

1 Blue Mountain Lavender Farm Karen and Jean-Paul Grimaud • (509) 529-3276 345 Short Rd, Lowden, WA 99360 email: info@bluemountainlavender.com www.bluemountainlavender.com

UP SO RR W OS

Our French-American family has been growing colorful and fragrant lavender in the Valley since 2000. A visit to the farm in early summer offers u-pick lavender, browsing

in the Farm Boutique, craft classes and picnicking. Lavender plants available for sale in May and June; fresh lavender for sale in June and July. West on Hwy. 12, turn south onto McDonald Rd.



Turn R. onto Frog Hollow Rd.; Two miles & turn left onto Short Rd. Farm hours: Open Sundays in May, 11am - 4:00 pm. From approx. June 5th - July 15: 10:00am - 5:00pm, Sun. - Fri. Closed Saturday. Farm Boutique open year-round by appointment.

2 Blue Valley Meats

Geoff Forcum • (509) 876-4700 1162 W. Pine St., Walla Walla, WA 99362 email: info@bluevalleymeats.com

www.bluevalleymeats.com SO RR OS W

We feature grass fed beef and lamb, natural pork and free range poultry. All our products are non-GMO & raised locally by hand, using no hormones or antibiotics. We also offer raw organic dairy, free-range eggs, seasonal produce



and gluten-free products by Devour. Our farmers are as committed to caring for their animals, land and health as we are! Visit our butcher shop, just one mile from downtown Walla Walla. Store Hours: Tues. - Fri. 9am - 6 pm, Sat. 9am - 4pm.

3 Castoldi's Farm Fresh Produce Paul, Nathan, and Bob Castoldi 325 Newtown Rd. Walla Walla, WA 99362 (509) 529-6121 • info@castoldifamilyfarm.com www.castoldifamilyfarm.com

FS DFM RR W OS

Family farm in operation since 1926. Specializing in genuine Walla Walla Sweet Onions plus a variety of farm fresh

vegetables and eggs. We sell directly to customers at our home farm stand as well as the Saturday Downtown Walla Walla Farmers Market and we will ship onions for you. Directions: West on



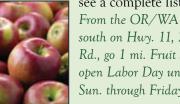
Heritage Road. Turn left on Gose St. for 800 feet. Turn right on Newtown Rd. Farm Stand hours: 7:00am - 6:00pm, seasonally.

4 Davis Orchards, Inc.

53285 Appleton Rd., Milton-Freewater, OR 97862 • (541) 938-7093 email: carol@applelovers.com www.applelovers.com facebook.com/davisorchards

FS SO RR OS

As a 4th generation family farm we have grown apples for over 50 years and recognize the importance of caring for the land. We are dedicated to raising quality fruit through environmentally sound farming practices. Gala, Red and Golden Delicious, Granny Smith, Braeburn, Fuji, Cameo & Pink Lady apples. Also available: peaches, nectarines, plums, prunes and pears. Visit www.applelovers.com to



see a complete listing of our offerings. om the OR/WA border (Stateline Rd.) go outh on Hwy. 11, 2 mi. Turn right on Appleton Rd., go 1 mi. Fruit stand is on the right. Stand pen Labor Day until just before Christmas: ın. through Friday, 9:00am - 5:00pm.

5 Fehrenbacher Farm

Mary Jane Fehrenbacher • (541) 558-3929 52866 Sunquist Rd, Milton Freewater, OR 97862 • maryslambs@pocketinet.com

FS DFM



USDA and custom natural lamb. Raised on pasture, hay and a small amount of grain to give the meat a sweet and tender flavor. Lamb is

available year round at the farm and at Saturday Downtown Farmers Market. Natural fleece, roving and handspun yarns from Romney and Merino sheep; llama and alpaca fiber and handspun also available. West on Stateline Rd., L. on Winesap Rd., right on Sunguist, 6th house on left. Visitors by appointment. Please call ahead

6 Frog Hollow Farm

Jeff & Amy Dietrich & kids 174 Frog Hollow Road, WW (509) 540-7238 • www.froghollowfarm.net email: amy@froghollowfarm.net

FS SO CSA RR

Frog Hollow Farm simply grows good food simply. Heirloom tomatoes, eggplant, cukes & peppers, melons, french onions, greens, herbs, green beans, beets, squash, parsnips, carrots, potatoes, okra, Asian beans and heir-



loom plant starts. Available as early and as late as nature allows. Come check out our new farmstand, opening Summer 2015. From College Ave. (S.) turn right on Mojonnier Rd.

Walla Walla River bridge, it's the first house on right. Hours: 9am - 6pm, Tuesday - Friday

7 Hayshaker Farm

Chandler Briggs and Leila Schneider 329 SW 12th St, College Place 99324 (310) 292-8108 • hayshakerfarm@gmail.com www.hayshakerfarm.com

SO DFM RR

With the help of our grey Percheron horses, Dusty and Jackson, we cultivate 7 acres of diverse vegetables and fruit. We use cover crops, compost and organic practices to grow fresh, nutritious, delicious food. Salad mix and vegetables available May through January and heirloom melons ready July through September. Visitors by appointment.

8 Klicker Berries Ron Klicker • (509) 525-8650

3300 E. Isaacs Avenue, WW

FS RR Roadside produce stand in operation since the 1950's. Strawberries fresh June & July, frozen year-round. Blueberries in-season, July and August. Farm fresh vegetables throughout the summer. Pumpkins in October. Christmas Trees in season. Store also features antiques, gifts, and go-withs. Store hours: 9:00am -



6:00pm daily, April - Christmas.

9 Lampson Blueberries

Clark and Lyla Lampson • (541) 938-4711 54738 Day Rd, Milton-Freewater, OR 97862 www.lampsonblueberries.com

UP

You-pick blueberries grown with no pesticides except herbicides for weeds. Two miles SE of Milton-Freewater on road to Harris Park. Corner of Day Rd. & Walla Walla River Rd. U-pick



hours vary depending on picking availability, closed Sat. Late June to early August. Check web page for current conditions and open days.

13 Nothing's Simple Farm at West End (509) 540-4167 • www.midnightoilsoap.com

Midnight Oil Soap Company

Kim Hedine • 54¹/₂, E. Main St., WW

On our small farm we gently hand-milk 8 goats once a

day. We provide locally handcrafted goat milk soap and

farm fresh eggs, flowers & herbs. Please visit my shop (next

to Macy's) or our web site. Shop hours: Wed. - Sat: 10am - 6pm.

email: kim@midnightoilsoap.com

all-natural skin care products. We grow

most of the herbs used in our products,

specializing in herbal remedies for skin

problems, eczema, rosacia, muscle/ar-

thritic pain, herbal tinctures, culinary

seasonings, teas & everything for the

bath and silky smooth skin! I also sell

Miles Away Farm

DFM

ment. Please call ahead.

UP FS SO

welcome by appointment.

Washington

Oregon

Jennifer Kleffner & Michael Francis

www.milesawayfarm.wordpress.com

email: milesawayfarmgirl@gmail.com

435 Pearmain Ave, WW • (509) 954-1732

A 4-acre diversified farm just west of WW. We practice

holistic farm management, using organic methods (not

certified). Eggs from pastured poultry. Livestock raised

ingredients & great results. Produce & herbs: May - Oct.;

for availability on all livestock & plant starts. Directions:

W. on Pine, which turns into Heritage Rd. L. onto Campbell (at

Skylite Cellars), then right onto Pearmain. Look for "Farm Fresh

Eggs" sign on left, near the end of the road. Visitors by appoint-

Morningstar Berry Farm

Greg and Edie Proctor • (541) 938-4222

97862 • www.morningstarberryfarm.com

We raise raspberries and blackberries on our family

farm using sustainable agricultural practices. Our

berries are picked during the cool mornings, hand

sorted and quickly chilled in order to offer you

delicious berries for fresh eating, freezing and

preserves. Directions: 1/4 mile E. of Birch Creek

Plant Company on E. Ferndale Rd. Farm

Please call ahead for availability. Visitors

Stand hours: Mon. - Sat., 1:00pm - 6:00pm.

53941 E. Ferndale Rd., Milton-Freewater, OR

Frog Hollow

garden starts; eggs (chicken & duck):

year-round; chicks, ducklings & tur-

meat rabbits, live, year round; lamb

lambs to purchase, late spring. Call

keys, day old to 6 weeks: April - June;

meat, American Blackbelly cross, fall;

with minimum interventions. Toiletries with simple

OS Retail Shop

Bob Biles and Theo Ciszewski 1982 Wallula Ave, WW • 202-384-5754 email: theo@nsfarm.org • www.nsfarm.org

S. on Hwy 11

To Lampson

Blueberries on Walla Walla River Rd.

14 R&R Produce Ron and Rose Courson 1200 Wallula Ave., WW (509) 200-8949

mross3782@gmail.com

15 Ross's Spring Creek Farm

3782 Old Milton Hwy, WW • (509) 525-7909

Milton Ross & Mary-Ann Rayside

UP FS SO RR W Welcome to a real old time farm experience. We are famous for our corn. U-pick tomatoes, apples, cucumbers, cabbage, green beans,

cantaloupes, peppers, honey and cut flowers directly from the garden. Open mid-July through mid-Oct. Tours by request, please call first to schedule. One-half mile north of Stateline Road on Old Milton Hwy. Look for farm sign on west side. Farm stand hours: 8:00am - 6:00pm daily during summer.

16 Stones Throw Farm Kimi and Christopher Galasso 5211 Old Highway 12, WW kimi@stonesthrowfarm.org www.stonesthrowfarm.org SO DFM RR



Our farm is a market garden offering heirloom and saved seed vegetables, grown with love and without spray in Walla Walla. We also offer raw organic juice bar, using local fruits and veggies, made to order. Find all our offerings every Saturday at the Downtown Farmers Market.

17 Upper Dry Creek Ranch

Robert Cosner & Cheryl Williams-Cosner (541) 938-6262 • www.upperdrycreekranch.com 54746 Upper Dry Creek Rd., Weston, OR 97886 SO RR OS

Offering grass fed lamb, goat & beef raised on our organic/low - or no - spray pastures near Weston, OR. All of our livestock are born under our management giving complete control over nutrition, genetics, health & environment.

Our animals are raised completely free of growth promotants, antibiotics or artificial ingredients and are pastured for their entire lives. Animals are processed into fresh frozen cuts with attention to every detail. Our goal is to provide you with the most nutritious, best tasting farm fresh protein available. Food Alliance Certified. Choose sampler packages, half or whole animals, or by the cut. Shipping available. Visitors by appointment. Place orders: (541) 983-6262 or email: cosner@

18 Walla Walla Organics

Dan and Sarah McClure

upperdrycreekranch.com.

2994 Barney Rd, Stateline Rd Touchet WA 509 529-0430 • wallawallaorganics@gmail.com

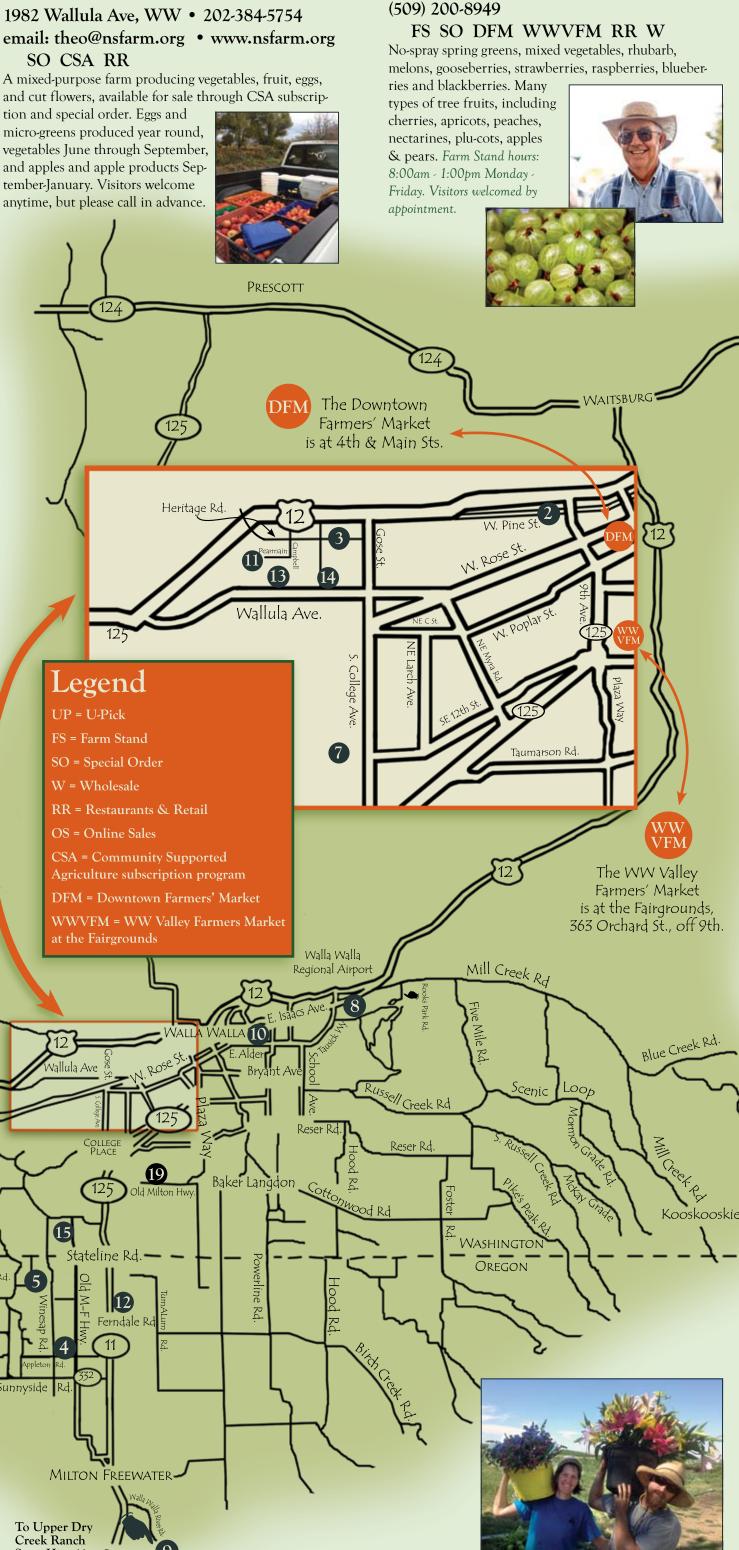
Certified organic Walla Walla Sweet Onions available late June through mid-August. Organic red and black beans for sale year round. Please call to place an order, or look for products at the Welcome Table Farmstand.

19 Welcome Table Farm Emily and Andy Asmus

(509) 529-0772 • www.welcometablefarm.com email: emily@welcometablefarm.com 1812 Old Milton Hwy., Walla Walla

FS SO CSA DFM RR

Growing mixed vegetables, herbs, berries, cut flowers, and lamb, using sustainable practices. Farm draft power provided by our American Belgian horses, Avi and Dandy. CSA subscription program runs June through Thanksgiving. Visit us at Saturday Downtown Farmers Market. Reservations accepted for floral event work. School and group field-trips offered. Find us on Facebook for special offers and regular updates, and shop at our farm stand! On-farm sales of produce, flowers, meat and veggie starts. Farm stand hours: Wed, Thurs., Fri.: 12:00 - 6:00pm., Sat.: 10:00am - 4:00pm, May - Dec.



Welcome to the 2015 Walla Walla Valley Farm Map

The Farm Map is your guide to local food, flowers, fiber, and livestock. Consult the map to find producers in your area, growers of specific crops, seasonal availability, or to plan a day of tasty touring. Please respect hours and visiting preferences listed in the map or call ahead. The best way to know the region: Buy local and eat in season!

Why Eat Local?

Local food is fresher, tastier and more nutritious. Unlike your average food product, which travels 1,500 miles getting from farm to plate, local foods are grown and harvested close to home - saving fossil fuels, increasing food security, and promoting a robust local economy. Buying directly from farmers who shepherd these goods from seedling to salad puts all profits into well-worked hands that live, labor and shop in our community in turn. Eating local promotes sustainable farming, healthy bodies, and healthy communities. Dig in.



Downtown WW Farmers Market: Corner of 4th and Main: May - October, Sat., 9:00am - 1:00pm and Thurs. 4:00 - 7:00pm at Heritage Park on Main St. Holiday Market, Sat. Dec. 5th. Many farmers will

bring special orders to market for pick-up. (509) 240-2898

Area Food Resources

Walla Walla Valley Farmers Market: Walla Walla County Fairgrounds, 363 Orchard St, WW. Sat., 9:00am -1:00pm, May - October. Holiday Market, Sat., Dec. 5th. • gowallawallafarmersmarket.com

Milton-Freewater Farmer's Market: June through September, Wednesdays: 4:00pm - 7:00pm, at Orchard Park. • mffarmersmarket.com

Dayton Farmers Market: Memorial Day weekend into Oct., Dayton Historic Depot Courtyard 222 E. Commercial St. Sat. 9:00am - 1:00pm 509-382-4825, daytonwafarmersmarket@gmail.com or facebook.com/DaytonFarmersMarket

Walla Walla Gleaners: Works with farmers and individuals to reclaim produce that would otherwise be left unharvested in fields and orchards. The Gleaners gather & distribute many thousands of pounds of fresh produce to members, hot meal centers & local food banks. PO Box 3113, WW • wallawallagleaners@ gmail.com, or www.wallawallagleaners.org.

Whitman Glean Team: We are committed to serving local farmers and food banks. Student and community volunteers harvest quality food unused by farmers and gardeners around Walla Walla County to provide fresh produce to those in need through the Blue Mountain Action Council. We welcome anyone who is interested to contact us and get involved! whitmanglean@gmail.com or (509) 416-6622.

Rees & Sumach Community Garden: At the corner of Rees & Sumach Sreets on land donated by Whitman College, the garden features 30 individual 10' x 20' plots, and several common areas. Sponsored by the N. Main Area Neighborhood Association, all community members are welcome. For more information visit www.reesandsumach.org or (509) 522-0399.



• Pantry Shelf of Walla Walla: 325 S. 1st., 526-4169 Monday: 3 pm - 6pm, Wednesday & Friday: 1 pm - 3 pm

• Blue Mountain Action Council: 921 W. Cherry St., 529-3561. Monday - Thursday, 8 am - 4 pm.

• The Salvation Army: 11th and Alder, 529-9470, Tuesday & Thursday: 9:30 - 11:30 am and 1:30 - 3:30 pm. • Helpline: 1520 Kelly Place, Suite 180, Walla Walla (509) 529-3377. Monday-Friday: 9:00 - 11:45am and 1:00 -3:45pm. http://helplineww.org

Blue Mountain Station:

A regional hub of artisan food producers and inventive culinary artists! Products made on site are offered to the public through the BMS Co-op Market, Tuesdays, 12 - 6 pm, Sat., 10 am - 2 pm. 700 Artisan Way, Dayton, WA 99328. (509) 382-2577. www.bluemountainstation.com

Walla Walla Valley Farm to

School Program (F2S) Walla Walla Valley Farm

inspire healthy communi ties through food, farm and garden experiences. Students learn about local food and agriculture through hands-on learning opportunities that enhance school curriculum. For more details about the program, contact Beth Thiel at bthiel@wwps.org



Free Lunch Program: Free lunches are available from 11:30 am - 1:00 pm at various churches: • Monday at Pioneer United Methodist, 209 E. Birch St., (509) 525-1870.

- Tuesday and Thursday at St. Paul's Episcopal, 323 Catherine St., (509) 529-1083.
- Wednesday at First Congregational, 73 S. Palouse St., (509) 525-8753.
- Friday at New Beginnings Chapel, 822 W. Main St., (509) 527-3385.
- Saturday at Good Neighbor Church, 343 S. Third Ave., from 12:30 to 1:15 p.m.

Product Index

Orange numbers are the farm numbers on the map.

Berries 8, 9, 12 CSA Shares 6, 13, 19

Dairy 2 Eggs 2, 4, 11, 13, 16

Farm Stand 1, 6, 8, 12, 14, 15, 19 Farmers' Market 3, 5, 7, 11, 14, 16, 19

Flowers 1, 13, 19

Fruit 5, 8, 9, 13, 15, 17, 18 Herbs 1, 6, 7, 10, 11, 19

Lavender 1

Livestock 5, 10, 11

Meat 2, 5, 11, 17

Onions 3, 18

Plant Starts 1, 6, 19

Value-Added Products 1, 2, 5, 8, 10, 11, 13, 16 Vegetables 2, 3, 6, 7, 8, 11, 12, 13, 14, 15,

16, 18, 19



Offering acupuncture, massage, Chinese herbal medicine, and cupping treatments. We love helping individuals achieve ideal health. 120 E Birch St, Suite 2, Walla Walla Mon.-Fri. 9:00am - 5:30pm • 509-520-7993 www.thompsonacupuncture.org blog: www.stickoutyourtongue.org

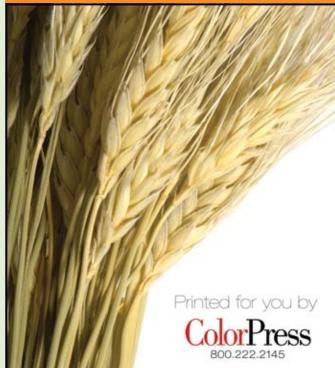
Daily Market Cooperative Farm Map Team: Project coordinator: Emily Asmus, (509) 529-0772 Map design & pre-press production: Jeanne McMenemy, Calligraphica, (509) 525-3785 Printing: Color Press, (509) 525-6030 Funding: Tourism Walla Walla (509)525-8799

Seasonal Guide

Availability of products varies with the weather, farm location, and crop varieties. Some farms may have extended offerings through storage, processing, and indoor growing methods. Call ahead to check availability, and savor our seasonal bounty.



Thank you to the generous, community-minded businesses, organizations and individuals who support the Farm Map.







Please thank our advertisers and



Walla Walla **College Place**

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www.communitybanknet.com Equal Housing Lender 🍙 Member FDIC



Local nonprofit helping the community conserve working farms, scenic open space and wildlife habitat for future generations. www.bmlt.org

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teas & more!

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> Featuring six tenant-processed products, including fresh produce, granola, wine, goat cheese, coffee and candy as well as an artisan market with food, craft and art vendors.

509.382.2577

www.bluemountainstation.com



The Walla Walla Valley's first licensed craft distillery. Whisky, Vodka, Gin, Grappa, Brandy

1105 "C" Street (@ the Airport) Walla Walla, WA 99362 Open only by appointment 509-301-8834 fo@wallawalladistillingcompany.com vww.wallawalladistillingcompany.cc



To conserve resources for the future by encouraging and facilitating sustainable living practices in our community.



Enjoy our local bounty at these great restaurants:



GRAZE - a place to eat • John & Becca Lastoskie 5 South Colville, Walla Walla • Mon - Sat 10 am - 7 pm P. 509-522-9991 • www.grazeevents.com

Hand crafted artisan breads, pastries, espresso, breakfast, lunch, desserts, beer and wine. 225 E. Main, Walla Walla P. 509-522-8422

www.w2breadco.com Monday - Friday, 7 am - 8 pm Sat: 8 am - 4 pm • Closed Sundays



The Maple Counter Cafe 209 E. Alder Street, WW • P. 509-876-2527 www.maplecountercafe.com • Tues. - Sun: 7 am - 3 pm • Sat. & Sun: Breakfast only Gourmet breakfasts & handcrafted lunches

Warreneds Cawford Whitehouse Crawford Restauran 55 W. Cherry St., Walla Walla P. 509-525-2222 for reservations

Dinner: 5:00 - 9:00 pm • Closed on Tuesday Bar Hours: 5:00 - 9:00 pm • Closed Tuesday

Olive Marketplace & Cafe 21 E. Main, WW • P. 509-526-0200 Mon.-Thurs: 8 am - 9 pm, 7 days a week. Charcuterie, artisanal cheese, pastries, ırmet sandwiches, flathreads, pizza & more

OLVILLE STREET **PATISSERIE**

P. 509-301-7289 Mon. Thurs: 9 am -8 pm Fri-Sat: 9 am - 10 pm • Sun: 9 am - 6 pm • Classic French pastries, cakes, desserts, gelato, espresso, beer & wine.



119 Main Street Waitsburg, WA 99361 P. 509-337-6001 Thurs. - Mon: 5 pm - midnight www.jimgermanbar.com

40 S. Colville, Walla Walla



4 E. Main, WW • P. 509-529-2011 Tues. - Sat: 12 pm - 9 pm Fri. - Sat: 12 pm - 10 pm French Bistro, local & imported





Know the region buy local, and eat in season!

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