



WSU EXTENSION Clark County

24th Annual Small Acreage Program Farm Tour &

Harvest Celebration



SHOWCASING THE BOUNTY OF CLARK COUNTY FARMS

Free family fun on this self-guided tour of local farms!

Saturday, September 21st
10:00am-3:00pm

- See alpacas, Highland cows, chickens and more.
- Buy u-cut flowers, vegetables, fruits, herbs & fiber products.
- Tour farms, meet farmers and participate in farm festivities
- Enjoy the beautiful Clark County countryside landscape

[FARM DESCRIPTIONS & MAPS AT](https://extension.wsu.edu/clark/2024-harvest-celebration/)

extension.wsu.edu/clark/2024-harvest-celebration/



Visit These Farms!

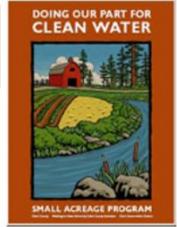
- Get to Gather Farm
- Good Year Farms
- Serendipity Alpaca Ranch
- Gather and Feast Farm
- Gifts of the Planet Farm

No pets please



SHOWCASING THE BOUNTY OF CLARK COUNTY FARMS

This sign indicates farms implementing practices to protect water quality as part of a program sponsored by the **Clark County Clean Water Program** in partnership with **WSU Clark County Extension**.



Get To-Gather Farm – 1913 SE 303rd Avenue, Washougal, WA 98671

www.gettogatherfarm.com Located on a 155 acre estate, Get To-Gather Farm opened with 3 acres of production in 2021. This farm has a diverse fruit, nut and berry orchard on 2 acres, a large chicken run (current count is 45 chickens, 2 geese and 3 turkeys), a 1/2-acre production garden, a small blueberry patch (60 plants), and a test garden – everything is grown to organic standards. The farm stand includes a wide variety of seasonal produce from our farm and from our partners in Clark County. Flowers, seasonal produce, honey, eggs, and treats are available for sale at our farm stand. Apple cider right from the apple press, water, and port-a-potties will be available. Additional on-site vendors will include: Bakehouse Sourdough, Degree Coffee, Green Grocer PNW, Natural Grocers, Nut-Tritious Foods, Shady Grove Farm, Straub's Snow, Sweet Things Baldi, Windy River Livestock. Soundstage will provide music for a portion of the day. We'll have a hay wagon going, chickens to feed, you-cut flowers, a haybale pyramid, a haunted trail, and lots of produce and value-added products from multiple farm vendors. www.facebook.com/gettogatherfarm and [instagram.com/gettogatherfarm](https://www.instagram.com/gettogatherfarm) to learn more! The farm stand offers products from Shady Grove Farm, Finca Farm and Pantry, Windy River Livestock, and Dilish Farm, as well.



•Good Year Farms – 29610 SE 23rd Street, Washougal, WA 98671

<https://www.goodyearfarms.com/> Good Year Farms is a nursery in the Pacific Northwest specializing in plants native to the region. We grow many of our own plants from a range of genetic sources as well as network with other native plant nurseries to provide a wide and interesting selection. We are a family farm, established in the early 2000s – when we first



tires. Most of the festivities will take place in our beautiful spacious barn. Meet our ragtag pack of farm animals who have joined the clan and provide entertainment and friendship. Lois and Cheeto are resident fur pigs while Hoyle and Peppercorn are disparately sized goats. There are a number of birds that call the farm home including chickens, wild and domestic ducks, wild geese, at least one Great Blue Heron, an American Kestrel, a Barn Owl, towhees, jays, sometimes Northern Harriers, and Hummingbirds. We work closely with a number of educational, volunteer, and civic organizations to provide applied ecological education to the community. Landscaping with species native to our region provides benefits to a wide web of beings; pollinators and people alike. Mooncake Flower farm will have a booth with cut flowers. Directions: 29610 SE 23rd Street, Washougal, WA 98671. Right by Camas High School and up Woodburn Hill. We are on the same road as Get To-Gather Farm.

•Serendipity Alpaca Ranch – 2630 NE 253rd Street Ridgefield, WA 98642 [Facebook.com/Serendipity-Alpaca-Ranch](https://www.facebook.com/Serendipity-Alpaca-Ranch) This is a cottage industry with a farm store, a small breeding program, and composted alpaca manure. This ranch gives demonstrations of animal husbandry. Lots of fiber exhibits and examples!! Come enjoy the alpacas!

•Gifts of the Planet Farm – 42117 NW 34th Ave., Woodland, WA 98674 <https://eatlocalfirst.org/listing/gifts-of-the-planet-farm/> (360) 356-5116. This two-acre farm with its organic certification grows apples, pears, blueberries, blackberries, raspberries and more. Come learn about growing blueberries, apples and pears. Ask about how they worked with the NRCS to get their 30x35 foot high tunnel. No restrooms available and no pets please.



•Gather and Feast Farm – 2706 NE 369th St., La Center, WA 98629 <http://www.gatherandfeastfarm.com/> (503) 490-6275

•Gather and Feast Farm is a 20-acre farm that grows vegetables and fruit trees to organic standards. Gather and Feast Farm is the ultimate destination for those seeking an authentic farm-to-table experience. Nestled in La Center, Washington, our family farm offers unique events surrounded by Scottish Highland cattle (and this year meet our blonde calf), goats, laying hens, and seasonal heritage pigs. Whether you're planning a family reunion, company picnic, a special occasion, or just a casual outing for the day with the family and friends, our farm is your back to basics farmy playground. Take a self-guided farm tour with your whole family. We are open between noon to 6 PM seven days a week! Be sure to stop by our self-serve farmstand where you will find a map of the farm to take a self guided tour. From fresh produce and homemade culinary delights to immersive farm tours, we reconnect you with nature and the source of your food, ensuring an unforgettable experience that nourishes both body and soul. Restrooms are available. No pets please.



To view this map online, please follow this link or scan the QR code.

<https://shorturl.at/B8P6b>

Make the Farm Connection! Invest in Your Community - Buy Local

Small Acreage Program - Washington State University Clark County Extension



Clark County Farms face an uncertain future – a future that depends on community support. Global competition, high production costs, land prices, cheap food policies, and a fast-growing population unfamiliar with farming pose daily challenges. Today, our food often comes to us shipped hundreds or thousands of miles from where it was produced. Many consumers do not give much thought to the farmer who grows and raises this food. Less than two percent of Americans work on a farm. Much different than the 50% who did so in 1900. The face of farming in Clark County looks much different today than it did even 20 years ago when local farming included large dairies, expansive berry fields, prune production, and diverse livestock operations. Today, many of the dairies are gone, farming acreage has shrunk, and most farms do not produce large amounts of commodities for processing or wholesaling.

Farming Adapts in Clark County

Our local farmers adapt to changing conditions to become sustainable. To remain economically viable, farmers diversify what they grow or raise, they sell more than raw fruit or vegetables (for example, tomatoes become salsa), and they sell their products directly to the community. To remain environmentally sustainable, they steward their land, after all, their livelihood depends on good stewardship. To foster sustainable communities, they connect with community members, not only providing access to local and fresh products, but also connecting as neighbors. Buying Clark County farm products supports both farms and our community. Spending some of your food dollars on local farm products keeps money in our local economy and provides the farmer a living. Local farming keeps us more secure from interruptions in the global food system. We receive many indirect benefits from local farms: farmland makes better habitat for wildlife than a parking lot; it slows down rain runoff and recharges groundwater better than developed land; farmland provides aesthetics; and farms keep us connected with our agricultural heritage. So, come out on Saturday, September 21st and visit some of your farming neighbors and help shape what our community looks like in the future.

What is Local Food?

We define “local” as food that is grown, caught, raised, or made in Washington State. However, more importantly, “local” should represent an area where you can feasibly “know your farmer.” With an abundance of food available in our state, local food is more than just about measuring miles—it’s about building connections with farmers, fishermen, and food producers who are integral parts of our communities.



Link to website:

<https://eatlocalfirst.org/>

Eat Local First is a trusted resource for finding local farms and identifying restaurants, markets, and food businesses that source from local producers. Launched in 2011 by Sustainable Connections' Food & Farming Program, the Eat Local First campaign encourages both residents and visitors in Northwest Washington to prioritize local food.



Eat Local First Washington:

- **Support Local Farmers:** Buy directly from farmers, markets, and local food producers.
- **Fresh, Sustainable Food:** Enjoy food that’s fresher, healthier, and grown sustainably.
- **Strengthen Your Community:** Help boost the local economy and reduce environmental impacts.
- **Discover Local Flavors:** Explore seasonal produce and unique local food products.