

WHATCOM & SKAGIT COUNTIES

FARMS | SEAFOOD | MARKETS BEER & WINE | RESTAURANTS LOCAL PRODUCTS







THE LOCAL 10

HOW TO EAT LOCAL YEAR ROUND

VEGGIES

With our temperate maritime climate, local farmers can grow a cornucopia of vegetables throughout the year - that are fresher and more nutritious.

MIISHROOMS SPROUTS KALE & LEAFY GREENS SQUASH CARROTS BEETS POTATOES ONIONS & GARLIC

FROZEN BERRIES

Find fresh and frozen blueberries, strawberries, blackberries and raspberries.



DID YOU KNOW? WHATCOM COUNTY IS THE NATION'S LARGEST PRODUCER OF RED RASPBERRIES?

HONEY

SEAFOOD

The beautiful Salish Sea is rich with salmon and shellfish. and many local fishermen travel up to Alaska, returning with wild-caught bounty.



DAIRY

With 100+ dairy farmers producing everything from milk and cheese to yogurt and butter, NW Washington has it all!

100+ DAIRY FARMERS



OMEGA 3

EGGS

Farm-fresh eggs are a treasure to behold. Eggs from pastured hens contain up to 20 times more healthy omega-3s than those from factory hens. Egg-cellent!



GRAINS

Locally-milled flours from Skagit County turn into products like local breads, pastas and pastries - or make your own!



MEAT & POULTRY

Sustainable, humanely raised pork, beef, chicken, turkey and lamb are all here. Stock up your freezer and load up the grill.

Touting flavors like wild flower and raspberry, experts say

local honey may help with

seasonal allergies too!

HAZELNUTS

This heart-healthy nut grows right in our backyard; perfect for snacking, baking, salads and more.



10 BEER, WINE, **SPIRITS & MORE**

We love our beverages, and lucky for us we have dozens of breweries and wineries to choose from, local kombucha, cider, spirits and more.





TOP 5 WAYS TO EAT LOCAL FIRST



SHOP

your local farmers market for groceries



CHOOSE

locally owned grocery stores & select at least 1 local item



EAT

at locally owned restaurants & ask for what's local



SIGN UP

for a box of local produce, fresh from the farm



LEARN

what's in season, use The Local 10, and this guide to find local farms & food.





Sign up for our monthly newsletter to get local food & farming info, events, deals, resources, and more!

Learn more at eatlocalfirst.org

FOOD&FARM FINDER

The Eat Local First Food & Farm Finder is your go-to guide for finding truly local food in Northwest Washington. Use this booklet along with our mobile-friendly website to find food that is grown, caught, raised, and crafted right here in Whatcom, Skagit, San Juan, and Island Counties.



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THE LOCAL FOOD MAP



SEASONAL EATING GUIDE

THE LOCAL 10

HOW TO EAT LOCAL YEAR ROUND

Summer and fall are our most productive months agriculturally in Northwest Washington—but did you know you can eat local year-round? We've put together a short list of local ingredients you can purchase every day, no matter the season! Look for signage that indicates it's been grown, caught, raised, or crafted right here in Whatcom, Skagit, San Juan, and Island Counties.

1) LOCAL VEGGIES

- 6) HAZELNUTS
- 2) FROZEN BERRIES
- 7) SEAFOOD
- 3) FGGS
- 8) MFAT & POULTRY
- 4) DAIRY
- 9) GRAINS
- 5) HONEY
- 10) WINE, BEER & KOMBUCHA



POTATOES













ONIONS & GARLIC

SPRING

arugula & salad mix asparagus baby carrots and beets

crab

greens: spinach, bok choy, mustards & more!

green garlic + scapes

leeks oysters

peas

radishes

rhubarb

flowers: tulips and daffodils

FALL

apples & pears artichokes

beans, dried

beets

broccoli

Brussels sprouts

celery & celeriac

cider

eggplant

garlic

grapes

kohlrabi

onions

potatoes

peppers pumpkins

salmon: Coho, Pink &

Keta

shallots

sweet potatoes

turnips & rutabagas

wheat berries winter squash

SUMMER

albacore

beans, green

beets

berries:

- -blackberries (August/September)
- -blueberries (July/August)
- -raspberries (July)
- -strawberries (June)

broccoli

cauliflower

cherries

corn

cucumbers

fennel

leafy greens

lettuce

onions

peaches

tomatoes

tomatillos

zucchini & summer squash

spot prawns

side stripe shrimp

salmon: King, Sockeye

sardines

flowers galore!

WINTER

apples & pears

beets

crab

garlic

kale & chard

leeks

parsnips

potatoes

sweet potatoes

winter squash

Christmas trees & wreaths

SUSTAINABILITY IN OUR **FOOD SYSTEM**

SUSTAINABILITY INDICATORS

Nourish your body, and nourish our place. You can feel good about eating food that has been locally grown, caught, raised, and crafted because our producers share the same communities and landscapes and take pride in the fact that they are being good stewards of our land and resources.

These icons help you recognize businesses that take care of employees, our environment, AND the local economy.

SEPTEMBER IS EAT LOCAL MONTH!

Whatcom County Farm **Tour Weekend**

September 8th & 9th, 2018

Tour local farms and taste the flavors of our region. Bring the entire family for a free, fun-filled day, and connect with the farming families that grow and raise incredible local food for our region.





learn more at eatlocalfirst.org

Sustainable Connections Members



Our members are independent, locally owned businesses, farms, organizations, and community leaders who are committed to this region, its quality of life, and a thriving local economy. Learn more at sustainable connections.org

Eat Local First Participant



These businesses are committed to sourcing more of their food from local farmers and food producers. Learn more at eatlocalfirst.org

USDA Certified Organic



A third-party certification identifying products free of chemical pesticides & fertilizers, hormones, and preventative antibiotics.



Salmon Safe Certified Third-party certification indicates farms with agricultural practices that protect water quality, salmon habitat, and native biodiversity.

Whatcom Farmers for Clean Water



A third-party certification by Whatcom Conservation District recognizing farms with agricultural practices that protect clean water.

Toward Zero Waste



Over 400 businesses have reduced their waste and increased rates of recycling and the purchasing of recycled and environmentally preferable products with this innovative Sustainable Connections campaign.

Energy Efficient Business



These businesses are taking the lead to reduce energy consumption through more efficient lighting, heating, solar, and alternative power sources. Many are participants in the Community Energy Challenge through Sustainable Connections.

Accepts EBT/Food Stamps



These businesses are actively participating in anti-hunger campaigns to create a food-secure community. In addition, Fresh Bucks participants will match the purchase amount of any EBT-eligible produce up to \$10 per day toward the purchase of fresh fruit and vegetables.

Sustainable Seafood



These businesses hold themselves to the highest standards and go to great lengths to manage their fisheries with best practices for catching/farming with minimal impact on marine habitats and other wildlife. They have been rated "Best Choice" by Monterey Bay's Seafood Watch program.

LOCAL FOOD EVENTS CALENDAR

FARMERS MARKETS

April 14

Demo Days at the Market (2nd Saturdays April-Oct) bellinghamfarmers.org

May 1

Dine out for Maple Alley Inn dineoutbham.com

May 19

Cascade Cuts Plant Sale sustainableconnections.org

May 19

Chef in the Market (3rd Saturdays May-Sept) bellinghamfarmers.org

July 21

Downtown Market Walk, Bellingham eatlocalfirst.org

August 4

Cloud Mountain Summer Harvest Day, Everson cloudmountainfarmcenter.org

August 13-18

NW WA Fair, Lynden nwwafair.com

September

Eat Local Month eatlocalfirst.org

September 2

Community Food Co-op Farm Fund Hootenanny, Boundary Bay communityfood.coop

September 8 & 9

Whatcom County Farm Tour eatlocalfirst.org

September 21-22

Bellingham SeaFeast bellinghamseafeast.org

October 6-7

Cloud Mountain Farm Center Fruit Festival, Everson cloudmountainfarmcenter.org

April 7

Opening Day: Bellingham Farmers Market bellinghamfarmers.org

May 13

Opening Day: Edison Farmers Market edisonfarmersmarket.org

May 19

Opening Day: Mount Vernon Farmers Market mountvernonfarmersmarket.org

June 2

Opening Day: Twin Sisters Farmers Market, Deming & Kendall twinsistersmarket.com

June 6

Opening Day: Wednesday Farmers Market, Fairhaven bellinghamfarmers.org

June 7

Opening Day: Bow Farmers Market bowlittlemarket.com

June 15

Opening Day: Ferndale Farmers Market ferndalepublicmarket.org

June 16

Opening Day: Lynden Farmers Market lyndenfarmersmarket.com



FOOD & FARM LISTINGS

VEGETABLES, HERBS & MUSHROOMS

1 **Bellingham Country Gardens**

Agritourism; Farm Stand; U-Pick

The Grubbs Family 2838 E Kelly Rd, Bellingham (360) 223-3724 bellinghamcountrygardens.com

Located 1/2 mile west of Mt Baker Hwy. Our family farm offers fresh-picked and U-Pick VEGETABLES, FLOWERS, STRAWBERRIES (sweet ever-bearing strawberries available June, August, & September) and also RASPBERRIES, all NO SPRAY chemical free. Salad greens, tomatoes, carrots, corn, peas, beans, beets, onions, potatoes, and more. Come enjoy our farm, bring the kids, and Grandma & Grandpa too! Open Sat and Wed 10am-6pm. Major credit cards accepted. Our Facebook page is updated weekly.



2 **Blanchard Mountain Farm**

Agritourism; Farm Stand; Phone Orders; Restaurants & Retailers; Wholesale; **Farmers Markets**

Linda Versage & Walter Brodie 15404 Estes Road, Bow (360) 399-1495 linda@blanchardmountainfarm.com blanchardmountainfarm.com

Located off Chuckanut Drive, near Edison, we grow delicious produce for our community using organic methods. We are committed to enhancing our farm's ecosystem and sharing it with visitors and wildlife. Stop by our Farm Stand, 10am-6pm, to see what's fresh or stay overnight in our 1-bedroom Guest House.



Boxx Berry Farm (pg 18)

Cascade Blueberry Farm (pg 19)

3 Cascadia Mushrooms

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

Alex Winstead Bellingham (360) 714-8859 info@cascadiamushrooms.com cascadiamushrooms.com

Organically farmed & wild foraged mushrooms from Whatcom County since 2005. Our mission is to bring our community the best in fresh gourmet & medicinal mushrooms as well as an eye-opening experience in the fields of mycology & mushroom cultivation. Fresh mushrooms, DIY growing kits, compost, & more!







4 Cedarville Farm

CSA; Farmers Market; Restaurants & Retailers

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

We introduced Whatcom County to CSA in 1992, and now serve over 150 families with a great variety of startlingly fresh vegetables and herbs—all organically grown on fertile soil near the Nooksack River. We also raise pastured chicken and turkey. Sign up for a CSA share, visit us at the Bellingham Farmers Market, or find our good food in the produce and deli sections of the Bellingham Community Food Co-op.



Cloud Mountain Farm Center (pg 20)

Foothills Farm 5

CSA; Farmers Market; Restaurants & Retailers; Website Orders; Wholesale

Matt Steinman 25502 Hoehn Rd, Sedro-Woolley (360) 421-6003 steinman.matt@gmail.com foothillsfarm.us

Situated within the Skagit riverbottom, Foothills is a multi generational family farm. We operate a 3-acre market garden utilizing regenerative permanent beds. Essentially, we have ditched the plow and rototiller in favor of the broadfork and power harrow. Chickens are pastured for delicious eggs.



Foothills Flowers (pg 31)

ForTuni Farm (pg 24)

Full Bloom Farm (pg 32)

6 Growing Washington

CSA; Farmers Market; Phone Orders; Restaurants & Retailers; Wholesale

Kristi Roberts 8130 Gillies Rd, Everson (206) 719-0056 growingwashington.org

We strive to provide the best in diversified crops, including berries, poultry, eggs, and value-added foods. We focus on crop production which fuels our many farmers markets and 1,000+ member CSA in the Puget Sound. Our secondary focus is to provide community and economic stimulation with local farms.



Hedlin Farms (pg 21)

7 Inspiration Farm

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

Brian Kerkvliet 619 E Laurel Rd, Bellingham (360) 398-7061 info@inspirationfarm.com inspirationfarm.com

An Integrated Permaculture, Biodynamic Organic Farm: Seasonal Farm stand, culinary & seed garlic, plants, classes, farm tours, and Permaculture design consultation. For event & class listings see inspirationfarm.com. Also home of gossamerglass.com, Blown art glass gallery by Brian Kerkvliet.

8 Joe's Gardens

Farm Stand; Phone Orders; Wholesale

3110 Taylor Ave, Bellingham (360) 671-7639 gardenhelp@joesgardens.com joesgardens.com

Experience Joe's Gardens, a 7-acre farm located 5 minutes from downtown Bellingham with an 85 year history of providing fresh produce and plants. March through June we offer the finest vegetable starts, bedding plants, and hanging baskets. June through October we offer a large variety of locally grown berries, fruits, vegetables, and bouquets. For more details visit our website.



Kamm Creek Farm (pg 21)

Lynden Farmers Market (pg 56)

Mad Cat Salsa (pg 36)

9 Mama's Garden LLC

Farm Stand

Kim Cook 2600 Valley Hwy, Deming (360) 739-3063 mamasgarden3@gmail.com mamasgarden.org

We are 3 moms: Kim Cook, Renee Kalsbeek, and Kelly DeKriek; looking to provide quality produce for our community. We grow a variety of vegetables, squash, pumpkins, sweet corn, and flowers along with our fresh chicken eggs! Our stand is nestled in South Fork Valley just north of Acme. Come see us!

10 Mariposa Farm

Farmers Market; Wholesale

Joaquin 5824 Lawrence Rd, Everson (360) 920-1920 mariposa2013.jl@gmail.com mariposafarm.weebly.com

Our farm offers fresh picked vegetables, herbs, and berries. We grow a wide variety of produce and we can be found at the Bellingham Farmers Market. Our goal is to provide fresh local produce to our community.

11 Misty Mountain Farms

Phone Orders; Restaurants & Retailers; Farmers Market

Robert Vitali

Deming

(206) 406-5345

mistymountainfarms@gmail.com

facebook.com/mistymountain.farms

We are a small family-owned farm located in the Mount Baker foothills. We grow a variety of delicious, naturallygrown vegetables including heirloom French shallots.



12 Mount Vernon Farmers Market

Farmers Market

Shawna Mengle
Skagit Riverwalk Park, Mount Vernon
(360) 540-4066
mountvernonfarmersmarket@hotmail.com
mountvernonfarmersmarket.org

The Mount Vernon Farmers Market supports local farmers in a family-friendly environment offering fresh food, locally-grown produce, and baked goods. In addition, the Market features a variety of hand-made products along with live music, kids activities, and cooking demonstrations. Saturdays 9am-2pm.



13 Nourish Craft Farm

Farmers Market; Phone Orders; Wholesale

Andy Walton Rural Ave, Bellingham (918) 740-6595 nourishcraftfarm@gmail.com nourishcraft.com

Our micro farm in Bellingham grows and transforms fruits and vegetables into farm fresh PIZZA! We call it Paradigm Pizza and we make wholesome sourdough crust and source the most local ingredients available. Find and request us for cooking classes, catering, and hot pizza at Vinostrology.



14 Osprey Hill Farm

CSA; Restaurants & Retailers; Wholesale; Email orders

Anna & Geoff Martin

5800 Saxon Rd, Acme (360) 595-9134 ospreyhillfarm@yahoo.com ospreyhillfarm.com

Located in the heart of the Acme Valley, we're a 15-acre family farm with a commitment to high quality and ecological stewardship. Look for our naturally grown eggs, pastured poultry, lamb, and mixed produce at Whatcom and Skagit County natural food stores and through our web store. Wholesale buyers, subscribe to our weekly e-Fresh Sheet for up-to-date information on products and pricing or find us online at the Puget Sound Food Hub.



15 Pollen Folly Farm

CSA; Farmers Market; Phone Orders; Restaurants & Retailers; Wholesale

Kelly Uusitalo 3805 E Hoff Rd, Everson (425) 791-0742 pollenfollyfarm@gmail.com pollenfollyfarm.com

A small family farm that believes in nutritious organic foods. We offer vegetables, berries, eggs, & more. Our CSA provides customers with fresh seasonal produce. We maintain our land's biodiversity by using sustainable practices. Food is our passion, getting to share it with you is our pleasure.

16 Rabbit Fields Farm

CSA; Farmers Market; Phone Orders; Restaurants & Retailers

Roslyn McNicholl Mount Vernon (360) 393-8747 rabbitfieldsfarm@gmail.com rabbitfieldsfarm.com

Rabbit Fields is a small certified organic farm on the alluvial fan of the Skagit river. We love what we do, embracing the farming lifestyle. Driven by enthusiastic energy and a passion for sustainable living practices, we are dedicated to providing fresh, local, organic food to our community, while maintaining and preserving its farm land.



17 Rabble and Roost

CSA; Farmers Market; Farm Stand; Restaurants & Retailers

Dakota Stranik 7762 Enterprise Rd, Ferndale (360) 328-1375 rabbleandroost@gmail.com rabbleandroost.com

At Rabble & Roost we strive to provide our customers with the highest quality vegetables, fruit, and eggs. We love to get to know our customers and CSA members. Fostering a spirit of transparency, community, and a conversation about food and health is of utmost importance. We work by hand, employing organic and permaculture practices. We take great pride in our tiny little farm and are constantly working to make it better. Please don't hesitate to contact us to find out more or schedule a visit!



18 Ten Fold Farm

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

Tiffany Bell
4634 Guide Meridian, Bellingham
(360) 220-7391
tenfoldfarm@gmail.com
tenfoldfarm.com

Ten Fold Farm is a Certified Naturally Grown farm on the outskirts of Bellingham, WA. The family owned and operated farm features a rotational grazing system for livestock, non-GMO heirloom vegetables and herbs, and fruit. The back field supplies hay for winter and also a great setting for weddings.



Terra Verde Farm (pg 22)

19 Three Rivers Farm

Farm Stand; Phone Orders; Restaurants & Retailers; Wholesale

Rafa Mithuna 5561 N Fork Rd, Deming (360) 383-8750 threeriversfarmer@gmail.com 3riversfarm.com 3 Rivers Farm is a certified organic experimental farm on the beautiful Nooksack River in Deming, WA. Vegetables, fruits and nuts, herbs, and occasionally eggs and mushrooms are grown organically and are available at the farmstand. We are a developing permaculture food forest, make our own Biochar, and host an amazing AirB&B.



20 Twin Cedars Farm, LLC

Farmers Market; Phone Orders; Restaurants & Retailers; Wholesale

Kevin & Briana Buck
Deming
(360) 510-7262
facebook.com/twincedarsfarmllc

Nestled at the base of the foothills, our family is dedicated to using organic practices to ensure clean food and land in our community, resulting in the luscious, nutrient-dense ingredients needed to nourish yourself, and your family. We offer pastured chicken and duck eggs, vegetables, and fruit.



21 Vertical Fog Farm

Farmers Market; Restaurants & Retailers; Wholesale

Rob Jordan 3825 Cabrant Rd, Everson (206) 290-6975 rob@verticalfogfarm.com verticalfogfarm.com

Vertical Fog Farm sustainably grows organic produce in Everson, WA. We strive to provide nutritious and delicious food so you can make healthy and nourishing choices for you and your customers, family, and friends.



Viva Farms (pg 23)



Cedarville Farm

- * Fresh Vegetables & Herbs
- * Pastured Chicken, Turkey, & Eggs
 - * CSA & Farmers' Markets,
 - * Wholesale & Restaurants

Mike & Kim Finger * 360-592-5594 cedarville322@mac.com www.cedarvillefarm.com

Local, Fresh, & Organic Since 1989



ORGANICALLY GROWN PRODUCE
EGGS - HONEY - CSA - FARMSTAND
FIND US AT THE LYNDEN FARMERS MARKET
WWW.RABBLEANDROOST.COM (360)328-1375



FRUIT, BERRIES, NUTS & GRAINS

22 Apple Creek Orchard

Farm Stand; U-Pick

Richard & Nancy Fraunfelder 5367 Barr Rd, Ferndale (360) 384-0915 rnfraun09@comcast.net applecreekorchard.com

Welcome to our U-Pick orchards. There are 5 acres of apples and pears featuring Jonagold, Melrose, Snowsweet, and Mutsu apples plus numerous varieties of pears. Local honey, too. We provide picking buckets, carts, and boxes. Open every day except Wednesdays, October 1 - October 31.

23 Barbie's Berries

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

Randy & Barb Kraght
7655 Melody Ln, Ferndale
(360) 384-1260
barbiesberries@yahoo.com
barbiesberries.com

Our family-owned business welcomes your family to enjoy a harvest of luscious fruit. Visit our picturesque mini-farm offering U-pick/We-pick strawberries, raspberries, blueberries, and blackberries. The season begins in June with strawberries. In July, you can pick all three fruits. Frozen berries year round. Open Mon-Sat 9-6. Sun 10-4. Call for availability and orders.



24 BeeWorks Farm

Farmers Market

Rob Rienstra
Whatcom & Skagit Counties
(360) 820-1369
beeworksfarm@gmail.com
beeworks.farm

We are a honey-focused beekeeping business, maintaining healthy apiaries around Whatcom Co. We produce honey from maples, raspberry, blackberry, wildflower, and fireweed near Mt Baker. We produce comb honey and beeswax as well.

BelleWood Acres and Distilling

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

Dorie & John Belisle 6140 Guide Meridian, Lynden (360) 318-7720 info@bellewoodfarms.com bellewoodfarms.com

Experience BelleWood Acres year round! Enjoy the Country Café, orchard, farm store, and distillery. Taste BelleWood products, including fine spirits made from the apples we grow. The café offers daily breakfast and lunch specials. Catering, for up to 200 people, is available for all your private events. Enjoy u-pick apples and pumpkins in season. Visit BelleWood, your Northwest destination.







26 Bellingham Country Gardens

Agritourism; Farm Stand; U-Pick

The Grubbs Family 2838 E Kelly Rd, Bellingham (360) 223-3724 bellinghamcountrygardens.com

Located 1/2 mile west of Mt Baker Hwy. Our family farm offers fresh-picked and U-Pick VEGETABLES, FLOWERS, STRAWBERRIES (sweet ever-bearing strawberries available June, August, & September) and also RASPBERRIES, all NO SPRAY chemical free. Salad greens, tomatoes, carrots, corn, peas, beans, beets, onions, potatoes, and more. Come enjoy our farm, bring the kids, and grandma & grandpa too! Open Sat and Wed 10am-6pm. Major credit cards accepted. Our Facebook page is updated weekly.



Boxx Berry Farm

Farm Stand; U-Pick; Wholesale

Mike & Roaer Boxx 6211 Northwest Rd, Ferndale (360) 380-2699 boxxberryfarm.com

We are a family operated berry and vegetable farm. We have both retail and u-pick berries available and a wide variety of assorted vegetables and sweet corn that we grow. We also sell homemade strawberry shortcake and ice cream, and make our own jams and syrups.

Breckenridge Blueberries

Farm Stand: Phone Orders: U-Pick

Mariah Butenschoen 3595 Breckenridge Rd, Everson (360) 220-4102 breckenridgeblueberries@gmail.com breckenridgeblueberries.com

Our USDA Certified Organic blueberry farm is family owned and operated. We offer several different varieties of blueberries for U-Pick or fresh market. The season generally begins around the second week of July and lasts 6-12 weeks. Call ahead for large fresh market orders. Like us on Facebook! Also, check out Probably Shouldn't Distillery.



Cascade Blueberry Farm

Agritourism; Farm Stand; Phone Orders; Wholesale

Kevin & Bianca Maddux 2667 Willeys Lake Rd, Custer (360)366-5188 / (360)961-7081 kamaddux@hotmail.com

Family owned and operated since 1985. Farm stand open: May 1st to Sept 30th, seven days a week, 10am-6pm; Oct 1st to Dec 31, Fri-Sun, 10am-6pm. Veggie starts, petunia hanging baskets, vegetables, and blueberries available in season (blueberries available August 1st).



Cleaarian Berry Farm 30

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

Carol Allison 5455 Allison Rd, Bellingham (360) 592-5106

One acre of fresh market and u-pick blueberries. Season lasts from 6 to 12 weeks beginning approximately July 4 and ending mid-September.



31 Cloud Mountain Farm Center

Farmers Market: Farm Stand: Phone Orders: Restaurants & Retailers: Website Orders: Wholesale

Everson 6906 Goodwin Rd, Everson (360) 966-5859 info@cloudmountainfarmcenter.org cloudmountainfarmcenter.org

Visit our nonprofit farm education center, where we grow food, farmers, and community! We operate a retail nursery and teach gardening workshops. Our farm stand sells vegetables and fruits, all grown on site. Your purchases support our new farmer education, farmer incubator, and crop trial program.







32 Hauck's Orchard and Produce

Phone Orders; U-Pick; Wholesale

Helen 1920 Harksell Rd, Ferndale (360) 384-5967 haucksorchard.com

We are a small family run orchard with u-pick sweet and tart cherries. Picked apples, Asian pears, regular pears, and Italian plums. We have frozen tart cherries, blueberries, and blackberries available late Sept and Oct. We follow all organic standards but are not certified.



33 Haugen's Raspberries & Blueberries

Farm Stand: Phone Orders: U-Pick

Rolf & Linda Haugen 577 E. Pole Rd, Lynden (360) 354-4764 / (360) 815-1344 Haugensraspberries.com

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

34 Hedlin Farms

Dave Hedlin & Serena Campbell 12052 Chilberg Rd, La Conner (360) 770-0377 kai@hedlinfarms.com hedlinfarms.com

We are a 3rd generation family farm growing organic and specialty produce in the heart of the Skagit Valley for retail and wholesale. We grow organic strawberries, blueberries, raspberries, vegetables, and greenhouse tomatoes, peppers, cucumbers, and more, all available at our La Conner farm stand.



35 Kamm Creek Farm

Farm Stand; Phone Orders; U-Pick

Stephanie Rennie 850 Hampton Rd, Lynden (360) 433-7616 kammcreekfarm@gmail.com kammcreekfarm.com

Located in Lynden, WA, you won't find another farm like ours. We offer no-spray raspberries, blueberries, and strawberries at family-affordable prices. Also availableorn, squash, and pumpkins. Everything is sold right off the farm, in our u-pick patch and roadside stand.

Mariposa Farm (pg 11)

Mount Vernon Farmers Market (pg 12)

36 Nooksack Blueberries, LLC

Farmers Market; Farm Stand; Phone Orders; U-Pick

Jim Stanton 102 S Pass Rd, Nooksack (253) 432-2131 nooksackblueberries@gmail.com nooksackblueberries.com

A beautiful family owned farm with eight delicious varieties of No-Spray blueberries. Come join our fun, family-friendly atmosphere. Our farm stand and U-pick are open 7 days a week (July-Sept). We have picking buckets and bags available for U-pick. Follow us on Facebook for info and updates.



Pollen Folly Farm (pg 22)

Rabbit Fields Farm (pg 13)

37 Sauk Farm LLC

Phone Orders; Restaurants & Retailers; Wholesale

Griffin Berger
51497 Concrete Sauk Valley Rd, Concrete
(360) 630-0723
griffin@saukfarm.com
saukfarm.com

Sauk Farm is an organic family farm in Concrete, WA that specializes in producing high quality nutritious apples, wine grapes, and table grapes. Sauk Farm also makes a variety of products from the fruit they grow. These include 100% Honeycrisp apple cider, grape cider, and dried Honeycrisp apples.



38 Terra Verde Farm

CSA; Farmers Market; Phone Orders; Restaurants & Retailers: U-Pick: Wholesale

Amy Fontaine 2891 Massey Rd, Everson (360) 393-2520 terraverdefarm@gmail.com ieatveggies.org

Terra Verde Farm is a family owned and operated organic vegetable farm. In 2016, 4 acres of vintage high bush blueberries became a part of our farm. To find out more about our growing practices, blueberry u-pick, and products we offer, please see our website or our Facebook page.



Three Rivers Farm (pg 14)

Triple Wren Farms (pg 33)

Twin Cedars Farm, LLC (pg 15)

9 Viva Farms

CSA; Restaurants & Retailers; Wholesale

Anna Chotzen
Ovenell Road, Burlington
(360) 969-7191
sales@vivafarms.org
vivafarms.org

Viva Farms is a non-profit farm business incubator and student farm that supports aspiring farmers by providing bilingual training in sustainable organic farming, and access to land, infrastructure, equipment, marketing, and capital. We deliver to Seattle, Bellingham, and Skagit County.







DAIRY & EGGS

40 Appel Farms

Agritourism; Farm Stand; Restaurants & Retailers; Wholesale

6605 Northwest Dr, Ferndale (360) 312-1431 thecheesefarm@gmail.com thecheesefarm.net

The passion behind Appel Farms cheese comes from a love of farming, family, the land, and our community. We're all about creating a consistent quality cheese for the customers we love.



41 Ferndale Farmstead

Restaurants & Retailers; Wholesale

Daniel Wavrin
2780 Aldergrove Rd, Ferndale
daniel.wavrin@ferndalefarmstead.com
ferndalefarmstead.com

We are proud to present artisan cheese crafted in the Italian tradition. Our cheeses are made on our working family farm, using milk from our cows, and fed from the grass that we grow; a true closed-loop system. Using old-world cheesemaking principles, we focus on purity and flavor! #SeedtoCheese



Foothills Farm (pg 9)

42 ForTuni Farm

Farm Stand; Phone Orders

1341 Central Rd, Everson (360) 734-4241 facebook.com/fortunifarm/

Our small, woman-powered farm produces eggs from organically fed, fully free-ranging, pastured chickens. Look for organic and heirloom vegetables, herbs, and native plants too! Farm stand open Saturdays at 10am. One mile East of Hannegan Rd. We're closer than you think! Only 20 minutes from Bellingham! Cash or Check. At ForTuni Farm, we're Good Eggs!

43 Gothberg Farms, LLC

Agritourism; Farmers Market; Farm Stand; Restaurants & Retailers; Wholesale

Rhonda Gothberg 15203 Sunset Road, Bow (360) 202-2436 rhonda@gothbergfarms.com gothbergfarms.com

Gothberg Farms has produced artisan farmstead goat cheese since 2004 on 40 picturesque acres in Edison. Great cheese starts with great milk and our goats give the best! The animals are treated with the utmost care and attention in every aspect. Animal Welfare approved. Favorite cheeses are chevre, feta, gouda, and cheddar; both pasteurized & raw milk cheeses available. Find us at farmers markets and other fine cheese purveyors.

Grace Harbor Farms (pg 36)

44 Happy Chix Farm

Cheryl Zimmerman 6110 N Fork Rd, Deming (360) 592-5929

We are a very small farm nestled in the foothills of Eastern Whatcom County. Our mission is to provide the community with delicious wholesome eggs laid by our free-ranging pastured chickens. Duck and goose eggs are also available. We are anti-biotic and chemical free. Happy chickens lay healthy eggs.



Inspiration Farm (pg 10)

Mama's Garden LLC (pg 11)

45 Pleasant Valley Dairy

Farm Stand; Phone Orders; Wholesale

Joyce 6804 Kickerville Rd, Ferndale (360) 366-5398 call or text cheese98248@yahoo.com

Introducing the most local "aged" cheesemaker in the county. Focusing on creating a truly pure RAW

Brown Swiss table cheese that can be enjoyed 24/7/365. Visit our farmstand frequently for the best "curd nerd" experience. 10-6pm. T-SAT; still NOT accepting cardscash or checks only, please.

Riverhaven Farm (pg 54)

46 Samish Bay Cheese

Agritourism; Farmers Market; Farm Stand; Phone Orders; Restaurants & Retailers; Wholesale

Suzanne & Roger Wechsler 15115 Bow Hill Road, Bow (360) 766-6707 cheese@samishbay.com samishbay.com

We've made organic farmstead cheese for over 20 years. We also make yogurt, kefir, and raise organic beef and whey tastier pork. Our newly expanded retail shop is open daily selling all our farm produced product, and with a sit-down area serving cheese boards, other foods, wine, beer, cider, coffee, tea...



Ten Fold Farm (pg 14)

47 Twin Brook Creamery

Restaurants & Retailers; Wholesale

Mark & Michelle Tolsma, Larry & Debbie Stap Lynden (360) 354-4105 twinbrook@twinbrookcreamery.com twinbrookcreamery.com

We are a family dairy that milks Jersey cows and only puts the milk in returnable glass bottles. We have no onfarm retail, but to find a list of locations where you can purchase our products, go to our website and click on store locations.



48 Twin Sisters Creamery

Agritourism; Phone Orders; Restaurants & Retailers; Wholesale

Lindsay & Jeff Slevin 6202 Portal Way, Ferndale (360) 656-5240 lindsay@twinsisterscreamery.com twinsisterscreamery.com

Family owned and operated artisan cheesemakers. We proudly produce raw milk Whatcom Blue and Farmhouse Cheeses. Visit our creamery and full retail cheese shop to watch cheese being made, sample all our cheeses, or sign up for a wine & cheese tasting event. Open Tuesday through Saturday 11am-6pm.



Wild Acres Farm (pg 30)





MEAT & SEAFOOD

49 Alluvial Farms

Home Delivery; Farmers Market; Phone Orders; Website Orders; Wholesale

Katie Pencke 6825 Goodwin Rd, Everson (206) 992-7034 alluvialfarms@gmail.com alluvialfarms.com

Alluvial Farms produces high quality pastured pork for Puget Sound communities. Ecological stewardship and growing resilient food systems is at the root of Alluvial production. We offer custom bulk shares delivered directly to your doorstep & individual cuts at our Bellingham Farmers Market stand.



Bow Corner Pub (pg 44)

B-Town Kitchen & Raw Bar (pg 45)

50 CARNE

Phone Orders: Restaurants & Retailers: Wholesale

Shaun 1205 Washington St, Bellingham (360) 961-4960 carnebellingham@gmail.com carnebellingham.com

Carne is an old fashioned craft butchery featuring Northwest meats and handmade sausages. Our beef, pork, lamb, and poultry are sourced from regional family farms raising animals on pasture, free of added hormones or antibiotics. Our seafood is sourced from locally based fishermen harvesting wild fish.



Cedarville Farm (pg 9)

51 Lummi Island Wild Co-op

Home Delivery; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

3131 Mercer Ave #105, Bellingham (360) 366-8786 office@lummiislandwild.com lummiislandwild.com

Lummi Island Wild pioneered the highest quality seafood in our reefnet salmon fishery and we carry that passion to everything we do. Experience the best - healthy for you, healthy for the planet. Go to the Community Food Co-op, Haggen Foods, or stop by the LIW outlet store to stock your freezer.



52 Matheson Farms LLC

Farm Stand: Phone Orders: Wholesale

Sandra Matheson 228 E Smith Rd, Bellingham (360) 220-5103 info@mathesonfarms.com mathesonfarms.com

Local grass finished beef and yak produced using humane and Holistic Management principles. We sell by the piece, 1/4, 1/2, or whole. Raised without growth hormones or feeding antibiotics. By appointment or during farm stand hours. Call or email to check hours, availability, or to place an order.

53 Nerka Sea Frozen Salmon

Restaurants & Retailers; Wholesale

Tele Aadsen
Bellingham
(360) 303-7770
nerkasalmon@gmail.com
nerkasalmon.com

Nerka Sea Frozen Salmon has supplied Whatcom restaurants & retailers with premium quality wild Alaskan salmon since 2002. Our Kings & Coho are hook & line caught, thanked, pressure-bled, cleaned & processed, blast-frozen at -38 degrees & glazed. Ours is a sea-to-plate story, and we tell it with love.



Osprey Hill Farm (pg 12)

54 Riverhaven Farm

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

Richard Kauffman 741 River Rd, Lynden (360) 224-0907 richard@riverhavenfarm.org riverhavenfarm.org

Pasture raised lamb and poultry with no chemicals or antibiotics. We focus on building rich healthy soils through a diverse biology and avoiding pesticides and artificial fertilizers which adversely impact the soil biology. Our goal is to produce the healthiest, most humane meats possible.



55 Skiyou Ranch

Home Delivery; Farmers Market; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

Tarie Benson 26910 Duffy Rd, Sedro-Woolley (360) 708-3292 skiyouranch@gmail.com skiyouranch.com

Skiyou Ranch is a 4th generation family farm promoting healthy animals in a sustainable environment. Our farm raises 100% Grass Fed Certified Organic Angus Beef at the highest quality for our family and yours. Local, humane, and sustainable.



56 Wild Acres Farm

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

Brian Rusk 1779 E Smith Rd, Bellingham (360) 510-7161 dirtfarmer@wildacres.farm wildacres.farm

Wild Acres is a family farm dedicated to producing top quality organic, non-GMO, pasture-raised eggs and meat. Call to reserve a holiday turkey or a half pig. Find our eggs and chicken in local markets, restaurants, at the Fairhaven Farmers Market, or call to request delivery, or a farm visit.



TREES, FLOWERS & GARDEN

Cascadia Mushrooms (pg 9)

57 Eagle Trees

Restaurants & Retailers; Wholesale

Jesse Straight & Kenny Ingebrigtson Mt Baker Hwy, Deming info@eagletrees.com Eagletrees.com

Eagle Trees is a cannabis farm located on the Mt. Baker Highway. We consider the farm as part of the local living eco-system and connected to the Nooksack River wilderness. We are committed to regenerative closed-loop farming practices that continue to improve the health of the land and environment. Our sun grown flowers are pesticide free and Clean Green Certified (the cannabis version of organic). Ask for our flowers, joints, rosin, and body balm at your local licensed cannabis shop!



58 Foothills Flowers

Home Delivery; Restaurants & Retailers; Wholesale

Paul D'Agnolo & Sadie Beauregard Everson (360) 990-6748 foothillsflowers@gmail.com foothillsflowersfarm.com

We celebrate the seasonality of flowers - from ranunculus & larkspur to zinnias, dahlias, marigolds, and mums. We grow flowers for wholesale to florists and grocery, and offer bulk buckets for DIY weddings. We grow our 3 acres of flowers using organic methods for a beautiful and long lasting product.



59 Free Range Flowers

Home Delivery; Phone Orders; Wholesale

Celeste Monke 6222 Medcalf Rd, Bellingham (360) 922-4918 celeste@freerangeflowershop.com freerangeflowershop.com

Free Range Flowers is a boutique flower farm and design studio that specializes in growing fresh cut flowers and foliage using organic and sustainable practices. We provide wholesale flowers, custom arrangements, DIY buckets and natural floral design for weddings and events in the Pacific Northwest.



60 Full Bloom Farm

Agritourism; Farm Stand; Phone Orders; Website Orders

Elisabeth Marshall
2330 Tuttle Ln, Lummi Island
(360) 758-7173
info@fullbloomfarmpeonies.com
fullbloomfarmpeonies.com

Peony roots, cut flowers, vegetables, fruit, fresh eggs, and beautiful on-farm lodging. Our island farm stand is always open from May through November. See our website for seasonal product availability, lodging information, cooking blog, and peony root ordering information. Peony fields in bloom from mid May to early July. Visitors are welcome all year.



Joe's Gardens (pg 11)

61 Three Pheasants Farm

U-Pick

Sharron Antholt 2265 Tuttle Ln, Lummi Island (360) 758-2711

Three Pheasants farm is a small family owned farm since 1997. We have U-pick lavender and raspberries in July and apples in Sept/Oct.

62 Triple Wren Farms

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

Steve & Sarah Pabody 2424 Zell Rd, Ferndale (360) 296-5056 info@triplewrenfarms.com TripleWrenFarms.com

We're a small, family-run, Salmon-Safe Certified flower farm with u-pick blueberries in the summer and a pumpkin patch in the fall. Visit our website for season opening dates, and open farm event info, and to learn more about how to buy wedding/event flowers from the farm.



63 Tuxedo Garden

Farm Stand; Wholesale

Gary Pike 3247 South Pass Rd, Everson (360) 966-7829 gypike@yahoo.com tuxedogarden.com

Tuxedo Garden is a retail-wholesale nursery featuring a large selection of rhododendrons, azaleas-many are fragrant, lilacs, trees, perennial, and many flowering shrubs. We are open 9-6pm Tues-Sun. We are located 1 mile east of Everson. We will deliver for a small fee.



64 Ulrich Berry Nursery

Travis Linds
Ferndale
(360) 398-3165
travis@greenconversion.net
greenconversion.net

We have a large supply of various berry plants, grapes and other perennials plants by appointment. We have a late spring/summer farm stand selling some plants plus our seasonal products (fruit and vegetables). We also provide tours of our farm as a demonstration of permaculture principles being applied.



Vertical Fog Farm (pg 15)





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LOCALLY CRAFTED **PRODUCTS**

Atwood Ales Farm Brewery (pg 39)

Avenue Bread (pg 44)

BeeWorks Farm (pg 17)

65 Bellingham Coffee Roasters

Farmers Market: Phone Orders: Restaurants & Retailers: Website Orders: Wholesale

Fernando & Emma Torres Bellingham (360) 339-8550 info@bellinghamcoffee.com bellinghamcoffee.com

BCR is a locally owned/operated micro-roaster of specialty certified organic (USDA) and certified Fair Trade (Trans Fair USA) coffees. We provide exceptional coffees and the type of service only a family-operated business is capable of. Find us at the Community Food Co-ops, Bellingham Farmers Market, Haggen, and many restaurants, coffee shops, and grocery stores in Bellingham. Give us a try!



66 Breadfarm

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

Renee Bourgault & Scott Mangold 5766 Cains Ct, Bow (360) 766-4065 info@breadfarm.com breadfarm.com

Located in the quaint village of Edison, at the base of Chuckanut Drive, Breadfarm specializes in hearthbaked artisan breads, rustic pastries, cookies, and house-made pantry staples. We source local, natural, and often organic ingredients. In 2017, we also began sourcing local wheat and milling fresh flour for use in our breads and for sale to the public. Come visit our shop or find us seasonally at a farmers market near you. Cash or check only. Non GMO certified.



Camber (pg 45)

67 Cauldron Broths

Restaurants & Retailers; Website Orders; Wholesale

Gabriel Claycamp 4201 Meridian St, Bellingham (360) 671-1098 gabriel@cauldronbroths.com cauldronbroths.com

Locally made and sourced premium bone broth.



Crossroads Grocery (pg 55)

Eagle Trees (pg 31)

Everybody's Store (pg 56)

Free Range Flowers (pg 32)

68 Grace Harbor Farms

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

Tim Lukens
Custer
(360) 366-4151
info@graceharborfarms.com
graceharborfarms.com

Grace Harbor Farms offers a variety of dairy products, from our flagship yogurt to skin care products. Founded in 2000, we source our cow and goat milk locally and distribute in the Puget Sound region. Find our products at the Co-op, Haggen, or online!

69 Mad Cat Salsa

Phone Orders; Restaurants & Retailers; Wholesale

1 Granite Circle, Bellingham (360) 647-0456 madcatsalsa@gmail.com facebook.com/MadCatSalsa

Mad Cat Salsa is a hand crafted salsa picada. Made with all fresh ingredients in Bellingham, WA. It comes in 5

flavors: Mild, Medium, Hot, Hot Garlic, and Habanero Hot. Perfect on your favorite chips and in your favorite recipes!

70 Mallard Ice Cream

Ben Scholtz 1323 Railroad Ave, Bellingham (360) 734-3884 mallardicecream.com

Bellingham's best micro-batch gourmet ice cream, made from real food. Since 2001, we have innovated more than 600 flavors using organic and locally grown produce and exotic spices from specialty crafters. A taste (or a pint) of Mallard is a downtown Bellingham experience on everyone's list.



Paellaworks (pg 53)

Pangea Ferments (pg 57)

71 RADS Barrel Aged Pepper Sauce

Eliza Evans

PO Box 31248, Bellingham (630) 204-9065 ryan@rads-sauce.com rads-sauce.com

RADS Barrel Aged Pepper Sauce is a hot and garlicky pepper sauce like no other. RADS' meticulously sourced local ingredients are barrel fermented to produce a rich spicy handcrafted hot sauce. Taste the saucy alchemy!

Samson Estates Winery, LLC (pg 40)

Sauk Farm LLC (pg 22)

The C Shop (pg 52)

The Spice Hut (pg 57)

Twin Sisters Creamery (pg 26)

72 Wonderland Herbs, Tea & Spice

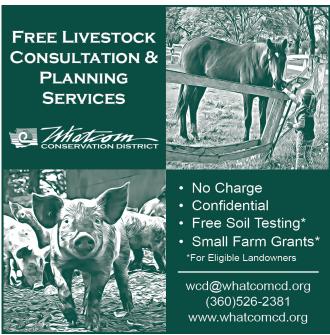
Linda Quintana, herbalist/owner 1305 Railroad Ave, Bellingham (360) 733-0517 wonderlandteanspice.com

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



Woods Coffee (pg 52)





WINERIES. BREWERIES & DISTILLERIES

Aslan Brewing Co. 73

Jack Lamb, Frank Trosset & Boe Trosset 1330 N Forest St, Bellingham (360) 778-2088 info@aslanbrewing.com aslanbrewing.com

A locally owned and operated brewpub pouring craft beer made on-site using 100% organic ingredients. Located in the heart of Bellingham, Aslan Brewing serves up local and seasonal food to pair with its wide variety of unique beers (and house made soda-pop!). All ages. Cans, growlers, and kegs to-go!



74 Atwood Ales Farm Brewery

Agritourism; Farmers Market; Restaurants & Retailers: Wholesale

Monica Smith 4012 Sweet Rd. Blaine (360) 399-6239 beer@atwoodales.com atwoodales.com

Atwood Ales Farm Brewery is located in a 100-year-old barn on a family-owned and operated farm. Opened in spring of 2016, the farm grows ingredients for the on-site brewery, which produces a variety of ales inspired by French and Belgian farmhouse brewing traditions. Learn more at atwoodales.com.



BelleWood Acres and Distilling (pg 18)



75 Chuckanut Brewery & Kitchen

Phone Orders; Restaurants & Retailers

Mari Kemper

601 W Holly St (Bellingham) and 11937 Higgins Airport Way (Burlington)

(360) 752-3377

info@chuckanutbrewery.com

chuckanutbrewery.com

Chuckanut brews national award winning European style Lagers and Ales and serves them along with a local, fresh menu including pizzas & burgers, entrees, and more at our North Nut "Kitchen" location, in Bellingham. Our South Nut location in Skagit has an all ages Tap Room with Beer Garden.



76 Probably Shouldn't Distillery

Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

Shawn Butenschoen 3595 Breckenridge Rd, Everson (360) 410-1632 psdistillery@gmail.com probablyshouldntdistillery.com

Our family owned and operated small batch artisan distillery prides itself on hand-crafted fine spirits made from all locally sourced products, including blueberries from our USDA Certified Organic farm. Try our Blueberry Pie Liqueur, Barrel Aged Apple Brandy, or Blueberry Brandy.



77 Samson Estates Winery, LLC

Rob & Dhar Dhaliwal 1861 Van Dyk Rd., Everson (360) 966-7787 info@samsonestates.com samsonestates.com

The winery was added to our existing raspberry and blueberry farm in 2001. We offer traditional red and white, fruit, and dessert wines. All of our grapes and berries are carefully selected to achieve the highest quality in our award-winning wines. Visit our tasting room and events pavillion to sample and purchase our wines and artisan chocolates. Hours: Oct-May 11-5pm Fri-Sun. June-Sept 11-6pm daily.

78 Stones Throw Brewery

Restaurants & Retailers

Jack Pflueger & Tony Luciano 1009 Larrabee Ave, Bellingham (360) 362-5058 info@stonesthrowbrewco.com stonesthrowbrewco.com

Stones Throw Brewery is located in the beautiful historic district of Fairhaven. Nestled between Bellingham Bay and the Interurban Trail, Stones Throw is the perfect place to enjoy a pint after any adventure. No matter where you journey in Whatcom County, make our taproom a waypoint on your map.



79 Wander Brewing

1807 Dean Ave, Bellingham (360) 647-6152 info@wanderbrewing.com wanderbrewing.com

We are an independent, family-owned, award-winning craft brewery where customers can enjoy a pint, daily food trucks, and beer to go from our unique brew hall taproom and patio. We create beers that balance tradition with innovation, and our evolving tap list rotates from ales to lagers to barrel project beers.





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RESTAURANTS & CAFÉS

Appel Farms (pg 23)

Aslan Brewing Co. (pg 39)

80 Avenue Bread

Restaurants & Retailers: Wholesale

Wendy & John DeFreest and Robin Shresta 1313 Railroad Ave, Bellingham (360) 715-3354 eat@avenuebread.com

Avenue Bread makes hand-formed, artisan breads and pastries baked daily, with fresh made-to-order sandwiches, soups, and other goodies. The bakery provides wholesale bread and pastries to many businesses throughout Whatcom County.



81 Beach Store Café

Restaurants & Retailers

Tess Winds-Johnson 2200 N Nugent Rd, Lummi Island (360) 758-2233 beachstorecafe com

With spectacular views of Mount Baker, warm service, and deliciously conscious comfort foods sure to please many palates, the Beach Store Café is worth a visit to Lummi Island. The Beach Store Café provides an almost entirely gluten-free menu along with a rotating gluten-free dessert menu.



82 Bow Corner Pub

14565 Allen West Rd, Bow (360) 757-6113 bowcornerpub@gmail.com bowcornerpub.com

A local favorite featuring smoked meats and pub fare, 15 beer taps and great cocktails, and the largest selection of

local spirits around. Giant beer garden with sweeping views of neighboring farms and mountains.

83 Brandywine Kitchen

Chris Sunde & Azizi Tookas 1317 Commercial St Ste 101, Bellingham (360) 734-1071 brandywinekitchen@gmail.com brandywinekitchen.com

From seed to plate is a motto that encompasses both our history as food producers and our belief that understanding and supporting local food systems leads to a superior product.



Breadfarm (pg 35)

84 B-Town Kitchen & Raw Bar

David Archer
714 Lakeway Dr, Bellingham
(360)392-6520
david.archer@fourpointsbellingham.com
btownkitchen.com

B-TOWN brings you a fusion of Pacific Northwest, Asian, and Mediterranean influences right to your backyard—and when we say your backyard, we mean it! We offer a menu full of fresh-caught, sustainably sourced fish & shellfish harvested from the beds of Washington, California, British Columbia, and Alaska.

Calypso Kitchen (pg 53)

85 Camber

Website Orders

221 W Holly St, Bellingham (360) 656-5343 holly@cambercoffee.com cambercoffee.com/location

Camber is a restaurant & café serving local, seasonal food in downtown Bellingham. We serve brunch, lunch, dinner, and an eclectic drink menu seven days a week. We rotate our menu frequently and are proud to partner with local producers.

CARNE (pg 28)

Chuckanut Brewery & Kitchen (pg 40)

Ciaò Thyme

Jessica & Mataio Gillis 207 Unity St, Bellingham (360) 733-1267 catering@ciaothyme.com ciaothyme.com

Ciaò Thyme is for food lovers! Our team of culinarians bring local ingredients to life for lunches at our café, CT2GO take-home dinners, private events in our dining room and new Ciaò Thyme Commons room, catering in the community, and cooking classes. Join us for a delicious meal soon! Café open Tues-Fri 11-3pm.



87 Colophon Café

1208 11th St, Bellingham (360) 647-0092 colophon@colophoncafe.com colophoncafe.com

The Colophon Café has offered healthful, casual dining in Historic Fairhaven since 1985. Housemade soups, sandwiches, salads, and desserts with many gluten-free and vegetarian options. Enjoy a craft cocktail, beer, or wine by our fireplace or on the patio open to the Village Green.



Community Food Co-op (pg 55)

88 Cosmos Bistro

Cinnamon Berg 1151 N State St, Bellingham (360) 255-0244 cosmosbistrobellingham@gmail.com

Cosmos Bistro is locally-sourced comfort food with a twist. We've heard we have the "best burgers" in town. We mix it up with daily rotating specials, house-made breads and soups, and don't forget about our infamous Cosmos BRUNCH on the weekends. Our commitment to fresh flavors and delicious and innovative fare all helps support local and sustainable farmers, and brings you the food you keep coming back for!



C-SQUARE & Third Street Café

309 S 3rd St. Mount Vernon (360) 542-5022 community@skagitfoodcoop.com csquare.coop

An extension of the Skagit Valley Food Co-op, C-SQUARE is home to Third Street Café, a coffee bar. bakery, ice cream shop, and charcuterie. Third Street Café is a full-service restaurant & bar that features dishes made-from-scratch with local ingredients. Plus, Skagit Valley's most unique wine list.







90 Diamond Jim's Grill

Phone Orders; Restaurants & Retailers

Sheryl Johnson 2400 Meridian St, Bellingham (360) 734-8687 jim@diamondjimsgrill.com diamondjimsgrill.com

Local breakfast and lunch diner. Come in for Eggs Benedict 7 days a week. Open daily 7am to 3pm.



91 Good To Go Meat Pies

Holly Bevan-Bumford 128 W Main St. Everson (360) 966-2400 305 Grover, Lynden (360) 778-1111 info@goodtogomeatpies.com goodtogomeatpies.com

Artisan hand pies made from scratch in the heart of Whatcom's organic farmland has made Good To Go Meat Pies a popular destination in both Everson and Lynden. These delicious pasties are offered hot, chilled, or frozen. We proudly source from local farms Meadow Fed, Appel, Broadleaf, Terra Verde, Hopewell, Cloud Mountain Farm Center, and use Fairhaven Flour Mill Organic Flour. We also make from scratch a variety of sweets, soups, and veggie options. Dine in or take out. Find us at the Bellingham and Everett Farmers Markets. Making a difference - one pasty at a time!



92 Homeskillet

Kirby & Tina
521 Kentucky St, Bellingham
(360) 676-6218
eat@homeskilletinsunnyland.com
homeskilletinsunnyland.com

Comfort Food+Laughter+Eat it & Beat it!=Real Old School Microscopic Mom & Pop Joint. Honking big breakfasts & skillets. Fresh, hearty, and homemade everything from biscuits & gravies to dinner and dessert specials. House-made hot sauces. Locally roasted coffee, espresso, and teas. Unique hand crafted cocktails. Local beer and wine. Breakfast all day, every day, lunch and dinner. Outdoor seating weather permitting. OPA! Hours: Tuesday-Saturday 7am-2pm & Friday-Saturday-4pm to 9pm Sunday-8am-1pm & 4pm-8pm. Closed Monday; no parties over 4 please!



93 Horseshoe Café

Phone Orders; Restaurants & Retailers; Website Orders

Kate Groen 113 E Holly St, Bellingham (360) 933-4301 info@horseshoecafe.com horseshoecafe.com

Bellingham's oldest café & cocktail lounge, the Horseshoe Café has been a part of the community since 1886. Family owned and operated, we proudly use local ingredients from our neighbors, including: Carne Butcher Shop, Edaleen Dairy, Hempler's, Moka Joe, Great Harvest, and Erin Baker's.

94 Hundred North

Timothy Shea 100 N Commercial St, Bellingham (360) 594-6000 hundrednorth@gmail.com hundrednorth.com

Seasonal New American cuisine focused on organic, local ingredients both wild and from small family owned and operated farms, wild seafood, free range and ethically raised livestock, a global wine program, and a classic and contemporary original cocktail list. Also open for brunch on weekends.



Mallard Ice Cream (pg 37)

95 Old Town Café

Diane Brainard 316 W Holly St, Bellingham (360) 671-4431 eat@theoldtowncafe.com theoldtowncafe.com

The Old Town Cafe is a family owned business. We prepare all our dishes in-house using as many local, regional, and organic ingredients as possible. We serve local milk, eggs, beef and salmon burgers, bread, chicken, and beer year-round. We also offer a backdrop for showcasing local artists and musicians. We strive to achieve a worker-friendly workplace.



96 Övn Wood Fired Pizza

Restaurants & Retailers

1148 10th St, Bellingham (360) 393-4327 ovnwoodfiredpizza@gmail.com ovnwoodfiredpizza.com

At OVN we use organic flour to make our naturally-leavened dough (wild yeast). We also stretch our own fresh mozzarella and support local cheesemakers, butchers, and breweries. We specialize in Neapolitan pizza and craft cocktails, and offer salads, appetizers, beer, and wine in a modern space.

97 Pepper Sisters

1055 N State St, Bellingham (360) 671-3414 peppersisters.inc@gmail.com peppersisters.com

Where New Mexico meets the Pacific Northwest. Pepper Sisters is a family-owned business that has been cooking up wholesome, scratch-made Southwestern cuisine since 1988. We are proud to utilize numerous locally-grown ingredients and create seasonally-inspired specials. Serving dinner Tuesday-Sunday.



98 Pizza'zza

Will Annett

1501 12th St and 2418 Alabama St, Bellingham (360) 756-9322

will@pizzazza.com

Pizzazza.com; pizzazzamobile.com

Look for Pizza'zza Mobile at all your favorite events and breweries! Our mission is to sustainably nourish our community by providing delicious, locally sourced food in a fun and innovative environment.



99 Primer Coffee

Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

1400 W Holly St, Bellingham (360) 603-4248 info@primercoffee.com primercoffee.com

At Primer Coffee we simply want to share with you coffees that we are in love with. We roast here in Bellingham, as well as highlight other roasters on rotation who we think are doing a fabulous job. Offering small plates and weekend waffles, we source local fresh ingredients.



100 Pure Bliss Desserts

Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

1424 Cornwall Ave, Bellingham (360) 739-1612 info@pureblissdesserts.com pureblissdesserts.com

From-scratch, locally-sourced, all-natural dessert shop specializing in whole & individual desserts including: cakes-by-the slice, gourmet cookies, wedges, cheesecakes, muffins, and cupcakes. Visit our comfortable store front to enjoy your favorite espresso, coffee, beer, wine, port, or champagne.



101 Rome Store & Country Kitchen

Phone Orders: Restaurants & Retailers

2908 Mt Baker Hwy, Bellingham

(360) 592-5841 admin@romegrocery.com romegrocery.com

From scratch pastries & homemade meals featuring local ingredients to the best selection of craft beer, wine, and cider on Mt Baker Hwy, we are proud to serve neighbors and visitors alike. "Keeping it local since 1915," we now offer organic groceries, scoop ice cream, espresso, growlers, and farm supplies!



Samish Bay Cheese (pg 26)

102 Seeds Bistro & Bar

Restaurants & Retailers

Hilary Freed 623 Morris St, La Conner (360) 466-3280 contact@seedsbistro.com seedsbistro.com

Honoring our beautiful Skagit Valley featuring farm to table, local seafood, homemade breads, Northwest wines, micro brews, and craft cocktails. Located in the historical Tillinghast Seed Co. with outdoor seating shaded by our 1980s Beech Tree. Breakfast, lunch, and dinner daily Su-Th 11am-9pm, F-Sa 11am-10pm; Happy Hour daily 3-6pm.

103 Shambala Ancient Grain GF Bakery & Bistro

Agritourism; Home Delivery; Farmers Market; Phone Orders; Restaurants & Retailers; Wholesale

Nancy Chase 614 S 1st St, Mount Vernon (425) 923-7688 info@shambalabakery.com shambalabakery.com

Shambala Bakery & Bistro is providing delicious recipes with attention to allergen sensitivities. We make all our vegan sauces and breads in house; all items are soy and gluten free. Local produce provides organic ingredients in our own farm-to-fork journey at Shambala Permaculture Farm too!



Stones Throw Brewery (pg 41)

104 The C Shop

Restaurants & Retailers; Website Orders

4825 Alderson Rd, Birch Bay (360) 371-2070 us@thecshop.com thecshop.com

Homemade candies including fudge, caramel, and molded chocolates. Watch candies being made while you chat with the candymaker. Bread, cinnamon rolls, and cookies baked from scratch. Sandwiches and brick oven pizza made fresh. Ice cream and home-roasted coffee. A Birch Bay landmark summer destination.



105 The Daisy Cafe

Cameron VanEpps 114 W Magnolia St, Ste #102, Bellingham (360) 733-8996 daisycafe@comcast.net thedaisycafe.com

We are a small family run restaurant that believes in putting the best quality product on the plate. This we believe is achieved by a high degree of knowledge and caring about what we serve and how we prepare it. Local and sustainability is the backbone to this community. Come in and taste the love!



106 Woods Coffee

813 Lakeway Dr, Bellingham (360) 933-1855 info@woodscoffee.com woodscoffee.com

16 locations in Whatcom & Skagit Counties (additional locations throughout the PNW). Woods Coffee Roastery is located at 813 Lakeway Drive in Bellingham. Public display of coffee roasting M-F. Woods Coffee Commissary Bakery is in Lynden where we produce all of our food from scratch. Delivered fresh to all stores each day. We source fresh & local ingredients for our bakery. Learn more at WoodsCoffee.com.



CATERING

Aslan Brewing Co. (pg 39) Avenue Bread (pg 44) Beach Store Cafe (pg 44)

107 Calypso Kitchen

Sarah 4073 Hannegan Rd, Bellingham (347) 413-3983 sarah@calypso.kitchen calypso.kitchen

Calypso Kitchen offers hands-on Caribbean cooking classes and pop-ups. Experience simple ingredients and recipes such as fresh spice blends, sauces, pepper sauces/hot sauces, chows, chutney, salsas, and marinades/green seasonings that are all the basis of creating fantastic Caribbean flavors in your cooking.



Ciaò Thyme (pg 46)

Horseshoe Café (pg 48)

Hundred North (pg 48)

Nourish Craft Farm (pg 12)

Övn Wood Fired Pizza (pg 49)

108 Paellaworks

Home Delivery; Phone Orders; Restaurants & Retailers; Website Orders; Wholesale

Knut Christiansen P.O. BOX 398, Maple Falls (360) 510-9055 paellaworks.com Paella made with traditional techniques, sourced with local and regional organic/sustainable wild-caught ingredients as well as the finest in European import. Making people feel good with food!



Pizza'zza (pg 50)

Primer Coffee (pg 50)

Pure Bliss Desserts (pg 50)

Shambala Ancient Grain GF Bakery & Bistro (pg 51)

Whole Foods Market (pg 58)





GROCERIES & MARKETS

Breadfarm (pg 35)

Cauldron Broths (pg 36)

109 Community Food Co-op

1220 N Forest St, Bellingham 315 Westerly Rd, Bellingham (360) 734-8158 info@communityfood.coop communityfood.coop

Your locally grown, community-owned natural foods market since 1970. Two full-service stores with a focus on fresh, local, and organic food; in-house scratch delis; comprehensive wellness selection; and a commitment to sourcing quality products throughout our stores. Plus, the Co-op Bakery Café with freshbaked treats to tickle your taste buds.



110 Crossroads Grocery

Restaurants & Retailers

Cheryl Thompson 7802 Silver Lake Rd, Maple Falls (360) 599-9657 crossroadsgrocery@gmail.com

Crossroads Grocery is a small grocery store that serves the Foothills area. We carry groceries, beer ϑ wine, produce, bulk foods, health ϑ beauty aids, and provide DVD rentals. Many of of our products are organic and locally sourced, and we have many items that are gluten free. Open daily from 7am-10pm.



Dandelion Organic Delivery (pg 59)

111 Edison Farmers Market

Agritourism; Farmers Market; Farm Stand; Wholesale

14136 Gilmore Avenue, Bow edisonfarmersmarket@gmail.com edisonfarmersmarket.org

Love local in Edison! Every Sunday celebrates the freshest of homegrown and handmade foods, produce and goods. Weekly shopping at its best with live music, children's activities, and artisans in the beautiful Skagit Valley. May 13 to October from 10-3pm. Community Cultivated | Growing Goodness

112 Everybody's Store

Restaurants & Retailers

Jeff Margolis Hwy 9 & Potter Rd, Van Zandt (360) 592-2297 goodbuy@everybodys.com everybodys.com

Everybody's Store is Whatcom County's oldest and most venerable organic and natural grocery. Famous for it's deli and vast array of cheeses, sausage, and gifts; it is a veritable bazaar that sports fresh produce from it's bountiful garden.



113 Haggen, Inc

Kaily Hetherton 2211 Rimland Dr. Ste. 300, Bellingham (360) 733-8720 haggen.com

Founded in 1933 in Bellingham, Washington, Haggen provides its guests with genuine, fresh, and local products, while supporting the communities it serves. Haggen supports regional farms, ranches, fisheries, and other businesses, creating a sustainable food economy. Haggen serves Northwest communities with 15 store locations. For information, visit haggen.com.



114 Lynden Farmers Market

Farmers Market

Tiffany Bell Centennial Park, 4th St, Lynden (360) 961-4061 lyndenfarmersmarket@gmail.com lyndenfarmersmarket.com

Located on the grass of Centennial Park in downtown Lynden every Saturday from 10am-2pm beginning mid-June thru September. Come find local fruit, vegetables, eggs, and crafts. We accept EBT/Fresh Bucks and offer family friendly activities!

115 Pangea Ferments

Farmers Market: Restaurants & Retailers: Wholesale

Braeden Kaemingk Bellingham (360) 224-8847 info@pangeaferments.com pangeaferments.com

Pangea Ferments handcrafts sauerkraut, kimchi, and seasonally available pickles from local certified organic farms. With our lineup of traditionally preserved and probiotic rich foods we aim to grow healthier gut floras and a stronger local food economy.

Rome Store & Country Kitchen (pg 50)

Salt Pepper & Oil (pg 60)

116 Skagit Valley Food Co-op

202 South First St. Mount Vernon (360) 336-9777 community@skagitfoodcoop.com skagitfoodcoop.com

Skagit Valley Food Co-op has been providing local, organic produce and groceries to the community since 1973. Enjoy soups, salads, and sandwiches in the Deli, and explore the Co-op's C-SQUARE building, home to the Co-op's bakery, ice cream shop, and community-owned restaurant, Third Street Café.







117 The Spice Hut

Restaurants & Retailers; Website Orders; Wholesale

Tanvir Sidhu 131 W Kellogg Rd, Bellingham (360) 671-2800 info@thespicehut.com thespicehut.com

Spice Hut is a local, woman-owned business that specializes in loose leaf teas and gourmet organic spice blends. All of our blends are Non-GMO verified, MSG-free, salt-free, and contain no other additives.









118 Twin Sisters Farmers Market

Chris Elder

Nugents Corner: 3705 Mount Baker Hwy; Kendall: 7506 Kendall Rd, Maple Falls

(360) 840-3064

twins is ters market @gmail.com

twinsistersmarket.com

The Twin Sisters Farmers Market is a cooperatively run mobile market that is located in the IGA parking lot at Nugents Corner (9am-3pm) and the North Fork Library (10am-2pm) every Saturday from June through October. We accept EBT/SNAP and offer a variety of fruits and vegetables grown in Whatcom Co.



119 Whole Foods Market

Restaurants & Retailers; Website Orders

1030 Lakeway Dr, Bellingham (360)714-6820 wfm.com/bellinghamlakeway

Whole Foods Market Bellingham is committed to selling the highest quality natural and organic foods available. We are proud to feature many local vendors from Whatcom, Skagit, and Island Counties, in addition to over 300 regional vendors from across Washington, Oregon and British Columbia.



Save Farmland for Farmers, Present and Future



Contact Chris Elder to learn about how to sell development rights or how to donate to protect the land that feeds us. Visit the webpage at www.whatcomcounty.us/573 (360)778-5932 or celder@whatcomcounty.us



PURCHASE OF DEVELOPMENT RIGHTS PROGRAM

HOME DELIVERY & CSA

Cedarville Farm (pg 9)

120 Dandelion Organic Delivery

Maria Stavrakas & Jonny Lane Bellingham (360) 933-1130

healthyharvest@dandelionorganic.com dandelionorganic.com

Fresh, seasonal organic produce delivered to your home or office for just \$28 to \$36, equivalent to store prices. Sourcing from local growers first, bins include a great balance of fruits and vegetables. Two bin sizes, customized menus, and weekly or every-other-week service are available. We help you eat your seasonal veggies, save you money and time by delivering, and support local sustainable agriculture.



Foothills Farm (pg 9)

Foothills Flowers (pg 31)

Growing Washington (pg 10)

Osprey Hill Farm (pg 12)

Pollen Folly Farm (pg 13)

Rabbit Fields Farm (pg 13)

Rabble and Roost (pg 14)

121 Salt Pepper & Oil

Home Delivery; Restaurants & Retailers; Website Orders

Oleg Vetkov 4073 Hannegan Rd, Suite B, Bellingham (360) 671-5550 info@saltpepperoil.com saltpepperoil.com

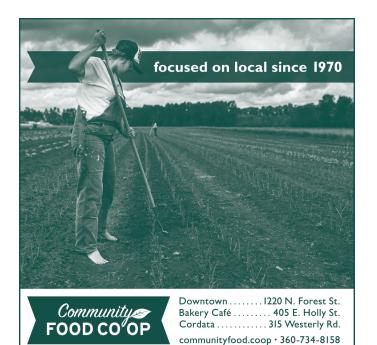
We cut, slice, dice, prep, and portion meals for you to allow you to cook up quick, fresh dinners in about 15 minutes. The only staples you need at home are Salt Pepper and Oil; we provide everything else. Menus change every week, prepared fresh and local just for you. Come by for a visit!



Skiyou Ranch (pg 30)

Terra Verde Farm (pg 22)

Viva Farms (pg 23)



CREDITS

The EAT LOCAL FIRST:

Food & Farm Finder is an annual project of the Food & Farming Program at Sustainable Connections.

The Food & Farming Program works to support new farmers, connect eaters with local food and farm businesses, and is a resource for building a strong local food economy.

Sustainable Connections is a non-profit network of local, independently owned businesses and community partners from all sectors of our local economy. We support our members in their efforts to achieve a healthy triple bottom line: people, planet, and profit.

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To place a listing or ad in the 2019-2020 version of this guide, contact Alex Smith: alex@sustainableconnections.org

Many thanks to the advertisers who help make this publication possible! Please tell these businesses that you found them HERE!

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EAT LOCAL FIRST SPONSOR HIGHLIGHT

Industrial Credit Union

is proud to support local agriculture through flexible and affordable loans to farmers, ranchers, and other value-



added businesses, while providing a full range of low-cost services through our financial cooperative. We believe increasing local food growth and production will provide healthier options for our community.

Bellingham Farmers Market

The heart of our mission is to support local agriculture. Beyond that, we also strive to support community. Eating local not only connects us to our food, but it



connects us to each other and it is a natural extension of the inspiration we hope we instill in our customers each week.

Haggen Food & Pharmacy

is proud to carry products from Washington companies,



supporting the farmers, ranchers, fishers, and food producers who make up our own community. We've been showcasing and celebrating our region's wide variety of quality-focused food creators since 1933, and are pleased to be a part of this active, vital network.

Whatcom Community Foundation



Everyone who lives here thrives. That is the simple aspiration that drives the Community Foundation. We are on a mission is to amplify the force of philanthropy – by connecting people, ideas and resources – so that communities flourish. Why? Because giving here matters.



FOOD & FARM FINDER SPONSORS





diane padys photography

EAT LOCAL FIRST SPONSORS











FOOD & FARMING PROGRAM SPONSORS





Bellingham WASHINGTON









HARVEST OF MONTH CALENDAR

























The Harvest of the Month program features a local and seasonal produce item on school menus each month. Now you can celebrate Harvest of the Month community-wide! Look for the harvest item at local grocery stores, restaurants, and farmers markets to **Eat Local First all year long!**

Sustainable Connections





FOOD&FARM FINDER





MAP LEGEND

- Farms & Locally Produced
- Restaurants & Catering
- Grocers & Markets

