

OLYMPIC PENINSULA

LIFESTYLE



Inside:
Delicious Destinations
Port Townsend's Aero Museum
Looking Through The Lens

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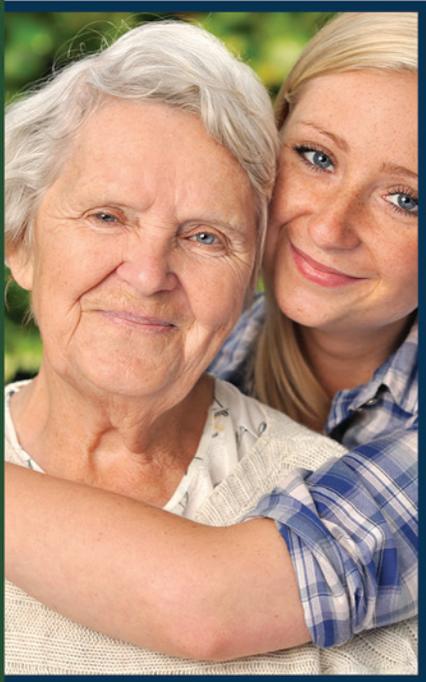
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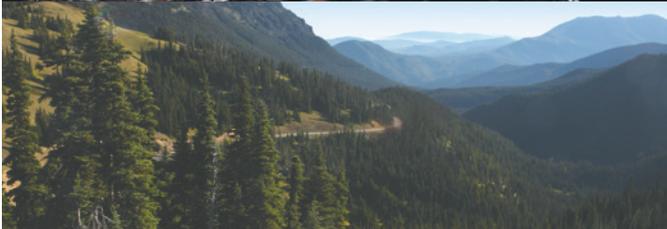
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A TREAT WORTH THE TRIP

Indulgences for every palate abound 'round the Olympic Peninsula

by *Luciano Marano*

Considering his renowned love of the outdoors, fishing and hunting - and his infamous capacity for, and encyclopedic knowledge of, food and drink - famed author Jim Harrison, though an iconic figure of Michigan, would likely have loved the Olympic Peninsula. It's actually a good thing he didn't live here, as he'd probably never have gotten around to writing about anything other than food.



Photo courtesy of Elevated Ice Cream & Candy Co.

Because, disciplined as he was in his wordy work, the gruff gourmand was always down for a little (or perhaps not so little) culinary indulgence. And on the subject of moderation, well, he made his feelings plain enough.

“There have been mutterings that the whole food thing has gone too far in America, but I think not. Good food is a benign weapon against the sodden way we live.”

Consider amassing your own benign arsenal of appetizing armaments with this lip-smacking selection of

local delicacies when traversing the Olympic Peninsula. Be you a savvy local looking for a new treat or a virgin visitor from afar hoping to sample the staples of the land, whether you have a sweet tooth (or two or three) or crave savory sustenance, there's something here to satisfy your hunger.

More so even than an occasional allowance, some might say it's your duty to indulge now and again.

Certainly, Harrison would.

Bon appétit, folks.

1. Sweets, elevated

The least delicious thing at Elevated Ice Cream & Candy Co. (627/631 Water St., Port Townsend) is still amazing: the ice cream (they create their own using natural flavors and quality ingredients like locally grown berries and regionally grown nuts); the chocolates, truffles, and fudge (handmade each week in their kitchen lab); and an impossibly wide variety of other confections and gifts, too.

You literally can't make a bad choice here.

www.elevatedicecream.com

2. Get your lavender fix at Purple Haze

'Scuse me while I ... have another lick of this lavender ice cream!

And that's just one of the many, many ways to enjoy the versatile namesake product of Purple Haze Lavender Farm (127 West Washington St., Sequim), a 12-acre certified organic operation in the scenic Dungeness Valley of the northern Olympic Peninsula.

They boast vacation rentals, gift shop, ice cream and beverage stand, and also bunnies, chickens and peacocks - oh my! - and "U-pick" lavender is available generally July to August. They also have natural and organic culinary and body care products.

www.purplehazelavender.com



Leader photo by Luciano Marano

3. Cider: Three times charming

We love cider so much here there is an actual Olympic Peninsula Cider Route!

So much for the road less traveled, eh?

But never fear, because all three cideries are within 10 miles of each other and the whole route can be done in a day. The tasty trio includes Finnriver (124 Center Road, Chimacum), Eaglemount (1893 South Jacob Miller Road, Port Townsend), and Alpenfire (220 Pocket Lane, Port Townsend).

Our picks for best first sips?

The Black Currant from Finnriver, Raspberry Ginger from Eaglemount, and the Glow Airlie Red Rosé from Alpenfire.

Cheers!

www.opciderroute.com

» *Continued on page 8*

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» Continued from page 7

4. High Tea at Cafe Tenby

All the fancy, none of the fuss.

Cafe Tenby (636 Water St., Port Townsend) is a modern teashop and cafe owned and operated by Kelley Winchester and Andrew Griffiths. The regular menu boasts breakfast, salads, sandwiches and soup, but “High Tea,” available by reservation at noon and 3 p.m. Saturdays and noon Sundays, includes tea sandwiches, scones with clotted cream, lemon curd and jam, a selection of delectable pastries and fruit, and an extensive menu of teas to suit every appetite!

www.cafetenby.com

5. Show me the honey!

Honey is arguably a perfect thing. It is the only food that never spoils, helps burns and cuts heal much faster, can be used in place of sugar in any recipe (simply reduce the amount by 2/3), and has actually been shown to have a stabilizing effect on your body temperature.

And if you're looking for a perfect sample of this perfect food, search no further than Sequim Bee Farm (193 Harbor Heights, Sequim, visit the website for vendors and event/festival locations). Created by Buddy and Meg DePew in 2014, Sequim Bee Farm is a small company dedicated to practicing sustainable beekeeping and pumping out local natural honey (in several great flavors) and bee products (candles and lip balms especially).

www.sequimbeefarm.com



Photo courtesy of Cafe Tenby

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6. *Flaky, buttery, comfort*

Seal Dog Coffee Bar (1012 Lawrence St., Port Townsend) is a deceptively tiny operation offering big treats: Vivace espresso, Sunrise Coffee (a local obsession, also made in Port Townsend) and small-batch pastries - and cupcakes and brownies and coffee cake and, well, just check it out. You won't be sorry.

www.facebook.com/pg/sealdogcoffeebar/

7. *A wise (delicious) decision*

I don't know what divine rewards were said to await the souls of honorable warriors in the great hereafter of Valhalla, but a heaping platter of the sweet potato fries (with sriracha mayo, please) from Owl Sprit Cafe (218 Polk St., Port Townsend) would seem an appropriate welcome, at least. So, whether you are rehashing dramatic deeds and past glories or simply looking for something special to sample while in Port Townsend, these gluten-free goodies come highly recommended (although there ain't no slouch on the entire menu, to tell the truth).

www.owlsprit.com

8. *Easy as pie*

Marionberry is a little fruit that's a big deal in Washington, and there is perhaps no better way to enjoy it than in a hefty slice of pie.

Grab a piece at Hillbottom Pie (215 Tyler St., Port Townsend) where it's a regular customer favorite, or swoop into the Spruce Goose Cafe at the Jefferson County International Airport (191 Airport Cutoff Road, Port Townsend) to see their rotating offerings - revered by pilots far and wide and named 2015's Best Airport Restaurant Pie in the USA by the Aircraft Owners and Pilots Association.

The selection of sweets at Chimacum Cafe (9253 Rhody Drive) is likewise renowned (especially their famous blackberry pie, though rotating flavor options are plenty).

Hillbottom Pie can be found on Facebook.

www.sprucegoosecafe.com

www.chimacumcafe.com



Photo courtesy of Hama Hama

9. *Hama Hama: So nice we'll say it twice*

Hama Hama Oysters (35846 North U.S. Highway 101, Lilliwaup) is a fifth-generation family-run oyster and tree farm with a reputation for quality built on hard work and some of the cleanest water in the Northwest (and that's saying something).

Have these local legends shipped to you, arrange to pick them up in person, or sit in their restaurant and have someone else do the shucking work. They're a delicacy known worldwide, more than deserving of the reputation and worth the trip.

www.hamahamaoysters.com

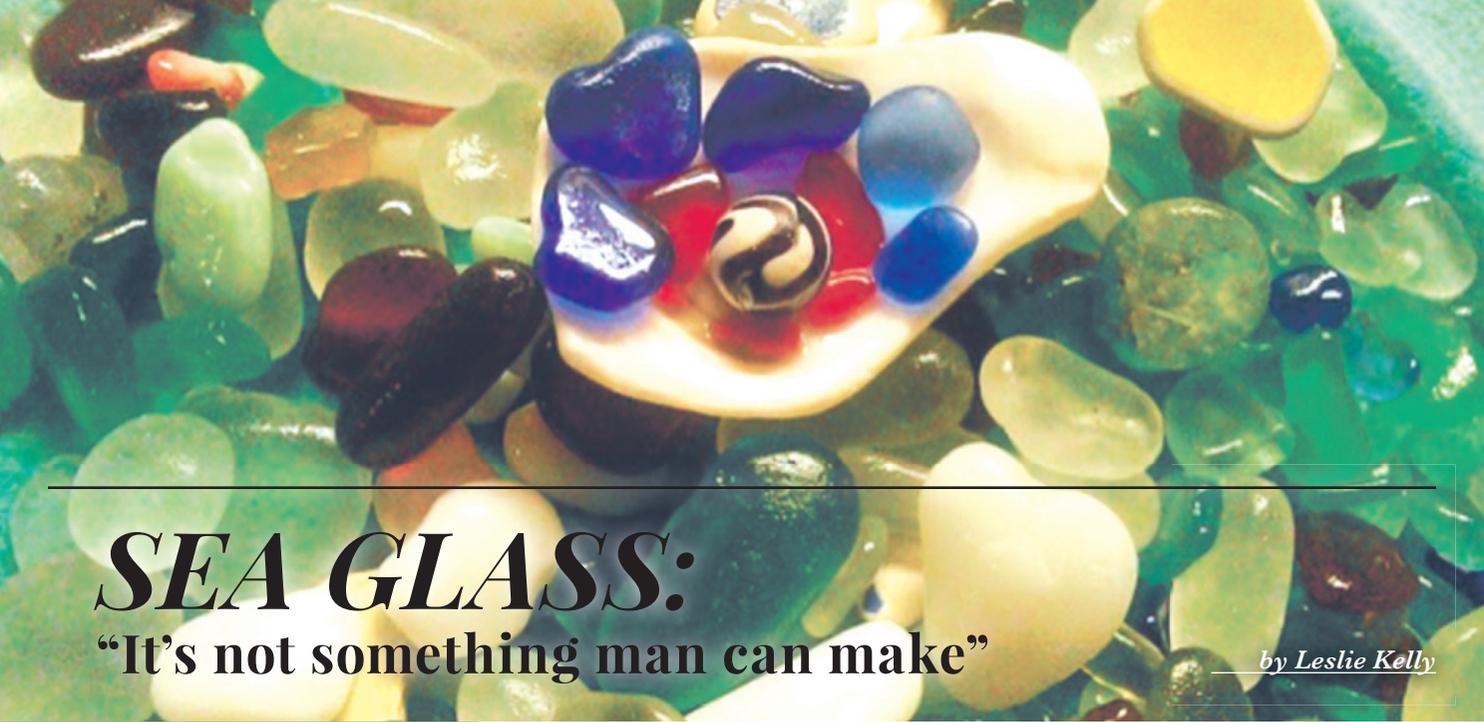
10. *Feeling crabby?*

Dungeness crab is famous across the nation, and rightly so. But if you don't know fresh from frozen or where to begin your tasty exploration of this regional treasure, there's no need to be crabby because there is a place yearning to learn ya about that and more deliciousness besides.

Key City Fish Company (307 10th St., Port Townsend) is a purveyor of the best in fresh seafood, natural meats, and free-range poultry from the waters and farmlands of the Pacific Northwest. Their retail market is open everyday from 10 a.m. to 6 p.m. all year 'round, and they offers curbside pickup and home delivery too.

Visit the website for info on package deals and their price club as well as a look at the current stock.

www.keycityfish.com



SEA GLASS:

“It’s not something man can make”

by Leslie Kelly

Sea glass and other treasures found by Adie Jorquera McGurdy glass beach.



You might say that Adie Jorquera found her passion for collecting sea glass in a peculiar way.

“When we moved to Port Townsend in 2016, I was home schooling my daughter and I needed something to get her energy out before we sat down to study,” said Jorquera. “So, we began beach walking as a daily activity before school.”

As they walked Jorquera noticed tiny pieces of shimmering glass along the beach.

“I came home and looked it up,” she said. “I found out it was sea glass.”

And that’s when she learned about McGurdy Point Glass Beach, about a 5-mile hike along the north Port Townsend coast to a spot where sea glass is common.

“I’ve found some incredible stuff out there,” she said. “Some of it is rare and some, not so much. But I use all of it to make jewelry and other crafts.”

Her business operates under the name of Timeless Sea Glass Jewelry.

Finding sea glass is not that difficult, she said, although the popularity of collecting it has grown recently and word has gotten out about the McGurdy Point location.

“It’s dwindled,” she said. “When I first started, I’d fill five or six baggies full on a daily hike. Now I can usually only fill one.”

But the 10-mile hike in and out does discourage some people. She, however, loves the walk.

“It’s a stunning walk, and very relaxing walk, that puts me in a creative trance,” Jorquera said.

“On our walks, my daughter and I have encountered eagles, deer, giant blue herons, and many other types of birds. The tide pools abound with sea stars, crabs, jellyfish, and all sorts of other amazing creatures.”

Being exposed to many amazing colors of sea glass inspires her, she said.

“Sea glass is rated by color,” she said. “Orange, red and purple are the rarest. For every piece of those colors you might find, you will see a thousand pieces of white and brown glass.”

Customers tend to like jewelry made of cobalt or seafoam blue glass. And patrons always want red. She makes earrings, pendants, and bracelets. And she’s used sea glass to decorate picture

frames and candle holders. She will make custom orders, as well.

“Every time I pick up a piece my imagination runs wild,” she said. “I start to wonder how that piece of glass came to be and what it was a part of originally.”

Most of what she makes she shows at a gallery at 425 Washington St. in Port Townsend and on eBay. She also is part of the Odyssey Sea Glass website, which lists sea glass artists throughout the country.

What makes sea glass so interesting to most people is that it has been “created” over a number of years, Jorquera said.

“It’s glass that has been tumbled by the ocean for years and years,” she said. “It’s not something that man can make. That’s the uniqueness of it. That’s its allure.”

Besides sea glass, Jorquera has found other things along the beach, including vintage marbles from the 1920s and military dog tags.

“One of the dog tags was from 1919,” she said. “That’s over a hundred years old.”

WHAT IS SEA GLASS?

Sea glass is physically and chemically weathered glass found on beaches along bodies of salt water. And is made from discarded glass bottles, tableware, or anything of glass from old dump sites near the ocean (car lights, glass insulators, antique glass, knickknacks) and even garbage tossed overboard from ships. Sea glass gems are naturally formed by decades of tumbling in the tides and waves of the ocean, sand and rocks, then deposited on our beaches to be discovered. Sea glass is also known as Mermaid Tears, Poseidon’s Pearls or Shards of Atlantis. So many different names for nature’s vanishing treasures. As two gems are never identical, each one is a unique color, texture and shape.



Its not uncommon for Adie to find more than just sea glass

Because she is so familiar with the beach, for a donation, she will take people on hikes and tours of the area where sea glass is found. But be ready for a long hike.

“It really depends on how much time you are spending looking for glass, just how long the hike is,” she said. “If you move slow and are tediously looking the whole way, it can be a day’s adventure.”

To contact Jorquera, email her at adiejorquera@gmail.com.

Another local sea glass artist is Amy M. Schmitt. Her business is Artisan Sea Glass and, according to her website, she creates jewelry using both local sea glass that she has found, and authentic sea glass she purchases from other reputable beachcombers and collectors.

“Each sea glass gem has a hidden

spirit of its own which inspires me to discover and capture its beauty into a creation of individuality,” she said. “As two gems are never identical, each one is unique in color, texture, size and shape.”

From where she lives in Port Angeles, she started making jewelry as a hobby and it soon became her career. She is also a metalsmith. Schmitt sells her work at local art shows and online at her website, artisanseaglassjewelry.com.

“It has just blossomed,” she said. “It has been a great experience, especially meeting so many amazing people and making wonderful new friends. I’m loving the adventure every step of the way.”

Schmitt can be reached by email at artisanseaglassbyamy@gmail.com.



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HUNGRY, HUNGRY HIGHWAY:

by Luciano Marano



All photos courtesy of Olympic Culinary Loop

Delicious destinations line the Olympic Culinary Loop

There may be more famous pilgrimages out there, but there sure aren't any tastier because, simply put, the Olympic Culinary Loop is the most delicious and diverse way to experience the Olympic Peninsula.

Olympic Coast cuisine is flavored by the region's diverse microclimates, coastal proximity, and influences from Native American heritage to create a bounty that's completely distinctive, comprised of sustainable, locally grown and harvested fruits, vegetables, herbs and berries, locally hunted game, bountiful local seafood and handcrafted local wines and ciders to offer a farm-to-table experience with a truly unique sense of place.

And whether you take a recommended route or strike out on your own customized path, gustatory pleasures and scenic delights alike are sure to be your destination.

Steve Shively, the Loop's Marketing & Sales Director, chatted recently with *The Lifestyle* about the region's prime mouthwatering excursion. And you can learn even more about participating vendors, shops and restaurants, trips, tours and recommended routes, area lodging, and special events at www.olympicculinaryloop.com.

Lifestyle: It seems one of the biggest appeals of the Loop must be how customizable it is. How would you say most first-timers go about organizing their exploration?

Shively: Many visitors do not realize how large the Olympic Peninsula is and they think they can experience all 330-plus miles of it in a single day.

Instead, we encourage them to "eat their way around the Loop in smaller servings." For example, "take a bite" out of the Northeast corner by experiencing Sequim, Port Angeles and Neah Bay over one long weekend, and then return again for another. Or they could taste all that the Loop has to offer during a specific season or in search of a particular taste. This is ideal for fans wanting to sip cider or wines, or hungry for spring berries or fall fungi or seasonal shellfish.



Life is a highway and if you're going my way ... please pass the napkins.

Lifestyle: Are there any noteworthy new additions to the Loop that people should know about?

Shively: Hospitality professionals are a very creative lot. Even before COVID-19 forced "pivots" they had a lot of new and noteworthy additions. Examples include Jens and Karle's ever-expanding Port Townsend Vineyards. Their West Sims Way vineyard is the home of as lovely a tasting room as you would find anywhere in Woodinville or Napa Valley. And their recently opened downtown tasting room on Water Street features great staff and an exceptional waterfront location.

Scott and Deborah of Finistère uptown on Lawrence Street are carrying on the culinary excellence established before them on that same block by The Wild Coho and Sweet Laurette Café.

Kristan and crew at Port Hadlock's Ajax Café have survived pre-pandemic challenges due to their old "extra unique" building and its proximity to the water. They are reopening from COVID's "Stay at Home" with the addition of the Ajax Boat Shack, featuring outdoor seating and a bit more casual fare, still focused on fresh and local.

Finally, three new food and beverage locations have completely transformed downtown Sequim's typically sleepy night life, by opening side-by-side on North Second Ave and West Washington Street.

Tedesco's Italian Fresh, The Peninsula Taproom and Tracie & Lavon's Salty Girls Seafood Company have created the single most delicious destination in downtown Sequim.

The good news for Port Townsend is that Tracie & Lavon are opening "Salty Girls PT," on Taylor Street, just two doors down from the Rose Theater - SHUCK YEAH!

» *Continued on page 14*



» *Continued from page 13*

Lifestyle: It's been, ahem, a rough year to say the least. How goes the reopening process and is there anything with regards to the current health crisis would-be Loopers should know before they go as more participating stores/vendors/etc. tentatively expand their services and offerings?

Shively: Our monthly Fresh Sheet (read it at www.olympicculinaryloop.com/events-calendar/fresh-sheet) is updated and current. Indeed, we had little good news to share in May and June during the peak of the "Stay at Home" order. But as you read the June issue, the industry, and the Olympic Peninsula in particular, has been very collaborative and united in the desire to "Welcome Back" visitors in a safe and sustainable manner.

Our "Ready To Serve" messaging has been developed in conjunction with WA Hospitality Association, the Olympic Peninsula Tourism Commission and the Olympic Culinary Loop.

Exciting re-openings that have been well-thought-out and strategically deployed include the Port Townsend Farmers Market's online advance ordering and Finnriver Farm and Cidery's modified tasting patio experience.

The Olympic Culinary Loop consists of many individual counties. Each is operating under conditional variances for their Phase 2 or Phase 3 openings and operations. Visitors need to research and know-before-you-go, knowing what is open and what is expected from every visitor to ensure a pleasant, and safe, visit.

Lifestyle: Do you have any personal favorite stops or recommendations for things to sample?

Shively: Too many! However, Hanazono's never fails to impress. Nor does the "Hemi" Pulled Pork on a ciabatta at Quilcene's Gear Head Deli.

Chef Dan at Port Ludlow Resort's Fireside Restaurant continues to celebrate the Chimacum Valley's bounty with his popular Farm Tour package which includes one-night accommodations at the Inn, a local self-guided farm tour, and six-course tasting menu created from your gathered ingredients.

A simpler, and even shorter garden-to-table experience is offered by Chef Troy of Spirits Bar & Grill. He and his team pick the freshest ingredients, right from the grounds of their Old Alcohol Plant Hotel and skillfully have it served on your plate in the blink of an eye.

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SIMPLE WORDS OF SUCCESS

A wider world of inspiration

by LJ Schneider

From a seat on his partner's outdoor patio, Deloss "Del" Webber squinted into the sun and shared his secret to breaking into the art world: "Pure hard luck."

This advice set Del on a fast-track trajectory to international fame as a sculptor while in his forties.

"You work hard for your luck," he added.

And he should know. With no formal art training, it was Webber's mastery of the dwindling art of rattan weaving that made him nimble with natural fibers.

One day, after repairing some antique Japanese chairs, he mused about creating art that isolated the knot elements of Japanese ikebana

basketry.

Many iterations later, he forged an aesthetic all his own, combining other organic materials to create an elevated art form.

"I was just persistent," he said about the journey to his first sale. After numerous rejections, he left a selection of his work at the Kagedo Japanese Art gallery in Seattle for review. As he was walking away, the curator came running after him: Someone already wanted to purchase a piece. How much did Webber want for it?

"How much did I want for it?" Webber laughed. "I had no idea. I told her to sell it for what she thought it was worth."

A year later, Webber had his first gallery show. Within two years he was showing internationally, from Milan to London, Tokyo to Mill Valley. While high-brow clients like Armani and Yves St. Laurent own Webber's sculptures, he feels his art is accessible. Collectors who sense some financial tension around the purchase of their chosen piece of art resonate most, he shared: As an art collector himself, he knows the feeling.

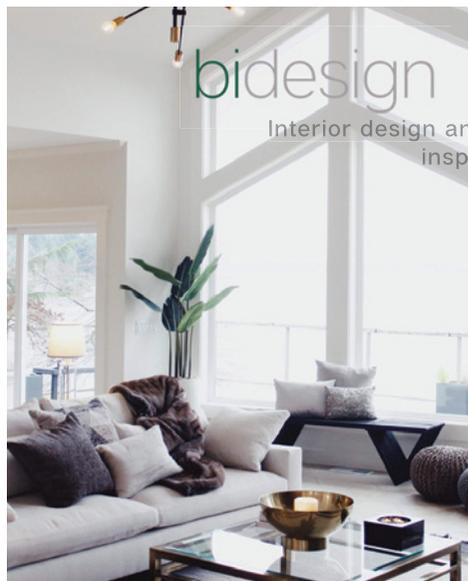
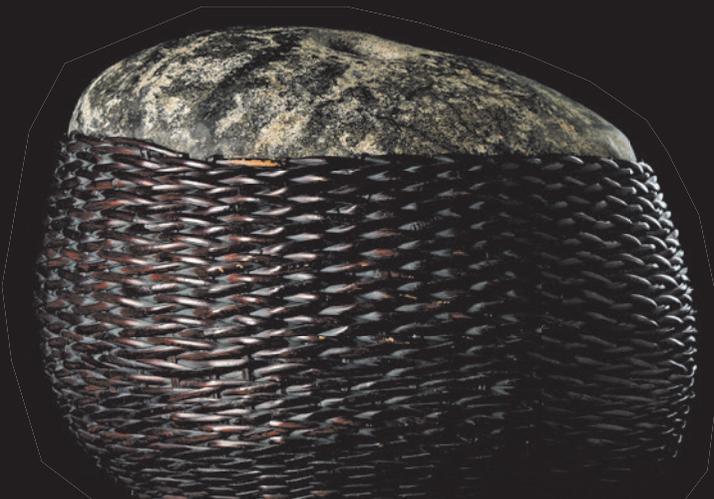
Webber has lived in Washington state since 1968. After taking a year off to build a house in Port Townsend, he's finishing some orca sculptures as soon as he moves into his new studio.

When asked what inspires his work, he mentioned sound, from music to birdsong, and light.

Then his eyes darted upward.

"Look," he pointed from his seat on the deck, "a yellow finch. They might inform some color for me... I just love them."

For more, visit www.delosswebberartist.com



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OUT & ABOUT

by *Maria Morrison*

With one free Saturday and one tank of gas, explore these fun Olympic Peninsula destinations

Photos courtesy of Olympic Visitor's Center

Hurricane Ridge ▲

The site of many an ecological magazine cover, Hurricane Ridge sports over 600 miles of trails and unbeatable views of the Olympic Mountains within the Olympic National Park. A winding drive up the side of the ridge brings guests to the visitor's center. From there, those who wish to enjoy a relaxing day at the ridge can picnic and meander on small hikes. Look out for chipmunks, squirrels, deer, and marmots!

Those looking for more adventure can set off on any number of great hikes from the main lot, or drive along Obstruction Point road — considered the scariest road in Washington state — for more backpacking opportunities to deer park or grand lake.

Brinnon

With a population of only 803, Brinnon brings a full day of fun. Begin the day exploring Dosewallips State Park, splashing in the river or trailing behind the herds of elk that roam through the campground.

For lunch, the nationally-famous Hama Hama Oyster Company is only 17 miles down the road. Famous for their knobby, heavy shells and a light finish with hints of cucumber and citrus, the oysters begin life in the cool Hood Canal and move into the Hama Hama River delta.

Spend the afternoon at Lake Cushman, just inside the Olympic National Forest. With a view of the mountains, rocks to leap off, and clear blue water to swim in, there's something for everyone. Canoes and kayaks are available for rentals, and the bass, trout, and salmon in the lake are available for anyone willing to catch them.

Lake Crescent ►

The other major lake in the Olympics is on the northern side, Lake Crescent. The glacial mountain lake is famous for water activities, swimming, and gorgeous views of the Olympics. Covering 10 acres and reaching a depth over 600 feet, the lake is the second deepest in Washington.

A lack of nitrogen in the water gives the lake its brilliant blue color, and also means there is little algae growth. Formed by glaciers in the last Ice Age, Lake Crescent used to flow through Indian Creek Valley and into the Elwah River. Then, about 8000 years ago, a landslide dammed Indian Creek, leaving the lake to fill with water.

Mount Storm King is a four-mile roundtrip hike with a commanding view of the lake at the top. The latter portion of the hike requires considerable climbing skills to scramble up ropes to the summit, but the views along the way are equally impressive.

Forks

Beginning in 2005, Forks was flooded with fans of the popular book-turned-movie series *Twilight*. Although the craze has died down, notable features from the series remain, including landmarks created by author Stephanie Meyer in the story, plus the houses and vehicles of the main characters.

The town even hosts an annual “Forever Twilight in Forks” festival centered around a character’s birthday in early September, still set to run this year but rebranded as a “fan gathering.”

After a morning of chasing down vampires, turn to



the “werewolf” side of town and cool down on the beaches at La Push. With varying lengths of walking to get to each, First, Second, and Third Beaches feature everything the perfect Washington coast beach should: rocks, trees, and driftwood.

Copalis and Aberdeen

All Washington beaches are full of activity, but this is the only one on which you’ll have to look up for fellow beachgoers. On the only Federal Aviation Administration-approved beach airport in the state, Copalis sees various aircraft landing on the unique airstrip throughout the year.

Other beach activities include digging for razor clams, fishing, and beachcombing. The clamming is so popular that Copalis is known as the “Home of the Razor Clam,” sitting on the north end of one of the greatest razor clam beds in the world.

» *Continued on page 18*

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» *Continued from page 17*

On the way to the southern beach, you can stop for lunch in Aberdeen. The city's welcome sign reads, "Come as you are," a tribute to the Washington band Nirvana. Both Kurt Cobain and Krist Novoselic were born in Aberdeen, and references to the musicians can be found throughout the city.



***Sol Duc* ▲**

For a more relaxing trip, head to Sol Duc hot springs, with natural and manmade pools, and the Sol Duc waterfall. The name of the area, sometimes spelled "Soleduck," comes from the Quileute name, which translates to "sparkling waters."

The waterfall is surrounded by lush flora and filled with clear rushing water, making it a perfect Washington waterfall. It is an easy hike for families, either three miles long or one, depending on the starting point. The 200

feet elevation gain makes it easy enough for anyone, but still takes enough energy that the spray from the waterfall provides a satisfying end.

The highlight of Sol Duc is the mineral hot springs. Rain and snowmelt travel through cracks in sedimentary rocks and mix with gasses cooling from the volcanic activity below the surface. The mineralized spring water rises to the surface through large cracks in the ground, making naturally hot pools.

If anyone wants to turn it into a weekend trip, the Sol Duc Hot Springs Resort offers accommodations, a restaurant and cafe, massages, and a pool heated by the hot springs.

Sequim Lavender

The Sequim Lavender Festival was canceled this year, but that doesn't mean the lavender hasn't been blooming. Travel around Sequim making your own lavender festival, visiting the popular farms for rows of all shades of purple.

Purple Haze Lavender sells a range of purple culinary options, including lavender sugar, honey, spice blends, salad dressing, and even mustard, as well as any lavender-scented spa item you could wish for. Graysmarsh Farm provides not only U-pick lavender but also raspberries, blueberries, loganberries and boysenberries.

Sequim's cute downtown offers great options for a midday break, including the well-loved Hurricane Coffee Company.

The Olympic Game Farm offers close-up views of all kinds of wild animals. Guests stay in their cars, driving by enclosures of bears and big cats, and through those of elk, zebras, and more.

On the way out of town, head to the Dungeness Spit, popular for its iconic lighthouse and famous crabs. The crabs are considered the most commercially significant in the Pacific Northwest. Those won't be edible though, so for a snack stop at Sunny Farms, with all kinds of local groceries and house-made lunch.

Ferry Over

Adding some overwater travel means that Whidbey Island is also available for a day trip. The 35-minute ferry ride from Port Townsend leads to Coupeville, with a charming downtown and lots of outdoor opportunities at Fort Casey.

The fort is one of the three World War I forts that make a "Triangle of Fire" across the Puget Sound with Fort Worden and Fort Flagler. The fort was used as a training facility into the 1940s, and the lighthouse

from 1903 is still standing. The bunkers provide a fun climbing structure for all ages, as well as panoramic views of the water.

For a later view of military history, head to Fort Ebey, constructed during World War II. Now a state park, there are over 25 miles of multi-use trails. Camping spots are also available onsite, and the sunsets are unbeatable.

There is no shortage of outdoor activity on the island, from seaweed harvesting to paragliding. Aircraft from Naval Air Station Whidbey frequent the skies overhead.

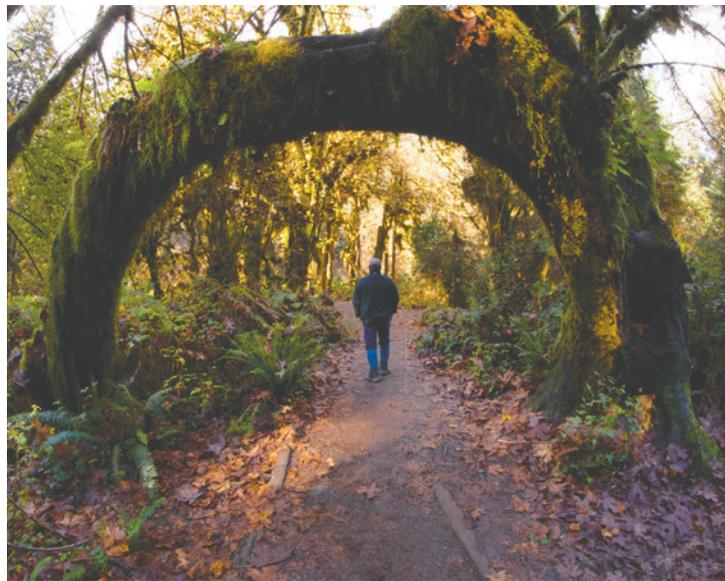
Further up Whidbey Island is the dangerously beautiful Deception Pass, the twin bridges connecting Whidbey to Fidalgo Island. It was aptly named by George Vancouver when he was tricked into thinking that the island was in fact a peninsula connected to the mainland before finding the waterway separating the landmasses.

Choose a Rainforest ▶

More than three million people explore the Olympic National Park each year, making it the seventh most-visited national park in the United States.

One of the largest temperate rainforests in the United States, the Hoh rainforest is always green, always wet, and always a great getaway. The area receives over 150 inches of rain each year, making it one of the wettest areas in the contiguous United States.

Along with a list of fauna including black bears,



spotted owls, tree frogs, banana slugs, and bobcats, the Hoh is home to unique moss and lichen. The Hall of Mosses trail is one of the most famous in the rainforest, taking travelers through moss-draped hemlock, spruce, and fir.

Those looking for a more southerly destination might travel to the other rainforest in the Olympic National Park, Quinalt. Known as the “Valley of the Rain Forest Giants,” the Quinalt Rainforest is home to the largest specimens of Western Red Cedar, Sitka Spruce, Western Hemlock, Alaskan Cedar, and Mountain Hemlock. Additionally, five of the ten largest Douglas Firs are found within the forest, which receives 12 feet of rain each year.

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CONSERVATORY COASTAL HOME

has everything you need
- even the ideas!

by *Leslie Kelly*



Heather Schulster and her sons, Tommy and Shane.

She's been a broadcast journalist, a stay-at-home mom, a farmers market regular and an entrepreneur with her own brick-and-mortar store. And she's done it all just by pursuing her dreams.

Heather Schulster, owner of Conservatory Coastal Home, didn't plan on owning a home décor store, but the path she took led her to Port Townsend and inspired her to open a small boutique named Seagrass Coastal Home in 2010. Within a year she needed more space and moved to where it is now at 639 Water St. in Port Townsend. And she changed the store's name to Conservatory Coastal Home.

"I wanted something that was more encompassing, that said more than just the sea," Schulster said. "I wanted the concept of 'bringing the outdoors indoors.'"

Her store includes everything you would need to redecorate your home or to decorate a new home. Although she's not a trained interior designer, she works with customers to create environments in homes and businesses.

"I had people come in and say, 'I love this. Can you do this at my house?'" she said. "So I started helping customers create what they wanted in their own home or office."

Among the items in her store are candles that she makes herself.

"I try to sell all locally-made items," Schulster said. "I make the candles in a backroom at the shop. So we are constantly creating. I've found that people love having something that says 'Made in Port Townsend' to take home as they are traveling or to give as a gift."

She offers her candles wholesale to hotels and resorts with custom logos. Her first craft was making soaps and bath salts.

"When I was living in the Bay area, and was home 'mommyming,' I started making soaps to fill my creative side. I was always redecorating something in my house and always making things.

"So when we relocated to Port Townsend, I started selling candles at the farmers market. I wasn't able to sell soaps there because others (vendors) were. I just started dreaming about having my own shop in Port Townsend."

Once it was up and running, and successful, she decided to open a second shop on Bainbridge Island. That was about two years ago. She is currently moving that store to a larger location on Winslow Way.

“With this pandemic, it’s been hard on small business owners,” she said. “It’s hard to make it when the first quarter of the year we were closed down. But I’ve always been the kind of person to say, ‘Without risk there’s no reward.’”

Currently, she lives with her children on a floating house in Seattle where she often ships candles and makes bath salts.

“It’s really turned into a little factory for us,” she said.

She changes inventory often and includes cabin-style items, urban modern designs, and nautical works, along with the element of the seashore.

She decorates her stores for the seasons and for Christmas, with items that can easily be used in any home.

“It might be a leather pillow for Christmas time, or even pinecones,” she said. “We try to make it simple and inspired by the outdoors.”

Also in her store are terrariums which have been made by hand.

“Before the pandemic, we had classes where customers could learn to make terrariums or things like snow globes during the holidays,” she said. “We always have a table out for things like that. And we hope to be able to offer that again.”

Of her own candles, Schulster said her favorite scent is called “marine layers.”

“It has a crisp scent to it,” she said. “For the fall we offer pumpkin-scented candles and our Christmas time favorite is called ‘snow.’ People say they like our candles because they are not overpowering. They’re very natural scents.”

She wants people to know that while the words “interior decorating” can sound overwhelming, it’s not that way at all.

“Sometimes all you need is a seasonal refresher for your



You can find candles, blankets, and warm decor at CCH

kitchen or living room that can be done rather inexpensively,” she said. “Just changing out some pillows can make a difference.”

What she’d like others to know about her shop is that it is an example of a small-town woman taking a chance to fulfill her dreams.

“I don’t have an interior design degree or a business degree,” she said. “What I have here evolved from my dreams and some creativity. And I think the more stores we have like mine that are small, home-owned operations, the better off Port Townsend will be.”

Conservatory Coastal Home is open from 11 a.m. to 5 p.m. daily. Call 360-385-3857 for more information or to make an appointment to talk with Schulster.



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Story & Photos by
Luciano Marano

A FRESH CHAPTER IN AN ALREADY SWEET STORY

PT architect talks new and improved Finnriver Ciderery

Nearly 6,000 miles and several decades separate Richard Berg's student days in Italy from his undertaking the task of revivifying Finnriver Farm & Ciderery, but when the renowned Port Townsend architect looked over the grounds and what remained of the historic structures at the iconic Olympic Peninsula operation he saw Rome.

The Italian city he loves is all about their layers - and not just in tiramisu.

Rome, Burg said, is built on the dual concepts of progress and history, two themes which Finnriver boasts in abundance.

Founded in 2008 by partners Eric Jorgensen and Keith and Crystie Kisler, Finnriver was an organic blueberry farm quickly expanded, in the trio's own words, to focus on "growing organic fruit, vegetables and grains, and searching for a small farm model that would support their families, serve the community and sustain the land."

And delicious cider, too, obviously.

Today it's a well-known hotspot for adventurers, gourmards and locals alike, one-third of the popular Olympic Peninsula Cider Route, with several thousand heirloom trees on grounds where farming and fermenting continue side by side on 80 acres of rich Chimacum Valley soil.

Of course, history can be harsh. And the farm buildings were looking somewhat the worse for wear when the owners

approached Burg about a makeover.

But beneath the weathering and damage done by the demands of work and hard use, Burg recognized the import of the heritage and set about saving something for posterity, just like in Rome.

He was, in a way, the perfect man for the job.

Burg received his architecture degree from the University of Washington in 1979, and as part of that he attended the college's Department of Architecture's foreign study program in Rome, ultimately returning as a teaching assistant the very next year. He never forgot his time there and what he learned, or the remarkable way the ancient city built on itself.

"A lot of what we were looking at [in Rome] was layers upon layers upon layers that happened in that city because it's 2,000 years worth of layers [and] in certain places you can see them," Burg said. "A building that was an amphitheater is now an apartment building and you can kind of see the old marble bottom of it and then this medieval construction on top."

“It really appealed to me,” he added. “I liked the feel that it gave the city of having the layers and the history visible and the sense that we’re living in this specific time and we can touch things from 100 years ago - and 500 years ago and 2,000 years ago - because they’re right there on the street. And in the future there will be more layers. So, the idea here at Finnriver of just layering this cider place on top of the farm and keeping the pieces of the farm was appealing to me.”

It appealed to the owners, too.

And thus in 2015 began the process of repairing what could be and building fresh additions atop what couldn’t.

“We’ve really tried to work with what was here and to have it be a new layer on the layer of the farm,” Burg said. “Basically, the buildings are still there and they are still the same buildings. They have been enhanced and the use has changed, but the spirit of the original farm buildings remain.”

A shed that had seen better days now has a new lease on life as a tasting room, though the original construction style influenced much of the larger redesign.

It had clearly been done by a skilled-but-amateur carpenter once upon a yesteryear, Burg said, but in a surpassingly tidy, efficient way, especially around the joints. Having worked extensively in timber framing himself, Burg knew his subsequent choice to emulate the classic, workmanlike design of the exposed joinery, a sort of New England-style barn look, would ruffle some feathers.

“Some of the people that I worked with [while doing timber framing], to them these bolted connections would be blasphemy because wooden peg connections are the purest way of doing things,” he said. “[But] to me it’s whatever is appropriate in a situation and in this case this building is perfect the way it’s put together because of where it is and what it is.”

And nobody at Finnriver, customers and staff, seem to



be complaining.

“It should look like it would be at home on a farm, kind of a 20th Century farm,” Burg explained. “That’s why all of

» *Continued on page 24*

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A TASTY TRIO: THE OLYMPIC PENINSULA CIDER ROUTE

The Cider Route is located on the north Olympic Peninsula, just south of the seaport and arts hub of Port Townsend, where mountain vistas and scenic beaches abound - along with great cider.

Each of the route's three participating cideries offer an intimate opportunity to experience a local taste of the exciting hard cider revival now occurring around the world. Along with viewing farms and orchards, guests will also get the chance to taste an award-winning range of contemporary and traditional cider styles, along with red and dessert wines, vinegars, and more.

All three cideries are within 10 miles of each other, and you can visit the Cider Route in one afternoon or make a wonderful weekend excursion to the Port Townsend area.

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3. FINNRIVER

www.finnriver.com
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» *Continued from page 24*

the connections between the timbers are made with these metal brackets and bolts, because that's kind of how things on a farm would get put together. On a farm, where the idea is just to get something up, nobody would try and replicate a 300-year-old form of joinery - it just has to work!"

And work it did, throughout a design which ultimately swelled to include the renovation of the farm's large barn and erecting a vast open-air pavilion and seating area, with space to sit and relax in shade and sun, as you prefer.

"Schematic plans for different ideas were drawn up and in the end what got built and when it got built was really driven by the immediate needs of the business at any given moment," Burg said.

"I think the piecemeal thing is appropriate for this kind of a business and what was going on with it at the time. One of the things that I really like about the whole piecemeal way that this place came to be is that it's very similar to how buildings on a farm happen. It's like 'We need a tractor shed, so put one up. We need a barn, so build a barn. Where are we going to put it? Put it there.' I kind of really like that. The way it incrementally happened was very in keeping with the way groups of buildings on a farm happen."

Though the health crisis slowed the unveiling of the new, improved cidery, as restrictions relaxed and customers began to tentatively trickle in, Burg said the response has been extremely gratifying.

"It's an awesome place, and the feedback I've heard is that everyone who comes here loves it," he said. "I think the ideal user experience is just to come in here and spend a relaxing afternoon, hang out, and have a little respite from the rest of the world out there."

Finnriver Farm & Cidery is located at 124 Center Road, Chimacum.

Visit www.finnriver.com for current operating hours, cider selections, and other information.



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CENTRUM:

The arts foundation bringing the arts to Fort Worden for 47 years

by Brennan LaBrie



Fort Worden State Park would not be what we know it to be today without Centrum. The state park and the arts foundation have been intertwined since their inception in 1973.

In the early 1970s, Tacoma teacher Joseph Wheeler set out to create a lifelong learning center in the arts. He searched across Washington state before finding Fort Worden.

The former military base, which had been in operation from 1902 to 1953, had been decommissioned and turned into a juvenile detention facility in 1957. In 1971, the state of Washington purchased Fort Worden and began creating a public park.

Wheeler worked with the state, Washington State Parks Recreation Commission, the Superintendent of Schools, and the Washington State Arts Commission to help “bring activity and life back to the historic buildings,” said Centrum executive director Robert Birman.

In 1973, the park and its cornerstone arts foundation were born.

Ever since then, Centrum has brought thousands of participants to the fort each summer with its music festivals, workshops, concerts and youth camps.

“We go from early June through mid-August, literally every single day,” Birman said.

Centrum’s music concerts at McCurdy Pavilion and across Fort Worden’s campus at the end of each festival attract people

» *Continued on page 26*



» *Continued from page 25*

from around the state to watch world-class musicians, both faculty and participants. The Festival of American Fiddle Tunes is especially known for its dances, jam sessions and music-fueled parties that rage into the early morning hours.

“A lot of people think of Centrum as music, because a lot of what we do is music,” Birman said.

However, Centrum is just as busy in between the music festival weeks, where it hosts the Port Townsend Writers Conference and youth programs in writing, art, music, and marine science, among other topics.

Throughout the year, Centrum also offers artist residencies across a wide variety of disciplines.

Over the years, Centrum has boasted an impressive student roster. Diana Krall and Kenny G honed their craft as youth in the Jazz Festival. U.S. Rep. Derek Kilmer, Washington’s 6th District congressman, passed through Centrum’s youth programs, Birman added.

Centrum has also hosted performances by artists such as

Leo Kottke, Taj Mahal, and Los Lobos. Instructors have included Grammy-award winning singer/songwriter Rhiannon Giddens.

However, Centrum’s mission from the start has not been to “chase celebrity,” Birman said, adding that the organization also does not have the funds of much larger music festivals to entice headliners, and that smaller acoustic acts fit Fort Worden’s “intimate” venues better.

What Centrum has aimed for from the start, he said, is to “identify standard bearers of various cultural traditions in remote parts of the country and bring them to Port Townsend.”

Each year, each program’s artistic director curates a program of diverse artists who are willing and capable of passing on their craft. Many of these artists have never even been on a plane when they come to Centrum, such as Milton “Mr. Milton” Vanicor, a founder of Cajun fiddle music who was brought to Fiddle Tunes in 2012 at the age of 93. It’s the ability of an artist to pass on their craft, not their fame, that’s important, as participants are paying to learn as much as to enjoy world-class music.

“There’s a million great performers, but what we have to find is people who can teach,” Birman said. “Some can’t tell you what they do but they can show you what they do, and that’s just as valuable as anything they can tell you.”

Birman adds that what makes Centrum’s music programs unique is that unlike larger music festivals, Centrum attracts lots of young musicians, many of them already at a world-class level, who perform alongside their teachers in the culminating concerts.

Since the beginning, Centrum has aimed to be a multigenerational organization above all else, Birman said. This means that Centrum both strives to educate a wide variety of people in its programs, and to attract people of all ages so that cultural traditions can be passed from one generation to the next.

“What we’re really building is inclusion through the arts,” he said.

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Many participants in the first Fiddle Tunes, for example, have made it back every year since, and have brought their children and grandchildren with them, Birman noted. Joel Savoy, Fiddle Tunes' artistic director and a Cajun fiddle player, began coming to the festival as a child.

Birman said that the "deep loyalty" to Centrum is something that makes it stand out from the many orchestras and music foundations for which he has served in executive positions in the past. He believes that this loyalty is reflected in the high level of returnees for each festival.

Each program usually cycles through artistic directors every five years in order to ensure a constant flow of perspectives and cultural traditions to keep the programs interesting, Birman said.

"You keep it fresh and that's how you get the participants coming back year after year," he said.

Birman said that another major selling point of Centrum's programs to participants and faculty from around the country is the allure of Fort Worden.

"You have such a rich array at Fort Worden," he said. "It's not just the buildings, but the outdoors, as well. We use the whole campus as our classroom."

During the summer programs, participants take over the campgrounds and retreat to all corners of the park to play music and write.

"Coming to the fort is a little bit of a retreat," he said, noting the fort's distance from cities and the nature that surrounds the park's main campus. The cabins and dormitories, the mess hall at the Fort Worden Commons, the nearby beach and woods, all come together to form a camp-like experience in which people can disconnect from their lives for a while and connect with each other. They even decided to start collecting the phones of the participants of their youth camps at the beginning of the week



"The feedback was overwhelmingly positive," Birman said of this move. "They were forced to engage with other students and reconnect."

Above all, Centrum aims to provide both faculty and participants with a unique experience that will keep them coming back, with the goal that both groups get as much out of their time at Fort Worden as possible.

This experience is hopefully not just a passive, transactional experience like a concert, Birman said, but a transformational one for everyone involved.

"What we do at Centrum is fundamentally change people's lives," Birman said.

For now, the organization is planning ahead to their 50th anniversary in 2023, archiving their history, working on capital projects to improve their buildings, and focusing on issues of diversity and equity so that they, as Birman said, "Don't stand still, but continue to grow."

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MARINE TRADES:

Looking through
the lens
with Jeremy Johnson

Port Townsend Shipwright's Coop



In the cavernous Building One at the Port Townsend Shipwrights Co-op, Tim Lee and Ryan Breckel work their way around endless piles of sawdust and stacked oak timbers, under the shadow of the Western Flyer.



Co-op employee Lachlan Carlson muscles in a new stern post onto the Western Flyer.

Jeremy Johnson, photographer, has been calling Port Townsend home since 2015. Starting in 2018, he began exploring the town with his camera, making photos of the maritime trades, and discovering its colorful characters and rich history. He quickly learned that these stories and photos needed to be developed and shared as fully as possible. With the help of writer Tiffany Royal, they developed the Port Townsend Maritime Trades Project.

More of his work can be found at beyondthenegative.com.

Port Townsend Foundry



Before the liquid metal can be poured into molds, the slag, or impurities that float to the top, must be removed using a “rake” (a piece of bent rebar).



Wearing silver aircraft firefighting suits, hardhats, leather welding gloves and leather boots, employees use overhead cranes, over-sized tongs and a “rake” (bent rebar) to work with the liquid metal as it is poured from the crucible into the sand-packed molds.



Northwest Maritime Center

Zoltan Clark fits western larch planking to Helma, an 81-year-old Danish spidsgatter, a Scandinavian word that translates to “double ender” meaning she has a point at each end.

Hasse & Company Port Townsend Sails, a.k.a. The Port Townsend Sail Loft



Alison HickenWood, of Hasse & Company Port Townsend Sails, works on a mainsail repair in the airy 3,600-square-foot space affectionately known as “The Sail Loft” at Point Hudson.



Joey Cannon’s job is to sew sails by hand. Employed by Hasse since 2004, she sits on a bench against a wall of large windows, with all her needles, threads and hand tools within arm’s reach.

BEST GIFTS ARE LOCAL

by Leslie Kelly



Looking for something special to take as a gift to that party? There's plenty of places around here to find a handmade item that says "Pacific Northwest."

If you are looking for something with Native American flair, take a look at Northwest Native Expressions in Sequim. There you will find handcrafted items made by members of Northwest Tribes including the Coast Salish, Elwha, Hoh, Lyackson, Makah, Quileute, Quinault, Jamestown S'Klallam and the Skokomish.

According to Sharon Bellmore, the Northwest Native Expressions has been around since 1992.

"The (Jamestown) Tribe wanted a place to sell their members' art," Bellmore said. "So they opened a small gallery. Then it ballooned into something quite large."

The gallery is thought to be the only one like it on the Olympic Peninsula. Bellmore, a member of a native Alaska tribe, has worked at the gallery for the past decade. Items for sale range from jewelry, to baskets, books, clothing, plaques, totems, textiles and more.

"Customers are so surprised when they come in," she

said. "They say 'Oh, my gosh. You have everything.'"

Bellmore said the shop is proud to have items from \$1 to more than \$5,000. It's important that anyone who comes in can find something they can afford, she said.

One of the favorite items are the handcrafted wooden plaques made by various Tribal members.

"They are various animals and make nice wall hangings," she said. "Another popular item are the carved paddles. People like them because they know about the paddle journey that we make every summer."

The gallery is open seven days a week. It is located at 1033 Old Blyn Highway, Sequim. For hours and more, go to www.northwestnativeexpressions.com.

If you are needing unique clothing for children, Seams To Last is the place to go. The shop in Port Townsend has locally handcrafted clothing and, up-cycled clothes for children ages birth to size 6 for boys and size 10-12 for girls.

It's the brainchild of Michelle Grupe, who has had a store in Port Townsend since 1985.

"I had two boys and I was a single parent (in the 1980s)," Grupe said. "I made most of their clothes and other people liked what I was doing. They would ask me to sew for them.

"Then I started selling what I made at craft fairs, and

eventually opened up a shop.”

While her store has moved several times since 1985, she’s always kept it in downtown Port Townsend. Currently the store is at 940 Water St., where she’s been for the past six years.

In all, she has 10 artists who make items that are for sale in the store, including knit hats for kids, superhero capes, crowns, dresses, skirts, and up-cycled denim jackets.

Grupe makes colorful cotton fabric skirts and dresses. Some are reversible.

“Those are the most popular items that I make,” she said. “But the hero capes and the denim jackets are top sellers, too.”

She has been sewing since she was about 13 years old.

“We had an old treadle sewing machine in our garage,” I asked my mom if she’d show me how to use it and she did. I started sewing my own clothes.”

Grupe is self-taught and loves making her own creations. Currently, she’s expanded to make children’s and adult bandana scarfs to be worn as face masks for the pandemic.

“That’s really taken over the business right now,” she added.

Other popular items are her T-shirts with appliqué designs on the front. They range from \$12.95 to \$14.95.

“People are holding tight to money right now,” she said. “These shirts are something that’s not too expensive.”

And when she sews, she doesn’t have to go far to pick out the fabric. She also sells 100 percent cotton fabric in her store.

She will make items on request, using her own designs. The specific fabric can be selected in the store and in 10

days or less, she’ll have something personal and a one-of-a-kind item for you.

The store also includes some pre-owned clothing in upscale brands.

She attributes the popularity of her store to its uniqueness.

“Kids can find something that they like and want to wear that they can’t find anywhere else,” she said.

To see items, go to the Seams To Last Facebook page.

One other place to find locally-made artwork is the Port Ludlow Art League Gallery in Port Ludlow.

The art league started almost 20 years ago, according to Pamela Ford, a member of the league.

A small group of artists met at a luncheon, and soon their discussion centered on how to encourage local artists. What followed was the artist league, which began in 2002 with just a dozen members. Today it has more than 100 members and to encompass its diverse membership, changed the name to the art league.

The works that are displayed in the gallery include original artwork (acrylics, oils, watercolors), and prints, jewelry, photography, pottery, glass, fiber art and cards.

During the pandemic, the gallery can be viewed online at www.portludlowart.org/online-art-shows.

There are selected artists of the month whose work is highlighted in the gallery. And artists also show at the Port Ludlow Inn and Resort.

During non-pandemic times, the gallery offers monthly speakers and critiques. Members also can try new mediums without spending a fortune on supplies.

“We have some very talented people among us,” she said.

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OLD AIRPLANES, YOUNG VOLUNTEERS, NEW SKILLS

The antique museum isn't simply letting kids touch the exhibits - but fly them

by *Maria Morrison*

For many middle schoolers, Saturday mornings are for waking up late, watching cartoons, or honing video game skills. Not so for the young volunteers at the Port Townsend Aero Museum, for whom the weekend means a chance to fly.

Since 2001, the museum has not only maintained a display building, but also run a youth program that allows volunteers to practice in the planes they work on.

Museum Director Michael Payne shows up every morning for an 8:30 a.m. briefing, sometimes in his pickup truck but normally flying from his home in Sequim.

He is greeted by a fifteen-year-old volunteer, Henry Brown, dressed in work pants and a blue collared shirt with his name stitched on one side and the PTAM logo on the other.

Payne goes through the list of the day's tasks with the four volunteers for the day. By 8:45 a.m., they are off to work.

Kevin Vogel stands on the other side of the shop, replacing the ignition system of a homebuilt experimental aircraft. Once a youth volunteer himself, Vogel returned to the museum as a mechanic employee.

"I enjoyed my time here as a teenage volunteer and when I was given an opportunity to come back and work, it was a way of giving back to the organization that gave me a start. It also let me move back to the Olympic Peninsula," said Vogel.

Later that day, Brown might be flying the museum's Cessna 150, covering the wooden frame of a wing with fabric, or maintaining the museum's lawn. At 4:00 p.m. his dad would arrive to bring him back



home to Vashon Island, since he's not yet old enough to drive.

Such is the case for many of the museum's volunteers, who range in age from 12 to 20, but all share passion for aviation and an appreciation of hard work.

Working With The Past

The Port Townsend Aero Museum stemmed from the dedication of Jerry and Peggy Thuotte, who began operations in September 2001. The Thuottes designed the youth mentorship program, which allowed teenage volunteers — most of whom would otherwise have no access to aviation — to fly vintage aircraft.

As the program grew, so did notoriety and renown. By 2008, the museum raised enough funds and, with the support of a generous community, opened the central museum building.

What began as six antiques and a handful of teenagers has grown into a full museum collection, productive restoration shop, and a robust volunteer program that has served over 400 kids.

In exchange for working one day a week students are given the opportunity to work with flight instructors that donate their time. Flying is not a guarantee, instead it is the reward for dedicated work and study.

The museum makes most of its revenue with contract work, hired to work on aircraft of all kinds. Along with the age of its workers, the restoration shop is unique in its ability to perform the delicate work required for antique aircraft.

The mechanic work on relics of the past is a huge portion of the program, but gaining the ability to fly is often at the forefront of the students' minds. Tyler, a rising senior at Port Townsend High School, entered the program when he was 13 years old at the recommendation of a friend.

"I decided to give it a try, and I fell in love with it so I stuck around," he said.

Next year, Nelson hopes to attend an aviation college and become an airline pilot. Along with flying skills, he emphasized the use of tools and crafting skills as among the most notable he learned from the museum.

"It's an overall great program where you get to meet a lot of great friends from all over this northwest corner. I've made a lot of different friends that I probably never would have otherwise," Nelson said.

Developing A Work Ethic

The mentorship program is for young people, but not children. Volunteers operate heavy machinery, from airplanes to lawnmowers and everything between. They are expected to be physically and mentally present for the full workday from 8:30 a.m. to 4:00 p.m. Many of the most successful volunteers arrive before the building opens, and stay until the work is done.

What Payne is specifically looking for in volunteers is a "commitment to staying busy."

"Some kids are happy not to be busy, and that's a hard thing to overcome," Payne explained. "Other kids will grab a broom if there's nothing to do, and find something to clean."

These are the people the museum seeks to find, no matter their age.

"Those kids will always go beyond what's expected," Payne said.

Another commonality between the students is their love for aviation. All volunteers come to the museum to be around the aircraft, and most of them enter the flying program, which includes ground

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school and flight training.

Despite their shared interests, almost none of the youth volunteers come from aviation families, Payne explained.

“I think that’s why they see this as such an opportunity, because it’s so far beyond what they would normally have access to,” he said.

Aviation is typically a generational hobby, passed down through families. The risk that accompanies it, as well as the high cost, makes it difficult to pick up.

“If someone isn’t familiar with aviation, they shy away from it,” Payne said.



Becoming A Part Of The Museum

Volunteer positions at the museum are in high demand. There are currently about 20 names on the waitlist, Payne said.

With four volunteers graduating this year and moving onto college or other life plans, there will be some coveted open spots.

Roughly 75 percent of the students grow out of the program, Payne said, either into college or a career. The other 25 percent fall off for various reasons, transportation and commitment being among the principal causes. Several find it difficult to stay focused for a full work day.

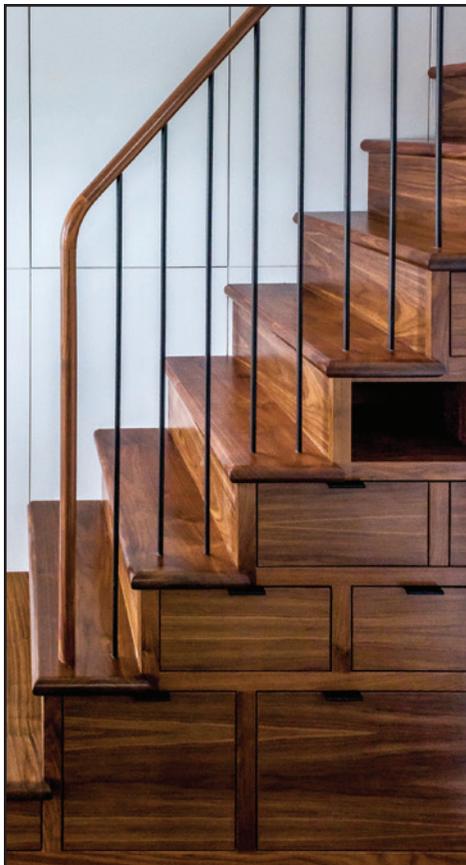
The transportation makes volunteering at the museum a family commitment, as well. Although the kids are entirely independent in

their work day, the parents and guardians are crucial in making it possible for those who can’t drive.

A Lasting Mission

The museum is still looking to expand the program, which would allow for more volunteers at a time. Another long-term goal is to expand the display building.

When the museum is able to open to the public again, the collection will be on display 9 a.m. to 4 p.m. Wednesday through Sunday. In the meantime, learn more about the mentorship and the collection by checking out its website, ptaeromuseum.com.



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