

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



February 2021

Business Insider

Serving the Businesses and Citizens of Jefferson County

Northwest Maritime Center

Article courtesy of the Northwest Maritime Center

If you are reading this, it's 2021 - we made it out of 2020!

Like for everyone, the Maritime Center's 2020 was a wrecking ball. Everything was cancelled: school programs, classes, races, the Wooden Boat Festival- pretty much everything we had spent the last decades developing was in person, in groups, in public spaces, and sometimes crossing borders; none of it could happen. So, we had a choice: pack it up and wait for 1-2 years or figure out new ways to be useful. We chose Option B, and as a result we spent the year catching up to our ideas:

- **Online builds:** We built boats with families across the country with online boat building and shifted our adult education classes to all virtual. We actually increased enrollment with students throughout the country.
- **Virtual festival:** We created a virtual wooden boat festival- which was essentially a 9 hour long live TV show that included live interviews from three continents and original documentaries about Port Townsend's Marine trades.
- **School innovations:** We pivoted our school program staff from delivering programs to grant funded work to plan for new ones; both here and elsewhere. Here we are with working to add a second year of curriculum to the Port Townsend Maritime Academy (half day, year-round high school program as part of the public schools), and beyond Jefferson County we are working with the South Whidbey Schools to increase project and place-based learning in their classrooms, and farther afield we are working to help create our region's first standalone maritime high school that will open in Seattle next fall. Exciting stuff!
- **Ongoing classes:** We figured out how to keep our year-round programming going for our schools. Outside, on the water (yes, even in the storms. It builds character!) and socially distanced.



- **Planning for the future:** We did all of that and we planned for how we could evolve to best serve our community as we all emerge from the pandemic.

So, what does 2021 hold? A few things, and a few surprises still to come. We're planning on a Wooden Boat Festival come September. We are still working out what that can look like given likely trajectory of vaccinations, but we are anticipating at least the outdoor portions of the event will be able to happen. While we made an early call to cancel the Race to Alaska (its June start was just too early to be confident that it could happen responsibly for the rural and remote communities along the route) we launched in its place a new adventure race: the WA360. Much like the Race to Alaska it will be engineless and unsupported, but over a 360-mile course throughout Washington's inside waters that starts and ends in Port Townsend. Race start is June 6th, but due to COVID there won't be any parties.

We're also working on some changes to the Maritime Center campus that will make it a little more welcoming

and engaging: better signs, more activities for the passerby, and a new small passenger ferry that was donated to us that we hope to have in service by the summer so we can help get people out experiencing our town from the water. So there continue to be new things coming online while we are ramping back up. No barnacles growing on us!

Jake Beattie, NWMC- www.nwmaritime.org.



431 Water St,
Port Townsend,
WA 98368
(360)385-3628
nwmaritime.org



Supplement to the
JANUARY 27, 2021

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

DIRECTOR'S REPORT

Becoming a part of The Chamber, 2021

Well, the year has been off to a great start and at the Chamber we have many new opportunities we are rolling out to you this month.

You will be able to become a sponsor of JeffConnects or any of the e-blasts

or online classes/workshops we give. We thank you for your interest in being part of our Chamber Marketing campaigns.

Our annual Jefferson County Leadership



Arlene Alen

Awards nominations are opening in a few days and the fillable form along with a downloadable form are on the Chamber's website. This year, we have so many people who have stepped up to lead during the COVID-19 crisis and in the revitalization process preparing us for an even brighter and sustainable future. The awards event is May 15th, watch the website for details, and it will be virtual once again this year, however there will be some interactive food and beverage opportunities that should add some additional fun to this virtual party.

We've re-established a relationship with SCORE, where I have served as a working partner and marketing mentor/presenter in

both Los Angeles and Arizona. This national organization has a fantastic Seattle region and serves Jefferson to a lesser extent as well. They have fabulous online classes that soon will be open to all of you both free as well as low-cost, fee-based courses which range from 6 weeks to 90 minutes and everything in between.

Their team will be featured on the February 19th Chamber Café where they'll walk us through some of their fabulous and well attended virtual classes. One of the benefits of being virtual is sharing existing resources and not having to "reinvent the wheel". The Chamber has some follow-up workshops here that will be virtual and

transition to live when that is allowable.

Are you a subject expert? A Foodie? An expert on Jefferson County Farm to Table? Viticulture? Hiking? Sailing? Or any of the other amazing things there are to do here in JeffCO and PT? Would you be willing to spend a few minutes answering an e-mail or two or having a brief conversation with a visitor or future visitor interested in the same things? Consider our Community Concierge program. Ask us about how to serve the community talking about the activities you love! Membership@jeffcountychamber.org or director@jeffcountychamber.org. 2021 is going to be an exciting year!

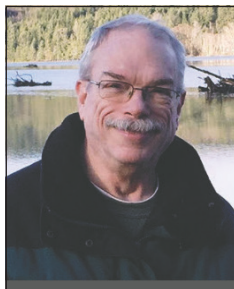
PRESIDENT'S REPORT

Welcoming Richard Tucker

New Year's Greetings! I am Richard Tucker, the new President of the Jefferson County Chamber of Commerce.

Some of you know me as the Executive Director of Jefferson Land Trust and others

know me from other activities I am involved in around our community. For those who don't, I am looking forward to getting to know you. Growing up, we had several New Year's traditions in my family. We didn't do resolutions because, as my mother would say,



Richard Tucker

why promise to do and act right when you should've been doing that all along. Instead, we looked back over the past year and talked about what we were grateful for. Maybe it was the year we moved to Amsterdam, or the year I learned to ride a bike without training wheels or the year I got my first library card. It didn't matter as long as we got into the mindset of being grateful. This year, I am grateful for living and working in this wonderful community. I love where I live, and I couldn't always say that.

One more tradition to share – this one from my Irish grandmother. Each new year, she would bake sugar cookies in the shape of dog bones. She would give us a "bone" and a small bag of icing with which we would write the name of a person or thing that aggravated

us over the past year. We would then eat the cookie and the problem would go away. These "bones of contention" were a great reliever of stress for my 6 year-old self and to this day, I still make them.

This year I am also grateful that 2020 is in the rearview mirror. Of course, there was no cataclysmic event when the clock struck midnight on the 31st. The clouds didn't part nor did the sun rise higher and brighter. I am grateful that a year which caused so many people so much pain and anxiety has come to a close. I am well aware that the challenges which faced us on the 31st are still with us, but this is the year that we will be able to return to having coffee with friends, dinner at favorite restaurants, wine and cider tasting with guests, going out to a movie or

performance or gallery show. In other words, taking advantage of all the things that makes our community special. After the difficult time our local businesses and community organizations have had, I am looking forward to working with our business and nonprofit community to bring our economy back stronger than ever. We will muster the entire resources of the Chamber to help existing businesses recover and to bring in new businesses. With a new year comes new perspectives and new opportunities. We can do this through listening and dialogue. By working collaboratively at all levels, we can bring about action and change.

Here's to the new year!
Richard

CHAMBER CONTACTS

STAFF

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

Ashlyn Brown
Membership Experience Coordinator
membership@jeffcountychamber.org
360-385-7869

Administrative Assistant
admin@jeffcountychamber.org
360-385-7869

Ryan E. Tippets
Communications Project Specialist
communications@jeffcountychamber.org
360-385-7869

2021 BOARD OF DIRECTORS

Richard Tucker
President
Jefferson Land Trust

Karen Best
Past President
Coldwell Banker Best Homes

Candice Cotterill
Treasurer

Cammy Brown
Peninsula Legal Secretarial Services, LLC

Brian Kuh
EDC Team Jefferson

Aislinn Diamanti
Fort Worden PDA

Scott Rogers
Two Crows LLC

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 UPDATE

Northwest School of Wooden Boat Building

Article Courtesy of the Northwest School of Wooden Boat Building

Celebrating 40 Years of Hands-on Learning in the Midst of a Pandemic.

COVID-19 made for a challenging year at the Northwest School of Wooden Boatbuilding, but the class of 2020 made the best of it – social distancing, online lectures, and celebrating graduation with the Boat School's first-ever virtual ceremony. Given the challenge of hands-on learning while wearing masks and staying six feet apart, it was especially moving to hear students describe their time at the Boat School as "transformative," "life changing," "inspiring," and "the crazy-best experience I've ever had."

Of the 23 boatbuilding graduates of 2020, 7 plan to attend the Marine Systems program in 2021. Of the 18 new students who will begin Marine Systems in April 3 are already planning to stay on afterwards for the boatbuilding program. "The programs are very complementary and strengthen the learning experience for all students at the school," says Chief Instructor Sean Koomen. "We can't wait to welcome the next class of Marine Systems students in April and then a very full campus of students for both boatbuilding and marine systems in October 2021. If anything, the pandemic delays and precautions have brought this community closer together and made us more committed than ever to teaching and preserving craftsmanship."

When the next Marine Systems program starts, it will convene in the new 4,800 sq. ft shop, custom-built to accommodate the range of disciplines covered in the program, including marine electrical, corrosion, plumbing, heating & cooling, hydraulics, outboard engines, diesel engines, and steering & propulsion.

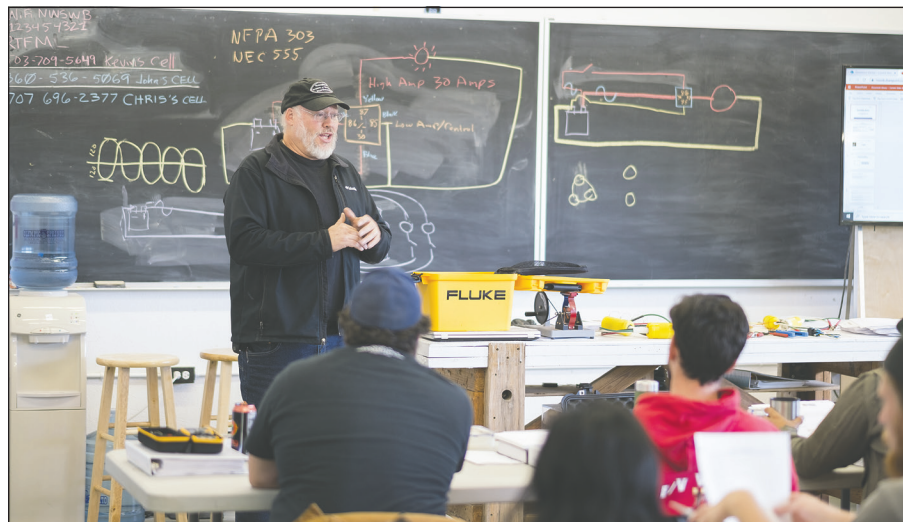
Large overhead doors will enable staff and students to transport training mockups, boats, and other materials in and out of the shop.

The building's materials, construction, and systems make it very low-maintenance, as well as future-proof. Three multi-function shop spaces provide much-needed flexibility and ample electrical service, wi-fi, and other amenities to serve the campus for decades to come. The building's insulation, sealing, and HVAC systems exceed state energy codes and make the building highly energy-efficient, minimizing both environmental impact and utility costs over time. The project relies on the local talents of building designer Guy Hupy and Brent Davis Construction, the latter a Boat School alum from 1997.

Marine Systems Lead Instructor Kevin Ritz developed the Marine Systems program in response to strong demand from maritime businesses who are facing a critical shortage of trained marine technicians. "Four cohorts of students have now graduated from our 6-month program. I keep in touch with several graduates who are employed locally in Port Townsend boatyards and others who found jobs around the region and country. Every month I receive calls from employers looking for trained graduates. The new building will let us double our enrollment to 24 students per six-month session once COVID is behind us." Learn more in this interview:

www.nwswb.edu/interview/.

To support the larger class size the school hired Jordan Primus to serve as the school's second fulltime Marine Systems instructor. He joins the school from CSR Marine in Seattle where he has worked for six years as a marine technician. Prior stints include working



Marine Systems Lead Instructor Kevin Ritz trains future marine technicians in key competencies through lectures and hands-on practice.

for the Port of Edmonds, doing fabrication and rigging installation in the Virgin Islands, and servicing a fleet of 50 boats in Berkeley, CA. Jordan was a student in the Contemporary Boatbuilding program at NWSWB (class of 2011) and stayed on to work as a "hired gun" on the Bob Perry-designed yacht Sliver.

Construction of the new building began in July 2020 and Executive Director Betsy Davis welcomes its completion. "We are seeing such strong interest in both the Marine Systems and boatbuilding programs. Now more than ever direct training in essential on-the-job skills is needed to get people back into the workforce. We are anticipating a very full campus this coming fall."

Another project on the school's campus is the rehabilitation of the historic Galster House, where the Ajax Café is located. Last year's deck replacement was well timed as the Ajax crew adroitly grew their

outdoor operations during the pandemic. This winter's project is to replace windows and rehabilitate the structure of the wall on the south side of the building.

COVID inspired lots of innovation at the school, and some of it will be lasting. The school is investing in the development of online curriculum for the lecture portion of its classes and is continuing to experiment with the expanded geographic range of online events.

"2020 was quite a year," says Betsy Davis. "Watching the new Marine Systems shop rise up in the midst of a pandemic is a tangible sign of our commitment to training the next generation of skilled boatbuilders and marine technicians. I can't imagine weathering this storm in a more caring, supportive, and resourceful community, and we can't wait to celebrate the Boat School's 40th anniversary with you in 2021."

www.nwswb.edu Port Hadlock WA

UPTOWN

SERVICE TO OUR COMMUNITIES & BUSINESSES FOR 46 YEARS

Chosen each year
Best Shop in JeffCo.

Printery
COMMUNICATIONS
YES, WE CAN DO IT!

DESIGN/PRINT/WEB/SIGNS/MAILING

631 Tyler St Uptown | Printery.com | 385-1256 | info@printery.com

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.

**NORTHWEST
SCHOOL OF WOODEN
BOATBUILDING**

42 N Water St, Port Hadlock, WA 98339
(360)385-4948 · www.nwswb.edu

Duckworks Boat Builder's Supply

Article Courtesy of the Chamber of Jefferson County

Lemonade and lawnmowing might be typical businesses for 6th graders, but not for Josh Colvin. By middle school he'd started his own button-making business and a subscription football newsletter. Now decades later, his businesses Duckworks Boat Builder's Supply and Small Craft Advisor are not all that dissimilar; selling merchandise and publishing a sailing magazine.

"What makes my companies a little different is that we're enthusiast owned and run," explains Josh. "We're out messing about in boats just like our customers, so we're excited to share what we've learned. We don't need focus groups to make decisions—if the topic sounds interesting to us we put it in the magazine—if the piece of gear works on our boat, we start selling it." Josh says he is especially proud of their customer service. "Tammy, Shane and Beth handle our shipping and fulfillment and are determined to get orders out quickly. We had someone brag about us on Facebook saying he received tracking information exactly 8 minutes after his order was placed."

Josh grew up in California and learned an entrepreneurial spirit early in life. "We struggled financially but things improved substantially when my parents scraped together \$5000 and opened a video rental shop in 1982." A brief stint at San Diego State led him to a Photography program and joining the boxing team at Sacramento City College. "I showed promise (as a photographer, not a boxer) and worked for several years as a fashion photographer in California and Miami Beach." Fashion photography led Josh

and a friend to start a clothing line. "Eventually our 'streetwear' brand went on to sell in 17 countries."

He did not stop there. "Later I moved to the coast of California and purchased a surf shop. Eventually I opened a second location. It was during this time on the coast surfing that my interest in sailing—something I'd learned from my uncles—was renewed, and in 1999 I launched a black & white newsletter focused on small sailboats & cruising called, Small Craft Advisor. Twenty-one years later we're about to print issue number 127 of our glossy magazine."

In 2000 Josh married Anika and began looking for a place to start a family and grow the magazine. Some sailing friends from Morro Bay said they really ought to look at Port Townsend. "We drove in and that was it."

The magazine grew from a home-office to one downtown. When they acquired Duckworks BBS from Texas, they built an office/warehouse in the Port Townsend Business Park. The two companies operate independently but collaboratively under the same roof. "We're fortunate that the central theme of our companies is positive and healthy already." Says Josh, "Sailors and boat builders tend to be minimalists and thoughtful, low-impact folks generally. It might not sound like much, but I believe our role enabling people to fulfill their sailing or boatbuilding dreams is an important one." The magazine serves as an escape for readers. "In these seemingly fraught times you won't find any politics or other blood-pressure-raising content, just boats and adventure."

Josh reflects that Port Townsend has "more nautical know-how and brain power per capita than any other place on the planet—I'll put our people up against any place in the world and each company in our marine trades community benefits immeasurably from the others." A good example was the SCAMP (Small Craft Advisor Magazine Project)—a 12-foot sailboat. Josh had the idea, took it to designer John Welsford, and the prototype was built at the Northwest Maritime Center. Kees Prins, a local designer, helped finish the design work and built it with Scott Jones and Sarah Rudolph, but all along the way other local experts; designers, riggers, sailors, "added their two cents." Brandon Davis at Turn Point Design, who Josh collaborates with regularly, designed the kit version of the boat. Hundreds of kits have since been cut—all



Josh Colvin at Duckworks BBS: as of 11.23.20

with wood supplied by Edensaw Woods. Multiple two-week-long group builds have taken place in town. "The ripple effects are significant." He adds, "the world's foremost experts live right here and several folks have written books considered 'the Bible' on their specific nautical discipline."

When asked about the impacts of the pandemic, Josh shared, "We've been extremely fortunate to have remained busy. It so happens that boat building and sailing are often solo pursuits and fairly compatible with social distancing." He sees people using the forced slowdown to consider how best to use their time and observes that for many, "Building something or getting out on the water looks pretty good."



826 E. Park Ave.
Port Townsend, WA 98368
 (888)683-1930 · www.duckworks.com

MEMBER UPDATE

The Pizza Factory Article Courtesy of the Chamber of Jefferson County

Running a business inherently comes with a myriad of challenges at the best of times, but Pizza Factory owners Hector and Shannon Kennedy couldn't have guessed the obstacles that would come their way so early in their ownership. Shannon and Hector have been busy demonstrating how, franchise or not, creative thinking makes a difference.

"The recent Covid guidelines greatly hindered our plans for 2020," said Shannon. "When we bought Pizza Factory in the beginning of the year we had big plans to grow the business. We planned on opening the party room up on summer nights to feature live music, pizza by the slice and beer on tap. We have not given up on this plan and hope to do something like this in the summer of 2021 if the current guidelines at the time allow it. We also will be introducing party packages for our party room once we are able to go back to regular capacity."

With a primary goal of giving back to the community a founding pillar of their business, the Pizza Factory team had to re-evaluate how to do so with so many shifting restrictions and safety guidelines being introduced, especially at the beginning of the pandemic. However, as many businesses in the community can attest, once one door closes, other opportunities present themselves for continuing to positively impact the community.

"We did Good Deed Friday for the first shut down earlier in the year," said Shannon. "This consisted of providing a full lunch to a lot of our essential workers around town such as the police department, fire station, hospital staff, grocery stores and several others. We found this to be a great opportunity to give back to our community during what was a difficult time for everyone. Any kind of good deed went a long way to our overworked essential workers."

Despite the start and stop challenges and difficulties of operating in a pandemic environment, Shannon and Hector have continued to keep their eye on the horizon and have plans for improving their business. "We began updating our party room in the beginning

of 2020 but once the virus hit things got hectic and we put that on the back burner especially since we will not be able to use it in the foreseeable future," said Shannon. "However, in the beginning of the new year, we hope to get back to making our party room an amazing space for families and businesses around town and have it ready when we are able to completely open back up!"

Moving forward in the short term, the Pizza Factory is excited to double their abilities in the kitchen.

"Our near future in 2021 has a new pizza oven on site!" shared Shannon. "Unfortunately, one of our ovens went out recently leaving us to only one pizza oven. We look forward to bringing in a new, more efficient pizza oven to get our pizzas out that much faster!"

Pizza Factory will continue to follow all guidelines from CDC and will remain flexible for any new guidelines put in place. With that mindset, they are excited and ready to meet 2021 head on. "Our plans for 2021 are to continue making improvements of the overall efficiency of our services," said Shannon. "We look forward to engaging more with the community in the next year and finding ways to help support our community in whatever ways possible!"

Look for Pizza Factory on Instagram, Facebook, visit the website at port-townsend.pizzafactory.com, or call 360-385-7223.

- ✓ Brochures ✓ Branding
- ✓ Building Your Business

Behind The Leader's award-winning advertising and reporting team, are our brilliant designers.

Call us today and see what they can create for your business.
360-385-2900 • www.ptleader.com



Shannon Kennedy, co-owner The Pizza Factory, tosses pizza in the kitchen.



1102 Water St, Port Townsend, WA 98368
(360)385-7223 · port-townsend.pizzafactory.com

Jefferson County District Schools and working parents face pandemic challenges

Article Courtesy of the Chamber of Jefferson County

The School Districts in Jefferson County and the parents in the community workforce faced shared challenges in the past year, namely the health & safety of the districts' children, continuing student education in historic circumstances and planning for the long-lasting impacts of learning during a pandemic year.

Prominent issues of childcare, remote learning, rate of community spread and student mental health concerns were faced by each school district and community parents.

"Remote learning is new and tough on students, parents, and staff," said Quilcene School Superintendent Frank Redmon. "The continuing support of our community as we all learn and work out the challenges is essential. Teachers are working harder than they ever have to adapt their practice to meet the needs of a remote learning environment. Even more than that, however, we need everyone to wear their facemasks, practice social distancing, follow public health guidelines for hygiene, and minimize contact with people outside of your household. Schools can operate in person safely when there is a low level of community transmission, and that takes all of us doing our part."

Each of the School Districts in the county faced its own set of childcare issues. Working parents had to find workarounds for childcare where in some locations none was available.

The Port Townsend School District was able to utilize childcare services with the YMCA.

"We work in partnership with YMCA, so last spring we could offer emergency childcare using mostly our staff, and then this school year the YMCA has been

able to provide five day a week childcare," said Sarah Rubenstein, Director of Communications, Maritime Discovery Schools. "They're open Monday through Friday, 7am-6pm at Salish Coast Elementary School. They've been serving about thirty students since the beginning of the school year. We've been working really hard to ensure there is childcare in place."

To ensure that workers who were already overtaxed by the pandemic could have access to childcare, the YMCA developed ways to help families. "They do have scholarships available for covering childcare cost," said Sarah. "And they have a sliding scale to help families access care."

The Chimacum and Quilcene School Districts don't currently have childcare options, but are working on ways to alleviate childcare stresses moving forward. "Our community is really struggling to find affordable, quality childcare options," said Dr. David Engle, acting Superintendent, Chimacum School District. We have been working with the YMCA to provide this support; but haven't successfully come up with a partnership service to date. We know that there is a waiting list for childcare with the Y. We hope to have a program for the second half of this school year. Parents have had to patch arrangements together for their children. I continue to hear of a felt community need for affordable, quality childcare during the workday."

Frank Redmon shared, "To be sure, remote learning has added stress to many families as they balance childcare and work. Our community is resilient and interdependent; many of our families have developed solutions for managing the situation."

Each of the School Districts in Jefferson County have

goals for continuing to serve the students and families of Jefferson County during and after this pandemic.

Port Townsend School District

"It's really about how we can support kids and families," said Sarah Rubenstein. "We have strategies to do more communications from teacher to families, doing meal delivery five days a week, breakfast and lunch. We are using as many community resources as we can, such as volunteers and contract services. American Association of University Women helped with tutoring and Skillmation is doing remote tutoring and subject coaching. We are looking to coordinate as many points of contact for support for families."

Quilcene School District

"The long term fix is to conquer COVID through responsible transmission control, widespread vaccinations, and get back to in-person learning as soon as we can," shared Frank Redmon.

Chimacum School District

"Control and containment of the community infection rate with eventual vaccination of our community will help us in the long term," said Dr. David Engle. "We will look for ways to safely operate as a school district in any scenario; but we'd prefer to have as many of our students and staff on our school campuses as is possible. We've learned a lot of good lessons from this pandemic that should stand us in good stead as we encounter the future. I think we'll be looking at our programs with a new perspective going forward."



PORT TOWNSEND
School District
LEARNING THROUGH A SENSE OF PLACE

1610 Blaine St, Port Townsend, WA 98368
(360)379-4501 · www.ptschools.org



CHIMACUM
SCHOOL DISTRICT
DEEP ROOTS BROAD HORIZONS

**W Valley Rd,
Chimacum,
WA 98325**

(360)385-3922
www.csd49.org



294715 US-101, Quilcene, WA 98376
(360)765-3363 · www.qsd48.org

The Food Banks

Article Courtesy of the Chamber of Jefferson County

The Food Banks in Jefferson County had to face many challenges over the past year, from shifting client bases to volunteer changes and implementation of new safety procedures. As providers of a cornerstone human need, the importance of the services the Food Banks provide can't be overstated. In order to meet the needs of the communities they serve, each Food Bank in the county had to overcome its own set of particular trials, but there were also common threads among the food and distribution issues they faced.

Shirley Moss, Manager of the Port Townsend Food Bank, shared how community need has increased.

"We had a base of clients before the virus that was about 350 families a week, and they were given maximum food stamps this whole time, so their need was less. What happened instead is we have gotten a huge rise in people who do not have food stamps. So, we have new people, but lost a lot of our old clients and the family sizes are going up."

The Port Townsend Food Bank currently has a very specific request for assistance.

"Right now, I need a few young really strong heavy lifters for five hours to carry food out, that's my biggest need right now," said Shirley. "I'm down from 100 to 70 volunteers and what I don't have are really young, strong volunteers. We have to carry everything up hill to people's cars."

Shirley added, "I want to thank the community for being so supportive of us. It really put the food bank out there to see how hard we're working. And people that didn't donate before started donating."

Eloise Langenbach, Manager of the Brinnon Food Bank notes how delivery of their services has changed. "We are outside serving our clients each week and this is so different than before the pandemic. We are cold

at times, wet at times, and moving food around like never before. If we could figure out this situation we would make it just fine. Possibly a cover wide enough to make it work for car and volunteer without worrying about poor drivers getting wet too."

The volunteers at the Brinnon Food Bank go out of their way to ensure that their Food Bank has what it needs every month. "Currently, we travel over 3,000 miles a month picking up food from various donation sites. This is all done on a volunteer basis and drivers are not paid. True devotion is hardly an accurate description of what they do."

Eloise also sees an increase in the need for food assistance, "In the last month we have had 11 new families come to the food bank. Some are from the King County area and moving into their summer cabins because they no longer have a job or to get away from the many cases of Corona virus. Others are out of work and living on property of friends or family."

Deisy Bach, of the Jefferson County Food Bank Association, describes the demographic changes she has witnessed on behalf of the Quilcene Food Bank. "In Quilcene and vicinity, we have seen a decrease in elderly (over 55) and an increase in clients 18-55. We've also seen an increase in individuals who are homeless or living out of their cars in that age range. In summary, we've seen an increase in households and individuals in 2020." Deisy also shared, "During most of the pandemic, families with children received more food stamps which reduced their needs. This was the same for seniors. However, the typical working adult 18-55 is needier due to loss of gainful employment."

Although currently set for food needs, the Quilcene Food Bank initially had to work out supply issues in

► Food Banks Continued on pg. 8



Food Boxes prepared for handout at the Brinnon Food Bank.



Jefferson County
Food Banks
Port Townsend

1925 Blaine St, Port Townsend, WA 98368

(360)531-0275 · jeffersoncountyfoodbanks.org

Immediate Needs: Younger volunteer base



Jefferson County
Food Banks
Tri-Area

760 Chimacum Rd, Chimacum, WA 98325

(360)385-9462 · jeffersoncountyfoodbanks.org

Immediate Needs: Canned soups and protein



Jefferson County
Food Banks
Quilcene

294952 HWY 101, Quilcene, WA 98376

(360)765-0904 · jeffersoncountyfoodbanks.org

Immediate Needs: Canned soups and protein



Jefferson County
Food Banks
Brinnon

151 Corey St, Brinnon, WA 98320

(360)701-0483 · jeffersoncountyfoodbanks.org

Immediate Needs: Coffee, laundry soap, cleaning supplies, dog food and cat food

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

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

◀ Food Banks Continued from pg. 7

the early days of the pandemic. "When the pandemic first hit, we weren't getting our normal food supply. We had to buy food from regular stores, paying much higher prices than we were used to. Things have gotten better, but we still do not have access to all the food supplies as we did before the pandemic. Today, we have enough food to feed our community."

Speaking for the Tri Area Food Bank, Deisy Bach sees similar trends, "We see new people going to the food bank every week. Mostly 18-55 year olds who have lost their jobs and need food to sustain themselves."

In summary, Deisy sees loss of employment driving food insecurity. "People are grateful to have a place to get food to help them during these tough times. The neediest are those who cannot get employment and may not be eligible for other assistance."

If you wish to make a donation to one of the Jefferson County Food Banks, you can reach them at the following: (See contacts on pg. 7)

Place label here



Food Boxes prepared for handout at the Brinnon Food Bank.

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

President's Circle



City of Port
Townsend



Community Visionaries



Community Investors



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

With over **13,000** readers per week in print and **42,000** monthly visitors online, The Leader remains the best platform for growing your business throughout Jefferson County.

Call us today to find out what our marketing team can do for you.
360-385-2900 • www.ptleader.com



RAM COMMERCIAL **WILDER**
Chrysler Dodge Jeep Ram
You Can Count On Us!

(360) 452-9268 www.WilderChryslerDodgeJeepRam.com
800-927-9395 53 JETTA WAY, PORT ANGELES

NISSAN Commercial Vehicles
AMERICA'S BEST COMMERCIAL VAN WARRANTY
5 YEARS/100,000 MILES
BUMPER-TO-BUMPER LIMITED WARRANTY

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