

PURCHASING AND PROCUREMENT

- A School's Guide to Purchasing Washington-Grown Food is designed for school food service personnel to help clarify the rules about applying a geographic preference in procurement of Washington-grown foods for school meal programs.
- USDA Pilot Project for Procurement of Unprocessed Fruits and Vegetables: Washington is one of eight states participating in the USDA Pilot Project for Procurement of Unprocessed Fruits and Vegetables. This project enables school districts to use their USDA entitlement funds to purchase locally grown unprocessed products from USDA-approved vendors, including produce that has been sliced, diced, chopped, washed, frozen or dried. The WSDA's farm to school team and OSPI's Food Distribution Program are available to help school districts determine how much entitlement they would like to set aside, connect with local vendors, and navigate procurement procedures.
- The USDA webpage on Purchasing and Procurement offers a wealth of documents, toolkits, and resources to facilitate purchasing local foods including this guide to procuring local foods for child nutrition programs.

“FIFTH SEASON”

In Washington State, the peak of the harvest is in the summer when school is not in session. “Fifth Season” refers to processing and freezing bountiful local foods in season for use during the school year when these foods are not in season. For example, The Orcas Island Farm to Cafeteria Program arranges for several Island farms to deliver hundreds of pounds of freshly-picked organic fruits, vegetables and herbs to the school kitchen in late summer. A team of dedicated volunteers then slice, dice, peel, process and freeze the produce to be used in school meals during the coming school year. They also procure apples, pears and potatoes that are put in cold storage.



- Video about Orcas Island's Farm to Cafeteria Program Fifth Season
- Tips for Implementing a “Fifth Season” at Your School

Local Food Directory for Schools in Northwest WA

Compiled by Holly O'Neil & Mardi Solomon
of the **Whatcom F2S Support Team**
and Katie Pencke

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For additional copies of this directory, go to: www.whatcomfarmtoschool.org
Please contact info@whatcomfarmtoschool.org with any questions.

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RESOURCES FOR BUYING LOCAL FOOD

FOOD HUBS

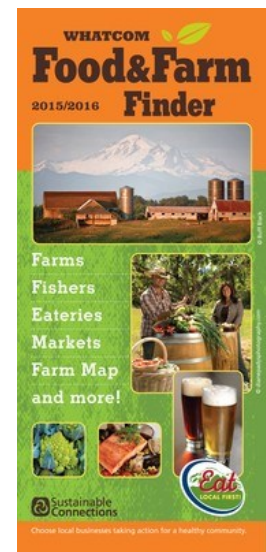
Food hubs offer local food aggregation and distribution with convenient online ordering and invoicing, for schools and other institutions.

Puget Sound Food Hub has three aggregation sites: 21 Acres in Woodinville, Bow Hill Blueberries in Bow, and Cloud Mountain Farm Center in Everson. Sign up on the website to easily purchase food on-line from local farms, and have it delivered to your school.



DIRECTORIES

- Puget Sound Fresh App is a free mobile app offering quick and easy access to a growing list of farms and farmers markets, farm products and activities in Washington State.
- San Juan Island County Food & Farm Map is produced by the San Juan Islands Agricultural Network, which is dedicated to preserving and promoting agriculture.
- Whatcom Food & Farm Finder is an online and printed directory of farms and food businesses in Whatcom County (and some in Skagit County) produced by Sustainable Connections. Sustainable Connections works to promote local food and connect food and farming businesses of all kinds.
- Whidbey Island Farm Map and Guide is a brochure highlighting farms and farmers markets on Whidbey Island.



HARVEST SCHEDULES

Find out when products are in season in your area.

- Washington Grown Vegetable Seasonality Chart
- Washington Grown Fruits, Legume, and Herbs Seasonality Chart
- Puget Sound Fresh

WILLIAMS BLUEBERRY FARM	
Contact person	Harry Williams
Mailing address	PO Box 231; Deming, WA 98225
Phone	360-592-5903
Email	harrylinellwilliams@gmail.com
Website	
Farm description and practices	Nestled in Deming, WA, Williams Farm has a rich history that goes back to 1894 when Harry Williams' great grandparents first homesteaded there. Since 1975 we have been growing and handpicking the sweetest blueberries. Today, we harvest 13 varieties across 40 acres in the lush foothills of Mount Baker.
Liability Insurance?	\$1,000,000
Certifications	GAP. AIB Good Management Practices for food warehousing.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries	September - April

ABOUT THIS DIRECTORY

The *Northwest Directory of Farms that Sell to Schools* is designed to help school food service and farm-to-school programs in Whatcom, Skagit, and Island Counties to connect directly with regional food producers. It is modeled after the *Local Food Directory for Schools and Farms in Central Washington* which was developed by Joan Qazi of WSFFN. The work to gather material for this directory was supported by a US Department of Agriculture Farm-to-School grant directed at improving access to healthy whole foods for Washington students while assisting farmers to find reliable year-round markets. This Directory is intended as a companion to the *Northwest Regional Farm-to-School Guide* which provides a broad array of resources and best practices for farm-to-school programs.

The information presented in this Directory was collected during the winter of 2016 via surveys and interviews with farms identified as having sold food to schools in the past three years. The farmers provided descriptions of their farms and the products they have available for schools to purchase. These details are compiled below in a list of crops and the farms that grow them, as well as individual profiles of the farms grouped by county. Additional resources for accessing regionally-grown produce are included at the end of this Directory.

CROP LIST BY FARM

CROP	FARMS THAT PRODUCE THIS
Apples	Bellewood Farms, Cloud Mountain Farm, Forest Farmstead
Asian Pears	Highland Farm West
Beans (dry)	Growing Washington, Hedlin's Family Farm, Highland Farm West
Beans (fresh)	Forest Farmstead, Growing Washington
Beef	Double O Ranch, Forest Cattle
Beets	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Hopewell Farm, Osprey Hill Farm, Ralph's Greenhouse, Viva Farms
Blackberries	Barbie's Berries
Blueberries	Barbie's Berries, Blue Heron Farm, Cloud Mountain Farm, Growing Washington, Haugen's Raspberries, Hopewell Farm, Williams Blueberry Farm
Broccoli	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Hopewell Farm, Osprey Hill Farm, Viva Farms
Cabbage	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Hedlin's Family Farm, Moondance Farm, Osprey Hill Farm, Ralph's Greenhouse, Viva Farms
Carrots	Blue Heron Farm, Forest Farmstead, Growing Washington, Hopewell Farm, Moondance Farm, Osprey Hill Farm, Ralph's Greenhouse, Viva Farms
Cauliflower	Forest Farmstead, Growing Washington, Hedlin's Family Farm, Viva Farms
Chard	Ralph's Greenhouse, Viva Farms
Cherries	Cloud Mountain Farm
Collards	Ralph's Greenhouse
Corn on the Cob	Growing Washington, Hopewell Farm
Cucumbers	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Moondance Farm, Osprey Hill Farm, Viva Farms
Eggs	Forest Farmstead
Fennel	Ralph's Greenhouse

OSPREY HILL FARM	
Contact person	Anna Martin
Mailing address	5800 Saxon Rd.; Acme, WA 98220
Phone	360-595-9134
Email	ospreyhillfarm@yahoo.com
Website	www.ospreyhillfarm.com
Farm description and practices	Osprey Hill is a small, organically grown family farm that is taking big steps towards sustainability. We enjoy the challenge and lifestyle that goes hand in hand with growing really great food. Nothing beats a home-grown, home-cooked meal and we love sharing the fruits of our labor with you. We are an integrated animal, vegetable, and fruit farm.
Liability Insurance?	\$2,000,000
Certifications	
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beets	June - February
Cabbages	June - November
Carrots	June - February
Cucumbers	Mid-May - mid-October
Romaine Lettuce	June - October
Salad Mix	June - October
Spinach, bunched	April - October
Sprouting Broccoli	June - October
Tomatoes; slicing and cherry	Mid-June - mid-October
Zucchini	May - October

MOONDANCE FARM	
Contact person	William Tate
Mailing address	460 Innis Creek Rd.; Acme WA 98220
Phone	360-510-4838
Email	billy@moondancefarm.net
Website	
Farm description and practices	Moondance Farm is a family farm nestled in the foothills of Mount Baker. The farm's focus is to grow nutritious organic food in unison with family and community. We farm because we have an opportunity to nourish the land while also feeding our family and our community. In addition to growing staples such as greens, broccoli, cabbage, carrots, beets, garlic, and squash, we enjoy growing unique crops and heirloom varieties from other regions.
Liability Insurance?	\$3,000,000
Certifications	USDA Organic
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beets	July - February
Cabbages	September - February
Carrots	September - February
Cucumbers	July - October
Kale	September - February
Salad Greens	July - December
Tomatoes	September - October
Winter Squash	September - February
Zucchini	July - October

Kale	Blue Heron Farm, Forest Farmstead, Growing Washington, Hedlin's Family Farm, Moondance Farm, Ralph's Greenhouse, Viva Farms
Leeks	Ralph's Greenhouse
Lettuce, heads	Viva Farms
Lettuce, romaine	Forest Farmstead, Growing Washington, Hedlin's Family Farm, Osprey Hill Farm
Onions	Cloud Mountain Farm, Forest Farmstead, Hopewell Farm, Viva Farms
Parsnips	Ralph's Greenhouse
Peaches	Cloud Mountain Farm
Peas; snap and snow	Viva Farms
Pears	Bellewood Farms, Cloud Mountain Farm, Forest Farmstead
Plums	Cloud Mountain Farm
Pork	Forest Farmstead
Potatoes	Growing Washington, Ralph's Greenhouse, Viva Farms
Radishes	Forest Farmstead, Growing Washington, Viva Farms
Raspberries	Barbie's Berries, Blue Heron Farm, Growing Washington, Haugen's Raspberries, Viva Farms
Salad mix	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Moondance Farm
Scallions	Osprey Hill Farm
Spinach	Osprey Hill Farm
Strawberries	Barbie's Berries, Cloud Mountain Farm, Forest Farmstead, Growing Washington, Viva Farms
Summer squash, Zucchini	Cloud Mountain Farm, Forest Farmstead, Growing Washington, Moondance Farm, Osprey Hill Farm, Viva Farms
Tomatoes	Cloud Mountain Farm, Growing Washington, Moondance Farm, Osprey Hill Farm, Viva Farms
Tomatoes, cherry	Osprey Hill Farm
Turnips	Growing Washington
Winter squash	Blue Heron Farm, Growing Washington, Moondance Farm, Viva Farms

SHERMAN'S PIONEER FARM	
Contact person	Liz Sherman
Mailing address	172 S. Ebey Rd.; Coupeville, WA 98239
Phone	Home: 360-678-4675; Cell: 360-929-8080
Email	shermanspioneerfarmproduce@gmail.com
Website	http://www.shermanspioneerfarmproduce.com/
Farm description and practices	Grown for more than 90 years on historic Ebey's Prairie on magnificent Whidbey Island, our naturally sweet, healthy and delicious sugar hubbard squash is a true customer favorite. We also offer an expanded selection of all organic root vegetables: parsnips, potatoes, carrots, and beets. We have a WSDA inspected and certified facility for processing, including cutting whole winter squash into squash cubes. Please browse around our site to find out about our fall pumpkin patch, harvest festival activities, produce stand hours and upcoming events. We look forward to hearing from you.
Liability Insurance?	\$5,000,000 farm umbrella policy
Certifications	Part of farm is certified USDA Organic, use organic practices on whole farm. WSDA inspected and certified facility for processing, including whole winter squash into squash cubes.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Winter Squash	September - April
Parsnips	September - April
Potatoes	September - April
Carrots	September - April
Beets	September - April

HOPEWELL FARM, LLC	
Contact person	Lisa Dykstra
Mailing address	7433 Nooksack Rd. Everson, WA 98247
Phone	360-927-8433
Email	hopewellfarm@live.com
Website	
Farm description and practices	Hopewell Farm is a four-generation family farm located in Whatcom County's Nooksack Valley. Originally established as a dairy, the Dykstra family have diversified the farm over the past thirty years by expanding into certified organic blueberry and mixed vegetable production. The farm was started as a dairy by Pete's father, Jim Dykstra, in 1967. Fifteen years later Pete began diversifying into growing vegetables for wholesale marketing to food processors. Today Hopewell Farm has 16 acres in certified organic blueberries and 40 acres in mixed vegetables, plus 240 acres of pasture land for their certified organic dairy.
Liability Insurance?	\$5,000,000
Certifications	GAP/GHP certified for broccoli, carrots, beets, and blueberries. USDA Organic.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries	July - August
Beets	July - February
Broccoli	June - December
Carrots	July - February
Corn on the Cob	September - October
Onions	September - February
Winter squash; pie pumpkins, delicata, butternut, acorn	September - January

HAUGEN'S RASPBERRIES INC.	
Contact person	Rolf Haugen
Mailing address	577 E. Pole Rd.; Lynden, WA 98264
Phone	360-354-4764; or 360-815-1344
Email	rolf@nwberrycoop.com
Website	www.haugensraspberries.com
Farm description and practices	We are committed to growing the highest quality of fruit for your enjoyment. We grow Meeker Raspberries and Duke Blueberries. We have many years of experience selling to schools and also represent 40 other local berry growers as the General Managers of the Northwest Berry Coop.
Liability Insurance?	\$1,000,000
Certifications	Harmonized GAP
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries (fresh)	July - August
Blueberries (frozen)	January - December
Raspberries (fresh)	July - August
Raspberries (frozen)	January - December

BLUE HERON FARM	
Contact person	Anne Schwartz
Mailing address	12179 State Route 530; Rockport, WA 98283
Phone	360-853-8449
Email	als@fidalgo.net
Website	
Farm description and practices	Blue Heron Farm is located near the town of Rockport, in the wet but enchanting foothills of the upper Skagit Valley. We have been farming here since 1979. We were among the first members of Washington Tilth Producers, the organic growers organization. Our food crops include organic raspberries, blueberries, and a wide assortment of greens and vegetables. We offer a 20-week CSA and fall share plus bulk purchases for canning, freezing and winter storage.
Liability Insurance?	\$1,000,000
Certifications	USDA Organic
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries	July - August
Raspberries	July
Mixed vegetables	April - December

DOUBLE O RANCH	
Contact person	Cindy Kleinhuizen
Mailing address	46276 Concrete Sauk Valley Rd.; Concrete, WA 98237
Phone	360-770-5380
Email	ckdoubleo11@hotmail.com
Website	www.doubleoranchllc.com
Farm description and practices	Our family began breeding Maine-Anjou cattle in 1969 when they were first introduced into the U.S. We became a member of the Maine-Anjou Association in 1974. We offer all natural grain-fed and grass-fat beef. Our 580-acre ranch is also home to an abundance of wildlife and amazing mountain views. Our commitment to quality beef, cattle and conservation practices is important to our family and is reflected in the beauty of our ranch, cattle and wildlife. We use organic practices and our meat is processed at a USDA-inspected facility.
Liability Insurance?	None
Other certifications	Processed at USDA-inspected facility
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beef; ground	January - December

GROWING WASHINGTON <i>continued</i>	
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Salad Greens	March - December
Turnips	May - December
Tomatoes	July - October
Winter Squash	September - February
Zucchini	July - August

GROWING WASHINGTON	
Contact person	Clayton Burrows
Mailing address	3653 Lindsay Rd.; Everson, WA 98247
Phone	206-719-0056
Email	clayton@growingwashington.org
Website	www.growingwashington.org
Farm description and practices	Growing Washington is a diversified, organic farm located in Everson, Washington. Springing from our heritage farm, Alm Hill Gardens, Growing Washington has now grown to over 15 Puget Sound farmers markets, is the source for & sponsors the largest CSA in the region, and offers its incredible bounty of farm, fresh organic produce for you, your family, and your school.
Liability Insurance?	2,000,000 per occurrence, \$10,000,000 aggregate
Certifications	USDA Organic. WSDA licensed food processing facility.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries	July - August
Raspberries	July - August
Strawberries	May June
Beans (dry)	November - February
Beans (fresh)	July - October
Beets	September - February
Broccoli	September - December
Cabbages	September - February
Carrots	July - February
Cauliflower	September - December
Corn on the Cob	September - October
Cucumbers	July - October
Kale	January - December
Potatoes	September - February
Radishes	May - December
Romaine Lettuce	May - December

FOREST CATTLE	
Contact person	David Steele
Mailing address	20112 Park Ridge Lane; Sedro Wooley WA 98284
Phone	360-489-6081
Email	forestcattle@hotmail.com
Website	www.forestcattle.com
Farm description and practices	The finest grass-finished red & black Angus beef available. Our family-owned and operated ranch has used only the best organic and environmentally friendly practices since we began 28 years ago. We are Western Washington organic beef producers of the highest quality, producing beef for our own family and friends alike. We are ranchers proud to share our product with the local community at an affordable price. We have a long list of repeat clients and referrals available upon request. Our beef is pastured in beautiful Skagit Valley and then sent to our partner butcher in Snohomish, Kelso's Kustom Meats for processing and delivery. Call today to find out more information.
Liability Insurance?	\$2,000,000
Certifications	Meat is processed at USDA certified facility
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beef; ground	January - December

FOREST FARMSTEAD	
Contact person	Terrance Meyer
Mailing address	PO Box 205; Rockport, WA 98283
Phone	785-865-8758
Email	ForestFarmstead@gmail.com
Website	www.facebook.com/forestfarmstead/
Farm description and practices	Welcome to Forest Farmstead. We are a 23-acre, off-grid forest, farm, and homestead nestled in the foothills of the North Cascade mountains. We integrate forestry, animal husbandry, orchards, and vegetable crops on the land. We are building a diverse homestead economy including forest products, grass-fed meat, woodland botanicals, row crops, as well as providing educational experiences.
Certifications	USDA Organic
Liability Insurance?	None
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Apples	September - October
Pears	September - October
Strawberries	May - June
Fresh beans	July - October
Beets	July - February
Broccoli	September - December
Brussels sprouts	September - February
Cabbages	September - December
Carrots	July - February
Cauliflower	September - December
Cucumber	July - October
Kale	January - December
Nettles	February - May
Onions	July - December
Radishes	May - December
Romaine Lettuce	May - December
Salad Greens	July - December

CLOUD MOUNTAIN FARM CENTER <i>continued</i>	
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Onions	July - October
Salad mix	April - October
Summer squash	June - October
Tomatoes	June - October
and more! Please inquire...	

CLOUD MOUNTAIN FARM CENTER	
Contact person	Cheryl Thornton
Mailing address	6906 Goodwin Rd.; Everson, WA 98247
Phone	360-815-4343
Email	cheryl@cloudmountainfarmcenter.org
Website	cloudmountainfarmcenter.org
Farm description and practices	Cloud Mountain Farm Center started in 1978 as Cloud Mountain Farm. This 45-acre farm in Everson, Washington has evolved over the years, starting as an apple orchard and garlic farm, and expanding into vegetable crops and nursery production. Cloud Mountain became a nonprofit community farm center in 2011. We're dedicated to providing hands-on learning experiences to aspiring farmers, experienced farmers, and home gardeners. In addition, we're working with new and experienced farmers to create cooperative accessibility to processing equipment in order to develop and expand markets for locally grown fruits and vegetables. Cloud Mountain also is the northern-most food aggregation and distribution site of the Puget Sound Food Hub.
Liability Insurance?	\$2,000,000
Certifications	GAP certified for all vegetable crops. USDA Organic. Salmon Safe. WSDA licensed processing facility.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Apples	June - August
Blueberries	May - July
Cherries	June - August
Peaches	June - August
Pears	June - August
Plums	July - December
Strawberries	August - December
Beets	May - October
Broccoli	June - November
Cabbage	July - November
Cucumbers	July - October

FOREST FARMSTEAD <i>continued</i>	
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Turnips	July - February
Zucchini	May - October
Eggs	January - December
Pork	January - December

HEDLIN'S FAMILY FARM	
Contact person	Kai Ottesen
Mailing address	12275 Valley Rd.; Mt. Vernon, WA 98273
Phone	360-770-0377
Email	kottesen@gmail.com
Website	www.hedlinfarms.com
Farm description and practices	<p>Hedlin's Family Farm is a family farm in the Skagit Valley of Western Washington. We farm close to 400 acres split between organic and conventional production near the mouth of the Skagit River, just outside the town of La Conner.</p> <p>Dave Hedlin & Serena Campbell took up farming on the family land in 1974, growing fresh market cauliflower and broccoli, peas, pickling cucumbers, and beet, spinach, & cabbage seed.</p> <p>We produce about 40 crops of more than 100 different varieties for our farmstand, our CSA subscription program, farmers markets, local restaurants, and wholesale buyers.</p>
Liability Insurance?	\$1,000,000
Certifications	USDA Organic - some crops
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beans (dry)	November - April
Cabbages	September - April
Cauliflower	September - February
Kale	September - February
Romaine Lettuce	May - October
and more, please inquire!	

BELLEWOOD ACRES	
Contact person	Dorie Belisle
County	Whatcom
Mailing address	6140 Guide Meridian Dr.; Lynden WA 98264
Phone	360-318-7720
Email	dorie@bellewoodfarms.com
Website	www.bellewoodfarms.com
Farm description and practices	<p>BelleWood Acres is owned and operated by John and Dorie Belisle, who, with their family, planted the initial orchard in 1996. With more than 25,000 fruit trees, the orchard is one of the largest U-Pick operations in Western Washington. Our goal has always been to grow the best apples in Whatcom County and to provide visitors with many fun-filled days on the farm.</p> <p>Everything at BelleWood Acres is done with a philosophy of strong community and responsible farming. We are active members in several local organizations such as Sustainable Connections, The Tenmile Creek Watershed Project, Whatcom Farm Friends, Nooksack Salmon Enhancement Association, and the Puget Sound Food Hub.</p> <p>We have a long history of selling apples to the school districts in our county and look forward to making new connections through this directory. We are in the office every day from 8-5 and would be glad to take questions from school produce buyers any time.</p>
Liability Insurance?	\$2,000,000
Certifications	GAP
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Apples - larger apples at a good price: 56s - 48s and 36s.	September - February
Pears - vary in sizes, sold by weight.	September - February

BARBIE'S BERRIES	
Contact person	Barbara Kraght
Mailing address	7655 Melody Lane; Ferndale, WA 98248
Phone	360-384-1260
Email	barbiesberries@yahoo.com
Website	www.barbiesberries.com
Farm description and practices	Barbie's Berries has been specializing in the fresh fruit market since 1996. Barbie's Berries offers a wide variety of berries throughout the summer growing season. Strawberries, raspberries, blueberries and blackberries are hand-picked daily ensuring that you get the freshest berries, straight from the farm. The Pacific Northwest, and Whatcom County in particular, is renowned for its ability to grow consistently delicious berries. We would like to say it is our hand picking and washing that ensures every berry you eat will be succulent, but we must give credit to the prime conditions that Whatcom County provides us.
Liability Insurance?	\$1,000,000
Certifications	
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Blueberries, fresh	July - August
Raspberries, fresh	July - August
Strawberries, fresh	May - June
Blackberries, fresh	August - September
Frozen berries	January - December

HIGHLAND FARM WEST	
Contact person	Ann Novak
Mailing address	20962 Lafayette Rd.; Burlington, WA 98233
Phone	360-202-1614
Email	highlandfarmwest@gmail.com
Website	
Farm description and practices	Our 10-acre farm is located halfway between Burlington and Sedro Woolley. Our farm is certified organic. We focus on nutritious food, great for your body and your brain. We invite you to join with us on a journey of creating community through growing wholesome food and enriching the soil in a sustainable manner. We would love to hear from you.
Liability Insurance?	\$2,000,000
Certifications	USDA Organic
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Asian Pears	July - August
Dry Black Turtle Beans	April - December

RALPH'S GREENHOUSE	
Contact person	Tim Terpstra
Mailing address	16942 Calhoun Rd.; Mt. Vernon, WA 98273
Phone	360.424.5398
Email	leekking@hotmail.com
Website	
Farm description and practices	Ralph's Greenhouse is a family farm located in northwestern Washington State. The de Vries family moved from The Netherlands in the late 1950's and settled in the Skagit Valley. In 1980, Ralph retired from dairy farming and started a big garden. Ralph didn't use herbicides, pesticides, or artificial fertilizer because he said, "We didn't use them in the Old Country!" The retirement garden grew into a thriving business, and in 1988 Ralph's son Ray stepped in to keep the family farm going. Today Ralph's Greenhouse continues to provide you with leeks, carrots, beets, and other cold weather crops that grow so well in our wet marine climate.
Liability Insurance?	\$5,000,000
Certifications	GAP/GHP certified (for both USDA and WSDA). USDA Organic.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beets	July - December
Cabbages	July - February
Carrots	July - December
Chard	June - October
Collards	June - November
Fennel	July - October
Kale	July - December
Leeks	July - May
Parsnips	September - April
Potatoes	September - December
Spinach	May - June and September - October

VIVA FARMS	
Contact person	JR Staton, Rob Smith
Mailing address	PO Box 1714; Mt. Vernon, WA 98273
Phone	360-969-7191
Email	rob@vivafarms.org
Website	www.vivafarms.org
Farm description and practices	We are a diverse fruit and vegetable farm supporting new, beginning, and socially disadvantaged farmers.
Liability Insurance?	\$2,000,000 per occurrence
Certifications	USDA Organic. Salmon Safe.
FRUITS, VEGETABLES, OR MEATS PRODUCED	
CROP	MONTHS AVAILABLE
Beets	July - December
Broccoli	July - August
Cabbages	July - December
Carrots, Bunched & Bulk	July - December
Cauliflower	July - December
Chard	May - October
Cucumber	July - October
Kale	June - November
Onions	May - October
Peas; snap and snow	May - July
Potatoes	May - August
Radishes	May - October
Raspberries	June - September
Lettuce Heads	June - October
Strawberries	June - September
Tomatoes	July - October
Summer Squash	June - September
Winter squash	September - February