Food Court + Ready 2 Eat and Drink (continued)

Pacific Crab Company

David Farrel 503-717-5436

paccrab@pacificcrabcompany.com

www.PacificCrabCompany.com

We are serving up a variety of crab dishes including crab chowder with biscuits, crab fritters with sauce, Crab halves, fresh pot chips and more!

Smoked Salmon Chowder

Dan & Tina Del av d delav@msn.com

www.SmokedSalmonChowder.com

Smoked salmon chowder at its best! Come on by and enjoy our smoked salmon chowder with garlic toast made using homemade bread.

Sue's Awesome Crab Cakes

Susan Hagerup

SusanHagerup@gmail.com

Fresh local Dungeness crab cakes made from scratch and cooked on site with your choice of sauce. Bottled water

Svelyhia's Cuisine

Come enjoy our Asian cuisine! Pad Thai, fried rice, white rice, yakisoba, chicken on a stick, spicy peanut chicken, egg rolls, salad rolls, stir fried veggies, and pork buns plus Thai Tea, water, soda and Bubble Tea.

The Lunch Box

Roberta Boursaw

robertaboursaw@yahoo.com

We will be serving hamburgers, pulled chicken along with sides including potato salad, coleslaw and chips plus cookies and cupcakes.

Food & Beverages: Baked, **Processed, Packaged & Bottled**

Bliss NutButters

Daniell Bliss 503-334-5840

info@blissnutbutters.com

www.BlissNutbutters.com

Brevin's Solid Gold Fudge

Suzy & Dan Sealy 503-338-0118

Orders@brevins.com

www.Brevins.com or www.BuyFudgeOnline.com

Seduce your palate with "simply the best" fudge. We have more than 40 flavors to choose from! Each bar is 7 oz. and individually wrapped. We also have cotton candy.

Celia's Marketplace

Ethel Stratton 541-408-7784

eastratton@yahoo.com www.celiasmarketplace.com

Handcrated infused balsamic vinegars from our original recipes. We use pure natural ingredients added to make each flavor bold, intense and multi-lavered. All products are gluten free with no added sugars, colors, chemicals or

Cranberry Kitchen

Tami Peterson

1-800-cranberry (272-6237) tami@1800cranberry.com

Homer Bread

Laurie Kochis 360-957-7023

LaurieKochis@msn.com

Fresh-baked cookies, bead and turnovers.

Kimo's Dips

Kimberly & Bruce McBride 503-314-0378

Kimos@aol.com

www.KimosDips.com

Kimo's offers 18 different delicious blends of natural dried spices from Oregon Spice Company and are used to make tasty dips spreads and sauces. No MSG, salt sugar or carbs. Gluten free.

Kettle Corn

Jason Krause

360-957-3098

suchandsuch@hotmail.com

Kettle corn, cheese corn, caramel corn, Chicago corn, colored corn and a variety of flavors including raspberry and carmel apple!

Nil Organic Tea

831-508-0747

shiloh@nilorganictea.com

www.nilorganictea.com

Nil Organic creates hand-blended tea from 100% organic loose-leaf teas and herbal infusions. We offer samples so stop by our booth for a taste!

NWNut

Theresa Jones

360-635-2722

jones6377@yahoo.com

www.NWNut.com

NWNut serves up glazed almonds and Oregon Hazelnuts slow roasted in a copper kettle with sugar, cinnamon and vanilla. We also have chocolate almonds plus English toffee with roasted nuts.

Packer Orchards and Bakery

(see listing under Produce and Fruit)

Romero's Salsa

Cesar Hernandez

503-258-7667

info@romerossalsa.com

www.romerosSalsa.com

We create freshly made salsa, guacamole, and pico de gallo.

Rosecrest Farms

Sharon McCool

360-520-3806

Gsmccool@gmail.com

www.RosecrestFarms.org Serving the finest in Artisan Swiss cheese. Handcrafted

using Certified Organic raw milk from our own cows

Skamokawa Farmstead Creamery

Vicki Allenback

360-795-8700

vicki@skcreamery.com

www.SKCreamery.com

We raise our own goats and produce goat cheese in a variety of flavors from sweet to tangy to savory.

SeMe Family Foods

sales@semefamilyfoods.com

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T Bee S Honey

Ron Stark

503-858-7207

watsthebuzzron@gmail.com

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Table 360 Bakery

Taz Davis

503-741-3660

orders@table360bakerycom

www.Table360Bakery.com

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The Pie Guy

Bart VanDomelen

503-809-9999

bartvandomelen@gmail.com

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Glass Art/Glassware

Glass Gargoyles

Nancy Bosse

503-791-3253

Glass.gargoyles@gmail.com

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