

Events

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

September 9th- 4-5pm

live at Fort Worden's
USO Bldg.

Chamber Community Connections

Join Congressman Kilmer for his annual Congressional Update, extensive Q&A along with sips & snacks and time to share what's happening in your business or organization. Thank you to our hosts at Fort Worden Hospitality.

Chamber Café

September 16th

10:00am - 11:00am on
Zoom

How are our students doing after years of pandemic disruption? Learn from our panel of School Superintendents.

September 27th

Ribbon Cutting & Open House Tours with Key City Theatre

Welcome Back!

Grand Re-Opening 3:30pm

October 8th, Saturday

Save the Date

10:00am – 3:00pm

At the Chamber

EV EXPO hosted by the Chamber of Jefferson County with our Community Partners

Local 20/20 -Jefferson County PUD- Jefferson Transit -Port Townsend Public Works



The Chamber
OF JEFFERSON COUNTY

Business Insider

Serving the Businesses and Citizens of Jefferson County

MEMBER UPDATE

Jefferson Land Trust



Celebrating Our Local Farms This Fall

Article and images courtesy of Jefferson Land Trust

Thriving local farms are a big win for our community. They give us access to fresh food, promote healthy water systems and soil, protect local wildlife, add to our economy, and help sustain the rural character of Jefferson County. Jefferson Land Trust is a local conservation organization dedicated to preserving the farms, forests, and fish and wildlife habitat in our county. In partnership with the community, the nonprofit has helped protect more than 17,550 acres of our area's most important places — including 17 local farms.

Farming has a long history as a critical component of our region's economy and rural identity. In addition to providing locally sourced produce, Jefferson County's working farms support quality-of-life factors, such as connection to place and cultural identity, that make the area such a draw for residents and visitors alike.

A strong local agricultural economy also creates jobs. According to a recent study, The economic benefits of conserved lands, trails, and parks on the North Olympic Peninsula, agriculture in Jefferson County generates \$9.8 million in farm products each year. The Land Trust regularly works with farmers and funding agencies to preserve farmland, by purchasing agricultural conservation easements that keep the land available for agriculture while compensating the landowner for the loss of development potential.

These protective easements ensure prime farmland is not

developed, help keep it affordable for the next generation of farmers, and provide a capital boost to local farm businesses. Ensuring that farmland will always be available also means our community is more resilient and self-reliant, in terms of food security. And it's not just humans who benefit from protected farmland — the open land is also beneficial for wildlife. In fact, many of the local farms the Land Trust has protected have also set aside areas as wildlife habitat, such as buffers along the salmon

creeks running through the properties.

The fall is an ideal time to visit some of our great local farms. One way to see a number of them is by participating in the 2022 Jefferson County Farm Tour, September 16-18. The tour celebrates locally grown food, fiber and farm-made products, and gives people an opportunity to get to know more about our local farms and farmers.

The Farm Tour kicks off with an outdoor movie the evening of Friday, September 16. On Saturday and Sunday, September 17 and 18, farm tour participants can visit the Farm Tour host farms from 10 a.m. to 4 p.m. on a self-guided tour, as well as participate in a variety of workshops and events.

Five of the farms protected by the Land Trust — Compass Rose Farms, Finnriver Farm & Cidery, Kodama Farm & Food Forest, SpringRain Farm & Orchard, and Sunfield Biodynamic Farm — are participating this year as host farms, included as stops on the tour.

As a sponsor, the Land Trust will have an information table at one of the host farms, where staff members and volunteers will provide information about local farmland conservation and be available to answer any questions visitors may have.

The Farm Tour is free; however, a \$10 donation per car is suggested.



JEFFERSON
LAND
TRUST

360.379.9501
www.saveland.org
1033 Lawrence St., Port
Townsend, WA 98368



DIRECTOR'S UPDATE



Arlene Alen

their executive director Jim Moore, "It was a home run on all counts – we'll be adding Port Townsend and this tour into our regular rotation." This is fabulous news for our business community, which reaped the benefit of a fabulous kickoff event and pre- and post-ride visitors, as well as serving as suppliers for the event's needs. Great practice for the Cascade Bicycle Club's Seattle to PT ride, coming in mid-September immediately following the Wooden Boat Festival. This group of about 100 cyclists

Did you notice a few extra bicycles on the road earlier this summer? Bicycle Rides Northwest was in town July 9-10 to kick off their first-ever ride across the peninsula, and then back again to complete the route a week later. An organization with decades of history, this was BRNW's initial tour through our area, and according to

is excited about their first trip here in years, and hoping to make the Seattle to PT run a frequent event for their organization of 6,000+ members throughout the Seattle area.

Back live for 2022, it's time for the 45th Wooden Boat Festival here in PT. After a few years of gathering virtually, a worldwide group of wooden boat enthusiasts – thousands and thousands of them – are about to expand our little community for a few days to participate in this event. If you're a collector of their annual posters, don't miss this one! It was originally intended for the 2020 Wooden Boat Festival, and honors female ship captains in the late 19th and into the 20th century. The town is sold out completely, as is the ferry, and bookings are full in nearby communities as well for September 9-11. Learn more about this year's festival at woodenboat.org, including how to get out on the water!

Are you on the list? On September 9, Congressman Kilmer will be joining us at Fort Worden for his annual mid-year update. There's a lot going on in government right now, and he's on board with answering all your questions. Seating is limited, and all current Covid

recommendations will be followed. Light snacks will be served. This event is open to all businesses, with no fee or membership required. Registration is available on the Chamber site, www.jeffcountychamber.org/events. A donation at the door to the Chamber's Community Development Fund would be greatly appreciated. This fund provides scholarships, grants and more to our small businesses, with a new grant available this fall.

We're getting ready for our Fall Newcomers Meet-Up in person at the chamber. This gathering provides insight and information about Jefferson County businesses and services, as well as relocation tips to those new or "newish" to the community – or those considering making JeffCo their new home. Watch for notices of a new event, the EV Expo, coming this fall in conjunction with Local 20/20 and the Climate Action Committee, along with some exciting local EV news coming soon.

This summer was memorable, and we're all excited that our fabulous fall with so many iconic events is about to begin.

www.jeffcountychamber.org
director@jeffcountychamber.org

MEMBER UPDATE

Port Townsend Marine Science Center

The Story of Gunther

Article and images courtesy of Port Townsend Marine Science Center

In June 2019, the 40-foot carcass of a male gray whale washed up on the shores of northwestern Puget Sound. But that was not the end of his story – just the beginning of a chapter.

The death of this whale, nicknamed "Gunther," was one of many that has impacted this species over the past four years. Since 2019, nearly 600 gray whales have died and washed ashore on the west coast of North America. The cause of this surge of gray whale deaths, defined by the Marine Mammal Protection Act as an Unusual Mortality Event (UME), is not yet fully known. Changes to our climate and its impact on marine ecosystems, including the food sources these whales depend on, may be the cause. Scientists continue to monitor and investigate this disturbing trend.

When Gunther washed ashore, the National and Oceanic Atmospheric Administration's Marine Mammal Stranding Network (MMSN) took action. Coordinated locally by the PTMSC and working alongside members of the nearby community, the network seized this opportunity to work together and spread the

word about these unusual deaths. Gunther quickly made national and international headlines when a local couple, Stefanie Worwag and Mario Rivera, decided (after checking with adjacent neighbors) to allow Gunther to decompose naturally on the private beach in front of their home.

Worwag, a veterinarian, assisted Cascadia Research and the marine



Inside the rib cage at Les Schnick's workshop

► *The Story of Gunther continues on pg. 3*

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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.

MEMBER UPDATE

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Community Boat Project crew with the skull ready to load on a float to paddle to Oak Bay boat ramp for loading onto a pickup truck.

mammal experts of the nonprofit organization SeaLife Response, Rehabilitation, and Research (SR3) to perform the necropsy on Gunther. While his cause of death was inconclusive, it was clear that he was facing an extreme lack of food; he was emaciated, with little in his stomach besides eelgrass and small pieces of plastic. Eelgrass is not normally a food source for gray whales, and it was determined that Gunther was “desperation feeding.” In total, 215 more gray whale carcasses would join Gunther in washing ashore on the west coast in 2019 alone.

Worwag and Rivera are two of many MMSN volunteers who respond to marine mammal strandings. Inspired by Gunther, they knew it was imperative to share the plight of gray whales more broadly. Alongside the PTMSC and other community members, the couple worked to clean and prepare Gunther’s bones. Local artists and retired boat builders in the Port Townsend community donated their time and resources to meticulously plan the manner in which Gunther’s skeleton could be preserved and mounted into an exhibit to use as an educational tool, with the permission of NOAA.

Over a three-year period and countless hours, many members of the Port Townsend community came together to prepare Gunther. The PTMSC has recently received permission from the Port of Port

Townsend to display Gunther in an exhibit on Union Wharf, with open access to the community that worked so diligently to preserve his story. It’s our hope that this story is told far and wide, and that it becomes a symbol of Port Townsend, our passion for marine conservation and our ability to adapt and learn in the face of intensifying climate change and rising sea levels.

Whales like Gunther, and all the other magnificent marine mammals living in our waters, are iconic and beloved symbols of what it means to live in such a magical place. They demonstrate every day just how vast and powerful nature is. And through the dedication and hard work of our community, they have the power to teach the world that our actions matter to all the creatures with whom we share planet Earth.

*If you find a stranded marine animal on shore, please call:
West Coast Marine Mammal Stranding Network Hotline: 866.767.6114
East Jefferson County call PTMSC: 360.385.5582 x103*



PORT TOWNSEND
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360.385.5582
www.ptmsc.org
532 Battery Way, Port Townsend



Mario Rivera, Stefanie Worwag and the Community Boat Project crew.



Vertebrae laid out for framing.



The Gunther blueprint, as developed by Les Schnick.



Gunther’s flipper and the human hand – similar structures with very different functions!



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COMMUNITY UPDATE

A Look at our Culinary Scene

Article courtesy of The Chamber

Jefferson County is a year-round tourist destination known for its amazing food scene. Locals as well as visitors enjoy a diverse set of culinary experiences offered by the many different establishments. The restaurants around the area are inspired not only by American cuisine, but Asian, French, Italian and Mexican as well. Gourmet burgers, fresh seafood and locally sourced produce are featured in most every restaurant.

Port Townsend, a prominent 19th century Victorian town situated in the northeast tip of the county, features many outstanding restaurants – enough to be included among the USA Today 2022 10Best Small Town Food Scenes in June. The area's food scene has been a great attraction for foodies: with breathtaking views, rich history and great food, Jefferson County is a recurring vacation destination for most visitors.

Doc's Marina Grill

Image courtesy of Doc's Marina Grill



Doc's Marina Grill, famous for its wide-ranging menu, features seafood specialties, burgers, ribs and much more. The restaurant has dishes that appeal to the entire family. They're known for the quality of the food, which Doc's ensures by using only the best ingredients sourced from the Northwest.

Doc's Marina Grill started on Bainbridge Island, opening their first restaurant in the heart of the historic working waterfront. In June 2012 Doc's opened their second location in Point Hudson, Port Townsend. The building the restaurant occupies once housed military nurses, built in the Port Townsend boom in the 19th century and renovated over the years. Doc's, situated on the tip of Point Hudson, has an amazing view of the Point Hudson marina. Doc's is not only known for the food but also for drinks, equipped with a full-service bar with 10 beers on tap and only the finest spirits.

This celebrated local favorite is now open seven days a week for lunch and dinner, with options for takeout and online ordering.



360.344.3627
www.docsgrill.com/ptlocation
141 Hudson St., Port Townsend,

Silverwater Café

Image Courtesy of Silverwater Café

The Silverwater Café, founded by Alison and David in 1989, started off as a small fish-and-chips shack down by the water. Now a sit-down eatery in a lovingly renovated historic building, the café offers exceptional Mediterranean-inspired Northwest cuisine and is a favorite for both locals and visitors.

Since the beginning of their Silverwater journey, Alison and David have been very hands-on. Alison, whose love of good food was inspired by her Nonni Lucretia, is involved in many aspects of the daily operations, such as cooking, hosting and ordering. David is the go-to for everything mechanical; he also bakes the restaurant's desserts and maintains the decades-old plants inside the building.

The restaurant procures its produce and products from farms and small businesses throughout the region, supporting local growers and fisheries that use sustainable harvesting methods. All unusable vegetable scraps are composted or fed to Alison's chickens.

If you're looking for a community-minded restaurant with delicious food and a personable staff, look no farther than the Silverwater Café.



360.385.6448
www.silverwatercafe.com
237 Taylor St., Port Townsend

El Molcajete Mexican Grill

Image courtesy of El Molcajete Mexican Grill



This authentic Mexican restaurant located in the center of Port Ludlow is another favorite with residents and tourists alike. El Molcajete is one of the prominent eateries in the

Port Ludlow area. Owners Carlos and Julia started their family business as a way to fulfill their lifelong vision of owning a restaurant, after putting down roots in Port Ludlow. Carlos is at the center of everything, operating the business with a hands-on approach, and Julia runs the front end with her amazing server staff.

The restaurant uses both locally sourced and imported products, to keep the food authentic. El Molcajete is determined to provide its guests only the best and freshest food. "We strive each and every day to bring the most healthy and authentic Mexican flavors to our customer's palate," Carlos says. The dishes are made on-site every day, following authentic recipes that highlight the family's rich Mexican heritage. From handmade tortilla chips to traditional bean dishes, from exquisite salsa to amazing carne asada, everything is made from scratch in small batches. The restaurant's bar is equipped with high-end spirits, and the beverage menu features delicious, authentic Mexican drinks.

"We're anxious to serve you, your family and your guests the very best Mexican food and drinks available on the Olympic Peninsula," Carlos says with great pride.



360.344.8317
www.molcajetemexican.com
76 Village Way, Port Ludlow

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Mo-Chilli BBQ

Images courtesy of Mo-Chilli BBQ



Mike Harbin started his culinary career roughly 30 years ago while he was in the Marine Corps. Looking for some home cooking, he started experimenting

with Texas barbeque, and taught himself the art of barbecuing by trial and error. "I've been trying to cook for the last twenty years, and after the next twenty years I'll be making some great BBQ," Mike says humbly.

Mike, a Texan, moved to PT in 2015 with his wife Heather Harbin, a native of Port Townsend, to be close to her parents. With the encouragement of his father-in-law, Mike started a food truck in Port Townsend, with Heather as his business partner. "We always wanted to start a business, and my father-in-law would encourage us all the time to follow our dreams," he says. "He would say 'When you get to the end of the line, there's one of two things you're going to say: remember what we tried to do, or remember when we did,' so we took that to heart," Mike recalls.

Mo-Chilli BBQ, named after their two sons' nicknames, has become the locals' favorite barbeque place in Port Townsend. After opening the food truck business in 2015, the brick-and-mortar restaurant took over in March 2022. Mike runs the pits, handling the barbecue side of the restaurant. "It's hard work," he says. "We normally get here around 3:30 in the morning to get started. Heather handles the front end of the restaurant. Mike calls Heather "the driving force" of the business; she's a cook herself, famous for her authentic southern banana pudding. She makes all the sides and desserts, while also handling the administration and bookkeeping – on top of managing the staff and running their household of two adults and their two boys. "She's a superwoman, and I don't think I could do this without her," Mike admits.

Mo-Chilli goes through about 1,000 pounds of meat every week, and most of the time they're sold out before the end of the day. Mike ensures they procure the best ingredients; "It's important for us to make sure we're serving good food that people enjoy, so I make sure I taste-test the ingredients that I buy," he says.



360.774.6627
www.mo-chillibbq.com
1980 W. Sims Way,
Port Townsend

Quilbilly's Taproom & Restaurant

Images Courtesy of Quilbilly's

Owners Michaela and Jay Kothman started Quilbilly's on the principle of offering a fun, relaxed place for the community to gather and enjoy a great meal. They took over what used to be 101 Brewery/Twana Roadhouse in December, rebranding as Quilbilly's in April. Their vision was to create an atmosphere where they could take care of the community and customers, while bringing more local ingredients and a taproom to Quilcene. "We're so thankful for all the support we've received from the Bacchus family, the staff and the community alike during our transition to Quilbilly's," the Kothmans say.

Quilbilly's strives to source their produce and ingredients as locally as possible. The taproom features 12 rotating beers and ciders, also sourced as locally as possible. Their diverse menu consists of half-pound burgers made with natural grass-fed beef, hand-tossed pizzas, locally sourced seafood, salads featuring greens from Spring Rain Farms in Chimacum, and house-made pies and desserts. "This is a restaurant you should visit," says Cleone Telling, a loyal customer. "They have plenty of good food and drinks. I go there for the pizza."



The restaurant doesn't have a deep-fat-fryer, instead baking their fan favorite beer-battered fries and breaded cheesy jalapeño tots. Situated in an amazing location, the restaurant has beautiful mountain views and outdoor seating, making it a memorable place to enjoy delicious food and drinks. Quilbilly's is a kid-friendly restaurant with attentive service; it's open 7 days a week for breakfast, lunch and dinner.

360.765.6485
www.quilbillys.com
294793 Highway 101, Quilcene



Looking Forward to Collaborating with Members of the Maritime Community



Article courtesy of David Ehnebuske

Lighthouse visitors and lighthouse images courtesy of Barbara Lippet
Lighthouse in the fog image licensed to U.S. Lighthouse Society by www.lerrophotography.com

As Port Townsend became an important seaport toward the end of the 19th century, more and more ships found themselves sailing down the Strait of Juan de Fuca and around Point Wilson to pass through the Admiralty Inlet to get to town, clear customs, off-load their goods and let the sailors have some fun.

Threading the Admiralty Inlet needle, especially at night or in fog, was perilous business. To make things safer, a light and fog signal was needed at Point Wilson. So in 1897, the U.S. Lighthouse Service constructed a two-story duplex for a keeper, an assistant keeper and their families at Point Wilson. The duplex featured an integrated light tower. Around the same time, the Lighthouse Service constructed a separate structure to house the fog signal.

When Port Townsend's David Littlefield moved in with his family as the first keeper, Point Wilson Light Station began its role as an important part of Port Townsend's maritime community.

By the 1910s, the light station had become so important to safe navigation that the Lighthouse Service decided to substantially upgrade it. Congress allocated the funds, and in 1913-14 a new, modern building rose on the site. It consisted of a single building integrating the formidable machinery needed to power upgraded fog signals, the fog signals themselves, and the tower to house the rotating light that was moved from atop the keepers' house.

Since then many changes have come to the station. But Point Wilson's role as an important aid to navigation,

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MEMBER UPDATE

► Lighthouse continued from page 5



and its role as an iconic part of Port Townsend, remains. Today the functions of the light station are operated and maintained by the Coast Guard in Seattle, but the lighthouse, the keepers' duplex and the light station grounds are much the same as they were in the past.

By agreement with the U.S. Coast Guard, the site is now operated by the U.S. Lighthouse Society, a 501(c)(3) organization with a track record of successfully restoring lighthouses. The U.S. Lighthouse Society at Point Wilson is the Port Townsend-based all-volunteer affiliate that is hard at work carrying out restoration and operations at the site. We're proud and grateful to partner with the USLHS to save this icon for our community and the general public.

In addition to restoring the site and its facilities, we open the lighthouse to the public for tours on weekends in the spring, summer and fall. We welcome guests to the restored living spaces for vacation, family gatherings and the like. And we host special events ranging from weddings to school tours to ham radio get-togethers on the grounds.

To find out more, visit us in person, stop by our website or email us. We'd love to give you a tour of the place, tell you about our plans and talk about ways we can collaborate with other members of Port Townsend's maritime community.

415.362.7255

www.pointwilsonlighthouse.org

info@pointwilsonlighthouse.org

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www.wilderauto.com

MEMBER UPDATE

Wilder Auto, RV and Homes Embracing a Multi-focus Business Module

Article and images courtesy of Wilder Auto, RV and Homes

Wilder Auto began 45 years ago, when Dan Wilder Sr. purchased his first car dealership, Dan Wilder Volkswagen Audi. In 1977 Dan was one of the youngest people to own a Volkswagen dealership. Over the years Dan added more franchises to his business – Toyota, Honda, Nissan, Chrysler, Dodge, Jeep and Ram – making his auto complex the largest dealership on the Olympic Peninsula. Residents throughout the peninsula look to Wilder for reliable vehicles, quality service, and parts and accessories for their cars, trucks and SUVs.

Recognizing the beauty of the Pacific Northwest, Dan wanted to encourage people to get out and explore the exceptional scenery all around the places we call home. In 1995 he opened Peninsula RV, featuring a line of campers and RV trailers, renaming the business Wilder RV in 2008. The company is dedicated to those who love nature and the outdoors, offering a variety of camp trailers, toy haulers and destination/park model styles.

Over the past four-decades-plus, the Wilder name has become synonymous with community involvement, supporting more than 100 groups and organizations on the Peninsula. Dan served on numerous boards, including Peninsula College, the Boys and Girls Club, Olympic Medical Center and more. Wilder is proud to be a major sponsor of Centrum Center for the Arts and NW Maritime Museum's Wooden Boat Festival, and has been a major supporter of Olympic Peninsula's Crab Fest and the annual OMC Duck Derby. To date, Wilder has given away more than 30 cars and trucks to winners of the derby! Dan Sr.'s love of sports and youth is evidenced by his support of area schools and sports groups such as Port Townsend Little League, and Wilder has an American Legion AA Baseball team, Wilder's Baseball Club, that continues to rank highly in state competitions.

In 2020 Dan opened his third Wilder endeavor, Wilder Affordable Homes, selling much-needed quality affordable manufactured homes to area residents. The company sells single-, double- and triple-wide homes from its location in downtown Port Angeles. Customers are able to walk through the display models, take 360-degree virtual tours on the website and order custom homes in a variety of available floor plans and models.

As Dan's children grew, they began to take on more responsibility within the business. At the senior Wilder's passing in 2021, Dan Jr. and daughter Tami were well-equipped to carry on Dan Sr.'s impressive track record. Although he is dearly missed, his legacy lives on through their dedication to continuing the excellent customer service and community involvement for which he was known.

The Wilder family is proud to serve the Olympic Peninsula, and has been honored to see multiple generations of families as customers and friends. Wilder Auto, RV & Homes is also thrilled to have earned the love and respect of this community. Wilder continues to look for ways to support the communities of the Olympic Peninsula, truly living up to the slogan "You Can Count On Us!"

888.877.0057

www.wilderauto.com

53 Jetta Way, Port Angeles



Jefferson County's Local Breweries and Hangouts

Article courtesy of the Chamber

Surrounded by spectacular views of Puget Sound, Jefferson County sees many visitors who are also drawn by the multitude of tantalizing local brews. Whether you fancy beer, cider, wine or mead, you'll find your favorite here. With welcoming tasting rooms and taprooms that let you enjoy standard and specialty beverages in-house, the breweries, wineries and cideries are renowned hangouts for locals and visitors. Most offer live music and food on-site; it's a great experience for adults who enjoy a night out on the town.

Spread throughout the county, these breweries supply their products to local grocery stores as well as retailers in other states, making it easier for consumers from all over to acquire and appreciate. Most restaurants in the county pair their foods with locally sourced beverages, especially those in Port Townsend, which was recently named to the USA Today list of "Best Small Town Food Scenes."

FairWinds Winery

Image Courtesy of FairWinds Winery

FairWinds Winery, now under the management of founders Micheal and Judy Cavett's eldest daughter Michelle Cavett, has the honor of being the oldest established winery in Jefferson County. After his career in the Navy and the Coast Guard, Micheal and Judy founded FairWinds Winery in 1993. Michelle joined her parents in Port Townsend in August 2021. "We make a great team," Michelle says. "My dad is the winemaker, my mom oversees the legal and financial side, and I'm the general manager."



Since Michelle's arrival, the winery has been going through some restructuring. "We've added three new wines to our list: a '17 Cabernet Sauvignon, an '18 Syrah and a new dessert wine called 'Evening Watch, exclusively for our wine club members; it's made of organic rhubarb and locally sourced blackberries." Beyond these new additions, wine club members have seen additional changes. With levels named for the officer ranks of Captain, Commodore and Admiral, the wine club offers members great discounts, special offers and exclusive events such as wine club pick-up parties. "We've designed our wine club to be the best in state, and we offer discounts that no other wine clubs have," Michelle says.

The winery follows a unique process, making everything by hand and not using any heavy industrial machinery. The bottling process is carried out by an all-volunteer crew; when wine is ready for bottling, members of the community sign up to help out. FairWinds grapes have always been sourced from Washington state, and in 2023 the winery is celebrating the 30th anniversary of their "first crush" – the process of crushing the grapes to obtain the juice. The winery's tasting room is open to the public Friday through Sunday, 12:00 p.m. – 5:00 p.m. The various FairWinds events and happenings can be found on the winery's website.

360.385.6899

www.fairwindswinery.com

1924 Hastings Ave. W., Port Townsend



Port Townsend Brewing Company

Image courtesy of Port Townsend Brewing Company

A local hangout and a great place to spend an afternoon enjoying a beer, Port Townsend Brewing Company is located in boat heaven and is one of the largest and longest-serving breweries on the peninsula. Originally established in September 1905, the brewery's first beer was tapped in June 1906; the brewery was a huge success and was supplying beer to all the saloons in the area as well as other parts of Puget Sound. Unfortunately, once the Prohibition initiative was established in 1914 and the law came into action in 1916, the brewery was forced to produce non-alcoholic beverages. This was not the intended purpose of the brewery, and so they closed their doors and stopped production.



Kim and partner Guy Sands reopened the brewery in 1997. "We were construction workers, and Guy used to brew beer at home, so we thought this would be a great opportunity," Kim says with a smile. Having a hard time finding investors, Kim and Guy financed their endeavor using credit cards. With help from couple of professionals, they were able to add to their number of beers; they now brew more than 10 different beers; Bitter Ends IPA, Hop Diggidy IPA and Chet's Gold Golden Ale are three popular choices, and they're accompanied by specialty beers like pilsner. "Just last year we started brewing the pilsner, and our specialty hazy IPA is a favorite among many," Kim says.

The PT Brewing Company tasting room is open seven days a week from 2:00 p.m. to 7:00 p.m., and there's live music on Fridays and Saturdays. The brewery is recognized for its philanthropy, and is a major donator to nonprofits in the area, as well as a loyal sponsor of community events such as the Wooden Boat Festival, Centrum's Blues Festival, the PT Film Festival and many more.

360.385.9967

www.porttownsendbrewing.com

330 10th St., Port Townsend



Finnriver Farm & Cidery

Image courtesy of Finnriver Farm & Cidery

Finnriver Farm & Cidery farms and ferments award-winning hard cider in the Chimacum Valley, in organic fields and orchards located at a historic former dairy farm now converted into a land-based community gathering space. Finnriver has been at the forefront of the Pacific Northwest hard cider revival, and crafts ciders that both recognize historic hard-cider traditions and offer fresh perspectives on the possibilities of the fermented apple. "We see cidemaking at Finnriver as a pathway for celebrating the vitality, intimacy and complexity of our connection to the earth," says Crystie Kisler, one of the founding partners of the cidery. "We hope that people drinking Finnriver cider taste the love and feel that sense of interconnection!"



They grow a 10-acre organic orchard with more than two dozen varieties of cider apples, and source organic and seasonal regional ingredients to help grow a vibrant regional community food system. The Finnriver mission is to celebrate the beauty and bounty of the earth, to reconnect people to the land that sustains us, and to grow the community. The Cider Garden is open with seasonal hours throughout the year, with cider on draft, non-alcoholic offerings, seasonal tours and tastings, live music, local food, and seasonal events and celebrations. Finnriver Farm is certified organic and Salmon Safe, and the cidery is a certified B Corporation, seeking ways to do business where people and place matter.

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www.finnriver.com

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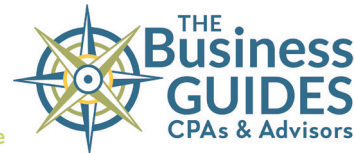
Thank you for your ongoing support of the Chamber and our community.

President's Circle

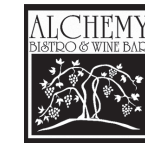


City of Port
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Community Visionaries



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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.

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