ABOUT STEWARDSHIP PARTNERS

Stewardship Partners creates people-based solutions that engage Puget Sound communities as caretakers of the land and water that surround and sustain us.

For over 20 years, Stewardship Partners has shifted the paradigm of environmental work toward restorative action. We work on habitat restoration, green infrastructure, certification and regional coordination to achieve our mission and we develop tools to measure progress of ourselves and partners. Stewardship Partners works with partners across all sectors including landowners, donors, non-profit and community organizations, businesses, government agencies, tribes, and academics.

Be a Stewardship Partner

Your donation promotes clean water, healthy salmon and wildlife habitats, sustainable agriculture, healthy communities, and overall stewardship of our shared environment.

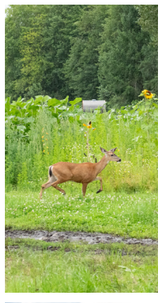
A few ways your support can make a difference

$5,000	Funds expansion of an Adopt-a-Downspout site removing pollutants from entering the Salish Sea
$2,500	Provides Snoqualmie Stewardship restoration sites with 1,000 native plants
$1,000	Creates 10 scholarships for Green Infrastructure Summit attendance
$500	Covers the costs of a Salmon-Safe assessment for a family farm
$250	Supports Stewardship Partners' mission with general operating support for programs

Learn more about our programs and ways you can get involved at StewardshipPartners.org

ABOUT GRIFFIN CREEK FARM

Griffin Creek Farm started as Full Circle Farm, an organic farm in 1996 on just five acres near North Bend, Washington. From the beginning, owners Andrew Stout and Wendy Munroe embraced organic and sustainable agriculture as "a way of life, an art, a dedication to care for our land, our employees, our natural habitats and our food system." Griffin Creek farm was one of the first Salmon-Safe certified farms in WA state. They continue to restore hundreds of acres of fish and wildlife habitat along the Snoqualmie River & Griffin Creek. The Snoqualmie Stewardship team installed a 3,000-square-foot rain garden at the farm in 2022.



Cover photo: Kayako Sareen

THANK YOU!

to all our 2026 Feast on the Farm Sponsors!

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Griffin Creek Farm · homer

FIELD SPONSORS

MITHŪN · Lynn & Mike Garvey

GARDEN PLOT SPONSORS

G·L·Y · Sequoyah Performance. Trust. Value. · Touch · DLRGROUP · Stone Gossard

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Seattle Glassblowing Studio
Seattle Kraken
Seattle's Tall Ship
Seattle Theatre Group
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Terra Bella Flowers
The Club at Snoqualmie Ridge
The Crocodile
The NOW Massage
The Well & Table
The Zoo Society
TOASTED Bagels & Coffee
Tom Douglas & Co.
University of Washington
Westwind Organics
Wild Haus Sauna
Willamette Valley Vineyards

FEAST ON THE FARM

#FOTF2026

SEPT. 19 2026

GRIFFIN CREEK FARM

CARNATION

THE EVENING

3:30 – 5 p.m. Social Hour

FARM TOURS & TRADITIONAL BLUEGRASS MUSIC

Lonesome Finger

DRINKS & APPETIZERS

David Burger Executive Director

Dakota Keene Board Secretary

RAFFLE DRAWING

Kate Bayley Feast on the Farm Co-Founder

5:15 – 7 p.m. Program

DINNER

David Burger Executive Director
Dylan Ahearn Board Member
Logan Cox Restaurant Homer

LIVE AUCTION AND RAISE THE PADDLE

Kate Bayley Feast on the Farm Co-Founder and **David Burger** Executive Director

Wendy Munroe & Andrew Stout
Griffin Creek Farm Owners

7 – 7:30 p.m. Live Music

Zoser

Live Music by Zoser

Zoser is a singer/songwriter and music bender whose music has no boundaries. With a soulful voice, thoughtful lyrics, and a guitar, his music shifts seamlessly between pop, hip-hop, R&B, and folk. As an emerging Seattle artist, Zoser began playing guitar when he was just 10-years-old. By the age of 12, he began penning his own lyrics and performing to local audiences in his hometown of Augusta, Georgia. He made his recording debut in 2019 with the EP release "Genesis" followed by the EP "Evolve" in 2020, independently recorded and released. Currently he is working on an album with Loosegroove Records, a Seattle based record label founded by Stone Gossard(of Pearl Jam) and Regan Hagar. Zoser has crafted a

sound that is wholly and undeniably his own. The result is something spectacular to behold: a voice that conveys a world-weary ache and a bright optimism, and a sense of musicality that is both rhythmic and infectiously melodic. He is a singer, a storyteller and something of a revelation – not necessarily a soul singer but something rarer and more precious – a singer with soul.

FEAST MENU

NON-ALCOHOLIC COCKTAILS

Kaffir Cucumber Limeade
Lime Juice | Cucumber | Kaffir Lime

NON-ALCOHOLIC BEER

Athletic Brewing Co.
Run Wild IPA, Upside Dawn Golden

COCKTAILS

Raspberry Hibiscus Margarita
Don Julio Reposado | Fresh Raspberry Infused Triple Sec | Hibiscus Agave | Lime Juice | Tajin Salt | Lime Wedge

Orchard Peach Spritz
Ketel One Botanicals Peach and Orange Blossom | Peach Syrup | Aperol | Sparkling Wine | Soda Water | Peach Slice | Orange Twist

Pimms Cup
Pimms #1 Cup | Ginger Beer | Lemon Juice | Cucumber Spear | Lemon Wheel

BEER

Georgetown Brewing Company
Bodhizafa IPA | Juniorzafa IPA | Roger's Pilsner

WINE

Hedges Family Estate
2021 CMS Red | 2025 CMS Sauvignon Blanc

APPETIZERS

Roasted Dates (DF)
Pistachio | Turmeric | Fish Sauce

End of Summer Onions (GF, DF, V)
Walnut | Anise Seed | Smoked Olive Oil

Oyster Raw Bar (GF, DF)

FAMILY STYLE DINNER

Buckwheat Sourdough (DF, V)
Whipped Garlic (GF, DF) | Hummus (GF, DF, V)

Heirloom Tomatoes, Fennel & Stone Fruit (GF, DF, V)
Black Garlic Molasses | Green Tahini | Cilantro | Za'atar

Wild Alaskan Sockeye Salmon (GF)
Burnt Cucumbers | Pickled Chanterelles | Saskatoon Berries | Black Lime | Raw Garlic Broth

Roasted Pork Loin (DF, GF)
Pickled Almond Puree | Jimmy Nardello Peppers | Smokey Onion | Dried Tomato Condiment

Tofu with Lobster Mushrooms (GF, DF, V)
Green Chili Shatta | Fermented Peppers | Shiso

DESSERT

Burnt Cheesecake (GF)
Plums Macerated in Honey and Dried Yogurt

Dietary Notes: Dairy Free (DF), Gluten Free (GF), Vegan (V) and Vegetarian (VEG)
Note that vegan (V) dishes are also Vegetarian.

Almost all vegetables are Salmon-Safe certified from Griffin Creek Farm

Posting the Feast on social media?
Remember to tag: **#FOTF2026**

Stewardship Partners
StewardshipPartners.org

Meet The Chef

Logan Cox is the Chef/Owner of Restaurant Homer and Milk Drunk in Seattle, WA. In the seven years since the opening of Homer, he has received a myriad of accolades including; three James Beard Award nominations for Best Chef Northwest, Seattle Met's Restaurant of the Year and being named one of GQ magazine's Best New Restaurants of 2019. Prior to opening Homer,Cox worked in prolific kitchens all across the eastern seaboard but primarily in Washington D.C. While he was cooking in D.C.he was invited to cook at the prestigious James Beard Foundation, in recognition of a Rising Star Chef Award for his work at Ripple Restaurant. He is an avid supporter of local agriculture and wildfoods.

When Logan is not working or cooking in his restaurant he enjoys spending time with his wife Sara, daughter Simone, son Jude and golden retriever Homer.

LIVE AUCTION

Gourmet Dining Experience & Sauna on the Water
Gather 3 of your foodie friends for this gourmet dining and wine pairing experience at the famed Ray's Boathouse on Shilshole Bay. Chef Kevin Murray will treat you to sea-to-plate fare caught fresh by local fishermen and sourced sustainably, along with a selection from their on-site wine cellar. Pair the evening with a voyage on a Sauna Boat on Lake Union for 6. **Value: $1,800**
Thank you Ray's Boathouse and Wild Haus Sauna Boats!

Salish Lodge Stay & Golfing Experience
Relax, rejuvenate, and unwind in the tranquility of a Salish Lodge balcony riverside guestroom for a night and enjoy breakfast for 2. Plus, enjoy a foursome of golf at The Club at Snoqualmie Ridge. **Value: $1,400**
Thank you Salish Lodge & Spa and The Club at Snoqualmie Ridge!

Ultimate Music Package
Enjoy a Golden Ticket each for Neumos/Barboza and The Crocodile. Enjoy 2 tickets to one Neumos or Barboza show each month for 12 consecutive months, 2 tickets to one Crocodile show each month for 12 consecutive months, 4 tickets to Sara Bareilles at Paramount Theatre, and 2 tickets to Iron and Wine at The 5th Avenue Theatre. Also take home 5 signed records and other Sub Pop Record goodies. **Value: $2,200**
Thank you Neumos, The Crocodile, Seattle Theatre Group, and Sub Pop Records!

Snoqualmie Valley Farm Experience & Stay Anywhere
Learn the basics of canning jellies and jams in a class for 6 at Changing Seasons Farm in Carnation. You will have the chance to pick your own fresh berries to turn them into jam and take all home with you. Enjoy 2 tickets to the Taste of the Valley farm dinner on 7/24/2027. You will also receive a stay with a $500 Hotels.com gift card. **Value: $1,200**
Thank you Dave & Laura Casey, SVPA, and Expedia Group!

Half Day Yakima River Flyfishing Float Trip
Experience the wild and scenic Yakima Canyon with a one-night stay at the Canyon River Ranch along with a four-hour Guided Trip for 2 anglers with supplies. You'll also receive a Grayl backpack, 2 pouches, and GeoPress water purifier bottle. **Value: $1,400**
Thank you Red's Fly Shop, GLY Construction, and Grayl!

Seattle Kraken Hockey Tickets on the Ice & Dinner
Enjoy 4 up-close Ice Seats to watch the Kraken and be the proud new owner of a home jersey. You'll also receive a complimentary dinner for 4 at Stoneburner restaurant. **Value: $2,300**
Thank you Seattle Kraken Hockey & Stoneburner!

Dinner at Half Shell & Stay in Seattle
Experience a gourmet dinner for 6 at Half Shell! Nestled just north of the Pike Place Market, you'll be served fresh seafood from the Pacific Northwest waters with West Coast flavors. You will also receive a one-night complimentary stay at CitizenM hotel in Pioneer Square, Seattle's historic district, and a case of Salmon-Safe Up River Red wine. **Value: $1,000**
Thank you Tom Douglas Restaurants, CitizenM Hotel, and Duke's Seafood!

Dinner at Homer & Stay in Seattle
Enjoy dinner for 4 at Restaurant Homer in Beacon Hill. Homer serves Mediterranean and Middle Eastern-inspired cuisine, influenced by the ingredients of the Pacific Northwest. You will also receive a one-night complimentary stay at CitizenM hotel in Pioneer Square, Seattle's historic district, and a case of Salmon-Safe Up River Red wine. **Value: $1,400**
Thank you Restaurant Homer, CitizenM Hotel, and Duke's Seafood!

Puget Sound Salmon Fishing Excursion
Grab 3 friends and climb abord the "Kaulquappe" for 4 hours, and receive a hands-on fishing experience with Bryan Haakenson, Board Chair of Stewardship Partners, and David Burger, Executive Director of Stewardship Partners. They have 40+ years of Puget Sound fishing knowledge and all fishing equipment and tackle are included. **Value: 1,300**
Thank you Bryan Haakenson!

Dinner for Ten at Mutual Arts Collective
Enjoy a private dinner for 10 at Mutual Arts Collective in Pike Place Market, a mission driven art gallery. Your 4-course dinner with local wine and beer pairings will be prepared by the chefs at Matt's in the Market and Radiator Whiskey. **Value: $5,000**
Thank you Mike McCready and Ashley O'Conner McCready!

Harvest Day on the Farm
Return to Griffin Creek Farm for an in-depth farm tour with a group of up to 6 guests. Have fun and get your hands dirty with the tractors, greenhouses, and the harvest crew. You will have the chance to harvest your own fresh veggies to take home. Farm style lunch will be provided. **Value: Priceless**
Thank you Andrew Stout and Wendy Munroe!

Silent Auction: Glass Blown Fish
Take home a beautiful, hand-crafted glass blown fish encased in silver foil on a custom base. **Value: 1,400**
Thank you Seattle Glassblowing Studio!