2020 Colorado Farm Fresh Directory

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


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.
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), sunchookes, 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 - 🍓 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 - 🍓 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.Hill’sHarvest.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 (MTC), 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 Crazed...
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
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
**Styria Bakery** - European-Style Breads

**C&R Farms** - Fresh Fruit from Palisade
**Don Mauro Farms** - Fresh Vegetables

**Snow Creek Ranch** - Dry-Aged, Flax-Finished, Black Angus Beef
**Mexican Tamales Brenda** - Tamales

**Emusement Acres** - Locally Grown Vegetables
**One Luv Organics** - Vegetables, Greens & Goats Milk Soap

**Small & Simple Confections** - Cupcakes, Cakes & Cookies
**Pastamore** - Specialty Pastas

**Dips Plus** - Dip Mixes
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, dill, 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 July.

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, peaches, cherries, cider, juice, eggs, local honey, jams/jellies, assorted peppers and chili peppers (roasting available). Inquire about farm to table dinners.

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, garlic, grapes, green beans, honeydew, 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.)

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.


ARAPAHOE COUNTY

Garden Center and Seasonal
Fresh Produce Market at Tagawa Gardens
7711 S. Parker Rd.
Centennial, CO 80112
(303) 690-4722
TagawaGardens@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)
lzbalpacas@aol.com
www.lazbacresalpacas.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 kom, 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...
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 of our products online.

Father Earth Organic Farm
Lafayette
(720) 849-3484 (call)
hodjlodje@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.

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, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini. We are a diverse specialty seasonal vegetable operation. We are growing over 60 different varieties of vegetables.

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.

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.lafayetecolorado.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 🌼
NEW
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.
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
kellyenterprise@tld@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, brussel 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.mortonsorganicorchards.com
www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)
Wednesday, Thursday, Saturday, Sunday, Tuesday
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, apricums, 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.
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
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)
rmprrhome@comcast.net
www.rockympnnpumpkinranch.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.frontrangebackyardviticulture.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

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.

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5169 Ute Highway
Longmont
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jmartin@greenspeedisp.net
www.stonebridgefarmcsa.com
www.frontrangebackyardviticulture.com

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

BROOMFIELD COUNTY

Broomfield Farmers’ Market at Holy Comforter Episcopal Church
1700 W. 10th Ave.
(303) 594-4420
market@holycomforterchurch.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 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, brocoli, 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, sweetcorn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, handcrafted gifts, beef, buffalo, jerky, lamb, pork, poultry, sausage, salmon, handcrafted gifts, knife sharpening, live
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

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 retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, 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
kellyenterprisesltd@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, chilies - 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, apricots, 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)
fto@nestfresh.com
www.nestfresh.com
www.facebook.com/nestfresheggs

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 Mountain 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
boultersfarmersmarkets@yahoo.com
www.boulters5280urbanmarket.com
www.facebook.com/Boulters5280urbanmarket

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)
Caporral1@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.busybeefarmonline.com
www.facebook.com/busybeefarmonline

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.)
Denver Metro Area

Lone Tree Farmers’ Market
Entertainment District
9355 Park Meadows Dr.
(720)-885-8618
matthew@boulters5280urbanmarket.com
www.boulters5280urbanmarket.com
www.facebook.com/boulters5280urbanmarket

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

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
erickson@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)
jk@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 & com!

Evergreen Market 🎁
Bergen Village Shopping Center
1240 Bergen Pkwy.
Evergreen 80439
(720) 885-8618
boultersfarmersmarkets@yahoo.com
www.boulters5280urbanmarket.com
www.facebook.com/Boulters5280urbanmarket

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

Palizzi Farm, Forte Fruits, La Montagne Des Sauviers, 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, brocoli, 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 & Illinios 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.

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)
jlevene@comcast.net
www.jeffersonfarmsnaturalfibers.net

Year-round, by appointment

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, jelly, kettle kom, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peas, 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
morton3651@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 of 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.
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.

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,
Northeast Area

City of Loveland Farmers Market 🍉ентр
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, cabbages, 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 🍉ентр
Marketing Cooperative (CAMC)
da 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, cabbages, 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, beef, 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.

Northwest Area
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/hoffmanfarmsilc

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

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
treatsbyagnes@hotmail.com
Facebook: Loveland East Farmers Market at Jax
June 2 - October 8
Tuesday, 9 a.m. - 1 p.m.

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 café 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 Milkacinno. Seasonal hayrides, mazes and events, event facilities.

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.

Scofield Fruits, LLC 1821 W. Eisenhower Loveland
(970) 622-8228 info@scofieldfruits.com
www.scofieldfruits.com or
www.coloradoweapaches.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!

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.

Snoody 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

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
Northeast Area

Summit Hard Cider and Perry Co., LLC/DBA Scrumpy’s
215 N. College Ave.
Fort Collins
(970) 682-1944
summithardcider@gmail.com
www.facebook.com/summithardcider/
www.facebook.com/scrumpyshardciderbar/

Year-round (except Thanksgiving and Christmas)
Tuesday - Sunday, 11 a.m. - 9 p.m.
Cidery: cider, juices, hard cider, baked goods. Tasting room available.

Sunrise Ranch
100 Sunrise Ranch Rd.
Loveland
(303) 638-3341 (call first)
sschnedecker@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.

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, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, zucchini, 100% grass-fed and grass finished beef and lamb, event facilities.
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
kellyenterprise0509@gmail.com
www.realfarmersmarketco.com
www.facebook.com/eriesfarmersmarket

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/

**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.fritzlerfarmpark.com

**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 Hannmi 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
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.

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
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
Farms 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.

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 sales: onions, potatoes.

Stigges 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.)
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

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

Over 8 miles of corn maze!

www.andersonfarms.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
Lakewood
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 chilies-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/finale

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

YUMA COUNTY

Lenz Family Farms
29220 County Road 54 Holyoke
(970) 332-5499
bevan@lenzfamilyfarms.com
www.lenzfamilyfarms.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.
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, cider, 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, beans, bell peppers, broccoli, cantaloupe, carrots, cauliflower, celery, cherries, chili peppers, chives - 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.

EXPLORE THE WORLD OF FOOD, WINE, AND AGRICULTURE THAT SUROUNDS 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.


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, peas, 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 - Organic Farm & Nursery
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
labaguetteco@gmail.com
www.labaguette-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)
sunshinegreensfarm.co@gmail.com
www.sunshinegreensfarm.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.
Southeast Area

**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. 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!
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
**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.

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
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.
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
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.
**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.
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.
A glimpse at the state’s leading ag products based on cash receipts in Colorado:

**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.

**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.

**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.
RED AREAS are top ten agricultural Counties in Colorado
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.colo@gmail.com
www.grassrootsmeats.com

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!
**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, poultry, 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@guidestonesthoroughfare.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)
jevene@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 dam 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!

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 steak 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.

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.

Southwest Area
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 doorstep 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, tumptis, watermelon, zucchini and roasted chilies. 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.

**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, Suncrisp, Golden Delicious, Red Delicious, Rome Beauty, Winesap, Granny Smith), **PEACHES** (Redglobe, Suncrest, Cresthaven, Zee Lady, Glowingstar, 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.

**Elevation Mountain Grown Herbal Teas**, LLC

34691 Jacobs Rd.
Hotchkiss
(303) 842-2709 (call first)
hello@elevationherbaltea.com
www.elevationherbaltea.com
www.facebook.com/mountaingrownherbaltea
www.instagram.com/grayacresfarm/

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.

**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.

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.
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 & Instagram @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
Southwest Area

**Lamborn Mountain Farmstead**
42229 Lamborn Mesa Rd.
Paonia
(970) 527-5105 (call first)
carolschott@sopris.net, jamesschott@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.

**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 voilà! 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!

**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.

**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.
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)
aff@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, 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
dfarmmanager@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/churrosheeparriolasunshinefarm

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, poited 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 cucumbers, pinto beans, plums, potatoes, pumpkins, squash, “Olathe Sweet” sweet corn, tomatillos, tomatoes. U-pick: tomatoes, pumpkin patch and watermelons. Corn maze and pumpkin patch (September & October). Punkin’ Chunkin’ event in October.

Green Place Ranch, LLC
Olathe
(888) 786-3374 (call first)
greenplaceranch@gmail.com
www.greenplaceranch.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, watermelons, 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, 9 a.m. - 5 p.m.
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,
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.
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
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/](https://www.cdc.gov/).

**Wear** a cloth face covering, if recommended. Information is available from CDC: [https://www.cdc.gov/](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](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](https://extension.colostate.edu/docs/pubs/foodnut/09380.pdf).
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!

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
ocreekrmls@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
rifefarmersmarket@gmail.com
www.rifefarmersmarket.com
www.facebook.com/rifefarmersmarket

June 19 - September 4
Friday, 4 p.m. - 8 p.m.
Heinzie 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’ Range (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, 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.

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 Nectar, 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

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, apricums, 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.

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, potatoes, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, cinder, wine, baked goods, cheese, eggs, honey, jams/jellies, popcorn, handcrafted gifts, non-profit education, beef, jerky, pork. 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.)
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.
**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.

**DILLON FARMERS’ MARKET**

Steinbock Springs
(970) 367-7060
farmersmarket@mainstreetsteambooot.com
www.mainstreetsteamboootsprings.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.


**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.
1-70 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).
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If you have questions related to selecting, preparing or preserving fresh fruits and vegetables, please contact your nearest Colorado State University Extension Office:

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<thead>
<tr>
<th>County</th>
<th>Location</th>
<th>Telephone</th>
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<tbody>
<tr>
<td>Adams</td>
<td>Henderson Road Brighton, 80601-8114</td>
<td>(303) 637-8100</td>
</tr>
<tr>
<td>Alamosa</td>
<td>1899 E. Hwy 160 P.O. Box 30, Monte Vista 81144</td>
<td>(719) 852-7381</td>
</tr>
<tr>
<td>Arapahoe</td>
<td>6934 S. Lima St., Suite B, Centennial 80112</td>
<td>(303) 730-1920</td>
</tr>
<tr>
<td>Archuleta</td>
<td>344 Highway 84 P.O. Box 370, Fairgrounds Pagosa Springs 81147-0370</td>
<td>(970) 264-5931</td>
</tr>
<tr>
<td>Baca</td>
<td>700 Colorado Street, Springfield 81073-1456</td>
<td>(719) 523-6971</td>
</tr>
<tr>
<td>Bent</td>
<td>1499 Ambassador Thompson Blvd. Las Animas CO 81054-1736</td>
<td>(719) 456-0764</td>
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<tr>
<td>Boulder</td>
<td>9595 Nelson Road Box B, Longmont 80501-6359</td>
<td>(303) 678-6238</td>
</tr>
<tr>
<td>Broomfield</td>
<td>3 Community Park Road, Broomfield 80020</td>
<td>(720) 887-2286</td>
</tr>
<tr>
<td>Chaffee</td>
<td>10165 County Road 120, Salida 81201-9404</td>
<td>(719) 539-6447</td>
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<tr>
<td>Cheyenne</td>
<td>425 South 7th W. P.O. Box 395 Cheyenne Wells 80810-0395</td>
<td>(719) 767-5716</td>
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<tr>
<td>Clear Creek</td>
<td>1111 Rose St., Georgetown 80444</td>
<td>(303) 679-2424</td>
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<tr>
<td>Conejos</td>
<td>1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144</td>
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<tr>
<td>Crowley</td>
<td>613 Main St Courthouse Annex, Ordway 81063</td>
<td>(719) 267-5243</td>
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<tr>
<td>Custer</td>
<td>205 South 6th, PO Box 360, Westcliffe 81252-0360</td>
<td>(719) 783-2514</td>
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<tr>
<td>Delta</td>
<td>525 Dodge Street, Delta 81416-1719</td>
<td>(970) 874-2195</td>
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<tr>
<td>Denver</td>
<td>888 E. Iliff Avenue, Denver 80210</td>
<td>(720) 913-5270</td>
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<tr>
<td>Dolores</td>
<td>409 North Main Street, c/o Courthouse, P.O. Box 527 Dove Creek 81324-0529</td>
<td>(970) 677-2283</td>
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<tr>
<td>Douglas</td>
<td>410 Fairgrounds Road, Castle Rock 80104-2699</td>
<td>(720) 733-6940</td>
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<tr>
<td>Eagle</td>
<td>441 Broadway, P.O. Box 239, Eagle 81631</td>
<td>(970) 328-8630</td>
</tr>
<tr>
<td>El Paso</td>
<td>17 N Spruce St., Colorado Springs 80905</td>
<td>(719) 520-7690</td>
</tr>
<tr>
<td>Elbert</td>
<td>95 Ute Ave., P.O. Box 189, Kiowa 80117-0189</td>
<td>(303) 621-3162</td>
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<tr>
<td>Fremont</td>
<td>615 Macron Avenue, LL10 County Administration Building, Canon City 81212-3390</td>
<td>(719) 276-7390</td>
</tr>
<tr>
<td>Garfield</td>
<td>1001 Railroad Avenue P.O. Box 1112 Rifle 81650-1112</td>
<td>(970) 625-3969</td>
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<tr>
<td>Gilpin</td>
<td>230 Norton Drive, Black Hawk 80422</td>
<td>(303) 582-9106</td>
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<tr>
<td>Grant</td>
<td>210 11th Street, Extension Hall, Fairgrounds P.O. Box 475, Kremmling 80459-0475</td>
<td>(970) 724-3436</td>
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<tr>
<td>Gunnison</td>
<td>275 South Spruce, Gunnison 81230-2719</td>
<td>(970) 641-1260</td>
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<tr>
<td>Huerfano</td>
<td>401 Main St., Suite #105, Walsenburg 81089-2045</td>
<td>(719) 738-2170</td>
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<tr>
<td>Jackson</td>
<td>312 5th Street, Walden 80480-1077</td>
<td>(970) 723-4298</td>
</tr>
<tr>
<td>Jefferson</td>
<td>15200 West Sixth Avenue, Unit C, Golden 80401-6588</td>
<td>(303) 271-6620</td>
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<tr>
<td>Kiowa</td>
<td>1305 Goff, P.O. Box 97, Eads 81036-0097</td>
<td>(719) 438-5321</td>
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<tr>
<td>Kit Carson</td>
<td>817 15th St., Burlington 80807</td>
<td>(719) 346-5571</td>
</tr>
<tr>
<td>La Plata</td>
<td>2500 Main Avenue, Durango 81301</td>
<td>(970) 382-6463</td>
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<tr>
<td>Larimer</td>
<td>1525 Blue Spruce Drive, Fort Collins 80524-2004</td>
<td>(970) 498-6000</td>
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<tr>
<td>Las Animas</td>
<td>200 E. 1st County Courthouse, Room 104 Trinidad 81082</td>
<td>(719) 846-6881</td>
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<tr>
<td>Lincoln</td>
<td>326 8th Street, P.O. Box 68, Hugo 80821-0068</td>
<td>(719) 743-2542</td>
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<tr>
<td>Logan</td>
<td>508 South 10th Avenue, Suite 1, Sterling 80751-3408</td>
<td>(970) 522-3200</td>
</tr>
<tr>
<td>Mesa</td>
<td>5028 PO Box 20,000, Grand Junction 81502-5001</td>
<td>(970) 244-1834</td>
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<tr>
<td>Mineral</td>
<td>1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144</td>
<td>(719) 852-7381</td>
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<tr>
<td>Moffat</td>
<td>539 Barclay Street, Craig 81625-2733</td>
<td>(970) 824-9180</td>
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<tr>
<td>Montezuma</td>
<td>103 N. Chestnut, Cortez 81321</td>
<td>(970) 565-3123</td>
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<tr>
<td>Montrose</td>
<td>1001 North 2nd Street Friendship Hall Montrose 81401-3731</td>
<td>(970) 249-3935</td>
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<tr>
<td>Morgan</td>
<td>914 East Railroad Avenue P.O. Box 517 Fort Morgan 80701-0517</td>
<td>(970) 542-3540</td>
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<td>Otero</td>
<td>27901 Road 21, P.O. Box 190, Rocky Ford 81067-0190</td>
<td>(719) 254-7608</td>
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<td>Ouray</td>
<td>1001 North 2nd Street Friendship Hall Montrose 81401-3731</td>
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<td>Park</td>
<td>880 Bogue Street, P.O. Box 603, Fairplay 80440-0603</td>
<td>(719) 836-4296</td>
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<td>Phillips</td>
<td>22505 U.S. Hwy. 385, P.O. Box 328, Hoyalke 80734-0328</td>
<td>(970) 854-3616</td>
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<td>Prowers</td>
<td>1001 So. Main St., Lamar 81052-3838</td>
<td>(719) 336-7734</td>
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<td>Pueblo</td>
<td>701 Court Street, Suite C, Pueblo 81003</td>
<td>(719) 583-6566</td>
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<tr>
<td>Rio Blanco</td>
<td>700 Sulphur Creek Road, Meeker 81641-0270</td>
<td>(970) 878-9490</td>
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<td>Rio Grande/ Saguache</td>
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<td>Routt</td>
<td>136 6th Street P.O. Box 772830 Steamboat Springs 80477-2830</td>
<td>(970) 879-0825</td>
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<td>San Luis Valley Area</td>
<td>1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144</td>
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<td>San Miguel</td>
<td>1120 Summit P.O. Box 130 Norwood CO 81423-0130</td>
<td>(970) 327-4393</td>
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<td>Sedgwick</td>
<td>315 Cedar County Courthouse, Julesburg 80737-1532</td>
<td>(970) 474-3479</td>
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<tr>
<td>Summit</td>
<td>337 Peak One Dr., CR1005 P.O. Box 5660 Frisco 80443-5660</td>
<td>(970) 668-3595</td>
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<td>Teller</td>
<td>800 Research Dr., Ste 224, Woodland Park 80863</td>
<td>(719) 686-7961</td>
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<td>Washington</td>
<td>181 Birch Avenue County Courthouse Annex Akron 80720-1513</td>
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<td>525 North 15th Avenue, Greeley 80631-2049</td>
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<td>Yuma</td>
<td>310 Ash Street County Courthouse, Suite B Wray 80758-1800</td>
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<td>Arkansas Valley Fair (Otero)</td>
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<td>Colorado State Fair</td>
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<td>Holly Gateway Fair</td>
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</table>
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 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
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<td>winter squash (to February)</td>
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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 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.