



## Listed Members of the Pacific Northwest

By Shannon Carmody, Public Programs Manager

### Douglas Hendrickson, WA HE D

**D**oug joined Seed Savers Exchange in 1988. He recalled, “It was Virginia Jeavons (John Jeavon's mom) who recommended I become a SSE member. I'm so glad I did! Seed Savers and many of its members really changed the course of my life back in the 1980s and led to the creation of Salt Creek Farm in 1993.”

Doug, his wife Lee, and daughter Hannah live and operate Salt Creek Farm, a 60-member CSA, that provides fresh, organic, and seasonal produce to the Port Angeles community. This season, Doug and Lee are celebrating 20 years of growing. Doug reminisced, “My how time flies! It was at college that Wendell Berry's book *The Unsettling of American Culture and Agriculture* first got me thinking about the value of farmers and farming. My first exposure to CSA was at Common Ground Farm in Olympia. Julie and Nancy suggested that I grub out a tenacious patch of Scotch Broom for the privilege of growing heirloom beans, corn and tomatoes. The crops thrived and I was certain that someday I would find a sunny piece of fertile ground and start my own CSA.”





Doug and Lee found 5 acres near the Olympic Mountains that experiences frost any month of the year. When they first started working the land they uncovered quack grass rhizomes thick as throw rugs and they still pull the stuff out every year. Doug saves seed from many of his crops – kales, mustards, and a series of tomatoes affectionately known as ‘Doug’s Countdown.’ Each year Salt Creek Farm hosts apprentices. The ideal apprentice is hard working and has a reverence for food and a good sense of humor, traits that are immediately experienced upon setting foot on Salt Creek Farm. Visit [www.saltcreekfarm.org](http://www.saltcreekfarm.org) for more information.

*Doug Hendrickson talks apples (opposite bottom). Hendrickson offers 9 apple varieties for exchange in the SSE Yearbook: Ben Davis, Dudley, Edward VII, Grimes Golden, Hudson’s Golden Gem, Keepsake, Peck’s Pleasant, Smokehouse, and Spigold. Doug discusses the finer points of removing quack grass over lunch (pictured top left). Doug (second from left) and the crew at Salt Creek Farm (above).*