Product Categories

Agricultural Services/ Organizations/Markets
Animal Inn
Brickworks
San Juan Farmers' Market
Jim's Meat Market Custom Cutting & Butchering
Land & Sea Community Garden
Landscape Farmer
Lazy G Ranch
San Juan Community Garden
San Juan Island Food Co-op
Slow Food Land & Sea Convivium
Thornbush Farm

Animal Feed and Snacks
Coho Restaurant
Horseshu Ranch
San Juan Island Food Co-op

Community Supported Agriculture (CSA) Sales
Heritage Farm
Imagine Organics
Synergy Farm

Cut Flowers
Blue Moon Farm
Heritage Farm
Nootka Rose Farm
Pelindaba Lavender
Thousand Flower Farm

Eggs
Animal Inn & Wellness Center
Heritage Farm
Horseshu Feed & Supply
Imagine Organics
Lacrover Farm
States Inn & Ranch
Sweet Earth Farm
Synergy Farm
Thornbush Farm
Wintergreen Farm & Garden

Dairy
Heritage Farm

Fiber Products
Animal Inn & Wellness Center
Krystal Acres Alpaca Farm
Mitchell Bay Farm & Nursery
Nesika Farm
Redwing Farm
Shepards's Croft
Thousand Flower Farm
Two Farms Lamb & Wool Products

Firewood and Compost
Talking Horse Ranch
Landscape Farmer

Food Establishments
Backdoor Kitchen
Bakery San Juan
Coho Restaurant
Duck Soup Inn
Ernie's Café
Food for Thought Program
Garden Path Café
States Inn & Ranch
The Bluff Restaurant
The Market Chef
Vinny's Ristorante

Fruits
Animal Inn & Wellness Center
Blue Moon Farm
Imagine Organics
Lacrover Farm
Mitchell Bay Farm & Nursery
Nesika Farm
Nootka Rose Farm
Redwing Farm
Shepards's Croft
Sweet Earth Farm
Synergy Farm
The Orchard
Thornbush Farm
Thousand Flower Farm
Wintergreen Farm & Garden

Hay, Straw, & Grains
Horseshu Feed & Supply
Krystal Acres Alpaca Farm
Landscape Farmer
Lazy G Ranch
North Forty
Talking Horse Ranch

Herbs & Herb Products
Blue Moon Farm
Bountiful Herbs Farm & Nursery
Imagine Organics
Isla Botanica
Sweet Earth Farm
Pelindaba Lavender
Synergy Farm
Thousand Flower Farm

Honey
Bill's Honey

Livestock
Susan Besel
Carlson Family
Horseshu Feed & Supply
Krystal Acres Alpaca Farm
Lazy G Ranch
Red Mill Farm

Meats
Animal Inn & Wellness Center
Susan Besel
Carlson Family
Fir Oak Farm
Heritage Farm
Jim's Meat Market Custom Cutting & Butchering
Lacrover Farm
Lazy G Ranch
Mitchell Bay Farm & Nursery
Nesika Farm
Red Mill Farm
Redwing Farm
Shepard's Croft
Talking Horse Ranch
Two Farm Lamb & Wool Products
Wintergreen Farm & Garden

Medicinals & Cosmetics
Bountiful Herbs Farm & Nursery
Isla Botanica
Mitchell Bay Farm & Nursery
Pelindaba Lavender
San Juan Island Food Co-op
Sweet Earth Farm

Nursery Plants
Bountiful Herbs Farm & Nursery
Horseshu Ranch
Mitchell Bay Farm & Nursery
Pelindaba Lavender
Thornbush Farm
San Juan Vineyards
Wild Bird Bamboo

Processed Food & Farm Products
The Orchard
Pelindaba Lavender
San Juan Island Distillery
San Juan Vineyards
States Inn & Ranch
Westcott Bay Cider

Seafood
Matt's Fresh Fish
North Sound Seafood

Vegetables
Blue Moon Farm
Fir Oak Farm (pumpkins)
Heritage Farm
Imagine Organics
Lacrover Farm
Nootka Rose Farm
Sweet Earth Farm
Talking Horse Ranch
The Orchard
Thousand Flower Farm
Wintergreen Farm & Garden

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San Juan Island

Farm Products Guide

Mary Azarian

A guide to the bounty of San Juan Island farm products

Buying "locally grown" supports the San Juan Island rural way of life, strengthens the local economy, and nourishes the community.

San Juan Island Farms and Local Food Purveyors

1 Animal Inn &Wellness Ctr.
Kevin & Michelle Loftus, DVM
25 Boyce Road
(360) 378-4735
info@animalinnwellness.com
www.animalinnwellness.com
Pet lodging and daycare kennel, stable, and farm. Farm-fresh eggs, lamb and wool products, and U-pick apples for sale on farm. Pet massage and acupuncture also offered. Open M.-F., 8am–6pm; Sat., 8am–noon and 4–6pm; Sun., 8–9am & 4–6pm.

2 Backdoor Kitchen & Catering
Lee and Sasha Hilderman
400 A Street (P.O. Box 541)
(360) 378-9540
hilderman@rockisland.com
www.backdoorkitchen.com
Small, garden-side restaurant serving high quality, 100% homemade food sourced locally whenever possible. We are committed to supporting local farms for the superior quality of their produce and meats. ★

3 Bakery San Juan
Mark Sheppard
775 Mullis Street (P.O. Box 2)
(360) 378-5810
marcopane@rockisland.com
We offer a full selection of breads and baked goods as well as artisan pizza, soups, and sandwiches, all prepared daily with locally grown flour (Sundstrom Wheat), apples, pears, vegetables, and goat cheese whenever possible. Available at the bakery and the Farmers' Market. ★

4 Susan Besel, DVM
167 Blue Camas Lane
(P.O. Box 417)
rich@rockisland.com
Suffolk sheep breeding stock; sheep skins; and naturally raised, grass-finished custom lamb and beef.

5 Bill's Honey
Sharon Lowell
327 Cottonwood Lane
(360) 378-5676
lowell3463@yahoo.com
Delicious raw and comb honey produced on-island from island bees. Available at the Farmers' Market at the Meat Wagon.

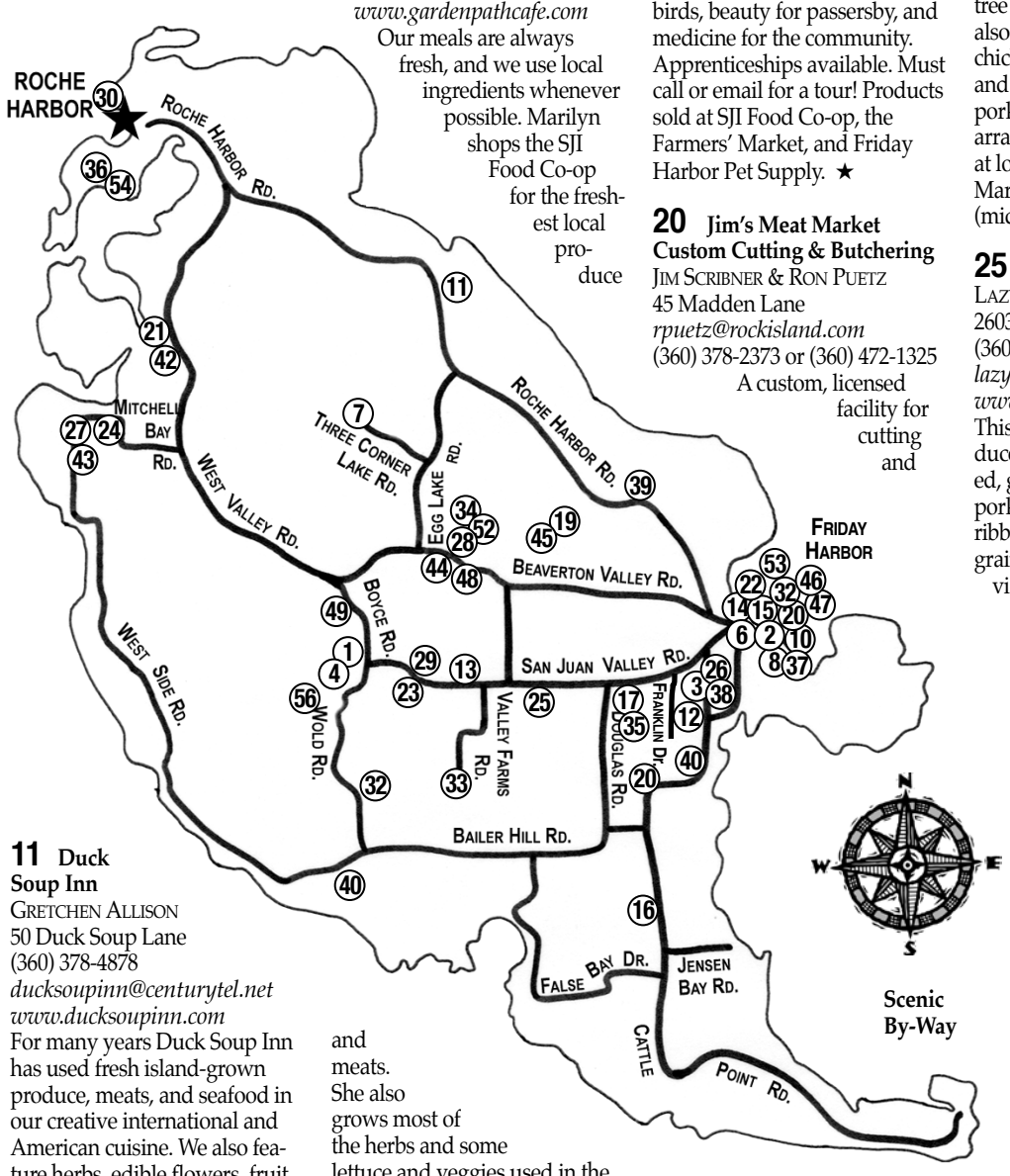
6 Blue Moon Produce
Rebecca Moore & Carla Larmore
Waldron Island
(360) 317-8130
bluemoonproduce@gmail.com
On our Waldron Island farm we grow a wide variety of vegetables, garlic, onions, shallots, fruits, and flowers. Available at the Farmers' Market (San Juan Island and Orcas), SJI Food Co-op, and many island restaurants.

7 Bountiful Herbs Farm & Nursery
Gayle and Dennis Hazelton
430 Three Corner Lake Road
(360) 378-2596
bhfn@rockisland.com
www.bountifulherbsfarm.com
We specialize in culinary and landscaping herbs with a focus on useful and deer-resistant plantings, fresh herbs, nursery stock, and handcrafted herb products. Visit our Garden Studio store and tour our display gardens, crafters' garden, Shaker medicinal garden, and butterfly garden in season. Hours: Th. & F., 10am-5pm. Products also sold at the Farmers' Market and Mosquito Fleet Mercantile.

8 Brickworks
San Juan Islands Agricultural Guild
150 Nichols Street (P.O. Box 1945)
info@sjiagguild.com
www.sjiagguild.com
www.fhbrickworks.com (blog)
Home of the San Juan Farmers' Market and community center in downtown Friday Harbor! Brickworks is a project of the San Juan Islands Agricultural Guild. See our blog for updates.

9 Carlson Family
Mike Carlson
2165 West Valley Road
(360) 378-7261
mcarlson@rockisland.com
Grass-fed or grain-fed beef available in halves or split-halves. Contact Mike to order or for more info. Please, no farm visits.

10 Coho Restaurant
Anna Maria de Freitas
120 Nichols Street
(Mail: 235 C Street)
(360) 378-6330
reservations@cohorestaurant.com
http://cohorestaurant.com
Savor Pacific NW cuisine with a Mediterranean flair, crafted from local ingredients. Take home Coho's Honey Granola for breakfast and Mollie's Meals & Treats for your pooch, both baked from all natural ingredients. Available at Coho Restaurant, Harrison House Suites, Tucker House Inn, SJI Food Co-op, and other island retailers. ★



11 Duck Soup Inn
Gretchen Allison
50 Duck Soup Lane
(360) 378-4878
ducksoupinn@centurytel.net
www.ducksoupinn.com
For many years Duck Soup Inn has used fresh island-grown produce, meats, and seafood in our creative international and American cuisine. We also feature herbs, edible flowers, fruit, and vegetables from our own kitchen garden. Open seasonally; closed Mon. Reservations advised. ★

12 Ernie's Café
Christine Gabler-Minney & Patrick Minney
744 Airport Circle Drive
(360) 378-6605
erniessjcafe@hotmail.com
An eclectic mix of home-cooked American and Asian cuisine served in a relaxed, island-style atmosphere, featuring seasonal local ingredients in our home-made jams, soups, pies, and savory treats. ★

13 Fir Oak Farm
Guard & Connie Sundstrom
3106 San Juan Valley Road
(360) 378-6395
Small family farm offering USDA lamb and beef, and traditional island pumpkins (through Halloween). Proud supporter of island blue birds. Products sold at the Farmers' Market and the farm stand. Weekend hours vary seasonally (look for sign). Please call to arrange a visit. ★

★ Indicates member of Island Grown program

14 Food for Thought Program
San Juan Island School District
Liz Varvaro, Food Service Supervisor
Andrew Radzialowski, Executive Chef
45 Blair Ave (P.O. Box 458)
(360) 370-7106
lvarvaro@sjisd.wednet.edu
www.sjisd.wednet.edu/sjisd/Foodservice
Nourishing island youth with a "from scratch" menu featuring locally sourced produce and proteins. Student chef interns help prepare school breakfasts and lunches, and host monthly community dinners. Serving the school district, HeadStart program, and Spring Street International and Paideia Classical schools. Fresh snacks available in the high school student store.

15 Garden Path Café, LLC
Marilyn Gresseth
135 2nd Street N
(360) 378-6255
marilyngresseth@hotmail.com
www.gardenpathcafe.com
Our meals are always fresh, and we use local ingredients whenever possible. Marilyn shops the SJI Food Co-op for the freshest local produce and meats. She also grows most of the herbs and some lettuce and veggies used in the café meals. Please check website for hours. ★

16 Heritage Farm
Christina & Jim Sesby
221 Heritage Farm Lane
(360) 378-2872
drafthorse@interisland.net
Diversified and sustainable farm, growing nutrient-dense foods. 2-acre market garden with flowers and 40 different vegetables. Licensed, Grade-A raw-milk dairy features grass-fed Jersey cows. Also available seasonally: grass-fed, pastured beef and pork; and eggs. Please call to arrange a farm tour! Products sold at the Farmers' Market, SJI Food Co-op, CSA, and the farm stand (open daily, 8am-8pm). ★

17 Horseshu Feed & Supply
Roxanne Christensen
131 Gilbert Lane
(360) 378-2298
roxanne@horseshu.com
www.horseshu.com
Eggs, laying hens, chicks, ducklings, poults, hay, straw, grains, certified organic feed, potted Christmas trees, pony and horse sales, equine training, scenic forest trail rides, Youth Ranch Experience program. Credit cards accepted. Open daily, 8am–5:30pm.

18 Imagine Organics
Hobbes Buchanan
P.O. Box 1345
(360) 298-0012
imagineorganics@gmail.com
www.imagine-organics.com
A self-sufficient, sustainable, and bio-dynamic farm growing leafy greens, onions, garlic, root crops, herbs, fruits, and eggs. Products available at the Farmers' Market, local restaurants, and through a private CSA. Please call for farm tours.

19 Isla Botanica
Amanda Smith
652 Halvorsen Road
(Mail: 199 Thimbleberry Lane)
(360) 378-1363
amanda@islaherbs.com
www.islaherbs.com
Herbal health and body-care products (teas, salves, lip balms, tinctures, etc.) handcrafted from garden and wild herbs. Our garden comprises over 30 medicinal plant species, grown without chemical fertilizers or pesticides, providing habitat for birds, beauty for passersby, and medicine for the community. Apprenticeships available. Must call or email for a tour! Products sold at SJI Food Co-op, the Farmers' Market, and Friday Harbor Pet Supply. ★

20 Jim's Meat Market Custom Cutting & Butchering
Jim Scribner & Ron Puetz
45 Madden Lane
rpuetz@rockisland.com
(360) 378-2373 or (360) 472-1325
A custom, licensed facility for cutting and sales of USDA-inspected meat. Non-USDA custom butchering also available. On-site wholesale and retail sales of all products. Must call for appointment.

21 Krystal Acres Alpaca Farm
Albert & Kris Olson
3501 West Valley Road
(Mail only: 152 Blazing Tree Road)
(360) 378-6125
info@krystalacres.com
www.krystalacres.com
Alpacas, alpaca yarn, fiber, and roving, and grass hay. Country store features local fiber products and fair trade alpaca clothing and toys. Open daily,10am–5pm.

22 Land & Sea Community Garden
Maureen Marinkovich & Linda Degnan Cobos
Blair Ave (across from high school)
(Mail: P.O. Box 2084)
(360) 378-4686 or 317-5890
slowfoodlandandsea@gmail.com
www.slowfoodlandandsea.blogspot.com
This garden, sponsored by the local chapter of Slow Food, grows produce for the school lunch program. Anyone can volunteer for an hour, a day, or a season! See volunteer and workshop information posted at the garden, or contact Linda and Maureen.

23 Landscape Farmer
Jere Lord
3827 San Juan Valley Road
(Mail: 149 Michael Lane)
(360) 378-8808
jere@rockisland.com
www.landscapefarmer.com
Horse-quality, small-bale hay; compost; and top-soil products. Agricultural field work and services including haying, mowing, ground-prep, discing, fertilizing, seeding, drainage, and fencing. Call for more information and before visiting.

24 Lacrover Farm
Paul Lacrampe & Katie Hover
935 Mitchell Bay Road
(360) 378-3515
farmers@lacroverfarm.com
www.lacroverfarm.com
Our 30-acre, family-run farm has been cultivated since the mid-1800's. We use organic methods to raise our berries, tree fruit, and vegetables. We also integrate sheep, pigs, and chickens into our operations and sell pasture-raised lamb, pork, poultry, and eggs. Call to arrange tours. Products featured at local restaurants, the Farmers' Market, and our farm stand (mid June-Sept).

25 Rex & Lisa Guard
Lazy G Ranch
2603 San Juan Valley Rd.
(360) 378-3223
lazyglamb@gmail.com
www.lazyglamb.com
This well-rounded ranch produces and sells USDA-inspected, grass-fed lamb, beef, and pork, as well as grand champion ribbon-winning hay, straw, and grain. Custom field mowing services also available. Products featured at Roche Harbor Resort restaurants, local grocery stores, and the ranch. Must call before visiting! ★

26 Matt's Fresh Fish
Matt & Maureen Marinkovich
P.O. Box 2084
(360) 378-4686
thinkfish@rockisland.com
www.mattsfreshfish.com
Fish locally caught and cared for by Matt Marinkovich. Matt's fresh and frozen salmon is available at the SJI Food Co-op. ★

27 Mitchell Bay Farm & Nursery
Bruce and Colleen Howe-Gregory
1071 Mitchell Bay Road
(360) 378-2309
mbfarm@rockisland.com
Farm products include kiwi fruit, Asian pears, plums, lamb, and sheep skins, as well as handmade soaps, salves, and homespun yarn. Specializing in native/indigenous nursery plants for your yard and garden. Certified organic since 2003. Products sold at the farm stand (seasonal hours), Farmers' Market, SJI Food Co-op, and other local farm stands. Please call before visiting. ★

28 Nesika Farm
Nancy Larsen
78 Redwing Road
(360) 378-4817
nlarsen@rockisland.com
Grass-fed custom lamb, sheepskins and fleeces, and apples and plums. On-farm sales. Must call before visiting.

29 North Forty
Todd Roberts
1824 San Juan Valley Road
(360) 378-1932
Grass hay. Call for availability. No farm visits, please.

30 North Sound Seafood
Keith Porter & Wendy Seaa Brown
(Mail only: 646 Byron Road)
(360) 378-3904 or 317-1549
keithporter8@yahoo.com
Specializing in live and cooked spot prawns and Dungeness crab caught daily from our own vessel. Other seafood available in season. Products sold in local restaurants and stores, at the Farmers' Market, and at our Roche Harbor Seafood stand (main dock), open Memorial Day–Labor Day, M.-Th. & Sun.,1–6pm; Fri. & Sat.,12–7pm. ★

31 Nootka Rose Farm
Steve & Linnea Bensel
P.O. Box 8, Waldron Island
(360) 588-2455
nootkarosefarm@gmail.com
We provide vegetables, berries, and flowers to local restaurants and the SJI School District's Food for Thought program. Our farm products are also for sale at the SJI Food Co-op and the Farmers' Market.

32 Pelindaba Lavender
Stephen Robins
Farm: 33 Hawthorne Lane
Downtown store: 150 1st Street
(Mail: P.O. Box 2389)
(360) 378-4248
admin@pelindaba.com
www.pelindabalavender.com
Certified organic lavender, lavender nursery plants, and over 250 lavender-based products—all handcrafted on San Juan Island. Lavender Festival held third weekend of July. Group farm tours available upon request. Products sold at the farm store, the downtown store, our website, and various off-island locations. Farm hours: May – Oct., 10am–5pm daily. Downtown hours: 9:30am–5pm daily, year-round. ★

33 Red Mill Farm
Greg Black, Manager
1251 Valley Farms Road
(360) 378-2673
Custom beef by the quarter and live cattle/breeding stock. Farm sales only. Call for pricing and info. Must call for appointment.

34 Redwing Farm
Mark & Mary Jane Anderson
331 Redwing Road
(360) 378-5525
maryjaneanderson1@gmail.com
Grass-fed custom lamb, sheepskins and fleeces, and organically grown blueberries. Farm sales only. Must call before visiting.

35 San Juan Community Garden
Willian Hurtado, Pastor
Marty Ahart, Garden Volunteer Director
76 Gilbert Lane
(360) 298-4314 (William)
(360) 317-8350 (Marty)
gardener.marty@gmail.com
Community garden for individuals, groups, and families interested in growing their own organic fruits, vegetables, herbs, and flowers. Gardeners, volunteers, sponsors, and donations are encouraged and appreciated. Contact Marty for a plot or tour.

36 San Juan Island Distillery
Richard Anderson, Suzy & Hawk Pingree
12 Anderson Lane
(360) 378-3724
suzy@westcottbaycider.com
www.sjidistillery.com
Enjoy our apple eau de vie, apple brandy, pommeau (sweet apple juice fortified with apple eau de vie), and Spy Hop Gin (from island barks and botanicals). Products sold at Westcott Bay Cider Works. Cider workhop and tasting room open Saturdays (3-5pm), Memorial Day—October. Please call to schedule a tour and tasting outside of regular hours ★

37 San Juan Farmers' Market
BRICKWORKS
150 Nichols Street
(Mail: P.O. Box 1427)
manager@sjifarmersmarket.com
www.sjifarmersmarket.com
A shopping and social event offering locally produced seasonal vegetables, fruits, flowers, eggs, goat cheese, meats, seafood, baked goods, prepared food, plant starts, herbal body products, art, and more! Open May-Oct., every Sat.,10am–1pm; Nov. & Dec., first & third Sat.; Jan.-April, first Sat. Midweek market coming soon! ★

38 San Juan Island Food Co-op
775 Mullis Street
sanjuancoop@gmail.com
www.sanjuancoop.org
Locally grown offerings include organic produce, healthy meats, raw dairy products, eggs, value-added products, as well as locally caught fish. To round out our stock we carry a healthy selection of regionally sourced meats, dairy, nuts, honey, and organic bulk and packaged food. Please see website for hours. ★

39 San Juan Vineyards
YVONNE SWANBERG
3136 Roche Harbor Road
(360) 378-9463
sjvineyards@rockisland.com
www.sanjuanvineyards.com
Estate grown and bottled Madeleine Angevine and Siegerebbe wines, and propagated cuttings sold year around. Cuttings for propagation and wreath making sold in spring. Products are available at the winery and distributed locally, statewide, and in Oregon. Tasting room and gift shop open daily, 1-5pm in season. Please call for winter hours or for an appointment. ★

40 Shepard's Croft
DAVE & ANNETTE DYSART
2575 Bailer Hill Road
(360) 378-6372
shepardscroft@rockisland.com
24-acre farm with blacksmith shop, offering custom lamb, produce, sheepskins and wool comforters, handmade sweaters, and jewelry. Please call to arrange for farm tours and demonstrations (working dogs, spinning, and blacksmithing). Sales on farm. Barn shop open daily, 9am–5pm.

41 Slow Food Land & Sea
MAUREEN MARINKOVICH & LINDA DEGNAN COBOS
P.O. Box 2084
(360) 378-4686
slowfoodlandsea@gmail.com
www.slowfoodlandandsea.blogspot.com

42 States Inn & Ranch
JESSICA RAY
2687 West Valley Road
(360) 378-6240
ranch@statesinn.com
www.statesinn.com
This top-rated B&B serves ranch-style meals with a focus on local ingredients. The ranch store is full of healthy, homemade snacks, fresh free-range chicken, local eggs and produce, hot and cold beverages, local artisan crafts, and animal feed and supplies. Ranch store hours: winter 10am-4pm and summer 8am-6pm. ★

43 Sweet Earth Farm
AMANDA ZEE
5658 West Side Road
(360) 378-6717 or 378-6690
sweetearthfarm@rockisland.com
www.sweetearthfarm.com
Sweet Earth Farm is a family farm dedicated to producing quality, sustainably grown fruits, vegetables, herbs, herb products, and eggs. Products sold at the Farmers' Market, SJI Food Co-op, and the farm stand (call for hours). Please call for farm visits. ★

44 Synergy Farm
PETER & SUSAN CORNING
3501 Beaverton Valley Road
(360) 378-5993
synergyfarm@gmail.com
www.synergyfarm.com
An organic, bio-intensive farm, producing vegetables, fruits, berries, herbs, pastured chickens, and eggs from organically fed and pastured hens. Products available in local restaurants, through our private CSA, and at the Farmers' Market. Must call before visiting! ★

45 Talking Horse Ranch
ROB WALDRON
652 Halvorsen Road
(360) 378-4296
This eclectic operation specializes in sustainability. All products are "San Juan Island local": organically raised, grass-fed beef and lamb; produce; hay; compost (in bulk and bagged); firewood (madrona and fir); and rustic lumber. Products sold at the Farmers' Market and farm stand. Please call before visiting. ★

46 The Bluff Restaurant at Friday Harbor House
130 West Street
(360) 378-8455
info@fridayharborhouse.com
www.fridayharborhouse.com
The Bluff Restaurant at Friday Harbor House is a comfortable destination for locals and visitors alike. Chef Kyle Nicholson presents flavorful, well-crafted, straightforward dishes that showcase local ingredients provided by island farmers, fishermen, artisans, and foragers. Open daily. ★

47 The Market Chef
LAURIE PAUL & TIM BARRETTE
225 A Street
(360) 378-4546
marketchef@rockisland.com
This farmers' market-inspired establishment features fresh, seasonal cooking using the very best locally grown and produced ingredients. Salads, sandwiches, soups, deli-case sides and entrees are all prepared daily, totally from scratch. Enjoy island wines, ciders, and locally roasted coffee drinks. Summer hours: M.–Sat., 10am-6pm. Winter hours: M.-F., 10am-4pm. ★

48 The Orchard
JOHN AND JANICE HAGEY
3393 Beaverton Valley Road
(360) 378-0986
hagey@rockisland.com
Our small farm features apples, pears, cherries, plums, grapes, strawberries, raspberries, marionberries, currants, gooseberries and a variety of vegetables, all grown using organic methods. Specialty homemade jams. Products sold at the Farmers' Market and SJI Food Co-op. Please call before visiting. ★

49 Thirsty Goose Farm
JIM LAWRENCE
531 Boyce Road
(360) 378-5575
jimjet@rockisland.com
This small island farm has been in production since 1979, growing island-famous heirloom tomatoes, salad greens, and custom lamb. Products sold at the Farmers' Market, local restaurants, the SJI Food Co-op, and by special order. Must call before visiting! ★

50 Thornbush Farm
ROGER ELLISON
236 Ellison Lane
(360) 370-5795
roger@thornbushlandscape.com
www.thornbushlandscape.com
A diversified permaculture farm providing edible and native plants, vegetables and eggs, along with consulting and landscaping services. Products available at the Farmers' Market. Please call to schedule a visit. ★

51 Thousand Flower Farm
MARGARET AND JOEL THORSON
Waldron Island
(360) 472-0574
thousandflower@yahoo.com
www.thousandflower.blogspot.com
We grow vegetables, fruit, and herbs. We also have a small flock of sheep whose wool we hand spin and hand weave into rugs. Farm products sold at the Farmers' Market. To visit our farm, please call first!

52 Two Farms Lamb & Wool Products
NANCY LARSEN/MARY JANE ANDERSON
78 Redwing Road
(360) 378-4817 or 378-5525
nlarsen@rockisland.com
This small farm offers custom lamb by the half and whole (in the fall) and sheep skins. Look for our unique wool and alpaca-blend yarn in fall 2011. On farm sales. Must call before visiting.

53 Vinny's Ristorante
BECKI DAY AND JULIE STRANG
165 West Street
(Mail: P.O. Box 3335)
(360) 378-1934
vinnys@rockisland.com
www.vinnysfridayharbor.com
An elegant yet casual dining experience, featuring steaks, Italian specialties, gourmet local seafood, and a complete selection of local, regional, and imported wines. Reservations recommended. ★

54 Westcott Bay Cider
RICHARD ANDERSON, SUZY & HAWK PINGREE
12 Anderson Lane
(360) 378-2606
suzy@westcottbaycider.com
www.westcottbaycider.com
Our three prize-winning, artisan hard ciders are made using heirloom apples from our orchard overlooking the bay. The ciders are crisp, clean, refreshing, and a delicious accompaniment to any food. Sold at all local grocery stores, many fine restaurants, and our new cider works tasting room. Tasting room open Sat., 3-5pm, Memorial Day—Oct. Please call to schedule special tours and tastings outside of regular hours. ★

55 Wild Bird Bamboo
John Stamey
(360) 378-2924
bayukll@rockisland.com
www.wildbirdbamboo.com
Large quantity of cold-hardy clumping and running bamboos in a variety of colors and sizes. Bamboo for shade as well as full sun. Installations and maintenance contracts available. Sold at the SJ County Fair and on farm. Farm open by appointment only.

56 Wintergreen Farm & Garden
FRED MILES
340 Kiehl Road
(360) 370-5813
wintergreen.farm.sji@gmail.com
Organically raised vegetables, fruit, and fresh eggs. Chicken, duck, and goat meat available seasonally. Products sold at the Farmers' Market and the farm. Must call before visiting.

★ Indicates member of Island Grown program