

Events

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



For Chamber Cafés there is no fee and no membership is required.

Chamber Café

Friday, January 21st

10:00am – 11:00am

Zoom Virtual Meeting

Annual "State of the County"
Jefferson County Commissioners

**The Path Forward –
Overview for 2022**

Thursday, January 20th

9:00am

Zoom Virtual Workshop

Chamber of Jefferson County
& Port Townsend Main Street
collaborative production

**Website Workshop
with Keven Elliff**

Leveraging the New Reality

Sponsored by a grant from
First Federal Community
Foundation with additional
support from the Port of Port
Townsend and Windermere
Port Townsend



The Chamber
OF JEFFERSON COUNTY

JANUARY 2022

Business Insider

Serving the Businesses and Citizens of Jefferson County

Article courtesy of the Chamber of Jefferson County
Images courtesy Chris Huss

"There is a book that I love called the Demon's Sermon on the Martial Arts," shared Nikolas Konstantinou. "In the book is a line that stood out to me, 'swordsmanship is the art used at the border between life and death.' I find that fascinating, not in the dangerous aspect, but in keeping it real as a martial art. This being an artist community, I feel that I fit well here."

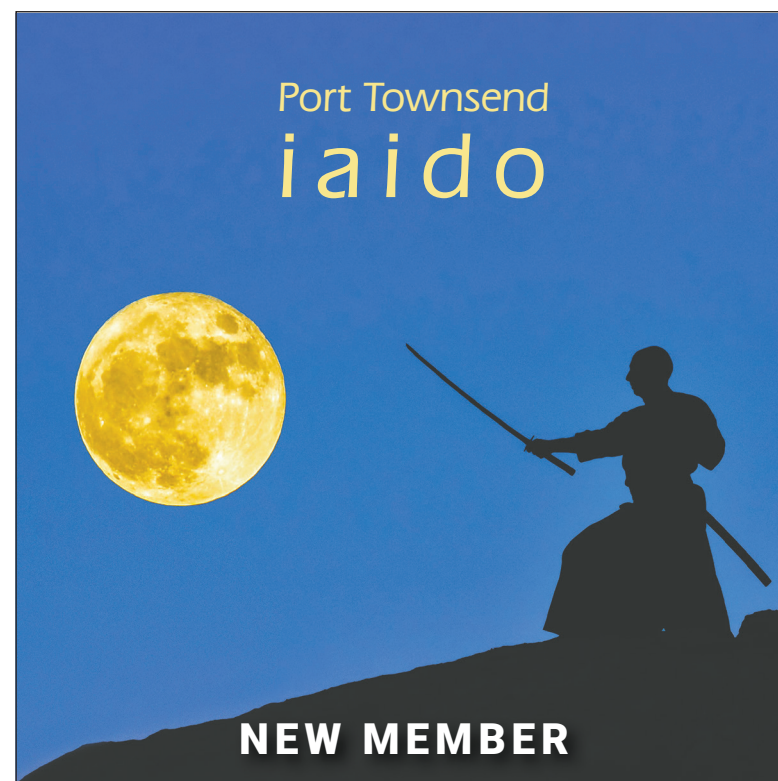
Niki teaches Port Townsend Iaido every Monday night from 6-8 p.m. at Fort Worden.

"I love the fact that I'm teaching a Japanese martial art at Fort Worden in their ballroom," shared Niki. "It brings the martial and art aspect full circle."

Iaido, unlike the more well-known Japanese sword arts of kendo, which uses a bamboo sword, and Aikido, which uses a Bokken or wooden sword, and uses a real but unsharpened sword. It is a presentation art that does not involve contact with other practitioners. "I think of Iaido as moving Zen," shared Niki. "It's about smoothness, tactics and presentation, and I find that art mixed with culture a very fascinating blend."

Niki has always had a passion for Japanese swords and culture. He is part Japanese, and has close ties to Japan through his mother. In 1982 he went diving in Japan with his mother, and went to see the Grand Kabuki in Tokyo with tickets from her long-time friend Emperor Akihito. Niki shared that in the 60s, the then crown prince, also a marine biologist, read her book, "Lady with a Spear". While on a visit to Florida, Niki's mother took him on a dive one morning to show him a species of fish that he had been studying in the shallow reefs of Florida. "That's where I have the Japanese culture in me," shared Niki. "My mother was raised Japanese in New York City, and when she moved to Florida, her stepfather opened the first Japanese restaurant on the Gulf of Mexico."

For the last 16 years Niki has been training and teaching in Las Vegas and received his 4th degree black belt in Araki Mujinsai Ryu Iaido in 2018. He worked during this time as a safety diver and artist handler at



Cirque du Soleil's "O" show at the Bellagio hotel. Scuba diving, underwater photography and film production has been his lifetime passion and career that came by way of his mother, noted marine biologist Dr. Eugenie Clark aka the Shark Lady. The U. S. Post Office just announced they are coming out with a Eugenie Clark stamp next spring.

Niki moved to Port Townsend in April and began teaching Iaido informally outside at Fort Worden. Three months after he started the outside classes he received permission from Madrona MindBody Institute to use the ballroom.

"It's a very unique martial art that few people pursue," said Niki. "It takes a while to learn and it's all about subtlety of movement. There is not an age limit, but it depends on the maturity of the younger person. Moving a sword about takes consideration of people nearby you. Generally, all I have is beginners."

► Port Townsend Iaido continued on pg. 6



PRESIDENT'S REPORT

As we enter 2022 I know that I for one am battling COVID fatigue. I wear my mask and have gotten my shots and booster and still maintain social distancing. I have realized that for me, masks are like sunglasses- I am constantly misplacing them and have to carry spares in my pocket. Masks, not sunglasses, as I haven't given up on sunglasses altogether. I don't want to make light of what we have experienced over the past two years but it is tiring. Jefferson county has risen to the occasion and done what has been asked of us. Many organizations, such as your Chamber, have adjusted their programming to respond to the COVID restrictions as well as needs brought about by COVID. The COVID pandemic saw the Chamber innovate and offer new and valuable programs for its members as well as the community at large. In 2021, we offered small grants which went a long way to help small businesses. The grants made to small businesses this summer for marketing were well received, and in discussions with one recipient, will make a big difference.

Another innovation was the Chamber Café series. This program which went virtual due to the pandemic has brought valuable and informative information to the community- member and non-member alike. The Cafes have also given our business community numerous opportunities to meet with and ask questions of our elected officials- City, County, WA and Federal. This opportunity is invaluable. We have also had presentations on such wide-ranging issues as Climate Change, COVID protocols, new businesses and also local exposure- Ludlow and Tri-Area.

SCORE is another service that we brought to the community and the opportunity of business owners to receive mentorship and participating in classes is invaluable.

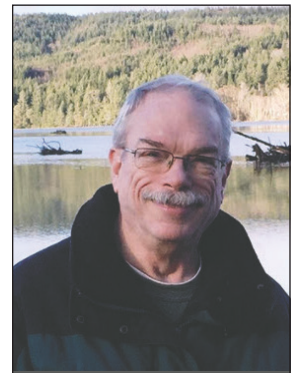
Innovations to the Visitor Information Center – the introduction of the BOT

and the Community concierge are often also cited as improvements. Our work with the City, Port of Seattle and the Olympic Peninsula tourism group has been critical. In addition, the chamber has been a partner with the local public health department in disseminating the latest protocols and guidance to the business community.

In 2022, you can expect additional innovations and programs from the Chamber benefitting our local businesses. One such initiative will be the establishment of a non-profit foundation which will be able to expand the amount of funds available for grants, scholarships and programs.

The end of the year will see a change in Board members as Brian Kuh, representing Team Jefferson, Jefferson County Economic Development Council (EDC), is rolling off and will be replaced by Cindy Brown, the new Executive Director of the EDC. Also leaving after many years on the Board and two terms as President and serving this past year as past president is Karen Best. Thank you, Brian and Karen for your years of service.

We are very excited for the new programs we are implementing in the new year, including expanding the community development fund and starting the Chamber Foundation! We look forward to working with everyone in building up the Jefferson County business community!



Richard Tucker





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

DIRECTOR'S UPDATE

2022—it's amazing that it's here after a busy holiday season, the calm of new beginnings along with the excitement of plunging headfirst into those plans we made a few months back without the clarity we thought for certain would be available by now on this pandemic's end.

Looking back, the end of 2021 had our Washington State representatives sharing the annual State of the State Chamber Café with our business community and providing valuable insights to their projections for the future as well as their work on our behalf. The questions they answered from the business community were provocative and dug deeply into budgets, philosophies, and legislations. We are grateful that they continue to share their time with this community and represent us so diligently. Thank you, Representatives Chapman and Tharinger!

The Chamber has been scheduling Chamber Café's for 2022 and still has a few opportunities open if you have concepts you'd like us to explore, please reach out to us. We always welcome your input. Q1 will remain a Zoom quarter for Chamber meetings, although like you, we hope we can re-enter the "in person" interactive world soon. Right now, it seems our community does not have the appetite for live events however strong the desire is to see each other socially again. One positive of several about Zoom meetings is that we record Café's so

if you cannot attend, you can catch up with the ones you missed a few days after they happen by checking in on our YouTube channel. Better still, subscribe to the channel so you'll know when new content is uploaded. No membership in the Chamber is required to attend a Zoom Café or visit our channel.

Did you know you can get your information and news on the Chamber Blog? Just email us your post and we'll push it to our blog. We may have to edit a bit—this is a benefit of membership. Our other member benefits have been enhanced for 2022 along with some of our community activities including the Community Development Fund which has assisted so many businesses in 2021 and a new grant opportunity coming this month.

We thank the team at the Chamber for their work through the many changes and challenges of 2021 and hope for a calmer, productive year for them and all of you.



Arlene Alen

MEMBER UPDATE

Article and Images courtesy of the Port of Port Townsend

The Jefferson County International Airport is on tap to receive \$790,000 over a five-year period as part of the federal infrastructure package recently approved by the U.S. Congress.

The funds are not yet in hand. That is a process that involves presenting specific projects to the Federal Aviation Administration (FAA) which then approves funding per project, according to Deputy Director Eric Toews of the Port of Port Townsend.

However, the Port has a wish list in hand, all of it part of the airport's Master Plan, said Toews.

Even now the Port is moving ahead with the design, engineering and permitting needed for a second taxiway connector for the recently rebuilt runway at JCIA. That will be designed in 2022 and constructed in 2023, Toews said.

Further ahead are other possible improvements that would receive a shot in the arm from the federal funds.

They include:

- A terminal of up to 1,000 square feet. Toews noted that this would primarily be for visiting pilots so they can file flight plans out of the weather, use a computer or wait for ground transportation to arrive. There currently is no terminal for pilots at JCIA.



- An above-ground fueling tank and station.
- A new shed for the Port's maintenance equipment at JCIA.
- Additional safety equipment, markings and lights.

These improvements should accelerate the Port's goal of making JCIA a more vibrant, active place for the public and for visiting pilots, said Toews.

They would go hand-in-hand with another Port goal of expanding hangar space at JCIA.

"There are lots of aviators who would love to base their aircraft at JCIA," said Toews. "There's not a place to do that right now."

Toews said he envisions the Port working with the private sector to meet that demand.

Adjacent to the airport, the Port owns 19 acres of land that has already been zoned for non-aviation uses and activities. Toews said low-impact development of that for light industrial purposes would further add to the energy and job-creating potential of JCIA.

"That remains an objective for the Port, in addition to hangar development," he said.



Airport Cutoff Rd.,
Port Townsend, WA 98368

NEW MEMBER

Kinship HR

Article and images courtesy of Kinship HR

Kinship HR, like many businesses launched during the pandemic, was born out of a desire to connect more deeply with this vibrant community. Kinship's mission is to amplify community success through small business support and human resources solutions.

After launching in January 2021 with the help of Olympic Peninsula nonprofit CIE (Center for Inclusive Entrepreneurship), Kinship has worked with clients including EDC (Economic Development Council) Team Jefferson, Fort Worden, and multiple local nonprofit organizations and growing businesses. Recent work has included spearheading recruiting efforts, improving employee handbooks and company policies, developing resilient COVID-19 adaptation and compliance systems, implementing performance management systems, and coaching mid-level employees through their own professional development. Services are both project-based and ongoing and range from one-time actions to full HR administration. Each partnership is personalized and maintained through honest and accountable relationships.

Kinship is owned and run by KC Upshaw, a Port Townsend resident with years of small business management, nonprofit leadership, and human resources experience. KC is a certified PHR (Professional in Human Resources), having earned her HR Management certification through Cornell University and BA in Public Affairs at Seattle University.

After over a decade living in Seattle, she witnessed the incredible community involvement in Jefferson County and moved to Port Townsend several years ago to find a true sense of place, both personally and professionally. She quickly gained respect and admiration for the many artists, entrepreneurs, and community organizations in the area. Many of these businesses are strong and growing, but

► Kinship HR continued on pg. 5



COMMUNITY UPDATE

La Cocina Port Townsend

Article and images courtesy of La Cocina

La Cocina Port Townsend, located downtown next to the Rose Theater, is a newly opened Mexican American café that features freshly made, authentic Mexican food. Owned and operated by couple Cassandra and Lissette Garay, they designed La Cocina PT to be a casual, modern style taqueria meets café. "We want people to come in and enjoy the things they eat and drink with us. We really wanted to focus on what people are consuming and let the food speak for itself," shared Cassandra.

Their specialty is tortillas and all of their corn tortillas are made to order with organic heirloom corn that is pressed with a specialized tortilla machine that can produce up to 200 tortillas in an hour. When you bite into their corn tortilla or their freshly made tortilla chips, you can taste the freshness!

Their flour tortillas are all rolled out by hand following traditional practices in Mexico. Each flour tortilla is unique in its own way. Served warm, the tortilla is meant to be soft, light or fluffy. Their burritos and quesadillas are a special treat with the freshly made tortillas-something Lissette's grandmother did for the family while Lissette was growing up. Lissette remembers her grandmother making large stacks of tortillas for her family before anyone was awake. Now this practice

is something Lissette and her team continues so people can feel that warmth that comes from the kitchen.

The pair are looking forward to offering some unique experiences at the restaurant in 2022. You can look forward to joining them throughout the winter and early spring for a food and beverage tasting menu a few times a month, highlighting Chef Lissette Garay's three Michelin star training. The Garay's want

to share an elevated side to Mexican cuisine while pairing dishes with locally made alcoholic beverages featuring local wineries, cideries, breweries and tequila.

If you have not yet come into La Cocina Port Townsend they hope you take a moment to stop by and enjoy freshly made, authentic Mexican food.

Currently, the café is open and serves brunch five days a week where guests can enjoy Mexican classics like chilaquiles, huevos rancheros or a "Mexican" eggs benedict. They can also enjoy a great cup of coffee or espresso provided by local coffee roaster Sunrise Coffee which created a great custom Mexican roast blend for their house drip coffee.

The Garay's look forward to being open during the entirety of summer for the 2022 season and completing a full year of being open come July 2022. Although it has been difficult to open a business in the middle of the pandemic, they are hopeful for the next year and are excited to be open. So far, they have had great community support and are appreciative of everyone's patronage. They wish all of the local businesses a great 2022 and hope everyone has a fantastic new year ahead!



221 Taylor St., Port Townsend, WA 98368
360-207-1919 • www.lacocinapt.com

Introduction to the North Olympic Peninsula Resource Conservation & Development Council

Article courtesy of NODC

The North Olympic Peninsula Resource Conservation & Development Council (NODC) empowers the North Olympic Peninsula to invest in and pursue its own economic and environmental destiny. As the Economic Development District for Jefferson and Clallam Counties, NODC works with local governments, community organizations, tribes and businesses to improve the economy, environment and quality of life in the region.

NODC plays several different roles in the region. As the regional Economic Development District, NODC produces a Comprehensive Economic Development Strategy (CEDS) every 5 years with annual updates in between. It also supports economic development in key sectors identified in the CEDS, such as farm & food, forestry, marine trades, and tourism. NODC also acts as a convener on regional issues such as broadband expansion and climate change planning. Finally, NODC sometimes implements projects that fill gaps, taking the lead on project development and coordination as needed. Several current projects provide advising and technical assistance to area businesses.

NODC executive director Karen Affeld explains, "When it became clear that Covid-19 was going to cause many shoppers to move mostly to online shopping, we thought that would cause a hardship for local businesses that had previously relied on walk-in traffic, businesses without websites or a social media presence. We're thrilled to help fill that need." Thanks to funding from the Economic Development Administration's CARES Act Economic Recovery and Resiliency grant program, NODC offers free, practical, confidential, hands-on help and coaching for website development,

ecommerce, and social media marketing to businesses affected by Covid-19.

"This is also an opportunity for local businesses to attract consumers from off the Peninsula. As locals and tourists return to stores, the digital advantage of a strong website and current social media presence will remain, enabling a connection to our beautiful area," shared Susan Shoemaker, NODC Business Assistance Specialist.

Assistance could include development of a new website or e-commerce site or assistance in setting up social media accounts and planning content. If a business already has a website or social media accounts, NODC can help with evaluation of your current online marketing strategies and platforms, including social media, business website, e-commerce site, and Google Local listing. All of these services include practical, hands-on coaching and training to make sure the business owner is comfortable with the new tools. Visit NODC's website or contact Susan Shoemaker at susan@noprkd.org, for more information.

NODC also provides free, in-depth technical assistance to farm and food businesses in Jefferson and Clallam Counties. According to executive director Affeld, "NODC heard from area farmers that business advisors didn't always understand the unique challenges of farming, and that getting into town to attend training or seek advice was often impossible. NODC's assistance for farmers is provided by staff and consultants who have both business expertise and farm and food business experience and they'll meet with you at your farm or business." NODC's farm and food business advisers can help with business planning and analysis, finding farmland to

buy or lease, accessing financing for your business, thinking about succession planning and much more. Visit NODC's website or contact Sustainable Agriculture Coordinator Mark Bowman, mark@noprkd.org, for more information. This project is supported by a grant from the USDA Rural Business Development Grant program.

This year, NODC also completed a new 5-year Comprehensive Economic Development Strategy for the region through a process that involved representatives from local governments, economic development organizations, the social services community and local businesses. In addition, a regional climate change planning project has just begun, providing resources for local communities to prepare for and mitigate the effects of climate change in the coming years.

NODC is a small organization, working primarily behind the scenes, collaborating with local governments and other partners to create a thriving, sustainable economy across the region. Our monthly meetings are open to the public and include presentations on topics relevant to economic development in the region. For information, follow NOPRCD on Facebook or check out our web site at <https://www.noprkd.org>. Executive Director Karen Affeld can be reached at karen@noprkd.org.



► Kinship HR continued from pg. 4

still too small to require a full-time Human Resources professional on-staff. Through Kinship, KC is able to offer one-time or ongoing support to the valuable businesses that make Jefferson County so unique.

This past August, KC was awarded the Jefferson County Chamber of Commerce Community Development Grant. This grant will enable Kinship to pursue marketing tools and resources to build the business in 2022 and strengthen even more of our beloved local organizations.

What sets Kinship and KC apart is the truly personal approach. There are countless corporate and digital platforms for HR management, but none work collaboratively and with a true understanding of place and presence like Kinship. It's KC's mission to work with small businesses, where individualized efforts could have real impact on the future of the company and its people. The pandemic has shown us that our businesses are vulnerable and needs can arise at any time--having a local resource for administrative and HR support keeps businesses agile.

We envision a thriving local small business

community where leaders can focus on their passions, assisted by Kinship to overcome administrative and human resources challenges with sustainable growth in mind. If you're interested in learning more about Kinship HR or setting up a complimentary initial call, visit www.kinshiphr.com.



www.kinshiphr.com
kc@kinshiphr.com

MEMBER UPDATE

Northwest Maritime Center

Always something new

By Jake Beattie, Executive Director, images courtesy of NWMC

“We’re starting a high school and buying a hotel.”

It’s a shocker, all true, and fast becoming my favorite way to summarize how bizarrely busy things are right now at the Northwest Maritime Center. More than restoring to pre-COVID activity levels, here at the NWMC we are already back to 50 employees and surging past our January 2020 benchmark with a slate of new ventures.

The Northwest Maritime Center is a lot of things and, even before these newest additions, it’s probably more than you know. Our genesis goes back 45 years to the founding of the Wooden Boat Festival, and we’re still the stewards of that event. We’re also the adventure races of the Race to Alaska and SEVENTY48, the scrappy supply of Marine Thrift, and the regionally circulating magazine 48° North. At our center is our campus that houses education and programs for all ages: sailing lessons, boatbuilding, training mariners on our ship skills simulator, summer camps for kids, a maritime branch of our public library system—there’s even a community of rowers who call our campus home for their early morning exploits. Our campus has something going on seven days a week, twelve months a year.

School programs are our mainstay, and students are on campus five days a week: 7th-grade programs, offerings for adjudicated youth, and the Port Townsend Maritime Academy that enrolls juniors and seniors from as far as Gig Harbor in an immersive, yearlong program that is an onramp into maritime employment. It’s this track record of success that got us invited to help start our region’s first maritime high school in South Seattle. To facilitate learning both down south and here in PT we purchased the M/V Admiral Jack, thanks to a



generous donation, and then converted it into a floating classroom for the school year. In the summer, the plan is for it to engage students and visitors on Port Townsend Bay. Look for how you can get out on the AJ come June.

...and we’re buying a hotel. As you may already know, the NWMC has purchased the Swan Hotel. Why? Both to allow for future growth of our campus and to better connect the learning opportunities with available lodging. Our program staff is already retooling our offerings to encourage more “Stay and Learn” style programming.

What’s next?

To facilitate incorporating the Swan’s operations into the NWMC mothership, later this year we’ll be starting on some renovations

to turn our existing retail space into more of a visitor and registration center for hotel guests and class attendees alike. We’ll also be adding some wayfinding and interpretation to better convey our mission.

Additionally, planning is underway for a new building in the gravel lot across the street. This new building will increase our classroom space and learning opportunities.

It’s been a long road back from COVID, but back we are. There is always something going on down here—hope to see you soon!



431 Water St., Port Townsend, WA. 98368
360.385.3628 • www.nwmaritime.org

► Port Townsend Iaido continued from pg. 1

The version of Iaido that Niki teaches is Araki Mujinsai Ryu Iaido. “The founder of our school fought in battles in the 1500s, survived and synthesized his techniques into Iaido,” shared Niki. “Iaido is a presentation of each samurai’s technique. It’s rare in the U.S. to find an old school form of Iaido like I teach. I feel very fortunate that I got to learn under an instructor in the old school.”

For anyone interested in Iaido, Niki shared, “I generally want people to come in and try a few classes to see if they like it...I do think that Iaido is nice in this community because it’s a presentation art. In Iaido your presenting technique standing as an individual with at least 15 feet between the next person. It’s easier on the body that way. I believe it’s a unique opportunity for someone that enjoys Japanese culture to try or practice with a Japanese sword.”

Porttownsendiaido.com • 702.349.1703



Northwest School of Wooden Boatbuilding

Teaching Craftsmanship in 2022

Article and images courtesy of Northwest School of Wooden Boatbuilding

While the Boat School's hands-on approach to learning and focus on craftsmanship has been a constant over the past 40 years, it also adapts the curriculum, equipment and facilities each year to keep pace with the industry. Here is what is happening in 2022.

In the 12-month Boatbuilding program, students practice and hone their skills by building boats under the guidance of instructors who have deep experience in the trade. Each year the school builds diverse types of boats. Chief Instructor Sean Koomen describes the approach, "One incredibly unique thing about this program is that we build all different kinds of boats and different designs. We build boats from 8 to 30', using different construction styles including plank on frame, lapstrake, and different kinds of wood composite boats, and for many different uses – power, sail, row. This variety helps the students learn alongside the instructors. Instructors are having to learn about that design and construction process and students have a chance to see and develop a real world problem-solving skillset."

In 2022, students will be constructing about a dozen different boats using both traditional methods where solid wood is held together with fasteners and more contemporary projects which use adhesives to hold the boat together. Students working on the contemporary projects will be practicing techniques such as strip planking, vacuum bagged cold-molded construction, birdsmouth spar building and laminating as they build a 12' sailing canoe and a 15' catboat. Boats built using these methods will generally be stiffer and lighter. Students will use more traditional methods to construct a lapstrake hull for a 26' Nordic Folkboat (with an electric pod drive) and carvel planking on a 24' Troller (with a Beta diesel engine). Several smaller sailboats are in the mix and students will learn to do fine detail work to finish up the 17' Rangeley Guideboat.

The three-year-old Marine Systems program has an increased class size of 18 students. The course blends theoretical learning and hands-on practice for people seeking to work as entry level marine technicians, and covers marine electrical, marine plumbing, marine corrosion, outboard engines, diesel engines,

steering and controls, propulsion, HVAC and hydraulics. In their program every student will practice mastering hands-on systems installation using new simulators in the classroom where they will practice working on installing multiple systems in tight quarters that are shaped like the interior of a boat. These simulators were designed by the Systems Instructors Kevin Ritz and Jordan Primus and custom-built by Boatbuilding Instructor Leland Gibson.

The program is also expanding the opportunity for hands-on learning through the acquisition of 24 new Suzuki outboard engines and 24 new Beta diesel marine engines, thanks to a grant from the U.S. Department of Commerce, Economic Development Administration. Each student will perform routine maintenance on their own engines for those sections of the course.

The Boat School is steeped in tradition and craftsmanship while also teaching skills relevant to contemporary jobs. The school's Program Advisory Committee meets twice a year to give input on the school's curriculum and the resulting skills of its graduates. One example where this input is shaping the school's teaching is that the school is adding new content on electric propulsion during 2022.

This year the school's 7-acre waterfront campus in Port Hadlock continues to evolve as well. The boatbuilding classroom moved up the hill to the Mezzanine in the Hammond Building, which allowed for expansion of the waterfront shop in the McPherson Building to accommodate 12 students. In response to pandemic uncertainties the school converted the skin-covered "Rubb Shelter" to a backup covered outdoor classroom space and is building additional picnic tables to accommodate students eating outside on campus.

Admissions open this month for the classes starting October 2022. Enrollment interest remains high and classes are expected to fill quickly. To view a video recording of the school's November 2021 Open House or to schedule a tour, please email admissions@nswsb.edu.

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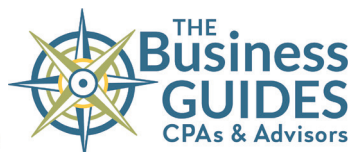
Thank you for your ongoing
support of the Chamber and
our community.

President's Circle

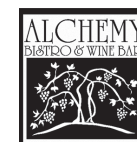


City of Port
Townsend

Community Visionaries



Community Investors



1ST SECURITY BANK

Share your Interests – Volunteer with the Chamber as a Community Concierge

Are you a foodie? An adventure seeker? A trail hiker? A local wine connoisseur? The Chamber of Jefferson County is looking for passionate volunteers who would be willing to spend a few minutes answering emails or having brief phone conversations with visitors interested in 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. Invest a small amount of time, or spend a few hours at the Chamber once the state allows it. To volunteer or get more information, contact: director@jeffcountychamber.org.



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