

LUNCHEON SPEAKER

Monday, April 1

11:45 a.m. – 1:15 p.m.

Elks Lodge, 555 Otto St., PT

Speakers:



Lys Burden, Interpretive Naturalist and Trail Planner/Builder, and Celeste Dybeck, Jamestown S'Klallam Tribal Elder

Topic:

Chetzemoka Interpretive Trail

Sponsor:

Jefferson County Historical Society



Luncheon Registration:

www.jeffcountychamber.org

Monday, April 15

11:45 a.m. – 1:15 p.m.

Fort Worden Commons, PT

Speakers:

Representatives from Skillmation, StrongerTowns, Maritime Discovery Schools Initiative, and Finnriver Farm & Cidery (FEED Program)

Topic:

Jefferson County Youth Opportunities Panel

Sponsors:

Clarity and Port Townsend Education Foundation



Luncheon Registration:

www.jeffcountychamber.org



The Chamber
OF JEFFERSON COUNTY

April 2019

Business Insider

Serving the Businesses and Citizens of Jefferson County

Honoring the Best in Business & Community

State Rep. Mike Chapman to Keynote Community Leadership Awards

State Rep. the Honorable Mike Chapman will be on-hand as several business and community leaders are honored this spring for their outstanding contributions to our region at the Jefferson County Community Leadership Awards.

Rep. Chapman is the keynote speaker at this marquee event from 11 a.m. to 1:30 p.m. Sunday, April 7 at the Old Alcohol Plant, 310 Hadlock Bay Road in Port Hadlock. This celebratory occasion, which includes a mimosa brunch, also features the unveiling of award winners in five categories: Business Leader of the Year, Citizen of the Year, Rising Entrepreneur, Young Professional of the Year, and Future Business Leader.

Tickets are \$45 and available to purchase online through the Jefferson County Chamber of Commerce website at www.jeffcountychamber.org. On the website, ticket buyers should click the "News" tab or visit the "Events List" to access purchasing options.

Familiar to many on the

North Olympic Peninsula as a former Clallam County Commissioner, Rep. Chapman has represented the 24th Legislative District in the Washington House of Representatives since 2016. In addition to having been a four-term county commissioner, he served for a decade as a local law enforcement officer and U.S. Customs Inspector. Most recently, Rep. Chapman was elected by his House colleagues to serve as Deputy Majority Whip and he serves as Vice Chair of the Labor & Workplace Standards Committee, and on the Finance, Rules, Rural Development, and Transportation committees.

This year's venue, the Old Alcohol Plant, is a waterfront hotel in a historic building with rich heritage and its own art gallery and restaurant. **Rental of the facility also helps those in need locally through the Old Alcohol Plant's partnership with Bayside Housing & Services, a non-profit organization that provides temporary supportive housing to low-income members of our community.** Learn more about Bayside's mission of providing transformative services to

those in need as they improve their quality of life at www.baysidehousing.org.

The Jefferson County Community Leadership Awards are made possible through sponsorships from numerous individuals, organizations and businesses, including New American Funding, Coldwell Banker Best Homes, Power Trip Energy, Port Townsend Vineyards, Fort Worden, and the Port of Port Townsend. Additional sponsors include The Business Guides, Sound Community Bank, Jefferson County PUD, Sirens Pub, Admiral Ship Supply, Centrum, Faber Feinson PLLC, North Olympic Salmon Coalition, Richard Tucker, and The Topsy Gypsy.

For more information, visit www.jeffcountychamber.org or contact the Chamber at admin@jeffcountychamber.org or 360-385-7869.



State Rep. the Honorable Mike Chapman is the keynote speaker for the Jefferson County Community Leadership Awards on Sunday, April 7 at the Old Alcohol Plant in Port Hadlock. Courtesy photo.



INN & RESTAURANT

Jefferson County Community Leadership Awards

Sunday, April 7 @ 11:00 a.m.-1:30 p.m.

Old Alcohol Plant, Port Hadlock

Tickets: www.jeffcountychamber.org



Supplement to the
March 27, 2019

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

Warm Welcomes & Welcome Changes

by
Executive
Director
Arlene Alen,
CPM, IOM



Arlene Alen

We are excited and wanted to share the news! Now available at the Jefferson County Chamber – brand new, user-friendly Newcomers Packets! As someone who relocated last year, I know this would have been helpful to me, especially if I didn't work at a Chamber where all the information was available. If you are new to Jefferson County or know someone who is, we now have a packet of resources ready for you to pick up. And even if you have been here for a few months, it'll still come in handy.

Relocating is difficult, let alone moving or starting a business along with that, but the good news is that we can help! We'll be holding our first 2019 Newcomers Welcome Meet-Up at the Chamber on Saturday, April 27 from 10:30-11:30 a.m., designed for those who have lived here for a year or less. Local government officials and community and business representatives will be joining us as we share what's happening in Jefferson County,

directly answer any questions you might have, and provide some of the information you may need to locate the resources to assist you (yes, Newcomer Packets plus sips and snacks included!).

If you are a Chamber member and want to be one of our sponsors for this event, reach out to us. We are excited to be able to bring these resources together to serve our community.

Head's Up for Headcounts

We have migrated to a pre-paid luncheon reservation system in order to provide you with the level of service and cuisine you have been seeking. Our Elks luncheons caterer, GBF Catering, needs an advance headcount to prepare the correct number of meals, and for some time now our guest speakers have been requesting a pre-event attendee count to best prepare for distributing handouts – *no one likes to run short on materials!*

While there may be some availability of food on-site, we cannot guarantee the caterers' ability to provide extra service so pre-registration is greatly encouraged. At least one month in advance, registration for each of our luncheons is open online on the Chamber website: www.jeffcountychamber.org.

CHAMBER EVENTS CALENDAR

Monday, April 1 @ 11:45 a.m. – 1:15 p.m.
Chamber Luncheon @ Elks Lodge, 555 Otto St., PT
Make Pre-Paid Reservations Online:
www.jeffcountychamber.org

Saturday, April 6 @ 9:00 a.m.
Ribbon Cutting @ Port Townsend Farmers Market, Uptown PT

Sunday, April 7 @ 11:00 a.m. – 1:30 p.m.
Jefferson County Community Leadership Awards @ Old Alcohol Plant, Port Hadlock

Tuesday, April 9 @ 5:30 – 7:00 p.m.
Business after Business Mixer @ Dove House Advocacy Services, 1045 10th St., PT

Monday, April 15 @ 11:45 a.m. – 1:15 p.m.
Chamber Luncheon @ Fort Worden Commons, PT
Make Pre-Paid Reservations Online:
www.jeffcountychamber.org

Saturday, April 27 @ 10:30 – 11:30 a.m.
Newcomers Welcome Meet-Up @ Chamber Office, 2409 Jefferson St., PT

jeffcountychamber.org.

Registering and making advance payment is easy. Chamber members can log in to the website with their credentials (if you can't remember them or never received them, reach out to us!), then go to the "Events List" and scroll to which luncheon you're planning to attend, and click through from there. For non-members, just go to the Chamber website, click on the "Events" tab, and follow the same path. The landing page will ask for credentials, but as you won't have any, just chose the "Not a member" option.

Celebrating Leadership

Washington State Rep. the Honorable Mike Chapman is our inspirational speaker for this year's Jefferson County Community Leadership Awards on Sunday, April 7. The event has migrated this year to the Old Alcohol Plant in Port Hadlock, where in addition to having a lot of fun, we are able to assist them and Jefferson County in their mission "to strengthen our community through housing, advocacy, and human services supporting social and economic independence" through

their partnership with Bayside Housing & Services.

Awards will be presented to business and community leaders in five categories, and tickets are \$45 and available online through the Chamber's website: www.jeffcountychamber.org.

Why Volunteer?

The Chamber is holding regular Volunteer Opportunity Meet-ups to get ready for the upcoming season, as an uptick in the Visitor Information Center is already noticeable. There are many reasons those of all ages choose to volunteer for the Chamber.

Justina Sutherland, a lifelong resident of Jefferson County who is just starting in her professional career, finds she's learning as much as she's giving. While she grew up here, she never had an opportunity to go into any of our hotels until going on our Volunteer Familiarization (FAM) Tour a few weeks ago. Now, she's an accommodations expert and so enthusiastic!

So why is Justina volunteering at the Chamber? In her words, "I volunteer at the Visitor Center because it helps me better my

career as a Realtor by learning more about my community and building relationships with so many wonderful people that give me great advice and guidance."

Justina also said growing up in this area has given her a unique view because she can draw upon her experiences and relate to adults as well as their kids. She said she most enjoys helping visitors discover great restaurants and fun activities like hiking trails.

"The best thing about volunteering at the Visitor Center is interacting with the other volunteers," Justina said. "They are so kind, and we all work so well together as a team. Also, I love hearing about each volunteer's background and travels!"

No matter what stage of life or career you are in, there are opportunities to serve our community through the Chamber and we look forward to finding you that perfect role!

Reach JCCC Executive Director Arlene Alen at director@jeffcountychamber.org and 360-385-7869.

CHAMBER CONTACTS

STAFF

Arlene Alen
Executive Director
director@jeffcountychamber.org
360-385-7869

Debbie Reid
Visitor Information Center/
Volunteer Coordinator
info@jeffcountychamber.org
360-385-2722

Reneé Mizar
Administrative Coordinator
admin@jeffcountychamber.org
360-385-7869

2019 BOARD OF DIRECTORS

Karen Best
President
Coldwell Banker Best Homes

Rob Birman
Immediate Past President
Centrum

Richard Tucker
President-Elect
Jefferson Land Trust

Sarah Hadlock
Treasurer
The Business Guides

Kris Nelson
Secretary
The Old Whiskey Mill, Sirens Pub,
Alchemy Bistro

Rebecca Benjamin
North Olympic Salmon Coalition

Cammy Brown
Peninsula Legal Secretarial Services, LLC

Siobhan Cauty
Jefferson Community Foundation

Robert Frank
Admiral Ship Supply

Heidi Haney
The Tippy Gypsy

Brian Kuh
EDC Team Jefferson

Luxmi Love
First Federal Bank –
Port Townsend Branch

Dena Marlett-Lopez
Sound Community Bank –
Port Ludlow Branch

Aislinn Palmer
Old Alcohol Plant, Bayside Housing

Dana Petrick
Coldwell Banker Best Homes

Scott Rogers
Aldrich's Market, Dogs-A-Foot

Stephen Sklar
Edward Jones Financial

Jessie Wedmore
Jefferson County YMCA

PHYSICAL/MAILING ADDRESS:

Jefferson County Chamber of Commerce
2409 Jefferson St., Port Townsend, WA 98368

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

MEMBER SPOTLIGHT

Clarity

Entrepreneurs are often the last to make time for planning. They launch new enterprises from a place of passion, a fabulous idea, or, as in the case of nonprofits, an obvious unmet community need. Often that vision, passion, and enthusiasm keeps the organization moving forward

without plans, processes, and systems – for a while. But as many an entrepreneur can attest, there comes a time when the number of spinning plates can threaten to overwhelm the organization. For those times, you need Clarity.

You Partner in Designing Financial Health

Clarity partners with clients to design financial and operational health for their businesses and nonprofits. Together with their clients, Clarity builds strategic, financial, and organizational plans that empower clients to stretch and reach their goals. From small to medium sized businesses and nonprofits, from bookkeeping software set-up, to financial oversight, to CFO-level services, Clarity partners with clients to create tailor-made solutions that keep them fit and moving forward.

Personalized Support

“People think of us as providing accounting and bookkeeping – which we do! But finances are also a lens through which we can see the overall health of an organization,” says owner Tina Flores-McCleese. “Often times when a business or nonprofit come to us, it’s because they are having trouble with cash flow. But when you peek into the accounts, you discover that the problem can be traced back to inadequate systems, high

employee turnover, or a loss of focus and vision.”

Clarity can help clients make sense of the opportunities to streamline, refine, or reinvent, and they can help identify and map the information that will allow for big-picture strategic decisions.

Authentic Relationship

Clients often say that what makes Clarity different is the sense of relationship – Clarity stands beside clients, asking the right questions, untangling the knots, creating systems that make sense, and coaching clients to use them well.

Flores-McCleese says, “Sometimes business owners wait too long to seek help, because they are sheepish about how their finances look. But what we want them to know is there’s no shame! That’s why we’re here. We take a very supportive and collaborative approach. And the sooner we get to work, the sooner they can thrive.”

Clarity offers a monthly newsletter with useful resources, and periodically offers workshops and classes

through community partners like Jefferson Community Foundation and EDC Team Jefferson. Learn more at their website: www.clarityei.com.

Need a little Clarity in your life? Call today at 360-385-9963 or e-mail info@clarityei.com.



Clarity specializes in working together to help its clients thrive by taking a holistic approach to their financial and operational health. Courtesy of Clarity.



Tina Flores-McCleese, founder and principal of Clarity.

Clarity

Tina Flores-McCleese,
Founder and Principal
211 Taylor St., Suite 402-B,
Port Townsend
www.clarityei.com
info@clarityei.com
360-385-9963

MEMBER NEWS

PT Main Street Holds Earth Day Spring Clean-up

Get ready to get even more beautiful, Port Townsend!

The Port Townsend Main Street Program is holding its annual Earth Day Spring Clean-up from 9 a.m.-Noon on Saturday, April 20 in the downtown area.

Volunteers are invited

to help with numerous weeding, planting, cleanup and maintenance projects, and are asked to please bring hand tools and gardening gloves and to wear work clothes. Interested

volunteers should contact the Main Street office at 360-385-7911 or admin@ptmainstreet.org.

Merchants located in the historic districts are also asked to give special attention to their

storefronts, dispose of sidewalk litter, and fix up planters or order flower baskets for their stores as part of the clean-up effort.

Visit ptmainstreet.org for details.



Courtesy of the Port Townsend Main Street Program.

MEMBER SPOTLIGHT

Health Harmony Vistas

As the owner and operator of Port Townsend-based Health Harmony Vistas since 1999, Bonnie Masi specializes in holistic patient care through highly individualized programs. With more than 35 years of experience in rehabilitation, home health and out-patient settings, she has provided undivided, one-on-one attention to countless patients – people and animals alike – using a variety of highly-skilled techniques and honed paths toward healing.

Being drawn more to hand-on techniques, Bonnie achieved a national certification in massage and took years of continuing education classes to incorporate the best of both worlds. Other specialized techniques include myofascial release, Hellerwork, Myoskeletal Alignment Techniques, orthopedic massage, and wound care specialist.

With a primary specialty of orthopedics, Bonnie's experience in home health and rehab settings provided invaluable insight into adapting care to a more holistic approach including creating

environmental solutions and equipment from basic materials to nutritional impact on one's overall health.

Tried & True Methods

Bonnie teaches patients how to correct their own shoulder impingements easily and quickly to reduce pain with rotator cuff issues. She notes that seeing the connection between shoulders, necks and posture is an important component for resolution.

"I love working with shoulders and have had great success with those that have failed everywhere else and some that can't even be corrected with surgery," she said. "Patients need to be highly motivated with their efforts with what to do and not to do to speed recovery."

Another method used at Health Harmony Vistas that speeds healing, whether post-surgery or from a cut, abrasion or strain, is the use of a Class IV low-level laser to reduce edema/swelling and pain as well as break up muscle spasms and scar tissue.

"When tissues are truly inflamed, the change is visible after 10-15 minutes of

laser – tissues aren't as red, and patients with swelling can see an immediate decrease in edema," Bonnie said. "I'm still amazed every time with patients who've had back pain for 30-40 years and after laser and diligent home exercise regimes, have little or no pain and great function."

A Healing Touch

Tellington Touch is a type of body work comprised of gentle touches – specific circles, lifts and strokes – that work on nerve endings under the skin's surface, making a connection through the brain and nervous system rather than through muscles (as in massage). While Bonnie began using this method on animals to resolve physical and behavioral issues, including on horses, zoo animals, and a variety of companion animals such as dogs and cats, she adapted the technique to apply to her people patients in 1998.

"I'm still amazed when I think of all the dogs, cats, horses, birds, monkeys, elephants, rabbits, and even pet rats I've been able to help with Tellington Touch, along with my patients," she said.



Health Harmony Vistas, located in Port Townsend's Uptown, specializes in holistic wellness through individualized orthopedic and therapeutic healing. Courtesy of Health Harmony Vistas.

Recent years brought a whole new realm of patients to Health Harmony Vistas for post-mastectomy care to release scar tissue and adhesions, restoring range of motion to shoulders and chest walls, even after suffering with pain and restrictions for 4-6 years.

"Seeing a patient pre-op can prevent adhesions and scar tissues," Bonnie notes, "as they can be instructed in what to do immediately post-surgery to reduce pain and swelling with Tellington Touches and how to progress with range of motion."

For more information about

Health Harmony Vistas and its full range of services, visit www.healthharmonyvistas.com.



Health Harmony Vistas owner Bonnie Masi with her Karelian Bear Dog, Bernie. Courtesy of Health Harmony Vistas.

San Juan Villa Memory Care Community



112 Castellano Way
Port Townsend, WA
360-344-3114
CaringPlaces.com

Providing life enrichment in a secure environment for those with Alzheimer's Disease and other forms of memory loss.

Creative | Print | Web | Signs | Mailing

SIMPLE. EASY. AWESOME.

1-STOP SERVICES FOR YOUR BUSINESS

**Printery**
COMMUNICATIONS

631 Tyler Street | Printery.com | 385.1256

Health Harmony Vistas

Bonnie Masi, Owner

429 Harrison St.,
Port Townsend

www.healthharmonyvistas.com

GoBonBiz@gmail.com

360-385-5111

MEMBER SPOTLIGHT

Rotary Club of East Jefferson County

The Rotary Club of East Jefferson County is a proud part of a network of 1.2 million leaders and problem-solvers who see a world where people unite and take action to create lasting change, in ourselves, in our communities, and across the globe.

Rotary is known by the results that are achieved. Rotary International provides services to others, promotes integrity, advances world understanding, goodwill, and peace through its fellowship of business, professional, and community leaders. For 114 years, Rotary's People of Action have used their passion, energy, and intelligence to act on sustainable projects, promote peace, fight disease, provide clean water, sanitation, and hygiene, save mothers and children, support education, and grow local economies. Rotary is always working to better our community and world and will stay committed in doing so.

Local Community Involvement

The members of the Rotary Club of East Jefferson County

have provided both financial and hands-on assistance to our community. Projects over the past few years have included scholarships for Chimacum and Quilcene High School seniors, support of the Jefferson Teen Center, which is a safe place for middle school students after school, the Bookmobile garage at the Port Hadlock Branch of the Jefferson County Library, support of the Chimacum High School (CHS) Interact Club, and sponsorship of both inbound and outbound Rotary International Exchange Students. The Rotary Club also actively supports youth leadership programs by enabling CHS students to attend Rotary Youth Leadership Awards training programs at Pacific Lutheran University in Tacoma.

Worldwide Humanitarian Support

The Rotary Club has supported humanitarian projects in Africa, South America, and Central America. Funding for international grants are incredibly competitive, and the Club has had the honor of being involved in a variety



Viola Frank (far left), TJ Plastow, Katie Clark, Ava Vaughan, Eugenia Frank are just a few proud Rotary and Interact members who eagerly volunteer in many capacities to help our community. Courtesy of the Rotary Club of East Jefferson County.

of projects. These include digging water wells in the southern Honduran mountains for 23 communities, building bathrooms with septic systems for community schools in the Ecuadorian Andes, constructing dental units at the Massai Dental Clinic in Kenya, and, for

the past 20 years, contributing to Rotary Polio Plus for the eradication of polio throughout the world.

All are welcome to join the Rotary Club of East Jefferson County at its weekly lunch meetings to learn more about

the organization. The Club meets on Thursdays at noon at the Tri-Area Community Center, 10 West Valley Road in Chimacum.

For more information about the Rotary Club of East Jefferson County and its many projects, visit ejcrotary.club.



Rotary Club of East Jefferson County

Meets Thursdays at Noon

Tri-Area Community Center, 10 West Valley Road, Chimacum
ejcrotary.club

With Our Thanks

The Jefferson County Chamber of Commerce extends its appreciation to the **Port Townend Boat Company** and **Port Townsend Vineyards** for sponsoring our Chamber Luncheons in March and to **Coldwell Banker Best Homes** for hosting our Business after Business Mixer on March 12.

Bill Conklin

Began as JCCC Volunteer: 2000

"I was raised near New York City, broke family tradition, moved west, and became a tree-hugging Northwesterner in 1982.

I met my wife Susan at the Presidio in San Francisco in 1965 where I was stationed while serving in the Army. We were married on the Presidio in 1966 and had three children over the next seven years; Bethany, Tim and Alicia.

I joined Citibank in New York in 1968 immediately after graduating from Columbia University Graduate School of Business. I spent my next 30 years in international corporate banking working in New York, Philadelphia, Chicago, Seattle, Stockholm and London. I had a successful career, despite the fact I never played a round of golf.

Recreation and hobbies played a big part in my life. I grew up sailing on Long Island Sound, but as the years passed, my recreational interests evolved into running, bicycling, long-distance walking, hiking and rowing. For almost 30 years, I ran five miles a day. In the mid-1980s, I bicycled by myself from Seattle to San Francisco. At age 50, I hiked 200 miles across England to prove to myself and the family I was fit. During this hike, I met an Englishman named John Bales, and for the next 16 consecutive years, we hiked 200 miles every May around England, Scotland and Wales.

I made a 180-degree turn when I retired early at age 56. I started a small



bookbinding and book repair business and then became involved in local volunteer activities. I was the executive director of the Commanding Officer's Quarters House Museum at Fort Worden State Park for seven years and have served as president of the Jefferson County Genealogical Society for the past five years. Also, I contributed time to the Nature Conservancy of Washington, the Jefferson Land Trust, the Jefferson County Library, St. Mary Star of the Sea, and the Kala Point community.

I signed up with the Visitor Information Center in 2000 when Sue and I moved to Port Townsend full-time after I retired. I love the Pacific Northwest and Port Townsend in particular. Meeting visitors from out of town and helping them get the most out of their time in Port Townsend and the Olympic Peninsula is my weekly treat.

I have been fortunate. I enjoy life, follow the rules, and live my dreams."

FAM Tour Offers Informative Excursion to Local Hotels

An enthusiastic group of Chamber volunteers and staff braved winter's chill to explore a delightful mix of modern and historical hotels both inside and out on a behind-the-scenes familiarization (FAM) tour of area accommodations in late February. Our thanks to our gracious hosts – the Washington Hotel, Bishop Victorian Hotel, Swan Hotel, Palace Hotel, and Old Alcohol Plant – for taking part in

this highly informative excursion!

We also extend our appreciation to the staff of the Old Alcohol Plant in Port Hadlock for the all-encompassing tour of its guestrooms, art gallery, banquet hall, and outdoor gardens, and to artist-in-residence Gary Nisbet for the sneak peek of his latest works and Executive Chef Troy Murrell for the freshly baked cookies!



Courtesy of the Jefferson County Chamber.

Faithfully Serving
Jefferson County since 1889.



360-385-2900 ptleader.com
to subscribe



Ribbon Cutting & Market Opening Day

Saturday, April 6 @ 9:00 a.m.

Port Townsend Farmers Market, Uptown Port Townsend

Join us on the corner of Tyler and Lawrence streets in Uptown Port Townsend for a ribbon cutting (*and goat parade!*) to mark opening day of the Port Townsend Saturday Farmers Market!

RISING ENTREPRENEUR

Our local companies never cease to amaze us with their innovation and the broad reach of their products and services – regionally, nationally and internationally. Each month, we will highlight a local business that is an innovative and rising sector leader whose entrepreneurship is expanding and adding to the local economy and strengthening our workforce.

The Mead Werks at Wilderbeefarm

A Destination Farm

Eight years ago this month, Wilderbeefarm put down its first roots on a 12-acre parcel in a pastoral neighborhood on Cook Avenue, four miles from the heart of Port Townsend. Wilderbeefarm is owned and operated by Casey and Eric Reeter whose mission – founded in the idea of a simpler, better way of life – is to provide a relaxing place to explore and enjoy simple pleasures on the farm.

As a destination farm, Wilderbeefarm was built with visitors in mind, offering certified organic u-pick lavender, cut flowers, blueberries and pumpkins. The farm also raises honeybees, hens for eggs, and a conservation flock of rare, primitive British Soay sheep for wool. Each summer the Reeters hand-harvest and distill lavender for pure essential oil which they bottle and blend into their own line of products offered at the on-farm store, where they also sell fresh-picked organic seasonal fruits and unique woodcrafts. Recently they partnered with the Port Townsend School of the Arts to host ceramics classes in the studio loft above the farm store. This diversity, value-added product, and partnership strategy allows the farm to maximize what it has while remaining a small, family-run business sustaining incremental growth and increasing visitors each year.

Adventure in Mead

Three years after opening, the farm was ready for its next adventure. Creating something that the community could enjoy was the objective. Managed



Currently available at The Mead Werks are three traditional meads made with raw, unfiltered blackberry blossom honey harvested in Washington and Montana. Courtesy of The Mead Werks at Wilderbeefarm.

growth was the goal. Value-added product was the strategy. The idea to make mead came from the farm's original inspiration and first endeavor...beekeeping. Further fueled by the stories of an emerging mead industry across the nation, and the success of local craft beverage makers, the vision was born that a meadery at Wilderbeefarm would integrate with the farm's current experiences, use farm-grown ingredients, and complement the thriving local cideries, wineries, and breweries that help make our community an innovative, artisan inspired place to live, work, and play.

It's All About the Bees

The Reeters have been beekeeping for nearly a decade. Healthy forage for honeybees and pollinators was the inspiration for crop choices on the farm. In favorable years, they plan to use their own honey for small, limited edition

mead releases. For the volumes of honey required for larger production runs, they work with a longtime commercial beekeeper located in Eastern Washington who places his hives on cultivated and wild varietal crops throughout the season in the Pacific Northwest and California. Rich, dark blackberry blossom honey from Washington and Western Montana is the staple for the meadery's current stable of traditional meads.

Meadery Opens

The Mead Werks at Wilderbeefarm is now open to the public Saturdays from 12-5 p.m. with an eye toward expanded hours and a grander opening later this spring. In this first year, it's about testing and improving ideas and product with feedback from the community. The meadery was envisioned and built to produce small-batch handcrafted mead where every aspect,



The Mead Werks is open on Saturdays from 12-5 p.m., with expanded hours planned later this spring. Courtesy of The Mead Werks at Wilderbeefarm.

from fermentation to tasting room, has a thoughtful human touch. From traditional meads made simply with honey, water, and yeast and aged to bring about rich, complex flavors, to meads made with fruit or infused with spices, the plan is to offer a full spectrum of meads, pushing the limits of what honey can do as a fermented beverage.

The Mead Werks' initial offerings include three traditional meads made with raw, unfiltered blackberry blossom honey. Fermentation began January 2018. The mead was aged sur lie for three months – a technique often used in making white wine to add texture and

flavor – and bottled in July 2018. A portion was reserved to age in fresh-poured bourbon barrels for six months. These traditional and barrel aged meads are now available for tastings, pours, and purchase in bottles at the meadery. Coming soon folks will enjoy a semi-sweet cyser (mead fermented with juice from organic apples on the farm), and a metheglin (spiced) mead made with orange blossom honey and finished with an infusion of vanilla bean.

The Mead Werks, located at 223 Cook Ave. in Port Townsend, is open Saturdays from 12-5 p.m. Visit www.wilderbeefarm.com for more information.

The
**Mead
Werks**
at
**WILDERBEE
FARM**

The Mead Werks at Wilderbeefarm

Casey and Eric Reeter, Owners
223 Cook Ave., Port Townsend
Open 12-5 p.m. Saturdays
www.wilderbeefarm.com

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

PRSR STD
U.S. Postage Paid
Port Townsend, WA
Permit No. 34

MEMBER NEWS

PT Boat Company Offers Free Seminar

Port Townsend Boat Company is offering a **free two-hour seminar on "Buying & Selling Your Boat: Protecting Your Investment"** on Tuesday, April 23 from 7-9 p.m. at **West Marine in the Port Townsend Boat Haven** as part of a Seamanship Series sponsored by the Point Wilson Sail and Power Squadron (www.pointwilson.org).

Please RSVP to reserve a seminar space by calling Gordon Lacey at 425-785-6673.

Have you been dreaming of buying a boat but aren't sure how to find the right one for you? Do you wonder how to ensure you are paying a fair market price and not getting a project boat? Or, if you currently own a boat and are feeling ready to set her free, are you curious which projects you should complete before selling and what the listing process is like? Questions like these and more will be answered in the talk led by Rob Sanderson, founder and owner of Port Townsend Boat Company, a full-service boat brokerage offering instruction, delivery and connection with our local marine trades.

Rob Sanderson has lived in Port Townsend since 2003 and worked in the maritime industry for 26+ years. He holds a 100-ton near-coastal Captain's license and has worked around the world on schooners, America's Cup boats and commercial fishing boats.

Come get all your questions answered at "Buying & Selling Your Boat: Protecting Your Investment" and learn everything you need to know for the best two days of your life – buying your boat and selling your boat! For more information, visit www.porttownsendboatco.com or call Rob at 360-316-9370.



Thank you for your ongoing support of the Chamber and our Community

President's Circle



Fort Worden
— PORT TOWNSEND —
A HISTORIC GATHERING PLACE



The Port
OF PORT TOWNSEND
SERVING ALL OF JEFFERSON COUNTY

Extreme Visionary



1ST SECURITY BANK

CHAMBER MIXER

Join Us for a

Business after Business Mixer

April is Sexual Assault Awareness Month

DATE & TIME

Tuesday, April 9

5:30 – 7:00 p.m.

LOCATION

Dove House Advocacy Services

1045 10th St., Port Townsend



NISSAN Commercial Vehicles



Innovation that excites

DAN WILDER NISSAN You Can Count On Us!
360-452-9268 • 888-813-8545
www.wildernissan.com

OUR WORKFORCE
TOUGHER THAN ANY JOB

Distinctive, dependable,
high-quality vehicles.



2018 NV[®] CARGO

2018 TITAN^{XD}



THE NV LINEUP

America's Best Commercial Van Warranty
5 YEARS/100,000 MILES
BUMPER-TO-BUMPER LIMITED WARRANTY

DAN WILDER NISSAN
KNOWS YOUR FLEET NEEDS

Wilder offers your business a
complete fleet solution.



2018 FRONTIER[®]



2018 NV200[®] COMPACT CARGO