

OLYMPIC PENINSULA

Lifestyle

Inside:

Born to be Wilder, Wilderbee Farm

Let's Get Soapy, Hidden Hollow Farm

All Fired Up about Cider, Alpenfire Cider

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Farms and people that make living on the Peninsula so unique



In this issue of Olympic Peninsula Lifestyle, we will take you on a journey with a talented group of makers, dreamers, and visionaries that exemplify what life on the Olympic Peninsula is all about.

Starting off we will introduce you to the Eat Local First Olympic Peninsula campaign which is a resource to help facilitate the connection between food producers and consumers, and celebrate the local food system. One goal for the Eat Local First Collaborative is to aid in minimizing barriers for schools, hospitals, and community organizations that want to source their food locally and regionally. Hint: When dining out at a restaurant, ask about the ingredients. Are they sourced from local farmers?

Next we will take you on a trip to read about a few of the local farms which will showcase the farmers and farms that are local to the Olympic Peninsula. How they got their start and what they are doing today. We only showcased a few of these farms. To get a better idea of the farms here on the Olympic Peninsula you can visit eatlocalfirstolympen.com.

Who is that artist behind those beautiful “Seashell Cakes”? In the same way that making a good piece of art can tie a room together, making a well-baked cake can mark a special occasion as a celebration. Local artist and baker, Shannon Lewis Africa, does both and finds fulfillment in

making things her community can enjoy.

What goes into that bar of soap? Jeanne Kitchen never really set out to become a soap maker, but in 2014, her life took a new turn, and she soon found herself mixing wild botanicals and natural oils into healing salves for her family and friends.

Next you can get “All Fired up about Cider with Alpenfire Cider.” When teenage sweethearts and lifelong environmental activists Steve “Bear” and Nancy Bishop traveled to Europe in search of authentic cider, they didn’t realize then that they were on an adventure that would change the course of their lives forever.

We finish off this issue with “Summer Sipping” in East Jefferson County, where we have curated a list from distillers, cideries, wineries and breweries.

We think you’ll enjoy meeting this latest group of folks who call the Olympic Peninsula home. Whether you’re just passing through, on vacation, or a long-time neighbor, this is just a sampling of the talent, local products, and unique offerings that makes living here a treasured experience.

Enjoy,
Donna Etchey, Publisher

Photo courtesy Raincoast Farms

11



what's inside

Eat Local First **6**
This Summer

Born to be Wilder **8**
Port Townsend's Wilderbee Farm

Raincoast Farms **11**

14

Photo courtesy Shannon Lewis Africa

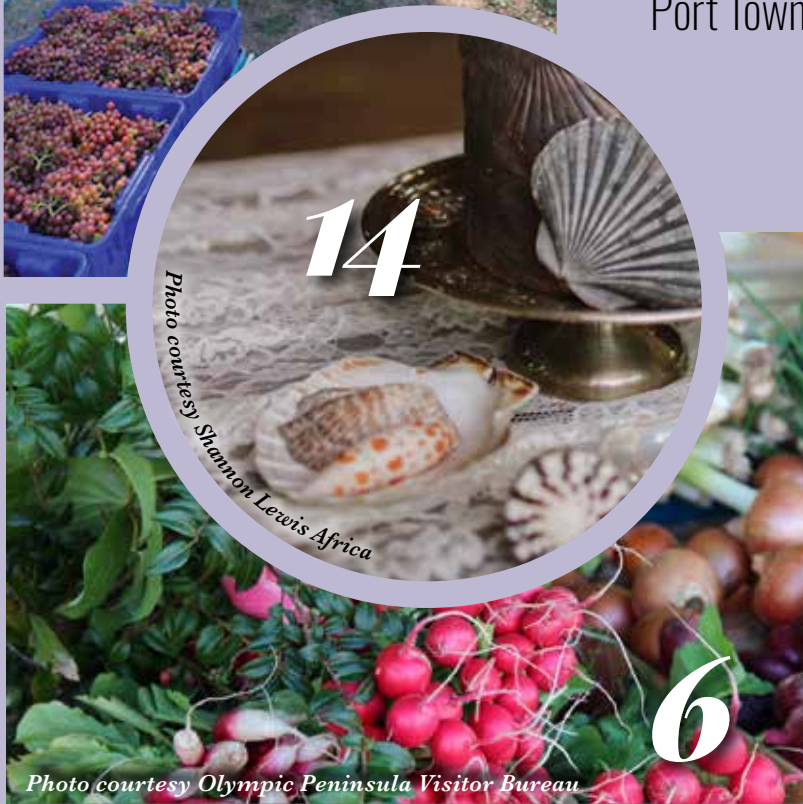


Photo courtesy Olympic Peninsula Visitor Bureau

6



8

Photo by Jeffrey Eichen

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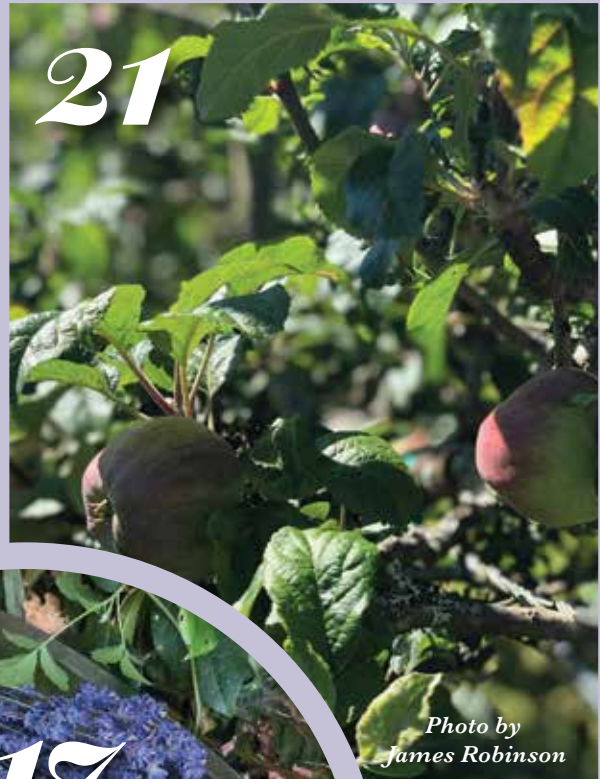
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14 *The artist behind
'Seashell Cakes'*

17 *Let's Get Soapy*
Jeanne Kitchen and
Hidden Hollow Farm

21 *All fired up about Cider*

24 *Summer Sipping*



*Photo by
James Robinson*



Photo by James Robinson



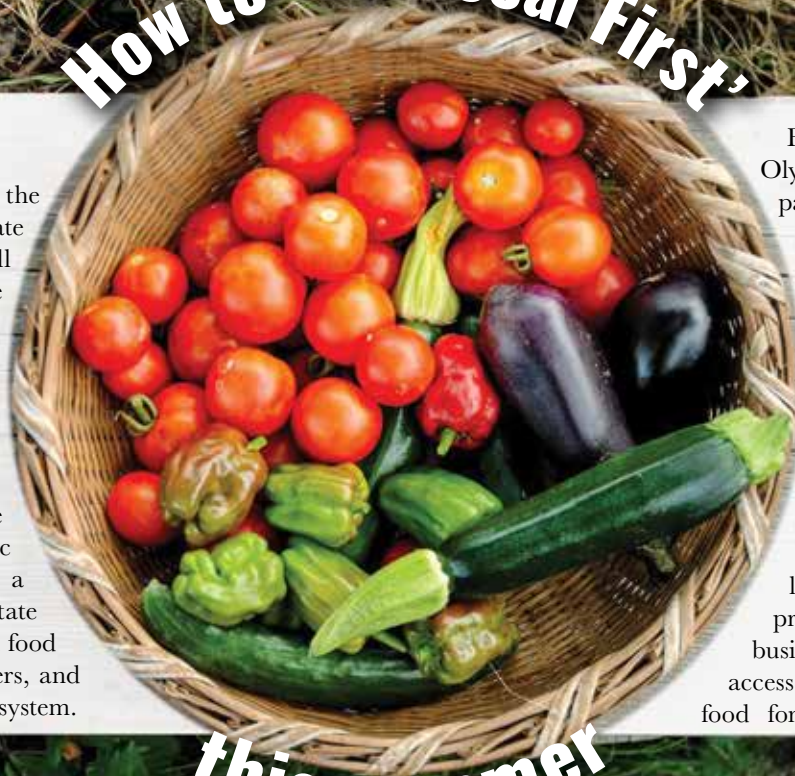
Photo by Jeffrey Eichen



How to 'Eat Local First'

By Taylor Austin

Peak season on the Olympic Peninsula – late spring through early fall – is a time of abundance and fruition for the area's farmers and food growers, and an opportunity for people to get to know what is available to them by way of land and sea. The Eat Local First Olympic Peninsula campaign is a resource here to facilitate the connection between food producers and consumers, and celebrate the local food system.



Eat Local First Olympic Peninsula is part of the statewide Eat Local First Collaborative campaign focused on promoting and building a diverse and vibrant local food economy. Some of the campaign's goals are "to grow and sustain sales for local farmers, food producers, and food businesses, increase access to locally sourced food for low income and

this summer

A promotional banner for "September Eat Local Month Olympic Peninsula". The background is a dark wooden surface with various fresh ingredients: mushrooms, tomatoes, green onions, and a bowl of red peppercorns. The text "SEPTEMBER EAT LOCAL MONTH" is written in large, white, distressed font, with a fork icon integrated into the letter 'O' of "LOCAL". Below this, "Olympic Peninsula" is written in a white script font. A green banner at the bottom contains the text "online celebration of our local food community!" and three icons: a fork, a tractor, and a farm. Below the icons are the labels "RESTAURANT SPECIALS", "LOCAL FARM STORIES", and "VIRTUAL EVENTS". At the very bottom of the green banner is the website "EatLocalFirstOlyPen.com".

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online celebration of our local food community!

RESTAURANT SPECIALS LOCAL FARM STORIES VIRTUAL EVENTS

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rural populations, and educate consumers on how to use local crops when they are in season,” said Lisa Vaughn, who works as a farm and food finder liaison in Clallam County through the Washington State University Extension’s Regional Small Farms Program.

The campaign’s website (eatlocalfirstolympen.com) hosts the WA Food & Farm Finder, CSA Finder, and Wholesale Finder, and is encouraging all local farmers, markets, grocers, restaurants, food banks, and nonprofits to join the campaign and make a free listing. Currently, Eat Local First Olympic Peninsula is seeking restaurants committed to shifting 10 percent of their food budgets for local products to join the campaign. (For those who need assistance with criteria, creating a listing, or updating an existing listing, contact lisa.vaughn@wsu.edu.)

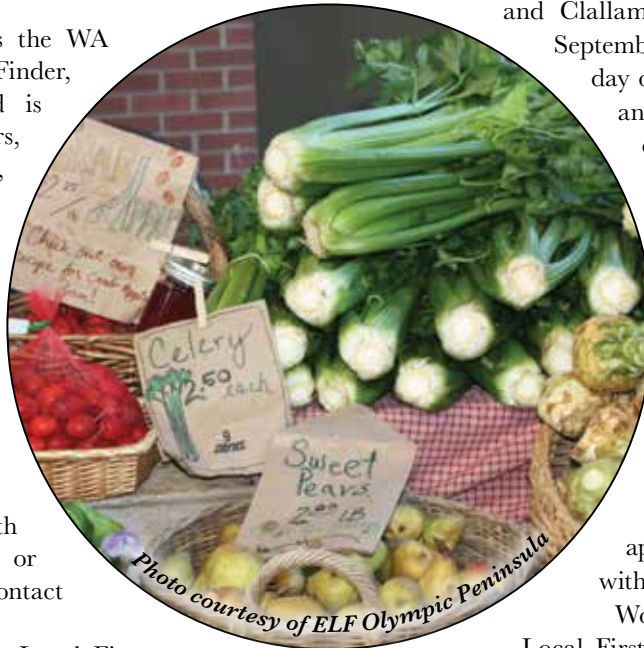
Another goal for the Eat Local First Collaborative is to aid in minimizing barriers for schools, hospitals, and community organizations that want to source their food locally and regionally. The USDA recently awarded ELF with a Farmers Market Promotion Program Grant to “support the creation of online wholesale marketing infrastructure to increase equitable market access, digital proficiency, and sales for small to midsize farms and producers in Washington state,” according to the

grant announcement press release.

For those who want to participate this summer in the effort to support local farms and food producers, for the third year in a row ELF Olympic Peninsula will be sponsoring the Eat Local Month event in Jefferson and Clallam counties during the month of September. Throughout the month, each day of the week will feature businesses and organizations committed to engaging consumers about local food resources and availability. With the help of social media outreach, the community is invited to connect with the local food system through farm tours, farmers markets and stands, food banks, and restaurants. There will even be a chance to win a number of prizes by participating in posting and sharing photos about your appreciation for and experience with local food.

Working within a collaborative, Eat Local First Olympic Peninsula is partnered with The Food Co-op in Port Townsend, Olympic Culinary Loop, The Local Food Trust, Jefferson County Farmers Markets, North Olympic Development Council, and Washington State University Extension’s Regional Small Farms Program.

The intention of collective “is to educate, inspire, value, and eat our way around the loop,” said Steve Shively of the Olympic Culinary Loop.



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Born to Bee Wilder
***Port Townsend's
Wilderbee Farm***

Photo by Jeffrey Eichen

By Taylor Austin

Nestled on Port Townsend's scenic back road of Cook Avenue is a 12-acre home to free range chickens, honey bees, a flock of British Soay sheep, eight varieties of lavender, rows of cottage garden flowers, pumpkins in the fall, pomme fruit and berries, Brina (one livestock guardian dog), and owners/farmers Casey and Eric.

Once an idea for a traditional blueberry U-Pick, Wilderbee Farm has grown into a diverse, dynamic, and beautiful local space that offers not only seasonal specialties, but also the opportunity to enjoy and interact with the grounds.

Looking to retire from Seattle with a dream of farming in mind, Casey and Eric Reeter began searching for the land and community they could grow with, and after looking around the western Washington area – visiting places like Whidbey and Vashon islands – they remembered Port Townsend, and decided to revisit the area.

In 2007, after multiple visits to Port Townsend, they decided that they had found their spot and purchased the acreage.

“What grabbed us was visiting the land in winter, there was snow on the ground and the pond was covered in ice. After that visit we put in our offer,” said Casey.

Over the next few years, the couple continued working and living in West Seattle where they had an urban micro farm. They also used that time to attend a sustainable farm course through Washington State University where they learned about the advantages of diversifying crops to fill out the seasons.

From there, the dream of a traditional blueberry U-pick farm began to evolve.

By 2012, Wilderbee Farm was open to the public, and in the fall of 2014 they decided to make meades with the pomme fruit and berries they were growing.

So came another opportunity for the couple to expand their knowledge base and skill set – they attended a meade-making course at the Nordic Heritage Museum in Seattle, entered a period of home brewing for about four years, and started participating in homebrew competitions. They continued their meade-making education by taking courses at the University of California-Davis campus.

Wilderbee specializes in traditional

For the summertime, their special meade release is “Mango! Mango! Mango!” a crisp, dry meade infused with mango and hints of strawberry, pineapple, and tangerine.

and barrel-aged meades, and have 12 flavors available currently that you can find at the farm, and also locally at The Wine Seller, Aldrich's Market, Chimacum Corner Stand, and the Marina Market in Poulsbo. They recently collaborated with The Food Co-op in Port Townsend to create a flavor celebrating their 50-year anniversary; an oak barrel-aged, traditional sweet meade called “Groovylicious.” For the summertime, their special meade release is “Mango! Mango! Mango!” a crisp, dry meade infused with mango and hints of strawberry, pineapple, and tangerine.

Back in 2008, the couple came across an article in Hobby Farms magazine about the rare and primitive British Soay sheep that originate from the islands of St. Kilda off the coast of Scotland.

They became interested in being a part of the U.S. breeding program, and their discovery led to another opportunity to educate and add to their farm scene when they interned with Kathie Miller of Southern Oregon Soay Sheep Farms for four years, getting to know the breed. Eventually they acquired their starter flock from the same farm.

The Soay are designated as an at-risk breed, meaning there are less than 1,500 breeding ewes in the world. The United Kingdom recognizes Wilderbee Farm's 16 Soay sheep as a satellite flock to their own, and they are registered with the UK's Rare Breed Survival Trust that records genetic data in an extensive database.

Wilderbee goes about rooing (hand plucking) the Soay's in the spring; the resulting wool is a soft, fine fleece with short fibers.

» Continued on Page 10



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» *Continued from Page 9*

For those interested in working with natural fibers, the wool is available for purchase at Wilderbeefarm, and they are currently in collaboration with Taylored Fibers mill in Quilcene where the wool is cleaned, carded, and made ready to spin.

Throughout this summer, there are many opportunities to interact with Wilderbeefarm and enjoy the bounty of the seasonal offerings, from U-Pick lavender and flowers, to floral design workshops and services.

In addition to a variety of “casual farm favorites” like dahlias, cosmos, zinnias, sunflowers, and bachelor buttons, this year the farm is growing Chinese forget-me-nots, Echinacea, Black-eyed Susan, and green fillers.

Wilderbeefarm is on the Eat Local First farm directory, and will be participating in the Jefferson County Farm Tour during the month of September while hosting Jacobs’ Fleece Farm.

The farm also has a fully equipped ceramics studio, and the fee for open studio time includes an orientation to the facility and use of tools and equipment. When you are ready, they will fire your piece in the kiln for you. Check out the farm website at wilderbeefarm.com for more information about times and rates.

As a farm, Wilderbeefarm is an awe-inspiring example of what can be done with land and a diverse population of plants and animals. As a community member, Wilderbeefarm is a wonderful resource that has found a way to weave in local folks with skills that accentuate and make goods with what the farm has to offer. Drop by for a visit, and as the website says, “Bring a picnic, explore our nature trails, meet and feed the sheep.”

Taylor Austin lives and works in Port Townsend, Washington and enjoys seeing what fellow community members are up to.



Photo by Jeffrey Eichen

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Raincoast Farms

By James Robinson

Growing wine grapes in the Puget Sound region is a tough task by anybody's measure, but Mike Gaede, co-owner of Raincoast Farms remains undaunted and focused on producing high quality, organic, low intervention wines from estate grown grapes on his farm just south of Port Townsend.

"The thing that makes it work here is a microclimate that is favorable," Gaede said. "At Rain Coast Farms, we have one of the most favorable sites."

The region, known as the Puget Sound American Viticultural Area (AVA) among winemaking folks, is home to about 100 producing vineyard acres and about 300 wineries. Of those 300 wineries, about 20, including Rain Coast Farms, actually grow their own "estate" fruit. The remaining wineries buy grapes from Eastern Washington and make their wine within the boundaries of the AVA.

The winery, situated just off the east side of Highway 19 about seven miles south of downtown Port Townsend, sits nestled in a grove of old growth cedar. The forest surrounding the vineyard hums with primordial wisdom and shimmers in shades of deep green. Ferns and alders abound and the grounds are home to orchards, chickens, an orchid greenhouse, honeybees, a community garden for the food bank and wine grapes – and all their nemeses – powdery mildew, botrytis, deer, birds and the rain and muck so typical of the Puget Sound AVA.

"The first year was disastrous as far as powdery mildew went," Gaede said.

"The first year there was definitely a learning curve getting started. I think I started with about 70 or 80 vines, but I wasn't really intent on being a winery, I was mostly interested in growing their grapes."

» *Continued on Page 12*

The Raincoast Farms vineyards bursts with green as long summer days ripen vines and ready fruit for harvest.

Photo courtesy Raincoast Farms

» *Continued from Page 11*

But Gaede, who grew up in California, had winemaking in his blood, and he soon found himself deeply involved in developing Rain Coast as a micro winery dedicated to producing its own organic estate wines.

“My grandparents lived in Lodi,” Gaede said. “Right across the street was a major Zinfandel vineyard. From my upbringing, I was inundated with the smell of grapes growing and fermenting.”

But this wasn't Lodi, and in order to succeed, Gaede realized he needed to tap into local knowledge and he began networking with other area grape growers to learn best practices.

“I knew I had to have at least an acre,” Gaede said. “I cleared the land, put in the proper irrigation and trellis systems. I became friends with local winemakers and Kit and Claire Africa (of Sailor Vineyards) became my motivators. It's nice having them as friends and mentors. That's what I love about this AVA. We're all pitching in to help each other. With climate change, this could be the next

Willamette Valley. A couple years ago, it was something you couldn't do.”

Gaede currently grows Siegerrebe, Rondo, Madeleine Angevine and Pinot Noir. And while each varietal has its own unique flavor and character, Gaede said he is particularly pleased with how well Pinot Noir grows on the farm.

“The pinot noir,” Gaede said. “It's amazing.”

Pinot Noir, with its thin skin, tight clusters and late ripening, make it one of the hardest grapes to grow world wide, but Gaede has grown to understand his vines and his microclimate, and he's ready to make a go of it.

“We've never used any insecticides or pesticides, and I use an organic spraying regime,” Gaede said.

“I believe that we have a good enough grape that we can go full tilt,” Gaede said. “We're going to continue to produce estate wine. We're going to be a micro-winery that produces estate wine with organic practices and minimal sulfites. That's where we're headed and that's what we're trying to do.”



Partners and co-owners Mike Gaede and Margaret Stoermer keep things humming at Raincoast Farms. *Photo by James Robinson*

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Photo courtesy Shannon Lewits Africa

The artist behind 'Seashell Cakes'

By Taylor Austin

In the same way that making a good piece of art can tie a room together, making a well-baked cake can mark a special occasion as a celebration. Local artist and baker Shannon Lewis Africa does both and finds fulfillment in making things her community can enjoy.

Using paper is one of her earliest memories of making art. "When I was a kid, my dad found a bunch of Budweiser fliers, so there was this big stack of paper and we would draw on the backs. I was drawing a fish and I remember looking up at my dad smiling at me — and I can see why because it is pretty cute. I drew the fish with eyebrows," Lewis Africa recalled. These days, she creates two- and three-dimensional paper cutouts and uses water-based inks to create her artwork.

When Lewis Africa moved to Port Townsend more than 40 years ago, she really got into working with paper.

"Maureen Piper used to be my neighbor, and she did art classes. She had materials that I did not have access to before, like a big printing press and water-based inks," she said.

"One of her teaching methods was to make monoprints, and she used that so you wouldn't be afraid of paper. So I cut paper shapes out, print them, and then cut the paper left over that could then be layered on top of monoprints

or as something else," Lewis Africa said.

She still uses the water-based Speedball inks that Piper introduced her to years ago.

Fish are still a common theme in her work, as well as birds and her environment. Her lifetime spent near the water has been a fundamental influence for her work.

"One thing that I'm really interested in capturing are the lines in water or air. Even though it's invisible, moving air or wind — it has lines in it because it's directional," she said.

Originally from the San Francisco Bay area, art — and the making of things — were commonplace throughout her upbringing.

"When I was little, my mom, Duayne Lewis, was so good, she would take us to museums all the time," she recalled. "There were five of us kids and we would take the bus and go walk around museums and look at stuff. Also, there were art books around the house and we would just sit down and leaf through them."



» Continued on Page 16

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» *Continued from Page 15*

Lewis Africa's work has been shown locally at Seal Dog Coffee Bar, Northwind Gallery, Elevated Ice Cream, and Uptown Dental.



Photo courtesy of Shannon Lewis Africa

“I like the idea of showing at a place where local people go. What is important and interesting to me is my people that I know see it. That’s the most intriguing,” Lewis Africa said, “even though I love it when strangers buy my artwork.”

Another of her creative mediums is baking and designing cakes. She has worked in “a bunch of different bakeries” but got the idea for ‘Seashell Cakes’ while working at the now-closed Sweet Laurette Café & Bistro.

“The owner was baking cakes for people, and I thought, oh that’s how you do it. I decided if she ever leaves, I was going to do that — I didn’t want to be in competition. I guess I didn’t think there was enough business for two people,” Lewis Africa said.

When she was trying to decide where to bake and be able to make a profit, Lewis Africa contacted Bob of Bob’s Bakery in Port Townsend, “he suggested I get a Washington State Cottage Industries license, and I did. So I can work in my home kitchen while wearing my leggings, and turn on the TV but not watch it. I can be all comfy.”

Of making cakes, Lewis Africa said: “It’s nice to just make something simple that people like. It gives me some sort of, in my mind, place in my community.”

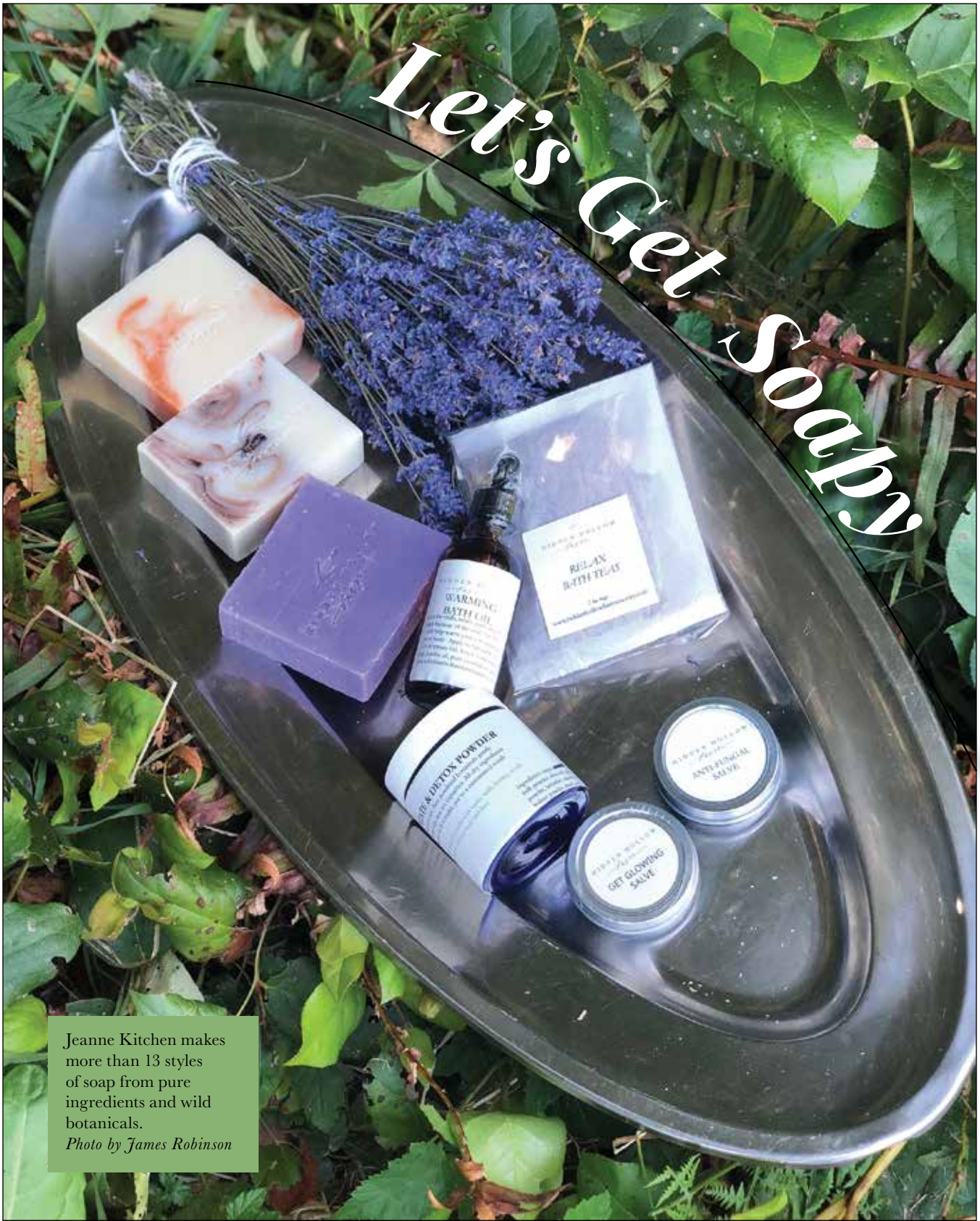
She recalled a time when a patron came to pick up a cake for his girlfriend.

“He opened up the box and said, ‘Oh, it’s so pretty.’”

“So here is this little cake with flowers on it being held by a guy that was totally dirty from working. Like, what else could you want out of life, really? I mean to be involved in something like that, it’s a little snapshot of life.”

For more information, visit her website at seashellcakes.com.

Let's Get Soapy



Jeanne Kitchen makes more than 13 styles of soap from pure ingredients and wild botanicals.
Photo by James Robinson

Jeanne Kitchen and Hidden Hollow Farm

By James Robinson

Jeanne Kitchen never really set out to become a soap maker.

But in 2014, her life took a new turn, and she soon found herself mixing wild botanicals and natural oils into healing salves for her family and friends.

"I was pregnant with my first child, and I wanted to make a baby cream so pure, it could be edible, that wasn't full of parabens, that was all natural," Kitchen said.

"My family and friends loved it, and I found that it really helped with eczema."

About the time Kitchen created her first baby cream, her brother-in-law started raising pigs for meat, and Kitchen saw an opportunity to pursue a passion.

"Making soap has always interested me, and I was interested in using the by-products from the pig processing — the things that got thrown away or wasted — so I researched making soap from pig fat," Kitchen said. "The old, old-timers made soap with pig fat."

The process is slow and requires patience, Kitchen explained, but with a little love, and a gentle hand, the results can be extraordinary.

"Once I get going, it takes about a week to render the fat," Kitchen said. "If you go too fast, you'll burn it."

Kitchen has had her share of mishaps, including plenty of burnt batches, but over the years, she's refined her method.

Now, she's able to render pure, preservative-free lard that creates the foundation of her soaps.

"It's super, super nourishing for our bodies," Kitchen said. "And I don't just use pig fat. I also use coconut oil, olive oil and only natural essential oils and colorants."

In addition to fat from family-raised pigs, Kitchen sources lavender, chickweed, yarrow, dandelion, and plantain from her Chimacum Valley homestead. She said her Pacific Northwest healing salve is particularly popular.

"It's made only from plants that are from around here," Kitchen said.

Another seasonal favorite is her dandelion bar soap.

"Every spring, I make a custom, limited dandelion soap. It's packaged in pretty paper and made from dandelions infused in olive oil. It's very delicate," Kitchen said. "The dandelions give it a super soft lather."

Once Kitchen mastered the process, she presented her soap to local retailers, and the Chimacum Corner Farmstand jumped at the opportunity to feature a hyper-local, Chimacum-made soap.

"They were my first wholesale account," Kitchen said. "They are great about community and giving these kinds of small businesses a shot."

Beyond Chimacum, Kitchen's products have found homes on the shelves of the Fleurish Lavender Farm in Sequim, in the gift shop at Finnriver Farm & Cidery, at Sunny Farms in Sequim, the Quilcene Village Store, and on Etsy.

...I make 12 to 13 different kinds of soap," Kitchen said, "...I made an IPA (India Pale Ale) beer soap yesterday..."



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Since that first baby cream, Kitchen's product line has slowly grown, as has her customer base.

"I make 12 to 13 different kinds of soap," Kitchen said. "Peppermint, lavender, 'Low Tide' (which has kelp in it), dandelion, licorice, nettle, charcoal, lemon grass, and castile liquid hand soap. I made an IPA (India Pale Ale) beer soap yesterday."

She's also found herself custom blending ingredients for mini-soaps used as wedding favors.

"I love to work with people and create something they're genuinely excited about," Kitchen said.

And that's part of the draw.

In addition to selling locally, Kitchen ships her products to destinations across the country – New York, Alaska, Hawaii – and around the globe.

"I ship an antifungal salve to a customer in Manhattan, and I have a customer in Edmonds – I've never met him – and I make him a special body oil for his edema," Kitchen said.

"I don't do it for the money," Kitchen said. "I do it to enrich people's lives."

You can reach Jeanne Kitchen and Hidden Hollow Farm on Instagram and on Etsy (Instagram, [hiddenhollowfarms](#); Etsy, [hiddenhollowfarmusa.etsy.com](#)).



Jeanne Kitchen of Hidden Hollow farm creates natural soaps from wild northwest ingredients on her farm in the Chimacum Valley.

Photo by James Robinson

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All fired up about Cider

By James Robinson

Alpenfire Cider

'Real Organic Cider' on the Olympic Peninsula

When teenage sweethearts and lifelong environmental activists Steve “Bear” and Nancy Bishop traveled to Europe in search of authentic cider, they didn’t realize then, that they were on an adventure that would change the course of their lives forever.

“After that trip, we realized that we had to plant our own orchard,” Nancy said.

But simply planting old-world cider apples wasn’t enough. The couple had bigger ideas, ideas rooted in environmental stewardship, activism, and a reverence for the natural world. And since the first trees were planted in 2003, the Bishops have pushed themselves, and the craft beverage industry, to raise the bar and deliver the cleanest, highest quality cider possible.

That focus and passion led them to become the first USDA-certified organic cidery in the nation.

“This is our 18th year being certified organic,” Bear said. “It took us two years to get the organic certification because it had never been done before, not just locally, but nationally.”

» Continued on Page 22

Photo by James Robinson

» *Continued from Page 21*

But given recent scandals over food products labeled “Certified Organic,” Trump-era politics and agency appointments and beverage additives, the Bishops said they felt compelled to take their cidery a step beyond the USDA organic certification.

“We had to go beyond certified organic,” Nancy said. “People’s confidence in certified organic is totally eroded, it’s become corporatized.”

Enter the Real Organic Project.

“We joined these guys because of disillusionment,” Bear said. “We’re both radical environmentalists and this is the only group that was willing to fight. Under Trump, the organic food act was completely destroyed. It was gutted. That’s why we joined these guys; they’re the new radicals.”

Bear said the project’s founding member list reads like a “Who’s Who” of farmer-led, environmental activism.

“They are really motivated, young activists,” Bear said.



The Real Organic Project, according to its founders, was created in response to the lack of enforcement of some USDA Organic standards that were put in place to protect soil health and animal welfare. The goal, the organization’s founders say, is to fight to protect the integrity of the organic label.

“You have to be certified organic to be part of the Real Organic Project,” Bear said.

The Bishops said that in addition to being concerned about the credibility of USDA organic standards, they are concerned with beverage preservatives and the heavy-handed use of sulfites in the wine and cider industry.

“It’s (sulphur dioxide) like putting Round-Up in every beverage,” Bear said. “It’s a pesticide and an herbicide. Velcorin, a microbial agent, is common in most cider, wines and soft drinks and they don’t have to put it on the label. Velcorin is a total attack, that’s why we joined the Real

After earning certification from the Real Organic Project, Steve “Bear” and Nancy Bishop stand ready to usher in a new era of environmental stewardship and activism at Port Townsend’s Alpenfire Cider. *Photo by James Robinson.*

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Organic Project.”

Currently, Alpenfire’s Pirate’s Plank cider carries the Real Organic Project logo on its bottle cap.

“We’re beyond natural when it comes to Pirate’s Plank,” Bear said, and he explained that the cider, in addition to organic fruit, has no added sulfites.

While Pirate’s Plank is currently the only Alpenfire Cider carrying the Real Organic Project certification, Nancy explained that the remainder of the Alpenfire product line has very low sulfite levels – levels well below 100 parts per million. The federal limit for wine is 350 parts per million.

For orchard pest management, Bear, a former wildland firefighter, uses beneficial insects and a prescribed burn technique, both of which he says are very effective at keeping the orchard healthy and chemical free.

“I still use fire,” Bear said. “I’ve done it every year for 20 years and it still works. I’m also a wildlife refuge, insects find refuge here, and insects are part of my protection of all wildlife.”

In addition to their recent Real Organic Project certification, the Bishops said they are excited about their new line of ciders featuring single varieties of cider apple.

“We always used to blend it all,” Nancy said. “But bottling single varieties has been revealing to us.”

The Alpenfire tasting room is open from noon to 5 p.m. Saturdays; visit them in person at 220 Pocket Lane in Port Townsend or online at alpenfirecider.com.

Friendly insects, controlled burns and organic practices keep the Alpenfire orchard a healthy place not just for apples, but for critters of all kinds. *Photo by James Robinson.*



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Marrowstone Vineyards

Family-owned, small batch, boutique winery with views of the Cascades and Puget Sound.

What to taste: Viognier, Grenache

Tasting Hours: Friday and Saturday

12 to 8 pm, Sun 12 to 5 pm

423 Meade Road, Nordland, WA 98358

360.385.9608

Web: www.marrowstonevineyards.com

The tasting room at Marrowstone Vineyards offers views of the Cascades and Puget Sound. *Photo courtesy Marrowstone Vineyards.*

By James Robinson

Port Townsend and East Jefferson County are home to a dozen tasting rooms, each offering its own take on handcrafted libations, made by locals, often using local ingredients. From cideries, to wineries to a meadery and even a distillery, the area offers something for everyone keen on a tasting adventure.

Admiralty Distillers

The peninsula's first craft distillery, Olympic Mountains water, local ingredients

What to taste: Eau de vie, fruit brandy, pennant gin

Tasting Hours: By appointment

820 Lake Street, Port Townsend, Wash. 98368

360.643.3550

Web: www.admiraltydistillers.com

Alpenfire Orchards & Cidery

The West Coast's first certified organic cider, traditional, old-world style, estate fruit

What to taste: Single varietal ciders, pommeau

Tasting Hours: Saturdays, 12 to 5 pm

220 Pocket Lane, Port Townsend, Wash. 98368

360.379.8915

Web: www.alpenfirecider.com

Discovery Bay Brewing

Locally made, locally owned, small batch craft brewery and taproom

What to taste: Wheat ales to stouts, there's something for everyone

Tasting Hours: Thursday, Friday, Saturday 1 to 7 pm;

Sunday 1 to 6 pm

948 North Park Ave, Port Townsend, Wash. 98368

360.344.2999

Web: www.discoverybaybrewing.com

Eaglemount Winery & Cidery

Two decades of crafting hard ciders and meads, heirloom apples, homestead orchards

What to taste: New York Times featured Quince Cider, rhubarb cider, wine and mead

Tasting Hours: Saturday & Sunday 12 to 5 pm

1893 S Jacob Miller Road, Port Townsend, Wash. 98368

360.385.1992

Web: www.eaglemountwinery.com

FairWinds Winery

Well-established winery, just minutes from downtown Port Townsend

What to taste: Red blends, single varietals, blush and port-style wines

Tasting Hours: Friday, Saturday, Sunday 12 to 5 pm

360.385.6899

1984 Hastings Avenue West, Port Townsend, Wash. 98368

Web: www.fairwindswinery.com

Finnriver Farm & Cidery

An organic family farm and artisan cidery featuring farm-crafted hard cider and fruit wines.

What to taste: With 12 rotating cider taps, there's something for every palate and taste

Tasting Hours: Mon., Wed., Thurs., 2 to 8p.m.,

Fri. Sat. Sun 12 to 9 pm. Closed Tuesdays.

124 Center Road, Chimacum, Wash. 98325

360.339.8478

Web: www.finnriver.com

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The Mead Werks at Wilderbee Farm

Certified organic, family-run farm, small-batch, traditional and barrel-aged meads.

What to taste: 'Bumble,' Mango! Mango! Mango!, Pomme Noire Reserve

Tasting Hours: Saturday and Sunday 12 to 5 pm

223 Cook Ave Ext., Port Townsend, Wash. 98368

360.379.2434

Web: www.wilderbeefarm.com

Port Townsend Brewing Company

Landmark brewery, a local favorite since 1997

What to taste: Full line brewery, ales, porters, stout and IPA, of course

Tasting Hours: Daily 2 to 7 pm

330 10th St, Port Townsend, Wash. 98368

360.385.9967

Web: www.porttownsendbrewing.com

Port Townsend Vineyards

Boutique winery, family owned and operated

What to taste: Rosé, sangria, rosé sorbet, Tuscan-inspired wine flight

Tasting Hours: Sun. to Thurs. 12 to 6 pm,

Friday & Saturday 12 to 7 pm

2640 W. Sims Way, Port Townsend, Wash. 98368

360.344.8155

Web: www.porttownsendvineyards.com



The Meadwerks at Wilderbee Farm offers visitors a chance to taste award winning meads at their tasting room just minutes from downtown Port Townsend. *Photo courtesy Wilderbee Farm.*



Cool-down with a refreshing sangria at Port Townsend Vineyards. *Photo courtesy Port Townsend Vineyards*

Propolis Brewing

Seasonal, botanical, farmhouse ales

What to taste: Try a flight and experience a wide array of styles and flavors

Tasting Hours: Afternoons daily, closed Tuesday, see website or call for hours

2457 Jefferson Street, Port Townsend, Wash. 98368

360.344.2129

Web: www.propolisbrewing.com

Sailor Vineyard

Estate grown and bottled wine made from Marechal Foch

What to taste: The tasting room is closed for tastings, but open for bottle sales.

Tasting Hours: Bottle sales by appointment only

1673 Woodland Drive, Port Townsend, Wash. 98368

360 531 0837

Web: sailorvineyard.wine

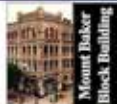
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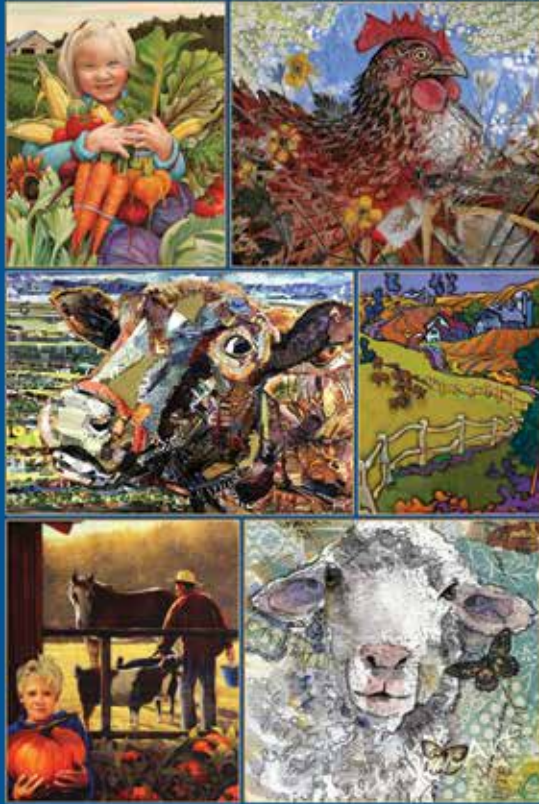
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