DEAR FRIEND OF ARIZONA AGRICULTURE,

The Arizona Department of Agriculture is pleased to provide the Arizona Specialty Crop Guide, updated for 2017. This guide has proven to be a valuable resource for making informed decisions regarding Arizona agriculture, whether the decision is where to buy local produce, where to purchase the plants for your landscape project or whether to pursue a career in agriculture.

Arizona agriculture covers crops from A to Z. Asparagus and Zucchini are only two of the hundreds of crops we grow in the Grand Canyon State. Our guide has something for everyone.

The guide was designed to inform the public of the importance and availability of agriculture and to encourage Arizonans to purchase locally-produced fruits, vegetables, nuts and nursery crops. On the following pages you will find information on Farmers’ Markets, U-Pick Farms, Vineyards, agriculture activities, and career and educational opportunities in agriculture. Read on to learn more about specialty crops which help to make up part of Arizona’s $17.1 billion agriculture industry.

Mark W. Killian, Director

FOR MORE INFORMATION ABOUT AGRICULTURE IN ARIZONA:
Visit us online at http://agriculture.az.gov or follow us on #AZAgriculture

Fruits, vegetables, tree nuts, dried fruits and nursery crops make up the segment of agriculture defined by the United States Department of Agriculture (USDA) as “Specialty Crops”. The Arizona Department of Agriculture, Agricultural Consultation and Training Program has funded all or a portion of the Arizona Specialty Crop Guide, using Specialty Crop Block Grant funds provided by the USDA, Agricultural Marketing Service. The purpose of the Specialty Crop Block Grant Program is to enhance the competitiveness and to promote the consumption of specialty crops.
ARIZONA Specialty Crops

SHOW YOUR SUPPORT & TAKE THE SURVEY!

HELP US CONTINUE TO PROVIDE THIS GUIDE TO YOU BY LETTING US KNOW HOW MUCH YOU ENJOY IT!

TO PARTICIPATE IN THE SURVEY, VISIT WWW.ARIZONAGROWN.ORG
**SOUTHWESTERN SALAD**

**SALAD:**
1 head of romaine lettuce  
1 orange bell pepper  
(or half yellow/half orange)  
1 avocado  
1 bunch green onions  
2 cups corn  
(frozen, thawed or fresh)  
1 15-ounce can black beans  
Cherry tomatoes for topping

**DRESSING:**
1 cup cilantro  
½ avocado  
½ lime, squeezed  
(plus more to taste)  
2 cloves garlic  
¼ cup olive oil  
1 ½ tsp white wine vinegar  
Salt and pepper to taste

**DIRECTIONS**

CHOP ROMAINE, BELL PEPPER, GREEN ONIONS & AVOCADO. DRAIN & RINSE BLACK BEANS. 

MIX ALL INGREDIENTS IN A BOWL & TOP WITH DRESSING (OR USE YOUR OWN!)

**VARIATION:** TOP WITH GRILLED VEGETABLES OR PROTEIN.
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BENEFITS OF BUYING \[\text{ARIZONA GROWN SPECIALTY CROPS}\]

LOCALLY GROWN PRODUCE
Food that is locally grown spends less time in the back of a truck causing less damage to the food. When food is stored for long periods of time, the cells in the fruit begin to break down, causing wilting or bruising and the loss of nutrients. The sugars in the food also turn to starch, which makes the food tougher and not as flavorful (Sue Baic, British Dietetic Association, 2007).

PRESERVES OPEN LAND AND PREVENTS URBAN SPRAWL
Farms occupy large quantities of land, which keeps the soil fertile and water clean (not polluted with oil or trash). Some farmers plant “cover crops” which actually prevent erosion, restore nutrients in the soil and trap emissions that contribute to global warming (Community Alliance with Family Farmers, 2001). When farms stay profitable, they don’t have to sell their land to developers, thus preventing urban sprawl. This keeps Arizona beautiful and productive!

PROVIDES LOCAL ECONOMIC STABILITY
Less than 2% of the total American population earn their living by farming and that number is dramatically decreasing. When farmers sell directly to consumers, they cut out the middleman and receive full retail value for their produce. This allows farmers to continue farming and providing a service to the community.
REDUCES AIR POLLUTION

On average, food is shipped approximately 1,500 miles before reaching a supermarket (www.attra.ncat.org). This requires approximately 300 gallons of fuel (Peterbilt Motor Company, estimate, 2007) and thus emits harmful particles into the air. Buying local eliminates the need for companies to ship produce long distances to market, reducing pollution as well as expense. Meanwhile, local crops trap harmful auto and industrial emissions, improving the air we breathe.

Buying local Arizona grown produce also helps prevent air pollution because foods are not artificially ripened. When foods have to be shipped from far away farms, they are picked before they are ripe to ensure the food will not spoil while it is being transported. Once it arrives at the destination, the food is gassed to make it aesthetically pleasing. Some are even preserved with artificial waxes (Community Alliance with Family Farmers, 2001).
OUR ARIZONA ROOTS RUN DEEP
Starting as a seedling in the early 1990s, Arizona Grown has been growing ever since to raise awareness about the benefits of buying locally grown produce and plants. We wanted to make it easy for shoppers to spot Arizona products. That’s what inspired us to create the orange logo Arizona farmers use to distinguish the fruits of their labor, grown right here in The Grand Canyon State.

BUYING AZ GROWN BENEFITS YOU AND YOUR COMMUNITY
The best plants and produce come from Arizona. Choosing Arizona Grown products provides quality you can trust, see and – in the case of produce – taste.

We know there are times when you have a choice. In the summer, Arizona Grown melons are succulent and sweet. In the winter, Arizona Grown lettuce and other vegetables can’t be beat. Arizona is the Winter Salad Bowl and you can always count on Arizona Grown produce to be of the highest standard and quality.

So whether you are from Arizona or outside the state, look for Arizona Grown at your grocer and local nursery to get the best produce and plant material your money can buy.

FOR MORE INFORMATION:
Visit the Arizona Grown website at: www.arizonagrown.org

The Arizona Grown website and Facebook marketing tools were funded in part by the Arizona Department of Agriculture, Agricultural Consultation and Training, using Specialty Crop Block Grant funds provided by the USDA, Agricultural Marketing Service.
PLANT SOMETHING
Plants are by their very nature half-buried, so it’s easy to overlook the many things they do for us. They provide our earth some much needed color and spice up the old backyard. They make shade, manufacture oxygen, clean the air and serve up healthy edibles. The point is, plants and trees are beneficial to you and your neighborhood.

Telling the story of the nursery industry is the mission of the Arizona Nursery Association. By spreading the word about Arizona’s plants, trees, our member retailers and the growers who supply them, we showcase the benefits all of us enjoy when we Plant Something.

GROWTH INVESTMENTS
By adding quality, low-maintenance landscaping to your home, you can boost its resale value by 15%.

LOCAL COLOR
One of the most important factors in neighborhood satisfaction is the abundance of trees and well-landscaped grounds.

SHADY DEAL
Carefully positioned plants and trees can cut as much as 25% off your household’s energy consumption for cooling and heating.

GREENER IS CLEANER
One tree can remove 26 pounds of carbon dioxide from the atmosphere annually, equaling 11,000 miles of car emissions.

FOR MORE INFORMATION:
Visit the Plant Something website at: www.plant-something.org
ARIZONA’S TREE NUT INDUSTRY

Arizona was the nation’s 4th leading state in pecan production for 2015, with production of 22.5 million pounds of pecans valued at $54 million. Pistachios are the 2nd largest nut crop grown in Arizona. In 2012, 77 farms in Arizona grew pistachios on 3,232 acres, estimating production at 2.77 million pounds valued at over four million dollars.

Arizona has 338 farms that grow nuts with 16,957 bearing acres, making Arizona the 12th largest nut producing state in the United States.

ARIZONA’S PRODUCE INDUSTRY

Arizona ranks third in the nation for overall production of fresh market vegetables. Arizona acreage produced nearly 104.3 million cartons of fresh produce last year. Arizona ranks second in the nation in production of iceberg lettuce, leaf lettuce, romaine lettuce, cauliflower, broccoli, spinach, cantaloupes, and honeydews.

The top ten commodities, which account for almost 87.5% of the state’s total produce production, based on carton count for fiscal year 2016 are as follows:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Cartons</th>
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<tbody>
<tr>
<td>1. Iceberg lettuce</td>
<td>25,374,021</td>
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<tr>
<td>2. Romaine lettuce</td>
<td>21,531,432</td>
</tr>
<tr>
<td>3. Cantaloupe</td>
<td>9,194,931</td>
</tr>
<tr>
<td>4. Spinach</td>
<td>7,733,769</td>
</tr>
<tr>
<td>5. Leaf Lettuce</td>
<td>6,485,046</td>
</tr>
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<td>6. Spring Mix</td>
<td>5,649,201</td>
</tr>
<tr>
<td>7. Broccoli</td>
<td>4,712,754</td>
</tr>
<tr>
<td>8. Watermelon</td>
<td>4,056,847</td>
</tr>
<tr>
<td>9. Cauliflower</td>
<td>3,341,121</td>
</tr>
<tr>
<td>10. Cabbage</td>
<td>3,169,207</td>
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ARIZONA’S GREEN INDUSTRY
The green industry is defined as firms involved in the production, design, installation, maintenance and sale of plant products to enhance human environments. As such, the industry consists of three major components: landscape services, nursery/greenhouse production and distribution and florists. The following statistics cover the landscape and nursery sectors.

The Arizona green industry provides $1.68 billion in total sales, $710 million in payroll and 30,300 jobs. This industry is also one of the most rapidly growing sectors in the state with a 26% growth in employment and a 46% growth in payroll since 2002.

ARIZONA’S HONEY PRODUCTION
There are approximately 57,000 managed honeybee hives in Arizona. The state’s honey production is valued at $6.9 million and the total value of the hives themselves is more than $12.8 million.

Honeybees are also essential to crop pollination. One in three bites of food we eat is dependent on honey bees for pollination. They are used to pollinate many agricultural crops, including citrus, apples, alfalfa seed, canola seed and vegetable seed, melons and squash; with the highest value in almond and melon pollination, both of which are totally dependent on honeybees. Of the 100 crops that provide 90 percent of the world’s food, over 70 are pollinated by bees. Pollination service receipts total approximately $10.7 million annually.

With the advent of both parasitic mites (Varroa and Tracheal) and the Africanized Honeybee reaching Arizona, the beekeeping industry has seen a rapid and steady decline. In the 1980s and early 1990s Arizona had 2,200 registered beekeepers, who annually registered approximately 120,000 honeybee hives. Eighty percent were hobby beekeepers, representing approximately 20% of the total hives and 20% were commercial or semi-commercial beekeepers representing approximately 80% of the total hives. Nationwide, more than 100 agricultural crops are pollinated by honeybees worth approximately $15 billion.

FOR MORE INFORMATION AND STATISTICS:
Visit www.azna.org and www.nass.usda.gov/az
ARIZONA LEAFY GREENS FOOD SAFETY COMMITTEE

The committee represents an industry-wide commitment to food safety with a collaborative effort to protect public health by reducing potential sources of contamination in Arizona leafy green products.

FOR MORE INFORMATION: Visit www.azlgma.gov

GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES AUDIT VERIFICATION PROGRAM

The U.S. Department of Agriculture, Agricultural Marketing Service (USDA-AMS), in partnership with state departments of agriculture, offers a voluntary, audit-based program that verifies adherence to the recommendations made in the Food and Drug Administration’s “Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables.”

The Arizona Department of Agriculture’s Agricultural Consultation and Training Program offers Good Handling Practices and Good Agricultural Practices (GHP/GAP) Training and Certification Cost-Share Programs for food safety.

FOR MORE INFORMATION:

U.S. FOOD AND DRUG ADMINISTRATION (FDA)

The FDA has several programs focusing on food safety, such as the Center for Food Safety and Applied Nutrition, Food Safety Modernization Act and various action plans.

FOR MORE INFORMATION: Visit www.fda.gov/Food
BUYING
• Purchase produce that is not bruised or damaged.
• When selecting fresh cut produce – such as half a watermelon or bagged mixed salad greens – choose only those items that are refrigerated or surrounded by ice.
• Bag fresh fruits and vegetables separately from meat, poultry and seafood products when taking them home from the market.

STORAGE
• Certain perishable fresh fruits and vegetables (like strawberries, lettuce, herbs and mushrooms) can be best maintained by storing in a clean refrigerator at a temperature of 40° F or below. If you’re not sure whether an item should be refrigerated to maintain quality, ask your grocer.
• All produce that is purchased pre-cut or peeled should be refrigerated to maintain both quality and safety.
**PREPARATION**

When preparing any fresh produce, begin with clean hands. Wash your hands for 20 seconds with warm water and soap before and after preparation.

- **Cut away any damaged or bruised areas** on fresh fruits and vegetables before preparing and/or eating. Produce that looks rotten should be discarded.

- All produce should be **thoroughly washed before eating**. This includes produce grown conventionally or organically at home, or produce that is purchased from a grocery store or farmers’ market. Wash fruits and vegetables under running water just before eating, cutting or cooking.

- **Even if you plan to peel** the produce before eating, it is still important to wash it first.

- Washing fruits and vegetables with soap or detergent or using commercial produce washes is not recommended.

- **Scrub firm produce**, such as melons and cucumbers, with a clean produce brush.

- **Drying produce** with a clean cloth towel or paper towel may further reduce bacteria that may be present.

- Many **precut, bagged, or packaged produce** items like lettuce are pre-washed and ready to eat. **If the package indicates** that the contents have been **pre-washed and ready to eat**, you can use the product without further washing.

- If you do **choose to wash** a product marked “pre-washed” and “ready-to-eat,” be sure to **use safe handling practices** to avoid any cross-contamination.

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**FOR MORE INFORMATION:** Visit [www.fda.gov/Food/ResourcesForYou](http://www.fda.gov/Food/ResourcesForYou)
FARMERS’ MARKETS
By County

FRESH PRODUCE
JUST AROUND THE CORNER

FRESH & LOCAL
FARMERS’ MARKETS
AZ
2017 SPECIALTY CROP GUIDE
Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
AHWATUKEE FARMERS’ MARKET
4700 E. Warner Rd.
Phoenix, AZ 85044
Phone: 623-848-1234
Hours: Oct – May, Sundays 9am-1pm,
June – Sept, Sundays 8-11am
www.arizonacommunityfarmersmarkets.com

ANTHEM FARMERS’ MARKET
41703 N. Gavilan Peak Pkwy.
Anthem, AZ 85086
Phone: 623-848-1234
Hours: Oct – May, Sundays 9am-1pm
www.arizonacommunityfarmersmarkets.com

BUCKEYE FARMERS’ MARKET
22865 W. Lower Buckeye Rd.
Buckeye, AZ 85326
Phone: 623-349-6330
Hours: Nov – April, Saturdays 9am-1pm
www.buckeyeaz.gov

CAPITOL FARMERS’ MARKET
1700 W. Adams St.
Phoenix, AZ 85007
Phone: 623-848-1234
Hours: Jan – April, Thursdays 10:30am-1:30pm
www.arizonacommunityfarmersmarkets.com/FM_TheCapitol.html

CAREFREE FARMERS’ MARKET
Carefree Sundial Gardens
Carefree, AZ 85377
Phone: 623-848-1234
Hours: Oct – May, Fridays 9am-1pm
www.arizonacommunityfarmersmarkets.com

CHANDLER FARMERS’ MARKET
Dr. A.J. Chandler Park
3 S. Arizona Ave.
Chandler, AZ 85225
Phone: 480-855-3539
Hours: Oct – April, Thursdays 3-7pm
www.downtownchandler.org

CLARK PARK FARMERS’ MARKET
1730 S. Roosevelt St.
Tempe, AZ 85282
Hours: Oct – May, Saturdays 9am-1pm,
June – July, Saturdays 8am-12pm
www.clarkparkfarmersmarket.com

CORTE BELLA FARMERS’ MARKET
22135 N. Mission Dr.
Sun City West, AZ 85375
Phone: 623-848-1234
Hours: Oct – May, 2nd Wednesday of month
10am-1pm
www.azfarmersmarkets.us

DESSERT PALMS PRESBYTERIAN CHURCH MARKET
13459 W. Stardust Blvd.
Sun City West, AZ 85375
Phone: 480-585-8639
Hours: Oct – April, 4th Tuesday of month 10am-1pm
www.azfarmersmarkets.us

DESSERT RIDGE MARKET AT CASHMAN PARK
22066 N. 44th St.
Phoenix, AZ 85050
Phone: 480-585-8639
Hours: Oct – April, 3rd Sunday of month 10am-1pm
www.azfarmersmarkets.us

DOWNTOWN PHOENIX PUBLIC MARKET
721 N. Central Ave.
Phoenix, AZ 85004
Phone: 602-625-6736
Hours: Oct – April, Saturdays 8am-1pm
May – Sept, Saturdays 8am-12pm
www.phxpublicmarket.com/openair

ESTRELLA MARKET AT SALES CENTER
10336 S. Estrella Pkwy.
Goodyear, AZ 85338
Phone: 480-585-8639
Hours: Oct – April, 3rd Saturday of month
10am-2pm
www.azfarmersmarkets.us

FOUNTAIN HILLS FARMERS’ MARKET
16858 Ave. of the Fountains
Fountain Hills, AZ 85268
Phone: 602-888-6758
Hours: Oct – April, Thursdays 11am-5pm
www.ffhfarmersmarket.com

FREEMAN’S CORN PATCH
945 N. Center St.
Mesa, AZ 85203
Phone: 602-799-7092
Hours: May – Sept, Saturdays 8am-12pm
www.farmersoncorn.com

GILBERT FARMERS’ MARKET
222 N. Ash Dr.
Gilbert, AZ 85234
Phone: 602-855-3539
Hours: Oct – March, Saturdays 8am-12pm,
April – Sept, Saturdays 7-11am,
www.gilbertmarket.com

GLENDALE FARMERS’ MARKET
7102 N. 58th Dr.
Glendale, AZ 85301
Phone: 602-920-0421
Hours: Oct – July, 2nd & 4th Saturday of month
8am-12pm
www.glendalefarmersmarket.org

Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year.
It is recommended to call and confirm hours of operation prior to your visit.
GOODYEAR COMMUNITY FARMERS’ MARKET
3151 N. Litchfield Rd.
Goodyear, AZ 85338
Phone: 623-848-1234
Hours: Oct – May, Saturdays 8am-12pm
www.arizonacommunityfarmersmarkets.com

IRONOAKS @ SUN LAKES MARKET
24218 S. Oakwood Blvd.
Sun Lakes, AZ 85248
Phone: 480-585-8639
Hours: Nov – April, 1st Tuesday of month
11am-2pm
www.azfarmersmarkets.us

KTIZO UCC FARMERS’ MARKET
8724 N. 35th Ave.
Phoenix, AZ 85051
Phone: 602-284-6176
Hours: Oct – May, Sundays 10am-1pm

MESA COMMUNITY FARMERS’ MARKET
210 E. Main St.
Mesa, AZ 85201
Phone: 623-848-1234
Hours: Oct – May, Fridays 9am-1pm,
June – Sept, Fridays 9am-12pm
www.arizonacommunityfarmersmarkets.com

MCCLINTOCK FOUNTAINS FARMERS’ MARKET
1840 E. Warner Rd.
Tempe, AZ 85284
Phone: 602-214-1653
Hours: Year-Round, Saturdays 8am-12:30pm
www.raysmarket.net

MOUNTAIN PARK HEALTH CENTER, MARYVALE CLINIC
6601 W. Thomas Rd.
Phoenix, AZ 85033
Phone: 602-433-2440
Hours: Year-Round, Tuesdays 8am-12pm

OLD TOWN SCOTTSDALE
3806 N. Brown Rd.
Scottsdale, AZ 85251
Phone: 623-848-1234
Hours: Oct – May, Saturdays 8am-1pm
www.arizonacommunityfarmersmarkets.com

ORCHARD COMMUNITY LEARNING CENTER FARM
911 W. Baseline Rd.
Phoenix, AZ 85041
Phone: 602-509-6042
Hours: Year-Round, Saturdays 8am-12pm
www.orchardlearningcenter.org

ORCHARD COMMUNITY LEARNING CENTER – MOUNTAIN PARK HEALTH CLINIC
635 E. Baseline Rd.
Phoenix, AZ 85042
Phone: 602-509-6042
Hours: Year-Round, Mondays 8am-1pm
www.orchardlearningcenter.org

PEORIA FARMERS’ MARKET AT PARK WEST
9744 W. Northern Ave.
Peoria, AZ 85345
Phone: 602-703-7154
Hours: Sept – April, Saturdays 9am-2pm
www.mommasorganicmarket.com

ROADRUNNER PARK FARMERS’ MARKET
3502 E. Cactus Rd.
Phoenix, AZ 85032
Phone: 623-848-1234
Hours: Oct – April, Saturdays 8am-1pm,
May – Sept, Saturdays 7-11am
www.arizonacommunityfarmersmarkets.com

SOLERA FARMERS’ MARKET
6360 S. Mountain Blvd.
Chandler, AZ 85249
Phone: 480-585-8639
Hours: Nov – April, 1st Monday of month
9am-12pm
www.azfarmersmarkets.us

SUN CITY FARMERS’ MARKET
16820 N. 99th Ave.
Sun City AZ 85351
Phone: 623-848-1234
Hours: Oct – May, Thursdays 9am-1pm
www.arizonacommunityfarmersmarkets.com

SUN CITY GRAND FARMERS’ MARKET
19726 N. Remington Dr.
Surprise, AZ 85374
Phone: 480-585-8639
Hours: Oct – April, 1st Saturday of month
9am-1pm
www.azfarmersmarkets.us

SUN CITY WEST FARMERS’ MARKET
20803 N. 151st Ave.
Sun City West, AZ 85375
Phone: 480-585-8639
Hours: Oct – April, 3rd Wednesday of month
10am-1pm
www.azfarmersmarkets.us

SUNBIRD GOLF RESORT MARKET
6240 S. Sunbird Blvd.
Chandler, AZ 85249
Phone: 480-585-8639
Hours: Oct – May, 2nd Monday of month
10am-2pm
www.azfarmersmarkets.us

Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
SUPERSTITION FARMS FARMERS’ MARKET
3440 S. Hawes Rd.
Mesa, AZ 85212
Phone: 602-432-6865
Hours: Year-Round, Thursdays 4:30-7:30pm
www.superstitionfarmaz.com

THE BARN AT POWER RANCH
3685 E Autumn Dr.
Gilbert, AZ 85297
Hours: Year-Round, Wednesdays 4-8pm
www.raysmarket.net

THE CAMELBACK MARKET
3930 E. Camelback Rd.
Phoenix, AZ 85018
Phone: 602-224-3727
Hours: Oct – May, Saturdays 9am-1pm
www.vincentsoncamelback.com

TRILOGY AT VISTANCIA COUNTRY CLUB
FARMERS’ MARKET
27980 N. Trilogy Blvd.
Peoria, AZ 85383
Phone: 480-585-8639
Hours: Oct – April, 4th Saturday of month 10am-1pm
www.azfarmersmarkets.us

UPTOWN FARMERS’ MARKET
5757 N. Central Ave.
Phoenix, AZ 85012
Phone: 602-859-5648
Hours: Oct – April, Saturdays 9am-1pm,
May – Sept, Saturdays 8am-12pm,
Oct – June, Wednesdays 8am-1pm
www.uptownmarkets.us

VERRADO COMMUNITY FARMERS’ MARKET
Main St. and N. Verrado Way
Buckeye, AZ 85396
Phone: 623-848-1234
Hours: Nov – May, Saturdays 9am-1pm
www.arizonacommunityfarmersmarkets.com/
FM_Verrado.html

WESTBROOK VILLAGE SECOND SUNDAYS
MARKETPLACE
19251 N. Westbrook Pkwy.
Peoria, AZ 85382
Hours: Oct – April, 2nd Sunday of month 9am-1pm
www.westbrookvillage.org

MOHAVE COUNTY

BULLHEAD CITY FARMERS’ MARKET
1251 Highway 95
Bullhead City, AZ 86442
Phone: 928-754-5440
Hours: Oct – May, 1st Saturday of month 9am-1pm

KINGMAN FARMERS’ MARKET
102 E. Beale St., Ste. A
Kingman, AZ 85401
Phone: 412-568-3536
Hours: Sept – Oct, Saturdays 9am-1pm
www.kingmanfarmersmarket.org

NAVAJO COUNTY

NDÉE BIKÍYAA, THE PEOPLES’ FARM
Hwy. 73 & Main St. Hwy. 73
Whiteriver, AZ 85941
Phone: 928-338-4267
Hours: Oct – June, when produce is available,
Fridays 11am-2pm

SHOW LOW MAIN ST. FARMERS’ MARKET
AND ART WALK
1034 E. Duece of Clubs
Show Low, AZ 85901
Phone: 928-532-2680
Hours: May – Sept, Saturdays 9am-1pm
www.showlownmainstreet.org

PIMA COUNTY

AUTHENTICALLY AJO FARMERS’ MARKET
Ajo Plaza
Ajo, AZ 85321
Phone: 520-405-4872
Hours: Oct – March, Thursdays 3-6pm
and Saturdays 9am-12pm,
April – June, Thursdays 5-7pm
www.ajos.com (under construction)

BANNER UNIVERSITY MEDICAL CENTER
FARMERS’ MARKET
1501 N. Campbell Ave.
Tucson, AZ 85724
Phone: 520-261-6982
Hours: Year-Round, Fridays 10am-2pm
www.foodinroot.com

CATALINA FARMERS’ MARKET
16733 N. Oracle Rd.
Catalina, AZ 85739
Phone: 970-903-0529
Hours: Oct – April, Fridays 9am-1pm,
May – Sept, Fridays 8am-12pm
www.77thnorthmarketplace.com
COMMUNITY FOOD BANK FARMERS’ MARKET
3003 S. Country Club Dr.
Tucson, AZ 85713
Phone: 520-882-3304
Hours: Year-Round, Tuesdays 8am-12pm
www.communityfoodbank.org

EL PUEBLO SEASONAL MOBILE MARKET
100 W. Irvington Rd.
Tucson, AZ 85714
Phone: 520-882-3304
Hours: May – Oct, Mondays 3-5pm
www.communityfoodbank.org

GREEN VALLEY FARMERS’ MARKET
Esperanza and I-19
Green Valley, AZ 85614
Phone: 520-490-3315
Hours: Oct – April, Wednesdays 10am-2pm,
May – Sept, Wednesdays 8:30am-12:30pm
www.greenvalleyfarmersmarket.com

HEIRLOOM FARMERS’ MARKET
AT TRAIL DUST TOWN
6541 E. Tanque Verde Rd.
Tucson, AZ 85710
Phone: 520-882-2157
Hours: Nov – March, Fridays 9am-1pm,
April – Oct, Fridays 8am-12pm
www.heirloomfm.com

MAIN CAMPUS FARMERS’ MARKET –
UofA MALL
1303 E. University Blvd.
Tucson, AZ 85721
Phone: 520-261-6982
Hours: Oct – May, Alternate Wednesdays 10am-2pm
www.foodinroot.com

MAYNARDS TWILIGHT MARKET
400 N. Toole Ave.
Tucson, AZ 85701
Phone: 520-261-6982
Hours: Year-Round, Mondays 5-8pm
www.foodinroot.com

NORTHWEST FARMERS’ MARKET
6200 N. La Cholla Blvd.
Tucson, AZ 85741
Phone: 520-261-6982
Hours: Year-Round, 1st & 3rd Tuesday of month 10am-2pm
www.foodinroot.com

ORO VALLEY FARMERS’ MARKET
10901 N. Oracle Rd.
Oro Valley, AZ 85737
Phone: 520-882-2157
Hours: Nov – April, Saturdays 9am-1pm,
April – Oct, Saturdays 8am-12pm
www.heirloomfm.com

PLAZA PALOMINO SATURDAY MARKET
2900 N. Swan Rd.
Tucson, AZ 85712
Phone: 520-261-6982
Hours: Jan – April, Saturdays 10am-2pm,
May – Dec, Saturdays 9am-1pm
www.plazapalomino.com/farmers-market

RANCHO SAHUARITA TWILIGHT MARKET
15455 S. Camino Lago Azul
Sahuarita, AZ 85629
Phone: 520-261-6982
Hours: Year-Round, 3rd Friday of month 4:30-7:30pm
www.foodinroot.com

RILLITO PARK FARMERS’ MARKET
4502 N. 1st Ave.
Tucson, AZ 85718
Phone: 520-882-2157
Hours: Nov – May, Sundays 9am-1pm,
April – Oct, Sundays 8am-12pm
www.heirloomfm.com

RINCON VALLEY FARMERS’ MARKET
12500 E. Old Spanish Trail
Tucson, AZ 85747
Phone: 520-591-2276
Hours: Year-Round, Saturdays 8am-1pm
www.rvfm.org

SANTA CRUZ RIVER FARMERS’ MARKET
100 S. Avenida del Convento
Tucson, AZ 85745
Phone: 520-882-3304
Hours: Oct – April, Thursdays 3-6pm,
May – Sept, Thursdays 4-7pm
www.communityfoodbank.com

ST. PHILIP’S PLAZA ARTISAN & CLASSIC
FARMERS’ MARKETS
4280 N. Campbell Ave.
Tucson, AZ 85718
Phone: 520-261-6982
Hours: Mid-Oct – March, Saturdays (Artisan)
and Sundays (Classic) 9am-1pm, April – Mid-Oct,
Saturdays and Sundays 8am-12pm
www.foodinroot.com/farmersmarkets/stphilipsplaza

ST. PHILIP’S PLAZA TWILIGHT
FARMERS’ MARKET
4280 N. Campbell Ave.
Tucson, AZ 85718
Phone: 520-261-6982
Hours: Year-Round, Wednesdays 5pm-8pm
www.foodinroot.com/farmersmarkets/stphilipsplaza

SYCAMORE PARK TWILIGHT MARKET
7413 E. Sycamore Park Blvd.
Tucson, AZ 85756
Phone: 520-261-6982
Hours: Year-Round, 1st Friday of month 4:30-7:30pm
www.foodinroot.com

Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
FARMERS’ MARKETS
BY COUNTY

PINAL COUNTY
CASA GRANDE FARMERS’ MARKET
403 N. Florence St.
Casa Grande, AZ 85122
Hours: Oct – April, Tuesdays 9am-1pm
ENCANTERRA FARMERS’ MARKET
36460 N. Encanterra Dr.
San Tan Valley, AZ 85140
Phone: 480-585-8639
Hours: Nov – April, 2nd Friday of month
11am-2pm
www.azfarmersmarkets.us
MARICOPA FARMERS’ MARKET
44301 W. Maricopa Ave.
Maricopa, AZ 85138
Phone: 602-670-7435
Hours: Year-Round, Saturdays 8am-12pm
ORACLE FARMERS’ MARKET
1015 W. American Ave.
Oracle, AZ 85623
Phone: 520-623-6732
Hours: April – Sept, Wednesdays 5-8pm
www.trianglelranch.com
SAN TAN VALLEY FARMERS’ MARKET
2505 E. Germann Rd.
San Tan Valley, AZ 85140
Phone: 480-788-3648
Hours: Nov – Aug, 2nd Saturday of month
7am-sold out
www.santanvalleyfarmersmarket.com

SANTA CRUZ COUNTY
ARIVACA FARMERS’ MARKET
Downtown Arivaca
Arivaca, AZ 85601
Phone: 520-460-0011
Hours: Year-Round, Saturdays 9am-12pm
NOGALES MERCADO
163 N. Morley Ave.
Nogales, AZ 85621
Phone: 520-397-9219
Hours: Oct – April, Fridays 3-6pm,
May – Sept, Fridays 4-7pm
www.nogalesmercado.com
SONOITA AND PATAGONIA FARMERS’ MARKET
SW Corner Highway 82 & 83 Intersection
Sonoiita, AZ 85637
Phone: 520-397-9269
Hours: May – Oct, Saturdays 9am-1pm

YAVAPAI COUNTY
CHINO VALLEY MARKET
344 S. Highway 89
Chino Valley, AZ 86323
Phone: 928-713-1227
Hours: June – Sept, Thursdays 3-6pm
www.prescottfarmersmarket.org
CORNVILLE FARMERS’ MARKET
9950 E. Cornville Rd.
Cornville, AZ 86325
Hours: May – Oct, Mondays 4-7pm
www.cornvilleaz.org
COTTONWOOD FARMERS’ MARKET
AND JAMBOREE
791 N. Main St.
Cottonwood, AZ 86326
Phone: 928-639-3200
Hours: July – Sept, Thursdays 5pm-Sundown
PRESCOTT FARMERS’ MARKET
1100 E. Sheldon St.
Prescott, AZ 86301
Phone: 928-713-1227
Hours: May – Oct, Saturdays 7:30am-12pm
www.prescottfarmersmarket.org
930 Division St.
Prescott, AZ 86301
Phone: 928-713-1227
Hours: Nov – April, Saturdays 10am-1pm
www.prescottfarmersmarket.org
SEDONA COMMUNITY FARMERS’ MARKET
336 State Route 179
Sedona, AZ 86336
Phone: 928-821-1133
Hours: May – Oct, Fridays 8-11:30am
2201 W. State Route 89A
Sedona, AZ 86336
Phone: 928-821-1133
Hours: Nov – May, Sundays 12-4pm
www.sedona-farmers-market.com
VERDE VALLEY FARMERS’ MARKET
Main St. and Hollaman
Camp Verde, AZ 86322
Phone: 928-634-7077
Hours: June – Oct, Saturdays 8am-12pm

Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
GUIDE TO ARIZONA’S FARMERS’ MARKETS

Fresher, Tastier

BY DAY OF THE WEEK

FRESH & LOCAL
2017 SPECIALTY CROP GUIDE
Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.

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<th>Market Name</th>
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<td>Sierra Vista Farmers’ Market</td>
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<td>Globe-Miami Farmers’ Market</td>
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<td>6th Street Market in Downtown Tempe</td>
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<td>Agnitopia Farm Stand – 24 hours self serve</td>
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<td>Ahwatukee Farmers’ Market</td>
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<td>Capitol Farmers’ Market</td>
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<td>Carefree Farmers’ Market</td>
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<td>Clark Park Farmers’ Market</td>
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<td>Desert Palms Presbyterian Church Market</td>
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<td>Desert Ridge Market at Cashman Park</td>
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<td>Downtown Phoenix Public Market</td>
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<td>Estrella Market at Sales Center</td>
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<td>Fountain Hills Farmers’ Market</td>
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<td>Freeman’s Corn Patch</td>
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<td>Gilbert Farmers’ Market</td>
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<td>Goodyear Community Farmers’ Market</td>
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<td>IronOaks @ Sun Lakes Market</td>
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<td>Ktizo UCC Farmers’ Market</td>
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<td>Mesa Community Farmers’ Market</td>
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<td>McClintock Fountains Farmers’ Market</td>
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<td>Mountain Park Health Center, Maryvale Clinic</td>
<td>Year-Round</td>
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<td>Old Town Scottsdale</td>
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<td>Orchard Community Learning Center Farm</td>
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<td>Orchard Community Learning Center-Mountain Park Health Clinic</td>
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<td>Peoria Farmers’ Market Park West</td>
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<td>Roadrunner Park Farmers’ Market</td>
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<td>Solera Farmers’ Market</td>
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<td>Sun City Farmers’ Market</td>
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<td>Sun City Grand Farmers’ Market</td>
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<td>Sunbird Golf Resort Market</td>
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<td>Superstition Farms Farmers’ Market</td>
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<td>The Barn at Power Ranch</td>
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<td>The Camelback Market</td>
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<tr>
<td>Trilogy at Vistancia Country Club Farmers’ Market</td>
<td>Year-Round, 4p-8p</td>
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Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
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<td><strong>MARICOPA CONTINUED</strong></td>
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<td>Uptown Farmers’ Market</td>
<td>Oct-June, 8a-1p</td>
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<td>Oct-Apr, 9a-1p</td>
<td>May-Sept, 8a-12p</td>
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<td>Verrado Community Farmers’ Market</td>
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<td>Nov-May, 9a-1p</td>
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<td>Westbrook Village Second Sundays Marketplace</td>
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<td>Oct-Apr, 9a-1p</td>
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<td>Bullhead City Farmers’ Market</td>
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<td>Oct-May, 9a-1p</td>
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<td>Kingman Farmers’ Market</td>
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<td>Sept-Oct, 9a-1p</td>
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<td>Ndee Bikiyaa, The Peoples’ Farm</td>
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<td>Oct-June, when produce is available, 11a-3p</td>
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<td>Show Low Main Street Farmers’ Market and Art Walk</td>
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<td>May-Sept, 9a-1p</td>
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<td>Authentically Ajo Farmers’ Market</td>
<td>Oct-Mar, 3p-6p</td>
<td>Apr-June, 5p-7p</td>
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<td>Oct-Mar, 9a-12p</td>
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<tr>
<td>Banner University Medical Center Farmers’ Market</td>
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<td>Year-Round, 10a-2p</td>
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<td>Catalina Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
<td>May-Sept, 8a-12p</td>
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<tr>
<td>Community Food Bank Farmers’ Market</td>
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<td>Year-Round, 8a-12p</td>
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<td>El Pueblo Seasonal Mobile Market</td>
<td>May-Oct, 3p-5p</td>
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<tr>
<td>Green Valley Village Farmers’ Market</td>
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<td>Oct-Apr, 10a-2p</td>
<td>May-Sep, 8:30a-12:30p</td>
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<tr>
<td>Heirloom Farmers’ Market at Trail Dust Town</td>
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<tr>
<td>Main Campus Farmers’ Market – UofA Mall</td>
<td></td>
<td>Oct-May, 10a-2p</td>
<td>(Every other Wednesday)</td>
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<tr>
<td>Maynards Twilight Market</td>
<td>Year-Round, 5p-8p</td>
<td>Year-Round, 10a-3p</td>
<td>(1st &amp; 3rd Tuesday)</td>
<td>Nov-Mar, 9a-1p</td>
<td>Apr-Oct, 8a-12p</td>
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<tr>
<td>Northwest Farmers’ Market</td>
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<td>Oro Valley Farmers’ Market</td>
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<td>Year-Round, 8a-1p</td>
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<td>Plaza Palomino Saturday Market</td>
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<tr>
<td>Rancho Sahuarita Twilight Market</td>
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<td>Year-Round, 4:30-7:30p</td>
<td>(3rd Friday)</td>
<td>Oct-Apr, 9a-1p</td>
<td>Apr-Oct, 8a-12p</td>
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<td>Rillito Park Farmers’ Market</td>
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<td>Rincon Valley Farmers’ Market</td>
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<td>Oct-Apr, 3p-6p</td>
<td>May-Sep, 4p-7p</td>
<td>Year-Round, 8a-1p</td>
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<td>Santa Cruz River Farmers’ Market</td>
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<tr>
<td>St. Philip’s Plaza Artisan &amp; Classic Farmers’ Market</td>
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<td>Oct-Mar, 9a-1p</td>
<td>Apr-Mid-Oct, 8a-12p</td>
<td>Mid-Oct-Mar, 9a-1p</td>
<td>Apr-Mid-Oct, 8a-12p (Artisan)</td>
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<tr>
<td>St. Philip’s Plaza Twilight Farmers’ Market</td>
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<td>Year-Round, 5p-8p</td>
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<td>Sycamore Park Twilight Market</td>
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<td>Year-Round, 4:30p-7:30p (1st Friday)</td>
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<td><strong>PINAL</strong></td>
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<td>Casa Grande Farmers’ Market</td>
<td>Oct-Apr, 9a-1p</td>
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<tr>
<td>Encanterra Farmers’ Market</td>
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<td>Nov-Apr, 11a-2p</td>
<td>(2nd Friday)</td>
<td>Year-Round, 8a-12p</td>
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<td>Maricopa Farmers’ Market</td>
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<td>Year-Round, 8a-12p</td>
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<td>Oracle Farmers’ Market</td>
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<td>Apr-Sept, 5p-8p</td>
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<td>San Tan Valley Farmers’ Market</td>
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<td>Nov-Aug, 7a-sold out</td>
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<td>Year-Round, 9a -12p</td>
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<td>Nogales Mercado</td>
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<td>Oct-Apr, 3p-6p</td>
<td>May-Sep, 4p-7p</td>
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<td>Sonoita and Patagonia Farmers’ Market</td>
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<td>May-Oct, 9a-1p</td>
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<td>Chino Valley Market</td>
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<td>June-Sept, 3p-6p</td>
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<tr>
<td>Cornville Farmers’ Market</td>
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<td>May-Oct, 4p-7p</td>
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<td>Cottonwood Farmers’ Market and Jamboree</td>
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<td>July-Sept, 5p-Sundown</td>
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<td>Prescott Farmers’ Market</td>
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<td>Nov-Apr, 10a-1p</td>
<td>May-Oct, 7:30a-12p</td>
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<td>Sedona Community Farmers’ Market</td>
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<td>May-Oct, 8a-11:30a</td>
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<td>Verde Valley Farmers’ Market</td>
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<td>June-Oct, 8a-12p</td>
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Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
U-Pick Farms
By County
Fresh Produce
Ripe for the Picking

Arizona’s U-Pick Farms
2017 Specialty Crop Guide
U-PICK FARMS
BY COUNTY

U-PICK FARMS PROVIDE AN INTERACTIVE AND EDUCATIONAL EXPERIENCE

COCHISE COUNTY

APPLE ANNIE’S ORCHARD
2081 W. Hardy Rd.
Willcox, AZ 85643
Phone: 520-384-2084
Hours: July – Oct, Call for hours
www.appleannies.com

Pumpkins and Produce
(not all produce is U-Pick)
6045 W. Williams Rd.
Willcox, AZ 85643
Phone: 520-384-4685
Hours: July – Oct, Call for hours

Country Store
1510 W. Circle I Rd.
Willcox, AZ 85643
Phone: 520-766-2084
Hours: Open Daily 8am-5pm

VEGETABLES
Summer/Fall: Pumpkins, Summer & Winter Squash, Tomatoes, Sweet Corn, Onions, Okra, Pumpkins, Green Beans, Gourds, Eggplant, Cucumbers, Black Eyed Peas, Chili Peppers, Bell Pepper, Peas, Broccoli, Eggplant, Jalapeños

FRUIT, OTHER
Summer/Fall: Many different varieties of Apples, Peaches, Honeydew, Watermelon, Cantaloupe

MARICOPA COUNTY

DATE CREEK RANCH
Date Creek Rd.
Wickenburg, AZ 85358
Phone: 928-231-0704
Hours: Sept – Oct 7am-3pm
www.datecreekranch.com

FRUIT
Apples, Peaches (seasonal)

MOTHER NATURE’S FARM
1663 E. Baseline Rd.
Gilbert, AZ 85233
Phone: 480-892-5874
Hours: Call for hours
www.mothernaturesfarm.com

VEGETABLES
Pumpkins (Oct – Nov)

CHRISTMAS TREES
Douglas Fir
Noble Fir

SCHNEPF FARMS
24610 Rittenhouse Rd.
Queen Creek, AZ 85242
Hours: Sept – June, Thursday – Sunday 9am-4pm
www.schnepffarms.com

VEGETABLES
Fall: Broccoli, Cauliflower, Pumpkins
Winter/Spring: Winter Squash, Beets, Radishes, Lettuce, Spinach, Zucchini, Cucumbers, Carrots, Tomatoes (Picked), Green Onions, Turnips, Cabbage, Green Beans, Sugar Peas
Summer: Zucchini, Squash, Carrots, Radishes, Beets, Red and White Potatoes, Artichokes

FRUIT, OTHER
Winter/Spring: Peaches, Apples, Plums, Apricots, Flowers, Herbs

TOLMACHOFF FARMS
5726 N. 75th Ave.
Glendale, AZ 85303
Phone: 602-999-3276
Produce Stand Hours: May – July 9am-5pm
(U-Pick open in June only)
www.Tolmachoff-Farms.com

VEGETABLES
Tomatoes – Vine Ripe Field Tomatoes, Sweet Corn (not U-Pick but available), Okra, Bell Peppers, Jalapeños, Eggplant, Squash – Green, Yellow, Summer

FRUIT
Cantaloupe, Watermelon (not U-Pick but available)

CHRISTMAS TREES
Douglas Fir
Noble Fir

VERTUCCIO FARMS
4011 S. Power Rd.
Mesa, AZ 85212
Phone: 480-882-1482
www.vertucciofarms.com

FRUIT
Tomatoes (June), Peaches (May)

Farmers’ Market and U-pick Farm operating schedules change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
U-PICK FARMS
BY COUNTY

U-PICK FARMS PROVIDE AN INTERACTIVE AND EDUCATIONAL EXPERIENCE

YAVAPAI COUNTY

MORTIMER FAMILY FARMS
12907 E. State Route 169
Dewey, AZ 86327
Phone: 928-830-1116
www.mortimerfamilyfarms.com

VEGETABLES
Sweet Corn, Pumpkins (U-Pick), Zucchini, Peppers, Onions, Potatoes and much more (Only Pumpkins are U-Pick but the Farm Market has different veggies and melons fresh-picked from the garden)

FRUIT
Watermelon
Visit “The Arizona Experience” website and you’ll find loads of information on Arizona’s specialty crops. The Arizona Experiences offers the following:

**BLOGS AND VIDEOS**
Learn about specialty crops such as apples, olives, citrus, sweet corn, lavender, wine grapes, dates, romaine lettuce, chile peppers and pumpkins, as well as the locations, history, cultivation, uses, seasonality, availability and recipes for these crops.

**INTERACTIVE MAPS**
Find U-Pick locations and wine trails around the state using one of two interactive maps:

**U-Pick Map:** Highlights specialty crops around the state, local growers and agritourism opportunities. Search by crop, season or location on your computer or mobile device to find fresh produce, farm tours or other agritourism opportunities.

**Wine Trails Map:** Highlights Arizona’s wine growers and producers, what products they offer, varietals they have, special amenities and their business hours.

**WHAT ARE YOU WAITING FOR?**
Visit www.arizonaexperience.org to learn more about Arizona’s specialty crops.
WINE GRAPE REGIONS

Grapes have been a part of Arizona’s landscape since its earliest inhabitants, the Hohokam, planted native varieties. European species were introduced by Spanish colonials in the 1500’s. However, this once thriving wine industry virtually disappeared in Arizona’s passage of prohibition five years before the rest of the country. In 2006, as a result state legislation, Arizona wineries were able to ship directly to consumers, resulting in expanded commercial growth of Arizona’s wine industry.

Today, in Arizona, there are nearly 83 bonded wineries and nearly 1,000 acres of planted vines producing 181,328 gallons of wine in 2012. This compares to 88,574 gallons for the same period in 2011. The statewide value of production totaled $2.2 million in 2013. Arizona growers intend to plant an additional 350 acres by the end of 2016.

Arizona has three major grape growing regions, all in the high desert. The first region is in southern Arizona in the Sonoita/Elgin area. This is the only designated American Viticultural Area in the state. The Willcox area in Cochise County was the second area to come on board. In 2013, seventy-four percent of all wine grape production came from the Willcox region. And now the Verde Valley is the third region for growing grapes. The elevation of these vineyards range between 3800 ft. to almost 6000 ft., allowing nice hot days and cool nights during the grape growing season. Another up-and-coming area up north is the Skull Valley area with three vineyards. You’ll also find grapes growing scattered around the state in other areas such as Tombstone, Benson, Payson and Portal.

FOR MORE INFORMATION: Visit www.arizonawine.org
1. **CHARRON VINEYARDS**
18585 S. Sonoita HWY
Vail, AZ 85641
Phone: 520-762-8585
Hours: Friday – Sunday
10am-6pm
www.charronvineyards.com

2. **DOS CABEZAS WINERIES**
3248 HWY 82
Sonoita, AZ 85637
Phone: 520-455-5141
Hours: Thursday – Sunday
10:30am-4:30pm
www.doscabezaswinery.com

3. **WILHELM FAMILY VINEYARDS**
21 Mountain Ranch Dr.
Elgin, AZ 85611
Phone: 520-455-9291
Hours: Open Daily 11am-5pm
www.wilhelmvineyards.com

4. **RANCHO ROSSA VINEYARDS**
201 Cattle Ranch Ln.
Sonoita, AZ 85637
Phone: 520-455-0700
Hours: Friday – Sunday
10:30am-3:30pm
www.ranchorossa.com

5. **CALLAGHAN VINEYARDS**
336 Elgin Rd.
Elgin, AZ 85611
Phone: 520-455-5322
Hours: Thursday – Sunday
11am-4pm
www.callaghanvineyards.com

6. **FLYING LEAP VINEYARDS, INC.**
342 Elgin Rd.
Elgin, AZ 85611
Phone: 520-455-5499
Hours: Wednesday – Sunday
11am-4pm
www.flyingleapvineyards.com

7. **KIEF-JOSHUA VINEYARDS**
370 Elgin Rd.
Elgin, AZ 85611
Phone: 520-455-5582
Hours: Open Daily 11am-5pm
www.kj-vineyards.com

8. **VILLAGE OF ELGIN WINERY**
471 Elgin Rd.
Elgin, AZ 85611
Phone: 520-455-9309
Hours: Open Daily 10am-4pm
www.elginwinery.com

9. **SONOITA VINEYARDS**
290 Elgin-Canelo Rd.
Elgin, AZ 85611
Phone: 520-455-5893
Hours: Open Daily 10am-4pm
www.sonoitavineyards.com

10. **LIGHTNING RIDGE CELLARS**
2368 HWY 83
Elgin, AZ 85611
Phone: 520-455-5383
Hours: Friday – Sunday
11am-4pm
www.lightningridgecellars.com

11. **YUMAS MAIN SQUEEZE**
251 S. Main St.
Phone: 928-247-9338
Hours: Monday – Tuesday
11:30am-7pm
Wednesday – Thursday
11:30am-10pm
Friday – Saturday
11:30am-Midnight
Closed Sunday
www.yumasmainsqueeze.com

12. **SILVERSTRIKE WINERY**
334 W. Allen St.
Tombstone, AZ 85638
Phone: 520-678-8220
Hours: Open Daily 12-6pm
www.silverstrikewinery.com

13. **HANNAH'S HILL VINEYARD**
State Highway 82 just east of milepost 40 on south side
Elgin, AZ 85611
Phone: 520-456-9000
email: hannahhill@msn.com
Hours: Weekends 10am-5pm
4pm on Sunday
www.hannahshill.com
1. FIRE MOUNTAIN WINES
1010 N. Main St.
Cottonwood, AZ 86326
Phone: 928-649-9135
Hours: Sunday – Thursday 12-7pm
Friday – Saturday 11am-close
www.firemountainwines.com

2. CADUCEUS CELLARS
158 Main St.
Jerome, AZ 86331
Phone: 928-639-9463
Hours: Sunday – Thursday 11am-6pm
Friday – Saturday 11am-8pm
www.caduceus.org

3. CELLAR 433
240 Hull Ave.
Jerome, AZ 86331
Phone: 928-634-7033
Hours: Thursday – Sunday 11am-6pm
Monday – Wednesday 11am-5pm
www.cellar433.com

4. PILLSBURY WINE CO.
1012 N. Main St.
Cottonwood, AZ 86326
Phone: 928-639-0646
Hours: Monday – Thursday 11am-6pm
Friday – Saturday 11am-7pm
Sunday 11am-6pm
www.pillsburywine.com

5. ARIZONA STRONGHOLD
1023 N. Main St.
Cottonwood, AZ 86326
Phone: 928-639-2789
Hours: Sunday – Thursday 12-7pm
Friday – Saturday 12-9pm
www.azstronghold.com

6. ALCANTARA VINEYARD & WINERY
3445 S. Grapevine Way
Phone: 928-649-8463
Hours: Open Daily 11am-5pm
www.alcantaravineyard.com

7. PAGE SPRINGS CELLARS
1500 N. Page Springs Rd.
Cornville, AZ 86325
Phone: 928-639-3004
Hours: Monday – Wednesday 11am-7pm
Thursday – Sunday 11am-9pm
www.pagespringscellars.com

8. OAK CREEK VINEYARDS
1555 N. Page Springs Rd.
Cornville, AZ 86325
Phone: 928-649-0290
Hours: Open Daily 10am-6pm
www.oakcreekvineyards.net

9. JAVELINA LEAP VINEYARD
1565 Page Springs Rd.
Cornville, AZ 86325
Phone: 928-649-2681
Hours: Open Daily 11am-5pm
www.javelinalleapwinery.com

10. BURNING TREE CELLARS
1040 N. Main St.
Cottonwood, AZ 86326
Phone: 928-649-8733
Hours: Sunday – Thursday 12-6pm
Friday – Saturday 12-9pm
www.burningtreecellars.com

11. CHATEAU TUMBLEWEED
1151 W. State Route 89A
Clarkdale, AZ 86324
Phone: 928-634-0443
Hours: Thursday – Monday 12-7pm
Closed Tuesday & Wednesday
www.chateautumbleweed.com

12. PASSION CELLARS – JEROME
417 Hull Ave.
Jerome, AZ 86331
Phone: 928-649-9800
www.passioncellars.com

13. DEL RIO SPRINGS VINEYARD LLP
974 N. Grandview
Paulden, AZ 86334
Phone: 928-636-9046
Hours: By Appointment Only
www.delriospringsvineyard.com
1. GALLIFANT CELLARS  
112 N. Railroad Ave.  
Willcox, AZ 85643  
Phone: 520-477-9463  
www.gcwine.com

2. KEELING-SCHAEFER TASTING ROOM  
154 N. Railroad Ave.  
Willcox, AZ 85643  
Phone: 520-766-0600  
Hours: Thursday – Saturday 11am-4pm

3. CARLSON CREEK VINEYARDS  
115 Railview Ave.  
Willcox, AZ 85643  
Phone: 520-766-3000  
Hours: Thursday – Sunday 11am-5pm  
www.carlsoncreek.com

4. CORONADO VINEYARDS  
2909 E. Country Club Dr.  
Willcox, AZ 85643  
Phone: 520-384-2993  
Hours: Monday – Saturday 9:30am-5:30pm  
Sunday 10am-4pm  
www.coronadovineyards.com

5. LAWRENCE DUNHAM VINEYARDS  
13911 S. Kuykendall Cutoff Rd.  
Pearce, AZ 85625  
Phone: 520-824-7273  
Hours: By Appointment Only  
www.ldvwinery.com

6. ZARPARA VINEYARD  
6777 S. Zarpara Ln.  
Willcox, AZ 85643  
Phone: 602-885-8903  
Hours: Friday – Sunday 11am-5pm  
www.zarpara.com

7. ARIDUS WINE COMPANY  
145 N. Railview Ave.  
Willcox, AZ 85643  
Phone: 520-954-7891  
Hours: Thursday – Sunday 11am-6pm  
www.ariduswineco.com

8. PILLSBURY WINE COMPANY  
6450 S. Bennett Pl.  
Willcox, AZ 85643  
Phone: 520-384-3694  
Hours: Saturday – Sunday 11am-5pm or by Appointment  
www.pillsburywine.com

9. PASSION CELLARS – WILLCOX  
3052 N. Fort Grant Rd.  
Willcox, AZ 85643  
Phone: 602-750-7771  
www.passioncellars.com

10. BODEGA PIERCE/SAECULUM CELLARS  
4511 E. Robbs Rd.  
Willcox, AZ 85643  
Phone: 602-320-1722  
Hours: Thursday – Sunday 11am-5pm  
Monday – Wednesday by appointment  
www.bodegapierce.com  
www.saeculumcellars.com
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- **WINTER PRODUCE**
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- **WINTER PRODUCE**
- **SUMMER PRODUCE**
AGRICULTURE IN THE CLASSROOM – ARIZONA FARM BUREAU

The Arizona Farm Bureau Agriculture in the Classroom Program develops and implements curriculum and programs aligned to the state learning standards to help students and teachers be successful, while increasing agricultural awareness in K-6 classrooms and beyond.

FOR MORE INFORMATION:
Visit www.azfb.org/programs/agriculture-in-the-classroom

ARIZONA AGRICULTURAL LITERACY PROGRAM – UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION

Provide K-12 educators with professional development for improving students’ knowledge which ensures an agriculturally literate society, one that understands and can communicate the source and value of agriculture as it affects our quality of life.

Programs include:

- **Summer Agricultural Institute** – SAI is a five-day, traveling tour designed to teach K-12 teachers about food and fiber production and help them incorporate that knowledge in the classroom curriculum.

- **School Garden Food Safety** – This online training provides guidelines that schools should implement to minimize microbial food safety hazards for fresh fruits and vegetables. Information on receiving certification from the AZ Department of Health Services is also provided.

- **AZ Agricultural Literacy Days** – AZ Agricultural Literacy Days is a free program that focuses on educating Arizona students about our connection to agriculture and the commodities produced on Arizona’s lands.

- **Lessons** – AZ specific lessons as well as the national Agricultural Literacy Curriculum Matrix feature standards-based curriculum for K-12 teachers.

FOR MORE INFORMATION: Visit www.cals.arizona.edu/agliteracy/home
ARIZONA AGRICULTURE: BEE’S AMAZING ADVENTURE BOOK

Arizona Agriculture: Bee’s Amazing Adventure brings farming and ranching in the Grand Canyon State to life, exploring the state’s rich agricultural diversity through the eyes of Pee Wee Bee. Delighting elementary-aged students as she flits from field to field, Pee Wee shares fascinating facts about agriculture that stimulate young minds, helping schoolchildren understand the integral role that agriculture plays in Arizona’s economy.

FOR MORE INFORMATION: Visit www.arizonaagriculturebook.com

SCHOOL GARDEN PROGRAM – ARIZONA DEPARTMENT OF HEALTH SERVICES

The goal of the School Garden Program is to enable fresh produce to be safely served in school cafeterias from their on-site school garden. The Arizona Department of Health Services School Garden Program will help your school garden meet the requirements of approved source as required in the Arizona Food Code.

The Arizona Farm to School Program is growing! This initiative stems from the grassroots organization the National Farm to School Network that continues to build with the United States Department of Agriculture and has spurred a national movement that works to connect students to where their fruits and vegetables come from.

The Arizona Farm to School Program works to increase the consumption of fresh fruits and vegetables; teach students about Arizona agriculture; and support Arizona producers by bringing locally grown fruits and vegetables into school meals. These healthy educational programs are further emphasized with farm visits, experiences with native food traditions and gardening programs. Farm to School Programs teach students to invest in their health, their community and their environment.

FOR MORE INFORMATION:

ASHLEY SCHIMKE  
Arizona Department of Education  
Health and Nutrition Services  
www.azed.gov/health-nutrition/farm-to-school-programs  
602-364-2282

CINDY GENTRY  
National Farm to School Network  
Arizona Lead  
cgentry2@cox.net  
602-469-9400

NICK HENRY  
Community Food Bank of Southern Arizona  
Farm to Child Programs  
NHenry@communityfoodbank.org  
520-882-3305

KATHLEEN NORTON  
FoodCorps Arizona Host Site  
Johns Hopkins Center for American Indian Health  
Field Director  
norton1@jhu.edu  
928-202-5822
The Arizona Farm Bureau established the “Fill Your Plate” program in December 2007 to help form a relationship between growers and the general public. The program provides chefs and the public with an opportunity to find and purchase locally grown food products. On the site www.azfb.org, simply click on the Fill Your Plate logo, seen above, to begin your search!

On the Fill Your Plate site, you’ll have all sorts of entertaining opportunities to engage beyond just the searchable produce-based database. You can now search for farmers’ markets throughout the state, search for lots of veggie recipes, read what local celebrities are saying about fruits and vegetables and much more! We even provide information about how food prices are trending and nutritious tidbits that highlight Arizona fruits and vegetables. It’s a cornucopia of insights so interesting that once you’ve begun to use Fill Your Plate you’ll want to regularly check out what new articles we’ve posted on the site’s weekly blog.

FOR MORE INFORMATION: Visit www.fillyourplate.org
AGRICULTURAL OPPORTUNITIES FOR KIDS AND TEENS

ARIZONA HAS MANY WAYS TO GET YOUNGSTERS INVOLVED IN AGRICULTURE. ARIZONA OFFERS CHAPTERS STATEWIDE FOR 4-H AND FFA.

ARIZONA 4-H

4-H is for all youth, ages 5-19, who want to have fun, learn new skills and explore the world. Kids age 5-8 join Cloverbuds – a non-competitive, fun introduction to the many projects available through 4-H. Youth ages 9-19 participate in 4-H by enrolling in projects and joining a club. To get involved in 4-H in your area, contact your local UA County Extension from page 41.

In 4-H, young people make new friends, develop new skills, become leaders and help shape their communities. Arizona 4-H builds upon a century of experience as it fosters positive youth development that is based on the needs and strengths of youth, their families and communities. Youth have the opportunity to participate in 4-H experiences that strengthen a young person’s sense of belonging, generosity, independence and mastery.

About 9,000 youth are enrolled members of 4-H clubs in Arizona. Another 132,000 Arizona youth get involved in 4-H through special educational opportunities at school, in after school programs, or at neighborhood or youth centers. These youth live in cities, suburbs, small towns and rural communities.

PROJECTS/OPPORTUNITIES

4-H gives young people a chance to pursue their own interests by enrolling in projects – from photography to computers, from building rockets to raising sheep. 4-H Project information is available online. They go places – to camp, to state and national conferences, even to other countries on 4-H exchange programs. They learn to be leaders and active citizens.

In 4-H clubs, youth serve as officers and learn to conduct meetings, handle club funds and facilitate group decision-making. They give back to their communities. 4-H members get involved in volunteer projects to protect the environment, mentor younger children and help people who are less fortunate.

FOR MORE INFORMATION: Visit www.extension.arizona.edu/4h or contact your county 4-H office at the number on pg. 41
AGRICULTURAL OPPORTUNITIES
FOR KIDS AND TEENS

COUNTY EXTENSION/4-H OFFICES

APACHE COUNTY
845 W. 4th North
St. Johns, AZ 85936
928-337-2267

COCHISE COUNTY
Sierra Vista
1140 N. Colombo
Sierra Vista, AZ 85635
520-458-8278
Willcox
450 S. Haskell Ave., Suite A
Willcox, AZ 85643
520-384-3594

COCONINO COUNTY
2304 N. 3rd St.
Flagstaff, AZ 86004
928-774-1868

GILA COUNTY
Payson
107 W. Frontier, Bldg. C
Payson, AZ 85541
928-474-4160
Globe
5515 S. Apache Ave, Suite 600
Globe, AZ 85501
928-425-0265

GRAHAM COUNTY
2100 S. Bowie
Solomon, AZ 85551
928-428-2611

GREENLEE COUNTY
1684 Fairgrounds Rd.
Duncan, AZ 85534
928-359-2261

LA PAZ COUNTY
2524 Mutahar St.
Parker, AZ 85344
928-669-9843

MARICOPA COUNTY
4341 E. Broadway Rd.
Phoenix, AZ 85040
602-827-8200

MOHAVE COUNTY
Kingman
101 E. Beale St., Suite A
Kingman, AZ 86401
928-753-3788

NAVAJO COUNTY
Holbrook
748 North 3rd St.
Holbrook, AZ 86025
928-524-6271
Pinetop
1892 Pine Lake Rd, #7
Pinetop, AZ 85935
928-367-4588

PIMA COUNTY
Tucson
4210 N. Campbell Ave.
Tucson, AZ 85719
520-626-5161
Green Valley
1100 E. Whitehouse Canyon Rd.
Green Valley, AZ 85622
520-648-0808

PINAL COUNTY
820 E. Cottonwood, Bldg. C
Casa Grande, AZ 85122
520-836-5221

SANTA CRUZ COUNTY
489 N. Arroyo Blvd
Nogales, AZ 85621
520-281-2994

YAVAPAI COUNTY
Prescott
840 Rodeo Drive, Bldg. C
Prescott, AZ 86305
928-445-6590
Verde Valley
2830 N. Commonwealth Dr., Suite 103
Camp Verde, AZ 86332
928-554-8999

YUMA COUNTY
2200 W. 28th St., Suite 102
Yuma, AZ 85364
928-726-3904
AGRICULTURAL OPPORTUNITIES
FOR KIDS AND TEENS

NATIONAL FFA ORGANIZATION

FFA makes a positive difference in the lives of its students by developing their potential for premier leadership, personal growth and career success through agricultural education. The National FFA Organization is an integral, intra-curricular part of agricultural education. Initially organized in 1928 in Kansas City, Missouri, as Future Farmers’ of America, the official name of the organization was changed to the National FFA Organization to reflect the organization’s evolution in response to expanded agricultural opportunities encompassing science, business and technology in addition to production farming.

FFA is focused on preparing its members with important life skills through career development events, which focus on various aspects of agriculture, from Livestock Evaluation to Floriculture to Agricultural Communications, as well as leadership skills, including Prepared Public Speaking and Parliamentary Procedure. Arizona Association FFA administers to the local chapters throughout the state.

PROJECTS/OPPORTUNITIES

Being involved in FFA allows its members many opportunities. Some of these benefits include hands-on training, leadership opportunities on the local, state and national levels, success in Career Development Events and scholarships.
AGRICULTURAL OPPOORTUNITIES
FOR KIDS AND TEENS

SOME OF THE EVENTS SPONSORED BY FFA INCLUDE:

• Spring Conference at the University of Arizona, for members to participate in one of sixteen Career Development Events, including Job Interview, Forestry, Wildlife Management and Aquaculture.

• State FFA Camp in Heber, Arizona, a week-long leadership development event. Through various small group leadership activities and leadership workshops, students gain a deeper sense of their leadership ability while enjoying time with new and old friends from across Arizona.

• National FFA Convention is held each October with nearly 55,000 FFA members and guests from across the country in attendance. Members participate in general sessions, competitive events, educational tours, leadership workshops, a career show and expo, volunteer activities and much more. It is one of the largest annual student conventions in the country.

FOR MORE INFORMATION: Visit www.azffa.org or call 602-542-5564
AGRICULTURAL OPPORTUNITIES
FOR KIDS AND TEENS

THE PHOENIX ZOO – FRUIT AND VEGETABLE LEARNING GARDEN

The Phoenix Zoo’s Fruit and Veggie Garden is an interactive learning experience, complete with hands-on activities emphasizing local agriculture. Visitors may explore planters and flood irrigation, visit the worm station, test their knowledge in the herb garden and learn about the impact of agriculture to the state of Arizona.

A major goal of the learning garden is to connect people to their food source and share the importance of “planting up their plates.” Half of our plates should be fruits and veggies, but unfortunately, that is not often the case.

In 1998, 9.7% of Arizona’s 2-4 year-olds were obese; in 2008, that figure grew to 14.6%. Overall, Arizona has a 25.8% obesity rate among its general population. Fresh produce is the cornerstone of a healthy diet.

Arizona ranks second nationally in its production of cantaloupe and honeydew melons, head and leaf lettuce, spinach, broccoli, cauliflower and lemons. There are more than 1,000 different types of fruits, veggies and nuts grown in Arizona.

By “bringing the farm” to the Zoo’s visitors, they can experience the joys of Arizona grown produce.

FOR MORE INFORMATION:
Western Growers Foundation
www.csgn.org/arizona/zoo

The Phoenix Zoo
Rebecca Zandarski
www.phoenixzoo.org
602-286-3881
YOUNG FARMER AND RANCHER PROGRAM

The Young Farmer and Rancher (YF&R) Program is a national program for people 18-35 years of age. The objective is to provide leadership opportunities to those who wish to join the Farm Bureau in expanding agriculture and its communities. Not only do they offer local programs in leadership, but also legislative education, competitive events and networking.

PROJECTS/OPPORTUNITIES

The Young Farmer and Rancher Program is committed to giving their participants well-rounded knowledge of agriculture.

ANNUAL YF&R ACTIVITIES INCLUDE:

• Leadership Conference focusing on agricultural issues, leadership, tours, collegiate competition and networking.

• National Conference at which members compete in agricultural contests in one of three categories:
  - Excellence in Leadership
  - Excellence in Agriculture
  - Achievement Award

• Day at the Capitol. The YF&R members have a chance to visit with legislators and the Director of the Arizona Department of Agriculture.

FOR MORE INFORMATION:

Visit www.azfb.org/Programs/YFR or call 480-635-3615
UNIVERSITY OF ARIZONA

The University of Arizona is located in Tucson, Arizona, with a satellite campus in Sierra Vista. The College of Agriculture and Life Sciences offers the following agriculture programs:

- **Agricultural and Bio-systems Engineering**: utilizing biotechnology, biological sciences and physical sciences to create innovative solutions in irrigation, agricultural products, waste management and water conservation.
- **Agricultural Education**: focuses on the integration, application and disbursement of knowledge about agriculture and applied sciences.
- **Agricultural and Resource Economics**: teaches students to analyze agriculture and resources from an economic perspective.
- **Animal Sciences**: focuses on the use of animals in agriculture.
- **Agricultural and Bio-systems Engineering**: utilizing biotechnology, biological sciences and physical sciences to create innovative solutions in irrigation, agricultural products, waste management and water conservation.
- **Agricultural Education**: focuses on the integration, application and disbursement of knowledge about agriculture and applied sciences.
- **Agricultural and Resource Economics**: teaches students to analyze agriculture and resources from an economic perspective.
- **Animal Sciences**: focuses on the use of animals in agriculture.

FOR MORE INFORMATION: Visit [www.cals.arizona.edu](http://www.cals.arizona.edu) or call 520-621-7621

ARIZONA WESTERN COLLEGE

Offering services to Yuma and La Paz counties in the following programs:

- **Agriculture**: focuses on plant science and agribusiness management.
- **Agriculture Business**: teaches business analysis, management, budgeting, and finance.

FOR MORE INFORMATION: Visit [www.azwestern.edu](http://www.azwestern.edu) or call 928-317-6000
ARIZONA STATE UNIVERSITY
Arizona State University’s Morrison School of Management and Agribusiness is located at the Polytechnic campus in Mesa and offers the following agricultural programs:

• **Food Science**: prepares students to turn agricultural commodities into food products; taking a look at business and science.

• **Food Marketing**: an effective production-to-consumer program focusing on consumer markets and business practices.

• **Agribusiness**: a generalized program for students to learn everything from marketing, business, finance and today’s latest technologies.

• **International Agribusiness**: students learn international economics, commodity finance and training, as well as domestic skills.

• **Agribusiness Finance**: students learn risk factors that affect the agricultural market including environmental, biological, international trade policy; and how to use the tools of corporate management to fight these risk factors.

FOR MORE INFORMATION:
Visit www.wpcarey.asu.edu/agribusiness-degrees or call 480-727-1586

MARICOPA COMMUNITY COLLEGES
With branches throughout Maricopa County, this college provides the following agricultural program at the Mesa campuses:

• **Agribusiness**: This two-year program emphasizes the technology of production and management. The program is designed to prepare individuals to become employed as owners, managers, supervisors, technicians, herdsmen, or farm hands in farming ranching and dairying. The program also prepares the individuals for jobs with government agencies or other agencies involved with the technical phases of the Animal Science Industry.

FOR MORE INFORMATION: Visit www.maricopa.edu or call 480-731-8000
EASTERN ARIZONA COLLEGE

Campuses located in Thatcher and Safford offer:

• **Agribusiness**: focuses on general studies and natural resource conservation.

• **Agriculture**: covers general studies but also technical writing and economics.

**FOR MORE INFORMATION:** Visit www.eac.edu or call 928-428-8472

YAVAPAI COLLEGE

With campuses in Chino, Verde and Prescott Valleys, Prescott and Sedona, this college offers a range of agricultural studies:

• **Agriculture Education**: prepares students to become a high school agriculture teacher with a focus on technology.

• **Agriculture Technology management**: offers a variety of specific topics including horticulture, equine science, sports and turf grass, aquaculture and horticulture.

**FOR MORE INFORMATION:** Visit www yc.edu or call 928-717-7720
CENTRAL ARIZONA COLLEGE

Central Arizona College services Pinal County, offering a number of different levels of education, including 3 certificate programs and 2 Associate/transfer degrees. All programs are taught in a hands-on manner that prepares students for work in dairies, farms, business, real estate, biotechnology, etc:

- **Agriculture**: transfer degree to 4 year colleges.
- **Agriculture General**: Associates degree in Applied Sciences to prepare students for further education or working.
- **Agriculture Business**: certificate to prepare students for the workforce.
- **Agriculture General**: certificate for the workforce.
- **Farm Business Management**: certificate for the workforce.

FOR MORE INFORMATION: Visit www.centralaz.edu or call 520-494-5444

NORTHLAND PIONEER COLLEGE

Located in Apache county, with campuses in Show Low, Winslow, Holbrook and Snowflake, Northland Pioneer College offers certificates and degrees in:

- **Agriculture-General**: Associates degree. Classes include animal husbandry, diseases, forestry, landscape design and range management.
- **Turf Grass Management**: Associates Degree. Classes include soils, irrigation, wastewater treatment and horticulture.
- **Agriculture-General**: Certificate of applied science. Classes include soils, irrigation, wastewater treatment and horticulture.
- **Range Management**: Certificate of proficiency. Courses include ecology, range plants and range management.
- **Horticulture**: Certificate of proficiency. Courses include soils, basic horticulture and landscape construction. Program focus for a landscape or nursery aide.
- **Animal Science**: Certificate of proficiency. Courses include animal disease, industry, husbandry, breeding and livestock judging.

FOR MORE INFORMATION: Visit www.npc.edu or call 1-800-266-7845
AGRICULTURAL CAREER OPPORTUNITIES

EDUCATION
Elementary schools, middle and high schools and universities in Arizona all have agricultural education in one form or another. There are even specialists that travel from school to school to teach students of all ages about agriculture. In the state of Arizona, agri-science teachers are in high demand and the position is very portable; meaning it can be put to use in every other state. To pursue an education and career in agriculture, contact a university or community college in your area.

IN THE FIELD
A few career opportunities in agriculture for those who love the outdoors and want a hands-on ag career include: crop manager, farm manager, crop assistant, herdsman/breeding manager, pesticide technician, feedlot assistant, farm mechanic, food safety inspector, fertilizer/chemical applicator, soil scientist, air quality specialist, horticulturist, agriculture inspector, agriculture engineer and livestock inspector.

NURSERY AND LANDSCAPE
Nursery, landscape and garden industries offer many career opportunities for smart, passionate and enthusiastic people like you. And luckily for you, this “field” is ripe for the picking. Look beyond the myths surrounding these careers to learn the truth about professions that offer variety, flexibility, competitive pay, opportunities to grow and overall job satisfaction.

FOR MORE INFORMATION: Visit www.thelandlovers.org to learn more about careers in Nursery and Landscape
AGRIBUSINESS

For those who want a more “tame” agriculture career, agribusiness is the perfect fit. Most of these opportunities include some type of sales and management. Grain manager, seed sales manager, certified appraiser, seed specialist, agronomist, GPS supervisor, animal nutritionist, animal health sales (dairy), ethanol plant manager, chemical engineer, grain merchandiser and farm accounting/finance are all agribusiness careers.

While a few of these positions do not require higher education, some of these careers require a Bachelors degree. At various Arizona community colleges and universities, students learn the skills they need to pursue a career in agribusiness.

BIOTECHNOLOGY

If you like being inside, but don’t want to sit behind a desk, biotechnology might be the job for you. Careers in biotechnology are mostly science based and are hands on. A Bachelors Degree earned at the University of Arizona’s College of Agriculture and BioSystems Engineering or Arizona State University’s Ira Fulton School of Engineering (Bioengineering Department) can prepare students for any of these careers: agricultural science research technician, veterinary technician, microbiologist, veterinarian, genetic engineer and bio-pesticide engineer.
THE ARIZONA CROP PROTECTION ASSOCIATION

The Arizona Crop Protection Association works to strengthen the crop protection industry by educating legislators and the public on crop protection. They also hold events and present their members with continued education opportunities.

Arizona Crop Protection Association Scholarships provide financial assistance to undergraduate college and university students who have demonstrated an interest in agriculture and who are either from Arizona or attending an Arizona school.

This scholarship is for full-time high school seniors or those currently pursuing a bachelors degree full-time at an Arizona University or College in agriculture, biological science, pest management, range management, golf course management, natural resource management, animal husbandry, or nutrition. Arizona students are preferred, but out-of-state students may also apply for this scholarship. The amount of funding awarded depends on funds available and number of applicants.

FOR MORE INFORMATION:
Visit www.azcropprotection.com/scholarship.html or call 602-266-6147

THE YUMA COUNTY AGRICULTURE PRODUCERS SCHOLARSHIP

$500-1,500 per academic year in funding. This scholarship is for full-time high school or beginning college students enrolling at Arizona Western College and/or the University of Arizona in Yuma who are in a declared agriculture or agriculture related major. Science majors may also apply if there is an agricultural aspect of their program or career goals. For students to qualify, they must have at least a 2.5 grade point average (GPA). This scholarship is issued based on merit, financial need or both.

FOR MORE INFORMATION: Visit www.ycapscholarship.com
CALIFORNIA ASSOCIATION OF PEST CONTROL ADVISORS
The California Association of Pest Control Advisers (CAPCA) represents more than 75% of the nearly 3,000 California EPA licensed pest control advisers (PCAs) that provide pest management consultation for the production of food, fiber and ornamental industries of this state.

CAPCA’s mission is to facilitate the success of the licensed pest control adviser. CAPCA’s purpose is to serve as the leader in the evolution of the pest management industry through the communication of reliable information.

The Stanley W. Strew Educational Fund, Inc. annually offers a $3,000 scholarship from the California Association of Pest Control Advisers (CAPCA). The scholarship is given to college students who: are currently attending school as an incoming Junior, Senior or Grad Student, plan to pursue a career in pest management and have a 2.5 GPA or better.

FOR MORE INFORMATION:
Visit www.capca.com/scholarshipinformation or call 928-926-1625

THE ARIZONA FARM BUREAU
The Arizona Farm Bureau offers annual scholarships through the County Farm Bureau offices to high school seniors and college students who are members, or whose parents are members, of the Farm Bureau. Applicants must have a 2.5 grade point average, but do not necessarily have to be agriculture majors. The individual county sets the major requirements for each scholarship.

FOR MORE INFORMATION:
Visit www.azfb.org/programs/scholarships or call 480-635-3616

THE ARIZONA NURSERY ASSOCIATION
The Arizona Nursery Association offers scholarships to Arizona residents who are employed in or have an interest in the nursery industry. Applicants must have above average scholastic achievements or have at least 2 years of work experience in the industry to be considered for funding. The deadline to apply is April 15 of every year and the scholarship funds range from $500-3000 each.

FOR MORE INFORMATION:
Visit www.azna.org/scholarship-program or call 480-966-1610