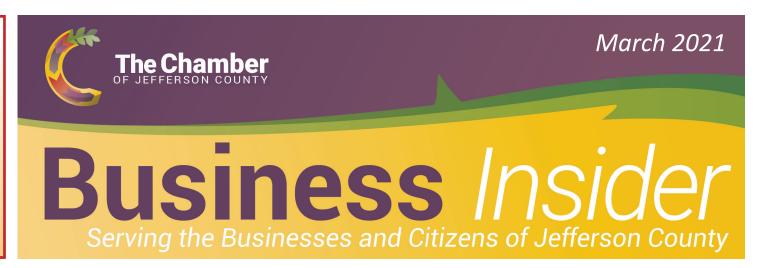
Due to the COVID-19 crisis, many events of our Chamber members as well as the Chamber have been postponed to future dates. Please check the Chamber Website for details and frequent updates: www.jeffcountychamber.org/events



A Forgotten Sock leads to outpouring of donations

Article Courtesy of Whitney Friddle at Jumping Mouse Children's Center

This past December Jumping Mouse was honored to be the recipient of over \$13,000 from 376 donors representing 12 countries around the world all in honor of a Forgotten Sock and the hilarious interaction between a mom and daughter here in Port Townsend.

It all started with a phone call from one of our dedicated board members on a Sunday saying, "Hey, so if you get into work tomorrow and see donations in honor of a 'Forgotten Sock' – It is from a Facebook post that is going viral". I immediately checked our donation database to discover that in roughly 3 hours we had received 75 donations, and they just kept coming in. Jumping Mouse has never received this many donations in such a short period of time. I then got another message from different board member, "Have you seen this yet?!" with a link to the viral post.

There it was, the wonderful and hilarious interaction over a dirty forgotten sock in a bathroom over the Thanksgiving holiday. Xep Campbell's ten-year-old

daughter left a dirty sock on the



bathroom floor. Instead of picking it up,
Xep turned it into an art exhibit with a
miniature sign that read "The Forgotten
Sock" Mixed Media. Instead of laughing it
off, her daughter upped the ante by placing
the sock on a pedestal and incorporating
a crowd of toys as observers. In a year of
so much uncertainty, and additional stress,
this amazing mother-daughter interaction
was providing levity and joy around the
world through a rapidly spreading series of
Facebook posts. Someone recommended

to Xep that she capitalize on the viral moment and instead she asked for anyone that was moved by the interaction between her and her daughter to donate to Jumping Mouse.

For Jumping Mouse, it meant a

December filled with communication and
love from around the globe highlighting
the importance of children's mental health,
thankfulness for the services we provide,
and awe and inspiration for all our kids and
therapists during this time.

Jumping Mouse exists to provide a healing and safe space for children. We continue to creatively adapt to best meet our kids and family's needs throughout the COVID-19 pandemic. To have the forgotten sock resonate with people globally to the level that they are compelled to learn more about what we do, donate AND send letters of support and thanks was simply humbling. It provided so much joy and was a fantastic way to have the hard work honored that our kids, their families, and therapists have been putting in all of 2020 and into this new year.

We are humbled by this incredible and delightful experience, and we feel so thankful to have been connected to this loving relationship between child and parent.



1809 Sheridan St, Port Townsend, WA 98368

(360)379-5109 · jumpingmouse.org



2021 Jefferson County Community Leadership Awards

Hard to believe we have been in pandemic mode for over a year now and we have all developed coping skills and been through the multiple pivots necessary to deal with this ever morphing and quite challenging environment.

We have watched so many of you step up along with the Chamber and our Community



Arlene Alen

partners to lead the path through the turmoil and uncertainty and work toward a new model for revitalization and sustainable future. New leaders have emerged in many of our community sectors and new residents are joining in these efforts. It is time to once again begin to think about their accomplishments this year and throughout their tenure in our community for the 2021 Jefferson County Community Leadership Awards nominations have just opened. The short and simple form is on our website, www.jeffcountychamber. org either fillable or printable. Nominations for all categories remail open through February. Questions? admin@ jeffcountychamber.org.

We will be having our event virtually again this year and hope to be live again in 2022. Congressman Derek Kilmer will be our keynote speaker this year and we cannot think of a better voice to speak on leadership than his. There will be musical entertainment as well as prizes and surprises with supporting sponsorships available now through detchey@ ptleader.com or through director@jeffcountychamber.org or any Chamber BOD member.

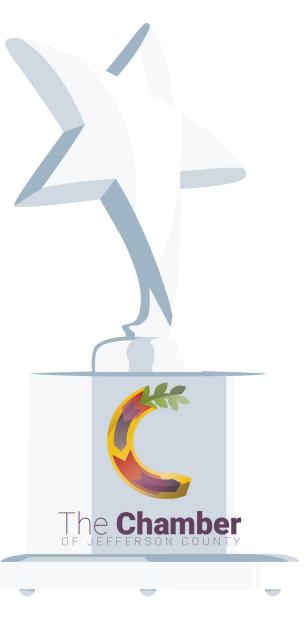
Our Community Development Fund program has been

guite popular with our businesses. As a reminder, if you feel the Chamber has been a benefit to your business and our Social Entrepreneurship program would provide you with benefit but due to the pandemic are struggling with funds – we can provide assistance. That help can come through a member directly covering part or all of your fees or through a scholarship from the Chamber fund. Reach out to director@jeffcountychamber.org for an application to be part of this program. A confidential list of businesses is being generated and we will work with you to enable your continued participation in our programs and services.

We are scheduling a Newcomers Virtual Meetup for March which has become a popular way to learn more about the community and each other. If you are interested in the Newcomers SWAG bags, reach out to membership@ jeffcountychamber.org to get your company on board with this semi-annual program. There have been many new residents and businesses arriving since our Q3 2020 meet-up so we are excited to meet our new neighbors.

We hope you will join us the first and third Fridays of each month for Chamber Café on Zoom. We are live at 10AM for about an hour with businesses and programs that bring value to your business and our community. It's easy to register and Free to attend with no membership needed to participate. Need more information? admin@jeffcountychamber.org Register: jeffcountychamber.org/event.

This is starting out to be another year of twists and turns but with a bright 2022 ahead. The Chamber of Jefferson County is here to assist you in not only surviving this pandemic but in turning the challenge into thriving opportunities. Collaboration is key to our future and we are here to help.



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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.

MEMBER UPDATE



The Food Co-op is locally-owned by the people who shop at our store—although everyone is welcome to shop! We've been around for almost 50 years, and over that time we've gradually evolved from providing hard-to-find (at the time) items like brown rice and whole wheat to become a full-service grocery store with a strong emphasis on local and organic products. Did you know that our Produce Department in 99% organic?!

The mission of the Co-op is "working together to nourish our community," and the pandemic has reenforced how important that work is. We live at the end of a peninsula and the pandemic squeezed supply lines to almost nothing. The Co-op's relationships with local growers and our buyers' knowledge and determination meant that while some things disappeared from the shelves (TP, for instance), we always had plenty of produce and staples for our shoppers. Plus we were a resource during this time of crisis and uncertainty where local producers knew they could continue to sell their goods.

As an essential business, we've remained open throughout the pandemic, which means we have had to quickly adapt to circumstances and constantly changing covid information. Our staff has done an amazing job in extremely difficult circumstances,



James Robinson - Coop Sommelier

untangling and solving the problems raised by the pandemic every day. They are an impressive group of people. In recognition of their dedication and work in difficult circumstance, pay was raised by two dollars across the board, initially as a covid bonus but soon as a permanent raise. We were also able to give staff a bonus at the end of the year.

The dangers of covid made it difficult for many people in our community to shop. Since staff were already completely occupied with their work to keep the store running and safe, the Co-op's board stepped in to help get food to people unable to shop. They organized a group of volunteers to shop and deliver food, and the willingness of our members to help those who couldn't leave their homes was inspiring. They

delivered a lot of food over those first few months, but eventually, as the store routine stabilized, staff were able to take on the shopping, starting a new program called Coop2Go. Staff still didn't have the capacity for delivery, so a board member took on that job. She believes strongly in alternative transportation, so she started a business to deliver food from the Co-op by bicycle (see www. peddlerpt.com for more information). Coop2Go has continued to evolve, and now you can do your shopping and payment online. This is a huge undertaking, though, and our capacity is still fairly limited, so please bear with us—we are continually working to improve it.

Finally, another aspect of the pandemic is food insecurity as people

lose work. The price of food is always a problem, because good food isn't cheap. When food is cheap, someone somewhere is paying for it, usually the farmer or the farm worker. So what can we do? The Co-op has a program called Co+opBasics that prices a variety of items as low as possible (we're up to 300 items now). Pick up the Co+opBasics brochure in the store or just look for the purple logo on the shelf. (The Co-op also accepts WIC and SNAP.) In addition, check out our new Little Free Pantry outside the Co-op offering shelf-stable food 24/7 built and managed by the Community Wellness Project. Give what you can or take what you need.

The pandemic has shown the importance of community, and as we move ahead, the Co-op will continue to work to expand our ability to bring nourishing food to the whole spectrum of people in our community.



414 Kearney St,
Port Townsend, WA 98368
(360)385-2883 · foodcoop.coop

Printery

Duckabush Mushrooms photo by Andrew Wiese



P.O. Box 1384, Port Townsend, WA 98368 (360)379-9098 · www.jcfmarkets.org

Jefferson County Farmers Market ready for Spring return

Article Courtesy of the Chamber of Jefferson County

The Jefferson County Farmers Markets are popular events during market season and a great source for local food and produce. Due to the ups and downs of the last year's safety guidelines, the Jefferson County Farmers Markets assessed how they would continue serving the county.

"In light of the pandemic, we took a back-to-basics framework, emphasizing the markets as an open-air food-buying space," said Deirdre Morrison, Executive Director of the Jefferson County Farmers Market. "Following the Governor's orders and guidance from the WA State Farmers Market Association, we eliminated in-market eating, drinking, music, and congregating spaces...We did everything we could to deliver the markets safely and to assure vendors that count on the Market for essential income were supported."

Established in 1992 in Port Townsend, the JCFM has since evolved into a 501c3 and now operates the Port Townsend and Chimacum Markets as well as an Online Market. "Between our three markets, we have more than 80 vendors offering products from fresh produce, pasture-raised meat, eggs, and fish to artisan prepared food, arts and crafts," said Deirdre.

The Jefferson County Farmers Markets have also helped the community in a myriad of ways during the pandemic through many different programs.

"Market farm sales were down almost 30% over the course of the season," shared Dierdre. "But there is a silver lining--SNAP and SNAP Match farm sales more than doubled at the Markets, providing some financial security to struggling farmers. In a few cases, market vendors reported that their SNAP and SNAP Match income made up as much as half of their farmers market sales income this season, keeping their businesses afloat!"

"In 2020, JCFM provided \$45,669 food-dollars to 530 households experiencing low income across

Jefferson County, with a focus on children and Seniors," Dierdre explained, "JCFM had 4 times as much SNAP-value in 2020 transactions than in 2019; a sure sign of the financial vulnerabilities families face during Covid-19. Our Food Access programs help people stretch their food-budgets, enabling them to prioritize fresh nutritious food. These programs include Dollar-for-Dollar 'match', with Supplemental Nutrition Assistance Program (SNAP/EBT, formerly known as Food Stamps); 'Match' for Women, Infants, and Children vouchers & The Senior Farmers Market Nutrition Program, and 'VegRx', a fresh-produce 'prescription' available through Jefferson Healthcare."

The JCFM also made the shift as many other businesses have, to featuring an online element of their operation allowing vendors and shoppers to sell and buy without physically going to the farmers market. 2,393 orders generated nearly \$137,000 in local sales with SNAP accepted and nearly-contactless pick-up or delivery options. Says Dierdre, "We plan to continue the Online Farmers market in 2021 too!"

Moving into the future, the JCFM is actively seeking for inclusivity and representation in the county.

"We are also very excited to partner with The Center for Inclusive Entrepreneurship and The Food Co-op to launch a Farmers Market BIPOC Business Start-up Fund," shared Dierdre. "We are currently accepting our first round of applicants. The Fund is designed to welcome more BIPOC entrepreneurs as Vendors to the Markets, by reducing possible financial barriers in start-up/booth set-up costs. We see this as a step towards our organization being more proactively inclusive.

The Spring season for the JCFM begins in April in uptown Port Townsend as well as online at jcfmarkets. org/shop-online. The Chimacum Farmers Market will resume in June.

Port Eateries

Article Courtesy of the Chamber of Jefferson County

The Port of Port Townsend is one of the few authentic working waterfronts on the Pacific coast that allows public access, not only to its working yard but also to the marina docks. For boating enthusiasts, this makes it an exciting place to visit. Additionally, the town side of the Larry Scott Trail head is accessed through the boatyard at the south side of the travel lift area and beach.

If you are a person who likes discovering eateries where locals go, the Boat Haven has a few gems to satisfy exactly that, and your patronage will help these hard-hit businesses get though pandemic restrictions while re-charging your energy.

There are 5 hospitality venues that serve locals and visitors for coffee & baked goods, hearty breakfast & lunch, and beer brewed on site. Port staff encourage the public to support these businesses that are located in Boat Haven as well as those in town. Executive Director Eron Berg has offered extra outdoor space to these establishments allowing them the opportunity to provide some sheltered outdoor, and distanced dining.

Sunrise Coffee

Coffee at Sunrise Coffee shop offers in-house roasted beans with localized names like "Heavy Haulout" and "Puget Hound Roast," serving up that needed 'cuppa' as well as souvenir-worthy bags of coffee with labels designed by local artist Max Grover. Current hours are from 7:30am to 2:00pm at their takeout window and expanded outdoor seating.



Sunrise Coffee: 360-385-4117 · www.sunrisecoffee.net

Blue Moose Café

The Blue Moose Café is a well kept local secret. If buiscuits and gravy or corned beef hash are your kind of comfort food, or if you prefer a hearty vegetarian dish, this is the place! The Café offers all day breakfast, with a rotating menu of lunch options beginning at 11:30. Sit outside the Café and watch the hustle and bustle around the port! The Blue Moose Café is open 7 a.m. - 2 p.m. Wednesday through Monday and closed on Tuesdays.



Blue Moose: 360.385.7339 · takeout-guide.com/blue-moose-cafe

Marina Café

Jennifer Takaki at Marina Café keeps her steady flow of marine trades folk fed with hot sandwiches and fresh baked goods. Her take out window is currently open from 8:00am to 2:00pm and her picnic tables outside are perfect for watching the travel lift dock from a safe distance while savoring a good meal. Jennifer is passionate about the boatyard and all the workers there that are like family to her. Located at 2800 Washington Street Port Townsend.



Marina Cafe: www.marina-cafe-port-townsend.edan.io

Key City Fish Tacos-to-Go

Key City Fish Tacos-to-Go offers generous portions, quality ingredients, quick service and affordable prices, and Key City Fish offers local seafood, meat and poultry to take home. Their hours remain the same throughout the year, Monday through Saturday 11 a.m. to 4 p.m. "When visitors come to our window with questions

about what to do in the Port we let them know about the old railroad trestle beach (best kept secret in the port), Sea J's Café, boat admiring opportunities and the marine thrift used boat gear."



Key City Fish Tacos-to-Go: 360.385.7841 · www.keycityfish.com

Port Townsend Brewing Company

Port Townsend Brewing Company is a local brewery with over 10 beers on tap! Not only do they have a cozy tasting room and fun beer garden for the summer months, but they also sponsor some of Port Townsend's biggest events. "We have had visitors and their main focus is food. We send them to the taco stand at Key City Fish, The Blue Moose or the restaurants downtown that have the outdoor seating. I always tell people to go walk the Larry Scott Trail if the weather is nice," said Kim Sands of Port Townsend Brewing. Open Tuesday through Sunday 2pm-7pm.



PT Brewing Company: 360.385.9967 · porttownsendbrewing.com

The variety of boats and ships in Boat Haven provides a satisfying fascination and appreciation for the maritime culture of our area. A respectful stroll around the docks and yard can be a great learning opportunity while working up an appetite and the hospitality venues on site offer a truly authentic local experience!

▶ Port Eateries Location and Contact Information on pg. 8

Cooking with Love

Article Courtesy of the Chamber of Jefferson County

"Love brought me here, and love keeps me here," said Grace Love of Nadine's Kitchen on her life in Jefferson County. "My business started long before I came to Jefferson County, but when I came here, I began to dream bigger because it was the perfect setting for my country and urban life to coincide."

In 2014, Grace started Nadine's Kitchen with a unique premise. "I would prepare a three-course meal and then sing a set of music," said Grace. "The concept grew and has been a wonderful tool for gearing towards the world I want to live in." On combining her two passions into a career, Grace shared, "It makes it simpler to get paid for the thing I'm really good at (cooking) and then have fun with the thing I'm passionate about (music). I can pull people in with my voice and then surprise them with my food!"

Born in Memphis and raised in the Pacific Northwest, Grace is as multi-talented as she is well-travelled. A renowned singer, Grace has travelled extensively on tours in the US and abroad, but also used that exposure to other places to enhance her culinary knowledge.

"I cook southern-inspired soul food with Pacific Northwest ingredients," said Grace. "You can't go wrong with my fried chicken and the favorite of all my followers are my collard greens." Grace sources her collard greens from local farms Red Dog and Kodoma Farm & Food Forest. "Living in Port Townsend we have access to wonderful produce," shared Grace.

Grace's late parents served as inspiration to her culinary career. Her father owned Aaron's Old-Fashioned BBQ (Grace says she grew up with spoon in hand) and the kitchen is named after her mother, Nadine. "She was the matriarch in the family," said Grace. "So, when I think about food, I think about



Grace's son Milo reaches for her Soul Drop Biscuit.

comfort and home and she was comfort and home."

Grace currently operates Nadine's Kitchen out of Lilla's Kitchen two Mondays a month. For the more immediate future, Grace is toying with the idea for a food truck or physical space. "...and in doing that, we'd be able to create really cool moments with the dinner and the show," said Grace. "Just trying to be creative and modify as we go in order to engage

people." Grace also has plans for long term expansion. "I am raising money to facilitate a space for Nadine's Kitchen activities," shared Grace. "As some have seen and finally believe, the inequity of capital for a Black Owned business is far harder to access and that many people have been crowd-funding or using their own savings to start a business. It's less about bootstraps, it's more about making sure a person has access to boots."

She is not only inspired by culture and the arts, but Grace has a determination to help the community where she lives. "I have been blessed with community support in the past year and a half and I am driven to feed my community and do some good with my resources," said Grace. "My deepest belief is the golden rule, and that because you need help that you shouldn't be demeaned. I believe everyone actually deserves food, shelter, and love."

One of the ways that Grace has helped the community is in participating in programs at the YMCA. "I have partnered with the Community Wellness Project to provide meals for the youth with the YMCA program," shared Grace. "It's been such a pleasure and hard work to provide good food to these kiddos."

To pre-order delicious soul food, purchase a gift card, or just to stoke your appetite with pictures of fantastic meals, go to nadinessoulkitchen.com.



887 E Park Ave Port Townsend, WA 98368 (360) 643-3852 · nadinessoulkitchen.com





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PTR Rigging & Spars

Article Courtesy of the Chamber of Jefferson County

Sarah Kolbeck, in charge of Client
Services & Operations at PTR Rigging
& Spars, was raised around the water
in Port Townsend, SE Alaska, & the San
Juan islands. Growing up in PT, she
would ride her bike after school to the
Boat Haven to see her Dad who worked
as a shipwright. Now having returned to
Port Townsend's maritime industry and
culture, she enjoys the pleasure of day
sailing around PT Bay.

In 1999, parents Dan Kulin and Lisa Vizzini purchased Port Townsend Rigging and in 2000 built its full-service rigging shop at the Port of Port Townsend's Boat Haven. Boat Haven was a natural choice with its working waterfront accommodations for small businesses. They firmly believe there is good value for their clients to come to Port Townsend where there are a multitude of quality services available.

A graduate of University of Colorado, Sarah's business background started in Boulder in business management & operations, focused on efficiency, client service, & marketing strategy. She and her husband moved back to Jefferson County to raise their daughter near family and for the way of life found here that made her own childhood feel special. Now a proud first-time boat owner and avid Thunderbird 33 fleet sailor, Sarah sees how much her daughter loves sailing with her. "I work 5 days a week at PTR Rigging & Spars," she says, "and spend most of my weekends on the water or at home thinking about work creatively. I guess part of being a natural entrepreneur is that you never really stop working; you are constantly thinking about how to improve & develop your business to innovate or

deliver a higher quality service, product, or place for someone to work."

Sarah's workday covers responding to clients, work inquiries, bookkeeping, marketing, managing operations, and visiting with her marine trades network of friends. "The Boat Haven is a wonderful place to work and everyone I have met here is supportive of each other. We at PTR operate well because all eight talented, positive, detail driven individuals respect one another." Along with a strong work ethic, Sarah says, "We are here for the right reasons." 5 of the 6 employees have a boat and sincerely enjoy solving problems revolving around them. "Some of us sail together in the Thunderbird fleet or just a fun cruise after work."

PTR Rigging & Spars has always been an environmentally conscious business. Since 2018, the building is net zero for energy use, meaning they produce the energy they use. With 65 solar modules, their annual energy use went from 45000KW to 17000Kw and eliminated fossil fuel use in their building. "In 2019 we produced an 8000KW surplus which was fed into the grid and donated to households struggling to pay their energy bills."

Sarah acknowledges that PTR Rigging & Spars, "would not be where it is today and embarking on a renaissance period, if it were not for the support of our vendors, long term employees, marine trades partners, and all of Dan & Lisa's detailed work and generosity." She continued, "I believe what is going to define any small business in the future is the production quality, how well you network in your industry, the amount of hard work you are willing to put in



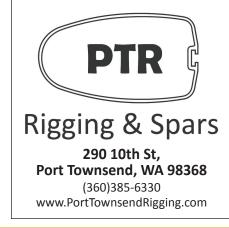
Kolbeck at PTR Rigging & Spars

each week, and the ability to perform impeccable client service (especially challenging during COVID 19)."

The company sponsors the Seattle Area Race Calendar and the COHO HOHO, contributes to the Thunderbird Fleet 33 & PT Sailing Association, Gathering Place, PT High School sailing team, and Leukemia Cup.

Through the pandemic, PTR Rigging & Spars has focused on a few overdue projects, including launching a new website, refocusing marketing efforts, and partnerships in the marine industry to better serve more clients. "In a time of confusion and change, being out on the water can be relaxing and helps connect us with this amazing place we call home. We have the pleasure of

helping our clients do just that, enjoy sailing. PTR Rigging & Spars is a strong business throughout the NW maritime community, and we will stand through the high winds of these tough times to help our community, employees and those who sail with us."



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◆ Port Eateries Location and Contact Information from pg. 5

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2800 Washington St, Port Townsend. WA 98368

> marina-cafe-porttownsend.edan.io



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