WHATCOM
Food&Farm Finder 2009

- Farms
- Fishers
- Eateries
- Markets
- and more!

WHATCOM Food&Farm Finder

650+ local businesses taking action for a healthy community.
WHY Eat Local?

Increasingly, we Whatcom County eaters want to know where our food comes from. We want to know that our dinner had a positive effect on the land, water, and the people who produced it, and that it will have a nourishing, healthy and delicious effect on us! Here are just a few reasons why the majority of us consider local food so important:

**TASTEBUDS:** Local food is distinctly more fresh, ripe and flavorful than its well-traveled counterparts.

**HEALTH:** Studies show that many foods lose nutritional value with storage and transport. Fresh, whole foods are an answer to many modern health crises, including the obesity epidemic.

**POCKETBOOKS:** Dollars spent on local food circulate in our local economy, strengthening the community for all of us. Eating local can even be more affordable than long-distance diets.

**NEIGHBORS:** Whatcom folks care about our community, including the farmers, farm workers, chefs, cooks, bakers, and the many other hardworking people who keep us fed.

**THE VIEW:** The beauty of Whatcom’s farmlands, flanked by mountains & waters, is why many of us live here. Buying local food helps preserve it all.

**THE FUTURE:** Peak oil, climate change, and other evidence of an unsustainable culture are making us look for durable solutions. Local food is a three-times-a-day step in the right direction.
With the global economy in a period of drastic and unpredictable transition, it’s more important than ever to build a strong local food economy. The massive scale of events unfolding on the national and global stage may seem beyond the influence of individual Whatcom citizens. Not so! Here at home, we have the opportunity with every meal to counter the “bigger is better” economic crisis by growing a resilient, healthy and socially just local food economy.

Did you know? Food and agriculture are responsible for an estimated one-third of global greenhouse gas emissions. But agriculture can also be an enormous part of the solution to climate change.

**SIX WAYS you can take a bite out of climate change:**

1. **Choose Real Food:** Fresh, whole foods with minimal packaging are more energy-efficient than highly-processed and artificial ones. Good for your body and the planet!

2. **Finish Your Peas:** Nearly half of ready-for-harvest U.S. food doesn’t end up in our bellies—much of it ends up “feeding” landfills instead, leading to big-time greenhouse gas emissions. So eat those leftovers and compost your food scraps.

3. **Meatless Mondays:** The livestock industry is responsible for nearly one-fifth of all global greenhouse gas emissions—more than the entire transportation sector! Eating less meat and choosing organic, sustainably produced meat from local farms is an important step toward a climate-friendly diet.

4. **Go Organic:** By building healthy soil, organic farms emit as little as half the carbon dioxide as industrial farms, provide an effective carbon sink, and use much less fossil fuel energy than their conventional counterparts. If we converted just 10,000 medium-sized farms to organic, the effect would be similar to taking one million cars off the road.

5. **Dig In:** Climate-friendly farming requires people—real flesh-and-blood people—getting their hands in the dirt. Grow your own food, volunteer on a local farm, and support local farmers. (Or become one!)

6. **And of Course:** Use this Food & Farm Finder to help you find local food that’s good for you and the planet!

* Adapted with permission from the Small Planet Institute, www.takeabite.cc
## SEASONAL Guide

### BERRIES
- Blackberries
- Blueberries
- Boysenberries
- Currants
- Gooseberries
- Loganberries
- Marionberries
- Raspberries
- Strawberries
- Tayberries

### DAIRY PRODUCTS

### EGGS

### FLOWERS

### FRUIT & NUTS
- Apples
- Asian Pears
- Cherries
- Grapes
- Hazelnuts
- Melons
- Nectarines
- Peaches
- Pears
- Plums
- Rhubarb

### HERBS

### MEAT & SEAFOOD
- Red Meats
- Poultry
- Crab
- Prawns
- Shrimp
- Salmon

### MUSHROOMS

### PLANTS
- Garden starts
- Landscaping

### VEGETABLES
- Artichokes
- Asian Vegetables
- Asparagus
- Beans
- Beets
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Celeriac
- Celery
- Corn
- Cucumbers
- Eggplant
- Garlic
- Kale & chard
- Kohlrabi
- Leeks
- Lettuce
- Onions
- Ornamental gourds
- Parsnips
- Peas
- Peppers
- Potatoes
- Pumpkins
- Radishes
- Rutabegas
- Salad greens
- Shallots
- Spinach
- Tomatillos
- Tomatoes
- Turnips
- Winter squash
- Zucchini & summer squash
Just what is a ‘sustainable’ farm? From Certified Organic to simply keeping farmland in agriculture instead of houses, Whatcom Farmers are deeply committed to maintaining the natural and community resources that their businesses depend on.

The restaurants, cafés, bakeries, delis, caterers, grocers and markets listed in the Food & Farm Finder have taken the FRESH & LOCAL Pledge—an agreement to make a good-faith effort to source from local farmers and food producers.

Many of the businesses listed have taken additional steps toward good stewardship. Look for these icons throughout this guide, and be sure to let your farmers, chefs and grocers know you care about the commitments they are making for the health of this place!

Sustainable Connections’ members are committed to a local economy built on sustainable business practices.

Bellingham Green Power purchasers cause 12% of Bellingham’s electricity to come from renewable sources: wind, sun, and local cow power!

Whatcom Watershed Business Pledge is a voluntary pollution-prevention program to help reduce waste and water pollution.

Toward Zero Waste is a business-led, community-wide campaign to reduce waste and increase rates of recycling.

Certified Organic identifies products free of chemical pesticides and fertilizers, hormones and preventative antibiotics.

Salmon Safe certification identifies farms using agricultural practices that protect water quality, salmon habitat, and native biodiversity.

Food Alliance certification indicates farms with healthy labor practices, pesticide usage, treatment of livestock, and conservation of soil, water and wildlife.

1 Alm Hill Gardens | 3550 Alm Rd, Everson | (360) 966-4157 | (360) 927-4845 | jay@growingwashington.org | alm_hill_gardens@msn.com
Farm Stand; CSA; U-Pick; Phone Orders; Restaurants & Retailers
Alm Hill Gardens is an organic, year-round, diversified farm. We grow over 100 varieties of fruits, vegetables, herbs and flowers. Selling direct to consumers since the early 1970s, we are known for our abundance of organic products and for the quality and taste of what we produce. Alm Hill is a family farm, a community farm, and a new farmers/immigrant farmer collaborative.

Bellewood Acres | see page 13

2 Bellingham Country Gardens | The Grubbs Family | 2838 Kelly Rd, Bellingham | (360) 223-3724 | (360) 592-5987 | grubbssm@msn.com | www.bellinghamcountrygardens.com
Farm Stand; CSA; U-Pick
Our family farm offers freshly harvested and U-pick vegetables, flowers and everbearing strawberries, naturally without chemicals. All of your vegetable needs are here: salad greens, tomatoes, carrots, peas, beans, beets, onions, peppers, leeks, bok choy, and more. Corn is a delight for summer and fall meals. Visit the pumpkin patch for Halloween. Open Sat and Wed 9-6. Visa & Mastercard accepted.

Boxx Berry Farm | see page 14

3 Cascadia Mushrooms | Alex Winstead | PO Box 1181, Bellingham 98227 | (360) 714-8859 | cascadiamushrooms@gmail.com | www.cascadiamushrooms.com
Farmers Market; Website Orders; Phone Orders; Restaurants & Retailers
An artisan mushroom farm growing the best in gourmet and medicinal mushrooms. Naturally grown on wood-based substrates and harvested fresh daily by mycologist Alex Winstead. No manure, pesticides, fertilizers or sprays are used. Our deliciously fresh mushrooms and grow-your-own mushroom kits are available at the Sat Farmers Market, the Food Co-ops and Terra Organica. Orders can also be placed through our website!
4 Cedarville Farm | Mike & Kim Finger
3081 Goshen Rd, Bellingham | (360) 592-5594
cedarville322@mac.com | www.cedarvillefarm.com
Farmers Market; CSA; Restaurants & Retailers
We are Whatcom County’s oldest and largest CSA farm, providing over 160 families each season with a great variety of startlingly fresh vegetables, herbs and flowers, organically grown on fertile soil near the Nooksack River. Sign up for a share, visit us at the Sat Farmers Market, or find our good food at the Food Co-ops, Ciao Thyme and the Swan Cafe.

5 Cooperativa Jacal | Maria Guzman & Roberto Bermudez
(360) 756-2478 | erinc2c@qwestoffice.net | www.foodjustice.org
Farmers Market; CSA; Phone Orders; Restaurants & Retailers
A farm worker owned organic farming cooperative bringing 30+ years of experience farming and respecting the land to grow fresh vegetables, herbs and flowers for you. Specializing in peppers including jalapeños and Anaheim, several types of squash, squash blossoms, tomatoes, eggplant, onions and cucumbers plus many more! Also herbs: basil, cilantro, parsley, fresh oregano. Se Habla Español. A project of Community to Community Development.

6 DEVine Gardens Inc. | Kirk & Jeri Hayes
7916 Stein Rd, Custer | (360) 961-1373
kirk@devinegardens.com | www.devinegardens.com
Farm Stand; CSA; Phone Orders; Restaurants & Retailers
3rd generation family farm operating a cottage based, year-round terra and hydroponic farm, growing for retail and wholesale markets. We grow many culinary and medicinal herbs, ornamental gourds and bedding plants as well as several seasonal and year-round vegetables and fruits.

7 F.A. Farm | Walter Haugen
5890 Barr Rd, Ferndale | (360) 312-0335
wvhaugen@hotmail.com | www.fafarm.org
Farm Stand; CSA; Phone Orders; Restaurants & Retailers
2 acres of low-impact, sustainably grown vegetables. Visitors welcome and custom harvesting on-farm while you wait. Please call first. Open Sat 10-6 or by appointment. Our motto: Food with Full Attention. Fresh, Absolutely!

8 Galactic Organics | Mike Long & Carl Wollschlager
256 Hemmi Rd | (360) 303-6095
mikeofwaschkefarm@hotmail.com
Farm Stand; CSA; Farmers Market; Restaurants & Retailers
Come and see Galactic Organic Gardens at the Silver Springs Farm. Buy fresh Galactic Organic vegetables, Silver Springs artisan cheese, and delicious home made ice cream at the Silver Springs Creamery farmstand, opening this spring! Located just 5min north of Bellingham, turn right off the Guide Meridian at Hemmi Rd and look for the big red barn.

9 Garden Treasures Nursery & Organic Farm
3328 State Rte 530, Arlington | (360) 435-9272
arlingtonfarmersmarket@gmail.com
www.arlingtongardentreasures.com
Farm Stand; U-Pick; Agritourism; CSA; Farmers Market; Website Orders
Open to the public daily 9-6 April-Oct, our unique farm is a treasure of the Stillaguamish River Valley. We offer 100+ varieties of vegetables, strawberries, and raspberries. Our extended season techniques offer excellent off-season production. Easy self-guided 8 acre farm tour, U-pick, CSA, farm stand and local farmer natural food store. Certified Organic, Certified Salmon Safe, Slow Food.

10 Highwater Farm | Jeff Ellsworth
21135 Francis Rd, Mt. Vernon | (360) 820-5335
highwaterfarm@gmail.com
Restaurants & Retailers
We are a small family farm raising organic fruits and vegetables in the Skagit River Valley.

11 Holistic Homestead | Gretchen Woody
412 Robinson St | PO Box 125, Everson
(360) 966-4939 | (360) 303-3711
holistichomestead@gmail.com | www.holistichomestead.net
Farmers Market; CSA; Restaurants & Retailers; U-Pick
“Organic agriculture restores the health of the soil and further sustains the health of the plants, animals, and humans.” Experience vitality through open-pollinated and heirloom varieties of tomatoes, peppers, salad greens, strawberries and more. Contact us to make reservations for U-pick.

12 Hopewell Farm | Pete & Dorene Dykstra
3072 Massey Rd, Everson | (360) 927-8433
hopewellfarm@verizon.net
Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers
At Hopewell Farm, we grow a variety of Certified Organic vegetables picked fresh daily, as well as berries, culinary herbs and cut flowers. The farm stand is open Thurs-Sat 11-6 July-Nov. Call the farm for more information.
Experience Joe's Garden, a 7 acre farm located right in Bellingham with an 80-year history of the freshest produce and cut flowers. Stroll through the gardens and greenhouses and see firsthand the large array of vegetables and flowers from seedling to harvest, all grown without the use of pesticides. Our farm is just south of Sehome Village, open Mon-Fri 9-6, Sat 9-5:30.

La Paz Farm | see page 23

Mama's Garden
Laura Smith, Wendy Lenssen, Heidi Brown & Kim Cook
2600 Valley Hwy, Deming | (360) 595-2210 | cook81900@yahoo.com
Farm Stand; U-Pick
We are 4 moms committed to growing quality garden vegetables for local families. Come visit our roadside vegetable stand on the east side of Hwy 9 between mile marker 73 and 74. We grow a wide variety of produce with some of the best sweet corn in the valley and a great autumn harvest with lots of pumpkins. Open July-Oct.

Moondance Farm | Billy Tate & Nicole Brown
460 Innis Creek Rd, Acme | (360) 595-0155
billyandnicole@moondancefarm.net | www.moondancefarm.net
Farmers Market; CSA; Restaurants & Retailers
Moondance Farm is a sustainable family farm nestled in the foothills of Mount Baker. The farm's focus is to grow nutritious organic food in unison with family and community. Our vegetables, fruits, herbs and flowers are grown naturally and offered from the farm seasonally, including ethnic specialties and heirloom varieties.

North Fork Gardens | Gail Parlatore
Welcome Valley | (360) 410-0813 | gailpar@comcast.net
Farmers Market; Phone Orders; Restaurants & Retailers
North Fork Gardens, located along the North Fork of the Nooksack River, benefits from its deep, rich, sandy loam, producing fine locally grown vegetables, herbs and flowers.

Osprey Hill Farm | Geoff & Anna Martin
5800 Saxon Rd, Acme | (360) 595-9134 | ospreyhillfarm@yahoo.com
Farmers Market; Phone Orders; Restaurants & Retailers
At Osprey Hill, farming is truly a family affair. With 15 acres tuck into the foothills of Mt. Baker, we couldn’t think of a more beautiful setting to raise our heritage turkeys and heirloom vegetables. Your taste buds won’t be disappointed. Find our naturally grown eggs, poultry, produce, berries and more at the Sat Farmers Market May-Dec. Call ahead to schedule a visit.

Rabbit Fields Farm | Roslyn McNicholl
PO Box 821, Everson | (360) 393-8747 | rabbitfieldsfarm@yahoo.com
Farmers Market; CSA; Phone Orders; Restaurants & Retailers
Rabbit Fields is an organic farm on fertile Nooksack River soil. We are dedicated to providing quality produce to the Whatcom community, while sustainably maintaining and preserving the land. We cultivate a variety of mixed vegetables, berries and herbs, specializing in early/late season crops, garlic and sprouts. Fresh, local and organic...Rabbit Fields is a hop in the right direction!

Red Mountain Farm | Clay Godbolt
6211 Northwest Rd, Ferndale | (360) 510-7525
redmtfarm@gmail.com
Farm Stand; Phone Orders; Restaurants & Retailers
Open for its 2nd season, Red Mountain Farm offers organically grown produce, culinary and medicinal herbs. Find our products at the Green Barn and other local retailers.

Rosa Verde Farm | Wiley & Amber Mielke-O'Donnell
Aldrich Rd, Ferndale | (360) 383-0893
wileymose@hotmail.com | www.rosaverdefarm.com
CSA
Rosa Verde is an organic family farm dedicated to the sustainable production of vegetables and fruits. Our nutritious and biodynamic produce is available through our community supported agriculture (CSA) program. This is our 7th season of offering main season (June-mid Oct) CSA shares and our first offering fall/winter shares. Season extension mentorships, research and internship opportunities available.

Stoney Ridge Farm | see page 15

Sumas River Farm | Helen Solem
4289 Rock Rd, Sumas | (360) 927-9736 | helen_solem@yahoo.com
Farm Stand; CSA; Farmers Market
Sumas River Farm grows traditional vegetables. The season runs May-Oct. Herbs, edible flowers, strawberries, grapes and apples, as well as garden basics are available. There are lots of sugar peas, carrots, lettuce, green beans, onions and tomatoes. Pick up basil, fennel, garlic, broccoli, potatoes, cabbage, bok choy, cucumbers and, oh yes, eggplant.
Terra Verde Farm | Amy & Scott Fontaine
2820 Eldrige Ave, Bellingham | (360) 393-2520 | (360) 671-6086
terraverdefarm@gmail.com
CSA; Farmers Market; Restaurants & Retailers
This is our 3rd season planting seeds and pulling weeds near the beautiful Nooksack River. We harvest a variety of vegetables, flowers and herbs to share with you at the Bellingham Farmers Markets and through our CSA. Pleasures of the table begin in the garden, and we are committed to feeding our community seasonal produce and building relationships around the food in our lives.

Van Wingerden Garden Center | see page 25

WakeRobin Farm | Brigget LeClair
2660 Thornton Rd, Ferndale | (360) 815-1190
wakerobinfarm@gmail.com
CSA; Phone Orders; Restaurants & Retailers
WakeRobin Farm practices wholesome, sound farming, and uses only fertilizers and soil amendments grown on site. Varied produce throughout a full growing season, June-Oct. CSAs are a treat for the eyes and appetite!! Purebred Icelandic sheep supply varied fleeces and premium lamb in the fall. Mixed variety chickens enjoy an enriching diet and produce lovely eggs. A farm where passion lies in the earth.

Wildroot Botanicals | see page 30

Willows Inn & Nettles Farm | see page 34

Experience the Market!

Bellingham Farmers Market
Established 1999
Fresh Local Produce
Fine Handcrafts
Ready to Eat Food

Saturdays
10 am to 3 pm
April thru Christmas
Downtown Bellingham,
Depot Market Square

Wednesdays
12 to 5 pm
June thru September
Fairhaven,
Village Green

We proudly accept
WIC/SFMNP and
EBT Cards

www.bellinghamfarmers.org

Fruit & Berries

Alm Hill Gardens | see page 7

Apple Creek Orchard | Richard & Nancy Fraunfelder
5367 Barr Rd, Ferndale | (360) 384-0915 | rnfraun09@comcast.net
Farm Stand; U-Pick
We invite everyone to our lovely farm with its 5 acres of Jonagold apple trees. A U-pick farm, we provide buckets, carts and boxes for you to carry home your apples. We also sell pears, tomatoes, squash, pumpkins and eggs. Open 10-5 mid Sept-Nov.

Barbie’s Berries | Randy & Barb Kraght
7655 Melody Ln, Ferndale | (360) 384-1260 | www.barbiesberries.com
Farm Stand; U-Pick; Restaurants & Retailers; Phone Orders
Our family-owned and operated business welcomes your whole family to enjoy a harvest of luscious fruit in a picnic-like setting. Visit our picturesque mini-farm offering U-pick/We-pick strawberries, raspberries, blueberries and blackberries. The season typically begins early to mid June with strawberries. In July, you can pick all 3 fruits. Open daily 9-6. Call ahead for fruit availability and orders.

BelleWood Acres | John & Dorie Belisle
231 Ten Mile Rd, Lynden | (360) 398-9187
doriebelisle@yahoo.com | www.bellewoodapples.com
Farmers Market; Farm Stand; Restaurants & Retailers; Website Orders; U-Pick; Agritourism
BelleWood Acres, your Honeycrisp headquarters, is home to 24,000 apple trees. We grow apples, pears, pumpkins and gourds. Enjoy our fresh cider, honey-roasted peanut butter, dried apple chips and apple pies. Our farm store celebrates Halloween, Thanksgiving and Christmas with decorations and gifts. Tour the orchard and view our packing and juice lines. Open daily Sept-Dec. Food Alliance and Salmon Safe certified.

Bellingham Country Gardens | see page 7

Bjornstad Farms | Jim & Judy Bjornstad
6799 Old Guide Rd, Lynden | (360) 398-9874
judy_bjornstad@yahoo.com | www.bjornstadfarms.net
Farmers Market; Farm Stand; U-Pick; Phone Orders
We invite you to our clean, friendly U-pick berry farm. We grow sweet strawberries, raspberries and blueberries. Our berries are big, great for eating fresh, making jam and jelly, or freezing for smoothies. We offer pumpkins in the fall. Open Mon-Sat 9-5, Sun 11-5. Call or email for our opening date. Be healthy and safe! “We’ll see you in the field!”
28 **Boxx Berry Farm** | Mike & Roger Boxx
6211 Northwest Rd, Ferndale | (360) 380-2699
www.boxxberryfarm.com
Farm Stand; U-Pick
Our Farm Market offers fresh strawberries, raspberries, blueberries, flowers, sweet corn and other homegrown vegetables, Eastern WA fruit and produce, pumpkins, as well as our own jams, syrups, homemade berry pies and more. Get fresh strawberry shortcake, strawberry sundaes and ice cream cones at the Shortcake Shack. U-pick strawberries, raspberries, blueberries and flowers. Open June-Oct, Mon-Sat 9-6, Sun 10-4.

29 **Cleaarian Berry Farm** | Carol Allison
5455 Allison Rd, Bellingham | (360) 592-5106
Farmers Market; Farm Stand; U-Pick; Phone Orders; Retailers
One acre of fresh market and U-pick blueberries. Season lasts 6-12 weeks beginning approximately July 4 and ending mid Sept.

30 **Cloud Mountain Farm** | Tom & Cheryl Thornton
6906 Goodwin Rd, Everson | (360) 966-5859
info@cloudmountainfarm.com | www.cloudmountainfarm.com
Farmers Market; Farm Stand; U-Pick; Phone Orders; Restaurants & Retailers
We offer a variety of products and services for the gardener and consumer including: retail nursery, free spring plant workshops Feb-April, demonstration gardens, commercial (IPM) apples, unusual fruits, assorted vegetables, and Julia’s pumpkin patch. Our farm stand offers over a dozen varieties of apples and fresh cider in autumn. Open to the public Feb-Nov. Call for seasonal hours.

F.A. Farm | see page 8
Garden Treasures Nursery & Farm | see page 9

31 **Hauck’s Orchard & Produce** | William & Helen Hauck
1920 Harksell Rd, Ferndale | (360) 384-5967
Farmers Market; U-Pick; Phone Orders; Restaurants & Retailers
We are a Certified Naturally Grown specialty orchard producing Honey-crisp apples, Asian pears, sour cherries, sweet cherries, Italian plums, grapes and regular pears. Fruit is available June-Nov: cherries June-July; apples Sept-Nov; Asian pears Aug-Nov; and Italian prune plums Aug-Sept. Cherries are U-pick or We-pick; all other fruit is sold picked. Hydroponic lettuce is greenhouse-grown Oct-Feb. Please call for hours.

32 **Haugen’s Raspberries** | Rolf & Linda Haugen
577 E Pole Rd, Lynden | (360) 354-4764 | (360) 815-1344
rhaugen1127@hotmail.com
Farm Stand; U-Pick; Phone Orders
Haugen’s Raspberries has 18 acres of beautiful Meeker raspberries. We have U-pick and We-pick located on the Pole Road half way between Hannegan & Guide, 10min from Bellingham. Season starts approx. July 1 and runs for 6 weeks. Open Mon-Sat 9-6. Call ahead for orders.

33 **Shumway’s Berries** | Ladd & Paige Shumway
3957 Mt Baker Hwy, Everson | (360) 354-5981 | (360) 815-7321
Farmers Market; Farm Stand; Phone Orders
Stop by our Mt Baker Hwy stand for our fresh, hand-selected, top-crop strawberries, sun-ripened in the micro-climate of Nugents Corner. Shumway berries are unique, bulbous, juicy and delicious. Call or ask at the stand about U-pick.

34 **Sm’Apples** | Mr. & Mrs. Duane Smith
1197 Willeys Lake Rd, Ferndale | (360) 318-1776
duanesmith@mylifeline.net
U-Pick
Bring your kids! Bring your friends! Enjoy the sunshine, have a picnic, take a walk, or just pick some of the freshest and juiciest apples you’ll ever find! If you like, we’ll pick them for you. Gala, Jonagold and Honey-crisp apples, available mid Sept through mid Nov, 9-5 Mon-Sat, 2-5 Sun.

35 **Stoney Ridge Farm** | Derek & Debi Gavette
2092 Van Dyk Rd, Everson | (360) 966-3919
stoneyridgefarm@msn.com | www.stoneyridgefarm.com
Agritourism; Farm Stand; U-Pick
We celebrate autumn at Stoney Ridge! U-pick pumpkins and apples, fall decorations, wagon rides, corn-maze, farm animals, cider, hotdog stand and caramel apple pie! Open Thurs-Sat in Oct. U-cut Christmas trees Nov-Dec. Fun for the whole family!
**Sumas River Farm** | see page 11

36 **Williams Farms** | Harry Williams  
4405 Deming Rd, Everson | (360) 592-6720  
*Farm Stand; Phone Orders*

30 acres with 10 major varieties of blueberries. Also selling early tayberries, late raspberries, blackberries and sweet corn. Season runs late June through mid Sept. Call ahead for availability of tays, rasps, blacks and later hours.

Dairy & Eggs

37 **Appel Farms** | John & Ruth Appel; Rich & Ann Appel  
6605 Northwest Rd, Ferndale | (360) 384-4996  
info@appel-farms.com | www.appel-farms.com  
*Restaurants & Retailers; Farm Stand*

Here on the family dairy we have been making our artisan cheeses for 30 years. Come see our variety of handmade cheeses and great gift ideas for any occasion. Feel free to taste the many samples. We are open Mon-Sat 9-6. Call for tours and the best viewing times.

38 **Backwoods Farm** | Stephen & Shona Hilton  
500 Innis Creek Rd, Acme | (360) 595 2320 | shonahilton@gmail.com  
*Farmers Market; Phone Orders*

In our first season here at Backwoods Farm, we are committed to providing top quality eggs and poultry from humanely, naturally-reared chickens. Our birds free-range on pasture and are fed organic grain. Phone us to order eggs and poultry and visit our egg stand starting in Aug at the Sat Bellingham Farmers Market.

39 **Breckenridge Farm** | Mike & Elena Gonser  
602 E Main St, Everson | (360) 966-4343  
bgoodcows@comcast.net | www.dairybest.com  
*Phone Orders; Farm Stand; Restaurants & Retailers*

Breckenridge Farm is pleased to offer our sweet, fresh milk, cream, butter and sour cream under the Dairy Best label. Milk from our 50 cows is slow vat pasteurized, homogenized and bottled daily right on the farm. Come enjoy our drive-up service on Main St, Mon-Sat 10-7. Don't forget our super sweet corn available Aug-Sept.

40 **Fresh Breeze Organic Dairy, Inc.**  
Shawn & Clarissa Langley  
Lynden | (360) 354-6812 | clarissa@freshbreezeorganic.com  
www.freshbreezeorganic.com  
*Restaurants & Retailers*

We are proud to provide you with fresh, local organic milk, half & half and cream. While we do not sell our products at the farm, you can visit our website or give us a call to find the stores near you that carry them.

41 **Grace Harbor Farms**  
2347 Birch Bay-Lynden Rd, Custer | (360) 366-4151  
tim@graceharborfarms.com | www.graceharborfarms.com  
Grace Harbor is a Grade A dairy farm. Visitors can pet the farm animals, enjoy the kids (baby goats), and shop at the farm stand. We sell cow and goat milk, yogurt and all-natural skin care products.
Pleasant Valley Dairy
6804 Kickerville Rd, Ferndale | (360) 366-5398
cheese98248@yahoo.com
Farm Stand; Restaurants & Retailers
Established in 1963, we are a licensed Grade A dairy. The pasture-grazed cows are a fine blend of breeds. We offer raw milk artisan cheeses. Our farm is small, allowing us to care for it in traditional ways. Open Mon-Sat 10-6. Credit cards not accepted, credit terms available.

Quel Fromage Artisan Cheese | see page 37

Samish Bay Cheese | Suzanne & Roger Wechsler
15115 Bow Hill Rd, PO Box 202, Bow | (360) 766-6707
cheese@rootabaga.com | www.samishbaycheese.com
Farmers Market; Farm Stand; Restaurants & Retailers
We are a Certified Organic farmstead cheese dairy. We make cheese and yogurt out of all of our milk. We also raise beef, pork and goat for meat.

Silver Springs Creamery | Eric Sundstrom
256 East Hemmi Rd, Lynden | (360) 820-1384
silverspringscreamery@hotmail.com | www.silverspringscreamery.com
Farm Stand; Phone Orders; Restaurants & Retailers; Website Orders; Agritourism
We are a family farm producing dairy products (cow cheese, goat cheese, ice cream, sorbet, goat milk, jersey cow milk, yogurt) from our herd of jersey cows and lamancha goats. We are open daily 9-6. At our farm store, you can purchase and view the making of our products. In the summer, fresh, organic vegetables grown on the farm will be available.

Skagit River Ranch | see page 20
Third Thyme Farm | see page 21
WakeRobin Farm | see page 12

Meat & Seafood

Alchemist Seafoods | Dave Mann
2136 James St, Bellingham | (360) 510-7600
getwild@alchemistseafoods.com | www.alchemistseafoods.com
Phone Orders
Get wild Alaskan salmon direct from the fisherman. Dave Mann, skipper of the F/V Alchemist, harvests and processes all of his salmon at sea. The fish are then frozen and vacuum-packed for freshness. Sockeye and Coho are available in 10-12oz portions or whole filets. Seattle Style Smoke, Candy and Lox are also available. Please call ahead for availability.

Hannegan Seafoods
6069 Hannegan Rd, Bellingham | (360) 398-0442
linda@hanneganseafoods.com | www.hanneganseafoods.com
Restaurants & Retailers
We are a seafood retail, wholesale outlet store. We carry fresh and smoked wild salmon, as well as shellfish and bottom fish.

Keith Johnson Fish | Keith Johnson
F/V Golden North Squalicum Harbor Gate 7, Bellingham
(360) 319-3899 | kjofi@netzero.com | www.portofbellingham.com
Dock-Side
We offer fresh locally-harvested flounder and sole. Whole or headed and gutted fish are layer iced in totes and sold from the F/V Golden North at Squalicum Harbor. Please call for availability or visit our website.

Lone Boot Buffalo Ranch | John & Sue Muggy
2170 Brown Rd, Ferndale | (360) 384-4161
buffman1@mac.com | web.me.com/buffman1
Farm Stand; Phone Orders; Restaurants & Retailers; Farmers Market
We are committed to raising our bison naturally without artificial growth stimulants or hormones. We are dedicated to keeping a healthy herd. Products include: steaks, roasts, jerky, breakfast and summer sausage, pepperoni, burger, stew meat, buff dogs etc. Find us at the Ferndale Farmers Market.

Lummi Island Wild
info@lummiislandwild.com | www.lummiislandwild.com
Website Orders; Restaurants & Retailers
Lummi Island Wild coop is dedicated to the preservation of the historical Puget Sound Reef Net fishery and wild salmon through awareness of its status as the world’s most sustainable salmon fishery, and to treating salmon with the respect they deserve as important indicators of environmental health. For local sales please visit our website or shop local merchants carrying our products.

got cheese?

Appel Farms Cheese Shoppe
Open 9am to 6pm – Monday through Saturday

Appel Farms
Farmstead Artisan Cheese
50  Mad Jax’s Seafood | Andy & Sandy Fisk
“F/V Bear Paw” Squalicum Harbor Gate 7, Bellingham
(360) 671-4510 l (360) 220-0976 l andymadjax@aol.com
www.madjaxseafood.com
Dock-Side; Phone Orders
We proudly offer live wild Puget Sound spot prawns and coon stripe shrimp harvested locally through ecologically sound fishing. Our spot prawn season runs June-Aug, and our coon stripe shrimp season runs mid-May-Sept. Visit us Fri afternoons and Sat for sales from our fishing vessel Bear Paw at Squalicum Harbor Gate 7. See our website for hours. Weather dependent.

53  SugChee Smoked Salmon | Willie & Lynne Lane
2707 Lummi Shore Rd, Bellingham l (360) 758-2378
Farmers Market; Farm Stand; Phone Orders
We are the people of the sea. For thousands of years, our native Lummi people have lived near the shores of the Puget Sound, fishing and smoking salmon as our way of life. Our cold smoked salmon is all wild-caught, hand-trimmed and gently smoked with alderwood. We sell smoked salmon jerky, filets, canned and wind dried. Accept Visa & MC.

The Sundance Market | see page 41

51  MojoCoho Inc. | Tony D’Aoust
1811 McKenzie Ave, Bellingham l (907) 388-2093
fish@mojochoo.com l www.mojochoo.com
CSA; Phone Orders
We fish for wild Alaskan salmon May-Sept aboard our family’s boat F/V Antonie. During the summer months Cassiar 8 and Aghileen 6 help catch and ship fresh 50lb boxes of king, coho, sockeye, chum and pink salmon. Fresh fish orders ship with a map and photo depicting where they were caught. Whole frozen and fillet portions available year-round.

Osprey Hill Farm | see page 11

52  Skagit River Ranch | George & Eiko Vojkovich
28778 Utopia Rd, Sedro Woolley l (360) 856-0722
eiko@skagitriverranch.com l www.skagitriverranch.com
Farmers Market; Farm Stand; Phone Orders;
Restaurants & Retailers; Website Orders
A small family farm in Skagit Valley. We produce Certified Organic beef, 100% grass-fed, no chemicals, no antibiotics. We also have organic eggs, organic chickens and natural pork. Humanely and ethically raised animals and sustainable farm. Farm store open Sat all year.

54  Third Thyme Farm | Les & Ginny Wagner
9231 Kendall Rd, Sumas l (360) 988-5805 l lesandginny@wildblue.net
Farm Stand; Phone Orders
Small family farm raising grass-fed and finished beef, lamb and goat. All packaged meat is USDA inspected. Eggs available year-round. Fiber processed for spinning; quilt/comforter batting; needle felted wool by the yard. Call to check on availability of products.

55  Twisted S Ranch | Jim & Robin Sanford
2530 Douglas Rd, Ferndale l (360) 319-3676
twistedsranch@verizon.net l www.twistedsbison.com
Farm Stand; Phone Orders; Restaurants & Retailers
Twisted S Ranch specializes in natural bison meat products: steaks, roasts, jerky, burger, sausage and more. Our bison are raised on native grasses and without harmful steroids, hormones or antibiotics. Bison meat is low in fat, calories and cholesterol, high in iron, B-12 and essential fatty acids. Open Sat-Sun 9-5, weekdays by appointment.

56  Wild Pacific Seafood
PO Box 955, Deming l (360) 592-4072
stephanie@wildpacificseafood.com l www.wildpacificseafood.com
Wild Pacific Seafood offers Pelican’s Choice troll-caught canned albacore—the tastiest high-selenium, low-mercury, high-omega-3 albacore available. Caught with hook and line off the WA and OR coasts then canned at our Whatcom County cannyery. A healthy, sustainable choice for your family and the ocean. Find Pelican’s Choice at the Community Food Co-op, Terra Organica, the Old Town Café and online.
Cascadia Mushrooms I see page 7
Cedarville Farm I see page 8
Cloud Mountain Farm I see page 14
Cooperativa Jacal I see page 8

57 Forest Garden Urban Ecology Center I Allain Van Laanen
905 E Victor St, Bellingham | (360) 676-0691 | (360) 393-7818
forestgarden123@gmail.com | www.myforestgarden.com
Farm Stand
Forest Garden is home to our Greenbank Plant Recovery nursery, wetlands restoration project, and Urban Ecology classes for youth and adults. We specialize in organic market gardening and permaculture landscape design for urban communities. We sell forest floor fauna and native plants. We build and maintain gardens for clients, so give us a call if you want help getting started.

58 Full Bloom Farm | Elisabeth & Mark Marshall
2330 Tuttle Ln, Lummi Island | (360) 758-7173
info@fullbloomfarmpeonies.com | www.fullbloomfarmpeonies.com
Farmers Market; Farm Stand; U-Pick; Phone Orders; Agritourism

Hopewell Farm I see page 9
Joe’s Garden I see page 10

59 La Paz Farm | Anita C. Hannon
(360) 927-8237 | anitahannon@clearwire.net
Farmers Market; CSR; Restaurants & Retailers
La Paz Farm grows a wide variety of cut flowers for wholesale and retail. Grown with sustainable practices in mind so that you can feel good about where your money is going.

North Fork Gardens I see page 10
60  **Red Barn Lavender**  | Marv & Lynn Fast  
3106 Thornton Rd, Ferndale | (360) 393-7057 
lynn@redbarnlavender.com | www.redbarnlavender.com  
Farmers Market; Farm Stand; U-Pick; Phone Orders; Website Orders; Agritourism

Red Barn Lavender has over 3,600 lavender plants under cultivation. Come to the farm to visit, cut your own lavender, or purchase lavender and other plants. Check our farm and online stores for dried lavender bunches and buds, essential oil, hydrosol, honey, soaps, lotions and many other lavender products. 10-5 Thurs-Sun March-Aug; 10-7 daily mid June-July; or by appointment.

61  **RiverScent Farm & Ka-Bloom Nursery**  | Peggy Parker  
6244 Rutsatz Rd, Deming | (360) 592-3116 
peggyparker@cs.com | www.riverscent.com  
Farmers Market; Farm Stand; U-Pick; Phone Orders

RiverScent Farm produces six varieties of lavender for U-pick or farm stand sales. Ka-Bloom Nursery specializes in perennials and flowering plants that thrive in the northwest. Everything is organically farmed. Plants include cottage garden flowers, heirloom tomatoes, herbs, native trees and shrubs, as well as fresh cut and dried lavender bundles, bulk lavender and gifts.

62  **Smit’s Compost**  | Robert, Debbie, Nathan & Lindsay Smit  
9039 Guide Meridian Rd, Lynden | (360) 354-3583 
www.smitscompost.com  
Farm Stand; Phone Orders

Smit’s Compost is a diversified farm. We milk dairy cows, compost the dairy manure, and grow red wigglers for the home composter. We sell both the compost and red wigglers, and also offer soil mix and beauty bark. You can come to the farm or we will deliver. Available year-round.

63  **Tom’s Bamboo**  | Tom Burton  
1346 Blaine Ave, Blaine | (360) 332-8350 
tombsbamboo@verizon.net | www.tomsbamboo.com  
Farmers Market; Farm Stand

We specialize in cold-hardy bamboo. Whether for screening or as a specimen, there is a great bamboo for you. We carry bamboo poles and root barriers and build Asian style screens and fences using our own poles. Bamboo excavation and maintenance of existing groves is our specialty. Bamboo can be planted year-round.

64  **Tree Frog Farm**  | Diana Pepper & John Robinson  
3679 Sunrise Rd, Lummi Island | (360) 758-7260 
info@treefrogfarm.com | www.treefrogfarm.com  
Farm Stand; Phone Orders; Website Orders

Tree Frog Farm on Lummi Island is a micro eco-farm, native plant and medicinal herb nursery where we produce local flower essences and aromatherapy products. Come tour the labyrinth herb garden, yurt gift shop and wildlife habitat sanctuary. Visit us during the Lummi Island Artists’ Tours on Memorial and Labor Day weekends, on July 4 weekend, or by appointment.

65  **Tuxedo Garden**  | Gary Pike  
3246 South Pass Rd, Everson | 2620 Northwest Ave, Bellingham  
(360) 966-7659 | www.tuxedogarden.com

Tuxedo Garden was established in 1998 as a rhododendron and azalea nursery. We have around 200 rhododendrons varieties and 50 azaleas varieties. The nursery now offers thousands of other plants including evergreen and deciduous trees and shrubs, ornamental grasses, climbing vines, water plants, lilies, irises, flowering crabapples and much more. New this year are bamboo products including gazebos and fences.

66  **Van Wingerden Garden Center**  
Mike & Kathleen Van Wingerden  
8210 Portal Way, Blaine | (360) 366-3906 
lynette@vanwingerden.com | www.vanwingerden.com

Our retail garden center is just one part of Van Wingerden Greenhouses, Inc., which has been part of Whatcom County for over 20 years. We are committed to offering our customers the highest quality products at a competitive cost. We are open 9-5 Mon-Sat year-round.
67 Aldrich Farms | Rich Buford
4782 Aldrich Rd, Bellingham | (360) 380-4216
sales@aldrichfarms.com | www.aldrichfarms.com
Farmers Market; Phone Orders; Website Orders
Aldrich Farms is a family-owned farm specializing in a line of all-natural gourmet foods, jellies and preserves produced from locally-grown fruits and vegetables, including organic and sugar-free products. Distributed regionally.

Avenue Bread | see page 35

Bellingham Farmers Market | see page 39

68 Bellingham Pasta Company | Anna Rankin & Katie Hinton
PO Box 5381, Bellingham 98225 | (360) 441-7855 | (360) 303-8435
info@bellinghampasta.com | www.bellinghampasta.com
Restaurants & Retailers; Farmers Market
BPC is a wholesale pasta business located in downtown Bellingham serving Whatcom grocers, restaurants, delis and caterers. We offer a broad range of pasta made from high quality ingredients focusing on regional trade and locally produced products. Come to the Bellingham Farmers Market for exclusive seasonal varieties or visit our website for a list of local retailers. You can’t beat fresh pasta.

Breadfarm | see page 35

69 Bruce Bowen’s Bees | Bruce Bowen
22121 Gaspard Ln, Mount Vernon | (360) 961-1793 | (360) 422-5146
Farmers Market; Phone Orders
Quarts, gallons, 5-gallon and 55-gallon barrels of raw honey. Varieties include blackberry, fireweed and maple. Blocks of beeswax also available. Find us at the Anacortes Farmers Market.

70 Chuckanut Ridge Wine Company | John Powers
1017 N State St, Bellingham | (360) 527-0900 | (360) 708-7186
jpowers@cnw.com | www.chuckanutridgewines.com
We hand-craft wines at our winery near Ferndale. All our grapes are sourced from three growers in Yakima Valley and are trucked directly to the winery each fall. We offer at least two whites and four reds for tasting and sale in our tasting room. The tasting room building is on the National Register of Historic Places and can be rented for special events.
71 Dakota Creek Winery | Ken & Jill Peck
3575 Haynie Rd, Blaine (360) 820-4752
ken@dakotacreekwinery.com | www.dakotacreekwinery.com
Winery Sales; Phone Orders; Restaurants & Retailers; Website Orders
Dakota Creek Winery specializes in producing limited quantities of premium wines made with hand-picked grapes from premier Washington vineyards.

Forest Garden Urban Ecology Center | see page 23
Grace Harbor Farms | see page 17

72 Goit House Natural Foods
5010 Samish Way, Bellingham (360) 820-1309
contact@bellytimberbars.com | www.bellytimberbars.com
Goit House Natural Foods, creators of Original Stout, PB&J and Cap’n Jack’s Apple Granola and Belly Timber Gourmet Survival Bars, is locally owned and operated by Bellingham native Mary Goit. “Sustainable Energy and Soulful Satisfaction” in every bite. Whole-food simplicity and nutrition with epicurean and gourmet devotion. Available everywhere healthy lifestyles are promoted.

73 Hammerhead Coffee Roasters
5373 Guide Meridian F8, Bellingham (360) 393-5247
scott@hammerheadcoffee.com | mary@hammerheadcoffee.com
www.hammerheadcoffee.com
We are a local, family owned and operated microroaster of specialty Certified Organic, Certified Fair Trade coffees. We deliver free in the Bellingham area (via Vespa scooter) and ship orders of 4 or more pounds free throughout the US. Order via email, phone or our website. Look for Hammerhead at the Ferndale Farmers Market April 18-mid Oct.

Honey Moon, LLC | see page 32

74 Let Them Eat Cake | Andra “Andy” Millage
1711 Eldridge Ave, Bellingham (360) 733-3078
amillage@drizzle.com | www.letthemeatcakewa.com
Phone Orders; Restaurants & Retailers; Website Orders
Let Them Eat Cake, an artisan bakery, specializes in three-dimensional cake sculptures, wedding cakes and uniquely decorated cookies and cupcakes. Everything is made ‘from scratch.’ We pride ourselves on our workmanship: in flavor, design and precision of detail. Each creation is a piece of edible art. Classes, parties, cookie cutters, gingerbread houses and other baked goods are also available.

Lummi Island Wild | see page 19

75 Moka Joe Coffee | Trudy & Joe Scherting
2118 James St, Bellingham (360) 714-1953
mokajoe@comcast.net | www.mokajoe.com
Phone Orders; Website Orders; Restaurants & Retailers
Locally-owned Certified Organic coffee roaster. We roast 100% Fair Trade and sustainably grown coffee. Find our coffee at the Community Food Co-ops, Mallard Ice Cream, Terra Organica, Food Pavilion & Cost Cutter, Haggen and coffee shops near you! World Cup Coffee represents Moka Joe at our wholesale location for retail sales.

76 Mount Baker Vineyards
4298 Mt Baker Hwy, Everson (360) 592-2300
mountbakervineyards@verizon.net | www.mountbakervineyards.com
Farm Stand; Phone Orders
Locally owned and operated, Mount Baker Vineyards has been hand-crafting wines since 1978. Our vineyard produces 6 grape varietals suited to our climate. Our wines are crafted at the winery from estate grapes and grapes from the Yakima Valley. We are open daily 11-5 for tasting and tours.

North Fork Brewery | see page 33
Ralf’s Bavarian Bakery | see page 37
Red Barn Lavender | see page 24

77 Samson Estates Winery, LLC | Rob & Dhar Dhaliwal
1861 Van Dyk Rd, Everson (360) 966-7787
info@samsonestates.com | www.samsonestates.com
Farm Stand; Phone Orders
The winery was added to our existing raspberry and blueberry farm in 2001. We offer traditional red and white wines, fruit and dessert wines. All our grapes and berries are carefully selected to achieve the highest quality in our award-winning wines. Visit our tasting room and gift shop to sample and purchase our wines. Hours: Fri-Sun 11-5 Oct-May; daily 11-6 June-Sept.
Unique, delectable, hand blended teas made locally from all organic ingredients in recycled packaging bearing original art. Sip-T is a company dedicated to art, our community and our environment. With a focus on amazing teas that anyone can enjoy without the need for a degree in teaology. Wholesale and retail welcome. Sip barefoot, sigh, oh... hell yeah.

The C Shop Summertime Candy & Café I see page 38

Tree Frog Farm I see page 25

Wildroot Botanicals I Leslie Williams & Orion Polinsky
(360) 676-1877 I info@wildrootbotanicals.com
www.wildrootbotanicals.com
Farmers Markets; CSA; Phone Orders;
Restaurants & Retailers; Website Orders
Wildroot handcrafts artisan teas, tinctures, salves and lotions, as well as products for the childbearing years. All ingredients are high-quality organic, ethically wildcrafted and fair trade. We support local farmers and harvest from our farm, which follows organic standards. We use our own hands to insure quality. Each product is made in small batches like our grandparents used to craft, preserving our wildroots!

80 Bellingham Golf & Country Club
3729 Meridian St, Bellingham I (360) 733-3450 I (360) 410-7316
www.bellinghamgcc.com
The Bellingham Golf & Country Club has been a part of the community for over 90 years. The Club sources both raw ingredients and processed products from local purveyors. It is very important to our members that we continue these endeavors in our ‘from scratch’ kitchen.

81 Boundary Bay Brewery & Bistro
1107 Railroad Ave, Bellingham I (360) 647-5593
www.baybrewery.com
A locally-owned, all ages establishment featuring live music every week, a beautiful beer garden and outdoor deck, and 10 hand crafted ales and root beer on tap. While our beer has won award after award, it is balanced by a selection of food that will bring you back all on its own. All presented to you in a unique atmosphere of energy, artistry, community and hospitality.

82 Chuckanut Brewery & Kitchen
601 W Holly, Bellingham I (360) 752-3377
info@chuckanutbreweryandkitchen.com
www.chuckanutbreweryandkitchen.com
The Kemper’s Chuckanut Brewery & Kitchen brews classic Lagers and Organic Ales and serves them along with a delicious eclectic, fresh menu including Wood Stone pizzas, entrees, appetizers, sandwiches and more. Our restaurant kitchen welcomes you from 11:30am every day into our warm, exciting and fun environment.

83 Cliff House
331 N State St, Bellingham I (360) 734-8660
www.bellinghamcliffhouse.com
The Cliff House has been serving great steaks and fresh seafood in Bellingham since 1968. We take pride in selecting fresh and local seafood, produce, herbs, coffee, wine and beers. We offer the best view in Bellingham and pair that with recipes that showcase the fresh produce and seafood from our area.

84 Colophon Café
1208 11th St, Bellingham I (360) 647-0092
colophon@colophoncafe.com I www.colophoncafe.com
The Colophon Café has offered casual, healthful dining in the heart of Historic Fairhaven for over 20 years. We serve a variety of homemade soups, sandwiches, salads, quiche and pot pies, with many gluten-free and vegetarian options. Save room for a decadent dessert from our in-house bakery, or place custom orders for special occasions. Our business practices support strong community and a healthy environment!
85 **Diego’s Mexican Grill**
300 N Samish Way, Bellingham I (360) 714-9426
www.diegosmexicangrill.com

Fast-casual Mexican restaurant offering a variety of traditional Mexican food in a healthful way with freshness and flavor at its core. Diego’s has been in business for 14 years. Now serving margaritas, and we make our own lime base. Happy hour 4-6 daily.

86 **Dutch Mothers Restaurant**
Dave & Debbie Black
405 Front St, Lynden I (360) 354 2174
davedebblack@comcast.net

Enjoy hearty portions of good ole’ fashion comfort food. Meatloaf, turkey, pot-roast, burgers, fish & chips and numerous salads. A stop at Dutch Mothers always includes our gourmet desserts! Private theme rooms seat 10-100 people! Open for breakfast at 6 Mon-Sat! Closed Sun... see you at church!

87 **Fiamma Burger**
1309 Railroad Ave, Bellingham I (360) 733-7374
mail@fiammaburger.com I www.fiammaburger.com

Bellingham’s premier all-natural burger joint.

88 **Flats Tapas Bar**
1307 11th St, Bellingham I (360) 738-6001 I (360) 739-7019
rich@flatstapas.com I www.flatstapas.com

The intimate and relaxing atmosphere of this 103-year-old brick building is a fitting setting for over 150 wines and beers to accompany an amazing menu full of imported meats, cheeses and fresh, local produce! The smaller portions and prices allow you to sample a variety of European treasures, all prepared fresh and cooked to order!

89 **Giuseppe’s Italian Restaurant**
Giuseppe Mauro
1414 Cornwall Ave, Bellingham I (360) 714-8412
info@giuseppesitalian.com I www.giuseppesitalian.com

Giuseppe Mauro brings a lifetime of passion and international experience to Bellingham. You can taste the classic Italian countryside at your table. At Giuseppe’s you deserve to be pampered, not just on special occasions but everyday. Come as you are. Join us. Also, Giuseppe’s can cater your special events: weddings, rehearsal dinners, meetings, parties and picnics. Grandiose or intimate, elegant or simple.

90 **Honey Moon, LLC**
1053 N State St, in the alley, Bellingham I (360) 734-0728
www.honeymoonmead.net

Honey Moon is a winery located in the old Morse Hardware building in downtown Bellingham. We feature meads made from NW honey, wines made from Yakima Valley grapes, and ciders made from Whatcom apples. Our tasting room is open Tues-Sun serving light appetizers and desserts. Enjoy a glass of Honey Moon with us or take a bottle for dinner or a gift!

91 **La Fiamma Wood Fire Pizza**
200 East Chestnut St, Bellingham I (360) 647-0060
mail@lafiamma.com I www.lafiamma.com I (360) 527-8733

Artisan pizza, pasta, salads and paninis. Lunch and dinner daily. Heated outdoor seating.

92 **Nimbus Restaurant**
Josh Silverman
119 N Commercial St, 14th Floor, Bellingham I (360) 676-1307
www.nimbusrestaurant.com

Nimbus offers seasonally-based dinner and cocktail menus, featuring locally-sourced ingredients as well as an extensive wine list and Whatcom County’s best view in an upscale casual atmosphere.

93 **Nona Rosa’s**
Catrina & John Bremer
113 E Magnolia St, Bellingham I (360) 733-8100
catrinabremer@nonarosas.com I www.nonarosas.com

Nona Rosa’s Ristorante is unique to Bellingham. Serving homemade in house bread, cured meats and cheeses. We showcase the authentic and rich taste of Sicily via Nona Rosa herself. We are one of the newest Whatcom County restaurants that offers quality and atmosphere at affordable pricing. Dining-Cocktails-Carryout.

94 **North Fork Brewery**
Sandy & Vicki Savage
6186 Mt Baker Hwy, Deming I (360) 599-2337
nofoshrine@earthlink.net I www.northforkbrewery.com

Brewpub, Pizzeria, Wedding Chapel and Beer Shrine. The North Fork is a casual, comfortable place to enjoy a pint, pizza and the company of friends and family. Food made from scratch and hand-tossed pizzas compliment traditional British-style ales. Our rustic, friendly atmosphere and service by folks who are happy to see you will convert you to the growing thousands of North Fork regulars.

95 **Pastázza**
Fred & Lynn Berman
Barkley Village 2945 Newmarket St, Ste 101, Bellingham
(360) 714-1168 I pastazza@earthlink.net I www.pastazza.com

Pastázza is a casual fine-dining restaurant serving artisan pizzas and fresh pasta in traditional Italian, Mediterranean, Asian and Northwest eclectic cuisines. Pastázza is dedicated to serving tasteful and nutritious meals using as much locally grown, organic produce, fruit, chicken and seafood as possible. All of our soups, sauces and desserts are made from scratch using local, natural ingredients.

96 **Pizzázza**
Will & Julie Annett
1501 12th St, inside Yorky’s Market, Bellingham I (360) 756-9322
mail@lafiamma.com I www.pizzazza.com

We believe locally sourced plants and animals, raised with stewardship and integrity, provide the best tasting, most flavorful and nutritious food available. Stop by for a slice or call ahead for takeout and catering. Visit our website for news and specials.
Prospect Street Café

114 Prospect St, Bellingham l (360) 714-8262
ssantenello@mac.com | www.prospectstreetcafe.com

Prospect Street Café, located in downtown Bellingham’s Art District across from the Whatcom Museum of History, features freshly prepared cuisine made with quality local and organic ingredients. We are always looking for the greatest local produce and artisan products that are inspiring to cook with. Carefully prepared fresh flavorful ingredients are the stars of our restaurant. Open Wed-Sun 5pm to closing.

The Nuthouse Grill | Joe & Kathy Cramer
8874 Bender Plaza, Lynden l (360) 318-0588
info@thenuthousegrill.net l www.thenuthousegrill.net

Bring your family and friends to enjoy the best steak, ribs and grilled chicken in the county. Everything is grilled to perfection as you watch through the window while eating our famous sweet rolls and your bucket of peanuts. Don’t worry about the shells, just give them a toss.

The Temple Bar | Chelsea Farmer
306 W Champion St, Bellingham l (360) 676-8660

The Temple Bar is a vibrant neighborhood bistro serving fresh cocktails, fine wine, select beer and Mediterranean fare. We source many of our products locally, from wine and beer to a variety of baked goods, cheese and produce. Enjoy our ambient, European-style decor and outdoor seating as you sample some of the best that Whatcom County has to offer.

The Woods Coffee | see page 38

The Nuthouse Grill | Joe & Kathy Cramer
8874 Bender Plaza, Lynden l (360) 318-0588
info@thenuthousegrill.net l www.thenuthousegrill.net

The Temple Bar | Chelsea Farmer
306 W Champion St, Bellingham l (360) 676-8660

The Temple Bar is a vibrant neighborhood bistro serving fresh cocktails, fine wine, select beer and Mediterranean fare. We source many of our products locally, from wine and beer to a variety of baked goods, cheese and produce. Enjoy our ambient, European-style decor and outdoor seating as you sample some of the best that Whatcom County has to offer.

The Woods Coffee | see page 38

Avenue Bread | Wendy & John DeFreest
1313 Railroad Ave l 1135 11th St l 2301 James St, Bellingham
(360) 715-3354 | eat@avenuebread.com l www.avenuebread.com

Join us for Bellingham’s best sandwiches, pastries, soups, salads and of course, bread! From our deliciously crusty artisan loaves to our gourmet café menu, our products are handmade, fresh, and local. You can find our bread in local grocery stores, select restaurants, or stop in one of our three convenient bakery cafés for a wholesome treat.

Bellingham Public Market | see page 39

Book Fare Café
1200 11th St, upstairs in Village Books, Bellingham l (360) 734-3434
www.bookfarecafe.com

Book Fare is a café in Village Books offering rustic, simple and flavorful food from a menu unlike any other in Fairhaven. Come sip on some wine while you soak in an unequaled view of Bellingham Bay, or enjoy a carefully prepared entree while delving into your new favorite book. Eat, Drink, and Be Literary!

Brandywine Kitchen | Chris Sunde & Azizi Tookas
Railroad & Chestnut, at Depot Market Square l (360) 441-5577
brandywinekitchen@gmail.com | www.brandywinekitchen.com

Brandywine Kitchen offers delicious and affordable sandwiches on homemade baguettes. Our sandwiches are topped with fresh local and organic ingredients from Brandywine Farm and other local farms. We also offer soups, salads and natural sodas. Visit us Sat at the Bellingham Farmers Market or contact us in advance for an order.

Breadfarm
Bow l (360) 766-4065 | info@breadfarm.com l www.breadfarm.com

Breadfarm is an artisan bakery specializing in hearth-baked breads and baked goods. We are committed to providing high quality products using local sustainable produce and ingredients whenever possible. Visit our retail shop in Edison at the base of Chuckanut Dr in scenic Skagit Valley to see our bakery in action and Breadfarm’s passionate bakers making great bread.

Chuckanut Ridge Wine Company | see page 27
Colophon Café | see page 31
Community Food Co-op | see page 39
Crossroads Grocery & Video | see page 40
105 **Fresh Start Espresso | Opportunity Council**
1111 Cornwall Ave, Ste B, Bellingham | (360) 734-5121
anjali_englund@oppco.org | www.opcco.org

Fresh Start Espresso is a social enterprise of Opportunity Council. We provide on-the-job training to parents trying to move off public assistance towards unsubsidized employment. We are open Mon-Fri 8:30-4:30. Fresh Start proudly serves local products such as Moka Joe Coffee, Grace Café baked goods, Avenue Bread sandwiches, Rainy Day biscotti and Edaleen Dairy products.

106 **Mallard Ice Cream**
1323 Railroad Ave, Bellingham | (360) 734-3884
mallardicecream@yahoo.com

Mallard Ice Cream makes Bellingham’s best micro-batch gourmet ice cream with an emphasis on organic ingredients and locally grown produce.

**Moke Joe Coffee | see page 29**

107 **Mount Bakery | Vincent Lalonde**
308C W Champion St, Bellingham | (360) 715-2195
mountbakery@yahoo.com | www.mountbakery.com

Mount Bakery offers pastries, desserts and fabulous wedding cakes made from scratch. We’re open daily for breakfast and lunch, with occasional special dinners with beer and wine. We are committed to using organic and local vegetables, fruit, dairy, and seafood whenever possible. Join us for a croissant, Belgian chocolate mocha, Bellingham’s Best Benedict, and find us at both Bellingham Farmers Markets.

108 **Old Town Café | Diane Brainerd & Victor Hubbard**
316 West Holly St, Bellingham | (360) 671-4431

The Old Town Café is a family-owned business. We prepare all our dishes in-house using as many local, regional and organic ingredients as possible. We serve seasonal vegetables as well as local, organic milk, eggs, salad greens, spinach, carrots, bread and salmon burgers year-round. Our Café offers a backdrop for showcasing local musicians and artists. We strive to achieve a worker-friendly workplace.

109 **Old World Deli | Chris & Anna Adams**
1140 N State St, Bellingham | (360) 738-2090
oldworlddeli1@mac.com | www.oldworlddeli1.com

Old World Deli offers a large selection of cured meats, cheeses, olives and more. Our authentic subs, panini and specialty sandwiches are served on Breadfarm bread, complimented by soups, salads and cookies made in-house from scratch. We cater box lunches and wonderful antipasti platters. We look forward to working more closely with local farmers to enhance our menu and support sustainable practices.

110 **Panini Grill & Deli | Kim McJury**
1530 Cornwall Ave #114, in the Bellingham Public Market
(360) 312-5775 | kimothy@clearwire.net

The Panini Grill & Deli features paninis with pizazz and other delectable deli items. Meats, cheeses, fresh produce, wild salmon, sandwich breads and baked goods plus other deli products are purchased locally whenever possible. Catering includes: mixed grilled paninis, salmon and veggie wraps, deli salads, fresh fruits, dips, antipastis, cheese and meat trays. We also cater picnic box lunches.

111 **Quel Fromage Artisan Cheese & Accoutrements | Rachel Riggs**
1200 Old Fairhaven Parkway, Ste 101, Bellingham | (360) 671-0203
www.QuelFromage.com

In addition to the sea of glorious cheeses, Quel Fromage offers Armadino Batali’s famed Salumi. For the entertainer and foodie, an incredible array of chocolates, cheese condiments, crackers, crostini, pates, knives, boards and olive oils. And to pair with your cheeses... an inspired selection of wines. Pick up a Fromage a Go-Go- picnic box this summer!!

112 **Ralf’s Bavarian Bakery**
Depot Market Square 207 E Maple St, Bellingham | (360) 733-3066
(360) 305-4487 | ralf@ralfsbakery.com | www.ralfsbakery.com

A friendly bakery located on the sunny-side of the Depot Market Square in downtown Bellingham open Mon-Sat, patio seating. Ralf’s specializes in organic Bavarian Pretzels, German breads, sandwiches and baked goods. We also deliver to local businesses, cater, wholesale, and ship Bavarian Pretzels nationwide with easy online ordering and free shipping.

**Skagit Valley Food Co-op | see page 41**

113 **Sorellas on the Bay | Tera Lorimer & Nichole Ehman**
355 Harris Ave, Ste 102, Bellingham
(360) 671-0219 | (360) 398-9591
tera@naturallydecadentaffairs.com | www.sorellasonthebay.com

Fairhaven’s only waterfront restaurant, a relaxed and casual environment to enjoy breakfast or lunch on our beautiful waterfront, with outdoor dining available in the spring and summer. Now serving beer and wine to be enjoyed with our local favorites, like fresh locally-caught halibut & chips, organic fresh salads, and natural Misty Isle Angus burgers from Vashon Island. Breakfast served all day!
We work closely with our farmers throughout the year to provide fresh, flavorful options from the season’s bounty. Featuring hot meal specials for breakfast, lunch and dinner. We currently partner with over 20 local growers and producers.

The Fairway Café | Rose DeGroot
1726 Front St in Fairway Shopping Ctr, Lynden | (360) 318-1302
Where friends meet to eat. Homemade cooking, fresh pies and banquets for up to 65 people. On and off-site catering available for small and large groups. Open 6-9.

The Woods Coffee | Wes & Diane Herman
PO Box 249, Lynden | (360) 305-0115 | info@thewoodscoffee.com
www.thewoodscoffee.com
Warm inviting local coffee cafés throughout Whatcom County. Experience a leather sofa in front of a fireplace or simply drive thru. The Woods Coffee in Boulevard Park is the premier coffee location in the USA! Written and talked about in local and national publications! Family owned and operated since 2002.

The C Shop Summertime Candy & Café
Pat & Pat Alesse
4825 Alderson Rd, Birch Bay | (360) 371-2070
cshop@birchbay.net | www.thecshop.com
We make our own homemade candies (traditional plus our own creations) using fresh ingredients. At Easter time we mold milk and dark chocolate and white Easter bunnies which are also sold in local stores. Our Café sells sandwiches made on our fresh bread, espresso and coffee roasted by Pat, and after 5pm, made from scratch pizza. Summertime hours 11-10 daily.

Bellingham Farmers Market
Depot Market Square (Sat) & Fairhaven Village Green (Wed)
(360) 647-2060 | market@bellinghamfarmers.org
www.bellinghamfarmers.org
An open-air market place where visitors can find fresh, local produce, fine crafts, and ready-to-eat foods while enjoying entertainment, learning about local agriculture, and celebrating their community.

Saturday Market:
10am-3pm April-Christmas, Downtown at Railroad & Chestnut

Wednesday Market:
12-5pm June-Sept, Fairhaven Village Green behind Village Books

Bellingham Public Market
1530 Cornwall Ave, Bellingham | (360) 647-8006
publicmarket@openaccess.org | www.bellinghampublicmarket.com
Open 7 days a week, our indoor marketplace has a diversity of local eateries, an organic grocer and specialty shops. Featuring organic produce, healthful groceries, Panini sandwiches, deli meats and cheeses, pizza, sushi, veggie sandwiches, fresh-squeezed juices and smoothies, soups, salads, hand-made chocolates, gelato, espresso, milk shakes, unique gifts and more. Enjoy great food and friendly service in downtown Bellingham’s Public Market!

Bromley’s Market IGA
315 Cherry St, Sumas | (360) 988-4721
bromleysmarket@svharbor.com | www.bromleysmarket.com
We are a community-oriented, independently owned supermarket in the City of Sumas, in business for 49 years. We carry many local farm products from reliable local suppliers of high-quality goods.

Community Food Co-op
1220 N Forest St, 315 Westerly Rd, Bellingham | (360) 734-8158
info@communityfood.coop | www.communityfood.coop
Bellingham’s full-service supermarket features a Certified Organic produce department, deli café, bakery, wine shop, bulk foods, flower shop, health & wellness, plus a meat & seafood market. Established in 1970, the Co-op provides ongoing support for local farmers and community organizations. The Co-op’s new 2nd location, on Cordata Parkway and Westerly Rd, is now open and serving customers from north Bellingham and beyond.
122 Crossroads Grocery & Video | Dave & Jen Halliday
7802 Silver Lake Rd, Maple Falls | (360) 599-9657
info@crossroads grocery.com | www.crossroadsgrocery.com
Located at the corner of Mt Baker Hwy and Silver Lake Rd, Crossroads offers over 2,100 videos to rent, the best beer and wine selection in the east county, a large selection of bulk, organic and gluten-free foods and fresh local produce when in season. We are open 7-10 every day. We take WIC and SNAP (food stamps).

123 Dandelion Organic Delivery
Maria Stavrakas & Jonny Lane
(360) 933-1130 | healthyharvest@dandelionorganic.com
www.dandelionorganic.com
We deliver bins of fresh, seasonal organic produce to your home or office for just $26-$35, equivalent to store prices. Sourcing from local growers first, bins include a balance of fruits and vegetables. Two bin sizes and weekly or every-other-week service are available. We help you eat your seasonal veggies, save you money and time by delivering, and support local sustainable agriculture.

124 Ferndale Farmers Market
The Riverwalk, 1st & Alder, Ferndale | (360) 961-1373
ffmjury@yahoo.com | www.ferndalefarmersmarket.org
A new farmers market in downtown Ferndale! Visit us on the Riverwalk for the freshest local food and more.

125 Haggen, Inc.
2211 Rimland Dr, Bellingham | (360) 650-8374 | www.haggen.com
Based in Bellingham and family-owned, Haggen relies on 100's of Northwest growers and producers—including more than 30 from Whatcom County—to provide fresh, quality products every day.

126 Skagit Valley Food Co-op
202 S First St, Mount Vernon | (360) 336-9777
www.skagitfoodcoop.com
This community-owned natural market features Skagit Valley's only Certified Organic produce department (we source from over 20 local farmers in season!), natural meats, additive-free groceries, bulk foods, supplements and personal care, and an upstairs mercantile with books, crafts, clothes, kitchen tools, and non-toxic toys. Our award-winning deli seats 80 people, offers hot entrees, fantastic salads and ready-to-go meals.

127 Terra Organica
1530 Cornwall Ave, in the Bellingham Public Market | (360) 715-8020
organic@openaccess.org | www.terra-organica.com
Terra Organica features Whatcom County's only all-organic produce department, an abundance of organic bulk and packaged organic foods, the highest quality nutritional supplements, non-toxic personal care and cleaning products, and more! Bargainica is a store within a store that specializes in discount organic and natural foods. Both stores emphasize locally produced products whenever possible.

128 The Local Food Exchange | Growing Washington
1314 Railroad Ave, Bellingham | www.growingwashington.org
Missed the Farmers Market? Our farmstand in the heart of downtown Bellingham is your 7-days-a-week destination for the best, freshest food Whatcom farmers have to offer! Over a dozen farms collaborate to bring you the quality of farm-direct food and the convenience of a central location. We offer produce, fruit, dairy products, locally-processed foods and more. Located across from The Bagelry.

129 The Sundance Market | John Sheean
3591 Birch Bay Lynden Rd, Custer | (360) 366-5050 | (360) 224-2333
sundancebeef@aol.com | www.thesundancemarket.com
Locally-owned full service farmers market specializing in organic and locally grown meat, dairy and produce. Fresh meat cut to order daily. Open 7 days a week 10-6. Great prices, personal service and quality you can taste. “Bring a little country in to your kitchen.”
Catering

Bellingham Golf & Country Club  
Brandywine Kitchen  

Ciao Thyme Catering & In the Kitchen  
Jessica & Mataio Gillis  
207 Unity St, Bellingham  
(360) 733-1267  
catering@ciaothon.com  
www.ciaothon.com  
itkbellingham@gmail.com  
We believe food is an important part of any celebration. We create unique menus for our clients, bringing our high standards for food into the community for parties, weddings and special events. We offer a fresh style of catering that features local, seasonal produce and on-site cooking. Join us for team building cooking classes, private meetings and special dinner events.

Cuisine by Claire  
Claire Niland Dunn  
9 Star View Ln, Bellingham  
(360) 305-2475  
chef@cuisinebyclaire.com  
www.cuisinebyclaire.com  
Personal chef service offering custom home meals, in-home cooking classes and small event catering. My farm-fresh menus are inspired by local foods in season as well as global flavors and traditions. “Real. Good. Food.” From your local, organic personal chef.” Gift certificates available.

Fools Onion Catering  
Kristine Kager & Lance Bailey  
PO Box 5126, Bellingham  
(360) 647-2800  
(360) 815-7380  
info@foolsonion.com  
www.foolsonion.com  
We are committed to family, community, environment and quality. We demonstrate these values by supporting local producers and businesses to create the highest quality, stress-free event to fit your vision and budget. Call us for a free consultation and tasting. Our difference is that we care!

Giuseppe’s Italian Restaurant  
Mount Bakery  
Old World Deli  
Panini Grill & Deli  
Pastázza  
Pizzázza  
Sorellas on the Bay  
The Fairway Café  
The Nuthouse Grill

Bjornstad Farms  
Strawberries, Raspberries and Blueberries  
6799 Old Guide Rd, Lynden  
(360) 398-9874  
FARM STAND I U-PICK

Crossroads Grocery  
(360) 599-9657  
Open from 7am to 10pm every day  
www.crossroadsgrocery.com  
Maple Falls at the corner of Mt. Baker Highway and Silver Lake Road  
2,100 videos to rent; New Releases, Classics and Television Series  
Best beer and wine selection in the county  
Full line of Organic and Gluten Free foods  
Great Bulk Foods selection  
Friendly Staff  
Fresh local produce  
WIC and SNAP Food Stamps accepted  
Your one-stop source for all of your Grocery needs
LOCAL FOOD SYSTEM
RESOURCES

CREDITS

READ:
Animal, Vegetable, Miracle, Barbara Kingsolver
Coming Home to Eat, Gary Nabhan
Plenty, Alisa Smith and J. B. MacKinnon
The Omnivore’s Dilemma, Michael Pollan
Diet for a Small Planet, Frances Moore Lappé
Hope’s Edge, Frances Moore Lappé & Anna Lappé
Fields of Plenty, Michael Ableman
Slow Money, Woody Tasch
In Defense of Food, Michael Pollan

COOK:
City Gardeners Cookbook, Seattle P-Patches
Local Flavors, Deborah Madison
At Joe’s Garden, Mary Ellen Carter
Fresh Food Fast, Peter Berely
From Asparagus to Zucchini, Madison Area CSA Coalition
Farmer John’s Cookbook, John Peterson and Angelic Organics

GET INVOLVED:
Sustainable Connections Food & Farming Program:
www.sconnect.org, 360.647.7093 x106, shonie@sconnect.org
Whatcom Farm Friends: www.wcfarmfriends.com, 360.354.1337,
farmfriends@wcfarmfriends.com
WSU Cooperative Extension: www.whatcom.wsu.edu, 360.676-6736
Whatcom Conservation District: www.whatcomcd.org, 360.354.2035
Small Potatoes Gleaning Project: www.gleaningproject.org,
360.966.2533, glean@openaccess.org
Ag Plastics Recycling, a project of Re-Sources: 360.733.8307,
www.re-sources.org/wastereduction, recycle@re-sources.org
Community to Community Development: www.foodjustice.org,
360.738.0893, decomunidad@qwest.net
Nooksack Salmon Enhancement Association: www.n-sea.org,
360.715.0283
Fourth Corner Slow Food: www.fourthcornerslowfood.com,
info@fourthcornerslowfood.com

A project of Sustainable Connections’
FOOD & FARMING PROGRAM
(360) 647-7093 – www.sustainableconnections.org

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If you are interested in participating in the 2010 Food & Farm Finder, contact Shonie Schlottzhauer at Sustainable Connections:
(360) 647-7093 x106 or shonie@sconnect.org.
ENJOY MANY LOCAL FOOD EXPERIENCES

Farm Stands can range from a self-serve refrigerator on the back porch to a full-service store.

#1 Alm Hill Gardens  #37 Appel Farms  #24 Apple Creek Orchard  #25 Barbie's Berries  #26 Bellewood Acres  #2 Bellingham Country Gardens  #27 Bjornstad Farms  #28 Box Berry Farm  #39 Breckenridge Farm  #29 Cleararian Berry Farm  #30 Cloud Mountain Farm  #6 DEVine Gardens Inc.  #7 F.A. Farm  #57 Forest Garden Urban Ecology Center  #58 Full Bloom Farm  #8 Galactic Organics  #9 Garden Treasures Nursery & Organic Farm  #32 Haugen's Raspberries  #12 Hopewell Farm  #13 Joe's Garden  #48 Lone Boot Buffalo Ranch  #14 Mama's Garden  #76 Mount Baker Vineyards  #42 Pleasant Valley Dairy  #60 Red Barn Lavender  #19 Red Mountain Farm  #61 RiverScent Farm & Ka-Bloom Nursery  #43 Samish Bay Cheese  #77 Samson Estates Winery, LLC  #33 Shumway's Berries  #44 Silver Springs Creamery  #52 Skagit River Ranch  #62 Smitt's Compost  #35 Stoney Ridge Farm  #53 SugChee Smoked Salmon  #21 Sumas River Farm  #54 Third Thyme Farm  #63 Tom's Bamboo  #64 Tree Frog Farm  #55 Twisted S Ranch  #36 Williams Farm  #100 Willows Inn & Nettles Farm

Farmers Markets are a great way to support local farmers, celebrate our community, and stock your fridge for the week.

#118 Bellingham Farmers Market (Downtown)  #118 Bellingham Farmers Market (Fairhaven)  #124 Ferndale Farmers Market

Agritourism is a fun way to explore the rich agricultural landscape of Whatcom County.

#26 Bellewood Acres  #58 Full Bloom Farm  #9 Garden Treasures Nursery & Organic Farm  #41 Grace Harbor Farms  #60 Red Barn Lavender  #44 Silver Springs Creamery  #33 Stoney Ridge Farm  #100 Willows Inn & Nettles Farm

Organic Farms offer products certified to be free of chemical pesticides, fertilizers, hormones and antibiotics.

#1 Alm Hill Gardens  #4 Cedarville Farm  #5 Cooperativa Jacal  #40 Fresh Breeze Organic Dairy, Inc.  #8 Galactic Organics  #9 Garden Treasures Nursery & Organic Farm  #10 Highwater Farm  #12 Hopewell Farm  #15 Moondance Farm  #18 Rabbit Fields Farm  #20 Rosa Verde Farm  #43 Samish Bay Cheese

U-Pick is a great way to spend some time outdoors in the country and participate in the harvest. Bring containers, leave pets at home, and wear “grubby” clothes.

#1 Alm Hill Gardens  #24 Apple Creek Orchard  #25 Barbie's Berries  #26 Bellewood Acres  #2 Bellingham Country Gardens  #27 Bjornstad Farms  #28 Box Berry Farm  #29 Clearian Berry Farm  #30 Cloud Mountain Farm  #58 Full Bloom Farm  #9 Garden Treasures Nursery & Organic Farm  #100 Willows Inn & Nettles Farm

Food To Bank On helps beginning farmers get started while they connect with mentor farmers and deliver fresh food to local food banks and shelters.

Beginning Farms:

#38 Backwoods Farm  #3 Cascadia Mushrooms  #5 Cooperativa Jacal  #8 Galactic Organics  #10 Highwater Farm  #59 La Paz Farm  #16 North Fork Gardens  #18 Rabbit Fields Farm  #19 Red Mountain Farm  #22 Terra Verde Farm  #79 Wildroot Botanicals

Mentor Farms:

NA Big Sky Gardens  #28 Box Berry Farm  #4 Cedarville Farm  #30 Cloud Mountain Farm  NA The Growing Garden  NA Uprising Organics

Community Supported Agriculture (CSA) is a convenient and fun way to invest in local agriculture. Typically, a flat fee for membership is paid to the farmer before the season begins, providing spring capital. Members then receive a weekly “subscription” of the freshest items the farm has to offer. CSA programs vary widely in cost, size and content—check the listings in this guide and call around to find one that fits your needs!
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WELCOME to the 2009 Whatcom Food & Farm Finder, your resource for finding the freshest and most flavorful products grown, raised, caught, and made right here in Whatcom County!

This brand new resource is a marriage of the Whatcom Farm Map and the Guide to Eating Local. It will help you practice the art of feeding yourself from a place and a community.

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Map of Food & Farms Inside Back Cover!
Sustainable Connections

FOOD & FARMING PROGRAM

Supporting and building a vibrant and sustainable local food system in Northwest Washington.

A few of our projects:

RESOURCES:
- Whatcom Food & Farm Finder, the comprehensive guide to local food and agriculture in your hands
- Farm Profile Posters, Fresh & Local business cards, and other materials designed to put a face on the food system

EVENTS:
- Eat Local EVERY Week, an event series celebrating local food & agriculture
- Trade Meetings & Farm Tours, building relationships between producers & buyers
- Workshops, helping producers and buyers use more sustainable business practices

FOOD TO BANK ON:
- Grows new farms!
- Training & Mentorship for beginning farmers
- Market support for beginning farmers to produce food for a local shelter or food bank, and connections to many other market opportunities

EVENT CALENDAR

Mark your calendar now for a wide variety of events celebrating local food & agriculture! Take the whole family, and use your Food & Farm Finder to add more fun, educational and delicious stops to your outing.

April 4... Opening Day of the Bellingham Farmers Market, (360) 647-2060, www.bellinghamfarmers.org
April 18... Opening Day of the Ferndale Farmers Market, (360) 961-1373, www.ferndalefarmersmarket.org
April 18... International Plowing Match, Lynden (360) 354-5995, www.lynden.org
May 1... RiverScent Farm May Day Plant Sale, Deming (360) 592-3116, www.riverscent.com
May 5... Dine Out for Maple Alley Inn at over 30 Bellingham restaurants (360) 734-5121, www.oppco.org
May 7... Eat Local EVERY Week kickoff at Pizzazza, Fairhaven (360) 647-7093, www.sustainableconnections.org
May 8-9... Mother's Day Sale at Van Wingen Garden Center, Blaine (360) 366-3906, www.vanwingerden.com
May 16... Cascade Cuts Plant Sale, King Mountain neighborhood (360) 647-7093, www.sustainableconnections.org
May 23-24... Full Bloom Farm Peony Show & Sale, Lummi Island (360) 758-7173, www.fullbloomfarmpeonies.com
May 24... Ski to Sea, Bellingham (watch for the Veggie Team!)
June 3... Opening Day of the Wednesday Market, Fairhaven (360) 647-2060, www.bellinghamfarmers.org
June 6... Farmers Day Parade, Lynden (360) 354-5995, www.lynden.org
June 30-July 28... Red Barn Lavender Wreath Classes, Ferndale (360) 393-7057, www.redbarnlavender.com
July 3-5... Tree Frog Farm Summer Holiday Opening, Lummi Island (360) 758-7260, www.treerrogfarm.com
July 12-18... Raspberry Festival, Lynden (360) 354-5995, www.lynden.org
Aug 5-8... Antique Tractor Show & Threshing Bee, Lynden (360) 296-0655, www.psatma.com
Aug 1... Bite of Bellingham, downtown Bellingham (360) 527-8710, www.downtownbellingham.com
Aug 9... Sumas River Farm Midsummer Farm Visit, Sumas (360) 927-9736
Aug 17-22... Northwest Washington Fair, Lynden (360) 354-4111, www.northwestwashingtonfair.org
Aug 22... Art at Dakota Creek Winery, Blaine (360) 820-4752, www.dakotacreekwinery.com
Labor Day Weekend... Sumas Junior Rodeo (360) 739-1715
Sept 13... Fall Harvest Dinner, Bellingham www.sustainableconnections.org
Oct 3-4... Alm Hill Gardens Fiesta, Everson (360) 966-4157, www.growingwashington.org
Oct 3-4... Cloud Mountain Fruit Festival, Everson (360) 966-5859, www.cloudmountainfarm.com
Oct 10... Mama's Garden Family Harvest Festival, Deming (360) 595-2210
Nov 26... Free Thanksgiving Dinner at Old Town Café, Bellingham (360) 671-4431
Eat Local (Every) Week
May to October, 2009

An event series featuring the finest in local food and agriculture!

MONTHLY PUBLIC EVENTS
Speakers, films, cooking classes, the famous Harvest Dinner (9/13), and our 2nd annual Farm Tour will delight and inspire you throughout the season.

WEEKLY RESTAURANT SPECIALS
Every Thursday is Eat Local Day at one of the restaurants or cafés in this guide, with scrumptious, seasonal, all-local offerings.

Watch local papers and check www.SustainableConnections.org for the schedule of events and featured restaurant-of-the-week.

Set your table for local food!

in partnership with many businesses, organizations, and individuals who care about local food and agriculture!

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