Fehrenbacher Farm
Mary Jane Fehrenbacher • (549) 558-3929
52865 Sunnyside Rd., Milton-Freewater, OR 97862 • marylamsb@pocketnet.com
FS DFM
WE USE USDA custom and natural labels. Based on pasture, hay and a small amount of supplements. Goats give us a great meat and tenderer lamb. Lamb is available year-round at the farm and at our Community Supported Agriculture (CSA) and Floating Farmer Market. Natural, twelve to 14-handers hand-selected from Romance and Morocco sheep breeds and flock are also available. West of Sunnyside Rd., 1 mi. on Wagon Rd., 100 yards past left hand. House is left. Visitors by appointment. Please call ahead.

Frog Hollow Farm
Jeff & Amy Dietrich & kids
174 Frog Hollow Rd, WW
(549) 540-7238 • www.froggohollowfarm.net
FS SO CSA RR
Frog Hollow Farm sells small group goods home style. Heritage tomatoes, squash, cucumbers, peppers, melons, french onions, greens, herbs, green beans, squash, peppers, carrots, cucumbers, okra, green beans, and heirloom loon plants. Available as early as late June as space allows. Come check out our new farmstand, opening Spring 2013. From Cove Alley, turn right onto Moodie Rd. When you cross the Walla Walla River Bridge, it’s the first house on your right. Hours: Thurs. - Tuesday, 9am - 5pm.

Hayskyer Farm
Chandler Brigg and Leila Schneider
329 SW 12th St, College Place
(360) 292-6818 • hayskyerfarm@gmail.com
www.hayskyerfarm.com
SO DFM RR
Dry farming in our pea and barley harvests, dainty and Jacobs, we cultivate 7 acres of diverse vegetables and fruit. Our areas are open to the public, and we are currently growing fresh, nutritious, delicious food. We pride ourselves on producing for local restaurants and markets every Saturday at The Downtown Farmers’ Market. Dawn typically sets a few seeds before the sun goes up. Visitors are welcome by appointment. Please call ahead.

Klicker Berries
Ron Klicker • (509) 540-6560
3300 E. Isaacs Avenue, WW
(509) 549-1374
53941 E. Ferndale Rd., Milton-Freewater, OR 97862 • www.hayshakerfarm.com
FS DF M RR
35 acres of our dry farmed berries, dainty and Jacobs, we cultivate 7 acres of diverse vegetables and fruit. Our areas are open to the public, and we are currently growing fresh, nutritious, delicious food. We pride ourselves on producing for local restaurants and markets every Saturday at The Downtown Farmers’ Market. Dawn typically sets a few seeds before the sun goes up. Visitors are welcome by appointment. Please call ahead.

Morningstar Berry Farm
Greg and Edie Proctor • (541) 938-4222
3182 Old Milton Hwy., Walla Walla, WA 99362 • www.morningstarberryfarm.com
DFM CSA RR
Offering grass fed lamb, goat & beef raised on our organic farm. Raw, and dry aged. We are open from Easter through Christmas. You must call to reserve your lamb. Please call ahead. USDA approved. Our farm is family owned and operated. Visitors by appointment. Please call ahead.

Stones Throw Farm
Kim and Christopher Galasso
5211 Old Highway 12, WW
(509) 540-9121 • www.stonesthrowfarm.org
SO DFM RR
Our farm family offers farm fresh organic produce, grass fed, lambs to purchase, late spring. Call for more info. We sell our fruit to local food stores, bakeries, and at Saturday Downtown Farmers Market. Natural fleece, American Purebred Wool, and lamb, using sustainable practices. Farm draft power provided by our American Belgian horses, Avi and Daniel. We farm 4 acres of sycamore trees, and are always happy to meet and greet. We also offer our farm as an event and wedding venue. Farmers markets, open Saturday and Sunday. Visitors by appointment. Please call ahead.

Upper Dry Creek Ranch
Robert Conser & Cheryl Williams-Conser
(541) 938-6632 • www.upperdrycreekranch.com
5416 Upper Dry Creek Rd., Weston, OR 97886
FS RO OS W
Offering grass fed beef, goat, and lamb raised on our organic farm. We are open from March to December. We are open by appointment only. We will soon be offering our lamb and goat meat, American Blackbelly cross, fall; beef, year-round. Shipping available. Visitors by appointment. Please call ahead.
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 sell those goods from standing to sadal year all profits into well-dug hands that live, labor and shop in our community. Eating local promotes sustainable farming, healthy bodies, and healthy communities. Dig in.

Area Food Resources

- Downtown WW Farmers Market: Corner of 4th and Main May-Oct, Sat. 9am-1pm and Thur 4-7pm. 509-522-9991, www.grazeevents.com
- Dayton Farmers Market: Memorial Day weekend through Oct., Dayton Fire Station Pavement, 222 E. Commerce St., Sat. 9am-1pm. 509-352-8625, anastasiawelshfarmersmarket@gmail.com, or www.walla-walla-farmers.com
- Whitman Gleaners: We are committed to serving local farmers and local foods. Student and community volunteers harvest quality food rescued by farmers and gleaning around Walla Walla County to provide fresh produce to those in need through the Blue Mountain Gleaning Co-op. http://www.walla-walla-gleaners.org, or wallawallagleaners@gmail.com • 509.240.2898
- Rees & Sumach Community Garden: At the corner of Rees & Sumach Sts on land donated by Whitman College, the garden is 1/2 mile north of the 325 S. 1st., from 12:30 to 1:15 pm.
- Walla Walla Farmers Market: Walla Walla County Fairgrounds, 909 S. 1st., Thurs 4-7pm. 509-520-7993, www.maplecountercafe.com • Tues.-Sun: 7am-3pm • Sat.-Sun: Breakfast only. www.maplecountercafe.com

Basics of Farming

- Local Food Banks: • Pantry Shelf of Walla Walla 325 S. 1st., 520-6409 Monday 3-6pm; Tuesday & Thursday 9am - 1pm • Blue Mountain Action Council, 921 W. Cherry St., 520-3803, Monday - Thursday 8am - 1pm
- Walla Walla Valley Food Bank: 325 S. 1st. 520-4609, Mon-Fri 9am-1pm, Sat 9am-12pm, 520-6409
- Blue Mountain Station: A regional hub of artisan food producers and innovative culinary artists. Produce sold on site are offered to the public through the BMS Co-op Market, Tuesdays 12-6pm, Sat, 10am - 1pm, 509 362-2216.
- Walla Walla Valley Food Bank to School Program (F2S) Walla Walla Valley Farm to School’s mission is to increase educational opportunities through food, farm and garden experiences. Students learn about local food and agriculture through hands-on learning opportunities that enrich school curriculums. For more details about the program, contact Whole Thbad at thbad@bms.coop

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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 save our seasonal bounty.

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

Please thank our advertisers and sponsors, and stay up-to-date on the Farm Map!

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Enjoy our local bounty at these great restaurants:

- The Maple Corner Cafe 209 W. High, WW • P: 509-520-2252 • www.themaplecornercafe.com • Tues.-Sun: 7am - 2pm • Sat & Sun Brunch only • Gourmet breakfasts & handcrafted lunches
- Whitehouse Courtyard Restaurant 32 W. Cherry, Walla Walla • P: 509-525-2222 for reservations • www.whitehousecourtyard.com • Closed on Sun. But Hours: Sat-600pm • Sun-600pm • Closed Tues.
- Grange 4: a place to eat • 509-520-8667 • www.grange4resto.com • Thurs-Sat: 5pm - 9pm • Closed Sun.
- Hand crafted artisan breads, pastries, breakfast, lunch, desserts, wine and beer. 123 S. Main, Walla Walla • P: 509-522-8422 • www.grange4resto.com • Mon-Sat: 7am - 2pm • Sun: 9am-4pm • Closed Sun.

Map of Walla Walla Valley Farm Map 2015

Know the region — buy local, and eat in season!

www.dailymarket.coop

PO Box 7441, Walla Walla 99362

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