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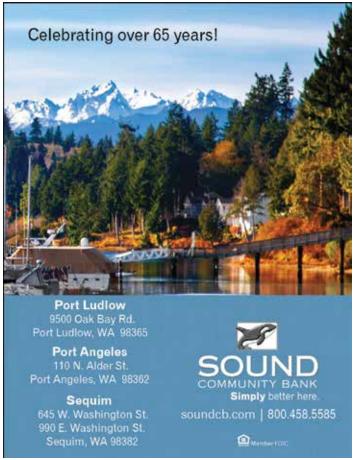
Serving the Village of Port Ludlow Since 1998

May 2023















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The mission of the *Port Ludlow Voice* is to inform its readers of events and activities within the Village and in close proximity to the Village. We will print news articles that directly affect our local residents.

Published monthly by an all-volunteer staff.

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Before attending an event, be sure to confirm the organization's in-person status.

The Voice Online

plvoice.org

Breaking News: Find information on the website before the printed magazine is available. See breaking news on the Home Page and the Community News section for information on North Bay, South Bay, and PLVC for early news for the Port Ludlow Community. All links contained in the articles are live.

Expanded Articles: Read complete versions of articles and media appearing online only.

Full Content on the Website: All the content from the magazine is now posted online.

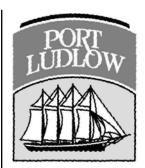
Letters to the Editor: Read comments, criticisms, and suggestions from other readers online.

Advertising Information: Find out how to place classified and display ads, in the magazine. Also find out how to place ads on the web version of the *Voice*.

Archived Voice Issues Online: Copies of every issue of the *Voice*, beginning in August 1998 and continuing to the present, are available on the Website at Archive of Issues.

Moving It On: A complete guide to recycling every category of household goods, including a list of organizations and what they will accept.

ON THE FRONT COVER Photo by Steve Deligan



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News & Community

Editorial—Yea! May!

by Evie Maxwell, Staff Writer

At last! May is here and with it (we hope) will come sunny skies, slightly higher temperatures, and flowers, fruit, and veggies galore.

It's been, as you all know, a very long winter. As a person who spent most of her life at 9600 feet in Breckenridge, Colorado, I'm here to tell you: When it gets cold in the Pacific Northwest, it feels much, MUCH colder than at least 95 percent of the time in Breckenridge. In the three years since I moved here, I have ditched the parka, snow pants, and big boots and added half-adozen sweatshirts, fleece turtlenecks, silk long johns, and waterproof galoshes. Yikes.

On the flip side of the move is: much, much better food; a plethora of very nice people; and spectacular scenery featuring both ocean AND mountains. (Won't you miss the mountains? my Colorado friends asked when we announced our move. Um, nope.)

In any case, moving into May, we have a lot of things to look forward to. In this issue, you'll find plenty of information about:

- Gardening, via an upcoming Garden Club presentation on pollinators, plus some great information on Daphne's from our own Eline Lybarger.
- Whales, many of which migrate here in the springtime. (Part I of a series looks at baleens; Part II will go in depth on orcas.)
- A whole bunch of things to do and think about, from a First Wednesday Luncheon presentation on the Community Wellness Project to an informative piece on the history of Indian Island, all kinds of events at the library, plus a heads up for September's Pendleton Round-Up.

And that's just scratching the surface. So, dive into this issue. We hope you enjoy it, and we look forward to any comments—or suggestions for stories!—that you may have.

We also appreciate any contributions to help the *Voice* meet expenses. If you would like to help, you may send a check made out to Port Ludlow Voice and mail it to us at P.O. Box 65077, Port Ludlow, or go online to our website at *plvoice.org*. (Yes, between Covid, inflation and supply chain problems, it's been a tough few years. And with that in mind ... stay tuned for our new media kit, coming soon.)

First Wednesday Luncheon

You won't want to miss First Wednesday luncheon on Wednesday, May 3, from 11 a.m. to 1 p.m. at the Bay Club. Kathryn Lambka and Shelby Smith will be presenting the Community Wellness Project (CWP), a local nonprofit that cultivates the health, resilience, and wellbeing of Jefferson County students and their families, with a special program focus at the intersection of local food systems and our public schools.

While they serve all four school districts in East Jefferson County, they have been particularly active in Chimacum schools over the past six years. Major projects include building school gardens, providing garden education for students preschool through sixth grade, supporting culinary arts education and cooking classes, procuring a food truck to build culinary and entrepreneurial skills in the high school, supporting an Orchard Club at Blue Heron Middle School, and raising money each year for schools to purchase fresh and local food for school meals. Come and learn about their results and plans for the future!

As a special treat this month, we will be providing lunch. In honor of Cinco de Mayo, we will have a taco salad bar buffet, complete with dessert and something yummy to drink. Please bring your own place settings. You are asked to sign up at either the Bay or Beach Club or RSVP to firstwednesdayluncheon@gmail.com by May 1 as a courtesy to the club so we can have the appropriate number of tables set up in advance as well as provide ample food. We appreciate your cooperation in helping us in this effort.

Attendees are asked to bring donations in the form of cash, checks made payable to the Tri-Area Food Bank, or non-perishable food and hygiene products. Due to the recent reduction in Covid relief, the need for assistance has greatly increased.

The luncheon always includes a raffle with proceeds used to help support the Food Bank during July and August when the Luncheon is on hiatus.

Be sure to mark your calendars for the final program of the season on **June 7**.

We will feature Quinault weaver, historian, and storyteller Harvest Moon Howell. She will share with us Quinault tribal legends and stories passed down from her great-great-grandfather.

First Friday: Alice: Memoirs of a Barbary Coast Prostitute

This program is scheduled for Friday, May 5, at the Northwest Maritime Center. It will be offered in-person (capacity limited to 75) and by livestream. The suggested donation is \$10; registration is available via SimpleTix (simpletix.com/e/first-friday-author-talk-with-ivy-anderson-tickets-129524) or on the Historical Society website (jchsmuseum.org/event/author-talk-with-ivy-anderson-and-devon-angus)

Join writers and historians Ivy Anderson and Devon Angus in a discussion about the history of sex work and their book, *Alice: Memoirs of a Barbary Coast Prostitute* (Heyday Books). Presenters will also share themes in Alice's story that extend to issues facing sex workers today, thoughts about shifting ideas of gender roles, and some newly uncovered research about Alice herself and the history of sex work in Washington state.

About Alice: Memoirs of a Barbary Coast Prostitute In 1913 the San Francisco Bulletin published a serialized, ghostwritten memoir of a prostitute who went by the moniker Alice Smith. "A Voice from the Underworld" detailed Alice's humble Midwestern upbringing and her struggle to find aboveboard work, and candidly related the harrowing events she endured after entering "the life." While prostitute narratives had been published before, never had they been as frank in their discussion of the underworld, including topics such as abortion, police corruption, and the unwritten laws of the brothel. Throughout the series, Alice strongly criticized the society that failed her and so many other women, but, just as acutely, she longed to be welcomed back from the margins. The response to Alice's story was unprecedented: 4,000 letters poured into the Bulletin, many of which were written by other prostitutes ready to share their own stories; and it inspired what may have been the first sex worker rights protest in modern history. For the first time in print since 1913, Alice: Memoirs of a Barbary Coast Prostitute presents the memoirs of Alice Smith and a selection of letters responding to her story.

About the Authors

Ivy Anderson (she/they) is a queer writer, historian, activist, and performance artist. Devon Angus (he/him) is a writer, historian, actor, and musician. Together they discovered the memoirs of a sex worker from Progressive Era San Francisco, which led to co-writing and editing *Alice: Memoirs of a Barbary Coast Prostitute*, winner of the 2015 California Historical Society Book Award.

Be Safe While Walking

Pedestrians should always walk facing oncoming traffic. Remember, you can't see what's coming behind you!

Jefferson County Library News and Events for May

May will bring an exciting new batch of programs to the Jefferson County Library District, including another round of our popular online Author Talks, more Internet Basics Classes, and fun and fascinating events for all ages. Please visit *jclibrary.info* for complete program details.

Libraries Mean FUN for Kids & Teens! Kids can drop by any time during May to build a "Force Jumper" at the Library Crafting Station. The library will provide materials and instructions to make these fun characters that leap into the air! Plus, they won't want to miss our monthly Lego @ the Library program, which takes place on **Thursday, May 11**, 4 – 4:45 p.m. Teens can still participate in our annual Teen Photography Show by entering photos online or dropping them off at the library or bookmobile. The deadline to enter is **May 22**.

Internet Basics Classes will continue on Fridays from 2:30-4 p.m. throughout May. This month the series will cover topics including using shortcut keys, protecting your privacy, and identifying viruses and email scams. No registration is required to attend. The class series will conclude on **Friday**, **June 2**.

WSU Master Gardeners will be on hand all afternoon on **Saturday, May 13**. From 12:30-1 p.m, Dianna Wiklund will teach you everything you need to know about growing potatoes. Afterward, the monthly Plant Clinic will take place from 1-3 p.m., and experienced and knowledgeable Master Gardeners will be standing by to provide research-based assistance and advice on any horticulture topic.

On **Tuesday, May 16**, 6-7:30 p.m., join Jennifer Sherman, professor of sociology, for Diamonds in the Rough: Gentrification of Rural Washington. Jennifer will explore both the glaring and the hidden effects of rural gentrification, and through the lens of a rural Washington community, will explain how "class blindness" protects those with more privilege from fully recognizing social class inequalities.

The popular Live Online Author Talks series continues in May with three new exciting conversations. On **Wednesday, May 3**, at 10 a.m., enjoy a virtual visit with Britt Hawthorne to discuss her New York Times Bestseller, *Raising Antiracist Children: A Practical Parenting Guide*. On **Wednesday, May 10**, at 5 p.m., we'll chat with author, comedian, and filmmaker Jenna Friedman. Finally, join us on **Saturday, May 20**, at 11 a.m. to talk with bestselling young adult author Courtney Summers about her work and her latest book *I'm the Girl*, a spiritual successor to the 2018 breakout hit, *Sadie*. Each one-hour lecture is recorded and may be watched at any time after the program.

The library is located at 620 Cedar Avenue, Port Hadlock, and can be contacted at 360-385-6544 or *information@jclibrary*. *info*. For complete program details and the event calendar, visit *jclibrary.info*.

March 2023 Statistics for East Jefferson Fire Rescue

Effective 01/01/2023 Port Ludlow Fire & Rescue merged with East Jefferson Fire Rescue. Our monthly statistics will now include information for the entire Fire District.

Communities served include: Port Townsend, Cape George, Kala Point, Marrowstone Is., Port Hadlock, Chimacum, Irondale, Port Ludlow MPR (North and South Bay), Paradise Bay, Beaver Valley, Bridgehaven, Mats Mats, Shine, South Point and other areas located within our boundaries.

Alarms	
Fires	14
Rescue/Emergency Medical	373
Hazmat	4
Service Call/Cancelled En Route	119
False Alarms	26
Total Alarms	536
Ambulance Transports	
911 Transports	218
Inter-Facility Transports	64
Total Transports	282
FIRE CARES Contacts	62

Staying Safe & Prepared Year-Round

While we primarily think of ways to prepare for unforeseen incidents or disasters as winter approaches, there are things we can do year-round to keep our homes and families safe winter, spring, summer and fall.

Here it is—the month of May and after a prolonged winter, many of us are looking forward to warm and sunny days ahead. Time to break out the grill!

East Jefferson Fire Rescue reminds residents that both propane and charcoal BBQs should only be used outdoors. The grill should be placed well away from your house, deck railings, and out from under eaves and overhanging branches. Keep your grill clean by removing grease or fat buildup from the grates and in trays below the grill and never leave your grill unattended.

Here are some additional safety measures to consider:

- Keep all household cleaning agents in a safe place.
- Unplug large and small appliances (toasters, electric can openers, coffee grinders) when not in use.
- Have fire extinguishers on every level of your home.
- Test smoke detectors every month.

Another important thing you can do year-round is to stay informed about what is happening on the Olympic Peninsula. A simple and free step you can take is to sign up for Nixle text and/or email alerts sent out by the Jefferson County Department of Emergency Management. To sign up, go to *co.jefferson*. wa.us/950/Dept-of-Emergency-Management and click on the cell phone, or text JEFFCODEM to 888777.

If you have any questions about the services provided by East Jefferson Fire Rescue, call 360-437-2236 or check the website at *ejfr.org*.

And finally ... a reminder to residents to stay informed about the Hood Canal Bridge closures planned this year. Night closures will begin in May and information about the closures can be found at *wsdot.com*.

2024 Community Opportunity Fair—Summer 2024

The 2022 Community Opportunity Fair was a great success thanks to the generous support of our sponsors, the myriad of exhibitors who participated, our fabulous volunteers, gracious raffle donors and the 250+ community members who attended. To keep the event fresh and relevant to both new and longtime Port Ludlow residents, the co-chairs will host the fair every two years. We look forward to showcasing an amazing number of activities, volunteer opportunities, non-profit organizations, and local service industries in Port Ludlow in the summer of 2024.

2022 Sponsors: Port Ludlow Village Council, Ludlow Maintenance Commission, South Bay Community Association, Karen Best of Coldwell Banker Realtors, and Port Ludlow Brokers.

Co-Chairs: Vickie Norris, Allison Leonard, Janet DeDonato, Tam McDearmid, and Lori Longo.

Nature's Best-Kept Secret: The Perfect Habitat for Local Pollinators

On Wednesday, May 10, the Port Ludlow Garden Club will present "Native Plants for Pollinators" with guest speaker Rose Madrone. The lecture will be an informative and inspiring look at how gardeners can help reverse declining pollinator populations by including native plants.

Pollinators are essential to our food supply and the health of our ecosystems. Unfortunately, many species of native pollinators and domesticated bee populations are rapidly declining due to



Rose Madrone.

Submitted photo

increasing threats to habitat loss throughout the lowlands of the Pacific Northwest.

Madrone, a botanist, filmmaker, educator, and herbalist with a strong foundation in the world of plants, will explain the need to introduce native plants into the landscape. She will discuss ideas for creating and maintaining habitats and plant selection.

Secret continued from previous page

This presentation will take place at the Beach Club, 121 Marina View Drive, Port Ludlow, at 11 a.m. The event is open to all garden enthusiasts and is free for PLGC members and \$5 for non-members. Seating is limited! We encourage all attendees to RSVP to portludlowgardenclub@outlook.com by Monday, May 1.

Project Hail Mary

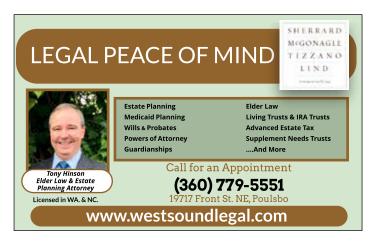
by Milt Lum, Staff Writer

Andy Weir's first novel, *The Martian*, found success among sci-fi fans when first published in 2011. He attracted a larger audience with the film adaption starring Matt Damon and Jessica Chastain in 2015. Ten years later, Weir's second novel, *Project Hail Mary*, has found a larger receptive audience.

Martha's Book group, not usually inclined toward sci-fi novels, will be discussing *Project Hail Mary* as its book selection for May. All are welcome to share their views as the group explores a new genre in expanding their reading interests. Sci-fi enthusiasts, please join us and help us understand your passion. All are welcome on **Tuesday**, **May 9**, at 4 p.m. at the Bay Club. For more information and a list of upcoming book selections, contact Sarah Schuch at *bookclub@plvoice.org*.

Book group selection for June will be John Green's *Turtles All the Way Down*.











Features & Stories

Making New Friends

by Karen West, Guest Writer

I'm floating in Ludlow Bay on my blue kayak when a gray and black spotted harbor seal pops his head up and looks directly at me, as if saying, "Welcome to my world."

My phone is buried under two layers of fleece and a life jacket so I can't record my epic nature experience.

I glide under a barnacle-bedazzled bridge about a quarter mile away and spot the seal again. "Mike, look, he's still with us," I whisper to my husband trying not to scare our new friend away. "Quick, get a picture." Then he disappears again leaving a ripple in his wake.

When he resurfaces, he's a breath-taking foot away and gliding only a few inches under the clear water. I stop paddling and sit motionless in awe of his torpedo-shaped body shimmying through the water like a synchronized swimmer.

As I'm watching the seal, I feel a familiar warm, calming presence and imagine my mother is with me. More than imagine. Like a recess monitor, I visualize her directing the seal to play hide and seek with us – for an entire hour.

I wouldn't have thought twice about it if the seal had not reappeared after my initial sighting. But, like a tour guide pointing out the tree-lined Twin Islands, the historic Totem Pole at Burner Point and secluded coves near the marina, I felt a connection with my private escort.

My faithful friend pops up each time I stop to rest and take in the beauty of Ludlow Bay. I imagine him saying: "Come on, I have more to show you."

After sharing my experience with a colleague, she recounts the legend of Scotland's indigenous people: "They believed the common seal was their ancestral spirit."

Not only did they believe people evolved from seals, they viewed seals as "sentinels watching and guarding spirits of the dead as they rose with the rising of the sun."

Her tale reinforces my theory that my mother is reaching out to me through my new aquatic friend. It's her way of saying: "I'm still here. I'm always with you."

And I believe it's her way of blessing our new home in Port Ludlow and confirming we made the right choice in moving here.

After 23 years living in the same house on Bainbridge Island, we are in downsizing and discovery mode. We aren't just shedding household clutter. We are slowing down our lives to concentrate on family, health and our own well being.

We've spent our lives accumulating things and working hard to pay for them, only to let them go to fill someone else's home. We are redefining the lifestyle and identities we have built around our jobs, our kids and our aging parents. First birthdays, annual Christmas parties, endless baseball and softball games and high school graduation celebrations are now being relegated to imaginary scrapbooks. Gone are the 12-hour workdays and running to beat the two-minute warning before the Seattle-Bainbridge ferry gates slam shut.

It's moving day in our new "village in the woods by the bay" and a friend is coming to help unpack. The minute she pulls up our driveway a double rainbow unfolds into a multi-colored kaleidoscope directly in front of us.

Like the affection I felt from my harbor seal, my mom's warm embrace emanates from the orange, yellow and purple arcs in the sky. And, I can almost hear her whispering, "Welcome Home."

Edibles—Beer, Wine, Yogurt, and Chocolate (Second in a series)

by Libbey Lincoln, Staff Writer

Besides being delicious, what do these foods have in common? Fermentation.

Cacao seeds consist mainly of the embryo's leaves, two distinct cells, and water. About 80 percent of the cells store protein and fat (cocoa butter) to feed the young tree as it germinates. The remaining 20 percent contains bitter compounds to deter organisms from eating the seed before it can germinate.

Fermentation is the first important step in the development of chocolate flavor. When it occurs, it takes place where the cacao is grown. After harvesting, the cacao pods are broken open. Local yeast and bacteria begin growing on the sugary pulp surrounding the seeds and the pulp undergoes fermentation.

The acid produced during fermentation creates holes in the cacao seed cells allowing contents to mix. As a result, the bitter compounds are broken down into more complex, aromatic, and flavorful chemicals. Proper fermentation converts bland, bitter seeds into something much more flavorful, ready for drying and shipping to chocolate manufacturers around the globe.

Although dried beans are less astringent than unfermented beans, they are still quite acidic, often tasting like vinegar. Gently roasting the beans further enhances flavor.

Following roasting, seeds are broken open and the nibs are separated from the shells. Nibs are then ground which serves two purposes: releasing the cocoa butter and breaking the nibs into pieces too small to be detected by your tongue.

At this point in the process, the cocoa butter surrounding the nibs exists as chocolate liquor. The manufacturer may press the liquor to remove the cocoa butter and make cocoa powder or harden and package pure cocoa liquor for baked goods. Both products remain quite acidic.

Thankfully, many manufacturers further process, or conch, the liquor by adding sugar, milk powder and other flavors. Conching

Edibles continued from previous page

rubs the mixture of cocoa liquor, sugar, and milk solids against a solid surface which breaks the solids into smaller pieces and coats them with cocoa butter. This continues to improve the flavor through aeration and evaporation of undesirable acids. Additional cocoa butter is added to provide sufficient lubrication for the added sugar particles. Finally, the chocolate is carefully cooled to ensure stable cocoa butter crystals and a glossy, snappy, delicious product that melts perfectly on your tongue.

Sukha Means Bliss

by Suyin Karlsen, Guest Writer

Behind the village borehole stood a banyan looking more like a fort than a tree, its accessory trunks giving shape to formidable battlements. A benched area around the banyan was a low brick wall wide enough to sit on. Within the squared-off area, crabgrass and dandelion thrived. A stone statue of Shiva was secured at the base of the tree by two embracing roots. Fresh marigold blossoms, still fragrant, lay like a small yellow carpet before the god.

The borehole was a rural water supply for cooking and drinking. Some women brought clothes to be laundered. West of the banyan tree was a row of small houses, white plaster walls with asbestos roofs. Clothes hung from a loose line strung across a wall.

One morning, breakfasting on chai and *samosas* at a tiny tea shop across from the village borehole, I saw a lady sitting under the banyan tree. I could tell she wasn't from the village. Her sari was too fine. Not bronze or copper colored, neither brown nor gold but all of the above. She was looking at me too from afar.

Carrying two cups of chai, I walked over to her. She smiled broadly, as if she had been expecting me all morning.

"National tree!" she said.

"What?" I replied, astonished.

"This banyan is the national tree of India!" she exclaimed glancing upwards with pride. I did not know that. The many times I had traveled to India, I just had not known that fact.

That broke the ice, for me at least, "You live here?"

"I live everywhere," she answered dreamily. She disarmed me with her charm and well-spoken English. In her presence, I forgot all the questions I had planned to ask someone about the borehole: how safe it was for children to drink the water directly from it without boiling, and if they ever wondered that laundry soap seeping into the aquifer could contaminate the water. I wanted to ask about her extraordinary sari which changed color when light fell on it. But words felt weightless and thoughts dissipated even as they arose. For a while we didn't speak. The silence was as soothing as the warm liquid cloves and cardamom that slid down my throat, stirring up swiftly, sluggish morning blood. I would kill for caffeine, the provider of 5 percent of human happiness. It was ridiculous that a cup of spicy Indian chai can make me this happy.

"Are you happy?" the lady asked reading my mind. For the second time that morning, I said, "What?"

"Yes, I suppose I am. Mostly, I am. Actually, I don't really think about it."

Tilting her head side to side as if in utter disagreement, she stated rather directly, "You are sad. Someone has hurt you, and your heart feels like broken glass."

Wishing to remain non-combative, I countered defensively, "Everyone has a sad life. It is all samsara, isn't it? Samsara makes us sad! Who is really and truly happy?!"

"No. It is quite the opposite," she corrected me swiftly. "Samsara doesn't cause you to be sad. Your being sad in the first place causes the samsara. Your mind is sad and restless, unsteady ... it's an open door for samsara. More restless the mind, greater the samsara. Calmer mind doesn't mean samsara won't ever come, but when it does, it won't be so bad. You must train your mind to be calmer!"

So, this one is not a fortune teller but a life coach. The chai was gone. The morning wasn't turning out as I had anticipated. Reading my mind again, she said, "No need for more chai. Come with me." Without waiting for a response, she hopped off the wall and beckoned me to follow. "Where are we going?" I asked.

"Come, just follow." She was a fast walker considering her legs weren't any longer than mine. The red-clay path led to a T junction. We turned left, heading I could see, towards an enclave of trees with branches hanging so low, they formed a canopy that provided shade from the already simmering equatorial sun. In the distance was a pond. No, a lake. It was enormous, bestrewn with water lilies and bulrush, like an Asher Brown Durand landscape painting. A herd of elephants was bathing in the water. I gasped at the sight. She pointed to one large elephant that wasn't in the water. He was hauling a fallen trunk off the forest bed and trying to place it elsewhere. A man, a *mahout*, sat upon the elephant. He was holding a *valiya kol*, a long pole directing the animal.

The lady explained that my mind was like an untrained elephant. It stomped and screeched like the wild thing that it was. She said the *mahout* was my intellect. "Use your intellect to train your mind because your mind is your greatest weapon. No one can make you sad, except you, yourself. Think yourself happy, think yourself sad, what's the difference? It's all the same thing. Just thoughts. You make yourself!" For a moment, it felt like a scolding. But her face was kind, beautiful even, like the face of a beloved mother.

She added, "But you can't become an expert *mahout* overnight. You must practice. Practice every day. Practice calming your restless mind if you want to find happiness."

"Easier said than done," I told her, rolling my eyes. "But how?"

How do you control 60,000 thoughts a day? A long time ago, I attended a talk where a Rinpoche said we have Monkey Mind. Our minds are like monkeys drunk on toddy and stung by a wasp. And there is also Butterfly Brain.

I laughed at the thought of all these poor animals dragged without their permission into Ted talks to describe how hopeless we are at taming ourselves. She saw the humor and laughed too. "Yes, poor

Bliss continued from previous page

elephant, monkey, and butterfly. But they don't mind. They have no ego like us."

"So, what's the secret to Calm Mind and Happiness," I asked feeling suddenly hopeful.

"Dear One, there's no secret. Just Meditate. Start with five minutes a day, and then slowly build on that. You will see. Your mind will be calmer. Your health will get better. And you will smile more, as you discover slowly what you really are, and what powers you already have!"

It was a lot to take in for one morning. But one thing I felt to be true: in her presence, my mind was calmer. I felt very present. Seeing everything with new eyes.

As she turned to walk away, I turned with her. There was no way I was going to find my way back to the banyan tree by myself. As I turned, I felt familiar soft bedding beneath me. Opening my eyes in bed, I realized I was not by a lake with elephants or with strange ladies.

But I *was* still in India. Quickly, I dressed and took myself down to the village where the chai shop was, paying the auto-rickshaw driver double if he could hurry up, please.

Carrying two cups of warm chai, I went and sat under the Banyan Tree and waited for ... Sukha. Before I awoke, she told me her name. She said Sukha means Bliss.

Daphne

by Eline Lybarger, Staff Writer

The garden can be a place of texture, color, and fragrance. Almost all Daphnes are long-flowering and pungently fragrant; if you like the odor, plant them where your nose goes, or plant them where you only get a whiff in passing.

Depending on the authority reporting, the family *Thymelaeaceae* has 70 to 95 species of Daphne. First described by Carl Linnaeus in 1753, they have been around for a while. They tend to be small, compact bushes (there is one that can reach five feet) with small, attractive oval leaves that may be thick and leathery or glossy. The smaller the leaf the more sun it requires; larger leaves prefer less bright light with three hours of shade each day.

Though fragrant, the flowers are small, tubular, and usually bunched along the stem. Evergreen plants' flowers usually are yellow to yellow-green, while deciduous plants' flowers range from pink to purple. They all bloom from late winter to spring.

The plants are very demanding about their growing environment. To begin with, it is difficult to find plants because they don't like to be confined to a pot. Also, once planted they don't like to be moved or disturbed in any way, so plan ahead. You may want to pull the weeds around it instead of hoeing them. Daphne prefers part sun to full sun in well-drained soil. Root disease is the most common ailment, but can be avoided by not over-watering, even

in summer. In fact, letting it dry out in the summer will promote more blooms the following spring. All of the US authorities say Daphne need acid soil, while English authorities insist they need alkaline soil. Could the plant have adjusted to different environments? Daphne will tolerate cold weather but doesn't like freezing weather for long periods.

The most common and easiest to find is the *Daphne odora*, 'Aureomarginata.' It has a variegated-leaf that is hardier than the plain green leaf. The very fragrant flowers open into clusters of lilac-white flowers that are purple on the reverse. However, like many Daphne, it may carry a virus that begins with thinning foliage and fewer flowers and ends with bare stems. If this happens, you can take cuttings from semi-hard wood in the summer and grow replacements. It prefers acid soil, so grows easily in our area.

Known as the Nepalese paper plant, *Daphne bholua* is reported to have a captivating fragrance and insists on alkaline soil. It is a large shrub that can reach five feet with evergreen leaves and clusters of lilac flowers at the tip of every shoot. They appear in late winter and remain through early spring.

When shopping for Daphne, choose a plant that has been recently potted and immediately remove it from the pot to its permanent home and enjoy the fragrance.

Pendleton Round-Up-September 13-16

by Eline Lybarger, Staff Writer

It is time to make reservations for the Pendleton Round-Up.

In my past work with Oregon's Hearing Conservation Program, we were lucky enough to work in Pendleton the week before the Round-Up. Of course, we stayed for the rodeo.

Fortunately, we had an "in" for housing then as it can be very, very difficult to find unless you book early. For us, though, our friend Burl Grilley, a speech therapist in the local schools, had a big old five-bedroom house where she generously offered us a place to stay. (Usually only two or three of us.) She was quite the lady. From an old Pendleton family, widowed, children grown, she loved what she did, and she always supported the Round-Up. In the morning she was up before anyone else, making a buffet breakfast that was ready when we were. She often left early to rehearse for Happy Canyon, a performance unique to the Round-Up. Both the roles and costumes had been passed down for 50 years. Each participant wears the remains of an original costume under the current version. The performance story is the history of Pendleton, beginning with a live deer trotting across the stage. There are also Pony Express riders on real horses, a full-sized stagecoach with horses and the final scene is an old saloon. Then the back of the stage-saloon opens, and the audience can walk across the stage into a dance hall, bar, and gambling area, where everyone is in Western costumes.

Round-Up continued from previous page

The events are scheduled throughout the day. With your entry fee you can also go to the Letter Buck Bar under the grandstand. It exists only during Round-Up and is a wild, strange place. It's dark with no windows and hot, despite fans trying to circulate air and expel heat. The fragrance is definitely sweat, beer, and cowboy. There are no tables, and the place can be so crowded that you couldn't fall over if you tried. There are waitresses, but the only way to get a drink is to fight your way to the bar and not leave until you get served.

One day of riding and roping was my personal limit. For the rest of my time, I would go exploring. Downtown there was Hamley & Co., an authentic Western store with alligator-skin cowboy boots, saddles, pearl-button shirts, cowboy hats with silver bands, and so much more. It has been there since 1905. Other Western stores are Tecovas Handmade Boots, Cabender's Western Wear and Staplemans Custom Cowboy and Cowgirl Boots and Shoes. Around the corner is Good's Candies. At the time, it was the only candy store with a particularly irresistible peanut brittle. Today there are different candy stores to choose from. Another unique food store is the Hill Meat Co. They make all kinds of bacon and sausages, including one sausage with seasonal, wild mushrooms. Just out of town is the Pendleton Woolen Mills, open since 1863. Inside there are floor-to-ceiling bolts of the most beautiful wool fabric, blankets, sweaters, and a few ready-made items. Today they have expanded their merchandise, while maintaining the quality that made them famous.

The Indian Village is another popular place to visit. It is set up like a traditional Indian campsite, with teepees, costumes, and dancing. You may also be able to purchase some hand-made items.

There are all kinds of restaurants; however, if you eat after 4 p.m., you will stand in line—but that, too, is fun. After dinner, if you didn't spend the evening at Happy Canyon, there was live music at the Elks. Not being an Elk didn't keep us out. We simply went to the doorman and said, "I'm with Burl." Even if she wasn't there, we got in.

Today, evening activities have been expanded. There are concessions, music, places to sit and watch the world go by. A pleasant place to spend some time in the evening.

When we visited, Sunday night was crash night: it was time to pack up our rodeo clothes. Monday we would check out with the local Health Department and drive back to Portland.

Get your tickets now! For those of you interested in going to this year's fabulous festivities, tickets can be obtained here: *tickets-center.com*. (Just enter the Pendleton Rodeo in the search box.) But whatever you do, don't forget to arrange for housing! Otherwise, you might find yourself sleeping with the livestock.

Meet Your Firefighters

by Ron Dawson, Guest Writer



Justin Clouse, Battalion Chief, Paramedic, and Firefighter.

Submitted photo

Meet Justin Clouse, Battalion Chief, paramedic, and firefighter for East Jefferson Fire Rescue. He has been a Battalion Chief for 18 months. He is also the test control officer in the certification process for new firefighters. Additionally, he is certified as a fire mechanic, which supports the maintenance of the fire engines, pumps, and other equipment.

A resident of Port Townsend, he has been in the fire service for 25 years, starting as a volunteer in Port Townsend, then becoming a resident firefighter in Kingston in North Kitsap Fire and Rescue before going to East Jefferson Fire Rescue. He decided to become a firefighter when he won a coloring contest as a kindergartner and was rewarded with a ride on a firetruck and a night at the fire station. He was hooked at a young age!

His family is from Port Townsend, where there are four generations on his mother's side and five generations on his father's side. Justin is single and has a very busy life with his interests. He collects antique firetrucks, runs a farm, cuts hay in Port Townsend, and has been involved with the county fair for 30 years. He runs the cow barn there as the superintendent. He likes to ski and likes the outdoors, and he also camps and enjoys boating.

The thing he likes best about his job is interfacing with people and that every call is different. The hardest part is dealing with awful and distressing situations. He tries to separate what he sees with focused professionalism to handle those moments.

continued on next page

Firefighter continued from previous page

He likes his present assignment. He finds it very rewarding working with kids and showing them the equipment and the fire station.

Many people do not know he was an Eagle Scout and worked with younger boys to give them outdoor experiences.

Justin is an interesting person who leads a very full life.

Indian Island

by Milt Lum, Staff Writer

Turning off Oak Bay Road onto State Route 116 leads one across the Portage Canal Bridge to Indian Island. Parallel to the road as it skirts the southwestern tip of the island is the Portage Canal, completed in 1915 for \$73,330 and extending 4,800 feet into Oak Bay. On the other side of the road is a security chain-link fence topped with razor wire isolating the Naval Magazine Indian Island from the general public. However, the Navy grants limited access for community events such as a family fun run in August and guided tours by their environmental manager Bill Kalina. One of the more popular and less strenuous hikes by the Port Ludlow hiking club is their Indian Island hike. For those who have missed that opportunity, or anyone interested in what is behind that security fence, follow me.

British explorer Captain George Vancouver is credited with naming the island when he visited in 1792 during his exploration of Puget Sound. Coming ashore to a deserted seasonal village, he encountered a no-trespass warning consisting of two human heads atop two pikes. Oral history and archeological evidence at 14 excavation sites confirm that indigenous people from the Chemakum and S'Klallam tribes used the island for seasonal harvesting from the sea and land. The Boldt decision in 1974 affirmed the right of descendants of the S'Klallam tribe to continue their traditional harvesting on the island. The Navy has respected that right and access is granted to the tribe to harvest clams and other shellfish as well as cattails, stinging nettle, and cedar bark for traditional clothing, baskets, and medications. In addition, the remains discovered during archeological excavation have been repatriated to the S'Klallam tribe. The Navy has granted permission for those ancestors to be interred on the island with a traditional ceremony.

The first recorded white settlers were Dennis and Susan Haight who acquired and farmed 150 acres of land in the southeast corner of the island. In 1878, they were mysteriously murdered. James and Maren Andersen purchased the Haight's farm a year later and farmed it until the early 1900's. Her grave marker and their apple orchard are the only remaining artifacts of these earlier settlers. In 1939, 90 landowners, descendants of the original homesteaders and members of the S'Klallam tribe who had purchased land, were forced to sell when the Navy claimed eminent domain in the name of national security.

After two years of negotiations, the sale was concluded in 1941 for \$1.3 million and the munitions storage site was commissioned on May 10 that year. Seven months later, the United States

was thrust into World War II, and Indian Island became a major wartime munitions storage and manufacturing base.

It also produced underwater steel curtains. Large warehouses assembled steel netting which was loaded on tenders and distributed to strategic naval bases in Washington, Alaska, and the South Pacific. These nets were anchored on the sea bottom and kept afloat by metal buoys to prevent submarines from entering harbors that housed naval bases. To meet the wartime demands, 300 military and 200 civilians worked seven-day weeks in continuous shifts around the clock.

Following the war, the facility was downsized to a reduced operational status until 1973 when the Trident Submarine base was established at Bangor on the Kitsap Peninsula. Naval Magazine Indian Island became a conventional munitions facility employing 160 people including active and reserve military personnel, civilian contractors, and civilian personnel. Non-nuclear munitions are stored in concrete-enclosed bunkers located in the forested areas. It is the main supplier for ammunition for all vessels in the Pacific including aircraft carriers. From the bluff on Washington Street in Port Townsend one can view "Big Blue," the large container crane, in action when it is loading ammo and ordnance on ships moored at the 1,650-foot-long pier.

Naval Magazine Indian Island will remain as long as competing national ideologies threaten our national security. However, the Navy has been sensitive to the unique history and environment of the island it inhabits. It has cleaned up all of the 19 polluted sites from its wartime activities. Access is afforded to the local S'Klallam tribes to resume traditional practices. Restricted development has allowed more than 70 percent of the unused land to become a wildlife refuge. As a member of a coalition of federal, state, and tribal agencies, the Navy has contributed to financing and aided in building the bridge that now connects Indian and Marrowstone islands. By removing the earthen roadway with its sediment-clogged culverts, the tidal channel between Oak Bay and Scow Bay has been restored creating an ecosystem in which salmon fry can thrive before heading out to the Pacific.

Interest piqued about what lies beyond that fence? Check the *Port Ludlow Voice* for the hiking club's schedule for the Indian Island hike or check the *Port Townsend Leader* for the annual Indian Island fun run in August.

Short Story Guidelines

Do you have a story you would like to tell? The Voice is looking for short stories or poems of 1200 words or less from its readers, either fiction or non-fiction. They should be complete in one issue, no serials, please. Acceptable themes are humor, culture, history, life stories, light sci-fi and nature. No off-color, obscene, violence, politics or children's stories. Submissions need to follow the *Voice* style guide, available on the web at *plvoice.org*. Stories will be published as needed or timely, at the editors' discretion.

Memorial Day Do's and Don'ts

by Carol Riley, Staff Writer



Memorial Day, May 29, has a specific purpose—to honor and remember America's fallen. It was established in 1868 by Gen. John Logan who declared the day for "the purpose of strewing with flowers, or otherwise decorating the graves of comrades who died in defense of their country during the late rebellion, and whose bodies now lie in almost every city, village, and hamlet churchyard in the land."

Originally known as "Decoration Day," a day to honor those who died in the Civil War, the name was changed to Memorial Day, a day to remember all men and women who died serving in the U.S. military. It was declared an official federal holiday in 1971. The date was standardized as well to the last Monday in May.

Don't wish anyone a Happy Memorial Day. This is not a joyous holiday, but a solemn remembrance of the thousands of men and women who have given their lives in pursuit of freedom.

Don't thank the current troops—at least don't thank them because it's Memorial Day. Our troops deserve our respect and gratitude every day, but Memorial Day is set aside specifically for America's fallen from every war.

Don't forget its importance. You may have been waiting months to take advantage of the Memorial Day discounts on a new mattress and that's fine, but just don't forget the true meaning of the day. Take a few moments to reflect and honor those service men and women who gave the ultimate sacrifice.

Don't let politics get in the way of showing respect for the purpose of the day. Even if you disagree with the idea of war or the reasons for going to war, people have defended the interests of America for over 200 years, and we can disagree with the reasoning that took us to war and still honor our troops.

Do enjoy the day. Maybe the weather will cooperate, and you can have a backyard barbecue—just remember to raise a glass to the true meaning of Memorial Day.

Tri-Area Plant Sale



Look for the Tri-Area Garden Club annual sale, held jointly with the Chimacum Junior/Senior High School Horticulture Class, on **Saturday, May 13** in the Multi-Purpose Room on the southeast edge of the school campus. Signs will direct you to the new location. Cash and checks will be accepted, but, unfortunately, not credit cards. An assortment of plants including sword ferns, hostas, native trees, and some plants from Far Reaches Farm will be available. Hope to see you there!

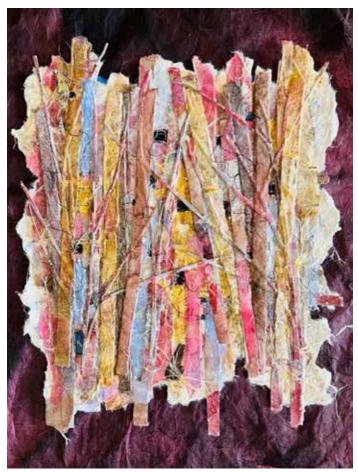




Arts & Entertainment

Port Ludlow Art League

Artist of the Month - Ann Gagnier



Magical Woods, by Ann Gagnier.

Ann Gagnier set out as a representational acrylic artist. When several Port Ludlow Art League colleagues persuaded her to join the Port Ludlow Abstract Critique Group, she was hooked and never looked back.

Ann takes her inspiration from the color, texture, and pattern found in nature. Color is often her starting point for creating her artwork. Ann recently started slicing some of her paintings and weaving the strips together with other elements into collages. Ann stated, "I build my collages layer by layer, much like a puzzle to be solved with texture and pattern as the foundation."

During May, you can view Ann's "A Walk in the Trees" art exhibit at the Sound Community Bank and online at *portludlowart.org*. A reception for Ann is set for 4-5 p.m., **Wednesday, May 10**, in the lobby of the bank and 5-6 p.m. at the adjacent Port Ludlow Art League Gallery. The bank and gallery

are located at the corner of Oak Bay Road and Osprey Ridge Drive in Port Ludlow.

Please note that beginning in April, the gallery will be open Thursday through Saturday, noon to 4 p.m. For more information, please email *info@portludlowart.org* or visit *portludlowart.org*.

Jeweler of the Month - Nancy Aikman

Toward the end of her career as an accountant, Nancy Aikman was drawn to a new passion: the world of beads and cabochons. Cabochons are natural gemstones that have been shaped and polished rather than faceted. Cabochons are typically flat on one side and domed on the other.

Nancy surrounds the cabochons with glass and semi-precious stones, using only high quality, natural elements—nothing dyed or synthetic. Her goal is to complement and magnify the natural patterns and colors of the



Jewelry by Nancy Aikman. Submitted photos

cabochons. Often times, Nancy uses cabochons as the focal point of her pine needle baskets, incorporating natural materials, such as beads, antlers, and noteworthy beach finds. Nancy also creates earrings, bracelets, and necklaces using glass, natural stones, and sterling silver.

During May, Nancy's jewelry will be on display at the Port Ludlow Art League Gallery, the Sound Community Bank, and online. The bank and gallery are located at the corner of Oak Bay Road and Osprey Ridge Drive in Port Ludlow.

Spring Art Fair at the Port Ludlow Bay Club

The Port Ludlow Bay Club will host the 2023 Spring Art Fair sponsored by the Port Ludlow Art League on **Saturday**, **May 27** from 10 a.m. to 3 p.m. The Bay Club is located at 120 Spinnaker Place in Port Ludlow.

Shop for extraordinary artwork from local artists, including jewelry, ceramics, paintings, photographs, textiles, woodworking, baskets, mosaics, cards, and books. You're sure to find something that captures your fancy.

For more information on the Spring Art Fair, please visit *portludlowart.org*.

When Do Old Actors Retire? They Don't!

by Randy G. Powell, Guest Writer



Theater is about life from birth to death; therefore, we need actors to play those parts. Last year at the age of 71, I appeared onstage with a one-year-old. We both enjoyed the experience. I have been active in theater for over 54 years, and I don't regret a single moment of a single show of which I have been a part.

It started as a character role of Poohbah in *The Mikado* at the age of 14. As an actor I like to be challenged whether it be serious drama, comedy, or a musical. I have even made a couple of commercials and appeared in cameo roles in student videos. My favorite acting roles were Fagan in *Oliver* and President Franklin Roosevelt in *Annie*. Then again, my most satisfying role was Jacob in *Joseph and The Amazing Technicolor Dream Coat*. As I get older it is harder to remember the lines and some of the physical requirements of being on stage, but I won't give up. My most recent role was Mr. Lynch in *Grease* in Provo, Utah. I traveled there twice at the invitation of my "protege" (she has far surpassed me) Chandra Orme who directs a company of kids from toddlers to 18-year-olds. I am given cameo roles of the old man in the casts where the oldest is at least 52 years younger than I am.

As the Artistic Director for Ludlow Village Players (LVP) I have found a home where I have the time to direct quality community theater for a thankful and enthusiastic audience. It is impossible to fill Val Durling's shoes, but I do have a mission to build the LVP offerings and educational outreach. We need more young people! I like creative "outside the box" auditions and shows that offer drama, comedy, and music. We are also looking into more food events like Dessert and Dinner Theater. Heaven help us, we are even investigating the need for a children's theater in Port Ludlow. The LVP Board has been very supportive even as I stretch their limits on what we can offer.

My background includes writing and directing television commercials, a historical documentary, and directing a 200-voice choir with 20 bagpipers for the Cathedral in Boise, Idaho. Add to that over 90 theater productions, and I qualify as an "Old Actor." I like a challenge. If you are shy, have stage fright, think you can't sing or maybe want to be behind the scenes...write me... let's talk. I am thrilled to share my enthusiasm. Maybe you can help me by viewing my first effort at writing a one-act play titled *Joshua Cain*.

In short, I love theater; I love the Port Ludlow community; I hope we continue to work together. After all, it is "Community" theater. "I regard the theatre as the greatest of all art forms, the most immediate way in which a human being can share with another the sense of what it is to be a human being."

—Oscar Wilde

Port Ludlow Art League Group Art Exhibit at the Bay Club



Fashion Police, by Alan Ahtow.

Submitted photo

Black and white art often consists of only highlights, shadows, and shades of gray. By not using color, compositions can be seen more readily because structure and spatial relationships take precedence. Similarly, shapes, lines, textures, and contrast in black and white are prominent. As a result, black and white is often more likely than color to create an abstract visual.

The Bay Club's art exhibit entitled *Black & White* is making an encore performance with all new artwork. The art exhibit is sponsored by the Port Ludlow Art League and will be on display during May and June. Be sure to stop by the Bay Club and vote for your favorite artwork.

The Bay Club is located at 120 Spinnaker Lane in Port Ludlow. For more information on art exhibits at the Bay Club, please email Alan Ahtow at *info@portludlowart.org*.

Spotlight

A Whale's Tale: Part I

by Evie Maxwell, Staff Writer

There was a time when whales roamed the northern Puget Sound in abundance. Humpbacks, gray whales, a wide variety of orcas, minke, and others could be found feeding and playing along our shorelines. So plentiful were whales that some indigenous communities built their ways of life, and worship, around the great creatures.

But like all stories that begin with 'there was a time,' time was running out. As the land became more populated, life became a great deal more hazardous for whales. Among the more egregious assaults were:

- The 'culling' of massive numbers of seals and sea lions. This kill off was initiated by the growing number of fisheries, which viewed these creatures as competition for the region's fish. Unfortunately, they were also the major food source for many orcas
- The increased damming of waterways. As more people demanded more water and electricity, governments of all stripes looked to damming the rivers. That destroyed the breeding grounds for a large variety of salmon, and the dwindling salmon population meant less food for orcas

Add to this the practice of whale-napping by audience-hungry aquariums, a boom in industrial



While gray whales don't have long-term family relationships, they do make long-term friends. Here a pair of friends feed together in Puget Sound.

Photo by Justine Buckmaster, Puget Sound Express

whaling operations, growing pollution, and ever-increasing boating traffic. By the midtwentieth century, most whale species were seriously endangered.

Fortunately, things have begun to turn around, at least for some species. Facing the potential extinction of many types of whales, coalitions of nonprofit organizations, concerned volunteers, and governmental entities jumped in to help save what whales they could. In this two-part article, we'll talk to some of these organizations about their efforts. Since the subject of whales is quite large (forgive the pun), we'll start with a look at the baleen whales among us, aka humpbacks, gray whales, and the elusive minkes. Next month's article will tackle those fabulous orcas.

For the baleens, who feed by filtering water through bristle-like appendages inside their mouths in order to catch critters such as krill, the news has gone from dreadful to improving, at least for humpbacks.

Through the first part of the twentieth century, commercial hunting nearly drove humpback whales to extinction. Indeed, according to Wikipedia, by the 1960s only around 5,000 of these massive (think 46 to 56 feet long with 40 short tons in weight) creatures remained in the world's oceans.

But, notes Erin Gless, executive director of the Pacific Whale Watch Association, an industry group for whale sight-seeing vessels, "In the 1960s, humpbacks became protected."

That helped, but for northern Puget Sound, humpback whales remained virtually invisible. This changed in 1997.

"For the first time in decades, a female humpback was seen, and photographed, near Victoria Island," Gless says. The whale—dubbed 'Big Mama'—has continued to return. In fact, she's been sighted every year since 2003.

continued on next page

Protecting our Whale Populations

Okay folks, this is the really important part: The whales among us are beautiful, playful and (in some cases) increasingly abundant. But they do need to be protected, particularly from us.

Fortunately, there are a number of programs and organizations dedicated to this task. Among them are the Pacific Whale Watch Association, as noted in the accompanying article, and the well-known Orca Network, which, despite its name, focuses on all whales. (We'll hear more from them in Part II of the series.)

For its part, the Pacific Whale Watch Association and its 30 eco-tourism members have adopted a practice known as 'Sentinel Actions.' Under this initiative, the whale-watching vessels are constantly on the lookout for anything that can endanger the whales. Thus, the vessels will pick up trash, report entanglements and, perhaps most critically, keep an eye on the behavior of boat traffic.

That boat traffic can harm whales in several ways. For one, points out Alisa Lemire Brooks, whale sighting network coordinator for the Orca Network, "Vessel noise can interfere with the whales finding food, so the slowing of boats is one of the most important things we can do to protect whales."

Slower boat speed plays another key role in

see next page

Whales continued from previous page



Here's a humpback mom with her 2022 calf. After giving birth in their southern breeding grounds, humpbacks will stay with their calves for about one year. Like grays, these whales make long-term friends that they will visit, and feed with, over many years.

Photo by Bethany Shimasaki, Western Prince

"She's a great-grandma now," Gless notes. She's also the much-watched-for precursor of a Salish Sea humpback revival. Today, hundreds of humpbacks make an annual journey from southern calving grounds to return to our region during the spring. For the most part, they stay until October or November.

As of last year, the Canadian Pacific Humpback Collaboration recorded 396 individual humpbacks in the Pacific Northwest. What's more, the group sighted a total of 34 humpback calves in the Salish Sea.

Humpbacks are a playful, social, species, especially known for the close relationships they can establish with each other. In particular, Gless points to

a pair, dubbed Split Fin and Split Fluke for their distinctive markings, that remained close friends for years. Even though the two whales winter in different breeding areas, Gless notes, "Year after year they'd come back to find each other and travel together through this region."

This behavior, she notes, is typical for humpbacks, as it is for our next set of baleen whales: the grays.

Gless explains, "As with humpbacks, grays don't typically have long-term relationships with family members, but they do stick together in friend-oriented groups."

A particularly notable group is the so-called Sounders, which now consists of 20-some individuals that return every year to the north Puget Sound and appear to be spending more and more time here.

"They used to show up in February or March and stay until about May," Gless notes. "Now they're coming in December or January and staying until June or July, and last year, one of them didn't leave at all."

Gless attributes this to our abundance of ghost shrimp, a major food source for grays, which quite literally burrow into the sand for their sustenance.

That's the good news on grays. The bad news is: they're still rare and recently have fallen prey to what the experts call 'an unusual mortality event.'

Here's how that translates: In 2016, the global population of gray whales was estimated at 27,000 individuals. Today that number is 16,500.

"We're not sure what's causing this," Gless says. But malnutrition appears to play a major role, and Gless adds, "Since the grays tend to feed in the Arctic, most signs point to global warming."

There is some good news though. "Grays are a very resilient species," Gless says. "This is the third major die-off recorded for them and, in previous times, they've recovered. We hope this will be the same."

Last among the Salish Sea's population of baleen whales is the (relatively) little minke.

"These guys are often forgotten," Gless says. "At 20 to 30 feet, they're the smallest of the baleens in our area. They're very shy, and quick. So we don't see them often, and really don't know much about them."

But the minke are here, as the accompanying photo attests.

protecting whales: It lessens the number of whales getting hit. Over the past several years, a number of whales have died in boating accidents, and thus, Brooks stresses, PWWA's sentinel program is critical. The staff on whale watching boats "are the people who really know what to do around whales," she says. And they're in the best position to warn boaters to slow down or avoid certain areas altogether.

In addition, the folks at the Orca Network recommend that boaters keep an eye on the Be Whale Wise network (bewhalewise. org) for information on how to safely (for whales) navigate our waters. Plus, the Orca Network runs an extensive land-based whale sighting network, which publishes alerts on where the whales are.

We'll include more hints for helping whales in our next article, but for now: Boaters, Beware! If you see a whale, or a whale blow, or even the possibility of whale blow, slow down. Our wonderful aquatic neighbors will thank you.



Not much is known about the minke whales, but we seem to have a small but stable population that visits each year.

Photo by Sam Murphy, Island Adventures Whale Watching





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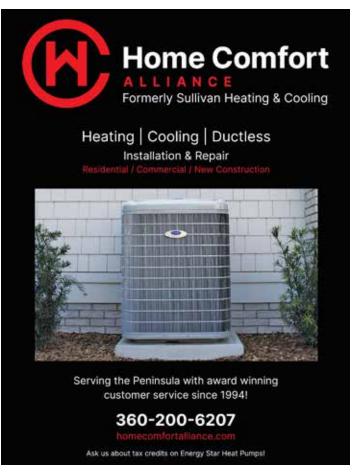
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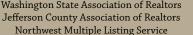
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Bay Club / South Bay

South Bay Community Association Update

by Gil Skinner, President, SBCA Board of Directors

Difficult to believe it is May already. Definitely time to put in your application to be a new Board member for SBCA. Recently, I was spending some time at the Bay Club Lounge talking with Dan Quail. Dan was SBCA Treasurer during my first and second years as SBCA president when we had a special assessment to redo the exterior of the Club. What a great guy to be treasurer at that time. He watched the money like a hawk watches a bunny in the middle of an open field. No chance any money was going to get away from its allotted destination! I mention this because Dan asked about candidates for the upcoming Board. He shook his head as we discussed 600 lots with one to two people per lot and the difficulty to fill seven Board positions. Dan equated it to the military. You step up and do your two to four years and then get to really retire. We need more Dan Quails—sense of duty, fulfilling the duty, and moving on. In the spirit of Dan, I hope to see your letter of intent coming soon.

We had two town halls since the last *Voice* issue.

On March 30 we had a town hall on enhancing the back area of the Club. Approximately 40 people were in attendance and our GM carefully explained the proposed enhancements. The proposal prepared by the Facilities Committee and approved by the Finance committee contained three parts: remediate the lawn area in the back of the Club by redoing foundation for the sod and improving drainage. This must be done if we want to maximize usage of this great space. The second part was to increase the patio area by the auditorium by removing the wall and hedge, thereby increasing the patio area for outdoor events and for viewing the bay (and enhancing the opportunities for additional rental revenue). The final part had to do with increasing the patio area around the pool to allow for open sliding doors thereby giving a closer to outdoor pool "experience." When the audience was asked at the end of the presentation how many would be supportive, it was an approximately 90% positive response, particularly after hearing the modest estimated costs. To do the things described briefly above would require a special assessment of approximately \$240 per lot. Board considerations on how to move forward are on-going.

The second town hall had to do with whether the SBCA should continue with the lease with PLA for the tennis courts. Both the Facilities and Finance committees recommended (unanimously) that the lease be dropped. Our GM, Mark Torres, led members through the history of the lease, the current problems with the space, and the looming expenses required to maintain the courts. The big issues are as follows: we do not own the tennis courts, we cannot control the land around the courts which is

SBCA Important Dates

Monthly Board Meeting Thursday, May 11, 9:30 a.m.

Unless there are changes to county requirements, meetings are in person.
All SBCA members are welcome

To keep informed of meeting dates and times, please visit: *sbca.club/home/schedule-sbca*

Committee Meeting minutes are posted at *sbca.club*, then click on Board Minutes Page

causing court upheaval and blackberry and other encroachment and maintenance issues, and problems with parking and access. Alternative ways to make tennis available to SBCA members are being considered.

Finally, I want to recognize another of our long-time employees, Melinie Perry. Many of you know her from her smiling face at the Reception Desk as you enter the Bay Club. Melinie is always helpful and keeps the best interests of SBCA members in mind. She has recently been promoted to a new position where she works more closely with the GM to plan and coordinate events while still providing service to our members. Melinie is also a very accomplished artist who specializes in painting scenes and people from her beloved Hawaii. Stop in her office and say, Hi, while admiring her very nice paintings on the wall.

Members' Lounge at the Bay Club

by Bev Rothenborg, Staff Writer

A very pleasant event happens every Wednesday and Thursday when the Members' Lounge offers an opportunity to meet with friends and enjoy a drink and some small plate offerings. Recently I visited with some long-time members whom I had not seen for several years. I also chatted with residents who have only been here a short time.

The bartender is excellent and remembered my drink of choice on my second visit. On another visit, a pianist was offering a delightful background to our conversations. The hours are 4 to 6 p.m. and reservations are not required. The prices are reasonable, and you may pay with cash or a card. If you haven't stopped by, I think that you would be pleasantly surprised at this new event at the Bay Club.

Beach Club / North Bay

Update from the Manager

by Brian Belmont, General Manager

On **Saturday, May 20**, from 9 a.m. to 2 p.m., Ludlow Maintenance Commission (LMC) will sponsor a North Bay garage sale in the Bay View room of the Beach Club. LMC members wishing to have table space to sell their treasures are asked to contact the Beach Club in order to reserve a table. We publicized this event in our electronic newsletter the *e-Navigator* in April so available table space may be limited by the time this article is published.

This year the Bay Club is also holding a garage sale on the same day for South Bay members so there will be lots of bargain hunters in Port Ludlow on May 20.

LMC has hired Diamond Quality Pools to resurface the outdoor pool this spring. It is our goal to have the outdoor pool open on **Friday, May 19**, but be forewarned that much of the resurfacing work is dependent on dry weather so if we have a wet spring our pool opening may be delayed.

On April 15, LMC held its 55th Annual Member Meeting at which three trustees were elected to the LMC Board. Please visit our website at *LMCBeachClub.org* to see the Annual Meeting voting results. Immediately following the Annual Meeting, the Board of Trustees held an Organizational meeting at which the new Board officers were elected. Our website also has the results of the Organizational meeting.

If you feel you have time on your hands and would like to volunteer, LMC has lots of opportunities. In addition to our LMC committees, which are a more long-term commitment, we also have social events throughout the year that we could use help putting together. If you're interested in helping your North Bay community, let me know and I will work with you to find something that works for you.

As always, if you have questions or comments about this article or the on-going work at the Beach Club, I can be reached at 360-437-9201 or by email at *BeachClub@Olympus.net*.

Reminder to Dog Owners

So we all can enjoy our walks, please carry a plastic bag and clean up after your dog.



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LMC and the Beach Club

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Village Council

PLVC Board Summary

by Chris Dean, PLVC Secretary

PLVC Board Members attending the April 6, 2023, meeting: David McDearmid, Ken Sondergard, Randy Edwards, Joan Johnston, Jane Holmes, Tam McDearmid, Dave Jurca, Paul Hinton, Chris Dean.

Stakeholder Updates

Diana Smeland-President, Port Ludlow Associates addressed the recent occurrence of pink water in North Bay which was caused by excess potassium permanganate in the supply of water in well #2. The tank has been flushed and the Department of Health has been alerted. If somebody is still experiencing discolored water, they should contact Jason at OWSI. Even though it poses no immediate health threat, it is suggested that residents not drink the water until it is running clear. OWSI has submitted a rate increase request to the State Utilities and Transportation Commission, and there will be a hearing on April 13. A County permit was issued to begin work on Olympic Terrace 2, Phase 2.

Greg Brotherton-Jefferson County Commissioner, District 3 shared that the county will have its own radio show on KPTZ beginning April 14 and running every Friday from 12:30 to 12:55 p.m. The Commissioners will rotate speaking on various topics with the first broadcast focusing on the fairgrounds. A series of Commissioner outreach meetings are scheduled, and one is to be held in Port Ludlow. A grand opening ribbon cutting ceremony was held for the 7th Haven apartment project providing 43 units of affordable housing in Port Townsend. Occupants will begin moving in on April 15. A letter was submitted to Governor Inslee and the Department of Transportation regarding the proposed Hood Canal Bridge closures this summer and it suggested mitigation steps to reduce the impacts. Construction of two roundabouts on Hwy. 104 has been postponed until 2024. Fish barrier work will be conducted on Hwy. 101 through the summer requiring various detours. The state mandate requiring masking has been rescinded as of April 11; contact tracing has been discontinued.

Dan Toepper-PUD Commissioner advised that a celebration of the tenth anniversary of public power and the buyout from PSE is planned for April 11. Broadband buildout work is scheduled for late summer starting in the south county.

Village Council Meetings

Board Meeting Thursday, May 4 3 p.m., Beach Club

Workshop Meeting Tuesday, May 16 3 p.m., Bay Club plvc.org

Committee Reports:

Phil Otness-Maritime Port Ludlow Bay has been quiet this winter. One sailing vessel posed a problem but left after 45 days. A busy summer is expected.

Larry Scott-Trails The benches at Picnic Point have been reset after damage done by a king tide. The committee has begun to widen parts of the Timberton Trail at the starting point of the new McCormick trail. The new trail is projected to open in late fall or early winter and will be approximately a 2.5 miles loop. Larry thanked Jennie Wesdal for treating the work crew to blueberry muffins.

An LMC/SBCA Joint Dog Park Proposal south of Olympic Terrace 2 was discussed and no motion was made.

Board Business

Paul Hinton-Treasurer presented the financial report for the month ending March 31, 2023. It was decided to return to in-person workshop and Board meetings. An ad hoc committee was formed to draft a request to the Utilities and Transportation Commission to delay the decision on OWSI's water rate increase until required information has been provided and evaluated.

Citizen Comments:

If the County were involved in a dog park, it would have to be open to the public, it would be very expensive, and it would take a long time to get approved and developed.

Village Council Meetings

Board Meeting - **Thursday, May 4**, 3 p.m., Beach Club Workshop Meeting - **Tuesday, May 16**, 3 p.m., Bay Club

Recreation & Sports

Trail Mix

by Larry Scott, Trails Chair



Timberton Traditional to McCormick Loop Trail before widening.

As I write this article on April 3 for the May edition of the Voice, it is snowing very heavily at my home. This kind of snow in April is just not right. It was so heavy in fact that I had to cancel our full crew Fun Day effort. These Fun Days are something we have been doing almost daily since the middle of March. We have finally started on the long-announced McCormick Loop which will connect to the historical McCormick Rail Trail. With some of our other small projects completed and still others on lower priority, we will be putting most of our focus on developing the McCormick trails. Access to the McCormick Loop segment will be from the Timberton Traditional Trail, so we began there to clear and widen the trail. Here are before and after pics of that effort. We have a great cadre of old and new volunteers who are stepping up and having a good time while accomplishing something positive for the community. If you would like to help develop this new trail, too, just send me an email at mclgscott@ cablespeed.com. "Let's Keep Improving our Trails."



Timberton Traditional to McCormick Loop Trail widened and cleared.

Photos by Larry Scott

Duplicate Bridge at the Bridge Deck

by Dan Darrow, Guest Writer

Folks who have previous bridge-playing experience are invited to join the weekly Port Ludlow Duplicate Bridge group. This is a sanctioned American Contract Bridge League (ACBL) game, but ACBL membership is not required. The only requirement is to bring a partner. In duplicate bridge, the cards are dealt once and placed in special boards. All boards are played in rotation, changing opponents every 3 – 5 boards and then the results are compared. Thus, you don't need a "good" hand to do well. Often, the team that plays well on defense gets the top scores. If you are new to duplicate, do not worry. The Port Ludlow group is friendly and happy to help newcomers. Meet at the Bridge Deck (on Harbor Drive above the Beach Club) every Monday at 11:45 a.m. and play until approximately 4:30 p.m. For questions and more information contact Dan Darrow at 360-437-9208.

Port Ludlow Women's Golf Leagues

by Kathy Traci, PLWGA and Lady Niner's Publicity Chairperson

PLWGA (Women's 18 Hole) League News

The Port Ludlow Women's Golf Association's (PLWGA) 2023 Opening Day on April 4th was great fun. Chairpersons Peggy Selby's and Shayna Worley's "Rain, Flowers, and Sun" theme for the 9 holes of play provided surprises on the greens for all. At the opening day luncheon, PLGC Pro Jim Mancill welcomed back league members, and highlighted some new changes: the course's new Tee Signs on each green, the layout of the executive course (18 par three holes), and the next special event – the June 27th Women's Invitational (2 player - best ball format). Members were asked for donation of raffle baskets for the invitational and to publicize it to other women's golf clubs.

Co-Captain Elaine Girard ran the rest of the business meeting. The minutes were approved and the budget, presented by Linda Aho for Treasurer Linda Haskins, was approved. Girard called on the Rules Chairperson Bonnie Vahcic to highlight 2023 rule changes, and Sunshine Chairperson Debi Bozanich to introduce new member Mary Jo Rablin, and welcome back returning members Sharon Russell and Gina Gutler. Bozanich also called attention to the hard work of Historians Grace Allen and Diane Germain on the Historian Albums. Bonnie Vahcic, May 7th and 8th Spring Fling Tournament Co-Chair, introduced the tournament's theme—"Down the Rabbit Hole."

Lucinda Thompson invited members to play the next two Washington State Public Links Association (WSPLA) tournaments to be held in Lacey and Pascoe. Social Chairperson, Beth Weaver, announced that the 2023 Gal's Getaway is scheduled for June in Gerheart, Oregon. The beautiful PLWGA 2023 Handbook, produced by Diane Smeland and Linda Haskin was distributed at the meeting. PLWGA 2023 officers are as follows: Captain Elaine Raymond, Co-Captain Elaine Girard, Treasurer Linda Haskin, Secretary Shayna Worley, and Member-at-large Meryl Friedman. The league now has 41 members—33 active playing members and 8 social members. Casual Friday Golf is being organized by Linda Haskin. PLWGA Members need to contact Linda to be placed on the Golf Genius "Friday Casual Golf" email list.

Chef Kass Swindler of the Dusty Greens Café and her excellent staff provided a scrumptious fresh fruit and greens salad, and strawberry dessert for the opening day luncheon.

The Port Ludlow Niner's News

The Niners' (Men Niners and Lady Niners) enjoyed the Beginning of the Season Cocktail Party at the Bay Club on Thursday, March 30th. Lady Niner's Captain Barbara Burke shared the following information: this season the Men Niner's groups will proceed the Lady Niners on the back nine; most Thursdays league members will go out on the back nine; a putting contest/cocktail party is planned for early in the season; at least one play-away day will be scheduled; and luncheons following regular Thursday golf play will be scheduled at the Dusty Green Café.

On opening day, April 6th Niner members played the new forward tees (shorten yardage), but those short course scores are not yet eligible for posting for handicaps on the GHIN system. However, the format of most other games played from the regular tees allows members to post their scores for their handicap, while still using the scores to determine Thursday Play Day Winners. Members should continue to use Golf Genius to sign up for play on Thursday mornings. The 2023 Lady Niners Officers are as follows: Captain Barbara Burke, Co-Captain Sharon Russell, Treasurer Elaine Girard, Couples Chairpersons Barb and Mike Burke.

The first Couples Golf event will be held on April 27th. Details will be announced by email to all members. Niners' Couples Chairpersons, Mike and Barbara Burke, have announced multiple couples' golf game formats for the 2023 Season. Membership in the Men's Niners or the Lady Niners is required for participation in these monthly couples' events.

PLWGA Captain Elaine Raymond invites prospective league members to play 18 holes with the group any Tuesday. Lady Niner's Captain Barbara Burke invites prospective league members to play 9 holes with the group any Thursday morning. To sign up to play with either league or to join one of the leagues, please contact the Port Ludlow Golf Course Pro Shop at 360-437-0272.

South Bay Mixed Doubles / Round Robin

by Maureen Black, Guest Writer

Tennis anyone? You're in luck as the season kicks off **Monday, May 15** at 10 a.m. Come join us for some fun and exercise at the courts on Highland Drive. All levels are welcome. If you have not played for a while, or have never played and would like to learn, our group would be more than happy to get you started. The courts are locked, but if you are a South Bay member you can request your own key at no charge by contacting Mark Torres at the Bay Club. There are no dues, but we kindly request 50 cents each time you play to help pay for balls. We schedule play on Mondays, Wednesdays, and Saturdays at 10 a.m., depending on weather. So, grab your racquet and tennis shoes and come have a few chuckles with us. For more information, contact Maureen Black at *neilmoe@gmail.com*.

Save the Date!

by Barbara Berthiaume, Staff Writer

Be sure to mark your calendar for the 11th Annual Dove House Golf Benefit which will be held on **Friday, August 18** at the Port Ludlow Golf Club. There will be sign-up forms at the Port Ludlow Clubhouse next month, or you can contact Barbara Berthiaume at 360-301-6207 or Barb Burke at 206-890-5387 for further information.



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PLYC Opening Day

by Lori Longo, PLYC Communications Officer



2022 Opening Day Ceremony.

Submitted photo

Tradition! Yacht Clubs are steeped in tradition, often accompanied by pomp and circumstance. Opening Day hits all the marks. Come and join us for PLYC's 51st Opening Day on **Saturday**, **May 13**. Festivities begin at 10 a.m. at the Port Ludlow Marina flagpole. The wail of the bagpipe will alert you to the parade of officers entering the ceremony in full dress uniform and the cannon blast will signal the closure. Immediately following, head to A dock to see the boat christening ceremonies performed by the Commodore and Port Captain. Next you will see the Commodore's boat pull out from the reciprocal dock and anchor in the bay. A parade of boats will then leave the dock making a large circle around the bay saluting the Commodore as they pass by heading back to their slip. The best viewing is from the Totem Pole area.

If you are looking for a vibrant social venue and cruising venue, the Port Ludlow Yacht Club is a great place to meet people and make lifelong friends. Please consider joining us and your first meal will be free with one of the flag officers as your host for the night. To express your interest in visiting PLYC, please complete the form on our website at *plyc.us/visit*.



Speed Limit in Port Ludlow Bay 5 mph No Wake, It's the Law!

Space for Bicyclists

by John Sweet, Guest Writer

for everyone."

Spring is here and bicyclists are on the roads around Port Ludlow and East Jefferson County. This area attracts bicyclists including local riders and many who pass through the area on self-supported tours.



According to the Washington Driver Guide,
"The safety of bicycle riders on the road
is the responsibility shared by both motorists and cyclists. All
bicyclists have the same rights, duties, and responsibilities of a
motor vehicle driver. Every year, over 38,000 bicyclists are killed
or injured in the United States. If motorists and cyclists understand and obey the state laws, it will help make the roads safer

Among the numerous laws cited in the Driver Guide that is of most interest to cyclists is the one stating to "Allow at least three feet of space when overtaking or passing a bicycle." Also, motorists can cross the yellow line, if the way is clear, to allow for the three feet.

We cyclists appreciate it when vehicles give us a lot of space when passing, especially on Oak Bay and Paradise Bay Roads where there is very little shoulder.

Let's have a safe bicycling season.

Port Ludlow Hiking Club

by John Nuerenberg, Hiking Club

Unless otherwise noted, hikers meet at the Bridge Deck at 8:15 a.m. to get directions to the trailheads and depart at 8:30 a.m.

Those on the hiking email roster receive an update the week of a scheduled outing. If you would like to be added to the email roster, send a note to *plhikingclub@yahoo.com* or go to the club's website – *portludlowhikingclub.com* and click on Contact to send a message.

Wednesday, May 3 – Hike Planning Meeting

Our semi-annual hike planning meeting will be held on May 3 from 5 to 7 p.m. at the Beach Club in Port Ludlow. We will be filling in a schedule of hikes and talking about several other items of interest and concern. If you are interested in leading a hike and participating in a hiking discussion at the meeting, please plan on attending. After the business portion of the meeting, we will spend some time socializing and getting to know each other better. Please bring a snack to share and a beverage of your choice. Scribe: John Nuerenberg, 623-229-4657.

Friday, May 12 – Ebey's Landing

We will take the 9:30 a.m. Port Townsend ferry. Once on Whidbey Island, we will make a short drive to Ebey's Landing State Park and then explore the National Historic Reserve. Expect an easy walk of approximately four to six miles. Ferry

Hiking continued from page 26

reservations required both ways. A Discover Pass is not required. Restrooms are available at the trailhead. Hike leaders: Sarah and Denny Schuch, 360-215-4065.

Friday, May 26 – Miller Peninsula State Park

This approximately six-mile hike will include a series of trails taking us to the beach. After parking at the main parking area by the park entrance, the Diamond Point Trail will lead to the Fireweed Road then to the Beach Trail. It includes some gentle undulation with a drop to the sea. At that point we will stop for a brief snack break and return the way we came. Restrooms are available at the trailhead. Hike leaders: Sally Nuerenberg, 623-229-4257 and John Nuerenberg, 623-229-4657.

Wednesdays: Timberton Loop. Walk the 4.2-mile Timberton Loop. Enjoy views of the Olympic Mountains. This is a no-leader hike. Meet other walkers at the parking lot trailhead on Timberton Drive at 9 a.m.

Monday/Wednesday/Friday - 8 a.m. Join the "Trail Club Group" that meets at the golf club parking lot for a self-led walk on the abandoned golf cart path trail or other alternative route.

For more hiking information, map of the Port Ludlow Trails and descriptions and pictures of previous hikes and other destinations, go to *portludlowhikingclub.com*.

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Brett's Stump Grinding. Goodbye ugly tree stumps! I'm professional, reliable, & reasonably priced. For info & to see before & after photos, go to *bretts-stumpgrinding.com* or call Brett Aniballi at 360-774-1226.

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LEGAL SERVICES

Secretarial Services. Call Cammy Brown, Peninsula Legal Secretarial Services, LLC, 360-301-2590, *cammybrown.com*, for all your business and legal secretarial needs. Transcription, preparation of legal and business documents, typing projects, etc. I now have a second office inside the Post Office in Port Ludlow. Same phone, etc. By appointment only.

Notary Public: For Notary Public services call Cammy Brown, Peninsula Legal Secretarial Services LLC, 360-301-2590, located in Kivley Center, Port Hadlock and the Post Office in Port Ludlow, by appointment only.

MISCELLANEOUS

Elena's Alterations & Tailoring. Providing professional seamstress services since 1992. For only the highest quality alterations or tailoring, call Elena today 360-437-9564(h), 206-305-1101(m).

SemperFiChauffeur.com Tired of the lack of options getting to SeaTac Airport? Leave your car & your worries locked at home in your garage. Call Retired Gunny, Brent Neel for quote. Best way to start/end your vacation. 206-718-6139.

PERSONAL

LGBTQ+ folks and allies: Contact us *at prideportludlow@gmail. com* if you wish to be included in our membership. We are 106 persons strong! We have fun and do service projects for our area.

PET CARE

Big Valley Pet Resort is a great place for your socialized pet to play while you are away. Check out *bigvalleyanimalcarecenter.com* or call 360-697-1451 for more information.

In House Petsitting for dogs and cats. *buzzydonahue@yahoo.com* 360-531-2605.

RV/BOATING/TRAVEL

RV Storage. South Bay, 1 mile west of Hood Canal Bridge on Hwy. 104. Call Shirley, 360-437-9298.

Beaver Valley Storage. 100 - 800 square feet. Twenty-four-hour security on duty. One month free with minimum six-month lease. 360-732-0400

Financial Disclosure

The *Port Ludlow Voice* is a 501(c)(4) organization. Its entire staff consists of unpaid volunteers. All writing and editing is done in the homes of staff members on their personal computers. The production editor formats each issue and provides an electronic copy to the printer. The *Voice* is delivered at no cost to readers on all U.S. Post Office carrier routes in the Master Planned Resort (MPR). As of January 1, 2021, subscriptions are \$36/year or prorated at \$3/month.

Financial support for publishing the *Voice* each month comes from advertising, subscriptions and contributions primarily from community organizations. Average monthly income was:

1. Ludlow Maintenance Commission (LMC)	\$200
2. South Bay Community Association (SBCA)	\$200
3. Port Ludlow Village Council (PLVC)	\$200
4. Display Advertising	\$5,982
5. Classified Advertising	\$764
6. Subscriptions	\$67
7. Web Advertising	<u>\$65</u>
Total average monthly income in fiscal year 2021/22	\$7,478

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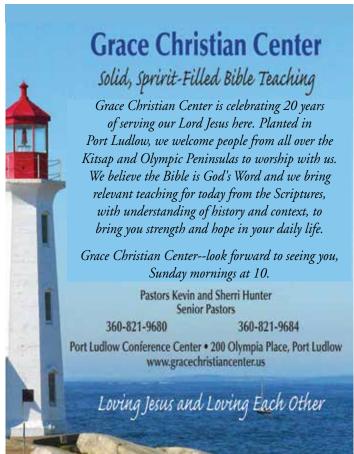
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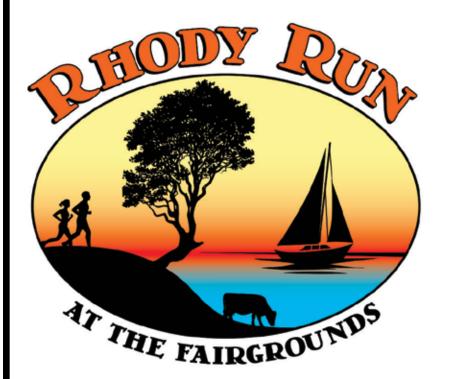








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