

A watercolor illustration of a farmers market scene. The background is a mix of warm autumn colors like orange, red, and yellow. There are several tents with white canopies and colorful awnings. A tree with large orange leaves is on the right. The overall style is soft and artistic.

Vancouver Farmers Market

Fall
2022
Shopper
Guide



Thank you so much for joining us for the 2022 Fall Market. Since 1990, the Vancouver Farmers Market has worked hard to connect our community with local farmers, food producers, and makers. As our seasons change, we hope you will be able to fill your tables with great local food and provide your friends and loved ones with incredible and unique gifts from the market.

The VFM continues to be a great place largely due to the support and enthusiasm you all show for the many small businesses here.

So thank you, we hope the market plays a part in making your holiday season a memorable one!

-Jordan Boldt, Executive Director of the Vancouver Farmers Market

MAKE THE MARKET A PART OF YOUR WEEKEND THIS FALL!

EVERY
Saturday



FROM
10am-2pm

Nov. 5th — Dec. 17th

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At the intersection of 8th and Esther each weekend, you'll see two red tents standing together, lined with shelves that are filled with soap, candles, shampoo bars, body spray, bug spray and more. Peek inside past the many different products, and you'll find the team behind Farm Maid Soap. It all started with one woman's effort to feed her family with goat milk – at the time she was pregnant with baby number five, with two more to follow. Since then, it has multiplied and manifested into a whole family-and-friend-run operation.

The woman at the helm is Kathy Johnson. In the 20 years since she got her first goat she has built a successful business that now employs 10 people. For the first few years, her family sold their soap at the Fourth of July celebration in Corbett in order to make some extra money to send their kids to summer camp. Later, they added a few holiday markets. "People would come to the Fourth of July and buy half a year of soap, and a holiday market and buy a half a year of soap," she said.

When Kathy's husband lost his job during the 2008 financial crisis, the family decided to take the next step with the soap business and began to sell at a farmers market in Troutdale. The next year, they became a vendor at the Vancouver Farmers Market. In those early market days, Kathy found business advice through classes at Mercy Corps Northwest, a group that is currently partnering with the VFM to support new farmers market vendors. At one point, Farm Maid sold at five farmers markets, but as their wholesale accounts grew, they dropped all markets except for the VFM.

These days, Farm Maid boasts an impressive product selection, including 85 varieties of soap and 60 varieties of candles. Kathy said she enjoys educating customers about which products can treat different skin conditions. A benefit to goat milk products is that they contain caprylic acid, a component which gently exfoliates and helps nourish the skin.

"We help and encourage our customers, community, and our people," Kathy said. "If we're not doing things to benefit people, then why are we doing it?"



Meet Our Vendors

WE ARE EXCITED TO HAVE SO MANY NEW AND RETURNING FAVORITES JOINING US THIS FALL!

produce flowers+plants hot food

BAUTISTA FARMS
CASCADE SPROUTS
COLUMBIA GORGE GARLIC
CRUEL MISTRESS CRANBERRY
DILISH FARM
FLAT TACK FARM
GEE CREEK FARM
HAPPY HYDRO HARVEST
MINDFUL MUSHROOMS
NEW MOON RISING
PARSONS FARMS
QUACKENBUSH FARM
R MARKET GARDENS
RYLOFARMS
SPROUT & BLOSSOM FARM
VOLEHALLA FARM

C & K'S FLOWER GARDEN
CHENG SUMMER BLOOM
HOLLEY'S FLOWERS
KILLDEER FARMS

HUMMUS HUMMUS
KRISTEN'S SWEET DELIGHTS
MR. RICE GUY
RAZO'S TACOS
SABOR MEXICANO
SMALL EATS
THE GOOD FOOD COMPANY
THE GREEN GROCER
THE MIGHTY BOWL

beverages

AUTUMN COFFEE ROASTING
COLUMBIA RIVER COFFEE CO.
GOODWOLF FEEDING CO.
KAHUNA KOMBUCHA
MOMO COCOA CO.
NIL ORGANIC TEA
PORTLAND JUICE CO
VALHALLA TEA COMPANY

groceries

FINK'S FERMENTED FOODS
MUNDUS FOODS
NOURICHE BROTH
NUT-TRITIOUS FOODS
NW NUT
RETREAT FOODS
THREE GINGERS GRANOLA
TOASTED ALMOND

meat+eggs

DON FELIPE
PRIMO BEEF
REISTER RANCH
SCRATCH MEATS
THE BEAUTIFUL PIG
WADDLE WOODS FARM
WINDY RIVER LIVESTOCK

FINNRIVER FARM AND CIDERY
KLUCKITAT CANYON WINERY
MELCHEMY

sauces+spreads

AMILKAR HUMMUS
2 ANGRY CATS
CONAN'S HOT SAUCES
KOA ROOTS LLC
RIVER WAVE FOODS
ROSE CITY PEPPERHEADS
SILAGY SAUCE
WILD ROSE GHEE

pets

CATNIP TAKEOUT
MOREHEART PETS

baked goods

BITES BY BELLA
DULCE MARIA
GRANNY FI'S
LITTLEMISSBAKETRESS
MILK MONEY
PIZZA CRUST CREATIONS
SHADOW'S FARM
SIOFFON
SO LONG COOKIE
SUNRISE BAGELS
XYZ BAKED GOODS

honey

T BEE S HONEY
SITHEAN ACRES

fine art

CICIART
LOCAL ART BOUTIQUE/
KNOTTYGIRLSTYLE
THE ART OF TWO LLC
TOM WEST ARTWORKS

textiles

PETRICHOR LEATHER CO
ELEVATED INDIGO
GRANDMAS SEW SWEET DESIGNS
J ADORE CRAFTS BOUTIQUE
JAX HATS
KATIE'S MERMAID LEATHER
LADYM DESIGNS
SEW LA TEA DO
LITTLE DUMPLING ARTS

homegoods

BLACK TIN CANDLES
CELLAR DOOR CANDLES
HANDMADE BY GWEN
KANDELUMO
CREATIVE DESIGN WREATHS
MIDMOD AT HOME

Woodwork

ALPINE WOODSMAN
DAVISVILLE CO. LLC
HANDCRAFTEDWOODSHOP
OAK MOUNTAIN WOODWORKS
WHITS END CREATIONS

ceramics

AJE POTTERY
FIRE AND SOUL CERAMICS
THE GRATE PLATE, INC
TOHKI-YA, HANDMADE POTTERY BY MAMI
LITTLE TAIL CERAMICS
MUDSLINGER'S POTTERY
ONE OF A KIND POTTERY

body care

ORGANIC GREEN ROOTS
SECRET SOAP CO.
FARM MAID SOAP LLC
GIFTS FROM THE EARTH
LIATH BOTANICALS
MOONWINX BATH & BODY
NW THERAPEUTICS
PORTLAND ASHWAGANDHA FARM
RAINBRO CRAFTS
TAMLA MICHELLE HOLISTIC
TEASPOON SOAPERY
ZOMA TONICS

jewelry

ALL THE WISHES
ASHLEY MAY JEWELRY
WABI JEWELRY
JANE PELLICCIOTTO JEWELRY DESIGN
JEWELRYLUSH
MARY'S INKLINGS
PAKHYE GOODS
REAL TO THE ROOTS JEWELRY
SACRED CRYSTAL CO.
TINY DESK DESIGNS
BEGGAR'S TOMB SILVER
BOBBIE MARIE JEWELRY

glass+metalwork

BIGFOOT METALWORKS
FINCHES AND FRIENDS
FUSE4U
HOWLING WOLF ART GLASS
PAIGEINTHEGLASS
THE CHRISTMAS BEAR



WANT TO KNOW WHERE YOUR FAVORITE VENDORS ARE LOCATED IN THE MARKET?

Vendor attendance is not guaranteed weekly.
Plan ahead by checking out our weekly
interactive map on the Friday before each
market day.

Scan the QR code or go to <http://tinyurl.com/FallMarketMap>



Need holiday gift ideas?



gifts for animal lovers

METAL BIRD GARDEN STATUE
CATNIP TOYS
DOG TREATS
CANDLE (\$1 DONATION TO ANIMAL SHELTER)
EARRINGS WITH WHALE ETCHING

FINCHES AND FRIENDS
CATNIP TAKEOUT
MOREHEART PETS
HANDEMADE BY GWEN
PAKHYE GOODS

gifts for the sweet-tooth



HONEY STICKS
CANDIED PECANS
VEGAN & GLUTEN-FREE COOKIES
VEGAN CHOCOLATES
SHORTBREAD

T BEE S HONEY
NW NUT
SIOFFON
RETREAT FOODS
GRANNY FI



gifts for kids

HANDEMADE STUFFED ANIMAL
RECLAIMED MATERIAL HAT
BABY BIB
CHARACTER-THEMED JEWELRY
BATH BOMB

J ADORE CRAFTS BOUTIQUE
JAX HATS
LADYM
LITTLE DUMPLING ARTS
MOONWINX BATH AND BODY

gifts for new homeowners



CHEESE SLICER
BOTTLE OF MEAD
WREATH FOR THE FRONT DOOR
ORIGINAL PAINTING
UNIQUE THROW PILLOW

DAVISVILLE CO
MELCHEMY
CREATIVE DESIGNS WREATHS
TOM WEST
MID MOD AT HOME

gifts for self-care

BODY FROSTING
BODY OIL
ARTISAN TEA
HOUSEPLANTS
ASHWAGANDHA TINCTURE

CECRET SOAP
LIATH BOTANICALS
NIL ORGANIC
KILLDEER FARMS
PORTLAND ASHWAGANDHA FARM



Recipes



apple cranberry sauce

1 CUP- TART APPLES

12 OZ- FRESH CRANBERRIES

3/4 CUP- WATER

3/4 CUP- HONEY

1/4 TSP- CINNAMON

1/4 TSP- SALT

Peel and dice the apples.

In a medium saucepan, bring sugar, water, cinnamon, and salt to boil. Stir occasionally to dissolve the sugar.

Stir in cranberries and apples. Simmer until slightly thickened and the berries begin to pop, about 10-15 minutes. Remove from heat and cool to room temperature or chill.

Lasts for 3 days in the fridge (or can be frozen).



hard cider cheddar bread

3 CUPS ALL-PURPOSE FLOUR

1 TBS BAKING POWDER

1/2 TBS SUGAR

1 TSP SALT

4 OZ- GRATED CHEDDAR CHEESE

1 1/2 CUP- HARD APPLE CIDER

1/4 CUP- UNSALTED BUTTER MELTED

1/2 AN APPLE SLICED

Preheat oven to 350 degrees F. Grease a 9x5-inch loaf pan and line with a sheet of parchment. In a large bowl, whisk together flour, baking powder, sugar and salt. Add the cheese and toss together until it's evenly distributed throughout the flour mixture.

Using your hands or spatula, create a well in the center. Pour the hard apple cider and melted butter into the center. Stir until completely combined. Pour into the prepared loaf pan and smooth out the top with a spatula. Top the loaf with apple slices.

Transfer to the oven to bake for 45 to 50 minutes, until a skewer inserted into the center comes out clean. Allow to cool in the pan for about 5 minutes, before removing and allowing it to cool to room temperature.



mark your calendar!

**THE KIDS HOLIDAY MARKET WILL BE HAPPENING ON
DECEMBER 17TH!**

Come out and support local young entrepreneurs and get your last-minute holiday shopping done while you are here! There will be fun activities and photo opportunities for the whole family!

STAY CONNECTED TO THE MARKET



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NEWSLETTER**

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