



Sustainable Connections Food & Farming Program

2009

WHOLESALE PRODUCERS DIRECTORY



Thanks to our 2009 Food & Farming Program Sponsors:



Wholesale Directory Index

Business

Vegetables, Herbs & Mushrooms

- 1 Alm Hill Gardens
- 2 BelleWood Acres
- 3 Big Sky Garden, LLC
- 4 Boxx Berry Farm
- 5 Cascadia Mushrooms
- 6 Cedarville Farm
- 7 DEVine Gardens
- 8 Galactic Organics
- 9 Growing Washington
- 10 Highwater Farm
- 11 Holistic Homestead
- 12 Hopewell Farm
- 13 Joe's Garden
- 14 K&M Red River Farm
- 15 North Fork Gardens
- 16 Osprey Hill Farm
- 17 Rabbit Fields Farm
- 18 Silver Springs Creamery
- 19 Terra Verde Farm
- 20 The Growing Garden
- 21 Wildroot Botanicals

Fruit & Berries

- 22 Alm Hill Gardens
- 23 Barbie's Berries
- 24 BelleWood Acres
- 25 Boxx Berry Farm
- 26 Cleaarian Berry Farm
- 27 Cloud Mountain Farm
- 28 Growing Washington
- 29 Hauck's Orchard & Produce
- 30 Highwater Farm
- 31 Holistic Homestead
- 32 Rabbit Fields Farm

Dairy & Eggs

- 33 Breckenridge Farm
- 34 Fresh Breeze Organic Dairy
- 35 Grace Harbor Farms
- 36 Samish Bay Cheese
- 37 Silver Springs Creamery
- 38 Twin Brook Creamery

Business

Meat & Seafood

- 39 Alchemist Seafoods
- 40 Desire Fish Company
- 41 Keith Johnson Fish
- 42 Lone Boot Buffalo Ranch
- 43 Mad Jax's Seafood
- 44 MojoCoho Inc.
- 45 Osprey Hill Farm
- 46 Samish Bay Cheese
- 47 Twisted S Ranch
- 48 Wild Pacific Seafood

Locally-Crafted Products

- 49 Avenue Bread
- 50 Barlean's Organic Oils, LLC
- 51 Bellingham Bay Coffee Roasters
- 52 Bellingham Pasta Company
- 53 Chuckanut Cheesecake
- 54 Chuckanut Ridge Wine Co.
- 55 Fairhaven Organic Flour Mills
- 56 Goit House Natural Foods
- 57 Grace Harbor Farms
- 58 Hammerhead Coffee Roasters
- 59 Jen's House of Chai
- 60 Let Them Eat Cake
- 61 Moka Joe Coffee
- 62 Pastázza
- 63 Pure Bliss Desserts
- 64 Ralf's Bavarian Bakery
- 65 Sip-T
- 66 Wildroot Botanicals

Trees, Flowers & Garden

- 67 Cedarville Farm
- 68 Cloud Mountain Farm
- 69 Hopewell Farm
- 70 Joe's Garden
- 71 North Fork Gardens

*Note that many producers have listings in more than one category.

Vegetables, Herbs & Mushrooms

1 **Alm Hill Gardens** | Jay Dennison
PO Box 30282, Bellingham
ph. (360) 927-4845
fax 360-966-4157
jay@growingwashington.org

Alm Hill Gardens/Growing Washington is a Whatcom county sustainable farm in business for nearly 35 years. We specialize in good old-fashioned quality (selecting varieties for flavor and nutrition) and paying a living wage to our employees. We produce naturally grown raspberries, blueberries, blackberries, vine-ripened tomatoes, several salad mixes, and vegetables available from spring until late fall. Growing Washington is a self-supporting non-profit organization aiming to benefit the lives of all Washingtonians.

2 **BelleWood Acres** | Dorie Belisle
231 Ten Mile Road, Lynden
ph. 360 398-9187
fax 360 398-9187
doriebelisle@yahoo.com

BelleWood Acres, your Honeycrisp headquarters, is home to 24,000 apple trees. We grow a variety of 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. Taste as you buy. We are open daily, Sept. through Dec. We are Food Alliance and Salmon Safe certified.

3 **Big Sky Garden, LLC** | Steve Powers
P.O. Box 35, Acme
ph. 360 393-9123
stevenp@fidalgo.net

Big Sky Garden has supplied fresh, organic vegetables to Whatcom County since 1993. Available seasonally at the Community Food Co-op s Swan Café and Terra Organica in the Bellingham Public Market.

4 **Boxx Berry Farm** | Mike Boxx
6301 Northwest Rd, Ferndale
ph. (360) 380-2699
fax (360) 384-4806
vboxx@pogozone.net

Our Farm Market offers fresh, daily picked strawberries, raspberries, blueberries, flowers, homegrown vegetables, Eastern Washington fruit and produce, and pumpkins. We carry a variety of our own jams, syrups, and other items, along with homemade berry pies. We also have a shortcake shack where you can buy a fresh strawberry shortcake, strawberry sundae, or an ice cream cone. We have U-pick strawberries, raspberries, and blueberries. Come visit a real farmers market. We are open approximately June 1 through Oct. Mon. through Sat. 9am to 6pm and Sun. 11am to 4pm.

Vegetables, Herbs & Mushrooms (cont.)

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

We are an owner-operated exotic mushroom farm. All our mushroom varieties are grown on natural wood-based substrates, without chemical pesticides or fertilizers. Our fresh gourmet mushrooms and mushroom gardening products are available at the Bellingham Farmers Market April through Dec. You can also find our specialty mushrooms at local restaurants and natural food retailers.

6 **Cedarville Farm** | Mike Finger
3081 Goshen Road, Bellingham
ph. 360 592-5594
cedarville322@mac.com

Cedarville's CSA (subscription) program is the county's oldest and will service over 160 families this season with a great variety of startingly fresh, organically grown produce, distributed through several conveniently located pick up sites over a 31 week season. You can also find our good food at the Saturday Bellingham Farmers' Market and in the produce section of the Bellingham Community Food Coop and its innovative eatery, the Swan Cafe. It is our honor to grow healthy and delicious food for our friends and neighbors.

7 **DEVine Gardens** | Kirk Hayes
7916 Stein Rd., Custer
ph. (360) 961-1373
fax (360) 366-3059
kirkatdevinegardens@sprint.blackberry.com

3rd generation family farm operating a cottage based year-round farm using hydroponic and organic growing methods. Growing for wholesale and retail markets. We grow Culinary and Medicinal Herbs, Leeks, Salad Mixes, many Root Products, Micro Greens and Edible Flowers.

8 **Galactic Organics** | Mike Long
256 Hemmi Road, Lynden
ph. (360) 510-5649
mikeofwaschkefarm@hotmail.com

Galactic Organics is a two acre CSA and market garden, where our aim is to nourish the body, soul, and soil. We believe in the importance of fostering healthy relationships between plants, animals, and people, and in the necessity of creating living, dynamic landscapes. We grow an assortment of organic heirloom and unusual vegetables, some fruits, flowers and herbs with help from the life-stimulating Biodynamic preparations and homemade compost. We pay special attention to lunar and planetary rhythms in regards to planting and harvesting, which we strongly believe enhances the quality and vitality of the garden's colorful array of products. These products are made available through our CSA farm-shares, as well as at the Bellingham Farmers Market, and several local restaurants. Come visit us at 256 Hemmi Rd. and see the new Silver Springs Creamery and farm store. You can try homemade ice creams, cheeses, or experience our garden's bounty! Contact Mike Long about CSA shares (running June-October), restaurant orders, or for info on Biodynamics at (360) 303 6095.

Vegetables, Herbs & Mushrooms (cont.)

9 **Growing Washington** | Dana Zemel
PO Box 30282, Bellingham
ph. (360) 393-4541
dana@growingwashington.org

Growing Washington is a non-profit organization dedicated to work on the ground with aim of facilitating transactions between food producers, and their communities. Basically, we are a community broker whose goal is to help farmers sell their products locally, in the way that best suits them.

10 **Highwater Farm** | Jeff Ellsworth
156 Shallow Shore Rd., Bellingham
ph. (360) 424-3289
highwaterfarm@gmail.com

We are a small family farm, raising organic fruits and vegetables in the Skagit River Valley.

11 **Holistic Homestead** | Gretchen Woody
PO Box 125, Everson
ph. (360) 966-4939
fax (360) 966-4939
holistichomestead@gmail.com

Holistic Homestead focuses on organic vegetable production that serves as a health preventative. By restoring the health of the soil, we maintain the health of the plants, animals, and therefore humans. The produce is grown in Everson and marketed throughout Whatcom County. The produce can be found at 3 Farmers Markets, Terra Organica, Crossroads Grocery, Ciao Thyme, Pastazza, Nimbus, Mt. Bakery, and the Juice-It Bar during the growing season.

12 **Hopewell Farm** | Pete Dykstra
3072 Massey Rd., Everson
ph. (360) 927-8433
fax (360) 966-3718
hopewellfarm@verizon.net

At Hopewell Farm, we grow a variety of certified organic vegetables picked fresh daily, as well as berries. The farm stand is open July through Nov. 11am to 6pm, Thurs., Fri., and Sat. The Farm is located at 3072 Massey Rd. in Everson. Call 927-8433 for more information.

13 **Joe's Garden** | Jason Weston
3110 Taylor Avenue, Bellingham
ph. 360-671-7639
joesgarden@mac.com

Experience Joe's Garden, a 7 acre farm located right in Bellingham, with an 80-year history of the freshest produce and cut flowers. Visitors can 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 on 32nd St. just south of Sehome Village. Hours Mon. through Fri. 9am to 6pm, Sat. 9am to 5:30pm.

Vegetables, Herbs & Mushrooms (cont.)

14 **K&M Red River Farm** | Mike Neuroth

PO Box 131, Lummi Island

ph. 360 758-2919

fax 360-758-2812

awen777@gmail.com

K&M Red River Farm is a 20 acre, certified organic vegetable, cut flower farm-nursery. Our downtown open front produce stand will be under the new management of the non-profit ' Growing Washington'. This European-Style produce stand will represent many of the areas small farm products, including produce, eggs, seasonal cut flowers and plants, dairy products,meat, seafood, and much, much more. Festival Espresso now serves it's excellent espresso inside the building daily. Located across from the Bagelry at 1314 railroad ave.

15 **North Fork Gardens** | Gail Parlato

PO Box 144, Blaine

ph. (360) 410-0813

fax (360) 371-7965

gailpar@comcast.net

North Fork Gardens, located along the North Fork of the Nooksack, benefits from its deep, rich, sandy loam, producing fine locally grown vegetables, herbs, & flowers.

16 **Osprey Hill Farm** | Anna Martin

5800 Saxon Road, Acme

ph. (360) 595-9134

annamartin@yahoo.com

At Osprey Hill, farming is truly a family affair. With 15 acres tucked into the foothills of Mt. Baker, we couldn't think of a more beautiful setting to work in. 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 May thru December. Please call ahead to schedule a visit.

17 **Rabbit Fields Farm** | Roslyn McNicholl

PO Box 821, Everson

ph. (360) 393-8747

rabbitfieldsfarm@yahoo.com

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 & herbs, specializing in early/late season crops, garlic & sprouts. Fresh local and organic...Rabbit Fields is a hop in the right direction!

18 **Silver Springs Creamery** | Eric Sundstrom

256 E Hemmi Road, Lynden

ph. (360) 820-1384

silverspringscreamery@hotmail.com

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.

Vegetables, Herbs & Mushrooms (cont.)

19 **Terra Verde Farm** | Amy Kuhta
2820 Eldrige Ave., Bellingham
ph. (360) 393-2520
amersyvonne@hotmail.com

This is our 3rd season planting seeds and pulling weeds near the beautiful Nooksack River. We harvest a variety of vegetables, flowers & 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.

20 **The Growing Garden** | Brent Harrison
6063 Medcalf Rd., Bellingham
ph. (360) 398-7509
thegrowinggarden@msn.com

21 **Wildroot Botanicals** | Leslie Williams
2427 Utter St., Bellingham
ph. (360) 676-1877
leslie@wildrootbotanicals.com
www.wildrootbotanicals.com

Wildroot Botanicals is pleased to offer all of our products at wholesale pricing. We specialize in organic, wildcrafted and fair trade artisan teas. We have a wide variety of caffeinated and herbal teas and are happy to custom blend teas upon request. We also distill essential oils and floral waters (hydrosols). Floral waters are excellent to include in gourmet cooking and specialty drinks and have a wide range of therapeutic benefits. Many of the herbs we use are grown on our farm or wildcrafted. We are a "Food to Bank on" farm.

Fruit & Berries

22 **Alm Hill Gardens** | Jay Dennison
PO Box 30282, Bellingham
ph. (360) 927-4845
fax 360-966-4157
jay@growingwashington.org

Alm Hill Gardens/Growing Washington is a Whatcom county sustainable farm in business for nearly 35 years. We specialize in good old-fashioned quality (selecting varieties for flavor and nutrition) and paying a living wage to our employees. We produce naturally grown raspberries, blueberries, blackberries, vine-ripened tomatoes, several salad mixes, and vegetables available from spring until late fall. Growing Washington is a self-supporting non-profit organization aiming to benefit the lives of all Washingtonians.

23 **Barbie's Berries** | Barb Kraght
7655 Melody Lane, Ferndale
ph. (360) 384-1260
fax (360) 384-1260
kraght@aol.com

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. Open daily 9am to 6pm. Call ahead for fruit availability and orders.

24 **BelleWood Acres** | Dorie Belisle
231 Ten Mile Road, Lynden
ph. 360 398-9187
fax 360 398-9187
doriebelisle@yahoo.com

BelleWood Acres, your Honeycrisp headquarters, is home to 24,000 apple trees. We grow a variety of 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. Taste as you buy. We are open daily, Sept. through Dec. We are Food Alliance and Salmon Safe certified.

25 **Boxx Berry Farm** | Mike Boxx
6301 Northwest Rd, Ferndale
ph. (360) 380-2699
fax (360) 384-4806
vboxx@pogozone.net

Our Farm Market offers fresh, daily picked strawberries, raspberries, blueberries, flowers, homegrown vegetables, Eastern Washington fruit and produce, and pumpkins. We carry a variety of our own jams, syrups, and other items, along with homemade berry pies. We also have a shortcake shack where you can buy a fresh strawberry shortcake, strawberry sundae, or an ice cream cone. We have U-pick strawberries, raspberries, and blueberries. Come visit a real farmers market. We are open approximately June 1 through Oct. Mon. through Sat. 9am to 6pm and Sun. 11am to 4pm.

Fruit & Berries (cont.)

26 **Clearrarian Berry Farm** | Carol Allison
5455 Allison Road, Bellingham
ph. (360) 592-5106

1 acre of fresh market blueberries. Season lasts from 6 to 12 weeks beginning approximately July 4 and ends mid-Sept.

27 **Cloud Mountain Farm** | Cheryl Thornton
6906 Goodwin Rd., Everson
ph. 360 966-5859
fax 360-966-0921
info@cloudmountainfarm.com

We offer a variety of products and services for the gardener and consumer including: retail nursery, free Spring plant workshops Feb. through November, demonstration gardens, landscape design and installation, commercial (IPM) apples, assorted unusual fruits, vegetables, and Julia's pumpkin patch. Our farm stand offers over a dozen varieties of apples and fresh cider in Autumn. The farm is open to the public Feb. through Nov. Call for hours during the different seasons.

28 **Growing Washington** | Dana Zemel
PO Box 30282, Bellingham
ph. (360) 393-4541
dana@growingwashington.org

Growing Washington is a non-profit organization dedicated to work on the ground with aim of facilitating transactions between food producers, and their communities. Basically, we are a community broker whose goal is to help you as a farmer sell your products locally, in the way that best suits you.

29 **Hauck's Orchard & Produce** | Helen Hauck
1920 Harksell Rd, Ferndale
ph. 360-384-5967
hhh982@earthlink.net

We are a Certified Naturally Grown specialty orchard producing Honeycrisp apples, Asian pears, sour cherries, sweet cherries, Italian plums, some grapes and regular pears. Fruit is available June through Nov.: cherries late June through mid July.; apples Sept. through late Nov.; Asian pears late Aug. through Nov.; and Italian prune plums late Aug. through Sept. Cherries are u pick or purchase frozen pitted; all other fruit is sold picked. Hydroponic lettuce and tomatoes are greenhouse-grown mid-Oct. through late Feb. Please call for hours of operation.

30 **Highwater Farm** | Jeff Ellsworth
156 Shallow Shore Rd., Bellingham
ph. (360) 424-3289
highwaterfarm@gmail.com

We are a small family farm, raising organic fruits and vegetables in the Skagit River Valley.

Fruit & Berries (cont.)

31 **Holistic Homestead** | Gretchen Woody
PO Box 125, Everson
ph. (360) 966-4939
fax (360) 966-4939
holistichomestead@gmail.com

Holistic Homestead focuses on organic vegetable production that serves as a health preventative. By restoring the health of the soil, we maintain the health of the plants, animals, and therefore humans. The produce is grown in Everson and marketed throughout Whatcom County. The produce can be found at 3 Farmers Markets, Terra Organica, Crossroads Grocery, Ciao Thyme, Pastazza, Nimbus, Mt. Bakery, and the Juice-It Bar during the growing season.

32 **Rabbit Fields Farm** | Roslyn McNicholl
PO Box 821, Everson
ph. (360) 393-8747
rabbitfieldsfarm@yahoo.com

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 & herbs, specializing in early/late season crops, garlic & sprouts. Fresh local and organic...Rabbit Fields is a hop in the right direction!

Dairy & Eggs

33 **Breckenridge Farm** | Elena Gonser
602 East Main St., Everson
ph. (360) 966-4343
fax (360) 966-4343
bgoodcows@comcast.net

Breckenridge Farm is pleased to offer our sweet, fresh milk, cream, butter, sour cream, and new yogurt smoothies under the Dairy Best label. Milk from our 80 cows is slow vat pasteurized, homogenized & bottled daily right on the farm. Come enjoy our drive-up service at 602 E Main St in Everson, 10 am - 7 pm, Mon - Sat, or visit us at our Sumas store at 908 Cherry St open 7 days, 8 am - 10 pm. We guarantee our soft serve ice cream is the best you've ever tasted! Don't forget our super sweet corn is available in August & September.

34 **Fresh Breeze Organic Dairy, Inc.** | Clarissa Langley
9412 Jackman Rd., Lynden
ph. (360) 354-6812
fax (360) 354-2797
clarissa@freshbreezeorganic.com

At Fresh Breeze Organic Dairy, we are certified organic from start to finish. Encompassing our calves, cows, land, bottling plant, and fresh-from-the-farm delivery, we "do it all organic". We slow cook our milk in a vat pasteurizer to retain the most flavor and quality. Our pasteurized, homogenized organic milk is available in whole, reduced fat (2%), lowfat (1%), and fat free in gallon and half-gallon sizes. We also have heavy cream and half and half.

35 **Grace Harbor Farms** | Tim Lukens
2347 Birch Bay-Lynden Road, Custer
ph. 360-366-4151
fax (360) 366-5247
tim@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.

36 **Samish Bay Cheese** | Suzanne and Roger Wechsler
15115 Bow Hill Road
ph. 360-766-6707
cheese@rootabaga.com

Stop by and taste several organic farmstead artisan cheeses made on a small dairy farm in Bow. Call for shop hours, tour and cooking class schedules. Eggs available year round, plus organic beef and pork. We are a certified organic farm just east of scenic Chuckanut Drive.

Dairy & Eggs (cont.)

37 **Silver Springs Creamery** | Eric Sundstrom
256 E Hemmi Road, Lynden
ph. (360) 820-1384
silverspringscreamery@hotmail.com

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.

38 **Twin Brook Creamery** | Larry Stap
9728 Double Ditch Rd., Lynden
ph. (360) 354-4105
fax (360) 318-1920
twinbrook@twinbrookcreamery.com

A local family dairy in the same location since 1910. We bottle our milk, cream, and flavored milk drinks in glass returnable, refillable bottles. Our milk is pasturized but not homogenized which allows the cream in our milk to float naturally to the top of the milk.

Meat & Seafood

39 **Alchemist Seafoods** | Dave Mann
392 Sudden Valley, Bellingham
ph. (360) 510-7600
fax (360) 734-9633
getwild@alchemistseafoods.com

Get Wild" Alaskan salmon direct from the fisherman. Dave Mann, skipper of the F/V Alchemist, harvest and processes all of his salmon at sea. The fish are then frozen and vacuum packed for freshness. Sockeye and Coho are available in 10-12 oz. portions or whole filets. Seattle Style Smoke, Candy and Lox are also available. Please call ahead for availability.

40 **Desire Fish Company** | Melinda Sweet
4144 Angela Court, Bellingham
ph. (360) 676-0605
fax 360 676-0605
desirefishco@msn.com

Our season begins in South East Alaska fishing for Wild Alaskan Salmon on Fishing Boat Desire. We process our own catch in Desire Fish Plant in Petersburg Alaska and ship it to Bellingham Cold Storage. We sell during the weekend at Gate 7 of Squalicum Harbor Nov. to May, 10am to 5pm, or by arrangement. King, sockeye, coho, chum, pink; fillets, whole, smoked, lox.

41 **Keith Johnson Fish** | Keith Johnson
2327 Utter St, Bellingham
ph. (360) 319-3899
kjofi@netzero.com

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 check www.portofbellingham.com.

42 **Lone Boot Buffalo Ranch** | Sue Muggy
2170 Brown Rd., Ferndale
ph. (360) 384-4161
fax (360) 384-4161 call first
in2buffalo@earthlink.net

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 & summer sausage, pepperoni, burger, stew meat, Buff dogs etc. Find us at Ferndale Farmer's Market.

43 **Mad Jax's Seafood** | Sandy Fisk
2711 Russell St, Bellingham
ph. (360) 671-4510
andymadjax@aol.com

We offer wild Puget Sound spot prawns and coon stripe shrimp. Harvested through ecologically sound fishing. Our prawn and shrimp season runs May 1st through Aug. Weather dependent. See the Port of Bellingham s webpage for availability dates, www.portofbellingham.com.

Meat & Seafood (cont.)

44 **MojoCoho Inc.** | Tony D'Aoust
1811 McKenzie Ave, Bellingham
ph. (907) 388-2093

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.

45 **Osprey Hill Farm** | Anna Martin
5800 Saxon Road, Acme
ph. (360) 595-9134
annammartin@yahoo.com

At Osprey Hill, farming is truly a family affair. With 15 acres tucked into the foothills of Mt. Baker, we couldn't think of a more beautiful setting to work in. 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 May thru December. Please call ahead to schedule a visit.

46 **Samish Bay Cheese** | Roger Wechsler
PO Box 202, Bow
ph. 360-766-6707
cheese@rootabaga.com

Stop by and taste several organic farmstead artisan cheeses made on a small dairy farm in Bow. Call for shop hours, tour and cooking class schedules. Eggs available year round, plus organic beef and pork. We are a certified organic farm just east of scenic Chuckanut Drive.

47 **Twisted S Ranch** | Robin Sanford
P.O. Box 2992, Ferndale
ph. (360) 319-3676
fax (360) 312-1464
twistedsranch@verizon.net

We offer a large variety of natural Bison meat products raised without growth enhancers or antibiotics. Bison meat is lower in calories, fat and cholesterol, than even skinless chicken, with the added benefit of high levels of protein, iron, B-12 and essential fatty acids. Bison meat is healthy for you, because the animals are healthy.... raised naturally and not pushed beyond the limits that Mother Nature intended.

48 **Wild Pacific Seafood** | Stephanie Hopkinson
PO Box 955, Deming
ph. (360) 592-4072
stephanie@wildpacificseafood.com

Wild Pacific Seafood offers troll-caught canned albacore the tastiest high-selenium, low-mercury, high-omega-3 albacore available. We fish each summer with hook and line off the Washington and Oregon coasts, then can our catch at Pelican Packers, our Whatcom County cannery. Troll-caught albacore is a healthy, sustainable choice for you and your family, for independent U.S. troll-fishers, and for our oceans. Visit us at www.WildPacificSeafood.com.

Locally-Crafted Products

49 **Avenue Bread** | Danny Unger
1313 Railroad Ave, Bellingham
ph. 360 715-DELI
danny@avenuebread.com

Hearty, healthy breads baked daily, many include locally-milled flours. Our soups and delicious treats are made with local veggies when available & in season. We coordinate directly with local farmers and through Growing Washington for produce.

50 **Barlean's Organic Oils, LLC** | Jeff Engen
4936 Lake Terrell Rd., Ferndale
ph. (360) 384-0485
jeff@barleans.com

Barlean's produces and distributes health food oils such as flaxseed oil, fish oil and other edible oils. We also produce an award winning greens food supplement.

51 **Bellingham Bay Coffee Roasters**
P.O Box 30765, Bellingham
ph. (360) 510-2455
info@bellingshambaycoffee.com

Artisan coffee roasters of organic/fair trade and signature blend coffees.

52 **Bellingham Pasta Company** | Anna Rankin
PO Box 5381, Bellingham
ph. (360) 441-7855
annakrankin@yahoo.com

We are a local fresh pasta business serving Whatcom and Skagit County grocers, restaurants, delis, caterers and farmers markets. We offer a wide variety of pasta made from high quality ingredients focusing on regional trade and locally produced products whenever available. You can't beat fresh pasta!

53 **Chuckanut Bay Foods** | Andi Solberg
PO Box 2334, Ferndale
p. 360-383-6655
f. 360-384-3673
info@chuckanutbay.com
www.chuckanutbay.com

Chuckanut Bay Foods is a locally owned commercial bakery located in the heart of Ferndale, Washington for over 16 years. Inspired by the magnificent beauty of Chuckanut Bay, our products feature homegrown ingredients from surrounding farms and dairies. All of Chuckanut Bay's desserts and baked goods are made-from-scratch using the best homegrown ingredients and baked with the utmost care, resulting in superior taste and quality.

Locally-Crafted Products (cont.)

54 Chuckanut Ridge Wine Company | John Powers
1017 N. State, Bellingham
ph. (360) 708-7186
jpowers@cnw.com

We make red and white wines from grapes that are sourced from Yakima Valley and other areas in Eastern Washington. We typically feature at least two whites: a Chardonnay and a Pinot Grigio; and at least four reds: a Merlot, Cabernet Sauvignon, the Bad Bunny Cab/Merlot Blend, a Rockslide Red Cab/Syrah Blend, and a Syrah. Our tasting room is located at 1017 N. State St., between Maple and Laurel streets. We are open Noon-6 T/W, 3-10 Th/F/S. Closed Sun/Mon. Also open by appointment. Phone/fax: 360.527.0900.

55 Fairhaven Organic Flour Mills | Kevin Christenson
1115 Railroad Avenue, Bellingham
ph. (360) 734-9947
fax (360) 734-9947
fairhavenflour@q.com

We mill 100% organic grains into flour. Our organic Flours are distributed through stores and food co-ops throughout the Northwest. We sell quantities of 25lb. or more of whole grains and flour directly at the mill.

56 Goit House Natural Foods | Mary Goit
336 36th St. #157, Bellingham
ph. (360) 820-1309
mrsgoit@comcast.net

Goit House Natural Foods, creators of Original Stout granola and Belly Timber gourmet survival bars, is locally owned and operated. Sustainable energy and soulful satisfaction with every bite. All products are made from premium, organic, and some local ingredients.

57 Grace Harbor Farms | Tim Lukens
2347 Birch Bay-Lynden Road, Custer
ph. 360-366-4151
fax (360) 366-5247
tim@graceharborfarms.com

Grace Harbor is a Grade A dairy farm. Visitors can pet the 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.

58 Hammerhead Coffee Roasters | Mary Burwell & Scott Hartwich
5305 Northwest Drive, North Bellingham (Greene's Corner)
360-393-5247
info@hammerheadcoffee.com

We are a family owned and operated microroaster of speciality certified organic, certified fair trade coffee, selling via retail and wholesale avenues primarily in Whatcom County. Come visit us at Greene's Corner, where we roast on site six days a week and can customize a unique blend and label for you and your customers. Our wholesale customers include, among others, Nimbus Restaurant, Supreme Bean Cafe and Community Food Coop(s). Be local, think local, drink local Hammerhead Coffee @ Greene's corner, open every day (espresso drive thru, coffee house, roastery). Visit our website, www.hammerheadcoffee.com

Locally-Crafted Products (cont.)

59 **Jen's House of Chai** | Jen Redmond
507 S State St. #7, Bellingham
ph. (360) 201-1274
jen@jenshouseofchai.com

Jen's House of Chai is home to North Star Chai, my own signature blend of Masala Chai WITH A KICK! A slow brewed tradition with premium organic black tea and fresh ground spices, it's an authentic and traditional, but unique and spicy blend of masala chai that will surely leave you satisfied with a smile on your face. North Star Chai, it's frikkin star power man! Reducing, recycling and composting all while awakening your taste buds from their slumber, Jen's House of Chai - Chai'ing to make a difference. Jen's House of Chai liquid chai concentrate and dry masala chai mix are available for both wholesale and retail. Please visit me at the Farmer's Market.

60 **Let Them Eat Cake** | Andra Millage
1711 Eldridge Ave., Bellingham
ph. (360) 733-3078
amillage@drizzle.com

Let Them Eat Cake is an artisan bakery that specializes in three-dimensional cake sculptures, wedding cakes and uniquely decorated cookies and cupcakes. Everything is made "from scratch" with only the finest ingredients. We pride ourselves on our workmanship---in flavor, design and precision of detail. Each creation is a piece of edible art that reflects the client's personality. Classes, private parties, custom cookie cutters, fanciful gingerbread houses and other baked goods are also available.

61 **Moka Joe Coffee** | Trudy Scherting
1050 Larrabee Ave, Ste 104-PMB721, Bellingham
ph. 360 714-1953
fax (360) 714-8673
mokajoe@comcast.net

Locally owned Certified Organic Coffee Roaster. We offer fair trade, bird friendly, shade grown coffee. We purchase our coffee through farm co-ops of less than 15 acres, supporting sustainable agriculture and economy. We wholesale through grocery stores, cafes, restaurants, and offices. We are represented at the Bellingham Farmer's Market.

62 **Pastázza** | Lynn Berman
2945 Newmarket St, Ste 101
Bellingham, WA 98226
360-714-1168
pastazza@earthlink.net

Pastázza, founded in 1997, makes 11 shapes of fresh pasta, including whole wheat, eggless, gluten free, & filled ravioli using local, organically grown products. We sell to local restaurants, caterers, & home cooks looking for a quality, hand crafted food.

Locally-Crafted Products (cont.)

63 **Pure Bliss Desserts** | Andi Vann
PO Box 29974, Bellingham
ph. (360) 739-1612
andi@pureblissdesserts.com

Every occasion is worthy of and made more memorable with amazing DESSERTS. From delectable cakes for birthdays and anniversaries to full dessert bars for holiday parties and weddings, Pure Bliss is certain to WOW your taste buds. No short cuts are ever taken; only fresh and natural ingredients are used to make the best of each bite. All desserts are baked to order, using time honored techniques you can taste. Check out www.pureblissdesserts.com to learn more!

64 **Ralf's Bavarian Bakery** | Kacy Sigl
207 E Maple St., Bellingham
ph. (360) 733-3066
kacy@ralfsbakery.com

We are a small family bakery located on the sunny-side of the Depot Market Square (the Farmers Market Building) in downtown Bellingham, open weekdays and Saturdays. At Ralf's, we specialize in organic Bavarian Pretzels and Buns, using flour from the Fairhaven Organic Flour Mill. We deliver sandwiches to local businesses by bicycle, cater, wholesale, and ship Bavarian Pretzels nationwide with easy online ordering.

65 **Sip-T** | Cheyenne Black
314 E. Holly Suite 206, Bellingham
ph. (360) 220-8100
leafpeddler@sip-t.com

Unique, delectably amazing, 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 incredible tasting teas that anyone can enjoy without the need for a degree in teaology. Sip barefoot, sigh, oh... hell yeah. We can be reached through both of the local farmers markets, our website, and by phone. To our wholesale clients, in addition to the worlds best customer pleasing teas, we also offer free staff tea training, recipes, and tips for increasing in-house tea sales. We specialize in helping you to open new avenues for profit and fun.

66 **Wildroot Botanicals** | Leslie Williams
2427 Utter St., Bellingham
ph. (360) 676-1877
leslie@wildrootbotanicals.com
www.wildrootbotanicals.com

Wildroot Botanicals is pleased to offer all of our products at wholesale pricing. We specialize in organic, wildcrafted and fair trade artisan teas. We have a wide variety of caffeinated and herbal teas and are happy to custom blend teas upon request. We also distill essential oils and floral waters (hydrosols). Floral waters are excellent to include in gourmet cooking and specialty drinks and have a wide range of therapeutic benefits. Many of the herbs we use are grown on our farm or wildcrafted. We are a "Food to Bank on" farm.

Trees, Flowers & Garden

67 **Cedarville Farm** | Mike Finger
3081 Goshen Road, Bellingham
ph. 360 592-5594
cedarville322@mac.com

Cedarville's CSA (subscription) program is the county's oldest and will service over 160 families this season with a great variety of startingly fresh, organically grown produce. You can also find our good food at the Saturday Bellingham Farmers' Market and in the produce section of the Bellingham Community Food Coop and its innovative eatery, the Swan Cafe. It is our honor to grow healthy and delicious food for our friends and neighbors.

68 **Cloud Mountain Farm** | Cheryl Thornton
6906 Goodwin Rd., Everson
ph. 360 966-5859
fax 360-966-0921
info@cloudmountainfarm.com

We offer a variety of products and services for the gardener and consumer including: retail nursery, free Spring plant workshops Feb. through November, demonstration gardens, landscape design and installation, commercial (IPM) apples, assorted unusual fruits, vegetables, and Julia's pumpkin patch. Our farm stand offers over a dozen varieties of apples and fresh cider in Autumn. The farm is open to the public Feb. through Nov. Call for hours during the different seasons.

69 **Hopewell Farm** | Pete Dykstra
3072 Massey Rd., Everson
ph. (360) 927-8433
fax (360) 966-3718
hopewellfarm@verizon.net

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 July through Nov. 11am to 6pm, Thurs., Fri., and Sat. The Farm is located at 3072 Massey Rd. in Everson.

70 **Joe's Garden** | Jason Weston
3110 Taylor Avenue, Bellingham
ph. 360-671-7639
joesgarden@mac.com

Experience Joe's Garden, a 7 acre farm located right in Bellingham, with an 80-year history of the freshest produce and cut flowers. Visitors can 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 on 32nd St. just south of Sehome Village. Hours Mon. through Fri. 9am to 6pm, Sat. 9am to 5:30pm.

71 **North Fork Gardens** | Gail Parlato
PO Box 144, Blaine
ph. (360) 410-0813
fax (360) 371-7965
gailpar@comcast.net

North Fork Gardens, located along the North Fork of the Nooksack, benefits from its deep, rich, sandy loam, producing fine locally grown vegetables, herbs, & flowers.