FREE

LOCAL GROWERS' GUIDE

Your guide to local food in southern and central Indiana
The Local Growers’ Guide is your resource for learning how, where, and why to buy local food. From farmers’ markets to CSAs, restaurants to groceries, we are your direct link to accessing and supporting local food in southern and central Indiana.

The Local Growers Guild (LGG) is a cooperative of farms, retailers, and community members dedicated to strengthening the local food economy in southern and central Indiana through education, direct support, and market connections.

Our mission is to create a local food system that:

- Provides quality food to communities through direct markets and retailers;
- Preserves the viability of family farms;
- Improves the quality of life for growers;
- Makes food issues visible; and
- Promotes practices that preserve and protect the Earth.

Central and southern Indiana is a rich and vibrant region of middle America, recognized and visited for its striking landscape, diversity of native flora and edibles, deep cultural history of agriculture, award-winning restaurants that celebrate the essence of local food, and strong communities valuing the support of local farmers and producers. This guide recognizes the growers, producers, chefs, and community members that play an active role in enriching our local food system.

Since the inception of the LGG in 2004 – organized by a group of farmers and food activists – we have honored twelve reasons why buying local is not only a better choice, but the best choice for you, your family, and your community. Although the LGG believes the twelve reasons detailed below have equal space in our efforts as a cooperative, one may carry more weight for you than another.

12 REASONS TO BUY LOCAL

**Health**

1. **Greater Variety** – Local growers are able to offer varieties of plants and animals that were selected based on taste, nutrition, and preferences of the local market rather than growing varieties that grow quickly and ship well.
2. **Better Freshness and Taste** – Enjoy produce that was picked hours ago, not weeks ago.
3. **Higher Nutritional Value** – Fresher food means higher nutritional content.

**Environment**

4. **Improved Land Stewardship** – Local growers are intimately connected to the land they farm and treat it with care.
5. **Reduced Fossil Fuel Use** – Buying local food means reduced shipping and transportation.
6. **Biodiversity** – Small local farms tend to preserve more of the natural habitat on their farms and also preserve heirloom varieties of different fruits, vegetables, and animals.

**Economy**

7. **Local Dollars Stay Local** – When you buy food from a local farmer, that farmer will turn around and spend that money in your community.
8. **Viability of Family Farms** – Buying locally supports family farms, preserving farmland and rural traditions.
9. **Supports Local Jobs** – Buying locally creates jobs in the farming and local food industries.

**Community**

10. **Dignity for Farmers and Food Workers** – Show your support for the people who grow, cook and sell the food you eat.
11. **Strengthens Food Security** – Locally grown food is easier to reach in times of emergency (or escalating fuel costs) and it’s easier for consumers to find out how it was grown.
12. **Builds a Stronger Community** – Give your food a face by becoming friends with the folks who grow it.
If you’re looking for locally grown food in southern & central Indiana, you’ve come to the right place! There are many places to buy local food and we encourage you to explore them all. The farms and retailers listed in this guide have pledged their commitment to help create a sustainable, local food system. If you’d like to support a way of farming that preserves and protects the Earth, please patronize them.

PLEASE TELL THE Farmers AND BUSINESSES YOU SAW THEM IN THE LOCAL GrowERS’ GUIDE!

LGg BoARD OF dIREcToRS

Carolyn Blank (Bloomington Cooperative Plots)
Secretary

Rachel Beyer (Stranger’s Hill Organics)
Member-at-large

John Galuska (Grown in Town Farmstead)
Member-at-large

Megan Hutchison
Vice-President

Keith Johnson (Renaissance Polyculture)
Member-at-large

Ellen Michel (Bloomingfoods)
Bloomington Winter Farmers’ Market Advisory Committee Liaison

Grant Pershing (LIFE Certified Organic Farm)
Member-at-large

Jacob Phillips (Liberty Pastures)
President

Laura Beth Wayne (WE Farm: Wayne-Egenolf Farm)
Member-at-large

cover PHoTOS cREDiT

Top right photo: Megan Evard, LIFE Certified Organic Farm
Top left photo: Megan Evard, LIFE Certified Organic Farm
Bottom photo: Jacob Phillips, Liberty Pastures

The 2011 Local Growers Guide is brought to you by the LOCAL GROWERS GUILD.

Layout, Design, and Editor:
Jessie Skaggs

Data Entry:
Libby Gwinn
Sherry Holiday

Member Liaison:
Shaina Niedermeier
Lea Woodward

To order more copies of this publication, please contact localgrowers@localgrowers.org.

TABLE OF cONTENTS

About the Local Growers Guild .......................... 2
Learn more about the Local Growers Guild, what we do, our membership categories, and find out how you can become a member.

Getting to Know Your Local Farmer ....................... 3
This page offers an explanation between different types of growing methods as well as a list of questions you can ask your farmer to learn more.

LGG Member Farms 2011 ................................ 4 – 5
Find out where our member farms are located using this map. Or if you are looking for a particular product, you can use the product list on this page to find it.

Community Supported Agriculture ...................... 6 – 7
Check the chart of available LGG-member CSA programs to find one that fits your needs.

Farms and Growers .......................................... 8 – 17
Read up on each of our grower members, find out what products they grow, and where their products are available.

Retailers ......................................................... 18 – 19
These restaurants, grocery stores, and other retailers have made a commitment to offer local food to their customers.

Supporter/Sponsors ........................................ 19
Supporters and sponsors are leaders in the efforts to strengthen our local food economy.

Farmers’ Markets .......................................... 20 – 21
Use the list of farmers’ markets to find one in your area.

Partner Agencies and Local Food Resources .......... 22 – 23
There are many groups in southern and central Indiana promoting local food and local growers. Use this list to learn more about each one and to get involved.

Indiana Fruit and Vegetable Harvest Calendar ........... 24
Learn which crops are available in south central Indiana throughout the year.

Bloomington Winter Farmers’ Market ................. Back Cover
Learn more about the upcoming 2011 – 2012 BWFM season.
The Local Growers Guild (LGG) is a cooperative of farms, retailers and community members dedicated to strengthening the local food economy in southern and central Indiana through education, direct support and market connections. Our mission is to create a local food system that provides quality food to communities through direct markets and retailers, preserves the viability of family farms; improves the quality of life for growers, makes food issues visible, and promotes practices that preserve and protect the Earth.

JOINING THE LOCAL GROWERS GUILD

The LGG works tirelessly to build a strong, vibrant local food economy accomplished through the support of its membership. Indeed, the cooperative is YOU, a passionate member that believes in creating: universal access to quality food; viable livelihoods for family farms; practices the preserve and protect the earth.

Joining the LGG is fast, simple, and online!

1.) Go to www.localgrowers.org and select the “Join the Guild” link
2.) Make your payment online via PayPal or send in a check to the LGG (P.O. Box 2553, Bloomington, IN 47402)
3.) Select the link according to your membership category (Grower, Community, or Retailer) to complete the online form.

How your membership benefits you:

- Continuation and growth of the Bloomington Winter Farmers Market – the first farmer-owned farmers market in Indiana
- Discounted ticket prices to LGG-hosted events, such as the Winter Guild Gathering workshops or the 4th Annual Harvest Dinner.
- Access to information regarding food- and LGG-related events, workshops, news, and announcements via our monthly electronic newsletter
- Listing in the Local Growers’ Guide and LGG website to promote your farm and/or business (Growers and Retailers)

MEMBERSHIP CATEGORIES

Grower & producer members are local producers of fresh and value-added food, flowers, or fiber. They range from small urban homesteads to large farm operations. They are committed to producing quality products and supporting other producers.

Retailer members are restaurants, food co-ops, grocery stores, and other businesses interested in preparing or selling locally grown and produced food, flowers, and fibers.

Community members are committed citizens of our regional communities invested in growing and/or purchasing food that supports our local producers, economy, and environment.

Supporters and sponsors are individuals and businesses interested in supporting the Local Growers Guild but are not directly involved with the distribution of locally grown food.

WHAT DO WE DO?

Bloomington Winter Farmers Market
An indoor market held on Saturdays from December through March.

Going Local Week
An annual celebration of local foods and the chefs who turn them into delicious meals. Participating retailers offer special menu options or events. Visit www.localgrowers.org/goinglocalweek for more information.

Local Growers Guide
An annual publication about how, where, and why to buy local food.

Winter Guild Gathering
An annual conference offering opportunities for long-time practitioners and new farmers to connect with each other and learn new growing techniques.

Harvest Dinner
Five local chefs are paired with farmers to present this one-of-a-kind event, celebrating the abundance of Indiana’s fresh, in-season foods.

VOLUNTEER WITH THE LGG

Volunteers make it possible for the Local Growers Guild to be a leader in the local food movement. Volunteers serve food at our annual Harvest Dinner, help vendors set up at the Bloomington Winter Farmers Market, publish this guide, send out bulk mailings, staff information booths at the Bloomington Community Farmers Market and other events, and help growers on their farms.

If you are interested in volunteering with the Local Growers Guild, please e-mail localgrowers@localgrowers.org.
GETTING TO KNOW YOUR LOCAL FARMS

There are many farming practices being used today and the terminology used to describe them can be confusing. Some methods of production have labels and guidelines as discussed below, but few farms fit exactly into these categories. Farming practices can be viewed on a continuum, with Certified Organic on one end and conventional farming on the other. You can make an informed decision about your buying and eating practices by talking to the farmers in your area and establishing a relationship with the people who grow your food.

Here are explanations of three commonly used terms:

CERTIFIED ORGANIC
Certified organic farms go through a comprehensive certification process outlined by the USDA to demonstrate that their farmland has been free of prohibited farming practices, including the use of synthetic chemical additives and treated or genetically engineered seed, for at least 36 months.

TRANSITIONAL ORGANIC
Transitional organic farms are those that are in the process of becoming certified organic. Crops produced by these farms are free of synthetic fertilizers and pesticides and GMO seed; however, transitional farmland may have been conventionally farmed more recently than certified organic farmland.

OTHER
Some farmers choose to farm organically but do not intend to become certified organic through the USDA program; these farms may designate their produce “naturally grown,” “chemical free,” or they may use another designation to indicate their decision not to use conventional agricultural practices. Farms with a very small income from naturally grown crops may designate themselves organic without USDA licensing, if they follow organic practices.

One of the most important things we can do for our community is to establish a working relationship with the people who raise our food. The first step is to begin talking with farmers and to understand the issues of local food, organic food, and the larger move towards more sustainable agricultural practices. You might consider some of these questions as you approach your local farmers:

GENERAL QUESTIONS:
- Where is your farm?
- Why do you farm?
- How do you decide what products to grow?
- What products and methods do you use to fertilize?
- How do you control unwanted weeds and pests?
- Where do you source your seeds and starts?
- How much ground do you keep in cultivation in a single season?
- Where are your products available?
- Who provides labor?
- What are the unique attributes of your farm?
- Do you welcome visitors to your farm?

FOR FARMERS WITH LIVESTOCK:
- What type of livestock do you manage?
- What are your feeding practices?
- Does your feed contain hormones or antibiotics?
- How do you prevent or cure illness?
- How do you manage your pastures (e.g. rotation and fertilization practices)?
- How are your animals processed?
- For farmers with value-added goods:
  - What ingredients do you grow?
  - Where do you source other ingredients?
  - How are your products prepared?
- For farmers with prepared goods:
  - What ingredients do you grow?
  - Where do you source other ingredients?
  - How are your products prepared?
  - Where are your products prepared and by whom?
  - Is your packaging made from recycled material?
What is the definition of “local” when we’re talking about food? It’s a hard question to answer and there are many different answers out there. The Local Growers Guild has partnered with Bloomingfoods and the Indiana Geological Survey to develop a “100-Mile Map” showing everything within a 100-mile radius of Bloomington. It is quite an area, encompassing central Indiana as far north as Kokomo, almost all of southern Indiana, the northern edge of Kentucky, the western edge of Ohio, and the eastern edge of Illinois. We have used this map to plot the locations of our member farms. Most of them commute to Bloomington to sell their products at the farmers’ markets or to restaurants and grocery stores in addition to selling in their own communities.

Louisville, Kentucky may not sound local, but think about how far most of our food travels. How much is being brought in from California? Mexico? New Zealand?! It’s estimated that the average trip produce takes from the farm to the consumer is 1,518 miles. This is more than 10 trips across Indiana! If you’re not a Bloomington resident, estimate what your 100-mile radius looks like. There is a lot of food produced within 100 miles of home!
<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FARM ID NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef</td>
<td>1, 9, 20, 28, 37, 43, 45, 46, 49</td>
</tr>
<tr>
<td>Beverage</td>
<td>32, 34</td>
</tr>
<tr>
<td>CSAs</td>
<td>4, 9, 19, 25, 27, 28, 29, 37, 38, 40, 41, 48, 49, 50</td>
</tr>
<tr>
<td>Cheese &amp; Dairy</td>
<td>43, 45, 46</td>
</tr>
<tr>
<td>Eggs</td>
<td>3, 6, 13, 14, 16, 19, 20, 24, 28, 37, 39, 40, 44, 49</td>
</tr>
<tr>
<td>Fiber</td>
<td>9, 39, 50</td>
</tr>
<tr>
<td>Flowers</td>
<td>4, 6, 7, 9, 15, 16, 17, 18, 19, 20, 26, 27, 35, 36, 38, 39, 40, 41, 42, 48, 50</td>
</tr>
<tr>
<td>Fruits</td>
<td>1, 3, 4, 6, 9, 11, 12, 13, 14, 15, 16, 18, 19, 20, 25, 29, 31, 32, 33, 35, 36, 39, 47, 48, 50</td>
</tr>
<tr>
<td>Goat</td>
<td>24</td>
</tr>
<tr>
<td>Grains</td>
<td>9, 10, 13, 15</td>
</tr>
<tr>
<td>Hay</td>
<td>9, 15, 20, 29, 30, 46</td>
</tr>
<tr>
<td>Health &amp; Beauty</td>
<td>12</td>
</tr>
<tr>
<td>Herbs</td>
<td>4, 6, 8, 9, 11, 12, 14, 16, 17, 18, 19, 25, 26, 27, 29, 31, 32, 35, 36, 38, 39, 40, 41, 42, 43, 48, 50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>FARM ID NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Honey</td>
<td>22, 31, 36, 42, 50</td>
</tr>
<tr>
<td>Lamb</td>
<td>1, 9, 28, 49</td>
</tr>
<tr>
<td>Maple Syrup &amp; Sorghum</td>
<td>11, 23, 36</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>3, 16, 21, 36</td>
</tr>
<tr>
<td>Plants</td>
<td>26, 27, 35, 42</td>
</tr>
<tr>
<td>Pork</td>
<td>3, 37, 43, 45, 49</td>
</tr>
<tr>
<td>Poultry</td>
<td>19, 20, 24, 28, 37, 40, 43, 49</td>
</tr>
<tr>
<td>Rabbit</td>
<td>28</td>
</tr>
<tr>
<td>Seeds</td>
<td>16, 19, 25, 26, 35, 36, 39, 44, 50</td>
</tr>
<tr>
<td>Turkey</td>
<td>20, 24, 28, 37, 43</td>
</tr>
<tr>
<td>Vegetables</td>
<td>1, 3, 4, 6, 9, 11, 12, 13, 14, 15, 16, 17, 18, 19, 20, 21, 23, 25, 26, 27, 29, 30, 31, 32, 33, 35, 36, 38, 39, 40, 41, 42, 44, 47, 48, 50</td>
</tr>
</tbody>
</table>
A CSA is a subscription program in which community members pledge to support a farm or group of farms by paying a fixed fee for a weekly box of fresh produce or other farm products. This mutually supportive relationship between local farmers and community members helps create an economically stable farm operation in which customers are assured the highest quality products, often at below retail prices. In return, farmers are guaranteed a reliable market for a diverse selection of crops. This chart is a list of the CSA programs offered by Local Growers Guild members.

### CSA Programs

<table>
<thead>
<tr>
<th>Farm Name</th>
<th>CSA Type</th>
<th>GROWING METHOD</th>
<th>DROP SITES</th>
<th>START DATE</th>
<th>NUMBER OF WEEKS</th>
<th>SHARE SIZE</th>
<th>COST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Center for Community</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
<tr>
<td>A Garden CSA</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
<tr>
<td>A Cook's Garden CSA</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
<tr>
<td>Core Farms CSA</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
<tr>
<td>Ewenique Sheep Produce and Grains</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
<tr>
<td>LIFE Certified Organic Farm</td>
<td>CSA - Community Supported</td>
<td>Certified organic, transitional, and conventional</td>
<td>Bloomington: Bloomington Farmers' Market; Jasper: Wednesday from 5-7pm at Grounded Natural &amp; Organic Foods</td>
<td>Mid-May</td>
<td>24 weeks</td>
<td>Full and half shares</td>
<td>B Bloomington: $600/full, $325/half; J Jasper: $500/full, $275/half</td>
</tr>
</tbody>
</table>

### Key Information

- **Photo Credit:** Megan Evard, LIFE Certified Organic Farm
- **Photo Credit:** Laura Beth Wayne, WE Farm: The Wayne-Egenolf Farm

---

COMMUNITY SUPPORTED AGRICULTURE (CSA)

Community Supported Agriculture (CSA) is a win-win system that connects consumers with local farmers. By paying for a share of the harvest in advance, members receive a weekly box of fresh produce throughout the growing season. This system provides farmers with a guaranteed market and helps ensure the sustainability of small-scale, local agriculture. Community members benefit from fresh, seasonal produce and the opportunity to support their local economy. CSA farms often offer a range of fresh, organic, and sustainably grown products, including vegetables, fruits, eggs, and meat. By joining a CSA, members become part of a community of farmers and food producers, fostering a stronger local food system and a more resilient agricultural economy.
<table>
<thead>
<tr>
<th>Farm Name</th>
<th>Drop Sites</th>
<th>Growing Method</th>
<th>Number of Weeks</th>
<th>Start Date</th>
<th>Share Size</th>
<th>Cost</th>
<th>Extras</th>
<th>Delivery</th>
<th>Contact Info</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lost Pond Farm</td>
<td>Saturday am at Bloomington Community Farmers Market, Wednesday pm in Bryan Park</td>
<td>Grown with no synthetic fertilizers, pesticides or herbicides</td>
<td>26 weeks</td>
<td>Mid-May</td>
<td>Share feeds 1-2 people</td>
<td>$350</td>
<td>No</td>
<td>No</td>
<td>Pete Johnson &amp; Leslie Smith (812) 929-2219 <a href="mailto:lost_pond@yahoo.com">lost_pond@yahoo.com</a> <a href="http://www.lostpondfarm.com">www.lostpondfarm.com</a></td>
</tr>
<tr>
<td>Martin Hollow Farm CSA</td>
<td>Wednesday at Bloomington Community Farmers Market</td>
<td>Natural, sustainable</td>
<td>20 weeks</td>
<td>Mid-May</td>
<td>Share feeds 2-4 people</td>
<td>$500</td>
<td>No</td>
<td>No</td>
<td>Jon Navota (812) 834-5736 <a href="mailto:jsnavota@martinhollowfarm.com">jsnavota@martinhollowfarm.com</a> <a href="http://www.martinhollowfarm.com">www.martinhollowfarm.com</a></td>
</tr>
<tr>
<td>Maple Valley Farm</td>
<td>On-farm pick-up, just outside of Bloomington</td>
<td>Pasture-based, managed intensive grazing, no chemicals or hormones</td>
<td>June to November</td>
<td>June</td>
<td>Share size can be scaled to meet the needs of 1 person or a large family</td>
<td>$860/large $690/family $465/single $270/half</td>
<td>No</td>
<td>Larry &amp; Tina Howard (812) 876-5023 or (812) 327-4713 <a href="mailto:info@maplevalleyfarm.com">info@maplevalleyfarm.com</a> <a href="http://maplevalley.howardfamilyenterprise.com">http://maplevalley.howardfamilyenterprise.com</a> <a href="http://facebook.com/maplevalley">http://facebook.com/maplevalley</a></td>
<td></td>
</tr>
<tr>
<td>Schacht Farm</td>
<td>On-farm pick-up in Bloomington, Downtown Indy, Louisville</td>
<td>Pasture-based, no chemicals</td>
<td>3 month shares throughout the year</td>
<td>March, June, Sept &amp; Dec.</td>
<td>15 lbs/3 months</td>
<td>$260/3 month share</td>
<td>Egg shares available</td>
<td>No</td>
<td>Mandy Corry (812) 824-6425 <a href="mailto:schuchfarms@yahoo.com">schuchfarms@yahoo.com</a> <a href="http://www.schuchfarms.com">www.schuchfarms.com</a></td>
</tr>
<tr>
<td>Seldom Seen Farm</td>
<td>Downtown Indy, Broad Ripple, Zionsville, Fishers, Irvington, Avon, Danville</td>
<td>Transitional Organic</td>
<td>21 weeks</td>
<td>June 6</td>
<td>Full and half shares</td>
<td>$550/full $350/half</td>
<td>No</td>
<td>No</td>
<td>John Ferree (317) 509-7828 <a href="mailto:info@seldomseenfarm.com">info@seldomseenfarm.com</a> <a href="http://www.seldomseenfarm.com">www.seldomseenfarm.com</a></td>
</tr>
<tr>
<td>Spring Hill Farm CSA</td>
<td>FREE delivery to your door three days a week, anywhere in Bloomington</td>
<td>All natural methods and amendments to our soils and animal feed</td>
<td>Approx. 25 weeks</td>
<td>Mid-April</td>
<td>Share feeds family of 4</td>
<td>$1620/full; $120/barter and limited workshares are available</td>
<td>No</td>
<td>FREE anywhere in Bloomington, 3 days/week</td>
<td>Scott Folley (812) 597-5454 or (317) 412-3700 <a href="mailto:springhillfarm77@gmail.com">springhillfarm77@gmail.com</a></td>
</tr>
<tr>
<td>Stranger’s Hill Organics</td>
<td>Tuesdays 4-6pm at the Tuesday Market; Thursdays 4-6pm at the Eastside Bloomington Market; Tuesdays or Thursdays after 3:30pm at the farm</td>
<td>Certified organic</td>
<td>22 – 24, from May to October</td>
<td>Mid-May</td>
<td>Full share feeds 3-4 people; half share feeds 1-2 people</td>
<td>$650/full $375/half</td>
<td>Fun and educational events out at the farm; possible cut flower share</td>
<td>56/week (within 3 miles of Bloomington limits)</td>
<td>Alex Smith (812) 327-5773 <a href="mailto:csar@strangershillorganics.com">csar@strangershillorganics.com</a> <a href="http://www.strangershillorganics.com">www.strangershillorganics.com</a></td>
</tr>
<tr>
<td>Valentine Hill Farm</td>
<td>Traders Point Creamery, Broad Ripple, Indianapolis City Market</td>
<td>Chemical-free, sustainable methods</td>
<td>7-week spring and winter seasons; 21-week summer season</td>
<td>April 9, June 3, November 5</td>
<td>Small share feeds 2 people, large share feeds 4 people</td>
<td>Spring and winter: $118/small $204/large Summer: $370/small $550/large</td>
<td>Share of our baked goods and pastas can be added</td>
<td>No</td>
<td>Maria Smietana 317-439-0714 <a href="mailto:maria@valentinehillfarm.com">maria@valentinehillfarm.com</a> <a href="http://www.valentinehillfarm.com">www.valentinehillfarm.com</a></td>
</tr>
<tr>
<td>WE Farm: The Wayne-Egenolf Farm</td>
<td>Harmony School (909 E. 2nd Street)</td>
<td>Ecological management, all-natural husbandry (no antibiotics/ hormones), and grass-based organically-principled production</td>
<td>Beef and pork year-round (June); poultry meat seasonally (June-Oct.); chicken eggs (seasonally starting in October)</td>
<td>June</td>
<td>Various options depending on seasonality, family budgets, and family preference</td>
<td>Dependent on Package Choice (multi-species: pork only; beef only; poultry only)</td>
<td>Eggs available Fall 2011</td>
<td>Yes</td>
<td>Josh Egenolf &amp; Laura Beth Wayne (812) 219-1529 or (706)372-5551 <a href="mailto:josh@wefarmlocal.com">josh@wefarmlocal.com</a> <a href="mailto:laurabeth@wefarmlocal.com">laurabeth@wefarmlocal.com</a> <a href="http://www.wefarmlocal.com">www.wefarmlocal.com</a></td>
</tr>
<tr>
<td>White Violet Center for Eco-Justice</td>
<td>Wednesday afternoons at White Violet Center from 3:30-5:30pm; Central site (113 S 19th St.) from 5:30-7:30pm</td>
<td>Grown using organic methods</td>
<td>20 weeks</td>
<td>Mid-May</td>
<td>Enough to feed a couple of vegetable-loving adults or a small family</td>
<td>Sliding scale of $450-$650/full; $225-$425/half</td>
<td>Shareholders are first to get some of our much-anticipated honey harvest.</td>
<td>No</td>
<td>Candace Minster (812) 535-2395 <a href="mailto:cminstead@spmsw.org">cminstead@spmsw.org</a> <a href="http://www.whiteviolet.org">www.whiteviolet.org</a></td>
</tr>
</tbody>
</table>
**AMAzen GraZe**

Jeff Chandler  
9237 State Road 129  
Cross Plains, IN 47017  
812-667-5596  
amazengraze@gmail.com

We are a fifth generation farm. Our primary focus for some time has been organic grass-fed and finished beef and lamb. We use M.I.G. rotational grazing and green plowdown crops to build soil fertility. We have branched out into vegetables, primarily asparagus and sweet corn, and are looking into expanding into various berry varieties. Our products are only available at the farm. We encourage on-farm visits and wish to build relationships with customers who want to see, know, and trust how their food is grown.

**BlOoMiNGToN cooPeraTive PLoTs**

Daniel Joseph Weddle, Zachary Robert Dwiel, Carolyn Blank  
1710 West Eighth Street  
Bloomington, IN 47404  
812-583-1377  
btowncooperativeplots@gmail.com  
btowncooperativeplots.dwiel.net

Bloomington Cooperative Plots is a budding eco-village on 2.23 acres of land a mile and a half west of downtown. Currently the majority of our work is political, as we are trying to get permission to build a village within city limits.

**BreaD aNd ROseS: EDiBLE LAnclepAcEs + BreaD aNd ROseS HOmeSteaD**

Salem Willard  
9127 S. Roberts Rd.  
Bloomington, IN 47401  
706-206-4555  
salemwillard@gmail.com  
www.breadandrosesgardens.com

I aim for my Bread and Roses Homestead to become a model for permaculture design in Bloomington by providing for many of my family’s necessities (food, fuel, fiber, etc.) from the land. In the process I hope to engage community members in active, hands-on learning on the farm. Main features will include mixed livestock raising, edible forest gardening, alternative energy production (solar and hydro), passive solar design, alternative construction, rainwater catchment and much more than I can detail here.

**CenTeR fOr COmmuNiTy EMpoWeRMeNT**

Michael Hicks  
580 Riverside Dr.  
Jasper, IN 47546  
812-481-2244  
michael@indianacommunity.org  
www.indianacommunity.org

CSA Products available at the Bloomington Community Saturday, Tuesday, and Wednesday Farmers Markets, Bloomings, Fischer Farms, Grounded Natural Foods, and through our CSA.

An integrated center of organic gardening and farming, sustainable living, massage and healing arts, personal and community growth, and small business and personal finance consulting. Includes an urban permaculture garden and rural market farm. Hosts garden, sustainable living, nature awareness, and personal/community growth workshops, including the What’s Your Tree workshop. Also offers an apprenticeship program centered around gardening and farming focusing on personal growth and awareness, including massage and healing arts.

**COoley FaMiLy FaRM**

Kevin & Tracy Cooley  
24 N. 900 E.  
Lafayette, IN 47905  
765-586-0066  
kevin@cooleyfamilyfarm.com  
www.cooleyfamilyfarm.com

Products available year-round through CSA, market and Internet.

**DOGlAnd FARMs**

Denise Jenkins  
6299 Freedom Arney Road  
Freedom, IN 47431  
812-828-0142  
deejay@bluemarble.net

We grow: gourds, tomatoes, potatoes, peppers, pumpkins, squash, onions, lettuce, green beans, peas, blackberries, okra and jobs tears. We also sell fresh brown eggs. We sell at the Community Farmers Market of Owen County.

We own a small farm consisting of 13 acres in Freedom, south of Spencer in Owen County. We raise a happy flock of Rhode Island
Reds and they provide the most delicious, natural, free-range, brown eggs that we sell on our farm and at the farmers market. In addition, to produce we sell natural dog treats, jams and jellies and gourd art at the Community Farmers Market of Owen County.

**9**

**DUCKWORTH DESIGN FLOWER FARM**

Cheryl Duckworth  
7807 E. Lampkins Ridge Road  
Bloomington, IN 47401  
812-334-8421  
dgrdnart@aol.com  

Products available at the Bloomington Community Farmers Market, Bloomingfoods East and West.

I have 7 acres which is devoted totally to flowers. All bouquets are made by me and delivered to Bloomingfoods from May through October. My property is 5 miles east of College Mall which I share with my son Elijah, 3 dogs, and 5 cats.

**10**

**FIELDS OF AGAPE, LLC**

Anna Welch  
8343 N Rushville Road  
Carthage, IN 46115  
765-914-0944  
fieldsofagape@yahoo.com  
www.fieldsofagape.com  

Products available at FARMbloomington, Bloomingfoods, Pogue’s Run, Musgrave Orchard, other food co-ops in Indiana.

Fields of Agape is an artisan grain, bean, and seed cooperative effort of three farms. Our 2011 crops include hard red winter wheat, golden flax seed, red beans, black beans, pinto beans, garbonzo beans, French blue lentils, soybeans, popcorn, heirloom corn, cornmeal, corn grits, wheat flour (all stoneground). Current products include red beans, popcorn, soybeans, corn meal, corn grits.

**11**

**EDEN FARMS INCORPORATED**

Randy Butts  
4500 S. 500 W.  
Lebanon, IN 46052  
317-752-8721  
Randy@edenfarmsinc.com  
www.edenfarmsinc.com  

Products available at La Scala, Copper Dog, Peaceful Greens, Hal’s Las Vegas Bar and Grill, Napolese, Pizzology, Patrick’s Kitchen and Drinks, Indianapolis Whole Foods, The Fresh Market (Carmel), Caito Foods, Indianapolis Fruit, Crosser, Piazza Produce.

Eden Farms is a hydroponic year-round farm growing basil, arugula, watercress and lettuce as well as some specialty items. Our products are grown in a very clean, secure environment and never treated with any chemicals. We strive to provide the freshet product possible.

**12**

**EWENIQUE SHEEP, PRODUCE AND GRAINS**

Jennie Hoene  
17403 S. 500W  
Seymour, IN 47274  
812-521-1751  
jhoene@c3bb.com  
www.localharvest.org  

Products available at the Bloomington Community Farmers Market, Columbus Farmers Market, Seymour Farmers Market, Bloomingfoods East, Nick’s Pub, Finch’s (Bloomington).

My husband Phil, daughter Cami (9) and I live on the 102-acre farm that belonged to Phil’s grandmother and has been in his family for over 100 years. We raise Icelandic sheep for breeding and selling wool products such as yarn, roving, and felted items as well as meat. We chose sheep because we believe they are easier on the land and will eat far more vegetables than cattle or goats. We raise them organically on only pasture. We also raise numerous vegetables, wheat for flour, and peacocks.

**FULLCIRCLE FARM**

J.D. Grove  
428 S. Walker Lane  
Greencastle, IN 46135  
812-340-2259  
jd_grove@hotmail.com  

Products available at the Bloomington Community Farmers Market, Bloomington’s Tuesday Market and at the Greencastle Farmer’s Market.
Fullcircle Farm is a three acre, transitional-organic farm specializing in naturally grown vegetables, flowers, and herbs. We are committed to the promotion of sustainability in our rural community and on our farm. Our focus is on low-till practices and cover-cropping to transition a conventionally-farmed field, originally worked by the co-owner’s great-great-great grandfather. Fullcircle Farm offers bouquets of flowers and ornamental herbs, Full Moon Milk Soaps, a wide variety of naturally grown specialty and heirloom vegetables, and fresh culinary herbs. Find us at the Bloomington and Greencastle farmers markets, or contact J.D. for information about direct or restaurant accounts.

**GHOSTWOOD FARM**

Adam and Melissa Phelps
3289 Coveyville Rd.
Bedford, IN 47421
GhostwoodFarm@gmail.com
www.facebook.com/pages/Ghostwood-Farm/121893541169897

Products sold to friends as available – planning to move to Bloomington Farmers Market in 2012

2011 will be Ghostwood Farm’s first year in production, focusing on bed enrichment and test crops. Our primary goal is to produce storage crops, such as potatoes, carrots, dried beans, and grains, including whole wheat, barley, popcorn, corn meal and flours. We will be planting apples, strawberries, and brambles in Spring 2012. 20+ acres are beech-maple forest, which will remain forested. We have 12 acres of old pasture where all of our beds will be planted.

**GOOD EGG GARDENS**

Nick Grevens and Elizabeth T. Nolan-Grevens
12870 W. 525 S.
Columbus, IN 47201
812-342-7226
ngrevens@iusmail.edu
nolangrevens@gmail.com

Products available at the Bloomington Community Farmers Market and at the Columbus Farmers Market, Columbus, CSAs in Bloomington and Indianapolis, at The Farm Restaurant in Bloomington, Locally Grown Gardens in Indianapolis and at Bloomingfoods.

We are in our second year of substantial production and are focusing on annual vegetables in the space we already have while working to create a forest garden in areas that are currently occupied by invasives. We have a large flock of chickens for eggs and eventually poultry.

**GRABER’S PRODUCE**

Daniel J. Graber
11164N-1000E
Odon, IN 47562
812-636-2233

Our products are available at the Bloomington Community Farmer’s Markets (Tuesday and Saturday) and at Bloomingfoods East.

We are a family working together growing a wide variety of fruits and vegetables. We are located 45 miles southwest of Bloomington on 80 acres of rolling farm ground. We have lots of peach and apple trees. We grow lots of tomatoes, peppers, strawberries, raspberries and lots of other things. We hope to see you at the market.

**GROWN IN TOWN FARMSTEAD**

John Galuska
869 E. Miller Drive
Bloomington, IN 47401
812-336-6458
grownintown@gmail.com
jgaluska@indiana.edu

Products available on site and delivered by special order. Some items we grow are also available at Rachel’s Café and Feast.

Grown in Town Farmstead is an urban farm in Bloomington with a mini-orchard, multiple garden beds, season extension hoop houses, and an extensive composting system. We are located on an acre of land on the near south side of town. We produce naturally grown (chemical free) produce including: berries, beets, carrots, cucumbers, tomatoes, peanuts, potatoes, greens, herbs, garlic, chilies, sunflowers, and wildflowers. We also sell red wiggler (composting) worms and “urban compost” blends using food scraps from local restaurants mixed with straw and manure from our American Chinchilla rabbits and heritage breed chickens. We encourage families to visit in person and to learn more about growing food efficiently in urban settings. Products are available on-site at our farm. Please phone or e-mail to schedule a local delivery or pick-up time.

**HART FARM**

J. A. Hartenfeld
9650 Blackdog
Solsberry, IN 47459
812–876–4426

Products available at the Bloomington Community Saturday Farmers Market and at the Laughing Planet.

Hart Farm grows five acres of high quality cut flowers, garlic, herbs, cut willows and perennial food and ornamental plants. We are organic growers in our 34th season. All our crop is sold locally, retail, and wholesale.
**FARMS AND GROWERS**

**18 HARVEST MOON FLOWER FARM**

Linda Chapman  
3592 Harvest Moon Lane  
Spencer, IN 47460  
812–829–3517  
chapdale@bluemarble.net  
www.harvestmoonflowerfarm.com

Products available at the Bloomington Community Farmers Market and Winter Market, Indianapolis City Market, Broadripple Farmers Market, Indianapolis Winter Market, Mira Salon, Quality Surfaces, Andrew Davis Menswear, Optiks, Restaurant Tallent, Finch's, Limestone Grille, Village Deli, Malibu Grill and Bloomington Bagel Co.

We are a small farm. We grow intensively through succession plantings and constant composting 12 months out of the year. We have 4 hoophouses, 1 solar greenhouse and 3 acres of cultivated land.

**19 HEARTLAND FAMILY FARM**

Teresa A. Birtles, Sarah McGee  
1949 Sunny Acres Drive  
Bedford, IN 47421  
812–797–6274  
heartlandfamilyfarm@comcast.net  
www.localharvest.org

Products available at the Bloomington Community Farmers Market, Bloomington Winter Farmers Market, Indianapolis Winter Market, Tallent, Finches, Nicks, Lennie’s, Limestone Grille, Feast, Laughing Planet, Scholars Inn Bakehouse, and “A Cook’s Garden” CSA – Heartland Family Farm.

Heartland Family Farm offers wonderful European and heirloom varieties of spring, summer, fall and winter fruits and vegetables. We also are offering homegrown heirloom seeds. We concentrate on varieties that provide excellent flavor and are not often found in the general market. We grow on naturally fertile land using organic principles. All aspects of our farm are lovingly tended by Teresa and her three daughters (Sarah, Jessica, and Emily). Our goal is to provide not only wonderful produce for our customers, but also to nurture and sustain our land.

**20 HIGHLAND HILLS**

Rebecca Cook and David Buffington  
P.O. Box 431  
Spencer, IN 47460  
812-345-8864/8909  
highbrookhills@yahoo.com

Products available at Farmers’ Markets and farm stands.

Highbrook Hills offers a diverse range of products, including fruits and vegetables, heritage chickens and turkeys, and grassfed beef. Our fruits and vegetables are grown without pesticides. Heirloom, open pollinated plants offer exceptional taste and nutrition. All animals live in a natural, free-range environment, foraging on managed pastures. The farm is managed using sustainable practices and the fertility of the soil is enhanced with rotational grazing. A brook and natural spring meander through classified forest.

**21 HOMESTEAD GROWERS**

Steve Spencer  
25325 Lamong Rd.  
Sheridan, IN 46069  
317-727-2730  
homesteadgrowers@aol.com  
www.homestead-growers.com

Produce available at Broad Ripple FM and Noblesville FM. Check the website for locations that carry LocalFolks Foods: www.localfolksfoods.com

We are a seventh generation farm in Sheridan, Indiana, chemical-free, all-natural produce. We also own and operate “LocalFolks Foods,” a value-added company using ingredients from this region, as well as processing and distributing these products from the same region, making an effort to reduce the distance our food travels before consumption.

**22 HUNTER’S HONEY FARM**

Tracy Hunter  
6501 W. Honey Ln.  
Martinsville, IN 46151  
765–537–9430  
tracy@huntershoneyfarm.com  
www.huntershoneyfarm.com

Products available at the Bloomington Community Farmers Market, Bloomington Winter Farmers Market, Indianapolis City Farmers Market, Carmel Farmers Market O’Malia’s, Bloomingsfoods, at the Hunter’s Honey Farm Gift Shop and from our online website.

Fourth generation family keeping bees in Indiana for over 100 years. Producing natural honey and premium honey products. Our honey is never cooked or filtered. Gift shop is open daily and honey farm tours are available.

**23 JOHN BYERS**

P.O. Box 694  
Bloomington, IN 47402  
812-322-6845  
byers@bluemarble.net

We sell squash, edamame, tomatillos and sorghum at Bloomington Farmers Markets.
LIBERTY PASTURES

Jacob Phillips
7588 South Ketcham Road
Bloomington, IN 47403
812-606-8783
jacob@lpfarm.org
www.libertypastures.com

Products available at the farm. Liberty Pastures plans to sell eggs and take goat meat orders at the Bloomington Farmers Market beginning in Spring 2011.

Liberty Pastures is a family owned and operated farm located in the South Bloomington area. In operation since spring 2009, our animals are rotationally grazed making for your healthiest choice in pasture-raised eggs and grass-fed goat meat. We occasionally offer pasture-raised chicken and turkey, as well. Our land is free from chemicals and all of our poultry are offered only non-GMO feed. Our animals are raised naturally, without antibiotics, hormones, or vaccinations. We hope to have you visit soon!

LIFE CERTIFIED ORGANIC FARM

Jeff Evard
4805 Kukman Rd.
Martinsville, IN 46151
812-272-3656
jeff@eatlifeup.com
www.lifefarmcsa.com

Products are available through our Community Supported Agriculture (CSA) program, Bloomingfoods, Bloomington Community Farmers Market, Traders Point Green Market, Bloomington Winter Market, and direct contact.

We grow: a large variety of vegetables, herbs and some fruits. For a full listing, view the CSA planting chart on our website.

LIFE Certified Organic Farm tills 13 acres in Morgan County and manages 30 acres of forest for woodland crops and wildlife habitat. Our vision is to provide sustainably-grown, high-quality, nutritious food year round. Our farm also provides education and conducts research on growing methods, organic seed production and organic certification. We provide fellow growers seed, many varieties grown at LIFE Farm, through our sister business, Nature’s Crossroads. We work hard to regenerate and sustain our natural environment, our communities and our farm families. Toward the goal, LIFE Farm is currently pursuing a new CSA model where members own the farm, have more input in the process and directly contribute to the success of an ideal some sustainable farm. Learn more on our website.

LOST POND FARM

Pete Johnson & Leslie Smith
PO Box 41
Hardinsburg, IN 47125
812-929-2219
lost_pond@yahoo.com
www.lostpondfarm.com

Products available at the Bloomington Community Farmers Market.

Now in our fourteenth year of selling our produce locally, Lost Pond Farm is located on fifty-seven mostly wooded acres in Washington County. We grow more than fifty kinds of flowers and a variety of seasonal produce using no-till, deep mulch beds to minimize soil exposure, moisture loss and erosion. We employ low-tech season extension methods and use no synthetic pesticides, herbicides or fertilizers. Our CSA provides subscribers with fresh weekly baskets of produce, including such favorites as Sugar Snap peas, All-Blue potatoes, Yardlong beans, Chadwick cherry tomatoes, edamame soybeans and Little Baby Flower watermelons.

MAPLE VALLEY FARM

Larry and Tina Howard
3330 W. Maple Grove Road
Bloomington, IN 47404
812-876-5023
larry@howardfamilyenterprise.com
www.maplevalley.howardfamilyenterprise.com

Products are available through our farm share program and also sold individually on the farm. We take orders at the Bloomington Community Farmer’s market, the Owen Community Farmer’s Market, by mail, and through our online store. Our products are pasture-based beef, chicken, turkey, rabbit and also chicken and duck eggs.

Maple Valley Farm is operated by the Howard family just northeast of Bloomington. Cattle and sheep graze together and are moved to a fresh pasture daily, which ensures the highest level of nutrition, growth and health of our flock and also continuously improves the

FARMS AND GROWERS
quality of our pastures. The flock is supplemented with necessary minerals and not fed any grain, hormones or antibiotics. Meat is processed at a state-inspected facility. Poultry is raised in shelters on pasture and hand-processed on our farm. Laying hens and ducks are raised on pasture and forage outside during the day. All poultry is supplemented with non-GMO corn, oats and soybeans from a nearby farm and with necessary minerals. They are not given any medications or hormones. Rabbits live in an open colony, where they eat a forage-based diet.

29 MARTIN HOLLOW FARM

Jonathan Navota and Christina Bush
111 Martin Hollow Rd.
Heltonville, IN 47436
812-834-5736
jono@martinhollowfarm.com
www.martinhollowfarm.com

CSA Products available at the Bloomington Community Farmers Market, the Bloomingfoods East Farmers Market, Bloomingfoods, Restaurant Tallent, Limestone Grille, Feast and through Martin Hollow Farm CSA.

Martin Hollow Farm sits nestled in the hills of northern Lawrence County about 15 miles south of Bloomington. We grow a wide variety of heirloom produce year-round, with a focus on flavor and quality. We continue to experiment with open pollinated varieties to determine which are best suited to our specific local. Our farming methods focus on sustainability. We do not use synthetic pesticides, herbicides, or fertilizers. We use cover crops, compost, and crop rotations to maintain the health of our soils, which results in healthy food for our customers.

30 MAY CREEK FARM

Tom Gallagher, Dave Parsons
8779 S Rockport Rd
Bloomington, IN 47403
812 824-4531
dashparsons@bluemarble.net

Products available on the farm and at local restaurants.

May Creek Farm is an intentional community founded in 1976. Our mission is to create and nurture community, based on respect for each other, nature and responsible stewardship of our land. After

31 MEADOWLARK FARM

Marcia Veldman and Steve Cotter
6181 Kent Road
Bloomington, IN 47401
812-988-4956
marciaveldman@gmail.com

Products available at Restaurant Tallent, Bloomington Community Farmers Market (Wednesday) and Bloomington Winter Farmers Market.

Meadowlark Farm is located in the rolling hills of western Brown County near the north fork of Salt Creek. The acre of land that we cultivate is on a gently sloping hillside surrounded by pasture and woodland. In the center of the garden is a passive solar greenhouse that allows us to grow year-round with little need for other fuel sources. We love growing, eating, and providing food, fresh from the garden.

32 MUSGRAVE ORCHARD/NEW GROWTH GARDENS

Amy & Andy Hamilton
8820 N. Old State Road 37
Bloomington, IN 47408
812-876-3328
info@musgraveorchard.com
www.corefarmscsa.org

Products available at the Bloomington Community Farmers Market (November), Bloomingfoods, Sahara Mart, Restaurant Tallent, through Core Farms CSA, and at the orchard store (Labor Day to Thanksgiving, Wednesday – Sunday 10:30-6:30).

New Growth Gardens, located in northwest Monroe County, is home to the Hamilton family and provides fresh produce for Core Farms Community Supported Agriculture and Musgrave Orchard. We use organic methods to grow varieties of garlic, vegetables, culinary herbs, and flowers. In the fall of 2003, we purchased Musgrave Orchard and began nurturing the land there with
sustainable practices and transitioning to organic apple production. Value-added organic apple products are our main focus. At the orchard, you will find us pressing fresh apple cider from Labor Day through March. May through October finds us visiting with our CSA families as they pick up their weekly bounty.

Seasonal orchard and farm tours may be scheduled. We look forward to growing with you!

**OLDE LANE ORCHARD**
Chester and Janice Lehman
13381 E. 1325 N
Odon, IN 47562
812-636-4480

Products available at the Bloomington Farmer’s Market; Jasper Farmer’s Market Bloomingsfoods. Products available: apples, blueberries, peaches, pears, plums, apple butter, vegetables, and bedding plants.

Both our home and the orchard in Northern Daviess Co. are accessed by long-standing lanes – hence the name. Our venture of faith revolves around the family, with the children involved in nearly every aspect. A small homemade greenhouse, one-acre vegetable patch, and tree pruning fill the off-season with activity. Many local customers visit the house regularly.

**OLIVER WINERY – CREEKBEND VINEYARD**
8024 N. State Road 37
Bloomington, IN 47404
812-876-5800
www.oliverwinery.com/creekbend

Creekbend Vineyard is Oliver Winery’s commitment to the production of great wine from Indiana grown grapes. Using the best practices known, we manage this 50 acre vineyard with one objective – to make the best wine possible and set the standard by which these varieties are judged.

Our Monroe County site is ideally suited for growing wine grapes. The hilltop location and well drained limestone soil provide the best environment for vine health. Our long, warm summers allow us to ripen the broadest range of grapes, including challenging varieties such as Cabernet Sauvignon.

The Creekbend Collection is available at Oliver Winery and select local retailers. Creekbend Vineyard group tours available by appointment July-October. Grapes Grown at Creekbend: Cabernet Sauvignon, Catawba, Chambourcin, Chardonel, Chardonnay, Corot Noir, Crimson Cabernet, Crimson Doré, Marechal Foch, Pinot Grigio, Traminette, Valvin Muscat, Vidal Blanc, Vignoles and a couple of table grapes.

**RENAISSANCE POLYCRYLUTE**
Keith Johnson and Peter Bane
5421 E. Kings Road
Bloomington, IN 47408
812-335-0383
keith@permacultureactivist.net

Products are available at our home address, the Bloomingsfoods East Farmers Market, at Bloomingsfoods, and from bicycle cart in nearby neighborhoods.

Renaissance Polyculture is a 5 year old homestead on 2/3 acre on Bloomington’s east side. We produce vegetable starts, potted perennials, small fruits, herbs and flowers. All crops are grown without biocides and with mineral and seaweed supplements.

**SAGE GARDENS**
Joanna Sparks and Nancy Sparks
3478 Greenbriar Lane
Nashville, IN 47448
812-360-5745
joanna@kiva.net

Products are available at the Bloomington Community Farmers Market (Tuesdays and Saturdays), the Owen Community Farmers Market, and by appointment on the farm – please call first.

Sage Gardens is a family business. On our farms in Brown and Owen counties we produce seeds, plants, produce, honey, and other items using organic and biodynamic methods. Our mission is to provide our customers with nutritious and dynamic crops. We offer greenhouse and nursery stock, direct-marketed produce, and landscaping services.

**SCHACHT FARM**
Matt & Mandy Corry
1470 E. Schacht Road
Bloomington, IN 47401
812-824-6425
schachtfarm@yahoo.com
www.schachtfarm.com

Schacht Farm is a family owned and operated farm located in Bloomington, IN. We produce free-range chickens for meat and eggs, free-range turkeys, pastured pork and grass-fed (and finished) beef. Both the land and the animals are managed naturally, without the use of chemicals of any kind. Animals are raised outdoors in their natural environment where they are free to express their species-specific behaviors. Products are sold by the retail cut through various farmers markets, in bulk for those wanting to stock their freezer and through a monthly share of our CSA. Visit our website for information on products and purchasing.
**SELDOM SEEN FARM**

John Ferree  
2525 N County Road 425E  
Danville, IN 46122  
317-509-7828  
info@seldomseenfarm.com  
www.seldomseenfarm.com

Products available at Broad Ripple Farmers Market (Saturday and Wednesday) and through CSA.

Seldom Seen Farm is a vegetable, herb, and flower farm located in Danville, Indiana. Our products are produced without the use of synthetic fertilizers or biocides. Seldom Seen Farm was conceived in the winter of 2002 – 2003. It is a new face on an old farm. We have 160 acres in central Hendricks County. We are currently managing 40 acres to grow our vegetables, herbs, and flowers and are working to become certified organic. Visit the website for further details.

**SHELTERING HILLS**

Rhonda Baird  
513 West Green Road  
Bloomington, IN 47403  
812-323-1058  
rk.baird@yahoo.com

Products available through the Bloomington Community Exchange.

Sheltering Hills is a tiny suburban farm producing eggs, rabbits, rabbit manure, and angora fiber, spun, knit, felted, and woven items, as well as surplus vegetables and herbs (including medicinals) from the garden.

**SPRING HILL FARM**

Scott Folley  
4516 South SR135  
Morgantown, IN 46160  
317-412-3700  
springhillfarm77@gmail.com

Products are available at the Martinsville Farmers Market (Saturdays), at the Morgantown IGA and at Spring Hill Farm CSA.

We continue to grow a full range of root crops, salad greens, tomatoes, squash, beans, corn, and provide free-range poultry and eggs. We believe our stewardship of the soil produces the highest quality product available for miles around.

**STOUT’S MELODY ACRES**

Randy and Linda Stout  
1169 N. State Road 135  
Franklin, IN 46131  
317-422-8113  
melodyacres@embarqmail.com

Products available at three farm stands locally, from the farm, Restaurant Tallent, Limestone Grille, and Greenbean Deliveries in Indianapolis.

Stout’s Melody Acres is a fourth generation farm located in Johnson County specializing in fresh vegetables. We raise all our flowers, transplants and greenhouse crops using only organic methods and with the least amount of heat to minimize our impact on the environment. All of our field crops are raised using an integrated pest management approach so that we are only targeting the pest, which are present and protect all of the natural pollinators and beneficiais possible. We strive to produce the finest tasting vegetables possible by taking care of the soil and selecting varieties on flavor rather than production.

**STRANGER’S HILL ORGANICS**

Rick Dietz, Dale and Lee Jones, Heather Reynolds, Dave Rollo and George Huntington  
7480 N. Howard Rd.  
Bloomington, IN 47404  
stranger@strangershillorganics.com  
www.strangershillorganics.com

Products available at the Runcible Spoon, Nick’s, Rachel’s Café, The Green Bean, Bloomington Farmers Market (Saturday and Tuesday), Bloomingfoods, Whole Foods (Nora and Carmel) and through our 24-week CSA. We offer bedding plants, as well as a variety of 40 different vegetables and fresh herbs.

Set in the rolling hills of south-central Indiana, Stranger’s Hill Organics is a small farm business specializing in Certified Organic produce. Operated as Stranger’s Hill by founders Dale and Lee Jones for over 30 years, our farm and greenhouse operation has been Certified Organic since 1989, the oldest continually Certified Organic farm in Indiana. Operations were expanded in December of 2007 with the purchase of the historic 80-acre Howard Farm, next door to the original Stranger’s Hill Farm. Joining founders Dale and Lee Jones in the new venture are Rick Dietz, George Huntington, Heather Reynolds and Dave Rollo. Each brings a wide range of experience and expertise. With the addition of new land, continuously farmed since 1816 and just 6.5 miles from downtown Bloomington, we have increased our production significantly and widened our distribution under the Stranger’s Hill Organics banner. Taste the best the earth can offer – as local as it gets!
Sunset Acres is located in scenic Parke County, the covered bridge capitol of the world. Family owned and operated, it is a 120 acre grass-based farm. Our 35 dairy cows produce the delicious raw milk that is available through herd shares and also used to create our unique raw milk cheeses. Calves are raised for replacement calves and beef which is grass finished. Chickens and turkeys are raised on grass for optimum health and superior nutrition and flavor, high in Omega 3’s. Pork is fed whey and corn, and their rooting instincts are utilized to compost the bedding pack, which in turn feeds the soil microbes. We encourage you to visit the farm and learn where and how your food is produced. If you wish to be put on our mailing list, please call us.

The Chile Woman
Susan Welsand and Terry Morgan
1704 S. Weimer Road
Bloomington, IN 47403
812-339-8321
chilewmn@thechilewoman.com
www.thechilewoman.com

Chiles are a wonderful crop, as delicious as they are beautiful. There are over 3000 varieties but few are commercially available. Saving heirloom vegetable seeds and helping preserve biogenetic diversity are an important part of my farming operation. We offer sweet peppers, tomatoes and tomatillos as well, everything you need for that perfect bowl of salsa. My greenhouses and my fields are Hoosierganic; I use only natural and sustainable methods. My main business is shipping plants, but my partner, Terry Morgan and I love to have people come to the greenhouse and visit with us. Petey, the llama, and his Jacob sheep will be at the gate to greet you.

The Swiss Connection, LLC
Alan, Mary, and Kate Yegerlehner
1087 E. Co. Rd. 550 S.
Clay City, IN 47841
812-939-2813
alan@swissconnectioncheese.com
www.swissconnectioncheese.com

Products available on the farm store, Bloomington farmers market, Trader’s Point Creamery farmers market, and Bloomingfoods.

We are primarily a 100% grass-fed dairy farm. We process all of our milk into dairy products on farm. We also have available at our own farm store grass-fed meats. We are not certified organic, but follow that protocol.

Traders Point Farm Organics
Peter F. and Jane Elder Kunz
9101 Moore Road
Zionsville, IN 46077
jane@tpforganics.com
www.traderspointcreamery.com

Products available at various restaurants, farmers markets, retail stores and at our farm store.

Over 320 acres of pasture allows us to feed a diet of 100% grass to our Brown Swiss herd. We make hay and haylage on outlying 200 acres. We embrace 100% grassfed as not only producing the most healthful products (highest in Omega 3 and CLA) but also grazing perennial grasses has been shown to sequester more carbon than any other form of farming. Tall grass grazing is also one of the only ways to build back topsoil which is necessary to help our future generations keep soil fertility.

Tuttle Orchards
Mike, Tom, and Ruth Ann Roney
5717 North 300 West
Greenfield, IN 46140
317-326-2278
info@tuttleorchards.com
www.tuttleorchards.com

Products available at the Geist Farmer’s Market and at our farm store. Tuttle Orchards is one of central Indiana families’ favorite destinations for apples, pumpkins, flowers, and local food. Tutles
grows 22 different varieties of apples and 35 acres in vegetable crops including tomatoes, sweet corn, peppers, melons, green beans, squash, and pumpkins. Our farm store, open all year, features a large selection of local products and produce. Fall activities at Tuttles such as apple picking, pumpkin patch, corn maze, etc are a tradition for many families.

## VALENTINE HILL FARM

María Smietana and William Swanson  
7549 South Retriever Lane  
Zionsville, IN, 46077  
317-733-9311  
info@valentinehillfarm.com  
www.valentinehillfarm.com  

Products available and the Green Market at Trader’s Point Creamery, Binford Farmer’s Market, Broad Ripple Farmer’s Market, City Market (at our stand), The Original Farmers Market at City Market, Zionsville Farmer’s Market, and Valentine Hill Farm CSA.

We are located southwest of Zionsville, serving central Indiana through seasonal and year-round farmers markets. We use sustainable cultivation practices and do not use pesticides, herbicides or synthetic fertilizers. We use soil solarization, companion plantings, and hand power to control pests and weeds. We make our own compost and mulch heavily with the deadwood from our own trees to control weeds and conserve water. Our produce includes 12 varieties of hybrid and heirloom tomatoes, melons, cucumbers, salad greens, herbs, squashes and selected root crops. The other half of our business is a thriving bakery where we make a variety of whole-grain breads, muffins and pastas using all-organic ingredients.

## WE FARM: THE WAYNE-EGENOOLF FARM

Josh Egenolf & Laura Beth Wayne  
8134 Thompson Rd.  
Spencer, IN 47460  
812-291-1529  
josh@wefarmlocal.com  
laurabeth@wefarmlocal.com  
www.wefarmlocal.com  

WE Farm aims to provide meat and eggs that are wholesome, healthy and just plain delicious through the WE Farm Meat CSA. Eastern Owen County is home. We raise grass-fed beef and woodlot/pastured hogs, and pastured egg-laying and broiler chickens, seasonally. It’s a truly local option – animals raised on-farm, butchered nine miles away and delivered in tens of food miles. Our animals are raised humanely without antibiotics/hormones on a chemical-free and ecologically-sound farmscape.

## WHITE VIOLET CENTER FOR ECO-JUSTICE

Candace Minster  
1 Sisters of Providence  
St. Mary of the Woods, IN 47876  
812-535-2933  
cminster@spsmw.org  
www.whiteviolet.org  

Products available at the Downtown Terre Haute Farmers Market and through the White Violet Center for Eco-Justice CSA.

Our farm consists of a little over five acres of land that’s been in organic production for 11 years. We grow a variety of fruit and a wide variety of vegetables, herbs, and cut flowers. We have a small apiary and sell limited amounts of raw honey and handmade lip balms when available. We also have a herd of 65 alpacas that provide luxurious fleece that we sell and make into yarn and garments. We host a variety of educational workshops and events throughout the year. Visitors welcome! Please see our website for more information.

## COMMUNITY MEMBERS

Our community members have pledged to spend $12 per week on local food and products from farmers who are committed to sustainable agriculture and ethical business practices. In addition, many have volunteered their time and/or have made general financial contributions to the Local Growers Guild.

**BLOOMINGFOODS MARKET AND DELI**

117 S. Gentry St. (administrative office)  
Bloomington, IN 47404  
812-339-4442  
fax: 812-339-4104  
www.bloomingfoods.coop

Our mission has remained the same since 1976: Bloomington Foods Market and Deli is a member-owned grocery providing Southern Indiana with healthful, high-quality, and environmentally sound products at a fair price. We promote locally grown, nutritious and non-chemically produced foods. We emphasize consumer education, community involvement, and excellent customer service.

Operating since 1976 in a limestone carriage house in the alley off Kirkwood, and now at two additional locations, Bloomington Foods is a member-owned natural foods co-op with three stores and over 9000 member-owners. Open to all shoppers, with benefits to those who purchase a refundable $90 equity share.

Bloomington Foods gave seed money to help start the Local Growers Guild. The co-op purchases the products of over 120 local and regional suppliers. It promotes locally grown foods, community involvement, and sustainable farming with an Eat Local, America campaign and many other initiatives.

Local meat, dairy, eggs, honey, maple syrup, cheese, bread, grains, canned goods, artisan items, crafts, beer, wine, and produce. Local and organic/heirloom garden seeds, plants, and supplies.

The Near West Side location hosts the Tuesday Farmers Market from June to September (4pm – 7pm); Wednesday and Saturday morning Farmers Markets take place at the East Store during the summer months.

**Price:** Under $20 for prepared foods made with local and organic ingredients, fresh baked goods, salad bars, smoothies, made-to-order grilled sandwiches, hot bar menu items, homemade soups. In-house deli cafés with both indoor and outdoor seating at all locations. **Credit cards:** Visa, MC, AMX, DISC, DC. The co-op accepts EBT, SOA, and Campus Access cards and offers SCRIP cards for groups.

**Hours:** Bloomington East: 3220 East Third Street, Open daily from 8 am – 10 pm; Bloomington Kirkwood: 419 East Kirkwood, 8 am – 9 pm Mon-Sat, 9 am – 8 pm, Sun; Bloomington Near West Side: 316 West Sixth Street, 7 am – 10 pm, Mon-Sat, 9 am – 9 pm, Sun

---

**GOODS FOR COOKS**

115 N. College Ave.  
Bloomington, IN 47404  
812-339-2200  
www.goodsforcooks.com

For over 35 years Goods has strived to bring the best selection of kitchenwares and food items to your table. Our staff is here to help you with your selections, gifts, wedding registries, and cooking tips. From local to global, there is a world of options.

**Credit cards:** Visa, MC, AMX, DISC

**Hours:** 10 am – 6 pm, Mon – Sat; 11 am – 3 pm, Sun

---

**LAUGHING PLANET**

322 E. Kirkwood Avenue  
Bloomington, IN 47408  
812-323-2233  
www.thelaughingplanetcafe.com

We offer delicious salads, soups, veggie burgers, quesadillas, and baked goods. We have numerous options for vegan friendly individuals. Hungarian Mushroom Soup and the Spinach Black Bean Burrito are specialties. The restaurant serves organic and local produce, and composts back to suppliers.

**Price:** Appetizers: $3 – 5, Entrees: $5 – $8, Desserts: $1 – $2;  
**Credit cards:** Visa, MC, AMX, Outdoor Seating: yes

**Hours:** Daily 11 am – 9 pm

---

**LENNIE’S**

1795 E. 10th Street  
Bloomington, IN 47408  
812-339-2256  
www.lenniesgourmetpizza.com

Home of the Bloomington Brewing Company, Lennie’s offers its own award-winning ales. Chef Fred Manion, a Culinary Institute of America graduate creates eclectic dishes – main course salads, gourmet pizzas, pastas, sandwiches and daily dinner and soup specials. Try the oven-roasted vegetables with tarragon mayonnaise on the appetizer menu, or the Schwandt Plate (savory sausage with Vermont cheddar, apple slices and roasted vegetables with tarragon mayonnaise on the appetizer menu, or the Schwandt Plate (savory sausage with Vermont cheddar, apple slices and brown mustard).

**Price:** Appetizers: $5 – 9, Entrees: $7 – $20, Desserts: $2 – $6;  
**Credit cards:** Visa, MC, AMX, DISC; Outdoor Seating: no

**Hours:** 11 am – 11 pm, Sunday – Thursday; 11 am – midnight, Friday – Saturday (Pub closes nightly one hour after the restaurant.)

---

**NICK’S ENGLISH HUT**

423 E. Kirkwood Ave.  
Bloomington, IN 47408  
812-332-4040  
www.nickenglishhut.com

Nick’s English Hut has been a Bloomington institution for over 80 years. This is the place to go for Rag’s great burgers made from Fischer Farm
beef raised in Jasper, Indiana. Nick’s also specializes in pizza made from an original 1954 recipe, strombolis, soups and sandwiches using local produce as often as possible.

We offer many daily food and drink specials, quality local brew selections, and a museum of memorabilia is displayed on our walls.

**Price:** Appetizers: $5 – 8, Entrees: $7 – $18; Bar: full;  
**Credit cards:** Visa, MC, Disc.; **Outdoor Seating:** yes  
**Hours:** 11 am – 2 am, Mon – Sat; noon – midnight, Sun.

---

**OLIVER WINERY**

8024 N. State Road 37  
Bloomington, IN 47404  
812-876-5800  
www.oliverwinery.com

Oliver Winery is Indiana’s oldest and largest winery in Indiana located 5 miles north of Bloomington on State Road 37. We are committed to making high-quality wine that reflects the flavor and character of the quality fruit from which they are made. Our extensive wine list includes estate-bottled wines from our Creekbend Vineyard. Visit our tasting room to enjoy daily wine tasting, weekend tours of our production facility and a picnic on our patio. We carry a variety of locally made cheeses and products to complement your favorite Oliver wine.

**Credit cards:** Visa, MC, AMX, DISC; **Outdoor Seating:** yes  
**Hours:** 10 am – 6 pm, Mon-Sat; noon – 6 pm, Sun;  
**Tours:** noon – 4:30 pm, Fri – Sat; 1 pm – 4:30 pm, Sun  
**Vineyard Tours:** By Appointment July – October

---

**ROOTS ON THE SQUARE**

124 N, Walnut St.  
Bloomington, IN 47404  
812-336-7668

We here at Roots on the Square strongly support the local foods movement and all those associated with it. We use local and organic whenever possible in our many tasty and sumptuous dishes. Come in and try our world class smoothies. Or, come try our award winning seitan ("wheat-meat") as featured in Midwest Living Magazine; who also recently recognized us as one of the Best Places to Visit in Indiana. See why Herald-Times Readers’ Choice Awards voted us the best vegetarian menu for the last two years. And now, we are proudly serving locally made beer and wine. Come in and enjoy a glass while listening to local, Bloomington artists and see how delicious with a world flair can be!

**Price:** Appetizers: $5.95, Entrees: $10.95 and up, Desserts: $3.50 and up; Bar: Beer and wine; **Credit cards:** Visa, MC, DISC, AMX; **Outdoor Seating:** yes  
**Hours:** 10:30am – 10pm

---

**UPLAND BREWING COMPANY**

350 W 11th Street  
Bloomington, IN 47404  
812-336-2337  
www.uplandbeer.com

Indiana’s largest craft brewery, Upland has a diverse menu that ranges from hand-pattied local beef and buffalo burgers to steaks and seafood. Everything is prepared from scratch and there is a major emphasis on locally-grown ingredients.

**Price:** Appetizers: $4 – $12, Entrees: $8 – $21, Desserts: $5 – $7; Bar: Beer and wine; **Credit cards:** Visa, MC, DISC, DC; **Outdoor Seating:** yes  
**Hours:** 11 am – midnight, Monday – Thursday; 11 am – 1 am, Friday – Saturday; noon – midnight, Sunday

---

**ABUNDANT HARVEST FARMS**

1178 E. Cobblefield Ct. (Global HQ)  
Bloomington, IN 47401  
812-277-8738  
www.abundantharvestfarms.com

Abundant Harvest Farms was established in Bloomington, Indiana in 2009 by Ferrol Johnson, with a mission to make organic gardening easy to understand and affordable for everyone. Using his father's recipes, Johnson has developed a high yield, high performance urban organic gardening system.

AHF produces environmentally friendly organic plant and garden food and also offers weekly organic gardening workshops. The workshops are designed for students at any level and urban gardeners are encouraged to attend. This one hour workshop will teach you the essentials for creating healthy, fertile soil in your organic garden. Find our Vegetable Mix and Vegetable Mix Vegan at FARMbloomington and Bloomingfoods Eastside Garden Center.

**Prices:** The one hour workshop cost $24.95 per person. Organic plant and garden food comes in 2.5-pound compostable packs for $8.95 each. Workshop tickets and products are available at FARMbloomington and Bloomingfoods Eastside.

**Workshop Schedule:** Sundays 2 pm – 3 pm  
**Location:** Harmony School, 909 E 2nd St., Bloomington, IN
BARTHOLOMEW COUNTY

Columbus Farmers Market
6th and Washington St.
Saturdays, 9am – 12:30pm
June to September
www.columbusfarmersmarket.org

BOONE COUNTY

Traders Point Creamery Green Market
9101 Moore Road
Fridays, 4pm – 8pm
May 7 to October 29
317-733-1700
info@tpforganics.com
www.traderspointcreamery.com

Zionsville Farmers’ Market
Corner of Main and Hawthorne streets
Saturdays, 8am – 11am
June to September
Toni Settle, 317-733-6343
www.zionsvillefarmersmarket.org

BROWN COUNTY

RedBarn Farmers Market
71 Parkview Rd., Nashville, IN 47448
(Next to Brown County State Park North Gate)
Spring: Saturdays, 8am – 9pm
Spring – Fall: Fridays, 12pm – 9pm
May to September: Weekdays, 11am – 9pm
Year-round (weather permitting), outdoors/indoors (inclement weather)
JD Watson, 812-988-2429
RedBarn2006@aol.com
www.RedBarn-Jamboree-RV-Park.com

DECATUR COUNTY

Greensburg Farmers Market
150 Courthouse Square, Greensburg, IN 47240
Fridays, 2pm – 6pm
May to October
Bryan Robbins, 812-593-4207
www.localharvest.org/farmers-markets/M13774

HAMILTON COUNTY

Carmel Farmers Market
355 City Center Drive
Saturdays, 8am – 11:30am
May 21 to October 29
www.carmelfarmersmarket.com

Fishers Farmers Market 2011
11601 Municipal Drive
Saturdays, 8am – 12pm
May 28 to September 24
www.fishersfarmersmarket.com

Noblesville Farmers Market
Riverview Overflow Parking Lot
Saturdays, 8am – 12:30pm
May 21 to October 29
www.noblesville.biz/nmainstreet/fm.html

JACKSON COUNTY

Downtown Seymour Farmers’ Market
City Parking Lot at Walnut St and S. Louis
Monday to Saturday 7am – 12pm
May 1 to October 1
Richard Beckort, 812-358-6101
rbeckort@purdue.edu

JOHNSON COUNTY

Franklin Farmers’ Market
Parking lot on the corner of W. Jefferson St. & S. Jackson St.
Saturdays 8am – 11am
June 4 to October 1
www.discoverdowntownfranklin.com/

LAWRENCE COUNTY

Bedford Farmers Market (Saturday)
West side of the Courthouse Square
Saturdays 8am – 1pm
May to October
Cindy Hunter, 812-834-5806
Allison Roodschild, 812-276-5632
bedford_farmers_market@epowerc.net

Bedford Farmers Market (Tuesdays and Thursdays)
Thornton Park, 16th St.
Tuesdays and Thursdays, 1pm – 6pm
May to October
Cindy Hunter, 812-834-5806
Allison Roodschild, 812-276-5632
bedford_farmers_market@epowerc.net

MARION COUNTY

Binford Farmers Market
Binford Blvd. & East 62nd Street
April: Indoors, 9am – 12:30pm
May 7 to October 29: Outdoors, 8am – 12pm
Nov. 19, Dec. 3, Dec. 10: Indoors, 9am – 12:30pm
Jane Lommel, 317-506-1105
jane@binfordfarmersmarket.com
www.BinfordFarmersMarket.com

Broad Ripple Farmers Market
1115 Broad Ripple Avenue
Saturdays, 8am – 12pm
May 7 to November 19
www.broadripplefarmersmarket.com

Geist Farmers Market
Holy Cross Lutheran Church parking lot
8115Oaklondon Rd.
Thursdays, 2:30pm – 6:30pm
**FARMERS’ MARKETS**

May 5 to September 29
Tom Brendle, 317-517-0484
brendle38@aol.com
www.hclc.info/Community/Farmer_s_Market/farmer_s_market.htm

**Indianapolis**

**Indy Winter Farmers Market**
The Maxwell
530 East Ohio St.
Saturdays 9am – 12:30pm
November 12, 2010 to April 28, 2011 (closed 12/24 and 12/31)
Molly Trueblood
info@indywinterfarmersmarket.org
www.indywinterfarmersmarket.org/

The Original Farmers Market at the Indianapolis City Market
Outside the City Market located on Market Street, between Delaware and Alabama Streets
Wednesdays, 9:30am – 1:30pm
Saturdays, 9:30am – 1pm
May to October
www.indianapoliscitymarket.com

**Monroe County**

Bloomington Community Farmers Market (Saturday)
Showers Common at City Hall
401 N. Morton St.
Saturdays, April 2 to October 29, 8am – 1pm
November Market, November 5, 12, 19, 9am – 1pm
Holiday Market, November 26, 10am-3pm
Marcia Veldman, 812-349-3738
farmersmarket@bloomington.in.gov
www.bloomington.in.gov/farmersmarket

Bloomington Winter Farmers Market
(Run by the Local Growers Guild)
Harmony School, 909 E. 2nd St.
Saturdays, 9am – 12pm
December 3 to March 31, omitting 12/24 and 12/31
wintermarket@localgrowers.org
www.localgrowers.org/wintermarket.html

Monroe County Growers Farmers Market (Wednesday)
Bloomingfoods East parking lot
3220 East 3rd Street
Wednesdays, 7am – 12pm
Mid-May to October 27
Don Dunkerley, 812-384-3375

Musgrave Orchard December Farmers Market
Musgrave Orchard, 8820 N. Old State Road 37
Saturdays, 10:30am – 2:30pm
December 3, 10, 17
Andy Hamilton, 812-339-5006
info@musgraveorchard.com

**Orange County**

Orleans – Orange County Home Grown Farmers Market
West side of Congress Square Park
Saturdays, 8am – 12pm (May to September); 9am to 12pm (October)
May 21 to October 29
Laura Gazarian, 812-723-4628
info@orangecountyhomegrown.org
www.orangecountyhomegrown.org

Valley – Orange County Home Grown Farmers Market
Lawn area by the Railway Museum, along Hwy 56 in French Lick, IN
Tuesdays, 2pm – 6pm
May 17 to October 18
Laura Gazarian, 812-723-4628
info@orangecountyhomegrown.org
www.orangecountyhomegrown.org

**Owen County**

Community Farmers Market of Owen County
North side of the Courthouse Square in Downtown Spencer
Saturdays, 8am – 12pm (May 7 to August 27); 9am to 12pm (September 3 to October 15)
cfmowenco@gmail.com
www.farmersmarketowencounty.com

**Shelby County**

Shelby County Farmers’ Market
139 E Main Street
Saturdays, 8am – 12pm, May 21 to October 15
Wednesdays, 4pm – 7pm, Beginning June 19
www.mainstreetshelbyville.org/farmersmarket.htm

**Vigo County**

Downtown Terre Haute Farmers Market
Corner of 9th and Cherry Streets in the Clabber Girl Festival Marketplace
Saturdays, 8am – 12pm
May 21 to October 29
Chris Gambill, 812-238-1408
cgambill@wagnerlawfirm.biz
www.localharvest.org/farmers-markets/M14025
**LOCAL GROWERS GUILD PARTNER AGENCIES**

**Center for Sustainable Living**  
Inside the Bloomington Eco-Center at 323 S. Walnut St.  
Bloomington, IN 47401  
812-332-8796  
csloffice@gmail.com  
www.simplycsl.org

The Center for Sustainable Living makes available information, services, projects and networking opportunities for those interested in exploring ecologically sustainable ways of thinking, living and interacting in our community.

**City of Bloomington Parks and Recreation**  
401 N. Morton St., Suite 250  
Bloomington, IN 47404  
812-349-3700  
parks@bloomington.in.gov  
bloomington.in.gov/parks

We strive to provide the highest quality parks, recreation services, and greenspace to enhance the quality of life for our community. The Parks and Recreation Department also oversees the Bloomington Community Farmers Market.

**Community Kitchen of Monroe County**  
917 S. Rogers St.  
P.O. Box 3286  
Bloomington, IN 47402  
812-332-0999  
www.monroecommunitykitchen.com

The Community Kitchen works, alone and in collaboration with others, to eliminate hunger in Monroe County and surrounding areas through direct service, education and advocacy. It provides free nutritious meals, nutrition education, referrals to other agencies, and a clean, comfortable social environment for patrons, staff and volunteers.

**Food Works for Middle Way House:**  
318 South Washington Street  
Bloomington, IN 47402  
812-219-9525  
www.middlewayfoodworks.org/mwh

Food Works caters weddings, private parties, receptions, seminars, conferences, office parties and brunches in Bloomington, IN and surrounding areas with all proceeds going to Middle Way House, a national model domestic violence program. Food Works also provides opportunities to women who are victims of domestic violence to become economically self-sufficient while providing real culinary skills, a safe and supportive work environment, and a valuable work history to present to future employers.

**Hoosier Hills Food Bank**  
2333 Industrial Park Road  
Bloomington, IN 47404  
812-334-8374  
hhfb@hhfoodbank.org  
www.hhfoodbank.org

Hoosier Hills Food Bank collects, stores, and distributes nutritious food products to non-profit organizations, which provide free feeding programs.

**Local First Indiana**  
812-334-8903  
una@localfirstindiana.org  
www.localfirstindiana.org

Local First Indiana is a non-profit organization committed to supporting and promoting locally owned independent business by educating the public, facilitating collaboration, and engaging in outreach in order to create a more economically and environmentally sustainable local community, while preserving the unique local character.

**Mother Hubbard’s Cupboard**  
1010 S. Walnut St., Suite G  
Bloomington, IN 47401  
812-355-6843  
mhc@mhcfoodpantry.org  
www.mhcfoodpantry.org

Mother Hubbard's Cupboard (MHC) is a food pantry whose mission is to provide healthful, wholesome foods to people in need, as well as nutrition and gardening education. We provide our services in ways that build community while enhancing the dignity, respect, and self-care of all involved.

**Slow Food Bloomington**  
barbour@indiana.edu  
www.slowfoodbloomington.org

“The opposite of fast food, an international movement that emphasizes eating seasonally, regionally and pleasurably.” Slow Food Bloomington has worked for five years to get locally-produced food on the tables of Bloomington's restaurants and homes. SFB started the Bloomington Winter Farmers Market, supports farmers’ and chefs’ participation in an international network of food producers, and organizes delicious events highlighting local food and local chefs.

**LOCAL FOOD RESOURCES**

**Statewide**

**Indiana Agritourism and Farmers’ Market Online Directory**  
www.in.gov/apps/ISDA_FarmersMarket/index.aspx

You can search the ISDA’s database for local foods and agricultural destinations throughout the state; find additional resources for local foods, agritourism, and producers; and you can update or add your listing if you’re one of the featured destinations or a new destination that would like to be featured.

**Indiana MarketMaker**  
in.markettmaker.uiuc.edu

This is an amazing database of growers in Indiana. Consumers can search for a particular product (say organic asparagus) and find the farm closest to them. Farmers can easily update what products they have available. Check it out!
Local Harvest
www.localharvest.org
This website has information about many farmers and markets around the country. It is searchable by region or by product.

Going Local
www.goinglocal-info.com
A wonderful guide to local food in Indiana and the home of Going Local Week! This website includes reviews of various local products and links to farms around the state.

Hancock County
Hancock County Harvest Council
Purdue University Cooperative Extension Service
Hancock County Office
802 North Apple Street
Greenfield, IN 46140-1338
317-462-1113
hancockces@purdue.edu
www.ces.purdue.edu/Hancock/index.htm
A growers cooperative organizing farmers markets, farm tours, and “Buy Fresh, Buy Local” campaigns east of Indianapolis.

Jennings County
Jennings County Growers
contact@jenningsgrowers.com
www.jenningsgrowers.com
This is an inspirational growers association in Jennings County that has achieved wonderful projects like introducing locally grown beef into the local school system.

Marion County
Slow Food Indy
slowfoodindy@gmail.com
317-815-9863
www.slowfoodindy.com
The Indianapolis Chapter of Slow Food organizes farm tours and other special events. Slow Food Indy promotes central Indiana’s food culture with monthly events and volunteer opportunities that focus on good, clean and fair food for everyone.

Weston A. Price Foundation – Central Indiana Chapter
lesliegray@comcast.net
www.indywaf.org
The Weston A. Price Foundation is based on the teachings of Weston A. Price, who believed that traditional diets are the key to health and emphasized whole foods, fermented foods, raw milk, and organic produce.

Monroe County
Bloomington Community Orchard
www.bloomingtoncommunityorchard.org
info@bloomingtoncommunityorchard.org
Bloomington Community Orchard is an organization devoted to growing fruit for the community to share and enjoy. The publicly owned orchard is maintained entirely by volunteers and the harvest is available to everyone in the community.

Bloomington Permaculture Guild
keith@permacultureactivist.net
bloomingtonpermacultureguild.blogspot.com
The Bloomington Permaculture Guild is a community of people who promote and practice permaculture ethics and design principles.

Food Policy Council
bloomington_food_policy_group@lists.riseup.net
The Bloomington Food Policy Council is a group of community members committed to building food security by assessing the current food system, advocating policy changes to improve it, and educating the public on concrete steps we can all take to assure that everyone has access to affordable and nutritious food, with an emphasis on food produced locally and sustainably.

Local Food Bloomington
www.greendove.net/localfood.htm
Local Food Bloomington Directory supports and celebrates the wealth of global dining and community food resources in Bloomington and nearby, Indiana, providing information on where we eat; community resources, and topics that directly apply to the how, and the why of what we eat.

Weston A. Price Foundation – Bloomington Chapter
larry@betterlocalfood.org
812-876-5023
www.wapf.betterlocalfood.org/index.htm
The Weston A. Price Foundation is based on the teachings of Weston A. Price, who believed that traditional diets are the key to health and emphasized whole foods, fermented foods, raw milk, and organic produce.

Orange County
Orange County Homegrown
info@orangecountyhomegrown.org
Phone: 812-723-5877; Mobile: 812-653-1047
www.orangecountyhomegrown.org/contact.html
This nonprofit group in Orange County runs the Saturday Farmers Market in Orleans the Tuesday Valley Market in French Lick, sponsors live local music events, runs water quality and alternative energy programs and initiated the Lost River Community Cooperative, a cooperative grocery store in Paoli.

Ripley County
Food and Growers Association of Laughery County and Environs
contact@foodandgrowers.org
www.foodandgrowers.org/
This group was created to promote the local food economy in the Laughery Creek watershed (Ripley County and surrounding area). They also created a growers’ cooperative, Laughery Valley Growers, which runs FarmFresh CSA, offering fresh produce on a subscription basis.
### Indiana Fruits and Vegetable Harvest Calendar

**Special Note on Availability:** Local weather may affect harvest dates from one year to the next. Many fruits and vegetables are available beyond the indicated harvest periods through modern storage techniques and facilities.

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Apples</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asparagus</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beets</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blackberries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Blueberries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cantaloupe</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cherries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Collards</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggplant</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grapes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Green Peas</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Peppers</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lettuce</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lima Beans</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions (dry)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peaches</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Plums</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pumpkins</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Radishes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Snap Beans</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Strawberries</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Summer Squash</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Corn</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Peppers</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turnips &amp; Turnip Greens</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Watermelon</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winter Squash</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Each community has a slightly different climate but this chart should give a good idea of when fruits and vegetables are available in Indiana.

Prepared by:

**Indiana State Department of Agriculture**  
101 West Ohio Street, Suite 1200  
Indianapolis, IN 46204  
Phone: 317.232.8770  
Website: [www.in.gov/isda](http://www.in.gov/isda)

**Purdue University**  
Dept. of Horticulture and Landscape Architecture  
625 Agriculture Mall Dr.  
West Lafayette, IN 47907-2010  
Phone: 765.494.1300  
Website: [www.hort.purdue.edu/hort/](http://www.hort.purdue.edu/hort/)
The Local Growers Guild would like to extend our most heartfelt thanks to all of our grower, retailer, and community members as well as our supporter/sponsors, advertisers, and volunteers. With your support, we are able to work toward building a strong, vibrant local food economy.

THANK YOU!

PLEASE TELL THE FARMERS AND BUSINESSES YOU SAW THEM IN THE LOCAL GROWERS’ GUIDE!
The Bloomington Winter Farmers market is a great opportunity to buy directly from local growers during the winter months. Our cozy indoor market features local products, live music, chef demonstrations, and a wonderful community. Join us for breakfast and buy local produce, meats, baked goods, dairy, and more!

Products include a wide variety of salad greens, spinach, micro-greens/shoots, eggs, squash, lamb, beef, pork, chicken, cow milk cheeses, baked goods, kale, cabbage, broccoli, garlic, sweet potatoes, apples, honey, milk and yogurt, fresh roasted coffee beans, fresh and dried herbs, breads, soups, plants, tamales, wheat flour, seeds, sauces, yarns, soap, flowers, wreaths, hot breakfast foods, fresh coffee, espresso and much more!

For more information, visit www.localgrowers.org/wintermarket

THE FIRST FARMER-OWNED MARKET IN INDIANA!