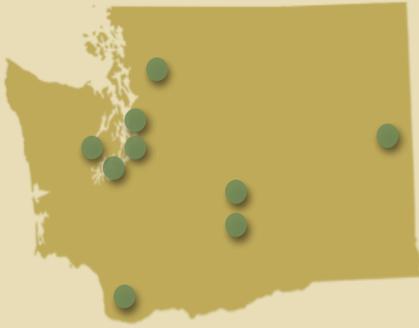


Savor washington™

Savor Washington CULINARY ADVENTURE

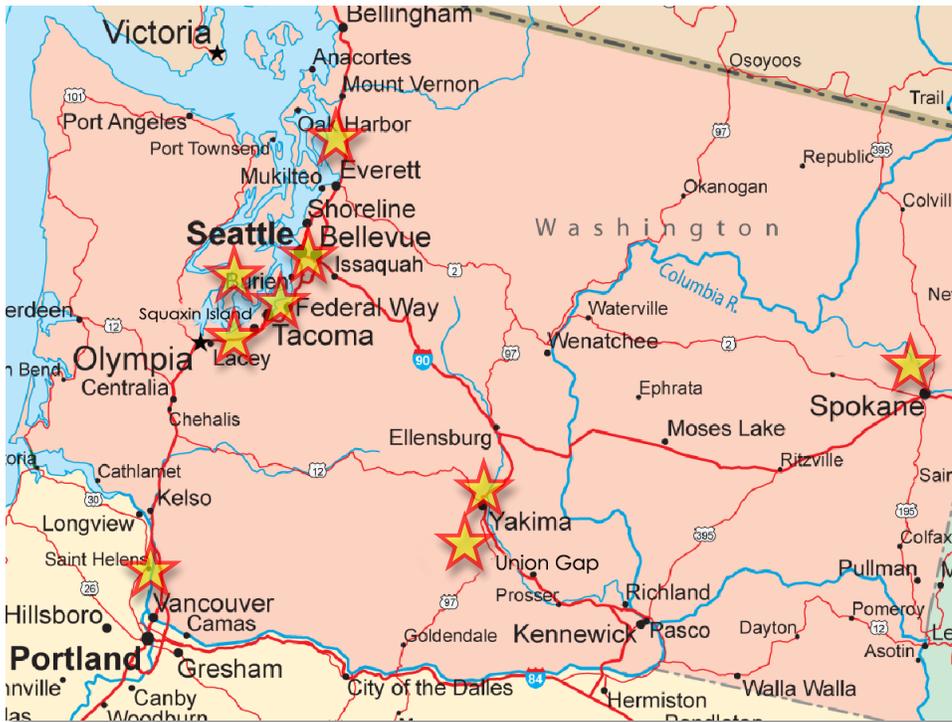


Experience Washington, one bite at a time, on this special culinary adventure that takes you across the state from Seattle to Spokane, through diverse landscapes and great local food.

Organic produce, exotic seafood and fine wine are all staples in authentic Washington cuisine. But why is Washington such a hotspot for “foodies,” famous chefs and independent brewers and vintners? Probably the biggest single reason is the diversity of fresh found ingredients here.

As a coastal state rich in oyster flats, clam beds and wild salmon runs, seafood is abundant. Washington’s extensive farms, orchards and culinary artisans make it easy to find fresh and local food in restaurants and markets across the state. The state’s rainforests are an abundant source of wild mushrooms, including the legendarily savory chanterelle. All of the essential ingredients needed to make great beer and wine are grown here too. Cue your taste buds, it’s time to savor Washington.





Snohomish

Start your culinary adventure in Washington State in Snohomish County. Buy fresh from the farm every night of the week at one of the more than eight outdoor farmer's markets located throughout Snohomish County. Get lost in a corn maze, taste ripe berries from the bush, or pick a handful of flowers along the **Snohomish County Farm Trail** or **Red Rooster Route**.

Festivals such as Lavender Hills Farm Festival, Marysville Strawberry Festival, Festival of Pumpkins, Evergreen State Fair and the Antique Tractor Show and Threshing Bee are just some of the agricultural tourism options available year round.

Try lunch at Russell's Dining and Bar at **The Loft** in Bothell. Culinary master Russell Lowell's restaurant located in a beautiful historic 1927 renovated barn offers a vast array of entrees from duck to filet mignon and rack of lamb.

Visit **Garden Treasures Nursery and Organic Farm** in Arlington after lunch. Over 100 varieties of crops are open for picking, or visit the greenhouses to pick your very own heirloom tomatoes, cucumbers, fresh basil, or winter mix greens.

Lavender Hills Farm in Marysville is a recognized Centennial Farm with continued family ownership since 1887, offering a wide variety of lavender products.

Fresh sheet:

April: Asparagus

May: Asparagus, Chard

June: Asparagus, Broccoli, Cabbage, Cauliflower, Chard, Currants, Gooseberries, Peas, Raspberries, Rhubarb, Strawberries, Zucchini

July: Apricots, Beans (Green), Beets, Boysenberries, Cantaloupe, Carrots, Cherries, Corn (Sweet), Cucumbers, Currants, Gooseberries, Loganberries, Marionberries, Melons, Peaches, Potatoes, Raspberries, Rhubarb, Squash, Tomatoes, Watermelon, Zucchini

August: Apples, Blackberries, Cantaloupe, Carrots, Corn (Sweet), Cucumbers, Eggplant, Huckleberries, Hops, Loganberries, Marionberries, Melons, Nectarines, Okra, Peaches, Pears, Peppers, Plums, Potatoes, Prunes, Raspberries, Rhubarb, Squash, Tomatoes, Watermelon

September: Apples, Blackberries, Cantaloupe, Carrots, Corn (Indian), Corn (Sweet), Cucumbers, Eggplant, Grapes, Huckleberries, Hops, Onions, Peaches, Pears, Peppers, Plums, Potatoes, Prunes, Pumpkins, Raspberries, Rhubarb, Squash, Tomatoes, Watermelon

October: Apples, Carrots, Grapes, Huckleberries, Onions, Potatoes, Pumpkins, Raspberries, Rhubarb

November: Apples, Potatoes





Take the “*Get Sauced Safely*” Cooking Italian with Washington Wines at **Lombardi’s** in Everett. Learn the secrets of preparing the five sauces that are at the heart of Italian cuisine, and which Washington State wine pairs well with each. If you don’t have other dinner plans, indulge in a fabulous evening of wine, food and conversation featuring a 5-course meal prepared by Lombardi’s Executive Chef Matt Romeo, of course featuring excellent local and Italian wines.

Indulge in a farm to table culinary experience at **Ninety Farms** in Arlington. Your evening will begin with a tour led by the farmer Linda Nuenzig. Watch the herding dogs bring in the sheep, learn about the

habitat buffer along the river. You’ll dine inside the hay-floored barn with an exquisite rotisserie lamb dinner prepared by an acclaimed local chef.

Overnight at the four-star **Tulip Resort Casino** and enjoy the culinary delights of Chef Dean Shinagawa (a James Beard invitee) and his culinary team’s original versions of traditional and regional dishes. Highlights include the cedar-plank salmon, berry salsa and huckleberry soufflé.



Seattle

Home to several major Pacific Rim seaports, Seattle is a great place to find exotic and delicious ingredients, herbs and spices from all over the world. As a major cultural crossroads, an extraordinary number of diverse culinary traditions flourish here and often cross-pollinate in new and delicious ways.

Start the day with coffee and pastries at one of the three **Essential Bakery Company** cafes in Seattle. With passion, integrity and innovation, this company has created the highest quality artisan baked goods that Seattle can offer. After breakfast, take the **Theo’s Chocolate** tour in Fremont, the only Organic, Fair Trade, Bean-To-Bar Chocolate Factory in the country.

Dine on New American cuisine prepared with certified-organic and wild ingredients sourced local at **Tilth Restaurant**. Executive chef and owner, Maria Hines, is a James Beard Award winner for Best Chef of the Northwest, as well as one of Food & Wine Magazine’s 10 Best New Chefs.

Spend the afternoon discovering Seattle’s legendary **Pike Place Market**. While a major tourist destination, it’s also a place where locals still come to buy fresh, local fish and produce, fresh-cut flowers, and fresh-made cheese and sausage.





No trip to the market is complete without a stop at **Beecher's Handmade Cheese** for unforgettable artisan cheese.

Have a relaxing meal at **Pike Place Pub** - a brewery featuring local, sustainable and seasonal pub fare. Watch brewers as they handcraft ales in the Pike's unique multi-level brewhouse. Overnight at the **Red Lion Hotel On 5th Ave** in downtown Seattle.

Tacoma

Spend your morning touring **Wilcox Farms**, a fourth generation, family-run business, dedicated to producing incredibly fresh egg products. This two-hour tour via bus or hay wagon ends with a delectable organic omelet with Wilcox's whole liquid eggs.

Located in the Theatre District in the heart of downtown, the **Tacoma Farmers' Market** runs each Thursday from mid-May through October and features an abundance of fresh, seasonal and locally grown fruits and vegetables. This "farm to table" showcase has become a tradition in Tacoma and offers the best that the Pacific Northwest has to offer. Other popular markets



include the **Saturday Farmers' Market** in Proctor and the **Puyallup Farmers' Market**.

Spend the afternoon touring **Terry's Berries** organic farm in Tacoma or **Filburt Acres** hazelnut farm in Puyallup.

Spend your evening in excellence and artistic splendor with dinner at **Primo Grill**, a contemporary Tacoma restaurant with apple wood grill and oven display kitchen. Overnight at the world-class **Hotel Murano** in downtown Tacoma, where the hotels art collection extends to every feature in this dynamic hotel.

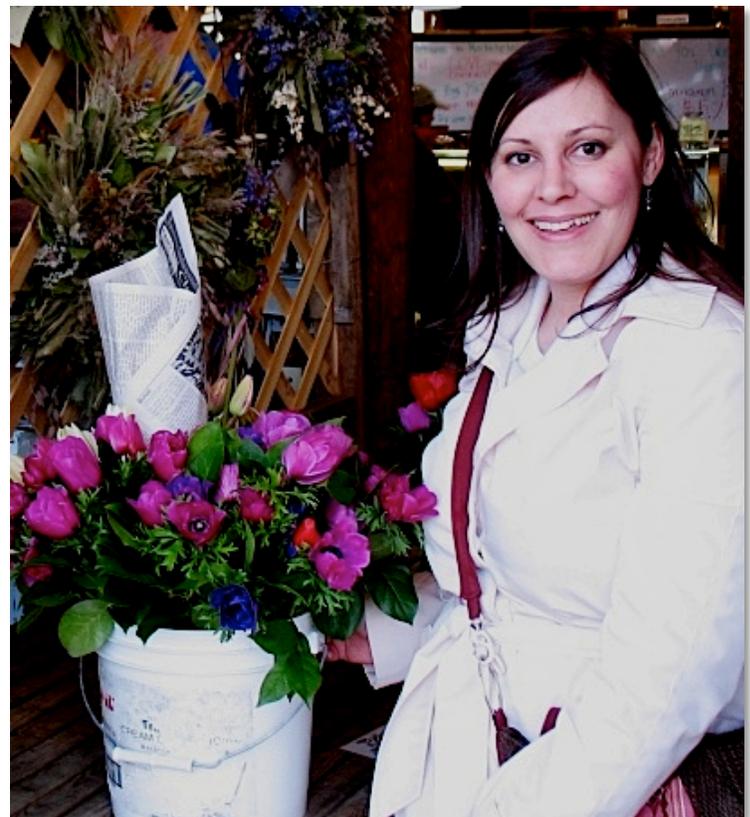


Olympia

Enjoy a fresh, warm breakfast at the **Bread Peddler**, a French bakeshop and artisan cafe in Olympia. Grab a cup of exceptional handcrafted single origin coffees at **Batdorf & Bronson Coffeehouse**.

Walk the aisles at the **Olympia Farmers Market**, a staple in the community, serving top quality fresh, organic produce harvested daily. Artisan crafts and locally made products are abundant at this outdoor, covered market.

Traditions is for conversation, music and good food, and a place to discover folk art products from cultures around the world, made available through fair and equitable trade relationships with low-income artisans and farmers from more than fifty countries. Traditions is also a cafe and center for concerts, workshops and public forums; a gathering place for a community of interesting and involved people.



Spend the afternoon touring **Pigman's Organic Farm** with

over six acres of certified organic produce in the lush Nisqually Valley. A variety of vegetables and berries are available April through December, for u-pick purchase.

Dine at **The Mark**, Olympia's landmark restaurant where the ingredients are organic and local. The Mark has always used organic, locally grown ingredients and is now certified organic by Washington State. The Mark serves rustic Italian fare in an attentive, yet subtle manner. The restaurant is well recognized for also having the finest cocktails in Olympia with a sophisticated and extensive bar selection.

Overnight at **Red Lion Hotel Olympia**.





Squaxin Island



“The delicacies offered from the Heart of the Earth (the sea), such as clams, oysters and salmon have always been highly respected by our people. The aquatic creatures that sustain us and give us life offer much more than mere physical nourishment; they provide spiritual sustenance as well.” - Squaxin Island Heritage Committee

Tour **Taylor Shellfish Farms**, which grows a wide range of shellfish. The Taylor family has been growing shellfish in the bays and inlets of Puget Sound for over 100 years. These shellfish farms are in some of the most beautiful and nutrient-rich tidelands in the world. The clean, clear waters of the Sound provide the environment for growing some of the most bountiful and flavorful shellfish harvests to be found anywhere.

Visit the **Squaxin Island Museum** which features exhibits and rare artifacts that tell the unique story of the people who have lived and prospered along the shores of the inland Salish Sea. Tours are available by appointment.

Belly up to the **Seafood Bar** at Little Creek Casino and enjoy delicacies from the heart of the earth...the sea. It's a uniquely entertaining dining experience as your fresh seafood dinner is prepared right before your eyes. Located next to the Island Grille just off our main casino floor. Overnight at **Little Creek Casino Resort**.



Southwest Washington

Discover the beauty of **Black Sheep Creamery** along the Chehalis River. Watch the owners make fresh fine hand crafted sheep milk cheeses from the milk the flock raised on site.

Visit **Dee Creek Farm** in Woodland for specialty cheeses, poultry, vegetables, and more, produced on this dynamic, chemical free farm. Dee Creek currently have a creamery, mobile processing unit, certified kitchen, movable animal houses, greenhouses, ponds, an old barn, and a farmhouse from the 1900's.



Take a tour of the **Cedar Creek Grist Mill**, a national historic landmark, along a heavily wooded and beautiful stream. The soothing sounds of the rushing water may allow the visitors time for reflection of those times. The south side of the creek has four picnic tables to those fortunate enough to lay claim and allow a great view of the stream, the mill and the covered bridge.

The **Vancouver** region has recently gained attention as an emerging wine region. There are now a total of 11 wineries and cellars in Southwest Washington, which should be a part of any culinary tour in the region.



The **Vancouver Farmers Market**, which will turn 20 this year, is an eclectic mixture of food, wine, farm-direct produce and nursery stock. Open from March to October and located in the heart of downtown Vancouver, the market has over 200 vendors including food booths featuring local and international specialties.

Dine in Vancouver USA at one of the new hot spots or well-established local favorites. Among the newcomers is **Lapellah**, local celebrity chef Brad Roots' newest venture, who uses ingredients and produce within 100 miles of the restaurant. There's also **Charlies Bistro**, where Chef Dougherty always takes advantage of fresh local produce and seafood.

Overnight at **Hilton Vancouver Washington**.



Yakima Valley

The Yakima Valley is one of those rare destinations where "local flavor" can be experienced quite literally. It's a region meant to be not just seen, but also tasted.

Open daily for breakfast and lunch, **White House Cafe** has a menu that always features fresh and natural local ingredients. Have your cooler ready to fill with goodies from Barrett's Orchard's store located in the big red barn at **Washington's Fruit Place at Barrett's Orchards**. In addition to their variety of tree-ripened fruit of cherries, apricots, peaches, nectarines, pears, and apples, there are other edible and drinkable Washington products to purchase.

Next stop is **Johnson Orchards**, one of the staples of Yakima. They've been in the same location for more than 100 years and are located on an orchard in the middle of Yakima. If you are in Yakima Valley on a Sunday, May through October, make time for a visit to the **Yakima Farmers Market**. Meet the farmers, artisan and specialty food purveyors who make the market such a great community. Market highlights include fresh made tamales, yummy strawberry lemonade, lots of chili peppers, and chickpeas.

Stop in the Tuscan-themed **Yakima Valley Visitor Information Center** to pick up your Yakima Valley Farm Fresh Produce map, Yakima Valley Wine map and get the inside scoop to this bountiful agricultural mecca from the visitor center staff.

The best place to get authentic Mexican soups and homemade corn tortillas in Yakima is **Salsita Antojitos Mexicanos**. The beef soup (Caldo de Res), tripe soup (Menudo) and Shrimp soup (Caldo de Camaron) are fresh made and delicious. Arguably, the best tamales in the Yakima Valley, **Los Hernandez** in Union Gap, serves steaming hot, handmade from mouthwatering, delicious masa and filled with seasoned pork or chicken. After lunch, visit the **Central Washington Agricultural Museum** for an authentic view at the lives of farmers and growers in Washington State. Docents are



available to give free tours with an appointment, so call ahead, or cruise through the drive-through exhibit.

If sipping some of the state's wine is on your agenda, be sure to review the *"Come Taste the Wine"* brochure and map highlighting the area's wineries and enjoy the afternoon. **Desert Wind Winery** is a Southwest-inspired winery perched on a bluff overlooking the Yakima River. The facility includes a tasting room, a private event facility, restaurant and demonstration kitchen, and guest rooms. Desert Wind host chefs from all around the world to share their culinary talents for their Guest Chef Series and Supper Clubs are monthly gatherings of foodies and Desert Wind fans for great food, wine and conversation. It is a relaxing experience at a communal dining table, where you can eat great food, drink great wine, and meet new friends.



Alternatives to wine tasting include a number of dairies and farms, including **Darigold Dairy Fair** and **Chukar Cherries**. Chukar produces a wide array of pure food that exemplify the regional bounty and natural flavors of the Yakima Valley.

Snipes Mountain Microbrewery and Restaurant in Sunnyside is a great place for dinner – and a microbrew. The use of quality ingredients and a passion for beer results in a fresh, unique, full-flavored beer.

Overnight in Union Gap at the **Best Western Ahtanum Inn** or **Red Lion Hotel Yakima Center** in Yakima.



Spokane

Experience the bounty of the Spokane Valley at **Green Bluff Growers**. This collection of 38 family farms was established in 1902 and is located just 15 minutes Northeast of Spokane. Green Bluff offers a diverse group of farms and businesses dedicated to producing the highest quality products, foods/wines/crafts available. Green Bluff is host to annual festivals throughout their growing seasons from strawberries, cherries, peaches, apples and pumpkins.

Next, it's off to the Cliff House, once home of an inventor and now the home of **Arbor Crest Wine Cellars**. The grounds are as unique as the inventor was and after wine

tasting, tour the grounds perched on a rock 450 feet above a river with a panoramic view of the countryside, a perfect setting for wine tasting.

Ready for a different kind of tasting? How about chocolate at **Chocolate Apothecary** which is located in a historic Flour Mill.

Two farmers from central Washington formed **Shepherd's Grain** with the idea that they could produce better wheat products while preserving their land and they've achieved that goal. Make arrangements for a presentation from Shepherd's Grain farmer Fred Fleming. He will share stories on their four-generation family farm, green sustainable/no-till farming practices and the future of the wheat farming industry.

Tour **Dry Fly Distilling** in Spokane, the first craft distillery in Washington State. They produce craft-distilled vodka, gin and whiskey using only locally grown grains and botanicals such as Eastern Washington soft white winter wheat, Washington malted barley, great Spokane water and regional botanicals.

Spend the afternoon out **Spokane's Family Farm** and visit the cows. Get a taste of their fresh and delicious milk, and see first hand how all of their milk goes from contented cows to your cup in less than 72 hours, traveling a total of 20 miles.

Overnight at the historic **Davenport Hotel and Tower** downtown.

