



COLORADO
Department of Agriculture



COLORADO WINE

— 2022 — **COLORADO FARM FRESH DIRECTORY**

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



WELCOME

Welcome to the **2022 Farm Fresh Directory**. For nearly four decades, the **Farm Fresh Directory** has been the go-to resource for Coloradans looking to support their local farmers and bolster their connection to the land and the food grown and raised in Colorado.

Whether you're looking for a farmers market, a Community Supported Agriculture (CSA) vendor, u-picks, wineries, or other places to meet your local farmer, Farm Fresh has helped Colorado customers shorten the distance between where their food is grown and where it is consumed.

By supporting our local farmers, ranchers, and other food producers you are helping Colorado sustain our food supply chain, increase market opportunities for local producers, and enable your community to access local, fresh food grown by our neighbors. Through this publication, producers connect directly with you, the consumer, to increase our connection to each other and strengthen our community ties.

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**:

Denver Metro Farmers' Market, 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 Grain Chain, Colorado Proud, Colorado State Fair, Colorado Wine Industry Development Board, Elevation Mountain Grown Herbal Tea, LLC, Old Grove Pastures.

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

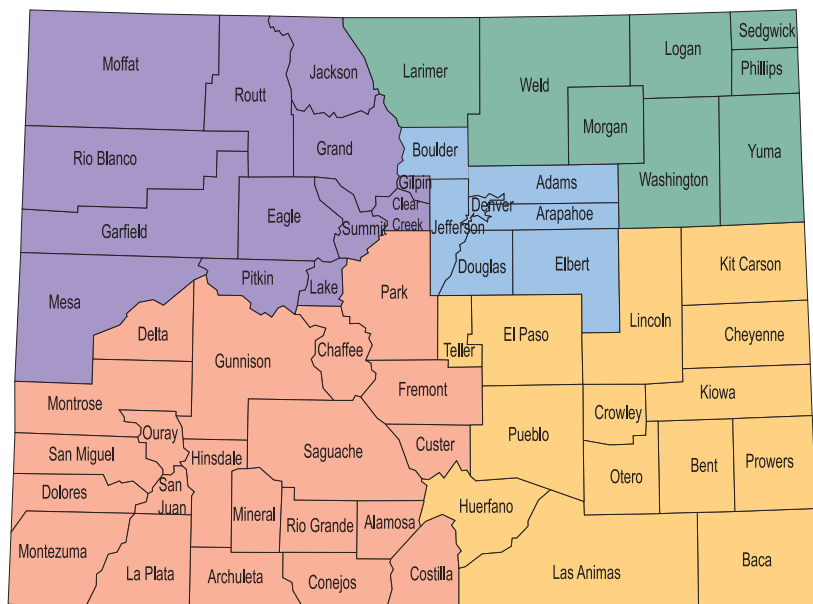
Colorado's many libraries, welcome centers, chambers of commerce and private businesses including Royal Crest Dairy and Longmont Dairy Farm who helped get this directory into your hands.

I hope you find this directory useful as you enjoy summer in our incredible state. As you travel across Colorado, search out those smaller stands and farms that might not be on your regular list of places to visit. Tell the sellers you found them through the Farm Fresh directory and thank them for the work they do each day to provide Colorado with fresh produce, locally raised meat, and delectable food products we make right here in our state.

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, farms and ranches with a  icon offer agricultural tours and Colorado Proud with a .

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
cda_info@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, and 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/hours vary with the season.

Please visit our website for current information
Educational tours available. Please e-mail Tim at
bpf@qwestoffice.net

Located two miles south of Brighton. Map on website.

Agritourism, Summer/Winter CSA, roadside market. U-pick seasonal: strawberries, raspberries, flowers, basil, pickling cucumbers, pumpkins. Farm market, grown on-site, many specialty varieties: arugula, beans (fresh and dried), beets, bok choy, broccolini, cabbage, carrots, celeriac, collards, cucumbers, chard, eggplant, fennel, gourds, kale, kohlrabi, leeks, lettuce, melons, okra, onions, parsnips, peas, peppers (sweet, hot, roasted chiles), pumpkins, radishes, rutabaga, spinach, summer squash/zucchini, tomatoes, tomatillos,

watermelon. Colorado fruit in season. Local honey, eggs and beef. School field trips, pumpkin patch with a straw maze and hay rides.

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

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.

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.

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.

Orchard Farmers' Market

14535 Delaware St.

Westminster

(303) 910-9776

abmarketcolorado@gmail.com

www.orchardfarmersmarket.com

www.facebook.com/orchardfarmersmarket

June - September

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

Near 144th & I-25 in the Orchard Town Center. In the Macy's parking lot.

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

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.

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, curbside 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 26.)

STEAD School at Reunion



18251 Homestead Trail
Commerce City
Farmers' Market Hotline: (303) 887-FARM
www.denverfarmersmarket.com

July 12 - September 25
Sunday, 10 a.m. - 2 p.m. or sellout

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 18.)

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 and frozen 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 operations behind the scenes.

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.



LaZyB Acres Alpacas



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

Year-round
Daily, 10 a.m. - 5 p.m., by appointment
Tours by appointment

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

Agritourism, on-farm/ranch sales: LaZyB Acres Alpacas has been raising alpacas since 1998. We currently have a herd of over 40 alpacas, as well as angora goats, chickens, ducks and a goose. We have crias (baby alpacas) due in May and September of 2022. 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

July 15 - September 28
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 18.)

DELIVERED WEEKLY

Fresh to Your Front Door

SINCE 1927



NEW CUSTOMERS USE CODE:

FARMFRESH

FOR 20% OFF YOUR FIRST ORDER

FOR HOME DELIVERY CALL: 303-731-6997 or VISIT ROYALCRESTDairy.COM

Mayberry Farm

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

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 and individual cuts.

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!

Southlands Farmers' Market the LOCAL Colorado



(855) At-Local
Parker
info@thelocalcolorado.com
www.thelocalcolorado.com
www.facebook.com/southlandsfarmersmarket
www.instagram.com/southlandsfarmersmarket

May 7 - October 1

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

Located in the Town Square in the heart of the beautiful Southlands Shopping Center.

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, juices, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts.

Tuff's Ranch



5055 S. County Road 137
Bennett
(720) 263-2279 (call first)
Michelle@tuffsranch.com
www.tuffsranch.com
www.facebook.com/TuffsRanch

Year-round, with notification

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

Tours available by request

See website for directions

Agritourism, on-farm/ranch sales: baked goods, eggs, honey, popcorn, beef, jerky, pork, poultry, sausage, handcrafted gifts, farm/ranch vacations. Tuff's Ranch is owned and operated by 9-year-old Tuff in Bennett. He always wanted to be a farmer and feed people. Join him in his adventures of learning about Farm-to-Table and feeding people. We accept SNAP/EBT. ADA accessible.

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
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)
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 home page. Follow website link above to sign up 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.

B Bar S Ranch Grass-Fed Beef



282 Twin Sisters Rd.
Nederland, CO 80466
Denise: (720) 560-2863
Ranch: (303) 648-3758
Marianne: (720) 688-8363
moreinfo@bbarsranch.com
www.bbarsranch.com

Order by phone, e-mail, fax or mail.
Orders must be received by September 1, 2022.
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.

Boulder County Farmers Market



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

April 2 - November 19
Saturday, 8 a.m. - 2 p.m.
May 4 - October 5
Wednesday, 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, 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 e-mail 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 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 and Golden 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 14 - June 25 at the Louisville farmer's market. Volunteering opportunities available. Please call or e-mail.

Growing Gardens  
1630 Hawthorn Ave.
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 1 - October 26

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 full 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. We're bringing back our April sale this year so gardeners can get all our best cool-weather plant starts and seeds, April 12 - 15, 9 a.m. - 6 p.m. each day. Visit our 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 goat yoga, our annual Farm Gala, and our Community Harvest Fest scheduled for October 12, 2022.

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 Peach Festival

(303) 666-9555
www.lafayettecolorado.com

August 20, 2022
Saturday, 9 a.m. - 4 p.m.
On Public Rd. 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 16, 2022 - June 17, 2022

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

Tours available, must book in advance

April 16 - June 17, 9:30 a.m. - 4:30 p.m.,
weekdays by prior arrangement.

Entrance on east side of Broadway at Grape Ave..

Centennial Farm/Ranch, on-farm/ranch sales, u-pick: Iris plants. 117 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. Please check our website and Instagram for updates on bloom status.

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 Rd.
(720) 840-0533
longmont@bcfm.org
www.bcfm.org

April 2 - November 19
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 14 - October 15
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. Now accepting SNAP/EBT and Double UP.

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.

Nederland Farmers' Market



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

May - September
May 8, 22, June 5, 19, July 3, 17, 31, Aug. 14, 28,
Sept. 11, 25, Oct. 2, 10 a.m. - 2 p.m.
Artesian Fair July 3, 10 a.m. - 3 p.m.
Harvest Festival, October 3, 10 a.m. - 3 p.m.

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, mushrooms, peaches, peas, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tempeh, tomatoes, turnips, watermelon, zucchini, juices, kombucha, coffee, tea, baked goods, eggs, honey, jams, jellies, pickles, handcrafted gifts, flowers, beef, fish, pork, sausage, jerky, samosas, Puerto Rican & soul food. 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
Please visit our website for updated hours
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)
info@rmpr.farm
www.rockymtnpumpkinranch.com

October Pumpkin Patch and Fall Festival
Certified USDA Organic.
Daily, 9 a.m. - 6 p.m.
9 miles west of I-25 on Hwy. 66 (Ute Hwy., Longmont, CO 80503).

On-farm roadside market: Certified organic winter squash and pumpkins, gourds, corn stalks, straw bales. Colorado cider, juices, Western Slope jams, syrups, butters, as well as salsas, preserves, pumpkin bread and local honey. Weekend Fall Festival: pony rides, petting zoo, kiddie carnival rides, food vendors and hand-dipped caramel apples.

SkyPilot Farm



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

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.

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!

BROOMFIELD COUNTY

Broomfield Farmers' Market at 🍌 🌱
Holy Comforter Episcopal Church
1700 W. 10th Ave.
(303) 594-4420
market@holycorforterchurch.net
www.broomfieldfarmersmarket.org

June 14 - September 27
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@altiusfarms.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
events@HobNobEvents.com
www.denver80238.com
www.facebook.com/Denver80238

June 5 - October 9
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
hello@coloradofreshmarkets.com
www.coloradofreshmarkets.com
www.facebook.com/ColoradoFreshMarkets
www.instagram.com/coloradofreshmarkets

May 7 - November 5
Saturday, 9 a.m. - 2 p.m.
June 15 - September 28
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.

25 YEARS FRESH! Shop the sunny and bustling Cherry Creek Fresh Market for all things grown, raised or made in Colorado since 1997. Apples, apricots, asparagus, basil, beans, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chard, cherries, chili peppers, chiles - roasted, cilantro,

collard greens, corn, cucumbers, daikon, dill, dragon tongue beans, eggplant, English peas, farm flowers, field tomatoes, garlic, green beans, hanging baskets, heirloom tomatoes, herbs, honeydew, houseplants, jalapeños, kale, leeks, lettuces, little gem lettuce, melons, microgreens, mustard greens, mushrooms, nectarines, okra, onions, organic produce, parsley, peaches, pears, peas, pickles, pickling cakes, pie pumpkins, pinto beans, plant starters, plums, potatoes, potted plants, pumpkins & decorative gourds, radishes, raspberries, rhubarb, romaine, romanesco, rutabaga, shishito, snow peas, spices, spinach, squash, squash blossoms, strawberries, summer squashes, sweet corn, tomatillo, tomatoes, turnips, turnip greens, watermelon, winter squash, zucchini, Plus cider, juices, baked goods, crepes, cheese, eggs, coffee, chocolate, honey, jams/jellies, local dairy, pet treats, popcorn, beef, jerky, lamb, pork, poultry, sausage, salmon, food trucks, handcrafted gifts, local goods, live music and so much more!

The Co-Op at 1st

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

Year-round community owned and operated health foods grocery store and wellness hub.

7 days a week, 10 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.

We are a one stop grocery store that provides fresh, local vegetables and fruit supplied by local Colorado farmers and distributors. Selection varies based on season and availability. Live greens set up in a hydroponic unit. Local juices, a variety of local sodas, sparkling herbal drinks and dairy/non-dairy milks. Baked goods, grab and go meals, cheese, eggs, honey, beef, jerky, 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 weekly subscription food box. We also have a commissary kitchen to empower small businesses to succeed, a community event space, we provide educational classes on life skills and community development, and a wellness side that includes yoga, zumba, Tibetan cranial, massage, and counseling. Jovial Concepts, the non-profit organization which partners with 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 and Golden 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) 619-0619
katrina@gratefulgardenllc.com
www.gratefulgardenllc.com/north-east-denver-colorado-farmers-market
www.facebook.com/GVRFarmersMarket

June 1 - August 31
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) 734-0718
events@hobnobevents.com

May 22 - October 9
Sunday, 9 a.m. - 1 p.m.
32nd Ave., between Lowell and Osceola 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.

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.

NestFresh Eggs



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

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 raised humanely & sustainably on small family farms. Each one comes from a happy hen who eats a nutritious diet free from any antibiotics or added hormones. NestFresh Eggs come from healthy, humanely raised hens, so you can feel good about feeding them to your family. We offer a full line of products including certified Organic, Non-GMO, pasture 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 CFF2022 for 10% off your first three subscriptions deliveries, or 20% off your first Pasture Provisions market order.

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.)

METRO DENVER FARMERS' MARKET



MARKET ON YOUR CALENDAR

Saturdays

SOUTHWEST PLAZA

APRIL 30 - OCT 29
Southeast Parking Lot
Wadsworth & Bowles
8am-2pm or Sellout

Saturdays

LAKEWOOD

JUNE 11 - SEPT 24
Mile Hi Church
9077 W Alameda Ave
10am-2pm or Sellout

Sundays

STEAD SCHOOL AT REUNION

JUNE 12 - SEPT 25
18251 Homestead Trail
10am-2pm or Sellout

Sundays

HIGHLANDS RANCH

MAY 1 - OCT 30
Highlands Ranch Town Center
9288 Dorchester St.
10am-2pm or Sellout

Wednesdays

LITTLETON

JUNE 15 - SEPT 28
Aspen Grove
7301 S. Santa Fe Dr.
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



Supplement
Nutrition
Assistance
Program



CREDIT UNION
OF
COLORADO

Sol Farmers Market



3010 E 6th Ave.

Denver

(303) 902-2451

kellyenterprisesltd@gmail.com

realfarmersmarketco.com

May 15 - October 16

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

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, cucumbers, eggplant, garlic, grapes, green beans, herbs, honeydew, kale, leeks, lettuce, 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. This new farmers market on 6th Ave in Cherry Creek is nestled in a beautiful neighborhood surrounded by upscale independent shops. Enjoy strolling the neighborhood and shopping at this sweet Farmer's Market on Sunday.

South Pearl Street



Farmers' Market

1500 & 1400 blocks of S. Pearl St.

Denver

(303) 734-0718

events@hobnobevents.com

www.southpearlstreet.com

www.facebook.com/SouthPearlStreet

May 1 - November 13

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.

Spano's Produce



5820 Lowell Blvd.

Denver

(303) 901-3356 or (303) 427-2596

www.spanofreshproduce.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.

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.

Tours and field trips available by appointment.

Please see our website for visit and volunteering information.

Sprout City Farms is an urban agriculture nonprofit founded in 2010. We cultivate a network of educational farms that engage communities, strengthen neighborhood resiliency, and root farmers in the city. We operate the Denver Green School Community Farm (SE Denver), Mountain Park Community Farm (Lakewood), and the farm at Jack's Solar Garden (under solar panels in Longmont). Half of our harvest 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!

University Hills Market



University Hills Plaza

2500 S. Colorado Blvd.

Denver 80222

(303) 884-8735

robin69camaro@msn.com

www.farmersmarketscolorado.com

https://www.facebook.com/universityhillsplaza

May 14 - October 29

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

University Hills Plaza

60-70 vendors weekly including Palizzi Farm, Forte Fruits, Everybody Must Get Scones, Pastamore, Milford Spice, La Biche, Garden Coffee, Dinali Mediterranean, Mom's Pralines and so much more.

DOUGLAS COUNTY

Alexander Family Ranches LLC/ Noel Alexander Memorial Gardens

7124 W. Cherokee Dr.

Sedalia

(303) 814-3147 (call first)

Caporra1@aol.com

By appointment only

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

Busy Bee Farm

PO Box 41

Larkspur, CO 80118

(303) 657-5360

steven_Lechner@msn.com

www.busybeefarm.online

www.facebook.com/busybeefarm.online

April - October

By appointment.

Closed all major holidays.

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

CALF at the Lowell Ranch

2330 S. Interstate 25 (East Frontage Rd.)

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, 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

500 Fairgrounds Drive

Upper parking lot

(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 43.)

Festival Park the LOCAL Colorado

(855) At-Local

info@thelocalcolorado.com

www.thelocalcolorado.com

www.facebook.com/festivalparkfarmersmarket

www.instagram.com/festivalparkfarmersmarket

May 8 - September 25

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

Located in beautiful Downtown Castle Rock's Festival Park.

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, juices, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts.

Hidden Mesa Research and Demonstration Orchard

100 Third St.

Castle Rock

(303) 805-9665

amyers5902@aol.com

May - October

Tours available, Tuesday, 9 a.m. - 12 p.m.

Community gardens. Research site also has a vegetable demonstration garden. Produce is provided to the Grow and Give Program and given to local food banks. ADA accessible. North of Franktown at the Hidden Mesa Open Space.

Highlands Ranch Farmers' Market

9288 Dorchester St.

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

May 1 - October 30

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

Highlands Ranch Town Center

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! [\(See our ad on page 18.\)](#)

Kiana Creek Ranch

1054 S. Perry Park Rd.

Sedalia

(720) 805-0118 (call first)

sales@kianacreekranch.com

www.kianacreekranch.com

www.facebook.com/KianaCreekRanch

Year-round

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

On-farm/ranch sales: beef. Welcome to Kiana Creek Ranch! We are a 1,400 acre family owned and operated grass fed and finished beef ranch in Sedalia, Colorado. It is our family mission to humanely raise nutrient dense, 100% grass fed and finished beef. Our beef is American Grassfed Certified and raised using healthy techniques such as: 100% grass fed and finished, antibiotic free, organically raised, hormone free, steroid free, GMO free, and grain free beef. We are dedicated to the long term health and sustainability of our land for future generations.

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.

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.

Parker Farmers' Market the LOCAL Colorado

(855) At-Local

info@thelocalcolorado.com

www.thelocalcolorado.com

www.facebook.com/parkerfarmersmarket

www.instagram.com/parkerfarmersmarket

May 8 - October 30

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

On East Main St., in the heart of Historic Downtown Parker.

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, juices, wine, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts.

Sandy's Way Microfarm



3833 Bear Canyon Cir.
Sedalia
(720) 722-3633 (call first)
cale@sandyswayfarm.com
www.sandyswayfarm.com
www.facebook.com/SandysWayCSA

May - November
Friday, 12 p.m. - 5 p.m.
Saturday, 8 a.m. - 1 p.m., at the Castle Rock
Farmers' Market
Tours available, please call or e-mail prior
Friday and Saturday afternoons

CSA farm, on-farm/ranch sales: beets, bell peppers, cabbage, carrots, chile peppers, cucumbers, eggplant, green beans, herbs, kale, leeks, lettuce, microgreens, onions, peas, radishes, spinach, squash, tomatoes, turnips, zucchini, eggs. Stores are filled with low nutrient, bland vegetables, grown thousands of miles away by large industrial farms. Our small family farm provides ultra-fresh, nutrient dense, delectable vegetables empowering our members to create delicious, healthful meals for themselves and their families. We supply individuals, families, and co-ops in the southwest metro area of Denver, CO. Our primary markets are: Castle Rock, Sedalia, Castle Pines, Lone Tree, Highlands Ranch, Roxborough, Littleton and Lakewood.

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, e-mail, fax or mail.
Orders must be received by September 1, 2022.
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.

Blue Ridge Farm LLC



11500 County Road 110
Kiowa
(303) 947-7670 (call first)
evehamptondarrow@icloud.com
www.blueridgefarmbeef.com
www.facebook.com/BlueRidgeFarmBeef

Year-round
Ranch tours available to beef purchasers, by appointment.

Agritourism, on-farm/ranch sales: beef, eggs. Blue Ridge Farm is a small family ranch raising all natural grass fed beef sold directly to the consumer. We use the best Angus crossed cattle to produce excellent marbling and taste on our sustainable ranch. Our herd is free from hormones, GMO's, synthetics and antibiotics. We use a local processor to reduce animal stress and the dry aging process creates superior taste and tenderness. We raise beef the way it should be. Discover how we can help you eat better!

Blue Trane Heritage Farm



Elbert
(303) 552-6538
info@bluetranegroup.com
www.bluetranegroup.com
www.facebook.com/BlueTraneHeritageFarm

Year-round
Saturday deliveries
Schedule at www.bluetranegroup.com/csa

CSA: arugula, Asian greens, bak Choi, beet greens, beets, bell peppers, broccoli, Brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers (pickling and slicing), eggplant, green beans, herbs, kale, lettuce, microgreens, mustard greens, nagi, okra, onions, potatoes, pumpkins, radicchio, radishes, rhubarb, spinach, squash, sweet corn, Swiss chard, tomatoes, turnips, zucchini, baked goods, eggs (chicken and duck), jams/jellies. 20 week CSA delivery schedule and subscription at www.bluetranegroup.com/csa. All produce is pesticide, herbicide and chemical fertilizer FREE. We are direct to consumers only!

Elizabeth Farmers' Market



500 East Kiowa Ave.
(303) 646-4166
moeser@townofelizabeth.org
www.townofelizabeth.org/community/page/elizabeth-farmers-market

June 10 - September 9
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.



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

Year-round
Daily

We are a 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 e-mail order. All beef is processed at state certified or USDA facilities. Please leave a message when calling.

JEFFERSON COUNTY

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.

Evergreen Market at Boone's



Boone Mountain Sports
2962 Evergreen Parkway
Evergreen 80439
(303) 884-8735
robin69camaro@msn.com
www.farmersmarketscolorado.com

May 31 - September 27
Tuesday, 10 a.m. - 2 p.m.
Boone Mountain Sports & Evergreen Brewery

30+ vendors weekly including Palizzi Farm, Forte Fruits, Tamales Lady, Snowstorm Sweets, Homestead in the Hood and lots of other great stuff

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, green beans, herbs, leeks, 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.

Golden Farmers Market



1019 10th St. (Golden Library Parking Lot)
(303) 908-1826 (call first)
lora@goldenchamber.org
www.goldenfarmersmarket.org
www.facebook.com/goldenfarmersmarket
www.instagram.com/goldenfarmersmarket

June 4 - October 8

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

The Golden Chamber office is located in the Golden Visitors & Info Center building. Building hours are generally Monday - Saturday from 10 a.m. - 4 p.m., however Chamber/Golden Farmers Market staff are not always in the building. PLEASE PLEASE call ahead, Lora (303) 908-1826.

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, popcorn, jerky, handcrafted gifts and apparel. We accept SNAP.

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

Starts May 28

Saturday, 9 a.m. - 2 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, Romes Sausage 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 11 - September 24

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

Mile Hi Church (Alameda and Garrison)

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 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, and wild rice. Gardening supplies and shoes. Live entertainment! (See our ad on page 18.)

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.

The Original Evergreen Farmers' Market

28253 Meadow Dr.

(next to Hiwan Heritage Park & Museum)

303-477-3900

loredana@loredanas.com

www.coloradooutdoormarkets.com

June 14 - September 27

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

A picture perfect farmers' market, tucked away in the beautiful Colorado mountains. Fresh picked organic and conventional produce, Palisade fruit, Bjorn Honey, Loredana's Italian Foods, Great Harvest Bread, EVOO, Bavarian Sausage, Austrian pastries and more! Enjoy Middle Eastern Food at the market cafe! The market shares its space with the beautiful Hiwan Park & trail. Picnic tables, shady pine trees and playground!

Southwest Plaza

8501 W. Bowles Ave.

Littleton

Farmers' Market Hotline: (303) 887-FARM

www.denverfarmersmarket.com

April 30 - October 29

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 18.)

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

Spring Plant Sale and special orders (as we sell primarily wholesale to restaurants, co-ops & distributors). Arugula, apples, Asian greens, beets, carrots, garlic, honey, lettuce & salad mixes, onions (bunching), radishes, shallots, spinach, turnips.

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.





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



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 1

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 Rd., 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)

22nd 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 Rd.. Go north 4 miles to CR 58, then 1/4 mile east.

U-pick rhubarb in season, gift shop, handicap access, motor coach/bus access. Special Events: September 24 Pioneer Living Day and May 7 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 our Good Food® Award winning honeys: Rose Honey from the Heart; Whiskey Barrel Aged and our latest winner Fennel Pollen 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 18 - September 24

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) 962-2336

www.lovgov.org/farmersmarket

www.facebook.com/cityoflovelandfarmersmarket

www.instagram.com/cityofloveland

June 5 - September 25

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

Fairgrounds Park, www.lovgov.org/services/parks-recreation/parks-facilities/parks-reservation-spaces/fairgrounds-park

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, fresh pastries, pies, vegan meat alternatives, tamales, fresh roasted green chiles, homemade snack foods, tea, mushrooms, wine, monthly artist market, soap, lotion, 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, honey pots, lip balm, salves, gifts. Beekeeping books and supplies. Pollination services for large and small farms. Classes in spring. Live bees and queens.

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 and Golden 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.

COLORADO
agriTOURISM
ASSOCIATION
www.coloradoagritourism.org

Estes Valley Farmers' Market

500 Big Thompson Ave.

(303) 775-9058

vickieden3@yahoo.com

www.facebook.com/EstesValleyFarmersMarket

June 2 - September 29

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, baked goods, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, smoked salmon (Styria Catering), Avanti Winery, fresh maple syrup, cut flowers, hanging baskets, potted annuals, perennials, fresh honey, and pasta (gluten free as well). The Candy Man (roasted flavored nuts, handmade chocolates), goat milk/lotions, handwoven baskets, flavor infused oils, dips, coffee, salsa, dog treats, spices.

Gordon Creek Farm LLC

200 Wild Mountain Ln.

Livermore

(720) 341-6812 (call first)

chris@gordoncreekfarm.com

www.gordoncreekfarm.com

www.facebook.com/gordoncreekfarm

June - October

Wednesday and Friday, community deliveries

5 p.m. - 6:30 p.m.

CSA: beets, broccoli, cabbage, carrots, cauliflower, garlic, green beans, herbs, kale, leeks, lettuce, onions, peas, potatoes, radishes, peas, potatoes, radishes, spinach, squash, turnips, zucchini, fennel, Asian greens, Swiss chard, arugula, salad mix, kohlrabi. We bring our farm to you! Convenient weekly pickup locations in Livermore (Glacier View) and Red Feather Lakes from June - October. Join our CSA or order online. More information at www.gordoncreekfarm.com.

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.

Hoffman Farms, LLC

3545 W O St.

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/larimercountyfm

www.instagram.com/larimercountyfm

May 21 - October 29

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

Located in the Larimer County Courthouse parking lot., at Howes and Oak Streets.

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cherries, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, microgreens, mushrooms, onions, peaches, pears, peas, plums, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, jerky, pork, poultry, sausage, handcrafted gifts, dog treats, crafts. Community and special events, music. Visit the oldest farmers' market in Northern Colorado and shop at 70 vendors each week. We are a grower's only market! We accept SNAP/EBT, ADA accessible.

Long Shadow Farm

101 Bothun Rd.

Berthoud

(970) 232-6667 (call first)

kristin@longshadowfarm.com

www.longshadowfarm.com

www.facebook.com/LshadowF

Year-round

Daily, by appointment only

Tours available by appointment

CSA farm, on-farm/ranch sales: lamb, poultry, 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

April 19 - November 8

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

Apples, apricots, asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, chile peppers, cucumbers, eggplant, garlic, green beans, herbs, microgreens, 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, gluten free, allergen free breads and lots more.

Loveland East Farmers Market at Jax

950 E. Eisenhower Blvd

Loveland, CO 80537

970 231-2020

treatsbygagnes@hotmail.com

May 4- September 28

Every Wednesday 3 - 7 pm

The only evening market in Loveland!

Colorado grown and produced products, including all vegetables, microgreens and local fruit. Plus honey, jams and jellies, pasta sauces, Bread, pastries, ice cream, popcorn, tamales, salsa, fresh tortillas, fresh flowers, food truck, vegan empanadas 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.

Mountain View Meats

5200 County Road 19

Fort Collins

(970) 829-7846 (Mace cell, call first)

mace.mvm@gmail.com

www.mvmeatsfc.com

www.facebook.com/mvmeatsfc

Year-round

Monday - Thursday, 9 a.m. - 4 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 and Sunday at The Loveland Farmers' Market located at Fairgrounds Park. "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)
sschnedecker@emnet.org
www.sunriseranch.org/buy-beef

Year-round (some products are seasonal)

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

Saturday and Sunday, by appointment

Tours available by appointment

Take US 34/Eisenhower Blvd. and continue west 6.5 miles to North CR 27. Turn right on N CR 27 at the Masonville/Sunrise Ranch sign. Continue on N CR 27 for 3 miles to CR 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.

LOGAN COUNTY

People's Market



500 Clayton St.
Brush
(970) 842-2666
brushchamberexecdir@gmail.com

July 28

Thursday, 4 p.m. - 7 p.m.

August 3 - 31

Wednesday, 4 p.m. - 7 p.m.

September 7 & 14

Wednesday, 4 p.m. - 7 p.m.

Small town Brush has a great variety of vendors, produce, flowers, boxed goods, toys, children clothing, homemade jams/jellies and more!

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.

(Country Road Vines and Wines continued on page 33.)

Colorado's Largest Fall Family Entertainment Destination

www.andersonfarms.com

Over 8 miles of corn maze!

Anderson Farms

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



U-Pick Sunflowers

Thurs – Sun, July 29 - August 28, 2022



Fall Festival

September 21 - October 31, 2022



Thurs – Sun, September 23 - October 30, 2022



Haunted Cornfield & Ghost Town

www.TerrorInTheCorn.com

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

Pope Farms Corn Maize and Pumpkin Patch

19502 County Road 3
Wiggins
(970) 483-6124
popefarmscornmaize@hotmail.com
www.popefarmscornmaize.com

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.

Two Drifters Farm

Weldona
(970) 380-8926 (call first)
twodrifters.llc@gmail.com
www.facebook.com/two.drifters.farm

Greenhouse, roadside market, apiary: asparagus, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, chile peppers, cucumbers, eggplant, green beans, herbs, kale, peas, pumpkins, spinach, squash, tomatoes, watermelon, zucchini, honey, flowers. ADA accessible.

WELD COUNTY

Anderson Farms

6728 County Road 3 1/4
Erie
(303) 828-5210
info@andersonfarms.com
www.andersonfarms.com
www.facebook.com/andersonfarmsco
www.facebook.com/terrorinthecorn

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.

U-pick Sunflowers
Thursday - Sunday, July 29 - August 28.
Anderson Farms U-Pick Sunflowers is back! Visit our 15-acre field to pick from over 20 varieties of beautiful sunflowers! Pick and Paint classes

available on selected days. Tickets will be limited. Visit the website for details.

Fall Festival & Terror in the Corn September 21 - 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. Public restrooms, handicap access, motor coach/bus access, picnic area, food/concessions, retail/gift shop, credit cards accepted, pre-booking/group tours.

Colorado's Largest Fall Family Entertainment Destination. Entering our 26th season. Activities include hayrides to the 30-acre pumpkin patch, 25-acre corn maze, tire mountain, barrel train, pedal karts, combine slide, jump pads, farm animals, gem mining, duck races, paintball shooting gallery, 5-minute escape rooms, private campfire rentals, live music, magicians and more! Field trips and group rates available.

RATED #1 IN THE NATION - The Scare Factor/
RATED #1 IN COLORADO - The Scare Factor.
TERROR IN THE CORN is 10 acres of fear offering an immersive experience into a world of the unknown. You and your friends will wind your way through a massive corn field filled with your darkest fears... leading to the town of Raven's Gulch where you will make your way through its abandoned buildings and darkened streets to face the nightmares that greet you at every turn. **(See our ad on page 32.)**

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. Overnight shipping by FedEx nationwide for an additional charge.



Erie Farmers' Market

Downtown Louisville
(303) 902-2451
kellyenterprisesltd@gmail.com
www.realfarmersmarketco.com
www.facebook.com/eriefarmersmarket

May 12 - September 8
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. Now accepting SNAP/EBT/Double Up. Dog friendly.

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. 4-H and FFA members welcome.

Fritzler Farm Park

20861 County Road 33
La Salle
(970) 737-2129
bri@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 CR 44 and CR 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/

Hoffman Farms, LLC

3545 W O St.
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. SNAP benefits accepted through the Greeley Farmers' Market.

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.

Mazzotti Farms LLC Pumpkin Patch



24120 WCounty Road 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 36.)

Monroe Organic Farms, LLC



25525 WCounty Road 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.



****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.



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, e-mail Robby Adams at adamsr@wcsdre1.org.

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.

Prairie Natural Lamb

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

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

Sonrise Farm Colorado



36835 County Road 21
Windsor
(970) 702-3624 and (602) 380-3483
sonrisefarmcolorado@gmail.com
www.facebook.com/sonrisefarmcolorado

September 17 - October 30

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

Sunday, 11 a.m. - 5 p.m.

One mile north of Harmony on County Road 21. Over the bridge on the west side of 21.

Agritourism, on-farm/ranch sales, u-pick: pumpkins, squash, sweet corn, jams/jellies, pickles, popcorn, handcrafted gifts, sunflowers, corn maze/pumpkin patch, event facilities, hayrides. Sunflowers are available July - September. Call for access. Our pumpkin patch has free activities for family fun. There is a charge for pumpkins, squash and gourds. Our hayride is arguably the most beautiful in NOCO. Our straw bale maze is perfect for younger children.

Spomer Bison Ranch



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

Year-round 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.

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 (Mid - Aug. - Oct., between 10 a.m. - 6 p.m.)
notillkathy@gmail.com
www.tiggesfarm.com
www.facebook.com/tigges.farm

Open: Mid-August - Mid-End of October (whichever Mother Nature determines)

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

Free Admission. Tigges Farm is a third generation family friendly working farm. Nothing scary for small children.

Tours available for elementary schools, child care centers and adult day care groups on Thursday and Friday during October 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.

Event Facilities: Available during open days
August - October. Must pre-schedule.

Agritourism: roadside market, u-pick pumpkin patch, bell peppers, chile peppers, (fresh and roasted on-site), cucumbers, garlic, onions, pinto beans, pumpkins, squash, sweet corn, tomatoes, zucchini, juices, soda, water, honey, jams/jellies, Sahuaro Chile Dip (exclusively made at and available only at the farm), fall decor, macramé, rock art, crocheted, knitted and embroidered gifts, straw bales, corn stalk bundles, gourds (fresh and dried). Mid - Aug. - Oct., self guided activities include: Barn Quilt Gallery, Vintage Farm Equipment on Display, Flamingo Scavenger Hunt (download from Website). October weekend free events planned include: Conestoga Wagon Ride pulled by Percheron Draft Horses, Bunnies in Bow Ties, Alpaca Petting, Unicorn (Draft Horse). Visit, Birds of Prey, Face Painting, Craft Show.

Von Trotha - Firestien Farm at Bracewell



30951 County Road 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 11 - September 3
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
office@lenzfamilymfarms.com
www.lenzfamilymfarms.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
www.instagram.com/PrairieOpalRanch
tiktok.com/@prairieopalranch

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

We are located in Eastern Plains of Colorado, Wray, CO and Western Planes of Kansas, St. Francis, KS.

We currently offer American Grassfed Association Certified grass-fed/finished beef. Non-soy and Non-GMO, pastured meats including pastured chicken, pork and lamb. Non-soy and Non-GMO chicken and duck eggs. We also offer pastured non-soy, Non-GMO turkeys. Farm box and CSA coming soon! Delivery available, please call or e-mail to set up your delivery.

Trifecta Natural Pork, LLC



1911 County Road 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, processed whole or half. Hogs available year-round.

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

Avahah Farm    
7545 Log Rd.
Peyton
(719) 233-7828 (call first)
contact@avahahfarm.com
www.avahahfarm.com

By appointment
Tours available, please visit our website

CSA farm, garden center: beets, bell peppers, cabbage, carrots, cucumbers, garlic, green beans, herbs, kale, leeks, lettuce, microgreens, onions, potatoes, pumpkins, radishes, spinach, squash, tomatoes, turnips, zucchini. ADA accessible. We accept SNAP/EBT.

The Backyard Markets    
12530 Black Forest Road and
11631 Ridgeline Drive
Colorado Springs
info@thebackyardmarkets.com
www.thebackyardmarkets.com
www.facebook.com/BackyardMarketinBF

May 21 - October 29 (Black Forest)
Saturday, 9 a.m. - 1 p.m.
June 12 - September 25 (Ridgeline)
Sunday, 10 a.m. - 2 p.m.
Tours available (any day of the season)

Agritourism, farmers' market: apples, apricots, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, chiles - roasted,

cucumbers, eggplant, garlic, green beans, herbs, kale, lettuce, microgreens, mushrooms, onions, peaches, peas, plums, potatoes, pumpkins, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, coffee, tea, cheese, eggs, honey, jams/jellies, pickles, popcorn, beef, buffalo, jerky, lamb, pork, poultry, sausage, handcrafted gifts. Pumpkin patch, end of season Harvest and Trick Or Treating, National Farmers' Market week, 100th Anniversary Log School, Holiday markets, Customer Appreciation. The Backyard Markets are producer-only farmers' markets. You can find a variety of items including fresh Colorado produce, baked goods, unique sauces and dips and artworks. Each vendor makes, bakes, or grows the items they sell. We host live music, chefs at market, an educational Kids Corner and a young entrepreneur program. We accept SNAP and Double Up Food Bucks. ADA accessible.

Briargate Farmers' Market  
7610 N. Union
Colorado Springs
(719) 321-4234 or (719) 592-9420
unique47@hotmail.com

May 18 - October 5
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 ranchers.

Corner Post Meats

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

Mindful meat done right for the land, right for the animals, right to your door. Let an Audubon Certified Ranch in Black Forest be your one-stop shop for 100% grass fed beef, pasture raised pork, pasture raised chicken and wild caught fish. We offer individual cut options, bulk meat boxes and monthly subscriptions, so choosing clean, natural food that nourishes you and your family is super easy! Receive our newsletter and follow us on social media for an inside look at life on a working ranch!

Good Steward Farms

20155 Oasis Ave.
Peyton
(719) 491-2746 (call first)
goodstewardfarms.co@gmail.com
www.goodstewardfarms.net

Year-round
Monday - Friday, 8 a.m. - 5 p.m.
Tours available (call for appointment)

U-pick: beets, bell peppers, broccoli, carrots, cauliflower, cucumbers, garlic, green beans, kale, lettuce, onions, peas, potatoes, radishes, spinach, squash, sweet corn, tomatoes, turnips, zucchini. Certified naturally grown. ADA accessible.

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

A family-operated, pick-your-own, certified-organic rhubarb and horseradish farm since 2007. The harvest is normally the first weekend in June, 8 a.m. - 2:30 p.m., Saturday and Sunday. Rhubarb and horseradish plants are sold via e-mail to the plant interest list, normally in late April. On the few years when plants remain unsold, they will be available to buy during the harvest. Other items for sale harvest weekend include unfiltered, local honey and rhubarb cookbooks. Join their interest lists to keep apprised of harvest and/or plant sale

details and dates. Mother Nature can force last minute changes. Join the lists by sending email to Dennis.Duncan@HighAltitudeRhubarb.com. No appointment is necessary for the harvest and there is no admission fee. Picnic tables, a park-like, treed field with grand views, complimentary rhubarb treats and bottled water are the norm. Details about the process and what to bring can be found at <https://highaltituderhubarb.com/pick-your-own/> The farm is in Black Forest, half an hour drive from downtown Colorado Springs and one hour from downtown Denver.

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

Wholesale, bulk and retail eggs. Delivery available.

Monument Hill Farmers' Market

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

May 21 - October 8
Saturday, 8 a.m. - 2 p.m.
I-25: Exit 161, go west on Hwy. 105.

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.

Our Red Barn Ranch



11494 N. Calhan Hwy.

Calhan

(719) 339-5229 (call first or text)

info@ourredbarnranch.com

www.ourredbarnranch.com

Facebook: Ourredbarnranch

Year-round (weather permitting)

Monday - Thursday, by appointment

Friday - Sunday, open to the public

10 a.m. - 4 p.m.

2 miles south of the town of Calhan, CO. On N. Calhan Hwy.

Agritourism, greenhouse, on-farm/ranch sales: eggs. Farm/ranch vacations, hayrides, horseback riding, animal interaction, handcrafted gifts, gloves, hats, socks, sweaters, products made from alpaca fiber. Our Red Barn Ranch is on 40 acres of rolling prairie. We are located 2 miles south of the town of Calhan, northeast of Colorado Springs. We are about two miles from The Paint Mine Interpretive Park. We are a family-oriented farm and welcome all. We offer hands-on interaction with our herd of 25 alpacas, 2 llamas, 3 angora goats, Dorper sheep and lambs, barn kittens, pet chickens and even a turkey! You will learn about the history of alpacas, angora goats and what we do with their fleece. We also raise Colorado Mountain Dogs. They have full reign of the property, so please leave your pets at home.

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/SOCOVFM

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.

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.

KIT CARSON COUNTY

Loutzenhiser Cattle Company



10599 County Road 2

Flagler

(970) 302-9804 (call first)

loutzenhiscattlecompany@gmail.com

www.loutzenhiscattle.com

Year-round

Daily, 24 hours

On-farm ranch sales: beef. Beef delivery to Colorado Springs and the Front Range.

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 (packaged, 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

www.instagram.com/GrainsFromThePlains

Year-round Monday - Saturday, 8 a.m. - 6 p.m.

Tours available.

Wheat Festival in July at harvest time, date depends on season.

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



GET REAL FRESH FOOD



CASTLE ROCK FARMERS MARKET

CASTLE ROCK'S FINEST FARMERS MARKET FOR OVER 30 YEARS

500 Fairgrounds Drive, Castle Rock, Co 80104
Saturdays from June 18th through Oct. 1st 2022
8AM to 1PM

Douglas County Fairgrounds - Upper Parking Lot

INCLUDING LONGTIME FAVORITE VENDORS

DiTamaso Farms - Fresh
Vegetables

C&R Farms - Fresh Fruit from
Palisade

Snow Creek Ranch - Dry-Aged
Black Angus Beef

Emusement Acres - Locally
Grown Vegetables

Avenda Kettle Corn - Delicious
Sweet & Savory Kettle Corn!

Dancing Jaguar Coffee
- Specialty Coffees &
Espresso from
Honduras

Styria II Bakery - Freshly
Baked European-Style Breads

Don Mauro Farms - Fresh
Vegetables

One Luv Organics -
Vegetables, & Greens

Pastamore - Specialty
Pastas & Sauces

Sandy's Way Microfarm -
Sedalia-Grown Vegetables

Blue Bird Kitchen -
Fresh, Local Jams &
Jellies



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

[OCRFM.COM](http://ocrfm.com)

MONDAY

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

TUESDAY

Broomfield, 1700 W. 10th Ave.
4 p.m. - 7 p.m., June 14 - Sept. 27

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

Evergreen, 28253 Meadow Dr.
10 a.m. - 2 p.m., June 14 - Sept. 27

Evergreen, 2962 Evergreen Pkwy.
10 a.m. - 2 p.m., May 31 - Sept. 27

Glenwood Springs
Downtown on 7th St.
4 p.m. - 8 p.m., June 14 - Sept. 20

Loveland
2665 W. Eisenhower Blvd.
9 a.m. - 1 p.m., April 19 - Nov. 8

Paonia, 42521 R25 Rd.
5 p.m. - 8 p.m., May 17 - Oct. 4

WEDNESDAY

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

Brush, 500 Clayton St.
4 p.m. - 7 p.m., Aug. 3 - 31, Sept. 7 & Sept. 14

Carbondale, 4th & Main St.
10 a.m. - 3 p.m., June 8 - Sept. 28

Colorado Springs
235 S. Nevada
3 p.m. - 7 p.m., June 8 - Oct. 5

Colorado Springs, 7610 N. Union
9 a.m. - 2 p.m., May 18 - Oct. 5

Denver, 1st & University Blvd.
9 a.m. - 1 p.m., June 15 - Sept. 28

Denver, 4890 Argonne Way
5 p.m. - 8 p.m., June 1 - Aug. 31

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

Dolores, Flanders Park
4 p.m. - 7 p.m., June 1 - Oct. 26

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 15 - Sept. 28

Mountain Village, Heritage Plaza
11 a.m. - 4 p.m., June 15 - Sept. 14

THURSDAY

Brush, 500 Clayton St.
4 p.m. - p.m., July 28

Colorado Springs
8833 Vista Del Pico Blvd.
3 p.m. - 7 p.m., June 2 - Aug. 25

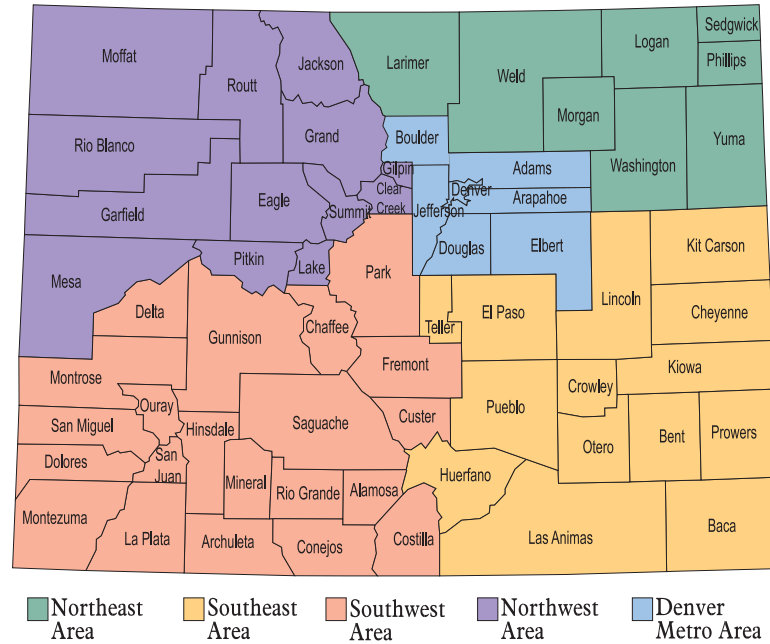
Crested Butte, Cranks Plaza
3 p.m. - 6 p.m., July 7 - Aug. 25

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

Erie, Briggs St. between Moffat and Cheeseman, 5 p.m. - 8 p.m., May 12 - Sept. 8

Estes Park, 500 Big Thompson Ave.
8 a.m. - 1 p.m., June 2 - Sept. 29

Colorado Farmers' Markets



Florence, 3rd St. & Pikes Peak
8 a.m. - 1 p.m., June 2 - Sept. 29

Grand Junction, 3rd - 7th St. on Main St., 5:30 p.m. - 8:30 p.m., June 23 - Sept. 8

FRIDAY

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

Dillon, Lodgepole St.
9 a.m. - 2 p.m., June 10 - Sept. 2

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

Meeker, Downtown Meeker
4 p.m. - 8 p.m., June 10, June 17, June 24, July 15, July 22

Monte Vista
1st Ave. & Jefferson St.
9 a.m. - 1 p.m., July 8 - Sept. 16

Ridgway, Hartwell Park
10 a.m. - 3 p.m., May 27 - Oct. 14

Rifle, Heinze Park
4 p.m. - 8 p.m., June 17 - Sept. 2

Woodland Park, 200 N. Park St.
8 a.m. - 1 p.m., June 3 - Sept. 30

SATURDAY

Aspen
Hopkins St., Hyman Ave., Hunter St.,
8:30 a.m. - 2 p.m., June 11 - Oct. 8

Aurora
Southlands Shopping Center
8 a.m. - 1 p.m., May 7 - Oct. 1

Berthoud, Fickel Park
9 a.m. - 12 p.m., June 18 - Sept. 24

Boulder, 13th St.
8 a.m. - 2 p.m., April 2 - Nov. 19

Castle Rock, 500 Fairgrounds Dr.,
8 a.m. - 12 p.m., Mid-June - First of Oct.

Colorado Springs,
12530 Black Forest Rd.
9 a.m. - 1 p.m., May 21 - Oct. 29

Colorado Springs
7350 Pine Creek Rd.
9 a.m. - 1 p.m., June 11 - Oct. 8

Denver, 1st & University
9 a.m. - 2 p.m., May 7 - Nov. 5

Denver, 2500 S. Colorado Blvd.
9 a.m. - 1 p.m., May 14 - Oct. 29

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

Durango, 259 W. 9th St.
8 a.m. - 12 p.m., May 14 - Sept. 24,
9 a.m. - 12 p.m. Oct. 1 - 29

Durango, 259 W. 9th St.
9 a.m. - 1 p.m., Nov. 19

Durango, 2500 Main Ave.
9 a.m. - 2 p.m., Dec. 10

Fort Collins, 200 W. Oak St.
9 a.m. - 1 p.m., May 21 - Oct. 29

Golden, 1019 - 10th St.
8 a.m. - 1 p.m., June 4 - Oct. 8

Greeley, The Depot. Northeast corner of 10th St. and 7th Ave.
8 a.m. - 12 p.m., May 7 - Oct. 29

Gunnison, Main & Virginia Sts.
9:30 a.m. - 1 p.m., June 11 - Oct. 22

Lakewood, Alameda & Garrison
10 a.m. - 2 p.m. or Sellout, June 11 - Sept. 24

Littleton, 8501 W. Bowles Ave.
8 a.m. - 2 p.m. or Sellout
April 30 - Oct. 29

Longmont, 9595 Nelson Rd.
8 a.m. - 1 p.m., April 2 - Nov. 19

Louisville, 824 Front St.
9 a.m. - 1 p.m., May 14 - Oct. 15

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

Montrose
E. Main St. and Uncompahgre Ave.
9 a.m. - 1 p.m., May 7 - Dec. 17
(except Thanksgiving)

Montrose

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

Monument, 66 Jefferson
8 a.m. - 2 p.m., May 21 - Oct. 8

Pagosa Springs, 225 E. Pagosa St.
9 a.m. - 1 p.m., End of June - End of Sept.

Salida, Alpine Park, 8 a.m. - 12 p.m., June 4 - Sept. 15 and 9 a.m. - 12 p.m., Sept. 3 - Oct. 15

Steamboat Springs
7th & Yampa Sts.
June 4 - Sept. 17, 9 a.m. - 2 p.m.

Windsor, 100 N. 5th St.
9 a.m. - 1 p.m., June 11 - Sept. 3

SUNDAY

Breckenridge, 505 S. Main St.
10 a.m. - 3 p.m., June 12 - Sept. 4

Buena Vista, McPhelemy Park
10 a.m. - 1 p.m., June 5 - Oct. 2

Castle Rock, Festival Park
9 a.m. - 2 p.m., May 8 - Sept. 25

Cedaredge, 388 S. Grand Mesa Dr.
8 a.m. - 1 p.m., June 12 - Oct. 2

Colorado Springs
11631 Ridgeline Dr.
10 a.m. - 2 p.m., June 12 - Sept. 25

Colorado Springs
11894 Grandlawn Cir.
10 a.m. - 2 p.m., May 22 - Sept. 4

Commerce City, 18251 Homestead Trail, 10 a.m. - 2 p.m. or sellout, July 12 - Sept. 25

Crested Butte, 100 & Zero Blocks of Elk Ave., 9 a.m. - 2 p.m., May 29 - Oct. 9

Denver
1500 & 1400 blocks of S. Pearl St.
9 a.m. - 1 p.m., May 1 - Nov. 13

Denver, 32nd Ave., between Lowell and Osceola Sts., 9 a.m. - 1 p.m., May 22 - Oct. 9

Denver, 2900 Roslyn St.
9 a.m. - 1 p.m., June 5 - Oct. 9

Denver, 3010 E. 6th Ave.
9 a.m. - 1 p.m., May 15 - Oct. 16

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

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 1 - Oct. 30

Loveland, 700 S. Railroad Ave.
9 a.m. - 1 p.m., June 5 - Sept. 25

Nederland, 85 E. First St.
10 a.m. - 2 p.m., May 8, 22, June 5, 19, July 17, 31, Aug. 14, 28, Sept. 11, 25, Oct. 2

Palisade, 3rd & Main St., 9 a.m. - 1:30 p.m., June 5 - Oct. 9

Parker, Historic Downtown
8 a.m. - 1 p.m., May 8 - Oct. 30

Westminster, Orchard Town Center,
9 a.m. - 2 p.m., June - Sept.



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.

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

Crites Produce 🍎

135 Hwy. 50 East
Avondale
(719) 568-2312 (call first)
bryancrites24@hotmail.com
Facebook: Crites Produce

August 1 - November 1
Daily, 8 a.m. - 6 p.m.
1/4 mile east of the Avondale Loaf N Jug. Directly east of Avondale Elementary School

On farm/ranch sales: bell peppers, cantaloupe, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, pinto beans, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini. Chiles, chile roasting and processing. ADA accessible.

Curtis Ranch

Premium Quality Grass-fed Beef
8387 Cuerna Verde Rd.
Rye
(719) 252-5973 (call first)
lori@adiamondbrand.us
www.adiamondbrand.us
www.facebook.com/adiamondbrand
www.instagram.com/adiamondbrand

Year-round
Tours available, call before to schedule.

Curtis Ranch Premium Quality Grass-fed Beef is grown in the high country of Colorado. We are certified with the American Grassfed Association which means we have strict standards of only the best Angus cattle on a diet of 100% forage; never any grain or corn, raised on grass pasture and never confined to a feedlot, never treated with antibiotics, hormones, or steroids, not genetically modified (Non GMO), no additives, artificial flavors or coloring, and raised on an American family ranch. Because our premium quality grassfed beef comes from the best Angus cattle, it is rich in flavor, low in fat and provides many health benefits. Experience the goodness of humanely raised, USDA certified and inspected grassfed beef while supporting a Colorado grown business.

Disanti Farms



29114 South Road
Pueblo
(719) 948-2526 (call first)
rdisanti@msn.com
www.facebook.com/DiSantiFarms

May - October 31
Daily, 8 a.m. - 6 p.m.

Roadside market: beets, bell peppers, cabbage, cantaloupe, chile peppers, chiles - roasted, cucumbers, eggplant, garlic, green beans, onions, peas, pinto beans, potatoes, pumpkins, radishes, squash, sweet corn, tomatoes watermelon, zucchini and much more! Juices, cheese, honey, jams/jellies, pickles. We accept SNAP/EBT, ADA.

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.

Rusler Produce, Inc.



47762 CO-96
Avondale
(719) 947-3361 (call first)
tommy@ruslerproduce.com
www.ruslerproduce.com

Year-round

On-farm sales, wholesaler: pinto beans.

Three Sisters Farm and Dairy



1152 41st Lane
Pueblo and
2043 53rd Lane
Boone
(719) 240-4996 (call first)
threesistersfarm7R@yahoo.com
www.threesistersfarmanddairy.com
www.facebook.com/ThreeSistersFarm7R

Seasonal hours by appointment
Monday - Sunday, call for hours
Tours available, please call for farm tours.
Directions for 1152 41 Lane. Business Hwy. 50 in Pueblo County to 41st Lane. Turn south on 41st Lane: first residence on the left. Directions for 2043 53rd Lane: Business 50 to Avondale, CO. Turn south on Avondale Blvd., approximately 2 miles. East on Olson Rd. approximately 4 miles, right on 53rd Lane.

Agritourism, garden center, on-farm/ranch sales, roadside market, u-pick: asparagus, eggplant, garlic, herbs, pumpkins, radishes, raspberries, rhubarb, tomatoes, baked goods, cheese, eggs, jams/jellies, pickles, beef, lamb, pork, sausage. Three Sisters Farm and Dairy specialize in all things wholesome from the pasture, garden, dairy barn and chicken coop. We love sharing our produce, eggs, dairy and meat products and are passionate about teaching people more about the food they eat. We offer many types of classes to teach you to feed yourself wholesome foods. Corn maze/pumpkin patch, goat yoga, school field trips, canning, soap making class. Events are advertised on our website and facebook or call.



TELLER COUNTY

Woodland Park Farmers' Market    
200 N. Park St., (Memorial Park)
(719) 400-9986
info@wpfarmersmarket.com
www.wpfarmersmarket.com
www.facebook.com/wpfarmersmarket

June 3 - September 30
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. Approximately 60 vendors per week. We accept SNAP.



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.

To sign up visit
www.coloradoproud.com

Southwest Area

ALAMOSA COUNTY

Colorado Gators

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

Daily, except for Thanksgiving and Christmas day.
Check website for current hours.
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.

Valley Roots Food Hub

5401 Terry St.
Mosca
(719) 657-7265 (call first)
ally.valleyroots@gmail.com
www.valleyrootsfoodhub.com
www.facebook.com/valleyrootsfoodhub

Year-round
Monday, Tuesday, Thursday, Friday
9 a.m. - 5 p.m.
Tours available by appointment

Agritourism, CSA, roadside market, sell to schools: 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, kale, lettuce, microgreens, mushrooms, nectarines, onions, peaches, pears, peas, pinto beans, plums, potatoes, pumpkins, radishes, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, cider, juices, wine (Red Blend), baked goods, cheese, eggs, honey, jams/jellies, pickles, beef, buffalo, lamb, pork, poultry, sausage, trout, elk, event facilities. We distribute produce, dairy, meat, eggs, dry goods, and other products from local Colorado farmers and producers, so that they can focus on farming while we take care of logistics. Whether you would like to place an order for your household or want to stock your business with local goods, we strive to make local foods accessible and convenient. Our marketplace is online and open all year-round, with deliveries from Durango to the Front Range and Alamosa to Leadville. Reach out if you'd like to be a vendor or if you would like help navigating our online ordering system. A storefront will be opening in Summer 2022 in Mosca, Colorado, near the beautiful Great Sand Dunes National Park! Until then, we are operating in a warehouse that is not set up like a traditional grocery store. We put together orders and send them out to delivery locations across the state of Colorado. Depending on your address, we may offer home delivery for an additional fee. We accept SNAP.

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 - Using Colorado Grown and Milled Flours to create great scratch bakery goodies, croissants, cinnamon rolls, scones, muffins, pies, tarts and daily selection of artisan breads. Breakfast burritos, famous green chile, breakfast sandwiches and quiche. Coffee and espresso drinks, including our house made mocha,

house made soups, and sandwiches on our own bread and rolls. Take 'N Bake chicken pot pies and fruit pies.

Pagosa Farmers Market

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

End of June to end of September
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

McPhelemy Park
(719) 398-0301
info@FoodshedAlliance.com
www.FoodshedAlliance.com
www.facebook.com/FoodshedAllianceCO

June 5 - October 2
Sunday, 10 a.m. - 1 p.m.
Buena Vista's Farmers' Market takes place at McPhelemy Park, adjacent to the spotlight at the intersection of Hwy. 24 and Main St.

McPhelemy Park offers ample seating and shade and is a vibrant gathering place in the Buena Vista community. We participate in SNAP and DUF.

Foodshed Alliance Salida Farmers' Market

Alpine Park
(719) 398-0301
info@FoodshedAlliance.com
www.FoodshedAlliance.com
www.facebook.com/FoodshedAllianceCO

June 4 - August 27
Saturday, 8 a.m. - 12 p.m.
September 3 - October 15
Saturday, 9 a.m. - 12 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.

Fruit, vegetables, eggs, meat, cheese, baked goods, coffee, roasted chiles, honey, canned goods, cottage foods, hot prepared foods, arts and crafts. We participate in SNAP and DUF.

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/hutchinsonhomesteadbranch

Year-round, changes seasonally, call or check the website for current hours
Tours available on Saturday and Sunday afternoons, June - September, or 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.jumpinoodgoats.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 St. 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!

Sweet Pea Farm's Wild Flower Honey

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

Year-round, at the farm, call first.

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

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. - 2 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) 361-5630 or (970) 778-8678 (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.
(970) 433-5852
alicia@thelearningcouncil.org
www.thelearningcouncil.org
www.facebook.com/thelearningcouncilpaonia

May 17 - October 4
Tuesday, 5 p.m. - 8 p.m.
From Highway 133, follow the signs to Downtown Paonia. From the intersection of Grand Avenue and 3rd St., follow 3rd St. 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 and Double Up Bucks.

Berg Harvest Mercantile



73 Samuel Wade Rd.
Paonia
(970) 527-6372
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: 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.

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 and Golden 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. (See our ad on page 60.)

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, local beef, 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.

Raised on a Colorado Centennial Ranch. 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.

Red Mountain Ranches



19458 Hwy. 65
Cedaredge
(970) 856-3803 and (970) 234-3803 (call first during off season, leave message on either if prompted)
rmr@redmountainranches.com

Mid-June - December 31
Daily, 1:30 p.m. - 5 p.m., with possible occasional closures
Tours available by reservations
2 1/2 miles north of Cedaredge stoplight on Hwy. 65 a National Scenic and Historic Byway.

Agritourism, on-farm/ranch sales, roadside market, sell to schools, u-pick: apples, apricots, bell peppers, cantaloupe, cherries, chile peppers, cucumbers, grapes, nectarines, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, squash, sweet corn, tomatoes, watermelon, zucchini, hard cider, wine (grape and fruit), baked goods, honey, jams/jellies, kettle corn, salsa, beef, buffalo. Cider and Wine Garden, special events and harvest hosts. ADA accessible.

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.



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](https://coloradoproduce.org)

Colorado Fruit & Vegetable Growers Association

<https://coloradoproduce.org>



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, pears, cider, juices. We farm in Hotchkiss and Paonia, where the view alone is worth the visit. We have fruit varieties that span the season, from cherries in June/July to Apples through November. Sorry, no u-pick at either farm, but our fruit is available at the Telluride Farmers' Market, City Park Farmers Market, Boulder County Wednesday Markets. We also supply fruit for several Colorado retailers, 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 we offer peach, cherry, and apple wood chips for smoking and BBQ. 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.



Zephyros Farm and Garden



11466 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
mohrswooditems@qwestoffice.net
www.facebook.com/MarketinFlorence

June 2 - September 29
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: please call ahead for picking status on 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

visit our website at www.happyapplefarm.com or call Tony at (719) 429-6300 for picking status and updates.

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, e-mail 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 - Sunday, 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, restroom, 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 29 - October 9
Sunday, 9 a.m. - 2 p.m.
100 & Zero Blocks of Elk Ave.

Apples, apricots, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, honeydew, leeks, lettuce, nectarines, onions, peaches, pears, peas, potatoes, pumpkins, radishes, spinach, squash, tomatoes, turnips, watermelon, zucchini, cider, juices, wine, baked goods, cheese, eggs, honey, jams, jellies, pickles, handcrafted gifts,

jewelry, photography, crafts, artwork, massage, face painting, beef, lamb, pork, poultry, jerky, salmon. We accept SNAP & DUFEB.

Gunnison Farmers' Market 🏡

(970) 648-0580
gunnyfarmersmarket@gmail.com
www.gunnisonfarmersmarket.com

June 11 - October 22
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
By appointment, call for produce availability
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) 880-2503
dfmmanager@durangofarmersmarket.com
www.durangofarmersmarket.com

May 14 - October 29
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 baked goods. 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

259 W. 9th St.

November 19

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

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 10

Saturday, 9 a.m. - 2 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.

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, 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 SIX years in a row and best outdoor dining. Call for current days and hours, (970) 385-6858 (Market), (970) 764-4222 (Grill) or visit the website for all up-to-date information.

MONTEZUMA COUNTY

Arriola Sunshine Farm

17702 Rd. 23

Dolores

(970) 882-4222 (call first)

info1@arriolasunshinefarm.com

www.arriolasunshinefarm.com

www.facebook.com/

churrosheeparriolasunshinefarm

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: 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.

Bow & Arrow Brand, LLC

12502 UMU 201

Towaoc

(970) 565-6412 (call first)

bowandarrowbrand@utemtn.com

www.bowandarrowbrand.com

www.facebook.com/BowandArrowBrand

Year-round

Monday - Thursday, 7 a.m. - 4:40 p.m.

Tours available by appointment

On-farm/ranch sales, manufacturing facility. Bow & Arrow Brand provides tours of the corn milling facility and also the farming/corn growing operation.

Pueblo Seed & Food Co.



25 N. Beech St.
Cortez
(719) 250-9835
info@puebloseed.com
www.puebloseed.com
Facebook: Pueblo Seed & Food Company

Year-round

Starting September 1, 2022

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

Farm store: chile peppers, chiles - roasted, garlic, whole grain cereals, spices, seed packets, grain, dry beans and legumes, baked goods, fresh seasonal produce. Farm Store in downtown Cortez. Specializing in seeds adapted to arid regions, whole heritage grain products, beans and seasonal produce. We grow 100% certified organic open-pollinated, non-GMO varieties and select for drought tolerance, nutrition and superior flavor. We accept SNAP/EBT and are ADA accessible.

MONTROSE COUNTY

Dayspring Eggs Inc.

5395 Highway 348
Olathe
(970) 323-5171 (call first)
dayspringeggsginc@gmail.com

Year-round

Monday - Friday, 8:30 a.m. - 3:30 p.m.

Tours available during business hours

3 1/2 miles west of Olathe on Highway 348.

On-farm/ranch sales: eggs, raspberries.

DELYAKS

14679 5875 Rd.
Montrose
(970) 249-1734 (call or e-mail first)
bob@yakmeat.us
www.yakmeat.us and www.yaksale.com
Facebook: DELYAKS

Year-round Appointment only, Tours available,
E-mail 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!

DeVries Produce Stand (The Friendly Farm)

60542 Gunnison Road
Olathe
(970)323-6559

Mid-June - Mid-November

Daily, 9 a.m. - 5 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.

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.
mfm@valleyfoodpartnership.org
www.valleyfoodpartnership.org
www.facebook.com/MontroseFarmersMarket

Year-Round Market

May 7 - December 17 (except Thanksgiving)

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

Winter market, January - April

Every other weekend, 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) 323-5994
sales@rockingwcheese.com
www.rockingwcheese.com

We are open year-round!
Monday - Friday, 9 a.m. - 5 p.m.
Saturday, 9 a.m. - 4 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 Farmstead Natural Artisan Cheese, Milk, Ice Cream, Coffee, Jams and Syrups.

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 27 - October 14
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 8 - September 16

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

Tours available

Across from the Monte Vista Chamber of Commerce/Visitor Center and the Monte Villa Inn.

Apples, apricots, beets, bell peppers, broccoli, cantaloupe, carrots, celery, cherries, chile peppers, chiles - roasted, cucumbers, garlic, green beans, herbs, kale, lettuce, microgreens, onions, peaches, pears, peas, pinto beans, potatoes, radishes, rhubarb, spinach, squash, sweet corn, tomatoes, turnips, watermelon, zucchini, baked goods, cheese, eggs, honey, jams/jellies, pickles, poultry, handcrafted gifts. We accept SNAP.

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 15 - September 14

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

Our teas are fully home-grown: a celebration of local farmers, great taste, positive health and our inspiring state



elevation
 mountain
 grown
 herbal

tea®

www.elevationherbaltea.com
 All ingredients grown & blended in Hotchkiss, CO

Northwest Area

EAGLE COUNTY

Luark Ranch & Outfitters, LLC

2834 Luark Rd.
Burns
(970) 653-4324 (call first)
luarkranch5861@aol.com
www.luarkranchoutfitters.com
www.facebook.com/Luark-Ranch-and-Outfitters-326188630728779/

Year-round
Daily, 24 hours
Tours available.
From I-70 take Dotsero exit 133. Go north on Colorado River Rd. (approximately 22 miles). Turn left on Cabin Creek Rd., then take first right on Luark Rd., 3 miles to ranch. 5th generation working cattle and guest ranch.

Western vacation includes lodging with meals, fishing, horseback riding or float trip on the Colorado River, starting at \$130 per person per day. Lodging starting at \$130 per night for 2 guests. Available for weddings, reunions, & family gatherings. Big Game Hunts are also available. Wild game processors inspected by the State of Colorado. Bed & Breakfast, event facilities, farm/ranch vacations, hunting. Colorado River and private lakes fishing and hiking. Bring your own ATV's and snow machines and enjoy the mountain trails. Business retreats. Custom processor of domestic livestock and wild game. USDA Establishment #26-4387464.

Minturn Market

100 Main St.
(970) 827-5645
market@minturn.org
www.minturn.org
www.facebook.com/minturnmarket

July 2 - September 3
Saturday, 9 a.m. - 2 p.m.
From I-70, Exit 171 (2 miles west of Vail). Drive south 2 miles to Minturn.

This year marks the 25th Anniversary of the Minturn Market. The Minturn Market is the original Vail Valley Market. 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 8 - Sept. 28
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 Street
Glenwood Springs
(970) 618-3650
glenwoodmarket@gmail.com
www.glenwoodmarket.com
www.facebook.com/glenwoodmarket

June 14 - September 20
Tuesday, 4 p.m. - 8 p.m.

Apples, apricots, beets, bell peppers, broccoli, cabbage, cantaloupe, carrots, cauliflower, cherries, chile peppers, chiles - roasted, cucumbers, garlic, herbs, honeydew, lettuce, microgreens, mushrooms, onions, peaches, pears, pinto beans, plums, potatoes, pumpkins, radishes, rhubarb, squash, sweet corn, tomatoes, watermelon, zucchini, wines, honey, jams/jellies, pickles and handcrafted gifts. We accept SNAP.

Orchard Creek Ranch

0150 County Road 137
Glenwood Springs
(970) 945-2224 (call first)
ocreekrmis@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
CR 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 17 - September 2
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, Sprouts Corner, children's STEAM activities booth. We accept SNAP.

GRAND COUNTY

Lazy K Slash Livestock

998 County Road 553
Granby
(970) 531-5465 (call first)
tishlinke@hotmail.com

Dates and hours vary, please call
Tours available by appointment, varies by season, please call
Tours available, varies by season, please call
South of Granby. CR 55 to CR 553. Left at cattle guard, left (3/4 mile) at 1st left.

Centennial farm/ranch, on-farm/ranch sales, roadside market: eggs, honey, beef, lamb, sausage, goat. Christmas trees, handcrafted gifts, jewelry, paper crafts, sewn items, quilts. All vary by season. ADA accessible.

MESA COUNTY

Alida's Fruit

3402 C 1/2 Rd.
Palisade
(970) 434-8769
aeustice@strivecolorado.org
www.alidasfruits.com
www.facebook.com/AlidasFruits

Year-round
Monday - Saturday, 9 a.m. - 5 p.m.

Roadside market: apples, cherries, chiles -roasted, onions, peaches, pears, pinto beans, pumpkins, radishes, rhubarb, tomatoes, cider, eggs, honey, jams/jellies, popcorn and handcrafted gifts. Market is ADA accessible.

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 while they last, flowers, herbs, produce and event facilities. We offer u-Pick Fridays and Saturday, an adopt-a-tree program for \$95.00. This includes pruning/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. We also host the Great Ladybug Release every May 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 also offer Friends of the Farm (four boxes for the price of five). You will always find us at Palisade Sunday Market. The farm is 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. When open for u-pick, customers are welcome to do a self-orchard tour.

On the East Orchard Mesa scenic byway.

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 Colorado adventures. Peaches are also available at various locations locally & in the Denver and Front Range area. 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, peaches and 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.

We welcome you to visit our tasting room and enjoy our outdoor seating. We make approachable wine and hope to exceed your expectations! We are the home of Sweet Baby Red but we also make dry wines, fruit wines, and much 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 23 - August 27

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. Free orchard tours on horse drawn wagon, Saturdays, 10 a.m. and 11 a.m. mid-July - August.

Colorado Cellars Winery/ Rocky Mountain Vineyards

3553 E Rd.

Palisade

(970) 464-7921 or (800) 848-2812

info@coloradocellars.com

www.coloradocellars.com

Year-round

May - October

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

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

November - April

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

Saturday, 11 a.m. - 5 p.m.

From Palisade: east on Hwy. 6, turn south on 38 Rd., follow yellow center line 5 miles. From 32 Rd. (Hwy. 141): turn east on C 1/2 Rd. (East Orchard Mesa) for 5 miles, road makes several turns, winery is on the right.

Alpenrose, Pinot Grigio, Orange Moscato, Champagne, Merlot, Eclipse (Sweet Red), Syrah, Cabernet Sauvignon, Chardonnay, Pinot Noir, Alpenglo Riesling, Ruby Port, Gold Rush Port, Colorado Mountain Vineyard Red, Roadkill Red, Reserve wines from 1978 to present, Cherry, Plum, Peach, Raspberry, Pomegranate, Blackberry, Chokecherry, Elderberry, Blueberry, Key Lime, Huckleberry, Golden Nectar, Spiced Nectar Meads, local honey, salsas, grapeseed oils, grilling sauces, wine candies, barbeque sauce, pastas, snacks, salami, cheeses, unique local handcrafted gifts.

Colorado State University Extension - Tri River Area

2775 Highway 50

Grand Junction, CO 81503

(970) 244-1834

susan.carter@colostate.edu

tra.extension.colostate.edu

Year-round

Monday - Friday, 8 am - 5 pm

Tours available. Requires 2+ week reservation.

Spring and Fall

Tours include Arboretum, Ute Garden, Cactus Garden and Plant Select Educational. ADA accessible.

Green Junction Farmstead

3449 Front St.

Clifton

(970) 234-0024

gjfarmstead@gmail.com

www.gjfarmstead.com

www.facebook.com/gjfarmstead

June - October

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

Tours available, Tuesday - Saturday, by appointment

We are located on Highway 6 and 34 1/2 Rd., between Clifton and Palisade.

CSA farm, roadside market: beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cucumbers, eggplant, garlic, green beans, herbs, honeydew, kale, leeks, lettuce, okra, onions, peas, pumpkins, radishes, spinach, squash, tomatoes, turnips, watermelon, zucchini, baked goods, eggs, honey, pickles.

Kokopelli Farm Market

Palisade

(970) 464-4991

carol@kokopelliproduce.com

www.kokopelliproduce.com

June - October

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.

Lavender Association of Colorado (LAC) Celebrating a Scentsational Decade!

12th Anniversary of the Colorado Lavender Festival!

info@coloradolavender.org

www.coloradolavender.org

www.coloradolavenderfestival.com

www.facebook.com/coloradolavender

www.facebook.com/AnnualLavenderFestival

Friday, June 24, 2022, VIP Self-Guided Lavender Farm tours with activities in the North Fork and Grand Valleys. Limited tickets available. Visit coloradolavender.org for details.

Saturday, June 25, 2022, 9 a.m. - 4 p.m. Festival in Riverbend Park, Palisade, CO, Exit 42 off I-70. Admission \$5 per person, children under 12 FREE. The 2022 Lavender Festival will have speakers, cooking demonstrations, a wreath making class (separately ticketed event), retail and food vendors, handcrafted artisan gifts, lavender theme food and drink, merchandise and art. Live music and a playground for the kids. Educational speakers and demonstrations are included with admission.

Sunday, June 26, 2022. Free open houses at participating Lavender Farms, 10 a.m. - 4 p.m. Maps and locations will be available at the festival. Some activities may have fees associated.

LAC is a statewide non-profit organization representing lavender growers, artisans, and businesses of Colorado's Lavender industry.

Market on Main

3rd - 7th Street on Main Street
Grand Junction
www.downtowngj.org

June 23 - September 8

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, 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.

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.

Old Grove Pastures

2440 Applewood Cir.

Grand Junction

(970) 549-7592 (call first)

craig@oldgrovepastures.com

www.oldgrovepastures.com

Year-round

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

Tours available

On-farm/ranch sales: pork and poultry. At Old Grove Pastured Pork our goal is to offer pork products and the guarantee that your meat was raised in a manner that gives each pig full expression of their "pigness" as Joel Salatin so eloquently describes. This involves rooting in the dirt, socializing, living in a forest and enjoying the sunlight. Pigs are raised

on rotating pasture consisting of a mix of open peach orchard, rows growing alfalfa, and forest. Non-GMO. No corn feed. (See our ad on page 67.)

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 5 - October 9

Sunday, 9:00 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.

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 80+ vendors selling farm fresh produce, homemade arts and craft products, a variety of delicious food, and other special features. These items include, but are not limited to: apples, apricots, asparagus, baked goods, beef, beets, bell peppers, broccoli, brussels sprouts, cabbage, cantaloupe, carrots, cauliflower, celery, cheese, cherries, chili peppers, roasted chiles, cider, cucumbers, eggplant, eggs, garlic, grapes, green beans, handcrafted gifts, herbs, honey, honeydew, jams/jellies, jerky, kombucha, leeks, nectarines, non-profit education, okra, onions, peaches, pears, pinto beans, plums, popcorn, pork, potatoes, pumpkins, radishes, raspberries, rhubarb, spinach, squash, strawberries, sweet corn, tomatoes, turnips, watermelon, zucchini, and wine.

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.

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

March - October

Thursday - Sunday, 12 p.m. - 5 p.m.

November - March (winter hours)

Friday and Saturday, 12 p.m. - 5 p.m. or by appointment

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, 12 p.m. - 5 p.m. Check website for winter schedule. Groups of 8 or more please call ahead.

PITKIN COUNTY

Aspen Saturday Market



aspensaturdaymarket@gmail.com

June 11 - October 8

Saturday, 8:30 a.m. - 2 p.m.

Hopkins St., Hyman Ave., Hunter St.

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, all Colorado artisans participating.

ROUTT COUNTY

Community Agriculture Alliance



743 Oak St.

Steamboat Springs

(970) 879-4370

caamarket@communityagalliance.org

www.caamarket.org

facebook.com/AgAlliance

instagram.com/agalliance

Year-round

Monday - Friday, 10 a.m. - 5:30 p.m.

Order online Monday - Saturday. Orders are

picked up Tuesday - Friday, 10 a.m. - 5:30 p.m.

Shop in person or online at www.caamarket.org.

Corner of 8th and Oak St, downtown Steamboat Springs.

Online farmers' market: 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, lamb, pork, poultry, sausage, handcrafted gifts. CAA market has over 65 local producers who offer locally grown food and products, seasonal product availability varies.

Main Street Farmers' Market



Steamboat Springs

(970) 367-7060 or (970) 367-7161

llarkin@mainstreetsteamboat.com

www.mainstreetsteamboat.com

www.facebook.com/MainstreetSteamboat

June 11 - September 24




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, pies and fresh cut flowers, beef, buffalo, jerky, pork, poultry, sausage, smoked salmon, trout, handcrafted gifts. We accept SNAP.





SUMMIT COUNTY

Breckenridge Sunday Market   
505 S. Main St.
(303) 478-1688
info@rockymountainevents.com
www.rockymountainevents.com
www.facebook.com/breckenridgesundaymarket

June 12 - September 4
Sunday, 10 a.m. - 3 p.m.

We are a family friendly, free outdoor activity that supports local craftsmen, local businesses, local artisans, local farmers and local food vendors. We are ADA accessible. We offer fresh fruits and vegetables, baked goods, prepared foods, cheeses, honey, jams/jellies, pickles, jerky as well as jewelry, arts, crafts and beverages.

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 10 - September 2
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.



MEAT DONE RIGHT
FROM OUR FARM TO YOUR KITCHEN

OLD GROVE PASTURES

PIGS ARE RAISED ON ROTATING PASTURES AND DENSE FORESTED BOTTOMLAND. PASTURE DENSITY IS LIMITED TO ONE PIG PER HALF ACRE AND IS TYPICALLY MUCH LOWER. FEED IS NON-GMO, CORN FREE, AND FORMULATED TO BE LOW TO ZERO OMEGA 6, HIGH OMEGA 3/9.

OLDGROVEPASTURES.COM
CRAIG@OLDGROVEPASTURES.COM

OLD GROVE PASTURED PORK, CRAIG MADSEN, PALISADE, CO 81526. 970-549-7592

GROW, USE, & FIND COLORADO GROWN GRAINS

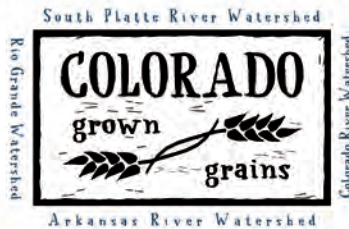
www.coloradograinchain.com



(Sophia Pina-McMahon)

**The Colorado Grain Chain will connect
you with:**

Technical Assistance for Farmers & Makers
Market Access & Connections
Branding & Marketing
Recipe Development and Testing
Resource & Infrastructure Support



Why Colorado Grown Grains?

Soil Health Biodiversity Economy
Drought resilience Community Flavor & Nutrition



Rocky Mountain
Farmers Union





FOOD SAFETY TIPS FOR SHOPPING AT FARMERS' MARKETS

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

1. Shop in good health and with clean hands. Only touch what you will buy.
2. Remember to bring shopping bags. Clean your reusable bags regularly to protect your farmers' market purchases.
3. For optimal quality and to prevent cross-contamination between potentially hazardous foods:

Use separate bags for hot foods (roasted peppers), cold foods (cheese, eggs), and fresh produce.

Place raw meat and poultry in individual bags to prevent them from contaminating ready-to-eat foods, like baked products and fresh fruits and vegetables.

4. 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 (<https://apps.chhs.colostate.edu/preservesmart/>).
5. Visit **Food Smart Colorado** for additional information related to using and enjoying Colorado grown produce (<https://foodsmartcolorado.colostate.edu/>).

For additional information on
Shopping at Colorado Farmers' Markets visit
(<https://extension.colostate.edu/docs/pubs/foodnut/09379.pdf>)



COLORADO STATE UNIVERSITY
EXTENSION



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

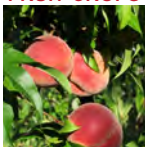


Colorado's production of sunflowers ranks sixth in the nation. Who knew?

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.



The Colorado Farmers Market Association has been supporting farmers and farmers markets across Colorado for over **25** years.



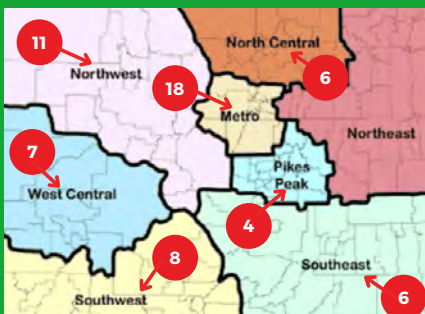
Scan to find
YOUR local
farmers market
today!



WE PROVIDE RESOURCES

for farmers markets and the public as well as advocating on behalf of farmers markets at the state and local level. We invite you to join us by becoming a Member or Sponsor Organization.

CFMA Member Markets Across CO



cofarmersmarkets.org

8 Great Reasons to Buy Local!

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

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) 869-9099.

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) 869-9099.

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 and natural resources. This includes maintain or enhance soil and water quality and wildlife habitat. With few exceptions, synthetic fertilizers and pesticides are prohibited for use. 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 is a federal regulatory program that oversees the United States Department of Agriculture's standards 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





THIS IS COLORADO WINE



Colorado is home to hundreds of passionate winemakers whose amazing wineries, cellars and tasting rooms span grand Western landscapes, the Plains, and the entire

Front Range. With over 165 wineries scattered throughout our state, boasting varieties ranging from complex Cabernets to crisp Rieslings, finding a label you love is easy no matter where your adventures take you. Discover them all and show your support for our local winemakers. Find a wine you love at

THISISCOLORADOWINE.COM



Join us to honor the 2022 Centennial Farm & Ranch families at the Colorado State Fair

Friday, August 26, 2022 | 11 a.m.

Colorado Building | Colorado State Fair

For more information and to apply for designation,
visit h-co.org/centennialfarms



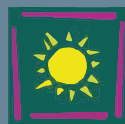
History Colorado

We Are Colorado. Somos Colorado.



COLORADO

Department of Agriculture



**Colorado
State Fair**



150
years of fun!

**THE COLORADO
STATE FAIR**
150 YEARS OF FUN!



LADY A

WITH PRISCILLA BLOCK

Friday

Sept. 2nd – 7pm

WALKER HAYES

Saturday

Aug. 27th – 9pm

JIM GAFFIGAN

Sunday

Aug. 28th – 5pm



The Colorado State Fair is celebrating 150 YEARS OF FUN!
Plan to visit the Colorado State Fair where you'll find
authentic livestock competitions, live music, and all the
delicious fair foods you love!

Get your tickets today at ColoradoStateFair.com!

AUG. 26TH - SEPT. 5TH

County Fairs

Date	Name	Location
July 12-16	Mesa County Fair	Grand Junction
July 12-17	Park County Fair	Fairplay
July 14-16	Gunnison County Cattlemen's Days	Gunnison
July 15-17	Gilpin County Fair	Black Hawk
July 15-24	Cheyenne County Tumbleweed Fair	Cheyenne Wells
July 16-23	El Paso County Fair	Calhan
July 16-23	San Miguel Basin Fair	Norwood
July 22-31	Pueblo County Fair	Pueblo
July 23-29	Bent County Fair and Rodeo	Las Animas
July 23-30	Montrose County Fair	Montrose
July 23-31	Chaffee County Fair	Salida
July 23-Aug. 1	Weld County Fair	Greeley
July 25-30	Crowley County Days	Ordway
July 25-30	Eagle County Fair and Rodeo	Eagle
July 25-30	Eastern Colorado Roundup (Washington)	Akron
July 25-30	Kit Carson County Fair and Rodeo	Burlington
July 25-30	Las Animas County Fair	Trinidad
July 25-31	Phillips County Fair	Holyoke
July 28-31	Arapahoe County Fair	Aurora
July 28-Aug. 7	Logan County Fair	Sterling
July 29-Aug. 4	Morgan County Fair	Brush
July 29-Aug. 6	Montezuma County Fair	Cortez
July 29-Aug. 7	Delta County Fair	Hotchkiss
July 29-Aug. 7	Douglas County Fair and Rodeo	Castle Rock
July 30-Aug. 6	Fremont County Fair	Cañon City
July 30-Aug. 7	Elbert County Fair	Kiowa
July 30-Aug. 7	Jeffco County Fair	Golden
July 30-Aug. 7	Teller County Fair	Cripple Creek
July 31-Aug. 7	Middle Park Fair and Rodeo (Grand)	Kremmling
Aug. 1-6	Baca County Fair and Rodeo	Springfield
Aug. 1-6	Rio Blanco County Fair	Meeker
Aug. 1-7	Garfield County Fair and Rodeo	Rifle
Aug. 3-7	Adams County Fair	Brighton
Aug. 3-7	Sedgwick County Fair	Julesburg
Aug. 3-8	Yuma County Fair	Yuma
Aug. 4-7	Archuleta County Fair	Pagosa Springs
Aug. 5-9	Larimer County Fair and Rodeo	Loveland
Aug. 6-13	Prowers Sand & Sage Roundup	Lamar
Aug. 8-12	Lincoln County Fair	Hugo
Aug. 8-13	Moffat County Fair	Craig
Aug. 10-13	Dolores County Fair	Dove Creek
Aug. 10-14	Huerfano County 4-H Fair	La Veta
Aug. 11-13	Ouray County Fair	Ridgway
Aug. 11-14	Boulder County Fair, Livestock Show & Rodeo	Longmont
Aug. 13-21	Routt County Fair	Hayden
Aug. 17-20	Arkansas Valley Fair (Otero)	Rocky Ford
Aug. 26-Sept. 5	Colorado State Fair	Pueblo
Sept. 5-11	Kiowa County Fair and Rodeo	Eads
Sept. 8-11	Jackson County North Park Fair	Walden

Visit event websites for most current information regarding dates and activities.

Colorado Food & Agricultural Festivals

June 4	Dolores River Festival
June 4	Johnstown BBQ Daze
June 4	Manitou Springs Wine Festival
June 4	Summerfest...Taste of Brighton
June 9-11	Ute Mountain Roundup Rodeo, Cortez
June 11-12	Taste of Fort Collins
June 17-19	Food & Wine Classic, Aspen
June 24-26	Colorado Lavender Festival, Palisade/Grand Junction
July 2-4	Paonia Cherry Days Festival
July 9	Annual Colorado Brewers Rendezvous
July 16	Castle Rock Wine Fest
July 21-24	Deltarado Days, Delta
July 29-31	Mancos Days Celebration
August	Colorado Proud Month
Aug. 1	Colorado Day
Aug. 6	Vino and Notes Wine Festival, Woodland Park
Aug. 12-13	Palisade Peach Festival
Aug. 12-14	Wheat Ridge Carnation Festival
Aug. 13	Escalante Days, Dolores
Aug. 13	Milliken Beef 'N Bean Day
Aug. 17-20	Arkansas Valley Watermelon Day, Rocky Ford
Aug. 20	Lafayette Peach Festival
Aug. 26-27	Old-Fashioned Corn Roast Festival, Loveland
Sept. 2-3	Salsa Fiesta, Creede
Sept. 3-5	A Taste of Colorado, Denver
Sept. 3-5	Windsor Harvest Festival
Sept. 5-Mid-Nov.	Miller Farms Fall Harvest Festival, Platteville

Sept. 7-11	Meeker Sheep Dog Championship Trials
Sept. 10	Big Chili Cook-Off, Evergreen
Sept. 10	Potato Day Festival, Greeley
Sept. 10	San Luis Valley Potato Festival, Monte Vista
Sept. 10-11	Salida Fiber Festival
Sept. 16-18	Boulder Fall Festival
Sept. 16-18	ColorFest Wine and Food Festival, Pagosa Springs
Sept. 17	Colorado Mountain Festival, Palisade
Sept. 17	Colorado Mountain Winefest, Palisade
Sept. 17-18	Sterling Sugar Beet Days
Sept. 20	Colorado Proud School Meal Day
Sept. 23-24	Fruita Fall Festival, (970) 858-3894
Sept. 23-25	Mountain Harvest Festival, Paonia
Sept. 24	Vino Salida Tenderfoot Stomp
Sept. 24-25	Harvest Fest at the Winery at Holy Cross Abbey, Cañon City
Oct. 1	Carbondale Potato Day
Oct. 1	Dolores Harvest Fest & Car Show
Oct. 1-2	Cider Days, Lakewood Heritage Center
Oct. 2	Balistreri Vineyards Harvest Party, Denver
Oct. 3	Harvest Festival, Nederland
Oct. 7-9	AppleFest, Cedaredge
Oct. 7-9	Breckenridge Craft Spirits Festival
Oct. 7-9	Pumpkin Festival, Denver Botanic Gardens at Chatfield, Littleton
Oct. 12	Community Harvest Fest, Boulder
Nov. 4	Colorado Uncorked, Denver
Nov. 25-26	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	6655 State Hwy. 115, Florence 81226	(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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New Listings

LARIMER COUNTY

Morning Fresh Dairy Farm

5821 W Co Rd 54E

Bellvue

(970) 482-5789

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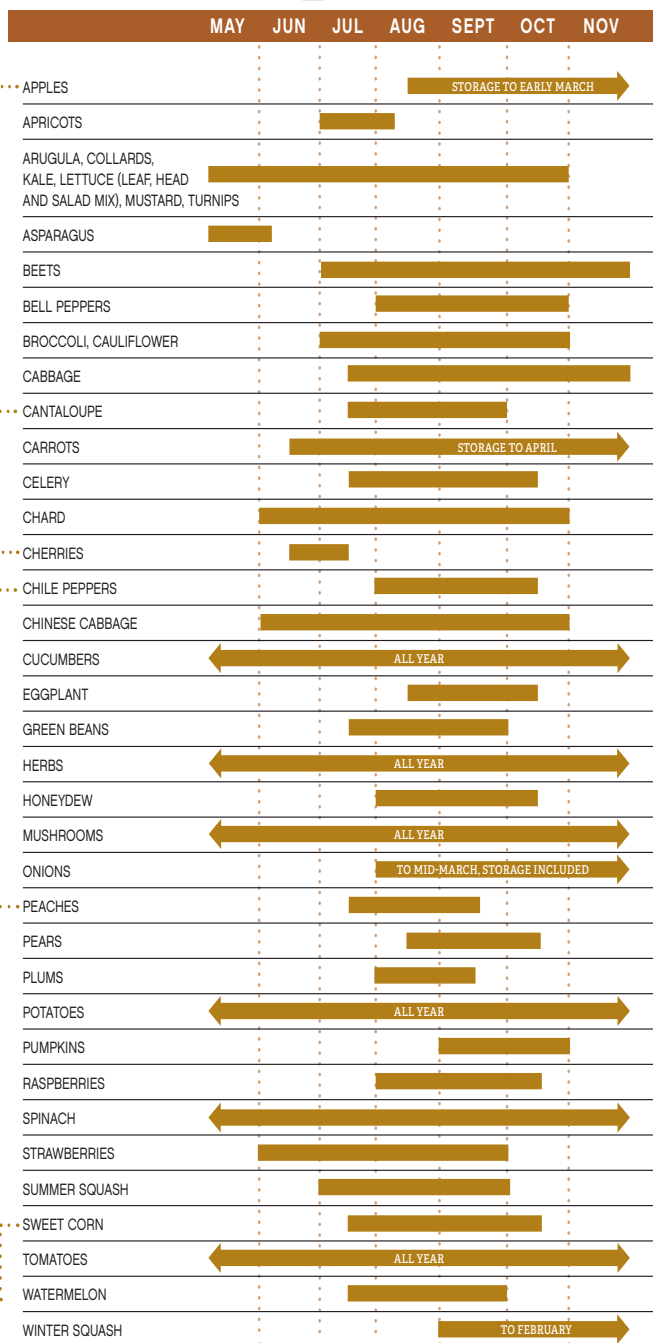
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office is on the left! Look for our cafe, the Howling
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Look for the Colorado Proud logo on food or agricultural products that have been grown, raised or processed in Colorado.

Colorado crop calendar



Find bushels of U-pick orchards, including Adam's Apple Orchard & Country Store (Ault), Nelms Farm (Golden) and Happy Apple Farm (Penrose).



Snag sweet Rocky Ford cantaloupes — arguably the world's best — at farm stands along Hwy. 50, from La Junta to Pueblo.



Pick your own cherries at Berry Patch Farms (Brighton) and Big B's Fruit Company (Hotchkiss) or fill up at July's Paonia Cherry Days.



Celebrate our beloved Pueblo chiles at the Pueblo Chile & Frijoles Festival (Sept.) and find more at farm stands along Hwy. 50 and starring on restaurant menus around the state.



Wrangle these fuzzy fruits yourself at U-picks like Clark Family Orchards (Palisade), Green Barn Fruit Co. (Palisade) and Fruit Basket Orchards (Grand Junction).



Eat your fill at the Olathe Sweet Corn Festival (Aug.) and grab fresh ears filled with plump kernels at farmers' markets and farm stands statewide.



Adapted from the Colorado Department of Agriculture: ag.colorado.gov/markets. Dates are approximate.



COLORADO
Department of Agriculture