FARM FRESH FUN SPRINKLED WITH SWEET & SPICY

YAKIMA/UNION GAP

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HIGHLIGHTS

Tips for Bringing Your Bounty Home:

- **Contain It -** Bring containers, particularly if you plan to buy in quantity.
- **Bag It** - Consider packing corn in burlap bags; You can spray them with water to keep the corn cool and help prevent the sugars from turning to starch.
- **Cool It** - If possible, bring a cooler for fragile produce. 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 produce last. Also, buy the most fragile produce such as ripe tomatoes last.

Arguably, the best tamales in the Yakima Valley are served steaming hot, handmade from mouthwatering, delicious masa and filled with seasoned pork or chicken at Los Hernandez in Union Gap. Come April, the adored and much anticipated fresh asparagus and pepper jack cheese tamales are available.

The Yakima Valley is an abundant oasis of small farms and is fondly known as "the fruit bowl of the nation".

Asparagus, eggplant, apricots, winter pears, cherries, mint, apples, berries, pumpkins, peppers, beef and much more abound in the Valley from roadside stands to farmers markets. Trellises in perfect rows hold up bright green hops that are used nationwide to flavor beers and micro brews. And of course, the Yakima Valley is known for producing award-winning wines.

For this trip a cooler and many containers are a must to bring your bounty home! Be sure to read the tips on bringing your stash home.

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DAY 1

Open daily for breakfast and lunch, **White House Cafe** has a menu that always features fresh and natural local ingredients. The servings are generous and when your plate of food arrives be sure to have your camera ready to capture the beauty of the plate before you begin devouring. Give in to your sweet tooth and order some of the cafe's famous cupcakes like the lemon swirl, fresh strawberry, chocolate cookie or vanilla bean. Don't worry they'll box them up for you!

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 countless numbers of other edible and drinkable Washington products to purchase. Don't miss the Honeycrisp Apple Cider, local cheese, crackers, chocolates, honey and much more. You can also pick your own fruit and tour the orchards.

Head over to **Johnson Orchards**, one of the staples of the Yakima Valley. They've been in the same location for more than 100 years and are located on an orchard in the middle of Yakima. It's fun to watch customers leave with bags and bags of fruit. They only take cash or check, so plan accordingly. Their fresh bags of walnuts are amazing! Congrats to Johnson's for being listed on *National Geographic's* Central Cascade Map.

If you are in town on a Sunday May through October, make time for a visit to the **Yakima Farmers Market**. Come meet the farmers, artisan and specialty food purveyors who make the market such a great community. The market carries farm fresh and organic fruits, vegetables, berries, herbs and flowers, plus a variety of specialty foods, arts, crafts and free entertainment. Market highlights include fresh made tamales, yummy strawberry lemonade, lots of chili peppers, and chickpeas.

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

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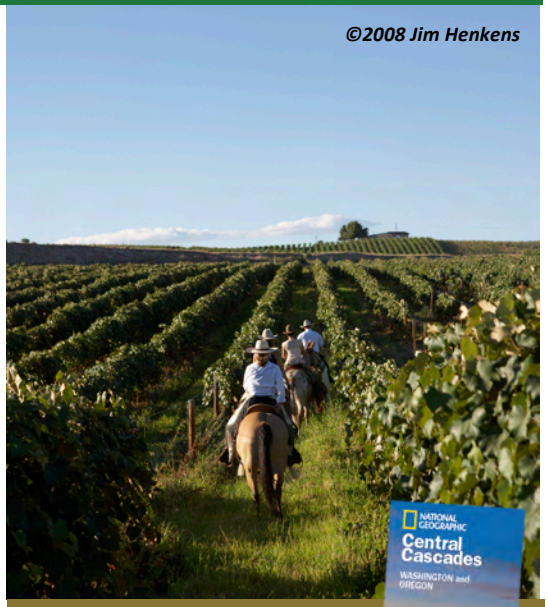
Stop in the Tuscan-themed **Yakima Valley Visitor Information Center** to pick up your Yakima Valley Farm Fresh Produce map, Yakima Valley Wine map and get the inside scoop to this bountiful agricultural mecca from the visitor center staff. A great selection of Yakima Valley products and large selection of Yakima Valley wine for sale.

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. Don't get there too late cause you might miss out…they've been known to sell out of their famous soups. One loyal customer describes Salsita's as tasty and inexpensive. Save room because the best tamales are right down the road in Union Gap.

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 (available year-round), but come April the much anticipated fresh asparagus and pepper jack cheese are available. One customer wrote "AMAZING tamales – best I've found on the west coast."

After lunch, visit the **Central Washington Agricultural Museum** for an authentic view at the lives of farmers and growers in Washington State. A special irrigation display shows how the Yakima Valley was transformed from a semi-arid desert into one of the largest growing areas of the world. From huge well drills to small hand tools, if it was used to farm the land, you will find it here. Docents are available to give free tours with an appointment, so call ahead, or cruise through the drive-through exhibit.



Cherry Wood Bed and Breakfast is featured on the 2010 National Geographic Central Cascades map of Washington and Oregon. Cherry Wood specializes in guided trail rides on horseback to near-by Yakima Valley wineries and vineyards.

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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The Central Washington Agricultural Museum is the largest outdoor museum in the state.

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!

Be sure to visit **E.W Brandt & Sons**. The Brandt family has been a part of Washington agriculture since 1907, and they are recognized around the world as a grower, packer and shipper of fruits. They also specialize in new and unique varieties as well established fresh and canning varieties too and have developed their own unique varieties of fruit trees through their nursery program.

Stop in to **Agate Field Winery**, a small, family owned and operated winery is so pleasant to be at, you'll want to stay all day. Founder, Ben Rashford, has been growing grapes for more than 65 years and has in the last several years put his knowledge of viticulture into growing the finest wine grapes that they use to make Agate wines. Not only are they producing tasty wines like the Dancing Cowboy Red but they are also known for their famous Agate Field Dark Chocolate Cake Brownies (recipe can be found on their website).

Ready for a cool handcrafted microbrew and dinner? Then head down to Sunnyside to **Snipes Mountain Microbrewery and Restaurant**. Lead Brewer, Chris Miller, makes small batches using locally grown Yakima Valley hops balanced with a blend of Northwest and European malts. The use of quality ingredients and a passion for beer results in a fresh, unique, full-flavored beer.

Overnight at the unique **Cherry Wood Bed & Breakfast and Barn**. Stay

A HOT CROP:

A trip to the Yakima Valley gets you close to one of the area's hottest crops: **chili peppers**. If you come to the Yakima Valley during late summer you will find lots of places to buy local peppers including farms that specialize in peppers and produce stands that display them in colorful array.

Some produce stands sell pepper products and pepper wreaths. U-pick peppers are available and you will even find a chili pepper festival every August.

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overnight in one of their posh Teepees and turn "roughing it" into a luxurious and romantic experience. The teepees glow with warmth at night, but offer complete privacy for intimate getaways. All have a gorgeous view of the valley farmlands and majestic snow covered Mt. Adams in the distance. Cherry Wood Bed & Breakfast does not accommodate kids, so for family friendly accommodations visit the Yakima Valley Visitors and Convention Bureau's website *www.visityakima.com*

DAY 2

Wake up for a farm fresh breakfast at Cherry Wood Bed & Breakfast and Barn.

Saddle up for a horseback guided trail ride through the vineyards of the scenic Yakima Valley to nearby wineries for wine and cheese tasting. And if you'd rather leave the driving to someone else, horse-drawn carriage rides may also be arranged and homemade picnic lunches are available.

Not horseback riding at Cherry Wood? Many other foodie activities to experience:

Tour the **Darigold Dairy Fair**. The many dairies in this small community make it easy to see why Darigold built a milk and cheese factory here. In fact, a must-see is Darigold Dairy Fair. Darigold boasts 160,000 pounds of cheese per year and Flying Cows. Under the "Big Top," built as a big circus tent, you will find "squeaky cheese," self-guided tours, gifts, deli, and lots of famous Darigold ice cream.

Tour **Chukar Cherries**. Chukar produces a wide array of pure food gifts that exemplify the regional bounty and natural flavors of the Yakima Valley and the Pacific Northwest. They use local fruits in a classic drying process, and transforms them into energy snacks, chocolate-covered confections, and pure fruit preserves, toppings and condiments-100% natural and certified kosher by KOF-K. Stop by their main plant and indulge in various chocolate covered treats!

Stop in Toppenish for homemade popsicles at **Bustamante's Paleteria and Creamery**. These cool summer treats are created on-site from wholesome, local ingredients: just fruit, sugar and milk to create over 18 different varieties including guava, tamarind, hazelnut and chili-mango flavors.

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MORE INFORMATION:

Washington State Tourism
www.experiencewa.com

Yakima Valley Visitors & Convention Bureau
101 North Fair Avenue, Yakima
(800) 221-0751
www.visityakima.com
Mon–Sat: 9am-4pm
Sunday 10am-4pm

Union Gap Tourism
102 West Ahtanum Rd, Union Gap
(509) 480-7636
www.stayinthegap.com

White House Café
3602 Kern Road, Yakima
(509) 469-2644
www.whitehouseinyakima.com
Open daily

Washington's Fruit Place at Barrett's Orchards
1209 Pecks Canyon Rd, Yakima
(509) 966-1275
www.barrettorchards.com
Mon–Fri. 10am-6pm,
Sat. 10am-5pm, Sun. 11am-4pm

Johnson Orchards
4906 Summitview Avenue, Yakima
(509) 966-7479

Yakima Farmers Market
Located at 3rd & Yakima Avenue
(509) 457-5765
www.yakimafarmersmarket.org
Open Sun. 9am-2pm, May-October

Salsita Antojitos Mexicanos
902 S Fair Ave, Yakima
(509) 452-9515

Los Hernandez
3706 Main Street, Union Gap
(509) 457-6003

Central Washington Agricultural Museum
4508 Main St., Union Gap
(509) 457-8735 or (509) 248-0432
www.centralwaagmuseum.org
Open Tues-Sat and by appt.

E.W Brandt & Sons
561 Ragan Road, Wapato
(509) 248-7390
www.ewbrandt.com

Agate Field Winery
2911 Roza Drive, Zillah
(509) 930-0806
www.agatefieldvineyard.com

Snipes Mountain Microbrewery
905 Yakima Valley Highway, Sunnyside
(509) 837-2739
www.snipesmountain.com
Sun-Thurs.10am-10pm
Fri-Sat. 11am-11pm

Cherry Wood Bed, Breakfast & Barn
3271 Roza Drive, Zillah
(509) 829-3500
www.cherrywoodbbandb.com

Darigold Dairy Fair
400 Alexander Road, Sunnyside
(509) 837-4321
www.darigold.com

Chukar Cherries
320 Wine Country Road, Prosser
(509) 786-2055
Open daily 9am-5pm

Bustamante's Paleteria & Creamery
9A S. Toppenish Ave, Toppenish
(509) 833-3891
Open daily July – September only
Mon-Fri. 10am -8:30pm
Sat. 10am-5:30pm, Sun. 10am-3:30pm

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.*

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