

2020 Colorado Farm Fresh Directory



KEEP COLORADO STRONG
Support Local Food & Ag

Your guide to farmers' markets,
roadside stands, u-picks,
restaurants and agritourism
activities!



Welcome!

When we first put the call out to our state's local food producers for listings earlier this year, we could not begin to imagine how COVID-19 would have changed our world by this time. And little did we know that the Farm Fresh Directory would perhaps be as important as it has ever been in its 36-year history--connecting people all across Colorado to fresh, locally grown food this season.

Trying times have a way of reminding us, and sometimes even showing us for the first time, what's most important in our lives. The value of fresh, safe, abundant food is being realized more and more every day. In the midst of this epic storm, a bright light is shining on agriculture and all those who work in it.

The value of buying local is also being elevated. Purchasing locally grown foods shortens the supply chain, supports our ag producers, and helps keep our food system resilient. Buying local has a direct impact on the economy--and it has a multiplier effect, generating more money for the local economy. This will be key to rebuilding our communities in the coming weeks, months and years. How and where you shop makes a difference for what Colorado will look like. It has a direct impact on our small businesses and main streets, the food options consumers have, our rural communities and urban farms, availability of farmland and water, and equitable access to nutritious food for all.

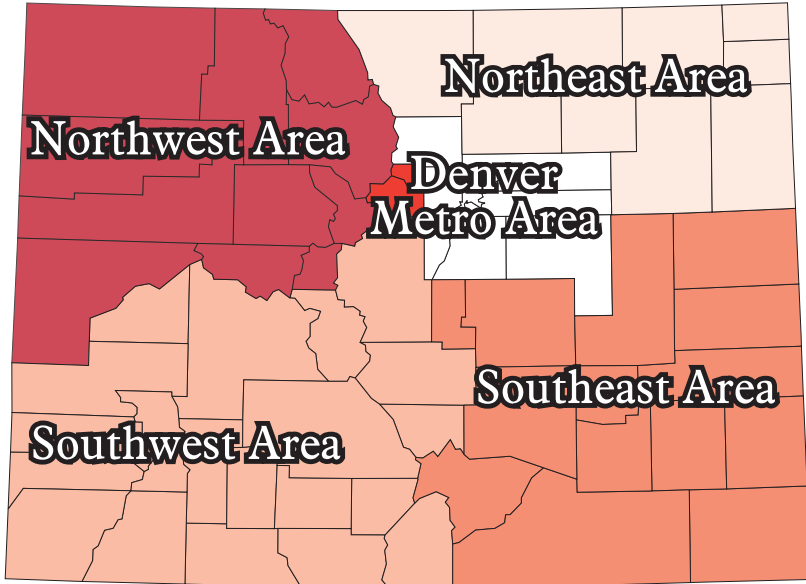
We are pleased to provide you with this 36th edition of the Farm Fresh Directory, and trust it will serve as a helpful resource, connecting you with Colorado agriculture as we move through and beyond this moment in time. **Be sure to use the information here as a guide, and check up on social media and webpages of your favorite markets, farm stands, and businesses for the latest information on their services.**

We know that much is subject to change this year. Farmers' markets may look and feel different, as they have been working hard to reimagine operations to continue to get you safe, local food while keeping you and all our farmers healthy. But thankfully they are here for us, as they have always been. I invite you to join me in being part of Colorado's vibrant--and delicious--local food system.

Thank you for supporting Colorado's growers and producers, and happy eating!

*-Kate Greenberg
Colorado Commissioner of Agriculture*


Table of Contents










Denver Metro Area.....	5
Adams, Arapahoe, Boulder, Broomfield, Denver, Douglas, Elbert, Jefferson	
Northeast Area	29
Larimer, Morgan, Washington, Weld, Yuma	
Southeast Area	43
Cheyenne, El Paso, Kit Carson, Las Animas, Lincoln, Otero, Prowers, Pueblo, Teller	
Farmers’ Markets.....	48
8 Great Reasons to Buy Local.....	52
What is Organic Certification?.....	53
Marketing Your Livestock as Processed Meat.....	54
Tips for Picking Colorado Produce.....	55
What’s Growing in Colorado	56
A Glimpse of Colorado Agriculture Map.....	58
Southwest Area	59
Alamosa, Archuleta, Chaffee, Costilla, Delta, Fremont, Gunnison, La Plata, Montezuma, Montrose, Ouray, Park, Rio Grande, San Miguel	
Northwest Area.....	75
Eagle, Garfield, Mesa, Pitkin, Routt, Summit	
Food & Agricultural Festivals	84
Colorado State University Extension Offices	86
County Fairs.....	90
Be a Good Farmers’ Market Citizen	91
Index.....	92
Crop Calendar	Back Cover

Using this Directory

Farm Fresh listings are organized by five major regions of the state: Denver Metro, Northeast, Southeast, Southwest and Northwest. Within each region, farms and markets are listed alphabetically by county.

Farmers' markets are identified with a special icon . There is also a separate listing of farmers' markets at the center of the book (48-49).

Farms currently certified organic are marked with this icon  and new listings are marked with  icon. Wineries and tasting rooms are marked with  icon, and farms and ranches with a  icon offer agricultural tours.

Restaurants are identified with  icon. Suppliers of two highly-requested seasonal items, pumpkins  and Christmas trees , are also marked with special icons.

In addition to the numerous farms, ranches and farmers' markets listed in this directory, the **Colorado Department of Agriculture** would like to acknowledge the following organizations for their generous support of **Farm Fresh**:

Longmont Dairy Farm, Miller Farms and Royal Crest Dairy (cover sponsors), Anderson Farms, Castle Rock Farmers' Market, Centennial Farms/Ranches Program, Colorado Farmers' Market Association, Colorado Fruit & Vegetable Growers Association, Colorado Proud, Colorado State Fair, Colorado Wine Industry Development Board, Snow Creek Ranch, Metro Denver Farmers' Market.

Colorado State University Extension for contribution of information and assistance in publicizing and distributing this directory.

Colorado's many libraries, welcome centers, chambers of commerce and private businesses including Royal Crest Dairy and Longmont Dairy Farm who helped get this directory into your hands.

Every effort has been made to locate farms, ranches and farmers' markets that sell direct to the public. If you know of an outlet that we have missed, please contact:

Colorado Farm Fresh
Colorado Department of Agriculture, Markets Division
305 Interlocken Parkway, Broomfield, CO 80021
(303) 869-9170
markets@state.co.us

Visit **Farm Fresh, Colorado MarketMaker** and other publications online at
www.coloradoagriculture.com

Find us on Facebook **www.facebook.com/coproud**

Colorado Farm Fresh App for your smart phone
Download the free app at **www.coloradoagriculture.com**.

Information subject to change.
Please call before visiting to verify hours and product/service availability.

A listing in this directory does not constitute an endorsement by the Colorado Department of Agriculture.

Denver Metro Area

ADAMS COUNTY

Apple Lavender Farm

13785 Potomac St.
Brighton
(720) 454-2473
applelavenderfarm@outlook.com

Year-round
See Berry Patch Farms website for current hours
(www.berrypatchfarms.com).

On-farm/ranch sales. We are a small farm located in Brighton, growing lavender and apples. Fresh, fragrant lavender bundles are available for purchase, while in season. Large quantities are also available for your special event needs. We distill and produce our lavender essential oils on site from our fresh blossoms. The following lavender products are available for purchase at the barn store of Berry Patch Farms: lavender essential oil, lavender bath salts, dry bundles for floral arrangements, dried blossom, in bulk quantities for making your own sachets, craft products, soap making and aromatherapy. Dried and freshly picked culinary lavender blossoms while supplies last, for use in your favorite dishes and recipes (lavender scones, cakes, chicken rubs, roasted potatoes, lavender lemonade, etc.). All lavender products and apples are organically grown. Stop by the barn store at Berry Patch Farms in Brighton for your fragrant treats, or contact us at applelavenderfarm@outlook.com for an appointment.

Berry Patch Farms



13785 Potomac St.
Brighton
(303) 659-5050
bpf@qwestoffice.net
www.berrypatchfarms.com

Year-round
Hours are seasonal and will vary.
Visit website for current hours.
Check website in case of inclement weather.
Located between Hwy. 85 and Hwy. 2 (Sable Blvd.),
136th Ave. and 144th Ave., south of Brighton. Visit
our website for map.

We are known for our freshness, flavor, variety and affordability. Our produce is available year-round in our farm market and also through our summer and winter CSA shares. Organic, free range GMO-free fresh eggs. U-pick: strawberries, raspberries (red, gold, black), pie cherries, red currants, flowers, pickles, basil. Call or visit our website for picking hours and availability. Roadside market: (grown on site) arugula, beans (fresh and dried), beets, bok

choy, cabbage, carrots, celeriac, chard, cucumbers, eggplant, garlic, elephant garlic, herbs, kale, kohlrabi, leeks, lettuce, melons (many types), okra, onions, parsnips, peas, peppers (bell, colored and specialty), pie pumpkins, plums, popcorn, roasted chiles, rutabagas, rhubarb, scallions, shallots, spinach, squash (summer-winter), sunchokes, tomatillos, tomatoes, watermelon, zucchini and locally grown potatoes. Also, Colorado grown organic apples, apricots, sweet cherries, peaches, pears, natural soaps, jams, honey, eggs and grass-fed beef from Heartsong Farm. Local organic lavender and products from Apple Lavender Farm. Please visit our website for additional information on the Fall Country Harvest, farm breakfasts, floral teas & other special events, school tours and birthday parties. Picnic area on site. CSA summer and winter shares available.

Emerald Gardens LTD



8460 Flint Ridge St.
Bennett
(303) 644-5980 (call first)
egmicrogreens@gmail.com
www.emeraldgardens.farm
www.facebook.com/egmicrogreens/
www.instagram.com/egmicrogreens/

Year-round (online)
Monday - Saturday, 8 a.m. - 5 p.m.
Tours available, please call.

CSA farm, greenhouse, on-farm/ranch sales, roadside market, sell to schools: microgreens, educational workshops. 2020 farm store will include other local farm products and food bundles available year-round.

Flying B Bar Ranch



7300 Yulle Rd.
Strasburg
(303) 887-9735 (call first)
margaret@flyingbbar.com
www.flyingbbar.com
www.facebook.com/flyingbbar

Year-round, call for an appointment
Tours available by appointment only

On-farm/ranch sales: beef. Flying B Bar Ranch is focused on regenerative ranching practices in raising grass-fed and finished Wagyu/Angus cattle. We are highly focused on animal welfare and are at the leading edge of next generation ranching practices.

Healthy Farmer's Market -

Anythink Huron Street

9417 Huron St.

Thornton

(303) 405-3269

gboggs@anythinklibraries.org

July 7 - September 29

Tuesday, 9 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, honey, jams/jellies, pickles, handcrafted gifts. With a vision to inspire, nurture and support healthy communities, the Healthy Farmer's Markets at Anythink Huron Street and Wright Farms were founded to help the local community gain access to local, fresh and healthy food. In addition to local producers we also strive to support our small businesses in the community by offering them space to sell other items including baked goods, honey, salsa, jams/jellies, eggs, handmade items, fine art and much more. We accept SNAP.

Healthy Farmer's Market -

Wright Farms

5877 120th Ave.

Thornton

(303) 405-3201

RBowman@anythinklibraries.org

July 9 - October 1

Thursday, 9 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, honey, jams/jellies, pickles, handcrafted gifts. With a vision to inspire, nurture and support healthy communities, the Healthy Farmer's Markets at Anythink Huron Street and Wright Farms were founded to help the local community gain access to local, fresh and healthy food. In addition to local producers we also strive to support our small businesses in the community by offering them space to sell other items including baked goods, honey, salsa, jams/jellies, eggs, handmade items, fine art and much more. We accept SNAP.

Hill's Harvest and Jake Hill Farms

3225 E. 124th Ave.

Thornton

(303) 451-5637

(303) 882-0488

(303) 589-8669

HillsHarvest@aol.com

www.HillsHarvest.com

July - November

Monday - Saturday, 10 a.m. - 6 p.m.

Sunday, 10 a.m. - 5 p.m.

West from Colorado Blvd. onto 124th Ave. (1/2 mile). From 120th Ave. turn onto Steele St. to 124th Ave. Follow Steele St. to end. Farm is on the northeast on 124th Ave.

On-farm sales, roadside market: apples, apricots, asparagus, beets, bell peppers, cabbage, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, onions, peaches, pears, pickles, pinto beans, potatoes, pumpkins, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, rice, herbs, honey, spices, juices, baked goods, fruit preserves. Our homemade specialties are: all natural fruit preserves, dill pickles, pickled green beans, pickled asparagus, pickled beets and salsa. All of our fruits come from the orchards of Palisade. We start roasting green chiles in August and we sell the 1 pound frozen green chile all year-round. U-pick pumpkin patch opens last week in September, FREE hayrides on weekends and no admission fees. Pie pumpkins, Wee-Be-Little, Little Jacks, Ghost pumpkins, many different size pumpkins to choose from, small, medium, large and jumbo. We have corn stalk bundles, straw bales, decorative gourds, Indian corn, squash, apple cider, peach cider, cherry juice. Farm animals, chickens and wild turkeys. School groups welcome. For groups call (303) 451-5637 to schedule a date. Visit our website, www.hillsharvest.com, for more information.

Maize in the City &

Haunted Field of Screams

10451 McKay Rd.

Thornton

info@maizeinthecity.com

www.maizeinthecity.com

info@hauntedfieldofscreams.com

www.hauntedfieldofscreams.com

Open seasonally late September to October 31

From I-25: take 104th Ave. east 3.5 miles to McKay Rd., north on McKay to entrance. From Hwy. 85: take 104th Ave. west 2 miles to McKay Rd., north on McKay to entrance.

Maize in the City (MITC), voted Denver's favorite corn maze, offers a convenient, fun rural event for the whole family to enjoy. Only 15 minutes from downtown Denver, the family operation features a number of attractions including a 20-acre Crazy

Corn Field Maze, mini maze, bouncers, barrel train ride, corn kernel box, animals and more.

Farmer-owned, MITC also offers locally grown pumpkins, gourds, Indian corn and other fall décor for purchase. Choose from 15 varieties of pumpkins and gourds set in the easy-pick field.

Admission to the Maize in the City site is free with attraction prices from free to \$20. Group pricing for schools, after-school groups, adult groups and more are available. Event tents are also available for any special occasion.

Please visit in MaizeintheCity.com for hours of operation and available attractions. All attractions are weather dependent.

Haunted Field of Screams. The Haunted Field of Screams (HFOS) is Colorado's largest scream park. Built into a 40-acre corn field, HFOS delivers a daunting indoor/outdoor haunt experience featuring four contrasting interactive haunt attractions that prey on individual's innermost fears: Dead Man's Maze, Zombie Paintball Massacre, CarnEvil in the Corn and Condemned.

Visitors can expect interactive haunts with escape room elements and raw, thrilling fright factors across all four attractions. Get entry to all four attractions for only \$44.99, general admission with VIP Fast Pass and Instant Access upgrades available.

With the scream park, take a shot at escaping the two 5-minute escape rooms - John Doe & Jane Doe - win prizes at the haunted CarnEvil games, stop for photo ops, concessions, beer and more.

Please visit HauntedFieldofScreams.com for hours of operation. All attractions are weather dependent.

May Farms



64001 US Hwy. 36

Byers

(303) 822-5800

customerservice@mayfarms.com

www.mayfarms.com

www.facebook.com/MayFarms

Year-round

Office hours, 9 a.m. - 5 p.m.

Restaurant hours

Friday and Saturday, 5 p.m. - 8 p.m., bar 10 p.m.

Sunday, 9 a.m. - 1 p.m.

Tours available, please call for hours

I-70 east to Byers exit, right turn on Main St., right turn on Hwy. 36, 1 mile on the right.

Agritourism: farm to table dinners, event facilities, farm/ranch vacations, full bar.

Monroe Organic Farms, LLC



(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

Daily, 7 a.m. - 5 p.m.

Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Palizzi Farm



15380 Bromley Lane (6th & Bromley Lane)

Brighton

(303) 659-1970

April 15 - October 31

Daily, 9 a.m. - 6 p.m.

U.S. Hwy. 85 north to Bromley Ln., right 1 mile. East side of the King Soopers Shopping Center.

Greenhouse (bedding plants & baskets), on-farm sales, roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, eggs (farm fresh), garlic, grapes, green beans, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pickles, pinto beans, plums, popcorn, potatoes, pumpkins, radishes, squash, sweet corn, tomatoes, turnips, watermelon, cider, juices. We participate in farmers' market locations in University Hills and Southlands on Saturday. Pearl Street in Denver and Parker on Sunday, Evergreen Tuesday, Stapleton Farmers' Market on Sunday. Labor Day weekend (Friday - Monday) Corn & Chile Festival. Special prices for corn and chile by the bushel. Enjoy special events on Sunday including fireworks on Sunday night.

Navigate the Road From Farm to Market



Visit www.cofarmtomarket.com to learn about federal, state and local food licensing regulations to help ensure that the path food travels from farm to fork is safe.

FARM FRESH MILK AND MORE DELIVERED TO YOUR DOORSTEP



FOR HOME DELIVERY

call 303-731-6997

or visit ROYALCRESTDAIRY.COM

GET REAL FRESH FOOD



CASTLE ROCK'S FAVORITE FARMERS MARKET FOR OVER 30 YEARS

Douglas County High School
Saturdays from June 20th through Oct. 10th 2020
8AM to 12PM

INCLUDING LONGTIME FAVORITE VENDORS

DiTamaso Farms - Fresh
Vegetables

C&R Farms - Fresh Fruit from
Palisade

Snow Creek Ranch - Dry-Aged,
Flax-Finished, Black Angus Beef

Emusement Acres - Locally
Grown Vegetables

Small & Simple Confections -
Cupcakes, Cakes & Cookies

Dips Plus - Dip Mixes

Styria Bakery - European-Style
Breads

Don Mauro Farms - Fresh
Vegetables

Mexican Tamales Brenda -
Tamales

One Luv Organics -
Vegetables, Greens & Goats
Milk Soap

Pastamore - Specialty
Pastas



Palombo Farms Market

11500 Havana St.
Henderson 80640
(303) 287-0134
info@palombomarket.com
www.palombomarket.com

Open seasonally July - October
Monday - Saturday, 9 a.m. - 6 p.m.
Sunday, 10 a.m. - 5 p.m.

Located on U.S. Hwy. 85 and 112th Ave., 1 block east to Havana St. and 3 blocks north.

Palombo Farms Market is a family owned and operated market that has been growing and selling farm fresh produce and other local products to the front range for more than 40 years. Palombo Market works with their family farmers and other local farmers to harvest crops daily allowing you to shop fresh picked crops in-store each day. Apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - professionally roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, leeks, lettuce, nectarines, onions, peaches, pears, pickles, pinto beans, raspberries, spinach, squash (winter and summer), strawberries, sweet corn, tomatoes, turnips, watermelon, agave, local honey, swiss chard, turnip-mustard greens, collard greens, kale, dil, gourds, Indian corn, corn stalks and a variety of dried beans, cider, juices, jams, jellies, gourmet canned goods. Christmas trees beginning at the end of November.

Reunion Farmers' Market

17410 Parkside Dr. N.
Commerce City
Farmers' Market Hotline: (303) 887-FARM
www.denverfarmersmarket.com

June 14 - September 27
Sunday, 10 a.m. - 2 p.m. or sellout
Reunion Recreation Center

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 41.)

Spano's Produce

5820 Lowell Blvd.
Denver
(303) 901-3356 or (303) 427-2596
www.spanosfreshproduce.com

July 5 - October 25
Monday - Friday, 9 a.m. - 6 p.m.
Saturday, 9 a.m. - 5 p.m.
I-70 to Federal or Sheridan exit, go to 64th, then to Lowell and turn south on Lowell to 58th.

Farm fresh produce locally grown right here. Beets, carrots, pickles, cucumbers, cauliflower, cabbage, green beans, sweet corn, peppers, squash, tomatoes, Rocky Ford melons, Western Slope peaches, apples, pears, plums, cherries, cider, juice, eggs, local honey, jams/jellies, assorted peppers and chili peppers (roasting available). Inquire about farm to table dinners.

Spero Winery

3316 W. 64th Ave.
Denver 80221
(720) 519-1506
www.sperowinery.biz

Year-round
Saturday, 1 p.m. - 5 p.m. (or by appointment)
Take I-70 to Federal Blvd., go north to 64th Ave., west on 64th Ave. Go about 3 blocks to 3316 on south side of street.

Pinot Grigio, Riesling, Colombard, Pomegranate, Dry Muscat, Pinot Noir, Tempranillo, Viognier, Barbera, Sangiovese, Cabernet Sauvignon, Malbec, Merlot, Cabernet Franc, Syrah, Chancellor, (Plum, Muscat & Cherry Desserts). Available for private tasting parties.

ARAPAHOE COUNTY

Garden Center and Seasonal Fresh Produce Market at Tagawa Gardens

7711 S. Parker Rd.
Centennial, CO 80016
(303) 690-4722
TagawaQandA@TagawaGardens.com
www.tagawagardens.com

Open year-round for garden center and jarred foods, seasonally for produce
Daily, approximately 9 a.m. - 5 p.m.
Hours vary seasonally, please check website
Tours available (call for more information to see greenhouse).

Apples, apricots, cherries, chile peppers, seed garlic, herbs, peaches, pears, plums, pumpkins, squash, tomatoes, juices, Christmas trees, honey, pickles, popcorn, jams/jellies, salsa & other jarred

foods. Flowering annuals, perennials, trees, shrubs, house plants, seasonal container gardens (custom planting service available).

LaZyB Acres Alpacas

47705 East County Road 34
Bennett
(303) 644-4110 (call first)
lzbalpacos@aol.com
www.lazybacresalpacos.com

Year-round

Daily, 10 a.m. - 5 p.m., by appointment

Tours by appointment

East of Denver on I-70 to Exit 305 (Kiowa-Bennett Rd./CR 79). South on CR 79 for approximately 10 miles. You will cross Quincy Ave. (flashing yellow light). Continue south for 1 mile. CR 34 (also identified as Belleview Ave.) will be a right hand turn. Go down CR 34 for approximately 1 mile, you will see a LaZyB Alpacas ranch sign and turn right at the sign. That road will service two houses, we are the property to the right (another sign will be posted).

Agritourism, on-farm/ranch sales: LaZyB Acres Alpacas has been raising alpacas since 1998 and currently have a herd of 47 alpacas. We have crias (baby alpacas) due in late May and early June as well as Sept. this year. In addition to the alpacas, we have a small flock of chickens and ducks, as well as angora goats and angora rabbits. We also have a small retail store where we sell alpaca products including raw fleeces, rovings, yarns and finished products such as socks, scarves, hats, gloves, blankets, throws and handcrafted gifts. We welcome visits to the ranch to educate people on the alpaca business. Please arrange a visit by calling or e-mailing us to set up an appointment.

Littleton Farmers' Market

Aspen Grove Lifestyle Center
7301 S. Santa Fe Dr.
Farmers' Market Hotline: (303) 887-FARM
www.denverfarmersmarket.com

June 17 - September 30

Wednesday, 10 a.m. - 2 p.m. or sellout
In the parking lot.

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet

corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 41.)

Mayberry Farm

6889 S. County Rd. 185
Byers
(303) 822-6955 (call first)
farmatmayberry@gmail.com
www.mayberryfarm.net

By appointment

Tours available by appointment

South of Byers on County Rd. 181 to County Rd. 42 (left turn). Road turns into County Rd. 185 S. after 1 mile. Second property on the right (white house and red barns).

Agritourism, on-farm/ranch sales, online: raw fiber, yarn, batting and products handmade from fiber. Sheep and lambs for sale. Dexter cattle for sale. Beef, whole or half.

Monroe Organic Farms, LLC

(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31

Daily, 7 a.m. - 5 p.m.

Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

SAZZA Pizza + SALADS

Cherry Hills Market Place
2500 E. Orchard Rd., Unit E
Greenwood Village
info@sazzarestaurant.com
www.sazzarestaurant.com

Open daily for Lunch and Dinner
11 a.m. - 9 p.m.

Known for our locally sourced organic fare, and our commitment to sustainable food practices within the Colorado community. Our Sazza-made pizzas, salads, soups and desserts are crafted with love and prepared with attention. We have a passion for responsibly grown food and are dedicated to

bringing you the best of what we can source, create, prepare, and serve. We don't just make pizza and salads, we make the planet a better place!

Summer Field Farm LLC

70755 E. County Rd. 18
Byers
(303) 946-2656 or (303) 253-0185 (call first)
tamara@summerfield-farm.com
www.summerfield-farm.com

Call for an appointment

On-farm/ranch sales: beef, lamb, pork, poultry. Our beef and lamb are 100% grass-fed in order to maintain higher levels of Omega-3s in their meat. We raise British White cattle, a heritage breed that excels at producing a well-marbled meat exclusively on grass. They are a smaller framed animal, with an average dressed weight of 350 to 550 pounds. We also occasionally have Jersey steers available, which yields lean, yet tender meat. Our pork and poultry are fed only organic grains, corn and soy-free, and supplemented with grass or alfalfa. Beef, pork and lamb are available year-round. Individual retail cuts are available anytime, whole, halves, and quarters are available seasonally. Poultry are provided only seasonally and by pre-order. They can be processed on the farm or sent to a facility of your choice. Denver metro area delivery and pick-up sites are available. Contact us for further information.

Willow Creek Meats

31390 E. Quincy
Watkins
(303) 335-5642 (call first)
Konnor@eatwillowcreek.com
www.eatwillowcreek.com

Year-round
Daily
Tours available

CSA farm, on-farm/ranch sales: beef, lamb, pork, sausage. Willow Creek Meats are hormone-free and responsibly raised meats raised on our award-winning ranch right next to Denver. We pride ourselves in delivering sustainably raised meat, which means that the meat we produce is not only the highest quality meat you can find, it's also raised with an emphasis on restoring Colorado's grasslands through regenerative grazing practices.

BOULDER COUNTY

Aspen Moon Farm

Certified organic and biodynamic
7927 Hygiene Rd.
Longmont
(303) 684-6848
info@aspenmoonfarm.com
www.aspenmoonfarm.com
www.facebook.com/AspenMoonFarm

April - June 15 (for organic starter plants)
June 15 - December 15
(seasonal organic produce and pumpkins)
Daily, 10 a.m. - 6 p.m.
West of 17th Ave. and Hover Rd. 17th Ave. turns into Hygiene Rd.

Organic starter plants for your garden and fresh organic produce will be available seasonally. Please visit our website for updated dates and times or drive by for posted signage. CSA farm, greenhouse, roadside market, sells at farmers' market: Asian greens, beets, bell peppers, broccoli, cabbage, carrots, cauliflower, celeriac, celery, chile peppers, cucumbers, eggplant, garlic, greens, green beans, herbs, kohlrabi, leeks, lettuce, onions, potatoes, pumpkins, radicchio, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, zucchini, heirloom popcorn, heirloom red cornmeal, heritage wheat, eggs, organic flower bouquets. Everything is certified organic & biodynamic. Farm dinners and group tours.

Boulder County Locally Grown

bouldercountylocallygrown@gmail.com
bouldercounty.locallygrown.net

Year round
Market Ordering:
Friday, 12 p.m. - Monday 12 p.m.
Market Pick-up:
Thursday, 4 p.m. - 6 p.m. (Order delivery options available as well)
Select farm tours throughout the year.

Boulder County Locally Grown is a CSA cooperative that hosts a year-round, weekly online market where you get to order the items you want, in the quantities you want, from the farms you want. We have numerous farms, all located within a 100 mile radius of Boulder County, that update their product availability and offerings each week.

Colorado's Best Beef Company

4791 Jay Rd.
Boulder
(303) 449-8632
info@cobestbeef.com
www.naturalbeef.com

Available year-round. No store front, please call or email to order.

We sell 1/4s and 1/2s of beef direct to the consumer and to our wholesale customers. The 1/4s and 1/2s are custom cut and individually packaged to your specifications. You can select roast sizes, steak thickness, ground beef package sizes and more. Online, by telephone: Charolais and Charolais cross bred beef (wholesale/retail/fresh or frozen). USDA-inspected. All natural, minimally processed, no artificial ingredients, no feed antibiotics, no growth hormones, dry-aged 14-21 days, humane. Delivery available.

Cottonwood Farm LLC

10600 Isabelle Rd.
Lafayette, CO 80026
(720) 890-4766
bob@cottonwoodfarms.com
www.cottonwoodfarms.com

September 21 - October 31
November 29 - December 24
Daily, see website for hours or weather closings
Tours available, October 1 - October 30
Monday - Friday, make request on field trip page

Agritourism, on-farm/ranch sales, roadside market, u-pick: pumpkins, squash, cider, juices, Christmas trees, fall pumpkin patch, corn maze and hayrides.

Ela Family Farms/ Silver Spruce Orchards

(970) 872-3488 (call first)
info@elafamilyfarms.com
www.elafamilyfarms.com

June - December

With over 100 years of Colorado fruit growing experience, our fourth generation family farm offers certified organic fruits and artisanal fruit products at farmers' markets, at our farm, direct to buyer groups, as fruit shares to other CSA farms and at select retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, apples, cherries, plums and heirloom tomatoes. We make our own fruit into enticing jams, fruit butters, apple sauces, dried fruit and fruit leathers, and cider. Look for us on Saturdays at the Boulder Farmers' Market, Longmont Farmers' Market, Old Town Fort Collins Farmers' Market, Golden Farmers' Market and Denver Union Station Farmers' Market. On Sundays find us in Denver at the Old South Pearl St. Farmers' Market, Parker Farmers' Market and Stapleton Farmers' Market. We sell wholesale to farm stands, stores and restaurants in the Denver/

Boulder to Fort Collins area and the I-70 corridor west to Grand Junction. Visit our website for more information or to order gift packs of any our products online.

Father Earth Organic Farm

Lafayette
(720) 849-3484 (cell)
hodjelodje@comcast.net
www.fatherearthorganicfarm.com

Monday - Friday, 8 a.m. - 5 p.m.
Tours available by appointment only
Produce only available through the CSA program and farmers' markets. No produce sold at the farm address.

CSA farm, greenhouse: apples, apricots, basil, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, chard, cucumbers, green beans, herbs, honeydew, kale, leeks, lettuce, onions, peaches, pears, plums, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, tomatoes, turnips, wax beans, zucchini, honey and flowers. Also available starting in June at Louisville Farmers' Market (Saturday, 9 a.m. - 1 p.m.). All fruit is available only if the Colorado weather is favorable. Vegetable starter plants available May 15 - June 30 at farmers' markets.

Growing Gardens

1630 Hawthorn Ave.
Boulder
(303) 579-1605 (call first in off season)
carly@growinggardens.org
www.growinggardens.org
www.facebook.com/growinggardensboulder/

Year-round, winter by appointment
Monday - Friday, 9 a.m. - 4 p.m.
Tours available by appointment

Agritourism, community gardens, Centennial Farm/Ranch, CSA farm, garden center, greenhouse, roadside market, u-pick: apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, onions, peas, plums, pumpkins, radishes, raspberries, spinach, squash, strawberries, tomatoes, turnips, watermelon, zucchini, eggs, honey, event facilities. We are a regenerative & sustainable farm, we grow our produce using organic methods. Plant sale in May. Harvest Festival Oct. 7. Tours and volunteer sessions. Growing Gardens' mission is to enrich the life of our community through sustainable urban agriculture. Our CSA program is run by our hardworking Cultiva Youth Project participants. Each CSA share contributes to the youth's cultivation of live, leadership and professional skills through the Cultiva program. Youth ages 12-19 plant, tend, and harvest crops from the 2-acre CSA farm in Boulder, then prepare and distribute CSA shares at weekly pickups throughout the growing season. Growing

Gardens practices regenerative agriculture to ensure the long term viability of our land and water resources to feed future generations.



Kilt Farm

8140 Oxford Rd.
Niwot
(970) 846-6233
michael@kiltfarm.com
www.kiltfarm.com
www.facebook.com/kiltfarm

May 15 - October 1
Monday - Saturday, 8 a.m. - 6 p.m.

CSA, on-farm/ranch sales, roadside market, sell to schools: beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, onions, peas, pumpkins, radishes, spinach, squash, tomatoes, turnips, watermelon, zucchini. We are a diverse specialty seasonal vegetable operation. We are growing over 60 different varieties of vegetables.

Lafayette Peach Festival

(303) 666-9555
www.lafayettecolorado.com

August 15, 2020
Saturday, 9 a.m. - 4 p.m.
On Public Road in Old Town Lafayette.

Over 30,000 pounds of certified organic peaches from Morton's Orchard, Tate Orchard and Palisade Peach Ranch in Palisade will be available in 3 locations along Public Rd. trucks will be at Public Rd. and Cleveland, Public Rd. and Kimbark, Public Rd. and East Chester St. Peach smoothies (Festival Plaza only), peach cobbler, peach pies/individual pans of cobbler for sale at Festival Plaza and on Public Rd. in front of Lafayette Florist (while supplies last). Kid's activities next to Lafayette Florist (fees may apply). Free face painting at Festival Plaza. Antiques, arts and crafts and food booths - even peach pizza! Vitalant Blood Drive bloodmobile located at S. Public and Kimbark.

Long's Gardens

3240 Broadway
Boulder
(303) 442-2353
info@longsgardens.com
www.longsgardens.com

April 18 - June 10
Daily, 9 a.m. - 5 p.m.
Tours available, must book in advance
April 18 - June 10, 9:30 a.m. - 4:30 p.m.,
weekdays by prior arrangement.
Entrance on east side of Broadway at Grape Ave.

Centennial Farm/Ranch, on-farm/ranch sales, u-pick: Iris plants. 115 year old family business offering u-dig Iris plants in the spring as well as mail-order sales. Sales hours 9 a.m. - 5 p.m. but viewing hours are from dawn to dusk during Spring season. Come enjoy the Iris and this Centennial Farm in the middle of Boulder.

Isabelle Farm

1640 W. Baseline Rd.
Lafayette
(720) 438-0707
farmstand@isabellefarm.com
www.isabellefarm.com

Farm Store
Year-round
See website for hours, as they vary by season

U-pick pumpkin patch
September 25 - November 1
Daily, 10 a.m. - 6 p.m.

Isabelle Farm is a USDA organic certified family farm located in east Boulder County. We operate a CSA and a year-round farmers' market. The Isabelle Farm Store is located on the south side of Baseline Rd., about a quarter mile west of Hwy. 287 and a mile east of 95th St.

Agritourism, CSA farm, on-farm/ranch sales, roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, okra, onions, peaches, pears, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, cheese, Christmas Trees, eggs, honey, pickles, popcorn, baked goods, handcrafted goods, jams/jellies, local art, cutting boards, spices. The fruit we sell is western slope organic fruit. We also sell Hazel Dell organic mushrooms. Beef, chicken, pork, sausage, jerky, (frozen, retail packages), USDA-inspected. Beef is grass-fed, start to finish, the hogs and beef are pastured and hormone and antibiotic free. Wild Alaska Sockeye Salmon fished for & sold by Boulder native. We accept SNAP.

Jules Gourmet Catering

1849 Cherry St., Unit #7
Louisville
(303) 926-1303
julie@julesgourmet.com and
joe@julesgourmet.com
www.julesgourmet.com

Serving all types of cuisine
Office hours, Monday - Friday, 8:30 a.m. - 5 p.m.

Full service caterer. Offering private and corporate catering.

Longmont Dairy Farm

(303) 776-8466

customerservice@longmontdairy.com

www.longmontdairy.com

Monday - Thursday, 6:30 a.m. - 5 p.m.

Friday, 6:30 a.m. - 12 p.m.

Milk Home Delivery. Longmont Dairy Farm offers home delivery of milk and other products to customers along the Front Range. Our milk comes from our own cows that receive the best care and quality feed, with no supplemental rBST growth hormones. We bottle the milk at our own local dairy to control the quality of the entire process, and deliver fresh and nutritious milk to you. Our customers say that milk in glass bottles tastes like old-fashioned milk. And, because we pick up the empty bottles, right from your doorstep, and recycle them for new deliveries, you'll never have to throw away empty containers again. Give us a call to try us out. (See our ad on page 16.)

Louisville Farmers Market

824 Front St.

(303) 902-2451

kellyenterprisesltd@gmail.com

www.realfarmersmarketco.com

www.facebook.com/Louisville-Farmers-

Market-189029694445913

May 23 - October 10

Saturday, 9 a.m. - 1 p.m.

Downtown Louisville on Front and Walnut Streets.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, Colorado wines, baked goods, eggs, honey, jams, jellies, pickles, handmade jewelry, art, furniture and clothing, beef, buffalo, lamb, sausage. Live music, food trucks, we accept credit cards.

Monroe Organic Farms, LLC

(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

Daily, 7 a.m. - 5 p.m.

Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are

best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Morton's Organic Orchards

(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorchanicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Mountain Flower Goat Dairy

3240 Broadway St.

Boulder

(720) 492-8918 (call first)

Michael@mountainflowerdairy.com

www.mountainflowerdairy.com

www.facebook.com/MountainFlowerDairy/

Free and Open to the Public:

May 2 - June 6, Saturday, 10 a.m. - 12 p.m.

Private Tours available April - October, Tuesday,

Wednesday, Friday, call for appointment.

Mountain Flower Goat Dairy is located in the heart of Boulder near the corner of Broadway and Hawthorn Ave., next to the North Boulder Rec Center. We are located on the Long's Garden Iris Farm property.

Agritourism: We are a working farm and educational goat dairy. We also offer raw goat milk herd shares (e-mail for details). We have volunteer opportunities, internships, summer camps, birthday parties, team builders baby goat kid bottle feeding (April - May, Tuesday - Friday, 12 p.m. - 1 p.m.), goat yoga, and more! Visit www.mountainflowerdairy.com for more information and to purchase tickets.



LONGMONT
DAIRY FARM INC.



FRESH • GREAT TASTE • NO WASTE

CONVENIENT Delivered from our farm - to your door,
overnight, in returnable glass bottles.

Our customers say that **milk in glass bottles** tastes better.

The **FRESHER** the milk, the **BETTER** the taste.

Families love our **farm FRESH** milk and
dairy products made with no BST
(growth hormones)

LOCAL and **family owned**.



Call now for a **free sample**
(303) 776-8466
or **sign up** online at
www.LongmontDairy.com

LONGMONT DAIRY FARM 303-776-8466



Munson Farms

7355 Valmont Rd.
Boulder, CO 80301
(303) 442-5330 or (720) 971-8847
www.munsonfarms.com

July 15 - October 31
Daily, 9 a.m. - 7 p.m.
U.S. 36 to Pearl St. (in Boulder), east on Pearl to
Valmont, east to 75th and Valmont.

On-farm sales, roadside market, sell direct to buyer groups, u-pick (pumpkins): cantaloupe, cucumbers, green beans, lettuce, pumpkins, squash, sweet corn, tomatoes, watermelon, Christmas trees, hayrides. School groups welcome during pumpkin season (by appointment only).

Nederland Farmers' Market

85 E. First St.
(303) 601-9939
nederlandfarmersmarket@gmail.com
www.nederlandfarmersmarket.org
www.facebook.com/NederlandFarmersMarket

May - September
2nd and 4th Sundays, 10 a.m. - 2 p.m.
Harvest Market, October 4

Apples, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, lettuce, okra, onions, peaches, peas, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, kombucha, coffee, tea, baked goods, eggs, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, pork, sausage, jerky. We accept SNAP.

Redstone Meadery

4700 Pearl St., Ste. 2A
Boulder
(720) 406-1215
info@redstonemeadery.com
www.redstonemeadery.com
www.facebook.com/RedstoneMeadery

Year-round
Monday - Friday, 12 p.m. - 6:30 p.m.
Saturday, 12 p.m. - 5 p.m.
Tours available
Monday - Friday, 1 p.m. and 3 p.m.
Saturday, 12:30 p.m.
East of the Foothills Parkway (CO-157), on 47th
St., between Pearl Pkwy. and Valmont Rd.

Winery: Mead, tasting room available.

Rocky Mountain

Pumpkin Ranch
9059 Ute Hwy.
Longmont
(303) 684-0087 (call first)
rmprhome@comcast.net
www.rockymtnpumpkinranch.com

October Pumpkin Patch
Daily, 9 a.m. - 6 p.m.
9 miles west of I-25 on Hwy. 66 (Ute Hwy.,
Longmont).

On-farm roadside market: roasted chiles, winter squash, pumpkins, Colorado cider, juices, Western Slope jams, syrup, salsas, preserves & local honey. Weekend Fall Festival, pony rides, petting zoo, super slide, roller coaster, caramel apples. Certified USDA organic.

SkyPilot Farm

10384 Airport Rd.
Longmont
(970) 888-2263
info@skypilotfarm.com
www.skypilotfarm.com
www.facebook.com/skypilotfarm
www.instagram.com/skypilotfarm

Open year-round
Visiting hours by appointment

SkyPilot Farm specializes in pasture-raised lamb, pork, beef, and eggs. Lamb and beef are 100% grass fed. Heritage pigs are raised on pasture and supplemented with a GMO-free ration. Laying hens are raised on pasture and supplemented with a GMO, corn, and soy-free ration. We sell by the whole, half, and by the cut. We also sell our own line of custom recipe sausages. You can purchase online, on farm, or at Boulder County Farmers Market locations in Longmont and Boulder.

Stonebridge Farm

5169 Ute Highway
Longmont
(303) 823-0975 (call first)
jmartin@greenspeedisp.net
www.stonebridgefarmcsa.com
www.frontrangebackyardviculture.com

May 9 - October 31
Saturday, 11 a.m. on
Tours available by appointment.
9/10 mile east of Hwy. 36 and Hwy. 66 intersection
between Lyons and Longmont.

CSA farm. Fresh organic vegetables, cooperative farm-centered community, and sustainability of local agriculture are the basic principles behind Stonebridge Farm, a 10-acre community-supported agricultural (CSA) farm located two miles east of Lyons, Colorado on Hwy. 66. Established in 1992 as the first CSA in Boulder County, Stonebridge

offers seasonal memberships of organic produce, herbs, and flowers for pick up every Saturday from the second week of May to the end of October. Stonebridge is a share-the-harvest farm, meaning the weekly share of produce is determined by dividing what the garden yields equally among members rather than on the market value of the produce. The subscription rate for a 2020 season share is \$550. Stonebridge is a licensed microwinery growing and vinting Front Range, cold-hardy grapes. See our website for classes and vineyard tours. Stonebridge Holiday Fair is held Saturday, December 12. More information and videos about the farm can be found at www.stonebridgefarmcsa.com. If local produce, grown by people you know, using methods you can see, on land shared by a community of friends appeals to you, contact John Martin at jmartin@greenspeedisp.net or (303) 823-0975 for more information or to subscribe for the season.

farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

DENVER COUNTY

Balistreri Vineyards

1946 E. 66th Ave.
Denver 80229
(303) 287-5156
info@balistreriwine.com
www.BalistreriWine.com

Year-round wine tasting, tours, lunch, event center 7 days a week, 11 a.m. - 5 p.m.
Closed Christmas, New Year's Day, Easter and Thanksgiving.
Take I-25 to the 58th Ave. exit, go east to N. Washington St., north to 66th Ave. and east on 66th Ave. 3/4 mile to the winery.

Family owned and operated! Visit our tasting room and enjoy small plates and lunches!

Cherry Creek Fresh Market

Corner of First & University
Denver
(303) 442-1837
freshmarkets@comcast.net
www.coloradofreshmarkets.com
www.facebook.com/ColoradoFreshMarkets

May 16 - November 14
Saturday, 8 a.m. - 1 p.m.
June 17 - September 30
Wednesday, 9 a.m. - 1 p.m.
Tours available, Wednesday, 9 a.m. - 1 p.m., during the season for schools and other groups.
At the Cherry Creek Shopping Center.

Fresh food & fresh goods marketplace: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, salmon, handcrafted gifts, knife sharpening, live

BROOMFIELD COUNTY

Broomfield Farmers' Market at Holy Comforter Episcopal Church

1700 W. 10th Ave.
(303) 594-4420
market@holycorforterchurch.net
www.broomfieldfarmersmarket.org

June 9 - September 29
Tuesday, 4 p.m. - 7 p.m.

At the intersection of Hwy. 287 and W. 10th Ave., in the heart of Broomfield.

Apples, apricots, asparagus, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, mushrooms, onions, peaches, pears, peas, pinto beans, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, wine mixes, baked goods, Kombucha, vinegar, cheese, eggs, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, sausage, jerky. We accept SNAP, and participate in Double-Up-Food bucks. We also have weekly coupons for WIC participants.

Monroe Organic Farms, LLC

(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31
Daily, 7 a.m. - 5 p.m.

Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other

music, master gardeners, local goods. A fresh food & local shopping experience featuring all things grown, raised or made in Colorado for over 20 years. Come on down and meet the people who produce your food, enjoy tasty food trucks, run into neighbors, get gardening tips, shop local goods and listen to music in a charming and sunny al fresco marketplace.

The Co-Op at 1st

5045 West 1st Avenue
Denver
(720) 638-5992
market@jovialconcepts.org
www.thecoopat1st.com
www.facebook.com/thecoopat1st/

Year-round

Tuesday - Saturday, 11 a.m. - 7 p.m., with a Pop-Up Market event on the 3rd Sunday of each month
Tours available

We are in the Barnum neighborhood on First, half a block east of Sheridan on the north side of the road. We have two parking lots; one on the west side of the building and one on the east side. If parking on the west side: walk around to the front entrance which faces 1st Ave. Our desk person, Carroll, can show you where you need to go. If parking on the east side: enter through the market entrance.

Community gardens, CSA Farm, farmers' market: apples, bell peppers, broccoli, carrots, celery, chile peppers, cucumbers, garlic, herbs, kale, lettuce, microgreens, mushrooms, onions, peaches, pinto beans, potatoes, squash, tomatoes, watermelon, zucchini. The produce selection varies weekly depending on what is in season or available. We have live greens by Groundworks Denver set up in a hydroponic unit. Juices, variety of local sodas, sparkling herbal drinks, dairy/non-dairy milks. Baked goods, cheese, eggs, honey, beef, buffalo, jerky, pork, poultry, tofu (plant-based protein), artisanal crafts and foods, CBD products, handmade art. Jovial Concepts, the nonprofit organization which owns The Co-Op teaches people how to turn their lawns into food gardens. We accept SNAP/EBT and are enrolled in the Double Up Food Bucks program which helps SNAP recipients get free Colorado-grown produce like fresh vegetables, fresh herbs and dried beans to help create healthier, more nutritious eating at home. We sell artisanal foods, crafts, and art made by local vendors who help run the market in a community space, and we have different artists featured on our walls every month. We offer assistance with utility bills, we have several physical wellness classes like yoga and Tai Chi, as well as a monthly holistic health clinic (the first Sunday monthly) which offers dental, psychological, and holistic healing for a donation. We have an event space that can be rented out for parties, meetings, or classes, and have lots of resources to help strengthen our community.

Ela Family Farms/ Silver Spruce Orchards



(970) 872-3488 (call first)
info@elafamilyfarms.com
www.elafamilyfarms.com

June - December

With over 100 years of Colorado fruit growing experience, our fourth generation family farm offers certified organic fruits and artisanal fruit products at farmers' markets, at our farm, direct to buyer groups, as fruit shares to other CSA farms and at select retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, apples, cherries, plums and heirloom tomatoes. We make our own fruit into enticing jams, fruit butters, apple sauces, dried fruit and fruit leathers, and cider. Look for us on Saturdays at the Boulder Farmers' Market, Longmont Farmers' Market, Old Town Fort Collins Farmers' Market, Golden Farmers' Market and Denver Union Station Farmers' Market. On Sundays find us in Denver at the Old South Pearl St. Farmers' Market, Parker Farmers' Market and Stapleton Farmers' Market. We sell wholesale to farm stands, stores and restaurants in the Denver/Boulder to Fort Collins area and the I-70 corridor west to Grand Junction. Visit our website for more information or to order gift packs of any our products online.

The Farmers' Market at Highlands Square

Denver
(303) 902-2451
kellyenterprise1td@gmail.com
www.realfarmersmarketco.com

May 31 - October 11

Sunday, 9 a.m. - 1 p.m.

32nd Ave., between Lowell and Newton Streets.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, onions, peaches, pears, pinto beans, plums potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, zucchini, juices, wine, cheese, eggs, honey, pickles, popcorn, baked goods, jams/jellies, beef, buffalo, lamb, pork, sausage, jerky, salmon. Live music, food trucks, credit cards accepted.

Green Valley Ranch Farmers Market

Town Center Park/Recreation Center
4890 Argonne Way
Denver 80249
(720) 885-8618
matthew@boulters5280urbanmarket.com
www.boulters5280urbanmarket.com
www.facebook.com/boulters5280urbanmarket

July 1 - August 26
Wednesday, 5 p.m. - 8 p.m.

Miller Farms, a variety of food trucks, desserts and more. Concerts are at the same time and location.

Monroe Organic Farms, LLC

(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31
Daily, 7 a.m. - 5 p.m.
Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Morton's Organic Orchards

(720) 371-1727
mortons3651@gmail.com
www.mortonsorchards.com
www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)
Wednesday, Thursday, Saturday, Sunday
Times vary by market location
Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

NestFresh Eggs

4340 Glencoe St.
Denver
(866) 777-9880 (call first)
fo@nestfresh.com
www.nestfresh.com
www.facebook.com/nestfreshesggs

Year-round
Monday - Friday, 8 a.m. - 3 p.m.
I-70, exit Dahlia and head south where you'll reach Stapleton. Go east on Stapleton S. Dr. and make a right onto Glencoe St. The facility will be at the end of the street on the left hand side.

Eggs. All NestFresh Eggs are 100% cage free. Each one comes from a hen who spends her days exploring spacious barns, and feeding on a diet free from antibiotics and added hormones. NestFresh Eggs come from healthy, humanely raised hens, so they can make a healthier, happier you. We offer a full line of products including organic, non-GMO, pastured raised, free range, and cage free in egg sizes varying from medium, large, extra large and jumbo.

Northsider Farms, LLC

5115 Lowell Blvd.
Denver
(303) 435-9908 (call first)
john@northsiderfarms.com
www.northsiderfarms.com

By appointment only
Tours available by appointment (\$5 fee)
Check Google Maps for directions.

Agritourism, greenhouse, on-farm/ranch sales, roadside market, u-pick, aquaponics system, farm to table dinners.

Pasture Provisions Company LLC

4466 Forest St.
Denver, CO 80216
(720) 515-1477 (call first)
hello@pastureprovisionsco.com
www.pastureprovisionsco.com
www.facebook.com/pastureprovisionsco

We are proud to serve the residents of the greater Denver Metro and Boulder with our farm-to-door subscription delivery service featuring: Colorado grass-fed beef and lamb, pasture-raised pork, chicken and eggs, assorted locally grown leafy greens and seasonal vegetables and fruits. Our philosophy at Pasture Provisions is "You are What You (M)eat", which is the belief that we should only be eating animals and vegetables that are fed their natural food sources and never given GMO feed, growth hormones, pesticides, or other nasty stuff. We also believe if you eat meat it should be ethically raised and meet highest quality and animal welfare standards. Explore our local, healthy and

convenient Meat Only or Mixed Meat, Veggie and Egg Basket options delivered once or twice per month using discount code CFF2020.

Royal Crest Dairy

350 S. Pearl St.

Denver

(303) 777-3055 or (888) 226-6455

www.royalcrestdairy.com

Customer Service Hours:

Monday - Friday, 6:30 a.m. - 4 p.m.

Royal Crest Dairy, a family-owned business serving Colorado since 1927, provides families with the freshest milk produced on local dairy farms. These farms are all grade "A" producers, and must submit to a rigid testing program to insure purity, quality, and flavor. Royal Crest contracts with producers not to treat their cows with the bovine growth hormone rbGH. The unbreakable "high density" plastic container is more durable than glass, maintains fresh flavor, and keeps milk cold longer. The Royal Crest milk bottle with the no-drip lip is 8 times lighter than glass and available in both gallons and half gallons. This bottle can be reused an average of 100 times before being recycled. Royal Crest Dairy also offers a wide variety of products in addition to great tasting milk, products such as juices, eggs, breads, cream products, cheeses, and several seasonal offerings. Visit www.royalcrestdairy.com to check us out! (See our ad on page 8.)

South Pearl Street Farmers' Market

1500 & 1400 blocks of S. Pearl St.

Denver

(303) 734-0718

marilyn@hobnobevents.com

www.southpearlstreet.com

www.facebook.com/SouthPearlStreet/

May 17 - November 15

Sunday, 9 a.m. - 1 p.m.

Between Arkansas and Iowa Streets.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, jerky, lamb, pork, poultry, sausage, salmon.

Sprout City Farms

6700 E. Virginia Ave.

Denver

(720) 319-8126

info@sproutcityfarms.org

www.sproutcityfarms.org

www.facebook.com/SproutCityFarms

CSA: June - October

Farm Stands: August - October

Wednesday (Denver), 3:30 p.m. - 5:30 p.m.

Thursday (Lakewood), 3:30 p.m. - 6:00 p.m.

Tours available by appointment.

SCF is an urban ag nonprofit operating the Denver Green School Community Farm (SE Denver) and Mountair Park Community Farm (Lakewood). One third of our harvest at each farm is dedicated to food access programs for low-income families. We accept and double SNAP/EBT. Agritourism, community events, workshops, CSA shares, farm stands, farm to cafeteria for local schools, donations to local food pantries. We grow over 100 varieties of produce including beets, bell peppers, carrots, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, onions, peas, potatoes, pumpkins, radishes, spinach, squash, tomatoes, turnips, zucchini, eggs, flowers.

Stapleton Farmers' Market

7351 E. 29th Ave.

Denver

(303) 734-0718

marilyn@hobnobevents.com

www.stapletondenver.com

www.facebook.com/StapletonDenver

June 7 - October 11

Sunday, 9 a.m. - 1 p.m.

Stapleton Founder's Green

Apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, jerky, lamb, pork, poultry, sausage, salmon.

University Hills Market

University Hills Plaza
2500 S. Colorado Blvd.
Denver 80222
(720) 885-8618
boulterfarmersmarkets@yahoo.com
www.boulterfarmers5280urbanmarket.com
www.facebook.com/Boulterfarmers5280urbanmarket

May 23 - October 17
Saturday, 9 a.m. - 1 p.m.
University Hills Plaza

You don't want to miss this because we've got Palizzi Farm, Forte Fruits, Everybody Must Get Scones, Pastamore, Milford Spice and other wondrous choices.

DOUGLAS COUNTY

3T Ranch Grassfed Beef

5285 E. Hwy. 86
Franktown
(970) 376-7505 (call first)
3tranchcolorado@gmail.com
www.3tranch.com
www.facebook.com/3TRanch/

Online orders and by appointment
Tours available, please call to arrange

On-farm/ranch sales: beef. Our family ranch offers grassfed/grass finished beef for sale in a variety of conveniently sized packages. We are proud to be a Certified Producer of the American Grassfed Association, so all of our beef is raised to the high-quality standards our customers depend on. Our cattle are never confined in a feedlot, always free to pasture graze on native grasses, never given hormones, antibiotics or grain. The result is very healthy, lean and delicious beef that customers can enjoy directly from the ranch.

Alexander Family Ranches LLC/ Noel Alexander Memorial Gardens

7124 W. Cherokee Dr.
Sedalia
(303) 814-3147 (call first)
Caporra1@aol.com

By appointment only

Agritourism, CSA farm, on-farm/ranch sales, u-pick: hayrides, hunting, Indigenous learning, Indigenous and native plants, variety of fruits and vegetables, cider, baked goods, eggs, honey, jams/jellies, popcorn, handcrafted gifts. Native plant identification walk/tour, coal forge demonstrations, chuck wagon meals, Old Time General Store.

Busy Bee Farm

PO Box 41
Larkspur, CO 80118
(303) 657-5360
steven_Lechner@msn.com
www.busybeefarm.online
www.facebook.com/busybeefarm.online

April - October
By appointment.
Closed all major holidays.

Pure raw honey and honey products, creamed honey, bee pollen, beeswax, beeswax candles, soaps and lotions. Visit us on Facebook.

CALF at the Lowell Ranch

2330 S. Interstate 25 (East Frontage Road)
Castle Rock
(303) 688-1026 (call first)
calf@thecalf.org
www.thecalf.org

By appointment
Tours available, call for reservations.



Agritourism, community gardens, Centennial farm/ranch, on-farm/ranch sales, u-pick: beets, chile peppers, herbs, onions, radishes, raspberries, rhubarb, spinach, squash, tomatoes, zucchini, honey, pork, corn maze/pumpkin patch, event facilities. CALF hosts a variety of events throughout the year! Check our website for dates and times!!!

Highlands Ranch Town Center Farmers' Market

9288 Dorchester St.
Farmers' Market Hotline: (303) 887-FARM
www.denverfarmersmarket.com

May 3 - November 1
Sunday, 10 a.m. - 2 p.m. or sellout
Along Highlands Ranch Parkway between Lucent and Broadway.

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 41.)

Lone Tree Farmers' Market  
Entertainment District
9355 Park Meadows Dr.
(720)-885-8618
matthew@boulter5280urbanmarket.com
www.boulter5280urbanmarket.com
www.facebook.com/boulter5280urbanmarket

June 6 - September 26
Saturday, 9 a.m. - 1 p.m.
Located just south of the movie theater

Miller Farms, Tate's Orchard, The Denver Cookie Company, Royal Crest and more.

Monroe Organic Farms, LLC  
(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31
Daily, 7 a.m. - 5 p.m.
Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Mountain Man Micro Farms 
1144 S. Russellville Rd.
Franktown
(303) 495-8580 (call first)
andy@mtmanfarms.com
www.mtmanfarms.com

Year-round
Daily, 8 a.m. - 5 p.m.

Greenhouse, on-farm/ranch sales: microgreens.

The Original Castle Rock Farmers' Market  
2842 Front St.
(720) 220-3461
jazznette@comcast.net

June 20 - October 10
Saturday, 8 a.m. - 12 p.m.
Douglas County High School west parking lot

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green

beans, herbs, honeydew, leeks, nectarines, okra, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, strawberries, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, jerky, poultry, sausage. Local herbs, eggs, tamales, kombucha, baked goods and breads, fermented and pickled items, jams and jellies, soaps and candles, maple syrup, pasta, oils and vinegars, local honey, and lots of fun-filled people. Come visit us! (See our ad on page 9.)

Snow Creek Ranch
10997 Spruce Mountain Rd.
Larkspur
(844) 34-ANGUS (call first)
support@snowcreek-ranch.com
www.beef.snowcreek-ranch.com/
www.facebook.com/snowcreekranchsteaks

By appointment
15 minutes south of Castle Rock, exit at Larkspur.

On-farm/ranch sales, online beef sales: Beef (frozen, whole, half, quarter, retail packages), minimum amount sold: 1 lb. ground or 1 steak. USDA-inspected. Seasonal farm to table dinners. (See our ad on page 28.)

ELBERT COUNTY

B Bar S Ranch Grass-Fed Beef
2106 County Road 106
Elizabeth, CO 80107
(720) 560-2863 or
(303) 442-1995 or (303) 648-3758
(303) 696-1459 (fax)
moreinfo@bbarsranch.com
www.bbarsranch.com

Order by phone, email, fax or mail.
Orders must be received by August 15, 2020.
New customers will need to pay a deposit.

Grass-fed beef. Family owned and operated, B Bar S Ranch Grass-Fed Beef has been providing grass-fed beef to consumers since 1985. Our beef is raised nature's way: the animals spend their entire lives grazing mountain or prairie pastures (plus some hay in winter), without supplemental hormones, antibiotics or steroids. They never see a feedlot, so the beef is low in fat. Order a quarter, half or whole. You instruct the butcher how you want your beef cut, what you want ground, size of roasts, package size, etc. Excellent jerky and a variety of sausages are available upon request.

Elizabeth Farmers' Market

165 S. Main St.
(303) 646-4166
gerickson@townofelizabeth.org
www.townofelizabeth.org/community/page/
elizabeth-farmers-market

June 12 - September 11

Friday, 5 p.m. - 9 p.m.

Southwest corner of CO State Hwy. 86 and S. Main St.

Apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, beer, wines, baked goods, cheese, eggs, honey, jams/jellies, pickles, handcrafted gifts. Live music, various local vendors, food trucks, beer and wine, every Friday evening

Farm2Table Meats

24485 County Road 5
Elbert
(303) 520-8490 (call first)
farm2tablecolorado@gmail.com
www.farm2tablemeats.com
www.facebook.com/farm2tablemeats

Year-round

By appointment only

On-farm tours of our bison herd, May - Oct.

Farm market sales: bison, elk, beef, yak, pork, sausage (frozen, retail packages, whole and half), USDA - inspected. Home delivery in the Metro area.

Miele Farms Inc.

18100 County Road 105
Ramah
(719) 640-1031 (call first)
julie@mielefarms.com
www.mielefarms.com
www.facebook.com/mielefarms

Year-round

Daily

We are all small family farm dedicated to raising happy and healthy animals. We sell all natural grass-fed meats raised without antibiotics or hormones. Our available items include: Beef, Pork, (whole, half, quarter) Lamb, Poultry, Eggs, Sausage Bundles, Ground Beef Bundles and CSAs. Products can be purchased through our website. We offer free delivery to a few different meeting locations.

Red Tail Ranch

18150 N. Elbert Rd.
Elbert, CO 80106
(303) 648-9972 (call first) or
(303) 898-2621
bjfillmore@hotmail.com

Year-round

Monday - Saturday, by appointment

Tours available

8 miles south of the town of Elbert on Elbert Rd. at Elbert - El Paso County line; call for directions or delivery can be arranged. Serving the Colorado Springs and Denver Metro areas.

We raise grass-fed Texas Longhorn healthy lean beef with no hormones, no antibiotics, and no chemicals applied to pastures. We sell premium ground beef in 1 lb. packages individually or by the box. Quarters, halves and whole are also available by phone or email order. All beef is processed at state certified or USDA facilities. Please leave a message when calling.

JEFFERSON COUNTY

Adams Natural Meats

33850 US Highway 40
Evergreen
(303) 674-3123
adamsnaturalmeats@aol.com
www.adamsnaturalmeats.com
www.facebook.com/AdamsNaturalMeatsCO

Year-round

Tuesday - Saturday, 8 a.m. - 4 p.m.

Tours available by request

We are located right off the Beaver Brook exit (#248) off I-70 on the southeast corner of Highway 40 and Highway 65. From Denver: take I-70 west to exit #248 (Beaver Brook/Floyd Hill). Turn right onto Highway 65 and immediately right at "T" junction onto Highway 40. We are the first driveway on the right with the big red barn and buffalo on the property.

On-farm/ranch sales: beef, buffalo, jerky and sausage.

Creek Side Gardens

5730 W. Coal Mine Ave.
Littleton
(303) 933-8493
will@plantsbycreekside.com
www.PlantsByCreekSide.com
www.facebook.com/CreekSideGardens

March - December

Daily

Monday - Saturday, 9 a.m. - 6 p.m.

Sunday, 9 a.m. - 5 p.m.

Tours available (call for more information to see greenhouse).
Located on W. Coal Mine Ave., halfway between S. Pierce St. and S. Platte Canyon Rd.

Garden center, greenhouse: Christmas trees, pumpkins, flowering annuals, perennials, shrubs, trees, garden plants and houseplants.

Edgewater Market & Music 🏠 🎵

25th Ave. & Sheridan Blvd.
(720) 763-3058
amurray@edgewaterco.com
www.edgewaterco.com
www.facebook.com/
cityofedgewatermarketandmusic

July 2 - September 17
Thursday, 5 p.m. - 8 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, jerky, lamb, pork, poultry, sausage. Join us in 2020 for the Edgewater Market and Music! Experience another year of the Edgewater Market and Music, we have lots of great vendors, live music, beer sold to benefit non profits as you stroll down Edgewater's Historic West 25th Ave. between Sheridan and Ames St. Bring the family and enjoy a night out every Thursday! We accept SNAP.

The Evergreen Farmers' Market 🏠 🍎

Evergreen Country Day School parking lot
(303) 477-3900
www.coloradooutdoormarkets.com

June 2 - September 8
Tuesday, 10 a.m. - 2 p.m.
I-70 to the Evergreen Parkway, next to The Home Depot. Just minutes from I-70 & the Evergreen Parkway.

A picture-perfect farmers' market, tucked away in the beautiful Colorado mountains. Fresh picked organic and conventional produce, Palisade fruits, honey, salmon, Loredana's Italian cheeses and organic pestos, Great Harvest Bread, and more! Best peaches & corn!

Evergreen Market 🏠

Bergen Village Shopping Center
1240 Bergen Pkwy.
Evergreen 80439
(720) 885-8618
boulterfarmersmarkets@yahoo.com
www.boulter5280urbanmarket.com
www.facebook.com/Boulter5280urbanmarket

June 2 - September 22
Tuesday, 10 a.m. - 2 p.m.
Bergen Village Shopping Center

Palizzi Farm, Forte Fruits, La Montagne Des Savuers, Bjorn's Honey and other faves.

The Fleischer Family Farm 🍎 📷

2005 S. Zephyr Ct.
Lakewood, CO 80227
(412) 973-8041 (call first)
fleischerfamilyfarm@gmail.com
www.fleischerfamilyfarm.com
www.facebook.com/TheFleischerFamilyFarm/
www.instagram.com/thefleischerfamilyfarm/

June 13 - October 10
Saturday, 10 a.m. - 2 p.m.
Tours available, call ahead

Agritourism, CSA Farm, on-farm/ranch sales: apples, beets, bell peppers, cabbage, carrots, chile peppers, cucumbers, eggplant, garlic, grapes, green beans, herbs, leeks, okra, onions, peaches, pears, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, zucchini, microgreens, lettuce, kale, tomatillos, peas, eggs, honey, handcrafted gifts, flowers, soaps, coffee. Pumpkin patch, event facilities, farm or ranch vacations. We accept SNAP.

Four Seasons Farmers' 🏠 🍎 & Artisans Market

7043 W. 38th Ave.
Wheat Ridge
(720) 560-6648
info@fourseasonsfam.com
www.FourSeasonsFAM.com

Year-round, indoor/outdoor
Tuesday - Friday, 12 p.m. - 6 p.m.
Saturday Market Day 9 a.m. - 4 p.m.
Sunday, 10 a.m. - 4 p.m.
4 blocks east of Wadsworth on W. 38th Ave.

Apples, apricots, asparagus, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, microgreens, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, flowers, raw milk shares,

goat milk shares, goat cheese, cow cheese, goat milk, cold-pressed juices, honey, jun, pickles, wheat flour, cracked wheat, millet, millet flour, dry peas, pasta, popcorn, baked goods, handcrafted gifts, jams/jellies, chicken eggs, duck eggs, fermented foods, applesauce, soaps, lotions, lip balm, beef, buffalo, lamb, pork, sausage, pastured chicken. Event facilities and community classes. SNAP and Double-Up Food Bucks accepted.

Golden Farmers Market

1019 10th St. (Golden Library Parking Lot)
(303) 520-9706
violina@goldenchamber.org
www.goldenchamber.org/farmers-market/
www.facebook.com/goldenfarmersmarket

May 30 - October 3, except July 25
Saturday, 8 a.m. - 1 p.m.

Located in the parking lot of the Golden Public Library at 1019 10th St. The parking lot cross streets are 10th & Illinois St. Free parking is available in Golden's free parking garages just a few blocks from the market.

Apples, apricots, asparagus, beets, bell peppers, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork poultry sausage. Local produce, wines, hand-spun cheeses, and freshly baked bread are just some of the many products you will find at the Golden Farmers Market. Conveniently located near Clear Creek, the market is where you can find Colorado's finest foods while also enjoying Golden's natural beauty. Presented by the Golden Chamber of Commerce, the Golden Farmers Market is SNAP certified and accepts Double Up Food Bucks Colorado.

Grow Girl Organics

12229 W. 80th Ave.
Arvada
(303) 886-5645
growgirlorganics@gmail.com
www.growgirlorganics.com
www.facebook.com/growgirlorganics

May 1 - November 1

Call us Monday - Saturday, 9 a.m. - 8 p.m.
Located just west of Simms on 80th Ave. behind the Community in Christ Church.

Community gardens, CSA: beets, bell peppers, broccoli, cabbage, carrots, cauliflower, chile peppers, cucumbers, green beans, leeks, lettuce,

onions, radishes, spinach, squash, sweet corn, tomatoes, zucchini, herbs, microgreens and so much more.

Heinie's Market

11801 W. 44th Ave.
Wheat Ridge
(303) 425-9955
heiniesmarket303@gmail.com
www.heiniesmarket.com

Year-round
Daily, 9 a.m. - 6 p.m.
West 44th Ave. and Tabor St.

Roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, cider, juices, Christmas trees, baked goods, jams/jellies, Horizon foods and Village pies, beef, sausage (frozen, retail packages), USDA-inspected.

Infinite Harvest, Inc.

5825 W. 6th Ave., N. Frontage Rd., Unit 3B
Lakewood, CO 80214
(303) 232-1850
kurt@infinite-harvest.com
www.infinite-harvest.com

Year-round
By appointment

Controlled environment agriculture through vertical farming: living lettuces, microgreens.

Jefferson Farm Products

8950 W. Jefferson Ave.
Denver
(303) 870-3056 (cell)
jlevine@comcast.net
www.jeffersonfarmsnaturalfibers.net

Year-round, by appointment
Daily, 10 a.m. - 3 p.m. (unless otherwise arranged)
Tours available.
By arrangement, 10 a.m. - 3 p.m.
South of Hwy. 285 between S. Kipling Blvd. and S. Wadsworth Blvd.

On-farm/ranch sales of alpaca products both handmade and commercially made, raw fleeces cleaned and uncleaned, fiber rovings, batts and yarns. Composted manure for sale, and alpacas and paco-vicunas including non-breeding fiber animals. Breeding to outstanding herdsires available. Make an appointment and come see these wonderful animals for yourself.

Lakewood Farmers' Market

9077 W. Alameda Ave.

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

June 13 - September 26

Saturday, 10 a.m. - 2 p.m. or sellout

Mile Hi Church

Apples, apricots, asparagus, baked goods, BBQ beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, and wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 41.)

Mile High Fungi

19054 Gooseberry Ln.

Littleton

(720) 481-0770 (call first)

info@milehighfungi.com

www.milehighfungi.com

www.facebook.com/milehighfungi/

March - December

Daily, 9 a.m. - 5 p.m.

Visits by appointment only.

CSA farm, on-farm/ranch sales: mushrooms. Nestled into the foothills west of Denver, our farm produces over 10 cultivated mushroom varieties weekly and has the largest selection of wild foraged varieties in the state.

Monroe Organic Farms, LLC

(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

Daily, 7 a.m. - 5 p.m.

Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef,

pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Morton's Organic Orchards

(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Roost Farms

7395 W. 32nd Ave.

Wheat Ridge

(303) 330-9237 (call first)

bigchiefmccune@gmail.com

www.roostfarms.com

June 4 - October 30

CSA on Thursday

Tours available June 6 - October 31 (Saturdays), 10 a.m. - 3 p.m.

Agritourism, CSA: beets, bell peppers, cabbage, cantaloupe, carrots, cauliflower, cucumbers, eggplant, green beans, herbs, kale, lettuce, microgreens, onions, peas, potatoes, radishes, rhubarb, spinach, squash, strawberries, tomatoes, turnips, zucchini, eggs, honey. Roost Farms is back to the farm family of six naturally producing fruits and vegetables, free-range eggs and honey in Wheat Ridge. We farm the front our property using what we consider to be the most helpful organic practices. Grown-ups, children, chickens, and goats play in the back. Along the way you're also likely to notice a few honey bee hives. Working to produce the finest local products at honest prices we're experiencing a deeper connection and fascination with the grounding fabric of the natural world.

Southwest Plaza Farmers' Market 🏠 🍷

8501 W. Bowles Ave.

Littleton

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

May 2 - October 31

Saturday, 8 a.m. - 2 p.m. or sellout

W. Bowles and S. Wadsworth

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! **(See our ad on page 41.)**

Young's Market & Garden Center 🍷 🌲

9400 W. 44th Ave.

Wheat Ridge

(303) 422-8408

becerrayoungs@aol.com

www.youngsmarketandgardencenter.com

February 1 - December

Daily, Spring, 9 a.m. - 6 p.m.

Summer, 8 a.m. - 7 p.m.

6 blocks east of Kipling St. on 44th Ave. South from I-70 & Kipling.

Garden center, greenhouse: locally grown produce in season, apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, watermelon, winter squash, zucchini, cider, juices, Christmas trees, pickles, jams/jellies, bagged snacks and candies, bottled fruit syrups, salsa, live plants and nursery stock.

NEW FROM SNOW CREEK RANCH!

Check Out Our Latest Offerings



Good for You

Good for the Rancher

SIGN UP FOR BEEF CHAMPION & WE'LL DELIVER GOURMET PASTURE-RAISED BLACK ANGUS STEAKS DIRECTLY TO YOUR DOOR!

Find Out More at Beef.SnowCreek-Ranch.Com/Beef-Champion



PLUS! RAISE FAST CASH FOR YOUR SCHOOL, TEAM, OR ORGANIZATION WITH OUR FUNDRAISING PROGRAM!



IT'S A NO-RISK WAY TO EARN THOUSANDS OF DOLLARS FOR YOUR NON-PROFIT WITH A WHOLESOME, DELICIOUS & HEALTHY KITCHEN STAPLE!

Find Out How at Beef.SnowCreek-Ranch.Com/Fundraising

Northeast Area

LARIMER COUNTY

Bartels Land and Livestock Inc. 🍷

3424 E. Douglas Rd.
Fort Collins 80524
(970) 493-3853 (call first)
llavud@frii.com
www.thebartelsfarm.com

Late June - November
Daily, please call for availability
Call for corn maze prices and group rates.
I-25 Exit 271 (Budweiser exit) one mile west to Giddings, two miles north to Douglas Road, right one 1/2 mile east to the farm.

CSA farm, on-farm sales, roadside market, u-pick: beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, chile peppers, cucumbers, green beans, herbs, honeydew, lettuce, onions, pickles, pumpkins, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini.

Corn Maze/Pumpkin Patch

September 17 - October 31
Daily, 10 a.m. - 6 p.m. (weather permitting)

20th Annual Pumpkin Patch. Pumpkin patch is no admission, you only pay for the products you pick from our field, or pile. This year we have everything you need for the Halloween season including hayrides, petting zoo, mini maze for the youngsters, acres and acres of pumpkins of all sizes, gourds, Indian corn, straw bales, late season vegetables, and to excite the crowd we have pumpkin cannons to send them flying. U-pick CSA farm. We also have a birthday party area.

Bee Family Centennial Farm Museum 📷

4320 E. County Rd. 58
Fort Collins
(970) 482-9168
info@beefamilyfarm.com
www.beefamilyfarm.org

May - October or by appointment
Friday and Saturday, 9 a.m. - 4 p.m.
From I-25 take Exit 271 to east frontage road. Go north 4 miles to County Road 58, then 1/4 mile east.

U-pick rhubarb in season, gift shop, handicap access, motor coach/bus access. Special Events: September 26 Pioneer Living Day and May 9 Spring on the Farm. Step into history and explore how settlers lived 100 years ago. Located on 10 acres of the family's original homestead site just

north of Fort Collins. The museum is dedicated to the preservation and sharing of the Bee family's agricultural heritage. Artifacts, photographs, letters, and farm information from the family's collection are exhibited in eight of the farm's historic buildings. The history of irrigation, the sugar beet industry, and lamb feeding all come to life at the farm. The hands-on children's activities and farm animals will enrich your family's experience at the farm museum. Immerse yourself in simpler times and have fun while learning the history of northern Colorado agriculture. This is an experience for the whole family as you stroll the grounds and discover farm life past and present.

Bee Squared Apiaries 📷

1617 White Water Ct.
Berthoud
(970) 213-3099 (call first)
beth@bethsbees.com
www.bethsbees.com

Year-round
Daily

Tours available by appointment only.
I-25 to Exit 243. West to Hwy. 287. North on Hwy. 287 5.2 miles. Turn west on White Water Ct.

Agritourism, on-farm/ranch sales, online, by telephone: award-winning local varietal honey, luscious soaps, gorgeous hand-rolled beeswax candles, bee yard tours and bee education. Try the only Good Food® Award-winning honeys in the state: "Rose Honey from the Heart" and our whiskey barrel aged honey. They're delicious! Delivery and shipping available.

Berthoud Local Farmers' Market 📷 🍷

Fickel Park (6th and Mountain)
(970) 232-6667
marketmanager@berthoudlocal.org
berthoudlocal.org/farmers-market/
www.facebook.com/BerthoudLocal

June 27 - September 26
Saturday, 9 a.m. - 1 p.m.
From I-25 take Exit 250 to Hwy. 56, proceed west 4 miles to the center of town.

CSA farm, community gardens: apples, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, celery, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, onions, peaches, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips,

watermelon, zucchini, baked goods, eggs, honey, jams/jellies, pickles, beef, lamb, pork, sausage, handcrafted gifts. We accept SNAP.

City of Loveland Farmers Market 🏠 🍅

700 S. Railroad Ave.
www.cityofloveland.org/farmersmarket
www.facebook.com/cityoflovelandfarmersmarket

June 7 - September 27

Sunday, 9 a.m. - 1 p.m.

Fairgrounds Park (visit www.ci.loveland.co.us/parksre/fairgroundspark.htm).

Bike to the Market/Beer Garden, June 7

Watermelon Daze, August 9

Kidchella, August 23

Honey Festival, September 13

Artist Market is the last Sunday of each month.

Turn west off of Hwy. 287 in Loveland onto First St., take the first left hand turn onto Railroad Ave. Fairgrounds Park will be on the east side of the road.

Apples, apricots, asparagus, beef, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, honeydew, lettuce, okra, onions, peaches, pears, plums, popcorn, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes all summer, turnips, watermelon, salsa, honey, coffee, fresh bread, gluten free products, sausages, fresh flowers, soap, lotion, children's books, cheese and cutlery, ice cream, dog biscuits, live entertainment and ready made food. Food Trucks (please check website for dates). Visit us on Facebook.

Colorado Agricultural 🏠 🍅 Marketing Cooperative (CAMC) dba Ft. Collins Farmers' Market

"The oldest farmer owned market in Colorado."

810 Harmony Rd.

(970) 495-4889

fortcollinsfarmersmarket@gmail.com

www.fortcollinsfm.com

Follow us on Facebook @ Fort Collins Farmers Market sponsored by CAMC.

Mid-June - October

Wednesday, 10 a.m. - 2 p.m.

May - Mid-November

Sunday, 10 a.m. - 2 p.m.

Southwest corner of Harmony Rd. and Lemay. In front of Ace Hardware in the parking lot.

Colorado grown and produced products including: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes,

turnips, watermelon, zucchini, coffees, mushrooms, cider, juices, eggs, honey, pickles, popcorn, baked goods, handcrafted gifts, jams, salsa, sauces, teas, rubs, breads, cheese, dipping oils, microgreens, milk and milk products, lettuces, tortillas, corn chips, dried beans, dried pasta, frozen green chili, Mexican sauces, pie cherries, ready beans (add water), pain lotions - sprays, tinctures and salves, kombuchas, natural fruit pops, soaps, beauty items, beef, game, buffalo, goat, lamb, pork, sausage, jerky. We accept SNAP.

Copoco's Honey

2020 N. College Ave.

Fort Collins

(970) 493-2923

service@copocoshoney.com

www.copocoshoney.com

Year-round

Monday - Saturday, 10 a.m. - 6 p.m.

Online sales, at store: Honey, naturally flavored creamed honeys, honey soaps, pollen, beeswax, beekeeping books and supplies, honey pots, lip balm, salves, gifts. Pollination services for large and small farms, especially squash and sunflowers! Classes in spring. Live bees and queens.

Fort Collins Farmers' Market on 🏠 🍅 Drake Road

802 W. Drake Rd.

Fort Collins

(970) 286-5110

fortcollinsfarmersmarket@gmail.com

www.drakeroadfarmersmarket.com

www.facebook.com/DrakeRoadFarmersMarket/

June 20 - October 3

Saturday, 9 a.m. - 1 p.m.

Parking lot at northwest corner of W. Drake and Worthington.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, baked goods, eggs, honey, jams/jellies, beef, sausage, tamales, chips, salsas, tortillas, whole bean and ground coffee. We accept SNAP.

Now available for your smart phone

Your guide to farmers' markets, roadside stands, u-picks, wineries, restaurants and agritourism activities.

Download the FREE Mobile App

www.coloradoagriculture.com

Eden Valley Institute

9325 World Mission Dr.
Loveland
(970) 214-4669 (call first)
farm@eden-valley.org
www.eden-valley.org

Year-round

Sunday - Friday by appointment

Tours available in June and August (call for dates)

From Eisenhower Blvd., north on County Rd. 27, 4 miles, west on County Rd. 29.

Greenhouse, on-farm/ranch sales, u-pick: asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, okra, onions, peas, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, horseradish, eggs. Produce mainly sold at farmers' markets. Ft. Collins (Sunday and Wednesday), Jax in Loveland (Tuesday), Loveland Fairgrounds (Sunday), Estes Park (Thursday). SNAP available only on Sunday and Wednesday at Ft. Collins Farmers' Market and Sunday in Loveland at the Fairgrounds. We do not use pesticides or chemicals.

Ela Family Farms/ Silver Spruce Orchards

(970) 872-3488 (call first)
info@elafamilyfarms.com
www.elafamilyfarms.com

June - December

With over 100 years of Colorado fruit growing experience, our fourth generation family farm offers certified organic fruits and artisanal fruit products at farmers' markets, at our farm, direct to buyer groups, as fruit shares to other CSA farms and at select retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, apples, cherries, plums and heirloom tomatoes. We make our own fruit into enticing jams, fruit butters, apple sauces, dried fruit and fruit leathers, and cider. Look for us on Saturdays at the Boulder Farmers' Market, Longmont Farmers' Market, Old Town Fort Collins Farmers' Market, Golden Farmers' Market and Denver Union Station Farmers' Market. On Sundays find us in Denver at the Old South Pearl St. Farmers' Market, Parker Farmers' Market and Stapleton Farmers' Market. We sell wholesale to farm stands, stores and restaurants in the Denver/Boulder to Fort Collins area and the I-70 corridor west to Grand Junction. Visit our website for more information or to order gift packs of any our products online.

Estes Valley Farmers' Market

Downtown
Estes Park
(303) 775-9058
kvdennis@skybeam.com

June 4 - September 24

Thursday, 8 a.m. - 1 p.m.

In Bond Park on Main St. next to the public library.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, leeks, lettuce, okra, onions, peaches, pears, plums, popcorn, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes all summer, turnips, watermelon, cider, juices, heirloom vegetables, honey, baked goods, Colorado-made cheeses, pasta, pesto, bedding plants, potted plants & hanging baskets. Tea blends, dog treats, gluten free items, local wine, jams & jellies, bath & body, all natural beef, bison & jerky. Fresh fish, salsa, green chile, gourmet dips, fresh roasted coffee blends, Kombucha and so much more! Plus activities for kids & live music every week!

Hazel Dell Mushrooms

3925 East County Road 32
Fort Collins
(970) 214-4781
hdm3925@aol.com
www.hazeldellmushrooms.com
www.facebook.com/hazeldellmushrooms

Year-round

Monday - Friday, 8 a.m. - 4:30 p.m.

1/2 mile west of I-25 at Exit 262 (Windsor exit).

On-farm/ranch sales: mushrooms. Shiitake, Oyster, King Oyster, Lion's Mane, Cinnamon Cap, Pioppino and Cremini. Colorado's premier gourmet mushroom farm. Operating in northern Colorado since 1997. We are a family run business that produces seven varieties of USDA certified organic mushrooms.

Heritage Lavender, LLC

4809 Foothills Dr.
Berthoud
(303) 514-6504 (call first)
heritagelavender@gmail.com
www.heritagelavender.com

Plant sales, call for availability

June - August

Thursday - Friday, 10 a.m. - 4 p.m. or by appointment

May - June

5 miles west of Berthoud on Hwy. 56, south on CR 23, west on Foothills Dr.

On-farm/ranch sales: local lavender fresh in season in July, dried year-round, fresh cut naturally grown flowers, fresh herbs and culinary lavender, handcrafted gifts. The lavender is in bloom early July, check our website, Facebook and Instagram pages for u-pick dates and event postings. Shipping available. Check our event page at heritagelavender.com for a list of 2020 events and workshops.

Hoffman Farms, LLC 🍷 📺
3545 W O Street
Greeley
(970) 978-6765 (call first)
hanmei@hoffmanproduce.com
www.hoffmanproduce.com
www.facebook.com/hoffmanfarmsllc

June 15 - September 30
Monday - Friday, 11 a.m. - 6 p.m.
Tours available by appointment

On-farm/ranch sales, roadside market, sell to schools: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, green beans, honeydew, okra, onions, potatoes, pumpkins, radishes, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini. We are a family owned and operated farm specializing in vegetables. The farm is owned and operated by Hanmei Hoffman and Derrick Hoffman. They are proud to call Colorado their home, and their children are the 6th generation of Hoffman born in northern Colorado. We farm multiple locations in Weld County from north of Greeley to Ft. Lupton. We currently grow over 60 varieties and sell direct to our customers. We accept SNAP.

Larimer County Farmers' Market 📺 🍷
200 W. Oak St.
Fort Collins
(970) 498-6000
larimercountyfm@gmail.com
www.larimercountyfm.org
www.facebook.com/larimercountyfarmersmarket
www.instagram.com/larimercountyfm

May 23 - October 31
Saturday, 9 a.m. - 1 p.m.
Larimer County Courthouse parking lot. From College Ave., west on Mountain, then south on Howes. The market is located at Howes and Oak St. Located in Old Town Fort Collins.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cheese, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, onions, peaches, pears, pickles, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, beef, lamb, pork, sausage, eggs, honey, pickles, baked goods,

handcrafted gifts, jams and jellies, kombucha, tamales, spices, coffee, tea, ready-to-eat foods, bedding plants, vegetable starts, and dog treats.

Long Shadow Farm 📺 🍷
101 Bothun Rd.
Berthoud
(970) 232-6667 (call first)
kristin@longshadowfarm.com
www.longshadowfarm.com
www.facebook.com/LshadowF

Year-round
Daily, by appointment only
Tours available by appointment

CSA farm, on-farm/ranch sales: lamb, poultry, pork and beef.

Loveland East Farmers' Market 📺 🍷
at JAX

950 E. Eisenhower Blvd.
(970) 231-2020
treatsbygagnes@hotmail.com
Facebook: Loveland East Farmers Market at Jax

June 2 - October 8
Tuesday, 9 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, onions, peaches, pears, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, mushrooms, baked goods, honey, jams/jellies, pickles, popcorn, beef, tamales, salsa, fresh tortillas and breads, fresh roasted coffee blends, teas. Fresh fruit provided by Debbie's Palisade Peaches.

Monroe Organic Farms, LLC 📺 🍷 
(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31
Daily, 7 a.m. - 5 p.m.
Tours are available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.



****VISIT A TRUE COLORADO TREASURE IN OPERATION SINCE 1949****

For more information including all of the farmers markets we attend, our fantastic CSA program, and our fresh beef and pork please visit our web site at www.millerfarms.net
(970)-785-6133 or email us at millerfarmsco80651@gmail.com

We offer one of the most unique CSA's in the state. With our Community Supported Agriculture share, members come to any of the markets we attend or to the farm and select their own produce each week!

Fall Harvest Festival

Your admission fee includes harvesting plus all activities including our huge playground, rare antiques, fire trucks, UFO's, aircraft and other cool stuff!

NO RESERVATIONS NEEDED FOR GROUPS OF 10 OR LESS WE OFFER SCHOOL AND GROUP RATES

We accept all major credit cards, debit cards, cash and SNAP benefits

Why support our farm? Every year we donate thousands of pounds of fresh produce to local food banks, churches, shelters and the Veterans Administration to help get food into the hands of those who would not have access to it. We are able to donate because of your support!

**WE ARE A REAL WORKING FAMILY
FARM AND WE THANK YOU FOR YOUR
SUPPORT!**



BECOME A FARMER FOR A DAY

Labor Day through
mid-November
9AM – 6PM daily

Come to our Farm and spend the day harvesting and enjoying a day in the life of a farmer. Our family farm has been in operation since 1949. We are a real working family farm open to the public year-round. Starting Labor Day, we open our fields for you to come harvest fresh produce.



In October, we also have our famous wagon sale where you fill a wagon full of pumpkins, squash and seasonal produce!

We are located just 5 miles east of I-25 at exit 243. (Longmont/Lyons exit) Located on Highway 66 and County Road 19. 13912 CR 19, Platteville, CO 80651.

Morning Fresh Dairy Farm



5821 W. CR 54E

Bellvue

(970) 482-5789

morningfresh@morningfreshdaily.com

www.morningfreshdairy.com

www.facebook.com/morningfreshdairy/

Year-round

Monday - Saturday, 7 a.m. - 6 p.m.

Sunday, 9 a.m. - 6 p.m.

Tours available every Wednesday and Saturday,

10 a.m., 11:30 a.m., 1 p.m., 2:30 p.m.

Take 287 north from Fort Collins, turn left at CR54

E. Take 287 south from Livermore, turn right at CR

54E. We have a large, easy to find cafe called the

Howling Cow.

Agritourism, on-farm/ranch sales, home milk delivery: milk, whole, cream top, 1%, 2%, skim, cream, half & half, chocolate. We deliver all natural milk in glass bottles. Flash pasteurized with no pesticides or preservatives. We also carry fun flavors like Root Beer Floats and Milkacino. Seasonal hayrides, mazes and events, event facilities.

Morton's Organic Orchards



(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorchanicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Raisin' Roots Farm



2229 West Vine Dr.

Fort Collins

(443) 863-0677

raisinroots@gmail.com

www.raisinroots.com

www.facebook.com/raisinroots

Year-round

Daily, 9 a.m. - 5 p.m.

Tours available May - October, first Sunday of the

month. Details on our website. Private 90 minute

tours: \$75 Nov. - Feb., \$125 March - Oct.

2 blocks west of Taft Hill & Vine, our roadside farm

stand is open daily for self-serve.

Agritourism, CSA farm, on-farm/ranch sales, roadside market: apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, onions, peas, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, eggs, pork, tours and workshops. Our 60 different varieties of vegetables are grown as part of our seasonal CSA program and are sold at the Larimer County Farmers' Market and our roadside farm stand. Our emphasis on soil health and low-till growing practices ensures nutritious produce and a commitment to land stewardship. Growing on several acres of land just a few miles from the city center, we are a proud member of the Fort Collins community. We accept SNAP.

Scofield Fruits, LLC

1821 W. Eisenhower

Loveland

(970) 622-8228

info@scofieldfruits.com

www.scofieldfruits.com or

www.coloradopeaches.com

www.facebook.com/scofieldfruit

May - September

Monday - Saturday, 9 a.m. - 6 p.m.

Sunday, 10 a.m. - 5 p.m.

Approximately 5.2 miles west of I-25 on Hwy. 34

(Eisenhower). West of Lake Loveland at the corner

of Eisenhower and Van Buren next to McDonald's

(under the tent).

Roadside market: apples, apricots, bell peppers, broccoli, cantaloupe, cherries (Bing & Rainier), chile roasting, cucumbers, garlic, green beans, honeydew, onions, Palisade peaches, pears, pickles, sour (pie) cherries, plums, potatoes, sweet corn, tomatoes, watermelon, Rocky Ford melons, local jams/jellies, honey, pies, bedding plants, flowers and hanging baskets. Also visit us every Thursday morning at the Estes Valley Farmers' Market! "Colorado Proud" vendor. Visit us on Facebook!

Snowy Peaks Winery



292 Moraine Ave.

Estes Park

(970) 586-2099

info@snowypeakswinery.com

www.snowypeakswinery.com

Year-round

Call for hours.

At intersection of Hwy. 34 and Hwy. 36 take Elkhorn

Ave. west to Moraine Ave., take a left. We are

located at the top of the hill on the left hand side before you reach the giant slide.

Cabernet Sauvignon, Merlot, Riesling, Syrah, Viognier and many more. Tasting room available. Also cheese, cider, juices, sausage, baked goods, handcrafted gifts, prepared foods (sauces, jellies, crackers).

Summit Hard Cider and Perry Co., LLC/DBA Scrumpy's

215 N. College Ave.
Fort Collins
(970) 682-1944
summithardcider@gmail.com
www.summithardcider.com, www.scrumpys.net
www.facebook.com/summithardcider/
www.facebook.com/scrumpyshardciderbar/

Year-round (except Thanksgiving and Christmas)
Tuesday - Sunday, 11 a.m. - 9 p.m.

Cider: cider, juices, hard cider, baked goods. Tasting room available.

Sunrise Ranch

100 Sunrise Ranch Rd.
Loveland
(303) 638-3341 (call first)
sschnecker@emnet.org
www.sunriseranch.org/buy-beef

Year-round (some products are seasonal)
Monday - Friday, 9 a.m. - 4 p.m., by appointment
Saturday and Sunday, by appointment
Tours available by appointment
Take US 34/Eisenhower Blvd. and continue west 6.5 miles to North County Road 27. Turn right on N CR 27 at the Masonville/Sunrise Ranch sign. Continue on N CR 27 for 3 miles to County Road 29. Turn left at CR 29 at the Sunrise Ranch sign. Continue on CR 29 for 1 mile to the second Sunrise Ranch Road sign (it's a U-shaped road with two entrance points on CR 29) and turn right. Park in the lot immediately to your left and proceed up the sidewalk and stairs to the front office in the Pavilion.

Greenhouse, on-farm/ranch sales: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, kale, lettuce, microgreens, okra, onions, peas, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, zucchini, 100% grass-fed and grass finished beef and lamb, event facilities.

COLORADO
agriTOURISM
ASSOCIATION

www.coloradoagritourism.org

MORGAN COUNTY

Pope Farms Corn Maize and Pumpkin Patch

19502 CR 3
Wiggins
(970) 483-6124
popefarmscornmaize@hotmail.com
www.popefarmscornmaize.wixsite.com/cornmaize-wigginsco

October
Friday, 4 p.m. - 9 p.m.
Saturday, 10 a.m. - 9 p.m.
Sunday, 10 a.m. - 6 p.m.

We have the largest most challenging and educational corn maize in the area. It will be haunted October weekends starting at dark. Jumping pillow, duck races, cow train, zombie paint ball, pedal car races, pumpkin cannon, huge pumpkin patch, and many activities for the young and old. School and group tours welcome during the week. Group pricing available.

WASHINGTON COUNTY

Colorado Craft Beef, LLC

54600 County Road CC
Akron
(970) 573-6688 (call first)
info@coloradocraftbeef.com
www.coloradocraftbeef.com
www.facebook.com/coloradocraftbeef/

Year-round
Call for hours
Tours available by appointment

On-farm/ranch sales, Centennial Farm: beef (frozen, whole, half, quarter, retail packages), customized beef boxes, USDA-inspected.

WELD COUNTY

Anders Farm

8443 Hwy. 85
Fort Lupton
(970) 302-9802 (daytime)
(970) 590-7428 (evening)

July 10 - October 1
Daily, 8 a.m. - 7 p.m.
3 miles north of Fort Lupton on U.S. Hwy. 85, west side of the highway.

Roadside market: beets, bell peppers, cabbage, cantaloupe, chile peppers, chiles - roasted, cucumbers, garlic, green beans, onions, pinto

beans, potatoes, squash, sweet corn, tomatoes, watermelon, honey. Since 1989 Anders Farm has been specializing in home grown produce. Everything is picked daily on the farm to bring the customer the freshest possible produce. Our customers return for the best quality produce around, awesome sweet corn and cantaloupe, and a friendly atmosphere. We will take orders for canning needs, so give us a call. Our family is here to help you.

Anderson Farms

6728 County Road 3 1/4

Erie

(303) 828-5210

info@andersonfarms.com

www.andersonfarms.com

www.facebook.com/andersonfarmsco

September 23 - October 31

Daily, hours vary, please see website.

I-25 north of Denver to exit 235. Take Hwy. 52 west 3 miles to CR 3 1/4. Go north approximately 1/2 mile.

Agritourism, u-pick: pumpkins, squash, gourds, honey, jams, jellies, pickles, popcorn, handcrafted gifts.

Corn maze, pumpkin patch, hayrides, harvest festivals, Terror in the Corn haunted attraction, Zombie Paintball Hunt. Public restrooms, handicap access, motor coach/bus access, picnic area, food/concessions, retail/gift shop, credit cards accepted, pre-booking/group tours.

Colorado's Longest Running Corn Maze: Entering our 24th season. Activities include hayrides to the pumpkin patch, 25-acre corn maze, tire mountain, barrel train, pedal karts, mine car rides, combine slide, jump pads, gem mining, private campfire rentals, duck races, live entertainment and more! Field trips and group rates available.

Terror in the Corn has grown into one of the largest Haunted Attractions in Colorado. It is a three-part event you won't soon forget. The experience begins by climbing into an interactive and totally enclosed trailer that drops you in the middle of a dark and sinister corn field. Those fortunate enough to escape its twisted paths are 'welcomed' into a Haunted Ghost Town where nightmares greet you at every turn.

If you are faint of heart, you might prefer Zombie Paintball Hunt. Shooting zombies from the relative safety of the Eradication Vehicle. Also check out the paintball shooting gallery, escape rooms and much, much more. **(See our ad on page 40.)**

Blue Sky Natural Angus

33901 N. Hwy. 257

Windsor

(970) 222-7147

Rbluesky8@msn.com

www.blueskyfarmcolorado.com

Order online or by telephone: beef, (frozen, whole, half, quarter). Minimum amount sold 1/4. All natural Angus beef -- pasture raised on all forage diet supplemented with grass/alfalfa hay during the winter months. Available as grass-fed or finished on chopped corn for 80 to 120 days. No feed additives, steroids, antibiotics, or hormones ever. Available live or processed by local USDA-inspected plant, dry aged 21 days, cut and packaged to your individual specifications. All processing costs are paid. Delivery available in northeastern Colorado or can be shipped overnight by FedEx nationwide for an additional charge.

Erie Farmers' Market

Briggs St.

(303) 902-2451

kellyenterprisesltd@gmail.com

www.realfarmersmarketco.com

www.facebook.com/eriefarmersmarket

May 21 - September 10

Thursday, 5 p.m. - 8 p.m.

Downtown Erie on Briggs St. between Wells and Moffatt.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, Colorado wines, baked goods, eggs, honey, jams, jellies, jewelry, handcrafted arts, beef, sausage. Live music, food trucks, credit cards accepted.

Ewe Bet Ranch

1850 East State Hwy. 60

Loveland, CO 80537

(970) 744-8902 (call first)

beemer@ewebetranch.com

www.ewebetranch.com

Available daily on a year-round basis

By appointment only

Tours available. Biosecurity measures enforced.

Call for directions.

Gourmet natural fed lamb meat (advanced order only). Lambs are treated humanely and free of hormones/antibiotics. On-farm sales: wool (hand spinning fleeces, roving, skeins of yarn and sheepskins), alpaca/llama fiber (roving, skeins of yarn), Navajo spindles and spinning/knitting/felting/

tattooing lessons. Certified OPP free breeding sheep (registered polled Rambouillet & natural colored) sales. Colorado honey (12 oz. bears, 24 oz. bears, quart jars). FFA and 4-H members welcome.

Fritzler Farm Park 🍁 📷

20861 County Road 33

La Salle

(970) 737-2129

glen@fritzlermaze.com

www.fritzlerfarmpark.com

www.facebook.com/fritzlermaze/

www.facebook.com/screamacrescolorado/

Mid-September - Halloween

Scream Acres opens late September

Check out our website for special events including field trips, group discounts, birthday parties and additional information.

Located 7 miles south of Greeley or 22 miles north of Brighton between County Road 44 and County Road 42 on the west side of Hwy. 85.

Colorado's Original and Premier Corn Maze:

Fun fall activities for all ages including a 15-acre corn maze, mini roller coaster barrel train ride, pumpkin cannons, pedal go-carts, pillow jumps, giant slide, paintball buses and so much more!

Hours, prices and additional information at

www.fritzlerfarmpark.com

Pumpkin Patch

U-pick pumpkins sold by the pound as well as other fall decorating items - open same hours as the maze.

"Scream Acres"

An eerie and darkened corn maze ending with a trip through an outdoor prop-filled haunted corn field. Spine chilling! Additional haunts include Zombie Paintball Slayer - be the hunter not the hunted as you ride the paintball bus in search of live actors.

Hours, prices and additional information at

www.facebook.com/screamacrescolorado/.

Greeley Farmers' Market 🏠 🍁

902 7th Ave. (The Depot)

(970) 336-4219

andrea.haring@greeleygov.com

www.greeleygov.com/fm

www.facebook.com/greeleyfarmersmarket

May 16 - October 24

Saturday, 8 a.m. - 12 p.m.

Northeast corner of 10th St. and 7th Ave.

Apples, apricots, asparagus, beets bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, roasted chiles, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, mushrooms, okra, onions, peaches, peas, pinto beans, plums,

potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini baked goods, cheese, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, buffalo, pork, poultry, sausage and FUN! We accept SNAP and DUFB.

Harmon Farms LLC 📷

36624 CR 31

Eaton

(970) 834-3448 or (970) 396-0251 (call first)

www.HarmonFarms.us

By appointment only

Come share our farm and its bounty through farm stays and events like goat cuddling & farm-to-table dinners. The Inn at Harmon Farms & The Ranch at Harmon Farms are bookable for whole house rentals on HomeAway, AirBnB, or directly through us or our website. 18 beautiful acres, a 1926 farm house, 1947 ranch, the original barn and outbuildings with modern upgrades. We pride ourselves on being a family farm with a heart for sustainability, diversity, community, and being a place friends and family can gather. Agritourism, on-farm sales, u-pick: seasonal, flowers, eggs, honey, soap, garden vegetables, farm goods and handcrafted items, farm stays, retreats, wedding and event hosting, farm classes and experiences, goat cuddling, farm-to-table suppers, portrait sessions, music & comedy in the barn, and more. Beef, goat, lamb, pork (live or frozen, retail packages), USDA-inspected, delivery available. Christmas trees, leaf, branch, and pumpkin drop off location. We raise healthy, happy animals and a variety of crops to feed ourselves and market. We are a great place for family gatherings, events, photography sessions, retreats. Experiences like wooling, internships, artist or writer in-residence welcome. Please inquire.

Hoffman Farms, LLC 🍁 📷

3545 W O Street

Greeley

(970) 978-6765 (call first)

hanmei@hoffmanproduce.com

www.hoffmanproduce.com

www.facebook.com/hoffmanfarmsllc

June 15 - September 30

Monday - Friday, 11 a.m. - 6 p.m.

Tours available by appointment

On-farm/ranch sales, roadside market, sell to schools: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, green beans, honeydew, okra, onions, potatoes, pumpkins, radishes, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini. We are a family owned and operated farm specializing in vegetables. The farm is owned and operated by Hanmei Hoffman and Derrick Hoffman. They are proud to call Colorado their home, and their

children are the 6th generation of Hoffman born in northern Colorado. We farm multiple locations in Weld County from north of Greeley to Ft. Lupton. We currently grow over 60 varieties and sell direct to our customers. We accept SNAP.

Lily Farm Fresh



Event Center & Skin Care

1833 Weld County Road 53
Keenesburg
(303) 455-4194 (call first)
answers@lilyfarmfreshskincare.com
www.lilyfarmfreshskincare.com
www.coloradofarmweddings.com
www.facebook.com/lilyfarmfreshskincare
www.facebook.com/lilyevents

I-76 east to Hwy. 52, east on Hwy. 52, south on WCR 53. Take WCR 53 for a few miles, you will run into our building on the right side.

Agritourism and handcrafted gifts. Fresh handcrafted skin care you can watch us make! We grow our own USDA certified organic ingredients for our fresh handcrafted facial skin care products. Event facilities.

Living The Cream Dairy LLC



27364 County Road 62.75
Gill
(303) 478-3217 (call first)
livingthecreamdairy@gmail.com
Facebook: Living The Cream Raw Milk Dairy

By appointment
Tours available by appointment

CSA farm, herd shares for raw cow's milk, eggs. Giving you the opportunity to provide all the benefits of raw milk to your family without the work. With our herd share program you own only what you need, and help me to raise kids who know the value of empathy, responsibility, and live the dream. We are just a small family farm that decided, in March 2019, to milk for ourselves after I had a scary battle with Stage 3 Breast Cancer. To my surprise, I quickly expanded my farm family and now have 4 cows in milk. I feed only non-GMO feeds and raise my hay.

Mazzotti Farms LLC Pumpkin Patch



24120 WCR 8
Hudson
(303) 536-4089
amazzotti@aol.com
www.mazzottifarms.com

October 1 - October 31
Open to public weekends only
Saturday and Sunday, 10 a.m. - 5 p.m.
I-76 E to Hudson exit, east 2 miles to Road 49, then south 2 miles to Road 8, on the corner of WCR 8 and WCR 49.

Corn maze, u-pick pumpkin patch.

Miller Farms



13912 County Road 19
Platteville
(970) 785-6133
millerfarmsco80651@gmail.com
www.millerfarms.net
www.facebook.com/MillerFarmsCO

Daily, 9 a.m. - 6 p.m.
Tours available, Labor Day - Mid-November
Daily, 9 a.m. - 6 p.m.
I-25 to Exit 243. Go east 5 miles, on the corner of Hwy. 66 and CR 19.

Agritourism, on-farm/ranch sales, roadside market, u-pick: asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, onions, peas, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, pickling cucumbers, kohlrabi, dill, eggs, beef, pork, corn maze/pumpkin patch, hayrides. We accept SNAP and Double Up benefits. (See our ad on page 33.)

Monroe Organic Farms, LLC



25525 WCR 48
Kersey
(970) 284-7941
jacquie@monroefarm.com
www.monroefarm.com

June 15 - October 31
Daily, 7 a.m. - 5 p.m.
Tours available upon request.

We are a Community Supported Agriculture (CSA) farm where families become members and receive a variety of certified organic produce and other farm products. We deliver our fully-ripened fruits and vegetables to 25 Front Range neighborhoods including Boulder, Broomfield, Greeley, Longmont, Louisville and the Denver Metro area. We are best known for our carrots, green beans, onions, peppers, potatoes, strawberries, sweet corn, sweet melons and tomatoes. We are an excellent source for Western Slope fruit, Eastern Plains honey, beef, pork and lamb. Our farm is certified organic. The animals are on pasture their whole lives. They are antibiotic and hormone free.

Morning Fresh Farms

15121 County Road 32
Platteville
(970) 785-2889
jwilkins@rmeggs.com
www.morningfresh.com

Year-round
First and third Saturdays, 8 a.m. - 12 p.m.
I-25 to Longmont/Platteville Exit 243 (Hwy. 66), east to Hwy. 85, north on Hwy. 85 to 9th St., left

(west) on 9th St. to Valley High School (1001 Birch St., Gilcrest, CO 80623).

Fresh eggs available through the Valley High School Agriculture Program (970) 350-4260, email Robby Adams at adamsr@wcsdre1.org.

Morton's Organic Orchards



(720) 371-1727
mortons3651@gmail.com
www.mortonsorchards.com
www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)
Wednesday, Thursday, Saturday, Sunday
Times vary by market location
Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Pope Farms Produce & Garden Center

"Colorado grown plants and produce"
6501 W. 28th St.
Greeley
(970) 330-5907
popefarm@hotmail.com
www.popefarmsproduce.com

January - March
Friday and Saturday
April - December
Daily, 9 a.m. - 6 p.m.
On the corner of Hwy. 34 bypass and 65th Ave. in the southwest part of Greeley.

Colorado grown bedding plants, roses, shrubs, fruits and vegetables (by the pound or by the bushel), fresh roasted chile, local milk, beef, Colorado Cherry Co. products, frozen pie cherries. Village Pie Maker frozen pies. Colorado Country Kitchen homemade jams, jellies and canned goods. We offer a complete garden center and the freshest cut Christmas trees and wreaths.

Prairie Natural Lamb

24402 CR 76
Eaton
(303) 594-3827
marilynbaydrake@gmail.com
www.PrairieNaturalLamb.com

Reserve in summer for late fall pick-up. Freezer lamb meat sales: lamb (frozen, whole, half), USDA-inspected. 100% grass-fed, no hormones, sub-therapeutic antibiotics, animal by-products or soy.

Spomer Bison Ranch

23675 WCR 27.5
PO Box 21
Milliken 80543
(970) 381-2880
redbarnbison@gmail.com
www.redbarnbison.com

Year-round
Daily, 8 a.m. - 6 p.m. or by appointment.
Hwy. 34 between I-25 and Greeley, take 83rd Ave. south approximately 5 miles to ranch. From I-25 go east at the Johnstown exit. Go through Johnstown and Milliken on Hwy. 60, 2 miles east of Milliken continue straight on Two Rivers Parkway, north 2 miles to the ranch. From Hwy. 85 just north of Platteville, take Hwy. 60 north to Two Rivers Parkway, continue north 2 miles to the ranch. See map on website.

On-farm sales: buffalo (bison) and elk meats, jerky, sausage, by-products, gifts, hides, rugs, skulls, bones, crafts and tours.

Strohauer Farms

19595 County Road 50
La Salle
(970) 284-6526 (call first)
amber@strohauerfarms.com
www.strohauerfarms.com

Year-round (closed on major holidays)
Monday - Friday, 7 a.m. - 5 p.m.
Most Saturdays, 7 a.m. - 12 p.m.
Tours available by appointment.

On-farm/ranch sales: onions, potatoes.

Tigges Farm Produce & Pumpkin Patch

12404 County Road 64 1/2
Greeley, CO 80631
(970) 576-8970 (talk or text, year-around)
(970) 686-7225 (Aug. - Oct., 10 a.m. - 6 p.m.)
notillkathy@gmail.com
www.tiggesfarm.com
www.facebook.com/tigges.farm

August 1 - 31
Tuesday - Saturday, 10 a.m. - 6 p.m.
September 1 - 30
Tuesday - Sunday, 10 a.m. - 6 p.m.
Closed Labor Day weekend
October 1 - 31
Daily, 9 a.m. - 6 p.m.

(Tigges Farm Produce continues on page 42.)

www.andersonfarms.com



Over 8 miles of corn maze!

Anderson Farms

6728 County Road 3-1/4 • Erie, CO 80516 • 303-828-5210



Colorado's Largest Fall Family Entertainment Destination

September 23 - October 31, 2020



Haunted Cornfield & Ghost Town
www.TerrorInTheCorn.com



You Shoot Zombies... 'Nuff Said!
www.ZombiePaintballHunt.com

METRO DENVER FARMERS' MARKET



MARKET ON YOUR CALENDAR

Saturdays

SOUTHWEST PLAZA

MAY 2 - OCT. 31
Southeast Parking Lot
Wadsworth & Bowles
8am-2pm or Sellout

Saturdays

LAKWOOD

JUNE 13 - SEPT. 26
Mile Hi Church
9077 W Alameda Ave
10am-2pm or Sellout

Wednesdays

LITTLETON

JUNE 17 - SEPT. 30
Aspen Grove Lifestyle Ctr.
7301 S. Santa Fe Dr.
10am-2pm or Sellout

Sundays

HIGHLANDS RANCH

MAY 3 - NOV. 1
Highlands Ranch Town Ctr
9288 Dorchester St.
10am-2pm or Sellout

Sundays

REUNION

JUNE 14 - SEPT. 27
Reunion Rec Center
17410 Parkside Drive N.
10am-2pm or Sellout

Check out our great recipes online!

For more information call the Metro Denver Farmers' Market Hotline

303-887-FARM

www.denverfarmersmarket.com



Tours available

Pumpkin Patch field trips October 1 - 31,
Monday - Friday, during open hours.

No weekend tours. Call if you want a specialty
field trip.

From I-25 take Hwy. 34 exit east to Greeley. At 83rd
Ave. (stoplight) turn north. Go 3 miles north. 83rd
Ave. will curve to the west and become County
Road 64 1/2. Go approximately 1/2 mile west and
the farm is on the south side of the road.

*Agritourism, on-farm sales, sell to schools, u-pick:
Conestoga wagon rides, farm to table green chile
dinners with entertainment on Friday nights in
September, guided catch-and-release fishing;
pumpkin patch; Colorado roasted green chiles-
grown at the farm, afternoon weekend special
events every weekend in October, i.e. birds of
prey, alpaca petting, bunnies with bow ties, and
much more, 1st weekend in October - Fall Arts
and Crafts Show. Products for sale: bell peppers,
chile peppers, chiles - roasted, cucumbers, garlic,
onions, Palisade Peaches, northern Colorado pinto
beans, pumpkins, squash, sweet corn, tomatoes,
zucchini, juices, soda, water, snacks, frozen green
chile, dip mix, jams and jellies, fresh and dried
gourds, miniature orange and white pumpkins,
handcrafted gifts & Fall décor items in gift shop,
August - October, Fall Arts and Crafts Show, first
Saturday and Sunday of October. Tigges Farm, a
3rd generation family working farm. We are family
friendly. Admission is free. The October 1 - 4 p.m.
weekend activities are 100% sponsored by the
family so they are free also. Just come have fun
and don't worry about costing an arm and a leg.
Lots of tractors for kids to climb on and plenty of
great picture places. All produce is grown on the
farm or purchased for resale from local Colorado
farmers. Green chile grown from seeds from the
Hatch Valley Farmer whose great grandfather was
the first to grow chile in Hatch Valley, New Mexico.*

Town of Frederick Farmers' Market

105 Fifth St.

(720) 382-5512

jhill@frederickco.gov

www.frederickco.gov/finales

Friday, May 29, June 12, June 26, July 17, July 31,

August 14, August 28, September 25

May - August, 4 p.m. - 8 p.m.

September, 4 p.m. - 7 p.m.

Located in Crist Park

*A variety of produce depending on vendors,
handcrafted gifts.*

Von Trotha - Firestien Farm

at Bracewell

30951 CR 27

Greeley

(970) 686-2338

info@bracewellfarm.com

www.bracewellfarm.com

Tours available (by appointment).

Northwest of Greeley at the intersection of 83rd
Ave. and O St.

*On-farm/ranch sales: Historic farm tours. Space
available for weddings, parties and meetings.
Please check the website for details and upcoming
events.*

Windsor Farmers' Market

100 N. 5th St.

(970) 674-3525

aspykstra@windsorgov.com

www.recreationliveshere.com/farmersmarket

www.facebook.com/WindsorFarmersMarket/

June 20 - September 12

Saturday, 9 a.m. - 1 p.m.

Off of I-25, take Exit 262 east on Hwy. 392 all the
way into Windsor and turn left (north) onto 5th St.
Market is located within Boardwalk Park.

*Wide variety of consumable goods, beef, crafts, live
entertainment, event facilities, historic structures.*

YUMA COUNTY

Lenz Family Farms

29220 County Road 54

Holyoke

(970) 332-5499

bevan@lenzfamilysfarms.com

www.lenzfamilysfarms.com

August - January

Monday - Saturday, 8 a.m. - 5 p.m.

Tours available by appointment

From Wray: north on 385 for 20 miles, turn east
on CR 54 for 1/4 mile, 1st farm on the right. From
Holyoke: south on 385 for 16 1/2 miles, turn east on
CR 54 for 1/4 mile, 1st farm on the right.

On-farm/ranch sales, sell to schools: potatoes.

Prairie Opal Ranch

Wray

(719) 343-3111 (call first)

prairieopalranch@gmail.com

www.prairieopalranch.com

www.facebook.com/prairieopalranch.com

Year-round

Daily

Tours available summer only, must be scheduled
ahead of time.

*Delivery or pick only, CSA farm, on-farm/ranch sales,
pick-up: AGA certified grass-fed beef, summer 2020
pastured chicken, eggs. Simple walk through cattle,
see the regeneration program. Please see our
website for more information. American Grassfed
Association Certified, Colorado Proud members,
working on our Audubon membership.*

Southeast Area

CHEYENNE COUNTY

Rehfeld Ranch Raised Beef

Ron and Lisa Rehfeld
4790 Road 55
Arapahoe
(719) 767-5269 (call first)
ronald@rehfeld.net
www.rehfeld.net

January 3 - December 27
Monday - Saturday, 8 a.m. - 8 p.m.
Delivery to customers, including the Front Range area.

On-farm sales, delivery to Front Range and Eastern Plains: beef year-round. Ranch raised on corn and hay. No hormones, no implants, no antibiotics, just corn and time.

EL PASO COUNTY

Banning Lewis Ranch

Farmers' Market
6885 Vista Del Pico Blvd.
Colorado Springs
(719) 592-9420
blrmarket@yahoo.com

June 6 - September 12
Thursday, 3 p.m. - 7 p.m.

Local Colorado produce (to include all in season fruits and vegetables), baked goods, microgreens, specialty popcorn, drinks and food trucks! Handcrafted goods and local small businesses.

Bingo Burger

132 N. Tejon St.
Colorado Springs
(719) 418-6223
rdwarner@bingoburger.com
www.bingoburger.com
www.facebook.com/bingoburgerCOS/

American
Lunch and Dinner
Sunday - Wednesday, 11 a.m. - 8 p.m.
Thursday - Saturday, 11 a.m. - 9 p.m.

Bingo Burger is an upbeat locally-owned craft burger spot dishing up Colorado beef, lamb and chicken burgers, with inspired dipping sauces, hand-spun shakes, and frosty Colorado craft brews. We're best known for our Bingo Beef, our signature

grass-fed beef with red, fire-roasted Pueblo chiles mixed right in for a local flavor-punch like no other! Vegetarian, gluten free and vegan options. Located in the heart of downtown Colorado Springs.

Black Forest Meadery

6420-A Burrows Rd.
Colorado Springs
(719) 495-7340
mail@blackforestmeadery.com
www.blackforestmeadery.com

Year-round
Sunday, 12 p.m. - 6 p.m. or by appointment
Tours available.

On-farm sales and winery: Mead, Colorado wines (tasting room available), chicken, yarns, farm fresh eggs, ciders, Thanksgiving turkeys, state-inspected, lamb sides, Colorado cheese, mustard, jelly, USDA - inspected lamb, State - inspected poultry. Petting zoo.

Briargate Farmers' Market

7610 N. Union
(719) 592-9420
Colorado Springs
unique47@hotmail.com

May 20 - October 14
Wednesday, 9 a.m. - 3 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, lettuce, nectarines, okra, onions, peaches, pears, plums, popcorn, potatoes, pumpkins, radishes, raspberries, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, honey, baked goods, kettle corn, buffalo, handcrafted gifts, pet products, work gloves. Pumpkin Patch October 5 - 31.

COLORADO MARKET MAKER[®] Linking Agricultural Markets

Explore the world of food, wine, and
agriculture that surrounds you!

Start planning your journey by visiting Colorado
MarketMaker to find local farms, artisan cheeses, orchards,
and more.

www.comarketmaker.com

Chico Basin Ranch

22500 Peyton Hwy. South
Colorado Springs
(719) 683-7960 (call first)
info@chicobasinranch.com
www.chicobasinranch.com

Year-round

Daily

From I-25 take Exit 122, access road north on east side of the highway, cross railroad tracks, river, right at Hanover Rd., 12-13 miles, right at stop sign, take main road at ranch sign for 4 miles.

On-farm/ranch sales: ranch-made leather goods. Ranch stays. Experience a real working ranch by working side-by-side with cowboys.

Corner Post Meats

10165 Hodgen Rd.
Colorado Springs
lee@cornerpostmeats.com
www.cornerpostmeats.com
www.facebook.com/CornerPostMeats

The Ranch is closed to the public.

Open only for events or by appointment.

Online order pick-up:

Saturday, 10 a.m. - 12 p.m.

Tours will be posted on website, private tours by appointment

Agritourism, on-farm/ranch sales, online sales: beef, lamb, pork, poultry, monthly subscriptions, tours, brunches and dinners. Ranch vacations, Join the Mindful Meat Revolution! 100% grass-fed and pasture-raised meats shipped right to your door. Enjoy events and cabin stays on a working Audubon Certified ranch.

Farm to Fork Colorado

943 E. Fillmore St.
Colorado Springs
(719) 301-7670 (call first)
info@farmtoforkcolorado.com
www.farmtoforkcolorado.com
www.facebook.com/farmtoforkcolorado

Year-round

Monday - Friday, 8 a.m. - 5 p.m.

Fresh produce delivery: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, a wide variety of fruits and vegetables, cheese, eggs, honey, jams/

jellies, pickles, jerky. We deliver fresh fruits and vegetables along with local artisan goods right to your front door.

High Altitude Rhubarb -

7275 Wildridge Rd.
Black Forest
(719) 494-8424 or text (719) 433-4495
Dennis.Duncan@HighAltitudeRhubarb.com
www.HighAltitudeRhubarb.com

June 6 - 7 Harvest Festival, by appointment thereafter

Harvest weekend, 8 a.m. - 2:30 p.m.

Farm tours available by appointment and during the Harvest Festival

One hour south of downtown Denver, 30 minutes north of downtown Colorado Springs. Detailed directions on the website.

Agritourism, u-pick: rhubarb, rhubarb and horseradish plants, numerous varieties, honey, rhubarb cookbooks and various processed rhubarb products. A small, pick-your-own, family-run, organic farm since 2007. Fresh organic rhubarb, unfiltered Colorado honey, organic plants of rhubarb and horseradish, and various products made from rhubarb are sold at the Harvest Festival. The Festival is normally one weekend, planned June 6-7, 2020, 8 a.m. - 2:30 p.m. No appointment necessary and no fee to attend the Harvest Festival. Free picnic tables, a parklike field with grand views, and complimentary rhubarb treats are the norm. Details of what to bring, prices, and other info can be found at the website, <https://highaltituderhubarb.com>, as the harvest approaches. Fun for the whole family and delicious, fresh, organic produce to boot. Join the e-mail interest list to keep informed of harvest plans (e-mails kept confidential, no spam). Just send Dennis a note or follow the link at the website to join the list. Best to order plants in advance...get on that list, too.

King's Chef Diner

110 E. Costilla
Colorado Springs
(719) 636-5010

American

Breakfast and Lunch

Daily, 7 a.m. - 4 p.m.

King's Chef Diner

131 E. Bijou St.
Colorado Springs
(719) 636-5010

American

Breakfast and Lunch

Daily, 7 a.m. - 4 p.m.

King's Chef Diner

6436 S. Hwy. 85/87
Fountain
(719) 636-5010

American
Breakfast and Lunch
Daily, 7 a.m. - 4 p.m.

La Baguette

2417 W. Colorado Ave.
Colorado Springs
(719) 577-4818
labagueteco@gmail.com
www.labaguetette-co.com

French
Breakfast, Lunch and Brunch
Monday - Saturday, 7 a.m. - 6 p.m.
Sunday, 8 a.m. - 5 p.m.
Thursday - Saturday, 6 p.m. - 2 a.m., Wine bar
(upstairs)

Authentic French cuisine with casual and friendly atmosphere in the heart of Old Colorado City. La Baguette specializes in artisan breads and pastries as well as soups, salads and sandwiches made from high-quality, natural and local ingredients. Gluten-free options available. Bon Appetit!

MoEggs LLC

12905 Black Ln.
Colorado Springs
(719) 360-5580 (call first)
needmoeggs@gmail.com
www.facebook.com/MoEggsLLC

Year-round
Monday - Saturday, 10 a.m. - 3 p.m.
Tours available by request

On-farm/ranch sales: eggs and frozen whole chicken.

Monument Hill Farmers' Market

66 Jefferson
(719) 592-9420
unique47@hotmail.com

May 23 - October 10
Saturday, 8 a.m. - 2 p.m.
I-25: Exit 161, go west on Hwy. 105.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, lettuce, nectarines, okra, onions, peaches, pears, plums, popcorn, potatoes, pumpkins, radishes, raspberries, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, honey, baked goods, kettle corn, buffalo (fresh, whole, retail packages), handcrafted gifts, pet products, work gloves.

Pizzeria Rustica

2527 W. Colorado Ave.
Colorado Springs
(719) 632-8121
info@pizzeriarustica.com
www.pizzeriarustica.com

Italian and Wood-fired Pizza
Lunch and Dinner
Seasonal (please see website for hours)
Daily

One of 11 4-star Certified Green® restaurants in the world. Authentic wood-fired Neapolitan pizza, salads, antipasti and gelati. Local microbrews and Italian wines. Located in historic 1889 building with large dog-friendly patio. Escape to a true Italian trattoria experience.

Sunshine Green's Farm

Colorado Springs
(714) 869-4753 (call first)
sunshinereensfarm.co@gmail.com
www.sunshinereensfarm.com
www.facebook.com/SunshineGreensFarm/

Year-round
Daily, available 24/7

Delivery: herbs, microgreens, tea, dehydrated microgreen powder and supplements.

TAPateria

2607 W. Colorado Ave.
Colorado Springs
(719) 471-8272
info@tapateria.com
www.tapateria.com

Colorado and Spanish Tapas
Lunch and Dinner
Seasonal (please see website)
Daily, see website for hours

Authentic Barcelona ambiance in a historic 1889 building. 35 Colorado & Spanish tapas paired with over 30 Colorado and Spanish wines, cavas and sherries. Full bar and dog-friendly patio. Call ahead for priority seating.

Two Brothers Vineyards

6755 Shoup Rd.
Black Forest
(719) 495-7340
mail@blackforestmeadery.com
www.blackforestmeadery.com

Year-round
Monday - Saturday, 12 p.m. - 6 p.m. or by appointment
I-25 to Interquest Pkwy., east on Interquest Pkwy. to CO Hwy. 83, east on Shoup Rd., 1 block west of Black Forest Rd.

Winery, on-farm sales: cider, mead, Colorado wine (tasting room available), honey, yarn, farm fresh eggs, lamb, Thanksgiving turkey, chicken, Colorado cheese, mustards, jelly, USDA-inspected lamb sides, CDA inspected poultry. Patio seating.

KIT CARSON COUNTY

Health Essentials 🍏

451 14th St.
Burlington, CO 80807
(719) 346-4681 or (719) 342-1531
melissa@relaxingyou.com
www.relaxingyou.com
www.facebook.com/healthessentials

Year-round
Monday - Friday, 9 a.m. - 5:30 p.m.
Saturday, 9 a.m. - 2 p.m.

Locally raised certified organic seasonal produce sold fresh the day it is harvested in our convenient General Store on Main Street. The vegetables include beets, peppers, broccoli, cabbage, melons, carrots, cauliflower, cucumbers, eggplant, green beans, lettuce, okra, onions, pumpkins, radishes, spinach, squash, sweet corn, heirloom and hybrid tomatoes and many other choices. Health Essentials General Store also carries local organic free range eggs, grass-fed beef and organic chicken. Other local specialty foods include heirloom flour, cornmeal and beans. Health Essentials is a member of the Colorado Proud program and accepts SNAP and participates in the Double Up Food Bucks program.

Overall Farms LLC

35725 County Rd. CC
Stratton
(719) 349-0225 (call first)
addysfarmstuff@gmail.com

Year-round
Monday - Saturday, 8 a.m. - 6 p.m.
From the town of Bethune, CO: follow County Rd. 40 north 6.8 miles. Turn left on County Rd. CC. Follow County Rd. CC west 4.3 miles.

On-farm/ranch sales: eggs and poultry. We offer farm fresh large to extra large brown eggs from our Buff Orpington Layers. We also sell processed chickens ready for your freezer and range in size from 6.5 to 8.5 pounds with no water added, whole processed broiler chickens. All feed for our birds is purchased from a local small feed mill. When you purchase our chickens you will be buying chickens that taste like chicken!

LAS ANIMAS COUNTY

Earth Mountain Education Farm 🍏 📷 (The Trinidad Community Garden, The Good Food Project Community Farm)

17613 CR 31.9
Weston
(719) 680-0215 (call first)
earthmountainfarm@gmail.com
www.earthmountainfarm.org

May 1 - October 31
Weekends, 9 a.m. - 4 p.m.
Tours available Sunday.
To the CSA: go to town of Weston on Hwy. 12, go 15 miles on CR 31.9 (Wet Canyon Rd.) and make a left at sign, go 2.5 miles after second gate, make second right. To Trinidad Community Garden: make a left off of Main St. in Trinidad onto N. Linden Ave., go to White Rd. (on corner). Jansen Hwy. 12 west.

A 3-acre cooperative farm/CSA/volunteer for food credits. CSA farm, community garden, greenhouse, on-farm sales, school garden: beets, bell peppers, broccoli, cabbage, carrots, celery, chile peppers, cucumbers, garlic, green beans, herbs, lettuce, onions, potatoes, pumpkins, spinach, squash, strawberries, tomatoes, turnips, zucchini, snow peas, sprouts, baked goods, handcrafted gifts. No chemical fertilizers or pesticides. Farm vacations, workshops, work-trade opportunities, family retreats, summer camps. Home of the Snap Pea Jamboree Solar Music Fest.

Trinidad Community 📷 🍏

Farmers' Market
Cimino Park
(719) 680-0184
joycecuccia@gmail.com
www.trinidadcommunityfarmersmarket.com
www.facebook.com/TrinidadFarmersMktColorado

June 13 - October 24
Saturday, 8 a.m. - 12 p.m.
Corner of Modica Dr. and Covent St. across from Safeway.

Apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, onions, peaches, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, buffalo, lamb, goat meat, goat milk, Jersey milk, cream. Each Saturday morning from June - mid-Oct. the place to be is Cimino Park and the Trinidad Community Farmers' Market. 25 - 30 very friendly vendors are there with produce, meat, cheese, bread, eggs as well as Louisiana hand pies, caramel corn, tamales, art, handmade crafts and a very friendly community of people. We accept SNAP.

LINCOLN COUNTY

Cleta's Natural Beef - Piedmontese

56545 County Road 26
Limon
(719) 740-2251 (call first)
chfelzien@gmail.com

On-farm/ranch sales: beef (frozen, whole, half, quarter). State-inspected. No hormones are given to the cattle. Humane handling. Live animals available for processing. Delivery available.

Grains From the Plains

Hugo
(719) 760-9365 (call first)
Laura@GrainsFromThePlains.com
www.GrainsFromThePlains.com
www.facebook.com/SunflowerAcres

Year-round
Monday - Saturday, 8 a.m. - 6 p.m.
Tours available
Wheat Field Day in July at harvest time, date depends on season.

Grain farm selling grains directly to the consumer: peas, eggs, beef, wheat bouquets. We currently have available Hard Red and White Winter Wheat Berries, Turkey Red Heirloom Wheat Berries, Scout 66 Heritage Wheat Berries, freshly ground flours, farina and millet, with plans for many more grains in the future. We also offer grassfed/grass-finished beef, free-range eggs, and snap peas seasonally. Free delivery with minimum purchase to most of Denver and Colorado Springs areas. Low cost shipping available to all of Colorado and other states. We are not certified organic but follow organic standards. We are also a member of the Colorado Grain Chain.

OTERO COUNTY

Knapp's Farm Market

29742 Hwy. 71
Rocky Ford
(719) 254-6265
Visit us on Facebook

July 1 - October 20
Daily, 8 a.m. - 7 p.m.
Can't visit us, call for custom shipping of cantaloupe
West of Rocky Ford 1 1/2 miles on Hwy. 50, located at northeast corner of Hwy. 50 and 71.

On-farm sales, roadside market: homegrown beets, bell peppers, cantaloupe, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, okra, onions, peaches, pears, pinto beans, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, honey.

Megan's Mushrooms

Rocky Ford
(970) 987-2848
megansmushrooms@gmail.com
www.megansmushrooms.com
www.facebook.com/MegansMushrooms/

Deliveries
October - April
Wednesday and Saturday, 9 a.m. - 5 p.m.
Only available by delivery or at Farmers' Markets (Colorado Springs, Monument, Woodland Park, Pueblo and Otero Counties).

Megan's Mushrooms sells fresh, Colorado grown gourmet mushrooms such as Oysters, Lions Mane, and King Trumpets. We can be found at the Monument and Cordera Farmers' Markets as well as other markets throughout the Front Range. See our website for upcoming events. Our naturally grown, gourmet mushrooms have potential health benefits for almost every part of the body. We believe that access to fresh, healthy foods is crucial to support a healthy and thriving lifestyle. We enjoy spreading MUSH LOVE by providing education about mushrooms, medicinal mushroom extracts and sharing the amazing growing process through our Grow You Own Kits.

Mary's Farm Market

Hwy. 50 & Rd. 24
Swink
(719) 469-0776
hanaganfarmscsa@outlook.com
www.hanaganfarms.com

July - October
Daily, 9 a.m. - 6 p.m.
Hwy. 50, 1 mile west of Swink.

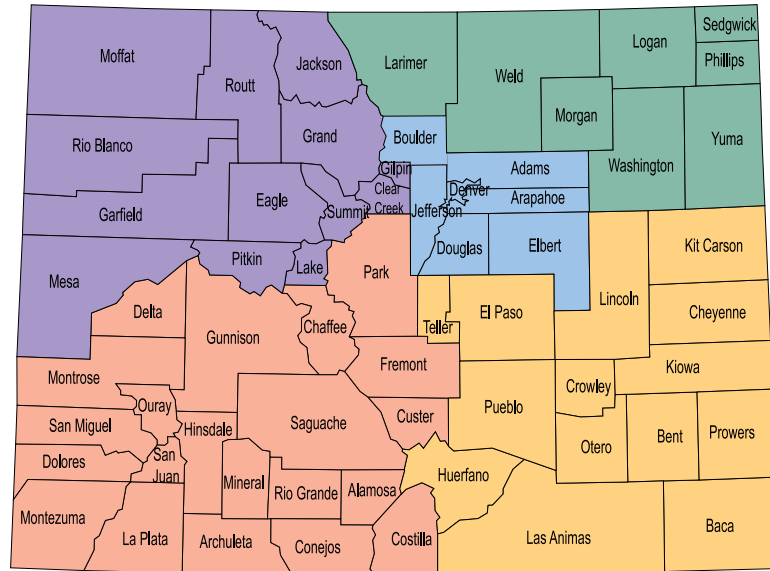
On-farm sales, u-pick, roadside market: Bancroft Park at Old Colorado City on Saturday, 7 a.m. - 1 p.m., apples, beets, bell peppers, cantaloupe, chile peppers, chiles - roasted, cucumbers, garlic, green beans, honeydew, okra, onions, peaches, pears, pickles, pinto beans, plums, potatoes, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, black eyed peas, eggplant, cider, Christmas trees, pumpkin patch, honey, handcrafted gifts. U-pick at the farm. Wholesale and retail.

Now available for your smart phone

Your guide to farmers' markets, roadside stands, u-picks, wineries, restaurants and agritourism activities.

**Download the FREE Mobile App
www.coloradoagriculture.com**

Colorado Farmers' Markets



■ Northeast Area
 ■ Southeast Area
 ■ Southwest Area
 ■ Northwest Area
 ■ Denver Metro Area

Tuesday

- Broomfield**, 1700 W. 10th Ave.
4 p.m. - 7 p.m., June 9 - Sept. 29
- Cañon City**, Veterans Park
8 a.m. - 1 p.m., July 7 - Sept. 22
- Denver**, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round
- Evergreen**, 1093 Swede Gulch Rd.
10 a.m. - 2 p.m., June 2 - Aug. 25
- Evergreen**, 1240 Bergen Pkwy.
10 a.m. - 2 p.m., June 2 - Sept. 22
- Glenwood Springs**, 7th and Colorado
4 p.m. - 8 p.m., June 9 - Sept. 15
- Loveland**, 950 E. Eisenhower Blvd.
9 a.m. - 1 p.m., June 2 - Oct. 6
- Steamboat Springs**, 743 Oak St.
9 a.m. - 5 p.m., Year-round
- Thornton**, 9417 Huron St.
9 a.m. - 1 p.m., July 7 - Sept. 29
- Wheat Ridge**, 7043 W. 38th Ave.
12 p.m. - 6 p.m., Year-round

Wednesday

- Boulder**, 13th & Arapahoe
4 p.m. - 8 p.m., May 6 - Oct. 7
- Carbondale**, 4th & Main St.
10 a.m. - 3 p.m., June - Sept.
- Colorado Springs**, 215 S. Tejon
3 p.m. - 7 p.m., June 10 - Oct.
- Colorado Springs**, 7610 N. Union
9 a.m. - 3 p.m., May 20 - Oct. 14
- Denver**, 1st & University
9 a.m. - 1 p.m., June 17 - Sept. 30
- Denver**, 4890 Argonne Way
5 p.m. - 8 p.m., July 1 - Aug. 26
- Denver**, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round
- Fort Collins**, 810 Harmony Rd.
10 a.m. - 2 p.m., Mid-June - Oct.
- Grand Junction**, 3073 F Rd.
7:30 a.m. - 12 p.m., June - Oct.
- Littleton**, 7301 S. Santa Fe Dr.
10 a.m. - 2 p.m. or Sellout
June 17 - Sept. 30
- Mountain Village**, Heritage Plaza
11 a.m. - 4 p.m., June 17 - Sept. 2
- Steamboat Springs**, 743 Oak St.
9 a.m. - 2 p.m., Year-round
- Wheat Ridge**, 7043 W. 38th Ave.
12 p.m. - 6 p.m., Year-round

Thursday

- Colorado Springs**
6885 Vista Del Pico Blvd.
3 p.m. - 7 p.m., June 4 - Aug. 27
- Crested Butte**, Zero block of Elk Ave.
3 p.m. - 6 p.m., July 2 - Aug. 27
- Denver**, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round
- Edgewater**, 25th & Sheridan Blvd.
5 p.m. - 8 p.m., July 2 - Sept. 17
- Erie**, Briggs St., Moffatt and Wells
5 p.m. - 8 p.m., May 21 - Sept. 10
- Estes Park**, Bond Park
8 a.m. - 1 p.m., June 4 - Sept. 24
- Florence**, 3rd St. & Pikes Peak
8 a.m. - 1 p.m., June 4 - Sept. 24
- Grand Junction**, 437 Colorado Ave.
5:30 p.m. - 8:30 p.m., June 9 - Sept. 24
- Lafayette**, 400 E. Simpson St.
4 p.m. - 8 p.m., June 4 - Sept. 24
- Steamboat Springs**, 743 Oak St.
9 a.m. - 2 p.m., Year-round
- Thornton**, 5877 120th Ave.
9 a.m. - 1 p.m., July 9 - Oct. 1

Wheat Ridge, 7043 W. 38th Ave.
12 p.m. - 6 p.m., Year-round

Friday

- Denver**, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round
- Denver**, Stanley MarketPlace
9 a.m. - 2 p.m., May 29 - Aug.
- Dillon**, Lodgepole St.
9 a.m. - 2 p.m., June 5 - Sept. 11
- Elizabeth**, 165 S. Main St.
5 p.m. - 9 p.m., June 12 - Sept. 11
- Frederick**, 105 5th St., 2nd and last
Friday of each month, 4 p.m. - 8 p.m.,
Sept., 4 p.m. - 7 p.m., May - Aug.,
- Monte Vista**, 1st Ave. & Jefferson
9 a.m. - 1 p.m., July 10 - Sept. 11
- Ridgway**, Hartwell Park
10 a.m. - 3 p.m., May 22 - Oct. 9
- Rifle**, Heinze Park
4 p.m. - 8 p.m., June 19 - Sept. 4
- Steamboat Springs**, 743 Oak St.
9 a.m. - 2 p.m., Year-round
- Wheat Ridge**, 7043 W. 38th Ave.
12 p.m. - 6 p.m., Year-round
- Woodland Park**, Memorial Park
8 a.m. - 1 p.m., June 5 - Sept. 25

Saturday

- Aspen**, E. Hopkins & S. Hunter St.
8:30 a.m. - 3 p.m., June 6 - Oct. 3 (TBD)
- Aurora**, Southlands Shopping Center
8 a.m. - 1 p.m., Starts May 9
- Berthoud**, Fickel Park
9 a.m. - 1 p.m., June 27 - Sept. 26
- Boulder**, 13th & Arapahoe
8 a.m. - 2 p.m., May 2 - Nov. 21
- Castle Rock**, 2842 Front St.
8 a.m. - 12 p.m., June 20 - Sept. 26
- Colorado Springs**
24th St. & W. Colorado Ave.
7 a.m. - 1:30 p.m., June 13 - Oct. 24
- Colorado Springs**
7350 Pine Creek Rd.
9 a.m. - 1 p.m., June - Oct.
- Cortez**, 109 W. Main St., 7:30 a.m. -
11:30 a.m., June 6 - End of Oct.

- Denver**, 1st & University
8 a.m. - 1 p.m., May 16 - Nov. 14
- Denver**, 2500 S. Colorado Blvd.
9 a.m. - 1 p.m., May 23 - Oct. 17
- Denver**, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round
- Denver**, Union Station
9 a.m. - 2 p.m., May 9 - Oct. 24
- Durango**, 259 W. 9th St.
8 a.m. - 12 p.m., May 9 - Oct. 31
- Durango**, 2500 Main Ave.
9 a.m. - 1 p.m., Nov. 21
- Durango**, 2500 Main Ave.
9 a.m. - 2 p.m., Dec. 12
- Fort Collins**, 200 W. Oak St.
9 a.m. - 1 p.m., May 23 - Oct. 31
- Fort Collins**, 802 W. Drake Rd.
9 a.m. - 1 p.m., June 20 - Oct. 3
- Gardner**, 25356 SH 69
10 a.m. - 1 p.m., May - Oct.
- Golden**, 1019 10th St.
8 a.m. - 1 p.m., May 30 - Oct. 3, except
July 25
- Grand Junction**, 3073 F Rd.
7:30 a.m. - 12 p.m., June - Oct.
- Greeley**, 902 7th Ave.
8 a.m. - 12 p.m., May 16 - Oct. 24
- Gunnison**, Main & Virginia Sts.
9:30 a.m. - 1 p.m., June 13 - Oct. 10
- Gunnison**, 275 S. Spruce (indoors),
9:30 a.m. - 1 p.m., Oct. 17 - Oct. 31
- Lakewood**, Pierce & Colfax
8 a.m. - 1 p.m., June 6 - Oct. 3
- Lakewood**, 9077 W. Alameda Ave.
10 a.m. - 2 p.m. or Sellout, June 13 -
Sept. 26
- Littleton**, 8501 W. Bowles Ave.
8 a.m. - 2 p.m. or Sellout
May 2 - Oct. 31
- Lone Tree**, 9355 Park Meadows Dr.
9 a.m. - 1 p.m., June 6 - Sept. 26
- Longmont**, 9595 Nelson Rd.
8 a.m. - 1 p.m., May 2 - Nov. 21
- Louisville**, 824 Front St.
9 a.m. - 1 p.m., May 23 - Oct. 10
- Minturn**, 100 Main St.
9 a.m. - 2 p.m., June 20 - Sept. 5

Montrose

- E. Main St. and Uncompahgre Ave.
9 a.m. - 1 p.m., May 9 - Oct. 31
- Montrose**, 514 S. 1st St.
10 a.m. - 1 p.m., Nov. - April (indoors)
Every other Saturday
- Monument**, 66 Jefferson
8 a.m. - 2 p.m., May 23 - Oct. 10
- Pagosa Springs**, 225 E. Pagosa St.
9 a.m. - 1 p.m., June 13 - open ended
- Pueblo**, Civic Center Park
8 a.m. - 12:30 p.m., June 6 - Sept. 19
- Salida**, Alpine Park
8 a.m. - 1 p.m., June 6 - Oct. 17
- Steamboat Springs**, 7th and Yampa
9 a.m. - 2 p.m., June 6 - Sept. 19
- Trinidad**, Cimino Park, 8 a.m. - 12 p.m.,
June 13 - Oct. 24
- Wheat Ridge**, 7043 W. 38th Ave.
9 a.m. - 4 p.m., Year-round
- Windsor**, 100 N. 5th St.
9 a.m. - 1 p.m., June 20 - Sept. 12
- Woodland Park**, Indoors
Ute Pass Cultural Center
9 a.m. - 1 p.m., Second Saturday Nov.,
Dec., April, May

Sunday

- Arvada**, 57th & Olde Wadsworth
9 a.m. - 1:30 p.m., June 7 - Sept. 27
- Breckenridge**, 505 S. Main St.
9 a.m. - 2 p.m., June 21 - Sept. 20
- Buena Vista**, 701 Front Loop
10 a.m. - 2 p.m., June 7 - Oct. 4
- Castle Rock**, Festival Park
8 a.m. - 1 p.m., Starts June 7
- Colorado Springs**,
11894 Grand Lawn Cir.
10 a.m. - 3 p.m., May 24 - Sept. 13
- Crested Butte**, 100 block of Elk Ave.
9 a.m. - 2 p.m., May 31 - Oct. 11
- Commerce City**, 7410 Parkside Dr. N
8 a.m. - 2 p.m. or sellout, June 14 -
Sept. 27
- Denver**, 1500 & 1400 blocks of S. Pearl
St., 9 a.m. - 1 p.m., May 17 - Nov. 15
- Denver**, 32nd and Lowell
9 a.m. - 1 p.m., May 31 - Oct. 11
- Denver**, 7351 E. 29th Ave.
9 a.m. - 1 p.m., June 7 - Oct. 11
- Denver**, 1112 Broadway
9 a.m. - 1 p.m., June - Sept.
- Fort Collins**, 810 Harmony Rd.
10 a.m. - 2 p.m., May - Mid-Nov.
- Highlands Ranch**, 9288 Dorchester
10 a.m. - 2 p.m. or Sellout
May 3 - Nov. 1
- Loveland**, 700 S. Railroad Ave.
9 a.m. - 1 p.m., June 7 - Sept. 27
- Nederland**, 85 E. First St.
10 a.m. - 2 p.m., May - Sept. (2nd & 4th
Sundays)
- Palisade**, 3rd & Main St., 9:30 a.m. -
1:30 p.m., June 14 - Sept. 20
- Parker**, 19751 E. Main St.
8 a.m. - 1 p.m., Starts June 7
- Vail**, E. Meadow Dr.
10 a.m. - 3:30 p.m., June 21 - Oct. 4
- Walsenberg**, 6th & Main
3 p.m. - 7 p.m., July - Sept.
- Wheat Ridge**, 7043 W. 38th Ave.
10 a.m. - 4 p.m., Year-round

Triple M Bar, Co.

1331 Highway 207

Manzanola

(719) 462-5255 (ranch)

(719) 469-2233 (Mary's cell)

(719) 469-2234 (David's cell)

ranchhand@triplembar.com

www.triplembar.com

Facebook: Triple M Bar Ranch

Instagram: Maryranchhand

Year-round

Daily, call for an appointment.

1.5 miles north of Manzanola on Highway 207.

The ranch headquarters is on the west side of the highway on the bluffs north of the Arkansas River.

On-farm sales, order online (e-mail), by telephone: lamb (frozen, whole, half, individual cuts). Whole carcasses are also available. USDA-inspected. We do not use growth hormones or antibiotics. Lambs are pasture-fed. We ship. Shipping and handling fees apply. Visit www.triplembar.com for more information on our lamb meat and our ranch.

PROWERS COUNTY

Hanagan Farms 🍷

807 E. Olive

Lamar

(719) 384-5067

hanaganfarmscsa@outlook.com

www.hanaganfarms.com

July - October

Daily, 9 a.m. - 6 p.m.

Highway 50 E in Lamar.

Roadside market: apples, beets, bell peppers, cantaloupe, chile peppers, chiles - roasted, cucumbers, garlic, green beans, honeydew, okra, onions, peaches, pears, pickles, pinto beans, plums, potatoes, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, black eyed peas, eggplant, cider, honey, handcrafted gifts.

PUEBLO COUNTY

A Diamond Brand

8387 Cuerna Verde Rd.

Rye

(719) 252-5973 (call first)

lori@adiamondbrand.us

www.adiamondbrand.us

www.facebook.com/Adiamondbrand

Year-round

Tours available by appointment

Beef. We at A Diamond Brand Certified Grass-fed beef are family owned and operated producing high quality certified grass-fed beef. Located in the Wet Mountains of southern Colorado, our cattle breathe the fresh mountain air and freely graze the lush green, native grass which grows abundantly due to the cooler summers and mild winters. Our grass-fed beef is certified by the American Grassfed Association which means we meet these strict standards: raised on a diet of 100% forage; never any grain or corn; raised on grass pasture and never confined to a feedlot; never treated with antibiotics, hormones, or steroids; not genetically modified (Non GMO); no additives, artificial flavors or coloring; born and raised on a Colorado family ranch.

Bingo Burger

101 Central Plaza

Pueblo

(719) 225-8363

rdwarner@bingoburger.com

www.bingoburger.com

www.facebook.com/bingoburger

American

Lunch and Dinner

Sunday - Wednesday, 11 a.m. - 8 p.m.

Thursday - Saturday, 11 a.m. - 9 p.m.

Bingo Burger is an upbeat locally-owned craft burger spot dishing up Colorado beef, lamb and chicken burgers, with inspired dipping sauces, hand-spun shakes, and frosty Colorado craft brews. We're best known for our Bingo Beef, our signature grass-fed beef with red, fire-roasted Pueblo chiles mixed right in for a local flavor-punch like no other! Vegetarian, gluten free and vegan options. Located in the heart of downtown Pueblo.

Heritage Acres Market

Pueblo West

(719) 621-4019

Hello@HeritageAcresMarket.com

www.HeritageAcresMarket.com

Also on Facebook and Instagram

Farm is not open to the public, please call to arrange a meeting.

Offering FREE educational resources for hobby farmers and beekeepers via our website articles and Backyard Bounty Podcast. Also providing guinea fowl, farm fresh eggs, poultry supplies and more!

Milberger Farms



28570 E. Hwy. 50

Pueblo

(719) 948-3305

www.milbergerfarms.com

www.facebook.com/WherePuebloChileisKing/

Year-round

Daily

Agritourism, greenhouse, on-farm/ranch sales, sell to schools, restaurants, wholesale: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, baked goods, cheese, honey, jams/jellies, popcorn, handcrafted gifts, toys, corn maze/pumpkin patch, hayrides, event facilities. We accept SNAP. Full service breakfast and lunch.

Pueblo West Community



Marketplace

61 E. Civic Center Dr.

(719) 561-3918

imanangelllll@msn.com

www.facebook.com/pwmarketplace

June 6 - September 19

Saturday, 8 a.m. - 12:30 p.m.

Highway 50 west to McCulloch Blvd. Turn left and go to Joe Martinez Blvd. Turn left and go to Civic Center Dr. (behind the Pueblo West Library).

Apples, apricots, beets, bell peppers, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, onions, peaches, plums, potatoes, pumpkins, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, honey, jams/jellies, popcorn, handcrafted gifts, salsa, fruit and nut snacks, burritos, tamales, BBQ sauces.

TELLER COUNTY

Woodland Park Farmers' Market



(719) 689-3133 or (719) 330-2444

info@wpfarmersmarket.com

www.wpfarmersmarket.com

www.facebook.com/wpfarmersmarket/

June 5 - September 25

Friday, 8 a.m. - 1 p.m.

Memorial Park, Center St. & Henrietta Ave., 2 blocks north of Hwy. 24 at city center. If heading west on Hwy 24., right onto West St., then right onto South Ave. Parking at Senior Center and City Hall.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, Kombucha, lemonade, coffee, tea, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, jerky, pork, sausage, handcrafted gifts. Live music & occasional demos. Award-winning market in operation since 1990. 100 vendor spaces in City Park and street. Ideal for walking and full accessibility. Lots of parking in surrounding area. Several special programs, including interns, under 18, seniors, community. Non-profit operation, run by volunteers. Adjoins independent craft fair. See web map for full vendor/product list. Indoor Winter Market, on second Saturdays Nov/Dec/April/May, Ute Pass Cultural Center, 9-1. See website/Facebook for details. We accept SNAP and Double Up Food Bucks.



Look for the Colorado Proud logo at grocery stores, farmers' markets, garden centers and restaurants. By buying locally grown, raised and processed food and agricultural products, you are receiving high quality fresh products and helping Colorado's economy, local farmers, ranchers, greenhouses, manufacturers and processors in your area.

www.coloradoproud.org

8 Great Reasons to Buy Local!

- 1. Enjoy Seasonal Diversity**
Experience seasonal and regional favorites such as Palisade Peaches, Rocky Ford Melons, Olathe Sweet Corn and Pueblo Chiles!
- 2. From the Field to Your Fridge**
Produce is harvested and delivered immediately. Spending less time in transport means fresh products that retain more of their nutritional value.
- 3. Savor the Flavor**
Since local products don't need to travel far, produce is allowed to ripen on the trees and in the fields ensuring the best flavor.
- 4. Support the Local Economy**
Buying local maintains jobs, sustains family farms and ranches, and contributes to the state economy.
- 5. Learn About Your Food**
Local farmers and ranchers are right here in your backyard! They are readily available to answer questions about their fresh products.
- 6. Preserve Our Heritage**
The beauty of farms and ranches enriches the Colorado landscape and supports the state's western heritage.
- 7. Invest in the Future**
Buying local preserves the strength and character of communities for generations to come.
- 8. Preserve Open Space and Wildlife Habitat**
Buying local is better for the environment because it helps keep farms and ranches profitable, thereby maintaining open space and wildlife habitat.

What is Organic Certification?

Organic producers use cultural, biological and mechanical practices that support the cycling of on-farm resources, promote ecological balance and conserve biodiversity. Organic farmers maintain or enhance soil and water quality, while also conserving wetlands, woodlands and wildlife. Synthetic fertilizers, sewage sludge, irradiation and genetic engineering may not be used by organic operations. Food and other agricultural products that have been produced following the USDA organic regulations carry the Organic label and may also display the USDA organic seal.

What is the National Organic Program?

The National Organic Program oversees the United States Department of Agriculture's standard to which all products intended to be sold in the United States with the Organic label must be produced.

Who has to be Certified?

Most farms and businesses that grow, handle, or process organic products must be certified except for those that are exempt or excluded from certification under the National Organic Program Rules (205.101).

What does the Colorado Department of Agriculture's Organic Program Certify?

The Colorado Department of Agriculture (CDA) is a USDA-accredited certification agency that verifies that the requirements of organic production and handling practices meet the National Organic Program's rules and standards for crops, wild crops, handling, and livestock operations. We certify a variety of agricultural products from alfalfa and apples to zucchinis and zinnias. For CDA certified organic operations look for the statement: **Certified Organic by the Colorado Department of Agriculture.**

Who do I contact to find out more about organic certification?

Colorado Department of Agriculture
Division of Plant Industry
305 Interlocken Parkway
Broomfield, CO 80021
(303) 869-9074
Email: cda.organic@state.co.us
www.colorado.gov/agplants/organic



Marketing Your Livestock as Processed Meat

In Colorado, there are two types of meat processing facilities. It is important to choose the right type of facility for the manner you wish to market your animal.

United States Department of Agriculture Official Establishment: This type of establishment operates under continuous inspection by the USDA. Meat products produced under inspection can be sold to individuals, restaurants, retail stores, and can be marketed over the internet. The meat products produced in this manner will bear the USDA mark of inspection and will be properly labeled. Keep in mind that some of these plants may also custom kill animals (see the explanation below) outside of USDA inspection, so make sure that the plant operator knows that you wish to sell the processed meat and make sure that your animal is slaughtered and processed under inspection. For more information regarding the USDA's inspection activities, contact the Food Safety Inspection Service at (303) 236-9800.

Custom Processing Facilities: Custom Exempt facilities process animals that will be consumed by the animal owner, family and non-paying guests. Meat processed by Custom Exempt facilities cannot be sold and must be labeled NOT FOR SALE. You may also sell your live animal(s) and then arrange to have a Custom Exempt facility process the animal for the new owner. If you have an animal processed in this manner, you must provide the facility with a Bill Of Sale or other change to ownership paperwork when the animal is delivered to the processor. This type of plant must be licensed by the Colorado Department of Agriculture and must operate in a sanitary manner. Custom Exempt processors are inspected by the Colorado Department of Agriculture on a regular basis. For more information regarding custom exempt plants, contact the Colorado Department of Agriculture's Meat Inspection Program at (303) 869-9098.

Colorado Department of Agriculture Poultry Exemption: Producers (farmers) who raise and self-process less than 20,000 of their own poultry (chickens, turkeys, ducks, etc.) can now sell their processed poultry to wholesale, retail, grocery stores, restaurants or other food handling establishments, after obtaining a Colorado Department of Agriculture Custom Exempt Meat Processor license. Poultry processed under this exemption must be raised and processed by the licensed producer/processor. The producer/processor can only process poultry that they have raised, they CANNOT process another producer's poultry. Poultry processed under this exemption cannot be sold outside of the state of Colorado. Poultry processed under this exemption may be sold whole, or cut into parts. Poultry processed under this exemption must be processed in a clean and sanitary manner using clean and sanitary practices. Producers who raise and process their poultry under this exemption must also comply with certain recordkeeping and labeling rules. For more information regarding poultry processing please contact the Colorado Department of Agriculture's Meat Program at (303) 869-9098.

Tips for Picking Colorado Produce

Know what to look for when selecting fresh Colorado produce!

Apples. Choose apples that are firm to the touch, without bruises, with good color and a pleasant smell. Avoid fruit with bruises or broken skin. Apples are sodium free, fat free and a good source of fiber.

Cantaloupe. Ripe cantaloupe will have a distinctive aroma and the blossom end should yield to gentle pressure. Cantaloupes that were kept on the vine until fully ripe will have a clean depression where the stem was attached. Avoid cantaloupes that are shriveled, bruised or that have punctured or cracked rinds. Cantaloupe are very low in sodium, fat free and are high in Vitamins A and C.

Carrots. Carrots should be vibrant orange and well shaped with firm, smooth exteriors. Avoid soft or wilted carrots or those with growth cracks or splits. Carrots are low in sodium, fat free, high in the antioxidant Vitamin A and a good source of the antioxidant Vitamin C.

Cherries. Look for cherries that are plump with firm, smooth and brightly colored skins. Good quality cherries should have green stems attached. Avoid cherries with blemishes, rotted or mushy skins, or those that are shriveled and dull. Cherries are low in fat, sodium free, a good source of fiber and a good source of the antioxidant Vitamin C.

Leaf Lettuce. Leaf lettuce should be crisp and well colored. Avoid leaf lettuce with yellow leaves or with leaves showing cracked ribs. Lettuce is fat free, very low in sodium and high in the antioxidant Vitamin A.

Onions. Good quality dry onions should be firm and hard with short, tight necks and dry papery skins. Slightly loose outer skin is common and should not affect quality. Avoid onions that show mold, decay, or blemishes. Onions are fat free, very low in sodium, a good source of fiber and high in the antioxidant Vitamin C.

Peaches. Peaches should be picked when the background color (not the red side toward the sun, but the backside of the fruit) has changed from green to white or yellow. If the peaches are to be eaten quickly, the best possible peach is one that has already started to soften on the tree, however, if they are to be stored then they should still be firm, but with the light background color.

Potatoes. All potato varieties should be uniformly sized, fairly clean, firm and smooth. Avoid potatoes with wrinkled skins, soft dark spots, cut surfaces or green appearance. Potatoes are fat free, sodium free, a good source of fiber, high in potassium and high in the antioxidant Vitamin C.

Sweet Corn. Sweet corn should have fresh green husks with silk ends that are free of decay or worms. Ears should be evenly covered with plump, consistently sized kernels. Avoid corn with discolored or dry-looking husks, stem ends, or kernels. Sweet corn is sodium free, low fat, a good source of fiber and a good source of the antioxidant Vitamin C.

Tomatoes. Tomatoes should have bright, shiny skins and firm flesh. Avoid tomatoes that are soft or mushy, lacking in color, or have blemishes or growth cracks. Tomatoes are low fat, very low in sodium, a good source of potassium and high in antioxidants Vitamins A and C.

Watermelon. Choose a symmetrical watermelon that is heavy for its size. Watermelons are fat free, very low in sodium and high in the antioxidants Vitamins A and C.



COLORADO
Department of Agriculture

What's Growing in Colorado

A glimpse at the state's leading ag products based on cash receipts*

CATTLE & CALVES

\$3.5B

Cash receipts from cattle and calves amount to 49% of all Colorado agriculture cash receipts.

Colorado is home to more than 2.85 million head of cattle, worth more than \$3.5 billion.



***WHAT ARE CASH RECEIPTS?**

Defined by the U.S. Department of Agriculture's Economic Research Service, cash receipts refer to the total amount of crops or livestock sold in a calendar year.

HAY

\$431.2M

Colorado ranked 13th in U.S. hay production with more than 3.6 million tons produced in 2018. More than 1.4 million acres of hay were cut and baled that year.



DAIRY PRODUCTS & MILK

\$757.3M

Colorado has approximately 120 dairy farms and 176,000 dairy cows. In one year, those cows produce more than 547 million gallons of milk. In 2018, milk exports from Colorado totaled \$96 million.



CORN

\$575M

In 2018, more than 1.47 million acres of corn were planted for grain and silage. Yuma County planted the most corn in acreage, with more than 238,400 square acres dedicated to corn.

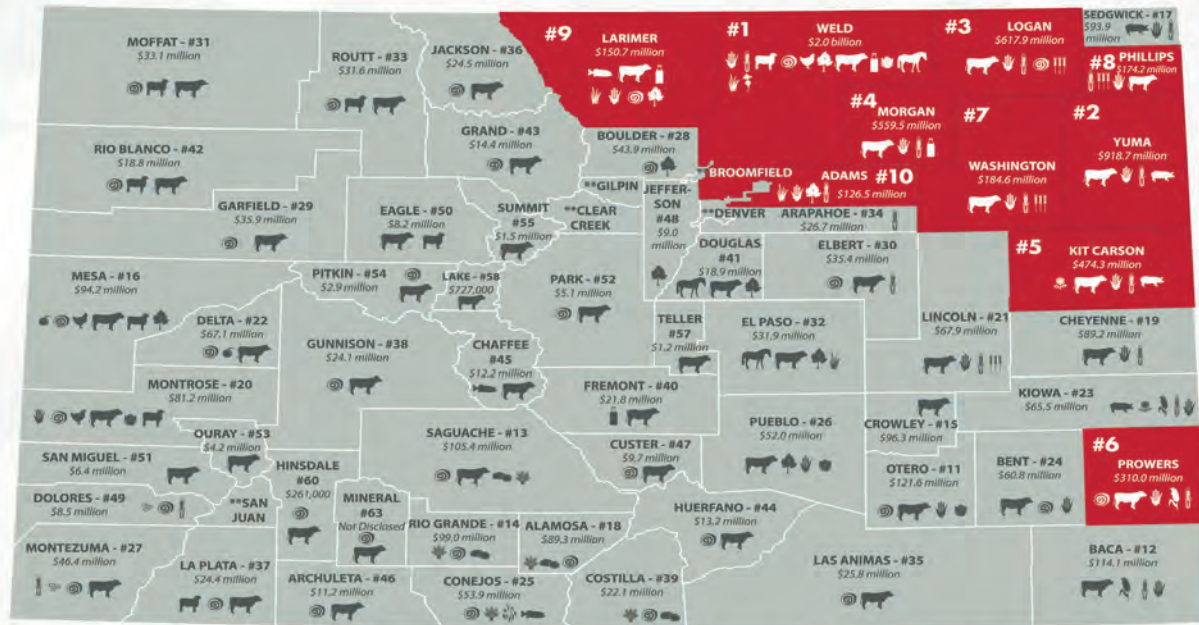


WHEAT

\$338.6M

In 2018, Colorado ranked fourth in U.S. winter wheat production. That year, 2.2 million acres produced more than 70.2 million bushels of wheat. The crop is grown in all regions of the state and in 40 of the 64 counties.

A GLIMPSE OF COLORADO AGRICULTURE*



KEY

- Aquaculture
- Dry Beans
- Millet
- Sod
- Barley
- Fruits
- Nursery
- Sorghum
- Cattle
- Hay
- Oats
- Sugarbeets
- Corn
- Hogs
- Poultry & Eggs
- Sunflowers
- Dairy
- Horses
- Potatoes
- Vegetables
- Sheep
- Wheat

**#56 DENVER Not Disclosed
 #59 BROOMFIELD \$613,000
 #61 GILPIN \$216,000
 #62 CLEAR CREEK \$174,000
 SAN JUAN Not Available

RED AREAS
 are top ten agricultural
 Counties in Colorado

*Value of agricultural products sold by county. Data from 2017 Census of Agriculture, USDA.

Southwest Area

ALAMOSA COUNTY

Colorado Gators

9162 Ln 9 N
Mosca
(719) 378-2612
colog8rs@gmail.com
www.coloradogators.com
www.facebook.com/coloradogatorfarm/

Year-round, except for Thanksgiving and Christmas day
Daily, Summer, 9 a.m. - 6 p.m.
Spring/Fall, 9 a.m. - 5 p.m.
Winter, 10 a.m. - 4 p.m.
Tours available during normal business hours.

Agritourism: fishing, figs, tilapia, catfish (not processed, whole fish).

ARCHULETA COUNTY

GrassRoots Meats

945 County Road 973
Ignacio
(970) 582-0166
grassrootsmeats.colorado@gmail.com
www.grassrootsmeats.com

Year-round
Daily, 9 a.m. - 6 p.m.

GrassRoots Meats is located in southwestern Colorado, at the base of Wolf Creek Pass in Pagosa Springs. It is owned by Allan and Lois Higgins, residents of the area since 1976. GrassRoots Meats provides all natural, grass-finished beef and lamb, pastured pork, and free-range organic chicken, all raised without added hormones or antibiotics. It is satisfying to know that our animals live their lives on lush green grasses, moving freely and soaking up the sunshine. At GrassRoots Meats we work hard to produce the healthiest and highest quality meat at prices that any family can afford. Our meat is processed by a local USDA packer and marketed directly to the public, both locally and via the internet, as well as to area stores and our local farmers' market. We like to think of the folks who support us with their meat orders not as "customers" but as "partners." We hope you will give our meat a try and get back to your grassroots!

Pagosa Baking Company

238 Pagosa St.
Pagosa Springs
(970) 264-9348
kathy@pagosabakingcompany.com
www.pagosabakingcompany.com
www.facebook.com/pages/Pagosa-Baking-Company/247939528223

American
Breakfast and Lunch
Monday - Tuesday, 7 a.m. - 2 p.m.
Wednesday - Sunday, 7 a.m. - 5 p.m.

Pagosa's Hometown Bakery and Meeting Place. Great scratch bakery goodies; croissants, cinnamon rolls, scones, muffins, pies, tarts. Daily selection of artisan breads. Breakfast burritos, famous green chile, breakfast sandwiches and quiche. Coffee, espresso drinks, chai, mate. House made soups, and sandwiches on our own breads and rolls. Take 'N Bake Chicken Pot Pies, and fruit pies. Check out our daily specials on our website.

Pagosa Farmers Market

225 E. Pagosa St.
Pagosa Springs
(970) 264-5232
paulineb@centurytel.net
www.sospagosa.org

June 13 - open ended
Saturday, 9 a.m. - 1 p.m.
East end of Pagosa Springs.

Apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cucumbers, garlic, green beans, onions, peaches, potatoes, radishes, squash, tomatoes, zucchini, baked goods, cheese, eggs, honey, beef, pork. All kinds of good things and things good for you are available. Vegetables and fruit, home grown or at least nearby, no shipping from CA, MX or anywhere else, means better taste and better nutrition, locally raised or produced meats, breads, herbal products, skin care products, crafts and animal fiber products, all this direct from producers to you! We also accept SNAP/EBT cards (receive \$20 of free LiveWell Colorado Market Bucks with your \$20 SNAP purchase) and can handle debit cards. And finally the ambiance, food, music, tables, shade and great community. See you there sometime between 9 a.m. - 1 p.m., but for best selection, arrive early. The Pagosa Farmers Market will close when we no longer have produce to sell.

CHAFFEE COUNTY

Foodshed Alliance

Buena Vista Farmers' Market

701 Front Loop
(719) 398-0308
info@FoodshedAlliance.com
www.FoodshedAlliance.com
www.facebook.com/FreshFoodshedAlliance

June 7 - October 4

Sunday, 10 a.m. - 2 p.m.

Buena Vista's Farmers' Market is located in South Main Town Square, a community gathering place that sits on the edge of the Arkansas River just a few blocks east of Historic Main St. With Mt. Princeton's commanding profile to the west and the Buffalo Peaks to the east, you cannot help but feel tucked within nature's embrace.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, buffalo, lamb, pork, poultry, sausage, jerky. We accept SNAP.

Foodshed Alliance

Salida Farmers' Market

Alpine Park
(719) 398-0308
info@FoodshedAlliance.com
www.FoodshedAlliance.com
www.facebook.com/FreshFoodshedAlliance

June 6 - October 17

Saturday, 8 a.m. - 1 p.m.

Salida's Farmers' Market takes place at Alpine Park, a centrally located 2-acre park adjacent to Salida's vibrant downtown. Filled with grass and trees, Alpine Park provides an easy and ideal retreat from the eccentric and exciting happenings of downtown. This community-focused event invites you to fill your basket with fresh local food, allow your kids to play on the playground, and spread out a blanket while live music fills the air.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, wine, baked

goods, cheese, eggs, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, buffalo, lamb, pork, sausage, jerky We accept SNAP.

Hutchinson Homestead &

Learning Center, operated by Guidestone Colorado

8913 W. Highway 50
Salida
(719) 239-0955 (call first)
info@hutchinsonhomestead.org
andrea@guidestonecolorado.org
www.HutchinsonHomestead.org
www.GuidestoneColorado.org
www.facebook.com/hutchinsonhomesteadranch/

Year-round, changes seasonally, call or check website for current hours

Tours available

June - September

Saturday or by appointment

October - May, by appointment

The Hutchinson Homestead and Learning Center is located along the Collegiate Peaks Scenic Byway on Hwy. 50, 1 mile west of Salida and 2 miles east of Poncha Springs.

Agritourism, Centennial farm/ranch, Historic Homestead: corn maze/pumpkin patch, tours, family and youth programs, events. Handcrafted gifts, books, cards, crafts, old-fashioned toys. Operated by Guidestone Colorado, the Hutchinson Homestead & Learning Center is a 150 year old historic homestead where the history of the land comes to life through education programs, tours and community events. Dynamic, historical and cultural interpretation and agriculture education serves current and future generations and bridges the past to the future of agriculture in our community.

Jefferson Farm Products

8815 CR 150
Salida
(303) 434-8052 or (303) 870-3056 (call first)
jlevine@comcast.net
www.jeffersonfarmsnaturalfibers.net

Year-round, by appointment

Tours available by appointment, 10 a.m. - 3 p.m.

Near downtown Salida near the Smokestack.

On-farm sales of extremely fine Paco Vicuña products, fiber roving, yarns as well as selected animals. Now offering farm fresh rabbit, USDA inspected. Rabbit is the new super-food: higher in protein, lower in cholesterol than any other meat, and the most environmentally friendly protein available. Just ask us!

Jumpin' Good Goat Dairy, LLC

31700 U.S. Hwy. 24 N
Buena Vista
(719) 395-4646 (call first)
saycheese@jumpingoodgoats.com
www.jumpingoodgoats.com

Open Year-round at Jumpin' Good Country Store
Monday - Saturday, 10 a.m. - 5 p.m. (summer)
Wednesday - Saturday, 10 a.m. - 4 p.m. (winter)
Farm tours available year-round
Saturdays, 11:30 a.m.
3 miles north of Main St. light in Buena Vista on Hwy 24.

Goat dairy farm and creamery. On-farm/ranch sales at country store, order online or by telephone, shipping available. Visit our Jumpin' Good Country Store for our artisan cheese, made with all natural ingredients, and other locally produced foods available, educational farm tours, and cheese tasting daily. Sold at Aspen Farmers' Market. We are dedicated to sustainable agriculture and darn good cheese-making!

Sweet Pea Farm's Wild Flower Honey

7465 CR 146
Salida, CO 81201
Pony Anstine
(719) 539-7452 (call first)
onepony@gmail.com

Year-round, at the farm, call first

Rocky Mountain High Wild Flower Honeys, Valley bee pollens, raw bees wax, honey stix & candy, bees wax lotion bars & chapstix, bees wax candles, tea lites and so much more! Come taste the difference!

COSTILLA COUNTY

Happy Chicken "Eggs"

675 Miranda Ave.
Fort Garland
(720) 705-6356 (call first)
fm56815@gmail.com

Year-round
Daily, 8 a.m. - 5 p.m.

Egg farm: eggs.

DELTA COUNTY



Abundant Life Organic Farms

31733 Highway 92
Hotchkiss
(970) 985-8842
abundantlife@paonia.com
Jeff and Kaylee Armstrong & Family

June - October at farmers' markets
Telluride on Friday, 10:30 a.m. - 4 p.m., Aspen on Saturday, 9 a.m. - 3 p.m.
Special orders by e-mail for pickup at the farm.

Certified organic produce, reduced tillage: heirloom tomatoes, sweet onions, basil, specialty melons, beets, kale, lettuce mix, salad turnips, arugula, haricots verts, Japanese cucumbers, zucchini, summer squash, carrots, potatoes, garlic, plums, apricots, peaches and strawberries. We also produce in our on-farm certified kitchen the following: jams from our produce, heirloom salsa, roasted heirloom pasta sauce, pickles, granola and granola bars. Yak steer halves and whole are available. Crested Butte customers may order via Farm Runners.

Alfred Eames Cellars

11931 4050 Rd.
Paonia
(970) 527-3269 (call first)
alfredeamescellars@gmail.com
www.alfredeamescellars.com

Special events and by appointment
Tours available by appointment

Winery: Pinot Noir, Pinot Gris, Red Blends, Tempranillo.

Austin Farms

14741 Canyon Rd.
Paonia
(970) 260-4298 (call first)

May until sold out
Monday - Saturday, 7 a.m. - sundown
Tours available by appointment

Centennial farm/ranch, CSA farm, on-farm/ranch sales, sell to schools. Austin Farms is a unique farm designed with diverse agriculture in mind. Glenn is a pioneer in the world of soil health, natural fertilizers and pure foods. He has been farming since he was a little boy in Tennessee in the 1940s. At 5400' elevation we manage to grow many varieties of apples and peaches, plums, prunes, table grapes, berries, nectarines, pears, sweet cherries, and melons. In addition, we grow vegetables of all kinds, tomatoes, corn, potatoes, onions, dill, cucumbers, summer squash, winter squash, garlic, eggplant, many varieties of peppers, cabbage, leeks, peas, green beans, etc. In addition, our honey is available in many stores and restaurants across Colorado.

Our local customers love our fresh eggs, poultry meat and grass-fed beef by the half or quarter. We make our produce available in much of the state of Colorado, delivering to the Front Range once a week during harvest season. We also have a growing and thriving CSA program that supplies fresh fruit and vegetables to our customers. Our goal is to pick one day and have it on your door step the next.

Azura Cellars & Gallery

16764 Farmers Mine Rd.
Paonia
(970) 390-4251
azurapaonia@aol.com
www.azuracellars.com

May 1 - End of October
Daily, 11 a.m. - 6 p.m.
Approximately 1 mile east of Paonia. Follow signs.

Yacht Club Red Blend, Merlot, Malbec, Merlot chocolate sauce, event facilities and tasting room. Model yacht sailing at the Azura Yacht Club on Sunday at 1 p.m. Everyone is welcome.

Berg Harvest Mercantile



73 Samuel Wade Rd.
Paonia
(970) 527-6372
bergharvestllc@gmail.com
www.bergharvest.com

Seasonal, Spring through Fall
Hwy. 133 to Paonia, enter on Samuel Wade Rd. (across from Conoco). Proceed across the bridge to 73 Samuel Wade Rd., across the street from the Paonia public library.

Roadside store and seasonal organic fruit. Certified organic cherries, peaches, apples, pears. Freshly made fudge, great menu items including pizza, burgers and fries, ice cream, coffee, smoothies and gift items.

Big B's Delicious Orchards



39126 Hwy. 133
Hotchkiss, CO 81419
(970) 527-1110
info@bigbs.com
www.bigbs.com

May - November
Daily, 10 a.m. - 7 p.m.

Big B's Fabulous Juices and Hard Cider tasting room. Local West Elks AVA wine tasting. Certified organic orchard featuring u-pick cherries, apricots, peaches, nectarines, pears, apples, and more! Chemical-free u-pick garden. Full cafe, store with local products and produce, camping, live music, weekend BBQ's. Updated calendar of events at www.bigbs.com.

Borden Farms, LLC



51245 Carnation Rd.
Delta
(970) 874-5383 (call first)
bordenfarms@gmail.com
www.bordenfarms.com

May - October
From Delta: travel southwest 7 1/2 miles on Hwy. 348 to Pea Green. Go west on Banner (1 mile) to Cedar Rd., bear left and go 1 mile to Carnation Rd. Turn right to driveway at top of hill.

USDA Certified Organic fruits and vegetables since 1996. Greenhouse (hanging baskets, flower containers, herb plants), on-farm sales. Fresh organic produce, herbs and flowers from our family farm are available in season on the farm through our CSA, at fine restaurants and farmers' markets. You can find us weekly during the season in Aspen, Carbondale, Crested Butte, Telluride, Edwards, Ridgway, Montrose and Grand Junction. We are best known for our home-grown tomatoes, and our wide selection of quality produce including: apples, apricots, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, leeks, melons, okra, onions, peaches, pickles, potatoes, pumpkins, salad greens, spinach, squash, sweet corn, turnips, watermelon, zucchini and roasted chiles. Visit our website for more information, to learn more about our farm, and to sign up for our CSA.

Colorado Pastured Pork

9353 3400 Rd.
Hotchkiss
(970) 361-8883 (call first)
toby@coloradopasturedpork.com
www.coloradopasturedpork.com

Year-round
Daily, 8 a.m. - 5 p.m.
Please call for tours

On-farm/ranch sales: pork. At Colorado Pastured Pork, happy and healthy pigs thrive on lush, riverside pastures. These heritage pigs root, roam and play among the nutrient-rich cottonwood forest. Our stewardship ensures the welfare and vitality of the animals and the land. We look forward to sharing this exceptional pork with you. Order online or call us today.

Desert Weyr, LLC

16870 Garvin Mesa Rd.
Paonia
(970) 527-3573 (call first)
sales@desertweyr.com
www.desertweyr.com

Memorial Day - Labor Day
Friday - Sunday, 11 a.m. - 3 p.m.
Closed 3rd Saturday of each month.
Other days call for appointment.

North on Garvin Mesa Rd. from Hwy. 133, 1st right on top of Mesa.

On-farm sales, sell direct to buyer groups: lamb, mutton, raw fleece, spinning roving, yarn. Tours available.

Ela Family Farms/ Silver Spruce Orchards



30753 L Rd.

Hotchkiss

(970) 872-3488 (call first)

info@elafamilyfarms.com

www.elafamilyfarms.com

June - December

With over 100 years of Colorado fruit growing experience, our fourth generation family farm offers certified organic fruits and artisanal fruit products at farmers' markets, at our farm, direct to buyer groups, as fruit shares to other CSA farms and at select retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, apples, cherries, plums and heirloom tomatoes. We make our own fruit into enticing jams, fruit butters, apple sauces, dried fruit and fruit leathers, and cider. Look for us on Saturdays at the Boulder Farmers' Market, Longmont Farmers' Market, Old Town Fort Collins Farmers' Market, Golden Farmers' Market and Denver Union Station Farmers' Market. On Sundays find us in Denver at the Old South Pearl St. Farmers' Market, Parker Farmers' Market and Stapleton Farmers' Market. We sell wholesale to farm stands, stores and restaurants in the Denver/Boulder to Fort Collins area and the I-70 corridor west to Grand Junction. Visit our website for more information or to order gift packs of any our products online.

Elevation Mountain Grown Herbal Tea, LLC



34691 Jacobs Rd.

Hotchkiss

(303) 842-2709 (call first)

hello@elevationherbaltea.com

www.elevationherbaltea.com

www.facebook.com/mountaingrownherbaltea

Year-round

Daily, 8 a.m. - 5 p.m., by appointment

Tours available by appointment

From Hotchkiss Town Center (intersection of Bridge St. and 4th St.), travel north on 4th St. Continue onto Hanson Mesa Rd. (0.9 miles). Turn right (east) onto Jacobs Rd. Turn at immediate left into Elevation Mountain Grown Herbal Tea Farm.

Agritourism, on-farm/ranch sales: herbs, raspberries, strawberries. Our farm is in Hotchkiss, CO, in the Gunnison River's North Fork Valley. At the base of the mountains, this valley is known for beautiful and productive orchards and vineyards. That's where we grow all of the ingredients for our herbal teas. We grow where we play! Elevation

Mountain Grown Herbal Teas are a celebration of local farmers, great taste, positive health and the inspiring state from which they come. We hope you are also inspired as you drink it in.

First Fruits Organic Farms



40565 O Road

Paonia

(970) 527-6122 (call first)

firstfruits@paonia.com

June - December

Monday - Friday, 8 a.m. - 6 p.m.

Saturday can be arranged by phone.

*Mountain-grown fruits from our family farms since 1988. Wonderfully-flavored, tree/vine-ripened fruits including **APPLES** (Honeycrisp, Jonagold, Gala, Jonathan, Fuji, Goldrush, Braeburn, Suncrip, Golden Delicious, Red Delicious, Rome Beauty, Winesap, Granny Smith), **PEACHES** (Redglobe, Suncrest, Cresthaven, Zee Lady, Glowngstar, Blushingstar, Coralstar, Sierra Rich, Summer Lady, Starfire), **NECTARINES** (Redgold, Honeygold, Summer Beauty), **SWEET CHERRIES** (Bing, Rainier, Utah Giant, Brooks, Skeena, Sonata, Benton, Sweetheart, Royalton, Somerset, Vann, Lambert, Lapins, Selah), **APRICOTS** (Goldstrike, Goldbar, Goldrich, Rival), **PEARS** (Bartlett, D'Anjou, Bosc, Asian), **PLUMS** (Santa Rosa, President, Friar, Stanley) and table grapes. Fund raising specials are available for schools, churches and 4-H clubs. Come see us at the Boulder Farmers' Market on Saturdays and Wednesdays, June through November.*

Gray Acres



12273 Crawford Rd.

Paonia

(970) 778-9512

grayacresfarm@gmail.com

www.grayacresfarm.com

www.facebook.com/grayacresfarm

www.instagram.com/grayacresfarm/

Paid farm tours available May - October
3 miles south of the town of Paonia.

We raise pastured chickens, offering frozen whole birds, cuts, and bone broth. CDA inspected. Wholesale available. We also raise grass-fed Scottish Highland cows for meat and breed-stock, offering 1/4 and 1/2 sides of 100% grass-finished beef in the fall. USDA-inspected. Also offering preserved highland hides, skulls, bred-heifers, low-sugar jams and on-farm goat dairy shares. You can find our products on the farm or at the Aspen Farmers' Market from June - October. We also make periodic deliveries to the Front Range.



Growing Resources
Cultivating Success

The Colorado Fruit & Vegetable Growers Association was established in 2014 to represent all sizes and types of Colorado produce growers. We love working with consumers to communicate the nutritional value of locally-grown fruits and vegetables. Serving Colorado produce not only provides you and your family with a low-calorie nutritional boost, it also supports Colorado farmers. In your quest for better eating, look to the Colorado Fruit & Vegetable Growers Association to:

Connect you with nearby farmers

Provide you with produce information:

- nutrition
- food safety
- preparation & cooking tips
- produce storage & preservation
- recipes

[Facebook.com/CFVGA](https://www.facebook.com/CFVGA) & [@ColoradoProduce](https://www.instagram.com/ColoradoProduce)
Sign up on our website for email notices

Colorado Fruit & Vegetable Growers Association resources:

<https://coloradoproduce.org>

Explore the Colorado Produce and Nutrition pages



Lamborn Mountain Farmstead

42229 Lamborn Mesa Rd.
Paonia
(970) 527-5105 (call first)
carolschott@sopris.net, jameseschott@sopris.net
www.lambornmountainfarmstead.com

May 1 - September 30
Anytime we are home, 9 a.m. - 5 p.m.
Tours available

South on Grand Ave., turn left at south end, next right onto Lamborn Mesa Rd. Approximately 3 miles out of town. Stay on Lamborn Mesa Rd. (it makes several turns). Final right hand turn, up a hill, we are on the left, white house with red roof.

Greenhouse, on-farm ranch/sales, u-pick: Livestock and lavender farm. On-farm sales, orders via website, and by telephone. We distill lavender on our farm and make value-added products. Products include: lavender essential oil, hydrosols from lavender and other herbs, goat milk soap, lotion, dried and fresh bundles, sachets, sugar scrub, healing salve and more. Highland Cattle Beef available by the quarter and half. USDA and State-inspected. 100% grass-fed. Farm uses organic biodynamic methods. Open farm on June 28 in conjunction with the Lavender Association of Colorado. Open farm on September 26 as part of the Mountain Harvest Festival.

Orchard Valley

Farms & Market Black Bridge Winery & Tasting Room

15836 Black Bridge Rd.
Paonia
(970) 527-6838 (office)
leeb@orchardvalleyfarms.com
www.orchardvalleyfarms.com
www.blackbridgewinery.com

Market and Tasting room, daily, 10 a.m. - 6 p.m.
1/4 mile off the West Elk Scenic Byway 133, just north of Paonia on the banks of the majestic North Fork River.

Shop our online store or visit us. Apples, Bing cherries, blackberries, grapes (wine), organic vegetables (in-season), peaches, raspberries, strawberries, watermelon, Balsamic vinegar, honey, infused oils, jams, jellies and preserves, mustard, daily wine tasting of our Black Bridge Wines and much more. You can also pick your own fruit and vegetables, and enjoy a picnic by the river. Train rides to pumpkin patch, hayrides. For farm events, please check the website. We accept all major credit cards and we guarantee our products.

Princess Beef

32282 J Rd.
Hotchkiss
(970) 872-2144 (call first)
princessbeef@gmail.com
www.princessbeef.com

Order early for fall delivery.
USDA ground beef available year-round.

Since 1999, 100% grass-finished beef. No added hormones, antibiotics, herbicides, pesticides or chemical fertilizers. Never confined in a feedlot. Split quarters, halves and whole beef available annually. American Grassfed Association Certified, Animal Welfare Certified. We welcome you to visit our operation.

Stanton Farms

41586 Reds Rd.
Paonia
(970) 270-7494 (call first)
hello@stanton-farms.com
www.stanton-farms.com
www.facebook.com/StantonFarmsCO/

June 1 - Mid-October
Please call or email to set up a farm visit
From Colorado 133, turn onto Farmer's Mine Rd., after mile and a half, turn left onto Red's Rd., proceed about a half a mile and voila! Watch for the Stanton Farms signs on the right. Alternatively: Turning off Colorado 133 onto Garvin Mesa Rd. & proceed 1 1/4 miles to Red's Road. Turn left and proceed approximately 1/4 mile to our farm entrance on the left side. Watch for Stanton Farms signs!!

Stanton Farms welcomes you to enjoy a magical stroll through rows of 1300+ aromatic lavender plants while feasting your eyes on gorgeous views of the West Elks and the valley below. Once a fruit orchard, and the original home of KVNF Community Radio, our fertile soil now provides natural nutrients to over 15 varieties of lavender cultivars with our newest crop addition of all natural grown High Frequency Hemp and other medicinal herbs. You'll enjoy our pop up "gift shop" with samples of delectable lavender infused goodies, handmade gifts, lavender oil distillation demonstrations, meditation and yoga classes and a chance to create your own piece of artwork while looking out onto our lavender fields. As an active farm our hours vary. Please be sure to call or email us to set up your farm tour experience and visit our Facebook page and website for a detailed list of events!

Stone Cottage Cellars

41716 Reds Rd.

Paonia

(970) 527-3444

Karen@stonecottagecellars.com

www.StoneCottageCellars.com

www.facebook.com/StoneCottageCellars

Website year-round

Tasting room May - November, call for hours

May 25 - November 3

Daily, 11 a.m. - 6 p.m.

Tours are always available

Take Hwy. 133 to Garvin Mesa Rd. and turn north 1 mile to the top of the Mesa, turn left on Reds Rd., left into driveway.

Agritourism, on-farm/ranch sales, winery: Pinot Gris, Dry Gewurztraminer, Chardonnay, Rose of Pinot Noir, Pinot Noir, Syrah, Merlot, Alpine Dessert Wine. We grow grapes using organic methods but are not certified. Over the years, Stone Cottage Cellars has built our winery literally from the ground up. Building stone by stone from the winery, to the tasting room, to the cellar and vacation rental. Bed & breakfast, farm/ranch vacations.

Wag's World Orchards

Fine Fruit Growers

20553 Nowhere Rd.

Eckert, CO 81418

(970) 210-1713

info@wagsworldinc.com

www.wagsworldorchards.com

A family farm since 1994, Wag's World Orchards grows superior fine fruits and vegetables at the base of the beautiful Grand Mesa in stunning Western Colorado. Operating year-round, Wag's World serves both the wholesale and retail customer with fresh and local peaches, apples, cherries, plums, nectarines, berries, apricots and pears of all varieties AND all kinds of row crops: tomatoes, peppers, cucumbers, green beans, herbs, lettuce, onions, squash, eggplant and more! Wag's World also has pure unfiltered, unheated honey in many different sizes from our industrious bees and makes many delicious products such as Crispy Apple Chips, Awesome Apple Pie Filling and cherry, berry, plum, peach jams and apple butter and we sell fresh pressed juice and cider to enjoy at all times of the year. We grow hemp and sell CBD oils and healing salves. Our fresh fruits and veggies enjoy beautiful sunshine and fresh water throughout the year and it shows in our quality and many different varieties of fruit. Our goal is to safely grow the biggest, the best-tasting and the best quality of fruit for everyone at a reasonable market price. We are GAP food safety certified and in our second year of organic transition.

Zephyros Farm and Garden

1466 3725 Rd.

Paonia

(970) 270-2510 (call first)

www.zephyrosfarmandgarden.com



By appointment only.

See website for directions.

140 different cut flowers. On-farm weddings, flower CSA, wedding and event flowers. Certified organic. Vegetables, including tomatoes, peppers, eggplants, melons, kale, fava beans and cucumbers.

FREMONT COUNTY

Cañon City Farmers Market

Veterans Park

(512) 417-5869

sara.ccfm.mgr@gmail.com

www.canoncityfarmersmarket.com

www.facebook.com/CCFarmMkt

July 7 - September 22

Tuesday, 8 a.m. - 1 p.m.

Southwest corner of Royal Gorge Blvd. (Rte. 50) and S. 3rd St. Across S. 3rd St. from Royal Gorge Scenic Railroad Depot.

Apples, asparagus, bell peppers, broccoli, cantaloupe, carrots, cauliflower, cherries, chile peppers, cucumbers, eggplant, green beans, honeydew, nectarines, onions, peaches, plums, potatoes, radishes, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, baked goods, eggs, honey, jams/jellies, handcrafted gifts, live music, story telling, health and beauty products, beef, buffalo, pork, sausage, trout, venison, tamales. Local services and businesses including realty, home improvement, nursing and home health care, public library and food pantry reps. Easy access to the Royal Gorge Scenic Railroad. Take a beautiful, scenic train ride, then shop for souvenirs! We accept SNAP. We also participate in the Double Up Food Bucks incentive program, matching SNAP funds with additional produce-purchase vouchers. We also have Square capability to accommodate credit card users.

Florence Farmers Market

3rd St. and Pikes Peak

(719) 784-6489

www.facebook.com/MarketinFlorence

June 4 - September 24

Thursday, 8 a.m. - 1 p.m.

Apples, apricots, beets, bell peppers, cabbage, cantaloupe, carrots, cauliflower, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, okra, onions,

peaches, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, baked goods, eggs, honey, jams/jellies, pickles, popcorn, handcrafted gifts. We are a home grown and hand made market. We have a nice selection of hand made items.

Happy Apple Farm

1190 1st St.
Penrose
(719) 429-6300 (call first)
atf@bresnan.net
www.happyapplefarm.com

August 20 - October 31
Wednesday - Sunday, 9 a.m. - 4:30 p.m.
See website for directions.

Agritourism, u-pick: apples, pears and pumpkins. Free hayrides and admission. Weekends we have Applewood smoked BBQ and chili roasting. Country Store with jams, jellies, marinades and BBQ sauces along with a Gift Shop! Deli with sandwiches, apple cider donuts, ice cream, fresh apple pies and blackberry cobbler. Fresh pressed apple cider in early September. We advise you to call ahead for updates on picking status so we don't disappoint you! Please call Tony at (719) 429-6300.

Jenkins Farms - Western Skies Winery

448 K St.
Penrose
(719) 240-2737
applevalleyorchard@yahoo.com
www.penroseapples.com
Facebook: Jenkins Farms Apple Valley Orchard

U-pick:
September 4 - Mid-October
Friday - Sunday, 10 a.m. - 4:30 p.m.
Tasting Room Hours:
Throughout the year - check website for current hours.

Agritourism, u-pick, cider mill: apples, raspberries, cider. Winery, producing fine Colorado Wines.

Oswald Cattle Company

2241 County Rd. 1 A
Cotopaxi
(719) 942-4361 (call first)
stepheno@centurylink.net
www.oswaldgrassfedbeef.com

Year-round
South of Cotopaxi 5 miles.

Contact via website, email or telephone. Wholes, halves, quarters, individual steaks, ground beef in 1 lb. packages. USDA-inspected. Our animals are pasture raised, no hormones or antibiotics used. 100% grass-fed and finished. Delivery available.

Third Street Apples

935 3rd St.
Penrose
(719) 372-6283
gailsapples@bresnan.net
www.thirdstreetapples.com

September 1 - October 31
Thursday - Monday, 9:30 a.m. - 5 p.m.
From Colorado Springs: 28 miles south on Hwy. 115 to 3rd St., east about 1 mile, between "I" St. and "J" St. From Pueblo: west 22 miles on Hwy. 50 to "K" St., north to 3rd, west 2 blocks.

On-farm sales, store, picnic tables, restrooms, u-pick apples featuring 30 antique and modern varieties, peaches, Colorado jams, jellies, honey, syrup, u-pick pumpkins.

The Winery at Holy Cross Abbey

3011 E. U.S. Hwy. 50
Cañon City
(719) 276-5191
info@abbeywinery.com
www.abbeywinery.com

Daily
Monday - Saturday, 10 a.m. - 6 p.m.
Sunday, 12 p.m. - 5 p.m.
Winter hours
January - March, closes at 5 p.m.
Tours available by appointment
May 15 - August 15
From Pueblo, west on Highway 50. From Colorado Springs, south on Hwy. 115 and west on Highway 50.

Award-winning wines, beautiful grounds. 1911 arts & crafts cottage houses tasting room, open daily. Linens from Provence, pottery from Italy, Portugal and France. Annual Harvest Festival is September 26 - 27 in 2020. Order online or by phone.

GUNNISON COUNTY

Crested Butte Farmers' Market

(970) 901-4181
info@cbfarmersmarket.org
www.cbfarmersmarket.org
www.facebook.com/crestedbuttefarmersmarket/

May 31 - October 11
Sunday, 9 a.m. - 2 p.m.
100 block of Elk Ave., between 1st and 2nd St.
July 2 - August 27
Thursday, 3 p.m. - 6 p.m.
Zero Block of Elk Ave.

Apples, apricots, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted,

cucumbers, garlic, green beans, herbs, honeydew, leeks, lettuce, nectarines, onions, peaches, pears, peas, potatoes, pumpkins, radishes, spinach, squash, tomatoes, turnips, watermelon, zucchini, cider, juices, wine, baked goods, cheese, eggs, honey, jams, jellies, pickles, handcrafted gifts, jewelry, photography, crafts, artwork, massage, face painting, beef, lamb, pork, poultry, jerky, salmon. We accept SNAP.

Gunnison Farmers' Market

(970) 648-0580

manager@gunnisonfarmersmarket.com

www.gunnisonfarmersmarket.com

June 13 - October 31

Saturday, 9:30 a.m. - 1 p.m.

Intersection of Main & Virginia Streets

Market moves indoors

October 17, 24, 31

275 S. Spruce St.

Locally grown fruits and vegetables, herbs, eggs, cheese, baked goods, meat, canned goods, concessionaires, crafts, cut flowers, plants, live music, cooking demos, kids activities and more! More info at: www.gunnisonfarmersmarket.com.

Gunnison Gardens

403 S. 6th St.

Gunnison yes sending in

(970) 707-5323 (call first)

Sue.Wyman@GunnisonGardens.com

www.GunnisonGardens.com

www.facebook.com/GunnisonGardens/

May 15 - November 30

CSA farm, greenhouse: beets, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cucumbers, garlic, green beans, leeks, lettuce, onions, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, tomatoes, turnips, zucchini, kohlrabi, kale, chard, eggs, jams, spring plant sales. Poultry (fresh and frozen, whole). Also available at the Gunnison Farmers' Market (Saturday, 9:30 a.m. - 1 p.m.).

LA PLATA COUNTY

Durango Farmers Market

259 W. 9th St.

(970) 749-1653

dfmmanager@durangofarmersmarket.com

www.durangofarmersmarket.com

May 9 - October 31

Saturday, 8 a.m. - 12 p.m.

9 a.m. - 12 p.m. in October

From U.S. Hwy. 550 in Durango (Camino del Rio), go east on 8th St. Market will be on your left, park at the Transit Center.

Apples, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, okra, onions, pears, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, cheese, eggs, baked goods, handcrafted gifts, jams/jellies, granola, gluten-free baking mixes. Beef, lamb, pork, sausage (frozen, retail packages), USDA-inspected, all local grass-fed meat, no hormones, etc. Limited CBD products available. We accept SNAP and offer Double-Up Food Bucks. We also offer hot meals, drinks, value-added goods, artisan goods and live music every week!

Thanksgiving Market

2500 Main Ave.

November 21

Saturday, 9 a.m. - 1 p.m.

La Plata County Fairgrounds Breezeway

Featuring locally grown fresh veggies, meats, cheeses, and more for your Thanksgiving meal! Plus, get a jump on your holiday shopping with unique and useful items from our quality local artisans.

Holiday Market

2500 Main Ave.

December 12

Saturday, 9 a.m. - 2 p.m.

La Plata County Fairgrounds Exhibit Hall

Meet our regular and new local artisans bringing an assortment of quality handmade holiday gift items. Plus, pick up the last of the season's fresh vegetables, meats, cheeses, and more from our favorite local farmers!

James Ranch

33846 Hwy. 550

Durango

(970) 385-6858 (call first)

info@jamesranch.net

www.jamesranch.net

www.facebook.com/thejamesranch

Year-round

Call for seasonal dates, days and times

Tours available

June - August, please call

10 miles north of Durango on Hwy. 550, just north of Honeyville, on east side of Hwy.

Agritourism, on-farm/ranch sales, year-round, on-site farm market: apples, asparagus, beets, bell peppers, broccoli, cabbage, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, tomatoes, zucchini,

cider, juices, local wine and crafted beer, baked goods, cheese, eggs, honey, jams/jellies, pickles, handcrafted gifts, all regional artisanal products, beef, jerky, lamb, pork, sausage, wild caught Alaskan salmon, pumpkin patch, event facilities, outdoor music events. The James Ranch is a multi-generational, operational farm and ranch focused on chemical free land and animal practices: grass finished and fed dairy and beef, pastured pork and laying hens, as well as flowers, veggies and fruits. Our on-site Grill serves the food grown right on the ranch as well as supporting many local farmers, TABLE on the FARM. We would describe our restaurant as fast casual. Our recently built Grill and Market allow us to offer comfortable, year-round services and events, as well as having one of the best outdoor dining areas which looks out over the grazing cattle in the green pastures. We have been voted best burger three years in a row. Call for current days and hours open (970) 385-6858 (market), (970) 764-4222 (Grill).

MONTEZUMA COUNTY

Arriola Sunshine Farm

17702 Rd. 23

Dolores

(970) 882-4222 (call first)

asfbiz1@arriolasunshinefarm.com

www.arriolasunshinefarm.com

www.facebook.com/

churosheeparriolasunshinefarm

Please call in advance

Tours available, please call in advance to arrange

Call for directions

On-farm/ranch sales, online sales: butcher lambs, Navajo-Churro sheep breeding stock, raw wool, roving, yarn. We raise registered Navajo-Churro Sheep and are also a Holistic Management International learning site.

Cortez Farmers' Market

109 W. Main

(970) 565-3123

Tom.Hooten@colostate.edu

June 6 - End of October

Saturday, 7:30 a.m. - 11:30 a.m.

County Courthouse west parking lot, southeast corner of Main St. and Elm St.

All produce and products are local (Montezuma and Dolores counties) and seasonal. Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, lettuce, okra, onions, peaches, pears, dry land beans (many varieties), plums, potatoes, pumpkins, radishes, raspberries, spinach, squash,

strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, pak choy, salad greens, cherry tomatoes, kale, chard, eggs, honey, baked goods, handcrafted gifts, jams/jellies, bagels, burritos, breads, hand pies, coffee, candy, pasta, sprouts, peppers, floral arrangements, massage therapy, dog treats, freeze dried fruits herbs, potted plants, cheese and milk shares, tamales, chicken, spring rolls. Beef, buffalo, lamb, pork, sausage (frozen, retail packages), no hormones or additives. Live music, storytime for children and community booth. Market accepts SNAP.

MONTROSE COUNTY

Dayspring Eggs Inc.

5395 Highway 348

Olathe

(970) 323-5171 (call first)

dayspringeggsinc@gmail.com

Year-round

Monday - Saturday, 9 a.m. - 4 p.m.

3 miles west of Olathe on Highway 348.

On-farm/ranch sales: eggs. We are now feeding our hens total NON-GMO feed.

DELYAKS

14679 5875 Rd.

Montrose

(970) 249-1734 (call first)

bob@yakmeat.us

www.yakmeat.us and www.yaksale.com

Facebook: DELYAKS

Year-round

Appointment only

Tours available by appointment

Hwy. 90 west to Spring Creek Rd. West, to 5875 Rd. North, to 14679 5875 Rd. (third house on the left).

On-farm/ranch sales, wholesale to restaurants: yak meats of all kinds, similar cuts to beef, organic practices (not certified), pasture grass-fed and finished (no grains), yak skulls, yak hairy tails, yak, wool, yak pasture visits. Yak meat, grass-fed only, raised using organic practices, is the healthiest, leanest, juiciest meat you can eat, bar none. It is always juicy, even without the fat; and very sweet tasting, never gamey. Always available by appointment at the ranch, or at Natural Grocers throughout Colorado. Unique shapes of the skulls/horns are desired by artists. Yak hairy tails are in demand by fishermen for tying flies. Yak wool is as soft as cashmere, and is desired by knitters/crafters.

DeVries Produce Stand 🍌

60542 Gunnison Rd.

Olathe

(970) 323-6559

June - November

Daily, 9 a.m. - 6 p.m.

7 miles north of Montrose on U.S. Hwy. 50. Between mile marker 85 and 86.

On-farm sales, roadside market, sell direct to buyer groups: apples, asparagus, basil, beets, bell peppers, cabbage, cantaloupe, carrots, cherries, cheese, cilantro, chile peppers (roasted on site per request), cucumbers, dill, grapes, green beans, honey, jalapenos, jams, okra, onions, peaches, pears, pickling cukes, pinto beans, plums, potatoes, pumpkins, squash, "Olathe Sweet" sweet corn, tomatillos, tomatoes. U-pick: tomatoes, pumpkin patch (September & October). Punkin' Chunkin' event in October.

Green Place Ranch, LLC

Olathe

(888) 786-3374 (call first)

greenplacerranch@gmail.com

www.greenplacerranch.com

Year-round, except holidays

Monday - Friday, 10 a.m. - 4 p.m.

Hwy. 348 west, left on 5500 Rd. to Falcon Rd. (right) to 54.25 Rd. (left). To BLM Rd. 3581 (up 5.8 miles to ranch entrance).

Ranch is run on renewable energy. Powered by photovoltaics and heated by solar thermal. Natural grass-fed beef (half and whole), free-range chickens and turkeys.

Mattics Orchards

8163 High Mesa Rd.

Olathe

(970) 323-5657

Takerent@aol.com

August 1 - October 31 (weather permitting)

Daily, 10 a.m. - 6 p.m.

1 mile west on U.S. Hwy. 348 from U.S. Hwy. 50 to 5825 Rd., left 2 1/4 miles. Farm is on the right.

On-farm sales, roadside market, sell direct to buyer groups: apples, sweet peppers, cabbage, cantaloupe, chiles, chile - roasted, cucumbers, eggplant, green beans, peaches, pears, peas, pickling cucumbers, squash, sweet corn, sweet onions, tomatoes, watermelon.

Montrose Farmers' Market 🍌 🍌

E. Main St. & Uncompahgre Ave.

mfmmanager@valleyfoodpartnership.org

www.montrosefarmersmarket.weebly.com/

www.facebook.com/MontroseFarmersMarket

Year-Round Market

May 9 - October 31

Saturday, 9 a.m. - 1 p.m.

Winter market

November - April

Every other Saturday, 10 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, handcrafted gifts, clothing, kitchen goods, beef, jerky, pork, poultry, sausage prepared food vendor. We're the oldest farmers market on the Western Slope and we would love for you to visit. RV parking is available nearby as is electric vehicle charging. We accept SNAP and support Double Up Food Bucks, an AG grant that supports local agriculture and food access. Music and local non-profits, Family Fun!

Rocking W Cheese 📷

5644 Hwy. 348

Olathe

(970) 323-9322

sales@rockingwcheese.com

www.rockingwcheese.com

Year-round

Monday - Friday, 9 a.m. - 5 p.m.

Tours available

2 miles west of Olathe intersection of Hwy. 348 and 5700 Rd.

On-farm/ranch sales: farmstead cheeses and milk. Farm and ranch vacations.

Straw Hat Farm Market and Kitchen Store

514 S. 1st St.

Montrose

(970) 417-4744 (store)

Year-round

Tuesday - Friday, 10 a.m. - 6 p.m.

Saturday, 8:30 a.m. - 2 p.m.

(Saturday hours will change seasonally, call store)

Our store is located one block south of Main St., between Uncompahgre and Park.

Farm market and kitchen store: local, seasonal, fresh produce and many other local foods such as eggs, cheese, meat, honey, jams, etc. Baked goods every Saturday! Shop our store! Like us on Facebook!

OURAY COUNTY

Ridgway Farmers' Market

(970) 417-7707

manager@ridgwayfarmersmarket.com

www.ridgwayfarmersmarket.com

May 22 - October 9

Friday, 10 a.m. - 3 p.m.

In the southwest corner of Hartwell Park. Along Hwy. 62 and Leena St., right across from the True Grit Cafe.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, eggs, honey, popcorn, baked goods, handcrafted gifts, jams/jellies, beef, buffalo, pork, sausage, jerky and goat cheese.

PARK COUNTY

Bayou Salado Trading Post

12561 Hwy. 24

Hartsel

(719) 836-2458

lark@rockymountaingiftsandrocks.com

www.rockymountaingiftsandrocks.com

May - October

Daily, 9 a.m. - 5 p.m.

November - April

Monday - Thursday, 9 a.m. - 5 p.m.

Grass-fed beef (frozen, quarter, retail packages), lamb by the pound, farm fresh eggs. USDA-inspected. Rhubarb.

Continental Divide Winery

331 Hwy. 285, Unit D

Fairplay

(719) 838-2349

info@breckwinery.com

www.breckwinery.com

www.facebook.com/ContinentalDivideWinery/

Year-round, except Christmas

Summer, daily

Winter, Fall and Spring, Thursday - Monday

Monday - Saturday, 12 p.m. - 7 p.m.

Sunday, 12 p.m. - 5 p.m.

Tours available anytime by request.

Winery: Cabernet Sauvignon, Merlot, Petit Verdot, Chardonnay, Riesling, Gewurztraminer, Syrah and more. Tasting room available.

RIO GRANDE COUNTY

Gosar Natural Foods L.L.C.

4001 East 2 1/2 North

Monte Vista

(719) 852-2133 (call first)

gosarranch@gmail.com

Year-round

Monday - Saturday, 8 a.m. - 6 p.m.

4 miles east and 2 1/2 miles north of intersection of Hwy. 285 and Hwy. 160 in downtown Monte Vista.

On-farm sales, sell direct: USDA-inspected, European-style, hand-made, gluten-free, all natural pork and chicken sausage produced here from family recipes dating back many generations and sold in 12# case lots. Also, locally grown organic, GMO free, whole wheat flour, freshly stone-ground on the premises. Making high altitude bread flour, pastry flour, cracked wheat, bran, and wheat berries available in 50# bag size.

Grande Natural Meats - ElkUSA.com

19612 West U.S. Hwy. 160

Del Norte

(719) 657-0942

grandemeats@gmail.com

www.elkusa.com

Year-round (except holidays)

Daily, 8 a.m. - 6 p.m.

5 miles west of Del Norte, right off US Hwy. 160. 12 miles east of South Fork, look for signs on south side of Hwy.

Agritourism, on-farm/ranch sales, roadside market: cheese, honey, jams/jellies, buffalo, jerky, sausage, elk, whitetail deer, axis deer, fallow deer, bear, goat, velvet antler, elk and deer keepsakes and a huge supply of antler dog chews and game dog foods, alfalfa hay (wholesale available) elk and deer viewing. A 20-year working elk and reindeer ranch with nationwide distribution via ElkUSA.com. All in an unusual "old west" eclectic setting. Y'all come see us!

Monte Vista Farmers' Market

1st Ave. and Jefferson St.

(719) 850-8170

montefarmersmarket@gmail.com

July 10 - September 11

Friday, 9 a.m. - 1 p.m.

Located in the parking lot across from the Monte Villa Hotel on Hwy. 160 in downtown Monte Vista.

Apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, nectarines, onions, peaches, pears, pinto beans, potatoes, pumpkins, radishes, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, kale, calabacitas,

quinoa, honey, baked goods, handcrafted gifts, jams/jellies, fudge, goat milk soaps and lotions. We accept SNAP and Double-Up Food Bucks.

Market on the Plaza

Heritage Plaza
Mountain Village
(970) 369-8236
marketontheplaza@mtnvillage.org
www.marketontheplaza.com
www.facebook.com/townofmountainvillage/

June 17 - September 2
Wednesday, 11 a.m. - 4 p.m.

Heritage Plaza is steps from the free gondola and the Telluride Bike Park, adjacent to popular free Summer Concert Series bringing noteworthy, high-caliber musicians of all genres to Mountain Village each Wednesday evening during the summer.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, fish, handcrafted gifts, books, clothing, leather, ceramics/pottery, jewelry, lotions, herb tonics. Market on the Plaza is a vibrant local community market providing an avenue to support regional and local businesses that offer homegrown food and homemade products. Throughout the summer, join us for kids activities, cooking demonstrations and live music. We accept SNAP.

Indian Ridge Farm

Tony and Barclay Daranyi
1401 CR 43ZN
Norwood, CO 81423
(970) 327-0336 (call first)
daranyi@rmi.net
indianridgegranola@gmail.com
www.indianridgefarm.org

June 1 - October 15
1 1/2 miles north of Colorado 145 on CR 43ZN.

CSA farm, on-farm sales: pastured poultry and turkeys, grass-fed pork, beef and lamb, farm fresh eggs, assorted fresh vegetables. We are a vendor at the Telluride Farmers' Market on Fridays, June - Oct. Look for us at Norwood's Fresh Food Hut.

FAMILY, AGRICULTURE & HERITAGE COLLECTING YOUR STORIES NOW!



historycolorado.org/
centennial-farms-ranches

History Colorado wants to hear how the pandemic is affecting you and your farm or ranch.

Leave us a message at: 720.466.8215. A volunteer will call you back for a live oral history.

Encourage others to participate so we can preserve farming legacy for generations to come.




HISTORY
COLORADO

WE ARE IN THIS
STORY TOGETHER!



The Colorado Farmers Market Association provides education, resources, promotion and networking to support vibrant farmers markets, farm stands and CSAs throughout Colorado.

For more information on becoming a member, email:
cofarmersmarketassociation@gmail.com

Six Feet Away COVID-19 AND MINIMIZING RISK



COVID-19 is primarily spread through respiratory droplets produced when an infected person coughs or sneezes.



People who have sustained contact within 6 feet of an infected individual are most at risk of transmission.



COLORADO
Department of Agriculture

Be a Good Farmers' Market Citizen during the time of **COVID-19**

Growers and market managers are taking extra precautions this year to bring safe produce to you. As a customer, you also have a very important role in helping to protect the health of our communities and showing support for local growers who are working long hours to provide freshly harvested, high quality fruits and vegetables.

Only come to the market if you are in good health. If you are exhibiting any symptoms of illness, please protect public health and stay at home. If possible, have a friend or family member shop for you.

Wash hands well before going to the market and after returning home; guidelines are available from CDC: <https://www.cdc.gov/>.

Wear a cloth face covering, if recommended. Information is available from CDC: <https://www.cdc.gov/>.

Respect and abide by recommended social spacing regulations – at temporary markets it may not be possible to have marked reminders of spacing between customers so remember to allow at least 6 feet between yourself and other people at all times.

Avoid touching surfaces, and touch only the produce you are buying. If produce is only available pre-boxed or pre-bagged, be understanding of the current situation and accept whatever the package contains. This can be an opportunity to try new types of produce.

If available, buy extra produce to preserve and enjoy in the off-season. The Preserve Smart app/website is a great resource, customized for higher elevations, with information on canning, freezing, and dehydrating fresh fruits and vegetables: <https://apps.chhs.colostate.edu/preservesmart>.

As always, handle produce safely at home. Rinse all produce before using, follow these guidelines from CSU Extension for handling different types of produce: <https://extension.colostate.edu/docs/pubs/foodnut/09380.pdf>.



**COLORADO STATE UNIVERSITY
EXTENSION**

Northwest Area

EAGLE COUNTY

Luark Ranch & Outfitters, LLC

2834 Luark Rd.
Burns
(970) 653-4324 (call first)
luarkranch5861@aol.com
www.luarkranch.com

Year-round
Daily, 24 hours
Tours available.
From I-70 take Dotsero exit 133. Go north on Colorado River Rd. (approximately 22 miles). Turn left on Cabin Creek Rd., then take first right on Luark Rd., 3 miles to ranch. 5th generation working cattle and guest ranch.

Western vacation includes lodging with meals, fishing, horseback riding or float trip on the Colorado River, starting at \$130 per person per day. Lodging starting at \$130 per night for 2 guests. Available for weddings, reunions, & family gatherings. Big Game Hunts also available. Wild game processors inspected by the State of Colorado. Bed & Breakfast, event facilities, farm/ranch vacations, hunting. Wild Game Processor USDA License #26-4387464.

Minturn Market

100 Main St.
(970) 827-5645
market@minturn.org
www.minturnmarket.org
www.facebook.com/minturnmarket

June 20 - September 5
Saturday, 9 a.m. - 2 p.m.
From I-70, Exit 171 (2 miles west of Vail). Drive south 2 miles to Minturn.

The Minturn Market is the original Vail Valley Market, now in its 22nd season! The Minturn Market is open every Saturday from June 20 through September 5, 2020, including the July 4th holiday. Located in charming Downtown Minturn, Colorado, the market features a variety of vendors each week with items from great breakfast and lunch to gourmet foods, gifts, clothing, jewelry, handmade crafts, items for the home, fine art and more. Goat petting zoo for the kids and live music! The market is dog-friendly, but please keep your furry friends leashed. Thank you!

Vail Farmers' Market & Art Show

East Meadow Dr.
(970) 401-3320
vailfarmersmarket@gmail.com
www.vailfarmersmarket.com
www.facebook.com/VailFarmersMarket/

June 21 - October 4
Sunday, 10 a.m. - 3:30 p.m.
Park in the main Vail parking structure, we are outside on Meadow Dr. when you walk out.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, baked goods, cheese, eggs, honey, jams/jellies, handcrafted gifts, Made in Colorado crafts and artisans, beef, buffalo, jerky, lamb, pork, poultry, sausage, caught and flash frozen in Alaska salmon, smoked salmon. The Vail Farmers' Market is entering its 20th year in Vail on Meadow Drive. The event started with a few tents and has grown to over 145 tents for 16 Sundays of the summer. We have entertainment for everyone and bring people from all over to enjoy the Rocky Mountains on a Sunday. Enjoy strolling down East Meadow Drive in Vail while tasting treats from Colorado. Parking for the market is at the Vail Village Parking or Lionshead parking.

GARFIELD COUNTY

Glenwood's Downtown Market

7th St. between Colorado and Cooper Ave.
Glenwood Springs
(970) 618-3650
glenwoodmarket@gmail.com
www.glenwoodmarket.com
www.facebook.com/glenwoodmarket

June 9 - September 15
Tuesday, 4 p.m. - 8 p.m.

Apples, apricots, asparagus, beets, bell peppers, carrots, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, kale, lettuce, microgreens, nectarines, onions, peaches, pears, peas, plums, radishes, rhubarb, spinach, squash, strawberries, tomatoes, turnips, watermelon, zucchini, juices, coffee, baked

goods, cheese, honey, handcrafted gifts, massage table, hot foods, free live music. Come join us at our outside venue to enjoy fresh foods and listen to free live local musicians! We accept SNAP.

Orchard Creek Ranch

0150 County Road 137
Glenwood Springs, CO 81601
(970) 945-2224, (970) 216-0779, (970) 618-0290
ocreekmls@gmail.com or ocreekrjc@gmail.com
www.orchardcreekranch.com

U-pick apples, September - October, 240 Heirloom trees

Call for apple crop availability (Jonathan, Double Red, Rome), Friday - Sunday, 10 a.m. - 5 p.m.

Year-round website farm sales, all 100% organically grown.

I-70 Exit 109 Canyon Creek, between west Glenwood Springs and New Castle.

Organically grown u-pick apples (seasonal). Year-round website sales (Orchardcreekranch.com), fresh pressed apple cider, dried apples, gourmet apple cider vinegar, pure triple-filtered hemp seed oil, apple tree firewood, applewood BBQ chips, sweet corn, ornamental corn, sunflowers, lavender/sage smudge sticks, vanilla and lemongrass hemp-seed oil infused hand & body lotions, Colorado wildflower honey, hemp seed oil or lavender infused CO wildflower honey, premium organic grass and alfalfa hay. No pesticides or herbicides are ever used.

Peach Valley CSA Farm 🍓 📷

3465 Peach Valley Rd.
Silt
(970) 876-2850 (call first)
pvcsawco@rof.net
www.peachvalleycsa.com

Tours available upon request

I-70 to New Castle Exit (105), take right off ramp left at 4 way, travel through the town of New Castle, right onto Peach Valley Rd. (214), follow 3.465 miles, address on post.

CSA farm: apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant garlic, green beans, herbs, leeks, nectarines, onions, peaches, pears, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, tomatoes, turnips, watermelon, zucchini, flowers, yearly spring party. Also at the Glenwood Springs Farmers Market, Saturday, July - Oct., 8 a.m. - 3 p.m., Glenwood Springs High School administration parking lot at 14th and Grand. We accept SNAP.

Rifle Farmers Market 🏠 🍌

6th and Railroad Ave.
(970) 274-6147
riflefarmersmarket@gmail.com
www.riflefarmersmarket.com
www.facebook.com/riflefarmersmarket

June 19 - September 4

Friday, 4 p.m. - 8 p.m.

Heinze Park

Apples, apricots, beets, bell peppers, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, okra, onions, peaches, pears, plums, potatoes, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, zucchini, cider, juices, baked goods, eggs, honey, jams/jellies, handcrafted gifts. Acoustic music in the park gazebo 5 p.m. - 8 p.m. every Friday. We accept SNAP.

MESA COUNTY

A Pinch of Lavender LLC

3616 G Road
Palisade
(480) 580-5773 (call first)
NielsenVillage@gmail.com
www.NielsenVillage.com
www.facebook.com/APinchofLavender

May - October

11 a.m. - 6 p.m., call ahead to make sure we are home.

From I-70, Exit 42 to Palisade, take Hwy. 6 west to G Rd., west to 3616. Or from I-70, Exit 37, Clifton & Grand Junction, take Hwy. 6 (F Rd.) east to 36 Rd., north to G Rd., east to 3616. Can't miss us, you'll see white pvc barrels in the west yard. Parking right in front, or down the driveway by the purple Lavender House.

Visit our Lavender House and enjoy a variety of handcrafted lavender products, culinary buds, spices, sugars for baking or lemonade. Culinary lavender is a strong herb, a little goes a long way, savory to sweet enhancement. Body, household, and decorative items are available from lotions, soaps and more to Essential oils, body and household sprays, embroidered chapstick holders, neck wraps, lavender or wine theme, aprons for adults and children.

Alida's Fruits

3402 C 1/2 Road
Palisade
(970) 434-8769
sales@alidasfruits.com
www.alidasfruits.com

Year-round

Monday - Saturday, 9 a.m. - 5 p.m.

Sunday, 10 a.m. - 4 p.m.

Tours available anytime with advance phone call.

From I-70, take Exit 37 south on I-70 Business Loop to CO 141 turn-off. Turn left, go over overpass and continue south approximately 3 miles. Cross Colorado River and take 1st left onto C 1/2 Road. Drive east on C 1/2 Rd. 2 miles, just past 34 Rd. on north side (3402 C 1/2 Rd.)

On-farm sales: apples, apricots, bell peppers, cherries, chile peppers, chiles - roasted, eggplant, peaches, pears, pinto beans, rhubarb, tomatoes, cider, honey, popcorn, jams/jellies, fruit salsas, syrups, dried fruit, and dried fruit dipped in chocolate. On-site tour of truck farm, commercial production facilities and retail store. Fresh fruit and vegetables subject to seasonal availability.

Aloha Organic Fruit

3525 G Road
Palisade
(970) 464-2272
info@alohaorganicfruit.com
www.alohaorganicfruit.com
www.facebook.com/AlohaOrganicFruit/



Mid-June - Mid-October

Daily, 10 a.m. - 4 p.m., hours vary after August

Tours available, pre-arranged in advance, call to schedule.

Exit I-70, Palisade, to Hwy. 6. Head west to G Road (Fruit and Wine Byway). Located at mile marker 17.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Bella Bolettino Farms, LLC



3857 North River Rd.
Palisade
(970) 261-7620 (call first)
cheryl@bellabolettinofarms.com
www.bellabolettinofarms.com
www.facebook.com/bella.bolettino

June 15 - September 15 (most days)

8 a.m. - 9 p.m.

Tours available

From downtown Palisade (3rd and Main St.), take 3rd St. east, this will turn into North River Rd. Take North River Rd. 3/4 of a mile and you will see Bella Bolettino Farms on your right side.

Agritourism: peaches, eggs, jams/jellies, event facilities. We have an adopt-a-tree program for \$85.00. This includes pruning clinics, thinning clinics and of course help with picking. This is a value of about \$170 of fruit, but most importantly allows people to learn how to care for an organic peach tree. The clinics occur on weekends, include coffee and peach desserts. We also host the Great Ladybug Release every April which includes local wines/beer as well as appetizers while you release ladybugs at the base of your tree. Ladybugs are used for natural pest control. We are located on the Colorado River. We now host events in our new market pavilion.

Blaine's Farm Store

3419 Front St.
Clifton
(970) 628-1237
sales@blainesfarmstore.com
www.blainesfarmstore.com/contact.html
www.facebook.com/blainesfarmstore

May - October

Open daily

Tours available by appointment.

On Highway 6 (Front St.) between Clifton and Palisade. From the Clifton exit on I-70, take Patterson east 2 miles, on the right. From the Palisade exit on I-70 take Hwy. 6 west 3 1/2 miles, on the left.

Greenhouse, roadside market: apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams, jellies, pickles, popcorn. Beef, lamb, pork, sausage, jerky, (frozen, retail packages), USDA-inspected. We buy our meat from local producers.

**Bluebird Organic
Fruit Co., LLC**



3462 C 3/4 Road

Palisade

(970) 270-9769 (call first)

info@bluebirdfruit.com

www.bluebirdfruit.com

www.facebook.com/bluebirdfruit/

www.instagram.com/bluebirdfruit/

Open most weekends during harvest season

Hours vary, call or text (970) 270-9769 or follow us on Instagram or Facebook.

Tours available, our u-pick customers always get a self-orchard tour and often get a tour from the owners too.

East Orchard Mesa. 1 1/2 miles south of Carlson Vineyards.

On-farm/ranch sales, u-pick: peaches. Organic tree-ripened peaches grown on 10 acres in Palisade, Colorado at the foothills of the Grand Mesa National Forest. Four varieties producing 75,000+ pounds of peaches from late July - early September. The orchard is family owned and operated. Meet our family on Instagram or Facebook. Also available at fruit stands and farmers' markets in Fort Collins, Colorado.

C & R Farms LLC

3620 F Road

Palisade

(970) 464-7544

megan@candrfarms.com

www.candrfarms.com

July 15 - September 15

Monday - Saturday, 9 a.m. - 5 p.m.

South on 38 Road up the big hill. Follow the road, take an automatic left then an automatic right which becomes F Road. Down the road about 1 1/4 miles on the north side of the road to 3620 F Road.

On-farm/ranch sales and fundraisers: apples, apricots, cherries, nectarines, peaches, pears.

Carlson Vineyards, Inc.

461 35 Rd. (East Orchard Mesa)

Palisade

(970) 464-5554

info@carlsonvineyards.com

www.carlsonvineyards.com

Year-round

Daily, 10 a.m. - 5:45 p.m.

From westbound I-70: take Exit 44 onto Hwy. 6, make a left onto 38 Rd. (east Orchard Mesa Rd.), stay on paved road for 5 1/2 miles. From eastbound I-70: take Exit 37 (Clifton) to Hwy. 141 (32 Rd.), turn left and continue on Hwy. 141 south to C 1/2 Rd. Turn left onto C 1/2 Rd., stay on paved road for 4 1/2 miles.

Tasting room available. NSFW Red, White & Rosé, Sweet Baby Red, White & Blush, Cherry, Peach, Plum, T-Red (Lemberger), Riesling, Gewurztraminer & more.

Clark Family Orchards Inc.

3901 G 1/4 Rd.

Palisade

(970) 464-5065 (call first)

dennis@clarkfamilyorchards.com

www.clarkfamilyorchards.com

Facebook: Clark Family Orchards

June - September

Daily, 8 a.m. - 6 p.m.

Tours available (horse drawn wagon)

July 18 - August 29

Saturday, 10 a.m. and 11 a.m.

Large tours by appointment, call (970) 216-0871.

Agritourism, roadside market, sell to retail: apples, apricots, cantaloupe, cherries, chiles - roasted, peaches, pears, plums, squash, tomatoes, zucchini, honey, jams/jellies, salsa, and other jar goods and vegetables. Now for your convenience at Edwards Farmers' Market (Saturday), and Vail Farmers' Market (Sunday). Free orchard tours on horse drawn wagon, Saturdays, 10 a.m. and 11 a.m. mid-July - August.

Colorado Cellars Winery/
Rocky Mountain Vineyards

3553 E Rd.

Palisade

(970) 464-7921 or (800) 848-2812

info@coloradocellars.com

www.coloradocellars.com

Year-round

May - October

Monday - Friday, 9 a.m. - 5 p.m.

Saturday and Sunday, 10 a.m. - 5 p.m.

November - April

Monday - Friday, 9 a.m. - 4 p.m.

Saturday, 11 a.m. - 5 p.m.

From Palisade: east on Hwy. 6, turn south on 38 Rd., follow yellow center line 5 miles. From 32 Rd. (Hwy. 141): turn east on C 1/2 Rd. (East Orchard Mesa) for 5 miles, road makes several turns, winery is on the right.

Alpenrose, Pinot Grigio, Orange Moscato, Champagne, Merlot, Eclipse (Sweet Red), Syrah, Cabernet Sauvignon, Chardonnay, Pinot Noir, Alpenglo Riesling, Ruby Port, Gold Rush Port, Colorado Mountain Vineyard Red, Roadkill Red, Reserve wines from 1978 to present, Cherry, Plum, Peach, Raspberry, Pomegranate, Blackberry, Chokecherry, Elderberry, Blueberry, Key Lime, Huckleberry, Golden Nektar, Spiced Nectar Meads, local honey, salsas, grapeseed oils, grilling sauces, wine candies, barbeque sauce, jerky, snacks, salami and wine cheeses, unique, local handcrafted gifts.

Colorado State University

Extension

2775 Hwy. 50
Grand Junction
(970) 244-1834, Mesa, (call first)
(970) 874-2195, Delta, (call first)
(970) 249-3935, E. Montrose/Ouray, (call first)
tra.extension.colostate.edu

Year-round

Monday - Friday, 8 a.m. - 5 p.m.
Delta and Montrose close at lunch time
Tours available
Mesa County fairgrounds, Delta, 525 Dodge St.
(behind Courthouse), Montrose, within fairgrounds
in Friendship Hall.

CSU Extension Tri River Area has specialists in Livestock & Range, Agritourism/Ag Marketing, Agronomy & Soils, Horticulture & Natural Resources, Entomology, 4H & stem. Access to county event facilities. Tours include Ute Garden, Cactus Garden & Arboretum. Call one of our offices to get connected to the right agent to assist you.

Farm and Ranch Market F.A.R.M.

3073 F Rd.
Grand Junction
(970) 464-9108 or (970) 434-1747
vistaorchard@gmail.com

June - October

Wednesday, 7:30 a.m. - 12 p.m.
Saturday, 7:30 a.m. - 12 p.m.
Cross Orchard Living History Museum.

Apples, apricots, beets, bell peppers, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, nectarines, okra, onions, peaches, pears, plums, potatoes, raspberries, rhubarb, squash, sweet corn, tomatoes, zucchini, swiss chard, kale, eggs, honey, baked goods, jams/jellies, beef, pork, sausage.

Grande River Vineyards

787 N. Elberta Ave.
Palisade, CO 81526
(970) 464-5867 or
800-CO-GROWN
info@granderiverwines.com
www.granderivervineyards.com

Gateway to Colorado's Wine Country™

Kokopelli Farm Market

Palisade
(970) 464-4991
carol@kokopelliproduce.com
www.kokopelliproduce.com

Mid-June - October

Daily, 8 a.m. - 6 p.m.
I-70 Exit 46, just east of Palisade.

Organic fruits and vegetables, fried peach pies, specialty foods, honey, retail market, roadside stand. Public restrooms, motor coach/bus access, food/concessions, public phone, retail/gift shop, credit cards accepted, pre-booking/group tours.

Lavender Association of Colorado (LAC) Celebrating a Scentsational Decade!

10th Anniversary of the Colorado Lavender Festival!
info@coloradolavender.org
www.coloradolavender.org
www.coloradolavenderfestival.com
www.facebook.com/coloradolavender
www.facebook.com/coloradolavenderfestival

June 26 - June 29, 2020

10th Annual Colorado Lavender Festival
Scentsational Decade!
Friday, June 26, Motor-Coach tours featuring local farms. Tickets required.
Saturday, June 27, 9 a.m. - 4 p.m., Festival in the Park at Palisade Memorial Park, Palisade, CO, Exit 42 off I-70. Free
Sunday, June 28, Self-Guided Farm Tours of participating farms and businesses, 10 a.m. - 4 p.m. Free, some activities may have fees associated.

The Colorado Lavender Festival will have farm tours, speakers, demonstrations, retail and food vendors, handcrafted artisan gifts, lavender related foods, merchandise and art. LAC is a statewide non-profit organization representing lavender growers, artisans, and businesses of Colorado's lavender agriculture.

Market on Main

437 Colorado Ave.
Grand Junction
www.downtowngj.org

July 9 - September 24

Thursday, 5:30 p.m. - 8:30 p.m.
From westbound I-70: Exit 31, turn left from ramp onto Horizon Dr., proceed into the roundabout and exit back onto Horizon Dr., turn left on 7th St., proceed 1.9 miles to Main St. where you will see the Market in progress. Parking is available along side streets and in the 5th & Rood parking garage. Parking is free after 4 p.m.

Apples, bell peppers, carrots, cherries, chile peppers, chiles - roasted, eggplant, grapes, green beans, herbs, nectarines, peaches, plums, pumpkins, spinach, strawberries, sweet corn, tomatoes, watermelon, zucchini, wine tasting, baked goods, eggs, honey, jams, jerky, live entertainment. The Downtown Market on Main only accepts vendors that sell a product made or grown within the local region. We love our local farmers! We accept SNAP and Double Up Food Bucks.

Morton's Organic Orchards



3525 G Road
Palisade
(720) 371-1727
mortons3651@gmail.com
www.mortonsorchards.com
www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)
Wednesday, Thursday, Saturday, Sunday
Times vary by market location
Farm is located in Mesa County.

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers' Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Mt. Garfield Fruit and Vegetables 🍎

3371 Hwy. 6
Clifton
(970) 434-7906

May - September
Daily, 8:30 a.m. - 8 p.m.
October - November 20
Daily, 8:30 a.m. - 6:30 p.m.
Main road between Palisade and Clifton, Hwy. 6.

Roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, grapes, nectarines, onions, peaches, pears, pinto beans, plums, popcorn, potatoes, pumpkins, rhubarb, squash, sweet corn, tomatoes, watermelon, cider, juices, honey, Indian corn, gourds. We accept all major credit cards. Retail and wholesale.

Palisade Sunday Farmers Market 🏠 🍎

3rd and Main St.
Colorado
(970) 464-5602
mgossage@townofpalisade.org
www.townofpalisade.org/departments/sunday-market-page
Facebook: Palisade Sunday Farmers Market

June 14 - September 20
Sunday, 9:30 a.m. - 1:30 p.m.
Palisade Sunday Harvest Market
October 4 - 25, 10 a.m. - 2 p.m.

Take Exit 42 off Interstate 70. South on Elberta, east on 1st St. and south on Main St. until you see the market.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, wine, baked goods, cheese, eggs, honey, jams/jellies, popcorn, handcrafted gifts, non-profit education, beef, jerky, pork. The Palisade Sunday Farmers' Market and Harvest Market are located in the heart of farm and wine country. The markets feature a live band and chef demos every Sunday as well as about 65+ vendors selling farm fresh produce, homemade arts and craft products, horse-drawn carriage rides, a free kids art tent, art demonstrations and other special features.

Peachfork 📷

281 33 Rd.
Palisade
(970) 216-7662
peachfork@gmail.com
www.peachfork.com

August 1 - December 1
Daily, 8 a.m. - 5 p.m. or by appointment
January - July
Thursday - Saturday, 10 a.m. - 6 p.m.
Walking tours
South on Highway 141 (32 Rd.) to C Rd. turn left (east). Go 1 mile to 33 Rd., turn right (south). 281 on right (west).

On-farm sales: apples, wine, grapes, peaches and pears. U-pick in August. Shipping available.

Sage Creations Organic Farm, LLC 📷



3555 E Rd.
Palisade
(970) 623-9556
paola@sagecreationsorganicfarm.com
www.sagecreationsorganicfarm.com

May - September
Wednesday - Saturday
9 a.m. - 4 p.m., or by appointment
Tours available, during business hours or by appointment.
From Denver or downtown Palisade: From Exit 44 or Hwy. 6, right on 38 Rd. (east Orchard Mesa). Follow main roads until you come to 35 1/2 Rd. and E Rd. East on E Rd. First right on dirt road. Look for farm sign.

(Sage Creations continued on page 82.)



How Can You Buy “Local” during the COVID-19 Situation?

Here are 10 ideas for how every Coloradan can nourish our farmers, ranchers and food and beverage businesses, while buying and eating local food:

- 1. Buy local. Visit ColoradoProud.com to see product offerings and shipping options from local producers, ranchers and manufacturers from around the state.**
- 2. Pick Colorado-grown produce. Look for the Colorado Proud label, which symbolizes a particular piece of fruit or vegetable was grown in our state. And check out what local produce is in season.** 
- 3. Buy Colorado-made products. When shopping, look for Colorado-made products, such as jams, sauces, condiments, snacks, sweets and other locally-made food products, which will also have the Colorado Proud label.**
- 4. Support Colorado’s livestock producers. Look for Colorado beef, lamb, pork, bison and poultry or order directly from local producers.** 
- 5. Buy direct from a Colorado wholesaler. Many local companies are now selling food and products directly to end-consumers. ColoradoProud.com offers a list of companies participating under the “Wholesaler” category.**
- 6. Drink Colorado wine, beer and spirits. Liquor stores feature Colorado beer and wine sections, both in-store and online orders, breweries are now offering online ordering, and local wineries are open for pick-up and many will also ship to your front door.** 
- 7. Order meals from Colorado chefs and restaurants. Restaurants continue to serve meals for delivery or takeout; and some farm-to-table chefs are recognized for using local ingredients.**
- 8. Cook recipes with Colorado-grown ingredients. We are all cooking more than ever, so why not pick a recipe made with locally-grown ingredients?** 
- 9. Send Colorado-made gifts to friends and family. How about a Colorado gift basket for your local friends who need a smile and something delicious, or even for your out-of-state family? Check out this [directory of Colorado-made gift companies that ship.](#)**
- 10. (Virtually) thank a farmer. We are sharing many stories from Colorado farmers and ranchers who are helping their communities and healthcare workers during this time, featured on Colorado Proud’s Facebook page: Facebook.com/COProud/.** 



Certified organic farm and greenhouses, on-farm/ ranch sales, sell to schools: cherries, bedding plants, heirloom vegetables, handcrafted gifts, jams/jellies, essential oil, lavender plants. Learn all about lavender, u-pick lavender bloom mid-June - July. Host lavender celebration annually, wholesale accounts welcome. Online sales year-round.

Talbotts Mountain Gold

3805 F 1/4 Rd.

Palisade

(970) 464-5943 or (970) 234-0294

market@talbottfarms.com

www.talbottfarms.com

Facebook: TalbottsMountainGold

Year-round

Sunday, 1 p.m. - 5 p.m.

Monday - Thursday, 11 a.m. - 6 p.m.

Friday - Saturday, 11 a.m. - 7 p.m.

Tours available by request

From Highway 6 turn south on 38 Rd. which is at the east end of the bridge over the Colorado River.

Winery, cider farm market: apples, apricots, cantaloupe, cherries, chiles - roasted, grapes, nectarines, peaches, pears, plums, pumpkins, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, cider, juices, mead, White Blend, Red Blend, Merlot, Cab Franc, Chardonnay, cheese, eggs, honey, jams/jellies, popcorn, event facilities, hayrides (Sept. - Oct.). Gluten free, over 12 varieties of hard cider, peach grower, wine grape grower, wine, cider.

VanWinkle Ranch LLC

2043 N Rd.

Fruita

(970) 210-4292 (call first)

vanwinkleranch@gmail.com

www.facebook.com/VanWinkleRanch

By appointment

On-farm/ranch sales: beef. Fourth and fifth generation beef producers stewarding the land and resources while caring for livestock to produce safe and affordable high quality protein. USDA - inspected ground beef available anytime. Delivery in the Grand Valley area available with a 20# minimum. Caring for land, livestock and community.

Vines 79 Wine Barn

3839 G Road

Palisade

(970) 589-0417

vinelands79@gmail.com

www.vines79.com

www.facebook.com/vines79winebarn

April - October

Friday - Monday, 12 p.m. - 5 p.m.

Winery tours available

April - October, weekends, 2 p.m. - 4 p.m. or by appointment

East of Palisade on Hwy. 6. Corner of 38 3/8 and Hwy. 6 (G Road).

Agritourism, winery: Dry reds and whites, dessert wine. Palisade's newest winery with a western flare is located in the Vinelands, beneath the dramatic Bookcliffs and Grand Mesa. The Wine Barn features estate grown, classic wines. Open in season, Friday - Monday, 12 p.m. - 5 p.m. Check website for winter schedule. Groups of 8 or more please call ahead.

Vista Orchard

688 38 3/4 Rd.

Palisade

(970) 464-9108 or (970) 216-5017 (call first)

vistaorchard@gmail.com

July 16 - September 30 (depends on fruit crop)

Daily, hours vary, call first and arrange.

From Palisade: east on Hwy. 6 to 38 3/4 Rd, south on 38 3/4 Rd. to 688 38 3/4 Rd. (about 1/4 mile from Hwy.) left side of road.

On-farm/ranch sales: apricots, cherries, herbs, nectarines, peaches, raspberries, rhubarb, zucchini, kale, swiss chard. We are also at Cross Orchard Farm Market, 3073 F Rd., Grand Junction, Saturday and Wednesday, 7:30 a.m. - 12 p.m.

PITKIN COUNTY

Aspen Saturday Market

(970) 379-1346

June 6 - October 3 (TBD)

Saturday, 8:30 a.m. - 3 p.m.

E. Hopkins Ave., S. Hunter St. and Hyman St.

Colorado's best farmers' market! Located in downtown Aspen! Organic fresh fruits and vegetables, meat, poultry, eggs, honey, baked goods, all intermixed with Colorado only artisans, jewelers, potters and a variety of gifted vendors. New Japanese meat, pork and chicken, kombucha, kimchi, heirloom grains.

ROUTT COUNTY

Community Agriculture Alliance

743 Oak St.

Steamboat Springs

(970) 879-4370

marketplace@communityagalliance.org

www.caamarket.org

www.facebook.com/AgAlliance/

Year-round

Tuesday, 9 a.m. - 5 p.m.

Wednesday - Friday, 9 a.m. - 2 p.m.

Order online Tuesday - Saturday. Orders are picked up Tuesdays, 9 a.m. - 5 p.m.

Tours available by request, call to schedule.

Corner of 7th and Oak St, downtown Steamboat Springs.

Online farmers' market: asparagus, beets, broccoli, brussels sprouts, carrots, cauliflower, cucumbers, eggplant, garlic, green beans, herbs, kale, leeks, lettuce, microgreens, mushrooms, onions, peas, radishes, rhubarb, spinach, squash, tomatoes, turnips, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, lamb, pork, poultry, sausage, handcrafted gifts, ranch tours. CAA market has over 50 local producers who offer locally grown food and products, seasonal product availability varies.

Steamboat Farmers' Market

Steamboat Springs

(970) 367-7060

farmersmarket@mainstreetsteamboat.com

www.mainstreetsteamboatsprings.com

June 6 - September 19

Saturday, 9 a.m. - 2 p.m.

7th and Yampa Streets.

Our market offers a great selection of produce, fruit, baked goods, meats, cheeses, salsas, salts, candy, coffee, honey, herbs, tea, handcrafted gifts and live music. We accept SNAP & Double Up Food Bucks.

SUMMIT COUNTY

Continental Divide Winery

505 S. Main St., Unit A-4

Breckenridge

(970) 771-3443

info@breckwinery.com

www.breckwinery.com

www.facebook.com/ContinentalDivideWinery/

Year-round

Daily, 12 p.m. - 7 p.m.

Tasting room conveniently located downtown in Main Street Station. Free 2 hour parking is available under the Hyatt/Wyndham Hotels.

Winery: Chardonnay, Riesling, Cabernet Sauvignon, Petit Verdot, Petite Syrah, Syrah Blends (tasting room available). Wine tastings, wine blending experiences, group packages.

Dillon Farmers' Market

(970) 262-3439

www.facebook.com/dillonfarmersmarket

June 5 - September 11

Friday, 9 a.m. - 2 p.m.

Lodgepole Street. To access market: I-70 to Exit 205, Silverthorne/Dillon. Turn east up the hill on U.S. Hwy. 6, turn slight right on Lake Dillon Drive and head down towards lake. Parking to the left (and throughout town), market to the right adjacent the water.

126 booth farmers' market. Variety of fresh fruits, flowers, vegetables, baked goods, pastas, sauces, cheeses, pestos, jams, quiches, meats, desserts, coffee drinks, honey and natural-based products. Colorado artisans. Yoga in the morning, live music all day, magic shows, yard games, and kid and adult activities. Cash, check or credit card.

High Country Highlands at Maryland Creek Ranch

28585 Highway Nine

Silverthorne

(970) 333-0451 (for beef ordering purposes)

lrcinc@wildblue.net

www.sideofbeefco.com

Year-round, Daily

Weekdays, after 5 p.m.

Weekends, 8 a.m. - Dark

Tours available on weekends, call first.

I-70 to Silverthorne Exit, north on Highway 9 (toward Kremmling) for about 2 miles, Maryland Creek Ranch is on left (west side of Hwy. 9) directly off of highway. Look for white out buildings with red roofs.

On-farm sales, by e-mail, by telephone: Scottish Highland beef (frozen, whole, half, quarter, eighth) USDA-inspected. Our Scottish Highland Beef is ranch raised and grass-fed. We do not use or add antibiotics or growth hormones. Our beef is minimally processed with no artificial ingredients. Delivery available (extra charge).

Colorado Food & Agricultural Festivals

June 5-7	Taste of Fort Collins	Sept. 12	Apple Fest, Historic Turner Farm, Buena Vista
June 6	Berthoud Day Festival	Sept. 12	Big Chili Cook-Off, E+vergreen
June 6	Johnstown BBQ Daze	Sept. 12	Potato Day Festival, Greeley
June 6	Summerfest...Taste of Brighton	Sept. 12	Salida Winefest
June 11-13	Ute Mountain Roundup Rodeo, Cortez	Sept. 12	San Luis Valley Potato Festival, Monte Vista
June 11-14	Estes Park Wool Market	Sept. 12-13	Salida Fiber Festival
June 18-20	Frisco BBQ Challenge	Sept. 16	Colorado Proud School Meal Day
June 19-21	Aspen Food and Wine Classic	Sept. 17-20	Colorado Mountain Winefest, Palisade
June 19-21	Strawberry Days, Glenwood Springs	Sept. 18-20	ColorFest Wine and Food Festival, Pagosa Springs
June 26-27	Colorado Brewers' Festival, Fort Collins	Sept. 18-20	Downtown Boulder Fall Festival
June 26-28	Colorado Lavender Festival, Palisade/Grand Junction	Sept. 19	Colorado Mountain Festival, Palisade
July 4	Paonia Cherry Days Festival	Sept. 19	CSU Ag Day, Fort Collins
July 18	Castle Rock Wine Fest	Sept. 19-20	Sterling Sugar Beet Days
July 24-26	Mancos Days Celebration	Sept. 20-21	Western Adventure Weekend, Rifle
July 25	Manitou Wine Festival	Sept. 24-27	Mountain Harvest Festival, Paonia
July 30-31	Deltarado Days, Delta	Sept. 25-27	Fruita Fall Festival, (970) 858-3894
July 31-Aug. 2	West Elks Wine Trail, Paonia/Hotchkiss	Sept. 25-27	Pueblo Chile & Frijoles Festival
August	Colorado Proud Month	Sept. 26	Harvest Day, Lowell Ranch, Castle Rock
Aug. 1	Colorado Day	Sept. 26	Vino Salida Tenderfoot Stomp
Aug. 1	Olathe Sweet Corn Festival	Sept. 26-27	Harvest Fest at the Winery at Holy Cross Abbey, Cañon City
Aug. 1	Vino and Notes Wine Festival, Woodland Park	Oct. 1-4	AppleFest, Cedaredge
Aug. 7-9	Escalante Days, Dolores	Oct. 3	Annual Colorado Brewers Rendezvous
Aug. 8	Milliken Beef 'N Bean Day	Oct. 3	Carbondale Potato Day
Aug. 13-15	Palisade Peach Festival	Oct. 3-4	Cider Days, Lakewood Heritage Center
Aug. 14-16	Wheat Ridge Carnation Festival	Oct. 4	Balistreri Vineyards Harvest Party, Denver
Aug. 17	Lafayette Peach Festival	Oct. 5-7	Southern Colorado Sustainability and Outdoor Living Expo Colorado Springs
Aug. 19-23	Arkansas Valley Watermelon Day, Rocky Ford	Oct. 9-11	Breckenridge Craft Spirits Festival
Aug. 21-22	Old-Fashioned Corn Roast Festival, Loveland	Oct. 9-11	Pumpkin Festival, Denver Botanic Gardens at Chatfield Littleton
Aug. 29-30	King Boletus Mushroom Festival, Buena Vista	Oct. 8	Annual Chili Cook-Off, Rifle
Sept. 4-7	Salsa Fiesta, Creede	Nov. 11-13	Denver International Wine Festival
Sept. 5-7	A Taste of Colorado, Denver	Nov. 13	Colorado Uncorked, Denver
Sept. 5-7	Windsor Harvest Festival	Nov. 27-28	Creede Chocolate Festival
Sept. 7-Mid-Nov.	Miller Farms Fall Harvest Festival, Platteville		
Sept. 9-13	Meeker Sheep Dog Championship Trials		

Visit event websites for most current information regarding dates and activities.

Visit event websites for most current information regarding dates and activities.

Colorado State University Extension Offices

If you have questions related to selecting, preparing or preserving fresh fruits and vegetables, please contact your nearest Colorado State University Extension Office:

County	Location	Telephone	County	Location	Telephone
Adams	Henderson Road Brighton, 80601-8114	(303) 637-8100	Kit Carson	817 15th St., Burlington 80807	(719) 346-5571
Alamosa	1899 E. Hwy 160 P.O. Box 30, Monte Vista 81144	(719) 852-7381	La Plata	2500 Main Avenue, Durango 81301	(970) 382-6463
Arapahoe	6934 S. Lima St., Suite B, Centennial 80112	(303) 730-1920	Larimer	1525 Blue Spruce Drive, Fort Collins 80524-2004	(970) 498-6000
Archuleta	344 Highway 84 P.O. Box 370, Fairgrounds Pagosa Springs 81147-0370	(970) 264-5931	Las Animas	200 E. 1st County Courthouse, Room 104 Trinidad 81082	(719) 846-6881
Baca	700 Colorado Street, Springfield 81073-1456	(719) 523-6971	Lincoln	326 8th Street, P.O. Box 68, Hugo 80821-0068	(719) 743-2542
Bent	1499 Ambassador Thompson Blvd. Las Animas CO 81054-1736	(719) 456-0764	Logan	508 South 10th Avenue, Suite 1, Sterling 80751-3408	(970) 522-3200
Boulder	9595 Nelson Road Box B, Longmont 80501-6359	(303) 678-6238	Mesa	5028 PO Box 20,000, Grand Junction 81502-5001	(970) 244-1834
Broomfield	3 Community Park Road, Broomfield 80020	(720) 887-2286	Mineral	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
Chaffee	10165 County Road 120, Salida 81201-9404	(719) 539-6447	Moffat	539 Barclay Street, Craig 81625-2733	(970) 824-9180
Cheyenne	425 South 7th W. P.O. Box 395 Cheyenne Wells 80810-0395	(719) 767-5716	Montezuma	103 N. Chestnut, Cortez 81321	(970) 565-3123
Clear Creek	1111 Rose St., Georgetown 80444	(303) 679-2424	Montrose	1001 North 2nd Street Friendship Hall Montrose 81401-3731	(970) 249-3935
Conejos	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381	Morgan	914 East Railroad Avenue P.O. Box 517 Fort Morgan 80701-0517	(970) 542-3540
Costilla	1899 E. Hwy 160 P.O. Box 30 Monte Vista 81144	(719) 852-7381	Otero	27901 Road 21, P.O. Box 190, Rocky Ford 81067-0190	(719) 254-7608
Crowley	613 Main St Courthouse Annex, Ordway 81063	(719) 267-5243	Ouray	1001 North 2nd Street Friendship Hall Montrose 81401-3731	(970) 249-3935
Custer	205 South 6th, PO Box 360, Westcliffe 81252-0360	(719) 783-2514	Park	880 Bogue Street, P.O. Box 603, Fairplay 80440-0603	(719) 836-4296
Delta	525 Dodge Street, Delta 81416-1719	(970) 874-2195	Phillips	22505 U.S. Hwy. 385, P.O. Box 328, Holyoke 80734-0328	(970) 854-3616
Denver	888 E. Iliff Avenue, Denver 80210	(720) 913-5270	Prowers	1001 So. Main St., Lamar 81052-3838	(719) 336-7734
Dolores	409 North Main Street, c/o Courthouse, P.O. Box 527 Dove Creek 81324-0529	(970) 677-2283	Pueblo	701 Court Street, Suite C, Pueblo 81003	(719) 583-6566
Douglas	410 Fairgrounds Road, Castle Rock 80104-2699	(720) 733-6940	Rio Blanco	700 Sulphur Creek Road, Meeker 81641-0270	(970) 878-9490
Eagle	441 Broadway, P.O. Box 239, Eagle 81631	(970) 328-8630	Rio Grande/ Saguache	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
El Paso	17 N Spruce St., Colorado Springs 80905	(719) 520-7690	Routt	136 6th Street P.O. Box 772830 Steamboat Springs, 80477-2830	(970) 879-0825
Elbert	95 Ute Ave., P.O. Box 189, Kiowa 80117-0189	(303) 621-3162	San Luis Valley Area	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
Fremont	615 Macon Avenue, LL10 County Administration Building, Cañon City 81212-3390	(719) 276-7390	San Miguel	1120 Summit P.O. Box 130 Norwood CO 81423-0130	(970) 327-4393
Garfield	1001 Railroad Avenue P.O. Box 1112 Rifle 81650-1112	(970) 625-3969	Sedgwick	315 Cedar County Courthouse, Julesburg 80737-1532	(970) 474-3479
Gilpin	230 Norton Drive, Black Hawk 80422	(303) 582-9106	Summit	337 Peak One Dr., CR1005 P.O. Box 5660 Frisco 80443-5660	(970) 668-3595
Grand	210 11th Street, Extension Hall, Fairgrounds P.O. Box 475, Kremmling 80459-0475	(970) 724-3436	Teller	800 Research Dr., Ste 224, Woodland Park 80863	(719) 686-7961
Gunnison	275 South Spruce, Gunnison 81230-2719	(970) 641-1260	Washington	181 Birch Avenue County Courthouse Annex Akron 80720-1513	(970) 345-2287
Huerfano	401 Main St., Suite #105, Walsenburg 81089-2045	(719) 738-2170	Weld	525 North 15th Avenue, Greeley 80631-2049	(970) 400-2066
Jackson	312 5th Street, Walden 80480-1077	(970) 723-4298	Yuma	310 Ash Street County Courthouse, Suite B Wray 80758-1800	(970) 332-4151
Jefferson	15200 West Sixth Avenue, Unit C, Golden 80401-6588	(303) 271-6620			
Kiowa	1305 Goff, P.O. Box 97, Eads 81036-0097	(719) 438-5321			

www.extension.colostate.edu



**ONE WAY
TO SEE THE GLASS HALF FULL:
— DRINK LOCAL, —
COLORADO WINE.**

SUPPORT YOUR LOCAL WINERY

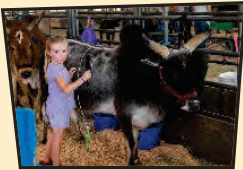


FOR DETAILS ABOUT ORDERING ONLINE, VISIT:
WWW.COLORADOWINE.COM



Colorado State Fair

Aug 28-Sept 7
In Pueblo



A WALK ON THE WILD SIDE

CONCERTS • RODEO • SUPER CARNIVAL.
FIESTA • LIVESTOCK • EXHIBITS
FREE ATTRACTIONS

ColoradoStateFair.com

Promoting Agriculture and Supporting Youth in Colorado

County Fairs

Date	Name	Location
July 3-12	Gunnison County Cattlemen's Days	Gunnison
July 10-18	Custer County Fair	Westcliffe
July 11-18	El Paso County Fair	Calhan
July 11-19	San Miguel Basin Fair	Norwood
July 14-18	Mesa County Fair	Grand Junction
July 14-19	Park County Fair	Fairplay
July 15-Aug. 13	Moffat County Fair	Craig
July 17-24	Bent County Fair and Rodeo	Las Animas
July 17-25	Montrose County Fair	Montrose
July 18-26	Cheyenne County Fair and Rodeo	Cheyenne Wells
July 20-30	Crowley County Days	Ordway
July 21-26	Phillips County Fair	Holyoke
July 22-25	Eagle County Fair and Rodeo	Eagle
July 22-26	Pueblo County Fair	Pueblo
July 23-26	Arapahoe County Fair	Aurora
July 24-31	Fremont County Fair	Cañon City
July 24-Aug. 2	Chaffee County Fair	Salida
July 24-Aug. 1	Montezuma County Fair	Cortez
July 24-Aug. 3	Weld County Fair	Greeley
July 25-Aug. 2	Teller County Fair	Cripple Creek
July 27-Aug. 1	Baca County Fair and Rodeo	Springfield
July 27-Aug. 1	Eastern Colorado Roundup (Washington)	Akron
July 27-Aug. 2	Garfield County Fair and Rodeo	Rifle
July 27-Aug. 1	Kit Carson County Fair and Rodeo	Burlington
July 28-Aug. 2	Elbert County Fair	Kiowa
July 29-Aug. 1	Sedgwick County Fair	Julesburg
July 30-Aug. 2	Douglas County Fair and Rodeo	Castle Rock
July 30-Aug. 9	Logan County Fair	Sterling
July 30-Aug. 2	Archuleta County Fair	Pagosa Springs
July 31-Aug. 9	Boulder County Fair, Livestock Show & Rodeo	Longmont
July 31-Aug. 4	Larimer County Fair and Rodeo	Loveland
July 31-Aug. 9	Middle Park Fair and Rodeo (Grand)	Kremmling
July 31-Aug. 6	Morgan County Fair	Brush
Aug. 1-8	Delta County Fair	Hotchkiss
Aug. 1-8	Prowers Sand & Sage Roundup	Lamar
Aug. 1-5	Yuma County Fair	Yuma
Aug. 3-8	Rio Blanco County Fair	Meeker
Aug. 5-9	Adams County Fair	Brighton
Aug. 5-9	Huerfano County 4-H Fair	La Veta
Aug. 6-9	Dolores County Fair	Dove Creek
Aug. 12-16	Routt County Fair	Hayden
Aug. 19-23	Arkansas Valley Fair (Otero)	Rocky Ford
Aug. 28-Sept. 7	Colorado State Fair	Pueblo
Sept. 5-7	Trinidad Roundup	Trinidad
Sept. 6-7	Ouray County Fair	Ridgway
Sept. 9-13	Jackson County North Park Fair	Walden
Sept. 9-13	Kiowa County Fair and Rodeo	Eads
Sept. 18-19	Broomfield Days	Broomfield
Sept. 24-26	Holly Gateway Fair	Holly

Visit event websites for most current information regarding dates and activities.



BE A GOOD FARMERS' MARKET CITIZEN IN THE MIDST OF COVID-19

covid19.colorado.gov



Now is the time to enjoy our vibrant local food system! Community Supported Agriculture (CSA), farmers' markets and online ordering are

all ways to reduce the number of hands touching your food. In addition, fresh fruit and vegetables help to promote a healthy immune system.

Stock up on local products and show support for growers who are working long hours to provide freshly harvested, high-quality fruits and vegetables as well as other locally grown, raised and made foods.

Are farmers' markets allowed to operate during COVID-19?

Yes. Farmers' markets are essential businesses and are prepared to supply Coloradans with an abundance of fresh foods this season.

Find Colorado Markets, Growers and Products

Growers and market managers are taking extra precautions and working with local health agencies to ensure public safety. You will see an emphasis on online ordering, proper social distancing, good hygiene and sanitation. Do not plan to socialize at the market this year.

How will markets be different this year?

As a customer, you have a very important role in helping to protect the health of our communities.

- 🏠 Only come to the market if you are in good health. If you feel sick, stay home.



WASH YOUR HANDS REGULARLY



STAY MORE THAN 6 FT. APART



GOING OUT? WEAR A CLOTH MASK IN PUBLIC

- 🏠 Wash hands well before going to the market.
- 🏠 Allow at least 6 feet between yourself and other people at all times.
- 🏠 Wear a cloth face covering.
- 🏠 If possible, use transaction methods that avoid physical contact such as Venmo, Paypal etc., or order ahead online.
- 🏠 Avoid touching surfaces, and touch only the produce you are buying.
- 🏠 Let vendors' bag products for you, unless you bring your own bags- then bag your items yourself.
- 🏠 If produce is only available pre-boxed or pre-bagged, be understanding of the current situation and accept whatever the package contains.
- 🏠 If you are able, buy extra produce to preserve and enjoy in the off-season.

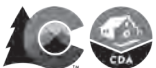
Bringing your produce home

As always, handle produce safely at home.

- 🏠 Wash hands well after returning home.
- 🏠 Rinse all produce before using, follow these guidelines from CSU Extension for handling different types of produce

Buy Local. Grow Local.

For more information, visit [CDC.gov/Coronavirus](https://www.cdc.gov/coronavirus)



COLORADO
Department of Agriculture

Index

Bed & Breakfast/ Lodging

Northeast Area

Harmon Farms LLC 37

Southwest Area

Stone Cottage Cellars 66

Northwest Area

Luark Ranch & Outfitters 75

Certified Organic

Denver Metro Area

Aspen Moon Farm 12

Berry Patch Farms 5

Ela Family Farms 13, 19

Isabelle Farm 14

Kilt Farm 14

Monroe Organic Farms 7, 11, 15, 18, 19, 22, 27, 32, 38

Morton's Organic 15, 20, 27

Rocky Mtn. Pumpkin Ranch . 17

Northeast Area

Ela Family Farms 31

Hazel Dell Mushrooms 31

Lily Farm Fresh 38

Monroe Organic 32, 38

Morton's Organic 34, 39

Strohauer Farms 39

Southeast Area

High Altitude Rhubarb 44

Milberger Farms 51

Southwest Area

Abundant Life Organic 61

Berg Harvest Mercantile 62

Big Big's Delicious Orchards 62

Borden Farms, LLC 62

Ela Family Farms 63

First Fruits Organic Farms... 63

Gosar Natural Foods LLC..... 71

Zephyros Farm and Garden . 66

Northwest Area

Aloha Organic Fruit 77

Bluebird Organic Fruit Co. 78

Bella Bolettino Farms, LLC... 77

Kokopelli Farm Market 79

Morton's Organic 80

Sage Creations Organic 80

Christmas Trees

Denver Metro Area

Cottonwood Farm 13

Creek Side Gardens 24

Heinie's Market 26

Isabelle Farm 14

Munson Farms 17

Palombo Farms Market 10

Tagawa Gardens 10

Young's Market & Garden..... 28

Northeast Area

Pope Farms Produce 39

Southeast Area

Mary's Farm Market 47

CSA

Denver Metro Area

Alexander Family Ranches... 22

Aspen Moon Farm 12

Berry Patch Farms 5

Boulder County Locally 12

Ela Family Farms 13, 19

Emerald Gardens LTD 5

Father Earth Organic Farm... 13

Fleischer Family Farm, The.. 25

Grow Girl Organics 26

Growing Gardens 13

Isabelle Farm 14

Kilt Farm 14

Miele Farms Inc. 24

Mile High Fungi 27

Monroe Organic Farms 7, 11, 15, 18, 19, 22, 27, 32, 38

Roost Farms 27

Sprout City Farms 21

Stonebridge Farm 17

The Co-op at 1st 19

Willow Creek Meats 12

Northeast Area

Bartels Land & Livestock 29

Ela Family Farms 31

Living The Cream Dairy LLC 38

Long Shadow Farm 32

Miller Farms 33, 38

Monroe Organic 32, 38

Prairie Opal Ranch 42

Raisin' Roots Farm 34

Southeast Area

Earth Mountain Education ... 46

Southwest Area

Austin Farms 61

Borden Farms, LLC 62

Ela Family Farms 63

Gunnison Gardens 68

Indian Ridge Farm 72

Zephyros Farm and Garden . 66

Northwest Area

Peach Valley CSA Farm 76

Corn Maze/Pumpkin Patch

Denver Metro Area

CALF at the Lowell Ranch... 22

Cottonwood Farm 13

Fleischer Family Farm, The.. 25

Hill's Harvest/Jake Hill Farm .. 6

Isabelle Farm 14

Maize in the City 6

Munson Farms 17

Rocky Mtn. Pumpkin Ranch . 17

Northeast Area

Anderson Farms 36 40

Bartels Land & Livestock 29

Fritzler Farm Park 37

Mazzotti Farms LLC 38

Miller Farms 33, 38

Morning Fresh Dairy Farm... 34

Pope Farms Corn Maize 35

Tigges Farm Produce 39

Southeast Area

Briargate Farmers' Market ... 43

Mary's Farm Market 47

Milberger Farms 51

Southwest Area

DeVries Produce Stand 70

Hutchinson Homestead 60

James Ranch 68

Orchard Valley Farms 65

Third Street Apples 67

Farm & Ranch

Vacations/Dude Ranch

Denver Metro Area

Fleischer Family Farm, The.. 25

May Farms 7

Northeast Area

Harmon Farms 37

Southeast Area

Corner Post Meats 44

Chico Basin Ranch 44

Earth Mountain Education ... 46

Southwest Area

Rocking W Cheese 71

Stone Cottage Cellars 66

Northwest Area

Luark Ranch & Outfitters 75

Farmers' Markets 48

Greenhouse

Denver Metro Area

Aspen Moon Farm 12

Creek Side Gardens 24

Emerald Gardens LTD 5

Father Earth Organic Farm... 13

Growing Gardens 13

Infinite Harvest, Inc. 26

Mountain Man Micro Farms.. 23

Northsider Farms, LLC 20

Palizzi Farm 7

Tagawa Gardens 10

Young's Market & Garden..... 28

Northeast Area

Eden Valley Institute 31

Sunrise Ranch 35
Southeast Area
 Earth Mountain Education 46
 Milberger Farms 51
Southwest Area
 Borden Farms, LLC 62
 Gunnison Gardens 68
 Lamborn Mtn. Farmstead 65
Northwest Area
 Blaine's Farm Store 77
 Sage Creations Organic 80

Horseback/Trail/Hay Rides

Denver Metro Area
 Cottonwood Farm 13
 Hill's Harvest/Jake Hill Farm .. 6
 Munson Farms 17
 Rocky Mtn. Pumpkin Ranch . 17

Northeast Area
 Anderson Farms 36, 40
 Bartels Land & Livestock 29
 Miller Farms 33, 38
 Morning Fresh Dairy Farm 34
 Tigges Farm Produce 39

Southeast Area
 Milberger Farms 51
Southwest Area
 Happy Apple Farm 67
 Orchard Valley Farms 65

Northwest Area
 Clark Family Orchards Inc. ... 78
 Luark Ranch & Outfitters 75
 Palisade Sunday FM 80

Meat

Denver Metro Area
 3T Ranch 21
 Adams Natural Meats 24
 B Bar S Ranch Grass-Fed ... 23
 Berry Patch Farms 5
 CALF at the Lowell Ranch ... 22
 Colorado's Best Beef Co. 13
 Farm2Table Meats 24
 Flying B Bar Ranch 5
 Heinie's Market 26
 Isabelle Farm 14
 Mayberry Farm 11
 Miele Farms Inc. 24
 Monroe Organic Farms 7, 11, 15, 18, 19, 22, 27, 32, 38
 Pasture Provisions Co. 20
 Red Tail Ranch 24
 SkyPilot Farm 17
 Snow Creek Ranch 23, 28
 Summer Field Farm LLC 12
 Willow Creek Meats 12

Northeast Area
 Blue Sky Natural Angus 36
 Colorado Craft Beef, LLC 35
 Ewe Bet Ranch 36
 Harmon Farms LLC 37
 Long Shadow Farm 32

Miller Farms 33, 38
 Monroe Organic 32, 38
 Prairie Opal Ranch 42
 Pope Farms Produce 39
 Prairie Natural Lamb 39
 Raisin' Roots Farm 34
 Spomer Bison Ranch 39
 Sunrise Ranch 35

Southeast Area
 A Diamond Brand 50
 Black Forest Meadery 43
 Cleta's Natural Beef 47
 Corner Post Meats 44
 Farm To Fork Colorado 44
 Grains From the Plains 47
 Health Essentials 46
 Heritage Acres Market 50
 Overall Farms LLC 46
 Rehfeld Ranch Raised Beef . 43
 Triple M Bar, Co. 50
 Two Brothers Vineyards 45

Southwest Area
 Abundant Life Organic 61
 Arriola Sunshine Farm 69
 Austin Farms 61
 Bayou Salado Trading Post .. 71
 Colorado Pastured Pork 62
 DELYAKS 69
 Desert Weyr, LLC 62
 Gosar Natural Foods LLC 71
 Grande Natural Meats 71
 GrassRoots Meats 59
 Gray Acres 63
 Green Place Ranch, LLC 70
 Gunnison Gardens 68
 Indian Ridge Farm 72
 James Ranch 68
 Jefferson Farm Products 26, 60
 Lamborn Mtn. Farmstead 65
 Oswald Cattle Company 67
 Princess Beef 65
 Straw Hat Farm Market 70

Northwest Area
 Blaine's Farm Store 77
 High Country Highlands 83
 Luark Ranch & Outfitters 75
 VanWinkle Ranch LLC 82

New

Denver Metro Area
 Adams Natural Meats 24
 Alexander Family Ranches ... 22
 Boulder County Locally 12
 Elizabeth Farmers' Market ... 24
 Emerald Gardens LTD 5
 Flying B Bar Ranch 5
 Growing Gardens 13
 Healthy FM - Huron St. 6
 Healthy FM - Wright Farms 6
 Lone Tree Farmers Market ... 23
 Long's Gardens 14
 Mountain Man Micro Farms .. 23
 Reunion Farmers' Market 10
 Roost Farms 27

The Co-op at 1st 19
 Willow Creek Meats 12
Northeast Area
 Eden Valley Institute 31
 Hazel Dell Mushrooms 31
 Living The Cream Dairy LLC 38
 Miller Farms 33, 38
 Morning Fresh Dairy Farm 34
 Prairie Opal Ranch 42
 Town of Frederick FM 42

Southeast Area
 A Diamond Brand 50
 Corner Post Meats 44
 Farm To Fork Colorado 44
 Megan's Mushrooms 47
 Overall Farms LLC 46
 Sunshine Green's Farm 45

Southwest Area
 Colorado Gators 59
 Elevation Mountain Grown .. 63
 Happy Chicken "Eggs" 61
 Lamborn Mtn. Farmstead 65
 Market on the Plaza 72
 Stanton Farms 65

Northwest Area
 Colorado State University 79
 Bluebird Organic Fruit Co. 78
 Talbotts Mountain Gold 82
 Vines 79 Wine Barn 82

Restaurants

Denver Metro Area
 Balistreri Vineyards 18
 Jules Gourmet Catering 14
 May Farms 7
 SAZZA Pizza + Salads 11

Northeast Area
 Morning Fresh Dairy Farm 34

Southeast Area
 Bingo Burger 43, 50
 King's Chef Diner 44, 45
 La Baguette 44
 Milberger Farms 51
 Pizzeria Rustica 45
 TAPateria 45

Southwest Area
 Berg Harvest Mercantile 62
 Big Big's Delicious Orchards 62
 Happy Apple Farm 67
 James Ranch 68
 Pagosa Baking Company 59

SNAP

Denver Metro Area
 Broomfield Farmers' Market . 18
 Edgewater Market & Music ... 25
 Fleischer Family Farm, The .. 25
 Four Seasons Farmers' Mkt. 25
 Golden Farmers Market 26
 Healthy FM - Huron St. 6
 Healthy FM - Wright Farms 6
 Isabelle Farm 14
 Lakewood Farmers' Mkt. 27, 41

Littleton Farmers' Market 11, 41
 Nederland Farmers' Mkt. 17
 Southwest Plaza FM.....28, 41
 Sprout City Farms.....21
 The Co-op at 1st.....19

Northeast Area

Berthoud Local FM.29
 Drake Road Farmers' Mkt30
 Eden Valley Institute.....31
 Fort Collins Farmers' Mkt.30
 Greeley Farmers' Market.....37
 Hoffman Farms, LLC 32, 37
 Miller Farms..... 33, 38
 Raisin' Roots Farm34

Southeast Area

Health Essentials.....46
 Milberger Farms51
 Trinidad Community FM46
 Woodland Park FM.....51

Southwest Area

Buena Vista Farmers' Mkt60
 Cañon City Farmers' Market 66
 Cortez Farmers' Market.....69
 Crested Butte Farmers' Mkt..67
 Durango Farmers' Market.....68
 Market on the Plaza.....72
 Monte Vista Farmers' Mkt.....71
 Montrose Farmers' Market ...70
 Pagosa Farmers' Market59
 Salida Farmers' Market60

Northwest Area

Glenwood's Downtown Mkt. .75
 Market on Main.....79
 Peach Valley CSA Farm76
 Rifle Farmers' Market76
 Steamboat Farmers' Market .83

U-Pick

Denver Metro Area

Alexander Family Ranches...22
 Berry Patch Farms.....5
 CALF at the Lowell Ranch...22
 Cottonwood Farm13
 Growing Gardens13
 Hill's Harvest/Jake Hill Farm ..6
 Isabelle Farm.....14
 Long's Gardens14
 Munson Farms.....17
 Northsider Farms, LLC20

Northeast Area

Anderson Farms 36, 40
 Bartels Land & Livestock.....29
 Bee Family Centennial Farm 29
 Eden Valley Institute.....31
 Fritzier Farm Park.....37
 Harmon Farms LLC.....37
 Heritage Lavender, LLC.....31
 Mazzotti Farms LLC38
 Miller Farms..... 33, 38

Southeast Area

High Altitude Rhubarb44
 Mary's Farm Market.....47

Southwest Area

Big Big's Delicious Orchards 62
 DeVries Produce Stand70
 Happy Apple Farm.....67
 Jenkins Farms - Western67
 Lamborn Mtn. Farmstead65
 Orchard Valley Farms.....65
 Third Street Apples.....67

Northwest Area

Bluebird Organic Fruit Co.78
 Orchard Creek Ranch.....76
 Peachfork80
 Sage Creations Organic80

Wineries

Denver Metro Area

Balistreri Vineyards.....18
 Redstone Meadery17
 Spero Winery.....10
 Stonebridge Farm.....17

Northeast Area

Snowy Peaks Winery.....34
 Summit Hard Cider & Perry..35

Southeast Area

Black Forest Meadery.....43
 Two Brothers Vineyards45

Southwest Area

Alfred Eames Cellars.....61
 Azura Cellars & Gallery62
 Big Big's Delicious Orchards 62
 Black Bridge Winery65
 Continental Divide Winery71
 Stone Cottage Cellars66
 Western Skies Winery67
 Winery at Holy Cross Abbey .67

Northwest Area

Carlson Vineyards78
 Colorado Cellars Winery.....78
 Continental Divide Winery83
 Grande River Vineyards79
 Talbotts Mountain Gold.....82
 Vines 79 Wine Barn.....82

By Business Name

3T Ranch Grassfed Beef21
 A Diamond Brand50
 A Pinch of Lavender LLC.....76
 Abundant Life Organic.....61
 Adams Natural Meats24
 Alexander Family Ranches...22
 Alfred Eames Cellars.....61
 Alida's Fruits77
 Aloha Organic Fruit.....77
 Anders Farm.....35
 Anderson Farms..... 36, 40
 Apple Lavender Farm5
 Arriola Sunshine Farm.....69
 Aspen Moon Farm12
 Aspen Saturday Market.....82
 Austin Farms61
 Azura Cellars & Gallery62
 B Bar S Ranch Grass-Fed ...23
 Balistreri Vineyards.....18

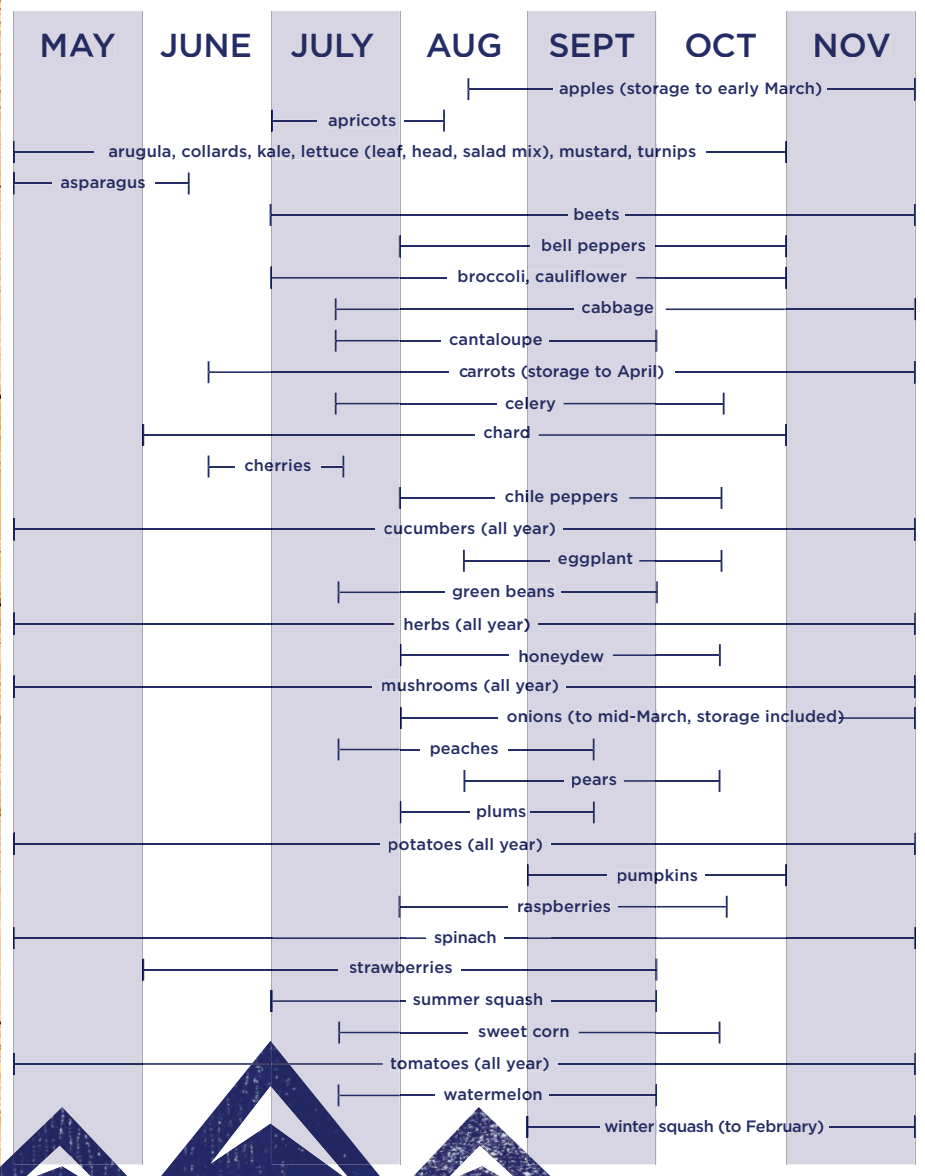
Banning Lewis Ranch FM.....43
 Bartels Land & Livestock.....29
 Bayou Salado Trading Post .71
 Bee Family Centennial Farm 29
 Bee Squared Apiaries.....29
 Bella Bolettino Farms, LLC...77
 Berg Harvest Mercantile62
 Berry Patch Farms.....5
 Berthoud Local FM.29
 Big Big's Delicious Orchards 62
 Bingo Burger..... 43, 50
 Black Forest Meadery.....43
 Blaine's Farm Store77
 Blue Sky Natural Angus.....36
 Bluebird Organic Fruit Co.78
 Borden Farms, LLC62
 Boulder County Locally.....12
 Briargate Farmers' Market ...43
 Broomfield Farmers' Market .18
 Buena Vista Farmers' Mkt60
 Busy Bee Farm.....22
 C & R Farms.....78
 CALF at the Lowell Ranch...22
 Cañon City Farmers' Market .66
 Carlson Vineyards78
 Castle Rock Farm Mkt.....9, 23
 Cherry Creek FM.....18
 Chico Basin Ranch44
 City of Loveland FM.....30
 Clark Family Orchards Inc.78
 Cleta's Natural Beef47
 Colorado Cellars Winery.....78
 Colorado Craft Beef, LLC35
 Colorado Gators59
 Colorado Pastured Pork62
 Colorado State University.....79
 Colorado's Best Beef Co.13
 Community Ag. Alliance.....83
 Continental Divide71, 83
 Copoco's Honey30
 Corner Post Meats.....44
 Cortez Farmers' Market.....69
 Cottonwood Farm13
 Creek Side Gardens24
 Crested Butte Farmers' Mkt..67
 Dayspring Eggs Inc.69
 DELYAKS69
 Desert Weyr, LLC62
 DeVries Produce Stand70
 Dillon Farmers' Market83
 Drake Road Farmers' Mkt30
 Durango Farmers' Market.....68
 Earth Mountain Education ...46
 Eden Valley Institute.....31
 Edgewater Market & Music...25
 Ela Family Farms 13, 19, 31, 63
 Elevation Mountain Grown ...63
 Elizabeth Farmers' Market...24
 Emerald Gardens LTD.....5
 Erie Farmers' Market36
 Estes Valley Farmers' Mkt ...31
 Evergreen Farmers' Mkt.25
 Evergreen Market.....25
 Ewe Bet Ranch.....36

Farm and Ranch Market.....	79	Lily Farm Fresh.....	38	Reunion Farmers' Market.....	10
Farm2Table Meats.....	24	Littleton Farmers' Market	11, 41	Ridgway Farmers' Market.....	71
Farm To Fork Colorado.....	44	Living The Cream Dairy LLC	38	Rifle Farmers' Market	76
Father Earth Organic Farm...	13	Lone Tree Farmers Market...	23	Rocking W Cheese.....	71
First Fruits Organic Farms...	63	Long Shadow Farm	32	Rocky Mtn. Pumpkin Ranch..	17
Fleischer Family Farm, The..	25	Long's Gardens	14	Roost Farms	27
Florence Farmers' Market ...	66	Longmont Dairy Farm	15, 16	Royal Crest Dairy	8, 21
Flying B Bar Ranch.....	5	Louisville Farmers' Market....	15	Sage Creations Organic	80
FM at Highlands Square.....	19	Loveland East Farmers' Mkt.	32	Salida Farmers' Market	60
Fort Collins Farmers' Mkt.	30	Luark Ranch & Outfitters	75	SAZZA Pizza + Salads	11
Four Seasons Farmers' Mkt.	25	Maize in the City.....	6	Scofield Fruits, LLC	34
Fritzler Farm Park.....	37	Market on Main.....	79	SkyPilot Farm	17
Glenwood's Downtown Mkt. .	75	Market on the Plaza.....	72	Snow Creek Ranch.....	23, 28
Golden Farmers Market.....	26	Mary's Farm Market.....	47	Snowy Peaks Winery.....	34
Gosar Natural Foods LLC.....	71	Mattics Orchards	70	South Pearl Street FM	21
Grains From the Plains.....	47	May Farms.....	7	Southwest Plaza FM.....	28, 41
Grande Natural Meats	71	Mayberry Farm	11	Spano's Produce	10
Grande River Vineyards	79	Mazzotti Farms LLC	38	Spero Winery.....	10
GrassRoots Meats.....	59	Megan's Mushrooms	47	Spomer Bison Ranch.....	39
Gray Acres.....	63	Milberger Farms	51	Sprout City Farms.....	21
Greeley Farmers' Market	37	Miele Farms Inc.....	24	Stanton Farms	65
Green Place Ranch, LLC.....	70	Mile High Fungi.....	27	Stapleton FM	21
Green Valley Ranch FM	20	Miller Farms	33, 38	Steamboat Farmers' Market .	83
Grow Girl Organics.....	26	Minturn Market.....	75	Stone Cottage Cellars	66
Growing Gardens	13	MoEggs LLC.....	45	Stonebridge Farm.....	17
Gunnison Farmers' Market...	68	Monroe Organic Farms.....	7, 11, 15, 18, 19, 22, 27, 32, 38	Straw Hat Farm Market	70
Gunnison Gardens	68	Monte Vista Farmers' Mkt.....	71	Strohauer Farms.....	39
Hanagan Farms.....	50	Montrose Farmers' Market ...	70	Sumner Field Farm LLC	12
Happy Apple Farm.....	67	Monument Hill FM	45	Summit Hard Cider & Perry..	35
Happy Chicken "Eggs".....	61	Morning Fresh Dairy Farm....	34	Sunrise Ranch.....	35
Harmon Farms LLC	37	Morning Fresh Farms	38	Sunshine Green's Farm.....	45
Hazel Dell Mushrooms	31	Morton's Organic	15, 20, 27, 34, 39, 80	Sweet Pea Farm's Honey.....	61
Health Essentials.....	46	Mountain Flower Goat Dairy.	15	Tagawa Gardens	10
Healthy FM - Huron St.....	6	Mountain Man Micro Farms..	23	Talbot's Mountain Gold.....	82
Healthy FM - Wright Farms	6	Mt. Garfield Fruit	80	TAPAteria.....	45
Heinie's Market.....	26	Munson Farms.....	17	The Co-op at 1st.....	19
Heritage Acres Market.....	50	Nederland Farmers' Mkt.	17	Third Street Apples	67
Heritage Lavender, LLC.....	31	NestFresh Eggs.....	20	Tigges Farm Produce	39
High Altitude Rhubarb.....	44	Northsider Farms, LLC	20	Town of Frederick FM	42
High Country Highlands.....	83	Orchard Creek Ranch.....	76	Trinidad Community FM	46
Highlands Ranch FM.....	22, 41	Orchard Valley Farms.....	65	Triple M Bar, Co.....	50
Hill's Harvest/Jake Hill Farm ..	6	Oswald Cattle Company.....	67	Two Brothers Vineyards	45
Hoffman Farms, LLC	32, 37	Overall Farms LLC	46	University Hills Market.....	22
Hutchinson Homestead	60	Pagosa Baking Company	59	Vail Farmers' Market.....	75
Indian Ridge Farm.....	72	Pagosa Farmers' Market	59	VanWinkle Ranch LLC.....	82
Infinite Harvest, Inc.....	26	Palisade Sunday FM	80	Vines 79 Wine Barn.....	82
Isabelle Farm.....	14	Palizzi Farm.....	7	Vista Orchard.....	82
Jefferson Farm Products	26, 60	Palombo Farms Market	10	Von Trotha	42
James Ranch.....	68	Pasture Provisions Co.....	20	Wag's World Orchards.....	66
Jenkins Farms	67	Peachfork	80	Willow Creek Meats	12
Jules Gourmet Catering.....	14	Peach Valley CSA Farm	76	Windsor Farmers' Market	42
Jumpin' Good Goat Dairy	61	Pizzeria Rustica.....	45	Winery at Holy Cross Abbey.	67
Kilt Farm	14	Pope Farms Corn Maize.....	35	Woodland Park FM.....	51
King's Chef Diner.....	44, 45	Pope Farms Produce	39	Young's Market & Garden.....	28
Knapp's Farm Market	47	Prairie Natural Lamb.....	39	Zephyros Farm and Garden.	66
Kokopelli Farm Market.....	79	Prairie Opal Ranch	42		
La Baguette	44	Princess Beef	65		
Lafayette Peach Festival	14	Pueblo West Community.....	50		
Lakewood Farmers' Mkt. .	27, 41	Raisin' Roots Farm	34		
Lamborn Mtn. Farmstead	65	Redstone Meadery	17		
Larimer County FM.....	32	Red Tail Ranch	24		
Lavender Association	79	Rehfeld Ranch Raised Beef .	43		
LaZyB Acres Alpacas.....	11				
Lenz Family Farms.....	42				



COLORADO PRODUCE CALENDAR

FIND YOUR SEASONAL COLORADO-GROWN FRUITS & VEGGIES



COLORADOPROUD.ORG



COLORADO
Department of Agriculture

Provided by the Colorado Department of Agriculture, www.coloradoagriculture.com. Dates are approximate.

Additional Listings

ALAMOSA COUNTY

Alamosa Farmers Market

Corner of State Ave and 6th St.
(719) 480-4365
alamosafarmersmarket@gmail.com
www.alamosafarmersmarket.org/
Facebook: Alamosa Farmers Market

July 11 - October 10

Saturday, 8:30 a.m. - 1:30 p.m.

Cooking Matters is offering online tours. Inquire at
(719) 937-2319 or lois.slvlocalfoods@gmail.com

July 11 - October 10

Saturday, 8:30 a.m. - 1:30 p.m.

We are located at the corner of State Ave and 6th St. (Highway 285), right next to the food bank.

Apples, apricots, asparagus, beets, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, baked goods, cheese, eggs, jams/jellies, pickles, popcorn, beef, lamb, pork, poultry, fish. Mobile kitchen does demonstrations about preparing meals using local ingredients, from the farmers' markets. We accept SNAP. Double-Up food bucks are offered. See <https://doubleupcolorado.org/> for more information on this program. Social distancing measures will be enforced -- wear a mask.

Rio Grande Farm Park Stand

6935 CO-17

Alamosa

(719) 539-5606

directorslvlocalfoods@gmail.com

www.slvlocalfoods.org

Facebook: Rio Grande Farm Park

July 13 - October 2

Monday - Friday, 3 p.m. - 7 p.m.

Email erin.slvlocalfoods@gmail.com if you are interested in a tour.

We are located at the entrance to Alamosa as you come from the West on Highway 17. You can park in the lot off Highway 17, or you can walk through Cole Park, cross the bridge, take a left, and enter through the Rio Grande Farm Park gate.

Agritourism, community gardens, CSA farm, on-farm/ranch sales, roadside market: beets, broccoli, cabbage, carrots, cauliflower, chile - peppers, cucumbers, garlic, green beans, herbs,

kale, lettuce, onions, peas, pinto beans, radishes, spinach, squash, sweet corn, tomatoes, turnips, zucchini. Through our incubator program, local farmers have the opportunity to grow food on the Rio Grande Farm Park land and sell their products at the farm stand. Volunteer Work Days (check Rio Grande Farm Park Facebook) Many farmers practice traditional Mayan farming techniques. We accept SNAP.

Valley Roots Food Hub

5401 Terry Street

Mosca

(678) 628-7341

ally.valleyroots@gmail.com

www.valleyrootsfoodhub.com/

Facebook: Valley Roots Food Hub

Tours available by appointment

Open during normal business hours; website is always live.

Order online and pick up at various locations. Local Foods Aggregator and Distributor: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, greens beans, herbs, honeydew, kales, leeks, lettuce, microgreens, mushrooms, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, potatoes, spinach, and carrots are available year-round, cider, juices, baked goods, cheese, eggs, honey, beef, buffalo, jerky, lamb, pork, sausage, potatoes, spinach, and carrots are available year-round. Availability varies with seasons. Bio Char; hemp products. We are the aggregating, marketing, and customer service link between local producers and local buyers via Community Supported Agriculture (CSA's) and retail to individuals and families and Wholesale Distribution to restaurants, institutions, grocers and schools. We represent 65 mostly Southern Colorado Producers; Their production practices and stories are linked to each product. Many are certified organic. Others practice Regenerative Agriculture and earn our RSF label. Set up a wholesale or retail account at www.valleyrootsfoodhub.com; you will then receive the weekly offerings in an online catalog via email each week. Orders are due at 4 p.m. on Tuesday for a Friday delivery and 4 p.m. on Sunday for a Tuesday delivery. In its retail market VRFH also offers seasonal Community Supported Agriculture (CSA) Fresh/Local boxes on top of a la carte ordering. We accept SNAP.

RIO GRANDE COUNTY

South Fork Farmers Market

28 Silver Thread Ln.
(719) 580-4863
solmountainfarm@gmail.com
www.southforkfm.com

June - October
Friday, 9 a.m. - 1 p.m.
We are located at the South Fork Visitor Center of
Hwy. 160 near the turnoff to Creede.

*Vegetables and craft items differ weekly, honey,
pork.*

WELD COUNTY

Legacy Meats, LLC

402 5th St.
Kersey
(970) 352-3677
office@legacymeats.net
www.legacymeats.net
www.facebook.com/LMLegacymeats

Year-round
Monday - Friday, 8 a.m. - 3 p.m.
Saturday by appointment

*Sell to schools, meat sales at the office: beef, jerky,
pork, sausage, snack sticks. Local beef/meats
operation offering: steaks, roast, ground beef,
jerky, snack sticks, variety boxes, 1/4's and 1/2's of
beef - retail and wholesale. Pick up or delivery and
shipping is available.*