

FARM

2014

GUIDE

YOUR SOURCE FOR WHAT'S

FRESH, LOCAL AND IN SEASON

FLOUR

HONEY

PICK

CIDER

CASCADE HARVEST.ORG

Seattle's Original Farmers Market

PIKE PLACE MARKET

PIKE PLACE MARKET

Farmers Market on the cobblestones

Pike Place at Pine St.
Friday-Sunday 9 am-6 pm

PIKE PLACE MARKET EXPRESS

Bringing our farmers to you
June 16-October 2 • 10 am-2 pm

FIRST HILL

On Seneca St. between
9th Ave. and Terry Ave.
Mondays

CITY HALL

4th Ave between
Cherry and James St.
Tuesdays

PIONEER SQUARE

Occidental Park
Wednesdays

SOUTH LAKE UNION

At 410 Terry Ave. N between
Harrison and Republican St.
Thursdays



Fresh Bucks SNAP matching offered at all markets.
Easy Parking & Access to Pike Place Market: 1531 Western Ave.

PIKEPLACEMARKET.ORG





CASCADE
HARVEST
COALITION
cascadeharvest.org

Connecting farmers to farmers,
farmers to markets, and farmers to eaters.

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cascadeharvest.org • pugetsoundfresh.org

Find us on



UNIVERSITY DISTRICT

SATURDAYS 9AM - 2PM
YEAR-ROUND

University Way & NE 50th

CAPITOL HILL BROADWAY

SUNDAYS 11AM - 3PM
YEAR-ROUND

Broadway & E Pine (SCCC)

WEST SEATTLE

SUNDAYS 10AM - 2PM
YEAR-ROUND

SW Alaska & California (The Junction)

COLUMBIA CITY

WEDNESDAYS 3PM - 7PM

MAY 7 - OCTOBER 15

Off Rainier & S Edmunds

LAKE CITY

THURSDAYS 3PM - 7PM

JUNE 12 - OCTOBER 2

Off LCW & NE I25th (LC Library)

PHINNEY

FRIDAYS 3PM - 7PM

JUNE 6 - OCTOBER 3

Phinney & N 67th (PNA)

MAGNOLIA

SATURDAYS 10AM - 2PM

JUNE 7 - OCTOBER 11

W McGraw & 33rd Ave

EBT ACCEPTED AT ALL 7 MARKETS

206-547-2278 SEATTLEFARMERSMARKETS.ORG

OPERATED BY THE NEIGHBORHOOD FARMERS MARKET ALLIANCE
A NONPROFIT 501C3 WITH A MISSION TO SUPPORT LOCAL FARMS AND COMMUNITIES

Guide Notes

Looking for local?

Welcome to the 2014 edition of the Farm Guide, a publication of Cascade Harvest Coalition and a central component of our Puget Sound Fresh program, which connects people to local farm products and the extraordinary range of local food, farm activities, and resources in Washington State.



Use this Guide and pugetsoundfresh.org to connect with a wealth of locally grown, produced, raised and foraged food—all from providers who are deeply committed to the values of sustainability and community. Discover fresh new farms and friendly farmers markets, road trip to U-Picks,

farmstands, and lavender fields, or select a CSA that's just right for you. Whether you're looking for a farm school cooking class or healthy and humanely raised grass-fed meat, Puget Sound Fresh is your comprehensive and authentic companion.

There's an app for that.

The Farm Guide in your pocket and more! In partnership with Pierce County and their nationally recognized mobile app development program, the Coalition is launching the Puget Sound Fresh Mobile App. This free app offers easy access to a growing statewide list of farms, farmers markets, farm products and activities, recipes and events currently listed on pugetsoundfresh.org.

Building healthy farms, healthy food & healthy communities takes work.

What does it mean to have a healthy, sustainable food system? The American Public Health Association defines a sustainable food system as one that "provides healthy food to meet current food needs while maintaining healthy ecosystems that can also provide food for generations to come with minimal negative impact to the environment."

A sustainable food system also encourages local production and distribution, and makes nutritious food available, accessible and affordable to all. Further, it is humane and just, protecting farmers and other workers, consumers and communities.

So there it is in a nutshell—and a rather large one at that. Numerous and complex issues make the reality of "farm to fork" a tall order. Since 1999, Cascade Harvest Coalition has been at the forefront of these issues, working to address the realities and the challenges we face.

Help us build.

Join the movement to support and sustain a healthy, sustainable food system with a donation to Cascade Harvest Coalition. When you invest in the Coalition, you invest in healthy farms, healthy food, and healthy communities. Visit us at cascadefresh.org.

Photo courtesy of Tahoma Farms

Cascade Harvest Coalition

Other Programs and Projects

Farm-to-Institution

This pilot project funded by the Robert Wood Johnson Foundation is working with a broad spectrum of health care and childcare partners to reduce childhood obesity by increasing access to healthy food choices and creating new market opportunities for Washington State producers.

Farm-to-Table

Since its inception in 2009, Farm-to-Table has connected more than 1,000 farmers, food producers and food buyers and generated approximately \$3.5 million dollars in new sales Washington State producers. F2T builds and strengthens connections between local growers and food buyers at regional trade meetings ensuring access to locally grown food in all the places that we live, work, shop, eat and play.

Puget Sound Grown

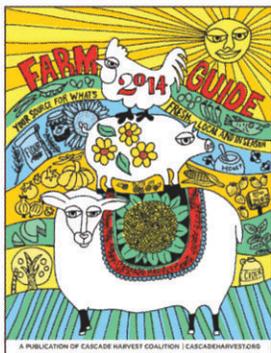
Be it locally milled or wild harvested there is a burgeoning interest in specialty forest products. Puget Sound Grown promotes and connects consumers to these products and to small forest landowners, businesses and organizations practicing sustainable harvesting and good forest stewardship.

Washington FarmLink

Helps ensure working farms remain in agricultural production and facilitates the transition of farms to next generation and provide new farmers with resources to establish sustainable farming enterprises.

Fresh is Everywhere!

Print



With over 175 detailed farm and farmers market listings, the 2014 Farm Guide is available at more than six hundred locations throughout Puget Sound. Also available online at cascadefresh.org or pugetsoundfresh.org.

Online

Our online directory features 300+ Washington State farms, farmers markets & forest producers. Use the searchable database to locate over 240 farm products and on-farm activities, plus CSAs, recipes, events, farm maps and more at pugetsoundfresh.org.



Mobile App

The Farm Guide in your pocket! Offers quick and easy access to farms, farmers markets, farm products, recipes and events. This free app is available now at pugetsoundfresh.org.



Farm Guide Legends

Certified Organic

Certifies requirements of USDA National Organic Program are met and verified through inspection by independent state or private organizations like the USDA or WSDA.

What does "organic" mean? The National Organic Standards Board adopted this definition in April 1995. "Organic agriculture is an ecological production management system that promotes and enhances biodiversity, biological cycles and soil biological activity. It is based on minimal use of off-farm inputs and on management practices that restore, maintain and enhance ecological harmony."

While many consumers recognize the Certified Organic label, you may not be familiar with the particular farming practices and methods also being certified. Additionally, many farmers use a variety of sustainable practices but choose not to be certified. The best way to learn about how your food is grown or raised is to ask your farmer about their practices.

Salmon-Safe

Salmon-Safe, a non-profit based in Portland Oregon offers certification programs linking land management practices with protection of West Coast agricultural and urban watersheds. Salmon-Safe farms protect and restore native salmon habitat, water quality and native biodiversity in their local watersheds.

Nutrition Assistance: EBT and FMNP

When using nutrition assistance benefits at a farmers market, visit the market information booth to find out which vendors accept benefits. EBT or "Electronic Benefits Transfer" is a debit card system for food stamps or SNAP, that looks and acts like a regular bank debit card. There are two federal Farmers Market Nutrition Programs (FMNP): Women, Infants and Children (WIC) FMNP and Senior FMNP to provide locally grown fruits and vegetables through farmers markets.

CSA

On-Farm Classes

Locally Raised Meat

On-Farm Tours

Children's Activities

Pumpkin Patch

Online Ordering

U-Pick

Christmas Trees

Facebook

Corn Maze

Credit/Debit

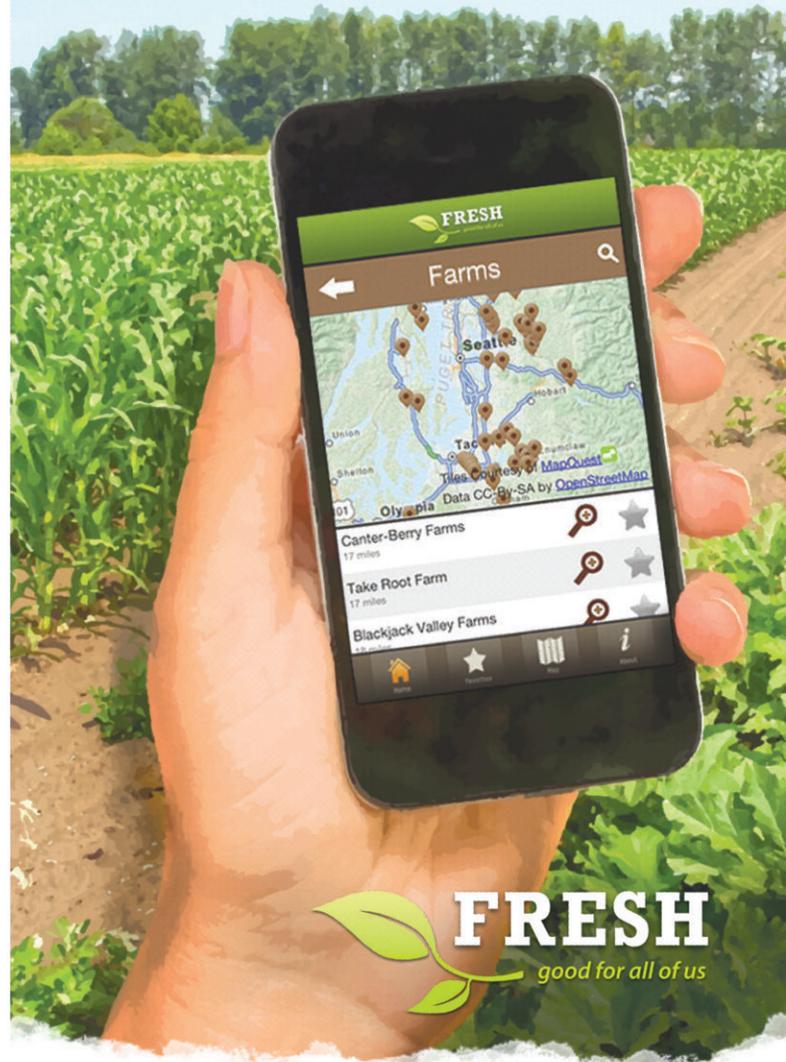
Farm Store or Farmstand

Free Mobile App

Puget Sound Fresh

FRESH

is on the go!



FRESH
good for all of us

Download Puget Sound Fresh
The Farm Guide that fits in your pocket!



Local farms & farmers markets

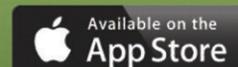


What's fresh & where to get it



Local Recipes

Available now at pugetsoundfresh.org



Quick Search Guide-FARMS

COUNTIES	FARMS	Page	Cert. Organic	CSA	Local Meat	U-Pick	Corn Maze	Pumpkins	Xmas Trees	Farm Store	Credit/Debit	EBT	
CI	Nash's Organic Produce	12											
Island	3 Sisters Market	13											
	Greenbank Farm	13											
	Lavender Wind Farm	16											
	21 Acres	16											
King	BarnPlace	18											
	Bybee Farms	19											
	Camp Korey at Carnation Farm	19											
	Canter-Berry Farms	19											
	Carpinito Brothers Farm	20											
	Cottage Gardens Blueberry Farm	20											
	Dahlia Barn	20											
	Dog Mountain Farm	20											
	Dr. Maze's Farm	20											
	First Light Farm	21											
	Goose and Gander Farm	21											
	Harvold Farm	22											
	Jubilee Biodynamic Farm	22											
	Mezza Luna Farms	24											
	Mosby Farms	24											
	Nelli Farms	25											
	Oxbow Farm & Education Center	25											
	Remlinger Farms	27											
	Rockridge Orchards & Cidery	27											
	Root Connection CSA	28											
	Seattle Tilth Produce	28											
	Serres Farm	28											
	Sunrise Organic Blueberry Farm	28											
	Tracy's Roadside Produce	29											
	Two Brothers Pumpkin Patch	29											
	Whistling Train Farm	30											
	Le Kitsap	Abundantly Green	31										
		Blackjack Valley Farms	31										
		Boistfort Valley Farm	32										
	Pierce	Blue Willow Lavender Farm	33										
		Cape E Farm & Vineyard	33										
		Dancing Bee Apiary	33										
Double R Farms		34											
Duris Cucumber Farm		34											
Early Bird Farm		34											
Fairview Acres		35											
Four Elements Farm		35											
Kauiki Farm		36											
Linbo Blueberry Farm		36											
Little Eorthe Farm		37											
Mountain Lodge Farm		37											
Picha Farms		37											
Sanford's Farm		38											
Scholz Farm and Garden		38											
Spooner Farms, Inc.		38											
Sterino Farms		39											
Stringtown Farms		39											

COUNTIES	FARMS	Page	Cert. Organic	CSA	Local Meat	U-Pick	Corn Maze	Pumpkins	Xmas Trees	Farm Store	Credit/Debit	EBT	
Pierce	Tahoma Farms	40											
	Take Root Farm	40											
	Terry's Berries & Veggies Too!	40											
	Wilcox Family Farms	41											
	Zestful Gardens	41											
Skagit	Bow Hill Blueberries	42											
	Carpenter Creek Farm	42											
	Dunbar Gardens	42											
	From the Farm Berries/Bakery	43											
	Golden Glen Creamery	43											
	Harmony Fields	43											
	Hedlin Farms	44											
	J4 Ranch	44											
	Rosabella's Garden Bakery	44											
	Sakuma Bros. Farms & Market	44											
	Schuh Farms	45											
	Skagit River Ranch	45											
	Skiyou Ranch	45											
	T.J. Farm	45											
	Snohomish	Bailey Veg. & Pumpkin Patch	46										
		Biringer Berry Farm	46										
		Blueberry Blossom Farm	46										
Bob's Corn & Pumpkin Farm		46											
Bolles Organic Farm		46											
Broers Farms, Inc.		47											
Bryant Blueberry Nursery & Farm		47											
Carleton Farms		47											
Chinook Farms		47											
Foster's Produce and Corn Maze		48											
Garden Treasures Farm/Nursery		48											
Maltby Produce Market		49											
Marshland Produce Market/Orch		49											
Mother Nature's Organics		49											
Mountainview Blueberry Farm		49											
Ninety Farms		49											
R Heritage Farm		50											
Raising Cane Ranch		50											
Skipley Farm		50											
Skylight Farms		50											
Stocker Farms		51											
The Farm at Swans Trail		51											
Thomas Family Farm	51												
Whitehorse Meadows Farm	51												
Willie Green's Organic Farm	51												
Thurston	Helsing Junction Farm	52											
	Lattin's Country Cider Mill & Farm	52											
	Nelson Ranch	52											
	Provisions Mushroom Farm	52											
	Schilter Family Farm	52											
Whatcom	BelleWood Acres	54											
	Bjornstad Farms	54											
	Growing Washington-Alm Hill	54											

Quick Search Guide-Farmers Markets

COUNTIES	FARMERS MARKETS	Page	Dates Open	Credit/Debit	EBT	FMNP*
Clallam	Port Angeles	12	Saturdays, Year-round Wednesdays, June 18-August 27			
	Sequim	13	Saturdays, May 3-October 25			
Island	Bayview	13	Saturdays, April 26-October 25			
	South Whidbey Tith	16	Sundays, May 4-October 26			
Jeff	Port Townsend	16	Saturdays, April 5-December 20 Wednesdays, July 2-Sept. 17			
King	Auburn International	16	Sundays, June 8-September 21			
	Ballard	16	Sundays, Year-round			
	Bellevue	18	Thursdays, May 15-October 16 Saturdays, June 7-November 22			
	Burien	18	Thursdays, May 1-October 30			
	Cap Hill Broadway - Seattle	25	Sundays, Year-round			
	Carnation	19	Tuesdays, May 6-November 25			
	Columbia City - Seattle	25	Wednesdays, May 7-October 15			
	Crossroads - Bellevue	20	Tuesdays, May 27-October 7			
	Des Moines Waterfront	20	Saturdays, June 7-October 25			
	Duvall	21	Thursdays, May 1-October 9			
	Federal Way	21	Saturdays, May 10-October 25			
	Issaquah	22	Saturdays, April 19-October 11			
	Kent	23	Saturdays, June 7-September 27			
	Kirkland Wednesday	23	Wednesdays, June 4-September 24			
	Lake City - Seattle	25	Thursdays, June 12-October 2			
	Lake Forest Park	23	Sundays, May 11-October 12			
	Magnolia - Seattle	25	Saturdays, June 7-October 11			
	Madrona	23	Fridays, May 16-September 26			
	Maple Valley	23	Saturdays, June 21-October 4			
	Mercer Island	24	Sundays, June 8-Oct 12 & Nov 23			
	North Bend	25	Thursdays, June 12-September 11			
	Phinney - Seattle	26	Fridays, June 6-October 3			
	Pike Place Market	26	Daily, year round			
	Pike Place @ First Hill	26	Mondays, June 16-September 29			
	Pike Place @ Pioneer Sq.	26	Wednesdays, June 18-October 1			
	Pike Place @ Sea. City Hall	26	Tuesdays, June 17-September 30			
	Pike Place @ S. Lake Union	26	Thursdays, June 19-October 2			
	Queen Anne - Seattle	26	Thursdays, June 5-October 16			
	Redmond Saturday	26	Saturdays, May 3-October 25			
	Renton	27	Tuesdays, June 3-September 30			
Sammamish	28	Wednesdays, May 21-Oct 1				
Shoreline	28	Saturdays, June 14-October 4				
University District - Seattle	25	Saturdays, Year-round				
Vashon	29	Saturdays, April 5-December 13				
Wallingford	30	Wednesdays, May 28-Sept 24				

COUNTIES	FARMERS MARKETS	Page	Dates Open	Credit/Debit	EBT	FMNP*
King	West Seattle	25	Sundays, Year-round			
	Woodinville	31	Saturdays, May 3-September 27			
Kitsap	Bainbridge Island	31	Saturdays, April 12-November 15 Saturdays, November 22-Dec. 20			
	Bremerton	31	Thursdays, May 1-October 16 Sundays, May 4-October 12			
	Kingston	31	Saturdays, May 3-October 11			
	Port Orchard	32	Saturdays, April 5-October 11			
	Poulsbo	32	Saturdays, April 5-December 20			
Pierce	Gig Harbor	36	Saturdays, April 5-December 20 Wednesdays, June 4-Sept. 24 Sundays, June 1-September 28			
	Lakewood	36	Tuesdays, June 3-September 16			
	Orting Valley	37	Fridays, June 20-August 29			
	Proctor	38	Saturdays, March 29-December 20 2nd Sat., January-March			
	Puyallup	38	Saturdays, April 12-October 11			
	South Tacoma	38	Sundays, June 1-September 28			
	Steilacoom	38	Wednesdays, June 11-August 27			
	Tacoma 6th Avenue	40	Tuesdays, May 6-September 30			
	Tacoma Broadway	40	Thursdays, May 1-October 30			
	S. Juan	San Juan Island	41	Saturdays, April 12-October 18 Twice a month, Nov & Dec. Winter: 1st Sat in Jan, Feb & Mar		
Skagit	Anacortes	41	Saturdays, May 10-October 25 Wednesdays, June 18-August 27 2nd Saturdays, January-April			
	Mount Vernon	44	Saturdays, May 31-October 18 Wednesdays, June 4-September 24			
	Sedro-Woolley	45	Wednesdays, May 21-October 15			
Snohomish	Arlington	45	Saturdays, July 5-September 27			
	Bothell	46	Fridays, June 6-October 3			
	Edmonds Museum Markets	47	Saturdays, May 3-June 21 Saturdays, June 28-October 4			
	Everett	48	Sundays, May 18-October 5			
	Everett Mall	48	Fridays, June 13-September 26			
	Lynnwood	48	Thursdays, June 12-September 25			
	Mukilteo	49	Wednesdays, June 4-Sept. 24			
	Port Susan	50	Fridays, June 20-October 17			
	Snohomish	50	Thursdays, May 8-September 25			
	South Cnty. Community	51	Wednesdays, June 4-Sept. 24			
Thu.	Willis Tucker	48	Fridays, June 6-August 29			
	Olympia	54	Thursday-Sunday: April 3-Oct. 23 Sat & Sun: November 1-Dec. 21 Saturdays, January-March			
Wha.	Bellingham-Downtown	54	Saturdays, April 5-December 20 Saturdays, January-March			
	Bellingham-Fairhaven	54	Wednesdays, June 4-September 24			

*FMNP indicates this market accepts WIC and Senior Farmers Market Nutrition Program (FMNP) benefits.



Above: Denise with Jeff Miller, Owner, Willie Green's Organic Farm, and 2-time Whole Foods Market Local Producer Loan Recipient.

Supporting local producers has been our passion since we first opened our doors in 1980. Our **Local Forager**, Denise Breyley travels the Pacific Northwest and Canada's Lower Mainland to find the most interesting, authentic and delicious food our great region has to offer.

Driving our **Local Producer Loan Program**, Denise helps locally owned businesses thrive. Since 2007, Whole Foods Market has loaned over **\$10 million** to our neighboring farmers, ranchers and artisan producers to help make their dreams a reality. For more about Denise and the Local Producer Loan Program visit: thelocalforager.com and wholefoodsmarket.com/loans



Farm Products Seasonality Calendar

Availability may vary due to weather or harvest conditions. Calendar shows peak harvest season for this product; however, this product may be stored and available in other seasons from local sources.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Apples								•	•	•	•	
Apricots						•	•	•				
Artichokes						•	•	•	•	•		
Arugula					•	•	•	•	•	•		
Asparagus				•	•	•						
Basil							•	•	•	•		
Green Beans							•	•	•	•		
Beets						•	•	•	•	•	•	•
Blackberries							•	•	•			
Blueberries							•	•	•			
Bok Choy				•	•	•	•	•	•	•	•	•
Broccoli						•	•	•	•	•	•	
Brussels Sprouts	•	•	•									
Cabbage							•	•	•	•	•	•
Carrots						•	•	•	•	•	•	•
Cauliflour						•	•	•	•	•	•	
Celery									•	•	•	
Chard	•				•	•	•	•	•	•	•	•
Cherries						•	•	•				
Cucumbers						•	•	•	•			
Eggplant								•	•			
Fennel, Bulb						•	•	•	•	•	•	
Garlic									•	•	•	•
Grapes								•	•	•		
Greens	•	•		•	•	•	•	•	•	•	•	•
Herbs						•	•	•	•	•	•	•
Kale	•							•	•	•	•	•
Lavendar							•	•	•			
Leeks	•	•	•	•					•	•	•	•
Lettuce					•	•	•	•	•	•	•	
Marionberries							•	•				
Melons								•	•	•		
Onions						•	•	•	•	•	•	
Parsnips	•	•	•	•						•	•	•
Pea Vines					•	•	•	•				
Peaches						•	•	•	•			
Pears, Asian									•	•	•	
Pears								•	•	•	•	
Peas, Shelling							•	•	•	•		
Peas, Sugar Snap					•	•	•	•				
Peppers							•	•	•			
Potatoes								•	•	•	•	•
Pumpkins									•	•	•	
Radishes				•	•	•	•	•	•	•	•	
Raspberries						•	•	•	•			
Rhubarb			•	•	•	•	•	•				
Spinach				•	•	•	•	•	•	•	•	•
Squash, Summer						•	•	•	•	•		
Squash, Winter	•	•								•	•	•
Strawberries					•	•	•	•	•			
Sweet Potatoes									•	•	•	•
Tomatoes							•	•	•	•	•	
Turnips	•					•	•	•	•	•	•	•
Zucchini						•	•	•	•	•	•	



2014 CSA Directory

Photo courtesy of Seattle Tilth Produce at Seattle Tilth Farm Works

Abundantly Green	Page 31
Year-round produce CSA starts when you join or choose by season. Pick-up at farm or in Bremerton, Port Orchard, Poulsbo or Silverdale.	
Boistfort Valley Farm	Page 32
Vegetables, herbs, fruit & flowers. Summer, 20 weeks, June-October. Winter, January-May. Pick-up in Seattle, Tacoma, Olympia, Centralia & Chehalis.	
Cape E Farm & Vineyard	Page 33
CSA for Farm Club Members. Contact farm for details.	
Chinook Farms	Page 47
Vegetables, berries. 20 weeks, June-October. Pick-up at farm.	
Dog Mountain Farm	Page 20
Vegetables, fruit, herbs, egg, flowers, meat, dairy & more. Year-round CSA or choose by season. Pick-up at farm and Seattle drop sites or home delivery to Seattle & Eastside.	
Four Elements Farm	Page 35
Vegetables. June-October plus Fall Bounty in November & December. Pick-up at farm, Puyallup, Enumclaw.	
Garden Treasures Nursery & Organic Farm	Page 48
Vegetables & fruits. 20 weeks, mid-June through October. Pick-up at farm, Sno-Isle Co-op & farmers markets.	
Goose and Gander Farm	Page 21
Vegetables, eggs & seasonal add-ons. 22 weeks, June-November. Drop sites in Seattle & Bellevue.	
Greenbank Farm	Page 13
Vegetables. 20 weeks, June 3-October 17. Drop sites on Whidbey Island.	
Growing Washington	Page 54
Vegetables, fruits, herbs, eggs & more. Summer season June 19-Nov 2. Fall season November 5-26. Over 75 pick-up locations in Puget Sound.	

Hedlin Farms	Page 44
Vegetables & specialty items like bread, cheese & flowers. Choose 12 or 20-week subscription, June-October. Pick-up at farmstand, Skagit Valley or Island hospitals.	
Helsing Junction Farm	Page 52
Vegetables, flowers, herbs, fruit & more. Season runs June 17-Oct 16. Over 45 pick-up locations in King, Pierce, Thurston & Lewis counties.	
Jubilee Biodynamic Farm	Page 22
Vegetables, fruit, herbs, flowers. Year-round CSA. U-Pick for members. Pick-up at farm or locations in King County.	
Little Eorthe Farm	Page 37
Produce, eggs, chicken & turkey. 26 weeks starting in June. Pick-up at farm or Proctor Farmers Market.	
Mezza Luna Farms	Page 24
Vegetables, herbs & flowers. Season runs 20 weeks, June-October. Pick-up in Seattle.	
Mosby Farms	Page 24
Vegetables, fruit & other farm products including pumpkins. 20 weeks, June 4 through mid-October. Pick-up at farm.	
Mother Nature's Organics	Page 49
Vegetables, fruit, eggs & add-ons. Year-round options available. Pick-up at farm or home delivery in Snohomish & King counties.	
Nash's Organic Produce	Page 12
Vegetables, herbs, fruit, flour & grains. 20 weeks, mid-July to Thanksgiving. Pick-up at farm store, farmers markets and other locations.	
Oxbow Farm	Page 25
Vegetables plus fruit, sauerkraut, mushroom, herb, honey, coffee & jam shares. June-October. 4-week winter share through December. Seattle & Eastside pick-up locations.	

Provisions Mushroom Farm	Page 52
Mushrooms. 18 weeks, second week of June through second week of October.	
R Heritage Farm	Page 50
Pork, chicken, turkey & eggs. Customizable year-round meat CSA. Pick-up at farm, farmers markets & other locations.	
Root Connection CSA	Page 28
Vegetables, herbs, flowers. First week of June through – October. U-Pick for members. Pick-up at farm or in North Seattle & Lynnwood.	
Sanford's Farm	Page 38
Vegetables, flowers, meat, eggs & herbs. June-October; year-round for meat and eggs. Pick-up at farm or drop site locations.	
Schuh Farms	Page 45
Produce. Wednesdays, June-October. Pick-up at farmstand or Anacortes Hospital.	
Seattle Tilth Produce	Page 28
Vegetables, eggs, fruit, flowers, honey. 20 weeks, June-October with optional fall share. Multiple pick-up locations in Seattle.	
Skipley Farm	Page 50
Fruit, vegetables, herbs, flowers. Summer share, 22 weeks. Winter share, 5 months & includes vegetables, fruits & cider. Pick-up at farm or delivery in Snohomish & King counties.	
Skylight Farms	Page 50
Vegetables, fruit, eggs. 20 weeks, June 12-October 23. U-Pick for members. Optional 4-week extension through November 20. Pick-up at farm, in Seattle or Kirkland.	
Tahoma Farms	Page 40
Vegetables, fruit & more. 26 weeks, June-Thanksgiving. Fully customizable through web store. Home delivery & community pick-up throughout King, Pierce & Thurston counties.	
Take Root Farm	Page 40
Vegetables, fruit. 20 weeks, June 4-October 15. U-Pick for members Organic produce co-op 32 weeks, October-May. Pick-up at farm.	
Terry's Berries and Veggies Too!	Page 40
Vegetables and fruit, plus salad, flower & bakery shares. Choose year-round or seasonal subscriptions. Pick-up at farm.	
Tonnemakers	Page 29
Fruit. Summer: July 1-September 16. Fall: September 23-November 18. 20 drop-sites throughout greater Seattle area.	
Whistling Train Farm	Page 30
Vegetables. Summer, June-Aug. Fall, Sept-Oct. Winter, Nov-Dec. U-Pick for members. Pick-up at farm, farmers markets or drop-sites in Seattle, Renton, Tukwila.	
Zestful Gardens	Page 41
Vegetables; eggs & meat when available. June-October. Spring, fall, winter and year-round shares on a limited basis. Pick-up at farm or at Tacoma site.	



Clallam County

Nash's Organic Produce



Patty McManus-Huber • Office: 360-681-6274 Store: 360-683-4642
patty@nashsorganicproduce.com • www.nashsorganicproduce.com
4681 Sequim-Dungeness Way, Sequim
Office: Monday-Friday 8 AM-5 PM • Store: Daily, 9 AM-7 PM year-round

For 35 years, Nash's Organic Produce has provided quality food to Olympic Peninsula & Seattle customers. As steward of over 450 acres in the Dungeness Valley, the farm protects open space, preserves wildlife habitat and grows delicious healthy food. Nash's year-round product line includes vegetables (famously sweet carrots!), berries, grain, fresh flour, legumes, seed and pastured pork. These products are available year round at Nash's full-grocery Farm Store in Dungeness, via our CSA & Pork Buying Club and farmers markets in King, Clallam & Jefferson counties. Look for Nash's products at PCC Natural Markets throughout Seattle. Wholesale and restaurant pricing available.



Photo courtesy of Issaquah Farmers Market

Port Angeles Farmers Market



Cynthia Warne • 360-460-0361 • portangelesfarmersmarket@gmail.com
www.portangelesfarmersmarket.com • 125 East Front Street, Port Angeles
Saturdays 10 AM-2 PM, year-round
Wednesdays 10 AM-2 PM, June 18-August 27

The Port Angeles Farmers Market is a community hub where local farmers, artisans and community gather to enjoy the bounty of the Olympic Peninsula while catching up with friends and neighbors. The very best in locally produced foods are available including organic produce, grass-fed meats, local cheeses, artisan bread and specialty items like pickles, salsa and honey. Offering two markets a week in the summer, we are a popular destination for locals and visitors alike and one of the few farmers markets in Washington State open year-round. A trip to Port Angeles isn't complete without a stop at "The Market!"



Photo courtesy of Early Bird Farm



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Clallam and Island County

Sequim Farmers Market



Lisa Bridge • 360-460-2668
manager@sequimmarket.com • www.sequimmarket.com
Corner of Sequim Avenue and Washington Street, Sequim
Saturdays 9 AM-3 PM, May 3-October 25

The Sequim Farmers Market is a lively downtown happening where growers, artisans, great food and live music come together. The Dungeness River Valley's rich soil makes for fabulous produce and you will find a great variety of functional and wearable gifts. Our artisans offer hand-spun wool, hand thrown pottery, fantastical gnome homes, up-cycled clothing, unique jewelry and more. Local farmers bring more than just the usual fare; you'll find locally milled flours for baking, grass-fed pork, loads of berries, honey & all the vegetables you can eat! See our website for information on weekly music offerings and events.

3 Sisters Market



Jessica Muzzall or Shelly Muzzall • 360-678-5445
jessica@3sistersfamilyfarms.com or shelly@3sistersfamilyfarms.com
www.3sistersfamilyfarms.com
779 Hollbrook Road, Coupeville • Daily 10 AM-6 PM

3 Sisters Market is a store operating seven days a week for your convenience. We are located on Highway 20 in the old San de Fuca fire station. Our store offers local products including 3 Sisters beef, pork and eggs. We also have many other items that are grown or made on Whidbey Island including fresh veggies, jam, spices, fresh pies, bread, coffee & more. 3 Sisters is a 100-year old farm that practices sustainable farming. It has been our policy for generations to guarantee, "Our good taste comes naturally."

Bayview Farmers Market



Sharon Warwick • 360-321-4302 • pihqahiak6@gmail.com
www.bayviewfarmersmarket.com • Highway 525 and Bayview Rd, Langley
Saturdays 10 AM-2 PM, April 26-October 25

The largest market on Whidbey Island, Bayview Farmers Market features more than 50 vendors selling a fantastic selection of local fresh vegetables, fruit, flowers, cheeses, breads, pastries, cakes, pies, jam, honey, artisan crafts & more. In spring, find local plant starts, in summer find everything local for a special meal or party. In the fall, you'll catch the best of the year - real seasonal bounty. If visiting beautiful Whidbey Island for a few days, start your weekend the way the locals do - at the Bayview Farmers Market. Holiday Market 11/29, 12/6, 12/13 & 12/20 at Bayview Farm & Garden.

Greenbank Farm



360-678-7700 • gbfarm@greenbankfarm.com • www.greenbankfarm.org
765 Wonn Road, Greenbank • Year-round, call or see website or Facebook
Farm & Flea Market: Sundays 11 AM-3 PM, June-August

Greenbank Farm is a community-owned farm at the heart of scenic Whidbey Island. We host year-round activities and welcome all to the farm. Enjoy walking trails offering water and mountain views; go bird watching over wetlands, fields, forests & gardens; visit the Organic Farm School fields where the farmers raise vegetables, seed and cover crops plus sheep, poultry and bees. Stroll through art galleries, or visit the cheese shop, cafe and Farm Shop for a wonderful selection of local and regional wines. Rent our historic 100-year-old dairy barn for special events. Subscribe to our CSA program. CSA work trade available.

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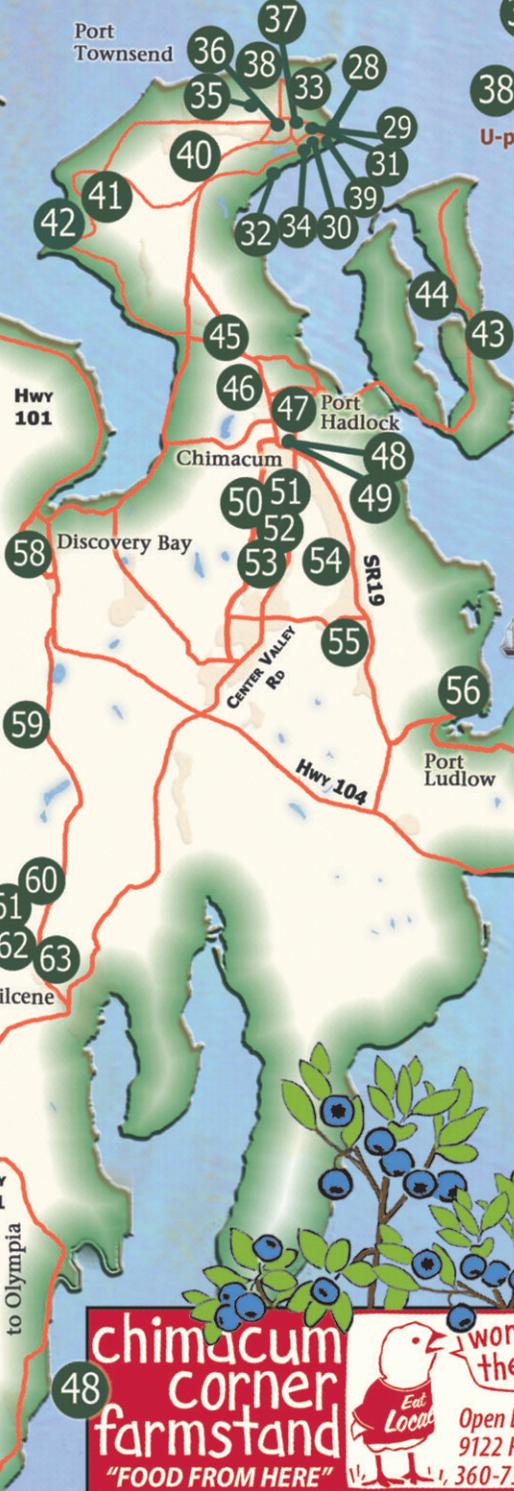
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Island, Jefferson and King County



Photo courtesy of Nash's Organic Produce

21 Acres



Deb Sternagel • 425-481-1500 • deb@21acres.org • www.21acres.org
13701 NE 171st Street, Woodinville
Hours vary; see website for seasonal market hours, classes and activities

21 Acres Center for Local Food and Sustainable Living is an agricultural and environmental learning center with a farm market selling local, sustainably grown products. Shop the market, visit the green-built LEED Platinum Center and rediscover the heritage of our region while learning about local food systems and leading sustainable design technologies and systems. The Center supports the organic certified farm, food hub, school and commercial kitchen providing a vast array of services to the community, ranging from helping families learn how to cook healthier meals to determining how to bring homemade recipes to market for commercial sale.

Lavender Wind Farm



Sarah Richards • 360-544-4132
info@lavenderwind.com • www.lavenderwind.com
Farm: 2530 Darst Road, Coupeville, Daily 10 AM-5 PM, June-August
Town Shop: 15 Coveland Street, Coupeville
Monday-Saturday 9 AM-6 PM, Sunday 10 AM-6 PM, year-round

Spend the day on beautiful Whidbey Island during blooming season at our U-Pick lavender farm. With a view of the Olympic Mountains and Strait of Juan de Fuca, you will find nine acres of lavender fields and lavender labyrinth to wander. Take home plants for your garden and lavender products from our farm store. Visit our retail store where you can watch us make our products or bake our breads and cookies, and where we offer classes and have all our products available for purchase plus other local farm & art items. The farm and town shop are within Ebey's Landing National Historic Reserve.

South Whidbey Tilth Farmers Market



Kirsten Clauson, Market Manager • 206-818-1859
market@southwhidbeytilth.org • www.southwhidbeytilth.org/market
2812 Thompson Road, Langley • Sundays 11 AM-2 PM, May 4-October 26

Now in our 43rd season, our non-GMO market is on the campus of South Whidbey Tilth. Set on a grassy area with picnic tables and children's play area, you'll find fresh local organic produce, unique artisan crafts, baked goods, eggs, honey, soaps, bedding plants, nursery stock, fresh flowers, concessions and more. Enjoy live music and educational workshops. The market is a member of WSFMA. Dogs on leash are welcome, plenty of parking. More than just a market, the campus includes gardens, orchard, trails through meadows and woodlands. Turn when you see the scarecrow!

Port Townsend Farmers Market



Will O'Donnell • 360-379-9098 • info@jcfmarkets.org • www.jcfmarkets.org
Tyler Street between Lawrence and Clay, Port Townsend
Saturdays 9 AM-2 PM, April 5-October 25
Sat 10 AM-1 PM, Nov 1-Dec 20 • Wed 2 PM-6 PM, July 2-Sept 17

The Port Townsend Farmers Saturday Market is one of the largest small town markets in the nation, with over 70 vendors on Saturdays and featuring an amazing variety of farmers and produce, sustainable meats and fish, artisan breads and cheeses, pickles, chocolates, coffee, pastries, ciders, flowers, plants and some of the best arts and crafts and music in the Northwest. Wednesday are intimate and food and farm only - a favorite summertime activity for locals and visitors alike. Music every week and an outdoor courtyard and restaurant next door!

Auburn International Farmers Market



Joanne Macnab • 253-266-2726
jmacnab@auburnwa.gov • www.auburnfarmersmarket.org
Auburn Sound Transit Plaza, 23 A Street SW, Auburn
Sundays 10 AM-3 PM, June 8-September 21

The Auburn International Farmers Market boasts more than 50 vendors featuring a variety of locally grown, farm fresh fruit, vegetables, meat, honey and baked goods. Beautiful flowers, nursery stock, handmade crafts and artwork from local artists. Listen to live music, enjoy guest chef demonstrations featuring farm fresh ingredients, children's activities and classes on health, nutrition and gardening. Bring your questions to our Master Gardener and enjoy hot, delicious foods. Free parking in the Auburn Station Plaza garage. Handicap accessible. Visit our website for special event days for the whole family.

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Ballard Farmers Market



Judy Kirkhuff or Gil Youenes • 206-782-2286
sfmmarketmaster@gmail.com
www.ballardfarmersmarket.wordpress.com
5300 Ballard Avenue NW at the corner of 22nd Ave NW & Ballard Ave NW
Sundays 10 AM-3 PM, year-round

Ballard Farmers Market, multiple award winner and always evolving, has a style reminiscent of the street markets of Europe. Recognized for featuring Washington's finest farmers, fishers and food artisans who offer extraordinary varieties of foods made with Washington ingredients. You'll find goat, sheep and cow dairy products, eggs, meats, tree fruit, berries, flowers, seafood & shellfish, saffron, herbs, honey, handmade pastas, candy, baked goods, teas, mushrooms, wild foods like sea beans, truffles & nettles. Taste local ciders and wines, discover handcrafted, one of a kind gifts, while you enjoy the surrounding family owned businesses along historic Ballard Avenue for the day.

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BarnPlace



Lila Chapman • 206-940-1058 or 425-213-9427
barnplacefarm@gmail.com or costumebarn@gmail.com
www.barnplace.com • 16708 140th Place NE, Woodinville
See website for seasonal hours

Visit Woodinville's 1939 historic red barns and schedule overnight farm-stays. Rent BarnPlace activity buildings and grounds to host family gatherings and special events. Naturally grown & produced fruits, vegetables, jams, jellies, handcrafts, hand-spinner's fleece and farm fresh eggs and sustainably and humanely raised lamb. Enjoy tours and enroll in classes & workshops (heirloom gardening, canning and preserving foods, wool felting, spinning, weaving). Trained WSU Livestock Advisors/4-H Leaders. BarnPlace buildings & grounds are open by appointment to small groups & youth tours. Rent individual or full production theatrical quality costumes from The Emperor's New Clothes costume shop located at the farm.

Bellevue Farmers Market



Lori Taylor • 425-454-8474
fresh@bellevuefarmersmarket.org • www.bellevuefarmersmarket.org
Thursdays: Bellevue Presbyterian Church
1717 Bellevue Way NE, 3 PM-7 PM, May 15-October 16
Saturdays: Compass Plaza
6th & 106th Avenue NE, 10 AM-3 PM, June 7-November 22

Committed to offering the freshest and finest farm products direct from the hands that grew it. Our markets showcase the best of Washington produce, meat, dairy and artisan foods. You will find organic grass-fed beef and pork, berries, eggs, honey, cheese, flowers, fish, yogurt, lamb, poultry, baguettes, pies, jam, wine and ciders. Known as a community gathering place, relax and enjoy our lunch/dinner venue with music and locally sourced market cuisine. FREE PARKING at BOTH locations. Directions and special events at www.bellevuefarmersmarket.org.

Burien Farmers Market



Debra George • 206-941-7199
debrageorgemi@aol.com • www.discoverburien.com
427 SW 152nd Street, Burien • Thursdays 11 AM-6 PM, May 1-October 30

Averaging 45 vendors each week, the Burien Farmers Market serves up a culinary bounty of fresh, off-the-vine fruits and vegetables, honey, baked goods and more, including vibrant flowers, nursery stock and handcrafted items by local artisans. Catch live tunes while dining al fresco with tasty eats from the market's hot dog cart and vendors. Washington State farmers grow the market's farm-fresh produce; most are local, plus a few from Eastern Washington. We are located in Burien in our new Town Square at 5th Place SW & SW 152nd Street, seven minutes west of Sea-Tac International Airport. Free on-street parking.

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Bybee Farms



Jayne & Steve Bybee • 425-888-5745 or 425-888-5683
sbybee4@comcast.net • www.bybee-farms.com
42930 SE 92nd Street, North Bend
Daily 9 AM-8 PM in season, approximately last week in July
to mid-September. Call or see website for current information.

Located two miles from North Bend at the base of Mt. Si, get back to nature and watch for elusive mountain goats while U-Pick the biggest, freshest berries. Six varieties of U-Pick blueberries, some raspberries & fresh picked vegetables available. Email or call 425-888-5745 if you have questions about directions, weather or picking conditions; once we open our season we only close to let berries ripen or if there is extremely bad weather. Ask about our minimal input, sustainable growing methods. From downtown North Bend take Ballarat Avenue North out of town & watch for the U-Pick signs along the way.

Camp Korey at Carnation Farm



Rosy Smit or Sheryl Watts • 425-844-3173
rsmit@campkorey.org or swatts@campkorey.org • www.campkorey.org
28901 NE Carnation Farm Road, Carnation
By appointment, see website for special events

Part of the Serious Fun Children's Network founded by Paul Newman, Camp Korey is located on historic Carnation Farm, offering programs for children living with serious illnesses. By appointment, this 818 acre certified organic farm offers visitors school field trips, special events, volunteer projects, farm to table dinners, workshops, tours, corporate retreats and private events with all proceeds supporting the Camp. Public events for 2014 include Family Day on June 1, a Farm to Table dinner "in the field" on August 16 and our annual Fall Festival, October 17-19 with pumpkins, hayrides, live music, cooking demos, farm animals, kid's activities and more.

Canter-Berry Farms



Clarissa Metzler Cross or Doug Cross • 253-939-2706
cbfdoc@prodigy.net • www.blueberries4u.com
19102 SE Green Valley Road, Auburn
U-Pick: Daily, 8 AM-6 PM in season see website for availability
Farm Store: Fri-Mon, 10 AM-6 PM year-round, open daily Nov 28-Dec 24

This is the 60th anniversary of our farm. Our historic farm has been family owned since 1954. We cultivate BLUEBERRIES and raise American Saddlebred Show Horses. U-Pick BLUEBERRIES & U-Cut DAHLIAS & ZINNIAS in season. Our BLUEBERRY Wine, Jam, Syrup, Vinegar and Chutney are available along with other BLUEBERRY gifts in our Farm Store year round. Frozen packs of BLUEBERRIES available October-May. Order on website or by phone. Farms tours by appointment. We are located close to Flaming Geyser State Park and next to Metzler County Park. Come visit our farm and see our famous barn that built in 1879!

Carnation Farmers Market



Lindsay Nessel • 425-765-8764
info@carnationfarmersmarket.org • www.carnationfarmersmarket.org
Corner of Bird and Stossel Streets, Carnation
Tuesdays 3 PM-7 PM, May 6-November 25

Shop rain or shine in downtown Carnation under our beautiful new market shelters. Located just minutes from Redmond, this jewel of a market draws weekly shoppers from around the region. Your basket will be brimming with locally grown farm-fresh vegetables, orchard fruit, wood-fired bread, dairy, cheese, meat, seafood, pastries, varietal honey, prepared foods, plants and flowers. Enjoy seasonal events and celebrations, Music on the Grass, children's activities, cooking demos and our famous sidewalk chalk artist. Children, elder, bicycle and dog friendly. Visit Carnation's shops and restaurants for Tuesday Farmers Market specials.



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Photo courtesy of Pike Place Market

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Jerry & Aimee Sherrill • 425-888-2155
info@dahliabarn.com • www.dahliabarn.com
13110 446th Avenue SE, North Bend
Dahlia Tuber Sales: Sat & Sun, 11 AM-5 PM, first 3 weekends in May
U-Cut Gardens: Saturday & Sunday, 10 AM-5 PM, September

Farm Direct Dahlia Tubers, Dahlia Cut Flowers, Perennials and U-Cut Dahlia Gardens! Order your dahlias year round from our website or take a scenic drive to North Bend to our Dahlia Tuber Sale held weekends in May. U-Cut gardens open the weekend AFTER Labor Day in September! \$10 per dozen stems. Visiting us when the U-Cut gardens are open is a great way to shop for dahlias you'd like to grow in your garden. Every dahlia row has signage, pricing and is very organized. Please check our website for specific opening dates/times. See us at the NW Flower & Garden Show every February.

Des Moines Waterfront Farmers Market



Rikki Marohl • 206-650-3383 • market@dmfm.org • www.dmfm.org
22307 Dock Street, Des Moines
Saturdays 10 AM-2 PM, June 7-October 25

Des Moines Waterfront Farmers Market is a destination location for many locals of the Des Moines area, who make the market a weekly haven to catch-up with friends. A bounty of local farmers, mouth-watering food vendors and unique artisan booths are located at the north end of the Des Moines Marina within walking distance of downtown. Our market is the perfect place to grab a delicious lunch, listen to festive jams from a blanket on the grass or take in breathtaking views of the Puget Sound and Olympic Peninsula. Shop for seasonal fruits, vegetables, gorgeous floral bouquets plus fresh bread, jams & cheeses.

Dog Mountain Farm



Cindy & David Krepyk • 425-333-0833
farmer@dogmtfarm.com • www.dogmtfarm.com
7026 Tolt Highlands Rd NE, Carnation • Daily 10 AM-6 PM or by appt

Where fine food begins! We grow food that is better for you and the environment and are committed to reconnecting people to the land, the seasons and the food they eat. We offer many ways to experience farm life and gain a deeper understanding of the food system that nourishes you and your family. We offer farm dinners, "Locavore Lunches," year-round CSA with home delivery and B&B farm stays plus Young Farmer's Day Camp & Culinary Traditions classes. Farm tours, activities and farm rentals are customized to meet the interests of the group. Farm and its facilities can be rented for your special occasion.

Dr. Maze's Farm



Roger Calhoon • 425-753-0329
thedr@drmazesfarm.com • www.drmazesfarm.com
15410 NE 124th Street, Redmond • See website or call for seasonal hours

Come on down to Dr. Maze's Farm for Pumpkins, Mazes, Botanicals, Farm Fun, Lavender and more! Explore farmyard activities, greet goats and alpacas, shop the farmstand, and take a hayride. Don't miss lavender harvest in July. In fall, get lost in our field maze and choose from our 40 varieties of pumpkins and winter squash, plus gourds, cornstalks and other fall decorations. Special programs for Farm Tots and groups. Visit Dr. Maze's Botanicals for our herbal teas, essential oils, mists and other botanicals from plants grown here at the farm. Watch for our new online store. We use organic methods.

Carpinito Brothers Farm



Leona Reinhardt • 253-854-5692
info@carpinito.com • www.carpinito.com
Farm Store: 1148 Central Avenue North, Kent
Pumpkin Patch: Corner of 277th Street & West Valley Highway, Kent
See website for hours

Carpinito Brothers Farm has been family owned and operated for over 40 years, all our farm fresh produce is grown locally in the fertile Green River Valley. Visit our summer produce market where you'll find truckloads of fresh, seasonal produce arriving daily. U-Pick Pumpkin Patch & Corn Maze open every day in October. During spring and summer our large garden center offers Carpinito grown vegetable starts, flowers, shrubs, trees, bark, topsoil and other landscaping products. In December, we have a giant selection of premium green and flocked Christmas trees. See website for directions to retail market and U-Pick Pumpkin Patch.

Cottage Gardens Blueberry Farm



Tim Johnson • 425-947-4523 • tmjohnson01@frontier.com
14510 Kelly Road NE, Duvall
Season is mid-July to mid-September, call for hours

We offer nine varieties of blueberries that ripen from mid-July through September. In August, a large U-Cut sunflower garden with many varieties and colors is available for beautiful bouquets. We have a pond, berry fields and acres of woods with deer, birds and other wildlife. First pickers in the morning are likely to share the field with several deer. Containers are provided. We hope to see you this summer!

Crossroads Farmers Market



Roz Liming • 425-644-1111
farmersmarket@crossroadsbellevue.com • www.crossroadsbellevue.com
Crossroads Bellevue Shopping Center, 15600 NE 8th Street, Bellevue
Tuesdays Noon-6:30 PM, May 27-October 7

A gathering of exceptional vendors with freshly harvested produce, specialty products, and more. Lively music provided each week for your enjoyment. Plenty of free, easy parking. Stop by, meet the farmers, and relax while you pick up the best local produce around. Not in a hurry? Sit for a while and enjoy the music, people watching and food. Fruits, vegetables, plants, coffee, pasta and more! Located in the east parking lot of Crossroads Bellevue Shopping Center. Do all your shopping and enjoy the market with us! Friend us on Facebook for regular updates on what is fresh and happening at the market.

King County

Duvall Farmers Market



Jeni Halton • info@duvallfarmersmarket.org • www.duvallfarmersmarket.org
Brown Street between NE Ring & NE Richardson, Duvall
Thursdays 3 PM-7 PM, May 1-October 9

The Duvall Farmers Market is nestled in the scenic Snoqualmie Valley in the charming town of Duvall. Visit the market & you will find a variety of locally grown seasonal vegetables, fruits, pastured eggs, butter, cheeses, honey, berries, homestead jams, artisan breads & sweet treats, along with wood-fired pizza & gourmet foods, handmade furniture & jewelry. Enjoy a variety of special events including live music, children's activities and chef demos. After the market, take a stroll through the many shops and restaurants located in and around historic Duvall, which celebrated its centennial in 2013! We are pet, stroller and wheelchair friendly.

Federal Way Farmers Market



Karla • 253-261-8157 • federalwayfarmersmarket@yahoo.com
www.federalwayfarmersmarket.com
1701 South 320th Street Federal Way
Saturday 9 AM-3 PM, May 10-October 25

Enjoy festive outdoor shopping! Take home fresh fruits and vegetables direct from the farmer, plus fresh cut flowers, bakery products, honey, coffee, local crafts, jewelry, birdhouses, pottery, candles and more. Nursery vendors offer hanging flowers, plants, vegetables starts. Master Gardeners always on site. Enjoy snacks, breakfast and lunch items in covered eating areas while listening to live music. Special event days for the whole family, see event calendar and vendor information on website. Plenty of parking and handicap accessible. Directly off I-5, exit on 320th Street, go west, in the Sears parking lot. Pet friendly.

First Light Farm



Jane & Don Reis or Ariana de Lena • 206-719-8602
firstlightfarm@earthlink.net • www.firstlightfarm.wordpress.com
8617 Ames Lake-Carnation Road NE, Carnation
U-Pick: Thursday-Sunday 11 AM-6 PM, May-October
See website or Facebook for other events & activities

First Light Farm is a family-friendly environment where you can slow down and enjoy the beauty of the Snoqualmie Valley. Purchase sustainably grown produce at the farm stand, pick your own veggies, herbs & flowers, grow your own food by leasing a "mini farm," picnic at the lake, or participate in seasonal farm events. People who stop at the farm often stay for hours delighting in the serenity of the land and enjoying talking with the other families and friends who stop by. At First Light Farm, we believe that healthy families and healthy communities start with healthy soils.

Goose and Gander Farm



Meredith Molli • 206-755-8905
gooseandganderfarm@gmail.com • www.gooseandganderfarm.com
Fall City • Visit our website for hours and special events at the farm!

Goose and Gander Farm is a mixed vegetable farm on the banks of the Snoqualmie River, owned and operated by Meredith Molli and Patrick McGlothlin and their lively flock of geese. We grow a diverse selection of heirloom vegetables, herbs, flowers & eggs (duck & chicken) for customers in the greater Seattle area through a weekly CSA, farmers markets & restaurants. We are passionate about the food we grow & supporting a truly local and sustainable food system by connecting those in our community directly to clean, healthy food. Honey, eggs, pastured pork & chicken available to CSA shareholders. Wholesale & restaurant pricing available.

Crossroads FARMERS MARKET

Where the farm meets the neighborhood!

Enjoy fresh Washington produce, flowers, food, and fun. Live music fills the air and a local nonprofit community organization is featured each market day. There are contests and recipes all season long.

Want to know when to expect those peaches or any of your other favorite produce? Check our facebook page for featured vendors and to see what's new each week.

**TUESDAYS
12:00-6:30 PM
2014 SEASON
BEGINS MAY 27TH**

The Crossroads Farmers Market accepts credit, debit and EBT cards.

Like us on facebook

15600 NE 8th • Bellevue WA 98008 • crossroadsbellevue.com

NE 8TH ST
156TH AVE NE

Dog Mountain Farm

"Where fine food begins."

We offer many ways to experience farm life and gain a deeper understanding of the food system that nourishes you and your family.

- Year-round Whole Diet CSA
- Day camp, B&B, tours, classes

www.dogmtnfarm.com

Harvold Farm



Nancy Harvold • 425-333-4185 • nharvold@yahoo.com
 5207 Carnation-Duvall Road NE (SR 203), Carnation
 Strawberry U-Pick: Monday-Saturday, 8 AM-8 PM
 Raspberry U-Pick: Hours vary, call or request e-mail notification

We want our customers to have a good experience with easy to pick, plentiful berries. Our farm is U-Pick only; you will not be gleaning behind commercial pickers. Take home containers provided at no charge. Strawberry varieties are Puget Reliance & Shuksan; raspberries are Tulameen. Children welcome with adults. No pets allowed in the fields. Harvest time for strawberries is mid-June thru first week of July. Raspberry harvest approximately July 5 until mid August. Strawberries are usually very plentiful; raspberries are often picked out early in the day. Arrive early or call before you drive out. CASH ONLY. Closed Sundays & July 4.

Issaquah Farmers Market



Jera Gilmore or Cynthia Wright • 425-837-3311
issaquahfarmersmarket@issaquahwa.gov • www.issaquahwa.gov/market
 1730 10th Avenue NW, Issaquah
 Saturdays 9 AM-2 PM, April 19-October 11

Visit the largest farmers market on the Eastside for "A FRESH EXPERIENCE." Shop for farm fresh fruits and vegetables, organic produce selections, vivid floral bouquets, nursery plants, handmade arts and crafts and scrumptious food at more than 100 vendor booths weekly! Enjoy our weekly themed activities in the Courtyard including musical performances, professional cooking demonstrations, master gardener displays and featured leisure and hobby interest booths. The Market is held rain or shine at the historic Pickering Barn across the street from the Issaquah Costco. For market information visit www.issaquahwa.gov/market or call 425-837-3311. Sponsored by Issaquah Parks & Recreation.

Jubilee Biodynamic Farm



Erick & Wendy Haakenson • 425-222-4558
jubileefarm@hotmail.com • www.jubileefarm.org
 229 West Snoqualmie River Road NE, Carnation
 CSA Pickup: Tuesday & Friday Noon-6 PM, Saturday 10 AM-2 PM
 Harvest Celebration: Saturday & Sunday 10 AM-5 PM, October

Located in the heart of Washington's beautiful Snoqualmie Valley, Jubilee Biodynamic Farm has been providing the community with fresh fruits, vegetables and meat free from pesticides and herbicides for 18 years. Jubilee's produce is available through its CSA subscription program, in which you can support the farm by committing to purchase shares of its produce for a season. All of the produce we provide in our CSA grows on our farm using biodynamic methods. We also feature Farm School for our members' children during July and August. This activity helps children to learn about what goes on at the farm and to have fun!



Photo courtesy of Port Townsend Farmers Market



Dog Mountain Farm, photo courtesy of Audra Mulkern Photography



FULLANTHROPY

At the FareStart Restaurant, every meal helps fund culinary job training and support for disadvantaged people in our community. Giving back has never been so easy...or so delicious.

Enjoy three amazing courses for \$29.95 every Thursday evening at Guest Chef Night.



FARESTART
 Great Food. Better Lives.

7th & Virginia
www.farestart.org

King County

Kent Farmers Market



Kent Lions Club • 253-486-9316
kentlions@gmail.com • www.kentfarmersmarket.com
2nd & Smith Avenue, next to the Kent Library and Town Plaza Park, Kent
Saturdays 9 AM-2 PM, June 7-September 27

Welcome to another Kent Lions community service project and one of King County's oldest farmers markets. Our open-air market is located at Kent's Town Plaza Park and is open rain or shine. Buy local farm fresh vegetables and fruit directly from a broad range of Washington State farmers. Find local honey, meat, cheese, fresh baked goods, and prepared items. Look for unique handcrafted items, kettle corn, fudge and food vendors. Enjoy live entertainment throughout the season. Great time for families! Dogs are welcome if on a leash and controlled. We are closed July 12 during Kent Cornucopia Days July 10-13.

Kirkland Wednesday Market



Jeni Halton • kirklandwednesdaymarket@gmail.com
www.kirklandmarket.org
Marina Park, Kirkland • Wednesdays 2 PM-7 PM, June 4-September 24

As you stroll through booths overflowing with fresh, locally grown produce, delicious fruits and berries, feel free to sample the many varieties of sweet jams, savory sauces and pickled goods. Take in the sweet smell of vibrant flowers and mouth watering aromas from freshly prepared food. Browse local artwork and artisan crafts while enjoying live music. Don't forget to buy your Washington raised meats, eggs, and cheeses, then learn how to cook your delicacies at one of our chef demos while your children create memories at our kids booth. As the sun sets out over the water, carry your treasures home to enjoy all week long.

Lake Forest Park Farmers Market



Constance Perenyi or Christina Martin • 206-366-3302
programs@thirdplacecommons.org • www.thirdplacecommons.org
17171 Bothell Way NE, Lake Forest Park
Sundays 10 AM-3 PM, May 11-October 12

Celebrating our 10th year and listening to our customers, we have changed our hours, now 10 AM-3 PM. Our market features Washington State fresh grown produce and locally produced food. We are located in the lower lot of the Lake Forest Park Towne Centre at the intersection of Bothell and Ballinger Way. Follow us on Facebook to find out what is fresh at the market and keep up with our special events. Our annual Craft Day featuring local artisans is on Sunday, July 13.

Madrona Farmers Market



Judy Kirkhuff or Gil Youenes • 206-782-2286
sfmmarketmaster@gmail.com
www.madronafarmersmarket.wordpress.com
1126 Martin Luther King Jr. Way at corner of E. Union & MLK Way, Seattle
Fridays 3 PM-7 PM, May 16-September 26

Centrally located near the Madrona, Madison Park, Central Area, Capital Hill, Leschi and Mt Baker districts, this lively outdoor market reflects the diversity of the surrounding neighborhoods. We feature Washington's finest farmers, ranchers, and food artisans offering an extraordinary variety of handmade, locally grown foods. You'll find goat, sheep and cow dairy products, eggs, tree fruit, berries, flowers, seafood, herbs, nuts, pastas, candy, baked goods, and mushrooms and meats. Taste local ciders & wines and get your gardening plants. Find what's fresh in our blog and join us when local chefs share their secrets to preparing delicious meals from seasonal market produce.

Fresh is on the go!

Get the app at pugetsoundfresh.org



Maple Valley Farmers Market



Victoria Laise Jonas • 425-463-6751
info@maplevalleyfarmersmarket.org • www.maplevalleyfarmersmarket.org
25700 Maple Valley-Black Diamond Road SE, Maple Valley
Saturdays 9 AM-2 PM, June 21-October 4

Maple Valley Farmers Market "It's the Saturday Morning Place to Be!" Conveniently located at Rock Creek Elementary School, our vibrant outdoor market is a perfect Saturday destination. We offer only products from Washington State seasonal farmers and ranchers including fresh picked fruits & vegetables, grass-fed beef, cheese, eggs, bread and baked goodies, honey, flowers & prepared foods. Cooking demos, live entertainment (including busking opportunities), live animal exhibits, special events & seasonal celebrations throughout our season. Artisan handcrafted quality items. Free pet sitting available while you shop. Master Gardeners. MVFM is a 501c3 non-profit organization. See website for up-to-date weekly special events.



SATURDAYS, 10AM-3PM

APRIL 5-DEC 20 2014 AND
JAN. 17, FEB 14 AND MAR 14 2015
1100 RAILROAD AVE, DOWNTOWN

WEDNESDAYS, 12PM-5PM

JUNE 4-SEPT 24 1207
10TH STREET, FAIRHAVEN

LIVE MUSIC, CHEF IN THE MARKET DEMOS, KIDS VENDING DAYS AND MORE!

BELLINGHAMFARMERS.ORG



King County

Mercer Island Farmers Market



Patty Spahr • 206-235-1185
info@mifarmersmarket.org • www.mifarmersmarket.org
7700 SE 32nd Street between 77th Ave SE & 78th Ave SE, Mercer Island
Sundays 10 AM-3 PM, June 8-October 12 • Harvest Market: November 23

Our vibrant market is the perfect Sunday destination! Enjoy live music, food samples, special events, Master Gardeners and the main attraction: Washington State farms! MIFM offers local fruit, vegetables, grass-fed meats, fresh salmon, cheese, dairy, baked goods (gluten-free too!), fresh flowers & specialty items such as salsa, jams, honey, pickles and pasta. Come for lunch or take home deliciously prepared foods and desserts. Located in the heart of Mercer Island adjacent to Mercerdale Park with easy access off I-90 & plenty of free parking. Only trained service animals allowed in market area. Pet sitting available! No market July 13 or August 3.



Duvall Farmers Market, photo courtesy of Audra Mulkern Photography

Mezza Luna Farms



Ian Fels • 206-446-7469
farmerfels@mezzalunafarms.com • www.mezzalunafarms.com
10340 Carnation-Duvall Road, Carnation • Please call for hours

Founded in 2012 by the husband and wife team of Ian "Farmer Fels" and Victoria Roos, Mezza Luna Farms is located near Duvall in the fertile Snoqualmie Valley. We focus on growing a wide range of heirloom vegetables such as Riesenstraube Cherry Tomatoes and herbs like lemon balm and thyme for CSA members in the greater Seattle area. Members pick up from our home office in Seattle. We are strong supporters of organic agricultural practices and do not use pesticides or herbicides. We believe people should be well traveled, not their food. Please see website about our summer CSA membership, which runs June-October.

Mosby Farms



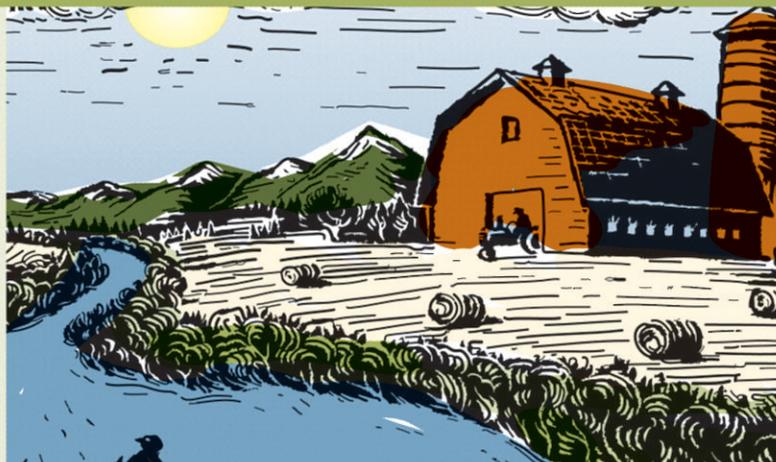
Burr & Rosella Mosby
Farmstand: 253-939-9431 • Farm Office: 253-939-7666
farmstand@mosbyfarm.com • www.mosbyfarm.com
12754 SE Green Valley Road, Auburn
Daily 9 AM-6 PM, April-October

Save the freshness of Mosby Grown vegetables from the beautiful Green River Valley. Before you meander down Green Valley Road to Flaming Geyser State Park, shop for locally grown produce, gourmet food, cheese, bread, dairy and Northwest wines and brews. Enjoy Mosby's own certified organic produce and pick up some goodies in the farmstand, 'Borrow-A-Basket and picnic on our grounds. Our Rhubarb Fest is May 3. Take in some music and sample rhubarb recipes. See you in October at our Pumpkin Patch and Corn Maze, see website for event details.

King Conservation District Helps Landowners Protect & Enhance Natural Resources

Look in the *2014 Farm Guide* for farms that have received stewardship services from the King Conservation District.

21 Acres	Jubilee Biodynamic Farm
BarnPlace	Oxbow Farm & Education Center
Camp Korey	Rockridge Orchards
Canter-Berry Farms	The Root Connection
Dog Mountain Farm	Serres Farm



The King Conservation District is a non-regulatory public agency that promotes sustainable uses of natural resources through responsible stewardship.

www.kingcd.org

KCD
King Conservation District

King County

Neighborhood Farmers Markets – Seattle



Chris Curtis • 206-547-2278
info@seattlefarmersmarkets.org • www.seattlefarmersmarkets.org
Seven market locations, Seattle
See website for individual market hours & locations

The Neighborhood Farmers Market Alliance organizes seven award-winning farmers markets in Seattle including three open year-round: University District, West Seattle & Capitol Hill Broadway. Seasonal markets include Columbia City, Lake City, Phinney & Magnolia. These farmer-and food-only markets offer the widest selection of local, sustainably-produced meats, poultry, eggs, seafood, cheeses, fruits, vegetables, fresh herbs, mushrooms, ciders, wines, preserves, artisan baked goods, cut flowers, nursery stock and more - all fresh from the farmer/producer to you. Cooking demos, special events and kid's activities throughout the season. The NFMA is a 501c3 non-profit organization with a mission to support and sustain Washington family farms.

Nelli Farms



Charles Goudy • 206-799-5099 • husky94@hotmail.com
19995 West Snoqualmie River Road NE, Duvall
Hours by appointment

Our farm raises sustainably grown heirloom veggies and heritage animals including Berkshire pork, chicken eggs, turkeys and Muscovy ducks. All our animals are on pasture, which is healthier for consumers and the animals. The farm is an old pasture-raised dairy farm that never accepted animal byproduct feeds and stayed with plant-based feeds. The same family has owned the land since being cleared a century ago. We don't spray or add synthetic fertilizers and we use non-GMO feed and seed. You can find our products in local shops and farmers markets. Visit us on Facebook for availability & a listing of shops and farmers markets.



Photo courtesy of Mosby Farms



Photo courtesy of Duvall Farmers Market

North Bend Farmers Market



Minna Rudd • 425-831-1900 • mrudd@siviewpark.org
www.siviewpark.org/farmers-market.phtml
400 SE Orchard Drive, North Bend
Thursdays, 4 PM-8 PM, June 12-September 11

North Bend Farmers Market is located at Si View Park in the heart of town with a spectacular view of Mount Si. Enjoy small town atmosphere while shopping for delicious farm fresh produce, organic goods, specialty products, gorgeous flowers, tasty prepared foods & handmade arts & crafts. Master Gardeners are on site and ready to answer your plant questions! Bring a picnic blanket and enjoy weekly live music with our Music in the Park series. Concerts start at 6 PM each week. See entertainment schedule on website. Kids will love the new playgrounds on site. We are pet friendly.

Oxbow Farm & Education Center



Luke Woodward (Farm), Sarah Cassidy (Education),
Bridget McNassar (Native Plant Nursery) • 425-788-1134 • farmers@oxbow.org • www.oxbow.org • 10819 Carnation-Duvall Rd NE, Carnation
See website for Farm Festivals, School Field Trips & Summer Camp
Pumpkin Patch: Thurs Noon-6 PM, Fri-Sun 10 AM-6 PM, opens October 2

Oxbow Farm is a 25-acre organic mixed vegetable farm, native plant nursery and education center teaching kids (and adults) about good, healthy food. Our farm delivers super fresh and tasty produce to chefs, local food co-ops, and the Ballard and Carnation farmers markets and most importantly to our CSA! Our new Native Plant Nursery is growing NW natives using sustainable practices. At Oxbow Ed, farmer Sarah is feeding young minds through school farm adventures & summer camp. Farm Festivals - Spring SowDown on May 4, Harvest HoeDown on September 28 and our Pumpkin Patch in "October." Visit website for details.



Seasonal Festivals & Pumpkin Patch
Farm Adventure School Field Trips
Wildly Fun Farm Camps for Kids
Native Plant Research and Sales
Super Fresh, Hand Harvested CSA!

Oxbow

Organic Farm and
Education Center
in Carnation, WA

LEARN MORE at OXBOW.ORG





Experience

Redmond Saturday Market



The Cadillac of local markets celebrates its 39th season!

Join us
Saturdays, May - October from
9am-3pm

www.redmondsaturdaymarket.org

Fresh is on the go!

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Pike Place Market



Zack Cook • 206-774-5291

zackc@pikeplacemarket.org • www.pikeplacemarket.org

Pike Place between Pine & Virginia Street, Seattle

Public Market: Open 362 days a year, 9 AM-5 PM

Summer Street Farmers Market: Fri-Sun 10 AM-5 PM, June 20-Sept 28

Pike Place Market is Seattle's original farmers market. Established in 1907, the Market continues the "meet the producer" tradition year-round with farmers selling fresh local fruits & vegetables, locally raised and produced meats, flowers, honey, foraged foods, wine & cider, baked goods & prepared foods on the cobblestone street of Pike Place and inside the historic arcade. Visit Farmers Market info booth for details on cooking demos, classes, Pike Place Urban Garden & more. Enjoy views of Puget Sound and Olympic Mountains as you stroll and shop. Savor the taste of the Pacific Northwest at cafes and restaurants. Parking is easy at the Public Market Garage.

Pike Place Market Express



Zack Cook • 206-774-5291

zackc@pikeplacemarket.org • www.pikeplacemarket.org

Four market locations, Seattle

June 16-October 2, see website for individual market hours & locations

Pike Place Market operates four farmers markets in downtown Seattle: First Hill, Pioneer Square, City Hall and South Lake Union. Each brings fresh local produce from Market farmers to downtown residents and workers and provides an abundant selection of just-picked fruits and vegetables, artisan foods, baked goods, locally raised meat, honey, nuts, preserves and locally grown flowers in a relaxed and friendly atmosphere. Stop by info booth for details on cooking demos, seasonal recipes and more. Learn how to prepare fruits and vegetables that may be new to you and take home a Market tote full of the best produce WA has to offer!

Queen Anne Farmers Market



Hannah Hathaway, Market Manger

206-428-1983 • info@qafma.net • www.qafma.net

West Crockett Street and Queen Anne Avenue, Seattle

Thursdays 3 PM-7:30 PM, June 5-October 16

The Queen Anne Farmers Market is Seattle's only independently run, non-profit farmers market, built by the community for the community. The market takes place every Thursday, June 5-October 16, 2014 from 3:00-7:30 pm at West Crockett Street and Queen Anne Avenue. QAFM features more than 50 vendors, including Washington farms, artisan food producers and street food vendors, as well as a dynamic roster of live music and chef-led events. Stop by to see why *Seattle Weekly* calls QAFM, "the best farmers market in Seattle." www.qafma.net; [Facebook.com/QAFarmersMkt](https://www.facebook.com/QAFarmersMkt); [Twitter.com/QAFarmersMkt](https://twitter.com/QAFarmersMkt).

Redmond Saturday Market



Nicole Wrigley, Director • 425-556-0636

info@redmondsaturdaymarket.org • www.redmondsaturdaymarket.org

7730 Leary Way NE, Redmond

Saturdays 9 AM-3 PM, May 3-October 25

The Cadillac of farmer markets will celebrate its 39th season with 85 vendors weekly! We have organic produce, fruits, berries, cheeses, eggs and meats. We have a great selection of plants, herbs, flowers, breads, jams, honey, fish, nuts and specialty sauces. Enjoy crepes, pizza, tamales, shave ice, popcorn and pastries for lunch. Listen to our live bands every Saturday. Find one-of-a-kind gifts made by local artisans. Zucchini Races, Story Time, Cowboys, Pirates, Hula Dancers, Kids Day and Pet Parades are why we want you to Experience Redmond Saturday Market. Events, entertainment and directions are on are our web site.

Photo courtesy of Bremerton Farmers Market



King County

Remlinger Farms



Will & Diane Hart • 425-333-4135
info@remlingerfarms.com • www.remlingerfarms.com
32610 NE 32nd Street, Carnation
Market: 9:30 AM-6 PM, May-October
Park: 10:30 AM-4:30 PM, May-October, see website for October hours

Welcome to our family farm with over 60 years of sustainable local farming, bringing you fresh produce in our farm market plus seasonal U-Pick strawberries, raspberries, blueberries and pumpkins. Enjoy family fun park with steam train rides, pony rides, mini fair rides, antique car rides, farm animals & live entertainment. Shop the market for our famous pies & preserves, Northwest wines, coffee & gifts. See website for festivals, corporate picnic offerings, catering & events calendar. Reserve your private birthday party, picnic, group corn maze event, spring or fall educational tour and fall festival party room. Cash only in U-Pick fields.

Renton Farmers Market



Carrie Olson • 425-430-7214
info@rentonfarmersmarket.com • www.rentonfarmersmarket.com
Piazza Park, 233 Burnett Avenue South, Renton
Tuesdays 3 PM-7 PM, June 3-September 30

Entering its 13th season, the Renton Farmers Market brings fresh local food and large crowds to the downtown Renton Piazza. We have a wide variety of vendors each week featuring gorgeous cut flowers, baked goods, farm fresh produce and products with delicious prepared and hot foods. Enjoy live music, Master Gardeners, children's activities and the Taste of Renton. Visit our website for a schedule of events. Metro's Renton Transit Center is immediately north of the Market, providing bus access via several dozen routes. Two-hour free parking is available at Renton's City Center Parking Garage; enter on South 2nd Street.

Rockridge Orchards & Cidery Country Market & Beer, Cider & Wine Tasting



Judy & Wade Bennett or Sean McDonald
Market & Tasting Room: 360-802-6800 • Office: 360-825-1962
www.rockridgecountrymkt.com or www.rockridgeorchards.com
40709 264th Avenue SE, Enumclaw
Open daily 9 AM-8 PM, year-round

Fun for all year-round! We specialize in hyper-local in season produce and products. Visit our new Tap Room with 32 local beers. Kids can have a taste of local root beer or sweet cider and take home a free coloring book. Adults can enjoy wine, hard cider & beer tasting and grab a growler of beer or bottle of cider to take home. This fall, we host the second annual Pacific NW Giant Pumpkin Grower's Weigh Off - come admire the Giants! We offer personal or group tours of farm, cidery & winery, orchard and distillery by appointment.



Our chalkboard menu reflects the bounty of the Northwest and the Sicilian tradition of eating with the seasons.
Supporting local agriculture since 1997.
4857 Rainier Avenue S. Columbia City
206.723.2192 www.lamedusarestaurant.com



Photo courtesy of Provisions Mushroom Farm

COME FIND
Fresh, local produce, baked goods, grains, dried fruits and food to-go. Plus, dairy products, including cream and butter from our award-winning sister farm, Cherry Valley Dairy

Fresh | Local | Organic | Sustainable

21 ACRES
growing eating living

21acres.org cherryvalleydairy.com

13701 NE 171st Street, Woodinville | (425) 481-1500 | generalinfo@21acres.org

Root Connection CSA



425-881-1006 • root-coop@hotmail.com • www.rootconnection.net
13607 Woodinville-Redmond Road NE, Redmond
CSA harvests June-October, Farm Store Nursery & CSA pick up hours vary, see website for details

The Root Connection is Washington State's first CSA farm, now in our 27th year. Members pick-up weekly selection of seasonal vegetables and can roam the farm for free U-Pick basil, herbs, flowers & other greens; kids pick in the children's garden. Our produce is chemical and GMO free. CSA season starts first week of June; runs 21 weeks through third week of October. For payment information, harvest chart and share content examples see website. Liberal pickup hours; pick up at farm or drop sites in Lynnwood & North Seattle. For home gardener we grow veggie starts, herbs & tomato plants.

Sammamish Farmers Market



Dana Van Reeth Thorn • 425-681-4910 or 425-681-4255
manager@sammamishfarmersmarket.org
www.sammamishfarmersmarket.org • 801 228th Avenue SE, Sammamish
Wednesdays 4 PM-8 PM, May 21-October 1

Known to be one of the cleanest and friendliest Markets in King County, this family community market is located in the heart of Sammamish. Fresh fruit, vegetables, eggs, honey, baked goods and flowers are just a few of the delights you will find. Enjoy dinner and great music/entertainment on the lawn then gather your produce to prepare fresh meals at home for the rest of the week. Kid's crafts & activities, chef demos and other special events during the season. Convenient parking at the Mary Queen of Peace Church with a trail to the market. Child, Senior and Guide-Dog Friendly.

Seattle Tilth Produce @ Seattle Tilth Farm Works



Chris Iberle • 206-633-0451 ext 129
chrisiberle@seattletilth.org • www.seattletilth.org
Farm: 17601 SE Lake Moneysmith Road, Auburn
See website for CSA details and farmers market locations

Seattle Tilth Produce is grown at Seattle Tilth's educational farms using only ecological practices that are healthy for the planet, fair for farmers and good for you. The main producers for our CSA are farmers in Seattle Tilth Farm Works, our farm-training program for immigrants, refugees, and people with limited resources. Other Seattle Tilth farms include Rainier Beach Urban Farm & Wetlands and Seattle Youth Garden Works. Find Seattle Tilth Produce at Columbia City, South Lake Union, Wallingford and University farmers markets. Learn more about our CSA, farmers markets and educational programs at seattletilth.org.

Photo courtesy of Bainbridge Island Farmers Market



Serres Farm



William & Nancy Serres • 425-868-3017
serres.farm@yahoo.com • www.serresfarm.com
20306 NE 50th Street, Redmond
Pumpkins/Maze/Veggies: Mid Sept-Oct 31, Sat-Sun 9-7pm, M-Fri 1-7pm
Xmas Trees: Nov 22-Dec 24, Sat & Sun 9-6pm, Tues-Fri 1-6pm

Visit our 24-acre family farm for pre-picked sweet corn, vegetables, fruits & flowers. Call or see website for exact mid-September start dates. Enjoy our corn maze, animal train ride & duck race. In October, we open our 12-acre U-Pick Pumpkin Patch including ornamental gourds and other fall decorations. We feature many unusual pumpkin varieties from tiny Baby Boos, white Luminas & red Cinderellas to Atlantic Giants growing in our fields for your choosing. Christmas trees start Nov. 22. Historic red barn for events. Take Redmond-Fall City Rd. (SR202) 2.5 miles east of Redmond, turn right on Sahalee Way; take first right onto NE 50th Street to Serres Farm.

Shoreline Farmers Market



Janina Pacunski • 206-715-3828
info@shorelinefarmersmarket.org • www.shorelinefarmersmarket.org
Shoreline City Hall, 17500 Midvale Avenue North, Shoreline
Saturdays 10 AM-3 PM, June 14-October 4

Join us this summer at Shoreline's beautiful LEED Gold City Hall for our 3rd season! We are conveniently located just off the Interurban Trail, close to Aurora and I-5. We have plenty of parking and access to restrooms and water. Our market is part of a growing partnership with the City of Shoreline that is promoting local agriculture, active lifestyles, environmental stewardship and a strong local community and economy. We offer a wide array of locally and organically grown produce, artisan goods, non-profit organizations and entertainment from around Washington State. We look forward to seeing you!

Sunrise Organic Blueberry Farm



Tom Maskal • 253-333-0352 • www.pugetsoundfresh.org
500 Chicago Avenue, Algona
Mon-Fri Noon-6 PM, Sat 8 AM-6 PM, mid-July - late Aug. or early Sept.

"Google" the "New Dirty Dozen!" Find out why you should buy our Certified Organic Blueberries. Certified Organic since 1976. Because we grow the old-fashioned way, you will find our blueberries develop their full flavor and sweetness before we hand pick them. Fresh flats, washed-

ready-to-freeze cases, and already frozen cases available. Try our exclusive 20-pound freezer case, no repackaging necessary! Quantity discounts for 10, 20, 30, 40 and 50 pounds or more. Always call ahead to double check our days and hours, and the availability of berries. Our phone message is updated daily. Your complete satisfaction guaranteed! Every berry guaranteed!

Tracy's Roadside Produce



Tracy Alexander & Lacey Santana • 360-825-1250
 tracyrichter360@msn.com • www.tracyroadsideproduce.com
 23110 SE 436th Street, Enumclaw
 Daily 10 AM-6 PM Jan-Apr, Daily 10 AM-7 PM May-November
 Daily 10 AM-9 PM December

More than a stop on your drive, we are a destination. You'll find a variety of HONEY, specialty foods, fruit and vegetables. Our specialty is homegrown sweet corn, and pickling cucumbers, squash, pumpkins, and other vegetables. Vegetable starts available spring & summer, all naturally grown. We also sell fresh produce from other Washington farms. Enjoy fun family events, Fall Harvest Kick-Off September 27, Pumpkin Patch in October. In December, Christmas trees, fresh wreaths and garland. "Annabelle's Wish" holiday celebration on Saturday, December 13. Come for a day of sampling, smiles, Christmas cookies and free picture with Annabelle, our baby cow.

Fresh is on the go!

Get the app at pugetsoundfresh.org



Two Brothers Pumpkin Patch at Game Haven Farm



Susan, J.J., Tim or Kristina Schmol • 425-333-4313
 two_brothers_pumpkins@hotmail.com • www.pugetsoundfresh.org
 7110 310th Avenue NE, Carnation
 Pumpkin Patch: Daily 9:30 AM-6 PM in October

Game Haven Farm has been in the family for 50+ years. For over 25 years, the Schmol family has grown pumpkins for U-Pick & a variety of crops. Families enjoy visiting the farm animals, picking pumpkins & gourds of many sizes, shapes & colors from the vine. Mini hay bales, cornstalks, ornamental corn & a large variety of winter squash for sale. Pumpkin Patch groups are welcome, call first to schedule a time. From Carnation go north on Hwy. 203, turn west on Carnation Farms Road, turn north on 310th Ave. NE (before crossing river). This takes you to the farm.

Vashon Farmers Market



Market Manager • 206-778-8001
 marketmanager@vigavashon.org • www.vigavashon.org
 The Village Green, Vashon Highway at Bank Road, Vashon
 Saturdays 10 AM-2 PM, April 5-December 13

Located in the center of Vashon town, the Market features the island's extraordinary bounty. Fresh picked vegetables, fruits, herbs & flowers as well as fish, grass-fed meats, baked goods, eggs, wine, beer and cider; native plants & garden starts & locally handcrafted art. Meet our farmers and artisans; get tips on preparing dishes featuring fresh, local produce. Enjoy live music and delicious prepared foods from island chefs and farmers. See website and Facebook for more information, including special events. The Vashon Island Farmers Market is a celebration of all things Vashon and we invite you to savor the local flavor at our market.

www.tonnemaker.com

Visit us at your local farmers market.

Get info about our Summer & Fall 100% FRUIT CSA!



Photo courtesy of 21 Acres

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253.939.9431
mosbyfarm.com

Located off Highway 18
 12754 SE Green Valley Road
 Auburn 98092



King County

Wallingford Farmers Market



Judy Kirkhuff or Gil Youenes • Office: 206-782-2286
Market Day: 206-250-0609 • [sfmmarketmaster@gmail.com](mailto:sfmamarketmaster@gmail.com)
www.wallingfordfarmersmarket.wordpress.com
Meridian Park, 4850 Meridian Avenue North, Seattle
Wednesdays 3:30 PM-7 PM, May 28-September 24

This European-style outdoor market, located in Seattle's historic Meridian Park, was recognized as Washington's Best Farmers Market in 2013. Meet farmers, ranchers, and food artisans who offer an extraordinary variety of handmade and locally grown foods. You'll find goat, sheep and cow dairy products, eggs, tree fruit, berries, flowers, meat & poultry, herbs, handmade pastas, candy, various baked goods, hummus, mushrooms, and local wines. Check our blog each week for what's fresh, and join us as local chefs share their secrets to preparing delicious picnics and meals from seasonal market produce, while your kids enjoy the playground.

Whistling Train Farm



Shelley Pasco-Verdi • 253-859-5197
shelley@whistlingtrainfarm.com • www.whistlingtrainfarm.com
27127 78th Avenue South, Kent
See website or Facebook for CSA details and farmers markets

Whistling Train Farm has been farming in the fertile Green River Valley for 15 years, growing the old-fashioned way with no chemicals. We grow a wide variety of vegetables & herbs and raise chickens for eggs and meat. We sell at farmers markets, to select restaurants and operate a multi-season CSA program for families in South King County and Seattle. CSA members enjoy free U-Pick items at the farm including flowers, peas, beans and pumpkin patch. We grow many things that you can't find in the grocery store. We enjoy exploring new varieties as well as the staples. Better flavor=better health!



Photo courtesy of Port Susan Farmers Market

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Food cooperatives are owned and democratically governed by the people who use their goods and services. Driven by seven international principles, co-ops are respected for their dedication to authentic farm to fork relationships.



Seattle
centralcoop.coop



Mount Vernon
skagitfoodcoop.com



Bellingham
communityfood.coop



Everett
snoislefoods.coop

King and Kitsap County

Woodinville Farmers Market



Liz Hughes • 206-528-2510 • manager@woodinvillefarmersmarket.com
www.woodinvillefarmersmarket.com
17301 133rd Ave NE, Woodinville
Saturday 10 AM-4 PM, May 3-September 27

Celebrating our 21st year, we welcome you to stroll our quiet setting in front of City Hall and enjoy fresh veggies, beautiful flowers, local honey, unique crafts, and the best tie-dye clothing anywhere. You will also find something to nosh, sauces to take home, and a little bling for you or someone special. Close by you will also find Woodinville Fields, Woodinville's growing wine country and Molbak's. We are just two blocks from the Sammamish River and Burke-Gilman Trail.

Abundantly Green



Marilyn Holt & Cliff Wind • 360-692-2504
farmer@abundantlygreen.com • www.abundantlygreen.com
1146 NE Madison Road, Poulsbo
Farm Store: Tuesday 2 PM-7 PM, Saturday Noon-4 PM year-round and by appointment or chance

We grow produce year-round and it is available through our CSA, Farm Store and the Poulsbo and Bremerton farmers markets. WSDA Certified Organic, we engage in sustainable, environmentally sound farming practices. That means that our fresh, mostly heritage varieties, free of additives, pesticides, herbicides, and GMOs. At our farm store, you will find our Certified Organic fresh produce and fryers. We have pastured duck and chicken eggs, naturally raised pastured beef, pork, and lamb. Everything is seasonal. Visit your food at our historic family farm, established in 1892. See our website and Facebook page for what's in season.

Bainbridge Island Farmers Market



Tim O'Brien, Market Manager • bainbridgefarmersmarket@gmail.com
www.bainbridgefarmersmarket.org
Summer Market: 280 Madison Ave N • Sat 9 AM-1 PM, April 12-Nov 15
Winter Market: 105 Winslow Way W • Sat 9 AM-2 PM, Nov 22-Dec 20

One of the grandest traditions on Bainbridge Island is just a short walk from the ferry and a great way to start your weekend. Our community gathers every Saturday to enjoy fresh, locally grown food including fruits, veggies, meats, seafood, cheese, eggs, artisan breads and more. Take home beautiful farm-fresh flowers, garden plants, local wines, jams, herbal lotions and potions, artisan crafts and fresh prepared foods or sit down and enjoy a delicious local breakfast or lunch while you shop. You'll always find live music and friendly folks at our market!

Blackjack Valley Farms



Karen Olsen • 360-731-3382 • bljvalleyfarms@aol.com
www.blackjackvalleyfarm.com • 7425 Sidney Road SW, Port Orchard
Open daily, by appointment works best, please call or email

We are a small family farm located in Port Orchard. We produce Grade A raw cow's milk from our registered Guernsey & Holstein cows. The "girls" are on pasture and get the best local grass, hay and grain. We also raise pastured pigs, chickens and USDA grass-fed Angus Beef for excellent natural meat. Chickens can be purchased fresh or frozen; pork is available by the cut or side. No hormones or antibiotics are used. Products are available at our farm store. Our milk is available at the Tacoma Food Co-op, Colello's Farm Stand, Abundantly Green's Farm Store and Hitchcock's.



PORT ORCHARD Farmers Market

Bay St & Harrison Ave,
On the Waterfront
Saturdays, April 5th to October 11th
Fresh, Fun, Local!
www.pofarmersmarket.org

Blackjack Valley



Raw Cow Milk
Grass Fed Beef
Pastured Chicken



360-731-3382
www.blackjackvalleyfarm.com

Bremerton Farmers Market



Julia Zander, Market Manager • 360-633-6137
bremertonfarmersmarket@gmail.com • www.bremertonmarket.com
Thursdays: 1400 Park Avenue, 4 PM-7 PM, May 1-October 16
Sundays: Washington & 1st, 10:30 AM-2:30 PM, May 4-October 12

Each week, the Bremerton Farmers Markets celebrate good local food, community and culture! We work to promote small businesses, as well as provide access to healthy foods for all members of our community. Our markets bring together a wonderful selection of locally farmed products, prepared foods and artisan crafts. Each month, we feature special events and classes, all free to the public, as well as live music and other entertainment. We accept debit and credit cards, as well as EBT, and many of our farmers accept WIC and Senior FMNP checks.

Kingston Farmers Market



Clinton V. Dudley • 360-297-7683
kingstonfarm@earthlink.net • www.kingstonfarmersmarket.com
Corner of Washington Boulevard & Central Avenue, Kingston
Saturdays 9 AM-2 PM, May 3-October 11

The Kingston Farmers Market is a lively, friendly market located on a beautiful, grassy lawn at Mike Wallace Park at the Port of Kingston Marina. Nestled just under the walk-off ramp of the Edmonds-Kingston ferry, our Market is a wonderful day trip from the mainland. Our vendors offer fresh, local fruits and vegetables. Local artisans bring wonderful hand-made art and crafts. We have plenty of baked goods, jams, honey and freshly prepared coffee and food to be eaten at picnic tables or on the grass. There are special events happening almost every week and music by talented local musicians.

Kitsap and Lewis County

Port Orchard Farmers Market



Dianna Lanskey, Market Manager • 360-602-1022
manager@pofarmersmarket.org • www.pofarmersmarket.org
Bay Street & Harrison Avenue, Port Orchard
Saturdays 9 AM-3 PM, April 5-October 11

We are located on the waterfront behind Peninsula Feed near the NEW city playground! We are hosting FREE ENTERTAINMENT nearly every Market Day plus monthly SPECIAL EVENTS! Check out our brand new Market Youth Activity Booth! We welcome you to meet our local farmers and crafters. We offer a variety of seasonal produce, plants, crafts, and prepared food. Enjoy a delicious meal or quick snack from one of our many onsite food vendors. The local Master Gardeners offer a free Gardening Advice Clinic from 10 AM to 1 PM. EBT and Credit/Debit are accepted at the Market Booth. Volunteers welcome.

Poulsbo Farmers Market



Brian Simmons • 360-779-6720
info@poulsbofarmersmarket.org • www.poulsbofarmersmarket.org
Poulsbo Village Medical Center, Corner of 7th Ave & Iverson St, Poulsbo
Saturdays 9 AM-2 PM, April 5-December 20

The Poulsbo Farmers Market has a two-fold mission: to provide an outlet for Washington State's farming families to direct-sell their farm products AND to provide farm-fresh food for consumers in a fun, safe, honest environment. Our vendors offer a variety of Pacific Northwest delicacies, featuring meat and cheese, fruit and vegetables, flowers, prepared foods and some very unique local arts and crafts. Visit this long-season, regional market as a destination or while passing through the beautiful Kitsap Peninsula.

Boistfort Valley Farm, Inc.



Mike Peroni • 360-245-3796
info@boistfortvalleyfarm.com • www.boistfortvalleyfarm.com
426 Boistfort Road, Curtis • See website for ordering, farmers market dates and locations & CSA information

Since 1988, Boistfort Valley Farm has been growing certified organic produce, herbs, and cut flowers. From our humble beginning at the Olympia Farmers Market to becoming a premier producer of local organic produce, we have stayed focused on a simple goal: to provide good healthy food to good healthy people. We are proud of the diverse selection and outstanding quality of the produce we raise, from garden staples to specialty items. Subscribe to our year-round CSA or find our produce at regional farmers markets and select retailers. Boistfort Valley Farm; because life is too short to eat iceberg lettuce.



Mountain Lodge Farm, photo courtesy of Britta Baker

SUPPORT SUSTAINABILITY. REPEAT. EAT HEALTHY. BUY LOCAL.

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To learn more, visit VirginiaMason.org/EnviroMason

Pierce County

Blue Willow Lavender Farm



Bill & Tracy Ketts • 253-225-9030
tracy@bluewillowlavenderfarm.com • www.bluewillowlavenderfarm.com
10615 Wright Bliss Road Kp N, Gig Harbor
Tues-Sat 10 AM-5 PM, April-September • By appointment October-March

Immerse yourself in lavender, just minutes from Gig Harbor on the Key Peninsula. Over 4,000 lavender plants await you. You will find lavender and lavender products in our lavender store on the farm. Lavender starts are also available for purchase mid-April through September. Different lavender varieties are usually blooming here from late June through late August and U-Pick lavender is available during that time for \$5 per bouquet. Tours of the farm are free. See website for Lavender Festival details.

Cape E Farm & Vineyard



Lori Deacon • 253-884-4412 • lorideacon@aol.com • www.cape-e.com
17215 7th Avenue Kp N, Home
See website for Farm Club, Europa B & B, classes, farm concerts & rentals
Farm Store: Call before first visit, after that shop daylight hours daily

Located on the Key Peninsula in the historic town of Home, we raise sheep, chickens for eggs, wine grapes and a variety of produce. Kales, sunchokes and root vegetables are a favorite but every spring starts with greens and sugar peas. We teach cooking classes year-round & host concerts in the summer. Bring a picnic and find a comfy spot on the lawn to enjoy the performances and simple elegance of the vineyards, gardens and a timeless way of life. We use natural practices and organic products. Call ahead for a visit and tour. Farm Club members can enjoy our CSA this year.

Dancing Bee Apiary



Daryl & Rhiannon Frantz • 719-210-1220 or 253-579-4238
dancingbeeapiary@gmail.com • www.dancingbeeapiary-us.com
14415 502nd Street Court East, Eatonville
By appt. only, see website for nursery, honey & organic skin care products

Dancing Bee Apiary offers a wide variety of fruit and flowering trees sold either bare root or potted. Our raw, unfiltered honey and custom blended organic skin and body products are available on site or online. We are a live apiary meaning there are many bees on site. If you are afraid or allergic to bees we can take your order by phone and depending on distance, deliver to you. We do not use insecticides, pesticides, herbicides or any kind of harmful chemicals and only use all-natural and organic fertilizers. We are as organic as nature allows because healthy bellies feed healthy minds!



Photo courtesy of Tahoma Farms

Pierce County



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Photo courtesy of Mezza Luna Farms



Photo courtesy of Mountain Spirit Herbal

Double R Farms



Ric or Geri Ruiz

253-227-5385 • www.double-r-farms.net

5820 44th Street East, Puyallup

Monday-Friday 3 PM-6 PM, Sat & Sun 10 AM-6 PM throughout October

Welcome to Double R Farms. We are a third generation family farm located between Tacoma and Puyallup just off River Road. In October, we feature a five-acre corn maze and the largest selection of pumpkins in the Puyallup Valley. Come try your hand at one of three pumpkin slingshots, we even have one just for kids! Free tractor pulled hayrides on the weekends. In our 70-year-old barn, you will find decorative gourds, cornstalks, and mini pumpkins. We also have live animals for the kids to see and offer educational field trips, painted pumpkins and more.

Duris Cucumber Farm



Tom Duris & Sondra Andrews • 253-922-7635 in season

www.duriscucumberfarm.com

6012 44th Street East, Puyallup

Strawberries: Mid-June Cucumbers: Aug-Sept • See website for availability

We grow fresh strawberries, green beans, pickling & slicing cucumbers, zucchini, yellow squash, and dill. Farm store features fruits & vegetables from other local farms and everything you need to make your own delicious pickles. Cold-Pack pickle demos on selected Saturdays during season. Cold-pack pickle parties are a fun and easy way to learn the joy of pickling. Keep your kitchen clean and leave the mess to us! U-Pick & pre-pick strawberries at our Kent field, corner of Washington & Frager Road. From Hwy. 167 take Willis Street exit, go west on Willis, south on Washington to Frager.

Early Bird Farm



Rawley Johnson • 253-426-9846

earlybirdfarmer@gmail.com • www.earlybirdfarmer.com

4220 Gay Road East, Tacoma

Farmstand & U-Pick: Fri & Sat, July-Oct, see website for hours & details

Tacoma's beloved Foxberry Farm has been reborn as Early Bird Farm! After 20 years, the Fox family has passed ownership of their 11-acre farm in the beautiful and fertile Puyallup River Valley to Rawley Johnson and his adorable Australian Shepherd, Perla. Stop by the farm beginning in July for healthy, organically grown vegetables and flower bouquets fresh from our gardens and don't miss our specialty heirloom and canning tomatoes! We also have the best tasting eggs imaginable from our flock of 600 free-ranging hens. This year our raspberry U-Pick will be very limited; please visit the website to make a reservation.

Fresh is on the go!

Get the app at pugetsoundfresh.org



Pierce County

Fairview Acres



Ron and Coni Chaney • 253-884-3107
fairviewcountrystore@gmail.com • www.fairviewacres.weebly.com
14513 24th Street Kp S, Lakebay
Wednesday-Sunday 10 AM-6 PM, year-round

A 20-acre lavender farm and vineyard nestled on the Key Peninsula. With charming views and an abundance of wildlife, it is never a dull moment. We welcome visitors and have a gift shop with a wide array of items all handcrafted right here, from homespun wool to lavender infused honey. We also offer canning and food preservation classes, or join our vineyard co-op. You may have fresh grapes or fresh pressed juice. We can also teach you how to make your own juice into wine from harvest to pressing, the whole experience! Come see us today or visit our shop online!



Photo courtesy of Four Elements Farm

Four Elements Farm



Amy Moreno-Sills • 360-829-7000
amy@fourelementsfarm.com • www.fourelementsfarm.com
21018 Orville Road East, Orting
CSA shares available June-Dec, wholesale orders taken year-round

Four Elements Farm offers delicious produce, grown with integrity in the fertile soils of Pierce County. Farmers Amy Moreno-Sills and Agustin Moreno grow over 65 varieties of certified organic vegetables with an emphasis on heirloom varieties. Our goal is to deliver the highest quality and best tasting produce grown with respect to the land, employees and our customers. Four CSA box options are available with custom orders for members. We also collaborate with home delivery services and other wholesalers. See website or Facebook for details and sign up for your half, small, standard or Fall Bounty Share today!



Photo courtesy of Cape E Farm and Vineyard



Tuesdays
June 3 through
September 16
10am - 3pm

Lakewood City Hall • 6000 Main Street SW
cityoflakewood.us/farmersmarket



Pierce County



Photo courtesy of Kaukiki Farm



Photo courtesy of Terries Berries and Veggies Too!

Gig Harbor Farmers Market



Dale Schultz • 253-208-6296
pigs4112@aol.com • www.gigharborfarmersmarket.com
Peninsula Gardens: Sat 9 AM-3 PM, April 5-Dec 20 • Skansie Park:
Wed 11 AM-4 PM, June 4-Sept 24 • Sun 11 AM-4 PM, June 1-Sept 28

The Gig Harbor Farmers Market offers fresh flowers, produce, plants, food, handmade crafts and entertainment for the whole family. We have three markets and two locations. The Gig Harbor Farmers Market hosts an indoor/outdoor market at Peninsula Gardens, located at the corner of Wollochet Drive and Filmore Street on Saturdays, 9 AM-3 PM and on the water at Skansie Brothers Park on Wednesdays, 11 AM-4 PM and Sundays, 11 AM-4 PM.

Kaukiki Farm



Warwick & Janice Bryant • 253-884-3444 or 360-507-8745
kaukikifarm@gmail.com • www.pugetsoundfresh.org
7012 Key Peninsula Highway South, Longbranch
By appointment only

140 acres of paradise in the South Sound raising grass-fed beef, lamb and chicken sustainably, naturally! Our goal is to offer the very best that clean sustainable grass, kindness, selective breeding and conscientious care can produce. Our animals are loved first. We've known them since their first breath and typically know their mothers, grandmothers and even great grandparents. Each is fed nearly exclusively on grass and hay raised on our farm. GMO's don't enter our gate, nor does corn or other grains. We will work with you to find cuts and wraps that suit your cooking preferences and family size.

Lakewood Farmers Market



Arielle Carney • 253-983-7827
acarney@cityoflakewood.us • www.cityoflakewood.us/farmersmarket
Lakewood City Hall, 6000 Main Street SW, Lakewood
Tuesdays 10 AM-3 PM, June 3 September 16

The City of Lakewood Farmers Market opens June 3 for its third season. Join in the fun and help create a sense of community and celebrate our unique community assets and enjoy fresh produce, homemade goodies, crafts, and so much more. We are located at Lakewood City Hall (6000 Main Street SW in Lakewood) and will feature fresh food, arts, crafts, fun activities for kids and entertainment. There will be special events and live entertainment so be sure to check out the schedule on our website. For more information see website or call (253) 983-7887.

Linbo Blueberry Farm



Richard Linbo • 253-229-6438 • www.linboblueberries.com
1201 South Fruitland, Puyallup
Daily 9 AM-7 PM when fruit is ripe, usually mid-late July,
see website for details

The natural bog of our 70-year old farm and 17 seasons of ecologically sound practices mean 2,030 plants bear the best, healthful fruit on varied cultivars. Enjoy U-Pick with classical music; taste the difference. Pick for fresh use or to freeze. From I-5, take Puyallup exit to downtown Puyallup. From Hwy. 167 (Valley Freeway) go to end; take a left to downtown Puyallup. Take meridian toward Puyallup Fairgrounds. Turn right on 7th Ave. SW; follow to end at S. Fruitland. Turn left on S. Fruitland, go uphill, about one mile; farm is on the left at 12th Avenue SW. See detailed directions on website.

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...it's a family tradition.

9622 State Route 162 East, Puyallup, WA
Phone : 253-840-2059

Visit us on the web : www.SpoonerBerries.com

Pierce County

Little Eorthe Farm



Carrie & Ken Little • 253-691-4921
littleeorthe@gmail.com • www.littleeorthe.org
21415 Orville Road East, Orting
Call for appointment • CSA pick-up at farm or Proctor Farmers Market

Little Eorthe (olde English pronounced earth!) Farm is a welcoming place where sustainability, stewardship and social justice all come together. We offer a full range of seasonably and certified, organically grown produce including fruits and vegetables, culinary and medicinal herbs, hops, honey and flowers. The majority of our crops are of heirloom heritage, which allows us to offer the tastiest products not to mention seed-saving capabilities. We also raise chickens, ducks and turkeys for eggs and meat. Sheep, alpacas and a small but growing herd of Dexter cattle are choreographed into the tapestry of working the land.

Mountain Lodge Farm



Sherwin Ferguson • 360-832-1625
info@mountainlodgefarm.com • www.mountainlodgefarm.com
P.O. Box 370, Eatonville
Cheese Shop: Sunday 11 AM-3 PM, see website for events, classes and information about our cheeses

Mountain Lodge Farm is an award-winning creamery nestled in the foothills of Mount Rainier. We are a farmstead goat dairy where every day our animals pick from the best native flora on their browse walk. The resulting handcrafted cheese reflects our wild Northwest terrain. In addition to delicious cheeses, our farm offers cheese tastings, classes, farm tours and volunteer opportunities. Our monthly farm open houses are fun for all ages! See website or Facebook page for more information.

Orting Valley Farmers Market



Patty Villa • 360-893-4359 • ortingvalleyfarmersmarket@yahoo.com
www.ortingvalleyfarmersmarket.com
101 Washington, Corner of Hwy. 162 and Calistoga
Fridays 3 PM-7 PM, June 20-August 29

Mt. Rainier looms large over this market in the heart of Orting, conveniently located on the main road into town (Hwy 162/Washington) and right along the popular Foothills Trail. Some of the best farmland in the world is right here in this valley. Among the findings at this quaint market setting are fresh local vegetables, fruit and berries, eggs, plants, flowers, baked goods, handcrafted items and more. We also offer cooking and educational demonstrations, entertainment, live music, children's activities and playground and shopping nearby. Come visit "The Market with a View." See our website for events and vendor information or visit us on Facebook!

Picha Farms



Dan & Russ Picha • 253-841-4443 Seasonal
info@pichafarms.com • www.pichafarms.com
Puyallup Stand: 6502 52nd Street East • Tacoma Berry Stand: 74th & Tyler
Berries: Daily 8 AM until sold out, June-July
Pumpkins: Mon-Fri 3 PM-6 PM, Sat & Sun 10 AM-6 PM, October

Growing quality produce for South Sound residents since 1904, the Picha's invite you to come down to the family farm in June & July to enjoy our delicious strawberries, raspberries & blackberries. Once you've experienced fresh-picked local berries, there is no turning back. In October, join us for some fall family fun at Picha's Pumpkin Patch & Corn Maze, which includes the Valley's favorite slingshot and a whole lot more. Visit our website or "like" Picha Farms on Facebook for up-to-date berry & pumpkin harvest information. Note: U-Pick berries, Picha's Pumpkin Patch and credit/debit purchases available at our Puyallup farm stand only.



Photo courtesy of Picha Farms



Visit Your Farmers Markets in Tacoma!



Saturdays: 9-2
Year-Round
N. 27th & Proctor St.

Thursdays: 10-3
May to October
S. 9th St. & Broadway

Tuesdays: 3-7
May to September
6th Ave & N. Pine St.

Sundays: 11-3
June to September
3873 S. 66th St. (STAR Center)

Pierce County

Proctor Farmers Market



Karen Bowes • 253-961-3666 • pfmarket@proctorfarmersmarket.com
www.proctorfarmersmarket.com • 2702 North Proctor, Tacoma
Saturdays 9 AM-2 PM, March 29-December 20
Winter Market 10 AM-1 PM, 2nd Saturday, January-March

The Proctor Farmers' Market strives to provide the community with fresh, locally grown farm products while providing area growers with a venue for their crops and products. As Pierce County's only four-season farmers market, our mission is to educate the public about the importance of local agriculture, sustainable business and the impact we have on the environment.

Puyallup Farmers Market



Shawn Edwards • 253-840-2631
farmersmarket@puyallupmainstreet.com • www.puyallupmainstreet.com
330 South Meridian, Puyallup
Saturdays 9 AM-2 PM, April 12-October 11

A Puyallup tradition bringing the very best local and Washington grown produce, flowers, nursery items, specialty processors of cheese, baked goods, seafood and much more to the community at historic Pioneer Park in beautiful downtown Puyallup. Shop regional crafters and enjoy a variety of street food while you visit one of our 200 registered vendors. See our website for current schedule of entertainment and demos. Come on down to the Puyallup Farmers Market, So Fresh and So Green!

Sanford's Farm



Jeremy Sanford • 360-643-1924
sanfordsfarm@hotmail.com • www.sanfordsfarm.com
21018 Orville Road East, Orting
Farmstand: Open daily, April-October
Farm: Pick up from farm year-round, call ahead to arrange time

Sanford's Farm is nestled in the fertile Orting Valley just south of Puyallup. Our family farm is committed to producing organically grown vegetables, poultry, pork, eggs, flowers and herbs. All of our livestock is pastured and raised meeting organic standards, playing a major role in the bio-diversity of our farm. Meat and eggs are available year-round through our CSA or roadside farmstand. Our vegetable CSA is available June-October and can be picked up at the farm or one of many drop locations. You can also find us at farmers markets around the Sound. See website/Facebook for times and locations of our markets.

Scholz Farm and Garden



Fawntella Scholz • 253-848-7604
scholzfarm@msn.com • www.pugetsoundfresh.org
14310 128th Street East, Puyallup • Daily 9 AM-6 PM, April 14-Oct 31

We invite you to visit a fourth generation working farm. Shop in our on-farm retail and produce store. We offer healthy vegetable starts, flowers, annuals, perennials and hanging baskets; fresh seasonal fruits and vegetables like rhubarb, strawberries, raspberries, green beans and our famous sweet corn. In addition, fresh custom picked fruits and vegetables from our friends in Yakima; a quality line of canned jams, jellies, sauces, salsas, pickled vegetables and fruits. October – acres of U-Pick pumpkins, free corn maze, farm animals, cute displays, painted pumpkins, gourds, squash & other fall crops. Educational farm tours can be arranged during October.

South Tacoma Farmers Market



Stacy Carkonen • 253-272-7077
stacy@tacomafarmersmarket.com • www.tacomafarmersmarket.com
MetroPark's STAR Center, 3873 South 66th Street, Tacoma
Sundays 11 AM-3 PM, June 1-September 28

This lively Sunday Market relocated in 2012 through collaboration with Metro Parks, brings fresh, local foods to the South Tacoma community. You will find a diverse selection of local fruits, vegetables, flowers, meats, bakery products, specialty food items and handcrafted arts right in the heart of South Tacoma's newest family gathering place, Metro Parks SERA Campus! Watch the kids play a game of ball, have lunch and pick up groceries for your Sunday evening BBQ and the week ahead. Live entertainment and cooking classes for the whole family and more, every Sunday.

Spooner Farms, Inc.



Jeff & Andrea Spooner • 253-840-2059
info@spoonerberries.com • www.spoonerberries.com
9710 State Route 162 East, Puyallup
Daily 9 AM-5 PM, June-October

Family owned since 1882 and still growing the best Washington berries for you. Start your summer with our daily picked strawberries. July and August, we harvest raspberries, blackberries, blueberries & corn. Come in for our homemade berry fudge and a fresh fruit smoothie. Jam making supplies, seasonal gifts, gourmet foods, and Northwest wines. Fall at Spooner's is great family fun, U-Pick 49 varieties of pumpkins, gourds, and squash, enjoy giant themed corn maze, homemade caramel apples, animals, activity barn, pumpkin slingshots and more. Great fall decorating items, gifts, and concessions. October educational school tours Monday-Friday. See website for directions and locations.

Steilacoom Farmers Market



Mike Guerber • 253-226-5980
michael.guerber@ci.steilacoom.wa.us • www.townofsteilacoom.org
1030 Roe Street, Steilacoom
Wednesdays 3 PM-7 PM, June 11-August 27

Join us in Historical Downtown Steilacoom as we celebrate the best of Washington's farm produce/products, fresh local seafood, a variety of baked goods, handcrafted specialty treats, prepared foods, and crafts plus much more. Our picturesque venue gives you the opportunity to shop in an open-air market overlooking the Puget Sound and Olympic Mountain ranges. The market also runs in conjunction with the town's summer concert series making Steilacoom Farmer's Market a great destination spot! We look forward to seeing you here. We support Pierce County Farmers! The market is located at the corner of Wilkes & Lafayette in Steilacoom.

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Get the app at pugetsoundfresh.org



Pierce County

Sterino Farms



Jennifer Ennis or Jake Sterino • 253-770-0409
 jennifer@sterinofarms.com • www.sterinofarms.com
 6116 52nd Street East, Puyallup
 Produce Market: Daily 8 AM-7 PM

Sterino Farms has been farming in the Fife & Puyallup Valley since the early 1920's, when they grew primarily berries and beans. Today, Jake Sterino, a 4th generation farmer, successfully continues the family farm growing cabbage, lettuce, celery, pumpkins, rhubarb, leeks and more. In 2008, Sterino Farms acquired George Richter Farm, carrying on George's legacy of raising the finest premium raspberries, blackberries & specialty berries. Stop by our Fresh Produce Market where you will find everything from asparagus to zucchini! To ensure all our customers receive the freshest and highest quality produce, we harvest our crops daily!



Photo courtesy of Orting Valley Farmers Market

Stringtown Farms



John Adams • 360-832-4743
 stringtownfarms@stringtownfarms.com • www.stringtownfarms.com
 39610 Eatonville Cutoff Road, Eatonville
 Daily 10 AM-6 PM, June & July • Fri-Sun 10 AM-5 PM, Sept-June

Visit our winery & lavender farm near Mt. Rainier and Northwest Trek. Explore vineyards, lavender fields, gift shop and wine tasting room. Visit with farmer and winemaker John Adams, who can answer questions about caring for lavender and pruning grapes. July & August, cut bouquets of fresh lavender. Taste our lavender honey wine and various varieties of red & white wine made with grapes grown at the farm and in eastern WA. Purchase lavender plants & lavender products, including soaps, candles, honey and fudge. During the holidays, come cut a Christmas tree! You are welcome to bring a picnic and enjoy the farm's serenity.



Photo courtesy of Provisions Mushroom Farm

Pierce County

U-Cut Christmas Tree Farms

-  **Bowman Hilton Tree Farm**
15400 87th St. Ct. E. Puyallup, WA 98372
-  **Cox Christmas Tree Farm**
40605 Meridian E. Eatonville, WA 98328

-  **Double Four Tree Farm**
4217 East 72nd St. Tacoma, WA 98443
-  **Green Acres Christmas Tree Farm**
11025 36th St. E. Edgewood WA 98372
-  **Harter's South Prairie Tree Farm**
24615 142nd St. E. Buckley, WA 98321
-  **Harvey's Harvest**
7315 166th Ave. E. Sumner, WA 98390
-  **Hillside Tree Farm**
12904 - 198th Ave. E. Bonney Lake, WA 98391
-  **Holiday U-Cut**
39908 Dean Kreger Rd. Eatonville, WA 98328
-  **Honeytree Farm**
7215 134th Ave. E. Puyallup, WA 98372

-  **Jo-El Tree Farm**
4119 101st St. E. Tacoma, WA 98446
-  **Ohop Ridge Tree Farm**
40707 Ski Park Rd. E. Eatonville, WA 98328
-  **Riverlook Farms' Red Barn Tree Farm**
119th and SR 162 Puyallup, WA 98374
-  **Roy's Christmas Trees**
920 15th Ave. S.W. Puyallup, WA 98371
-  **Snowshoe Evergreen Choose & Cut**
10720 SR 162 E. Puyallup, WA 98374
-  **Ude's U-Cut**
14821 118th Ave. NW. Gig Harbor, WA 98329
-  **Wood Outlet Christmas Trees**
85221 Hwy 507 Mckenna, WA 98558



Did you know?

Pierce County has a new Farming Resources website.
 Find local u-pick farms, latest farming news and more.
www.piercecountywa.org/farming





Photo courtesy of Terry's Berries and Veggies Too!

Tacoma Broadway Farmers Market



Stacy Carkonen • 253-272-7077
stacy@tacomafarmersmarket.com • www.tacomafarmersmarket.com
Downtown Tacoma on Broadway between 9th & 11th, Tacoma
Thursdays 10 AM-3 PM, May 1-October 30

The Broadway Farmers Market, started in 1990 is Tacoma's original and longest standing farmers market. This downtown giant marketplace brings the highest quality local growers, specialty food producers and artisans together for a Tacoma audience. Our vendors include Washington farmers, fishermen, nurserymen, bakers, cheese makers, specialty food producers and artisans. As a community-gathering place, the Broadway Market serves not only as the place to meet for lunch on Thursday, it also offers education about healthy living through live chef demonstrations, gardening clinics and live entertainment for the whole family!

Tahoma Farms



Kim & Dan Hulse • 253-627-1581
info@tahomafarms.com • www.tahomafarms.com
21108 Orville Road East, Orting
See website for hours and days of operation for U-Pick

Tahoma Farms is a first-generation family farm, growing organic fruit and vegetables on 40 acres on the banks of the Puyallup River. Established in 2009 and through sister company Terra Organics, our farm distributes to restaurants, grocery stores, schools and homes throughout Pierce, King and Thurston counties. Our CSA program runs for 26 weeks in 2014 and is the most flexible CSA in the region: you can start and stop any time, no pre-payment is required, and it is fully customizable through our web store. Thank you for your support of local, family farms!

Take Root Farm



Jen Miller • 253-891-FARM • www.takerootfarm.com
24416 Buckley-Tapps Highway East, Buckley
Please visit our website for hours

Enjoy a share of the harvest at Take Root Farm. Everything on our farm is grown to organic standards with no chemical use. Summer CSA season runs 20 weeks, June-October. Members receive a wide variety of vegetables and fruit in their boxes and can add fresh U-Pick greens, herbs and flowers for FREE while in season. Members can then join our winter CSA or 'co-op season' and continue receiving weekly boxes of fresh, certified organic produce from October-May. Members can also swap out items to customize their box if they choose. We sell local, hand-poured raw honey from BeeKing's Honey in Auburn, WA.

Terry's Berries and Veggies Too!



Terry Carkner • 253-922-1604
info@terrysberries.com • www.terrysberries.com
4520 River Road, Tacoma
Open year-round, see website for seasonal hours

Terry and Dick have been growing berries and veggies since 1983, certified organic since 1989. Seasonal veggies available year around at our farm store or join our CSA for a share of fresh veggies in season each week of the year. CSA members can pick their own herbs and extra greens, when in season. Raspberries & strawberries are fresh picked daily, no U-pick berries. Find Terry's Berries at Tacoma and Puyallup farmers markets. Check our website for store hours, directions to the farm and crop availability.

Tacoma 6th Avenue Farmers Market



253-272-7077 • Stacy Carkonen
stacy@tacomafarmersmarket.com • www.tacomafarmersmarket.com
6th Avenue and North Pine Street, Tacoma
Tuesdays 3 PM-7 PM, May 6-September 30

The 6th Avenue Farmers Market is a small neighborhood market tucked into the 6th Avenue Art District that creates a lively gathering place for families, while offering a diverse selection of local farm products, specialty foods and handcrafted wares. The family friendly atmosphere and warm sunny afternoons, draw the locals out for an afternoon of grocery shopping, al fresco dining and listening to local musicians fill the streets with melodies.

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Pierce, San Juan and Skagit County

Wilcox Family Farms



Wendi Shaw • 360-458-6598
wshaw@wilcoxfarms.net • www.wilcoxfarms.com
40400 Harts Lake Valley Road, Roy
Monday-Friday 8 AM-4:30 PM, private farm tours available upon request

Located in the foothills of Mt Rainier, Wilcox Family Farms is a pristine 1,600-acre family farm founded by Judson Wilcox in 1909. Being a LOCAL farm means being committed to providing the highest quality & healthiest organic and cage-free Shell and Hard Boiled egg products. Check out Wilcox Organic Grass-Fed Beef on our website. Our farm is Oregon Tilth, Salmon Safe & Humane Farm Certified as part of our commitment to exceed and raise the standards in sustainable farming. Experience the Wilcox Difference! Farm events for the family throughout the year. Find us on Facebook or visit website for more details.

Zestful Gardens



Holly Foster or Valerie Foster • 253-232-0811
zestfulgardens@gmail.com • www.zestfulgardens.org
5102 40th Street East, Tacoma
See website for CSA details, farmers markets and on-farm events

Mother and daughter Holly and Valerie Foster and their hardworking crew tend 11 acres of organic vegetables, small fruits and herbs, rotating cover crops, livestock, orchard and woodland. Our customers enjoy vibrant produce that expresses the variety of our seasons. We use organic and biodynamic practices with a deep commitment to sustainable farming and a zest for good local food. As a truly local farm, we proudly sell only produce that we grow on our farm. Visit us at the Proctor, Steilacoom and Tacoma Broadway farmers markets. Our standard CSA runs June-October. Spring, fall, winter and year-round shares available on a limited basis.

San Juan Island Farmers Market



Candace Jagel • 360-378-4009
manager@sjfarmersmarket.com • www.sjfarmersmarket.com
150 Nichols Street, Friday Harbor
Saturdays April 12-October 18
Twice a month in Nov & Dec • First Saturday in Jan, Feb & March

The San Juan Island Farmers Market is your source in Friday Harbor, Washington for beautiful and bountiful island produce, fine crafts, and delicious prepared foods. Seasonal fruits, flowers, herbs, goat cheese, eggs, tomatoes, jams and jellies, baked goods, sushi, sausages, sustainably harvested tuna, shellfish, grass-fed meats and more are available on Saturdays at Brickworks, two blocks from the ferry landing. Market hours are 10 AM-1 PM except between July 4 and Labor Day, when the Market closes at 1:30 PM.



Photo courtesy of Dancing Bee Apiary



Everyone Welcome!

Your store for local
certified organic
produce and more!

9am-10pm Mon-Sat, 9am-9pm Sun

3002 6th Avenue
in Tacoma



Photo courtesy of Dunbar Gardens

Anacortes Farmers Market



Keri Knapp or Charity Payne • 360-293-7922
info@anacortesfarmersmarket.org • www.anacortesfarmersmarket.org
611 R Avenue, Anacortes
Sat 9 AM-2 PM, May 10-Oct 25 • Wed 4 PM-7 PM, June 18-Aug 27
Winter Market 9 AM-2 PM, 2nd Saturday, January-April

Visit this growing market for an exciting adventure through fresh farm produce, artisan breads and cheeses, delightful foods and fabulous local art. Enjoy free community workshops and live music at every market! At our Wednesday market, relax after shopping in a sunny Beer & Wine Garden (just adjacent to the market) on the new Depot plaza. We cannot wait to see you there! Shop our Holiday Market, November 22-23, 10 AM-4 PM at our local Port Transit Shed in downtown Anacortes. Buy local fresh foods for Thanksgiving and get all your holiday shopping done in one place!



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Bow Hill Blueberries



Harley & Susan Soltes • 360-399-1006
susan@bowhillblueberries.com • www.bowhillblueberries.com
15628 Bow Hill Road, Bow

U-Pick: See website or Facebook for harvest dates, approx mid-July to mid-Sept • Farmstore: Wed-Sun, 10 AM-6 PM or by appointment

A family farm since 1947, Bow Hill Blueberries is 3 miles off I-5 in beautiful Skagit Valley. Certified Organic and Salmon-Safe. We are dedicated to providing a safe, friendly place to pick plump delicious heirloom and blue crop blueberries. We offer U-Pick, fresh pints, flats and freezer ready boxes; frozen, jam, dried and pickled blueberries, ice cream, chocolates and gift items. Historic party room available for rental. Frozen berries also available by appointment during off-season. Find us at the Bellingham Farmers Market on Saturdays.

Carpenter Creek Farm



Bethany Van Etten or Claudette Meyer • 360-941-9927
berries@carpentercreekfarm.us • www.carpentercreekfarm.us
20177 East Stackpole Road, Mount Vernon

Please check website for seasonal hours of operation

We are a small blueberry farm located just south of Mount Vernon in the fertile Skagit Valley. During the summer harvest season, our farmstand is open with ready-picked blueberries as well as U-Pick. Although we are not certified organic, we do not use any pesticides or synthetic fertilizers on our farm. Bring the whole family to enjoy picking blueberries fresh off the bush. Please bring your own containers for picking. We-Pick available in half flats. Please contact us about larger orders. Please bring cash or check, as we currently are unable to accept credit cards.

Dunbar Gardens



Katherine Lewis & Steve Lospalluto • 360-428-3076
baskets@dunbargardens.com • www.dunbargardens.com
16586 Dunbar Road, Mount Vernon

Daily 10 AM-5 PM, year-round, best to email or call ahead

Katherine Lewis weaves baskets from selected varieties of basketry willow that we grow on our farm and coppice annually for weaving. Baskets are carefully handcrafted to last a lifetime and reflect the natural beauty of the willows while preserving traditional skills. Willow baskets are sold on the farm or by mail order. We also offer a large selection of willow cuttings that can be grown in the garden for basketry, living willow structures and hedgerows. Visit the dunbargardens.com website for photos of Katherine's baskets, our current schedule of basket making classes, cuttings for growing your own willow and sales information.



Photo courtesy of Whistling Train Farm

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Skagit County

From the Farm Fresh Berries & Bakery Treats



Tami Sakuma & Susan Berentson • 360-661-4252 or 360-757-8981
fromthefarmtreats@gmail.com • www.fromthefarmtreats.com
Little Red Barn: 18651 Josh Wilson Rd, Burlington
Mon-Sat 9 AM-6 PM, Sunday 11 AM-4 PM June-August
Bake Shop & Kitchen: 15613 B Peterson Rd, Burlington • Open year-round

We offer "the best of Skagit Valley" strawberries, raspberries, blackberries & blueberries, all from local farmers. Each day we fill our shelves with the best of the morning's harvest. Our delicious 100% homemade bakery features seasonal fruit & Susan's mouthwatering creations, like our FAMOUS Strawberry Shortcake, berry pies & cookies. Along with our fresh local fruit & bakery items are gifts & goodies like berry milkshakes, sundaes and bakery items a la mode from our Ice Cream Truck. Stop by our "little red barn" just outside of Burlington. We bake in our commercial kitchen & so can you! See website for rental information.



Photo courtesy of Dunbar Gardens

Golden Glen Creamery



Brandy Jensen • 360-766-6455
info@goldenglencreamery.com • www.goldenglencreamery.com
15098 Field Road, Bow
Mon-Sat 10 AM-4 PM, closed all major holidays

Golden Glen Creamery is an artisan, farmstead creamery. We make our products with milk from cows that live here at the farm. Each of our products is all-natural and handcrafted with milk fresh from the small, healthy herd of Holstein, Guernsey and Jersey cows right here at the creamery. This allows our customers access to what we think are the freshest, best-tasting dairy products on the market. We do not and will not use preservatives, stabilizers, emulsifiers, fortifiers and coloring agents found in so many products today. Our products have a distinctive, amazing taste that cannot be replicated using other methods.

Harmony Fields



Jessica Gigot • 360-941-8196 • info@hfproduce.com • www.hfproduce.com
7465 Thomas Road, Bow
Saturdays 10 AM-4 PM, Memorial Day through Labor Day

Harmony Fields is a certified 100% organic farm in Bow, WA near the Samish River. We grow organic herbs and specialty produce that is available seasonally and we offer USDA certified lamb. Raw wool and roving is available for sale. We also offer educational workshops and eclectic event spaces. Our weekend workshop series runs from April to October and focuses on health and creativity with topics ranging from printmaking to wild foods. We have a small cottage available if you are looking for a farm stay experience. See website for more details.

**SKAGIT VALLEY
FESTIVAL OF FAMILY FARMS**

*Come and Explore Skagit Valley's Farms
Saturday & Sunday • October 4 & 5 • 10 - 4 p.m.*

*Acres of fun
for everyone!*

**Dairy, Vegetable, Livestock, Organic, Shellfish, Berry and Vineyard.
Lots of Kids Activities and Farm Treats.
Don't miss this event! FREE admission and parking.**

Visit www.farmtour.com for all the details!

Skagit County



Photo courtesy of From the Farm Fresh Berries & Bakery Treats

Mount Vernon Farmers Market



Mouse Bird • 360-540-4066

mvfarmer1@hotmail.com • www.mountvernonfarmersmarket.org

Saturdays: 901 Cleveland Avenue, 9 AM-2 PM, May 31-October 18

Wednesdays: 1415 Kincaid Street, 11 AM-4 PM, June 4-September 24

The Mount Vernon Farmers Market is AWESOME! Our fruits and veggies can't wait to jump into your arms. Throughout the summer and fall we offer an incredible display of Skagit Valley grown fruits and veggies, tantalizing berries, artisan breads and pastries, ready-to-eat foods including our world famous Swedish Pancakes, cheeses, meats, wild-harvested mushrooms, preserved goodies, flowers that will tug on your heart strings, ART!, hand-crafted objects of incredible beauty and...we have a showcase of local musicians every week, cooking demonstrations to help inspire your kitchen routine, kid's activities and sometimes even sword swallows and jugglers! Come on down!

Rosabella's Garden Bakery



Rose Merritt • 360-766-6360

rmerritt@wavecable.com • www.rosabellasgarden.com

8933 Farm to Market Road, Bow

Thursday-Saturday 9 AM-3 PM

Rosabella's Country Retail Store/Bakery enables us to bring our apple orchard to you. We are well known for our 5-pound apple and apple cider cake donuts featured on *Evening Magazine* and *Gardening with Cisco*. Enjoy fresh sandwiches, quiche and healthy homemade soups from our café or fabulous rustic fruit pastries: pie a-la-mode, berry tarts, apple turnovers, cookies, cinnamon rolls and more. Gluten free options available. Seasonal offerings include flower bouquets, vegetables, apples, pears, designer pumpkins, sweet corn, apple cider and eggs, all grown on the farm. You can shop for unique gifts at our antique country gift shop.

Sakuma Bros. Farms & Market



Millie Fosberg, Market Stand Manager • 360-757-8004

market@sakumabros.com • www.sakumamarket.com

17790 Cook Road, Burlington

Monday-Saturday 10 AM-6 PM, Sunday, 11 AM-5 PM, early June-October

See website or Facebook for U-Pick hours and specials

Sakuma Bros. Farms & Market offers a variety of berries, produce, plants, home-baked products and gift items produced locally in verdant Skagit Valley. Grab a pint, quart or half-flat of our mouthwatering berries or pick your own from our U-Pick fields. We grow strawberries, raspberries, blueberries, blackberries, marionberries and tayberries. Treat yourself to our award-winning milkshakes or our signature Berrylicious cake smothered with ice cream and fresh berries. Bring a picnic lunch and enjoy the sunshine at our farm. Visit our website and follow us on Facebook and Twitter for specials, events and recipes.

Hedlin Farms



Dave Hedlin or Serena Campbell • 360-466-3977

hedlin@hedlinfarms.com • www.hedlinfarms.com

Farmstand: 12052 Chilberg Road, La Conner

Daily 10 AM-6 PM, mid-April to October 31

Hedlin Farms is a 3rd generation Skagit Valley family farm owned and operated by Dave Hedlin and Serena Campbell. We grow a wide variety of organic and spray-free vegetables, fruits and flowers for sale at our farmstand, CSA, farmers markets, restaurants and wholesale. We produce conventional and organic crops on 400 acres including vegetable seed, wheat, pumpkins and organic sweet & silage corn. Our greenhouses produce standard and Certified Organic transplants, beefsteak and heirloom tomatoes, peppers, cucumbers and basil. U-Pick flowers available in season. Join us for the Festival of Family Farms October 4-5, 2014!

J4 Ranch



Jose Fernandez or John Rogers

Jose: 206-498-1256 or John: 206-972-2748

jdrh@comcast.net • www.j4ranchllc.com

16645 Jungquist Road, Mount Vernon

Farm operates year-round, berry pick-up daily, July 1-Sept 30, order ahead

Beautifully set in the Skagit River Valley, J4 Ranch is an organic berry farm bordering the foothills of the Cascade Mountains. It is with a love of, and commitment to, organic farming and healthy food that we came to farming this land in 2003. We grow a variety of berries, order your pre-picked, certified organic raspberries, blackberries or blueberries by email or phone for pickup at the farm. We also sell wholesale to stores, restaurants and other retail outlets. We are also GAP Certified by the WSDA.

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Skagit and Snohomish County

Schuh Farms



Steve and Susan Schuh • 360-424-6982 • www.pugetsoundfresh.org
15565 State Route 536, Mount Vernon
Farmstand: Daily 9 AM-6 PM, April-December 22
U Pick: Daily 9 AM-6 PM, June-October call for availability

April: Rhubarb, asparagus and tulips. Late spring thru summer: eight varieties of berries, flowers, veggies, apples, pickling cucumbers & stone fruit from eastern WA. U-Pick berries. Fall: Great Pumpkin Patch with 20 acres of pumpkins, squash, gourds and family fun. Corn maze, hay rides, face painting and farm animals. School tours available. Christmas: Choose a fresh cut tree (Douglas, Grand, Noble or Frasier) plus garlands, ornaments & wreaths. The latte and ice cream shack opens with tulips and closes with trees. We feature our homemade berry pies, eggs laid by our chickens and ever-changing selection of other seasonal goodies and gift items.

Sedro-Woolley Farmers Market



Jeremy Kindlund • 360-202-7311 • sedrowoolleyfarmersmarket@gmail.com
www.sedrowoolleyfarmersmarket.com
Intersection of Ferry Street and Metcalf Street, Sedro-Woolley
Wednesdays 3 PM-7 PM, May 21-October 15

Find us at beautiful Hammer Heritage Square on the corner of Metcalf and Ferry streets in downtown Sedro-Woolley. Look for the clock tower! Favorite vendors and new, soon-to-be favorite vendors offer Skagit County's freshest produce, yummy baked goods, organic meats, divine cheeses, gourmet nuts, seasonal flowers, hot soup of the day, handcrafted soaps, freshly roasted coffee beans, original art and handmade items including socks and jewelry. Visit our website for more information about upcoming events, vendors, recipes and more. Like us on Facebook!

Skagit River Ranch



George & Eiko Vojkovich • 360-856-0722
skagitriverranch@gmail.com • www.skagitriverranch.com
28778 Utopia Road, Sedro-Woolley
Farm Store: Sat 10 AM-5 PM year-round, see website for other locations

Sustainable family farm located in Sedro-Woolley in beautiful Skagit Valley, 1.5 hours north of Seattle. Our animals are raised humanely & ethically. We do not use chemicals, growth hormones, pesticides and of course, no GMO's of any kind on the animals or the land. Purchase our 100% grass-fed, certified organic beef, organic pork, organic pasture-raised chickens and eggs at the following locations: Farm Store (Saturdays, 10 AM-5 PM all year), Seattle farmers markets (University Market-Saturdays all year; Ballard Market-Sundays all year), selected health food stores, restaurants and active Buyer's Clubs. For more information see website; find us on Facebook and Twitter.

Skiyou Ranch



Tarie Benson • 360-708-3292
skiyou ranch@gmail.com • www.skiyou ranch.com
26910 Duffy Road, Sedro-Woolley
Orders taken year-round, delivery dates/processing May-October

A family tradition since 1894, we are a fourth generation small family farm and produce 100% Certified Organic grass-fed Angus beef. We are a closed herd, raising all of our beef from start to finish, therefore having no exposure and no risk of disease. No antibiotics or chemicals. Sustainable farm promoting humanely and ethically raised animals. Please visit our website for ordering details. We are Animal Welfare Approved and Certified Humane.

T.J. Farm



Tony Chang • 206-321-9000
northlandbees@gmail.com • www.pugetsoundfresh.org
15805 Ovenell Road, Mount Vernon
Daily 9 AM-6 PM in season

T.J. Farm is a very small blueberry farm featuring Northland, Toro, Bluejay, Jersey, Duke and Drape varieties. Season starts July 20 and lasts about 6 weeks. \$1.70/lb U-Pick. \$3.00/lb We-Pick. Honey beehives at site. Observation beehive available. Honey \$10.00/lb. We are converting to organic farming. To visit the farm, take I-5 North to Exit 230, go west about three miles and turn right on Avon Allen Road. Pass the railroad tracks, turn left on Ovenell Road. Go about one mile until you see us. If you have a CSA north of Seattle and want to offer blueberries to your members, please contact me.

Arlington Farmers Market



Audrey Houston • 512-516-5346
arlingtonfarmersmarket@hotmail.com
www.arlingtonfarmersmarket.blogspot.com
200 North Olympic Avenue, Arlington
Saturdays 10 AM-3 PM, July 5-September 27

Stroll Legion Park in historic downtown Arlington enjoying Stilligumish Valley produce, artisan bread, local cheese and handmade goods. Our weekly activities include chef demos, yoga in the grass, story time, and more. Centennial Trail runs adjacent to the park, making the market a pleasant and convenient lunch stop for bikers and walkers. Peruse the art installations along the trail, including a new interactive sound garden. Friendly, leashed dogs welcome, wheelchair accessible, kindly smoke-free zone and ample free parking available. We were proud to be named America's Favorite Small Farmers Market in 2012 by American Farmland Trust. Join us this summer!



Photo courtesy of 21 Acres

Skagit and Snohomish County

Bailey Vegetables and Pumpkin Patch



Don Bailey • 360-568-8826 • baileyveg@gmail.com • www.baileyveg.com
12711 Springhetti Road, Snohomish
Farm Stand: June-Oct, see website for hours • Pumpkin Barn: Weekends
in Oct • Xmas Trees: Weekends 10 AM-4 PM after Thanksgiving

A U-Pick vegetable garden and farm stand since 1986, we are a fifth generation family farm located in the beautiful Snohomish Valley. We grow strawberries, raspberries, green beans, beets, new potatoes, pickling cucumbers, dill, corn, zucchini, pumpkins, and squash. Our customers love the opportunity to get out and enjoy the fresh air, harvest their own produce, and show their kids where food really comes from. Pumpkin Barn and Corn Maze open weekends in October. Located 2 miles south of Snohomish on Springhetti Road just east of Hwy 9. Christmas trees are available beginning weekends after Thanksgiving until sold out.

Biringer Berry Farm



Mike & Dianna Biringer • 425-259-0255 • www.biringerfarm.com
Farm: 21412 59th Avenue NE, Arlington
Berry Barns: Lynnwood, Marysville & Shoreline, see website for locations
U-Pick & Farm Market: Mid-June to mid-Aug, see website for details

PLUCK, PLAY, EAT & SAVE! U-Pick/We-PICK. Family FUN! Trolley rides to fields. Pluck choice strawberries & raspberries right from the vines! We furnish containers. Barn Market: Strawberry "Slicers" ready to eat & freeze. Pre-picked: strawberries, raspberries, tayberries, blackcaps, blackberries and blueberries. Local honey and shortcake to die for! Picnic on our covered wagon next to our historic barn. Kiddie play area. Check our website for festivals, school tours and birthday parties by reservation. Proud members of the Red Rooster Route Family Farms.

Blueberry Blossom Farm



Dave & Sandy Baer • 360-568-4713 • www.blueberryblossomfarm.com
8628 Fobes Road, Snohomish
Season begins in July through August, maybe into September
See website or call; hours depend on weather & ripening conditions

U-Pick blueberries-large sweet hybrid varieties: Dukes, Spartans, Sierras & Bluecrop. Picking buckets & boxes provided. We are located north of the town of Snohomish just off Bickford Avenue on Fobes Road. Always check website or call before making the trip to determine availability of berries and open hours due to weather and ripening conditions. We will only be open on the days when we have ripe berries for picking, therefore, we do not have a set schedule this year. No credit or debit cards; cash or checks only. Call by phone or check our website for frequent updates and information. See you when the berries get ripe!



Photo courtesy of Arlington Farmers Market

Bob's Corn & Pumpkin Farm



Bob & Sarah Ricci • 360-668-2506
info@bobscorn.com • www.bobscorn.com
10917 Elliott Road, Snohomish
Open year-round 10 AM-7 PM • Open until 10 PM Fri & Sat in October

Come celebrate Bob's 32nd year of growing Snohomish's finest sweet corn! He is proud to be a 4th generation farmer whose family has farmed this valley since 1888. Our country store has farm-fresh jams, veggies, and bottles your own raw honey direct from our fields. Our corn mazes and nighttime bonfires start in August. Bring the whole family for our Fall Harvest Festival during October; enjoy free hayrides and fun activities like our Cow Train! We have all things pumpkin including over 50 varieties to choose from. New this year: U-Pick corn! Facebook us. Bob's Corn, "Where family memories grow."

Bolles Organic Farm



Kelly & Judy Bolles • 425-876-9878
tualco@msn.com • www.pugethoundsfresh.org
17930 Tualco Loop Road, Monroe
U-Pick: Daily 9 AM-7 PM in season, see Facebook page for daily updates

Since 1997, Bolles Organic Farm has grown certified organic strawberries and raspberries. During the growing season (typically May to August), we offer U-Pick daily, and containers are provided. Strawberry season typically starts near the end of May while raspberry season typically starts in early to mid-July depending on Mother Nature. Check Bolles Organic Berry Farm's Facebook page for daily picking conditions along with a variety of recipes and interesting farm tidbits. We also offer one-pound jars of honey from beehives that reside at the farm. Bring your picnic lunch to enjoy while at the farm. Dogs are welcome, but please bring a leash.

Bothell Farmers Market



Leeann Tesorieri, Tami McIntyre or Katie Loveless • 425-483-2250
leeann@countryvillagebothell.com or tami@countryvillagebothell.com
www.countryvillagebothell.com
23718 Bothell Everett Highway, Bothell
Fridays Noon-6 PM, June 6-October 3

Nestled in the heart of Country Village, you will love the relaxed atmosphere of our market. Pick up fresh fruits, berries and vegetables for the weekend while enjoying live music, train and pony rides for the children plus over 40 locally owned shops and restaurants among acres of beautiful gardens and ponds. Our market also features fresh cut flowers, plants, jams, pasta and amazing creations from local artisans. With convenient on-site free parking, we are just one mile from Exit 26 off I-405.



Photo courtesy of Arlington Farmers Market

Snohomish County

Broers Farms, Inc.



Ginnifer or Edward Broers • 360-794-8125
broersfarm@aol.com • www.pugetsoundfresh.org
18228 Tualco Road, Monroe • June through mid-September depending on harvest conditions, call or see Facebook for hours & updates

Our 60-acre, fourth generation family-owned and operated berry farm has been certified organic since 1989. We offer certified organic strawberries, raspberries, blueberries, thornless blackberries and thornless marionberries. Available fresh picked depending on harvest conditions or pack a lunch and bring the whole family to enjoy a relaxing day of picking them yourself. Check our Facebook page or call for daily updates on hours, harvest conditions and availability.

Bryant Blueberry Farm & Nursery



Lana or Jamie Flint • 360-474-8424
jamie@bryantblueberries.com • www.bryantblueberries.com
5628 Grandview Road, Arlington
Tues, Thurs, Sat & Sun, 8 AM-4 PM, early July to mid-September

U-Pick/We-Pick blueberries, tayberries, blackberries, currants, rhubarb, & aronia berries. We grow plump juicy berries using sustainable & ecologically sound practices. We also sell beautiful U-Cut dahlias, blueberry plants and our fresh picked produce. Enjoy a picnic in our shaded area. Kids will have fun feeding farm animals and playing on our playground. July 26 is our Blueberry Festival, see website for details. Picking buckets & boxes provided. Proud member of Red Rooster Route. From I-5 take Exit 208, turn east onto Hwy. 530, turn left onto Hwy. 9 north, travel about 3.5 miles. Turn right onto Grandview Rd., go 1/4 mile. Farm is on the right.

Carleton Farms



Mary, Reid & Darren Carleton • 425-334-2297
thefarmer@carletonfarm.com • www.carletonfarm.com
630 Sunnyside Blvd SE, Lake Stevens
May-October, see website for hours

Carleton's is your Farm Fresh & Family FUN destination! Our focus is farm-grown produce & local products. Shop Farm Market for seasonal, local veggies, sweet corn, berries & fruits. We have a full line of produce, Mother's Day flower baskets, local meats, dairy products, honey, handmade pies, jams, pickled items & more. OCTOBER is Family Festival time! Real pumpkin patch, trivia corn maze, corn stalks & other fall decor. October weekends: kids' fun areas, HAUNTED attractions, wagon rides, hot foods, ice cream, animals, & our famous pumpkin cannon! NEW THIS YEAR: Wedding & Event Barn! Find us on Facebook or see website for updates.

Chinook Farms



Eric Fritch, Owner or Micha & Andrew Ide, Managers
Eric: 425.508.6341 or Andrew & Micha: 619-723-4778
info@chinookfarms.com • www.chinookfarms.com
10601 Elliott Road, Snohomish
Please contact us at info@chinookfarms.com to schedule a visit

Chinook Farms is a sustainable Community Supported farm, 6 miles south of Snohomish. We offer a 21-week farm-share program, June-October with pick up at the farm. We grow a diversity of vegetables using sustainable, organic practices for our farm-share program and for the local farmers markets. We also raise 100% grass-fed beef, and pastured chickens, turkeys, and pigs. We are committed to raising meat ethically and take pride in our humane animal husbandry. Please visit our website for details and feel free to come visit us at the farm!

Edmonds Museum Garden & Summer Markets



Margaret Wilcox • 425-776-7201
mandmwil@frontier.com • www.historicedmonds.org
5th Avenue North & Bell Street, Edmonds
Garden Market: Saturdays 9 AM-2 PM, May 3-June 21
Summer Market: Saturdays 9 AM-3 PM, June 28-October 4

The Edmonds Museum welcomes you to the 20th Anniversary Season of our Summer Market. Bring your friends and family; come visit, shop and eat as you tour this fantastic market. This will allow you to go home with fresh food and gifts from our handmade or grown in Washington vendors. You'll find fresh fruits & vegetables, flowers, plants, processed foods and a wide variety of crafts and original art. Musicians throughout the market. It's the place to be on Saturday. No market August 9. The Garden Market is a smaller version of our big market and is mostly local farmers with various delicious products.



Photo courtesy of Mosby Farms

Farm Fun for Everyone on the Red Rooster Route!

Individual farm seasons vary.

Arlington Farmers Market
Garden Treasures Nursery & Organic Farm
Foster's Produce & Corn Maze
Biringer Berry Farm
Bryant Blueberry Farm
Rhodes River Ranch & Restaurant
Stillaguamish Valley Pioneer Museum

VISIT OUR FAMILY FARMS!

Gift Shops	Farm Animals	Corn Maze
Nurseries	Produce Markets	U-Pick Pumpkins
U-Pick Berries	U-Pick Org. Veggies	Wagon Rides

Go to www.redroosterroute.com for opening dates and hours for each farm. Includes fun-filled FARM FESTIVAL schedules & route map.
I-5 Exit 208 (Arlington) and head east.



Snohomish County



Photo courtesy of R Heritage Farm

Everett Farmers Market



Gary Purves & Karen Erickson • 425-422-5656
everettfarmersmarket@gmail.com • www.everettfarmersmarket.net
1600 West Marine View Drive, Everett
Sundays 11 AM-4 PM, May 18-October 5

The Original Everett Farmers Market, "Sharing Washington Grown Farm Fresh Goodness since 1993." Offering an outstanding family shopping experience where you will find local, farm-fresh nutritious fruits and vegetables, delicious baked and value-added gourmet foods, and freshly prepared hot food to go. We delight our customers with beautiful fresh flower bouquets, unique handmade items by talented artisans and an eclectic mix of lively music. We are dedicated to providing and preserving a venue for local small farmers and are committed to the success and longevity of farmers all across Washington.

Farmers Market at Willis Tucker



James Beatty • 206-718-0404
jim.beatty27@gmail.com • www.marketatwillistucker.wordpress.com
Willis D. Tucker Community Park, 6705 Puget Park Drive, Snohomish
Fridays 3 PM-7:30 PM, June 6-August 29

The Farmers Market at Willis Tucker is a gathering place for members of Mill Creek, South Everett and Snohomish County communities, among others. Our location at Willis Tucker Park is home to a popular spray park, playground, off-leash dog area and there is ample parking. Our focus is on locally grown fruit and produce, as well as organic grown fruit and produce, ready-to-eat foods, local artisans, and beef, poultry and fish vendors. We provide children's activities when possible and will expand on entertainment from 5 PM to 6:30 PM. Find us on Facebook or visit our website for weekly updates.

Foster's Produce & Corn Maze



Brian & Connie Foster • 360-435-6516 • fosterscornmaze@frontier.com
www.fosterscornmaze.com • 5818 State Route 530 NE, Arlington
Daily 10 AM-5 PM, June 1-October 31

Foster's, where we "Grow Family Fun." SUMMER: Strawberries, Raspberries, Tayberries, Boysenberries, Blackberries & Blueberries. OCTOBER: PUMPKIN PATCH, CORN MAZE "GET LOST IN THE LAND OF OZ." Tractor-drawn wagon rides, Hay Maze, Petting Farm, Pumpkin Sling Shot, Pony Rides, Pumpkin Dash. Harvest Market has local sweet corn, squash, apples, honey, cider & hand dipped hard ice-cream cones. Plan your Fall Birthday Party at Foster's by renting our Vintage Hay Barn Party Room. SCHOOL FIELD trips by appointment. From 1-5, Exit 208 head east, travel 2.4 miles, look for the red barn on the right with pumpkin on the roof. Proud member of Red Rooster Route.

Friday Farmers Market Everett Mall



Gary Purves & Karen Erickson • 425-422-5656
fridayfarmersmarketeverettmall@gmail.com
www.fridayfarmersmarketeverettmall.com
1402 SE Everett Mall Way, Everett
Fridays 3 PM-7 PM, June 13-September 26

Welcome to the Friday Farmers Market at the Everett Mall! "From Farm to Table, Washington Grown Farm Fresh Goodness." We are your community market, offering EBT, WIC/Senior and FMNP, creating equitable access to fresh, local, wholesome and healthy foods. Expect to see a terrific mix of delicious baked goods and value-added goodies, beautiful bouquets of flowers, organic fruits and vegetables, sweet golden honey and a variety of creative artistry. Expect energizing music to liven up the party too, as we work to grow the FFM presence in the South Everett community and support the success and longevity of Washington farmers.

Garden Treasures Nursery & Organic Farm



Mark & Patricia Lovejoy • 360-435-9272
gardentreasurescsa@gmail.com • www.arlingtongardentreasures.com
3328 State Route Highway 530 NE, Arlington
Farmstand: Tuesday-Sunday 10 AM-5 PM, March-November
U-Pick: Tuesday-Sunday 10 AM-5 PM, May-October

Our 20-acre organic family farm grows over 40 different crops of vegetables, berries and herbs. Wander our fields and pick from a large selection of U-Pick, re-purposed greenhouses from May to October; you can pick your own heirloom tomatoes, crisp cucumbers, tender asparagus and fresh basil. Shop our unique farmstand for seasonal produce from our fields as well as carefully sourced products from local partners: pastured dairy and cheese, free-range eggs, stone fruits, and a variety of handmade home goods.

Lynnwood Farmers Market



Marielle Harrington • 425-670-5532
market@ci.lynnwood.wa.us • www.lynnwoodfarmersmarket.com
Wilcox Park, 5215 196th Street SW, Lynnwood
Thursdays 3 PM-7 PM, June 12-September 25

The Lynnwood Farmers Market is a market and so much more! A place where locals can get farm-fresh, locally grown produce and a gathering place where growers, artisans are joined by great food and entertainment bringing the community together to enjoy a beautiful evening in one of Lynnwood's most visible and popular parks, Wilcox Park. The very best in locally produced foods are available including organic produce, grass-fed meats, local cheeses, & specialty items like pickles, jams, tea, salsa and honey. We are dedicated to providing our diverse community the opportunity to gather and enjoy fresh, nutritious, locally grown food.



Photo courtesy of Skipleay Farm

Snohomish County

Maltby Produce Market



Liesa Postema or Marijke Postema • 360-668-0174 or 425-481-7565
liesa@flowerworldusa.com or marijke@flowerworldusa.com
www.flowerworldusa.com • 19523 Broadway Avenue, Maltby
Produce Market: Mon-Sat 10 AM-6 PM, Sun 10 AM-5 PM, April-Dec,
11 AM-5 PM Jan-March • Flower World: Daily, 9 AM-6 PM

We grow most of our produce and herbs pesticide-free, offer greenhouse-grown tomatoes, peppers, cucumbers, eggplants & strawberries along with a full line of vegetables, plus free-range chicken, and duck eggs. We press & sell apple cider from a mixture of 20+ apples grown at our Marshland Orchards in the Snohomish Valley. We also produce & sell vinegars and herbal vinegars. Bring the kids to see the ducks, peacocks, chickens, sheep and goats. Across the street is Flower World, a wonderful destination nursery/garden center located in Maltby, one mile NE of the Maltby Cafe. Stroll 15 acres of retail area, display gardens and park.

Marshland Produce Market and Orchards



Liesa Postema or Marijke Postema • 360-563-1200 or 425-481-7565
liesa@flowerworldusa.com • www.flowerworldusa.com
8102 Marsh Road, Snohomish
Monday-Saturday 10 AM-6 PM, Sunday 10 AM-5 PM, April-October
U-Pick: Daily in season, see website or call

We offer greenhouse-grown tomatoes, cucumbers, eggplants and peppers & grow most produce, fruit and herbs without pesticides. Fresh strawberries April-September. Our flock of free-range chicken & ducks supply fresh eggs. We press fresh apple & pear cider and bottle apple cider vinegar and herb vinegars year-round. You and your family are invited to the ultimate FARM EXPERIENCE with farm walks and tours – apple blossoms in spring, apple harvest in late summer/fall. Meet farm animals, geese, ducks, sheep, goats, pigs, chickens, peacocks. U-Pick veggies: green beans, beets, pickling cukes, potatoes & U-Pick flowers. Pumpkin Patch. Come get lost in our living/year-round hedge MAZE!

Mother Nature's Organics



Cheryl Dillon • 425-954-7071 • office@mothenaturesorganics.com
www.mothernatureorganics.com • 930 Sunnyside Blvd N, Lake Stevens
See website for current hours, events, kid's activities and CSA details

Sign up and receive an assortment of fresh, seasonal produce. We grow over 50 varieties of vegetables, herbs, berries and flowers that we deliver directly to your door. Spring brings sweet peas, crisp radishes, baby lettuce and carrots. Summer offers fresh salad greens, sweet strawberries, crisp green beans and aromatic cooking herbs. In fall/winter, you will find warm comfort foods like potatoes, squash, crisp apples and greens to get you through those cold months. Our farm boxes are perfect for one person or a full family. We farm using organic practices and sow our fields with organic and heirloom seeds.



Photo courtesy of Cascade Harvest Coalition



farmstr.com

www.facebook.com/farmstr
@TheFarmstrs

The online marketplace where local farmers,
fishers and ranchers sell direct to consumers.

Mountainview Blueberry Farm



360-668-3391 Recorded message with daily updates
info@mountainviewblueberryfarm.com
www.mountainviewblueberryfarm.com
7617 East Lowell-Larimer Road, Snohomish
Tuesday-Sunday 8 AM-5 PM
Season normally starts after July 4 & goes into early September

Mountainview Blueberry Farm is a U-Pick blueberry farm located in the scenic Snohomish Valley. The farm offers you nine acres of wonderful & delicious blueberry varieties to pick. Please check our website daily for updates to let you know the type of blueberries being picked & the picking conditions – occasionally, we are closed due to rain. Please come be our guest, enjoy the beauty of Snohomish's agricultural community, & help keep agriculture alive and sustainable into the future. Farm is two miles south of Snohomish and one mile west of Highway 9 on East Lowell-Larimer Road.

Mukilteo Farmers Market



Bear Summers • 425-320-3586
mfmorg@mukilteofarmersmarket.org • www.mukilteofarmersmarket.org
Lighthouse Park, 609 Front Street, Mukilteo
Wednesdays 3 PM-7 PM, June 4-September 24

The Mukilteo Farmers Market brings together local food producers and consumers. Neighbors and strangers; meet, eat and share stories, recipes and knowledge in a place dedicated to the cultivation of local products and talents. Our local farms and talented artisans bring the best of what they grow and create to market each week: flowers, fruit, vegetables, berries, hazelnuts, herbs, garden art, ceramics, jewelry and much more. Bring your used batteries to market and they will be properly disposed of.

Ninety Farms



Linda Neunzig • 360-631-1286 • ninetyfarms@aol.com • www.90farms.com
22912 67th Avenue NE, Arlington
Call for hours

Imagine lambs grazing on a local sustainable farm, rainwater saved from the winter rains that irrigate the fields in the summer. All waste is composted and returned to the fields as nutrients. Guard llama's watch over the flock keeping them safe. Ninety Farms is a family owned & run farm located in Arlington. We are Certified Salmon-Safe and use natural growing methods. On the farm, we sell USDA grass-fed, hormone and antibiotic free beef, lamb and ethically raised veal. Farm tours for schools, day cares, senior centers & culinary schools by appointment. Meats also available at local restaurants and Kirkland Wednesday Market.

Snohomish County

Fresh is on the go!

Get the app at pugetsoundfresh.org



Port Susan Farmers Market



Leslie Collings • 360-202-3932
leslie@portsusan.org • www.portsusan.org
8825 Viking Way, Stanwood
Summer Market: Fridays 2 PM-7 PM, June 20-August 29
Fall Market: Fridays 2 PM-6 PM, September 5-October 17

The Port Susan Farmers Market is located in Stanwood, a charming town with friendly people, unique shops and homey restaurants, situated on one of Washington's most treasured natural resources, Port Susan Bay. The Market features vendors selling local farm-fresh fruits and vegetables, meats, poultry, eggs, honey, baked goods and specialty foods such as handcrafted BBQ sauces, spice rubs, gourmet pasta and homemade jams. The Market also hosts local artisans and offers educational programming with family-friendly activities that focus on food culture and nutrition. Stop by each Friday and enjoy live music and concession-style food. For more information go to www.portsusan.org.

R Heritage Farm



Monique & Ben Russ • 425-232-5777
mo@rheritagefarm.com • www.rheritagefarm.com • Gold Bar
Farm store open year-round, but by appointment only, see website for CSA details

Our heritage poultry breeds and Berkshire hogs are raised the good old-fashioned way - roaming freely on organic pasture and woodlands. They feed on organic grass, forestland, fresh organic produce and our custom-made NON-GMO feed. We provide our animals with an environment and lifestyle that allows them to live happy, healthy, peaceful lives. Pork available in USDA cuts and whole or half hogs. Poultry available whole or cut-up, fresh or frozen. Join our year-round CSA program and choose your own items! Pick up on-farm, at drop-sites or farmers markets. See website for more information, easy online ordering and market locations.

Raising Cane Ranch



Nichlos Pate & Melissa Denmark • 360-348-5804
info@raisingcaneranch.com • www.raisingcaneranch.com
5719 Riverview Road, Snohomish
U-Pick: Monday-Saturday 10 AM-5 PM, Sunday 11 AM-4 PM, July-August

Raising Cane Ranch is a small, family owned and operated farm located on the banks of the Snohomish River three miles west of Snohomish. Our farm grows a wide assortment of products utilizing organic and environmentally conscious practices. We produce hay, grass-fed beef, lamb, farm fresh eggs, honey and organic U-Pick BERRIES! Our varieties include Tulameen and Cascade Delight raspberries, Black Diamond blackberries and a small patch of tayberries and blueberries. Since we operate on a small scale, the availability of our products is limited. Please check website for the latest news and information. Visit us at the Everett Farmers Market.

Skipley Farm



Gil Schieber • 206-679-6576 • gil@skipleyfarm.com
www.skipleyfarm.org
7228 Skipley Road, Snohomish
Farmstand & Nursery: 8 AM-8 PM, Monday, Wednesday & Friday,
see website for CSA & farm events

Skipley Farm grows distinctive and heritage fruit, vegetables, herbs, seeds and flowers. Our exceptional year-around CSA is delivered weekly to your door or by farm pickup. The nursery offers a diversity of adapted permaculture plants from around the temperate globe-fruits and custom grafted trees, bee and native plants, unique ornamentals, rare edible tubers, and perennial vegetables. We're uncertified organic and grow ecologically. Using locally-sourced minerals, we grow for optimal nutrition, health, and flavor. We also welcome fine restaurants and grocers. Make an appointment to come out and see what we're up to!

Skylight Farms



Petrina & Jonathan Fisher • 360-668-7668
petrina@skylightfarms.com • www.skylightfarms.com
17319 Elliott Road, Snohomish
Farm: By appointment only, CSA pickups on Tuesdays
Farmstand: See website or Facebook for location and details

Enjoy delicious food from our fields to your plate! Nestled along the banks of the beautiful Snohomish River, Skylight Farms uses sustainable and ecological practices to grow a wide variety of vegetables and pastured eggs and maintains a small beef herd on 20 acres. Our CSA showcases more than 80 varieties of produce, featuring every day staples plus heirloom and unique varieties, chosen for both outstanding flavor and nutrition. Egg shares are also available. CSA pick-ups from various locations in Seattle or at the farm. We supply to restaurants and small grocery stores; contact us for wholesale and restaurant pricing.

Snohomish Farmers Market



Karen Erickson, Market Manager • 425-366-1171
snohomishfarmersmarket@gmail.com • www.snohomishfarmersmarket.com
At the corner of Cedar Avenue and Pearl Street, Snohomish
Spring Market: Thursdays 3 PM-7 PM, May 8-June 26
Summer Market: Thursdays 3 PM-7:30 PM, July 3-August 21
Fall Market: Thursdays, 3 PM-Sunset, August 28-September 25

Enveloped in the tree-lined canopy of Historic Downtown Snohomish, in front of the Carnegie Library you'll find sounds of children, music and happy shoppers every Thursday afternoon into early evening. Snohomish Farmers Market offers a selection of local fruits, berries and vegetables from Washington farms, ranches, as well as honey, ice cream, local roasted and organic coffee. To every ones delight, you may find local crafts people, designers of outdoor furniture, ceramics, garden art, jewelry, local soap, lotions, organic clothing, or find woodwork. While in town, savor the flavor of Snohomish by visiting local restaurants, wine, coffee and teashops.

Snohomish County

South County Community Farmers Market



Brad Sebranke or Jan Pinderhughes • 425-481-8801
office@parkridgeonline.org • www.parkridgeonline.org/market
3805 Maltby Road, Bothell
Wednesdays 4 PM-8 PM, June 4-September 24

Welcome to the South County Community Farmers market - a family friendly community environment. Fresh fruits and vegetables, flowers, arts and crafts. We also have live music every week, food vendors, Kettle corn, and fun children's activities. Please keep your pet on a leash at all times. The market is located between Bothell and Mill Creek, one mile east of Thrasher's Corner (Bothell-Everett Highway and SR 524) at the intersection of Maltby Road and 39th Avenue SE in the Park Ridge Community Church parking lot.

Stocker Farms



Janet & Keith Stocker • 360- 568-7391
info@stockerfarms.com • www.stockerfarms.com
Farm Market: 10622 Airport Way, Snohomish
Fall Family Fun: 8705 Marsh Road, Snohomish
Daily, please see website for hours and seasons

Stocker Farms has been farming in Snohomish for four generations. Our Country Market opens every year when local strawberries begin-normally mid to late June. We grow and carry local produce and berries. Farmer friends in Eastern Washington bring us wonderful tree fruits for fresh eating and canning. The Country Market also carries local honey and a great selection of jams and other canned goodies. Enjoy U-Pick Pumpkins and Christmas trees. All year long, we prepare for your Fall Family Fun featuring pumpkin patches, pumpkin park, corn maze and fall nighttime activities. Come see us in October for "family fun they'll never forget."

The Farm at Swans Trail



Carol & Ben Krause • 425-334-4124
info@thefarm1.com or info@swanstrailfarms.com
www.thefarm1.com or www.swanstrailfarms.com
7301 Rivershore Road, Snohomish
Daily 10 AM-6 PM, Oct 1-Oct 31, see website for seasonal hours & events

The Farm at Swans Trail has diversified its offerings to include seasonal fruits and vegetables, corporate picnics, weddings, field trips, indoor and outdoor (with cover) meeting space and of course, our popular fall pumpkin patch, home to the famous "Washington State Corn Maze." Family fun includes petting farm, acres and acres of pumpkins, wagon rides, fishing, play area, cow train, Farmer Ben's pig show and Duck race, flower cutting garden, U-Pick apples, bakery and concessions. We enjoy sharing our beautiful farm with visitors from all over and look forward to greeting our guests and treating all to some old fashion fun.

Thomas Family Farm



Debbie Thomas • 360-568-6945
info@thomasfamilyfarm.com • www.thomasfamilyfarm.com
9010 Marsh Road, Snohomish • Please see our website for hours & events

The Thomas family has farmed in the Snohomish Valley since the early 1900's. We sell corn, apples, pumpkins, local honey, jams, jellies and more! In October, your family will love our corn maze, gem mining, Kid Land & paintball shooting gallery during the day. Your screams will echo through the night as you try to survive "Nightmare on 9 Haunted House or ride on our Zombie Safari Paintball Hayride and shoot at live zombies. Don't worry the zombies don't shoot back! Our beautiful facility is a place you can rent for your next event! Field trips available for kids, see website for details.

Whitehorse Meadows Farm



Valerie Wall • 206-369-1456 (in-season) or 360-436-1951 (field phone)
valerie.wall@whitehorsemeadowsfarm.com
www.whitehorsemeadowsfarm.com
38302 SR 530 NE, Arlington
Tuesday-Saturday 10 AM-4 PM, mid-July through September

We are a family owned CERTIFIED ORGANIC blueberry farm located 25 minutes east of Arlington. U-Pick and We-pick blueberry fields open from mid-July through the end of September. If raining, the fields are closed. Check our Facebook page & weather widget on website for updated information on fields and farmers market locations as well as our yummy new products - Blueberry Mango Chutney, Blueberry Salsa & Blueberry Lemon Preserve. We are happy to show you around when you visit the farm, see "Day's Adventure" page on our website on how to make a "fun day-cation" in our beautiful river valley.

Willie Green's Organic Farm



Chip Brown, General Manager or Jeff Miller, Owner
360-453-7030 • info@williegreens.org • www.williegreens.org
19501 Tualco Road, Monroe
Office: M-F 8 AM-4 PM in summer, winter hours vary, call or see website

Willie Green's Organic Farm emerged from owner Jeff Miller's desire to grow the finest organic produce available. Established in 1987 with a leased quarter acre plot in Woodinville, the farm is now located in Monroe and has grown to over 70 acres and produces over 50 varieties of vegetables and berries. WGO's produce is available at farmers markets, restaurants, wholesale, and Whole Foods Market. In 2013, WGO became GAP and HACCP certified. The Fields @ Willie Green's is the farm's wedding and event venue and entering its fourth successful year. Tours available by appointment.

Marshland Orchards - Maltby Produce Markets

Inviting you and your family to an ultimate farm experience! Mon-Sat 10am-6pm Sun 10am-5pm



blossom tours
cider U-cut flowers
harvest tours ducks
eggs pigs herbs



vinegar Plant maze
strawberries fruit
pumpkin patch sheep
chickens U-pick veggies



Marshland Orchards: 8102 Marsh Road Snohomish (1/2 mile W of Hwy 9) • 360-563-1200
Maltby Produce Market: 19523 Broadway Ave Snohomish (Kitty Corner of FW) • 360-668-0174

Thurston County

Helsing Junction Farm



Susan Ujcic & Anna Salafsky • 360-273-2033
helsingfarm@gmail.com • www.helsingfarmcsa.com
12013 Independence Road SW, Rochester
Our on-site self-serve farmstand is open daily 9 AM-9 pm, mid June-Nov

We grow organic vegetables, fruit, and flowers and run a 1200-member CSA program. One of the oldest CSAs in the country, we have over 20 years growing verdant, flavorful, nutrient-dense food. Our certified organic 40-acre farm grows over 100 unique & heirloom varieties of vegetables, berries, flowers & herbs exclusively for CSA members who receive a weekly box of seasonal produce, all grown and hand harvested. We find that when we tend healthy soil, respect and pay our employees well and provide our plants with optimum care, good food follows! The farm is available for private events, weddings, family reunions, music and theatre performances this season.

Lattin's Country Cider Mill & Farm



Carolyn Lattin • 360-491-7328
lattinscider@comcast.net • www.lattinscider.com
9402 Rich Road SE, Olympia
Open year-round, see website for hours & special events

An all-around family farm, we offer entertainment & festivals in the fall, with a pumpkin patch, wagon rides, craft vendors, maze, farm animals, games for kids & our delicious apple fritters. We grow an amazing variety of fruit and vegetables & have a full bakery. You can buy our award-winning apple cider, jam, jellies, fruit syrups, eggs, flowers, dried fruit, nuts, honey, and frozen berries in our farm market year-round. Look for us at the Proctor Farmers Market in Tacoma. We also raise livestock: beef, chickens, pork, and turkey, call to place an order.

Nelson Ranch



Jill Nelson • 360-352-4124
jill@nelsonranch.com • www.nelsonranch.com
3624 Waldrick Rd SE, Olympia
Please call or e-mail to arrange a farm tour

Our family-run farm has been providing quality meat to our community for 150 years. We raise all natural grass-fed or grain finished cattle, free of additives, chemicals and hormones. Our animals pasture on the lush green grass of the Deschutes River Valley – the kind of meat our family has thrived on for five generations. The beef is USDA inspected and travels less than 10 miles for packaging. You can purchase by the quarter (includes a mixture of steaks, hamburger, stew meat and roasts) or individual cuts by the pound.

Provisions Mushroom Farm



Christian & Ria Kaelin • 360-359-6673
info@promushrooms.com • www.promushrooms.com
11634 Waddell Creek Road SW, Olympia
Call for appointment or see us at the Olympia or Proctor (Tacoma) farmers markets

Provisions Gourmet Mushrooms are grown with an abundance of love and care. Cultivated varieties: Shiitake, Oysters, Lions Mane, Pioppino, Enoki, Maitake, Nameko, Reishi, Turkey Tail. Wild varieties: Chanterelles, Lobster, Porcini, Morels, Cauliflower, Chicken of the Woods, Matsutake. Other products & services: Mushroom CSA (available through Helsing Junction Farm), DIY Mushroom Kits and Plugs, fresh and dried mushroom medley's, medicinal mushroom products, farm tours, educational workshops, bulk wholesale and special orders. Provisions Mushrooms are cultivated on locally sourced, clean and natural raw materials, free of herbicides and pesticides. Our wild mushrooms are ethically foraged with respect for our beautiful forests.

Schilter Family Farm



Jeff & Stephanie Schilter • 360-459-4023
stephanie@schilterfamilyfarm.com • www.schilterfamilyfarm.com
141 Nisqually Cutoff Road SE, Olympia
See website for hours

Celebrate the Seasons at Schilter Family Farm! Spring: annuals, perennials, and specialty hanging baskets. Summer: strawberries, raspberries, blueberries, vegetables (summer squash, beans, cukes, sweet corn, beets, lettuce and more). Tomatoes, melons and tree fruit. Fall: Harvest Festival & Pumpkin Patch with corn maze, hay maze, petting farm, hayrides, pony rides, "Round up Railway" cow train, corn and pumpkin cannons. Corn stalks, winter squash, straw bales and seasonal decorations available. Winter: U-Cut & pre-cut Christmas trees. We offer specialty wreaths, centerpieces, garlands and seasonal decorations. Lighted Nativity in the barn and farm animals, tree shaking, netting, flocking available & Santa visits on Saturdays.

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'live in a village around a farm'
www.SkokomishFarms.com
800 942-5363



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VISITOR & CONVENTION BUREAU

Presents Thumbs Up Fun Experience #60: South Sound “Direct Sales” Farms

We invite you to experience more than 50 area farms who will share the touch, taste and freshness of just-picked produce, recently prepared meats, the world’s best hot apple fritters, delicious apple cider, artisan cheeses and a whole lot more.

Pick up your **2014 South Sound Direct Sales Map** at the Visitor Information Center on the Washington State Capitol Campus and get more information about our **Must See Thumbs Up Fun Experiences**.

Some experiences include: South Sound Wine Trail, Thurston Bountiful Byway, Wolf Haven International, Hands On Children’s Museum, Area Farmer’s Markets, Olympic Flight Museum, Washington Center for the Performing Arts, Nisqually National Wildlife Refuge, downtown Olympia, Tumwater Falls Park, and more than 300 festivals and events each year.



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visit www.ThumbsUpFun.com**

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The Farmers Market of Olympia



Charlie Haney or Ashley Powell • 360-352-9096
charlie@olympiafarmersmarket.com or ashley@olympiafarmersmarket.com
www.olympiafarmersmarket.com
700 Capital Way North, Olympia
Thurs-Sun 10 AM-3 PM, April 3-Oct 23 • Sat & Sun 10 AM-3 PM,
November 1-December 21 • Saturdays 10 AM-3 PM, January-March

The jewel of the Puget Sound – visit the people, visit your community and visit with friends. Take home Washington grown, fresh organic produce and fruit, meat, fish, clams and oysters, herbs (dried & fresh), cut flowers, healthy breads, desserts, eggs, cheeses, jams, jellies, lotions, soaps, honey and top quality locally grown plants & flowers. Arts and crafts from local artisans and live entertainment daily! December brings our “Last Minute Shoppers Delight” on December 22-24 from 10 AM-3 PM.

BelleWood Acres: Farm, Store and Distillery



John & Dorie Belisle • 360-318-7720
info@bellewoodfarms.com • www.bellewoodfarms.com
6140 Guide Meridian, Lynden
Open daily, call or see website or Facebook for hours

Visit the Farm, Store and Distillery! We celebrate all seasons on the farm. Take a walk through the orchard; enjoy a homemade lunch (Sept-Dec), baked goods or tour and tasting in distillery. We are your Honeycrisp headquarters, home to 24,000 apple trees with 20 varieties of apples, plus pears, sweet corn, cucumbers, pumpkins, squash & gourds. Sample products in farm store, experience U-Pick apples, pumpkin patch and view of Mt. Baker. We want BelleWood to be your farm! Take I-5 to Bellingham, Exit 256 (SR 539) north toward Lynden. Drive 6 miles on the Guide Meridian. We are right side just north of Laurel.

Bellingham Farmers Market – Downtown



Caprice Teske • 360-647-2060
market@bellingshamfarmers.org • www.bellingshamfarmers.org
1100 Railroad Avenue, Bellingham
Saturdays 10 AM-3 PM, April 5-December 20
3rd Saturdays January-March

We are an open-air gathering place where fresh produce, tasty food, fabulous crafts, eye-catching flowers & festive music attract thousands of visitors. Local farmers, artisans & food enthusiasts bring the best in what's fresh, local and lively! Chef in the Market series features local chefs demonstrating recipes using the best seasonal produce. Learn about new foods, pick up recipes and enjoy free samples. On the last Saturday of each month, our Kids in the Market program showcases local young entrepreneurs. Check out our next generation of vendors and help them build their businesses! See you at the Market! See ad on page 23 for details!

Bellingham Farmers Market – Fairhaven



Caprice Teske • 360-647-2060
market@bellingshamfarmers.org • www.bellingshamfarmers.org
Harris & Mill Street, Bellingham
Wednesdays Noon-5 PM, June 4-September 24

Located in historic Fairhaven, this open-air market features over 25 farmers, crafters, and food vendors. Picnic on the Village Green and enjoy our weekly Fresh, Local Music series featuring Northwest musicians and performances. Then shop for the freshest ingredients and best in quality crafts. Find us on the corner of Mill Avenue and 10th Street. See ad on page 23 for details!

Bjornstad Farms



Jim & Windy Bjornstad
Fruit Stand: 360-961-1790 • www.bjornstadfarms.net
6799 Old Guide Road, Lynden
Mon-Sat 9 AM-6 PM, Sun 11 AM-6 PM, see website for season start date

This year we will have U-Pick strawberries, raspberries, blueberries and corn. U-Pick prices to be announced, please see web site for updates & prices. Our season will begin about June 15. We have plenty of buckets for you to pick with and bags for you to take your fruit home in. To place an order once our season begins, please call 24 hours in advance at 360-961-4702. If you are looking for fresh strawberries but do not want to pick yourself, we sell them in three locations. See our website's "Fresh Market & Orders" page.

Growing Washington-Alm Hill Gardens



Jay Dennison or Clayton Burrows
360-927-4845 (Jay) or 206-719-0056 (Clayton)
jay@growingwashington.org or clayton@growingwashington.org
www.growingwashington.org
3550 Alm Road, Everson
24/7! See website or Facebook for hours & farmers markets

Now entering its sixth decade of operations, Alm Hill Gardens, is a year-round farm growing over 200 varieties of fruits, vegetables, salad greens, flowers, grains, nuts, herbs, livestock, (pastured eggs and chickens, pigs and turkeys) for wholesale & retail markets. We attend 15-20 farmers markets a week in the Seattle area, power a growing regional CSA program, can be found in dozens of top restaurants and grocery stores in Puget Sound and sell to dozens of schools and universities. We serve as the northern hub for Growing Washington, a collection of new generation and immigrant farmers organized together as a 501(c)(3) non-profit.



Alm Hill Gardens, photo courtesy of Cascade Harvest Coalition

Get pastoral, eat well.

Plan your next foodie or family get-away to Bellingham.



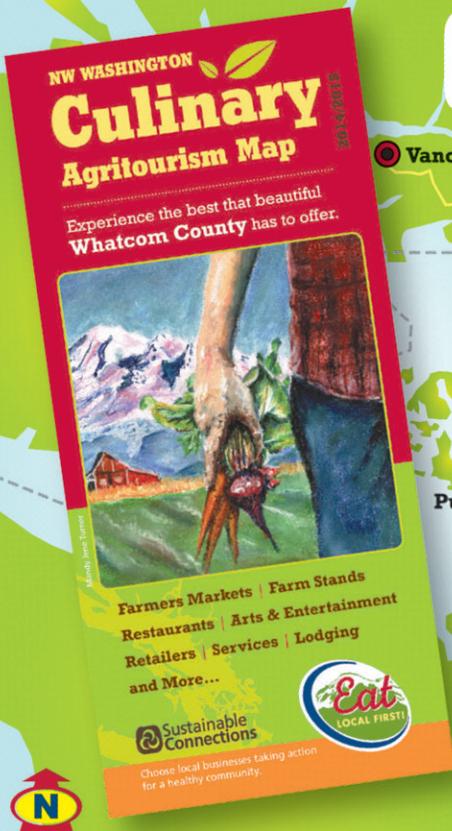
PICK UP or download your **FREE Culinary Agritourism Map** for the NW corner's best eats, drinks & farm explorations.

September is Eat Local Month!
Delicious events & the **Whatcom Farm Tour** – Sept 13, 2014.

PLAN YOUR TRIP at Bellingham.org and eatlocalfirst.org



Download the Bellingham Experience App for a comprehensive guide to Whatcom County.



No Farms No Food[®]



American Farmland Trust

Learn more about our work to protect farmland at
www.farmland.org/programs/states/wa

Small farms MAKE A BIG DIFFERENCE



We hosted our first meeting with local farmers to inquire about their organic produce back in 1971. Over the years, we've grown alongside regional farms, making it easy to find local products on our shelves. We're proud to work with more than 40 Northwest growers, bringing you everything from lettuce and tomatoes to eggs and yogurt.