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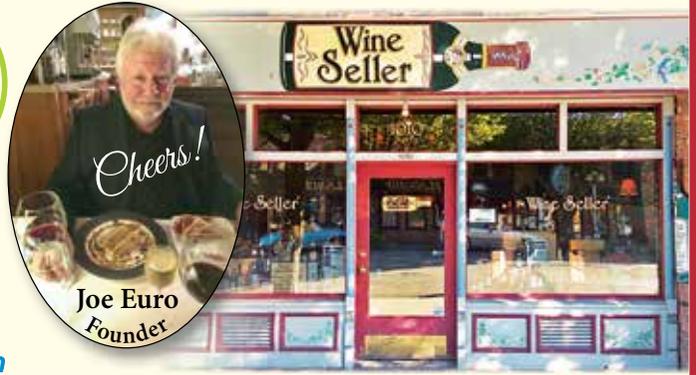
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PUBLISHER: LLOYD MULLEN

MANAGING EDITOR: MEREDITH JORDAN

STORIES BY: KIRK BOXLEITNER, ALEX FRICK, TOM MULLEN, MITZI JO GORDON

LAYOUT & DESIGN: LLOYD MULLEN

MARKETING: CYRUS GUBELMAN, KACHELE YELACA

HOW TO GET AHOLD OF US:

226 Adams St., Port Townsend, WA 98368

LLOYD MULLEN

lloyd@ptleader.com • ptleader.com • (307) 275-0698

MEREDITH JORDAN

editor@ptleader.com • ptleader.com • (360) 385-2900

CYRUS GUBELMAN

cgubelman@ptleader.com • ptleader.com • (360) 385-2900

ABOUT THE COVER:

Children play in uptown Port Townsend at the Jefferson County Farmers Market in late June. More images from the same day on pages 36 and 37. *Photo by Lloyd Mullen*

TRUST THE PROCESS

BY MITZI JO GORDON

Inside his studio, nestled beside a low cluster of storage buildings on Seton Road, glass artist Patrick Forrestal crafts gem-hued treasures. He described his practice as “an interesting combination of frustrating and meditative.”

“When you’re doing it, you can’t think about anything else,” Forrestal said. “The normal problems of your day or things you’re worrying about have to fall to the wayside briefly.”

During Hood Canal Fjord Fest on May 25 and 26 in Brinnon, visitors watched Forrestal’s process firsthand as he conducted a series of live demonstrations, manipulating hot glass for the crowds throughout the weekend. Every Sunday in June, he was at Chimacum Farmers Market at 9122 Rhody Drive, sharing art and information.

Specializing in lampwork and traditional Italian-style glass, he presents demos throughout the year at events like Strange Brewfest and the Wooden Boat Festival. These live presentations often lead to commissions and repeat customers for Forrestal, who’s been working with glass since 2005.

“Glass just took over my life in terms of interest and passion, after I got my hands on it,” said Forrestal, who makes colorful one-off art pieces, and household items like fluted bowls, drinking glasses, and pendant lights, as well as



PATRICK FORRESTAL USES WET
NEWSPAPER TO HELP SHAPE
THE MOLTEN GLASS.
PHOTO BY
JASMINE TEAGARDEN



other commissioned work.

He also creates memorial glass, which incorporates the ashes of a client's loved one into art.

Graceful vases and shiny pumpkins bloom from the furnace at Port Townsend Glassworks, which Forrestal launched as a sole proprietor in April 2020. He noted that was right at the beginning of COVID. "I am so fortunate

to still be in business."

He moved to Port Townsend from Chicago about 20 years ago, and began his journey as a glass apprentice while working full time in the kitchen at Water Street Brewing. He became enthralled with the process of melting and shaping glass, drawing inspiration from contemporary artists such as Dale Chihuly. Forrestal started working for an artist in a converted firehouse on Whidbey Island, where he commuted up



FORRESTAL BLOWS INTO STAINLESS STEEL PIPE TO INFLATE THE GLASS. PHOTO BY JASMINE TEAGARDEN

to six days a week for about six years.

“It was really just the draw of working with your hands and the draw of fire arts in general, taking something and ... manipulating that shape, when it’s something you can’t touch,” Forrestal said. “They call south Whidbey ‘Murano West,’” he added, a reference to Murano, Italy that well suits the area’s renowned community of glass artists.

Forrestal, who also holds a bachelor’s degree in psychology, set up his first glass workshop in a former garage. Connecting with talented locals, he found a supportive community among people like glass artist Mingo Middleton and tool craftsman Jim Moore.

“[Moore] has been a really big part of me feeling like I can do this in Port Townsend,” he said. Discussing some of the challenges he sees local artists face, Forrestal emphasized the importance of work space and foot traffic.

“A lot of people work out of their homes and don’t have that ability to invite visitors,” he said. “The majority of summer tourists, if you’re not downtown somewhere, will come through here and not ever know you exist.”

“Many people in Port Townsend who do art full time are not able to afford a retail space downtown. That’s a big part of exposure. I’m lucky enough that I have a small space, a room with finished products you can come and shop.”



CORK PADDLES FLATTEN A GLASS VASE. PHOTO BY JASMINE TEAGARDEN

Forrestal became a certified welder before focusing on glass full time. He credits his family —wife Anna, children Eva and James, and their dog Layla — as “a huge part” of his inspiration and motivation. He now sells at several artisan markets each year and is a member of Port Townsend Arts Guild.

This summer he hopes to offer more private glass-blowing experiences and classes. Forrestal envisions one day growing into a space with tall ceilings where he can run a furnace full time. “I’m always looking for that next perfect spot that’s maybe a bit more visible to the public, and where I can offer classes on a walk-in basis,” he said.

During the past few years Forrestal has brought on more teenage apprentices, and mentored local teen Finn Evans on a project for Sunfield Waldorf School.



HANDMADE TOOLS FROM ITALY, JAPAN AND LOCAL GLASSMAKER JIM MOORE. PHOTO BY JASMINE TEAGARDEN

“I started off working on the torch, making little pendants and things like that,” Evans said. “As I got better, I was able to make more intricate marbles with flowers in them, although it was hard to make them perfectly round. Mingo [Middleton] was also a big help and was very encouraging.”

Forrestal hopes to establish an after-school program to offer more glass apprenticeships

for teens.

“Glass teaches you to try to be patient and not get too frustrated, or become too attached to anything before it’s done,” Forrestal said.

“You can make a beautiful piece and put it in the oven, and it might break in the oven overnight. Sometimes you have to let go of that a little bit.”



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HIT THE PAWS BUTTON

BY TOM MULLEN

As he neared his 18th birthday, his mother gave him notice.

“She said, ‘you either go to college and live here, rent free, or you start paying rent.’ So I got a job in my neighborhood at the Montecido Pet shop. I worked for seven years there and then a feed store for four years,” Craig Dotson recalled of his foray into the business of caring for animals.

While still in high school he worked for a veterinarian in the Santa Barbara area, cleaning kennels. He was encouraged by the doc there, to think about pursuing a degree in veterinary science.

“When I worked at the vet clinic I would watch them spay and neuter and perform the amputations, so the vet said to me, ‘If this doesn’t gross you out, you should become a vet.’” Dotson said he felt he would rather pursue the nutritional path to animal wellbeing.

“I wanted to get into preventative medicine, so the animals wouldn’t need as much medical care as they age,” he told *The Leader*. When he first met his wife, she had already been spending some of her summers in Port Townsend. When his roommates decided to relocate here, he decided to come take a look for himself. That was 22 years ago.

It was inevitable, then, that he would meet Bonita.

“Bonita was the woman who owned the shop when I first moved here and she was like a mother to me. She left it in her will that I would get the business at a specified amount so I kept the name in her honor.”

Bonita had build a loyal customer base and for years, Dotson said, residents of Clallum County had been asking that Bonita’s Four Legged Friends open a store in Sequim. In 2017, Dotson “decided to plunge in and do it.”

Now he spends some days in Port Townsend and others in Sequim, where a shop cat and his rescue dog, Daisy, greet customers.

Dotson said that his staff has been essential to the survival of his business through the pandemic.

“During COVID I kept all my employees employed and wouldn’t pay myself for several months, but I did not lay anyone off. I still love coming to work — I’m 51 and I’ve been doing this since I was 18,” he said. “We’ve always had good loyalty, especially in Port Townsend since we’ve been here so long.”

After all the years working in nutritional science, Dotson said he’s noticed a few things that work for four-legged and two-legged animals alike.



DAISY GETS A TREAT FOR BEING A GOOD GIRL. PHOTO BY TOM MULLEN

“One of my former bosses recommended MSM glucosamine chondroitin. She would take a teaspoon with her orange juice every day and when she was 73 she was still playing tennis every day. She swore that if it wasn’t for the MSM she wouldn’t be able to do that. How it was explained to me is that it puts a gelatin solution between your bones so it’s not bone on bone in your joints.”

Another recommendation is to be wary of certain grains.

“My biggest thing that I tell people is that, whatever you are feeding your dogs, make sure there’s no byproducts — no corn, no wheat, no soy.

“Just like us, dogs cannot digest corn — it’s a useless filler. It’s a binder.”

“But you can use rice and other grains that are digestible.”



WHEN FURNITURE IS ART

JOGLO REFLECTS THE INHERENT BEAUTY
OF JAVANESE CULTURE

BY ALEX FRICK

Since 2009, Joglo has been Port Townsend's go-to spot for custom forever furniture and home décor.



PHIL CHRISTOFFERSEN GOES OVER HIS SCHEDULE BOOK AT THE RECEPTION DESK JUST INSIDE JOGLO. PHOTO BY MEREDITH JORDAN

The term "Joglo" refers to the architectural housing style associated with the aristocrats of Javanese culture. Java, one of the Greater Sunda Islands of Indonesia, is the culturally rich social epicenter of the islands. A joglo is an intricately carved, four-beamed structure made of teakwood that is the centerpiece of a traditional Javanese home.

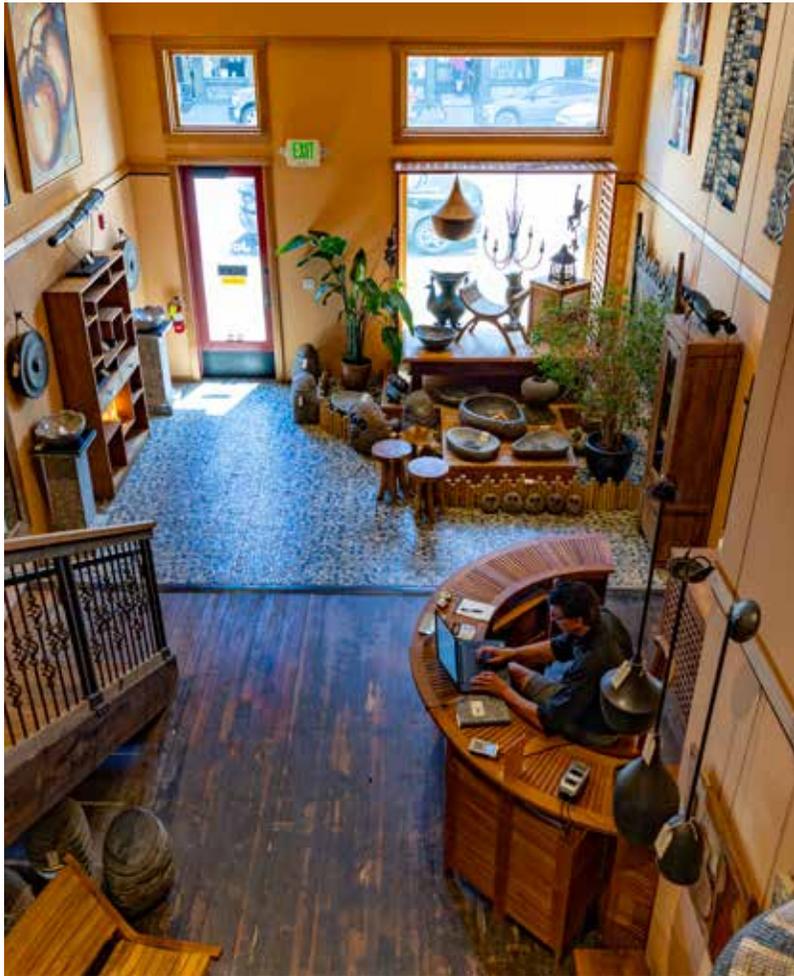
Guests opening the front door of Joglo at 830 Water Street are instantly welcomed into a warm Javanese gathering place for friends and family.

"I love to visit Joglo and see all the wonderful art and furniture pieces they offer," said Laura Coolley, a Seattle resident who was in the shop in May. She called herself an "Indonesiaphile," explaining that she lived in Central Java for two years. Joglo goods provide mementos of her time in Indonesia, and she visits the shop every time she comes to Port Townsend.

When Phil and Bonnie Christoffersen opened Joglo in 2009, they envisioned bringing Javanese craftsmanship from the island of Java to Port Townsend with sustainability and durability in mind. Phil explained that teakwood is an essential part of that vision.

"Most of our furnishings are made with reclaimed teak, so it's a great story about old buildings, warehouses, and structures that are being taken down and replaced with newer building materials. But all that wood is salvaged, and it's cleaned and re-planked and utilized in furniture manufacturing," he said.

Teakwood is of particular importance to Javanese culture. Beyond being a commodity, teakwood shares a sacred value. Instead of golden commodities, few apart from Javanese aristocrats could afford these materials, let alone the means to utilize them, thus becoming a prestigious element in Javanese culture.



A LOOK AT THE FRONT AREA OF JOGLO FROM THE PALATIAL SECOND FLOOR AND SOME OF THE STORE'S MERCHANDISE. PHOTOS BY MEREDITH JORDAN (TOP) AND ALEX FRICK

Teakwood has unique characteristics that are unlike other types of household wood. The slow growing nature of teakwood creates an enduring quality that makes it a wonderful material for furnishings meant to last.

"They're forever, solid teak furnishings that we hope outlive us all," he said.

While teakwood furnishings were once considered exclusive to the elite, the Christoffersens designed Joglo with a focus on multi-functionality, flexibility and affordability. All the furniture is made of solid teakwood, which is excellent for indoor and outdoor applications.

"We have a lot of outdoor products as well as indoor. We are more design-based, so we influence and create a lot of our designs. So, it's not necessarily something for every room of the house. It's more about distinctive pieces that have an artistic and practical use but having an artistic feel," he said.

Joglo's designs are not limited to larger furniture. They also feature carefully crafted stools, pedestals, and tabletops, as well as artisanal home accents and lighting.

The focus on forever pieces is on full display with their handcrafted stone vessel sinks. Each stone sink is unique, carved from a variety of natural stones and petrified wood.

Joglo's pieces are individually created by craftspeople and artisans, including specialty pieces and custom designs.

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"We have a bronze artist that creates a lot of unique pieces for us. He does a lot of commission work with designs that we want to have him create. Another group of families do a lot of hand-pounded copper artistry. Then they have a lot of fiber goods," he said. We have collectible and utility-type textiles. We have a lot of baskets and woven goods that represent several different islands, primarily showing and preserving the craft of weaving throughout Indonesia."



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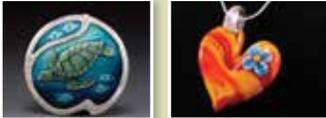
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CAMPBELL GETS SOME LOVE FROM A CUSTOMER'S PUPPY AND REMARKS, "WE SMELL LIKE THEIR COLOGNE, THEY JUST WANT TO ROLL ON ME." PHOTOS BY TOM MULLEN

MAKING IT A NUMBER TWO PRIORITY

D. J. Campbell went to school to learn how to develop software.

"To be frank, it just wasn't fulfilling. It wasn't making an impact on anybody. It was just meaningless work."

It was his uncle, Steve Paulson, who took Campbell under his wing. Paulson has spent decades in the septic business, and if ever there was a profession where a person's work could be appreciated, this was it.

"The knowledge that Steve was able to provide me was invaluable. He's been doing it 32 years and it really does matter who trains you, who teaches you. So I started off doing drain cleaning and repairing septic systems and from there I was looking at the different pathways into the industry. You can do inspections and septic design and so I went on my own and got my inspector's license."



Campbell now works for the locally owned Good Man Sanitation and he told The Leader that he derives great satisfaction from what can be a dangerous job.

"People die every week in this business. You open the tank, the gas hits your face and you fall in and drown."

While the threat of sudden death is real, people also become sick and can die from the smallest of adversaries.



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“In Africa, a lot of the kids die because they don’t have effective cleaning systems for their poop. There are things that live in those tanks that will kill you if left untreated — that’s the purpose of a septic system, to treat the micro bacteria that well, you don’t want it on you,” Campbell explained.

He admits that he needs to shower at the end of a day’s work, sometimes even stripping his clothes outside his home so as not to track in the deadly micro bacteria in which he often works.

“It’s not necessarily a job for the feint of heart. If you have a weak stomach, I mean, it is human waste and you can only clean a tank so well before you have to crawl inside of it,” he said.

During his brief interview with The Leader, Campbell’s smart phone was continually alerting him to potential problems. Summer, he said, is the busiest time of year due in part to the earth being easier to excavate when it is dry. On a typical day, Campbell starts my morning at 7:30, meeting with his service men.

“I’ve got to be available for them to help put out fires, like when a system fails or maybe there’s an angry client, I need to be available to let them know, ‘Hey, we can fix this.’ What I love about the job is helping people. The money is decent but the reason I do it is because at the end the of the day, I’m helping people.

“WE SMELL LIKE THEIR COLOGNE, THEY JUST WANT TO ROLL ON ME.”

“I like to specialize in keeping old systems alive for as long as possible,” he said. That’s because a new system cost anywhere from \$20,000 to \$60,000. “And if I can save people up to \$60,000 by doing a thousand dollar repair, that’s meaningful.”

Like a lot of blue collar jobs, his is a dying field but that notion, he said, inspires him. “If I don’t get up and do it, who will? And I know that I’m going to work ethically, that I’m doing the best thing for that customer and saving them money. Especially people who live in poverty. Say you have a septic system back up into your home, I’ve been there myself so I’ll go out there on Christmas Eve to help someone,” he said.

The most modern systems are proprietary in nature, and those high-end systems, Campbell explained, can produce Class A drinking water as a byproduct of the treatment.

“It’s pretty incredible what they can do now. I personally wouldn’t drink it just because of where it came from but in a pinch, you never know.”

In his down time, Campbell likes to spend time with his girlfriend and with family, hiking and fishing. He offers a few words of wisdom for anyone who owns a septic system:

“Do your routine maintenance. Yes, it’s dangerous work for me but it’s also dangerous for the resident. Have it looked at for the safety of the environment, for the safety of your family, the safety of the community and for the safety of your wallet.”





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ARTISTIC TOUCH TAKES OVER ANTIQU TYPEWRITER SHOP

BY ALEX FRICK



TYLER ZWIRTZ SHOWCASES A VINTAGE TYPEWRITER. PHOTOS BY ALEX FRICK

There is a brand-new owner of Type Townsend, an antique typewriter trade shop in the Flagship Landing Building at 1007 Water Street in downtown Port Townsend. Tyler Zwirtz, a typewriter collector and sculptural installation artist, purchased the business from Shelley French, who opened the shop in 2022.

Zwirtz plans to modernize the space and has rebranded the shop "Type Townsend Studio" to better reflect his vision. In addition to antiques and typewriters, he hopes to transform the store into an gallery for local artists and a place for creative minds to connect.

"I really want it to be a balance of all three: the typewriters, the antiques, and the art. Right now, I feel like it's very typewriter-dominant," said Zwirtz. "As an artist, I would love to showcase my art along with other artists in the area."

Zwirtz's sculptural installation art uniquely incorporates typewriters. He personally has collected 50 classic typewriters as a hobby. When he comes across an old typewriter, he attempts to refurbish it. If the repair is not possible, he will completely dismantle the typewriter and rebuild it to its original working order.

Within the mechanics of the typewriter, he found inspiration. His art features a reconstruction of a typewriter in its dismantled form, a large-scale representation of its functionality before the digital age with plenty of symbolism for an audience to interpret. "That's also why I got into this. I love the history and the mechanics and the engineering behind it all. This is my homage to typewriters," he said.

Zwirtz moved to Port Townsend in March. He said that buying a typewriter shop was not on his radar.

"When I first moved here, I was just kind of wandering around. I have this portfolio that I kind of share when I'm talking to other artists," he said. One of those artists said, "Have you seen the typewriter store in town?" That took him aback. "I said, 'There's a typewriter store!'"

Zwirtz visited the shop, which was closed, but former owner Shelley French let him in any way. He wandered about and told French how much he admired the store.



"Embrace it while you can," French said to Zwirtz. "I'm only going to be open for a few more months. I'm retiring. I'm closing down the shop."

That conversation got Zwirtz's gears turning. A month later, he sent French an offer, and the rest is history.

"This is exactly what I've dreamed of for the last 15 years since I've been collecting. I would love a space to display all of the typewriters I have and for everybody to see them. That's the beauty of this. I love being able to display things and let my audience be the public," he said.

Type Townsend Studio will offer the same services it did before the transition, but Zwirtz plans to modernize the business and the space. A priority for Zwirtz is shifting from a brick-and-mortar operation to introducing a digital element for the company.

"I would love to get things online and send them locally, or even deliver them. I'm happy to do that," said Zwirtz. "Same with incorporating art and antiques. I'll do that online as well."

Shoppers can still buy, sell, and trade typewriters and Type Townsend Studio will continue to offer repair and maintenance services.

Zwirtz said that the typewriter clientele in Port Townsend surprised him. In the brief time since taking over operation, much of his business has come from customers who use typewriters as a daily tool, not for nostalgic or style purposes. He said many people frequent the shop because the typewriters they use for shopping lists or other daily to-dos need maintenance or replacement.

"There's a lot that I'm still figuring out, but I have a lot of ideas that I also want to implement. People are coming in and asking or calling and saying, 'Do you have this, or you should do this.' I'm writing it down; I'm going to do that," Zwirtz said. "I have a lot of fun ideas. Over time, day by day, I'll be slowly implementing them and finding the right people to help me. I'm really excited to utilize the space.





ZWIRTZ COLLECTED TYPEWRITERS AS A HOBBY BEFORE BUYING THE SHOP. NOW HE EXPRESSES HIS ART THROUGH TYPEWRITERS.



MEET THE COAST GUARD

MEMBER WHO MAKES MEALS FOR
THE CREW OF THE CUTTER OSPREY



A U.S. COAST GUARD HELICOPTER REFUELS IN THE SALISH SEA OFF THE COAST OF JEFFERSON COUNTY. PHOTO BY LLOYD MULLEN

BY KIRK BOXLEITNER

Growing up on a farm in Missouri, Faith Langdon didn't see the ocean until she was 8 or 9 years old. It was quite a change for her to be stationed in Hawaii at 18, following her Sept. 14, 2021 enlistment with the U.S. Coast Guard.

"The Gasconade River was as close as I had to a coastline before that," said Langdon, who'd worked in the food service industry throughout her high school years, at steakhouses, pie shops and kitchens of tourist attractions local to the area.

It was that experience that led Langdon to take on a job that's essential to every branch of the military, even though many folks don't give it a second (or even first) thought.

Langdon is a petty officer second class and a culinary specialist in the Coast Guard. She serves on board the Coast Guard cutter Osprey, which is homeported in the Port of Port Townsend, where she serves as the independent-duty food service officer.

Langdon's grandfathers on each of her parents' sides of the family served in the military, and the Coast Guard appealed to her as "a life-saving branch of service," while she credited "an amazing teacher" in one of her high school technical programs with sparking her interest in the culinary arts, because "it allows you to be creative and get paid for it."

"You'll literally never be a starving artist as a cook," she added.

Langdon confessed to a bit of a people-pleasing streak in her enthusiasm for food service, although she also noted that hearty meals are an essential factor in keeping morale high. She strives to do that by making lunch for her shipmates on a daily basis when the Osprey is in port, and preparing three meals a day when on the water.

Unlike Navy culinary specialists on board aircraft carriers, who serve their crews four meals every 24 hours from supplies stored in bulk in huge walk-in refrigerators and freezers, Langdon often shops at Safeway to restock an onboard fridge and freezer. It is roughly the same size as the kitchen found in the homes of many civilian families.

With less than a dozen crew onboard the Osprey, and Langdon's food budget affording her slightly more than \$15 per crewmember, per day, she estimated that she spent a bit more than \$5,100 in May on keeping her shipmates fed.

"I try to source our meals as locally as I can, from places like Key City Fish and Aldrich's," Langdon said. "One of my favorite dishes to make is curry, because I like the complexity and depth of its flavor. The crew loves sandwiches and hamburgers. They're simple guys."

One of her shipmates, Fireman Colby Friday, chimed in to add his approval: "Her prosciutto sandwiches are so good, it's like a gift from the Lord."

Those crewmembers have nonetheless offered equally favorable and enthusiastic reviews of her experiments with tacos de lengua (beef tongue), ramen, oxtail stew and even eel.

Langdon appreciates how the Coast Guard, as a more sparsely populated branch of service, gives its junior-ranking members significant degrees of responsibility, including turns at steering some of its ships, while also affording them opportunities to rise up the ranks relatively quickly.

"We're treated like adults," said Langdon, who's currently pursuing a college education, with long-term aspirations of becoming an officer, and possibly a pilot, in spite of possessing no previous flying experience. "Out of all the officer specialties, it just seems like the coolest."



In the meantime, a mission-critical job rate, such as culinary specialist, can include a bonus of \$65,000 for a four-year enlistment in the Coast Guard, and Langdon has preferred serving in Port Townsend to her previous duty assignment in Hawaii.

"It's a beautifully quaint little town that I enjoy exploring," Langdon said. "Besides, I actually prefer colder weather."



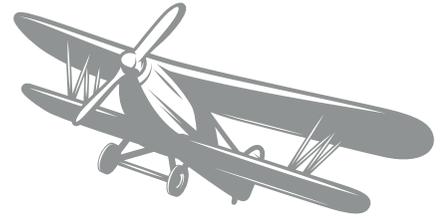
U.S. COAST GUARD CULINARY SPECIALIST 2ND CLASS FAITH LANGDON MAKES SANDWICHES, ONE OF HER SHIPMATES' FAVORITE LUNCHES, FOR THE CREW OF THE CUTTER OSPREY IN PORT TOWNSEND. PHOTO BY KIRK BOXLEITNER

Langdon still returns to her old high school on occasion, to take part in teaching some of the same sorts of technical courses that sparked her own interest in the culinary arts.

“It’s an opportunity to break the cycle,” Langdon said. “There are a number of places in the country where food insecurity is a really big issue. Once you join the Coast Guard, though, you’ll never have to worry about where your next meal is coming from.”







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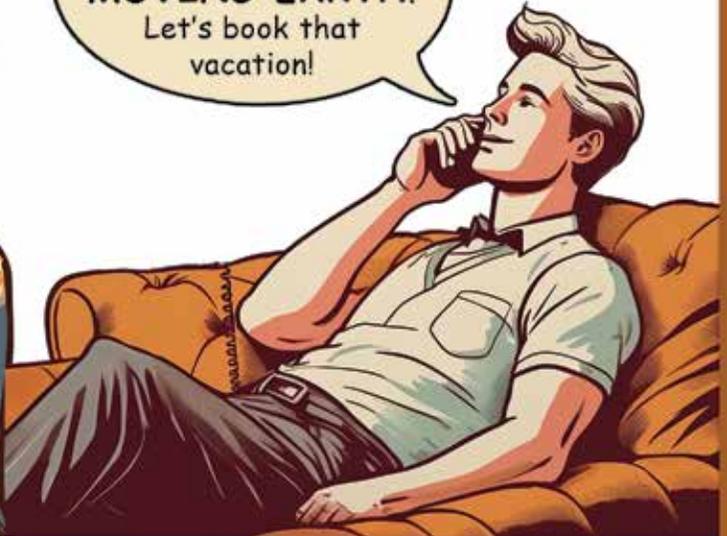
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