

The goals of the Wahkiakum Food and Farm Network are to encourage awareness of Wahkiakum-grown farm products and to develop relationships between farms and the community.

Wahkiakum Fresh 2007

Buying local farm products is a healthier way to feed yourself and your family and helps to preserve our rural way of life.

Thank you for supporting us by purchasing and enjoying the food we produce.

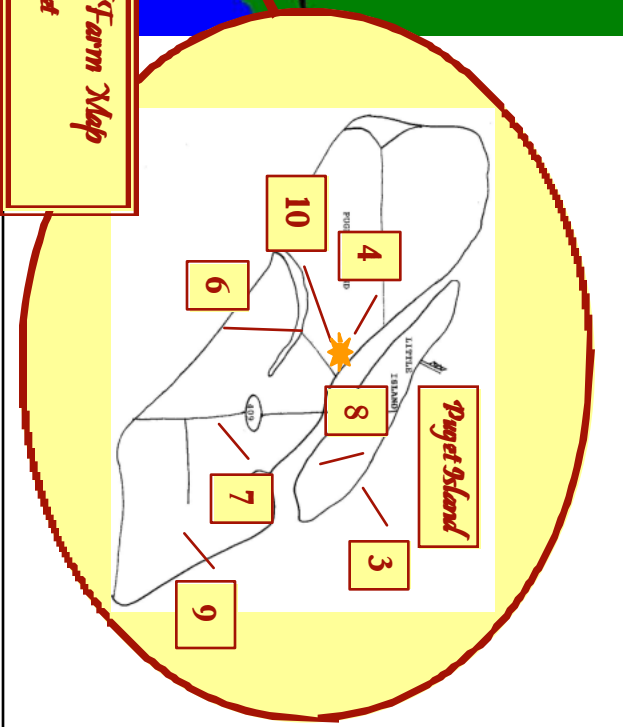
*<http://foodAndFarm.wahkiakum.info>
food.farm@gmail.com*

**This brochure was paid for by the farms listed.
Thank you to WSU Wahkiakum County Extension for their support.**

Design by kitchenMage.

Photograph courtesy Beth Sheresk (© 2006)

Your guide to local food.



Elk Valley Guest Farm

#1

Sarah and Conner, Farm Managers
53 Maki Rd., Skamokawa, WA 98647
(360) 795-3100

Year round organic veggies (from tomatoes to kohlrabi), organic fruits and berries, pasture raised beef, dirty hands, muddy feet, and lots and lots of grass. We love having visitors for fun, work, education, and leisure. Drop by anytime!

Elochoman Valley Partners

#2

Joe Monzingo and Julie Johnston, managers
42 Elochoman Valley Road, Cathlamet, WA 98612
(360) 795-8630, ext. 125; (360) 795-3055

monzingoj@co.wahkiakum.wa.us

Plants – Various species; Shrubs; Herbs – starts and window gardens; Seasonal Firewood – taking orders for fall/winter delivery, General Laborers for landscaping, exterior and interior painting, event setup and all odd jobs.

The Faded Rose Farm

#3

Mike McAvoy
130 East Little Island Road, Puget Island
P.O. Box 313, Cathlamet, WA 98612
(360) 849-0030
OLDDOG22202@aol.com

Product: Naturally grazed lamb raised in a gentle, safe environment including sunshine, diverse pasture, mother's milk and water. No antibiotics, hormones or grain.

Greyfields

#4

Loren and Caroline Jennings
79 W. Birnie Slough Rd., (Puget Island)
Cathlamet, WA 98612
(360) 849-4023

www.greyfields.net

greyfields@greyfields.net

Natural pork, meat from pastured chickens, Thanksgiving and Christmas goose, and grass fed lamb and beef. Vegetables are also seasonally available at the Two Islands Farm Market. Phone or e-mail ahead to come visit our farm.

The Inn At Crippen Creek Farm

#5

Kitty and Don Speranza
15 Oatfield Road, Skamokawa, WA 98647
(360) 795-0585

www.crippencreek.com

theinn@crippencreek.com

Artisan breads, eggs from free range hens, pastured pork. For a wonderful farm adventure, spend a night at our B&B where you can enjoy great food, great hospitality and great accommodations. Come rest, reflect and be renewed.

Island Landscape and Design Center

#6

Karla Gordon
117 North Welcome Slough Road (Puget Island)
Cathlamet, WA 98612
(360) 849-4470

canoe.club@centurytel.net

Design and Consultation; Perennials; Daylilies: March-November. U-dig or We-dig.

Kathleen's Animal Protein

#7

Scott and Dolly Hartzell
607 SR 409 (Puget Island)
Cathlamet WA 98612

(360) 849-4769

kaphartzell@yahoo.com (please indicate a subject)

Soy free brown eggs from free range hens, pastured broilers, turkeys, and natural pork.

Kitchen Mage

Beth Sheresch

www.kitchenmage.com

kitchenmage@gmail.com

Tasty words, tempting photographs, education, consulting, and all other things culinary.

Little Island Farm

#8

Mike and Kim Howell
316 East Little Island Road (Puget Island)
Cathlamet, WA 98612
(360) 849-4492

howescar@centurytel.net

www.localharvest.org/listing.jsp?id=16660

Featuring naturally grown fruits and vegetables; pasture raised poultry meat and eggs; and Boer Goats for breeding stock and/or meat market. All products are available (in season) for retail sale either direct from the Farm or through the Two Islands Farm Market. Come visit us!

Slow Boat Farm

#9

Ginni Callahan and David Noel
422 East Birnie Slough Rd. (Puget Island)
Cathlamet, WA 98612
(360) 849-4016

ginnical@yahoo.com

www.columbiaverkayaking.com/sbfarm.html

Seasonal vegetables, garlic, and apples available at the Two Islands Farm Market, the Astoria Sunday Market, and by appointment at our farm. Kayak lessons and tours, and tent camping.

Stockhouse's Farm

#10

Rob and Diane Stockhouse
62 West Birnie Slough Road, Cathlamet, WA 98612
(360) 849-4145

botman@teleport.com

www.stockhousesfarm.com

CSA farm featuring seasonal vegetables, flowers by the bucket or bouquet, pastured chicken and free range eggs, veggie starts, pumpkin patch. Guest cottage and lovely grounds. Come visit us!

Twin Gables Bed and Breakfast

#11

Stevan and Kathleen Morgan
1416 West State Route 4, Skamokawa, WA 98647
(360) 795-3942

twingables@yahoo.com

www.twingables.blogspot.com

In the Skamokawa historic district. Tie your boat or canoe at the dock! We offer queen beds, private baths and full breakfasts featuring local eggs and homemade bread. Try our pie at the Friday Farmer's Market!

Two Islands Farm Market

#12

Friday 3 p.m. – 6 p.m. May 4 through October 26
62 W. Birnie Slough Road Puget Island, WA
Mike and Kim Howell (360) 849-4492

Rob and Diane Stockhouse (360) 849-4145

www.localharvest.org/farmers-markets/M16706

Shop for locally grown plants, herbs, produce, poultry, bread and pies. This is where foodies hang out, neighbors and friends linger to visit, finding items to enjoy at the market or take home.

Wooden Bridge Farm

#13

Dan and Cindy Turner
124 Middle Valley Road, Skamokawa, WA 98647
(360) 795-3383

woodenbridgefarm@earthlink.net

On our family farm all animals are pasture raised, the natural and healthier way. Our eggs and meats have a deep rich texture, less fat, more vitamins and minerals, and a delicious full flavor.

Zimmerman Beef

#14

Dan and Tai Zimmerman
395 Covered Bridge Road, Grays River WA 98621
360-465-2147

holycow@willapabay.org

Naturally lean, hormone-free beef; grass fed on chemical-free pastures in the Grays River Valley, sold by the half and whole.