

FREE!

2008 Puget Sound Fresh Farm Guide



- U-PICK FARMS
- FARMERS MARKETS
- FRESH-PICKED FARM PRODUCTS & ROADSIDE FARM STANDS
- LOCAL GROCERS THAT FEATURE LOCALLY-GROWN FARM PRODUCTS
- SEASONAL HARVEST CALENDAR
- RECIPES



PUGET SOUND FRESH IS
A PROGRAM OF
**Cascade Harvest
Coalition**
WWW.CASCADEHARVEST.ORG

SUPPORTED BY KING, SNOHOMISH & PIERCE COUNTIES,
KING CONSERVATION DISTRICT,
AND FARMERS THROUGHOUT THE PUGET SOUND REGION
www.pugetsoundfresh.org

Fresh local produce, every day.



PCC Natural Markets

is proud to partner with local farmers throughout the state to bring you the freshest, best tasting produce every day of the year.



NATURAL MARKETS

pccnaturalmarkets.com



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Disclaimer: The information included in this guide is for informational purposes only and has been provided by the farms and farmers markets for their listings. Puget Sound Fresh and Cascade Harvest Coalition make no representation about the accuracy of the information, availability or quality of the products sold by the farms.

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Produced by Puget Sound Fresh; Layout & Graphic Design: Shelley Pasco

Photos courtesy Wendy Dore, Steve Evans, participating farms and farmers markets.

On the Cover: Terry Ann and Dick Carkner, owners of Terry's Berries in Tacoma. Terry's Berries offers organic fruits and vegetables at their on-farm stand and through a CSA. Certified organic since 1989. For more information, see p. 31.



Sustaining our Heritage

Since 1909 Wilcox Family Farms has been farming in the shadow of Mt. Rainier. Four generations of living and working this beautiful country has given us an intense love of the land. It has shown us how important it is to be caretakers and stewards, so we can pass this treasure on to our future generations.

Preserving this beauty and our livelihood are the reasons we have partnered with the Nisqually Tribe, Salmon Safe and the Nisqually River Council. By changing some of our farming practices, we made a commitment to sustainable farming.

We have also made great strides in our Organic and Free-range eggs. All these efforts have added up to ensure our families future. Wilcox Family Farms has just finished the Horn Creek Nature Trail so other families can come and enjoy the land we have loved for almost 100 years!



Come see where your eggs come from.
For tours www.wilcoxfarms.com



Wilcox partners with local tribes and Salmon Safe, Inc.



Wilcox Family Farms free-range hens out for a stroll.



One of our organic free-range egg laying houses.

Welcome to the 2008 Puget Sound Fresh Farm Guide

If you are what you eat, what are YOU eating?

Does your food typically travel thousands of miles from farm to plate? Is it gassed to ensure that it looks “just right” and “in season”? Do your food purchases contribute to global warming and distant economies?

Make a delicious change that is good for the environment and good for our communities—**Eat Local!**

For 10 years, the Cascade Harvest Coalition has worked to build a sustainable regional food system—one that is good for farmers, good for consumers and supports healthy communities. Through our programs we have helped build a strong, grassroots network advocating for greater local food choices, stronger support for local farmers and increased food access for all citizens.

As part of these efforts, we’re proud to celebrate publication of the **2008 Puget Sound Fresh Farm Guide**. This Guide—and its companion web site **www.pugetsoundfresh.org**—are the tools you need to make delicious, healthy, informed eating choices. Farm stands, farmers markets, U-pick farms and Community Supported Agriculture offer the best and most diverse choices for fresh, local farm products—you’ll find them listed here.

Do you want to see more local farm products available where you shop and eat? Be a curious consumer! Ask your grocer to stock locally grown foods and ask them to make sure to label them so they are easy to find. When you’re out on the town, dine at restaurants that support local farmers and help tell their stories. When you ask for and buy locally-grown, you’re sending an important market signal up the supply chain that will translate to more local options—wherever you eat!

Speaking of more options, we want to welcome a new member to our local food community—*edibleSeattle*—a quarterly magazine celebrating the diverse foods and delicious cultures of the Puget Sound region. We’re looking forward to a productive partnership that will bring you more news about local producers, chefs, farmers markets, favorite recipes and more great ways to get involved in the local food movement. Look for the first issue on newsstands in April.



Support a Sustainable, Local Food System

Join Cascade Harvest Coalition Today!

The Cascade Harvest Coalition works to support a vibrant, sustainable local food system. This means helping reconnect the community with locally produced food, helping farmers remain productive, and working collaboratively throughout the region to raise awareness about issues affecting our local food and farm system.

Programs like Puget Sound Fresh, Washington FarmLink, Farm to Table and Puget Sound Food Project work to increase awareness and access to local farm products, preserve and protect agricultural lands, educate and engage the next generation of farmers, help farmers access new markets, and enhance community food security.

Working to effectively address these issues takes a community, working together. Your support is critically important. Join Cascade Harvest Coalition today and help ensure that local food and farms are here for us today and for future generations.

The Coalition is a 501(c)(3) non-profit organization. Your membership and contributions are tax-deductible.

YES! I WANT TO SUPPORT CASCADE HARVEST COALITION!

Mail this form with your check made payable to Cascade Harvest Coalition to:

4649 Sunnyside Ave. N. Room 123, Seattle, WA 98103

Tel: 206-632-0606 Email: mary@oz.net Web: www.cascadeharvest.org

Name: _____	Begin my membership in Cascade Harvest Coalition.
Address: _____	\$35 _____ Individual Member
City/St/ZIP: _____	\$100 _____ Individual Supporting Member
Phone: _____	\$100 _____ Business/Organization Member
Email: _____	\$250 _____ Business/Organization “Partner”
	\$35 _____ Farmer Member (for Puget Sound area farms, membership includes a listing on the PSF Website.)

Puget Sound Fresh & Cascade Harvest Coalition

This 2008 Puget Sound Fresh Farm Guide is published by Puget Sound Fresh, a program of Cascade Harvest Coalition. For information on how you can become involved, or how you can list your farm with Puget Sound Fresh, call (425) 644-4331, or email: pugetsoundfresh@aol.com. Be sure to visit www.pugetsoundfresh.org and www.cascadeharvest.org.

Tips for Using

The Puget Sound Fresh Farm Guide

1. Check the seasonal guide on p. 6 to find out what is in season. (Remember—sometimes crops come in early or late depending on the weather.)
2. Find farms and farmers markets in the listings that begin on p. 17.
3. **CALL BEFORE YOU GO!** Be sure to confirm that the farm is open and the foods you want are ripe and ready.



Tips for Enjoyable Harvesting

U-pick is one of the most fun ways to taste the flavors of our Puget Sound farms. Here are some tips to make sure you have a good experience.

1. **CALL** the farm before you leave home to confirm the crops are ripe and ready for picking.
2. Bring plenty of containers.
3. Leave your pets at home, unless the farm specifically says they are welcome.
4. Wear 'grubbies' and sturdy shoes.
5. Respect the farmer's property and follow any written or verbal instructions you are given.
6. Keep your children under control.
7. Have fun!

KING COUNTY

New Roots ORGANICS

HERE'S HOW IT WORKS: We deliver a bin of fresh organic produce to your home or office weekly or biweekly. The bin contains a balanced selection of 12-15 fruits and veggies that change each week. All fruit or all vegetable bins available.
(206) 261-2500 • www.newrootsorganics.com
Personal Size Bin \$25 • Family Size Bin \$35
 Supporting healthy customers and local growers since 1999.

\$10 Off Your First Order

Sign up for a 1 week trial delivery of fresh fruits & vegetables & receive 1lb of Organic Coffee FREE!!!



The Klesick Family Farm

HELPING BUSY PEOPLE EAT HEALTHY

www.klesickfarm.com
(360) 629-5350 or (866) 629-5350
Small Box \$23 • Family Box \$30

SNOHOMISH COUNTY, CAMANO ISLAND, & ANACORTES

ORGANIC HOME DELIVERY

ORGANIC HOME DELIVERY

Salmon-Safe Certified Farms

The Salmon-Safe label recognizes Northwest farmers who adopt conservation practices that protect water quality, fish and wildlife habitat and overall watershed health.



Salmon-Safe farms restore stream banks, control erosion, conserve water, minimize chemicals, and protect native biodiversity.

STEWARDSHIP PARTNERS



Helping Landowners Preserve the Environment

Stewardship Partners manages the Salmon-Safe program in Washington State.

They keep our watersheds clean so salmon can survive.




For more information and a list of certified growers visit www.stewardshippartners.org or call **206.292.9875**

What's Puget Sound Fresh When?

Remember: Harvest times may vary due to weather conditions. Call the farm to check product availability.

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Vegetables												
Artichokes												
Beans												
Beans, Shell												
Beets												
Broccoli												
Brussels Sprouts												
Cabbage												
Carrots												
Cauliflower												
Celery												
Corn												
Cucumbers												
Garlic												
Greens												
Kohlrabi												
Leeks												
Lettuce												
Onions												
Parsnips												
Peas & Pea Vines												
Peppers												
Potatoes												
Spinach												
Squash, Summer & Zucchini												
Squash, Winter												
Tomatoes												
Fruit												
Apples												
Blackberries												
Blueberries												
Boysenberries												
Currants												
Grapes												
Gooseberries												
Kiwi												
Loganberries												
Marionberries												
Melons												
Nuts												
Pears												
Pears, Asian												
Plums												
Quince												
Raspberries												
Rhubarb												
Strawberries												
Tayberries												
Frozen Berries												
Other Products												
Dairy Products												
Meat & Poultry												
Shellfish												
Eggs												
Herbs												
Honey												
Pumpkins												
Christmas Trees												
Ciders, Sweet and Hard												
Wine												
Flowers												



***Moove* on out to the farm
this fall for an udderly
fabulous time!**

Join farm communities around Snohomish
County for a series of fall farm festivals.
Take a drive! Bring the family!

Farm tours, family and children's activities,
educational exhibits, farm-fresh food,
hay rides, art, petting zoos, locally made gifts
and crafts, pumpkin patches,
and so much more!

Snohomish County

Fall Farm Festival

September 20 - October 31, 2008

- **Harvest Jubilee** –
September 20
Stanwood, Silvana & Camano Island
- **Farming Yesterday & Today** –
October 18 & 19
Arlington & Marysville
- **Sky Valley Fall Farm Festival** –
October 4 & 11
Monroe, Sultan, Startup & Gold Bar
- **Snohomish Festival of Pumpkins** –
October 1 - 31
Snohomish



www.snoco.org and search "Fall Farm Festival"

Sponsored by Snohomish County Office of Economic Development
and community based businesses and organizations

Get Fresh at a Farmers Market!

Meet your Puget Sound Fresh farmers at the farmers market in your neighborhood.

Learn how your food is grown direct from the farmers who grow it. Farmers markets give you the chance to meet local farmers and find out what makes buying locally grown produce so important. Give your menus a whole new flavor—try one new item each week throughout the growing season. Experience for yourself why Puget Sound Fresh products are known for their variety, flavor, freshness and healthful benefits.

Most markets open in May—check the dates below. Some are even open year-round so that you can enjoy the bounty of the Puget Sound Fresh region any time of year. Many of the markets offer special activities for kids, cooking demonstrations and entertainment in a family-friendly environment. Make shopping at a farmers market a regular part of your week!

CLALLAM COUNTY

Farmers Market of Clallam County, Pt. Angeles, Saturdays, All year
Forks Farmers Market, Saturdays, June–October
Pt. Angeles Farmers Market, Sat., All Year; Wed., mid-June–mid-Oct.
Sequim Open Aire Market, Saturdays, May 10–October 18

ISLAND COUNTY

Bayview Farmers Market, Saturdays, March–Dec., Sun., May–Sept.
Coupeville Farmers Market, Saturdays, April–October
Greenbank Farm Sunday Market, Sundays, April–September
Oak Harbor Public Market, Thursdays, May–September
S. Whidbey Tilth Farmers Market, Saturdays, April–October

JEFFERSON COUNTY

Jefferson County/Port Townsend Farmers Market,
Saturdays, May–November; Wednesdays, June–September

KING COUNTY

Ballard Farmers Market, Sundays, Year-round
*Bellevue/Crossroads Farmers Market, Tuesdays, May 27–October 7
*Bellevue Farmers Market, Thursdays, May 15–October 9
*Broadway Sunday Farmers Market, Sundays, May 11–November 23
*Burien Farmers Market, Thursdays, May 8–October 9
*Carnation Farmers Market, Tuesdays, May 6–September 30
*Columbia City Farmers Mkt., Seattle, Wednesdays, Apr. 30–Oct. 22
*Des Moines Stewardship Farmers Market, Saturdays, June–Oct.
*Duvall Farmers Market, Thursdays, June 5–October 2
*Federal Way Farmers Market, Saturdays, May 10–October 25
*Issaquah Public Market, Saturdays, April 12–October 11
*Kent Farmers Market, Saturdays, June 7–September 27
*Kirkland Downtown Farmers Market, Wednesdays, May 7–Oct. 15
*Kirkland Friday Market at Juanita Beach, Fridays, May 30–Oct. 10
*Lake City Farmers Market, Seattle, Thursdays, June 5–October 16
*Lake Forest Park Commons Farmers Mkt., Sun., May 11–Oct. 12
*Magnolia Farmers Market, Seattle, Sat., June 7–Oct. 25
*Mercer Island Farmers Market, Sundays, August 10–September 28
*North Bend Farmers Market, Thursdays, June 26–September 11
*Phinney Farmers Market, Seattle, Fridays, May 16–October 3
*Pike Place Market, Seattle, daily, year-round
*Queen Anne Farmers Market, Seattle, Thurs., Mid-June–Sept. 25
*Redmond Saturday Market, Saturdays, May 3–October 25
*Renton Farmers Market, Tuesdays, June 3–September 16
*Sammamish Farmers Market, Wednesdays May 21–October 1
*SeaTac Farmers Market, Sundays, June 15–September 14
*Seattle-MadCap Hill Farmers Market, Fridays, May 16–Sept. 26
*Snoqualmie Farmers Market, Saturdays, June–September
*University Dist. Farmers Market, Seattle, Saturdays, Year-round
Vashon Farmers Mkt., Saturdays, Year-round; Weds., July 16–Oct. 15
*Wallingford Farmers Market, Wednesdays, May 14–September 24
*West Seattle Farmers Market, Sundays, Year-round
*Woodinville Farmers Market, Saturdays, May 3–October 11

KITSAP COUNTY

*Bainbridge Island Farmers Market, Saturdays, April 12–October 18;
& November 22–December 20
Bremerton Farmers Market, Thursdays, May 15–October 9
Kingston Farmers Market, Saturdays, April 19–October 11
Peninsula Farmers Market, Silverdale, Tuesdays, Apr. 29–Sept. 30

Port Gamble Sunday Market, Sundays, April–September 28
Port Ludlow Farmers Market, Fridays, May 9–September 26
Port Orchard Farmers Market, Saturdays, April 26–October 11
*Poulsbo Farmers Market, Saturdays, April 12–October 11

MASON COUNTY

Belfair Farmers Market, Saturdays, May–September
Shelton Farmers Market, Saturdays, May–September

PIERCE COUNTY

Gig Harbor Farmers Market, Saturdays, April 5–September 27;
Wednesdays, June 4–August 27
*Orting Farmers Market, Saturdays, June 21–August 9
*Proctor Farmers Market, Tacoma, Saturdays, April 26–November 1
*Puyallup Main Street Farmers Market, Saturdays,
May 3–October 25; Sundays, May 4–August 31
*Tacoma Farmers Market, Broadway, Thursdays, May 15–October 16

SAN JUAN COUNTY

Lopez Village Farmers Market, Sat., & Wed., May–Labor Day
Orcas Island Farmers Market/Eastsound, Saturdays, May–Sept.
San Juan Island Farmers Market, Friday Harbor, Sat., May–mid-Oct.

SKAGIT COUNTY

Anacortes Farmers Market, Saturdays, May 17–October 11
Mt. Vernon Farmers Market, Saturdays, May 31–October 11 &
Wednesdays, June 4–September 24
Rexville Farmers Market, Sundays, June–November
Sedro Woolley Farmers Market, Wednesdays, May–October

SNOHOMISH COUNTY

Arlington Farmers Market–Haller Pt., Sundays, May–October
*Arlington Farmers Market–Legion Park, Saturdays, June–October
*Bothell Farmers Market at Country Village, Fridays, June–Sept.
*Edmonds Museum Summer Market, Saturdays, May 3–October 4
*Everett Farmers Market, Sundays, June–September
Lake Stevens Farmers Market, Thursdays, June 5–August 28
*Mukilteo Farmers Market, Wednesdays, June 4–September 24
*Snohomish Farmers Market, Thursdays, May 1–September 25
*South County Community Farmers Market, Weds., June–Sept.
Tulalip Farmers Market, Saturdays, June–September

THURSTON COUNTY

Lacey Farmers Market, Saturdays & Sundays, June–September
Olympia Farmers Market, Thursdays–Sundays, April–October;
Saturdays & Sundays, November–December
Tenino Farmers Market, Saturdays, June–September
Tumwater Town Center Farmers Market, Wednesdays, May 28–Oct. 29

WHATCOM COUNTY

Bellingham Farmers Market–Downtown, Saturdays, April–Christmas
Bellingham Farmers Market–Fairhaven, Wednesdays, June–Sept.
Lummi Island Farmers Market, Saturdays, April–September
Mt. Baker Farmers Market, Sundays, June–October

For more complete information on Farmers Markets marked with a *
*, including directions and hours open, see listings on pages 16–35.
FOR ADDITIONAL FARMERS MARKET INFORMATION, VISIT:

www.pugetsoundfresh.org

Information on this page provided by the markets.

Looking for Locally Grown Foods?

These local restaurants and retailers are committed to supporting local agriculture and helping you find and enjoy the best from our local farms when it is in season. Be sure to thank these businesses and ASK FOR LOCALLY GROWN PRODUCTS when you shop or dine.

Puget Sound Fresh Partners

Bambuza Bistro
Culinary Communion
Haggens/TopFoods
Herban Feast Catering/Sweet & Savory Café
Madison Market
Madres Kitchen
Metropolitan Market
New Roots Organics
PCC Natural Markets
Primo Grill
QFC
Safeway Stores
Seastar Restaurant & Raw Bar
SPUD.com
The Herbfarm Restaurant
Whole Foods
Wild Ginger/Triple Door



Cool as a Cucumber Salad

A cool salad for those warm summer evenings.

2 Large Cucumbers
1/2 cup Vinegar
2 tbsp. Water
2 tbsp. Sugar
Freshly-ground Black Pepper
1 tbsp. Fresh Snipped Dill

1. Peel cucumbers and cut into very thin slices.
2. Combine remaining ingredients and pour over cucumber slices. Marinate at least one hour in refrigerator before serving.

From The South 47 Farm, Redmond



CSA!

Try a CSA:

*Farm-Fresh Produce,
Packed & Delivered just for You!*

Love fresh, flavorful produce? Like to try new things to keep your meals interesting, healthy, and delicious? Want to help local farmers continue producing fabulous foods? Then a CSA may just be your bag (or box).

CSA means Community Supported Agriculture. With a CSA, you purchase a "share" of a farmer's crop in the spring, then enjoy a big, beautiful bag or box of fresh produce each week during the harvest season. You get a sampling of the best from the farm.

And, depending on which farm you select, your produce is delivered either to your door or a central pickup point, or you can visit the farm to pick it up.

CSAs help farmers plan for their season, knowing their crops will have a ready market. And you enjoy the freshest (usually picked the day you get it) produce, and a wide variety of delicious, healthy foods.

To find a CSA that meets your needs, visit:

www.pugetsoundfresh.org

Farms in this Farm Guide that offer CSA programs:

Skagit County: Hedlin Farms

Snohomish County: Skipley Farm,
Garden Treasures, Willie Greens Organic Farm

King County: The Root Connection, Full Circle Farm,
Whistling Train Farm

Pierce County: Take Root Farm, Terry's Berries,

Thurston County:

Helsing Junction Farm, Boistfort Valley Farm

Clallam County: Nash's Organic Produce

Kitsap County: Abundantly Green, Pheasant Fields Farm

Fresh organic
produce
delivered
right to your
door for just
\$35 per delivery!



Mention this
ad and you
will save
save \$10
on your
first delivery!

www.EdensOrganicsOnline.com
or call us at (800) 463 5602

You want to support
the local farmers...
and so do we!

Thank You!



Coupon code: psf08

2008 Puget Sound County Fairs

Clallam County Fair

August 14-17

1608 West 16th Street
Port Angeles, WA 98363
(360) 417-2551
www.clallam.net/countyfair

Evergreen State Fair August 21-September 1

14405 179th Avenue SE
Monroe, WA 98272
(360) 805-6700
www.evergreenfair.org

Island County Fair August 14-17

819 Camano Avenue
Langley, WA 98260
(360) 221-4677
www.islandcountyfair.com

Jefferson County Fair August 8-10

Jefferson County Fairgrounds
Pt. Townsend, WA
(360) 385-1013
www.jeffcofairgrounds.com

King County Fair July 18-20

45224 284th Avenue SE
Enumclaw, WA 98022
(206) 296-8888
www.metrokc.gov/parks/fair

Kitsap County Fair & Stampede August 20-24

1200 NW Fairgrounds Road
Bremerton, WA 98311
(360) 337-5350
www.kitsapgov.com

Mason County Fair July 25-27

751 Fairgrounds Road
Shelton, WA 98584
(360) 427-7789
www.co.mason.wa.us/fairgrounds

Northwest Washington Fair

August 11-16

1775 Front Street
Lynden, WA 98264
(360) 354-4111
www.nwwafair.com

Pierce County Fair

August 7-10

Frontier Park at 21800 Meridian East
Graham, WA 98338
(253) 847-4754
www.piercecountyfair.com

The Puyallup Fair

September 5-21

Little Puyallup Spring Fair

April 17-20

9th Avenue SW & Meridian
Puyallup, WA 98371
(253) 845-1771
www.thefair.com

San Juan County Fair

August 13-16

846 Argyle Avenue
Friday Harbor, WA 98250
(360) 378-4310
www.sanjuancountyfair.org

Skagit County Fair

August 6-9

Hazel & Virginia Streets
Mt. Vernon, WA 98273
(360) 336-9453
www.skagitcounty.net

Thurston County Fair

July 30-Aug. 3

3054 Carpenter Road SE
Olympia, WA 98503
(360) 786-5453
www.co.thurston.wa.us/fair

Want to Help

Puget Sound Fresh?

Puget Sound Fresh participates in community events and activities throughout the year to help share information on local farm products with consumers throughout the region.

If you'd like to volunteer to help staff our booth, please email: pugetsoundfresh@aol.com



Osborne Seed CO. LLC

Offering Northwest growers the finest vegetable and flower seed.

We offer untreated and organic seed.

Let us serve you!

2428 Old Hwy 99 S.
Mount Vernon, WA 98273

www.osborneseed.com

360-424-7333
800-845-9113

Save The Date!

Every year there are many ways to celebrate local agriculture throughout the season.

Choose from the U-pick farms in this Guide or one of the many on-farm and community activities in the region.

So – plan now for a day or a weekend of fun. Visit a farm, farmers market or fair. There's something for everyone!

April 1-30	Skagit Valley Tulip Festival
April 14–22	Puyallup Daffodil Festival
June 14-17	Marysville Strawberry Festival
July 20-22	Sequim Lavender Festival
July 25–26	Enumclaw Fair/Farmers Market
Aug. 3–9	Farmers Market Week
Sept. 6	Seattle Tilth Harvest Fair
October 4–5	Skagit Valley Farm Tour
October 6	Harvest Celebrations –Visit a Puget Sound Fresh farm
October	Snomish Festival of Pumpkins



FRESH BREEZE ORGANIC DAIRY



Fresh Breeze Organic Dairy is one of the little guys, providing the community with local, quality, certified organic milk. A fifth generation Lynden dairy family, we're **certified organic from crops to cow to carton**. As the first in the state to process vat pasteurized organic products, we're leading the way to better health for you and our land.

For information on retailers, visit www.freshbreezeorganic.com.
Or visit www.spud.com for home delivery.

eat. live. be happy.

www.spud.com

spud!
www.spud.com

local & organic delivery



Bill Pace Fruit & Produce

Open April 15th to October 31st
The One-Stop Shop for Local Produce!

Local Specials

April - Asparagus

Late May - Strawberries & Cherries

June - Raspberries, Marionberries, organic Blueberries (U-Pick avail.), & Strawberries

July - Raspberries, Marionberries, & organic Blueberries (U-Pick avail.)

August - Fall Raspberries, organic Blueberries (U-Pick avail.), Peaches & Nectarines

September/October - Peaches, Apples, Berries

Please see our website for complete harvest schedule and more information @

www.billpacefruitproduce.com

Bill's famous Delp Hale & Elberta Peaches will be at a special price of **\$10 per 20 LB box!** for purchase of two or more boxes (regular price is \$12.95 per box)



Come visit us at 2380 Bellevue Way SE, Bellevue

Phone: (425)467-0501

Open 9:00 a.m.-7:00 p.m. daily

Enjoy a "Green" Holiday with a
Fresh Christmas Tree

Skagit County: Schuh Farms, Sakuma Market Stand
Snohomish County: Stocker Farms
King County: Serres Farm, Fall City Farms, Trees 'n Bees
 for more listings, visit:
www.pugetsoundfresh.org



U-Pick—

Family Fun on the Farm

Spend a healthy, fun, and delicious day on a local farm this year. Many of the farms in this Guide offer U-pick crops that let you select your own fresh, delicious berries, veggies, herbs and flowers. It doesn't get any fresher than U-pick!

Look for the 🖐️ symbol in this Farm Guide, or visit:
www.pugetsoundfresh.org for more details. Always be sure to call first, to be sure the crop is ready to be picked.

Here is a list of the U-Pick farms in this Guide:

- Whatcom County:** Blue Heron Lake Farm, BelleWood Acres
- Skagit County:** Cascadian Farm, Sakuma Market Stand, Hedlin Farms, Anderson Blueberries, Rosabella's Garden Bakery, Mother Flight Farm
- Snohomish County:** Bryant Blueberry Farm & Nursery, Whitehorse Meadows Farm, Ninety Farms, Garden Treasures, Lavender Hills Farm, Dues Berry Farm, Biringer Farm, Blueberry Blossom Farm, The Farm at Swans Trail, Mountainview Blueberry Farm, Marshview Produce Market, Maltby Produce Market, Bailey Vegetables, Bob's Corn & Pumpkin Farm, Stocker Farms, Skipley Farm, Craven Farm, Bolles Organic Farm, Broers Farms
- King County:** The Root Connection, The South 47 Farm, Serres Farm, Cottage Gardens Blueberry Farm, Remlinger Farms, Two Brothers Pumpkin Patch, Harvold Farms, Fall City Farms, Bybee Nims Farms, Dahlia Barn, Bill Pace Fruit & Produce, Serena Farms, Carpinito Brothers Farm, T&M Berries, Lazy River Farm, Mosby Brothers Farm, Canter-Berry Farms, Trees 'n Bees
- Pierce County:** Spooner Farms, Duris Cucumber Farm, Linbo Blueberry Farm, Take Root Farm, Scholz Farm, Foxberry Farm, Terry's Berries
- Clallam County:** Nash's Organic Farm
- Kitsap County:** Pheasant Fields Farm



*Pumpkins,
 Corn Mazes, and Fun,
 Oh My!*

Come out to the farm in the fall for fun for the whole family. Pick your pumpkin, then decorate or carve it with your favorite design or face? Or grow your own giant pumpkin and enter the great pumpkin weigh-off.

October just wouldn't be the same without the pumpkin patches and corn mazes that invite everyone to enjoy a little old-fashioned fun on the farm. Pick a perfect pumpkin (round or a unique shape), enjoy a little fresh apple cider, try to find your way out of the maze.

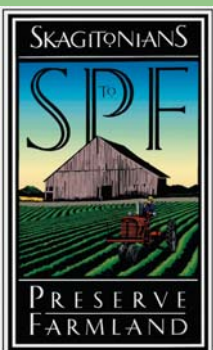
You'll find the perfect pumpkin patch or corn maze for you, your family and friends.

Farms That Have Pumpkin Patches

- Whatcom County:** BelleWood Acres
- Skagit County:** Cascadian Farm, Rosabella's Garden Bakery, Sakuma Market Stand, Hedlin Farms, Schuh Farms
- Snohomish County:** Ninety Farms, Biringer Farm, Carleton Farm Produce, The Farm at Swans Trail, Bob's Corn & Pumpkin Farm, Stocker Farms, Craven Farm
- King County:** The South 47 Farm, Serres Farm, Remlinger Farms, Two Brothers Pumpkin Patch, Fall City Farms, Serena Farms, Carpinito Brothers Farm, Mosby Brothers Farm, Country Farmers Market, V2 Farm
- Pierce County:** Spooner Farms, Scholz Farm, Terry's Berries
- Thurston County:** Lattin's Country Cider Mill & Farm
- Kitsap County:** Pheasant Fields Farm

Farms That Have Corn Mazes:

- Skagit County:** Schuh Farms, Carsten's Angus Beef (*hay maze*)
- Snohomish County:** Carleton Farm Produce, The Farm at Swans Trail, Bob's Corn & Pumpkin Farm, Stocker Farms, Craven Farm
- King County:** The South 47 Farm, Serres Farm, Remlinger Farms, Serena Farms, Carpinito Brothers Farm, Mosby Brothers Farm, Rockridge Orchards (*bamboo maze*), V2 Farm
- Pierce County:** Spooner Farms, Scholz Farm
- Thurston County:** Lattin's Country Cider Mill & Farm
- Kitsap County:** Pheasant Fields Farm



Skagitonians to Preserve Farmland serves as a voice
 for farmers & farmland
 for local, safe, community-based food systems
 for **you!**

Learn more about SPF at www.skagitonians.org
360-336-3974 414A Snoqualmie, Mount Vernon



Gingered Sugar Snap Peas

- 1 tbsp Unsalted Butter
- 1 1/2 lb Sugar Snap Peas (ends trimmed)
- 2 Garlic Cloves, Chopped
- 1 (1 inch) piece of Fresh Ginger, Peeled and Julienned
- 1 tbsp Minced Candied Ginger
- 1/3 c Toasted Slivered Almonds
- Salt and Freshly Ground Black Pepper

1. Heat the butter in a large sauté pan until melted and bubbling.
2. Add the peas and sauté for 3 minutes. Add the garlic and fresh ginger, and sauté for 1 minute. Add the candied ginger and almonds and sauté just until the peas are crisp-tender, about 1 minute.
3. Season to taste with salt and pepper. Serve warm.

From Left Foot Organics, Olympia



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Create your account in minutes, and save \$15 on your first order!

Visit PioneerOrganics.com or call 1.877.632.3424

OFFER CODE: PSF FARM GUIDE

10TH ANNIVERSARY!

SKAGIT VALLEY FARM TOUR

A festival of family farms

Save the Date! **OCTOBER 4 & 5**

www.farmtour.com

Nursery & Organic Farm

Gift Shop	CSA U-pick	Florist
Pottery	Farmstand	Native Plants
Soils & Mulches	Natural Foods	Annuals
Shrubs	Trees	Custom Baskets

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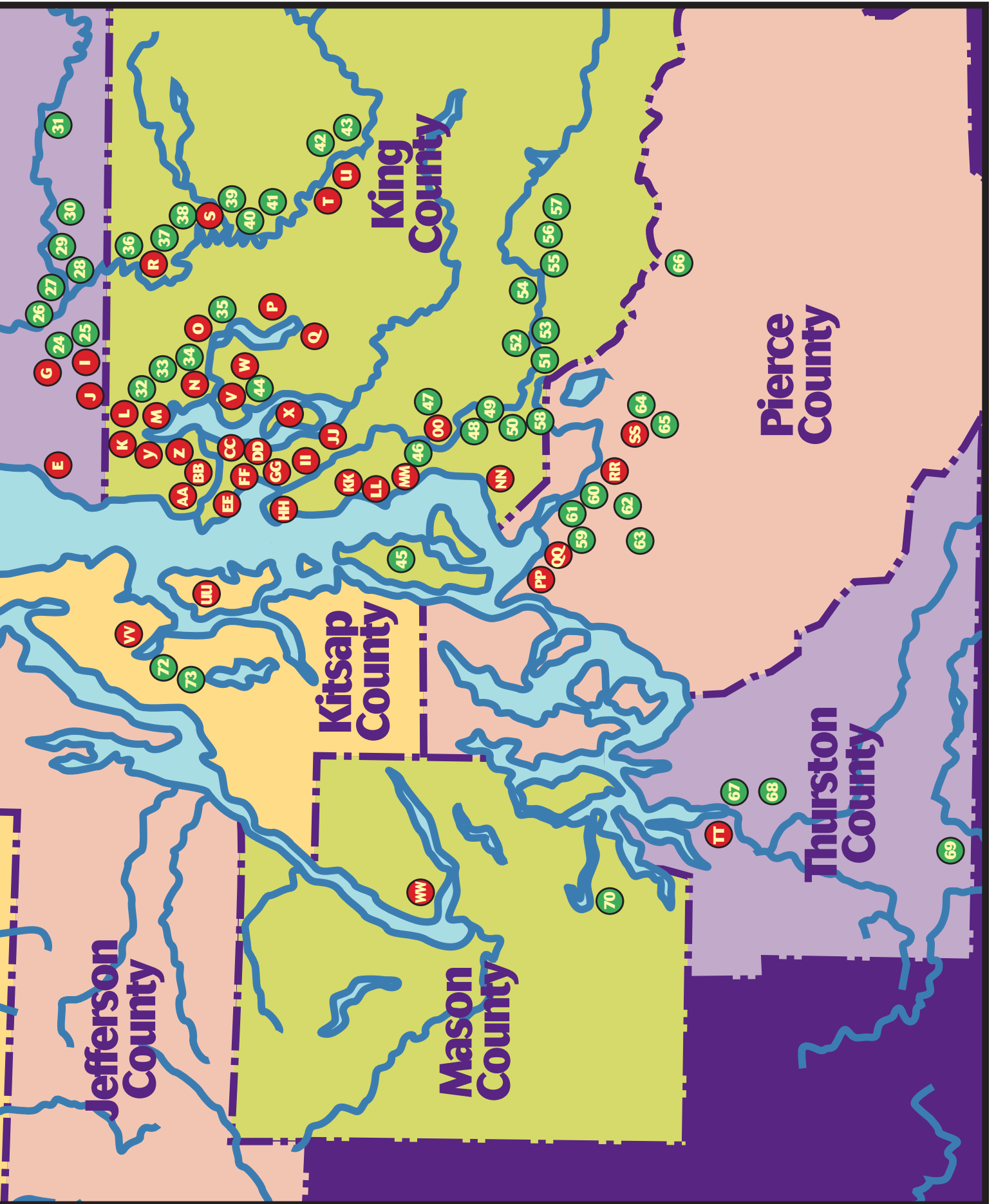
**I-5 exit 208
1/2 mile east**

Garden Treasures
QUALITY VALUE SELECTION

Island Crossing

arlingtongardentreasures.com





Farms of Whatcom, Skagit, Island & San Juan Counties

1 BelleWood Acres



Dorie & John Belisle
(360) 398-9187
doriebelisle@yahoo.com
www.bellewoodapples.com
231 Ten Mile Rd, Lynden
Open daily, Sept to Dec, 10am—6pm

BelleWood Acres is the Northwest Honeycrisp headquarters and home to 24,000 Honeycrisp, Jonagold, Gravenstein, Sansa, Tsugaru and Orin apple trees. Please tour our picturesque orchards, framed by Mt. Baker, on foot or in the riding comfort of a golf cart (you drive). Our farm store offers local gourmet jellies, apple chips, honey, lavender & home ground peanut butters. We also have Fall, Halloween, Thanksgiving & Christmas decorations, plus gifts for all seasons. We are FOOD ALLIANCE and SALMON-SAFE CERTIFIED. Come visit a working farm. Learn how we grow, pack and process our fruit, and make our Honeycrisp & Jonagold blend ciders. Taste the difference freshness makes. *Take I-5 to Bellingham, exit 256 (SR 539, Meridian St., to Lynden), head north to Lynden. Drive 6 miles north to Ten Mile Road. Turn right. You will see the barn with 'apples' on the roof, 1/4 mile on the right.*

2 Blue Heron Lake Farm



Jose Ramirez
(360) 966-2036
2136 E. Hemmi Road, Bellingham
Open early July to Aug. 15

Delicious, healthy U-pick organic strawberries, blueberries and raspberries. Come for a day in the field and take home some wonderful, healthy berries for you and your family. *From north or south, take I-5 to Hwy 542 East. Turn left (north) on Everson-Goshen Rd., then right on E. Hemmi Road.*

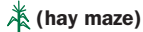
3 Cascadian Farm



Jim & Harlyn Meyer
(360) 853-8173
jim.meyer@smallplanetfoods.com
55749 SR 20 (North Cascades Hwy), Rockport
Open Daily 8am—8pm in summer, May 1—Oct. 31; shorter hours spring & fall
CERTIFIED ORGANIC since 1972, our 27-acre berry farm on the Skagit River features our

fresh-picked strawberries (June), raspberries (July), & blueberries (July-Aug.) Pumpkin Patch and Hardy Kiwis in October. Frozen berries all year. Our famous homemade organic ice cream, picnic area, flowers and self-guided tour make it well worth the drive. We also serve organic shakes, shortcake, snacks and espresso, and our jams, pickles and salsas. Call for U-Pick availability. Join us for the Festival of Family Farms the first weekend in October. *Take North Cascades Hwy (SR 20) east off of I-5 at Burlington. Our farm is 3 miles east of Rockport/Hwy 530.*

4 Carstens Angus Beef



Frances Carstens
(360) 826-4167
jfcarstens@excite.com
8205 Lena Lane, Concrete
Open by Appointment—Call to arrange

Carstens Angus Beef Ranch offers All Natural Angus Beef by the quarter, half or whole. Home-raised on pasture, natural grain finished for maximum tenderness and flavor. Absolutely hormone and antibiotic free. All animals are born here from our registered Angus cow herd and raised in a quiet and humane stress-free environment. They are given free range on our 175 acre ranch nestled in the foothills of the North Cascades. Carstens Angus Beef has been specifically selected and raised to provide an exceptionally high quality and safe product. Have fun in our hay maze, too. Please call (360) 826-4167 to reserve your beef. *Take exit 230 off I-5, go east on Hwy 20/N. Cascades Hwy 20 miles east of Sedro Woolley is milepost 84. Go right on Cape Horn Rd. NE, then go 3/4 mile to Lena Lane. Go left to end.*

5 Skagit River Ranch



George & Eiko Vojkovich
(360) 856-0722
eiko@cnw.com
www.skagitriver ranch.com
28778 Utopia Rd, Sedro Woolley
Open Saturdays 10am—6pm Year-round

Located 1.5 hours north of Seattle, a family farm in Skagit Valley. Responsibly, sustainably, humanely produced organic meats and eggs. Our beef, pork, chicken & eggs are available at selected stores and farmers markets. Please check our Website for details: www.skagitriver ranch.com "We would never be as careless choosing

an auto mechanic as we are about who grows our food." Michael Pollan. *From I-5, take Hwy 20 East toward Lyman. Turn Right on Hoehn Rd. (right after mile marker 70). Turn left on Utopia Rd. (dead end). 2nd driveway on right.*

6 Anderson Blueberries



Krista Anderson
(360) 766-6173
andersonblueberries@comcast.net
15628 Bow Hill Rd, Bow
Open Monday—Friday, 9am—5pm; Sat. in Season
Mid-July into August 9am-3pm

Over 60 years of family-grown quality blueberries located in the scenic Samish Flats. Fresh, delicious We-pick and U-pick blueberries. Bring your family and enjoy picking on our small family-owned farm. Call about our 5 lb. freezer-ready berries. We are open, depending on weather, from mid-July into August. *From I-5, take exit 236, head west approx. 3 miles. Located on the left side.*

7 Rosabella's Garden Bakery



Rose or Alan Merritt
(360) 766-6360
rmerritt@wavecable.com
www.rosabellasgarden.com
8933 Farm to Market Road, Bow
Open Monday—Saturday, 8am—6pm, Year-round

Surrounded by gardens & orchards, Rosabella's vintage country store was built in 2005 to help sustain our farmland & farm lifestyle. A beautiful country red barn houses a scratch bakery, café, cider/wine bar & a vintage gift shop. Come to experience our famous 5-lb. apple pie, apple cider donuts & other homemade apple pastries. Enjoy U-pick Jonagold apples in October. Come celebrate country ambiance at this delightful destination! *From I-5, take exit 231, and head NW on Chuckanut Drive for 3 miles. Left on Allen West Rd. for 3 miles. Right on Farm to Market Rd. See Rosabella's on immediate right at corner.*



Look for this logo to find San Juan County grown food, fibers, and islands businesses that source San Juan Islands agricultural products.

Visit www.sjcarc.org/certified.asp

Farms of Whatcom, Skagit, Island & San Juan Counties

8 Sakuma Market Stand

Tami Sakuma
(360) 757-8004
tamis@sakumabros.com
www.sakumamarketstand.com
17790 Cook Road, Burlington
Open May 20—Oct, Mon—Sat, 8am—7pm
Sundays/Holidays, 10am—6pm

Sakuma Market Stand has a wide variety of our own field-grown fruits and vegetables, flowers, Honeycrisp apples & plums. Enjoy strawberries from mid-May to mid-October, alongside raspberries, blueberries, blackberries, boysen- and tayberries. Pre-picked and pick-your-own available all summer! Plus jams & syrups made from only our own fruits, garden supplies, berry plants and gifts. Take a walking tour or wagon ride through our fields and view tea plants, learn our history and enjoy a home-made milkshake, berry sundae or strawberry shortcake from our Ice Cream House. Come spend the day with us. We're a commercial berry farm providing a retail experience for our family and friends. We look forward to seeing you. *From I-5, northbound, take exit 232 (Cook Rd.), head west 1 mile. We are located on the left side of the road. Look for our sign!*

9 Hedlin Farms

(farmers mkts)

David Hedlin & Serena Campbell
(360) 466-3977
hedlin@hedlinfarms.com
12275 Valley Rd, Mt. Vernon
Open April—October 31st, 10am—6pm,
7 days a week

The Hedlin family farm is a third generation Skagit Valley farm and is presently run by Dave Hedlin and Serena Campbell. We produce both conventional and certified organic crops and are Food Alliance and Salmon Safe certified. We grow 400 acres of crops including vegetable seed, pickling cukes, wheat, pumpkins and hay. Our greenhouses produce standard and certified organic transplants, beefsteak and heirloom tomatoes, peppers and basil. The farm also produces a wide variety of vegetables, herbs, fruits and flowers in our market garden which supplies our fruit stand, CSA program,

farmers market sales and several local restaurants. Our fruitstand is located at the entrance to LaComer (intersection of LaComer-Whitney and Chilberg Roads) immediately adjacent to the Pioneer Monument.

10 Schuh Farms

Susan Schuh
Mt. Vernon: (360) 424-6982
15565 SR 536
Stanwood: (360) 629-6455
9828 SR 532
Open Daily 9am—6pm, April 1—Dec. 22

Schuh Farms has been providing self-grown fresh berries and produce direct to consumers since 1973. We now bring tree fruit from Eastern Washington. Seasonal gifts & decorations are available. With Fall comes great family fun with pumpkins, fall produce and decorations, hayrides, corn maze, farm animals & the famous John Deere Barrel Train. Luscious treats from the Coffee & Ice Cream House are popular. New this year is our Potato & Corn Roaster. 40 acres of pumpkins, including the Giants, and corn. Noble, Douglas and Grand Fir Christmas trees, along with ornaments and wreaths, bring our season to a close. Don't forget our Stanwood Produce Stand, stocked daily with our fresh fruit and vegetables. *To Mt. Vernon stand: take exit 226 off I-5 northbound. Turn left under freeway, cross railroad tracks to stop light. Turn right*

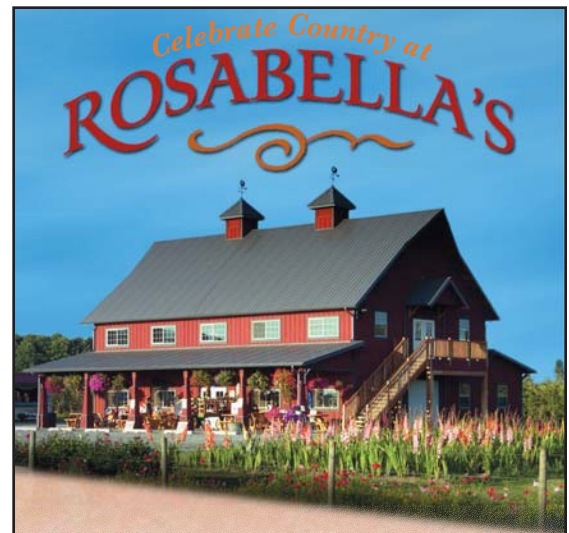
and follow road under viaduct to next light. Go straight across river, onto Hwy 536, stay straight about 4 miles to farm. To Stanwood stands: Take Stanwood/Camano Island exit off I-5, head west on Hwy 532 for 5 miles. Stand is on left in red building.

11 Mother Flight Farm

Glen or Charlotte Johnson
(360) 661-6099
Johnson@ncia.com
www.motherflightfarm.com
20482 Skagit City Rd, Mt. Vernon
Open Thurs—Monday, 10am—7pm,
April through Oct. 29

Visit Mother Flight Farm and stand on Skagit River Delta. Organic vegetables and fruit grown here, and other products available this summer. The taste you will come back for! Nature walks and picnic areas. View wildlife areas and sustainable production agriculture co-existing in harmony. Come for the 3rd annual Farm Party, Aug 2, 10am-8pm. Everyone welcome. *Mother Flight Farm is easily found, 1 hour north of Seattle along the famous Skagit River, just 1 mile from I-5. Take exit 221, go west taking next right onto Fir Island Rd. Pass through small town of Conway and over bridge. Take right at bottom of bridge onto Skagit City Rd. 1/2 mile ahead, watch for signs, then pull into farm stand on left.*

- Certified Organic
- Farms that are Salmon Safe (see p. 5)
- CSA
- Farms that offer U-Pick
- Corn Maze
- Pumpkin Patch
- Christmas Trees
- Credit/Debit Cards accepted
- Food Stamps accepted
- Farms
- Farmers Markets



Garden **Fabulous Lunches**
Bakery **& Pastries**
Gift & Wine Shop **Fresh Cider / Hard Cider**
5-lb Apple Pie **Fresh Apples in Fall**
Apple Cider Donuts **Custom Gift Baskets**

Open Mon. – Sat. 8 – 6
rmerritt@wavecable.com

360.766.6360
 3 miles south of Edison
 8933 Farm to Market Rd., Bow, WA

Visit
CASCADIAN FARM
 Enjoy our
Organic Berries in...
Homemade Ice Cream, Shakes, Shortcake & More
 Organic - Espresso • Snacks • Jams • Pickles • Salsas
ORGANIC BERRIES Fresh in Summer ~
 U-pick ~ We Pick Frozen all Year!
 Picnic Tables • Self-Guided Tour • Pumpkin Patch
 North Cascades Highway 20 (360) 853-8173
 3 mi. East of Rockport
~Well Worth the Drive!~ **Open Daily May-Oct.**

Farms & Farmers Markets of Snohomish County

A Garden Faire

Joy Song Nelson
(425) 652-5708
joy@gardenfaire.com
www.gardenfaire.com
**At Bonnie Cole Youth Hall,
 Stanwood-Camano Fairgrounds**
ONE DAY ONLY:
First Saturday in April every year
10am—5pm

The longest-running Garden-Art festival in Snohomish County! All wares are from the Pacific Northwest and now include carefully selected Outdoor Living Products from Washington companies. Specialty Nurseries with newest plants. Skilled artisans with unique originals and delicious gourmet treats and eats. Surprises galore! FREE admission, FREE Gardening Workshops. Hot soup/home-baked bread lunch. Live music by Amy Hindman, three market basket drawings! This is both an indoor and outdoor event, open rain or shine. *From I-5, take exit 212, follow signs or see map at www.gardenfaire.com, or call (360) 652-5708.*

12 Garden Treasures

Mark Lovejoy
(360) 435-9274
puravita99@yahoo.com
www.arlingtongardentreasures.com
3328 SR 530, Arlington
Open 10am—6pm Daily

Garden Treasures is a certified organic farm beautifully located in the Stillaguamish River Valley in Island Crossing. Our historical farm stand has up to 50 varieties of pre-picked fresh seasonal vegetables and fruit picked from our fields behind the original red cedar barn. The fertile fields produce mix greens, tender canning cukes and beans, spinach, beets, sweet carrots, and greenhouse-grown field ripened organic tomatoes and fresh herbs. Plus certified organic flower and basket arrangements from our own cut flower garden. Our small farm has trails of wood chips meandering through an old river channel so a U-pick outing is safe and very clean anytime of the year. Farm Pickup CSA and Washington Tilth member. *Take I-5 to exit 208, go east for 1/2 mile. Look for our big red barn.*

13 Ninety Farms

Linda Neunzig
(360) 435-9304
ninetyfarms@aol.com
www.ninetyfarms.com
22912 67th Ave. NE, Arlington
Open by appointment only

Ninety Farms is a family owned & run farm located in Arlington. We are Certified Salmon Safe and use natural growing methods. On the farm, we sell grass-fed, hormone and antibiotic-free beef and lamb. Farm tours for schools, daycares, senior centers and culinary schools by appointment. Come see the Katahdin lambs! Produce and meats available in local restaurants. See Website for locations. See Washington's only living hamburger. Fall Festival in October with U-pick pumpkins and

more. *From I-5, take exit 208. Go east on Hwy 530 into Arlington. Go left on Hwy 9 (north), turn left on Schloman Rd. We are the big farm on the left.*

14 Bryant Blueberry Farm & Nursery

Jamie & Leslie Flint
(360) 474-8424
leslie@bryantblueberries.com
Business Mgr.
jamie@bryantblueberries.com
Cultivator & Plants
www.bryantblueberries.com
5628 Grandview Road, Arlington
Open Tues, Thurs, Sat. & Sun. 8am—4pm
Approx. July 5—late August

Blueberries: U-pick or We-pick. Flavorful, plump berries are grown using sustainable, ecologically sound practices. Orders welcome. Call us or visit our Website for regular updates on availability. Drive to the country and spend the day! Just 50 miles north of Seattle. Pick large sweet blueberries from our carefully pruned bushes.

Kids will love our playground, or feeding our goats and ducks. Pack a lunch and relax in our shaded picnic area, among a garden of blueberry plants. Berry plants for sale now. Many blueberry varieties; Evergreen Huckleberry & Stevens Cranberry. Plants also for sale through mail order via our Website. Plenty of parking; wheelchair accessible. Large groups welcome; self guided tour for kids! Picking buckets and boxes provided. *From I-5 take exit 208 Arlington/Darrington. Turn east off exit onto Hwy 530. Turn left on Hwy 9 (north). Follow for approx. 3 miles. Turn right onto Grandview Road. Drive 1/4 mile, turn right at driveway.*

15 Whitehorse Meadows Farm

Valerie Wall
(206) 436-1951
Valerie.wall@whitehorsemeadowsfarm.com
www.whitehorsemeadowsfarm.com
38302 SR 530 NE, Arlington
Open Mid-July—Labor Day
Open Daily, 10am—4pm

We are a family-owned Certified Organic blueberry farm located on SR 530 NE, 25 minutes east of Arlington, in the meadows at the foot of Whitehorse Glacier. We have U-pick and we-pick Spartans, Rubels, and Jerseys. Fresh fruit is available mid-July through early September with frozen fruit sold year round, as available from the fruit stand or farm. Our roadside fruit stand opens early summer for organic mulch, plant stock, honey from our fields and farm logo t-shirts. PLEASE CALL BEFORE COMING OR CHECK OUR WEBSITE for updated information: hours of U-pick operation depend on crop availability and weather. Check our Website for farmers market locations, too! *Take I-5 north to exit 208 (north of Marysville). Turn right (east) on Hwy 530 through Arlington, east. We are 1/2 mile east of milepost 43 on the right (south side). Go to Website and use Yahoo "show me the way" or print "Day's Adventure" map.*

B NEW! Arlington Farmers Market

Mark Lovejoy
(360) 435-9272
puravita99@yahoo.com
Saturdays June—October, 9am—3pm

The new Arlington Farmers Market opens June-October in recently renovated Legion Park! Come every Saturday and enjoy the newest market in Snohomish County. Our comfortable astrosphere with free parking and music make this market a true gem of the Stillaguamish River Valley. The Saturday market features farm produce, cut flowers, honey, jams, food booths and fresh breads from Washington. This centralized market is a great way to enjoy the recent renovations of historic downtown Arlington and get to know your neighbors! Vendors Wanted. *From I-5 take exit 208 and go east on SR 530 to Historic Arlington. Go straight at the intersection of Hwy 9 and SR 530. Go straight thru the round-a-bout and turn right on Olympic Ave. (Main Street.) The Market is in Legion Park, located next to the Arlington City Hall.*

16 Lavender Hills Farm

Carol & Mike McCrorie
(360) 651-2086
lavender4@earthlink.net
www.lavenderhillsfarm.com
7508 108th St. NE, Marysville
Open April—Aug. Thurs.—Sun. 10am-5pm

Lavender Hills Farm, located in the farmlands of Snohomish County, is a recognized Centennial Farm with continuous family ownership since 1887. We offer potted lavender, fresh U-cut lavender, cut flowers, dried lavender and bulk lavender. In the gift shop, we sell many lavender items as well as local arts and crafts items. Our lavender festival is Sat., July 12, parking \$1.00 per carload. *From I-5, exit 200 (88th Street), head east, turn left on 67th Ave. NE, turn right on 108th St. NE, first farm on right.*



- Certified Organic
- Farms that are Salmon Safe (see p. 5)
- CSA
- Farms that offer U-Pick
- Corn Maze
- Pumpkin Patch
- Christmas Trees
- Credit/Debit Cards accepted
- Food Stamps accepted
- Farms
- Farmers Markets

Farms & Farmers Markets of Snohomish County

17 Dues Berry Farm

Marge Due
(360) 659-3875
mdue659@aol.com
www.duesberryfarm.com
4604 152nd St. NE, Marysville
Open Approx. Early June—Early July
Strawberry Season Only
Weekdays, 8am—6pm
Weekends, 9am—4pm

Our farm is fresh picked or U-pick strawberries during strawberry season, usually mid-June to mid-July. We grow using ecologically sound practices. Always call farm before coming to ensure availability. For weather reasons, we might not have berries that day. We have a yard stand on 152nd St. NE in Marysville and Highway stands along Smokey Point Blvd. We have quality strawberries fresh picked daily until season is over. Any day-old strawberries will be sold at a discount. Call 360-659-3875 for updates on strawberry season and availability for each day. Senior Citizen discounts, too. *Five miles north of Marysville off Smokey Pt. Blvd. Turning east on 152nd St. NE, farm is about 1/4 mile down 152nd St. Take 116th St. exit off freeway. Keep right until you come to Smokey Pt. Blvd or State St. Turn north. Watch for signs. Call farm for any additional directions needed.*

18 Biringner Farm

Mike and Dianna Biringner
(425) 259-0255, Call for Updates
www.biringnerfarm.com
2 Locations: #1—Off Hwy 529, between Everett & Marysville
#2—Off Hwy 530 near Arlington
Seasonal Hours, June, July & October
Call for hours/details

Pampered Customers...over 60 years! Trolley rides to fields - pluck choice fruit right from the vines, U-pick OR We-pick for you! Get a slice of the farm. Relax and enjoy our Spencer Island country farm and/or try our new farm location near Arlington. Mid-June—Mid-July: Strawberries & Tayberries; Fresh sliced & sugared strawberries ready-to-eat and freeze. Retail and wholesale (strawberries)

End of June—End of July: Raspberries. Retail & wholesale; June & July Only: Weekday fun and educational self-guided tours by Appt.

Oct. "No Frills" U-pick Pumpkin Patch only (No corn maze); Plus: June/July - Honey, farm animals & Goat Climb, picnic area, light concessions, Playland - \$1/person. Find our products at our Farm & Satellite Stands, grocers and via the Internet. *Directions: #1—From I-5 northbound: Take Everett exit 195, left on E. Marine View Dr., go 1-1/2 miles, left on Hwy 529 Marysville, continue north over Big Bridge, right at 37th Ave. NE, exit to far gate. From I-5 southbound: exit 198, down-grade, Right turn immediately past first bridge (before bark pile). Stay right to farm gate.*

To #2: exit 208, right on Hwy 530, Arlington, go 2.4 miles, left on 69th Ave. NE.

19 Everett Farmers Market

Tone & Inger Hutton
(425) 258-3356
www.everettfarmersmarket.com
Port Gardner Landing,
on West Marine View Drive,
3 blocks north of the Navy Base, Everett
Sundays 11am—4pm, June 1—Sept. 28

This bustling open air Farmers Market on the waterfront just north of downtown Everett offers you the best in homegrown fruits, vegetables, organic produce, herbs and flowers. Food products are offered such as honey, baked goods, jams and sauces, too. You will also find art, crafts and jewelry for yourself, your home and your yard. You'll find a delightful shopping experience that the whole family will enjoy. Visit the market for your picnic treats or eat right here in our shaded eating area. The Everett Farmers Market is open every Sunday, 11am to 4pm, June 1 through Sept. 28. *West Marine View Drive, 3 blocks north of the Navy Base.*

19 Carleton Farm Produce

Reid & Mary Carleton
(425) 334-2297
thefarmer@comcast.net
www.carletonfarm.com
830 Sunnyside Blvd. SE, Everett
Open Daily May 1—Oct. 31, 10am—7pm

We are a family farm raising fresh vegetables, plus a good supply of Washington fruit available. Fall fun with pumpkin patch for all. Home of the famous Pumpkin Cannon. Come see us. *From I-5, take Everett exit 194 east, then to 204 Lake Stevens. Take first left off 204 on to Sunnyside. Go 1 mile, farm is on left.*

19 Edmonds Museum Summer Market

Margaret Wilcox
(425) 774-0900
mandmwil@verizon.net
www.historicedmonds.org
On 5th & Bell, in downtown Edmonds
Saturdays May 3—Oct. 4, 9am—3pm

This lively Saturday Farmer's Market features the finest from Snohomish County farm country. Look for certified organic fruit, vegetables, berries, cage-free eggs, nursery stock, honey, meat goods, and beautiful cut flowers. Also look for one-of-a-kind crafts from local artisans, as well as fantastic baked goods, prepared and processed foods. After the market, stroll the waterfront and enjoy fine dining at a local restaurant or stop by some of Edmonds' boutiques, wine and antique stores, or coffee shops. *Market is located on 5th Street between Main and Bell; and on Bell Street between 5th & 6th in Downtown Edmonds.*

19 Mukilteo Farmers Market

Cherri Paul
(425) 513-2424
mukilteofarmersmarket@comcast.net
www.mukilteofarmersmarket.net
304 Lincoln, Mukilteo
Wednesdays 3—7pm, June 4—Sept. 24

Our market serves as an important community gathering place, where people can interact with the growers and producers of their food. Weekly musicians liven the atmosphere. Located on a grassy field overlooking Puget Sound, next to Rose Hill Community Center in Old Town Mukilteo. Plenty of parking. *Go north on the Mukilteo Speedway. Before the ferry, take a right on 5th Street, left on Lincoln Street. Parking is next to the community center.*

19 Snohomish Farmers Market

Karen Erickson
(360) 862-9087
snohomishfarmersmarket@gmail.com
1st & Cedar
in Historic Downtown Snohomish
Thursdays 3—8pm, May 1—Sept. 25

This lively Thursday Farmers Market features the finest from Snohomish County Farm Country. Look for certified organic fruit, vegetables and berries. Cage-free eggs, nursery stock, honey, baked goods and cut flowers. Also look for one-of-a-kind crafts from local artisans. After the Market, stroll through the Antique District, enjoy fine dining, a walk along the Riverfront Trail or a cold brew at the local alehouse. *We are located off First Street, 2 blocks east of downtown on Cedar, across from the old Carnegie Library.*

20 Blueberry Blossom Farm

Dave & Sandy Baer
(360) 568-4713
beekeeperbaer@aol.com
8628 Fobes Road, Snohomish
Open early July—August
Monday—Sat, 9am—dusk;
Sunday Noon—dusk

U-pick blueberries. Large, sweet, hybrid varieties. U-pick price \$1.25 per pound. Picking buckets and boxes provided. Come enjoy the feel of the country while you pick your blueberries. A great way for the family to spend the day. Located a little North of city of Snohomish, just off Bickford Avenue, on Fobes Road. There is a now a new stoplight at the intersection of Bickford Ave/Fobes. Rd. *From I-5 in Everett, take Hwy 2/Wenatchee exit; then take Snohomish/Bickford Ave. exit; go just past Bickford Ford Motors; turn right onto Fobes Road; go about 600 feet; turn left at "Blueberry Blossom Farm" sign. From Hwy 9 going north or south, turn West on 56th St. SE (you'll see a Texaco Station & King Charlie's Hamburger Stand on the East side of Hwy 9); follow to Bickford Ave.; go straight across to Fobes Rd; go about 600 feet; turn left at "Blueberry Blossom Farm" sign.*



Farms & Farmers Markets of Snohomish County

21 The Farm at Swans Trail



Ben & Carol Krause
(425) 334-4124
thefarm1@gte.net
www.thefarm1.com
7301 Rivershore Rd, Snohomish
Open September & October
Daily 9am—5pm

The Farm at Swans Trail, located along the Snohomish River, provides numerous activities and opportunities for family fun, corporate picnics, weddings and private events. Sweet corn, pumpkins, U-pick flowers, on-farm bakery, wagon rides, petting farm, play area, old barn maze makes for a great day out. Come spend the day with us this fall. From I-5, take exit 194 to Hwy 2 (Trestle). Take the Ebey Island/Homeacres Rd. exit off the trestle and follow the signs to "The Farm." From Hwy 9 (north or south) take the Snohomish exit and turn west onto Riverview Rd. Follow signs approx. 3.5 miles to The Farm.

22 Skipley Farm

CSA
Gil Schieber
(206) 679-6576

skipleyfarm@yahoo.com
www.borealislandscape.com
7228 Skipley Road, Snohomish
Open Weekends,
May—October, 10am—6pm
Call ahead if possible.

Skipley Farm is a new farm offering nursery stock and vegetables. A developing farm of berries and tree fruit, the nursery is stocked with assorted fruiting plants & perennials. CSA applications welcome—on farm only. Take I-5 to Hwy 2 East, exit at Bickford Ave., bear right at 83rd, right at 52nd (Skipley Road). Known as "Fobes Hill", we are 3 miles NW of Snohomish town center.

23 Stocker Farms



Keith & Janet Stocker
(360) 568-7391
www.stockerfarms.com
10622 Airport Way, Snohomish
Opens early June (when we start harvesting strawberries) and closes mid-December with Christmas trees. Open Mon—Sat, 9am—7pm; Sunday 10:30am—6pm

Stocker Farms has been growing local produce in Snohomish for four generations. We grow and harvest the best berries and vegetables for fresh eating, freezing and canning. We also carry the best tree fruits from our farmer friends in Eastern WA. We also have honey, jams, U-pick flowers, U-pick pumpkins and Christmas trees. We really knock ourselves out at the end of the growing season with our pumpkin patches, corn maze and pumpkin festival for your fall entertainment. We are located 1 mile south of Snohomish on Airport Way, adjacent to Hwy 9.

24 Mountainview Blueberry Farm

(New owner & contact information)
(360) 668-3391
www.mountainviewblueberryfarm.com
7617 E. Lowell-Larimer Rd, Snohomish
July—late August/early Sept.
Open Tues—Fri, 8am—7pm;
Sat & Sunday, 8am—5pm
Closed Monday. Check Website for updates and picking conditions

U-pick blueberries. 9 acres of several wonderful and delicious blueberry varieties. Blueberry season starts in July and ends late August or early September, depending on weather and crop availability. Check our Website for daily updates on blueberry varieties and for picking conditions—occasionally closed due to weather. Farm is located 2 miles south of Snohomish and 1 mile west of Hwy 9 on E. Lowell-Larimer Rd. Farm is on right/north side of road. From I-5, take exit 186 and drive east on 128th St., 128th changes to 132nd and then changes to Cathcart Way. Cathcart Way ends at Hwy 9 where you will turn left/north onto Hwy 9, then left again at the very next light onto E. Lowell-Larimer Rd. Farm is 1 mile on right/north side of road.

G Marshland Produce Market

Marijke Postema
(360) 563-9405
www.flowerworldusa.com
8102 Marsh Road, Snohomish
May 1—Oct. 30, Mon—Sat, 11am—6pm;
Sundays, 11am—5pm

Most vegetables and fruit we sell are grown by us in our production greenhouses and in our fields at the Maltby and Marshland locations. Stocked daily—you cannot get it any fresher! This includes lettuce, tomatoes, cucumbers, peppers, broccoli, green beans, spinach, potatoes, radishes, carrots and other vegetables. We are famous for our freshly prepared salad mixes! In season we produce fresh strawberries, blueberries and raspberries. This year we will harvest lots of varieties of apples grown at our Marshland Orchards. In fall we have gourds and pumpkins. We carry a full line of culinary and medicinal herbs. Fresh eggs and freshly baked bread daily! Go south or north on Hwy 9 to approximately 1 mile south of Snohomish. At traffic light in valley (west of Harvey Airport) go west on Marsh Road, go about one mile and look for the bright red barn on left.

- Certified Organic
- Farms that are Salmon Safe (see p. 5)
- CSA
- Farms that offer U-Pick
- Corn Maze
- Pumpkin Patch
- Christmas Trees
- Credit/Debit Cards accepted
- Food Stamps accepted
- Farms
- Farmers Markets

H Maltby Produce Market

Marijke Postema
(360) 668-0174
www.flowerworldusa.com
19523 Broadway, Maltby
April 15—Oct. 30, Mon—Sat, 10am—6pm;
Sundays, 10am—5pm

Most vegetables and fruit we sell are grown by us in our production greenhouses and in our fields at the Maltby and Marshland locations. Stocked daily—you cannot get it any fresher! This includes lettuce, tomatoes, cucumbers, peppers, broccoli, green beans, spinach, potatoes, radishes, carrots and other vegetables. We are famous for our freshly prepared salad mixes! In season we produce fresh strawberries, blueberries and raspberries. This year we will harvest lots of varieties of apples grown at our Marshland Orchards. In fall we have gourds and pumpkins. We carry a full line of culinary and medicinal herbs. Fresh eggs and freshly baked bread daily! From Seattle: north on I-405, east on Hwy 522 toward Monroe, left at first light (about 6 miles), immediate right at "T", straight at 3-way intersection, bear left at "Y" across RR tracks, right on 196th SE. From Everett, east on Hwy 2, south on Hwy 9 past S! nohomish to Clearview, left at light onto 180th SE, right at stop sign onto Broadway, left on 196th SE.

25 Bob's Corn & Pumpkin Farm

Bob & Sarah Ricci
(360) 668-2506
bob@bobscorn.net
www.bobscorn.net
10917 Elliott Rd., Snohomish
Open Every Day 10am—7pm,
August—October

Our country store opens in August on our Snohomish County-recognized centennial farm. This is Bob's 27th year of growing Snohomish's finest sweet corn, which begins with the first of ten varieties. Our 10-acre corn maze also opens in August and continues until Halloween. In our country store you will find an incredible variety of gourmet foods such as apple butter BBQ sauce and peach chipotle salsa. In October the pumpkin patch features free hayrides, hot foods, trike track, antique tractors, and over 20 varieties of pumpkins. Come start a tradition with us, where family memories grow! Two miles of Hwy 522 via Fales Road exit. Two miles east of Hwy 9 off 164th or Broadway. We are located at the bottom of the Cathcart Valley.



Farms & Farmers Markets of Snohomish County

26 Bailey Vegetables

 
Don Bailey
(360) 568-8826
baileycompost@verizon.net
www.baileycompost.com
12711 Springhetti Rd, Snohomish
Open Daily 8am—6pm in season
Mid-July—October

U-Pick vegetables in season. Green beans, beets, new potatoes, pickling cucumbers and corn. Bailey Compost also for sale on our 4th generation family farm. Our season runs from mid-July—October. Come visit or call for availability. Located 3 miles south of Snohomish on Springhetti Road, just east of Hwy 9.

27 Craven Farm

 
Judy and Mark Craven
(360) 568-2601
visitafarm@verizon.net
www.cravenfarm.com
13817 Short School Rd, Snohomish
Open Sept. 27—Oct. 31,
Daily 9:30am—dusk

In the summer Craven Farm hosts 2 antique shows and a quilt show and many weddings take place in our vintage silverwood barn. October is Pumpkin Patch time with nursery rhyme pumpkin scenes dotting the farm. Get lost in our 15 acre corn maze, try the pumpkin slinger or a hay ride through Pumpkin Lane. Visit the farm animals and more. We have espresso, gift shops, Harvest Market with fall produce and a snack shack. There are many photo opportunities so bring your camera. In October we have birthday rooms for rent. Visit our Website for dates and times. *From Seattle & Everett—I-5: Take exit 194, Snohomish/Wenatchee (Hwy 2). Proceed east over bridge, bear right following Hwy 2. Take the third exit marked 88th. Right into Snohomish. Left on Lincoln Ave. (First Heritage Bank is on corner). Continue on Lincoln for 2 miles to "Y" in the road and bear right on Treosti Road. Craven Farms signs will mark the last mile. From Bellevue—I-405: Take exit 23—Woodinville/Wenatchee (Hwy 522). Proceed on Hwy 522 for 11.5 miles to Monroe/W. Main Street exit. At bottom of exit, proceed into traffic circle. Go all the way around until you come to the second W. Main St. (Old Snohomish Monroe Rd.) and go under freeway overpass. Continue for 4 miles making sharp left onto Treosti Road. Craven Farm signs will mark the remaining mile.*



28 Bolles Organic Farm

 
Kelly and Judy Bolles
(360)805-1980
tualco@msn.com
17930 Tualco Loop Road, Monroe
Open every day in season till dark
Call ahead in case we are out.

We are a U-pick raspberry, strawberry, and blueberry farm, but mainly we grow raspberries. We also have a limited amount of lavender. Come and enjoy picking delicious, fresh berries that will make your mouth water. Go to Monroe, from Hwy 2 go south on Lewis Street, cross the Skykomish River Bridge and

go about a mile. Turn right onto Tualco Road. Go about 3/4 mile until you see the red Swiss Grange building. DO NOT TURN LEFT. Stay to the right and proceed west. We are the 2nd white house on the left. We are the elevated farm house. You can't miss it. See you soon!

29 Broers Farms

 
Ed or Ginnifer Broers
(360) 794-5778
18228 Tualco Road, Monroe
Open Daily 9am—6pm, June—August

Our 60-acre 4th generation family-owned and operated berry farm has been certified organic since 1989 and is easy to find just south of Monroe. Our luscious strawberries, raspberries, thornless blackberries, Marionberries and blueberries are available hand-picked daily or bring the whole family and enjoy a fun, relaxing day of picking them yourself. We are open 7 days a week, 9am—6pm, June through August, depending on harvest conditions. *From Monroe, take Hwy 203 south toward Duwall. Turn right 1 mile past Skykomish River onto Tualco Road. Farm is 1/2 mile on the right.*

30 Willie Green's Organic Farm

 
Jeff Miller
(425) 485-4128
info@williegreens.org
www.williegreens.org
19501 Tualco Rd, Monroe
Hours vary by season;
Please call to confirm

Twenty-two years ago, Jeff Miller stepped away from a successful career as a chef to try his hand at growing his favorite organic greens. Today Willie Green's is a bustling family farm of over 50 acres on 3 parcels of land. While we specialize in our delicious organic greens, we grow a variety of fruits and vegetables for farmers markets, CSAs, restaurants & wholesale customers. Check our Website for market schedules and locations. CERTIFIED ORGANIC. *Heading eastbound on Hwy 2, turn right on Lewis St., go over the Lewis St. bridge, take a right on Tualco Rd; follow the curves of the road, veering to the left at the red Swiss Hall. The farm is on the left side of the road, just past the Grange building.*

31 Ed's Apples

Roxanne & Ed Husmann
(360) 793-1999
edsapples@verizon.net
Website: Coming Soon
13420 339th Ave. SE, Sultan
Open by appointment; Call ahead.
July—August

Our property is nestled on 23 acres surrounded by woods. We have a combination of apple orchard and event facility for fabulous weddings, parties and corporate events. Comfortable for up to 200 people. Our orchard consists of over 700 apple trees with a few plum and peach trees thrown in. Each tree has been hand-grafted and carefully planted by Ed. WSU Extension has been the main resource for over 25 years in making our orchard a success. While we

concentrate mainly on Gravensteins and Jonagolds, we also have several other varieties including Gala, Summer Reds, HoneyCrisp, & Fuji's, and Asian pears. Plus—blueberries! We cater to local residents and local product markets. *Take Hwy 2 heading East toward Stevens Pass. You go through Monroe then through Sultan. Just outside of Sultan you turn left at the McDonald's on Rice Road (tiny green sign). Head north 3/4 mile and you will turn left at the green mailbox & old plough onto a gravel drive. You can't miss it with all the apple trees. Head down the gravel drive 1/8 mile and keep straight toward the barn. There will be designated parking.*

I South County Community Farmers Market

Brad Sebranke
(425) 481-8801
bsebranke@juno.com
www.parkridgeonline.org/market
3805 Maltby Road, Bothell
Wednesdays June—Sept, 4pm—8pm

You'll find delicious, healthy fresh fruits and vegetables, beautiful fresh flowers, fabulous berries, handmade craft products, live music and children's activities all summer long. This market works to build community in the Bothell-Mill Creek area; a time for families to have fun together and support local farmers and crafters. Ample parking available for a weekly visit. We are located 1 mile east of Thrasher's Corner, 2 miles west of Turner's Corner, at the intersection of 35th Ave. & Maltby Road (SR 524). New vendors welcome. *Take I-405 north to Hwy 527 north, exit 26 toward Mill Creek. Take slight right onto Bothell Everett Hwy/527. Go north to Maltby Road, turn right. Head east for 1.3 miles.*

J Bothell Country Village Farmers Market

Nancy Stoll
(425) 483-2250
nancy@countryvillagebothell.com
www.countryvillagebothell.com
23718 Bothell-Everett Hwy, Bothell
NEW HOURS: Fridays June—Sept.
12noon—6pm

The Bothell Farmers Market can be found in the center parking lot of Country Village. We feature many locally grown fruits and vegetables, cut flowers, nuts, berries, honey and quality hand-crafted items. Local musicians will keep you humming while you make your purchases. Visitors will enjoy the beautiful grounds of Country Village, train rides, wine tasting and live glass blowing at Urban Forms Glass Blowing Studio and over fort shops and restaurants while stocking up on the best the Northwest has to offer! For more information, call (425) 483-2250. Vendor registration forms may be downloaded from the Country Village Website: www.countryvillagebothell.com. *Take exit 26 off I-405, head south one mile. We are located in Country Village.*

Farms & Farmers Markets of King County

K Lake Forest Park Commons Farmers Market

Grant Davidson
(425) 485-1042
gddman22@aol.com
www.thirdplacecommons.org
LFP Towne Center, corner of
Bothell Way NE and Ballinger Way
Sundays, 11am—4pm, May 11—Oct. 5

We are entering our fourth season with exciting times planned for the market. We offer an incredible variety of fresh fruits and vegetables, meat, fish, nuts, jams, jellies, honey, food vendors and nursery stock. Local musicians are featured throughout the season. Easy parking and a real neighborhood atmosphere. Market is located in the Lake Forest Park Towne Center, at 17171 Bothell Way NE.

32 BarnPlace

Lila Chapman
(425) 806-4646
barnplace@verizon.net
16708 140th Place NE, Woodinville
Open Fridays, 12noon—4pm

Visit BarnPlace, Woodinville's historic gothic gambrel barns. The Friday farm stand offers farm fresh eggs, hand-spinner's wool, fruits and vegetables in season, jams, jellies, handmade crafts and pastries. Relax and enjoy special tours of the buildings and gardens and learn about the many wonderful farm animals and their incredible stories. The farm's conference center is available for rent. Theatrical arts, creative costuming, sewing and handcraft classes offered seasonally. BarnPlace is home to the Sammamish Valley Foster Farm Program giving youth an opportunity to work with and learn about farm animals. For more information call (425) 806-4646 or email barnplace@verizon.net. From I-405 north or south, take Hwy 522 East exit (stay right, taking exit 23, Woodinville/Monroe). Take the first exit, Woodinville, Hwy 202; go right, passing under the railroad bridge. Continue past the AM/PM and Jack-In-The-Box. Turn right onto 140th Avenue NE, and go down two short blocks. Look for driveways on the left. BarnPlace driveway is the middle of three, at our sign

L Woodinville Farmers Market

Grant Davidson
(425) 485-1042
gddman22@aol.com
www.woodinvillefarmersmarket.com
On Woodinville-Redmond Road,
just south of NE 145th,
adjacent to Brian Carter Cellars
Saturdays, 9am—3pm, May 3—Oct. 11

Come see us in our new location. Open air market in the heart of Woodinville Agriculture country. Nearby are wineries, the Burke Gilman Trail and Molbaks. Seasonal produce brought in by farmers from our local Sammamish Valley as well as from the rest of Washington. Fresh-picked vegetables, herbs, fruits, flowers. Wide selection of unusual nursery stock, jams, soaps, lotions, barbecue sauces, chutney, baked goods, carefully selected handmade craft items. From I-405, take exit 20 (NE 124th eastbound). Head

east on NE 124th across valley to Woodinville-Redmond Road. Turn left on Woodinville-Redmond Road. Market is just south of NE 145th, on left. From north of Woodinville, take I-405 south to exit 23/SR 522 east—Woodinville-Duvall. Take SR 522 east to exit SR 202-Woodinville. Stay right at exit. Turn right onto 131st NE, go down hill, under trestle. At stop light at NE 175th, continue south (street becomes NE 171st). At next stop light, turn right onto 140th NE. Go south 2 miles, through intersection at NE 145th. Market will be on right.

M Friday Night Market at Juanita Beach

Sudie Elkayssi
(425) 587-3347
selkayssi@ci.kirkland.wa.us
Juanita Beach, 9703 NE Juanita Dr, Kirkland
Fridays, 3—7pm, May 30—Oct. 10


This Friday evening market features a wide variety of fresh fruits and produce grown locally and in the state of Washington. The market also features honey, fish, jams and jellies along with food booths. Located in Juanita Beach park, with beautiful Lake Washington as a background, a visit to the market is a perfect way to start your weekend. From I-405 northbound, take exit 20A, NE 116th St. Turn left at end of exit onto NE 116th and go straight down hill to light at 100th NE. Straight through light to Juanita Beach Park, on your left. From I-405 southbound, take exit 20/NE 124th. Go west on NE 124th to 100th NE. Turn left onto 100th NE, then right onto Juanita Drive, and then into Juanita Beach Park on left.

N Kirkland Wednesday Market

Jodi Bardinelli
(425) 893-8766
info@kirklandwednesdaymarket.org
www.kirklandwednesdaymarket.org
Downtown Kirkland, on Park Lane East
Wednesdays, 2—7pm, May 7—Oct. 15

This lively market is located in the heart of downtown Kirkland, just a couple blocks from Lake Washington. Bountiful produce, fresh flowers, value-added products, such as fish and nuts, and a number of unique crafts. Come for a delicious taste of the best our regional farms have to offer. Many restaurants, art galleries and unique shops within walking distance. Family entertainment and kids' activities throughout the season. From I-405, take Kirkland exit and head west toward downtown Kirkland, Take a left on 3rd. Market is one block up.

33 The Root Connection

CSA 
Claire Thomas
(425) 881-1006
www.rootconnection.com
13607 Woodinville-Redmond Rd, Redmond
Open after May 1, Wed—Sat, 10am—6pm

The Root Connection, Washington's oldest CSA farm, now taking sign-ups for the '08 season. Shares (2 sizes) include veggies and free U-pick greens, herbs and flowers. Pickup weekly share at farm near Redmond or Seattle; Lynnwood dropsites. Call for detailed brochure. (425) 881-1006. Exit off I-405 on NE 124th St. Go east to Woodinville-Redmond Road. Turn left, go 3/4 mile.

34 The South 47 Farm

Roger Calhoon
(425) 869-9777
farmlc@yahoo.com
www.south47farm.com
15410 NE 124th St, Redmond
Open Wed—Sun, 10am—5:30pm,
June—Oct
Check Website or call for hours and crop availability

Discover over 200 varieties of vegetables, fruits, flowers, and herbs grown at The South 47 Farm in the beautiful Sammamish Valley. We search out tasty and exceptional varieties. Select at the farmstand or pick from the fields. Stroll the farm, pick raspberries, dig potatoes, enjoy the day. Don't miss our popular Farm Tots program and Farm Celebrations. In the fall, visit our fabulous Corn Maze & Pumpkin Patch featuring three dozen varieties of pumpkins & squash. The South 47 Farm is a project of FARM LLC, working to protect local farmland. We use sustainable, ecologically-sound farming practices. Check ahead for hours and crop availability. Conveniently located between Woodinville and Redmond at the corner of NE 124th St. exit from I-405 and go east almost to Woodinville-Redmond Rd. (Hwy 202). Take the NE 124th St.

O Redmond Saturday Market

Joanne Westlund
(425) 556-0636
redmondsaturdaymarket@verizon.net
www.redmondsaturdaymarket.com
homestead.com
At Redmond Town Center,
7730 Leary Way, Redmond
Saturdays, May 3—Oct. 25, 9am—3pm

Weekly Saturday Farmers Market with lots of fresh produce, beautiful flowers, spectacular plants, handcrafted items, specialty food items, eggs, seafood, baked goods and food booths, all grown or made in the state of Washington. Master Gardeners on hand every week. Lively atmosphere with music twice a month. Special events throughout the season. Plan to visit once or weekly for a fun, healthy activity for the whole family. Come and enjoy the best of our region...for your table, your home or for wonderful (and delicious) gifts. Go east on Hwy 520 to Redmond. Exit at W. Lk. Samm. Pkwy. Turn Left onto W. Lk. Samm. Pkwy. Go to Leary

-  Certified Organic
 -  Farms that are Salmon Safe (see p. 5)
 - CSA**  CSA
 -  Farms that offer U-Pick
 -  Corn Maze
 -  Pumpkin Patch
 -  Christmas Trees
 - C/D**  Credit/Debit Cards accepted
 -  Food Stamps accepted
- 00** Farms **00** Farmers Markets

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Way and turn right onto Leary Way. Turn right onto Bear Creek Pkwy. Turn left into Redmond Town Center. Follow parking signs to parking garages. Walk a block to the market at the Northwest corner. Plenty of free parking.

35 Serres Farm

Bill Serres
(425) 868-3017
serres.farm@yahoo.com
20306 NE 50th Street, Redmond
Pumpkin Patch: October, 10am—6pm weekends; 3—6pm weekdays
Christmas Trees: Nov. 28—Dec. 21, 9am—5pm weekends; 2—5pm weekdays

Our 24-acre working family farm is a low key operation with no entrance fees. We start our sales year about mid-August with self-service U-pick sweet corn and U-cut flowers. During the month of October, we open our Corn Maze and U-pick pumpkin patch, which includes gourds, corn stalks and other fall decorations. We feature a wide range of pumpkins from tiny Jack be Littles, White Luminas, Red French, to giant Atlantic Giants all in the field where they grow for your choosing. We finish the year with U-cut and pre-cut Christmas frees starting the day after Thanksgiving. We have a large classic red barn which is available for event rentals. Picturesque Evans Creek is on our property. The farm is located in beautiful Happy Valley, just 3 miles east of Redmond. Take SR 520 east to Redmond and follow exit signs to SR 202 East and Sammamish. 3 miles east of Redmond on SR 202, turn right onto Sahalee Way, then go south (right) 1 block (.15 mile) on Sahalee Way, then west (right) .25 mile on NE 50th to Serres Farm at 20306 NE 50th St.

P NEW! Sammamish Farmers Market

Heidi Bohan
(425) 681-4910
info@sammamishchamber.org
www.sammamishchamber.org
801 228th Ave. SE, Sammamish
Wednesdays, 4—8pm, May 21—Oct. 1

Fresh, healthy food from local family farms is at the core of this new market on the Plateau. Located in the heart of the City on the scenic Sammamish Commons plaza, there will be plenty of “fun for family and friends” as customers shop each Wednesday for vegetables, fruits, flowers, baked goods, artisan cheese,

varietal honey, ethnic foods, and much more; along with select, local, handmade crafts from the community. Cultural and special events are scheduled throughout the summer with weekly musical entertainment, educational events, food sampling and more. Help welcome this new market to its first year! From I-90, eastbound, take exit 15 (Lake Sammamish State Park). Turn left over the freeway onto the Renton/Issaquah Road. This road becomes SE 56th Street. Follow past Costco, the FedEx depot, and the 76/Brown Bear station. At signal of SE 56th & E. Lk. Samm. Pkwy, turn left onto E. Lk. Samm. Pkwy. After about 1 mile, turn right at light onto SE 43rd Way. Continue about 3.5 miles, street becomes 228th Ave. NE, and continues about 2 miles to signal at top of hill, at SE 8th St., turn left into City Hall parking lot. From 520 eastbound, follow to the SR 202 Redmond/Fall City Road exit. Turn right at end of exit and follow SR 202 east approx. 2.5 miles to signalized intersection at Sahalee Way. Turn right onto Sahalee Way, continue over hill and dale past Sammamish Highlands Shopping Center, go 2 miles beyond to signal at SE 8th & 228th Ave. NE. Turn right into City Hall parking lot.

Q Issaquah Farmers Market

Dave Sao
(425) 837-3311
daves@ci.issaquah.wa.us
www.ci.issaquah.wa.us/market
1730 10th Ave. NW, Pickering Barn, Issaquah
Saturdays, April 12—Oct. 11, 9am—2pm

The Issaquah Farmers Market is held on Saturdays from 9am-2pm, April 12 – Oct. 11. The market offers farm fresh produce, fresh fruits & vegetables, organic options, fresh cut flowers, specialty foods, hand-crafted items, special entertainment. Events & classes are scheduled most Saturdays. The Pickering Barn is the home to our market and worth visiting. Come for the fun, delicious foods, unique crafts and enjoy fresh, flavorful, locally grown/produced products. Heading east on I-90: Take exit 15 (Lake Samm. Park.), left off the exit onto 17th Ave. Go through 3 stop lights, right at next stop light onto 10th Ave. NW, left into Pickering Barn parking lot, across the street from the Issaquah Costco. Heading west on I-90, take exit 15, Renton; right off the ramp onto 17th Ave., through 3 lights, then right at light onto 10th NW. Left into market.

36 Cottage Gardens Blueberry Farm

Tim Johnson
(425) 947-4523
tmjohnson@hughes.net
14510 Kelly Road NE, Duvall
Open mid-July—early Sept.
Thursday—Sat, 10am—6pm
Sundays, noon—6pm
Call ahead for crop availability

Our farm offers nine varieties of blueberries that ripen from mid-July through early September. In addition, in August we have a large U-cut flower garden with many varieties and colors which make beautiful bouquets. We are located six miles east of Duvall on Kelly Rd, at 145th St. The farm has a pond, berry fields and many acres of woods with deer, birds and other wildlife. If you are the first pickers in the morning you'll likely be sharing the field with several deer. Containers are provided. We hope to see you this summer. Open Thursday through Saturday, 10am-6pm, Sundays, 12pm to 6pm. Call ahead for hours on bad weather days. From the north: At the north end of Duvall, leave Hwy 203 turning east onto NE Cherry Valley Rd. Our farm is 5.5 miles down the road, at the corner of Kelly Road and NE 145th St. (Several miles out of town NE Cherry Valley Road becomes Kelly Road) From the south: Two miles north of Carnation leave Hwy 203 turning east onto NE Stillwater Hill Road/Kelly Road NE. Our farm is 4 miles down the road, on the corner of Kelly Road NE and NE 145th St.

R Duvall Farmers Market

Laurie Gilbertson
(425) 788-1185 ext. 402
duvallfarmersmarket@msn.com
www.duvallfarmersmarket.com
1st Ave. between Stella & Stephens Streets, Duvall
Thursdays, 3—7pm, June 5—Oct. 2

The Duvall Farmers Market is located in the heart of the beautiful Snoqualmie Valley and Historic Downtown Duvall. Open every Thursday from 3–7pm, June 5–Oct. 2. Farmers from all over Washington State come each week, bringing fresh, locally grown/certified organic produce, berries, orchard fruits, varietal honey, eggs, lavender and herbs, and much more! The market also features delicious artisan breads, baked goods, hand-dipped chocolate truffles, freshly prepared foods, organic pet



Go green, buy local, eat fresh!

200+ varieties of fruits, vegetables, flowers, & herbs

U-pick or farmstand • Grown to organic standards

Farm Tots • Pumpkin Patch • Corn Maze

425.869.9777 • NE 124th St. & the Woodinville-Redmond Road • www.south47farm.com



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treats, herbal bath products, handcrafted soaps, polymer clay items, wood furniture pieces and hand appliqué pillows. Children enjoy free activities while musicians entertain weekly. Come experience Duvall and hug a farmer! From NE Woodinville-Duwall Road, turn onto Main street NE/Hwy 203 (Historic Downtown Duwall). Left onto NE Stewart St. Free parking is available next to market. Handicapped parking is available.

37 Remlinger Farms

   **Gary, Bonnie, Will & Diane**
(425) 333-4135
info@remlingerfarms.com
www.remlingerfarms.com
32610 NE 32nd St, Carnation
Fresh Bakery & Market:
Open Daily, 9:30am—6pm, May—Oct.
Children's Farm Fun Play Park:
Open Daily, 10am—4pm, May—Oct.
Healthy lunch restaurant:
Open daily, 11am—4pm
U-Pick fields: Open 9am—6pm

Ecologically sound farming for health and wildlife. We do not spray. U-pick strawberries, raspberries, blueberries and pumpkins. Our Farm Market features in-season Washington produce and our famous frozen "U-Bake" pies. Remlinger Farms is a place for old-fashioned, interactive family fun. The Fun Park is perfect for families with kids 12 and under, with pony rides, steam train ride, 4-H animals, over 25 rides and lots more, all for one low admission price. It's the perfect spot for picnics, special events and parties. Join us for our annual Strawberry Festival in June and Pumpkin Festival in October. Call (425) 333-4135 x 301 for picnic and event information. 22 miles from either floating bridge, in beautiful Carnation. From 522, go out Hwy 202, travel south to the Tolt Hill Road, east on Tolt Hill, road dead ends into the farm. From I-90, take exit 22 (Preston/Fall City), cross river, then turn north on Hwy 203 to Tolt River Bridge, turn right on NE 32nd, dead ends in Farm.



38 Carnation Farmers Market

Heidi Bohan
(425) 333-6050
info@carnationfarmersmarket.org
www.carnationfarmersmarket.org
At Bird & Tolt (SR 203)
in downtown Carnation
Tuesdays, 3—7pm, May 6—Sept. 30

Take a step out of time in the scenic farmlands of the Snoqualmie Valley. Located in the heart of historic downtown, this jewel of a market draws weekly shoppers from around the region. At our core are organic farmers from the valley, with many other wonderful foods such as wood-fired breads, varietal honey, and artisan cheese. This year select local crafts will add to our blend. Enjoy the city playground, Music on the Grass, "Taste the Market," children's booth, cooking demos, family and friends. Visit our Website to receive our e-newsletter for weekly info. Come join us Tuesdays in Carnation! In downtown Carnation, east off the intersection of Tolt Avenue (SR 203) and Bird Street, and next to Hopelink.

38 Two Brothers Pumpkin Patch

 
at Game Haven Farm,
Also Garden Gatherings
Susan Schmoll
(425) 333-4313
7110 310th Ave. NE, Carnation
Open daily in October, 9:30am—dusk


Game Haven Farm is a working family farm that has been in the family for 50+ years. It was a dairy farm for many of its early years. The Schmoll family has grown pumpkins for U-pick for over 25 years, along with a variety of other crops. Families enjoy going into the field to pick pumpkins and gourds of many sizes, shapes & colors from the vine. We also have mini hay bales, cornstalks, ornamental corn & a large variety of winter squash for sale. Farm animals are on hand also. Pumpkin Patch is open daily 9:30am-dusk (October). For other sales, call first. 1 mile north of Carnation on SR 203, turn west onto Carnation Farms Rd. turn north on 310th (just before crossing river).

39 Full Circle Farm

    
Maggie Hoback
(425) 333-4677
csa@fullcirclefarm.com
www.fullcirclefarm.com
31904 NE 8th Street, Carnation
Office open 8am—5pm (Farm Tour/Education times upon request and availability)

Andrew Stout and Wendy Munroe started Full Circle Farm on 5 acres in 1996 with a vision about providing healthy, delicious, organically-grown food for people and a deep-seated belief that farms, like all businesses, have a vital role to play in the community. Growing more than 125 varieties of organic veggies, berries and herbs, the farm now operates on 260 acres. Providing fresh and organic food to Seattle area restaurants, grocery stores, farmers markets, and to families and individuals through their innovative custom delivery Community Supported Agriculture (CSA) program. Growing high-quality produce rooted in community year round! Located on NE 8th Street, on the west side of Hwy 203, precisely in between the towns of Fall City and Carnation—along the Snoqualmie River. From I-90 through Fall City: Full Circle Farm is located just outside Carnation. From I-90, take exit 22 and follow Preston-Fall City Rd. (SR 203) to Fall City. At the stop sign, take a right and cross bridge over Snoqualmie River. Staying on SR 203, take an immediate left right after the bridge. Follow this for approximately 3.7 miles. Turn left onto NE 8th Street, following it .3 miles to the farm.

40 Harvold Farms


Nancy Harvold
(425) 333-4185
nharvold@yahoo.com
5207 Carnation-Duwall Rd. NE, Carnation
Strawberries:
Open mid-June—mid-July, 8am—8pm Daily
Raspberries: July 5—mid-August
Call ahead during Raspberry season—
Closed occasionally

A wonderful family activity—picking the freshest, delicious, healthy strawberries and raspberries. Come for a day in the fields, then enjoy the fruit in your favorite ways, or freeze for year-round flavor.

U-Pick Strawberries: mid-June—mid-July, 8am-8pm, U-Pick Raspberries: July 5—mid-

KING-PIERCE COUNTY FARM BUREAU

We are a grassroots, independent, non-government association of farmers and ranchers working together to address the economic and social issues facing us at the regional, state and national levels.

To join or for more information check us out at:

STATE
www.wsfb.com

Farms & Farmers Markets of King County

August, U-pick only—no ready-picked berries. Closed occasionally—call for hours. Easy parking close to fields. No dogs allowed. Children welcome. *On Hwy 203 on north side of the city of Carnation.*

41 Fall City Farms

Debbie Arenth
(425) 222-4553
daarent@centurytel.net
www.fallcityfarms.com
3636 Neal Road, Fall City
Open Early Aug—Oct. 31, Thurs—Sat,
10am—6pm, Sundays, 11am—5pm,
Closed Mon, Tues, Wed
Open daily in October, and December
weekends for U-cut Christmas Trees

A picturesque, working farm on the Snoqualmie River, we spice up the valley with tomatoes, corn, garlics, potatoes, apples and many other herbs, fruits and vegetables. See where your food is grown and meet the people who grow it. Pick your own sweet and juicy strawberries, flowers, broccoli, etc., or shop in our store. Visit the animals (Fred and Ethel love a scratch behind the ears), picnic near the pond and sit in the shade of our sunflower garden. In October, pumpkins, pumpkins, pumpkins! Please bring your own shopping bags and leave your pets at home. No entrance fee. Weddings and private parties are unique and easy. *From Fall City, go north through the roundabout onto Hwy 203. Take 1st left onto Neal Road. Continue 1/2 mile to 1st farm on right. Map on Website.*

42 Bybee Nims Farms

Steve Bybee
(425) 888-0821
sbybee4@comcast.net
www.bybeenimsfarms.com
42930 SE 92nd Street, North Bend
Open 9am—8pm daily during season
Approx. mid-July—Aug. 31

We're located about 2 miles from North Bend at the base of Mt. Si, a great place to get back to nature. Try to spot some elusive mountain goats while you pick the biggest, freshest blueberries in your peaceful little corner of the field. U-pick blueberries (6 varieties), some raspberries and fresh picked vegetables throughout our season. Call for current availability and driving directions. Or, email or call (425) 888-5745 before you come, to check on weather and picking conditions. We occasionally have to close for a day or so due to weather or to let the berries ripen. We use sustainable agriculture methods. If you have specific questions, we are happy to discuss our growing techniques. *From North Bend, take Ballard Ave. N. out of town. We're about 2 miles from North Bend. Watch for our signs along the way during picking season.*



43 Dahlia Barn

Jerry & Aimee Sherrill
(425) 888-2155
info@dahliabarn.com
www.dahliabarn.com
13110 446th Ave. SE, North Bend
U-cut open weekends during Aug. & Sept.
Fri, Sat, Sun: 10am—5pm
Dahlia tuber sales at the barn every week-
end in March & April, Sat, 10am—4pm;
Sundays, 11am—4pm

Dahlia Direct from the Grower! U-Cut Dahlia Gardens are open weekends during August & September. Stroll through over 3,000 dahlias in our field from the smallest pom pon dahlias to the famous dinnerplate size dahlias. Special orders for fresh cut dahlias are available for August & September weddings, parties and events. 2nd U-Cut location will be opening July 2008 in Thorp, WA. We are 1/3 mile past the Thorp Fruit Stand. Open weekends during late July, August & September. Please check our Website. Dahlia Tuber sales are held at the barn in North Bend every weekend during March & April. In North Bend, about 40 minutes from downtown Seattle. *Drive east on I-90 to exit 32 in North Bend. Turn left (north) onto 436th Ave. SE. (If coming from Snoqualmie Pass, turn right (north) onto 436th Ave. SE.) Follow for approx. 1 mile to the stop sign and turn left onto SE North Bend Way. Follow for 1/2 mile and turn right onto Mt. Si Road. Follow Mt. Si. Road for 1 mile and turn right onto 446th Ave. SE. Follow to the dead end. Please park at the big red barn on the left.*

T North Bend Farmers Market

Jessica Steinborn
(425) 831-1900
jsteinborn@siviewpark.org
www.siviewpark.org
400 SE Orchard Drive, North Bend
Thursdays, June 26—Sept. 11, 4-8pm

The North Bend Farmers Market is held every Thursday, from 4-8pm beginning June 26 through Sept. 11. The Farmers Market has been moved to historic Si View Park, located in the heart of North Bend with a spectacular view of Mt. Si. Enjoy the small-town atmosphere while shopping for fresh produce and flowers, delicious food and exquisite arts and crafts. Fill up your picnic basket with delectable treats from the market to enjoy while taking in the summer sounds of our Thursday night Concert in the Park series. (July 10 through August 7) *Take I-90 to exit 31. Turn north onto SR 202 (Bendigo Blvd.). Turn right onto Park St. Turn right onto Healy Ave. South for 3 blocks. Healy Ave. South turns into SE Orchard Drive. Si View Park is located at 400 SE Orchard Drive.*

U Snoqualmie Farmers Market

Laurie Gilbertson
(425) 888-5337, ext. 7
snoqualmiefarmersmarket@msn.com
www.snoqualmiefarmersmarket.com
On King Street in downtown Snoqualmie
Saturdays, 10am—3pm, June 14—Oct. 11

All Aboard! You will truly step back into time when you visit the Snoqualmie Farmers Market.

Children will be in awe of the beautifully restored steam engines which roll past the market every day and guest musicians perform each week in the Wood Gazebo. The market features farm fresh locally grown and organic vegetables, orchard fruits, culinary herbs, varietal honey, lavender, and lavender and herbal bath products, eggs, handcrafted soaps, organic pet treats, and gorgeous floral bouquets and handcrafted items made by local craftsmen and women. The aroma of freshly popped popcorn and freshly prepared food for lunch scents the air while you shop! Come and enjoy the Snoqualmie Farmers Market, rain or shine. *From Hwy 202 (Railroad Avenue), the market is located on the right side of SE King Street next to the Snoqualmie Railroad Museum and Train Depot. Parking is available on Maple Avenue, Railroad Avenue and adjacent parking lots.*

44 Bill Pace Fruit & Produce

Bill Pace
(425) 467-0501
paceranch11@yahoo.com
www.billpacefruitproduce.com
2380 Bellevue Way SE, Bellevue
Open Daily, 9am—7pm, April 15—Oct. 31

Fresh from the Mercer Slough Blueberry Farm, CERTIFIED ORGANIC blueberries. U-pick or pre-picked CERTIFIED ORGANIC blueberries from late June to end of October. Frozen CERTIFIED ORGANIC blueberries all season long. The strawberries, raspberries and the other berries are fresh picked daily. Most all the fruit such as peaches, nectarines, pears and apples come from my orchard in the Yakima Valley. Most of our vegetables come fresh from the farms in eastern and western Washington. We start with Fresh Cut Yakima Valley Asparagus when we open our farm stand April 15th. Come bring the children to the farm to pick blueberries, walk the beautiful trails in the Mercer Slough Park, have a picnic, and enjoy the wildlife. *Come to Bellevue off I-90, take exit 9 (Bellevue Way), head north. Blueberry farm and farm stand are just beyond the Park & Ride lot on the right side of the street, about 3/4 mile.*

V Bellevue Farmers Market

Lori Taylor
(425) 454-8474
fresh@bellevuefarmersmarket.org
www.bellevuefarmersmarket.org
1717 Bellevue Way NE, Bellevue
Thursdays, 3—7pm, May 15—Oct. 9

Committed to bringing you the freshest farm products from Washington state farms. Come and buy fresh fruits and vegetables direct from the farmer. Also offering organic produce, organic beef, chicken and pork, artisan breads, herbs, fish, wild mushrooms, eggs, cheese, shellfish, flower bouquets, berries, granola, pies, cookies, cider, jams and honey. Buy local and then stay for dinner and enjoy wood-fired pizza, authentic tamales and gourmet crepes. Live music and chef demos throughout the season. *In the First Presbyterian Church parking lot, 9 blocks north of Bellevue Square.*

Farms & Farmers Markets of King County

W Crossroads Farmers Market

Grant Davidson
(425) 485-1042

gddman22@aol.com
www.crossroadsbellevue.com/
farmersmarket

At Crossroads Mall, on the East side,
next to Circuit City

156th NE & NE 8th, Bellevue

Tuesdays, 12 noon—5pm, May 27—Oct. 7

Now in its third year, this exciting market will feature a wide selection of fresh fruits and vegetables as well as fish, nuts, honey and organic greens, plus baked goods and nursery stock, jams and jellies. Come for fresh, tasty and healthy regional produce, direct from the farmers who grow it. Make the market a regular stop for the real flavor of the Puget Sound region. Another delicious addition to the Crossroads community. *From I-405, go east on NE 8th, just past light at 156th NE. At next light, turn left into Crossroads Mall and follow signs. There are also entrances to the mall off of 156th NE, just north of NE 8th. Market is on the east side of the mall parking lot.*

X Mercer Island Farmers Market

C/D

Callie Ridolfi

(206) 232-8402

callieridolfi@gmail.com

www.mercerislandfarmersmarket.org

On SE 32nd St. between 77th & 78th Ave.
SE, Mercer Island

Sundays, 11am—3pm, Aug. 10—Sept. 28
(Season may be extended)

This vibrant town center market is a perfect Sunday drive destination! Certified organic and fresh Washington grown fruits, vegetables, cheeses, meats, seafoods, artisan breads, flowers, and pizza. Picnic in the park, enjoy music and explore the local retail shops. *Market is 1/2 mile south of I-90 on SE 32nd Street, between 77th and 78th Ave. SE. Eastbound on I-90, take 77th Ave. SE exit, head south to market; Westbound, take Island Crest Way exit, take a left on Island Crest Way, then right on SE 30th, left on 78th SE to market. Market is on street that is the north border of Mercerdale Park.*

Y Lake City Farmers Market

\$

Chris Curtis

(206) 547- 2278

nfma@seattlefarmersmarkets.org

www.seattlefarmersmarkets.org

Lake City Way at 125th & 28th NE, Seattle
Thursdays, June 5—October 16, 3—7 pm

New location this year! The market will set up in the lovely Albert Davis park at NE 125th and 28th Ave NE. Over 30 vendors bring their fresh produce from both sides of the Cascades to this weekday market. This “farmers only” market features local organic fruits and vegetables, herbs, eggs, poultry, meats, fish, cider, honey, fresh flower bouquets, nursery stock, fresh baked pastries, artisan breads, preserves & other delicious goodies. Weekly entertainment & cooking demos. *Located right off Lake City Way next to the Library at NE 125th and 28th NE.*

University District Farmers Market

\$

Chris Curtis

(206) 547- 2278

nfma@seattlefarmersmarkets.org

www.seattlefarmersmarkets.org

University Ave. & NE 50th, Seattle

Saturdays, 9am—2 pm, Year-round

The U-District Market celebrates its 15th anniversary this year! Special events will be listed on the website, including the Ready-Set-Go-Cook competition. Come shop at Seattle's biggest and longest-running “farmers-only” market. An amazing selection of local, seasonal fresh fruit, berries, vegetables, organic produce, fresh herbs, mushrooms, cheeses, fish, shellfish, poultry, meats, eggs, nuts, cider, wines, honey, cut flowers, nursery stock, fresh baked goods, preserves and more. Weekly entertainment, chef demos, expert gardening and composting advice are also at the market. *Located on the “Ave” at the corner of NE 50th St. and Univ. Way N.E. From I-5, take 50th St. exit, head east on 50th for 1/2 mile to Univ. Way. Parking tokens avail. to market shoppers for 1 free hour of parking at U-Distr. lots.*

AA Phinney Farmers Market

\$

Chris Curtis

(206) 547- 2278

nfma@seattlefarmersmarkets.org

www.seattlefarmersmarkets.org

Phinney Neighborhood Center,
N. 67th & Phinney Ave. N, Seattle

Fridays, 3—7 pm, May 16—Oct 3

The Phinney market is a lovely way to wrap up the work week and slide into the weekend on Friday afternoons. Connect with friends and neighbors and meet the folks who grow our food - and enjoy an abundance of fresh, seasonal, locally-produced fruits, vegetables and other foods. Wonderful selections of berries, tree fruits, greens, vegetables, herbs, artisan cheeses, baked goods, cut flowers, fish, meats, eggs, honey, ciders and more. *Located north of the Zoo at N. 67th and Phinney Ave N. in the lower lot at the Phinney Neighborhood Center. Parking available next to the market and on surrounding streets.*

Wallingford Farmers Market

BB \$

Judy Kirkhuff

(206) 781-6776

marketmaster@clearwire.net

www.wallingfordfarmersmarket.com

1815 N. 45th Street, Seattle

Wednesdays, 3—7pm, May 14—Sept. 24

Located in the parking lot of the Wallingford Center historic building at the corner of N. 45th St. and Wallingford Ave. N. This is an outdoor market with a style reminiscent of the street markets of Europe. The Wallingford Center Farmers Market offers only Washington State seasonal farmers' and ranchers' produce, including cheeses, meats, eggs, chicken, tree fruits, berries, ciders, wines, local artisans' quality items, a variety of wild-caught seafoods and shellfish, products from small food processors and bakers around the region, and wildcrafted items such as mushrooms and honey. *Take NE 45th St exit from I-5. Proceed West on NE 45th St to Wallingford Ave N.*



Juniper Landscape Timbers - Fence Posts: Naturally preserved with aromatic oils. No chemicals or petroleum products. Perfect for your organic garden.

Alpaca: Exclusive “Ulio” breeding stock, hobby farm stock, fiber animals and 4-H projects. Exquisite fleece and fiber available in many natural colors. Perfect for the hand crafter.

Goats: Bred for three way production of curly fiber, meat and milk.

Call for an appointment to view our products and make a valued purchase!

Casa de Arboles: 360-794-6369 CasadeArboles.com

Farms & Farmers Markets of King County

CC Broadway Sunday Farmers Market



Chris Curtis
 (206) 547- 2278
nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org
 Parking lot at Harvard Ave. E. between
 Republican & Harrison, Seattle
 Sundays, May 11—Nov. 23, 11 am—3 pm

The Broadway market features fresh-picked fruits and vegetables from local family farmers, as well as farmstead cheeses, eggs, local seafood, baked goods, preserves, ciders and more. The market has become an extremely popular Sunday morning destination, and shoppers love the wonderful variety of seasonal produce, including organic fruits and vegetables and cut flower bouquets. Support local farming and stock up for the week on the freshest, tastiest, and healthiest farm-grown produce in the neighborhood. *Located on Harvard Ave E between Republican and Harrison, just behind the Broadway Bank of America, in Seattle's Capitol Hill neighborhood.*



DD MadCap Farmers Market



Judy Kirkhuff
 (206) 781-6776
marketmaster@clearwire.net
www.madronafarmersmarket.com
 1126 Martin Luther King Jr. Way
 & E. Union St, Seattle
 Fridays, 3—7pm, May 16—Sept. 26;
 Closed July 4

Located in the parking lot at the corner of Martin Luther King Jr. Way and E. Union St., the Mad-Cap Farmers Market is centrally located near the districts of Madrona, Madison park, Central Area, Capital Hill, Leschi and Mt. Baker. This market is reminiscent of the street markets of Europe. The MadCap Farmers Market offers only Washington State seasonal farmers' and ranchers' produce, including cheeses, meats, eggs, chicken, tree fruits, berries, ciders, wines, local artisans' hand-crafted quality items, a variety of wild-caught seafoods and shellfish, products from area food processors and bakers, and wild-crafted items such as mushrooms and honey. *In the parking lot at the corner of Martin Luther King Jr. Way and E. Union St. Take Madison Street exit from I-5. Proceed east, just past 12th Ave., bear right to Union Street. Continue east on Union St. to Martin Luther King Jr. Way. Parking is available on the south side of the parking lot.*

EE Magnolia Farmers Market



Chris Curtis
 (206) 547- 2278
nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org
 At Magnolia Community Center,
 2550 34th W, Seattle
 Saturdays, June 7—October 25,
 10am—2pm

This beloved neighborhood farmers market provides a delicious variety of WA state farm produce to shoppers on Saturday mornings. Puget Sound vegetables and berries, Eastern WA fruit, organic produce, meats, fish, herbs, eggs, fresh baked goods & artisan breads, jams, pickles and more. Shoppers can also enjoy entertainment, cooking demos, and expert composting and gardening advice. *Located next to the Magnolia Community Center at 2550 34th W. See website for directions.*



Offering Washington's Finest Farm Products



Thursdays 3pm – 7pm, May 15 – October 9
 1717 Bellevue Way NE
 First Presbyterian Church Parking Lot

www.bellevuefarmersmarket.org

Fabulous, Fresh Produce Direct from the Farm!



Mosby Brothers Farms & Farmstand
 Stop by and pickup some of your favorites
 (or try something new!)

Featuring local vegetables, honey & homemade jams.

Seasonal selections include:

Asparagus	Corn	Peppers
Green & Yellow	Pickling & Slicing	Potatoes
Wax Beans	Cucumbers	Radishes
Beets	Dill	Rhubarb
Broccoli	Garlic	Spinach
Cabbage	Leeks	Squashes
Carrots	Lettuces	Tomatoes
Cauliflower	Onions	Zucchini

Plus: apples, blackberries, blueberries, grapes, melons,
 strawberries, raspberries, pears and plums.
 Plant baskets and Ornamental Corn & Gourds

Come for the fun at our Pumpkin Patch in October!

12754 SE Green Valley Rd, Auburn
 (253) 939-7666

OPEN DAILY MAY 1—SEPT. 30 • 9AM—6PM

Farms & Farmers Markets of King County

FF Queen Anne Farmers Market



Judy Kirkhuff
(206) 781-6776
marketmaster@clearwire.net
www.queenannefarmersmarket.com
1st Ave. W. & W. Crockett St, Seattle
Thursdays, 3—7pm, Mid-June
(after school closes) to Sept. 25

Located in the parking lot of the McClure Middle School/Queen Anne Community Center building on 1st Ave. West at the foot of W. Crockett St., just one block west of Queen Anne Ave. N. This is an outdoor market with a style reminiscent of the street markets of Europe. The Queen Anne Farmers Market offers only Washington State seasonal farmers' and ranchers' produce, including cheeses, meats, eggs, chicken, tree fruits, berries, ciders, wines, local artisans' quality items, a variety of wild-caught seafoods and shellfish, products from small food processors and bakers around the region, and wildcrafted items such as mushrooms and honey. *Turn onto West Crockett St. from Queen Anne Ave N. One block to 1st Ave W. Parking lot is on the north side of the market*

GG Pike Place Market

Zach Zink
(206) 682-7453
info@pikeplacemarket.org
www.pikeplacemarket.org
Pike Place,
between Pike St. & Virginia St, Seattle
Open Mon-Sun, 9am—6pm, Year-round

Shop Seattle's original farmers market, Seattle's own since 1907. Open daily with year-round farmers, the Market is the place to "Meet the Producer." Look for farmers in the North and Main Arcade throughout the week. Summer Sundays, Organic Wednesdays, and Farm Fridays are special seasonal farm days—farmers sell on the cobblestones of Pike Place. Choose from fresh vegetables, herbs, fruit and more. Hours vary, but typically run 9am-6pm. Visit pikeplacemarket.org for more information, including chef demos and special events. *The Market's main entrance is at First and Pike in downtown Seattle. Visit pikeplacemarket.org for complete driving directions.*

45 Wolftown!/ A Wolf in Sheep's Clothing Lamb Co.



T. Martino/Pete Yamamoto
(206) 463-9113
wolftown@centurytel.net
www.wolftown.org
Vashon Island
Open by appointment only, 6 days a week
Call for appointment

Wolftown is primarily a wildlife education and rehabilitation facility. State and federally licensed for all species of wildlife. Non-releasable animals that you can see, such as wolves and birds of prey. The rehab animals cannot be displayed. We teach sustainable agriculture using our flock of 30 sheep. We hand shear and

hand process the wool, with products such as yarn, sweaters and caps for sale. We also milk the sheep and make cheese. (Not for sale yet!) We also sell locker lambs, brain tanned hides and handmade soap. We teach the balance of land, how we can better live with big predators, and how what we eat and wear can help wildlife and habitats. Call for driving directions when you make your appointment.

HH West Seattle Farmers Market



Chris Curtis
(206) 547-2278
nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org
Corner of Alaska at
California/Alaska Junction, Seattle
Sundays, 10am—2 pm, Year-round
see website for details.

West Seattle's beloved neighborhood market is devoted exclusively to fresh, WA state produce and farm products. Buy direct from over 30 vendors selling their just-picked fruits, vegetables, organic produce, herbs, mushrooms, cheeses, eggs, poultry, fish, cider, honey, cut flowers, nursery stock, wines, artisan breads and pastries. Weekly entertainment, chef demos and Master Gardeners also on site. Located on corner of Alaska and California in the Alaska Junction shopping district of West Seattle. *From I-5 or Hwy 99, take the West Seattle Bridge exit, continue to Fauntleroy Way. At 4th light (SW Alaska St) take a right. Go 2 lights to corner of 44th and Alaska. Plenty of free parking.*

II Columbia City Farmers Market



Chris Curtis
(206) 547-2278
nfma@seattlefarmersmarkets.org
www.seattlefarmersmarkets.org
Columbia Plaza, 4801 S. Edmunds, Seattle
Wednesdays, April 30—Oct 22, 3—7pm

"Come for the freshness, stay for the fun" at Seattle's southeast outdoor Farmers Market in historic Columbia City. Buy direct from WA state farmers at this mid-week market. A wide selection of fresh-picked produce, organic fruits and vegetables, berries, herbs, cut flowers, cheeses, mushrooms, nursery stock, baked goods, meats, chicken, honey, jams and more. Entertainment, chef demos and kids activities. *Located at the Columbia Plaza, 4801 Rainier Ave S. (at S. Edmunds). Plenty of free parking in the surrounding neighborhood.*



Certified Organic



Farms that are Salmon Safe (see p. 5)



CSA



Farms that offer U-Pick



Corn Maze



Pumpkin Patch



Christmas Trees



Credit/Debit Cards accepted



Food Stamps accepted



Farms



Farmers Markets

JJ Renton Farmers Market

Linda Middlebrooks
(425) 679-1502
jmdbk@aol.com
www.rentonfarmersmarket.com
S. Third St, between Logan & Burnett
Tuesdays, 3—7pm, June 3—Sept. 16

The Renton Farmers Market takes place in the Piazza park in downtown Renton, located on South 3rd Street (SR900) between Logan and Burnett Avenues. Our Tuesday markets are open to the public from 3-7pm for 16 weeks, beginning June 3 through September 16. Come for the delicious, locally grown or produced foods, fabulous flowers, delightful family entertainment and some unique hand-crafted items. Frequent children's activities, Master Gardeners and lots more all summer long. *From I-405, take exit 2 and proceed north on Rainier Ave. to S. 3rd St. Turn right. Head east. The Piazza is located on S. 3rd St., between Logan and Burnett Avenues.*

KK Burien Farmers Market



Debra George
(206) 433-2882
debrageorgemi@aol.com
www.discoverburien.com
SW 162nd St and 10th SW, Burien
Thursdays, 11am—6pm, May 8—Oct. 9

We've moved! Now on SW 152nd and 10th SW, right in Olde Burien. Enjoy fresh Washington state fruits, vegetables and flowers along with unique crafts at this weekly farmers market. Come savor the flavors of our region's farms and celebrate our community at this lively market open throughout the summer harvest season. It's a great place to meet your neighbors, shop for delicious, healthy locally produced foods and crafts, or enjoy a summer stroll. Fun for the whole family. Right in Olde Burien, with lots of easy parking.

LL Des Moines Waterfront Farmers Market

Rikki Marohl
(206) 310-8040
DMFM@farmingandtheenvironment.org
www.farmingandtheenvironment.org/
DMFM

22307 Dock Ave. S, Des Moines Marina
Saturdays, 10am—2pm, June—October

Pick up fresh, nutritious foods grown by Washington family farmers using environmentally friendly growing practices. Enjoy the market's community atmosphere hosting up to thirty vendors with a wide variety of freshly harvested products direct from the farmer, fresh cut flowers, a limited selection of our best local crafts and delicious lunch foods to sit down & enjoy. Visit our Website for our featured musician, special community events, and a complete vendor listing. We accept WIC coupons. *From I-5, take Kent / Des Moines exit, head west on S. Kent Des Moines Rd., continue straight onto Marine View Drive S. (Rt. 509). Turn west onto S. 227th St. to the Marina. Bus Route 131 to S. 227th St. & Marine View Drive S. Stop.*

Farms & Farmers Markets of King County

MM NEW! SeaTac Farmers Market

Trudy Olson
(206) 973-4763
tolson@ci.seatac.wa.us
At Angle Lake Park,
19408 International Blvd, SeaTac
Sundays, 11am—3pm, June 15—Sept. 14

Come visit the SeaTac Sunday Farmers Market located in beautiful Angle Lake Park just south of the Seattle-Tacoma International Airport. Our community marketplace will provide farmers and consumers with regionally grown farm-fresh produce, baked goods, and garden plants and flowers, along with scheduled entertainment and several family oriented theme market days. *From north or south I-5 take the South 188th Street exit and head west (toward Sea-Tac airport). Turn left on International Blvd. Go to light at South 194th Street and turn left into the park.*

NN Federal Way Farmers Market

Karla Kolibab
(253) 261-8157
federalwayfarmersmarket@yahoo.com
www.federalwayfarmersmarket.com
Sears Parking Lot,
1701 S. 320th, Federal Way
Saturdays, May 10—Oct. 25, 9am—3pm

Enjoy festive outdoor shopping – sample before you buy. Buy the freshest fruits and vegetables direct from the farmer. Take home the season's fresh cut flowers, bakery products, honey, wine, organic coffee. Local crafters sell fabulous jewelry, bird houses, pottery, candles, clothing, baby and pet supplies. Nursery vendors offer unique and colorful arrays of plants, vegetables and hanging flowers. A Master Gardener is always on site. Special event days for the whole family. Enjoy delicious snacks, breakfast or lunch in our covered eating area, while enjoying live music. Event calendar and vendor information on Website. Plenty of parking, accessible to handicapped. Accepting WIC and SFMNP coupons. *Take I-5 to 320th, go west on 320th to the Sears Parking Lot at The Commons Mall.*

00 Kent Farmers Market

Kent Lions Club
(253) 486-9316
kentfarmersmarket@hotmail.com
www.kentlionsclub.org
On the corner of 2nd & Smith Streets, Kent
Saturdays, 9am—2pm, June—Sept
No market July 12

The Kent Farmers Market is another Kent Lions community service project located at Kent's newest park, the "Town Square Plaza" at the major intersections of 2nd Ave. & Smith Street in downtown Kent, next to the Kent Library and between the Kent Station and Historic Downtown Kent. This is an open-air farmers market featuring in-season fruits & vegetables, plants and crafters from 9am-2pm Saturdays, June-September. *From I-5 southbound, take Kent-Des Moines exit. Follow to bottom of hill. At Meeker Street, take a left. Follow to 4th Ave. & Meeker St. Market will be just ahead. From I-5 northbound, take the*

Kent exit. Turn right onto Kent-Des Moines Rd. Follow to bottom of hill. At Meeker Street, take a left. Follow to 4th Ave. & Meeker St. Market will be just ahead. From Hwy 167 northbound, take Willis St. exit. Turn right onto Willis, left onto 4th Ave. and take a left. From I-405, take Kent-Auburn exit onto Hwy 167. Follow until Willis St. exit. Turn left onto Willis, go to 4th Ave. & take a left. Market will be on right.

46 Serena Farms

Jason Serena
(253) 261-8789
jser316@hotmail.com
4400 S. 212th St, Kent
Open Noon—dusk, October 4—31

Serena Farms has been family-owned since 1996. Serena Farms is one of the largest pumpkin growers in Western Washington, with a wide selection of varieties to choose from. Come and enjoy our U-pick pumpkin patch, Corn Maze and Hay Ride this fall. Plus, a wide variety of winter squashes to choose from. Open noon till dusk, Oct. 4-31. The U-pick field is located on the corner of 212th and Orillia Road, just below SeaTac airport, off of I-5. *From I-5, take Orillia Rd. S. exit and turn right until it turns into 212th. Farm is located on the corner of where Orillia Rd. turns into 212th.*

47 Carpinito Brothers Farm

Chet Dixon/Leona Reinhardt
(253) 854-5692
leonar@carpinito.com
www.carpinito.com
1148 Central Ave. N, Kent
Open 9am—6pm Daily

Family owned for over 30 years. Open year-round for all your gardening and landscaping needs. Bark, topsoil and gravel delivered or U-haul. Flowers, hanging baskets, vegetable starts, nursery stock, planters, seeds, tools, gloves and more. June-November we feature Carpinito-grown farm fresh produce picked daily: lettuces, spinach, greens, cabbage, corn, beets, carrots, English peas, broccoli, cukes, peppers, basil, cilantro, zucchini and winter squash. Washington items including berries, cherries, apricots, peaches, pears, apples, beans, tomatoes, potatoes, and pickling cukes, spices, vinegar, dill, raw honey and more. October: U-pick pumpkin patch and corn maze. December: huge selection of green and flocked Christmas trees, florist quality poinsettias, garlands and wreaths. *From I-405, take Hwy 167 S., 84th Ave. exit, then left on 84th. We are located 1/2 mile on left.*

48 Lazy River Farm

Linda Person
(206) 963-5079
27010 78th Ave. S, Kent
Open June—late Sept, Mon, Wed, & Sat,
9am until all ripe fruit is picked

Welcome to our beautiful farm on the banks of the Green River between Kent and Auburn. We specialize in the finest tasting, naturally grown U-pick strawberries and raspberries, blueberries and blackberries. We are open from June through late September on Mon., Wed., and Saturday from 9am until all ripe fruit is picked. Because of limited supply and high demand, we strongly suggest you call ahead to reserve space and check availability. *Traveling north or south bound on Highway 167 (Valley Freeway) between Auburn and Kent, take the 277th St. exit and head east to 78th Ave. S. Turn left (north) for about 3/4 mile on the right (east) side of the road.*

49 Whistling Train Farm

CSA
Shelley & Mike Verdi
(253) 859-5197
shelley@whistlingtrainfarm.com
www.whistlingtrainfarm.com
27127 78th Ave. S, Kent

WE USE NO CHEMICALS! We grow a huge variety of vegetables—everything from artichokes to zucchini. We grow for flavor, quality, and health! Ask about our Subscription Programs. Fresh eggs from happy, healthy, pastured hens. Fryers, naturally-raised Berkshire pork, and veal from calves raised on a real momma cow available by contract. Find us at farmers markets April—January and enjoy our produce at select restaurants. *From I-5 take 272nd St. exit, drive east into valley for 3 miles. Turn left on 78th Ave. From Kent East Hill, head west on 277th St. into valley and turn right on 78th Ave. From Hwy 167, take 277th St. exit and turn left on 78th Ave. Farm is 1/2 mile down 78th Ave. on left.*

50 T & M Berries

Maria Breneman
(253) 859-4193 or (253) 941-1435
27329 78th Ave. S, Kent
Open daily, 8am—6pm during season

Visit us this summer for our naturally grown strawberries. Nestled between Kent and Auburn, right off Hwy 167, our small family-run U-pick is open daily during the season. Please call ahead for availability. Families are very welcome on our no-spray farm, but please no school or care groups. *Go south of Kent on 3rd, about 1.5 miles, or go north of 277th St. on 78th Ave. about 1/4 mile. Watch for signs.*



Farms & Farmers Markets of King County

51 Mosby Brothers Farm

   C/D
Susan Beckler
(253) 939-7666
mosbyfarms@earthlink.net
12754 SE Green Valley Rd, Auburn
Open 7 days a week, 9am—6pm
May 1—Sept. 30



Stop by our farm stand and pick up some of the your favorite in-season fruits & vegetables on your way home or on your way to Mom's house. Featuring locally-grown vegetables, honey and homemade jams, along with Eastern Wash. seasonal fruits & vegetables. Taste our delicious, fresh apples, blackberries, blueberries, pears, raspberries, strawberries, dill, green & yellow wax beans, broccoli, lettuces, onions, peppers, potatoes, spinach, squashes, tomatoes, zucchini and lots more! All farm fresh. Plus: U-pick pumpkins in October. *Take Auburn-Black Diamond exit off Hwy 18, then east on Auburn-Black Diamond Road, 1/8 mile. Then take Green Valley Road. Go past Green Valley Meats, farm is 1/4 mile on left, farm stand is on right. Pumpkin Patch: head west off the freeway exit.*

52 Edeldal Farm/ Little House Rugs

 C/D
Judy Taylor
(253) 939-1350
judytaylor@littlehouserugs.com
www.littlehouserugs.com
15429 SE Green Valley Road, Auburn
Open Wednesdays & Sundays,
10am—dusk, Year-round

Visit our shop year-round. I do several shows out of town during the year, so best to call first to make sure I'm home! I specialize in custom rug hooking, handspinning, knitting and felting, lavender products, dried flower arrangements, wool and wool products, hand hooked rugs, felted hats and purses. We sell purebred Jacob Sheep, a small primitive breed which is easy to keep and produces excellent fleece for spinning. (www.littlehouserugs.com/sheepandwoolforsale.html) We have 300 lavender plants in 20 varieties, which bloom June-October. For lavender and herb recipes and craft ideas, go to www.littlehouserugs.com/front-page-lavender.html. *From Hwy 18 take the Auburn-Black Diamond Road exit. Veer immediately to the right onto Green Valley Rd. We are 3 miles in on the right hand side on a sharp curve. Enter into the curve and you'll see our driveway in front of the barn (our barn says "Edeldal Farm" and has a sheep & goat on it).*

53 Canter-Berry Farms

  C/D
Clarissa Metzler Cross & Doug Cross
(253) 939-2706
cbfdoc@prodigy.net
www.blueberries4u.com
19102 SE Green Valley Road, Auburn
Open daily in harvest season; 8am—6pm
Approx. mid-July opening
Holiday & non-harvest: 10am—6pm
Call ahead; Check Website

Our small, friendly farm raises both blueberries and American Saddlebred Show Horses.

Our farm, homesteaded in the 1870's, has been family owned for the past 54 years. We offer U-pick blueberries and fresh flowers in season. Frozen blueberries as available. Our Fresh Blueberry Jam, Syrup, Vinegar and Chutney are available all year at our farm salesroom and at our farmer's table at the Pike Place market. Farm hours during U-pick, 8am-6pm. Please call ahead or check our Web site for picking days. Holidays and non-harvest season hours are 10am-6pm for salesroom. Tours (15-50 people) by appointment. Mail-order. *From I-5, take Hwy 18 east. Take Auburn-Black Diamond Rd. exit. Keep turning right to SE Green Valley Rd. Farm is 5.5 miles on the left, 2-1/2 miles west of Flaming Geyser State Park.*

54 Trees 'n Bees

  C/D
Carolyn Elliott
(253) 939-1149 or (866) 627-2857
Carolyn@treesnbees.com
www.treesnbees.com
34747 162nd Ave. SE, Auburn
Open year-round Mon: 4—7pm;
Thurs: Noon—7pm; Sat: 10am—4pm
For Xmas Trees: 9am—7pm Daily,
Nov. 28—Dec. 23

Trees 'n Bees, Inc. is located just east of Auburn. Since 1972, this family-owned farm has raised Christmas trees and honeybees. The Pavilion offers fresh local honey, beekeeping supplies, unique gift items and Christmas decorations plus all-day seminars in honeybees and beekeeping. During Christmas season, in addition to trees, you will find complimentary beverages, snack bar, play area for kids with Christmas videos, and Mrs. Claus. We grow Douglas, Noble, Grand, Pacific Silver and Sub Alpine Firs, Norway Spruce and others. We will gladly arrange a presentation/tour for your homeschool group, class field trip, Boy Scouts, or just your family. *Off I-5, take exit 142A, go 6 miles east on Hwy 18, take Auburn-Black Diamond Rd. exit. Turn right at stop sign, cross river and turn right at the stop light. Turn right on SE Lk. Moneysmith Rd., go one mile. Farm is on right.*

55 V2 Farm

  C/D
Jenny Cunningham
(206) 353-6695
cowboy@v2farm.com
www.V2Farm.com
20613 SE 436th St, Enumclaw
Open June—Oct. 31, 10am—6pm,
Tues—Sat
By appointment Sun & Mon

Experience the old West in farm country! V2 Farm Roadside Produce Stand has a bounty of healthy, delicious in-season produce grown NATURALLY using sustainable farming practices. V2 Farm (family brand established in 1917) offers hands-on farm experience. Discover a real working Western town, Indian village of TiPi is a fishing pond and more. Farmer Andy offers hay rides around the farm where you might view eagles soaring, majestic Rainier also the Olympics mountains. Tours: large or small groups, schools, youth organizations, family, community clubs or corporate events. Fall events include corn maze and pumpkin patch.

Please call or email to schedule. *Take I-5 to SR 18. Take Auburn/Enumclaw exit, go left off exit toward Enumclaw, pass the Muckleshoot Casino, pass the White River Amphitheater, farm is on right about 10 miles from Hwy 18.*

56 Rockridge Orchards

   (Bamboo Maze)
Wade Bennett
(360) 825-1962
jbennett@rockridgeorchards.com
www.rockridgeorchards.com
41127 212th Ave. SE, Enumclaw
Open Sat. & Sun, 1—4pm, Year-round
Tours by appointment

Life & Food should never be boring. Less than an hour from Seattle, in East King County, in the shadow of Mount Rainier, our orchards and farm offer a unique blend of exotic fruits, vegetables, craft hard and soft ciders and fruit wines. Visit our Website at www.rockridgeorchards.com and take a virtual tour of the winery, bamboo forest, farm and orchards. Meet us in person at Ballard, Bellevue, Columbia City, Federal Way, Phinney Ridge, University District and West Seattle Farmer's Markets. The Farm Store & Tasting Room are open Saturday and Sunday 1:00—4:00pm. Personal or group Winery/Farm Tours by appointment. *Take Hwy 164 from Auburn. Turn left on 400th, at the next flashing light (212th) turn right. We are on the top of the hill on right.*

57 Country Farmers Market

  C/D
Janice Hammerstrom
(360) 802-6800
jhammer@countryfarmersmarket.com
www.countryfarmersmarket.com
40709 264th Ave. SE, Enumclaw
May—Oct, 10am—7pm, Daily
Nov & Dec, 11am—4pm, Thurs—Sun

Buy local and eat local. Country Farmers Market is a full service on-farm market specializing in local in-season produce and products, pure ciders, jams, condiments, gifts and gift baskets. Our goal is to support local farms and farmers. Please stop by to tour our market, vegetable gardens, flower gardens, and get your free sample of our own decadent locally made fudge. Country Farmers Market is located 2 miles north of Enumclaw on the west side of Hwy 169. *From Hwy 405 (North or South) get off at Hwy 169 (Maple Valley Hwy), go 23 miles to market on the right side of the road. From Hwy 410 (east or west) go to Enumclaw, follow signs to Hwy 169 (Maple Valley Hwy). We are 2 miles north of town on the left side of the road. From Auburn, take Auburn Way S. which becomes the Auburn-Enumclaw Rd SE or Hwy 164 (from Hwy 18, drive about 7 miles), turn left onto SE 400th St. Drive 5.7 miles to 264th Ave. SE (Hwy 169) turn right at light. The market is located .4 miles on the right.*

58 New Location! Sunrise Blueberry Farm

Tom Maskal
(253) 333-0352
500 Chicago Ave, Algona
Open July, August and weather dependent,
through mid-September
Usually daily, 8am—5:30pm;
sometimes closed Wed. & Thurs.
Always call ahead!

We have moved to a new location and have a new phone number. Please see directions or call the farm! CERTIFIED WSDA/NOP ORGANIC SINCE 1976. The sweetest blueberries you'll ever taste! "We feed the soil, and the soil feeds the plant!" No herbicides, no fungicides, no synthetic pesticides, no chemical fertilizers. Hand-picked at their peak of freshness! Fresh flats, washed and ready-to-freeze cases, and already frozen cases available. Try our exclusive 20 pound freezer case, no repackaging necessary! Use them right out of the case all year long. Quantity discounts for 10, 20, 30, 40 and 50 pounds. Stock up for winter! Per pound price less than Saturday markets. Your complete satisfaction guaranteed! Sorry, no U-pick available. Save time and gas, always call ahead to double check our days and hours, for availability of berries, and to place orders of 50 pounds or more. Just south of Auburn in Algona, off of Hwy 167. From Seattle: Take I-5 south to I-405, N toward Renton. Take exit 2, Hwy 167 S. toward Kent/Auburn and go 14 miles. Take the Algona/Pacific exit, after the Auburn exits. Turn left (east) on Ellingson Rd. Turn left at traffic light, at the Jack-in-the-Box, onto Frontage Rd., which immediately becomes Algona Blvd. S. Go about 3/4 mile (thru one stop sign) to the big fir tree at 5th Ave. N. Turn R (east) on 5th Ave. N. and go about 1/4 mile (thru one stop sign) to the farm at the end of the street. Still the red shed at the end of the road. From Bellevue: Take I-405 S. toward Renton. Then follow the rest of the Seattle directions to the farm. From Tacoma: Take I-5 north toward Federal Way. Take exit 135 onto Hwy 167 N. (River Rd.), through Puyallup, and continue on Hwy 167 N. to the Algona/pacific exit. Then follow the rest of the Seattle directions.



- Certified Organic
- Farms that are Salmon Safe (see p. 5)
- CSA
- Farms that offer U-Pick
- Corn Maze
- Pumpkin Patch
- Christmas Trees
- Credit/Debit Cards accepted
- Food Stamps accepted
- Farms
- Farmers Markets

PP Proctor Farmer's Market

Felicity Devlin and Jessica Troy
(253) 961-3666
proctorfm@yahoo.com
www.proctorfarmersmarket.com
N. 27th & Proctor on N. 27th, Tacoma
Saturdays, 9am—2pm, April 26—Nov. 1

Our open air farmers market is located in the heart of Tacoma's historic Proctor District. It features organic fruits, vegetables, herbs, plants, fresh cut flowers, fresh salmon, grass fed meats, hot food, bakery items and live music. From I-5 City Center exit, take Schuster Parkway to N. 30th Street. Travel on N. 30th St. to Proctor. Turn left on Proctor. Market is on N. 27th St. at Proctor.

QQ Tacoma Farmers Market

Laura Edwards
(253) 272-7077
laura@tacomafarmersmarket.com
www.tacomafarmersmarket.com
905 Broadway, between 9th & 11th
Thursdays, 9am—2pm, May 15—Oct. 16

Large, outdoor market featuring many local growers, a vast array of heritage produce, flowers, meats, locally crafted processed edibles and beautiful artisan products. Entertainment daily! From I-5 north or south, take exit 133 or I-705 North toward City Center. Take A Street exit toward City Center. Turn left on South 11th St. Turn right on Broadway.

59 Foxberry Farm

Ron & Cindi Fox
(253) 926-8407
foxberry@q.com
4220 Gay Road East, Tacoma
July 10—Sept, Thurs & Fri, 9am—5pm
Sat & Sun, 10am—4pm, Closed Labor Day
Open by appointment after Oct. 1

Our mom and pop U-pick farm opens July 10th for raspberry and some blueberries and honey (no strawberry). Followed in August with Asian and regular pears, plums, some canning cucumbers for pickles, beans, flowers, canning tomatoes, and blackberries. September brings at least 9 varieties of potatoes, fall and winter squash, apples, fall raspberries, and corn. Our farm is very family friendly with a large orchard to enjoy your picnic lunch. Please call ahead for availability of products and as always the answering machine is updated daily. From I-5, take exit 135 (Hwy 167) past Emerald Queen Casino. Go approx. 2 miles. Turn right at espresso stand; go 1/2 mile. Farm is on the left — follow signs.

60 Duris Cucumber Farm, LLC

Sondra Andrews
(253) 922-7635
6012 44th St. E, Puyallup
Open Daily, 9am, June—Sept.

We grow and sell direct from our farm market. Fresh strawberries, green beans, pickling cucumbers, slicing cucumbers, zucchini and

yellow squash, and dill. Open to the public beginning about June 1 for strawberries. U-pick strawberries at our Kent Field, at the corner of Washington & Frager Road. (From Hwy. 167, take Willis St. exit. West on Willis, South on Washington to Frager). Farm market features all our own produce plus fruits and vegetables from other farms in Washington state. We carry everything you need to make your own delicious pickles. Cold-Pack pickle demos on Saturdays during pickling season. Midway between Puyallup and Tacoma on Hwy 167 (River Rod. Hwy).

61 Terry's Berries

Terry Carkner
(253) 922-1604
terryann@terrysberries.com
www.terrysberries.com
4520 River Road, Tacoma
Open Daily, 10am—6pm, May—October

Berries, veggies, apples, too, we grow organic just for you!

Celebrating 25 years of growing great berries and veggies in the Puyallup Valley. Shop at our farm store or join our CSA to reserve your share of the harvest for more than 10 months of the year. Choose from the huge variety of veggies, pick-your-own flowers and herbs. Savor freshly-picked berries in season or frozen berries all winter. Farm-fresh eggs available year around. Join us for apple picking & cider pressing October weekends and pick your own pumpkin from the pumpkin patch. School tours by appointment. Farm store open May-Oct., 10am-6pm. And Tuesdays/Wednesdays the rest of the year. Two miles from I-5, exit 135, toward Puyallup on River Road. For more information and detailed directions, visit our Website.

RR Puyallup Farmers Market

Janie Morris
(253) 840-2631
farmersmarket@puyallupmainstreet.com
www.puyallupmainstreet.com
Pioneer Park Pavilion,
330 So. Meridian, Puyallup
Saturdays, May 3—Oct. 25, 9am—2pm
Sundays, May 4—Aug. 31, 10am—2pm

Join us all season long for a fun-filled market packed with locally-grown fresh produce, seafood, healthy nursery stock, flowers, yummy baked goods, crafty gifts and delicious foods. A delightful indoor-outdoor setting in the Pavilion at Pioneer Park. Watch for informal gardening, food preparation and preservation classes; a Sunflower Growing contest; Art at the Market, a creative hands-on booth for children staffed by Valley Arts United, and lots of other family fun. From I-405, take the WA-167 S. exit toward Kent/Auburn, follow 167 S. to Hwy 512 Puyallup, take Pioneer exit, turn left (west), left at Meridian, end at 330 S. Meridian, Puyallup.

Farms & Farmers Markets of Pierce County

62 Linbo Blueberry Farm

Richard Linbo
(253) 229-6438
blubryfrmr@clearwire.net
www.linbobblueberries.com
8405 Fruitland Ave. E, Puyallup
Open July 15—season end,
9am—7 pm daily

The natural bog of this over sixty year old blueberry farm and the ten seasons of ecologically sound practices mean the 2,030 plants bear the best, healthful fruit on the varied cultivars. Come enjoy the U-pick experience and taste the difference. Bring the family and pick for fresh use or to freeze for use all winter long. *From I-5, take the Puyallup exit to downtown Puyallup (as if going to the fairgrounds). From Hwy 167 (Valley Freeway) go to the end, take a left to downtown Puyallup. Take Meridian toward the fairgrounds. Turn right on 7th Ave. SW. Follow it to the end at Fruitland Ave. Turn left on Fruitland Ave. & go uphill about 1 mile to the farm on the left at 84th. Detailed directions at www.linbobblueberries.com.*

The Meat Shop of Tacoma

63 **Lee Markholt**
(253) 537-4490
organicmeatshop@att.net
www.meatshopoftacoma.com
13419 Vickery Ave. E, Tacoma
Open Mon—Friday, 8am—6pm;
Saturdays, 10am—5pm, Year-round

Certified organic meat and poultry sales. We offer custom cutting and wrapping and poultry kill/processing. The finest certified organic beef, pork & poultry, eggs and cheese. Chemical free ham, bacon, lunch meats and sausages. Naturally grown lamb and bison. Stop by and visit for a delicious, healthy choice. *Take Exit 127 off I-5. Go east on Hwy 512 to Portland Ave. Turn right on Portland Ave. to 112th St. Turn left on 112th to Vickery Ave. Right on Vickery to 13419.*

64 Spooner Farms

(253) 840-2059
aspooner@spoonerfarms.com
9710 State Route 162 E, Puyallup

Start your summer with our own daily-picked strawberries, raspberries, blackberries and blueberries. Fall time is great family fun in our 5-acre corn maze. U-pick pumpkins, pumpkin slingshots, concessions, great fall decorating items and gifts. Bring your camera and the kids to meet Patty Pumpkin and Blinkey the Bear. *From I-405, get on Hwy 167 heading south toward Kent/Auburn. Merge onto Hwy 410 East toward Sumner/Yakima. Take Hwy 162 E./ Valley Ave., exit toward Orting. Right onto Valley Ave. E., Hwy 162, end at the farm.*

65 Scholz Farm

Allen Scholz
(253) 848-7604
scholzfarm@msn.com
12920 State Route 162 East, Orting
June 1—Oct. 31
Daily, 9am—6pm

We are a fourth generation working farm with an on-farm produce and retail stand. We feature our own fresh seasonal fruits and vegetables including strawberries, raspberries, blueberries, rhubarb, green beans, and our famous sweet corn; also custom-grown fruits and vegetables (cherries, peaches, pears and apples) from our friends in Yakima. The first Saturday of October @ 10am kicks off our fall harvest season with the Annual Giant Pumpkin Competition. We have a free corn maze, farm animals, pumpkins, painted pumpkins, gourds, squash and a variety of other fall crops. During October we offer farm tours by reservation. *From Tacoma, go to Puyallup, travel east on Pioneer Ave. to Hwy 162 (Sumner-Orting Valley Hwy), turn right; continue 3 miles. Farm is on the right just past 128th St. E. Please call for directions.*

55 Orting Saturday Market

Beckie Meek
(360) 893-5200
bmeek@cityoforting.org
www.cityoforting.org
Corner of Washington/Calistoga St
Saturdays, 9am—1pm, June 21—August 9

With Mt. Rainier as the backdrop, the Foothills Trail at the foot, The Orting Saturday Market is a meeting place as well as a place for everyone. A community inspired market is place for reflective solitude down the Trail. Bring your bikes, have some lunch and enjoy our version of country living with modern amenities. We hope you will make Orting your destination city. You will find yourself wanting to return many times. See you soon. *Directions?*

66 Take Root Farm

Jennifer Miller
(253) 891-FARM
www.takerootfarm.com
24416 Buckley-Tapps Hwy. E, Buckley
Pick-up days are Wed. & Fri.

Enjoy a share of the harvest at Take Root Farm and get fresh, chemical-free produce year-round. Summer season: Mid-June through October. Receive a share of fresh-picked vegetables and come to “your” farm, feel and smell the earth and your “root” connection to life, while picking fresh flowers and herbs from the U-pick areas. Most vegetables, herbs and flowers during the summer season are grown on the farm according to organic standards. Our shares also contain fruit, much of which comes from other organic farms. Winter and spring shares contain a wide variety of certified organic vegetables and fruit. *From Sumner, Go East on Hwy 410 up the hill to the light. Turn left onto Sumner-Buckley Hwy. Go 4 miles. Turn left onto Buckley-Tapps Hwy (street sign is on left side of street). Farm is on left shortly after the turn. From Enumclaw: Follow Hwy 410 thru Buckley to the intersection of 410 and Mundy-Loss (there will be a light). Turn right. Go almost 4 miles, then turn right onto Buckley-Tapps Hwy. Farm is on left shortly after the turn.*



Experience organic produce
at Marlene's Market & Deli!

Our produce department features only 100% organically grown produce. We are committed to organic and sustainable farming.

2951 So. 38th St., Tacoma, 253.472.4080 & 2565 So. Gateway Ctr. Pl., Federal Way, 253.839.0993
 Visit us at www.marlenesmarket-deli.com

Farms & Farmers Markets of Thurston County

67 Lattin's Country Cider Mill & Farm

   
Carolyn Lattin
(360) 491-7328

www.lattinscider.com
9402 Rich Road SE, Olympia
Open Year-round, 9am—5:30pm daily
Closed Sundays, January—June 1

Award-winning cider, apples, fruit, honey, eggs, veggies, sweet corn, pumpkins, flowers, pies, jams, dried fruit, frozen berries, gifts, recreation and farm animals. Fresh donuts daily, apple fritters Saturday & Sunday. Cider Mill, Easter Egg Hunt and Pumpkin Patch in October. Horse-drawn wagon rides every Sat. & Sun. in Oct. Our farm has been open for 32 years, now serving the 3rd generation of customers! Also at Tacoma Farmers Market (Proctor Dist.) *Travel south on Capitol Blvd, 3-1/2 miles past Tumwater Blvd, turn left onto Rich Rd., farm is 1/2 mile on the right.*

Tumwater Town Center Farmers Market




Ione Vrabel
(360) 464-5879
thegreatnw@hctc.com
www.tumwaterfarmersmarket.org

Corner of Capitol Blvd. SW & SW Israel Rd, Tumwater
Wednesdays, 11am—2pm, May 28—Oct. 29

Your community market for conventional and organic fruits, vegetables, herbs, berries, plants, cheese, fresh flowers and tasty baked goods. Meet our friendly farmers who grow the food you eat with passion and integrity. Hearty lunches prepared fresh and fast, live music and special events. Open every Wednesday, rain or shine. Located at Tumwater Town Center on the corner of Israel Road and Capitol Boulevard SW. Ample parking is available directly behind the market and accessed off Capitol Blvd. SW. Tumwater's place to be for fresh produce, great food and fun! Support sustainable agriculture by shopping your Community Farmers Market! We accept WIC and WNP.

From North: Take I-5 south to Tumwater Blvd, turn left, go all the way to Capital Blvd, turn left, go one block to Israel Rd. From South: Take I-5 north to Tumwater Blvd. Turn right, go all the way to Capital Blvd, turn left, go one block to Israel Rd.

68 Helsing Junction Farm

  
Susan Ujic or Anna Salafsky
(360) 273-2033

helsingfarm@msn.com
www.helsingfarmcsa.com
12013 Independence Rd, Rochester
We deliver June—October

We are located in Independence Valley on the Chehalis River in Rochester, WA. For 20+ years, we have grown certified organic vegetables, fruits, flowers and herbs on our farm's 50 fertile acres. We run one of the oldest and diverse Community Supported Agriculture programs in the Northwest, providing 800 shares from June through November, delivering to 20 locations in Seattle, Olympia and Portland. We also run a farm bank CSA program, donating shares to local food banks. We invite you to treat yourself to some of the best organic produce available, grown by farmers who care about the environment and are passionate about good food! Call or visit our Website for details.

69 Boistfort Valley Farm

   (online)  (prearranged)

Heidi and Mike Peroni
(360) 245-3796
info@boistfortvalleyfarm.com
www.boistfortvalleyfarm.com
426 Boistfort Road, Curtis

Boistfort Valley Farm is a certified organic farm, located just west of Chehalis, Washington. We have grown vegetables organically since 1988, and have operated a CSA since 1994. We offer over 100 varieties of Certified Organic vegetables, herbs, fruit and fresh flowers – from garden staples to gourmet vegetables. We grow our vegetables in season and harvest them at their peak, for the best flavor and nutritional quality. We keep our soils healthy, which provide vegetables with the minerals and vitamins that good produce should have. We deliver weekly to Seattle, Tacoma, Olympia and Centralia. We also attend the Olympia and Ballard Farmers Markets, summer through December. *Please contact us for directions to the farm.*

70 Taylor Shellfish


Bill Whitbeck
(425) 210-4197
oysterbill@taylorshellfish.com
www.taylorshellfish.com
130 SE Lynch Rd, Shelton

Growing shellfish is a Taylor family tradition. It began in the 1880s with our great grandfather farming the tiny native Olympia Oyster in Puget Sound. Over the years, our family enlarged the number of tidelands farmed and began growing a greater variety of shellfish. Today we cultivate 5 species of oysters, Manila clams, geoduck and Mediterranean mussels. Visit our retail stores in Samish and Shelton, or at your local farmers market. See website for store hours, driving directions and lists of the farmers markets where you'll find us.



Crispy Golden Patty Pan Squash

1. Generously grease a cookie sheet with Olive Oil and preheat the oven to 425°.
2. Slice 1-1/2 pounds Patty Pan Squash into 1/4" rounds
3. Beat 2 Eggs in a wide-mouthed bowl.
4. Fill another bowl with about 1/2 cup Flour
5. And in yet another bowl combine 1/4 cup finely grated Parmesan (the powdered kind) and 1/4 cup Breadcrumbs (the herbed ones are best)
6. First dip the squash rounds in the flour, then dip them in the eggs. Then completely coat them on all sides with the breadcrumb mixture.
7. Bake for 25-30 minutes until nicely browned and crispy.

Serve hot with tarar sauce or pesto.

From Helsing Junction Farm



Harvest FEST

The hard work is done; it's time for fun!
 Come Visit the Farms of Pierce County

First weekend of October www.HarvestFest2008.org



Farms & Farmers Markets of Clallam County

71 Nash's Organic Produce



Kia Kozun
(360) 681-7458
sales@nashsorganicproduce.com
www.nashsproduce.com
1865 E. Anderson Rd, Sequim
Open Tues—Sun, 9am—5pm

Nash's Organic Produce grows over 100 varieties of vegetables, fruits, grains and seed crops, year-round. Nash's is dedicated to preserving farmland, training future farmers and to being stewards of education and health for their community. Visit the Farm Store or participate in their CSA (weekly box) program that connects you to seasonal eating and getting to know the hands who feed you. Find out if you are eligible for delivery! The farm also sells wholesale to accounts. Visit Nash's at the Port Angeles Farmers' market, Sequim Open Air Market, Port Townsend Market, Kingston Market, Ballard Farmers' market and University District Market. *From westbound Hwy 101, take "Sequim Ave." exit. Turn right off exit into downtown. Go straight through 1st traffic light, continue north for 5-1/2 miles on Sequim-Dungeness Way. Eventually, you will see signs for store & road will automatically turn into E. Anderson.*



Eat Local for Thanksgiving 2008

Want a delicious way to make your Thanksgiving meal even more special? Want to reduce your carbon footprint and help maintain our beautiful environment?

Then—take the Pledge! The "Eat Local for Thanksgiving" pledge asks you to add at least one locally grown item to your Thanksgiving menu. You can prepare your favorite dishes, just ASK for the local varieties of the foods you cook.

Last year, over 2,350 people took the Pledge. This year, add your name to list of those who support our local farms, local economy and enjoy a healthy, delicious Thanksgiving.

For details, visit: www.pugetsoundfresh.org



Sign up Now for the What's Fresh E-Newsletter

Want to know what's ripe and ready from our local farms? Sign up for the Puget Sound Fresh "What's Fresh NOW" email newsletter. You'll receive an email about every two weeks during the season to let you know when our favorite local crops are ready.

Just send an email to: pugetsoundfresh@aol.com or visit: www.pugetsoundfresh.org to sign up. It's free, and we don't use your email for anything else or share it with any other organizations.

Mark Your Calendars Now for Fall Harvest Celebrations

Every autumn, you are invited to experience the fun and country atmosphere during the annual Harvest Celebrations throughout the Puget Sound region.

Many local farms are open for visits and tours in September and October.

Visit the Cascade Harvest Coalition Web site at www.cascadeharvest.org and your local newspapers for details and dates for your area.

Farms & Farmers Markets of Kitsap & Mason Counties

UU Bainbridge Island Farmers Market

C/D

(206) 855-1500

www.bainbridgefarmersmarket.com

Saturdays, April 12—Oct 18, 9am—1pm at Town Square in the Park by City Hall
Nov. 22—Dec. 20, 10am—3pm at Eagle Harbor Church, indoors & out

Join us for a real taste of the Island! Our market features farm fresh fare with a wide range of fresh and healthy produce, eggs, cheese and yogurt, wine made from Island grapes, seafood, artisan breads and pastries, honey, jams, infused vinegars and oils, and more. Shop for bouquets bursting with fragrant local flowers or select from specialty plants for your garden. Sip espresso while shopping for art glass, fine art, photography, fiber arts, sculptures for your garden, ceramics, jewelry, lotions and potions. Tap your feet to live music while you enjoy a hot breakfast or lunch. Special events: Sweet Pea Contest in July; Tomato Taste-Off in August; and The Great Zucchini Race in September! *Saturday Markets are held in the heart of downtown at Town Square, in the park by City Hall, just off Winslow Way at Madison Avenue. Winter Markets are held at Eagle Harbor Church, at the corner of Winslow Way and Madison Avenue. Both locations are within walking distance of the ferry.*

72 Abundantly Green

CSA C/D

Marilyn Holt

(360) 692-2504

abundantlygreen@holtcapital.com

www.abundantlygreen.com

1146 NE Madison Rd, Poulsbo

Open May—September, Tuesdays, 1—6pm

Other days, please call ahead to

(360) 509-0595

Abundantly Green Certified Organic Produce provides locally grown, wholesome products to our CSA subscribers, who pick up at the farm or at the Poulsbo Farmers Market, where we vend from our bright yellow market cart. We grow a kitchen garden of vegetables, herbs, and (some years) fruit. We also sell a limited supply of custom butchered beef. On our picturesque 60-acres, we have an integrated farm, and the ranch includes 23-acres State Designated Forest Land, and a salmon stream. In addition to being certified organic, we use sustainable and salmon safe farming practices. We also sell animal fodder and grain. *From the*

south: Wagga Way—Silverdale/Bremerton Exit NE Wagga Way from Hwy 303 at Central Valley Road; go north on Central Valley Rd., past Paulson Road and Central Valley store to Walker Rd. (.75 miles.) Turn right on Walker Rd. NE (.5 miles) (road is poorly marked.) At stop sign, Walker Road ends in a “T.” Turn Right onto Old Military Road, turns into Madison Rd. as you follow road around corner. Holt Ranch is the first driveway on the left (in a little valley) It’s a long driveway. You’ll see a large barn and large yellow house with white columns. Number is on a fence post. From the north, Poulsbo-Viking Junction/Viking Way: Follow Viking Way NW, 3.0 miles, turn left onto WA-308 (.2 miles.) At stop light, turn onto Central Valley Rd. NW (1.1 miles.) At stop sign by firehouse, turn left to stay on Central Valley Rd. NW (1.2 miles) Continue on Central Valley Rd. (.4 miles) turn left onto NE Walker Rd. Turn left onto NE Walker Rd. Follow directions above from Walker Road.

VV Poulsbo Farmers Market

Jackie Aitchison

(360) 779-6720

info@poulsbofarmersmarket.org

www.poulsbofarmersmarket.org

Poulsbo Village Medical/Dental Center,

7th & Iverson, Poulsbo

Saturdays, April 12—October 11, 9am—1pm

Meet the Farmers on the Fjord. Join us Saturdays for fresh, LOCAL fruits and vegetables, eggs, fair trade coffee, artisan breads, prepared foods, flowers, plants and more from over 40 vendors. Pick up a unique piece of hand-crafted jewelry or art. Snack on a delicious brat or baked good while you enjoy live musical entertainment. Master Gardening advice available every Saturday. Monthly Chef Demos featuring local chefs/produce take place the first Saturday of every market month. Annual Events: Spring Fling: April 11; Nutrition & Wellness Fair: May 10; Children’s Day: Jul. 26; Touch a Tractor: Aug. 16; Tomato Taste Off: Sept. 13; Pumpkin Party: Oct. 11. WIC & Senior Vouchers accepted, too! *Take Hwy 3 to Poulsbo, south on Hwy 305, turn right onto Liberty Road, merge into the left-most lane and at stop sign turn left onto 7th Avenue. Follow 7th Ave. beyond one stop sign. The market is located on the right, around the curve, in the Poulsbo Village Medical/Dental Center. Ample parking available.*

73 Pheasant Fields Farm

CSA U-Pick C/D

Pheasant Allen & Nikki Johanson

(360) 697-6224

info@pheasantfields.com

www.pheasantfields.com

13274 Clear Creek Rd. NW, Silverdale

Open Easter—Nov. 2, 10am—6pm,

Mon—Sat; Open Sundays in October & for special events

A family-run “working farm,” our main mission is to grow wholesome food. We offer poultry, beef, flowers, and eggs that are free of chemicals, hormones and pesticides, plus wonderful family fun. Veggies for sale at the farm on Fridays, and at the Bremerton, Silverdale and Poulsbo Farmers Markets. CSA offers weekly shares of freshly harvested vegetables. LOTS of on-farm activities: Spring Egg Hunt, Farm Tours by appointment (all ages), Children’s Daytime Farm Camp. July & Aug. enjoy music during our “Sunday Afternoon at the Farm” programs. Corn Maze open in late August. U-pick pumpkins in October, and “No Ghoul, No Gore, No Scare” event for all ages. “Wild Woods” haunted corn maze and creepy woods for scary farm fun – 4 nights at Halloween time. Online tickets for all events. *From SR-3, we are located two miles north of the Kitsap Mall on Clear Creek Road in Silverdale.*

WW Belfair Farmers Market

Norma Stencil

(360) 275-0616

normastencil@yahoo.com

www.belfairfarmersmarket.com

28871 NE State Rt. 3, Belfair

Saturdays, 9am—3pm, May 3—Sept. 27

Rain or shine

Visit the market for fresh veggies when in season, plants, flowers, local honey, eggs, jam, jellies, pies and baked goods. Also available are handcrafted items, knitting, crocheted items, woodcrafts, jewelry, art, homemade soap and much more. You can lunch on fry bread or Indian tacos and listen to music. Our market offers FREE space to youth 18 & under when supervised by an adult. Come and enjoy the bounty of our region’s best products. Belfair Farmers Market is located at the Theler Center South parking lot at the head of the beautiful walking trails to the Theler Wetlands on Hood Canal. *Go south on Hwy 3 thru Belfair to Belfair Elem. School, turn left. At Theler Community Center, turn right. Market is in the Theler Parking Lot. One mile from downtown Belfair stop light.*

-  Certified Organic
-  Farms that are Salmon Safe (see p. 5)
-  CSA
-  Farms that offer U-Pick
-  Corn Maze
-  Pumpkin Patch
-  Christmas Trees
-  Credit/Debit Cards accepted
-  Food Stamps accepted
-  Farms
-  Farmers Markets





Come savor
your market.

Farm-fresh every day, with these special selling days on Pike Place:

Organic Wednesdays	June 4 – October 29
Farm Fridays	June 6 – October 31
Summer Sundays	June 8 – September 28

10am-4pm

Sign up for the monthly e-newsletter, *Freshwire*, at www.pikeplacemarket.org.
Farmers, direct inquiries to info@pikeplacemarket.org.

PIKEPLACEMARKET.ORG

