

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



July 2021

Business Insider

Serving the Businesses and Citizens of Jefferson County

Get outside with a day trip or overnight stay at Fort Worden this summer

Article courtesy of Fort Worden
Photos courtesy of Jen Lee Light

As we near summer, we are seeing the return of visitors to Fort Worden. Families renting vacation rental housing, wedding events, and small group gatherings have begun to return, along with day visitors enjoying the beach. Fort Worden is such a special state and community asset that has a lot to offer to locals and visitors alike.

Two of the restaurants at the park, Reveille at the Commons and Cablehouse Beach Canteen, have reopened, and Taps at the Guardhouse will follow later this summer. Reveille is featuring daily lunch specials, in addition to their breakfast and lunch grab and go options. This year at the Canteen they have expanded the camp store, with a variety of snacks, candy, camping items and more.

Group bookings for 2021 and 2022 are open and filling up fast as people are eager to hold events postponed by the pandemic. Venue use and catering are up and operating. There are a variety of jobs posted online at fortworden.org for the variety of open positions in all departments. Slowly things are returning to 'normal'.

Later this summer the initial reorganization of the Fort Worden Public Development Authority (FWPDA) will be

complete, and the nonprofit Fort Worden Hospitality will assume management of the vacation rentals, group sales, venues, catering and restaurant services at the park.

FWPDA is reorganizing to create operational structures that are better suited for addressing its two primary challenges: recovering from the financial losses caused by the pandemic and addressing the ongoing major maintenance needs of the 95-acre campus and its 73 historic buildings.

Fort Worden Hospitality is a non-profit organization operating on a mission central to the Lifelong Learning Center of the Fort Worden campus. The organization will continue to offer hospitality services currently at Fort Worden as they rebound from the pandemic, innovate hospitality offerings and create a hospitality job training program in future years to better service our community.

Lodging, venues, and food services are essential to the success of campus lifelong learning programs,



and Fort Worden Hospitality is eager to work amongst the partner organizations at Fort Worden to support their programming and advance the Lifelong Learning Center mission.

Fort Worden Hospitality plans to collaborate with partner organizations at Fort Worden and those local businesses and organizations in our community with the goal of providing great experiences to all those who visit the park. This summer Fort Worden hopes to see you out at the state park, safely enjoying the trails, beach, staying in one of the houses, grabbing a coffee at the café or a burger with fries at the Canteen.

For more information on what is happening at Fort Worden visit fortworden.org.

Fort Worden
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A HISTORIC GATHERING PLACE

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Port Townsend, WA 98368
(360) 344-4400
fortworden.org/



DIRECTOR'S REPORT

It is official. The Chamber of Jefferson County is a BBB Accredited Chamber! Now you have a local BBB resource, and it is easier for you to become accredited as well.

The Better Business Bureau seal is meaningful to those searching both in person and online for a quality business that they can trust. Trust is such an important factor in making purchasing decisions for locals and visitors alike. Accredited businesses stand out from the rest and provide a wealth of benefits to businesses. Marketing assistance, classes, and workshops, press releases to announce your accreditation, business insight reports along with Mediation/Arbitration resolution tools to assist you and your customers should you encounter a complaint.

The Chamber will be hosting several BBB workshops on various topics through the year along with the other educational opportunities

we produce. We will be adding BBB information to the Chamber website soon and will be hosting them at an upcoming Chamber Café.

This new program, along with our SCORE classes and workshops plus mentoring success are new resources that are added benefits of membership and some available to non-members as well. This brings a host of broad-based resources not ordinarily available outside of major metros to our Jefferson County business community and residents alike. The Chamber is continuing to partner with national and regional entities to enhance your ability for revitalization and sustainability.

Watch for announcements in this publication and on our website for our first Community Development Fund grants. As part of our Social Entrepreneurship mission, in this first round, we will be distributing funds to businesses through a grant application process that will enable

them significantly to enhance their marketing strategies to grow their customer base as well as their scale and scope. We are very excited at how our Jefferson County businesses, members and partners have embraced our Community Development program and we are continuing to grow the fund to provide further distributions later this year.

We welcome questions about any of these programs, our mentorship process, or other aspects of the Chamber. Please reach out to our Executive Director, Arlene Alen director@jeffcountychamber.org or phone her at the office 360.385.7869.



Arlene Alen



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

MEMBER UPDATE

Port Townsend Food Co-op, What's in a name?

Article and images courtesy of the Food Co-op

The Food Co-op just celebrated its 49th birthday this May—and we are stoked to turn the Golden 50! Coming up in 2022 we'll be celebrating this milestone in many ways including golden themed products, special edition Food Coop Swag, and even an in-person golden themed party with food, music, and good company.

At moments like these, we like to pause and reflect on our roots. Yes, the Food Co-op is a grocery store that sells great food, is an awesome employer, supports local food production, and gives generously back to our community. But at heart we are actually part of a greater worldwide movement. Cooperatives are businesses organized, owned, and governed by the people that use them. In our case we are owned by our consumers. Each member-owner makes a relatively small investment to become an owner (one that can be refunded anytime) which pooled together becomes the capital bedrock for a business such as ours. But a co-op can actually be any type of business from housing to groceries, from banking to farming, co-ops are the backbone of our worldwide economy for a simple reason: they work to solve our problems, not at a cost to our system but as an added value. Think about this--

Nearly 30,000 U.S. cooperatives operate at 73,000 places of business throughout the U.S.



And they-

Own greater than \$3 trillion in assets

- Generate over \$500 billion in revenue per year and
- Pay over \$25 billion in wages annually.

Americans hold 350 million memberships in cooperatives which generate nearly \$79 billion in total impact from patronage refunds and dividends. They have had enormous impact in economic development and are especially important to communities that have traditionally faced obstacles to starting small businesses as they model equitable and inclusive economic practices.

- Nearly 60 percent of owners of worker co-ops are Latino and African American, and
- Women make up the majority of the worker co-op workforce at 62%.

Adopted as an organizational model many moons ago—in 1844 in fact, the founders established the principles that we still use today. We were founded on values of self-help, democracy and equality, social responsibility and caring for others, all of which we could use more of now. Cooperatives can be local and regional anchors, promoting economic growth through stable jobs, high industry standards, consistent services, and economic multiplier effects through increased community investment, local jobs, and local procurement.

Cooperatives are an opportunity to change our economy, they provide ownership and represent the investors point of view.

So, how does your local food co-op measure up?

- We are 6500+ active members strong.... (To be an active member, you have to have shopped here within the last year.
- We generated over \$18M in revenue for 2020 and continue to grow year over year.
- We provide 120+ local jobs complete with health care, dental/vision care, 401K, PTO, and an additional discount on groceries.
- We source local food from over 180 Washington farmers and food producers with an emphasis on organic.
- We supported 60+ nonprofit/community groups in Jefferson County through in-kind donations and fiscal sponsorships.

While these numbers are exciting to us, they should be equally exciting to the community as a whole. The Food Co-op only exists because of our passionate, dedicated community who have stood by our principles and beliefs for nearly 50 years. We truly are 'golden' together!



Port Townsend Food Co-op
414 Kearney St
Port Townsend, WA 98368
(360) 385-2883
foodcoop.coop/

MEMBER UPDATE

Avamere of Port Townsend

Article and images courtesy of Avamere

There's a jewel in Port Townsend that boasts some of the most amazing residents in our town. Avamere of Port Townsend offers a wonderful place to call home for our elders and a vibrant place to work -- on a quiet tree-lined street not far from downtown. If you or someone you love has considered independent living or assisted living, this may be right for you.

Life at Avamere Independent Living is all about enjoying retirement. In fact, many of our residents say



they wish they had moved in sooner. "I didn't want to have to worry about anything, anymore," says Jerry, a threeyear Avamere independent living resident when asked why he chose Avamere. Jerry continued, "Living here makes life so much easier."

Like Jerry, many residents appreciate having less to worry about. Residents

enjoy their hobbies, fitness classes, delicious meals... and Avamere is there to take care of all the details like housekeeping and maintenance. And, we welcome small pets.

Independent Living offers handsome one or two bedroom apartments with balconies or patios, and all the lifestyle choices of activities, exercise, outings,

great food and fun.

Assisted Living residents have the same opportunities for the activities, classes and outings along with the added support of compassionate, personal care. There are wellness checks, medication reminders and much more. Avamere completely customizes your care for just what you need - no more, no less.

Every great business has a secret sauce. That special something that makes it unique and the reason it can flourish and serve the community well. When you walk into the lobby you might think it's all about the hotel-like look or the charming landscaped setting. But, just ask any resident and they'll tell you the staff is why Avamere is such a great place to live. The Director of Community Outreach, Leslie Shipley, recalled, "When I interviewed the managers of each department to learn what they like best about their job, they all had one common response. They all said that they love the people who live here."

The staff's kindness is matched by their professionalism. Take for example Chelsie Ortiz, who works in Assisted Living at Avamere. She was awarded the Best Certified Nursing Assistant by WHCA — for the entire state of Washington! While she takes pride in that impressive accomplishment, her humble response was, "I've been a CNA for over 20 years. At the end of every day, I feel good that I could help people live their life better."



Mary Winters, Executive Director of Avamere Port Townsend leads the whole organization. She shares, "It's such a privilege to make a difference in the lives of our residents and their families, and to provide a rewarding career for our staff. Together, we're the Avamere Family."

The best way to learn more is to schedule a visit. Yes! Tours are now available. Call 360-379-9376 to book your visit. Masks and the usual screening of course. Whether you are ready now or planning for the future, just call.



AVAMERE
at PORT TOWNSEND

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avamere-at-port-townsend/

Port Townsend School of Massage

25 years of quality care

Article and image courtesy of Port Townsend School of Massage

My name is Elizabeth Piglowski, LMT, and I am the current owner and Director (and graduate) of the Port Townsend School of Massage. Though the school recently celebrated being in business for 25 years, I have been the owner and Director for 2 years this July. I have been involved with PTSM since I moved to

the West Coast 23 years ago. In fact, Assistant to the Director was my first job in PT!

PTSM was founded by Fairin Woods. She started out of her home and grew from there. The first schoolhouse was in Uptown (where Pane D'Amore is now). We are currently located behind Safeway.

Though the school has a long history of being a part of the Port Townsend community, it always surprises me when I hear people say they never knew there

was a massage school here. Our students travel from many places to attend our classes. Not only do they come from all over the Olympic Peninsula, they've come from Alaska, Michigan, Wisconsin, Oregon, Montana and Idaho.

► Port Townsend Massage continued on pg. 5



A Fun & Pleasing Atmosphere

Article courtesy of the Chamber of Jefferson County

Filling store aisles with our local community wishes in mind is what Holly Mayshark has been doing for Quimper Mercantile since it opened in 2012, adding "General Manager" to her job responsibilities in 2017. What qualifies one to be 'Head Buyer'? For Holly, "An art/design background has been very helpful in choosing items that create beauty as well as function that gives our store the kind of fun, pleasing atmosphere that we are now known for."

Along with the creativity, there is the business end of things; "The need to be proficient at understanding financial reports, tracking margins, and sell-through to track how products are selling which guides me to future buys as well as fill-in products." This business acumen was developed while she ran a construction company as well as doing bookkeeping for several companies.

Holly has lived in the area since 1977 after studying art & landscape architecture in college and then found herself and her husband a gig operating an inter-island freighter in the Caribbean. In 1981, a chance conversation led to her opening Holly's



Photo by Rey Alvarado

Flower shop, (yes that Holly's!), originally on Water Street. She sold the business in 2006 and it moved to its current location at the Thomas St. roundabout. Delightfully, the current owner, Sharrai Morgan,

worked for Holly as a high school student and the store is about to celebrate 40 years in business!

Holly knows that Quimper Mercantile "cannot possibly carry everything" her customers want though she is always open to suggestions and requests. Holly noted, "We ALWAYS suggest other local stores to check for something we don't carry, and we express our appreciation for checking with us first." Shopping Local is a big theme, especially now. Exploring locally first and letting our favorite stores know what we cannot find improves options for everyone. "We just have

to keep striving to do more and be better at what we do." Holly explains, "We do hope to dip our toes into an ecommerce option ASAP. Our "Locals" discount helps breed customer satisfaction and loyalty as well."

When Swain's General Store closed its store in Port Townsend Plaza, a void was left in the community.

A small group of visionary citizens brought Quimper Mercantile from idea to reality using the Small Company Offering Registration (SCOR) to raise capital. This allowed the store to open debt free. Quimper is a Community Corporation, meaning, all shares are owned within the community. There is no majority ownership, assuring it will always be locally owned and operated.

The pandemic lockdown closed the store for over two months to adjust to the CDC requirements. "Overall, we have weathered 2020 really well," said Holly, "We are so grateful to our loyal customers!" Mask wearing and hand sanitization have become routine and most customers have been cooperative. The store has continued participating in the Kicks-for-kids program. As for Holly, she is ready to hand off the General Manager baton and focus on her first love, merchandising. She is proud that the store has "held its own" through 2020 and feels very hopeful going forward.



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► Port Townsend Massage continued from pg. 4

In this time of Covid, the school has experienced some drastic yet amazing changes. We have had an opportunity to experience in real time what it's like to give and receive touch safely in a healthcare environment. We were given the opportunity to apply our protocols in real time to figure out what works to keep people safe, how we can make improvements and continue with the highest quality of care. We are still practicing social distancing when possible, washing hands and mask wearing to keep students, staff and their families safe as we navigate the future of massage and healthcare until the Department of Health gives us the all-clear. We have also taken this time of restructuring as an opportunity to rebuild, reconstruct and recreate our image, our website and our Professional Licensing Programs for this September!

We are very excited to bring a more streamlined

program to those who have heart for massage therapy. It is our goal to connect those who are looking for more independence and explore options for creating a career and future they can be proud of.

The staff at PTSM is second to none. Every one of our instructors is widely knowledgeable in their field and deeply passionate about teaching it. Some are even graduates of the school who have returned to share their knowledge and experience with upcoming students. We couldn't be more proud of our team.

The Port Townsend School of Massage is very proud to be a member of the Port Townsend Business Community. Over the years we have participated at the Wooden Boat Festival by giving on-site chair massage, we have participated at the Rhody Run by doing pre and post-event massage. We've greatly missed our community and we look forward to when can join back in and connect.

It has been an incredibly challenging time for all of

us. Loss, stress and uncertainty has taken its toll on everyone. We can honestly say that this pandemic experience has amplified our empathy and deepened our knowledge in how to better provide quality touch, safely. Through all of this we have been given many gifts and opportunities to show resilience and strength. It is our goal to continue to bring quality care to our community and train the highest quality massage therapist for the future.



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1071 Landes Ct.
Port Townsend, WA 98368
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info@massageeducation.com
www.massageeducation.com

NEW MEMBER

Hills and Valley Catering

Article courtesy of the Chamber of Jefferson County
Photos courtesy of Lynette Clemens

Chef Lynette Clemens of Hills and Valley Catering in Port Townsend knows what it takes to succeed on a daily basis. "If you're going to do a business, you have to be willing to get out there and bust it."

The mother of six has been busting it her entire life. Growing up in Port Townsend, her family used to grow their own veggies and harvest their own meat. She learned from an early age the importance of relying on the land, be it hunting, fishing, crabbing, or shrimping. She distinctly recalls preparing the food herself. "A passion for food happened very early in



life," shared Lynette. "It's a huge aspect of why I became a chef."

Despite her passion, "life happened" as Lynette puts it.

Lynette continued following her passion for nearly 20 years in Alaska by working with student

nutrition by putting together menus for daycare purposes. Lynette made her way back to Washington and re-immersed herself in the culinary life.

Lynette shared that she returned to school and obtained her culinary and baking arts degree at the top of her class. She is now certified through the American Culinary Federation.

Eventually her journey led her back to Port Townsend where she worked at the Fort as Chef de cuisine and then managed the restaurant at the Starlight Room.

Then the pandemic happened and turned the world upside down.

Lynette was laid off, but despite the difficulties of losing her job, she found a silver lining. "I never would have gotten my business off the ground if I wasn't un-employed," shared Lynette. She continued with a laugh, "and I don't ever plan on being unemployed again."

Lynette is the owner of Hills and Valley catering. The company offers catering, private chef specialty items and group cooking classes thus keeping her staff employed year-round. Currently operating out of the Market Kitchen, Lynette has plans to obtain her own venue one day.

For Lynette, a portion of every morning is spent networking. "People have helped me, so I want to pay it forward," she said. "Now I can help people so they

in turn can help others.

It's a great community that comes together to ensure success." As part of that networking, Lynette also appreciated the assistance provided

by the Chamber of Jefferson County. "I started off the business very slowly, then I contacted the Chamber and I was so glad I did. Suddenly my business took off. The Chamber helped me so I could fill in the holes."

Another goal of Lynette's is to raise the bar of the Port Townsend culinary community. "I have a huge respect for the professionalism in our industry," shared Lynette. "My staff will be trained professionally and act professionally. We want to bring a new experience to Port Townsend that they may have never had before. Those things will put them a notch above!"

In the near future, look for an announcement for the grand opening of Hills and Valley Catering!



425-974-0906
chef.lynette.2018@gmail.com

MEMBER UPDATE

Update from Bayside Housing

Article and images courtesy of Bayside Housing

Operating in Port Hadlock, Bayside Housing & Services offers transitional housing and support services to the unhoused and unsafely housed populations of Jefferson County. Our mission is to strengthen our community through housing, advocacy, and human services supporting social and economic independence. We opened our doors in 2016 to the first guests and since then, we have provided over 35,000 nights in a safe bed, over 9,000 hot meals, and moved 75% of guests from our transitional units and

into long term housing.

Through the pandemic, we saw an increasing need for transitional housing as well as affordable housing and began to work on solutions for both. As we move through 2021, we are finding that the hard work and determination of 2020 is coming to fruition. With the completion of our 1st tiny house village, Peter's Place in Port Hadlock, we began the 2nd community

► Bayside Housing continued on pg. 7



A Taxi Cab Company gets new spark

Article courtesy of the Chamber of Jefferson County

The idea for A Taxi Cab Company came to Jacob Ramsey while in the back of a taxi in Seattle. He thought to himself, I wonder what it would be like to drive a cab? After wisely investing a portion of his stimulus check in the stock market, Jacob was able to find out firsthand not only what it would be like to drive a taxi, but also to own one.

Back in March, Jacob became the owner of A Taxi Company, formerly Peninsula Taxi.

The Port Townsend native started his career as an electrician and finished his five year apprenticeship with I.B.E.W local 46 while living in Seattle before ultimately moving back to Port Townsend. Jacob had worked for Peninsula Taxi previously and recalled that the owners were interested in selling. After purchasing the company, Jacob started working on updating the fleet of taxis.

“It’s been getting by, but the service just needed a change, an update to kind of get things flowing a little bit better,” said Jacob. “It needed a new spark.”



A Taxi Cab Company currently has three vehicles, two Crown Victorians and one Prius, with plans in the near future of transitioning from one of the Crown Victorians to either a hybrid or electric vehicle such as a Tesla.

“Coming from an electrical background and being from Port Townsend, the environment matters!” shared Jacob. “We’re trying to have as small a carbon footprint as we can, they’re safe vehicles and reliable. Those are the kinds of things we are looking at and why. I think it’s good for the community and environment first and foremost, just a smarter way to go fuel wise. Also, there’s no reason our drivers should have to pay three times as much for gas in a Crown Vic as opposed to a Prius.”

A Taxi Cab Company is anticipating filling a more robust role in the community.

“We are trying to bring it more up to date, more green vehicles, more services,” said Jacob. “We are trying to get a more reliable operation to do more deliveries, tours and offer as many services as we can while not overextending ourselves. That’s the goal, is to be more a part of community transportation as a whole and not just for emergency situations.”

A Taxi Cab Company currently has eight employees and their drivers make customer service a priority.

“Our drivers do care about our customers,” said Jacob. “We try to relate and do the best job to make the passengers feel comfortable. and enjoy their time with us. We are working on having our staff be more familiar with the local restaurants, hotels and general history of the area to make for a better trip.”

Overall, A Taxi Company has a very straightforward



goal. “We’re just trying to help serve the community better and be more efficient,” said Jacob. “We’re trying to get more drivers on the road and have less wait times for our customers.”

Jacob would like to give special thanks to Doug and Susan Eaton, his parents and family as well as Jim and Sarah Patton, Mark Brewer, Jeralee Chapman, Paula Clark, Luxmi Love, Michael Ivers Terry Fogerson and Richard Tucker.

Currently, A Taxi Cab Company operates from 6 a.m. to Midnight, but anticipates opening up further as the community opens up and more service is needed.

A Taxi Cab Company
360.385.1872

► Bayside Housing continued from pg. 6

build project in mid Spring to be placed in Port Townsend. With the completion of this build, Bayside will have an additional 10 units and 14 beds available



to those in need; with these additional spaces, we feel confident in maxing out the current transitional housing need. We hope to have those units move-in ready by late Summer to offer a warm and secure spot to those in need of shelter and services.

In the long term, Bayside is exploring affordable housing options for Jefferson County. There is a growing need for affordable housing on all levels. We see a great deal of young families struggling to secure housing, and we hope to increase the available inventory to lessen that burden.

Want to know how you can support Bayside and our residents?

- Get involved with a tiny house build! www.baysidehousing.org/tiny-house
- Give online (for Bayside or tiny houses!)

www.baysidehousing.org/donate

- Shop on AmazonSmile and choose Bayside Housing & Services as your charity
- In-Kind donations of gardening tools, propane, kitchen utensils, tv’s and laptops. Over the counter medications, and cases of water bottles.



BAYSIDE
HOUSING & SERVICES

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Community Concierge Cohort

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

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

Place label here

Due to the COVID-19 crisis, many events of our Chamber members as well as the Chamber have been postponed to future dates. Please check the Chamber Website for details and frequent updates: www.jeffcountychamber.org/events

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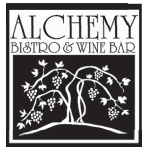
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