

# LUNCHEON SPEAKER

August 5<sup>th</sup>

**Women Doing  
Business Quarterly  
Brunch-Program  
Kick-Off**

Join us for this inaugural event and kick off our Masterminds mentoring program. Helping us celebrate this day will be Congressman Derek Kilmer

## Speaker

Lori Tschohl will walk us through a truly inspiring story of her rise through the Franchise ranks in "Burgers, Beads and More"

**Save the Date  
2020 Jefferson  
County Community  
Leadership Awards**

This year going virtual  
**October 3<sup>rd</sup>**

Watch your inbox for opportunities and updates!

## Chamber Café

With special guest speakers

**1<sup>st</sup> and 3<sup>rd</sup> Friday's  
monthly. 10:00 am  
on Zoom**

Watch your inbox for updates and themes.



**The Chamber**  
OF JEFFERSON COUNTY

AUGUST 2020

# Business Insider

*Serving the Businesses and Citizens of Jefferson County*

## Port Townsend School of the Arts

*Innovating for Resilience Through Art*

Port Townsend School of the Arts (PtSA) responded nimbly to the Stay Home Stay Safe mandate. As a non-profit organization dedicated to the mission of "bringing out the artist in all of us," PtSA had offered in person classes, workshops and exhibitions since 2015, growing in both offerings and student population every year. Most classes were held at the School's location in Fort Worden – with the promise of video and online learning just over the horizon. However, within two weeks of putting on-site programming on hold, PtSA gathered its small staff together, and launched its first online classes and lectures.

Executive Director Teresa Verraes says, "Our response to the pandemic was to quickly expand our programs into the digital space, while staying true to our mission. I believe that innovation can emerge from crisis, and that art can provide resilience for this community. Going dark was not an option."

While some of the teaching artists at PtSA began offering Zoom versions of their classes,



Executive Director Teresa Verraes

the School also worked with teachers to produce a free series, "Art Prompts for Kids," providing parents with instructional support for art activities such as "Observational Drawing" with Dana Weir, "Blind Contour Drawing" with Katey Rissi, and "Make a Matisse Greeting Card" with Michele Soderstrom. These free videos are available through PtArts.org.

In addition, the School operates PtSA Grover Gallery at 236 Taylor St., which also closed to the public under Stay Home orders. The doors may have been closed, but the exhibitions kept going, including new



Guided Open Studio session with Chris Witkowski at Port Townsend School of the Arts

virtual tours, narrated by the exhibiting faculty artists, and produced by Gallery Manager Toby Warren. "The virtual tours have been incredibly popular, giving art lovers an inside view into the work," states Warren, continuing: "the commentary adds a new dimension of appreciation." The Gallery also launched an online store at PtArts.org.

The School's innovation was not limited to the digital sphere. Recognizing the need for our community to stay connected in a more tactile way, PtSA sent out a call to artists of all ages to create original postcard art works, with mes-

sages to cheer and inspire. The result: "Postcards From Home" community exhibit received over 300 art works from more than 200 artists, and hung in the windows of PtSA Grover Gallery and Northwind Arts Center from March through May, providing a heartwarming art experience for distancing downtown walkers. The School collected most of those art works into a keepsake exhibition book, available at PtArts.org, commemorating this outpouring of community creativity.

► Continued  
on pg. 2

Supplement to the  
**July 29, 2020**

**Port Townsend & Jefferson County Leader**  
226 Adams Street, Port Townsend WA 98368 ptleader.com



## DIRECTOR'S REPORT

# In Awe Of The Resilience Of This Community

It has been a difficult few months for all of us with some great strides forward and a few steps back everywhere. Team Chamber is in awe of the resilience of this community and our businesses and their unflagging optimism in these difficult and fluid times. We are thrilled with the acceptance and adoption of JeffcoCARES and are seeing those bright yellow posters and masking window cards everywhere. If you missed the program, its easy to jump in by just registering at [www.jeffcocares.com](http://www.jeffcocares.com). Fill in the very short form and we will do the rest!

Our Maskie Awards project, a subset of JeffcoCARES, brought out some creative maskers who are leveraging their talents to make having to wear a mask fun while they are protecting the health of our community. You will see the results in our JeffConnects publication. What a fabulous creative community we have here!

A shout-out to our dedicated Team Chamber, Ryan Tippetts, Ashlyn Brown and Maggie Kelly who have been working remotely and now back in the office to serve our member's needs as well as our community business members and all our visitors as well during these difficult times. Visitor traffic to the area is up as are the number of visitor packets picked up weekly from the Chamber. Our JeffcoCARES program is helping them to be assured that we are all working together to provide them, as well as all of us, with a safe and healthy environment and our team is gallantly filling in for the dedicated at risk volunteer group sidelined by



Arlene Alen

this pandemic. Since starting JeffConnects, our digital community business newsletter, the team has enjoyed getting to know so many of you more personally and hope you will continue to fill us in on your challenges and solutions as well as your news.

Late February and early March were marked with Chamber event cancellations and delays in launching new programs and services due to COVID-19. Just like you, we were disappointed and tried to find a way to reschedule or migrate to a web-based model. Given the current Covid resurgences everywhere, we strongly feel that to keep our community safe and healthy, proceeding in a "Zoom" environment is the best way to move forward. Toward that end, Save the date, August 5th. We are launching our newest program, originally scheduled for March, with our fabulous presenter Lori Tschohl whose inspirational rise through the franchise ranks is the subject of the keynote, "Burgers, Baubles and Beads". To help the Chamber kick-off this new quarterly event plus our monthly Masterminds mentoring group we are thrilled to have the Hon. Derick Kilmer, Congressman participating in this event. Tickets for members are \$5 and non-members \$10 and can be reserved on line at [www.jeffcountychamber.org/events](http://www.jeffcountychamber.org/events). Proceeds from this event will be used as seed money for the Masterminds projects, business class scholarships and micro loans for woman entrepreneurs.

Our annual long-running April event, the Jefferson County Community Leadership awards was postponed and now rescheduled virtually, for Saturday, October 3rd. Details and reservations will be in your inbox soon so please save the date. This year particularly, we have seen

many people in the community step up post our awards nominations assuming leadership positions in our COVID-19 environment. We will be acknowledging some of them at this year's event with the knowledge that many more will be nominees in 2021 and beyond. It takes creative and dedicated leadership to move a business, organization, or community through the myriad of challenges and ever-morphing governmental restrictions we are inundated with these days. While leadership has always been important, it is now the imperative operational component for our ability to not just survive but to revitalize our community post this pandemic.

The Chamber, like your business, has been working diligently to continue meeting your needs with reduced revenue opportunities. Toward that end, we have arranged membership investment plans, extended memberships, creative financing and other opportunities to allow you to continue your valued membership in the Chamber while you are re-engineering your business and working toward our new normal. We are humbled by the number of new members who have joined us in the past few months seeing the need to enhance their marketing reach through ours and take advantage of additional member benefits. We invite members and community members to become more engaged in our community through Chamber opportunities including the Ambassador Program, Board of Directors, Committees, Task Forces, and sponsorships. We are committed to revitalizing our community and dedicated to your business, improving our quality of life, and leveraging our history for a bright and sustainable Jefferson County future.

◀ Continued from pg. 1

Founded in 2015, PtSA offers arts education for all ages and skill levels taught by professional working artists. Programs are designed to provide support for serious artists deepening their practice, new skills and experiences for creative explorers, and innovative hands-on art making for children and teens. PtSA is committed to fostering a welcoming community of artists connected by a mutual passion for art.

Looking ahead, the School will continue to grow its online programming while also offering in-person classes as re-opening conditions permit. PtSA Grover Gallery will open to in-person visits on July 1. For up to date information on both School and Gallery, visit [PtArts.org](http://PtArts.org).



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<https://ptschoolofthearts.org/>

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*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](mailto:director@jeffcountychamber.org).*



## MEMBER NEWS



# Wilderbee Farm & The Mead Werks

A friendly greeting by a treat-seeking duck is just one of the interesting experiences you might have at Wilderbee Farm. The affectionate Silver Welsh Harlequin duck, named Buddy, is part of the farm's furred and feathered family. The farm is also home to a variety of heritage chicken breeds, a small conservation flock of primitive Soay Sheep, and countless honeybees for pollinating approximately three acres of certified organic lavender, flowers, blueberries, and pumpkins. Brina, the livestock guardian dog, and a barnyard cat named Pippy are also active members of the farm team. "Everyone works on the farm!" says co-owner Casey Reeter. There is a synergy between farmers and co-owners Casey and Eric Reeter, the animals, and the land that make this destination farm a lovely place to visit.

Prior to moving to Port Townsend to start Wilderbee, the Reeters enjoyed their "urban farm" in West Seattle for nearly ten years where they restored a vintage home, raised hens in their backyard, and grew lavender, flowers, and blueberries on their city lot.

Casey was Vice President of Marketing at Wizards of the Coast, Inc. where she worked with a diverse team of colleagues to develop the business from start-up to global game company. She has an undergraduate degree in Communications and MBA



### Wilderbee Farm & Mead Werks

223 Cook Avenue, Port Townsend  
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from the University of Washington, plus 25 years of experience in marketing, brand management, business, and strategic planning. She is the business, marketing, and flower power on the farm. In the off-season Casey enjoys serving the business and non-profit community in Jefferson and Clallam counties with marketing and strategic planning.

Eric is a retired U.S. Coast Guard Officer with 25 years of service specializing in Operations, and now 10 years of combined beekeeping, farming, and meadmaking. He has a BA in Psychology-Animal Behavior from UC Davis and a Certification in Enology (winemaking) from Washington State University. As a farmer, Eric drives R&D and Operations, and enjoys researching, implementing and sharing innovative practices and systems for small acreage organic farming and meadmaking.

The Reeters built Wilderbee with visitors in mind and a commitment to stewarding their land organically, aesthetically, and providing healthy habitat and forage for wildlife and pollinators. The farm offers certified organic u-pick lavender, cut flowers, blueberries and pumpkins. Each summer they harvest and distill lavender for pure essential oil which they bottle and blend into their own line of products offered at the on-farm store, where they also sell organic seasonal fruits and unique woodcrafts made by Casey's father Larry who also works the farm. With an appreciation for all things handcrafted, they also host ceramics classes and open studio time in the loft above the farm store. This diversity allows the farm to offer something engaging for everyone who visits.

"It's all about the bees" say the Reeters. Inspired by the farm's first endeavor of beekeeping, and the stories of an emerging mead industry, the vision was born in 2015 that a meadery at Wilderbee Farm would expand and integrate with the farm's current experiences, use farm-grown ingredients, and complement the local cideries, wineries, distilleries and breweries that help make our community an innovative, artisan-inspired place to live, work, and play. With support of close friends, family, and encouragement from the community, The Mead Werks at Wilderbee Farm opened to the public in January 2019.

Healthy forage for honeybees and pollinators is the inspiration for crop choices, and in favorable years the Reeters plan to use surplus honey from their hives for small, limited edition mead releases. For the volumes of honey required for larger production runs, they work with a longtime commercial beekeeper in eastern

Washington who places his hives on cultivated and wild varietal crops throughout the season in the Pacific Northwest. Rich, dark, blackberry blossom honey from Washington is the staple for the meadery's current stable of traditional meads.

The meadery specializes in small-batch handcrafted mead, where every aspect, from fermentation to the tasting room, has a thoughtful human touch. From traditional meads made simply with honey, water, and yeast and aged to bring about complex flavors, to meads made with fruit grown on the farm or infused with spices, the meadery offers a full spectrum of meads, pushing the limits of what honey wine can do as a fermented beverage.

Established in the spring of 2011, Wilderbee Farm blooms delightfully on a twelve-acre parcel in a pastoral neighborhood on Cook Avenue, four miles from the heart of Port Townsend. Wilderbee's mission – founded in the idea of a simpler, better way of life – is to provide a relaxing place to explore and enjoy simple pleasures on the farm.

In light of COVID-19, the farm has been closed to the public and the Reeters have carefully considered how to reopen. The current plan is to open in July and make a safe, simple, one-stop experience where visitors can purchase bottles of mead and farm goods, pick up online orders, and check in for u-pick activities at the farm store. They will continue to offer products for purchase online and their meads can be found at local independent grocers and wine shops. The meadery will remain closed for tastings for the time being. Wilderbee Farm has taken the JeffcoCARES Pledge to assure a safe re-opening. Check their website for the best way to learn about the farm, the interesting animals and crops, online shopping, and how and when to visit for a unique farm experience.

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## MEMBER UPDATE

# Bringing Vitality to Our Local Community

### *Supporting the Marine Trades with Job-Ready Graduates*

Article written by:  
Executive Director Betsy Davis

Over the past 40 years the Boat School has evolved and adapted to meet a variety of challenges – most recently adding a Marine Systems diploma program to address a critical need in the maritime industry. The 6-month hands-on program teaches students how to install and trouble-shoot a range of marine systems including Marine Electrical, Corrosion, Plumbing, Heating and Cooling, Hydraulics, Outboard Engines, Diesel Engines, Steering, and Propulsion. In addition to filling a significant skills gap for maritime employers, the Boat School's programs offer a compelling alternative for young people who are



facing escalating costs of higher education and also people seeking retraining.

In response to the strong demand for the Marine Systems program, the Boat School is on track to move the program's "one room schoolhouse" in the mezzanine of the Hammond Shop to a new dedicated Marine Systems Building which will accommodate more students and more practice equipment. Designer Guy Hupy's building plans include a poured concrete slab foundation, stick-framed, insulated walls and an engineered truss roof. Large, overhead garage doors will enable staff and students to transport training mockups, boats, and other materials in and out of the shop. The building will include three multi-function shop spaces and a dedicated classroom space with full IT networking for presentations and a computer lab.

Key funding for the project is coming from the Washington State Legislature (\$464,000), The Norcliffe Foundation (\$235,000) and Duke and Jeanne Shold (\$70,000).

This project extends on over \$2 million of improvements the school has made to its 7-acre campus over the last few years – investments important to the maritime businesses and also to local individuals like 19-year-old Kasha Mascarena, who discovered his calling as he progressed from job skills training at the Community Boat Project to hands-on marine systems training at NWSWB to living wage work at Haven Boatworks – all in Jefferson County.

#### **Crafting a Life in the Trades**

Becoming a marine electrician was the last thing on Kasha's mind when he started attending the Community Boat Project, a hands-on job skills program for young people in the Puget Sound region.

"I went because a few of my friends were doing it and it seemed like a neat environment," says Kasha. The pivotal moment came when one of those friends, Alex Ben Barak, decided to enroll in the Boat School's 6-month Marine Systems



program and encouraged Kasha join him. With only three business days before classes were scheduled to begin, Kasha decided to take the plunge – an opportunity that was made possible by a partial tuition scholarship from the Gardner Salmon Fishing Derby and a tools scholarship from the Poulsbo Sons of Norway, local organizations that see the Boat School's work as a way to support the economic vitality of the community.

"Alex and Kasha are a huge success story," says Kevin Ritz, Marine Systems Lead Instructor at NWSWB. "The hands-on approach really worked for them. By the time they started wiring circuit boards and taking engines apart they were focused and motivated. Their work was spot on."

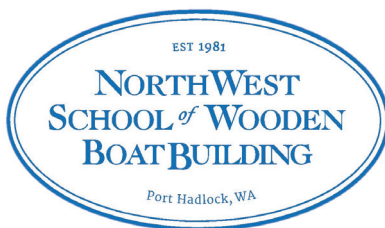
Kasha came into the program without any prior experience in electronics or engines. "If my friend Alex hadn't recommended the program, I wouldn't have been interested in studying marine systems. But once I started the program I realized I was having fun wiring things and learning how to solve problems and I could get paid to do it. It's nice. I didn't have that before."

"Marine electrical was my favorite part of the Marine Systems program," says

Kasha. "Working on those circuit boards prepared me for everything I'm doing on the job. It was intimidating at first, because you have to show that you know what you're doing, but it was a really good way to learn."

The transition from Boat School to Boat Haven has been smooth for Kasha – partly because Haven Boatworks managers were among the subject matter experts who provided input and feedback as the Marine Systems program was being designed and tested. "When my supervisor asks me to do things, I know what he's talking about," says Kasha. "Since graduating, I haven't had to call Kevin to say 'help me', but I have sent him a few text messages – like 'Dude, look at this!' – when I see really sketchy things on boats."

"I love sharing Kasha's story because of the local angle," says NWSWB Executive Director Betsy Davis, "but there are dozens of students every year following this trajectory– whether its people looking for an alternative to 4-year college or retraining from a previous profession. Expanding the capacity of our Marine Systems Program means it can happen for more students every year, which is also great news for local employers."



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## Port Townsend School of Woodworking

Article written by Marketing Manager Kim Carver

For 14 years the Port Townsend School of Woodworking at Fort Worden has been helping beginners and advanced craftspeople hone their skills, and as their mission statement says, “-inspire a lifelong passion for craftsmanship through education in woodworking and traditional building trades.”

The combined effect of being at Fort Worden State Park and having access to a skilled local population of artisans make Port Townsend School of Woodworking’s current location ideal. “Our home has and always will be in Jefferson County, thanks to our dedicated founders and remarkable community support,” said Kim Carver, Marketing Manager for the school. “A variety of factors make this area perfect for our school, but the biggest one is the wealth of experienced and even world-renowned artisans who call this beautiful, community-oriented place ‘home.’ Several of them teach classes at our school, and we love highlighting local talent. And visiting instructors love coming to Port Townsend to teach!”

The idea behind beginning the school had been simmering for decades between John Marckworth and Jim Tolpin, both master craftsmen, published authors, local residents, and longtime friends. When Tim Lawson moved to town, the three joined forces to make this dream come true.

The school offers a variety of classes at different skill levels and time frames; there are single-weekend, one-week, or 12-week courses. “We want everyone to know what we can do for a total beginner who doesn’t even have their own tools; we have several one-week ‘Hand Tool Heaven’ classes, and the 12-week ‘Foundations of Woodworking’ intensive,” said Kim. “We provide all of the tools for these classes and keep them in great condition. Upon completion of beginner courses, students may register for our more advanced furniture courses.”

An interesting aspect of the school’s teaching style is the intimate setting between student and instructor. Kim explained that at the Fort Worden campus, instructors arrive at 8 am to open doors and make coffee, and students show up around 8:30 am. In the school’s two buildings, there are 10 students and two instructors per class and demonstrations and guided practice begin at 9 am sharp. Students spend their lunchtime enjoying some fresh air and food on the benches outside or walking the park trails. Some students keep practicing. There are four more hours of class after lunch, where instructors walk from bench to bench, giving personal assistance to each student. Everyone is invited to help sweep up shavings right before 5 pm, when the classroom closes for the day.

“The number one thing that sets our school apart is the personal attention that our skilled instructors offer

every student,” said Kim. “Individuals have different learning styles and levels of experience and our instructors are passionately committed to seeing every one of them thrive. We find that our insightful observation and awareness of each student’s unique needs cannot be offered through online videos.”

The School engages with the local community by partnering with local businesses such as Edensaw, Cedar Root, Friends of Fort Worden, Madrona, and Goddard College. Every year they donate a few spots in their classes to nonprofits in the area who use the spots to fundraise for their own organizations. The School also provides a very particular service to local businesses.

“Every year we look for someone who needs a small timber-frame structure; students in our annual month-long timber frame class can build it for you,” said Kim. “In the past, local businesses have requested our instructors or students to complete minor projects for them; typically, we don’t have the bandwidth for it, but this year we have some availability. Send your requests regarding a timber frame structure or other minor projects to [media@ptwoodschoool.org](mailto:media@ptwoodschoool.org).”

Moving forward, the school, already well-versed in safety protocol, will maintain a high level of COVID-related safety standards.

“When we reopen on July 6th, students, instructors and staff will be held to a pretty high level of mitigation protocols,” shared Kim. “Our policies relating to this include temperature checks, mask-wearing, and UV light sanitation after hours. They are published at [ptwoodschoool.org/2020-hygiene-protocols](http://ptwoodschoool.org/2020-hygiene-protocols). We update our COVID procedures as new protocols get published by local, state, federal and international health authorities. As a fine woodworking school that teaches total newbies how to use band saws and super sharp chisels, a robust focus on safety isn’t new for us!”





**PORT TOWNSEND SCHOOL OF  
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# COMMUNITY NEWS



## Admiralty Distillers

**“I feel like I’d like to do more, all the time. There are just certain things that are right to do. I knew making hand sanitizer was the socially-responsible thing to do so I started making it” said Jake Soule, sole owner and operator of Admiralty Distillers.**

Jake has set about doing more for the community ever since the COVID pandemic became reality at the end of February.

“I noticed back at the end of February and early March, that hand sanitizer was quickly becoming scarce and prices were extremely, and in my opinion, unfairly high” continued Jake. “I have friends and industry contacts in the bulk market, the legal paperwork and licensing already in place to work with high proof alcohol, and recipes from the World Health Organization to make hand sanitizer.”

Over a 3-week period Jake makes roughly 120-150 gallons of hand sanitizer and distributes to local organizations in the area. Carl’s Building Supply and Admiral Ship Supply both sell hand sanitizer from Admiralty Distillers. Jake credits a bunch of different local partners for making the whole process possible: Mt. Townsend Creamery, Elevated Candy Co., Wilderbee Meadworks, Lullaby Winery, Finnriver, Discovery Bay Brewery, Camaraderie Cellars in Port Angeles, Port Townsend Vineyards, Marrowstone Vineyards, Eaglemount, and a number of individuals.

The process, Jake offered, is “-pretty simple all things considered. Hand sanitizer is essentially high proof alcohol, glycerin, and purified water but the challenge is to get the proportions right. 80% proof is what most sanitation guidelines hold to and what the CDC and FDA require in their recipes. It is also very important to have explosive proof pumps

and proper grounding as flammable ethanol is being used. Plus safety gear for industrial strength hydrogen peroxide.”

Like many in the community, Jake wears a lot of hats and making hand sanitizer was not in the original business plan. Growing up in Calgary, Jake came to Jefferson County to attend the Northwest School of Wooden Boat Building. He graduated in ‘97, alternatively working for a couple local construction companies for half of the year and working in Alaska the other half. Following that, Jake ran his own carpentry business in the Port Townsend area, Soule Woodworking. When he is not running Admiralty Distillers, Jake works as a carpenter with Brent Davis Construction, another graduate of the Northwest School of Wooden Boat Building.

A lifelong interest in distilling and the state legalizing small distillers in 2008 got Jake thinking about beginning his own distillery. By 2011 he had created business plans, started attending conferences, and in 2012, attended school and a number of seminars. “I’m a fan of distilling because it’s an interesting mix of art and science. The act of making spirits is fun, and while the paperwork is a pain, the business is pretty cool overall. I love coming up with flavor profiles and as a bonus, with spirits you don’t have to worry about biological infections.”

As with the hand sanitizer, Jake highlighted the extraordinary amount of collaboration

and cooperation between cideries, wineries, breweries, and distilleries in the area. From Jake, “I have a great friendship with Finnriver and Alpenfire- they need brandy for some of their brandy wines and liqueurs. In turn, I get the rye in my whiskey from Finnriver Farm. Eaglemount, Sailor Vineyard, and Port Townsend Vineyards use the grapes I distill for them, and they give me the wine skins to make grappa. I source as local as I can because it is the right thing to do- apples, pears, and plums come from the area, and my lavender comes from Wilderbee Farm. I work with everyone a little bit and I’d like to do more. They have all helped me out and we call each other to share challenges or offer help, advice, and tools. I would not be able to exist without all these people.”

In response to the question of how the COVID pandemic has affected the distillery, Jake said, “As with countless other owners in the area, beverage sales have basically flat-lined; they are just not happening. I’ve been

flooded with calls and emails about sanitizer that I and am unable to keep up as it’s just me; I do the best I can.” Jake went on to share that the supply chain and back-end of distilling was wholly disrupted and challenging; he couldn’t get any new bottles and ended up using what he had in storage. Moreover, Jake shared the daily rule changes from five different distillery agencies and all the changing health guidelines have been tricky to deal with. On top of it all, he is trying to mitigate the public perception on what he can and can’t do.

When it comes to the future, Jake shared, “I am planning on making hand sanitizer as long as it makes sense and demand is there. I’m happy to do it. My hope is that hand sanitizer will become more readily available, online and in stores, to everyone, and that I am no longer needed to make it. I would love to get back to distilling but we’ll see how it goes.”

Visit Admiralty Distillers’ Facebook page for updated info.



820 Lake St,  
Port Townsend, WA 98368  
360-643-3530

[www.admiraltydistillers.com](http://www.admiraltydistillers.com)  
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Instagram: @admiraltyjake



## MEMBER SPOTLIGHT

# Blue Wave Sanitization

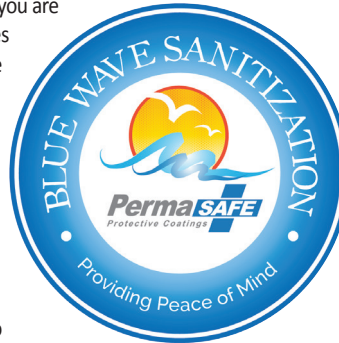
It takes a devoted and innovative business to begin in a time of crisis, and that is just what Blue Wave Sanitization set about to do when the COVID-19 crisis began. Blue Wave Sanitization, a newly-created Jefferson County business, started out of a deep concern for the community to recover from the trauma of the current pandemic and have support when it came to cleaning practices. Said owner-operator Royce Hilsinger, "I hope to support businesses, customers and employees and help them to feel safe as they re-establish their relationships and business with the community. After spending years in the customer service industry, I know how important an environment's cleanliness is to ensure the health and well-being while improving the customers experience."

Royce Hilsinger, originally from Pennsylvania, moved out to the west coast after meeting his wife, who is from Oregon. The two chose to raise their family in Jefferson County because the area reminded Royce of his small-town Pennsylvania roots and the Hilsingers loved the huge variety of outdoor activities and nearby access to ocean and mountains.

Like many other business owners in the area, the Hilsingers are kept busy caring for their children and balancing their careers. In addition to running Blue Wave Sanitization, Royce works as a teacher of students with visual impairments for several school districts on the

Peninsula. Royce remarked, "As they say, the key to a happy teacher is a fun summer job!" Before working in education, Royce worked in restaurants, managed a coffee shop, and ran several group homes. His experience in the customer service industry on top of the current pandemic crisis instilled in Royce a desire to create additional cleaning resources and support for businesses.

"I am a local resource to contact if you want help figuring out how to navigate providing customers, employees, or family a clean environment. I not only provide the service but also can supply product. Whether you are curious about cleaning services or want to talk about available products, I am here to support your needs" said Royce. One of the main products Blue Wave Sanitization uses is a long-term antimicrobial surface protectant. Blue Wave Sanitization will meet with any business to discuss services, custom fit services to



meet a business' needs, and can sanitize a variety of spaces. Added Royce, "Blue Wave Sanitization's rates have been reduced so as to be accessible to businesses that have been hit hard by the pandemic."

This peace of mind allows the individual to begin to reconnect with the feeling of wellness." When it comes to next steps, Royce said, "I collaborated with Sweet Seed Farms to provide a bouquet of flowers to a local senior home but am interested in building additional collaborative relationships with businesses in the area."

## Blue Wave Sanitization

448 Hastings Ave Port Townsend, WA 98368

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E-mail: [bluewavesanitization@gmail.com](mailto:bluewavesanitization@gmail.com)

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# Local restaurateur Kris Nelson incorporates two passions into her businesses: love of travel and love of her employees.

Kris is the owner of Sirens Pub, Alchemy Bistro and Wine Bar, The In Between and The Old Whiskey Mill. She moved to Port Townsend when she was seven. After finishing high school and completing a degree in international finance at the University of Washington, Kris began the first of what would become many international trips.

When she returned from abroad, she began work managing food services at Fort Worden. "From the job, I learned a ton of behind the scenes skills, it was a great experience."

In between work, Kris would continue her travels. "I would pick a continent and go," said Kris. "I learned a lot about life."

Kris brought the knowledge and experiences from her trips home to her businesses in Port Townsend.

"For Alchemy Bistro and Wine Bar, I wanted a restaurant that reminded me of all the places I travelled, all the cuisines and flavors, all the wine from around the world," said Kris.

Kris not only brings exotic tastes home from her travels, but also unique décor and design ideas to further enhance the experience of her customers.

"The In Between I opened because one of my favorite things to do is going to little hidden cocktail bars. We are back to the adventure of travel and

flavors...we are back to the experience," said Kris. "I wanted it to feel like one of the special cocktail bars I've been to. They feel hidden away, a little prohibition era, timeless. Part of the joy is finding it."

For all of Kris' success, she is the first to bring up how influential her exceptional team of 78 employees are at keeping her businesses' innovative.

"What sets my staff apart, is I give them room to be the amazing, creative people they are," said Kris. "So often managers or owners feel like they provide all the framework, so the employees end up operating as some kind of a machine. I believe if you create an environment of encouragement, you end up with people that are phenomenal. I try to create an environment where they can thrive, where they can be creative and grow and lead and fix and take ownership of what's going on. I end up with great people because they are great people."

Kris's one core belief: "If you are loyal to local people, you have a recipe for success. Create an amazing, wonderful thing for Port Townsend people in general, and then from their they will tell their friends; inevitably they will bring other people. If you want success, create something amazing and say we are proud of what we're doing."

As the owner of multiple businesses, Kris' first steps when the COVID outbreak initially happened

were to look after her staff. "I went to work every single day and tried to figure out how to get all 78 of my employees on unemployment of some kind. I tried to figure how to get them all some kind of benefits," said Kris.

Once her crew was taken care of, Kris moved on to improving her businesses during the closures. "At Sirens we stripped every floor and every wall," said Kris. "We repainted, redid everything in the entire bar. We cleaned and stripped the bathrooms. At Alchemy we put in new mahogany tables from Edensaw and had a local guy finish them for us. I was trying to make positives out of things that weren't going so hot."

She applied for the Open Streets Initiative, so both Alchemy and The Whisky Mill will be doing outdoor seating in parking spaces.

"Now, you'll see great picket fences around parking spaces to get everyone outside and dining. I'm just willing to try, and pioneer and push a way forward," said Kris. "It will feel very European, and, everyone is still 6 feet apart. I'm really excited about that."

Kris expressed appreciation for everyone that has continued frequenting local restaurants through take out options, but also feels the local community has done something special in keeping each other safe.

"We are local people trying to survive, and we need local people to survive," said Kris. "The national news is scaring what's happening locally, and locally I think we're doing a much better job keeping ourselves safe."

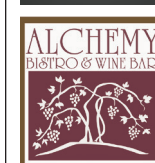


## Sirens

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# VOLUNTEER OPPORTUNITIES

## Chamber Ambassadors

There is another way you can help our community as we work to restart our community. Consider applying as a Jefferson Co Chamber Ambassador. Even though we are not yet meeting in person for luncheons, Business After Hours, ribbon cuttings, etc. there are Chamber virtual events and many behind the scenes activities that need ambassador time, support, and help. As a business or non-profit professional, being a Chamber Ambassador is a way to directly connect with other business owners, managers, and non-profit organizations. If you would like more information on this program, please contact Karen Best (karen@karenbest.com) Chamber President or Arlene Alen (director@jeffcountychamber.org) Chamber Executive Director. Once you apply, the Board of Directors selects candidates to become ambassadors. We would love to discuss this program with you!

Place label here

Due to the COVID-19 crisis, many events of our Chamber members as well as the Chamber have been postponed to future dates. Please check the Chamber Website for details and frequent updates:  
[www.jeffcountychamber.org/events](http://www.jeffcountychamber.org/events)

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