

# Fall Bazaars And Events



Island County Fairgrounds in Langley  
 819 Camano Avenue  
 221-4677

Saturday, Oct. 5th 12pm - 4:00

## BUILD a SCARECROW!

and help Good Cheer Food Bank too.

Brought to you by  
 Island County Fair Association

BBQ!  
 By Donation

All the materials & instructions provided for you to build, stuff and customize your own scarecrow.  
**Just \$10 for each scarecrow**  
 and 2 cans of food for Good Cheer Food Bank.



# Make a Difference

By John Burks  
 Kettle's Edge Farm Owner and Chair of Whidbey Island Grown Steering Committee

### WHIDBEY ISLAND GROWN: LOCAL BUSINESSES AND SUPPORTERS WORKING TOGETHER – MAKING A DIFFERENCE

Fall is rapidly approaching with its early morning marine fog, cooler daytime temperatures and hopefully, much needed rainfall. Summer on Whidbey always seems to pass so quickly with weekly activities up and down the island for us to enjoy. In a few weeks, you will begin to see banners promoting Whidbey Island Grown Week. This will be the third annual running for this event, in which Whidbey Island Grown members band together to promote their businesses and celebrate the coming of fall.

What exactly is Whidbey Island Grown? It is an island-wide collaborative of people and businesses that work together to bring consumers the finest locally grown and locally produced food, products, services and experiences. Our members are dedicated to providing these goods and services for island visitors and residents while preserving a sustainable rural lifestyle. We recognize Whidbey is a unique environment that residents and visitors alike cherish for its scenic beauty and rural character, and a critical piece of that rural character are the local farms that dot the landscape up and down the island.

The history of farming on Whidbey Island dates to its earliest settlers and a number of our current farms have passed down through four and five generations of family members. We are very fortunate to have this number of ongoing family farms in our midst and are also the beneficiary of a surge in younger farmers who have discovered Whidbey for its temperate growing climate and rural lifestyle character. Our island farmers are producing a diversity of agricultural products and making them available to us through our local farmers markets, on-site farm stands and several of our local grocery market outlets. You will also find many of our local farms listed as suppliers to area restaurants which feature locally sourced ingredients in their menus.

This connection between local farmers and chefs illustrates how members of Whidbey Island Grown are working together to grow a strong local economy. If you visit the Whidbey Island Grown website at www.WhidbeyIslandGrown.com, you will see our membership is divided into seven different categories. In addition to local farms, our membership includes local restaurants, wineries, distilleries and breweries under the category of "Dining and Libations" and

local artisans under the category of "Locally Made." You can find businesses that host events, event planners and caterers under the category of "Caterers and Venues;" lodging establishments where guests can experience our rural lifestyle are listed under "Lodging;" local markets that feature uniquely Whidbey products and places to find local farm products appear under the category "Markets and Farm Stands." Our "supporters" are individuals and businesses that believe in Whidbey Island Grown's mission to strengthen our local economy while preserving our rural environment and lifestyle. As an organization, we believe that "Together We Are Stronger."

You might ask yourself – "How does an event planner fit into the organization 'Whidbey Island Grown?'" It is not an obvious connection until you actually work with a local event planner who is a member of the organization and learn about their commitment to source as much of the material and services that go into the execution of the event from local producers and service providers. The event planner will use a local caterer who procures food and beverages from local farms, local wineries, distillery or brewery. The planner will secure a local venue to host the event and use a local rental agency to supply necessary equipment. Thus, local businesses benefit as a result of the event planner's conscious decision to use local products and services.

Our lodging establishment members not only provide guests with the opportunity to experience our rural environment, but they also encourage their guests to visit our member restaurants, wineries, distilleries, breweries, galleries, shops and markets. B&B's often use ingredients from our local farms and bakeries in the breakfast meal provided to their guests. Lodging establishments that have kitchen facilities provide listings of local farmers markets and farm stands to their guests so they can enjoy the experience of searching out local farm products to be used in preparation of in-house meals.

So, when you see the Whidbey Island Grown logo displayed on a shopfront window or at a farmer's booth in one of our local farmers markets, check out what they have to offer and support these local businesses. They are committed to bringing you the finest locally grown and locally produced food, products, services and experiences while preserving our wonderful island's rural landscape and rural lifestyle.

# COUPEVILLE FARMERS MARKET



GROWING SINCE 1979

Saturday  
 September 21  
 10am-2pm  
 On the Green  
 Fall Bounty Aplenty

WHERE PUMPKINS FLY AND ZUCCHINIS ZOOM

# PUMPKIN PITCH

HARVEST FESTIVAL

FREE

Saturday, September 28 • 10am-4pm  
 Skagit River Park  
 1100 S. Skagit Street, Burlington

Sponsored by  
 City of Burlington Parks & Recreation  
 360-755-9649  
[burlingtonwa.gov/pumpkinpitch](http://burlingtonwa.gov/pumpkinpitch)

**Pumpkin Pitch**  
 Public Viewing in Pit  
 10am-11:15am  
 Opening Ceremonies & Pitch 11:30am  
 Accuracy and Distance Competitions Noon

**Free Kids Zone**  
 Pumpkin Painting  
 Activity Booths  
 Pony Rides, Bouncy Houses  
 Climbing Wall  
 Zucchini Car Races

**Food Vendors**  
 Food, Coffee, Snacks

**Spend The Weekend**  
 Lodging Information  
[visitburlingtonwa.com](http://visitburlingtonwa.com)

FREE WAGON RIDES TO AND FROM PARKING LOT  
 NO PARKING FEES





# GIANT PUMPKIN FESTIVAL

Saturday, September 21  
 9am - 4pm



CHRISTIANSON'S Nursery & Greenhouse  
 15806 Best Road, Mount Vernon, WA  
[www.christiansonsnursery.com](http://www.christiansonsnursery.com)

**Featured Event:**  
**GIANT PUMPKIN WEIGH-OFF**  
 Over \$3000 in cash prizes!  
 Voted one of the most improved Weigh-off sites in the world

**ANACORTES BREWERY BEER GARDEN**  
 Sponsored by and benefits La Conner Library Foundation

**NEW**  
**A-MAZE-ING HAY MAZE WITH MOUNT VERNON'S CAMP KOREY**  
**THE BAT LADY**  
**CARNIVAL GAMES**  
**PONY RIDES**  
**FACE PAINTING**



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# WHIDBEY ISLAND GROWN