Local Food & Farm Guide

Farm-fresh local food in Gilliam & Wheeler Counties 2011
The 2011 Local Food & Farm Guide has been developed by CAPECO, and funded in part by the USDA Farmers’ Market Promotion Project, Pendleton Grain Growers, Oregon Small Business Development Center, and Bellinger Farms. We are pleased to support and be supported by our local newspaper, the East Oregonian in printing and distribution. This Guide is a service to the people of our region, at no charge to those included here. Every effort has been made to ensure accurate and complete information. No representation or warranty is claimed regarding the accuracy of the stated agricultural and business practices of any farm or business, or the condition or quality of the products produced or sold there.

This guide created by:

Karen Wagner, CAPECO
Thank You to the 2011 Local Food & Farm Guide Sponsors!

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OREGON SMALL BUSINESS DEVELOPMENT CENTER

Bellinger Farms and...
Working with local growers to develop our economy - One Bottle at a Time!

Locally Grown Canola

and Crushed by PGG

PGG AG SUPPLY
Pendleton - Hermiston - Milton-Freewater - Athena - Island City
1-800-422-7611
"YOUR LOCAL CO-OP"
Use this guide to find food locally grown, raised and marketed in Gilliam and Wheeler Counties. From school and community gardens and farmers' markets, to restaurants and retailers, there are many great and growing options! You will also find information on education, social services and organizations that support the expansion of local food and food-security in our area.

To learn more about efforts to create a more food secure region, contact CAPECO at 541.276.5073, Community Food Resource Developer, Karen Wagner at kwagner@capecoworksm.org.

Join us in celebrating the incredible diversity and bounty of our local food system!
“In the long view, no nation is healthier than its children, or more prosperous than its farmers.”

--Harry Truman
The Community Action Program of East Central Oregon incorporated in October 1987 as a non-profit serving Gilliam, Morrow, Umatilla and Wheeler Counties through four programs—Community Services and Energy, Area Agency on Aging, Workforce Development and Enterprise Development. Each department is responsible for their unique delivery of services within the organization. CAPECO’s mission is to “assist people to become independent, healthy and safe.” Through education, employment and the sharing of resources to eliminate poverty and promote independence, we envision the success of every youth, adult and senior moving from surviving to thriving.

Regional Food Bank. CAPECO’s regional food network serves over 5,000 individuals with emergency food boxes and commodities every month. This amounts to almost 2.9 million pounds of food annually to 17 member agencies. From 2010 to 2011 there has been 120% increase in households seeking emergency food assistance, and qualifying for SNAP (Supplemental Nutrition Assistance Program, food stamps). The Senior Meals Program supports 2 senior meal sites in Gilliam and Wheeler and the Meals-on-Wheels Program delivers meals to homebound seniors.

Addressing the root causes of hunger means providing more than just emergency food; we strive to be proactive, helping to build the economic and social capacity to grow food and so much more – health, jobs, skills, rural economies, individuals, families and communities.
CAPECO’s **Community Foods Program** conducts community food organizing, assessment and activities across our service area. This work addresses a broad range of food-related issues, especially the availability, accessibility and affordability of locally grown food. Our 2010 Community Food Assessment, “*From Our Roots*”, provides a blue-print for on-going food and farming expansion, community health and development across our service area.

**The top three needs** we identified in all 4 Counties are:

1) Expanded, more accessible and affordable year-round local food resources, including gardens, farm stands and markets, emergency resources and retail options; 2) Increased education and skills around small-scale production, cooking, gardening, nutrition, shopping and hunting/harvesting; and 3) Strengthened community and regional networking, marketing and infrastructural development.

**Local Food & Farm Guides** for the east-central region of Oregon move us all toward meeting those needs - *Use early and often for improved health and welfare of you and your community!*

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Local Food Guide Definitions

Custom-exempt slaughter and processing—meat that is slaughtered and processed for the exclusive use of the owner, the owner’s family or non-paying guests. These facilities are expected to meet the same requirements that USDA-inspected plants must meet.

Farm-direct—sales made directly from a farmer to a customer.

Farm Direct Nutrition Program (FDNP)—distributes coupons to families enrolled in WIC and senior citizens. These coupons are used to purchase fresh fruit and vegetables directly from authorized farmers at farm stands and farmers markets June-October.

Food Security—when all citizens are able to obtain a safe, personally acceptable, nutritious diet through a sustainable food system that maximizes healthy choices, community self-reliance and equal access for everyone.

Organic—label used under the authority of the Organic Foods Production Act that established national standards for the production and handling of foods labeled as organic.

SNAP—Supplemental Nutrition Assistance Program, formerly known as the Food Stamp Program.

USDA-inspected meat processing—meat that is slaughtered and processed in a USDA-inspected facility for sale to the general public. The closest USDA facilities are in WallaWalla, Pasco, WA and Prineville, OR.

A woman, Infants & Children (WIC) Fruit and Vegetable Program — distributes vouchers to families enrolled in WIC. These vouchers are used to purchase fresh fruit and vegetables directly from authorized farmers and grocery stores year-round.
COMMUNITY RESOURCES

Community Kitchens
Many churches, community centers, and granges have kitchens that are commercially approved and affordable. Inquire locally to find options and rates.

Isobel Edwards Hall
Wheeler County Fairgrounds       Fossil, OR 97830
541-763-4560       wheeler002@centurytel.net
Hall and certified kitchen is offered for rent. Call for availability.

Community Processing Center
244 Main Street       Monument, OR 97864
Phillip Merricks,       541-932-2010
This community food processing facility will be certified and available for use in summer of 2011. On-site, fresh-grown produce for sale includes pesticide-free grapes, peaches, pumpkins and raspberries; almonds, hazel nuts and honey also available in larger quantities for institutional sale.

Food Pantries

Arlington Food Pantry
150 Hemlock Street       Arlington, OR 97812
Hours: third Monday of the month 9am-12pm

Condon Food Pantry
412 West Walnut       Condon, OR 97823
Hours: last Tuesday of the month 10am-12pm

Fossil Community Food Pantry
Corner of B & Chase Streets       Fossil, OR 97830
Hours: third Tuesday of the month 10am-12pm

Gleaners

Columbia River Harvesters
206 North Main Street       Boardman, OR 97818
541-490-6628
Open: Monday, Friday & Saturday 1:15pm-3:15pm
Offers low-cost or free food products gleaned from many sources. Open for individual and pantry members in Gilliam County. Call for information.

Meal Sites

Arlington Senior Meal Site
541-454-2010

Condon Senior Meal Site
541-384-2114

Wheeler County Senior Meals - Mid-Columbia Council of Governments AAA: Call 541-298-4101
In 2009 - Poverty in Gilliam County affected 13% of all people and 19.5% of children; and in Wheeler County 21% of people and 39% of children lived in poverty.

58% of children in Gilliam County and 49% of children in Wheeler County were eligible for free and reduced-price lunches at school.

661 emergency food boxes were distributed in Gilliam County and 881 were distributed in Wheeler County.

35% of people in Gilliam County and 47% of people in Wheeler County received assistance from the Supplemental Nutrition Assistance Program (formerly known as Food Stamps).

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**Gleaners**

**Columbia River Harvesters**

206 North Main Street, Boardman, OR 97818
541-490-6628

Open: Monday, Friday & Saturday 1:15pm-3:15pm

*Offers its members low-cost or free food products gleaned from many sources. Call for information and to join.*

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**Organizations & Agencies**

**Regional Food Bank - CAPECO**

1605 NW 50th St., Pendleton, OR 97801
541-276-5073; 800-752-1139, [www.capeco-works.org](http://www.capeco-works.org)

*Community Food Program & Regional Food Bank: call to make a food or financial donation, to volunteer, organize a pantry, farmers’ market, community garden or to receive emergency food services.*

**Columbia-Blue Mountain Resource Conservation & Development Council**

PO Box 613, Pendleton, OR 97801
541-276-8131
[www.columbiabluemountainrcd.org](http://www.columbiabluemountainrcd.org)

*This 501(c)(3) non-profit works with communities and individuals in Gilliam, Grant, Morrow, Umatilla and Wheeler Counties to improve their economy and standard of living by improving and utilizing natural resources. As a FoodHub ambassador they help connect farmers and buyers, and an annual producer-purchaser workshop ("What’s Your Connection").*
Columbia Plateau Food Links

*Columbia Plateau Food Links is a group of people working to promote, coordinate and network a local (4-Counties) food system that supports our region’s access to healthy, sustainable and economically viable food. Follow progress, find projects, join a work group or on-line discussion: http://columbiaplateaufood-org.doodlekit.com/home*

On Facebook - search Columbia Plateau Food Links

**Farmers Ending Hunger**

503-931-9232

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

*Farmers Ending Hunger aim to utilize the production power of local farmers to eliminate Oregon's hunger problem. Growers with extra are encouraged to be in touch.*

**Food for Oregon**

[foodfororegon.oregonstate.edu](http://foodfororegon.oregonstate.edu)

*Food for Oregon is a database of local and regional community food resources. It aims to increase Oregonians' food security by improving access to local, sustainable food resources. Website and Community list-serve provide up-to-date information and communications.*

**North Central Public Health District**

*Environmental Health*

541-506-2626 [www.wshd.org/wshd/environment_overview.htm](http://www.wshd.org/wshd/environment_overview.htm)

*This organization issues food handlers’ cards and licenses for commercial kitchens and restaurants.*

**Natural Resource Conservation Service**

333 S. Main St. Condon, OR 541-384-2671, ext. 107

*NRCS can provide technical and financial assistance for conservation on private agricultural land.*

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**Support your local economy:**

- The USDA estimates that off-farm costs account for 80% of every food dollar spent in the U.S.
- Buying directly from farmers enables them to keep 80 to 90 cents of each dollar spent
- Produce in the U.S. travels an average of 1,500 miles before it reaches your plate
- Locally grown food is harvested when ripe; it is fresher and more flavorful
- Driving long distances to shop elsewhere doesn’t always save you money
Farmers: To register your farm for the Farm-Direct Nutrition Program call: 503-872-6600

Oregon Farmers’ Markets Association (OFMA)
P.O. Box 13271 Portland, OR 97213
info@oregonfarmersmarkets.org oregonfarmersmarkets.org
The OFMA envisions vibrant marketplaces where Oregon food finds its way onto Oregon tables increasing the rural-urban bond and bringing communities together, sharing bountiful harvests and providing for the future of farms and families. Visit their page web and join to take advantage of resources, services and benefits for member markets and growers

Oregon Rural Action
P.O. Box 1231 La Grande, OR 97850
541-975-2411
info@oregonrural.org www.oregonrural.org
Oregon Rural Action works to promote social justice, agricultural and economic sustainability and stewardship of the region’s land, air and water.

Oregon Small Business Development Center
Grow Your Products
Grow Your Business!

Small Business Development Centers
Toll Free: 1-888-441-7232
sbdc@bluecc.edu, www.BizCenter.org,
www.Ed2Go.com/bmcc
Call for appointment or referrals to resources and opportunities in your community. Growing jobs, lives and communities, one business at a time!
Oregon Tilth
260 SW Madison Ave. Ste. 106 Corvallis, OR 97333
503-378-0690
organic@tilth.org www.tilth.org
Oregon Tilth is a nonprofit research and education membership organization
dedicated to biologically sound and socially equitable agriculture.

Wheeler County Environmental Health
Contracted with Grant County Health Department
541-575-0429
This organization issues food handlers’ cards and licenses for commercial
kitchens and restaurants.

WIC and Headstart Programs
Head Start, Inc. is a non-profit organization providing services, including WIC,
for children and families in seven eastern Oregon Counties.

- Gilliam County offices in Arlington and Condon
  Call 541-506-2610 (The Dalles, OR) for service and appointments
  www.wshd.org/wshd/wic_about.htm
- Wheeler County residents call 541-966-3354 (Pendleton, OR) for
  service and appointments
  www.umchs.org

EDUCATION

Blue Mountain Community College
Provides a broad range of farm, food and business courses on-line and on
campus for students of all ages.

Agriculture Program
PO Box 100 Pendleton, OR 97801
Preston Winn 541-278-5847
pwinn@bluecc.edu www.bluecc.edu
Classes for the general public include greenhouse operations, horse care, patio
pot and basket production and stock dog training. BMCC Agriculture
Department bedding plants and vegetables are sold at the Pendleton Farmers’
Market, as well as coffee beans purchased roasted and packaged under the
BlueBrew label

Commercial Food Processing Education
Deborah Jones
Pilot Rock, OR
541-443-3851
djones@centurytel.net
I am a Master Gardener, food scientist and cereal chemist interested in
providing assistance in food processing, preservation and kitchen set-up and
sanitation

Food Preservation
National Center for Home Food Preservation: www.uga.edu/nchfp
OSU Extension Food Safety/Preservation Hotline: 800-354-7319
Greenhouse Business Education
Pam Ezell
Adams, OR
541-240-4151
pamezell@gmail.com
I can provide advice and consultation on greenhouse gardening, crop development and technical and business development.

Oregon State University Extension Service
Extension agents are OSU faculty members bringing the university to the community. They provide research-based education and information to help solve problems and develop skills related to Oregon’s youth, family, community, farm, forest, energy and marine resources.

Gilliam County Extension
333 South Main St. Condon, OR 97823
541-384-2271 extension.oregonstate.edu/gilliam

Wheeler County Extension
701 Adams St. Fossil, OR 97830
541-763-4115 amy.derby@oregonstate.edu extension.oregonstate.edu/wheeler

Master Gardeners Association
541-737-5175 oregon_mg@hort.oregonstate.edu extension.oregonstate.edu/mg
We provide opportunities for both personal and shared education and hands-on gardening and classroom activities. Gardeners share their knowledge with the community and commit a portion of their production to local emergency food pantries and meal sites.

Oregon State University Small Farms Program
smallfarms.oregonstate.edu
Oregon Small Farms provides information for commercial small farmers as well as small acreage landowners. Browse the archives, sign up for the newsletter, find resources, links and educational programs for small farms, beginning farmers and sustainable agriculture.

COMMUNITY GARDENS
Fossil Charter School Garden
404 Main St. Fossil, OR 97830
541-763-4146 (school); 541-763-4303 (Coordinator) - bowerman38@msn.com
Students and staff grow a variety of garden fruits and vegetables to supplement school meals. Surplus is donated to the Fossil Food Pantry (which serves 36% of county residents).

Growing Minds Garden
220 South East St. Condon, OR 97823
541-384-4737 condonchildcare@tds.net
Growing Minds Garden is located on the grade school playground. It is available to children at the school to plant, explore, weed, tend and eat from. We are seeking volunteers for gardening expertise and lessons for children.

FARMERS’ MARKETS
Contact markets for vending information or products

Condon Community Farmers’ Market
First Saturday of the month 10am-2pm, June-October
Main St. & Gilliam St Condon, OR 97823
541-626-8276 bernita924@yahoo.com
Come shop the market for farm eggs, fresh fish, local flowers/plants, wine, fruits, veggies and interesting works from our artisans. Accepts FDNP.

Fossil Farmers’ Market
Wednesdays 10:15 til sold out, July 13th-September
At the Bell Tower -corner of Hwy. 19 & Main St., Fossil OR 541-256-0124
hummingbrdhaven@centurytel.net
Visit us on Facebook under "Wheeler County, OR"
The Fossil Farmers’ Market provides a weekly experience of farm-fresh produce, crafts, art, flowers, and visiting with old and new friends. Come and join us! Accepts FDNP

PRODUCERS AND PROCESSORS

Frank and Melba Cecil
Spray, OR 97874
541-468-2648
We grow a small garden with produce that we're happy to share. Call for availability and direction.

Columbia Gorge Specialty Foods
Betty Lou Reed
Condon, OR 97823
541-384-4151
columbiagorgespecialtyfoods@gmail.com
columbiagorgespecialtyfoods.com
A local company based in the beautiful Columbia River Gorge, we use local grown fruit and produce and take advantage of wild berries native to our area. These recipes have come from generations of our family bring back memories of grandmothers’ kitchen table.

**Davis Farms**
Sheldon Davis  
38367 Highway 19  Spray, OR 97874  
541-468-2441  
Located along the John Day River, our farm stand offers a wide variety of organic vegetables and fruits, from spring to fall, as well as, flowers, salsas and pies. We also sell at the Fossil Farmers’ Market.

**Pat Donnelly**
Fossil, OR 97830  
541-763-4841  
Pesticide-free, naturally grown heirloom vegetables, for sale to the public, mainly at the Fossil Farmers’ Market. Call for availability.

**Double F Ranch**
Nathan Steckly  
541-489-3212  doublefranch@gmail.com  
Grass-fed beef, bulk grains, malting barley and whole wheat flour direct from the farm. Call to place an order.

**Island Bakery and Grocery Supply**
Phillip Merricks  
244 Main St.  Monument, OR 97864  
541-932-2010  
This community food processing facility will be commercially certified and available for use in summer of 2011. Fresh-grown produce includes pesticide-free grapes, peaches, pumpkins and raspberries; almonds, hazel nuts and honey also available in larger quantities for institutional sales. Also a certified dealer of BCS walk-behind tractors and tillers for small-scale garden and farming.

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**Community Supported Agriculture??**

In a nutshell, Community Supported Agriculture (CSA) is a joint venture between a farmer and community members. The farmer offers “shares” (boxes or baskets) of the harvest to community members prior to harvest -typically, members of the farm or garden purchase shares in the winter or spring to cover the anticipated costs of the farm operation and the farmer’s salary. In return, they receive weekly shares in the farm’s bounty throughout the growing season, as well as the satisfaction gained from reconnecting to the land and participating directly in food production.
J&L Orchards (formerly Kimberly Orchards)
Kimberly, OR 97848
541-934-2870
Find us on Facebook!
U-Pick, retail stand and shipped certified organic and conventional apples, apricots, cherries, nectarines, peaches, pears and plums. Accepts FDNP and WIC.

Sandra Myers
Country Way Farm
402 N. Main St. Condon, OR 97823
541-219-0154; sandpiper29us@yahoo.com
Farming an array of veggies - beets, carrots, garlic, herbs, greens, beans, onions, leeks, kohl crops, berries, and rhubarb, plus farm-sales of produce from local farms. I sell at Condon and Fossil Farmers’ Markets and off the farm, and accept FDNP coupons (WIC and Senior).

Darren Myers
38253 Highway 19-207 Fossil, OR 97830
541-468-3466
Depending on the season, we grow and sell pesticide-free vegetables including beans, beets, cucumbers, peppers, squash and tomatoes. Call for availability.

North Fork Ranch
Jim Bahrenburg
46400 Highway 402 Kimberly, OR 97848
541-934-2521; northforkranch@yahoo.com
North Fork Ranch grows certified organic and Salmon-Safe grains, herbs and vegetables on 279 acres along the North Fork of the John Day River. These include beets, carrots, corn, cucumbers, dill, onions, peppers and squash, available at the farm, Whole Foods Markets, farmers’ markets and area schools. Accepts FDNP and WIC Veggie Vouchers.

Potter’s Starts and Nursery
Sally Potter
1181 A Street Fossil, OR 97830
541-763-3000 spotter000@centurytel.net
Locally grown and sold flowers, starts and a variety of vegetables available. CSA baskets are available and selling weekly at the Fossil Farmers’ Market and monthly at Condon Community Farmers’ Markets. Accepts FDNP & WIC.
Rudio Creek Ranch
Thom Bruce
38854 Rudio Road  Kimberly, OR 97848
541-934-2410
thomatrudio@yahoo.com  www.rudiocreekranch.com
Rudio Creek Ranch sells USDA-inspected natural grass-fed beef from our purebred Black Angus herd that grazes and utilizes our grassland, year-round. No growth hormones, no antibiotics and no confined feeding practices are used. We charge $3.40/lb. on the hanging weight (whole beef), ½ beef for $3.50/lb. and, ¼ (half of a ½) for $3.60/lb., including cut and wrap. Pre-arrange for delivery options to your home or business.

How to buy a live or whole animal

There are two ways to purchase your animal:
1) Live weight (on the hoof): You pay for the entire animal.
2) Hanging weight: You pay for the animal hanging on the rail; you are purchasing the edible parts of the animal. The producer may sell the animal as a half or quarter.

Custom processing, cutting and wrapping: To fall under custom-exempt slaughter regulations you must purchase the animal alive. This gives you the right to control where and how the meat is processed.

If you are buying a live or whole animal, the farmer will be able to walk you through the process from purchase to storing the meat in your freezer. Look for farmers advertising live or whole animals in this guide and give them a call.

Wheat Springs Bakery, LLC
57742 Bates Road  Condon, OR 97823
541-384-5056
wheatspringsbakery@hotmail.com;  www.wheatspringsbakery.com

BUSINESSES AND SERVICES
Azure Standard
79709 Dufur Valley Road  Dufur, OR 97021
541-467-2230
info@azurestandard.com  www.azurestandard.com
A Sherman Co. grain, orchard fruits and vegetable farm and distributor specializing in natural, organic, earth-friendly foods and product. We deliver directly to customers in Gilliam and Wheeler counties through buying clubs and retailers. Visitors welcome to tour the farm and distribution facility. Call or email to join a buying club, or to discuss back-haul options.

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**Can restaurants & stores buy farm direct?**

**Yes!** Farmers can sell fresh produce directly from their farm to institutions, restaurants and stores. When purchasing farm-direct, buyers can learn the farmers’ growing and handling practices and ensure the products are of high quality through direct personal relationships and agreements. For more information visit:

[www.ode.state.or.us/services/nutrition/f2s/pdf/purchasing_guidelines.pdf](http://www.ode.state.or.us/services/nutrition/f2s/pdf/purchasing_guidelines.pdf)

Next time you go out to eat in a restaurant or go shopping look for local food on the menu or shelves.

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**BCS Farm & Garden Equipment**

Phillip Merricks  
244 Main Street  
Monument, OR 97864  
541-932-2010  

*Dealer of BCS walk-behind tractors and tillers for small-scale garden and farming.*

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**Bridge Creek Flora Inn Bed & Breakfast**

828 Main Street  
Fossil, OR 97830  
541-763-2355  

fossilinn@centurytel.net  
www.fossilinn.com  

*All-you-can-eat homemade breakfast with wholesome ingredients, homemade pastries, organic coffee and Painted Hills Natural Beef sausage made especially for our breakfasts from locally-raised cattle.*

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**Food Hub**


FoodHub is an online directory & regional marketplace that makes it easy & efficient for wholesale food buyers & sellers to connect & do business.

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**Fossil Mercantile**

555 Main Street  
Fossil, OR 97830  
541-763-4617  

*Open since 1883 - now a 2nd generation family business selling groceries and dry goods. We are interested in selling locally grown and processed foods. We accept SNAP and WIC Fruit & Veggie Vouchers.*
Island Bakery & Grocery Supply/Commercial Kitchen
Phillip Merricks
244 Main Street Monument, OR 97864
541-932-2010
This community food processing facility will be commercially certified and available for use in summer of 2011. Fresh-grown produce, plus almonds, hazelnuts and honey also available in larger quantities for institutional sales. Owner, Merricks, is also a certified dealer of BCS walk-behind tractors and tillers for small-scale garden and farming.

Wheeler Co. Trading & More (formerly Mitchell Grocery Store)
100 W. Main Street Mitchell, OR
541-462-3585
We carry a selection of frozen meats, dairy and other groceries, and would love to consign or purchase and sell local produce and agricultural products. We accept SNAP and WIC Fruit & Veggie vouchers.

Sandi’s Soups & Catering
225 Main Street Condon, OR 97823
541-778-6481
soupscatering@gmail.com
Cooking and serving within Murray’s Drug store, we also cater for outside events. Everything is made fresh daily, with seasonal local products. Beef, pork and lamb are locally raised without hormones or antibiotics. We offer USDA cuts and on-the-hoof sales, custom cut and wrap from our farm.

Wilson Ranches Retreat Bed & Breakfast
16555 Butte Creek Lane Fossil, OR 97830
541-763-2227
info@wilsonranchesretreat.com wilsonranchesretreat.com
You awake in the morning to the wonderful smells of Farmer Brothers Coffee and Pendleton’s Hill Meat bacon frying. The Wilson’s serve Bob’s Red Mill Organic Oatmeal, fresh baked goods, farm fresh eggs, farmers’ market produce and fresh vegetables from Potter’s Starts & Nursery CSA.
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<th>MAY</th>
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<td>X</td>
<td></td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Roots (parsnips, turnips)</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Greens (lettuce, spinach, chard, kale, baby greens)</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Summer squash</td>
<td>X</td>
<td>X</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Adapted from the *Northeast Oregon Food Directory*