



North Coast Food Guide

2011

Celebrating Fresh, Local Foods from Clatsop & Tillamook Counties

Spread the word ~
LOCAL FOOD IS GOOD!

FOODROOTS
www.foodrootsnw.org

Join us in celebrating the incredible diversity and bounty of our local food system!

Welcome to the North Coast Food Guide, a tool to help you and your family access locally grown, produced and harvested foods here on the north Oregon coast. Consumers can use the directory to find regional farms, farmers’ markets, farm stands, docks, other agricultural resources and community gardens – all places local food can be found. Our hope is that this guide will not only help you find the location of local food producers, but that it will also connect you personally with the hard working folks that produce our food. This guide makes it easier to enjoy, appreciate and celebrate the diversity and bounty of our local food system. Ask your favorite restaurants and stores for locally grown goods to help our farm and fishing industry keep growing!

Restaurants, grocers, institutions, and processors seeking locally-grown products can use this guide to find farms and seafood outlets that are interested in expanding their current markets.

For the most current listings visit www.northcoastfood.org. If you have a farm or business that you would like to have listed in this guide please visit www.foodrootsnw.org to download the producer application from the North Coast Food Guide page.

Table of Contents

Clatsop and Tillamook Counties.....	3
Producers.....	4
Oregon Grown Crop Availability.....	18
Farmers’ Markets.....	19
Community and School Gardens.....	20
Oregon Seafood Consumer Guide Harvest Dates	21
Educational Resources.....	22
Community Food Organizations	23
Local Food Guide Definitions	24



The North Coast Food Guide makes every effort to insure that this publication is informative, complete and accurate. It does not make any representation or warranty as to the accuracy of any of the information contained in this publication, nor as to the agricultural and business practices of any member farm or the condition or quality of the farm crops produced or sold there.

Clatsop and Tillamook Counties

Clatsop and Tillamook Counties have a rich and diverse agricultural and fishing history. Although a large part of both counties is comprised of forest lands and timber, much of the remaining land is listed as agricultural. Tillamook and Clatsop Counties have a long, cool growing season that varies by location. Once the counties were dotted with a multitude of small farms, canneries and docks but in modern times these counties have seen a decline in the all of these areas. Despite challenges, small to mid-size locally owned farms, boats and food production companies still operate here. We hope this guide will help our community take a step towards community food security. Community food security is the condition in which all community residents obtain a safe, culturally acceptable, nutritionally adequate diet through a sustainable food system that maximizes community self reliance and social justice. This growing U.S. movement strives to reduce hunger by strengthening local food systems. Requesting local products keeps dollars in our communities and keeps local food available.

The *USDA* calculates that farmers receive less than 19 cents for every dollar that consumers spend on food.

The remainder of the dollar goes to other sectors of the food industry, to pay for labor, transportation, energy, packaging, and advertising.

Buying locally reduces these costs and returns more of the food dollar to the deserving farmer.



Producers

A&B Farm

Teresa Patty Reutov
10243 S. Rosewood Way
Molalla, OR 97038

Location: 13500 S. Vick Rd.
Molalla, OR

Phone: (503) 829-2995 **Cell:** (503) 784-3964

Email: reutovforest@yahoo.com

Producer Type: Gardener/Farmer/Grower

Products Available: Raspberries, blueberries, marionberries, sylvan, strawberries, Siskiyou, black diamond, holl, Chester, boysenberries

We have a big variety of beautiful, great tasting Willamette Valley berries.

Accepts Farm Direct Nutrition Checks

Labels: Fresh, local, marionberries only grown in the Willamette Valley

Farmers' Markets: Cannon Beach

Art Ranch Honey

Terry Fullan
39450 North Fork Rd.
Nehalem, OR 97131

Phone: (503) 368-7160 **Cell:** (503) 440-7526

Email: tfullan@nehalem.tel.net

Producer Type: Gardener/Farmer/Grower

Products Available: Honey

Art Ranch Honey produces a local raw honey from the Nehalem Valley. We keep 20 colonies of bees and produce a blackberry honey.

Labels: Planeterry Honey "Local Honey"

Encourages Visitors

Selling at: Harvest Festivals (Lower Nehalem Community Trust Fall Festival)

Farmers' Markets: Manzanita in late August and early September

Aldrich Point Dairy

Janice Weaver
95162 Aldrich Point Rd.
Astoria, OR 97103
Phone: (503) 458-6442

Producer Type: Gardener/Farmer/Grower

Products Available: Sweet corn, dried flowers, Christmas trees, and wreaths

We sell sweet corn, a variety of dried flowers/arrangements, Christmas trees and wreaths. A country drive to the farm.

Selling at: Craft fairs



Autumn's Harvest Farm

Autumn Doss
80661 Shanemah Rd.
Seaside, OR 97138
Phone: (503) 791-3723
Email: sunnyharvest@yahoo.com

Producer Type: Gardener/Farmer/Grower

Products Available: Honey, vegetables, heirlooms, specialty crops, bedding plants, herbs, salad greens

Accepts SNAP

Accepts Farm Direct Nutrition Checks

Farmers' Markets: Cannon Beach

Bear Creek Artichokes

Cindy Miles

19175 Hwy 101 S.

Tillamook, OR 97141

Location: 11 miles south of Tillamook on Hwy 101 at Hemlock

Phone: (503) 398-5411

Email: bearcreekartichokes@gmail.com

Producer Type: Gardener/Farmer/Grower Farm Stand

Products Available: A full range of N.W. grown fruits and vegetables, including artichokes, available in season. Nursery specializing in herbs, perennials, pond plants, native plants, trees & shrubs. Bakery specializing in strawberry shortcake, apple dumplings, and scones. oysters, homemade jams, jellies, vinegars, syrups, pesto

Open daily: 9-7 summer 9-5 winter

Accepts SNAP

Encourages Visitors

Selling at: Farm Market

Farmers' Markets: Tillamook

Blueberries and Blooms

Janna & Danny Crabb

13555 Ekroth Road

Bay City, OR 97107

Phone: (503) 322-0291

Producer Type: Gardener/Farmer/Grower Value Added/Processed Food Producer

Products Available: Blueberry farm - Fresh blueberries sold in the fields. Blueberries sold by the flat or U-pick.

Blueberry farm next to the Miami River, just south of Garibaldi. Blueberries sold by the flat or enjoy U-pick. Blueberry jam sold in several local stores.

Labels: Local, sustainable farming practices

Encourages Visitors



Blue Scorcher Bakery Café

Iris Sullivan

1493 Duane Street

Astoria, OR 97103

Phone: (503) 338-7473 **Cell:** (503) 298-3256

Email: iris@bluescorcher.com

Website: bluescorcher.com

Producer Type: Value Added/Processed Food Producer

Products Available: Eggs (from KAP), bread, pastry, soup, salad, sandwiches, pizza

Labels: Hand-crafted, worker owned

Encourages Visitors

Selling at: Astoria Coop, a few restaurants

Farmers' Markets: Astoria Sunday Market, Cannon Beach, Manzanita

Coastal Organic Beef

Jim & Joyce Valdez

15200 Tideland Road

Nehalem, OR 97131

Phone: (503) 368-3616 **Cell:** (503) 812-1231

Email: coastalorganicbeef@hotmail.com

Producer Type: Rancher

Products Available: Organic beef

Labels: Organic, no hormones, no antibiotics, naturally grown

Farmers' Markets: Beaverton

Corvus Landing Farm

Carolina Lyddy
8605 Slab Creek Road
Neskowin, OR 97149

Phone: (503) 392-9327

Email: carolina@corvuslanding.com

Website: corvuslanding.com

Producer Type: Gardener/Farmer/Grower Farm Stand CSA
Products Available: Vegetables, heirlooms, specialty crops, herbs, salad greens, carrots, peas, beets, potatoes, and 25 other cool-season crops. Also veggie starts appropriate for coastal gardens.

Founded in 2010, Corvus Landing Farm grows vegetables and starts for sale to the coast community. We use no synthetic pesticides or fertilizers and carefully consider decisions about soil, water, and pest management to maintain the health of our land, wildlife, and neighbors.

Accepts Farm Direct Nutrition Checks

Labels: Naturally grown

Encourages Visitors

Selling at: Lincoln City Farmers Market (Sundays 9-3, May-Oct.), on site farm stand (Wed. starting in May), Trillium Natural Foods (LC), Bay House Restaurant (LC)

Debbie D's Sausage

2210 Main Avenue N
Tillamook, OR 97141

Phone: (503) 842-2622

Website: www.debbiedssausage.com

Producer Type: Value Added/Processed Food Producer

Products Available: Beef sausage, beef sticks, smoked beef, smoked salmon, salmon jerky

In an age of automation and mechanization, there is Debbie D's. Tucked away in Tillamook County, Debbie creates sausage using much the same process used by her pioneer ancestors in the 1800's. Using superb quality, lean, ground Oregon beef, flavored with hand-blended fresh herbs, and her great grandfather's, grandfather's and great uncle's recipes she has made a very special sausage line. Low in fat and sodium, with a minimum of preservatives, this is a sausage for the health conscious diets of today. With the exception of Teriyaki Beef Stick, all products are made with no M.S.G. Select a variety of products from hot and spicy to a very today teriyaki. Jerky is delicious and not just beef. Also try the salmon jerky. Salmon is our specialty. Smoked salmon with the Debbie D label is spectacular in both flavor and texture.

Encourages Visitors

De Asis Farm & Produce

Manuel & Evelyn De Asis

70 Jones Road

Wapato, WA 98951

Phone: (509) 969-6694 **Cell:** (509) 985-1924

Producer Type: Gardener/Farmer/Grower

Products Available: Green beans, tomatoes, squash, peppers, corn, peaches, garlic, shallots, cantaloupes, watermelons, apples, pears

Labels: Local

Encourages Visitors

Farmers' Markets: Astoria Sunday Market, Ilwaco Saturday Market



DeNoble's Farm Fresh Produce

Tom DeNoble

PO Box 126

Tillamook, OR 97141

Location: Wilson River Loop

Phone: (503) 801-0507

Producer Type: Gardener/Farmer/Grower Farm Stand

Products Available: Artichokes, carrots, peppers, broccoli, kohlrabi, cauliflower, cabbage, brussel sprouts, tomatoes, fennel, beans, peas, cucumbers, celery, turnips

Accepts SNAP

Accepts Farm Direct Nutrition Checks

Labels: Pesticide free

Farmers' Markets: Cannon Beach, Portland

Don's Waterfall Farms

Don & Janet Davis

4940 Brickyard Road

Tillamook, OR 97141

Phone: (503) 815-8142

Email: donsdf@centurylink.net

Producer Type: Gardener/Farmer/Grower Farm Stand

Products Available: We grow over 800 varieties of plants & produce, including traditional & heirloom vegetables, herbs, & other useful plants (i.e. medicinal, herbs for crafts, plants to deter/attract wildlife, etc.). Berries, specialty crops, bedding plants, salad greens.

We grow many varieties of tomatoes, peppers, salad greens, scented geraniums, mints, basil, garlic, etc. We have starter plants, year-round climatized for your coastal gardens! We will harvest produce fresh for you, 365 days a year. Open 10 AM - 6 PM every day.

Accepts Farm Direct Nutrition Checks

Labels: Locally grown, homegrown and healthy, using environmentally safe & sustainable practices

Encourages Visitors

Foss Road Beef, LLC

Bob & Charlotte Forster

22095 Foss Road

Nehalem, OR 97131

Phone: (503) 368-6327

Email: forster@nehalem.tel.net

Website: www.fossroadbeef.com

Producer Type: Gardener/Farmer/Grower

Products Available: Beef

Foss Road Beef is located at 22095 Foss Road, Nehalem. We raise purebred Herefords which are noted for their superior beef characteristics. Our animals are born and raised here. They are all-natural and all grass-fed, no grains. They have access to pasture all year. We have a limited number of animals available from August through October 2011. We sell quarters, halves, and whole and encourage cow-pooling. Please call for a brochure or to visit.

Labels: Naturally grown, no hormones, no antibiotics, local, no grains

Encourages Visitors

What is Community Supported Agriculture (CSA)?

Community Supported Agriculture (CSA) is when a farmer offers shares of the harvest to community members. Typically, members of the farm or garden purchase shares in the winter or spring to cover the anticipated costs of the farm operation and the farmer's salary. In return, they receive weekly shares in the farm's bounty throughout the growing season, as well as the satisfaction gained from reconnecting to the land and participating directly in food production. CSA Farms in this guide include:

Corvus Landing Farm
Kingfisher Farms
R-evolution Gardens
Salal Ridge Dairy Goat Farm
Seaberry Farm
Walluski Organics



Buy in Season!

Finding local, in-season foods may seem like a challenge, but it's easier than you might think.

Visit farm stands, join a CSA, shop at farmers markets and make connections with people who produce local foods!

Eating out-of-season food is an easy way to rack up a huge carbon footprint — either it's been transported from far away or it's been grown in an energy-intensive climate-controlled structure. Avoid foods that aren't in season.

Canning and freezing are time-honored methods of preserving seasonal foods for later enjoyment

Buying seasonally also provides an exciting opportunity to try new foods and to experiment with seasonal recipes – and it simply tastes better!

Fosse Farms

Elaine Fosse
245 Joe Rockey Road
Raymond, WA 98577

Phone: (360) 942-3027 **Cell:** (360) 942-9531
Email: lena@willapabay.org
Website: fossofarmsinc.com

Producer Type: Value Added/Processed Food Producer
Products Available: Dressings, dips, marinades

No gluten, no salt, no dairy, no soy, no msg, kosher, organic, vegan

Accepts Farm Direct Nutrition Checks
Labels: Organic, All Natural

Farmers' Markets: Cannon Beach

Gale Meadow Farm

Anne Berblinger
PO Box 1080
Forest Grove, OR 97116
Location: 8740 NW Gales Creek Rd, Gales Creek
Phone: (503) 359-3551
Email: meadow@coho.net
Website: www.galesmeadow.com

Producer Type: Gardener/Farmer/Grower
Products Available: Apple, artichoke, basil, beans (shelling, pole, and bush), beet, broccoli, brussels, sprouts, cabbage, carrots, celery, chard, collards, corn, cucumber, edible flowers, eggplant, elephant garlic, fava, fennel, garlic, garlic (scallions) gourd, ground cherries, herbs, kale, Kohlrabi, lavender (bulk & sachets), lettuce and salad greens, melons, okra, onion (cippolini & sweet), onion (green), parsnip, peas (shelling & snap), pepper (hot & sweet potato), pumpkin, quince, radish, rhubarb, rutabaga, fava seeds, shallot, sorrel, spinach, squash (winter & summer), tomatillo, tomato, turnips, vegetable & herb starts

Our farm at the foot of the coast range produces more than 300 varieties of great tasting and beautiful vegetables and herbs. Many of our varieties are heirlooms. Our farming practices build the soil and provide habitat for wildlife including native plants, insects, birds, and microbes. We have been certified Organic by Oregon Tilth since 2001.

Accepts SNAP
Accepts Farm Direct Nutrition Checks
Labels: Oregon Tilth Certified Organic

Farmers' Markets: Cannon Beach





Green Angel Gardens

Larkin Stentz

PO Box 1229

Long Beach, WA 98631

Location: 6807 Sandridge Road, Long Beach, WA

Phone: (360) 244-0064

Email: larkinstentz@mac.com

Website: www.greenangelgardening.com

Producer Type: Gardener/Farmer/Grower

Products Available: Vegetables, eggs, heirlooms, herbs, salad greens, organic products, Russian kale, Curly leaf Kale, Rainbow Chard, 10 varieties of lettuces, garlic, peas, potatoes, tomatoes, Kohlrabi, carrots, beets, spinach

A sustainable living center and organic farm located on the Long Beach Peninsula just 5 minutes from downtown Long Beach. Tours available, prefer reservations, \$5 per person. We have a farm store, greenhouses, a geodesic dome greenhouse, wind turbine, composting toilets, solar hot water, chickens and fun! We offer a year long CSA in 8 week shares too!

Labels: Certified Organic

Encourages Visitors

Home Grown Inc.

Fred Johnson

201 South Valley Road

Naselle, WA 98638

Phone: (360) 484-3345

Email: homegrown@wwest.net

Website: fredshomegrown.com

Producer Type: Gardener/Farmer/Grower

Products Available: Poultry, vegetables, eggs, heirlooms, berries. Specialty crops, bedding plants, herbs, salad greens

Starting with market garden, moving into organic meats.

Labels: Naturally grown, no hormones, transitional, no spray, salmon safe

Encourages Visitors

IKO Farms/Jo's Country Market

Yvonne Robinson

300 E. Columbia River Hwy.

Clatskanie, WA 97016

Phone: (360) 957-3098

Email: suchandsuch@hotmail.com

Producer Type: Gardener/Farmer/Grower

Products Available: Watermelon, cantaloupes, onions, corn, peaches, pears, apples, nectarines, cherries, peppers, heirlooms, berries, salad greens, organic products

IKO Farms produces some of the best and sweetest cantaloupes and watermelons.

Farmers' Markets: Astoria Sunday Market

Jacobs Creamery

Lisa Jacobs

Chehalis, WA

Phone: (503) 621-7910

Website: www.jacobscreamery.com

Producer Type: Gardener/Farmer/Grower

Products Available: Dairy, eggs, pies, cheese, butter

Handcrafted fresh artisan cheeses. We have a small herd that provides the freshest milk. Each week we work diligently to provide the best variety of aged and fresh cheese in European style dairy as well as old-fashioned pudding - just like Grandma's.

Labels: Naturally grown, hand crafted

Encourages Visitors

Farmers' Markets: Cannon Beach

Kingfisher Farms

Jeff Trenary

PO Box 308

Nehalem, OR 97131

Location: Nehalem Valley

Phone: (503) 368-6763

Email: kingfisherfarm@nehalem.tel.net

Producer Type: Gardener/Farmer/Grower CSA

Products Available: Carrots, onions, arugula, beets, salad greens, spinach, tomatoes, beans, peas, potatoes, zucchini, broccoli, heirlooms, organic products

We also run a seasonal CSA program that runs June through October. Call us for details or to become a farm shareholder. Seasonal visitors encouraged to visit farm.

Accepts Oregon Trail Cards

Accepts Farm Direct Nutrition Checks

Encourages Visitors

Selling at: Our produce is featured in restaurants, farmers' markets, and groceries/co-ops through our CSA delivery program.

Farmers' Markets: Astoria Sunday Market, Cannon Beach, Manzanita

JP's at Cannon Beach

Diana Pappas

PO Box 951

Cannon Beach, OR 97110

Location: 240 N Hemlock

Phone: (503) 436-0908 **Cell:** (503) 440-1760

Email: jpsatcannonbeach@yahoo.com

Website: jpsatcannonbeach.com

Producer Type: Value Added/Processed Food Producer

Products Available: Hummus, pesto, marionberry barbeque sauce

We feature fresh sauces & hummus from our Cannon Beach restaurant.

Labels: Fresh, local

Farmers' Markets: Cannon Beach

Lance's Farm Vittles

Lance Waldron or Tammi Lesh

18700 Miami-Foley Road

Bay City, OR 97107

Phone: (503) 322-2226

Email: waldronlc@hotmail.com

Producer Type: Rancher

Products Available: Fresh frozen, grass fed, hormone & antibiotic free chicken, beef, lamb, pork, veal (suckled) Icelandic sheep fleeces, roving, yarn

Lance's Farm Vittles offers grass-fed beef and lamb, pastured poultry, milk-fed pork, suckled veal and wool products. All meat is sold fresh frozen and contains no hormones or antibiotics. Beef, lamb, pork and veal are sold as wholes, halves, and as a variety of individual cuts. Chickens are sold as whole fryers/broilers only. We sell our products at the Tillamook, Manzanita, and Cannon Beach Farmers' Markets during the summer and directly from the farm year round and through a CSA (revolutiongardens.com). Visitors to farm by appt. only.

Labels: Local, naturally grown, no hormones, no antibiotics, no spray

Encourages Visitors

Farmers' Markets: Cannon Beach, Manzanita, Tillamook

Linda Brand Crab

Patricia Edwards
20 W. Cherry St.
Chinook, WA 98614
Phone: (360) 777-8476 **Cell:** (503) 791-1157

Producer Type: Dock Sales/Stand
Products Available: Crab

Encourages Visitors
Selling at: Portland area farmers' markets, New Seasons Market
Farmers' Markets: Cannon Beach



Love Warrior Gardens

Brooke Duling
41185 Hillcrest Loop
Svensen, OR 97103
Phone: (503) 791-4624
Email: baduling@gmail.com

Producer Type: Gardener/Farmer/Grower Farm Stand
Products Available: Vegetables, eggs, heirlooms, herbs, salad greens, organic products, lettuce, spinach, carrots, beets, chard, kale, collards, squash, , zucchini, basil, culinary herbs, medicinal herbs, salad mix, arugula, radish, onions, leeks, fennel, parsnips, scorzonero, vegetable starts

Love Warrior Gardens is a hand-dug homestead garden that offers fresh vegetables and herbs grown with great attention and care. Synthetic fertilizers, herbicides, and pesticides are never used. My farmstand is located on Hillcrest Loop off Hwy 30 between Conroy Rd. and Akerstadt Rd. It is a private residence so if you wish to tour the farm, please call ahead.

Labels: Local, no spray (no synthetic fertilizers, pesticides, herbicides)

Encourages Visitors
Selling at: Granny Patti's Trading Post in Knappa
Farmers' Markets: New River People Farmers Market

Longevity Farm Stand

Hank Tallman
123 Laneda
Manzanita, OR
Phone: (503) 368-3800
Email: hatallman@yahoo.com
Website: longevitymanzanita.com

Producer Type: Farm Stand
Products Available: Vegetables, beef, heirlooms, lamb, orchard fruit, berries, herbs, salad greens, organic products, tinctures, salves locally grown and made

We offer a complete selection of local produce, fruit, berries, herbs, medicinal products and teas as well as beef and lamb. Are you a local grower or gardener? We will buy your produce! Check us out seven days a week, one block from the beach in downtown Manzanita.

Labels: local, no spray, no chemical fertilizers

Lunasea Gardens

Hank Tallman
79184 Estate Drive
Nehalem, OR 97131
Phone: (503) 368-3276
Email: hatallman@yahoo.com
Website: www.lunaseagardens.com

Producer Type: Gardener/Farmer/Grower
Products Available: Vegetables, heirlooms, orchard fruit, berries, basil, herbs, salad greens

Labels: Local, no chemical pesticides or fertilizers
Encourages Visitors
Selling at: Longevity (123 Landeda, Manzanity, OR)
Farmers' Markets: Cannon Beach, Manzanita

Meadow Harvest

Brian Tallman & Sage Walden

19350 Barber Road

Nehalem, OR 97131

Phone: (503) 368-5078

Email: meadow-harvest@hotmail.com

Website: www.meadowharvest.com

Producer Type: Gardener/Farmer/Grower Rancher

Products Available: Beef, lamb wool for spinning & felting, hand-spun yarn, knit items

We are a small family farm raising all animals ourselves from birth to butcher.

Labels: Local, all natural, no hormones, no antibiotics, no feedlots

Encourages Visitors

Selling at: Mother Natures, T-Spot Yarn & Tea, Manzanita; Astoria Coop Grocery

Farmers' Markets: Astoria Sunday Market, Manzanita, OHSU - Portland

OK Ranch & Retreat

Doug & Mary Lee

21400 New Miami River Road

Bay City, OR 97107

Phone: (503) 322-3546

Email: okranch@oregoncoast.com

Producer Type: Gardener/Farmer/Grower Rancher Value Added/Processed Food Producer

Products Available: Poultry, beef, eggs, lamb, pork

A small ranch (30 acres) in the picturesque Miami River Valley. We operate in a sustainable fashion and emphasize the humane treatment of our animals and poultry. They are raised on our organic pasture where they get lots of fresh air and sunlight. Our feed is locally produced and free of antibiotics, growth hormones, and animal by-products.

Labels: Local, naturally grown, no hormones, no antibiotics, no spray, salmon safe, sustainable, family farm

Encourages Visitors

Farmers' Markets: Cannon Beach, Manzanita

Nehalem Bay Pie Company

Billie Schrum

11070 Ocean Way

Nehalem, OR 97131

Phone: (503) 368-3632 **Cell:** (503) 801-4863

Email: nehalembaypiecompany@yahoo.com

Producer Type: Value Added/Processed Food Producer

Products Available: Fruit and cream pies

Homemade fruit & cream pies.

Selling at: Vinos and Sand Dune Pub, Manzanita; Tillamook Cheese Factory, Tillamook

Farmers' Markets: Cannon Beach, Manzanita

Oregon Coastal Flowers

Patrick Zweifel

9455 Kilchis River Road

Tillamook, OR 97141

Phone: (503) 815-3762

Email: sales@flowersbulbs.net

Website: www.flowersbulbs.com

Producer Type: Gardener/Farmer/Grower

Products Available: Fresh cut calla lilies, fresh cut hydrangea, bulbs: calla lily, gloriosa lily, foxtail lily, cannas, sandersonia, other specialty bulbs.

Zcallas - Specializing in New Zealand bred calla lilies & coastal hydrangea. Our calla lilies yield taller, stronger stems, brighter colors & more marketable heads. Our coastal hydrangea have larger heads & brighter blooms & boasts of our world famous antique hydrangea.

Labels: Zcallas, Oregon Best Specialty Growers

Encourages Visitors

Selling at: Portland, OR Flower Market; Los Angeles, CA Flower Market

Pearl Point Oyster Co. LLC

Melody Wittwer
9810 Whiskey Creek Rd.
Tillamook, OR 97141

Location: 1802 1st Street

Phone: (503) 842-7844

Email: oysterwoman@yahoo.com

Producer Type: Gardener/Farmer/Grower

Products Available: Oysters

Pleasant Valley Farm

Paul & Becky Robinson
13008 Hwy. 101 South
Tillamook, OR 97141

Phone: (503) 842-5706 **Cell:** (503) 812-7708

Email: pleasantvalleyfarm1@yahoo.com

Producer Type: Gardener/Farmer/Grower

Products Available: Eggs, goats milk

Farm fresh free range eggs and goats milk. Can deliver. Call for more information.

Encourages Visitors



Price Right Nursery & Produce

Maria Sosa
3839 Pacific Ave. Unit 102
Forest Grove, OR 97116

Phone: (503) 747-2735

Producer Type: Gardener/Farmer/Grower

Products Available: Vegetables

Farmers' Markets: Astoria Sunday Market, Beaverton Farmer's Market

R & J Seafood

Randy Evans
13 Torppa Rd., Naselle, WA
Astoria, OR 97103

Location: 352 Industrial Lane

Phone: (503) 338-8405

Email: rjseafood@wwest.net

Producer Type:

Products Available: Salmon, sturgeon, steamer clams, oysters

Fresh fish available during seasons. Due to changing seasons, please call ahead to insure the freshest catch possible. Steamer clams and oysters directly from Willapa Bay must order ahead (503) 338-8405

Buy from a Local Farmer!

Support your local economy:

- The USDA estimates that off-farm costs account for 80% of every food dollar spent in the U.S.
- Buying directly from farmers enables them to keep 80 to 90 cents of each dollar spent
- Produce in the U.S. travels an average of 1,500 miles before it reaches your plate
- Buying locally reduces shipping cost and fossil fuel use
- Locally grown food is harvested when ripe; it is fresher and more flavorful
- Buying local food enhances economic development by keeping more of the consumers' food dollars in the local economy



RC Larson Longhorns

Bob & Carmen Larson
9635 Long Prairie
Tillamook, OR 97141
Phone: (503) 812-2643 **Cell:** (503) 812-0630
Email: RCLarson2008@gmail.com

Producer Type: Rancher
Products Available: Breed stock females & bulls, Texas Longhorn lean beef

RC Larson Longhorns breed & raise breeding stock females & bulls, but some animals do reach the beef market. This is excellent lean beef.

Labels: USDA Inspected
Encourages Visitors
Selling at: Fern Café, Logger Lounge, Rosanna's

Reiff's Rifling Rabbitry

James & Dawn Reiff
1307 2nd St.
Tillamook, OR 97141

Phone: (503) 801-3194 **Cell:** (503) 801-3523

Producer Type: Gardener/Farmer/Grower
Products Available: New Zealand & California rabbits. Great for family pets, 4-H projects & fryer rabbits. Farm fresh brown eggs.

We are a small farm. We care for our animals so they have the best life possible. We love our family farm!

R-evolution Gardens

Ginger Salkowski
PO Box 582
Manzanita, OR 97130
Location: 77281 Hwy. 53
Nehalem, OR 97131



Phone: (503) 368-3044
Email: info@revolutiongardens.com
Website: www.revolutiongardens.com

Producer Type: Gardener/Farmer/Grower CSA
Products Available: Poultry, vegetables, eggs, heirlooms, berries, specialty crops, herbs, salad greens, organic products, arugula, asparagus, artichokes, basil, beets, beans, berries, broccoli, brussel sprouts, cauliflower, carrots, chives, cabbage, Chinese veggies, corn, chicory, cucumbers (slicing and pickling), eggplant, fennel, garlic, greens, kale, kohlrabi, leeks, lettuce, melons, onions, parsley, parsnips, peas, peppers, potatoes, pumpkins, radishes, shallots, spinach, summer squash, winter squash, swiss chard, tomatoes, cut flowers, fresh eggs and more!

R-evolution Gardens is a 5 acre, off-the-grid organic produce farm located in the Nehalem River valley. We grow our food by hand using the highest quality natural soil amendments. We also offer workshops on how to grow food, raise animals, build with natural local materials, use renewable energy, and live sustainably.

Accepts Farm Direct Nutrition Checks
Labels: No till, hand farmed, artisan, local, sustainable, spray free, off grid, beyond organic, heirloom
Encourages Visitors
Selling at: Farm CSA, local groceries in Manzanita
Farmers' Markets: Cannon Beach, Manzanita

Rieger's Farm

Jim & Kathy Rieger
15265 Green Timber Road
Tillamook, OR 97141
Phone: (503) 842-2067

Producer Type: Gardener/Farmer/Grower
Products Available: Beef



Salal Ridge Dairy Goat Farm

William & Debbie Dillon

14415 Irish Rd.

Cloverdale, OR 97112

Phone: (503) 801-4538 **Cell:** (503) 801-3336

Email: dillondillon2@gmail.com

Producer Type: Gardener/Farmer/Grower CSA Value Added/Processed Food Producer

Products Available: Vegetables, specialty crops, herbs, organic products, goat milk soap, meat goats.

We are a small goat farm. We allow visitors to come and experience milking and making cheese and soap. People can call ahead to make an appointment for a visit.

Labels: Local products, no middle person

Encourages Visitors

The Garibaldi Cannery LLC

Kelly Barnett

PO Box 890

Garibaldi, OR 97118

Location: 606 Commercial Street

Phone: (503) 322-3344

Email: TheGaribaldiCannery@hotmail.com

Producer Type: Dock Sales/Stand Value Added/Processed Food Producer

Products Available: shrimp, tuna, white fish, salmon, oysters, clams, live and cooked crab, cod, sole, rockfish

The Garibaldi Cannery is at the site of the old Olson Oyster Cannery in the Garibaldi Boat Basin. We specialize in services to the fishermen and fresh seafood for the consumer. Wholesale and retail live seafood featured.

Accepts SNAP

Labels: The Blade's Best Brand - certified canner. Products processed in Garibaldi.

Encourages Visitors

Seaberry Farm

Cheryl Krueger

44305 Aeolian Way

Neskowin, OR 97149

Phone: (503) 392-5858

Email: seaberryfarm@oregoncoast.com

Producer Type: Gardener/Farmer/Grower CSA

Products Available: Honey, vegetables, orchard fruit, berries, herbs.

Permaculture farm

Labels: Local, sustainably grown, no spray

Encourages Visitors

Selling at: Berries and fruits may be available at Corvus Landing Farm farmstand in Neskowin.

Tillamook Bay Boathouse, LLC

Darus Peake

PO Box 163

Garibaldi, OR 97118

Location: 500 S. Biak

Phone: (503) 322-3600

Email: boathouse@oregoncoast.com

Website: TillamookBayBoathouse.com

Producer Type: Dock Sales/Stand Value Added/Processed Food Producer

Products Available: Fresh local fish: Oysters, clams, salmon, tuna

Only custom cannery in the Tillamook area. Large smokehouse for fish! Finest seafood "Dead or Alive." Visitors can enjoy picnic tables, crab cooking, fish filleting and watching the fish boats unload.

Labels: Local & wild. Canned tuna & salmon contains less salt or no salt.

Encourages Visitors

Selling at: At several local outlets

Tillamook Meat, Inc.

Matt Freehill
405 Park Ave.
Tillamook, OR 97141
Phone: (503) 842-4802
Email: damadbutcher@yahoo.com

Producer Type: Value Added/Processed Food Producer
Products Available: Poultry, beef, lamb, pork, rabbits, buffalo, jerky (beef, turkey, buffalo), smoked sausages (potato, polish rings, hotdogs) hams (bone-in, boneless, nugget hams) bacon, pepper bacon

All products are minimally processed using only the highest grade meats and spices. Licensed mobile slaughter service. Game processing. Find us on Facebook.

Accepts SNAP
Labels: USDA Choice Certified Angus Beef. Organic Grass Fed Beef

Walluski Organics

Vicki Bergerson
36511 Cadonau Lane
Astoria, OR 97103
Phone: (503) 470-5530
Email: walluskiorganics@hotmail.com

Producer Type: Farm Stand CSA
Products Available: Vegetables, eggs, heirlooms, berries, salad greens, organic products, tomatoes, peppers, basil, carrots, cabbage, broccoli, kale, beans, peas, bok choy, cilantro, strawberries, lettuce, blackberries, spinach, corn, squash, beets, turnips, chard, onions, garlic

We are a five acre family farm just 3 minutes from downtown Astoria. We primarily grow indoors in our 3,000 square feet of greenhouse space to stretch our coastal growing season. This is our first year offering CSA shares and are serving 21 families. We are very excited.

Labels: Local, organically grown, no spray
Encourages Visitors
Selling at: Farm stand at bottom of property on the corner of Christians Lane

Troll Fisheries LLC

Jay Beckman
PO Box 1159
Cannon Beach, OR 97110
Phone: (503) 717-2468
Email: eseafood@pacifier.com
Website: www.ecolaseafood.com

Producer Type: Gardener/Farmer/Grower Value Added/Processed Food Producer
Products Available: Salmon, tuna, halibut, crab smoked seafood

We catch our own and feature local seafood. Ecola Seafood Restaurant and Market is a locally owned business specializing in fresh northwest seafood products, many of which are caught by the owner, who has been a commercial fisherman on the Oregon Coast since 1977. We have been in the seafood business for over 13 years and are able to select the freshest and highest quality product available for our customers eating pleasure. Eat in, take it to go or buy fresh fish to cook in your own kitchen. Not sure how to cook it? Just ask and our chef will gladly give you some pointers.

Selling at: Ecola Seafoods Restaurant & Market, 208 N Spruce, Cannon Beach

West- Davies Farm

Cheryl West-Davies
37457 Labiski Lane
Astoria, OR 97103
Phone: (503) 325-7998
Email: gray_day_dairy@yahoo.com

Producer Type: Gardener/Farmer/Grower
Products Available: Lamb, rabbits

Selling at: Call to arrange for pickup





Yellow Fir Gardens

Ron & Karen Kaser
 3380 Yellow Fir Road
 Tillamook, OR 97141
Phone: (503) 842-3332

Producer Type: Gardener/Farmer/Grower
Products Available: Vegetables, salad greens.

Selling at: 9 miles south of Tillamook on Hwy 101. Turn west on Yellow Fir Road and go one mile to 3380 on right.
Farmers' Markets: Tillamook

Oregon Grown Crop Availability

The chart below indicates availability of Oregon grown produce and is based on growing seasons throughout Oregon. Not all types of produce listed below are grown in Tillamook or Clatsop County. The local growing season may vary slightly due to cooler temperatures.

Fruit or vegetable	Typical crop availability
Apples	Late August - November
Artichokes	August
Green Beans	Mid June - Mid October
Beets	Late July
Blueberries	June - October
Boysenberries	Late July - August
Cabbage	Late July - End of October
Carrots	August
Celery	August
Corn (sweet)	Mid-July
Cucumbers (Slicing)	July - October
Cucumbers (Pickling)	July - Early October
Dill	July
Eggplants (Dusky)	August
Gourds (Ornamental)	September - November
Hazelnuts	Mid-October
Honey	April - November
Melons (Cantaloupe/Musk)	July - September
Onions	May - November
Peaches	July - September
Peas	Late July - September
Peppers	July - October
Plums	September
Popcorn Ornamental Corn	September - November
Potatoes	July - November
Pumpkins	Mid September - October
Raspberries	July - September
Strawberries	Mid May - September
Squash (Summer & Winter)	July - December
Tomatillos	July - October
Tomatoes	July - October

Farmers' Markets

Farmers' Markets are great places to find the freshest and most nutritious locally grown products available. Purchase your produce, eggs, meat, herbs, garden starts, and nursery products directly from area growers. Meet those who grow our food while creating community and enjoying the outdoors.

River People Farmers' Market (Astoria)

Parking Lot at 1303 Exchange Street

Thursday ~ 3-7 pm

June 23rd - September 29th

Contact: Merianne Myers

Phone: (512) 964-5949

www.riverpeoplemarket.org

Seaside Farmers' Market

TLC parking lot, 2315 N. Roosevelt Dr.

Saturday ~ 1-4 pm

Saturday July 2nd – September 24th

(No Market on August 27th)

Contact: Rachael Bailey

Phone: (503) 738-3311 x115

www.sunsetempire.com

Astoria Sunday Market

12th St. from Marine St. to Exchange St.

Sunday ~ 10am - 3pm

May - October

Contact: Cyndi Mudge

Phone: (503) 325-1010

www.astoriasundaymarket.com

Tillamook Farmers' Market

2nd and Laurel Ave.

Saturday ~ 9am - 2pm

June - September

Contact: Mareena Schrom

Phone: (503) 812-9326

www.tillamookfarmersmarket.com

Manzanita Farmers' Market

467 Laneda St.

Friday ~ 5pm - 8pm

June - September

Contact: Laura Swanson

Phone: (503) 368-3339

www.manzanitafarmersmarket.com

Cannon Beach Farmers' Market

Hemlock and Gower

Tuesday ~ 2pm - 6pm

June - September

Contact: Jen Williamson

Phone: (503) 436-8044

www.cannonbeachmarket.org

Food Roots' Community Table at the Tillamook Farmers' Market



The Community Table, operated by Food Roots and community volunteers, is open every Saturday from June to September, 9 am until 2 pm. In conjunction with Food Roots' Microenterprise Program, the Community Table gives garden and small farm entrepreneurs (both youth and adult) the opportunity to start off small, without the start-up costs of operating their own farm stands, enabling them to save for their businesses, while still producing local food.

The Community Table is also a place for gardeners to sell any excess produce. Growers who volunteer at the Community Table will have the 20% commission fee waived for selling their produce at the table that day. If you are interested in selling at *The Community Table*, contact Food Roots for more information: (503) 842-3154 or info@foodrootsnw.org

Community & School Gardens

Not all of these gardens are open to the public. The gardens operate independently and most are volunteer run. Please call for information in advance of visiting or if you are interested in being involved in any of these gardens.

Camp Magruder

17450 Old Pacific Hwy.
Rockaway Beach, OR 97136
Phone: (503) 355-2310

Bay City Arts Center Community Garden

5680 A Street
Bay City, OR 97107
Phone: (503) 377-9620

East Elementary School Green Team East Elementary School Garden

3905 Alder Lane
Tillamook, OR 97141
Phone: (503) 842-7544

Lower Nehalem Community Trust FOGG Garden - Alder Creek Farm

Underhill Road
Nehalem, OR 97131
Phone: (503) 368-3203

Hope Garden

725 33rd St.
Astoria, OR 97103
Phone: (503) 325-1273
Contact: Cindy Barlow

Oregon Youth Authority

Camp T Garden

6820 Barracks Circle
Tillamook, OR 97141
Phone: (503) 842-4243x326
Camp Tillamook Work Study Center for Boys

Tillamook County Master Gardeners Demonstration Garden -Tillamook County Fairgrounds

4603 3rd St.
Tillamook, OR 97141
Phone: (503) 842-3433

Emerald Heights Community Garden

1 Mitscher
Astoria, OR 97103
Phone: (503) 738-2053
Contact: Jennifer Rasmussen

Pacific City Library Garden for Sharing

6200 Camp St.
Pacific City, OR 97135
Phone: (503) 965-6792
Alt. Phone number: 503-965-5115

Seaside Christian Church

Manna House Garden

88786 Delmoo Loop
Warrenton, OR 97146
Phone: (503) 738-5182



Beaver Community Church
Nestucca Valley Pass It On Ministries
 24425 Bunn Creek Road
 Beaver, OR 97108
 Phone: (503) 398-2803

Fruit orchard, vegetable garden started in 2008 for the benefit of clients of emergency food pantry. In need of volunteers to plant, water, harvest garden.

Food Roots
Sacred Heart Garden
 4th & Nestucca
 Tillamook, OR 97141
 Phone: (503) 842-3154x 2
 Contact: Shelly Bowe

Sunset Pool Gardens
 1140 Broadway
 Seaside, OR 97138
 Phone: (503) 738-2053
 Contact: Rosie Thiers

VFW
Victory Garden at Lake Marie
 South Front Street
 Rockaway Beach, OR 97136
 Phone: (503) 355-8236
 Alt Phone (503) 355-8086
 Between Washington and Minnehaha Streets

Netarts Friends Church
 4685 Alder Cove Road
 Netarts, OR 97141
 Phone: (503) 842-8375

Seaside Highway 101 Garden
 Ave J & Hwy 101
 Seaside, OR 97138
 Phone: (503) 780-6616
 Contact: Jan Barber

Food Roots Learning Garden & Orchard at Tillamook Jr. High School
 3906 Alder Lane
 Tillamook, OR 97141
 Phone: (503) 842-3154 Ext. 2
 Contact: Shelly Bowe

Warrenton or Hammond Gardens
 Warrenton, OR 97146
 Phone: (503) 861-9806
 Contact: Sharon Anderson

Oregon Seafood Consumer Guide Harvest Dates

Fish	Harvest Dates	
Salmon	Chinook	Coho
Northern Oregon Coast	May 1 – early June	July – early September
Central Oregon Coast	April 15 – July 9, July 17-August 31, October 1-31	No season
Southern Oregon Coast	May August	No season
Pacific Halibut	June 29 and July 13	
Dungeness Crab	December 1, 2010-August 14, 2011 December 1, 2011 – August 13, 2012	
Albacore Tuna	June-October (depending on arrival of species)	
Pink Shrimp	April 1-October 31	
Flounder, Sole, Rockfish, Lingcod	Throughout the year	

* Provided by Sea Grant Oregon and OSU

Educational Resources

Clatsop County OSU Extension

2001 Marine Drive
Astoria, OR 97103-3427
(503) 325-8573

<http://extension.oregonstate.edu/clatsop>

Providing: Master Gardening classes, January – March, Rent-a-canner for \$1 a day, and year-round Nutrition Education

EVOO

Clatsop County
188 S. Hemlock
Cannon Beach, OR. 97110
ph: 503.436.8555 1-877-436-EVOO (3866)
cell: 503.440.2793 fax: 503.436.8999

www.evoo.biz/
info@evoo.biz

Providing: Cooking School, Catering, Culinary Gifts, Specialty Foods & Wines

USDA's ATTRA

www.attra.org

National Sustainable Agriculture Information Service. A great source for the latest in sustainable agriculture and organic farming news, publications, and information about sustainable farming internships and education resources, organic farming, livestock, soils and composting, horticulture crops, pest management, marketing, business and risk management.

Slow Food North Coast

www.slowfoodnorthcoast.org

Slow Food North Coast is a new group of local farm & food fans from South Pacific County in Washington, and Clatsop and Tillamook counties in Oregon that is in the midst of forming a Slow Food Convivium.

Tillamook County OSU Extension

2204 Fourth St.
Tillamook, OR 97141
(503) 842-3433

<http://extension.oregonstate.edu/tillamook>

Providing: Master Gardening classes, January – March, Rent-a-canner for \$1 a day, and year-round Nutrition Education

American Community Garden Association

www.communitygarden.org

A bi-national organization that promotes the formation and expansion of national and regional community gardening networks, develops resources in support of community gardening and greening, encourages research on the impact of community greening, and conducts educational training programs to further community gardening and greening.

Food For Oregon

www.foodfororegon.oregonstate.edu

Food for Oregon is a database of local and regional community food resources in our state. The aim is to increase Oregonians' food security by improving access to local, sustainable food resources. The database includes community gardens, nutrition education programs, faith-based efforts, community kitchens, farmers' markets, food policy councils, advocacy organizations, and much more.

OSU Small Farms Program

www.smallfarms.oregonstate.edu

Oregon Small Farms provides information for the commercial small farmer as well as the small acreage landowner. It is hosted by the Oregon State University Extension Small Farms Program.

“In the long view, no nation is healthier than its children, or more prosperous than its farmers.”

-Harry Truman

Community Food Organizations



Food Roots – Tillamook County

Food Roots' mission is to *“Cultivate a healthy food system in Tillamook County.”*

We believe that local food production, access to local food and self-reliance are key components of that healthy food system.

The food system is a chain made up of the farms, fisheries, processors, distributors, markets, stores, resulting waste stream, and all the people involved in these jobs. All of us who eat are connected to the food system as consumers.

- **School and Community Gardens**
- **Education and Outreach**
- **Community Development**
- **Economic & Micro Enterprise Development**

Website: www.foodrootsnw.org

Phone: 503-842-3154 x 2

E-Mail: info@foodrootsnw.org

North Coast Food Web - Clatsop County

The mission of North Coast Food Web is to *“Cultivate a thriving regional economy and healthy communities through food and agriculture.”*

- **Community Education Classes and Seminars**
- **Coast Community Radio –“Food Talk”**
1st Monday of the month at 9:30am on KMUN 91.9
- **Garden to School Programs**
- **Listserve** to share conversation and information about community food security issues on the North Coast
- **Farmers Market Development & Support**



Website: www.northcoastfoodweb.org

Phone: 503-436-2321

E-Mail: info@northcoastfoodweb.org

We wish to thank Meyer Memorial Trust, and our community partners from both Clatsop and Tillamook Counties for their assistance with this guide.

A special thanks to North Coast Food Web for help with printing this guide.

Local Food Guide Definitions

Farm-direct— sales made directly from a farmer to a customer.

Farm Direct Nutrition Program (FDNP)—distributes coupons to low income families enrolled in WIC and senior citizens. These coupons are used to purchase fresh fruit, and vegetables directly from authorized farmers at farm stands and farmers markets.

Food Security—when all citizens are able to obtain a safe, personally acceptable, nutritious diet through a sustainable food system that maximizes healthy choices, community self-reliance, and equal access for everyone.

Grass-fed, Pasture-fed – when animals are provided a diet of freshly grazed pastured during the growing season and stored grasses during the winter months or drought conditions.

Organic—label used under the authority of the Organic Foods Production Act that established national standards for the production and handling of foods labeled as organic.

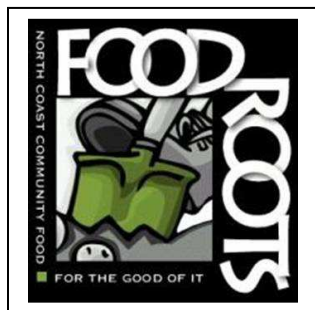
Permaculture - (PERMANent agriCULTURE or PERMANent CULTURE) is a sustainable design system stressing the harmonious interrelationship of humans, plants, animals and the Earth.

SNAP—Supplemental Nutrition Assistance Program, formerly known as the Food Stamp Program.

USDA-inspected meat processing—meat that is slaughtered and processed in a USDA-inspected facility for sale to the general public.

Value Added: Value added agriculture is a process of increasing the economic value and consumer appeal of an agricultural commodity. In simpler terms, it is a change in the physical state or form of the product (such as milling wheat into flour or making strawberries into jam).

Women, Infants & Children (WIC) Fruit and Vegetable Program— distributes vouchers to families enrolled in WIC which are used to purchase fresh fruit and vegetables directly from authorized farmers and grocery stores year-round.



North Coast Food Guide Developed and Produced By:

***Food Roots
2105 4th Street
PO Box 1275
Tillamook, OR 97141
(503) 842-3154 x2***

www.foodrootsnw.org