2017 Eat LOCAL FIRST

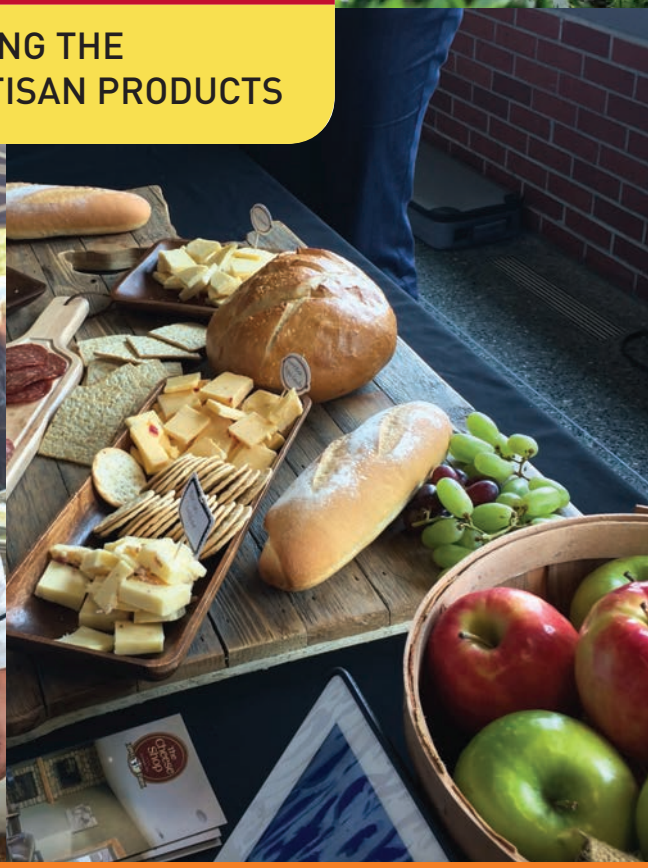
WHOLESALE

Products Directory

YOUR GUIDE FOR FINDING THE
FRESHEST FARM & ARTISAN PRODUCTS

DRAGON TONGUE MEDICINAL FARM
© Dana Pedys-Photography

PATRICK DURGAN, BELLINGHAM PUBLIC SCHOOLS



Choose local businesses taking action for a healthy community.

Community FOOD CO-OP
LOCALLY GROWN • COMMUNITY OWNED

BELLINGHAM FARMERS MARKET

IN YOUR CORNER INDUSTRIAL CREDIT UNION

Whatcom Community Foundation

WELCOME

to the 2017 *Eat* LOCAL FIRST Wholesale Products Directory

This handy wholesale directory is designed to create and strengthen working relationships among Whatcom County's agricultural producers and food artisans, and the local restaurants, caterers, retailers and institutions seeking farm-fresh products.

With 82% of Bellingham and Whatcom County residents emphasizing the importance of local food, these local trade relationships are well worth the effort. It's good for the community, good for business, good for the environment, and helps keep Whatcom agricultural land in agriculture.

In these pages buyers will find over 100 local products offered by 40+ talented producers, ranging from veggies & fruit to meat, seafood, dairy, plants, and flowers.

We hope this guide is a useful tool for finding all of the local products you could dream of!

CHEERS, SARA SOUTHERLAND, ALEX SMITH, AND DIANA MEEKS
Sustainable Connections' Food & Farming Program team

Like any resource, this Directory will become more useful the more you use it. Keep it next to (or on) your phone and use often!

TABLE OF **CONTENTS**

Why Buy Local? 2
Sustainable Connections' Food & Farming Program 3
Tips for Buying Local 4
Index of Local Products 7
Quick List of Producers 12
Seasonal Guide 13
Producers 14
Farmers Markets 26
Notes 27
Tips for using the Eat Local First brand 28
NW WA Chefs Collective 29

CHUBBY BUNNY FARM
© Diane Padys Photography

WHY BUY LOCAL:

There are many good reasons to purchase from locally owned and operated farms and businesses. It's good for our community, good for our environment, good for our economy, and good for your business!

FLAVOR: Local food means fresher taste and more nutritional value. Locally-produced food travels a short distance from its source to your restaurant or store. Items sourced locally are fresh from the field or sea and are bred for flavor, not durability for shipping and handling. Your customers will notice the difference.

ECONOMY: Spending your food budget with local farms supports the regional farm economy and re-circulates money through our community to the benefit of everyone. The profit margins for many farms that sell their products through national and international distribution channels are slim or nonexistent. By buying locally, you help keep local producers in business and you support Northwest Washington's diverse community of locally owned businesses.

ENVIRONMENT: Buying from local farms helps protect farmland, reduce pollution, and uses far fewer resources than the non-local alternative. The average food items grown and eaten in the United States have traveled 1500 miles. Only 10% of the fossil fuels used in our world's food system actually goes into production. The other 90% goes to packaging, transporting, and marketing. Buying local reduces our reliance on fossil fuels and makes our local food system and your business more sustainable for the future.

CULTURE: Supporting working farms, fishermen, and food producers connects us to our land, encourages a sense of community, and preserves the agricultural landscape that helps make this region of Washington unique and beautiful. This level of quality and meaning is what more and more consumers are looking for and what makes local purchasing so rewarding for buyers.

puget sound food hub farmers cooperative

We're proud to partner with the **Puget Sound Food Hub** who is making it easy to order from multiple sustainable local farms in our region!

How to participate:

1. Go to www.pugetsoundfoodhub.com and sign up as a buyer (it's free).
2. Start receiving weekly fresh sheets
3. Place your order by the deadline
4. Get one delivery and one invoice

Making it easy to order from multiple local farms. . .
One order, one delivery, one invoice!

FOOD & FARMING PROGRAM OVERVIEW:

Sustainable Connections' Food & Farming Program is helping to create a vibrant local food economy in Northwest Washington. We support local farmers, connect food buyers to local farms and artisans and encourage our community to always Eat Local First!

We work in three areas--networking, promotion and education--and below are just a few of the benefits we provide to our business members in the food & ag industry. (Some resources are available to non-members as well, but joining Sustainable Connections is by far the best way to get involved.)

Network and Connect:

- Annual Farm-to-Table Trade Meeting
- Farmer/Chef Connection Events
- Chef/Buyer Farm Tours
- Wholesale Producer Directory wholesale guide listing
- "NW Chefs" listserv
- Member-to-Member email announcement every other week, and an opportunity to place your own announcements

Marketing and Promotion:

- Whatcom Farm Map & Guide listings & ads (30,000 copies)
- Use of "Eat Local First" brand
- Monthly Eat Local First newsletter, highlighting members
- Free listing in our Online Member Directory
- Discounted advertsing options in our new coupon app.

Educational Materials and Opportunities:

- Free one-on-one consultations around marketing and promotion with SC staff
- Tips on protecting our watershed - take the "Watershed Pledge"
- Significant discounts on events including green building, food and farming, zero waste, and sustainable economy workshops

There are many additional benefits to becoming a Sustainable Connections member!
For more information, contact Becca Weathers at becca@sustainableconnections.org or (360) 647-7093 x106

Sustainable Connections

Sustainable Connections is a non-profit membership organization of nearly 450 NW Washington business and community leaders working to transform and model an economy built on sustainable practices. We envision business practices that lead to Strong Community, Healthy Environment, Meaningful Employment, and Buying Local First as commonplace in our region and a model for the rest of the world.

For more information about Sustainable Connections, visit our website www.SustainableConnections.org or call our office at (360) 647-7093.

TIPS FOR BUYING LOCAL

1. Commitment

Buy consistently from a core group of farmers and fishermen so they know what to expect, or communicate with your farmer/fisherman that you may be making purchases once in a while. Remember, if one of your producers has an item ready for you, and you don't follow through, it may end up being tossed at a financial loss to the producer. Utilize Forward Contracts: We have simple, easy-to-use templates on the Sustainable Connections website.

2. Delivery

Establish a delivery schedule with your farmer and fisherman.

3. Buying

Both buyers and sellers think about their bottom line. Expect to pay a fair price and consider that a local farmer's and fisherman's cost may be more than commercial shipped-in product. Establish a predictable routine with your farmer and fisherman for phone calls, orders, and questions. Communicate what works for you, and you will receive great product.

4. Education

Continue to learn about the items your farmer grows and fisherman catches. Inspire your co-workers and employees to do the same. Items coming directly from a farm or the sea may look different from commercial items that your employees are used to seeing. They need to know how best to take advantage of that difference. Use the farmers and fishermen as a resource for learning about seasons, product use, and availability.

5. Talk to your grower and fisherman

Taste the product with them and talk to them about what you plan to do with it and what it will be paired with. Ask your grower and fisherman how they use it. Most farmers and fishermen are great cooks because they cook directly from their field or the sea. If you are unhappy with something, let them know and why. It is in their interest to make you happy. Talk to your grower and fisherman about trends and request varieties you're interested in.

6. Cultivate trust

There is always a degree of uncertainty regarding catch size, crop size, and quality. Remain flexible and patient with your farmer and fisherman. It often takes weeks of production time and lots of luck to come up with a crop or catch, and things can happen overnight!

7. Be Flexible

Use what is fresh and in season. It will make your plates and displays better. Generalize your menus and produce departments. If certain vegetables or fish are fresh that day, they can be incorporated into a dish without changing the menu. Take advantage of daily specials. Chances are that if you have someone growing or catching your product directly for you, you'll find yourself with great starting materials and the potential for a rewarding relationship with farmers and fishermen.

Modified from EcoTrust and the Portland Chapter of the Chefs Collaborative.

PRODUCTS BY FARM/FOOD ARTISAN

DAIRY & EGGS

Cheese Acme Farms Cheese
Milk Twin Brook Creamery
Eggs Growing Washington, Misty Meadows Farm, Osprey Hill Farm, Squalicum Acres, Twin Cedars Farm (chicken and duck eggs)

FLOWERS & HERBS

Flowers Foothills Flowers Farm, Pachamama Organics, Triple Wren Farms
Edible Flowers Pachamama Organics
Mixed Herbs Da'Vine Aquaponics, Growing Washington, Pachamama Organics, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Three Rivers Farm, Twin Cedars Farm
Basil Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Pachamama Organics, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Twin Cedars Farm
Cilantro Cedarville Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Pachamama Organics, Rabbit Fields Farm, Slanted Sun Farm
Dill Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Pachamama Organics
Parsley Cedarville Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Slanted Sun Farm, Sumas River Farm
Tea Herbs Three Rivers Farm
Thyme Da'Vine Aquaponics, Growing Washington, Pachamama Organics, Slanted Sun Farm, Sumas River Farm

FRUIT, BERRIES & NUTS

Apples BelleWood Acres, Cloud Mountain Farm Center, Hauck's Orchard, Joe's Gardens, Squalicum Acres, Twin Cedars Farm
Aronia Berries Cloud Mountain Farm Center, Three Rivers Farm
Asian Pears Cloud Mountain Farm Center, Hauck's Orchard, Joe's Gardens
Blackberries Barbie's Berries, Growing Washington, Twin Cedars Farm
Blueberries Barbie's Berries, Bow Hill Blueberries, Growing Washington, Hopewell Farm, Joe's Gardens, Triple Wren Farms
Cherries Chubby Bunny Farm, Cloud Mountain Farm Center, Hauck's Orchard, Joe's Gardens, Sumas River Farm, Twin Cedars Farm
Currants Sumas River Farm
Figs Twin Cedars Farm
Grapes Cloud Mountain Farm Center
Nectarines Joe's Gardens

Nuts Holmquist Hazelnut Orchards (hazelnuts), Three Rivers Farm (black walnuts)
Peaches Joe's Gardens
Pears BelleWood Acres, Hauck's Orchard, Joe's Gardens, Squalicum Acres, Twin Cedars Farm
Plums Hauck's Orchard, Joe's Gardens, Squalicum Acres, Twin Cedars Farm
Raspberries Barbie's Berries, Growing Washington, Joe's Gardens, Rabbit Field Farm, Viva Farms
Strawberries Barbie's Berries, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Squalicum Acres, Twin Cedars Farm, Viva Farms

LOCALLY-PROCESSED PRODUCTS

Alderwood rounds for smoking fish Three Rivers Farm
Bread Avenue Bread, Breadfarm, Raven Breads
Broth Cauldron Broths
Cakes Gathered Confections, Let Them Eat Cake
Chocolate Evolve Chocolate
Cookies Gathered Confections, Let Them Eat Cake
Espelette Chili Powder Slanted Sun Farm
Jam Bow Hill Blueberries
Marshmallows Evolve Chocolate
Pastries Gathered Confections, Raven Breads
Pasta Bellingham Pasta Co.
Peanut Butter BelleWood Acres
Pies Gathered Confections
Sauce & Marinade Bow Hill Blueberries, RADS Sauce
Wine Masquerade Wine Company

MEAT & SEAFOOD

Bacon Jack Mountain Meats
Ham Jack Mountain Meats
Channel Catfish Da'Vine Aquaponics
Chicken Growing Washington, Misty Meadows Farm, Osprey Hill Farm, Sage & Sky Farm, Well Fed Farms
Lamb Osprey Hill Farm, Sage & Sky Farm, Three Rivers Farm
Pork Growing Washington, Jack Mountain Meats, Well Fed Farms
Sausages Jack Mountain Meats
Salmon Nerka Sea Frozen Salmon
Turkeys Growing Washington, Misty Meadows Farm

VEGETABLES & MUSHROOMS

Artichokes Growing Washington, Rabbit Fields Farm
Asparagus Growing Washington, Three Rivers Farm
Arugula Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm
Beans Blanchard Mountain Farm, Chubby Bunny Farm, Growing Washington, Hopewell Farm, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Squalicum Acres, Twin Cedars Farm

Beets Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Growing Washington, Hopewell Farm, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Viva Farms, Well Fed Farms

Bok Choy (and other Asian greens) Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm

Braising Mix Growing Washington, Osprey Hill Farm, Rabbit Fields Farm

Broccoli Blanchard Mountain Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Hopewell Farm, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms, Well Fed Farms

Broccolini Growing Washington, Joe's Gardens, Slanted Sun Farm

Brussels Sprouts Chubby Bunny Farm, Growing Washington, Hopewell Farm, Rabbit Fields Farm

Cauliflower Chubby Bunny Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms

Cabbage Blanchard Mountain Farm, Chubby Bunny Farm, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Twin Cedars Farm, Viva Farms

Carrots Blanchard Mountain Farm, Chubby Bunny Farm, Growing Washington, Hopewell Farm, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms, Well Fed Farms

Celeriac Cedarville Farm, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm

Celery Cedarville Farm, Growing Washington, Joe's Gardens, Osprey Hill Farm

Chard Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms

Collard Greens Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Growing Washington, Osprey Hill Farm, Slanted Sun Farm

Corn Growing Washington, Hopewell Farm, Joe's Gardens

Cucumbers Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Twin Cedars Farm, Viva Farms

Eggplant Blanchard Mountain Farm, Growing Washington, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm

Endive Blanchard Mountain Farm, Da'Vine Aquaponics

Escarole Blanchard Mountain Farm, Slanted Sun Farm

Fennel Cedarville Farm, Chubby Bunny Farm, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Well Fed Farms

Garlic Chubby Bunny Farm, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm , Three Rivers Farm, Twin Cedars Farm

Garlic Greens Growing Washington, Rabbit Fields Farm, Twin Cedars Farm, Three Rivers Farm

Garlic Scapes Growing Washington, Osprey Hill Farm, Three Rivers Farm, Twin Cedars Farm

Green Onions Cedarville Farm, Da'Vine Aquaponics (chives), Growing Washington, Osprey Hill Farm, Rabbit Fields Farm, Twin Cedars Farm

Ground Cherries Chubby Bunny Farm,

Kale Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Twin Cedars Farm, Viva Farms

Kohlrabi Chubby Bunny Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm

Lettuce Blanchard Mountain Farm, Cedarville Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Sumas River Farm, Viva Farms

Leeks Cedarville Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm

Mushrooms Cascadia Mushrooms (Chanterelles, Lion's Mane, Morels, Oregon Truffles, Oyster Mushroom, Pioppino, Shiitake, and more)

Mustard Greens Chubby Bunny Farm, Rabbit Fields Farm

Onions Cedarville Farm, Chubby Bunny Farm, Hopewell Farm, Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms

GRATEFUL BOUNTY FARM
© Diane Padys Photography

Okra Joe's Gardens

Parsley Root Osprey Hill Farm, Slanted Sun Farm

Parsnips Growing Washington, Joe's Gardens, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm

Peas Chubby Bunny Farm, Growing Washington, Osprey Hill Farm, Pachamama Organics, Rabbit Fields Farm, Slanted Sun Farm, Twin Cedars Farm, Viva Farms

Peppers Cedarville Farm, Chubby Bunny Farm, Da'Vine Aquaponics, Growing Washington, Osprey Hill Farm, Rabbit Fields Farm, Slanted Sun Farm

Popcorn Chubby Bunny Farm, Slanted Sun Farm

Potatoes Growing Washington, Joe's Gardens, Rabbit Fields Farm, Three Rivers Farm, Twin Cedars Farm, Viva Farms

Pumpkins Chubby Bunny Farm, Growing Washington, Rabbit Fields Farm, Squalicum Acres, Triple Wren Farms

Radicchio Blanchard Mountain Farm (and other Chicories), Da'Vine Aquaponics

Radishes Chubby Bunny Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Viva Farms, Well Fed Farms

Salad Mix Blanchard Mountain Farm, Cloud Mountain Farm Center, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Well Fed Farms

Shallots Growing Washington, Hopewell Farm, Joe's Gardens, Slanted Sun Farm, Twin Cedars Farm

Spinach Cedarville Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm

Sprouts Growing Washington, Rabbit Fields Farm

Squash (Summer) Blanchard Mountain Farm, Chubby Bunny Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Twin Cedars Farm, Viva Farms, Well Fed Farms

Squash (Winter) Blanchard Mountain Farm, Chubby Bunny Farm, Growing Washington, Hopewell Farm, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Squalicum Acres, Three Rivers Farm, Twin Cedars Farm, Viva Farms

Sunchokes Growing Washington, Rabbit Fields Farm

Tomatoes Cedarville Farm, Chubby Bunny Farm, Growing Washington, Joe's Gardens, Rabbit Fields Farm, Slanted Sun Farm, Squalicum Acres, Three Rivers Farm, Twin Cedars Farm, Viva Farms, Well Fed Farms

Tomatoes (cherry) Blanchard Mountain Farm, Cedarville Farm, Da'Vine Aquaponic, Growing Washington, Joe's Gardens, Slanted Sun Farm

Tomatillos Growing Washington, Rabbit Fields Farm

Turnips Chubby Bunny Farm, Growing Washington, Rabbit Fields Farm, Slanted Sun Farm

Watercress Da'Vine Aquaponics

Wild Greens Growing Washington, Three Rivers Farm (dandelion, clovers, plantain, etc)

QUICK **CONTACT** LIST

DAIRY & EGGS 7

Acme Farms Cheese 360-595-2700
Twin Brook Creamery 360-354-4105

FLOWERS & HERBS 7

Da'Vine Aquaponics 360-410-6085
Foothills Flowers Farm 206-948-1307
Pachamama Organics 520-310-3310
Three Rivers Farm 360-383-8750
Triple Wren Farms 360-296-5357

FRUIT, BERRIES & NUTS 7

Barbie's Berries 360-384-1260
BelleWood Acres, Inc 360-318-7720
Bow Hill Blueberries 360-399-1006
Hauck's Orchard 360-384-5967
Holmquist Hazelnut Orchards, LLC 360-988-9240

LOCALLY-PROCESSED FOODS 8

Avenue Bread 360-715-3354
Bellingham Pasta Co. 360-303-8435
Breadfarm 360-766-4065
Cauldron Broths 360-671-1098
Evolve Chocolate 360-220-1898
Gathered Confections 503-468-6063
Let Them Eat Cake 360-733-3078
Masquerade Wine Company 360-220-7072
RADS Sauce LLC 360-318-5250
Raven Breads 206-484-7089

MEAT & SEAFOOD 8

Jack Mountain Meats 1-877-37-BACON
Misty Meadows Farm 360-312-3554
Sage & Sky Farm 360-305-2471
Nerka Sea Frozen Salmon 360-303-777

VEGETABLES & MUSHROOMS 9

Blanchard Mountain Farm 360-399-1495
Cascadia Mushrooms ... 360-714-8859 or 360-305-6793
Cedarville Farm 360-592-5594
Chubby Bunny Farm 419-351-2778
Cloud Mountain Farm Center 360-966-5859
Growing Washington 206-719-0056
Hopewell Farm, LLC 360-927-8433
Joe's Gardens 360-671-7639
Osprey Hill Farm 360-595-9134
Rabbit Fields Farm 360-393-8747
Slanted Sun Farm ..... 509-290-2965 or 360-421-5189
Squalicum Acres 360-927-1369
Sumas River Farm 360-319-0895
Twin Cedars Farm, LLC 360-510-7262
Viva Farms 360-969-7191
Well Fed Farms 360-708-0520

SEASONAL INDEX

Seasonality varies with weather and from farm to farm. Some farms, through storage, processing, or indoor growing methods, may have products during "off" seasons—call ahead to check availability!

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
DAIRY & EGGS												
All year	●	●	●	●	●	●	●	●	●	●	●	●
FLOWERS & HERBS												
Flowers				●	●	●	●	●	●	●	●	.
Culinary Herbs				●	●	●	●	●	●	●	●	●
Medicinal Herbs	●	●	●	●	●	●	●	●	●	●	●	●
FRUIT, BERRIES & NUTS												
Apples							●	●	●	●	●	●
Asian Pears								●	●	●	●	●
Blackberries								●	●			
Blueberries							●	●	●			
Currants						●	●	●				
Cherries							●	●	●			
Grapes								●	●	●	●	
Hazelnuts									●	●		
Melons								●	●			
Nectarines								●	●	●		
Peaches								●	●	●		
Pears								●	●	●	●	●
Plums							●	●	●	●		
Rhubarb					●	●						
Raspberries						●	●	●	●			
Strawberries						●	●	●	●			
MEAT & SEAFOOD												
Red meats	●	●	●	●	●	●	●	●	●	●	●	●
Poultry						●	●	●	●	●	●	●
Crab										●	●	●
Prawns						●	●					
Shrimp					●	●						
Salmon & Seafood	●	●	●	●	●	●	●	●	●	●	●	●

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
VEGETABLES & MUSHROOMS												
Artichokes									●			
Arugula				●	●	●			●	●	●	
Asian Greens					●	●	●	●	●			
Asparagus				●	●	●						
Beans							●	●	●			
Beets					●	●	●	●	●	●	●	●
Broccoli						●	●	●	●			
Brussels Sprouts	●	●								●	●	●
Cabbage	●					●	●	●	●	●	●	●
Carrots	●	●				●	●	●	●	●	●	●
Cauliflower						●	●	●	●			
Celeriac								●	●	●		
Celery								●	●			
Corn								●	●			
Cucumbers						●	●	●	●			
Eggplant								●	●	●		
Fennel						●	●	●	●	●		
Garlic							●	●	●	●	●	●
Garlic Scapes					●							
Green Onions				●	●	●	●	●	●	●	●	
Kale, Collards	●	●	●	●	●	●	●	●	●	●	●	●
Kohlrabi							●	●	●	●		
Leeks	●								●	●	●	●
Lettuce					●	●	●	●	●	●	●	●
Mushrooms	●	●		●	●	●		●	●	●	●	●
Onions							●	●	●	●	●	●
Gourds								●	●	●	●	●
Parsnips	●								●	●	●	●
Peas						●	●					
Peppers								●	●	●		
Potatoes				●	●	●	●	●	●	●	●	●
Pumpkins									●	●	●	
Radishes				●	●	●	●		●	●		
Rutabagas								●	●	●		
Salad Greens	●			●	●	●	●	●	●	●	●	●
Shallots								●	●	●	●	
Spinach				●	●	●	●	●	●	●	●	
Summer Squash								●	●	●	●	
Swiss Chard					●	●	●	●	●	●	●	
Tomatillos						●	●	●	●	●		
Tomatoes							●	●	●	●		
Turnips							●	●	●	●	●	●
Winter Squash	●								●	●	●	●
Zucchini								●	●	●	●	

PRODUCER DESCRIPTIONS

DAIRY & EGGS

Acme Farms Cheese

MAILING ADDRESS: 2185 Valley Highway Deming, WA 98244
PHONE: 360-595-2700
EMAIL: info@acmefarmscheese.com
WEBSITE: www.acmefarmscheese.com
SEASONS: All
DELIVERY DAY(S): Monday, Thursday
HOW TO ORDER: Phone or email
CERTIFICATIONS OR GROWING METHODS: N/A
FARM DESCRIPTION: Acme Farms Cheese handcrafts the freshest of Whatcom County cow's milk into perfectly aged and delicious artisan cheeses.
CROP/PRODUCT: Acme Jack, Cheddar, Gruyere, Petit Brie

Growing Washington (See pp 23)

Misty Meadows Farm (See pp 21)

Twin Brook Creamery

MAILING ADDRESS: 9728 Double Ditch Rd. Lynden, WA 98264
PHONE: 360-354-4105
EMAIL: twinbrook@twinbrookcreamery.com
WEBSITE: www.twinbrookcreamery.com
SEASONS: All
DELIVERY DAY(S): Varies on location
HOW TO ORDER: Phone, email, or fax: 360-318-1920
CERTIFICATIONS OR GROWING METHODS: Pastured and grass fed dairy cows
FARM DESCRIPTION: We are a family owned dairy that milks the Jersey breed of dairy cows. Our farms consist of the farmstead that was started in 1910 by the Stap family. In 2007 we started bottling our milk on the farm in glass milk bottles.
CROP/PRODUCT: Chocolate milk, half and half, heavy cream, milk (1%, 2%, fat free, whole), seasonal eggnog

Squalicum Acres (See pp 24)

Twin Cedars Farm, LLC (see pp 25)

FLOWERS & HERBS

Cedarville Farm (see pp 22)

Chubby Bunny Farm (see pp 22)

Da'Vine Aquaponics

MAILING ADDRESS: 5239 Meridian St. Bellingham, WA 98226
PHONE: 360-410-6085
EMAIL: davineaquaponics@gmail.com
WEBSITE: www.davineaquaponics.com
SEASONS: All
DELIVERY DAY(S): Monday-Friday
HOW TO ORDER: Phone or email
CERTIFICATIONS OR GROWING METHODS: We grow with the aquaponics farming method. Currently in transition for USDA Organic certification with estimated certification start date Dec 2016.
FARM DESCRIPTION: Da'vine Aquaponics is an indoor fish & vegetable farm located in Bellingham, WA. We use the innovative farming method of Aquaponics to achieve a naturally symbiotic system which grows abundant food crops year-round alongside a school of Channel Catfish. The system grows more food per square foot than traditional agriculture and uses vastly less water.
CROP/PRODUCT: Astro Arugula large, Arugula, Baby Astro Arugula, Basils (Italian, Purple Petra, Sweet, Thai), Bok Choy, Broccoli, Butter Head, Channel Catfish, Cherry Tomatoes, Chicory Belgian Endive totem, Chives, Cilantro, Cucumbers, Dill, Hyper red rumple, Jericho Romaine, Kale, Lettuce (all types), Mints (Apple mint,

Chocolate mint, Lemon mint, Peppermint), Neapolitan Peppers, Parsley, Radicchio, Rainbow Swiss Chard, Swiss Chard, Thyme, Watercress

Foothills Flowers Farm

PHONE: 206-948-1307

EMAIL: foothillsflowers@gmail.com

WEBSITE: www.foothillsflowersfarm.com

SEASONS: Fresh flowers – May through October. Wreaths (greenery and dried flower) – October through December. Natural dyes – All seasons

DELIVERY DAY(S): Tuesday, Thursday

HOW TO ORDER: Email or phone

CERTIFICATIONS OR GROWING METHODS: We grow and sell our flowers without chemicals and promote healthy soil through cover crop and compost.

FARM DESCRIPTION: At Foothills Flowers, we grow seasonal flowers and foliage for weddings, markets, wholesale, and natural dyes. We focus on flowers that thrive in the Northwest, and work to build healthy soil and biologically diverse fields along with gorgeous seasonal product. Our farm is located in the South Fork Valley.

CROP/PRODUCT: Fresh cut flowers – amaranth, dahlias, campanula, filler and greenery, larkspur, marigolds, millet, natural dyes, nigella, ornamental grains and grasses, rudbeckia, scabiosa, sunflowers, zinnias

Pachamama Organics

MAILING ADDRESS: 6222 Medcalf Rd. Bellingham, WA 98226

PHONE: 520-310-3310

EMAIL: sales@freerange.flowers

WEBSITE: www.freerange.flowers

SEASONS: Primary May-Oct, Limited Nov-Apr

DELIVERY DAY(S): Tuesday, Friday, Special orders

HOW TO ORDER: Email or text

CERTIFICATIONS OR GROWING METHODS: Organic practices, pollinator friendly

FARM DESCRIPTION: Pachamama resides below Sumas Mountain where Smith Creek bends before reaching the Nooksack. In this small agricultural ecosystem, Farmer Celeste Monke produces specialty and storage alliums, potatoes, and winter squash while her fruit and nut trees mature. Pachamama's herbs and flowers are a key component of Celeste's farming, providing habitat and forage for beneficial insects, keeping plants (and people!) happy.

CROP/PRODUCT: Basil, Cilantro, Dahlias, Daffodils, Dill, Edible Flowers, Lavender, Papalo, PNW Natives, Rosemary, Sage, Seed, Shiso, Sunflowers, Sweet Peas, Tarragon, Thyme, Tulips, and more.

Rabbit Fields Farm (see pp 24)

Slanted Sun Farm (see pp24)

TRIPLE WREN FARM
© Diane Padys Photography

Three Rivers Farm, LLC

MAILING ADDRESS: 5561 N. Fork Road, Deming, WA 98244
PHONE: 360-383-8750
EMAIL: threeriversfarmer@gmail.com
WEBSITE: www.3riversfarm.com
SEASONS: March – Early October
DELIVERY DAY(S): Monday, Friday; pick up available 7 days a week
HOW TO ORDER: Phone or email
CERTIFICATIONS OR GROWING METHODS: Since 2005, the land has been farmed organically; prior to that it was not farmed but the land never had any use of chemical fertilizers, pesticides, or herbicides EVER. We have filed our application with WSDA for organic certification and expect certification in Spring 2017.
FARM DESCRIPTION: Three Rivers Farm is an organic farm nestled on 14 acres 18 miles east of Bellingham along the Nooksack River. We are utilizing French intensive hand-till methods in our sustainable, permaculture food forest of fruit, nuts, vegetables and herbs. Besides being an organic farm, the living, temperamental Nooksack River flows through the farm and is home to all five species of native salmon (Chinook, coho, pink, chum and sockeye), steelhead, rainbow trout, cutthroat trout, bald eagles, black bears, mountain goats, elk, and many other wildlife species that need intact, wild place to survive.
CROP/PRODUCT: Alder wood rounds for smoking fish, Aronia berries, Asparagus, Black Walnuts, Garlic, Garlic greens, Garlic scapes, Heirloom tomatoes, Fresh tea herbs (lemon balm, spearmint, lemon catnip, strawberry leaf, red raspberry leaf), Fresh pressed Apple Cider, Itadori, Potatoes (French Fingerling, Red, Yukon Gold), Rosemary, Sorrel, Wild greens (dandelion, nettles, lamb's quarters, bracken fiddleheads, red clover, white clover, common plantain, narrow leaved plantain), Winter Squash (butternut, delicata and acorn)

Triple Wren Farms

MAILING ADDRESS: 2424 Zell Road, Ferndale, WA 98248
PHONE: 360-296-5357
EMAIL: info@triplewrenfarms.com
WEBSITE: www.triplewrenfarms.com
SEASONS: Spring; Summer; Fall
DELIVERY DAY(S): in Bellingham by appt.
HOW TO ORDER: Email or phone
CERTIFICATIONS OR GROWING METHODS: Salmon Safe Certified, sustainable growing practices
FARM DESCRIPTION: Triple Wren Farms is a cut flower farm, artisan florist, blueberry farm, apiary, and pumpkin patch located just north of Bellingham, WA.
CROP/PRODUCT: Blueberries, dahlia 5-stem bouquets, event flowers, evergreen wreaths, mixed grocery bouquets, squash/gourds/pumpkins

FRUITS, BERRIES & NUTS

Barbie's Berries

MAILING ADDRESS: 7655 Melody Ln. Ferndale, WA 98248
PHONE: 360-384-1260
EMAIL: barbiesberries@yahoo.com
WEBSITE: www.barbiesberries.com
SEASONS: Spring; Summer
DELIVERY DAY(S): Daily delivery during harvest with picked fresh daily fruit. During off season, Wednesday with frozen fruit.
HOW TO ORDER: Call field manager Julie at 360-739-3136
CERTIFICATIONS OR GROWING METHODS: We use sustainable farming practices, including only those products that are FDA approved. We keep records of spraying times and our products are randomly tested by the FDA during harvest and we have never failed. We use drip irrigation which allows us to use less water and maintain the stability of the soil. Many of the plants we grow have been propagated in Whatcom and Skagit county, hence we support other local farms.
FARM DESCRIPTION: We are a family owned business for 20 years, and grow only the most flavorful varieties of berries on the market. With several varieties of each fruit, it allows us to have a longer season. We offer u-pick, we pick and frozen available year round. Our picturesque farm offers customers a friendly environment as well as staff. We employ a diverse workforce including local students and minorities who have been with us for over 10 years.
CROP/PRODUCT: Blackberries, Blueberries, Raspberries, Strawberries

BelleWood Acres, Inc.

MAILING ADDRESS: 6140 Guide Meridian, Bellingham WA 98264
PHONE: 360-318-7720
EMAIL: dorie@bellewoodfarms.com
WEBSITE: www.bellewoodfarms.com
SEASONS: Apples, Pears and Cider Sept-Jan. Honey roasted peanut butter, natural peanut butter, caramel, dehydrated apple chips,

apple cider vinegar, BelleWood bubbly sparkling cider all seasons.
DELIVERY DAY(S): Thursday or by appointment
HOW TO ORDER: Call 360-318-7720 Dorie or Evelyn, or email dorie@bellewoodfarms.com
CERTIFICATIONS OR GROWING METHODS: GAP Certified, Salmon Safe Certified, Use Integrated Pest Management for our growing philosophy.
FARM DESCRIPTION: Bellewood Acres is the home of 25,000 apple trees. John and Dorie Belisle grow 21 varieties of apples, carefully selected for the growing conditions on the farm. They sell apples, pears, cider, sparkling cider, apple chips, and vinegar. In 2012 they opened the first true farm to glass distillery in the state creating vodkas, brandies, gin, and liqueurs from their apples.
CROP/PRODUCT: Apples, apple chips, apple cider vinegar, Bellewood bubbly sparkling cider, caramel, cider, dehydrated apple chips, honey roasted peanut butter, natural peanut butter, pears.

Bow Hill Blueberries

MAILING ADDRESS: 15628 Bow Hill Rd. Bow, WA 98232
PHONE: 360-399-1006
EMAIL: susan@bowhillblueberries.com
WEBSITE: www.bowhillblueberries.com
SEASONS: Farm store open all year, You-pick blueberries: July-Sept
DELIVERY DAY(S): All
HOW TO ORDER: Direct from farm, online, Puget Sound Food Hub, and Milepost 65
CERTIFICATIONS OR GROWING METHODS: USDA Organic, Salmon Safe
FARM DESCRIPTION: Bow Hill Blueberries is a small farm run by a small family with a huge commitment to growing and preserving heirloom blueberries organically. Established in 1947, it is the oldest blueberry farm in Skagit Valley.
CROP/PRODUCT: Blueberries, blueberry juice, blueberry powder, dried blueberries, frozen blueberries, ice cream, jam, marinade, pickles, sauce

Cloud Mountain Farm (see pp22)

Growing Washington (pg)

Hauck's Orchard

MAILING ADDRESS: 1920 Harksell Rd. Ferndale, WA 98248
PHONE: 360-384-5967
EMAIL: hhh0982@earthlink.net
WEBSITE: www.haucksorchard.com
SEASONS: June 15 – Nov 1 (weather dependent)
DELIVERY DAY(S): Wednesday and Friday
HOW TO ORDER: Phone
CERTIFICATIONS OR GROWING METHODS: Non-certified organic
FARM DESCRIPTION: We are a small non-certified organic orchard growing tart and sweet cherries, Italian prune plums, Asian pears, pears (orca) and some apples. We have cooking apples and eating apples. All fruit in season. Some frozen fruit available and some berries frozen after Nov. 1st. We have limited quantities of most fruit.
CROP/PRODUCT: Apples, Asian pears, cherries, Italian prune plums, pears

Holmquist Hazelnut Orchards, LLC

MAILING ADDRESS: 9821 Holmquist Rd, Lynden, WA 98264
PHONE: 360-988-9240
EMAIL: info@holmquisthazelnuts.com
WEBSITE: www.holmquisthazelnuts.com
SEASONS: All
DELIVERY DAY(S): Weekly with UPS
HOW TO ORDER: Email or call – if no answer, please leave a message on the wholesale order line (ext. #1)
CERTIFICATIONS OR GROWING METHODS: WSDA/USDA certified, use GAP/GMP practices, hazelnuts are Kosher certified and raw hazelnuts are GMO free. We support our local economy whenever possible. We are a conventional operation, but strive to be environmentally conscious. Synthetic fertilizer and chemicals are used on a limited, as needed basis. Pesticides have not been used in many years. By-products such as the hazelnut shells, empty hazelnuts and husks are recycled into mulch. Our eco-friendly farm supports many wildlife habitats and we strive to be a sustainable operation.
FARM DESCRIPTION: We are proud to be a fifth generation farm: family owned and operated. We specialize in several exciting varieties of hazelnut- our trophy nut "Ennis", known for its plump appearance and its bold and buttery taste; our superior and very rare, heirloom variety "DuChilly" with its mild and sweet characteristics. Lastly, our newest variety "Jefferson" brings the common round hazelnut shape and flavor to the front.
CROP/PRODUCT: Hazelnut Kernels and value added hazelnuts.

Joe's Gardens (pg 23)

Squalicum Acres (pg 24)

Three Rivers Farm (pg 16)

Triple Wren Farms (pg 16)

Twin Cedars Farm (pg 25)

LOCALLY-PROCESSED PRODUCTS

Avenue Bread and Deli

MAILING ADDRESS: 2020 Humboldt St. Bellingham, WA 98225

PHONE: 360-715-3354

EMAIL: eat@avenuebread.com

WEBSITE: www.avenuebread.com

SEASONS: Year round

HOW TO ORDER: Phone or email

CERTIFICATIONS OR GROWING METHODS: N/A

BUSINESS DESCRIPTION: Avenue Bread is the neighborhood café and bakery that create community around authentic eats for the people of Whatcom County and its visitors who want an elevated experience for the mind, body and soul in an era of increasingly conscious consumption.

CROP/PRODUCT: Artisan Bread, Breakfast, Deli.

Bellewood Acres (pg 17)

Bellingham Pasta Co

MAILING ADDRESS: 3125 Mercer Ave, Suite 101 ,Bellingham WA 98225

PHONE: 360-303-8435

EMAIL: info@bellinghampasta.com

WEBSITE: www.bellinghampasta.com

SEASONS: All

DELIVERY DAY(S): Tuesday, Wednesday

HOW TO ORDER: Phone, text or email

CERTIFICATIONS OR GROWING METHODS: USDA WSDA Organic

BUSINESS DESCRIPTION: Bellingham Pasta Co is nearing its 8th year in business providing a fresh pasta experience that can't be beat. You can find our products in regional grocery stores, food co-ops, farmers markets and restaurants. Special orders are welcome at our kitchen location just off Marine Drive. Please feel free to stop by or call.

CROP/PRODUCT: 20+ types of fresh pasta.

Breadfarm

MAILING ADDRESS: 5766 Cains Court Bow, WA 98232

PHONE: 360-766-4065

EMAIL: info@breadfarm.com

WEBSITE: www.breadfarm.com

SEASONS: All

DELIVERY DAY(S): Daily with $50 minimum

HOW TO ORDER: Phone - requires 48 hours notice

CERTIFICATIONS: N/A

BUSINESS DESCRIPTION: Breadfarm has been hearth-baking artisan loaves since 2003. Using old world techniques, our breads are naturally leavened; every loaf is hand shaped and carefully tended through the baking process. We source local, natural, and often organic ingredients. In 2017, we will begin sourcing local wheat and milling our own flour.

PRODUCT LIST: Baguettes, Ciabatta, Burger Buns, Dinner Rolls, Hoagies, Sandwich Loaves, Table Breads

Bow Hill Blueberries (pg 17)

Cauldron Broths

MAILING ADDRESS: 4201 Meridian St. Suite 105, Bellingham, WA 98225

PHONE: 360-671-1098

EMAIL: customercare@cauldronbroths.com

WEBSITE: www.cauldronbroths.com

SEASONS: All

DELIVERY DAY(S): Tuesday and Thursday

HOW TO ORDER: Phone or email

CERTIFICATIONS: Certified Organic

BUSINESS DESCRIPTION: We make Certified Organic Bone Broth, Sauce bases, and Flavored Fats from ingredients from Northwest Farms in our Bellingham kitchen.

CROP/PRODUCT: Beef Bone Broth, Chicken Bone Broth, Ginger and Garlic infused Chicken Schmaltz, Glace de Viande, GutRx Low FODAP Chicken Broth, GutRx Low FODMAP Beef Broth, Short and Long Simmer Beef Marrow Broth, Porcini and Sage infused Beef Tallow

Evolve Chocolate

MAILING ADDRESS: 3125 Mercer Ave Suite 101 Bellingham, WA 98225
PHONE: 360-220-1898
EMAIL: shannon@evolvetruffles.com
WEBSITE: www.EvolveTruffles.com
SEASONS: Thanksgiving through Mothers Day
HOW TO ORDER: Online orders "Will Call Pick-Up" at Evolve Kitchen
CERTIFICATIONS: WSDA Certified
BUSINESS DESCRIPTION: Known for their award winning truffles, Evolve Chocolate believes you can savor that perfect taste, through multi-sensory flavor combinations sourced from local farmers & artisans.
CROP/PRODUCT: Award-winning Chocolate Truffles, Boozy Brownies, Hand-Made Marshmallows, Sipping Chocolate

Gathered Confections

MAILING ADDRESS: 3626 Aldergrove Road, Ferndale WA
PHONE: 503-468-6063
EMAIL: gatheredconfections@gmail.com
WEBSITE: www.gatheredconfections.com
SEASONS: All
DELIVERY DAY(S): Monday-Thursday
HOW TO ORDER: Email or call
CERTIFICATIONS: uses organic and/or locally sourced ingredients.
Business Description: Edible flowers, herbs, teas and some fruit grown on a 20=acre farm in Ferndale. Sister business New Petals Farm offers a small number of CSAs yearly.
CROP/PRODUCT: 8'', 9'' or 10'' cutting cakes, cake terrariums, cookies, pies, and tarts. High-end wholesale desserts for plating in restaurant. Email or call for a complete menu.

Let Them Eat Cake

MAILING ADDRESS: 1711 Eldridge Avenue, Bellingham, WA 98225
PHONE: 360-733-3078
EMAIL: andy@letthemeatcakewa.com
WEBSITE: www.letthemeatcakewa.com
SEASONS: All
DELIVERY DAY(S): Flexible
HOW TO ORDER: Online, email, or phone
CERTIFICATIONS: Food Handler's Permit, ServSafe
BUSINESS DESCRIPTION: 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.
CROP/PRODUCT: Classes, Cupcakes, Custom Cookie Cutters, Custom Cookies, Gingerbread houses, Private parties, Special Event Cakes, Three-dimensional cakes, Wedding cakes

Masquerade Wine Company

MAILING ADDRESS: 3950 Hammer Drive, Suite 101, Bellingham, WA 98226
PHONE: 360-220-7072
EMAIL: info@masqueradewines.com
WEBSITE: masqueradewines.com
SEASONS: All
DELIVERY DAY(S): M-F
HOW TO ORDER: Call or Email
CERTIFICATIONS: N/A
BUSINESS DESCRIPTION: We are artisan winemakers producing about 2,000 cases per year of red, white, and sparkling wines since 2004. We source the finest wine grapes from outstanding vineyards in Washington and Oregon. Bold reds, luscious whites, curious bubbles.
CROP/PRODUCT: Barbera, Bellingham Nouveau, Brut Sparkling Wine, Cabernet Sauvignon, Chardonnay, Chenin Blanc, Malbec, Merlot, Pinot Gris, Pinot Noir, Roussanne, Sangiovese, Sparkling Moscato, Sparkling Riesling, Sparkling Lemberger, Subdued Excitement" Dessert Wines: Late Harvest Viognier/Chenin Blanc and Syrah/ Zinfandel Port wine, Syrah, Tempranillo, Viognier

RADS Sauce LLC

MAILING ADDRESS: PO Box 31248 Bellingham WA 98226
PHONE: 360-318-5250
EMAIL: ryan@rads-sauce.com
WEBSITE: www.rads-sauce.com
SEASONS: All
DELIVERY DAY(S): Fridays but flexible
HOW TO ORDER: www.rads-sauce.com for retail, ryan@rads-sauce.com for wholesale inquiries
CERTIFICATIONS: None
BUSINESS DESCRIPTION: RADS Sauce is a small condiment company primarily making hot sauces.
CROP/PRODUCT: RADS Barrel Aged Pepper Sauce, RADS Barrel Aged Sweet Apple Jalapeno Sauce

Raven Breads

MAILING ADDRESS: 1313 N State Street, Bellingham, WA 98225

PHONE: 206-484-7089

EMAIL: ravenbreads@gmail.com

WEBSITE: www.ravenbreads.com

SEASONS: Spring-Fall, possibly Winter

DELIVERY DAY(S): Wednesdays, Saturdays

HOW TO ORDER: Contact Sophie at ravenbreads@gmail.com

CERTIFICATIONS: NA

BUSINESS DESCRIPTION: Whole grain, sourdough bread and pastry made by hand with organic ingredients grown and gathered (with a few tropical exceptions) in the Pacific Northwest. The selection changes from week to week, depending on the season and the baker's whims.

CROP/PRODUCT: Whole grain pastries, Whole rye sourdough (and many variations), Whole wheat sourdough (and many variations)

Slanted Sun Farm (pg 24)

MEAT & SEAFOOD

Da'vine Aquaponics (pg 14)

Growing Washington (pg 23)

Jack Mountain Meats

MAILING ADDRESS: PO Box 4227 Bellingham, WA 98227

PHONE: 1-877-37-BACON

EMAIL: info@jackmountainmeats.com

WEBSITE: www.jackmountainmeats.com

SEASONS: All

DELIVERY DAY(S): Wednesday and Thursday

HOW TO ORDER: order@jackmountainmeats.com

CERTIFICATIONS OR GROWING METHODS: USDA

FARM DESCRIPTION: JMM uses local, non-GMO fed, Food Alliance Certified pork. We process whole carcasses.

CROP/PRODUCT: cured hams and bacon, fresh pork cuts, fresh sausages, semi-dried products, smoked sausages

NERKA SEA FROZEN SALMON

Misty Meadows Farm

MAILING ADDRESS: 6197 Everson Goshen Road, Everson, WA 98247
PHONE: 360-312-3554
EMAIL: melissa@mistymeadowsfarm.com
WEBSITE: www.mistymeadowsfarm.com
SEASONS: All
DELIVERY DAY(S): Monday and Wednesday
HOW TO ORDER: Email for availability
CERTIFICATIONS OR GROWING METHODS: Certified organic, pasture raised
FARM DESCRIPTION:Misty Meadows Farm is a small family farm wanting to raise the very best food we can for our own table and for our neighbors. We are certified organic and seek in all ways to treat the land and the animals in ways that are respectful, healthy and sustainable. We raise chickens for meat and eggs, turkeys, and Christmas trees.
CROP/PRODUCT: Organic chicken (seasonally), organic pasture raised eggs, organic turkey (seasonally)

Nerka Sea Frozen Salmon

MAILING ADDRESS: 5 Lost Lake Lane, Bellingham WA 98229
PHONE: (360) 303-7770
EMAIL: nerkasalmon@gmail.com
WEBSITE: www.nerkasalmon.com
SEASONS: Oct - May
DELIVERY DAYS: Tuesdays
HOW TO ORDER: Email, text, or call
CERTIFICATIONS OR GROWING METHODS: Alaska salmon troll (hook & line) fishery, frozen-at-sea; Monterey Bay Best Choice
BUSINESS DESCRIPTION: We (Tele & Joel) are artists sharing artisan salmon, second-generation Alaskan trollers self-marketing our hook & line-caught king & coho salmon. Each is individually landed, headed & gutted, pressure-bled, & blast-frozen at -40 before rigor mortis sets in. The result? "Fresher-than-fresh" premium quality. We love our customers - our partners & friends - & are thankful to have shared the Nerka's catch with Whatcom & Skagit Counties since 1998.
CROP/PRODUCT: Wild Alaskan king and coho salmon; smoked coho salmon

Osprey Hill Farm (pg 23)

Sage & Sky Farm

MAILING ADDRESS: 3002 E. Smith Road Bellingham, WA 98226
PHONE: 360-305-2471
EMAIL: sageandskyfarm@gmail.com
WEBSITE: www.sageandskyfarm.com
SEASONS: Summer, Fall
DELIVERY DAY(S): To be arranged
HOW TO ORDER: Call, text, or email
CERTIFICATIONS OR GROWING METHODS: Grass-fed, hormone and antibiotic-free meat.
FARM DESCRIPTION: Sage & Sky Farm is a 30-acre family-run farm located in the shadow of Mt. Baker. All of our animals are raised on pasture in a sustainable and humane system from birth to harvest.
CROP/PRODUCT: Lamb (whole, chops, leg, ground, shank), whole broilers

Well Fed Farms (pg 25)

VEGETABLES & MUSHROOMS

Blanchard Mountain Farm

MAILING ADDRESS: 15404 Estes Road, Bow, WA 98232
PHONE: 360-399-1495
EMAIL: linda@blanchardmountainfarm.com, walter@blanchardmountainfarm.com
WEBSITE: Find us on Facebook at Blanchard Mountain Farm
SEASONS: Spring, Summer, Fall
DELIVERY DAY(S): Call to inquire
HOW TO ORDER: Email or phone
CERTIFICATIONS OR GROWING METHODS: Grown using organic methods, pending WSDA organic certification.
FARM DESCRIPTION: Blanchard Mountain Farm, owned by Walter Brodie and Linda Versage, is located in the Samish Flats of Skagit Valley. We grow fresh high quality produce using organic methods in partnership with nature. As stewards of the farm ecosystem, we continuously improve its biodiversity by adding native hedgerows, cover crops and compost. We also offer farm experiences and bird watching through our farm stand, guesthouse and occasional events and educational offerings.
CROP/PRODUCT: Arugula, Beets, Broccoli, Cabbage, Carrots, Chard,

Cherry Tomatoes, Collards, Eggplant, Green Beans, Italian Greens (Endive, Escarole, radicchio and other Chicories), Kale, Lettuce, Salad Mix, Summer Squash, Winter Squash

Cascadia Mushrooms LLC

MAILING ADDRESS: PO Box 1181 Bellingham, WA 98227
PHONE: 360-714-8859 or 360-305-6793
EMAIL: info@cascadiamushrooms.com
WEBSITE: www.cascadiamushrooms.com
SEASONS: All
DELIVERY DAY(S): Thursday in Whatcom/Skagit, pickup at farm Mon-Fri
HOW TO ORDER: Phone, email, text
CERTIFICATIONS OR GROWING METHODS: WSDA/USDA Certified Organic
FARM DESCRIPTION:
Fresh gourmet mushrooms from farm and forest! Certified Organic specialty mushrooms from our farm in Bellingham and in-season wild foraged mushrooms from the Mount Baker foothills and beyond. We operate all year and deliver to your business weekly. Please place orders for delivery by Wednesday and orders for farm pick-up one day in advance.
CROP/PRODUCT: Chanterelles, Lion's Mane, Morels, Oregon Truffles, Oyster Mushroom, Pioppino, Shiitake, and more!

Cedarville Farm

MAILING ADDRESS: 3081 Goshen Rd. Bellingham, WA 98226
PHONE: 360-592-5594
EMAIL: cedarville322@mac.com
WEBSITE: www.cedarville.com
SEASONS: April - December
DELIVERY DAY(S): Tuesday, Friday
HOW TO ORDER: Order through the Puget Sound Food Hub @ www.pugetsoundfoodhub.com
CERTIFICATIONS OR GROWING METHODS: Certified Organic
FARM DESCRIPTION: Cedarville Farm is a state certified organic vegetable and herb farm in production since 1989. We grow a wide variety of produce, harvested fresh and processed and packaged in a professional manner. We offer a 100% guarantee of satisfaction for all our products and will work diligently to provide you excellent service.
CROP/PRODUCT: Arugula, Beets, Celeriac, Celery, Cherry Tomatoes, Cilantro, Collard Greens, Fennel, Green Onions, Kale, Leeks, Lettuce, Parsley, Peppers, Slicing Tomatoes, Spinach, Swiss Chard

Chubby Bunny Farm

MAILING ADDRESS: 507 E. Illinois St. Bellingham, WA 98225
PHONE: 419-351-2778
EMAIL: Michael@bunniesrunthefarm.com
WEBSITE: www.bunniesrunthefarm.com
SEASONS: Spring; Summer; Fall; Winter
DELIVERY DAY(S): Monday, Friday
HOW TO ORDER: Phone, text, email, website (credit cards accepted) by Sundays at 2:00pm
CERTIFICATIONS OR GROWING METHODS: Grown organically, anticipating WSDA organic certification in April 2017
FARM DESCRIPTION: Chubby Bunny Farm is a locally owned produce farm based in Everson, Washington. Growers Michael Deitering and Melina Meave focus on nutritious food and unique products. In addition to our strong field basil, Chubby Bunny Farm will be experimenting with over 20 different types of beets, from deep bulls blood to ringed Chioggia and many more!
CROP/PRODUCT: Arugula, Basil, Beets *wide variety*, Bok Choy, Brussels sprouts, Broccoli, Cabbage, Cauliflower, Carrots, Chard, Collard greens, Cucumbers , Dill, Fennel, Garlic, Green beans, Ground cherries, Kale, Kohlrabi, Lettuce (head), Lettuce (looseleaf), Mustard greens, Onions (pearl), Onions (French), Peppers, Popcorn, Pumpkin (pie), Radishes, Spring peas, Squash (patty pan), Squash (summer), Squash (winter), Tomatoes (heirloom), Tomatoes (plum), Turnips

Cloud Mountain Farm Center

MAILING ADDRESS: 6906 Goodwin Rd. Everson, WA 98247
PHONE: 360-966-5859
EMAIL: info@cloudmountainfarmcenter.org
WEBSITE: www.cloudmountainfarmcenter.org
SEASONS: Late Spring to Late Fall
DELIVERY DAY(S): Tuesdays and Fridays
HOW TO ORDER: Fresh sheet sent out via email every week
CERTIFICATIONS OR GROWING METHODS: Certified organic, IPM, Salmon Safe, GAP certified.
FARM DESCRIPTION: Cloud Mountain Farm Center is a nonprofit educational farm located in Everson, WA. Our mission is to build experience, knowledge, and community to expand dynamic local food systems. We grow a wide range of vegetables and fruits on our 45 acre farm.
CROP/PRODUCT: Grapes, mixed vegetables, tree fruits.

Da'vine Aquaponics (pg 14)

Growing Washington

MAILING ADDRESS: 3653 Lindsay Rd. Everson, WA 98247

PHONE: 206-719-0056

EMAIL: clayton@growingwashington.org

WEBSITE: www.growingwashington.org

SEASONS: All

DELIVERY DAY(S): Wednesday, Thursday, Friday, Saturday

HOW TO ORDER: Email, phone, or website

CERTIFICATIONS OR GROWING METHODS: Organic, Salmon Safe

FARM DESCRIPTION: Growing Washington is a diversified organic farm, producing over 200 varieties of fruits, vegetables, greens, herbs, grains, livestock, and value-added products.

CROP/PRODUCT: Artichokes, asparagus, arugula, basil, beans, beets, blackberries, blueberries, Bok Choy, braising mix, broccoli, broccolini, Brussels sprouts, cabbage, cauliflower, carrots, celeriac, celery, chard, cilantro, chickens, collard greens, corn, cucumbers, dill, eggs, eggplant, fennel, garlic, garlic greens, garlic scapes, green onions, kale, kohlrabi, lettuce, leeks, mustard greens, onions, parsley, parsnips, peas, peppers, potatoes, pumpkins, radishes, salad mix, shallots, spinach, sprouts, squash, strawberries, sun chokes, thyme, tomatoes, tomatillos, turkeys, turnips, wild greens, value-added

Hopewell Farm, LLC

MAILING ADDRESS: 7433 Nooksack Rd; Everson, WA 98247

PHONE: 360-927-8433 Lisa Dykstra

EMAIL: hopewellfarm@live.com

WEBSITE: Find us on Facebook!

SEASONS: Summer, Fall, Winter

DELIVERY DAY(S): Tuesday and Friday

HOW TO ORDER: www.pugetsoundfoodhub.com or by phone

CERTIFICATIONS OR GROWING METHODS: CAP/GHP certified for broccoli, carrots, beets, green beans and blueberries. USDA Organic.

FARM DESCRIPTION: Hopewell Farm is a certified organic family farm located in the heart of rural Whatcom County in Everson, WA. Our farm has been certified organic since 1997.

CROP/PRODUCT: Blueberries, Beets, Broccoli, Brussels Sprouts, Carrots, Green Beans, Onions, Shallots, Sweet Corn, Winter Squash

Joe's Gardens

MAILING ADDRESS: 3110 Taylor Avenue Bellingham, WA 98225

PHONE: 360-671-7639

EMAIL: Nathan@joesgardens.com

WEBSITE: www.joesgardens.com

SEASONS: Late May-early October

DELIVERY DAY(S): Tuesdays and Thursdays. Call in orders may be picked up 7 days a week at our farm.

HOW TO ORDER: Sign up via Nathan@joesgardens.com for weekly email availability list. Further instructions are listed within these emails.

CERTIFICATIONS OR GROWING METHODS: Joe's Gardens produce is grown spray and GMO free. We offer organically grown produce from other farms.

FARM DESCRIPTION: Joe's Gardens is a 7-acre, family run farm located in the heart of Bellingham. We are a seasonal operation, offering produce at the peak of freshness, prime within its season. Joe's grows over 70 different crops throughout the season and we also offer a large selection of branch fruit from Smallwood Farms plus berries from local farmers.

CROP/PRODUCT: Arugula, apples, baby bok choi, basil, beans (Bluelake pole, fava, Romano pole), beets, blueberries, broccoli, broccolini, butternut squash, cabbage, carrots, cauliflower, celeriac bulb, celery, cherries, cilantro, corn, delicata squash, fennel, garlic, kale (black, green curly, red curly), kohlrabi, lettuce (wide variety), mizuna (red), nectarines, okra, onions, parsley, parsnips, peaches, peas, pears, peppers, plums, potatoes, radishes, raspberries, salad mix, shallots, spinach, strawberries, swiss chard, tomatoes, zucchini

Osprey Hill Farm

MAILING ADDRESS: 5800 Saxon Road, Acme, WA 98220

PHONE: 360-595-9134

EMAIL: ospreyhillfarm@yahoo.com

WEBSITE: www.ospreyhillfarm.com

SEASONS: Pastured meat & eggs: year round; produce: mid May-mid Nov

DELIVERY DAY(S): Tues & Thurs

HOW TO ORDER: Contact the farm via our website and we will set you up with a wholesale account. Product availability is communicated via a weekly Fresh Sheet. Orders can be placed by email, phone, or text in response to this weekly communication.

CERTIFICATIONS OR GROWING METHODS: Salmon Safe, Towards Zero Waste, Green Power, No Spray

LOCAL FIRST

FARM DESCRIPTION: We're a 15-acre family farm located in the heart of the Acme Valley. From our pasture-based livestock to our wide selection of vegetables, your taste buds won't be disappointed. Look for our naturally grown eggs, pastured poultry, lamb, and produce at Whatcom and Skagit County natural food stores, restaurants, and our CSA program. Wholesale buyers can connect directly with the farm for bi-weekly delivery into Skagit & Whatcom Counties and the Puget Sound Food Hub for wholesale buyers in King County.

CROP/PRODUCT: Beans (green, fava, purple, yellow wax), Beets (chioggia, golden, red), Braising mix, Broccoli, Cabbage (green, napa, red, savoy), Carrots (orange, rainbow), Celery, Celeriac, Chard, Chicken, Collards, Cucumbers, Eggs, Eggplant, Fennel Bulb, Garlic, Garlic Scapes, Kale, Lamb, Lettuce (butter, green, red, romaine), Onion (Cipollini, green, red, storage, sweet), Parsley Root, Parsnip, Peas (sugar snap), Peppers (small & hot, specialty, sweet)

Rabbit Fields Farm

MAILING ADDRESS: 19405 Nelson Rd. Mount Vernon 98274

PHONE: 360-393-8747

EMAIL: rabbitfieldsfarm@gmail.com

WEBSITE: www.rabbitfieldsfarm.com

SEASONS: Year round

DELIVERY DAY(S): Wednesday/Saturday

HOW TO ORDER: Email, text, phone

CERTIFICATIONS OR GROWING METHODS: Certified Organic

FARM DESCRIPTION: Rabbit Fields is a small certified organic farm situated on the fertile alluvial fan of the Skagit River. Driven by young enthusiastic energy and a passion for sustainable living practices, Rabbit Fields is dedicated to providing fresh, local, organic produce to our community, while preserving and maintaining its farm land.

CROP/PRODUCT: Artichokes, Arugula, Basil, Beans, Beets, Bok Choy, Braising Mix, Broccoli, Brussels Sprouts, Carrots, Cabbage, Cauliflower, Celeriac, Cilantro, Cucumbers, Eggplant, Fennel, Fresh Herbs, Garlic, Garlic Greens, Green onions, Kale, Kohlrabi, Leeks, Lettuce, Mustard Greens, Onions, Parsnips, Peppers, Pie Pumpkins, Potatoes, Radishes, Raspberries, Salad Mix, Snow Peas , Strawberries, Spinach, Sprouts, Sugar Snap Peas, Swiss Chard, Sun Chokes, Tomatoes, Tomatillos, Turnips, Winter Squash, Zucchini

Slanted Sun Farm

MAILING ADDRESS: 7908 Leibrant Rd. Everson, WA 98247

PHONE: 509-290-2965 or 360-421-5189

EMAIL: info@slantedsunfarm.com

WEBSITE: www.slantedsunfarm.com

SEASONS: Produce – Spring, Summer, Fall. Dried products – Year round

DELIVERY DAY(S): Flexible

HOW TO ORDER: Email, text, or phone

CERTIFICATIONS OR GROWING METHODS: Certified Organic through the WSDA

FARM DESCRIPTION: Slanted Sun Farm is a small scale Certified Organic farm located in Everson, Washington focusing on a diversity of staple and specialty crops for a wide range of rural and urban markets. We also produce a spicy and sweet Espelette Chili Powder along with other dried products. Please contact us for more information.

CROP/PRODUCT: Arugula, Asian Greens, Beets, Broccoli, Broccolini, Cabbage, Carrots, Cauliflower, Chard, Cherry Tomatoes, Collards, Cucumbers, Eggplant, Escarole, Espelette Chili Powder, Fennel, Garlic, Green beans, Herbs (Thyme, Oregano, Sage, Parsley, Savory, Basil, Cilantro), Hot Peppers, Kale, Kohlrabi, Leeks, Lettuce Head, Mexican Sour Gherkins, Onions, Parsley root, Parsnip, Pop Corn, Radishes, Salad Mix, Shallots, Snap Peas, Spinach, Sweet Peppers, Summer Squash, Tomatoes, Turnips, Winter Squash

Squalicum Acres

MAILING ADDRESS: 2691 Mt. Baker Hwy

PHONE: 360-927-1369

EMAIL: squalicumacres@gmail.com

WEBSITE: www.squalicumacres.com

SEASONS: May-Dec

DELIVERY DAY(S): Tuesday, Thursday

HOW TO ORDER: Email/Facebook/Website

CERTIFICATIONS OR GROWING METHODS: Near zero waste and biodynamic farming

FARM DESCRIPTION: Welcome to Squalicum Acres. We are here to provide your family with fresh and local produce, chicken eggs, and other locally sourced products. Let us grow the best quality and deliver right to your front door. Customize your own weekly baskets with your family in mind.

CROP/PRODUCT: Apples, Assorted Greens, Assorted Tomatoes,

Assorted Pumpkins and Gourds, Beans, Holiday Wreaths, Naturally Nested Eggs, Pears, Plums, Root Vegetables, Strawberries, and so much more.

Sumas River Farm

MAILING ADDRESS: 4289 Rock Road, Sumas, WA 98295
PHONE: 360-319-0895
EMAIL: helen_solem@yahoo.com
WEBSITE: www.helenssumasriverfarm.com
SEASONS: Spring, Summer, Fall
DELIVERY DAY(S): Monday, Wednesday, Friday & by appointment
HOW TO ORDER: Call, text, email, or through the Puget Sound Food Hub
CERTIFICATIONS OR GROWING METHODS: Certified Organic
FARM DESCRIPTION: At Sumas River Farm, certified organic in 2007, we grow lots of your favorite vegetables, berries, and flowers, seasonally from spring peas, strawberry and rhubarb, to fall melons. The Dutch Gambrel barn, listed in Washington State Heritage Barn Registry, and the Folk Victorian house, built 1888, oversee this modern mini-farm. Harvest & visits by appointment.
CROP/PRODUCT: Arugula, assorted vegetables, basil, berries, beets, black currants, cherries, cress, kale, fennel, mixed greens, mixed herbs, mustard greens, parsley, thyme

Three Rivers Farm (pg 16)

Triple Wren Farms (pg 16)

Twin Cedars Farm, LLC

MAILING ADDRESS: PO Box 504 Deming, WA 98244
PHONE: 360-510-7262
EMAIL: twincedarsfarmllc@gmail.com
WEBSITE: Facebook.com/twincedarsfarmLLC
SEASONS: All
DELIVERY DAY(S): Tuesday, Thursday. Delivery may be available other days by appointment, advanced warning appreciated.
HOW TO ORDER: Phone, text, or email.
CERTIFICATIONS OR GROWING METHODS: Not yet certified organic, all produce grown using organic and biodynamic methods, all livestock fed certified organic feed, clean pasture, and produce from our farm.
FARM DESCRIPTION: We are a small family farm located just east of Bellingham in the Welcome Valley. Dedicated to using organic, and biodynamic methods with the focus of producing fruits, vegetables, and eggs with the highest nutrition and flavor for our customers. Email request to be added to our fresh sheet mailing list.
CROP/PRODUCT: Apples, basil, beans, blackberries, cabbage, chicken eggs, cucumbers, duck eggs, figs, garlic scapes, garlic (green, cured), kale, pears, pie cherries, plums, potatoes, shallots, snap peas, snow peas, strawberries, summer squash, tomatoes, winter squash.

Viva Farms

MAILING ADDRESS: PO Box 1714; Mt. Vernon, WA 98273
PHONE: 360-969-7191
EMAIL: sales@vivafarms.org, rob@vivafarms.org, jrstaton@vivafarms.com
WEBSITE: www.vivafarms.org
SEASONS: Summer; Fall
DELIVERY DAYS: Monday, Thursday, or Special Delivery
HOW TO ORDER: Phone or email
CERTIFICATIONS OR GROWING METHODS: USDA Organic. Salmon Safe
FARM DESCRIPTION: We are a diverse fruit and vegetable farm supporting new, beginning, and socially disadvantaged farmers.
CROP/PRODUCT: Beets, broccoli, cabbages, carrots, cauliflower, chard, cucumber, kale, lettuce, onions, peas (snap and snow), potatoes, radishes, raspberries, strawberries, tomatoes, summer squash, winter squash

Well Fed Farms

MAILING ADDRESS: 17858 Sam Bell Rd. Bow, WA 98232
PHONE: 360-708-0520
EMAIL: farm@wellfedfarms.net
WEBSITE: www.wellfedfarms.net
SEASONS: All
DELIVERY DAY(S): Farm direct on Wednesdays or Tuesday/Friday through the Puget Sound Food Hub
HOW TO ORDER: Contact Erik Olson by phone or email with inquiries
CERTIFICATIONS OR GROWING METHODS: WSDA Certified Organic Producer
FARM DESCRIPTION: Well Fed Farms produces certified organic vegetables and pasture raised chicken and pork in the Skagit Valley
CROP/PRODUCT: Beets, broccoli, carrots, fennel, pasture raised chicken, pasture raised pork, radishes, salad mix, tomatoes, zucchini

FARMERS MARKETS:

Farmers Markets are great places to find a diversity of local products all in one place. One-stop shopping for the busy chef or buyer!

Bellingham Farmers Market

Downtown (Saturday)
Caprice Teske, Market Manager
(360) 647-2060
market@bellinghamfarmers.org
www.bellinghamfarmers.org
Depot Market Square at 1100 Railroad Avenue
Saturdays 10am-3pm, April-December,
Jan-Mar: 3rd Saturdays only

The Saturday Bellingham Farmers Market is a great place for chefs and caterers to find the freshest ingredients, direct from the farm. A huge diversity of products is available downtown at the Saturday market, April-December.

GROWING WASHINGTON AT CSA FAIR

Bellingham Farmers Market

Fairhaven (Wednesday)
Caprice Teske, Market Manager
(360) 647-2060
market@bellinghamfarmers.org
www.bellinghamfarmers.org
Fairhaven Green, behind Village Books
Wednesdays 12-5pm, June-August

The Wednesday Bellingham Farmers Market is a great place for chefs and caterers to find the freshest ingredients, direct from the farm, especially for those located in Fairhaven.

Twin Sisters Farmers Market

twinsistersmarket@gmail.com
www.twinsistersmaret.com
Nugent's Corner and Kendall Library
Saturdays, 9-3 Nugents Corner,
10-3 Kendall, June-October

The Twin Sisters Farmers Market is a cooperatively run mobile market that serves Nugents Corner and Kendall every Saturday from June through October. We offer a wide variety of fruit and vegetables grown right her in Whatcom County.

NOTES

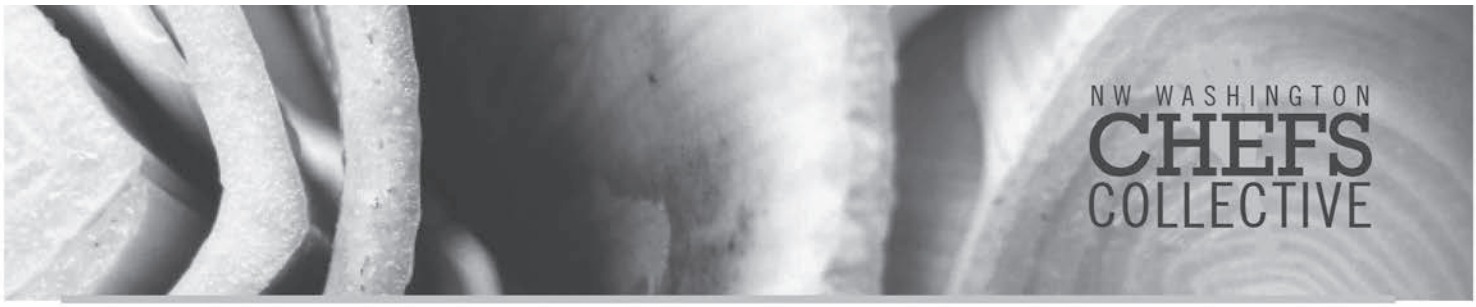
TIPS FOR USING THE **EAT LOCAL FIRST** BRAND

Harness the effectiveness of a brand recognized by Bellingham & Whatcom County residents!

- Use the Point of Sale materials in your windows/ displays, menus, market booths, etc. available for free to SC members including posters, window clings, stickers, twist ties (at cost), and more
- Use the logo in your own advertising, packaging or marketing materials--high-resolution digital files are available
- Add the Eat Local First logo to your menu or specials board to identify local products
- Encourage your local vendors to package their product with the Eat Local First brand
- Respond promptly to the Food & Farming Program's outreach opportunities, so that you are listed in the Whatcom Food & Farm Finder, Eat Local Month guide, and more

Contact us for more ways to identify yourself as an Eat Local First business through display materials, logo recognition, media, and more!

I ATE LOCAL TODAY
www.EatLocalFirst.org



2017 EVENTS & MEMBERSHIP

Open to all food & farming businesses, food organizations, and culinary students.

CHEF NETWORKING & INFO BREAKFASTS 7:30-9 AM	FARMER/CHEF NETWORKING MIXERS 6-8PM	CHEF FARM TOUR 8-12:30PM
MARCH 22 CIAO THYME STATE OF SHELLFISH	JANUARY 18 CLOUD MOUNTAIN	JULY 24 WHATCOM & SKAGIT
JUNE 20 MAIKHAM THAI THE NEW MINIMUM WAGE	NOVEMBER 8 DRIZZLE LYNDEN	
SEPTEMBER 18 RIFUGIOS LARGE SCALE PRODUCTION		
DECEMBER 12 BOUNDARY BAY 2017 FOOD TRENDS		

EVENT & MEMBERSHIP RATES

Event A La Carte

$25	NETWORKING BREAKFASTS
$20	CHEF FARM TOUR
Free	NETWORKING MIXERS

Chefs Collective Membership

$100	ANNUAL MEMBERSHIP FOR SUSTAINABLE CONNECTIONS MEMBERS
$120	ANNUAL MEMBERSHIP FOR NON-MEMBERS

CHEFS COLLECTIVE MEMBERSHIP BENEFITS

- FREE entry to ALL of the above events
- Name and logo listed on the Chefs Collective webpage
- Use of the NW Chefs Listserv to promote events and announcements
- Promotion through Sustainable Connections Eat Local First Social Media
- A Chefs Collective decal for your store window
- Space to display business materials at events
- Opportunity to host a Chefs Networking Breakfast

THE CHEFS COLLECTIVE is a group of chefs, retailers, and food artisans who are dedicated to providing our community with local seasonal cusine, inspired by the bounty our region produces, and feels that educating our community about the importance of local food is key to creating a vibrant food scene. More details at SustainableConnections.org, Food & Farming Page.

BOW HILL BLUEBERRIES

CEDARVILLE FARM
© Diane Padys Photography

MCINTYRE FAMILY FARM
© Diane Padys Photography

Thank you to our sponsors and partners

Sustainable Business DEVELOPMENT

GREEN BUILDING & Smart Growth

FOOD & FARMING

ENERGY EFFICIENCY & Renewables

THINK LOCAL FIRST

BELLINGHAM ESTABLISHED 1992 FARMERS MARKET FRESH • LOCAL • LIVELY

Community FOOD CO-OP LOCALLY GROWN • COMMUNITY OWNED

Whatcom Community Foundation

IN YOUR CORNER INDUSTRIAL CREDIT UNION

MT. BAKER Care Center

City of Bellingham WASHINGTON

Eat LOCAL FIRST!

© 2017/2018 Eat Local First Wholesale Directory