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
You're holding the 3rd Edition of Buy Fresh Buy Local, North Valley's Eater's Guide to Local Food! The community has supported local agricultural businesses, and the North Valley Food Hub uses its online sales platform & de-centralized distribution network to reduce the cost of source-identified food sales between specialty crop growers & commercial/institutional buyers, e.g., school dinettes, restaurants & grocery stores. The NVFH is working to make it easier to buy and sell local food.

ABOUT THIS GUIDE

The web-based North Valley Food Hub (NVFH) (www.northvalleyfoodhub.com) is a managed online market that works with pre-approved sellers (producers) to post locally grown product inventory online for wholesale buyers to purchase. NVFH also offers instructional workshops for buyers & growers, & uses its online sales platform & de-centralized distribution network to reduce the cost of source-identified food sales between specialty crop growers & commercial/institutional buyers, e.g., school dinettes, restaurants & grocery stores.

A 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! The College of Agriculture has shown that after preparing tomorrow’s agriculture leaders for the challenges of feeding the world and nurturing local communities. Through its Local Food Systems program, the ABI is proud to partner with Buy Fresh Buy Local, North Valley to help promote local agricultural businesses.

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COMMUNITY SUPPORTED AGRICULTURE

ORGANIZATIONS & RESOURCES

U-PICKS

FARMERS’ MARKETS

ORGANIZATIONS & RESOURCES

ORGANIZATIONS & RESOURCES

U-PICKS

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NORTH VALLEY SEASONAL SPECIALTIES

Over 18,000 Items

Local Produce • Vegetarian
Vegan • Gluten Free
Dairy Free • Local Breads
Old-Fashioned Butcher Shop
Natural Make-Up • Local Wines

Locals Supporting Locals

Northern California Regional Land Trust

Conserving Our Natural Wealth

Your contribution provides essential financial support for conserving the Sacramento Valley’s wetlands, rivers, fields and streams forever.

Visit landconservation.org for more information
(N50) 894-7738 | nclrt@landconservation.org

Please email or mail completed and signed form to:
Northern California Regional Land Trust
167 East 3rd Ave., Chico, CA 95926

NAME:
ADDRESS:
PHONE:
CONTRIBUTION:
CHECK 
VISA OR MC:
CVV OR EXP:
FREQUENCY:
SIGNATURE:

Keep working lands working and wild lands wild for future generations.

The NCLRT is a nonprofit organization whose mission is to assist landowners and partners in the management and conservation of wildlands, working lands and natural resources.
FARMER PROFILE

LONG CREEK WINERY

BY NICOLE MOORE, MS

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 Berton 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, Berton Bertagna, a 4th generation farmer and his wife Carol were the obvious choice. Together, Berton and Carol also own Bertagna Son Kissed Vineyards, a winery located just outside of Chico.

In 2013, Berton 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.

You can visit Long Creek Winery and Ranch Saturday and Sunday from noon to 5. Check out their website www.longcreekwinery.com and join the newsletter or follow them on Facebook to find out about all of their special events!
Berkeley Olive Grove 1913•
Darro Grieco
Berkeley Olive Grove 1913•
530-892-2511
2511 Floral Ave
Chico, CA 95926

BB Farms
Bob & Shirley Brown
738 Runaway Rd
Durham, CA 95965
530-345-4554
BB Farms is a proud supporter of Buy Fresh Buy Local.

Bonds Family Garden
Gerald Bonds and family
1115 Glenwood Ave
Chico, CA 95926
530-343-1226

Chaffin Family Orchards
Kurt and Carol Abrecht
106 Coal Canyon Rd
Oroville, CA 95965
530-533-6239

Challinor Farms
C. Alan Challinor
2835 Chico Canyon Rd
Chico, CA 95928
530-365-2077

Comanche Creek Farms
240 Speedway Ave
Durham, CA 95965
530-894-7775

Dragon’s Lea Farms
Eileen Burke-Trent
738 Justeson Rd
Durham, CA 95965
530-846-4446

Durham Valley Apples
Sud and Christine Kearney
2243 Durham Dayton Hwy
Durham, CA 95965
530-343-8077

Floral Native Nursery
Germain and Zeb Puterbaugh
2511 Floral Ave
Chico, CA 95926
530-892-2511

Geeo’s Garden
Wade and Bette Ann Hough
1866 South Villa Ave
Palermo, CA 95968
530-345-2849

Geeo’s Garden is a proud supporter of Buy Fresh Buy Local.

Chaffin Family Orchards
Kurt and Carol Abrecht
106 Coal Canyon Rd
Oroville, CA 95965
530-533-6239

GRUB CSA Farm
Lee Calendrier
3197 W. Sacramento Ave
Chico, CA 95926
530-680-4543
grubchico@yahoo.com

Offering only local produce grown right here on the farm. GRUB CSA Farm is entering its 8th year of providing year-round quality vegetables grown in an environmentally conscious manner. Our produce can be found at local farmers’ markets, Chico Natural Foods, S&F Produce, and our own CSA. GRUB CSA Farm is a proud supporter of Buy Fresh Buy Local.

Irvine Ranch
Bud & Elena Walter
370 O’Brien Ave
Griddley, CA 95965
530-845-1464

The Irvine Ranch is a family-owned 85 acre ranch in Griddley, CA., operated for over 80 years. Our fruits are peaches, apples, plums, pears, nectarines, kiwi, persimmons, and prunes. As an operating active ranch our fruits are picked and hand-packed on a daily basis. Irvine Ranch is a proud supporter of Buy Fresh Buy Local.

Isen & Sons
Antonio Isern
1080 E. Lassen Ave #47
Chico, CA 95973
530-518-6235

Jesus Center Community Farm
Jim Mathys
W. 16th St. & Chestnut
Chico, CA 95928
530-520-5467

Jim’s Jamin’ Inc.
Jim and Karen Bock
PO Box 1298
Griddley, CA 95965
530-846-1484

Johnson Ranch
Rich Johannsen
415 1st St.
Orland, CA 95963
richjohanssen415@gmail.com
www.johanssennranch.com

Family owned and operated since 1918. Johannsen grows Satsuma and Clementine mandarins, Blood and naval oranges. Meyer lemons and olive oil. Our fruit is tree-ripened and certified organic by CCOF. Johannsen Ranch is a proud supporter of Buy Fresh Buy Local.

Johnson’s Farm
Mark Johnson
113 Higgins Rd
Griddley, CA 95965
530-846-5871

Kazi Farms
Niccio Soria
171 Wright Ave
Griddley, CA 95965
530-846-5706

Kelso’s Black Gold Ranch
Richard and Paula Kelso
1116 Mt. Ida Rd
Oroville, CA 95966
530-589-1648

Lee’s Produce
Chae Lee
Chico, CA 95926
530-342-6252

Llano Seco Rancho
Antonio Isern
S369 Hugh Baber Lane
Chico, CA 95928
530-534-6548

Lodestar Farms
Richard and Paula Kelso
1116 Mt. Ida Rd
Oroville, CA 95966
530-589-1648

Lodestar Farms
Jamie Johannsen
3719 Foothill Blvd
Oroville, CA 95966
530-534-6548
jamie@lodestarfarms.com
www.lodestarfarms.com

At Lodestar Farms we have been producing award winning olive oil since 1993. Visit our tasting room on the farm in Oroville and discover what it takes to preserve California’s oldest olive oil tradition since 1898. Committed to Buy Fresh Buy Local, we participate in many of Butte county’s farmers’ markets. Lodestarr Farms is a proud supporter of Buy Fresh Buy Local.

Lundberg Family Farms
Matt Johnson
113 Higgins Rd
Griddley, CA 95965
530-862-4551

Madrone Meadows
Wayne Hill
F216 2150
Chico, CA 95924
530-589-4641

Morning Glory Organics
Roger and Kaye Dierendorf
NW Corner of Hwy 191 & Butte Campus Dr.
Butte Valley, CA 95965
911-212-3262

Mt. Ida Mandarin Ranch
Bill Jones
845 Mt. Ida Rd
Oroville, CA 95966
530-589-5799

Noble Orchards
Jim and Laurie Noble
7050 Pentz Rd
Paradise, CA 95969
530-877-4784

Pyramid Farms
Matthew Martin
12242 Meridian Road
Chico, CA 95973
530-897-7786
pyramidfarms2000@yahoo.com
www.pyramidfarms.com

Pyramid Farms, established in 1990 as a one-acre organic hobby garden, now occupies eleven fertile acres “down in hollow” off Meridian Road. Our wide variety of certified organic produce is available at farmers’ markets and our local natural food stores. Pyramid Farms is a proud supporter of Buy Fresh Buy Local.

Red Bear Ranch
Steve and Mary Thompson
299 Redwood Rd
Chico, CA 95926
530-343-8077

Seven Diamonds Orchards
Brian Marshall and Nancy Heinzel
530-343-6559

Sierra Cascade Blueberry Farm
John and Armen Carlson
P.O. Box 67
Forest Ranch, CA 95947
530-894-8728

Sierra Farms Lamb
Mel & Mary Thompson
2360 Cox Ln
Oroville, CA 95966
530-532-4226

Skylake Ranch Inc.
Gail Brown
10588 Chayote Dr.
Durham, CA 95938
skylakeranch@yahoo.com
www.skylakeranch.com

Skylake Ranch Inc. is where you get local pomegranate growers in Chico. We have a 20-acre family owned orchard. We make pomegranate products from our fresh squeezed juice and sell these products at the Saturday Farmers’ market in Chico along with our fresh pomegranate. We also sell in local stores listed on our website. Skylake Ranch is a proud supporter of Buy Fresh Buy Local.

TJ Farms Estates
Dave Nosb
3600 Chico Ave
Chico, CA 95928
530-343-2294
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 food.

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 @NValleyFoodHub.
Towani Organic Farm •••
Guy Baldiviez and Sharon Casey
Bangor, CA 95914
530-479-2729

Triple B Ranch, Inc. ••
Dan Stoops
1012 Gridley Ave
Gridley, CA 95948
530-846-4460
Triple B Ranch, Inc. is a proud supporter of Buy Fresh Buy Local.

Turkey Tail Farm •••
Samantha Zangrilli
10846 Nelson Bar Rd.
Orville, CA 95965
530-591-0198

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

Wooley Ranch •
Christine Hantelman and Richard Coon
4181 Wooley Road
Chico, CA 95972
530-343-2479
wooleyranch@gmail.com
www.localharvest.org/wooley-ranch-M21497
Wooley Ranch grows grass-fed lamb and chicken seasonally on rolling grasslands 15 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 direct from us at the ranch and at Chico and Paradise certified farmers’ markets. Wooley Ranch is a proud supporter of Buy Fresh Buy Local.

Wyles Family Farm •••
Jeff and Denise Wyles
123 Spring Creek Road
Orville, CA 95966
530-589-4060
wylesfarm@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 produce is all geared for fall harvest and includes herbs, winter squashes and squids. Only organic and sustainable principles are utilized. Our Cottage Food and Craft product line is now in development for Fall 2015 Introduction. Wyles Family Farm is a proud supporter of Buy Fresh Buy Local.

Yamasaki’s Japanese Maples •
Tim Hanson and Yatsumi Yamasaki
Chico, CA 95928
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 CCOP Certified Organic. We specialize in Italian (some French) varieties of handcrafted wine made in small batches. We are happy to carry Baja Vasco 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 Cresha Gale
9345 Staniland Ln
Durham, CA 95938
530-891-1264
steve@galevineyards.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 wines 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 Phraeda LaRocca Marrill
PO Box 541
Forest Ranch, CA 95942
800-806-9463
tony@laroccavineyards.com
www.LaRoccaVineyards.com
LaRocca Vineyards is 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.

Long Creek Winery & Ranch •••
323 Ward Boulevard
Orville, CA 95966
530-589-3415
info@longcreekwinery.com
www.longcreekwinery.com
Long Creek Winery & Ranch come by the tasting room to enjoy our Long Creek and Vaquero Brand wines. Sample our estate grown olive oil, tour the working ranch & walk the vineyard, man- darin and olive orchards with your family. We host special events at the winery or at the Oak grove bordering 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 Rossene
6537 Cahasett Road
Chico, CA 95973
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 “Summertime” Jazz Series. Wine Boot Camp for aspiring winemakers. Rotating art exhibit. Available for group functions and corporate meetings. Hours: May through December, Saturdays 1 PM to 6 PM. Odyssey Winery is a proud supporter of Buy Fresh Buy Local.

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

S&S Organic Produce and Natural Foods
Emily Dehnke, Store Manager
1924 Mangrove Avenue
Chico, CA 95928
530-846-4390
ssproduce@eunet.net
www.ssproduce.com
S&S Organic Produce and Natural Foods has been family-owned and operated since 1968. We offer local organically grown produce, natural meats, seafood, vitamins and supple- ments, fresh 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.

Maisie Jane’s California Sunshine Products
1324 Dayton Road
Chico, CA 95928
530-899-7909
nuts@maisiejanes.com
Maisie 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 consumer through our website and our own retail store. Maisie Jane’s is a proud supporter of Buy Fresh Buy Local.

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

SPECIALTY RETAILERS & GROCERY STORES

Chico Natural Foods Cooperative
Lisa Tedesco, General Manager
816 Main Street
Chico, CA 95928
530-891-7173
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.
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 delicious 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
530-809-2904
www.granachico.com
Grana specializes in California-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 95928
530-894-3463
dine@redtavern.com
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 30th 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
530-899-9250

Roots Catering
Kelly Gomez
3221 Esplanade
Chico, CA 95928
530-891-4500
supportinglocalgrowth@rootscatering.com
www.rootscatering.com
Roots Catering is known for its authentic, world dishes made from locally sourced meats and produce. We also offer breakfast and lunch M-F and Sunday 8-2PM at our 3221 Esplanade site. See our website at www.rootscatering.com for a catering menu and service options and our restaurant menus. Roots Catering is a proud supporter of Buy Fresh Buy Local.

Food Trucks

The Black Kettle
Kelli Gilmes
Chico, CA 95928
530-354-1013
Kettlecatering@gmail.com
The Black Kettle is a mobile kitchen that offers fresh, locally sourced goods 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 Basschart
Chico, CA
530-229-4074
Omfooodsdsm@gmail.com
OM FOODS 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. Westfall Avenue The menu will feature my “special sauces” for my 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
Nollel Ferdon
P.O. Box 4092
Chico, CA 95927
Info@northvalleyfoodhub.com
www.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.

Farm Star Fresh Foods
809-2374
1324 Dayton Road
San Francisco, CA
94118
www.llanoseco.com
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!

Free samples tasting bar!
www.maisiejanes.com

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Buy Fresh Buy Local, North Valley 17
FARMERS’ MARKETS

Chico Certified Farmers’ Market
P.O. Box 455
Chico, CA 95927
530-893-FARM
managerncmf@gmail.com
www.chicofarmersmarket.com
The Chico Certified Farmers’ Market (CFM) brings fresh, quality, and locally produced foods, and handmade artisan products to Northern California communities at five different markets in Chico, 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.

College of Agriculture
CSU, Chico
400 West First Street
Chico, CA 95929-0310
530-898-5844
www.csuchico.edu/ag
The CSU, Chico College of Agriculture supports our students through education, research, and service to the North State community. The 880-acre University Farm serves as a living laboratory for students enrolled in agriculture. For more information please visit our website at www.csuchico.edu/ag or give us a call! The College of Agriculture is a proud supporter of Buy Fresh Buy Local.

Cultivating Community North Valley
Dr. Lee Atier
College of Agriculture, CSU, Chico
400 West First Street
Chico, CA 95929-0310
530-898-5845
www.cultivatingcommunitynv.org
Cultivating Community North Valley is supported by a partnership of local players whose shared vision is to strengthen the health of our community and our local food network through the growing, preparing and marketing of specialty crops. CCNV provides education, outreach, and resources to students, small-scale farmers, and under-served communities. Cultivating Communities North Valley is a proud supporter of Buy Fresh Buy Local.

Chico Grange
2775 Old Nord Ave
Chico, CA 95923
530-895-1976
www.chicogranger.org
The Historic Chico Grange promotes healthy local agriculture and environmen- tal stewardship in our vibrant community. We invite you to attend our monthly meet- ings on the 1st Tuesday of each month with a community potluck and environmen- tal topics from 6-7:30PM. The rural setting provides parking for 80 and accommodates indoor and outdoor events. The Chico Grange Hall is a proud supporter of Buy Fresh Buy Local.

Chico Chamber of Commerce
441 Main Street, Suite 150
P.O. Box 3301
Chico, CA 95927
530-891-5556
chicochamber.com
heather@chicochamber.com
www.chicochamber.com
The Chico Chamber of Commerce is one of the largest business advocacy organizations in Northern California. Members of the Chamber, known as Business Partners, reflect the diversity of the Chico area and collectively represent thousands of Chico businesses. The Chico Chamber of Commerce is a proud supporter of Buy Fresh Buy Local.

What you can expect as a market vendor?
As a Chico Certified Farmers’ Market vendor you will:
1. Promote fresh local foods and products.
2. Promote your local food business.
3. Promote the local community and connection to our local food system.
4. Provide a local food connection to the community.
5. Serve as an advocate for local food and the Chico Certified Farmers’ Market.
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8. Promote the local community and connection to our local food system.
9. Provide a local food connection to the community.
10. Serve as an advocate for local food and the Chico Certified Farmers’ Market.

The Chico Certified Farmers’ Market looks forward to working with you, the local farmers and vendors!

For more information about the Chico Certified Farmers’ Market, visit www.chicofarmersmarket.com.

SHELIA MCCQUIAD
Sheila McCquaig is the Farm to Fork Coordinator at the Center for Healthy Communities and also the regional lead for the California Farm to School Network. Sheila started working at the CHC after running her own small farm growing heirloom tomatoes and fresh herbs. With a background as a former NCDA Division 1 athlete, and a career in recreation management, the former YMCA Director is thrilled to combine her interest in physical activity and nutrition with her work at the Center. Sheila coordinates the purchases of fresh fruits and vegetables for the programs at CHC, as well as the Farm of the Month educational newsletter & videos. She is passionate about supporting local food systems and building a greater connection between children, teachers, local farmers, and the community. Sheila is a graduate of UCLA. She is also a graduate of UCLA and has a background in recreation management.
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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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’ Markets 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.

In your community

H ave an insect you can’t identify? Are the leaves on your garden plant turning yellow? Don’t know what to plant on that piece of land? Looking for an opportunity for the kids to learn new skills? University of California Cooperative Extension (UCCE) has something for you! UCCE is the research and outreach arm of the Division of Agriculture and Natural Resources of the University of California and has advisors and community education specialists located in more than 50 counties in California. We have a direct line to specialists and professors located on UC campuses, including Davis, Berkeley and Riverside. We bring science-based answers to bear on local issues.

Back in the year 1914, Cooperative Extension was established with the passage of the Smith-Lever Act as a part of each state’s land-grant university. Farm Advisors, who were familiar with local conditions and crops, were assigned in their communities under the guidance of and partnership with organized groups of local farmers, known as Farm Bureaus. These Advisors continue to work hand in hand with industry to develop markets, address environmental issues, protect plant and animal health and support sustainable food systems throughout the communities we serve.

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 $2.1, 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.

Throughout 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://ceglenn.ucanr.edu, http://cetehama.ucanr.edu, http://cebutte.ucanr.edu.
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, 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 convincing local communities to support the LFS program the land trust has planted the 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.

Tod Kimmelshue

Local Food Systems in California’s North Valley

BY TOD KIMMELSHUE
C ONSUMERS 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 illness led the federal government to pass an overhaul of national food safety legislation, the Food Safety Modernization Act (FSMA), in 2011, at the same time local and regional food systems have been rapidly expanding, generating new food safety challenges and as new regulations in FSMA take effect 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 understand the role of food safety in our local and regional food system, the CSU, Chico College of Agricultural Sciences 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 food safety certification requirements in the tri-county region of Butte, Glenn, and Tehama counties, and to help prepare food processors 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 framework from outbreak response to outbreak prevention, accomplishing the

**WHAT'S NEXT?**

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 agricultural producers in a randomized 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 documentation or certification is necessary. These beliefs were based on several key factors, including current regulations, the costliness of documentation/certification of food safety activities, and 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 regulations 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.

**FARMER**

James Brock and Bruce Balgooyen P.O. Box 285 Vina, CA 96092 530-225-2261 farmelo@gmail.com www.farmelo.org Farmelo grows sustainable food, utilizing regenerative land practices on a small farm in North California. Our Art of Natural Food, our soils, and world old varieties are a main attraction at the vibrant and highly rated downtown Saturday Chico Farmers’ Market, the downtown Tuesday Sacramento Farmers’ Market near the state capital, as well as other farmers’ markets, restaurants & natural food stores in Northern California. Farmelo is a proud supporter of Buy Fresh Buy Local.

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Cody McKenzie 17500 Jellty Ferry Rd Red Bluff, CA 96080 530-327-3294

**Nickler Acres**

Mindy Nickler 22512 Rodeo Ave Gerber, CA 96035 530-526-9942 Mindynickler@gmail.com

Nickler Acres is a small family farm located in Gerber. We strive to provide nutritious, high quality farm products to our community using the most sustainable methods possible. Nickler Acres is a proud supporter of Buy Fresh Buy Local.

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2120 Laotela Avenue Corning, CA 96021 530-824-2190 mail@lucerooliveoil.com www.lucerooliveoil.com California’s most award winning olive oil company. Enjoy local olive oil tasting, tapenades, olives, and mustard. Open 7 days a week from 9:00am to 5:00pm, tastings and tours daily. Call ahead to schedule a tasting and tour. Lucero Olive Oil is a proud supporter of Buy Fresh Buy Local.

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**Sue Lawing**

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**Julia’s Fruit Stand**

Kathy & James Brandt 11475 Hwy 99I Los Molinos, CA 96055 530-528-8754

**King Elk Food Solutions**

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**Lina Hull Vegetable Farm**

Kendra Howell PO Box 401 Mantua, CA 96059 530-474-1584

**Bianchi Orichards Walnuts & Wine**

Annie and Becky Bianchi 10337 HWY 99E Los Molinos, CA 96055 530-680-1714 www.bianchichards@yahoo.com Bianchi Orichards is a family-owned and operated business in Northern California, supplying premium Chandler Walnuts on an 80 acre farm. In 2009, the family started to package and market their own branded retail products. Fresh and delicious Chandler Walnuts, pecans, almonds, pistachios, oils, vinegars, honeys, chocolates, and other local treats and crafts. Bianchi Orichards and Wine is a proud supporter of Buy Fresh Buy Local.

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**Corning Olive Company**

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**Kendra Howell**

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North Valley Farms Chevre, Inc. • Mark and Deneica Ashcraft P. O. Box 498 Cottonwood, CA 96022 530-347-7151 nvchevre@tzhmail.com Single source farmstead goat cheesemilk curd single source with no milk purchased or curd purchased from either domestic or foreign sources, and certified organic. Pastured free range goat herd, cheese guaranteed to be completely “field to fork.” grown in and a product of Tehama County. North Valley Farms Chevre is a proud supporter of Buy Fresh Buy Local.

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Manton, CA 96059 32288 Rock Creek Rd Abby LaPointe and Gary Lawless Sugar Pine Farm • Vina, CA 96092 PO Box 332 Amber Leininger

Springfed Farm is a proud supporter of visit the Frontier Village market in Red Bluff through December). We also sporadically ding’s Saturday farmers’ market (April 50 spp. of hard-to-find nursery plants, carrots, herbal teas and more, plus over 100 perennial edibles, medicinals, and pollinator-friendly plants), find us at Red Bluff, CA 96080 530-529-0866

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Tehama Angus Ranch • Bryce and Linda Borror 23820 Tehama Ave Gerber, CA 96035 530-385-1570

Tehama Organic Farm • P.O. Box 431 Mantoloking, CA 96059 530-524-5537

Springfield Farm & Nursery • Wolfgang Rougie 16395 Ridgewood Rd Cottonwood, CA 96022 530-721-0164 springfieldfarm@yahoo.com For gourmet greens, leaks, legendary carrots, herbal teas and more, plus over 50 spp. of hard-to-find nursery plants (perrenial edibles, medicinals, and pollinator-friendly plants), find us at Redding’s Saturday farmers’ market (April through December). We also sporadically visit the Frontier Village market in Red Bluff Jan-March. CSSF certified organic. Springfield Farm is a proud supporter of Buy Fresh Buy Local.

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Tehama Peak Vineyards • 31359 Forward Rd Mantoloking, CA 96059 530-474-5506

Mount Tehama Winery • Alain Teutschmann 32165 Forward Rd Mantoloking, CA 96059 530-474-3304

New Clairvaux Vineyard • 26420 71st St Vina, CA 96029 530-839-2200

Ringtail Vineyards • 32055 Forward Rd Mantoloking, CA 96059 530-474-5350

Shasta Daisy Vineyard • Carroll & Lorna Krededer 35100 Forward Rd Mantoloking, CA 96059 530-474-5526

WINERIES & VINEYARDS

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Barnini Vineyards & Winery • Tom Burnham 19535 Hammers Ln Cottonwood, CA 96022 530-347-4765

Cedar Crest Vineyards • Cory Livingston 32505 Forward Rd Mantoloking, CA 96059 530-474-1387

Indian Peak Vineyards • 31359 Forward Rd Mantoloking, CA 96059 530-474-5506

Mount Tehama Winery • Alain Teutschmann 32165 Forward Rd Mantoloking, CA 96059 530-474-3304

Tehama Oaks Vineyard & Winery • Bob & Jackie Douglass 14494 Warren Avenue Red Bluff, CA 96080 530-529-2356

Tuscan Ridge Estate • 19260 Ridge Rd Red Bluff 530-527-7393

Tehama Angus Ranch • Bryce and Linda Borror 23820 Tehama Ave Gerber, CA 96035 530-385-1570

Eastern Oregon, a grander scale. Purchasing local food but it is also because I enjoy the human interaction when purchasing food from those I source food from. This has become foundational to my health and my community in a way that no packaged item will ever achieve. Eat local, you deserve it!

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 importance of having a relationship with food that includes 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 a grander scale. Purchasing local food from farmers and ranchers you

Erin McCarthy, MS, RD, is a Registered Dietitian who was raised in Northern California. She has worked in an array of health industries as a Dietitian including hospitals, private practice, nutrition, community health, as well as the tech industry in San Francisco. Her true love in work is helping patients realize a higher quality of life through food. She is a proud supporter of local agriculture in her business and personal life.
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, which they restored and converted into a retail shop featuring their walnuts and wine, and other locally produced food products, including pistachios, almonds, pecans and value added products, such as walnuts and olive oils, jellies, jams and more. 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.

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BY NICOLE MOORE, MS

**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.
Happy Valley Fresh Fruit Company
Steve Westaby
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530-941-7072
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www.happyvalleyfresh.com
Happy Valley Fresh Fruit Company distributes local fresh fruit grown in the far northern region of Sacramento Valley. HVFFC is without the volume necessary to provide for typical commercial packing houses. HVF has the goal of helping smaller farms get a foothold in the market. HVF works with stores featuring local fruit and school cafeterias. HVFPC is a proud supporter of Buy Fresh Buy Local.

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RESEARCH & STUDY TRAINEES

FARMERS’ MARKETS

FINANCING OUR LOCAL FARMS

MAKING SMALL BETS IN THE REAL ECONOMY

BY MARC NEMANIC

Recently, 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 people 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 phe@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 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!

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.

We know that locally grown food is the best food. 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.

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.
North Valley Food Hub

Sellers
local farmers and ranchers
Create your profile, post your products, set the price and we help you find buyers.

Buyers
restaurants, grocery stores, schools, hospitals & other wholesale buyers
Save time. Buy from multiple local growers with the ease of one order, one invoice, one transaction.

An easier way to buy and sell local food
Helping producers & buyers manage wholesale relationships & logistics

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