



Fall Seasonal Guide

September 22nd - December 21st

Fall

September, October, November

This year the industry experienced bottle necks, labor shortages and as a result, increases in order-minimums. Increased material fuel costs have raised overall produce costs this year.



Fall seasonal fruits include apples, pears, persimmons, pomegranates and quince, plus, around the end of October, the first hint of the citrus season arrives. Vegetable highlights include artichokes and cardoons, the brassicas, broccolis, brussel sprouts, cauliflowers, celery root, fennel, leeks and winter (hard) squash.

APPLES: Most heirloom varieties are short cropping, say 2-3 weeks, and are not good storage candidates. Be on your toes as Gravensteins herald the beginning of apple season in mid August and the apple parade begins. Commercial crops are harvested now and placed in controlled atmosphere storage to help us crunch through the lean winter months. A good apple season depends on many factors: sufficient winter chill hours (every variety differs in its need for cold), presence or lack of spring storms which can knock blossoms off the trees, and ill timed waves of summer heat.

ARTICHOKES: It is not the peak season of spring, but often there's a fall flush of 'chokes. Higher than usual summer heat will drastically reduce Fall artichoke flowers, as the plants react by shutting down to conserve energy. Cardoons comes back in season, too.

AVOCADOS: Californian avocado crops continue to decline as fewer trees are farmed due to climate changes, drought and fires of previous years.

BERRIES: Berries are suffering from the transition to distant growing areas. Blackberries, blueberries and raspberries are sourced from the Pacific Northwest and Mexico. In certain years local raspberries hang on into late October. Barring extreme storms, we generally source strawberries year round from California, with New Zealand, Chile, Florida or Mexico in the wings to cover as need be. Soft berries do not travel well making all but cranberries and huckleberries poor berry choices as the weather cools.

CITRUS: Rio Star Grapefruit can always be counted on to brighten the fall palate. Some years see early Fairchild tangerines and October may also bring us Buddhahs hand and the elusive makrut (keffir) lime. Full-on citrus season does not really start until late November when stem and leaf Satsuma Mandarins, blood oranges, and new crop Meyer lemons gear up. The last of the sugary Valencias depart and we move to Navels until late spring, when the Valencia season recommences Finger Limes continue through the season.

FENNEL: Foeniculum vulgare, a parsley family member, cousin of celery is at its seasonal best, both full sized or baby. Don't forget the fennel pollen.

GREENS: Hearty greens thrive in cooler autumn weather. Menus read well with chards, dandelion greens, escarole, frisee and kales prominently featured. Other good options include collard greens and mustard. Smaller leaved options include braising mix, baby mizuna, red mustard and tatsoi. October sees the return of organic mixed chicories and single pack varieties such as castlefranco, tardivo and treviso. Soft lettuces from spring mix to the larger leaf lettuces suffer as cool weather hits. Sourcing from southern growing regions requires a two-day trip after harvest; this adversely affects quality and shelf life. County Line Harvest is growing their fabulous Baby Head Lettuces near Thermal, along with other specialty greens.

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September, October, November

HERBS: Local basil winds down and we shift to Baja California for conventional. We should have MX grown organic cilantro & Italian parsley supply through the winter months. Tender herbs such as chives, chervil and tarragon can be challenged by the cold season. Some growers switch to the tougher and larger leafed “Russian” tarragon which we avoid. The hardier herbs-oregano, marjoram, rosemary, thyme and sage still come from small local farmers.

MUSHROOMS: Wild Mushroom supplies may be limited due to rainy weather.

PERSIMMONS: Both commercially available varieties fuyu (flat, firm when ripe and usually eaten raw) and hachiya (pointed, soft when fully ripe-allow 3-4 days to ripen) come into season around mid to late October. Both finish before Christmas, sometimes in early December. Occasionally we hit a vein of chocolate variety persimmons ... intriguing coloring and flavor.

ROOTS: Fall is prime root crop time. Beets of all shades and sizes, parsnips, turnips, sunchokes and salsify abound. Winter radishes are wonderful ... the black Spanish and watermelon are especially striking on plates. Purple Daikon & Purple Ninja are also available, along with Easter Egg and French Breakfast Radishes. We may also have parsley root this year!

THANKSGIVING: The Pilgrims did not have green beans on their menu and you should not either. Beans are from central and South America at this time of the year and do not take kindly to the trip. Save yourself and your diners chewy disappointment with more seasonally salient selections such as broccoli, brocolini, broccoli di Cicco, cauliflower, Brussels sprouts, hard squash and yams. Of course, long cooking beans until super soft is a whole different story!



Seasonal Menu Picks

Fruit

Apples

Cranberries: (early October)

Figs: (thru mid October, approx.)

Huckleberries: (late September)

Kiwi: Hayward Variety

Grapes: Local, Zante, Peony, Concord, Muscat (thru early-mid October, approx.)

Melons: Local (thru mid October, approx.)

Pears

Persimmons: Fuyu (flat, firm when ripe- early/mid October -mid/late December)

Haichiya (Conical, pointed, soft when ripe- late October-mid/late December)

Plums: (thru late September/ October, approx.)

Pomegranates

Quince: Pineapple Variety (thru mid October)

Nuts: Chestnuts

Vegetables

Artichokes (often a small fall flush — still best March-May)

Beets: All, Including Baby

Broccoli: Romanesque, Di Cicco (thru late October), Broccoli Rabe, Broccolini

Brussels Sprouts

(on stalk early - mid October to late October)

Cauliflower: Basic, Plus Some Purple, Green, Orange/Cheddar

Celery Root

Chicories: Frisee, County Line mixed, Knoll Puntarelle

Eggplant: Local Heirlooms including Toybox*, Rosa Bianca

Fennel: Baby, Full Sized

Greens:

Baby: Escarole, Mustard, Tat Soi, Mizuna, Braising Mix, Arugula, Spinach, Dandelion Greens.

Full Sized: Escarole, Mustard, Kale (Green, Lacinato, Red Russian, Spigariello)

Leeks

Onions: Local Fresh Mixed Cipolini, (thru early November, approx.)

Parsnips

Rutabaga

Peppers: Local Heirlooms including Toybox*

Potatoes: German Butterball, French Fingerling, and more

Pumpkin: Long Island Cheese, Fairytale, White, Sugar Pie, and all decorative sizes

Radishes: Black Spanish, Watermelon, Red Icicle, Easter Egg, French Breakfast, Purple Daikon Radish, Purple Ninja Radish

Turnips: Baby white, Full Sized, Scarlet Winter

Squash: Red Kuri, Kabocha, Delicata, Sweet Dumpling and more.

FALL VEGETABLES



VEGETABLE	GROWING REGION	AVAILABILITY
Artichokes	California	Year Round
Artichokes, Small Loose	California	Year Round
Asparagus, White	South America**	Year Round
Avocado	California/Mexico**/Peru**	Year Round
Baby Fennel	California	Year Round
Baby Leeks, Conventional	California	Mid June - Mid September
Baby Lettuce, Mix	California	Year Round
Baby Lettuce Mix, Organic	California	Year Round
Baby Spinach	California	Mid May - Late October
Beans, Cranberry	California	June - October
Beans, Fava	California	April - September
Beans, Romano	California	Late May - Mid October
Broccoli Raab	California	Jan - Early April; August - December
Broccoli, Chinese (Gai Lan)	California	Year Round
Broccoli, Italian Sprouting	California	Jan - March; November - December
Brussel Sprouts	California	Jan - Mid February; Oct - December
Burdock Root	California	Year Round
Cardoon	California	Jan - March; September - December
Castlefranco Radicchio	California	Jan - Mid March; Nov - December
Cauliflower	California	Year Round
Celery Root	California	Year Round
Chicories	California	Late October - Late March
Endive, Mixed	California	Year Round
Escarole	California	Year Round
Fennel	California	Year Round
Frisee	California	Year Round
Garlic, Green	California	Mid March - Mid May; Mid Sept - Mid Nov
Horseradish Root	U.S.*	Year Round
Kale, Lacinato	California	Jan - Mid April; Mid Nov - December
Leeks	California	Year Round
Mizuna	California	Year Round
Mushrooms, Hedgehog	California	Year Round
Mushrooms, Hen of the Wood	Hawaii*	Year Round

* = Grown outside of California, but inside U.S.; ** = Grown outside U.S.
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FALL VEGETABLES



VEGETABLE	GROWING REGION	AVAILABILITY
Mushrooms, Lobster	Northwest*	August - October
Mushrooms, Matsutake	Oregon*	September - October
Okinawa, Sweet	California	Jan - April; September - December
Pan di Zucchero	California	April - November
Peppers, Corno di Toro	California	September - October
Peppers, Gypsy - Organic	California	June - Late October
Peppers, Pasilla	California/Mexico**	Year Round
Peppers, Red Gypsy	California	July - Mid October
Potatoes, Banana Fingerling	Washington*	Jan - March; September - December
Potatoes, French Fingerling	California/Idaho*	Year Round
Potatoes, German Butterball	California	May - January
Potatoes, Purple Peruvian	Idaho*	Jan. - Mid May; August - December
Potatoes, Red Thumb	Oregon*	Mid August - December
Potatoes, Ruby Crescent	Oregon*	Year Round
Pumpkins, Baby Bear	California	September - December
Pumpkins, Mini	California	September - December
Pumpkins, Sugar Pie	California	September - December
Puntarelle, Chicory	California	Late October - December
Radicchio Mix, Baby	California	Jan - Feb; October - December
Radicchio, Treviso	California	Year Round
Radish, Easter Egg	California	Year Round
Radish, French Breakfast	Mexico**/California	Year Round
Radish, Watermelon	California	Jan - Feb; May - December
Rutabaya	Oregon*/California	Year Round
Salsify	California	Jan - May; Mid September - December
Spinach, Bloomsdale	California	Jan - Mid March; Mid Sept - December
Squash, Blue Hubbard	California	October - Late November
Squash, Butternut	California	October - Late November
Squash, Carnival	California	September - Mid November

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FRUIT	GROWING REGION	AVAILABILITY
Apples, Crab	California	September - December
Apples, Gravenstein	California	August - September
Apples, Lady	California	Mid September - December
Apples, Pink Pearl	California	September
Apples, Rome	California	October - November
Apples, Sierra Beauty	California	Mid October - Mid December
Asian Pear, Shinko/Housi	California	August - Mid December
Charantais	California	Late June - September
Citron, Buddha's Hand	California	November - January
Cranberries	Massachusetts*	September - December
Cranberries	Michigan*	Mid September - Early December
Dates, Barhi	California	September - December
Dates, Medjool	California	Year Round
Figs, Black Mission	California	May - Mid September (Gap Mid-July)
Figs, Brown Turkey	California	June - Mid October
Figs, Kadota	California	Mid July - Mid September
Grapefruit, Indian River	Texas*	July - December
Grapefruit, Rio Star	California	June - Mid October
Grapes, Chardonnay	California	September - October
Grapes, Concord	California	Mid August - Mid October
Grapes, Gawurtztraminer	California	September - Mid October
Grapes, Muscat	California	Mid August - Mid October
Grapes, Peopny	California	Mid August - Early September
Grapes, Syrah	California	Mid September - Mid October
Graped, Zante	California	July - September
Huckleberries	Oregon*	Mid August - November
Lime, Key	Mexico**	Year Round
Mandarin, Lee	California	November - January
Mandarin, Page	California	November - January

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FRUITS	GROWING REGION	AVAILABILITY
Mandarin, Satsuma	California	November - January
Mangoes	Peru/Mexico/Brazil**	Year Round
Melons, Canteloupe	California	Year Round
Melons, Canary	California	June - September
Melons, Casaba	California	June - September
Melons Crane	California	June - September
Melons, Galia	California	May - October
Melons, Honeydew, Pink	California	June - September
Melons, Sharlyn	California	May - Mid December
Nectarines	California	May - September
Nectarines, Arctic Rose	California	June - Mid September
Nectarines, White	California	Late June - September
Oranges, Valencia	California	May - Mid December
Papaya, Strawberry	Hawaii*	Year Round
Passion Fruit	California/Florida*/New Zealand**	Year Round
Peaches	California	May - Mid September
Peaches, Frog Hollow	California	May - Mid September
Peaches, Indian Blood	California	September
Peaches, White	California	May - Mid September
Peaches, White - Goldbud	California	September - Mid October
Pears, Bartlett	Northwest*	Mid August - November
Pears, Cactus	US*/Mexico**	Jan - March; June - December
Pears, Comice	California/Northwest**	Jan - Feb; September - December
Pears, D'Anjou	California/Northwest**	Late September - Late November
Pears, French Butter	Washington	August - Early October
Pears, Seckel	California/Pacific Northwest*	August - Mid December
Persimmons, Fuyu	California	January; October - December
Persimmons, Machiya	California	October - December

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FRUIT	GROWING REGION	AVAILABILITY
Pomegranates	California	August - December
Pommelo	California	Jan - February; November - December
Quince	California	September - December
Rhubarb, Field Grown	Northwestern U.S.*	Mid March - Mid September
Star Fruit	U.S.*/Mexico**	Jan - March; Late July - December
Strawberries	California	Year Round
Tangerines, Fairchild	California	Late October - December
Tangerines, Fallglo	Florida*	Late September - Late November
Tangerines, Fremont	California	January; October - December
Tangerines, Sunburst	Florida*	January; October - December

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Local Farm Guide



Cabrillo Farms San Mateo County

Cabrillo Farms is a third-generation family farm located in Moss Beach, California. The farm has been in existence since the 1930s and grows Brussels sprouts, English peas, artichokes, fava beans, and pumpkins. The Cabrillo's were affected by the "artichoke wars" of the 1930s. At the time, mafia thugs ravaged many of the 2,000 acres of artichokes in the area in order to coerce growers into selling to a New York-based food racket. This led to a ban on selling artichokes in New York, and eventually, several hoodlums were convicted on racketeering charges. Thankfully, things are quieter in Half Moon Bay these days.



California Endive Solano County

The brainchild of founder Rich Collins, California Endive Company was founded in 1983. Collins spent time in Europe learning hands-on growing technique, and brought that expertise to bear on what is now the nation's only major grower of organic and conventional endive. The sweet, crunchy, and slightly bitter leaves of the endive are grown from chicory root – CEF has become an industry leader in improving the complex growing process required for this delicate vegetable.



Capay Organics Yolo County

Capay Organics is a second-generation organic family located 90 miles northeast of San Francisco, in the Coastal Ranges' Capay Valley. Founded in 1976 by Kathleen Barsotti and Martin Barnes, the farm began as 20 acres with an eye for growing quality organic produce. Today, the farm grows more than 130 varieties of fruits and vegetables on 500 acres of certified organic land. The farm practices healthy crop rotation, encourages a diverse ecosystem around their fields and efficiently uses local water sources to support the crops.



Christopher Ranch Santa Clara County

Ole Christopher left Denmark in the early 1890s to build a new life for his family in the Santa Clara Valley. Fast forward to 1956, when Ole's grandson Don Christopher began his own farm in Gilroy, and began to explore a new crop: Garlic. Don ultimately founded the Gilroy Garlic Festival, putting Gilroy on the map as the world's garlic capital. And Ole's great grandson Bill now helms Christopher Ranch, and tends to their heirloom-designated seed stock varietal Monviso. Monviso is the only commercially-grown heirloom garlic in the United States, and is only grown by Christopher Ranch.



Coke Farms San Benito County

Coke Farm has been producing outstanding organically grown fruits and vegetables for over thirty years. In August of 1981, prompted by a doubting conventional farmer who speculated that strawberries could not be grown organically.



Comanche Creek Farms Butte County

The deep-seated philosophy underlying this farm is a great respect for the environment and this has led to the adoption of many organic methods of farming. Sean grows cover crops to aid and maintain soil fertility he uses only natural methods of pest control and recycles natural materials back into the soil. Experimenting to find the best vegetable varieties (Comanche Creek grows tomatoes, herbs, peppers, squash and melons, as well as other seasonal produce) for the farm lead to the capacity to supply more local restaurants.



County Line Harvest Sonoma County

David Retsky started County Line Harvest on a six-acre plot on the Sonoma-Marin County line before moving over the hill in 2007 to Red Hill Ranch in Marin County. Shortly after settling in on the new property, Marin Agriculture Land Trust acquired the easement on Red Hill Ranch, preserving it forever as farmland. Not only did this new property provide more acreage for cultivation, but the abundance of renewable on-site water and the MALT easement helped ensure the continuation of County Line's goal to provide fresh produce to its surrounding communities.



Dwelley Farms Contra Costa County

Located in Brentwood, Dwelley Farms has been growing fresh fruits and vegetables since 1921. A third generation family farm with about 800 acres, the Dwelley's grow stonefruit, apples, almonds, cherries, beans and sweet corn. They trade ground with neighboring farms to rotate crops between corn, beans and alfalfa, an cycle suited to the area's heavy clay soil.



Earthworks Alameda County

Working for a produce distributor, the owner of EarthWorks had the good fortune to meet many chefs and eat good food in numerous Bay Area restaurants. Within one week, he was served a salad strewed with pansy petals, a soup garnished with wild mustard blossoms, and a dessert sporting a mint tip. He was inspired to grow his already vast garden and create the beautiful and edible additions he was seeing throughout the restaurant community. Countless hours and truckloads of compost later, EarthWorks came to be.



Field Fresh Farm Monterey County

Field Fresh Farms has been growing produce on the Central Coast for four generations and has a long history with the environment that sustains them, the fertile lands they manage, the healthy products they grow and pack, and the communities and companies they partner with. From tilling to table, the distributors and foodservice providers they work with know they will be providing their customers with vibrant, flavorful greens that have been carefully tended to every step of the way.



Fresh Origins San Diego County

The brainchild of founder Rich Collins, California Endive Company was founded in 1983. Collins spent time in Europe learning hands-on. Combining the benefits of the great weather with a deep passion for quality and innovation, Fresh Origins has become the number one source of Microgreens and Edible Flowers for America's top restaurants and resorts. The farm was founded by David Sasuga, after growing flowering plants for 20 years. David always wanted to grow fresh produce and the opportunity came unexpectedly. Back in 1995, a local chef came to their greenhouse and got excited when he saw some basil seedlings growing there. He wanted to try using them to accent his plate presentations and although it didn't make a lot of sense at the time, it was then that David began producing these and other varieties of tiny, fresh-cut seedlings destined for restaurants in Orange County California.



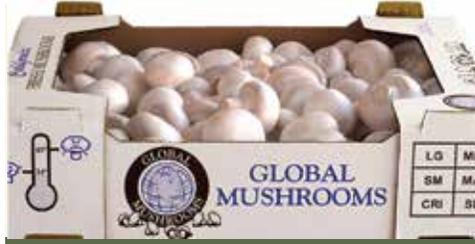
Frog Hollow Farms Contra Costa County

Located in Brentwood, California, Frog Hollow Farm is home to 143 acres of fruit trees, including peaches, nectarines, cherries, apricots, pluots, apriums, plums, olives, apples and pears, among others. Farmer Al Courchesne began his foray into stone fruit in 1976, with the planting of his first peach trees. He is now a nationally-recognized and lauded producer of over 20 varieties of peaches alone. Frog Hollow is certified organic by California Certified Organic Farmers, and utilizes sustainable farming practices to ensure minimal impact on the land and the people who live and farm on it. The growing region is ideal for stone fruit, with sun-warmed days and cool nights, ensuring fruit stays on the trees longer to fully mature and develop their superb sweetness and flavor.



Full Belly Farms Yolo County

Located in the beautiful Capay Valley north of the Bay Area, Full Belly Farms has been organic certified since 1985. The farm produces a wide variety of fruits, vegetables, herbs, beans, nuts and flowers year-round, amounting to more than 80 different crops. They are committed to selling their produce within a 120-mile radius of the farm, and one of the farm's goals is to integrate farm production with longer-term environmental stewardship.



Global Mushroom Farm Gilroy

Global Mushrooms is a premiere, state-of-the-art mushroom growing facility located in Gilroy, California. They specialize in the production many distinct varieties of restaurant grade mushrooms including: white button, crimini and portabella. Owned in partnership by Alice Chiala, Frank Gogliano Jr. and Sylvan Rosenzweig -- individuals from three long-time Santa Clara County families -- their guiding principles (innovation, food safety, employee safety, quality, efficiency and versatility) help them grow the finest quality mushrooms available.



Gotham Greens Yolo County

Gotham Greens is a fresh food company farming with the future in mind. They build and operate sustainable greenhouses in cities across America, where they grow their year-round supply of local produce. Local cultivation and regional distribution help us deliver our products quickly after being harvested to ensure they are fresh tasting, nutritionally dense and long-lasting. Their farms are unconventional. But so is their commitment to taste, quality and sustainability.



Hilltop Specialty Farm Gilroy

California produces 70% of the world's almonds, and Hilltop Ranch, Inc. is one of it's fastest growing almond processors -- numbered among a very few dynamic handlers who together ship 75% of the California almond crop.



Iacopi Farms Half Moon Bay

Founded in 1962, Iacopi Farms makes the most of the cool, coastal climate of the Half Moon Bay area to grow top-quality beans, peas and other produce. The son of an Italian immigrant, Louis Iacopi grew up in Pescadero, and learned to farm from his father Michael. Louis is now working with his own son, Mike, to continue the family tradition on their Half Moon Bay farm. Iacopi grows 8 to 10 varieties of beans, prized Green Globe Artichokes, sugar snap and English peas.



Jacobs Farm San Mateo County

Jacobs Farm/Del Cabo is the happy marriage of small organic family farms and an international endeavor to bring superb produce to market. Having already founded Jacobs Farm, an organic farming operation, owners Larry Jacobs and Sandra Belin saw their next opportunity in the rich soils of Mexico. By partnering with small farmers south of the border, the Del Cabo Cooperative was formed, providing over 1,300 farming families in Mexico much needed training in organic farming, distribution and business. The partnership ensures the best return for these small farms, and better access for us to the incredible produce they grow. Jacobs Farm-Del Cabo's unwavering vision for social change is their mission, and sustainability and good business practices are the cornerstone of that mission.



Knoll Farms Contra Costa County

Until 1979, Rick and Kristie Knoll had been "alternative suburbanites" in Santa Ana, where their small back yard was a garden, complete with chickens, compost trenches and hay mulch. Eager to escape to a more rural life, they came across a weedy 10-acre alfalfa field for sale about 60 miles east of San Francisco and saw it as a chance to do some serious organic gardening. Today they have a teeming 10-acre agro-ecosystem that thrives on the microbial power of "biodynamics".



Lakeside Organic Gardens Monterey County

Lakeside Organic Gardens takes pride in growing a wide offering of organic produce on family-owned and operated farms in California. Dick Peixoto, the owner, personally walks his fields daily to guarantee our 50+ organic vegetables are held to the highest quality and food safety standards. Partnering with Lakeside Organic Gardens is like having your own local farm.



New Natives Santa Cruz County

New Native's philosophy is always on display in their greenhouses filled with the most nutritious food available anywhere. They have been practicing this art since 1982. They begin with the seed. They use literally tons of seed annually and it ALL has to be organic. The growth cycle is initiated with pure clean tested water from their deep well. The seed is planted in their mineral rich composted vegan soil. The plants enjoy the natural light from the sun and plenty of fresh air. Their farming practices are basic, simple and natural. It works very well for them and for the food they produce.



Oku Farms San Mateo County

Grown in insect protected, screened greenhouses (no bugs...no pesticides), the Lettuce is grown atop floating rafts in very large ponds. The Lettuce takes up only the nutrient that the plant needs with no ground water pollution. This method uses only 5% of the water of traditional farming, organic or otherwise, and takes up only the nutrients that the plants need and nothing more. The Oku Nursery is located in a beautiful valley in the small town of Pescadero CA.



Oz Farms Mendocino County

Oz Farm is hidden in a quiet, private valley on one of the most pristine stretches of the scenic Mendocino County coast, 130 miles north of San Francisco. Bordered with redwood forest, and with the Garcia River running through its 240 acres, Oz Farm is blessed with tranquility, fresh air and clear water. Oz Farm is 'off-the-grid', using solar and wind power for all its operations. Oz Farm is located on the traditional land of the Pomo People.



Pete's Living Greens Santa Barbara County

Pete's obsession with greens begins in the greenhouse. To say it's a well-oiled machine would be an understatement. Computer systems monitor the weather, the watering and the amount of sunlight the greens receive. In fact, our greenhouses use 90% less land and water than field grown greens.



Ratto Bros. Stanislaus County

Founded in Oakland in 1905, Ratto Bros. relocated to the fertile San Joaquin Valley in the 1960s and continues today to produce top quality produce, specializing in an array of leafy greens, specialty vegetables, herbs, tomatoes and watermelons. Ratto's state-of-the-art facility on their one thousand acres of farmland near Modesto ensures their produce is shipped to customers within hours of being picked, maximizing freshness, flavor and shelf-life. Ratto Bros. continues to be family owned and operated, with four descendents of the original owner at the helm.



Riverdog Farms Yolo County

Riverdog Farm in Guinda, California, is certified by California Certified Organic Farmers, meaning all their produce is grown without the use of synthetic pesticides or fertilizers. Riverdog owners Tim Mueller and Trini Campbell, along with their daughter and 50 full-time employees, keep the farm running year-round, and produce a range of organic fruits and vegetables, including leafy greens, beets, citrus, asparagus, root vegetables and squash.



Sebastopol Microgreens Sonoma County

Sebastopol Microgreens is a small local company delivering live microgreens to fine dining establishments and creative chefs in the San Francisco/Bay Area. Their farm fresh greens are not pre-cut or shipped long distances. Instead, they are delivered still in the growing flat-colorful, nutrient-rich and bursting with flavor.



Solano Mushroom Farm Solano County

After completing a mycological studies program at UC Davis in 1986, Sam Shin founded a commercial mushroom farm specializing in Shiitake and Oyster mushroom cultivation. At the time, few varieties other than White (Button) mushrooms were commercially produced in the United States, making Sam one of the earliest domestic producers of Shiitakes and Oysters, which are now very popular.



Ya-Whoo Farm Solano County

Yah-Whooo is a small custom grower of premium quality gourmet microgreens. They have been growing specialty greens for high end restaurants since 1981. They grow their products year-round in a greenhouse using Japanese technology, which provides optimal nutrients and water to the plants "on-demand" resulting in the highest quality products possible. They maintain an extensive selection of organic seeds at all times and are continually doing trials of new varieties. Their products are available by overnight mail anywhere in the continental US or delivery.