

Savor
Washington™

LOWER LEFT-HAND CORNER AGRI-CULINARY LOOP

LONG BEACH PENINSULA



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HIGHLIGHTS

Colorful shops, great seafood, comfortable lodging, small museums, horseback riding, and an expansive beach.

Southwest Washington's Long Beach Peninsula: home to a new national park, two historic lighthouses, renowned restaurants, cranberry bogs, and oyster farms.

The Long Beach Peninsula was named one of 'America's Favorite Beach Towns' by ForbesTraveler.com

Simply delicious -- briny, fresh Willapa Bay oysters on the half shell at Jimella and Nanci's Klipsan Market Café.

This is a loop tour of creameries, farms, ranches, cranberry bogs, oyster beds and fishing marinas, as well as the restaurants and inns where menus are inspired by the fresh, coastal abundance.

 Washington
The State™



DAY 1

Start with cheese. In recent years, a handful of artisan cheese makers have cropped up in rural Lewis County, equidistant between Seattle and Portland. The creameries of the Adna/Boistfort Valley region (mainly off of Hwy. 6) include **Black Sheep Creamery**; **Rosecrest Farm**; **Twin Oaks**; and **Willapa Hills Farmstead**. Each is distinctive in the kinds of cheeses they create as well as the animals – goat, sheep and cows – whose milk they use. Call ahead and reserve a tour, or stop in at Black Sheep’s on farm shop, pick up some Black Sheep Tomme and Queso de Oveja.

Drive to the peninsula and enjoy a local gourmet lunch at **42nd Street Café** in Seaview.

Tour this sustainable farm or simply pick up some organic vegetables and fruit at **Green Angel Gardens and Market**, Long Beach or **Cranguyma Farms**, which features u-pick blueberries and cranberries, when in season. Tour the nearby **Cranberry Museum** and walk alongside cranberry bogs while learning the history of this powerful berry.

Slurp plump briny oysters raw on the half shell, or savor them in several mouthwatering (and garlicky) preparations, at **Jimella and Nanci’s Klipsan Market and Café** in Klipsan Beach. Get there early and hear firsthand from Jimella, a pioneer in Northwest Cuisine, about the fresh catch of the day or when Farmer Fred’s tomatoes will be on the menu or have her select a great Washington wine to pair with your entree. Save room for something sweet, baked by co-owner and pastry chef Nanci Main.

Take a walk under the stars along the beach, or visit the **Shelburne Inn Pub** for a nightcap.

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.

Overnight at **China Beach Retreat**, for a secluded and private waterfront stay, **Boreas Bed & Breakfast** for first-class accommodations and cuisine or **Inn at Discovery Coast** for an oceanfront boutique hotel.

DAY 2

Explore Oysterville's oyster boom built town on a self-guided tour. From the deck of **Oysterville SeaFarms**, watch oystermen and tides ebb and flow while nibbling succulent shelled Dungeness crab claws with house-made cocktail sauce or munch on Willabay™ Spiced Dried Cranberry and Pecan Mix. If the season is right, plan a clam dig in Chinook with shellfish farmer **Andrea Randall**.

Walk it off at scenic Leadbetter Point, part of the **Willapa Bay National Wildlife Refuge**.

Have a fresh and memorable lunch at **Jimella and Nanci's Klipsan Market and Café** in Klipsan.

Walk or ride your way along the coastal walkway of the **Discovery Trail**, or take the coastal rainforest walk at **Cape Disappointment State Park**. Warm up from your adventure with coffee, tea or cocoa at **Long Beach Coffee Roasters**. Be sure to stop and browse the adjacent **THC Organic Market** for local organic products and snacks.

Taste what Chef Jeff McMahon creates from the freshest local offerings and Mediterranean flavors at **Pelicano Restaurant**. Be sure to ask about Shelly's drink of the month. Or reserve your spot at Chef Michael Lalewicz's table at **The Depot** and watch him prepare catch of the day and more.

Spend the rest of the evening at **Raven & Finch** wine bar in Ilwaco for live

In early spring at Fred Johnson's Homegrown in Naselle, overwintered vegetables make way for new plantings of salad greens. Fred's mixed greens and heirloom tomatoes appear on menus throughout the Long Beach Peninsula.



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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Purchases of canned sturgeon, oysters and Willabay™ cranberry products support the preservation and restoration of Oysterville Sea Farms, the only remaining oyster farm in Oysterville.

music and entertainment, or for a quieter evening, join the ranger talk and bonfire at Cape Disappointment State Park.

Overnight at Shelburne Inn, Boreas B&B or Inn at Discovery Coast.

DAY 3 The peninsula's inns or B&Bs prepare amazing breakfasts incorporating coastal flavors, so indulge in your complimentary breakfast. Pick up snacks or a box lunch before heading out on your day's adventure from **Bailey's Bakery and Café** in Nahcotta.

Say goodbye to the peninsula after taking a walk along the beach at Seaview beach approach. Head to Naselle and stop in to meet Fred Johnson for a tour of **Fred's Homegrown**, or get adventurous with a paddle with **Skamokawa Columbia River Kayaking**, or walk at **Julia Butler Hansen National Wildlife Refuge**.

Drive to Puget Island and arrive at **Inn at Crippin Creek Farm** for an afternoon farm tour and pick your own vegetables for your dinner salad. The farm is a quiet destination near the Columbia River where you can relax or participate. Free ranging hens will keep you amused and guests are welcome to help collect the eggs.

FESTIVALS & EVENTS:

Summerfest (May)

www.funbeach.com/events

NW Garlic Festival (June)

www.opwa.com

Washington State Intl. Kite Festival (August)

www.kitefestival.com

Blues & Seafood (August)

www.bluesandseafood.com

Jazz and Oysters (August)

www.watermusicfestival.com/jazz-and-oysters

The Cranberrian Fair (Oct.)

www.columbiapacificheritagemuseum.org

Wild Mushroom Celebration (Oct./Nov.)

www.funbeach.com/mushroom



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Before heading out to nearby **Stockhouse Farm** for campfire and s'mores, enjoy the bounty for dinner at the Inn at Crippin Creek Farm.

Overnight at Crippin Creek Farm, Stockhouse Farm, **The Inn at Lucky Mud** or **Twin Gables Bed & Breakfast**.

Have a fresh organic breakfast at the Inn or your overnight B&B.

Take an Italian cooking class at Inn at Crippin Creek. Aspiring novices as well as seasoned veterans will enjoy the hand-on and informative demonstrations from the owners, Don and Kitty Speranza. Learn classic dishes and sauces plus secrets for perfecting Tiramisu and how to make the best Cannoli this side of Palermo.

If you rather go outdoors, explore the Columbia River at water level in a river kayak tour with **Skamokawa River Kayaking**.

Request a sack homemade lunch from Inn at Crippin Creek or Twin Gables B&B and head out to the farms.

Head out to farms in Venersborg, Woodland and Winlock. Take a farm tour at the **Friendly Haven Rise Farm** village, **Dee Creek Farm** or **Blue Rose** and connect with the animals and gardens.

Dine at the authentic **La Tarasca** in Centralia. Renowned for their handmade maize tortillas, the restaurant is also sought out for the carnitas, chicken mole, and chile verde.

At the WSU Cranberry Research Station and adjacent Cranberry Museum, take a self-guided walking tour of the cranberry bogs. Watch as the bogs are flooded, the berries beaten from the vine, and the floating berries harvested in October.

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

Long Beach Peninsula Visitors Bureau
3914 Pacific Way, Seaview
(360) 642-3900
www.funbeach.com

Black Sheep Creamery
345 Bunker Creek Road, Chehalis
(360) 748-9543
www.blacksheepcreamery.com

Rosecrest Farm
439 Spooner Road, Chehalis
(360) 740-8988
www.rosecrestfarms.org
*Open Mon-Wed, Fri 11am-5pm
Sat. & Sun. 10am-6:30pm*

Twin Oaks Dairy
346 Twin Oaks Road, Chehalis
(360) 748-6788

Willapa Hills Farmstead
4680 State Highway 6, Doty
(206) 612-6253
www.willapahillscheese.com
Open daily, 11am-4pm

42nd Street Café
4201 Pacific Way, Seaview
(360) 642-2323
www.42ndstreetcafe.com
Open Mon.-Sun., 8am-9pm

Green Angel Garden & Market
6807 Sandridge Road, Long Beach
(360) 244-0064
www.greenangelgardening.com

Andrea Randall, Shellfish farmer
(360) 777-8203

Cranguyma Farms
3206 113th Ln, Long Beach
(360) 642-3201
www.cranguymafarms.com
Open daily

Cranberry Museum
2907 Pioneer Rd., Long Beach
(360) 642-5553
www.cranberrymuseum.com
*April 1 – Dec. 15 Open daily
& by appointment, 10am-5pm*

Jimella & Nanci's Klipsan Market & Café
21712 Pacific Way, Klipsan Beach
(360) 665-4847
www.klipsanmarketcafe.com
*Open seasonally
Wed.-Sun., 11am-3pm
Thurs.-Sat., 5pm – close*

The Shelburne Country Inn
4415 Pacific Way, Seaview
Phone: 800-466-1896
www.theshelburneinnc.com

China Beach Retreat
222 Robert Gray Drive, Ilwaco
(360) 642-5660
www.chinabeachretreat.com

Boreas Bed & Breakfast
607 Ocean Beach Blvd N, Long Beach
(360) 642-8069
www.boreasinn.com

Inn at Discovery Coast
421 11th Street SW, Long Beach
(360) 642-5265
www.innatdiscoverycoast.com

Oysterville SeaFarms
34300 1st Street, Oysterville
(360) 665-6585
www.willabay.com

Willapa Bay Natl. Wildlife Refuge
3888 U.S. 101, Ilwaco
(360) 484-3482
www.fws.gov/willapa

Long Beach Coffee Roasters
811 Pacific Ave S, Long Beach
(360) 642-2334
www.longbeachcoffee.com
Open daily, 7am-5pm

THC Organic Market
811 Pacific Avenue, Long Beach
(360) 642-3650
www.totalhealthfoods.com

Pelicano Restaurant
177 Howerton Ave SE, Ilwaco
(360) 642-4034
www.pelicanorestaurant.com
Open Wednesday - Sunday, 5pm

The Depot
1208 38th Place & L, Seaview
(360) 642-7880
www.depotrestaurantdining.com
Open daily, 5pm to Close

Raven & Finch
215 Howerton Avenue, Ilwaco
(360) 642-7009
www.ravenandfinchwine.com
*Open: Tues.-Fri., 4pm-1am
Sat. 1pm-1am / Sunday 3pm-8pm*

Cape Disappointment State Park

244 Robert Gray Drive, Ilwaco
(360) 642-3078
www.access.wa.gov

Bailey's Bakery and Café

26910 Sandridge Road, Nahcotta
(360) 665-4449
www.baileysbakerycafe.com
*Open: Thurs – Mon, 8am - 3pm,
Sundays 9am – 3pm*

**Fred's Homegrown Farm
& Produce**

201 South Valley Road, Naselle
(360) 484-3345
www.fredshomegrown.blogspot.com

Skamokawa Columbia River Kayaking

P.O. Box 52, Skamokawa
(360) 849-4016
www.columbiariverkayaking.com

**Julia Butler Hansen Natl. Wildlife
Refuge**

16 Jacobson Road, Cathlamet
(360) 795-3915
www.fws.gov/jbh

Inn at Crippin Creek

15 Oatfield Road, Skamokawa
(360) 795-4016
www.crippincreek.com

Stockhouse Farm

59 W. Birnie Slough Road, Cathlamet
(360) 849-4145
www.stockhousesfarm.com

The Inn at Lucky Mud

44 Old Chestnut Drive, Skamokawa
(360) 795-8770
www.luckymud.com

Twin Gables Bed & Breakfast

1416 West State Route 4, Skamokawa
(360) 795-3942
www.twingables.net

Friendly Haven Rise Farm

20309 NE 242nd Ave., Venersborg
(360) 687-8384
www.friendlyhaven.com

Dee Creek Farm

2402 Little Kalama River Rd, Woodland
(360) 225-9711
www.deecreekfarm.com
Call for tour reservation

Blue Rose Dairy

23 Rayburn Rd W, Winlock
(360) 785-0319
www.bluerosedairy.com
Call for tour reservation

La Tarasca

1001 W. Main St., Centralia
(360) 736-7756

