### 18TH ANNUAL WHATCOM COUNTY FARM TOUR SEPTEMBER 13TH | 10AM - 4PM | FREE\* \*SUGGESTED DONATION - \$10 A PERSON OR \$25 FOR YOUR GROUP Sumas H Street Rd (539) Fast Badge West Radger Ro Lynden 22 E. Main St Front St W. Main S Nooksack Wiley's Lake Rd Van Dyk Rd Everson Custer (544) (544) Brown Ro 13 Aldergrove Rd Ten Mile Rd Kina Tut R 10 Thornton Rd Laurel Rd Deming Ferndale Goshen R W. Axton Ro **Nugents Corne** Slater Rd LEARN MORE TOWARD ZER® and register for the Jensen Rd Farm Tour here! Bellingham WASTE (<del>9</del>) EVENT

SELF GUIDED: MAKE YOUR OWN LOOP! • FAMILY-FRIENDLY ACTIVITIES • EXPERIENCE OUR LOCAL FARMS



# REFRESHMENT STOPS

Feeling hungry while you're out on the Farm Tour? Check out these farm stops that have food truck partners serving up local fare:

- Basil (Common Threads' food truck)

  at Bellingham Flower Farm
- Holly's Meat Pies
- Ballistic Brew Coffee at Grace Harbor Farms
- Lynden Dutch Bakery at Widnor Farm
- Northwest Whistle Stop at Lynden Farmers Market 319 Grover Street, Lynder
- Goat Mountain Pizza at Oak Meadow Farms

# **FARM TOUR STOPS**

## 1 Alluvial Farms

6825 Goodwin Rd, Everson | 530-717-7224 | alluvialfarms.com Visit pigs and a pig farmer in the field! Learn why pastured pork grown at Alluvial Farms is the most delicious thing you have ever eaten (if you eat pork). See how Alluvial Farms upcycles pork livers into a pet treats and pork fat into a high value, extremely effective skin care product. Oinkment, Shop all our products in our farm store!

2 Bellingham Flower Farm 5709 Putnam Rd, Everson | bellinghamflowerfarm.com

Come see the flower farm! Bellingham Flower Farm recently expanded to 10 acres at Nugents Corner, Once an organic vegetable farm, we are 2 years into the process of becoming a blooming pasis. Come learn how to harvest dahlia seeds to create your own varieties, check out our 900 new peony plants, and see the developing flower farm in person. We will have our farm stand stocked with flowers and local goods and the Basil food truck on-site for lunch.

## 3 CTK Food Share and Farm

6069 Hannegan Rd, Bellingham | ctkserves.org/serve/farm-team Come explore the CTK Foodshare and Farm which exists to support the local food banks and food systems! You heard that right, all 127,000 lbs. of food we grew last year was given away to 26 different Whatcom County organizations. Come check out our "Tomato Jungle" greenhouse, our almost 4 acres full of vegetables, and enjoy our beautiful view of Mt. Baker. We will have a project for the kids, hotdogs, veggie cups, and chips, and tours done by our

## volunteers! Hope to see you there! 4 Fair Cow's Path Farm

4186 Loomis Trail Rd, Blaine | 360-920-6679 | faircowspathfarm.com Stop on in and see what happens around here! You'll have the opportunity to say hi to some of our animals including English Lop bunnies, cows, goats, geese, chickens, and our emus. Learn about our first-generation beef cattle operation, purchase our grass-fed beef and tallow-based body care products AND, if you're hungry, grab a bite to eat from the Holly's Meat Pies food stand, featuring beef from our farm! Stop by and say hello!

## 5 FarmWild - New Location!

1818 Franklin Street, Bellingham | 360-510-7161 | Farmwild.love Visit FarmWild in our new Bellingham location for a tour of the largest aquaponic and indoor vertical farm in NW Washington! Learn about the environmental benefits of aquaponics and how our eco-friendly, renewable agriculture practices feed the community in a healthy and sustainable way.

## 6 Five Elements Harvest

9498 Stein Rd, Custer | 360-550-6384 | fiveelementsharvest.com Come visit Whatcom County's first certified Net-Zero farm and the United States' northernmost Net-Zero certified residence. We are a low-carbon, climate resilient, and sustainable organic-standards fruit and vegetable farm. Check out the biochar (from WA state's first permitted farm biochar kiln), tour the greenhouses, and learn what it means to be a regenerative farm!

# Grace Harbor Farms / Steensma Creamery

2347 Birch Bay-Lynden Rd, Custer | 360.366.4151 graceharborfarms.com | steensmacreamery.com

Stop by Grace Harbor Farms to learn how small farms and creameries are working together to bring you the best local products possible. Farmers from Steensma Creamery and Grace Harbor Farm will be onsite to share their stories. Come pet the goats, tour the creamery, and visit the retail store to sample and purchase your favorite items. We will have a coffee stand on-site making drinks with our milk too!

# EAT LOCAL MONTH

8 Growing Veterans
6458 Martin Pl. Lynden | 360-553-3577 | growingveterans.org Come see how Growing Veterans empowers veterans to cultivate purpose and belonging through sustainable agriculture and community connection. On our farms, veterans and volunteers grow a wide variety of organic produce, all while building peer support networks that promote healing and resilience. We donate thousands of pounds of fresh, nutritious food each year to local food banks serving communities in need. By working the land together, we're growing food, community, and each other. Join us in transforming lives, one harvest at a time.

# 2 Lagom Vineyards 5535 Hillard Rd, Everson | 360-927-9264 | lagomvineyards.com

Check out Lagorn Vineyards to follow grapes on a field to bottle journey. Learn about the varieties grown on the farm and check out the fermenting and bottling room. You'll be able to sample the wines and purchase your favorites (21+). Tours are open to the whole family, samples and wine purchases available to those 21 and over

Oak Meadows Farm 6285 Noble Oaks Ln, Ferndale | 360-820-4100

oakmeadowsfarmllc.com

Drop by Oak Meadows Farm to see sustainable agriculture in motion! Meet our 650 pasture-raised hens living in a fully-automated, solarpowered, mobile coop, say hello to our pasture-raised pigs, and learn about honeybees from a local beekeeper with a live glass-sided hive on display. Finish your visit at Acorn Market, our on-farm store stocked with corn- & soy-free, non-GMO eggs, pasture-raised meats, and a wide variety of local goods, Goat Mountain Pizza will be on site too!

# n Primavera Farm

3691 Halverstick Rd, Sumas | 360-224-7670 | primaverafarm.com Check out Primavera Farm and learn how we use multiple farm plots to maximize our yield of vegetables and berries. Our partners at the Conservation District will also be onsite to answer questions. Then, head down the road to our farmstand at 8893 Nooksack Rd. where you can see the bounty of our harvest along with fruit and value-added products

# 2 Sonder Farmstead

aggregated from other WA farms.

5675 Homesteader Rd, Deming | 503-805-4937 | sonderfarmstead.com Join us in the beautiful South Fork Valley in Acme on our off-grid garden! Hear about small-scale farming and how much produce you really can grow on just a half-acre. We live on a magical field of vegetables, bees, and herbal medicine, Learn about our fully solar-powered operation and how to dry herbs and infuse oils to make your own balms. Shop our pop-up farmstand for organic apothecary goods, seasonal produce, and raw honey.

## 13 Small Acres Farm

3811 Hatley Rd, Everson | 360-543-8081 | smallacresfarm.com Visit Small Acres for: a renewable energy-powered farm, guided tours every half-hour with a Luffa harvesting and washing demonstration, a farm stand with baked goods, coffee, fresh fruit, veggies, kimchi, loofah

# **Widnor Farms**

1858 W Badger Rd, Custer | 360-941-0935 | shopwidnorfarms.com Visit family-owned Widnor Farms and meet the animals. Pigs and cows and chickens, oh my! Then, check out our new USDA processing facility-where we can process chickens right on the farm. It doesn't get any fresher than that! Finally, stop by the farmstand to pick up your favorite meats and farm products. Don't forget your cooler. The Skagit Table will be on-site offering lunch options featuring meats from the

## 15 Wright Brothers Farm

6785 Enterprise Rd, Ferndale 206-390-2978 wrightbrothersfarm.com Love great food? See how Wright Brothers Farm grows 30+ varieties of fresh vegetables and herbs for our weekly veggie box subscribers, farmers market customers and restaurant chefs. Pick some up for yourself from our farm stand! Learn how we grow sustainably using specialized equipment, strategies, tools, hoop houses, caterpillar tunnels. drip irrigation and composting techniques. Visit and hear about our family's history of farming this property since 1903. Come see us!