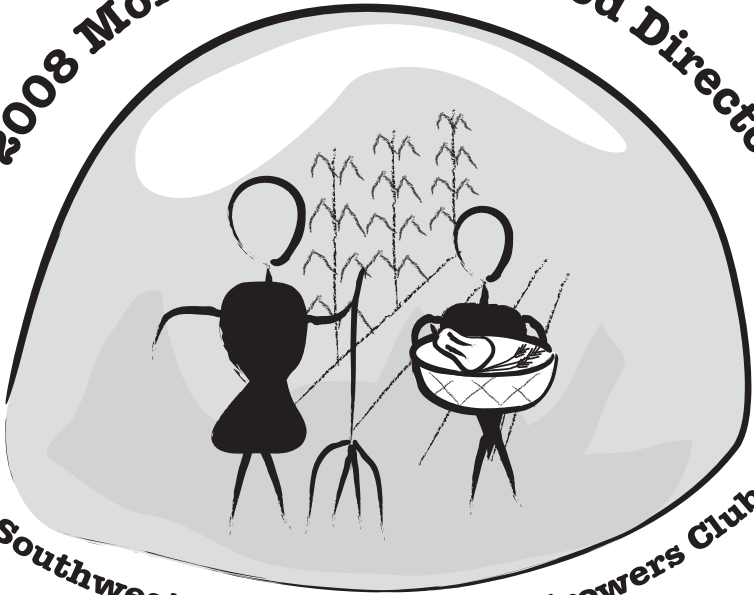


2008 Montelores Local Food Directory

















Southwest Colorado Organic Growers Club

Buy Local. Eat Local. Live Local.

MONTELORES LOCAL FOOD DIRECTORY

Table of Contents

Beans & Eggs		3
Farms With Meat and Other Items		4
Fruit		4
Honey		5
Milk & Cheese		5
Meat		6
Vegetables, Fruits, Herbs & Flowers		8
Wine		11
Farmers Markets		12
Local Mills		13
Stores With Local Products		14
Soup Kitchens Accepting Local Products		14
Local Distributors		14
About the Growers Club		15



BEANS

Dove Creek Bean Co.

CR 9, P.O. Box 552, Dove Creek 677-2445 *Mike Coffey*
Heirloom dryland beans available all year.

EGGS

Cowell, Diane

30140 CR W (up Boggy Draw Rd.) Dolores 882-3257
Free range eggs.

Flippin Eggs

28801 CR P, Dolores 882-3240 (Gentry residence) *Tia Flippin*
Farm fresh, free range, vegetarian fed, hand-washed eggs. A Supervised Agricultural Experience Program for Future Farmers of America.

Never Empty Circle Ranch

6852 CR 21, Cortez 564-1669
nevermto@peoplepc.com *Trish Peters*
Naturally raised eggs, turkeys, lamb and pork, whole or halves. Produce in season.

Shadow Ranch Fiber Hut/Shadow Ranch Alpacas

640 Hwy. 145, open Wed.-Sat. 10-5. 882-1296 *Linda and Ken Maul*
Free range eggs, \$3/doz. Also available at the ranch, 15501 Hwy. 145.

Sutherland, Jennifer and Barbara

29202 E. Hwy. 160 (across from Navajo Propane—look for egg sign) 565-6333
Eggs from naturally grown hens.

Thompson, Vivien

27323 CR N, Dolores 565-5355
Organic, free range eggs from a variety of kinds of chickens. \$2.25/doz. or \$3/eighteen.

FARMS WITH MEAT AND OTHER ITEMS

Arriola Sunshine Farm

17701 CR 23, Dolores 882-4222 *Cindy Dvergsten*

Pastured eggs (Dolores Food Market); lettuce mixes (June 1: Dolores Food Market and Zuma); Navajo Churro lamb; heritage turkeys. All naturally grown with an holistic approach.

Red Canyon Farm

14531 CR G, Cortez 564-9849 *Eric and Kim Lindgren*

Lamb. Apples and pears from a 500-tree organic orchard. Market garden produce. Sold at Dolores and Cortez Farmers' Markets and also direct.

Rohwer's Farm

10591 CR BB, Pleasant View 562-4375 *Heidi and Judith Rohwer*

Fresh farm produce including tomatoes, peppers, onions, squash, leeks, cucumbers, fresh herbs and lots more veggies. Also a few flowers and fresh eggs. Sold direct and at Cortez and Dolores Farmers' Markets.

Seven Meadows Farm

13221 CR 32, Mancos 882-3834

rustyandlaurie@yahoo.com *Rusty and Laurie Hall*

Certified Naturally Grown. Seven Meadows Farm is a 70-acre family farm outside of Mancos. Our salad crops and specialty vegetables are available March through December, and our pasture raised lamb is available all year. We believe that our sustainable practices result in some of the most flavorful produce and meat around. Sold direct and at Cortez, Durango and Dolores Farmers' Markets and at Zuma Natural Foods.

Windfall Farm

12723 CR 21, Cortez 565-2627 *Doug and Carla Greene*

Apples, cherries, grass fed beef, alfalfa/hay and kitchen garden.

FRUIT

Berry Man

1991 CR 21, Cortez 560-2181 *George Wolfe*

Blackberries, apples, cherries, apricots, some veggies, cantaloupe. Sold at Dolores and Cortez Farmers' Market.

Moqui Point Farm

14575 CR G, Cortez 564-1508 *Penny Welch*

Cherries, peaches, plums and apricots. Sold at Cortez Farmers Market.

HONEY

Brock Bees

11142 CR 25.4, Cortez 739-3592 *Bob Brock*

Local honey. Sold from farm and at Cortez Farmers' Market.

Nature's Treat Honey

P.O. Box 943, Mancos *Norman Birtcher*

Sold through Zuma Natural Foods in Mancos. No direct sales.

The Bee Tree

P.O.Box 211, Lewis 882-7786 thebeetree@gmail.com

Raw honey, candles and other products.

MILK AND CHEESE

Purple Sage Goat Ranch

12521 CR 38.7, Mancos *Joanie Trussel* 759-6606

Lyn Patrick 759-0918

Unpasteurized goats' milk and cheese. We have 20 Nubian goats that are grass or hay fed year round. We do not use antibiotics or hormones and feed only organic grains and natural minerals. We have gouda for sale year round and feta and chevre from May to October. We also produce goat milk kefir and goat yogurt.

Sweetwater Farm

18708 Hwy 145, Dolores 882-4020 *Muriel Sluyter*

Goat milk (unpasteurized), cheese, eggs and produce. Look for the sign by the road.

Wil-Do-Acres

20198 CR P, Cortez 565-4889 *Donna Willis*

Pasteurized goat milk. Call ahead.



MEAT

Meat is sold in several ways locally. Meat sold on the hoof does not require USDA inspection. If you buy a whole animal on the hoof, most producers will deliver it to a local meat processor for slaughter. Often you can buy a half or a quarter, instead of a whole animal, from the producer and pick it up butchered, wrapped and frozen. Meat that is USDA inspected (at plants in Durango, Monticello or Alamosa) can be retailed by the piece and costs more. Some producers sell both ways. There are also producers who sell young animals which you can grow on and have butchered yourself. (Look in the yellow pages under “Meat Processors” for local processors).

Anderson, Huston

13750 CR 42, Mancos 533-9775

Goat, organically raised with no hormones on grass hay, mother’s milk and a little grain supplement. Will deliver your goat to the meat processor of your choice.

Blackburn Beef

104 East Carpenter, Cortez 565-4747

Fred Blackburn blackburn104@msn.com

We purchase steers, a mixture of Angus, Hereford, and Simmental breeds, each fall from Russ and Teresa Marcum, as cows come home from the mountains. After initial 8-way shots and an 80/20 starter feed for the first six weeks after weaning, they are grass fed on natural pastures. No hormones or antibiotics are used. Steers are butchered at Sunnyside Meats (Durango) in early November, hung for a minimum of 24 days at a controlled temperature, and available, wrapped and frozen, in December. Prices for 1/4 and 1/2 of a carcass are \$4.50 to \$5.50 per pound. USDA individually wrapped pieces are available at somewhat higher prices.

Boyd’s Farm

P.O. Box 92, Dove Creek 677-2280 *Dale Boyd*

Pure bred Limousine steers. Low cholesterol. No hormones. Raised on natural grass and hay supplemented with sweet 4-way. 95 cents/lb. live weight. Whole or half.

Geisinger Feed & Grain

P.O. Box 1028 12185 Hwy 491, Cortez 565-4311

gfg@velocitynetdsl.com Wayne and Angela Geisinger

Naturally grown beef bought locally from local ranchers that do not use antibiotics of growth hormones.

We sell grass fed, grain finished beef by wholes, halves or in USDA inspected packages. (Hamburger \$4/pound). Available frozen, year-round at Geisinger Feed & Grain store.

Hogan Ranch

41279 Hwy. 184 (727) 403-4855 *Gerry Hogan*

All natural Angus beef. We carry both grass fed or corn fed. No antibiotics. No hormones.

Lazy R / Z Ranch

15509 Hwy 145, Dolores 882-0141 *serafine@fone.net*

Josh & Gina Boren

Certified naturally grown grass fed beef raised on our ranch in Dolores. Sold by the whole and side.

Lost Canyon Ranch

15272 Rd. 33, Mancos 882-4394 *Rudolf and Susan Baeumel*

Angus beef (purebred, long yearlings) grown without antibiotics or growth stimulants. Cooked to perfection and served at the Main Street Brewery and Restaurant, 21 E. Main, Cortez.

Marcum, Russ and Teresa

8132 CR 41, Mancos 533-7710

Lambs and pigmy goats. Will deliver to slaughterhouse. Young steers, 5-6 months old, available in the fall for customer to grow on. All natural, pasture fed.

Mesa Verde Elk Ranch

43930 Hwy 160, Mancos 533-7059

Neely, Rocky

14457 CR W, Yellow Jacket 562-3030

Buffalo.

Southwind Ranch

14279 Rd. 27 Dolores 565-1010 *Tim and Jo Miller.*

Grass fed beef born on our place. No antibiotics or steroids. Sold whole. Will deliver to Diamond D meat processors for packaging.

Turning Beyond Ranch

Mancos 533-1584 or (505) 215-0536

Turning Beyond Ranch is a local meat producer located between Mancos and Hesperus. The main production of the ranch is natural grain fed beef and pork. Turning Beyond Ranch products are processed at a local USDA meat processing plant. We also offer custom beef and pork by the whole or half carcass. We deliver to several local processors. Butcher specials are also available. Ask for Cille, mention this publication, and receive a one pound package of Italian sausage or breakfast sausage with your purchase. Sold directly and at Let It Grow, Zuma and Nature's Oasis (Durango).

Wade Wilson

Box 68, Lewis 739-0121

Safe, healthy, garden grazed beef. Whole or half.

Zetroc Beef

10659 CR 26 Cortez 565-9382 *Keith Evans*

All-natural dry aged beef, grass fed, grain finished. USDA inspected. By the pound or by the half. Sold at Cortez Farmers' Market.

VEGETABLES, FRUIT, HERBS AND FLOWERS

Barbara's Magic Garden

17777 CR G, Cortez 565-6280 *Barbara Lynch*

Tomatoes (including canning bushels), pickling cucumbers, squash, melons, lettuce. Direct sales and at Cortez Farmers' Market.

Blue Mountain Gardens

13020 CR M, Dove Creek 562-3069

garlic@fone.net *David and Linda McCart*

Spring seedlings (veggies, flowers and perennials) sold at the farm and the Cortez Farmers' Market. Specialty herbs and veggies, fancy gourds and dried flowers.

Confluence Farm

5892 CR 38, Mancos 533-7292

confluencefarm@yahoo.com *Mary Vozar and Paul Bohmann*

Certified Naturally Grown. We are a small, sustainable farm specializing in garlic, leeks and shallots. We grow 25 different vegetables through the season and will be featuring over 10 different varieties of winter squash and gourds in the fall of 2008.

We also sell a wide variety of fresh herbs. Cortez Farmers' Market, local retail stores and on-site at the farm. (Call for hours.) Sign up for e-mail information about vegetable availability.

D'Artino, Anthony

Cahone 562-4610 torisweetbasil@yahoo.com

Specialize in vegetables and herbs, naturally grown without pesticides.

Dragonfly Farm

12363 Rd. 29 Dolores 565-2644

dragonfly.farms@hotmail.com *Teresa Halsey Hollar*

Greens, arugula, beets, onions, herbs, carrots, potatoes, hand-blended organic teas and herbal products, lavender infused honey. Sell at Cortez, Durango, Dolores, Telluride Farmers' Markets. Family owned and operated small eco-farm using natural growing methods. Pesticide free.

Grasshopper Flats Farm

8580 CR 40.1, Mancos 533-1189

lewmatism@frontier.net *Lew Matis*

I grow a wide variety of garden vegetables and produce, from green beans to tomatoes and from lettuce to leeks. Cortez Farmers' Market, Mancos Farmers' Market.

Gemstone Farm

22545 Rd. L Cortez 565-2472 or 560-1629

gemstone@fone.net *Larry and Gail Darling*

Herbal goat milk soap using our fresh goat milk, herbs and flowers. Cut flowers and dried flowers crafts. Fresh and dried culinary and medicinal herbs. Fresh vegetables (potatoes, corn, salad greens, peas and onions). Dairy goat shares for milk and cheese. Sell at Cortez Farmers Market, local craft fairs or direct. We lovingly raise Alpine goats and heritage breeds of chickens.

Harmony Garden

Cortez 560-4174 *Wayne Peltier*

We feature locally and lovingly grown vegetables. Call Wayne.

Labrit Farm

40845 Rd. G Mancos 946-4551 *David Banga*

Grow over 20 varieties of organic vegetables. Sell May through November at Durango and Mancos Farmers' Markets, Durango Natural Foods CO-OP and restaurants such as Cosmopolitan, Kennebec Café and Cyprus Café.

Lazy Bee Acres

29461 CR L, Mancos 565-4224 *Bill Grimm and Shawn Collins*

Organically grown tomatoes, peppers and chiles, potatoes, onions and sunflowers. Off-season spinach and salad greens.

Loyd, Gloria and David

514 S. Valley Rd. Cortez

The sweetest Walla Walla onions and lots of them. Sell at Cortez Farmers' Market.

Lynch, Jim

14767 Rd. 29.75 Dolores 759-4658

I have farm fresh eggs, double red delicious apples, apricots, pears and seedless grapes. I market most of them through the local grocery stores but I can sell them directly to the public.

Meanwhile. . .

16802 CR 27, Dolores 882-7891 *Barbara Westmoreland*

Certified Naturally Grown. Heirloom tomatoes and melons. Sold at Durango Farmers' Market, Dolores Food Market and directly to restaurants.

Pelican Acres Alpacas

16715 Rd. 22, Cortez 882-2412 *Walt and Arlene Burkhard*

Garlic powder, apricots, alpaca fleece, raw to bats, rovings, yarn, finished garments custom-made. Sold from home and at fairs.

The Plant Ranch

5754 Rd. 25 Cortez 565-8177 bdcolcord@yahoo.com

Bert and Donna Colcord

Vegetables (corn, green beans, soy beans, okra, beets, greens, squash, cucumbers, tomatoes), herbs and flowers. Sell at Cortez Farmers' Market and at home.

Rude Becky's Flower Farm

28881 CR P, Dolores 882-3188 rudebeckys@frontier.net *Melissa Betrone*

Flowers and produce, Community Supported Agriculture (CSA) program.



Song Haven Farm

14067 CR 15, Cahone 562-4494 *Mark Mitteis and Michele Martz*
Naturally grown vegetables, fruit, cut flowers and berries. Wood-fired bread and baked goods. Free-range eggs.

Stone Free Farms

14481 CR 21, Cortez 565-4170 *Rosie Carter and Chuck Barry*
20 different vegetable and herb crops, sustainably grown and locally sold from May to October at the Durango and Cortez Farmers Markets and directly to restaurants.

tortoise-shell farm

6290 Rd. 24.2 Cortez 565-8387 *conniebaber@hotmail.com Connie Baber*
We use organic growing methods to produce fruits and vegetables. Sell at Cortez Farmers' Market, Dolores Food Market and Let It Grow.

Tierra Madre Herbs

205 E. Montezuma Ave, Cortez 564-1839 *Matt Keefauver*
Potted herbs, tomato plants and bedding plants, all grown using organic methods. June to August.

Velma's Garden "Garden of Weeden"

Rd. CC Pleasant View 562-4338 *leehill@fone.net*
Velma Holler and Lee Hill
All vegetables that grow in the area plus herbs and sprouts. Some fruit in good years. Dog biscuits, homemade with local flours when possible (no preservatives or chemical colors).

Winter Green Farm

P.O. Box 298, Mancos *Joan and Peter Brind'Amour*
Mixed salad greens all year. Garlic, tomatoes and potatoes. Sold through Zuma in Mancos.

WINE

Guy Drew Vineyards

20057 CR G, Cortez 565-4958
Winery and vineyards in McElmo Canyon, 4.2 miles west of Hwy 491. Tasting room hours: noon to 5 p.m. daily, including Sunday. Award-winning wines made from French and German varietals. Cabernet Sauvignon, Cabernet Franc, Syrah, dry Riesling, Gewurztraminer. Fresh vegetables during late summer: tomatoes, chiles, jalapenos, squash, melons.

Sutcliffe Vineyards

12202 CR G, Cortez 565-0825 sutcliffewines.com

Merlot, Syrah, Chardonnay, Cabernet Sauvignon, Riesling, Gewurztraminer.
Sold directly by appointment to restaurants, wine shops and individuals. Will ship.

FARMERS' MARKETS

Since “organic” food has become big business and regulated by the federal government, the “USDA certified organic” label has become expensive in time and money. Many small growers no longer bother because they have return customers who trust them. Some growers use “Certified Naturally Grown”, a more affordable system which has the same stringent requirements as USDA organic certification. When you “eat local” you can ask your growers personally about their farming practices. Additionally, fresh food that doesn’t have to travel across the country is fresher, retains more nutrients and is much less reliant on fossil fuels to get where it needs to go. Farmer’s markets usually, but not always, have organically grown local produce. Of the farmer’s markets in this area, Telluride checks for organic, and Durango asks for it on the honor system. Cortez and Mancos require local produce but not necessarily organic. Dolores doesn’t regulate or ask, and non-local produce can be sold.

Cortez Farmers’ Market

109 West Main St., corner of Main and Elm St.

First weekend in June through October (sometimes into November).

Every Saturday at 7:30 a.m. until 11:00 a.m. or until everyone sells out.

Vendor information: Current fee \$40/vendor for the season. All produce must be grown in Montezuma or Dolores Counties and be sold by the producer (no reselling). For vendor space, contact Montezuma CSU Cooperative Extension Service, 565-3123. www.cortezfarmmarket.com.

Dolores Farmers’ Market

In Flanders Park at 4th and Railroad.

From June to October every Wednesday, 4:00 p.m. to 6:00 p.m..

Vendor information: No fees. No rules. Just show up. Contact Ronda Lancaster for information at 882-7720.

Durango Farmers’ Market

First National Bank parking lot at 8th St.

Open from May through October. Saturdays 8:00 to 12:00 noon.

Vendor information: Produce must be grown in a five-county area and sold by the producer.

Canopy, sign and Durango business license required. \$280 market fee/season or \$20/week. Incubator booth (2 times) for newcomers. Contact Peg Redford, 375-6401 or www.durangofarmersmarket.org.

Mancos Farmers' Market

June 26 to Sept. 18 at Boyle Park and continues every Thursday night from 5-7 p.m. Featuring live music.

Vendor information: Contact Sara Kimball at 533-7725 or www.mancoscolorado.com and go to Farmers' Market. 10x10 space is \$25/season. Mail fee to Sara Kimball, 117 N. Main, P.O. Box 487, Mancos, CO 81328. Produce grown in La Plata, Dolores and Montezuma Counties. Crafts okay if made by seller.

Telluride Farmers' Market

June to October, every Friday from 12-4 p.m. S. Oak St.

Vendor information: Checks for organic. Requires canopy and sales tax license. Sliding scale fee based on sales starting at \$250. Contact Kris Holstrom, Tomten Institute, 728-1412.

AREA MILLS USING LOCAL PRODUCTS

Adobe Milling Co.

9006 Hwy 491 677-2620 Dove Creek

Local beans including organic pinto, anasazi and garbanzo beans. Carried in many stores in the area. Dolores Food Market carries the organic line.

Cortez Milling Co..

309 N. Market 565-3119 Cortez

High altitude local red winter wheat milled into flour and cream of wheat (Germade). Carried in local stores. White Rose is the same as Valley Queen and is a finer grade. Red Rose is the same as Bluebird (the traditional fry bread and tortilla flour) and is an all-purpose grind. Red Rose is also available unbleached in 25 and 50 pound bags. A stone ground whole wheat flour is also milled.



STORES WITH LOCAL PRODUCTS

Dolores Food Market “Unexpected Gourmet”

On Highway 145 in Dolores 882-7353

Local fruits and vegetables and organic eggs.

Geisinger Feed & Grain

12185 Hwy. 491 Cortez 565-4311

USDA inspected frozen packaged beef from local ranchers (hamburger \$4/pound) that do not use antibiotics or growth hormones. Locally grown livestock feed, sunflower seeds and hay.

Let It Grow

90 North Mildred, Cortez 565-3099

Local meat, eggs and summer produce.

Zuma Natural Foods

Southeast of the light on Highway 160 in Mancos. 533-7300

Carries a wide selection of locally produced meat and veggies, including greens all winter.

SOUP KITCHENS ACCEPTING LOCAL PRODUCTS

Hope’s Kitchen, First United Methodist Church

515 N. Park. 565-3002

Serves lunch to the needy Monday, Wednesday and Friday and accepts donations Monday through Thursday mornings, 8-1. Entrance off the parking lot in the rear.

Grace’s Kitchen, St. Barnabas Episcopal Church

110 W. North St. 565-7865

Serves lunch to the needy Tuesday and Thursday and box lunches on Saturday. Can usually accept donations 9-12 Monday through Friday, but call ahead.

LOCAL DISTRIBUTORS

James Mirabal

3328 J.F. Scott Rd., Aztec NM 87410. the.organicnut@gmail.com.

Personal chef service. Also sells to restaurants.

High Desert Foods

18390 Hwy. 145, Dolores 882-2116

orders@highdesertfoods.com *Bill Manning*

Certified organic. Makes artisanal jam, tomato sauces, nut mixes, grilling sauces, chutney, mustard, and much more. Our CSA weaves together a broad array of small scale farms and producers to bring fresh farm products, value added products, and prepared foods delivered to local communities. Sell on-line, at Farmers' Markets in Durango and Telluride and through our CSA.

ABOUT THE GROWERS CLUB

The Southwest Colorado Organic Growers Club has compiled this directory to help the public find sources for fresh, local food in Montezuma and Dolores counties. We've included all the local growers we could identify and have not required them to be organically certified in order to be listed. Please note information about growers is supplemented with information about farmers' markets, mills using local products and retailers who carry local foods, as well as soup kitchens who would appreciate any surplus local produce.

In addition to print copies, helpfully funded by Mesa Verde Country Visitor Information Bureau, we are making this directory available on our Web site. <http://www.sworganicgrowers.org>.

The Southwest Colorado Organic Growers Club is open to all. Membership includes both home gardeners and market farmers. We meet monthly from September until April, usually on the fourth Wednesday of the month. Meetings include a delicious potluck supper, followed by either a club discussion on a specific topic or a presentation by a guest speaker. The club also undertakes occasional projects, such as the publication of this directory. For more information and/or to be added to the club's e-mail list, contact Nancy McGill at mcgill52@msn.com or call 564-1648.



**Thank you for supporting
local farmers and local food.
Your purchase matters.**

This directory was compiled by the Southwest
Colorado Organic Growers Club

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MESA VERDE
Country