Why Eat Local?
So many reasons!

We Whatcom County eaters and visitors want to know where our food comes from and we want to support local farmers. The majority of us consider local food extremely important. 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 a few more reasons why we all vote – with our food dollars, our advocacy and our support – for local food.

1. Treat Your Tastebuds

Local, seasonal food is fresher, fragrant and flavorful than its well-traveled counterparts. For proof, just taste the difference between a Whatcom strawberry in summer, compared with its tougher year-round cousin from Chile or China. Local fish, dairy, cheese and meats brought to you by local farmer and fisher artisans offer unique flavors, cuts and textures that can only be cultivated here. Use the Seasonal Guide on page 2 to plan your meals around celebrating the delicious local food when it is in season, and find new ways to enjoy Whatcom’s farm bounty all year round.

2. Enjoy Health

Whole and fresh foods are a delicious answer to many modern health crises, including the obesity epidemic. The Mayo Clinic recommends that we buy fruits and vegetables in season to ensure the highest quality and nutritional value. Fill your basket at the peak of seasonal perfection directly from the farmers and fresh-from-year-round at your grocery store.

3. Making Our Money Work Harder

Dollars spent on local food circulate in our local economy, investing in food and farming for all of us. For every $100 spent at a farmers market, $62 is re-spent locally, for a total economic impact of $162. Also, local food can be more affordable – a Seattle survey showed that for comparable products, farmers markets offer better prices than area grocers. So, vote with your food dollars! With a strong and diverse local food economy, we can create economic and community stability for us all.

4. Stand Up for Our Neighbors

Whatcom folks care about our community, including the farmers, fishers, farm workers, grocery store workers, chefs, cooks, bakers, and many other hardworking people who keep us fed. There are over 6,000 farming jobs in Whatcom County that depend on a robust and diversified farm economy. When we (families, chefs and food buyers) spend $1 on food directly with a farmer, the farmer gets a dollar, while in conventional food system only 8 cents of our dollar reaches the farmer. Whatcom County farms are family farms, and they need your support, as do the businesses that go out their way to purchase from local farms.

5. Save Our Farmland

The beauty of Whatcom’s farmlands, framed by the Cascades, the bay and the San Juan Islands is why we all live here. And, it’s some of the finest farmland in the world. Agricultural experts have set a goal of preserving at least 100,000 acres for the farming economy, and protecting the future of farm production. We then are currently only 42,972 acres zoned for agriculture and protected as such. This leaves a significant gap, and the remaining land vulnerable to development and other uses. Learning about Whatcom agriculture issues and being an engaged supporter for family farms helps with this important effort.

6. Eat the Future

Knowing our farmers, fishers and food producers makes a difference! Getting to know them by name, worrying about their agricultural and sustainable business practices and keeping our food decisions close to home is the good choice. In Whatcom County many farmers take steps toward greater sustainability and good stewardship of our common resources. See page 4 for more insight, or take these steps that Whatcom businesses are taking. With every local purchase and act of advocacy for business taking steps toward greater sustainability, we stand up for our neighbors and for future generations.

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WELCOME to the 2011-2012 Whatcom Food & Farm Finder, your comprehensive map and resource for finding the most nutritious, freshest and most flavorful products grown, raised, caught, & made right here in Whatcom County!

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**Eating seasonally is a pleasure**

The first thing you might notice in our temperate region is that locally grown foods are bountiful year-round, but it does take some practice to learn to catch the foods that have short growing seasons.

This *peak-of-the-season guide* offers an opportunity to connect with natural cycles. The payoffs are rich in flavor and nutrition. Plus it is fun to look forward to and celebrate the peak of each delectable item!

### Spring
- arugula & salad mix
- asparagus
- baby carrots and beets
- greens: spinach, bok choy, mustards & more!
- green garlic
- leeks
- oysters
- peas
- radishes
- rhubarb
- flowers: tulips and daffodils

### Summer
- beans, green
- beets
- broccoli
- cauliflower
- corn
- cucumbers
- fennel
- lettuce
- tomatoes
- tomatillos
- zucchini & summer squash
- prawns & shrimp
- flowers galore!

LOTS of berries...starting with strawberries in June, raspberries in July, blueberries in August, finishing with huckleberries and blackberries in September. Cherries, plums, peaches & other stone fruits are also at their peak in late summer.

### Fall
- apples & pears
- artichokes
- beans, dried
- beets
- broccoli
- Brussels sprouts
- celery & celeriac
- cider
- eggplant
- grapes
- kohlrabi
- potatoes
- peppers
- pumpkins
- shallots
- sweet potatoes
- turnips & rutabagas
- wheat berries
- winter squash

### Winter
- apples & pears
- crab
- garlic
- kale & chard
- leeks
- parsnips
- potatoes
- sweet potatoes
- winter squash
- Christmas trees and wreaths

If you can’t find a product you want locally, talk to your favorite farmer and let them know that you’d buy it if they produced it OR ask the grocery manager to start carrying it!

---

**Year-Round**

- beets
- cabbage
- carrots
- dairy products: butter, cheese, milk, yogurt
- eggs
- fish
- garlic
- hazelnuts
- herbs
- honey
- meat
- mushrooms
- onions
- potatoes
- poultry
- sprouts
- ... and, locally-crafted foods, from bread and jam to tea and wine!

---

“A significant part of the pleasure of eating is in one’s accurate consciousness of the lives and the world from which food comes. The pleasure of eating, then, may be the best available standard of our health.” WENDELL BERRY
Just what is a “sustainable” farm? And what’s so special about the restaurants listed in these pages?

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 majority of our farms have adopted agricultural practices that benefit salmon streams, soil health, or the community.

The restaurants, cafes, bakeries, delis, caterers, grocers and markets listed in the Food & Farm Finder take the FRESH & LOCAL Pledge—an agreement to make a good-faith effort to source from local farmers and food producers. Each of these food-buying businesses has committed to consistent purchasing from at least 4 local vendors, and/or spending a measurable part of their food budget on local products.

Look for the Sustainability Indicator icons by the listings throughout this guide, showcasing the steps that these businesses are taking towards good stewardship of our community. And be sure to let your farmers, chef and grocers know that you care about the commitments they undertake for the health of this place!
1 Alm Hill Gardens | Jay Dennison & Gretchen Hoyt
3550 Alm Rd, Everson | (360) 966-4845
jay@growingwashington.org, alm_hill_gardens@msn.com
www.growingwashington.org
CSA; Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick
We grow over 100 varieties of fruits, vegetables, herbs & 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 farmer/latino farmer collaborative. Please call ahead for u-pick.

2 Bellingham Country Gardens
The Grubbs Family
2838 E. Kelly Rd, Bellingham
(360) 223-3724, (360) 592-5987
grubbssm@msn.com | www.bellinghamcountrygardens.com
CSA; Farm Stand; U-Pick
Our family farm offers fresh-picked and U-PICK VEGETABLES, FLOWERS, and Ever-bearing STRAWBERRIES (available June, early July and in August and September), all NO SPRAY and chemical free. All of your vegetable needs are here: salad greens, tomatoes, carrots, peas, beans, beets, onions, peppers and more. You might also enjoy the leeks and bok choy. Corn makes a delight for your summer and fall meals. The PUMPKIN PATCH is ready for Halloween. Open Sat. and Wed. 9am to 6pm. Visa and MasterCard accepted.

3 Bellingham Urban Garden Syndicate
Chris Elder & Nick Spring
(360) 778-1759 | chris@bellinghamurbangardens.org
www.bellinghamurbangardens.org
Farm Stand; Work Trade
The Bellingham Urban Garden Syndicate (BUGS) is an urban farming organization whose mission is to promote, sustain, and advocate for urban agriculture in Bellingham through education, garden maintenance, community involvement, and making local food more accessible.
VEGETABLES, HERBS & MUSHROOMS

4 Cascadia Mushrooms | Alex Winstead
PO Box 1181, Bellingham | (360) 714-8859
cascadiamushrooms@gmail.com
www.cascadiamushrooms.com

Farmers Market; Phone Orders; Restaurants & Retailers; Website Orders

Whatcom County’s only Certified Organic mushroom farm!
We grow the best in gourmet and medicinal mushrooms
harvested fresh daily by mycologist Alex Winstead. Our
deliciously fresh mushrooms and grow-your-own mushroom
kits are available at the Bellingham Farmers Market, the Food
Co-ops and Terra Organica. Orders can be placed online and
mushroom workshops are taught twice a year. Check out our
website for more information!

5 Cedarville Farm | Mike & Kim Finger
3081 Goshen Rd, Bellingham | (360) 592-5594
cedarville322@mac.com | www.cedarvillefarm.com

CSA; Farmers Market; Restaurants & Retailers

We introduced Whatcom County to CSA in 1992, and now
provide over 175 families each season with a great variety
of startlingly fresh vegetables, fruit, herbs, and eggs - all
organically grown on fertile soil near the Nooksack River. We
also raise pastured chicken and turkey. Sign up for a share,
visit us at the Bellingham Farmers Market, or find our good
food at the Co-op, Ciao Thyme, the Swan Cafe, and the Deli
at the Cordata Co-op.

6 Field of Greens | Joy Monjure
Kale & Everson Rd, Everson | (360) 303-7391
monjjoy@aol.com | www.fieldofgreens.biz

Farm Stand
Fresh, affordable organic produce from Broad Leaf Farm,
Terra Verde Farm and Rabbit Fields Farm. Open Wed thru Fri
2-6, Sat and Sun 12-4. Visit the “What’s Fresh” page of our
website for each week’s offerings.

7 Garden Treasures Nursery & Organic Farm | Mark Lovejoy
3328 State Route 530, Arlington | (360) 435-9272
gardentreasurescsa@gmail.com
www.arlingtongardentreasures.com

Agritourism; CSA; Farmers Market; Farm Stand; Phone
Orders; Restaurants & Retailers; U-Pick; Website Orders

We are a 6-acre Certified Organic, U-pick farm open March
through November. In addition to the farm, we manage a
local farm stand and ornamental plant nursery and garden
center complete with native plants, fruit trees, and vegetable
starts for your home garden. Our unique fields and marked
paths are family friendly and feature over 130 different crops.
**8 Growing Whatcom CSA**
A Project of Growing Washington
PO Box 30282, Bellingham | (360) 927-4845
jay@growingwashington.org | www.growingwashington.org
CSA
The Growing Whatcom CSA is a collaborative effort between over a dozen different farms and several small businesses. Customers can expect over 100 varieties of fruits, vegetables, herbs, nuts, and greens to show up in their boxes. Boxes can be picked up at several locations throughout Whatcom County, including the Local Food Exchange on Railroad Ave and Alm Hill Gardens in Everson.

**9 Half Acre Farm** | Dan & Hannah Coyne
6211 Northwest Rd, Ferndale | (360) 389-2306
dan@myhalfacrefarm.com | www.myhalfacrefarm.com
Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick; Wholesale
We produce a variety of vegetables and herbs that are sustainably grown and harvested fresh daily. Practically everything we grow is available for u-pick; check website for details. Farm store open daily. See your child’s reaction when they harvest their first carrot! We are located on the Boxx Berry Farm.

**10 Hopewell Farm** | Pete & Dorene Dykstra
3072 Massey Rd, Everson | (360) 927-8433
hopewellfarm@live.com | Find us on Facebook!
Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; Wholesale
We grow a variety of Certified Organic vegetables and berries. Come visit us at the Bellingham Farmers Market or at our farm stand. We grow broccoli, cauliflower, carrots, blueberries, raspberries, beets, cabbage, potatoes, squash, onions, shallots, pumpkins and more! The farm stand is open July–Nov, Thurs–Sat 11–6. Call for more information.

**11 Inspiration Farm**
619 E Laurel Rd, Bellingham | (360) 398-7061
info@inspirationfarm.com | www.inspirationfarm.com
Agritourism; Farm Stand; Phone Orders; Website Orders
Inspiration Farm is an organic homestead integrating creative lifestyles, animal husbandry, annual & perennial food systems, producing blown art glass, seasonal fruit, vegetables and herbs using biodynamic practices. We also host a series of workshops on several topics, including sustainable agriculture, biodynamic practices, permaculture design and rural living topics.

**12 Joe’s Garden** | Jason Weston & Nathan Weston
3110 Taylor Ave, Bellingham | (360) 671-7639
gardenhelp@joesgardens.com | www.joesgarden.com
Farm Stand; Restaurants & Retailers
Experience Joe’s Gardens, a 7-acre farm located 4 minutes south of downtown Bellingham with an 80 year history of providing fresh produce and plants. March through May we offer the finest vegetable starts, bedding plants and hanging baskets. June through October we offer a large variety of locally grown berries, fruits, vegetables and bouquets. For more details visit our website.

**13 Jordan Creek Farm & Gardens**
Jon Gergen & Sarah Hare
4933 Elder Rd, Ferndale | (360) 758-4098
jongergen@msn.com | www.jordancreekfarm.net
CSA; Farmers Market; Farm Stand
We are a small family farm devoted to producing the highest quality nutrition for the support of life! In our 2011 season you can check out our farm stand for fresh vegetables (from Asparagus to Winter Squash and Zucchini), fresh berries, and pasture raised organic eggs. Open daily 9–7.
14 Mama’s Garden | Laura Smith, Wendy Lenssen, Heidi Brown, & Kim Cook
2600 Valley Hwy, Deming | (360) 595-2210
cook81900@yahoo.com
**CSA; Farm Stand**
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 & 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 May-Oct, with our Harvest Festival Oct 15, 10-4.

15 Moondance Farm | Billy Tate & Nicole Brown
460 Innis Creek Rd, Acme | (360) 595-0155
billyandnicole@moondancefarm.net | www.moondancefarm.net
**CSA; Farmers Market; 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.

16 Neighborhood Harvest | Mary von Krusenstiern
2230 Henry St, Bellingham | (360) 393-1413
mary.neighborhoodharvestfarm@gmail.com
http://neighborhoodharvest.csasignup.com
**CSA; Farm Stand; Restaurants & Retailers**
Neighborhood Harvest is a multi-plot farm composed of three garden plots that together culminate to more than an acre of diversified vegetables and herbs. We market through CSA, a self-serve farm stand, and sell salad greens to restaurants. We are committed to raising high-quality produce and maintain sustainable farming practices.

17 North Fork Gardens | Gail Parlatore
Welcome Valley | (360) 410-0813
nfgardens@gmail.com | www.nfgardens.com
**Farmers Market; Phone Orders**
North Fork Gardens, located along the North Fork of the Nooksack River, benefits from deep, rich, sandy loam, producing fine, sustainably grown, no-spray cut flowers, vegetables, fruit and herbs. Wedding flowers available. Cut flowers to the trade also available at Seattle Wholesale Growers Market. Veggies, fruit, herbs and cut flowers available at Bellingham Farmers Market.

18 Osprey Hill Farm | Anna & Geoff Martin
5800 Saxon Rd, Acme | (360) 595-9134
ospreyhillfarm@yahoo.com | www.ospreyhillfarm.com
**Farmers Market; Phone Orders; Restaurants & Retailers**
Osprey Hill is a 15-acre family farm that sits alongside a lazy stretch of the Nooksack’s south fork. From our heritage turkeys to our selection of heirloom vegetables, your taste buds won’t be disappointed. Look for our naturally grown eggs, poultry, produce, berries and more at the Bellingham Farmers Market June-Dec. Call ahead to schedule a visit.

19 Rabbit Fields Farm | Roslyn McNicholl
PO Box 821, Everson | (360) 393-8747
rabbitfieldsfarm@yahoo.com
**CSA; Farmers Market; Phone Orders; Restaurants & Retailers; Farm Stand**
Rabbit Fields is an organic farm on the fertile soil of the Nooksack River. 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 & herbs, specializing in early/late season crops, garlic & sprouts. Fresh local and organic... Rabbit Fields is a hop in the right direction!

20 RiverScent Farm & Ka-Bloom Nursery
Peggy Parker
6244 Rutsatz Rd, Deming | (360) 592-3116
peggyparker616@gmail.com | www.riverscent.com
**Farmers Market; Phone Orders; Restaurants & Retailers; U-Pick; We Pick**
RiverScent Farm produces six varieties of lavender for u-pick or we-pick. Ka-Bloom Nursery specializes in heirloom tomatoes, perennials and flowering plants that thrive in the Northwest. Everything is organically farmed.
21 Spring Frog Farm  
**at Holistic Homestead** | Gretchen Woody  
5709 Putnam Rd, Everson | (360) 303-3711  
springfrogfarm@gmail.com | www.holistichomestead.net  
Agritourism; CSA; Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick; Website Orders; Wholesale  
Spring Frog Farm at the Holistic Homestead is delighted to provide local produce for Whatcom County and has supported the Growth and Development of Sustainable Agriculture Since 1999. The certified organic farm specializes in fresh U-Pick Strawberries, Heirloom Tomatoes, Peppers, Potatoes, U-Pick Pumpkin Patch, Flowers, Eggs and Veggie Starts too.

22 Sumas River Farm | Helen Solem  
4289 Rock Rd, Sumas | (360) 927-9736  
helen_solem@yahoo.com  
CSA; Farmers Market; Farm Stand  
At Sumas River Farm we grow your favorite fruit and vegetables, lots of snap peas, carrots, lettuce, spicy greens, pole beans, squash, onions, tomatoes and more. June brings rhubarb and strawberries. Then comes blueberries and finally, grapes and apples. Visits by appointment.

23 The Carrot and Stick | Ephraim & Laura Kurszewski  
4104 Y Rd, Bellingham | (360) 739-8826  
the carrotandstick@gmail.com | www.thecarrotandstick.com  
Agritourism; CSA; Farm Stand; Phone Orders; U-Pick  
The Carrot and Stick community farm and workshop is located 15 minutes east of Bellingham, 1 mile off Mt Baker Highway, in the lovely Squalicum Valley. Drop by our farm stand for fresh produce and check our website for a schedule of workshops and musical events.

24 Victory Garlic | Catherine & Steve Carey  
Everson | (360) 398-8258  
www.victorygarlic.com  
Farmers Market; Restaurants & Retailers  
Explore endless culinary possibilities with our wide selection of garlic varieties from mild to wild. We use sustainable farming methods with certified organic seed. Inspired by Eleanor Roosevelt’s Victory Gardens of the good old days – locally owned and locally grown - the way things ought to be. Late summer, find us at Ferndale’s Farmers Market; check www.victorygarlic.com for updates.

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, including only fertilizers and soil amendments grown on site. Varied produce throughout a full growing season, June-Oct. CSA’s are a treat for the eyes & appetite! Purebred Icelandic sheep supply varied fleeces and premium lamb in the fall. Mixed variety chickens produce lovely eggs from an enriching diet. A farm where passion lies in the earth.
26 Apple Creek Orchard  
Richard & Nancy Fraunfelder  
5367 Barr Rd, Ferndale | (360) 384-0915  
rnfraun09@comcast.net | www.applecreekorchard.com  
Farm Stand; U-Pick  
We invite everyone to our beautiful farm with its five acres of Jonagold apple trees. A U-Pick farm, we provide picking buckets, carts, and boxes for you to carry home your apples, pears, tomatoes, and honey. Open every day except Wednesday, mid-Sept to Nov, 10am to 5. Call for directions and crop information.

27 Barbie’s Berries | Randy & Barb Kraght  
7655 Melody Ln, Ferndale | (360) 384-1260  
rbkraght@comcast.net | www.barbiesberries.com  
Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick  
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 three fruits. Frozen berries available year round. Open daily 9-6. Call ahead for fruit availability and orders.

28 BelleWood Acres | John & Dorie Belisle  
231 Ten Mile Rd, Lynden | (360) 398-9187  
doriebelisle@yahoo.com | www.bellewoodapples.com  
Agritourism; Farmers Market; Farm Stand; Restaurants & Retailers; U-Pick; Website Orders  
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; view our packing and juice lines. Open daily, Sept-Dec.

29 Bjornstad Farms | Jim Bjornstad  
6799 Old Guide Rd, Lynden | (360) 398-9874  
www.bjornstadfarms.net  
Farm Stand; Phone Orders; U-Pick  
Bjornstad Farms is located in Whatcom County just 5 miles south of Lynden. We pride ourselves on our sweet, large strawberries, raspberries and blueberries. Starting in June the strawberries ripen. The farm has plenty of U-pick buckets on hand, but it is recommended that you bring your own containers to take your fruit home in. Visit us at our U-pick farm or purchase your picked strawberries at your choice of our stands at: 1. Lee’s Restaurant - Alabama/James St in B’ham. 2. Shell gas station - corner of Pole Rd/Guide Meridian 3. Chevron gas station - Smith Rd/Guide Meridian. Hours of operation: Mon-Sat: 9am-6pm. Sun: 11am-6pm. Bring your lunch and spend the day having fun with us on the farm. See you in the fields!

30 Blue Heron Lake Farm | Jose Ramirez  
2136 E Hemmi Rd, Bellingham  
(360) 966-2036, (360) 410-0304  
info@bluelakeheron.com  
Phone Orders; Farm Stand; U-Pick  
We have 10 acres of blueberries, strawberries, and raspberries. The harvest begins with strawberries mid-June, then raspberries by July, and finishing with blueberries in August and September. Special orders welcome, call one day ahead.

31 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 frozen berries. Get fresh strawberry shortcake, strawberry sundaes and ice cream cones at the Shortcake Shack. U-pick strawberries, raspberries, and blueberries, pumpkins and flowers. Open June-Oct, Mon-Sat 9-6, Sun 10-4 and weekends in December 10-4.
32 Breckenridge Blueberries | Mariah Butenschoen
3595 Breckenridge Rd, Everson | (360) 220-4102
breckenridgeblueberries@gmail.com

Agritourism; Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick; Wholesale

We are a family owned and operated blueberry farm offering six varieties of spray-free, handpicked blueberries. Our farm stand and U-Pick are open Saturdays from 9-6, starting at the beginning of July. We also offer delivery on larger orders and frozen fruit throughout the year. Call ahead for larger orders.

33 Cascade Blueberry Farm | Kevin & Bianca Maddux
2667 Willeys Lake Rd, Custer | (360) 366-5188
kamaddux@hotmail.com

Agritourism; Farmers Market; Farm Stand; Phone Orders; Wholesale

Family owned and operated since 1985. Farm stand open 10am to 6pm, seven days a week, May 1st to October 1st. Bedding plants, vegetables and blueberries available in season (Blueberries available August 1st).

34 Cloud Mountain Farm | Tom & Cheryl Thornton
6906 Goodwin Rd, Everson | (360) 966-5859
info@cloudmountainfarm.com | www.cloudmountainfarm.com

Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; U-Pick; Website Orders; Wholesale

We offer a variety of products and services including retail nursery featuring fruit and ornamental plants for Northwest gardens, free workshops Feb-Nov, 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.

35 Hauck’s Orchard and Produce
William & Helen Hauck
1920 Harksell Rd, Ferndale | (360) 384-5967
www.haucksorchard.com

Farmers Market; Phone Orders; Restaurants & Retailers; U-Pick

We are a Certified Naturally Grown specialty orchard producing Honeycrisp 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.

36 Haugen’s Raspberries & Blueberries
Rolf & Linda Haugen
577 E Pole Rd, Lynden | (360) 354-4764, (360) 815-1344
rhaugen1127@hotmail.com

Farm Stand; Phone Orders; U-Pick

Haugen’s Raspberries has 18 acres of beautiful Meeker Raspberries. We have U-pick and We-pick located at 577 E. Pole Road, 1/2 way between Hannegan and Guide, 10 minutes from Bellingham. Season starts approximately July 1 and runs for 6 weeks. Open Mon-Sat 9-6. Call ahead to place orders. We also have Duke Blueberries.

37 Holmquist Hazelnut Orchards, LLC
Richard Holmquist
Lynden | (360) 988-9240
info@holmquisthazelnuts.com | www.holmquisthazelnuts.com

Farmers Market; Restaurants & Retailers; Website Orders; Wholesale

Here at Holmquist Hazelnut Orchards, we are proud to be a fifth generation, family owned and operated farm. Our DuChilly hazelnuts are naturally sweet, with thin and non-bitter skins. They are perfect for baking, salads, confectionery, cereals, snacking, or in your favorite recipe!

Hopewell Farm | page 11
38 **Lubbe Farm** | Deborah Lubbe  
Everson | (360) 510-3510  
dklubbe@hotmail.com  
**Farm Stand; Phone Orders; U-Pick**  
Organic Strawberries and Veggies. I have organic strawberries for U-pick or I will take orders for picked. The field is weed and bug free, located in a quiet area. Also Veggies later. Bring a lunch or snack if you want.

**Moondance Farm** | page 12

**Plantas Nativa, LLC** | page 31

**Rabbit Fields Farm** | page 13

39 **Shumway’s Berries** | Ladd & Paige Shumway  
3957 Mt Baker Hwy, Everson | (360) 354-5981, (360) 815-7321  
shumwayberries@gmail.com  
**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.

**Spring Frog Farm at Holistic Homestead** | page 14

40 **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 in Nov–Dec. Fun for the whole family!

**Sumas River Farm** | page 14
### DAIRY & EGGS

#### 41 Appel Farms
| John & Ruth Appel; Rich & Anne Appel |
| 6605 Northwest Rd, Ferndale | (360) 384-4996, (360) 312-1431 |
| info@appel-farms.com | www.appel-farms.com |

**Farm Stand; Restaurants & Retailers**

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.

#### 42 Breckenridge Farm
| Mike & Elena Gonser |
| 602 East Main St, Everson | (360) 966-4343 |
| bgoodcows@comcast.net | www.dairybest.com |

**Farm Stand; Phone Orders; Restaurants & Retailers**

Breckenridge Farm is pleased to offer our sweet, fresh milk, cream, sour cream, soft serve ice cream, and butter under the Dairy Best label. Milk from our 80 cows is slow vat pasteurized, homogenized, and bottled daily right on the farm. Enjoy our drive-up service at 602 E. Main St. in Everson, 12 noon to 7pm Mon. through Sat. Our Sumas store at 908 Cherry Street is open daily 8 am - 9 pm and carries not only our dairy products, but also local cheeses, eggs, cider, mushrooms, and many other local products. Don’t forget our super sweet corn available in Aug. and Sept.

**Farmer Ben’s** page 25

#### 43 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, cream, chocolate milk, and eggnog. While we do not sell our products on our farm; you can visit our website or give us a call to find the stores near you that carry them.

**Mama’s Garden** page 12

#### 44 Misty Meadows Farm
| Melissa & Mark Moeller |
| Everson Goshen Rd, Everson | (360) 312-3554 |
| info@mistymeadowsfarm.com | www.mistymeadowsfarm.com |

**Restaurants & Retailers; Website Orders**

We offer certified organic eggs, organic pasture raised chicken and turkeys, and organic u-cut Christmas trees. We are a small family farm wanting to raise the best food we can using the best organic agricultural practices that are respectful, healthy and sustainable. For ordering availability and other information about our farm, please see our website.

#### 45 Pleasant Valley Dairy /

**Snook Brook Farms**
| Joyce Snook |
| 6804 Kickerville Rd, Ferndale | (360) 366-5398 |

**Farm Stand; Restaurants & Retailers**

Employee owned and operated since 1976. Featuring raw artisan cheese aged a minimum of 60 days using morning fresh cows milk from SnookBrook Farms. We strive for seasonal products and have enjoyed a variety of flavors depending on age of cheese and season. Cash, Checks and IOU’s (upon approval). No plastic. Open Tue-Sat 10-6.

**Red Barn Lavender** page 35

#### 46 Samish Bay Cheese
| Suzanne & Roger Wechsler |
| 15115 Bow Hill Rd, 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 and pork for meat.

#### 47 Silver Springs Creamery
| Eric Sundstrom |
| 256 E Hemmi Rd, Lynden | (360) 820-1384 |
| silverspringscreamery@hotmail.com | www.silverspringscreamery.com |

**Agritourism; Farm Stand; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale**

We are a family farm producing award winning dairy products from our herd of registered Jersey cows, and registered LaMancha and Nubian goats. At our farm store you will find both cow and goat yogurt, cheeses, and milk. We will also have fresh fruits and vegetables this summer and fall. Open daily.
48 Skagit River Ranch | George & Eiko Vojkovich
28778 Utopia Rd, Sedro Woolley | (360) 856-0722
eiko@skagitriverranch.com | www.skagitriverranch.com
Farmers Market; Farm Stand; Wholesale; 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 organic pork. Humanely and ethically raised animals and sustainable farming. Farm store open Sat all year.

Third Thyme Farm | page 29

49 Twin Brook Creamery
Mark & Michelle Tolisma, Larry & Debbie Stap
9728 Double Ditch Rd, Lynden | (360) 354-4105
twinbrook@twinbrookcreamery.com
www.twinbrookcreamery.com
Restaurants & Retailers
We are a family dairy that milks Jersey cows and only puts the milk in glass returnable bottles. To find a list of retail locations where you can purchase products, go to http://www.facebook.com/pages/Twin-Brook-Creamery.

50 Barlean's Fishery Inc. | Ronan & Cindy Smith
4936 Lake Terrell Rd, Ferndale | (360) 384-0325
bfmain@barleansfishery.com | www.barleansfishery.com
Phone Orders; Restaurants & Retailers; Website Orders; Wholesale
Established in 1972, Barlean’s Fishery is a second generation family owned full service fishery and retail store. Open year round, Barlean’s offers over 35 species of fresh, live, and frozen items, UPS shipping, and extraordinary customer service including custom processing (filleting, vacuum packaging, and freezing), and smoking.

51 BB Rabbitry | Brian Haveman
6179 Medcalf Rd, Bellingham | (360) 920-0853
bhaveman@gmail.com
Phone Orders
Fresh/frozen butchered rabbits. There are 39 calories in 1 ounce of Rabbit Meat. Calorie breakdown: 37% fat, 0% carbs, 63% protein. Grown locally in Whatcom County. Live rabbits available also. Call for availability.

Cedarville Farm | page 8

52 Drayton Harbor Community Oyster Farm
Geoff Menzies
(360) 303-9100
gleffmenzies@comcast.net | www.restorationfund.org
Dock-side; Phone Orders; CSA; Restaurants & Retailers
The Drayton Harbor Oyster CSA provides shareholders and local restaurants and seafood retailers with yearling Pacific oysters on a weekly basis during our harvest season (March through May). Proceeds support the farm and are reinvested in pollution control efforts in the Drayton Harbor watershed.

Farmer Ben’s | Ben & Jessica Elenbaas
1461 VanDyk Rd, Lynden | (360) 354-8812
info@myfarmerben.com | www.myfarmerben.com
Agritourism; Farm Stand; Phone Orders; Restaurants & Retailers; Website Orders
Farmer Ben’s is dedicated to bringing you the very best pasture raised meats Whatcom county has to offer. We raise 100% Grass fed Angus Beef, pasture raised Berkshire pork, and Free range pasture raised chicken and eggs fed Certified organic soy free grain.
MEAT & SEAFOOD

54 Heritage Lane Farm | Craig Mayberry
9333 Guide Meridian Rd, Lynden | (360) 441-9903
ckmayberry@clearwire.net | www.heritagelanefarm.net

Phone Orders; Restaurants & Retailers; Wholesale
The mission of our farm is to protect food biodiversity though the production of heirloom vegetables and rare breed livestock. We sell heritage breed pork, lamb, turkey, goose, duck, and chickens. We also have a variety of vegetables that have a long history and date back hundreds of years.

55 Lone Boot Buffalo Ranch | John & Sue Muggy
2170 Brown Rd, Ferndale | (360) 384-4161
buffman1@mac.com | www.lonebootbuffaloranch.com

Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers
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.

56 Lummi Island Wild
1956 Edgefield Dr, Bellingham | (360) 224-6512
info@lummiislandwild.com | www.LummiIslandWild.com

Wholesale; Restaurants & Retailers; Website Orders
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.

57 MojoCoho Inc. | Tony D’Aoust
1811 McKenzie Ave, Bellingham | (907) 388-2093
fish@mojocoho.com | www.mojocoho.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 10 and Aghileen 8 help catch and ship 50lb boxes of king, coho, sockeye, chum and pink salmon. Both frozen fillets or headed and gutted available. New This year we will offer some family commercial fishing trips, much like a visit to your local farm, we do this so interested families can see just how their fish is caught and how the commercial fishing industry in Alaska works, for more details on this please email us.

58 Nooksack Delta Cattle Co. | Leah VanderStoep
PO Box 31715, Bellingham | (360) 305-9067
nooksackdeltacattle@gmail.com

CSA
Nooksack Delta Cattle Co. raises 100% grassfed beef that is healthy for you and the environment. We pride ourselves on protecting our watershed and providing healthy, homegrown beef to our friends and community. Contact us today to get a quarter, half or whole beef reserved for this season!

Osprey Hill Farm | page 13

59 Rustic Moon Farm | Scott & Cheryl Perry
Rural Ave, Bellingham | (360) 647-2641
info@rusticmoonfarm.com | www.RusticMoonFarm.com

Phone Orders; Email Orders; Farm Stand
Rustic Moon Farm is a small, family-owned farm focused on sustainable livestock production. Located on 9 acres just outside of Bellingham, our pastured meats include standard and heritage varieties of pork, chicken, turkey, and lamb. While not certified organic, we practice sustainable farming methods and use local, organic, soy-free feed supplemented by local produce and dairy. We are currently selling meat by the half or whole but are in the process of setting up a farm store where we intend to sell met by the cut by spring/summer 2011. Please contact us for more information and check us out on Facebook!

Samish Bay Cheese | page 23

60 Skiyou Ranch | Tarie & Lonn Benson
26910 Duffy Rd, Sedro Woolley | (360) 708-3292, fax (360) 856-6141
skiyouranch@gmail.com | www.skiyouranch.com

Phone Orders; Website Orders
Fourth generation small family farm producing 100% Grass-fed Certified Organic Angus Beef. We are a closed herd; therefore no exposure, having no risk of disease. No antibiotics or chemicals. Sustainable farm promoting humanely and ethically raised animals. Please visit our website for ordering details.
It is our conviction not only to grow food that delights the taste buds and elevates the health of our customers, but to produce it utilizing practices that enhance the local community and revitalize the ecosystem. We offer pastured chicken, eggs, heritage turkeys, lamb and diverse veggies.

Small family farm raising grass-fed and finished beef, lamb and goat. All packaged meat is USDA inspected. Eggs available year-round. Call to check on availability of products.

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 9-4, weekdays by appointment.

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 cannery. A healthy, sustainable choice for your family and the ocean. Find Pelican’s Choice at the Community Food Co-op, Pizzaza, the Old Town Cafe and online.
65 Back Lane Gardens | Linda DeBoer
7051 Everson-Goshen Rd, Everson | (360) 966-4285
backlanegardens@earthlink.net | www.backlanegardens.com

Farmers Market
We are a small, owner-operated nursery, offering hardy perennial and annual plants, handcrafted garden furniture and ornaments. Workshops are scheduled throughout the summer for making sandcast leaves and hyper-tufa pots. Nursery open by chance or appointment. Find us at the Bellingham Farmers Market on Saturdays, April - December.

Cloud Mountain Farm | page 18

66 Forest Garden Urban Ecology Center
Allain Van Laanen
905 E Victor St, Bellingham | (360) 676-0691
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.

67 Full Bloom Farm | Elisabeth Marshall
2330 Tuttle Ln, Lummi Island | (360) 758-7173
info@fullbloomfarmpeonies.com
www.fullbloomfarmpeonies.com

Farmers Market; Farm Stand; Phone Orders; U-Pick; Website Orders
We offer organically grown peonies, peony root divisions, cut flowers, fresh eggs, fruit and vegetables, beautiful award-winning gardens and a vacation rental cottage and apartment available year around. Open garden by appointment throughout the bloom season. Visit our produce stand open spring, summer and fall. Cut peonies available May-June. Custom cut flower orders welcome. U-pick, no spray apples in fall.

Joe's Garden | page 11

North Fork Gardens | page 12

68 Plantas Nativa, LLC | Andrew (Bay) Renaud
201 E Laurel St, PO Box 5271, Bellingham | (360) 715-9655
bay@plantasnativa.com | www.plantasnativa.com

Established in 1994, Plantas Nativa, LLC is a convenient, high-quality native plant retail nursery. We stock over 100 species of native trees, shrubs, perennials and wetland plants. Many of these plants are medicinal and/or edible! We also offer lawn removal, rainbarrels, landscape design and critical area consultation, installation services and native plant seed. For your convenience, the nursery is open by appointment anytime of year.

RiverScent Farm & Ka-Bloom Nursery | page 13

69 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 and compost the dairy manure, and offer compost, soil mix and beauty bark. You can come to the farm, or we will deliver. Available year-round.

70 Tom’s Bamboo | Tom Burton
1346 Blaine Ave, Blaine | (360) 332-8350
bamboo@tombsbamboo.com | www.tombsbamboo.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.

71 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 our internationally known flower essences and aromatherapy products are produced. Come tour the labyrinth herb garden, yurt gift shop and wildlife habitat sanctuary. Visit us during the Lummi Island Artists’ Tour on Memorial and Labor Day weekends, or by appointment.
**Tuxedo Garden** | Gary Pike  
3247 South Pass Rd, Everson | (360) 966-7829, (360) 224-2148  
www.tuxedogarden.com

*Farm Stand*

Tuxedo Garden was established in 1998 as a rhododendron and azalea nursery. We have around 200 rhododendron varieties and 50 azalea 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.

**Whatcom Conservation District**

George Boggs, Executive Director  
6975 Hannegan Rd, Lynden | (360) 354-2035 x3  
wcd@whatcomcd.org | www.whatcomcd.org

*Farmers Market; Phone Orders; Website Orders*

Providing restoration, education, and conservation practices to small and large scale farms throughout Whatcom County. Our annual native plant sale is held in March. We offer over 30 species of low cost, native bareroot trees and shrubs, raingarden plants, compost, wildflower seed and locally grown perennials. We carefully select plants from local growers to provide the best selection and quality of conservation plants. All proceeds of our sale support our education programs.

**Bellingham Bay Coffee Roasters**

4054 Hammer Drive, Unit 103-A, Bellingham | (360) 339-8550  
info@bellinghambaycoffee.com | www.bellinghambaycoffee.com

*Phone Orders; Restaurants & Retailers*

BBCR is a locally owned/operated micro-roaster of specialty certified organic (USDA) and certified Fair Trade (Trans Fair USA) coffees. The BBCR family provides its community with exceptional coffees, and the type of service only a family-operated business is capable of. Our coffees can be found at the Community Food-Coops, Whole Foods Markets and many restaurants and coffee shops in Bellingham. Give us a try!

**Bellingham Pasta Company**

Anna Rankin, Katie Hinton & Nikki Williamson  
100 N Commercial St, Bellingham | (360) 594-6000  
info@bellinghampasta.com | www.bellinghampasta.com

*Farmers Market; Restaurants & Retailers*

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!

**Bruce Bowen’s Bees** | Bruce Bowen  
22121 Gaspard Ln, Mount Vernon | (360) 961-1793, (360) 422-5146

*Farmers Market; Phone Orders*

Quarts, gallons, five-gallons, 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.
Grace Harbor Farms
2347 Birch Bay-Lynden Rd, Custer | (360) 366-4151
tim@graceharborfarms.com | www.graceharborfarms.com
Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale
Grace Harbor Farms is a Grade A dairy processor. We sell Guernsey milk and yogurt, bottled Goat milk and yogurt, and our all-natural goat milk skin care products. Visit our farm store Monday–Saturday.

Hammerhead Coffee Roasters
Mary Burwell & Scott Hartwich
5305 Northwest Dr, Bellingham | (360) 393-5247
info@hammerheadcoffee.com | www.hammerheadcoffee.com
Phone Orders; Restaurants & Retailers; Website Orders; Wholesale
Hammerhead is a family owned & operator of legally micro-roasted, fair-trade, organic coffee beans. Roasting 6 days a week at Greene’s Corner, N. B’ham, for our wholesale accounts (limited retail via mail order & free home delivery.) We can custom blend, roast & package your beans, great for fundraisers, trade shows & corporate gift giving. Look for Hammerhead at both Community Food Coops, Greene’s Corner, Supreme Bean Cafe, Il Caffe Rifugio, Nimbus, Fools Onion & Kookburra Coffee House. Also, look for Hammerhead on Facebook & Twitter. Be well, keep caffeinated.

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; Wholesale
Locally-owned Certified Organic coffee roaster. We roast 100% fair trade and sustainably grown coffee. Find our coffee at the Community Food Co-op, Mallard Ice Cream, Terra Organica, The Markets, Cost Cutters, Haggen and coffee shops near you! Wholesale and retail sales at our James St location.

Red Barn Lavender
Marv & Lynn Fast
3106 Thornton Rd, Ferndale | (360) 393-7057
lynn@redbarnlavender.com | www.redbarnlavender.com
Agritourism; Farmers Market; Farm Stand; Wholesale; Phone Orders; U-Pick; Website Orders
Red Barn Lavender has over 3,600 lavender plants under cultivation. Come to the farm to visit, cut your own fresh lavender, or purchase lavender and other plants. Check our farm and on-line stores for dried lavender bunches and buds, essential oil, hydrosol, honey, soaps, lotions, and many other lavender products. Also, farm fresh eggs!! Open daily June–July; or by appointment.

Sip-T Tea Co.
Cheyenne & Kamea Black
702 Kentucky St #585, Bellingham | (360) 220-8100
tea@sip-t.com | www.sip-t.com
Farmers Market; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale
All organic ingredients, organic/fair-trade tea, micro batch blended and always made passionately delicious. Hand blended teas made locally from all organic ingredients each bearing original art. Sip-T is a company dedicated to art, our community, and our environment. With a focus on amazing taste. Sip barefoot, sigh, oh... hell yeah.

Spinners Eden Farm
Yvonne & Doug Madsen
5740 Mertz Rd, Bellingham | (360) 770-6044
yvonne.m@comcast.net | spinnerseden.com
Farm Stand; Phone Orders; Wholesale
Raw and processed naturally colored wool from CVM/Romedale sheep(a critically endangered breed). This wool is “next to the skin” soft and comes in a variety of natural colors. This wool is a hand spinner’s delight! Breeding stock/pet quality animals are also available.

The Blaine Gardeners
Market & Swap Meet

The C Shop, Summertime Candy Shop and Cafe

The Local Food Exchange

Tree Frog Farm
83 Wonderland Herbs, Tea & Spice
Linda Quintana
1305 Railroad Ave, Bellingham | (360) 733-0517
wonderland9@msn.com | www.wonderlandteanspice.com

Phone Orders; Retail
A family run business for over 35 years, located in downtown Bellingham. Many of our herbs are wild crafted or locally grown at my home, Alpine Herb Farm in Deming. We make herbal oils, salves, tinctures, tea and spice blends, as well as handmade wooden bowls and jewelry. Linda teaches many classes on plant identification and using herbs for health and healing.

84 Boundary Bay Brewery & Bistro
Janet Lightner & Ed Bennett
1107 Railroad Ave, Bellingham | (360) 647-5593
genmgr@bbaybrewery.com | www.bbaybrewery.com

A locally owned, family-friendly brewpub with outdoor dining, 10 handcrafted beers (and rootbeer!) on tap, a beautiful Beer Garden and live music every week. Come in for the award-winning beers and stay for our fresh, local Northwest take on pub food! Come visit us in our restored historical warehouse directly across from the Saturday Farmers Market downtown.

85 Chuckanut Brewery & Kitchen
601 W Holly, Bellingham | (360) 752-3377
info@chuckanutbreweryandkitchen.com
www.chuckanutbreweryandkitchen.com

National Small Brewpub of the Year 2009 Chuckanut Brewery & Kitchen brews classic award winning Lagers and Ales and serves them along with a local, fresh menu including Wood Stone pizzas, entrees, appetizers, sandwiches and more. Our restaurant welcomes all ages into our warm, exciting, and fun environment daily. Waterfront seating.

86 Dakota Creek Winery | Ken & Jill Peck
3575 Haynie Rd, Blaine | (360) 820-4752
ken@dakotacreekwinery.com | www.dakotacreekwinery.com

Dakota Creek Winery specializes in producing limited quantities of premium wines made with hand-picked grapes from premier Washington Vineyards.

87 Samson Estates Winery, LLC
Rob & Dhar Dhaliwal
1861 Van Dyk Rd, Everson | (360) 966-7787
info@samsonestates.com | www.samsonestates.com

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 of our grapes and berries are carefully selected to achieve the highest quality in our award-winning wines. Visit our tasting room and Events Pavilion to sample and purchase our wines. Hours: Oct–May 11–5 Fri–Sun. June–Sept 11–6 daily.
WINERIES & BREWERIES

88 Vartanyan Estate Winery
Margarita Vartanyan
1628 Huntley Rd, Bellingham | (360) 756-6770 | (360) 393-7633
info@vewinery.com | www.vewinery.com

Just five minutes from Bellingham there is a beautiful boutique winery owned and operated by Margarita Vartanyan. Centuries of Armenian family winemaking tradition, knowledge and passion enable to produce excellent wines. Bring a picnic lunch to enjoy on our outside patio with its indoor/outdoor fireplace. Handicapped accessible.

Boundary Bay Brewery & Bistro | page 37
Chuckanut Brewery & Kitchen | page 37
Ciaò Thyme Catering & In the Kitchen | page 48

89 Cliff House | Jon Wilkerson
331 N State St, Bellingham | (360) 734-8660
jon@cliffhouse.comcastbiz.net | 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.

90 Colophon Café
1208 11th St, Bellingham | (360) 647-0092
colophon@colophoncafe.com | www.colophoncafe.com

The Colophon Café offers casual, healthful dining in the heart of Historic Fairhaven. We serve a wide variety of homemade soups, sandwiches, salads, quiche, and pot pies, with many gluten-free and vegetarian options. Remember to save room for a decadent dessert fresh from our in-house bakery, or custom order something fabulous for your special occasion. The Colophon Café has been locally owned in Fairhaven for over twenty years. Our business practices support strong community and a healthy environment!

91 Fairhaven Pizza Co.
1217 Harris Ave, Bellingham | (360) 756-7561

Take Out or Dine In or Take & Bake. We use organic Fairhaven Mill flour and feature a variety of local and organic products. We shop local and buy local as much as possible. We also offer a gluten free crust. Fairhaven pizza - come experience the passion of the crust!
Il Caffe Rifugio | Scenic Retreat Cafes LLC
5415 Mt. Baker Hwy, Deming | (360) 592-2888
ilcafferifugio@mac.com | www.ilcafferifugio.com
A scenic retreat away from the normal day-to-day, cozy and warm with bright colors and sweet smells. Personal European style eclectic dinners. Espresso with deep rich flavors, freshly ground coffee dripped every time... the wait is worth it. In house bakery specializing in scones, cinnamon rolls, & Torrone. Come join us! We source locally.

Nimbus Restaurant | Josh Silverman
119 N Commercial St, 14th Floor, Bellingham | (360) 676-1307
www.nimbusrestaurant.com
Nimbus offers creative seasonally-based dinner, epic happy hour, & cocktail menus, featuring locally sourced ingredients as well as an extensive list of wine offerings & Whatcom County’s best view in an upscale casual atmosphere.

Pizzazza | Will & Julie Annett
1501 12th St, inside Yorky’s Market, Bellingham | (360) 756-9322
bellinghampizza@gmail.com | 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 | (360) 714-8262
spencer@prospectstreetcafe.com | www.prospectstreetcafe.com
Prospect Street Cafe 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. We are located in Downtown Bellingham conveniently around the corner from the Whatcom Museum and Mount Baker Theatre. Open Wed-Sun at 5pm.

The Fountain Bistro | Jill Holmes & James Boosey
1910 Broadway (Broadway & Girard), Bellingham | (360) 778-3671
info@thefountainbistro.com | www.thefountainbistro.com
A coffeehouse, cafe, wine bar, village pub, bottle shop, French bistro, an American diner, and a drive-thru. We source many products locally, and our whole, fresh menu will satisfy your conscience and flatter your pocketbook. Sit down, stay awhile or drive-thru. Take some time, or save some time. Whatever your direction, we provide great food and service, morning until late!
99 Avenue Bread | Wendy & John DeFreest
1313 Railroad Ave, 1135 11th St, 2301 James St, Bellingham
(360) 715-3354
eat@avenuebread.com | 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's Everyday Public Market
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Colophon Café | page 39

Community Food Co-op | page 44

Crossroads Grocery, Inc. | page 45

Everybody's Store | page 45

Hammerhead Coffee Roasters | page 34

Il Caffe Rifugio | page 40

100 Lettered Streets Coffeehouse
Anna Dean & Kjirstin Glessner
1001 Dupont St, Bellingham | (360) 933-4689
info@letteredstreetscoffee.com | www.letteredstreetscoffee.com
As a cozy neighborhood coffeehouse in the oldest commercial building in town, we are a great place to meet for locally roasted coffee, locally baked pastries, or hand-crafted soups. Voted 'Best Coffee House North of Seattle' by many of our customers. Vegan and gluten-free options available. Free WiFi and smiles.

Moka Joe Coffee | page 34

101 Namaste Living Foods & Wellness Café
1111 N State St, Bellingham | (360) 647-1953
namastewellnesscafe@gmail.com
www.NamasteBellingham.com
Namaste Cafe is a non-profit vegan, gluten-free, sugar-free, organic eatery in downtown Bellingham adjacent to the Farmer's Market. We are committed to serving local, fresh produce and local organic products. Our Buying Club offers organic staples such as nuts, seeds, oils and other basic ingredients. Volunteers are always welcome to join our team! Find us on Facebook.

102 Old World Deli | Anna & Chris Adams
1228 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. New in 2011, live music and late hours Thurs-Sat. Family, friendly fun!

Skagit Valley Food Co-op | page 46

103 The Bagelry
1319 Railroad Ave, Bellingham | (360) 676-5288
www.thebagelry.biz
There is nothing like a great bagel and The Bagelry has proudly served the best bagels in the Northwest for 25 years, as well as locally-owned Lotus Coffee. Lotus Coffee is fairly traded, certified organic, and of specialty grade. With no preservatives or additives, the Bagelry’s bagels taste like the bagels our grandparents loved.

104 The C Shop, Summertime Candy Shop and Café
Patrick & Patricia Alesse, Keith Alesse & Saara Kuure
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 while Easter bunnies which are also sold in local stores. Our Café sells sandwiches made on our fresh bread, baked goods, espresso and coffee roasted by Pay, and make from scratch brick oven pizza. Summertime hours 11-10 daily.

105 The Woods Coffee | The Herman Family
191 18th St, Lynden | (360) 933-1855
info@thewoodscoffee.com | www.thewoodscoffee.com
The area’s favorite local coffee shops! Ten locations throughout Whatcom County. Warm inviting coffee cafes. Experience a leather sofa in front of one of our fireplaces 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, it’s a must-see! Family owned and operated since 2002.
106 Bellingham Farmers Market
Depot Market Square at the corner of Railroad & Chestnut
Fairhaven Village Green behind Village Books
(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 2 - December 17, Downtown on Railroad & Chestnut.
Wednesday Market: 12-5pm June 1 - September 28, Fairhaven Village Green behind Village Books.

107 Bellingham’s Everyday Public Market
Stephen Trinkaus
1530 Cornwall Ave, Bellingham | (360) 715-8006
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, nutritional supplements, medicinal herbs, panini sandwiches, deli meats & cheeses, pizza, sushi, German food, veggie sandwiches, fresh-squeezed juices and smoothies, soups, salads, espresso, milk shakes, unique gifts & more. Enjoy great food & friendly service in downtown Bellingham’s Everyday Public Market!

108 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 second location, on Cordata Parkway and Westerly Road, is now open and serving customers from north Bellingham and beyond.

109 Crossroads Grocery, Inc. | David Halliday
7802 Silver Lake Rd, Maple Falls | (360) 599-9657
info@crossroadsgrocery.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).

110 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.

111 Everybody’s Store
5465 Potter Rd, Deming | (360) 592-2297
goodbuy@everybodys.com | www.everybodys.com
Everybody’s Store, on Highway 9 in Van Zandt, is Whatcom County’s oldest natural food market. Recognized by “foodies” for their distinguished deli and array of local and imported cheeses and sausage, this exotic grocery carefully stocks their space with other gifts, nutritional supplements, books, housewares and apparel. Open daily: 7:30 AM-8:00 PM

112 Ferndale Public Market
5683 2nd Ave, Ferndale | (360) 312-9101
www.ferndalepublicmarket.org
A progressive community focused market on the Centennial (Nooksack) Riverwalk located in historic Downtown Ferndale - connected to the past as the iconic Pioneer Park is only a few steps away. Special Events and live music will be held every Saturday April 23rd - Oct 15th. Ample parking is available. Located in the center of Whatcom County in the heart of our local agricultural and eco-tourism area. We enjoy local produce, fish, honey, and flowers, as well as great art including local tribal selections. Market hours 10 - 4.
113 Haggen
2211 Rimland Dr, Bellingham | (360) 733-8720
www.haggen.com
Based in Bellingham and family-owned, Haggen relies on hundreds of Northwest growers and producers - including more than 30 from Whatcom County - to provide fresh, quality products every day.

Holmquist Hazelnut Orchards, LLC | page 19

114 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. Our award winning Deli offers hot entrees, fantastic salads, ready-to-go meals, organic juice and smoothie bar, and ice cream.

115 Terra Organica | Stephen Trinkaus
1530 Cornwall Ave, in Bellingham’s Everyday Public Market | (360) 715-8020
stephen@terra-organica.com | 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 and specializes in discount organic and natural foods. Both stores emphasize locally produced products whenever possible.

116 The Blaine Gardeners Market & Swap Meet | Ron Snyder
The “H” Street Plaza at H St and Peace Portal Way, Blaine | (360) 332-4544
vic@cityofblaine.com | www.blainechamber.com
The Blaine Gardeners Market offers the freshest fruits, vegetables, plants, flowers, shrubs and trees. In addition to outstanding local arts and fine crafts, we welcome Buskers, food vendors, and community non-profit organizations. The Market gathers every Saturday from May 21st-Oct 8th, 10-2. Sign in for vendors begins at 8:30am. Our motto is: Home Grown, Hand Made, and Keep It Local.

117 The Local Food Exchange
A Project of Growing Washington
1314 Railroad Ave, Bellingham | info@growingwashington.org | 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, as well as serving as a hub for the Growing Whatcom CSA. Located across from The Bagelry.
118 Ciao Thyme Catering & In the Kitchen
Jessica & Mataio Gillis
207 Unity St, Bellingham
(360) 733-1267, (360) 927-4890 for class reservations
catering@ciathyme.com,
classes@inthekitchenbellingham.com | www.ciaothyme.com
We believe in bringing folks together to share meals and stories. We do this in the community for weddings and special events; working with clients to write seasonal menus and cooking on-site to ensure freshness and quality. Or in our 48-seat dining room with cooking classes and Incognito dinners.

119 Cuisine by Claire | Claire Niland Dunn
9 Star View Ln, Bellingham
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.

120 Fools Onion | Kristine Kager & Lance Bailey
PO Box 5126, Bellingham | (360) 647-2800
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!

121 Juice Peddler | Arin Smith & Kelli Akre
Bellingham | (360) 961-0721, (360) 296-8755
juicepeddler@gmail.com
Juice Peddler offers a selection of local, organic/seasonal fresh squeezed juices, smoothies, and tea slushies. We are committed to the community by providing human powered, bike blended smoothies, with fresh, local, seasonal ingredients. We offer catering to music festivals, community and special events. Come find us at the Bellingham Farmers Market Saturdays: (April-October) 10a-3p, and Wednesdays: (June- September) 12p- 5p. Store location coming soon... check our facebook page for updates.

Old World Deli | page 43
There are plenty of fun and tasty opportunities to include local and healthy foods in your life!

**Events:**
- Whatcom County Farm Tour: A festive day of diverse and delicious farms.
- Eat Local event series celebrating seasonal local food and family farms!
- Trade Meetings & Chef Tours: connecting food and agricultural businesses.

**Resources:**
- Food & Farming E-Newsletter: sign up at www.SustainableConnections.org
- 30,000 copies of the Whatcom Food & Farm Finder
- Farmer profile posters and beautiful materials tell our unique local food story.

**Next generation:**
- Food To Bank On: helps beginning farmers grow strong businesses.
- Hub for resources and education for local food producers and entrepreneurs.
- Facilitating & Building a vibrant, sustainable local food economy in Northwest Washington.

It’s easy to get connected with the season’s freshest local food via the Food & Farming E-newsletter, our Facebook page, and check www.SustainableConnections.org for our upcoming events.

Sustainable Connections is a non-profit membership organization of over 600 NW Washington business and community leaders working to transform and model an economy built on sustainable practices.
There are many fun ways to experience local agriculture and find the best and freshest products that Whatcom County has to offer!

Farm Stands

#1 Alm Hill Gardens
#41 Appel Farms
#26 Apple Creek Orchard
#37 Barbie’s Berries
#32 BelleWood Acres
#30 Blue Heron Lake Farm
#31 Boxx Berry Farm
#34 Breckenridge Blueberries
#42 Breckenridge Farm
#33 Cascade Blueberry Farm
#34 Cloud Mountain Farm
#53 Farmer Ben’s
#6 Field of Greens
#66 Forest Garden Urban Ecology Center
#67 Full Bloom Farm
#7 Garden Treasures Nursery & Organic Farm
#77 Grace Harbor Farms
#9 Half Acre Farm
#36 Haugen’s Raspberries & Blueberries
#10 Hopewell Farm
#11 Inspiration Farm
#12 Joe’s Garden
#13 Jordan Creek Farm & Gardens
#55 Lone Boot Buffalo Ranch
#38 Lubbe Farm
#14 Mama’s Garden
#36 Neighborhood Harvest
#19 Rabbit Fields Ranch
#80 Red Barn Lavender
#59 Rustic Moon Farm
#46 Samish Bay Cheese
#39 Shumway’s Berries
#47 Silver Springs Creamery
#48 Skagit River Ranch
#69 Smit’s Compost
#82 Spinners Eden Farm
#21 Spring Frog Farm at Holistic Homestead
#40 Stony Ridge Farm
#32 Sumas Farm
#23 The Carrot and Stick
#61 The Sandy Spade Farm
#70 Tom’s Bamboo
#71 Tree Frog Farm
#72 Tuxedo Garden
#63 Twisted S Ranch

Farmers Markets - a great way to learn about what's in season each week, celebrate our community and to support local farmers.

#106 Bellingham Farmers Market (Downtown)
#106 Bellingham Farmers Market (Fairhaven)
#112 Ferndale Public Market

Agritourism is fun for the whole family and is the very best way to explore our rich agricultural landscape in Whatcom County.

#28 BelleWood Acres
#32 Breckenridge Blueberries
#33 Cascade Blueberry Farm
#53 Farmer Ben’s
#7 Garden Treasures Nursery & Organic Farm
#11 Inspiration Farm
#80 Red Barn Lavender
#47 Silver Springs Creamery
#21 Spring Frog Farm at Holistic Homestead
#40 Stony Ridge Farm
#23 The Carrot & Stick

U-Pick - spend some time outdoors in the country and participate in the harvest and have fun! Bring containers, leave pets at home and wear shoes and clothes that can withstand a bit of soil on them.

#1 Alm Hill Gardens
#26 Apple Creek Orchard
#27 Barbie’s Berries
#28 BelleWood Acres
#2 Bellingham Country Gardens
#29 Bjornstad Farms
#30 Blue Heron Lake Farm
#31 Boxx Berry Farm
#32 Breckenridge Blueberries
#34 Cloud Mountain Farm
#67 Full Bloom Farm

#7 Garden Treasures Nursery & Organic Farm
#9 Half Acre Farm
#35 Hauck’s Orchard and Produce
#36 Haugen’s Raspberries & Blueberries
#38 Lubbe Farm
#80 Red Barn Lavender
#20 RiverScent Farm & Ka-Bloom Nursery
#21 Spring Frog Farm at Holistic Homestead
#40 Stony Ridge Farm
#23 The Carrot and Stick

Organic Farms care for soil and produce products federally and state certified to be free of chemical pesticides, fertilizers, hormones, genetic engineering and antibiotics.

#1 Alm Hill Gardens
#30 Blue Heron Lake Farm
#4 Cascadia Mushrooms
#5 Cedarville Farm
#6 Field of Greens
#43 Fresh Breeze Organic Dairy, Inc.
#7 Garden Treasures Nursery & Organic Farm
#10 Hopewell Farm
#11 Stormy Meadows Farm
#19 Rabbit Fields Farm

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

2011 Beginning Farms:

#3 Bellingham Urban Garden Syndicate (BUGS)
#34 Cloud Mountain Farm
#57 Farmer Ben’s
#60 Forest Garden Urban Ecology Center
#6 Field of Greens
#67 Full Bloom Farm
#53 Farmer Ben’s

Community Supported Agriculture (CSA) - 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. Check the listings in this guide, or on our website, and find one that fits your needs.

#1 Alm Hill Gardens
#2 Bellingham Country Gardens
#3 Cedarville Farm
#4 Haugen’s Raspberries & Blueberries
#5 Half Acre Farm
#6 Neighborhood Harvest
#43 Fresh Breeze Organic Dairy, Inc.
#7 Garden Treasures Nursery & Organic Farm
#8 Growing Whatcom CSA
#9 Hopewell Farm
#10 Hopewell Farm

Joe’s Gardens

Joe’s has provided the finest fruits, vegetables, bedding plants and vegetable starts to Whatcom County for the past 75 years. We believe in growing quality products that are affordable to all; we have not used pesticides on our fields for over 25 years and counting. Family owned and operated!

See our listing on page 11

3110 Taylor Avenue, Bellingham, WA
joesgardens.com 360-671-0362

Cultivating flavor while honoring tradition and our community
This 2011-2012 Whatcom Food & Farm Finder in your hands is lovingly created each year by the Food & Farming Program at Sustainable Connections.

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If you are interested in participating in the next edition, contact Laura Ridenour at 360 647-7093, ext 106. www.sustainableconnections.org.

AD INDEX
Many thanks to the advertisers who help make this publication possible. Please tell them you saw their ad in this Food & Farm Finder and appreciate their support of local food and agriculture!

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Many Thanks to Eat Local First Campaign sponsors
Connecting your family with local foods!

As Bellingham’s only community owned grocery stores, we have featured locally grown produce for over 40 years. Sustainable Connections does a great job communicating the overall values of thinking local, so when they announced plans for a campaign aimed at eating locally we jumped at the chance to work with them.
(Jim Ashby, Community Food Co-op)

We are committed to supporting local farms and artisan producers. By buying local produce and goods, we receive peak flavor, reduce our environmental impact and sustain families in our community. So shop local and explore the rich bounty of our region! (Don Haggen, Haggen, Inc. pictured with John and Dorie Belisle of BelleWood Acres.)

The heart of our mission is to support local agriculture. Beyond that, we also strive to support community. Eating local not only connects us to our food, but it connects us to each other and it is a natural extension of the inspiration we hope we instill in our customers each week. (Caprice Teske, Bellingham Farmers Market)
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</tr>
<tr>
<td>75</td>
<td>Bellingham Pasta Company</td>
<td>(NA)</td>
<td>58</td>
<td>Nooksack Delta Cattle Co.</td>
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<td>3</td>
<td>Bellingham Urban Garden Syndicate</td>
<td>(D3)</td>
<td>17</td>
<td>North Fork Gardens</td>
<td>(F2)</td>
</tr>
<tr>
<td>107</td>
<td>Bellingham's Everyday Public Market</td>
<td>(B1)</td>
<td>102</td>
<td>Old World Deli</td>
<td>(B2)</td>
</tr>
<tr>
<td>29</td>
<td>Bjornstads Farms</td>
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<td>18</td>
<td>Osprey Hill Farm</td>
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</tr>
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<td>30</td>
<td>Blue Heron Lake Farm</td>
<td>(D2)</td>
<td>122</td>
<td>PAI FW/WORKS</td>
<td>(E1)</td>
</tr>
<tr>
<td>84</td>
<td>Boundary Bay Brewery &amp; Bistro</td>
<td>(A2)</td>
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<td>Pizzazza</td>
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<td>31</td>
<td>Boxx Berry Farm</td>
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<td>68</td>
<td>Plantas Nativa, LLC</td>
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<td>32</td>
<td>Breckenridge Blueberries</td>
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<td>76</td>
<td>Bruce Bowen's Bees</td>
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<td>Rabbit Fields Farm</td>
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</tr>
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<td>33</td>
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<td>Red Barn Lavender</td>
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<td>Cacis Mushroom</td>
<td>(C3)</td>
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<td>RiverScent Farm &amp; Ka-Bloom Nursery</td>
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</tr>
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<td>5</td>
<td>Cedarville Farm</td>
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<td>Chucksanut Brewery &amp; Kitchen</td>
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<td>46</td>
<td>Samish Bay Cheese</td>
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<td>118</td>
<td>Ciao Thyme Catering &amp; In the Kitchen</td>
<td>(B1)</td>
<td>87</td>
<td>Samson Estates Winery, LLC</td>
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<td>89</td>
<td>Cliff House</td>
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<td>39</td>
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<td>Cloud Mountain Farm</td>
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<td>Silver Springs Creamery</td>
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<td>Community Food Co-op</td>
<td>(B2, C3)</td>
<td>48</td>
<td>Skagit River Ranch</td>
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<td>109</td>
<td>Crossroads Grocery, Inc.</td>
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<td>Smit's Compost</td>
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<td>Dandelion Organic Delivery</td>
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<td>Spinners Eden Farm</td>
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<td>Drayton Harbor Community Oyster Farm</td>
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<td>Spring Frog Farm at Holist Homestead</td>
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<td>Everybody's Store</td>
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<td>Field of Greens</td>
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<td>The Blaine Gardeners Market &amp; Swap Meet</td>
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<td>120</td>
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<td>The C Shop, Summertime Candy Shop and Cafe</td>
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<td>66</td>
<td>Forest Garden Urban Ecology Center</td>
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<td>The Carrot and Stick</td>
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<td>Fresh Breeze Organic Daisy, Inc.</td>
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<td>The Fountain Bistro</td>
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<td>The Sandye Spade Farm</td>
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<td>Growing Whatcom CSA</td>
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<td>The Woods Coffee</td>
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<td>Hammerhead Coffee Roasters</td>
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<td>Tree Frog Farm</td>
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<td>Juice Peddler</td>
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<td>Wonderland Herbs, Tea &amp; Spice</td>
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