



COLORADO
Department of Agriculture



COLORADO WINE

2021

Colorado Farm Fresh Directory



Photo By Corky Reed-Watt

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



Welcome!

Welcome to the **2021 Farm Fresh Directory**. For **37 years** now, the **Farm Fresh Directory** has connected Coloradans to farmers' markets, u-picks, Community Supported Agriculture (CSA) producers, agritourism, wineries, and more -- and it's proving to be more popular than ever.

When you support local farmers and ranchers, you're creating a ripple effect -- one that builds resiliency, bolsters local economies, shortens the supply chain, helps sustain the availability of farmland and water, and is one way to provide equitable access to nutritious food.

It's hard to believe it's already been a year since this directory was last published, and we weren't sure at the time what the selling season would look like. As we all know, though, Colorado's farmers markets and our producers ability to connect directly with consumers was a remarkable success in the past year. Among the many things the pandemic has revealed, the value and need for access to local, fresh food grown by Colorado's farmers and ranchers tops the list.

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

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

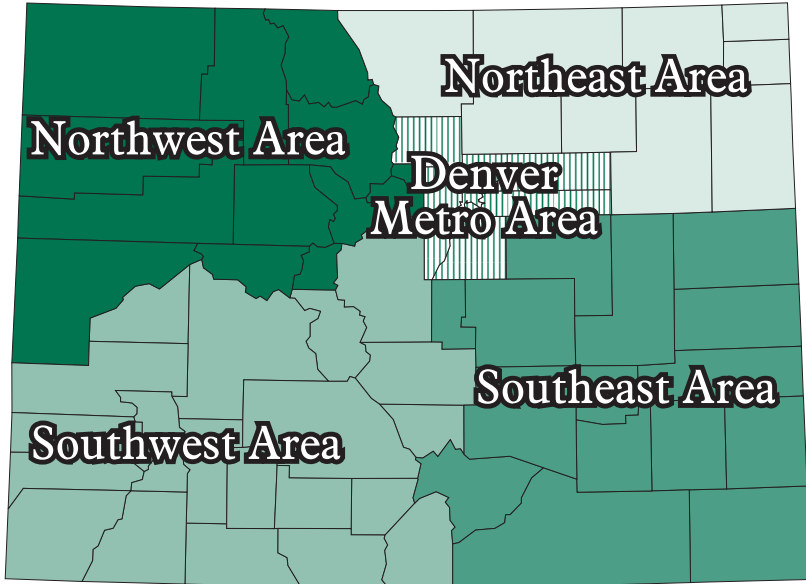
Colorado State University Extension for contribution of information and assistance in publicizing and distributing this directory.

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

I encourage you to keep this directory handy, and to continue enjoying the abundance of Colorado agriculture this season. Thank you for supporting Colorado's growers and producers, and happy eating!

***-Kate Greenberg
Colorado Commissioner of Agriculture***


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Using this Directory

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

Farmers' markets are identified with a special icon . There is also a separate listing of farmers' markets at the center of the book (44-45).

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

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

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

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

Visit **Farm Fresh, Colorado MarketMaker** and other publications online at ag.colorado.gov/markets

Find us on Facebook www.facebook.com/coproud

Information subject to change.

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

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

Denver Metro Area

ADAMS COUNTY

Apple Lavender Farm

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

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

On-farm/ranch sales. We are a small farm located in Brighton, growing lavender and apples. Fresh, fragrant lavender bundles are available for purchase, while in season. Large quantities are also available for your special event needs. We distill and produce our lavender essential oils on site from our fresh blossoms. The following lavender products are available for purchase at the barn store of Berry Patch Farms: lavender essential oils, lavender soap bars, fresh/dry bundles for floral arrangements, dried blossom, including bulk quantities for your own craft projects. Also, culinary lavender while supplies last, for use in your favorite dishes and recipes. All lavender products and apples are organically grown. Stop by the barn store at Berry Patch Farms in Brighton for your fragrant treats, or contact us at applelavenderfarm@outlook.com for an appointment.

Berry Patch Farms



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

Year-round
Days may be flexible, check our website for most accurate information.
Hours may fluctuate during the season, check our website for most accurate information
Tours available, mornings, negotiable, contact Tim (303) 659-5050 or email bpf@qwestoffice.net.
Visit our website for a map to the farm. We are located two miles south of Brighton off of Highway 85.

Agritourism, CSA, on-farm/ranch sales, roadside market, u-pick, online sales: apples, apricots, beets, bell peppers, cabbage, cantaloupe, carrots, celery, cherries, chile peppers, chilies - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, okra, onions, peaches, pears, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, tomatoes, turnips,

watermelon, zucchini, eggs, honey, jams/jellies, pickles, popcorn, poultry, corn maze/pumpkin patch, hayrides, school field trips.

Flying B Bar Ranch

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

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

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

Hill's Harvest

3225 E 124th Ave.
Thornton
(303) 451-5637
(303) 882-0488
HillsHarvest@aol.com
www.HillsHarvest.net

July 1 - October 31st
Monday - Saturday, 10 a.m. - 6 p.m.
Sunday, 10 a.m. - 5 p.m.
From Colorado Boulevard, turn West onto 124th Avenue approximately 1/2 mile, go around the round-about we are on North side of the street. From 120th Avenue, turn North onto Steele Street to 124th Avenue, turn right farm is on the northeast side of 124th Avenue.

On-farm sales, roadside market: apples, apricots, asparagus, beets, bell peppers, cabbage, Rocky Ford cantaloupe, carrots, cherries, Colorado grown chili peppers, cucumbers, garlic, green beans, onions, peaches, pears, pickles, pinto beans, potatoes, pumpkins, raspberries, spinach, summer squash, strawberries, sweet corn, tomatoes, watermelon, herbs, honey, spices, juices. Homemade specialties are; natural fruit preserves, dill pickles, pickled green beans, pickled asparagus, pickled beets and salsa. All of our fruit delivered weekly from the orchards of Palisade. We start roasting green chilies in August and we sell the 1 pound frozen green chili all year-round. U-pick pumpkin patch opens last week in September. FREE hayrides on weekends and we do not charge admission fees. Specialty pumpkins include pie pumpkins, Wee-Be-Little, Little Jacks, and Ghost

pumpkins. Regular pumpkins come with good size stems and a variety of sizes; small, medium, large and jumbo. We have corn stalk bundles, straw bales, decorative gourds, Indian corn, winter squash, apple cider, peach cider, cherry juice. We welcome groups Monday - Thursday. Reservations are required. Please call (303) 451-5637 or 303-882-0488 to schedule a date. Visit our website www.hillsharvest.net, for more information.

Maize in the City & Haunted Field of Screams

10451 McKay Rd.

Thornton info@maizeinthecity.com www.maizeinthecity.com
info@hauntedfieldofscreams.com www.hauntedfieldofscreams.com

Open seasonally late September to October 31
From I-25: take 104th Ave. east 3.5 miles to McKay Rd., north on McKay to entrance. From Hwy. 85: take 104th Ave. west 2 miles to McKay Rd., north on McKay to entrance.

Maize in the City (MITC), voted Denver's favorite corn maze, offers a convenient, fun rural event for the whole family to enjoy. Only 15 minutes from downtown Denver, the family operation features a number of attractions including a 20-acre Crazy Corn Field Maze, mini maze, bouncers, barrel train ride, corn kernel box, animals and more.

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

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

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

The Haunted Field of Screams (HFOS) is Colorado's largest scream park where terror grows fresh every year. Backing the famously haunted Riverdale Road in Thornton, Colorado, the iconic 40-acre corn field attraction serves up terrorizing attractions that prey on individual's innermost fears.

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

real food 
straight from the farm

In a quick weekly email, discover the farms, markets, and restaurants where you can buy local food in Denver and Boulder.

Sign up here:
www.realfood.co

May Farms

64001 US Hwy. 36

Byers

(303) 822-5800

customerservice@mayfarms.com

www.mayfarms.com

www.facebook.com/MayFarms

Year-round

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

Restaurant hours

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

Tours available, please call for appointment

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

Agritourism: farm to table dinners, event facilities, farm/ranch vacations, family reunions, corporate events, weddings, full bar.

Monroe Organic Farms, LLC

(970) 284-7941

jacque@monroefarm.com

www.monroefarm.com

June 15 - October 31

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

Tours are available upon request.

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

Palombo Farms Market

11500 Havana St.

Henderson 80640

(303) 287-0134

info@palombomarket.com

www.palombomarket.com

Open seasonally July - October

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

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

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

Palombo Farms Market is a family owned and operated market that has been growing and selling farm fresh produce and other local products to the front range for more than 40 years. Palombo Market works with their family farmers and other local farmers to harvest crops daily allowing you to shop fresh picked crops in-store each day. Apples,

apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - professionally roasted, cucumbers, eggplant, garlic, grapes, green beans, honeydew, leeks, lettuce, nectarines, onions, peaches, pears, pickles, pinto beans, raspberries, spinach, squash (winter and summer), strawberries, sweet corn, tomatoes, turnips, watermelon, agave, local honey, swiss chard, turnip-mustard greens, collard greens, kale, dill, gourds, Indian corn, corn stalks and a variety of dried beans, cider, juices, jams, jellies, gourmet canned goods. Christmas trees beginning at the end of November.

Reunion Farmers' Market

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

June 13 - September 26
Sunday, 10 a.m. - 2 p.m. or sellout
Reunion Recreation Center

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle corn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 28.)

Rock River Ranches

5460 Colorado Blvd., Suite 120
Commerce City
(303) 294-0167 (call first)
rexm@rockriverranches.com
www.rockriverranches.com

Monday - Saturday, 9 a.m. - 4:30 p.m.
by appointment
Tours available in Spring and Summer
by reservation only
Southeast corner of 56th and Colorado Blvd., south side of the Entry Systems building, go through the front gate in chain link fence, front door is on the left.

Agritourism, sell to schools, curb site pick-up: buffalo, jerky, sausage, bison tours. Rock River Ranches is Colorado's finest local bison producer. We offer curb side pick-up, local delivery or shipping anywhere in the U.S. We have a large variety of bison items that you cannot purchase at your local grocery store. We have it all from steaks, roast,

burgers, sausages, bones and more, including skulls and robes. Our bison are sustainably and naturally raised without antibiotics or growth promotants ever. Our cold storage warehouse is located in Commerce City. (See our ad on page 20.)

Spano's Produce

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

July 5 - October 31
Monday - Friday, 9 a.m. - 6 p.m.
Saturday, 9 a.m. - 5 p.m.
I-70 to Federal or Sheridan exit, go to 64th, then to Lowell and turn south on Lowell to 58th.

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

ARAPAHOE COUNTY

Garden Center and Seasonal

Fresh Produce Market at Tagawa Gardens

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

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

Apples, apricots, cherries, peaches, pears, plums, pumpkins, squash, tomatoes, local honey, frozen pies & other foods, pickles, juices, popcorn, jams/jellies, salsa & other jarred foods. Flower & vegetable seeds, seed garlic, vegetable seedlings, annuals, perennials, trees, shrubs, house plants, seasonal container gardens (custom planting service available). Christmas trees, poinsettias and seasonal plants & decor.

Did you know?

Colorado has nearly 39,000 farms and ranches encompassing 31 million acres - nearly half the state's total land.

FARM FRESH MILK AND MORE DELIVERED TO YOUR DOORSTEP

n-fresh natural local  *tradition colorado farm*

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call: **303-731-6997**

or visit: **ROYALCRESTDAIRY.COM**



USE CODE: 'FARMFRESH' FOR A FREE HALF GALLON

(offer good for new customers on their first order only)

LaZyB Acres Alpacas

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

Year-round

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

Tours by appointment

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

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

Littleton Farmers' Market

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

June 16 - September 29

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

In the parking lot.

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 28.)

Mayberry Farm

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

By appointment

Tours available by appointment

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

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

Monroe Organic Farms, LLC

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

June 15 - October 31

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

Tours are available upon request.

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

SAZZA

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

Open daily for Lunch and Dinner

11 a.m. - 9 p.m.

Known for our locally sourced organic fare, and our commitment to sustainable food practices within the Colorado community. Our Sazza-made pizzas, salads, soups and desserts are crafted with love and prepared with attention. We have a passion for responsibly grown food and are dedicated to bringing you the best of what we can source, create, prepare, and serve. We don't just make pizza and salads, we make the planet a better place!

Willow Creek Meats

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

Year-round
Daily
Tours available

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

BOULDER COUNTY

Aspen Moon Farm

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

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

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

Boulder County Farmers Market

13th Street
(720) 840-0529
boulder@bcfm.org
www.bcfm.org

May 5 - October 6
Wednesday, 4 p.m. - 8 p.m.
April 3 - November 20
Saturday, 8 a.m. - 2 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, wine, baked goods, cheese, egg, honey, jams/jellies, pickles, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts. Artisan Show offered on the second Saturday of each month.

Colorado's Best Beef Company

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

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

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

Cottonwood Farm LLC

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

September 25 - October 31
November 26 - December 24
Daily, see website for hours or weather closings
Tours available, October 1 - October 30
Monday - Friday, make request on field trip page

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

Curbside Pickup Market

bcfm.localfoodmarketplace.com/Index

Year-round

Order online for a curbside pick-up

Please visit our website for more information

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

Ela Family Farms/ Silver Spruce Orchards

(970) 872-3488 (call first)

info@elafamilyfarms.com

www.elafamilyfarms.com



June - December

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

Father Earth Organic Farm

Lafayette

(720) 849-3484 (cell)

hodjelodje@comcast.net

www.fatherearthorganicfarm.com

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

Tours available by appointment only

Produce only available through the CSA program and farmers' markets. No produce sold at the farm address.

CSA farm, greenhouse: apples, basil, beets, bell peppers, broccoli, cantaloupe, carrots, chard, chives, cucumbers, green beans, herbs, honeydew, kale, lettuce, onions, pumpkins, radishes, rhubarb, scallions, sorrel, spinach, squash, strawberries, tomatoes, turnips, wax beans, zucchini, honey and flowers. The above produce is also available at the Louisville Farmers' Market (Saturdays, May 15 to October 9th, 9 am to 1 p.m.). All fruit is available only if the Colorado weather is favorable. Vegetable starter plants are available May 15 - June 30 at the Louisville farmer's market.

Growing Gardens

1630 Hawthorn Avenue

Boulder, CO 80304

303-443-9952

info@growinggardens.org

www.growinggardens.org

www.facebook.com/growinggardensboulder/

Monday - Friday 9 a.m. - 4 p.m.

Tours available by appointment

Weekly Farm Stand

June 2 - October 27

Wednesday, 4 p.m. - 6:30 p.m.

Growing Gardens' mission is to enrich the lives of our community through sustainable urban agriculture. Growing Gardens practices regenerative agriculture to ensure the long term viability of our land and water resources to feed future generations. Our 22 week long CSA and Farm Stand are run by our hardworking Cultiva Youth Project (14-18-year-old participants) who plant, tend, and harvest crops from the 2-acre CSA farm in Boulder, then prepare and distribute CSA shares and help operate the public Farm Stand on Wednesdays during the growing season. Growing Gardens holds a Community Plant Sale the first three weekends in May on each Saturday and Sunday from 8 a.m. - 4 p.m. Here you'll find local, organically grown, and bee-safe (neonicotinoid-free) tomato, veggie, and herb starts. Visit the website to view an array of Children's Programs offered by Growing Gardens including school days off and nine weeks of summer camp. Growing Gardens also offers monthly Picnics on the Farm, our annual Farm Gala, and our Community Harvest Fest scheduled for October 6, 2021.

Isabelle Farm

1640 W. Baseline Rd.

Lafayette

(720) 438-0707

farmstand@isabellefarm.com

www.isabellefarm.com



Farm Store

Year-round

See website for hours, as they vary by season

U-pick pumpkin patch

September 25 - November 1

Daily, 10 a.m. - 6 p.m.

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

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

Jules Gourmet Catering

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

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

Full service caterer. Offering private and corporate catering.

Kilt Farm

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

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

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

Lafayette Farmers Market

400 E Simpson St.
(720) 840-0533
longmont@bcfm.org
www.bcfm.org

June 3 - September 2
Thursday, 4 p.m. - 8 p.m.

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

Lafayette Peach Festival

(303) 666-9555
www.lafayettecolorado.com

August 21, 2021
Saturday, 9 a.m. - 4 p.m.
On Public Road in Old Town Lafayette.

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

Long's Gardens

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

April 24, 2021 - June 13, 2021
Daily, 9 a.m. - 5 p.m.
Tours available, must book in advance
April 24 - June 13, 9:30 a.m. - 4:30 p.m.,
weekdays by prior arrangement.
Entrance on east side of Broadway at Grape Avenue.

Centennial Farm/Ranch, on-farm/ranch sales, u-pick: Iris plants. 116 year old family business is a farm in the middle of the city offering u-dig iris plants in the spring as well as mail-order sales. Sales

hours 9 a.m. to 5 p.m., but viewing hours dawn to dusk during spring season. Visitors welcome, but due to possible covid restrictions please check website before coming.

Longmont Dairy Farm

(303) 776-8466

customerservice@longmontdairy.com

www.longmontdairy.com

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

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

Milk Home Delivery. Longmont Dairy Farm offers home delivery of milk and other products to customers along the Front Range. Our milk comes from our own cows that receive the best care and quality feed, with no supplemental rBST growth hormones. We bottle the milk at our own local dairy to control the quality of the entire process, and deliver fresh and nutritious milk to you. Our customers say that milk in glass bottles tastes like old-fashioned milk. And, because we pick up the empty bottles, right from your doorstep, and recycle them for new deliveries, you'll never have to throw away empty milk containers again. Give us a call to try us out. (See our ad on page 14.)

Longmont Farmers Market



9595 Nelson Road

(720) 840-0533

longmont@bcfm.org

www.bcfm.org

April 3 - November 20

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

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

Louisville Farmers Market



824 Front St.

(303) 902-2451

kellyenterprisesltd@gmail.com

www.realfarmersmarketco.com

www.facebook.com/LouisvilleFarmersMarket

May 15 - October 9

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

Downtown Louisville.

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

Monroe Organic Farms, LLC



(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

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

Tours are available upon request.

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

Morton's Organic Orchards



(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

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

DELIVERED FRESH FROM



OUR COWS TO YOUR DOORSTEP



FRESH
•
GREAT TASTE
•
CONVENIENCE

**TASTE OUR MILK
FOR FREE**

Call today to try a free bottle of milk.

(303) 776-8466

Or go online to sign up.

www.LongmontDairy.com

MILK



AND MORE!

Munson Farms

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

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

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

Nederland Farmers' Market

85 E. First St.
vending@nederlandfarmersmarket.org
www.nederlandfarmersmarket.org
www.facebook.com/NederlandFarmersMarket

May - September
2nd and 4th Sundays, 10 a.m. - 2 p.m.
Harvest Market, October 3

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

Redstone Meadery

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

Year-round
Monday - Friday, 12 p.m. - 6:30 p.m.
Saturday, 12 p.m. - 5 p.m.
Sunday, 12 p.m. - 5 p.m.
Tours available
Please visit our website or call prior.
East of the Foothills Parkway (CO-157), on 47th St., between Pearl Pkwy. and Valmont Rd.

Winery: Mead, tasting room available.

Rocky Mountain Pumpkin Ranch

9059 Ute Hwy.
Longmont
(303) 684-0087 (call first)



rmprhome@comcast.net
www.rockymtnpumpkinranch.com

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

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

SkyPilot Farm

10384 Airport Rd.
Longmont (970) 581-0647
info@skypilotfarm.com
www.skypilotfarm.com
www.facebook.com/skypilotfarm
www.instagram.com/skypilotfarm

SkyPilot Farm specializes in GMO-free, pasture-raised lamb, pork, beef, and eggs. We also make and sell small batch sausages and bacon. You can purchase from us online at www.skypilotfarm.com or find us at the Longmont and Boulder Farmers' Markets. Visiting hours by appointment only.

Stonebridge Farm

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

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

CSA farm. Fresh organic vegetables, cooperative farm-centered community, and sustainability of local agriculture are the basic principles behind Stonebridge Farm, a 10-acre community-supported agricultural (CSA) farm located two miles east of Lyons, Colorado on Hwy. 66. Established in 1992 as the first CSA in Boulder County, Stonebridge offers seasonal memberships of organic produce, herbs, and flowers for pick up every Saturday from the second week of May to the end of October. Stonebridge is a share-the-harvest farm, meaning the weekly share of produce is determined by dividing what the garden yields equally among members rather than on the market value of the produce. The subscription rate for a 2021 season share is \$560. Stonebridge is a licensed microwinery growing and vinting Front Range, cold-hardy grapes. See our website for classes and vineyard tours. Stonebridge Holiday Fair is held Saturday, December 12. More information and videos about the farm can be found at www.stonebridgefarmcsa.

com. If local produce, grown by people you know, using methods you can see, on land shared by a community of friends appeals to you, contact John Martin at jmartin@greenspeedisp.net or (303) 823-0975 for more information or to subscribe for the season.

BROOMFIELD COUNTY

Broomfield Farmers' Market at Holy Comforter Episcopal Church

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

June 15 - September 28

Tuesday, 4 p.m. - 7 p.m.

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

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

Monroe Organic Farms, LLC

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

June 15 - October 31

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

Tours are available upon request.

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

DENVER COUNTY

Altius Farms, Inc.

2500 Lawrence St., #200 Greenhouse
Denver
(303) 961-2022 (call first)
info@altiusfaarms.com
www.altiusfarms.com
www.facebook.com/altiusfarms

Year-round

Monday - Friday, 8 a.m. - 3 p.m.

Tours available, we are only open for schedule tours advertised on social media

Corner of 25th St. and Lawrence St. in RINO rooftop greenhouse.

Agritourism, CSA, greenhouse: herbs, lettuce, microgreens, event facilities. In addition to growing lettuce, herbs, leafy greens and edible flowers for grocery stores, restaurants and families. We have an outdoor raised bed garden which produces vegetables and is available seasonally (May - Oct.) for dinners, meetings, exercise classes and other events. We use organic practices and we are hydroponic.

Central Park Farmers Market

2900 Roslyn St.
Denver
(303) 734-0718
Marilyn@HobNobEvents.com
www.denver80238.com
www.facebook.com/Denver80238

June 6 - October 10

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

Founders Green in Central Park.

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

Cherry Creek Fresh Market

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

May 1 - October 30

Saturday, 9 a.m. - 2 p.m.

June 16 - September 29

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

Tours available, Wednesday, 9 a.m. - 1 p.m., during the season for schools and other groups. At the Cherry Creek Shopping Center.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, salmon, handcrafted gifts, knife sharpening, live music, master gardeners, local goods. A fresh food & local shopping experience featuring all things grown, raised or made in Colorado for over 20 years. Come on down and meet the people who produce your food, enjoy tasty food trucks, run into neighbors, get gardening tips, shop local goods and listen to music in a charming and sunny al fresco marketplace.

The Co-Op at 1st

5045 W. 1st Avenue

Denver

(720) 638-5992

market@jovialconcepts.org

www.thecoopat1st.com

www.facebook.com/thecoopat1st/

Year-round indoor farmers market and community hub.

Tuesday - Saturday, 11 a.m. - 7 p.m. with various events throughout the year.

Located in the Barnum neighborhood on 1st, one-half block east of Sheridan. Parking is available in both west and east lots; the market entrance is on the east side.

Fresh, local vegetables and fruit through community gardens and CSA farms. Selection various based on season and availability. Live greens by Groundworks Denver set up in a hydroponic unit. Juices, a variety of local sodas, sparkling herbal drinks and dairy/non-dairy milks. Baked goods, cheese, eggs, honey, beef, jerky, pork, poultry, tofu (plant-based protein), artisanal crafts and foods as well as CBD products. We accept SNAP/EBT and Double Up Bucks. Double Up matches your purchase dollar for dollar up to \$20 per day that can be used on fruit and vegetables which means SNAP dollars go twice as far. We offer both food and energy bill assistance as well as a subscription food box. Jovial Concepts, the non-profit organization which owns the co-op, empowers under-served communities to thrive by providing healthy food via sustainable, organic and urban agricultural activities such as teaching people how to convert lawns into food gardens.

Ela Family Farms/ Silver Spruce Orchards

(970) 872-3488 (call first)

info@elafamilyfarms.com

www.elafamilyfarms.com



June - December

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

Green Valley Ranch Farmers Market

Town Center Park/GVR Recreation Center

4890 Argonne Way

Denver 80249

(720) 885-8618

matthew@boulters5280urbanmarket.com

www.boulters5280urbanmarket.com

www.facebook.com/Boulters5280urbanmarket

June 30 - September 1

Wednesday, 5 p.m. - 8 p.m.

East Denver Food Hub, Toby's Poboys, Mister Lemonade, Kona Ice and other delights.

Highlands Square Farmers' Market

Denver

(303) 902-2451

kellyenterprisesltd@gmail.com

www.realfarmersmarketco.com

www.facebook.com/highlandssquarefarmersmarket

May 23 - October 10

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

32nd Ave., between Lowell and Newton Streets.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, plums, potatoes,

pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, lamb, pork and sausage.

Monroe Organic Farms, LLC



(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

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

Tours are available upon request.

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

Morton's Organic Orchards



(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

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

NestFresh Eggs

4340 Glencoe St.

Denver

(866) 777-9880 (call first)

fto@nestfresh.com

www.nestfresh.com

www.facebook.com/nestfreshesggs

Year-round

Monday - Friday, 8 a.m. - 3 p.m.

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

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

Northsider Farms, LLC



5115 Lowell Blvd.

Denver

(303) 435-9908 (call first)

john@northsiderfarms.com

www.northsiderfarms.com

By appointment only

Tours available by appointment (\$5 fee)

Check Google Maps for directions.

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

Pasture Provisions Company LLC

620 East 52nd Ave

Denver, CO 80216

(720) 515-1477

hello@pastureprovisionsco.com

www.pastureprovisionsco.com

www.facebook.com/pastureprovisionsco

Instagram: @pastureprovisionsco

*Pasture Provisions Co. is a farm-to-door subscription delivery service in the greater Denver Metro & Boulder areas. We feature Colorado grass-fed beef and lamb, pasture-raised pork, chicken, sustainably sourced seafood, eggs, assorted locally grown leafy greens, seasonal vegetables, and fruits. Our philosophy at Pasture Provisions is You are What You (M)eat™, which is the belief that we should only be eating animals and vegetables that are fed their natural food sources and never given GMO feed, growth hormones, pesticides, or other nasty stuff. Pasture Provisions Co also believes if you eat meat, it should be ethically raised and meet highest quality and animal welfare standards. We are local, healthy and convenient! Shop our basket options: meat only or mixed meat, veggie and egg, delivered once or twice per month using discount code **CFF2021!***

Royal Crest Dairy

350 S. Pearl St.

Denver

(303) 777-3055

www.royalcrestdairy.com

Customer Service Hours:

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

Want fresh milk and other local products delivered straight to your front door? Since 1927 Royal Crest Dairy has been providing Colorado families with the highest quality products with the convenience of home delivery. In addition to fresh milk, Royal Crest offers a variety of staple products such as eggs, cottage cheese, sour cream, half and half, and whipping cream. Add bread, sausage, bacon, green chile, juice, and seasonal products made by local Colorado companies to your home delivery order as well. Sign up for service at royalcrestdairy.com and use the code FARMFRESH with your first delivery to receive a free half gallon of milk. (See our ad on page 8.)

South Pearl Street

Farmers' Market

1500 & 1400 blocks of S. Pearl St.

Denver

(303) 734-0718

marilyn@hobnobevents.com

www.southpearlstreet.com

www.facebook.com/SouthPearlStreet/

May 9 - November 14

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

Between Arkansas and Iowa Streets.

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

Sprout City Farms

6700 E. Virginia Ave.

Denver

(720) 295-3217

info@sproutcityfarms.org

www.sproutcityfarms.org

www.facebook.com/SproutCityFarms

www.instagram.com/SproutCityFarms

CSA: June - October

Farm Stands: August - October

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

Thursday (Lakewood), 4 p.m. - 6 p.m.,

Saturday (Longmont Farmers Market), 8 a.m. - 1

p.m.

Tours available by appointment. See our website for volunteering information.

SCF is an urban ag nonprofit founded in 2010 to cultivate educational farms to engage and strengthen communities and root farmers in the city. We operate the Denver Green School Community Farm (SE Denver), Mountair Park Community Farm (Lakewood), and Jack's Solar Garden (Longmont). Over one third of our harvest at each farm is dedicated to food access programs for low-income families. We accept and double SNAP/EBT through Double Up Food Bucks. Education, food access, and community programs include Internships, Apprenticeships, Volunteer Days, Agritourism, Community Events, Workshops, CSA shares, Farm Stands, Farmers Market, Farm to Cafeteria for local schools, and Donations to local food pantries. We grow over 100 varieties of produce including beets, carrots, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, onions, peas, peppers, potatoes, pumpkins, radishes, spinach, summer squash, tomatoes, turnips, winter squash, zucchini, eggs, flowers. We use organic methods but are not certified. Let us know if you would like to visit!

Union Station Farmers Market

1701 Wynkoop St.

(720) 837-1361

denver@bcfm.org

www.bcfm.org

May 8 - October 23

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

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

University Hills Market

University Hills Plaza

2500 S. Colorado Boulevard

Denver 80222

(303) 884-8735

robin69camaro@msn.com

www.boulters5280urbanmarket.com

www.facebook.com/Boulters5280urbanmarket

May 15 - October 30

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

University Hills Plaza

(University Hills Market continued on page 21.)



Rock River Bison

Colorado's Finest
Local Bison.
Sustainably and
Naturally Raised in
Wray CO.

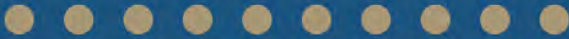


Selling all things Bison

Quarters, Halves, Wholes,
Steaks, Roasts, Burgers, Sausage, Jerky
Leather, Robes, and Skulls




Curbside Pickup, Local Delivery,
and U.S. Shipping available



5460 Colorado Blvd. Unit 120
Commerce City, CO 80022
(303) 294-0167

Order Now at RockRiverBison.com



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

CALF at the Lowell Ranch 📷 📸
2330 S. Interstate 25 (East Frontage Road)
Castle Rock
(303) 688-1026 (call first)
calf@thecalf.org
www.thecalf.org

By appointment
Tours available, call for reservations.

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

Castle Rock Farmers' Market 🏠 😊
5050 Factory Shops Blvd.
(720) 220-3461
originalcrfm@gmail.com
www.originalcastlerockfarmersmarket.com
www.facebook.com/castlerockfarmersmarket

Mid-June - First of October
Saturday, 8 a.m. - 12 p.m.
The Outlets at Castle Rock in the West side parking lot.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, jerky, pork and sausage. (See our ad on page 42.)

Cliff Springs Farm 🌱
8140 SE Cherry Creek Rd.
Franktown
(720) 317-3057
cliffsprings@hotmail.com

June 1 - October 31
Saturday and Sunday, 10 a.m. - 2 p.m.
Roadside stand is at the intersection of Russellville Rd. and SE Cherry Creek Rd. in Franktown, CO.

Roadside market: bell peppers, cabbage, chile peppers, cucumbers, eggplant, microgreens, radishes, squash, tomatoes, zucchini, eggs. Fresh produce grown in Franktown, CO. Our 1,300 square feet of high tunnel space produces bumper crops of delicious tomatoes, peppers, eggplants and cucumbers.

DOUGLAS COUNTY

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

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

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

Alexander Family Ranches LLC/ Noel Alexander Memorial Gardens 📷 📸
7124 W. Cherokee Dr.
Sedalia
(303) 814-3147 (call first)
Caporral1@aol.com

By appointment only

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

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

April - October
By appointment.
Closed all major holidays.

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

Snow Creek Ranch

ABOVE PRIME BEEF



NO HORMONES OR STEROIDS - EVER
INCREDIBLE MARBLING
21 DAYS OF DRY AGING
FLAX-FINISHED FOR YOUR HEALTH

Steaks | Burger | Roasts | Specialty Cuts

CONVENIENT
ONLINE ORDERING & WEEKLY DELIVERY
Beef.SnowCreek-Ranch.Com

Grandma kisses every cow!

You can taste the love in every bite!

Thank you for supporting our family ranch.



Grandma
Kisses 
Every Cow

Support@SnowCreek-Ranch.Com
Beef.SnowCreek-Ranch.Com
844-34-ANGUS (844-342-6487)

Highlands Ranch Town Center

Farmers' Market

9288 Dorchester St.

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

May 2 - October 31

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

Along Highlands Ranch Parkway between Lucent and Broadway.

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle corn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! **(See our ad on page 28.)**

Monroe Organic Farms, LLC

(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

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

Tours are available upon request.

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

Mountain Man Micro Farms

1144 S. Russellville Rd.

Franktown

(303) 495-8580 (call first)

andy@mtmanfarms.com

www.mtmanfarms.com

Year-round

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

Greenhouse, on-farm/ranch sales: microgreens.

Snow Creek Ranch

10997 Spruce Mountain Rd.

Larkspur

(844) 34-ANGUS (call first)

support@snowcreek-ranch.com

www.beef.snowcreek-ranch.com/

www.facebook.com/snowcreekranchsteaks

By appointment

15 minutes south of Castle Rock, exit at Larkspur.

On-farm/ranch sales, online beef sales: Beef (frozen, whole, half, quarter, retail packages), minimum amount sold: 1 lb. ground or 1 steak. USDA-inspected. Seasonal farm to table dinners. **(See our ad on page 22.)**

ELBERT COUNTY

B Bar S Ranch Grass-Fed Beef

2106 County Road 106

Elizabeth, CO 80107

Denise: (720) 560-2863

Ranch: (303) 648-3758

Marianne: (720) 688-8363

moreinfo@bbarsranch.com

www.bbarsranch.com

Order by phone, email, fax or mail.

Orders must be received by September 1, 2021.

New customers will need to pay a deposit.

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

Elizabeth Farmers' Market

500 East Kiowa Ave.

(303) 646-4166

gerickson@townofelizabeth.org

www.townofelizabeth.org/community/page/elizabeth-farmers-market

June 11 - September 10

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

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

Apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches,

pears, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, beer, wines, baked goods, cheese, eggs, honey, jams/jellies, pickles, handcrafted gifts. Live music, various local vendors, food trucks, beer and wine, every Friday evening

Miele Farms Inc.

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

Year-round
Daily

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

Red Tail Ranch

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

Year-round
Monday - Saturday, by appointment
Tours available by appointment
8 miles south of the town of Elbert on Elbert Rd. at Elbert - El Paso County line; call for directions or delivery can be arranged. Serving the Colorado Springs and Denver Metro areas.

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

JEFFERSON COUNTY

Adams Natural Meats

33850 US Highway 40
Evergreen, CO 80439
(303) 674-3132
adamsnaturalmeats@aol.com

www.adamsnaturalmeats.com
www.facebook.com/AdamsNaturalMeatsCO

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

We carry All Natural Grass Fed Bison and Beef. We offer a variety of grab and go boxes, fill your freezer options as well as individual cuts. We do customized gift packages for all occasions. We offer customized sides of Beef and Bison. Follow us on Instagram or Facebook to see specials that we post daily! On-farm/ranch sales: All Natural, Grass Fed Beef and Bison, jerky, and an assortment of Bison Sausage.

Creek Side Gardens

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

March - December
Daily
Monday - Saturday, 9 a.m. - 5 p.m.
Sunday, 9 a.m. - 4 p.m.
Tours available (call for more information to see greenhouse).

Located on W. Coal Mine Ave., halfway between S. Pierce St. and S. Platte Canyon Rd.

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

Edgewater Market & Music

25th Ave. & Chase St.
(720) 295-3602
KHardt@EdgewaterCO.com
www.EdgewaterCO.com/Events
www.facebook.com/
cityofedgewatermarketandmusic

July 15 - September 16
Thursday, 5 p.m. - 8 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, jerky, lamb, pork, poultry, sausage. Join us in 2021 for the Edgewater Market & Music! Experience another year of the Edgewater Market & Music, we have lots of great vendors, live music, as you stroll down Edgewater's Historic West 25th Ave. Between Benton & Ames St. We accept SNAP. Following COVID-19 protocols.

The Evergreen Farmers' Market

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

June 8 - August 24

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

I-70 to the Evergreen Parkway, next to The Home Depot. Just minutes from I-70 & the Evergreen Parkway.

A picture-perfect farmers' market, tucked away in the beautiful Colorado mountains. Fresh picked organic and conventional produce, Palisade fruits, Bjorn Honey, salmon, Loredana's Italian Cheeses, Bavarian Sausage Express, Great Harvest Bread, EVOO and more! Best peaches & corn! Enjoy Middle Eastern Food & The Crepe Outdoors delicious food at our outdoor cafe!

Evergreen Market at Boone's

Boone Mountain Sports
2962 Evergreen Parkway
Evergreen
(720) 885-8618
matthew@boulters5280urbanmarket.com
www.boulters5280urbanmarket.com
www.facebook.com/Boulters5280urbanmarket

June 1 - September 28

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

Boone Mountain Sports & Evergreen Brewery

Palizzi Farm, Forte Fruits, Emaralda's Tamales, Bjorn's Honey, Hinman Pies, Kona Ice and other faves.

The Fleischer Family Farm

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

May - November

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

Tours available, call ahead

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

GoFarm

1301 Arapahoe St., Suite 105
Golden
(720) 580-3276 (call first)
info@gofarm.org
www.GoFarm.org
www.facebook.com/gofarmcolorado

Year-round

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

We will operate three Local Food Share seasons throughout the year. See our website for more details! Our food distribution locations are open Wednesday - Friday. Will depend on the day/time you choose when signing up.

Non-Profit organization, multi-farm CSA: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, okra, onions, peaches, pears, peas, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, eggs. GoFarm is a nonprofit organization working to strengthen our local food system and build healthier communities. We support local farmers, operate three seasons (32 weeks total) of the Local Food Share (multi-farm CSA), and make food more affordable and accessible to more people in our community. You can sign up for food on our website or contact us to get involved! We accept SNAP.

Golden Farmers Market

1019 10th St. (Golden Library Parking Lot)
Golden, CO 80401
(303) 279-3113
violina@goldenchamber.org
www.goldenfarmersmarket.org
www.facebook.com/goldenfarmersmarket
www.instagram.com/goldenfarmersmarket

June 5 - October 2, 2021

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

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

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

Local produce, wines, hand-spun cheeses, and freshly baked bread are just some of the many products you will find at the Golden Farmers Market. Conveniently located near Clear Creek, the market is where you can find Colorado's finest foods while also enjoying Golden's natural beauty. Presented by the Golden Chamber of Commerce, the Golden Farmers Market is SNAP certified and accepts Double Up Food Bucks Colorado.

Grow Girl Organics 🌱

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

May 1
Monday - Saturday, 9 a.m. - 6 p.m.
From 80th and Simms, go west on Simms to address. Behind the Community in Christ Church.

Farm stand, CSA: apples, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, kale, leeks, lettuce, mushrooms, onions, peaches, peas, potatoes, pumpkins, radishes, spinach, sweet corn, tomatoes, turnips, zucchini, artichokes, jalapenos, hot and mild chili peppers, swiss chard, arugula, collard greens, kohlrabi, snap peas, bok choy, edible flowers, baked goods, eggs, honey.

Heinie's Market 🌱🌲

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

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

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

Infinite Harvest, Inc.

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

Year-round
By appointment

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

Lakewood Farmers' Market 🏠🌱

9077 W. Alameda Ave.
Farmers' Market Hotline: (303) 887-FARM
www.denverfarmersmarket.com

June 12 - September 25
Saturday, 10 a.m. - 2 p.m. or sellout
Mile Hi Church

Apples, apricots, asparagus, baked goods, BBQ beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage, candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle korn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, and wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 28.)

Mile High Fungi 📷

19054 Gooseberry Ln.
Littleton
(720) 481-0770 (call first)
info@milehighfungi.com
www.milehighfungi.com
www.facebook.com/milehighfungi/

March - December
Daily, 9 a.m. - 5 p.m.
Visits by appointment only.

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

Monroe Organic Farms, LLC



(970) 284-7941

jacquie@monroefarm.com

www.monroefarm.com

June 15 - October 31

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

Tours are available upon request.

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

Morton's Organic Orchards



(720) 371-1727

mortons3651@gmail.com

www.mortonsorchards.com

www.facebook.com/mortonsorganicorchards/

Mid-May - Mid-October (harvest dates)

Wednesday, Thursday, Saturday, Sunday

Times vary by market location

Farm is located in Mesa County.

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

Southwest Plaza Farmers' Market



8501 W. Bowles Ave.

Littleton

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

May 1 - October 30

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

W. Bowles and S. Wadsworth

Apples, apricots, asparagus, baked goods, BBQ, beef, beets, bell peppers, black-eyed peas, body oils, broccoli, brussels sprouts, buffalo, cabbage,

candles, candy, cantaloupe (Rocky Ford), carrots, cauliflower, cherries, chile peppers, chiles - roasted, cider, cucumbers, eggplant, flowers (fresh-cut & dried), garlic, green beans, herbs (fresh & dried), honey, honeydew, jams, jellies, kettle corn, kohlrabi, leeks, lettuce, nectarines, nuts, okra, onions, organic fruits & vegetables, pasta, peaches, pears, pesto, pickles, pinto beans, plants, plums, popcorn, potatoes, pumpkins, radishes, raspberries, salsa, sausage, soaps, specialty foods (German, Indian & Mexican), spinach, squash, strawberries, sweet corn, tomatoes, tortillas, turnips, watermelon, wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 28.)

Tasty Acres Colorado



1630 Hoyt St.

Lakewood

(303) 880-4027

tastyacresco@gmail.com

www.tastyacresco.com

www.facebook.com/Tastyacresco

Year-round

Monday - Friday, 7 a.m. - 3 p.m.

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

Closed Sunday

On-farm/ranch sales, sell to schools: arugula, beets, carrots, garlic, kale, lettuce, radishes, spinach, turnips. Shop our online farm stand and learn about curb side pickup at tastyacresco.com

Young's Market & Garden Center



9400 W. 44th Ave.

Wheat Ridge

(303) 422-8408

becerrayoungs@aol.com

www.youngsmarketandgardencenter.com

February 1 - December

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

Summer

Monday - Saturday, 9 a.m. - 7 p.m.

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

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

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

METRO DENVER FARMERS' MARKET



MARKET ON YOUR CALENDAR

Saturdays

SOUTHWEST PLAZA

APRIL 3 – OCTOBER 30
Southeast Parking Lot
Wadsworth & Bowles
10am-2pm or Sellout (April)
8am-2pm or Sellout
(May-October)

Wednesdays

LITTLETON

JUNE 16 - SEPT 29
Aspen Grove
7301 S. Santa Fe Dr.
10am-2pm or Sellout

Saturdays

LAKWOOD

JUNE 12 - SEPT 25
Mile Hi Church
9077 W Alameda Ave
10am-2pm or Sellout

Sundays

HIGHLANDS RANCH

APRIL 11 - OCT 31
Highlands Ranch Town Ctr
9288 Dorchester St.
10am-2pm or Sellout

Thursdays

CLEMENT PARK

JUNE 17 - SEPT 30
Next to Playground
7306 W. Bowles Ave • Littleton
10am-2pm or Sellout

Check out our great recipes online!

For more information call the Metro Denver Farmers' Market Hotline

303-887-FARM

www.denverfarmersmarket.com



Northeast Area

LARIMER COUNTY

Bartels Land and Livestock Inc. 🌻

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

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

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

Corn Maze/Pumpkin Patch

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

21st Annual Pumpkin Patch. Pumpkin patch is no admission, you only pay for the products you pick from our field, or pile. This year we have everything you need for the Halloween season including hayrides, petting zoo, mini maze for the youngsters, acres and acres of pumpkins of all sizes, gourds, Indian corn, straw bales, late season vegetables, and to excite the crowd we have pumpkin cannons to send them flying. U-pick CSA farm. We also have a birthday party area.

Bee Family Centennial Farm Museum 📷

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

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

U-pick rhubarb in season, gift shop, handicap access, motor coach/bus access. Special Events: September 25 Pioneer Living Day and May 8 Spring on the Farm. Step into history and explore how settlers lived 100 years ago. Located on 10 acres of the family's original homestead site just north of Fort Collins. The museum is dedicated to the preservation and sharing of the Bee family's

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

Bee Squared Apiaries 📷

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

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

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

Berthoud Local Farmers' Market 🏠 🌻

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

June 19 - September 25
Saturday, 9 a.m. - 12 p.m.
From I-25 take Exit 250 to Hwy. 56, proceed west 4 miles to the center of town.

CSA farm, community gardens: apples, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, celery, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, onions, peaches, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, eggs, honey, jams/jellies, pickles, beef, lamb, pork, sausage, handcrafted gifts. We accept SNAP.

City of Loveland Farmers Market

700 S. Railroad Ave.

(970) 962-2446

www.cityofloveland.org/farmersmarket

www.facebook.com/cityoflovelandfarmersmarket

June 6 - September 26

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

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

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

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

Colorado Agricultural

Marketing Cooperative (CAMC)

dba Ft. Collins Farmers' Market

"The oldest farmer owned market in Colorado."

810 Harmony Rd.

(970) 682-0864

fortcollinsfarmersmarket@gmail.com

www.fortcollinsfm.com

www.facebook.com/fortcollinsfarmersmarket

www.instagram.com/focofarmersmarket

Market sponsored by CAMC.

Mid-June - September

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

May - Mid-November

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

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

Colorado grown and produced products including: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, coffees, mushrooms, cider, juices, eggs, honey, pickles, popcorn, baked goods, handcrafted gifts, jams, salsa, sauces, teas, rubs, breads, cheese, dipping oils, organic safflower oil, microgreens, milk and milk products, lettuces, tortillas, corn chips, dried beans, dried

pasta, frozen green chili, Mexican sauces, pie cherries, pain lotions - sprays, tinctures and salves, kombuchas, beef and bison. We accept SNAP.

Copoco's Honey

2020 N. College Ave.

Fort Collins

(970) 493-2923

service@copocoshoney.com

www.copocoshoney.com

Year-round

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

In Store, online sales: honey, naturally flavored creamed honeys, honey soaps, pollen, beeswax, beekeeping books and supplies, honey pots, lip balm, salves, gifts. Pollination services for large and small farms. Classes in spring. Live bees and queens.

Fort Collins Farmers' Market onl

Drake Road

802 W. Drake Rd.

Fort Collins

(970) 286-5110

fortcollinsfarmersmarket@gmail.com

www.drakeroadfarmersmarket.com

www.facebook.com/DrakeRoadFarmersMarket

Mid June-September

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

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

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

Ela Family Farms/ Silver Spruce Orchards

(970) 872-3488 (call first)

info@elafamilyfarms.com

www.elafamilyfarms.com

June - December

With over 100 years of Colorado fruit growing experience, our fourth generation family farm offers certified organic fruits and artisanal fruit products at farmers' markets, at our farm, direct to buyer groups, as fruit shares to other CSA farms and at select retail stores, coops and restaurants. We grow mouth watering organic peaches, pears, apples, cherries, plums and heirloom tomatoes. We make our own fruit into enticing jams, fruit butters, apple

saucers, dried fruit and fruit leathers, and cider. Look for us on Saturdays at the Boulder Farmers' Market, Longmont Farmers' Market, Old Town Fort Collins Farmers' Market, City Park Farmers' Market, Golden Farmers' Market and Denver Union Station Farmers' Market. On Sundays find us in Denver at the Old South Pearl St. Farmers' Market, Parker Farmers' Market and Stapleton Farmers' Market. We sell wholesale to farm stands, stores and restaurants in the Denver/Boulder to Fort Collins area and the I-70 corridor west to Grand Junction. Visit our website for more information or to order gift packs of any our products online.

Estes Valley Farmers' Market

500 Big Thompson Ave.
(303) 775-9058
vickieden3@yahoo.com
www.facebook.com/EstesValleyFarmersMarket

June 3 - September 30
Thursday, 8 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, Decadent Saints and Sangria's wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, smoked salmon (Styria Catering), candied salmon, shrimp and scallops (The Candy Man), roasted flavored nuts, handmade chocolates, goat milk/lotions, handwoven baskets, authentic Italian cannoli, flavor infused oils, dips, coffee, salsa, dog treats, kombucha, spices.



Hazel Dell Mushrooms

3925 East County Road 32
Fort Collins
(970) 624-7884
sales@hazeldellmushrooms.com
www.hazeldellmushrooms.com
www.facebook.com/hazeldellmushrooms

Year-round
Monday - Friday, 8 a.m. - 5 p.m.
Just west of I-25 and Windsor exit 262.

On-farm/ranch sales: mushrooms. Hazel Dell Mushrooms was established in 1997 and is owned and operated by Jared Scherger and Lucinda Womack in Fort Collins, Colorado. The farm produces the highest quality exotic, organic culinary mushrooms. The farm features a direct to consumer retail shop on-site at the farm where customers will find a variety of fresh and dried mushrooms, mushroom powders and tinctures, and a number of other mushroom inspired products.

Hazel Dell grows 10 different varieties of gourmet mushrooms, including shiitake, lions mane, crimini, oyster, royal trumpet, cinnamon cap, pioppino, and other interesting exotics.

Heritage Lavender, LLC

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

Plant sales, call, text or email for availability
June - August
Thursday - Friday, 10 a.m. - 4 p.m.
or by appointment
May - June
5 miles west of Berthoud on Hwy. 56, south on CR 23, west on Foothills Dr.

The lavender is in bloom in early July, check our website, Facebook, and Instagram pages for updates. On-farm/ranch sales: Fresh lavender bundles available in July, dried lavender year-round, culinary lavender, handcrafted gifts. Shipping available. Shop our products at heritagelavender.com.

Hoffman Farms, LLC

3545 W O Street
Greeley, CO 80631
(970) 978-6765 (call first)
hanmei@hoffmanproduce.com
www.hoffmanproduce.com
www.facebook.com/hoffmanfarmsllc

Year-round
Monday - Friday, 8 a.m. - 4 p.m.

On-farm/ranch sales, roadside market, sell to schools: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, chile peppers, cucumbers, eggplant, green beans, honeydew, Kale, Lettuce, okra, onions, Peas, potatoes, pumpkins, Spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini. We are a family owned and operated farm specializing in vegetables. The farm is owned and operated by Hanmei Hoffman and Derrick Hoffman. They are proud to call Colorado their home, and their children are the 6th generation of Hoffman born in northern Colorado. We are focused on wholesale and institutional markets.

Larimer County Farmers' Market

200 W. Oak St.
Fort Collins
(970) 498-6000
larimercountyfm@gmail.com
www.larimercountyfm.org
www.facebook.com/larimercountyfarmersmarket
www.instagram.com/larimercountyfm

May 22 - October 30
Saturday, 9 a.m. - 1 p.m.

Larimer County Courthouse parking lot. From College Ave., west on Mountain, then south on Howes. The market is located at Howes and Oak St. Located in Old Town Fort Collins.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cheese, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, onions, peaches, pears, pickles, plums, potatoes, pumpkins, radishes, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, beef, lamb, pork, sausage, eggs, honey, pickles, baked goods, handcrafted gifts, jams and jellies, kombucha, tamales, spices, coffee, tea, ready-to-eat foods, bedding plants, vegetable starts, and dog treats.

Long Shadow Farm

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

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

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

Loveland West Farmers' Market

2665 W. Eisenhower Blvd.
(970) 231-2020
treatsbygagnes@hotmail.com
Facebook: Loveland West Farmers Market at Jax

May 4 - October 26
Tuesday, 9 a.m. - 1 p.m.
June 10, July 8, August 12, September 9
Thursday, 4 p.m. - 7 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, onions, peaches, pears, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, mushrooms, baked goods, honey, jams/jellies, ice cream, popcorn, beef, tamales, salsa, fresh tortillas and breads, fresh roasted coffee blends, teas, fresh flowers, milk and milk products, food truck, olive oil, balsamic vinegar, pasta, and lots more.

Monroe Organic Farms, LLC

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



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

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

Morning Fresh Dairy Farm

5821 W. CR 54E
Bellvue
(970) 482-5789
morningfresh@morningfreshdaily.com
www.morningfreshdairy.com
www.facebook.com/morningfreshdairy/

Year-round
Monday - Saturday, 7 a.m. - 6 p.m.
Sunday, 9 a.m. - 6 p.m.
Tours available every Wednesday and Saturday, 10 a.m., 11:30 a.m., 1 p.m., 2:30 p.m.
Take 287 North from Fort Collins and turn left at CR 54E. From the North- take 287 South from Livermore, turn right at CR 54E. From there, office is on the left! Look for our cafe, the Howling Cow.

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

Morton's Organic Orchards

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

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

On-farm/ranch sales, sell to schools: apples, apricots, cherries, nectarines, peaches, pears, plums, rhubarb, apriums, Asian pears, pluots, firewood. Family-owned and operated orchards. Specializing in tree-ripe, organic, sweet fruit. We sell fresh at markets along the Front Range, on-farm in Palisade, fundraisers. Find us at the following farmers' markets: Boulder Farmers'

Market (Sat. & Wed.), Denver Union Station Market (Sat.), Longmont Farmers' Market (Sat.), Golden Farmers' Market (Sat.), Fort Collins Farmers' Market (Sun.), Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers' Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

Mountain View Meats

5200 CR 19
Fort Collins
(970) 484-5200 (call first)
(970) 673-3077 (Mace cell)
mace.mvm@gmail.com
www.mvmeatsfc.com
www.facebook.com/mvmeatsfc

Year-round
Monday - Friday, 7 a.m. - 5 p.m.

Centennial farm/ranch, on-farm/ranch sales: beef and pork.

Scofield Fruits, LLC

1821 W. Eisenhower
Loveland
(970) 622-8228
info@scofieldfruits.com
www.scofieldfruits.com or
www.coloradopeaches.com
www.facebook.com/scofieldfruit

May - September
Monday - Saturday, 9 a.m. - 6 p.m.
Sunday, 10 a.m. - 5 p.m.

Approximately 5.2 miles west of I-25 on Hwy. 34 (Eisenhower). West of Lake Loveland at the corner of Eisenhower and Van Buren next to McDonald's (under the tent).

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

Snowy Peaks Winery

292 Moraine Ave.
Estes Park
(970) 586-2099
info@snowypeakswinery.com
www.snowypeakswinery.com

Year-round
Call for hours.
At intersection of Hwy. 34 and Hwy. 36 take Elkhorn Ave. west to Moraine Ave., take a left. We are located at the top of the hill on the left hand side before you reach the giant slide.

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

Sunrise Ranch

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

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

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

MORGAN COUNTY

Country Road Vines and Wines

16985 County Road 21
Fort Morgan
(970) 768-1450 (call first)
countryroadwines@outlook.com
www.countryroadwines.com
www.facebook.com/countryroadvinesandwines

Year-round
Friday - Sunday, 11 a.m. - 7 p.m.
Other days available by appointment
Tours available, May 1 - October 31 (vineyard)
Friday - Sunday, other days available by appointment
I-76 east to Exit 82, turn right off of the ramp, proceed south for 1 mile to Hwy. 34. Turn left onto Hwy. 34, proceed east 1 mile to CR 21. Right turn only, heading south 1 mile to a 4 way stop, winery is on the southwest corner.

Winery: locally produced and bottled red and white wine, sweet wines and dessert wines, handcrafted gifts.

www.andersonfarms.com



Over 8 miles of corn maze!

Anderson Farms

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



Colorado's Largest Fall Family Entertainment Destination

September 22 - October 31, 2021



Haunted Cornfield & Ghost Town
www.TerrorInTheCorn.com



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

Pope Farms Corn Maize and Pumpkin Patch

19502 CR 3

Wiggins

(970) 483-6124

popefarmscornmaize@hotmail.com

www.popefarmscornmaize.wixsite.com/cornmaize-wigginsco

October

Friday, 4 p.m. - 9 p.m.

Saturday, 10 a.m. - 9 p.m.

Sunday, 10 a.m. - 6 p.m.

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

WELD COUNTY

Anderson Farms

6728 County Road 3 1/4

Erie

(303) 828-5210

info@andersonfarms.com

www.andersonfarms.com

www.facebook.com/andersonfarmsc

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

NEW! U-pick Sunflowers August 2021 – limited dates. Anderson Farms Sunflowers is a brand new u-pick event. Visit our 15 acre field to pick from over 20 varieties of beautiful sunflowers! Tickets will be limited. Visit website for details.

Fall Festival, Terror in the Corn & Zombie Paintball Hunt: September 22 - October 31

Daily, hours vary, please see website.

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

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

Colorado's Longest Running Corn Maze: Entering our 25th season. Activities include hayrides to the pumpkin patch, 25-acre corn maze, tire mountain, barrel train, pedal karts, combine slide, jump pads, farm animals, gem mining, private campfire rentals,

duck races, live entertainment and more! Field trips and group rates available.

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

If you are faint of heart, you might prefer Zombie Paintball Hunt. Shooting zombies from the relative safety of the Eradication Vehicle. Also check out the paintball shooting gallery, escape rooms and much, much more. **(See our ad on page 34)**

Blue Sky Natural Angus

33901 N. Hwy. 257

Windsor

(970) 222-7147

Rbluesky8@msn.com

www.blueskyfarmcolorado.com

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

Erie Farmers' Market

Downtown Louisville

(303) 902-2451

kellyenterprisesltd@gmail.com

www.realfarmersmarketco.com

www.facebook.com/eriesfarmersmarket

May 13 - September 9

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

Briggs Street between Moffat and Cheeseman

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

Ewe Bet Ranch

1850 East State Hwy. 60
Loveland
(970) 744-8902 (call first)
beemer@ewebetranch.com
www.ewebetranch.com

Year-round

Daily, please call for availability
Tours available, call to schedule.
Biosecurity measures enforced.
Call for directions.

Gourmet natural fed lamb meat (advance order only). Lambs raised humanely and free of hormones/antibiotics. On-farm sales: wool (hand spinning fleeces), roving, skeins of yarn and tanned sheepskin. Alpaca/llama fiber in roving form. Spinning/knitting/tatting lessons. Teach spinning using: Drop spindles, Navajo spindles and multiple spinning wheels. Certified OPP Free Sheep breeding stock sales of registered polled Rambouillet and natural colored sheep. Raw and filtered Colorado honey in quart jars, 24 oz. bears and 12 oz bears. 4-H and FFA members welcome.

Freshly Milled Flour

3000 Airport Drive, Unit 201 B
Erie
(720) 674-7121 (call first)
hello@freshlymilledflour.com
www.freshlymilledflour.com
www.facebook.com/freshlymilledflourco
www.instagram.com/Freshly.Milled/

Year-round

Monday - Friday, 9 a.m. - 5 p.m.
Tours available by appointment
From I-25, take exit 229 west onto CO-7 (Baseline Rd). Continue for 4.3 miles and turn right onto Airport Road. We are in unit 201 in the southern most building of the 3000 Airport Road complex.

Freshly Milled produces whole grain flours using a traditional granite stone mill. We specialize in heirloom varieties of grains. Our regional farmer partners use organic practices and do not use insecticides or herbicides. Our freshly milled flours are just that - freshly milled for great taste and maximum nutritional value. Our mission is to provide delicious, healthy flour while supporting small farmers and the planet. Flour and whole grains available in retail and bulk sizes. Freshly Milled is located in Erie, CO.

Fritzler Farm Park

20861 County Road 33
La Salle
(970) 737-2129
glen@fritzlermaze.com
www.fritzlerfarmpark.com
www.facebook.com/fritzlermaze/
www.facebook.com/screamacrescolorado/

Mid-September

Halloween Scream Acres opens late September
Check out our website for special events including field trips, group discounts, birthday parties and additional information.

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

Colorado's Original and Premier Corn Maze:

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

Pumpkin Patch

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

"Scream Acres"

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

Hours, prices and additional information at www.fritzlerscreamacres.com/

Greeley Farmers' Market

902 7th Ave. (The Depot)
(970) 336-4219
andrea.haring@greeleygov.com
www.greeleygov.com/fm
www.facebook.com/greeleyfarmersmarket

May 15 - October 30
Saturday, 8 a.m. - 12 p.m.
Northeast corner of 10th St. and 7th Ave.

Apples, apricots, asparagus, beets bell peppers, broccoli, brussel sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chili peppers, roasted chilies, coffee beans, cucumbers, eggplant, garlic, green beans, herbs, honeydew, leeks, lettuce, mushrooms, okra, onions, peaches, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods (including gluten-free), cheese, honey, jams, jellies, pickles, popcorn, handcrafted gifts, beef, buffalo, pork, poultry, sausage and FUN! We accept SNAP and DUFB.

COLORADO
agriTOURISM
ASSOCIATION

www.coloradoagritourism.org

Hoffman Farms, LLC

3545 W O Street
Greeley, CO 80631
(970) 978-6765 (call first)
hanmei@hoffmanproduce.com
www.hoffmanproduce.com
www.facebook.com/hoffmanfarmsllc

Year-round

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

On-farm/ranch sales, roadside market, sell to schools: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, chile peppers, cucumbers, eggplant, green beans, honeydew, Kale, Lettuce, okra, onions, Peas, potatoes, pumpkins, Spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini. We are a family owned and operated farm specializing in vegetables. The farm is owned and operated by Hanmei Hoffman and Derrick Hoffman. They are proud to call Colorado their home, and their children are the 6th generation of Hoffman born in northern Colorado. We are focused on wholesale and institutional markets.

Ledingham Livestock

56145 County Rd. 21
Carr
(970) 218-5929 (call first)
ledinghamlivestock@gmail.com
www.ledinghamlivestock.com

Online sales: beef, lamb, chicken eggs. Call or order online and pick-up at the Greeley Farmers' Market. We also bring a variety of lamb cuts to market. We accept SNAP.

Legacy Meats, LLC

402 5th St.
Kersey, CO 80644
(970) 352-3677
office@legacymeats.net
www.legacymeats.net
www.facebook.com/LegacyMeats

Year-round

Monday - Friday, 8 a.m. - 3 p.m., or by appointment.

Sell to schools, meat sales at the office: beef, jerky, pork, sausage, snack sticks. Local beef/meats operation offering: steaks, roast, ground beef, jerky, snack sticks, variety boxes, 1/4's and 1/2's of beef - retail and wholesale. Pick up or delivery and shipping is available.

Lily Farm Fresh Event Center & Skin Care

1833 Co Rd 53
Keenesburg
(303) 455-4194 (call first)
dana.lilyfarmfresh@gmail.com
www.lilyfarmfreshskincare.com
www.facebook.com/lilyfarmfreshskincare

Tours available year-round

(Except when having weddings and other events. Please call ahead.)

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

Agritourism and handcrafted gifts. Fresh handcrafted skin care you can watch us make! We grow our own USDA certified organic ingredients for our fresh handcrafted facial skin care products. Our mission is to make the world a more beautiful place through our organic natural skin care. All women are beautiful, we just want to help you stay that way organically. We believe that our organic skin care, doesn't just make you beautiful, it makes the world beautiful. We are a company with heart and soil! We at Lily Farm Fresh Skin Care don't just talk about sustainable agriculture we live it every day! We make every batch of our skin care up fresh in our own USDA certified organic laboratory, here on the farm. We don't talk about the "farmers" we are the farmers.

Living The Cream Dairy LLC

27364 County Road 62.75

Gill

(303) 478-3217 (call first)

livingthecreamdairy@gmail.com

Facebook: Living The Cream Raw Milk Dairy

By appointment

Tours available by appointment

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

Mazzotti Farms LLC Pumpkin Patch

24120 WCR 8

Hudson

(303) 536-4089

amazotti@aol.com

www.mazzottifarms.com

October 1 - October 31

Open to public weekends only

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

I-76 E to Hudson exit, east 2 miles to Road 49, then south 2 miles to Road 8, on the corner of WCR 8 and WCR 49.

Corn maze, u-pick pumpkin patch.

Miller Farms

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

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

Agritourism, on-farm/ranch sales, roadside market, u-pick: asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, onions, peas, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, pickling cucumbers, kohlrabi, dill, eggs, beef, pork, corn maze/pumpkin patch, hayrides. We accept SNAP and Double Up benefits. (See our ad on page 39.)

Monroe Organic Farms, LLC

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

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

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

Morning Fresh Farms

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

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

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

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

Morton's Organic Orchards



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

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

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

Pope Farms Produce & Garden Center

6501 W. 28th St.
Greeley
(970) 330-5907
popefarm@hotmail.com
www.popefarmsproduce.com
www.facebook.com/popefarmsproduce

January - March
Friday and Saturday, 9 a.m. - 6 p.m.
April - December
Monday - Saturday, 9 a.m. - 6 p.m.
Sunday, 10 a.m. - 4 p.m.
On the corner of Hwy. 34 bypass and 65th Ave. in
the southwest part of Greeley.

Garden center, roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, sausage, Christmas trees, handcrafted gifts. We accept SNAP.



VISIT A TRUE COLORADO TREASURE IN OPERATION SINCE 1949

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

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

Door Step Delivery All Year

This means no matter what situation arises, we will make sure we bring you fresh, healthy food on a weekly basis!

Delivery will run Monday through Friday year round! We accept all credit cards, we also accept SNAP/EBT payments over the phone, call us at 970-785-6133 to place your order.

Farmers are essential to the community, your support keeps us farming. Since 1949 Miller Farms has provided vegetables to the community. Thank you for supporting our 4th generation family farm!!

If you're looking for more ways to support the farm we will have our Summer CSA information available and signing up should be available around mid-January.

Thank you so much for sticking with us. We look forward to continuing to support each other during these challenging times.

Order farm to doorstep delivery here
<https://millerfarms.net/farm-to-doorstep-delivery/>

Fall Harvest Festival

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

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

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

BECOME A FARMER FOR A DAY

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

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



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

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



Prairie Natural Lamb

24402 CR 76

Eaton

(303) 594-3827

marilynbydrake@gmail.com

www.PrairieNaturalLamb.com

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

Spomer Bison Ranch

23675 WCR 27.5

PO Box 21

Milliken 80543

(970) 381-2880

redbarnbison@gmail.com

www.redbarnbison.com

Year-round

Daily, 8 a.m. - 6 p.m. or by appointment.

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

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

Strohauer Farms

19595 County Road 50

La Salle

(970) 284-6526 (call first)

amber@strohauerfarms.com

www.strohauerfarms.com

Year-round (closed on major holidays)

Monday - Friday, 7 a.m. - 5 p.m.

Most Saturdays, 7 a.m. - 12 p.m.

Tours available by appointment.

On-farm/ranch sales: onions, organic and conventional potatoes, including fingerlings, as well as conventional shallots

Tigges Farm Produce,

Roasted Chilies and Pumpkin Patch

12404 County Road 64 1/2

Greeley

(970) 576-8970 (year-round, text first), cell

(970) 686-7225 (Aug. - Oct., 10 a.m. - 6 p.m.)

notillkathy@gmail.com

www.tiggesfarm.com

www.facebook.com/tigges.farm

Mid-August - Mid-End of October

(whichever Mother Nature determines)

Thursday - Sunday, 10 a.m. - 6 p.m.

Tours available for elementary schools, child care centers and adult day care groups.

October, Thursday and Friday only, must pre-schedule tour.

Go to website for complete N-S-W-E directions. Click the road sign on the homepage. All COVID-19 or Health Regulations currently in place will be followed as best to farm's ability and visitors expected to observe. Free masks will be available, if needed.

Agritourism, roadside market, u-pick pumpkin patch: bell peppers, chile peppers, chiles - roasted, cucumbers, garlic, onions, pinto beans, pumpkins, squash, sweet corn, tomatoes, zucchini, juices, soda, water, honey, jams/jellies, Sahuaro Chile Dip Mix (exclusive, made at and available only at the farm), fall decor, macrame, rock art, straw, corn stalk bales, gourds (fresh and dried), event facilities, Conestoga wagon rides. A third generation family friendly working farm. Nothing scary for small children. Barn quilts and vintage farm equipment on display. 2022 - hopefully, will see the return of the Farm to Table Dinners in September and the debut of the Arts and Craft Show (not planned for 2021). Call to check on SNAP's availability.

Von Trotha - Firestien Farm at Bracewell

30951 CR 27

Greeley

(970) 686-2338

info@bracewellfarm.com

www.bracewellfarm.com

Tours available (by appointment).

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

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

Windsor Farmers' Market

100 N. 5th St.

(970) 674-3510

aspykstra@windsorgov.com

www.recreationliveshere.com/farmersmarket

www.facebook.com/windsorprc

June 12 - September 11

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

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

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

YUMA COUNTY

Lenz Family Farms

29220 County Road 54
Holyoke
(970) 332-5499
bevan@lenzfamilyfarms.com
www.lenzfamilyfarms.com

August - January
Monday - Saturday, 8 a.m. - 5 p.m.
Tours available by appointment
From Wray: north on 385 for 20 miles, turn east on CR 54 for 1/4 mile, 1st farm on the right. From Holyoke: south on 385 for 16 1/2 miles, turn east on CR 54 for 1/4 mile, 1st farm on the right.

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

Prairie Opal Ranch

Wray
(719) 343-3111 (call first)
prairieopalranch@gmail.com
www.prairieopalranch.com
www.facebook.com/prairieopalranch.com

Year-round
Daily
Tours available summer only, must be scheduled ahead of time.

We are currently selling American Grassfed Association Certified Grass Fed & Grass Finished Beef. Non-soy & Non-GMO Pastured Chicken. Non-Soy & Non GMO Free Range Eggs. We will be offering Non-Soy & Non GMO Free Range Duck Eggs this summer 2021 as well.

Trifecta Natural Pork, LLC

1911 CR 44
Yuma
(970) 848-2777 (call first)
trifectanaturalpork@gmail.com
www.saxtongenetics.com
Facebook: Trifecta Natural Pork

Year-round
Daily, 6 a.m. - 8 p.m.
Tours available year-round
5 north, 3 west of Yuma.

On-farm/ranch sales: pork.



The Colorado Farmers Market Association provides education, resources, promotion and networking to support vibrant farmers markets, farm stands and CSAs throughout Colorado.

For more information on becoming a member, email:
cofarmersmarketassociation@gmail.com

GET REAL FRESH FOOD



CASTLE ROCK'S FAVORITE FARMERS MARKET FOR OVER 30 YEARS

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

INCLUDING LONGTIME FAVORITE VENDORS

DiTamaso Farms - Fresh
Vegetables

C&R Farms - Fresh Fruit from
Palisade

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

Emusement Acres - Locally
Grown Vegetables

Small & Simple Confections -
Cupcakes, Cakes & Cookies

Dips Plus - Dip Mixes

Styria Bakery - European-Style
Breads

Don Mauro Farms - Fresh
Vegetables

Mexican Tamales Brenda -
Tamales

One Luv Organics -
Vegetables, Greens & Goats
Milk Soap

Pastamore - Specialty
Pastas



[FACEBOOK.COM/CASTLEROCKFARMERSMARKET](https://www.facebook.com/castlerockfarmersmarket)

Southeast Area

CHEYENNE COUNTY

Rehfeld Ranch Raised Beef

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

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

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

EL PASO COUNTY

Black Forest Meadery

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

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

Winery, on-farm sales: cider, mead, Colorado wine (tasting room available), beef, honey, yarn, farm fresh eggs, lamb, Thanksgiving turkey, chicken, Colorado cheese, mustards, jelly, USDA - inspected lamb sides, professionally processed poultry. Patio seating. Families and children are welcome.

Briargate Farmers' Market

7610 N. Union
Colorado Springs
(719) 321-4234
unique47@hotmail.com

May 19 - October 27
Wednesday, 9 a.m. - 2 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers,

chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, jerky, sausage, handcrafted gifts.

Chico Basin Ranch

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

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

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

Corner Post Meats

10165 Hodgen Rd.
Colorado Springs
lee@cornerpostmeats.com
www.cornerpostmeats.com
www.facebook.com/CornerPostMeats
www.instagram.com/corner_post_meats
www.youtube.com/channel/UCbpLOK_bHN0VZNs5EUzdeJw
www.twitter.com/Cornerpostmeats

Join the Mindful Meat Revolution! Let an Audubon Certified Ranch in Black Forest be your one-stop shop for 100% grass fed beef, forest raised pork, pasture raised chicken and wild caught fish. Our partnerships with other like-minded producers mean you can count on the quality and sustainability of your purchase. We offer individual cut options and flexible monthly subscriptions, so keeping your family fed is super easy and we ship right to your door! The Ranch is currently closed for events and on-site shopping, but our newsletter and social media will give you an inside look at life on a working ranch!

Did you know?

More than 90% of Coloradans are more likely to buy Colorado grown and produced products if they were available and identified as being from Colorado.

Tuesday

Broomfield, 1700 W. 10th Ave.
4 p.m. - 7 p.m., June 15 - Sept. 28

Denver, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round

Evergreen, 1093 Swede Gulch Rd.
10 a.m. - 2 p.m., June 8 - Aug. 24

Evergreen, 2962 Evergreen Pkwy.
10 a.m. - 2 p.m., June 1 - Sept. 28

Glenwood Springs
7th and Colorado
4 p.m. - 8 p.m., June 15 - Sept. 21

Loveland,
2665 W. Eisenhower Blvd.
9 a.m. - 1 p.m., May 4 - Oct. 26

Paonia, 42521 R25 Rd.
5 p.m. - 8 p.m., May 18 - Oct. 12

Thornton, 9417 Huron St.
9 a.m. - 1 p.m., July 13 - Sept. 28

Wednesday

Boulder, 13th St.
4 p.m. - 8 p.m., May 5 - Oct. 6

Carbondale, 4th & Main St.
10 a.m. - 3 p.m., June 16 - Sept. 29

Colorado Springs
Pioneer's Museum
3 p.m. - 7 p.m., June 10 - Oct.

Colorado Springs, 7610 N. Union
9 a.m. - 2 p.m., May 19 - Oct. 27

Denver, 1st & University Blvd.
9 a.m. - 1 p.m., June 16 - Sept. 29

Denver, 4890 Argonne Way
5 p.m. - 8 p.m., June 30 - Sept. 1

Denver, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round

Dolores, Flanders Park
4 p.m. - 7 p.m., June - Oct.

Fort Collins, 810 Harmony Rd.
10 a.m. - 2 p.m., Mid-June - Sept.

Littleton, 7301 S. Santa Fe Dr.
10 a.m. - 2 p.m. or Sellout
June 16 - Sept. 29

Mountain Village, Heritage Plaza
11 a.m. - 4 p.m., June 16 - Sept. 1

Thursday

Colorado Springs
8833 Vista Del Pico Blvd.
3 p.m. - 7 p.m., June 3 - Aug. 26

Crested Butte, Cranks Plaza
3 p.m. - 6 p.m., July 1 - Aug. 26

Denver, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round

Edgewater, 25th Ave. & Chase St.
5 p.m. - 8 p.m., July 15 - Sept. 16

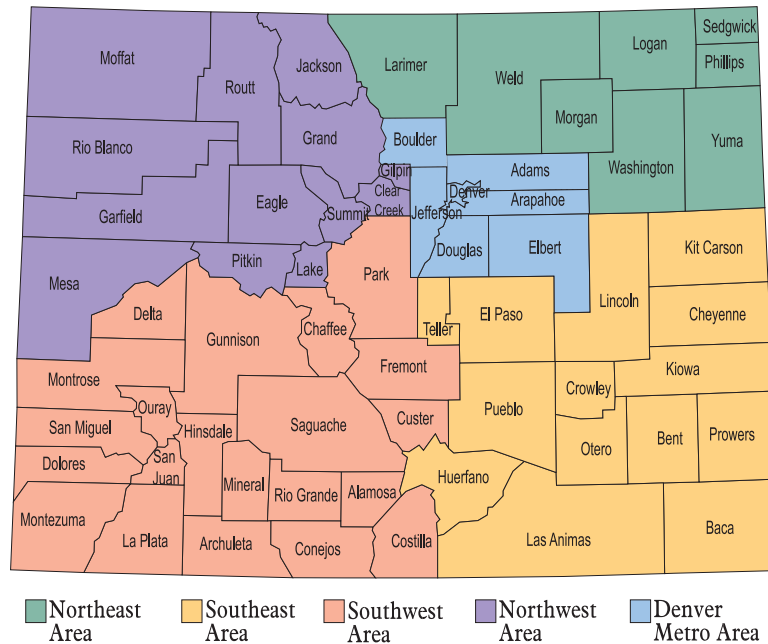
Erie, Briggs St. between Moffat and
Cheeseman, 5 p.m. - 8 p.m., May
13 - Sept. 9

Estes Park, 500 Big Thompson Ave.
8 a.m. - 1 p.m., June 3 - Sept. 30

Florence, 3rd St. & Pikes Peak
8 a.m. - 1 p.m., June 3 - Sept. 30

Grand Junction, 437 Colorado
Ave. 5:30 p.m. - 8:30 p.m., June 24
- Sept. 9

Colorado Farmers' Markets



Lafayette, 400 E. Simpson St.
4 p.m. - 8 p.m., June 3 - Sept. 2

Loveland
2665 W. Eisenhower Blvd.
4 p.m. - 7 p.m., June 10, July 8, Aug.
12, Sept. 9

Thornton, 5877 E. 120th Ave.
9 a.m. - 1 p.m., July 15 - Sept. 30

Friday

Denver, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round

Denver, Stanley MarketPlace
9 a.m. - 1 p.m., May 29 - Aug.

Dillon, Lodgepole St.
9 a.m. - 2 p.m., June 11 - Sept. 17

Elizabeth, 500 East Kiowa Ave.
5 p.m. - 9 p.m., June 11 - Sept. 10

Frederick, 105 5th St., 4 p.m. - 8
p.m. June 11, June 25, July 16, July
30, Aug. 13, Aug. 27, 4 p.m. - 7 p.m.,
Sept. 10, Sept. 24

Meeker, 710 Market St.
4 p.m. - 8 p.m., June 11, June 25,
July 9, July 23

Monte Vista
1st Ave. & Jefferson St.
9 a.m. - 1 p.m., July 9 - Sept. 17

Ridgway, Hartwell Park
10 a.m. - 3 p.m., May 28 - Oct. 8

Rifle, Heinze Park
4 p.m. - 8 p.m., June 18 - Sept. 3

Woodland Park, 200 N. Park St.
8 a.m. - 1 p.m., June 4 - Sept. 24

Saturday

Aspen, Hopkins St. and Hyman Ave.
8:30 a.m. - 2 p.m., June 12 - Oct. 9

Aurora
Southlands Shopping Center
8 a.m. - 1 p.m., May 8 - Sept.

Berthoud, Fickel Park
9 a.m. - 12 p.m., June 19 - Sept. 25

Boulder, 13th St.
8 a.m. - 2 p.m., April 3 - Nov. 20

Castle Rock, 5050 Factory Shops
Blvd., 8 a.m. - 12 p.m., Mid-June -
First of Oct.

Colorado Springs
7350 Pine Creek Rd.
9 a.m. - 1 p.m., June - Oct.

Cortez, 109 W. Main St., 7:30 a.m. -
11:30 a.m., June 5 - Oct. 30

Denver, 1st & University
9 a.m. - 2 p.m., May 1 - Oct. 30

Denver, 2500 S. Colorado Blvd.
9 a.m. - 1 p.m., May 15 - Oct. 30

Denver, 5045 W. 1st Ave.
11 a.m. - 7 p.m., Year-round

Denver, 1701 Wynkoop St.
9 a.m. - 1 p.m., May 8 - Oct. 23

Durango, 259 W. 9th St.
8 a.m. - 12 p.m., May 8 - Sept. 25,
9 a.m. - 12 p.m. Oct. 2 - 30

Durango, 2500 Main Ave.
9 a.m. - 1 p.m., Nov. 20

Durango, 2500 Main Ave.
9 a.m. - 2 p.m., Dec. 11

Fort Collins, 200 W. Oak St.
9 a.m. - 1 p.m., May 22 - Oct. 30

Fort Collins, 802 W. Drake Rd.
9 a.m. - 1 p.m., Mid-June-Sept.

Golden, 1019 10th St.
8 a.m. - 1 p.m., June 5 - Oct. 2

Greeley, 902 7th Ave.
8 a.m. - 12 p.m., May 15 - Oct. 30

Gunnison, Main & Virginia Sts.
9:30 a.m. - 1 p.m., June 12 - Oct. 23

Lakewood, 9077 W. Alameda Ave.
10 a.m. - 2 p.m. or Sellout, June 12
- Sept. 25

Littleton, 8501 W. Bowles Ave.
8 a.m. - 2 p.m. or Sellout
May 1 - Oct. 30

Longmont, 9595 Nelson Rd.
8 a.m. - 1 p.m., April 3 - Nov. 20

Louisville, 824 Front St.
9 a.m. - 1 p.m., May 15 - Oct. 9

Minturn, 100 Main St.
9 a.m. - 2 p.m., July 3 - Sept. 4

Montrose
E. Main St. and Uncompahgre Ave.
9 a.m. - 1 p.m., May 1 - Oct. 30

Montrose
E. Main St. and Uncompahgre Ave.
10 a.m. - 1 p.m., Nov. - April
Every other Saturday (indoors)

Monument, 66 Jefferson
8 a.m. - 2 p.m., May 15 - Oct. 30

Pagosa Springs, 225 E. Pagosa St.
9 a.m. - 1 p.m., June 19 - Open-
Ended

Pueblo, 61 E. Civic Center Dr.
8 a.m. - 12:30 p.m., June 19 - Sept.
18

Salida, Alpine Park
8 a.m. - 1 p.m., June 12 - Sept. 18
9 a.m. - 1 p.m., Sept. 25 - Oct. 16

Windsor, 100 N. 5th St.
9 a.m. - 1 p.m., June 12 - Sept. 11

Sunday

Breckenridge, Main Street Station
10 a.m. - 3 p.m., June 13 - Sept. 5

Buena Vista, McPhelemy Park
10 a.m. - 2 p.m., June 13 - Oct. 17

Castle Rock, Festival Park
8 a.m. - 1 p.m., May 30 - End of
Sept.

Colorado Springs
11894 Grandlawn Cir.
10 a.m. - 2 p.m., May 23 - Sept. 5

Crested Butte, 100 block of Elk Ave.
9 a.m. - 2 p.m., May 30 - Oct. 10

Commerce City, 17410 Parkside Dr.
N, 10 a.m. - 2 p.m. or sellout, June
13 - Sept. 26

Denver, 1115 Acoma St.
9 a.m. - 1 p.m., June - Sept.

Denver
1500 & 1400 blocks of S. Pearl St.
9 a.m. - 1 p.m., May 9 - Nov. 14

Denver, 32nd and Lowell
9 a.m. - 1 p.m., May 23 - Oct. 10

Denver, 2900 Roslyn St.
9 a.m. - 1 p.m., June 6 - October 10

Fort Collins, 810 Harmony Rd.
10 a.m. - 2 p.m., May - Mid-Nov.

Highlands Ranch
9288 Dorchester St., 10 a.m. - 2
p.m. or Sellout, May 2 - Oct. 31

Loveland, 700 S. Railroad Ave.
9 a.m. - 1 p.m., June 6 - Sept. 26

Nederland, 85 E. First St.
10 a.m. - 2 p.m., May - Sept. (2nd &
4th Sundays)

Palisade, 3rd & Main St., 9:30 a.m. -
1:30 p.m., June 6 - Oct. 10

High Altitude Rhubarb - Organic Farm & Nursery

7275 Wildridge Rd.

Black Forest

(719) 494-8424 or text (719) 433-4495

Dennis.Duncan@HighAltitudeRhubarb.com

www.HighAltitudeRhubarb.com



Island Style BBQ, LLC



10680 Charter Oak Ranch Rd.

Fountain

(719) 325-6429

islandstyleco@gmail.com

www.islandstylebbq.com

www.facebook.com/islandstyleco

Year-round

Monday - Saturday

Catering and summer special events, event facilities. Island Style BBQ, LLC serves Kalua pork, Teriyaki chicken, fried fish, sticky rice, Hawaiian lemonade, Hawaiian macaroni salad, Hawaiian rolls, sandwich or platters and fresh squeezed lemonade.

La Baguette



2417 W. Colorado Ave.

Colorado Springs

(719) 577-4818

labagueteco@gmail.com

www.labaguette-co.com

French

Breakfast, Lunch and Brunch

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

Sunday, 8 a.m. - 5 p.m.

Thursday - Saturday, 6 p.m. - 2 a.m., Wine bar (upstairs)

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

MoEggs LLC



12905 Black Ln.

Colorado Springs

(719) 360-5580 (call first)

needmoeggs@gmail.com

www.facebook.com/MoEggsLLC

Year-round

Monday - Saturday, 10 a.m. - 3 p.m.

Tours available by request

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

Monument Hill Farmers' Market



66 Jefferson

(719) 592-9420

unique47@hotmail.com

springsfm@outlook.com

May 15 - October 30

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

I-25: Exit 161, go west on Hwy. 105.

A u-pick, organic rhubarb and horseradish farm since 2007. The harvest is normally the first weekend in June. Rhubarb and horseradish plants are sold to the plant interest list normally in late April. We no longer ship anything but seeds. However, the pandemic will likely render the normal harvest to be imprudent. Possible, but unlikely. To keep up-to-date on harvest plans, send email to join our email interest list. (We don't spam or make your email available to others) We'll likely do as we did in 2020. That is, we'll pick it and sell it online and in 5lb. bundles. You'll be able to order and pre-pay for your bundles online, either from links in email to our harvest interest list or by visiting our website. You can then pick up your rhubarb at a tent along the road, no need to get out of your car. Last year we were able to offer bundles that had been picked no sooner than the day before. Also like last year, we won't be raising prices to cover the cost of harvest crews. Indeed, last year most of the work was done by generous volunteers, customers and friends, so the added cost was not as large as feared. If customers request, we'll also offer our normal rhubarb cookbooks and local honey via the same method. We won't, however, be offering processed rhubarb products...e.g. rhubarb/fig spread...until we can return to u-pick operations.

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

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

Pizzeria Rustica

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

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

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

SOCO Virtual Farmers Market

socovirtualfarmersmarket@gmail.com
svfm.localfoodmarketplace.com
socovirtualfarmersmarket.com
www.facebook.com/SOCOVM
www.facebook.com/groups/
SOCOVirtualFarmersMarket

Year-round
Sunday - Thursday
Shopping online is open Sundays at noon through Thursdays at noon. Pick up at 4635 Town Center Drive, Colorado Springs.

Apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, kale, leeks, lettuce, microgreens, mushrooms, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage. We are an online farmers market providing the Southern Colorado and the Colorado Front Range communities a convenient opportunity to shop locally grown and hand-made products from an impressive number of Colorado farms, ranches and small businesses. We are continually working to expand our service areas, and currently offer delivery within the Colorado Springs area and several pickup locations along the Front Range.

Shapiro Family Farms

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

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

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

Sunshine Green's Farm

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

Year-round
Daily, available 24/7

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

TAPateria

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

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

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

COLORADO MARKETMAKER® Linking Agricultural Markets

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

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

www.comarketmaker.com

KIT CARSON COUNTY

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

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

On-farm/ranch sales: All natural and no antibiotics Beef, Lamb and Poultry. Our beef and lamb are raised on our farm and fed grain diets. We sell by the cut to better accommodate the consumer and to make sure you are getting exactly what you want. We also offer farm fresh large to extra large brown eggs as well as quail eggs. We sell processed chickens and quail ready for your freezer. Chickens range in size from 6.5 to 8.5 pounds with no water added. They are sold as whole processed broiler chickens. All feed for our animals is purchased from a local small feed mill. When you purchase our beef, lamb and chicken you will be buying meats that taste fresh and pure.

LAS ANIMAS COUNTY

Earth Mountain Education Farm 🌱📷
(The Trinidad Community Garden, The Good Food Project Community Farm/CSA)
17613 CR 31.9
Weston
(719) 680-0215 (call first)
earthmountainfarm@gmail.com
www.earthmountainfarm.org

May 1 - October 31
Weekends, 9 a.m. - 4 p.m.
Mtn. Farm Tours available Sunday.
To Earth Mountain Farm: go to town of Weston on Hwy. 12, make a right onto CR 31.9 (Wet Canyon Rd.), 14 1/2 miles and make a left at sign, go 2.5 miles after second gate, make second right. To Trinidad Community Garden/Good Food Project CSA: make a left off of Main St. in Trinidad onto N. Linden Ave., go to White Rd. (on corner).

Permaculture/Cooperative/Education farm/CSA/ volunteer for food credits. CSA farm, community garden, greenhouse, on-farm sales, school garden: beets, bell peppers, broccoli, cabbage, carrots, celery, chile peppers, cucumbers, garlic, green beans, herbs, lettuce, onions, potatoes, pumpkins, spinach, squash, strawberries, tomatoes, turnips, zucchini, snow peas, sprouts, baked goods, handcrafted gifts. No chemical fertilizers or pesticides. Farm vacation, workshops, work-trade opportunities, family/business retreats, summer camps.

LINCOLN COUNTY

Cleta's Natural Beef - Piedmontese
56545 County Road 26
Limon
(719) 740-2251 (call first)
chfelzien@gmail.com

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

Grains From the Plains 📷
Hugo
(719) 760-9365 (call first)
Laura@GrainsFromThePlains.com
www.GrainsFromThePlains.com
www.facebook.com/SunflowerAcres

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

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

OTERO COUNTY

Knapp's Farm Market 🌱
29742 Hwy. 71
Rocky Ford
(719) 254-6265
www.facebook.com/KnappsFarmMarket/

July 1 - October 20 (approx.)
Daily, 8 a.m. - 7 p.m.
Located 1 mile west of Rocky Ford at the intersection of Hwy. 50 and 71.

On-farm sales, roadside market, sell to schools: apples, apricots, asparagus, beets, bell peppers, cantaloupe, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, honeydew, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, honey, jams/

jellies, popcorn. Opening and closing dates vary a little from year to year. Please call ahead for exact dates. We accept SNAP.

Mary's Farm Market 🍏 🌲

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

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

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

Triple M Bar, Co.

1331 Highway 207
Manzanola
(719) 462-5255 (ranch)
(719) 469-2233 (Mary's cell)
(719) 469-2234 (David's cell)
ranchhand@triplembar.com
www.triplembar.com
Facebook: Triple M Bar Ranch
Instagram: Maryranchhand

Year-round
Daily, call for an appointment.
1.5 miles north of Manzanola on Highway 207.
The ranch headquarters is on the west side of the highway on the bluffs north of the Arkansas River.

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

PROWERS COUNTY

Hanagan Farms 🍏

807 E. Olive
Lamar
(719) 384-5067
hanaganfarmscsa@outlook.com
www.hanaganfarms.com

July - October Daily, 9 a.m. - 6 p.m.
Highway 50 E in Lamar.

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

PUEBLO COUNTY

Heritage Acres Market

Pueblo West
(719) 621-4019
Hello@HeritageAcresMarket.com
www.HeritageAcresMarket.com
Also on Facebook and Instagram

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

Offering FREE educational resources for hobby farmers and beekeepers via our website articles and Backyard Bounty Podcast.

Milberger Farms At At Peppes 🍏 📷 🌱 🇺🇸

28570 E. Hwy. 50
Pueblo
(719) 948-3305
www.milbergerfarms.com
www.facebook.com/WherePuebloChileisKing/

Year-round
Daily, Summer, 7 a.m. - 5 p.m.
Winter, 7 a.m. - 3 p.m.
Tours available, call for arrangements.

Agritourism, garden center, greenhouse, on-farm/ranch sales, restaurant, roadside market, sell to schools: apples, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, lettuce, mushrooms, okra, onions, peaches, peas, pinto beans, plums, potatoes, pumpkins, radishes, spinach, squash, strawberries, sweet corn, tomatoes, watermelon, zucchini, juices, baked goods, honey, jams/jellies, pickles, popcorn, beef, sausage, handcrafted gifts, corn maze/pumpkin patch, hayrides, event facilities, monthly activity days. We are a family owned and operated farmers market and restaurant. We offer fresh seasonal fruits and vegetables, home made baked goods from breads to potica, and everything in between. Throughout the year we offer a range of classes we call "Farm Days." Bring the family out to learn about the farm and some fresh foods. Keep an eye on our website and Facebook for dates and more

information. Don't Forget about our Fall festival; Corn maze, Pumpkin Patch, Hay and Barrel Rides, and lots of kids activities. Need to have a party? We have you covered with our outdoor patio. Great for birthdays, weddings, baby showers, and office parties. From the Milbergers, "We hope to see you and your family soon!" We accept SNAP.

Pueblo West Community Marketplace

61 E. Civic Center Dr.
 (719) 251-0553
 penelopehyland@gmail.com
 www.facebook.com/pwmarketplace

June 19 - September 18
 Saturday, 8 a.m. - 12 p.m.
 Highway 50 west to McCulloch Blvd. Turn left and go to Joe Martinez Blvd. Turn left and go to Civic Center Dr. (behind the Pueblo West Library).

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

TELLER COUNTY

Woodland Park Farmers' Market 
 200 N. Park St., (Memorial Park)
 (406) 241-1671
 info@wpfarmersmarket.com
 www.wpfarmersmarket.com
 www.facebook.com/wpfarmersmarket/

June 4 - September 24
 Friday, 8 a.m. - 1 p.m.
 Tour available by request
 Hwy 24 to Woodland Park. Turn north on West Street, go 2 blocks, then turn right on South Ave (by City Hall). Memorial Park (market site) is at end of South Ave. Parking across from City Hall, or behind it, near to Senior Center (but please leave access for seniors).

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, pork, poultry, occasional vendors with other meats, handcrafted gifts, selected crafters with items related to agriculture, garden or food. Award-winning market est. 1990. Usually 100 vendor spaces, but Covid regs currently restrict to 50-60. We accept SNAP.

Honoring Family, Agriculture and Heritage



**CENTENNIAL
 FARMS & RANCHES
 COLORADO**

The Centennial Farm & Ranches program honors families that have farmed or ranched the same land for 100 years or more. Applications are accepted year round. Visit our website for more information: <http://coloradocentennialfarms.org/>





Two Great Ways to Support Sustainable Businesses in Southern Colorado!



Greenwoman Market

Enjoy 10% discounts every time you shop at dozens of Earth-friendly and Colorado Proud™ businesses throughout Colorado with the Greenwoman Market Card.

Businesses include: farms, wineries, educational nature clubs, garden centers, a Western Slope touring company, restaurants, a greenhouse builder, and much, much MORE!

www.greenwomanmarket.com

SOCO Virtual Farmers Market

An exciting year-round online farmers market that serves dozens of Colorado Proud™ businesses. SOCO VFM champions local, fresh foods, and a variety of artisanal goods. Their community connections enable customers to conveniently support local businesses through curbside pickup or delivery.

socovirtualfarmersmarket.com

svfm.localfoodmarketplace.com

FOOD SAFETY TIPS FOR SHOPPING AT FARMERS' MARKETS

Colorado is famous for its flavorful variety of fresh produce and farmers' markets are the perfect setting for supporting local agriculture. Get to know market vendors and local artisans while learning more about your local community.

Shop in good health and with clean hands. Only touch what you will buy.

- ✓ Bring clean cloth shopping bags. They are sturdier and much better for items like winter squash and corn! Insulated bags work well for cold or frozen foods
- ✓ Purchase perishable foods last during your trip to the market. What are perishable foods? Foods such as eggs, cheese, meat, and cream pies that require refrigeration.
- ✓ Avoid cross-contamination between potentially hazardous foods and fresh foods like fruits and vegetables.
- ✓ Place raw meat and poultry in individual bags to prevent them from contaminating ready-to-eat foods, like baked products and fresh produce.
- ✓ Keep roasted peppers and other hot foods separated from fresh produce.
- ✓ Consider purchasing extra produce to preserve and enjoy throughout the year. Use CSU Extension's [Preserve Smart](#) to determine the elevation of your kitchen and find tested preservation recipes for over 56 types of fruits and vegetables.

Visit [Food Smart Colorado](#) for additional information related to using and enjoying Colorado grown produce

More information is available here:
[Shopping at Colorado Farmers' Markets](#)



COLORADO STATE UNIVERSITY
EXTENSION



Southwest Area

ALAMOSA COUNTY

Colorado Gators

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

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

Tours available during normal business hours.
Agritourism: fishing, figs, tilapia, catfish (not processed, whole fish).

The Colorado Farm Brewery

2070 County Road 12 S.
Alamosa
(719) 580-2254
www.cofarmbeer.com
www.facebook.com/cofarmbeer

Year-round
Thursday and Friday, 5 p.m. - 11 p.m.
Saturday, 3 p.m. - 11 p.m.
Tours available, please book in advance
5 miles south of Alamosa on CO. Hwy. 285 to the 12 mile marker south, turn right, 5 miles west to the brewery and farm is on the left.

Microbrewery Taphouse. We serve our own microbrews beer including Estate Beers which are brewed using all the ingredients grown, malted, roasted, smoked and brewed on site. Our malting company has been in existence since 2008. We malt for our own brews and also to market to distilleries and microbreweries near and far. Come on out to The Colorado Farm Brewery! Play area is on site for children, t-shirts, hoodies and hats. Reserved tours of the brewery and beer tasting.

ARCHULETA COUNTY

Pagosa Baking Company

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

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

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

Pagosa Farmers Market

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

June 19 - Open-Ended
Saturday, 9 a.m. - 1 p.m.
East end of Pagosa Springs.

Apples, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cucumbers, garlic, green beans, onions, peaches, potatoes, radishes, squash, tomatoes, zucchini, baked goods, cheese, eggs, honey, beef, pork. All kinds of good things and things good for you are available. Vegetables and fruit, home grown or at least nearby, no shipping from CA, MX or anywhere else, means better taste and better nutrition, locally raised or produced meats, breads, herbal products, skin care products, crafts and animal fiber products, all this direct from producers to you! We also accept SNAP/ EBT cards (receive \$20 of free Nourish Colorado Market Bucks with your \$20 SNAP purchase) and can handle debit cards. What we don't know at this time is the extent of Covid precautions. What we do know is that the Pagosa Farmers Market will meet the requirements of an essential business. See you there sometime between 9 a.m. - 1 p.m., but for best selection, arrive early.

CHAFFEE COUNTY

Foodshed Alliance

Buena Vista Farmers' Market

701 Front Loop
(719) 398-0301
info@FoodshedAlliance.com
www.FoodshedAlliance.com
www.facebook.com/FreshFoodshedAlliance

June 13 - October 17

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

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

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

Foodshed Alliance

Salida Farmers' Market

Alpine Park

(719) 398-0301

info@FoodshedAlliance.com

www.FoodshedAlliance.com

www.facebook.com/FreshFoodshedAlliance

June 12 - September 18

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

September 25 - October 16

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

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

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

Hutchinson Homestead &

Learning Center, operated by Guidestone Colorado

8913 W. Highway 50

Salida

(719) 239-0955 (call first)

info@hutchinsonhomestead.org

andrea@guidestonecolorado.org

www.HutchinsonHomestead.org

www.GuidestoneColorado.org

www.facebook.com/hutchinsonhomesteadranch/

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

Tours available by appointment, please call in advance to schedule.

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

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

Jumpin' Good Goat Dairy, LLC

31700 U.S. Hwy. 24 N

Buena Vista

(719) 395-4646 (call first)

saycheese@jumpingoodgoats.com

www.jumpingoodgoats.com

Open Year-round at Jumpin' Good Country Store

Monday - Saturday, 10 am - 5 pm (summer)

Wednesday - Saturday, 10 am - 4 pm (winter).

Farm tours available late spring to late fall.

3 miles north of Main Street stoplight in Buena Vista on Hwy 24.

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

Rocky Mountain Garlic

9241 County Road 156
Salida
(719) 221-6943
rockymountaingarlicllc@gmail.com
www.rockymountaingarlic.com
www.facebook.com/RockyMountainGarlic

June 15 - October 1
Monday - Friday, 10 a.m. - 5 p.m.
From Hwy. 291, turn onto CR 156, we are the first house on the left.

CSA, greenhouse, on-farm/ranch sales, roadside market: beets, broccoli, cabbage, carrots, cauliflower, celery, chile peppers, cucumbers, garlic, herbs, kale, leeks, lettuce, onions, peas, potatoes, radishes, rhubarb, spinach, squash, strawberries, tomatoes, turnips, zucchini, pesto, spices. Rocky Mountain Garlic is certified natural grown, no till, bio-intensive farm producing a high desert crop of garlic, other root crops and vegetables this season. We accept SNAP.

Sweet Pea Farm's Wild Flower Honey

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

Year-round, at the farm, call first.
Please follow Covid 19 plans and wear a mask when visiting the farm

EGGS! Farm Fresh Free Range Chicken Eggs from Happy Hens. High Altitude Wildflower Honeys, raw Beeswax, Beeswax Lotion Bars, Salves, & Lip Balms. Come Taste the Difference!

DELTA COUNTY

Abundant Life Organic Farms

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

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

Certified organic produce, reduced tillage: heirloom tomatoes, sweet onions, basil, specialty melons, beets, lettuce mix, salad turnips, arugula, haricots verts, Japanese cucumbers, zucchini, summer squash, carrots, potatoes, garlic, plums, apricots, peaches and strawberries. We also produce in our on-farm certified kitchen the following: jams from

our produce, heirloom salsa, roasted heirloom pasta sauce, pickles, granola and granola bars. Yak steer halves and whole are available as well as individual cuts. Crested Butte customers may order via Farm Runners.

Alfred Eames Cellars

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

Special events and by appointment
Tours available by appointment

Winery: Pinot Noir, Pinot Gris, Red Blends, Tempranillo, Syrah, Sauvignon Blanc/Viognier and Port.

The Arbol Farm Market at

Paonia Town Park
42521 R25 Rd.
(980) 433-5852
alicia@thelearningcouncil.org
www.thelearningcouncil.org
Facebook: The Arbol Farm Market

May 18 - October 12
Tuesday, 5 p.m. - 9 p.m.
From Highway 133, follow the signs to Downtown Paonia. From the intersection of Grand Avenue and 3rd Street, follow 3rd Street to the east. Turn left on North Fork Avenue and park along the street to access the farmers market.

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

Asclepius Gardens

7190 1900 Road
Delta
(970) 778-6121
staylor@asclepiusgardens.com
Facebook: Asclepius Gardens

May - September
Monday - Friday, 8 a.m. - 4 p.m.
Off Hwy. 92 from Hwy. 65 intersection.

Garden center, greenhouse, u-pick: beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, green beans, herbs,

kale, lettuce okra, peas, pumpkins, radishes, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, burdock, fennel, artichoke, kohlrabi, gourds, collards, swiss chards.

Berg Harvest Mercantile



73 Samuel Wade Rd.

Paonia

(608) 347-7722

bergharvestllc@gmail.com

www.bergharvest.com

www.facebook.com/bergharvest

Early May - Early December

Tuesday - Thursday, 11 a.m. - 8 p.m.

Friday, 11 a.m. - 9 p.m.

Saturday, 8 a.m. - 9 p.m. (subject to change)

Enter Paonia off Hwy. 133 on Samuel Wade Rd. across from Stop n' Save. In 0.5 miles, you'll find our store on the south side of the street, across from the Paonia Public Library.

On-farm/ranch sales, restaurant: apples, cherries, chile peppers, peaches, pears, tomatoes, juices, wine, eggs, honey, jams/jellies, freshly make fudge! Big B's juices, local wines and Colorado beers, for consumption in the restaurant, Colorado and Native American jewelry, minerals, Colorado souvenirs, T-shirts, Come enjoy our seasonal organic fruit along with a great meal while relaxing on our deck overlooking the orchards. P Hill and Mount Lamborn!

Big B's Delicious Orchards



39126 Hwy. 133

Hotchkiss

(970) 527-1110

info@bigbs.com

www.bigbs.com

www.facebook.com/visitbigbs

April - November

Daily, 11 a.m. - 8 p.m.

One mile west of Paonia on CO 133.

Agritourism, garden center, greenhouse, restaurant, u-pick, winery: apples, apricots, bell peppers, cantaloupe, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, herbs, honeydew, kale, nectarines, onions, peaches, pears, plums, potatoes, pumpkins, radishes, raspberries, squash, sweet corn, tomatoes, watermelon, zucchini, cider, juices, West Elk AVA wines, baked goods, cheese, eggs, honey, jams/jellies, beef, poultry, handcrafted gifts, Colorado made food and gifts. Big B's Delicious Orchards offers on-site camping, weekly live music, hard cider bar, and cafe in addition to our u-pick farm and store. Come stay with us for the weekend and get a taste of the Big B's life!

Borden Farms, LLC



51245 Carnation Rd.

Delta

(970) 874-5383 (call first)

bordenfarms@gmail.com

www.bordenfarms.com

May - October

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

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

Desert Weyr, LLC



16870 Garvin Mesa Rd.

Paonia

(970) 527-3573 (call first)

sales@desertweyr.com

www.desertweyr.com

Due to the ongoing COVID-19 pandemic our farm store is closed and we are not planning on opening in 2021. However, we can still supply meat and wool. Wool can be shipped, meat is available for pickup here at the farm after you order from the on-line site.

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

On-line sales with pickup here at the farm, sell direct to buyer groups: lamb, mutton, raw fleece, spinning roving, yarn.

Navigate the Road From Farm to Market



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

Ela Family Farms/ Silver Spruce Orchards



30753 L Rd.
Hotchkiss
(970) 872-3488 (call first)
info@elafamilyfarms.com
www.elafamilyfarms.com

June - December

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

Elevation Mountain Grown Herbal Tea, LLC



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

Year-round

Daily, 8 a.m. - 5 p.m., by appointment
Tours available by appointment
From Hotchkiss Town Center (intersection of Bridge St. and 4th St.), travel north on 4th St. Continue onto Hanson Mesa Rd. (0.9 miles). Turn right (east) onto Jacobs Rd. Turn at immediate left into Elevation Mountain Grown Herbal Tea Farm.

Agritourism, on-farm/ranch sales: herbs, raspberries, strawberries. Our farm is in Hotchkiss, CO, in the Gunnison River's North Fork Valley. At the base of the mountains, this valley is known for beautiful and productive orchards and vineyards. That's where we grow all of the ingredients for our herbal teas. We grow where we play! Elevation Mountain Grown Herbal Teas are a celebration of local farmers, great taste, positive health and the inspiring state from which they come. We hope you are also inspired as you drink it in.

First Fruits Organic Farms



14637 Peony Ln.
Paonia
(970) 527-6122 (call first)
(970) 201-8326 Kacey
firstfruits@paonia.com
Facebook: First Fruits Organic Farms

July 1 - October 31

Monday - Friday, 9 a.m. - 4 p.m.

Roadside market, wholesale, retail: apples, apricots, cherries, peaches, pears, plums. No u-pick.

Orchard Valley Farms & Market



Black Bridge Winery & Tasting Room

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

Market and Tasting room, daily, 10 a.m. - 6 p.m.

1/4 mile off the West Elk Scenic Byway 133, just north of Paonia on the banks of the majestic North Fork River.

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

Princess Beef

32282 J Rd.
Hotchkiss
(970) 216-5897 (call first)
princessbeef@gmail.com
www.princessbeef.com

Order early for fall delivery.

USDA ground beef available year-round.

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



Growing Resources
Cultivating Success

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

- **Connect you with nearby farmers**
- **Provide you with produce information** on nutrition, food safety, preparation & cooking tips, produce storage & preservation, recipes

Are you a produce grower? Check out our website for the many resources and benefits of membership.

[Facebook.com/CFVGA](https://www.facebook.com/CFVGA)

[Instagram@ColoradoProduce](https://www.instagram.com/ColoradoProduce)

Check out our website resources & sign up for weekly news

Colorado Fruit & Vegetable Growers Association

<https://coloradoproduce.org>



Stanton Farms

41586 Reds Rd.

Paonia

(970) 270-7494 (call or text first)

hello@stanton-farms.com

www.stanton-farms.com

www.facebook.com/StantonFarmsCO/

June 1 - September.

Please call or email to set up a farm visit

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

Stanton Farms welcomes you to enjoy a magical stroll through rows of 1300+ aromatic lavender plants while feasting your eyes on gorgeous views of the West Elks and the valley below. Once a fruit orchard, and the original home of KVNF Community Radio, our fertile soil now provides natural nutrients to over 20 varieties of lavender cultivars, hops and other medicinal herbs. New this year are our honey bees and lavender infused raw honey. You'll enjoy our pop up "gift shop" with samples of delectable lavender infused goodies, handmade gifts, lavender oil distillation demonstrations, meditation classes and a chance to create your own piece of artwork while looking out onto our lavender fields. As an active farm our hours vary. Please be sure to call or email us to set up your farm tour experience and visit our Facebook page and website for a detailed list of events!

Stone Cottage Cellars



41716 Reds Rd.

Paonia

(970) 527-3444

Karen@stonecottagecellars.com

www.StoneCottageCellars.com

www.facebook.com/StoneCottageCellars

Website year-round tasting room

May - November, call for hours

May 2 - November 1

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

Tours are always available

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

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

Topp Fruits LLC



10457 3100 Rd.

Hotchkiss

(303) 918-3538 (call first)

info@toppfruits.com

www.toppfruits.com

www.facebook.com/ToppFruits/

July - October

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

Tours available during business hours.

On-farm/ranch sales: apples, cherries, peaches, plums, cider, juices. We have a farm in Paonia as well, where the view alone is worth the visit. We grow several varieties of apples and peaches in Hotchkiss and several varieties of peaches, cherries and plums in Paonia. Sorry, no u-pick at either farm, but our fruit is available at the Telluride Farmers' Market and at the Farm Stand in Ridgway all season. We also supply fruit for several front range CSA's and community food hubs. We accept SNAP.

Wag's World Orchards

Fine Fruit Growers

20553 Nowhere Rd.

Eckert, CO 81418

(970) 778-5327

info@wagsworldinc.com

www.wagsworldorchards.com

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

Did you know?

Buying Colorado is better for the environment because it helps keep farms and ranches profitable, thereby maintaining open space and wildlife habitat.

Zephyros Farm and Garden



1466 3725 Rd.
Paonia
(970) 270-2510 (call first)
info@zephyrosfarmandgarden.com
www.zephyrosfarmandgarden.com
www.facebook.com/Zephyrosfarmandgarden

By appointment only.
See website for directions.

CSA farm, greenhouse, restaurant: beets, cabbage, carrots, chile peppers, cucumbers, eggplant, garlic, herbs, kale, lettuce, potatoes, tomatoes, cut flowers. Find our organic dahlia tubers online. Come visit us at one of our farmers' markets in Telluride, Aspen and Crested Butte.

FREMONT COUNTY

Florence Farmers Market



3rd St. and Pikes Peak
(719) 784-6489
mohrwooditems@qwestoffice.net
www.facebook.com/MarketinFlorence/

June 3 - September 30
Thursday, 8 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, greens beans, herbs, honeydew, kale, lettuce, microgreens, okra, onions, peaches, peas, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, squash, strawberries, sweet corn, tomatoes, zucchini, soft drinks, water, baked goods, eggs, honey, jams/jellies, handcrafted gifts, paintings, all handmade items.

Happy Apple Farm



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

August 21 - October 31
Thursday - Sunday, 9 a.m. - 4:30 p.m.
See website for directions.

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

Oswald Cattle Company

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

Year-round
South of Cotopaxi 5 miles.

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

Third Street Apples



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

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

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

GUNNISON COUNTY

Crested Butte Farmers' Market



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

May 30 - October 10
Sunday, 9 a.m. - 2 p.m.
100 block of Elk Ave., between 1st and 2nd St.
July 1 - August 26
Thursday, 3 p.m. - 6 p.m.
Cranks Plaza (next to Old Rock Library)

Apples, apricots, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, leeks, lettuce, nectarines, onions, peaches, pears, peas, potatoes, pumpkins, radishes, spinach, squash, tomatoes, turnips, watermelon, zucchini, cider, juices, wine, baked goods, cheese, eggs, honey, jams, jellies, pickles, handcrafted gifts, jewelry, photography, crafts, artwork, massage, face painting, beef, lamb, pork, poultry, jerky, salmon. We accept SNAP & DUFEB.

Gunnison Farmers' Market

(970) 648-0580

manager@gunnisonfarmersmarket.com

www.gunnisonfarmersmarket.com

June 12 - October 23

Saturday, 9:30 a.m. - 1 p.m.

Intersection of Main & Virginia Streets Market

Locally grown fruits and vegetables, herbs, eggs, cheese, baked goods, meat, canned goods, concessionaires, crafts, cut flowers, plants, live music, cooking demos, kids activities and more! More information at: www.gunnisonfarmersmarket.com.

LA PLATA COUNTY

Brightwood Farm, LLC

33054 Hwy. 550

Durango

(970) 799-4932 (call first)

brightwoodfarmco@gmail.com

www.brightwood.farm

Facebook: Brightwood Farm

Year-round

Friday and Saturday, and by appt., 1 p.m. - 5 p.m.

Tours available by appointment

9 miles north of Durango on the east side of Hwy. 550. We are 1/4 mile north of the railroad crossing in Hermosa.

On-farm/ranch sales: beets, broccoli, cabbage, carrots, celery, garlic, herbs, kale, lettuce, potatoes, spinach, tomatoes, salad mix, winter vegetables, compost. Small scale, diversified, certified organic, regenerative practices. Winter growing using low hoops, hoop house and row covers.

Durango Farmers Market

259 W. 9th St.

(970) 749-1653

dfmmanager@durangofarmersmarket.com

www.durangofarmersmarket.com

May 8 - October 30

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

9 a.m. - 12 p.m. in October

From U.S. Hwy. 550 in Durango (Camino del Rio), go east on 8th St. Market will be on your left, park at the Transit Center.

Apples, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, okra, onions, pears, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, juices, cheese, eggs, baked goods, handcrafted gifts, jams/jellies, granola,

gluten-free baking mixes. Beef, lamb, pork, sausage (frozen, retail packages), USDA-inspected, all local grass-fed meat, no hormones, etc. Limited CBD products available. We accept SNAP and offer Double-Up Food Bucks. We also offer hot meals, drinks, value-added goods, artisan goods and live music every week!

Thanksgiving Market

2500 Main Ave.

November 20

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

La Plata County Fairgrounds

Featuring locally grown fresh veggies, meats, cheeses, and more for your Thanksgiving meal! Plus, get a jump on your holiday shopping with unique and useful items from our quality local artisans.

Holiday Market

2500 Main Ave.

December 11

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

La Plata County Fairgrounds

Meet our regular and new local artisans bringing an assortment of quality handmade holiday gift items. Plus, pick up the last of the season's fresh vegetables, meats, cheeses, and more from our favorite local farmers!

James Ranch

33846 Hwy. 550

Durango

(970) 385-6858 (call first)

info@jamesranch.net

www.jamesranch.net

www.facebook.com/thejamesranch

Instagram: @jamesranch

Year-round: call for seasonal dates, days and times. Tours available June - August, please call.

10 miles north of Durango on Hwy. 550, just north of Honeyville, on east side of Hwy.

Agritourism, on-farm/ranch sales, year-round, on-site farm market: apples, asparagus, beets, bell peppers, broccoli, cabbage, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, tomatoes, zucchini, cider, juices, local wine and crafted beer, baked goods, cheese, eggs, honey, jams/jellies, pickles, handcrafted gifts, all regional artisanal products, beef, jerky, lamb, pork, sausage, wild caught Alaskan salmon, pumpkin patch, event facilities, outdoor music events. The James Ranch is a multi-generational, operational farm and ranch focused on chemical free land and animal practices: grass finished and fed dairy and beef, pastured pork and laying hens, as well as flowers, veggies and fruits.

Our on-site Grill serves the food grown right on the ranch as well as supporting many local farmers: TABLE on the FARM. We would describe our restaurant as fast casual. Our recently built Grill and Market allow us to offer comfortable, year-round services and events, as well as having one of the best outdoor dining areas which looks out over the grazing cattle in the green pastures. We have been voted best burger FOUR years in a row. Call for current days and hours open (970) 385-6858 (Market), (970) 764-4222 (Grill).

MONTEZUMA COUNTY

Arriola Sunshine Farm

17702 Rd. 23
Dolores
(970) 882-4222 (call first)
info1@arriolasunshinefarm.com
www.arriolasunshinefarm.com
www.facebook.com/
churosheeparriolasunshinefarm

By appointment only at the farm.
On-line, year-round, daily
Tours available, please call for details.
Call for directions. Must have an appointment.

On-farm/ranch sales, online sales: pork, Navajo-Churro Sheep, raw wool, roving, yarn, pelts and skulls. We raise award winning Navajo-Churro Sheep. We sell quality breeding stock, grass-fed butcher lambs, raw fleece, yarn, pelts and other value-added products. We are a designated Learning Site for Holistic Management International and may conduct field days for beginning shepherds.

Cortez Farmers' Market

109 W. Main St.
(970) 739-6627
cortezfarmmkt@aol.com
www.cortezfarmmarket.com
Facebook: Cortez Farmers Market

June 5 - October 30
Saturday, 7:30 a.m. - 11:30 a.m.
On Main St., southeast corner of Elm St.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, lettuce, microgreens, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, coffee, Cabernet Sauvignon, Merlot, Rose, Chardonnay, Sauvignon Blanc, Cinsault, baked goods, cheese, eggs, honey, jams/jellies, pickles,

pies, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts, potted plants, cards, photo art, flowers, corn maze/pumpkin patch, farm or ranch vacations, hayrides, horseback riding/pack trips, hunting. We accept SNAP.

MONTROSE COUNTY

Dayspring Eggs Inc.

5395 Highway 348
Olathe
(970) 323-5171 (call first)
dayspringeggsinc@gmail.com

Year-round
Monday - Friday, 9 a.m. - 4 p.m.
Tours available during business hours
3 1/2 miles west of Olathe on Highway 348.

On-farm/ranch sales: eggs.

DELYAKS

14679 5875 Rd.
Montrose
(970) 249-1734 (call or email first)
bob@yakmeat.us
www.yakmeat.us and www.yaksale.com
Facebook: DELYAKS

Year-round Appointment only, Tours available,
Email for product and Tour availability.
Hwy. 90 west, straight to Spring Creek Rd. west,
to 5875 Rd. North, to 14679 5875 Rd. (third house
on the left).

On-farm/ranch retail sales, wholesale to restaurants nationwide, and online orders shipped nationwide as well: Yak meat cuts of all kinds, similar cuts to beef, organic practices, pasture grass-fed and finished (no grains or confinement), yak skulls, yak hairy tails, yak wool, yak pasture tours. Yak meat, grass-fed only, raised using organic practices, is the healthiest, leanest, juiciest, and tastiest meat you can eat, bar none. It is always juicy, even without the fat; and very sweet tasting, never gamey. All products are always available by appointment at the ranch. Unique shapes of the skulls/horns are desired by artists. Yak hairy tails are in demand by fishermen for tying flies. Yak wool is as soft as cashmere, and is desired by knitters/crafters. Yaks make great pets! Raise Yaks for fun and profit. Once you go Yak, you won't go back!

Did you know?

From the field to your fridge. Products grown or produced locally are fresher because they are harvested and delivered immediately to local retailers - not stored and transported from out-of-state.

DeVries Produce Stand 🍌

60542 Gunnison Road
Olathe
(970)323-6559

Mid-June - Mid-November
Daily, 9 a.m. – 6 p.m.
7 miles North of Montrose on the West side of U.S.
Hwy. 50. Between mile markers 85 & 86.

On-farm sales, roadside market, sell direct to buyers (by the pound or box): apples, basil, beets, bell peppers, cabbage, cantaloupe, carrots, cherries, cheese, cilantro, chile peppers (roasted on site per request), cucumbers, dill, gourds, green beans, "Green River" melons, "Homegrown" tomatoes, honey, jalapenos, jams, okra, onions, "Palisade" peaches, pears, pickling cukes, pinto beans, plums, potatoes, pumpkins, salsa, squash, "Olathe Sweet" sweet corn, and tomatillos. All NATURAL local BEEF! Large U-Pick Pumpkin Patch! Corn maze and pumpkin patch (September & October). Punkin' Chunkin' Event last Saturday in October.

Elderado Acres 🌱 🍌 📷

1559 6500 Rd.
Montrose
(970) 275-1110
jim@elderadofinancial.com
www.elderadoacres.com
www.facebook.com/ElderadoAcres

August, fruit & berry picking (call first)
September - October, chili peppers & pumpkins
Saturday, 10 a.m. - 4 p.m.
Tours, year-round, by appointment only
In Montrose from the San Juan Bypass, north on
6350 Rd., left on Lilac, right on 6300 Rd. Farm is
on the left.

Agritourism, on-farm/ranch sales, roadside market, sell to schools, u-pick: apples, apricots, cherries, chile peppers, chiles - roasted, nectarines, peaches, pears, pumpkins, cider, honey, popcorn, event facilities, hayrides, Stem Programs. Elderado Acres is a u-pick farm for berries, vegetable and fruit. Peter's Pumpkin Patch allows folds to choose their own pumpkin and play on activities.

Green Place Ranch, LLC

Olathe
(888) 786-3374 (call first)
greenplaceranch@gmail.com
www.greenplaceranch.com

Year-round, except holidays
Monday - Friday, 10 a.m. - 4 p.m.
Hwy. 348 west, left on 5500 Rd. to Falcon Rd.
(right) to 54.25 Rd. (left). To BLM Rd. 3581 (up 5.8
miles to ranch entrance).

Ranch is run on renewable energy. Powered by photovoltaics and heated by solar thermal. Natural grass-fed beef (half and whole), free-range chickens and turkeys.

Mattics Orchards

8163 High Mesa Rd.
Olathe
(970) 323-5657
Takerent@aol.com

August 1 - October 31 (weather permitting)
Daily, 10 a.m. - 6 p.m.
1 mile west on U.S. Hwy. 348 from U.S. Hwy. 50 to
5825 Rd., left 2 1/4 miles. Farm is on the right.

On-farm sales, roadside market, sell direct to buyer groups: apples, sweet peppers, cabbage, cantaloupe, chiles, chile - roasted, cucumbers, eggplant, green beans, peaches, pears, peas, pickling cucumbers, squash, sweet corn, sweet onions, tomatoes, watermelon.

Montrose Farmers' Market 🏠 🍌

E. Main St. & Uncompahgre Ave.
mfmanager@valleyfoodpartnership.org
www.montrosefarmersmarket.weebly.com/
www.facebook.com/MontroseFarmersMarket

Year-Round Market
May 1 - October 30
Saturday, 9 a.m. - 1 p.m.
Winter market November - April
Every other Saturday, 10 a.m. - 1 p.m.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles-roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, handcrafted gifts, clothing, kitchen goods, beef, jerky, pork, poultry, sausage prepared food vendor. We're the oldest farmers market on the Western Slope and we would love for you to visit. RV parking is available nearby as is electric vehicle charging. We accept SNAP and support Double Up Food Bucks, an AG grant that supports local agriculture and food access. Music and local non-profits, Family Fun!

Rocking W Cheese

5644 Hwy. 348
Olathe, CO 81425
(970) 323-9322
sales@rockingwcheese.com
www.rockingwcheese.com

Year-round
Monday - Friday, 9 a.m. - 5 p.m.
Saturdays in Summer 9 a.m. - 5 p.m.
2.8 miles west of Olathe at the light on highway 50.
We are on the corner of Hwy. 348 and 5700 Rd.

Retail store offering artisan cheese, milk and ice cream.

Straw Hat Farm Market and Kitchen Store

514 S. 1st St.
Montrose
(970) 417-4744

Year-round

Tuesday - Friday, 10 a.m. - 6 p.m.

Saturday, 8:30 a.m. - 2 p.m.

(Saturday hours change seasonally; call store)

Our store is located one block south of Main St., between Uncompahgre and Park.

Farm market and unique kitchen store: local, seasonal, fresh produce, prepared foods and baked goods, plus, many other local foods such as eggs, cheese, honey, jams, etc. Every Saturday is Bakery Day with pies, cinnamon rolls, breads and much more! Like us on Facebook!

OURAY COUNTY

Ridgway Farmers' Market

(573) 864-5504

manager@ridgwayfarmersmarket.com

www.ridgwayfarmersmarket.com

May 28 - October 8

Friday, 10 a.m. - 3 p.m.

In the southwest corner of Hartwell Park. Along Hwy. 62 and Leena St., right across from the True Grit Cafe.

Apples, apricots, asparagus, beets, bell peppers, broccoli, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, lettuce, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, eggs, honey, popcorn, baked goods, handcrafted gifts, jams/jellies, beef, buffalo, pork, sausage, jerky, goat cheese and cut flowers.

PARK COUNTY

Continental Divide Winery

331 Hwy. 285, Unit D

Fairplay

(719) 838-2349

info@breckwinery.com

www.breckwinery.com

www.facebook.com/ContinentalDivideWinery/

Year-round, except Christmas

Summer, daily.

Winter, Fall and Spring

Thursday - Monday 11 a.m. - close.

Tours available anytime by request.

Winery: Cabernet Sauvignon, Merlot, Petit Verdot, Chardonnay, Riesling, Gewurztraminer, Syrah and more. Tasting room available.

RIO GRANDE COUNTY

Gosar Natural Foods L.L.C.

4001 East 2 1/2 North

Monte Vista

(719) 852-2133 (call first)

gosarranch@gmail.com

Year-round Monday - Saturday, 8 a.m. - 6 p.m.

4 miles east and 2 1/2 miles north of intersection of Hwy. 285 and Hwy. 160 in downtown Monte Vista.

On-farm sales, sell direct: USDA-inspected, European-style, hand-made, gluten-free, all natural pork and chicken sausage produced here from family recipes dating back many generations and sold in 12# case lots. Also, locally grown organic, GMO free, whole wheat flour, freshly stone-ground on the premises. Making high altitude bread flour, pastry flour, cracked wheat, bran, and wheat berries available in 50# bag size.

Monte Vista Farmers' Market

1st Ave. and Jefferson St.

(719) 469-7381

montefarmersmarket@gmail.com

www.facebook.com/MonteVistaFarmersMarket

July 9 - September 17

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

Located in the parking lot across from the Monte Villa Inn on Highway 160 in downtown Monte Vista.

Apples, apricots, beets, bell peppers, broccoli, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, kale, lettuce, microgreens, nectarines, onion, peaches, pears, peas, pinto beans, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, cheese, honey, jams/jellies, pickles, handcrafted gifts, goat milk soap, lotion and cheese, salvage art sculptures, fudge, local specialty drinks and lunches. We accept SNAP.

SAGUACHE COUNTY

San Juan Ranch

52501 County Road U

Saguache

(719) 655-2003 (call first)

sanjuanranch81149@gmail.com

www.sweetgrasscoop.com

www.facebook.com/SanJuanRanch

Call to schedule an appointment.
Tours available, please call to schedule

On-farm/ranch sales: beef. San Juan Ranch is a certified organic, grass-fed and grass-finished cattle ranch located in the San Luis Valley. We are Audubon certified, a Holistic Management International Outstanding Demonstration site, and a mentor site for the Quivira Coalition New Agrarian Program. We are committed to restorative practices that result in healthy soil, functioning grassland ecosystems, and viable small scale ranching.

SAN MIGUEL COUNTY

Market on the Plaza

Heritage Plaza
Mountain Village
(970) 369-8236
marketontheplaza@mtnvillage.org
www.marketontheplaza.com
www.facebook.com/townofmountainvillage/

June 16 - September 1
Wednesday, 11 a.m. - 4 p.m.

Heritage Plaza is steps from the free gondola and the Telluride Bike Park, adjacent to popular free Summer Concert Series bringing noteworthy, high-caliber musicians of all genres to Mountain Village each Wednesday evening during the summer.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, fish, handcrafted gifts, books, clothing, leather, ceramics/pottery, jewelry, lotions, herb tonics. Market on the Plaza is a vibrant local community market providing an avenue to support regional and local businesses that offer homegrown food and homemade products. Throughout the summer, join us for kids activities, cooking demonstrations and live music. We accept SNAP



**THIS IS
COLORADO
WINE**

Colorado is home to hundreds of amazing winemakers crafting varieties from complex Cabernets to crisp Rieslings. Find a label you love at

THISISCOLORADOWINE.COM



Colorado State Fair

All roads lead to the Colorado State Fair!

Aug. 27 - Sept. 6

**Tickets on sale now at
www.coloradostatefair.com**



Northwest Area

EAGLE COUNTY

Minturn Market

100 Main St.
(970) 827-5645
market@minturn.org
www.minturn.org
www.facebook.com/minturnmarket

July 3 - September 4
Saturday, 9 a.m. - 2 p.m.
From I-70, Exit 171 (2 miles west of Vail). Drive south 2 miles to Minturn.

The Minturn Market is the ORIGINAL Vail Valley Market, now in its 23rd season. This intimate, small-town outdoor market features local vendors, great food, and a variety of products, in a historic downtown setting. While you're here, be sure to visit the charming retailers and restaurants that line Main Street. The Minturn Market is following all State and County health and safety guidelines related to COVID-19.

GARFIELD COUNTY

Carbondale Farmers' Market

4th and Main St.
(608) 385-9252
info.carbondalefarmersmarket@gmail.com
www.carbondalefarmersmarket.com
www.facebook.com/CarbondaleCOFarmersMarket

June 16 - Sept. 29
Wednesday, 10 a.m. - 3 p.m.

Apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cucumbers, eggplant, honeydew, kale, lettuce, microgreens, mushrooms, nectarines, peaches, peas, radishes, spinach, squash, zucchini, baked goods, eggs, honey, jams/jellies, beef, pork, sausage. We accept SNAP.

Glenwood's Downtown Market

7th St. between Colorado and Cooper Ave.
Glenwood Springs
(970) 618-3650
glenwoodmarket@gmail.com
www.glenwoodmarket.com
www.facebook.com/glenwoodmarket

June 15 - September 21
Tuesday, 4 p.m. - 8 p.m.

Apples, apricots, asparagus, beets, bell peppers, carrots, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, kale, lettuce, microgreens, nectarines, onions, peaches, pears, peas, plums, radishes, rhubarb, spinach, squash, strawberries, tomatoes, turnips, watermelon, zucchini, juices, coffee, baked goods, cheese, honey, handcrafted gifts, massage table, hot foods, free live music. Come join us at our outside venue to enjoy fresh foods and listen to free live local musicians! We accept SNAP.

Orchard Creek Ranch

0150 County Road 137
Glenwood Springs
(970) 945-2224 (call first)
ocreekrmls@gmail.com
www.orchardcreekranch.com
www.facebook.com/OrchardCreekRanchCO/

U-pick apple season typically begins the last week in September through October (until apples are gone)

U-pick HOURS - Thursday, Friday, Saturday, Sunday, ONLY 10 a.m. to 4 p.m.

Check Website, FB, or Call first for crop availability, Groups welcome (call to schedule in advance)

Between West Glenwood and New Castle CO, 150 County Road 137 - I70 Exit 109 - Canyon Creek Road

On site farm/ranch sales, roadside market, U-PICK apples, fresh pressed cider, variety of potatoes, sweet & ornamental corn, pumpkins, harvested on-site honey, handcrafted lavender wreaths + smudge sticks, applewood cords, small-bale organic orchard grass/alfalfa hay, Certified Hemp Crop (Pure & CBD), variety of sunflowers. All organically maintained & grown (Jonathan, Rome & Double Red Delicious) apple varieties, ANNUAL u-pick is seasonal (late September- into October as long as apples last). Year-round website sales, dried apples, gourmet vinegar, hemp Seed Oils & CBD Products, (third party tested-organic-filtered-FRESH), gourmet vinegar, apple wood BBQ chips...no pesticides or herbicides are ever used!

Rifle Farmers Market

6th and Railroad Ave.
(970) 309-0803
riflefarmersmarket@gmail.com
www.riflefarmersmarket.com
www.facebook.com/riflefarmersmarket

June 18 - September 3
Friday, 4 p.m. - 8 p.m.
Heinze Park.

Apricots, bell peppers, carrots, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, kale, nectarines, onions, peaches, pears, peas, plums, potatoes, radishes, squash, sweet corn, tomatoes, zucchini, baked goods, honey, jams/jellies, handcrafted gifts. We accept SNAP.

Highlands Farmers' Market (Sun.), Erie Farmers' Market (Thurs.), Lafayette Farmers Market (Thurs.), Lafayette Peach Festival in August. Shipping available within the U.S.

MESA COUNTY

A Pinch of Lavender LLC

3616 G Road
Palisade
(480) 580-5773 (call first)
NielsenVillage@gmail.com
www.NielsenVillage.com
www.facebook.com/APinchofLavender

May - October, 11 a.m. - 6 p.m., weekends mostly, call ahead to make sure we are available. From I-70, Exit 42 to Palisade, take Hwy. 6 west to G Rd., west to 3616. Can't miss us, you'll see white pvc barrels in the west yard. Parking right in front, or down the driveway by the purple Lavender House.

Visit our Lavender House and enjoy a variety of handcrafted lavender products, culinary buds, spices, sugars for baking or lemonade. Culinary lavender is a strong herb, a little goes a long way, savory to sweet enhancement. Body, household, and decorative items are available from lotions, soaps and more to Essential oils, body and household sprays, embroidered chap stick holders, neck wraps, lavender or wine theme, aprons for adults and children.

Aloha Organic Fruit

3525 G Road
Palisade
(970) 464-2272
info@alohaorganicfruit.com
www.alohaorganicfruit.com
www.facebook.com/AlohaOrganicFruit/

Mid-June - Mid-October
Daily, 10 a.m. - 4 p.m., hours vary after August
Tours available, pre-arranged in advance, call to schedule.
Exit I-70, Palisade, to Hwy. 6. Head west to G Road (Fruit and Wine Byway). Located at mile marker 17.

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

Bella Bolettino Farms, LLC

3857 North River Rd.
Palisade
(970) 261-7620 (call first)
cheryl@bellabolettinofarms.com
www.bellabolettinofarms.com
www.facebook.com/bella.bolettino

June 15 - September 15 (most days)
8 a.m. - 9 p.m.

Tours available
From downtown Palisade (3rd and Main St.), take 3rd St. east, this will turn into North River Rd. Take North River Rd. 3/4 of a mile and you will see Bella Bolettino Farms on your right side.

Agritourism: peaches, eggs, jams/jellies, event facilities. We have an adopt-a-tree program for \$85.00. This includes pruning clinics, thinning clinics and of course help with picking. This is a value of about \$170 of fruit, but most importantly allows people to learn how to care for an organic peach tree. The clinics occur on weekends, include coffee and peach desserts. We also host the Great Ladybug Release every April which includes local wines/beer as well as appetizers while you release ladybugs at the base of your tree. Ladybugs are used for natural pest control. We are located on the Colorado River. We now host events in our new market pavilion.

Blaine's Farm Store

3419 Front St.
Clifton
(970) 628-1237
sales@blainesfarmstore.com
www.blainesfarmstore.com/contact.html
www.facebook.com/blainesfarmstore

May - October
Open daily
Tours available by appointment.
On Highway 6 (Front St.) between Clifton and Palisade. From the Clifton exit on I-70, take Patterson east 2 miles, on the right. From the Palisade exit on I-70 take Hwy. 6 west 3 1/2 miles, on the left.

Greenhouse, roadside market: apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, leeks, lettuce, nectarines, okra, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, baked goods, cheese, eggs, honey,

jams, jellies, pickles, popcorn. Beef, lamb, pork, sausage, jerky, (frozen, retail packages), USDA-inspected. We buy our meat from local producers.

Bluebird Organic Fruit Co., LLC



3462 C 3/4 Road

Palisade

(970) 270-9769 (call or text first)

info@bluebirdfruit.com

www.bluebirdfruit.com

www.facebook.com/bluebirdfruit/

www.instagram.com/bluebirdfruit/

Open most weekends during harvest season.

Hours vary, call or text (970) 270-9769 or follow us on social media up-to-date info. U-pick customers always welcome to a self-orchard tour.

On the East Orchard Mesa scenic byway, 1 1/2 miles south of Carlson Vineyards.

On-farm/ranch sales, u-pick: peaches. Organic tree-ripened peaches grown on 10 acres in Palisade, Colorado at the foothills of the Grand Mesa National Forest. Four varieties of peaches harvested from late July - early September. The orchard is family owned and operated. Visit us on social media to meet our family and get an inside look at life on the farm and our Colorado adventures. Peaches also available at fruit stands and farmers' markets locally & on the Front Range. Visit our website for more information.

C & R Farms LLC

3620 F Road

Palisade

(970) 464-7544

megan@candrfarms.com

www.candrfarms.com

July 15 - September 15

Monday - Saturday, 9 a.m. - 5 p.m.

South on 38 Road up the big hill. Follow the road, take an automatic left then an automatic right which becomes F Road. Down the road about 1 1/4 miles on the north side of the road to 3620 F Road.

On-farm/ranch sales and fundraisers: apples, apricots, cherries, nectarines, peaches, pears.

Carlson Vineyards, Inc.



461 35 Rd. (East Orchard Mesa)

Palisade

(970) 464-5554

info@carlsonvineyards.com

www.carlsonvineyards.com

Year-round, 10 a.m. - 5 p.m.

From westbound I-70: take Exit 44 onto Hwy. 6, make a left onto 38 Rd. (east Orchard Mesa Rd.), stay on paved road for 5 1/2 miles. From eastbound

I-70: take Exit 37 (Clifton) to Hwy. 141 (32 Rd.), turn left and continue on Hwy. 141 south to C 1/2 Rd. Turn left onto C 1/2 Rd., stay on paved road for 4 1/2 miles.

Tasting room and outdoor seating available. NSFV Red, White & Rosé, Sweet Baby Red, White & Blush, Cherry and Peach, T-Red (Lemberger), Riesling, Gewurztraminer & more."

Clark Family Orchards Inc.



3901 G 1/4 Rd.

Palisade

(970) 464-5065 (call first)

dennis@clarkfamilyorchards.com

www.clarkfamilyorchards.com

Facebook: Clark Family Orchards

June - September

Daily, 8 a.m. - 6 p.m.

Tours available (horse drawn wagon)

July 18 - August 29

Saturday, 10 a.m. and 11 a.m.

Large tours by appointment, call (970) 216-0871.

Agritourism, roadside market, sell to retail: apples, apricots, cantaloupe, cherries, chiles - roasted, peaches, pears, plums, squash, tomatoes, zucchini, honey, jams/jellies, salsa, and other jar goods and vegetables. Now for your convenience at Edwards Farmers' Market (Saturday), and Vail Farmers' Market (Sunday). Free orchard tours on horse drawn wagon, Saturdays, 10 a.m. and 11 a.m. mid-July - August.

Colorado Cellars Winery/



Rocky Mountain Vineyards

3553 E Rd.

Palisade

(970) 464-7921 or (800) 848-2812

info@coloradocellars.com

www.coloradocellars.com

Year-round

May - October

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

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

November - April

Monday - Friday, 9 a.m. - 4 p.m.

Saturday, 11 a.m. - 5 p.m.

From Palisade: east on Hwy. 6, turn south on 38 Rd., follow yellow center line 5 miles. From 32 Rd. (Hwy. 141): turn east on C 1/2 Rd. (East Orchard Mesa) for 5 miles, road makes several turns, winery is on the right.

Alpenrose, Pinot Grigio, Orange Moscato, Champagne, Merlot, Eclipse (Sweet Red), Syrah, Cabernet Sauvignon, Chardonnay, Pinot Noir, Alpenglo Riesling, Ruby Port, Gold Rush Port, Colorado Mountain Vineyard Red, Roadkill Red, Reserve wines from 1978 to present, Cherry, Plum, Peach, Raspberry, Pomegranate, Blackberry, Chokecherry, Elderberry, Blueberry, Key Lime, Huckleberry, Golden Nektar, Spiced Nectar Meads,

local honey, salsas, grapeseed oils, grilling sauces, wine candies, barbecue sauce, jerky, snacks, salami and wine cheeses, unique, local handcrafted gifts.

Colorado State University Extension - Tri River Area

2775 Highway 50
Grand Junction, CO 81503
(970) 244-1834, Mesa, (call first)
(970) 874-2195, Delta, (call first)
(970) 249-3935, E. Montrose/Ouray, (call first)
tra.extension.colostate.edu

Year-round: Monday - Friday, 8 am - 5 pm (Delta and Montrose close at lunch time). Tours available. Mesa County Fairgrounds; Delta, 525 Dodge St. (behind Courthouse); Montrose County Fairgrounds in Friendship Hall.

CSU Extension Tri River Area has specialists in Livestock & Range; Agritourism/Ag Marketing; Agronomy & Soils; Horticulture & Natural Resources; Entomology; 4H & STEM; and Nutrition, Food Preservation, & Food Safety. Access to county event facilities. Tours include Ute Garden, Cactus Garden & Arboretum. Call one of our offices to get connected to the right agent to assist you.

Grande River Vineyards

787 N. Elberta Ave.
Palisade, CO 81526
(970) 464-5867 or
800-CO-GROWN
info@granderiverwines.com
www.granderivervineyards.com

Gateway to Colorado's Wine Country™

Kokopelli Farm Market

Palisade
(970) 464-4991
carol@kokopelliproduce.com
www.kokopelliproduce.com

June - October
Daily, 8 a.m. - 6 p.m.
952 I-70, Exit 45, just east of Palisade.

Organic fruits and vegetables, fried peach pies, specialty foods, honey, retail market, roadside stand. Public restrooms, motor coach/bus access, food/concessions, public phone, retail/gift shop, credit cards accepted, pre-booking/group tours.

Did you know?

Now more than ever, consumers can have a positive impact on Colorado's economy by looking for the Colorado Proud label and buying locally grown, raised and processed products.

Lavender Association of Colorado (LAC) Celebrating a Scentsational Decade!

11th Anniversary of the Colorado Lavender Festival!

info@coloradolavender.org
www.coloradolavender.org
www.coloradolavenderfestival.com
www.facebook.com/coloradolavender
www.facebook.com/coloradolavenderfestival

June 25 - June 27, 2021, 11th Annual Colorado Lavender Festival Scentsational Decade!

Friday, June 25, VIP Farm Tours featuring Lavender farms in the North Fork and Grand Valleys. Tickets required.

Saturday, June 26, 9 a.m. - 4 p.m., Festival in the Park at Riverbend Park, 451 Pendelton Ave. Palisade, CO, Exit 42 off I-70.

Free Sunday, June 27, Self-Guided Farm Tours of participating farms and businesses, 10 a.m. - 4 p.m.

The Colorado Lavender Festival will have farm tours, speakers, demonstrations, retail and food vendors, handcrafted artisan gifts, lavender related foods, merchandise and art. This year there will be a small admission fee which includes educational seminars and food demonstration. The festival will be following COVID guidelines for the safety of our volunteers, vendors and attendees. LAC is a statewide non-profit organization representing lavender growers, artisans, and businesses of Colorado's lavender agriculture. Visit coloradolavender.org for details or email questions to events@coloradolavender.org

Market on Main

3rd - 7th Street on Main Street
Grand Junction
www.downtowngj.org

June 24 - September 9

Thursday, 5:30 p.m. - 8:30 p.m.

From westbound I-70: Exit 31, turn left from ramp onto Horizon Dr., proceed into the roundabout and exit back onto Horizon Dr., turn left on 7th St., proceed 1.9 miles to Main St. where you will see the Market in progress. Parking is available along side streets and in the 5th & Rood parking garage. Parking is free after 4 p.m.

Apples, bell peppers, carrots, cherries, chile peppers, chiles - roasted, eggplant, grapes, green beans, herbs, nectarines, peaches, plums, pumpkins, spinach, strawberries, sweet corn, tomatoes, watermelon, zucchini, wine tasting, baked goods, eggs, honey, jams, jerky, live entertainment. The Downtown Market on Main only accepts vendors that sell a product made or grown within the local region. We love our local farmers! We accept SNAP and Double Up Food Bucks.

Morton's Organic Orchards



3525 G Road
Palisade
(720) 371-1727
mortons3651@gmail.com
www.mortonsorchards.com
www.facebook.com/mortonsorganicorchards/

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

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

Mt. Garfield Fruit and Vegetables 🍌

3371 Hwy. 6
Clifton
(970) 434-7906

May - September
Daily, 8:30 a.m. - 8 p.m.
October - November 20
Daily, 8:30 a.m. - 6:30 p.m.
Main road between Palisade and Clifton, Hwy. 6.

Roadside market: apples, apricots, asparagus, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cherries, chile peppers, chiles - roasted, cucumbers, grapes, nectarines, onions, peaches, pears, pinto beans, plums, popcorn, potatoes, pumpkins, rhubarb, squash, sweet corn, tomatoes, watermelon, cider, juices, honey, Indian corn, gourds. We accept all major credit cards. Retail and wholesale.

Palisade Sunday Farmers Market 🏠 🍌

3rd and Main St.
(970) 464-5602
market@townofpalisade.org
www.townofpalisade.org/departments/sunday-market-page
Facebook: Palisade Sunday Farmers Market

June 6 - October 10
Sunday, 9:30 a.m. - 1:30 p.m. featuring the Harvest Market in October

Take Exit 42 off Interstate 70. South on Elberta, east on 1st St. and south on Main St. until you see the market.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, leeks, nectarines, okra, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, wine, baked goods, cheese, eggs, honey, jams/jellies, popcorn, handcrafted gifts, non-profit education, beef, jerky, pork. The Palisade Sunday Farmers' Market is located in the heart of farm and wine country. The market features a live band every Sunday as well as about 55+ vendors selling farm fresh produce, homemade arts and craft products, a variety of delicious food, and other special features.

Peachfork 📷

281 33 Rd.
Palisade
(970) 216-7662
peachfork@gmail.com
www.peachfork.com

August 1 - December 1
Daily, 8 a.m. - 5 p.m. or by appointment
January - July
Thursday - Saturday, 10 a.m. - 6 p.m.

Walking tours
South on Highway 141 (32 Rd.) to C Rd. turn left (east). Go 1 mile to 33 Rd., turn right (south). 281 on right (west).

On-farm sales: apples, wine, grapes, peaches and pears. U-pick in August and September. Shipping available.

Sage Creations Organic 📷 🍌

Farm, LLC
3555 E Rd.
Palisade
(970) 623-9556
paola@sagecreationsorganicfarm.com
www.sagecreationsorganicfarm.com

Farmstand Open May - September Check out website for hours and events. Appointments welcome.
From Denver or downtown Palisade: From Exit 44 or Hwy. 6, right on 38 Rd. (east Orchard Mesa). Follow main roads until you come to 35 1/2 Rd. and E Rd. East on E Rd. First right on the dirt road. Look for a farm sign.

Certified organic farm and greenhouses, on-farm/ranch sales, sell to schools: cherries, bedding plants, heirloom vegetables, herbs, dried and fresh flowers, handcrafted gifts, jams/jellies, essential oil, lavender plants. Learn all about lavender, u-pick

lavender bloom mid-June - July. Host lavender celebration annually, wholesale accounts welcome. Online sales year-round.

Today We Farm

57191 ME Road
Collbran
(303) 653-7471 (call first)
todaywefarm@gmail.com

May - November
Tuesday - Sunday, 9 a.m. - 4 p.m.

On-farm/ranch sales: mushrooms. Bulk wholesale mushrooms available for distributors.

VanWinkle Ranch LLC

2043 N Rd.
Fruita
(970) 210-4292 (call first)
vanwinkleranch@gmail.com
www.facebook.com/VanWinkleRanch

By appointment

On-farm/ranch sales: beef. Fourth and fifth generation beef producers stewarding the land and resources while caring for livestock to produce safe and affordable high quality protein. USDA - inspected ground beef available anytime. Delivery in the Grand Valley area available with a 20# minimum. Caring for land, livestock and community.

Vines 79 Wine Barn

3839 G Road
Palisade
(970) 589-0417
vinelands79@gmail.com
www.vines79.com
www.facebook.com/vines79winebarn

April - October
Friday - Monday, 12 p.m. - 5 p.m.
Winery tours available
April - October, weekends, 2 p.m. - 4 p.m. or by appointment
East of Palisade on Hwy. 6. Corner of 38 3/8 and Hwy. 6 (G Road).

Agritourism, winery: Dry reds and whites, dessert wine. Palisade's newest winery with a western flare is located in the Vinelands, beneath the dramatic Bookcliffs and Grand Mesa. The Wine Barn features estate grown, classic wines. Open in season, Friday - Monday, 12 p.m. - 5 p.m. Check website for winter schedule. Groups of 8 or more please call ahead.

Did you know?

Buying locally produced foods decreases food miles, thereby saving energy and lowering the carbon footprint.

PITKIN COUNTY

Aspen Saturday Market aspensaturdaymarket@gmail.com

June 12 - October 9
Saturday, 8:30 a.m. - 2 p.m.
Hopkins St. and Hyman Ave.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cherries, chiles - roasted, cucumbers, garlic, green beans, lettuce, microgreens, peaches, pears, plums, raspberries, spinach, squash, strawberries, sweet corn, tomatoes, zucchini, juices, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, lamb, pork, poultry. All Colorado products.

ROUTT COUNTY

Community Agriculture Alliance

743 Oak St.
Steamboat Springs
(970) 879-4370
caamarket@communityagalliance.org
caamarket.org
facebook.com/AgAlliance/
instagram.com/agalliance/

Year-round
Tuesday, 9 a.m. - 5:30 p.m.
Wednesday - Friday, 9 a.m. - 2 p.m.
Order online Tuesday - Saturday. Orders are picked up Tuesdays, 9 a.m. - 5 p.m.
Tours available by request, call to schedule.
Corner of 7th and Oak St, downtown Steamboat Springs.

Online farmers' market: asparagus, beets, broccoli, brussels sprouts, carrots, cauliflower, cucumbers, eggplant, garlic, green beans, herbs, kale, leeks, lettuce, microgreens, mushrooms, onions, peas, radishes, rhubarb, spinach, squash, tomatoes, turnips, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, lamb, pork, poultry, sausage, handcrafted gifts, ranch tours. CAA market has over 50 local producers who offer locally grown food and products, seasonal product availability varies.

Rising Sun Ranch Creations

30395 Hwy. 131
Steamboat Springs
846-8129 (call first)
risingsunranchcreations@yahoo.com
www.risingsunranch.com
www.facebook.com/RisingSunRanchCreations

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

Greenhouse, on-farm/ranch sales: handcrafted gifts. I spend a lot of time researching the natural ingredients I use in my products, harvesting my own herbs whenever possible from the natural surroundings in our area. The herbs in my bath and body products have natural healing properties which require low temperatures during processing, so as not to destroy the essence of the plants. My products are made in small batches with the finest essential oils, organic CBD from industrial full spectrum hemp oil and the hemp is grown at our ranch for the finest quality. We make CBD muscle rub, CBD arnica injury salve, CBD honey and honey sticks. CBD tinctures in 250mg, 500mg and 1,000mg. Also CBD for pets. They are created with extreme care and I feel that surpass all commercially developed similar products.

Main Street Farmers' Market 🏠

Steamboat Springs
 (970) 367-7060 or (970) 367-7161
 llarkin@mainstreetsteamboat.com
 www.mainstreetsteamboat.com
 www.facebook.com/MainstreetSteamboat

June 5 - September 18
 Saturday, 9 a.m. - 2 p.m.
 7th and Yampa Streets.

Apples, apricots, beets, bell peppers, broccoli, brussels sprouts, cabbage, carrots, cherries, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, kale, leeks, lettuce, microgreens, mushrooms, nectarines, onions, peaches, pears, peas, plums, potatoes, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, zucchini, lemonade, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, pork, poultry, sausage, smoked salmon, trout, handcrafted gifts. We accept SNAP.

SUMMIT COUNTY

Continental Divide Winery 🍷

505 S. Main St., Unit A-4
 Breckenridge
 (970) 771-3443
 info@breckwinery.com
 www.breckwinery.com
 www.facebook.com/ContinentalDivideWinery/

Year-round
 Daily, 11 a.m. - 7 p.m.
 Tasting room conveniently located downtown in Main Street Station. Free 2 hour parking is available under the Hyatt/Wyndham Hotels.

Winery: Chardonnay, Riesling, Cabernet Sauvignon, Petit Verdot, Petite Syrah, Syrah Blends (tasting room available). Wine tastings, wine blending experiences, group packages.

Dillon Farmers' Market 🏠

(970) 262-3439
 www.facebook.com/dillonfarmersmarket

June 11 - September 17
 Friday, 9 a.m. - 2 p.m.
 Lodgepole Street. To access market: I-70 to Exit 205, Silverthorne/Dillon. Turn east up the hill on U.S. Hwy. 6, turn slight right on Lake Dillon Drive and head down towards lake. Parking to the left (and throughout town), market to the right adjacent the water.

126 booth farmers' market. Variety of fresh fruits, flowers, vegetables, baked goods, pastas, sauces, cheeses, pestos, jams, quiches, meats, desserts, coffee drinks, honey and natural-based products. Colorado artisans. Yoga in the morning, live music all day, magic shows, yard games, and kid and adult activities. Cash, check or credit card.



WHAT IS COLORADO PROUD?

The Colorado Proud Program was created by the Colorado Department of Agriculture in 1999 to:

- ☑ Promote Colorado food and agricultural products.
- ☑ Make it easier for consumers to identify and purchase
- ☑ Colorado products by labeling them with the Colorado Proud logo.
- ☑ Raise consumer awareness of the benefits of buying locally grown, raised and manufactured products.

8 Great Reasons to Buy Local!

1. **Enjoy Seasonal Diversity**

Experience seasonal and regional favorites such as Palisade Peaches, Rocky Ford Melons, Olathe Sweet Corn and Pueblo Chiles!

2. **From the Field to Your Fridge**

Produce is harvested and delivered immediately. Spending less time in transport means fresh products that retain more of their nutritional value.

3. **Savor the Flavor**

Since local products don't need to travel far, produce is allowed to ripen on the trees and in the fields ensuring the best flavor.

4. **Support the Local Economy**

Buying local maintains jobs, sustains family farms and ranches, and contributes to the state economy.

5. **Learn About Your Food**

Local farmers and ranchers are right here in your backyard! They are readily available to answer questions about their fresh products.

6. **Preserve Our Heritage**

The beauty of farms and ranches enriches the Colorado landscape and supports the state's western heritage.

7. **Invest in the Future**

Buying local preserves the strength and character of communities for generations to come.

8. **Preserve Open Space and Wildlife Habitat**

Buying local is better for the environment because it helps keep farms and ranches profitable, thereby maintaining open space and wildlife habitat.

Tips for Picking Colorado Produce

Know what to look for when selecting fresh Colorado produce!

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

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

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

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

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

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

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

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

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

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

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

Marketing Your Livestock as Processed Meat

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

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

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

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

What is Organic Certification?

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

What is the National Organic Program?

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

Who has to be Certified?

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

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

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

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

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





Colorado Proud Fun Facts

Did you know?

AGRICULTURE



There are nearly 39,000 farms and ranches in Colorado encompassing 31.8 million acres. That's nearly half of the state's total land area.

Colorado farmers and ranchers help to feed the world, exporting nearly \$2 billion in products. Canada, Mexico, Japan, Korea and China receive the largest share of Colorado food products.

There are more than 195,000 jobs in Colorado related to agribusiness, contributing more than \$47 billion annually to Colorado's economy.

DAIRY/EGGS



In 2018, Colorado's 178,000 milk cows produced nearly 530 million gallons of milk. Moo...

There are 5.1 million layers in Colorado producing more than 1.4 billion eggs each year.

FIELD CROPS



Colorado's production of sunflowers ranks sixth in the nation. Who knew?

Colorado ranks first in production of proso millet. This annual grass is grown as a grain crop and is used for bird and livestock feed in the U.S. The grain is also gaining momentum as an ingredient in gluten-free foods.

Colorado is well known for its production of pinto beans. The state ranks ninth nationally in dry bean production.

FRUIT CROPS



Colorado's leading fruit crops are peaches and apples.

Warm days and cool nights help bring out the sweetness in Colorado grown fruit.

Colorado's grape growing regions range in elevation from 4,000 to 7,000 feet and are among the highest vineyards in the world.

LIVESTOCK



Cattle and Calves is Colorado's number one agricultural commodity with 2.8 million head of cattle in the state.

66% of the state's \$7.1 billion in agricultural cash receipts is attributed to livestock.

Colorado's market sheep and lambs rank second in the nation and Colorado wool production ranks fourth.

VEGETABLE



The San Luis Valley is the largest and highest commercial agricultural valley in the world. Elevation in the Valley ranges from 7,400 to 8,000 feet above sea level.

There are approximately 50,000 acres in the San Luis Valley in southwestern Colorado dedicated to potato production.

Other vegetable crops grown in Colorado include carrots, cabbage, lettuce, squash, spinach, sweet corn, and so much more.

County Fairs

Date	Name	Location
July 9-19	Custer County Fair	Westcliffe
July 10-17	El Paso County Fair	Calhan
July 13-17	Mesa County Fair	Grand Junction
July 13-18	Park County Fair	Fairplay
July 15-17	Gunnison County Cattleman's Days	Gunnison
July 15-18	San Miguel Basin Fair	Norwood
July 16-25	Pueblo County Fair	Pueblo
July 17-24	Eagle County Fair and Rodeo	Eagle
July 17-25	Cheyenne County Tumbleweed Fair	Cheyenne Wells
July 20-25	Phillips County Fair	Holyoke
July 22-25	Arapahoe County Fair	Aurora
July 24-30	Bent County Fair and Rodeo	Las Animas
July 24-31	Montrose County Fair	Montrose
July 24-Aug. 1	Chaffee County Fair	Salida
July 25-Aug. 1	Weld County Fair	Greeley
July 26-31	Crowley County Days	Ordway
July 26-31	Eastern Colorado Roundup (Washington)	Akron
July 26-31	Kit Carson County Fair and Rodeo	Burlington
July 27-Aug. 1	Garfield County Fair and Rodeo	Rifle
July 28-Aug. 1	Sedgwick County Fair	Julesburg
July 29-Aug. 8	Logan County Fair	Sterling
July 30-Aug. 5	Morgan County Fair	Brush
July 30-Aug. 7	Moffat County Fair	Craig
July 30-Aug. 7	Rio Blanco County Fair	Meeker
July 30-Aug. 8	Middle Park Fair and Rodeo (Grand)	Kremmling
July 31-Aug. 7	Delta County Fair	Hotchkiss
July 31-Aug. 7	Fremont County Fair	Cañon City
July 31-Aug. 8	Douglas County Fair and Rodeo	Castle Rock
July 31-Aug. 8	Elbert County Fair	Kiowa
July 31-Aug. 8	Teller County Fair	Cripple Creek
Aug. 2-7	Baca County Fair and Rodeo	Springfield
Aug. 4-8	Adams County Fair	Brighton
Aug. 5-8	Archuleta County Fair	Pagosa Springs
Aug. 6-10	Larimer County Fair and Rodeo	Loveland
Aug. 6-15	Boulder County Fair, Livestock Show & Rodeo	Longmont
Aug. 7-11	Yuma County Fair	Yuma
Aug. 7-14	Prowers Sand & Sage Roundup	Lamar
Aug. 10-15	Huerfano County 4-H Fair	La Veta
Aug. 12-14	Dolores County Fair	Dove Creek
Aug. 13-22	Routt County Fair	Hayden
Aug. 18-22	Arkansas Valley Fair (Otero)	Rocky Ford
Aug. 27-Sept. 6	Colorado State Fair	Pueblo
Sept. 4	Ouray County Fair	Ridgway
Sept. 5-11	Kiowa County Fair and Rodeo	Eads
Sept. 8-12	Jackson County North Park Fair	Walden
Sept. 19-25	Holly Gateway Fair	Holly

Visit event websites for most current information regarding dates and activities.

Colorado Food & Agricultural Festivals

June 5	Summerfest...Taste of Brighton
June 5	Johnstown BBQ Daze
June 5-6	Taste of Fort Collins
June 10-12	Ute Mountain Roundup Rodeo, Cortez
June 25-27	Colorado Lavender Festival, Palisade/Grand Junction
July 2-4	Paonia Cherry Days Festival
July 17	Castle Rock Wine Fest
July 17	Dolores SummerFest
July 22-25	Deltarado Days, Delta
July 23-25	Mancos Days Celebration
August	Colorado Proud Month
Aug. 1	Colorado Day
Aug. 6-8	West Elks Wine Trail, Paonia/Hotchkiss
Aug. 7	AKC Agility Dog Trails
Aug. 7	Vino and Notes Wine Festival, Woodland Park
Aug. 13-15	Wheat Ridge Carnation Festival
Aug. 14	Escalante Days, Dolores
Aug. 14	Milliken Beef 'N Bean Day
Aug. 18-22	Arkansas Valley Watermelon Day, Rocky Ford
Aug. 19-21	Palisade Peach Festival
Aug. 21	Lafayette Peach Festival
Aug. 27-28	Old-Fashioned Corn Roast Festival, Loveland
Aug. 28-29	Manitou Wine Festival
Sept. 3-5	Windsor Harvest Festival
Sept. 3-6	Salsa Fiesta, Creede
Sept. 4-6	A Taste of Colorado, Denver
Sept. 6-Mid-Nov.	Miller Farms Fall Harvest Festival, Platteville
Sept. 8-12	Meeker Sheep Dog Championship Trials

Sept.10-12	Aspen Food and Wine Classic
Sept. 11	Big Chili Cook-Off, Evergreen
Sept. 11	CSU Ag Day, Fort Collins
Sept. 11	Potato Day Festival, Greeley
Sept. 11	San Luis Valley Potato Festival, Monte Vista
Sept. 11-12	Salida Fiber Festival
Sept. 17-19	Downtown Boulder Fall Festival
Sept. 17-19	ColorFest Wine and Food Festival, Pagosa Springs
Sept. 18-19	Colorado Mountain Festival, Palisade
Sept. 18-19	Colorado Mountain Winefest, Palisade
Sept. 18-19	Sterling Sugar Beet Days
Sept. 21	Colorado Proud School Meal Day
Sept. 23-26	Mountain Harvest Festival, Paonia
Sept. 24-25	Fruita Fall Festival, (970) 858-3894
Sept. 25	Harvest Day, Lowell Ranch, Castle Rock
Sept. 25	Vino Salida Tenderfoot Stomp
Sept. 25-26	Harvest Fest at the Winery at Holy Cross Abbey, Cañon City
Oct. 1-3	AppleFest, Cedaredge
Oct. 2	Annual Colorado Brewers Rendezvous
Oct. 2	Carbondale Potato Day
Oct. 2	Dolores Harvest Fest & Car Show
Oct. 2-3	Cider Days, Lakewood Heritage Center
Oct. 3	Balistreri Vineyards Harvest Party, Denver
Oct. 8-10	Breckenridge Craft Spirits Festival
Oct. 8-10	Pumpkin Festival, Denver Botanic Gardens at Chatfield, Littleton
Nov. 4	Colorado Uncorked, Denver
Nov. 26-27	Creede Chocolate Festival

Visit event websites for most current information regarding dates and activities.

Colorado State University Extension Offices

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

County	Location	Telephone	County	Location	Telephone
Adams	9755 Henderson Road, Brighton 80601-8114	(303) 637-8100	Kit Carson	817 15th St., Burlington 80807	(719) 346-5571
Alamosa	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381	La Plata	2500 Main Avenue, Durango 81301	(970) 382-6463
Arapahoe	6934 S. Lima St., Suite B, Centennial 80112	(303) 730-1920	Larimer	1525 Blue Spruce Drive, Fort Collins 80524-2004	(970) 498-6000
Archuleta	344 Highway 84 P.O. Box 370, Fairgrounds Pagosa Springs 81147-0370	(970) 264-5931	Las Animas	200 E. 1st County Courthouse, Room 104 Trinidad 81082	(719) 846-6881
Baca	700 Colorado Street, Springfield 81073-1456	(719) 523-6971	Lincoln	326 8th Street, P.O. Box 68, Hugo 80821-0068	(719) 743-2542
Bent	1499 Ambassador Thompson Blvd., Las Animas 81054-1736	(719) 456-0764	Logan	508 South 10th Avenue, Suite 1, Sterling 80751-3408	(970) 522-3200
Boulder	9595 Nelson Road, Box B, Longmont 80501-6359	(303) 678-6238	Mesa	Department 5028, PO Box 20,000, Grand Junction 81502-5001	(970) 244-1834
Broomfield	3 Community Park Road, Broomfield 80020	(720) 887-2286	Mineral	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
Chaffee	10165 County Road 120, Salida 81201-9404	(719) 539-6447	Moffat	539 Barclay Street, Craig 81625-2733	(970) 824-9180
Cheyenne	425 South 7th W. P.O. Box 395, Cheyenne Wells 80810-0395	(719) 767-5716	Montezuma	103 N. Chestnut, Cortez 81321	(970) 565-3123
Clear Creek	1111 Rose St., Georgetown 80444	(303) 679-2424	Montrose	1001 North 2nd Street Friendship Hall, Montrose 81401-3731	(970) 249-3935
Conejos	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381	Morgan	914 East Railroad Avenue P.O. Box 517, Fort Morgan 80701-0517	(970) 542-3540
Costilla	1899 E. Hwy 160 P.O. Box 30 Monte Vista 81144	(719) 852-7381	Otero	27901 Road 21, P.O. Box 190, Rocky Ford 81067-0190	(719) 254-7608
Crowley	613 Main St Courthouse Annex, Ordway 81063	(719) 267-5243	Ouray	1001 North 2nd Street Friendship Hall, Montrose 81401-3731	(970) 249-3935
Custer	205 South 6th, PO Box 360, Westcliffe 81252-0360	(719) 783-2514	Park	880 Bogue Street, P.O. Box 603, Fairplay 80440-0603	(719) 836-4296
Delta	525 Dodge Street, Delta 81416-1719	(970) 874-2195	Phillips	22505 U.S. Hwy. 385, P.O. Box 328, Holyoke 80734-0328	(970) 854-3616
Denver	888 E. Iliff Avenue, Denver 80210	(720) 913-5270	Prowers	1001 So. Main St., Lamar 81052-3838	(719) 336-7734
Dolores	409 North Main Street, c/o Courthouse, P.O. Box 527 Dove Creek 81324-0529	(970) 677-2283	Pueblo	701 Court Street, Suite C, Pueblo 81003	(719) 583-6566
Douglas	410 Fairgrounds Road, Castle Rock 80104-2699	(720) 733-6940	Rio Blanco	700 Sulphur Creek Road, Meeker 81641-0270	(970) 878-9490
Eagle	441 Broadway, P.O. Box 239, Eagle 81631	(970) 328-8630	Rio Grande/ Saguache	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
El Paso	17 N Spruce St., Colorado Springs 80905	(719) 520-7690	Routt	136 6th Street, Suite 101, Steamboat Springs 80477-2830	(970) 879-0825
Elbert	95 Ute Ave., P.O. Box 189, Kiowa 80117-0189	(303) 621-3162	San Luis Valley Area	1899 E. Hwy 160, P.O. Box 30, Monte Vista 81144	(719) 852-7381
Fremont	615 Macon Avenue, LL10 County Administration Building, Cañon City 81212-3390	(719) 276-7390	San Miguel	1120 Summit, P.O. Box 130, Norwood 81423-0130	(970) 327-4393
Garfield	Fairgrounds, 1001 Railroad Avenue P.O. Box 1112 Rifle 81650-1112	(970) 625-3969	Sedgwick	315 Cedar County Courthouse, Julesburg 80737-1532	(970) 474-3479
Gilpin	230 Norton Drive, Black Hawk 80422	(303) 582-9106	Summit	37 Peak One Dr., CR1005 P.O. Box 5660, Frisco 80443-5660	(970) 668-3595
Grand	210 11th Street, Extension Hall, Fairgrounds P.O. Box 475, Kremmling 80459-0475	(970) 724-3436	Teller	800 Research Dr., Ste. 224, Woodland Park 80863	(719) 686-7961
Gunnison	275 South Spruce, Gunnison 81230-2719	(970) 641-1260	Washington	181 Birch Avenue, County Courthouse Annex Akron 80720-1513	(970) 345-2287
Huerfano	401 Main St., Suite #105, Walsenburg 81089-2045	(719) 738-2170	Weld	525 North 15th Avenue, Greeley 80631-2049	(970) 400-2066
Jackson	312 5th Street, Walden 80480-1077	(970) 723-4298	Yuma	310 Ash Street, County Courthouse, Suite B Wray 80758-1800	(970) 332-4151
Jefferson	15200 West Sixth Avenue, Unit C, Golden 80401-6588	(303) 271-6620			
Kiowa	County Courthouse, 1305 Goff, P.O. Box 97, Eads 81036-0097	(719) 438-5321			

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Did you know?

Colorado agriculture is essential in the state, contributing \$47 billion annually to the state's economy – ranking in the country's top 10 for production of nearly 30 agricultural products.

Colorado has nearly 39,000 farms and ranches encompassing 31 million acres—nearly half the state's total land.

There are more than 195,000 jobs in Colorado related to agribusiness.



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