### Blue Heron Farm
Anne Schwartz  
(360) 853-8449  
als@fidalgo.net  
www.blueheron-farm.com

Blue Heron Farm is located in Eastern Skagit County, near Rockport. We have been farming since 1979, and certified organic since 1980. We grow 8 acres of mixed vegetables, apples, plums, raspberries and one acre of blueberries. We have started to grow figs and shitake mushrooms and hope to include them as well. We sell many crops to the Skagit Food Coop, other home delivery businesses (Klesick Family Farm and Dandelion), a local grocery store, and the Concrete School Farm to School program. We actively host classroom education. We offer U-pick, we-pick for raspberries, and blueberries.

### Boldly Grown Farm
Amy Frye  
(206)795-5715  
boldlygrownfarm@gmail.com  
www.boldlygrownfarm.com

Boldly Grown Farm is owned and operated by husband-and-wife team Jacob Slosberg and Amy Frye. We focus on fall and winter storage crops to provide local, certified organic vegetables during our dark Northwest winters. Our unique winter CSA model is a chance for you to receive a regular supply of high-quality, locally grown veggies from Oct-Feb. Two drop sites in Seattle and one in Skagit Valley, will add Bellingham or a workplace with enough interest. Get in touch with us or check us out on Instagram.

### Drifters Fish
Nelly Hand  
(907)317-2958  
info@driftersfish.com  
www.driftersfish.com

Drifters Fish was created from a passion for the unique, sometimes subtle, sometimes loud flavor of local flowers that can be grown in our wonderful little corner of the country. We are continually finding new varieties of flowers and foliage to incorporate into our farm’s production and into our floral arrangements. Our focus is to celebrate the seasonal beauty of botanical delight that we are so lucky to enjoy in Whatcom County. We grow 3 acres of flowers and our bouquets also incorporate the forest that surrounds our small cabin. All of our arrangements are grown and picked by us!

### Foothills Flowers
Paul D’Agnolo & Sadie Beauregard  
(360)990-6748  
foothillsflowers@gmail.com  
www.foothillsflowersfarm.com

Foothills Flowers was created from a passion for the unique, sometimes subtle, sometimes loud flavor of local flowers that can be grown in our wonderful little corner of the country. We are continually finding new varieties of flowers and foliage to incorporate into our farm’s production and into our floral arrangements. Our focus is to celebrate the seasonal beauty of botanical delight that we are so lucky to enjoy in Whatcom County. We grow 3 acres of flowers and our bouquets also incorporate the forest that surrounds our small cabin. All of our arrangements are grown and picked by us!
Growing Washington
Kirsti Roberts
(360)510-4763
kristi@growingwashington.org
www.growingwashington.org

Growing Washington is a diversified organic farm located in the heart of the Nooksack Valley. We showcase the best of our fields at over 15 Farmers Markets in the Puget Sound area and operate a daily store at Pike Place Market. Our CSA helps support local farmers and creates a large list of items to choose from. We proudly contribute to a healthier local economy and culture - un-paving the way for future farmers in Washington State.

Highwater Farm
Danielle & Jeff
(971)232-8010
highwaterfarm@gmail.com
wholesaledance.wixsite.com/farmfit

At Highwater Farm Jeff, Danielle, and their five kids work hard to be good stewards of the land. 2018 is the eleventh season of growing on 7 acres of certified organic land in the Skagit Valley. We sell to food co-ops, home delivery services in Skagit, Whatcom, and Snohomish Counties, and to the Skagit Food Distribution Center’s food bank. We grow varieties that taste best in our kitchen, so you can enjoy them in yours. We believe the health of people is directly related to the health of the land that produces their food. Become an annual member of Highwater Farm through our CSA.

Monkey Puzzle Farms
Sean D’Agnole
monkeypuzzlefarms@gmail.com

We are a full-diet, ecologically diverse homestead creating opportunities for collaborative community health. Take the plunge and give a holler, we love to share what we’re doing.

Pollen Folly Farm
Kelly Usitado
www.pollenfollyfarm.com
Pollenfollyfarm@gmail.com

Pollen Folly Farm is located just north of Nugent’s Corner adjacent to Sumas Mountain. We are a small family farm that believes in growing healthy nutritious produce by utilizing sustainable organic practices. We offer a wide array of vegetables, berries, and culinary & botanical herbs. Our happy hens lay delicious pasture eggs raised on fermented feed and wild bugs. We offer a 2 and 4 person CSA that can be picked up at the farm or delivered in Bellingham once a week. Our CSA runs June thru October and we currently accept payments in either cash or check.

Rabbit Fields Farm
Roslyn McNicholl
(360)393-8747
Rabbitfieldsfarm@gmail.com
www.rabbitfieldsfarm.com

Rabbit Fields is a small organic farm on the fertile alluvial fan of the Skagit River. We are dedicated to providing fresh, local organic produce to our community, while preserving and maintaining farmland. Shareholders receive a weekly box of seasonal mixed vegetables, fruit, and innovative recipes to ensure culinary success. Monthly newsletters give members a taste of what is happening in the fields and the surrounding farm community. Pick up at our Wednesday drop-site in Fairhaven, Saturday at the Bellingham Farmers Market, or at our farm. Or try our farm account program, Bunny Bucks—a prepaid system (we add 10% more credit to your total at time of purchase) where you choose products directly from the market table on Saturdays.

Rabble & Roost
Dakota Stranik
(360)328-1375
rabbleandroost@gmail.com
www.rabbleandroost.com

At Rabble & Roost we strive to provide our customers with the highest quality produce, eggs, and meat. We love to get to know our 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!

Terra Verde Farm
Amy Fontaine
(360)393-2520
Terraverdefarm@gmail.com
www.ievateggies.org

We are a family owned, certified organic vegetable farm in Everson. We grow a wide variety of vegetables creating a diverse offering all summer long. Our veggie boxes are carefully orchestrated creating a useful box with minimal waste. Signing up for a CSA share today will stock your kitchen with wholesome ingredients all summer long! Our program is broken into (3) six week long sessions: Season A, June-July; Season B, August-September; Season C, September-October

Viva Farms
Anna Chotzen
(360)969-7191
sales@vivafarms.org
www.vivafarms.org

Viva Farms, a non-profit farm business incubator established in 2009, is located in Skagit County Washington. We support aspiring farmers by providing bilingual training in sustainable organic farming, and access to land, infrastructure, equipment, marketing, and capital. Viva Farms is certified organic and farmers specialize in strawberries, raspberries, and a wide variety of mixed vegetables and fresh herbs. We run a CSA and wholesale program.

Waxwing Farm, LLC
Arielie Luckmann
(360)961-0744
waxwingfarmllc@gmail.com
www.waxwingfarmllc.com

Skagit Valley Grown, Certified Organic produce. We grow for a market style CSA, with pickup at our farm in south Mt. Vernon, WA. Full and biweekly shares available. Pickup occurs Tuesday afternoon, on the farm, and is a fun way to join your farmers and fellow members to choose your veggies and share recipes and tips. Our “take one, leave one” bin allows for flexibility and extra choice. Expect salad greens, carrots, peppers, tomatoes, peas, roots, fresh herbs, cabbage, broccoli, and more! As a special bonus for our members, a you-pick flower patch is available most pickup days.

connections.farm
This symbol indicates that a farm offers delivery to a workplace (typically with a minimum of 5 members signed up). Sustainable Connections offers tools to businesses such as sample emails, toolkits, and presentations to make it easy to communicate to employees and get set up. If you are interested in setting up a workplace CSA and becoming a Farm Fresh Workplace, contact Alex@sustainableconnections.org

# Farm Fresh Workplace
This symbol indicates that a farm offers delivery to a workplace (typically with a minimum of 5 members signed up). Sustainable Connections offers tools to businesses such as sample emails, toolkits, and presentations to make it easy to communicate to employees and get set up. If you are interested in setting up a workplace CSA and becoming a Farm Fresh Workplace, contact Alex@sustainableconnections.org
Cedarville Farm
Mike & Kimberly Finger
(360)592-5594
cedarville322@mac.com
www.cedarvillefarm.com

Cedarville Farm started the first CSA in Whatcom County in 1992, and we are still growing strong, with over 175 families served in 2015. We cultivate 35+ types of vegetables, culinary herbs, eggs, broiler chickens, and turkeys. Several CSA share options are available. Mushrooms, specialty vegetables, and fruit from other local organic farms add variety to your CSA box. Our “Your Choice” shares allow members to select “market style” the products they receive. Pick-up sites in Bellingham, Ferndale, and at the farm. On-farm events, weekly newsletters, informative website, flexible payment plans, and responsive farmers ensure you’ll be well-informed, well-served, and well-fed. We love growing delicious food for our friends and neighbors.

Wild Acres
Brian Rusk
(360)510-7161
dirtfarmer@wildacres.farm
www.wildacres.farm

We deliver chickens and eggs to homes in the Bellingham area for a small fee. Deliveries occur in our electric-egg-delivery-mobile. For purchases of $100 or more, delivery is free. Join together with neighbors to purchase a total of more than $100 of chicken and eggs weekly and receive free delivery.

Sea to Shore Seafood Co.
Chelsea Keutmann
(907)518-1390
info@seatoshoreseafoodco.com
www.seatoshoreseafoodco.com

We are a husband and wife fishing team, who, during the summer and fall, fish out of the waters of Southeast, Alaska. We catch and sell only premium, sustainably caught, Wild Alaskan Seafood. We are the sole owners and operators of our company, Sea to Shore, which allows us to have complete quality control from start to finish. Our quality is directly reflected with how we handle each fish, from catching and cleaning, to processing and shipping. We are always thriving to be front in line with the latest practices in quality and are constantly evolving to deliver only the most premium seafood. CSA and wholesale program.

Main Season Shares: May – Oct (24 weeks)
Fall Shares: November – Thanksgiving (4 weeks)
Half & Full Shares Available.
Vacation breaks w/ credit ok.
Share prices range from under $55 to $675, with flexible payment options and discounts. Egg, Chicken, and Turkey shares. Workplace and School CSA Shares. Contact us for all the details!

Sea to Shore
Seafood Co.
Chelsea Keutmann
(907)518-1390
info@seatoshoreseafoodco.com
www.seatoshoreseafoodco.com

We have two options for types of CSF’s for 2018: One model offers 4 monthly deliveries of different species of Salmon in 5, 10 and 20 lb monthly deliveries. The other option is a 1 time delivery which you can choose between 5-10 lbs of either Salmon, Halibut, or a Salmon and Halibut combo box.

Visit our website or contact us for more details!

1. Shop
   your local farmers market for groceries

2. Choose
   locally owned grocery stores & select at least 1 local item

3. Eat
   at locally owned restaurants & ask for what’s local

4. Sign Up
   for a box of local produce, fresh from the farm

5. Learn
   what’s in season, use The Local 10 & get more tips @ eatlocalfirst.org

Top 5 Ways to Eat Local First

Fun Facts

30% Average savings from buying a Community Supported Agriculture share vs. buying the same organic produce at any other Whatcom grocer.

Quality + Value

$25 Average cost of a weekly box packed full of quality food that’s a great value AND supports local farmers!