MASON COUNTY Farm Fresh Guide.

The growers shown on this map will sell product directly to you. We hope that you enjoy your visit to their facilities and that you enjoy their fine products. Thank you for supporting local farms!

Tips for an enjoyable harvesting:
- Call ahead for availability, hours and pricing.
- Respect farm property & follow any instructions.
- Bring plenty of containers.
- Wear “grubbies” & sturdy shoes for U-pick.
- Leave pets at home.
- Enjoy yourself and the farming experience.

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1. Hungry Hollow Farm • Grant Jones • 2490 E. Pickering Rd
Shelton • 360-207-1541 • www.hungryhollowfarm.com
Online store, farm stand, wholesale. Settled in 1888, Hungry Hollow is a 4th generation farm producing pasture-raised chickens, eggs, beef, and pork. Visit their farm store or order online - they offer home delivery within Western Washington!

2. Korvell Family Ranch • 10238 W Matlock Brandy Rd Elma • 360-682-4387
A family farm raising quality Angus cross beef cattle in the beautiful Skokomish Valley. Specialize in selling grass fed and grass finished beef. We are committed to the humane treatment of our animals and dedicated to responsible farming. Our cows are healthy without the use of antibiotics, hormones, or grain d iets.” Contact to reserve your beef.

3. Skokomish Valley Farms • 10 W Sweetgrass Ln., Shelton • 360-364-5976 • www.skokomishvalleyfarms.com
This 75-acre certified organic farm is owned by 18 families, working together to provide tasty vegetables and eggs for the local community. Produces sold through their CSA, the Shelton and Olympia Farmers Markets, and online orders for home delivery through South Sound Fresh. Open to the public for education farm walks - details on website.

4. Crooked Creek Farm • Joe Salmerie & Myra Stewart • 23220 W
Deckerville Rd. Elma • 360-951-4924 • crookedcreeklive.com
Special order. Selling Angus beef by hanging weight: half, quarter, or whole. Beef that are naturally raised on pasture hay, dry hay, and finished on grain. No hormones. Ready in late spring and orders taken in advance. Call for appointment and directions.

5. Richert Farms • 26721 W Skokomish Valley Rd, Shelton • 360-624-9279
Seasonal Farm Stand, open daily 10AM-6PM family owned farm, fresh vegetables within the farm stand and vegetable U-Pick as well. Quality grass hay for homes and cow hay.

6. Hood Canal Snail Oyster Farm • Dan Hanson & Dawn Hanson Smart • 4552 E State Route 106, Union • 253-350-9217 • daniel.hanson@hoodcanalalmond.com • www.hoodcanalalmond.com
Small oyster farm on Hood Canal, owned and worked by Dan Hanson and his sister Dawn Hanson Smart. Growing Pacific Oysters (Crassostrea gigas). HC Snail is about growing and serving sustainable, locally sourced oysters from the nutrient rich waters of the Hood Canal. No other animal can do what an oyster does: provide high quality, healthy protein and clean the water in which it lives without needing to be fed!

7. Loertscher Farm • Katinka Huber • katinka.wellpool@gmail.com
Pasture raised lambs available in October. U-Pick blueberry, July-September, and apples for sauce and cider, September-October, by appointment. U-Cut noble fir Christmas trees, November-December. Email to arrange an appointment or to reserve a lamb.

8. Humble Stump Farm • Fran Jenny & Aaron Buechel • 6381 Shelton Matlock Rd, Shelton • 206-713-3597 • www.humblestumpfarm.com
Humble Stump Farm is a small-scale, intensive market garden near Shelton. They produce a diverse mix of gourmet quality vegetables and herbs. They farm ecology, and only rely on organic methods. Find them at the Harstine Island Farmers Market and through their CSA.

9. Catalyst Park Demonstration Garden • 799 W Harvard Ave, Shelton • masonmastergardener@gmail.com • www.extension.wsu.edu/mason/.com
Operated by the WSU Mason County Master Gardeners and the City of Shelton, Catalyst Park has a large food bank garden where they grow and donate vegetables to the Saint’s Pantry Food Bank. Twenty-four raised garden beds are available to the community to rent for the season to grow vegetables for their families. Gardening workshops in spring and summer. Volunteers on-site Tuesdays 10AM to 11AM, April-October.

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Hammersley Inlet Farm & Nursery • Andrea Richard • 3135 SE Arcadia Rd, Shelton • 360-201-8859 • Facebook/HammersleyInletFarm-HammersleyInletNursery@facebook.com

Mom-and-pop nursery with a huge focus on edible plants, many beautiful ornamental trees, shrubs, and perennials including some you might not have heard of! Open weekends: 10AM-6PM, April-June & September-October, plus Random Saturday Sales. Open by appointment any time.

Davis Farm • Stephanie Neil • 31 NE Davis Rd Farm, Belfair • 360-972-6631 • Facebook/DavisFarmFlowers

Davis Farm is a family-run farm growing a wide variety of fruit, vegetables, and flowers. Find them at the appointment any time. 10AM-6PM, April-June & September-October, plus Random Saturday Sales. Open by appointment any time.

Lynch Creek Dahlias • 880 SE Lynch Rd, Shelton • 360-427-8145

Farms/organizations/individuals:

- HOPE Garden Project - Facebook/hopegardensproject
- Hope Garden Project

15 Farm at Water’s Edge - 600 NE Rossel Rd, Belfair - 360-275-3757
heather@gwnsalmoncenter.org • www.gwnsalmoncenter.org

Includes USDA-purchased U-Pick and P-Pick gardens and is located at the Salmon Center beside the Theler Wetlands in Belfair. Provides hands-on education demonstrating how salmon, humans and agriculture can coexist. Increasing access to fresh food through pop-by donation U-Pick program. Produce includes pears, squashes, kale, lettuce, tomatoes, as well as herbs and berries. Home to a small herd of alpacas and llamas, goats, chickens, and ducks. U-Pick Garden open during daylight hours, 7 days a week. Office: M-F, 10AM-4PM.

16 Hunter Farms - E 1921 Hwy 106, Union • 360-899-2222 • 360-346-3679

www.hunter-farms.com

A family farm tradition. Hay, nursery, general store, Olympic Mountain Ice Cream and seasonal pumpkins and Christmas trees. 9AM-5PM in winter, 9AM-5PM in summer.

17 Shelton Valley Farm - Jaime Cuzick - 2591 West Deegan Rd W, Shelton - 360-870-1466 • www.sheltonvalleyflowers.com • Facebook/SheltonValleyFlowers

Farmers Market • www.sheltonfarmersmarket.org

18 Callanan Community Garden - 400 W St, Shelton - 360-898-2222 • 360-346-3679

www.callanancommunitygarden.org • Facebook/CollanaCommunityGarden

Located just outside of Shelton, this farm specializes in garlic and is also offering organic inventory of edible and ornamental perennials. Goats, sheep, chickens, and ducks also call this farm home. There is a seasonal farm stand on the farm and they sell occasionally at the Shelton Farmers Market.

19 Hoodsport Oysters Farm • Brad Sukolsy • 600 NE Roessel Rd, Belfair • 360-426-0389 • farm@hoppystonshadow.com

www.hoppystonshadow.com

The Old Agate Buffalo Farm - Brad Sukolsy • 360-426-0389

A U-Cut flower farm that specializes in naturally raised poultry and sustainably grown produce. Currently breeding and raising: chickens - Black Copper Marans, Lavender Ameraucana, Olive Eggers, ducks - CrestedWhite and Magpie, Bourbon Red turkeys, Bobwhite Snowlake quail, and Toulouse geese. Currently selling through their website, social media, and ornamental perennials. Goats, sheep, chickens, and ducks also call this farm home. There is a seasonal farm stand on the farm and they sell occasionally at the Shelton Farmers Market.

3 T & K Gardens - Tommy Filmore • Shelton - 425-791-5934 • t&kgardens@gmail.com

We are a family owned and operated farm specializing in both common and uncommon vegetable, perennial, fruits and ornamental plants. We are currently not open to the public but you can find us every Saturday at the Shelton Farmers Market from 10AM to 3PM through October or online at www.tkgardens.com

20 Ridge Creek Farms - Ronnie & Michelle Clark • 1301 NE Bisson Swimmer Loop Rd, Shelton - 360-701-0728 • www.ridgecreekfarms.com

A combination breeding farm for Tennessee Walking horses and full care boarding facility. Offering you-ride lessons in their indoor arena and access to beautiful trails. Stands three beautiful Tennessee Walker stallions to the public and have quality broodmares and goals for public consideration. Offering a training program to help customers get the best performance out of their gaited horse.

21 Brewer’s Christmas Tree Farm - Cody & Kalli DeWall - 2328 West Deegan Rd W, Shelton - 360-339-3222 • cdewall@live.com

Brewer’s Christmas Tree Farm specializes in garlic and is also offering organic inventory of edible and ornamental perennials. Goats, sheep, chickens, and ducks also call this farm home. There is a seasonal farm stand on the farm and they sell occasionally at the Shelton Farmers Market.

22 Harstine Island Farmers Market - 3371 E. Harstine Island Rd, Shelton - Saturdays 10AM-12PM Year Round - Facebook/HarstineIslandFarmersMarket

Hoodsport Farmers Market - 2434 N Highway 101, Hoodsport - 1st and 3rd Saturdays 10AM-5PM June through September – Facebook/HoodsporthofarmersMarket

23 South Sound Fresh - Shelton - 565-545-5970 • market@southsoundfresh.com • www.southsoundfresh.localfoodmarketplace.com

South Sound Fresh is an online marketplace of locally grown and produced food. We make it possible for farmers to work together to meet the growing demand for local, sustainable food in your area. Farmers benefit from the marketing, selling

24 Shelton Farmers Market - 302 Railroad Ave, Shelton - Saturdays 10AM-3PM May through October - Facebook/SheltonFarmersMarket • www.sheltonfarmersmarket.org

25 Belfair Farmers Market - 2290 WA-3, Belfair - Saturdays 10AM-3PM Year Round • Facebook/BelfairSaturdayMarket-Official

MASON COUNTY FARM FRESH GUIDE Last revised July 2022

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WSU EXTENSION MASON COUNTY

360-427-9670 Ext. 680 • 303 N 4th Street • Shelton, WA 98584 www.mason.wsu.edu

Extension programs and employment are available to all without discrimination. Evidence of inequity plans may be reported through your local Extension office.

Hama Hama Oysters • 35846 US-101, Lilliwaup • 360-877-5811
www.hamahamaoysters.com

Located at the farm. Also sell oysters and clams in their Farm Store, 7 days a week, 10AM-9PM, April-June & September-October, plus Random Saturday Sales. Open by appointment any time.