



Fresh fruit pies at Dutch Bakery

# 7 SWEET SPOTS

## WHATCOM COUNTY, WA

BY PAM AND GARY BAKER

**THERE'S NOTHING LIKE SUMMER** in Whatcom County, Washington. Just two hours north of Seattle, Whatcom offers an abundance of outdoor adventure, breathtaking scenery, craft beer, farm-to-fork dining and historical treasures.

But on our recent road trip through Whatcom County, it was time-honored sweet treats, everywhere we went, that jumped out at us. These seven stops in Whatcom County will satisfy any sweet tooth.

Start your journey just below the U.S.-Canada border crossing in Blaine, Washington, where you'll find the Railway Café. Housed in a converted railroad car at 795 Peace Portal Drive, this delightful little eatery is best known for its freshly baked sweet treats. Banana walnut bread, carrot cake muffins, and lemon blueberry scones are a small sampling to choose from. On Fridays, gluten-free baked goods join the mix.

Next, head to family-friendly Birch Bay. Splashing in the bay's warm water is a family ritual, but there's another favorite tradition in this coastal community. The C-Shop Candy Shop ([thecshop.com](http://thecshop.com)) attracts generations of visitors. Patricia and Patrick Alesse started the business in 1971 by making fudge,

then expanded with new creations every year. Their caramel, made from a very old Betty Crocker recipe, is their most popular candy. So popular, they make 15 different candies with caramel as an ingredient. Their custom chocolate Easter bunnies draw customers from miles around.

July is raspberry season in Whatcom County, and no one celebrates it better than the famous Dutch Bakery ([lyndendutchbakery.com](http://lyndendutchbakery.com)) in historic Lynden. Established in 1907, the bakery makes its products from local sources including Barbie's Berries, Edaleen Dairy and Fidalgo Bay Roasted Coffee. Well known for its fresh fruit pies, Dutch Bakery's reputation draws customers from as far as California. Apple and cherry strudel, blueberry coffee cake and caramel cinnamon rolls are all sinfully delicious. The Speculaas (Dutch windmill cookies) are irresistible. And the raspberry filled donuts topped with raspberry jam and whipped cream were calling our name.

If you stay overnight at the recently renovated Inn at Lynden ([innatlynden.com](http://innatlynden.com)), borrow one of their old-style Dutch bikes and pedal your way to the Edaleen Dairy Ice Cream Shop at 1011 E. Grover Street. Generous servings of fresh raspberry or



White caramel macadamia clam shells at C-Shop



Keith Alesse making peanut brittle at C Shop

strawberry ice cream were in demand the day we stopped in. But rocky road, coffee, cookies and cream and mint chocolate chip flavors are equally delicious. Some locals say this is the best ice cream they've ever tasted.

Whatcom County is the largest producer of the nation's raspberries. One local farm, Samson Estates ([samsonestates.com](http://samsonestates.com)), took advantage of the berry abundance here by turning its berry farm business into a thriving winery. For an adult sweet treat, stop by their tasting room to sample their off-dry fruit wines and award-winning dessert wines made from local berries and hazelnuts. Their Delilah Raspberry Wine and Cassis Black Currant port wine each won platinum at the 2018 Monterey International Wine Competition.

Bellewood Farms ([bellewoodfarms.com](http://bellewoodfarms.com)), a 62-acre apple and pear orchard, also sports a country café and distillery. Apple turnovers, cider doughnuts, homemade honey-roasted peanut butter bars are just a few of the sweet treats you can sample here. But its famous apple pie is probably the best reason to stop at Bellewood's country café. Next door, Bellewood's craft distillery turns the farm's fruit into award-winning vodka, gold medal gin and delicious aged brandy. Year-round events like Easter egg hunts, music on Friday nights during the summer, and the ever-popular Harvest Festival provide visitors more ways to experience Bellewood's unique appeal.

The last stop on our adventure found us at Magdalena's Creperie ([magdalenascreperie.com](http://magdalenascreperie.com)) in Fairhaven Village, Bellingham. A uniquely European-style restaurant, Magdalena's menu features several special sweet crepes filled with raspberry, cherry, strawberry or apricot jam; Nutella drizzled with dark chocolate; cinnamon, melted butter and sugar; or mascarpone cream cheese and lemon curd. We opted for the daily special—a Polish soft crepe filled with ricotta cheese and strawberries.

Find out more about exploring Whatcom County at [bellingham.org](http://bellingham.org).



Whipped cream and blueberry tarts