There’s *fresh*... And then there’s *fresh*

All around Seattle, all week long, find the FRESHEST, best tasting LOCAL PRODUCE and products - straight from the farm to you.

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<thead>
<tr>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
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PikePlaceMarket.org  QAFM.org  SeattleFarmersMarkets.org  SFMAMarkets.com

All markets accept SNAP/EBT and WIC/Senior FMNP
Welcome to Farm Guide 2020!

As we prepare to send this year’s edition to print in the midst of the COVID-19 crisis we see it as a powerful expression of optimism for what the harvest season will bring. It also represents our deep commitment to connecting consumers to farmers – the source of all our food. Our hope is this Guide serves to take you on an adventure, exploring Washington’s amazing agricultural resources, introducing you to the farmers and farm markets in your region, and helping to put healthy, fresh, local food on your plate.

It is impossible to predict what our lives will be like when this publication reaches your hands, but I know having access to fresh, local food will be more important than ever. I wish you all well. Go forth and meet your farmer! And please thank them for me for all that they do.

Melissa Spear, Executive Director, Tilth Alliance

About Tilth Alliance

Tilth Alliance is nurturing a more vibrant and sustainable food culture in Washington State by using farms, gardens and kitchens as classrooms to teach people about growing and eating fresh nourishing food while regenerating healthy ecosystems. We want everyone to be able to eat healthy food, every day, regardless of where they live, or their income level. By using the Farm Guide to make conscious food choices, you are creating a sustainable food culture, and helping farmers in Washington State to thrive.

Farm Guide 2020 Cover Artist

Angie Hinojos Yusuf is a Mexican American painter and sculptor focused on public art projects. She is the co-founder and Director of Centro Cultural Mexicano and Chair of the City of Redmond Arts and Culture Commission.
How to Use the Farm Guide

- Farms and farmers markets are arranged statewide by region—Western, Southwestern, Central, Eastern. Listings start with farms, followed by farmers markets. Listings in Western Washington are arranged within each county.

- The Quick Search Guides on pages 8–12 provide page numbers and “at-a-glance” information for each listing.

- Visit the Farm Guide online at farm-guide.org to find specific products and features. Questions? Contact us at farmguide@tilthalliance.org.

Support the Work of Tilth Alliance!

Tilth Alliance connects growers and eaters and teaches how good food is an essential part of the health of our planet, communities and bodies. Join us—along with a growing community of Washington farmers, gardeners and eaters—in building a sustainable, healthy and equitable food future. Your support truly makes a difference. Give today at tilthalliance.org/donate.

Get your garden growing with Tilth Alliance

Veggie Gardening • Permaculture Kitchen Classes • Teacher Trainings

Sign up for classes online!
Food Access and Nutrition Incentive Programs

At the time of going to print, here is the most current information courtesy of the Washington State Farmers Market Association (WSFMA) and City of Seattle, Office of Sustainability & Environment.

FMNP

The “Farmers Market Nutrition Program” helps Women, Infants and Children (WIC) families and low-income seniors buy fruits, vegetables, and herbs (seniors can also buy honey), at participating farmers markets and farm stands throughout Washington. (Seniors can also buy honey.) The WIC and Senior FMNP are a federal-state partnership. Look for FMNP’s new purple signs in 2020. Look for the FMNP icon in the Farm Guide or visit the WSFMA website at wafarmersmarkets.org/food-access-2 to find farmers markets who offer these vouchers.

SNAP / EBT

Shoppers can use their Supplemental Nutrition Assistance Program (food stamps) at farmers markets by stopping by the farmers market information booth. There, you can swipe your EBT/Quest card and get tokens to spend on eligible items in the farmers market. Increasingly, there are also individual farms, farm stands, and CSAs set up to accept SNAP.

MATCHING PROGRAMS/SNAP MARKET MATCH

To give low-income shoppers extra buying power for healthy foods, there are a variety of matching programs that will give families additional tokens or script to shop at many farmers markets. Typically, the match is $1 for $1. This year there is a new statewide “SNAP Market Match” program that replaces “Fresh Bucks” at many farmers markets, but offers the same great value. To find out more, head to the information booth at your favorite farmers market. For a listing of participating markets, visit doh.wa.gov/SNAPMarketMatch.

FRESH BUCKS

Fresh Bucks helps Seattle residents afford fruits and vegetables with Fresh Bucks Vouchers, redeemable at Seattle farmers markets and farm stands, neighborhood groceries, and Safeway stores. The program also supports neighborhood grocers with Fresh Bucks Savings where SNAP/EBT recipients can save 50% off their fruit and vegetable purchase. Please visit the Fresh Bucks website at freshbuckseattle.org for details.
Rich soils, diverse climates and large-scale irrigation make Washington State one of the most productive agricultural regions in the world. With approximately 39,000 farms operating on more than 15 million acres, the Evergreen State produces some 300 commercial crops and livestock products valued at $7.9 billion to Washington farmers and ranchers.

You may be surprised to learn there are thousands of small farms under 50 acres in our state—23,846 according to USDA agricultural census data from 2017, and approximately 165 farmers markets statewide. While it is not possible to list all, we hope the information contained on these pages will direct you towards a deeper connection with local farms and producers wherever you live.

There has never been a time when the mission of bringing farmers and eaters together has been more critical than right now. In light of the challenges brought by COVID-19, ensuring a robust future for a sustainable food system speaks directly to the mission of Tilth Alliance and the organizations, and resources listed on these pages.

We invite you to explore, and learn more about new ways to nourish ourselves, our families, our communities, and the earth.

“Eating is an agricultural act.” – Wendell Berry

**STATEWIDE**

**Tilth Alliance Farm Guide**
farm-guide.org

Now in its 18th year, the Farm Guide is a free, year-round print and online resource that connects consumers directly to farms and farmers markets in Washington State. Search by crop and product, location, and features like CSAs, local meat, wholesale options, food access benefits, activities and much more. Updated annually.

**Washington Artisan Cheesemakers Association**
washingtoncheese.org

Supporting Washington cheese through education, promotion and collaboration. Plus, everything you wanted to know about where to find artisan cheese from small-scale dairies, including a comprehensive buyer’s directory and statewide map.

**Washington State Department of Agriculture (WSDA)**
agr.wa.gov/washington-agriculture

Want to learn more about agriculture in the Evergreen State or know when certain crops are growing? Check out their Washington Grown Seasonality Charts for vegetables and legumes, and fruits and herbs on the website.

**Washington State Farmers Market Association (WSFMA)**
wafarmersmarkets.org

Now more than ever, farmers markets are essential services that bring healthy foods safely into neighborhoods and support over 1,200 farmers throughout Washington. With 110 farmers market members, the WSFMA is a comprehensive resource on where to find a farmers market, food access programs, and the important changes farmers markets are making to operate safely.

**WSU Farm Finder Tool**
foodsystems.wsu.edu/farm-finder-tool

Maintained by the WSU Food Systems Program, search by region (Washington & Oregon) crop and location, product type, where to buy or search by farm or farmers market name. In addition to the Farm Finder, this website offers comprehensive resources on our statewide food system.
**Regional**

**Eat Local First Food Atlas**
eatlocalfirst.org

Published by Sustainable Connections’ Food & Farming program, the Food Atlas connects consumers to local food businesses in NW Washington. It also connects local food & farm businesses to valuable business resources.

**Eat Local First Olympic Peninsula**
supportlocalfood.org/eat-local-first-olympic-peninsula

The Eat Local First campaign strengthens Olympic Peninsula farms and producers by engaging the community through education, promotion and access to build a diverse and vibrant local food economy.

**Gorge Grown Food Network**
gorgegrown.org

GGFN works to build a resilient and inclusive food system that improves the health and well being of our community. We envision a healthy, self-sufficient Columbia River Gorge where our food is produced with integrity and is valued, abundant, and accessible to all. We are devoted to connecting and supporting local farmers and ensuring access to good food for everyone.

**South Sound Regional Farm Map**
communityfarmlandtrust.org/farm-map.html

The Community Farm Land Trust (CLFT) publishes an annual online directory and printed farm map focusing on local farms and agriculture in Grays Harbor, Lewis, Mason, and Thurston County along with CSA listings by county.

**Tri-Cities Washington Guide**
tri-citiesguide.org/farm-markets.htm

Find farmers markets, local food and farm producers, and specialty food & beverage products packaged locally for the Tri-Cities region, and other nearby communities including Prosser, Moses Lake, Walla Walla, Yakima, and Pendleton.

**Yakima Valley**
visitfarmfreshfun.com

Did you know there are over 1,000 different varieties of fruits and vegetables grown in the Yakima Valley? This comprehensive website will help you find produce, local U-Picks, farmers markets and ways to create your own Yakima Valley farm fresh tour.

**County**

**Clark Food & Farm Network**
clarkfoodandfarm.org

Online directory and resource for consumers in Clark County, featuring Clark Farm 2 Go which connects consumers to farms with available products. Use the online mapping tool to find farmers markets, food pantries, community gardens, plant nurseries, and more.

**Island Grown in the San Juans**
islandgrownsj.com

Within the last few decades agriculture in San Juan County has been on the rebound. This program of the San Juan Islands Agricultural Guild will help you search for farmers and producers, restaurants and businesses along with a list of local agricultural organizations to help you get even more connected.

**Kitsap Community & Agricultural Alliance**
kitsapag.org

Local farmers markets, businesses and organizations related to food on the Kitsap Peninsula, plus additional links to farms selling products in a safe manner, easily accessible to the customers via online, delivery or special farmstand hours.

**LINC Foods**
lincfoods.com

The Local Inland Northwest Cooperative (LINC), is a farmer and worker owned food hub based in Spokane, WA. Amidst changes related to COVID-19, they have opened their online marketplace (normally wholesale only) to community members.

**Methow Grown**
methowgrown.org

Created by the Methow Conservancy, this online directory of valley farms and ranches offers products available through retail outlets or directory from the farm.

**Pierce County Fresh**
piercecountyfresh.org

Pierce County’s buy local program aims to increase the consumption of locally produced food through the support of local farmers markets and agricultural entrepreneurs. Search the interactive website for farms, farmers markets and products.
South Spokane Farm Corridor Program
southspokanefarmcorridor.com
The South Spokane Farm Corridor was created for the community to experience lovingly grown and locally owned farms. We believe people should know their farmers… and know what’s in their food!

Walla Walla Grown
wallawallagrown.com
Enjoy the bounty of Walla Walla farmers year-round. Locally grown, seasonal produce, cheese, eggs, meat and fruit.

Whidbey Island Grown
whidbeyislandgrown.com
An island-wide collaborative, of people & businesses that work together to promote the finest locally grown & locally produced food. Search for farms, markets, CSAs, artisan beverages, coffee roasters, crafts and more.

Emerging trends which have consumers looking to source local and online will likely continue. Those listed below have been ahead of the curve for many years, working to aggregate local products and support small farmers—especially those who might not be large enough for farmers markets or other institutional markets such as restaurants and retail.

If you’re looking to support local farms from the comfort of your mobile device or desktop, here are a few options to get you started.

Local Online Markets

**Fresh Food Revolution Co-op**
freshfoodrevolution.org
Online food market featuring a cooperative of local farmers and value added producers with an emphasis on the Kitsap Peninsula. Customers can order what they need, and pick-up weekly from locations in Kitsap and Mason counties.

**Kitsap Fresh**
kitsapfresh.org
An online farmers market co-op dedicated to Kitsap grown goods. Access 40 + local farms and food producers, make your selection and pick up every Wednesday from five Kitsap County locations.

**Vashon Fresh**
vashonfresh.com
View a selection of fresh, locally grown fruits, vegetables, and prepared food. Open to everyone; no membership fee or minimum purchase for pickup service. Distribution days are Wednesday and Saturday.

Online Sales Platforms

**Barn2Door**
barn2door.com
Online marketplace featuring farms within a 200 mile radius of your zip code. Purchase CSA shares, produce, local meat, and poultry, dairy, eggs, flowers, pantry items and more, with options for delivery, shipping and pickup.

**Eat Wild**
eatwild.com
Find meat, eggs, and dairy products from 100% grass-fed animals or other non-ruminant animals fed their natural diets. Based in Washington State, Eat Wild also serves as a clearinghouse for information about pasture-based farming and features a state-by-state directory of local farmers who sell their pastured farm and ranch products directly to consumers.

**Harvie**
harvie.farm
Given the demand for CSAs, we’re choosing to include this site, which connects you directly with trusted local farms who deliver shares of farm fresh products customized to your personal preferences. Depending on the farm, you can choose just to have one share instead of signing on for the whole season.
Offering hundreds of local products grown, raised, produced or finished in Washington.

Eleven locations in Washington. Find yours at: wholefoodsmarket.com
# Quick-Search Guide: FARMS

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<th>FARM</th>
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<th>CERT. ORGANIC</th>
<th>CSA</th>
<th>FARM STORE</th>
<th>U-PICK</th>
<th>WHOLESALE</th>
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Know Before You Go

Daily lives and businesses are in flux, so make sure visitors are welcome before you head out to local farms.
Now more than ever, farmers markets are essential services that bring healthy foods safely into neighborhoods throughout Washington.

Your farmers market enables you to shop in the fresh air for veggies, fruits, and flowers grown just for you by your farmers. Direct means direct from fields to market: no extra stops, minimal handling, managed by people you see every week.

For now, your local farmers market will look and operate differently. Check websites and social media to plan your shopping, which can include online orders, and in some cases, drive-thru pick up. Please visit the Washington State Farmers Market’s WSFMACOVID-19 page to stay up to date on what farmers markets are doing to keep you safe and how to help.

wafarmersmarkets.org/sample-page/farmers-markets-covid-19

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<td>University District Farmers Market</td>
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<td>Wallingford Farmers Market</td>
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<td>West Seattle Farmers Market</td>
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<td><strong>Kitsap County Farmers Markets</strong></td>
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<td><strong>Pierce County Farmers Markets</strong></td>
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<td>Proctor Farmers’ Market</td>
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<td>Puyallup Farmers Market</td>
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* FMNP indicates this market accepts WIC and/or Senior Farmers Market (FMNP) benefits.
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<td>Wednesday Farmers Market @ Everett Station</td>
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<td>Morton Farmers Market</td>
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<td>Fairwood Farmers Market</td>
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<td>Hillyard Farmers Market</td>
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<td>Liberty Lake Farmers Market</td>
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<td>Millwood Farmers Market</td>
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<td>Spokane Farmers Market</td>
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<td>Thursday Market in the South Perry District</td>
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* FMNP indicates this market accepts WIC and/or Senior Farmers Market (FMNP) benefits.

Know Before You Go  Farmers market seasonal schedules and operating hours may have changed, check websites and social media.
CSAs & Local Meat

CSAs (Community Supported Agriculture) foster a mutually beneficial relationship between you and a farmer.

By offering “shares” of seasonal harvests, the farm benefits from your financial support while you reap the rewards of good food, grown with care. There is no substitution for knowing who grows your food and how it is grown. CSAs provide a unique opportunity to build a deep connection between consumers and growers and sustain local agriculture.

How do choose? First, remember CSAs are as individual as fingerprints, no two are alike. Think about what you’re looking for—starting with product, location and season length. Are you amenable to an on-farm pickup or, can you only do delivery in your neighborhood? Are you looking for multi-season shares, or add-ons like fruit, cheese, mushrooms and bread?

Farmers are some of the most adaptable souls on the face of the earth, and those who operate CSAs are no exception. The model is shifting and changing in ways large and small as we go to print. Speaking of which—please note that some farm shares listed here might already be sold out for the season, but don’t let that keep you from building a relationship with them. Being a CSA supporter helps protect farmland in our communities, and keeps farmers economically viable.

Aurora Farms  PG. 43
Seasonal vegetables, fruit, herbs. Year-round shares available. On-farm pick up. Friday Harbor.

Bee Organic Farm Apiary  PG. 52
Seasonal vegetables, leafy greens, fruit, herbs, honey. Pick up at local farm stand locations in Elma, WA.

Bent Gate Farms  PG. 17
Grass-fed beef, pork and seasonal vegetable share with Chi Farms. 20 weeks mid-June-November, 20 eeks. Two sizes. Sequim.

Blue Heron Farm  PG. 45
Seasonal fruit. 20 weeks, mid-June through October. Purchase through Long Hearing Farm CSA in Darrington, WA.

Dancing Sprouts Farm  PG. 40
Seasonal vegetables, herbs. 26 weeks, late May or early June through late November. Pick up sites in Seattle, Tacoma.

Dietrich Farms  PG. 21
Flowers, berries, culinary & medicinal herbs. 14 weeks, mid-June to mid-October. Pick up in Port Ludlow, Chimacum, Port Townsend & Poulsbo.

Dusk To Dawn Farm  PG. 33
Seasonal vegetables. May through October. Winter CSA available. On-farm pick up or farmers markets in Poulsbo and Bremerton.

Early Bird Farm  PG. 40
Seasonal vegetables, eggs, flowers. 20 weeks, June-October. Pick-up locations in Ballard or on-farm near Tacoma.

Ecolibrium Farms  PG. 24
Seasonal produce. 20  weeks, mid-June through October, 5-week option available. Pick up locations throughout the region.

Endicott Ranch  PG. 50
Seasonal vegetables, herbs, peaches. 12 weeks, starting in June. Full & half-shares. On-farm pick up.

Fall City Farms  PG. 24
Seasonal vegetables. 18 weeks, June 12 through October 9. On-farm pick up, Fall City.

Finnriver Farm & Cidery  PG. 21
Seasonal vegetables. 26 weeks, May-October. Pick up in Port Townsend, Chimacum. Resilience Rising CSA offers grains, stone-milled flours mostly on-farm pick up or direct mail.

First Light Farm & Learning Center  PG. 24
Seasonal produce, mushrooms, eggs, herbal teas, & pasture raised meats. 20 weeks, mid-June through October. Pick up in Seattle on-farm.

Flat Tack Farm  PG. 52
Seasonal vegetables, fruit, micro-greens, mushrooms. Summer through fall, running weekly (23 weeks) or bi-weekly (12 weeks) in the Vancouver, WA area. See website for details.

Folk Art Flowers  PG. 24
Flowers. Monthly, bi-weekly or weekly. Pick up in Seattle or on-farm in Carnation. See website for details and other delivery options.
Carnation Farms - Seasonal vegetables, herbs, eggs. June 1-October 1. On-farm pick up and locations in Morton, Eatonville and Graham.

Good Rain Farm - Seasonal vegetables, herbs, fruit, edible flowers, native edibles, eggs & mushrooms. June 1-October 12. Various pick up locations including Portland, OR, Camas, and East Vancouver, WA.

Goodness Tea Farms - Local Teatime CSA. Fine tea, Fair Trade chocolate, super food herbs and local fruit/veggie snacks. See website for pick-up & shipping options.

Grit City Farm - Seasonal microgreens. Fall through spring. On-farm pick up or delivery to local addresses, Tacoma.

Harmony Fields - Seasonal sheep cheeses, herbs. CSA. June 3-August 12. Pick up on-farm in Bow.

Hell or High Water Farm - Seasonal vegetables, herbs, egg & dahlia shares, pasture-raised meats. See website for season dates. Seattle locations and on-farm pick up. Enumclaw.

Jubilee Farm - Seasonal produce, 20 weeks, June-October, plus fall/winter/spring shares. Delivery in Seattle and Eastside, on-farm pick up in Carnation.

Local Color Farm and Fiber - Seasonal vegetables, flowers, eggs, bread. 25 weeks June-November. Seattle and on-farm pick up in Puyallup.

Lowlands Farm - Seasonal vegetables, flowers. June-November, weekly and bi-weekly shares. Pick up in Snohomish, Mill Creek, Redmond, Seattle and on-farm.

Oxbow Farm & Conservation Center - Seasonal produce, honey, eggs, mushrooms, fruit. 20-weeks, June 24-November 4. U-Pick flowers, herbs, and produce for CSA members. Pick-up on-farm and select farmers markets.

Pink Moon Farm - Seasonal produce, eggs, lamb, chicken. 19 weeks, June 22-October 26. Pick up in Capitol Hill and Tacoma.

Rainier Beach Urban Farm & Wetlands - Seasonal vegetables, herbs, fruit. 15 weeks, June 18 through September 25. On-farm pick up.

Rising Sign Farm - Seasonal vegetables, herbs. June 1-October 12. Pick up locations in Wallingford, Capitol Hill, Madrona and North Beacon Hill.

River Run Farm - Seasonal vegetables. 23 weeks, June 10-November 11. Pick up at your preferred Seattle location or on-farm in Sequim. Home delivery now available for Sequim and select Seattle neighborhoods.

Rolling Bounty Farm - Seasonal vegetables. 29 weeks over a seven month period. Summer, fall/early winter or full-season payment options. On-farm pickup, Port Orchard.

Root Cellar Farm - Seasonal produce, salad mix, garlic, heirloom tomatoes. 18-week and 4-week options. Home delivery, see website for locations including Centralia, Chehalis, Longview/Kelso and beyond.

Root Connection CSA - Seasonal produce. U-Pick flowers, greens, herbs for members only. 21 weeks, June-October. Liberal on-farm pick up hours.

Sound Sustainable Farms - Seasonal produce, herbs, eggs. 16 weeks starting in June and ending in September. On-farm pick up, Redmond.

SnoValley Gardens - Seasonal vegetables, herbs, eggs. June 1-October 1. On-farm pick up, Redmond.

Spoon Full Farm - Seasonal vegetables, eggs, grass-fed beef & more. June 17-October 14, weekly, bi-weekly, or monthly. Winter option available. Delivery to Seattle, Eastside, Kittitas County.

Sweet Alyssum Farm - Seasonal flower share in conjunction with Local Color Farm and Fiber and Early Bird Farm.

Sweet Hollow Farm - Seasonal vegetables, herbs. June-October. Pick up at four Seattle neighborhood locations.

Tangled Thicket Farm - Seasonal vegetables, fruit, herbs. Bi-weekly, June through October. Pick-up in Bellingham and on-farm in Mount Vernon.

Twinkletoes Farm - Seasonal vegetables, flowers. 18 weeks, June 2-October 1. Pick up in Renton and Maple Valley.

Waxwing Farm - Seasonal vegetables. U-Pick flowers for members. Weekly and bi-weekly shares, see website for details. On-farm pick up, Mount Vernon.


Wild Edge Farm - Seasonal produce, eggs. 20 weeks, mid-June through early November. Pick up on-farm and in Port Angeles.

Wild Forks Farm - Seasonal vegetables, herbs. 18 weeks, May through September. Pick up on-farm or delivery. Port Angeles.

Wild Hare Organic Farm - Seasonal vegetables, fruits, herbs, eggs. Year-round shares available. On-farm pick up and Tacoma Farmers Market (summer only).

Small Family Farms and Local Meat

Every day, personal choices concerning what we eat impacts our footprint. For those who include meat as part of their diet, there’s an ever growing number of local, sustainable producers in Washington State, who, to quote farmer Micha Ide at Bright Ide Acres in Orting, WA “are dedicated to providing our animals with the best care possible and allow them to engage in their natural behaviors.”

Shopping for local meat can mean purchasing online, or from local farmstores; buying seasonal shares, whole animals or custom cuts. We encourage you to learn more about the farms listed here, and online, where you can learn more about their farming practices, products, and how to order. Building a relationship with your farmer, their land and their animals is one of the best choices you can ever make.

“Cart before Horse” Farm  
**TURKEY**
Heritage, free range turkeys. Sign up starts in May. Sustainably raised in Enumclaw, WA.

3 Sisters Market  
**BEEF, LAMB, PORK, CHICKEN**
100% grass-fed & finished beef, lamb, all-natural pork and chicken. Purchase at farmstore market open daily, year-round.

Alluvial Farms  
**PORK**
Pastured pork. Order whole, half, and quarter custom shares online. Free delivery to Whatcom County, and by request in Skagit, Snohomish, and King counties.

Aurora Farms  
**BEEF, LAMB, GOAT, PORK, POULTRY**
Pastured-grazed, contact us via email for purchasing options.

Basket Flat Ranch  
**BEEF**
Grass-fed beef shares, processed to custom cut. We primarily serve Vancouver, WA but can work with other locations, including Seattle.

BCS Livestock  
**LAMB**
Grass-fed lamb. Available online and retail in Methow Valley.

Bent Gate Farms  
**BEEF, LAMB, GOAT, PORK**
Grass-fed beef, lamb and goat. Organically fed pastured pork. See website for details on meat shares, ground-beef box and whole, half or quarter orders.

Bright Ide Acres  
**CHICKEN, TURKEY, LAMB, PORK**
Pasture-raised chicken, heritage turkey, grass-fed lamb, naturally raised pork. See website for ordering, online store.

Bright Spells Farm  
**TURKEY, LAMB, CHICKEN, PORK**
Pasture-raised meat custom harvested seasonally.

Canfield Farms  
**LAMB**
Grass-fed Katahdin lamb. Order online, market-weight lambs should be available September-March.

Carnation Farms  
**CHICKEN, TURKEY**
Certified organic, pastured-raised poultry. Available at farm store, along with beef, lamb, goat, pork and more from Falling River Meats. Order holiday turkeys in the fall, on-farm pickup.

CasaCano Farms  
**BEEF, PORK**
Grass-fed beef, pork. Wholes, halves, and quarters. Individual cuts for pork too. See website for details.

Dusk To Dawn Farm  
**LAMB**
Pasture-raised lamb. Find us on Kitsap Fresh.

Endicott Ranch  
**PORK**
Heritage breed spotted pigs. Pork is typically available in August or September. Call or email for details.

Farm Fresh Northwest  
**BEEF, PORK**
Pastured beef, pork. Delivered directly once a month to your doorstep throughout Puget Sound.

Green Bow Farm  
**BEEF, PORK, CHICKEN, LAMB**
Grass-fed beef and lamb, pastured pork, chicken. Sign-up begin in May. Three delivery windows: June-August, September-November and December-February. Pick-up sites in West Seattle, Ballard, Ellensburg and Leavenworth.

Hell or High Water Farm  
**POULTRY**
Pastured poultry for CSA farm shares, plus pastured pork and grass fed lamb raised by L&B Mini Ranch.

Hungry Hollow Farm  
**CHICKEN, PORK, BEEF**
Pasture-raised chicken, heritage pork, grass-fed beef. Online farm store plus delivery to Seattle, Tacoma, Olympia, Bremerton, Bellingham, Vancouver and more.

Island Fresh  
**PORK, LAMB, GOAT**
Grass-fed pork, lamb. Half or wholes shares, custom cut options.

Jubilee Farm  
**BEEF, PORK**
Whole, half, quarter and custom cuts. Bulk ground beef shares. Single cuts and sampler packages. Pork shares sold by the whole or half hog. See website for details.

L & B Mini Ranch  
**POULTRY, LAMB, BEEF**
Pasture-raised pork, grass-fed lamb and beef. Purchase at farm store or order online.
<table>
<thead>
<tr>
<th>Local Color Farm and Fiber</th>
<th>PG. 41</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>Grass-fed lamb</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Lydia’s Flock Icelandic and Shetland Sheep</th>
<th>PG. 51</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>Pasture-raised lamb. USDA retail cuts of lamb for purchase online, farm pickup only. Whole lamb available. See website for details.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Maltby Produce Markets</th>
<th>PG. 49</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, LAMB, PORK</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef, lamb in a variety of cuts year-round. Naturally raised pork cuts, sausage, whole chicken.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Mama’s Garden</th>
<th>PG. 51</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>Beef by the custom cut. See online store for ordering or contact us regarding pickup/delivery.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Mountain Lodge Farm</th>
<th>PG. 41</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>Grass-fed lamb raised on our pasture. Cuts available, including shoulder, shank, loin chops, ground lamb, and stew meat.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Nabi Farm</th>
<th>PG. 25</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB, TURKEY, CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Pastured-lamb, turkey, chicken. We sell by the whole live lamb and can make arrangements with the butcher. Contact us through Facebook messenger, email, phone or text.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Nash’s Organic Produce</th>
<th>PG. 17</th>
</tr>
</thead>
<tbody>
<tr>
<td>PORK</td>
<td></td>
</tr>
<tr>
<td>Pasture-raised pork. Available through our Pork Buying Club, farm stand or farmers markets.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Nelson Ranch</th>
<th>PG. 51</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef. Purchase quarters, halves or individual cuts.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ninety Farms</th>
<th>PG. 49</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB, BEEF</td>
<td></td>
</tr>
<tr>
<td>Grass-fed lamb, beef. Purchase individual cuts at the farm, contact us to see what’s in stock. Wholesale pricing available.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Pink Moon Farm</th>
<th>PG. 41</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>Grass-fed lamb, available either on the whole or half animal.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Samish Bay Cheese</th>
<th>PG. 45</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, PORK</td>
<td></td>
</tr>
<tr>
<td>Grass-fed organic beef, pasture-raised pork. We offer a wide range of cuts, see website for ways to order.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Seedpod Farm</th>
<th>PG. 52</th>
</tr>
</thead>
<tbody>
<tr>
<td>TURKEY</td>
<td></td>
</tr>
<tr>
<td>Pastured-raised turkey. Reserve in spring. See website for details.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Short’s Family Farm</th>
<th>PG. 21</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef. Whole, half and individual cuts. Farm store or by appointment.</td>
<td></td>
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</tbody>
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<thead>
<tr>
<th>Skagit River Ranch</th>
<th>PG. 48</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, PORK, CHICKEN, TURKEY</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Skiyou Ranch</th>
<th>PG. 46</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef. We sell quarters, halves, and whole beef.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Sno-Valley Farms Inc.</th>
<th>PG. 49</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, PORK</td>
<td></td>
</tr>
<tr>
<td>Grass-fed Black Angus beef, all-natural pork. Beef available by the quarter, half or whole. Pork available by the half or whole.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Spring Creek Heritage Farm</th>
<th>PG. 51</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN</td>
<td></td>
</tr>
<tr>
<td>Pastured-raised heritage chicken available in small batches. Delivery times vary depending on the shipping methods chosen.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Spoon Full Farm</th>
<th>PG. 54</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef via online store. Winter Meat CSA by box or custom order. Delivery in Seattle, Ellensburg or on-farm pickup.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>The Smithshyre</th>
<th>PG. 34</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef. Tamworth pork. Whole, halves, quarters and shares available. See website for details.</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>White Lotus Farm &amp; Inn</th>
<th>PG. 21</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAMB</td>
<td></td>
</tr>
<tr>
<td>We offer whole lambs. Availability varies — contact us to learn more.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wild Edge Farm</th>
<th>PG. 17</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF, PORK</td>
<td></td>
</tr>
<tr>
<td>Grass-fed beef. Tamworth pork. Whole, halves, quarters and shares</td>
<td></td>
</tr>
</tbody>
</table>
**Bent Gate Farms**

3065 Old Olympic Hwy, Port Angeles • bentgatefarms.com  
(360) 683-8073 • bentgatefarmsinfo@gmail.com  
Year-round, 9 AM – 5 PM by appointment only

We raise 100% grass-fed beef, lamb and goat, as well as organically fed pastured pork and eggs.

**Chi’s Farm**

142 Towne Road, Sequim • chisfarm.com  
(360) 477-2784 • chisfarmcsa@gmail.com  
Farmstand: Daily 6 AM – 6 PM  
CSA: Wednesday 3 PM – 9 PM, June 1 – November 30

Growing delicious, clean, healthy vegetables using organic methods, selling through our CSA and farmstand. Offering Bent Gate Farm meat share pickup.

**Dungeness Meadow Farm**

135 Meadowmeer Lane, Sequim • dungenessmeadowfarm.com  
(360) 582-1128 • office@dungenessmeadowfarm.com  
U-Pick: Open late July or early August, season usually runs for five to six weeks. See website for harvesting times & dates

We provide four varieties of certified organic blueberries! Visit our website for details about harvesting dates/times and to receive announcements.

**Dungeness Valley Creamery**

1915 Towne Road, Sequim • dungenessvalleycreamery.com  
(360) 683-0716 • dvcorders@gmail.com  
Farm Store: Monday – Saturday 10 AM – 5 PM

Whole raw milk from pasture-grazed Jersey cows. Distributed throughout western Washington to both retail locations and drop points.

**Goodness Tea Farms**

160 Kane Lane, Sequim • goodnesstea.com  
(360) 670-1041 • goodnesstea@gmail.com  
Daily 9 AM – 4 PM, by appointment only or find us at Goodness Tea House, 261043 US-101, Unit 3 in Sequim

Goodness Tea Farms grows and processes herbs, flowers, berries and fruit for use in our tea blends and seasonal dried fruit treats.

**Jarvis Growers**

226 Cook Road, Sequim • sequimgarlic.com  
(360) 775-4664 • jannadblack@gmail.com  
Year-round, daily

Jarvis Growers is dedicated to providing the highest quality hardneck garlic available. These varieties include Carpathian, Chesnok Red, Polish White, Spanish Roja, and Siberian.

**Nash’s Organic Produce**

1865 E. Anderson Road, Sequim • nashsorganicproduce.com  
(360) 681-7458 • sales@nashsorganicproduce.com  
Farmstand: 9 AM – 5 PM, Monday – Friday • Office: 8 AM – 5 PM, Monday – Friday

Organic produce, grain/flour, seed, pork, eggs, oil, straw. Farmers markets, farm stand, wholesale, special orders.

**River Run Farm**

2800 Woodcock Road, Sequim • riverrun.farm • info@riverrun.farm  
Farmstand: Wednesday – Saturday 10 AM – 6 PM, April 15 – October 25

River Run is a small, organic farm on the Olympic Peninsula fueled by a team of passionate food-growers. Stop by our farmstand or join the CSA.

**Wild Edge Farm**

621 Sisson Road, Port Angeles • wildedgefarm.com  
(360) 912-2977 • wildegedfarm@gmail.com  
Beef & Pork: Daily, 9 AM – 5 PM • See website for CSA details, June 16 – October 31

Pacific Northwest at its regenerative best. Pastured Tamworth pork, grass-fed beef and fresh natural produce in Clallam County. Food for the body and soil.

**Wild Forks Farm**

585 Wasankari Road, Port Angeles • wildforksfarm.com  
(360) 640-1619 • info@wildforksfarm.com  
Daily, May 21 – September 17

A small-scale sustainable market garden dedicated to bringing the community access to fresh, delicious produce. We serve our community through our seasonal CSA.
CLALLAM COUNTY FARMERS MARKETS

Sequim Farmers & Artisans Market
152 W Cedar Street, Sequim • sequimmarket.com
(360) 582-6218 • manager@sequimmarket.com
Saturdays 9 AM – 3 PM, May 9 – October 31 (October hours 9 AM – 1 PM)
Holiday Market: 9 AM – 3 PM, November 21 & December 19, see website for locations
The Sequim Farmers & Artisans Market offers exclusively handcrafted and locally grown products every Saturday from May through October. We also host a holiday market in November and December.

ISLAND COUNTY FARMS

3 Sisters Market
779 N Holbrook Road, Coupeville • 3sistersmarket.com
(360) 678-5445 • roshel@3sistersbeef.com
Daily, 9 AM – 6 PM year-round
3 Sisters Market offers 100% grass-fed and finished beef, all-natural pork, grass-fed lamb, all-natural chicken, and eggs.

Maha Farm
4328 Glendale Road, Clinton • mahafarm.com
(360) 579-2890 • mahafarm@whidbey.net
Farmstand: Wednesday – Saturday 11 AM – 6 PM, May 1 – October 10
A small family farm producing a wide variety of fresh vegetables, fruits, berries and eggs using organic, regenerative growing methods.

Pacific Rim Institute for Environmental Stewardship
180 Parker Road, Coupeville • pacificriminstitute.com
360-678-5586 • robert@pacificriminstitute.org
Farm & Nursery: Monday – Friday 8 AM – 4 PM, walking trails open daily, year-round
Seasonal sales of native plants, honey and eggs. Call and book purchase of native plants in advance. Year-round volunteer opportunities.

WIN Mini Farm
2133 Lancaster Road, Freeland • winatural.com
(360) 929-2461 • winadmin@whidbey.com
Daily 9 AM – 6 PM, May 23 – December 31
Plant starts, flowers, vegetables, herbs, Marshall strawberries, Whidbey Island Natural soaps, lotions and potions. Order online; MiniFarm for pickup at farm stand.
See What’s Grown on Whidbey

Farms • Animals • Spirits • Farm Stands

Find more Farms, Markets, Eateries, Libations, Lodging, Arts and Crafts
whidbeyislandgrown.com
FROM OUR LAND... important part of what makes Whidbey Island such a special place to visit and live.

Look for WIG member label.

1 Oak Harbor Farmers’ Market
Celebrating Our 27th Season next to Visitor Center just off Hwy 20 Thurs, May 14–Aug 27, 4–7 pm oakharbormarket@yahoo.com Find us on Facebook, 360-540-3821

2 Coupeville Farmers’ Market
Celebrating Our 42nd Season, Community Green adjacent to library Sat, Apr 18–Oct 10, 10 am–2 pm (closed Aug 8) 360-540-3821 coupevillefarmers@outlook.com

3 South Whidbey Tilth Farmers’ Market
Celebrating Our 48th Season 2812 Thompson Road, on SR 525 Sun, May 3–Oct 11, 11 am–2 pm 360-321-0757, voice message www.southwhidbeytilth.org

4 Bayview Farmers’ Market
Intersection of SR 525 and Bayview Rd Sat, Apr 25–Oct 24, 10 am–2 pm www.bayviewfarmersmarket.com

5 Case Farm
98 Case Road, Oak Harbor Plants, Produce, Pumpkins
Farm Stand: open seasonally 10am to 5pm
Markets: Oak Harbor & Coupeville Case-Smith Family, 360-675-1803 Facebook: @casefarmwhidbey

6 Silva Family Farm
935 Bunch Lane, Oak Harbor Certified organic Albion strawberries, raspberries, late blueberries
U-Pick: Sat & Sun, 9-5
Markets: Bayview & So. Whidbey Tilth Pablo & Maria Silva, 360-421-9503 silvafamilyfarms@hotmail.com Facebook: @SoSilva Family Farm

7 Mâya Farm
2520 Busby Rd, Oak Harbor Honey/wax, produce/livestock, eggs Visit by appointment, CSA Markets: Oak Harbor & Coupeville Elizabeth Agin, 401-603-6005 homesteadmary@gmail.com

8 Bell’s Farm
892 West Beach Rd, Coupeville Farm Stand: 7am–dusk daily Fresh produce, meat, eggs, U-pick strawberries.
Regenerative agriculture Instagram: @bells_strawberry_farm 360-679-4698 • www.bells-farm.com info@bells-farm.com

9 lavender Wind Farm
2503 Darst Rd, Coupeville Farm (a): lavender, U-Pick, Store open mid June, 10 am–5 pm In-town store (e): 15 Coveland St, Coupeville, 10 am–5 pm daily Sarah Richards, 360-544-4132 www.lavenderwind.com

10 Eckholm Farm
1025 Zylstra Road, Coupeville Local honey, hay, eggs, U-pick apples and berries, farm and apiary tours Open most days, by appointment Linda & Bruce Eckholm 360-929-5838, www.eckholm.com

11 3 Sisters Market
779 Holbrook Road, Coupeville “3 Sisters: all natural beef, pork, lamb, chicken and other local products Farm store: open daily 9 am–6 pm www.3sistersmarket.com

12 Salty Acres
1784 Penn Cove Road, Oak Harbor Local sea salt, flowers and produce Farm stand open daily June to Oct. Farm visits: private tours w/classes by appointment Market: Coupeville Kim Gruetter 503-997-0174 saltyacresfarming@gmail.com

13 Prairie Bottom Farm
293 Engle Rd, Coupeville, 360-632-5829 Local vegetables, eggs, dry beans CSA Farm stand: Thurs-Sun 10am–6pm farmers@prairiebottomfarm.com www.prairiebottomfarm.com

14 Pacific Rim Institute
180 Parker Road, Coupeville Farm: native plants, native prairie honey; 2+ miles trails; volunteer opportunities. 360-678-5586 www.pacificriminstitute.org

15 1 Oak Harbor Farmers’ Market
Celebrating Our 42nd Season Sun, & Sat. 11am–4pm, year ‘round 719 Holbrook Road, Coupeville

16 Welborn Farm
640 Christenson Road, Greenbank Retail & wholesale forest & pasture-raised heritage bred pork; eggs On-farm sales: by appointment Market: Bayview Farmers’ Market 360-993-3554, info@welbornfarmwhidbey.com www.welbornfarmwhidbey.com

17 Dancing Fish Vineyards

18 Win Mini Farm

19 Workin’ Dream Farm
2980 Andrea森 Road, Langley Produce, fresh eggs, local goods, farm creations Farm Stand & CSA: Open Mon-Sun 10am-7pm Market: Bayview Facebook@ Workin Dream Farm Joce & Jonny, 732-535-0664 workindreamfarm@gmail.com

20 Whidbey Island Distillery
3466 Craw Road, Langley Rye whiskey and berry liqueurs Open: daily, 11 am–5 pm (except Thanksgiving & Christmas days) Bev & Steve Heising, 360-321-4715 hello@whidbeydistillery.com www.whidbeydistillery.com

21 Spoiled Dog Winery & Distillery
5801 Maxwelton Rd, Clinton Pinot Noir vineyard & hellicum orchard Winery and Cidery Tasting Room Sat & Sun, 12–5 pm or by appt. 360-881-6226 www.spoileddogwinery.com

22 Organic Farm School
Growing farms, food and community 65300 Maxwelton Rd, Clinton Farm Stand: Mon-Fri, May 4-Oct 30, 12-5 pm Diverse certified organic vegetables Market: Redmond Saturday Market June 6-Oct 24, 9-3 Aaron Varaci, organicfarmschool.org aaron@organicfarmschool.org

23 Maha Farm & Forest

24 26 Orchard Farm/Orchard Kitchen
7616 Glendale Heights Rd, Clinton Cheese, yogurt, lamb and pork Farm store Sat. & Sun. 11am–4 pm, year ’round Lynn & Erik Swanson 360-544-8660 glendale shepherd.com

25 Blooms Winery, Tasting Room & 5511 Bistro
5511 Freeland Ave, Freeland Bistro: Thurs, Sat, Sun Mon, 11 am–8 pm, 9 pm on Fri, Ken & Virginia Bloom, 360-321-0515 www.bloomswinery.com Facebook: Blooms Winery

26 Orchard Farm/Organic Kitchen
5574 Bayview Rd, Langley fresh, seasonal vegetables, cut flowers, Farmhouse dinners Farm: daylight hours May–October Dinners: Thurs...Sat year round; Thurs...Sun, July-Sept Vince and Tyla Nattress, 360-321-1517 www.orchardkitchen.com Resy Reservations

Resources • Sponsors

27 The Goose Community Grocer

Slow Food Whidbey Island
PO. Box 1545, Freeland The future of food is the future of our planet. slowfoodwhidbeyland.org whidbeyislandwa@slowfoodusa.org

Whidbey and Camano Islands Tourism www.whidbeycamanoslands.com
Whidbey Island Conservation District www.whidbeycd.org/ags/agscommunity

Resources • Sponsors

WSU Extension Island County extension.wsu.edu/island

Find us on Facebook
Workin’ Dream Farm

2990 E Andreason Road, Langley
(360) 535-0664 • workindreamfarm@gmail.com
Daily, 10 AM – 8 PM

Small scale regenerative vegetable farm with a not so small farm stand offering fresh vegetables and local goods!

ISLAND COUNTY
FARMERS MARKETS

Bayview Farmers Market

Bayview Road, Langley • bayviewfarmersmarket.com
(360) 321-4302 • bayviewfarmersmarket@gmail.com
Saturdays 10 AM – 3 PM, April 25 – October 24

Come for the fresh produce, fabulous floral bouquets, fascinating artisanal creations, flavorful hot foods and fun entertainment each Saturday!

Coupeville Farmers Market

788 Alexander Street, Coupeville
(360) 540-3821 • coupevillemarket@aol.com
Saturdays 10 AM – 2 PM, April 4 – October 10

One of Washington State’s longest running markets providing the community with the best in local produced foods, crafts, and produce. Located on the Community Green, adjacent to the library.

Oak Harbor Farmers Market

32630 WA-20, Oak Harbor
(360) 540-3821 • oakharbomarket@yahoo.com
Thursdays 4 PM – 7 PM, May 14 – August 27

Truly local, fresh and cooperative. Find local produce, baked goods, chocolates, arts & crafts, and the best food in town. We look forward to welcoming you!

South Whidbey Tilth Farmers’ Market

2812 Thompson Road, Langley • southwhidbeytilth.org
(360) 395-8842 • market@southwhidbeytilth.org
Sundays 11 AM – 2 PM, May 3 – October 11

Pastoral farmers market—local produce, artisans, concessionaires, live music, kid’s play areas, pet-friendly, parking, restrooms. Look for the scarecrow!
JEFFERSON COUNTY FARMS

Dietrich Farms

251 Reuben Johnson Road, Port Ludlow  
(360) 821-8372  • dietrichfamilyfarm@gmail.com  
Daily, April 5 – December 20  • Farm is not open to the public, CSA & wholesale only

Small permaculture flower, berry, culinary and medicinal herb farm. Seasonal flower share, wedding + special occasion flowers. Find us at the Poulsbo Farmers Market.

Finnriver Farm & Cidery

124 Center Road, Chimacum  • finnriver.com  
(360) 339-8478  • info@finnriverfarm.com

Winter: Thursdays Noon – 6 PM, November 1 – May 31  
Summer: Thursdays Noon – 9 PM, June 1 – October 31  
See website for details about events and tasting room

Cidery tasting room with craft cider and snacks. 50 acre organic farm and orchard. Local food, live music on weekends.

Island Fresh

8942 Flagler Road, Marrowstone  • islandfreshfarms.net  
(206) 573-0599  • islandfreshfarms@yahoo.com  
Daily, by appointment

Island Fresh is a sustainable local farm providing delicious healthful food, including garlic, mushrooms, eggs, lamb, goat, pork, and seasonal produce.

Peninsula Poultry Breeders

553 Embody Road, Port Ludlow  • peninsulapoultrybreeders.com  
(360) 499-3538  • peninsulapoultrybreeders@gmail.com  
Daily, March 1 – June 30, pick-up by appointment only

Local farmers offering humanely bred, live heritage poultry with a focus on excellent egg and meat production. These are the birds your great-grandparents knew. See website for details.

Short’s Family Farm

1594 Center Road, Chimacum  • shortsfamilyfarm.com  
(360) 732-4601  • shortsfamilyfarm@gmail.com

Beef Sales: Saturday 10 AM – 3 PM  
Call Kevin 360-301-4443 to schedule a pick-up

Short’s Family Farm lies in the shadow of the beautiful Olympic Mountains. Our natural 100% grass-fed beef is grown on the lush pastures of Chimacum Valley.

White Lotus Farm & Inn

3723 Beaver Valley Road, Port Ludlow  • whitelotusfarmandinn.com  
(425) 830-0253  • whitelotusinn@gmail.com  
Daily, 9 AM – 5 PM


JEFFERSON COUNTY FARMERS MARKETS

Chimacum Farmers Market

9122 Rhody Drive, Chimacum  • jcfmarkets.org  
(360) 379-9698  • info@jcfmarkets.org  
Sundays 10 AM – 2 PM, June 7 – October 25

Just a stone’s throw from where the food grows. Farm fresh and artisan food, art and more!

Port Townsend Farmers Market

Port Townsend  • jcfmarkets.org  
(360) 379-9698  • info@jcfmarkets.org  
Saturdays: 600 Block Tyler Street between Lawrence and Clay, 9 AM – 2 PM, April 25 – October 31 & 10 AM – 2 PM, November 7 – December 19  
Wednesdays: Jefferson Street in front of the Chamber of Commerce & Visitor Center, 2 PM – 6 PM, July 1 – September 16

Two days, two locations—farms, artisan food, arts, music, weekly kids activities and more! We offer a variety of seasonal produce, plants, crafts, and prepared food.

MICRONA™ Lime and Gypsum

- Lime - pH Adjustment, Calcium Nutrition
- Gypsum - Calcium and Sulfur, Salt Remediation
- Micronized - Prilled - Proven Results

MICRONAag.com (360) 225-6505
Support farms

Walk the Farm. Shop the Farm Market. Celebrate Food.

Come walk the farm and enjoy the campus any time of year. Visit the goats, feed the chickens and shop the Farm Market. Discover many tasty foods produced by local, sustainable and regenerative farms.

Farm Market Hours
change with the season.
Look online: 21acres.org

21 Acres

P.O. Box 36, Enumclaw • (206) 947-1876 • julie@cbhfarm.org
Daily May 1 – November 20, by appointment only
We sell humanly raised heritage breed turkeys for Thanksgiving! Sign up starts in May.

21 Acres

13701 NE 171st Street, Woodinville • 21acres.org
(425) 481-1500 • market@21acres.org
Farm Market: Year-round, see website for current days and times
21 Acres Center: Tuesday – Friday 9 AM – 4 PM, Saturday 10 AM – 4 PM
Year-round farm market with seasonal, sustainable produce and products from local farmers. Eggs, dairy, grains, meat, sauces, jams, pickles, fresh bread, deli and more.

Baxter Barn

31929 SE 44th Street, Fall City • baxterbarn.org
(425) 765-1576 • baxterbarn@hotmail.com
Year-round, Tuesday – Saturday 10 AM – 5 PM
We lovingly raise a variety of animals including chickens, horses, rabbits, pheasants, quail and mini-donkeys. We also produce a line of chicken feed, chicken supplements, and horse feed.

Beacon Food Forest

15th Ave S & S Dakota Street, Seattle • beaconfoodforest.org
(206) 291-7691 • volunteer@beaconfoodforest.org
Year-round, open 24/7 for public harvest
Public food forest and community garden. Open for harvest 24/7. Growing food for the benefit of all species, regenerating public land, fostering community.

Bybee Farms

42930 SE 92nd Street, North Bend • bybee-farms.com
(425) 888-5683 • sbybee4@comcast.net
Daily 9 AM – 8 PM, July 31 – September 8, season starts when berries ripen.
Check website or call before coming out, as start/end dates might change
U-Pick blueberry farm located two miles from North Bend, WA at the foot of Mount Si. Families and groups welcome. Email or call before coming out to check on weather/picking conditions.

Canter-Berry Farms

19102 SE Green Valley Road, Auburn • blueberries4u.com
(253) 939-2706 • cfbdoc@prodigy.net
U-Pick: 8 AM – 6 PM, July 15 – August 31, see website, Facebook, or call for schedule before coming out
Farm Store: Year-round, check website and Facebook for days and hours
Heritage varieties and terroir of our farm provide exquisite flavor for our U-Pick blueberries and wine. Regulated picking. You’ll love it!
Plan Your Farm + Stay Getaway

Find Seasonal Routes for Whatcom County at: eatlocalfirst.org

Be a Foodie

Indulge in local eats, treats, relaxation or your choice of local adventures.

Start your roadtrip at: bellingham.org

Use code FARMSTAY for promotional rates when booking.
Carnation Farms

28901 NE Carnation Farm Road, Carnation - carnationfarms.org
(425) 844-3110 - info@carnationfarms.org
Farmstand: Monday – Friday 11 AM – 5:30 PM, Weekends 10 AM – 5:30 PM
A certified organic farm producing food in a sustainable manner. Shop our retail farmstand or join our CSA. See website to learn about educational experiences and programs for all ages.

Carpinito Bros. Farms

1148 Central Avenue N, Kent - carpinito.com
(253) 854-5692 - info@carpinito.com
Farmstand: Year-round, see website for hours including Pumpkin Patch location and times
Garden center, farm fresh produce, pumpkin patch and corn maze, fresh-cut Christmas trees, and landscape bark and soils.

Ecolibrium Farms

15410 NE 124th Street, Redmond - ecolibriumfarms.com
grow@ecolibriumfarms.com
Wednesday, June 1 – October 31 see website for farm events
Ecolibrium is a biointensive, market garden located in the Sammamish Valley. We run a 20-week CSA with pickup locations throughout the region.

Fall City Farms

3636 Neal Road SE, Fall City - fallcityfarms.com
(425) 222-0522 - info@fallcityfarms.com
Summer: See website for hours  Pumpkin Patch: Friday & Saturday 9 AM – 6 PM & Sunday 9 AM – 5 PM, September 26 – October 31  Xmas Trees: Saturday & Sunday 9 AM – 4 PM, December 5 – December 20
We grow a variety of unique and classic vegetables using organic practices. Farms store, CSA, pumpkin patch, Christmas trees, events & more.

First Light Farm & Learning Center

1202 W Snoqualmie River Road NE, Carnation - upickseattle.com
(206) 719-8602 - firstlightfarm84@gmail.com
Thursday – Sunday 10 AM – 5 PM, June 1 – October 31. See website for U-Pick hours and field conditions
Besides a working farm with U-Pick, CSA and Mini Farm programs, First Light Farm is a demonstration farm for climate strategies.

Folk Art Flowers

NE 8th Street, Carnation - folkartflowers.com
(206) 455-4594 - info@folkartflowers.com
Year-round, open by appointment only
Folk Art Flowers is a flower farm and floral studio devoted to bringing people joy through local, sustainable, and beautiful flowers. Wedding and event flowers, flower CSA, and direct sales.
Harvold Berry Farm

5207 Carnation-Duvall Road NE
7701 Carnation-Duvall Rd NE, Carnation
(425) 333-4185 • nharvold@yahoo.com
Strawberry U-Pick: Monday – Saturday 8 AM – 8 PM, June 10 – July 10
Raspberry U-Pick: Tuesday – Saturday 8 AM – 4 PM, July 5 – August 2, closed early if all picked out

U-Pick exclusively at two locations! Pickers have first choice of the crop. Shuksan and Crimson Strawberries, Tulameen Raspberries.

Hell or High Water Farm

PO Box 82, Enumclaw • hellorhighwaterfarm.com
(360) 915-4046 • farmer@hellorhighwaterfarm.com
See website for CSA schedule and pick-up locations

Hell or High Water Farm is a first generation family farm growing vegetables, flowers, and pastured poultry available through our CSA and local farmers market.

Jubilee Farm

229 W Snoqualmie River Road NE, Carnation • jubileefarm.org
jubileefarm@hotmail.com
Farm Store & CSA pickup: Tuesday & Friday Noon – 6 PM, June 1 – October 31
Harvest Festival: Saturday & Sunday 10 AM – 5 PM, October 1 – October 31

A second generation family farm proud to provide the greater Seattle area with fresh from the field vegetables, fruits and grass-fed/well-raised meat.

L & B Mini Ranch

45326 196th Avenue SE, Enumclaw • lbminiranch.com
(206) 293-5391 • landbminiranch@yahoo.com
Year-round, see website for hours

Pasture-raised pork and lamb all processed USDA for retail sales.

Nabi Farm

23909 NE 180th Street, Woodinville
(925) 708-2388 • nabi.farm.woodinville@gmail.com
Year-round, contact us for farm tours

Small farm producer of a limited number of Katahdin sheep, red bourbon turkeys, and Breese chickens. Contact us through Facebook messenger, email, or phone/text.

Off The Branch Farm Market

13404 Redmond-Woodinville Road NE, Redmond • off-the-branch-farm.business.site
(425) 466-8237 • ghgoff@msn.com
Friday 2 PM – 5 PM, Saturday 10 AM – 5 PM & Sunday Noon – 5 PM, hours subject to change

117 year-old cider press and farm market. Apples, cider, honey, vinegars, dairy, jams, chocolates, eggs, etc. Private appointments available.

Oxbow Farm & Conservation Center

10819 Carnation-Duvall Road NE, Carnation • oxbow.org
(425) 788-1134 • thedirt@oxbow.org
CSA: June 24 – November 4, see website for pick-up schedule
Oxtober Fall Festival: Thursday – Sunday 10 AM – 5 PM, October 4 – 31

Certified organic produce, on-farm CSA & U-Pick, native plants, field trips, summer camps, tours, and fall festival. Open to the public on select days.

Pacific Coast Harvest

1001 SW Klickitat Way Ste 102B, Seattle • pacificcoastharvest.com
(206) 455-8958 • customerservice@pacificcoastharvest.com
Year-round, shop online

CSA 2.0: We home deliver local fruits, veggies and foods grown and made in the Puget Sound and beyond!

Rainier Beach Urban Farm & Wetlands

5513 S Cloverdale Street, Seattle • tilthalliance.org
(206) 633-0451 • info@tilthalliance.org
Year-round, Fridays 10 AM – 4 PM call before visiting to ensure we are open
Farm Fest: Saturday 10 AM – 3 PM, July 18

Rainier Beach Urban Farm and Wetlands is Seattle’s largest urban farm, co-operated by Tilth Alliance & Friends of Rainier Beach Urban Farm & Wetlands. Join us for Farm Fest, Saturday July 18th, 9 AM – 3 PM!

Remlinger Farms

32610 NE 32nd Street, Carnation • remlingerfarms.com
(425) 333-4135 • customerservice@remlingerfarms.com
Daily 9 AM – 5 PM, May 9 – October 31
Hours may vary, please see website for current schedule

Family fun park, farm animals, U-Pick berries. Famous pies, preserves, Northwest wines, birthday parties, corporate picnics and educational tours.
Rising Sign Farm

10340 Carnation Duvall Road NE, Carnation • risingsignfarm.com
risingsignfarm@gmail.com
CSA: June 1 – October 12, see website for pick-up schedule

Rising Sign Farm grows vegetables and herbs with using growing techniques based in agroecology, distribution focused on access and growth rooted in solidarity and care.

River Valley Country Club

5309 Renton Avenue S, Seattle • rivervalleycountryclub.com
(323) 963-3633 • caroline@rivervalleycountryclub.com
Year-round, by appointment

River Valley Country Club is a 5.5-acre farm that sells eggs, sausage, vegetables, pickled products, and wool. Based primarily in Snoqualmie Valley.

Root Connection CSA

13607 Woodinville-Redmond Road, Redmond • rootconnection.com
(425) 881-1006 • root-coop@hotmail.com
Farm Store Nursery: Wednesday – Saturday 10 AM – 6 PM, May 1 – May 31
CSA: June 1 – October 31, see website for pick-up schedule

The Root Connection CSA is now taking more members. Weekly produce pickup includes harvested vegetables plus U-Pick flowers, herbs and greens for members only.

Rusty Plow Farm

23206 SE 448th Street, Enumclaw • rustyplowfarm.com
(253) 405-2592 • rustyplowfarm@gmail.com
U-Pick: Tuesday – Sunday, July 1 – August 25. Openings and hours vary, see website, Facebook or call before coming out

Rusty Plow Farm is a U-Pick blueberry farm. Our grassy aisles are kid-friendly! Hours and openings vary so please check before coming out.

Serres Farm

20306 NE 50th Street, Redmond • serresfarm.com
(425) 888-3017 • serres.farm@yahoo.com
Pumpkin Patch: Saturday & Sunday 9 AM – 6 PM, Wednesday – Friday 3 PM – 6 PM, October 3 – March 31
Christmas Trees: Saturday & Sunday 9 AM – 5:30 PM, Wednesday – Friday 3 PM – 5:30 PM, November 27 – December 20

U-Pick pumpkins corn maze entertainment. U-Cut and pre-cut Christmas trees. Family-friendly farm with red barn in Happy Valley, close in Redmond.

SnoValley Gardens

15410 NE 124th Street, Redmond • snovalleygardens.com
(206) 393-2702 • snovalleygardens@gmail.com
Drop-in visits Monday & Tuesday, Noon – 6 PM, May 12 – November 17

Small family farm growing beyond organic vegetables and pasture-raised eggs. Delivering all our produce in Seattle and Eastside neighborhoods.
Sound Sustainable Farms

14017 NE 124th Street, Redmond • soundsfarms.com
(206) 641-5207 • jamiep@soundsfarms.com
Monday – Saturday 9 AM – 5 PM, June 1 – November 30

Local organic produce farm growing vegetables on 60 acres in the heart of King County. We supply direct to restaurants, through our onsite farm stand, and CSA Sound Bites program picked up at the farm.

Steel Wheel Farm

3701 324th Avenue SE, Fall City • steelwheelfarm.com • steelwheelfarm@gmail.com
Farmstand: Year-round, Monday & Thursday – Sunday 11 AM – 6 PM

Steel Wheel Farm is a first generation, diversified farm growing food for our community. We cultivate over 40 crops using Certified Naturally Grown practices.

Sunrise Farms

500 Chicago Avenue, Algona • sunriseblueberries.com
(253) 333-0352 • info@sunriseblueberries.com
Daily July 14 – September 15, see website or call for hours

The best blueberries in all the land! Certified organic and delicious. Call and see how we can get blueberries in your belly today!

Sweet Alyssum Farm

17628 94th Avenue SW, Vashon • sweetalyssumfarm.com
(360) 521-3009 • hello@sweetalyssumfarm.com
U-Pick Flowers: Daily 8 AM – 7 PM, June 15 – September 30, see website for pumpkin schedule in the fall

A small, sustainable farm on Vashon Island offering specialty cut flowers for weddings, farmers markets and a U-Pick flower field.

Sweet Hollow Farm

16215 140th Place NE, Woodinville • sweethollow.farm
(206) 801-0880 • sweethollowfarm@gmail.com
Daily, June 1 – November 1

Sweet Hollow Farm is a multiracial, queer worker-owned cooperative farm growing vegetables and herbs for CSA on Coast Salish land in Woodinville, WA.

Twinkletoes Farm

28128 SE 472nd Street, Enumclaw • twinkletoesfarm.wordpress.com
(206) 235-4391 • twinkletoesfarmwa@gmail.com
May 1 – October 1, by appointment only

Small scale mixed vegetable farm utilizing a no-till, permanent raised bed system to grow nutritious and sustainable vegetables for your table.

Two Brothers Pumpkins

7110 310th Avenue NE, Carnation
(425) 333-4313 • two_brothers_pumpkins@hotmail.com
Daily 9:30 AM – 6 PM, September 26 – October 31

U-Pick pumpkins and gourds of many shapes, sizes and colors. Farm animals, hay bales, corn stalks, squash. Groups call ahead to schedule.

Venison Valley Farm & Creamery

9617 SW 192nd Street, Vashon • venisonvalleyfarm.com
(206) 755-9419 • kelsey@venisonvalleyfarm.com
Daily, April 4 – January 1

Venison Valley Farm produces whole milk cream-top yogurt, aged raw milk cheeses, and fresh cheeses from pastured Jersey and Normande cows.

Get To Know Your Farmer’s first name

Meet our Puget Sound farmers, we’ll deliver their fruits & veggies to you
www.pacificcoastharvest.com/farmers

Psst! Get $15 off your first order with code TILTH20
KING COUNTY FARMERS MARKETS

Auburn International Farmers Market
Les Gove Park, 1140 Auburn Way South, Auburn • auburnfarmersmarket.org
(253) 931-3043 • farmersmarket@auburnwa.gov
Sundays 10 AM – 3 PM, June 7 – September 20
Fresh produce, fruits, vegetables, flowers, baked goods, cheeses, coffee, wine, and handcrafted items. Live entertainment, cooking, canning, and gardening demonstrations.

Bellevue Farmers Market
1717 Bellevue Way NE, Bellevue • bellevuefarmersmarket.org
(425) 454-8474 • fresh@bellevuefarmersmarket.org
Thursdays 3 PM – 7 PM, May 14 – October 8
Third Saturday Market: 10 AM – 2 PM, October 17 – December 19
Fresh vegetables, meats, fruits, and flowers direct from the farmers. Local food artisans. Free kids activities. Nutritious, fresh food accessible to everyone. Free parking!

Burien Farmers Market
480 SW 152nd Street, Burien • discoverburien.org
(206) 433-2882 • ed@discoverburien.org
Thursdays 11 AM – 6 PM, May 7 – October 29
Winter Market: Thursdays, Noon – 4 PM, November 5 – April 29
Burien Farmers Market is an outlet for farmers, crafters, and food processors to sell their wares to the public. Did we mention live music?

Crossroads Farmers Market
15600 NE 8th Street, Bellevue • crossroadsbellevuefarmersmarket.com
(425) 766-4766 • farmersmarket@crossroadsbellevue.com
Tuesdays 12 PM – 6 PM, June 2 – September 29
An exceptional gathering of local vendors offering fresh produce, plants, flowers, honey, baked goods, ready-to-eat food, crafts, live music and more!

Des Moines Waterfront Farmers Market
22307 Dock Avenue S, Des Moines • DMFM.org
(509) 869-0051 • market@dmfm.org
Saturdays 10 AM – 2 PM, June 6 – September 26
Waterfront market with over 50 vendors. Fresh produce, live music, artisans, food trucks, bakeries, wine tasting and so much more.

Duvall Farmers Market
16201 Main Street NE, Duvall • duvallfarmersmarket.org
(425) 659-4181 • manager@duvallfarmersmarket.org
Thursdays 3 PM – 7 PM, May 7 – October 8
Duvall Farmers Market offers flowers, vegetables, fruits, berries, eggs, cheese, meat, wine tasting, honey, bakery treats, knife sharpening, soap, lotion, jewelry, wool products and pottery.
Enumclaw Plateau Farmers Market
1600 1st Street, Enumclaw • enumclawplateaufarmersmarket.org
enumclawplateaufarmersmarket@gmail.com
Thursdays 3 PM – 7 PM, June 4 – September 24
A farmers market featuring Enumclaw Plateau farmers feeding the Enumclaw Plateau community and visitors.

Federal Way Farmers Market
1701 S 320th Street, Federal Way • federalwayfarmersmarket.com
(253) 261-0207 • federalwayfarmersmarket@yahoo.com
Saturdays 9 AM – 3 PM, May 2 – October 24
Farmers market with farm fresh produce, flowers, bakery, art, crafts, food, honey. Family friendly special event dates. Short leash, pet friendly market.

Issaquah Farmers Market
1730 10th Ave NW, Issaquah • issaquahwa.gov/market
(425) 837-3311 • issaquahfarmersmarket@issaquahwa.gov
Saturdays 9 AM – 2 PM, May 2 – September 26
Largest farmers market on the Eastside! Celebrating our 30th season in 2020!

Juanita Friday Market
9703 NE Juanita Drive, Kirkland • kirklandwa.gov/juanitafridaymarket
(425) 587-3385 • tlathia@kirklandwa.gov
Fridays 3 PM – 7 PM, June 5 – September 25
Lakeside open-air market offering community connections, produce, flowers, baked goods, artisan crafts, street food and more! Live music, free parking, playground and pet friendly.

Kent East Hill Farmers Market
10600 SE 248th Street, Kent • livingwellkent.org
(360) 584-5753 • xavier@livingwellkent.org
Saturdays 11 AM – 3 PM, May 16 – October 17
We operate 1st & 3rd Saturdays only
Kent East Hill Farmers Market is excited to serve our communities by selling fresh, local produce, grown by immigrant and low income residents.

Kent Farmers Market
211 2nd Avenue N, Kent • kentfarmersmarket.com
(253) 457-6235 • kentwafarmersmarket@hotmail.com
Saturdays 9 AM – 2 PM, June 6 – September 26
Established in 1974 the Kent Farmers Market is the oldest in King County, run entirely by the volunteers of Kent Lions Club & Foundation.
Kirkland Wednesday Market
25 Lakeshore Plaza, Kirkland • kirklandmarket.org
(425) 822-7066 • info@kirklandmarket.org
Wednesdays 2 PM – 7 PM, June 3 – September 30
Weekly summer market in Kirkland off the shores of Lake Washington providing fresh local produce, flowers, goods and lunch with a view.

Lake Forest Park Farmers Market
17171 Bothell Way NE, Lake Forest Park • thirdplacecommons.org/farmers-market
(206) 366-3302 • programs@thirdplacecommons.org
Sundays 10 AM – 3 PM, May 10 – October 18
Featuring fresh fruits, veggies, meats, eggs, fish, baked goods, cheese, wines, ciders, and many more locally produced products.

Maple Valley Farmers Market
25700 Maple Valley-Black Diamond Rd SE, Maple Valley • maplevalleyfarmersmarket.com
(253) 260-3341 • info@maplevalleyfarmersmarket.com
Saturdays 9 AM – 2 PM, June 20 – September 26
Maple Valley Farmers Market is a 501c3 non-profit organization offering farm-fresh produce, food vendors, artisans, music and more!

North Bend Farmers Market
Si View Park, 400 SE Orchard Drive, North Bend • siviewpark.org/farmers-market
(425) 831-1900 • info@siviewpark.org
Thursdays 4 PM – 8 PM, June 11 – September 10
Abundance of farm fresh, seasonal produce, baked goods and tasty treats, delicious prepared foods and unique handcrafted goods. Live music!

Redmond Saturday Market
7730 Leary Way NE, Redmond • redmondsaturdaymarket.org
(425) 556-0636 • info@redmondsaturdaymarket.org
Saturdays 9 AM – 3 PM, May 2 – October 31
Much more than a farmers market! Enjoy artisan crafts, weekly entertainment and outstanding special events for the whole family.

Renton Farmers Market
Piazza Park, S 3rd Street & Burnett Avenue S, Renton • rentonfarmersmarket.com
(425) 430-7214 • info@rentonfarmersmarket.com
Tuesdays 3 PM – 7 PM, June 2 – September 29
Local produce, meat, cheese, baked goods, honey, Washington wines & beer, crafts, food trucks. Live entertainment & kids activities every market day!

Sammamish Farmers Market
801 228th Avenue SE, Sammamish • sammamishchamber.org
(425) 681-4910 • deb@sammamishchamber.org
Wednesdays 4 PM – 8 PM, May 6 – September 23
A fun and interactive family farmers market. Buy food directly from farmers who grew it, while listening to music and laughter of children playing games.

From Farm to Table
Farms for Life is a Seattle-area non profit working to support local farmers, reduce on-farm waste, and increase access to healthy produce for under-served communities.
Shoreline Farmers Market

15415 Westminster Way North, Shoreline • shorelinefarmersmarket.org
(206) 487-3939 • info@shorelinefarmersmarket.org
Saturdays 10 AM – 3 PM, June 6 – October 3

Local produce, berries, meats, breads, honey, flowers, handcrafted gifts, hot foods, and beverage tastings. Plus live music and kids activities.

Vashon Farmers Market

17519 Vashon Hwy SW, Vashon • vashonfarmersmarket.org
(206) 778-8001 • marketmanager@vigavashon.org
Spring/Fall: Saturdays 10 AM – 2 PM, April 4 – October 17
Fall/Winter: Saturdays 10 AM – 2 PM, October 24 – December 19

Growers, producers, makers and artists from Vashon Island, featuring live music provided by Vashon locals.

Woodinville Farmers Market

13680 NE 175th Street, Woodinville • woodinvillefarmersmarket.com
(425) 318-0773 • woodinvillefm@gmail.com
Saturdays 10 AM – 3 PM, May 2 – October 31

Open air market offering local produce and honey, flower bouquets, berries, baked goods, artisan crafts and gifts. Kids activities and local flavor music.

SEATTLE FARMERS MARKETS

Ballard Farmers Market

5300 Ballard Avenue NW, Seattle • sfmamarkets.com/visit-ballard-farmers-market
(206) 706-0615 • info@sfmamarkets.com
Sundays 10 AM – 3 PM, year-round

Ballard is an all seasons market rich with farm fresh produce, meat, artisan cheese & baked goods, processed items, & handmade crafts.

Capitol Hill Farmers Market

1701 Broadway Avenue E, Seattle • seattlefarmersmarkets.org
(206) 632-5234 • nfma@seattlefarmersmarkets.org
Sundays 11 AM – 3 PM, year-round

Over 50 local farms and food artisans selling fresh produce, dairy, meats, specialty items, ready-to-eat foods. Every Sunday, year-round.

Columbia City Farmers Market

3500 S Edmunds Street, Seattle • seattlefarmersmarkets.org
(206) 547-2278 • info@seattlefarmersmarkets.org
Wednesdays 3 PM – 7 PM, May 13 – October 14

Over 50 local farms and food artisans selling fruits, vegetables, dairy, meats, seafood, wines, breads, flowers, and ready-to-eat food near Columbia Park.

Lake City Farmers Market

12501 28th Avenue NE, Seattle • seattlefarmersmarkets.org
(206) 547-2278 • info@seattlefarmersmarkets.org
Thursdays 3 PM – 7 PM, June 4 – October 1

Over 30 local farms and food artisans selling fruits, vegetables, dairy, meats, baked goods, flowers, ready-to-eat food situated by the Lake City Library.

Madrona Farmers Market

Martin Luther King, Jr. Way and E Union Street, Seattle • sfmamarkets.com/madrona-farmers-market
(206) 706-0615 • info@sfmamarkets.com
Fridays 3 PM – 7 PM, May 15 – October 9

This busy Friday afternoon market is the perfect place to collect a bounty of fresh seasonal produce for all your weekend meals!

Magnolia Farmers Market

3200 West McGraw Street, Seattle • seattlefarmersmarkets.org
(206) 547-2278 • info@seattlefarmersmarkets.org
Saturdays 10 AM – 2 PM, June 6 – October 24

Over 40 local farms and food artisans selling fruits, vegetables, dairy, meats, seafood, wines, breads, flowers, ready-to-eat food and more.
Phinney Farmers Market

85 Pike Street, Farmers on Pike Place located at Pike Place & Pine Street on the cobblestones, Seattle • pikeplacemarket.org
(206) 774-5291 • zackc@pikeplacemarket.org
Daily 9 AM – 5 PM, year-round
Farmers on Pike Place: 9 AM – 5 PM, June – November

Today, we are proud to continue the Meet the Producer tradition, with Washington farmers selling fresh produce and specialty farm products to shoppers year-round.

Pike Place Market Farmers Markets

Four downtown locations: City Hall, Regrade, South Lake Union, First Hill, Seattle pikeplacemarket.org/farmers-market
(206) 774-5291 • zackc@pikeplacemarket.org
Tuesdays, Thursdays, Fridays 10 AM – 2 PM, see website for season dates

Pike Place Market brings farmers markets to four downtown neighborhoods. Fresh fruits, vegetables, specialty farm products and beautiful bouquets from Washington farmers each week.

Queen Anne Farmers Market

Queen Anne Ave N & W Crockett Street, Seattle • qafm.org
(206) 428-1983 • director@qafm.org
Thursdays 3 PM – 7:30 PM, May 28 – October 8

Queen Anne Farmers Market features the highest quality produce from Washington farms along with the best artisans and street food in Seattle!

University District Farmers Market

University Way NE between 50th and 52nd, Seattle • seattlefarmersmarkets.org
(206) 547-2278 • info@seattlefarmersmarkets.org
Saturdays 9 AM – 2 PM, year-round

Over 80 local farms and food artisans selling fruits, vegetables, dairy, meats, seafood, wines, breads, flowers, ready-to-eat food and more.

Wallingford Farmers Market

Meridian Avenue N and N 50th Street, Seattle sfmamarkets.com/visit-wallingford-farmers-market
(206) 706-0615 • info@sfmamarkets.com
Wednesdays 3 PM – 7 PM, May 20 – September 30

Join us for a picnic in Wallingford, every Wednesday from mid-May thru September at Meridian Park.

West Seattle Farmers Market

California Avenue SW between Alaska and Oregon, Seattle • seattlefarmersmarkets.org
(206) 547-2278 • info@seattlefarmersmarkets.org
Sundays 10 AM – 2 PM, year-round

Over 70 local farms and food artisans selling fruits, vegetables, dairy, meats, seafood, wines, breads, flowers, ready-to-eat food and more.
KITSAP COUNTY FARMS

Dusk To Dawn Farm
2182 NW Rude Road, Poulsbo
(360) 602-1308 • maia@dusktodawnfarm.com
Farmstore: Tuesday, Thursday & Saturday 10 AM – 6 PM, May 1 – December 8, call or text to inquire about additional hours

Farmers & Gardeners Guild
7056 NE New Brooklyn Road, Bainbridge Island • farmersgardenersguild.wordpress.com
(206) 780-6821 • heide.madden@gmail.com
Year-round Wednesday – Sunday, work hours vary, call ahead or join our mailing list
A growing community farming and gardening together. We are always looking for new members who want to grow their own produce, for themselves and/or commercially.

Petal & Pitchfork Farm
2558 Sherman Hill Road NW, Poulsbo • petalandpitchfork.com
(360) 908-2100 • petalandpitchfork@gmail.com
Daily 9 AM – 4 PM, May 1 – October 30, hours vary. Please call to confirm the hours we are open to the public
A family farm on 15 acres practicing regenerative agriculture and no-till methods. Produce, cut flowers, berries available at our barn farmstand.

Pheasant Fields Farm
13274 Clear Creek Rd NW, Silverdale • pheasantfields.com
(360) 697-6224 • info@pheasantfields.com
Thursday & Friday 10 AM – 4 PM, April 1 – March 31
Monday – Saturday 10 AM – 6 PM and Sunday Noon – 6 PM during October
Fresh vegetables, a variety of herbs, summer U-Cut flowers, plus seasonal family fun agritourism activities! Check out our website!

Rokalu Farms
15871 Glenwood Road SW, Port Orchard
(520) 440-9746 • bgilby@cox.net
Year-round, Thursday 3 PM – 6 PM
Compost available for home use. We lease farmland to Rolling Bounty Farm and their CSA. Farm tours by appointment.

Rolling Bounty Farm
15871 Glenwood Road SW, Port Orchard • rollingbountyfarm.com
(206) 660-5733 • anggilman@rollingbountyfarm.com
Year-round, Tuesday, Thursday & Friday, 2 PM – 4 PM
We are a one-acre, family-operated intensive market vegetable garden located on the beautiful Kitsap Peninsula. Join us for our second growing season and CSA program!
Secret Garden Lavender and Herb Farm

7026 Cadmar Lane NW, Seabeck • secretgardenlavender.com
(360) 710-9776 • sg-lavender@msn.com
Daily 11 AM – 5 PM, June 1 – August 31, please call ahead for daily hours

Lavender, herb and perennial plants. Handcrafted natural farm products. Farm stand, tours, educational sessions. Please visit our website for additional information.

The Smithshyre

22119 Foss Road NE, Poulsbo • thesmithshyre.com
(360) 271-0679 • thesmithshyre@gmail.com
Goat Yoga: Saturday & Sunday, Noon – 2 PM
Farmstand: Open daylight hours during growing season
Farm tours by appointment on weekdays (not Wednesday)

The Shyre is an “actually organic homestead” offering “agrotourism,” a variety of proteins, fruits, produce, fiber, dairy goats and baby goat yoga. “Be the change.”

KITSAP COUNTY FARMERS MARKETS

Bremerton Community Farmers Market

1400 Park Avenue, Bremerton • bremertonmarket.wordpress.com
(360) 633-6137 • manager@bremertonmarket.com
Thursdays 4 PM – 7 PM, May 7 – October 8

The Bremerton Community Farmers Market is a fabulously welcoming and bustling market tucked among the trees and beside the sea at Evergreen-Rotary Park.

Kitsap Fresh

Poulsbo • kitsapfresh.org • 360-271-0679 • info@kitsapfresh.org
Wednesdays, year-round

Kitsap Fresh is a cooperative providing an online marketplace for local farmers and producers to sell goods, and for customers to access source-identified products on the Kitsap Peninsula.

Port Orchard Farmers Market

901 Bay Street, Port Orchard • pofarmersmarket.com
(360) 610-1022 • manager@pofarmersmarket.org
Saturdays 9 AM – 3 PM, April 18 – October 17

We are a member-run market that’s been around since 1978. Our vendors are local farmers, artisans, cooks, and community groups. We offer a variety of seasonal produce, plants, crafts, and prepared food.

Poulsbo Farmers Market

18901 8th Avenue NE, Poulsbo • poulsbofarmersmarket.org
(360) 779-6720 • info@poulsbofarmersmarket.org
Saturdays 9 AM – 2 PM, April 4 – October 31 and 10 AM – 2 PM, November 7 – December 19

PFM showcases locally grown and produced foods and artisan items. The market keeps local dollars in Kitsap County and helps sustain local farms and businesses.
Spotlight on the Kitsap Peninsula

Surrounded by a saltwater shoreline and centrally located between the Olympic and Cascade Mountain ranges, the Kitsap Peninsula affords spectacular views of mountains and water from every direction. In addition to its breathtaking natural splendor, the region offers some of the most beautiful, old-fashioned rural family farms in Puget Sound.

Many are working farms—where you can buy seasonal offerings, pick your own produce, traipse through a pumpkin patch or relax with a peaceful farm stay. You’ll also find a network of friendly farmers markets in most towns around the Kitsap Peninsula. It’s a chance to enjoy fresh, locally sourced produce, baked goods, hand-crafted art and products.

For more information, including a farm-friendly map listing local farms, farmers markets, vineyards, farm stands and restaurants using locally sourced ingredients check out visitkitsap.com/farmers-markets courtesy of Visit Kitsap Peninsula.

Learn more about where and how to buy local by going to www.kitsapag.org
**MASON COUNTY FARMS**

**Farm at Water’s Edge**

600 NE Roessel Road, Belfair • pnwsalmoncenter.org/farm-at-waters-edge/u-pick/  
(360) 275-3575 • americorps2@pnwsalmoncenter.org  
U-Pick: Daily 8 AM – 7 PM, March 15 – October 15

The Farm at Water’s Edge is a certified organic demonstration farm and by-donation U-Pick garden located at the Salmon Center in Belfair.

**Hungry Hollow Farm**

2490 E Pickering Road, Shelton • hungryhollowfarm.com  
(360) 207-1541 • grant@hungryhollowfarm.com  
Saturday 10 AM – 2 PM, online farm store is always open

Pasture-raised chicken, pork, beef and eggs from our fourth-generation family farm in Shelton, WA.

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**PIERCE COUNTY FARMS**

**Bright Ide Acres**

21018 Orville Road E, Orting • brightideacres.com  
(360) 282-0252 • brightideacres@gmail.com  
Farm hours vary. See website or Facebook for farmers market and Pop Up Shop schedules; contact us to schedule a visit.

We specialize in ethically raised meat including pasture-raised chicken, heritage turkey, grass-fed lamb, and naturally-raised pork. All of our poultry is Halal.

**Bright Spells Farm**

10169 50th Avenue E, Tacoma • facebook.com/BrightSpellsHomestead  
(253) 905-5214 • Jess.sun78@gmail.com  
Thursday, Saturday & Sunday 10 AM – 6 PM

We raise on pasture turkeys for Thanksgiving, lamb in the fall, chickens spring-summer, and pork. We have a fridge for egg pickup on our porch.

**Chipping Twig Farms**

19314 Orting Kapowsin Hwy E, Orting  
(206) 510-5260 • kevin@chippingtwigfarms.com  
Year-round 10 AM – 6 PM

Sensibly grown berries, fruits, nuts, herbs, flowers, eggs, vegetables and honey. Plants, veggie starts, crafts and nature items at the Farm Stand.
AGRICULTURE IN PIERCE COUNTY

SHOP LOCAL, EAT FRESH

Pierce County has a rich agricultural history due to our fertile valley soils and the variety of crops and livestock that thrive here. We invite you to spend a day visiting our farms and markets to enjoy all that we have to offer!

PIERCE COUNTY FARMERS MARKETS

1. Gig Harbor Waterfront Market
   - June - Aug
   - Gig Harbor, WA 98335
   - Thursdays, 1:00p - 7:00p

2. Point Ruston Farmers Market
   - June - Sep
   - Tacoma, WA 98407
   - Sundays, 10:00a - 3:00p

3. Proctor Farmers Market
   - Mar - Dec
   - Tacoma, WA 98407
   - Saturdays, 9:00a - 2:00p

4. Broadway Farmers Market
   - May - Oct
   - Tacoma, WA 98402
   - Thursdays, 10:00a - 3:00p

5. Eastside Farmers Market
   - June - Aug
   - Tacoma, WA 98404
   - Tuesdays, 3:00p - 7:00p

6. Steilacoom Farmers Market
   - June - Aug
   - Steilacoom, WA 98388
   - Wednesdays, 3:00p - 7:00p

7. Lakewood Farmers Market
   - June - Sep
   - Lakewood, WA 98499
   - Tuesdays, 10:00a - 3:00p

8. Puyallup Farmers Market
   - Apr - Oct
   - Puyallup, WA 98371
   - Saturdays, 9:00a - 2:00p

9. Orting Valley Farmers Market
   - June - Sep
   - Orting, WA 98360
   - Fridays, 3:00p - 7:00p

10. Village Farmers Market
    - July - Aug
    - Puyallup, WA 98374
    - Tuesdays, 4:00p - 8:30p

Pierce County Fresh is dedicated to boosting the consumption of local agricultural products and services in Pierce County. Pierce County Fresh supports all types of farms and farmers, and is proud to highlight the broad diversity of agriculture in our region.

Scan the code to visit PIERCECOUNTYFRESH.ORG and find farms near you.
Clean Food Farm

20508 Orville Road E, Orting  •  cleanfoodfarm.com
(206) 419-7920  •  riskman1@gmail.com
Year-round, by appointment for farm-to-table events, classes and farm tours
Certified organic farm providing flavorful nutrient-dense blueberries, vegetables, pastured meats and eggs for consumption within a 100 mile radius of Pierce County.

Dancing Sprouts Farm

1301 Orting Kapowsin Hwy E, Orting  •  www.dancingsproutsfarm.com
(253) 642-6526  •  dancingsproutsfarm@gmail.com
CSA: May 17 – November 30 see website for pick-up and locations
Fresh vegetables, salad greens, and herbs, from your favorite standbys to unusual heirlooms—grown sustainably for our long-season CSA. Pickups in Seattle and Tacoma.

doghouse flowers

16410 76th Street SW, Longbranch  •  doghouseflowers.net
(253) 313-3815  •  doghouseflowerskps@gmail.com
Daily, April 1 – October 31
All flowers grown on our farm, available for weddings, special occasions or by subscription.

Duris Farm

6012 44th Street E, Puyallup  •  duriscucumberfarm.com
(253) 922-7635  •  heisablesma@hotmail.com
Strawberries: Daily 9 AM – 5 PM, June 1 – June 30
Cucumbers: Daily 9 AM – 6 PM, August 1 – September 30
Always call before coming out to verify picking availability
An old fashioned family farm market, raising pickling/slicing cucumbers, dill, green beans, zucchini and yellow squash along with fresh local valley produce!

Early Bird Farm

4220 Gay Road E, Tacoma  •  earlybirdfarmer.com
(253) 426-9846  •  earlybirdfarmer@gmail.com
See website for CSA schedule and pick-up locations, find us at Capitol Hill Farmers Market
Popular CSA program serving Ballard and Tacoma. Great spread at the Capitol Hill farmers market—fresh veggies and amazing eggs!
Filbert Acres
6625 Pioneer Way E, Puyallup • filbertacres.com
(253) 251-1360 • nichols@filbertacres.com
Farm Store: Saturday 8 AM – 2 PM or by appointment
We specialize in delicious hazelnuts! See our website for updates on the fall hazelnut harvest and other seasonal offerings.

Four Elements Farm
14308 Military Road E, Puyallup • fourelementsfarm.com
(360) 629-7000 • amy@fourelementsfarm.com
U-Pick: Tuesday – Sunday 10 AM – 6 PM, July 11 – August 31. Dates subject to change, see website for details
We are family farmers growing organic vegetables and heirloom U-Pick blueberries. Certified organic produce grown with integrity.

Foxglove Food and Fiber Farm
16720 Erickson Road SW, Longbranch • foxglove.farm
(253) 448-1292 • info@foxglove.farm
Wednesday 3 PM – 7 PM, May 16 – October 25 order from website & pick-up on farm.
Foxglove Farm is a small, family-owned farm specializing in unusual fruits and vegetables and locally grown and produced yarn and fiber. Fiber products can be shipped.

Frey Family Farm
28411 WA-706, Ashford • freyfamilyfarm.net
(253) 677-9393 • cfrey837@gmail.com
Farm Stand: Daily late July – early August, see website or Facebook for open dates and hours
Certified organic vegetable, strawberry, raspberry, pumpkin, and hay farm. Customized CSA box, farmers market, farm store. Pumpkin Patch operates the last three weeks in October.

Grit City Farm
1911 S Sheridan Avenue, Tacoma • gritcityfarm.com
(253) 740-7303 • gritcityfarm@outlook.com
Monday – Friday by appointment only
Urban Tacoma farm specializing in sustainably-grown microgreens, salad mixes and other nutrient-dense vegetables.

Linbo Blueberry Farm
1201 S Fruitland, Puyallup • linboblueberries.com • farmer@linboblueberries.com
Daily late July – early August, see website or Facebook for open dates and hours
We are a five-acre family-owned and operated U-Pick blueberry farm. Visit website or Facebook page for exact open dates. Come enjoy classical music as you pick heirloom blueberries.

Local Color Farm and Fiber
10806 159th Avenue E, Puyallup • localcolorfarmandfiber.com
(443) 350-7207 • localcolorfarmer@gmail.com
Year-round, by appointment only
We grow vegetables, lamb, and wool in the Puyallup Valley. Find our products at farmers market, custom pack CSA, online, and shops around the region.

Mountain Lodge Farm
43423 37th Avenue E, Eatonville • mountainlodgefarm.com
(360) 832-1625 • info@mountainlodgefarm.com
No drop-in visitors, see website, Facebook or Instagram for monthly farm events and farm cheese shop hours
Working goat dairy with free monthly farm events, cheese and goat classes and volunteer program. See website for details or email us for more information.

Pink Moon Farm
340th Street & Mountain Hwy, Eatonville • pinkmoonfarm.org
(206) 818-0225 • pinkmoonfarmer@gmail.com
CSA: June 1 – October 31, see website for pick-up locations and hours
Sustainably raised fruit, veggies, eggs and meat in the foothills of Mt. Rainier. Find Pink Moon products via CSA shares and at local farmers markets.

Wellness Paradise Farm
29407 Webster Road E, Graham • wellnessparadisefarm.org
(425) 785-2662 • diane@wellness-institute.org
Friday – Sunday 11 AM – 6PM, May 1 – October 31
This farm is chemical-free, growing a wide variety of many organic veggies, apples, berries, and free-range chicken and duck eggs. We also have honey, apple cider, and applesauce in the fall.

Wilcox Family Farms
40400 Harts Lake Valley Road S, Roy • wilcoxfarms.com
(360) 458-7774 • customerservice@wilcoxfarms.net
Year-round, look for Wilcox at your local store
Wilcox Family Farms has delivered farm-fresh eggs to local families, eateries and grocers for four generations. Organic, pasture-raised, non-GMO, and more.

Wild Hare Organic Farm
4520 River Road E, Tacoma • wildhareorganicfarm.com
(253) 778-8257 • info@wildhareorganicfarm.com
Farmstand: Daily 9 AM – 5 PM, see website for details
Hundreds of varieties of certified organic vegetables, fruit, eggs, and herbs in the Puyallup River Valley. Join our multi-season CSA, find us at your local farmers market or visit the farm to shop.
PIERCE COUNTY
FARMERS MARKETS

City of Lakewood Farmers Market
6000 Main Street SW, Lakewood • cityoflakewood.us/lakewood-farmers-market
(253) 983-7758 • smartinez@cityoflakewood.us
Tuesdays 10 AM – 3 PM, June 2 – August 25

Over 12 farms, unique items from 60 vendors, live music, cultural dance, and outdoor dining by the fountain. Food trucks & fun kids activities!

Lakewood Night Market
Colonial Plaza at 6125 Motor Avenue SW, Lakewood • cityoflakewood.us/lakewood-farmers-market
(253) 983-7758 • smartinez@cityoflakewood.us
April – October 3 PM – 7 PM, operates the 1st and 3rd Friday of the month

There is plenty of free parking, food trucks and entertainment for the whole family. Make it a night out at the Farmers Market!

Orting Valley Farmers Market
North Park, Orting • ortingvalleyfarmersmarket.com
(360) 872-6836 • ovfmcontact@gmail.com
Fridays 3 PM – 7 PM, June 5 – August 28

Our “small town with a big view” market features local produce, meat, honey, flowers, wine, crafts and family friendly entertainment.

Proctor Farmers’ Market
Corner of N 27th & N Proctor Streets, Tacoma • proctorfarmersmarket.com
(253) 961-3666 • pfmarket@proctorfarmersmarket.com
Saturdays 9 AM – 2 PM, March 28 – December 19
Winter Market: 10 AM – 1 PM, 2nd Saturday January – March

Shop year-round for fresh, local produce, meats, seafood, honey, eggs, flowers, plants, artisan foods and more. Monthly events, music, cafe seating, and Kids Booth.

Puyallup Farmers Market
Pioneer Park, 300 S Meridian, Puyallup • puyallupmainstreet.com
(253) 840-2631 • farmersmarket@puyallupmainstreet.com
Saturdays 9 AM – 2 PM, April 18 – October 10

Large regional market—over 200 vendors spring/summer, over 100 in fall. Farmers, food, and fun! Local, fresh, & fabulous! A must see market.

Tacoma Farmers Market: Broadway
901 Broadway, Tacoma • tacomafarmersmarket.com
(253) 272-7077 • anika@tacomafarmersmarket.com
Summer Market: Thursdays 10 AM – 3 PM, May 7 – August 27
Fall Market: Thursdays 10 AM – 2 PM, September 3 – October 29

Thriving downtown market in historic Theater District. Come for lunch, shop for dinner. Always fresh, always local, and always fun!
Tacoma Farmers Market: Eastside

3501 McKinley Avenue, Tacoma • tacomafarmersmarket.com
(253) 272-7077 • anika@tacomafarmersmarket.com
Tuesdays 3 PM – 7 PM, June 2 – August 25

Family friendly neighborhood market featuring local fruits, veggies, eggs, honey, flowers, artisan foods, and crafts. Weekly music and kids activities.

Tacoma Farmers Market: Point Ruston

5104 Grand Loop, Tacoma • tacomafarmersmarket.com
(253) 272-7077 • anika@tacomafarmersmarket.com
Sundays 10 AM – 3 PM, June 7 – September 28

Beautiful waterfront market featuring fresh produce, seafood, flowers, artisan foods, honey, eggs and more. Beachfront, spray park, shopping, walking trails and playground.

Town of Steilacoom Farmers’ Market

1700 Lafayette Street, Steilacoom • townofsteilacoom.org/267/Farmers-Market
allison.leevers@ci.steilacoom.wa.us
Wednesdays 3 PM – 7 PM, June 17 – August 26

Town of Steilacoom Farmers’ Market hosts local farmers, artists and food vendors with live music overlooking Puget Sound.

Waterfront Farmers Market of Gig Harbor

Skansie Brothers Park, 3211 Harborview Dr, Gig Harbor • waterfrontfarmersmarket.org
(253) 514-0071 • marketmanager@ghhwa.org
Thursdays 1 PM – 7 PM, June 4 – August 27

The Waterfront Farmers Market takes place in beautiful Skansie Brothers Park in Gig Harbor’s historic downtown. Fresh produce, beautiful flowers, prepared foods, meat, seafood, and hand-crafted items.

SAN JUAN COUNTY FARMS

Aurora Farms

652 No 2 Schoolhouse Road, Friday Harbor • aurorafarms.org
(360) 378-0233 • farm@aurorafarms.org
Farm Store: Daily 9 AM – 6 PM, farm store is self-serve but we are usually around, or you can call for assistance

Pasture grazed beef, lamb, goat, pork, eggs, poultry, vegetables, berries, greenhouse crops, cider, flowers, farm stays, dinners, tours, classes, year-round.
Savoring the San Juans

Celebrate the abundant farms and locally-grown food that make the San Juans special

With a rich history in agriculture, the San Juan Islands have long been a place of nurturing both the land and the communities that call it home. With a focus on sustainable practices and the only GMO-free county in Washington State, Island farmers strive to support locals and visitors alike for generations to come.

In the San Juans you’ll find everything from grass-fed meats to heritage tree fruits from hundred-year-old orchards. Celebrate the terroir with year-round vegetables, herbs, and products such as jams, jellies, sauces and artisan cheeses. Fill a picnic basket and stroll through a lavender field or vineyard. These delights and more are scattered throughout the Islands at weekly farmers markets, seasonal farm stands, local food co-ops, and some local grocery stores. Find where to buy local products in the San Juan County Food and Farms Product Guide. Order yours at IslandGrownSJ.com.

Fall offers special opportunities to dive deeper into the Islands’ agriculture. Meet farmers and their livestock during the annual farm tours, taste local bounty at the Bite of the San Juans, and join in the fun at the Friday Harbor Farm Parade. Savor the flavors of the San Juans and so much more! Learn more at VisitSanJuans.com/Savor.
SKAGIT COUNTY FARMS

Blanchard Mountain Farm

15404 Estes Road, Bow • blanchardmountainfarm.com
(360) 399-1495 • linda@blanchardmountainfarm.com
Farmstand: Year-round 10 AM – 6 PM, call for winter availability
Certified organic mixed vegetables; cut, edible, dried flowers; unique culinary herbs. Retail, wholesale. Produce stand. Farm stays in one bedroom Guest House.

Blue Heron Farm

12179 State Route 530, Rockport • (360) 853-8449 • als@fidalgo.net
Seasonal and by appointment. Monday – Friday & Sunday 8 AM – 5 PM, July 7 – August 30
Blue Heron Farm produces organic blueberries, raspberries, and figs. Fruit is available on-farm, at the Skagit Food Co-op in Mt. Vernon and the Twisp Farmers Market.

Boldly Grown Farm

16470 WA-20, Mount Vernon • boldlygrownfarm.com • boldlygrownfarm@gmail.com
Year-round, farm visits by appointment. See website for CSA details
Certified organic family farm in Skagit Valley, WA. Wholesale volumes of high quality fall and winter crops. Winter CSA November-March in Seattle, Skagit & Bellingham.

Carpenter Creek Farm

20177 E Stackpole Road, Mount Vernon • carpentercreekfarm.us
(360) 941-9927 • berries@carpentercreekfarm.us
See website or Facebook for seasonal hours of operation
Family-owned blueberry U-Pick farm in Skagit Valley.

Cascadian Farm Home Farm

55831 State Route 20, Rockport • cascadianfarm.com
(360) 853-8173 • Ashley.Minnerath@genmills.com
Daily 10 AM – 6 PM May 1 – May 31, 9 AM – 7 PM June – September and 10 AM – 6 PM during October
Cascadian Farm, now a national organic brand, still operates our original farm where visitors can learn about organic farming practices while enjoying berries and ice cream.

Harmony Fields

7465 Thomas Road, Bow • harmonyfields.com
(360) 941-8196 • farm@harmonyfields.com
Farmstand: Daily 9 AM – 5 PM, April – October
Sheep Cheese CSA: June 3 – August 12
Harmony Fields makes artisan, farmstead sheep cheese and grows organic herbs. Situated in the Skagit Valley between Seattle and Vancouver BC.

Hedlin Farms

12052 Chilberg Road, La Conner • hedlinfarms.com
(360) 770-0377 • kai@hedlinfarms.com
Daily 10 AM – 6 PM, June 1 – October 31
Berries, tomatoes, veggies, and a wide array of local produce, all at our La Conner farm stand! Open seven days a week, June-October!

Samish Bay Cheese

15115 Bow Hill Road, Bow • samishbay.com
(360) 766-6707 • cheese@samishbay.com
Farm Store: Monday – Thursday 10 AM – 4 PM, Friday & Saturday 10 AM – 5 PM and Sunday 11 AM – 5 PM
Organic dairy with cheese, yogurt and kefir. Organic beef, pork, lamb and veal, and other organic grocery items. Retail outlets, on farm pick-up, remote drop-off and shipped delivery options.

Skagit Gourmet Mushrooms

414 Evergreen Street, Mount Vernon • skagitgourmetmushrooms.com
(425) 381-1570 • mark@skagitgourmetmushrooms.com
Year-round, 9 AM – 4 PM
Skagit Gourmet Mushrooms is passionate about bringing fresh Shiitake, Oyster, Lion’s Mane, Pioppini, Cinnamon Cap and others to our local community!
Skagit River Ranch

28778 Utopia Road, Sedro-Woolley • skagitriverranch.com
(360) 856-0722 • skagitriverranch@gmail.com
Farm Store: Saturday 10 AM – 5 PM, see website for farmers markets and other locations

Family-owned certified organic farm in Skagit Valley. We have dedicated the last 22 years to providing our customers with the most wholesome and ethically raised meats and eggs available.

Skiyou Ranch

26910 Duffy Road, Sedro-Woolley • skiyouranch.com
(360) 708-3292 • skiyouranch@gmail.com
Year-round, by appointment only

Skiyou Ranch is a fourth-generation family farm producing and raising 100% grass-fed Certified organic beef from start to finish.

Tangled Thicket Farm

19460 E Hickox Road, Mount Vernon • tangledthicketfarm@gmail.com
(773) 729-0385

Year-round

We sell organically-produced fruit, veggies, herbs, and pasture-raised chicken eggs in the beautiful Skagit River Valley.

Waxwing Farm

16665 Brit Road, Mount Vernon • waxwingfarmllc.com
(360) 961-0744 • waxwingfarmllc@gmail.com
Farmstand: Wednesday 9 AM – 6 PM & Saturday 10 AM – 2 PM, May 1 – November 30, check website for updates on hours
CSA: May 1 – December 1

Certified organic, highly diversified vegetable farm in south Mount Vernon. We are local, community-driven, small scale agriculture. Farm stand, CSA, Everett Farmers Market.

SKAGIT COUNTY FARMERS MARKETS

Anacortes Farmers Market

611 R Avenue, Anacortes • anacortesfarmersmarket.org
(360) 793-7922 • info@anacortesfarmersmarket.org
Saturdays 9 AM – 2 PM, May 2 – October 31
Holiday Market: 10 AM – 4 PM, November 21 – 22
Winter Market: 9 AM – 2 PM, 2nd Saturday, January – April

Locally produced food, arts & crafts, live music, outdoor cafe, kid zone and much more. Educational programs throughout the year. Family-friendly!

SNOHOMISH COUNTY FARMS

Bailey’s U-Pick Farm and Pumpkin Patch

12711 Springhetti Road, Snohomish • baileyveg.com
(360) 568-8826 • baileyveg@gmail.com
U-Pick & Farmstand: Daily 9 AM – 5 PM, June 1 – October 31. See website for hours and availability
Pumpkin Barn: Weekends 10 AM – 5 PM, October 1 – 31

Fifth-generation family farm with over 40 acres of U-Pick vegetables and fruit. Simple pumpkin patch fun in October.

Blueberry Blossom Farm

8628 Fobes Road, Snohomish • blueberryblossomfarm.com
(360) 568-4713 • beekeeperbaer@aol.com
U-Pick: Daily 9 AM – 5 PM, season can run from July through August, days and hours depend on crop, see website

U-Pick blueberries. Several varieties. Cash or check only. Always check website; opening days/hours are determined by weather and crop availability.

Canfield Farms

12320 Old Snohomish Monroe Road, Snohomish • canfieldfarms.com
(360) 770-0615 • info@canfieldfarms.com
Daily 9 AM – 5 PM, by appointment only

Grass-fed lamb raised naturally in the Snohomish River Valley. Our Katahdins are known for their lean meat and mild flavor.

Deer Mountain Alpacas, LLC

12918 150th Street NE, Arlington • deermountainalpacas.com
(360) 435-2684 • anne@deermountainalpacas.com
Saturday 10 AM – 4 PM by appointment, Sunday during the holiday season and National Alpaca Farm Days in September

Alpaca farm and farm store. We sell raw fleece and handspun yarn from our animals as well as batts and rovings. Farm tours available.
BRINGING THE FARM TO YOU
everyone is welcome
to shop your local community owned food co-op
Farm Fresh Northwest

15111 62nd Avenue NW, Stanwood • farmfreshnwdelivery.com
(206) 485-4141 • info@farmfreshnwdelivery.com
Year-round, 8 AM – 10 PM
Pasture-raised beef, pork, & chicken raised by our family here in Washington. Delivered to your doorstep in small quantity!

Farmer Frog

23210 Paradise Lake Road, Woodinville • farmerfrog.org
(425) 210-5541 • grow@farmerfrog.org
Farm Tours: Saturday afternoons, by appointment during the week.
Farmstand: Monday – Saturday in the afternoon, May 4 – October 31
We grow kids, cultivate community and nurture habitat for all living things through real food: Sprouting Simple Change.

Hazel Blue Acres

430 Hevly Road, Arlington • hazelblueacres.com
(360) 770-7261 • hazelblueacres@gmail.com
Off Season: Tuesday 2 PM – 6 PM & Saturday 9 AM – 2 PM
Summer: Tuesday – Saturday 9 AM – 6 PM & Sunday Noon – 5 PM, July 1 – September 15
U-Pick & We-Pick blueberries. Blueberry ice cream, sorbet, and hazelnut chocolate ice cream in pints and half pints. Plus, blueberry jam, hazelnuts, salmon and more!

Herbin Kitchen at Thimbleberry Farm, LLC

6421 Swans Trail Road, Snohomish • thimbleberryfarm.locallinesites.com
(206) 992-3638 • herbinkitchen@gmail.com
Year-round, 9 AM – 5 PM by appointment only
We specialize in sustainable herbs and flowers, grown and harvested by hand to ensure the highest quality.

Hogstead LLC

13204 19th Avenue NE, Marysville • hogstead.net
(425) 443-0085 • hogstead.info@gmail.com
Farmstand: Daily 10 AM – 5 PM, May 1 – October 31
Pork available year-round
Hogstead provides local, pastured pork, chicken, eggs and veggies.

Lowlands Farm

10890 Elliott Road, Snohomish • lowlandsfarmwa.com
(360) 223-2717 • lowlandsfarmwa@gmail.com
Year-round 9 AM – 5 PM, see website for hours or make an appointment
A small community-centered farm offering seasonal vegetable and flower CSA shares, as well as blooms for special events.
Maltby Produce Markets

19523 Broadway Ave, Snohomish • maltbyproducemarkets.com
(425) 330-5940 • marijke@flowerworldusa.com
Monday – Saturday 10 AM – 6 PM & Sunday 10 AM – 5 PM, April – October
Daily 10 AM – 5 PM, November – March

Full line of vegetables, fruits, herbs and vinegars. Greenhouse grown tomatoes, peppers, cucumbers and eggplants. Free-range chicken and duck eggs. Dried fruits and vegetables.

Mountainview Blueberry Farm

7617 E Lowell-Larimer Road, Snohomish • mountainviewblueberryfarm.com
(360) 668-3391 • info@mountainviewblueberryfarm.com
Tuesday – Sunday 8 AM – 5 PM, July 1 – September 14

U-Pick blueberry farm with nine acres of delicious blueberry varieties. Check our website daily for picking updates and conditions.

Ninety Farms

22912 67th Avenue NE, Arlington • 90farms.com
(360) 631-1286 • ninetyfarms@aol.com
Open weekends and by request weekdays, call to see what’s in stock at the farm store

Purebred Katahdin Hair Sheep breeding stock and 100% grass-fed lamb and beef.

Red Ranch Berry Farm

15130 294th Street NE, Arlington
(425) 346-7653 • carone98223@gmail.com
U-Pick: Tuesday – Saturday 10 AM – 5 PM, June 15 – August 15; Sunday or Monday by appointment only. Check Facebook for more details

No spray blueberries. U-Pick/We-Pick. BlueRay, Bluecrop, Draper, Toro, and Earlyblue. Buckets, boxes furnished. Bring lunch to eat while enjoying our mountain views.

Sno-Valley Farms Inc.

11124 Old Snohomish Monroe Road, Snohomish • snovalleyfarms.net
(425) 588-7893 • snovalleyfarms@gmail.com
Year-round 9 AM – 5 PM, by appointment only

Grass-fed Black Angus beef, all-natural pork, organic barley, a variety of other grains, hay and haylage, and more!

Stockers Farms

8705 Marsh Road, Snohomish • stockerfarms.com
(360) 568-7391 • info@stockerfarms.com
See website for details on our Sunflower and Fall Festivals in the fall!

Visit the Big Red Barn in October for Fall Festival/Corn Maze and in December for Christmas trees. See website about wedding and event venue.

Whitehorse Meadows Farm

38302 SR 530 NE, Arlington • whitehorsemeadowsfarm.com
(206) 369-1456 • valerie.wall@whitehorsemeadowsfarm.com
Farmstand & U-Pick: Tuesday – Saturday 10 AM – 4 PM, July 11 – September 1

We produce organic blueberries in the beautiful Stillaguamish River Valley. Come join us in the meadowland below Whitehorse Glacier. Purchase U-Pick, We-Pick in bulk or fresh pack fruit.

Snohomish County Farmers Markets

Edmonds Museum Garden & Summer Market

5th Avenue N & Bell Street, Edmonds • historicedmonds.org/summer-market
marketinfo@historicedmonds.org
Garden Market: Saturdays 9 AM – 2 PM, May 2 – June 13
Summer Market: Saturdays 9 AM – 3 PM, June 20 – October 10

Featuring 50 vendors in the Garden Market, and 100 vendors in the Summer Market, join local farmers, producers, and artisans every Saturday through the season.

Everett Farmers Market

2930 Wetmore Avenue, Everett • everettfarmersmarket.com
(425) 422-5656 • everettfarmersmarket@gmail.com
Sundays 11 AM – 4 PM, May 10 – October 4

Local, seasonal produce, berries, tree fruit, meats, cheeses, beer/wine/spirits, value-added foods, flowers, concessions, arts & crafts, live music.

Maltby Produce Market

Inviting you and your family to shop fresh produce year-round while spending some time visiting our sheep, baby lambs, chickens, ducks and peacocks.

19523 BROADWAY AVENUE, SNOHOMISH WA – 360.668.0174
Lake Stevens Farmers Market
1806 Main Street, Lake Stevens • lakestevensfarmersmarket.org
(425) 280-4415 • manager@lakestevensfarmersmarket.org
Wednesdays 3 PM – 7 PM, June 3 – August 19

The brand new Lake Stevens Farmers Market boasts lakeside views while shoppers enjoy a true farmers market experience. Fresh fruit, veggies, craft food & beverage await!

Park Ridge Community Market
3805 Maltby Road, Bothell • parkridgemarket.com
(425) 481-8801 • brhodes@parkridgemarket.org
Wednesdays 4 PM – 8 PM, June 1 – September 2

Based on our intent to grow community, our 40-50 vendor market is bustling, and is consistently growing. We offer ample parking and look forward to seeing you!

Snohomish Farmers Market
8705 Marsh Road, Snohomish • snohomishfarmersmarket.org
(425) 280-4150 • snohomishfarmersmarket@gmail.com
Thursdays 3 PM – 7 PM, May 7 – September 24

The Snohomish Farmers Market will be operating in a temporary location for 2020 due to COVID-19. Find us at Stocker Farms 8705 Marsh Road.

Stanwood Farmers Market
8727 271st Street NW, Stanwood • stanwoodfarmersmarket.org
(425) 280-4150 • info@stanwoodfarmersmarket.org
Fridays 2 PM – 6 PM, June 5 – October 9

The Stanwood Farmers Market makes fresh local food accessible to all and cultivates long-term economic vitality for the Stanwood and Camano Island communities.

Wednesday Farmers Market @ Everett Station
2333 32nd Street, Everett • everettstationfarmersmarket.com
(425) 422-5656 • everettfarmersmarket@gmail.com
Wednesdays 3 PM – 7 PM, June 10 – August 26

Commuter’s dream, stop in for local fresh produce, berries, tree fruit, flowers, and value-added goods. Stay for lunch and music.

THURSTON COUNTY FARMS

Endicott Ranch
11500 Endicott Road SW, Olympia
(360) 754-4908 • blkcws@yahoo.com
Year-round, by appointment only

We are a small natural organic farm in Olympia, WA. We raise heritage breed spotted pigs. Pork is typically available August–September. 12-week CSA.
Flying Cow Creamery

209 Hyppa Road E, Rochester  •  flyingcowcreamery.com
(360) 273-1045  •  info@flyingcowcreamery.com
Year-round, wholesale only
Wholesale only. Our yogurt comes in two sizes: 32 oz. and 8 oz. Go to our website and find where you can buy our very delicious yogurt!

Nelson Family Ranch LLC

3624 Waldrick Road SE, Olympia  •  nelsonranch.com
(360) 352-4124  •  jill@nelsonranch.com
Year-round, contact us for an appointment
Our family-run farm has been providing quality beef for 150 years. All our animals are born and raised on the ranch and free of additives, chemicals, antibiotics and growth hormones.

Lydia’s Flock Icelandic and Shetland Sheep

4269 Y Road, Bellingham  •  lydiasflock.com
(320) 733-4127  •  lydiasflock@gmail.com
Daily 10 AM – 2 PM, May 1 – October 15, visits by appointment only
Our farm offers registered breeding stock, fiber flocks, USDA inspected pastured lamb, yarn, and regenerative based shepherding education courses.

Mama’s Garden

2600 Valley Hwy, Deming  •  mamasgarden.org
(360) 739-3063  •  mamasgarden3@gmail.com
Year-round, 9 AM – 9 PM
U-Pick blueberries in summer. Year-round we offer beef and eggs. During our growing season we have fresh produce and cut flowers available.

Spring Creek Heritage Farms

Bellingham  •  springcreekheritagefarms.com
(360) 527-6545  •  springcreekheritage@outlook.com
Year-round, daily 10 AM – 6 PM
We are a small family farm surrounded by forests of evergreen trees in Bellingham, Washington and specialize in rare and heritage chickens and seeds.

Olympia Farmers Market

700 Capitol Way N, Olympia  •  olympiafarmersmarket.com
(360) 352-9096  •  info@olympiafarmersmarket.com
High Season Market: Thursday – Sunday 10 AM – 3 PM, April 2 – October 31
Holiday Market: Saturday – Sunday 10 AM – 3 PM, November – December
Winter Market: Saturdays 10 AM – 3 PM, January 3 – March 27, 2021
Olympia Farmers Market is open year-round with 100+ local vendors, offering several food access programs including WIC & Senior FMNP, EBT and Market Match.

Tenino Farmers Market

213 Sussex Avenue W, Tenino  •  teninofarmersmarket.org
(701) 552-3032  •  market@teninofarmersmarket.org
Saturdays 10 AM – 3 PM, May 2 – September 26
Visit us in historic downtown Tenino! Fresh seasonal fruits and vegetables, vegetable and flower starts, body care, crafts, pottery and more!

Whatcom County Farmers Markets

Alluvial Farms

6825 Goodwin Road, Everson  •  alluvialfarms.com
(206) 992-7034  •  alluvialfarms@gmail.com
Year-round, by appointment only
Pastured pork raised on certified organic grains in Everson, WA. Custom whole, half, or quarter shares delivered, also Bellingham Farmers Market and other fine retail.

Lynden Farmers Market

Centennial Park, 318 Grover Street, Lynden  •  lyndenfarmersmarket.com
(360) 220-7391  •  lyndenfarmersmarket@gmail.com
Saturdays 10 AM – 2 PM, June 6 – September 26
Promoting local farmers, ranchers, businesses and artisans while enhancing community interaction and education. Throughout the season our vendors plan to offer everything from fresh fruits, vegetables, and meats to handmade arts & crafts.

Bellingham Farmers Market

1100 Railroad Avenue, Bellingham  •  bellinghamfarmers.org
(360) 647-2060  •  market@bellinghamfarmers.org
Saturdays 10 AM – 3 PM, April – December
Third Saturday Market: 10 AM – 3 PM, January – March
Support over 150 local farms, food producers, and artisans in one, fun stop. Fresh produce, crafts, prepared food and more!
Good Rain Farm
222904 NE 230th Street, Vancouver • goodrainfarm.com
(360) 904-9081 • goodrainfarm@gmail.com
Monday – Friday 9 AM – 4 PM, June 6 – October 7 by appointment only
We offer a 20-week mixed produce CSA with an emphasis on native edibles while also raising heritage meat rabbits.

Bee Organic Farm Apiary
40 Lennon Road, Elma • beeorganicfarm.com
(360) 470-4541 • beeorganicfarm@outlook.com
Daily, June 24 – September 27, see website for farmstand locations
Certified organic farm, growing local-farm-fresh chicken eggs, fruits, vegetables, plants, flowers, honey. Like us on Facebook! Visit our website for farm stand locations.

Boistfort Valley Farm
426 Boistfort Road, Curtis • bvforganic.com
(360) 245-3796 • heidi@bvforganic.com
Farmstand: Friday 4 PM – 7 PM, July 17 – October 2
Pumpkin Patch: Saturday & Sunday 11 AM – 5 PM during October
Certified organic berries, sweet corn and specialty pumpkins! Find us on Fridays at the farm or Tuesdays at the Community Farmers Market in Chehalis.

Broken Shovel Kiwi Farm
395 Birley Road, Mossyrock • brokenshovelkiwifarm.com
(206) 403-5202 • brokenshovelkiwifarm@gmail.com
Farmers Markets: Columbia City, October 7 & 14 and West Seattle, September 27 – October 25
Growing nutritious hardy kiwis since 2011. Available at Seattle farmers markets from late September through October. Depending on availability, special orders for different varieties can also be made.

Root Cellar Farm
3142 WA-508, Onalaska • therootcellarfarm.com
(360) 978-5248 • therootcellarfarm@gmail.com
Farmstand: Sunday 10 AM – 3 PM, May 15 – September 15
Organic vegetables, eggs, and cut flowers sustainably grown by a husband and wife in Onalaska, Washington.

Seedpod Farm
2330 Howard Avenue, Centralia • seedpodfarm.com
(360) 807-4693 • info@seedpodfarm.com
Year-round, 7:30 AM – 5 PM open by appointment
Seedpod Farm strives to be good stewards of the land, producing naturally-grown products with low-impact methods that help us to “Grow Our Best.”
SOUTHWEST WASHINGTON FARMERS MARKETS

East Vancouver Farmers Market

17701 SE Mill Plain Blvd, Vancouver • vancouverfarmersmarket.com
(360) 737-8298 • info@vancouverfarmersmarket.com
Thursdays 10 AM – 2 PM, June 18 – August 27

The East Vancouver Farmers Market is a perfect midweek opportunity to support local farmers and food producers while enjoying a beautiful summer day.

Propstra Square Farmers Market

600 Columbia Street, Vancouver • vancouverfarmersmarket.com
(360) 737-8298 • info@vancouverfarmersmarket.com
Wednesdays 10 AM – 2 PM, June 17 – August 26

The Propstra Square Farmers Market is a perfect midweek opportunity to support local farmers and food producers in downtown Vancouver.

Vancouver Farmers Market

605 Esther Street, Vancouver • vancouverfarmersmarket.com
(360) 737-8298 • info@vancouverfarmersmarket.com
Saturdays 9 AM – 3 PM & Sundays 10 AM – 3 PM, March 21 – November 1

Since 1990, the Vancouver Farmers Market has been a mainstay of Clark County. Today the market hosts 200 local farmers, food producers, and artisan vendors.

Aberdeen Sunday Market

Broadway & W Heron Street, Aberdeen • aberdeensundaymarket.org
wholemanager@gmail.com
Sundays 10 AM – 3 PM, June 14 – September 13
See website for fall hours & location

Find us on Sundays from 10 AM to 3 PM in downtown Aberdeen! Every week is a celebration of local food and fun.

Centralia Farmers Market

109 W High Street, Centralia • centraliafarmersmarket.com
(360) 985-0662 • oldeachersfarm@tds.net
Fridays 11 AM – 5 PM, April 24 – September 25

Fresh produce, meats, dairy, plants, exquisite handmade crafts, jams, bakery, cut flowers, natural body care products, plus in-season Yakima fruits. Easy access off I-5.

Community Farmers Market of Chehalis

Boistfort Street and Market Avenue, Chehalis • chehalisfarmersmarket.com
(360) 219-7710 • info@chehalisfarmersmarket.com
Tuesdays 11 AM – 4 PM, June 2 – October 27

Find your community at the market! All are welcome. Celebrate local farms and artisans and join us in keeping it local!

Morton Farmers Market

Gust Backstrom Park, 700 Main Avenue, Morton • fompwa.org/farmers-market
(360) 985-0662 • oldeachersfarm@tds.net
Saturdays 10 AM – 3 PM, May 23 – September 26

Small, but absolutely awesome, we are growing every year. Our vendors bring you the freshest locally grown/made products there are.

Toledo Thursday Market

Steamboat Landing, 115 Ramsey Way, Toledo • toledothursdaymarket.com
(360) 864-2602 • toledothursdaymarket@gmail.com
Winter/Spring: Thursdays 2 PM – 6 PM, February 13 – May 28
Summer/Fall: Thursdays 3 PM – 7 PM, June 4 – December 17

Toledo Thursday Market brings handmade crafts, fresh-cut flowers, eggs, artisan cheese, chocolate, baked goods, and homegrown produce to the Toledo waterfront throughout the summer.
Central Washington

Central Washington Farms

CloudView Farm Ephrata

17287 Frey Road, Ephrata  •  cloudviewfarm.org  
(425) 299-2748  •  cloudviewephrata@gmail.com  
Daily 9 AM – 5 PM, by appointment only

Cloudview Farm is on a mission to improve life in the Ephrata, Soap Lake and Moses Lake communities. You are what you eat; we grow all of our food without the use of synthetic chemical fertilizers or pesticides.

Green Bow Farm

3890 Vantage Hwy, Ellensburg  •  greenbowfarm.com  
(206) 390-5931  •  info@greenbowfarm.com  
Year-round, Wednesday & Friday 2 PM – 6 PM and Saturday 10 AM – 2 PM

Green Bow Farm is a multi-species rotational grazing farm focused on raising chickens, pigs, sheep, and cattle for eggs, meat, and fiber. Grass-fed meat CSA, sign-ups begin in May.

Spoon Full Farm

1250 Dudley Road, Thorp  •  spoonfullfarm.com  
(509) 964-2026  •  info@spoonfullfarm.com  
Year-round, 11 AM – 3 PM

Spoon Full Farm is loyal to soil. Our diverse no-till garden, rotationally-grazed cattle, and pasture chickens produce delicious food for CSA and market.

BCS Livestock

19100 WA-20, Winthrop  •  bcslivestock.com  
(509) 341-9345  •  smithgcasey@gmail.com  
Year-round, online farm store is always open

Grass-fed lamb meat and wool products. Our products are available online and in stores throughout Methow Valley. The food and fiber we grow is healthy for people and helpful for the environment.

Okanogan Producers Marketing Association

896 Hwy 7, Tonasket  •  okanoganproducers.com  
(509) 429-3807  •  opmasales@gmail.com  
Year-round, 9 AM – 5 PM

Co-op of five family farms in Okanogan County. Fresh and processor tree fruit and berries to retail outlets, CSAs and delivery services statewide.

River Valley Organics

1131 Hwy 7, Tonasket  
(509) 322-7267  •  appleotte@hotmail.com  
Cherries: Daily 9 AM – 5 PM, July 1 – July 31  
Pears & Apples: Daily, 9 AM – 5 PM, September 1 – December 31

Small family farm selling certified organic quality cherries, pears, and apples from our orchard in North Central Washington.

Sunnyslope Ranch

730 Henderson Road, Wapato  •  sunnysloperanch.com  
(509) 877-2773  •  rebecca@sunnysloperanch.com  
Daily 7:30 AM – 4 PM, June 16 – August 29

Sunnyslope Ranch is a certified organic stonefruit orchard in Yakima Valley. We grow cherries, apricots, apriums, peaches, nectarines, and pluots.
Methow Grown
Celebrating Farms and Ranches of Methow, WA

Looking for ways to source locally-grown products in the Methow Valley? The Methow Conservancy has created Methow Grown methowgrown.org - an online directory of valley farms and ranches, featuring many of the delicious, fresh, and unique products that Methow Valley producers offer through a variety of retail outlets, or directly from the farm.

Farm-raised vegetables, fruits and grains, along with grass-fed meats and dairy products can be purchased “off the farm” or at local stores like Glover Street Market, Hanks Harvest Foods, and the Mazama Store. Don’t forget to stop by the Saturday Farmers’ Market in Twisp if you want to do your own cooking with locally-grown offerings. Or, join on a virtual farm tour from wherever you at methowgrown.org/stories.

Farmers and ranchers of the Methow Valley take great pride in growing wholesome food, raising healthy animals, and carefully stewarding their lands. We invite you to join us, and learn more about our work and our farms. For details about our free farm tours this summer, visit methowconservancy.org or contact alyssa@methowconservancy.org or call (509) 996-2870.
Central Washington Farmers Markets

Leavenworth Community Farmers Market

696 US-2, Leavenworth • leavenworthfarmersmarket.org
leavenworthmarket@gmail.com
Thursdays 4 PM – 8 PM, June 4 – October 15

The LCFM brings together families, visitors, and local food producers to cultivate community, enhance our quality of life, and support a sustainable local economy.

Ellensburg Farmers Market

120 E 4th Avenue, Ellensburg • ellensburgfarmersmarket.com
(509) 899-3870 • eburgfarmersmarket@gmail.com
Saturdays 9 AM – 1 PM, May 2 – October 31

The Ellensburg Farmers Market is known for its farm fresh local produce, baked goods and fine hand crafted products, operating from May to October.

Methow Valley Farmers Market

201 Methow Valley Hwy, Twisp • methowvalleyfarmersmarket.com
(509) 341-4710 • sellers@hotmail.com
Saturdays 9 AM – Noon, April 11 – October 31

The Methow Valley Farmers Market is a sunny eastern Washington market featuring high quality, locally produced foods, flowers, music, and artisan crafts.

Downtown Yakima Farmers Market

22 S 3rd Street, Yakima • downtownyakimafarmersmarket.com
(509) 961-2055 • farmersmarket@downtownyakima.com
Sundays 9 AM – 1 PM, May 10 – October 25

Downtown Yakima Farmers Market (DYFM) is a community farmers market in the heart of Downtown Yakima, Washington administered by the Downtown Association of Yakima (DAY).

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Johnnyseeds.com
Tolstoy Farms

32280 Mill Canyon Road N, Davenport • tolstoyfarms.org
(509) 725-3276 • tolstoyfarms1@gmail.com
Find us at the Spokane Farmers Market on Wednesdays and Saturdays, May 9 – October 28

Certified organic vegetable farm 45 miles west of Spokane, selling a wide variety of vegetables directly at the Spokane Farmers Market, and in Davenport, WA.

CasaCano Farms

12210 S Madison Road, Valleyford • casacanofarms.com
(509) 999-5363 • casacanofarms@gmail.com
Year-round, see website for seasonal hours

CasaCano Farms is a vegetable, pork, and beef farm with a spring nursery in Valleyford, WA. We offer a weekly CSA Produce Box.

Green Bee Farm

7202 S Palouse Hwy, Spokane • facebook.com/PalouseGreenBee
(509) 980-8682 • bjan11@gmail.com
Saturday 9 AM – Noon & Wednesday 3 PM – 6 PM, June 7 – September 20 see website for more details

Organic fruits and vegetables, honey and fresh eggs. Check web page for more details about specific veggies and harvest times.

Vets on the Farm

7524 S Ellis Road, Spokane • vetsonthefarm.org
(509) 863-8571 • grant-weber@sccd.org
Wednesday 3 PM – 7 PM and Saturday 9 AM – 1 PM, May 20 – October 10

Buy local produce grown by veterans at our amazing farm! We are located right on the Palouse Hwy immediately south of Spokane.

Barreca Vineyards

2109 Highway 25 S, Kettle Falls • barrecavineyards.com
(509) 680-6357 • joe.barreca@gmail.com
Year-round, by appointment only

Regenerative vineyard and winery with no sulfites or other additives. Tasting room and tours by appointment.

Twin Springs Farm

1744 Heidegger Road, Rice
(509) 230-7201 • berrypeople@hotmail.com
Daily 9 AM – 6 PM, July 6 – October 31 by appointment only

One of the first certified organic orchards in Washington State. Our orchard has supplied PCC Community Markets with fresh fruit for 25 years.
**EASTERN WASHINGTON FARMERS MARKETS**

**Emerson-Garfield Farmers Market**
2310 N Monroe Street, Spokane • market.emersongarfield.org
(F509) 255-3072 • market@emersongarfield.org
Fridays 3 PM – 7 PM, June 5 – September 25

We are a seasonal weekly marketplace featuring around two dozen regional and neighborhood vendors. Join us every Friday, June 5 through September 25.

**Fairwood Farmers Market**
319 W Hastings Road, Spokane • fairwoodfarmersmarket.org
(F509) 466-0682 • fairwood.market@gmail.com
Tuesdays 3 PM – 7 PM, May 12 – October 13

Fairwood Farmers Market is a vibrant, seasonal North Spokane farmers market where neighbors can connect weekly with local growers, artisan food producers, and crafters in a festive, nurturing environment.

**Hillyard Farmers Market**
5102 N Market Street, Spokane • facebook.com/HillyardFarmersMarket
(F509) 993-2104 • brandywshine27@yahoo.com
Mondays 3 PM – 7 PM, June 22 – October 19

Join us for the weekly Hillyard Farmers Market on Mondays from June 22 through October 19.

**Liberty Lake Farmers Market**
1421 N Meadowwood Lane, Liberty Lake • libertylakefarmersmarket.com
(F509) 435-8355 • marketmanager@llfarmersmarket.com
Saturdays 9 AM – 1 PM, May thru October

Located in Town Square Park in Liberty Lake, the market averages over 60 vendors on any given Saturday, May thru October. It is full of wonderful produce, baked goods, eggs, meats, fish and specialty items from all around the Northwest.

**Millwood Farmers Market**
8910 E Dalton Avenue, Spokane • farmersmarket.millwoodnow.org
(760) 535-9293 • info@millwoodnow.org
Wednesdays 3 PM – 7 PM, May 20 – September 30

Located in the historic Millwood district, the Millwood Farmers Market provides the community with fresh local farm products and handcrafted artisan goods. Find us in Millwood Park on Wednesdays, May through September.

**Pasco Farmers Market**
101-147 S 4th Avenue, Pasco • downtownpasco.com/pfm
(F509) 528-8131 • omartinez@downtownpasco.com
Saturdays 9 AM – 1 PM, May – October

The Pasco Farmers Market is a great and fun place to spend a Saturday morning out, with food, live music, and local farm-fresh produce.

**Spokane Farmers Market**
20 W 5th Avenue, Spokane • spokanefarmersmarket.org
(F509) 995-0182 • spokanefarmersmarket1@gmail.com
Saturdays 8 AM – 1 PM, May 9 – October 31

Spokane’s largest and freshest array of local vegetables, fruits, and berries, as well as beef, pork, chicken, lamb, eggs and cheese. The market also offers wild harvested mushrooms, fish, huckleberries and fresh baked goods.

**Spokane Valley Farmers Market**
2426 N Discovery Place, Spokane Valley • spokanevalleyfarmersmarket.org
(509) 614-7727 • katy@svfm.org
Fridays 5 PM – 8 PM, June 5 – August 28, and 4 PM – 7 PM, September 4 – 18

Come join your community and new friends! Indulge in fresh produce, baked goods, hand crafted items, local processors, food trucks, beer garden, live music & more!

**Thursday Market in the South Perry District**
924 S Perry Street, Spokane • thursdaymarket.org
(F509) 720-8449 • manager@thursdaymarket.org
Thursdays 3 PM – 7 PM, May 7 – October 29

Voted best market five years running! Every Thursday, May 7 through October 29, find fresh, healthy, locally grown food and locally crafted products.

**Chewelah Farmers Market**
N Park Street, Chewelah • chewelahfarmersmarket.com
(509) 680-2032 • info@chewelahfarmersmarket.com
Fridays 11 AM – 3:30 PM, May 8 – October 16

A local tradition since 2008, the Chewelah Farmers Market takes place in beautiful Chewelah Park on Fridays, 11 AM to 3:30 PM, from May 8 through October 16, 2020.

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Cheese & Dairy • Eggs • Fruit • Nuts • Native Plants & Nursery • Grains & Beans • Locally Raised Meat • Vegetables • Flowers & Ornamentals
Herbs & Botanicals • Yarn & Fiber • Children’s Activities • Corn Maze • Pumpkin Patch • Christmas Trees • Tasting Room • Farm Tours • U-Pick • CSA
Farmstand / Store • Wholesale Quantities • Certified Organic • Certified Naturally Grown • Salmon-Safe • WSDA Organic • EBT • FMNP • SNAP Market Match
2020 Farm Guide
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Check out the Farm Guide online!

Find farms, farmers markets and CSAs online and on your phone.

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Find these items from local producers, farmers markets, grocery and retail stores all year long.