The 2006 Guide to Local Food Resources: Portland Region:

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Welcome to the 2006 Guide to Local Food Resources for the Portland Region, created by the Portland State University Asset Mapping Capstone team, in collaboration with the Portland Farmers Market. This guide serves to list the organizations involved in the promotion and maintenance of a sustainable local food system. It will summarize the nature of the involved organizations in an effort to identify existing partnerships and provide information that may lead to new opportunities in the community.

In particular, this guide provides a listing of organizations that focus on farmer and consumer education, public policy, advocacy, marketing, and building relationships within this extensive food network. Also included is a matrix identifying which organizations are involved in the various sectors of the region’s food network, as well as maps that reveal where each organization is located and the areas served.

Yet, this product is intended to serve as more than just a resource guide. We hope it is a visual and textual map of how the Portland Metropolitan Region’s food system is linked and connected. This capstone team further hopes that through identifying and mapping these connections, new relationships will be fostered and a stronger, more extensive local food system will result.

I have long believed there was a need to gather into one resource book the many organizations in the Portland area who work so hard to support our family farms. We are blessed with many wonderful dedicated groups focusing on different aspects of building a sustainable food system with access for all. This resource guide gathers them together in one place and provides background on their mission and strategic direction. I hope you find the Guide a useful tool when you are looking for partners, to share resources, or for information to help further our common goals.

Dianne Stefani Ruff
Executive Director
Portland Farmers Market

A bit about us:

The Senior Capstone course is the culmination of the University Studies program at Portland State University. This capstone provides an opportunity for students to apply the expertise they have learned in their major and in University Studies toward real issues and problems in the community. The Capstone’s purpose is to further enhance student learning while cultivating crucial life abilities that are important both academically and professionally: establishing connections within the larger community, developing strategies for analyzing and addressing problems, and working with others trained in fields different from one’s own.
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**Key to Symbols and Terms**

- **Farmer Education** Organizations that strive to provide information and resources to farmers in order to aid them in business practices, farming methods, product marketing and transportation, and profit building.
- **Consumer Education** Organizations that provide consumers with information pertaining to local food sustainability, community involvement, product availability, healthy eating habits, and services.
- **Bridging** Organizations that focus on building and maintaining relationships between farmers and consumers for their mutual benefit.
<table>
<thead>
<tr>
<th>Organization</th>
<th>Farmer Education</th>
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<th>Advocacy</th>
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<td>Plate and Pitchfork</td>
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</tbody>
</table>

**Advocacy** Organizations involved in public policy, legislation, and general awareness efforts, in order to further local food sustainability and a healthful food network.

**Marketing** Organizations which specifically attempt to attract awareness and investment to either products or services relevant to sustainable local food systems.

**Geographic Extent** The target coverage area in which each organization seeks to carry out its core mission.
Farmer Education

Organizations that strive to provide information and resources to farmers in order to aid them in business practices, farming methods, product marketing and transportation, and profit building.

1 – Agri-Business Council of Oregon
2 – Ecotrust’s Food & Farms Program
3 – Food Alliance
4 – Food Innovation Center
5 – Oregon Sustainable Agriculture Land Trust (Canby)
6 – Oregon Tilth
7 – OSU Extension Small Farms Program
8 – OSU Master Gardener/Master Food Preserver (Aurora)
9 – Zenger Farm
Consumer Education

Organizations that provide consumers with information pertaining to local food sustainability, community involvement, product availability, healthy eating habits, and services.

1. Agri-Business Council of Oregon
2. Celilo Group Media
3. Chefs Collaborative
4. Community Food Matters
5. Ecotrust's Food & Farms Program
6. Food Alliance
7. Food Works
8. Garden of Wonders
9. Interfaith Food and Farms Partnership
10. Oregon Tilth
11. OSU Master Gardener/Master Food Preserver
12. Plate and Pitchfork
13. Portland Community Gardens
14. Portland Public Market
15. Slow Food
16. Zenger Farm
Bridging Organizations that focus on building and maintaining relationships between farmers and consumers for their mutual benefit.

1 – Oregon Food Bank
2 – Portland Area CSA Coalition
3 – Portland Public Market
4 – Slow Food
5 – Chefs Collaborative
6 – Community Food Matters
7 – Ecotrust’s Food & Farms Program
8 – Food for Thought Café
9 – Food Works
10 – Interfaith Food and Farms Partnership
11 – Oregon Farmers’ Market Association
Advocacy
Organizations involved in public policy, legislation, and general awareness efforts, in order to further local food sustainability and a healthful food network.

1 – Food Policy Council
2 – Oregon Sustainable Agriculture Land Trust
3 – Portland Office of Sustainable Development
Marketing

Organizations which specifically attempt to attract awareness and investment to either products or services relevant to sustainable local food systems.

1 – Agri-Business Council of Oregon
2 – Celilo Group Media
3 – Food Alliance
4 – Food Innovation Center
5 – Oregon Farmers’ Market Association
6 – Oregon Tilth
7 – Portland Area CSA Coalition
8 – Slow Food
9 – Tri-County Farm Fresh Foods, Inc.
ORGANIZATION PROFILES
AGRI-BUSINESS COUNCIL OF OREGON

Highlights

• Keeping agriculture viable in Oregon by researching and identifying Oregon agriculture problems and developing related programs that provide solutions
• Providing public information resources, educational resources, product promotion and service programs
• Connecting urban residents to the farming community through activities, education and events
• **Target Audience:** Oregon consumers and industries

Description

The Agri-Business Council of Oregon (ABC) is a private, non-profit volunteer membership organization established in 1966. Using industry collaboration, ABC works to preserve and enhance the vitality of Oregon agriculture.

The ABC of Oregon consists of more than 1000 businesses. Members cover the broad spectrum of agriculture, including growers and producers, processors and manufacturers, suppliers, supporters (i.e. financial institutions), government, education and consumers. Their goal is to connect Oregon agriculture to the general public’s everyday life. ABCO offers service programs that help keep businesses competitive: group health, life and long-term care and workers compensation insurances; discounted payroll service and more.

Contact Information

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Fax: (503) 274-4019
Toll Free: (866) 818-6206
E-mail: info@aglink.org

Two Portland area counties, Clackamas and Washington, are in the top five agricultural producing counties in the state.
Highlights:

• Expanding markets for sustainable products
• Chinook Book and Sustainable Industries Journal
• Target Audience: General Public, Business People and Policy Makers

Description

Founded in April 1999, Celilo Group Media is a publishing and marketing consulting firm with a mission of expanding markets for sustainable products and services. They currently have offices in the Portland, Seattle and Minneapolis/St. Paul markets.

Celilo Group Media produces consumer and business publications including the Chinook Book, Blue Sky Guide and Sustainable Industries Journal Northwest. The Chinook Book is a coupon book for healthy living and smart shopping throughout the Portland/Eugene region. Included are 40 pages of local resources, many new products and local businesses, represented through the over 250 coupons inside. The Chinook Book allows the consumer to vote with their dollar, and reap the rewards -- a less polluted planet, a stronger local economy and a healthier, fit body.

Celilo Media Group currently partners with Ecotrust, working together to build Salmon Nation, a place where people and wild salmon thrive.

Contact Information

Website: http://www.celilo.net
Address: 3941 SE Hawthorne Blvd., Portland, OR 97214
Phone: (503)226-7798
CHEFS COLLABORATIVE (Portland Chapter)

Highlighted

• The Portland chapter of this national organization was formed in 1988 and includes 13 member restaurants.
• Target Audience: Chefs, restaurateurs, culinary professionals, and consumers in the Portland Metropolitan Region

Description

The Chefs Collaborative is a network of chefs, restaurateurs, and other culinary professionals who promote sustainable cuisine by teaching children, supporting local farmers, educating each other, and inspiring their customers to choose clean, healthy foods. In working with the community, Chefs Collaborative celebrates local foods and fosters a more sustainable food supply. The organization inspires action amongst area chefs, restaurateurs, and consumers by translating information about our food into tools for making knowledgeable purchasing decisions. Through these actions, members embrace seasonality, preserve diversity and traditional practices, and support local economies.

Members of the Chefs Collaborative are active participants in the community. They can be found teaching the importance of regional, sustainable, and seasonal food at both farmers markets and in elementary schools; donating ready-to-eat foodstuff for events and fundraisers; as well as participating in meetings and conferences.

Chefs Collaborative provides an extensive listing of resources, publications, and other organizations (nationwide) that focus on sustainable agriculture. Chefs Collaborative is also the Host of Farmer-Chef Connection, an associated conference designed to foster collaboration between local farmers and chefs that are committed to expanding and strengthening local, seasonal, and sustainable food networks.

Contact Information

Website: http://www.portlandcc.org/
Contact: Debra Sohm Lawson, Director of Food and Farms Market Connections, Ecotrust
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Email: info@portlandcc.org

Dungeness crabs are only found in the North Pacific
COMMUNITY FOOD MATTERS

**Highlights**

- Provide real and virtual spaces for networking and learning about community food issues
- Collect and share information about the state of the region’s food system
- Connect students to community based service learning opportunities supporting sustainable food systems
- Share information about regional food system events and news
- Provide links to information about food system issues
- **Target Audience:** Eaters in the Portland Metropolitan Region and Growers in Oregon and SW Washington that serve them, Stakeholders in the food system -- from food access and food production, to food distribution, community and economic development, and education, PSU faculty and students

**Description**

CFM’s mission is to improve economic, environmental, and human health in rural and urban communities through the development of sustainable food systems. Community Food Matters was borne of the need to provide a collaborative, systemic approach to regional food system issues.

In the 2004-2005 school year, with funding from the Corporation for National and Community Service, CFM assisted 8 faculty in making curricular changes to address food system issues. Over 770 students in 18 courses were reached, with over 160 participating in community-based service learning projects.

Currently, CFM is working with diverse community partners to launch a regional food system assessment effort. The assessment will provide information that is useful to public, private, and non-governmental organizations in developing programs and policies that promote sustainable food systems.

**Contact Information**

Website: [http://www.communityfoodmatters.org](http://www.communityfoodmatters.org)
Contact: Janet Hammer
Address: Community Food Matters, C/O SUSP, Portland State University
                PO Box 751, Portland, OR 97207-0751
Phone: (503)-725-4019
Email: janet@communityfoodmatters.org

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Marion is the top county for pumpkin and squash production
ECOTRUST'S FOOD & FARMS PROGRAM

Highlights

• Encouraging regional food economy
• Cultivating direct market relationships
• “Buy Local” promotion
• Target Audience: Fishermen, ranchers, farmers, chefs, restaurants, and the general public.

Description

Ecotrust’s mission is to foster a regional food system in the Pacific Northwest by promoting the seasonal products of local farmers and striving to reduce the environmental impact of agriculture on healthy watersheds. In addition, the organization is working to improve public understanding of local agriculture and increase the market share of locally grown food.

Ecotrust began the Food & Farms Program in 2002 to help create a complementary, vibrant, values-based regional food economy where access, quality, resource stewardship and local control are the norm, not the exception. Cultivating direct market relationships one at a time between farmers, ranchers, fishermen, chefs, retail buyers and local institutional purchasers is a key objective for the Farmer-Chef Connection, a joint project of Ecotrust and the Portland Chapter of Chefs Collaborative.

Due to the success of their direct marketing program, Ecotrust was accepted into the FoodRoutes Network “Buy Local” program. This initiative aims to nurture strong regional markets for locally grown foods across the nation.

Contact Information

Website: http://www.ecotrust.org/foodfarms
Contact: Debra Sohm Lawson, Director of Food & Farms Market Connections
Address: 721 NW 9th Ave., Suite 200
          Portland, OR 97209
Phone: (503) 467-0770
Email: dsohm@ecotrust.org

Umatilla is the top county for apple production.
Highlights

• One of the nation’s leading certification organizations for environmentally friendly and socially responsible agricultural products
• Creating market incentives for using sustainable agriculture
• Target Audience: Farmers and ranchers, and the general public

Description

Food Alliance is a non-profit organization that promotes sustainable agriculture by recognizing and rewarding farmers who produce food in environmentally friendly and socially responsible ways, and educating consumers and others in the food system about the benefits of sustainable agriculture. Food Alliance creates market incentives for the adoption of sustainable agricultural practices. The organization also educates business leaders and other food system stakeholders on the benefits of sustainable agriculture.

Today Food Alliance has 215 certified producers in 16 states and manages over 2 million acres of farm and range land. It raises livestock, dairy products, wheat and other grains, as well as a wide variety of fruits and vegetables. (Food Alliance currently has 85 certified farms and ranches in Oregon.)

Contact Information

Website: http://www.foodalliance.org
Contact: Scott Exo
Address: 1829 NE Alberta, Suite 5, Portland, Oregon 97211
Phone: (503) 493-1066

Coos is the top county for cranberry production.
FOOD FOR THOUGHT CAFÉ (at Portland State University)

Highlights

• Student run café that embodies sustainability principles
• Providing nutritional, affordable, and good food
• Target Audience: Immediate audience is PSU community, greater audience is Portland community

Description

This student cooperative provides volunteer, intern, and educational as well as curriculum opportunities, in conjunction with operation of the café. In addition to serving food during the week at Portland State University, the Food for Thought Café has established a campus garden and has integrated food growing, as well as cafe service into courses and curricula. They have enhanced sustainability performance of all PSU food services and have increased student involvement in sustainable food issues and campus decision-making. Food For Thought Café strives to use less packaging, increase recycling and composting, provide affordable, good food, living wages and good working conditions, and utilize community-based management techniques.

Contact Information

Address: C/O SALP, SMSU 119, Portland State University
Portland, OR 97207
Website: http://www.fftcafe.org
Phone: 503-725-9747
Email: info@fftcafe.org

Linn County is considered the grass seed capital of the world.
FOOD INNOVATION CENTER

Highlights

• Advancing Northwest foods.
• Helping entrepreneurs launch food businesses

• Target Audience: Pacific Northwest food producers, processors, marketers and entrepreneurs, primarily focusing on entrant businesses.

Description

The Food Innovation Center (FIC) offers one stop access to important services for food producers, processors, marketers, and entrepreneurs. It operates through a partnership between Oregon State University and the Oregon Department of Agriculture. Their staff of technologists, engineers, economists and business professionals has a breadth of real-world experience and depth of technical skills that foster the success of food and agricultural enterprises.

Services are focused as a resource for the food industry, primarily focusing on entrant businesses. FIC also provides specific programs in different areas on a more individualized basis for established businesses.

The CAFE (Creating a Food Entrepreneur) Education Series is the FIC’s first formalized effort designed to help new food industry entrants start and run a successful food business. The series is open to any entrepreneur, processor and distributor interested in advancing Northwest foods. Multiple registrants per company or group are welcomed and encouraged.

Contact Information

Website: http://fic.oregonstate.edu/
Contact: Aaron Johnson, Program Leader for Food Business Strategies
Program
Address: 1207 NW Naito Parkway, Portland, Oregon 97209
Phone: (503) 872-6680

Lincoln is the top county for crab production.
FOOD POLICY COUNCIL

Highlights

• Advisory group to the City of Portland and Multnomah County
• Promoting, supporting, and strengthening regional food systems through policy initiatives
• Publishing studies and reports on regional food systems
• Target Audience: City of Portland and Multnomah County

Description

The Food Policy Council exists to promote and support an economically viable, environmentally and socially sustainable local food system. The organization has an extensive list of projects and policy initiatives that serve to build institutional support for a healthy regional food system. The Food Policy Council enhances the viability of regional farms by ensuring the stability of agricultural land bases and infrastructures, as well as strengthens economic and social linkages between urban consumers and rural producers. The Council also works to ensure ready access to quality grocery stores, food service operations and other food delivery systems. In addition, the Council promotes the availability of a variety of foods at a reasonable cost for the region, as well as confidence in the quality and safety of foods available. It strives to provide easy access to understandable and accurate information about food and nutrition to Portland and Multnomah County citizens.

The Food Policy Council has acted as co-host of the “Nourishing Kids and Communities Action Forum.”

Contact Information

Website: http://www.sustainableportland.org/stp_food_policy.html
Address: Portland Office of Sustainable Development
721 NW 9th Ave., Suite 350
Portland, OR 97209
Contact: Matt Emlen
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Email: mattemlen@ci.portland.or.us

Klamath is the top county for barley production.
FOOD WORKS

Highlights

• Service, business, and job skills
• Growing and harvesting food from a community garden
• Mentoring and charity
• Target Audience:

Description

Food Works is an organization whereby a small group of 14-21 year-olds, living in the St. Johns’ Woods Apartments, can grow organic salad greens at Sauvie Island Center, in order to sell at the Portland Farmers Market. The three main goals of this organization are service, business, and getting job skills. Food Works grows and harvests food from a community garden and donates it to families in the St. Johns’ Woods Apartments and neighborhood. Food Works also mentors and helps support the Big Apple Garden Club for children 6-13 years of age. Participating in the Portland Farmers Market provides members of Food Works an opportunity to attain job skills (i.e. customer service.) This organization recently received a grant from the U.S. Department of Agriculture to expand its operations.

Contact Information

Contact: Amber Baker - Farm Coordinator
Phone: 503-286-2099
Email: abaker@jyp.org

In 2004 Oregon produced 100% of the U.S.’s hazelnuts
GARDEN OF WONDERS

Highlights

• Increasing children’s knowledge and choice of healthy foods as well as the purchasing of local, seasonal, sustainable products.
• Target Audience: Primarily students. Secondarily community.

Description

The mission of the Garden of Wonders is to create and sustain an organic garden and landscape which is wholly integrated into the school’s curriculum. Students will be involved in all aspects of farming and maintaining the beds through community outreach and service learning, stewardship, and curriculum tie-in. The students will develop an appreciation for the diverse relationships that exist as a result of being responsible to a garden and community.

SlowFood Portland and Portland State University (FEED program), have agreed to continue their funding and in-kind support of the project. PPS Nutrition Services has agreed to support the farm-to-school-cafeteria project by tracking direct and in-kind food and labor costs, as well as supporting local and seasonal purchasing while remaining compliant with USDA nutritional guidelines and Multnomah County Health codes.

Contact Information

Website: http://www.pps.k12.or.us/schools-c/pages/abernethy/garden.html
Contact: Linda Colwell, Director
Address: Abernethy Elementary School 2421 SE Orange, Portland, OR 97214
Phone: 503-916-6190

Wasco is the top county for sweet cherry production.
INTERFAITH FOOD AND FARMS PARTNERSHIP

Highlights

• Increasing access to local, sustainably grown food
• Supporting low-income farmers
• Educating and training
• Target Audience: Individuals, communities, businesses and farmers across the nation

Description

The central goal of the Interfaith Food and Farms Partnership project is to test and develop a long-term model, based in the faith community, that can be adapted by other communities across the region and country. The organization also strives to increase food access and local, sustainably grown food. Interfaith Food and Farms Partnership is administered by Ecumenical Ministries. It supports small, new, immigrant, and low-income farmers through direct market sales. The Oregon Interfaith Food Partnership and the That’s My Farmer project is dedicated to educating and training congregations and community groups on the following: community food systems; nutrition; buying locally; hunger abatement and the essentials of community food assessments; community organizing and the role of food policy councils; and other policy networks.

This organization maintains partnerships with Ecumenical Ministries of Oregon, the Oregon Food Bank, the Oregon Farmers Market Association, Lutheran Advocacy Ministries of Oregon, Oregon State University Extension Small Farms, and The Heifer Project Pacific Northwest.

Contact Information

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Additional Contact: Liv Gifford, Project Coordinator
(541) 757-1988

Marion County is the top county for greenhouse and nursery production.
OREGON FARMERS’ MARKETS ASSOCIATION

Highlights

• Providing market benefits for farmers
• Encouraging the larger vision of sustainable Oregon agriculture for future generations
• **Target Audience**: Oregon Farmers’ Markets and the general public

Description

In 1987, a small group of market managers from around the state organized the Oregon Farmers’ Markets Association (OFMA) to support their work recreating traditional markets in their communities. OFMA provides many market benefits to assist in growing successful markets. For farmers and market supporters, OFMA encourages their support of the larger vision of sustaining Oregon agriculture for future generations. The Oregon Farmers’ Markets Association seeks to promote, support and develop this partnership for the benefit of Oregon farmers and Oregon communities.

In 2004, 64 communities within the state enjoyed the benefits of a farmers’ market. Recent estimates indicate that more than 1000 Oregon farmers participate in farmers’ markets each year and that farmers’ markets attract more than 90,000 people each week during the peak summer months. OFMA welcomes the participation of farmers’ markets, farmers, customers and other market supporters. For markets, OFMA provides many market benefits to assist in growing successful markets.

Contact Information

Website: [http://www.oregonfarmersmarkets.org](http://www.oregonfarmersmarkets.org)
Address: P.O. Box 215, Portland, Oregon 97207
Phone: (503) 233-8425

The hazelnut is the State Nut of Oregon.
OREGON FOOD BANK

Highlights

• Serving all of Oregon and Clark County in Washington
• Direct operation of the three regional food banks serving the Portland metro area and southeast Oregon

Description

The Oregon Food Bank serves as the hub for a network of approximately 894 hunger-relief agencies in Oregon and Southwest Washington. It recovers food from farmers, manufacturers, wholesalers, retailers, individuals and government sources and distributes the food to 20 regional food banks across the region. The three centers in the Portland Metropolitan Region area and Southeast Oregon distribute food weekly to more than 300 food pantries, soup kitchens, shelters and other programs helping low-income individuals in Clackamas, Clark, Multnomah, Washington, Malheur and Harney counties.

Contact Information

Website: www.oregonfoodbank.org
Contact: Rachel Bristol – Executive Director
Address: 7900 NE 33rd Drive, Portland, Oregon
Phone: 503-282-0555
Email: rbristol@oregonfoodbank.org

Pseudotsuga menziesii, the Douglas Fir, was declared the Oregon state tree in 1939, and is the source of most of Oregon’s softwood lumber production.
OREGON SUSTAINABLE AGRICULTURE LAND TRUST

Highlights

• Protecting urban gardens and farm, ranch and forest lands, holding them in trust for agricultural use by future generations
• Conducting research to develop practical and effective, ecologically, socially and economically balanced sustainable agricultural practices
• Training growers in sustainable practices through apprenticeships, seminars, workshops and publications, and seeks to inform the public of the importance of sustainable practices
• Target Audience: Agricultural landowners and students

Description

The Oregon Sustainable Agriculture Land Trust (OSALT), formed in 1995, is a statewide charitable organization with an interlocking threefold mission: to protect rural and urban agricultural lands from encroachment by non-agricultural uses; to link today’s growers with tomorrow’s by making agricultural lands accessible to future generations while today’s growers are still on the land; and to provide research and education into the sustainable production and distribution of agricultural bounty (food, fiber, medicinals, plants and building materials...).

To this end, OSALT currently holds title to two working farms (one urban, one rural) that provide a base for research and education programs, and has recently been granted a site in Portland that will be developed as an urban orchard.

In accomplishing these goals, OSALT works with partners throughout the state on projects ranging from on-school gardens tied to classroom curricula, mentoring young growers, developing markets for fresh fruits and vegetables, and establishing cooperative groceries and communities. They also provide consulting services, a speakers bureau, classes and workshops, and mentoring.

Contact Information

Website: www.osalt.org/
Contact: Will Newman
Address: OSALT P.O. Box 1106 Canby, Oregon 97013-1106
Phone: (503) 263-8392
Email: info@osalt.org

The Chinook salmon, (Oncorhynchus tshawytscha) the largest of the Pacific salmons, was declared the Oregon state fish in 1961.
OREGON TILTH

Highlights

• Educating organic and conventional farmers, consumers, and families about the methods and benefits of sustainable agriculture.

• Target Audience: Organic food industry

Description

Oregon Tilth envisions a world where agriculture and food systems work for the benefit of peoples and the environment. It strives to create replicable models and programs that foster regional food systems, keep farmers on the land, sustain natural resources, and ensure equitable access to healthy food. Oregon Tilth also advocates a holistic approach to agricultural production systems.

Oregon Tilth is a world leader in organic certification of food providers from soil to store, and is noted for the integrity of the Oregon Tilth Certified Organic label (OTCO). Oregon Tilth certifies organic operations nationally and internationally, including Canada, Mexico, Costa Rica, Chile and Uruguay.

Contact Information

Website: http://www.tilth.org/index.html
Contact: John Foster - Executive Director
Address: Oregon Tilth 470 Lancaster Dr. NE Salem, Oregon 97301
Phone: (503) 378-0690
Email: organic@tilth.org

In 1899, Oregon Grape (Berberis aquifolium) was declared the Oregon state flower by the Legislature. The plant, with its holly like foliage and yellow flowers can be found mainly on the Pacific Coast.
Highlights

• Promoting sustainable agricultural practices
• Providing resources for food production and food marketing
• Target Audience: Oregon commercial small farmer as well as the small acreage landowner.

Description

Oregon Small Farms provides information for the commercial small farmer as well as the small acreage landowner, including upcoming workshops and conferences. The organization is mainly focused on providing resources for farmers to encourage sustainable agricultural practices, using applied research through Oregon State University. Oregon Small Farms also provides resources regarding food production and farm direct marketing including publications, direct marketing links, Farmers’ Markets Community Supported Agriculture, pasture management, livestock production and crop production. The Oregon Small Farms Program is hosted by the Oregon State University Extension and compliments the work of the Food Innovation Center.

Contact Information

Website: http://www.smallfarms.oregonstate.edu
Contact: Garry Stephenson
Address: Oregon State University, Corvallis, Oregon 97331
Phone: (541) 737-5833
Additional Contact: Nick Andrews - (503) 678-1264 X49

The official state mushroom of Oregon is the Pacific golden chanterelle.
**Highlights:**

- Providing non-biased, science-based gardening information to the public and sustainable solutions to Oregon gardeners.
- Diagnosing plant problems
- Designing and presenting education programs on subjects of interest to Oregonians
- **Target Audience:** General public

**Description**

The OSU Master Gardener™ Program is an Oregon State University Extension Service program that helps Oregon gardeners learn more about the art and science of growing and caring for plants. It also enables these trained volunteers to extend sustainable gardening information to their communities through educational outreach programs. Currently, more than 30 Oregon counties have active Master Gardener programs.

Oregon State University Master Gardeners design and present education programs on subjects of interest to Oregonians, such as:
- Safe pest management practices
- Yard waste management and composting
- Water quality protection
- Gardening with children, youth, seniors and physically challenged gardeners

The OSU Master Food Preserver seeks to provide the most up-to-date and useful information on food preservation and safety.

**Contact Information**

Website: http://extension.oregonstate.edu/mg
Contact: Jan McNeilan, Extension Agent
Address: 15210 NE Miley Road, Aurora, OR 97002
Phone: (503) 678-1264 X47

*Castor canadensis, the American Beaver, was named the Oregon state animal in 1969. Oregon is also known as “The Beaver State.”*
PLATE AND PITCHFORK

Highlights

- Hosting gatherings that reinforce connections between farm and food
- Linking farms, classrooms and dining rooms
- **Target Audience:** Greater Portland Metropolitan Region, food and wine enthusiasts interested in connecting with local producers

Description

Plate and Pitchfork exists to celebrate and support local farms. This all-volunteer group hosts dinners using locally produced foods and helps attendees unravel some of the mysteries surrounding food choices. Plate and Pitchfork is committed to increasing awareness of the multiple benefits of eating local foods – social, environmental, health, economic and gastronomic. Through its website, Plate and Pitchfork also provides recipes and a shop-smart guide to assist consumers, while supporting local food providers and farmers. The group educates consumers by hosting a section on their website which allows an individual to ask questions of the farmer, butcher, grocer, and nutritionists. In addition, the group educates consumers on seasonality by providing a produce growing calendar on their website.

Contact Information

Address: 4118 SW View Point Terrace, Portland, OR 97239
Website: http://www.plateandpitchfork.com/
Phone: 503-241-0745
Email: dine@plateandpitchfork.com

Oregon is the Number 1 U.S. producer of loganberries, blackberries, boysenberries, and black raspberries.
PORTLAND AREA CSA COALITION

Highlights

• Fostering responsible relationships between the grower, consumer, food, and land on which the food is grown
• **Target Audience**: Portland Metro Area (farms located around the state)

Description

CSA farming operation is a combined effort between a farm and a community of supporters ("harvest shareholders", "members") that creates a direct relationship between the production and consumption of food: Each season the harvest shareholders provide the money (and sometimes other resources) needed for the farm to operate by purchasing a “harvest share” of the season’s harvest. All of these Portland area CSAs provide healthful, flavorful, nutritious, pesticide-free food, fresh and in season, including varieties not found in stores.

Contact Information

Website: [http://www.pacsac.org](http://www.pacsac.org)

The first hazelnut tree was planted in 1858 in the Umpqua Valley.
FORGOTTEN COMMUNITY GARDENS

Highlights

• Currently 30 community gardens located throughout the city, developed and operated by volunteers and Portland Parks & Recreation staff
• **Target Audience:** Residents of the City of Portland

Description

The mission of the Portland Community Gardens Program is to provide gardening opportunities for the physical and social benefit of the people and neighborhoods of Portland. The program, run by Portland Parks & Recreation, hosts a variety of activities held at various garden sites throughout the city. Portland Community Gardens encourages the following principles: organic gardening, building healthy soil, planting new and old plant species, composting, cover cropping, food sustainability, community involvement, and intergenerational activities.

Through Portland Community Gardens, a small fruit demonstration site is located at the Brentwood Garden and a demonstration orchard is at the Gabriel Garden. A compost demonstration site is located at the Fulton Garden. Wildlife habitats are located at several community garden sites. Portland Community Gardens also co-sponsors the Children’s Gardening Program, an in-school and after-school program. Also sponsored by PCG is Produce for People, a program to donate fresh community garden produce to local hunger agencies.

Contact Information

Address: 6437 SE Division, Portland, OR 97206
Website: www.portlandparks.org
Contact: Community Gardens Program
Phone: 503-823-1612

One in 11 Oregonians is employed in the agriculture industry.
PORTLAND PUBLIC MARKET

Highlights

- Providing a permanent market to make available top-quality produce, meats, fish, spices and artisan-produced foods year-round.
- Educating the region’s buyers about healthy foods, their sources, and how to prepare them for their highest nutritional and flavor value.
- Offering a full array of nutritious foods at fair prices for all income levels in both retail and wholesale transactions.
- Promoting the Northwest economy by supporting regionally owned food-related businesses.
- Target Audience: Portland metro area and Oregon producers and consumers.

Description

The mission of the Portland Public Market is to operate a daily, year-round, indoor-outdoor venue to showcase our region’s bounty, to promote sustainable agricultural practices, to encourage healthy eating, and to provide entrepreneurial opportunities for those who produce and sell the food we eat.

The Portland Public Market aims to provide unique, high-quality shopping for nearby residents, and spur the development of additional housing nearby. It seeks to draw shoppers from all over the region to the neighborhood on a regular basis, making available top-quality produce, meats, fish, spices and artisan-produced foods year-round. The Portland Public Market hopes to serve as a community educational resource to teach Portland about our agricultural heritage and the wisdom of sustainable farming and gardening, while encouraging the growth of small agricultural businesses. It seeks to create a community resource that is welcoming to people of all income levels. Generating revenues to sustain the Market, and for businesses which lease space there is a major goal as well, by drawing national attention to Portland in the fields of urban planning, architecture, agriculture, small business, tourism and food and wine.

Contact Information:

Website: http://www.portlandpublicmarket.com
Address: Portland Public Market, P.O. Box 511, Portland, Oregon 97207
E-mail: info@portlandpublicmarket.com

Vegetables were Oregon’s largest agriculture export in 2002, valuing $143 million.
Highlights

- Increasing the use of renewable energy resources
- Reducing solid waste
- Conserving energy and natural resources
- Preventing pollution
- Improving personal and community health
- **Target Audience:** Portland area general public, businesses, and organizations

Description

The mission of Portland’s Office of Sustainable Development (OSD) is to provide leadership and contribute practical solutions to ensure a prosperous community where people and nature thrive, now and in the future. Through outreach, technical assistance, policy, research, and the promotion of informed choices, OSD strives to do the following: increase the use of renewable energy resources; reduce solid waste; conserve energy and natural resources; prevent pollution; and improve personal and community health. OSD attempts to incorporate long-term perspectives while providing immediate solutions. It partners with public agencies, community organizations, businesses, and residents in order to accomplish its goals.

Contact Information

Website: http://www.sustainableportland.org
Address: Office of Sustainable Development, 721 NW 9th Avenue, Suite 350, Portland, OR 97209
Phone: 503-823-7222
Email: pdxosd@ci.portland.or.us

Average age of an Oregon farmer as of 2004 is 54.9
**SLOW FOOD**

**Highlights**

- Learning about local and regional food economy
- Advocating for healthy, fresh foods for school children
- Food policy discussions
- **Target Audience:** Anyone interested in good, clean and fairly grown and produced food and the rich food traditions locally and globally

**Description**

The Portland chapter of Slow Food USA seeks to carry out the Slow Food mission at a local level. Slow Food USA is a non-profit educational organization dedicated to supporting and celebrating the food traditions of North America. This organization strives to link pleasure and food with awareness and responsibility, as well as defend biodiversity in food supplies. Slow Food also attempts to link producers of foods to consumers through events and initiatives. Money generated from such events and initiatives is donated to school and community gardens and supports the Garden of Wonders at Abernethy Elementary School and other local, national, and international projects of Slow Food.

**Contact Information**

Website: http://www.slowfoodportland.com  
Contact: Katherine Deumling  
Email: Katherine@slowfoodportland.com

Morrow and Umatilla are the top counties for potato production in Oregon.
TRI-COUNTY FARM FRESH FOODS, INC.

Highlights

• Producing healthy food in an environmentally friendly manner
• Cooperative production
• Target Audience: Portland metropolitan area consumers and farmers

Description

Tri-County Farm Fresh Foods, Inc. consists of 75 farms that participate in the cooperative production of over 75 crops. Member farms vary and offer a range of options such as “U-Pick” crops, ready-picked crops, farm stands, and fresh produce at local farmers markets. This organization is a member firm of the Agri-Business Council of Oregon. Tri-county Farm Fresh Foods, Inc. strives to provide high-quality, nutritious and delicious farm-fresh produce throughout the year, according to principles that honor health and the environment.

Contact Information

Website: http://www.tricountyfarm.org
Address: Tri-County Farm Fresh, 18640 NW Walker Road #1400, Beaverton, OR 97006
Contact: Patricia Collins
Phone: 503-725-2101
Email: patricia.collins@oregonstate.edu

The average size of a farm in Oregon is 420 acres.
Main Points:

• Promoting sustainable food systems, environmental stewardship and local economic development
• Urban teaching farm
• Wetland habitat

• Target Audience: Youth, emerging farmers, general public, anyone interested in farming, education, community or sustainability.

Description

The Zenger Farm’s mission is to promote sustainable food systems, environmental stewardship and local economic development through a working urban farm. The Park is 6 acres of farmland, bordered by a 10-acre wetland near the historic Lents neighborhood of Portland, Oregon. It is a classroom, an ecosystem, a community anchor, and a farm operation.

At this moment, a full-scale sustainable rehabilitation is underway to transform the historic farm into the Zenger Urban Agricultural Park. Many improvements will be made to the existing structures and the site, enabling Zenger Farm to pursue its mission more effectively. Upon completion, the Zenger Urban Agricultural Park intends to be a vital community hub, animated by the broadest range of people. It also strives to be a nationally respected symbol for sustainable practices; a showcase for economic, social and environmental sustainability; and a model for green building. The Zenger Farm is open to the public.

Contact Information

Website: http://www.zengerfarm.org
Contact: Wisteria Loeffler, Executive Director
Phone: (503) 282-4245
Address: 11741 SE Foster Road, Portland, OR 97266

Oregon has 60,000 acres of Christmas trees.
FARMERS MARKETS

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A map of the Portland metropolitan area showing various locations such as Milwaukie, Beaverton, Portland, Happy Valley, Gresham, Troutdale, Tigard, Lake Oswego, West Linn, Oregon City, Sherwood, Wilsonville, Hillsboro, Vancouver, and Tualatin. The map highlights Streets, Freeways, Markets, Urban Growth Boundary, and Rivers. The scale is marked in miles, ranging from 0 to 5 miles.
Beaverton Farmers Market

**Hours:**
Saturdays, 8:00am - 1:30pm  
Mid-June through August

Wednesdays, 3:00pm - 6:00pm  
Mid-May through October

**Location:**
Hall Boulevard in Beaverton, between 3rd & 5th Streets

**Contact Information:**
Name: Ginger Rapport  
Phone: (503) 643-5345
Address: PO Box 4 Beaverton, Oregon 97075
Email: market@beavertonfarmersmarket.com
Webpage: www.beavertonfarmersmarket.com

**Market Profile:**
The Beaverton Farmers Market is celebrating its 19th year of operation. The BFM was started by the Central Beaverton Neighborhood Association as a social vehicle for the community. In addition to its function as a neighborhood meeting place, the BFM quickly grew to be the largest farmers market in the state of Oregon. The BFM serves the immediate community, as well as out-of-state visitors and those from neighboring communities. It offers a wide selection of farm direct products and artisan food products, represented by both large and small producers. Hydroponic and organic growing styles are represented as well. In addition to competitive access to local growers, visitors to the BFM can listen to live entertainment and enjoy special events, including a weekly chef demonstration, Medieval Market Day, an Artist Against Hunger Paint Out, and the Folk Music Festival. BFM growers support the Oregon Food Bank by donating fresh products at the end of each day, which totaled about 1,900 pounds of food last year.

The Saturday Market is visited by approximately 15,000 people each day of its operation. It is a high energy, fast paced and exciting market environment.

The Wednesday Market is small in comparison to the Saturday Market. Approximately 2,000 visitors attend, and it tends to be enjoyed by those who prefer to avoid the throngs of people who fill the aisles on Saturday. The Wednesday Market also serves those who are unavailable to shop on Saturday or need another Market visit mid-week.

**Transportation Information:**
**Driving:**
The Beaverton Farmers Market website has detailed driving directions to the market. See www.beavertonfarmersmarket.com for details.

**Parking:**
On-street parking available near the farmers market.

**Public Transportation:**
See Map and www.Trimet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Canby Farmers Market

**Market Profile:**
Located in the heart of downtown Canby, this Saturday Farmers Market is thriving with goods from local Oregon vendors. Local farms provide an abundance of fresh, seasonal produce, while local nurseries provide annuals, perennials, and hanging baskets. Local crafters are also present, featuring Oregon made arts and crafts products. Entertainment is also scheduled each week. The Canby Saturday Market strives to provide the community access to a wide variety of fresh, local goods while also providing a centralized location for local producers. They also seek to provide an informal, social gathering place in an open-air setting for the Canby community. All of these items in one convenient location makes Canby’s Saturday Market an exciting place to shop and visit!

**Transportation Information:**

**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
On-street parking available near the farmers market.

**Public Transportation:**
The nearest bus stop is approximately 3 miles from Canby Farmers Market. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

**Hours:**
Saturdays, 9:00am - 1:00pm
Mid-May to Mid-October

**Location:**
1st Street in Canby, between Ivy and Grant Streets

**Contact Information:**
Name: Sarah Mock
Phone: (503) 263-5151
Address: PO Box 386, Canby, Oregon 97013
Email: canbycbr@canby.com
Webpage: www.canby.com/canbycbr
Market Profile:
The Estacada Growers Market has a relaxed environment where neighbors can meet and where shoppers have the opportunity to talk with the farmers, growers, and crafters that make up the market. The buzz of conversation and the gaiety of happy children help form the community that has developed around the market. Estacada Growers Market, Inc. is a nonprofit organization comprised of local individuals committed to community. It is owned and operated by the community and provides direct marketing opportunities to local purveyors of produce, nursery stock, plants, dairy, meat, other food items, furniture, and arts and crafts. The mission of the Estacada Growers Market is to support local agriculture, promote small business, provide the community with high quality locally produced products, invigorate the Estacada city core, and build community.

Transportation Information:
Driving:
The Estacada Farmers Market website has detailed driving directions to the market. See http://www.estacadafarmersmarket.4t.com for details.

Parking:
Parking is available, adjacent to the Estacada Farmer’s Market, in the Thriftway Parking Lot.

Public Transportation:
Take bus line # 31(Estacada) via Clackamas Town Center. Exit Main and 3rd St, walk .1 mile to Broadway and 3rd St. See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Fairview Farmers & Artists Market

Hours: Thursday, 4:00pm - 8:30pm
April through October

Location: Outside of Fairview City Hall
1300 NE Village Street
Fairview, Oregon 97024

Contact Information:
Name: Peter Tuomala
Phone: (503) 408-5209
Address: 4805 NE 92nd Ave Portland, Oregon 97220
Email: windance@pacifier.com

Market Profile:
For a community built around the principles of new urbanism, it is no wonder that Fairview Village has a progressive and exciting farmers market providing fresh, nutritious food and arts and crafts to the Fairview community and to the public. This farmers market features a wide variety of organic produce, fruits, flowers, nuts, dairy, and ready-to-eat foods. In addition to food, there is also a wide variety of art and crafts sold by local vendors.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
On-street parking available on city streets within Fairview Village

Public Transportation:
Take the #12 (Sandy Blvd) bus, exit at NE Sandy and NE 92 Avenue. See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for the regional multi-use path nearby (parallel to Interstate-205). Also see www.metro-region.org for regional bike maps.
Forest Grove Farmers Market

Market Profile:
Situated amongst some of the region's best farms and wineries, the Forest Grove Farmers Market embodies what it means to have fresh and local produce. The market features a wide variety of fresh produce, dairy, poultry, and of course – Willamette Valley wines. The market offers tasting and samples of the latest and greatest food and wine. This market is sponsored by Adelante Mujeres, a non-profit organization that helps Latina women and their families to improve their lives, and is set-up in the commercial center Forest Grove and is very accessible by bike. The market also promotes cultural exchange, educational events and children’s activities.

Transportation Information:
**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
On-street parking available adjacent to farmers market

**Public Transportation:**
From Portland, take bus line #58 (Canyon Road to Beaverton Transit Center). Exit at Beaverton TC, and board # 57 (TV Highway to Forest Grove). Get off bus at the Pacific and Elm bus stop.
See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for designated bike lanes on 19th Avenue and adjacent streets. Also see www.metro-region.org for regional bike maps
Gresham Farmers Market

Market Profile:
Gresham Farmers Market is a non-profit organization dedicated to providing a wide range of farm produced products for the people of the metro area. Customers will find a wide variety of products and produce. Located in downtown Gresham, this market is easily accessible from MAX light rail (blue line). Also while in Gresham, you can visit a variety of shops, services, and restaurants. Customers seeking fresh flowers, veggies, and a fun filled afternoon should look no further than the Gresham Farmers Market.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
Free parking and handicapped parking available adjacent to market.

Public Transportation:
Take bus line #9 (to Gresham TC). Exit 2nd and Main in Gresham. Walk 0.1 mile to 2nd and Miller. Bus line #4 and 12 will also go to the Gresham Transit Center. The Market is also accessible by the MAX Light Rail (Blue line towards Gresham). See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps

Hours:
Saturdays, 8:30am - 2:00pm
May through October

Location:
Miller Street between 2nd & 3rd Avenues

Contact Information:
Name: Tim Alderman
Phone: (503) 727-9828
Address: PO Box 422 Gresham, Oregon 97030
Email: gfmmanager@cs.com
Webpage: www.greshamfarmersmarket.com

Location:
Miller Street between 2nd & 3rd Avenues
Hillsboro Farmers Market

Hours:
Saturdays, 8:00am - 1:30pm
May through October

Tuesdays, 5:00pm - 8:30pm
Mid-June through August

Location:
Courthouse Square, 2nd & East Main
Hillsboro, Oregon 97123

Market Profile:
The Hillsboro Farmers Market is unique in that the County Courthouse and new Civic Center Plaza serve as its backdrop. The market is located right on the Main Street of downtown Hillsboro, because businesses support the market and the city realizes the importance of having a local farmer's market.

The Tuesday Marketplace focuses on music and hot foods. In addition to other important aspects of the market (i.e., farmers, crafters, businesses, children's activities, second stage entertainment, beer and wine for sale, classic cars, etc.) music and hot foods are the primary draw for the Tuesday Marketplace attendees. Quality entertainment and international foods bring people back week to week.

Transportation Information:
Driving:
The Hillsboro Farmers Market website has detailed driving directions to the market. See www.hillsboromarkets.org

Parking:
Parking is available in the public lot at 1st and Adams Avenues. Street parking is also available along Lincoln Street. NOTE: While the market is open, Main Street is closed to traffic between 1st and 2nd Avenues, and 2nd Avenue is closed between Washington and Lincoln Streets.

Public Transportation:
MAX: Take the blue line toward Hillsboro. Exit at Hatfield Government Center Max Station. Walk 0.2 miles east to NE 2nd Ave & E Main St. See www.TriMet.org for further details and trip planning.

Contact Information:
Name: Patrick Rossetti
Phone: (503) 844-6685
Address: PO Box 611, Hillsboro, Oregon 97123
Email: manager@hillsboromarkets.org
Webpage: www.hillsboromarkets.org

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
**Hillsboro Farmers Market - Orenco Station**

**Market Profile:**
The Hillsboro Farmers Market at Orenco Station is unique in that it maintains the support of a potential competitor right next door. New Seasons market shares the same block, yet remains one of the most reliable and supportive vendors, as well as a sponsor of the Hillsboro Farmers’ Market at Orenco Station.

**Transportation Information:**

**Driving:**
The Hillsboro Farmers Market website has detailed driving directions to the market. See www.hillsboromarkets.org for details.

**Parking:**
Parking is available in the New Seasons parking lot at the corner of NE 61st Avenue and Brighton Drive.

**Public Transportation:**
MAX: Take the Blue Line to Hillsboro, exit at The Orenco Station stop - Orenco Station Parkway - which is just a few blocks south of the farmers market. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Lake Oswego Farmers Market

Market Profile:
Lake Oswego's European-style marketplace features over 80 stalls that offer quality products such as produce, seafood, meats, cheeses, fresh baked breads and pastries, fresh cut flowers and nursery items, and more. The Lake Oswego market offers live musical entertainment every Saturday, beginning May 20 and lasting through October 14. It also features chef demonstrations, art demonstrations, a kid's corner, and doggie day care. Lake Oswego's Farmers' Market hosts over 8,000 people each week and is situated in beautiful Millennium Park.

Transportation Information:
Driving:
From Portland: Take I-5 South; exit Lake Oswego/ OR-43/ Macadam Ave. Turn left onto SW Gibbs St. Turn right onto SW Hood Ave / OR-43 S. Keep right at the fork to go on OR-43 S. Turn right onto A AVE. End at A Ave & 2nd St.

Parking:
Free parking is available at Lake View Village. The parking entrance is on First Street.

Public Transportation:
Take bus line #35 (Macadam to Oregon City TC). Exit at A and 2nd. Walk .1 mile south to Millennium Park Plaza. See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Milwaukie Sunday Farmers Market

**Market Profile:**
The Milwaukie Sunday Farmer’s Market is preparing for its eighth season. The market is located in a tree lined parking lot owned by the city. The market is open beginning on Mother’s Day, through the end of October, represents about 50 vendors, and serves approximately 1,500 customers each day of its operation. The Milwaukie Sunday Farmer’s Market is open to local “Garden Art Crafters.” This weekly farmers market is the place to get the region’s freshest produce. In addition you’ll find area craftsmen, community information and a variety of food and beverage venues. Live music is always part of the day and there’s plenty of space to sit and enjoy the surroundings.

**Transportation Information:**

**Driving:**
From Portland: Take Oregon 99E South. Turn left onto SE Harrison Street.

**Parking:**
Parking available adjacent to the market

**Public Transportation:**
Take bus line #33 (McLoughlin to Clackamas Community College via Arlington). Get off at Milwaukie Transit Center. Walk 0.1 mile NW to SE Main and Harrison Street. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

**Hours:**
Sundays, 9:30am - 2:00pm
Mid-May to Mid-October

**Location:**
Across from City Hall (SE Main between Harrison & Jackson Streets)
Milwaukie, Oregon 97222

**Contact Information:**
Name: Brendan Eiswerth
Phone: (503) 353-9123
Address: PO Box 22106, Milwaukie, Oregon 97222
Email: milwmkt@easystreet.com
Oregon City Farmers Market

Market Profile:
This is only the second year for the Oregon City Farmers’ Market, but the market is experiencing much success. The market tries to represent products as local as possible, and has a preference to support sustainably grown, pesticide-free, organic vendors. The market averaged about 25 vendors last year, and this number is expected to grow this season. Food, entertainment, and kids’ activities are offered each week, and a portion of the market space is reserved for non-profit, educational exhibits. Craft items have not been offered yet, as the market has focused on agriculturally- and food- oriented products.

Transportation Information:
Driving:
From Portland: Take I-84 East to I-205 South. Merge onto OR-213 / Cascade Hwy S via EXIT 10 toward Park Place / Molalla. Turn right onto Beavercreek Rd. End at 270 Beavercreek Rd

Parking:
Parking is available in the County Public Service Building parking lot, adjacent to the farmers market.

Public Transportation:
Take bus line # 33 (McLoughlin to Clackamas Community College via Arlington). Get off at Beavercreek and Red Soils Ct. Walk west to 270 Beavercreek Road. See www.TriMet.org for further details and trip planning.

Hours:
Saturdays, 9:00am - 2:00pm
May thru October

Location:
Clackamas County Public Service Bldg - 270 Beavercreek Road
Oregon City, Oregon 97045

Contact Information:
Name: Wendy Jensen
Phone: (503) 657-5067
Address: 256 Warner Milne Road (Room 2) Oregon City, Oregon 97045
Email: ocmarket@msn.com
Webpage: http://www.oregoncityfarmersmarket.com/

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Alberta Farmers Market

Market Profile:
Located in the Alberta Arts District, the Alberta Farmers Market is a young and growing neighborhood market offering fresh, affordable produce and more to the diverse NE Portland community. Located in the parking lot of the Alberta Co-op Grocery (NE 15th and Alberta), this farmers market serves as a gathering space where customers can connect with their farmers and neighbors. Live music, children’s activities, and hot food complement a variety of vendors selling vegetables, plant starts, cheeses, and crafts.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
On-street parking (non-metered) available on both NE 15th and NE Alberta Avenues.

Public Transportation:
Bus line #8 (NE 15th Avenue) provides the closest drop-point to the market. Bus line #9 and 72 also run in the vicinity of the market. See www.mapquest.com or http://maps.google.com/ for driving directions to this farmers market.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

Location:
Alberta Cooperative Grocery (parking lot) - 1500 NE Alberta Street
Portland, Oregon 97211

Contact Information:
Name: Sole
Phone: 503-287-4333
Address: 1500 NE Alberta Street Portland, Oregon 97211
Email: info@albertagrocery.coop
Webpage: http://www.albertagrocery.coop/

Hours:
Saturdays, 10:00am - 2:00pm
Mid-May to Mid-November
Cedar Mill Sunset Farmers Market

Market Profile:
Sponsored by Tualatin Hills Park & Recreation District, the Cedar Mills Sunset Farmers’ Market is in its eighth year of operation. It began with just a handful of volunteers, a $50 donation from the local barber, and supplies from the two founders’ garages. Volunteers still remain at the heart of the market, even as it has sustained significant growth. The Cedar Mills Sunset Farmers’ Market is now situated in the lot of Sunset Mall. It offers music, fun, and food. Community residents come to the market to socialize, eat, listen to local musicians while browsing arts and crafts, and purchase fresh local produce. The Cedar Mill market is in the heart of the community and is enjoyed by all ages as there is something for everyone. Children love the free balloon animals and face painting, created by teen volunteers.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
Parking available in Sunset Mall, adjacent to the farmers market

Public Transportation:
See www.TriMet.org for trip planning

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
**Market Profile:**

With over 40 listed vendors, the Hillsdale Farmers Market is a wonderful addition to SW Portland's Hillsdale neighborhood. The wide array of vendors provide goods ranging from organic produce, eggs, dairy, meat, fish, herbs, flowers, and much more. In addition, a special aspect of the Hillsdale Farmers Market is that it is open almost year round: May thru March. The winter market is only held twice monthly, but it gives neighbors and Portland residents the chance to purchase fresh local produce through the dreary winter months.

**Transportation Information:**

**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
Free parking available at Wilson HS, near the track and field facility.

**Public Transportation:**
Take bus line # 56 (Scholls Ferry to Washington Square). Exit bus at Capitol and Sunset. Bus lines # 44, 45, and 54 also travel on Capitol and Sunset. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Hollywood Farmers Market

Market Profile:
If you are looking for fresh farm goods, then look no further than the Hollywood Farmers Market! There are multiple farm vendors that attend this market where various farming practices are featured (both organic and non-organic). In addition, various bakeries, a wild mushroom vendor, fruits, goat cheese, honey, berries, homemade pasta, fresh oysters, flower bulbs and plants, fresh eggs, deserts, and fresh cut flowers are available at this market. Situated within the shopping district of the Hollywood neighborhood in NE Portland, this market brings energy and people out on Saturday afternoons! This is an Oregon Trail EBT Food Stamp Market.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
On-street parking available on city streets adjacent to farmers market.

Public Transportation:
Bus lines #75 (39th Ave/Lombard) and the #12 (Sandy Blvd) run on city streets near this market. See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

Hours:
Saturdays 8:00am - 1:00pm
Mid-May thru October

Location:
NE Hancock between 44th & 45th, just one block south of NE Sandy
Portland, Oregon 97213

Contact Information:
Name: Greg Mistell
Phone: (503) 709-7403
Address: PO Box 13233 Portland, Oregon 97213
Email: hollywoodfarmersmarket@yahoo.com
Market Profile:
The Interstate Farmers Market is currently in its second year, and is located in North Portland, next to Overlook Park. The market is sponsored by Kaiser Permanente and features a variety of seasonal Northwest produce and food picked during their peak season from Oregon and Washington growers. The market also features local bakeries, cheese makers, and coffee roasters, in addition to fresh seafood, legumes, nuts, fresh pasta, and ready to eat food. The market's focus is on building a healthy community through education, community and promoting eating a diet rich in local, whole foods.

This market exists to serve Kaiser Employees and patients, North and North East Portland Neighborhood residents, Yellow line max riders, etc.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
On-street parking available next to Overlook park, in addition to free parking available in the Kaiser Permanente Interstate East Parking Garage.

Public Transportation:
The MAX Yellow Line Overlook stop is located just a half a block away from Overlook Park. See www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Moreland Farmers Market

Market Profile:
Moreland Farmers Market will be opening a new market this Spring in the heart of Westmoreland. The Market will be part of the neighborhood “Westmoreland Wednesdays” from 3:30 to 7:30 pm May to October. Farmers and artisan food vendors will be providing SE residents from Sellwood, Westmoreland, Eastmoreland and beyond an opportunity to buy direct, as well as enjoy all that the neighborhood has to offer.

Transportation Information:

Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Public Transportation:
Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

Location:
Intersection of SE Glenwood Street and Milwaukie Avenue
Portland, Oregon 97202

Contact Information:
Name: Jacque DeVore
Address: P.O. Box 820122 Portland, Oregon 97282-1122
Email: info@morelandfarmersmarket.org
Webpage: www.morelandfarmersmarket.org
People’s Farmers Market

**Market Profile:**
The People’s Co-op Farmers Market is Portland’s only year-round weekly market. The People’s market offers organic and sustainably grown food from local farmers and artisan food producers. During the peak growing season, the market has 30 vendors and live music weekly. The market began over a decade ago and has vendors and customers who have been participating since its origins. This is an Oregon Trail EBT Food Stamp Market.

**Transportation Information:**
**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
Available parking in the parking lot adjacent to the People’s Food Co-op.

**Public Transportation:**
Take Bus line #9 (Powell) and exit at SE Powell and SE 21st Avenue, walk 0.1 mile to 3029 SE 21st Ave. Line # 17 (Holgate) also runs in the area.
See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Market Profile:
The campus of Portland State University is a picturesque backdrop for Portland Farmers Market's flagship marketplace. Farmers and artisan food producers fill 140 stall spaces. Between April and December, over 230 different vendors participate. During the height of the season, 10,000 to 12,000 people shop at this market every week. Polls show the typical market customer is college educated, interested in health and nutrition, and lives within 5 miles of the market. Chef demonstrations, kid’s cooking classes, and fun festival days make this bustling market a special destination. This market is now in its 15th season. This is an Oregon Trail EBT Food Stamp Market.

Transportation Information:
Driving Directions:
From I-5 northbound: move into the center lane as you approach the city and get on I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for 5 blocks and go left on SW Mill for one block to SW Broadway.

From I-5 southbound: move into the left or center-left lane as you approach the Marquam Bridge to cross the Willamette River. Cross the bridge and get onto I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for 5 blocks and go left on SW Mill for one block to SW Broadway.

From west of Portland: Take Highway 26 east to Portland. Stay in the center lane and follow SW Market St. Follow SW Market east and turn right on SW Broadway. The market is two blocks ahead on the right.

From east of Portland: From I-84 westbound, move into the left lane as you approach the I-5 interchange. Take I-5 southbound. On I-5 southbound, move into the left lanes as you approach the Marquam Bridge to cross the Willamette River. Cross the bridge and merge with I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for 5 blocks and go left on SW Mill for one block to SW Broadway.

Parking:
There is plenty of on-street metered parking near the PSU campus. You can park all day Saturday for $3 in the PSU parking lot, entrance on Sixth Ave. at SW Hall.

Contact Information:
Name: Hallie Mittleman
Phone: (503) 241-0032
Address: 1001 SE Water (Suite 455) Portland Oregon 97214
Email: hallie@portlandfarmersmarket.org
Webpage: www.portlandfarmersmarket.org

Public Transportation:
There are numerous routes along the Portland Bus Mall in downtown Portland that will stop at PSU. Another option is to take the Portland Streetcar, which has a stop at the School of Urban Studies and Planning at PSU.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Portland Farmers Market – Downtown Portland

Market Profile:
Open since 1998, this midday market is a favorite lunchtime spot for downtown workers. Many shoppers walk from their offices to the centrally located market, just blocks from Pioneer Courthouse Square. Tourists directed to the market by nearby hotel concierges, neighboring daycare teachers with their charges, students on tour from the culinary academy and chefs shopping for produce for the night’s specials all add to the excitement of this market! Peak season customer counts average 4,500 with 45 vendor stalls filled. This is an Oregon Trail EBT Food Stamp Market.

Transportation Information:
Directions:
From I-5 northbound, move into the center lane as you approach the city and get on I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for about 10 blocks and turn left on SW Main. The market is two blocks ahead at SW Main and Park.

From I-5 southbound, move into the left or center-left lane as you approach the Marquam Bridge to cross the Willamette River. Cross the bridge and get onto I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for about 10 blocks and turn left on SW Main. The market is two blocks ahead at SW Main and Park.

From the West: Take Highway 26 east to Portland. Stay in the center lane and follow SW Market St. Turn right onto SW Park. The market is five blocks ahead.

From the East: From I-84 westbound, move into the left lane as you approach the I-5 interchange. Take I-5 southbound. On I-5 southbound, move into the left lanes as you approach the Marquam Bridge to cross the Willamette River. Cross the bridge and merge with I-405. Move into the right lane and take the SW 6th Ave. exit. Follow SW 6th north for about 10 blocks and turn left on SW Main. The market is two blocks ahead at SW Main and Park.

Parking:
On-street metered parking available on city streets adjacent to market, in addition to various parking garages throughout the downtown area.

Public Transportation:
Bus lines that travel south on Bus Mall and SW Broadway near the downtown Portland Farmer’s Market:

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Market Profile:
2006 marks the 4th year for this Thursday evening market, located in the growing Pearl district, at EcoTrust. Shopping on Thursdays begins with workers from neighboring businesses and continues with Pearl residents as they return home for the evening. The Berry Festival in June is a favorite for Thursday shoppers and vendors alike. The market offers weekly chef demonstrations, has 35 stall spaces, and serves approximately 2,000 customers each week. This is an Oregon Trail EBT Food Stamp Market.

Transportation Info:

Directions:
From the South: From I-5 northbound, move into the center lane as you approach the city and get on I-405. Take the Everett St. exit off of I-405 and turn right onto NW Everett. Turn left onto NW 10th Ave. The market is just ahead at NW 10th and Johnson.

From the North: From I-5 southbound, get onto I-405 and go over the Freemont Bridge. Move into the left lanes to stay on I-405 after the bridge. Take the Everett Street exit, and turn left onto Everett. Turn left onto NW 10th Ave. The market is just ahead at NW 10th and Johnson.

From the West: Take Highway 26 east to Portland. Move into the left lane and get onto I-405 North. Take the Everett St. exit, turn right onto NW Everett. Turn left onto NW 10th Ave. The market is just ahead at NW 10th and Johnson.

From the East: From I-84 westbound, move into the left lane as you approach the I-5 interchange and get onto I-5 southbound. From I-5 southbound, move into the left or center-left lane as you approach the Marquam Bridge to cross the Willamette River. Cross the bridge and get onto I-405. Take the Everett St. exit, turn right onto NW Everett. Turn left onto NW 10th Ave. The market is just ahead at NW 10th and Johnson.

Parking:
On-street parking (metered until 6 p.m.) is available all around the market and some surface lots are nearby.

Public Transportation:
The Portland Streetcar and bus lines #17 and #9 travel near the market. See www.portlandstreetcar.org and/or www.TriMet.org for further details and trip planning.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Portland Farmers Market - Thursdays at Eastbank

**Market Profile:**
Launched in 2003, this market was born out of the Buckman Neighborhood Association, led by neighborhood activists Christina and Tom Grace. The market has quickly become an important community focal point for the area. Friends, families, and neighbors stroll to the market on Thursday evenings to purchase farm fresh produce, enjoy dinner, and listen to local musicians. The market takes place in the parking lot of the Hinson Memorial Church and has a wonderful, friendly, and relaxed atmosphere. Last season the market averaged 28 vendor stalls and 1,500 customers each week. This is an Oregon Trail EBT Food Stamp Market.

**Transportation Information:**
**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
Plenty of free on-street parking available on SE 20th Ave and SE Salmon.

**Public Transportation:**
Take bus lines #15 (Belmont) and exit SE 20th and Belmont. Walk south 0.2 miles to the market. Take bus line #14 (Hawthorne) and exit SE 20th and Hawthorne. Walk west 0.2 miles north to SE 20th and Salmon. See www.Trimet.org for further details and trip planning.

**Location:**
SE 20th and SE Salmon
Portland, Oregon 97214

**Contact Information:**
Name: Christina Grace
Phone: (971) 506-8569
Address: 1821 SE 48th Portland, Oregon 97215
Email: mktmgr@ebfm.org
Webpage: www.ebfm.org

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
Scappoose Community Club Farmers Market

Market Profile:
2006 marks the third season for the Scappoose Farmers Market. Featuring local growers, craftsman, and musicians, this market is a lively and wonderful community event that takes place in downtown Scappoose (across from City Hall).

Transportation Information:

Driving:
From Portland: Take I-405 N and merge onto US Hwy 30 West. Stay on Hwy 30 for approximately 20 miles. Turn left onto West Columbia Avenue. End at West Columbia Ave and NW 1st St.

Parking:
Parking available near City Hall Building

Public Transportation:
No transit information available.

Accessible Bike Routes/Trails:
See map for nearby bike routes.

Location:
The Market is located off of Columbia River Hwy (HWY 30) across from Scappoose City Hall - Columbia Avenue & 1st Street
Scappoose, Oregon 97056

Contact Information:
Name: Bill Blank
Phone: (503) 543-3469
Address: 33470 Chinook Plaza (Suite 182) Scappoose, Oregon 97056
Email: blankfamily@centurytel.net
Webpage: www.scappoosefarmersmarket.com

Hours:
Saturdays, 9:00am - 2:00pm
Mid-April to Mid-September
Sherwood Saturday Market

**Market Profile:**
The Sherwood Farmers Market is an open air Seasonal Saturday Market. Opens in May and runs through the end of September. Items available include, but are not limited to: fresh seasonal berries and fruits, nuts, cut flowers, vegetables, plants, handmade goods, smoked and fresh Salmon, garden art, jewelry, pottery, eggs, and cheese. A Master Gardener is on hand the first and third Saturday of the month to answer gardening questions. Music/live entertainment is offered from 11 to 1 most Saturdays.

**Transportation Information:**

**Driving:**
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

**Parking:**
On-Street Parking available on city streets adjacent to the Veterans Park in Old Town Sherwood.

**Public Transportation:**
Take Tri-Met bus line # 12 (Barbur Blvd) to Sherwood. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

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### Hours
Saturdays, 9:00am - 1:00pm  
May 14 - October 1

### Location
Veterans Park in Old Town Sherwood  
(corner of First and Main Streets)  
Sherwood, Oregon 97140

### Contact Information
Name: Tonie Tollen  
Phone: (503) 682-1604  
Address: 11681 SW Tooze Rd Wilsonville, Oregon 97070  
Email: smoc25@hotmail.com
Tigard Area Farmers Market

**Market Profile:**
The Tigard Area Farmers’ Market has provided fresh produce, food, crafts and music, and a place to meet in the Tigard community for 10 years. Neighbors greet neighbors, seniors, kids and dogs all mingle and enjoy the fresh and casual air of our small to medium sized market. Hosting around 45 vendors and 2500 customers each Sunday, we strive to provide “nutrition for the community in the largest sense of the word.” This is an Oregon Trail EBT Food Stamp Market.

**Transportation Information:**

**Driving:**
From Portland: Take US-26 W, merge onto Hwy 217 South via exit 69A toward Beaverton / Tigard. Take exit 4A toward Progress. Turn left onto SW Hall Blvd. End at SW Hall Blvd & SW Oleson Rd.

**Parking:**
Convenient parking available in nearby Washington Square Parking Lots.

**Public Transportation:**
Take bus line # 56 (Scholls Ferry to Washington Square). Get off at Washington Square Transit Center. Walk 0.3 mile east to SW Hall Blvd & SW Oleson Road. See www.TriMet.org for further details and trip planning.

**Accessible Bike Routes/Trails:**
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

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**Hours:**
Sundays, 9:00am - 2:00pm
May 8 - October 30

**Location:**
NE corner of SW Hall Boulevard & SW Oleson Road
Tigard, Oregon 97223

**Contact Information:**
Name: Trish Stormont
Phone: (503) 244-2479
Address: 10685 SW 85th Avenue Tigard, Oregon 97223
Email: tstormont@earthlink.net
Webpage: www.tigardfarmersmarket.com
Troutdale Farmers and Artists Market

Hours:
Saturday, 08:30 – 1:00pm
May through October

Location:
Depot Park: 473 E. Historic Columbia River Hwy, Troutdale, OR 97060

Contact Information:
Name: Peter Tuomala
Phone: (503) 408-5209
Address: 4805 NE 92nd Ave Portland, Oregon 97220
Email: windance@pacifier.com

Market Profile:
2006 marks the premier year for the Troutdale Farmers and Artists Market. Located at the east end of Historic Old Town Troutdale across from city hall in Depot Park, this market provides a wonderful setting and backdrop for patrons which includes an old telegraph station, rail car museum, and the scenic Historic Columbia River Highway. Historic Troutdale has a very eclectic renaissance feel and is enjoyed by all that visit. Come join us for the day and enjoy the local merchants, live entertainment, the finest of locally grown foods and produce, gourmet cooking and fine arts and crafts. The market is an open-air market and will be every Saturday, rain or shine. We start on May 6, 2006 and our last day will be October 28th 2006 and our hours are 8:30AM - 1:00PM.

Transportation Information:
Driving:
See www.mapquest.com or http://maps.google.com for driving directions to this farmers market.

Parking:
There is a parking area within Depot Park. See http://www.ci.troutdale.or.us/docs/paf_depot.htm for more details.

Public Transportation:
Bus line #80 (Kane Rd/Troutdale Rd) is accessible from the Gresham Transit Center. See www.TriMet.org for further details.

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.
West Linn Farmers Market

Market Profile:
The West Linn Farmers and Artists Market is open every Wednesday from 4:00pm to 8:30 p.m. on the sidewalks of Willamette Falls Drive in the Willamette Historic District. This open-air market features dozens of vendors offering fresh produce, flowers, plants, homemade products and art objects. The Market is cosponsored by the City of West Linn and the West Linn Chamber of Commerce. The idea of holding the market on Wednesdays grew out of the recognition that farmers markets in other communities are normally held on other days of the week, and has proven successful thus far. Market organizers welcome volunteers to help keep this project a continued success.

Transportation Information:
Driving:
From Portland: Take I-5 South and merge onto I-205 North. Take the 10th St exit- EXIT 6- toward West Linn. Turn right onto 10th St. Turn right onto Willamette Falls Dr. Turn left onto 14TH ST. Turn left onto Willamette Falls Dr. End at 1725 Willamette Falls Dr.

Parking:
On-street parking available in downtown West Linn, adjacent to the market.

Public Transportation:
Take bus lines #33 or # 35 to Oregon City TC. At Oregon City TC, board bus # 154 (Willamette) and exit at Willamette Falls Dr & 14th St. Walk northeast to 1725 Willamette Falls Dr.

Location:
725 Willamette Falls Drive
West Linn, Oregon 97068

Contact Information:
Name: Peter Tuomala
Phone (503) 408-5209
Address: 4805 NE 92nd Ave Portland, Oregon 97220
Email: windance@pacifier.com

Accessible Bike Routes/Trails:
See map for nearby bike routes. Also see www.metro-region.org for regional bike maps.

Hours:
Wednesday, 3:30pm - 8:30pm
May thru October

Location:
725 Willamette Falls Drive
West Linn, Oregon 97068

Contact Information:
Name: Peter Tuomala
Phone (503) 408-5209
Address: 4805 NE 92nd Ave Portland, Oregon 97220
Email: windance@pacifier.com
Credits

Russell Theodore Holzinger: Project Manager

Scotty Walker: Media Editor, Graphic Design, Photographs

Rochelle Martinsson: Editor

Gabe Giesige: Editor, Icon and Matrix Design

Bill Hines: Maps, Photographs, Analysis, Cover Photo

Tory Caputo: Maps, Analysis

Christopher Aden: Maps, Analysis

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 http://www.oregonfb.org/about/county_farm_bureaus.shtml
 http://www.nass.usda.gov/or/oregon_facts_figures.htm
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