

2016

FARM
GUIDE

Your source for
what's fresh, local
and in season

Puget Sound Fresh
pugetsoundfresh.org

AN APPLE A DAY

makes good things happen



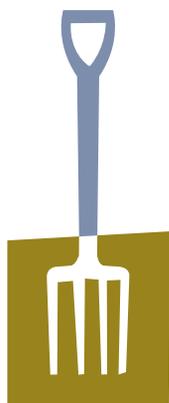
OUR FARM TO SCHOOL BAGGED APPLE PROGRAM has raised more than \$120,000 for Seattle Tilth since it began in 2013. Proceeds from organic bagged apples in specially marked bags support local farm-to-school educational programs, including field trips to Rainier Beach Urban Farm and Wetlands, classes at the Good Shepherd Center Children's Garden and programs through Seattle Youth Garden Works. Your support makes a remarkable difference for children around Puget Sound.

FIND YOUR NEIGHBORHOOD LOCATION & DELIVERY OPTIONS: PCCNATURALMARKETS.COM



2016 Farm Guide

A PUBLICATION OF SEATTLE TILTH



LEARN. GROW. EAT.
seattle
tilth

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The Farm Guide is a publication of Seattle Tilth and a component of the Puget Sound Fresh program, our multimedia guide to farms, farmers markets, produce and products in Puget Sound and beyond. Visit

pugetsoundfresh.org and enjoy the extensive online resources – and download our award-winning app!

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Follow us for the latest news, events, and updates!



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AVAILABLE AT ALL SEATTLE AND PARTICIPATING KING COUNTY FARMERS MARKETS

PARTICIPATING KING COUNTY LOCATIONS: BURIEN, CARNATION, DES MOINES, DUVALL, FEDERAL WAY, LAKE FOREST PARK, RENTON, VASHON



DOUBLE YOUR EBT DOLLARS AT THE FARMERS MARKET WITH FRESH BUCKS

FRESH BUCKS STEPS:

1. GO → **2. SWIPE**

TO YOUR PARTICIPATING FARMERS MARKET INFORMATION TENT OR FARM STAND

YOUR EBT CARD FOR FRESH BUCKS



3. DOUBLE → **4. SHOP**

YOUR DOLLARS – UP TO \$10 PER PERSON

FOR FRESH PRODUCE



A dollar-for-dollar match is provided up to \$10 per EBT card per market day. Fresh Bucks are redeemable at participating locations (including year-round markets). Vendors accept Fresh Bucks for full or partial payment. No change will be given for Fresh Bucks.

FOR ADDITIONAL LOCATIONS AND INFO, GO TO:
freshbucks.org

A collaborative program administered by the City of Seattle Office of Sustainability & Environment and the Washington State Farmers Market Association.



SEATTLE OFFICE OF Sustainability & Environment



We're growing!

Great news! At the beginning of the year, Cascade Harvest Coalition, Tilth Producers and Seattle Tilth merged. Together we're forming a new unified organization that is more capable and efficient in building an equitable and sustainable food system. The Farm Guide is an important part of our work.

Take a look below to learn about what we are accomplishing to meet needs across the full spectrum of the food system: the earth, farms, gardens, markets and kitchens. We invite you to join us on this journey.

We're delighted you've picked up the Farm Guide! This is your guide to finding locally grown food from farms and farmers markets throughout the Puget Sound region and beyond.

Together we can make a difference that matters – to each of us, our families and communities – about the quality of our food and the health of farms, workers and the environment. Your food choices can have a powerful impact.

Be sure to explore the resources at pugetsoundfresh.org and download the award-winning app!

Enjoy finding great food that matches your values and knowing that you are making a difference.

Andrea Dwyer
Executive Director, Seattle Tilth



Seattle Tilth staff gather to celebrate the merger of Cascade Harvest Coalition, Tilth Producers and Seattle Tilth.

Our mission is to build an ecologically sound, economically viable and socially equitable food system.

focus	outcomes	programs
 <p>earth</p>	widespread use of organic practices that support healthy soil and a clean, abundant water supply.	<ul style="list-style-type: none"> • soil building • environmental education • water conservation • wetlands restoration
 <p>farm</p>	knowledgeable farmers with viable businesses throughout the state.	<ul style="list-style-type: none"> • youth employment • farmer education & resources • farm business incubator • annual conference
 <p>garden</p>	urban gardens in backyards, schools and throughout the community.	<ul style="list-style-type: none"> • adult education • children's education • community gardens • learning gardens
 <p>market</p>	wide distribution of healthy food that is affordable to all.	<ul style="list-style-type: none"> • community supported agriculture • farmers markets & wholesale • consumer education & resources • subsidized food bags
 <p>kitchen</p>	savvy and informed cooks who know how to use fresh, healthy food.	<ul style="list-style-type: none"> • community meals • cooking/nutrition training • after-school cooking clubs





Photo credit: Tacoma Farmers Market

Farm Guide Notes

How to Use this Guide

Farms and farmers markets are arranged alphabetically by name within each county, starting with farmers markets, followed by farms. The Quick Search Guides on pages 6–9 provide page numbers and “at-a-glance” information for each listing.

FARM GUIDE SUPERSTARS

Guess what? It does take a village to put the Farm Guide out in the world and we had a stellar community of support this year. We gratefully acknowledge the generosity of Enterprise for Equity, Goosefoot, The Goose Grocer, King Conservation District, King County Department of Natural Resources and Parks, New Roots Organics, The Olympia Farmers Market, Pierce County, Pike Place Market Farm Program, Snohomish Conservation District, Thurston Conservation District and WSU Jefferson County Extension.

Food Access and Nutrition Incentive Programs

EBT EBT

SNAP benefits (Supplemental Nutrition Assistance Program, the program formerly known as food stamps) are available through EBT cards (electronic benefits transfer) which work just like a regular debit card. You’ll also see individual farms with this icon throughout the Guide, which means they accept EBT at their market locations. There are also several CSAs which now accept EBT.

FRESH BUCKS

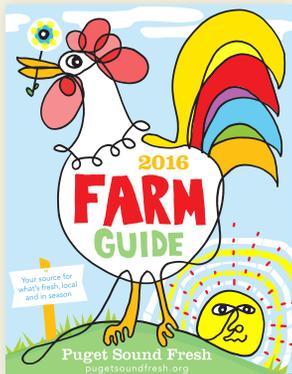
This term describes incentive programs which provides SNAP/ EBT shoppers at farmers markets with extra buying power. Although the programs can be called different names, and the incentive can vary at participating markets, what they all have in common is that by using your EBT card, you get a match to purchase more fresh food, typically fruits and vegetables. Additionally, a few markets match WIC and Senior FMNP checks. Get the details on farmers market EBT matching programs at wafarmersmarkets.com.

FMNP FMNP

There are two federal Farmers Market Nutrition Programs (FMNP): Women, Infants and Children FMNP and Senior FMNP that provide locally grown fruits and vegetables through farmers markets and farmstands to WIC participants and low-income seniors.

FARM GUIDE ICON LEGEND

- CERTIFIED NATURALLY GROWN
- CERTIFIED ORGANIC
- CHILDREN’S ACTIVITIES
- CHRISTMAS TREES
- CORN MAZE
- CREDIT/DEBIT
- CSA
- FIND ON FACEBOOK
- FARM STORE/FARMSTAND
- MEAT
- ON-FARM CLASSES
- ON-FARM TOUR
- ONLINE STORE
- PUMPKIN PATCH
- SALMON-SAFE
- U-PICK
- VENUE RENTALS
- WHOLESALE



Get Fresh Everywhere!

PRINT

Your year-round companion to what’s fresh, local and in-season. With over 225 detailed farm and farmers market listings, the Farm Guide is available at more than 600 locations throughout Puget Sound and beyond. You can also find a copy online at pugetsoundfresh.org.

ONLINE

Our online directory features 450+ farms, farmers markets and speciality forest producers. Search by crop or location to find over 340 farm products and activities, plus CSAs, U-Picks, local meat, recipes, events, farm maps and more at pugetsoundfresh.org.

MOBILE

The Farm Guide in your pocket and more! Quick and easy access to every farm, farmers market, farm product, recipe and event on our website. This free app is available now at pugetsoundfresh.org.

Puget Sound Fresh
Download the FREE app



Quick Search Guide – Farms

FARM	PAGE	CERT. ORGANIC	CSA	LOCAL MEAT	U-PICK	CORN MAZE	PUMPKINS	XMAS TREES	FARM STORE	CLASSES	WHOLESALE
CLALLAM COUNTY FARMS											
Annie's Flower Farm	12		CSA								
Nash's Organic Produce	12		CSA	MEAT							
GRAYS HARBOR COUNTY FARMS											
Chehalis Valley Farm	12			MEAT							
Craig Farms	12			MEAT							
ISLAND COUNTY FARMS											
3 Sisters Family Farms	14			MEAT							
Terra Vilica Farms	14		CSA	MEAT							
JEFFERSON COUNTY FARMS											
Alpenfire Orchards	15										
Finnriver Farm & Cidery	15										
Serendipity Farm	15		CSA								
Short's Family Farm	15			MEAT							
SpringRain Farm & Orchard	16			MEAT							
Wilderbee Farm	16										
KING COUNTY FARMS											
21 Acres Farm Market	22		CSA								
Alli Lanphear Vineyard & Winery	22										
Angel's Green	23										
Baxter Barn	23										
Bybee Farms	23										
Camp Korey at Carnation Farm	23										
Canter-Berry Farms	24										
Carpinito Bros. Farm	24										
Chelsea Farms	24										
Cherry Valley Dairy	24										
Chue Neng Cha's Garden	24										
City Grown Seattle	24		CSA								
Cottage Gardens Blueberry Farm	25										
Crooked Shed Farm	25			MEAT							
Dahlia Barn	25										
Dr. Maze's Farm	25										
Farmbox Greens	26										
First Light Farm	26										
Forest Garden Farm	26										
Goose and Gander Farm	26		CSA	MEAT							
Harvold Farm	27										
Henna Blueberry Farm	27										
Hogsback Farm	27										
Jo's Fleece Fields	27										
Jubilee Farm	27		CSA	MEAT							
Kamayan Farm	27		CSA								
La Biondo Farm & Kitchen	28		CSA	MEAT							

FARM	PAGE	CERT. ORGANIC	CSA	LOCAL MEAT	U-PICK	CORN MAZE	PUMPKINS	XMAS TREES	FARM STORE	CLASSES	WHOLESALE
Lazybird Farm	28			MEAT							
Lee's Fresh Produce	28		CSA								
Local Roots Farm	28		CSA								
Mezza Luna Farms	28		CSA								
Minea Farm	28										
Mollie Bear Farm & Gardens	29			MEAT							
Oxbow Farm & Conservation Center	29		CSA								
Present Tense Farm	29										
Redfeather Farm	29			MEAT							
Remlinger Farms	30										
Root Connection CSA	30		CSA								
Rusty Plow Farm	30										
Seattle Tilth Produce at Seattle Tilth Farm Works	30		CSA								
Sister Sage Herbs	31										
Small Blessings Farm	31										
Sno-Valley Mushrooms	31										
Steel Wheel Farm	31		CSA	MEAT							
Sunrise Organic Blueberry Farm	32										
Sweet Harvest	32										
Thao Farm	32										
The Mason Jar Farm	32		CSA								
Tonnemaker Family Orchard	32		CSA								
Tracy's Roadside Produce	32										
Two Brothers Pumpkin Patch @ Game Haven Farm	33										
Whistling Train Farm	33		CSA								
KITSAP COUNTY FARMS											
Rokalu Farms	34		CSA								
PIERCE COUNTY FARMS											
Calendula Farm	39		CSA	MEAT							
Cape E Farm & Vineyard	39										
Chipping Twig Farms	39										
Dropstone Farms	40		CSA	MEAT							
Duris Farm	40										
Early Bird Farm	40		CSA								
Eatonville Nursery & Greenhouse	40										
Four Elements Farm	40										
L'Arche Farm & Gardens	40										
Left Foot Farm	42										
Linbo Blueberry Farm	42										
Market Lavender	42										
Picha Farms	42										
Scholz Farm and Garden	42										
Sidhu Farms	42										

FARM	PAGE	CERT. ORGANIC	CSA	LOCAL MEAT	U-PICK	CORN MAZE	PUMPKINS	XMAS TREES	FARM STORE	CLASSES	WHOLESALE
Spooner Farms, Inc.	43										
Stewart Organics	43										
Stringtown Cellars & Lavender Farm	43										
Tahoma Farms	43		CSA								
Take Root Farm	46		CSA								
Wilcox Family Farms	46			MEAT							
Wild Hare Organic Farm	46		CSA								
Zestful Gardens	46		CSA	MEAT							
SAN JUAN COUNTY FARMS											
Sweet Grass Farm	46			MEAT							
SKAGIT COUNTY FARMS											
Akyla Farms	47			MEAT							
Bow Hill Blueberries	48										
Carpenter Creek Farm	48										
Cascadian Farm	48										
From the Farm Fresh Berries	48										
Growing Veterans	48										
Harmony Fields	49			MEAT							
La Conner Flats	49		CSA								
Schuh Farms	49		CSA								
Skagit River Ranch	49			MEAT							
Sky Harvest Produce	50										
SNOHOMISH COUNTY FARMS											
Adalyn Farm	52		CSA	MEAT							
Bailey Vegetables & Pumpkin Patch	52										
Bell River Ranch	52			MEAT							
Be Well Farm	52		CSA								
Biringer Berry Farm	52										
Blueberry Blossom Farm	52										
Bob's Corn & Pumpkin Farm	53										
Bolles Organic Farm	53										
Bright Ide Acres	53		CSA	MEAT							
Bryant Blueberry Farm	53										
Carleton Farm	53										

FARM	PAGE	CERT. ORGANIC	CSA	LOCAL MEAT	U-PICK	CORN MAZE	PUMPKINS	XMAS TREES	FARM STORE	CLASSES	WHOLESALE
Chinook Farms	53			MEAT							
Fosters's Produce & Corn Maze	53										
Hazel Blue Acres	53										
Hogstead	54			MEAT							
Johnson's Blueberries	54										
Klesick Farms	54			MEAT							
Macomber Farm	54			MEAT							
Maltby Produce Market	54										
Marshland Orchards	54										
Mountainview Blueberry Farm	55										
Ninety Farms	55			MEAT							
Nora Farms	55		CSA								
Raising Cane Ranch	55			MEAT							
Rent's Due Ranch	56										
Skylight Farms	56		CSA								
Stocker Farms	56										
Stoffel Farm	56			MEAT							
The Farm @ Swans Trail	56										
Thomas Family Farm	56										
Whitehorse Meadows Farm	56										
Willie Green's Organic Farm	56										
THURSTON COUNTY FARMS											
Flying Cow Creamery	58										
Helsing Junction Farm	58		CSA								
Johnson Berry Farm	58										
Nelson Ranch	58			MEAT							
Rising River Farm	58		CSA								
Schilter Family Farm	58										
Wobbly Cart Farm	58		CSA								
WHATCOM COUNTY FARMS											
BelleWood Acres	59										
Bjornstad Farms	59										
Foothills Flowers	59		CSA								
Grace Harbor Farms	59										



SEATTLE TILTH'S

chicken coop & urban farm tour

Saturday, July 16 • 10am-4pm • seattletilth.org



Quick Search Guide – Farmers Markets

FARMERS MARKET	PAGE	DATES OPEN	CREDIT/DEBIT	EBT	FMNP*	FRESH BUCKS
CLALLAM COUNTY FARMERS MARKETS						
Port Angeles	12	Saturdays, year-round Wednesdays, June 15-August 31				
Sequim	12	Saturdays, May 7-October 29				
ISLAND COUNTY FARMERS MARKETS						
Bayview	12	Saturdays, April 30 - December 24				
South Whidbey Tilth	12	Sundays, May 1-October 16				
JEFFERSON COUNTY FARMERS MARKETS						
Chimacum	14	Sundays, June 5-October 30				
Port Townsend	14	Saturdays, April 2-December 17 Wednesdays, July 6-September 14				
KING COUNTY FARMERS MARKETS						
Auburn International	16	Sundays, June 5 - September 25				
Ballard – Seattle	16	Sundays, year-round				
Bellevue	16	Thursdays, May 12-October 27				
Black Diamond	16	Fridays, June 3-September 9				
Burien	16	Thursdays, May 5-October 27				
Capitol Hill – Seattle	16	Sundays, year-round				
Carnation	17	Tuesdays, May 3 - November 22				
Columbia City – Seattle	17	Wednesdays, May 4 – October 12				
Covington Esplanade	17	Tuesdays, June 7 - September 20				
Crossroads	17	Tuesdays, June 7 - September 27				
Des Moines Waterfront	18	Saturdays, June 4-September 24 Wednesdays, July 6-August 31				
Duvall	18	Thursdays, May 5 - October 13				
Federal Way	18	Saturdays, May 7 - October 29				
Issaquah	18	Saturdays, May 7 - September 24				
Juanita	19	Fridays, June 3 – September 30				
Kent	19	Saturdays, June 5-September 24				
Kirkland	19	Wednesdays, June 1-September 28				
Lake City – Seattle	19	Thursdays, June 9 – September 29				
Lake Forest Park	19	Sundays, May 8 -October 16				
Madrona – Seattle	19	Fridays, May 20-September 30				
Magnolia – Seattle	20	Saturdays, June 4 – October 8				
Maple Valley	20	Saturdays, June 18 - September 24				
Mercer Island	20	Sundays, June 5 - October 9				
North Bend	20	Thursdays, June 9 - September 8				
Phinney – Seattle	20	Fridays, June 3 – September 30				
Pike Place Market Evening Market	20	Wednesdays, June 1-October 12				
Pike Place Market Express	61	Tues, Thurs & Fri, May 31-October 14				
Pike Place @ City Hall	61	Tuesdays, May 31-October				
Pike Place @ S Lake Union	61	Thursdays, June 2-October 13				
Pike Place @ Flrst Hill	61	Fridays, June 3-October 14				

FARMERS MARKET	PAGE	DATES OPEN	CREDIT/DEBIT	EBT	FMNP*	FRESH BUCKS
Queen Anne – Seattle	20	Thursdays, June 2 - October 13				
Redmond	21	Saturdays, May 7 - October 29				
Renton	21	Tuesdays, June 7-September 27				
Sammamish	21	Wednesdays, May 11 - September 21				
Shoreline	21	Saturdays, June 11 - October 8				
The Landing in Renton	22	Thursdays, June 9 - September 22				
University District – Seattle	22	Saturdays, year-round				
Vashon	22	Saturdays, April 2-October 29 Wednesdays, June 1-August 31				
Wallingford – Seattle	22	Wednesdays, May 25 - September 28				
West Seattle	22	Sundays, year-round				
Woodinville	22	Saturdays, May 7 - September 24				
KITSAP COUNTY FARMERS MARKETS						
Bainbridge Island	33	Saturdays, March 26 - December 17				
Bremerton	33	Thursdays, May 5 - October 13				
Port Orchard	34	Saturdays, April 16-October 15				
Poulsbo	34	Saturdays, April 2 - December 17				
LEWIS COUNTY FARMERS MARKETS						
Centralia	34	Fridays, April 29-September 30				
PIERCE COUNTY FARMERS MARKETS						
6th Avenue – Tacoma	36	Tuesdays, June 7 -August 30				
Broadway – Tacoma	36	Thursdays, May 5 - October 27				
Eastside – Tacoma	36	Wednesdays, June 1-August 31				
Fife	36	Fridays, June 3-September 30				
Gig Harbor	37	Saturdays, April 2 - December 17 Sundays, April 3 - September 25				
Lakewood	37	Tuesdays, June 7 - September 13				
Norpoint	37	Sundays, June 5-August 28				
Orting Valley	37	Fridays, June 10 - September 2				
Proctor	38	Saturdays, March 26 - December 17 2nd Saturday, January-March				
Puyallup	38	Saturdays, April 16-October 15				
South Tacoma	38	Sundays, June 5-August 28				
Steilacoom	38	Wednesdays, June 1 - August 31				
Waterfront – Gig Harbor	39	Thursdays, June 2 - August 25				
SAN JUAN COUNTY FARMERS MARKETS						
San Juan Island	46	Saturdays, April-October 1st and 3rd Saturday, Nov-Dec 1st Saturday, January-March				
SKAGIT COUNTY FARMERS MARKETS						
Anacortes	46	Saturdays, May 7-October 29 2nd Saturday, January-April				
Mount Vernon	47	Saturdays, May 21-October 15 Wednesdays, June 1-September 28				
Sedro-Woolley	47	Wednesdays, May 18-October 12				

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

FARMERS MARKET	PAGE	DATES OPEN	CREDIT/DEBIT	EBT	FMNP*	FRESH BUCKS
SNOHOMISH COUNTY FARMERS MARKETS						
Arlington	50	Saturdays June 11-September 24	☑		FMNP	
Bothell	50	Fridays Noon-6 PM, June 3 - September 30	☑		FMNP	
Edmonds	50	Saturdays, May 7 - October 1			FMNP	
Everett	51	Sundays, May 8 - October 16	☑	EBT	FMNP	🍎
Farm to Table – Monroe	51	Wednesdays, June 22-September 7	☑	EBT	FMNP	
Everett Mall	51	Fridays, June 17 - September 23	☑	EBT	FMNP	🍎
Mukilteo	51	Wednesdays, June 1 - September	☑	EBT	FMNP	
Port Susan – Stanwood	51	Fridays, June 3 - October 14	☑	EBT	FMNP	
Snohomish	51	Thursdays, May 5- September 29	☑	EBT	FMNP	
South County	51	Wednesdays, June 1 - September 28	☑			
THURSTON COUNTY FARMERS MARKETS						
Tenino	57	Saturdays, May 7 - September 24	☑		FMNP	
Olympia	57	Thurs - Sun, April 7 - October 30 Sat & Sun, November 4 - December 18 Saturdays, January 7 - March 26	☑	EBT	FMNP	
Tumwater	57	Wednesdays, May 4 - September 28	☑	EBT	FMNP	
West Olympia	57	Tuesdays, May 10-October 11	☑	EBT	FMNP	
Yelm	58	Sundays, May 22-October 16	☑	EBT	FMNP	

FARMERS MARKET	PAGE	DATES OPEN	CREDIT/DEBIT	EBT	FMNP*	FRESH BUCKS
WHATCOM COUNTY FARMERS MARKETS						
Bellingham – Downtown	59	Saturdays, April 2 - December 17 3rd Saturday, January - March	☑	EBT	FMNP	🍎
Bellingham – Fairhaven	59	Wednesdays, June 1 - August 31	☑	EBT	FMNP	🍎



The Renton Farmers Market

SEASONAL | FRESH | LOCAL



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good for all of us



Local farms & farmers markets



What's fresh & where to get it



Local Recipes



Available now at pugetsoundfresh.org
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Now Featuring **CSA's & U-Picks**

CSAs (Community Supported Agriculture) foster a mutually beneficial relationship between you and a farmer. By offering “shares” of seasonal harvests, the farm benefits from your financial support while you reap the rewards of good food, grown with care.

There is no substitution for knowing who grows your food and how it is grown. CSAs provide a unique opportunity to build a deep connection between consumers and growers and sustain local agriculture.



Photo courtesy of Nash's Organic Produce

21 Acres Farm Market pg. 22

Harvest Share Program for low-income participants, June 27 – August 1 and August 8 – September 26. Pick-up on farm. EBT accepted.

Adalyn Farm pg. 52

Vegetables, chicken, plus add-on flowers, berries. 25 weeks starting the end of April. Pick-up at farm or delivery to Stanwood, Camano Island and Arlington.

Annie's Flower Farm pg. 12

Flowers, 8 or 12 weeks with two share options. Delivery to Port Angeles, Sequim and Port Townsend.

Be Well Farm pg. 52

Vegetables, herbs, fruit, June 5 – October 16. Pick-up at farm or at host site.

Bright Ide Acres pg. 53

Ethically raised beef, pork and chicken with pastured-egg add-on. See website for details.

Calendula Farm pg. 39

Chicken, duck, rabbit, turkey, pheasant, goose, quail, pork, lamb, goat, sausage, eggs, produce, food producing-plants. Year-round pick-up at farm or Proctor Farmers' Market.

City Grown Seattle pg. 24

Purchase share online, choose from available harvest each week from Seattle farmstand locations. EBT accepted.

Dropstone Farms pg. 40

Ten-pound pork CSA variety packs monthly to North Seattle and other locations by special arrangement. Other meats TBD.

Early Bird Farm pg. 40

Vegetables, fruit, berries, herbs, flower bouquets plus add-on egg share. 20 weeks, June–October. On farm pick-up or delivery to Ballard.

Foothills Flowers pg. 59

Flowers, June – September plus discounts on workshops and wreaths. Pick-up in Bellingham.

Goose and Gander Farm pg. 26

Vegetables, herbs, eggs, flowers and seasonal add-ons, June – November. Pick-up at farm, farmers markets and drop sites in Seattle and Eastside.

Helsing Junction Farm pg. 58

Vegetables, 20 weeks mid-June to mid-October. Add on seasonal shares like Flowers, Paleo, Bulk, Chicken, Fruit and more. Drop site and home delivery from Olympia to Seattle, see website. EBT accepted.

Jubilee Farm pg. 27

Vegetables, fruits, herbs, flowers, year-round. U-Pick for members. Pick-up at farm Tuesday, Friday, Saturday for summer season, off-season shares delivery only.

Kamayan Farm pg. 27

Vegetables plus add-on honey, butter, cheese, flowers, wreaths, herbal products. 20 weeks mid-June to late October. Pick up in Ravenna, Madison Valley, Madrona, Beacon Hill.

La Biondo Farm pg. 28

Pay it Forward CSA – pay any amount up front and choose seasonal produce, fruit, chicken and more from year-round farmstand.

La Conner Flats pg. 49

Produce and more with Flexible CSA gift cards at farmstand or farmers market locations. Canning shares available.

Lee's Fresh Produce pg. 28

Greens, brassicas, onions, root crops, winter squashes and more. 10 week Winter CSA, October 18 – December 20. Pick up in Issaquah.

Local Roots Farm pg. 28

Vegetables, 25 weeks, early June to mid-November. 14 pick-up locations around Seattle and the Eastside.

Mezza Luna Farms pg. 28

Vegetables and herbs, mid-June to end of October. Pick up in North Seattle, Seattle and Renton.

Nash's Organic Produce pg. 12

Vegetables, grains/flour and berries/stone fruit, early July to mid-November. Pick-up at farmers markets, Farm Store and other locations in Sequim and Port Angeles.

Nora Farms pg. 55

Vegetables. 16 weeks beginning first week of June followed by eight week Fall CSA. See website for details.

Oxbow Farm pg. 29

May–December. Customizable boxes in early and late seasons plus add-on produce through main season. Delivery to over 40 locations around King County.

Rising River Farm pg. 58

Vegetables, culinary herbs, multi-season shares beginning in mid-June, plus Storage Share in October. Delivery locations Rochester, Olympia, Tumwater, Tacoma.

Rokalu Farms pg. 34

Seasonal greens and vegetables including chili peppers, sweet corn and tomatoes. May 6 – October 15, pick-up at farm or Gig Harbor.

Schuh Farms pg. 49

Produce, pick-up at farm store June – October. Call ahead to place order for the week.

Seattle Tilth Produce at Seattle Tilth Farm Works pg. 30

Vegetables, fruits, herbs, legumes, cheese, honey and more. Summer CSA, June 16 – October 29 and Fall CSA in November. Pick-up locations in Seattle and South King County.

Serendipity Farm pg. 15

Vegetables, fruits, flowers, plus add-on salad mixes, bouquets, eggs, vegetables for canning, holiday and herb wreaths, April – December. Pick-up at farm, Jefferson and Kitsap county locations.

Skylight Farms pg. 56

Vegetables, fruit, herbs, heirloom and unique varieties, plus add-on egg shares. Four week season blocks from June – October. Pick-up at farm and Seattle locations.

Steel Wheel Farm pg. 31

Produce, add-on eggs, honey, maple syrup, beef, turkey, pork and more. Summer: May 31 – October 11, Fall: October 18 – November 22, pick-up at farm. Delivery to Seattle and Eastside locations.

Tahoma Farms pg. 43

June – November, pick-up at farm and sites throughout the Puget Sound or choose home delivery and additional local groceries through our sister company, Terra Organics.

Take Root Farm pg. 46

Produce plus U-Pick greens herbs and flowers for members. 20 weeks, June 1 – October 14, co-op season October 19 – May 24. Pick-up at farm.

Terra Vilica Farms pg. 14

Vegetables, fruit, herbs, flowers plus add-on artisanal chocolate, honey, bread, cheese. 20 weeks June – October and full season, February – November. Pick up at farm on Camano Island.

The Mason Jar Farm pg. 32

Produce, May 6 – October 28 plus add-on egg shares. Pick-up at farm on Fridays.

Tonnemaker Family Orchard pg. 32

Fruit and Woodinville Farm Box, June 28 – September 27. More than 20 drop sites in greater Seattle area.

Whistling Train Farm pg. 33

Vegetables, choose by season June – August, September – October, November – December. U-Pick for members. Pickup at farm, farmers markets or drop-sites in Seattle, Renton, Tukwila.

Wild Hare Organic Farm pg. 46

Produce plus add-on eggs, salad mix, artisan breads & Olykraut shares. Herb, vegetable U-Pick for members. Year-round, multi-season shares, see website for details. Pick-up at farm.

Wobbly Cart Farm pg. 58

Produce. Two share seasons, mid-June through mid-October, and mid-October through mid-November. Pick-up at multiple locations in Thurston County.

Zestful Gardens pg. 46

Vegetables, June through October. Pick-up at farm and Tacoma location.

“For us, local and sustainable means personal and accountable. Our personal connection to our land, animals, and customers means we hold ourselves to the highest standards in how your food is raised. Accountability and transparency are critical to understanding the value and beauty of ethically-raised meat. Local food is all about relationships along every step of the food chain.” – Janya Veranth, CEOink, Redfeather Farm



“Buying meat locally has many benefits. The consumer receives high-quality meat that is healthier, fresher, and more flavorful than anything available in the grocery store. The animals raised locally by compassionate farmers have a better quality of life than those raised in factory farms. The land benefits because most animals raised by local farmers are rotated around, working to replenish fertility in the soil. Finally, the local economy benefits when consumers are putting money back into the pockets of farmers who purchase supplies locally. Meat farmers are passionate about what we do, and we are so grateful for the support of our communities!” – Micha & Andrew Ide, Bright Ide Acres



Top: Janya Veranth of Redfeather Farm, photo credit Audra Mulkern
Bottom: Micha and Andrew Ide of Bright Ide Acres, photo credit Tom Marks

3 Sisters Family Farms pg. 14
BEEF, LAMB, PORK
Purchased at farmstore, individual cuts or large quantities can also be ordered online.

Adalyn Farm pg. 52
CHICKEN, PORK, TURKEY
CSA shares available. Contact for more information.

Akyla Farms pg. 47
BEEF, CHICKEN, GOAT, PORK
By appointment. See website for more information including how to order.

Bell River Ranch pg. 52
LAMB, TURKEY
Available on farm. Contact us for details.

Bright Ide Acres pg. 53
CHICKEN, GOAT, LAMB, PORK, TURKEY
Order online or stop by farmers market locations. Contact us for more information.

Calendula Farm pg. 39
CHICKEN, DUCK, GOAT, GOOSE, LAMB, PHEASANT, PORK, QUAIL, RABBIT, TURKEY
By appointment, at the Proctor Farmers' Market or through our CSA.

Chehalis Valley Farm pg. 12
CHICKEN, PORK, TURKEY
See website for farmers market and retail locations. We also take direct sales orders for pick-up on farm.

Chinook Farms pg. 53
BEEF
Order online, contact us to schedule a visit.

Craig Farms pg. 12
PORK
See our website for more information.

Crooked Shed Farm pg. 25
PORK
We sell directly to individuals, local shops and restaurants. See website for details.

Dropstone Farms pg. 40
BEEF, CHICKEN, LAMB, PORK
Pork CSA variety packs to North Seattle & other locations. Other meats TBD.

Goose and Gander Farm pg. 26
CHICKEN, PORK
Available to CSA shareholders and in our farm stand.

Harmony Fields pg. 49
LAMB
Available seasonally. Contact for more information.

Hogstead pg. 54
PORK
Half or whole hogs, cut and wrap available. Pick up on farm or free delivery to Seattle.

Jubilee Farm pg. 27
BEEF, PORK
Whole, half and custom cuts available through the farm. See website for details.

Klesick Farms pg. 54
BEEF, LAMB, PORK
Order whole and half shares online, see website for details. Home delivery.

La Biondo Farm pg. 28
CHICKEN, PORK
Available at our farm stand.

Lazybird Farm pg. 28
LAMB, PORK
See website for ordering details.

Macomber Farm pg. 54
BEEF, CHICKEN, PORK
Daily self-service from our farm store.

Mollie Bear Farm & Gardens pg. 29
BEEF, LAMB
Contact us or stop by the Lake Forest Park Farmers Market

Nash's Organic Produce pg. 12
PORK
Nash's Farm Store, Pork Buying Club, farmers markets.

Nelson Ranch pg. 58
BEEF
Order online. See website for details.

Ninety Farms pg. 55
BEEF, LAMB, VEAL
Purchase individual cuts at the farm; feel free call ahead and see what's in stock. Wholesale pricing for restaurants and stores.

Raising Cane Ranch pg. 55
LAMB
Place order by the end of January. For more information on pricing, availability or to join the waiting list, please contact us.

Redfeather Farm pg. 29
PORK
We sell half and whole shares of standard and 'jumbo' hogs throughout the year. Contact us for more details.

Short's Family Farm pg. 15
BEEF
Farm Store or by appointment. See website for details plus retail and restaurant locations.

Skagit River Ranch pg. 49
BEEF, CHICKEN, PORK
Available at our Farm Store, farmers markets, retail, restaurants and active Buyer's Clubs. See website for details.

Spring Rain Farm & Orchard pg. 16
CHICKEN, DUCK, RABBIT, TURKEY
Purchase at farm stands and farmers markets or order online. See website for details.

Steel Wheel Farm pg. 31
BEEF, PORK, TURKEY
Restaurants, farmers markets and CSA customers. Contact for more information.

Stoffel Farm pg. 56
PORK
Farmers markets or call for farm store visit.

Sweet Grass Farm pg. 46
BEEF
Order online, pick-up at Island Grown Farmer's Co-Op in Bow, Lynnwood or on farm.

Terra Vilica Farms pg. 14
RABBIT
Available through our CSA.

Wilcox Farms pg. 46
BEEF
See beef.wilcoxfarms.com for details on how to order.

Zestful Gardens pg. 46
CHICKEN, LAMB, PORK, TURKEY
Available through CSA shares and farmers markets. See website for details.

Fresh from the Forest

When it comes to finding fresh and local we're heading out beyond the farm fields to Washington's forestlands.

Our state's woodlands provide an abundance of everyday goods that can be sustainably sourced, like locally milled lumber, wood products, foraged edibles, native plants, floral greens, crafting materials and more.



Our "Fresh from the Forest" online directory offers detailed profiles of producers and their products from around the region. With the burgeoning interest in specialty forest products, we support our forests by connecting with producers practicing sustainable harvesting and good forest stewardship.

From sawmills and custom milled lumber to fine-crafted furniture, functional art and more, these producers use locally harvested and/or reclaimed wood from our region.

LEARN MORE!

pugetsoundfresh.org/fresh-forest

FEATURED "FRESH FROM THE FOREST" PRODUCERS:

Bayview Boards, Bow
bayviewboards.com

City Trees Furniture, Seattle
citytreesfurniture.com

Craig Custom Lumber, Montesano
craigcustomlumber.webs.com

Crucible N.W. Woodworks, Seattle
cruciblenwwoodworks.com

CW Woodshop, Bainbridge Island
coyotewoodshop.com

Fritch Mill, Snohomish
fritchmill.com

Meyer Wells, Seattle
meyerwells.com

Neptune Furniture, Vashon
neptunefurniture.com

Nisqually Tree Art, Olympia
treeart.info

Northwest Wood Design, Seattle
northwestwooddesign.com

NW Wood, Tacoma
nwwood.com

Orcas Workshop, Orcas Island
orcasworkshop.com

Smith & Vallee Woodworks, Edison
smithandvallee.com

Vashon Island Forest Stewards, Vashon
vashonforeststewards.org

Wabash Wood Products, Enumelaw
wabashwoodproducts.com

Wetset Enterprises, Mossyrock
pugetsoundfresh.org/forest

Whidbey Woodworks & Milling, Oak Harbor
whidbeywoodworks.com

Wild Thyme Farm, Oakville
wildthymefarm.com

Wood Wise Mill, Port Orchard
woodwisemill.com



DID YOU KNOW forests are an integral part of Washington State's ecology? More than half of Washington State is forested – that's 23 million acres in all!

Seattle Tilth works in partnership with King County Department of Natural Resources and Parks to coordinate and expand forest and wild-grown economic development opportunities for small forest landowners. "Fresh from the Forest" is made possible through funding from King County Department of Natural Resources and Parks.



LEARN. GROW. EAT.
seattle tilth



King County
Department of
Natural Resources and Parks



Wilcox

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Local and Fresh Northwest Products
Farming for the Environment and Future
And Now Offering Grass Fed Beef!



www.wilcoxfarms.net

CLALLAM COUNTY MARKETS

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 2 PM-6 PM, June 15-August 31

The Port Angeles Farmers Market is a popular gathering place Saturday mornings year-round on the beautiful Olympic Peninsula. Locals and visitors alike enjoy our rich bounty of locally grown produce, grass-fed meats, seafood, artisan breads, salsa, honey, cut flowers and more! Local artisans and hot food vendors also call our market home. From June 15-August 31, 2016 we offer a second market on Wednesdays! Open year-round, rain or shine, you can find great food and community at "The Market!"

Sequim Farmers Market



Lisa Bridge • 360-582-6218 • manager@sequimmarket.com
www.sequimmarket.com • 104 East Washington Street, Sequim
Saturdays 9 AM-3 PM, May 7-October 29

The Sequim Farmers Market is a community hub where local artisans, farmers and food vendors come together. We enjoy live music by local talent during July and August from 11 AM to 2 PM. The Sequim Farmers Market is unique in its range of high quality artisans. We have a wide spectrum of farm products from meats to fresh ground flour, produce to plants. Come feel the warmth of Sequim at the Farmers Market.

CLALLAM COUNTY FARMS

Annie's Flower Farm



Sid Anna Sherwood • sid@anniesflowerfarm.com
www.anniesflowerfarm.com • Woodcock at Kitchen-Dick, Sequim
U-Pick is only open by appointment, email in advance to sid@anniesflowerfarm.com

Annie's Flower Farm is a specialty cut flower grower west of Port Townsend. We grow 200+ varieties of flowers using organic methods. We deliver bouquets locally and provide local flowers and floral design and DIY flowers for weddings all over the peninsula and western Washington. Flower CSA for eight or twelve weeks includes local delivery. Our flowers include ranunculus, garden roses, lilacs, hydrangea, amaranth, sweet peas, nigella, dahlias, zinnias, sunflowers and more. We feed the bees! Part of the SlowFlowers.com movement.

Nash's Organic Produce & Nash's Farm Store



Patty McManus • Office: 360-681-6274 • Store: 360-683-4642 • Sales: 360-681-7458
info@nashsorganicproduce.com
www.nashsorganicproduce.com • 4681 Sequim-Dungeness Way, Sequim
Office: Monday-Friday 8 AM-5 PM • Store: Daily 10 AM-7 PM, year-round

Since 1979 Nash's Organic Produce in Dungeness has provided quality food to Northwest customers. The farm protects open space, preserves wildlife habitat and grows delicious healthy food. Nash's product line includes vegetables, berries, grain, fresh flour, legumes, open-pollinated seed, eggs and pastured pork, available year round at Nash's full-grocery Farm Store, as part of our CSA program and Pork Buying Club, and at farmers markets in Clallam, Jefferson, and King counties. Wholesale and restaurant quantities and pricing available.

GRAYS HARBOR COUNTY FARMS

Chehalis Valley Farm



John Hagara • 360-482-2517 • chehalisvalleyfarm@gmail.com
www.chehalisvalleyfarm.com • 69 Taylor's Ferry Road, Elma
Hours and locations vary seasonally, see website or contact us for current information

Chehalis Valley Farm prides itself on producing healthy, high quality pasture based chicken, turkey and pork. We believe that our animals are the heart of farm and deserve a life free of unnecessary stress, genetically modified foods, hormones and antibiotics. We are excited to share our passion for local, healthy and nutritious food with our community. Wholesale and restaurant quantities available, see our website for retail and farmers market locations. We can also take direct sales orders in Pierce and King counties.

Craig Farms



Ben Craig • 360-581-1199 • ben_craig@comcast.net
www.craigfarms.webs.com • Minkler Road, Montesano • By appointment

Craig Farms produces heritage breed pigs. We have a Berkshire boar and Hereford and Gloucestershire old spot sows. We have weaner pigs for sale in the spring and fall and also sell BBQ pigs and butcher pigs by the whole or half. We work with your butcher to get your pig cut, wrapped and in your freezer. Our pigs are raised on lush pastures along the Chehalis River and supplemented with surplus milk from our two dairy cows and quality grain based pig food.

ISLAND COUNTY MARKETS

SEE REGIONAL ADVERTISING MAP ON PAGE 13 FOR MORE INFORMATION

Bayview Farmers' Market



Sharon Warwick • 360-321-4302 • pihqahiak6@gmail.com
www.bayviewfarmersmarket.com • Corner of Highway 525 and Bayview Road, Langley
Saturdays 10 AM - 2 PM, April 30 - December 24

Bayview Farmers' Market features 50 plus vendors selling fresh and pickled vegetables, fruit, flowers, plant starts, cheese, breads, pastries, jam, honey, mushrooms, espresso, fish, meat, hot foods, artisan crafts and more. Parking is free, kids have a play area, there's live music, plenty of seating and leashed pets are welcome. Our outdoor market runs from April through October and our indoor Holiday Market runs November through Christmas at Bayview Nursery. Visit our website at bayviewfarmersmarket.com and like us on Facebook.

South Whidbey Tilth Farmers' Market



Angie Hart • 707-498-9086 • market@southwhidbeytilth.org
www.southwhidbeytilth.org • 2812 Thompson Road, Langley
Sundays 11 AM-2 PM, May 1-October 16

Located in a pastoral setting with lots of grass, picnic tables and children's play area. In addition to great local farmers, artisans and food vendors with tasty goods, there are educational workshops, WiFi and live music. Dogs on leash are welcome and there is plenty of parking. We are more than just a market. The campus includes gardens, an orchard, trails through the woodlands and meadows. Look for the flags and Scarecrow.

Experience WHIDBEY ISLAND AGRICULTURE

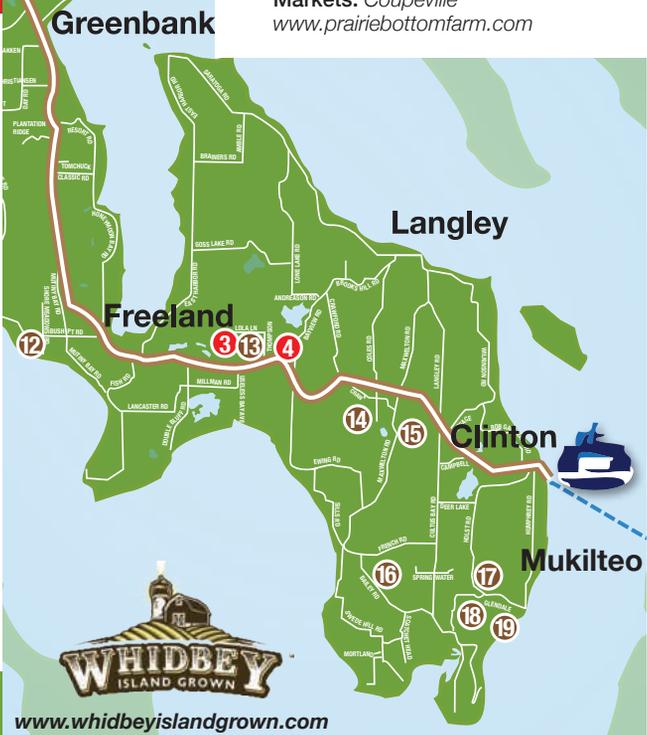


Farmers' Markets

- 1 Oak Harbor Farmers' Market**
Celebrating Our 20th Season
near 32630 State Route 20
Thurs, May 19–Sept 29, 4–7 pm
oakharbormarket@yahoo.com
Find us on Facebook, 360-675-0472
- 2 Coupeville Farmers' Market**
Celebrating Our 38th Season
Community Green on NW Coveland
Sat, Apr 2–Oct 8, closed August 13
10 am–2 pm, 360-678-4288
www.coupevillemarket.com
- 3 South Whidbey Tilth Farmers' Market**
Celebrating Our 45th Season
Sun, May 1–Oct 16, 11 am–2 pm
www.southwhidbeytilth.org
360-321-0757
- 4 Bayview Farmers' Market**
Right at Bayview Road, off SR 525
Sat, Apr 30–Oct 29, 10 am–2 pm
www.bayviewfarmersmarket.com

Farms • Animals • Spirits • Farm Stands

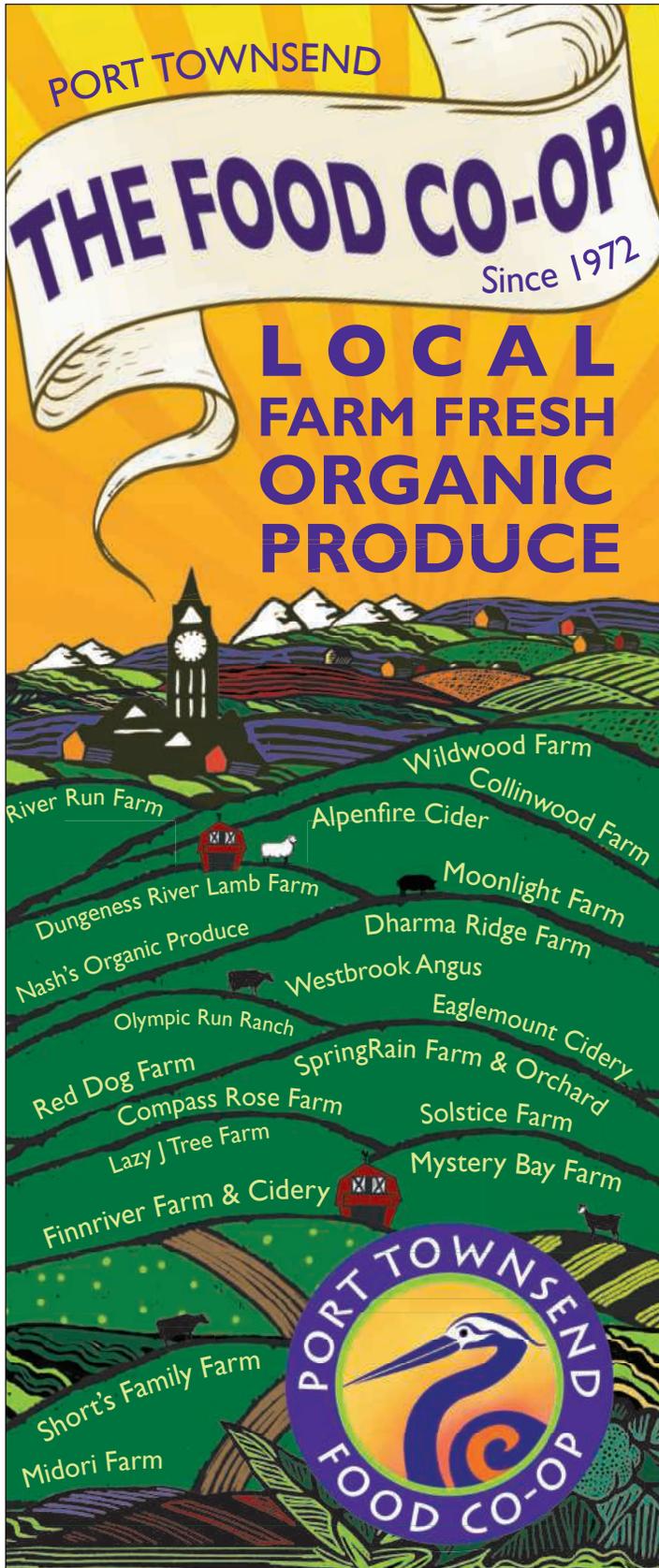
- 5 Case Farm**
98 Case Road, Oak Harbor
Pumpkin patch in October;
heirloom vegetables at
Markets: Oak Harbor & Coupeville
Mike & Sheila Case Smith, 360-675-1803
Find us on Facebook
- 6 Hunter's Moon Farm**
935 Bunch Lane, Oak Harbor
Blueberries; U-Pick/We Pick
Markets: Oak Harbor & Bayview
Claire Lichtenfels, 360-279-2804
www.huntersmoonorganics.com
- 7 3 Sisters Market**
779 Holbrook Road, Coupeville
3 Sisters beef, pork, lamb, plus
regional farm products
Farm store: open daily 9 am–6 pm
www.3sistersbeef.com
- 8 Lavender Wind Farm**
2530 Darst Rd, Coupeville
Farm: lavender, U-Pick, store open after
Memorial Day, 10 am–4 pm
In-town store: 15 Coveland St,
Coupeville, 10 am–5 pm daily
Sarah Richards
www.lavenderwind.com
- 9 Kettle's Edge Farm**
60 N. Willard Way, Coupeville
Farm stand: mixed produce and flow-
ers, 10–6 daily except Thurs & Sat.
Markets: Coupeville, Oak Harbor
John Burks, 765-404-2574
- 10 Prairie Bottom Farm**
293 Engle Road, Coupeville
Local vegetables, eggs, dry beans; CSA,
Farm stand: Thurs 12–6, Fri & Sat 9–6
Markets: Coupeville
www.prairiebottomfarm.com
- 11 Rosehip Farm & Garden**
338 Fort Casey Road, Coupeville
Farm stand open daily 9–6
Vegetables, CSA
Markets: Coupeville
360-678-3577, rosehip@whidbey.net
- 12 Foxtail Farm**
5442 Shore Meadow Road, Freeland
Organic vegetables, flowers, berries
Farm stand: open daily, except winter
Markets: Bayview
Stephen Williams
foxtailfarmorganics.com
- 13 Lesedi Farm LLC**
2812 Thompson Road, Langley
Farm stand; vegetables
Markets: Bayview, Tilth & Langley
Dorcas & Matt Young, 360-941-8503
www.lesediafricanfoods.com
- 14 Whidbey Island Distillery**
3466 Craw Road, Langley
Rye whiskey and berry liqueurs
Open: daily, 11 am–5 pm
Bev & Steve Heising, 360-321-4715
www.whidbeydistillery.com
- 15 Spoiled Dog Winery**
5881 Maxwellton Rd, Langley
Pinot Noir vineyard & wines
Sat & Sun, Noon–5 pm
Jack & Karen Krug, 360-661-6226
www.spoiledogwinery.com
- 16 SkyRoot Farm**
CSA delivery on Whidbey & in Seattle
vegetables, eggs, meat
Markets: Bayview
Beth Wheat, 360-579-2995
www.skyrootfarm.com
- 17 Shipki Farm**
7331 Holst Rd, Clinton
Farm stand: opens May on Langley
Road; CSA shares
Facebook: Shipki Farm Organics
www.shipkifarm.com
- 18 Maha Farm & Forest**
4328 Glendale, Clinton
Fresh produce, eggs, berries
Farm stand: open Wed–Sun
Markets: South Whidbey Tilth
Anza Muenchow & Marc Wilson
www.mahafarm.com
- 19 Glendale Shepherd**
7616 Glendale Heights Road, Clinton
Cheese, yogurt, meat; tour & tasting;
reservation required: 360-579-1677
Open Sundays 11am–5 pm,
year 'round
Lynn & Stan Swanson
glendaleshepherd.com



www.whidbeyislandgrown.com

More information:
• Whidbey Island Roadside Farm Stand and Farm Store Directory:
www.goosefoot.org/pdf/farmstands.pdf
• Whidbey Island Conservation District
www.whidbeycd.org/local-agriculture.html
More details: pugetsoundfresh.org

Thank you to Goosefoot and The Goose Grocery for support of this page



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www.foodcoop.coop | corner of Kearney & Sims
facebook.com/PortTownsendFoodCoop

ISLAND COUNTY FARMS
 SEE REGIONAL ADVERTISING MAP ON PAGE 13 FOR MORE INFORMATION

3 Sisters Family Farms



Jessica Muzzall or Shelly Muzzall • 360-678-5445
jessica@3sistersfamilyfarms.com or shelly@3sistersfamilyfarms.com
www.3sistersfamilyfarms.com • 779 Hollbrook Road, Coupeville
 Daily 9 AM – 6 PM

3 Sisters Market is located on Highway 20 in the old San de Fuca fire station. Our store has 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 and 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."

Terra Vilica Farms



Nathan Swanson • 425-299-1694 • nathan@terravilica.org
www.terravilica.org • Camano Island/Stanwood
 Daylight

Terra Vilica Farms is Camano Island's foremost CSA. We adhere to the Farmer's Pledge and are committed to using organic practices to produce healthy food. We reject the use of GMO seeds, synthetic insecticides, herbicides and fertilizers. Summer CSA runs 20 weeks, June – October. Full season CSA starts in February and runs until November. Members receive a wide variety of vegetables, fruit, herbs and flowers while in season, as well as local artisanal chocolate, honey, rabbit, bread and goat cheese.

JEFFERSON COUNTY MARKETS

Chimacum Farmers Market



Amanda Milholland • 360-379-9098 • info@jcfmarkets.org
www.jcfmarkets.org • 9122 Rhody Drive, Chimacum
 Sundays 10 AM-2 PM, June 5-October 30

Located in the heart of Jefferson County farm country, the Chimacum Farmers Market operates every Sunday from 10 AM-2 PM, June-October. The market features a variety of seasonal produce from neighboring farmers as well as artisan food, crafts and local music.

Port Townsend Farmers Market



Amanda Milholland • 360-379-9098 • info@jcfmarkets.org
www.jcfmarkets.org • Tyler Street between Lawrence and Clay, Port Townsend
 Saturdays 9 AM-2 PM, April 2-October 29 and 10 AM-1 PM, November 5-December 17
 Wednesdays 2 PM-6 PM, July 6-September 14

The Port Townsend Saturday and Wednesday Farmers Markets are some of the largest, most diverse small-town markets in the state. We offer an amazing array of local produce like spring artichokes and arugula; summer berries, flowers, tomatoes and zucchini; fall apples, pumpkins and wild mushrooms, brought to you by more than 30 local growers. You'll also find artisan breads and pastries, cheese, espresso and coffee, wine and cider, salmon, oysters, pickles, cedar furniture, pottery, garden sculptures, handmade soaps, salves and lively music!

JEFFERSON COUNTY FARMS

Alpenfire Orchards



Nancy Bishop • 360-379-8915 • nancy@alpenfirecider.com
www.alpenfirecider.com • 220 Pocket Lane, Port Townsend
 Tasting Room: Saturday & Sunday Noon-5 PM, March 19-May 22 and Friday-Sunday Noon-5 PM, May 27 - December 31

Visit Alpenfire Cider, Washington's first certified organic hard cider for a taste of traditional ciders and vinegars hand crafted from our orchard, garden and greenhouse. In our small orchard we grow the specialty varieties of apples and pears that are needed to ferment cider that is healthful, flavorful and unique. Those ciders are then further fermented to produce our vinegar line, Incendiary, Elderperry and Spring Tonic among others.

Finnriver Farm & Cidery



Cristie Kisler • 360-732-4337 • info@finnriverfarm.com
www.finnriver.com • 124 Center Road, Chimacum
 Tasting Room & Cider Garden: Daily Noon-5 PM. • Extended summer hours include wood fired pizza, live music & orchard tours, see website for details

Finnriver is an organic family farm and orchard and artisan cidery. We're delighted to be on the forefront of the Pacific Northwest hard cider revival and committed to producing both traditional and innovative hard ciders using premium, organic ingredients. We source organic apples from across Washington state and grow our own organic orchard of over 5000 trees, with 20 varieties of heirloom and traditional cider apple varieties. We aspire to 'serve the land with cider,' by caring for our soils, watershed and community.

Serendipity Farm



Christine Llewellyn & Arianne Bertucci • 206-708-5621 • serendipityfarm@bigplanet.com
www.serendipityfarm-quilcene.org • 141 Cemetery Road, Quilcene
 Farm Stand: Daily 8 AM-8 PM • Port Townsend FM: Saturdays, April - December
 Home deliveries: Monday & Saturday

Serendipity Farm is a family run farm that practices conservation, recreation and sustainable organic agriculture. We are organic and non-GMO. We have a CSA, a farm stand and do home delivery of produce. We board horses and host equestrian events. We grow over 400 kinds of fruit, vegetables, herbs and flowers. We sell organic garden starts and we do wedding flowers by the bucket or we will do all the flowers for you! U-Pick and farm tours on occasion, please call ahead.

Short's Family Farm



Owner/Soil: Roger Short, 360-301-3521 • Beef: Kevin Goatz-Short, 360-301-4443
shortsfamilyfarm@gmail.com • www.shortsfamilyfarm.com • 1594 Center Road, Chimacum
 Soil: Contact Roger for appointment • Beef: Saturdays 10 AM - 3 PM at Farm Store or call Kevin for appointment

Short's Family Farm is proud to raise natural 100% grass-fed, USDA inspected beef. Short's Magical Soil is another product we produce and sell year-round at our farm and select retail outlets in the area. You may purchase our delicious beef, frozen by the cut from our farm store (open year-round on Saturday) and seasonally from nearby farmers markets. Fresh cuts of Short's Family Farm Beef can be found at Key City Fish in Port Townsend.

FARM TOUR 2016
 JEFFERSON COUNTY
SEP. 17/18
jefferson.wsu.edu
 CLALLAM COUNTY
OCT. 1
clallam.wsu.edu
 Clallam/Jefferson County
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Learn More:
<http://agr.wa.gov/FoodAnimal/Organic/NewOrg.aspx>
organic@agr.wa.gov (360)902-1805

Support organic integrity.
Get Certified. Buy Certified.

SpringRain Farm & Orchard



Roxanne Hudson & John Bellow • 360-531-4858 • info@springrainfarm.org
www.springrainfarmandorchard.com • 187 Covington Way, Chimacum
Farm Store: Daily 9 AM-dusk, year-round; store is self-service & honor system

We are a family farm located in the heart of Chimacum. We grow a wide variety of berries and orchard fruits along with greenhouse crops and asparagus. We also produce chicken and duck eggs, turkey, chicken, duck and rabbit. Our mission is to sustainably and organically produce food for our local community. We use a diversified farming system that involves protein, vegetables, fruit and pollinators to provide the most sustainable system possible by taking our cues from nature.

Wilderbee Farm



Casey & Eric Reeter • 360-379-2434 • farmgeeks@wilderbeefarm.com
www.wilderbeefarm.com • 223 Cook Avenue, Port Townsend
Wednesday-Sunday 10 AM-5 PM, May-October

Wilderbee is a certified organic farm offering U-Pick lavender, cut flowers and pumpkins as well as blueberries sold at our farm store. We raise hens for eggs, honeybees and a rare breed of sheep called British Soay for their soft wool. Our farm store is stocked with fresh eggs, lavender products, garden woodcrafts and other unique goods grown and crafted on the farm. Come visit, feed the sheep, tour the fields and stroll our nature trails. Enjoy the day at Wilderbee.

KING COUNTY MARKETS

Auburn International Farmers Market



Amanda Valdez • 253-266-2726 • farmersmarket@auburnwa.gov
www.auburnfarmersmarket.org • 23 A Street SW, Auburn
Sundays 10 AM-3 PM, June 5 – September 25

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

Ballard Farmers Market



Judy Kirkhuff • 206-706-0615 • info@sfmamarkets.com
www.sfmamarkets.com • 22nd Avenue NW on Ballard Avenue NW through Vernon Place NW, Seattle
Sundays 10 AM - 3 PM, year-round

Ballard Farmers Market is recognized internationally for the quality and variety of fine farms, fishers and food artisans that you'll find featuring seasonal foods and locally-sourced ingredients. Enjoy the diversity of the surrounding family-owned shops and restaurants along the beautiful historic street, as well as the market's fine artists and crafts. Join us every Sunday, rain or shine, to experience local flavor. Easily accessible by car, bus and bike. Holiday closure: December 25, 2016 and January 1, 2017.

Bellevue Farmers Market



Natalie Evans • 425-454-8474 • fresh@bellevuefarmersmarket.org
www.bellevuefarmersmarket.org • 1717 Bellevue Way NE, Bellevue
Thursdays 3 PM - 7 PM, May 12-October 27

Experience and enjoy the finest Washington flavors, sights and sounds at this vibrant mid-week market. Come for dinner with a friend, listen to live music from our rotating musical guests and stroll the market. You'll find the highest quality produce, organic grass-fed meats and poultry, cage-free eggs, locally baked goods, honey, fresh picked flower bouquets and ready-to-enjoy foods from some of the finest street food vendors in the city. Free parking available on-site, easily accessible by bus or bike. Handicap accessible.

Black Diamond Farmers Market



Mira Hoke • 360-886-2963 • blackdiamondfarmersmarket@hotmail.com
www.blackdiamondfarmersmarket.wordpress.com • 25203 Roberts Drive, Black Diamond
Fridays 3 PM - 7 PM, June 3-September 9

We are now in our fourth year and welcome you to enjoy the fresh, fun and friendly atmosphere of Black Diamond! Stop in for a root beer float, an armful of flowers and the freshest fruits and veggies that can be found. Our local musicians will serenade you while the kids enjoy crafts. Each week we feature a new theme and new demonstrations, and we invite local merchants to participate as well. We are definitely the place to be on a Friday summer evening.

Burien Farmers Market



Debra George • 206-941-7199 or 206-433-2882 • debrageorgemi@aol.com
www.discoverburien.org • SW 152nd Street & 5th Place, Burien
Thursdays 11 AM - 6 PM, May 5-October 27

Averaging 45 vendors each week, the Burien Farmers Market serves up a culinary bounty of fresh, fruits and vegetables, honey, baked goods, vibrant flowers, nursery stock, handcrafted items by local artisans and much more. Catch live tunes while dining al fresco with tasty eats from the market's vendors. The market's farm-fresh produce is mostly all local. We are located in beautiful downtown Burien at 5th Place SW & SW 152nd Street, just west of Sea-Tac Airport. Free, on-street parking.

Capitol Hill Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • Corner of Broadway & Pine on the SCC Campus, Seattle
Sundays 11 AM-3 PM, year-round

One of the most popular Sunday destinations in the heart of Seattle's Capitol Hill neighborhood, offering a wonderful selection of all-local, all-seasonal fresh farm organic fruits, vegetables, berries, honey, free-range eggs, pasture raised meats and poultry, wild salmon, cut flowers, farmstead cheeses, craft brews, ginger beer, local baked goods, and delicious ready-to-eat foods from some of Seattle's popular street food vendors. See website for schedules, directions and bus routes. Free street parking on Sundays.

ICON LEGEND (FARMERS MARKETS):

= CREDIT/DEBIT = EBT = FMNP = FRESH BUCKS = FIND ON FACEBOOK

Carnation Farmers Market



Lindsay Nessel • 425-765-8764 • manager@carnationfarmersmarket.org
www.carnationfarmersmarket.org • Corner of Bird Street and Stossel Avenue, Carnation
Tuesdays 3 PM - 7 PM, May 3 - November 22

Shop rain or shine in downtown Carnation under our beautiful market shelter. Your basket will be brimming with locally grown farm-fresh vegetables, orchard fruit, berries, wood-fired bread, dairy, meat, eggs, pastries, honey, prepared foods, plants, flowers and more. Enjoy weekly Music on the Grass performances, children's activities, cooking demos and our famous sidewalk chalk artist. Many seasonal events and celebrations. Children, elder, bicycle and dog friendly. Run by SnoValley Tilth, the Carnation Farmers Market is "Your Farmers' Farmers Market."

Columbia City Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • South Edmunds Street, just off Rainier at 36th Street, Seattle
Wednesdays 3 PM-7 PM, May 4 - October 12

In the heart of historic Columbia City, this lively market features fresh products from over 40 local farms including organic eggs, pasture raised meats, artisan cheeses, ciders, preserves, honey and abundant, seasonal fruits, berries and vegetables, plus craft brews, estate wines, fresh baked goods and delicious ready-to-eat foods and treats. Live music, special events for kids and free cooking classes throughout the season. Next door park has plenty of room to play and picnic. See website for schedules, directions, bus routes, parking.

Covington Esplanade Farmers Market



Nicole Fallon & Sallye Soltner • 951-383 5533 • nicolefallon3366@gmail.com
27027 185th Avenue SE, Covington
Tuesdays 3 PM - 7 PM, June 7 - September 20

The Covington Esplanade Farmers Market is located on the promenade in front of the Home Depot. We offer a variety of produce, snacks, plants and more! Come on out on Tuesdays to enjoy the sunshine and farm fresh food. We are a family friendly market that is always a fun time for all ages. We are surrounded by a shopping center with tons to offer and love all visitors!

Crossroads Farmers Market



Roz Liming • 425-644-1111 • farmersmarket@crossroadsbellevue.com
www.crossroadsbellevue.com • 15600 NE 8th Street, Bellevue
Tuesdays Noon- 6 PM, June 7 - September 27

An exceptional gathering of local vendors offering freshly harvested produce, plants, gourmet cooking products, tea, baked goods, ready-to-eat food, crafts, and more! Live music, food trucks, kids' activities and local community organizations are featured each week. Located in the east parking lot of Crossroads Shopping Center, right next door to a 34-acre public park. The Crossroads Farmers Market is pet-friendly. "Like" us on Facebook for regular updates on what is fresh and happening at the market.

2016 SEASON:
JUNE 7-
SEPT 27

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Where the farm meets the neighborhood!

TUESDAYS 12-6PM

Produce, flowers, tea, honey, ready-to-eat food, crafts, and more.

Live music, local nonprofits, and different food trucks will be featured every week.

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

Like us on facebook

15600 NE 8TH · BELLEVUE WA 98008 · CROSSROADSBELLEVUE.COM

Crossroads
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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 4-September 24 • Wednesdays 4 PM-8 PM, July 6-August 31

Des Moines Waterfront Farmers Market is a destination location for many locals, who visit the market weekly to shop and catch-up with friends. A bounty of local farmers, mouth-watering food vendors and unique artisan booths are within walking distance of downtown. Grab a delicious lunch, listen to live music from a blanket on the grass or take in breathtaking views of Puget Sound and the Olympic Peninsula. Shop for seasonal fruits, vegetables, gorgeous floral bouquets, fresh bread, jams and cheese.

Duvall Farmers Market



Sally Martin • 425-788-0162 • manager@duvallfarmersmarket.org
www.duvallfarmersmarket.org • Brown Avenue between NE Richardson & NE Ring, Duvall
Thursdays 3 PM - 7 PM, May 5 - October 13

The Duvall Farmers Market is nestled in the Snoqualmie Valley in the charming town of Duvall. The market offers a variety of locally grown vegetables, fruits, eggs, butter, cheeses, honey, berries, jams, artisan breads and sweet treats, along with handmade furniture, jewelry, wool products and pottery. After shopping, stay for dinner from one of our gourmet food vendors. Enjoy special events happening throughout the season. After the market, take a stroll through the many shops and restaurants in historic Duvall.

Federal Way Farmers Market



Karla • 253-261-8157 • federalwayfarmersmarket@yahoo.com
www.federalwayfarmersmarket.com • 1701 South 320th, Federal Way
Saturdays 9 AM-3 PM, May 7 - October 29

Enjoy festive outdoor shopping! Take home fresh fruits and vegetables direct from the farmer, plus fresh cut flowers, nursery, bakery products, honey, coffee, local crafts, jewelry, birdhouses, pottery and more. Master Gardener. Enjoy snacks, breakfast, lunch items in covered eating areas while listening to live music. Special event days for the whole family. Plenty of parking and handicap accessible. Accepting WIC, SFMNP checks, EBT w/ Fresh Bucks program. Directly off I-5, exit on 320th Street, go west, in the Sears parking lot. Pet-friendly.

Issaquah Farmers Market



Jera Gilmore • 425-837-3311 • issaquahfarmersmarket@issaquahwa.gov
www.issaquahwa.gov/market • 1730 10th Avenue NW, Issaquah
Saturdays 9 AM - 2 PM, May 7 - September 24

Visit the largest farmers market on the Eastside for "A Fresh Experience." Shop 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 including musical performances, professional cooking demonstrations, master gardener displays and featured leisure and hobby interest booths. Market is at the historic Pickering Barn across from the Issaquah Costco, ample and convenient parking is available.

Juanita Friday Market



Tina Lathia • 425-587-3385 • fridaymarket@kirklandwa.gov
www.kirklandwa.gov/juanitafridaymarket • 9703 NE Juanita Drive, Kirkland
 Fridays 3 PM – 7 PM, June 3 – September 30

Juanita Friday Market is the place to be on Fridays! Locals and visitors will find a lively mix of market vendors, a beautiful beach, live music, a playground for kids and ample parking - we have it all! The market offers locally grown produce, handcrafted products and gourmet delights. Every first Friday of the month is Kid's Day; see our website for more details and special events.

Kent Farmers Market



Judy Brenden & Sue Madsen • 253-457-6235
kentlions@gmail.com • www.kentfarmersmarket.com
 2nd & Smith Avenue, next to the Kent Library and Town Square Park, Kent
 Saturdays 9 AM-2 PM, June 5-September 24

Operated as a community service by the Kent Lions, our market is one of the oldest in King County. We are at Town Square Park and open open rain or shine. Buy local farm fresh vegetables and fruit directly from Washington farmers. Find local honey, meat, cheese, fresh baked goods and prepared items. Check out unique handcrafted items and food vendors. Enjoy live entertainment throughout the season. Great time for families! Closed July 9 during Kent Cornucopia Days, July 8-10.

Kirkland Wednesday Market



Rochelle Haberl & Storey Hahn • 425-298-6437 • info@kirklandmarket.org
www.kirklandmarket.org • 25 Lakeshore Plaza Drive, Kirkland
 Wednesdays 2 PM-7 PM, June 1-September 28

Your mid-week destination where good food, local farms and community gather! Take home fresh, locally grown produce, delicious fruits, berries and dazzling seasonal flowers. Browse local artwork and artisan crafts while enjoying live music and freshly prepared meals. Don't forget to buy your Washington raised meats, eggs and handcrafted cheeses, then learn how to cook your delicacies at one of our chef demos. As the sun sets out over the water, carry your market bounty home to enjoy all week long.

ICON LEGEND (FARMERS MARKETS):

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Lake City Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • NE 125th & 28th Avenue NE, Seattle
 Thursdays 3 PM-7 PM, June 9 – September 29

Popular local destination since 2002. Over 30 farmers and food artisans offer a great selection of delicious seasonal fruits, berries, organic produce, eggs, local baked goods, pasture raised meats, ciders, honey, preserves, ready-to-eat foods and more throughout the season. Activities for kids, free cooking classes and other events scheduled every week. Next to a lovely park with picnic area, seating and shady trees. See website for directions, schedules and bus routes. Free market parking in the underground Lake City Library lot.

Lake Forest Park Farmers Market



Christina Martin • 206-366-3302 • marketmaster@thirdplacecommons.org
www.thirdplacecommons.org • 17171 Bothell Way NE, Lake Forest Park
 Sundays 10 AM - 3 PM, May 8 -October 16
 Holiday Indoor Market: November 20 & December 11

The Lake Forest Park Farmers Market offers shoppers an abundance of fresh, local food in a friendly, family oriented market. Shop for a diverse selection of meats, cheese, vegetables, fruits, honey, jam, sauces, pasta and more. It is always a treat to spend the day with us! The market is across from the Burke-Gillman Trail, so plan to join us when you are taking a Sunday ride or walk on the trail and join the fun at the friendliest market in North King County.

Madrona Farmers Market



Gil Youenes • 206-250-0609 • info@sfmamarkets.com
www.sfmamarkets.com • 1126 Martin Luther King Jr. Way, Seattle
 Fridays 3 PM - 7 PM, May 20-September 30

Madrona Farmers Market is at the crossroads of one of the most diverse Seattle neighborhoods. You'll find a whole range of seasonal produce from Washington's finest farmers, ranchers, and artisanal foods that feature locally sourced ingredients. Located in the parking lot of the Madrona Grocery Outlet, join us every Friday afternoon to enjoy the people who grow and make great food and own small, local businesses. Experience Local Flavor. Easily accessible by car, bus and bike.

INTRODUCING... SATURDAYS

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KIRKLAND 98033 LITTLEBROTHERSFARMERSMARKET.COM

Magnolia Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • West McGraw and 33rd Avenue West, Seattle
 Saturdays 10 AM-2 PM, June 4 – October 8

Over 35 family farmers and artisan food vendors make this Saturday farmers market a delightful weekly destination. Enjoy a wide variety of fresh, local and seasonal produce including organic vegetables, heirloom lettuces, local berries, tree fruit, corn, squash, farm fresh eggs, artisan cheeses, pasture-raised meats, raw honey, preserves, fresh pasta, local baked goods, cut flowers, plant starts and prepared foods. Special events include the Zucchini 500, live music and free cooking classes. See website for details and directions. Plenty of on-street parking.

Maple Valley Farmers Market



Linda Kowalsky & Gina Donahue • 425-941-5030 • info@maplevalleyfarmersmarket.org
maplevalleyfarmersmarket.org • 25700 Maple Valley Black Diamond Road SE, Maple Valley
 Saturdays 9 AM- 2 PM, June 18 - September 24

Maple Valley Farmers' Market, "It's the Saturday Morning Place to Be!" Located at Rock Creek Elementary School, our vibrant market is a perfect Saturday destination. We offer products from Washington State, seasonal farmers, ranchers, including fresh picked fruits & vegetables, beef, cheese, eggs, bread, baked goodies, honey, flowers and prepared foods. Cooking demonstrations, live entertainment (including busking opportunities), animal exhibits, special events and seasonal celebrations. Artisan handcrafted items. Pet sitting while you shop. Master Gardeners. MVFM is a 501c3 non-profit.

Mercer Island Farmers Market



Patty Spahr • 206-235-1185 • info@mifarmersmarket.org • www.mifarmersmarket.org
 7700 SE 32nd Street between 77th Avenue SE & 78th Avenue SE, Mercer Island
 Sundays 10 AM - 3 PM, June 5 - October 9, no market July 10 or August 7, Harvest Market Nov. 20

Visit our vibrant and diverse market! Enjoy live music, great food, Master Gardeners and Washington farmers. MIFM offers fresh local fruit, vegetables, grass-fed meats, poultry, eggs, salmon, yogurt, baked goods (gluten-free too!), flowers and specialties such as tea, coffee, jams, honey, pickles, hazelnuts, pie, ice cream, pasta and so much more. Come for lunch or take home prepared foods and desserts. Located adjacent to Mercerdale Park, easy access off I-90 with free parking. Trained service animals only.

North Bend Farmers Market



Minna Rudd • 425-831-1900 • mrudd@siviewpark.org
www.siviewpark.org • 400 SE Orchard Drive, North Bend
 Thursdays 4 PM - 8 PM, June 9 - September 8 • 3:30 PM - 7:30 PM in September

Enjoy our relaxing small town atmosphere and gorgeous setting at Si View Park with a spectacular view of Mount Si and the Cascades. At our market find local vendors with abundance of delicious seasonal produce, organic berries, goat cheese, grass-fed meats, baked goods, honey, gorgeous cut flowers, tasty prepared foods and handmade arts and crafts. Master Gardeners on site. Bring a blanket or lawn chair for weekly Summer Concerts in the Park series. Kids love the playgrounds and we are pet friendly.

Phinney Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • Phinney Avenue North and 67th, Seattle
 Fridays 3:30 PM-7:30 PM, June 3 – September 30

The Phinney market is a lovely way to wrap up the work week and slide into the weekend on Friday afternoons. Enjoy an abundance of fresh, seasonal, locally-produced fruits, vegetables, organic produce, farmstead cheeses, eggs, pasture raised meats, fresh baked goods, estate wines, ginger beer, craft beers, cut flowers, honey, preserves, prepared foods and more. Playground, kids' events and live music are scheduled throughout the season. See website for directions and bus routes. Free parking in lower lot and surrounding streets.

Pike Place Market Evening Market



Zack Cook • 206-774-5291 • zack@pikeplacemarket.org
www.pikeplacemarket.org • Pike Place at Pine Street, Seattle
 Wednesdays 5 PM-8 PM, June 1-October 12

Support local farmers, shop for fresh fruits and veggies and enjoy the long summer evenings on Pike Place at the Wednesday evening farmers market. The Wednesday market will feature special events, from DJ's to cooking classes to family fun activities on the second Wednesday of each month. Swing by after work to pick up all you need for a delicious summer meal!

Pike Place Market Express



Zack Cook • 206-774-5291 • zack@pikeplacemarket.org
www.pikeplacemarket.org • Three market locations, Seattle
 Tuesdays, Thursdays & Fridays 10 AM-2 PM, May 31-October 14
 See website for individual market hours and locations

Pike Place Market brings farmers markets to three downtown neighborhoods (City Hall, South Lake Union and First Hill) in Seattle each week. Purchase fresh fruits and vegetables, value-added products such as hazelnuts, honey, jams and preserves, artisan foods such as Honest Biscuits and Ellenos Yogurt and bountiful bouquets from Washington farmers.

Queen Anne Farmers Market



Brittany Ryan • 206-428-1983 • info@qafma.net
www.qafma.net • West Crockett Street at Queen Anne Avenue North, Seattle
 Thursdays 3 PM - 7:30 PM, June 2 - October 13

Queen Anne Farmers Market features produce from Washington farms and goods from artisan food producers, with a side of some of the best street food in Seattle. Head to the hill and fill your grocery bag with the freshest food around, make friends with your farmers, grab some dinner and soak up the live music and community spirit. Queen Anne Farmers Market is Seattle's only independently run farmers market and our non-profit market is truly built by the community, for the community.

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Redmond Saturday Market



Nicole Wrigley • 425-556-0636 • info@redmondsaturdaymarket.org
www.redmondsaturdaymarket.org • 7730 Leary Way NE, Redmond
 Saturdays 9 AM-3 PM, May 7 - October 29

The Cadillac of local markets will celebrate its 41st year with 75 vendors on May 7. We have organic produce, fruit, meat, cheese and eggs. Fill your cupboards with our jams, nuts and specialty sauces. Enjoy lots of lunch choices. Listen to our bands and shop for crafts by your local artisans. We are not your normal farmers market. Zucchini Races, Hula Dancers, Pirates, Kids' Market and Pet Parades are why we want you to Experience Redmond Saturday Market!

Renton Farmers Market



Carrie Olson • 425-430-7214 • info@rentonfarmersmarket.com
www.rentonfarmersmarket.com • 233 Burnett Avenue South, Renton
 Tuesdays 3 PM-7 PM, June 7-September 27

Celebrating our 15th season! Over 55 vendors each week featuring a bounty of local produce, farm products, food and artisans. Enjoy live music, WSU Master Gardeners, children's activities, cooking demonstrations, market tours and more! Check our website for complete schedule of events. Directly adjacent to the Renton Transit Center for easy bus access, plus free two-hour parking available at City Center parking garage.

Sammamish Farmers Market



Deb Sogge • 425 681-4910 • info@sammamishchamber.org
www.sammamishfarmersmarket.org • 801 228th Avenue SE, Sammamish
 Wednesdays 4PM - 8PM, May 11 - September 21

Located on the beautiful Sammamish Commons in the heart of Sammamish, this family friendly market is the place to be on Wednesdays. We bring fresh direct-farm food to our Market along with artisan specialties, flowers, art, street food, kids' activities and entertainment. "Meet me at the market" is often heard on Wednesdays as family and friends gather to enjoy a fun interactive shopping experience. Parking is easy at neighboring Mary Queen of Peace which offers a trail to the Market.

Shoreline Farmers Market



Teri Wheeler • 206-552-4724 • info@shorelinefarmersmarket.org
www.shorelinefarmersmarket.org • 15300 Westminster Way North, Shoreline
 Saturdays 10 AM - 3 PM, June 11 - October 8

The Shoreline Farmers Market is quickly growing into a North King County favorite! We moved this independent market to an exciting new location last season and look forward to building on the great momentum of 2015. At the market you will find your favorite Washington farmers, ranchers and artisans - there will also be music, chef demos and other activities, in other words something for everyone in your family!



Experience
Redmond Saturday Market
 May 7 thru Oct. 29
 9:00 am - 3:00 pm
 7730 Leary Way
www.RedmondSaturdayMarket.org



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*Julie, Produce Manager
 Central Market Poulsbo*

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Ballard Market
 Lakemont
 Bainbridge Island



Poulsbo
 Shoreline
 Mill Creek

www.townandcountrymarkets.com

www.central-market.com

The Landing in Renton Farmers Market



Nicole Fallon & Sallye Soltner • 951-383 5533 • nicolefallon3366@gmail.com
www.thelandinginrenton.com • 828 North 10th Place, Renton
Thursdays 3 PM - 7 PM, June 9 - September 22

Join us at the Farmers Market at The Landing! We support local farmers by helping them sell their produce and flowers every Thursday afternoon during the growing season when the farmers drive straight from the farm to market. You can't get any fresher! The market is a great place to gather with friends, there's plenty of variety and surrounding activities in a convenient location. The market is on Park Avenue in front of Dick's Sporting Goods. The Landing is located at Exit 5 off I-405 in Renton with plenty of free parking.

University District Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • University Way NE between 50th and 52nd, Seattle
Saturdays 9 AM-2 PM, year-round

The U-District Farmers Market has been nationally recognized as one of the best farmers markets in the U.S. and Seattle's largest "farmers/food-only" market. There is an astounding selection of local, seasonal fruits, berries, vegetables, eggs, cheeses, meats, poultry, seafood, wild mushrooms, artisan breads, craft ciders and beers, estate wines, honey, preserves, cut flowers, nursery starts, specialty foods and ready-to-eat foods from over 80 local farms and small family businesses. Plus free cooking classes, Master Gardeners and other seasonal events. See website for schedules, directions, bus routes, parking.

Vashon Farmers Market



Caleb Johns • 206-778-8001 • marketmanager@vigavashon.org
www.vigavashon.org • The Village Green, Vashon Highway at Bank Road, Vashon
Saturdays 10 AM-2 PM, April 2-October 29
Wednesdays 3 PM-6 PM, June 1-August 31

Ranked among the ten best farmers market in and around Seattle by culturetrip.com, the Vashon Farmers Market features the island's extraordinary bounty. Find fresh vegetables, fruits, flowers, fish, meats, eggs, wine, beer, cider, native plants, starts and handcrafted art. Meet our farmers and artisans then enjoy live music and delicious, locally prepared foods. The VFM is a celebration of all things Vashon; come savor the local flavor! See website and Facebook for information about special events and Holiday Market.

Wallingford Farmers Market



Gil Youenes • 206-250-0609 • info@sfmamarkets.com
www.sfmamarkets.com • 4850 Meridian Avenue North, Seattle
Wednesdays 3:30 PM - 7:00 PM, May 25 - September 28

Located in historic Meridian Park at the center of the Wallingford district, meet artisanal food makers and Washington's finest farmers, fishers and ranchers. You'll be able to pick up the freshest foods available anywhere to take home. You'll also find ready-to-eat meals that feature locally sourced ingredients to enjoy a family picnic while the kids play at the award-winning playground. Join us every Wednesday to experience local flavor, freshness and fun. Easily accessible by car, bus and bike.

West Seattle Farmers Market



Chris Curtis • 206-547-2278 • nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org • California Avenue SW & SW Alaska, Seattle
Sundays 10 AM-2 PM, year-round

West Seattle's beloved farmers market recently moved to the street on California Avenue and has grown tremendously! The market features fresh foods from over 45 Washington farmers and small family businesses: local, seasonal fruits, berries, vegetables, mushrooms, pasture-raised poultry, meats, artisan cheeses, wild salmon, craft beers, estate wines, starter plants, fresh cut flowers, herbs, fresh baked goods, honey, eggs, nuts, fresh pasta and ginger beer. See website for details and seasonal events schedules, including the Zucchini 500. Parking in the neighborhood is free on Sundays.

Woodinville Farmers Market



Lea Jones & Joe Scott • 206-528-2510 • woodinvillefm@gmail.com
www.woodinvillefarmersmarket.com • DeYoung Park across from Molbak's, Woodinville
Saturdays 9 AM - 3 PM, May 7 - September 24

Celebrating 23 years! We welcome customers to stroll through our vibrant market and enjoy fresh produce, beautiful flowers, local raw honey, unique artisans, fresh seasonal berries, stone fruit, harvest veggies and the best tie-dye clothing anywhere. You will find samples available at most food vendors, from soups to salsas and baked goods. Located in DeYoung Park, nearby you will find the Woodinville sports fields, Molbak's nursery and the growing wine country tasting rooms. Enjoy hiking or biking along the nearby Sammamish River Trail.

KING COUNTY FARMS

21 Acres Farm Market



Liesl McWhorter • 425-398-0533 • market@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 and leading design technologies. The Center supports the certified organic farm, food hub, school and commercial kitchen providing a vast array of services to the community.

Alli Lanphear Vineyard & Winery



Rebecca & Damon Lanphear • 206-599-9228 • rebecca.a.lanphear@gmail.com
9009 SW 159th Street, Vashon

Tasting Room open by appointment only, please call

Alli Lanphear Vineyard & Winery is a small farm, vineyard and winery located on Vashon Island. We are committed to producing wine exclusively from grapes that we grow using organic practices in our vineyard on Vashon Island. We are proud to say our wines truly represent the local, cool maritime growing conditions of the Puget Sound AVA. Varieties we grow and produce include Pinot Noir, Chardonnay, Siegerrebe and Sauvignon Blanc. Wholesale orders to retail and restaurant available.

Angel's Green



Angel Vue • 253-561-5060 • angelvuetelangua@yahoo.com
www.angelvuetelangua.wix.com/angelsgreen
Near the NW corner of 83rd Avenue South and South 277th Street, Kent
Call or email for an appointment

Nestled on the banks of the Green River, Angel's Green grows dahlias, peonies, roses, lilies, gladiolas, sunflowers, tulips and carnations for "inspired by nature" bouquets and arrangements, affordably priced for weddings, events and businesses. Because we believe in healthy flowers, a healthy earth and healthy customers, we don't use any chemicals. We also believe that everyone should have flowers, so we work to ensure our blooms are affordable, even for those on a budget. Come see us at the Federal Way Farmers Market.

Baxter Barn



Cory Huskinson • 425-765-7883 • baxterbarn@hotmail.com
www.baxterbarn.org • 31929 SE 44th Street, Fall City
Poultry & Tours: By appointment only, Tuesday-Saturday 10 AM-4 PM (10 AM-Noon if over 70°F)
Farm Store: Feed & Supplies, Tuesday-Saturday 10 AM-5 PM

We are small, family-run farm dedicated to raising happy animals, producing the highest quality feed products, eggs, farm tours and demonstrating sustainable farming practices. We have poultry, ducks, turkeys and guineas from day old to laying. Email for a current list. We produce our own line of natural horse and chicken feed, which is available at our Feed Store and at Portage Bay Grange in Seattle. We also have registered miniature donkeys and pumpkins. See our website for details.

Bybee Farms



Jayne or 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, mid-July to mid-September
Call or see website for current information

Owned and operated by the Bybee family since 1946. We are located two miles from North Bend at the base of Mt. Si. Watch for mountain goats while you pick six different varieties of fresh large berries. Email or call if you have questions about directions, weather or picking conditions. We pick seven days a week once we open, and only close to let berries ripen or if there is an extremely bad storm. Ask about our sustainable growing methods.

Camp Korey at Carnation Farm



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

Part of the SeriousFun Children's Network founded by Paul Newman, Camp Korey is located on historic Carnation Farm, offering year-round programs for children living with serious illnesses. This 818-acre certified organic farm offers local school field trips during the fall, special events, volunteer projects, Farm to Table dinners, corporate retreats, weddings and private events, all benefiting the life-changing camp services offered free of charge to families. Free public events include Family Day on April 23 and our Fall Festival, which runs October 14-16.

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SATURDAYS, 10AM-3PM
APRIL 2 - DECEMBER 17, 2016
JAN 21, FEB 18 AND MAR 18 2017
1100 RAILROAD AVE, DOWNTOWN

WEDNESDAYS, 12PM-5PM
JUNE 1 - AUGUST 31, 2016
1207 10TH ST, FAIRHAVEN

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Eat LOCAL FIRST!

Sustainable Connections
Choose local businesses taking action for a healthy community.

Canter-Berry Farms



Clarissa Metzler Cross & Doug Cross • 253-939-2706 • cbfdoc@prodigy.net
 www.blueberries4u.com • 19102 SE Green Valley Road, Auburn
 U-Pick: 8 AM-6 PM as blueberries are available for picking during July-August
 Farm Store: Check website and Facebook for days and hours

Our historic farm has been family owned since 1954. We have American Saddlebred show horses, cultivate blueberries for U-Pick and grow U-Cut dahlias and zinnias in season. We carry our own blueberry wines and blueberry gifts in our Farm Store, located in our famous historic barn built in 1879. Farm tours by appointment only. We are located in the upper Green River Valley, close to Flaming Geyser State Park and next to Metzler Park. Follow us on Facebook for farm updates.

Carpinito Bros. Farm



253-854-5692 • info@carpinito.com
 www.carpinito.com • Farm Stand: 1148 Central Avenue North
 Pumpkin Patch: 6868 South 277th Street, Kent
 Farm Store: Check website and Facebook for days and hours

Farming fresh produce in the fertile Green River Valley for over 50 years. Be sure to visit our popular seasonal farm stand and U-Pick pumpkin patch. In the spring, we're a full-scale garden center specializing in our own vegetable starts and hanging baskets. In the summer we offer farm-fresh local produce from our farm and other local growers. For fall family fun, visit our huge pumpkin patch, corn maze and farm fun yard. Fresh cut green and flocked Christmas trees in December.

Chelsea Farms



Randy & Beth Brealey • 206-817-2601 • beth@thealpaplacelace.com
 www.thedailyharvestatweebly.com • 19450 208th Avenue SE, Renton
 We pick to order - call, text or email your request, farm tours available upon request

Located near the Maple Valley Farmers Market, we pick fresh to order from our small family produce and alpaca farm. We grow high-quality produce using organic and non-GMO methods. Our vegetables and fruits are tended daily and grown in rich soil fertilized by composted alpaca manure, no chemicals or pesticides. Call or email so we can pick fresh from our farm for you! We also sell homemade goat milk soaps, lotions, alpaca fleece and knit alpaca goods. Farm tours available.

Cherry Valley Dairy



Emily Deans • 206-518-8531 • cherryvalleycheese@gmail.com
 www.cherryvalleydairy.com • 26900 NE Cherry Valley Road, Duvall
 By appointment, please email to place an order or schedule a tour

Cherry Valley Dairy is a small, farmstead creamery in the Snoqualmie Valley. The dairy has been an agricultural feature of Duvall for more than 80 years and today represents an inspiring example of how artisanal practices and environmental stewardship can come together to nourish the community and respect the land. We are committed to natural, sustainable dairy practices and produce small-batch traditional and new style cheeses, butters, and other dairy products - lovingly crafted from the milk of our grass-fed Jersey cow herd.

Chue Neng Cha's Garden



Vikki Cha & Bee Cha • Vikki: 425-260-2600 • Bee: 425-246-3189 • vikki_cha@hotmail.com
 • 7111 Ames Lake-Carnation Road NE, Carnation
 Farm Stand: Daily 10 AM-3 PM, May-September (as weather permits)
 Pike Place: Friday-Sunday 9 AM-5 PM, year round
 Pike Place 1st Hill: Fridays 10 AM-2 PM, June-October
 Pike Place Evening Market: Wednesdays 5 PM-8 PM, June-October

We happily farm around 10 acres in the Snoqualmie Valley. We grow a mix of vegetables, herbs and flowers that we bring to farmers markets in the Seattle area. Farming has always been a part of our family history. Growing our own produce and sharing it with others gives us a sense of pride that is hard to match.

City Grown Seattle



Arielle Antosca • 603-401-2611 • citygrownsea@gmail.com
 www.citygrownseattle.com • Seattle
 Wallingford Farmstand: Saturdays 10 AM-2 PM, May-October, 4108 Eastern Avenue North
 Crown Hill Farmstand: Wednesdays 3 PM-7 PM, May-October, 9250 14th Avenue NW
 Georgetown Farmstand: Sundays 1 PM-3 PM, June 14-October, 6601 Carleton Avenue

City Grown Seattle is a multi-plot urban farm with a mission to supply you with a full variety of ultra-local, ultra-delicious, sustainably grown produce in a way that works for your lifestyle. We strive to connect urban people with their food and farmers, because why grow lawns when you can grow food? Restaurant and retail wholesale available.

ICON LEGEND (FARMS): = CERTIFIED ORGANIC = SALMON SAFE = CERTIFIED NATURALLY GROWN = CSA = MEAT = U-PICK = CORN MAZE = PUMPKIN PATCH = CHRISTMAS TREES
 = FARM STORE/FARMSTAND = FIND ON FACEBOOK = ON-FARM CLASSES = ON-FARM TOURS = ONLINE STORE = CHILDREN'S ACTIVITIES = VENUE RENTAL = WHOLESALE = CREDIT/DEBIT

SEATTLE TILTH

CSA

sign up by June 5

kind to the earth, fair for farmers,
good for you!

seattletilth.org/csa

- 1

Sign up and choose your share.
- 2

Get fresh, local, organic and sustainably grown produce every week June-October.
- 3

Enjoy weekly recipes and support local farmers!




Cottage Gardens Blueberry Farm



Tim Johnson • 425-974-4523 • cgblueberryfarm@gmail.com
www.cgblueberries.blue • 14510 Kelly Road NE, Duval
Season is July through early September, call for hours

We offer nine varieties of blueberries that ripen from July through early 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! Find us on Facebook.

Crooked Shed Farm



Laile Fletcher • 425-328-6650 • farmer@crookedshedfarm.com
www.crookedshedfarm.com • 10821 W Lake Joy Drive NE, Carnation
We are online all the time and can be contacted by phone, Monday-Thursday 10 AM-5 PM

We are a small family farm raising heritage meats for your family. We are raising Tamworth Swine for pork. We sell our pigs directly to individuals, local shops and restaurants and want to build long term relationships with you allowing for direct feedback about our pork. Being a small farm, we take care in our land and livestock using pasture rotation and other sustainable practices removing the need for chemical products and antibiotics.

Dahlia Barn



Jerry & Aimee Sherrill • 425-888-2155 • info@dahliabarn.com
www.dahliabarn.com • 13110 446th Avenue SE, North Bend
Dahlia Tubers Sales: Sat & Sun 11 AM-5 PM, last 2 weekends in April/first 2 weekends in May
Flower Festival : Friday-Sunday 10 AM-5 PM, last 2 weekends in September
We are not open daily, see website for dates and times

We carry farm direct dahlia tubers, dahlia cut flowers and perennial favorites for your gardens. Dahlia tuber sales held at the barn weekends mid-April through mid-May. Flower Festival is the last two weekends in September. Bulk cut flowers are available for local weddings and events. Order dahlia tubers and perennials year-round from our secure website. We are not open daily and are only open at specific times during the season. Please see website for exact dates and times.

Dr. Maze's Farm



Roger Calhoon • 425-869-9777 • thedr@drmazefarm.com
www.drmazefarm.com • 15410 NE 124th Street, Redmond
Daily 10 AM - 6 PM, September & October • See website for additional days and 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. Get lost in our Corn Maze and choose from 40 varieties of pumpkins and winter squash, plus fall decorations. Special programs and tours for groups. Visit Dr. Maze's Botanicals for our herbal teas, essential oils and other botanicals from plants grown on the farm.



Photo courtesy of Carpintio Bros. Farm

Mazes large and small!
Farmyard Fun
Pumpkin Patch
Classes &
Farm tours

DrMazesFarm.com

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terra-organics.com
(253) 627-1531

la medusa

Our chalkboard menu reflects the bounty of the Northwest and the Sicilian tradition of eating with the seasons. Supporting local agriculture since 1997.

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206.723.2192 www.lamedusarestaurant.com

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COMMUNITY SUPPORTED AGRICULTURE
 Share the season with us. Your food is waiting.

Joining a CSA gives you the opportunity to partner with a local farm. We invite you to become our partner in 2016. With your investment, we pledge in turn to deliver quality produce, grown responsibly. We are happy to offer our CSA community more choice and flexibility in 2016.

LEARN MORE AND SIGN UP AT: OXBOW.ORG/OXBOX

Lavender, Rosemary,
 Chamomile & more!
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 Oils & Hydrosols
 Handcrafted Teas
 & Skin Care
 Classes & Workshops

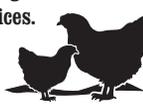


DrMazesFarm.com

BAXTER BARN

We are small, family-run farm dedicated to raising happy animals, producing the highest quality feed products, and demonstrating sustainable farming practices.

BAXTERBARN.ORG



FARM STORE
 Feed & Supplies
 10-5, Tue-Sat

FARM TOURS
 By Appointment
 10-4, Tue-Sat

31929 SE 44th St
 Fall City, WA 98024
 (425) 765-7883

Farmbox Greens



Dan Albert • info@farmboxgreens.com • www.farmboxgreens.com • Seattle
 See Facebook or website for farmers market schedule and restaurant partners

Farmbox Greens is a Seattle urban farm. We specialize in growing a wide variety of microgreens and culinary herbs. What's unique about our farm is that we grow indoors, year-round in a climate controlled facility using hydroponics and the latest lighting technologies. These systems allow us to grow a consistent, high quality, local product using 90% less water compared to conventional farming. Visit us online for our current farmers market schedule and a list of our restaurant partners.

First Light Farm



Jane & Don Reis • 206-719-8602 • firstlightfarm@earthlink.net
www.firstlightfarm.wordpress.com • 8710 Ames Lake-Carnation Road NE, Carnation
 Farm Store and U-Pick: Friday-Sunday 10:30 AM - 6 PM, May - October

First Light Farm and Learning Center is an eco-friendly farm established in 2011 by Jane and Don Reis. We offer organically grown U-Pick vegetables, herbs and flowers at below retail level prices and a Community Buying Program for bulk purchases. For members (\$25/year), our Mini Farm program provides individuals and families with an opportunity to lease their own "mini farm" to grow their own healthy food.

Forest Garden Farm



Lisa Hasselman • 206-408-7299 • lisa.hasselmann@gmail.com • 10515 SW 140th Street, Vashon
 Farmstand: Daily 8 AM-7 PM, April -October and limited weekend hours or by appointment
 November - March Vashon Farmers Market: May-October

Forest Garden Farm is a diverse vegetable, herb, fruit, flower, egg and forest product farm set on 24 mostly forested acres on Vashon Island. We work with nature to improve the health of our soil, farm and surrounding ecosystems and grow fresh, local, rare and delicious food, fiber and flowers for our community. From Fuki, a Japanese vegetable to native stinging nettles, pine cones and camas; and to cabbage, blueberries, and tomatoes we grow and offer a diverse and changing mix of products.

Goose and Gander Farm



Meredith Molli & Patrick McGlothlin • 425-318-6109 • gooseandganderfarm@gmail.com
www.gooseandganderfarm.com

Farmstand is located on West Sno-Valley Road between 80th & 100th, look for signs, Carnation
 Stop by the farmstand, see website for current hours & upcoming events at farm
 Farmers Markets: Columbia City, Magnolia

Goose and Gander Farm is a vegetable farm in the fertile Snoqualmie River Valley. We grow heirloom vegetables, herbs, flowers and eggs (duck and chicken) for customers in Seattle and the Eastside through a weekly CSA, farmers markets and restaurants. We are passionate about the food we grow and supporting a truly local and sustainable food system by connecting our community to clean, healthy food. Honey, pork and chicken available to CSA shareholders and in our farm stand. Wholesale and restaurant quantities available.

Harvold Farm



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

We specialize in U-Pick (no commercial pickers), which mean berries are usually plentiful. Children welcome with adults, but no pets in fields. Plentiful parking close to fields. Strawberry varieties are Puget Crimson, Puget Reliance. Raspberry variety is Tulameen. Strawberry season first week of June until about July 3. Raspberry season in July. Raspberry fields are periodically closed early or for the day to let berries ripen. Call or check Facebook before heading out. Cash only, no credit, debit or checks please.

Henna Blueberry Farm



Nayab & Henna Khan • 425-806-2751, Monday-Friday • 206-605-4420, Saturday & Sunday
 nayab222@hotmail.com • www.hennablueberryfarm.com
 1800 Fall City Carnation Road SE, Fall City
 U-Pick: Tuesday-Thursday 9 AM-4 PM, Saturday & Sunday 9 AM-4 PM, June-August
 See website or Facebook for updated hours

Our U-Pick blueberry farm is located in the fertile Snoqualmie River Valley in Fall City. We're surrounded by a pristine slough that is home to marsh plants and critters. Our blueberries are on five acres. We grow ten varieties of blueberries. Duke, Blue crop, Reka are the dominant varieties. The fertile floodplain soil of Snoqualmie River makes our berries uniquely sweet and delicious. We are not certified organic, however we don't use any synthetic pesticides or chemical sprays on our berries.

Hogsback Farm



Brian Lowry • 206-604-4223 • hogsbackfarm@gmail.com
 www.hogsbackfarmvashon.com • 16530 91st Avenue SW, Vashon
 Farmstand: Open daily all day, March - November

Hogsback Farm is a small family farm on Vashon Island. Using sustainable techniques, we grow a wide variety of high-quality produce for our island neighbors and visitors including vegetables, fruits, berries and eggs. We are committed to using organic growing methods to produce healthy food. We proudly sell our produce through our on-site farmstand, our farmstand credit program and to local restaurants on the island and in Seattle. Stop by our farmstand, conveniently located near the town center and see what's in season!

Jo's Fleece Fields



Don or Jody Stanwyck • 425-788-8239 • info@fleecefields.com
 www.fleecefields.com • 10528 344th Avenue NE, Carnation
 All tours and visitors are by appointment

Jo's Fleece Fields is a small family farm producing the finest in natural fleeces from alpacas, llamas and fiber goats and eggs from free roaming chickens. We maintain a farm store and feed store. Farm tours welcome. We do not raise any of our animals for meat. We believe in a life of respecting our animals. Fleeces are available raw, converted into roving or yarn or woven into rugs, as well as knit and crocheted into shawls, all available at our farm store.



Photo courtesy of Whistling Train Farm

Jubilee Farm



Erick & Wendy Haakenson • 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

Jubilee Farm has been providing the community with fresh fruits and vegetables free from pesticides and herbicides for 20 years. Jubilee's produce is available through its CSA. All the produce we provide in our main Summer Session CSA grows on our farm using biodynamic methods. Kitchen available for CSA members for food prep on pick-up days. Farm School for our members' children July and August. See website for information on pasture raised beef and pork. Order online or email for information.

Kamayan Farm



Ariana de Leña • 425-652-0273 • kamayanfarm@gmail.com
 www.kamayanfarm.com • 1550 West Snoqualmie River Road NE, Carnation
 See website or Facebook for details

Kamayan Farm is a half-acre farm just east of Seattle in the magical Snoqualmie Valley. We grow a diverse array of vegetables, flowers, culinary and medicinal herbs in order to provide a bountiful offering to our members and beneficial pollinators and insects. Our Veggie Box runs 20 weeks, mid-June to late October. Each week you receive a delicious, just-harvested box of vibrant veggies and access to local monthly add-ons including honey, butter, cheese, flowers, wreaths and handmade herbal products.

La Biondo Farm & Kitchen



Karen Biondo • 206-795-2532 • labiondo@comcast.net
 www.labiondofarm.com • 20602 111 Avenue SW, Vashon
 Farmstand: 9 AM-7 PM • Wood Fired Pizza: Fridays 4 PM-7:30 PM, May-September

We are a five-acre farm on Vashon Island. We raise chickens, pigs, dairy goats, geese and nutritionally dense, organically grown, lovingly cared for vegetables and other farm products. Our farmstand is stocked with fresh produce, roasting chickens (May-Sept.) and pork by special order. We also sell goose and chicken eggs at the farmstand. Stop by the farm on Fridays (May-Sept.) for wood fired pizza and live music under the old cherry tree! We source local produce and meat from Vashon farmers for our catering.

Lazybird Farm



Erica & Robert Chao • 206-618-2341 • lazybirdfarm@gmail.com
 www.lazybirdfarm.com • 30925 SE 36th Street, Fall City
 Farm visits by appointment

Lazybird Farm is located just west of Fall City in the Snoqualmie Valley. We raise premium quality eggs, pork and lamb on lush, unsprayed pastures. We supplement our animals' forage with certified organic, soy-free feed. We encourage our customers to 'meet their meat.' Please stop by to meet the animals and learn how we care for them. We sell our eggs through a three month subscription service for on-farm pick-up.

Lee's Fresh Produce



Christy Mua • 425-260-9170 • buylocal@leesfreshproduce.com
 www.leesfreshproduce.com • South 212th Street & 42nd Avenue South, Kent
 Farm Stand: Daily 10 AM-7:30 PM, May-September

Our family is committed to bringing nothing short of the best quality produce to local farmers markets, restaurants and grocers. Our customers take pleasure in getting to know the people that grow their produce and enjoy discussing firsthand exactly how their food was grown in a sustainable way that makes a positive impact on both people that eat it and on our planet. Find us at these markets - Pike Place, Everett, Issaquah, Puyallup and Renton or stop by our farmstand in Kent.

Local Roots Farm



Jason Salvo • 206-679-9512 • jason@localrootsfarm.com
 www.localrootsfarm.com • 11707 262nd Avenue NE, Duvall
 Farm Stand: Daily dawn-dusk, year-round • Flower U-Pick: Dawn-Dusk during the summer • Capitol Hill Farmers Market: Sundays 11 AM-3 PM

Local Roots Farm grows diversified vegetables in the picturesque Snoqualmie River Valley, just 40 minutes from Seattle. Owned and operated by Jason Salvo and Siri Erickson-Brown and ably assisted by their two kids Felix and Beatrice, LRF cultivates more than 100 varieties of vegetables and flowers, from arugula to zinnias. We specialize in heirloom Italian varieties. U-Pick flower field open mid-June through September. See website for farmers market, CSA and farmstand details. Cash/check only at farmstand.

Mezza Luna Farms



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

Founded in 2012, Mezza Luna Farms is located in the fertile Snoqualmie Valley. We grow a wide range of heirloom vegetables such as Blue Curled Scotch Kale, Riesenstraube cherry tomatoes and herbs like basil and thyme for our CSA members in the greater Seattle area. 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 our website about summer CSA membership, which runs June-October.

Minea Farm



Pamela Goff • 425-466-8237 • ghgoff@msn.com
 13404 Woodinville-Redmond Road NE, Redmond
 Fridays 3:30 PM-6:30 PM, Saturdays 10 AM-5 PM, Sundays Noon-5 PM
 Special events by appointment

Stop by for fresh pressed apple cider, unpasteurized and pasteurized from organic and non-organic apples. Our farm store also sells aged vinegars, raw honey, eggs, non-GMO chicken and duck, fruit leathers and dried fruits, jams and spiced fruit spreads. Our orchard apple trees are unsprayed. Coming soon are natural products formulated by well-known French chef and researcher of Imagine Foods, Maxime Bilet. Watch as we grow and bring you new products made naturally with love and care for your health!

ICON LEGEND (FARMS): = CERTIFIED ORGANIC = SALMON SAFE = CERTIFIED NATURALLY GROWN = CSA = MEAT = U-PICK = CORN MAZE = PUMPKIN PATCH = CHRISTMAS TREES
 = FARM STORE/FARMSTAND = FIND ON FACEBOOK = ON-FARM CLASSES = ON-FARM TOURS = ONLINE STORE = CHILDREN'S ACTIVITIES = VENUE RENTAL = WHOLESALE = CREDIT/DEBIT

FARM KING COUNTY

farmkingcounty.org

A one-stop resource for your King County farm. Our technical assistance teams are ready to help.

Business of Farming

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Mollie Bear Farm & Gardens



Bruce Ford & Amy Lackey • 253-405-4694 • bruce@molliebearfarm.com
7833 Tolt Highlands Road NE, Carnation
Contact us or stop by Lake Forest Park FM, Sundays 10 AM - 3 PM, May 8-October 16

Mollie Bear Farm & Gardens is located on the Tolt River Highlands above Carnation and is owned and operated by Bruce Ford and Amy Lackey. We raise registered Suffolk Sheep and Rhode Island Red Chickens protected by our livestock guardian dog and farm namesake, Mollie Bear. Our animals are naturally raised on lush, green pasture. Our grass-fed and finished lamb and beef are given no antibiotics, growth hormones or fed any bi-products. This practice produces a protein-rich, premium natural meat that tastes delicious.

Oxbow Farm & Conservation Center



Farm Sales: Adam McCurdy, farmers@oxbow.org • Education: Meredith Rivlin, education@oxbow.org • Native Plants: Bridget McNassar, bridget@oxbow.org
425-788-1134 • www.oxbow.org • 10819 Carnation-Duvall Road NE, Carnation
U-Pick Pumpkins: Friday-Sunday 10 AM-5 PM in October

Located 25 miles east of Seattle in the beautiful Snoqualmie Valley, Oxbow is a non-profit dedicated to responsible land use. We grow certified organic mixed vegetables on our 25-acre farm, educate children through school field trips and summer camp, and raise native plants for landscaping and restoration. Our produce is available through our growing CSA, at select food co-ops and at some of the best restaurants in Seattle. Learn how you can get involved in our programming at www.oxbow.org.

Present Tense Farm



Neil Subhash & Jayme Haselow • 425-628-1741 • presenttensefarm@gmail.com
www.presenttensefarm.com • 7125 West Snoqualmie Valley Road, Carnation
Visit website for market details, Facebook for what's fresh each week

Present Tense Farm is a small, diversified vegetable farm situated in the beautiful Snoqualmie River Valley. Together, Neil Subhash and Jayme Haselow cultivate four acres of heirloom and specialty vegetables, herbs and edible flowers for weekly farmers markets and Seattle's chef-driven restaurants. We love meeting and getting to know our farmers market friends, which is why you can find us at our stand every week. Come say hi and see what's in season. Oh, and ask Jayme about her favorite fennel recipe!

Redfeather Farm



Janya & Nate Veranth • 425-531-1775 • redfeathercheviots@gmail.com
www.redfeatherfarm.org • PO Box 5, Duvall

Redfeather is the first Animal Welfare Approved pig farm in King County, bringing you 'good food you can feel good about.' We raise happy, healthy, heritage Berkshire hogs in expansive forested paddocks. Our hogs enjoy a soy-free, corn-free, non-GMO diet along with organic veggies from local farms. We sell half and whole shares of standard and 'jumbo' hogs throughout the year. We look forward to hearing from you and thank you for choosing Redfeather!

King Conservation District Helps Landowners Protect & Enhance Natural Resources

Look in the *2016 Farm Guide* for farms that have received stewardship services from the King Conservation District.

21 Acres Farm Market	First Light Farm	Redfeather Farm
Alli Lanphear Vineyard & Winery	Forest Garden Farm	Remlinger Farms
Angel's Green	Goose and Gander Farm	Rusty Plow Farm
Baxter Barn	Harvold Farm	Seattle Tilth Produce at
Bybee Farms	Henna Blueberry Farm	Seattle Tilth Farm Works
Camp Korey at Carnation Farm	Hogsback Farm	Sister Sage Farm
Canter-Berry Farms	Jo's Fleece Fields	Small Blessings Farm
Carpinito Bros. Farm	Jubilee Farm	Sno-Valley Mushrooms
Chelsea Farms	Kamayan Farm	Steel Wheel Farm
Cherry Valley Dairy	La Biondo Farm & Kitchen	Sunrise Organic
Chue Neng Cha's Garden	Lazybird Farm	Blueberry Farm
City Grown Seattle	Lee's Fresh Produce	Sweet Harvest
Cottage Gardens	Local Roots Farm	Thao Farm
Blueberry Farm	Mezza Luna Farms	The Mason Jar Farm
Crooked Shed Farm, LLC	Minea Farm	Tonnemaker Family Orchard
Dahlia Barn	Mollie Bear Farm	Tracy's Roadside Produce
Dr. Maze's Farm	Oxbow Farm &	Two Brothers Pumpkin Patch
Farmbox Greens	Conservation Center	@ Game Haven Farm
	Present Tense Farm	Whistling Train 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

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 festival hours

Welcome to our family farm with over 60 years of sustainable local farming, bringing you seasonal U-Pick strawberries, raspberries and pumpkins. Enjoy our family fun park with pony rides, farm animals, live entertainment and more. Watch for our Toddler Days that cater to the youngest family members and offer park savings opportunities. Shop the market for our famous pies and preserves, Northwest wines and gifts. Reserve your private birthday party, corporate picnics and spring/fall educational tours. Details at Remlingerfarms.com.

Root Connection CSA



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

The Root Connection, now in its 29th year is Washington's first CSA farm. Members pick-up weekly selections of already harvested vegetables and can roam the farm for free U-Pick basil, herbs, flowers and greens. Kids get to pick in the children's garden. Our produce is chemical and GMO free. For payment information, harvest chart and share contents see website. Liberal pickup hours at the farm or sites in Lynnwood and North Seattle. For the home gardener we grow veggie starts, herbs and tomato plants.

Rusty Plow Farm



Dave & Sue White • 253-405-2592 • rustyplowfarm@gmail.com
 www.rustyplowfarm.com • 25206 SE 448th Street, Enumclaw
 Daily except Mondays, July - August but sometimes closed for ripening, see Facebook or website for hours

Rusty Plow Farm is a U-Pick blueberry farm in the foothills of Mt. Rainier. Established in 2011, we love serving the community with fresh, local and sustainably grown blueberries. We are family friendly, with wide grassy aisles between the rows, so don't worry about muddy shoes! Our five varieties of blueberries keep us picking through late August. Our loyal customers say the berries are the best they've ever tasted. Call ahead if you'd like us to pick for you!

Seattle Tilth Produce at Seattle Tilth Farm Works



Jess Bitting • 206-633-0451 ext. 126 • jesscabitting@seattletilth.org
 www.seattletilth.org • 17601 SE Lake Money Smith Road, Auburn
 Farm: By appointment
 Farmers Markets: Columbia City, University District, Wallingford

Seattle Tilth Produce is grown using practices that are healthy for the planet, fair for farmers and good for you. Our produce is certified organic and grown by farmers in our farmer training programs. Seattle Tilth Farm Works provides training and support for immigrants, refugees and new farmers; Seattle Youth Garden Works provides job training for underserved youth. We also distribute produce from partner farmers as part of our food hub. Find us at farmers markets, restaurants, grocery stores or join our CSA.

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Sister Sage Herbs



Jayne Simmons • 206-898-2101 • jayne@sistersageherbs.com
 www.sistersageherbs.com • Pike Place Market, North Arcade, Seattle
 Daily 9 AM – 4:30 PM, May – September • Thursday – Monday 9 AM – 4:30 PM, October – April

Sister Sage offers natural products produced from seed to remedy. We create sustainably grown, medicinal quality natural remedies from herbs grown on our Vashon farm. The herbs are hand harvested and processed into herbal products in small batches to ensure quality and potency. Products include tea blends, smudge sticks, edible flowers, tinctured herb concentrates and infused herb balms. We use organic fertilizers and integrated pest management; Bastyr University uses the farm as a practicum site for their herbal studies program.

Small Blessings Farm



Jim & Brenda McBride • 360-825-6898 • jimmcbride3@gmail.com
 21820 SE 424th Street, Enumclaw
 U-Pick: See Facebook for hours June-August
 Farm Store: When open for U-Pick, other times call for appointment

Ours is a diversified farm. From June-August we offer U-Pick blueberries which are grown using organic methods. We also feature U-Cut Christmas trees and beautiful fiber, yarn and breeding stock from our spinning flock of pure bred Romney sheep. We sell frozen blueberries, wool and yarn in our farm store. Come meet our sheep who provide your wool and yarn. Visitors are always welcome. Ours is a busy farm, but to everything there is a season.

Sno-Valley Mushrooms



Will & Rowan • 425-247-3208 • snovalleymushrooms@gmail.com
 www.snovalleymushrooms.com • Duvall
 Farmers Markets: Ballard, Capitol Hill, U-District, West Seattle, Redmond, see website for retail & restaurants

Sno-Valley Mushrooms is King County's source for farm-fresh gourmet cultivated mushrooms. We grow Shiitake, Lions Mane, Oyster, Cinnamon Cap and Piopinni mushrooms. Our fresh mushrooms are available year round at the region's finest farmers markets, grocers and restaurants. Check out our website to learn more about the varieties we cultivate, where to find our mushrooms or purchase a "Grow-At-Home" kit. Our mushrooms are grown using only red alder wood, organic bran, organic rye berries and water.

Steel Wheel Farm



Ryan & Kim Lichttenegger • 425-770-7926 • steelwheelfarm@gmail.com
 www.steelwheelfarm.com • 31913 SE 28th Street, Fall City
 Farmstand: Saturday & Sunday, April-December
 Farmers Markets: Issaquah and Capitol Hill

Steel Wheel Farm is small, family farm nestled in the Snoqualmie Valley. As Certified Naturally Grown producers, we deliver high-quality food grown without the use of pesticides and chemicals. Shop at our quaint farm stand or join our 20+ week CSA (including spicy greens, mouthwatering broccoli, striped summer squashes, refreshing cucumbers, zesty herbs and heirloom tomatoes). Upgrade your CSA to include fruit or a fall session! See our website for additional information about our CSA, crops, markets and restaurant/wholesale options.

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www.seattleseed.com

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Shelby Alexander & John Casebere • 253-333-0352 • info@sunriseblueberries.com
 www.sunriseblueberries.com • 500 Chicago Avenue, Algona
 Monday-Friday Noon-5 PM, Saturday 8 AM-3 PM • Mid-July through Labor Day Weekend
 Fridays and Saturdays in September

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Sweet Harvest



Margaret Hindle • marghindle@gmail.com
 www.sweetharvestcarnation.com • Farm is located just outside of Carnation,
 Carnation Farmers Market May-October, see website for weekly fresh sheet

Sweet Harvest is located in the Snoqualmie Valley near Carnation and we are crazy passionate about providing fresh quality produce! We grow a variety of vegetables, herbs and all kinds of greens including salad mix and microgreens. We sell from May – November to small restaurants, caterers and personal chefs, and through our weekly "Fresh Sheet" email list to individual customers. We grow organically, but are not certified. You'll also find us at the Carnation Farmers Market.

Thao Farm



Lue Cha, Thai Thao & Bao Cha • Lue: 425-503-4346 • Thai: 425-289-9974 • Bao: 425-289-8991
 year.24@gmail.com • Pickering Creek at the corner of NE 124th Street and Hwy. 203, Duvall
 Pike Place Market: Friday-Sunday 9 AM-5 PM, year-round
 Pike Place Market City Hall: Tuesday 10 AM-2 PM, June-October

We are a small family farm in the Snoqualmie Valley growing fresh flowers, vegetables and herbs. We started farming in our home country of Laos and later came to the U.S. and learned how to farm in a completely different climate. We have been selling at farmers markets for over 30 years and enjoy interacting with customers. This year we are excited to add new products and expanding the reach of our farm. We also offer custom flowers for weddings and special events.

The Mason Jar Farm



Jenni Minnis • 360-625-8071 • plateaugirl@live.com
 www.themasonjarfarm.com • 40228 278th Way SE, Enumclaw
 CSA Open Farm Fridays: 11 AM-5 PM, May-October
 Vintage Trunk Farm Store: Fridays 11 AM-5 PM, May-October

Fresh high quality produce and eggs. Open Farm Fridays are not just for CSA members - we offer a nice variety of extra produce to walk up customers. Love antiques and vintage items? Visit the Vintage Trunk, our on-farm store, or stop in for farm fresh eggs anytime. Just drive thru the self-serve and put your money in the jar the old fashioned way! See Facebook or website for events, kids' camp and classes. Call to schedule school tours and private events.

Tonnemaker Family Orchard



Kurt Tonnemaker • 206-930-1565 • tonnemakers@hotmail.com
 www.tonnemaker.com • 16215 140th Place NE, Woodinville
 Farm Store & U-Pick: Hours vary by season, see website or call for details

Tonnemaker Family Orchard now has a farm in Woodinville! Certified organic, farm-fresh Eastern WA fruit from Tonnemaker Hill Farm in Royal City and soon-to-be certified organic veggies grown in Woodinville. We are known for our cherry varieties, heirloom tomatoes, peppers (over 200 varieties!) and melons. We will be growing Western WA vegetables for our Woodinville farm stand. Orchard fruit and warm season vegetables available at many farmers markets in the greater Seattle area through our CSA and direct to restaurants.

Tracy's Roadside Produce



Tracy Alexander & Lacey Santana • 360-825-1250 • tracys@skynetbb.com
 23110 SE 436th Street, Enumclaw
 Daily 10 AM-6 PM, January-April and 9 AM-7 PM, May-December

Honeys, specialty foods, fruit and vegetables. Our specialty is homegrown sweet corn, pickling cucumbers, squash and pumpkins plus fresh produce from local farms. Vegetable starts, beautiful hanging baskets spring through summer. Fall Harvest event is Saturday, Sept. 24 with obstacle course for kids and live music, Pumpkin Patch in October. In December we have Christmas trees, fresh wreaths and garland. Join us for Annabelle's Wish on Saturday, December 10 for a day of fun, treats and photos with Annabelle, our baby cow.

ICON LEGEND (FARMS): = CERTIFIED ORGANIC = SALMON SAFE = CERTIFIED NATURALLY GROWN = CSA = MEAT = U-PICK = CORN MAZE = PUMPKIN PATCH = CHRISTMAS TREES
 = FARM STORE/FARMSTAND = FIND ON FACEBOOK = ON-FARM CLASSES = ON-FARM TOURS = ONLINE STORE = CHILDREN'S ACTIVITIES = VENUE RENTAL = WHOLESALE = CREDIT/DEBIT

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Two Brothers Pumpkin Patch @ Game Haven Farm



Susan, J.J., Tim or Kristina Schmoll • 425-333-4313 • two_brothers_pumpkins@hotmail.com
7110 310th Avenue NE, Carnation
Pumpkin Patch: Daily 9:30 AM-6 PM in October, U-Pick Pumpkin opening day Friday, September 30

Game Haven Farm has been in the family for 50+ years. For over 35 years, the Schmoll family has grown pumpkins for U-Pick and a variety of crops. Families enjoy visiting the farm animals, picking pumpkins and gourds of many sizes, shapes and colors from the vine. Mini hay bales, cornstalks, ornamental corn and a large variety of winter squash for sale. Pumpkin Patch groups are welcome, call first to schedule a time.

Whistling Train Farm



Shelley Pasco • 253-859-5197 • shelley@whistlingtrainfarm.com
www.whistlingtrainfarm.com • 27127 78th Avenue South, Kent
Farmstand is open Saturdays Noon-4 PM in season, CSA pick-up on farm Tuesdays, April-December, see website or Facebook for details

We have been farming in the fertile Green River Valley for 16 years, growing the old-fashioned way with no chemicals. We grow a wide variety of vegetables and herbs and raise chickens for eggs and cows for fertility. We sell at farmers market, to select restaurants, and operate a multi-season CSA in South King County and Seattle. CSA members enjoy free U-Pick at the farm - flowers, peas, beans and pumpkin patch. We grow for flavor and diversity.

KITSAP COUNTY MARKETS

SEE REGIONAL ADVERTISING MAP ON PAGE 35 FOR MORE INFORMATION

Bainbridge Island Farmers' Market



Tom Kelly • bainbridgefarmersmarket@gmail.com • www.bainbridgefarmersmarket.org
80 Madison Avenue North, Town Square/City Hall Park, Bainbridge Island
Saturdays 9 AM - 1 PM, March 26 - December 17

One of Bainbridge Island's grandest traditions! We welcome you to make us part of your Saturday routine. Nestled in the heart of downtown Winslow on Bainbridge Island, our market celebrates locally raised veggies, fruits, eggs, meats and cheeses along with wine, gallery quality art, fresh food to eat, live music from island artists and fun for the whole family. We encourage all Bainbridge sourced foods. We also have Zero Waste and Master Gardeners.

Bremerton Farmers Market



Julia Zander, Market Manager • 360-633-6137 • bremertonfarmersmarket@gmail.com
www.bremertonmarket.com • 1400 Park Street, Bremerton
Thursdays 4 PM - 7 PM, May 5 - October 13

The Bremerton Farmers Market celebrates local, fresh and delicious food in our community! Our market brings together a wide variety of locally farmed products, handmade foods and artisan crafts. Our farmers accept WIC and Senior FMNP checks, and the market accepts debit, credit and SNAP/EBT cards. This is our fourth year with Fresh Bucks, a matching incentive program for our SNAP/EBT customers! Join us for great live music, chef demos, children's activities and more -- all along the water in the beautiful Evergreen Park!

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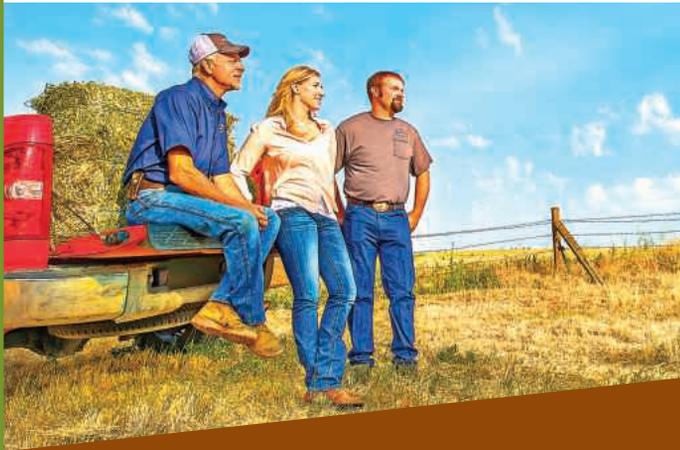
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Port Orchard Farmers Market



Michelle Schmittler Wilson • 360-602-1022 • manager@pofarmersmarket.org
www.pofarmersmarket.org • The Waterfront Boardwalk at Bay Street and Harrison, Port Orchard
 Saturdays 9 AM-3:00 PM, April 16-October 15

We bring you fresh-farmed goods, mushrooms, honey, crafts, prepared foods, music, education and entertainment on the waterfront. Join the oldest Kitsap farmers market for our 37th year! Special Saturday events include the Fathoms of Fun Festival, the Tomato Taste-Off and demos by cooks and gardeners.

Poulsbo Farmers Market



Rachael Cleveland • 360-779-6720 • info@poulsbofarmersmarket.org
www.poulsbofarmersmarket.org • 19540 Front Street NE, Poulsbo
 Saturdays 9 AM - 2 PM, April 2 - December 17

The Poulsbo Farmers Market is a nine month, seasonal outdoor market in the beautiful bay city of Poulsbo. From spring to fall, you can buy the freshest locally grown produce, handmade crafts and skillfully prepared foods while listening to live music and enjoying delicious hot foods at our family and pet friendly market. Regular events include a kids' booth, "Market U" educational offerings and our "Taste of the Market" where you can sample the seasonal bounty of local farms and ranches.

KITSAP COUNTY FARMS

SEE REGIONAL ADVERTISING MAP ON PAGE 35 FOR MORE INFORMATION

Rokalu Farms



Bob Gilby & Donna Branch-Gilby • 360-519-3779 • bob@rokalufarms.com
 15871 Glenwood Road SW, Port Orchard
 Stop by any time, farm store open as produce is available

Rokalu Farm grows seasonal greens and vegetables including chili peppers, sweet corn and a variety of tomatoes. Our second CSA season begins May 6 and runs through October 15 and we will sell surplus produce at our farm stand and local farmers markets. We are committed to providing fresh and healthy locally produced vegetables to our neighbors and use organic, minimum till methods. CSA pick-up on farm and Lonnings Saw Service on WA 302.

LEWIS COUNTY MARKETS

Centralia Farmer's Market



Marie Shankle • 360-985-0662 • oldeachersfarm@tds.net
www.lewiscountyfarmersmarket.org • Corner of North Pearl and Maple Street, Centralia
 Fridays 10 AM-3:30 PM, April 29-September 30

The market, which has operated since 1978, is moving to a new location in historic downtown Centralia this year. Our market features the highest quality farm fresh local produce, locally-raised beef, chicken and pork, herbs, vegetable starts, bedding plants, flowers, in-season Yakima produce, fresh bakery products, wood crafters and artisans. Check our website for special events and entertainment. Bring the family, join the fun and enjoy Centralia's unique history! Take the Harrison Street exit from I-5.

NORTH KITSAP

- Broken Ground Farm** ①
facebook.com/BROKENGROUNDFARM
- FoxDog Farm** ②
www.foxdogfarm.com
- Kingston Farmers Market** ③
www.kingstonfarmersmarket.com
- Persephone Farm** ④
www.persephonefarm.com
- Around The Table Farm** ⑤
www.aroundthetablefarm.com
- The Smithshyre** ⑥
www.thesmithshyre.com
- Poulsbo Farmers Market** ⑦
www.poulsbofarmersmarket.org
- Rainbowzen Farm** ⑧
At www.kitsapfresh.org
- Suquamish Farmers Market** ⑨
www.suquamishfarmersmarket.org
- Bainbridge Vineyards** ⑩
www.bainbridgevineyards.com
- Laughing Crow Farm** ⑪
www.laughingcrow.wordpress.com
- Holly Lane Gardens** ⑫
www.hollylanegardens.com
- Bainbridge Farmers Market** ⑬
www.bainbridgefarmersmarket.com
- HeydayFarm** ⑭
www.heydayfarm.com

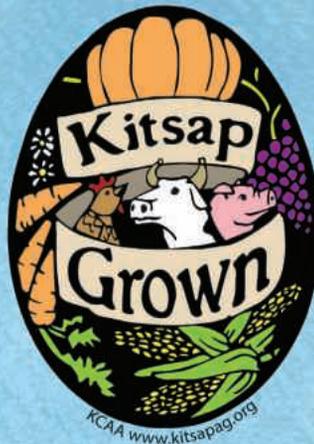
CENTRAL KITSAP

- Abundantly Green** ⑮
www.abundantlygreen.com
- Minder Farm** ⑯
www.mindermeats.com/farm.php
- Silverdale Farmers Market** ⑰
www.silverdalefarmersmarket.com
- Pheasant Fields Farm** ⑱
www.pheasantfields.com
- Gregory Farm** ⑲
At Bremerton & Poulsbo Farmers Markets
- Hood Canal Oyster Company** ⑳
www.hoodcanaloysterco.com
- Reckless Farm** ㉑
www.facebook.com/RecklessFarm
- Harlow Gardens** ㉒
www.facebook.com/DougsHarlowGardens
- Start Now Gardens** ㉓
At the Bremerton Farmers Market
- Bremerton Farmers Market** ㉔
www.bremertonmarket.com

SOUTH KITSAP

- Port Orchard Farmers Market** ㉕
www.pofarmersmarket.org
- Davis Farm** ㉖
www.davisfarmbelfair.com
- Blackjack Valley Farm** ㉗
www.blackjackvalleyfarm.com
- Bedder Family Farm** ㉘
www.bedderfamilyfarm.com
- Sagging Fence Farm** ㉙
www.saggingfencefarm.com
- The Farm On Rodstol Lane** ㉚
facebook.com/The-Farm-On-Rodstol-Lane
- Fable Farm** ㉛
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PIERCE COUNTY MARKETS

6th Avenue Farmers Market



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

Tucked into the 6th Avenue Art District, this lively market is a gathering place for families and offers the highest quality fruits, vegetables, honey, seafood, specialty foods and handcrafted wares. The family-friendly atmosphere draws young and old alike to grab their weekly groceries, listen to local music and enjoy a bite to eat. This market proudly accepts EBT and offers the Fresh Bucks EBT matching program

Broadway Farmers Market



Stacy Carkonen • 253-272-7077 • stacy@tacomafarmersmarket.com
www.tacomafarmersmarket.com • Downtown on Broadway between 9th and 11th Street, Tacoma
 Thursdays 10 AM - 3 PM, May 5 - October 27

This vibrant downtown marketplace hosts more than 80 vendors who provide the highest quality fruits, vegetables, mushrooms, seafood, honey, specialty foods and artisan crafts. Located in the shadow of the historic Pantages Theater, the market also offers a wide selection of hot food vendors and cafe seating. You'll find something for everyone, from farm fresh produce, to kids' activities, chef demos, gardening advice and more. This market proudly accepts EBT and offers the Fresh Bucks EBT matching program.

Eastside Farmers Market



Stacy Carkonen • 253-272-7077 • stacy@tacomafarmersmarket.com
www.tacomafarmersmarket.com • 1724 East 44th Street, Tacoma
 Wednesdays 3PM - 7 PM, June 1-August 31

Discover this little gem of a market in the heart of East Tacoma's Salishan community. You will find an abundant selection of local fruits, vegetables, flowers, honey, mushrooms and baked goods. This family-friendly market serves a diverse community of shoppers in a park-like setting. Enjoy weekly music, kids' activities, cooking demos and so much more. This market proudly accepts EBT and offers the Fresh Bucks EBT matching program.

Fife Farmers Market



Bonnie Moeller • 253-896-8657 • farmersmarket@cityoffife.org
www.cityoffife.org • Dacca Park, 2820 54th Avenue East, Fife
 Fridays 3 PM-7 PM, June 3-September 30

The City of Fife is located off of the I-5 corridor making it a convenient stop to purchase your local fresh veggies, fruit and berries, flowers, eggs, milk, baked goods, handcrafted goods and more. The market is located at Dacca Park; kids get to play while parents peruse the market. New this year in conjunction with the market is the Summer Sounds Concert Series, June 17-August 26. See website for this summer's lineup of farmers, producers, artisan crafters, food trucks and entertainers!

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Gig Harbor Farmers Market



Dale Schultz • 253-208-6296 • pigs4112@aol.com
 www.gigharborfarmersmarket.com • 5503 Wollochet Drive, Gig Harbor
 Saturdays 9 AM-3 PM, April 2-December 17, Peninsula Gardens • Sundays 11 AM-4 PM, April 3-September 25, Uptown Shopping Center

The Gig Harbor Farmers Market offers fresh flowers, produce, plants, food, handmade crafts and entertainment for the whole family. We have two 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 from 9 AM – 3 PM and at Uptown Shopping Center on Sundays from 11 AM – 4 PM.

Lakewood Farmers Market



Sally Martinez • 253-983-7758 • smartinez@cityoflakewood.us
 www.cityoflakewood.us • 6000 Main Street SW, Lakewood
 Tuesdays 10 AM-3 PM, June 7 - September 13

The City of Lakewood Farmers Market, presented by St. Clare Hospital opens June 7 for its fifth season. For local residents the market brings a strong sense of community with live music, loyal vendors they know and trust, a master gardener speaker series and chef demonstrations. Located close to the I-5 corridor, the market is convenient for travelers and commuters who want to swing in for fresh, healthy food on the go. Enjoy the peaceful setting with fountain, shade, and plenty of free parking.

Norpoint Farmers Market



Karla • 253-261-8157 • norpointfarmersmarket@yahoo.com
 www.federalwayfarmersmarket.com/norpointfarmersmarket • 4818 Nassau Avenue NE, Tacoma
 Sundays 11 AM-4 PM, June 5-August 28

Located in the beautiful Northeast Tacoma neighborhood at the Norpoint Community Center parking lot. We are a small but mighty market with farm fresh produce, food, flowers, arts and crafts. Spend the day with us - shop the market, then enjoy the great family-fun water park behind the Community Center. We are pet friendly.

Orting Valley Farmers Market



Patty Villa • 360-893-4359 • ortingvalleyfarmersmarket@yahoo.com
 www.ortingvalleyfarmersmarket.com • 101 Washington Avenue, Orting
 Fridays 3 PM-7 PM, June 10-September 2 • Pumpkin Festival October 8

Nestled between the Puyallup and Carbon Rivers and surrounded by farmland, this market offers locally grown and produced products, an outstanding view of Mt. Rainier and a scenic getaway that is not far from home. You'll find produce, fruit and berries, plants, flowers, artisan items, baked goods, wine, food and hand crafted garden furniture. Cooking demos, entertainment, classes, competitions and more are offered. Check our schedule on our website or Facebook for activities. Visit us in the beautiful Orting Valley!

ICON LEGEND (FARMERS MARKETS):

= CREDIT/DEBIT = EBT = FMNP = FRESH BUCKS = FIND ON FACEBOOK



F
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FRIDAYS IN FIFE

Fife Farmers Market
Fridays, 3-7 PM
June 3-Sept 23

NEW!
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Concert Series
Fridays, 7-9 PM
June 17-Aug 26

Dacca Park— 2820 54th Ave. E.
WWW.CITYOFFIFE.ORG/PARKS



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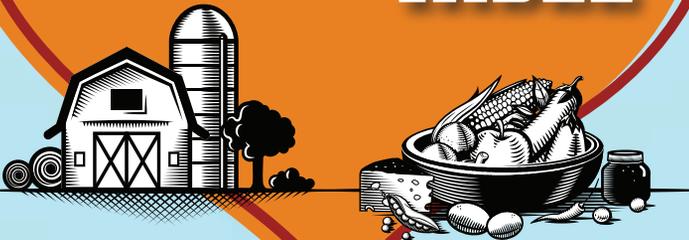
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Pierce County

Proctor Farmers' Market



Karen Bowes • 253-961-3666 • pfmarket@proctorfarmersmarket.com
www.proctorfarmersmarket.com • 2702 North Proctor Street, Tacoma
Saturdays 9 AM - 2 PM, March 26 - December 17
Winter Market: 10 AM - 1 PM, 2nd Saturday January-March

As Pierce County's only four-season market, the Proctor Farmers' Market strives to provide the community with fresh farm products while giving growers a venue for their crops and other locally produced goods. With over 50 diverse vendors, monthly events, weekly musical entertainment, seasonal cooking demos and customer amenities such as Debit/Credit Tokens and Fresh Bucks/EBT Match Program, we are a vibrant and sustainable hub for year-round, direct market access and connection to local agriculture.

The Puyallup Farmers Market



Brittany Brown • 253-840-2631 • farmersmarket@puyallupmainstreet.com
www.puyallupmainstreet.com • 330 South Meridian, Puyallup
Saturdays 9 AM - 2 PM, April 16-October 15

Featuring your favorite farmers bringing hanging baskets, veggie and fruit starts, flowers and more, all grown right here in Washington. Add a variety of distinct artisan crafters, specialty food vendors, unique and respected non-profits and top notch entertainment and see why the Puyallup Farmers Market is a premier, regional weekend celebration! A downtown Puyallup tradition for more than 30 years, come see why we are "So Fresh and So Green" in 2016!

South Tacoma Farmers Market



Stacy Carkonen • 253-272-7077 • stacy@tacomafarmersmarket.com
www.tacomafarmersmarket.com • Metro Parks STAR Center, 3873 South 66th Street, Tacoma
Sundays 11 AM-3 PM, June 5-August 28

This family-friendly Sunday Market, located at the Metro Parks STAR Center brings the best of our local harvest to the South Tacoma community. You will find a diverse selection of local fruits, vegetables, flowers, honey, mushrooms, bakery products, specialty food items and handcrafted arts. Let your kids enjoy the playground and spray park while you shop for your weekly groceries. Live entertainment, cooking classes and kids' activities provided. This market proudly accepts EBT and offers the Fresh Bucks EBT matching program.

Steilacoom Farmers' Market



Maureen Takaoka • 253-581-1912 • maureen.takaoka@ci.steilacoom.wa.us
www.townofsteilacoom.com/267/Farmers-Market
At the corner of Lafayette & Wilkes Street, Steilacoom
Wednesdays 3PM - 7PM, June 1 - August 31

The historic Town of Steilacoom connects the community with a variety of more than 45 local producers. Our market features farmers, bakers, seafood harvesters, foragers, producers of specialty items, local artisans, food demonstrations, family-friendly activities and free, live music concerts in Pioneer Park overlooking South Puget Sound and the Olympics. We welcome you to celebrate the bounty of Washington with us in Steilacoom!

Waterfront Farmers Market



Heidi Gerling, Market Manager • 253-514-0071 • marketmanager@ghhwa.org
www.waterfrontfarmersmarket.org • 3211 Harborview Drive, Gig Harbor
 Thursdays 3 PM - 7 PM, June 2 - August 25

The Waterfront Farmers Market in historic downtown Gig Harbor features locally grown farm products, specialty foods, fresh flowers, local seafood and meats. Located at Skansie Brothers Park, the market is easily accessible to patrons by car, bike, trolley and boat. Enjoy fresh market fare, live entertainment, cooking demos and tastings as well as a vibrant atmosphere and stunning views at the Waterfront Farmers Market in Gig Harbor.



6TH AVENUE
 Tues, 3-7pm, June-Aug
 6th & Pine

EASTSIDE
 Weds, 3-7pm, June-Aug
 1708 East 44th

BROADWAY
 Thurs, 10-3pm, May-Oct
 9th & Broadway

SOUTH TACOMA
 Sun, 11-3pm, June-Aug
 3873 South 66th
tacomafarmersmarket.com

PIERCE COUNTY FARMS

Calendula Farm



Scott Gruber • 253-922-8495 • scott@calendulafarm.com
www.calendulafarm.com • 5111 36th Avenue East, Tacoma
 Farm by appointment or Saturdays at the Proctor Farmers' Market, March 26 - December 17

Calendula Farm specializes in growing and creating foods with the greatest nutrition and therapeutic properties possible including pastured and organically fed poultry, rabbit meat and eggs. We offer both plants and fruit, from goji, aronia, seaberry, currants, blueberries, serviceberries and more, to food producing plants for the home gardener, including fruiting shrubs and trees. Our birds and rabbits are given certified organic feed as well as a wide range of fruits and vegetables grown on site specifically for them. "We Grow Good Things For Life!"

Cape E Farm & Vineyard



Lori Deacon • 253-884-4412 • lorideacon@aol.com
www.cape-e.com • 17215 7th Avenue Kp N, Lakebay
 By appointment

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, sunchoke and root vegetables are a favorite; every spring starts with greens and sugar peas. We offer farm stays, teach cooking classes year-round and host concerts in the summer. Bring a picnic and enjoy the simple elegance of the vineyards and gardens. We use natural practices and organic products. Call ahead for a visit and tour.

Chipping Twig Farms



Kevin Johnson • 206-510-5260 • kevin@chippingtwigfarms.com
 19314 Orting-Kapowsin Hwy. East, Orting
 Farm Stand: Thursday-Sunday 10 AM-6 PM, May-October
 Winter: Most weekends, some days 10 AM-Dark

Home Grown-Hand Made. Chipping Twig Farms cultivates sensibly grown fruits, nuts, berries and seasonal produce. Free range chickens provide fresh eggs and our own bees provide a luscious honey from pesticide-free forage plants. Crafted items from the woodshop and specialty items from the greenhouse keep things interesting. Stop by the Farm Stand. See ya there!



Regular Season:
 9 am-2 pm
 Every Saturday
 Mar 26-Dec 17

Winter Markets:
 10 am-1 pm
 2nd Saturdays,
 January-March

N. 27th & Proctor Street, Tacoma
ProctorFarmersMarket.com



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Tacoma Marlene's Market & Deli
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Olympia Olympia Food Co-op,
 Jay's Farm Stand
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See our website for additional locations!
flyingcowcreamery.com
info@flyingcowcreamery.com

Independence Valley, Washington

Dropstone Farms



Garth Daley Highsmith & Lauren Manes • 206-855-5493 • farmers@dropstonefarms.com
www.dropstonefarms.com • 20315 Orville Road East, Orting
By appointment

Dropstone Farms is a 95-acre farm in the Orting Valley of Pierce County. We provide the greater Puget Sound region with high-quality pastured meat. We produce pork, beef, lamb and chicken. Our animals are fed certified organic grass/hay and grain, and raised using sustainable methods that nurture the health of the soil as well as the animals. We deliver our ten-pound pork CSA variety packs monthly to North Seattle and other locations by arrangement. See Facebook or website for details.

Duris Farm



Tom Duris and Sondra Andrews • 253-922-7635
www.duriscucumberfarm.com • 6012 44th Street East, Puyallup
Strawberries: Daily 9 AM until we sell out for the day, June
Cucumbers: Daily 9 AM – 6 PM, around August 1 through September

We grow strawberries, green beans, pickling and slicing cucumbers, zucchini, yellow squash and dill. Farm store features fruits and 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 and pre-pick strawberries at our Kent field, corner of Washington and Frager Road.

Early Bird Farm



Rawley Johnson • 253-426-9846 • earlybirdfarmer@gmail.com
www.earlybirdfarmer.com • 4220 Gay Road East, Tacoma
CSA pick-up on farm Wednesdays, June - October, see website for details

We grow a little bit of everything using sustainable growing practices at our small farm in the Puyallup River Valley. Share in the delicious bounty by visiting us at Seattle and Tacoma farmers markets or by joining our unique CSA. CSA members meet the farmers each week at pickup sites in Ballard or on the farm and choose from a “market style” spread of veggies as well as berries, fruit, herbs, U-Pick opportunities and our incredible eggs! See website for details.

Eatonville Nursery & Greenhouse



Mary Schactler • 360-832-4345 • eatonville.nursery@gmail.com
www.pugetsoundfresh.org • 10415 Campbell Lane East, Eatonville
Nursery stock and retail sales by appointment
U-Pick blueberries seasonal, see Facebook for schedule

Our family farm specializes in growing native and nursery landscape plants. We have about four acres of nursery stock with an emphasis on native plant material. We are the last container nursery in open space agriculture in Pierce County. Adjacent to the viewpoint of Mt. Rainier, our 70-acre farm and ranch has cattle and hay including two acres of U-Pick blueberries. Picking buckets, bags supplied. Wreath-making workshops in December.

Four Elements Farm



Amy Moreno-Sills • 360-829-7000 • amy@fourelementsfarm.com
www.fourelementsfarm.com • 14308 Military Road East, Puyallup
Call for details

The Four Elements Farm family has been growing certified organic berries and vegetables for wholesale and local markets for 15 years. We have found our farming home in the fertile Puyallup Valley and are proud to supply good food to the local produce aisles and the Orting Valley Farmers Market. Inquire for bulk and special orders.

L'Arche Farm & Gardens



253-535-3178 • info@larchetahomahope.org
www.larchetahomahope.org • Farm: 11716 Vickery Avenue East, Tacoma
See website for detailed hours and more information, find us at Tacoma Broadway, Proctor and 6th Avenue farmers markets

L'Arche Farm & Gardens offers a safe and welcoming environment that provides meaningful work to persons with intellectual disabilities. We also provide learning and service experiences for all. Our farm is filled with organic vegetable starts, hanging baskets and wide varieties of unique offerings. We kick off the season with our Spring Fling (last Saturday in April) and wrap things up for the year with Harvest Fest (first Saturday of October). In December we sell fresh evergreen wreaths, homemade cards and other crafts.

ICON LEGEND (FARMS): = CERTIFIED ORGANIC = SALMON SAFE = CERTIFIED NATURALLY GROWN = CSA = MEAT = U-PICK = CORN MAZE = PUMPKIN PATCH = CHRISTMAS TREES
 = FARM STORE/FARMSTAND = FIND ON FACEBOOK = ON-FARM CLASSES = ON-FARM TOURS = ONLINE STORE = CHILDREN'S ACTIVITIES = VENUE RENTAL = WHOLESALE = CREDIT/DEBIT



**Help create a more sustainable food system.
Shop your online farmers market.**

[Visit Farmigo.com](http://VisitFarmigo.com)

WSU Extension Mason County

303 N 4TH Street, Shelton, WA 98584
360-427-9670 x680 • mason.wsu.edu

facebook.com/MasonCountySmallFarms

Tom Farmer Oyster Co.

17001 East State Route 3, Allyn, WA 98524
360-275-5832 • tomfarmeroysters@qwestoffice.net

Tom Farmer Oyster Co.

Humble Stump Farm

Fran Janny & Aaron Buechel
6381 W Shelton Matlock Rd. Shelton, WA
206-713-9597 • humble.stump.farm@gmail.com
@humblestumpfarm

Hama Hama Oyster Company

35846 N US Hwy 101, Lilliwaup, WA 98555
360-877-5811 • hamahamaoysters.com
info@hamahamaoysters.com
@hamahamaoysters
Retail Store: 9:30 AM – 5:30 PM, seven days a week
Oyster Saloon: hours vary

High Water Farm

2400 W Skokomish Valley Road, Shelton, WA
360-229-3516 • highwaterfarms@gmail.com

Walter Dacon Wines

Llyod and Ann Anderson
50 Skookum Inlet Road • Shelton, WA 98584
360-426-5913 • Toll free: 866-939-4637
Tasting Room: Wednesday – Sunday, noon – 6 PM

Richert Farm

Jerry & Shirly Richert
360-426-9273 • Richert Farms Skok Valley WA
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E 1921 State Route 106, Union, WA 98592
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www.hopegardenproject.org
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Farm at Water's Edge

600 NE Roessel Road, Belfair, WA 98582
360-275-3575 • www.pnwsalmoncenter.org
facebook.com/farmwatersedge
Farm Stand: Monday – Saturday, 9 AM – 4 PM

Davis Farm

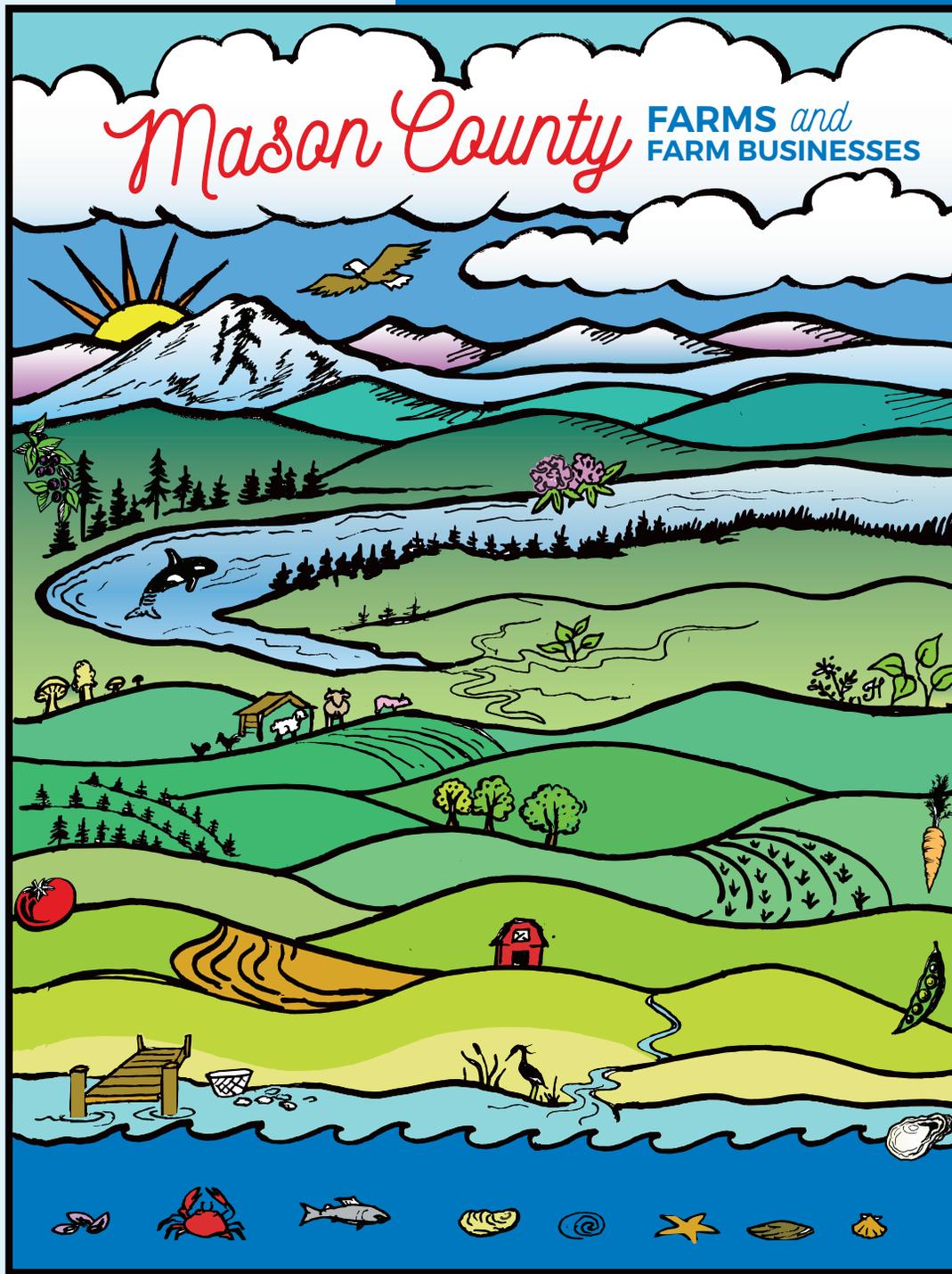
Ken VanBuskirk
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Skokomish Farms

Alann Krivor
800-942-5363 • alannkrivor@msn.com

Creation Organics

2640 SE Old Olympic Hwy • Shelton, WA 98584
360-432-9655 • www.creationorganics.com



Olympic Culinary Loop

olympicculinaryloop.com
facebook.com/OlympicCulinaryLoop

Find out about Mason County bounty, wineries, and events with our online events calendar and Culinary Adventure Map!

Artisan Food Guild

www.meetup.com/Artisan-Food-Guild-Hood-Canal-Region-Chapter

Dedicated to improving member access to information about local sources of food by facilitating better communication, education and collaboration within the local food and beverage community.

FUNDING MADE POSSIBLE BY THE GENEROSITY OF OUR SPONSORS:



MASON COUNTY MARKETS

Shelton Farmers Market

www.sheltonfarmersmarket.com • Saturdays, May – September, 9 AM – 2 PM.
Between Franklin and Cedar Streets on 3rd Street in downtown Shelton

Union City Market

5101 WA-106, Union, WA 98592 • 360-898-3500 • www.unioncitymarket.com
Wednesday – Sunday, 10 AM – 6 PM
A year-round community gathering space located within a working marina.

Harstine Island Farmers Market

1914 Community Center, 3371 E Harstine Island Rd N, Shelton, WA • (360) 528-7710
Saturdays, 10 AM – 12 PM • Last Saturday in May – second Saturday in October
facebook.com/harstineislandfarmersmarket
Located at the Historic 1914 Community Center

Belfair Saturday Market

Belfair Senior Center, 111 NE Old Belfair Hwy, Belfair, WA 98528
Saturdays, May – September, 9 AM – 2 PM.

Left Foot Farm



Jeremy Foust • 253-370-6884 • info@leftfootfarm.com
www.leftfootfarm.com • 31510 44th Avenue East, Eatonville
Open daily from 8 AM – 8 PM

Left Foot Farm is a 25-acre family farm in the foothills of Mount Rainier. We are currently raising Nigerian Dwarf dairy goats and they are our passion. We are a licensed Grade A Raw milk dairy, and love the fact that we are able to share the great tasting milk from our girls. Home deliveries in the Puyallup and Tacoma areas or you can purchase from our farm, or locations on our website. We also sell goats for your backyard needs.

Linbo Blueberry Farm



Richard Linbo • 253-229-6438
www.linboblueberries.com • 1201 South Fruitland, Puyallup
Daily 9 AM- 5 PM when the fruit is ripe, see website for up to date hours

The natural bog of our 71-year old farm and 19 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. Check our website or Facebook page for crop availability, U-Pick updates, temporary closures and directions.

Market Lavender

Linda Boitano • 253-922-0245 or 253-304-8092 • zialinda@aol.com
www.marketlavender.com • Fife
Farm is not open to the public, find us at Pike Place Market and online

I have been farming and selling lavender at Pike Place Market for nearly 40 years. At Market Lavender we have a passion for lavender and creating the very best products from what we grow. If you are unable to visit us at the Market, shop for our products online or find us at other farmers markets. Please call the farm anytime to find out where we'll be selling this year. We are at Pike Place generally Thursday-Monday during late June, July and August.

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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: Daily in October, see website or Facebook for hours

Growing quality produce for South Sound residents since 1904, the Picha's invite you to come down to the farm in June and July to enjoy delicious strawberries, raspberries and blackberries. In October, join us for fall family fun at Picha's Pumpkin Patch & Corn Maze, which includes the Valley's favorite slingshot and more. See website or Facebook for up-to-date berry and pumpkin harvest information. Note: U-Pick berries, Picha's Pumpkin Patch and credit/debit purchases available at Puyallup farm stand only.

Scholz Farm and Garden



Allen & Fawn Scholz • 253-848-7604 • scholzfarm@msn.com
14310 128th Street East, Puyallup
Farm Store: Daily 9 AM to 6 PM, April 11-October 31

Visit a fourth generation working farm and shop our on-farm retail/produce store. We sell vegetable starts, annual and perennial flowers, hanging flower baskets, fresh seasonal fruits, vegetables and our famous sweet corn, plus delicious jams, sauces, salsas and pickled vegetables. October is fall harvest time - acres of U-Pick pumpkins, free corn maze, farm animals and more. Arrange educational farm tours in October. We would love to see you at the farm! Like our page on Facebook for specials and current updates.

Sidhu Farms



Chet & Kamal Sidhu • 253-377-7845 (Chet) or 253-651-3755 (Kamal)
sidhufarms@gmail.com • www.sidhufarms.com
Farm: 1820 12th Avenue SE • Fruit Stand: 15018 96th Street East, Puyallup,
Daily 9 AM – 7 PM, May – September and 9 AM – 6 PM, October – April

Sidhu Farms is a family-run berry farm in the heart of the Puyallup Valley. We grow certified organic blueberries, raspberries, blackberries, strawberries, marionberries and boysenberries. Pick up fresh berries from our Fruit Stand or find us at these farmers markets: Puyallup, Tacoma, Ballard, Wallingford, Madrona, Pike Place Market/Pike Place Express, Renton, Kirkland, Burien and Lake Forest Park. We have farming roots that extend back more generations than we are able to count in Punjab, India - farming is in our blood!



Explore Fresh!

Our commitment to growing quality farm fresh produce is done with your family in mind.

All of our berries are farmed for optimal flavor and hand-picked for excellence, doing our part to promote healthy, yummy snacking.



9710 State Route 162 East, Puyallup, WA
Phone: 253-840-2059

Visit us on the web : www.SpoonerBerries.com



Spoooner Farms, Inc.



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

Family farmed since 1882 and still growing the best Washington berries. Kick off your summer with our picked fresh daily strawberries. July and August we harvest raspberries, blackberries, blueberries and sweet corn. Jam making supplies, seasonal gift, gourmet foods and NW wines and beers. Fall Harvest Festival with over 50 varieties of pumpkins, gourds and squash. Giant themed corn maze where you can make forever memories with great photo ops or fire off some pumpkins from the slingshot. October school tours Mon-Thur. See website for more information.

Stewart Organics



Terry Stewart • 253-219-2540 • stewartorganics@gmail.com
www.stewart-organics.com • Eatonville
Hours vary, please call or email

Stewart Organics is a certified organic produce farm using organic materials and sustainable resources enhancing biological diversity to grow healthy produce for local communities. Stewart Organics grows a variety of vegetables: tomatoes, cucumbers, sweet peppers, hot peppers, baby spinach, napa cabbage, onions and various other vegetables. Specializing in the five hottest peppers in the world: Carolina Reaper, Butch T Trinidad Scorpion, Moruga Scorpion, Ghost and Naga Viper.

Stringtown Cellars & Lavender Farm



John Adams • 360-832-4743 • stringtownfarms@stringtownfarms.com
www.stringtownfarms.com • 39610 Eatonville Cutoff Road, Eatonville
Tasting Room & Gift Shop: See website or Facebook
U-Pick Lavender: Daily 10 AM - 5 PM, July - August

Visit our winery and lavender farm near Mt. Rainier and Northwest Trek. Explore vineyards, lavender fields, gift shop and wine tasting room. During July and August come and cut fresh lavender. Taste our lavender honey wine and varieties of red & white wine made with grapes grown at the farm and in Eastern WA. Purchase lavender plants & lavender products, including soaps, candles and honey. During the holidays, cut a Christmas tree! You are welcome to bring a picnic and enjoy the farm's serenity.

Tahoma Farms



Kim Hulse • 253-444-5949 • kim@tahomafarms.com
www.tahomafarms.com • 21108 Orville Road East, Orting
Stop by our new farmstand, visit our website or Facebook for current information

Tahoma Farms is a first-generation, certified organic, family farm in Orting, WA about 20 miles outside of Tacoma. We grow a diverse variety of annual vegetables and perennials on 40-acres year-round on the banks of the Puyallup River and deliver it to your doorstep via our sister company, Terra Organics. New this year, we will have a small farm stand and our newly refurbished airstream camper available to rent for farm stays via Airbnb. Visit our Facebook page or website to learn more.

Visit Pierce County Farmers Markets



From Our Farms to Your Table

2016 Farmers Markets Times & Dates

Tuesday

6th Avenue Farmers Market – 3pm – 7pm | Jun 7 – Aug 30

Lakewood Farmers Market – 10am – 3pm | Jun 7 – Sept 13

Wednesday

East Tacoma Farmers Market – 3pm – 7pm | Jun 1 – Aug 31

Steilacoom Farmers Market – 3pm – 7pm | Jun 1 – Aug 31

Thursday

Broadway Farmers Market – 10am – 3pm | May 5 – Oct 27

Gig Harbor Waterfront Market – 3pm – 7pm | Jun 2 – Aug 25

Friday

Fife Farmers Market – 3pm – 7pm | Jun 3 – Sep 23

Orting Valley Farmers Market – 3pm – 7pm | Jun 10 – Sep 2, Oct 8

Saturday

Proctor Farmers Market

Regular Season – 9am – 2pm | Mar 26 – Dec 17

Winter Season – 10am – 1pm | Jan 14, Feb 11, Mar 11 – 2017

Puyallup Farmers Market – 9am – 2pm | April 2 – Oct 15

Sunday

South Tacoma Farmers Market – 11am – 3pm | Jun 5 – Aug 28

For more information, visit our website:

www.piercecountyfresh.com



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fhbrickworks.com

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Island Grown in the San Juans
sjfarmersmarket.com

SAN JUAN ISLAND FOOD CO-OP 3

Local, Healthy, Organic
sanjuancoop.org

WILD BERRY FARM 1,2

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wildberryfarm.org

SNOWBERRY FARM 2,3

San Juan Island Grown goat meat, eggs, and farm produce available in season

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Casual dining highlighting local, sustainable, and delicious food grown by our friends
caskandschooner.com

TOPS'L 5

The finest and freshest seafood and sushi, sourced from local fisherman
topsseafood.com

FRIDAY HARBOR HOUSE 6

Fine dining, local food overlooking Friday Harbor
fridayharborhouse.com/dining

COHO 7

Island dining with a Mediterranean flair
cohostaurant.com

SAN JUAN ISLAND CHEESE 8

Cheese shop, NW beer & wine
sanjuancheese.com

THE MARKET CHEF 9

Artisan deli
 (360) 378-4546

NEW DAY GARDEN 10

U-cut dahlias, tulips, iris, sunflowers
 (360) 378-4048

AURORA FARMS 11

Aurora Farms on FB! Educational poly-culture organic farm; farm-stand, CSA lamb, goat, poultry, veggies; fruit; value-added products. Come stay and play!
aurorafarms.org • (360) 378-0233

PELINDABA LAVENDER FARM 12

20-acres of organic lavender; exhibits, distillery & 200+handcrafted products
pelindabalavender.com

SWEET EARTH FARM 13

Farm camping stays
sweetearthfarm.com

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FRIDAY HARBOR & FERRY LANDING

SAN JUAN ISLAND

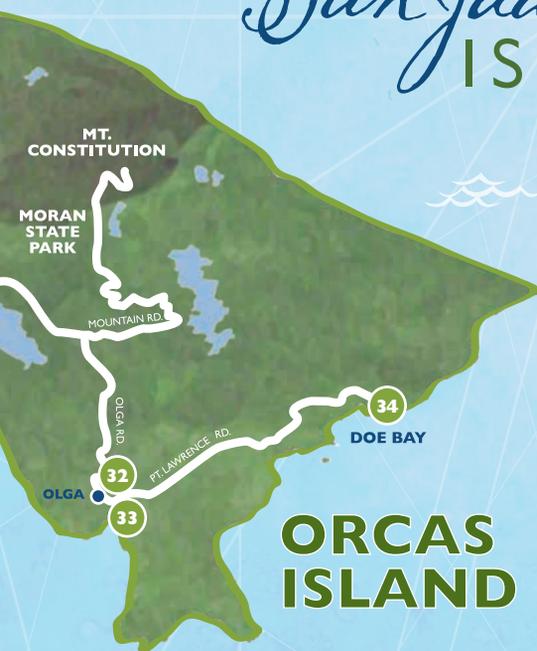


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- 21 ORCAS MOON ALPACAS**
Visit our beautiful huacaya alpacas – animals and fleece for sale
orcasmoonalpacas.com
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Visit our tasting room, locally brewed with Orcas flair
islandhoppinbrewery.com
- 23 GIRL MEETS DIRT**
Archipelago Preserves. Jam shop & tasting room. Handmade, organic heritage island fruit preserves, tailored for cheese & charcuterie pairing.
girlmeetsdirt.com
- 24 ORCAS ISLAND FARMERS' MARKET**
Farm fresh produce, meats, flowers, starts, crafts, food purveyors, music & island camaraderie
orcasislandfarmersmarket.org
- 25 ORCAS ISLAND FOOD CO-OP**
Organic island produce, meats, seafood, wine, beer, soaps, deli and more
orcasfood.coop
- 26 MAPLE ROCK FARM**
Featuring a wide selection of fresh grown fruits and vegetables at the Orcas Island Farmers' Market
maplerockfarm.com
- 27 THE KITCHEN**
Asian-inspired organic casual dining
thekitchenonorcas.com
- 28 NEW LEAF CAFÉ**
French-inspired Northwest food
newleaforcas.com
- 29 BROWN BEAR BAKING**
Artisan breads, croissants, muffins, pastries & coffee in Eastsound.
Facebook: [Brown Bear Baking](https://www.facebook.com/BrownBearBaking)
- 30 INN AT SHIP BAY**
Fine farm-to-table dining in historic inn on the shores of East Sound
innatshipbay.com
- 31 THE MANSION RESTAURANT AT ROSARIO RESORT**
The Mansion Restaurant at Rosario Resort Overlooking Cascade Bay offers creative local cuisine in a beautiful waterfront location.
rosarioresort.com/dining.htm
- 32 CATKIN CAFÉ**
Serving breakfast and lunch all day. Featuring island grown ingredients, house-made desserts, strong brewed coffee, fine loose leaf tea, beer and wine
- 33 BUCK BAY SHELLFISH FARM**
Fresh shellfish, local seafood & vegetables; U-shuck oysters
buckbayshellfishfarm.com
- 34 DOE BAY RESORT & RETREAT**
Organic garden, farm-to-table fare, lodging, hot tubs & kayaking at historic Doe Bay Resort & Retreat
doebay.com

Lopez ISLAND

- 35 LOPEZ ISLAND FARMERS' MARKET**
May – September in Lopez Village
lopezfarmersmarket.com
- 36 LOPEZ ISLAND VINEYARD WINERY & TASTING ROOM**
Fine wines, organically grown
lopezislandvineyards.com
- 37 BLOSSOM GROCERY**
Local and specialty foods
blossomgrocery.com
- 38 THE FIELD HOUSE AT MIDNIGHT'S FARM**
Pastured pork, grass-fed beef, compost, greenwaste drop-off, farm stay and home of Barn Owl Bakery
midnightsfarm.com
- 39 THE SWEETBRIAR FARM**
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Take Root Farm



Jennifer Miller • 253-891-FARM (3276) • www.takerootfarm.com • 24416 Buckley-Tapps Highway East, Buckley
Please see website for hours of operation

Offering fresh, organic produce all year! During our summer season members receive hand harvested, fresh, organic vegetable and fruit boxes every week. Everyone loves the free U-Pick greens, herbs and flowers they can add to their box while taking in the surroundings. Enjoy fresh, quality, organic produce all winter during our co-op season. Members can swap items if needed while at the farm. Farm pick up. See website for details. Find us on Facebook.

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 farm founded by Judson Wilcox in 1909. Being a local farm means being committed to providing quality organic and free-range egg products. Our farm is Oregon Tilth, Salmon-Safe and Humane Farm Certified as part of our commitment to exceed and raise the standards in sustainable farming. Experience the Wilcox Difference! Annual Easter Egg Hunt and June Jubilee. Find us on Facebook!

Wild Hare Organic Farm



Katie & Mark Green • 253-922-1604 • info@wildhareorganicfarm.com
www.wildhareorganicfarm.com • 4520 River Road, Tacoma
Open year-round, see website or Facebook for details

In 2015, Mark and Katie Green became the next generation of farmers and stewards of land cultivated as Terry's Berries for more than 30 years. Wild Hare Organic Farm produces hundreds of varieties of certified organic vegetables, fruit, eggs, herbs... and berries too! We foster land-based learning opportunities and grow uncommonly delicious and nutritious food year-round. Join our multi-season CSA, find us at your local farmers market or visit the farm to shop and explore!

Zestful Gardens



Holly Foster • 253-232-0811 • zestfulgardens@gmail.com
www.zestfulgardens.org • Corner of 50th Avenue & 40th Street, Tacoma
By appointment

Celebrating vibrant produce and the fertile soil of the Puyallup Valley, Zestful Gardens is 35 acres of diversity 10 minutes from downtown Tacoma. Organic vegetables, fruit, meat and eggs are available through our CSA, Tacoma Broadway or Proctor Farmers' Markets. The farm, stewarded by mother and daughter team Valerie and Holly Foster, offers a variety of activities throughout the season including Farm Camp, our Farm to Fork Dinner, our Annual Bulk Sale, monthly work parties and more!

SAN JUAN COUNTY MARKETS

SEE REGIONAL ADVERTISING MAP ON PAGE 44-45 FOR MORE INFORMATION

San Juan Island Farmers Market



Jane Fox • 360 378-0095 • manager@sjfarmersmarket.com
www.sjfarmersmarket.com • 150 Nichols Street, Friday Harbor
April-October: 10 AM-1 PM • November-December: 1st and 3rd Saturday
January-March: 1st Saturday

The San Juan Island Farmers Market is your source in Friday Harbor for beautiful and bountiful island produce, meats, fish, fine crafts and delicious prepared foods. You'll find seasonal fruits, veggies, herbs and flowers, as well as grass-fed meats, shellfish, sustainably harvested tuna, goat cheese, eggs, jams, jellies and other preserves, baked goods, pizza, sushi, grilled burgers, coffee, tea and more. The market is at the historic Friday Harbor Brickworks, two blocks from the ferry landing on San Juan Island.

SAN JUAN COUNTY FARMS

SEE REGIONAL ADVERTISING MAP ON PAGE 44-45 FOR MORE INFORMATION

Sweet Grass Farm



Scott & Brigit • 360-468-4450 • scott@rockisland.com
www.sgfbeef.com • 866 Bakerview Road, Lopez Island
Please contact us to schedule a visit

At Sweet Grass Farm we raise pure-bred Wagyu, a special breed originating in Japan that produces meat with exceptional marbling. Our herd management style ensures our cattle experience zero stress and our sustainable farming practices produce high-quality and chemical-free grass that nourishes our herd, and high intensity rotational grazing replenishes the land. All of these factors combine to produce beef that cannot be matched in flavor, texture or nutrition.

SKAGIT COUNTY MARKETS

Anacortes Farmers Market



Charity Payne • 360-293-7922 • info@anacortesfarmersmarket.org
www.anacortesfarmersmarket.org • 611 R Avenue, Anacortes
Saturdays 9 AM-2 PM, May 7-October 29
Winter Market: 9 AM-2 PM, 2nd Saturday, January-April

Visit us at the historic Depot for an exciting adventure through fresh farm produce, artisan breads and cheeses, delightful foods, fabulous local art and live music at every market! Shop our Holiday Farmers Market, November 19 & 20, 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! And to keep you in produce all winter, join us every second Saturday, January-April from 9 AM-2 PM back at the Depot.

ICON LEGEND (FARMS): = CERTIFIED ORGANIC = SALMON SAFE = CERTIFIED NATURALLY GROWN = CSA = MEAT = U-PICK = CORN MAZE = PUMPKIN PATCH = CHRISTMAS TREES
 = FARM STORE/FARMSTAND = FIND ON FACEBOOK = ON-FARM CLASSES = ON-FARM TOURS = ONLINE STORE = CHILDREN'S ACTIVITIES = VENUE RENTAL = WHOLESALE = CREDIT/DEBIT

ICON LEGEND (FARMERS MARKETS): = CREDIT/DEBIT = EBT = FMNP = FRESH BUCKS = FIND ON FACEBOOK

Mount Vernon



www.mountvernonfarmersmarket.org
 Saturdays 9 AM-2 PM, May 21-October 15
 Wednesdays 11 AM-4 PM, June 1-September 28

The Mount Vernon Farmers Market is a great time to connect with friends and the amazing farmers and artisans who grow food and make handcrafted goods in Skagit Valley. This season the Saturday Market moves to its long-awaited home on the downtown Riverwalk at the Waterfront Plaza. You'll enjoy fresh cooked food, cooking demos, kids' activities, live entertainment and special events. Stock up mid-week at the Wednesday Market on the hill at the Skagit Valley Hospital on produce and flowers.

Sedro-Woolley Farmers Market



Jeremy Kindlund • 360-202-7311
 sedrowoolleyfarmersmarket@gmail.com • www.sedrowoolleyfarmersmarket.com
 Corner of Ferry Street and Metcalf Street, Sedro-Woolley
 Wednesdays 3 PM-7 PM, May 18-October 12

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, 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 COUNTY FARMS

Akyla Farms



Carol & Kevin Osterman • 360-941-1533 • barnyard@akylafarms.com
 www.akylafarms.com • 24498 Polte Road, Sedro-Woolley
 Hours by appointment

It's not just what you eat, it's what your food eats. We are a pasture based small farm, raising chickens and pigs on organic grains; our cows and goats pasture/browse. Feeding livestock the way Mother Nature intended is our preferred way of maintaining animal health. We also offer goats for brush control in Skagit, Whatcom, Island and Snohomish counties. We offer chicken and eggs by appointment. See website for more information including how to order, prices and other farm services.

Bow Hill Blueberries



Susan & Harley Soltes • 360-399-1006 • susan@bowhillblueberries.com
 www.bowhillblueberries.com • 15628 Bow Hill Road, Bow
 Open daily 11 AM-5 PM, October - May and 10 AM-6 PM, June-September

Bow Hill Blueberries is a small farm run by a small family with a big commitment to growing heirloom blueberries organically. We have our own ice cream and craft organic jam, sauce dried, pickled blueberries, blueberry marinade and cold-pressed 100% blueberry juice right on the farm. U-Pick Friday through Sunday, mid-July through September. Frozen blueberries available almost year-round. Take Exit 236 off I-5. We are 2.9 miles west. Look for the big red barn and giant blueberry. Order our delicious blueberry products online.

BLOSSOM GROCERY

Celebrating our
40th
 year in business!

enjoy the farmers market throughout the year...

ANACORTES FARMERS MARKET

2016 MARKET SCHEDULE

WINTER MARKET	SUMMER MARKET
2nd Saturdays	Every Saturday
9am-2pm	9am-2pm
January - April	May - October
PIE FESTIVAL	HOLIDAY MARKET
September 24	November 19 & 20
(During the Market)	10am-4pm at The Port
Pie Contest & More	100 Commercial Ave.

At The Historic Depot • 7th St. & "R" Ave.

WWW.ANACORTESFARMERSMARKET.ORG

Cascadian Farm ORGANIC

U-PICK WE-PICK

HARVEST CALENDAR

MAY flowers	JUNE strawberries	JULY raspberries
AUG blueberries	SEPT sweet corn	OCT pumpkins

OPEN DAILY MAY - OCTOBER
 HWY 20, 3 MILES EAST OF ROCKPORT, WASHINGTON (360) 853-8173

Carpenter Creek Farm



Bethany Van Etten • 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 just south of Mount Vernon in the fertile Skagit Valley. During the summer harvest season, our farmstand has ready-picked blueberries & U-Pick. Although we are not certified organic, we do not use pesticides or synthetic fertilizers. Bring the whole family to enjoy picking blueberries fresh off the bush and your own containers for picking. We-Pick available in half flats. Contact us about larger orders. Bring cash or check; we are currently unable to accept credit cards.

Cascadian Farm



Ashley Minnerath • 360-853-8173
 www.cascadianfarm.com • 55931 State Route 20, Rockport
 Open daily 10 AM-6 PM during May, 9 AM-7 PM June-September and 10 AM-6 PM in October

Cascadian Farm is one of the country's leading brands of organic food. Our original 28-acre organic farm is still in operation today growing blueberries, raspberries, strawberries, sweet corn and pumpkins. Our roadside stand serves farm grown produce, homemade ice cream, snacks and espresso. Enjoy a picnic near our flower garden with views of the river and glacier covered mountains or learn about our ecological approach to farming through our self-guided tour. The scenic drive alone is well worth the trip!

From the Farm Fresh Berries & Bakery Treats



Susan Berentson & Tami Sakuma • 360-610-6782 or 360-661-4252 • fromthefarmtreats@gmail.com
 www.fromthefarmtreats.com • 18651 Josh Wilson Road, Burlington
 Monday-Saturday 9 AM-6 PM & Sunday 11 AM -4 PM, June - August

We offer "the best of Skagit Valley" strawberries, raspberries, blackberries and blueberries, all from local farmers. Our delicious 100% homemade bakery features seasonal fruit & Susan's mouth-watering creations, like our famous Strawberry Shortcake, berry pies and cookies. Along with our fresh local fruit & bakery items are gifts and goodies like berry milkshakes, sundaes and bakery items a la mode from our Ice Cream Truck. We bake in our commercial kitchen and so can you! See website for rental information.

Growing Veterans



John Knox • 541-243-3516 • knox@growingveterans.org
 www.growingveterans.org • 21025 Starbird Road, Mount Vernon
 VA Hospital Seattle: Thursdays 10 AM-3 PM, May-mid-December
 Farm Stand: Starbird Road, May thru mid-December
 Farm: Open to volunteers, contact us for times

We are a non-profit, organic farm program where veterans and community volunteers work side-by-side to grow healthy food. We have farms in Skagit, Whatcom, and Auburn, WA. We hold a public farmers market every Thursday during the season at the VA Hospital in Seattle, and also have a farm stand at our Skagit location south of Mt Vernon. Our mission is to empower veterans to grow food, communities and each other. Come join us!



Cooperatives share the joy of food from Washington farmers



Harmony Fields



Jessica Gigot • 360-941-8196 • hfproduce@gmail.com
www.hfproduce.com • 7465 Thomas Road, Bow
Farm Stand: Saturdays 9 AM-5 PM, Memorial Day-Labor Day

Harmony Fields is a certified 100% organic farm near the Samish River. We grow organic herbs and specialty produce that is available seasonally and USDA certified lamb. Raw wool and roving is available. We also offer educational workshops that run from April to October and focus on health and creativity with topics ranging from printmaking to wild foods. See website for more details.

La Conner Flats



Jen Hart • 360-840-1163 • info@laconnerflats.com
www.laconnerflats.com • 15978 Best Road, Mount Vernon
Farmstand: Daily 10 AM-6 PM, June - September
Garden & Kitchen: June - September, see website or call for specific days

We are a fifth generation, 233-acre Centennial Farm in the beautiful Skagit Valley. We have an 11-acre display garden around the homestead. Stroll amongst the rhododendrons, have a cup of coffee with our goats or lunch with a friend. Our farmstand is filled with produce from the farm and many other specialty produce items as well as treats from our kitchen. We grow an extensive variety of vegetables, fruits, herbs and flowers; all grown spray-free and without the use of pesticides.

Schuh Farms



Steve, Susan & Jennifer Schuh • 360-424-6982 • schuhfarms@comcast.net
15565 State Route 536, Mount Vernon
Farm Store: Daily 9 AM-6 PM, April - December 22
U-Pick: Daily 9 AM-5 PM, June & July

In April we have rhubarb, asparagus and tulips. Late spring through summer there are berries, flowers, veggies, apples, pickling cucumbers & stone fruit from Eastern WA. June - August, come out for U-Pick berries. Fall is our Pumpkin Patch, 20 acres of pumpkins, corn maze, hay rides, farm animals. School tours available. In December choose a fresh cut tree, plus garlands and wreaths. Our latte & ice cream stand opens with tulips and closes with trees. We feature homemade berry pies, eggs laid by our chickens and seasonal goodies and gifts in our Farm Store.

Skagit River Ranch



Eiko Vojkovich • 360-856-0722 • skagitriveranch@gmail.com
www.skagitriveranch.com • 28778 Utopia Road, Sedro-Woolley
Farm Store: Saturday 10 AM-5 PM, see website for other locations

Our sustainable family farm is located in Sedro-Woolley in the beautiful Skagit Valley. Our animals are raised humanely and ethically. We do not use chemicals, growth hormones, pesticides or 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 our Farm Store, farmers markets in Seattle (University & Ballard), selected food coops, restaurants and active Buyer's Clubs. For more information see website, Facebook or Twitter.

**SKAGIT VALLEY
FESTIVAL OF FAMILY FARMS**

**Come and Explore Skagit Valley's Farms
Saturday & Sunday • October 1 & 2, 2016 • 10-4 pm**

**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!

Everett Farmers Market

2016

Fridays
Everett Mall
June 17 - Sept 23
3 pm - 7 pm

Sundays
Port of Everett
May 8 - Oct 16
11 am - 4 pm

New Location:
615 13th Street

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Since 1994

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www.everettfarmersmarket.net

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Sky Harvest Produce



Nate Youngquist • 360-230-1344 • skyharvestproduce@gmail.com or jon@skyharvestproduce.com
www.skyharvestproduce.com • 110 Stewart Road, Mount Vernon
Mount Vernon Farm Stand: Mon-Sun 10 AM-6 PM, June-September, 110 Stewart Road
Anacortes Farm Stand: Mon-Sun 10 AM-6 PM, June-September, 2101 Commercial Avenue

Sky Harvest Produce is owned and operated by fifth generation farmer and 2016 National Outstanding Young Farmer Award winner Nate Youngquist. We grow a wide variety of sustainable and organic blackberries, raspberries, strawberries, blueberries, sweet corn & squash. We're at many farmers markets including Redmond, Edmonds, Issaquah, Everett, Magnolia & West Seattle; see website for a complete list. If around Skagit Valley, come see us at the Mount Vernon Farmers Market or our farm stands at Farmstrong Brewing and on Commercial Ave. in Anacortes!

SNOHOMISH COUNTY MARKETS

Arlington Farmers Market



Sara Lisicki • 206-355-2893 • arlingtonfarmersmarketwa@gmail.com
Next to Legion Park, 200 North Olympic Avenue, Arlington
Saturdays June 11-September 24, 10 AM-3 PM

Stop by and pick up some fresh veggies or artistic creations after enjoying a stroll through the park, a ride along the Centennial Bike Trail or after a long hike on the many trails off Highway 9. Bathroom facilities are available. Parking lot and street parking. We are part of several summer events through Arlington City Parks. On June 11 the market will be in Legion Park to allow the Classic Car Show use of the parking lot.

Bothell Farmers Market



Katie Loveless • 425-483-2250 • katie@countryvillagebothell.com
www.countryvillagebothell.com/bothell-farmers-market • 23718 Bothell Everett Highway, Bothell
Fridays Noon-6 PM, June 3 - September 30

Our market offers a large variety of in-season, locally grown produce, straight from the farm! Pick up fresh cut flower bouquets, locally grown berries, homemade baked goods, fresh bread, eggs, organic fruits and veggies, infused oil & vinegar, honey and more! We sell handmade items from local artisans including jewelry and candles. Visitors will enjoy the beautiful grounds of Country Village while stocking up on the best Northwest flavors and ingredients. Special markets on the 2nd Friday of each month.

Edmonds Museum Garden & Summer Markets



Christina Martin • 425-802-1572 • marketinfo@historicedmonds.org
www.historicedmonds.org • 5th Avenue North & Bell Street, Edmonds
Garden Market: Saturdays 9 AM-2 PM, May 7 - June 11
Summer Market: Saturdays 9 AM-3 PM, June 18- October 1

Join us Saturdays throughout the summer at our wonderful markets located in beautiful downtown Edmonds. The markets showcase locally grown and made in Washington products of the highest quality. Meet friends and neighbors for lunch or a snack, shop for the best in local fresh flowers, fruits, vegetables, plants, meats, specialty foods, crafts and artisan works. Chat with your favorite farmer or artisan or watch the music and other special guests. Sponsored by the Edmonds Historical Museum. No market on August 12.

MARKET SUPPLY

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Wax Boxes with Overlap Bottoms

New Harvest Totes
Harvest, wash, dry, transport and display in the same attractive container.

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(253) 479-0111 • Kent, WA
www.marketsupplydist.com • marketsupplydist@aol.com

Everett Farmers Market



Gary Purves • 425-422-5656 • everettfarmersmarket@gmail.com
www.everettfarmersmarket.com • 615 13th Street, Everett
Sundays 11 AM - 4 PM, May 8 - October 16

The Everett Farmers Market: “People helping people, building long lasting Community spirit.” We offer local seasonal produce, fruits, meats and cheeses, delectable gourmet foods and freshly prepared meals. Choose from specialty beers, wines and ciders, beautiful flower bouquets and handmade items by local artisans. Enjoy a variety of eclectic music. Dedicated to providing and preserving a venue for local farmers and committed to success and longevity of small farmers all across Washington. “Sharing Farm Fresh Goodness since 1994.”

Farm to Table Farmers Market



Molly Daniels & Traci Pohle • 360-421-1118 • farmtotablemonroe@outlook.com
www.farmtotablemonroe.com • 14964 Frylands Blvd, Monroe
Wednesdays 3 PM-8 PM, June 22-September 7

Spend the evening at the Farm to Table Farmers Market in Monroe where you'll find fresh local produce, flowers, eggs, milk, cheese, craft beers and wine, baked goods, honey, jerky and more. Add in live music, food trucks and our special Kids Corner with face painting, balloon animals and crafts, and you've got an evening of fun for the entire family! See website and Facebook for special event days and to learn more about our Power of Produce program for kids.

Friday Farmers Market Everett Mall



Gary Purves & Karen Erickson • 425-422-5656 • everettfarmersmarket@gmail.com
www.everettfarmersmarket.com • 1402 SE Everett Mall Way, Everett
Fridays 3 PM - 7 PM, June 17 - September 23

Welcome to the Friday Farmers Market at Everett Mall! “From Farm to Family, Washington Grown Farm Fresh Goodness.” Your Friday community market offers EBT, WIC/Senior FMNP: equitable access to fresh, local and healthy seasonal foods. Enjoy a mix of organic fruits and vegetables, delicious baked goods, organic raw honey, value-added goodies, beautiful flowers and creative artistry. Shop to eclectic music and help us grow the FFM presence in South Everett, while supporting the longevity of Washington farmers and local artisans.

Mukilteo Farmer's Market



Bear Summers • 425-320-3586 • mfmorg@mukilteofarmersmarket.org
www.mukilteofarmersmarket.org • 609 Front Street, Mukilteo
Wednesdays 3 PM - 7 PM, June 1- September 28

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 including flowers, fruit, vegetables, berries, hazelnuts, herbs, garden art, ceramics, jewelry and more. Bring your used batteries to market and they will be properly disposed of.



Photo credit Audra Mulhern

Port Susan Farmers Market



Leslie Collings • 360-202-3932 • leslie@portsusan.org
www.portsusan.org • 8727 271st NW, Stanwood
Fridays 2 PM-7 PM, June 3-August 26 • 2 PM-6 PM, September 2-October 14

Proudly serving Stanwood, Camano Island and Warm Beach. The market features vendors selling local fruits and vegetables, beef, pork, poultry, eggs, fresh bread, baked goods, hand-crafted spices, sauces, jams and more. We host local artisans and wineries offering tastings. This year we've added a “Chef at the Market,” sample foods using fresh ingredients from the market accompanied by recipes to prepare them at home. Stop by every Friday and enjoy the best farm fresh and hand crafted products, live music and concession-style food.

Snohomish Thursday Farmers Market



Sarah Dylan Jensen, Manager • 425-280-4150 • snohomishfarmersmarket@gmail.com
www.snohomishfarmersmarket.org • At the corner of Pearl Avenue & Cedar Street, Snohomish
Thursdays 3 PM - 7 PM, May 5- September 29

We offer a large selection of local fruits, berries and vegetables from Washington farms and ranches from our location in front of the Carnegie Library. You'll find an abundant selection of items like honey, ice cream, locally roasted and organic coffee. There are prepared foods to delight your taste buds like kettle corn, cheeseburgers, authentic Mexican cuisine and more! We also have a great selection of local artisans and crafters along with Master Gardeners and plant starts to get your garden growing!

South County Farmers Market



Brad Sebranke • 425-770-8507 • market@parkridgeonline.org
parkridgeonline.org/market • 3805 Maltby Road, Bothell
Wednesdays 4 PM - 8 PM, June 1 - September 28

We have the family covered with multiple fun activities for the kids while you relax, enjoy kettle corn and local home-made food while listening to live music. And don't forget to check out the selection of hand-crafted products, fresh fruit, vegetables and cut flowers from local farms. Make it a family night and stick around for our films in the field (see website for more info) that start at dusk! We look forward to seeing you at our market!

ICON LEGEND (FARMERS MARKETS):

= CREDIT/DEBIT = EBT = FMNP = FRESH BUCKS = FIND ON FACEBOOK

SNOHOMISH COUNTY FARMS

Adalyn Farm



Adam & Joscelyn Stevens • 360-474-7427 • farmers@adalynfarm.com
 www.adalynfarm.com • 19313 22nd Avenue NW, Stanwood
 CSA pickup on Tuesday, Wednesday & Thursday

At Adalyn Farm we offer a 25 week classic garden vegetable CSA plus fruit, flowers, chicken, turkey and pork shares with delivery. We farm in a way that would be recognizable to our great-grandparents and many generations of farmers that came before them, while incorporating beneficial technologies of today. We also share our farming life through social media in an effort to be as transparent as possible, because we believe that by knowing your farmer, you can know your food.

Bailey Vegetables & Pumpkin Patch



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

U-Pick vegetable garden and farmstand 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 to get out and enjoy the fresh air, harvest their own produce and show their kids where their food really comes from. Located 2 miles south of Snohomish on Springhetti Road. Christmas trees available starting weekends after Thanksgiving until sold out.

Bell River Ranch



Elizabeth & Sean Bell • 352-281-3521 or 904-655-0933 • eb1.brr@gmail.com
 www.bellrivranch.com • 7919 Foster Slough Road, Snohomish
 U-Pick/Farm Store: Select weekends July-October, see website or Facebook for more details & hours • Tours/Parties: By appointment only

Bell River Ranch is a small family farm just minutes away from downtown Snohomish. We offer plant seedlings in the spring, Thanksgiving turkeys in the fall, fresh chicken eggs and meat lambs when available, and locally sourced products in the farm store. Visit us for U-Pick fruits including apples, plums, pears and grapes in season. We can also host gatherings and farm tours by appointment. Our farm is all-natural, non-GMO, environmentally conscious & educational. Stop and sample the bounty of Snohomish County!

Be Well Farm



Cheryl Dillon • 425-954-5027 • office@bewellfarm.com
 www.bewellfarm.com • 830 Sunnyside Boulevard, Lake Stevens
 CSA Pick-up at farm or host site/home delivery, see website for details

We are a small, independent, local woman-owned and run farm who believes in growing food that is beneficial for people and the planet. We grow over 60 varieties of non-GMO vegetables, herbs and fruit. We offer our produce through a CSA subscription delivery service. You choose the box and how you want to receive it. We also sell at the Lake Forest Park and Edmonds farmers markets and wholesale to businesses through the Puget Sound Food Hub.

Biringer Berry Farm



Dianna Biringer • www.biringerfarm.com • 21412 59th Avenue NE, Arlington
 Seasonal, mid-June through end of July, see website for detailed hours of operation

Pluck, Play, Eat & Save! U-pick/We-pick. Trolley rides to fields! We furnish containers. Choice strawberries, raspberries, tayberries, blackcaps & blackberries. Farm Market: Pre-picked berries, Strawberry "Slicers" (15# buckets ready-to-eat & freeze), local honey and gourmet packaged shortcake! Kiddie play area! Picnic on our covered wagon next to our historic barn. Berry Barns: Pre-picked berries. Lynnwood, Shoreline & Marysville. See website for annual Strawberry Harvest Fest and "Be a Farmer" school tours by reservation online. Proud members of The Red Rooster Route Family Farms.

Blueberry Blossom Farm

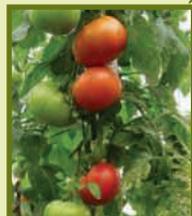


Dave & Sandy Baer • 360-568-4713 •
 www.blueberryblossomfarm.com • 8628 Fobes Road, Snohomish
 Season can run from July through August, see website or call as hours and days depend on weather & ripening conditions.

U-Pick blueberries featuring large, sweet hybrid varieties including Dukes, Spartans, Sierras and Bluecrop. Picking buckets & boxes provided. Always check website or call before making the trip to determine availability of berries and open hours due to weather and ripening conditions. We only open on days when we have ripe berries for picking. 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!

Marshland orchards - Maltby Produce Markets

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



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



vinegar
 strawberries
 pumpkin patch
 chickens
 Plant maze
 fruit
 sheep
 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

Bob's Corn & Pumpkin Farm



Bob & Sarah Ricci • 360-668-2506 • info@bobscorn.com
 www.bobscorn.com • 10917 Elliott Road, Snohomish
 Country Store: Daily 10 AM-7 PM, August - October
 U-Pick: Daily August - October, see website/Facebook for availability
 Night Maze & Bonfire: Friday & Saturday until 10 PM, October

Come celebrate Bob's 34th year of growing Snohomish's finest sweet corn! Bob's family has farmed this valley since 1888. We plant 12 staggered fields of non-GMO corn that ripen throughout the summer and fall. We have fresh corn August-October. U-Pick available. We have our own honey straight from our fields. Weekends in October we have fresh roasted corn, squash and apples during our pumpkin festival. Grown, cooked and eaten on our farm. Bob's Corn "Where Family Memories Grow!"

Bolles Organic Farm



Kelly Bolles • 425-876-9878 • tualco@msn.com or judybolles25@gmail.com
 17390 Tualco Loop Road, Monroe
 U-Pick: Daily 9 AM-7 PM in season, see our Facebook page for daily updates

Since 1997, Bolles Organic Farm has grown certified organic strawberries and raspberries. During the growing season (typically May-August), we offer U-Pick daily (containers provided). Strawberry season typically starts near the end of May, raspberry season typically starts in early to mid-July. See Facebook page for daily picking conditions. We also offer honey from beehives here on the farm. In August hazelnut U-Pick will be available. Bring a picnic lunch to enjoy while at the farm. Dogs welcome but please bring a leash.

Bright Ide Acres



Micha & Andrew Ide • 360-282-0252 • brightideacres@gmail.com
 www.brightideacres.com • 10890 Elliott Road, Snohomish
 Contact us to schedule a visit, hours vary depending on season and availability
 Farmers Markets: Bellevue and Edmonds

Our passion is ethically raised meat. We believe animals should be raised outdoors, have access to chemical-free pastures or woodlots, enjoy fresh air and sunshine and be fed high-quality non-GMO feed. Animals should be free to express natural instincts, like rooting, grazing or foraging. The meat and eggs harvested from such creatures far surpasses what you'll find in a grocery store. We are proud of our high standards and we think you will be too.

Bryant Blueberry Farm



Lana & Jamie Flint • 360-474-8424 • jamie@bryantblueberries.com
 www.bryantblueberries.com • 5628 Grandview Road, Arlington
 Tuesday-Thursday and Saturday-Sunday, 8 AM-4 PM • Open early July-mid September

U-Pick/We-Pick plump juicy blueberries, blackberries, tayberries, currants, boysenberries and aronia berries using sustainable practices. We also sell beautiful U-Cut dahlias, blueberry and huckleberry plants and fresh picked produce. Enjoy a picnic in our shaded area. Kids will have fun visiting farm animals, playing in our playground or jumping on our Giant Jumping Pillow. Daycare, school and birthday party packages available. Follow us on Facebook or website. Annual Bryant Blueberry Festival July 23. Proud member of The Red Rooster Route.

Carleton Farm



Reid or Darren Carleton • 425-334-2297 • thefarmer@carletonfarm.com
 www.carletonfarm.com • 630 Sunnyside Blvd SE, Lake Stevens
 Farm Market: Monday-Sunday 10 AM-7 PM, May 1-October 31
 Fall Festival: Monday-Sunday 10 AM-6 PM, September 24-October 31
 Event Barn: November-September

Carleton's is your Farm Fresh, Family Fun destination! We are a third generation family farm with a market, event venue, horse facility and Fall Festival. We grow veggies and sell them at our market which also carries local fruits and berries, Mother's Day baskets, meat, dairy, honey, handmade pies, sauces and other local items. We take large canning orders too! Check out our Fall Family Fun - BrewFest, Pumpkin Runs, Zombie Paintball, pumpkins, pumpkin cannons, corn maze, Kids' Fun and haunts.

Chinook Farms



Eric Fritch • 425.508.6341 • info@chinookfarms.com
 www.chinookfarms.com • 10601 Elliott Road, Snohomish
 Please call or email to schedule a visit

Chinook Farms sells beef year-round that is raised on an all-grass diet. Our farm is in the beautiful Snohomish River Valley about six miles south of Snohomish. We sell our beef by the quarter (split half), half, or whole. Our herd is composed of mostly Angus with some Hereford and Limousin influence. More information and an order form are available on our website. If you would like to visit the farm, please call or email to schedule an appointment.

Fosters'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, mid-June to October 31

SUMMER: Local berries, strawberries, raspberries, tayberries, boysenberries, blackberries & blueberries. Fresh picked peaches, apricots, nectarines and pears. FALL: October U-Pick pumpkin patch and corn maze. Family fun, cannon blaster, sling shot, train rides, farm animals, kids' play area. School field trips please call to make your appointment. Children will learn what we do here at Foster's. Birthday parties and room rental packages. Proud member of The Red Rooster Route. See website or Facebook for updates.

Hazel Blue Acres



Spencer & Karen Fuentes • 360-631-2958 (Spencer) or 360-770-7261 (Karen)
 hazelblueacres@gmail.com • 430 Hevly Road, Arlington
 Tuesday - Saturday 9 AM - 4 PM, mid-July to late August, see Facebook or call for availability

U-Pick and We-Pick juicy and delicious certified organic blueberries on our beautiful family farm along the Stillaguamish River minutes from I-5 exit 208 near Silvana. We provide buckets, harnesses and bags. Season runs mid-July to late August depending on sunshine. Tuesday - Saturday, 9 AM - 4 PM unless it is raining. Check Facebook or call for availability of berries. Take Exit 208, head west 2.1 miles. Turn right on Hevly Road and go 1.1 miles to end of road. See you this summer!

Snohomish County

Hogstead



Luke Conyac • 425-443-0085 • hogstead.info@gmail.com
 www.hogstead.net • 13204 19th Avenue NE, Marysville
 Farm visits by appointment

Hogstead is a family farm sustainably raising pigs, poultry and vegetables near Seattle. The farm is certified organic and uses organic and non-GMO feeds. Heritage breed pigs (Hereford, Berkshire, Gloucestershire Old Spot) and poultry are pasture-raised on forage crops for healthy and tasty meat. Pigs are born, raised and harvested on the farm for humane practices. See website for what we offer, including free delivery to Seattle. Enjoy the best in local, family raised pork this 2016!

Johnson's Blueberries



Lori Johnson • 425-345-4538 • 17520 187th Avenue SE, Monroe
 U-Pick: Daily, June 25 – August 10, see Facebook for hours and start dates as they vary per season

We are a no-spray farm that produces some of the biggest berries you will ever see, plus berries just the right size for baking or jam. Hours are typically 8 AM – dusk, however check Facebook for daily updates on weather and availability. We are happy to host group picking events, call for an appointment and we will reserve some rows for you. If you have questions or would like to make an appointment to pick on a specific day, please call us.

Klesick Farms



Tristan Klesick • 360-652-4663 • office@klesickfarms.com
 www.klesickfarms.com • 8504 Cedarhome Drive, Stanwood
 Office: Monday-Friday 8 AM-5 PM, year-round

With Klesick Farms' "Box of Good" you will get the freshest, tastiest organically grown and non-GMO produce and products available, all conveniently delivered right to your door year-round. We source directly from our own farm and other farms and suppliers. We also sell all natural, grass-fed and organic meats. Delivery areas: Snohomish County, Camano Island, Mount Vernon, Burlington, Anacortes, Oak Harbor, Sedro-Woolley, Shoreline, Inglewood and North Kirkland.

Macomber Farm



Todd & Jackie Macomber • 425-418-8525 or 360-691-6452 • jymacomber@gmail.com
 10112 159th Avenue NE (Burn Road), Granite Falls
 Daily self-service from farm store, contact for farm tours and more information

Founded in 1908, our 150-acre Centennial Farm is nestled in the beautiful Granite Falls valley. We produce 100% all natural grass/finished beef, born and raised on the farm. Our beef and naturally raised pork are USDA certified. Our meat is available by the individual cut. We raise WSDA certified whole fryer chickens (non-GMO) and non-GMO vegetables. We use organically sustainable farming practices. Bring your family and enjoy the farm. Meats available at farm store year-round and vegetables when in season. U-Pick vegetables and fruit available typically May-October.

Maltby Produce Market



Liesa Postema • 360-668-0174 • liesa@flowerworldusa.com
 www.maltbyproducemarkets.com • 19523 Broadway Avenue, Snohomish
 Mon-Sat 10 AM-6 PM, Sunday 10 AM-5 PM, April-October and 10 AM-5 PM, November-March

Most of our produce is grown pesticide-free. Greenhouse-grown tomatoes, peppers, cucumbers, eggplants. Full line of vegetables, fruits, herbs and vinegars. Free-range chicken/duck eggs. Fresh strawberries April-September! Press and sell fresh apple cider made from mixture of 20+ apples grown at Marshland Orchards in the Snohomish Valley. Bring the kids to see ducks, peacocks, chickens, geese, sheep and goats. Across the street is Flower World, a destination nursery/garden center. Stroll retail area and garden or picnic in the beautiful park.

Marshland Orchards



Liesa Postema • 360-563-1200 • liesa@flowerworldusa.com
 www.marshlandorchards.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 for updates & seasonal activities

Greenhouse-grown tomatoes, cucumbers, eggplants, peppers. Grow most produce, fruit, herbs without pesticides. Fresh strawberries April-September. Free-range chicken & duck eggs. We press fresh cider and bottle herb and apple cider vinegars. You are invited to the ultimate farm experience with farm walks, apple blossom tours in spring, harvest tours in fall. Meet our geese, ducks, sheep, goats, chickens, peacocks. U-Pick green beans, beets, pickling cukes and lettuces. U-Pick flowers. Pumpkin Patch. Come get lost in our living, year-round hedge maze.

Fresh is on the go!



Get the app at pugetsoundfresh.org



Mountainview Blueberry Farm



Keith & Janet Stocker • 360-668-3391 Recorded message with daily updates
info@mountainviewblueberryfarm.com • www.mountainviewblueberryfarm.com
7617 East Lowell-Larimer Rd, Snohomish
Season typically starts after July 4th and 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 and delicious blueberry varieties to pick. Please check our website daily for updates to let you know the type of blueberries being picked and the picking conditions, occasionally we are closed due to rain. Please come be our guest, enjoy the beauty of Snohomish's agricultural community and help keep agriculture alive and sustainable into the future.

Ninety Farms



Linda Neunzig • 360-631-1286 • ninetyfarms@aol.com
www.90farms.com • 22912 67th Avenue NE, Arlington
Open weekends and by request weekdays

Ninety Farms is a family owned and run farm in Arlington. We use natural growing methods and sell USDA grass-fed, hormone and antibiotic free beef, lamb and ethically raised veal. All our animals are born and raised on our farm grazing on our lush river valley grasses. Purchase individual cuts at the farm; feel free to call ahead and see what's in stock. Wholesale pricing available for restaurants and stores. Farm tours for schools, day cares, senior centers and culinary schools by appointment.

Nora Farms



Ryan & Vanessa Edwards • 425-293-2070 • norafarms@hotmail.com
www.norafarms.com • 7527 Lowell Snohomish River Road, Snohomish
Farm Store: Friday-Sunday 10 AM-6 PM, May-October
U-Pick: Typically starts mid-July, runs through mid-September

We are a family market garden farm located in the rich Snohomish River Valley. Our products are grown with love through organic and sustainable practices for you and our planet. Summer CSA begins first week of June for 16 weeks. Fall CSA runs eight weeks following the summer CSA. See website for details. U-Pick cucumbers, corn, beans, tomatoes and flowers. See Facebook and website for U-Pick times and availability. U-Pick typically starts in mid-July and runs through mid-September.

Raising Cane Ranch



Nichlos Pate & Melissa Denmark • 360-348-5804 • info@raisingcaneranch.com
www.raisingcaneranch.com • 5719 Riverview Road, Snohomish
U-Pick: Monday-Saturday 9 AM-5 PM & Sunday 10 AM-4 PM, June-August

We are a small, family owned and operated farm on the Snohomish River three miles west of Snohomish. We grow a wide assortment of products utilizing organic and environmentally conscious practices. We produce hay, grass-fed beef, lamb, honey and organic U-Pick berries! Varieties include Tulameen and Cascade Delight raspberries, Black Diamond blackberries and a small patch of tayberries and blueberries. We operate on a small scale and availability of products is limited; see website for updates.



Photo courtesy of Biringer Berry Farm



BARN2DOOR
Easy Ecommerce for Farmers

www.barn2door.com



SALMON



STEWARDSHIP PARTNERS

Helping Landowners Preserve the Environment

SAFE
Puget Sound

Farms and Businesses protecting our clean water.

For more info, visit us at stewardshippartners.org

Roll back development that almost took over Riverbend Farm

Save other family farms in Snohomish County, too

GET INVOLVED

MAKE SURE WHAT YOU LOVE WILL BE HERE TOMORROW

FORTERRA.ORG/RIVERBENDFARM

Rent's Due Ranch



Michael Shriver • 360-629-4871 • rentsdueranch@gmail.com • Stanwood
Find us at farmers markets or contact us for wholesale

Rents Due Ranch is located in Stanwood, WA. We have been providing our community with organic field grown veggies and bedding plants since 1981. Find us at the Port Susan, Redmond and University District farmers markets. We are also available at many nurseries and grocery stores, including PCC Natural Markets since 1989.

Skylight Farms



Petrina Fisher • 360-668-7668 • petrina@skylightfarms.com
www.skylightfarms.com • 17319 Elliott Road, Snohomish
Visit our webstore on Barn2Door.com, tours available by appointment

Skylight Farms, situated on the banks of the Snohomish River, was started by Jonathan and Petrina Fisher in late 2012. Leaving desk jobs behind, we decided to join the movement toward sustainability by growing delicious food using ecological and ethical practices. Our food is grown with a commitment to preserving our natural environment and enhancing our community. We grow a beautiful array of produce, manage a flock of laying hens and a small beef herd on pasture, and maintain a few bee hives.

Stocker Farms



Keith & Janet Stocker • 360-568-7391 • info@stockerfarms.com
www.stockerfarms.com • Country Market: 10622 Airport Way, Snohomish; Family Adventure Farm: 8705 Marsh Road, Snohomish
Please visit website for hours and seasons

Stocker Farms has been farming in Snohomish for four generations. Our Country Market opens in June when local strawberries are ripe. We grow and sell local produce, berries and Eastern Washington tree fruits. The Country Market also sells local honey and a great selection of jams and other canned goodies. Come see us in October across the road at our Family Adventure Farm at the Red Barn for everything "Pumpkin and Fall related." For Christmas come cut a Christmas tree.

Stoffel Farm



Dana Stoffel • 360-652-8176 • dana.stoffel@yahoo.com
20610 6th Avenue NW, Arlington
Call for farm store visit, email to come see the pigs or find us at farmers market locations

We are a 3rd generation farm, raising happy, healthy pigs for 37 years. We sell antibiotic and hormone free, all natural pork products, MSG and nitrate free. We feature nine different varieties of gourmet ground pork and carry all cuts of pork, two flavors of bacon, plus liver and leaf lard. Our meat products are frozen and USDA approved. We also have free range eggs. Weaner pigs for sale. Find us at the Port Susan Farmers Market and the Everett Farmers Market.

The Farm @ Swans Trail



Carol Krause • 425-334-4124 • info@thefarm1.com
www.thefarm1.com • 7301 Rivershore Road, Snohomish
Daily 10 AM-6 PM in October, see website for information, field trips by reservation only
Pumpkin Patch & Corn Maze during September and October

The Farm at Swans Trail has something to offer everyone. Our fall harvest festival is popular for families, friends, clubs and organizations. Check out our website for detail information about hours, activities, food and pricing. Our friendly competent staff is here to assist you in any way we can. Come for the Pumpkins! Explore the Washington State Corn Maze! Stay for the fun and the great food! www.thefarm1.com

Thomas Family Farm



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

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 and paintball shooting gallery by 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. Field trips available for kids, see website for details.

Whitehorse Meadows Farm



Valerie Wall • 206-369-1456 • vjw428@whitehorsemeadowsfarm.com
www.whitehorsemeadowsfarm.com • 38302 SR 530 NE, Arlington
Tuesday - Saturday 10 AM - 4 PM, mid-July through September

Blueberries are what we do at our family owned certified organic farm. We are 20 miles east of Arlington on Hwy. 530, at the foot of Whitehorse Glacier. U-Pick and We-Pick berries are in season from mid-July through September. Frozen fruit, blueberry chutney, salsa, compote, preserve and vinegar are available year-round. Please check the website or Facebook for U-Pick availability before coming. Remember, no U-Pick if it is raining. See you this summer!

Willie Green's Organic Farm



Jeff Miller • 360-453-7030 • info@williegreens.org
www.williegreens.org • 19501 Tualco Road, Monroe
Office: Monday-Friday 9 AM-3 PM
U-Pick: Daily, see website or Facebook for hours, July-August, opening day July 10, Noon-3 PM

Our certified organic 70-acre farm produces over 50 varieties of vegetables and berries. This summer, we are opening the farm for U-Pick blueberries and raspberries. Our produce is available at farmers markets, restaurants, wholesale and Whole Foods Market. The Fields @ Willie Green's is the farm's wedding and event venue and entering its fifth successful year. Tours available by appointment. U-Pick - see Facebook for updates; cash only. In addition to our organic certification, WGOF is GAP and HACCP certified.

THURSTON COUNTY MARKETS

Tenino Farmers Market



Dawna Donohue & John Kesting • 360 701-4835 • market@teninofarmersmarket.org
 www.teninofarmersmarket.org • 213 Sussex Avenue West, Tenino
 Saturdays 10 AM - 3 PM, May 7 - September 24

Welcome to our 12th season! We are located in the historic district of downtown Tenino and on the Thurston Bountiful Byways - a scenic route in the heart of Thurston County's most picturesque rural and agricultural lands. We have a great selection of products - fresh fruits, berries and vegetables, meats, baked goods, flowers, annuals, baskets and a variety of artisans. See website and Facebook for additional information. We are just a skip-and-a-jump from Tumwater-15 minutes south on Old Highway 99.

The Olympia Farmers Market



Mary DiMatteo • 360-352-9096 • mary@olympiafarmersmarket.com
 www.olympiafarmersmarket.com • 700 Capitol Way North, Olympia • Always 10 AM - 3 PM
 April 7 - October 30 • Thursday - Sunday
 November 4 - December 18 • Saturday & Sunday December 22, 23, 24
 January 7 - March 26 • Saturday Only

The Olympia Farmers Market is celebrating over 40 years of local produce, artisan foods, handmade crafts, delicious cuisine and live music. The jewel of Olympia is open all year long, home to over 80 vendors and proud to be an integral part of a thriving local food system and vibrant local economy. Join us! Proudly accepting EBT, WIC and Senior Checks as well as credit and debit. Follow us on Facebook, Instagram & Twitter.

Tumwater Town Center Farmers Market



Connie Allison • 360-464-5879 • manager@tumwaterfarmersmarket.org
 www.tumwaterfarmersmarket.org • Corner of Capitol Blvd. SW and Israel Road SW, Tumwater
 Wednesdays 10 AM - 2 PM, May 4 - September 28

Visiting the South Sound area? Include a trip to the Tumwater Farmers Market! Shop local farmers and processors who bring the best of the harvest season. We have a great selection of artisans and crafters as well. And every market features live music! We are an open air market with an adjacent park, perfect for shopping and picnics. Our calendar includes special events throughout the season. Easy and convenient parking behind the Market, access from Capitol Blvd. or Tumwater Blvd.

West Olympia Farmers' Market



Jennifer Dres • 360-791-6404 • wolyfarmersmarket@gmail.com
 www.wolyfarmersmarket.org • 1919 Harrison Avenue NW, Olympia
 Tuesdays 4 PM-7 PM, May 10-October 11

West Olympia Farmers Market (WOFM) is your neighborhood market. WOFM strives to help build a vibrant local food economy by supporting small-scale and beginning vendors. All of WOFM's farmers, artisans and producers are based in Thurston, Lewis, Mason or Grays Harbor counties, with the majority based in Olympia. Products at this year's market include fresh produce, baked goods, pastured poultry and meat. Drop by the Market Information booth for more information or see our website and Facebook page.

Great Selection & Direct Connection
to your
LOCAL FARMERS

WESTSIDE STORE & GARDEN CENTER
921 Rogers St. NW
Olympia, WA 98502
360.754.7666

EASTSIDE STORE
3111 Pacific Ave SE
Olympia, WA 98501
360.956.3870

8am-9pm everyday

RAW TRADITION
OlyKraut
GOURMET SAUERKRAUT

April - Oct | Thu - Sun
Nov - Dec | Sat & Sun
Jan - Mar | Sat Only

10am - 3pm

700 Capitol Way N
Olympia, WA 98501
(360) 352-9096

Olympia FARMERS MARKET

www.olympiafarmersmarket.com

Yelm Farmers Market



Suzanne Santos • 512-797-1195 • yelmfarmersmarket@gmail.com
 www.yelmfarmersmarket.com • 17835 State Route 507, Yelm
 Sundays 10 AM-3 PM, May 22-October 16

Yelm Farmers Market is situated just outside Yelm on a beautiful organic farm beside the Nisqually River. This is the only farmers market in the area on an actual farm! Live music, fresh local produce, farm products, tasty foods, plants, gifts and much more make this a great destination for a Sunday outing. We also run an awesome kids' program every week.

THURSTON COUNTY FARMS

Flying Cow Creamery



Selma Bjarnadottir • 360-273-1045 • info@flyingcowcreamery.com
 flyingcowcreamery.com • Creamery: 11717 Independence Road, Rochester
 See website for where to buy our yogurt as we are continually expanding; we are a year-round, wholesale-only operation

Your local yogurt makers! Flying Cow Creamery makes yogurt the old fashioned way, using only milk and yogurt culture. We prefer to use a culture that includes not just basic yogurt cultures like Streptococcus thermophilus and Lactobacillus delbrueckii subsp. bulgaricus, but also probiotic cultures like Lactobacillus acidophilus and Bifidobacterium lactis. We never even considered using thickeners. A perfect product is a perfect product. Our yogurt is available at many Puget Sound markets and co-ops, please see our website for details.

Helsing Junction Farm



Anna Salafsky & Susan Ujic • 360-273-2033 • helsingfarm@gmail.com
 www.helsingfarmcsa.com • 12013 Independence Road SW, Rochester
 Office: Monday-Friday 7 AM-3 PM Farmstand: Daily 9 AM-9 PM, April-November

Our certified organic 40-acre farm grows over 100 unique and heirloom varieties of vegetables, berries, flowers and herbs exclusively for our 1,000 CSA members who receive a weekly box of seasonal, hand-harvested produce. Members can add local goods from our community to be delivered with our produce. We use restorative agricultural practices to grow flavorful & nutrient-dense food. We offer delivery to your home or neighborhood in Olympia, Portland and Seattle. The farm is also available for private events.

Johnson Berry Farm



James & Lisa Johnson • 360-493-2350 • info@johnsonberryfarm.com
 www.johnsonberryfarm.com • 2908 Wiggins Road SE, Olympia
 Farm Stand: Daily 8:30 AM - 6 PM, June - September • See website for farmers markets including Pike Place Market

Johnson Berry Farm is a 35-acre family farm in Olympia, WA growing certified organic strawberries, raspberries, blackberries and blueberries. We make fresh jam in small single batches from our fruit. Pike Place Market sells jam only; pick up jam & fresh berries at the Olympia Farmers Market and berries only at the Tumwater Farmers Market. The farm stand at 2908 Wiggins Road has jam and berries fresh picked daily. For updated fresh berry info call our farm stand at 360-493-2350.

Nelson Ranch



Jill Nelson • 360-352-4124 • jill@nelsonranch.com
 www.nelsonranch.com • 3624 Waldrick Road SE, Olympia
 Farm tours available, please call or e-mail to arrange

Our family-run farm has been raising quality beef for 154 years. We raise all natural grass-fed cattle, free of additives, chemicals, and hormones. All of our cattle range freely. All of our cattle are born on the farm, ensuring the source and safety of your beef. The beef is USDA inspected and travels less than 10 miles for packaging. You can purchase by the quarter, half, or whole (includes a mixture of cuts) or individual cuts by the pound.

Rising River Farm



Jennifer Belknap & Jim McGinn • 360-273-5368 • info@risingriverfarm.com
 www.risingriverfarm.com • 13208 20st Avenue SW, Rochester
 See website for our farmers market schedule, please call ahead to visit the farm

Certified Organic since 1994. We grow over 100 varieties of vegetables, culinary herbs and veggie starts. Summer and Fall CSA shares are available. Find us at the Olympia Farmers Market and Proctor Farmers' Market in Tacoma. Bulk quantities of many crops are available for canning, freezing and winter storage. We specialize in pickling cucumbers. On farm sales possible, but please call ahead. Restaurant or processor? Contact us for wholesale pricing.

Schilter Family Farm



Jeff & Stephanie Schilter • 360-459-4023 • stephanie@schilterfamilyfarm.com
 www.schilterfamilyfarm.com • 141 Nisqually Cutoff Road SE, Olympia
 Farm Market: Mon.-Fri. 9 AM-7 PM, Sat. & Sun. 9 AM-6 PM, May -September 30
 Pumpkin Patch & Harvest Fest: Daily 10 AM-6 PM, September 24-October 31
 Christmas Trees: Daily 9 AM-dusk, November 25-December 20

Schilter Family Farm creates memorable experiences through fresh food and fun. Our farm grows berries, vegetables and trees in the beautiful and fertile Nisqually Valley. May through September, taste our unbeatable strawberries, raspberries, or tender sweet corn. Complete your family's year of memories with a visit to our Fall Harvest Festival and Pumpkin Patch and Choose and Cut Christmas Trees. Seasonal colors, family friendly fun and tasty treats make your farm visits unforgettable. Celebrate the seasons at Schilter Family Farm!

Wobbly Cart Farm



Joseph Gabiou & Asha McElfresh • Farm: 208-512-3186 (Joseph)
 CSA: 360-273-8008 (Asha) • info@wobblycart.com
 www.wobblycart.com • 10940 Independence Road SW, Rochester
 Come see us at the Olympia Farmers Market and Chehalis Community Farmers Market

Wobbly Cart Farm is a diverse, 10-acre certified organic farm located on the banks of the Chehalis River, 30 miles south of Olympia, WA. Our work combines a love of land with a commitment to a lifestyle that celebrates our passion for delicious, local, organic food. We grow an incredible variety of the best seasonally available vegetables and a few fruits too. Find us at farmers markets, co-ops & restaurants or subscribe to our CSA program. Find us on Twitter, Instagram and Facebook!

WHATCOM COUNTY MARKETS

Bellingham Farmers Market – Downtown



Caprice Teske • 360-647-2060 • market@bellinghamfarmers.org
www.bellinghamfarmers.org • 1100 Railroad Avenue, Bellingham
 Saturdays 10 AM-3 PM, April 2- December 17 • Third Saturday, 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 and food enthusiasts bring the best in fresh, local and lively! Our Chef in the Market and Demo Days series both provide opportunities to learn about seasonal produce, preparations and proper storage. Learn about new foods, pick up recipes and enjoy free samples. See you at the Market! See ad on page 23 for details.

Bellingham Farmers Market – Fairhaven



Caprice Teske • 360-647-2060 • market@bellinghamfarmers.org
www.bellinghamfarmers.org • 1207 10th Street, Bellingham
 Wednesdays Noon-5 PM, June 1-August 31

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!

WHATCOM COUNTY FARMS

BelleWood Acres



Dorie Belisle • 360-318-7720 • dorie@bellewoodfarms.com
www.bellewoodfarms.com • 6140 Guide Meridian, Lynden
 Farm Hours: Open daily 8 AM-5 PM • U-Pick apples and pumpkins 10 AM-5 PM in season

Visit the Farm, Store and Distillery! We celebrate all seasons on the farm. Take a walk, enjoy a homemade lunch and free tastings in the distillery. We are home to 24,000 apples trees with 21 varieties of apples, plus pears, sweet corn, pumpkins, squash and gourds. Sample products in the farm store, U-Pick apples and pumpkins in season. Take I-5 to Bellingham, exit 256 (SR 539) north toward Lynden. Drive six miles on the Guide Meridian. We are on the right side.

Bjornstad Farms



Jim & Windy Bjornstad • Fruit Stand: 360-961-4702 • www.bjornstadfarms.net • 6799 Old Guide Road, Lynden
 Monday – Saturday 9 AM – 6 PM, Sunday 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 and prices. Our season will begin around June 1. We have plenty of buckets for you to pick with and bags for you to take your fruit home in. To place an order, please call 24 hours in advance at 360-961-4702. See our website's "Fresh Market & Orders" page for fresh picked strawberries and locations.



Photo courtesy of Wobbly Cart Farm

Foothills Flowers



Sadie Beauregard & Paul D'Agnolo • 206-948-1307 • foothillsflowers@gmail.com
www.foothillsflowersfarm.com • Deming
 Hours depend on the season, please see our website for more information

At Foothills Flowers we grow over 40 varieties of high-quality cut flowers. Our flowers are available through regional markets and our flower CSA. We also offer arrangements and bulk buckets of flowers for weddings around Western WA. In the winter, we forage greens from our forest for beautiful evergreen wreaths. From sweet peas to dahlias and everything in-between, we specialize in gorgeous seasonal flowers and greenery, lush arrangements and environmentally-conscious practices. See website for details about our CSA, wedding flowers and markets.

Grace Harbor Farms



David Lukens • 360-366-4151 • david@graceharborfarms.com
www.graceharborfarms.com • 2347 Birch Bay Lynden Road, Custer
 Farm Store: Monday-Saturday 9 AM-5 PM, see website for online store

Since 1999, Grace Harbor Farms has used whole ingredients and conscientious farm practices. We believe in 'old style' farm management, pasturing our animals and staying away from GMO feeds. Purchase our natural dairy products including whole milk, buttermilk, goat milk, yogurt and kefirs from your favorite natural foods grocer (see a full list online) or stop by our farm store. Shop our new online store for natural, handmade goats milk products including creams, lotions, soap and specialty gift baskets.

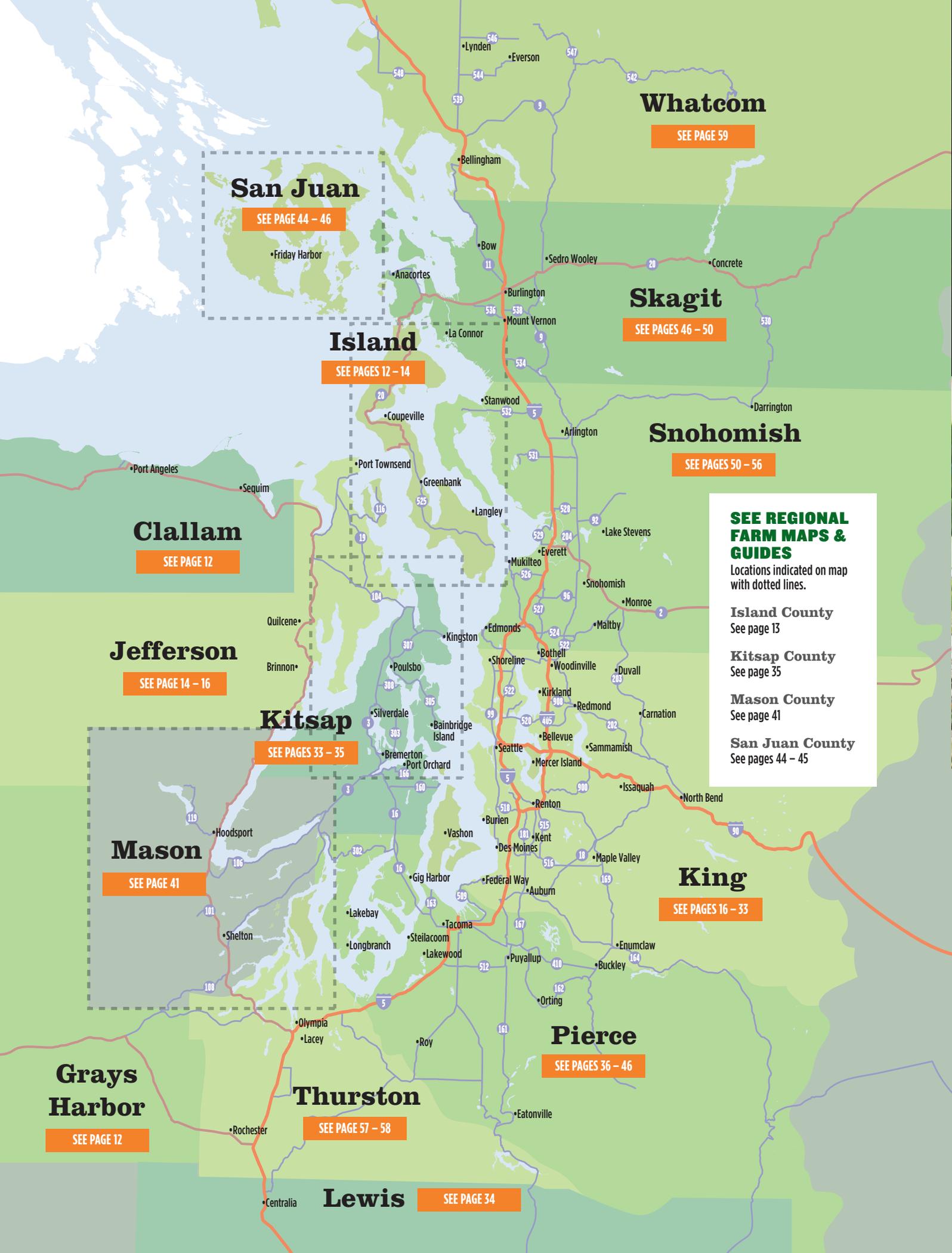
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ICON LEGEND (FARMERS MARKETS):

= CREDIT/DEBIT = EBT = FMNP = FRESH BUCKS = FIND ON FACEBOOK



Whatcom

SEE PAGE 59

San Juan

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Skagit

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Island

SEE PAGES 12 – 14

Snohomish

SEE PAGES 50 – 56

Clallam

SEE PAGE 12

SEE REGIONAL FARM MAPS & GUIDES
Locations indicated on map with dotted lines.

Island County
See page 13

Kitsap County
See page 35

Mason County
See page 41

San Juan County
See pages 44 – 45

Jefferson

SEE PAGE 14 – 16

Kitsap

SEE PAGES 33 – 35

Mason

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King

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Pierce

SEE PAGES 36 – 46

Grays Harbor

SEE PAGE 12

Thurston

SEE PAGE 57 – 58

Lewis

SEE PAGE 34

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All around Seattle, all week long, find the **FRESHEST**, best tasting **LOCAL PRODUCE** and products - straight from the farm to you.



TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

■ CITY HALL PLAZA
10:00am - 2:00pm

■ COLUMBIA CITY
3:00pm - 7:00pm

■ S. LAKE UNION
10:00am - 2:00 pm

■ PIKE PLACE MARKET
10:00am - 4:00pm

■ PIKE PLACE MARKET
10:00am - 4:00pm

■ BROADWAY/
CAPITOL HILL
11:00am - 3:00pm

■ WALLINGFORD
3:30pm - 7:00pm

■ LAKE CITY
3:00pm - 7:00pm

■ FIRST HILL
10:00am - 2:00pm

■ MAGNOLIA
10:00am - 2:00pm

■ WEST SEATTLE
10:00am - 2:00pm

■ PIKE PLACE MARKET
5:00pm - 8:00pm

■ QUEEN ANNE
3:00pm - 7:30pm

■ PHINNEY
3:00pm - 7:00pm

■ UNIVERSITY
DISTRICT
9:00am - 2:00pm

■ BALLARD
10:00am - 3:00pm

■ MADRONA
3:00pm - 7:00pm



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Qafma.net

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Daughter of Whole Foods Market®
Team Member Josh D.

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