LUNCHEON SPEAKER



January 13th Luncheon at the Elks

11:45 - 1:15

Chamber 2020

Sponsors:

Good Man, Inc, Jefferson Healthcare, and Jumping Mouse Children's Center







January 21st **Chamber After Hours** Mixer

5:30 - 7:00 Coldwell Banker Best





January 2020

Business Insider

Serving the Businesses and Citizens of Jefferson County

JCCC Community Leadership Awards

Call for Nominations Now Open

by Executive Director Arlene Alen, CPM, IOM

2020 seemed like a distant

future date



and now it's here with new programs, committees, task forces and exciting possibilities. One of them is our Annual Jefferson

County Community Leadership Awards that will be held April 25, 2020 at the Old Alcohol Plant.



Now's the time to fill out the nomination forms online for the 2020 Jefferson County Community Leadership Awards. Nominations are now open and will remain open through January 24, 2020. A fillable and printable form is online at www.jeffcountychamber.org/news-release. Last year we had amazing nominations and a stand-out team of nominees that made the voting difficult for the service club members on that committee. With your help and nominations, we'll make that job even harder

You can nominate more than

one person per category and can submit multiple entries; however, each nomination must be on a separate form. It is not necessary for the Nominee nor the Nominator to be Chamber members. No supporting letters or other documentation should be attached for your entry form to be considered.

Business Leader of the

Year Award is presented to an individual that demonstrates a history of vision, service and leadership for the betterment of the Jefferson County community. This individual has built a legacy of building other leaders along the way. This individual has established a reputation of character, trust and leadership for others to emulate.

Citizen of the Year Award is presented to an individual whose extraordinary public service has made a positive impact on the community. This individual has chosen to give back to the community and serve others. The Jefferson County community is a better place because of the efforts of this individual. This award is generally acknowledged as a "Lifetime of Service" award.

Rising Entrepreneur Award, new last year, is presented to an individual who demonstrates a commitment to business and economic development. This individual embodies the entrepreneurial spirit and innovative thinking that will lead Jefferson County to sustained economic prosperity. The contribution and leadership of this individual was a catalyst for job creation, smart growth/development,

or economic improvement in

Jefferson County.

Young Professional of the Year Award (YPN) is awarded to the young professional who demonstrates excellence, creativity and valuable service in their business to improve the quality of life for others in the community. They serve as a role model for their peers and our community vouth.

Future Business Leader Award (Youth) new last year, awarded to a High School Senior who displays leadership qualities, every-day qualities like honesty, integrity, dependability, respectfulness and compassion. This student succeeds in academics as well as community service and serves as a role model of their peers.

The Chamber

These are your awards. They represent the best of our county, nominated by their peers. This program is an annual recognition of the dedication and engagement of our Jefferson County residents and employees and we are honored to be able to host this event annually for our community. For additional information contact admin@jeffcountychamber.org



PRESIDENT'S REPORT

Anticipating 2020

As excited as we are to start 2020, we would first like to thank Rob Birman and Kris Nelson for their two terms of service on our board. Our board terms of service require that they leave at this time, but their wisdom and dedication will be sorely missed. We thank them



Karen Best

and wish them the best in their future endeavors.

The Jefferson County Chamber, under the leadership of Executive Director Arlene Alen, is fully staffed and energized as we eagerly anticipate 2020, a year that promises to provide exciting new plans and growth potential for our Chamber members and our community. We have also restructured and enhanced some of our existing programs so that they better serve our members.

Did you know that Jefferson County has the highest percentage per capita of entrepreneurs in Washington State? You have probably noticed that we have promoted some of our local entrepreneurs in the Business Insider. We will continue to nurture and promote entrepreneurship and small business start-ups in conjunction with our partners at the Economic Development Council/Team Jefferson and other community organizations through continuing spotlights in The Business Insider and by hosting community conversations around entrepreneurship in Jefferson County.

These conversations will set the stage for our First Annual Jefferson County Entrepreneur Expo set for October 24,2020. We plan to grow the Expo, with the help of our community partners, into a fast-pitch Expo and Forum. We are looking forward to this and other Chamber offerings that promote continued

economic growth in our communities.

The Chamber is so committed to creating avenues of entrepreneurial success that we have created The Jefferson County Chamber Foundation to provide scholarship opportunities to graduating high school seniors interested in pursuing business education.

I am very pleased to report that The Chamber has also formed a task force to get Women Doing Business (WDB) off the ground. WDB will offer enlightening programs and speakers at quarterly breakfasts to promote education, foster mentorship and to recognize women professionals in Jefferson County that demonstrate leadership.

One of the existing Chamber programs that we are refocusing is the Young Professionals Network (YPN). A steering committee is working now on determining meaningful activities and events for 2020 to benefit young professionals in Jefferson County. These events and activities will include monthly mini-seminars and workshops to be held at the Chamber.

Another Chamber program we are reengaging in 2020 is our Ambassador program. If you are a business owner or work for a business and have an interest in representing The Chamber at events and businesses, The Ambassador program may be a good fit for the professional in you. Feel free to reach out to me or Arlene Alen for more information.

More good news! We are giving The Chamber Business and Community Guide a fresh new look with a printed guide AND a digital edition that will provide access to your business website with one-click. Did you know that well over 60% of on-line users use their mobile phone as their search engine? Our new platform provides mobile interactive technology that allows users to plan their

2020/ CHAMBER EVENTS CALENDAR

Monday, January 13th @ 11:45 a.m. - 1:15 p.m.

Chamber Luncheon @ Elks Lodge, 555 Otto St., PT

Make Pre-Paid Reservations Online:

www.jeffcountychamber.org

Program: Chamber 2020-what to expect from and with the Chamber for 2020. Program expansions and new initiatives.

Tuesday, January 21st @ 5:30 - 7:00 p.m. Chamber After Hours Mixer @ Coldwell Banker Best Homes

trips to Jefferson County, as well as build and share itineraries. Plus, the mobile user will be able to access point of interest within Jefferson County. The best part? There is still time to place an ad in our annual Chamber Business and Community Guide.

The Chamber will also be partnering with National Park Trips in 2020 to encourage visitors to the Olympic Peninsula to capitalize on Jefferson County as the starting point for their trip(s) to the Olympic National Park.

Please reserve April 25 to join us for the Annual Jefferson County Community Leadership Awards, hosted by The Chamber. It is our privilege to host this event providing a forum in which to recognize and honor our dedicated and inspiring business and volunteer citizens. Watch the Business Insider for more information about the event and the nomination process.

All this and it's just January!! If you would like more information on Chamber events, programs or membership please give the Chamber a call.

CHAMBER CONTACTS

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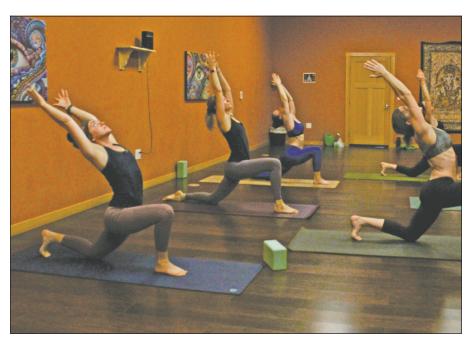
Jefferson County YMCA

Physical/Mailing Address:

Jefferson County Chamber of Commerce 2409 Jefferson St., Port Townsend, WA 98368

The content of this publication is prepared by the Jefferson County Chamber of Commerce. We welcome submissions from Chamber members. Send articles and photos to director@jeffcountychamber.org.

Mystic Monkey Has The Answers



Are you needing more energy, clarity, and peace from everyday stress and a busy schedule? Have you ever been curious about the history behind the golden-haloed monkey peeking out at you between Cherry Blossom Consignment and 123 Thai Food? Mystic Monkey Yoga, located off E. Sims Way, has the answers.

Mystic Monkey Yoga has 10 teachers with a range of instruction styles and 23 classes a week of varying focuses and different levels. Owner Jason Calsyn recommends to anyone interested in yoga or hot yoga in particular, "Don't be afraid to try it, these classes are accessible no matter your background or experience with yoga. If you're unsure, come out and try it!" There are 3-4 classes a day at morning and evening times; some class options include Hot Hatha, Warm Yoga Flow, Hot Vinyasa, Vin and Van, and Yin Yoga. All teachers are certified through the Yoga Alliance Certification and have taken either the 200 hour or 500 hour training programs.

Mystic Monkey Yoga "-helps busy, stressed out people take time for themselves to get stronger, lose weight, and gain mental clarity so they can have energy to enjoy their lives and relationships. Our classes are challenging but fun. Whether you're new to yoga or have been practicing for years, you can find your new yoga home with us" (Mystic Monkey, 2019).

Jason chose the logo and name based on an intriguing ancient Hindi god Hanuman. Hanuman is a popular Hindu deity known throughout India and beyond. He is part-human and part-monkey and a devoted and all-powerful servant of Lord Ram. Legend has it he could enlarge his body at will, fly across the ocean, carry a mountain on his palm, and turn his tail into a powerful torch (BBC News, 2014). Any action Hanuman did take, was in service of Lord Ram and others; Hanuman, in



turn, began to learn and evolve. Mystic Monkey Yoga is modeled off of Hanuman's legend; the studio actively works to improve lives and simultaneously grow and evolve.

A native of Washington, Jason was born in Lynwood, graduated from UW, and was a resident of Seattle for a number of years. After getting his master's in fine arts from Naropa University in Boulder Colorado, Jason felt something large was missing from his life. A love of yoga brought him to Hawaii for yoga teacher training and later to India for a follow-up training program; Jason began teaching yoga in 2012. "I love teaching yoga; I love the healing that it brings to people. I appreciate that it has

a physical and meditative piece and it is an incredibly rewarding way to help others" shared Jason. Due to Seattle's expensive cost of living and saturation of yoga studios, Jason began to look outside King County for a place to establish a studio. Port Townsend drew him in, and he opened Mystic Monkey Yoga in October of 2017.

"India Probes Identity Card for Monkey God Hanuman." BBC News, BBC, 12 Sept. 2014, https://www.bbc. com/news/world-asia-india-29175870.

"Mystic Monkey Yoga: Home and About." Mysticmonkeyyoga.com, 2019, http://mysticmonkeyyoga.com.



Mystic Monkey Yoga

2211 E Sims Way, Port Townsend, WA 98368 mysticmonkeyyoga.com • (360) 344-8283



Port Townsend School of Massage

Have you had the chance to meet Port Townsend School of Massage's new Owner and Director, Elizabeth Piglowski, or hear about what the school is up to? Port Townsend School of Massage, or PTSM, located on Landes Court between the Cup and Safeway, has had an amazing reputation for turning out knowledgeable, compassionate, and critically thinking massage therapists for more than 24 years. Elizabeth, new Owner and Director of PTSM, is working to make sure that the school continues in that same direction, "-maintaining the quality of our education and making improvements."

It all began in original Founder and Director Farin Wood's living room in 1996. The Port Townsend School of Massage has since moved locations, finding a home in Landes Court in 2003. Since 1996 the school has had over 800 graduates, and "-strives for excellence- one massage therapist at a time" (PTSM, 2019). Moreover, it is known for its strong community and for being a "web of great integrity and strength, spun out of work, dreams, and energy of many" (PTSM, 2019). Port Townsend School of Massage has always focused on not just educating about the sciences, hands-on modalities or applying technique, but gathering information and asking questions to customize massage sessions to meet each individual's unique needs.

Elizabeth joined the Port Townsend School of Massage team as Assistant to then Director, Fairin Woods. Elizabeth had experience in administrative work, so it was an easy fit. As she got to know the staff and students, she became impressed by how supportive the environment was. Eventually, Elizabeth decided to go through PTSM's program with the intention that it would improve her work performance in the office. In massage school Elizabeth discovered the tangible effects: the physical minor aches and pains of daily activities began to disappear, the anatomical and clinical science was fascinating, and meeting clients' needs was wholly rewarding and engaging. After





Owner and Director Elizabeth Piglowski

graduating in 2002 and establishing a successful private practice for several years, Elizabeth returned to the school as an instructor for On-Site Chair massage, Kinesiology and Deep Tissue. As her knowledge and practice grew deeper, Elizabeth got involved in Administration. When it was time for the previous owner to sell the school, it was a natural "and no-brainer" transition for Elizabeth to pick up the reins.

From Elizabeth, "In my almost 20 years of practice, I have witnessed the importance of a quality education and learned about the importance of massage therapy in healthcare, self-care, and the community. Massage therapy can change a person in unexpected ways. It made me more self-accepting, empathetic, and really understand what it is to listen. Really listen." PTSM instructors are skilled, holistic healing professionals and provide diverse, hands-on experience; students learn how to give back to our community through the healing power of touch (PTSM, 2019).

Port Townsend School of Massage

1071 Landes Ct, Port Townsend, WA 98368 https://massageeducation.com/ (360) 379-4066 Port Townsend School of Massage offers On-Site Chair massages at The Wooden Boat Festival every fall and Sports Massages at Rhody Run every year. The school also has a Student Clinic that is open to the public intermittently over the year; the clinic offers 1-hour sessions with PTSM students for \$40, by appointment. Looking ahead at 2020, Elizabeth shared, "The Port Townsend School of Massage will have a stronger presence in the community through outreach and we look forward to working with and becoming more engaged with the business community of Port Townsend. Thank you, Chamber of Commerce, for giving us all the opportunity to connect!"

To learn more about the Port Townsend School of Massage visit massageeducation.com, email info@massageeducation.com, or call 360.379.4066.

"PTSM Home and History." Port Townsend School of Massage, 2019, https://massageeducation.com/ptsm-history/.

Thank You

Thank you, Deja Webster, for your photography at our Ribbon Cuttings last month and for the images we have distributed. We appreciate your ongoing support of the Chamber and our Community.

Deja View Photography

Wilson Street, Port Townsend, WA 98368 (360) 385-2662

https://www.dejasphotos.com/ Blog: http://blog.dejasphotos.com/





112 Castellano Way Port Townsend, WA 360-344-3114 CaringPlaces.com Providing life enrichment in a secure environment for those with Alzheimer's Disease and other forms of memory loss.

Hope Roofing

Do you need a new or repaired roof? Want to support a locally owned, high-quality roofing company that is involved in the community? Want a company that has always been co-owned by women and treats their staff like family? Look to Hope Roofing located at 55 Lambs Ear Place, off of Highway 20 in Port Townsend. Hope Roofing has had some exciting changes and they are excited to share about them!

Stephanie Nickasio and Matt Wallace have the following in common: a love of and respect for Hope Roofing, knowledge that the Hope Roofing is a unique family that does high quality work for the community, and a determination to help keep the Hope Roofing family going. Stephanie Nickasio grew up in Port Townsend, graduated from Port Townsend High School, and no matter where she went, was always drawn back to Port Townsend. She joined the Hope Roofing team in 2007 as an administrative assistant, and over her time with Hope Roofing, has worked in reception and bookkeeping, at both the then-operating Poulsbo location, and the Port Townsend location. Matt Wallace, after starting and running Cherry Street Roofing for a number of years, closed Cherry Roofing and joined the Hope Roofing team in 2014 as a roofing estimator. After previous owners, Jordan and Zach, decided on their 6th year anniversary that is was time to pass on the business, they made the offer to staff first. In January 2018, Stephanie and Matt agreed to co-ownership of Hope Roofing.

Hope Roofing tackles residential and commercial work and everything having to do with roofs; they sub-contract gutters, solar installations, electrical and have over 10 local construction partners. Service area includes Jefferson, Kitsap and Clallam counties with a focus on local clients. Staff includes 12 roofers, two estimators, and one office manager; all live in the area. In Stephanie's words, "Our staff is fun and energetic and mostly comprised of young professionals."Hope Roofing remains community-focused and looks forward to furthering their involvement. "Many of our calls are customers that we helped install a quality roof for 30 years ago, and it is now time for a replacement. We want to remain a family company that you reach out to because you feel supported and welcomed and that your trust is justified" said Stephanie. Hope Roofing has updated their showroom and front office, donated a shed roof to the Port Townsend High School garden this past fall, is an annual Centrum gala sponsor, and is involved with the Rhody Parade.

Visit hoperoofing.com, email info@hoperoofing.com, or call 360.385.5653.



Hope Roofing

55 Lambs Ear Place, Port Townsend, WA 98368 https://www.hoperoofing.com/

(360) 385-5653

Olympic Neighbors

There are 300+ people with developmental disabilities in Jefferson County (Jefferson County Health Department, 2019). Many live on a fixed income and need some amount of help with daily living tasks, maintaining employment, building meaningful relationships and developing and reaching personal goals. As parents age and can no longer provide this care for their loved ones, the need for local supportive housing services has become increasingly dire. Olympic Neighbors is one of the only groups in the Jefferson County area addressing housing needs specifically for individuals with development disabilities.

Family members of individuals with developmental disabilities and community members came together in 2018 to form Olympic Neighbors. Olympic Neighbors (ON) is a startup 501(c)(3) nonprofit and operates the only Adult Family Home (AFH) for adults with special needs in Jefferson County. An AFH offers low-cost rent, assistance with food and utilities, and 24-hour staff support for up to six residents. Olympic Neighbors' home is currently full but maintains a waitlist of people in need of this service. Parents Jim and Marianne Ott said, "Living at Hamilton House has enriched our son's life in many ways. He and his housemates have developed a really supportive group. They all care about and look out for each other. He also has become more involved with the Port Townsend Community than he ever was before. Also, our son is nearly 56 years old, and as aging parents, we have been very concerned about what would happen to him when we were no longer able to care for him. We feel very fortunate to have had the chance for him to become a resident of Hamilton House, a truly great place for him to be living."

Olympic Neighbors' core mission is to address the unmet housing needs of individuals with development disabilities in Jefferson County and ensure that its residents live meaningful and

productive lives in the community. Program Coordinator, Claudia Coppola said, "We strongly believe every person deserves to live, work and flourish in their community. Due to state funding shortages, many





areas of the state have no housing options for this population. AFH's are a cost-effective piece of the solution to this mounting problem. Each home can serve six adults and creates just as many jobs for workers in our community. We hope to grow our program over time and to pioneer the way for other organizations to provide these services in their communities, but until we can get adequate state funding we must rely on the generosity of our community to help raise what we need to support this vulnerable population." Current staff includes eight staff members and is run by a board of directors comprised of local, experienced professionals in the field of developmental disabilities, as well as family members of individuals with developmental disabilities.

With community support, ON has been successful in raising funds needed to run their programs through events, grants and corporate and individual donations. This year, Olympic Neighbors offered a 20-week sexual health course for adults with developmental disabilities who face an increased risk of sexual assault. Their biggest annual fundraiser, The Summer Bash, occurs every August at the Pourhouse. Olympic Neighbors also hosts free monthly community events designed to bring together people with and without disabilities.

To learn more about Olympic Neighbors or to make a donation go to www.olympicneighbors.org.

Olympic Neighbors

PO Box 1923 Port Townsend, WA 98368 https://olympicneighbors.org/ (360) 344-2190

Barbarian Fine Cuisine

What comes to mind when you hear the name Barbarian Fine Cuisine? Do you picture Conan the Barbarian, gathering wild ingredients and cooking over a fire? Or perhaps you picture nothing processed, nothing out of a factory, no chemicals, no plastic; just tasty food in a beautiful, simple setting? Well, that's exactly what Christopher Kauffman, 48, and Thais Oliveira, 46, had in mind when they decided to make Port Townsend their home 4 years ago and open Barbarian Fine Cuisine.



Thais Oliveira and Christopher Kauffman

Thais is Brazilian and Chris is a Washingtonian; the two met in China in 2003 and since then have been travelling, eating, and working in restaurants together. Their biggest passion is to sit on the street, preferably by a food cart, to watch the local life go by, soaking in all the smells, flavors, language, and the people. When the food truck market started to blow up in the US, they both went to work for Josh Henderson, Skillet's owner and pioneer in Seattle. Thais worked at the brick and mortar diner she had just opened and Chris at the food truck. In 2012 they moved south to raise their baby boy in a colonial seaport town called Paraty, on the coast of Rio de Janeiro. While in Rio de Janeiro, the couple opened Clandestino Presents, a small handdesigned trailer that specialized in vegetarian and meat burgers. Thais and Chris dreamed about forming a small business in a place where they



could find ALL the products for their burgers and sandwiches from local and sustainable farms and where the menu could follow seasons, not trends.

Following their dream, Chris recommended they move to the Olympic Peninsula where he had grown up hiking and catching crabs in his grandparents' back yard. Barbarian opened in 2017 in beautiful Port Townsend, inspired by the abundance of local and sustainable farming and artisan products. "Our lifestyle is reflected in our business practices. We work seasonally, directly connect with farmers and customers, travel to different events and settings to serve, and often sell out instead of wasting food and resources," says Thais. Classic menu items are infused with Barbarian eating from around the globe and local ingredients. Chris is the grill and prep master and the strong/handy man. Thais is the backbone, doing a bit of everything from menu and event planning to administrative. Together, they dream of new places to go, new dishes to cook, art projects to finish, human connections to make, food to grow and farms to gather ingredients from.

Currently, Barbarian Fine Cuisine operates
April to October out of their hand painted canopy
but looks forward to opening a truck. Barbarian
Fine Cuisine is at the Uptown Farmers Market,
Port Townsend and Marrowstone Vineyards,
Propolis Brewing, Finn River Cidery, and special
events like Concerts on the Docks, the THING
festival, Wooden Boat Festival, and Old School
Fourth of July. As their third season comes to an
end, they are planning to expand the business
into catering and coursed themed dinners.

Find what Barbarian Fine Cuisine is up to on Instagram @barbarianfinecuisine. Inquiries can be made via email @ barbarianfinecuisine@gmail.com or phone at 360.775.8099.

Barabarian Fine Cusuine

(360) 775-8099

https://www.facebook.com/barbarianpt/

More food photos: https://www.instagram.com/barbarianfinecuisine/

RISING ENTREPRENEUR

SEA Marine

SEA Marine is a historic boatyard situated in the Point Hudson neighborhood of Port Townsend. It is the only full-service boatyard located at Point Hudson, and it provides a full spectrum of services for outfitting and maintaining power and sailing vessels. SEA Marine's services include boat storage, maintenance, re-power, refits, and full restorations on any type of boat or yacht. They've recently added a canvas shop as well as welding & fabrication to their in-house services. In November of this year, SEA Marine invested well over \$100,000 on a custom boat lift trailer. This investment underlines their confidence and commitment to maintaining sustainability, securing jobs and a neater, safer way of moving and arranging boats in the yard.

Being the first boatyard in Puget Sound to install a self-contained, zero-discharge wash down system (rebuilt and updated in 2006), demonstrates SEA Marine's commitment to a clean environment. Boating and environmentalism can be strong partner activities and now, more than ever, boatyards must meet some of the strictest environmental codes written.

The SEA staff includes American Boat & Yacht Certified technicians and specialists in mechanical & propulsion, rigging, painting, joinery, fiberglass, and electrical repair and installation.

Pat and Sara Shannon of Lake Oswego, Oregon purchased Fleet Marine in 2006 and renamed the business SEA Marine. Pat was born with the "boating gene." His grandfather was a Commander in the Coast Guard and his dad started his kids boating from an early age. Pat's maternal grandparents lived on Camano Island, so the family boated in the Sound and San Juans throughout his childhood. Though



Sara grew up firmly planted on land, it didn't take long for her to realize Pat would never be far from water.

Friends of the Shannons', Chris and Sandy Bakken, took over management of SEA Marine in the summer of 2014. John and Katherine Simpson also joined the ownership team at this time. The Simpsons are longtime boaters and active in the local community.

The Shannons, with their two sons and the Bakkens with their three sons, enjoyed summer boating vacations together for many years, exploring the San Juans, the Sunshine Coast and Desolation Sound. Those trips forged not only committed friendships but the basis for a successful business relationship between the two families. Ask anyone of those five boys their best childhood memories, and you can bet there's a boat involved!

The Bakkens have solidified the company's position in the Port Townsend marine community by expanding and modernizing to meet



a growing demand in an era when boatyards in other parts of the country are being lost to development. Chris oversees all operations of the yard and Sandy is the boat broker for the business. Their oldest son, Andrew, also works in the yard alongside 13 full-time employees, several of whom have worked in the boatyard since the Fleet Marine days.

SEA Marine supports the Port Townsend community with sponsorship of the Wooden Boat Festival, an active participation in Port Townsend Maritime Trade Association and the Northwest Maritime Center. Outside of the of the marine trades, SEA Marine's employees volunteer their time coaching local youth in Little League Baseball.

The owners of SEA Marine are committed to historic restoration at Point Hudson, honoring its legacy, maintaining a growing presence in our community's vibrant maritime sector, while building for a bright future here in wonderful Port Townsend.





With Our Thanks

Thank you to our December Luncheon Speaker:
United States Representative, The Honorable Derek Kilmer
And our sponsors Port Townsend Paper Company, The EDC / Team Jefferson and The
Port Townsend Marine Trades Association.

Plus

Thank you to our Mixer Host Fort Worden PDA and their fabulous team.

SEA Marine

419 Jackson St., Port Townsend, WA 98368 Lat: 48.111' N Long: 122.753' W (360) 385-4000

http://seamarineco.com/

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CHAMBER MIXER

January 21st
@5:30 – 7:00 p.m.
Coldwell Banker Best Homes
234 Taylor Street, PT

Happy 2020! The 1920's were roarin' and this evening will be as well. Celebrate the past, present and future with great fun, food and beverages!



VOLUNTEER SPOTLIGHT

Volunteer Class 2020

Do you love where you live? Do you love sharing information and ideas? Do you want to get your family involved in strengthening the community? For as little as 2 hours a month you can accomplish all of the above by joining the Volunteer Class of 2020!

The Chamber of Jefferson County and Visitor Information Center is now accepting new candidates for the Volunteer Class of 2020 with a January 2020 orientation and training workshop slated. Opportunities to serve include working in the Chamber of Jefferson County office, at Chamber events, or in the Visitor Information Center. Diversity in skill sets and interests along with background and experience welcomed and encouraged!

Volunteer yourself or with a partner, as a business team, or as a family. This is a GREAT opportunity for parents and guardians to help instill in youth/family the importance of giving back to community and to experience together how volunteering makes a positive difference.

For additional information about the Volunteer Class of 2020 or to register for the next meet-up and training contact at info@jeffcountychamber.org.



Thank you for your ongoing support of the Chamber and our Community

President's Circle



Extreme Visionary







































