

Gabriel Farm

Organic Orchard MGT.

Torrey Olson
ECOFARM Conference
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A Small-Scale Family Farm...





Who is Gabriel Farm?



Torrey, Henry & Lucy
Olson

What is Gabriel Farm?

- 14 Acre farm just west of Graton, CA
- A Family Farm
- A Certified Organic Farm (by CCOF since 2000)
- A Farm that attempts to be “Sustainable”
 - Diversified Crops
 - A Solar Powered operation
 - Bee Keepers
 - Composters
 - Farm Trainee Program
 - Nursery on site
 - Cover Crop/No-Till/Weed Badger

A Family Farm...



Certified Organic...



CCOF

*Organic Certification, Trade Association,
Education & Outreach, Political Advocacy*

"Sustainable" ...



What do we grow?

- Asian Pears – 9 Acres
 - Shinseiki
 - Hosui
 - 20th Century
 - Ya Li
 - Chojuro
 - Shinko
 - Olympic
 - Niitaka
 - At least 3 Unknowns



What do we grow?

- Apples – 3 Acres

- Gravenstein
- McIntosh
- Cox's Orange Pippin
- Braeburn
- Gilbert Golden
- JonaGold
- Arkansas Black
- Pink Pearl
- Liberty
- Fuji
- Pink Lady

- New Plantings

- Sansa
- Winesap
- Akane
- GoldRush
- Sierra Beauty
- Wickson
- Waltana
- Opalescent
- Hudson's Golden Gem
- Calville Blanc

What Else?

- Blackberries
 - Ollalie
 - Marion
 - Wild
- Blueberries
- Raspberries
- Mulberries
- Kiwis
- Pumpkins
- Popping Corn
- Plums
- Pluots
- Peaches
- Feijoas
- Lavender
- Persimmons – Fuyu
- Dahlias
- Zinnias
- Burbank Daisies

Value-Added Products...

- Juice – Asian Pear & Apple
- Jam
 - Asian Pear, Ginger & Meyer Lemon Conserve
 - Asian Pear, Blackberry & Lavender Conserve
 - Plum & Amaretto Conserve
- Asian Pear Brandy
 - With a Pear in the Bottle
- “Real Hard Cider”
 - A Blend of our Asian Pears and Apples in a 7% Alcohol Hard Cider

Processing

- Juice
 - Asian Pear & Apple
- Jam
 - Asian Pear, Blackberry & Lavender Conserve
 - Asian Pear, Ginger & Meyer Lemon Conserve
- Brandy
- Hard Cider
- Honey – From Farm Bees



The Spirit of Gabriel Farm!!!

- Brandy is Distilled from the Previous Harvest
- Hang Bottles in Early May
- Tend Bottles Throughout the Growing Season
- Pick When Fruit is Ripe
- Bottling with Aged Brandy takes 3-4 Weeks



Farming Schedule

Winter

- Pruning
- Tree Orders
- Accounting
- Fix all the Broken Stuff
- Rest...
- Grafting
- Tree Planting

Spring

- Bloom Time!!!
- Bee Keeping/Honey
- Control for FIREBLIGHT!!!
 - Monitor Weather
 - Ag Streptomycin (Bacterial Antibiotic)
 - Used to treat for the “Plague” in humans
- Bottle Hanging

Farming Schedule

Summer

- Irrigation
 - Fixing
 - Scheduling
- Monitor Coddling Moth
 - Traps
 - Pheromones
 - Natural Sprays if necessary (BT, Oil)

Fall

- Harvest
- U-Pick
- Sales
- Farmer's Markets
- Deliveries
- Processing
- Exhaustion...

Marketing

- Always at the Farm
 - Apple Picking in Season
 - Farm Store
- Local Schools
 - For use in Food Service
- Farmer's Markets
 - Berkeley – TU & SAT
 - Marin – SUN
- The Fruit Guys
- Grocery Stores
 - Fruit
 - Whole Foods – Bay Area
 - Rainbow Grocery – SF
 - Bi-Rite Market – SF
 - Distributors
 - Veritable Vegetable
 - Greenleaf
 - Juice & Jam
 - Oliver's
 - Pacific Market
 - Nightingale Bakery
 - Warming Hut – Crissy Field
- Restaurants

New Projects

- The “Real Fruit Box”
 - Subscription style box of fruit distributed through local schools
- Contract Growing for Restaurants
 - Planning ahead of time to mesh with anticipated menu
- At the Farm
 - Pollinators & the Pollinator Hedgerow
 - Blue Orchard Bees
 - Bumblebee boxes
 - Year around Forage
 - Gladiolus Plantings

Finally...

- A Pretty Picture...

