

2000-2001 Washington State Chef/Farmer Connection Directory

A Restaurants Guide to Organic, Transitional,
Sustainable, and Alternative Growers

Table of Contents

Farms & Farmers

Northwest Region..... 3



Clallam, Grays Harbor, Island, Jefferson,
King, Snohomish, and Whatcom counties

Southwest Region..... 8



Clark, Cowlitz, Lewis, Pacific, Pierce, Skamania, Thurston,
and Wahkiakum counties

North Central Region..... 11



Chelan, Douglas, and Okanogan counties

South Central Region..... 14



Benton, Kittitas, Klickitat, and Yakima counties

Eastern Region..... 16



Adams, Asotin, Columbia, Ferry, Franklin, Garfield, Grant,
Lincoln, Pend Oreille, Spokane, Stevens, Walla Walla, and
Whitman counties

Crop Finder *18-23

Apples.....	18
Berries.....	18
Flowers.....	20
Fruits (Assorted).....	20
Grains.....	20
Herbs.....	20
Livestock & Dairy.....	21
Mixed Vegetables.....	21
Mushrooms.....	21
Wine.....	23

*For a complete list of crops available, see pgs 18 – 23

Resources24

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To receive a copy of this directory or to be listed, please contact:

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Why Support Local Agriculture?

The average food item in the United States travels at least 1,300 miles before being eaten. Most of this food is grown non-locally by agribusinesses instead of on nearby family farms. As large-scale industrial agriculture becomes the leading producer of food in this country, more and more small farmers are being forced out of business. The farmers who *do* stay in business face extremely small profit margins because of the high costs associated with the production and marketing of their products.

Direct marketing – selling of agricultural products directly to local consumers – omits the need for middlemen and high transportation costs. Direct marketing is a way that local farmers can help maintain the economic viability of small farms. If local farming remains profitable, loss of farmland in the area may be reduced, and communities can continue to enjoy buying fresh local food through farmers markets, restaurants, and CSAs (Community Supported Agriculture).

The Chef/Farmer Connection Directory is a direct marketing tool that is designed to help chefs in Washington State connect with local farmers. Direct marketing between chefs and farmers benefits both parties; chefs are able purchase the freshest, highest quality produce available, and farmers receive a higher proportion of profits, earning more for their hard labor and commitment.

By supporting local farmers, relationships are established between producers and consumers. Through direct marketing, chefs have a chance to meet with farmers and discuss what types of crops to grow; and farmers can in turn, sell their products right back to the restaurant.

By choosing to support local farmers, you are contributing to the viability of Washington agriculture and you are also contributing to the sustainability of your community and the environment.

Symbols Used to Identify

Organic Practices

This directory includes growers with a wide variety of growing practices. Growers reported their growing practices with the 1999-2000 Washington Tilth Directory. WSU Cooperative Extension and all other collaborators do not guarantee the certification of any farmer. We encourage users of this directory to ask growers directly about their specific growing practices.

★ Certified Organic

These growers have been certified by the Washington State Department of Agriculture (WSDA) for compliance with the state law that defines “organically grown.”

● Transitional

These growers are participating in the WSDA Organic Certification Program and are in the process of adopting organic practices, but have not completed the qualification process. They are certified by WSDA as Transitional.

✿ Claimed Ecologically Sound

These growers are not certified, but claim to use organic practices as defined by the WSDA.

▲ Integrated Pest Management

These growers use pest control methods that minimize the use of pesticides in crop production, and use monitors to indicate when pesticides are needed.

For More Information on Organics:

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