

Savor  
Washington™

# FARMS & FARE OF CHIMACUM VALLEY AND PORT TOWNSEND

OLYMPIC PENINSULA



## HIGHLIGHTS

An overnight farm stay at Solstice Farms, including a huge family-style breakfast.

Petting the goats at Mystery Bay Farm, Solstice Farm and Wild Harvest Creamery.

A double scoop of homemade ice cream or Italian ice at Elevated Ice Cream.

## TIPS:

If you happen to be visiting on a Wednesday, stop into Undertown Coffee Shop for a Three Sisters Farm burger prepared by Chef Arron from Brassica. See [www.brassicarestaurant.com](http://www.brassicarestaurant.com) for more details.

Wear boots or closed toed shoes when visiting the farms.

Check to see what classes and demonstrations are occurring during your visit.

***Farms often require reservations before visiting, as many are family homes and working farms, so call ahead and plan your trip before embarking on this itinerary.***

***One of Mystery Bay Farm's cherished goats in the Chimacum Valley. Mystery Bay Farm cheese can be purchased at the nearby Nordland Store.***

Spend one day in and around pastoral Chimacum Valley, a talented and close-knit agricultural and culinary community that embraces a farm lifestyle and shares skills that let them live close to the land.

Meet the farmers who provide flavorful ingredients that inspire the menus at nearby eateries. Sip cider. Melt goat cheese in your mouth. Pick and nibble sun-warmed blueberries.

Spend a second day exploring the maritime Victorian city of Port Townsend with its many culinary offerings including a famed creamery, artisan bakery, winery, food co-op, ice cream parlor, coffee shops, cafés, and restaurants.

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**DAY 1** Wake up to Chef Dan's farm fresh "farmers' market breakfast" at the **Resort at Port Ludlow**. Eat up; grab your boots and a cooler before venturing out to visit farms and cideries.

Head to **Nordland General Store**, eclectic old-time general store selling fish hooks, lattes, wine, micro brews, and delectable Mystery Bay Farm cheese. Visit nearby **Mystery Bay Farm** where this cheese is made. Due to the nature of a working farm, tours are by reservation only. Call to schedule a tour where you get to meet the goats, roam their pastures, tour the milking and cheese making facility, and sample cheeses. Directions to the farm are given upon tour reservation.

Head to **Fort Flagler State Park** for a walk on the beach or through the forest trails, and a tour of the historic bunkers. Take in the expansive views straight across the bay to Port Townsend's Victorian cityscape.

Seek out **On Common Ground** at mile marker 9 on Beaver Valley Road in Chimacum, for salad, sandwiches and fresh-baked cookies. This bakery/coffee shop/deli features a must-taste Finnriver Organic Grains wheat berry salad and a Beef Breakfast Burrito filled with Chimacum rancher Roger Short's grass finished and grass fed and finished beef. Owner/baker Kelli Sullivan's menu celebrates produce from nearby Finnriver, Red Dog and Dharma Ridge farms. **TIP:** Drop in for Chef Jess O'Dell's BBQ on Friday and Saturdays during the summer.

In the afternoon, visit the farms and cideries of **Chimacum Valley** starting with **Red Dog's** farm stand, and then to **Finnriver Farm** for seasonal culinary and farmstead adventures. Here you can sample hard cider, pick berries, mill grain, watch a cooking demo and enjoy the flavorful results. Visit with Crystie Kisler, a

## 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.

city girl turned farm wife. Glimpse her world by reading *The Farmwife Diaries*. Follow up with a stop and another cider tasting at **Eaglemount Wine and Cider**. **NOTE:** A third cidery – **Wildfire Cider** – can be found outside of Port Townsend and can easily be worked into Day Two of your itinerary.

Call ahead to see if Suzanne Tyler at **Wild Harvest Creamery** is offering any classes on cheese making or raising goats. Buy creamy, smooth harvest chevre, blueberry ginger breakfast chevre or her Mt. Olympus feta. If your visit falls on a monthly “Open Farm Day,” grab your boots to tour and learn about the sustainable methods used on the farm.

End at **Solstice Farm**, where you’ll meet owners Linda Davis and Jim Rueff, their hens and sheep.

Return to the water for dinner at **Ajax Café**. Walk in and select from a collection of fun and fanciful hats, order some Finnriver Cider, a glass of wine or local brew, and then take your time in choosing from a full menu of Northwest favorites including clam chowder, crab cakes, fisherman stew, seared salmon, braised lamb shank and more. Sample local farm offerings with the grilled vegetable kabobs served over quinoa and greens. On Friday, Saturday and Sunday, stay for live entertainment – jazz, blues, folk and rock, or return to Solstice Farm for a quiet evening of reading or recapturing your day’s adventures.

Overnight at **Solstice Farm**. Visit in March and April during lambing or on a workshop weekend and learn how to make pickles, bind books, weave a basket and more. Linda and Jim settled on the farm after sailing the world’s oceans for 15 years.



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*The Victorian Seaport of Port Townsend is a haven of gourmet coffee shops, cafés, and restaurants.*

## 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



Watching through large glass windows as local artisan cheeses being made at Mt. Townsend Creamery in Port Townsend.

**DAY 2** Follow or help out as Linda and Jim do their morning farm chores including egg gathering and bottle feeding lambs, then dig in to a full, farm breakfast family-style near windows looking out to grazing sheep and lambs at Solstice Farm. Rotating breakfast specials include farm-fresh eggs Provencal, Dutch pancakes smothered in seasonal fruit and Parisian crepes, all accompanied by either bacon or lamb sausage.

Drive into the Victorian seaport of **Port Townsend** for cheese sampling at **Mount Townsend Creamery**. Watch through large glass windows as owners Matt Day and Ryan Trail breathe new life into the region's dairy processing industry by transforming local milk into artisan cheeses. Try Seastack, a soft-ripened cheese rolled in sea salt and vegetable ash, or Trailhead, a rustic Alpine tome, Cirrus, a Camembert, or New Moon, a buttery, rich Jack style cheese – all made from pasteurized cow's milk.

Pick up seasonal fruit to accompany your cheese at **Port Townsend's Food Co-op**. See what fresh, local produce is available and the farm it came from on the co-ops monthly fresh sheet. If you are in town on Wednesday or Sunday, the **Port Townsend Farmer's Market** is one of the best outdoor markets in the state and offers gorgeous local produce from area farmers.

Pick up some bread (fig-anise is baked on Wednesdays) and a pastry at **Pane D'Amore Artisan Bakery**. Utilizing grains from Finnriver Farm, this raved about bakery is a centerpiece of Port Townsend.

## FESTIVALS & EVENTS:

**Rhododendron Festival (May)**  
[rhodyfestival.org](http://rhodyfestival.org)

**ShrimpFest (May)**  
[emeraldtowns.org/shrimpfest](http://emeraldtowns.org/shrimpfest)

**Lavender Celebration Tour of Wineries (July)**  
[olympicpeninsulawineries.org](http://olympicpeninsulawineries.org)

**Wooden Boat Festival (September)**  
[woodenboat.org/festival](http://woodenboat.org/festival)

**Chimacum Arts & Crafts Fair (December)**  
[chimacumarts.com](http://chimacumarts.com)

Rain or shine (in the Northwest tradition) picnic on the bluffs at Chetzemoka Park. This 10-acre park with well-tended established gardens overlooks Admiralty Inlet and the Cascade Mountains.

Satisfy your sweet tooth with a double scoop of homemade ice cream or Italian ice at **Elevated Ice Cream**. Make time to explore Port Townsend including the **Northwest Maritime Center**, the history museum, galleries, and shops. Stop into **Key City Fish** at the Boat Haven for a taco and glimpse of the local catch.

Sample current releases at **Sorensen Cellars**, a small family winery that has consistently produced award winning wines since it's opening in 1998. Then head out to the tasting room at **FairWinds Winery** to sample the only white Burgundy produced in Washington.

Have dinner at one of a handful of good restaurants including the **Silverwater Café**, notable for sourcing the freshest and best quality foods locally, and **T's Restaurant**, fine, marina-front dining at Point Hudson.

Overnight Port Townsend at **Clam Cannery**, **The Bishop Victorian** or **The Palace Hotel**, with thoughts of the scramble du jour for breakfast at **Sweet Laurette's Café and Bistro**.

***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.*

## MORE INFORMATION:

### Washington State Tourism

[www.experiencewa.com](http://www.experiencewa.com)

### Olympic Peninsula Visitor Bureau

338 W 1st St, Port Angeles  
(360) 452-8552 (800) 942-4042  
[www.visitolympicpeninsula.org](http://www.visitolympicpeninsula.org)  
[diane@olympicpeninsula.org](mailto:diane@olympicpeninsula.org)

### WSU Jefferson County

**Small Farm Directory**  
[www.ag.jefferson.wsu.edu](http://www.ag.jefferson.wsu.edu)

### Port Townsend Visitor Center

440 12th St., Port Townsend  
(360)385-2722 or (888)ENJOYPT  
[www.EnjoyPT.com](http://www.EnjoyPT.com)

### Undertown

211 Taylor Street, Port Townsend  
(360) 385-1410

### Resort at Port Ludlow

1 Heron Road, Port Ludlow  
(360) 437-0513  
[www.portludlowresort.com](http://www.portludlowresort.com)

### Nordland General Store

7180 Flagler Road, Nordland  
(360) 385-0777  
[www.nordlandgeneralstore.com](http://www.nordlandgeneralstore.com)  
*Mon. – Fri. 7am-6pm*  
*Sat. – Sun. 8am-7pm*

### Mystery Bay Farm

PO Box 285 Nordland  
(360) 385-3309  
[www.mysterybayfarm.com](http://www.mysterybayfarm.com)  
*Open by appointment only*

### On Common Ground

Mile Marker 9 on Beaver Valley Rd,  
Chimacum  
(360) 643-3423  
*Open Daily 6am-6pm*

### Red Dog's Farm Stand

406 Center Rd., Chimacum  
(360) 732-0223  
[www.reddogfarm.net](http://www.reddogfarm.net)

### Finnriver Farm & Cidery

62 Barn Swallow Road, Chimacum  
(360) 732-6822  
[www.finnriverfarm.com](http://www.finnriverfarm.com)  
*May-Oct: Thurs – Mon 1pm-5pm*  
*Open year round by appointment*

**Egglemount Wine and Cider**

2350 Egglemount Rd, Port Townsend  
(360) 732-4084  
www.egglemountwinery.com

**Wildfire Cider**

220 Pocket Lane, Port Townsend  
(360) 379-8915  
www.wildfirecider.com

**Wild Harvest Creamery**

734 Wind Ridge Road  
(360) 732-0771  
www.wildharvestcreamery.com

**Solstice Farm Bed & Breakfast**

6503 Beaver Valley Rd, Chimacum  
(360) 732-0174  
www.solsticefarmstay.com

**Ajax Café**

21 Water Street, Port Hadlock  
(360) 385-3450  
www.ajaxcafe.com  
*Tuesday – Sunday, 5pm-close*

**Mount Townsend Creamery**

338 Sherman Street, Port Townsend  
(360) 379-0895  
www.mttownsendcreamery.com  
*Tuesday – Saturday 11am – 6pm*

**Port Townsend’s Food Co-op**

414 Kearney St., Port Townsend  
(360) 385-2883  
www.foodcoop.coop  
*Mon - Sat 8am-9pm, Sun 9am-8pm*

**Port Townsend Farmer’s Market**

Saturdays: Tyler and Lawrence  
Wednesdays: Polk and Lawrence  
Phone: 360-379-9098  
www.ptfarmersmarket.org  
*Saturdays, 10am-1pm, May 01–Dec 18*  
*Wednesdays, 4pm-6pm, Jun 02–Sep 29*

**Pane D’Amore Artisan Bakery**

617 Tyler Street, Port Townsend  
(360) 385-1199  
www.panedamore.com  
*Open daily 8am-4pm*

**Elevated Ice Cream**

631 Water Street, Port Townsend  
(360) 385-1156  
www.elevatedicecream.com  
*Open daily 10am-10pm*

**Northwest Maritime Center**

431 Water Street, Port Townsend  
(360) 385-3628  
www.nwmaritime.org  
*Mon. – Fri. 9am–5pm*

**Key City Fish**

307 10th Street, Port Townsend  
(360) 379-5516  
www.keycityfish.com  
*Mon. – Sat. 9am – 6pm*

**Sorensen Cellars**

274 Otto Street, Port Townsend  
(360) 379-6416  
www.sorensencellars.com

**FairWinds Winery**

1984 Hastings Avenue West,  
Port Townsend  
(360) 385-6899  
www.fairwindswinery.com  
*Open daily 12pm – 5pm*

**Silverwater Café**

237 Taylor St., Port Townsend  
(360) 385-6448  
www.silverwatercafe.com  
*Open daily – Hours vary by day*

**T’s Restaurant**

141 Hudson St, Port Townsend  
(360) 385-0700  
www.ts-restaurant.com  
*Wed– Mon. – Hours vary by day*

**Sweet Laurette’s Café and Bistro**

1029 Lawrence St., Port Townsend  
(360) 385-4886  
www.sweetlaurette.com  
*Open Wed. – Mon. 8am–5pm*

**Clam Cannery**

111 Quincy Street. Port Townsend  
(206) 718-5401  
www.clamcannery.com

**The Bishop Victorian**

714 Washington St., Port Townsend  
(360) 385-6122  
www.bishopvictorian.com

**The Palace Hotel**

1004 Water St., Port Townsend  
(877) 747-8713  
www.palacehotelpt.com

