

BUY FRESH BUY LOCAL

FOOD GUIDE

*Where to find & enjoy
the local foods of Humboldt County*



Known for its rural beauty, pristine beaches and magnificent redwoods, Humboldt County is also rich in local agriculture. Its broad and varied microclimates range from mild coastal regions to hot inland pockets, allowing for diverse, year-round agricultural production. Seasonal rains make for some of the best rangelands in the state, making cattle the foundation of niche markets in fine goat cheese, organic ice cream and sustainable grass-fed beef. Humboldt County retains a genuine farm culture due to the numerous small family-owned farms, many of them reaching back generations. Forward thinking residents and business owners proudly support local food and the many farmers' markets.



This guide is designed to be your companion in discovering Humboldt County agriculture and to encourage you to buy fresh and buy local. The guide lists Humboldt County producers, farmers' markets, CSAs, farm stands, U-picks, and food and farming organizations. Produced by the Community Alliance with Family Farmers, (CAFF) it is a brief introduction to food and farming on the North Coast; an overview of CAFF's innovative programs; and an introduction to our Buy Fresh Buy Local campaign. All the information in this guide, and more, is available on CAFF's Buy Fresh Buy Local website: www.buylocal.org or visit www.caff.org and click on the Buy Fresh Buy Local logo.

Community Alliance with Family Farmers

CAFF is building a movement of rural and urban people to foster family-scale agriculture that cares for the land, sustains local economies and promotes social justice. CAFF's members are activists, environmentalists, community members, businesses and anyone who supports sustainable food and farming systems. CAFF builds bridges and connections among people who might otherwise be on opposite sides of the fence: farmers and farmworkers, policy makers and community members, industry leaders and consumers. These alliances- combined with clear objectives and effective methods- are building a powerful community based movement for sustainable agriculture. CAFF works across the state of California, with offices in Davis, Oakland, Ventura, Humboldt, Fresno, and Watsonville. Visit us online at www.caff.org



Our CAFF Chapter operates 3 main programs:

Farm to School educates youth about the benefits of a healthy diet. Through farm tours, farmers' market visits and school gardens, children are reconnected to their food system.

Market Development efforts help family farmers establish local branding and new markets. CAFF works with regional institutions, like schools and hospitals, to assist them in purchasing food from local farmers. Enhancing the local food distribution network promotes greater food security in Humboldt County and economic sustainability for our family farmers.

Community Food System efforts promote Humboldt County agriculture through education, marketing and special events to increase knowledge of the benefits of supporting a local food system. Our strong partnerships throughout the county help us reach the far corners of our community.

Building a Local Food System: the Farm to Cafeteria Link

Throughout the country there are grass root efforts to rebuild local food systems. CAFF's Growers' Collaborative is a large-scale virtual farmers' market that sells local and seasonal fruits and vegetables from family farms to schools, universities, hospitals, and corporate cafeterias. Currently, the Growers' Collaborative serves growers and institutions in the Sacramento and Bay Area, Southern California, Central Valley, and the Central Coast. CAFF helps build a regional food system by providing distribution from local farms to local institutions.



In rural Humboldt, CAFF also facilitates the sale of local produce to large institutions. A regional food system not only reduces 'food miles' but also increases the available markets for our agricultural community. In addition to providing more outlets for farm products, we strive to increase access to local fresh fruits and vegetables in areas without.

In our region, Humboldt State University has been an innovative leader in the program. Mad River Hospital and several local charter schools are also purchasing local fruits and vegetables for their meal programs and salad bars. **Special thanks to our participating institutions and hard working farmers!**



John LaBoyteaux, Eel River Farm, E. Chris Wisner Photography

WHY WE FARM

The pledge we make as farmers is shared by many of our peers. You can trust local food and here's why:

We deliver the freshest possible products to market. This entails extra planning and attention, but the passage of time degrades most food products. We strive to reproduce the experience of eating fruit picked fresh from a lovingly tended garden.

We offer products at a fair price, reflecting the care and attention given to the details of production. You need food that is affordable. We need your appreciation of the extra labor, long hours and dogged stubbornness and persistence that is part of surviving as a family farm today.

We provide abundant wildlife habitat so that nature can play a beneficial role on the farm.

We are awed by the continued abundance and beauty of Mother Nature. We respect and seek to enhance the magic in every way that we can.

We respect the crew that works on the farm by providing a safe environment, a fair wage, and professional training. The crew is practicing an ancient art that entails much physical labor. We do not take their work for granted.

We take advantage of the efficiency and wisdom of biological processes. This minimizes expensive, disruptive and unhealthy interventions that rely on chemicals and other contrivances.

We are available to answer your questions about our products. We welcome your curiosity about their provenance.

We contribute to our community with farm tours, children's programs and educational outreach. We are involved in local issues. Every dollar spent on our products will circulate in the local community and return in multiple ways to benefit the greater good.

Judith Redmond
Family Farmer, and President CAFF
Board of Directors

Buy Fresh Buy Local Campaign

California's Buy Fresh, Buy Local campaign is a project of CAFF in collaboration with the national Buy Fresh, Buy Local campaign of the Food Routes Network. For more information visit www.foodroutes.org.

The Buy Fresh Buy Local (BFBL) campaign aims to strengthen markets for family farmers. Family farmers provide the essential knowledge, local experience and farming ability to protect and manage our local resources—soil, water, air, and land. Through the use of unique BFBL materials including: banners, point of purchase cards, t-shirts, tote bags and bumper stickers, partners help promote local farms and farming.

Retailer Partners: If you are interested in becoming a retail partner contact us at 707-444-3255 or melanie@caff.org

Retail Partners

Chautauqua Natural Foods

436 Church St.
Garberville, CA 95542
(707) 923-2452



Humboldt Creamery

572 Fernbridge Dr.
Ferndale, CA 95536
(707) 725-6182



Eureka Natural Foods

1450 Broadway
Eureka, CA 95501
(707) 442-6325



Wildberries Marketplace

747 13th St.
Arcata, CA 95521
(707) 822-0095



Credits and Thank You

Editors: Temra Costa (Program Director, Buy Fresh, Buy Local), Michelle Wyler (Humboldt Regional Manager); **Graphic Design:** Lisa Thompson/DuckDog Design; **Contributors:** Beth Shipley, Jenny Riegg, Everett King, E. Chris Wisner Photography.



Special thanks to The Independent Business Alliance. Production of this guide made possible by Rural Business Enterprise Grant Program of the United States Department of Agriculture. The Buy Fresh Buy Local brand and all its illustrations are property of the Food Routes Network and its chapter affiliate CAFF. Illustrations by Design for Social Impact.

Key to Listings



APPT: By Appointment
CSA: Community Supported
Agriculture
F: Fortuna Market
FD: Ferndale Market
SH: Southern Humboldt Markets

FS: Farm Stand
FST: Farm Stay
NCGA: Northcoast Growers
Association Markets
OS: On site Sales
UP: U Pick



Buy Fresh, Buy Local Partner /CAFF Member

A more detailed listing of farms can be found at www.caff.org/humboldt

FARMS

Alder Grove Nursery (NCGA)

Native and ornamental trees, shrubs, vines, perennials

Amity Heritage Roses (NCGA, F)

Rose plants, herbs, perennials, lilacs, summer produce, apples

Angora Bunny Lady (NCGA, APPT)

Angora and "bamgora" angora/bamboo knit items

Aqua Rodeo Farms (NCGA, APPT)

Oysters, Seaweed

Arcata Bay Llamas (NCGA, APPT)

Hand spun yarn, hand knit alpaca caps and scarves, dried hydrangeas

Arcata Educational Farm (CSA)

Mixed crop veggies, fruits and flowers

Bamboo and Maple Nursery (OS)

Bamboos, maples, conifers, ornamental trees, grasses

Bay Ranch (SH)

Meat

Bayside Gardens (FD)

Artichokes, mixed produce

Betty's Country Shop (NCGA)

Produce, cut flowers, plants and wreaths

BIGFOOT (NCGA)

Cacti, succulents, carnivorous plants

Blue Jay Nursery (NCGA)

Betdding plants; annuals; perennials; organic vegetable and herb starts

Blue Lake Lightning Farm (NCGA)

Garlic, onions, kale, lemons, beets, trees, watermelon, apples

Briceland Family Farms (FD)

Mixed produce

Carlotta Flowers (NCGA)

Fresh and dried flowers

Catching Cactus & Succulents (NCGA)

Cacti and succulents in plastic & hand-painted terra cotta pots.



Charlotte's Perennial Garden (SH)

Nursery plants, mixed produce, apples, berries

Chan Saechao (NCGA, F)

Strawberries

Claudia's Organic Herbs (NCGA, F)

Culinary and medicinal herbs, salad greens, produce

Clendenen's Cider Works (OS)

On farm storefront: apples, cider, produce, local value added.



Fieldbrook Valley Apple Farm (NCGA, OS)

Over 50 varieties of apples



College of the Redwoods Educational Farm (CSA)

Mixed crop produce

Fishman Farm (SH)

Tomatoes, plums, pear, apples

Community Farm (SH, FS, CSA)

Mixed produce

Flood Plain Produce (SH, F, FS)

Fruit, vegetables, fresh cut flowers. Farm stays available. May-October



Degrees of Green (NCGA)

Perennials variegated and landscape plants

Flora Organica (NCGA, APPT)

Extensive variety of cut flowers, lavender, landscape plants, wreaths.



Double J & J Produce (NCGA)

Mixed produce

Earth N Hands Farm (NCGA)

Berries, mixed produce

Flying Blue Dog Farm & Nursery (NCGA, APPT)

Culinary, medicinal and tea herb plants, veggie starts, berries, peppers, jams.



Earthly Edibles Farms (NCGA)

Mixed Produce

ECO Gardening Farm (NCGA, OS)

Garden amendments, some produce

Fogbelt Growers (NCGA)

Hanging color baskets, cut flowers, lily bulbs and nursery stock

Eel River Farms (SH, FD)

Mixed produce, melons, organic hay.



Forest Lakes Nursery (NCGA, F)

Unique conifers, hostas, blooming shrubs, perennials and landscape trees

Eel River Produce (SH)

Organic seed production

Freja's Garden (NCGA)

Happy, healthy plants and garden starts

Feral Family Farm (NCGA)

Apples, pears, berries, wheatgrass, fresh pressed fruit juices

G Farm (NCGA, F)

Cool coastal mixed produce, beans

Fickle Forest Tree Farm (NCGA)

Unusual ornamental trees, shrubs, dwarf conifers, vines, and nursery plan

Glenmar Heather Nursery (NCGA, OS)

Heathers and heaths



Fickle Hill Old Rose Nursery (NCGA, OS)

Extensive rose nursery, assorted shrubs and perennials

Gopher Gardens (NCGA)

Flowers, fruit and nursery plants

Fieldbrook Nursery (NCGA)

Apples, plums, artichoke plants, mixed fruits and veggies, plus tree stock

Gratefully Grown Gardens (NCGA)

Mixed produce and fruit, cut flowers

Green Fire Farm (NCGA, CSA)

Mixed produce, orchard fruit, wine grapes

Greenmantle Nursery (SH)
Nursery stock of heirloom fruits and roses

Handgraaf & Handgraaf (NCGA)
Perennial plants, roses, shrubs, ornamental trees, vines, and natives

Hawks Hill Nursery (FD)
Mixed produce and garden starts

High Oak Organic Farm (SH, FS)
Early season strawberries

Hilltop Farm (NCGA)
Mixed greens, herbs, cut flowers

Honey Apple Farms (NCGA)
Apples, plums, asian pears, squash, greens, blueberries, farm fresh eggs 

Huckleberry Farm and Nursery (NCGA)
Perennial & deer resistant plants, produce, eggs, fruit trees

Humboldt Creamery
Full range of dairy products from 65+ dairymen/women 

Humboldt Honey/Ace in the Hole (SH)
Honey and other bee products

I and I Farm (NCGA)
Mixed produce and garden starts

Jacobs Greens (NCGA)
Kitchen garden starts, salad greens

Jacque's Garden (FD)
Mixed produce, fruit preserves

Jameson Creek Nursery (NCGA, F)
Japanese maples, ornamental trees and shrubs, perennials, native plants

Lamborn Farms (SH)
Watermelons, potatoes

Leo's Plants (NCGA)
Mixed nursery plants, houseplants, culinary & medicinal herbs

Little River Farm (NCGA)
Salad mixes and specialty greens

Lively Orchards
Fruit and mixed produce

Lost Coast Blueberry Farm (SH, FD, UP)
Organic blueberries

Loving Earth Gardens (NCGA)
Mixed produce, fruit, cut flowers

Luna Farms (NCGA, WC)
Vegetables, Fruits, Flowers, Herbs

Maggie Mae Farm (NCGA, OS)
Mixed produce

Mama Ocean (SH)
Wildcrafted sea weed

Maple Creek Farm (NCGA)
Medicinal & culinary herbs, perennials, dried wreath arrangements

Maple Hills Farm (SH, FD)
Mixed produce, apples

Mattole River Organic Farms (FD)
Peppers, melons, tree fruits and berries

McIntosh Farms (NCGA, F, OS, WC)
Mixed produce, fruit, chestnuts

Moonshadow Farm (SH)
Mixed produce, apples, cherries

Mountain Home Farm (NCGA)
Mixed produce



Mycality Mushrooms (NCGA)
Mushrooms

Nai's Strawberries (NCGA)
Strawberries

Neukom Family Farm (NCGA, F)
Peaches, Asian pears, melons,
heirloom tomatoes, peppers and
assorted veggies



North Bay Shellfish and Succulents (NCGA)
Oysters, mussels, succulent plants

Norton Creek Farm (NCGA, APPT)
Dahlias, mixed produce

Orchids for the People (NCGA, OS)
Orchids and carnivorous plants

Pam Van Fleet (NCGA, OS)
Bonsai, Succulents & Cactus

Paradise Flat Farm (NCGA)
Mixed produce, flowers

Paul Lohse (NCGA, F, FD, OS)
Edamame, mixed produce.



Pierce Family Farm (NCGA)
Mixed produce

Plants for the People (SH)
Nursery plants, unusual edibles

Potato Rock Nursery (NCGA)
Herbs and native ornamentals from around
the world

**Potowat Farm, United Indian
Health Services (UIHS)**
Mixed produce

Potter's Produce (NCGA, PP)
Pumpkins, winter squash, corn, pumpkin
patch, corn maze

Rain Frog Farm (NCGA)
Mixed produce

Redwood Roots Farm (NCGA, CSA)
Mixed vegetable, herbs, flowers.



Reed's Bees (NCGA)
Honey, beeswax, beeswax candles and
propolis

Renzullo Gardens (NCGA, OS)
Tree Ferns, Ferns, Carnivorous Plants

Ridgetop Gardens (NCGA, APPT)
Seasonal cut flowers

River Bees (NCGA)
Honey, Bee Pollen, Beeswax, Lavender
Honey

Rock N Rose (NCGA)
Fresh & dried flower bouquets, lei's, garden
starts, plants, trees

Rolling River Farm and Nursery (NCGA, APPT)
Fruit, flowers, fruiting trees, shrubs & vines
for edible landscapes

Rosepond Aquatics (NCGA)
Pond plants

Saechao Strawberries Chan (NCGA, OS)
Strawberries



Seaside Herbs (NCGA)
Perennials, nursery plants, novelties & free
range eggs

Shakefork Community Farm (NCGA, CSA)
Wheat, rye, oats, barley, buckwheat, corn,
edible seeds, dried flowers



Singing Tree Gardens (NCGA, OS)
Rhododendrons, hydrangeas, ornamental
grasses and trees, azaleas

Small Fruits (NCGA)

Assorted berries, fruit and miniature vegetables

Strawberry Creek Orchids (NCGA)

Orchids, carnivorous plants, bromeliads

Sunflower Farm (SH)

Mixed produce

Sunny Slope Farm (SH)

Mixed tree and vine fruits, assorted vegetables, chestnuts and walnuts

Sweet Pea Gardens (NCGA)

Flowers, herbs, mixed produce, herbal teas

Synergy Seeds (WC)

Large variety of seed

Tanoak Hill Farm (NCGA)

Fruit

Tranquility Lane Flowers (SH)

Cut flowers

Trident Farm (NCGA)

Mixed produce, fruit

Trinity River Farm (NCGA, WC, FS)

Mixed crop fruits and veggies

Tule Fog Farm (NCGA)

Meats and eggs

Two Mule Family Farm (SH)

Mixed produce, flowers

Valley Flower (FD)

Flowers, mixed produce, fruit

Vista's Roses (NCGA)

Flowers, mixed vegetables, fruit

Warren Creek Farms (NCGA, F, PP)

Potatoes, dry beans, mixed produce, pumpkin patch, corn maze

Wild Chick Farm (NCGA)

Free range chicken eggs, poultry products, chicken meat

Wild Rose Farm/Blake Richards (NCGA)

Mixed vegetables

Willow Creek Farms (NCGA, WC)

Mixed produce

Wolfsen Farms (NCGA, UP)

Organic blueberries

Yew Bear Ranch (SH)

Mixed produce and blueberries

Ziganti's Orchards (SH, FD)

Cherries

U-PICKS

Lost Coast Blueberry Farm

PO Box 137

Honeydew, CA 95545

(707) 629-3528

Organic blueberries

Wolfsen Farms

2103 Baird Rd.

McKinleyville, CA, 95519

(707) 839-2017

ewwolfsen@suddenlink.net

Organic blueberries



FARM STANDS

Clendenen's Cider Works

96 – 12th Street

Fortuna, CA 95540

(707) 725-2123

clif@clendenenciderworks.com

August-February



Community Garden

934 Sprowl Creek Rd
Garberville, CA 95542
(707) 223-4996
solarisfinley@yahoo.com

Flood Plain Produce

31117 Avenue of the Giants
Pepperwood, CA 95565
(707) 732-4330
hollisruth@asis.com
July-August

High Oak Organic Farm

Shelter Cove Rd, PO Box 309
Whithorn, CA 95589
(707) 986-7481
hioak@asis.com

McIntosh Farm Country Store

1264 Giuntoli Ln
Arcata, CA 95521
(707) 822-0487
Year round

Saechao Strawberries

Eel River Drive, (Kenmar Exit)
Fortuna, CA 95540
(707) 845-3930
May-July

Trinity Valley Farm

2443 HWY 96
Willow Creek, CA 95573
(530) 629-3200
April-October

VINTNERS

Briceland Vineyards, Redway, CA 707-923-2429

Cabot Vineyards Orleans, CA (530) 469-3397 www.cabotvineyards.com
Carini Winery, Hayfork, CA (530) 628-5258 www.cariniwine.com

Coates Vineyards, Orleans, CA (530) 627-3369 www.coatesvineyards.com

Curtis & David, Bayside, CA (707) 822-5633 www.curtisanddavid.com

Dogwood Estate Winery, Salyer, CA (530) 629-2191 www.dogwoodestatewinery.com

Ed Oliveira Winery, Arcata, CA (707) 822-3023

Elk Prairie Vineyard, Myers Flat, CA (707) 943-3498 www.elkprairievineyard.com

Fieldbrook Vinery, Fieldbrook, CA (707) 839-4140 www.fieldbrookwinery.com

Heidrun Meadery, Arcata, CA (707) 825-8748 www.heidrunmeadery.com

Lluvia Winery, McKinleyville, CA (707) 840-0705

Lost Coast Vineyard, Petrolia, CA (707) 629-3671

Moonstone Crossing Winery, Trinidad, CA (707) 677-3832 www.moonstonecrossing.com

Old Growth Cellars, www.oldgrowthcellars.com

Riverbend Cellars, Myers Flat, CA (707) 943-9907 www.riverbendcellars.com

Robert Goodman Wines, Arcata, CA (707) 826-WINE www.robertgoodmanwines.com

Rosina Vineyard, Redcrest, CA 95569
Sentinel Winery, Willow Creek, CA (530) 629-2338

Trinity Valley Vineyards, Arcata, CA (707) 822-7094 www.trinityvalleyvineyards.com

Vinatura Winery, Arcata, CA 9551(707) 822-7272

Violet-Green Winery, Bayside, CA (707) 445-8679 www.violetgreenwinery.com



Whitethorn Winery, Whitethorn, CA
(707) 986-1642

Winnett Vineyards, Willow Creek, CA
(530) 629-3478 www.winnettvineyards.com

Wittwer Winery, Loleta, CA 95551

ORGANIZATIONS

Groups working on issues at the nexus of food, agriculture and the environment:

Buckeye Conservancy

Family farm, ranch and forest landowners promoting the ecologic and economic sustainability of natural resources and open space.

(707) 822-3124

www.buckeyeconservancy.org

FarmLink

Facilitates the transition from one farmer/landowner to the next generation to ensure family farming in California.

www.californiafarmlink.org

(707) 829-1691

Food for People

The food bank for Humboldt County serves the food insecure. Their Gleaning program redirects farm excess to those in need.

(707) 445-3166

www.foodforpeople.org

Humboldt County Farm Bureau

This membership organization represents dairy, timber, cattle, produce, oysters, wineries, and the floral industry; dedicated to promoting and preserving agriculture.

(707) 443-4844

www.humboldtfarmbureau.org

Humboldt County Resource Conservation District

Implements practices that improve and protect water quality and natural habitat on private lands.

(707) 444-9708

www.humboldtrcd.org

Jacoby Creek Land Trust

Protects land in the Jacoby Creek Valley, and around Humboldt Bay for conservation, scientific, historic, cultural, educational, recreational, scenic and open space values.

(707) 822-0900

www.jclandtrust.org

Klamath Trinity Resource Conservation District

Focused on food security, land conservation, marketing and community education in the Hoopa Valley.

(530) 625-4222

rhoby@earthlink.com

Natural Resource Conservation Service

Enhances the ability of residents to develop diverse opportunities through the utilization of available resources for a vigorous economy, happy community, and healthy natural environment.

www.nrcs.usda.gov

(707)-442-6058 x 114

North Coast Growers Association

Humboldt's largest farmers' market association with over ninety members operating five seasonal farmers' markets April through November.

(707) 441-9999

www.humfarm.org

Northcoast Environmental Center

Works to conserve the area's biological assets in the public's interest.

(707) 822-6918

www.yournec.org

Northcoast Regional Land Trust

Works to create a sustainable community with a vibrant economy and landscape through the protection and enhancement of farms, forests, rangelands, and wild areas.

(707) 822-2242

www.ncrlt.org

Northcoast Nutrition and Fitness Collaborative

A regional collaboratives that creates environments to help low-income Californians eat healthy and get regular physical activity. (707) 441-5080

www.northcoastnutrition.org

Northwest California RC&D Council

This non-profit Resource, Conservation and Development council supports programs involved in natural resource conservation and economic development.

(530)-623-2009 x 3

www.californiarcandd.org

University of California Cooperative Extension

Develops and extends the use of research-based knowledge to improve agricultural practices and technologies, natural resource management, nutrition education and youth development.

(707) 445-7351

www.cehumboldt.ucdavis.edu

USDA Rural Development

Provides assistance and funding opportunities for individuals and businesses located in rural communities.

www.rurdev.usda.gov

(707) 442-6058 x 106



Why Buy Local?



You'll get exceptional taste and freshness. Local food is fresher and tastes better that food shipped long distances. Farmers can select varieties bred for taste rather than for shelf life and shipping.

You'll strengthen your local economy. Buying local keeps your money circulating in your community. It preserves open space that would otherwise be consumed by urban development.



You'll support endangered family farms. With each local purchase you cut out middlemen and ensure that more of your money goes to the farmer. Local purchasing creates a food system that enables our farmers to keep their land, make a decent living, preserve open space and safeguard a disappearing rural way life.



You'll protect your family's health. Knowing and trusting your farmer allows you to make the best possible choices for your family including foods that are free of pesticides, chemicals, antibiotics, or genetically modified.



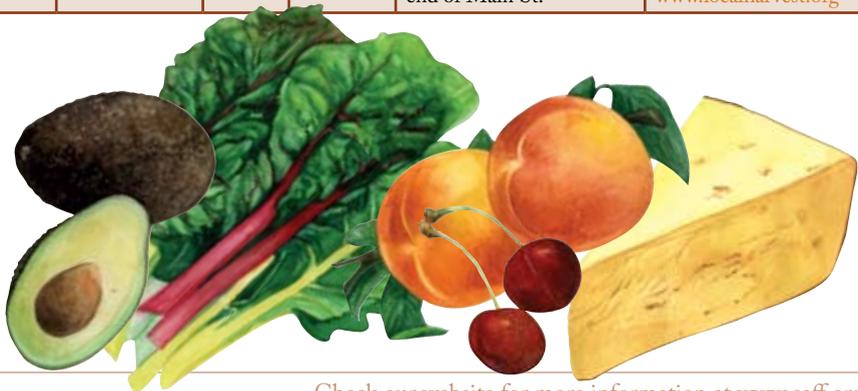
You'll protect the environment. Local food doesn't have to travel far. Buying local reduces carbon dioxide emissions and packaging. It also helps to make farming more profitable and selling farmland for development less attractive.

Adapted from FoodRoutes

Farmers' Markets

Farmers' Markets are weekly markets that provide fresh, local food to surrounding communities. Many of our markets accept federally-issued food coupons and food stamps to purchase fresh, unprepared foods.

Day	Name	Time	Month	Location	Phone/Web
Sun	Willow Creek	11–2p	May–Oct	Mayfair & Market Way Willow Creek	(530) 629-3488
Tue	Old Town	10–1p	June–Oct	F & 3rd Streets Eureka	(707) 441-9999 www.humfarm.org
Tue	Arcata	3:30–6:30p	June–Oct	North Coast Coop, 8th & I Streets Arcata	707) 441-9999 www.humfarm.org
Tue	Fortuna	3–6p	May–Oct	10th & Main Streets Fortuna	(707) 722-4330
Tue	Miranda	2–5p	May–Oct	Avenue Café, 6743 Ave of the Giants, Miranda	(707) 986-7230 www.localharvest.org
Tue	Shelter Cove	11–3p	May–Oct	Machi Road, next to motel Shelter Cove	(707) 986-7230 www.localharvest.org
Tue/ Fri	Potawot	noon–3p	June–Oct	1600 Weeot Way Arcata	(707) 825-4098
Thu	Henderson Center	10–1p	June–Oct	F & Henderson Streets Eureka	(707) 441-9999 www.humfarm.org
Thu	McKinleyville	3:30–6:30p	June–Oct	McKinleyville Shopping Center Central Ave & Hiller Rd	(707) 441-9999 www.humfarm.org
Fri	Garberville	11–3p	May–Oct	Locust & Church Garberville	(707) 986-7230 www.localharvest.org
Sat	Arcata	9–2p	Apr–Nov	Arcata Plaza, 8th & G Streets Arcata	(707) 441-9999 www.humfarm.org
Sat	Ferndale	10–1p	May–Oct	Next to Victorian Inn, end of Main St.	(707) 986-7230 www.localharvest.org



Check our website for more information at www.caff.org

Community Supported Agriculture (CSA)



Community Supported Agriculture (CSA): Consumers pay farmers at the beginning of the growing season for a share of the farm's bounty, and the grower supplies a weekly share of fresh food throughout the growing season.

Name	Pick-up Location	Description
Arcata Educational Farm (707) 825-1777 arcataedfarm@yahoo.com	Farm in Sunnybrae	Mixed produce, fruit, flowers
Community Farm (707) 223-4996 solarisfinley@yahoo.com	Garberville	Mixed
College of the Redwoods Farm (707) 845-6977 Farnz-rulofson@redwoods.edu	Shively, Eureka, Fortuna, Rio Dell	Mixed produce
Green Fire Farm (707) 269-0984 info@duhc.org	Eureka	Mixed veggies & fruits
Pierce Family Farm (530) 627-3320 piercefarm@toast.net	Arcata, Eureka	Mixed produce
Redwood Roots Farm (707) 826-0261 janetcz@humboldt1.com	Bayside	Mixed produce, herbs & flowers
Shakefork Community Farm (707) 834-5001 shakeforkcommunityfarm@gmail.com	Arcata	Mixed whole grains and flours
Windborne Farm (530) 468-4340	Arcata	Mixed whole grains, flours, seeds, legumes

Humboldt County Farm to Table Agricultural Calendar

Our annual farm calendars are a great gift for any occasion. Contact Michelle Wyler at michelle@caff.org or by calling (707) 444-3255 to order gifts and yours today!

