

Farming & Agriculture



ABOVE: Whidbey Island wheat harvest, circa 1890. Photo: Island County Historical Museum.

From the first Coast Salish nations farming the prairies and clamming the beaches, to mussel rafts and multi-generational farms of today, the islands have a rich history of delicious, local food. The mild climate and lush soil were a great advantage to early pioneers, especially when combined with proximity to the marine shipping lanes. Some of those early pioneer names are still attached to descendants working those land claims today. New farmers are drawn to the islands to learn skills and set down roots.



All this local farming makes the culinary scene on each island a delight. Many restaurant creations are low on food miles and high on mouth-watering flavors. Cooking classes and farm-to-table events allow diners to engage completely with their meal. An explosion of craft beverage creation has taken hold, with wineries joined by breweries, distilleries,

Whidbey & Camano Islands

cideries, and even a meadery. Locally-grown berries feature in locally-produced liquors, served up by local mixologists in the form of creative cocktails.

Visit local farms for tours, classes, or u-pick experiences. Check out the many excellent farmers markets and charming roadside farm stands. Create your own island-inspired feast by using the Whidbey Island Grown Cooperative's Food Hub. Place an order online from a multitude of local farms before you visit and pick up your goods when you arrive, or seek out local products in island grocery stores.



TOP LEFT: The Organic Farm School, Clinton. **TOP RIGHT:** Eckholm Farm, Coupeville.
MIDDLE RIGHT: Local produce on offer at Farmers Market. Photo: Sherrye Wyatt.
BOTTOM: Historic Kristoferson Farm, 332 NE Camano Drive, Camano Island.