

# 2019-2020 FARM PRODUCTS GUIDE

## 1. ARBORDOUN

SUSAN BILL  
744 Richardson Road 468-2508  
mail@arbordoun.com  
www.arbordoun.com

We grow many flowers including lilies and unusual fillers which we provide for weekly subscriptions, for weddings and for special events. We also produce two herbal cosmetics: Calendula Cream and Silky Day Lotion, which are useful to moisturize skin as well as for radiation burns, psoriasis, eczema; for skin of all ages.

## 2. BARN OWL BAKERY

SAGE ANNE DILTS & NATHAN HODGES  
3042 Center Road (2019) 468-3492  
108 Grayling Lane (2020)  
granary@barnowlbakery.com  
www.barnowlbakery.com

We are a wood-fired craft bakery making breads and pastries in the oldest and simplest traditions, yielding rich depth of flavor and real nutrition. All of our grains are wild leavened or sprouted before baking. Our ingredients are organic and regional, including grains and produce grown on Lopez. Visitors are welcome but please call ahead or check our website for hours. We are located at Midnight's Farm in 2019 (see #21); new location on Grayling Lane in 2020 (#2).

## 3. CARTER FARM

RICHARD & JEANNA CARTER  
1731 Center Road 468-3516  
richardandjeanna@gmail.com  
We specialize in luxurious Romney sheep-skins and grass-fed locker lamb. Our long-lasting and machine-washable sheepskins are generally in stock at the farm along with lustrous Romney wool. Please call before visiting. Call or email to order a half or whole lamb for your freezer.

## 4. CHICKADEE PRODUCE

CHARLES & CLARISSA MISH  
203 Chickadee Lane 468-3297  
ecmish@aol.com  
Fresh biodynamic fruit (pears, plums, apples, quince, blueberries) and vegetables (kale, string beans, and potatoes) in season. Healing the earth through regenerative agriculture. Available at local eateries and at our 10-acre homestead. Please call before visiting. "Cook organic, not the planet."

## 5. DANAH FELDMAN & RON NORMAN NORFELD FARMS

594 Lopez Hill Road 468-3642 or 622-8569  
norfeld@centurytel.net  
www.ronnormansculpture.com  
A zillion flowers and ornamentals, vibrant vegetables and brimming greenhouse. Tomato and other veggie starts in the spring, and luscious basil through the season. Truckfuls of amendments for your growing, landscaping and farm animal needs - sawdust, chips, barley straw, hay and heritage grains for baking, feed and malting. Everything grown organically. Ron Norman's metal - sculpture too. Please call before visiting.

## 6. DOUBLE R BAR RANCH

REX & DAWN RITCHIE  
5430 Fisherman Bay Road 468-2702  
islandrancher@gmail.com  
Our farm produces grass-fed Suffolk lambs available at Blossom Grocery. We also raise grass-fed, dry-aged Murray Grey cattle available in quarter, half, and whole. Give us a call if you're looking for a healthier life-style by eating healthier food. Please call before visiting and for availability.

## 7. FLINT BEACH OHANA LLC

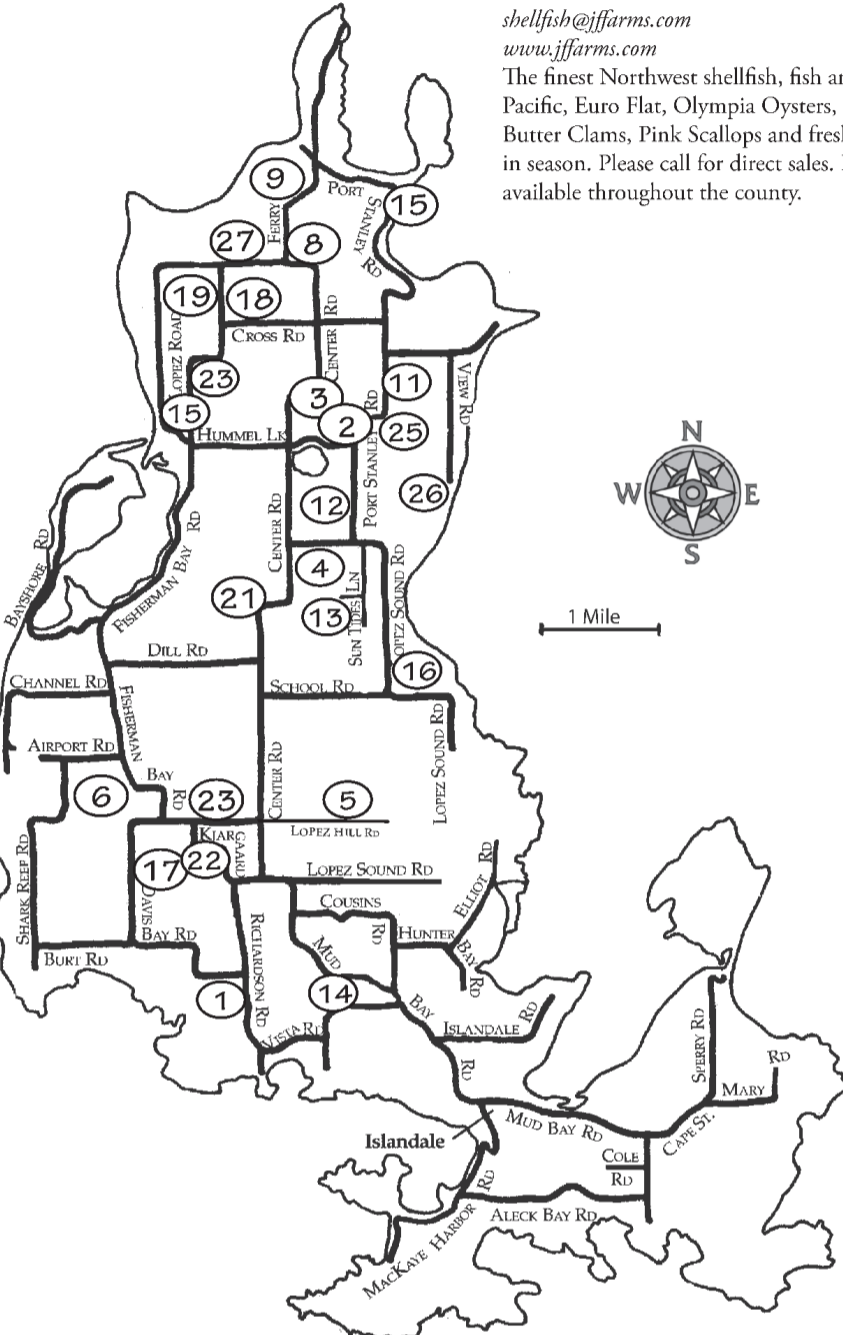
(No map designation)  
SALLY REEVE  
778 Flint Road 468-3270  
reeve@msn.com  
Offering pasture raised USDA-inspected Romney lamb with the 'essence' of salt spray from the Straits, and farm fresh eggs. Visit us at the Lopez Farmers Market or call for orders. Occasionally have yearling Romney rams and ewes for sale. Have ground mutton which is great for pet food.

## 8. FORK IN THE ROAD FARMSTAND & KITCHEN

MOIRA MCDONOUGH & DANNY STRATTON  
37 Fisherman Bay Road 206-948-9450  
info@lopezfork.com  
www.lopezfork.com  
Farm stand and private commercial kitchen established with the goal of facilitating value-added island agricultural products.

## 9. FRUIT CITY FARM

LEVI & RONNI  
1710 Ferry Road 468-3557  
fruitcityfarm@gmail.com  
Many varieties of organically grown apples, plums, pears and figs available seasonally, July through December. Fresh apple cider and apple cider vinegar too! Please call to place an order.



## 10. GOOSEFOOT PRODUCE

(No map designation)  
EMMA CARTER & SAM DILLINGHAM  
goosefootproduce@gmail.com  
We are a small diversified vegetable operation offering the freshest produce of the season. Email us about our CSA program which runs June-November or check LopezRocks weekly to see if we will be at the Farmers Market.

## 11. HORSE DRAWN FARM

KATHRYN THOMAS & KEN AKOPIANTZ  
2823 Port Stanley Road 468-3486  
swiftbay@yahoo.com  
We sustainably raise vegetables, herbs, flowers, lamb, pork and beef on our animal-powered farm. Our products are available at our farm stand (self-serve, open day and night), local restaurants, and Blossom Grocery. Call for product availability, farm tours or more information.

## 12. ISLAND FIBERS

DEBBIE HAYWARD & MAXINE BRONSTEIN  
4208 Port Stanley Road 468-2467  
fibers@islandfibers.com  
www.islandfibers.com  
Specializing in Lopez-grown wool, we create one-of-a-kind yarns, garments and accessories that are dyed, spun, knit, woven and felted by hand. We offer classes at our studio where we also sell supplies and tools for spinners, weavers, knitters, and felters. Studio open year-round by appointment.

## 13. J & M OCCASIONAL FRUIT

JIM & MARGARET BIRKEMEIER  
29 Chickadee Lane 468-3775  
hazelbirk@aol.com  
We grow apples, pears, Asian pears, blueberries and peaches with occasional abundant success. Look for announcements on LopezRocks. Please call before visiting or to check variety availability.

## 14. JONES FAMILY FARMS

NICK & SARA JONES  
1934 Mud Bay Road 468-0533  
info@jffarms.com  
www.jffarms.com  
Quality Meats & Seafood. Grassfed Beef, Goat & Lamb; Pastured Pork & Poultry; Grain, Produce, Flowers. Available at county-wide grocery stores, restaurants; direct sales from the farm or call to order. Visitors welcome.

## 15. LOPEZ ISLAND SHELLFISH FARM & HATCHERY

203 Shoreland Drive 468-2722  
shellfish@jffarms.com  
www.jffarms.com  
The finest Northwest shellfish, fish and seafood. Pacific, Euro Flat, Olympia Oysters, Manila & Butter Clams, Pink Scallops and fresh local fish in season. Please call for direct sales. Products available throughout the county.

## 20. LUCKY EWE FARM

(No map designation)  
AUDREY SWANBERG & MICHELLE MCDARMONT  
468-3133  
luckyewe@theluckyewefarm.com  
www.theluckyewefarm.com  
We offer lamb raised entirely on Lopez Island pastures. Your lamb will be cut and wrapped to your specifications through the USDA inspected Islands Grown Farmers Coop. Email us for availability.

## 21. MIDNIGHT'S FARM

DAVID BILL & FAITH VAN DE PUTTE  
3042 Center Rd 468-3269  
info@midnightsfarm.com  
www.midnightsfarm.com  
Grass-fed, rotationally grazed Murray Grey beef and heritage pork available from our farm stand (open dawn to dusk). Dept. of Ecology certified compost and wood chips for pick up or delivery. Green waste drop off. Farm stay available year round.

## 22. STONECREST FARM & GRAZERS

MEIKE MEISSNER & MICHAEL MCMAHON  
252B Kjargaard Road 820-1008  
stonecrestlopez@gmail.com  
www.stonecrestlopez.com  
We're a small family farm using holistic management to raise delicious, nutritious grass-fed/finished beef and lamb as well as pastured pork and free-range eggs. Our animals live full, happy lives on open pastures in a way that regenerates the land and builds soil. Contact us for bulk orders or farm tour inquiries.

## 23. SUNNYFIELD FARM

ANDRE & ELIZABETH ENTERMANN  
6363 Fisherman Bay Road 468-2764  
sunnyfieldlopez@gmail.com  
www.sunnyfieldlopez.com  
Licensed Grade A goat dairy on historic 40-acre farm. Seasonal farmstead goat cheese and yogurt. Inquire about meat goats. Farmstand open daily.

## 24. SUPER NATURAL FARM

(No map designation)  
BLAKE JOHNSTON  
56 Kielhaven Lane 468-2432  
lopezchicken@gmail.com  
We raise broiler chickens and pigs, fed organically, as well as grass-fed cattle. Find us at the farmers market, or contact us via email or facebook!

## 25. SWEET GRASS FARM

SCOTT MEYERS & BRIGIT WARING  
866 Baker View Road 468-4450  
scott@rockisland.com  
www.sgfbeef.com  
We raise and sell 100% grass fed and finished purebred Wagyu beef. Please visit our website for details. Haylage, straw and compost are also available. Visitors are welcome but please call ahead to arrange a visit.

## 26. T & D FARMS

TODD GOLDSMITH & DIANE DEAR  
1844 Bakerview Road 468-4775  
toddanddiane@tanddfarmslopez.com  
www.tanddfarms.com  
Sustainably raised eggs, vegetables, fruit, hay and plant starts produced on land protected by a San Juan Preservation Trust easement. Available through subscription and at local stores and restaurants. Please call before visiting or for subscription information.

## 27. WHISPERS OF NATURE

SUSIE & NICK TEAGUE  
61 Foxglove Lane (mail) 468-0550  
220 Fisherman Bay Rd.  
whispersofnature@gmail.com  
www.whispersofnatureherbs.com  
We grow, harvest, dry and manufacture herbal plants and products using earth friendly, sustainable practices and provide medicinal herbs and healing services used by ancient traditions. We offer an herbal labyrinth garden for visitors to walk and enjoy during seasonal hours. Look for our "Labyrinth Open" sign or inquire for off season visits.

## 16. LOPEZ COMMUNITY FARM CSA

OPERATING UNDER S&S HOMESTEAD FARM  
Nathan Rausch  
2143 Lopez Sound Road 389-3808  
lopezcommunityfarmcsa@gmail.com  
www.sshomestead.org/csa  
CSA Members receive a weekly delivery of seasonal produce and fruit from spring through fall. Each portion contains delicious, nutrient dense food grown with care on a biodynamic (beyond organic) farm. Please call before visiting or for CSA subscription info.

## 17. LOPEZ HARVEST

CHRISTINE LANGLEY  
875 Davis Bay Road 468-2857  
lopezharvest@rockisland.com  
A diversity of salad greens and other produce grown with a commitment to land stewardship and community health. Available at Blossom Grocery, Lopez Village Market and Lopez restaurants.

## 18. LOPEZ ISLAND FARM

BRUCE DUNLOP & DEBBIE YOUNG  
193 Cross Road 468-4620  
bruce@lopezislandfarm.com  
www.lopezislandfarm.com  
Grass-fed lamb, pasture-raised pork available at the farm store open daily. No need to call before visiting.

## 19. LOPEZ ISLAND VINEYARD

BRENT CHARNLEY & MAGGIE NILAN  
724 Fisherman Bay Road 468-3644  
orders@lopezislandvineyards.com  
www.lopezislandvineyards.com  
LIV is a small organic vineyard and winery, producing award-winning wines since 1987. Our tasting room hours vary by Season; please see our website for more information. Visit us at the Lopez Farmers Market for sampling on Saturdays June-August.

