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



OCTOBER 2021

BUSINESS INSIDER

Serving the Businesses and Citizens of Jefferson County

COMMUNITY UPDATE

Olympic Culinary Loop

Olympic Coast Seafood Is Prized All Around The World

Article by Steve Shively. Images courtesy of Olympic Culinary Loop.

From native salmon to Dungeness crab, and shellfish - ranging from delicate calms, buttery or brine mussels and oysters, to the enormous Geoduck - our waters serve up a bountiful meal of delicious seafood to a hungry globe.

However, it isn't without cost and concern. Before the Clallam and Jefferson County proof of COVID Vaccination affecting restaurant and bar patrons was ordered by public health officials, OA (Ocean Acidification) has just now been understood by scientists as a deadly component to Red Tide and other climate-related challenges to our coasts.

NOAA's Olympic Coast National Marine Sanctuary has been recently designated as a sentinel site for the study of OA and its impacts on Olympic Coast seafood.

Why is it a concern? Climate change emerged in recent decades as a theory and is now a broadly acknowledged phenomenon with impacts demonstrated around the world. In recent years, shellfish growers in Washington state have needed



to develop monitoring and treatment practices to avoid spawning failures that have been linked to the periodic upwelling of more acidic ocean waters. In the not-so-distant future, climate change is

projected to profoundly impact coastal and marine ecosystems on a global scale, with anticipated effects on water quality, sea level, temperature, storm intensity, and current patterns.

COVID contributes to seafood shortages - A recent Bloomberg News article titled "No Crabs, No Scallops: Seafood Is Vanishing From Menus in U.S." served up the post COVID problem succinctly;

"Just like in dozens of other overwhelmed industries in the booming economy, there are any number of factors causing the shortages and price spikes: The ports are congested; there aren't enough fishermen; there aren't enough truck drivers; demand for seafood at restaurants is soaring."

However, thanks to collaborative partnerships and simple - hard - work, area restaurants and regional festivals such as the Dungeness Seafood and Crab Festival are well-positioned to avoid national challenges regarding seafood's disappearance from restaurant menus due to soaring wholesale costs attributed to COVID-related port congestion, a lack of fishermen and other shortages, CrabFest is connected directly to local fishermen and suppliers with their own dedicated crab boats. Assuring visitors to this Annual Fest (October,8-10, 2021 along the Port Angeles waterfront) that there will be fresh whole



Dungeness Crab from Hightide Seafood, Hama Hama Oysters, sourced using their own 5-generations of tide flats served raw and BBQ. And additional oysters from Taylor Shellfish Farms, growing Northwest oysters since the 1890's, and MORE!

For over a decade the Olympic Culinary Loop has celebrated the Olympic Peninsula's sustainable and locally grown and harvested fruits, vegetables, herbs and berries, locally hunted game, bountiful local sea fare, and handcrafted local wines offer farm-to-table experiences with a unique sense of place.

Prepared with reverence for the local history and culture, fresh Olympic Coast Cuisine is best enjoyed amid the beautiful scenery that surrounds the Olympic Culinary Loop.

While these are trying times, the 'LOOP' remains a delicious destination for authentic seafood and many other culinary delights. We invite you to explore and taste what the Olympic Coast offers as you Eat Local First - Olympic Peninsula!

Olympic Culinary Loop

P.O. Box 473, Port Angeles, WA 98362 360.877.4332 • www.olympicculinaryloop.com



DIRECTOR'S REPORT



Arlene Alen

It's October, and despite what we had hoped for, we are still facing many of the pandemic challenges from last Fall. Thank you all for continuing to move forward through these difficult times.

The Chamber of Jefferson County is pleased to announce our first Community **Development Grant** awardees. Through these

grants the Chamber is investing in their businesses

and our community as are all of our member businesses. This grant fundings will be utilized exclusively by these entrepreneurs to brand, market and expand their start-up businesses through comprehensive campaigns designed to help them succeed.

The grantees are Kinship HR, Plumb

Productions, and the Port Townsend Marine Trades Association-our congratulations to them all!

Funds for these awards came from Chamber members who support these small businesses through allocating a percentage of their annual Chamber Membership Investment toward these community-centric activities. We are honored to assist them in not only business growth and sustainability but with their commitment to the revitalization and long-term sustainability of our fabulous community and exceptional quality of life.

Thank you, Chamber Members for your commitment to our community and congratulations to our grant awardees!

If using your Chamber Membership Information Center (MIC) is still a mystery to you or the person

on your team that held the update responsibility is no longer with your firm, we have scheduled a MIC Workshop on Zoom, October 12th for one hour beginning at 1:00 PM. We will walk you through setting up, enhancing and updating your online business profile, uploading images and logos to your listing and how to place events on the community calendar, post employment opportunities, hot deals, updating contact information and staff changes and more. This is all free and easy for members. Let us show you how to gain more benefit from your membership.

The Chamber with the support of the Jefferson County Department of Emergency Management has rebooted the Safer & Healthy Together campaign. We have posters, masks, and hand sanitizer available

> for all Jefferson County businesses available at no cost at the Chamber for pick-up or delivery. Contact us: admin@ jeffcountychamber.org. This program is designed to assist you in compliance from staff, visitors, and clients with current state and local pandemic mandates.





Kinshiphr.com







Plumbproductions.com Ptmta.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

Article courtesy of the Chamber of Jefferson County

Always beautiful, the trails in Port Townsend offer even greater views once the foliage starts its slow turn from summer green to Halloween orange. The trails in PT cover the spectrum in difficulty as well as location. You can walk along the bluffs overlooking the Straits, explore sites important to the indigenous history in the area, or stroll along tree covered trails in the forest, as well as the ADA accessible trails throughout town.

Larry Scott Trail

The Larry Scott Trail starts off in Boat Haven and is the beginning of the Peninsula-spanning Olympic Discovery Trail. It begins with gorgeous views of the straits before moving into beautifully forested and shaded sections. It is also ADA compliant for the first two-mile segment in Port Townsend! The trail is multi-modal, and is open to walkers, cyclists and horse-back riders. Overall, the Discovery trail is 130 miles and winds through some of the best scenery the Olympic Peninsula has to offer.



Fort Worden Trails

The hiking trails at Fort Worden feature an abandoned network of military bunkers perfect for urban explorers with a flashlight seeking an afternoon of exploration. Branching off from the network of bunkers are the scenic bluff trails hugging the cliff edge and offering fantastic views of the straits. While you are at Fort Worden, be sure to check out the historic officer's quarters as well as stop in at the Port Townsend Marine Science Center and learn about the local marine life!

číčməhán Trail

Another great trail for sight-seeing in the city is the číčməhán Trail. It features 3, 6 and 12 mile socially distant options that explore sites of historical significance to the S'Klallam tribe in Port Townsend. There are options for enjoying the trail by foot, bike or by car! It's not necessary to follow the structured milage portions of the trail, you can pick and choose the length you are comfortable with as well as the historic sites you wish to view. Portions of the trail are on accessible sidewalks and are near parking locations.

Historic Architecture Walking Tour

Although not necessarily considered a trail, the Self-Guided Historic Walking Tour is a great option for getting out and exploring the beauty and history of Port Townsend. The tour features 24 notable sites, including the Hastings building, the Rose Theater and Haller Fountain.

No matter which path you choose, all trails lead to something beautiful in Port Townsend!

COMMUNITY NEWS

Annual Woodworkers Show features depth of local talent

Article and images courtesy of The SplinterGroup

Local woodworkers, who craft their lives and carve out their livelihoods in Jefferson County, WA, plan to display their work at the sixteenth annual Port Townsend Woodworkers Show to be held November 6-7, 2021.

"This event showcases the growing depth of passion, talent and sheer inspiration in our community," said Tim Lawson, a founding member of The SplinterGroup. "We strongly encourage locals and visitors alike to meet these skilled woodworkers



at this free show. I've always found it to be a great time to reconnect with the local woodworking community."

This year the show plans to highlight the work of graduates of the 12-week woodworking and furniture intensive programs offered at the Port Townsend School of Woodworking.

This lightly juried show usually hosts more than 25 exhibitors and local schools displaying a wide array of woodwork, including furniture, cabinetry, carvings, sculpture, jewelry and turned work.

In pre-Pandemic years, nearly 2,000 visitors have attended this two-day event. The show is an eagerly anticipated part of Port Townsend's yearly calendar of events.

"The growing level of skill exhibited over the last fifteen years has encouraged our audiences to grow more sophisticated in their understanding and appreciation of woodworking techniques, the diversity of wood available to us in the Pacific Northwest and the rich culture of woodworking," said Michael Hamilton, a SplinterGroup member.

The SplinterGroup represents woodworkers brought together through a common passion for

the art and craft of woodworking. Members include Steve Habersetzer, Michael Hamilton, David Kellum, Kevin Reiswig, John Edwards, Tim Lawson, and Seth Rolland, who are assisted by a dedicated group of local volunteers.

Organized and presented by The SplinterGroup, the show takes place 11 am - 5:00pm on Saturday, and 11 am -3 pm on Sunday at the Marvin G. Shields Post 26 American Legion Hall, 209 Monroe St. in Port Townsend. The show coincides with the monthly Art Walk.

Admission is free to the public thanks to sponsors: Edensaw Woods, Ltd., Carl's Building Supply, Henery Do It Best Hardware, the Port Townsend School of Woodworking and the SplinterGroup.

We will follow any locally mandated Covid-19 safety protocols at the time of the show.

For more information about the show, visit splintergroup.org; or call Tim Lawson at (360) 774-0024



RISING ENTREPRENUER

EJ Farm and Education

Article and Photos courtesy of EJ Farm and Education

"Why don't you just start your own school?" was a question that Elizabeth and Justin Bento were asked many times over the course of their public school teaching careers. While they agreed on the premise of starting their own school, the reality included too many hurdles to make it feasible...that is, until everything changed for all of us.

In March 2020, schools, teachers, parents and students were all thrown into a new world of remote learning. A reinvention of how to conduct the business of learning in an online setting began. Both Liz and Justin worked tirelessly for the rest of that school year and right through the summer developing a program that would meet both the needs of their students and preserve their high standards for instruction and achievement.

"We realized something special was happening," explained Justin, "what we were creating had the potential to work better than traditional, in-person teaching."

The results speak for themselves. While Justin took a year of leave to help his 5th and 6th grade sons, Liz implemented her online instruction. Things were not perfect right away, but with some adjustments, patience and practice, her 27 1st and 2nd grade remote students began to flourish.

"I couldn't believe it!" remarked Liz, "by the end of the year my first graders literacy skills were through the roof. Their confidence soared as they began completing work more independently. Students were collaborating online and even

SOUNT RESERVE

troubleshooting computer issues together!"

Assessment scores reflected what Liz was seeing in her daily classes. Generally speaking, teachers aim to help their students achieve a year's worth of growth.

While

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completely remote, Liz's students tested well ABOVE grade level and made growth equivalent to nearly 2 years of growth across the board.

"It was evident that we were on to something," remarked Justin, "we didn't just catch lightning in a bottle, we were able to develop a new, more effective and efficient way of teaching."

When public schools began to announce their plans for the following school year, it was clear that remote learning was not a big part of their plans.

"This was not something that we could just walk away from," added Liz, "Too many students and families had success and wanted to continue with remote learning."

And with that, Elizabeth and Justin made the decision to start their own school, EJ Farm and Education at their home on Rhody Drive in Chimacum. They offer a hybrid-remote homeschool program that they believe, "is the best of both public, private, remote and in-person education."

Monday through Thursday EJ Education students work remotely with grade-level meetings and

individual help from their teacher. On Fridays, the Bentos welcome students, in person, on campus to engage in outdoor, project based learning activities.

"Our mission is to provide children, ages 5-14, with the opportunity to engage in meaningful, standards-based learning opportunities that will prepare them for their academic, professional and civic futures," explained Liz.

"We want to ensure our students are excited about learning! Allowing them to learn in an environment that they are most comfortable in has yielded amazing results. Our students

love school and take pride in their achievements. It's really fun!" remarked Justin.

Right now EJ Farm and Education is at its enrollment capacity for the 2021/22 school year, but offers a variety of educational services that include tutoring and consulting. If you would like more information on the programs and services offered at EJ Farm and Education, you can visit their website at ejeducation.org.

EJ Farm and Education is a non-profit organization that relies on donations to fund scholarships and provide low-income assistance for families in need.

Contact Liz or Justin! Elizabeth@ejfarmandeducation.org Justin@ejfarmandeducation.org



Your child's success is our success



COMMUNITY UPDATE

The New School Year Kicks off in Quilcene

Article and Photos courtesy of Quilcene School District

At the Quilcene School District we treasure our connection to our amazing community in South Jefferson County. Our district offers two powerful programs to support the learning, growth, and development of young people; our Pre-School through 12th-grade school located in the heart of Quilcene, and PEARL (Partnership for Excellence in Alternative Remote Learning).

Guided by our Mission, Vision, and Strategic Plan, we offer strong learning opportunities for our students as well as a great community for our staff to work in.

Students who attend our Pre-K through 12th grade school enjoy close relationships with their classmates and teachers in small classes with a relationship-centered belief system. We support a



holistic program of learning, including career and technical education programs such as cooking, horticulture, animal science, and agriculture programs and experiential learning in our school garden and through field trips on and around the Olympic Peninsula. Quilcene students have robust opportunity to participate in clubs and after school activities. Examples include wilderness, dance, arts, and theatre clubs. Our sports teams are also very successful with more than half of our students taking part of athletics.

The PEARL program is an amazing program that supports students in family-based learning. PEARL is a K-8 remote alternative learning school, where we work with parents to develop individual learning plans for each child. Our teachers and staff work with parents to teach, guide, evaluate, assess, and help all students to achieve their individual learning goals. Focusing on connections to families and supporting parents, our teachers focus on the needs of the children and families. Families in the PEARL program have access to two field trips or special events each month as well as opportunities to meet together in monthly evening Tea Times.

ur students started school the week of August 30th, and the layered strategies in place to minimize the chance of COVID spread in school ensure that both programs will be safe, supportive schools for our children. We encourage our parents and community to participate in all aspects of our school



as a volunteer or inclusion in facilities, Special Education, school improvement, and other advisory committees.

There is much excitement in our school this year as we work to complete capital facilities work. We are replacing our bus barn as well as improving our site in preparation to replace our outdated elementary school. I encourage you to explore our Website, Facebook page, and follow us on Instagram (@QuilceneSD). I also welcome any feedback or comments at feedback@qsd48.org.



94715 US-101, Quilcene, WA 98376 360.765.3363, www.qsd48.org

MEMBER UPDATE

First Fed: Investing in the Community

Article and photos courtesy of First Fed

As a community bank, giving back is central to the culture at First Fed. Kelly Liske, Chief Banking Officer at First Fed and a native Jefferson County resident, is proud of the focus First Fed puts on supporting local businesses and organizations.

In the past year, over \$1 million was donated to Washington-based non-profit organizations through the bank and First Federal Community Foundation. First Fed supports events through sponsorships in all of their communities, and their team members enjoy getting involved and participating in those events. Partnerships with local chambers have also been a key part of how First Fed stays involved and engaged in the community.

"First Fed is truly invested and embedded

in our community, but that support extends beyond sponsorships and donations," shared Kelly. "Our team is generous in sharing their talents and time through



Kelly and Linio

volunteerism, providing close to 2,500 hours of support to local non-profits in 2020 alone."

Kelly herself exhibits this spirit of community involvement. Here in Jefferson County, she is President of Christmas for Children, serving over 600 children at Christmas time, Vice President of Big Blue Boosters supporting Athletics at Chimacum Junior Senior High School, a Girl Scout Troop Leader, and member of the Port Townsend Kiwanis Club.

With the pandemic creating unprecedented challenges for many businesses and individuals, Kelly notes it's now more important than ever for businesses and communities to support each other. Many people have been impacted financially, so having a strong and solutions-based banking relationship is valuable.

► First Fed continued on pg. 6

▶ First Fed continued from pg. 5

First Fed has adapted to help support customers through these difficult times, whether walking them through complex government loans or helping them set up budgeting tools in their online banking.

"Our mission is to design and deliver delightful, accessible, and effortless financial solutions by empowering our team members to improve the lives of those we serve," said Kelly. "This includes understanding the current times and adjusting our services to better support our customers and communities."

Over the past year, there has been a shift to more digital and remote banking activities. First Fed is meeting this new demand with expanded and enhanced remote services, offering more



choice and convenience to customers. They've also introduced new digital account opening, personal lending, and mortgage application processes that can be completed entirely online. These initiatives have helped streamline these processes for customers when timing and access to funding can be critical.

Having recently opened new branches in Ferndale and Bellevue, First Fed now has 15 locations serving Jefferson, Clallam, King, Kitsap, and Whatcom counties. They were also named a Forbes 2021 Best-in-State Bank, one of three in Washington State. As they continue to grow, First Fed continues to review and revise products, services, and channel offerings to best serve their customers' needs now and into the future.

"First Fed is proudly PNW, just like the customers and communities we serve," added Kelly.



Member FDIC and Equal Housing Lender 1321 W Sims Way, Port Townsend, WA 98368, 800.800.1577 • ourfirstsfed.com

MEMBER UPDATE

Building Community Through Housing

Article and photos courtesy of Bayside Housing

The Old Alcohol Plant in Port Hadlock was originally a manufacturing plant built in 1911 by Charles Adams, father of Photographer Ansel Adams. After years of difficulties, the plant closed in 1929 and remained closed until the 1980s when it was remodeled into a resort hotel. The Bayside founders acquired the Old Alcohol Plant in 2015 and established the non-profit organization, Bayside Housing & Services using a creative, one-of-a-kind approach. While other organizations have converted hotels for use as homeless shelters or transitional housing, Bayside and the hotel elected to retain the hotel business as part of a sustainability model. Some of the rooms are set aside for transitional housing and some are kept as part of the hotel. Proceeds from hotel room stays, the restaurant, gallery, and events (currently operating on a smaller scale) help fund Bayside operations.



The guests of this boutique hotel are well informed about its use as a transitional housing service. Judging by repeat business, and by the frequent donations of hotel guests, the approach has been a success.

The first residents moved in May 2016 and since then, Bayside has provided over 40,000 bed nights, plus meals, assistance in seeking permanent housing and social services, and much more. Both individuals and families are welcomed at Bayside, with the majority of our residents being young families and seniors. Through the COVID-19 Pandemic, Bayside saw a drastic increase in applications for housing, at one point reaching triple digits. We were able to renovate several rooms to accommodate for more families to have a safe living space, as well as open several of our designated hotel rooms to accommodate for emergency circumstances.

In the fall of 2020, we began our partnership with the Community Build Project and built the 1st tiny village, "Peter's Place", that was placed on the lot behind the Community United Methodist Church in Port Hadlock. There are currently 12 tiny homes, a community trailer with a kitchen, and a bathroom unit. We are focused on housing seniors to better fit with the South 7 Senior Apartments next-door. With the success of Peter's Place, the Community Build volunteers began building the 2nd village this Spring, with plans to place the village in Port Townsend.

As the need increases, the Bayside vision expands. The need for temporary housing and affordable permanent housing has exploded. In the original vision of service, the hope was that people could be assisted into permanent, affordable housing



in a few months. We have seen transitional guest stays grow exponentially due to the affordable housing shortage. In the last few years, Bayside has expanded its vision and has begun working on additional temporary housing in the areas as well as developing permanent housing solutions for Jefferson County.



310 Hadlock Bay Rd, Port Hadlock-Irondale, WA 360.385.4637, www.baysidehousing.org

MEMBER UPDATE

Peninsula Legal Secretarial Services

Article and photos provided by Peninsula Legal Secretarial Services

I am Peninsula Legal Secretarial Services LLC, and my name is Cammy Brown. I established this business in 2011 with the main purpose of assisting the community in offering legal and business secretarial

services at an affordable rate. Completing documents can be a daunting feat if a person cannot access the technology to complete paperwork. Understanding what is needed for a court hearing or what is needed to complete a Quit Claim Deed can be overwhelming for someone that doesn't know the first thing about where to go to get access for that information or where to go to file documents for a hearing. I can help with those tasks. Do you need someone to conduct research for a project? I can help with that task, too!

My clients come to my offices (one in Port Hadlock and one in Port Ludlow) to get their business done in a professional, confidential, safe, and friendly environment. I have been in the legal and medical professions for over 50 years. I moved to Irondale in 1977. I am a strong advocate for public education and

served on the Chimacum School Board for over sixteen years. I am a Notary Public and Signing Agent, and I am involved in several organizations in my community - Chamber of Commerce, East Jefferson Rotary Club, and Chimacum Arts and Crafts Fair. I continue to participate in ongoing education to enhance my legal and business secretarial skills.

If a person needs help with developing a resume, typing a letter, filling out forms, completing simple on-line legal documents, completing Washington State legal forms, navigating through the legal system, establishing a corporation, transcribing courtroom hearings, taking minutes at meetings, transcribing recorded minutes, or physically being present to help someone attend a meeting or hearing, I can be that person.

After working for someone else most of my life, I felt it was time to develop a company that would benefit my community and, at the same time afford me the freedom to "be my own boss". Every day is different for me. I feel good about what I do and how I help people. I don't give legal advice — can't do that. My slogan is "If I can't help you, I will find someone that can". I have done that and continue to do that. My services are affordable and dependable. My office hours are set up by appointment only, but I am very accommodating.



95 Oak Bay Rd. Port Hadlock-Irondale, WA 98339 360-301-2590 www.cammybrown.com

MEMBER UPDATE

FinnRiver Farm and Cidery: Harvest Season

Article and images courtesy of FinnRiver

It's harvest season and a beautiful time of year to come see the apples and watch the leaves change at Finnriver Farm & Cidery in Chimacum! Starting October 1st, join us during our planned Fall hours, Thursdays - Sundays from 12-8 p.m. We welcome visitors to come take a self guided walk of the farm, sign up for a guided orchard tour and tasting (weather permitting), and enjoy a taste of what we grow and make at the Cidery Taproom and the Finnriver Kitchen! We also hope to have live music on weekends - please see our Farm Events calendar online at www.finnriver.com/farm-music-event-calendar. You can also learn more about our food offerings and hours here: www.finnriver.com/more/calendars/food-calendar.

In October we plan to celebrate with the Olympic Peninsula Apple & Cider Festival including Finnriver's World Apple Day on the farm - a celebration that honors the roots of this agricultural region and allows the community to enjoy the fruits of the season. This year's celebration is adjusting based on covid protocols but we hope to offer outdoor activities for all ages.

Finnriver's organic orchard features 6,000+ organic heirloom and traditional cider apple trees, with more than 24 traditional European and early American varieties planted over ten acres. We craft our Orchard Series ciders from the Finnriver orchard to celebrate the diversity of these apples, to share the beauty and bounty of this land, and to offer a taste of the complexity and character of this rare heirloom fruit. We also source organic dessert apples and a variety of homestead fruit from across the Pacific Northwest for our extensive line-up of contemporary and



botanical and special release ciders.

We believe that the finished cider bottle carries the vital elements of earth, air, water and light. Finnriver strives to be part of an agriculture and food culture that honors these elements by farming organically and with salmon-safe practices that support the soil and streams.

As a local, community-minded business, we remain committed to following the most current COVID guidelines. We will continue to adapt. Please check our website at finnriver.com for our most current hours and events schedule. Thank you to the public who arrive with patience and understanding in their hearts as we navigate the changes and work to create a welcoming space. We look forward to seeing you on the farm this Fall!



124 Center Rd, Chimacum WA 98325, 360-339-8478, www.finnriver.com

Jefferson County Chamber of Commerce 2409 Jefferson Street Port Townsend, WA 98368

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Community Concierge Cohort

Do you have a passion for our community? What is your interest? Are you a foodie? An adventure seeker? A trail hiker? A local wine connoisseur?

The Chamber of Jefferson County is looking for passionate volunteers that would be willing to spend a few minutes answering emails or brief phone conversations with visitors interested in all the exciting experiences our community has to offer. If you love your hobby and want to share it with others, please reach out to the chamber to discuss this fantastic Community Concierge opportunity. You can invest only a small amount of time to take a phone call or two or answer an email or hang out at the Chamber for a weekend hour occasionally, once the state allows for that. To volunteer or ask a question contact: director@jeffcountychamber.org to learn more.

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





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