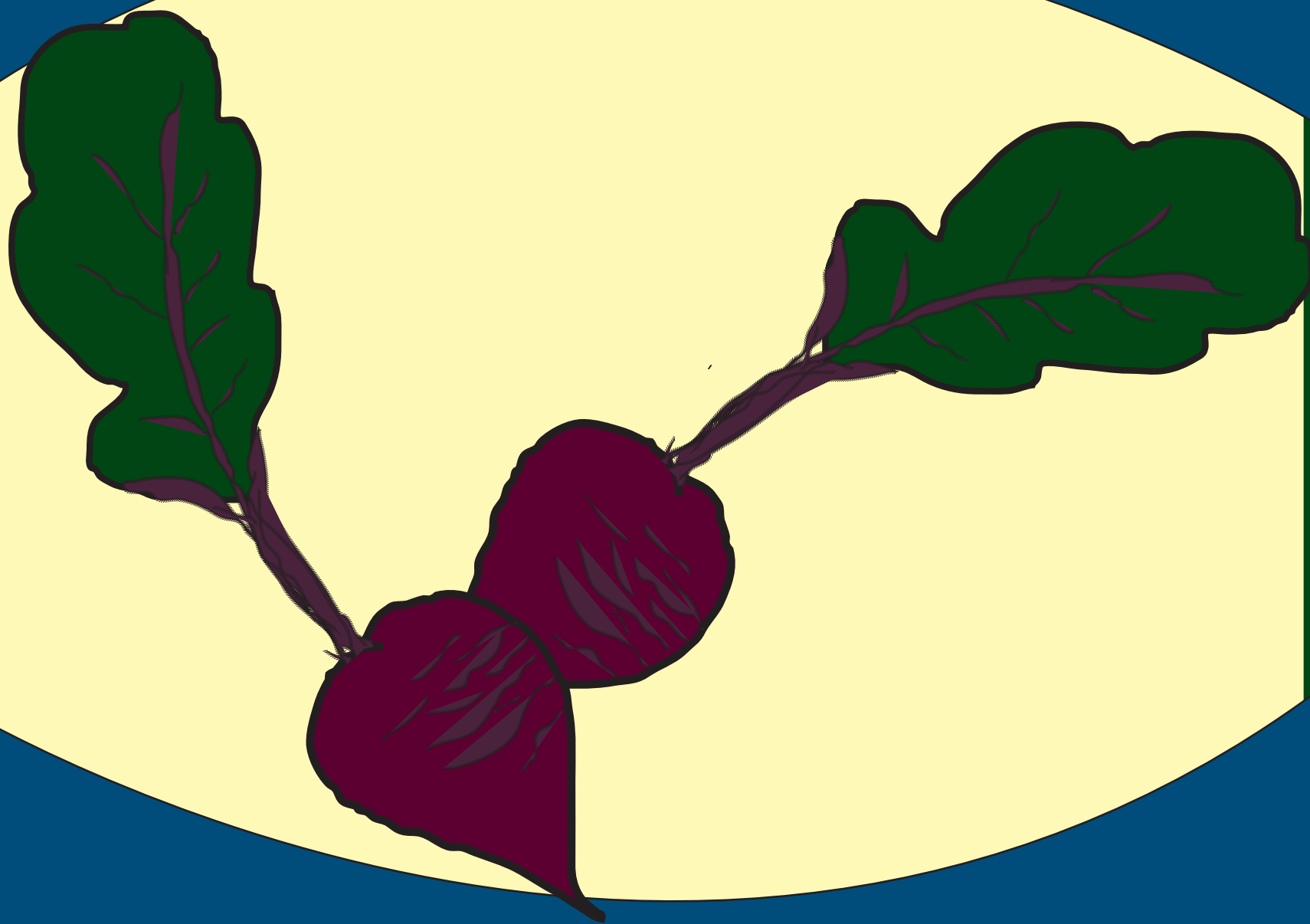


# 2011 FOOD AND FARM DIRECTORY



OREGON RURAL ACTION

# ABOUT THIS GUIDE

## ASPARAGUS

One of Spring's earliest crops. Look for asparagus in this area in late May or early June



This Directory is meant to be a resource for anyone in Northeast Oregon who would like to eat fresh local food and support local producers. Why eat local food you say? Because food purchased directly from a producer (or grown in your own garden) is the freshest food possible and you know exactly where it came from, so if there is any risk of contamination it can easily be identified and corrected. Additionally, when you support a farmer you are supporting your entire community by making sure your money stays and recirculates here, in Northeast Oregon. By producing and purchasing what we can locally, we make ourselves less susceptible to global market fluctuations. We are strengthening Main Street instead of Wall Street.

















On the following pages you will find a listing of regional farmers markets, direct market farmers and ranchers, local producers and processors, and gardening resources. Because it is important that all community members are able to access sufficient amounts of healthy food, we have also included information on the emergency food system, where to donate surplus garden produce, and how to use WIC and SNAP benefits to purchase local food.

You can also find the most up to date version of the Northeast Oregon Food and Farm Directory online at: <http://oregonrural.org/northeast-oregon-food-and-farm-directory>

The Northeast Oregon Food and Farm Directory was produced in partnership with the Meyer Memorial Trust.

Producers are listed alphabetically, but if you are looking for a certain product they are also labeled with the following icons:

## KEY

|   |               |   |              |
|---|---------------|---|--------------|
|  | Vegetables    |  | Cherries     |
|  | Eggs          |  | Plant Starts |
|  | Corn          |  | Berries      |
|  | Orchard Fruit |  | Goat         |
|  | Garlic        |  | Honey        |
|  | Flowers       |  | Potatoes     |
|  | Chicken       |  | Lamb         |
|  | Beef          |  | Fruit        |

# OREGON RURAL ACTION

This Food and Farm Directory was produced by Oregon Rural Action (ORA). ORA is building strong communities by organizing citizens to promote social justice, agricultural and economic sustainability, and stewardship of the region's land, air and water.

Oregon Rural Action provides a space and the tools necessary for people to come together, discuss issues that are important to them, and take action to build a more just and sustainable community. If you want to get involved check out our website to find the next event in your area: <http://oregonrural.org/events>

We are a membership based organization and are only as strong as our membership. Membership for an individual is only \$30 per year and \$40 per year for a family. When you become a member you are supporting important projects such as this.

Join Today! Go to:

Or stop by our office on the second floor of White House Coffee

## ORA SUMMER CALENDAR



STRAWBERRIES

Nothing says summer quite like the tiny bright red jewels that are Oregon strawberries. Look for strawberries in this area in mid to late June.

### **June 18th - Eastern Oregon Solar Fair**

2011 is the second year of the Eastern Oregon Solar Fair which brings information about energy efficiency, conservation and how to "go solar" to La Grande for home and business owners.

### **July 7th - Blue Mountain Chapter Meeting**

Blue Mountain Chapter Meetings are the first Thursday of the month from 6pm to 7pm. They are a great time to come together and share information and figure out how to work together. Summer meetings are at the La Grande Community Garden on the corner of 13th and I Ave. and are pot luck

### **July 16th - First Ever ORA Barn Dance!**

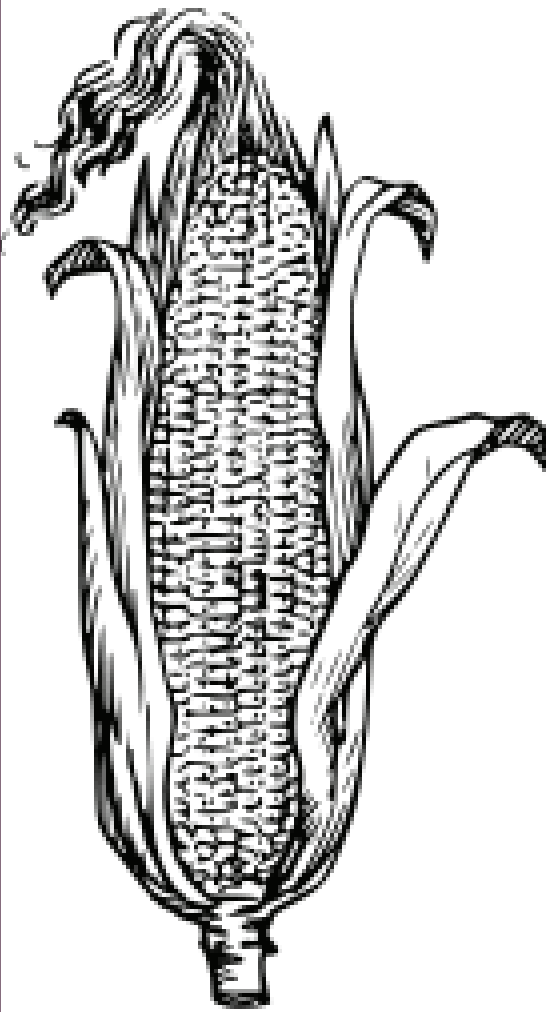
Enjoy home made pie, excellent music, and a boot stomping good time at the ORA summer fundraiser. Call 541-975-2411 or email [info@oregonrural.org](mailto:info@oregonrural.org) for information on how to purchase tickets.

### **August 4th - Blue Mountain Chapter Meeting**

See July 7th

## CORN

Corn is an ancient crop first domesticated in the Americas between 1700 and 1250 BCE. It is still the most widely grown crop in the Americas. Corn can be used as a grain and ground into meal for things like tortillas and corn bread. But in the height of summer there are few things better than enjoying a fresh ear of sweet corn.



### SWEET CORN WITH MINT FETA BUTTER

Blend 1/4 cup butter with 1/4 feta cheese and two tablespoons of chopped fresh mint. Remove husk and silk from four or five ears of fresh, local sweet corn and steam for 10 to 15 minutes

Combine all ingredients and  
ENJOY .

# Directory of Family Farms and Ranches

## Baker County

Bonnie's Blossoms



Bonnie Gardner

Richland, Oregon • 541-893-6027

Farm stand hours: 6-7am and 6-9pm

Vegetables, bedding plants, hanging baskets, container gardens, perennials, trees and living bouquets (all available starting in April); friendship pots (February-December); natural and conventional farm practices.

Double Diamond Ranch



Paul and Vicki Wares

45977 Houghton Creek Road • Baker City, Oregon

Call or email to arrange purchase

dbldimon@hughes.net • 541-853-2320

Certified organic grass-fed beef & lamb; individually wrapped cuts available year-round, halves or wholes available in the fall.

Eagle Creek Orchard



Rob and Linda Cordtz

43479 Old Foothill Road, Richland, OR

541-893-6790

eagleorchard@eagletelephone.com • www.eaglecreekorchard.com

Specializing in tree-ripened hand-picked fruit, several varieties of peaches, nectarines, apricots, pears, apples, plums, prunes, plumcots, asian pears, hazelnuts and walnuts. Oregon Tilth Certified Organic.

Produce is available at La Grande Farmers Market, Baker City Farmers' Market, Bella's Market, the Greater Baker Food Co-op, Boise Co-op. Produce is also sold through Val's Veggies CSA and Horsepower Organics CSA.

Farm stand almost always open at the farm – call for availability.

Horsepower Organics



David and Deborah Mader

37035 Allstead Lane, Halfway, Oregon

541-742-4887 • madder@pinetel.com

Sweet corn, eggs, garlic, and a variety of vegetables in season. Most farm work done with our Belgian horses. Oregon Tilth Certified Organic.

Call to arrange order. CSA available in Baker City.

Karen's Grass-fed Lamb



Karren Kettety

37629 Woods Lane Richland, Oregon

541-893-3090 • karen@karensgrassfedlamb.com

www.karensgrassfedlamb.com

Stock is bred for their lean, tender, mild-flavored meat. Whole lamb, September to December, on-farm harvest; shipping available.

Call or email to arrange order.

McCleary Farm

Frank and Sue McCleary



43008 Old Foothill Road, Richland, Oregon

541-893-6308 • Frank.mccleary@gmail.com

Orchard fruits, raspberries, and a variety of fresh vegetables available late June through September. Sustainable farming practices.

Products available at the Halfway Saturday Market, at the farm stand in Richland near post office, or call to arrange purchase.

Sexton Ranches

Dick Sexton



47307 Anthony Lakes Hwy • Haines • Oregon • 541-856-3939

info@sextonranches.com • www.sextonranches.com

Products available at Portland State University and Boise Farmers Markets, or call to arrange order; delivery available in Baker City, La Grande, and Pendleton

Grass-fed beef & lamb; individually wrapped cuts, sausages, whole chickens and eggs available year-round, halves or wholes available in the fall.

Starwood Eco-Farm

Laura Harryman



39015 French Gulch Road • Baker City, Oregon

lhspirited@hotmail.com • 541-523-9761

Products available at the Baker City Co-op and the Baker City Farmers Market

Full-season diversity of vegetables and berries grown with natural, no-spray farming practices.

A Thyme to Garden

Carol Stout



Haines, Oregon • 541-519-1098 • carollynnstout@gmail.com

Specializes in leafy greens, lettuce, spinach, chard and vegetable starts and herb plants.

Products available at the La Grande Farmers' Market or call to arrange order.

Treasure from Heaven

Jason and Andrea Sandberg



PO Box 123 • Baker City

541-856-3641 • alkali\_jason@yahoo.com

Products available at the La Grande Farmers Market, or call to arrange order, CSA

Available

Asparagus, strawberries, blueberries, blackberries, green beans and a variety of other garden vegetables, Non-Certified Organic.

Val's Veggies



Rod and Valerie Tachenko

44889 Houghton Creek Road, Baker City, Oregon

541-853-2358

valsveggies@gmail.com • www.valsveggies.com

We grow a full line of in-season vegetables, including over 80 varieties of Tomatoes, 25+ varieties of peppers and 64 different kinds of winter squash.

Many of these are heirlooms and old varieties that have become rare.

We use no chemicals, pesticides, or herbicides. This year we will also be offering a six-acre corn maze and a pumpkin patch!

Produce is available at La Grande Tuesday Market, Baker City Wed. Market, Baker Food Coop, Bronson's Friday Market, and Enterprise Thursday Market.

We also do a CSA box program.



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Since 1980

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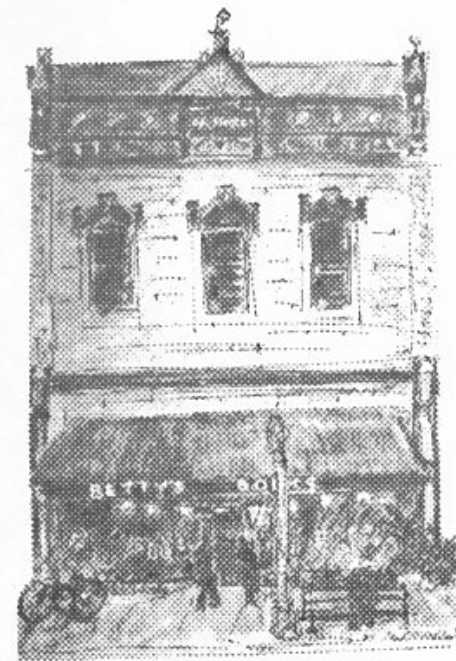
Solar Electricity

www.MrSunSolar.com

Solar Water Heating

Solar Pool Heating

**(503) 222-2468**



**BETTY'S BOOKS**

est. 1979

1813 Main Street  
Baker City, OR 97814

**541.523.7551**

**888.202.6657**

bettysbk@bkrv.net

Monday - Saturday  
8:30 am - 5:30 pm

Proprietors  
**Carolyn & Tom Kulog**



1307 Adams Avenue La Grande, Oregon 97850  
 (541) 963-3229 Fax: (541) 963-3220  
 E-mail: themountainworks@eoni.com



Naturally Good  
 Sweets & Breads

• 1113 Adams •  
 Historic Downtown  
 La Grande, OR 97850  
 541-963-5413

### Hours

Wednesdays  
 Thursdays  
 Fridays  
 Saturdays  
 7am-3pm



Chris Taylor  
 Owner

#### Janitorial Services

ServiceMaster  
 Janitorial Services  
 69628 Antles Lane  
 Cove, OR 97824  
 Office: 541/962-2639  
 Toll Free: 800/573-2575  
 Fax: 541/568-4539  
 servicemaster@coveoregon.com  
 CCD # 128846

WHITE HOUSE  
 COFFEE



Exclusively Grassfed Beef

GROWN TO ENHANCE THE HEALTH OF THE LAND  
 THAT CREATES IT AND THE PEOPLE WHO ENJOY IT

Andrea Malmberg  
 1782 South Main Street • Union, OR 97883 • 541.805.1124  
 www.BeyondOrganicBeef.com • Andrea@BeyondOrganicBeef.com

# Directory of Family Farmers and Ranchers

Houghton Creek Farm



Ryan Casaray

Ryan Casaray • Baker City, Oregon • 541-398-0038 • ryancasaray@hotmail.com

Ryan Casaray and Kristen Wares operate Houghton Creek Farm they offer fresh produce in season including: tomatoes, squash, lettuce, onions, carrots, beats, radishes and more. Products available at the LG Farmers' Mar

## Union County

Agri-Star, Inc.



Doug and Mary Lewis

66474 Coughanour Lane • North Powder, Oregon agristardoug@gmail.com • 541-898-2847

Call or email to arrange order

Potatoes September-April; Peppermint Oil all year;  
 Mustard Seed Sept; Soft White Wheat Sept,; and  
 Organic Black Beans Oct – year round.

Agri-Star has been a family owned farm for more that  
 four generations and is 100% Certified Organic.

Call or email to arrange order

Aimee's Garden



Emelda Terry

71871 Palmer Junction Road • Elgin, Oregon • 541-437-6760

twinky2000@yahoo.com

We grow produce, tend our chickens and manage our hives for honey in the hills  
 above Elgin.

Products available at the La Grande Farmers' Market or call to arrange order.

Ardon Honey



Archie and Donna Patterson • 2709 N. Depot • La Grande, Oregon • 541-963-0440

Honey, prunes and plums.

Arrowleaf Farms



Shawn Steinmetz and Catherine Dickson

62365 Lizbeth Ln. • La Grande, Oregon • 541-963-6293

arrowleaf.farms@gmail.com • arrowleaffarms.blogspot.com

Products available at the La Grande Farmers Market or call to arrange order

Over 20 varieties of garlic, market vegetables primarily during late summer and fall.

Non-certified organic.

Avella Orchard



Danae Yurgle

La Grande Oregon • 541-963-2365

www.avellaorchard.blogspot.com

Antique and modern fruits and nuts. Apples, pears, plums, cherries, apricots, quince,  
 walnuts, chestnuts. Also fresh and dried flowers, special roses, lavender and wild-  
 crafted foods. All with no pesticides, herbicides, or artificial fertilizers.

Sells at LGFM and is developing a CSA – please contact Danae if you are interested.

B.O.B. - Exclusively Grass Fed Beef

Tony and Andrea Malmberg



Union, Oregon

www.beyondorganicbeef.com • andrea@beyondorganicbeef.com • 541-805-1124

Beyond Organic Beef is exclusively grass fed and grown to enhance the health of the land that creates it and the people who enjoy it

Call or email to place an order - or download an order from from the website

Borum Farms

Dale and Cheryl Borum



Imbler, Oregon

cborum@oregonwireless.net • 541-963-9571

Call to arrange order, early morning or before 9pm. Available at Kauffman's Market in Island City and Stargazer Perennials in Summerville.

Local honey available year-round. Fresh brown eggs (May through September); no hormones or antibiotics used.

Carrie Gerber

Elgin, OR • 541-437-9812



Chicken, pork, beef and eggs available year-round. Turkey available for the holidays.

Call to arrange order.

Cisco Family Farm



John Cisco

PO Box 91 • Summerville, OR • 541-534-4030

Grows a variety of market vegetables including greens, peas, beans, squash, beets, chard, tomatoes and potatoes.

Call to arrange purchase

Cherrie Grove Orchard



Joyce Grove

La Grande, Oregon 62121 Star Ln • La Grande

541-910-4968

Farm direct sales, call to arrange order

Cherries available in July and August; limited pesticides and fertilizers.

Cop Copi Farms

Michael Bettis



La Grande, Oregon

spigold@yahoo.com • 541-786-5577

Call to arrange order

Local honey available year-round. Bees & queens available spring through fall. Pollination services.

Dora's Garden

Susan Boyd



1393 N. Cove • Union, Oregon • 541-562-5465

www.dorasgarden.com

Providing seasonal fruits, vegetables, flowers and herbs to restaurants and grocery store in Union, Oregon.

Good Egg Inc.

Witten Family



62111 Lakeview Ln • La Grande • 541-963-4649 sales@goodegginc.com

www.goodegginc.com

Farm direct sales, call to arrange order, will deliver to La Grande and Cove

Cage free eggs in a variety of colors and sizes

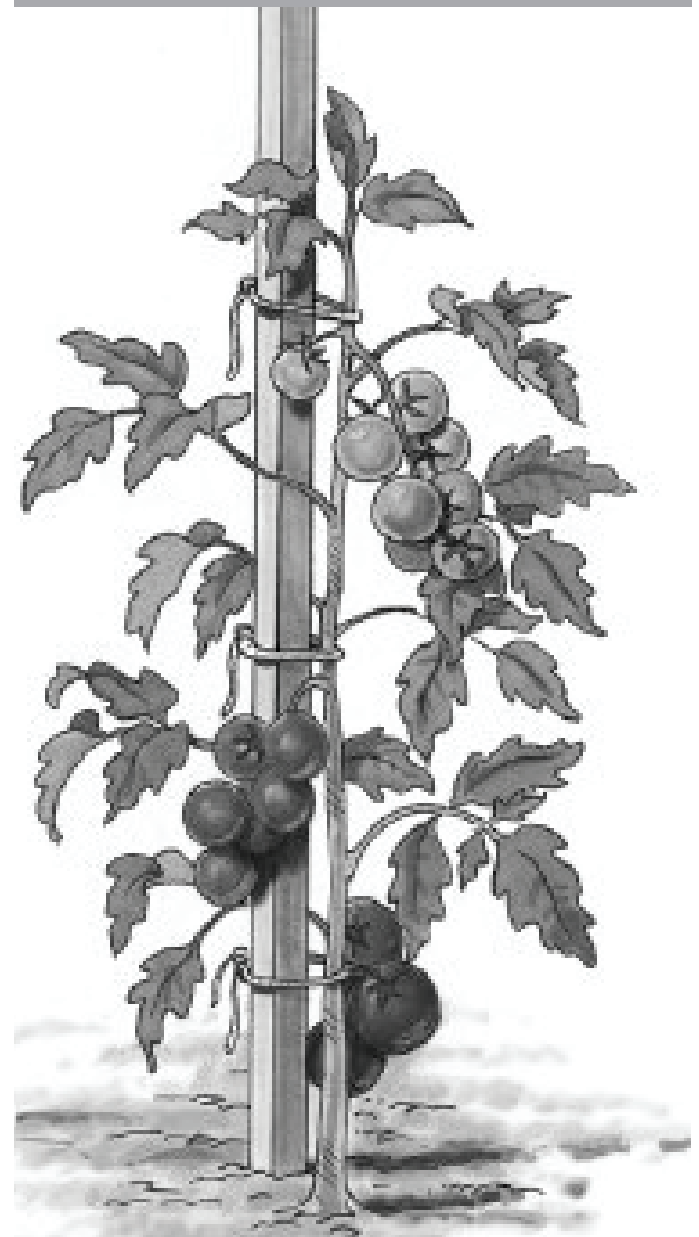
## TOMATOES

Choose the warmest site in the area that receives a minimum of 6 hours of sunlight each day.

Set transplants outside only after the soil temperature is 50 degrees or above, typically the middle of May.

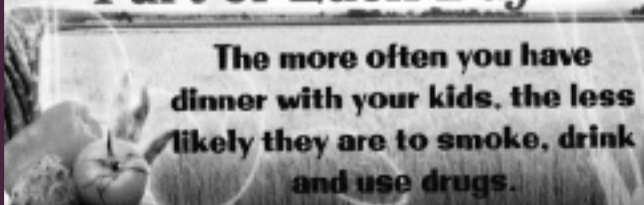
It is important to get the roots of the tomato plant established early - the better the roots, the more tomatoes you will have. Blossoms or small fruit will take energy away from the developing root system so pinch off early blossoms or fruit.

Tomatoes need about one inch of water per week. If tomatoes are in the ground water thoroughly at the root level twice a week. (From the Washington State University Extension office)



**Make Family Meals a Part of Each Day!**

The more often you have dinner with your kids, the less likely they are to smoke, drink and use drugs.



**NATIONAL SUICIDE PREVENTION LIFELINE**

**1-800-273-TALK (8255)**

[suicidepreventionlifeline.org](http://suicidepreventionlifeline.org)



U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES  
Substance Abuse and Mental Health Services Administration  
[www.samhsa.gov](http://www.samhsa.gov)

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1611 Adams Avenue La Grande, OR 97850  
195 S. 8th Ave Elgin, OR 97850  
[insureatlackey.com](http://insureatlackey.com) • [blackey@insureatlackey.com](mailto:blackey@insureatlackey.com)

Grammy's Gardens  
Scott and Lisa Strand



61923 West Road • La Grande, Oregon  
541-963-4261 • [lstrand@oregonwireless.net](mailto:lstrand@oregonwireless.net)

The farm is operated by three generations of agriculturists. Our farm stand hours are Monday through Saturday 9:00 am to 6:00 pm starting about the first of June. Grammy's Gardens will also be selling at the La Grande Farmers' Market.

Gilstrap Brothers Winery  
69789 Antles Lane  
Cove Oregon  
541-568-4646

[www.gilstrapbrothers.com](http://www.gilstrapbrothers.com)

Niche winery known for our premium red wines.

Products available at the winery: Open Wednesday – Saturday 11am – 4pm and Sundays 1-5pm. Products are also available at the La Grande Farmers' Market.

Icy River Ranch



Carole Halvorson and Bob Delve  
58310 Grande Ronde River Rd. • Starkey, Oregon  
541-428-2139 • [icyriverranch@wildblue.net](mailto:icyriverranch@wildblue.net)

Farm direct sales, call or email to arrange order  
Grass-fed beef, usually available in the fall. Non-certified organic.

James McIver



Union, Oregon  
(541) 563-5396 • [jamesmciver@oregonstate.edu](mailto:jamesmciver@oregonstate.edu)

Call to reserve a cherry tree

You can reserve a Lambert Cherry tree for the year for \$45. All maintenance is taken care of and Jim will contact you when it is time to pick your cherries – usually in late July. Each tree yields 50 to 75 pounds of cherries on average.

Kauffman's Greenhouse



60905 Love Road, Cove, Oregon  
541-910-4632 • 541-568-4329

Seasonal greenhouse open April-July selling flowers, vegetable starts, potting soil, organic fertilizer and heirloom seeds. To reach Kauffman's, turn off of Lower Cove Road onto Antles Lane – the green house is about one mile up the hill on the corner of Antles and Love.

Sells at LGFM and from greenhouse Mon – Sat, 10am- 6pm.

Mia's Garden



Mia Gregory  
67274 Hunter Rd • Summerville, Oregon  
534-5016 • [miagregory4@gmail.com](mailto:miagregory4@gmail.com)

Sells at the La Grande Farmers Market

Seasonal fruits and vegetables including lettuce, chard, other greens, and broccoli.

Mt Emily Partners



Dorene and Tim McCarthy  
La Grande, Oregon  
[mtemily@eoni.com](mailto:mtemily@eoni.com) • 541-963-5462

Farm direct sales, call to arrange an order

Produce, eggs, feeder goat's milk and French Alpine goat stock. Train a few select Hannoverian sport horses for the dressage or jumping oriented rider. Primarily organic practices for the benefit of ourselves, our animals, the earth and those that purchase or trade with us.

PD Farms

Phil & Dianne Greif

Elgin, OR

541-805-5074 • www.pdfarms.com

Salad greens, fruits, vegetables (June – Oct), All Natural Grass-Fed Beef and beef jerky available year round. Cattle are raised the old fashioned way through managed herd rotation. The livestock enjoy grazing on fresh green pastures and drinking clean water.

PD Farms also is a licensed caterer – meeting your party needs with products fresh from their farm - our specialty is sm [img alt="rose icon"] and grilled meats.

Products available at LGFM or by spe [img alt="rose icon"] order



Pigtail Pork

Cove

541-568-4671

Mt Harris Pastures

Melinda Hassinger

Cove, Oregon

541-805-1828 • mtharrispastures@gmail.com

Eggs \$3/Dozen

Delivers to La Grande and Cove - call for drop point information



Stargazer Perennials

Nick Nickens and Karyn Bischoff

69611 Summerville Road • Summerville, Oregon

541-786-1791

info@stargazerperennials.com • www.stargazerperennials.com

Hardy perennials (400+ varieties); ornamental shrubs, hardy ornamental grasses, trees, fruit trees, fresh herbs and veggie starts, fresh flowers and vegetables

Grown using sustainable and organic methods.



Wild Friends and Flowers

Dianne Smith

218 N 5th • Union, Oregon • 541-562-5643

dianne@wildfriendsandflowers.com wildfriendsandflowers.com

Sells at the La Grande Farmers Market or call to arrange order

Fruits, cherries, Vegetables, soap, lotions, jewelry.



## Wallowa County

6 Ranch

Liza Jane Nichols

65917 Sunrise Rd • Enterprise, OR

541-426-3827 • 6ranch@gmail.com • www.6ranch.com

Call or email to place order

Corriente Beef for sale. Corriente cattle are listed on the Slow Food Ark of Taste as a supported beef breed. They are small and sturdy and their beef is especially lean and tender. We work with Nature and believe that wildlife, fish,

plants and humans can co-exist to achieve a sustainable business raising healthy food.

Call or email to arrange order. We will have a farm stand on the ranch selling fresh vegetables, eggs & beef. Our beef is also available as burgers at Terminal Gravity and Mutiny Brew Pub!



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**(541) 624-2000**

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107 Depot Street/PO Box 3064  
La Grande, OR 97850-3064

541-624-2010  
Fax 541-963-0925

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**Pack Equipment**  
**Saddle Repair**  
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P.O. Box 586  
Joseph, OR 97846  
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www.oregonsaddles.com

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**FAX (541) 975-2720**

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La Grande, Oregon 97850

www.mountainvalleytherapy.biz

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Chinese Herbs

207 FIR ST.  
LA GRANDE  
OREGON 97850

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ACU@JAM5E.COM  
JAM5E.COM



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Gardens LLC**  
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**Beth Gibans** • 541-398-0707 (call)  
PO Box 463 • Joseph, OR 97846 • 541-432-0930  
beth@backyardgardensjoseph.com • backyardgardensjoseph.com



**Community  
BANK**

**Local Money Working For Local People**

|                  |                  |
|------------------|------------------|
| <b>La Grande</b> | <b>La Grande</b> |
| 904 Adams Ave    | 2313 Adams Ave   |
| 541-962-7600     | 541-963-3434     |

www.communitybank.net Member FDIC

Want to eat more fruits and vegetables?

Did you know you can use WIC or SNAP (Food Stamps) at several regional farmers markets or to purchase seeds and starts to grow your own?

For more informatin SNAP contact De-  
partment of Human Services:

Baker County  
541-523-3648  
Union County  
541-963-4113  
Wallowa County  
541-426-4558

For information on WIC contact:  
Baker County Health Department:

(541) 523-8211  
Center for Human Development  
(541)-962-8800  
Wallowa County Health Department  
(541) 426-4848

Need food right now? Contact Community  
Connection of Northeast Oregon  
(541) 963-7532 or  
Oregon Safenet: 1-800-723-3638

Amaranta Farm  
Elizabeth Enslin  
Flora, Oregon  
liz@amarantafarm.com • www.amarantafarm.com Order online  
Gourmet Garlic



Backyard Gardens  
Beth Gibans  
705 S. East Street • Joseph, Oregon  
bgibans@eoni.com • 541-432-0930 or 541-398-0707



Products available at the Enterprise Farmers Market as well as multiple restaurants and retail outlets in Wallowa County. CSA shares are available to be picked up in Elgin and La Grande

Backyard mission is to produce high quality, nutritious and beautiful produce grown in an environmentally and socially friendly manner. We specialize in salad greens, Asian greens, vegetables, flowers and herbs. All available beginning in May.

Crooks Farm  
Tom and Treva Crooks  
541-432-2580



U-Pick thornless sweet red raspberries, call early to schedule an appointment to pick All of our raspberries have been grown without herbicides or pesticides. Crooks Farms supplies all of the materials necessary to harvest fresh raspberries.

Bunchgrass Beef  
Michael Hale  
64370 Dobbin Rd. • Joseph, Oregon  
bunchgrass@gmail.com • 541-426-4819  
Call or email to place an order



Corriente and Longhorn cattle raised without hormones or antibiotics in the Imnaha canyon. Healthy, lean grass-fed beef available in the fall.

Carman Ranch  
Cory Carman  
67357 Promise Rd • Wallowa ,OR • 541-263-0812  
cory@carmanranch.com • www.carmanranch.com  
100 % grass fed beef, pastured pork and eggs  
Fresh beef in summer and fall, frozen year round  
Farmer's market, and online orders



100% grass-fed and certified sustainable by Food Alliance. Carmen Ranch holds themselves to high standards during the two and one-half years it takes to bring Carman Ranch beef to your table. You can taste the close attention we pay to our cattle and the land in our beef, which has a complex, earthy flavor.

Prairie Creek Farm  
Gene and Patrick Thiel  
Joseph, Oregon  
432-2361 or (503) 871-3659 (Pat Cell)



Call to place an order. Orders can be picked up at our packing shed. Store and restaurant orders can be delivered weekly in Portland, Wallowa County and Hood River Oregon Tilth Certified Organic potatoes, carrots, beets, asparagus, onions, shallots. Uncertified organic parsnips and garlic. The majority of our crops are available during the fall, winter, and spring of the year.

Ruby Peak Jacobs  
Kate Barrett  
541-569-2499 • kbarrett@bmi.net  
Call to place an order.



Grass fed lamb available in the fall (custom slaughter and cut). Jacob Sheep provide an extremely lean cut of lamb, are smaller in size, making the purchase of an entire lamb within the reach of a smaller household. The sheep are grown without any antibiotics or hormones. Tanned hides, fleeces and roving can also be purchased. Also, no spray: Province and Grosso Lavender, fresh from mid to late July and dried year round.

Sally B. Farms  
Wendy McCullough  
62456 Bowerman Rd • Joseph, OR  
541-432-4832 • wendy@sallybfarms.com



Locally owned and operated. Featuring grass finished goat meat, whole or half. Luxurious goat milk soap, scented and unscented. Plus specialty bars for facial cleansing, shampoo, and pets. Custom soap and labels for special celebrations.

South Fork Fields  
June Colony  
67597 Lostine River Rd. • Lostine, Oregon  
grassjune@hotmail.com • 541-569-2388



Organic produce available year round depending on item. Greenhouse produced greens available in the winter and spring. Tomatoes and cucumbers available in the summer and fall. Natural lamb is also for sale in the Fall. Call to arrange order, or find products at June's Local Market in Lostine.

Fluit family Farms  
www.fluitfamilyfarms.com • <http://www.nfqha.com/>



A small family farm located in the beautiful Wallowa Mountains. We raise Rotokawa Devon for grassfed beef and also sell breeding stock. Our cows are raised on certified organic pasture and hay in the Winter. No grain ever. They do not receive any antibiotics, toxic pesticides or GMO. We also raise heirloom pigs called Large Blacks which are grazed with our cows and fed supplemental organic grains separate from the cows. We sell organic grains for chickens, pigs, or home use also. Our beef and pork is available by the USDA individual package or larger quantity as well. Thank You. The Fluit Family

## We hoped you enjoyed the 2011 Food and Farm Directory!

If you have suggestions for how to make it better next year, or you want to help put it together in the future, let us know!

Email [info@oregonrural.org](mailto:info@oregonrural.org) or call 541-975-2411



### Zucchini Mustard Pickles

4 quarts (about 6 lbs.) medium size zucchini, sliced  
1 1/2 cups (about 1 lb.) small white onions, sliced  
2 large garlic cloves  
1/3 cup salt  
2 quarts (2 trays) ice, crushed or cubes  
3 1/2 cups sugar  
1 1/2 tsp. tumeric  
1 1/2 tsp. celery seed  
2 Tbsp. mustard seed  
3 cups white vinegar

Yield: 7 pints

Wash zucchini thoroughly using a vegetable brush; drain on rack. Slice unpeeled zucchini into 1/8 inch to 1/4 inch slices; discard ends. Add onions and garlic.

Add salt and mix thoroughly. Cover with crushed ice or ice cubes. Let stand 3 hours. Drain thoroughly; remove garlic cloves.

Combine sugar, spices, and vinegar. Heat just to boiling. Add drained zucchini and onion slices and heat 5 minutes.

Pack hot pickles loosely into sterile, hot pint jars and cover with hot liquid to 1/2 inch from top. Adjust jar lids.

Process in a boiling water canner for 5 minutes (start to count processing time as soon as water in canner returns to boiling).

From Oregon State University Extension

# Farmers Markets of Northeast Oregon

Find more information about any of these Farmers Markets online at: <http://oregonrural.org/farmers-markets>

Farmers Markets help build community by bringing people together. They allow local producers a “store front” where they can sell directly to other community members. This allows the farmer to cut out the middleman and keep a greater portion of the profit. The USDA estimates that nationally of every dollar spent on food only 20 cents goes to the farmer or rancher who grew the food.

## Baker City

Geiser-Pollman Park

Saturdays from 10am to 1pm

Wednesdays from 3:30 pm to 6:30 pm

WIC, SNAP, and FDNP vouchers accepted

## Cove

Cove Pool

907 Water Street, Cove, OR

Thursdays from 1pm to 5pm

## Enterprise

Court House Lawn

Thursdays from 4pm to 7pm

SNAP, WIC, and FDNP vouchers accepted

## Joseph

Joseph St., west of Main Street

Saturdays from 10am to 2pm

SNAP, WIC, and FDNP vouchers accepted

## La Grande

Max Square

Corner of Adams and 4th, La Grande, OR

Saturdays from 9am to noon

Tuesdays from 4pm to 6pm

WIC, SNAP, and FDNP vouchers accepted

## Not listed in the 2011 Food and Farm Directory?

Contact Oregon Rural Action to be listed in the online version or to place an ad in next years

PO Box 1231 • 1702 4th St, La Grande, Oregon 97850  
Tel 541-975-2411 • Fax 541-975-1844 • [www.oregonrural.org](http://www.oregonrural.org)

