

## Events

Chamber Café with guest speakers and panelists is on the 1st and 3rd Fridays monthly starting at 10:00 a.m. on Zoom. No membership is required to attend these free events. Advance registration is necessary to obtain Zoom access.

### Friday, May 6, Chamber Café Climate Impact – Hyper Local

Current and future effects of climate change on our quality of life in Jefferson County, and what we can do now and in the future to alter this trajectory. Learn how the County, City, Port, and other Jefferson County organizations are working to help our community.

**Friday, May 20, Chamber Café**  
County Commissioner Greg Brotherton reports on reengagement process with an emphasis on ventilation study now in progress and how this work can assist you and your business now and in the future.

### Saturday, May 21 Jefferson County

#### Leadership Awards 2022 4-6pm at Port Ludlow Resort

Live, on-site in a covid-healthy environment. Join us in honoring our local residents and businesses/organizations that have diligently shown outstanding leadership and outcomes to improve our quality of life and lead us through the past two challenging years. Hear past winners share their amazing stories while you enjoy the food, music and beverages. Sponsorships and tickets are available on Chamber website: [Jeffcountychamber.org/events](http://Jeffcountychamber.org/events).

**Thank you to our early-bird sponsors:** Jefferson County Land Trust, Peninsula Legal Secretarial Service, New American Funding, The Business Guides, Faber Feinson PLLC, Port Townsend Leader, Fort Worden Hospitality, Centrum, Windermere Real Estate, Wallyworks Construction, Kitsap Bank, Eagle Pipe Heating & Air, Northwest Maritime Center, PUD, Quilcene School District, and Mr. Richard Tucker. Join us in supporting our community heroes!



FABER FEINSON PLLC



The **Chamber**  
OF JEFFERSON COUNTY

# Business Insider

Serving the Businesses and Citizens of Jefferson County

## NEW MEMBER

# Frameworks Northwest

## Helping Pacific Northwest locals tell their stories

Article by the Chamber;  
photo by Frameworks Northwest

Frameworks Northwest, located in Port Townsend's Undertown, is a familiar name among the locals – Frameworks has been serving Port Townsend and the Pacific Northwest for over 30 years. Behind the locally owned, family-run business is David Wing-Kovarik, the fifth owner of the shop, the latest in a line of very skilled designers, makers and builders. Originally from Boston, David and his spouse have lived in Washington for the past 22 years, where they raised two children along with numerous pet dogs and ran two businesses. "We happened to come upon Port Townsend in the mid-1990s while on vacation, the weekend of the Wooden Boat Festival, and I was hooked from that moment," David explains. Boat building and sailing were a part of David's childhood, which attracted him to Port Townsend even though work kept his family closer to Seattle. In 2016 he moved to Port Townsend and bought Frameworks.

Longtime friend Robert Brinton joined David at Frameworks in the summer of 2016. Robert's background as a graphic designer and prior experience as a picture and art framer added to the artistic flair the two of them have become so widely known for. Together they often take on projects other framers haven't wanted to tackle.

Frameworks Northwest provides professional custom picture framing, restoration and design for your home and office. In a typical month the shop takes on about 60 to 80 new projects; some are small ones that can fit a ready-made frame, and some are large and complicated. Each item that comes through the door – big or small – David and Robert take care of as if it's their own. Once the design is approved by the client, the work begins



and is completed at the shop. "We build the frames, custom-cut each matte design and glass, and place and fit each piece here on the premises. It's very common to find us here working until well after 9 p.m. most of the week," David says.

Understanding each client's needs, wishes and vision is the core principle of the team. "The respect we have for each of our clients, the community, and the work we do is why we work so hard and spend the extra time making sure it's done right before the work leaves the shop." He adds.

The goal of the team at Frameworks is to make you, your art, a family photo or a collection look its very best, enhancing it to help tell its story. "It's so much more than just sticking something in a box," David explains. "Our job is to take those experiences you've had, or that favorite memorabilia, and bring them to life."

Apart from the custom framing and designing, Frameworks has also worked to educate the community. Artists, homeowners, designers and even boaters have been getting lessons on maintaining glass, how and where to hang the finished products, how to collaborate and coordinate décor with the framed art, correct methods for hanging, and how to present themselves in a gallery or show. The duo spends about 20 to 30 hours a year educating themselves on new trends, methods and techniques, so they can use them and pass them on to others.

"Frameworks Northwest is not just a frame shop; it's much more," David says. "We work on preserving your story, your investment and your family history."



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[www.frameworksnw.com](http://www.frameworksnw.com)



## DIRECTOR'S UPDATE

# Community Leadership Awards

We're getting closer to the announcement of the latest Jefferson County Community Leadership Awards, and our team is in full event mode. After two years of Zoom calls, we're all quite ready to be together in person – and we will be on May 21. The Port Ludlow Resort will provide their marina-facing tent for our event, with fabulous views along with delectable food, beverages and their always-outstanding service. We've kept the cost of both sponsorships and tickets to an all-time low this year, to help us provide a truly memorable experience for all the awardees and nominees as a celebration of their service to our community.

The Chamber is always honored to produce this event on behalf of the people you nominate and celebrate, and this year that group is large and absolutely worthy of their work, organizations and businesses being showcased. We don't know how the selection committee will be able to select finalists from this outstanding group of nominees; we don't envy their position. That said, as always they'll do a thorough analysis of all nominations, and settle on one awardee in each of the five categories: Business Leader of the Year, Citizen of the Year, Rising Entrepreneur, Young Professional of the Year and Future Business Leader. We'll announce the awardees live at the event.

Please log in to our website ([jeffcountychamber.org/events](http://jeffcountychamber.org/events)) to honor our nominees, with a sponsorship to show your support or to buy tickets to attend. Join us at the resort on May 21 from 4-6 p.m. to celebrate their service. Reach out to us at [admin@jeffcountychamber.org](mailto:admin@jeffcountychamber.org) with any questions.

### Event Calendar

The team at the Chamber is getting daily requests for event updates from residents

and visitors alike. Please remember that the Chamber hosts a calendar to list all your events, at no cost and with no membership requirement, and you can view it at [enjoypt.com](http://enjoypt.com) – and visit [jeffersoncountywa.org](http://jeffersoncountywa.org), as well as other regional and national web resources. You can post events through the website, or just reach out to [admin@jeffcountychamber.org](mailto:admin@jeffcountychamber.org) and we'll update the calendar with your event.

It's very important to our community and visitors that we provide updated information, particularly because so many of our events are returning to an in-person or hybrid model. Please help us get that information up on our site soon, so we can promote your event.

### Visitor Passports

Bike Across the Bay, our sustainable tourism campaign, is gaining momentum – and we're excited to announce that we've added two passports for visitors: one focused on community service, and the other on sustainable tourism. Visit [enjoypt.com](http://enjoypt.com) to learn more, and reach out to [membership@jeffcountychamber.org](mailto:membership@jeffcountychamber.org) if your business would like to participate in the current program or the next campaign iteration. Hospitality stays, restaurant discounts, shopping surprises and more are included, and we're excited to see our community come together in these efforts.

Please accept our invitation to drop in at the Chamber for a visit. We'd love to see everyone again – in person – and get reacquainted.



Arlene Alen

## MEMBER UPDATE

# Peninsula Credit Union

Peninsula Credit Union is here to help, in person or online

Article and photo by Peninsula Credit Union

The COVID-19 pandemic has changed the way we think of retail spaces. Peninsula Credit Union is open and happy to serve you in our branch at 1250 W. Sims Way, but with so many options for conducting your personal banking remotely, does that mean physical branches are still relevant?

"Branches are still relevant," says Cody Willis, senior integration strategist at the design-build firm DBSI+CFM. He believes credit unions should keep their physical branches open, while also continuing to offer the variety of digital banking options that help members transact remotely and independently. "Branches need to operate and serve members in different ways to serve market needs."

According to Deloitte, 60% of adults say they prefer visiting branches for opening

new accounts and considering complex products – that means members are still walking through branch doors. But 14% of adults have already moved to a digital-only approach, according to Marqeta, and that number continues to grow.

Credit unions that adapt to the changing financial landscape have the best chance of meeting their members' needs well into the future, according to Willis. "Using technology to enable more self-service will completely change how [credit union] branches

► *Peninsula Credit Union continued on pg. 3*



From Instagram

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*The content of this publication is prepared by the Chamber of Jefferson County. If you would like to be included in this publication, please contact [director@jeffcountychamber.org](mailto:director@jeffcountychamber.org).*



## MEMBER UPDATE

# Resort at Port Ludlow

## Getting ready for a busy season ahead

Article and images courtesy of the Resort at Port Ludlow

Things are busy in Port Ludlow, as we see hints of the longer and warmer days to come. All our hospitality operations (the inn, the Fireside restaurant, and the golf course and marina) are in the beginning stages of recruiting and hiring seasonal staff. We've been fortunate to bring on new managerial staff in a variety of departments, including a new head professional at the golf course, chefs at the Fireside, and a sales manager who has brought fresh and creative ideas and experiences we plan to glean, integrate and improve the already high standard of service we provide our guests.

The pent-up demand for travel can be seen everywhere, and we believe visiting the wide-open spaces of the Olympic Peninsula will be a big draw for the many people seeking to get out into nature.

With rising gas prices, we know many people will choose to play tourist in their own state – and fortunately Washington offers a variety of destinations and climates to visit. For those wanting to get away

from the city, Port Ludlow is easily accessible from the Seattle/Tacoma area and offers a tranquil, protected bay for kayaking, 30+ miles of maintained hiking and biking trails, and a great basecamp setting for a trip to Port Townsend, the Olympic National Park or other Olympic Peninsula attractions.

Spring brings our restaurant a bounty of new products from local farms, and we're currently working on new menus utilizing these in-season ingredients, such as sprouting purple broccoli, rabe, and Mystery Bay goat cheese.

Lady Washington will make her return to Port Ludlow Marina in May for Adventure Sails and Dockside Tours, and many weekends will see boaters moored for a Yacht Club rendezvous. Our golf course is hosting the golf teams from both Chimacum/Port Townsend and North Kitsap, and we have a variety of tournaments scheduled throughout the summer.

We're also creating fun overnight hotel packages for our guests to enjoy local activities, including the seasonal return of our Farm Package, which includes a



self-guided tour of local farms, Farm Bucks to spend, and a tasting menu created from selected ingredients. See our website for additional hotel packages, and sign up for our newsletter to be the first to know about dining and wine events, contests and other happenings in and around Port Ludlow.



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### ► Peninsula Credit Union continued from pg. 2

are used in two to five years," he says. You may be reluctant to perform your banking online because of concerns such as security or account management. But rest assured: digital banking is secure and convenient. Whether you're ready to make the full switch to digital banking or if you're just curious, Peninsula Credit Union is here to help.

"Using online or mobile banking is convenient – you can bank from just about anywhere," says Erin Scheithe, senior program coordinator for consumer education with the Consumer Financial Protection Bureau (CFPB). "You can check your account balances in real time, which may help you notice and report unauthorized charges more quickly." Digital banking allows you to deposit checks,

pay bills and transfer funds safely and easily between your Peninsula accounts, or even to your other financial institutions. "Online and mobile banking allow you to manage your finances on your schedule," Scheithe says. Peninsula Credit Union also offers a variety of other valuable tools with our digital banking platform.

Credit Sense allows you to access your credit score anytime, anywhere, from our online banking or mobile app. We're proud to offer Credit Sense for free to all Peninsula members. It's a great resource to help you monitor and improve your credit, helping you achieve better financial well-being. Credit Sense also offers helpful tips on growing your credit and improving your credit score.

Trends acts like a budgeting assistant, helping you

track your progress toward savings goals, watch your spending, monitor your accounts 24/7, notify you when certain account events occur, and see exactly what your finances look like every day. Every time you log in, you'll see an updated snapshot of your personal finances. It puts the power of budgeting, planning and goal-setting right at your fingertips.

Whether you prefer to conduct your personal banking in our branch or from the comfort of your own home, the team at Peninsula Credit Union is ready to help. Come to our branch at 1250 W. Sims Way, or call us at 800.426.1601 to learn more about our digital banking options.



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## RISING ENTREPRENEUR

# FairWinds Winery

## Recreating a Place for the Community to Gather

Article by the Chamber; photo by FairWinds Winery

Founded by winemaker Micheal Cavett and his wife Judy, FairWinds Winery is Jefferson County's oldest established winery. Micheal is passionate about making wine, and he home-brewed wine, root beer and sake, all before becoming a professional winemaker. These early experiences gave him the knowledge and skill he needed to venture into the winemaking business.

Wanting to see the world as a young man, Micheal joined the Navy in 1959 at the age of 18. After serving for four years, he joined the Coast Guard as a Third-Class Petty Officer; he worked with the Guard for more than three decades before retiring in 1991 as a Captain. Micheal and his wife Judy moved to Port Townsend in the mid-1980s, when Judy followed her career as a legal secretary and an executive assistant. Micheal's time at sea motivated him to name the winery FairWinds, after the saying "Fair winds and following seas," a good-luck saying used when bidding farewell to sailors.

In 1993 FairWinds Winery had their first "crush," which is the initial step in winemaking: crushing the grapes to obtain their juices. The winery's grapes have always been sourced from Washington state, and next year the couple will be celebrating the 30-year anniversary of that first crush.

"Our main goal is to produce great-tasting wine that's affordable," says new general manager Michelle Cavett, the eldest daughter of the owners. Michelle had been living on the East Coast, where she managed many Costco locations. But she missed home and spending time with her parents, so she joined her parents at the winery after retiring from the corporate world. "When I say retired, it's partly true," she continues. "I still run a martial arts studio in New Jersey, as well as a business consulting firm."

Her extensive background in management, marketing and experience is an asset to the winery. "We make a great team. My dad's the winemaker, my mom oversees the legal side and the financials, and I'm the general manager," she says proudly.

A dessert wine called "Last Port O'Call" is one of the most popular wines among the mix of various wines produced at FairWinds, including cabernet sauvignon, pinot gris and several blends. The unique thing about the production process at FairWinds is that it's done by hand. The process is not automated, and they don't use any heavy industrial machinery. The bottling process is carried out by an all-volunteer bottling crew, and it's open for people to come help – anyone can sign up to volunteer. "We get together, have some great food, listen to each other's fun stories, and have a great time," Michelle says.

After two years of being shut down due to health issues in the family as well as the pandemic, the tasting room is now open to the public on weekends, from 12 to 5 p.m. The winery is committed to connecting with the community and supporting local businesses. FairWinds has many events on the schedule and in the works, in order to re-engage with the community. "Both my parents have been very active members of the community," Michelle notes, "including stints on many boards of directors such as the Rotary Club, Main Street, Victorian Festival, Toastmasters, Soroptomists and the Olympic Peninsula Winery Association. It's very important to my parents and to me to connect with our community."

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360.385.6899 • [www.fairwindswinery.com](http://www.fairwindswinery.com)



From left to right:  
Michelle, Micheal and Judy



## MEMBER UPDATE

# Chimacum Corner Farmstand

## Spring is in full swing at the Corner Store

Article and Photo by Chimacum Corner Farmstand

"Spring" is a noun... and also a verb. And both are in full play at the Corner Store this May!

"Spring" as a verb: to spring forth, to arise. Like all businesses, we're emerging from two years that challenged us and taught us on many fronts. We witnessed firsthand the resiliency of our area's local food economy as larger supply chains crumbled. Each day, our community fed and sustained us even as we fed them, revealing the profound importance of interconnectedness and human kindness. We leaned on and came to appreciate our staff more than ever. After two years of this, our resolve has strengthened around

the issues of food justice, sustainability, community and local economy.

The logical outcome is that we now find ourselves in a time of significant investment. The last time we committed to such a large outlay was in 2017, when we upgraded our physical infrastructure with all-new coolers, an expanded greenhouse and five storage containers. This time around, our investment will be mostly invisible. We've already made the first significant move, with staff wages and benefits. Over the last two years, we've raised our employees' average wage has risen \$4 per hour, and we added a quarterly 25% all-staff profit-sharing program. And as of 2022 we now offer

►Chimacum Corner Farmstand continued on pg. 5



Nursery Assistants Miller, Ellie, and Amy



Article and photo courtesy of Amber Heasley

Here it is: an easy way to get out and simply experience the joy of sailing in Port Townsend. Sailing is embedded into the local cultural history and identity of this town, and there's great demand from locals and visitors alike to participate in, understand and fully experience that element of Port Townsend. Sail Port Townsend was created as a way to make sailing more accessible to people in an easy, fun and safe way. From the beautiful architecture of the Courthouse and the bustling streets downtown to the gorgeous views of the mountains surrounding the Peninsula, Sail Port Townsend has something to offer everyone.

For those with sailing experience but without boats, this provides a stress-free way to do some drop-in sailing. Every trip includes a knowledgeable captain who can help you get in and out of the marina and provide vessel-specific information, sailing tips and local knowledge. For those new to sailing, we specialize in providing positive first sailing experiences – and for that, we only go sailing on good days, guaranteed! If it's not a good day to be on the water, we'll work with you to reschedule for a better day/time, or cancel your sail booking free of charge. When you book a sail with Sail Port Townsend, you can rest assured it's going to be a good experience – we work hard to make sure when you



go sailing with us, it's a wonderful time out on the water!

This summer we'll be booking two-hour sailing tours beginning May 1 and running through September, with noon-2 p.m. and 3-5 p.m. slots daily to taking advantage of the beautiful Pacific Northwest weather. You don't need any sailing experience to sail with us, and you can be a "hands-on" participant as much or as little as you'd like. You can take the tiller and run the sheets, or sit back and relax while you admire the natural scenery, feel the wind in your hair and seek out up-close encounters with marine wildlife.

If you're interested in more than just a tour, we have a new program for the 2022 season! We've become an ASA (American

Sailing Association) affiliated sailing school, and will begin offering introductory ASA 101 Basic Keelboat Sailing Lessons and Certifications. In this two-day course you'll learn to skipper a sloop-rigged keelboat. Topics to be covered include basic sailing terminology and maneuvers, parts and functions of the boat, helm commands, basic sail trim, points of sail, seamanship and safety, including what to do when things go wrong and basic navigation rules to avoid collisions and hazards.

To book a tour or schedule a place in one of our new certification classes, visit us at [www.sailporttownsend.com](http://www.sailporttownsend.com), or call 360.379.9105.

#### ►Chimacum Corner Farmstand continued from pg. 4

medical insurance for staff who work 30 hours per week. There would be no store without our stellar staff, so this was hugely satisfying and an obvious priority.

The only problem with paying staff what they deserve is obvious: our costs are up a lot! The challenge is to save money where we can so we can spend more on what we care about: paying staff a living wage, keeping our quality high, offering competitive pricing to offset inflation, and keeping our margins low when we buy from local vendors.

The first cost-saving element we're investing in is a fancy new POS system designed specifically for grocery stores. This new stool will create efficiency, and its more detailed reporting should help us make smarter decisions. The most tangible upfront benefit will be replacing our current credit card processor with a new one that charges a significantly lower fee. Do you know that credit card processing is our third-highest cost, behind the cost of the goods we sell and paying for labor? Ugh. The "go live" date for the new system is early June, and you'll see us retooling our checkout counters before then.

The second cost-saving move is joining an organization called INFRA (Independent Natural Foods Retailers Association.) Think of it as a co-op for "non-co-ops." About

300 independent natural foods groceries are members, representing a combined annual revenue greater than \$2 billion. That collective buying power earns us significant price breaks on many items we buy from distributors. Being a member will also connect us to the resources and brainpower of a larger community. Yay – we'll no longer need to invent everything from scratch!

"Spring" as a noun: The season between winter and summer when our farms, home gardens and store shelves come roaring back to life after a period of relative dormancy and cold. Our area's local farmers are beyond amazing. They have once again harnessed earth's regenerative spring energy and the resulting are growing us an abundance of dazzling plants, fruits, and veggies. We could talk forever about it here, but it's really something to be seen in person – come visit our nursery and produce porch sometime soon, to partake in this sensational journey!

Thank you, farmers and food artisans! Thank you, community! Thank you, staff! Thank you all who work to keep us safe.



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Article and photo  
courtesy of Midori Farm

Midori Farm, located in the Quilcene Valley, consists of 29 acres of farmland rich with fertile and sandy clay loam soil, which is ideal for raising crops. Hanko Myers and Marko Colby, founders of Midori Farm, started their organic operation on five rented acres in 2008, and subsequently purchased the current farm and forestland in 2013. In addition to the main 29 acres, in 2017 they took on another 14 acres they're working to convert to farmland, to grow soil enriching cover crops and vegetables.

"We're entering our 15th season growing certified organic plants and specialty vegetables, plus making farm-crafted sauerkrauts and kimchi," Marko says. "Our greenhouses are filling up with seedlings soon to be ready for local gardeners, and we're starting to prep the fields for planting 12 acres of mixed vegetables and cover crops."

The farm's certified organic vegetables and fermented products supply farmers markets and natural food stores, as well as Midori's own farmstand. The partners focus on growing high-quality, fresh and flavorful European and Asian vegetables.

"We're excited to welcome back our returning farmers and getting to know the new staff who will be growing with us this year," Marko added. "Our farmstand is full of late-winter vegetables, and we're transitioning to spring greens, sprouting broccoli, eggs, krauts and plant starts."

The farmstand in Quilcene is the best place to acquire Midori Farm's fresh produce directly. The vegetables available there are often harvested the same day, and the



fresh farm eggs are provided by the farm's pasture-raised hens. The farmstand is open throughout the year to supply fresh produce to the community. Midori Farm's local garden guide, "Vegetable by Vegetable," which is reviewed this month in the University of Washington Botanic Gardens horticulture library, is a useful resource guide for vegetable gardeners anywhere near the Salish Sea.

Apart from their fresh vegetables and plant starts, Midori Farm is also known for their fermented delicacies. The kraut and kimchi are produced in the farm's certified organic processing kitchen. Once the fresh vegetables arrive in the kitchen, they're washed, shredded and then packed into special fermentation vessels with sea salt. "We use special wild strains of microorganisms from our farm and kitchen for the fermentation process," Marko

explains. "Once the vegetables are in the fermentation vessels, the microorganisms take charge and start the process, which produces acids and enzymes that imparts a complex, slightly sour taste."



You can find Midori Farm products, plus copies of the garden guide, at the Midori farmstand, the Port Townsend Farmers Market, the Chimacum Corner Farmstand, Aldrich's Market and the Food Co-op. You can also find more information by visiting the farm's website.

10 Old State Hwy., Quilcene, WA 98376  
360.531.4579 • [www.midori-farm.com](http://www.midori-farm.com)

## MEMBER UPDATE

### Finnriver Farm & Cidery Message in a Bottle at Finnriver

Photo and article courtesy of Crystie Kisler

Finnriver operates our farm and cidery in Chimacum with the "triple bottom line" aspiration: to care for people and the planet as well as to operate a viable business. Implementing this mission requires constant re-evaluation of what we do, and a commitment to finding ways to do better. To create accountability for ourselves, we became a Certified B Corp in 2018, joining an international network of businesses seeking to be a "force for good." The B Corp website explains: "From mobilizing climate action with leaders across sectors, to dismantling white supremacy in our network and

broader business community, to organizing against wealth and gender inequality, the B Corp movement is taking collective action on the issues that matter most to our global economic system." Being a B Corp business means challenging ourselves to examine our ecological and social impacts, and to act in ways that will help grow community with shared resilience, vitality and justice.

When it comes to environmental impacts, one of the challenges we've faced in our relatively small-scale operation is the intensive use of glass bottles in our cider production. Sourcing new glass bottles



► Finnriver continued on pg. 7

Cidery partner Andrew Byers demonstrates the bottle-washing line.



## COMMUNITY UPDATE

# Connecting Community and History

Article and photo Courtesy of The Chamber

As the seasons change and the weather gets nicer, people will begin to look for outdoor activities in the area. Luckily for us in Jefferson County, we have many opportunities to get outside during the warmer months. From walking along the beach to find beautiful pieces of sea glass to adventuring through abandoned military bunkers or taking a stroll through historic buildings, there's something for everyone here. There are trails spread throughout the area, ranging from a tenth of a mile to over 130 miles spanning two counties, allowing people to enjoy this beautiful scenery and connect with nature on their own terms.

### čičməhán Trail

One trail that has gained popularity in the years since its creation is the čičməhán Trail. This trail offers a self-guided tour, with 18 different sites to visit throughout Port Townsend. The trail offers loop segments of 3 miles, 6 miles or 12 miles. The 3-mile loop focuses on

downtown historical sites such as Chetzemoka Park and Point Hudson, while the 6-mile loop extends to Laurel Grove Cemetery where Chief Chetzemoka was laid to rest. And finally, the 12-mile loop goes all the way to Fort Worden and North Beach. The trail can be walked, biked or driven, and was built to educate the public on the relationship between the S'Klallam people and European settlers in the area in the 19th century.

### Olympic Discovery Trailhead

Another local resource, The Olympic Discovery Trail, is a 135-mile-long work in progress, with paved and unpaved sections. The trail section known locally as the Larry Scott Trail starts at the Port Townsend Boat Haven and extends nearly 27 miles to the Blyn area. From there the trail stretches nearly another 100 miles, covering areas from Sequim to La Push. The trailhead in Port Townsend offers amazing views along the waterfront, and the opportunity to see the beautiful boats that come into town. The trail also offers forested sections, and a pathway through farmland. Some parts of this

world-renowned trail are ADA accessible.

### HJ Carroll Park and Nature Reserve

A park that has it all, HJ Carroll in Chimacum is a multi-use facility, with amenities such as expansive soccer fields, a BMX track and a 9-hole disc golf course. The park features many trails within its 40 acres, including a trail that circles the outside of the park covering nearly a mile, a short walking trail down to the Chimacum Creek access area, and the newly constructed Rick Tollefson Trail, which features a path through natural areas and farmland and connects the park to Port Hadlock. Whether you feel like walking through the woods, trying your hand at disc golf or walking the trail through the native plant demonstration garden, this park just outside Port Townsend has something for everyone.

This stellar collection of trail resources has been here for many years, enjoyed by locals as well as visitors. They're great educational tools that help us learn the history and culture of the area while connecting us with the beautiful nature that surrounds us.

► **Finnriver continued from pg. 6**

presents challenges, as we navigate international and national glass supply chains (further complicated by the pandemic). We also recognize that generating new glass is a resource-depleting process, and that reusing is even better than recycling because it saves the energy required to dismantle and re-manufacture products.

For these reasons we've aspired for many years to put together a bottle reuse program, and this spring we're very excited to be launching Finnriver's Bottle Return, Washing and Reuse program! We're in the final stages of research and development on this, but our intention is to begin washing and reusing our most commonly distributed 500ml bottles in our Contemporary and Traditional cider categories. We typically use over 180,000 of these bottles per year; that's a lot of potential reusability.

To make this program happen, we've converted and customized a used commercial dishwasher with glass racks to suit our bottles. We've also adjusted the label materials and adhesive to make them recyclable and easily removable from the bottles without chemical solvents. The process entails recycling the paper labels that are removed from bottles, and recycling any damaged bottles. The washing station is set up on the press pad adjacent to our cider barn, within reach of the cider bottling operation. Clean bottles will be manually delivered directly to the cider production barn, without the need for fuel-intensive transport.

The project is proceeding with a commitment to water conservation practices and using environmentally friendly products. We hope the program will also create a new employment opportunity, and perhaps a youth internship. Finnriver has created a new role within

the company to help lead this program: we're happy to be working with Tulip Morrow as our Sustainability Manager. She's also working on our biodigester, alternative transportation solutions and other energy-saving initiatives.

We'll let the community know when we're ready to start receiving bottles! For now, folks can start saving those brown 500 mL bottles, and we look forward to a fruitful future for that glass.

For more information or questions, email us at [info@finnriver.com](mailto:info@finnriver.com). We hope to see you at the Cider Garden, open Thursday through Sunday, 12 to 8 p.m., with extended days/hours in the summer.



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City of **Port Townsend**

## Community Visionaries



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

Are you a foodie? An adventure seeker? A trail hiker? A local wine connoisseur? The Chamber of Jefferson County is looking for passionate volunteers who would be willing to spend a few minutes answering emails or having brief phone conversations with visitors interested in the exciting experiences our community has to offer. If you love your hobby and want to share it with others, please reach out to the Chamber to discuss this fantastic Community Concierge opportunity. Invest a small amount of time, or spend a few hours at the Chamber once the state allows it. To volunteer or get more information, contact: [director@jeffcountychamber.org](mailto:director@jeffcountychamber.org).



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