

DILISH FARM

Before Trish and Dillon Haggerty moved onto their farm in Vancouver, they met while working in restaurants on cruise ships. One of the things they loved about the ship environment was the community among the staff members, but that camaraderie was hard to find back on the mainland. However, when they moved to Vancouver they found it to be a loving and supportive community, so much so that they made the decision to buy property to farm off of SR 500 near Camas.

They named the farm Dilish, an amalgamation of their first names, and have been there for 9 years now, raising their five children and cultivating 1.25 acres of land with the no-till method. Rather than using tractors, Trish and Dillon use a broadfork – a large and heavy tool with two poles and fork tines – to manually fluff the soil. This method aerates the ground while preserving the structure of the soil. They also use cover crops to allow the soil to rest and reintroduce crucial nutrients that can be sapped by agricultural crops.

“Feeding plants is temporary, but feeding the soil is forever,” Trish said.

They like to grow crops that you might not be likely to find elsewhere. Things like tatsoi, mizpoona, six varieties of basil, and four kinds of eggplant.

This season is Dilish Farm’s first vending at the VFM. Trish said the hardest part about selling at markets is explaining the story of their farm to customers. All lettuce looks similar, she says, but not all lettuce is the same. Produce grown on local farms with healthy soil comes packed with nutrients, whereas produce at grocery stores is often shipped in from far away, and begins losing nutrient density from the moment it is harvested.

Dillon and Trish take pride in growing food for their neighbors in Clark County. “Vancouver as a community is what kept us here,” Trish said.

