

Farm to Fork Restaurant Spotlight

Jeremy's Farm to Table

Photos courtesy of Jeremy's Farm to Table

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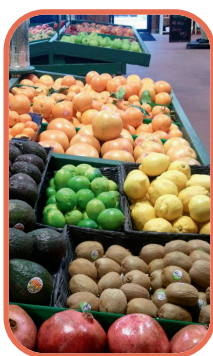
restaurant began as an offshoot of Pam Wildhaber's family fruit stand. It is the product of family tradition and current-day family ties to farming. Canning was a family tradition that was passed down in Pam's family through generations. "We always had a big garden and canned everything that we grew," said Pam. She drove to Yakima to pick up cases of fruit for canning. Before she knew it, she needed a bigger truck because she was buying fruit for her friends, too. A simple desire to can fruits and veggies blossomed into her family's fruit stand. "My very first summer I got all my local strawberries from Reisinger's out here in Adna." It began as a 10' x 20' tent in the parking lot of their family's commercial retail space and grew to 30' x 60'. Pam continued, "I never get tired of that trip to Yakima because we are now buying from third-generation farmers. We love to go right to the farmers over there and get produce straight out of the field."



The commercial building has been in the Wildhaber family since 1974 and housed several businesses over time. Her eldest son Jeremy took a shine to the family's fruit stand and was well-loved by their customers. Pam and Jeremy dreamed of having a restaurant to showcase Pam's home cooking. "I loved to cook and made everything from scratch and

tried to always cook really healthy. It was always a family thing to eat healthy," Pam stated. In 2012, space opened inside the building and the opportunity to start a restaurant, Jeremy's Farm to Table, was ripe for the picking. As the footprint of the successful restaurant grew each year, their outdoor farm stand quickly outgrew its space.

In 2019, she opened a second location at 1849 N. National Avenue in Chehalis. It's open year-round with indoor and outdoor space.



Pam explained, "Our fruit stand can now go back to the big production it was before the restaurant started." It is now Jeremy's Fruit Stand and Meat Market,

a one-stop-shop expanded to include butcher shop quality meat, fresh seafood, local dairy, specialty cheeses, bread, beer, and wine, as well as fruit and produce.

Family has always been at the center of their business. Pam and her eldest daughter Amber run the day-to-day operations of both locations. Jeremy is now an off-site catering chef and helps with their famous holiday buffets. He also has his own farm and is working towards his WSDA certification with plans to sell his Wagyu beef to the restaurant. Several other family members have become suppliers to the restaurant and farm stand. Pam's daughter, April Santee, provides herbs, lettuce, kale, beets, and carrots during the summer months. Nephew,



Josh Hyatt and his wife Melissa Henderson of Newaukum Valley Farm, supply the restaurant with some of its produce and flowers. "We love their heirloom tomatoes for our caprese salad." Pam adds, "As far as my producers; most of my proteins, cheese, milk, and eggs are also locally sourced."

Catering to dietary needs like gluten-free diets sets Jeremy's Farm to Table apart, and they are happy to accommodate. They only carry gluten-free flour to avoid any cross-contamination. All their breading, breakfasts, and desserts are gluten-free (gf). Be sure to give their gf Walla Walla onion rings a try! Pam beams, "The most rewarding thing is when families come in and they're happy and everyone feels good when they leave. People can always count on getting really good, fresh food."

