

Historic Name: The Shack Restaurant
Common Name: Linnie's Thai Restaurant (since 2004)
Assessor address: 1301 West Third Avenue, Spokane, WA 99201
Historic address: 1301 West Third Avenue, Spokane, WA 99201
Parcel No. 35192.2905
Plat/Block/Lot: 1ST ADD SPOKANE FALLS L5 B42
Acreage: less than one
Township/Range/EW Section: T25 R43E Section 19
Survey Name: The Shack Restaurant
Field Recorder: Jim Kolva
Prospective Owner: Spokane Housing Authority (Brian Jennings,
Housing Development Director, 509-252-7105,
bjennings@spokanehousing.org)
Address: 55 West Mission Avenue, Spokane, WA 99201
Classification: Building
Within a District? No
Contributing: No
Eligibility Status: Not Eligible

DESCRIPTION

Historic Use: Café, restaurant, cocktail lounge, parking
Plan: Rectangle; **Stories:** 1 with mezzanine office
Current Use: Restaurant, cocktail lounge
Structural System: Wood frame
Changes to Interior: Moderate
Changes to Windows: Slight
Changes to Cladding: Significant – originally rustic wood, vertical board and batten, and split cedar shake roof; altered in 2004 to horizontal vinyl siding and asphalt shingles.
Changes to Height: None
Foundation/slab: concrete, partial basement
Roof Type and Material: Flat and gable, asphalt composition – built up
Form/Type: Commercial, but more representative of a house rather than a typical commercial restaurant

NARRATIVE

Date of Construction: East 2/3s of the restaurant was constructed in 1939. The westerly cocktail lounge added during a remodel in 1949. The building was renovated and reconfigured to final form in 1962-1963 which involved a change in the roofline, addition of a 2nd floor mezzanine, and reorientation of the main entry to the restaurant.

Architect and Builder: Unknown

Property appears to meet criteria for the National Register of Historic Places: No

Property is located in a potential historic district (National and/or local): No

Property potentially contributes to a historic district (National and/or local):
No

SUMMARY AND CONCLUSIONS

National Register and Local Criteria For Evaluation

The loss of integrity of materials as discussed below leaves the building ineligible for listing on the National Register of Historic Places under Criterion C, architecture. The building is also not associated with a significant person in Spokane's history, thus not eligible under Criterion B. Furthermore, the alterations to the exterior of the building, coupled with the disassociation with the ambience and feel of The Shack as a classic Spokane restaurant, constitute a loss of integrity to be considered under Criterion E, for its former use as The Shack restaurant.

Context and Potential Historic District

The former Shack restaurant is on the southwest corner of 3rd Avenue and Adams Street and is bounded on the north and east by auto service and auto sales lots and buildings. A parking lot used by an auto dealership is across the alley to the south and adjacent to the subject site to the west. The northwest corner of the block is occupied by Sushi Yama (a former Arctic Circle drive-in restaurant). Third Avenue is the eastbound leg of a major arterial couplet that provides access to the Interstate 90 interchanges between Maple and Division streets; thus the context is auto-oriented. Auto dealerships and fast food restaurants are the predominant uses along this corridor. Although two historic buildings (including the Milk Bottle are in the same block as the former Shack, they face Cedar Street, away from the subject site. Thus, they are not in the contextual setting of the 3rd Avenue streetscape.

Loss of Integrity of Material

Building permits and construction work in 2004 resulted in minor interior alterations, but a significant change to the exterior cladding of the building. The rustic vertically-aligned board and batten siding was covered by horizontal lap vinyl siding. The iconic "Shack" restaurant sign was also removed and replaced by the Linnie's sign. Also, the split shake roof that was a significant element in the rustic character of the "Shack" was replaced by asphalt shingle. Although the 1962 form has been retained, the iconic sign and rustic materials that one would expect to see on a "Shack" were removed and covered over.

The interior has the same feel of space and furniture as in 1962 when this author dined there. The red "leather" booths are the same, as are the stools at the lunch counter. The sloping beams supporting the ceiling, water stained acoustical tiles, and wood paneling remain, but the knotty pine wainscot has been replaced by, brick pattern wallboard. Original light

fixtures remain, but have been supplemented by a Thai decor. The Shanty cocktail lounge is also the same as when opened in the 1950s.\

Loss of Integrity of the “Feel” of the Shack

Linnie’s Thai Cuisine is not “The Shack.” The intangible feeling-experience that was once the Shack is no longer. The energy and ambience of the Shack were what made the Shack a classic restaurant in Spokane, one that operated for sixty-five years--the last forty from 1962 to 2003 as the physical space and appearance that was altered in 2004.

When the Francis-Shaw era ended at Ed Shaw’s retirement, the spirit that carried the Shack was gone. Many people, including myself, experienced the feeling and the tradition of the Shack. In this case it was never really the physical space—although the red booths against knotty pine was unique--but the interactions of people—the customers, the staff, and the owners that – made the Shack a Spokane classic. It was the waitresses, some who had worked the tables for more than thirty years, and who were familiar and who greeted both familiar and unfamiliar faces with the same enthusiasm. It was food that only the Shack offered: daily roasted whole turkey with stuffing, mashed potatoes, and gravy; navy bean soup, pan fried oysters, Salisbury steak; and yes, liver and onions. Breakfast, lunch and dinner, the Shack patrons had their favorites.

(Criterion E: Property represents the culture and heritage of the city of Spokane in ways not able to be addressed in the other criteria, as in its visual prominence, reference to intangible heritage, or any range of cultural practices.)

DESCRIPTION OF PHYSICAL APPEARANCE

Context

The building is on the southwest corner of Adams Street and Third Avenue in the southwest quadrant of the downtown. Third Avenue is a one-way street eastbound and the character of the street is highway commercial. Adams Street is a local street that terminates at the Interstate 90 viaduct, one block south and at Sprague Avenue on the north. An alley forms the southern boundary of the site. A parking lot used by a local auto dealership is south of the alley. Asphalt-paved parking lot/driveway is to the west and part of the subject property. Another auto dealer parking lot is further west and extends to Sushi Yama restaurant (formerly an Arctic Circle) on the corner of Third and Cedar, and a concrete block building to its south. Across Adams Street to the east is a one-story concrete block auto repair building. A Larry H. Miller auto dealership (constructed in 2018) is kiddy-cornered, and a Jaguar/Land Rover dealership is directly across 3rd Avenue to the north. West of the Jaguar dealership is a car lot and concrete block auto service building (former liquor store).

Exterior

The Shack has grown and been altered over the years. In 1949 the first major modernization took place with the addition of the cocktail lounge in an addition to the west. This room became the Shanty. In 1962 the last major changes took place. The main entry was shifted to the east corner with the addition of the gable roof section over the entry and the entry lobby. The two-story office mezzanine was also added. Internal changes included expanding the kitchen to the north, thereby narrowing the lunch counter section, and expanding the dining area with addition of a meeting/banquet room. At this time the ceiling was opened to follow the slope of the roof, to provide an angled appearance. Exterior side was vertical board and batten, and the roof was clad with split cedar shingles. A new shack sign was installed which soon became an icon along West Third. The 2004 remodel, after the retirement of Ed Shaw and sale to the current owner, resulted in the cladding of the exterior with horizontal vinyl lap siding, removal of the cedar shake and reroofing with asphalt shingles, and removal of the Shack sign. The exterior shape as well as the interior spaces are recognizable from the "historic" elements of the Shack, but the change in character and feel is substantial.

The former Shack restaurant is a rectangular one and one-half story building that fronts along 3rd Avenue. Adams bounds the east side along which the restaurant is situated. The front façade is horizontally-oriented in two distinct segments: the steeply sloped gable end main entry on the northeast corner that opens to the dining room, and the flat, shed roof section along which the lunch counter and Shanty cocktail lounge reside. A second entry with a low gable portico, is slightly west of center provides access to the west end of the lunch counter and to the cocktail lounge. On the flat section of the roof west of the entry gable is HVAC equipment, and behind, slightly east of center is a two-story penthouse with a steeply-sloped gable roof. (This building form, completed in the final 1962 remodel, differs from the 1949 remodel and expansion, in roof forms, and entries.)

The horizontal orientation of the building is accentuated by the vinyl horizontal lap siding that clads the wall of the flat-shed roof section. A band of five single-lite windows, divided by narrow muntins, is set between the two entries, and a single-lite window is between the west entry and the end. The west entry is a single metal door with an X pattern on the bottom panel and window divided by diamond pattern mullions. The low horizontal roof is clad with black asphalt singles.

The main entry bay is given prominence by the gable end which rises half a story above the flat roof. The gable roof extends rearward over the entry vestibule, about one-quarter of the length of the east façade. The entry

bay consists of three aluminum framed section, a single glass panel entry door, and two single-lite glass panels. Narrow vertical wall sections that flank the opening are clad with a salmon-colored flagstone. Low flagstone planters front each of these wall sections (original 1962 features). Original lantern light fixtures are affixed to the flagstone wall above. The gable end is horizontal vinyl siding. The barge boards, in a decorative scroll pattern are a 1962 feature. Just west of the entry is a pole sign that Supports the Linnie's Thai Cuisine sign.

The west façade is featureless horizontal rectangle clad in the same siding as the front. The front end (north) is clipped by the slope of the shed roof, and the two-story office black roof mezzanine extends, and is centered, above the west wall. Press accounts indicate that there were originally windows in the west wall which encloses the cocktail lounge but there were covered over in a later remodel.

The south façade is the rear of the building. It is composed for three main sections: the blank west wing (cocktail lounge, restrooms and storage), southward extending center core with entries at the juncture of the west wing and central core, and the east wing (restaurant). Extending above the central core is the two-story mezzanine section.

The east façade along Adams Street encloses the restaurant. The first floor is strongly horizontal clad with horizontal vinyl lap siding. A narrow white fascia divides the wall and the sloping and slightly overhanging black asphalt single roof The facade contains three window bands, each composed of three single-lite windows divided by wide muntins. The front one-quarter of the façade is below the elevated gable roof entry section is blank. The gable roof entry section extends south about a quarter length of the façade. In the middle, above the ridge line is the two-story mezzanine section. HVAC equipment is also visible.

Floor Plan – 1962 remodel

The main entry in the northeast corner fronts on 3rd Avenue. The glass panel aluminum door opens to a square glass enclosed vestibule. Straight ahead extending to the south and along the east wall of the building is the dining room. It is rectangular and long and narrow. A row of red vinyl booths occupies the east wall. The backs rise to the sill level of the window bands along that wall. A row of booths is set against the east wall between to doorways that provide access to the elevated banquet/meeting room. A third row of booths is along the center of the room, but only occupies about half the span of the room. The open area toward the front is occupied by tables and chairs. The floor is covered with carpet. The walls are a combination of hardwood panel and pressed panel embossed in a brick pattern. The brick panel forms the wainscot

and replaced the original knotty pine panel. The sloping ceiling has exposed beams between which is acoustical tile.

On the right (west) side is the serving station that extends easterly from the kitchen. The station wraps the corner in a curve that turns to the west and becomes the lunch counter to form an “L”-shape dining area. A dozen or so red vinyl stools with backs are set on a raised floor platform along the wood-grain formica counter top. The north exterior wall with its band of windows forms a corridor that ends in a double door entry to The Shanty cocktail lounge. At the end of this corridor is a vestibule and second entry door that opens to 3rd Avenue.

The floor is carpeted. The north wall has brick embossed panel beneath the window band and hardwood panel above the windows. The wood panel clads the west wall, and the upper portion of the south wall. A narrow service counter with lower storage cabinets extends along the back wall. The slope of the roof is evident as it angles down to the north window wall. Acoustical tiles clad the ceiling.

The cocktail lounge occupies the west half of the building (1949 addition, remodeled 1962). The bar is along the east wall and backs to the kitchen which occupies the center core of the building. The room is long and narrow with black vinyl booths along the west wall, and a long banquet and tables along the north wall in which a large window is centered. Round tables and chairs at the north and south ends also provide seating, as do bar stools along the bar counter. The floor is carpeted, walls are hardwood panel, and the ceiling is acoustical tile. A door at the south end of the bar provides access to the kitchen. In the south wall is a narrow corridor that provides access to the men’s and women’s restrooms and storage rooms at the southwest corner of the building.

The kitchen and core area is wrapped by the east dining room, north lunch counter, west cocktail lounge and south end storage. The “L”-shape kitchen is the focal point. Gas-fired cooktops and food preparation are oriented east-west with doors and serving windows on the east end to the dining room, and north side to the lunch counter. The southwest leg of the “L” contains the dishwashing, storage, and electrical panels. At the west end of the cooking line is a short vestibule that provides access to the stairs down to the partial basement, and stairs up to the mezzanine office/storage area (added during 1962 remodel). The concrete basement is used for storage and some utilities. The office mezzanine has an office, restroom with shower, a rest area, and storage rooms. Wood panel clads the walls, the ceilings are acoustical tile, and the floor is sheet vinyl.

OVERVIEW OF BUILDING’S HISTORY

Polk Directories, Building Permits, and Sanborn Insurance Maps

In the late 1920s, Polk lists the address 1303 West 3rd Avenue, but not as a business. The 1910 Sanborn Map, updated to 1928, indicates a wood-frame dwelling/store at the corner of Adams Street and 3rd Avenue at the address 1303. Dwellings are west and south of this structure.

On 10/9/1936 a Side Sewer Permit was issued to J.W. Critzer to connect with lateral on property at 1303-3rd. There was also an permit on 10/8/1936 at 1301 W. 3rd to J. W. Critzer, owner, for restaurant chimney, value of \$25.

In the next year, permit was issued on 3/23/1937 to J.W. Critzer for a frame addition for "Lunch-room," with a value of \$200. The first notation of "The Shack" was a 4/23/1937 electrical permit. This was followed on 9/20/1937 for frame alteration to "Lunch Room," value of \$50.

The first listing in Polk for The Shack was in 1938 with Floyd Cady and owner. Subsequent building permits were issued to Mr. Cady. Additions were permitted in 3/27/1939 for frame addition for "Restaurant," value \$100; 2/8/1940 for frame addition for "Café" value \$350; and 3/22/1941 for frame addition for "Restaurant, value \$500.

Clarence F. Patterson would take the helm in 1945 and continue the additions: 2/20/1947 to "The Shack" for frame addition, "Restaurant," value \$900; and 3/15, 3/17, 3/26, 5/26 and 4/3/1948 electrical permits for Sign Circuit, Range, Coffee Urn, French Fryer, KW Donut Fryer, etc.

An "Agreement," dated 2/10/1947 is filed in the deed records for The Shack between C.F. Patterson and Maloy Sensney. It states: On July 1, 1946 C.F. Patterson purchased the restaurant business known as "The Shack" at 1301 West 3rd for a value at the time of purchase and added equipment, \$40,000, and a mortgage of \$15,000. Patterson owns 2/3s of the business. Patterson will manage with no fee except 2/3 of the profits. Maloy Sensney pays \$10,000 for 1/3 interest. Patterson does not own the lot, but has a 5-year lease.

1949 Addition and Remodel

H.C. Smith, the next proprietor, would continue adding and integrating the patchwork of additions into a single building. A building permit was issued on 4/6/1949 to Smith for frame addition for "Cocktail Lounge", value \$7500 (Note: 4 ft. side yard for windows). In 1949 there were several electrical permits for various kitchen appliances: 1/27,4/7, 5/31/1949 for fryers, 2 ranges, 2 steam tables, sign circuit; 2/28/1962 Install roof top heating units 100,000 and 140,000 Btu. This was the first major comprehensive remodel of The Shack. The 1949 Shack is depicted in several Libby photos in the Northwest Museum of Art and Culture archives. Both

exterior and interior views are depicted. The 1950 Polk Directory lists The Shack, and for the first time The Shanty (cocktail lounge). H.C. and H.W. Smith would operate The Shack, and the new Shanty cocktail lounge, until 1953.

Following the Smiths, M.M. and Elsie Francis took over as the owners and operators of The Shack and The Shanty in 1953. (Note that they owned the restaurant but not all of the land beneath, which they leased.) In that year, they hired nephew Edwin Shaw to wash dishes. Ed would continue his education at Rogers High School and as a student and football letter-winner at Washington State College. With a degree in Hotel and Restaurant Administration, Ed would return to manage the Shack in 1964, and eventually own the Shack until its sale in 2004.

1962-63 Remodel to interior and exterior to 2004

The building permit archive does not fully cover the improvements made in the 1963 remodel, but the work during this period resulted in a change in the main entry to the dining room, change in the roof line with the addition of a one and one-half story gable roof over the new main entry and vestibule, and the addition of a two-story mezzanine office and storage area in the middle of the building. The interior was also renovated by expanding the kitchen and shifting the lunch counter towards the outside or north wall. This resulted in removal of a row of booths (as shown in the 1949 Libby photo). Building permits were issued in September and October, 1963, for a new roof-mounted furnace and a Vulcan Hart gas range in the kitchen. The restaurant remained along the east wall, but the flat ceiling shape was modified to a sloping ceiling, with the west end the high point and declining to the east, or outside wall. This modification allowed the addition of the new banquet/meeting room and steps up from the main restaurant floor. The windows along the west wall of The Shanty cocktail lounge were covered over.

With the completion of this remodel, little has changed in the exterior form (materials totally altered) and the interior spaces and fixtures. Ed Shaw, for the first time, was listed as manager of The Shack in the 1964 Polk Directory. M.M. and Mrs. Elsie E. Francis continued to be listed as owners. M.M. "Stubbs" Francis passed away in 1968 and his widow, Elsie entered into partnership with Edwin Shaw. In 1974 Edwin E. Shaw was listed in the Polk Directory; the Francis name, however, was no longer listed with The Shack.

In 1984, several real estate transactions conveyed the land on which The Shack was sited to Elsie E. Francis and Edwin E. Shaw, a partnership. The grantor was the Holy Names Foundation that conveyed 2/3rds interest. In the same year, Elsie Francis conveyed to Elsie Francis and

Edwin Shaw, partners 1/3 interest in lot 4. This share had been conveyed to Ms. Francis, a single woman, by Gonzaga University in 1971.

Ed Shaw would continue as owner of The Shack after the death of his aunt Elsie E. Francis in 1998. He continued to operate The Shack in hopes of finding a buyer for the business and retiring. He finally closed the doors in March 2003 and ended 70 years of operation. The 2003 Polk Directory was the last year in which The Shack, with Ed Shaw, owner, was listed.

In May 2004, Shaw sold The Shack to E. Muonkoth and Amphonesy Mounkoth who moved Linnie's Thai Cuisine from the South Hill to the building that was once The Shack. Linnie's continues to operate as of May 2018.

NEWS AND JOURNAL ARTICLES

Several articles have been written over the years featuring The Shack among other longtime Spokane dining institutions. Excerpts from those articles demonstrate the place that The Shack held in Spokane's dining and cultural history.

"The prices may go up, but certain restaurants always stay the same," wrote staff-writer, Carla Johnson in the October 4, 1988 edition of *The Spokesman-Review*.

"In 1935 two bits bought you a snack at The Shack. A coup of coffee cost a nickel and a slice of pie a la mode was 15 cents. A fat tip for the friendly waitress set you back another 5 cents.

Today, coffee and pie cost \$2.30, but the service remains friendly. Some things never change.

When The Shack runs an ad for a new waitress, co-owner Ed Shaw always includes this line: "Minimum experience: 10 years." Like a handful of other restaurants in town, The Shack has been around long enough to expect waitresses to uphold traditions such as "service with a smile"

Service, "homemade" food and reasonable prices have kept three of Spokane's old favorites – The Shack, Casey's and Travo's – in business for a total of more than 150 years. For longtime residents, the restaurants hold memories. For newcomers, they make good spots to sit alone and people-watch amid the hubbub of clattering forks and conversation.

"I don't usually get time to sit down and reflect because I'm so busy," Shaw said after a recent hectic noon hour at The Shack. "But when I do, it's amazing to think how the years go by. I realize I'm part of history."

The Shack thrives amid car lots and fast food joints at Third and Adams, just southwest of downtown. It began as a humble vegetable stand at the same location in 1926, Shaw said. It's been in his family since 1953, when his aunt and uncle, Elsie and M.M. "Stub" Francis, bought the place.

"He taught me everything I know," Shaw said of this late uncle, whose portrait is framed above Shaw's desk. "I used to think if I had half his brains I'd be OK."

Besides attentive service, another tradition at The Shack is cooking from scratch. The cooks there make their own cobblers, custards, salad dressings, gravies and sauces"

Leslie Kelly, staff writer with The Spokesman-Review, illustrates in an article "Spokane Classics," (12/3/1999, p6) the traditions and the customers of three long-time Spokane restaurants – Geno's, The Shack, Cathay Inn, Commellini's. Ferguson's Café, The Silver Grill, and the Mayfair Café.

"When The Shack started out in 1932, it was really more of a shed.

"There were just four stools on the sidewalks," said Dick Page, the manager who started working there in 1957. "Hamburgers were all they served."

The place was so popular that the kitchen sometimes ran out of the main attraction.

"When they ran out of hamburger, they would run next door to the old Milk Bottle, which used to be a grocery store," Page said.

Through the years, the place and the menu have expanded, but the style of old-fashioned home cooking remains the same.

"We roast turkeys every day. We still make our own soups and gravy. It's not this microwave stuff," he said.

The last remodel of the place was in 1962 when a banquet room was added and the windows were taken out of the bar.

"Not many people know this, but The Shanty was the first cocktail lounge in town when it opened in 1949," he said.

Page is quick to acknowledge on the key ingredients in The Shack's longevity: the hard-working waitresses.

"We have very good people who stay a long time, which has a lot to do with the owner." Page said. Current owner Ed Shaw bought the place in 1953. [His aunt and uncle purchased the restaurant; Shaw would not own until the 1970s.]

The Shack occasionally spruces up its interior with new drapes or new carpet. The most visible change happened just a few months ago, when the waitresses stopped wearing those signature pink uniforms.

One veteran waitress so despised her mauve get-up that she burned it after the servers all wore them as Halloween costumes.

Though not as kitschy, the new black-and-white uniforms still say a class diner.

As does the menu. Items are added every year or so, but the favorites—steak and spaghetti, biscuits and gravy, prime rib sandwich—are firmly entrenched.

“There’s a group that comes in here just for our liver and onions. They call themselves the liver lovers,” Page said.

Even the Oregon Daily Journal of Commerce (Daily Journal of Commerce - djcoregon.com) covered the closing of The Shack in its 3/27/2003 edition.

“Restaurant where Spokane residents met for generations shutting doors.”

SPOKANE, Wash. – One of the city’s oldest eating establishments, The Shack restaurant has closed.

Owner Ed Shaw said Monday he wants to sell the 70-year-old business and retire. Attorney Rich Kuhling found a sign on the door announcing the West Third Avenue restaurant’s closure and thanking customers for their loyalty.

“The Shack was Spokane’s version of Rick’s Café in ‘Casablanca,’” said Kuhling, a frequent diner. “Sooner or later, everyone in Spokane ended up at The Shack.”

The business began in 1926 as a 4-foot-by-10-foot fruit and vegetable stand. It later became a hamburger stand in the early 1932 and gradually grew to become one of the Northwest highest volume restaurant operations.

An 80-seat cocktail lounge was added in 1949, and banquet rooms brought the restaurant’s seating capacity to 270 in 1962. Since then, not much has changed, Shaw said.

Shaw started bussing dishes for Shack owners M.M. and Elsie Francis, his uncle and aunt, in 1953, when he was 15. His parents, Earl and Amelia Shaw, also worked there, as did other relatives.

After graduating from Washington State University with a degree in hotel and restaurant management, Shaw returned, and he’s been there ever since.

Now 64, Shaw said he's ready to slow down.

"If I were young again, I wouldn't be selling," he said as he paused a moment on one of the lounge's 1960s-vintage black imitation leather booths. "But if you don't stay right on top of the restaurant business, you just don't cut it.

"I'm getting too old to spend all my time in the kitchen and the bar, like I should," he said. "It's just too hard on me."

In the next room, sitting at the counter, waitresses Lori Barks and Shelly Shears – two of Shaw's 22 former full-time employees – reminisced about old times and contemplated their futures.

"This has been very emotional," said Barks, a 22-year veteran of the Shack staff. "It's like a death, and we're kind of mourning today. I probably don't have any makeup left."

A life-size photo of Barks – who called customers "Honey" – dominates the café display in the Northwest Museum of Arts & Culture's "Hometowns" exhibit.

Shaw listed the landmark months ago, but had no takers.

"I didn't want to just shut it down," Shaw said. "I was hoping to sell it. But there's not a lot of money around."

Another longtime restaurateur, Geneva Ward of the Sportsman Café & Lounge on North Market in Spokane agreed.

"Most of the ones looking to increase their properties are chain operations and they'd probably go in and level it," she said. "It's way too risky for an independent operator to get into business right now."

Two additional articles have been written that covered The Shack, one its sale to the current owners, and the other upon Ed Shaw's death that memorialized his contributions to the community.

Yuxing Zheng, staff writer, reported for *The Spokesman-Review*, "Thai eatery taking over Shack site," on June 30, 2004.

Fresh coats of brown-gray paint revitalize the building. Large planter barrels full of blue and purple flowers decorate the sidewalks. A metal chimney shines atop a new black roof.

It's the new look for the former home of The Shack restaurant, a Spokane favorite that closed in March 2003 after more than 70 years in business.

It's also the soon-to-be home of Linnie's Thai Cuisine, which will open there on July 6, said Linnie's co-owner Amphonesy Muongkoth.

Muongkoth and her husband, who goes by E., will close their restaurant at 1325 S. Grand Blvd. on July 3, she said. Another restaurant owned by the couple, Linnie's II

Thai Cuisine, at 2526 E. 29th Ave., will remain in its current location.

The Muongkhoths bought the Shack property, at 1301 W. Third Ave., in May for \$300,000. The two have since spent more than \$200,000 on renovations that include new kitchen appliances and plumbing and electrical work, Amphonesy Muongkoth said.

The new location will allow Linnie's to expand to 275 seats from its current 49, E. Muongkoth said. The move will also provide three times as much parking as the restaurant's current location, which the Muongkhoths have leased for the past 14 years.

Robert Gilles, the real estate broker for the property, said he received "dozens and dozens" of inquiries about the property, which was on the market for about a year.

"We've never had a property have that much interest," he said. "Sometimes I'd show it two or three times a day."

Inquiries came from other restaurants, auto-sales businesses and people who wanted to raze the restaurant to build offices, he said. However, Linnie's seemed to be the best fit, Gilles said.

"Linnie has an excellent reputation of a strong track record," Gilles said. "Though the owner was extremely picky who he sold it to, he thought they could succeed there."

Ed Shaw, the former owner of The Shack, could not be reached for comment.

E. Muongkoth said that despite his excitement at managing a much larger restaurant, he's also worried that his regular customers won't travel downtown for their favorite phad thai and curry.

"I'm pretty nervous, but I've got to move forward," he said. "If I can do as well as they did before they left, I'd be a happy man."

Gleesing, Annie, Correspondent, wrote "Restaurateur Ed Shaw gave generously to city." *The Spokesman-Review*. 12/29/2005

Ed Shaw was a generous host, and all of Spokane was his guest.

In his community, he donated time and money to many causes.

With his family, friends and two poodles, his kindness was boundless.

And at his restaurant, The Shack, compassion came in a bottomless cup.

On Nov. 30, Edwin E. Shaw died of a heart attack at 66.

As a Rogers High School student, Ed loved football and didn't let his small size stop him.

"When he was a sophomore, his coaches tried to talk him into quitting because he was so small," said his brother, Denny Shaw.

Ed continued to play, got bigger and eventually won All-City and All-State awards in football.

"Then he played in the East-West State All-Star game and got a four-year scholarship to Washington State College," Denny said.

Ed's first year playing varsity football for the Cougars was in 1958. "That's when he played with Don Ellingson, Jack Fanning and Phil Mast, who were all Rogers High football players," Denny said.

"That was a good year for the Cougars; they almost went to the Rose Bowl.

"They were invited to the Sugar Bowl by the number one team in the nation that year, Louisiana State University, but they declined," Denny said.

"He was really into football," his brother said. "He wasn't that big, but he hit hard, and he enjoyed the game."

Ed graduated from Washington State in 1962 with a bachelor's degree in hotel and restaurant management.

After a brief stint in the Coast Guard, Ed came back to Spokane to work at The Shack, a downtown Spokane restaurant owned by his aunt and uncle. After the death of his uncle "Stub," he became co-owner with his aunt Elsie until she died.

"Of course, we all worked there. All of our relatives, my kids, a lot of other people's kids," Denny said. "It was in the family for 50 years, from 1953 until he sold it in 2003."

Dick Page worked at The Shack as a manager for more than 46 years. Whenever Ed heard about an employee who couldn't pay a bill, he found a way to help, Page said.

"He was a fantastic man," Dick said.

Health reasons caused Ed to sell The Shack.

Ed stayed active after retirement.

"We tried a lot of things together," said his friend, Helen Bell. Last January, Ed and Helen spent about \$300 each for cross-country skis, which they took to Farragut State Park.

Unfortunately the snow melted, so they had only one chance to ski.

Their trips also included walking his dogs along Lake Coeur d'Alene, going to the movies and taking rides to photograph flowers and wildlife.

"He was a great friend and a great person," Bell said.

During the last few months of his life, Ed reminded her that even though it was not in his will, he wanted her to take care of “his girls” if anything happened to him.

“His girls” were Kissy and Samantha, his beloved poodles. Ed, a lifelong bachelor, took them everywhere, as if they were his children.

Although Ed usually didn’t send out Christmas cards, this year he did. On the outside was a picture of two angel statues, on the inside a picture of “his girls.” Ed had taken both pictures.

Ed enjoyed gardening, computers, fishing and travel. He also wrote more than 200 computer programs that helped “cut our accounting bill to nearly zero,” Page said.

“Whenever Ed wanted to learn how to do something, he never stopped until he learned everything there was to know about it.”

Movies also kept Ed entertained. Page estimates Ed had seen every movie made in the past 30 years, often with his close friend Donna Aberasturi.

“Can you guess where he sat when he went to the movies?” Page said. “Right up front, as close as he could get.”

Ed’s nephew, Edwin M. Shaw, said Ed traveled extensively through Europe, China, and Morocco.

But he still found time to help his own community, supporting the Lilac Festival Association, the Vanessa Behan Crisis Nursery, State B Basketball and local high school sports teams. Ed also was president of the John R. Rogers High School Alumni Association.

“Ed was one of only two people (Aberasturi was the other) inducted into the Walk of Fame without filling out a candidate profile,” Rogers Walk of Fame coordinator Sharon Travis wrote in an e-mail.

“He was so modest about all of the wonderful things that he had done that he just wouldn’t ‘pat himself on the back’ so the alumni group that selects the Walk of Fame inductees decided to go ahead and select him anyway.”

One weekend a year in December, Ed turned The Shack over to the Vanessa Behan Crisis Nursery for its fund-raising efforts. According to Page, Ed thought the crisis nursery was a fantastic organization.

Page estimated Ed contributed around \$100,000 over the years to the nursery.

His brother said he and Ed were so close that he named his son after him.

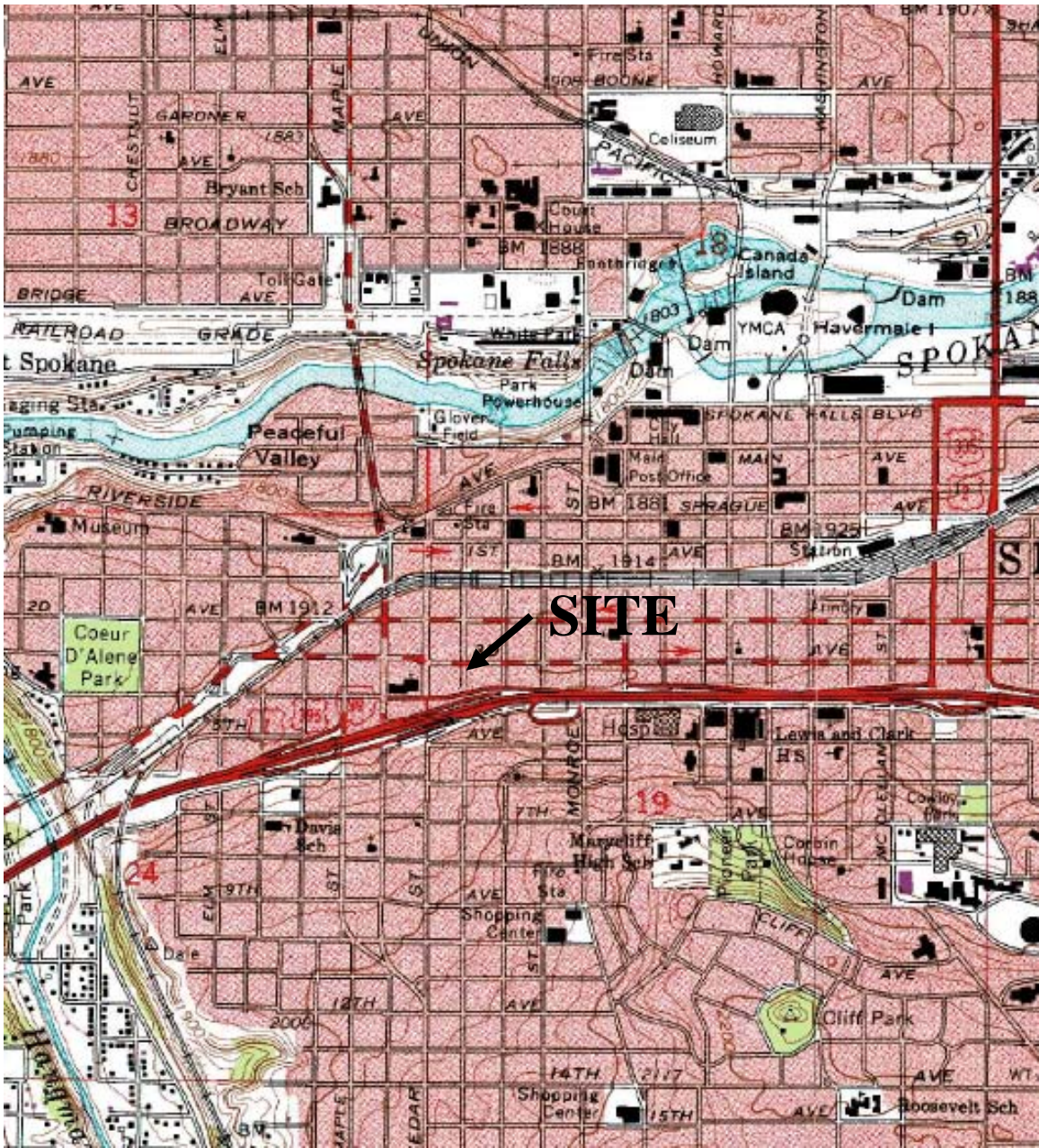
“Ed was the type of guy who would really help people out,” Denny said. “And he was a die-hard Cougar fan.”

Ed's eulogy, written by his nephew, Dr. Bryan Shaw, mentioned that the only exception to Ed's compassion for people was University of Washington Husky fans.

"He didn't have much use for Huskies," Denny said.

MAPS AND PHOTOS

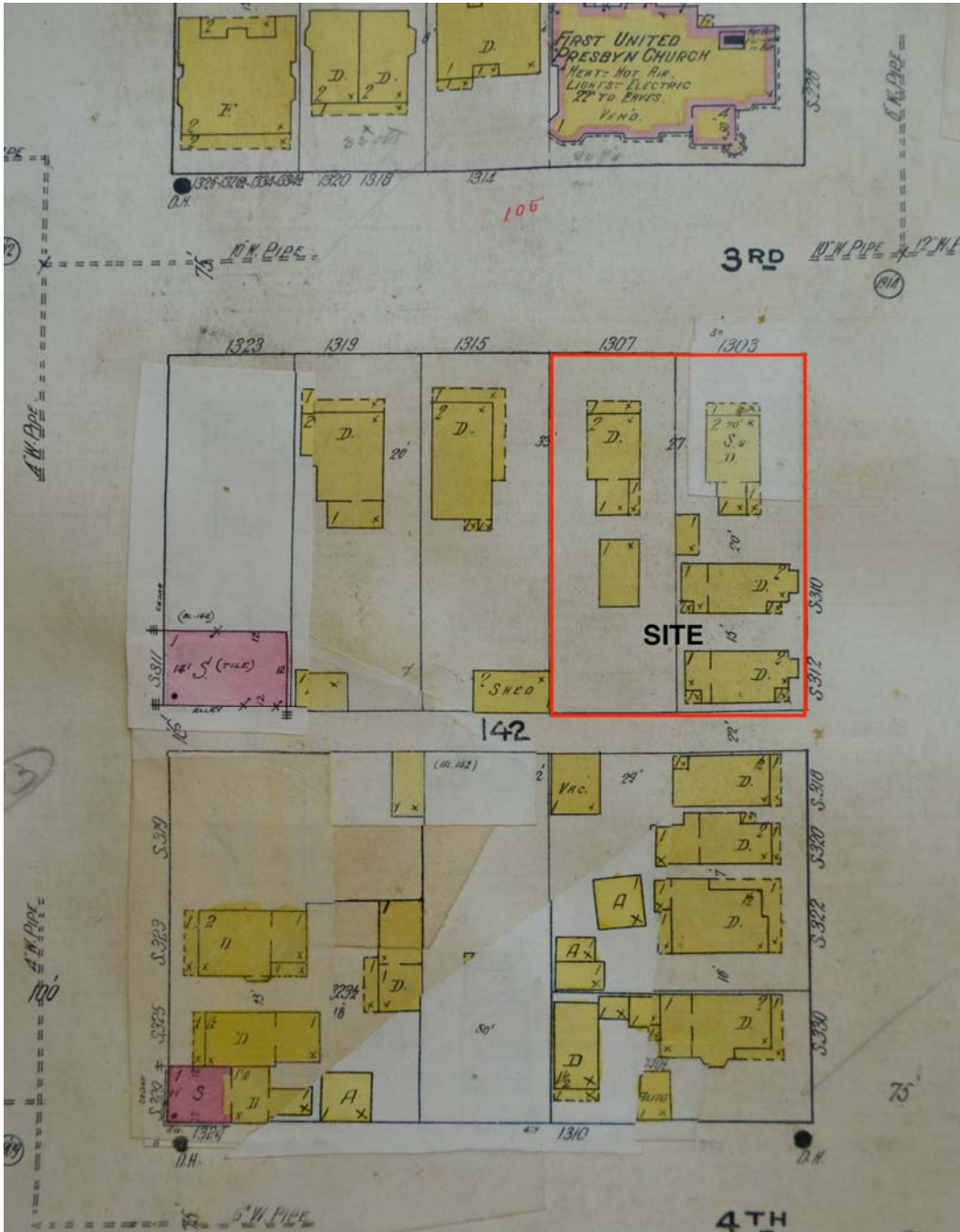




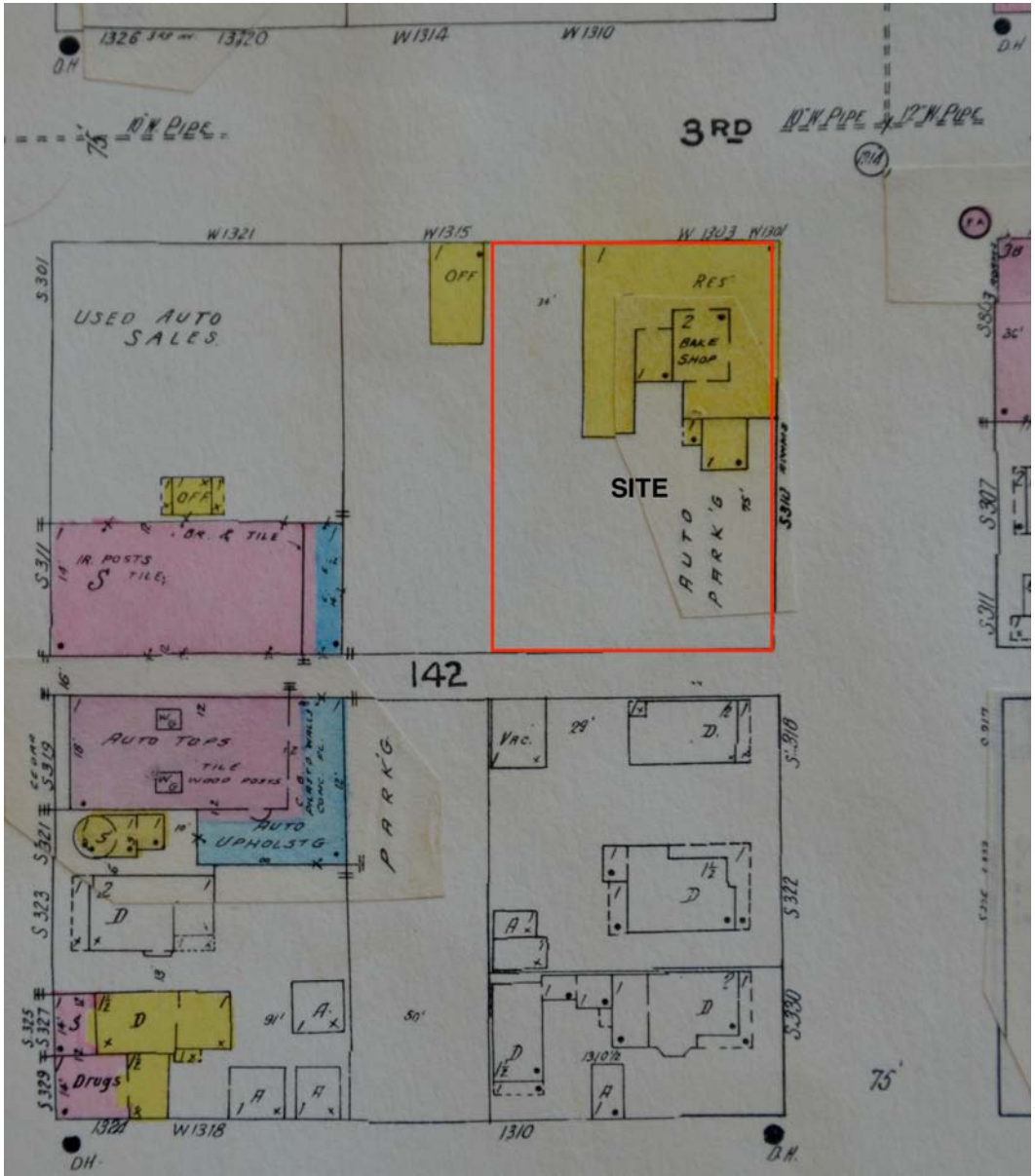
USGS 7.5 Minute Quadrangle. Spokane NW, Wash. 1974.
Photorevised 1986

1301 WEST 3RD AVENUE SITE LOCATION

↑
N
1' = 2000'



Sanborn 1910 updated to 1928- p 297



Sanborn 1910 updated to 1928- p 297



1. The Shack context, corner of 3rd Avenue and Adams Street, looking southwest



2. Northeast Corner, looking southwest



3. Front (north) facade, looking south



4. Northwest corner, looking southeast



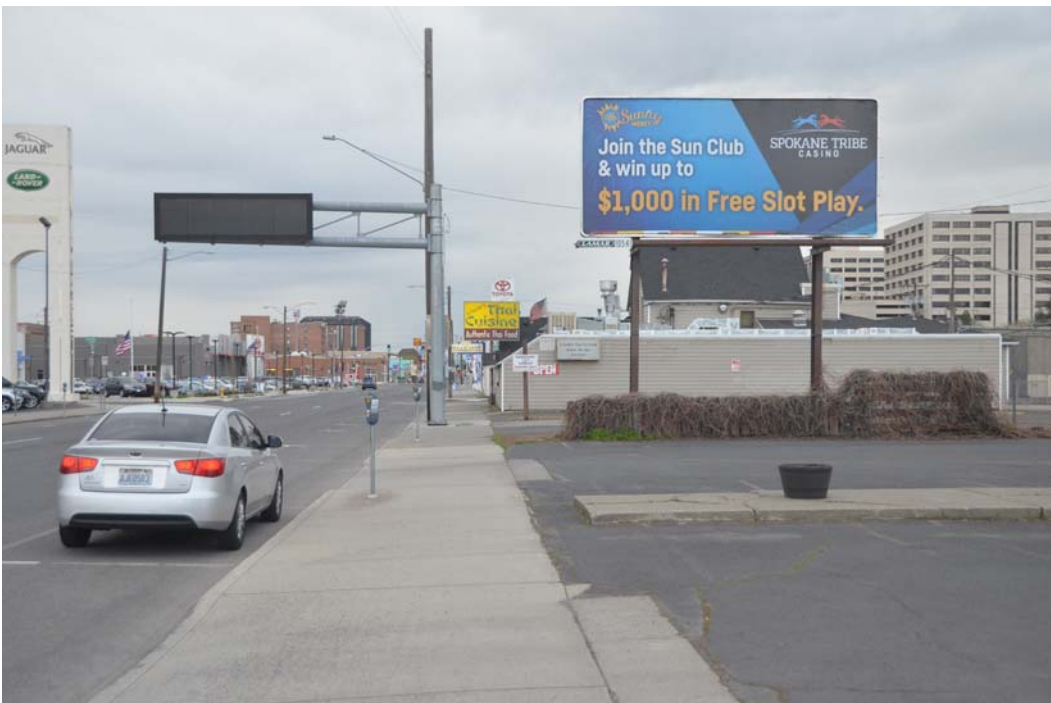
5. Context along Third Avenue, south side, looking southeast



6. Context, Cedar Street and Third Avenue, looking east along south side of Third



7. Context, looking east along Third Avenue



8. Looking east at west facade of former Shack--sign context



9. West facade, looking east



10. West facade, vinyl siding



11. Southwest corner, looking northeast



12. Southwest corner showing original board and batten



13. South facade (rear), looking north



14. Southeast corner of site, Adams Street and alley



15. Southeast corner, looking northwest



16. Context along Adams Street, looking north from alley



17. East facade, looking west

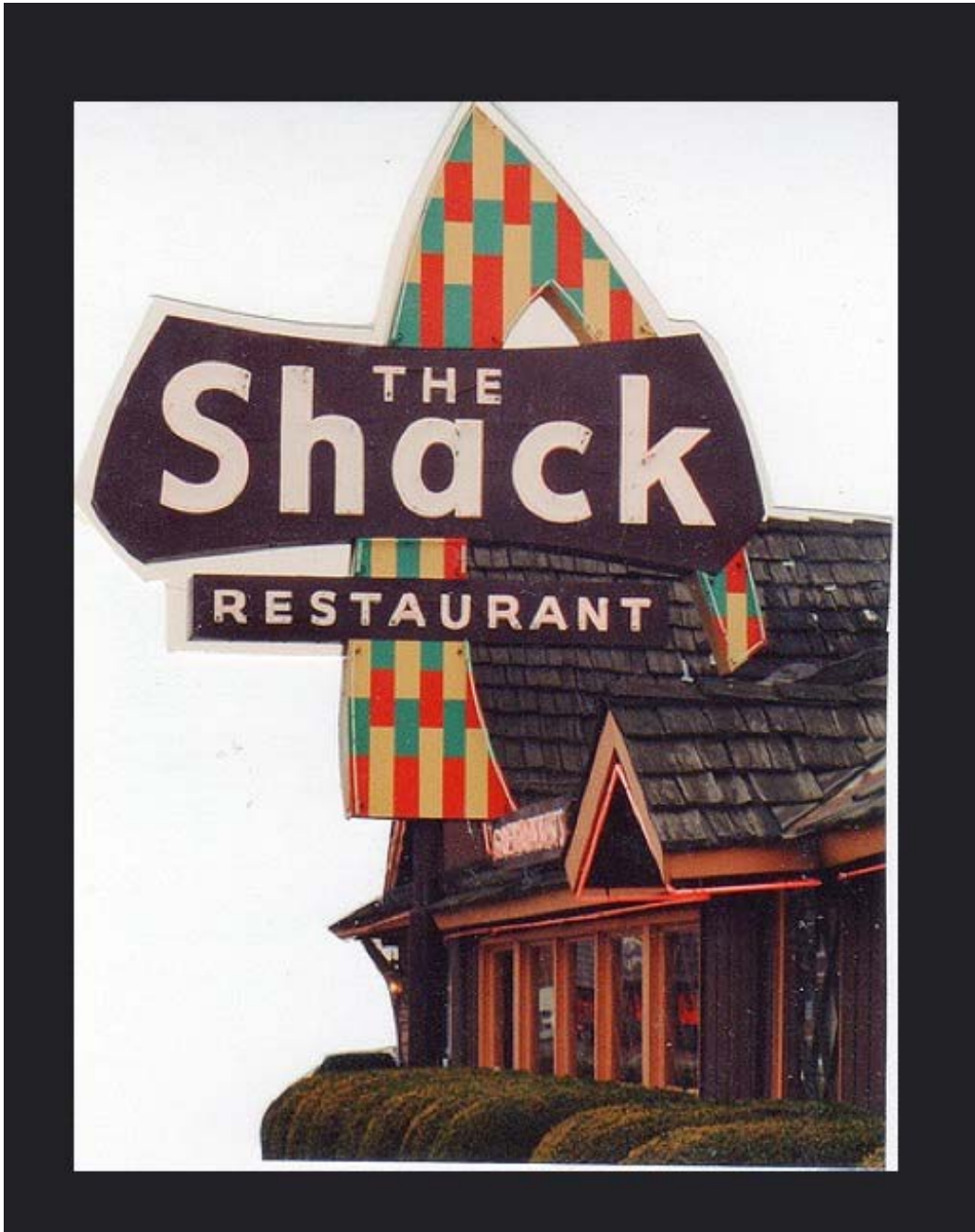


18. Auto dealership across from former Shack, northwest corner of Third Avenue and Adams Street



File Name	L87-1.60381-49
Title	The Shack Cafe, 1949
Date	1949
Keywords	Spokane; Businesses; Restaurants; Cafes; Diners; Cocktail Lounges; W 1301 3rd Ave; West; Third; Avenue
GPS	
Photographer	Charles Libby

19a. The Shack Café, 1949



(<https://www.flickr.com/photos/42353480@N02/3914139375>)

19b. The Shack Restaurant, ca. 1998



22. Serving station between lunch counter and dining room, looking west toward kitchen



23. Dining room along east side of building, looking south



24. Dining room, looking north toward main entry



25. Dining Room, looking west at banquet/meeting room



26. Dining room, looking east at east wall



27 Lunch counter along north side, looking west



28. Lunch counter, looking east toward main entrance



29. The Shanty Room (cocktail lounge), looking south



30. The Shanty Room, looking north



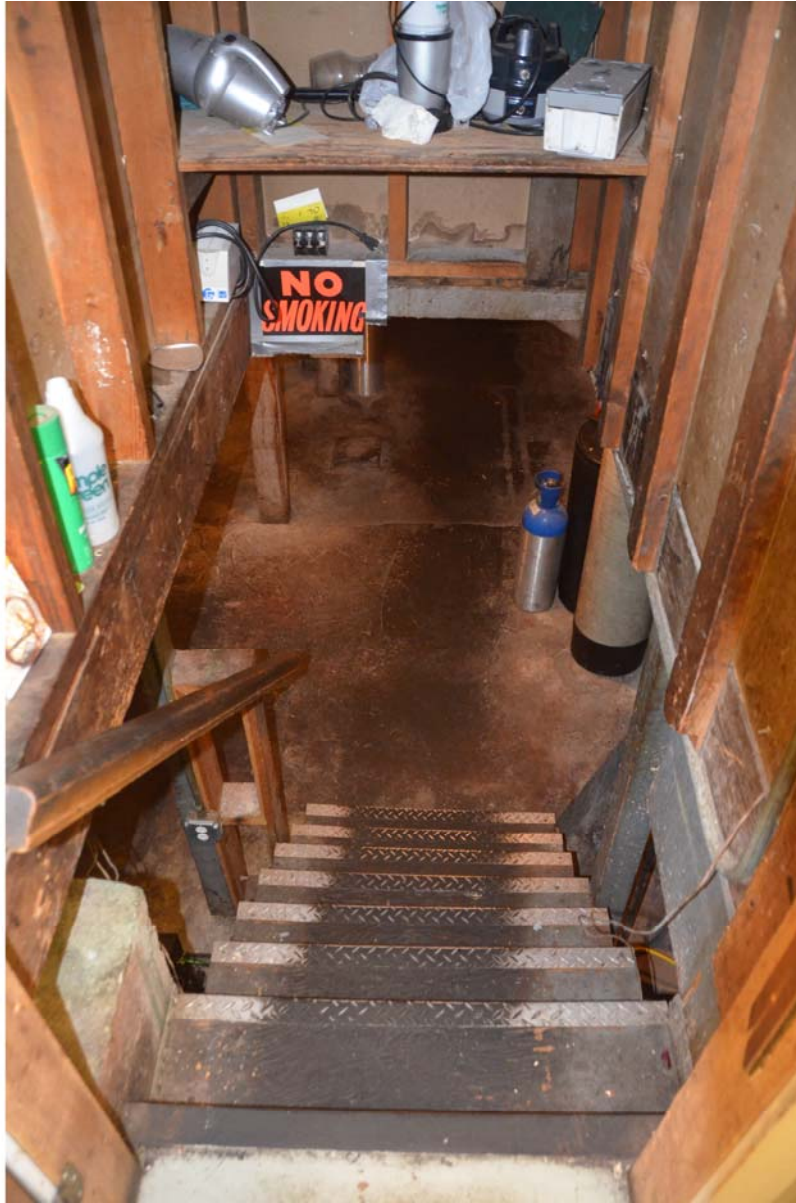
31. Corridor from lounge to restrooms and storage rooms



32. Storage room, typical



33. Kitchen, looking east from entry to lounge



34. Stairs down to basement storage



35. Stairs to office mezzanine



36. Mezzanine, storage and rest area



37. Kitchen, looking west



38. Kitchen southwest corner, dishwashing and electrical panels



39. Basement storage and equipment