BUY FRESH BUY LOCAL

THE EATER’S GUIDE TO LOCAL FOOD
NORTH VALLEY REGION, 3RD EDITION

BUTTE | GLENN | TEHAMA

FARMS
FARMSTANDS
FARMERS’ MARKETS
FOOD ARTISANS
ORGANIZATIONS
CSA & U-PICKS
RESTAURANTS
GROCERS

North Valley FOOD HUB
You're holding the 3rd Edition of Buy Fresh Buy Local, North Valley's Eat-er's Guide to Local Food! The Local Food Systems program staff for their hard work helping to complete this guide, the,BFBLNV members, the organizations listed on page 4 for their dedication to supporting local agriculture, and finally, to all the farmers and ranchers in the North Valley who work hard every day to produce the food we eat.

Production of this guide was made possible with support from the National Institute of Food and Agriculture through a 2013 Non- Land Grant College of Agriculture Grant 2013-7001-21251. We are additionally grateful to the businesses that advertised in the guide whose support made printing this guide possible.

MESSAGE FROM THE DIRECTOR | NOELLE FERDON, JD

I recall producing the first Eater’s Guide to Local Food in 2011 and wondering whether we would get any members to participate, and whether anyone would want to advertise in this new publication, not knowing what Buy Fresh Buy Local, North Valley was all about. Well, it only took a week before we had more than 30 members eager to hang the Buy Fresh Buy Local shingle next to their own to help distinguish their business as a supporter of our local agricultural economy. Now printing the third edition of the Eater’s Guide, the majority of our original members and advertisers are still involved and we have a long list of newcomers too!

I am continually impressed by the diversity of farms and ranches throughout the North Valley, and by the unique and creative strategies they employ to stay farming and get fresh food to our plates. In the last 2 years, historic levels of funding have been allocated by the United States Department of Agriculture to support the development of local and regional food systems, and I believe we are still just seeing the beginning of new opportunities for increased profitability for our region’s 5,000+ farms. As we put out the 2015 Eater’s Guide for the North Valley, it is my vision that this publication is just one more tool for helping agricultural producers in the North Valley stay resilient while at the same time giving North Valley eaters’ a tool for finding great local food.

About Noelle:
Noelle has a background in law and policy and has worked on food and agriculture issues throughout California for over a decade. Her projects include pioneering Buy Fresh Buy Local, North Valley, developing a Beginning Farmer Rancher Program, and co-founding the North Valley Food Hub. She loves to grow food wherever she can and cannot find enough hours in the day to love her son, Rocko. Noelle has a BS in Political Science from CSU, Chico and a JD from Golden Gate University’s School of Law with certificates in Public Interest and Environmental Law.
COMMUNITY SUPPORTED AGRICULTURE

ORGANIZATIONS & RESOURCES

U-PICKS

FARMERS’ MARKETS

KEY

WIC - Women with Infants and Children
EBT - Electronic Benefits Transfer
Farmers Market Nutrition Program (FMNP)
PAC - Fruit and Vegetables Check

WIC is the Special Supplemental Nutrition Program for Women, Infants, and Children: a program of the USDA for low-income pregnant women, breast-feeding women, and infants under the age of five. EBT cards provide a way for individuals to spend their food and/or cash benefits. One of those benefits is CalFresh, the USDA’s Special Supplemental Nutrition Assistance Program (SNAP), which provides access to healthy foods for low-income populations. For more CalFresh information or to apply, call 530-345-9749 and/or email CalFreshHelp530@gmail.com. EBT cards can be used at point of sale locations such as the markets listed above. SNAP are Senior Nutrition Coupons are a benefit of the USDA’s Senior Farmers Market Nutrition Program (SNAP) and can be used at point of sale locations such as the markets listed above.

Please check with each individual market manager for more information about what benefits can be used at each farmers’ market.

BUY FRESH BUY LOCAL, NORTH VALLEY

BUY FRESH BUY LOCAL, NORTH VALLEY
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You will find nothing short of an adventure at Long Creek Winery and Ranch. Long Creek is truly unique, for it is not simply a winery but a working ranch and farm as well. While at Long Creek, guests are invited to taste a variety of handmade wines, wander the grounds, see the vines, olive trees and mandarin grove and relax while watching the horses, sheep and miniature cattle graze the pasture below.

At Long Creek, each batch of wine is created entirely from grapes that were grown either at Long Creek winery or farmed by Bertagna Bertagna. Long Creek’s commitment to feature the fruits of this region is a part of their work to promote the area as a wine destination. Through agricultural tourism, they want to help people discover that there is no need to travel out of the area to enjoy good wines because they are being produced right here in Butte county.

Butte County is home to a number of wineries and Long Creek in particular has a deep history. It was named “Long Creek” to pay special homage to the founder, Lou Cecchi who opened the winery in 2001 with Yola Cecchi. When considering retirement in 2013, Lou and Yola had to find the right person to take over their beloved business. Good friend and fellow winemaker, Bert Bertagna, a 4th generation farmer and his wife Carol were the obvious choice. Together, Bert and Carol also own Bertagna Son Kissed Vineyards, a winery located just outside of Chico.

In 2013, Bert and Carol teamed up with their dear friends Toby and Jennifer Leonard to build, what is today, Long Creek Winery and Ranch. The owners each bring a special knowledge base and skill set to the business, which is another detail that creates this unique destination.

At Long Creek you can enjoy a variety of wines, each one made by hand in limited batches only available at their tasting room. Their signature Long Creek Wines, include Cabernet Sauvignon, Syrah and Zinfandel along with their changing lineup of Vaquero Brand wines. With such a large variety of wines, Long Creek is sure to have something to fit your palate.

Butte County is home to thriving agricultural lands and is situated at the top of the northern Sacramento Valley. In 2013, Butte County had an annual agricultural crop production value of over $860 million. Over the past 25 years, Butte County agriculture has seen some major transitions from producing field crops to more nut crops. There are twelve major commodity varieties in Butte County, including fruit and nut crops and nursery plants that are shipped to nearly 50 countries worldwide.

Butte County has also been developing “niche markets” for smaller producers. The county has 10 certified farmers’ markets, with over 110 certified producers, with an annual vegetable value of over $1,785,000. There are also 77 farms on 15,269 acres that produce $13.4 million dollars of registered organic commodities. In recent years, sales of “value added” agriculture have risen with the production of olive oils, specialty nuts, lavender products, all kinds of jams, jellies and spreads and local wines and beers, just to name a few.

Be sure to visit our local farm stands, farmers’ markets, specialty food markets, beer, wine and olive tasting rooms, farm trail events and other local food venues that make Butte County produce local and fresh! There is never a shortage of places with local agricultural products to visit or new things for the palate to enjoy in Butte County.
DEVELOPING OUR LOCAL FOOD SYSTEM

NORTH VALLEY FOOD HUB

BY GINA SIMS, MA

California’s North Valley is surrounded by diverse food production including citrus and olive groves, fruit and nut orchards, rice fields, rangeland for lamb, beef and pork, vegetable row crops, dairy farms, and so much more. Knowing the story behind my food; who grew it, how it was grown, and where it came from has deepened my appreciation for the bounty of our region’s food system and my commitment to working on projects that promote economic vitality for the North Valley.

Consumers, like me, increasingly want to know where their food comes from and an increase in local food sales at farmers’ markets reflects this growing trend. Many local restaurants, grocery stores, and institutional food service buyers have caught on to this consumer demand and have implemented “buy local” campaigns specifically to purchase and highlight products from local farms and ranches. However, getting locally grown products from the farm to your plate, through wholesale outlets like restaurants and grocery stores, is not always as simple as heading to a farmers’ market on Saturday morning. The North Valley Food Hub was established to help simplify the process of buying locally-grown products so that more wholesale buyers and sellers could do business together, and more consumers could enjoy delicious, locally grown food!

So, what is the North Valley Food Hub (NVFH) and how exactly does it work? Well, simply put, the NVFH is an easier way to buy and sell local food. An online ordering system (www.northvalleyfoodhub.com) allows wholesale buyers to select products from a variety of producers with a single transaction. NVFH also works with farms to overcome barriers to reaching larger wholesale markets by providing trainings that cover topics such as wholesale readiness, pricing, food safety, packaging, inventory management, social media and use of the NVFH web-based ordering system. The NVFH online market works with pre-approved farmers who post their available locally-grown product inventory in a managed online weekly market. The food hub sells only local, source-identified fresh fruit, vegetables, legumes, nuts, grains, and other products. Registered wholesale buyers can then place orders through the online system or by phone. Farmers are kept up-to-date on orders in real time through emails and phone calls to ensure their inventory remains available. Each week, farmers bring their products to our “pop-up” distribution site where NVFH staff aggregate product by order. Buyers come a little later to the distribution site to pick up their order or work with NVFH staff to make arrangements for delivery. This process allows food to reach consumers at local grocery stores, restaurants, food trucks, cafeterias and more, often just miles from where it was grown and hours after harvest.

It is our goal that the NVFH will create more opportunities for local market transactions and connect local food producers to resources that improve their profitability and resiliency, and in turn get fresher, locally produced food to North Valley eaters!

Are you interested in what you can do to support local farms? It’s easy. Ask for locally grown products in your favorite restaurants, cafeterias, and businesses. Follow the North Valley Food Hub on Twitter and Facebook and share the information with friends and family who might be looking to grow their business by selling larger volumes of products in wholesale markets.

Gina Sims is the Market Manager for the North Valley Food Hub and loves working with farmers and buyers to make it easier to find each other. Gina has been working to build a better food system that provides healthy affordable food for all since 2001 in the North State. Follow Gina on Twitter, @ginasimschico and @NorthValleyFoodHub.

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Turkey Tail Farm ••• Samantha Zhang-Rii 10846 Nelson Bar Rd, Oroville, CA 95965 530-591-0198

Windmill Farm •• Frank and Paula Carli 535 Oberrmeyer Avenue, Gridley, CA 95948 530-846-3344

Wooky Ranch • Christine Hartelman and Richard Coan 4181 Wooky Road Chico, CA 95927 530-343-2479 wookykeyranch@gmail.com www.localharvest.org/wooky-ranch-m21479 Wooky Ranch grows grass-fed lamb and chicken seasonally on rolling grasslands 18 miles north of Chico. Frequent moves onto fresh grass sustains the vitality of our animals and results in delicious, gourmet-quality meat that reflects our unique landscape. Buy directly from us at the ranch and at Chico and Paradise certified farmers' markets. Wooky Ranch is a proud supporter of Buy Fresh Buy Local.

Wyles Family Farm ••• Jeff and Danielle Wyles 123 Spring Creek Road Oroville, CA 95966 530-589-4067 wyliesfarm@att.net www.WylesFamilyFarm.com Pomegranates are our main farm product with other fruit including Fujiy persimmons and several apple varieties in early production. Our product is all geared for fall harvest and includes herbs, winter squashes and squirls. Only organic and sustainable principles are utilized. Our Cottage Food and Craft product line is in development for Fall 2013. Introduction. Wyles Family Farm is a proud supporter of Buy Fresh Buy Local.

Yamashita’s Japanese Maples •• Tim Hanson and Phyllis Yamashita Chico, CA 530-345-9651

WINERIES & VINEYARDS

Bertagna Son Kissed Vineyards •• 3363 Hegan Lane Chico, CA 95928 530-343-8014 info@bertagnavine.com www.bertagnavine.com Bertagna Son Kissed Vineyards is a local Chico winery. We grow our own grapes which are CCOF Certified Organic. We specialize in Italian (some French) varieties of handcrafted wine made in small batches. We are happy to carry Babu Vassio Ranch All Natural Beef as well. We pride ourselves in always farming responsibly for your health. Bertagna Son Kissed Vineyards is a proud supporter of Buy Fresh Buy Local.

Gale Vineyards • Steve and Cressia Gale 9345 Stanford Ln Durham, CA 95938 530-891-1264 steve@golevineyards.com www.galevineyards.com At Gale Vineyards we produce wines that are rich and fruity while having soft tannins making a delicious wine that is ready to drink today. Our grapes are grown using organic farming practices and are dry farmed, which produces rich, concentrated fruit. We prune our vines using the Old-world technique of “head pruning” to protect the fruit and yield a Fuller, richer flavor. Gale Vineyards is a proud supporter of Buy Fresh Buy Local.

LaRocca Vineyards • Philip LaRocca and Phaedra LaRocca Morrill LaRocca Vineyards PO Box 541 Forest Ranch, CA 95942 800-806-9463 winelover@laroccavisnon.com www.LaRoccaVineyards.com LaRocca Vineyards is a family-owned and operated. We farm 100 acres of organic wine grapes and produce estate-bottled USDA/CCOF certified organic wines with no sulfites. Visit us at our Downtown Chico Tasting Room for a true taste of our local terroir; located at 222 W. 2nd Street. Visit the website for hours of operation. LaRocca Vineyards is a proud supporter of Buy Fresh Buy Local.

Quilici Vineyards & Winery • Gary and Judy Quilici 72 Quail Hill Place Oroville, CA 95966 530-589-5088

Long Creek Winery & Ranch ••• 335 Ward Boulevard Oroville, CA 95966 530-589-3415 info@longcreekwinery.com www.longcreekwinery.com Come by the tasting room to enjoy our Long Creek and Vaquero Brand wines. Sample our estate grown olive oil, tour the working ranch and walk the vineyards, man- drin and olive orchards with your family. We host special events at the winery or in the Oak grove overlooking the pond. Open Saturday & Sunday from Noon to 5 pm. Long Creek Winery & Ranch is a proud supporter of Buy Fresh Buy Local.

Odyssey Winery & Vineyards • Norm Rosene 6537 Cohasset Road Chico, CA 95927 530-891-9463 odysseywinery@aol.com Award-winning wines made from local and estate grapes. Wine tasting, tours and special events. Gourmet foods and wine accessories. Picnic area. “SummerLive” Jazz Series. Wine Boot Camp for aspiring winemakers. Rotating art exhibit. Available for group functions and corporate meetings. Mount May through December, Saturdays 1 PM to 6 PM. Odyssey Winery is a proud supporter of Buy Fresh Buy Local.

SPECIALTY RETAILERS & GROCERY STORES

Chico Natural Foods Cooperative Lisa Tedesco, General Manager 818 Main Street, Chico, CA 95928 530-891-1713 www.chiconatural.com CNFC is Chico’s only consumer-owned food cooperative! We are dedicated to supporting local foods and work with many local farmers to bring their products to your table. Anyone can shop, anyone can join! Come by for the freshest variety of organic, local and sustainable products. CNFC is a proud supporter of Buy Fresh Buy Local.

S&S Organic Produce and Natural Foods Emily Dehnke, Store Manager 1924 Mangrove Avenue Chico, CA 95928 530-343-4390 ssproduce@sunset.net www.ssproduce.com S&S Organic Produce and Natural Foods has been family-owned and operated since 1968. We offer local seasonally grown produce, natural meats, seafood, vitamins and supple- ments, local foods, bulk foods and natural skin care. We also have a BBQ and deli. Come check us out! S&S is a proud supporter of Buy Fresh Buy Local.

Maisy Jane’s California Sunshine Products 1204 Doyton Road Chico, CA 95928 530-899-7909 nuts@jamines.com Maisy Jane’s California Sunshine Products, Inc. is the grower, processor, and packer of almond and other nut products. We sell our branded, added-value nut products to distributors, wholesalers, and direct to the consumers through our website and our own retail store. Maisy Jane’s is a proud supporter of Buy Fresh Buy Local.

Zucchini & Vine 204 Main St Chico, CA 95928 530-345-3551
**RESTAURANTS & CAFES**

Bellachinos
800 Bruce Rd
Chico, CA 95928
530-892-2244

Farmstar Pizza
2359 Esplanade
Chico, CA 95926
530-343-2056
www.farmstarpizza.com

Farm Star Pizza...Awesome pies where the farmer is the star. Using fresh, local, organic ingredients and hand stretching our crust creates the best tasting Neapolitan-style pizza around...and it’s better for you and the planet! We are a family-owned & friendly spot with beer, wine and delicatessen salads too! Look us up on Facebook. Farmstar Pizza is a proud supporter of Buy Fresh Buy Local.

Grana Wood Fired Foods
198 E. 2nd Street
Chico, CA 95928
530-809-2934
www.granachica.com

Grana specializes in artisan style dining, small plates, seasonal and locally grown foods, traditional Neapolitan pizzas, boutique wines and craft beers. As a locally owned and operated restaurant, Grana is delighted by the opportunity to bring to town such a unique dining experience. We look forward to serving you! Grana is a proud supporter of Buy Fresh Buy Local.

Leon Bistro
817 Main Street
Chico, CA 95928
530-899-1105

Monk’s Wine Lounge & Bistro
128 West 2nd St
Chico, CA 95928
530-343-3408

Row Bar
346 Broadway St.
Chico, CA 95928
530-897-0626

**CATERERS**

Red Tavern
1250 Esplanade
Chico, CA 95926
530-894-3463
dine@redtavern.com
http://www.redtavern.com

Red Tavern is a well-known Chico favorite that offers locally grown, seasonal, organic ingredients in their thoughtfully prepared dishes. They offer a cozy upscale dining experience, where you’ll find an extensive wine list, full bar and a beautiful outdoor patio featuring a Bocce ball court. Red Tavern is a proud supporter of Buy Fresh Buy Local.

Sicilian Cafe
1020 Main St.
Chico, CA 95928
530-345-2233

Sierra Nevada Taproom & Restaurant
1075 East 20th St
Chico, CA 95928
530-893-3520

Tannins Wine Bar & Bistro
234 W. 3rd Street
Chico, CA 95928
530-636-4468

Upper Crust Bakery & Eatery
130 Main St.
Chico, CA 95928
530-895-3866

Wild Oak Cafe
194 Cohasset Rd., Suite 150
Chico, CA 95928
530-343-6848

Wine Time
26 Last Dutchman Drive
Chico, CA 95928
530-899-2920

**FOOD TRUCKS**

The Black Kettle
Kami Gilmes
Chico, CA 95927
530-354-1013
Kettlecatering@gmail.com

The Black Kettle is a mobile kitchen that offers fresh, seasonal, locally sourced foods at catering events and private parties. You can also indulge in some of their fresh eats at Chico’s Park in the Road events and Thursday Night Farmers’ Market. Follow us on Facebook at BlackKettleChico. The Black Kettle is a proud supporter of Buy Fresh Buy Local.

OmFoods
Amanda Baskchart
Chico, CA 95928
530-226-4074
Omfoodsstm@gmail.com

OmFoods is a mobile food truck serving local, seasonal, non-GMO, vegan, vegetarian homemade foods. We are for hire for any events including festivals, parties, and small catering events too. Westwell Alkewell The menu will feature our “special sauce” for many salads and wraps. We will have fresh made beverages and raw desserts as well. OmFoods is a proud supporter of Buy Fresh Buy Local.

**DISTRIBUTOR**

North Valley Food Hub
Noelle Ferdon
P.O. Box 4092
Chico, CA 95927
Info@northvalleyfoodhub.com

The North Valley Food Hub (NVFH) is an easier way for growers and wholesale buyers to buy and sell local food. NVFH provides critical services that consolidate transaction costs creating a one-stop shopping platform for wholesale buyers and a marketplace for growers to post and promote their products. NVFH serves as a centralized facilitator for creating and expanding local food markets in California’s North Valley. North Valley Food Hub is a proud supporter of Buy Fresh Buy Local.

ProPacific Fresh
Nate Parks
P.O. Box 1069
Durham, CA 95938
530-893-0596
www.propacificfresh.com

ProPacific Fresh is a specialty foodservice distributor serving retail and institutional customers from Medford, OR to Fresno, CA. PPF is a produce specialist, but carries a variety of products. PPF endeavors to expand its locally produced items and currently purchases from local producers including, but not limited to Comanche Creek Farms, Luscioso Cheese and Mooney Farms. ProPacific Fresh is a proud supporter of Buy Fresh Buy Local.

**Distributor**

**Local Nuts & Products**

Farm Fresh Nuts
California Almonds • Walnuts • Pistachios • Pecans • Cashews
Macadamias • Chocolate, Flavored, Roasted & Natural: By bag or in Bulk

Locally Produced Goods
Honey • Olive Oils • Wine Foodie Finds • Pies • Spices • Home Wares Body & Bath • Gift Baskets

For over twenty years our family-owned country store has supported our fellow farmers and producers by offering our community a one-stop local marketplace, six days a week!

1324 Dayton Road
809-2374
www.maisiejanes.com

Free samples tasting bar!
Center for Healthy Communities

Chico Grange

Chico State’s Center for Healthy Communities (CHC) was long known for its connection to the North Valley Food Hub and also the regional lead for the California Farm to School Network. Sheila started working at the CHC after running her own small farm. She is passionate about supporting local food systems - a change that will mean good food for you and a robust local economy. Getting to know who grows your food is an added bonus!

For more information about the Center for Healthy Communities at Chico State, previously known as the Center for Nutrition and Activity Promotion or CNAP, please visit us at www.csuchico.edu/chc.

BY SHEILA McQUAID

CSU, Chico

Dr. Lee Altier

is a proud supporter of Buy Fresh Buy Local. She is dedicated to supporting the development of our local food system, while providing nutrition education and increasing access to healthy food.

As the Farm to Fork Coordinator at CHC, I purchase food from our local farmers to bring tastings of quality healthy food to schools across five different markets at CHC, Oroville, and Paradise. See the farmers’ market list in this guide for details about each market! The Chico Certified Farmers’ Market is a proud supporter of Buy Fresh Buy Local.

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**Farmer Profile**

**Ken Sullivan Farms**

Ken Sullivan’s farm, located in Orland, CA, has been a family operation for over 100 years. The land has passed from father to son since Ken’s great grandfather came here from the Bay Area in 1910. The Sullivans sell all of their almonds to Blue Diamond Growers, as they have done ever since Ken’s grandfather started growing almonds in about 1915.

In 2014, Ken started to grow fresh produce, motivated by his desire to rest the land from years of growing almonds. He wanted to allow the land to still make some money during the fallowing period and he researched cash crops that would work in the North Valley, and decided to start with broccoli. From a very early age, Ken has always enjoyed raising a crop, and he says that all of the headaches that can arise with farming are the absolute best part. Ken enjoys the physical work of farming and the satisfaction of getting something done every day.

The North Valley Food Hub began operations just when the Sullivans were starting to experiment with a small quantity of fresh market produce. Ken wanted to sell his broccoli in a volume that wholesale allows, but Rebekah, Ken’s wife did not want to do the sales and marketing, and in Rebekah’s words, “to be able to work with the North Valley Food Hub has been an answer to prayer.” The Sullivan’s experiment growing broccoli turned out to be a great success and in the Spring of 2015, their delicious broccoli was served in meals at Grana, Wine Time, and the Sutter Residential Dining Center at Chico State, to name a few.

After their success and the high demand for their broccoli this first season, Ken and Rebekah are planning to grow broccoli as their staple veggie from Nov-April in coming years. Planning the planting times to have a continuous weekly harvest is going to be important. They know that starting the planting process when they are in the thick of almond harvest will be a challenge, but they are looking forward to being able to grow a wholesale volume of veggies in future years. Crop rotation to help rejuvenate the soil is important to Ken, and some of the other crops Ken is thinking of growing include sweet corn, green beans, peas, and buckwheat.

Ken, Rebekah, their daughters, Gracie and Ruthie (and baby boy Sullivan due to arrive in July 2015), live on 100 acres about 3 miles away from the “home place” of the original 100 acre property where Leland and Jennie Sullivan, Ken’s parents live. Leland is 87 years old and still enjoys getting out and doing little things in the orchard, and Jennie has always had the dream of raising fresh market produce and she has definitely influenced Ken’s excitement about it.

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By Gina Sims, MA
Glenn County is located in the heart of California’s fertile Sacramento Valley half way between Sacramento and Redding. Mendocino National Forest is on the county’s west side, and the Sacramento River borders the east. The county was named after Dr. Hugh Glenn, who was known as California’s Wheat King. With 1,311 farms, agriculture remains the primary source of Glenn County’s economy. Major commodities include rice, almonds, walnuts, milk products, livestock, and the county is home to many citrus orchards and diversified vegetable operations. The Glenn County Certified Farmers’ Markers offer an opportunity to purchase locally grown produce.

There are world class salmon and shad runs in the Sacramento River, which is easily accessible by boat or shore throughout Glenn County. Easy, cheap or free access to the Sacramento River is available for yourself or your boat. Due to the great tracts of land set aside exclusively for duck sanctuary, duck hunting in Glenn County is considered world class. This abundance of ducks available for hunting brings hundreds of hunters from around the world to Glenn County.

Due to the great tracts of land set aside exclusively for duck sanctuary, duck hunting in Glenn County is considered world class. This abundance of ducks available for hunting brings hundreds of hunters from around the world to Glenn County.

By Betsy Karle - UCCE Glenn County
Cass Mutters - UCCE Butte County
Richard Buchner - UCCE Tehama County

Cooperative Extension officials understood the importance of introducing new technologies to a younger generation. They formed local clubs in which youth could experiment with new agricultural methods and then share their success with their parents. Eventually the clubs took the name 4-H, representing head, heart, hands and health. Today, youth can participate in community clubs and project groups and some counties offer after-school programs. Youth acquire leadership and citizenship skills and develop responsibility, knowledge and skills in a wide-range of subject areas. After World War II, as the nation urbanized, many Cooperative Extension efforts were developed to meet the needs of non-rural audiences including nutrition education (Cal-Fresh and EFNEP programs) and the creation of the Master Gardener Program, which offers workshops and advice to home, community and school gardeners.

Investment in agricultural research is important for the economy, the environment, and the health of our communities. Economists have shown that every $1 invested in agricultural research and development has provided a benefit to California of $21, with another $11 in spillover benefits to other states. UC Cooperative Extension researchers and educators live in our community and work with you to solve local economic, agricultural, natural resource, garden, youth development, and nutrition issues.

Through field-based research and community based education, your local UC Cooperative Extension Office is working toward Healthy Food Systems, Healthy Environments, Healthy Communities and ultimately Healthy Californians. Karle, Mutters and Buchner are the UCCE County Directors in Glenn, Butte and Tehama counties, respectively and are responsible for overseeing local UCCE programs. Contact UCCE in the Orland, Oroville and Red Bluff offices or on the web at http://cetehama.ucanr.edu, http://cebutte.ucanr.edu, and http://ceglenn.ucanr.edu.
GROWERS & FARMSTANDS

Ainsworth Orchards • • •
Jim Ainsworth
4209 County Rd K 1/2
Orland, CA 95963
530-865-3200

Alston Farms •
Linda Alston
1010 Hwy 99W
Orland, CA 95963
530-865-2666

Ariza Farms •
Mike and Debbie Ariza
7641 Cutting Ave
Orland, CA 95963
530-781-2195
debariz@gmail.com
www.arizafarm.com

Ariza Farm is a family run business. We have been in operation for over 30 years. Some of our winter produce include Kiwi, mandarins, and then cut and wrapped for custom orders. Sold by the half and quarter direct from the farm, Chico Saturday farmers’ market & the Rusty Wagon. A home delivery service is available in Chico and Orland. Cowgirl Eggs is a proud supporter of Buy Fresh Buy Local.

Cowgirl Eggs •
Carol Aveleiro
6848 County Road 22
Orland, CA 95963
530-864-5514
RACowgirl@yahoo.com
Cowgirl Eggs is a small farm providing fresh eggs from pasture raised chickens. We started Cowgirl Eggs to share the wonderful experience of fresh eggs with the community. Eggs are available from the farm, Chico Saturday farmers’ market & the Rusty Wagon.

Douglass Ranch •
Kelly and Shannond Douglass
Orland, CA 95963
530-865-5905
shannondouglass@hotmail.com
www.douglassranch.com

We raise Black Angus cattle and select our best calves for our direct-market program. They are raised naturally on grass, finished on grain and with no added hormones or antibiotics. The beef is aged 45-60 days. Douglass Ranch is a proud supporter of Buy Fresh Buy Local.

Embrey Family Farms •
Gene and Janice Embrey
4716 County Rd N
Orland, CA 95963
530-865-2092

Glenn Organics •
John Shovein
7249 Road 24
Orland, CA 95963
530-513-0160
jshovein@gmail.com

Specializing in organic tomatoes. Glenn Organics is a proud supporter of Buy Fresh Buy Local.

Gary and Janice Shields
4038 County Rd E#F
Orland, CA 95963
530-865-0891

Jasper’s Nursery & Orchards •
Chuck and Christina Jasper
7122 Hwy 32
Orland, CA 95963
530-865-2888

Linzy Mandarins •
Clark and Peggy Linzy
7444 Cutter Ln
Orland, CA 95963
linzy53@earthlink.net
We offer three varieties of Satsuma Mandarins: Okiwu Wase, Owari, and Dobsin. Be sure and open mid-October through December. Linzy Mandarins is a proud supporter of Buy Fresh Buy Local.

Martin’s Navel Oranges •
Iris, Sharon & Rick Martin
3644 County Rd 18
Orland, CA 95963
530-865-3637

Massa Organics •
Greg Massa and Raquel Krich
PO Box 535
Hazard City, CA 95951
530-519-8628
greg@massaorganics.com
www.massaorganics.com

Owners Raquel Krich and Greg Massa take an ecological approach to food production. Massa Organics grows and directs markets organic brown rice, organic almonds and almond products, organic hay, and organic pastured pork and lamb. Available at 14 farmers’ markets in Northern California, select distributors, and direct from the farm. Massa Organics is a proud supporter of Buy Fresh Buy Local.

McLane Farms • • •
Erica McLane
10 Second Ave
Orland, CA 95963
530-865-4640

Orland Farmstead Creamery •
Valerie Sutton & Pat Schmidt
4721 County Rd L
Orland, CA 95963
530-862-2912

Pedrozo Dairy & Cheese Co. •
Tom Pedrozo
7713 Rd 24
Orland, CA 95963
530-514-3837

Shuey Family Farms •
Sue Shuey
6340 County Rd 21
Orland, CA 95963
530-865-1330

Sierra Nevada Cheese Company •
6505 County Rd 39
Willows, CA 95988
530-934-8660
meghda@sierranevadacheese.com
www.sieranevadacheese.com
Sierra Nevada Cheese Company handcrafts Certified Kosher award-winning Natural and Organic fine dairy foods in Willows, California sourcing local milk free from antibiotics and synthetic hormones. We use no fillers, artificial ingredients, or rennet. We seek farmers whose practices support animal welfare, pasture grazing, and sustainable local agriculture. Sierra Nevada Cheese is a proud supporter of Buy Fresh Buy Local.

Stokes Family Blueberries •
Kevin and Teresa Stokes
6974 County Rd 6
Orland, CA 95963
530-865-5560

Ten Point Farm • • •
Thomas & Angie Blume
4340 County Rd R
Orland, CA 95963
530-228-6062
530-865-4780
tenpointfarm@digitaloath.net

Our small farm is chemical free and sustainable. We grow 18-19 blueberry varieties, next to the parkway. Pick your own fresh berries, or call to order for local wholesale, restaurants, or mail order. Ten Point Farm is a proud supporter of Buy Fresh Buy Local.

The Dream Catcher Ranch •
Kimberly and Richard Nichols
2610 County Rd Y
Orland, CA 95963
707-321-0941 or 707-322-7993

The Garden Guys Nursery and Gardens •
854 Plumas Street
Willows, CA 95988
530-934-9580

Triple J Farms •
Jesse Svetlich
7617 Cutter Ave
Capay, CA 95963
530-720-4314

West Coast Products •
Mark DeCamilla
717 Tahoma St.
Willows, CA 95988
530-865-3379

Yancy’s Produce •
Greg Yancy
4535 County Rd 23
Orland, CA 95963
530-865-3210

Specialty Retailers & Grocery Stores

The Parkway RV Resort & Campground •
6330 County Road 200
Orland, CA 95963
530-865-9188

The Parkway RV Resort & Campground is not only a superb RV & tent camping facility. It is also home of the RVs Tasting Room where you can sample the bounty of Butte, Glenn, and Tehama counties. Located 1/2 mile west of I-5. The Parkway RV Resort & Campground is a proud supporter of Buy Fresh Buy Local.

The Dream Catcher Ranch •
Kimberly and Richard Nichols
2610 County Rd Y
Orland, CA 95963
707-321-0941 or 707-322-7993

The Garden Guys Nursery and Gardens •
854 Plumas Street
Willows, CA 95988
530-934-9580

The Rusty Wagon •
420 Walker Street
Orland, CA 95963
530-988-9132

Sav-Mor •
32 East Walker St
Orland, CA 95963
530-865-2112

4th Street Cafe •
824 4th Street
Orland, CA 95963
530-988-9030

Farwood Bar & Grill •
705 5th St.
Orland, CA 95963
530-865-9900

Caterer

Country Gal Catering •
Vicki Nalta
Willows, CA 95988
530-934-3932

Farmers’ Markets

Glenn County Certified Farmers’ Market •
T. H. Tehama St. in Willows, CA
Library Park at 4th & Mill St. in Orland
530-934-4601 x5
PLANTNG SEEDS OF GROWTH

LOCAL FOOD SYSTEMS IN CALIFORNIA’S NORTH VALLEY

BY TOD KIMMELSHUE

The Northern California Regional Land Trust (“land trust”) was formed 25 years ago with a mission to protect our region’s wild and agricultural lands and currently holds 27 easements protecting over 15,000 acres of land throughout Butte, Glenn and Tehama counties. The land trust carries out its mission in different ways, including use of a tool called a “conservation easement” that assists landowners in the voluntary protection of land. A conservation easement is a legal agreement between a landowner and a qualified land trust or other agency defining the future use of private property. Utilizing conservation easements to protect wild and agricultural lands in our region is an important strategy for carrying out the work of our land trust. We have a Salt of the Earth membership program providing an opportunity for community members to support the land trust and our shared commitment to keeping our region’s lands wild, for recreation, hunting and scenery, and also rich with healthy agricultural production (See page 7 for membership information).

Community understanding of the value of land protection is essential to continuing the successful implementation of our mission, and the land trust has helped cultivate that understanding in a variety of innovative ways. In 2009, the land trust decided to host and launch the Buy Fresh Buy Local, North Valley (BFBLNV) initiative with the belief that promoting local food grown by local farmers would help give our community a greater understanding of the land trust’s work. With local food sales on the rise and a growing interest in knowing the farmers who grow our food, we thought it was a good fit – after all, without local farmland there can be no local food!

Since 2009, BFBLNV has evolved into a robust and active Local Food Systems (LFS) program that continued to cultivate the BFBLNV network while also developing a Beginning Farmer and Rancher workshop program, the North Valley Food Hub, a Marketing Food Safety project, and more. Through the LFS program the land trust has worked with and supported more than 250 farmers and ranchers, facilitated over 30 workshops, and presented countless times to community based organizations, economic development professionals, at conferences and more. We were awarded numerous competitive state and federal grants to support this work, and are credited for planting seeds of growth for local food systems throughout the North Valley.

Perhaps most importantly for our land trust, development and incubation of BFBLNV and the LFS program did just what we’d hoped: it raised the visibility of land conservation and allowed us to build new relationships with like-minded partner organizations, businesses, farmers, ranchers, community members and others who share our values of keeping wild land wild and working land working for future generations.

With increased growth and new opportunities to expand local food systems projects comes positive change: the Local Food Systems program will transition out of the Northern California Regional Land Trust effective September 1, 2015. To stay involved with the local food systems work incubated at the land trust please visit www.northvalleyfoodhub.com and visit www.landconservation.org for more information about the land trust.

Tod Kimmelshue grew up on a family farm in Durham, California and graduated from Cal Poly San Luis Obispo with a degree in Agricultural Business Management. In 1982, Tod began working for Farm Credit in Livermore, California and has been with the company ever since. Currently, he is a Regional Vice President in charge of public relations and business development. Tod served as president of the land trust board of directors for three years and has been a member of the board for 6 years.

Tehama County is located approximately midway between Sacramento and the Oregon border and is bisected by the Sacramento River. The fertile soil along the river valley hosts the county’s top three commodities, commodities, walnuts, prunes and almonds, which cumulatively account for almost 60% of the total agricultural production. The total gross value for agricultural production in 2013 (most recent year available for data) was $302,271,000.

Tehama County is annually ranked among the top three table olive producing counties within the state. Over 6,565 acres of table olives are harvested annually. Small vineyards and licensed wine tasting rooms continue to populate Tehama County encouraging visitors to explore not only the New Clairvaux monastery in Vina, but also the higher elevations in the Manton area as a stop-off destination for travelers on their trek to Mount Lassen.

Registered organic production has increased to over 11,970 acres of land within Tehama County, ranging from small farms catering to our local certified farmers’ markets to large-scale livestock and commercial crops.

• VEGETABLES
• NURSERIES
• FRUITS
• MEAT
• NUTS, OIL, HONEY, GRAINS
• EGGs
• DAIRY
• WINE

Tehama County

BUY FRESH BUY LOCAL, NORTH VALLEY

NORTHERN CALIFORNIA REGIONAL LAND TRUST
CLEARING THE WAY FOR A LOCAL FOOD ECONOMY
FOOD SAFETY & HEALTHY FOOD

WHAT’S NEXT?

Consumers want safe food, and food producers and businesses want to provide safe food... so what's the issue? As is often the case, questions of "how" tend to provide the biggest challenges. A series of highly publicized outbreaks of foodborne illnesses led the federal government to pass an overhaul of national food safety legislation, the Food Safety Modernization Act (FSMA), in 2011, and as new regulations in the tri-county region for food safety in our local and regional food systems have been rapidly expanding, generating new food safety challenges and as new regulations in FSMA take over the next few years, the food safety landscape in the tri-county local food system will change. But... how? Will growers be required to increase their food safety certification activities? Will intermediated food buyers such as schools and restaurants change their requirements of local producers? To begin to understand the role of food safety in our local and regional food system, the CSLUC College of Agriculture began work in 2013 with the North Valley Food Hub and the Northern California Regional Land Trust on a two-year USDA grant project called “Marketing Food Safety.” The project was designed to increase knowledge about food safety activities and requirements in the tri-county region of Butte, Glenn, and Tehama counties, and to help prepare food producers and intermediated market buyers (such as restaurants and schools) for new food safety regulation in the 2011 Food Safety Modernization Act (FSMA). FSMA fundamentally changes FDA’s food safety focus from outbreak response to outbreak prevention, accomplishing the shift in focus by drastically increasing requirements on food businesses to evaluate food safety risks, monitor effective food safety measures, and have plans for corrective action as necessary. Local and regional food systems represent a difficult food safety situation for regulators because of the large number of producers and products, the relative sizes of businesses participating, and the time and financial limitations on small and medium-sized growers. For small- and medium-sized farmers, food safety risk-reduction requirements set by intermediary buyers; such as restaurants and grocery stores, can represent a significant, and often prohibitive, barrier to sales. FSMA will potentially require more small and medium-sized growers to increase their food safety reporting and certification activities, but even growers who are exempt from legislative mandates may have to meet increasingly stringent documentation requirements from potential food buyers.

The Marketing Food Safety project included 25 in-depth interviews with intermediary buyers in Butte, Glenn, and Tehama counties to better understand their food safety policies and requirements. Information gathered in the interviews was compared to the food safety activities reported by small- and medium-sized growers in a small food safety survey of 200 area growers. Both groups were asked about their food safety activities and whether these activities are documented and/or certified. Buyers and growers both expressed beliefs that food safety is an important issue, and that they are believe they are doing what is necessary to provide consumers safe food. Neither group felt strongly that formal food safety certification or documentation is necessary. These beliefs were based on several key factors, including current regulations, the costliness of documentation/certification of food safety activities and a general lack of knowledge regarding what food safety standards to follow and how to invest in increased food safety documentation/certification. One clear message that emerged from the Marketing Food Safety project was that both buyers and producers need help understanding food safety regulation and need time to adapt. FSMA’s time lines and impacts have already been changed in response to public comments, but it still represents a significant change in food safety law, and it will take time for the culture of food safety in the tri-county region to adjust to the changes.

BY JACOB N. BRIMLOW, PhD

One clear message that emerged from the Marketing Food Safety project was that both buyers and producers need help understanding food safety regulation and need time to adapt. FSMA’s time lines and impacts have already been changed in response to public comments, but it still represents a significant change in food safety law, and it will take time for the culture of food safety in the tri-county region to adjust to the changes.
LOCALLY NOURISHED

COOK! RED BLUFF

BY ERIN MCCARTHY, MS, RD

I just 7 short months ago I opened the doors to Cook, a boutique kitchen store that amongst kitchen tools, also offers salads, local meats, eggs, Kombucha, sauerkraut, beer, and wine. The dream for Cook has been developing for years in my subconscious and became an amazing reality about a year ago!

As a Registered Dietitian my passion is to help people, primarily with food. I love food and I love the connections that food brings into our lives. Over the past few years of counseling patients I have noticed that fewer and fewer people are cooking at home. I also noticed, shockingly, that many of my patients did not know the basics of cooking. As someone with an ambitious schedule I appreciate the convenience of pre-prepared meals, yet, whole food requires cooking, or at least some prepping. If you have been following my thought process it might seem pretty clear why I now have a business that promotes and even teaches cooking and offers local foods! As the local food movement continues I believe cooking will see a revival. The traditions passed down in the kitchen over holidays and family meals will begin to be less of a time constraint and your community in a way that no packaged item will ever nourish your body, your family, and your community in a way that no packaged item will ever achieve. Eat local, you deserve it.

The importance of having a relationship with food that includes the importance of having a relationship with who has grown it has become foundational to my health beliefs. I adore the relationship I have with those I source food from. This is partly because I enjoy people and I enjoy the human interaction when purchasing food but it is also because I recognize what this impact has on our grander scale. Purchasing local food from farmers and ranchers you know and trust brings connection to your food that you cannot get in any other way and the effect is exponential. By choosing local foods you support the health of your community- socially, economically, and environmentally. You also have a much better chance of receiving produce at peak ripeness with optimum flavor and nutritional value.

The hang-up is that local foods mostly come in whole food form. The dietitian in me thinks this is the best part, whole food!! Yet, whole food requires cooking, or at least some prepping. If you have been following my thought process it might seem pretty clear why I now have a business that promotes and even teaches cooking and offers local foods! As the local food movement continues I believe cooking will see a revival. The traditions passed down in the kitchen over holidays and family meals will begin to be less of a time constraint and more of a treasured moment.

Food that is carefully prepared from seed all the way to table will nourish your body, your family, and your community in a way that no packaged item will ever achieve. Eat local, you deserve it!
The dream of owning a farm began in the early 1970’s when Anne and Ray Bianchi met while attending College at Cal Poly San Luis Obispo. The two were married in 1971 and by their 5th wedding anniversary the Bianchi’s dream would soon become a reality.

The couple moved to Dairyville where they rented a two story farm house on a 20-acre parcel for 125 dollars per month. When the owners decided to sell, the Bianchi’s jumped on the opportunity to make their house into a home. The Bianchi’s raised their five children in that home and taught them each how to tend to the orchards and care for the land.

Today, the Bianchi family enterprise exists on 84 acres, including 70 acres of Chandler Walnuts and four acres of fruit trees. Their property runs along the Sacramento River where alluvial soil is abundant, therefore the Bianchi walnuts are both highly nutritious and extremely tasty. In fact, Anne’s daughter, Becky was reported saying that their family walnuts are the most delicious walnuts she has ever tasted. So when Becky returned home from college, the Bianchi’s decided to expand their marketplace and began selling their product direct-to-consumer.

In addition, in the year 2013, the Bianchi’s purchased an old barn built in the 1920’s located on Highway 99 just outside of Los Molinos. Bianchi Orchards Walnuts and Wine Shop offers entertainment for all ages and activities, which range from wine tasting and enjoying live music to hay rides and walnut picking and of course, there are plenty of occasions for family, friends and FUN! Visit our website www.bianchiorchards.com for more information.

Although the Bianchi family has their work cut out for them, they live their lives by the three “F” words: family, friends and fun, which is exactly what you will find upon your visit to their shop located on Highway 99 just outside of Los Molinos. Bianchi Orchards Walnuts and Wine Shop offers entertainment for all ages and activities, which range from wine tasting and enjoying live music to hay rides and walnut picking and of course, there are plenty of occasions for family, friends and FUN! Visit our website www.bianchiorchards.com for more information.

About Nicole: As a graduate student in the Nutrition Department at California State University, Chico, Nicole Moore had a unique opportunity to work with the local food systems program on a project involving both nutrition and agriculture. The project focused on improving profitability and food safety practices of producers in the north state. In August of 2015, Nicole will leave Chico and head north to Portland, Oregon where she will further pursue her education at Oregon Health and Science University to fulfill her dream of becoming a Registered Dietitian.
Country Haven
Sharon Druzy
10098 Hwy 99E
Los Molinos, CA 96055
530-384-0345

River House Bed & Breakfast
826 Rio St
Red Bluff, CA 96080
530-529-0687

The Olive Hut
3487 Hwy 99W
Corners, CA 96021
530-824-5920

The Olive Pit
2156 Solano Street
Corning, CA 96021
530-384-0345

Happy Valley Fresh Fruit Company
Steve Westaby
12999 Butterfield Road
Anderson, CA 96007
530-941-7072
swestaby@gmail.com
www.happyvalleyfresh.com
Happy Valley Fresh Fruit Company distributes local fresh fruit grown in the far northern region of Sacramento Valley. HVF distributes to stores featuring local fruit and school cafeterias. HVF has the goal of helping smaller farms without the volume necessary to provide for typical commercial packing houses. HVFFC is a proud supporter of Buy Fresh Buy Local.

Frontier Village Certified Farmers’ Market
Sandi Burkett
24675 Clemint Ave
Los Molinas, CA 96055
530-526-2843

Red Bluff Certified Farmers’ Market
Jason Bauer
PO Box 880
Red Bluff, CA 96080
530-527-6200 ext 301
jason@redbluffchamber.com
www.redbluffchamber.com
Come experience the Red Bluff-Yahama County Chamber of Commerce Certified Farmers’ Market, June through September. Local produce as well as numerous vendors are at each market. Our Wednesday Night Market has live music Downtown. It’s season is June 19th - September 11th from 5:00 to 8:00p.m. Saturday is 7:30 - Noon. The RCFM is a proud supporter of Buy Fresh Buy Local.

The Olive Hut
3487 Hwy 99W
Corners, CA 96021
530-824-5920

River House Bed & Breakfast
826 Rio St
Red Bluff, CA 96080
530-529-0687

1-800-OLIVE PIT

530-824-4667

Corning, Ca 96021

2156 Solano Street

Family owned and operated since 1967. Open daily at 7am. The huge tasting bar features olives, olive oil, balsamic vinegar, nuts, and more. The café serves breakfast & deli sandwiches, burgers and espresso drinks. Wine and Craft Beer tasting room features an array of local wine and beer. The Olive Pit is a proud supporter of Buy Fresh Buy Local.

Steve Westaby
12999 Butterfield Road
Anderson, CA 96007
530-941-7072
swestaby@gmail.com
www.happyvalleyfresh.com
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The Olive Hut
3487 Hwy 99W
Corners, CA 96021
530-824-5920

The Olive Pit
2156 Solano Street
Corning, CA 96021
530-824-4667
1-800-OLIVE PIT

Happy Valley Fresh Fruit Company
Steve Westaby
12999 Butterfield Road
Anderson, CA 96007
530-941-7072
swestaby@gmail.com
www.happyvalleyfresh.com
Happy Valley Fresh Fruit Company distributes local fresh fruit grown in the far northern region of Sacramento Valley. HVF distributes to stores featuring local fruit and school cafeterias. HVF has the goal of helping smaller farms without the volume necessary to provide for typical commercial packing houses. HVFFC is a proud supporter of Buy Fresh Buy Local.

Red Bluff Certified Farmers’ Market
Jason Bauer
PO Box 880
Red Bluff, CA 96080
530-527-6200 ext 301
jason@redbluffchamber.com
www.redbluffchamber.com
Come experience the Red Bluff-Yahama County Chamber of Commerce Certified Farmers’ Market, June through September. Local produce as well as numerous vendors are at each market. Our Wednesday Night Market has live music Downtown. It’s season is June 19th - September 11th from 5:00 to 8:00p.m. Saturday is 7:30 - Noon. The RCFM is a proud supporter of Buy Fresh Buy Local.

R
ecently, 3CORE formed the Small Farmer Sustainability Fund. This Fund focuses on making small loans to local farmers ranging from $10,000 to $50,000. These loans aren’t big, but are intended to help farmers make necessary adjustments: increase their capacity; introduce a new crop; extend their markets; and, build infrastructure like water systems, green houses, solar systems and other improvements that will save limited natural resources or extend the resources used by a farm in a unique sustainable way.

In Butte, Glenn, & Tehama counties, agriculture looms large. But even more important is that many farms are small, producing local products that are consumed locally.

A recent Chico Enterprise Record editorial in February regarding the North Valley Food Hub really hit the nail on the head—do people really care where their food comes from or what it took to get that food onto their table? The editorial states that many farms do want to know. I know we do as well.

3CORE is a special purpose financial development organization. Much like the big Wall Street banks, 3CORE acts as a go-between matching people and projects with capital and advice. The difference is that we have a mission and a conscience to help people by investing in our local communities. Hard to believe that you can be a capitalist with a heart!

As a community capitalist, we asked ourselves what we can do to make a difference. Many times it is those small bets that make the biggest difference.

So if you are looking to generate your own power, save water, make improvements to eliminate waste and boost your production, or locate high quality cold storage on your farm, then you should call us. Patty Hess, our Director of Lending, would love to hear from you and explore how 3CORE can be your financing partner.

Patty can be reached at 893-8732 x203 or email her at phess@3coreedc.org.

Marc is 3CORE Executive Director, a special purpose financial institution serving Butte, Glenn, and Tehama counties and President of the 22-county California Finance Consortium (CFC).

3CORE provides small business and non-profit financing, and helps its partner cities and counties with infrastructure, technical assistance, business mentoring, feasibility studies and public facilities. The CFC is a collaboration of the AEDC (Eureka), Yuba-Sutter EDC (Butte City), the SEDCorp (Auburn), 3CORE, and the Superior California Economic Development (Redding). The CFC will be opening a regional financing fund in 2016.

Since 2002, 3CORE has raised $5.35 million from Rabobank, Small Business Administration, Wells Fargo Bank, Tri-Counties Bank, Butte Community Bank, US Bank, JP Morgan Chase Bank, and Golden Valley Bank, to name a few.
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