

(continued from COVER)

Mont Blanchard and Montasio cheeses are aged a minimum of three months. Samish Bay Cheese is also sold in sample packs, variety packs of four different cheeses and one pound baby wheels "which makes a very attractive presentation.

"We've been selling our organic cheese at the Market since September 1999," said Wechsler. "I've been involved with the Market since 1972 and always have enjoyed the Market." The Wechslers raise "our animals from birth on 100 percent organic feed, out on pasture except when the fields are too wet," he said. "We raise most all of our own feed, putting up hay and silage for the winter, and growing grain for the chickens, pigs and milking cows, plus our steers are grass fed. "The by-product of cheese is whey

which we feed to pigs," said Wechsler. "We've trademarked 'Whey Tastier' for our pork, and we also sell our certified organic beef and pork at the Market."

Sooz' eggs, always available Saturdays, are primarily mixed brown eggs, with some green eggs, too. "Our small flock of various breeds of hens have access every day to a large yard outdoors," he said. "The flock includes Araucana hens which lay green eggs (greengreen colored eggshell) that go really well with our ham."

The seasons of the year affect hens. "Hens slow down their egg laying when it's cold and dark, so in winter we always have eggs Saturdays and sometimes Sundays," said Wechsler. Surrounded by Samish Bay, the Chuckanut Mountains and Skagit Valley, "we are in an environment

ANSWER FROM PREVIOUS PAGE:

To be considered "organic" food must be grown in ways that restore, maintain and enhance ecological harmony.

"Organic" is a legally defined and monitored production method for farms and agricultural products. It's food production and processing in ways that promote and enhance biodiversity, biological cycles and soil biological activity.

"Certified organic" means an independent third party, such as the Washington State Department of Agriculture or Washington Tilth Association, annually verifies that production, processing and handling standards are met.

"Organic" is a labeling for food produced under the authority of the Organic Food Production Act of 1990.

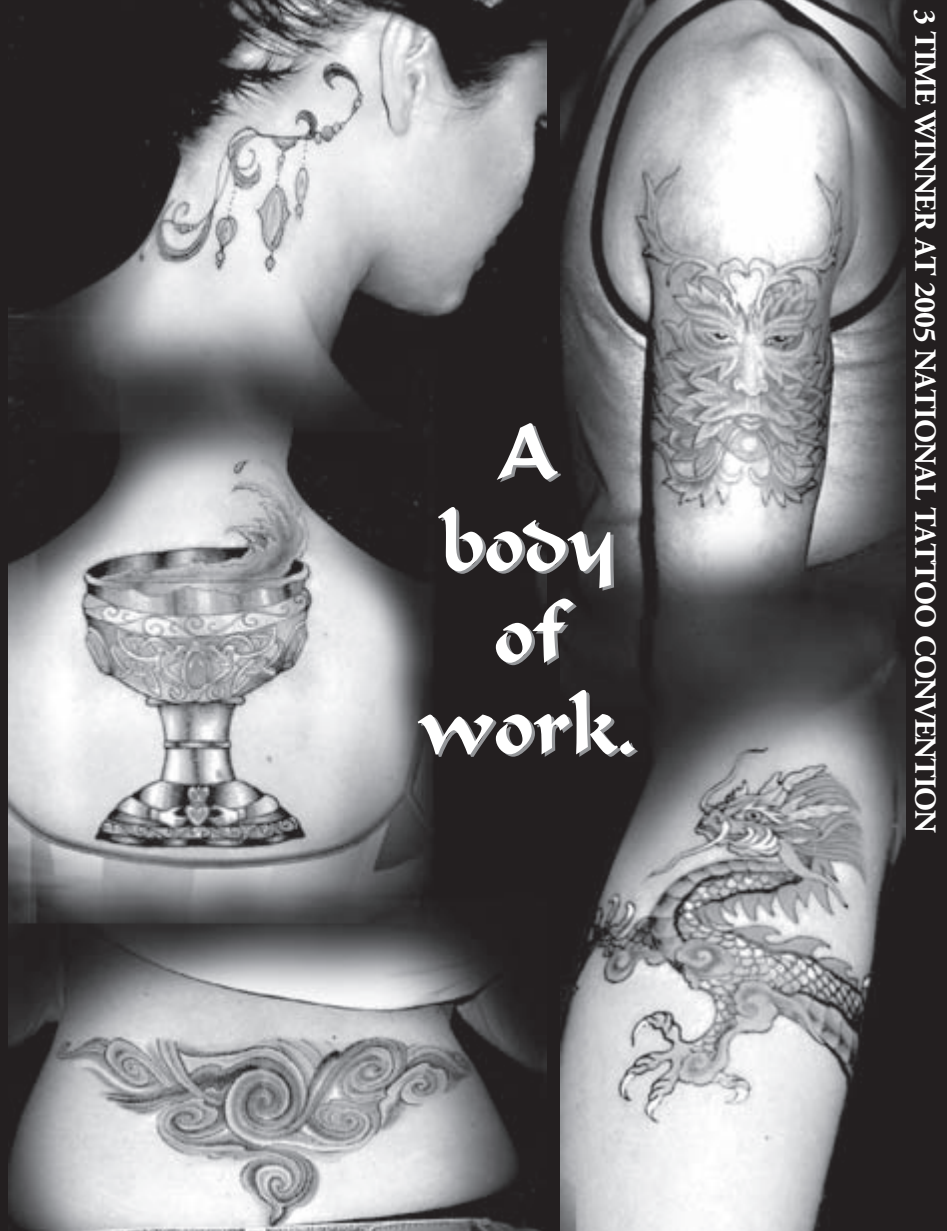
well-suited to organic farming," he said. "People are welcome to come to the farm to see our cows, taste the cheese and see a little of cheese making on days we're making cheese." Overnight guests are welcomed. "We

have a guest house, so contact Suzanne if you're interested in coming up and staying over." Place orders weekends at their Market day stall or daily by telephone at (360) 766-6707* or via their website at www.samishbaycheese.com.

*Same contact info for the guesthouse.

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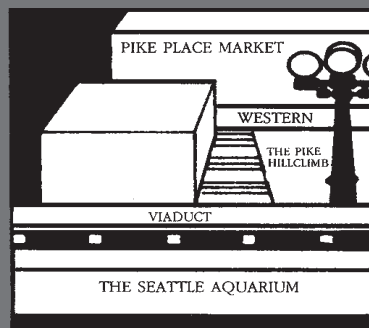
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