## Skagit Valley FARM MAP & GUIDE 2009



#### BUY FROM LOCAL FARMERS FOR FRESH HEALTHY FRUITS, MEATS & VEGGIES

U-Pick Farms • Roadside Stands • Farmers Markets Farm Events • Local Fairs • Available Products

#### SEASONAL GUIDE

www.SkagitFarmMap.com



## 1 ADRIFT RESTAURANT Nicole Holbert 510 Commercial Ave., Anacortes (360) 588-0653 www.adriftrestaurant.com

**DIRECTIONS:** Highway 20 to Anacortes, turn right on Commercial Ave. Continue down Commercial Ave. for 1.6 miles. Adrift is on the west side of Commercial Ave. between 6th and 5th St., across from the Post Office, in historic Old Town

INFORMATION: Voted Anacortes' Best Restaurant and Best Vegetarian Restaurant. We serve breakfast, lunch and dinner. Our mission at Adrift is to transform the bounty of the Skagit Valley and the surrounding waters into artistic cuisine. There is no one defining category of food here—whether it's our yakisoba noodles or a Skagit burger—the common ingredient is local love. Food

and community are inextricably twined for us, and we need both for complete nourishment. To that end, Adrift strives to use the best quality local ingredients available, in order to feed you and to support our neighbors. We feature locally raised, grass-fed beef, lamb and pork; organic produce, bread and cheese; fresh caught seafood and shellfish; local beers and wines. We have rotating art shows and take part in the First Friday Art Walks. Open 8 a.m. - 10 p.m. Monday-Saturday. Closed Sunday.

#### 2 BELFAST FEED STORE 6200 North Green Rd, Burlington (360) 724-3075

**DIRECTIONS:** Northbound I-5 take Exit 236. Go east on Bow Hill Rd., at stop sign turn right on Old Hwy 99. Turn right on Green Rd. **INFORMATION:** A family owned feed store located on a 100 acre certified

organic farm. We sell raw Jersey milk, raw Jersey milk cheeses, goat cheese, farm fresh eggs, grass-fed local beef, seasonal vegetables and raw unprocessed honey. Bring your camera and take pictures of the store animals. Make time to shop in the antique store, specializing in farm and garden. Also available: grain-free pet food, pet supplies, garden supplies and a friendly welcoming atmosphere. **Open year-round. Monday-Saturday 8:30 a.m. - 6:30 p.m., Sunday noon - 5 p.m.** 

#### 3 BLAU OYSTER CO., INC. 11321 Blue Heron Rd., Bow (360) 766-6171

Sunday and holidays.

DIRECTIONS: From 1-5 Exit #230 west to Farm to Market Rd. Right about 5 miles to D'Arcy Rd., left about 1 mile to Bay View-Edison, right about 2 miles to Samish Island Rd. Follow road on to the Island about 1/2 mile to Roney Rd. Right to Blue Heron Rd, then right down hill and around to Blau Oyster Co., on the left. INFORMATION: Oysters, freshly shucked and live-in-the-shell: clams, mussels, live Dungeness crab (in season), shrimp, prawns, scallops, smoked salmon, pickled herring and other seafood products. We pick, bring an ice chest. Open 8 a.m. - 5 p.m. Monday-Saturday year-round. Closed

#### 4 BREADFARM 5766 Cain's Court, Edison (360) 766-4065 • www.breadfarm.com

**DIRECTIONS:** From the south: I-5 Exit 231 on Chuckanut Drive, 7 miles north to Bow Hill Rd., left for 1 mile into the village of Edison. From the north: I-5 Exit 236 on Bow Hill Rd., head 5 miles west to Chuckanut Dr. Proceed straight through intersection for 1 mile into Edison Village.

**INFORMATION:** An artisan bread bakery, Breadfarm specializes in handmade, hearth-baked, and naturally leavened loaves. Our slow rising doughs are given the time to develop the wonderful flavors and aromas of truly great bread. Grab a baguette for a picnic lunch or bring a loaf home for dinner. Try a rustic pastry, house-made crackers, fantastic baked treats and our delicious organic granola. Cash or check only. **Open: Daily 11 a.m. - 7 p.m.** 

5 CASCADIAN FARM
Jim & Harlyn Meyer
55931 SR 20 (N Cascades Highway), Rockport
(360) 853-8173
www.CascadianFarm.com
jim.meyer@smallplanetfoods.com

**DIRECTIONS:** Take Highway 20 (North Cascades Highway) east off of I-5 at Burlington for about 40 miles (3 miles east of Rockport/Hwy 530). **INFORMATION:** CERTIFIED ORGANIC since 1972, our 27-acre berry



USDA ORGANIC Supporting local and organic farmers for over 30 years!

The Valley's only certified organic produce department.

Downtown Mount Vernon Mon-Sat &-9, Sun 9-8 360-336-9777 farm on the banks of the Skagit River in the foothills of the North Cascades features: May - FLOWER BASKETS & vegetable starts; June - Freshpicked STRAWBERRIES; July - RASPBERRIES; July through Sept. - BLUEBERRIES; Sept. - Sweet corn; Oct. - PUMPKIN PATCH and hardy kiwis. FROZEN BERRIES all year! The Roadside Stand serves our famous homemade organic ice cream, berry shortcake, "real food" snacks & espresso. Also available: our organic Jams & Salsas, plus books, post cards, mugs & T-shirts. Our picnic area, river & mountain views, gardens & Self-guided Tour make it well worth the drive! Call for U-pick availability. Skagit Valley Farm Tour 1st weekend in October. Open daily May 1- Oct. 31. Summer hours 8 a.m. - 8 p.m.; shorter hours Spring & Fall.





- Featured on NPR
- Great lunch
- Award-winning weekend breakfast
- Microbrews on tap
- Gourmet foods
- Best selection of Skagit Valley foods
- Wi-fi hotspot
- Picnic supplies

Foods Galore

19271 Best Road • 360.466.5522 Open 7am-7pm 7 Days a Week RexvilleGrocery.com

#### DUNBAR GARDENS WILLOW BASKETS 16586 Dunbar Rd., Mount Vernon (360) 428-3076 baskets@dunbargardens.com www.dunbargardens.com

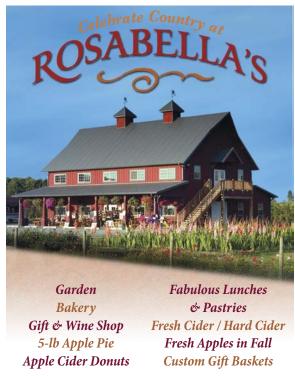
**DIRECTIONS:** West from Mount Vernon on SR 536 (Memorial Highway), 1 mile from bridge turn left on Dunbar Rd., 1 mile more near the corner of Dunbar & Barrett.

INFORMATION: Katherine Lewis and Steve Lospalluto grow selected varieties of basketry willow which are cut annually, dried and sorted for Katherine to weave functional, durable and beautiful baskets for home and garden. Willow baskets are sold on the farm, at local farmers markets, at craft shows and by mail. Visit the dunbargardens.com website for photos of Katherine's baskets, our current schedule of events and willow basket making classes, cuttings for growing your own willow, and our seasonal hours. Customers are welcome at the farm, please phone or email ahead.

#### 7 FARM TO MARKET BAKERY 14003 Gilmore, Edison (360) 766-6240

**DIRECTIONS:** From the south: I-5 Exit 231 on Chuckanut Drive, 7 miles north to Bow Hill Rd., left for 1 mile into the village of Edison. From the north: I-5 Exit 236 on Bow Hill Rd., head 5 miles west to Chuckanut Dr. Proceed straight through intersection for 1 mile into Edison Village.

**INFORMATION:** A family owned bakery in the heart of Edison with beautiful garden seating for all ages to enjoy. Home of the famous lime-soaked polenta cake. All items baked from scratch utilizing the finest local ingredients from the Skagit Valley and the greater Pacific Northwest, including cinammon rolls, sticky rolls, black bottom cupcakes, lemon bars, fresh friut pies and sakes. Also featuring the finest homemade soups, quiche, and baked to order sandwiches. **Open year round Wed - Sun 9am - 4pm..** 



*Open Tues.-Sat.* 8–6 www.rosabellasgarden.com

360.766.6360

3 miles south of Edison 8933 Farm to Market Rd., Bow, WA

#### 8 GOLDEN GLEN CREAMERY 15098 Field Rd., Bow (360) 766-MILK (6455)

**DIRECTIONS:** From Exit 231, head north on Chuckanut to mile marker 4. Turn left on Field Rd.; drive aprox. 1.5 miles, and we are on the left (south) side of the road: just look for the big blue silo!

**INFORMATION:** Dairy products the way they were meant to be! Creamy milk in glass bottles and real handmade cheeses, made right on the farm. Milk, cheese and butter just don't come any better than this. Come by the Vic Jensen & Sons Dairy which has been in operation for well over forty years, and now houses Golden Glen Creamery. Both are family operations run by Vic & Judy and Doug & Brandy Jensen. We feature several varieties of Cheddar, Gouda, seasonal Feta, Mozzarella and Squeaky Cheese! **Our on-farm store hours are Monday-Saturday, 10 a.m. - 4 p.m.** 

#### 9 GORDON SKAGIT FARMS 15598 McLean Rd., Mount Vernon (360) 424-7262

#### www.gordonskagitfarms.com

**DIRECTIONS:** From I-5 take Exit 227 "Kincaid St.," west to 3rd St., right on 3rd and cross Skagit River to traffic light at Wall St. Take a left here and road goes right in one block and becomes McLean Rd. Go west to farm on left side between Beaver Marsh Rd, and Bradshaw Rd

INFORMATION: A large selection of carving pumpkins, and traditional pumpkins in "old-fashioned orange." There are also non-traditional pumpkins in all colors: French Red, Australian BlueCheese, Bucksin and Lamina White. There are also cooking pumpkins used to make a great pie or to be a wonderful addition to any of your baking needs. There are a wide variety of squash: Acorns to Hubbards and everything in-between! We grow approx. 15 different varieties, all vine ripe. We have ornamentals in all colors of autumn: gourds, ornamental corn and stalks to decorate your home and yard for the entire fall season. Gordon's orchards are full of Jonagold apples, one of the greatest tastes of autumn. At Gordon Skagit Farms we have a large retail display area surrounded by showcase paintings of autumn scenes. The display area is always changing, and every year we add new and interesting ways to show off our products. The farm has a 14-acre U-Pick pumpkin and squash patch with a small animal farm area. On weekends we have a baked goods stand featuring tasty local treats.

## 10 HEDLIN FARMS & LA CONNER DAHLIAS Dave Hedlin and Serena Campbell 12052 Chilberg Road, La Conner Ph: (360) 466-3977 • Fax (360) 466-5328 hedlin@hedlinfarms.com

**DIRECTIONS:** West on Highway 20 to La Conner-Whitney Rd., left 5 miles to town of La Conner. Stand is located on the south side of the roundabout intersection at the entrance to La Conner.

**INFORMATION:** A family farm producing our own certified organic fruits



and vegetables, home grown tomatoes and peppers, cut flowers and dahlia tubers. Fruitstand is open daily, customers are welcome to walk our fields and see what is growing. CSA subscriptions are also available - sign-ups Jan. - April. **Open May - October.** 

## 11 HEMLOCK HIGHLANDS 8110 Sims Rd., Sedro-Woolley Owned & operated by John & Jean Bates (360) 856-5871 • www.hemlockhighlands.net

**DIRECTIONS:** From I-5, east on State Route 20 past Sedro-Woolley to Sims Rd. Right to the ranch.

INFORMATION: If you have ever visited the Highlands of Scotland you won't soon forget the beauty and majesty of the Scottish Highland cattle, and if you have the opportunity to taste the beef (favored and owned by the Queen of England), it is a treat you won't soon forget. Scottish Highland cattle are believed to be the oldest breed of cattle in the world. Hemlock Highlands has been raising registered Scottish Highland cattle for beef and breeding stock since the early 90's. We have been showing our cattle for many years and have many grand and reserve champions in our line. Our grass fed, grain finished, all natural beef (with no antibiotics, growth hormones or animal feed) is some of the most tender and flavorful you will ever taste, and is available five times a year. We have been part of the Festival of Family Farms for several years and offer pony rides, beef tasting, calf petting and a hay ride tour of the farm and nearby apple orchard/ winery during the event. Also, if you call ahead, we are happy to show you around the farm. Come see the beautiful Scottish Highland cattle!

#### 12 LA CONNER CHAMBER OF COMMERCE & VISITOR CENTER 606 Morris Street (2nd Block on left as you enter La Conner) (360) 466-4778 • info@laConnerchamber.com www.laConnerchamber.com

**DIRECTIONS:** From I-5 take Highway 20 west (exit #230). After about 10 minutes go left onto La Conner-Whitney. Follow La Connor - Whitney Rd. for about five minutes into the town of La Connor roundabout and Morris St. **INFORMATION:** Welcome to our home, the historic waterfront village of La



Conner, Washington. We are the La Conner Chamber of Commerce & Visitor Information Center, a non-profit, community agerncy dedicated to making your visit an enjoyable one. We encourage you to see what makes this area authentic. We are known for our artists, diverse communities, cultural attractions including three museums & outdoor sculpture exhibits, locally owned farms, inns, boutiques & galleries, and an environment of mountains, farms, rivers, islands and the North Puget Sound. Adventures from the relaxing to the exhilarating are yours, all in a setting of stunning natural beauty. Come Visit and Stroll the Village! Let us show you why we truly are the heart of the Magic Skagit Valley and the finest waterfront village in Washington State. La Connor...where life is ART.

#### 13 MIKE AND JEAN'S BERRY FARM 16425 Jungquist Rd., Mount Vernon (360) 424-7220

DIRECTIONS: THREE FARM STAND LOCATIONS: Open each day from 10 a.m. to 5 p.m. One stand is on the corner of Fir and Riverside in the Cenex-Skagit Farmers parking lot, the second is in the parking lot of Carl's Paint Shop on Freeway Dr., and the third is in the parking lot of Kelly's Barbeque at West Division St. and N. Barker St. in West Mount Vernon. INFORMATION: We have fresh berries in our stands and fresh or frozen berries available by order (360) 424-7220: Strawberries: June to early July;

Raspberries: July; Blueberries: July and early Aug. Cauliflower is available at



## Fresh Flowers & Exceptional Gifts! Open Year Round!

RoozenGaarde offers unique gifts for the home & garden!

Take home a bouquet of fresh-cut flowers, stroll the Garden or share the beauty of our valley with others.

Hours: Mon. - Sat. 9am-6pm • Sunday 11am-4pm 15867 Beaver Marsh Rd. • 360-424-8531 • www.tulips.com



the farm: cauliflower by the case from late July into Oct. Mike and Jean's are Food Alliance Certified and encourage you to buy local: support Skagitonians to Preserve Farmland (farmers and farming), Cascade Harvest Coalition (Puget Sound Fresh), and the Northwest Agriculture Business Center (training, resources & networking). We also encourage you to attend the Skagit Valley Farm Tour the first weekend between Sept. and Oct.

14 MOTHER FLIGHT FARM Glen and Charlotte Johnson 20482 Skagit City Rd., Mount Vernon (360) 445-3501 (360) 661-6098 or 99 johnson@ncia.com

**DIRECTIONS:** From I-5 exit 221 go west to next right onto Fir Island Rd., through Conway and across the bridge then turn right onto Skagit City Rd. 1/2 mile to Mother Flight Farm Stand. Watch for signs.

# Snow Goose Produce Provisioners for Foodies FARM FRESH PRODUCE

#### A Farmers Market 7 Days a Week!

- Crab, oysters & clams from the live tank; cooked crab too
- Always fresh wild salmon and halibut
- Good wines and good prices
- We raise our own organic produce & also buy from other organic farmers
- Cut flower bouquets from our own gardens
- Full range of picnic supplies and gourmet food, espresso
- · Immodest ice cream cones!



INFORMATION: Come enjoy our seasonal organic fresh produce, grown in harmony with Nature. Shop at the stand, take a nature walk, have a picnic. Apples, Basil, Beets, Broccoli, Cabbage, Cauliflower, Chard, Cider, Cucumbers, Daffodils, Garlic, Jams, Kale and Collards, Kohl Rabi, Lettuce, Melons, Onions, Parsley, Peas, Potatoes, Radishes, Raspberries, Rhubarb, Salad Greens, Spinach, Strawberries, Winter & Summer Squash, Tomatoes; we have it all. Open April -Oct., 10 a.m. - dusk, Friday, Saturday & Sunday.

## 15 MOUNT VERNON CHAMBER OF COMMERCE and VISITOR INFORMATION CENTER 105 E. Kincaid St. (360) 428-8547 www.visitmountvernon.com

**DIRECTIONS:** West on Kincaid St. from I-5 Exit 226. Right into Transit Center Driveway just past freeway overpass. Office is in tall building on your left next to railroad tracks.

**INFORMATION:** Start your adventure in Mount Vernon at the Visitor Information Center located in the Skagit Station.

#### 16 NORTHWEST HOME GROWN RANCH MEAT 13400 D'Arcy Rd., Bow (360) 766-4273 Call During Business Hours: 10 a.m. - 5 p.m. Friday and Saturday

**DIRECTIONS:** From I-5 Exit #230 onto Highway 20 and drive west to Farm-to-Market Rd. Turn right and go north approximately five miles to D'Arcy Rd., left about 1/3 mile to Northwest Home Grown Ranch Meat on left side of the road. Hope to see you soon.

**INFORMATION:** Grass-fed beef, pork, and lamb raised in local pastures without drugs or implants, all chemical free. Buy local home grown ranch meat. All animals are born and raised in Skagit, Whatcom, Island or San Juan counties.



## Barone Chiropractic Clinic, P.S.

John J. Barone, DC, CCEP

Doctor of Chiropractic
Certified Chiropractic Extremity Practitioner

124 N. 18th Street-Mount Vernon, WA 98273

(360) 428-7883

Improve your health and the economy — Eat quality food, locally grown and lovingly raised!

Supporting Skagit farmers and families since 1994



OLD FASHIONED HOME-GROWN GRASS FED BEEF



PO Box 311 Bow, WA 98232 360.421.0535 cell reality@fidalgo.net www.prairiespringsranch.com

#### 17 PLEASANT VALLEY FARMS 13459 Dodge Valley Rd., Mount Vernon (360) 466-0491

**DIRECTIONS:** Take I-5 Exit #230 onto Highway 20. Go west to the traffic light at La Conner-Whitney Rd. Go south and continue to the Y just before the town of La Conner. Go left at the Y onto Chilberg Rd. one mile. Go right onto Dodge Valley Rd. We are located 1.5 miles down the road on the left. Watch for the big black tanks tucked into the woods on the hill.

**INFORMATION:** Our mission at Pleasant Valley Farms is to create the best pickle products in the World. We believe through skillful craftsmanship and dedication to excellence we have created the best line-up of pickles available anywhere. We make our products using old-fashioned, time tested techniques and natural flavorings, going from the vine to the brine in hours. We use the centuries-old process of adding natural spices to a fermentation tank full of fresh crisp cucumbers. As the cucumbers naturally cure in our unique blend of spices, a full-bodied and complex flavor develops. This old-fashoined process creates the world's most flavroful pickles, just like Mom used to make! Our sauerkraut is also made the old-fashoined way, fully cured in the tank, using slow natural fermentation. Our select cabbage varieties are grown locally, cut by specially adjusted knives to produce a long, full-length shred. The only ingredient added during fermentation is sea salt, no vinegar is added. Our attention to detail, combined with the highest quality ingredients, creates the World's Best Sauerkraut!

## PRAIRIE SPRINGS RANCH 4530 Prairie Lane, Sedro-Woolley (360) 421-0535 www.prairiespringsranch.com To purchase or place an order call or e-mail: reality@fidalgo.net

**INFORMATION:** We raise registered Chiangus beef the old-fashioned way without hormones or antibiotics. They graze our natural pastures in summer and eat our hay in winter. Grass fed beef is at its best in the fall, so we butcher only once per year. We start taking orders in the spring until they are gone. We sell quarters and halves and the customer can choose how it is cut. To learn more about the Chiangus breed, or our farm visit www.prairiespringsranch.com or call 360-421-0535.

#### 19 ROOZENGAARDE 15867 Beaver Marsh Rd., Mount Vernon (360) 424-8531• www.tulips.com

**DIRECTIONS:** From I-5, Take Kincaid Street exit (#226), go west on Kincaid. At the first stoplight after the railroad tracks, take a right. Go straight through 2



Antique, Craft & Flea Market April 4th & 5th

Skagit FREE Kid's Day May 30th

Skagit County Fair & Rodeo August 12th – 15th

Sportsman & Outdoor Recreation Show Featuring the Puget Sound Dock Dogs September 19th & 20th

Antique, Craft & Flea Market September 26th & 27th

Visit Skagit County Fairgrounds Year-'Round for Fun, Family Entertainment

For more information visit our website at: www.skagitcounty.net/fairgrounds

stoplights and over the Division Street Bridge. Continue to the first stoplight after the bridge, taking a left at the light onto Wall Street. Wall Street makes a quick right turn and becomes McLean Road. Continue down McLean Road about 3 miles. Make a left at the grocery store onto Beaver Marsh Road. We are 1/4 mile down the road on the left.

INFORMATION: Surrounded by hundreds of acres of tulips, daffodils and iris, our garden bursts with color each Spring during the world-renowned Skagit Valley Tulip Festival in April. Our parent company, Washington Bulb Co., Inc., is the largest bulb grower in the Uniter States. With over 16 acres of greenhouses, we have a year round supply of top quality fresh cut flowers, including Tulips, Daffodils, Iris and Lilies. Roozengaarde offers a unique mix of fresh cut flowers, bulbs, home decor, and garden accessories. Open year round Monday - Saturday 9 a.m. - 6 p.m. and Sundays 11 a.m. to 4 p.m. Extended hours during the tulip festival!

#### 20 ROSABELLA'S GARDEN BAKERY Rose & Alan Merritt 8933 Farm-to-Market Rd., Bow Phone: (360) 766-6360 www.rosabellasgarden.com

DIRECTIONS: From I-5, Exit 232, west on Cook Rd. for 1 mile, right (north) on Chuckanut Dr. for I/2 mile (follow highway signs), left on Allen West Rd. for 3 miles, right on Farm to Market Rd. See Rosabella's on immediate right on corner. INFORMATION: In a country red barn surrounded by flower gardens and apple orchards, Rosabella's is a unique garden bakery, cafe, vintage gift and hard cider/wine shop. Authentic farm experiences for everyone! Country hospitality, home made apple pastries, apple cider donuts, 5-lb apple pies, fabulous lunches, tastings, festivals, custom holiday orders, seasonal flowers, u-pick apples • corn • pumpkins in October, great coffee • espresso, ice cream • cider. Great vintage gift • antique shop. Come celebrate country with us! Tuesday • Saturday 8 a.m. - 6 p.m.



#### 21 SAKUMA MARKET STAND 17900 Cook Rd., Burlington (360) 757-8004

www.sakumamarketstand.com

**DIRECTIONS:** Take 1-5 exit 232 Cook Rd., head west on Cook Rd. 1 mile. Look for Sakuma Market Stand sign & entrance gate.

INFORMATION: Open: May 15-Nov. 1, Monday-Saturday 8 a.m. - 7 p.m. Sunday & holidays 11 a.m. - 6 p.m. Available: Strawberries mid May-Sept., raspberries & blueberries July-Oct., tayberries, marionberries & boysenberries July-Sept., blackberries Aug.-Oct., apples Sept.-Oct., cherries, plums & pears as well as a wide variety of vegetables and flowers all grown by Sakuma Farms. U-Pick is available daily. Stop by and enjoy a homenade milkshake, ice cream sundae or freshly made strawberry shortcake or take a wagon ride or participate in daily childrens activities. Private tours or events may be scheduled by phoning 360-757-8004.

#### 22 SAMISH BAY CHEESE

Roger and Suzanne Wechsler 15115 Bow Hill Rd. P.O. Box 202, Bow (360) 766-6707 • cheese@rootabaga.com www.samishbaycheese.com

**DIRECTIONS:** From the south, I-5 Exit 231 on Chuckanut Dr. (SR 11), go about 6 miles north to Bow Hill Rd., right about 1/8 mile. The farm is on the left. From the north, I-5 Exit 236, go right (west) on Bow Hill Rd. about 4 miles, on the





Grass-fed beef, pork, and lamb raised in local pastures without drugs or implants, all chemical free. Buy local home grown ranch meat. All animals are born and raised in Skagit, Whatcom, Island or San Juan Counties.

DIRECTIONS: From 1-5 exit #230 onto Hwy 20, drive West to Farm To Market Rd. Turn right, go North approximately five miles to D'Arcy Rd, left 1/3 mile to Northwest Home Grown Ranch Meat. Left side of the road.

More info? Call (360) 766-4273 Fri & Sat 10-5

#### Save farmland. Stop sprawl.



360-419-0988

friends@fidalgo.net www.friendsofskagitcounty.org

right just before getting to Chuckanut Dr.

**INFORMATION:** We have (very) fresh cheeses, cheeses aged up to six years old, and everything in between, including some of our own unique creations. We are a certified organic dairy and farmstead cheese makers. We make organic cheese and yogurt out of all of our milk, using only our own milk. We raise beef, pork, and goat for meat. Our beef is grass fed and certified organic. Private tours may be scheduled by calling Suzanne at 360-766-6707.

#### 23 SCHUH FARMS Steve & Susan Schuh 15565 SR 536, Mount Vernon (360) 424-6982

**DIRECTIONS:** From I-5 Exit #226, west on Kincaid, right on 3rd St. then west on SR 536. Three miles to farm on right.

INFORMATION: Fresh rhubarb, asparagus and tulips in April. Late Spring and early Summer bring more flowers. Eight varieties of berries, some U-pick. New this year: U-pick veggies and Gravenstein apples. Tree fruit is brought from a farmer friend in Eastern WA. With Fall comes our Great Pumpkin Patch featuring 40 acres of fun, and squash, gourds, corn stalks and a corn maze - hay rides to the fields featuring pumpkins of all sizes, shapes and colors. As always the barrel train, face painting, inflatable pumpkin playground, petting zoo and the new and improved tire scramble. For Christmas you can cut your own tree or choose one from our large selection of fresh cut trees. Beautiful wreaths, garlands and ornaments are to be found in the old barn. The latte and ice cream shack opens with tulips and closes with trees. We feature fresh eggs, Golden Glen's milk and cheeses, our jams and syrup, pies and pickles. Daily 8:30 a.m. - 6 p.m.;

April 1 - Oct. 21, & Friday after Thanksgiving through Dec.

#### 24a SKAGIT FARMERS SUPPLY COUNTRY STORE 1276 So. Burlington Blvd., Burlington • (360) 757-4055

24b 900 Riverside Drive, Mount Vernon (360) 424-4207

24C 917 Moore Street, Sedro-Woolley • (360) 856-6567 INFORMATION: Friendly and knowledgeable staff with lawn and garden supplies, including organics. Pet food and supplies. Animal feed and fencing. Carhartt clothing and much more. Open Monday-Saturday 8 a.m. - 6 p.m., Sunday 10 a.m. - 4 p.m.



#### **Sakuma Market Stand**

Gifts, Jams, Syrups, & Tea
U-Pick or Already Picked

Strawberries, Raspberries, Blackberries, Blueberries, Apples, Pears, Cherries & seasonal vegetables

#### **ALL OUR OWN GROWN FRUIT & VEGETABLES**

Spend the Day at our Farm Activities & Events Daily Take a Wagon Ride to the U-Pick Fields, Visit our Ice Cream House for a Sundae or Home made Milkshake

> Monday – Saturday 8:00am – 7:00pm Sunday & Holiday's 10am 6pm Located just north of Burlington at 17790 Cook Rd. Exit #232 off of 1-5 , west 1 mile (360) 757-8004 www.sakumamarketstand.com

#### 25 SKAGIT RIVER RANCH 28778 Utopia Road Sedro Woolley (360) 856-0722

www.skagitriverranch.com

**DIRECTIONS:** Coming from I-5, take exit 230 (Cook Rd); go east. Cook Rd. will connect to Hwy 20; continue east on Hwy 20 toward Lyman. About 5 miles along (right before Lyman), is Hoen Rd; go right on to Hoen. Go 2 blocks and turn left on Utopia Rd. Our farm is the 2nd driveway on your right; follow the "Farm Store Open" sign.

**INFORMATION:** Cerified organic 100% grass fed beef. Organic chicken and eggs, and natural pork. Located on the beautiful Skagit River, our farm store is open on Saturdays (10-6pm) all year for you to visit. You can see a sustainable family farm, humanely and ethically raised animals with no chemicals and no antibiotics. Products sold at our farm store or selected farmers markets and natural food stores. Please visit our website www.skagitriverranch.com for details.

#### 26 SKAGIT VALLEY FOOD CO-OP 202 S. First St. Downtown Mount Vernon (360) 336-9777 www.skagitfoodcoop.com

**DIRECTIONS:** From I-5 Exit College Way, head west. Turn left onto Freeway Dr. and follow it south along the river. Turn left at the main light by the bridge on First St. and then right into the parking lot of the Co-op building.

INFORMATION: The Skagit Valley Food Co-op, anchoring the corner of 1st St. and Division in downtown Mount Vernon is a co-operative natural foods market., providing fresh local and organic produce and wholesome dry goods to community members since 1973. The Co-op's award-winning Deli offers a seating area, a salad bar, hot entrees, custom sandwiches and coffee beverages, as well as healthy delicious pre-packaged foods, both savory and sweet, and full catering capabilities. The Food Co-op works with a variety of local farmers and suppliers to uphold our standards of freshness and quality. Anchored firmly in co-op principles, the Skagit Valley Food Co-op welcomes the community at-large, with membership benefits, workshops, and opportunities to connect to community resources. Join us this summer to celebrate 35 years of local and abundant harvests. Open daily,

Monday- Saturday 8 a.m. - 9 p.m., Sunday 9 a.m. - 8 a.m.

#### 27 SNOW GOOSE PRODUCE

Mike and Mary Louise Rust 15170 Fir Island Rd., Mount Vernon (360) 445-6908

www.snowgooseproducemarket.com

**DIRECTIONS:** On the scenic farm road between Conway and La Conner. From



I-5 take Exit #221 west to Fir Island Rd., follow this road about five miles to the stand.

**INFORMATION:** A true farmers market, walking the walk for 35 years. We honor our food. Snow Goose Produce sells organic and conventional produce grown by ourselves and our neighbors. We have a full-service fish market featuring live and cooked crab, salmon, halibut and more. We sell generous bouquets of our own cut flowers and perennials. Local and not-so local wines. We sell unusual sauces and preserves and are known for our immodest ice cream cones. We are provisioners for foodies. Open every day late February to early October. 8:30 a.m. to 6:30 p.m. Monday - Friday, open to 7:30 p.m. Saturday & Sunday.

### TAYLOR SHELLFISH FARM 2182 Chuckanut Dr., Bow (360) 766-6002 • www.taylorshellfish.com

**DIRECTIONS:** Exit #231 off I-5. Northwest on Chuckanut Dr. for 10 miles to the Oyster Creek Inn. (From Bellingham: Exit #250. Go south on Chuckanut Drive 9.5 miles). Farm entrance in corner of restaurant parking lot.

**INFORMATION:** Farm-fresh Pacific oysters (live-in-shell, shucked or smoked),



#### Skagit River Ranch

A Sustainable Family Farm, Humanely and Ethically Raised Animals No chemicals, No pesticides Sedro Woolley, WA

#### Certified Organic 100% Grass-Fed Beef

(Organic Chicken, Organic Eggs and Natural Pork)

Products available all year at our Farm Store ( Saturdays 10-6 pm), Buyer's clubs, Farmer's Markets and Retail Stores. Please visit our website for details .

www.skagitriverranch.com 360-856-0722



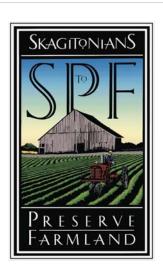
Kumamoto, Virginica, European Flat, Shigoku & Olympia oysters, Manila clams, mussels, Geoduck clams. Live and cooked Dungeness crab. Frozen prawns, scallops, wild salmon and halibut. Pickled herring and smoked salmon. Picnic and BBQ area on beautiful Samish Bay. 2009 SPECIAL EVENTS: TWO Public SEED SALES, June 6th and Aug. 1st, both on Saturday 8 a.m. - 11 a.m., for those interested in growing oysters, clams, mussels and geoducks on their own beaches. 7th Annual Samish Bay BIVALVE BASH & LOW TIDE MUD RUN, July 25th.

RETAIL STORE open seven days year round. Oct.-March 9 a.m. - 5 p.m. April-Sept. 9 a.m - 6 p.m.

29 WOOLLEY FARMS 8600 B.D. Minkler Road, Sedro Woolley (360) 854-9188

www.woolleyfarms.com

**DIRECTIONS:** From I-5, take Cook Rd. exit east. Follow it to Hwy 20,



#### Skagitonians to Preserve Farmland Serves as a Voice for

- Farmland Preservation
- Economic Opportunities
- Collaborative Partnerships
- Fresh Local Food Sources
- Sustainable Farming

Learn more about SPF at www.skagitonians.org 360-336-3974 414A Snoqualmie, Mount Vernon continuing east past Sedro-Woolley. Turn right at Hoehn Road (before Lyman), follow it about a mile, going across Minkler Rd., until the road curves right. Turn left on Utopia. Follow past residences and farms to the end of the road. Turn left at dogleg on B.D. Minkler Rd. Woolley Farms is at the end on the left.

**INFORMATION**: Come and visit Woolley Farms, offering heritage-breed sheep, pigs, goats, chickens, ducks and more! We have breeding stock for sale (Tamworth pigs and Jacob sheep) as well as organic, grass-fed, USDA-certified lamb and pork. We also offer chicken, fresh eggs, duck, duck eggs, heritage turkeys, U-pick blackberries and plums (in season). Space is available for community projects and volunteers are always welcome. Visiting hours are Monday - Friday 9 a.m. to 7 p.m. and Saturdays & Sundays, by arrangement. Tours available for small groups. For more information, call 360-854-9188 or see www. woolleyfarms.com.

#### Farmers Markets

30 ANACORTES FARMERS MARKET 611 R Ave., Anacortes (360) 391-0339 Info@anacortesfarmersmarket.org www.anacortesfarmersmarket.org

**DIRECTIONS:** Highway 20 west to Anacortes. Exit right on R Ave. for about one mile. Market is between 7th and R Streets, on the Depot Arts Center grounds. Just north of the historic stern-wheeler W. T. Preston at the Arts Center in the Historic Railroad Depot.

INFORMATION: Shop for Skagit County's freshest produce, the best in baked products and home made crafts. Look for our Holiday Markets in November at the Depot Arts Center. Open Saturdays 9 a.m. - 2 p.m., May 16-Oct. 10

31 MOUNT VERNON FARMERS MARKET

• SATURDAYS May 30 - October 17, from 9 a.m. to 1 p.m. Location: By the Skagit River in downtown Mount Vernon
• WEDNESDAYS June 10 - September 30, from 2:30 p.m. - 5:30p.m.



## SKAGIT COUNTY FARM BUREAU

Kristen Hinton khinton@wsfb.com

www.wsfb.com 360-561-0387

Location: Skagit Valley Hospital, 1415 Kincaid St. INFORMATION: Shop the Mount Vernon Farmers Market for the freshest and friendliest of Skagit Valley farm produce! The Saturday market is a weekly celebration featuring local and organic berries, vegetables, flowers, nursery plants, fresh roasted coffee, bread, cheese, Swedish pancakes, soaps, crafts and more. Live music, children's activities and cooking demonstrations ensure that there is always something happening at the market. The Wednesday market offers the same great local produce in a smaller setting for mid-week shoppers. Experience the best of the Skagit Valley: visit the Mount Vernon Farmers Market. WIC coupons and food stamps accepted.

32 SEDRO-WOOLLEY FARMERS MARKET
Hammer Heritage Square, Ferry &
Metcalf, Sedro-Woolley
Wednesdays, 3 - 7 p.m. May 27 - Oct. 14
swfarmersmarket@fidalgo.net

**DIRECTIONS:** Highway 20 Sedro-Woolley Ferry St. exit into town, on the corner of Ferry and Metcalf under the clock tower.

**INFORMATION:** Located in the heart of Sedro-Woolley, nestled in the surrounding North Cascade mountains, you will find a wide variety of locally grown fresh fruits and organic veggies, including: berries, greens, tomatoes, broccoli, beets, carrots, potatoes, beans, cucumbers, squash, onions and garlic in season. Enjoy homemade bread, baked goods and soup while relaxing under our gazebo. Brighten your home with beautiful flowers, plants and unique crafts. View our historic mural of the Skagit from days gone by.

#### Vineyards & Wineries

GARPENTER CREEK WINERY
Jeff Hammer
20376 E. Hickox Rd., Mount Vernon
(360) 848-6673 • Toll Free: (866)WA-WINES

**DIRECTIONS:** From 1-5 take Exit 225 "Anderson Rd. exit" (from southbound 1-5 turn left and cross the freeway, from northbound 1-5 turn right). Take the first right onto Cedardale Rd. and proceed approximately one mile. Turn left on Hickox Rd. and follow for one mile to the end of the road. We are the last driveway on the right hand side of Hickox Rd.

**INFORMATION:** Carpenter Creek Winery has been producing premium, handcrafted wine in the Beautiful Skagit Valley since 2001. We are the second largest and second oldest winery in the valley. Situated on seven acres at the end of a country lane in Mount Vernon, our facility is nestled amongst tall fir and cedar groves just far enough off the beaten path. With our namesake gently



Naturally Organic Wild Mountain berries, jams, syrups, and honeys. Fresh in season and frozen.

#### **NORTHWEST WILD FOODS** (360) 757-7940

12535 Pulver Road www.nwwildfoods.com

burbling in the background, this is an idyllic place to sample fine wines, to come for a vineyard/ winery tour or event, or to simply enjoy a picnic along the banks of Carpenter Creek. **Wines include:** Chardonnay, Sauvignon Blanc, Cabernet Franc, Merlot, Riesling, Siegerrebe sparkling wine, Semillion Ice WIne and Pinot Noir

Winery Hours: Friday and Saturday 10 a.m. - 6 p.m., Sunday 11 a.m. - 5 p.m.

34 CHALLENGER RIDGE VINEYARD & CELLARS
Randy Bonaventura
Vineyard and Wine Tasting Room:
43095 Challenger Rd., Concrete
(425) 422-6988

**DIRECTIONS:** From I-5 Exit #230 east on Highway. 20. After Milepost 86, turn left, then immediately right, on Challenger Rd. Open Sat. and Sunday 11–5; Monday–Friday by appointment.

**INFORMATION:** Challenger Ridge Vineyard and Cellars is nestled between the Peaks of Mount Baker and the banks of the Skagit River just west of Concrete on SR-20 at mile post 87. The Estate has a 7 acre vineyard of Pinot Noir along 475 feet of river front with hiking trails throughout. The 65 acre estate is bisected by the Concrete-to-Mount Vernon Trail and is a wonderful place to stroll with a loved one and some of our Estate Pinot Noir or one of our other Washington wines. Call the winery at 425-422-6988 for more information, also visit www.challengerridge. com and become a wine club member.

Hours of operation: Saturday and Sunday 11 a.m. 5 p.m., weekday tours and tasting by appointment.

35 EAGLE HAVEN WINERY PERKINS VARIETY APPLES 8243 Sims Rd., Sedro-Woolley



## Use a lender that understands your unique needs.

- Appraisal
- Farms and Ranches
- Crop Insurance
- Operating Lines of Credit
- Country Home and Bare Lot Loans
- Equipment Financing



Burlington - 800.548.2699 | farm-credit.com

#### (360) 856-6248 or (360) 856-6986 èaglehavenwinery.com

**DIRECTIONS:** Take Exit 232 off I-5. Go east on Cook Rd. aprox. 5 miles to Hwy 20 intersection. Go east on Highway 20 aprox. 4 miles to Sims Rd. Right on Sims Rd, and farm is on left.

INFORMATION: Our winery features a variety of handcrafted estate grape wines and fruit wines. The old world tasting room and scenic wine garden will make your visit truly special. Open 11 a.m. - 5 p.m. Friday-Monday. Our orchard grows 50 varieties of apples to sample. We also have farm-fresh cider, orchard honey, pears and plums. Our family farm has been growing quality fruit since 1972 and we are proud of what we do. Apple store open Sept. -Dec. Monday-Saturday, 10 a.m. - 5 p.m.

**LOPEZ ISLAND VINEYARDS AND WINERY Brent Charnley, Winemaker** 724 Fisherman Bay Rd., Lopez Island (360) 468-3644 • (360) 468-3644 www.lopezislandvinevards.com

**DIRECTIONS:** Washington State Ferry, Anacortes on Highway 20 spur, to Lopez Island. Proceed from ferry landing south on Ferry Rd., which will become Fisherman Bay Road at about two miles. Continue on Fisherman Bay Rd. 3/4 miles to farm entrance.

**INFORMATION:** Lopez Island Vineyards is a family run, organic vineyard on Lopez Island, producing fine wines from Estate Grown Grapes, as well as fruit wines from the San Juan Islands and Western Washington. Wines are also produced from grapes originating from the Crawford Family Vineyards of Yakima Valley. Established in 1987. Products include Lopez Island Organically Grown: Madeleine Angevine, Siegerrebe, Wave Crest White, Blackberry Wine; also organically grown Raspberry Wine and Apple-Pear Wine from San Juan County fruit. Yakima Valley products include Chardonnay, Merlot, Cabernet Sauvignon-Merlot. Wines available by mail order or in select Skagit County outlets. Tasting Room Hours of Operation: April, Oct., Nov., Dec. until Dec. 16: Saturdays noon - 5 p.m.; May, June, Sept.: Fridays & Saturdays noon to 5 p.m.; July & Aug.: Wednesdays-Saturdays noon - 5 p.m.

#### **TULIP VALLEY VINEYARD & ORCHARD** 16163 SR 536, Mount Vernon (360) 428-6894

www.tulipvalley.net

**DIRECTIONS:** Three miles west of the old Mount Vernon bridge on Memorial Highway 536, just east of Beaver Marsh Road.

**INFORMATION:** Fine wines and home to award-winning Red Barn Ciders. Come visit our new tasting room, and art gallery premiering local Washington artists. Please see our website for a calendar of events. Skagit-owned, Skagit-grown!



- Daffodils & Tulips
- Gifts for the garden
- Fresh produce

- 7 Varieties of berries, u-pick, we-pick Christmas trees, u-cut, we-cut
- U-cut, we-cut flowers
- Fresh veggies

- Harvest celebration, bayrides
- Fresh apples & cider
- Huge pumpkin patch

- Wreaths & garlands
- · Ornaments

#### ALL THE TIME

Eggs, ice cream, lattes, local milk & cheese, pies, bread Cookies, jams, syrup, pickles and gourmet foods

15565 State Route 536 9828 State Route 532 Mount Vernon, WA 98273 Stanwood WA 98292 Ph: (360) 424-6982 Ph: (360) 629-6455

#### **2009 EVENTS**

ANNUAL TULIP FESTIVAL April 1-30, (360) 428-5959

**BURLINGTON BERRY DAIRY DAYS** June 18-21, (360) 757-0994

SAMISH BAY BIVALVE BASH July 25 • Taylor Shellfish Farm (360) 766-6002 www.bivalvebash.com

PIONEER PICNIC August 6 • Pioneer Park, La Connor (360) 466-4703

SKAGIT COUNTY FAIR "See You At The Fair!" **August 12-15** (360) 336-9453

SKAGIT HARVEST **DINNER & AUCTION** September 26 • St. Joseph's Center Call SPF: (360) 336-3974

SKAGIT VALLEY FARM TOUR "A Festival of Family Farms" October 3-4 Skagit Valley's 11th Annual **Farm Tour** (360) 421-7629 www.farmtour.com

#### SKAGIT VALLEY FARM MAP & GUIDE PRODUCTION

Publisher: Jean Shea, Prairie Springs Ranch E-mail: reality@fidalgo.net Phone: (360) 421-0535

Advertising Sales: Northwest Agriculture Business Center

E-mail: Sera@AgBizCenter.org Phone: (360) 336-3727 Fax: (360) 336-3751 Mailing Address: PO Box 2924 Mount Vernon, WA 98273-2924 http://www.SkagitFarmMap.com

Graphics & Layout: Copy & Print Store www.copyandprintstore.com Photograph by Ron King Photography http://www.RonKing.com

Skagit Valley Farm Map & Guide is published as a non-profit public service to support the farmers & community of Skagit County.

This project received funding from Skagit County, and hotels/motels of the City of Burlington:

**The Cocusa Motel**; 370 West Rio Vista Avenue (800) 628-2257 http://www.cocusamotel.com

The Hampton Inn; 1860 South Burlington Boulevard

(800) 426-7866 http://hamptoninn.hilton.com **The Holiday Inn Express**; 1003 Goldenrod Road
(800) 315-2621 http://www.ichotelsgroup.com

The Sterling Motor Inn; 866 South Burlington Boulevard

(888) 757-6757

The Mark II Motel: 805 Goldenrod Road

(360) 757-4021

Our heartfelt thanks to founding publisher Richard Royston, without whom this publication would not exist.



The Northwest Agriculture Business Center (NABC) supports farmers and agriculture-related businesses in Northwest Washington by improving the economic vitality of the agriculture industry within Island, San Juan, Skagit, Snohomish and Whatcom counties. NABC offers business planning, marketing, quality control, promotions, funding, sourcing facilities, product development and market access services. Through these efforts we contribute to a sustainable, environmentally and economically sound agricultural industry thereby preserving our region's farming heritage for future generations.

*NABC* is funded in part by:

Washington State Department of Community Trade and Economic Development.

In accordance with Federal Law and U.S. Department of Agriculture policy, this institution is an equal opportunity employer and provider.