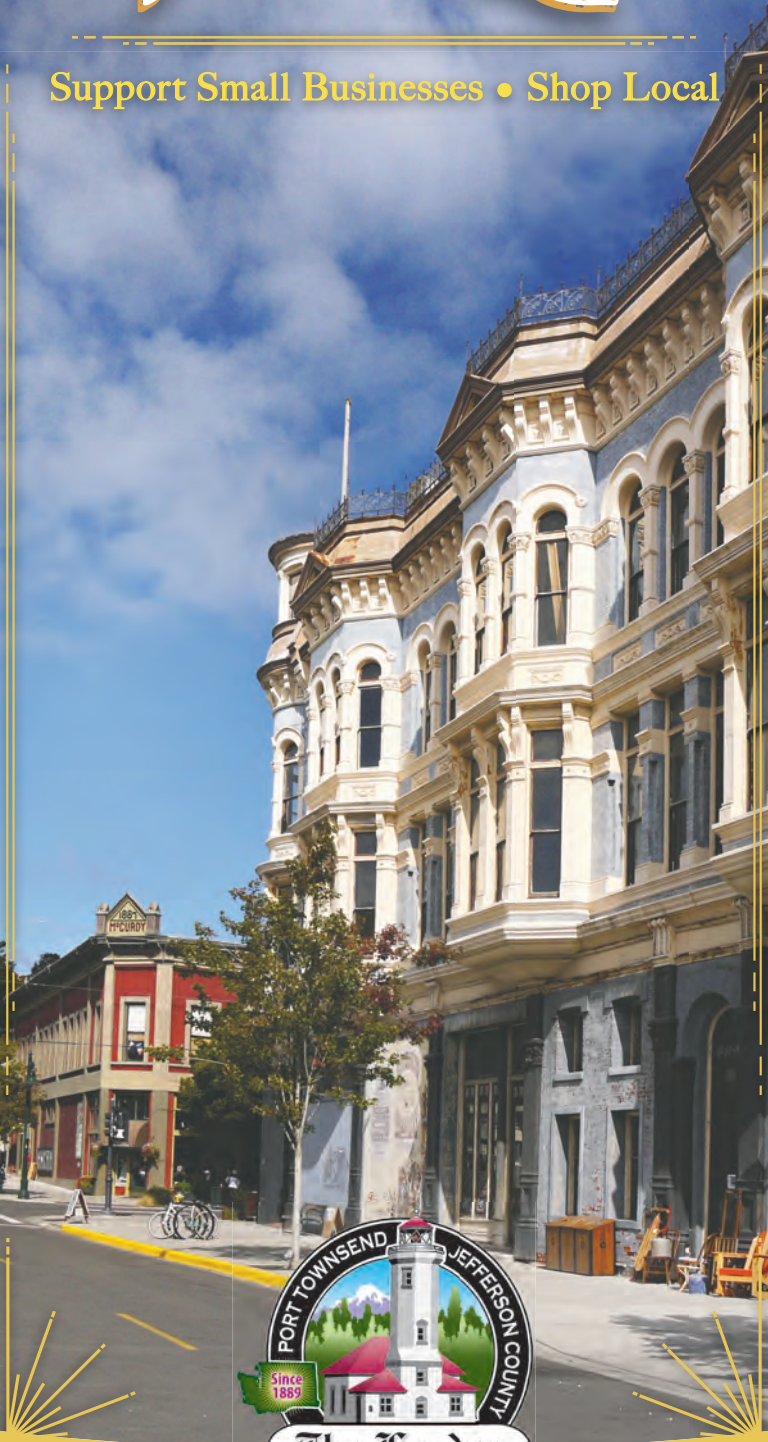


THE LOCAL

Support Small Businesses • Shop Local



Supplement to The Port Townsend Leader
- April 28, 2021 -

TERRAPIN

ARCHITECTURE^{PC}

Richard Berg, Architect

Amy I. Dahlberg & Tamara Halligan, Associates



727 Taylor Street, Port Townsend WA 98368



360-379-8090 • www.terrapinarchitecture.com

port townsend Farmers Market



Saturdays! Apr-Oct 9am-2pm Nov-Dec 10-1 pm
Uptown Port Townsend! jcfmarkets.org

buy local • eat seasonal • create community



Hot Food • Chef Demos
Artisans • Farms
Cheesemakers • Cider and more!

Offering Dollar-for-dollar SNAP/EBT/P-EBT Market Match, and \$25 Market Match for WIC and Senior Nutrition Programs

Profile: TERRAPIN ARCHITECTURE



Anyone who walks through the door at Terrapin Architecture at 727 Taylor St. in Port Townsend immediately knows an architect must own the bungalow.

The home and business is owned by Richard Berg, who started it in 1997 to specialize in projects here and throughout Jefferson County. “The underlying idea behind all our design work is that well-designed buildings can enrich the quality of life of their users,” he said.

“Our goal is to design a building that will still delight you years after the excitement of the design and construction process.”

Terrapin Architecture helps with both residential and commercial projects, as well as the city, county, port and Fort Worden.

“We also specialize in historic preservation work and energy-efficient buildings,” Berg said. “We listen carefully, and we work hard to create the houses and buildings that capture the needs and desires of our clients.”

Port Townsend is a hodgepodge of building designs, Berg said in a recent community read Zoom meeting that discussed a Morgan Hill renovation project. Many believe the town primarily has a Victorian feel, there are also Arts and Crafts, Cape Cod, Colonial, contemporary, farmhouse, cottage and many others mixed in on the rolling hills in the area.

“I like the small-town aspect of working in this area,” he said. “I like working with people I am familiar with, working in proximity to other Terrapin projects where I know the topography and geology pretty well, and the character of the neighborhoods. And I like building upon a body of Terrapin work that has been growing here since 1997.” That’s one advantage Berg has over others.

“Because we know the local building departments so well and are familiar with many local contractors, there are many ways we can provide better service than an out-of-town architect,” he said.

FUN FOR THE WHOLE FAMILY!

Get an up close experience with a unique variety of animals & Beautiful Olympic views.

Olympic Game Farm

1423 Ward Road, Sequim, WA , olygamefarm.com
1-800-778-4295 • 360-683-4295

ARE YOU SUFFERING FROM:

Depression

Stress

Anxiety

Isolation Blues

MINDFULNESS
MEDITATION BUILDS:

Resilience • Connection •
Emotional Stability •
Compassion



OlympicPeninsulaMindfulness.com

360-316-6544

Free Introductory Workshops • Stress Reduction Courses
Weekly Online Meditation • Forest Bathing Walks

Profile: ABRACADABRA

There's something to be said about a multi-faceted toy and gift store that has been around for more than three decades, and Abracadabra, at 936 Water St., in Port Townsend has it in plenty.

The little store is chockablock with whimsical games, toys and gifts for toddlers to adults — many of whom are both often seen playing in the aisles



with plush stuffed animals, a springtime planting book or snickering on the other side of the store at a candle or apron with a double-entendre emblazoned upon it. There are magnets and games and books.

“We’ve got uplifting fun gifts, puzzles and games for all ages, in a cheerful friendly environment,” said Marion Lodwick, who owns the shop.

Visitors are always greeted when they walk in the door and often get wrapped up in long conversations with employees or even other shoppers. Many are repeat customers, known by name, checking out the new inventory.

It’s that close connection that makes “buying local” so much fun, as well.

“Locals shop with us,” Lodwick said. “And we then shop at local stores, farms, theaters and restaurants, and use local contractors. We also donate to local organizations, plus it’s fun getting to know our local customers and feeling a part of our community.”

Leader: What do you enjoy most about doing business in Jefferson County?

“That sense of community is what keeps them going. I love the creativity, energy and passion that people put into this community,” Lodwick said. “I see it in the businesses, festivals, schools, organizations, our farms and the farmers market. All of this makes Jefferson County a wonderful place to live and work. There are so many reasons to feel good about doing business in Jefferson County.”

Profile: MARROWSTONE VINEYARD



Nestled in the woods on a gentle, rolling hillside overlooking the waters of the Hood Canal sits Marrowstone Vineyards, a boutique wine-making operation that focuses on producing high-quality handcrafted wines.

The winery was established in 2012 and specializes in high-end wines sourced from grapes

at some of the best growing lands in Washington state, including six varieties on the property in Nordland. They include cabernets, roses and syrahs from Yakima Valley, where more than 40 different red and white grape varieties are grown.

In 2015, owners Judith and Ken Collins had six varieties growing on their land, including the white French grapes Madeleine Angevine, a Pinot Gris, and Melon de Bourgogne; a Pinot Noir, a red wine grape that Judith said is “the heartbreak” grapevine; Siegerrebe, a German white wine grape; and Agria, a Hungarian grape. All are popular with visitors and locals without whom many wineries couldn’t thrive.

“Shopping local is an incredibly important way of staying connected with our community,” Judith Collins said. “We are proud to support and feature local artisans, creators and farmers in our winery with local cheeses, artwork, and gifts.”

The winery, at 423 Meade Road in Nordland, on Marrowstone Island, also features gift packages, a tasting room and hosts events of all sizes.

“You can tell the pride we take in crafting our wines with each sip, making wine that is both sophisticated and down to earth,” she said.

“We’re so lucky to be a part of, and supported by, the wonderful community here. We have the best customers, neighbors and partners who incorporate Marrowstone Vineyards wines into their special moments and celebrations.”

Profile: ALDRICH'S



Everyone knows Aldrich's. The iconic Uptown market has been a mainstay in Port Townsend since 1895.

The Ligtenbergs took over in the middle of the COVID pandemic.

"We have lots of fun stuff and consumables you usually don't find at a corner grocery store," said Yos Ligtenberg, co-owner with sisters Christa and Rachel. "We are truly a neighborhood market, and that neighborhood includes partnering with 50-plus local growers, purveyors, artists, and makers."

Clark Aldrich purchased the store in 1895 and operated it at the intersection of Lawrence and Tyler streets. Early on, it sold school books, stationery, confectionery, fruits, vegetables and tobacco.

Aldrich's caught fire in 1900, and was totally destroyed in another in 2003. The owners vowed to rebuild, reopening in July 2005.

It has survived a lot over the years: the fires, a location change and economic recessions, but the COVID pandemic did them in after 125 years. That's when the Ligtenbergs came in; they were a perfect fit to take over. Under their ownership, the grocery end of the business offers an array of fresh, local produce and Aldrich's brand foods, artisan breads, European foods, as well as local cheeses, breads, and cakes. There is a meat and seafood section, an array of wines and the Marketplace Deli, where visitors can dine on sushi, paninis, and other distinctive entrees. You will also find local soaps and handcrafted art, as well.

The Ligtenbergs are excited about seeing locals again as restrictions ease.

What do you enjoy most about doing business in Jefferson County? "The people, our awesome employees, our lovely and smart clientele, and the incredible access to such quality goods right here in Jefferson County."



**We have diverse vegan and gluten-free options
We proudly serve local beer, wine, and cider.**

GOOD EATS



The Skipper's Smoked Salmon Chowder

Smoked wild salmon, carrots, celery, onions, Red Dog Farm leeks, and potatoes.

Our Famous Scotch Egg

Cage-free hard boiled egg wrapped in minced pork & panko and cajun mustard sauce. Served with local organic farm greens.

Crab Mac 'n Cheese

Dungeness crab, local Flagship cheese, cheddar, pepper jack and mozzarella.

Stuffed Portabella

Packed with walnuts, onions, tomatoes, spinach, local organic farm greens, apple cider vinaigrette, balsamic glaze.

SIGNATURE PASTIES

Teddy Oggie

Steak, potatoes, turnips, onions, and brown sauce.

Lamb and Mint

Ground lamb, fresh mint, potatoes, turnips, and mango chutney.



Bangers and Mash

Tommyknocker's housemade sausage, mashed potatoes, and gravy.

Vegan Shepherd's Pie

Vegan homemade "ground beef" with onions, carrots, green peas, mashed potatoes and brown sauce.

With over 20 years of combined culinary expertise gained from the best restaurants from Manhattan to Manila, we are proud to serve up authentic British cuisine in historic Port Townsend.

**711 WATER STREET, PORT TOWNSEND
JUST A SHORT WALK FROM THE FERRY!**

360-344-2519 • tommyknockerscornishpasty.com

Profile: DISCOVERY BAY BREWING

Patrick Raymond and Glenn Jansen were on wildly different career paths when they decided to embark on making their own craft beers 17 years ago.

They both retired from their real jobs to start a microbrewery at 948 N. Park. Ave. in Port Townsend. The forester and graphic designer, respectively, debuted Discovery Bay Brewing in June of 2018 after years of perfecting recipes and techniques.

"We specialize in making small-batch craft beers that allow us to have up to 12 different styles on tap," Raymond said.

"We are family-friendly, so people with kids can come and enjoy our beers with their families. We are also owner-operators, so our customers get to know us and our beer-making processes."

They are also environmentally friendly, when they are done with the beer-making process, the water goes to landscaping and a bioswale for storm runoff. Spent grain is collected by a local farmer for compost and chicken feed.

Some folks are more interested in the end product, be it a brew at the pub or a growler to go. From a citrus-toned beverage to the aptly named Deception Pass with its strong hoppy flavor, a full-bodied IPA to the Honey Hazelnut Porter or the popular Annabelle's Amber featuring a caramel finish, there's a brew on the menu for everyone.

The brewpub attracts its share of devoted local beer aficionados, Raymond noted.

"Shopping local is good for the overall community and contributes to a strong and thriving local business culture," he said of the importance of supporting local businesses.

The brewery also hosts events throughout the year in its beer garden, along with trivia and open mic nights, a story slam to musicians and vinyl spinners. "What I love about doing business in Jefferson County is meeting all the local and visiting people," Raymond said. "Especially those who love great craft beers and a friendly atmosphere."

Brewery and Taproom.

BEER GARDEN
FAMILY FRIENDLY



www.DiscoveryBayBrewing.com



Located in the PT Business Park behind Goodwill.
948 North Park Ave. Port Townsend 360-344-2999

Profile: THE LEADER



“Local journalism is critical for democracy. Newspapers help sustain cultures and communities, they educate and inform.”

The Port Townsend/Jefferson County Leader published its first paper in October 1889. Throughout the years there have been different owners, publishers, and editors but the focus has always remained the same “to keep the citizens in Jefferson County informed.”

Supporting local businesses is important to keep the community growing and thriving. The Leader is proud to partner with local nonprofit organizations and small businesses, from annual events to fundraisers or to help raise awareness of their causes. Shopping, dining, and using the services of local businesses are what fuel the economy.

Publisher Donna Etchey stated, “I am always amazed at the engagement the community has with The Leader; the community really takes ownership in its local newspaper and that is a responsibility I do not take lightly.”

For more information or to subscribe to The Leader you can call the office at 360-385-2900 or online at ptleader.com.

Buy One Pint, Get \$1.00 Off Second



11 Ales On Tap

Growler & Crowler
Fills to Go

Local Wine &
Hard Cider

Sausages & Veggie Dogs

Bob's Pretzels



*Limit one per person.
Not valid with other offers.*

THUR-SAT: 1-7 PM SUN: 1-6 PM

Coupon Valid until 12/31/2021



YOUR ONE STOP SHOP!

*Celebrating 60 years of serving
this community!*


**Port Townsend's Largest selection of
Soaps • Health & Beauty • Pain Reliever
Travel Sized Bath Supplies
Gifts & Greeting Cards**

Don's Pharmacy

Now offering Free Delivery!
Jefferson & Clallam Counties

360-385-0969

1151 Water St, Port Townsend
donspharmacyporttownsend.com





Sirens

A Waterfront Gastropub

Sirens has a full menu of delectable offerings, 11 micro brews on tap, and an extensive bar.



823 WATER STREET, PORT TOWNSEND, WA 98368

See sirenspub.com for full menu, & ordering info.

(360) 379-1100 • Open daily at noon

ALCHEMY
BISTRO & WINE BAR



Cozy old-world bistro featuring sophisticated cocktails, global dishes & an extensive wine list.

842 WASHINGTON STREET, PORT TOWNSEND, WA 98368

See alchemybistroandwinebar.com for full menu, & ordering info.

(360) 385-5225 • Open daily • Now offering Saturday & Sunday Brunch



THE IN BETWEEN

Craft cocktails, wine, small plates, and spirit-free refreshments.



823 WATER ST, PORT TOWNSEND, WA 98368

See theinbetweenpt.com for full menu, & ordering info.

(360) 379-2425



Northwest cuisine with classic Americana and a dash of English pub.



1038 WATER ST, PORT TOWNSEND, WA 98368

See theoldwhiskeymill.com for full menu, & ordering info.

(360) 385-4422 • Open 11:30am-9pm every day

2021 • The Local • 13

Profile: FINISTÈRE



Owners Scott Ross and Deborah Taylor brought their New York City restaurant expertise to Port Townsend in 2017 to create an unforgettable fine-dining experience at 1025 Lawrence St.

Taylor's decade in restaurants include her work in the Big Apple and Seattle at upscale places such as Eleven Madison Park, Per Se, Canlis and, most recently, as the executive chef of Ethan Stowell's Staple and Fancy.

Ross has also worked in New York City and Seattle, at Txikito, Tilth, Intermezzo and Goldfinch Tavern.

"We wanted to create something for the community and for our family that we could share together," Ross said. "We are thrilled to share our food with our customers."

Among the decadent items on the menu are saffron and prawn risotto with picholine olives, piquillo pepper, parmesan and lemon; a strozzapreti dish featuring ragu bolognese, basil and parmesan; duck confit; and New York strip steak.

The wine choices span the globe: Austria, France, Spain, Germany and Italy, among them, but the local vintners are not forgotten. The beverage menu has on it a variety of wines made in the Pacific Northwest, and beers are only top-shelf, including Propolis Borage, Asian Batch 15 IPA, Port Townsend's own Chet's Gold and Pelican Brewing Tsunami Export Stout, among others.

"We are a chef-driven restaurant that focuses strongly on seasonality and locally-grown produce," Ross said. "We work with local farms and beverage makers. Shopping locally strengthens our community and helps to ensure all our favorite shops, farms and facilities will be here for years to come."

New York City's loss is Port Townsend's gain.

Profile: GLOW NATURAL SKINCARE

Connie Segal brings 30 years experience in the skin care and spa industry to her studio at Glow Natural Skin Care at 244 Monroe St. in Port Townsend, where it's all available for those looking for a little pampering.

She's been working there for 15 years, with a goal to make her client's skin glow. Segal specializes in skin care, facials, waxing, lash and brow tinting, body



scrubs, body exfoliation and massage therapy to help people sustain vibrant health and radiant beauty, by using only all natural and organic products that are sourced "with great intention," she said.

"We only offer lines that we feel comfortable using on our own skin. In addition to skin health, we are committed to sourcing from local companies whenever possible."

An array of natural skin-care products are also available, as well as special treatments. Those run the gamut, from a 30-minute treatment featuring a steam, cleanse, exfoliation, mask, toner and moisturizer finished off with a face, scalp neck and shoulder massage or by adding another 30 minutes to include deep-pore cleansing and a hand and arm massage to a sea salt and body oil exfoliation.

Bodywork includes massage, craniosacral therapy, visceral manipulation and reiki.

"I take a holistic approach to skin care with the concept that good skin and skin-health starts with a healthy lifestyle," Segal said.

When people spend their money locally, it benefits everyone.

"Taking care of your self-care needs locally keeps money circulating in the community, which enables me to continue the cycle of sustaining a healthy and vibrant community by shopping local," Segal said.

"I enjoy being able to support myself in this community, which is very near and dear to me. Both my local and tourist clients always leave with a glow!"

Profile:

SILVERWATER CAFE

The folks at Silverwater Cafe say their food and service comes from a place of love.

And who couldn't use a little more of that these days?

"Alison, owner of the restaurant at 237 Taylor St. in Port Townsend learned how to cook at an early age from her beloved grandma, 'Nonni' Lucretia. Since then, cooking has been her love language," said Bethany Mahaffey, manager. "The staff at the Silverwater share Alison's passion for food, and love seeing friends and families gather around a table to enjoy a good meal and good company."

The restaurant opened in 1989 as a tiny shack down by the water to serve fish-and-chips and grew from there.

"Our deepest desire is to nourish and support our community. We offer Northwest, Mediterranean-inspired cuisine, and use locally-sourced organic produce and proteins whenever possible."

"We support local farmers and ranchers who love the land they work and the animals they keep. We buy from local fisheries that practice sustainable harvesting they all make us who we are. Our unusable vegetable waste feeds our chickens or gets turned into compost for our gardens," she explained.

That reciprocity is evident in the dishes they serve. "We're proud to showcase these ingredients in our creative dishes," Mahaffey said.

"We are grateful to be a part of this small but vibrant community, and believe that developing relationships with patrons and other local businesses is essential to success. Many of our patrons have been with us since Day One."

And despite the pandemic forcing them to cut their staff and at one point close the doors, the crew at Silverwater is anxious for a better 2021.





*The Small Town
Wine Shop With the
Big City Selection*

www.PTwineSeller.com

We do Special Orders!

1010 Water St. Port Townsend

Open 7 Days a Week

360-385-7673



ANIMEKAT

114 W 1st St,

Port Angeles

www.AnimeKat.com



Graphic Novels
Video Games
Card Games
Board Games



Where Tradition Meets Technology



Full Service Auto & Truck Repair

Foreign, Domestic & Hybrid Maintenance

- Factory Maintenance • Electrical
- Engine Repair and Service • Oil Lube Filter
- Brakes / Batteries • Transmission / Clutches



www.autoworkspt.com • **360-385-5682**

2313 3rd Street, Port Townsend

(Behind Les Schwab off Sims Way)

Buy 1, Get 2nd Wine(s)/Item(s)
of equal or lesser value

*25% Off**

Wineaux Club Members always \$ave Big
(Wineaux Gregarious Club - \$25/yr)

Stay in touch

\$33 for a six-month in-county subscription. call 360.385.2900

The Leader



IN DEPTH • IN TOUCH • INDEPENDENT • SINCE 1889

Over 900
Local items!



ORGANIC PRODUCE,
MEATS, SEAFOOD,
WINE, BEER, CIDER,
WELLNESS, DELI &
GROCERY



www.foodcoop.coop

A **FREE POUND** of North American
made Dog Biscuits?
Just for Bringing in this ad?
Get on it, humans!

Bonita's
four-legged friends
pet supplies



JEFFERSON MUSEUM OF
ART & HISTORY
540 WATER ST
PORT TOWNSEND

WE'RE OPEN

FRI-SUN 11:00AM-4:00PM
WWW.JCHSMUSEUM.ORG

**\$10 OFF ANY
SERVICE CALL**



"Don't sleep with that drip!"

★ **SHOW ME POTATO SALAD!** ★



ONE FREE SIDE
With the purchase
of \$20 or more



**limit - 1 coupon per human*

Bonita's
Four-legged Friends
pet supplies



Open 7 days a week

1433 W. Sims Way • 360.379.0436

**2 FOR 1
ADMISSION**

WITH THIS
COUPON!

WWW.JCHSMUSEUM.ORG

**Please present at time of service
Expires 12/31/2021**



"Don't sleep with that drip!"

**3059 W Sims Way, Port Townsend, WA 98368
(360) 385-2666 • www.coonplumbing.com**



**Valid until
9/01/2021**

**We're happy to be here for you
and all of your BBQ cravings**

**1980 W. Sims Way, By the 2nd Roundabout
mo-chillibbq.com • 360-774-6627**



QUIMPER

Mercantile Co
PORT TOWNSEND, WA

save \$5.00 store-wide*

*Minimum purchase of \$25. Cannot be combined with other offers or discounts. Expires 6/1/22

**10%
OFF**

Any One Item
in Stock!

Expires December 31st, 2022

World's End

1020 Water Street • Port Townsend • (360) 379-6906



20% Off All Tune-Ups

Show this coupon to save on a basic, major,
or e-bike tune-up.
Parts not included.

Valid until 7/21

Voted Best
Convenience
Store
4 Years
Running!



**\$2
OFF** **LARGE
PIZZA**

\$2 Off Your Purchase of 1 Large Pizza.

*Not to be combined with any other discounts or promotions. Expires 12/31/2021

DAILY 5:30 am - Midnight

2140 E Sims Way, Port Townsend 360-385-2695

Everything You Need is Already Here!

- Housewares & Accessories
- Outdoor Recreation Supplies
- Work Gear, Boots, & Shoes
- Men's And Women's Apparel
- Children's Clothing & Toys
- Sewing & Art Supplies
- Gifts & Gourmet Foods



quimpermerc.com | 1121 Water st, Port Townsend | (360) 385-9595



World's End

on historic Water Street is like no other store you'll find in Port Townsend or perhaps anywhere. Pirate, nautical, Victorian and steampunk themes greet customers, who will discover current fashions and treasures as delightful as their surroundings.

Come see what bounty awaits you!

Joyce Janetski - World's End



1925 Blaine Street, Suite 500

360.643.1755

ptrecyclery.org

Building Bikes. Building Riders. Building Community.

Penny Saver Mart Quick Stop

**\$2 Off Your Purchase
of 1 Large Pizza**

* Not to be combined with any other discounts
or promotions. Expires 12/31/2021

DAILY 5:30 a.m. - Midnight
2140 E Sims Way, Port Townsend



WE TOSS 'EM, THEY'RE AWESOME!

We're just minutes from the ferry, located in historic downtown Port Townsend. We offer online ordering, delivery, and dine-in options. Pick up one of our classic slices to go for lunch. Gluten free options available.

PIZZA

Pizzas are hand-tossed with dough made in-house, signature pizza sauce, and 100% Mozzarella cheese.

FACTORY SPECIAL

Mozzarella, pepperoni, ham, mushrooms, onions, green peppers and bacon.

PESTO SUNDRIED TOMATO AND GARLIC

An awesome blend of sundried tomato, pesto and garlic.

WESTERN STYLE BBQ CHICKEN

Our own signature Pizza Factory BBQ sauce and all-natural grilled chicken with red and white onions, green peppers, and tomatoes.

CAULIPOWER CAULIFLOWER CRUST

Enjoy a crispy, thin crust bite that's gluten-free, lower in calories, fat, sugar, and higher in proteins and vitamins than leading gluten-free pizzas.

WE HAVE WINGS!

Plain, Hot & Spicy, BBQ, Mango Habanero, Garlic Parmesan

These wings can only be found here! All served with your choice of ranch or blue cheese.

ADDITIONAL ITEMS

**APPETIZERS, SALADS, SOUP,
SANDWICHES, PASTAS, CALZONES, DESSERT**



1102 WATER STREET, PORT TOWNSEND WA 98368

(360) 385-7223 • pizzafactoryporttownsend.gimmegrub.com

Instagram: @Porttownsendpizzafactory

Facebook: Pizza Factory Port Townsend

2021 • The Local • 23



FIRST OUTDOOR MOVIE
ON THE NEW PATIO



FIRST TIME TAKING OUT
THE NEW BOAT

Celebrate new firsts forever

Our Port Townsend team is excited to partner with you to meet your financial goals. If you buy a home with us, we'll credit your closing costs equal to one month's principal and interest up to \$5000. Ask about our First Month Credit.¹

¹ Offer applies to 15-year and 30-year fixed loans on owner-occupied homes. Purchase offer must be accepted between March 1 and September 30, 2021.



First Fed

Equal Housing Lender | Member FDIC

Visit our Port Townsend Branch!
1321 Sims Way
Port Townsend, WA 98368
ourfirstfed.com | 800.800.1577

