

Explore America's Rural Roots

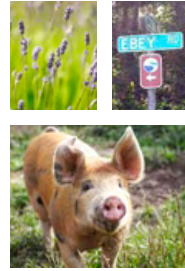
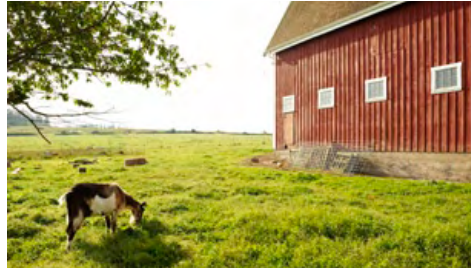
Farms of Ebey's Reserve



EBEY'S LANDING
NATIONAL HISTORICAL RESERVE



A Tradition of Farming



As farmers in Ebey's Landing National Historical Reserve, we are committed to preserving our rural working community and heritage. The prairies of Central Whidbey have sustained agriculture for hundreds, perhaps thousands, of years, beginning with Skagit Indians and continuing to the present. We carry on a tradition of diverse, sustainable agriculture that Ebey's Landing farmers have practiced since the first donation land claims of 1850. We are honored to continue living our unique rural heritage today while protecting our rich agricultural lands and maintaining historical connections for generations to come.

The Farmers of Ebey's Reserve

In 1865 a road was created to link the fledgling town of Coupeville with the southwest beach of Ebey's Landing. Ebey Road, rutted and muddy, cut straight through the heart of some of the richest, natural agricultural soils in the Pacific Northwest. On this road, and the other early farm-family named roads that would quickly border it - Engle, Terry, Hill, Sherman, Libbey, and Arnold - lumbering loads of assorted crops, varied by the years, times, soil and weather, traversed their way to the town wharf jugged over the deep and protected water of Penn Cove.

Today the roads of Ebey's Reserve serve more than just farmers. Local residents, tourists, bicyclists, joggers and others share space with tractors, trucks and the occasional wagon-load of squash and pumpkins. The roads still cross scenic prairie lands, from shore to shore, through town and markets, and past historic farmsteads where fifth-generation families and new residents are making their own history on the land. While the roads of Ebey's Reserve may be less rutted and slightly less muddy, they are still very much the way they once were - scenic byways through a treasured landscape, a connection to the farm, the land, and the people who are here now and to those who have been. They are the roads of history and of today. We hope you enjoy your experience.



Ebey's Reserve Farm Guide

Welcome to Ebey's Landing National Historical Reserve and the Farm Guide. We hope you enjoy exploring the vibrant farming heritage of Ebey's Reserve, and that you bring a taste of Ebey's back home with you. The tour is intended to begin at the Coupeville Farmers Market and run south to north, although any order is enjoyable. As you embark, please respect the farmers, their work and their property. Note from individual descriptions which farms are open to the public and act considerately when visiting.

Ebey's Landing is the first National Historical Reserve, created in 1978 to protect a rural working landscape and community on Whidbey Island in Washington State. Throughout its 17,572 acres, the Reserve integrates historic farms, a seaside town, native and pioneer land use traditions and ecologically significant areas. A Trust Board manages this National Park unit through creative conservation and contemporary planned development. Whether resident or visitor, we invite you to participate in the adventure as we chart the future while honoring the past.

Trust Board of Ebey's Landing National Historical Reserve
360.678.6084 • PO Box 774; Coupeville, WA 98239 • www.nps.gov/ebla

Proposed Driving Routes

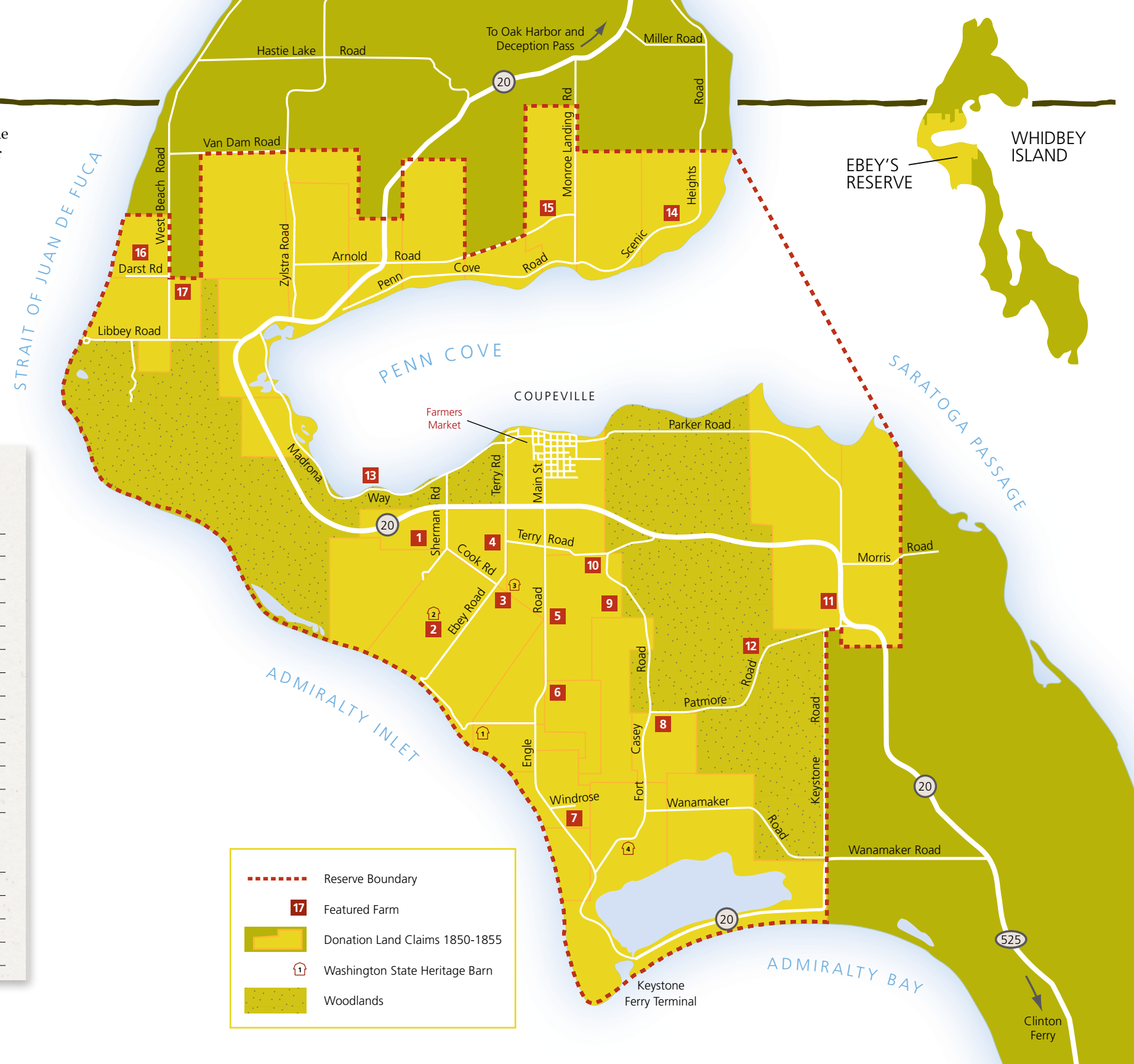
Southern Route:

No.	Farm	Location	Donation Land Claim
1	Sherman Farms, Inc.	48 South Sherman Road	●
2	Willowood Farm of Ebey's Prairie	399 South Ebey Road	●
3	Ebey Road Farm, Inc.	225 South Ebey Road	●
4	Sherman's Pioneer Farm Produce	46 South Ebey Road	●
5	Prairie Bottom Farm	315 Engle Road	●
6	Jenne Farm	538 Engle Road	●
7	Windrose Enterprises	1025 Windrose Road	●
8	Hampton Farm	640 Eggerman Road	●
9	Rosehip Farm & Garden	338 Fort Casey Road	●
10	Engle Family Farms	144 Fort Casey Road	●
11	Mile Post 19 Farm, LLC	18997 State Route 20	●
12	Northwest Poitou Donkey Institute	640 Patmore Road	●

Northern Route:

13	Penn Cove Shellfish	Head of Penn Cove	●
14	3 Sisters Cattle Co.	938 Scenic Heights Road	●
15	Penn Cove Farms	1240 Arnold Road	●
16	Lavender Wind Farm	2530 Darst Road	●
17	Bell's Farm	892 West Beach Road	●

Visit www.nps.gov/ebla for more information.



- Reserve Boundary
- 17 Featured Farm
- Donation Land Claims 1850-1855
- Washington State Heritage Barn
- Woodlands



Smith Farm, Ebey's Prairie, harvesting wheat, circa early 1900s.

Smith Family

Soil from the Past

The prairies and farmlands of Central Whidbey are sites of ancient lake beds, formed by receding glaciers 13,000 years ago. These lakes became swampy marshes and later natural prairies with extremely fertile soil. They are defined by surrounding ridges, formed from land pushed aside by moving glaciers. Farming has generally replaced original prairies, although the pattern of forest ridges with areas of open land existed when the Lower Skagit Indians first began to use this area.

Native Cultivation

The prairies of Central Whidbey have grown human food for hundreds, perhaps thousands, of years, beginning with the Lower Skagit Indians. The earliest Euro-American settlers found a landscape already altered by its original residents. The Skagit Indians living around Penn Cove are believed to have burned the prairies periodically to enhance grasses for game and to create favorable conditions for plants such as bracken fern, nettles, berries and the highly valued camas lily that provided a staple for their diet. By 1841 they were also growing potatoes and beans, with seed probably acquired through the Hudson's Bay Company.

Donation Land Claim Act

In 1850, Congress offered 320 acres at no charge to male citizens (640 acres to a married couple) who agreed to occupy their claims for at least five years. Intending to promote homestead settlement in Oregon and the Pacific Northwest, the law brought thousands of settlers into the new territory, swelling the ranks of immigrants on the Oregon Trail. Until its expiration on December 1, 1855, 7,437 claims were issued in what is today the United States and 29 of those were in the Reserve.

Heritage Barns of the Reserve

The Reserve experience is enriched by its heritage barns – anchoring the prairies, dotting the San de Fuca Uplands, and in Coupeville. These barns were necessary to the day-to-day operations of the farms, and sometimes were built before the house was completed. Today, many of these barns still serve agricultural purposes, some are adapted for alternative use, and others are at risk of being lost. The barns, farms and surrounding buildings have important stories to tell us. We appreciate the barn owners' stewardship of these important icons for future generations.



Sherman Hog House ①

Located on the Sherhill Vista Farm, the Hog House is a western style barn with a long monitor roof. The structure features a band of windows running the full length of the

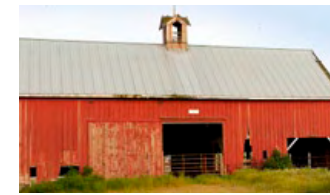
barn at the first story and roof levels. The barn dates to 1942 and is a framed structure built from wood previously used in old military barracks at Fort Casey. The barn has been used for a variety of agriculture purposes such as raising hogs, sheep and turkeys, and is currently used for cattle and hay storage. The Hog House is the recipient of a Washington Heritage Barn program grant.



Gould Smith Barn ②

Located on the original Isaac Ebey land donation, the Gould Smith Barn is one of the largest barns on Whidbey Island. It was constructed between 1868 and 1900 by securing the frame

with wooden pegs. The barn was built to store the large quantities of hay produced on Ebey's Prairie and remnants of a pulley system used to unload hay is still intact. Today, the Gould Smith Barn is used for agriculture and community activities on Willowood Farm.



LeSourd Barn and Grainery ③

Since its construction before 1900, the LeSourd Barn has been continually used to house livestock and store agriculture products. Its framing consists

of large, hand-sawn timbers, notched and pegged to connect at points to maximize the strength of the structure. The distinct central cupola on Ebey Road Farm is a visual landmark seen from many vantages around the prairie. A rail still hangs from the interior peak of the roof, used in earlier years to lift hay or straw from wagons brought into the central aisle.



Mich Richards

Crockett Barn ④

Contracted by Walter Crockett, Jr. in 1895 and built by the Lovejoy Brothers, the Crockett Barn's simple design is unique on Whidbey Island. The slanted, hipped style of the roof line

was built in the "mortise and tenon" style, with original old-growth fir timbers of true size being notched and fitted, then drilled and pegged with wood dowels. It was constructed as a horse barn and is used for community events today.

There are over two dozen historically significant barns in Ebey's Reserve. The four featured here are designated Washington Heritage Barns. The Washington Heritage Barn Program was established in 2007 to support and commemorate barns as historically significant resources representing the agricultural, economic and cultural development of Washington State.

Visit www.nps.gov/ebla to learn about the issues facing the barns of Ebey's Reserve and how you can help.

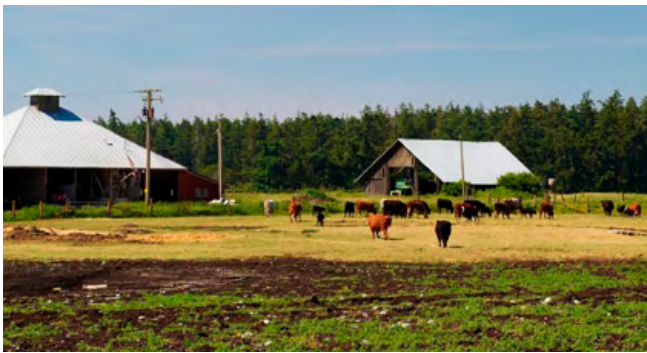


What is a Farm Cluster?

Farms in Central Whidbey Island typically consist of a central drive with buildings clustered around it. In farm clusters, there is a hierarchy of land use: houses, garages, gardens and sheds form a domestic area; while barns, granaries, storage and equipment sheds and other outbuildings necessary for the farm operation form a work area. Both domestic and work areas are linked by driveways and paths, delineated by fences and surrounded by farmland. This relationship was intended for easy use of the buildings by farmers and their equipment. Numerous farm clusters can be observed throughout the agricultural fields of the Reserve.

Farmsteads, like farming, are dynamic and evolving. The farmstead at Ebey Road Farm (pictured above), originally the LeSourd Place, is a good example of a farm cluster within the Reserve where new outbuildings were integrated with historic structures over the years. The large gable-roofed barn is the oldest building, built before 1900. In 1923, the granary with six cupolas was added to store grain and Hubbard squash. In the 1950s, a milking barn and milk house were added, and loafing sheds came in the 1980s and 2001 to accommodate the growing dairy herd, which eventually reached nearly 600 cows. The dairy operation and its associated outbuildings were functioning until the sale of the herd in 2007. Structures no longer standing include a third house, two large chicken houses, a wooden silage pit, and a pump house. Today, the former dairy facilities have taken on new uses, but outwardly little has changed.





Sherman Farms, Inc.

48 South Sherman Road – 1

Original Land Donation Claim: James Davis

Once a large gooseberry farm, where 20 tons were harvested in 1934, the land of Sherman Farms, Inc. has been in the Sherman family since the early 1900s. Along with gooseberries, the farm historically produced squash, turkeys, vegetables and wheat. There is an historic home and a 1935 barn on the farmstead. Current owners Don and Deb Sherman grow various seed crops, alfalfa, grass, wheat, barley and cattle on 450 acres. Products are available through direct sales. Contact 360-678-6344.



Ebey Road Farm, Inc.

225 South Ebey Road – 3

Original Land Donation Claim: Isaac N. Ebey & William B. Engle

Karen and Wilbur Bishop operate Ebey Road Farm along with their son and daughter-in-law, Clark and Lauren. Clark is a sixth-generation descendant of early pioneers Francis and Mary LeSourd. The farmstead has two historic homes and two Washington State Heritage Barns, which are still in agricultural use. Ebey Road Farm previously produced turkeys and was a commercial dairy for over 50 years. Currently, the 600-acre farm produces 1500 tons of hay and grains annually, including certified organics, for the local two-county markets. Seed crops are also produced for export. Contact ebeyroadfarm.com, 360-678-4855.



Sherman's Pioneer Farm Produce

46 South Ebey Road – 4

Original Land Donation Claim: Thomas S. Davis

Third-generation Reserve farmer Dale Sherman is carrying on his family tradition by growing 300-500 tons of hard-shelled winter squash. Sherman's grandfather first began growing squash in the 1920s, switching to the unique Sugar Hubbard variety in the 1960s. In addition to squash, the farm grows grain, hay, grass-fed (and squash-fed) beef, and pumpkins. The farmstead has numerous historic buildings, including an 1855-era barn. A farm stand is open in the fall along with tractor-carriage rides through the pumpkin patch. Sugar Hubbard squash can be purchased at local grocery stores, and beef is available through special orders. Contact 360-678-4675.



Jenne Farm

538 Engle Road – 6

The Jenne Farm was built by Ed Jenne in 1908. The farmstead is comprised of an historic granary, workshop, barn, summer kitchen and farmhouse. Since 2000, Fran Einterz and Joyce Peterson have raised naturally grown pigs, cows, chickens and goats, in addition to running a farm vacation and event rental on the 150-acre property. Jenne Farm offers its meat products direct from the farm via pre-order. Contact jennefarm.homestead.com, 360-678-4433.



Willowood Farm of Ebey's Prairie

399 South Ebey Road – 2

Original Land Donation Claim: Isaac N. Ebey

The Smith family has farmed Willowood Farm since the 1890s. Peas, squash, wheat, sheep, cattle, potatoes and iris bulbs have all been produced on the 20-acre farm. Several of the original farmstead buildings are still maintained, including a farmhouse, a granary (converted into a home) and a Washington State Heritage Barn. Fourth-generation prairie local Georgie Smith produces naturally grown vegetable crops for the local markets, and the farm is available for special event rentals and tours. Products are available at the Coupeville, Bayview and Oak Harbor Farmers Markets, and in local retail outlets and restaurants. Contact willowoodfarm.net, willowoodfarm@gmail.com, 360-929-0244.

Homesteading

The earliest homesteaders found black organic soil, made especially rich by Native American burnings and ice age deposits. Families such as Ebey and Crockett selected the most fertile farmland on cleared prairies, which hold their names today. The first pioneers used the Island's central proximity in Puget Sound to gain market advantage for potatoes, onions, turnips, cabbage, wheat, oats, beef and butter. These products were brought to military stations at Port Townsend, Victoria and to miners as far away as San Francisco.

"My claim is acknowledged by all to be one of the best in Oregon (Territory). I think it is the best claim on the Pacific. If you could see my potatoes, onions, carrots, cabbages, parsnips, peas and so it would almost make your mouth water,"

Isaac N. Ebey to wife Rebecca Ebey, June 8, 1851



Prairie Bottom Farm

315 Engle Road – 5

Original Land Donation Claim: John Crockett

Wilbur and Julieanna Purdue have been farming their 20-acre property, on an old lakebed or "prairie bottom," since 2007. Wilbur is a fifth-generation Ebey's Prairie local whose grandparents, Wilbur and Grace Sherman, farmed throughout the area their entire lives. The Purdues are currently producing a variety of vegetables, berry crops and eggs for the local fresh market. Products are available at the Coupeville Farmers Market and visits are welcome by appointment. Contact 360-678-0247.

Shifting Markets, Diverse Crops

As mainland railroads made transportation quick and easy, Island farmers lost their ability to compete with grain and produce from California and other areas of Washington Territory. They responded by shifting the focus of their operations and diversifying crops. Farmers produced a large variety of goods on a single farm such as sheep, barley, milk, cows, pigs, fruit and garden produce. Wheat and potato yields set national records, while apples, cherries and prunes were shipped to Seattle markets.

Boom, Bust and Labor

Farmers' security rose and fell with the rebuilding of Seattle after the 1889 fire, a national depression in 1893 and the revival from the Alaska gold rush in 1897. For a stable income, many of the original settlers rented their fields to Chinese tenant farmers who produced record potato crops, especially on Ebey's Prairie. Landowners also planted orchards and raised wheat and oats, exporting excess goods from the long wharves built on Coupeville's waterfront. Look for doors on the water side of Front Street buildings today as evidence of previous loading areas.

The Rise of Cooperative Dairying

As transportation costs and depleted prairie soils made growing potatoes less profitable in the early 1900s, Whidbey farmers increasingly turned to dairy and poultry for year-round incomes. In addition, they organized cooperatives to process milk, market products, and feed cows from hay produced on nearby farms. Hundreds of acres of dry peas were teased from Ebey's Prairie and orchardists shipped apples, cherries and prunes to Seattle markets.



Windrose Enterprises

1025 Windrose Road – **7**

Original Land Donation Claim: Grove Terry

Part of the historic Freeman Boyer family farm, the Windrose farm once produced squash, and currently grows pesticide-free barley and grass hay. Farming at Windrose since 2006, owners Erin and Mark Borden hope to expand their 83-acre farm, grow certified organic produce, and include educational programs for youth about what farming used to be like in the Reserve. Products are available through direct sales. Contact windroseenterprises.com, eerileyborden@aol.com, 360-678-7736.



Hampton Farm

640 Eggerman Road – **8**

Original Land Donation Claim: Hugh Crockett

Located in Crockett Prairie of Ebey's Reserve, the Hampton Farm is creating new farming opportunities with an artistic flair. Tom and Sandra Hampton began by planting an extensive dahlia collection. Daughter-in-law Lisa Hampton uses many of the flowers, pumpkins and other products for her floral design business, Bella Flora, creating arrangements for businesses and events. The farm also has a self-serve farm stand featuring seasonal flowers. The farm stand is open to the public from spring to fall, while floral bouquets are available by special order and at the Greenbank Store. Contact 360-720-1671 or 360-678-3154.



Rosehip Farm & Garden

Location: 338 Fort Casey Road – **9**

Original Land Donation Claim: John Crockett

Offering a large mix of fresh produce, eggs and nursery plants, Rosehip Farm & Garden is committed to small-scale local agriculture. Owners Linda Bartlett and Valerie Reuther live in the restored 1895 Victorian, once home to early pioneers Samuel and Anne Keith. Rosehip features display gardens, a 1900-era barn, hosts several events annually and offers community supported agriculture (CSA) shares of their product locally. Information regarding farm events and seasonal produce is available through email. A self-serve egg stand is open to the public, and produce is available at the Coupeville Farmers Market and local restaurants. Contact rosehip@whidbey.net, 360-378-3577.



Engle Family Farms

144 Fort Casey Road – **10**

Original Land Donation Claim: Thomas Coupe

The Engles have worked their land longer than any other continuous family farm in Ebey's Reserve. William B. Engle arrived in Central Whidbey in 1852 on a brig commanded by Captain Thomas Coupe (Coupeville's namesake). The farm operated as a dairy from 1852 until the 1990s; they also raised squash and were one of the first farms to grow cabbage for seed. Now operated by Bob, Len and Bob W. Engle, the farm manages over 1200 acres, raising alfalfa, barley, feed corn, natural beef, replacement dairy heifers and seed cabbage. Engle Family Farms offers hay, straw and natural beef. Contact 360-678-5060.



Mile Post 19 Farm, LLC

8997 State Route 20 – **11**

In spring of 2008, Jerry and Kimberly Jaderholm planted three acres of Meeker raspberries on their Smith Prairie farm. Their land hadn't been farmed for over 20 years, yet in the 1850s produced the highest wheat yields in the world. Mile Post 19 Farm is projecting bumper crops of raspberries when the plants are fully grown. Raspberries are available at the Coupeville and Oak Harbor Farmers Markets as well as local grocery stores every July. Mile Post 19 Farm is open to the public for U-Pick during the season and takes special orders. Contact milepost19farm@gmail.com, 360-678-3641.



Northwest Poitou Donkey Institute

640 Patmore Road – **12**

The critically endangered Poitou donkeys are helping Maryon Attwood and her small organic family farm develop historic products. The shaggy-haired Poitou donkey, originally from France, is a draft animal used in farming areas to pull equipment and breed mules (a donkey/horse combination). Since 2005, in addition to a breeding program, the Institute is integrating the use of their donkeys to farm 10 acres of mixed produce and developing donkey-milk creams and body lotion. Tours of the farm and on-site pottery studio are available by appointment. Contact donkeyinstitute.com, 360-678-1414.



Island County Historical Society

Coupeville wharf, circa 1910.

Coupeville Wharf Built

The existing Coupeville Wharf was built in 1905 by a corporation of local farmers and merchants. It remains a valuable and important icon today.

Boat Transportation Fades

Originally, all food grown in Central Whidbey was transported to population hubs by ship. Scheduled service from Coupeville began in the 1890s, increasing with "Mosquito Fleet" steamboats to Langley, Oak Harbor, La Connor, Seattle and Everett. In 1935, the Deception Pass Bridge was completed and steamboats were replaced with automobiles as the main method for transporting crops. Island agriculture held strong during the Great Depression, relying on Whidbey's mild weather advantage, close-knit community and improved transportation connections with the Deception Pass Bridge.



Penn Cove Shellfish

Head of Penn Cove – **13**
 Penn Cove Shellfish, the oldest and largest commercial mussel farm in the USA, harvests two million pounds of world-renowned mussels a year from floating rafts on 55 acres of aquatic land. Owners Ian, Rawle and Karen Jefferds have expanded the family business, in operation since 1975, to include sites on the Olympic Peninsula and Kona, Hawaii. Penn Cove Shellfish still uses the historic San de Fuca wharf and the rafts are visible from Madrona Way. Tours are offered by appointment and during special events. Mussels are available at local grocery stores and on the menus of Pacific Northwest restaurants. Contact penncoveshellfish.com, 360-678-4803.



3 Sisters Cattle Co.

938 Scenic Heights Road – **14**
Original Land Donation Claim: J. Condra
 Starting in the early 1900s the Muzzall family operated a dairy, along with chickens and turkeys on their bluff-top farm on Penn Cove. In 2000, owners Ron and Shelly Muzzall switched to grass-fed natural beef and now manage a herd of 150 cattle and produce free-range eggs, hay, flowers and other crops. The 3 Sisters name is a nod to their three daughters, the fifth generation to work the 600-acre family farm. A self-serve stand is open to the public and beef is available at local grocery stores, or by direct order. Contact 3sistersbeef.com, muzzall@aol.com, 360-675-2136.



Penn Cove Farms

1240 Arnold Road – **15**
Original Land Donation Claim: E. Hathaway
 Penn Cove Farms owners Steve and Wendy Hillborn work in the dirt - literally. The Hillborns produce aged manures and topsoil products on their 80-acre farm. They also raise dairy calves until they are old enough to create milk. Located at the far northeast edge of the Ebey's Reserve boundary, Penn Cove Farms was historically a dairy farm. Soil and aged manure products are available through direct purchase. Contact 360-240-8125.



Lavender Wind Farm

2530 Darst Road – **16**
Original Land Donation Claim: J. Harvick
 On land that was once part of the historic Darst family farm, owner Sarah Richards has been growing and processing organic lavender on her 8.75 acres since 2000. Historically, various crops were grown on the sandy, loamy bluff top soil, including hazelnut trees and potatoes. Today, Richards makes lavender products, sells lavender plants, has a lavender demonstration garden, and a lavender labyrinth. The farm distills lavender essential oil from July through September. Products are available at a year-round farm gift shop as well as numerous retail locations. Contact lavenderwind.com, 877-242-7716.



Herding sheep on Ebey's prairie 1916.

Island County Historical Society

Island Provenance

Farmers continued to try new ventures suited to the drier climate of Central Whidbey and changing markets such as raising thousands of turkeys, planting gooseberries and storing thick-skinned squash to sell to Seattle markets through the winter. Through the benefits of cooperative organizations, Island farmers were recognized for breeding disease-free Guernsey cows and Leghorn chickens, growing clean seed crops and producing high quality eggs marketed nationwide. They also capitalized on growing cabbage for seed, in a unique microclimate perfect for that endeavor.

Farmland at Risk

During the 1960s, Island County's population grew by 37% while the number of farms and land in production were cut in half. Responding to this rapid change, community members sought to halt development in the farmlands of Central Whidbey and work towards a vision of preserving heritage resources in a working cultural landscape.

1940-1960

1960-1977

Ebey's Landing National Historical Reserve is established by Congress.

The mission of the Trust Board of Ebey's Landing National Historical Reserve is to preserve and protect, in perpetuity, the historic, natural, cultural, scenic, recreational and community resources which are vital to the Reserve; and foster appreciation, understanding, and enjoyment of the Reserve through education and interpretation.

Ebey's Forever Conference celebrates the Reserve's 30th Anniversary



Painting: Jan Holmes

1978 2008



Bell's Farm

892 West Beach Road – **17**
Original Land Donation Claim: I.B. Power
 Since the 1950s, the Bell family has grown delicious strawberries at Bell's Farm. One of the original family members, Gerald Bell, operates the farm with his family today. Sixty-five acres are used to produce strawberries, seasonal vegetables, seed crops and flowers. Produce is available at a year-round vegetable stand, open seven days a week. Bell's Farm also sells at the Coupeville and Oak Harbor Farmers Markets, and in local grocery stores, in addition to U-pick and pre-order strawberries mid-June to mid-July. Contact 360-678-4808.

A Taste of Ebey's



Cover photos: Chris Smith

Look for goods and produce from Reserve farms at Whidbey Island restaurants, farmers markets and shops; enjoy these offerings and support local farms and businesses. Help carry on Central Whidbey's tradition of stewardship, create a meaningful connectivity to community heritage and sustain this resource for future generations.

Coupeville Farmers Market

Location: In the field behind the Coupeville Library at NW 8th and NW Alexander Street

For over 30 years, the Coupeville Farmers Market has offered a wide variety of local produce, plants and tasty treats. Homemade chocolates, fresh honey, local artisans, crafters and hot food vendors are featured. The Farmers Market is a friendly, community-centered market where friends meet and shop for local products, share a meal together, and listen to music. The market is kid and dog-friendly with ample free parking. Open Saturdays 10am to 2pm, April through mid-October. Contact coupevillefarmersmarket.com, coupevillemarket@aol.com.

Trust Board Partners



Guide sponsors



Photography: Special thanks to Amos Morgan for photographs, unless noted.