog can be obtained.

Shelly's RECIPE CORNER

Roasted Baby Carrots with Balsamic Bitter Chocolate Syrup

INGREDIENTS

- 3 pounds baby carrots (about finger-width thick), green tops trimmed to about 1 inch
- 3 tablespoons extra-virgin olive oil 1½ teaspoons kosher salt
- 5 or 6 (4 inch) sprigs fresh thyme

For the syrup:

- ½ cup aged balsamic vinegar (5 or 10 year aged is fine)
- $\frac{1}{2}$ ounce 85 percent dark chocolate, chopped (Theo brand chocolate has an 85% dark)
- ½ teaspoon honey Generous pinch Kosher salt

DIRECTIONS

Preheat the oven to 375 degrees F. Put the carrots on a sheet pan, drizzle them with the olive oil, and spread them in a single layer. Sprinkle the salt evenly over the carrots, and lay the thyme sprigs on top. Roast until the carrots are tender and brown in spots, shaking the pan and turning once or twice, about 35 minutes total.

While the carrots are cooking, make the syrup. Put the vinegar in the smallest saucepan you have and simmer over medium-low heat until reduced to ¼ cup. Remove the pan from the heat and add the chocolate. Let the chocolate melt for 30 seconds, then use a small spatula to gently stir the syrup until the chocolate has melted completely and the syrup is smooth. Add the honey and salt and mix well. Cover the pan to keep the sauce warm until you're ready to serve the carrots.

To serve, discard the thyme and arrange the carrots on a serving dish. Drizzle them generously with the syrup, and serve immediately.







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March events calendar

Snohomish Wine Festival MAR 5

Snohomish Wine Festival pours 70 wines and serves appetizers at the Snohomish Event Center. Visit **www.snohowinefest.com**.

Seattle Bike Show MAR 5-6

Check out the vendors of bikes, bike gear, travel accessories, and fitness equipment at the Seattle Bike Show at CenturyLink Field Event Center. Visit **www.seattlebikeshow.com** for more details.

St. Patrick's Day Parade MAR 12

St. Patrick's Day Parade goes north on 4th Avenue from Jefferson Street to the Armory at Seattle Center. Free. Visit The Irish Heritage Club of Seattle Facebook page for more details.

Bacon, Eggs & Kegs MAR 12

Bacon Eggs & Kegs features 60 beers and ciders, bacon brunch bites, Bloody Marys, lawn games, and dueling pianos at CenturyLink Field for age 21+. For details and information got to **www.baconeggsandkegs.com**.

Kirkland Shamrock Run MAR 12

The 5K Kirkland Shamrock Run begins at Kirkland Marina Park and ends with a party at Wilde Rover. (Walkers, dogs, and strollers

start behind runners.) Visit **www.kirklandshamrockrun.com** for more information.

Washington Cask Beer Festival MAR 19

The Washington Cask Beer Festival is a beer-tasting festival of 85 handcrafted cask-conditioned beers from 40 Washington breweries at the Seattle Center Exhibition Hall. Details can be found at **www.strangertickets.com**.

Mud Run MAR 19

Combine mud, trail running, obstacles, and adventure at the 2-mile Mud Run in Tacoma's Swan Creek Park for ages 5+. Information can be found at **www.metroparkstacoma.org**.

Hot Java Cool Jazz MAR 25

Top bands from five local high schools wow the audience in Paramount Theatre at Hot Java Cool Jazz. Details can be found at **www.stgpresents.org**.

Georgetown Bites MAR 26

Your ticket to Georgetown Bites gets you bites and beverages at 28 locations near Airport Way South. Details can be found at **www.georgetownmerchants.org.**

Red & White Party MAR 31

Taste 90 of Washington's best wines with appetizers at the Red & White Party at Aqua on Pier 70. Details can be found at **tastewashington.org**.