

# 2011 Whatcom County CSA Farms

The Community Supported Agriculture (CSA) movement came to life in the U.S. in the mid-1980s, and since then has grown to more than 2,500 farms nationally—with more than 15 in Whatcom County. This program directly links farmers and consumers in a relationship that benefits both: farmers are better able to plan their season based on share subscriptions, and consumers are provided with fresh, locally grown seasonal products, and an opportunity to know the people who grow their food. Purchasing a CSA share is a way to support local farms, local workers, and our local economy. Thanks to the Food & Farming staff at Sustainable Connections for their contributions to this list. For more information on CSAs, see [www.localharvest.org/csa](http://www.localharvest.org/csa).

\*= Farm offers a workplace CSA

## Aslan's How Organics

**Aaron Luke**

4991 Chuckanut Drive, Bow WA 98232  
360-820-0143  
aaron@aslans-how-organics.com  
<http://aslans-how-organics.com>

**Season July 17–October 2**

Certified organic 10-week CSA. EBT/SNAP (food stamps) accepted. Freshly harvested organic produce for two adults available for Sunday farm pick up. We also have fresh free range organic eggs from our happy chickens. Seasonal roadside farm stand on scenic Chuckanut Drive. CSA application on our website.

## Bellingham Country Gardens

**The Grubbs Family**

2838 E. Kelly Road, Bellingham WA 98226  
360-223-3724  
grubbsm@msn.com  
[www.bellinghamcountrygardens.com](http://www.bellinghamcountrygardens.com)

**10 week plus \$60 farm credit  
\$250 or u-pick  
July–October 31 (strawberries  
start in June)**

Bellingham Country Gardens is a sustainable no-spray family farm. Vegetable, flowers, and everbearing strawberries available for u-pick or CSAs (deliveries arranged). Shares available Wednesdays and Saturdays 9–6.

## \*Cedarville Farm

**Mike and Kimberly Finger**

3081 Goshen Road, Bellingham WA 98226  
360-592-5594  
cedarville322@mac.com  
[www.cedarvillefarm.com](http://www.cedarvillefarm.com)

**Main Season: Full \$412,  
Half \$199  
Fall Season: Full \$238, Half \$133  
Farmers Market Share: \$75  
minimum**

Cedarville Farm is one of Whatcom County's oldest and largest CSAs, serving more than 180 families in 2011. Our shares vary according to the season, with each box comprised of a variety of fresh, organically grown vegetables, fruit, herbs, eggs, and flowers. On-farm events, website, and weekly newsletter enhance the



share experience. Vacation credits allow shareholders to skip a box without a financial penalty. We distribute shares to five pick up sites in Bellingham, Ferndale, and the farm. Farmers Market Shares allow you to choose from a wide variety of crops on our table at the Saturday Bellingham Market. Pastured chicken for pick up at our farm is also available by subscription. Shares can be paid in full or by monthly installments. We love growing delicious and wholesome food for our friends and neighbors.

\*Workplace CSA option: Minimum of 5 to 10 shares depending on location.

## \*Drayton Harbor Community Oyster Farm CSA

**A project of the Puget Sound Restoration Fund**

Geoff Menzies, Manager  
360-384-9135 or 360-303-9100 (cell)  
geoffmenzies@comcast.net  
[www.restorationfund.org](http://www.restorationfund.org)

**Weekly March–early June  
Shares from \$100 to \$500**

The Drayton Harbor Oyster CSA produces 2-inch extra small and 3-inch small Pacific oysters live in the shell. They are grown in the intertidal zone of Drayton Harbor using off-bottom techniques that minimize impacts to native eel grass and make harvesting efficient. We deliver to shareholders directly from the boat at the bottom of the ramp at Gate 3 in Blaine Harbor. Shareholders get weekly email alerts to place their order for the following Saturday morning. Oysters are bagged and tagged on Friday and delivered fresh Saturday morning to the dock for pick up 9–10 am.

Shareholders determine the number of oysters they want and when they want delivery. Every \$100 invested returns 12 dozen oysters. Shareholders allow the Puget Sound Restoration Fund to maintain an oyster-farming venture in Drayton Harbor and contribute to pollution control projects in the Drayton Harbor watershed.

\*Workplace CSA option: Minimum workplace order is ten \$100 shares or a total of \$1,000.

## F.A. Farm

**Walter Haugen and Toni Lyons**

5890 Barr Road, Ferndale WA 98248  
360-312-0335  
[www.fafarm.org](http://www.fafarm.org)

F.A. Farm is a small five-acre farm using sustainable practices and specializing in fruit and vegetable production. Our motto is "Food with Full Attention—Fresh Absolutely—Flexible Always." We offer CSA shares and custom-harvesting to order. In addition to selling produce, we teach those involved with our farm sustainable farming practices using small-scale technology. Our desire is to utilize the calorie-efficient human brain and hand, rather than conventional petrol-intensive practices, and we are experimenting with low-impact efficiencies, such as sheet mulching and hay-bale culture. Vacations are not a problem with our CSA program—we just extend your season. You may also prepay for vegetables with our Farm Bucks program and receive a 10 percent bonus. Farm tours by appointment. Call first to make sure Walter is available.



**18-week Full Share \$450-500  
9-week Half Share \$275  
Multi-tiered pricing—call for  
details**

## \*Growing Whatcom CSA

**Jay Dennison**

360-927-4845  
jay@growingwashington.org

**Summer season June 16–October 13  
Late fall share until Christmas  
Shares start at \$250, with lots of  
options**

*See [growingwashington.org](http://growingwashington.org) for share details*

Now in our fifth year, the Growing Whatcom CSA is more than just great food: it's families getting reconnected with local farms while reducing their impact on the environment; it's local farmers growing fresh, organic fruits, vegetables, and herbs for the families in our community; and it's a project that ties local farms together as one team to provide consumers with the best that Whatcom County has to offer. Our CSA is a collaborative effort of several farms throughout the county. Each farm adds in its own unique assortment of crops, making this a diverse and delicious way to support your local growers. You're investing in a share of the harvests from not one, but more than a dozen small farms. Customers can count on absolutely fabulous food and a wondrous variety throughout the season. Also new this year, an opportunity to select what will be in your box each week.

\*Workplace CSA option: Minimum of 5 shares for workplace delivery. Schedule and content can be individually arranged.

## Moondance Farm

**Billy and Nicole Tate**

360-595-0155  
billyandnicole@moondancefarm.net

**20 weeks June–October  
Full Season Share \$400  
Half Share \$250**

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. Our vegetables, sunflower greens, fruits, herbs, and flowers are grown organically and offered seasonally, including ethnic specialties and heirloom varieties. Our CSA program is an important link in our farm's vision of connecting with our local community and cultivating relationships between the farm and the table. The weekly boxes of organic produce vary with the growing season. Recipes and stories accompany each weekly delivery. We deliver the boxes on Monday, or they can be picked up at the farm in Acme. Early in the season we speak with each member directly to discuss preferences. Payment and a limited number of work-trade options are available.

## \*Neighborhood Harvest

**Mary von Krusenstern**

Bellingham WA  
360-393-1413  
mary.neighborhoodharvestfarm@gmail.com  
<http://neighborhoodharvest.csasignup.com>

**20 weeks late May—early June  
Full Share \$550  
Half Share \$275**

2011 marks Neighborhood Harvest's first season. With five years of farming experience under her belt, owner/operator and enthusiastic young farmer Mary von Krusenstern is excited to be running her own farm in her hometown of

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# 2011 Whatcom County CSA Farms

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Bellingham. Neighborhood Harvest grows diversified vegetables and herbs on three plots within 15 miles of Bellingham. Maintaining sustainable farming practices that encourage diverse, healthy farm ecosystems while producing and marketing high quality produce close to town are Neighborhood Harvest's top priorities. The farm's two urban gardens have a seed germination house and perennial herbs while the bulk of the mixed vegetables are grown on one acre just outside of town. Shares delivered to convenient neighborhood pick up locations or a home delivery option. Payments are accepted in one to three installments. Sign up for a CSA share on our website.

\*Workplace CSA option: Minimum five shares. Need a contact person and payment method. Each employee completes the CSA sign-up process online.

**\*Osprey Hill Farm**  
**Geoff and Anna Martin**  
 Acme WA  
 360-595-9134  
 ospreyhillfarm@yahoo.com  
 www.ospreyhillfarm.com

**Winter Season only 10 weeks**  
**November–January**  
**Full Share \$250**  
**Farmers Market Credit \$100**  
**minimum**  
**Poultry & Egg shares available**

From the reliable standards to the heirlooms of yesterday, Osprey Hill Farm CSA shares offer a wide spectrum of delicious, high-quality products to inspire your next meal. While we are taking a hiatus from our main season share, our 2011 sign up includes options for Winter Season produce and preserves as well as pastured poultry and egg shares. Choose from our mid-week pick up site in Bellingham or the South Fork Valley. We invite you to stay connected and inspired with our online newsletters and recipe collection. If you'd rather make your own food selections, try our Farmers Market Credit Program and leverage your purchasing power by 5 to 10 percent. For more information about our programs, see our website. To learn about our farming practices, see [www.naturallygrown.org](http://www.naturallygrown.org).

\*Workplace CSA option (winter season): Minimum of five shares, Max winter share capacity: 25 (smaller businesses and individuals). Signup forms will be available on our website in May.

**\*Rabbit Fields Farm**  
**Roslyn McNicholl**  
 P.O. Box 821, Everson WA 98247  
 360-393-8747  
 rabbitfieldsfarm@yahoo.com

**20 weeks June–October**  
**Full Season Share \$400**  
**Bunny Bucks Farm Account April–December**

Rabbit Fields is a small organic farm situated on the fertile soil of the Nooksack River. Driven by young enthusiastic energy and a passion for sustainable living practices, Rabbit Fields is dedicated to providing fresh, local, organic produce to Whatcom County while preserving and maintaining its farm land. CSA shareholders receive an abundant box of seasonal mixed vegetables and recipes each week. Monthly newsletters brief you on what is happening in the fields and keep you connected with the surrounding farm community. CSA shares are available for pick up at either the Wednesday or Saturday Farmers Markets. If a CSA share does not fit your family, try our farm account program, Bunny Bucks. This prepaid system gives customers 10 percent more purchasing power, and allows you to choose products directly from the market table Wednesday and Saturday. Visit our booth at the Farmers Market starting in April. Fresh, local and organic...Rabbit Fields is a hop in the right direction.

**Spring Frog Farm**  
**Gretchen Woody**  
 5709 Putnam Road, Everson WA 98247  
 360-303-3711  
 springfrogfarm@gmail.com  
 www.holistichomestead.net

**\$400 for 20 weeks from June–October**  
**\$25 per week, start or stop any time from April–December**  
**Farm Account Options: \$100, \$200, or \$300**

Spring Frog Farm at the Holistic Homestead is delighted to provide local produce for Whatcom County. The farmer's practice of sustainable agriculture intends "to restore the health of the soil to restore the health of the plants, animals, and humans as a health preventative method for all life." The certified organic farm is steadily expanding production and services through their farm stand, CSA, farm accounts, farmers markets, local grocers, fine restaurants, and catering businesses. The farm specializes in fresh salad mix, strawberries, heirloom tomatoes, peppers, potatoes, pumpkin patch, flowers, eggs, and veggie starts.

Deliveries are Tuesday and Wednesday at the Putnam Road Farm Stand, the Northfork Brewery, and Fairhaven Market on Wednesdays. The Farm Account is recommended for those who prefer to buy fresh from the farmer. The account system gives you the freedom to choose your week's supply of produce. Deposit funds into your farm account at any time during the season and have an additional 10 percent added to your farm account. You can use your farm account at the Putnam Road Farm Stand and at the Wednesday and Saturday markets.

**Sumas River Farm**  
**Helen Solem**  
 360-927-9736

Sumas River Farm, a certified organic farm, cultivates vegetables, berries, herbs, and flowers on an 1888 homestead situated along the contours of the Sumas River. Using sustainable practices dedicated to caring for the soil and production of

**26 weeks May–October**  
**A single-person size \$250**  
**A two-person size \$350**  
**A four-person size \$450**



abundant healthy, fresh local produce, Farmer Helen holds the mission of building community on locally grown, nutritious food. Picked on the day of delivery, buckets are packed with fresh seasonal vegetables and fruit and delivered to your neighborhood each Monday. Recipes and farm information often accompany each delivery. Farm visits by appointment are always welcome, and farmer Helen hosts a Midsummer Open House for CSA clients where you can see the farm, pick blueberries, and smell the flowers.

**\*Terra Verde Garden**  
**Amy and Skuter Fontaine**  
 806 Chestnut St., Everson WA  
 98247  
 360-393-2520  
 terraverdefarm@gmail.com

**Full Share: 20 weeks June–October \$375**  
**Half Share: 20 weeks June–October \$260**  
**Fall Extension Share: 5 weeks late October–November \$100**  
**Farmers Market Share: \$50 minimum**

Terra Verde Garden was born out of a love of good food and sharing that food with people close to us. Our certified organic farm lies on fertile soil in Everson where we produce fresh, vibrant, and local produce in tune with the spirit of the land and the people who tend to it. Your share is available for pick up at the Wednesday or Saturday Bellingham Farmer's Market, and will include a newsletter filled with recipes and farm updates. You can establish a market share account to use at the Wednesday and Saturday farmers markets. We add 10 percent to your purchase and carry your balance forward to the next season if necessary. This allows you to collect what produce you need and not hassle with exchanging money each time. We are committed to the tradition of small family farms feeding their local communities sustainably grown, seasonal produce and look forward to sharing our harvest and love of food and farming with you and your family.

**\*The Carrot and Stick**  
**Ephraim and Laura Kurszewski**  
 4104 Y Road, Bellingham WA  
 360-739-8826  
 thecarrotandstick@gmail.com  
 thecarrotandstick.com

**Main Season Full Share: June–September \$360**  
**Main Season Half Share: June–September \$180**

The Carrot and Stick was born from our desire to grow wholesome food and build community through collaborative events and hands-on projects.

We will deliver a weekly share of vegetables and flowers to a central location in Bellingham Thursday afternoon to early evening, or you can pick up your share at the farm during a Saturday musical event or workshop. We are working toward organic certification and all of our veggies are grown using organic techniques and soil fertility strategies. Ninety percent of our produce will be grown from organic seed and many heirloom varieties will be included in this year's boxes. Join us for our inaugural season. Email for a copy of our brochure or see our website.

\*Workplace CSA option: We have a limited number of workplace shares.

**WakeRobin Farm**  
**Brigget LeClair**  
 2660 Thornton Road, Ferndale WA 98248  
 360-815-1190  
 wakerobinfarm@gmail.com

**Season June–October**  
**Full Shares \$400**  
**Half Shares \$300**

Lying west of Ferndale, WakeRobin Farm has the good fortune of sweet loam soil. Keeping the health of the land in mind, this 10-acre farm does not rely on any outside amendments, instead utilizing the wealth of natural animal and green fertilizers grown and raised on this farm. Farm shares are generous and highly varied in mostly open pollinated varieties. Wicker baskets are stuffed with beautiful produce and flowers, making every pick up a joyful surprise. More than 40 different vegetables offered over the season. Where else can you walk into a barn every week and be greeted by a bountiful basket, a lovely horned Jersey, and maybe some curious sheep? The old homestead Harvest Party and Farm Tour with old-time music in October is a definite plus. Icelandic lamb, fleeces, yarn, and roving are available by phone order.

