

EDMONDS HISTORIC PRESERVATION COMMISSION

THE PRESERVATIONIST

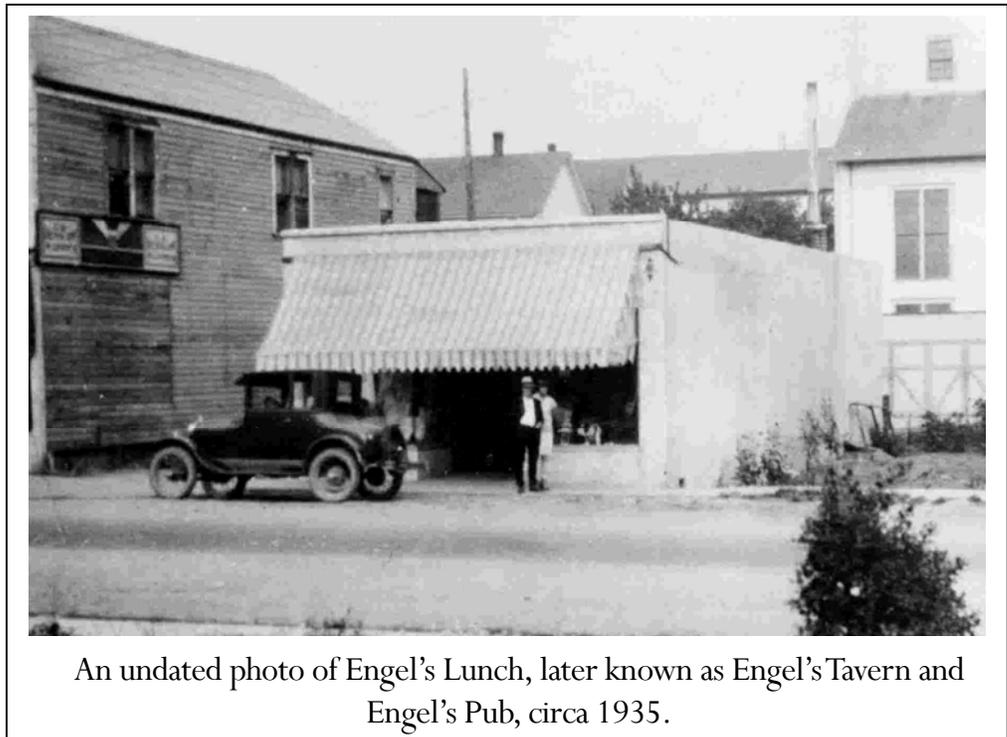
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ENGEL'S PUB CELEBRATES 75 YEARS

Louis Christian Engel was only 17 when he left his native Germany for America. Arriving in Edmonds in 1884 Louis (pronounced "Louie") first worked as a cook for the crew of George Brackett's mill. The previous cook had been tarred, feathered and run out of town, presumably because his cuisine did not suit the mill workers. Louis served up a hearty meat-and-potatoes fare, which apparently pleased the workers, and in short order became known as the town's best meat cutter.

In 1922-23 Louis had a building constructed at 113 Fifth Avenue South, intending to open his own meat market. This plan never materialized, and over the years the building housed a variety of small businesses including a dime store and a book store. The Engel family settled on Dayton Street and grew a corn field west of it. The family home still stands at 509 Dayton.

In the 1930's Louis again thought of opening a meat market, but Mrs. Engel suggested that the work



An undated photo of Engel's Lunch, later known as Engel's Tavern and Engel's Pub, circa 1935.

might be too hard since he was no longer a young man.

But Louis also knew about beer: how to brew it and how to enjoy it. With the end of Prohibition in 1932, he applied for and obtained the first beer license in Edmonds. And the rest is history.

The family pooled their resources to buy the necessary equipment (including a huge meat cooler, just in case Louis needed to revert

to being a butcher!) and in 1934 Engel's Lunch, as it was originally named, was open for business. It was a family operation from the start. Mrs. Engel made pies, daughter Eathel Thayer and granddaughter Louise Engel Thayer served customers. Cousin Ernest Fournier Engel was jack-of-all-trades.

Engel's clientele was varied. It served as a family eating place: sodas and ice cream

for the children, coffee for the ladies and beer for the men. It was a popular night spot as there was a dance hall located behind it.

Mrs. Thayer was a staunch supporter of trade unions, and the clientele included many union members: railroad workers, shingle weavers, men who worked on tankers and ferries. Hot meals were added to the lunch menu to accommodate those people requiring



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Commissioners: Andy Eccleshall, chair, Jennifer Anttila, Susan Bauer, Christine Deiner-Karr, Daniel Kerege, Alan MacFarlane, Larry Vogel, Stephen Waite.

City Council Representative: Michael Plunkett

Phone: 425-555-5555

Fax: 425-555-5555

E-mail: hpc@edmonds.ci.wa.us

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The mission of The Edmonds Historic Preservation Commission is to actively encourage the conservation and retention of the city's historic resources through initiating and maintaining a register of historic places. Toward this end, the Commission works to raise community awareness of the city's history and historic resources and serves as the city's primary resource in matters of history, historic planning, and preservation.

WE'RE ON THE WEB! [HTTP://WWW.CI.EDMONDS.WA.US/HPC.STM](http://www.ci.edmonds.wa.us/hpc.stm)

ENGEL'S PUB (CONTINUED FROM PAGE 1)

more substantial fare. Some menu items developed a loyal following: a group of Canadians made regular trips to Edmonds just to eat Engel's famous fish and chips, made from a special family recipe.

The Engel family was deeply rooted in the community. They insisted that the meat and produce for the restaurant be purchased from local merchants, maintaining that this was the best way to ensure consistent quality.

Over the years Engel's has served a few famous visitors. In 1948 Henry Ford II and a group of friends stopped in Edmonds following a salmon fishing trip on Puget Sound. They visited Engel's for a few beers before continuing on to Seattle. Soon after the group had left, the bartender picked up a crumpled napkin from the bar where they were sitting. On the napkin



This view, circa 1960, shows Engel's Tavern and its neighbor, Milady's Beauty Shop. While Milady's is gone, the building still stands and has been folded into the business as Engel's Deli.

were some scribbling and drawings which appeared to be the design of a new automobile, and the hastily scribbled word... "Edsel."

Eathel Engel Thayer was the owner until 1963. Louise Thayer Drake owned the building until her death in 2005. The present owner is

David Drake.

The current proprietors of both Engel's Pub and the adjacent Engel's Deli, Skip and Renata Churchill, invite everyone to stop by to say hello, enjoy some food and a 75th anniversary beverage, and experience our local history first hand.

VIGNETTES

FROM EDMONDS PAST

BANDITS BLOW YOST SAFE



Yost Garage, circa 1920

In the middle of an October night in 1923, four masked bandits tied up two attendants and a customer at the Yost Garage as the masked men prepared to blow open the safe. The explosion blew the safe door through the plate glass window into the middle of Dayton Street. The thieves escaped with \$500 cash in a Buick also stolen from the garage. The car was later found abandoned at the University of Washington stadium. The cash is missing to this day.