

A p p e n d i x

Agri-Tourism Workbook

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Bed & Breakfast

You will need to check with your county zoning department on specifics for starting a B&B on your property. Read through the ZONING section of this publication for issues of consideration. Get a copy of Oregon Administrative Rules 333-170-000 (Bed & Breakfast Facilities, Division 170, Oregon Health Division at (503) 731-4000).

The Oregon Bed & Breakfast Guild is an association that provides additional exposure for B&B operations through a website directory and membership benefits. To qualify for membership the following requirements must be met:

1. The inn shall be located in the State of Oregon.
2. The facility shall be operated primarily as a bed and breakfast inn.
3. The applicant must own and operate the facility full time.
4. The inn shall have a resident manager or an owner involved in the daily operation of the inn.
5. The inn shall comply with all Oregon state, county, or local licensing requirements applicable to bed and breakfast inns with more than two rooms. Inns with two rooms or less may not be required to have the licenses, but must meet the licensing requirements.
6. The inn shall have current and complete required permits, licenses, and/or certification including, but not limited to, all health department, safety and travelers' accommodation licenses.
7. The owner shall be registered with the Oregon State Department of Revenue, and shall be aware of and comply with all appropriate tax requirements.
8. The inn shall be commercially insured for operation as a bed and breakfast inn.
9. The member shall act with honesty and integrity in all business practices and shall refrain from misrepresentation in all advertising and promotion.
10. There shall be a common area for guests' use for social interaction.
11. The inn shall be operated with high standards of personalized service, housekeeping, food preparation, decoration, and hospitality.
12. The inn's breakfast services shall include more than coffee, tea, and juice, provided at no additional cost, and it shall be attractively presented.
13. The inn shall provide a safe and secure environment for its guests, which shall comply with state and local regulations.
14. The inn must pass a physical inspection as defined by the Guild inspection checklist upon initial application to the Guild and shall be subject to reinspection at least every three years.

CONTACT: Oregon Bed & Breakfast Guild
P.O. Box 3187
Ashland, OR 97520
(800) 944-6196
www.obbg.org

Culinary Tourism



What is Culinary Tourism?

Thousands of years ago, merchants traveled the Seven Seas, looking for foodstuffs to trade. Spices, wine, fruits and olive oil were the currencies of yore. Today, we unwittingly do much the same. However, modern travelers tend to prefer restaurants and wineries in place of pirate-infested trade routes.

Culinary tourism is not new. It is a subset of Agri-tourism that focuses specifically on the search for, and enjoyment of, *prepared food and drink*. Culinary tourism promotes all distinctive and impressive gastronomic experiences, not just those that have earned 4 stars or better. Previously overlooked, “culinary tourism” is an important new niche that fosters economic and community development and new intercultural insights. Culinary tourism can be found in rural or urban areas and should be available to visit all year ‘round.

Because of the variety and quality of Oregon’s agricultural products and a wide array of readily available complementary leisure travel products, Oregon is unique and strongly positioned to lead in the development of the culinary tourism niche in the United States.

Why Culinary Tourism is Important

1. Nearly 100% of tourists dine out when traveling
2. Dining is consistently one of the top 3 favorite tourist activities
3. The higher the total bill, the more likely the patrons are tourists
4. High correlation between tourists who are interested in wine/cuisine and museums, shows, shopping, music and film festivals
5. Culinary tourists are highly likely to participate in outdoor recreation
6. Interest in culinary tourism spans to all age groups
7. Cuisine is the only art form that speaks to all five senses
8. Culinary tourists are “explorers”
9. Culinary “attractions” available year-round
10. Local cuisine is the #1 motivating factor in choosing a destination

Examples of Culinary Tourism

Keep in mind that just because it is food or drink it is not necessarily “cuisine”. To foster culinary tourism, your food or beverage *experience* must be unique and memorable. Culinary tourism is much more than just restaurants and wineries. Here are some examples that would qualify as culinary tourism:

- Cooking classes or workshops with your product, either in an urban or rural setting
- Interesting tasting room at a winery, such as an old cave
- A restaurant in the countryside that makes the best huckleberry pancakes in the state — people drive from 3 surrounding states to get them
- A beer that is so unique, people make a pilgrimage to the brewery at least once in their lifetime
- A unique and memorable product from your orchard, farm or ranch, such as Grandma’s secret recipe for Pear Butter, which tastes better than anyone else’s
- A restaurant or eatery connected with your orchard, farm, or ranch that has a unique ambiance

CONTACT: Erik Wolf, Chair
Oregon Culinary Tourism Task Force
5024 Foothills Rd., Ste G
Lake Oswego, OR 97034
(503) 750-7200
www.culinarytourism.org
E-mail: erik@culinarytourism.org

Fee-based hunting, fishing, viewing and other private land uses

Information provided by the Oregon Department of Fish and Wildlife

Private landowners can charge for access to property, but not for the actual taking of an animal, bird or fish. All of Oregon's fish and wildlife are the property of all Oregonians.

Private landowners can charge an access fee to any individual entering private land to hunt or fish, if the person has a valid license and tag for the specific species being sought, and if the individual is hunting or fishing the species within a legal hunting or fishing season. Private landowners also can charge an access fee to individuals entering private land for wildlife viewing and photography purposes.

Wildlife – including animals, birds and fish – must be free to move onto and off of private property as needed.

Private landowners cannot restrict the movements of wildlife across property lines. However, landowners may choose to improve habitat to increase hunting, fishing and viewing opportunities. In some cases, landowners may be asked to help facilitate passage by installing fish screens or reducing other barriers to wildlife passage.

Private landowners may raise and sell fish with a Fish Propagation License.

A Fish Propagation License allows a landowner to raise fish on his or her property for sale to the public either directly or by charging a fishing fee. This license also allows landowners to sell fish to other private landowners who may charge for fishing. The permit and the application process specify the restrictions and requirements related to fish species and types of facilities required to meet state regulations. Landowners who purchase stockfish from someone with a Fish Propagation License may transport the fish to their property for personal use.

Private landowners may raise and sell game birds or other wildlife with a Wildlife Propagation License.

A Wildlife Propagation License allows a landowner to raise game birds, particularly pheasants, or other wildlife for sale. The license specifies requirements for care of the wildlife, and for shipping and sale.

Private landowners may operate a hunting preserve.

A landowner also may obtain a permit for operating a private hunting preserve. This allows a landowner to operate a business for persons to hunt on private lands for stocked upland game birds, such as pheasants and quail, outside the regular hunting seasons. Rules pertaining to preserve permits specify the size of the acreage required, how it must be posted, type and size of bird holding facilities, marking of birds, and hunter licensing requirements.

Private landowners can apply for money to help improve fish and wildlife habitat.

The Access and Habitat Program was created by the 1993 Oregon Legislature to encourage hunter access to private land and to provide landowners with a means to obtain funding for habitat improvement, and to repair damage caused by wildlife or fire. Money for habitat improvement is available through an application process from the Oregon Department of Fish and Wildlife Access and Habitat Board.

For more information, contact:

Oregon Department of Fish and Wildlife
2501 S.W. First Avenue
P.O. Box 59
Portland, Oregon 97207-0059
(503) 229-5403
ODFW.info@state.or.us





Educational Opportunities and “Agri-tainment” on Your Farm or Ranch



Perhaps you are considering a farm or ranch tourism/recreation enterprise as an educational opportunity to educate your local community or outside visitors about agriculture or some particular historical or natural attraction of your property. You may still charge a fee for entrance or access, but the intent of the operation, as defined in your marketing plan, will be educational rather than profit oriented.

1. DETERMINE WHO YOU WOULD LIKE TO EDUCATE

You’ll want to identify who the target audience is for your educational project. While your audience will likely consist of a range of age groups, interests, etc., you will want to think about who you want to reach and what you want them to learn. For example, if you want to target elementary students, this will determine the nature of your exhibits, how you explain them, and what types of activities (hands-on) you may want to provide.

If students are the primary target audience, consider the following contacts:

FFA: local high schools have agricultural classes under the leadership of an FFA advisor or teacher. Your operation may provide classroom credit opportunity to work into the lessons for the students.

4-H: County Extension offices house this program. Your local extension agent may be able to provide you with leaders who would be interested in your educational program. Classrooms: Consider talking with local school principals and instructors about field trips to your operation.

If adults are your target, consider these organizations:

Local Rotary, Lions or Elks clubs; church groups; Chamber of Commerce: Often these groups set up tours for their members and your operation may be able to educate and inform the local community about farming/ranching in a way that could never be told through books or television. Also, the Chamber of Commerce are often the first place out-of-town visitors call when looking for a unique opportunity or something of interest in the area.

2. DETERMINE WHAT TYPES OF ACTIVITIES OR ATTRACTIONS TO PROVIDE

Depending on your target audience, there are many opportunities you can use to develop an educational tour. You might give a general tour of the farm or ranch; show how wool is produced— from shearing to spinning wool; provide a small plot of ground for the school to raise a garden of flowers or produce and donate the products to charitable organizations; shoe a horse, demonstrate crop harvesting, milking, etc. Most every aspect of your everyday activities are completely foreign to someone who doesn’t live on a farm or ranch.

- Will you need volunteers to help with the project?
- Is there a local organization that might be willing to help by providing volunteers?
- Should the project be seasonal?
- How many people can you host at one time?
- Will participants just watch or will there be hands-on activities?

3. COST CONSIDERATIONS

As an educational function, your project might secure help paying operating expenses from agricultural organizations, community groups or other donors. For example, if your tour/activity is designed to educate about beef production, you might approach the Oregon Cattlemen's Association about sponsorship and funding of some of the project. For a complete list of agricultural organizations and commodity commissions in Oregon, contact the Oregon Department of Agriculture Information Office at 503-986-4550. There are other organizations which may also be a good source of volunteers to help staff your project such as the Oregon Farm Bureau, Oregon Women for Agriculture and the Agri-Business Council of Oregon.

4. DEVELOP AN ITINERARY

Develop an outline of each and every stop or location, what will happen at that site, who will provide explanation or supervision, how long will you spend at each location, what materials will be needed, and how long the entire tour or experience will last. Try picturing yourself going through your tour or presentation as a participant and determine what a visitor would want to know.

5. TOUR DAY

You should have taken care of all preliminary preparations and plans so that when your group arrives, you only have to worry about performing the task of taking them through the tour. Be sure you've checked for potential hazards or risks. Keeping the tour group size to 15 helps with managing the process. Be flexible -- things will go wrong. Just keep smiling and remember to have fun with your program. Make sure you have access to restrooms for your visitors.

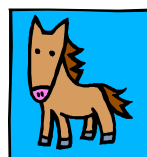
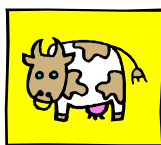
6. ASK FOR EVALUATIONS

The best way to know how successful your project was (what it was like, and what could be improved) is to ask for an evaluation. This can be as simple as asking the teachers who took part in the classroom field trip to provide verbal comment about the project. Or, it can include a written questionnaire or suggestion forms that the participants can fill out. If you have volunteers who are helping with your project, ask about their observations of activities and participant reactions and feedback.

7. OTHER CONSIDERATIONS

You will likely encounter questions about controversial issues from some of your audience, depending on their age and knowledge of agriculture. Be aware of hot topics, such as field burning, animal rights, food safety, use of pesticides/chemicals, etc., and be able to answer in a thoughtful, informative, and friendly manner.

Be prepared for any situation. Make sure you are ready to handle an emergency (ambulance, police, fire, etc.). Go over emergency phone numbers with volunteers and talk about emergency procedures.





OTHER SUGGESTIONS

- Have a greeting station that the arriving guests can identify as the beginning location of the tour.
 - Greeting stations can also provide general information on the farm, facility, general agricultural questions, etc., and keep guests from wandering away from where you want them to be.
- If your tour is for the general public, tours should be held each 1/2-hour or hour, and provided on a fixed schedule that can be published for marketing purposes.
- Provide two individuals to accompany each tour—one as guide/interpreter and one to follow behind to assist and keep people from straying from the group.
 - Offer small samples as gifts or for sale as mementos for the visit. Information sheets are also helpful.
 - Provide ample parking for private cars and buses.
 - Provide 2-3 restrooms or porta-potties for public use depending on size of the audience.
 - Water should be provided for cleansing hands following restroom use and for drinking.
 - Provide prominent signing to identify the location and on-site objects, such as machinery, equipment, crop identification, etc.
 - Walk through your facility with an eye for items that might pose dangerous or hazardous conditions. Remove or correct these situations.



Farmers' Markets

Farm direct marketing, whether it's on the farm or downtown, helps improve farmers' income and provides local consumers and businesses with fresh, high quality produce. It is estimated that farmers' markets, in particular, reconnect more than 90,000 Oregonians per week in the peak of the harvest season to their food supply. This direct relationship between producers and consumers helps strengthen our local economies.

Oregon farmers' markets can attract notable numbers of tourists during the season, depending on location. Please visit www.oregonfarmersmarkets.org or www.oda.state.or.us/admd/ofm.html for information about farmers' market times and locations. Many tourists use this information or contact visitors' associations to incorporate a visit to farmers' markets into their itineraries. Even in areas not known for high tourism traffic, farmers' market customers bring visiting friends and family to markets to experience the culinary and horticultural highlights of life in Oregon.

The value of farmers' markets for both new and established operators of on-farm and roadside stands goes well beyond their ability to attract tourists. More importantly, they offer farmers an additional channel for marketing locally grown farm products directly to consumers. Additional marketing channels are a good hedge against unforeseen or unavoidable events, such as major road construction, that could dampen on-farm sales.

Farmers engaged in Agri-tourism and other on-farm sales find that farmers' markets are an effective way to attract new customers to their home operations. Vendors who join farmers' markets for this "cross-marketing" effect often find that their farmers' market sales are significant enough to justify the effort even without the boost to their on-farm operations. Networking with other producers and local businesses is another benefit of selling in farmers' markets.



Choosing a farmers' market

In 2002, there were 67 farmers' markets in Oregon. Each Oregon farmers' market has a different flavor and texture. Days and hours of operation are critical selection factors for direct marketers trying to incorporate markets into existing operations. Markets are located in downtowns, near highways and at county fairgrounds. Size varies tremendously, from a handful of vendors to more than 100. Population and demographics of each market's community vary widely. Some markets are "pure" farmers' markets – selling only produce, processed foods, nursery plants and cut flowers -- while others allow crafts. Governance varies a lot, including all-farmer boards, community boards, downtown associations with or without an advisory committee and combinations thereof. Many markets have memberships, and stall fees vary considerably.

Agri-tourism operators considering farmers' markets should talk to new and established farmers at markets that interest them. Their needs and preferences may not be the same as yours, but a few opinions about each target market can be helpful. Another useful technique is taking road trips to see farmers' markets in action. Consider the weather, time of year and time of day being observed, and remember that visitors see just one slice of a day. Another important consideration in selecting markets is driving time, which has both fiscal and physical costs.

Produce farmers who participate in farmers' markets are eligible to participate in both of the Oregon Farmers' Market Nutrition Programs. These federal/state programs serve nutritionally at-risk families and seniors. In 2001, \$1.6 million went directly to farmers through these coupon programs.

Licensing

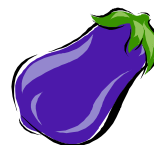
Licensing requirements for farmers' market vendors in most cases are the same as those applicable to on-farm sales. But as with any change in the business plan, it's important to research the regulatory environment.

Farmers' market activities that require licensing by various divisions of the Oregon Department of Agriculture include sale of: meat, seafood and other processed foods; commodities by weight; and nursery products (gross nursery sales in excess of \$250 per state fiscal year).

On-farm operators who are licensed with the ODA Food Safety Division should re-contact their food safety specialist when they decide to attend farmers' markets for advice on proper food handling in an outdoor farmers' market environment.

Foods (other than samples) prepared at farmers' markets for on-premise consumption are licensed as temporary restaurants by county health departments. For details, check with the county or counties where you plan to serve prepared food.

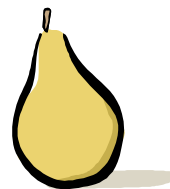
CONTACT: Oregon Department of Agriculture
Food Safety Division
635 Capitol Street NE
Salem, OR 97301
(503) 986-4720 voice
(503) 986-4729 fax
www.oda.state.or.us/fsd/index.html



Oregon Department of Agriculture
Measurement Standards Division
635 Capitol Street NE
Salem, OR 97301
(503) 986-4670 voice
(503) 986-4784 fax
www.oda.state.or.us/msd/index.html



Oregon Department of Agriculture
Plant Division
635 Capitol Street NE
Salem, OR 97301
(503) 986-4644 voice
(503) 986-4786 fax
www.oda.state.or.us/Plant/index.html



Central Oregon

Bend Farmers' Marketplace

Wednesdays, 3:00 - 7:00

June 5 - October 16

Brooks St. Riverfront Plaza at Mirror Pond

Katrina Wiest • (541) 389-3216

801 SE Polaris Court, Bend OR 97702

Eastern Oregon

Baker City Farmers' Market

Saturdays, 9:00 - 11:00

June 29 - September 28

Klamath Bank lot, Main & Church St

May Heriza • (541) 523-0453

theriza@oregontrail.net •

PO Box 549, Baker City, OR 97814

Blue Mountain Producers Market

Saturdays, 10:00 - 12:00

June 15 - October 26

Sunflower Book Store

1114 Washington Ave

Annie Ray • (541) 975-2411

maray@oraction.org • www.oraction.org

PO Box 1231 La Grande, OR 97850

Pendleton Farmers Market

Fridays, 4:30- 8:00

May 31 - September 27

Main St, 400 Block between

Emigrant & Frazer St

Kathleen Flanagan • (541) 966-1917

kflanagan@uci.net •

PO Box 638 Pendleton, OR 97801

Wallowa County Community

Farmers Market

Saturdays, 9:00 - 1:00

June 15 - September 14

Wildflower Bakery & Cafe on Main St

Colleen Whelan • (541) 432-8080

jyoti@uci.net •

P.O. Box 522 Joseph, OR 97846

Vale Farmer's Market

Saturdays, 10:00 - 2:20

June 1 - August 31

Main St between A & B Streets

David DeMayo • (541) 473-3133

ddemayo@finte.com • www.ci.vale.or.us

252 B Street West Vale, OR 97918

Columbia River Gorge

Hood River Saturday Market

Saturdays, 9:00 - 3:00

May 11 - October 12

5th & Cascade St, at Full Sail Brewery

Lisa Conway • (541) 387-8349

lisaconway@gorge.net •

PO Box 1101 Hood River, OR 97031

Oregon Coast

Astoria Sunday Market

Sundays, 10:00 - 3:00

May 12 - October 6

Downtown Astoria at 12th St & Marine Dr

Joyce Compere • (503) 325-1010

astoriasundaymarket@charter.net •

PO Box 973 Astoria, OR 97103

Bandon Little Farmers Market

Saturdays, 10:00 - 2:00 or until sold out

July 13 - September 21

Old Town Bandon, 350 2nd St W

Nancy Evans • (541) 347-9081

nancy.evans@virgin.net •

PO Box 514 Bandon, OR 97411

Downtown Coos Bay Farmers Market

Wednesdays, 9:00 - 3:00

June 5 - October 16

Hwy 101 & Commercial Ave

Chris Coles • (541) 759-2526

Liverlives@aol.com •

720 Wes Kings Ave, Lakeside, OR 97449

Lincoln County Small Farmers' Market

Saturdays, 9:00 - 1:00

May 4 - October 26

North of Chamber of Commerce,

East side of Hwy 101

Ann Jumel • (541) 574-4040

dominique@fbo.com •

PO Box 1195 Waldport, OR 97394

Salmonberry Naturals Organic

Farmers Market

Saturdays, 9:30 - 12:30

Mid-June through mid-October

Highway 126 & Quince St

Joey Norton • (541) 997-3345

janpip@presys.com •

812 Quince Street Florence, OR 97439

Oregon Coast (cont.)

Tillamook Farmers' Market
Saturdays, 9:00 - 2:00
June 22 - October 5
Laurel Ave, between 2nd & 3rd St
Chris Kell • (503) 842-5800
cjkell@wcn.net • www.tillamookfarmersmarket.com
PO Box 563 Tillamook, OR 97141

Yachats Farmers' Market
Sundays, 9:00 - 1:00
May 26 - October 20
Yachats Commons
(old school on Hwy 101)
Judy Kauffman • (541) 547-4632
jckauffman@aol.com •
PO Box 456 Yachats, OR 97498

Portland Metro

Beaverton Farmers Market
Saturdays, 8:00 - 1:30
May 11 - October 26
Hall Blvd, between 3rd & 5th St
Ginger Rapport • (503) 643-5345
market@beavertonfarmersmarket.com
• www.beavertonfarmersmarket.com
PO Box 4 Beaverton, OR 97075

Beaverton Wednesday Farmers Market
Wednesdays, 3:00 - 7:00
July 3 - September 25
Hall Blvd., between 3rd & 5th St
Ginger Rapport • (503) 244-3927
market@beavertonfarmersmarket.com
• www.beavertonfarmersmarket.com
PO Box 4 Beaverton, OR 97075

Canby Growers' Market
Saturdays, 9:00 - 1:00
May 11 - October 26
1st Ave between Grant & Holly
Robin McNeeley • (503) 266-3720
canbycbr@canby.com • www.canby.com/canbycbr
140 NE 2nd Ave Canby, OR 97013

Cedar Mill Farmers' Market
Saturdays, 8:30 - 1:30
June 1 - September 28
Sunset Mall Safeway parking lot
NW Cornell & Murray
Dina Gross • (503) 617-1719
cmfmarket@thegnar.org • www.cmfmarket.org
PO Box 91362 Portland, OR 97291

Estacada Farmers' Market
Saturdays, 9:00 - 2:00
June 1 - September 28
3rd & Broadway St
Jeff Owens • (503) 630-2317 •
jko@bctonline.com
P.O. Box 958 Estacada, OR 97023

Forest Grove Farmers' Market
Saturdays, 8:30 - 1:00
May 25 - September 14
Corner of Pacific Ave & Cedar St
Valerie Blaha • (503) 359-8881
fgfm@xprrt.net •
PO Box 116 Forest Grove, OR 97116

Gresham Farmers Market
Saturdays, 8:30 - 2:00
May 11 - October 26
(No Market Aug 10th)
Miller St between 2nd & 3rd
Tim Alderman • (503) 341-4153
gfmmanager@cs.com •
www.stateoforegon.com/gresham/farmers-market
PO Box 422 Gresham, OR 97030

Hillsboro Farmers Market
Saturdays, 8:00 - 1:00
May 4 - October 26
Courthouse Square, 2nd & East Main
Daniel Barringer • (503) 844-6685
hillmks@aracnet.com
• www.tuesdaymarketplace.com
PO Box 1283 Hillsboro, OR 97123

Hillsboro Tuesday Marketplace
Tuesdays, 5:00 - 8:30
June 11 - August 27
Courthouse Square
1st to 3rd St on Main
Daniel Barringer • (503) 844-6685
hillmks@aracnet.com
• www.tuesdaymarketplace.com
PO Box 1283 Hillsboro, OR 97123

Hillsdale Farmers' Market
Sundays, 10:00 - 2:00
June 2 - October 27
SW Capitol Hwy & Sunset
Hallie Mittleman • (503) 475-6555
haliem99@yahoo.com •
www.explorepx.com/hna.html
6312 SW Capitol Hwy, #111
Portland, OR 97239

Portland Metro (cont.)

Hollywood Farmers' Market
Saturdays, 8:00 - 1:00
May 25 - October 26
NE Hancock between 44th & 45th,
one block South of Sandy
Beth Heriza • (503) 233-3313
hollywoodfarmersmarket@yahoo.com •
PO Box 13233 Portland, OR 97213

Lake Oswego Farmers' Market Saturdays, 8:00 - 1:00
May 18 - October 26
Millennium Plaza Park, 1st & Evergreen
Kathy Kern • (503) 675-3983
Kkern@ci.oswego.or.us
• www.ci.oswego.or.us
PO Box 369 Lake Oswego, OR 97034

Lents Community Market
Saturdays, 9:00 - 1:00
June 15 - October 12
NW Corner SE 92nd & Foster Road
Melanie Allardale • (503) 774-2851
lentsmarket@yahoo.com •
PO Box 90668 Portland, OR 97290

Milwaukie Sunday Farmer's Market
Sundays, 10:00 - 2:30
May 19 - October 13
Across from City Hall
SE Main between Harrison & Jackson St
Brendan Eiswerth • (503) 653-0378
director@mdda.org • www.milwaukieor.com
c/o MDDA, 10952 SE 21st Avenue, Suite 5 Milwaukie, OR 97222

Portland Wednesday Farmers Market
South Park Blocks behind
Schnitzer Concert Hall
SW Salmon & Park
Wednesdays, 10:00 - 2:00
May 15 - October 16
Dianne Stefani-Ruff • (503) 241-0032
dianne@portlandfarmersmarket.org
• www.portlandfarmersmarket.org
PO Box 215 Portland, OR 97207

Portland Farmers Market
Saturdays, 8:00 - 1:00
May 4 - October 26
Park Blocks at PSU campus
1800 SW Broadway at Montgomery
Dianne Stefani-Ruff • (503) 241-0032
dianne@portlandfarmersmarket.org
• www.portlandfarmersmarket.org
PO Box 215 Portland, OR 97207

Southern Oregon (cont.)

Portland Thursday Farmers Market
North Park Blocks in the Pearl District
between NW Glisan & Flanders
Thursdays evenings, 4:00 - 8:00
June 20 - September 12
Dianne Stefani-Ruff • (503) 241-0032
dianne@portlandfarmersmarket.org
• www.portlandfarmersmarket.org
PO Box 215 Portland, OR 97207

Portland Thanksgiving Farmers Market
South Park Blocks at PSU Campus
1800 SW Broadway at Montgomery
Saturday, 9:00 - 2:00, November 23
Dianne Stefani-Ruff • (503) 241-0032
dianne@portlandfarmersmarket.org
• www.portlandfarmersmarket.org
PO Box 215 Portland, OR 97207

People's Farmers Market
Wednesdays, 2:00 - 7:00
Year-round market
3029 SE 21st Avenue,
one block north of Powell Blvd.
Karen Tillou • (503) 232-9051
peoples@dsl-only.net • www.teleport/~peoples
3029 SE 21st Avenue
Portland, OR 97202

Tigard Area Farmers ' Market
Saturdays, 8:00 - 1:00
May 11 - October 26
NE corner of Hall Blvd. & Oleson Rd
Trish Stormont • (503) 244-2479
tstormont@earthlink.net •
www.tigardfarmersmarket.com
10685 SW 85th Avenue Tigard, OR 97223

Southern Oregon

Ashland Rogue Valley Growers &
Crafters Market
Tuesdays, 8:30 - 1:30
April 2 - November 5
Christian Fellowship lot at Oak & Hersey
Janet Bierbower • (541) 472-9409
janetsdesk@yahoo.com •
PO Box 4041 Medford, OR 97501

Douglas County Saturday
Farmers' Market
Saturdays, 9:00 - 1:00
April 13 - October 26
Roseburg Valley Mall
Stewart Pkwy & Garden Valley Blvd
Mike Sherman • (541) 673-3018
mickey23@iglide.net •
PO Box 224 Roseburg, OR 97470

Douglas County Thursday
Farmers' Market
Thursday, 5:00 - 8:00
May 23 - September 26
500 Block of Jackson St
Mike Sherman • (541) 673-3018
mickey23@iglide.net •
PO Box 224 Roseburg, OR 97470

Grants Pass Growers Market
Saturdays, 9:00 - 1:00
March 23 - November 23
Corner of F & 4th
Marti Fate • (541) 476-5375
growers@grantspass.com
• www.growersmarket.org
PO Box 1053 Grants Pass, OR 97528

Jacksonville Saturday Market
Saturdays, 9:00 - 2:00
May 4 - October 26
C Street by the museum
Janet Bierbower • (541) 472-9409
janetsdesk@yahoo.com •
PO Box 4041 Medford, OR 97501

Klamath Falls Farmers' Market
Saturdays, 10:00 - 1:00
June 15 - October 12
9th St between Klamath Ave & Main St
Carol Logan • (541) 884-4267
sweetbriar@ccountry.net
• www.ccountry.net
3810 Emerald St Klamath Falls, OR 97601

Medford Thursday Market
Thursdays, 8:30 - 1:30
March 28 - November 21
Medford Ctr, Royal Ave & Stevens St
Janet Bierbower • (541) 472-9409
janetsdesk@yahoo.com •
PO Box 4041 Medford, OR 97501

Medford Saturday Market
Saturday, 8:30 - 1:30
May 4 - Oct. 26
Central Ave at 9th St
Janet Bierbower • (541) 472-9409
janetsdesk@yahoo.com •
PO Box 4041 Medford, OR 97501

Wimer Farmers Market
Sundays, 9:00 - 1:00
May 12 - October 13
E. Evans Valley Road & Covered Bridge Rd
Susan Silva • (541) 582-0764
farmerred@terragon.com •
PO Box 1932
Rogue River, OR 97537

Willamette Valley

Albany Saturday Farmers' Market
Saturdays, 8:00 - 12:00
April 20 - November 23
Water Ave, at Broadalbin & Ferry St
Rebecca Landis • (541) 752-1510
landisr@peak.org • www.locallygrown.org
PO Box 2602 Corvallis, OR 97339

Corvallis Saturday Farmers' Market
Saturdays, 9:00 - 1:00
April 20 - November 23
South Riverfront parking lot,
2nd & B St
Rebecca Landis • (541) 752-1510
landisr@peak.org • www.locallygrown.org
PO Box 2602 Corvallis, OR 97339

Corvallis Wednesday Farmers' Market
110 SW 53rd St
Wednesdays, 8:00 - 1:00
April 24 - November 27
Benton County Fairgrounds
Rebecca Landis • (541) 752-1510
landisr@peak.org • www.locallygrown.org
PO Box 2602 Corvallis, OR 97339

Cottage Grove Growers Market
Saturdays, 9:00 - 4:00
May 18 - November 2
Coiner Park, 14th & Main
Tracy Kane • (541) 942-2230
tkane@peacehealth.org •
77595 Dugan Lane
Cottage Grove, OR 97424

The Dundee Farmers Market
Sundays, 10:00 - 2:00
June 16 - October 6
Parking lot, Dundee Bistro/Ponzi Wine Bar
7th St & Hwy 99
Judy Nedry • (503) 538-0317
judyn@involved.com •
241 NW Ione St.
Dundee, OR 97115

Willamette Valley (cont.)

Harrisburg Farmers' Market
Alternate Saturdays, 9:00 - 1:00
May 11, June 1, June 22, July 6, July 20, August 3, August 17,
September 14, September 28
Downtown Harrisburg, 4th & Smith
Marie Bailey • (541) 995-6633
P.O. Box 134 Alvadore, OR 97409

Independence Farmers Market
Saturdays, 9:00 - 1:00
May 4 - October 26
Sterling Bank South, 302 Main St
Martha Walton • (503) 838-5424
thewaltonkids@cs.com •
PO Box 515 Independence, OR 97351

Jefferson Farmers' & Crafters' Market
First Thursdays, 5:00 - 8:30 June - Sept
4:30 - 7:30 October - November
Main & Ferry St
Jeff Marcec • (541) 327-2221
jeffmarc@proaxis.com •
111 South Second Street
Jefferson, OR 97352

Kings Valley Farmers Market
Sundays, 1:00 - 4:00
June 2 - October 13
Corner of Hwy 223 & Maxfield Creek Rd
April Fisher • (541) 929-2987
april.fisher@orst.edu •
24181 Maxfield Creek Rd
Kings Valley, OR 97370

Lane County Saturday Farmers' Market
Saturdays, 9:00 - 5:00
April 6 - November 16
Downtown Eugene, E 8th & Oak St
Noa O'Hare • (541) 431-4923
lanecountyfarmer@qwest.net •
120 W Broadway Eugene, OR 97401

Lane County Tuesday Farmers' Market
Tuesdays, 10:00 - 3:00
May 7 - October 29
East 8th & Oak St
Noa O'Hare • (541) 431-4923
lanecountyfarmer@qwest.net •
120 W Broadway Eugene, OR 97401

Lane County Holiday Farmers' Market
Weekends, 10:00 - 6:00
Nov. 23-24, Nov. 29-30
Dec. 1, 7-8, 14-15, 21-24
Lane County Fairgrounds, Auditorium Bldg
796 West 13th Avenue, Eugene
Noa O'Hare • (541) 431-4923
lanecountyfarmer@qwest.net •
120 W Broadway Eugene, OR 97401

McMinnville Farmers Market
Thursdays, 3:00 - 6:00
June 6 - October 3rd
Cows Street, between 3rd & 2nd
Patti Webb • (503) 472-3605
patti@downtownmcminnville.com
• www.downtownmcminnville.com
PO Box 691 McMinnville, OR 97128

Polk County Farmers' Market
Sundays, 9:00 - 2:00
May 5 - November 3
Polk County Fairgrounds, 502 Pacific Hwy
Martha Walton • (503) 838-5424
thewaltonskids@cs.com •
4185 Independence Hwy
Independence, OR 97351

Farmer's Outlet Store
Tuesday & Thursday 12:00 -6:00
Saturday 8:30-3:00
Year-round indoor market
1917 Lancaster Dr. NE
Daniel Kerr • (503) 463-0096
valleyflower@att.net •
1917 Lancaster Dr. NE, Salem, OR

Salem Saturday Market's
Farmer's Market
Wednesday, 10:00 - 3:00
May 1 - Oct. 30
Salem Transit Mall
Corner of Chemeketa & High St NE
Colleen Walker • (503) 585-8264
info@salemsaturdaymkt
• www.salemsaturdaymarket.com
PO Box 13691 Salem, OR 97309

Salem Saturday Market's
Holiday Market
Weekend, hours to be determined
Dec 13,14,15
Jackman Long Bldg
Oregon State Fairgrounds
Colleen Walker • (503) 585-8264
info@salemsaturdaymkt
• www.salemsaturdaymarket.com
PO Box 13691 Salem, OR 97309

Willamette Valley (cont.)

Salem Saturday Market
Saturdays, 9:00-3:00
May 4 - October 26
Green state parking lot
Summer St & Marion St NE
Colleen Walker • (503) 585-8264
info@salemsaturdaymkt
• www.salemsaturdaymarket.com
PO Box 13691 Salem, OR 97309

Salem Public Market
Saturdays, 8:30 - 1:00
Year-round, heated indoor market
1240 Rural Ave SE
Bruce Hunt • (503) 393-4232
3821 Matheny Rd, Gervais, OR 97026

Sherwood Saturday Market
Saturdays, 8:00 - 1:00
June 1 - September 14
Oldtown Veteran's Park
Halli Altson • (503) 691-5906
smoc25@hotmail.com •
31291 SW Heater Rd Sherwood, OR 97140

Silverton Farmers' Market
Saturdays, 8:00 - 1:00
July 6 - September 28
Town Square Park, Main & Fiske
Trina Stoffel • (503) 873-0396
ttstoffel@aol.com •
582 Drift Creek Rd, SE,
Silverton, OR 97381

Stayton Farmer's Market
Saturdays, 9:00 - 1:30
June 1 - October 26
Wilco Farm Store parking lot
1385 N. First Street, next to Safeway.
Nancy Hendricks • (503) 769-7669
carlh@wvi.com •
PO Box 308 Stayton, OR 97383

Woodburn Downtown Saturday Market
Saturdays, 9:00 - 3:00
May 4 - October 26
Woodburn Grange
Boonesferry Road & Hwy 214
Simon Herra • (503) 981-1255
mark.wilk@lasoregon.org •
2225 N Pacific Avenue,
Woodburn, OR 97071

Farmers Market at Wilco Farm Stores
Saturdays, 8:00 - 11:00 or until sold out
August 3 - September 28
Wilco Farm Parking Lot, 2741 N 99W
Suzanne Burbank • (800) 422-3178
sburbank@wilcofarmers.com •
2741 N 99W McMinnville, OR 97128

For most current information please contact:
Oregon Farmer's Markets Association
PO Box 215
Portland, OR 97207
(503) 233-8425
www.oregonfarmersmarkets.org