Located in Seattle, Theo Chocolate produces organic, Fair Trade chocolate. Founder Joseph Whinney first brought organic cocoa beans into the US in 1994. Theo adds only the finest, sustainably produced ingredients to their cocoa beans, proudly offering chocolate that is ethical and delicious!

The Essential Baking Company was founded in 1994, and sells its signature breads all over western Washington. The bakery uses no synthetic additives or genetically modified organisms and its delivery fleet runs on biodiesel. Organic farming supports healthy communities, biodiversity and natural resources, now and for the future.

Since 1989, Columbia Gorge Organic has been a family farm in the Hood River area of Oregon, growing more than 60 varieties of fruit and supplying us with juice squeezed right on the farm. Columbia Gorge Organic closes the natural loop with composting. The proof is in the fruit!
Our Local Food

**Medosweet Milk**
A local and family owned dairy distributor, Medosweet Farms provides our milk produced by Smith Brothers Farms located in Enumclaw. The Milk is received within three days of milking. Our Medosweet dairy products are all natural, from cows not treated with rBST.

**Charlie’s Produce**
Charlie’s Produce provides us with fresh fruits and vegetables. As a local employee owned company, Charlie’s has been buying locally for 25 years. Their primary growers are located in Puyallup, Kent, and Mt. Vernon. Also, they work with 24 growers in Eastern Washington and numerous packing sheds.

**Wilcox Family Farms**
Located at the foot of Mt. Rainier, Wilcox Family Farms provides cage-free and all-natural eggs. They are Salmon-Safe Certified, which recognizes farming practices that protect the health of our rivers and streams.

**Shepherd’s Grain**
Grown in Spokane, Shepherd’s Grain flour is used in Krusteaz bakery mixes. Krusteaz brand is produced by Continental Mills in Tukwila, WA. We use these pancake and bakery mixes.

**Charlie’s Produce**
Located at the foot of Mt. Rainier, Wilcox Family Farms provides cage-free and all-natural eggs. They are Salmon-Safe Certified, which recognizes farming practices that protect the health of our rivers and streams.

**Shepherd’s Grain**
Grown in Spokane, Shepherd’s Grain flour is used in Krusteaz bakery mixes. Krusteaz brand is produced by Continental Mills in Tukwila, WA. We use these pancake and bakery mixes.

**Charlie’s Produce**
Located at the foot of Mt. Rainier, Wilcox Family Farms provides cage-free and all-natural eggs. They are Salmon-Safe Certified, which recognizes farming practices that protect the health of our rivers and streams.

**Shepherd’s Grain**
Grown in Spokane, Shepherd’s Grain flour is used in Krusteaz bakery mixes. Krusteaz brand is produced by Continental Mills in Tukwila, WA. We use these pancake and bakery mixes.
We Eat Local!

Established in 1994, The Essential Baking Company sells signature breads throughout western Washington and is committed to supporting healthy communities, natural resources and biodiversity. They do not use synthetic additives or genetically modified organisms and they maintain a delivery fleet fueled by biodiesel.

Founded in Seattle, Theo Chocolate is the first organic and Fair Trade chocolate factory in the US. They produce ethically sound chocolate through adding the finest sustainably-sourced ingredients to their cocoa mixture, offering chocolate that is responsible and delicious!

Columbia Gorge Organic is a family farm in Hood River, Oregon. Founded in 1989, they produce farm fresh juice made from their 60 fruit varieties. Columbia Gorge Organic closes the nutrient cycle through composting food waste onsite, and using it as natural fertilizer for their crops.
Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

UW's produce is supplied by Charlie's Produce, a local employee-owned company. Charlie's has been buying local produce for 25 years. They have 15 conventional growers in the Puyallup/Kent/Mt. Vernon area they draw upon for local produce. They also work with 24 growers in Eastern Washington, plus numerous packing sheds.

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!

Headquartered in Kent, a local family-owned dairy distributor Medosweet provides us with milk supplied by Smith Brother Farms. The dairy farms are located in the Enumclaw plateau area. Talk about fresh milk; the milk is received at our loading docks within three days of the milking. Our Medosweet products are all natural, from cows not treated with rBST.

We Eat Local!