EDITOR’S NOTE

Time to grow, and happy holidays!

“Kind words can be short and easy to speak, but their echoes are truly endless.” –Mother Teresa

We launched Grow Northwest from our kitchen table in early 2010, my baby daughter in my lap and my toddler son running around. I laugh when looking back on this because logically it wouldn’t seem like the best time to start a new business – the exhaustion, other work and family responsibilities, the risks, and no financial backing. Then I laugh some more because apparently it was the right time, and felt so at the time. I have been working in publishing since I was a teenager, and besides working on a farm or in a restaurant it’s the only work I’ve known and enjoyed. It made sense to go for it. Sometimes you just need to plant your seeds and see what comes of it.

I wanted to create a paper that celebrates the simpler things in life, while supporting those in the community and doing more for yourself. It was important to focus on the local goodness we have here in our northwest corner, share the many stories and information around us, and how to be supportive, involved, and inspired if so called to. A lot has happened since that first issue (quick note: I’m still often working from our kitchen table, and we grew to have three children running around, the oldest of which is now 13 years old and 4 inches taller than me, and growing taller every day) but Grow’s mission remains the same.

As we move and grow into 2020 – our 10th anniversary – it is time for Grow to transition into a non-profit organization. This is a bittersweet decision; Grow has always been a family labor of love, yet the potential for this newspaper to survive in today’s market is far greater as a non-profit. I shared with you all last Spring the paper is struggling financially and we’ll be needing to take a new approach to access more funding in the form of grants and fundraisers. It’s time to take a risk, just like we did back in 2010. Grow Northwest will continue moving forward and hopefully including other community efforts and projects we have long envisioned, just standing on the legs of a non-profit rather than a bare-bones family business. And, if Grow happens to fall in the process, we made a good run as best we could with what we had.

Moving forward, please note we do not print in the month of January, and we will resume publication in February. Our February issue will be ready for the Country Living Expo on Saturday, Jan. 25. This is a favorite event and we always enjoy talking to readers, old and new friends! Please stop by our booth and say hello, pick up some free items, and enter our drawing for a basket of amazing books and seeds. If you’re new to this event, consider spending the day and learning lots!

Wishing you all a happy holiday season and new year, and hope you relish the simple joys and little things. I thank you, always, for your support of these pages. We look forward to the coming year, and will see you next in February.

Happy growing,

Becca
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WINTER PUBLISHING SCHEDULE

January 2020: No issue published
February 2020: Deadline is Jan. 20
Papers will first be distributed at the Country Living Expo in Stanwood on Jan. 25.
March 2020: Deadline is Feb. 22

To place an advertisement or submit information, call (360) 398-1155 or e-mail editor@grownorthwest.com

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Field Notes
A brief look at related news, business and happenings

San Juan Islands Ag Summit coming up
ORCAS ISLAND — The San Juan Islands Agricultural Summit, hosted by WSU San Juan County Extension Office, will be Saturday and Sunday, Feb. 7-8. This year Orcas Island will host the annual summit at Camp Orkila, including more than 150 local farmers, food producers, businesses, and advocates gathered for a weekend of education, inspiration and community. Applications for scholarship or a work-trade are available. Early bird registration ends Jan. 5; tickets are $60-$150. For questions, contact us at sjia.gsummit@wsu.edu or call (360) 370-7667. To register, see https://www.eventbrite.com/e/2020-sjia-agsummit-registration-83063574387.

Farm to Table Trade Meeting set
BELLINGHAM — The NW Washington Farm to Table Trade Meeting, presented by Sustainable Connections, will be held Tuesday, Feb. 25 at Bellingham Technical College. The meeting provides a day-long conference for farmers, buyers, producers, distributors and others to meet and connect, as well as workshops, one-on-one producer-buyer consultations, expo, and lunch prepared by Bellingham Technical College’s Culinary Arts Program and chefs from the Northwest Washington Chefs Collective. The event will be 8:30 a.m. to 5 p.m. in Settlemyer Hall. Registration is open now. Early bird registration through Jan. 17 is $45 (member) $55 (general). For more information, contact Sara Southerland at Sara@sconnect.org or call (360) 647-7093 x 114.

Berardi releases FoodWISE book
BELLINGHAM — Gigi Berardi, a long-time resident and professor at Western Washington University, is releasing a new book, titled FoodWISE: A Whole Systems Guide to Sustainable and Delicious Food Choices. Published by North Atlantic Books, Berardi’s book outlines approaches to informed food choices, agriculture, and more. She teaches food and geography classes domestically and internationally, and maintains the popular food blog FoodWISE. Food “Wisdom” stands for: whole, informed, sustainable and experienced-based thinking. “We all eat, but we make different choices about what to eat and how,” Berardi said.

The book launch will be Jan. 14, 2020, at 6:30 p.m. at the Bellingham (downtown) Community Food Co-op. Additional events include: Keynote speaker, Farm-to-Table Trade Meeting, on Feb. 25 at Bellingham Technical College; Celebrating FoodWISE with Gigi Berardi and local food and farm friends on Feb. 27 at 6 p.m. at The Restaurant at Twin Sisters Brewing Company; and Writing FoodWISE, writing your stories, with Whatcom Writers and Publishers on March 11 at 7 p.m., Nicki’s Bella Marina (Skyline Room). Watch for an interview with Berardi in the February issue of Grow Northwest.

Country Living Expo returns Jan. 25; 175 classes available to choose from
STANWOOD — The Country Living Expo & Cattlemen’s Winter School returns Saturday, Jan. 25 at Stanwood High School. Registration is now open, with 175 classes available, including 30 brand new classes. Participants can choose five sessions, visit with local and regional vendors during the large trade show, enjoy a prime rib or vegetarian lunch, and more. A full list of sessions is available online at https://extension.wsu.edu/skagit/CountryLiving Expo/.

Conway Feed will again sponsor the Chicken and Duck Egg Weigh Off. Entries are open to everyone. The egg can come from your own flock, purchased eggs, or anywhere you can come up with a larger-than-expected chicken or duck egg. The winner of the largest egg receives 100 pounds of Conway Feed all natural layer pellets. The Fiber Palooza, now in its fourth year, awards prizes in all fiber categories – so gather some fiber from your favorite sheep, alpaca, llama, rabbit or goat to enter into the show.

The early bird registration cost is $75 for adults through December and a subsidized student rate of $10 for students between the ages of 12-18. For those not needing the subsidy the student rate is $40. To register, and for more information, see https://extension.wsu.edu/skagit/CountryLivingExpo/. Follow the Facebook page for updates and information.

Cindy Tobeck, at right, will lead a class on growing giant pumpkins. COURTESY PHOTO

Cultivating Success course starting
EVERETT — WSU Snohomish County Extension, in partnership with Snohomish Conservation District, will offer Cultivating Success: Agricultural Entrepreneurship to help new and current farmers gain skills in business planning and direct marketing. The course runs Tuesday evenings Jan. 14, 2020 through March 31, 2020, 6-8:30 p.m. at WSU Snohomish County Extension’s Cougar Auditorium, 600 128th St SE, Everett. The course features a full line-up of local guest speakers including business professionals, marketing specialists, and successful farm owners with a special emphasis on the financial and legal issues unique to farm-based businesses. During the course, participants are guided in developing a business plan they can use to help finance and grow a new enterprise or expand an existing farm-based business. Facilitating the course including Bobbi Lindemulder, cattle rancher and District Operations Program Manager for the Snohomish Conservation District and Kate Ryan, grower and Agriculture Program Coordinator for WSU Snohomish County Extension. Class size is limited and always fills quickly. Pre-paid registration is required. Cost for the 12-week course is $300. To register online, visit AgEnt2020.eventbrite.com or download the form at Snohomish.wsu.edu/ag-ent and mail with your check.

Find more Field Notes and updates at www.grownorthwest.com. Have news you’d like to share? Send submissions to editor@grownorthwest.com.

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Happy Holidays and Happy New Year!

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Holiday happenings: Enjoy these festive events

by Grow Northwest

We all have our favorites of the season - places to see, cookies to eat, people to visit. The following events have all the things we love and more, and we hope you enjoy them.

Port of Bellingham Holiday Festival and Gingerbread House Display: Held Friday through Sunday, Dec. 6-8, this annual festival offers the favorite gingerbread house contest, showing the creative gingerbread works of all skill levels and all ages across the county. After you take in the delicious sights of gingerbread, you can visit with Santa, enjoy music from local choirs, bands, and dancers, take a horse-drawn wagon ride, and eat delicious cookies and drink hot cider. Hours are Friday from noon to 8 p.m., and Saturday and Sunday from 11 a.m. to 5 p.m. For more information, see the Facebook event page or www.portofbellingham.com/141/Holiday-Port.

Olde Fashioned Christmas at Pioneer Park in Ferndale is a wonderful time of cabin tours, horse drawn wagon rides and more. Walk the grounds while volunteers are donned in Christmas 1880s style, and your family enjoys cookies, crafts, and pictures with Santa and Mrs. Claus (bring your own camera). Head inside the old church and hear carols, send a letter off to Santa at the old post office, and view amazing pieces of local history throughout the cabins. Tickets are $4 for adults and $3 for children.

Sedro-Woolleyville presents the Magic of Christmas on Saturday, Dec. 7. Join the annual holiday Whobilation in Sedro-Woolley with the Ugly Sweater Dash, caroling and artwork from Mary Purcell Elementary students, face painting, train rides, pony rides, balloon artists, crafts, and more. Enjoy the parade, tree lighting and a meet and greet with Santa. The Grinch will also be out and between 3-8 p.m. in downtown Sedro-Woolley. See the Facebook page for more information.

Fairhaven Winterfest, hosted by Historic Fairhaven Association, is a family-friendly celebration of winter and community. Held Fridays, Saturdays and Sundays through Dec. 21, you can stroll among glistening tree lights and holiday decorations, listen to music, enjoy a wagon ride, and more. To donate, or to see the full activities, see fairhavenwinterfest.com.

Lynden’s annual holiday celebration, including the Lighted Christmas Parade will be Saturday, Dec. 7. Lighted trucks, cars, floats, wagons, farm equipment, and more start at 6 p.m. at Fairway Center and travel along Front Street throughout downtown Lynden. In addition, take a tour of unique light displays and decorated storefronts throughout the city during Lynden in Lights. Plus, Hats Off T-Shirts & Engraving will be offering free holiday sugar cookie decorating at their Lynden location. See www.lynden.org for a complete schedule.

The Tour of Trees on Saturday, Dec. 7 is a free family friendly event featuring beautifully decorated one-of-a-kind Christmas trees, live music and cookies. Bring your camera and snap a photo between 9 a.m. to 1 p.m. at the Bellingham Senior Activity Center, 315 Halleck Street, Bellingham. Later that evening, the annual Festival of Trees features a holiday themed cocktail party, silent auction, and auction of beautiful Christmas trees from 5:30-9 p.m. Winning bidders will have their tree delivered fully decorated to their home or business. New this year are one-of-a-kind wreaths for your door. The Festival of Trees benefits the Bellingham Senior Activity Center providing much needed social, recreation and wellness programs for older adults in Whatcom County. For tickets or information call 360-733-4030 ext 1020 or see whatcomcoa.org.

The Friends of the Everson Library invite you to Silver Tea on Sunday, Dec. 8 to enjoy refreshments and musical entertainment. Specialty teas are served by Laurie and Charles Dawson, founders of the Whatcom Tea Enthusiasts Association. There will be craft making for kids, cookies, and bring your camera to take a picture with Santa! It all happens 2-5 p.m. at the Everson Library.

The Whatcom Hills Waldorf School’s annual Winter Faire is a “wonder-full” way for families to enjoy the spirit of the holidays with live music, magical lands, delicious food, local craft vendors and hands-on workshops. Held Saturday, Dec. 14 from 10 a.m. to 3 p.m. there will be crafting workshops featuring natural materials. Check out rolling beeswax candles, wooden ornaments, felt projects, and translucent paper stars to color your windows. Visit the Snow Queen in her castle, dig for crystals in Gnome Village, watch an enchanting puppet play or warm up with delicious homemade soup, baked goods and live music in the Wooden Spoon Cafe. All welcome. Prices of activities vary from $1 - $4. Free parking is available at The Firs at 4605 Cable St. A free shuttle brings people to and from the school. The school is located at 941 Austin Street, Bellingham.
From our Grow Northwest family to you and yours, we wish you a Merry Christmas, Happy Holidays, and all the best in 2020!

Create the joys, spread the love, and be safe.

P.S. Enjoy December and January. We’ll be back in February!

Happy Holidays

The Local Dirt

Brief bits from local folks.
Send submissions to editor@grownorthwest.com.

Thanks to the King Arthur Flour “Bake for Good” team for all their work with local elementary school students and teachers! This team has visited several local schools in Whatcom County over the last month, including showing 4th and 5th graders how to bake. The students went home with their own baking kits and excited to make items including bread, rolls, cinnamon rolls and pizza. They also baked items to donate to food banks and community meal programs. What a great program!

The 3rd annual Whatcom Creamery Crawl is Saturday, Dec. 7. Twin Sisters Creamery, Appel Farms, Ferndale Farmstead, and Pleasant Valley have teamed up to bring drawings for prizes, samples, giveaways, complimentary food and beverages, great discounts, and shopping made easy and delicious. Stop by Appel Farms Cheese (6605 Northwest Driver, Ferndale) between 11 a.m. to 5 p.m. Enjoy!

The Washington Small Fruit Conference and Lynden Ag Show runs Wednesday through Friday, Dec. 4-6 at the NW Washington Fairgrounds in Lynden. This three-day conference will share the latest relevant research and information for small fruit growers in WA, OR, and B.C. Lunch is provided each day. This conference is presented in association with the Lynden Ag Show, a trade show featuring vendors serving the small fruit community. For more information, see https://www.wasmallfruit.com.

Friends of the Anacortes Library Art Committee is Calling for Artists for an exhibit in the Community Room of the Anacortes Public Library. Artists residing in the 98221 zip code may submit digital photos of their two dimensional art for consideration by December 5, 2019. The exhibit will be January through March, 2020. An Artists’ Reception will be in the Community Room on Sunday, Jan. 4, 2020, from 1-2:30 p.m. The public will be invited to meet the artists and to view their work. Request an application at folartcommittee@gmail.com

Robert Koch has a photo exhibit at the Old Town Cafe in Bellingham. The exhibit will be on display Dec. and Jan. It is titled “Resting The Mind.”

The 2019 Greenbooks from the Washington State Department of Agriculture are in. Each county received an limited amount of these updated handbooks in print, outlining regulations and strategies for small farmers. The online version will soon be available here: https://agr.wa.gov/departments/business-and-marketing-support/small-farm/the-green-book.

Whidbey Island Grown is hosting a celebration at Orchard Kitchen on Dec. This year end meeting and celebration includes potluck appetizers and desserts. See www.whidbeyislandgrown.com for more information.

Sustainable Connections is hosting a shindig on Wednesday, Dec. 18 to celebrate local farmers and the farmer training programs through Sustainable Connections and Cloud Mountain Farm Center. All are welcome. They meet at the Rome Grange, 2821 Mount Baker Highway, Bellingham from 5-8 p.m.

Lydia’s Flock presents their first ever lambing basics course on Saturday, Feb. 8, 2020 from 10 a.m. to 4 p.m. This course is for those who are preparing for their first lambing season or would like to refresh their lambing knowledge. Registration is $80. Contact lydiasflock@gmail.com for more information or see the farm’s website at www.lydiasflock.com/on-farm-education.

The Eat Local First Campaign by Sustainable Connections has expanded to partner with Seattle-based nonprofit Tilth Alliance and the Local Food Trust of the Olympic Peninsula. Eat Local First is a collective marketing campaign that promotes locally grown, raised, harvested and made products. The campaign started in 2011 and currently includes more than 130 businesses in Whatcom and Skagit counties. To get involved or learn more, visit eatlocalfirst.org.

In partnership with HumanLinks Foundation, Tilth Alliance is accepting applications for 2020 Grants from the WA State Organic and Sustainable Farming Fund. The goal of this grant program is to enhance the operations of farmers practicing responsible and progressive methods, with priority given to small operations with approximately 40 acres or less in production. View the criteria and more information in the grant information packet at www.tilthalliance.org/about/apply-washington-state-organic-and-sustainable-farming-fund. Applications must be postmarked or received electronically no later than Jan. 18, 2020.

—Grow Northwest
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*2018 Nationwide Jingle Bell Results
JOLLY JARS:
Gift giving ideas

by Melissa Stewart

It's fun to get a gift, and even sweeter to give one. Here's a look at a few gift giving options that come adorably wrapped in simple jars or packages for that special person.

The ideas are endless. S'mores. Brownies. Cookie mix. Hot cocoa. Baking mixes. One-jar dinners such as bean soup. Or use the jars for craft supplies. Or seeds. Top the jar with a paper label or festive fabric and you have yourself a special handmade gift.

The recipes included here are all for sweets, well, because most people love treats this time of year. The Traditional Newfoundland Snowballs and Cinnamon Sugar Pecans are fun to include, and very delicious! They are easy to make and always a pleaser. The Peanut Butter Coconut Cookies are also a winner, and a good gluten-free recipe.

The peppermint fudge is a classic holiday taste, and the homemade glister is fun for cake or gingerbread decorating, or a young kid who loves glister for projects. The glister is so easy to make that young ones can do it on their own; consider including extra sugar and food coloring so they can experiment and create with different colors.

Enjoy!

### Traditional Newfoundland Snowballs

**Ingredients**
- 1 large egg, room temperature, beaten
- 1 cup sugar
- 1 cup creamy peanut butter
- 1 1/2 cups sweetened shredded coconut

**Directions**
Start on medium heat for 5 minutes and head towards boiling until the temperature reaches 230°F on a candy thermometer or until bubbling. Turn off the heat then begin mixing the dry ingredients in with the wet mixture, until all ingredients are combined. Let the mixture cool for at least two hours. When ready, roll into 1-inch balls, then rolled into the extra coconut. Complete steps until entire mixture is used. This recipe will make approximately 60 snowballs. Store them in the fridge or freezer.

### Peanut Butter Coconut Cookies

**Ingredients**
- 1 egg white
- 1 tablespoon vanilla extract
- 5 cups pecan halves
- 1 cup granulated sugar
- 1 teaspoon sea salt
- 2 teaspoons cinnamon

**Directions**
Preheat oven to 250 degrees F. Grease a large baking sheet. Do not use parchment paper or foil. In a bowl, combine sugar, sea salt, and cinnamon, set aside.
In a large mixing bowl, whip egg white and vanilla with a whisk until frothy, about 1 minute. Add pecans to wet mixture 1 cup at a time, stirring to coat the nuts evenly. Depending on the size of your egg white you may use slightly more or less than 4 cups pecans.
Once pecans are completely coated, sprinkle the dry ingredients over the pecans and stir until evenly distributed. Spread the pecans evenly on the prepared baking sheet. Bake at 250 degrees F for 1 hour. Stir every 15 minutes. Store in an airtight container at room temperature or in the freezer.

### Peppermint Fudge

**Ingredients**
- 1 1/2 teaspoons butter (softened)
- 2 ounces cream cheese (softened)
- 2 cups confectioners' sugar (sifted)
- 3 tablespoons baking cocoa
- 2 teaspoons 2% milk
- 1 egg white
- 1 tablespoon 2% milk
- 3 tablespoons baking cocoa
- 1 1/2 teaspoons butter (softened)
- 1 cup cream cheese (softened)
- 2 cups confectioners' sugar (sifted)
- 1 1/2 teaspoons 2% milk
- 1/4 teaspoon peppermint extract
- 1/4 cup peppermint candy (crushed)

**Directions**
Line the bottom and sides of an 8x4-in. loaf pan with foil. Grease foil with 1-1/2 teaspoons butter; set aside.
In a small bowl, beat cream cheese and sugar, milk and extract until smooth. Stir in nuts. Spread into prepared pan. Chill until firm, about 1 hour.

### Homemade Glitter (edible)

**Ingredients**
- 1/4 cup white sugar
- 1/2 teaspoon liquid food coloring

**Directions**
Mix the white sugar and food coloring together in a bowl and transfer to a baking tray lined with parchment paper. Bake the colored sugar in a 350 F oven for 10 minutes. Store the sugar glitter in a sealed container, to protect it from moisture.
There is nothing quite like that feeling waking up on Christmas morning when you were a kid. Running out of your room and seeing the presents stacked under the tree and Santa’s cookies all eaten. If you were a farm kid it also meant you had to wait to open presents until after chores were done. The animals still needed to eat Christmas morning, too.

Coming in to the house after chores I can still remember how frozen and hungry my sister and I were. Only wanting to grab a big cup of warm hot chocolate and a gigantic piece of my mom’s breakfast casserole to fill our empty bellies. My mom made this casserole every Christmas morning and it was always my favorite. It is loaded with eggs, sausage, cheese, hashbrowns and vegetables. The best part of this casserole is that you can make it the night before and put it in the oven Christmas morning. Talk about easy and delicious, especially when chores still have to be done. It is a hearty and hefty casserole that will keep you full through opening all the gifts. This has been a tradition that I have carried on to my own family and is still something I look forward to eating after a chilly morning doing chores. It’s simple to eat while watching the kids tear into Christmas presents, or yourself.

What is also needed early Christmas morning, coffee. We have been enjoying this spiced coffee every Christmas morning since I moved to the coffee-obsessed Pacific Northwest. It’s easy to make as a drip coffee or a pour over and adds a little something more to your plain coffee.

To add to your holiday sweet tooth, these chocolate crinkle cookies are deliciously chewy and will have you reaching for more and a glass of cold milk. Made with cocoa and oil, they are extremely fast to put together. Add these to your cookie swap or for your holiday get together. I promise everyone will love them, even Santa.

Enjoy!

**Christmas Brunch Casserole**

**Ingredients**
- 4 cups fresh or frozen hash brown potatoes
- ½ lb. sliced bacon or ham, cooked and drained
- 1 lb. bulk pork sausage, cooked and drained
- ½ medium chopped green pepper
- ½ medium chopped red pepper
- 2 cups (8oz.) shredded cheddar cheese, divided
- 1 green onion, chopped
- 1 cup biscuit/baking mix
- ½ tsp. salt
- 4 eggs
- 3 cups milk

**Directions**
In a large bowl, combine the potatoes, sausage, bacon, green pepper, 1 cup cheese and onion. Transfer into a greased 9 x 13 baking dish. In another bowl, whisk the biscuit mix, salt, eggs and milk; pour over the top of potatoes. Sprinkle with remaining cheese. Cover and refrigerate overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered at 375° for 40 to 45 minutes, or insert a knife into the center to see if it comes out clean.

**Chocolate Crinkle Cookies**

**Ingredients**
- 4 eggs
- 1 cup vegetable oil
- 1 ½ cups sugar
- 1 ½ cups light brown sugar
- 1 tablespoon vanilla extract
- 3 ½ cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 tablespoon baking powder
- 1 ½ teaspoons salt
- 2 cups confectioners sugar; more as needed

**Directions**
In a large bowl, beat eggs and oil with the sugars and vanilla until smooth. Sift flour, cocoa powder, baking powder, and salt directly into the bowl and stir to blend. Cover the dough with plastic wrap and chill for 1 hour. When your ready to bake, preheat the oven to 350° and line a baking sheet with parchment paper. Roll the dough into 1 inch balls and then in the confectioners’ sugar, coating them liberally. Place them on prepared baking sheets, leaving 2 inches between each cookie, and bake for 8 or 9 minutes, until the cookies spread and crack. Be careful not to over bake, even if they don’t seem quite set in the center. Let them cool completely on a rack.

**Spiced Coffee**

**Ingredients**
- ½ cup ground coffee
- 2 whole cardamom pods, slightly crushed
- ½ cinnamon stick
- 3 - 4 whole cloves

**Directions**
Fill the reservoir of your drip coffee maker with water to make 8 cups of coffee. Put the coffee in the filter, then add the spices. Brew as usual.

**HAPPY DECEMBER**

*Photos by Chelsy Mesman*
LOCAL LIFE

Send your photos to editor@grownorthwest.com. Your photo may be included here in our next issue. Seasonal content only please: food, farms, cooking, gardening, DIY, crafts, adventures, events, landscapes and more. Be sure to include name of photographer and brief description of material.
Barn cats. PHOTO BY BARBARA SMITH

Late fall kale bed. PHOTO BY JULIE HAGEN

Mama and babies. PHOTO BY CLAUDIA ANDERSON

Evening reflection. PHOTO BY CAROL KILGORE

Barberry. PHOTO BY CAROL KILGORE

Hummingbird at feeder. PHOTO BY GANJANA NGAMSNIT

Viburnum. PHOTO BY CAROL KILGORE
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October’s Community Penny Jar goes to causes supporting veterans.

HAPPY DECEMBER
Hives in the winter: What's happening in the cold season

by Michael Jaross

Ahh, the lovely buzzing of honeybees in the spring flowers, a delightful aroma of warm beeswax wafting from the hive. Look! Was that a queen on her mating flight? These are all warm weather aspects of Apis (bee) mellifera (honey bearing), the European or Western Honeybee. But, what happens to the bees in winter? Where do they go? How does a bee manage January?

Let's start with some bee-facts: they live in large colonies, perhaps 40,000 strong in summer, less than 20,000 in winter. They have a unique and elaborate dance-language that is integrated with their navigation and foraging needs. With these job-skills, the bees plan ahead, (by committee!), for seasons to come and for their descendants who will live and work long after this summer’s bees have gone to their reward.

Preparations for a Pacific Northwest Bee-Winter begin with the first nectar-rich blooms of early spring, the fruit trees! By late May, a healthy colony will have produced a powerful workforce just in time to harvest the bountiful summer nectar “flows” necessary for winter survival. These “flows” provide protein (pollen) to make tens of thousands of new bees and carbohydrate energy (nectar) to power the whole hive. All this reaches a crescendo when the Himalayan Blackberries produce their copious nectar from late May into June, the “make it or break it” winter food for our Northwest bees.

Surplus nectar is stored in honeycomb cells, dehumidified to concentrate the sugars, then hermetically sealed with beeswax, leaving a thoroughly preserved, nutrient-rich “bee food” for the long winter months. Honey!

But wait! These being domestic bees, their beekeeper will harvest a large part of that honey. What’s a bee to do? Not to worry! First, beekeepers don’t take ALL the honey. The bees have plenty of time to make more before winter sets in. And if they don’t quite make enough? Beekeeper to the rescue! In early autumn, September-ish, the bees are fed a heavy sugar syrup to make up any deficit in winter honey stores.

With the Blackberry nectar “in the can,” the bees soon begin to reduce their colony size. The Queen Bee slows down, even stops egg-laying for a while. Bee population decreases to a level that can be sustained until spring. In autumn, the beekeeper manages colony health and slowly prepares the hive for winter. To get through our long, wet Whatcom Winters, the bees need all the cold-weather help they can get. Talented as they are, bees can’t hold it forever.

The bees’ ability to do perform hive chores is limited in winter. The beekeeper has to help. If food stores run low, the bees are given dry sugar. Mortuary bees, a normal division of hive labor, can’t keep up with business. The beekeeper has to clear dead bees from the bottom of the hive so bees can get out to fly.

Then, if the bees have done their part and the beekeeper has been a good steward, the whole cycle begins again sometime in January. If food stores run low, the bees are given dry sugar. Mortuary bees, a normal division of hive labor, can’t keep up with business. The beekeeper has to clear dead bees from the bottom of the hive so bees can get out to fly.

With good planning on the part of the beekeeper, beekeeping can be a sustainable hobby or commercial livestock operation with honeybee colonies surviving for many years.

Questions? Send ‘em here: Whatcom Bee Help (http://whatcombeehelp.com/contact/)
Artisan Demo Day

**Saturday, Dec. 7**

Artisans at Bellingham Farmers Market will showcase their crafts – wool spinning, knitting, block carving, knife sharpening and more. Celebrate the season and learn from the makers themselves. 10 a.m. to 3 p.m. Depot Market Square, Bellingham. See www.bellinghamfarmers.org.

Candle Dipping

**Saturday, Dec. 14**

Experience the simple pleasure of hand dipping candles, facilitated by Steve and Kathie Wilson. All materials and refreshments provided. This opportunity fills quickly and can get busy, so please sign up for a time slot when you RSVP, as we cannot accommodate drop-ins for this activity. Adults must assist their younger children. 9 a.m. to 3 p.m. Chuckanut Center, 103 Chuckanut Dr N, Bellingham. RSVP at chuckanutcenter.org. A $5 suggested donation per person will help to cover the cost of materials and support the Chuckanut Center.

Snow Geese of Skagit

**Saturday, Dec. 14**

We love the majestic beauty of fields filled with snow geese and swans this time of year. Martha Jordan, wildlife biologist and Executive Director of the Northwest Swan Conservation Association, leads this informational presentation about these amazing birds. Learn Skagit Valley's best places to view them. Cost is $8. Christianson's Nursery, Mount Vernon. 10:30 a.m. Reservations required, call 360-466-3821.

DECEMBER EVENTS

Send event submissions to info@grownorthwest.com. Find more updates online at www.grownorthwest.com.

**Bellingham Farmers Market:** Open Saturdays 10 a.m. to 3 p.m. through Dec. 21 at Depot Market Square, 1100 Railroad Ave., Bellingham. Seasonal events include Demo Days, Kids Vending Day (the last Saturday of each month; free to kids), music and entertainment, and more.

**San Juan Farmers Market:** Every other Saturday in December from 10 a.m. to 1 p.m. at the Brickworks in Friday Harbor. For more details, see www.sjfarmersmarket.com.

**Fairhaven Winterfest:** Fridays, Saturdays and Sundays through Dec. 21. Hosted by Historic Fairhaven Association. Celebrating winter, community, festivities, holidays, sharing and gatherings of friends. Join us in feeling the magic of this time of year. Stroll among glimmering tree lights under winter sky, enjoy holiday decor, listen to the music, hear the clipp-clop of horse hooves on cobble stone, the echo of train whistles, smell the boughs of fir and wood smoke in chilly air. Take a break, step back, let time and the season catch-up with you in our village. Events are free and open to all. To donate, or to see the full activities, see fairhavenwinterfest.com.

**Pacific Arts Market:** Fridays, Saturdays and Sundays through Dec. 22. See the works of many local artists and shop for the holidays. 10 a.m. to 6 p.m. 125 E. Sunset Drive, Suite 115, Bellingham (between Joanne Fabrics and El Gitano Restaurant). See www.pacificartsmarket.com.

**Pacific Artsmarket:** Friday, Dec. 20. 10 a.m. to 6 p.m. 125 E. Sunset Drive, Suite 115, Bellingham (between Joanne Fabrics and El Gitano Restaurant). See www.pacificartsmarket.com.

**93rd Annual Holiday Festival of the Arts:** Open daily 10 a.m. to 7 p.m. 100 artists from the region, live music, workshops and activities for children on the weekends. Admission is free. Bellingham Public Market space, Cornwall Avenue, Bellingham.

**Christianson's Nursery's Do It Yourself Wreath Making:** Through Dec. 24. Deck your halls! Making a freshly made holiday wreath, using a beautiful mix of Christianson's seasonal greens and berries (sold by the pound) or your own. Reserve a date and time to use their machines without assistance by contacting the Garden Store at 360-466-3821. Participants should wear warm clothing and bring their own pruners and gardening gloves. Christianson's Nursery, Mount Vernon.


**Deck the Old City Hall:** Various dates: Dec. 1, 4-8, and 11-12. The holiday spirit will be brought to life as the Whatcom Museum’s Old City Hall building is decorated with garlands, wreaths, and sparkling lights, and features more than 20 themed, decorated trees. Plus craft making and visit with Santa. Admission by donation; all donations support the museum’s programs. See www.whatcommuseum.org.

**Rome Grange Community Pancake Breakfast:** Sunday, Dec. 1. This is “all you can eat” – fresh cooked pancakes, french toast, biscuits and gravy, scrambled eggs, sausages, with coffee, cocoa, tea, orange juice, and water for beverages. Volunteers to help with prep and serving are greatly appreciated and accepted. Often local candidates will be there to help serve and provide “meet and greet” to the public. Tickets are $7 per adult, $2 per child (ages 6-10) and free for 5 and under. 8 a.m. to noon. Rome Grange, 2821 Mt. Baker Highway, about 1/2 mile east of the “Y” Road, Bellingham, (360) 739-9605.

**Birchwood Garden Club's December Meeting:** Deer-Resistant Drama with Karen Chapman, CHP: Wednesday, Dec. 4. Karen has written a book titled “Deer-Resistant Design” and will be discussing the eight key design principles for a deer-resistant garden. See her blog at https://lejardinetedesigns.com/. Birchwood Garden Club membership is open to everyone. The Birchwood Garden Club provides financial support and support gardening expertise to the following community organizations: The Birchwood Public Library, Growing Veterans, Cornwall Rose Garden, Whatcom Museum of History and Art and the Bellingham Food Bank. 7 p.m. Whatcom Museum Rotunda Room, 121 Prospect Street, Bellingham, www.birchwoodgardenclub.org.

**Make & Take Gifts from Nature with Aromatherapy with Michelle Mahler:** Thursday, Dec. 5. Discuss simple blending of essential oils to create therapy massage rolls for a multitude of health and wellness needs. 6:30–8 p.m. Free. Skagit Valley Food Co-op, Mount Vernon. Register at http://www.skagitfoodcoop.com/under-workshops.

**Olde Fashioned Christmas at Pioneer Park:** Friday through Sunday, Dec. 6-8. Cabin tours, horse drawn wagon rides, pictures with Santa and Mrs. Claus (bring your own camera), arts and crafts, refreshments, and children’s activities. Volunteers are needed in Christmas 1880s style, 1-2. Saturday 1-9 p.m. Sunday 1-5 p.m. Tickets are $4 for adults and $3 for children. Pioneer Park, Ferndale.

**Port of Bellingham Holiday Festival and Gingerbread House Display:** Friday through Sunday, Dec. 6-8. Gingerbread house contest, visit with Santa, music, crafts, food, horse-drawn wagon rides and more. Free cookies, hot cider. Performances by local choirs, bands, and dancers. Friday from noon to 8 p.m., Saturday and Sunday from 11 a.m. to 5 p.m. Gingerbread auction benefits Toys for Tots. See www.portofbellingham.com/141/Holiday-Port.

**Holiday Make.Sale 2019:** Friday and Saturday, Dec. 6-7. Enjoy Make.Shift’s annual holiday art and craft sale. Again partnering with neighboring businesses icing on the Cake, Runaway Press & Cafe Velo, across the street to offer more vendors, goods, and activities than Make.Shift alone can hold. Friday 6-10 p.m. Saturday noon to 5 p.m.

**Breakfast with Santa:** Saturday, Dec. 7. Enjoy pancakes and ham, holiday music, and a visit with Santa at the Hillcrest Park Lodge, 1717 South: 13th Street, Mount Vernon. 8-11 a.m. $5 entry and breakfast for all ages. Tickets are purchased at the door the day of the event. For more information, contact Mount Vernon Parks & Recreation at (360) 336-6215.

**Bow Farmers Market Holiday Festival:** Saturday, Dec. 7. Browse and buy the goods of local crafters, artists and more. 10 a.m. to 4 p.m. at Edison Elementary School, Edison. See bowwiltlemarket.com.

**Holiday Market at Everson Elementary:** Saturday, Dec. 7. Lots of vendors from 8 a.m. to 3 p.m. Admission is free. Funds raised from this event go towards the new Common Threads garden project at Everson Elementary. Donuts and coffee available for purchase starting at 8 a.m. Lunch available for purchase starting at 11 a.m. Everson Elementary, 216 Everson-Goshen Road, Everson. See the Facebook event for more information.

**Make a Holiday Terrarium:** Saturday, Dec. 7. Enjoy a relaxing stress free morning. Create your own indoor garden design in a glass bowl. This makes a perfect gift for yourself or for a friend. Class fee of $49 covers all supplies, plants and fun. 9 a.m. Garden Spot Nursery. Register at www.garden-spot.com.

**Whatomac Creamery Crawl:** Saturday, Dec. 7. Twin Sisters Creamery, Appel Farms, Ferndale Farmstead, and Pleasant Valley, are teaming up to bring you the Third Annual Creamery Crawl. Drawings for prizes, samples, giveaways, complimentary food and beverages, great discounts, and shopping made easy as well as delicious. 11 a.m. to 5 p.m.

**Wreath Making Workshop:** Saturday, Dec. 7. Hosted by Whatcom Willow Works and Heirloom Handmade Baskets at My Garden Nursery in Bellingham. Make wrapped wreaths on a willow hoop, about 18 inches in diameter. All materials provided. The event meets 11 a.m. to noon. See the Facebook page for details.

**Fairhaven Frosty 5K & 10K:** Saturday, Dec. 7. Hosted by Greater Bellingham Running Club (GBRC) at Fairhaven Park. Winter-themed costumes encouraged! There is NO race day registration, so sign up online to secure your spot before the race sells out. T-shirts available with registration for $20 but must be purchased through registration by Nov. 27. The Facebook event page for registration link or through http://gbrc.net under events.

**Holiday Tea:** Saturday, Dec. 7. Enjoy delicious home baked treats and tea while
being entertained by local performers at this annual holiday tea hosted by the Friends of the Deming Library. Event sponsored by the Friends of the Deming Library. 1 – 5 p.m. Deming Library, 5044 Mt. Baker Highway, (360) 592-2422.

Tour of Trees and Festival of Trees: Saturday, Dec. 7. The Tour of Trees is a family friendly event featuring beautifully decorated one-of-a-kind Christmas trees, live music and cookies. Bring your camera and snap a photo. 9 a.m. to 1 p.m. at the Bellingham Senior Activity Center, 315 Halleck Street, Bellingham. Later that evening, the 3rd Annual Festival of Trees features a holiday themed cocktail party, silent auction, and auction of beautiful Christmas trees from 5:30-9 p.m. Winning bidders will have their tree delivered fully decorated to their home or business. New this year one-of-a-kind wreaths for your door. The Festival of Trees benefits the Bellingham Senior Activity Center providing much needed social, recreation and wellness programs for older adults in Whatcom County. Tickets are $50 each, 21+ event. For tickets or more information call (360) 733-4030 ext 1020 or see whatcomca.co.

Swing Christmas Carols: Saturday, Dec. 7. Swing Connection, Bellingham’s community big band, will hold its annual Christmas concert from 7 – 9 p.m. The event is free (with a suggested donation of $10) and fun for the whole family. First Baptist Church, 110 Flora Street, Bellingham.

Ebenizer Christmas School’s Annual Wreath & Bake Sale: Saturday, Dec. 7. 10 a.m. to 2 p.m. North County Christ the King “Kids Place” located at 1816 18th St, Lynden.

Sedro-Woolley celebrates the Magic of Christmas: Sunday, Dec. 7. Join the annual holiday Wobbilation as Sedro-Woolley celebrates the Magic of Christmas! Enjoy the Ugly Sweater Dash, caroling and artwork from Mary Ring, Elementary students, face painting, train rides, pony rides, balloon artists, crafts, parade, tree lighting and a meet and greet with Santal. Watch out for our green friends also participating in downtown Sedro-Woolley. See the Facebook page for more information.

Holiday Lighted Boat Parade: Saturday, Dec. 7. Watch the annual parade of festive boats as they cruise the Swinomish Channel. Viewing all along the La Conner Boardwalk and Conner Waterfront Park.

Holiday Bazaar at Bodel 2019: Saturday, Dec. 7. Local holiday shopping, raffles, and more. 11 a.m. to 4 p.m. Bodeled Donovan Park, Bellingham. Proceeds support the Bellingham Food Bank.

Artisan Demo Day at Bellingham Farmers Market: Saturday, Dec. 7. Artisans will be showcasing their crafts during market. Think wool spinning, knitting, block carving, and knife sharpening. Learn from the makers as they create. Celebrate the season by investing in your neighbors, friends, and community. 10 a.m. to 3 p.m. Depot Market Square, Bellingham. See www.bellinghamfarmers.org.

Light Up Your Holidays: Saturday, Dec. 7. Kick off the holiday season in downtown Bellingham. Light it up at 10 a.m. to 2 p.m. Old Fashioned Christmas at the Floyd, with free photos with Santa, crafts, treats and a gift bag of toys for each child. 3-5 p.m. Downtown Tree Lighting. Festivities include carolers, live reindeer, Free Santa photos and more. 5-10 p.m. Ugly Sweater Pub Crawl, with special holiday drinks available for those individuals over 21 years old. See the Facebook event page for details.

Swans of Skagit: Saturday, Dec. 7. The majestic beauty of fields filled with white swans, both native trumpeter and tundra, is virtually at Christmas time in Skagit Valley. Join us in celebrating the beauty of Skagit Valley’s best places to view them. Christianson’s Nursery, Mount Vernon. 10:30 a.m. Reservations required. Fee $8. For reservations, call 360-466-3821.

HOLIDAY LIGHTED TREE CEREMONY: Saturday, Dec. 7. Lynden’s annual holiday celebration begins at 6 p.m. with the Lighted Christmas Parade. Lighted trucks, cars, floats, wagons, farm equipment, and more. The procession starts at Fairway Center and travels along Front Street throughout downtown Lynden. In addition, take a tour of unique light displays and decorated storefronts throughout the city during Lynden in Lights. See www.lynden.org.

Bellingham Downtown Tree Lighting Ceremony: Saturday, Dec. 7. Photo opportunities with Santa, Skagit Valley Food Co-op, and caroling on the steps of the Whatcom Museum. Check out hundreds of trees, local craft vendors and enjoy the food and drink at the After Party at the Whatcom Museum. 10 a.m. to 4 p.m. Downtown Bellingham.

5th Annual Kendall Holiday Bazaar: Saturday, Dec. 8. Shop with 30+ vendors, get your photos taken with Santa or just enjoy the family at the beautifully decorated set. Bid on fabulous items in the silent auction, enter the 50/50 raffle and enjoy a day of community, 10 a.m. – 3 p.m. Kendall School, 7547 Kendall Rd, Kendall.

DIY Essential Oil Crafting Class: Sunday, Dec. 8. 2 p.m. $25. Rachel & Sandy from Essential Oils and Michele Sanger, Owner of Living Herb Herbs. Make your own bath salts, aroma therapy inhalers and/or rolls-on. $10 Class fee plus $5 per item materials fee. Space is limited; pre-register at 360-734-3207.

DIY Essential Oil Crafting Class: Monday, Dec. 9. 10 a.m. $25. Living Herb Herbs, 1411 Cornwall Avenue, Bellingham.

Silver Tea: Sunday, Dec. 8. The Friends of the Everson Library invite you to enjoy re-freshments and musical entertainment at this beloved annual event. Speciality teas served by Laurie and Charles Dawson, and cookies. $10. Everson Library, 104 Kirsch Drive, (360) 966-5100.

Old Fashioned Christmas Parade & Tree Lighting Ceremony: Sunday, Dec. 8. Hosted by Mount Vernon Downtown Association. Old fashioned holiday kick-off. Christmas parade, tree lighting and visits with Santa on First Street, Mount Vernon. Starting at 5 p.m. The Tree Lighting Ceremony will follow after the parade, around 6 p.m. For more information, contact the Mount Vernon Downtown Association at (360) 336-3801 or info@mountvernondowntown.org.

Community Building through Foster Care with Youngathe: Tuesday, Dec. 10. Interested in supporting your community by becoming a foster parent? Meet Youthnet’s foster care team for a presentation and Q&A, learn about current foster care issues, and how to get involved. 6:30-8 p.m. Skagit Valley Food Co-op, Mount Vernon. Register online at www.skagitfoodcoop.com under workshops.

Drayton Harbor Shellfishing: Friday, Dec. 13. Hosted by Whatcom Conservation District and Whatcom County Public Works. Join your community and celebrate the three-year anniversary of lifted shellfish harvesting restrictions in Drayton Harbor. We will also be celebrating additional lifted restrictions that took place into in October! This free event will include refreshments, oyster samples courtesy of the Drayton Harbor Oyster Company, and the presentation of community awards. Community awards ceremony will take place at 4:30 p.m. This event will be outdoors so please dress to stay warm and dry. 4-6 p.m. H Street Plaza located in downtown Blaine. See the Facebook event page for more information.

Valley Made Holiday Market: Saturday and Sunday, Dec. 14-15. Valley Made will bring together over 30 makers, hosts and discounted rate of $10 for youth ages 12-18 needing scholarship help. All vendors are sure to become a favorite addition to your holiday decor. All ages welcome. Class fee is $15/ball or $13 ea for 3 or more. Includes all supplies + 1 hr. Garden Spot Nursery, 900 Alabama Street, Bellingham. Register at www.garden-spot.com.

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Handmade holiday: Make memories with these ornaments

by Grow Northwest

Ornaments are one of the most fun crafts to make this time of year. Whether hanging on your tree, being gifted to someone special, or placed in a meaningful spot around your home, ornaments spark creativity and memories. Each year you open them it brings you back to the place and time they were received, and who was with you or gave it to you. Check out some of these local classes and sources for festive fun. Enjoy!

Holiday Ornaments in Mosaic: Join TILE GIRL on Saturday, Dec. 7 for a special holiday ornament workshop. Choose to create one ornament, including Santa, snowman, trees, snowflake, hearts, stars, reindeer, penguin, Santa Lucia, and more. Registration is $35, which includes one ornament and all materials. The workshop will be held at The RE Store from 11 a.m. to 3 p.m. For tickets see debbiedickinson.com.

Needle Felted Heart Ornament: Join Melissa Gragg for this Last Minute Gifts class at Northwest Yarns on Saturday, Dec. 7 and learn how to needle felt a little heart ornament of your own. The cost is $10, and students will need to purchase wool and felting before class. The class runs 12:30-1:30 p.m. To sign up, see nwyarns.com/pages/classes.

Kids Drop-In Ornaments: All kids welcome on Sunday, Dec. 15 to drop in and make an ornament – for free! – at Ragfinery between 1 and 4 p.m. Use discarded garments to create an ornament using stencils or freestyle it! This is perfect for children, parents with their children, or anyone who is young at heart. Participants will learn how to sew the running stitch to make these stuff stuffed wool ornaments. For more information see ragfinery.com.

Living Ornament: Head to the Garden Spot Nursery on Saturday, Dec. 21 to create delicate glass balls showcasing tiny lichens, mosses, twigs and other forest trimmings. All ages welcome; starting time is 9 a.m. Class fee is $15/ball or $13 each for three or more, and includes all supplies. Register at www.garden-spot.com.

Embroidered Word of the Year: Join instructor Libby Chenault on Sunday, Jan. 12 to embroider wall hangings with a word for the year, and practice or learn a simple hand sewing technique. Come with a word or short phrase, or get inspired by the gathering. The class runs 1-3 p.m. and all materials are provided. You may bring an embroidery hoop, embroidery floss, scissors or needles if preferred. To register, see ragfinery.com.
What traditions do you enjoy during the holiday season?

What did the gingerbread man put on his bed?
A cookie sheet!

What’s Santa’s favorite sandwich? Peanut butter and jolly.

What kind of ball doesn’t bounce? A snowball.

What do you get when you cross a bell with a skunk?
Jingle smells.

Unscramble these words:
MBDECEER ________________
NUJRYAA ________________
ERWTIN ________________
NAYDC NECA ________________
EATWRH ________________
EETR ________________
OOCESKI ________________
YFILAM ________________

Random Acts of Kindness calendar

We hope you have a merry and happy holiday season! The New Year is almost here. Spend your winter break making a calendar for 2018! Draw pictures for each month and write down a random act of kindness to do for each month! Have fun!

WANT A FREE JUNIOR GROWERS STICKER?
Send a quick note about the great stuff you’re doing and learning, and we’ll send you one! It’s green! Email editor@grownorthwest.com or send to PO Box 414 Everson WA 98247.
### Arts & Crafts

**BOOK ARTS - LA CONNER:** Bookbinding, repair, recycled book art, custom journals and albums, classes, supplies. 617 Morris Street. Open occasionally and by appointment! Brenna 360-503-6271 slowartstudio.com

**Good Earth Pottery:** Bellingham's premier pottery gallery, representing 50 local artists! 1000 Harris Ave. www godearthpottery.com

### Baked Goods, Sweets & Treats

**Breadfarm:** Makers of artisan loaves and baked goods. 576 Cains Court in Bow. Products also available at area farmers markets and retailers. (360) 766-4065, www.breadfarm.com

**Mallard Ice Cream:** Our ice cream is created from as many fresh, local, and organic ingredients as possible because that's what tastes good. (360) 734-3884 / 1233 Railroad Avenue, Bellingham. www.mallardicecream.com

**Pacific NW KOLACHE:** NEW fresh bakery, featuring meat and sweet treats made with local ingredients, visit us 10028 State Ave. Marysville, 360-322-6122, www.pnwkolache.com

### Beef, Pork, Poultry & Eggs

**Osprey Hill Farm:** CSA, poultry, vegetables. Osprey Hill Butchery taking reservations for poultry processing. www.ospreyhillfarm.com

**Triple A Cattle Co:** Local producer of ALL Natural Limousin beef sold in quarters or halves, cut to your specifications. Available year-round in Arlington. Contact (425) 238-4772 or tripleacattleco@yahoo.com

### Building & Construction

**REStore:** Salvaged and used building materials, salvage services, deconstruction and workshops. 2309 Meridian St, Bellingham. (360) 647-5921, http://re-store.org/our-great-store/bellingham-store/

**Skagit Building Salvage:** Used building materials and more. Buy, sell, trade. 17994 SR 536, Mount Vernon. 360-416-3399. Open Mon-Sat 10:30-5:30. www.skagitbuildingsalvage.com

### Education, Learning & Workshops

**Greenwood Tree:** A Waldorf-inspired co-op school, offers classes, homeschooling support, and community events for families with children ages 18 months – 14 years old. www.greenwoodtreecoop.org

**Marblemount Homestead:** Cheesemaking, Goat Raising, Wilderness Immersion, cheese-making and fermentation available. See www.marblemounthomestead.com

### Farm Supplies & Feed

**Conway Feed:** Since 1919 the facility at Conway has supplied grains and assisted farmers with their crops. Feed made fresh...naturally. Conventional and certified organic. Stop by the mill or call (360) 445-5211 for the nearest distributor. Open Mon-Fri 8 am to 5:30 pm. 18700 Main St, Conway

**Elephant Country Store:** 421 Birch Bay Lyn Road, Lynden AND 302 W Main St, Everett. Call (360) 354-3300

PLACE YOUR AD HERE: 25 words for $10, each additional word 40¢. Send classified to info@grownorthwest.com

### Fiber & Fabrics

**FIBER FUSION:** 2-day event focusing on natural fibers and fiber arts, our goal is to support fiber artists, local breeders, and fiber related businesses by increasing public awareness of natural fibers and their many creative uses. Oct. 19-20 at Evergreen State Fairgrounds. https://www.fiberfusion.net

**NW Yarns:** Your local source for yarn, fiber, and tools! 1401 Commercial St., Bellingham. (360) 738-0167, www.nwyarns.com.

**Ragfinery:** Textile reuse center that reimagines and repurposes items into a wide range of products. Workshops available. 1421 N Forest St., Bellingham. (360) 738-6977, www.ragfinery.com

### Food Bank Farming

**NE Bellingham:** Volunteers wanted to grow organic food bank veggies. Times flexible but every Tuesday and Mon evening during summer harvest. John @ sawdad1@gmail.com 360-389-1238. Facebook CTKHarvestMinistry

### Garden Supplies & Nurseries

**Azusa Farm & Garden:** Skagit Valley’s elegant garden center tucked in a beautiful flower farm. 14904 State Route 20, Mount Vernon. (360) 424-1580.

**Christianson’s Nursery:** A wide variety of common and uncommon plants, garden accessories, antiques and gifts. 15806 Best Road, Mount Vernon. (360) 466-3821, www.christiansonnursery.com

### Compost Worms for Sale

**Garden Spot Nursery:** Great assortment of plants and flowers. Weekend workshops. 900 Alabama St., Bellingham. (360) 676-5480, www.garden-spot.com

### Plants Native:

**Plants Native:** Retail and wholesale native plant nursery providing over 100 species. 315 East Champion Street, Bellingham. 360-715-9655, sales@plantsnative.com

**Tuxedo Garden:** Located in Everett, we offer thousands of beautiful, hardy, and affordable trees and plants for your Pacific Northwest Garden. See rhododendrons, azaleas, viburnums, kalmias, pieris, lilacs, fruit trees, native trees, and much more. Tuesday – Sunday, 9am-6pm. 3247 South Pass Rd., Everson, 360-927-2877

### Grocers

**Anacortes Food Coop:** Fidalgo Island now has its own coop featuring local, organic and sustainable products! Open 7 days a week. Monday – Friday 10 am to 7 pm, Saturday – Sunday 10 am to 5pm. 2308 Commercial Ave, Anacortes. 360-279-3562

**Community Food Co-Op:** Certified Organic produce departments, deli café, bakery, wine, bulk foods, health and wellness, meat and seafood markets. Cordata and downtown Bellingham. 360-734-9158, communityfoodcoop.com

**Skagit Valley Food Co-op:** Your community natural foods market. Open Monday through Saturday 8 a.m. to 9 p.m. and Sunday 9 a.m. to 5 p.m. 202 South First Street, Mount Vernon. (360) 336-9777 / skagitfoodcoop.com

### Health & Wellness

**Moobleny Midwife:** Mary Burgess, Licensed Midwife. Compassionate, nurturing, culturally-sensitive care. New office at 700 Du Pont Street in Bham. www.mooblenymidwifery.com

### Items For Sale

**Cascadia Mushrooms:** We have been a WSDA/USDA Certified Organic producer since 2009 and have been growing gourmet & medicinal mushrooms in Bellingham since 2005. cascadiamushrooms.com

### Property, Real Estate & Rentals

**Jeff Braines, Real Estate for Real People:** (360) 961-6496, jeff@braines.com.

**WhyWeLoveskagitcoast.com** See why we love living and working in Skagit Valley! We are calm, competent and caring about who we represent. May we help you with buying or selling a home or property? Don Elliott and George Roth, Coldwell Banker Banker, 360-707-8664 or DonElliott@CBBain.com

PLACE YOUR AD HERE: Send classified to info@grownorthwest.com. 25 words for $10, each additional word 40¢.

### Restaurants & Eateries

**Bantam 46:** Chicken and drinks. 1327 Railroad Ave., near Mallard Ice Cream, in Bellingham.

**Brandywine Kitchen:** Happy hour 3-6 weeks days. Sandwiches, entrees, kids menu, desserts, drinks and more. 1317 Commercial, Bellingham. (360) 734-1071, brandywinewinekitchen.com.

**Corner Pub:** Great food, music and more. 14545 Allen West Rd, Bellingham. 360-757-6113

**Nell Thron Restaurant:** Local, delicious, handmade food. 116 South First Street in La Conner. (360) 466-4281

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### Mushrooms

**Food & Fabrics**

**Share your local photos.**

Send submissions to editor@grownorthwest.com. The deadline for the Feb. issue is Jan. 20. Thanks!

### Seafood

**Skratt’s Own Fish Market:** Fresh seafood and daily lunch specials. Thank you for supporting local! (360) 707-2722, 18042 Hwy 20, Burlington. skrattfish.com

### Eco-RESTORE


PLACE YOUR AD HERE: Send classifieds to info@grownorthwest.com.
Twelve days of cookbooks

Delicious cookbooks for your kitchen
by Grow Northwest

Cookbooks are so much fun and Christmas is here! It was hard to narrow down some favorite picks, but these 12 cookbooks are sure to please. Enjoy!

#1 - Look Cook Eat: 200 Recipes Without Words is a fun take on a cookbook, using minimal words and maximum imagery to explain recipe instructions. The title implies this cookbook contains literally no words, however there are indeed words, just not nearly as many as one would normally find. Take a look at this one if you enjoy learning visually.

#2 - The Complete Baking Book for Young Chefs from America’s Test Kitchen puts young chefs in the right direction with proven recipes, including set-by-set, step by step, tips, and techniques. These recipes were tested by more than 5,000 kids, and offers something for all skill levels. A perfect fit for young chefs baking in their home kitchens.

#3 - With the new Star Wars movie is coming out this month, your Star Wars fan will also enjoy the Star Wars: Galaxy’s Edge: The Official Black Spire Outpost Cookbook. Written by Chelsea Monroe-Cassel and Marc Sumerak, this one includes all sorts of out-of-this-world related recipes, such as Rey’s Polystarch Portion Bread and Ronto Wraps.

#4 - The World In My Kitchen by Sally Brown and Kate Morris is a great cookbook for kids interested in the world. Explore cultures and places across the globe and cook up dishes from far-away lands. The recipes are fun and easy to make at home. Head to the internet for more recipes once you’ve cooked everything in this book.

#5 - Red Hot Kitchen: Classic Asian Chili Sauces from Scratch by Diana Kuan includes recipes for people who love hot sauce, from just a little kick to beyond scorching hot. This cookbook celebrates hot sauce – the heat, the spice, the flavor – and how it flavors meals. You know someone who loves hot sauce? Try this one.

#6 - Six Ingredients with Six Sisters’ Stuff: 100+ Fast and Easy Family Meals from Six Sisters is just what it says it is. Each recipe contains only six ingredients or less – entrees, side dishes, desserts, appetizers, and more. These are better-than-good recipes for a family or roommates to tackle, or even on your own. There’s also a Kids Favorites section.

#7 - Skillet Love: From Steak to Cake: More Than 150 Recipes in One Cast-Iron Pan is for the lovers of the skillet. Author Anne Byrn presented 160 recipes that can be made in a 12-inch cast iron skillet. From breakfast to lunch, and dessert to dinner, you’ll find mouth watering recipes throughout these pages. Byrn includes how to properly care for your skillet and some great history tidbits.

#8 - The Adventurous Eaters Club: Mastering the Art of Family Mealtime by Misha Collins and Vicki Collins offers inspiration and exploration for your family in the kitchen and at the table. Move past chicken fingers and mac and cheese for creative foods that all will enjoy. Learn together, cook together, and explore together as a family.

#9 - “I can’t cook.” Do you know anyone who says this? Gwyn Novak’s How to Cook for Beginners breaks down the basics for beginners in the kitchen. This is completely Kitchen 101 – learn about equipment and care, kitchen safety, what to keep in a stocked pantry, techniques and tips, and more. Get a hold of the kitchen experience and bring on the recipes.

#10 - The Perfect Pie: Your Ultimate Guide to Classic and Modern Pies, Tarts, Galettes, and More is a perfect gift for those who love baking pies and tarts. There are recipes of all kinds, from classics to modern, and rustic and whimsical, all delicious to read through. This cookbook from America’s Test Kitchen will help you perfect your flakiest pie crust, decorations, fillings, and flavors, and introduce some amazing tips and techniques.

#11 - Vegan for Everybody: Foolproof Plant-Based Recipes for Breakfast, Lunch, Dinner, and In-Between will delight any eater. It’s satisfying, flavorful, comforting, and fresh. Another cookbook from America’s Test Kitchen (yes, we’re big fans) offers more than 200 great-tasting recipes with vegetables, salads and grains at the heart of many of them. Enjoy the mail dishes, with appetizers and baked goods as well. Dig in.

#12 - The World Sauces Cookbook by Mark C. Stevens presented 60 sauces from all over the world, and more than 30 accompanying recipes for sides and entrées. Get tips for prepping and storing the sauces, as well as a flavor profile and spice index for each recipe. From Asia to the Middle East, and Africa to Europe and the Americas, get a taste of some of the world’s favorite sauces and how they can be used in your kitchen.

PLUS

Village Books in Fairhaven is sponsoring Visit and Story Time with the Grinch on Saturday, Dec. 14 at 10:30 a.m. and 4 p.m. All welcome in the Readings Gallery for two story times featuring Dr. Seuss’ holiday classic, How the Grinch Stole Christmas. There will be a special guest appearance by the Grinch, and bring your camera for fun photo opportunities.

Book lovers out there, take note! The 50th anniversary edition of The Encyclopedia of Country Living, The Original Manual for Living off the Land & Doing It Yourself by Carla Emery will be released Dec. 3 by Sasquatch Books. The original manual of basic wisdom and country skills, this is the #1 best-selling title on the Sasquatch Books list. If you don’t own this book, you must gift yourself a copy. Everyone can find something in this one.

Ciscoe Morris, gardening expert of the Pacific Northwest, brings us his book Oh, La La! Homegrown Stories, Helpful Tips, and Garden Wisdom. He shares stories, advice, information and wisdom from his 45-year career. This book will not be released until Jan. 21, 2020, so save the date or stuff your sweet heart’s stocking with a receipt for the coming book.

Morris is a passionate horticulturist and popular TV and radio host. He wrote a weekly newspaper column for 17 years and spent the majority of his long gardening career as director of grounds care at Seattle University. A Master Gardener, ISA-certified arborist and a WSNLA-certified horticulturist, Ciscoe knows all things gardening.
2020 COUNTRY LIVING EXPO

Select from 175 classes, including 30 new classes this year!
Learn from local instructors, network, enjoy a prime rib or vegetarian lunch, and visit with agricultural businesses at the all-day trade show.

Presented by WSU Extension, Livestock Master Foundation, Tri-County Cattlemen’s and sponsored by Stanwood FFA.

Saturday, January 25, 2020
Stanwood High School, 7400 272nd St NW, Stanwood

The annual Country Living Expo and Cattlemen’s Winterschool is the PNW region’s premier educational event offering an array of country living classes to the public as well as an opportunity to network with small farmers, professors, business people, and subject matter experts in olde time and ag-related topics. Visit our all-day Trade Show with over 60 vendors and enter your fiber in our Fiber Palooza Show.

Select from 175 classes and enjoy our popular smoked prime rib lunch or a vegetarian option. Whether your interest relates to livestock/equine/poultry/bees; cooking/baking/food/canning; nature/pasture issues/trees/gardening, tractor maintenance; building a small farm building, pouring a cement slab, welding or fiber there are classes for you!

30 BRAND NEW CLASSES this year, including:
- West Coast Big Maple Syrup Tapping for The Hobblist
- Sheep Dairying 101 • Barn Quilts
- Praise the Lard • African Tortoises • Plant Based Diet • Souper Natural Soups • Jump Start Your Pasture Series • Aching Hands & Stomped on Feet: Simple Tools & Modifications for Farmers & Gardeners • Keeping it Clean in the Coop, Cage, & Corral • and Managing Excessive Stress in Agriculture

COST: Early Bird Registration thru December $75 (save $10)
Special Sponsored Rate for Students (12-18): $10
REGISTER at extension.wsu.edu/skagit/countrylivingexpo/