

Savor
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BEYOND TWILIGHT

OLYMPIC PENINSULA – SEQUIM & PORT ANGELES



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HIGHLIGHTS

- *Quintessential Northwest* cuisine at Alder Wood Bistro and Bella Italia.
- Sequim's Lavender Crawl – a sampling of area lavender farms and products.
- Explore hidden back roads and the spectacular countryside as you visit local artisan wineries.

A view of Hurricane Ridge/Olympic Mountains in the Olympic National Park.

While La Push, Port Angeles and Sequim still bask in the Twilight limelight, the area offers so much more including a dynamic, creative culinary community, The Dungeness Crab Festival, the Sequim Lavender Festival and thriving organic farms and growers including Nash Huber, Nash's Organic Produce.

This two-day itinerary gives you a great taste of the Dungeness Valley.

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The State™



DAY 1 Have a family-style breakfast in a restored farmhouse at **Clark's Chambers Bed & Breakfast Inn**.

Take a trip to **Nash's Organic Produce** and meet up with Kia Armstrong. Take a farm tour with this self-proclaimed 'organic farm girl' and see what is ripe for the picking or purchasing at Nash's Farm Store. Nash Huber, the owner of Nash's, won the prestigious 2008 Steward of the Land award from American Farmland Trust for his leadership in protecting agricultural land, local food and the environment and has created a training ground for future farmers who are growing healthy food, supporting their local economy, protecting the environment and providing wildlife and salmon habitat.

Enjoy High Tea at **Sunshine Lavender Farm**, featuring Bell St. Bakery breads and lavender, of course.

Explore this sunny, dry valley on the **Lavender Crawl**, a sampling of lavender farms in the Sequim Valley—Lavender Capital of North America and home to the annual **Sequim Lavender Festival** in July. Products like lavender salad dressing, lavender cookies, Earl Grey lavender tea, lavender honey, lavender chocolate, lavender black pepper, lavender ice cream, lavender hot chocolate, and lavender syrup are available along the crawl.

Head to **Alder Wood Bistro** for a local, organic and sustainable meal created by Chef Gabriel Schuenemann. Mouth-watering suggestions include Steve's Potatoes and Garlic, Sautéed Nash Greens, Alder Planked Cod and Omega-3 Rich Grass-fed Clark Farm Beef.

Take a sunset walk on **Dungeness Spit** for excellent views and relaxation.

FRESH SHEET:

Weather determines the availability of local products but Washington State farmers are always working hard to offer tasty products year-round. See what's fresh now:

Spring (April – May)

Asparagus, Bok Choi, Broccoli, Cabbage, Herbs, Young Garlic, Lettuce, Mushrooms, Nettles, Peas, Radishes, Rhubarb, Salad Greens, Spinach

Summer (June – August)

Apricots, Blackberries, Blueberries, Carrots, Celery, Chard, Cherries, Corn (Sweet), Cucumbers, Garlic, Gooseberries, Green Beans, Jerusalem Artichokes, Melons, Nectarines, Onions (Sweet), Peaches, Bell Peppers, Chile Peppers, Plums, Raspberries, Squash, Strawberries, Tomatoes

Fall (September-November)

Apples, Blackberries, Blueberries, Brussels Sprouts, Collards, Carrots, Celery, Corn (Sweet), Cranberries, Garlic, Garbanzos, Grapes, Kale, Lentils, Pears, Peppers, Potatoes, Pumpkins, Tomatoes, Winter Squash

Winter (December-March)

Apples, Beets, Carrots, Chard, Collards, Kale, Kohlrabi, Mushrooms, Onions, Parsnips, Pears, Potatoes, Turnips, Winter Squash

Exceptional Meat, Seafood, Dairy & Preserves are available year-round.

Port Angeles's "B&B" Row offers a selection of quaint, waterfront lodging. Choose from **Colette's**, **George Washington Inn**, **Sea Cliff Gardens**, **Domaine Madeleine** or **Eden by the Sea**.

DAY 2 Breakfast at your chosen Bed & Breakfast. Grab your rubber boots and take the magical soil tour at **Lazy J Tree Fruit & Compost Farm**, then stop by **Olympic Cellars Winery** for a tour and sampling of their Working Girl, La Dolce Vida and Dungeness lines.

Pick up a lunch to go at **Toga's Soup House**, a gourmet drive-thru featuring organic, fresh and local food.

Detour from the culinary arts to other creative expressions as seen at the **Port Angeles Fine Art Center** and works of art throughout downtown Port Angeles. Walk through Webster's Woods, a five-acre museum without walls. Visiting on a Saturday? Take in the **Port Angeles Farmers Market**, also open on Wednesdays, June through September.

Beyond the now-famous Twilight Mushroom Ravioli, delve into what has made **Bella Italia** a thriving Port Angeles landmark for 15+ years – a warm and welcoming atmosphere, dedication to fresh and local food, longtime friendships with farmers and fishermen and one of the best wine lists in the Northwest. Owner Neil Conklin suggests fresh Neah Bay halibut, seasonal Olympic Forest mushrooms, roasted Lazy J ozettes, a glass of Camaraderie Cellars Storm King Red and Sequim blackberry cobbler.

Finish up your evening at **Wine on the Waterfront**, just blocks from Bella Italia, near the Victoria ferry terminal.



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Lavender fields in bloom just in time for the annual Sequim Lavender Festival, held annually in July.

TIPS:

Tips for Bringing Your Bounty Home:

Cool It - If possible, bring a cooler for fragile produce. Gel pacs, block ice and bagged ice can help keep your produce, meat and dairy products cool or frozen while you travel. Not tomatoes however – they lose flavor when chilled!

Buy Produce Last - If you plan on sightseeing and making additional stops while visiting the Valley, buy perishable items last. Also, buy the most fragile produce such as ripe tomatoes, cherries, or apricots last.

Tips for visiting farms:

- Wear closed-toe shoes and clothes that you don't mind getting dirty
- In the summer, go in the morning when it's cooler
- Remember sunscreen, a hat and water
- Use hand sanitizer after each farm visit so that you can eat each harvest along the way



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Guests sample Olympic Peninsula made wine at the Passport to the Peninsula Wine Tour, held annually in November.

FESTIVALS & EVENTS:

Red Wine and Chocolate (February) www.olympicpeninsulawineries.org

Sequim Open Aire Market (May – October) www.sequimmarket.com

ShrimpFest (May) www.emeraldtowns.org/shrimpfest

Sequim Lavender Festival (July) www.lavenderfestival.com

Dungeness Crab Festival and Wine Tour (October) www.crabfestival.org

North Olympic Fiber Arts Festival (October) www.fiberartsfestival.org

Passport to the Peninsula Wine Tour (November) www.olympicpeninsulawineries.org

A Taste of the Peninsula (November) www.tastepeninsula.com

MORE INFORMATION:

Washington State Tourism
www.experiencewa.com

Olympic Peninsula

Visitor Bureau

338 West First St. Ste 104, Port Angeles
www.olympicpeninsula.org

Clark’s Chambers

Bed & Breakfast Inn

322 Clark Road, Sequim
(360) 683-4431
www.olyopen.com/clacha

Nash’s Organic Produce

4681 Sequim-Dungeness Way, Sequim
(360) 681-6274
www.nashsorganicproduce.com
Open Daily 10am-3pm

Sunshine Lavender Farm

274154 Hwy 101, Sequim
(360) 683-6453
www.sunshinelavender.com

Lavender Crawl Farms

www.lavendergrowers.org

Sequim Lavender Festival

www.lavenderfestival.com

Alder Wood Bistro

139 West Alder Street, Sequim
(360) 683-4321
www.alderwoodbistro.com

*Open Tuesday – Saturday
11am-2pm & 5pm-9pm*

Dungeness Spit

www.dungeness.com/refuge

Colette’s Bed & Breakfast

339 Finn Hall Road, Port Angeles
(360) 457-9197
www.colettes.com

George Washington Inn

939 Finn Hall Road, Port Angeles
(360) 452-5207
www.georgewashingtoninn.com

Sea Cliff Gardens B&B

397 Monterra Drive, Port Angeles
(360) 452-2322
www.seacliffgardens.com

Domaine Madeleine

146 Wildflower Lane, Port Angeles
(360) 457-4174
www.domainemadeleine.com

Eden by the Sea

1027 Finn Hall Road, Port Angeles
(360) 452-6021
www.edenbythesea.net

Lazy J Tree, Fruit and Compost Farm

225 Gehrke Road, Port Angeles
(360) 457-5950

Toga’s Soup House

122 West Lauridsen Blvd, Port Angeles
(360) 452-1952

Port Angeles Fine Art Center

1203 East Lauridsen Blvd., Port Angeles
(360) 457-3532
www.pafac.org
*Open Wednesday – Sunday
March-Nov. 11am-5pm
Dec.-Feb. 10am-4pm*

Port Angeles Farmers Market

Front & Lincoln Streets, Port Angeles
www.farmersmarketportangeles.com
Open Saturdays 10am-2pm

Bella Italia

118 East 1st St., Port Angeles
(360) 457-5442
www.bellaitaliapa.com
Open daily 4pm-close

Wine on the Waterfront

115 East Railroad Ave, Port Angeles
(360) 565-8466
www.waterfrontwine.com

End Note: *This itinerary was created based on a culinary / agritourism workshop conducted by Washington State Tourism and Washington State Department of Agriculture with feedback from various destination marketing and agriculture organizations. We apologize if there are any minor inaccuracies. Dates and hours may vary, so we suggest you confirm dates and hours in advance of traveling. Wishing you happy and safe travels.*

