



# Central Washington Local Food Directory for Schools and Farms





*“Farm to School enriches the connection communities have with fresh, healthy food and local food producers...” - farmtoschool.org*

This directory was produced to help schools, farmers and ranchers connect directly to create school meals featuring locally grown whole foods. It was updated in Fall 2017 with information compiled by Joan Qazi with funding from a USDA Farm to School Grant. The directory is an outcome of Central WA farmers and school food service surveys completed in 2015 and 2016.

The information provided here is based upon work to improve access to healthy whole foods for Washington State students, while helping farmers to find reliable year-round markets. This project has been funded in part with federal funds from the US Dept. of Agriculture. The contents of this publication do not necessarily reflect the view or policies of the US Dept. of Agriculture nor does mention of trade names, commercial products, or organizations imply endorsement by the US Government.

Additional resources for Farm to School are available from:

- Joan Qazi, Central WA Coordinator at [jqazi@nwi.net](mailto:jqazi@nwi.net) or call 509-664-6691
- WA State Department of Agriculture Farm to School toolkit at [www.wafarmtoschool.org](http://www.wafarmtoschool.org) or call (206) 256-1874

## HOW TO USE THE LOCAL FOOD DIRECTORY

**Section 1** lists School Districts in Central Washington that are involved in farm to school purchasing. *(starts on page 6)*

**Section 2** lists Farms that are selling, or are interested in selling, to school districts. *(starts on page 15)*

**Section 3** lists Crops and the Farms growing those crops, so that schools can search by crop. *(starts on page 41)*

**Farmers:** Please use Section 1 to find School District buyers looking for the produce, meat or grain that you want to sell. Nutrition Directors' contact information is listed and it is recommended that you send an introductory email and follow up with a phone call or an arranged visit to sample your product. Sending weekly fresh sheets detailing your produce availability and price is also recommended. School Districts will expect you to deliver your high quality produce to one or more of their school kitchens listed on their page. Your farm will not be expected to supply the entire "estimated amount needed" by a school unless you have a forward contract in place with the School District.

**Schools:** Please use Section 2 to find vendors of locally grown fruits, vegetables, grains and meats. Farmer contact information, county, mailing address, and farm description (practices and certifications such as organic) are included along with the crops that are produced and the months they are available. We recommend using this directory in conjunction with [A School's Guide to Purchasing Washington-Grown Food](#) produced by WSDA & WA Sustainable Food & Farming Network. The Guide helps School Districts use the geographic preference option to source produce from WA farms. For example, if the District's intended purchase of Washington-grown food is less than \$150,000, then an "informal method" can be used. The District needs to identify the crop and amount wanted in writing, then, using this directory, contact three eligible farm vendors for written bids, and choose the lowest bidder. It is important to keep documentation of the bids for three years.

More information on using the geographic preference is available at WSDA Farm to School: [www.wafarmtoschool.org/Page/73/procurement](http://www.wafarmtoschool.org/Page/73/procurement)  
Hard copies of the Guide are also available from WSDA

## SEASONAL HARVEST EVENTS

Schools in Washington State are fortunate because so many school-friendly foods are grown here with apples, milk, wheat, potatoes, beef, cherries and pears in the state's top ten commodities. Not only does this make it easier for schools to find local farms growing ingredients for school lunches, but also to showcase Washington foods in "Harvest" events. Often this is done through "Harvest of the Month" programs which highlight a fruit or vegetable that is harvested that month and featured on the school lunch menu or sampled in the cafeteria. Farmer biographies, nutrition information and other educational materials are communicated to students, teachers and parents.

### **Benefits of Harvest of the Month programs include:**

- Opportunities to try new foods and learn about what is grown locally.
- Improved understanding of seasonality—when certain crops are fresh and at peak-nutrition.
- Low risk introduction of farm-fresh produce once a month or more.
- Encouraging greater consumption of fruits & vegetables for students.
- Bolstering interest in school lunch and the cafeteria as a classroom.
- Occasions to invite farmers to connect with kids or to have high school or culinary arts students mentor younger students in healthy nutrition and food choices.

**Taste Washington Day** is another type of seasonal harvest event. WSDA Farm to School and the Washington School Nutrition Association (WSNA) inaugurated Taste Washington Day as an annual Fall celebration of Washington-grown foods served in school meals, but now school districts are adding two other seasons—Winter Taste Washington and Spring or end of the year Taste Washington Barbecues. Taste Washington Day is normally the first Wednesday in October, which happens to be national Farm to School month ([www.farmtoschoolmonth.org](http://www.farmtoschoolmonth.org)).

**Resources** including menu slicks, educational material and posters for these events can be found in WSDA's Farm to School Toolkit ([www.wafarmtoschool.org/Page/110/twdresources](http://www.wafarmtoschool.org/Page/110/twdresources)). School volume recipes for scratch cooking Washington foods are also available through OSPI Child Nutrition Services (<http://www.k12.wa.us/ChildNutrition/Programs/NSLBP/pubdocs/ChildNutritionRecipeBook.pdf>)

## Seasonal Harvest Events (continued)

**Winter Taste Washington** is scheduled for the first Wednesday in February when local farms have storage crops such as squash, apples, carrots, onions, cabbage and potatoes. Other Washington-grown foods that work well for Winter Taste Washington are dried beans, lentils, garbanzos, grains and meats. Some suggested Winter Taste Washington main dishes are beef and lentil chili, pork tacos with green garbanzo guacamole, and butternut squash and chicken curry. Cloudview Eco-Farms have provided these tips for keeping winter crops stored well:

### **Winter Squash:**

Store in a dry room or closet that doesn't fluctuate in temperature staying between 55-59 degrees. Will store for 2 to 3 months in ideal conditions.

### **Onions, Garlic and Shallots:**

Store in a dry room between 32-50 degrees with limited light exposure. Will store for up to 3 to 5 months in ideal conditions.

### **Potatoes:**

Store in a dry room between 32-40 degrees with limited light exposure and a dark blanket or burlap over the potatoes or store it in a box with a lid. Will store for up to 3 to 6 months in ideal conditions.

### **Apples, Beets and Cabbage:**

Store in a cold, moist room, ideally with refrigeration. Store between 32-40 degrees. Will store between 2 to 5 months in ideal conditions.

**In Spring**, asparagus, mixed greens, frozen blueberries, radishes, sugar snap peas and strawberries can be featured in a seasonal harvest event where parents and community members can be invited to join students for lunch. Some schools choose to hold outdoor barbecues using locally sourced beef patties, salads and fresh crunchy vegetables with farmers or FFA (Future Farmers of America) students to talk about local agriculture.

**Summer Meal Programs** also provide excellent opportunities to include fresh harvest fruits and vegetables in lunches. Cherries, cucumbers, plums, pluots, apricots and cherry tomatoes have all been used successfully in summer feeding programs which aim to address the nutrition gap that school holidays can create for some kids.

## SECTION 1: SCHOOL DISTRICTS

### Cascade School District

**Contact:** Colin Levi, Food Service Director

**County:** Chelan

**Mailing Address:** 330 Evans Street, Leavenworth, WA 98826

**Phone:** Office: (509) 548-4714

**Email:** clevi@cascadesd.org

**Website:** <http://www.cascadesd.org>

**# Students served in district:** 1400 students

**# Schools for delivery:** One

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed (during season)	Seasons desired
Apples	1,000 lbs	Fall, Winter
Apricots		Summer, Fall
Asparagus	200 lbs	Spring
Beans		Year-round
Beets		Fall, Winter
Berries		Spring, Summer
Broccoli		Fall
Brussels Sprouts		Fall
Cabbage		Fall, Winter
Carrots		Year-round
Cauliflower		Fall
Cherries		Summer
Lettuce		Year-round

## Cascade School District (continued)

**Contact:** Colin Levi, Director of Food Services (509) 548-4714

<b>Fruits, Vegetables, or Meat wanted locally</b>	<b>Estimated Amount Needed (during season)</b>	<b>Seasons Desired</b>
Melons		Summer & Fall
Peaches		Summer & Fall
Pears	300 lbs	Fall & Winter
Peppers		Fall
Plums		Fall
Potatoes	500 lbs	Year-round
Spinach		Year-round
Tomatoes		Summer & Fall
Beef		Year-round
Pork		Year-round
Chicken		Year-round

### **Messages to farmers:**

Cascade School District welcomes local farmers to visit our school cafeterias for taste tests and seasonal harvest events.

Fresh sheets and order guides from farmers are helpful.

# Ephrata School District

**Contact:** Amy Grizzel, Food Service Director

**County:** Grant

**Mailing Address:** 499 C Street NW, Ephrata, WA 98823

**Phone:** Office: (509) 754-4401

**Email:** agrizzel@ephrataschools.org

**Website:** <http://www.ephrataschools.org>

**# Students served in district:** 1,250

**# Schools for delivery:** One

<b>Fruits, Vegetables, or Meat wanted locally</b>	<b>Estimated Amount Needed (during season)</b>	<b>Seasons Desired</b>
Apples	Contact to inquire	Fall & Winter
Sliced Apples		Year-round
Carrots		Year-round
Cherries		Summer
Nectarines		Summer & Fall
Peaches		Fall
Pluots		Fall
Salad Mix		Year-round
Tomatoes		Summer & Fall

## **Messages to farmers:**

Ephrata Schools appreciates farm field trip opportunities and any farmer visits to our school cafeterias for tastings.

# Ellensburg School District

**Contact:** Patrick Garmong

**County:** Kittitas

**Mailing Address:** 1203 E Capitol Ave, Ellensburg, WA 98926

**Phone:** (509) 925-8217

**Email:** patrick.garmong@esd401.org

**Website:** <http://child-nutrition.ellensburg.schoolfusion.us/>

**# Students served in district:** approx. 3,000 students, 400 to 450 breakfasts, and 1,100 lunches.

**# Schools for delivery:** EHS for main delivery; 5 schools total

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed	Seasons Desired
Apples	285 lbs/week	Year-round
Asparagus	150 lbs	Spring
Beets	300 lbs	Fall
Broccoli, crowns	800 lbs	Fall
Carrots	250 lbs	Fall
Cherry Tomatoes	600 lbs	Fall
Chicken legs		Year-round
Nectarines	800 lbs	Fall
Peaches	900 lbs	Fall
Pears	625 lbs/month	Fall, Winter
Plums	800 lbs	Spring
Radishes	200 lbs	Fall, Spring
Yellow Squash	600 lbs	Fall
Zucchini	600 lbs	Fall

## Soap Lake School District

**Contact:** Kathy Flannery, Food Services Supervisor

**County:** Grant

**Mailing Address:** 410 Gingko St South, Soap Lake, WA 98851

**Phone:** Office: (509) 246-1201

**Email:** [kflannery@slschools.org](mailto:kflannery@slschools.org)

**Website:** [www.slschools.org](http://www.slschools.org)

**# Students served in district:** 500 students

**# Schools for delivery:** 2 schools

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed (during season)	Seasons Desired
Apples	Call to inquire	
Beans		
Carrots		
Corn		
Lettuce		
Pears		
Peas		
Potatoes		
Radishes		
Tomatoes		
Turnips		

### Message to farmers:

Soap Lake Schools welcome farmers to cafeterias for taste tests.

# Wahluke School District

**Contact:** Lisa Hyndman, Director of Child Nutrition

**County:** Grant

**Mailing Address:** PO Box 907; Mattawa, WA 99349

**Phone:** Office: (509) 932-4565; Cell: (509) 439-9893

**Email:** lhyndman@wahluke.net

**Website:** www.wsd73.wednet.edu

**# Students served in district:** Approximately 2,200

**# Schools for delivery:** Usually only one of five

<b>Fruits, Vegetables, or Meat wanted locally</b>	<b>Estimated Amount Needed (during season)</b>	<b>Seasons Desired</b>
Apples	400 lbs/week	Year-round
Asparagus	200 lbs	Spring
Beef	Not sure	Year-round
Berries	Not sure	Spring, Summer
Cherries	60 lbs/week	Summer
Cherry Tomatoes	30 lbs/week	Summer, Fall
Cucumbers	70 lbs/week	Fall
Pears	200 lbs/month	Fall, Winter
Pluots	2,000 lbs	Fall
Pork, ground	150 lbs/delivery	Year-round
Slicer Tomatoes	30 lbs/week	Summer, Fall
Spinach	60 lbs/week	Summer
Watermelon	300 lbs	Fall

# Wenatchee School District

**Contact:** Christopher Lutgen, Director of Nutrition Services

**County:** Chelan

**Mailing Address:** 1001 Circle Street, Wenatchee, WA 98801

**Phone:** Office: (509) 662-9345 extension 7

**Email:** lutgen.christopher@wenatcheeschools.org

**Website:** <http://www.wenatcheeschools.org/food-services/>

**# Students served:** 7,800 students & 6,000 meals/day

**# Schools for delivery:** Four

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed (during season)	Seasons Desired
Apples, all varieties	500 cases	Year-round
Sliced Apples, bulk	15,000 to 20,000 lbs	Year-round
Carrots, med. w/tops	5,000 lbs	Fall
Carrots, large, storage	20,000 lbs	Winter, Spring
Jicama Sticks	5,000 lbs	Year-round
Potatoes, all varieties	10,000 to 15,000 lbs	Year-round
Pears, all varieties	500 cases	Fall, Winter
Winter Squashes	500 lbs	Fall, Winter
Kale/Chard	Not sure	Year-round
Stone Fruit: Peach, Plum, Pluot, Nectarine	1,000 lbs	Summer, Fall
Tomatoes	750 lbs	Fall
Cherry Tomatoes	250 lbs	Summer, Fall
Peppers, all varieties	400 lbs	Fall

## Wenatchee School District (continued)

**Contact:** Chris Lutgen, Director of Nutrition Services (509) 662-9345

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed (during season)	Seasons Desired
Green and Wax Beans	250 lbs	Fall
Basil	50 lbs	Fall
Cucumbers	750 lbs	Summer, Fall
Cantaloupe	500 lbs	Summer, Fall
Watermelon	500 lbs	Summer, Fall
Ground Beef, bulk/raw, fresh/frozen patties	Call to inquire	Year-round
Pork for Stir Fry		Year-round
Pork Sausages		Year-round
Garbanzo Beans		Year-round
Lentils, dried or frozen		Year-round
Dried Peas		Year-round
Whole-grain Flours		Year-round

### **Messages to farmers:**

Wenatchee Schools welcome farmers to cafeterias for taste tests and seasonal harvest events.

Please send weekly fresh sheets and respond to request for produce quote documents.

# West Valley School District

**Contact:** Magieline Benedicto, Director of Food Services

**County:** Yakima

**Mailing Address:** 7507 Zier Road, Yakima, WA 98908

**Phone:** Office: (509) 973-6044

**Email:** benedictom@wvsd208.org

**Website:** [http://www.wvsd208.org/departments/child\\_nutrition](http://www.wvsd208.org/departments/child_nutrition)

**# Students served:** 2,800 students

**# Schools for delivery:** One

Fruits, Vegetables, or Meat wanted locally	Estimated Amount Needed (during season)	Seasons Desired
Apples		Year-round

## Messages to farmers:

Please call Director of Food Services to inquire or bring in samples of your fruit.

## SECTION 2: FARMS

### Cloudview Ecofarms

**Contact:** Gabriela Amador

**County:** Grant

**Mailing Address:** 14054 Road 11 SW, Royal City, WA 99357

**Phone:** (509) 859-4224 or (509) 398-4624

**Email:** cloudviewecofarms@gmail.com

**Website:** www.cloudviewecofarms.org

**Farm description & practices:** GAP Certified organic vegetable farm with experiential education, farm community involvement and ecological land management for healthier soils; pests managed using insectary habitat for native pollinators & beneficial predatory insects.

**Farm size:** 16 acres of mixed vegetables and cover crops, plus 24 acres of hay/pasture, and 2 acres of heirloom apples

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Beets (Golden)	2,000 lbs	Fall, Winter, Spring
Beets (Red Ace)	4,000 lbs	Fall, Winter, Spring
Broccoli	800 lbs	Fall
Cabbage	10,000 lbs	Fall, Winter, Spring
Carrots (Nantes)	6,000 lbs	Summer, Fall, Winter
Eggplant	150 lbs	Fall
Potatoes (Chieftan)	8,000 lbs	Fall, Winter, Spring
Potatoes (Huckleberry Gold)	2,000 lbs	Fall, Winter, Spring
Potatoes (Lady Amarilla)	4,000 lbs	Fall, Winter, Spring

# Cloudview Ephrata Farm

(Educational Farm for Field Trips, etc.)

**Contact:** Deanna Elliot

**County:** Grant

**Mailing Address:** 17305 Frey Road, Ephrata, WA 98823

**Phone:** (452) 288-2748

**Email:** cloudviewephrata@gmail.com

**Website:** <http://cloudviewfarm.org/ephrata>

**Farm description & practices:** Educational farm with row crops, greenhouse and animals; not certified organic, but do not use synthetic pesticides or fertilizers.

**Farm size:** 10 acres

Fruits, Vegetables, or Meat produced	est. Amount Available (during season)	Seasons Available
Beets to Ephrata SD		Fall, Winter
Salad Mix to Ephrata SD	30 lbs/week	Spring, Summer
Carrots to Soap Lake SD	250 pieces	Spring
Turnips to Soap Lake SD	250 pieces	Spring
Radishes to Soap Lake SD	250 pieces	Spring

## Message to Schools:

Cloudview Ephrata Farm is not accepting additional produce customers now, but welcomes farm field trips from schools. Please contact Cloudview Ecofarms for buying produce.

# Davidson Commodities

## (PNW Coop Specialty Foods)

**Contact:** Kim Davidson

**County:** Spokane

**Mailing Address:** 304 W. Pacific, #260, Spokane, WA 99201

**Phone:** (509) 487-0755

**Email:** kim@davidsoncommodities.com

**Website:** www.EatRealPNW.com

**Farm description & practices:** We work with PNW Farmers Co-op in Genesee, ID and Colfax, WA to market their Palouse-grown lentils, garbanzo beans and green split peas. All of our family farms are Non-GMO Project Verified, Kosher, and located within a 60-mile radius of Pullman, WA and Moscow, ID. We have three distributors: LINC Foods, Spokane Produce, and Charlie's Produce which can sell directly to schools or to SYSCO & FSA. Products sold in 25 pound bags. We work with schools for cooking classes.

<b>Fruits, Vegetables, Grain, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Sunrise Red Zero-tannin Lentils	No limits	Year-round
Shasta Yellow Zero-tannin Lentils	No limits	Year-round
Pardina Brown Lentils	No limits	Year-round
York Garbanzo Beans	No limits	Year-round
Pedrosillano Garbanzo Beans	No limits	Year-round
Split Peas (green)	No limits	Year-round
Caviar Black Lentils	No limits	Year-round

## Fresh Nature Foods

**Contact:** Aaron Sweatt

**County:** Spokane

**Mailing Address:** 8306 N. Wall St. Spokane, WA 99208

**Phone:** (509) 368-7260

**Email:** aarons@freshnaturefoods.com

**Website:** www.freshnaturefoods.com

**Farm description & practices:** We contract farm land with small family farms that only use sustainable farming methods.

**Farm size:** 2500 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Green Garbanzo Beans (individually quick frozen or fresh)	1.33 ounces of green garbanzos provides 1 ounce equivalent meat/meat alternative	Year-round

### Message to Schools:

Green garbanzo beans can be eaten whole or used in a variety of recipes such as Garbanzomole (like guacamole) and Green Chickpea Salsa (recipes available). The FSA Item number is 104148 with pack size of two 5 lb. bags frozen per case.

# Fresh Picks WA Farm

(aka Rowley & Hawkins Fruit Farm or Taste A Treat)

**Contact:** Mark Rowley

**County:** Franklin

**Mailing Address:** 5121 N. Wahluke Rd, Basin City, WA 99343

**Phone:** Office (509) 269-4786; Cell (509) 331-4844

**Email:** info@freshpickswa.com

**Website:** www.freshpickwa.com, www.tasteatreat.com

**Farm description & practices:** We are a family-owned and operated fruit farm, focusing on pie cherries but with some fruits and veggies for local consumers. We are conventional farmers but try to be sustainable. We have a USDA processing license and will complete SQF certification for processing pie cherries and Global GAP for most of our farm crops.

**Farm size:** 770 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Apples (dried slices too)	800,000 lbs	Summer, Fall, Winter
Apricots	10,000 lbs/week	Summer
Asparagus	2,000 lbs/week	Spring
Cherries, sweet	50,000 lbs/week	Summer
Cherries, dried	10,000 lbs	Year-round
Cherries, frozen	2,000,000 lbs	Year-round
Jams and Jellies	14 oz. jars/12 per case/1,000 cases	Year-round
Peaches	5,000 lbs/week	Summer, Fall
Pears	10,000 lbs	Fall
Frozen Apple Cider	10,000 gallons	Year-round

# Gebbers Cattle

**Contact:** Clay Gebbers, Rich Hutchins or Corina (Gebbers) Timm

**County:** Okanogan

**Mailing Address:** PO Box 1448, Brewster, WA 98812

**Phone:** Rich (509) 322-4004; Cass (509) 733-1283; and  
Corina (509) 733-0781

**Email:** cgebbers@gebbersfarms.com; richh@gebberscattle.com;  
corinag@gebbersfarms.com

**Website:** www.gebbersfarms.com or www.gebberscattle.com

**Farm description & practices:** Fifth generation conventional family farm and ranch raising Black Angus cattle grazing in the local foothills in Okanogan, Grant, and Douglas counties for 9 months/year and then fed locally grown feed for finishing before harvest. Local processing at USDA certified facility in Odessa allows for better tracking from hoof to plate.

**Farm size:** 100,000 acres of open range lands

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Black Angus Beef Products (fresh or frozen ground beef)	10-12 head/week approx. 6,000 to 8,000 lbs/week	Year-round
Ground beef patties		Year-round

## Message to Schools:

Our 5/1 pre-made patties meet the requirement for protein versus fat ratio per serving for school lunch programs.

# Gordon Gardens

**Contact:** Sean Gordon

**County:** Grant

**Mailing Address:** 188 Road 18.5 NE, Soap Lake, WA 98851

**Phone:** (509) 431- 2713

**Email:** gordonsean4@gmail.com

**Website:** Gordon's Gardens on Facebook

**Farm description & practices:** We are a second-year organic small vegetable farm. We grow using bio-intensive methods, fertilizing with compost, chicken manure, and worm castings. We grow hybrid and heirloom varieties.

**Farm size:** One acre

Fruits or Vegetables	Amount Available	Seasons Available
Beets	20 to 30 lbs/week	Spring to early Fall
Carrots	25 to 50 lbs/week	Summer, Fall
Cucumbers	25 to 50 lbs/week	Summer, Fall
Cherry Tomatoes	25 to 50 pints	Summer, Fall
Dragon Tongue Beans	10 to 20 lbs/week	Summer, early Fall
Green Beans	10 to 20 lbs/week	Summer, early Fall
Green Onions	10 to 20 lbs/week	Summer, Fall
Kale	20 lbs/week	Spring, Fall
Leaf Lettuce, Greens	20 lbs/week	Spring to Fall
Patty Pan Squash	Large amount	Summer, Fall
Radish	25 to 50 bunches/wk	Spring to Fall
Snow Peas	10 to 20 lbs	Spring to Fall
Zucchini	Large amount	Summer, Fall

# Haricot Farms, Inc.

**Contact:** Janice Stephens

**County:** Grant

**Mailing Address:** PO Box 215, Quincy, WA 98848

**Phone:** (509) 787-1544

**Email:** [jstephens@centralbean.com](mailto:jstephens@centralbean.com)

**Website:** [www.centralbean.com](http://www.centralbean.com)

**Farm description & practices:** Haricot Farms employs no-till farming, one of the most non invasive forms of planting and harvesting. We are aligned with Central Bean Co., Inc. in Quincy, which is the processing plant where Haricot Farms' raised beans are cleaned and packaged for sale. Our Food Alliance certified dried beans are processed by Truitt Family Farms into products that are ready for schools to serve. Truitt Products contact person is Michelle Ratcliffe at 509 476-6080 and [MichelleMR@truittfamilyfoods.com](mailto:MichelleMR@truittfamilyfoods.com).

**Farm size:** 1,200 to 1,500 acres per year

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Dry Beans (black, pinto, cranberry, orca, red and white kidney, navy, Great Northern, rojo chiquito, small red and yellow)	From 25 lb. bags to 2500 lb. totes	Year-round
Garbanzo beans	25 lb. bags	Year-round

# Harvest Daddy

**Contact:** Branden and Allen Jorgensen

**County:** Grant

**Mailing Address:** 1240 Road S. NE, Coulee City, WA 99115

**Phone:** (509) 632-5233

**Email:** harvestdaddy@hotmail.com

**Website:** www.harvestdaddy.com

**Farm description & practices:** We grow conventional dry land white wheat and certified organic triticale on our family farm.

We purchase conventional lentils from Colfax for our products.

**Farm size:** 8,000 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Lenny Dudes (fried and sea-salted organic Lentils)	2 lbs/bag	Year-round
Wheat Dudes (fried and sea-salted organic Wheat Berries)	2 lbs/bag	Year-round

# Hope Mountain Farm

**Contact:** Susan Curtis

**County:** Chelan

**Mailing Address:** PO Box 471, Leavenworth, WA 98826 and farm location is 18104 River Road, Plain, WA

**Phone:** (509) 393-4083

**Email:** info@hopemountainfarm.com

**Website:** www.hopemountainfarm.com

**Farm description & practices:** Hope Mountain is a USDA certified organic small family farm, growing a wide range of berries, vegetables and herbs in addition to maintaining an apiary of honey bees. We are a teaching farm, including an internship program, workshops, and educational tours.

**Farm size:** farming 4 acres currently

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Beans (purple, green)	500 lbs	Summer, Fall
Fingerling Potatoes	2,000+ lbs	Fall, Winter
Honey		Year-round
Raspberries	250 lbs	Summer
Snow Peas	250 lbs	Summer
Sugar Pie Pumpkins	1,000+ lbs	Fall, Winter
Summer Squash		Summer, Fall

## Hope Mountain Farm (continued)

**Contact:** Susan Curtis at (509) 393-4083

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Winter Squash: Acorn, Delicata, Butternut, Gold Nugget and more	2,000+ lbs	Fall, Winter
Zucchini		Fall

### **Message to Schools:**

We have a WSDA licensed food processing facility on farm, enabling us to offer things like frozen berries and pumpkin puree in addition to a wide range of value-added products.

# Joseph's Grainery

**Contact:** Kelli Myers (marketing); Bill Myers (farmer)

**County:** Whitman

**Mailing Address:** PO Box 662, Colfax, WA 99111

**Phone:** (509) 397-3670

**Email:** info@josephsgrainery.com

**Website:** www.josephsgrainery.com

**Farm description & practices:** We are a family-owned and operated 5th generation farm growing wheat, barley, and lentils, using good stewardship to ensure soil quality and longevity. From plow to package, we grow, clean, store, mill and package our grains. Not organic, but on a three-year crop rotation to reduce chemical usage.

<b>Fruits, Vegetables, Grain, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Barley and Barley Flour	21 lbs amount	Year-round
Lentils and Lentil Flour	25 lbs amount	Year-round
Garbanzo Beans (dried)	10 lbs amount	Year-round
Hard Red Wheat Flour	8 lbs/bag	Year-round
Soft White Wheat	8 lbs/bag	Year-round
Whole Grain Cookie Mix	10 lbs/bag	Year-round
Multigrain Pancake Mix	10 lbs/bag	Year-round
Cracked Wheat Cereal	8 lbs/bag	Year-round

# Magana Farms

**Contact:** Tobias Magana

**County:** Yakima

**Mailing Address:** 3348 Washout Rd, Sunnyside, WA 98944

**Phone:** (509) 840-0804

**Email:** magana\_farms@yahoo.com

**Farm description & practices:** Family farm with row crops and tree fruit, specialize in small-sized apples for schools. Produce large volume and will deliver, use conventional growing practices.

**Farm size:** 27 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Apples: Ambrosia, Aurora, Fuji, Gala, Pink Lady (smaller sizes)	large volume	Fall, Winter, Spring
Apricots		Summer
Asian Pears	large volume	Summer, Fall
Asparagus (trimmed)	large volume	Spring
Cherries	large volume	Summer
Corn (sweet, shucked)	large volume	Summer, Fall
Cucumbers		Summer, Fall
Eggplant		Summer
Garlic	large volume	Summer, Fall
Green Beans	large volume	Spring, Summer, Fall
Green Onions	large volume	Spring, Summer
Melons	large volume	Summer, Fall

## Magana Farms (continued)

**Contact:** Tobias Magana at (509) 840-0804

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Nectarines	large volume	Summer
Onions	large volume	Spring, Summer, Fall
Peaches (including donut)	large volume	Summer
Peppers	large volume	Summer, Fall
Plums	large volume	Summer, Fall
Pluots	large volume	Summer, Fall
Potatoes		Spring, Summer, Fall
Snow Peas		Spring
Sugar Snap Peas		Spring
Tomatoes	large volume	Summer, Fall
Zucchini		Summer, Fall

### **Message to Schools:**

We deliver larger volumes to schools in Western Washington and can deliver throughout Central Washington.

Our apples are often a smaller size which works better for schools.

We are happy to have school food service staff visit our Sunnyside farm operations.

# McManus Family Fruit

**Contact:** Scott and Maggie McManus

**County:** Chelan

**Mailing Address:** 4351 Yaksum Canyon, Cashmere, WA 98815

**Phone:** (509) 669-2548 or (509) 423-0881

**Email:** mcmanus@heirloompears.com

**Website:** www.mcmanusfamilyfruit.com

**Farm description & practices:** Fourth generation family owned certified organic and conventional apple and pear orchard, covered by Global GAPs food safety certification.

**Farm size:** 50 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Apples: Golden, Gala, Fuji, King David, Jonathan, Winesap	30 lbs/box	Fall, Winter
Apricots		Summer
Asian Pears	30 lbs/box	Fall, Winter
Cherries		Summer
Garlic		Summer, Fall
Pears: Bartlett, Bosc, White Doyenne, Seckel (tiny pears)	40 lbs/box	Summer, Fall, Winter
Plums		Summer, Fall
Pumpkins		Fall

# Oh Yeah! Farms

**Contact:** Chris Petry

**County:** Chelan

**Mailing Address:** 12837 Ranger Road, Leavenworth, WA 98826

**Phone:** (509) 885-3359

**Email:** FarmerChris@ohyeahfarms.com

**Website:** www.oh-yeah-farms.com

**Farm description & practices:** We are a mixed vegetable farm, using organic farming methods. “Progressive, sustainable, local, lovers of food, families, and communities!!!”

**Farm size:** 7 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Arugula	Large amount	Year-round
Basil	Large amount	Summer, Fall
Beets	Large amount	Spring, Summer, Fall
Carrots	Large amount	Spring, Summer, Fall
Celery	Large amount	Fall, Winter
Eggplant	Large amount	Summer, Fall
Garlic	Large amount	Summer, Fall, Winter
Kale	Large amount	Year-round
Melons	Large amount	Summer, Fall
Potatoes	Large amount	Spring, Summer, Fall

## Oh Yeah! Farm (continued)

**Contact:** Chris Petry at (509) 885-3359

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Pumpkins	Call or email to inquire	Summer, Fall
Radishes		Year-round
Salad Mix		Year-round
Spinach		Year-round
Sweet Potatoes		Fall, Winter
Watermelons		Summer, Fall
Winter Squash		Fall, Winter
Zucchini		Summer, Fall

### **Message to Schools:**

Oh Yeah! Farms has a food processor license and we have the capacity to field wash, triple wash, trim, dry, bag and pack produce in boxes, if required by schools. We also have a Farmigo online sales account.

Oh Yeah! Farms is open to having farm field trips for students or to have school food service tour the farm.

# Pure Country Pork

**Contact:** Laura Smith

**County:** Grant

**Mailing Address:** 2916 Road 12.8 NW, Ephrata, WA 98823

**Phone:** (509) 750-5083

**Email:** laura@purecountry.us

**Website:** www.purecountry.us

**Farm description & practices:** Free-range, never given any antibiotics, Non-GMO Project Verified pork products. We do not use farrowing crates and have some organic pork. All meat is Food Alliance Certified and humanely harvested at USDA inspected plants.

**Farm size:** 110 acres with 525 sows

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Pork, primal cuts	Packaged to your specifications	Year-round
Sausages		Year-round
Ham, fully cooked		Year-round
Bacon, fully cooked		Year-round
Ground Pork, fresh or frozen (80% protein/20% fat)		Year-round

## Message to Schools:

We would love to get our product into schools on a weekly basis or bi-weekly basis and can contract it out so schools are guaranteed an affordable price and Pure Country Pork gets a guaranteed order.

## Pure Eire Dairy

**Contact:** Jill Smith

**County:** Adams

**Mailing Address:** 2235 West Bench Road, Othello, WA 99344

**Farm Address:** 1591 Birdwell Road, Othello, WA 99344

**Phone:** (509) 301-9512

**Email:** pureeiredairy@aol.com

**Website:** www.pureeiredairy.com

**Farm description & practices:** 100% grass-fed dairy and creamery. We are certified organic, Non-GMO Project Verified, and Animal Welfare approved. Our ground beef is currently processed at Vern's Meats in Moses Lake, but will change to McCary in Basin City once they get their organic certification.

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Months Available</b>
Ground Beef, frozen or raw (packaged to order)	Varies, but one pound package is our best seller	Year-round
Whole Milk, pasteurized and unhomogenized	Available by half gallon and gallon	Year-round
2% Milk, pasteurized and unhomogenized	Available by half gallon and gallon	Year-round
Skim Milk, pasteurized and unhomogenized	Available by half gallon and gallon	Year-round

## R/P Guerrero Farm

**Contact:** Jesus Guerrero

**County:** Douglas

**Mailing Address:** 3156 W Lakeside Dr. Moses Lake , WA 98837

**Phone:** (509) 855-1910

**Email:** trincafresera@icloud.com

**Farm description & practices:** R/P Guerrero Farm is a family farm that has USDA Organic and GAP food safety certifications. It is a mid-sized diverse fruit farm with good storage capacity for a longer season.

**Farm size:** 11 acres

Fruits, Vegetables, or Meat produced	est. Amount Available	Seasons Available
Asparagus		Spring
Apples: Cameo, Fuji, Gala, Pink Lady	Large amount	Fall, Winter, Spring
Cherries		Summer
Nectarines		Summer, Fall
Peaches		Summer, Fall
Pears: Bartlett, D'Anjou	Large amount	Summer to Winter
Plums		Summer, Fall
Prunes		Fall
Peppers		Fall
Tomatoes		Summer, Fall

### Message to Schools:

Jesus markets his family's fruit while also teaching in Moses Lake. He also makes a variety of salsa products that are available for sale.

# Radix Farm

**Contact:** Deb Stansbery

**County:** Chelan

**Mailing Address:** 2753 W Malaga Rd Malaga, WA 98828

**Phone:** (509) 670-7520

**Email:** farmerdeb@radixfarm.com

**Website:** www.radixfarm.com

**Farm description & practices:** As a small diversified vegetable farm we grow upwards of 50 different vegetables. Radix Farm is Certified Naturally Grown. We are also developing an educational program for all school aged kids, to begin in 2018.

**Farm size:** 5 acres with one in production

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available</b>	<b>Seasons Available</b>
Kale (Nash's Cury)	25 lbs	Spring, Summer, Fall
Kale (Red Russian)	25 lbs	Spring, Summer, Fall
Kale (Toscana)	25 lbs	Spring, Summer, Fall
Cherry Tomatoes	100 lbs	Summer, early Fall
Heirloom Tomatoes (Brandywine, Cherokee Purple, German Striped)	100 lbs	Summer, early Fall
Slicer Tomatoes (Stupice, Taxi)	100 lbs	Summer, early Fall

## Message to Schools:

Farmer Deb is willing to visit school cafeterias to help children learn where their food really comes from and how it is grown.

# Smithson Ranch

**Contact:** Katie or Lanie Smithson

**County:** Chelan

**Mailing Address:** PO Box 441, Peshastin, WA 98847

**Phone:** Katie (509) 470-0817 Lanie (509) 421-3025

**Email:** smithsonranch@aol.com

**Website:** in development

**Farm description & practices:** Four-acre vegetable farm not certified but grown organically, plus orchard acreage half of which is certified organic and half farmed conventionally. Refrigerated truck for delivery and all fruit is washed on farm.

**Farm size:** 4 acres of vegetables & 180 acres of orchard

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Apples: Gala, Fuji, Honeycrisp, Empire, Macintosh, Jonathan, Autumn Glory	400 lbs/week	Fall
Basil	by the bunch	Summer, Fall
Beets (cylindrical)	large volume	Summer, Fall
Broccoli	medium volume	Summer, Fall
Cabbage (green or red)	large volume	Fall
Carrots	medium volume	Summer, Fall
Cherries: Rainier, Bing, Lapin, Sweetheart	large volume	Summer

## Smithson Ranch (continued)

**Contact:** Lanie Smithson at (509) 421-3025

Fruits, Vegetables, or Meat produced	est. Amount Available (during season)	Seasons Available
Cilantro	by the bunch	Summer, Fall
Cucumbers	medium volume	Summer, Fall
Eggplant (Black beauty)	small volume	Summer, Fall
Green Beans	large volume	Summer, Fall
Kohlrabi	small volume	Fall
Melons	small volume	Summer
Nectarines (yellow)	400 lbs/week	Summer, Fall
Onions (sweet, red)	large volume	Summer, Fall
Green Onions	by the bunch	Summer, Fall
Peaches (yellow, donut)	400 lbs/week	Summer, Fall
Pears: Bartlett, Anjou, Comice, Stark Crimson,	600 lbs/week	Fall
Peppers (green, red, yellow)	large volume	Summer, Fall
Plums: Italian or Sweet Queen (yellow)	large volume	Fall
Pluots: Dapple Dandy aka 'Dinosaur Eggs'	large volume	Fall
Potatoes: Yukon, Red, Purple	medium volume	Fall
Snow Peas	large volume	Summer
Tomatoes: Beefsteak or Roma,	large volume	Summer, Fall
Zucchini	large volume	Summer, Fall

# Tierra Garden Organics

**Contact:** Eron Drew or Willy Stockman

**County:** Chelan

**Mailing Address:** P.O. Box 506, Leavenworth WA 98826

**Farm Address:** 12000 Sunitsch Canyon Rd, Leavenworth WA

**Phone:** Farm (509) 548-6880 ext.230; Home (509)548-4018

**Email:** erondrew@gmail.com

**Website:** www.tierraorganics.net

**Farm description & practices:** We are a four-acre certified organic family run farm located in Leavenworth. We grow over 100 varieties of produce, mainly cool season vegetables.

**Farm size:** 5 acres

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Arugula		Spring, Fall
Basil		Summer
Beets		Summer, Fall
Pak Choi (Bok Choy)	200+ lbs	Spring, Fall
Collard Greens	200 lbs	Summer, Fall
Cucumbers		Summer, Fall
Eggplant		Summer
Garlic		Summer, Fall
Kale	200 lbs	Summer, Fall

## Tierra Gardens (continued)

**Contact:** Eron Drew at (509) 548-6880 ext.230

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Kolhrabi		Summer, Fall
Leeks		Fall
Potatoes		Fall, Winter
Snow Peas		Fall
Swiss Chard		Summer, Fall
Winter Squash	400 lbs	Fall, Winter
Zucchini		Summer, Fall

### **Message to Schools:**

Tierra Gardens Organics is based on the idea that farming, in its ideal state, is a full circle endeavor. Soil, water, plants and animals are all intertwined in a complex web of life that, when nurtured, helps all parts to thrive.

We are willing to have students visit the farm as a field trip or to host tours for school food service staff.

# Yaksum Canyon Truck Farm

**Contact:** Susan Gasbar

**County:** Chelan

**Mailing Address:** 4300 Yaksum Canyon, Cashmere, WA 98815

**Phone:** (509) 881-8644

**Email:** susangasbar@aol.com

**Farm description & practices:** Small vegetable garden with cherries and pear orchard that is Global GAPs certified. We use organic practices (no pesticides or weed killer), but NOT certified organic.

**Farm size:** 1 acre vegetables, 4 acres cherries & 3 acres pears

<b>Fruits, Vegetables, or Meat produced</b>	<b>est. Amount Available (during season)</b>	<b>Seasons Available</b>
Basil	Small amounts	Summer, Fall
Carrots	Small amounts	Fall
Cherries	Medium amount	Summer
Cucumber	Small amounts	Summer, Fall
Green Onions	Small amounts	Fall
Leeks	Small amounts	Fall
Onions	Small amounts	Fall
Peppers	Small amounts	Fall
Sugar Pie Pumpkins	Small amounts	Fall
Sugar Snap Peas	Small amounts	Spring, Summer
Tomatoes (cherries, slicers)	Small amounts	Summer, Fall
Zucchini	Small amounts	Summer, Fall
Winter Squash	Small amounts	Fall

### SECTION 3: Crop List by Farms

Apples	Fresh Picks, Magana, McManus, R/P Guerrero, Smithson, Yaksum
Apricots	Fresh Picks, Magana, McManus
Asparagus	Fresh Picks, Magana Farms, R/P Guerrero
Arugula	Oh Yeah!, Tierra Gardens
Barley	Joseph's Grainery
Basil	Oh Yeah!, Smithson, Tierra, Yaksum
Beef products	Gebbers Cattle, Pure Eire Dairy
Beets	Cloudview, Gordons, Hope Mntn, Smithson, Tierra
Bok Choy	Tierra Organic Gardens
Broccoli	Cloudview Ecofarms, Smithson
Cabbage	Cloudview, Hope Mountain, Smithson
Carrots	Cloudview, Gordons, Oh Yeah!, Smithson, Yaksum
Cherries	Fresh Picks, McManus, R/P Guerrero, Smithsn, Yaksum
Celery	Oh Yeah!
Cilantro	Smithson Ranch
Collards	Tierra Gardens
Cucumbers	Gordons, Magana, Smithson Ranch, Tierra, Yaksum
Eggplant	Cloudview, Magana, Oh Yeah!, Smithson, Tierra
Frozen Cider	Fresh Picks
Garlic	Magana, McManus, Oh Yeah!, Tierra
Garbanzos	Davidson, Fresh Nature, Haricot, Joseph's Grainery
Green Beans	Gordons, Hope Mountain, Magana, Smithson
Green Onions	Gordons, Magana, Smithson, Yaksum
Jams & Jelly	Fresh Picks

Kale	Gordons, Oh Yeah!, Radix Farm, Tierra
Kohlrabi	Smithson Ranch
Leeks	Tierra Gardens, Yaksum Canyon
Lettuce	Gordons, Hope Mountain
Lentils	Davidson Commodities, Harvest Daddy, Joseph's
Loganberries	Hope Mountain
Melons	Hope Mountain, Magana, Oh Yeah! Smithson
Milk	Pure Eire Dairy
Nectarines	Magana, R/P Guerrero, Smithson
Onions	Magana, Smithson, Yaksum
Peaches	Fresh Picks, Magana, R/P Guerrero, Smithson
Pears	Magana, McManus, R/P Guerrero, Smithson, Yaksum
Peppers	Magana, R/P Guerrero, Smithson, Yaksum
Pluots	Magana, Smithson
Plums	Magana, McManus, R/P Guerrero, Smithson
Pork Products	Pure Country Pork
Potatoes	Cloudview Ecofarms, Hope Mountain, Magana, Oh Yeah!, Smithson, Tierra Organic Gardens
Prunes	R/P Guerrero, Magana Farms
Pumpkins	Hope Mountain, Oh Yeah!, Yaksum Canyon
Radishes	Gordons, Oh Yeah!
Raspberries	Hope Mountain,
Salad Mix	Gordons, Hope Mountain, Oh Yeah!
Salsa	R/P Guerrero
Snow Peas	Gordons, Hope Mountain, Magana, Smithson, Tierra
Spinach	Hope Mountain, Oh Yeah!

Split Peas	Davidson Commodities
Sugar Snap Peas	Magana, Yaksum
Sweet Potatoes	Oh Yeah!
Swiss Chard	Tierra Gardens
Tomatoes	Gordons, Magana, Radix, Farm, R/P Guerrero, Smithson, Yaksum Canyon
Watermelon	Oh Yeah! (Tonnamakers, Inaba)
Wheat-berries (fried)	Harvest Daddy
Wheat Flour	Joseph's Grainery (Shepherd's Grain)
Wholegrain Flours	Joseph's Grainery (Shepherd's Grain)
Winter Squash	Hope Mountain, Oh Yeah!, Tierra, Yaksum
Zucchini	Gordons, Hope Mountain, Magana, Oh Yeah! Smithson, Tierra, Yaksum

*Farms listed in parenthesis did not submit their farm information, so please contact Joan Qazi at [jqazi@nwi.net](mailto:jqazi@nwi.net) for these contacts.*

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**USDA Food and Nutrition Services  
Farm to School Grants & Census**

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