ARIZONA

Specialty Crop Guide

Farmers’ Markets • U-Pick Farms
Arizona Wine Grape Growers
Eat, Plant & Buy Local Programs
Agricultural Careers & Education

Fresh & Local
Grown in Arizona
2019 Specialty Crop Guide
THREE SISTERS CHILI  
A RECIPE BY: NINA SAJOVEC, AJO CENTER FOR SUSTAINABLE AGRICULTURE

DIRECTIONS

WARM OIL, ADD ONIONS, 1/3 OF SPICE MIXTURE, CHILI, SALT AND PEPPER. SAUTÉ UNTIL ONIONS ARE TRANSLUCENT.

ADD CARROTS, SQUASH AND ANOTHER 1/3 OF SPICES. COOK ANOTHER 3-5 MINUTES UNTIL SLIGHTLY CARAMELIZED.

ADD GARLIC, GAIWSA, TOMATOES, COOKED BEANS AND REMAINING SPICES.

ADD 3 CUPS OF BEAN WATER AND LET SIMMER FOR ABOUT 30 MINUTES. STIR OFTEN. (IF THE MIXTURE LOOKS DRY ADD MORE BEAN WATER UNTIL THE GAIWSA IS SOFT. YOU ARE LOOKING FOR A THICK CONSISTENCY.)

ADJUST SEASONING, AND SERVE WITH TOPPINGS AS DESIRED.

OPTIONAL TOPPINGS: SOUR CREAM, GRATED CHEESE, AVOCADO, CHOPPED I’ITOI ONIONS (OR OTHER GREEN ONIONS), LIME, POMEGRANATE AERIALS

*COOK DRIED BEANS IN SLOW-COOKER WITH 1 TBSP OF SALT OVERNIGHT APPROX. 12 HOURS OR UNTIL SOFT; DRAIN AND RESERVE COOKING WATER.
DEAR FRIEND OF ARIZONA AGRICULTURE,

The Arizona Department of Agriculture is pleased to provide the Arizona Specialty Crop Guide, updated for 2019. 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 $23.3 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
BENEFITS OF BUYING
ARIZONA GROWN SPECIALTY CROPS

LOCALLY GROWN PRODUCE
Food that is locally grown spends less time in the back of a truck, resulting in 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)

QUALITY YOU CAN SEE AND TASTE
Arizona fruits and vegetables destined for local markets are generally harvested by hand. Most farms in Arizona – large and small – avoid mechanical harvesting, opting to harvest by hand. Maintaining nutritional quality after harvest also requires special handling, particularly with delicate items like tomatoes. Once produce is separated from its source of nutrients (tree, plant, or vine) it undergoes higher rates of respiration, resulting in loss of moisture, nutrient degradation, and spoilage. Consuming locally grown foods minimizes such losses by reducing the distance and time it takes to get from the farm to table. (University of Arizona Cooperative Extension, Local Food in Arizona, 2015)

NUTRITION AND WELL-BEING
Fruits and vegetables provide key nutrients (e.g., carbohydrates, proteins, vitamins, and minerals), dietary fiber, and protective substances (e.g., antioxidants) that contribute to health and general well-being. They are associated with reducing the risk factors for many chronic diseases and aid in weight control. Locally grown produce at a farmstand, farmers’ market, or grocery store tends to be fresher because it is picked at the peak of its quality and nutritional value. (University of Arizona Cooperative Extension, Local Food in Arizona, 2015)

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.

OPEN LAND PRESERVATION
Farms occupy large quantities of land. When farms stay profitable, there is less pressure to sell land to developers, thus preventing urban sprawl. This keeps Arizona beautiful and productive!

ENVIRONMENTAL BENEFITS
On average, food is shipped approximately 1,500 miles before reaching a supermarket (www.attra.ncat.org). Reducing the distance food has to travel from a field to a consumer can be beneficial to the environment. Depending on the distance traveled, locally grown foods require less fuel and energy to transport (by truck, rail, or air). Local foods often require special packaging for traveling great distances. Thus, buying locally can reduce the use of plastic bags and petroleum-based packaging, which helps reduce the waste associated with packaging. (University of Arizona Cooperative Extension, Local Food in Arizona, 2015)
EAT, PLANT & BUY LOCAL
MARKETING PROGRAMS

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
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

EAT, PLANT & BUY LOCAL
MARKETING PROGRAMS

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% of 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
ABOUT FARM FRESH FORKS

Yuma, Arizona is the Winter Vegetable Capital of the World. With 93% of the country’s winter leafy greens coming from the area, Yuma is the perfect place for a vegetable tasting experience. For centuries, people have toured the wine countries, smelling the different aromas and tasting the different flavors. Beyond the wine itself, the experience has become just as important.

Local growers have teamed up with local chefs to offer guests a taste of what’s growing in their fields. The Farm Fresh Forks program offers locals and visitors an opportunity to taste the freshest, healthiest products grown with unique culinary twists created by talented area chefs.

Vegetable tastings are the next big culinary trend...a healthy experience that starts with fresh produce grown on a local, family farm infused with culinary expertise. We hope to see you in Yuma, we promise to “cheers” you with a broccoli floret!

FOR MORE INFORMATION:
Visit the Farm Fresh Forks website at: www.farmfreshforks.com

SELECTING DESERT ADAPTED PLANTS

To help you select from the best low-water-use plants to create your outdoor living spaces, AMWUA developed Landscape Plants for the Arizona Desert, a guide to more than 200 beautiful plants that will thrive with little water and maintenance. The searchable online database includes hundreds of photographs and useful details about each plant.

These featured plants were carefully chosen from the Arizona Department of Water Resources Low Water Use/Drought Tolerant Plant List by a team of landscape professionals. The selected plants are drought hardy, tolerant of heat and cold, and adapted to our soil conditions. Many are native to central Arizona, while others come from arid climates around the world. Most are readily available at local nurseries that are supplied by local growers.

The possibilities for creating beautiful, low-maintenance landscapes that thrive in our desert environment are endless.

FOR MORE INFORMATION:
Visit www.amwua.org/landscape for AMWUA’s guides, including Landscape Plants for the Arizona Desert
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

Good Food Finder is Arizona’s online local food hub. The Good Food Directory and Food Business Hub make it easy to buy, sell, and access local food across Arizona.

The Good Food Directory provides a comprehensive list of locations to find locally grown specialty crops in Arizona. Simply type the food you are looking for in the search bar and Good Food Finder will bring up locations where that crop is available for purchase. You can also use Good Food Finder to locate farmers’ markets, community gardens, Community Supported Agriculture (CSA) programs, restaurants and cafes sourcing locally, gardening tips, recipes, and so much more.

The Food Business Hub enables food procurers, farmers, restaurateurs, and institutions to connect, learn, grow, and form partnerships to strengthen our local food system. Find buyers and sellers of specialty crops, access resources, and find useful food events to enhance your business.

FOR MORE INFORMATION: Visit www.goodfoodfinderaz.com
ARIZONA’S TREE NUT INDUSTRY
Arizona was the nation’s 4th leading state in pecan production for 2017, with production of 28 million pounds of pecans valued at $70 million (USDA-NASS, 2017). Pistachios are the 2nd largest nut crop grown in Arizona. In 2016, Arizona grew pistachios on approximately 7,000 acres, with production of 4.9 million pounds valued at $5.2 million (Arizona State University W.P. Carey School of Business, Economic Impact Study, 2016).

ARIZONA’S PRODUCE INDUSTRY

The top ten commodities, which account for almost 85% of the state’s total produce production, based on carton count for fiscal year 2018 are as follows:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Cartons</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Iceberg lettuce</td>
<td>23,923,370</td>
</tr>
<tr>
<td>2. Romaine lettuce</td>
<td>21,912,452</td>
</tr>
<tr>
<td>3. Cantaloupe</td>
<td>9,239,563</td>
</tr>
<tr>
<td>4. Spinach</td>
<td>7,427,594</td>
</tr>
<tr>
<td>5. Leaf Lettuce</td>
<td>6,548,719</td>
</tr>
<tr>
<td>6. Broccoli</td>
<td>5,553,281</td>
</tr>
<tr>
<td>7. Cauliflower</td>
<td>4,631,240</td>
</tr>
<tr>
<td>8. Watermelon</td>
<td>4,308,629</td>
</tr>
<tr>
<td>9. Celery</td>
<td>4,017,663</td>
</tr>
<tr>
<td>10. Cabbage</td>
<td>3,297,703</td>
</tr>
</tbody>
</table>

*Arizona Department of Agriculture State Annual Report, 2017-2018

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 were 22,000 managed honeybee colonies in Arizona in 2017. The State produced 880,000 pounds of honey valued at $1.7 million (USDA-NASS, 2017).

Honeybees are also essential to crop pollination. One in three bites of food we eat is dependent on honeybees for pollination. They are used to pollinate many agricultural crops, including almonds, apples, citrus, melons, squash, and vegetable seeds. The highest pollination services value is in almond and melon production, 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.

With the advent of both parasitic mites and the Africanized Honeybee reaching Arizona, the beekeeping industry has seen a rapid and steady decline. Other factors negatively affecting honeybees are drought, loss of forage diversity, and a reduced genetic pool. In the 1980s and early 1990s Arizona had 2,200 registered beekeepers, who annually registered approximately 120,000 honeybee hives. Of the registered beekeepers, 80% 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.

FOR MORE INFORMATION AND STATISTICS:
Visit www.azna.org and www.nass.usda.gov/az
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 (FSMA), and various action plans.

FSMA is transforming the nation’s food safety system by shifting the focus from responding to foodborne illness to preventing it. The FDA has finalized seven major rules to prevent contamination. One is the Produce Safety Rule, establishing science-based minimum standards for the safe growing, harvesting, packing, and holding of fruits and vegetables grown for human consumption.

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.

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. The members of this group ensure that Arizona’s leafy greens meet mandatory science-based food safety standards, verified through audits conducted by USDA licensed auditors.

FOR MORE INFORMATION:
Visit www.fda.gov/Food

GOOD AGRICULTURAL PRACTICES & GOOD HANDLING PRACTICES AUDIT VERIFICATION PROGRAM

FOR MORE INFORMATION:

ARIZONA LEAFY GREENS FOOD SAFETY COMMITTEE

FOR MORE INFORMATION: Visit www.arizonaleafygreens.org

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.
FOOD SAFETY
WHAT THE PUBLIC CAN DO

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.

FOR MORE INFORMATION: Visit www.fda.gov/Food/ResourcesForYou
## FARMERS’ MARKETS
### BY COUNTY

### COCHISE COUNTY
**BISBEE FARMERS’ MARKET**
100 W. Vista
Bisbee, AZ 85603
Phone: 520-236-8409
Hours: Year-Round, Saturdays 9am-1pm

**HIGH DESERT FARMERS’ MARKET**
1 Elks Ln.
Sierra Vista, AZ 85635
Phone: 520-678-8655
Hours: Year-Round, Wednesdays 9am-1pm and Sundays 11am-3pm
www.highdesertfarmersmarket.com

**SIERRA VISTA FARMERS’ MARKET**
Veteran’s Memorial Park
310 E. Fry Blvd.
Sierra Vista, AZ 85635
Phone: 520-678-2638
Hours: Year-Round, Thursdays 10am-2pm
www.sierravistafarmersmarket.com

### COCONINO COUNTY
**FLAGSTAFF COMMUNITY MARKET**
211 W. Aspen Ave.
Flagstaff, AZ 86004
Phone: 928-607-2487
Hours: May – Oct, Sundays 8am-12pm
www.flagstaffmarket.com

**PAGE FARMERS’ MARKET**
699 S. Navajo Dr.
Page, AZ 86040
Phone: 928-645-2741
Hours: May – Sept, Saturdays 8am-12pm
www.paysonfarmersmarket.com

### MARICOPA COUNTY
**GLOBE-MIAMI FARMERS’ MARKET**
Globe County Historical Museum
Globe, AZ 85501
Phone: 928-701-3097
Hours: June – Sept, Saturdays 8am-1pm
www.flagstaffmarket.com

**PAYSON FARMERS’ MARKET**
816 S. Beeline Highway
Payson, AZ 85541
Phone: 928-468-0961
Hours: End of May – Mid-Sept, Saturdays 8am-1pm
www.flagstaffmarket.com

**PAGE FARMERS’ MARKET**
699 S. Navajo Dr.
Page, AZ 86040
Phone: 928-645-2741
Hours: May – Sept, Saturdays 8am-12pm
www.flagstaffmarket.com

### YAVA COUNTY
**BUCVEYE FARMERS’ MARKET**
4700 E. Warner Rd.
Phoenix, AZ 85044
Phone: 623-848-1234
Hours: Oct – May, Sundays 9am-1pm, June – Sept, Sundays 8am-11am
www.arizonacommunityfarmersmarkets.com

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

**CAREST FARMERS’ MARKET**
100 N. Coronado Blvd.
Clifton, AZ 85533
Phone: 928-865-2806
Hours: Year-Round, Saturdays 8am-12pm
www.flagstaffmarket.com

**CHANDLER FARMERS’ MARKET**
1730 S. Roosevelt St.
Tempe, AZ 85281
Phone: 480-350-5893
Hours: Oct – April, Tuesdays 5-8pm
www.flagstaffmarket.com

**AHWATUKEE FARMERS’ MARKET**
4700 E. Warner Rd.
Phoenix, AZ 85044
Phone: 623-848-1234
Hours: Oct – May, Sundays 9am-1pm, June – Sept, Sundays 8am-11am
www.arizonacommunityfarmersmarkets.com

**ANHEIM FARMERS’ MARKET**
41703 N. Gavilan Peak Pkwy.
Anthem, AZ 85086
Phone: 623-848-1234
Hours: Oct – May, Sundays 9am-1pm, June – July, Sundays 8am-11am
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: Nov – April, Thursdays 10:30am-1:30pm
www.flagstaffmarket.com

**CAREST FARMERS’ MARKET**
328 W. Western
Avondale, AZ 85327
Phone: 623-848-1234
Hours: July – Oct, Tuesdays 8am-12pm
www.arizonacommunityfarmersmarkets.com

**CAREFREE FARMERS’ MARKET**
1 Sundial Circle
Carefree, AZ 85377
Phone: 623-848-1234
Hours: Oct – May, Fridays 9am-1pm, June – Sept, Fridays 8-11am
www.arizonacommunityfarmersmarkets.com

**CHANDLER FARMERS’ MARKET**
100 N. Coronado Blvd.
Clifton, AZ 85533
Phone: 928-865-2806
Hours: Year-Round, Saturdays 8am-12pm
www.flagstaffmarket.com

**CORTES BELLA FARMERS’ MARKET**
22335 N. Mission Dr.
Sun City West, AZ 85375
Phone: 623-848-1234
Hours: Oct – May, 2nd Wednesday of month 10am-1pm
www.arizonacommunityfarmersmarkets.com

**DEER PALMS PRESBYTERIAN CHURCH MARKET**
13459 W. Stardust Blvd.
Sun City West, AZ 83757
Phone: 480-585-8639
Hours: Oct – April, 4th Tuesday of month 10am-1pm
www.arizonacommunityfarmersmarkets.com

**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

**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.arizonacommunityfarmersmarkets.com

**FARMERS’ MARKET NORTH SCOTTSDALE**
8744 E. Pinnacle Peak Rd.
Scottsdale, AZ 85255
Phone: 480-389-5137
Hours: Oct – April, Saturdays 9am-1pm
www.farmersmarketnorthscottsdale.com

**FOUNTAIN HILLS FARMERS’ MARKET**
16858 Ave. of the Fountains
Fountain Hills, AZ 85268
Phone: 602-888-6758
Hours: Oct – April, Saturdays 9am-1pm
www.farmersmarketnorthscottsdale.com

**FREEHOM CORN PATCH**
945 N. Center St.
Mesa, AZ 85203
Phone: 602-799-7092
Hours: May – July, Monday – Saturday 7am-6pm

**GILBERT FARMERS’ MARKET**
222 N. Ash Dr.
Gilbert, AZ 85234
Phone: 480-799-7092
Hours: May – July, Monday – Saturday 7am-6pm

**GLADSTONE FARMERS’ MARKET**
699 S. Navajo Dr.
Page, AZ 86040
Phone: 928-645-2741
Hours: May – Sept, Saturdays 8am-12pm
www.flagstaffmarket.com

It is recommended to call and confirm hours of operation prior to your visit.

Operating schedules may change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
<table>
<thead>
<tr>
<th>FARMERS’ MARKETS</th>
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<tbody>
<tr>
<td><strong>GLENDALE FARMERS’ MARKET</strong></td>
</tr>
<tr>
<td>7102 N. 58th Dr.</td>
</tr>
<tr>
<td>Glendale, AZ 85303</td>
</tr>
<tr>
<td>Phone: 602-920-0421</td>
</tr>
<tr>
<td>Hours: Oct – May, every other Saturday of month 8am-12pm</td>
</tr>
<tr>
<td><a href="http://www.glendalefarmersmarket.org">www.glendalefarmersmarket.org</a></td>
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<tr>
<td><strong>GOODYEAR COMMUNITY MARKET</strong></td>
</tr>
<tr>
<td>3315 N. Litchfield Rd.</td>
</tr>
<tr>
<td>Goodyear, AZ 85395</td>
</tr>
<tr>
<td>Phone: 623-848-1234</td>
</tr>
<tr>
<td>Hours: Oct – May, Saturdays 8am-12pm</td>
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<td><a href="http://www.arizonacommunityfarmersmarkets.com">www.arizonacommunityfarmersmarkets.com</a></td>
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<tr>
<td><strong>HIGH STREET FARMERS’ MARKET</strong></td>
</tr>
<tr>
<td>5415 E. High St.</td>
</tr>
<tr>
<td>Phoenix, AZ 85054</td>
</tr>
<tr>
<td>Phone: 623-848-1234</td>
</tr>
<tr>
<td>Hours: Opens October 28th, Sundays 10am-1pm</td>
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<tr>
<td><a href="http://www.azcommunityfarmersmarket.com">www.azcommunityfarmersmarket.com</a></td>
</tr>
<tr>
<td><strong>MYSTIC PINE FARMERS’ MARKET</strong></td>
</tr>
<tr>
<td>526 W. Indian School Rd.</td>
</tr>
<tr>
<td>Phoenix, AZ 85012</td>
</tr>
<tr>
<td>Phone: 602-437-0404</td>
</tr>
<tr>
<td>Hours: Year-Round, Sundays 9am-12pm</td>
</tr>
<tr>
<td><a href="http://www.azcommunityfarmersmarket.com">www.azcommunityfarmersmarket.com</a></td>
</tr>
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**Peoria Farmers’ Market at Park West**

9744 W. Northern Ave.  
Peoria, AZ 85345  
Phone: 602-703-7154  
Hours: Year-Round, Saturdays 9am-2pm  
www.mommasorganicmarket.com

| **RAY'S MARKET AT THE BARN**  |
| 3685 E. Autumns Dr.  |
| Gilbert, AZ 85297 |
| Phone: 602-214-1653 |
| Hours: Year-Round, Wednesdays 4-8pm  
www.raysmarket.net  |

**ROADRUNNER PARK FARMERS’ MARKET**

3502 E. Cactus Dr.  
Phoenix, AZ 85032  
Phone: 623-848-1234  
Hours: Oct – May, Saturdays 8am-1pm,  
June – Sept, Saturdays 7-11am  
www.arizonacommunityfarmersmarkets.com  
SINGH MEADOWS FARMERS’ MARKET  
1490 W. Weber Dr.  
Tempe, AZ 85281  
Hours: Oct – May, Friday – Sunday 8am-2pm  
www.singhmeadowsfarmersmarket.com

**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 COMMUNITY MARKET  
19726 N. Remington Dr.  
Surprise, AZ 85374  
Phone: 480-585-8639  
Hours: Oct – April, 1st Saturday of month 9am-1pm  
www.suncitygrandfarmersmarket.com

**SUN DOME PLAZA FARMERS’ MARKET**

13251 W. Camino del Sol  
Sun City West, AZ 85373  
Phone: 480-585-8639  
Hours: Oct – April, 4th Friday of month, 9am-1pm  
www.sundomefarmersmarket.com

**SUN LAKES MARKET**

25601 S. Sun Lakes Blvd.  
Sun Lakes, AZ 85248  
Phone: 480-585-8639  
Hours: Oct – April, 3rd Tuesday of month 10am-1pm  
www.sulfarmersmarket.com

| **SUPERSTITION FAMILY FARMERS’ MARKET**  |
| 3440 S. Hawes Rd.  |
| Mesa, AZ 85212  |
| Phone: 602-437-0404  |
| Hours: Year-Round, Thursdays 4:30-7:30pm  
www.superstitionfarmaz.com  |

**SUPERSTITION RANCH FARMERS’ MARKET**

Apache Junction  
7 N. 14th St.  
Apache Junction, AZ 85120  
Phone: 480-984-3568  
Hours: Year-Round, Monday – Saturday 7:30am-6:30pm and Sundays 8am-5:30pm  
www.supersitionranchmarket.com  
Mesa  
4755 E. Main St.  
Mesa, AZ 85205  
Phone: 480-832-3421  
Hours: Year-Round, Monday – Saturday 7:30am-7pm and Sundays 8am-5:30pm  
THE CAMELBACK MARKET  
3930 E. Camelback Rd.  
Phoenix, AZ 85018  
Phone: 602-224-3727  
Hours: Late Oct – Early May, Saturdays 9am-1pm  
www.vincentsoncamelback.com/market

| **THE CAMELBACK MARKET**  |
| 7301 E. Camelback Rd.  |
| Phoenix, AZ 85018 |
| Phone: 602-243-7277 |
| Hours: Year-Round, Mondays 8am-12pm |

| **VERRADO COMMUNITY MARKETS**  |
| 3000 E. Ray Rd.  |
| Gilbert, AZ 85296  |
| Phone: 480-988-1238 |
| Hours: Oct - May, Saturdays 9am-1pm |

**COMMUNITY FOOD BANK FARM MARKET**

3003 S. Country Club Dr.  
Phoenix, AZ 85034  
Phone: 480-988-1238  
Hours: Oct - May, Saturdays 9am-1pm  
www.azcommunityfarmersmarket.com

**COMMUNITY FOOD BANK FARM STAND**

3003 S. Country Club Dr.  
Tucson, AZ 85713  
Phone: 520-921-5700  
Hours: Year-Round, Fridays 10am-2pm  
www.foodinroot.com
# Farmers’ Markets by County

## Green Valley Village Farmers’ & Artisans’ Market
101 S. Canada Dr.
Green Valley, AZ 85614
Phone: 520-882-2157
Hours: Nov – April, Wednesdays 9am-1pm, May – Oct, Wednesdays 8am-12pm
www.heirloomfm.org

## Oro Valley Farmers’ Market
10901 N. Oracle Rd.
Oro Valley, AZ 85737
Phone: 520-882-2157
Hours: Nov – April, Saturdays 9am-1pm, May – Oct, Saturdays 8am-12pm
www.heirloomfm.org

## Plaza Palomino Saturday Mercado
2960 N. Swan Rd.
Tucson, AZ 85712
Hours: Year-Round, Saturdays 8am-12pm
www.plazapalomino.com

## Rillito Park Farmers’ & Artisans’ Market
4502 N. 1st Ave.
Tucson, AZ 85719
Phone: 520-882-2157
Hours: Nov – April, Saturdays 9am-1pm, May – Oct, Saturdays 8am-12pm
www.heirloomfm.org

## Rincon Valley Farmers’ & Artisans’ Market
12500 E. Old Spanish Trail
Tucson, AZ 85747
Phone: 520-882-2157
Hours: Nov – April, Saturdays 9am-1pm, May – Oct, Saturdays 8am-12pm
www.heirloomfm.org

## Santa Cruz County
### Arivaca Farmers’ Market
16800 Arivaca Rd.
Arivaca, AZ 85601
Phone: 520-460-0011
Hours: Year-Round, Saturdays 9am-12pm

### Nogales Mercado Farmers’ Market
163 N. Morley Ave.
Nogales, AZ 85621
Phone: 520-375-6050
Hours: Oct – April, Fridays 3-6pm, May – Sept, Fridays 4-7pm
www.nogalesmercano.com

### Sonora and Patagonia Farmers’ Market
SW Corner Highway 82 & 83 Intersection
Sonoita, AZ 85637
Phone: 520-223-5188
Hours: May – Oct, Saturdays 9am-12pm

## Sedona Community Farmers’ Market
336 Highway 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: End of Oct – April, Sundays 12-4pm
www.sedona-farmers-market.com

## Verde Valley Farmers’ Market
Main St. and Holland
Camp Verde, AZ 86322
Phone: 928-634-7077
Hours: Mid May – Early Oct, Saturdays 8am-12pm

## Yuma County
### Yuma Community Farmers’ Market
425-941-5030
Downtown Main Street
Hours: Jan – March, 9:30am-2:30pm
Yuma Palms Mall
Hours: Nov – March, Saturdays 9:30am-2:30pm

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Operating schedules may 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
FARMERS’ MARKETS
AZ
2019 SPECIALTY CROP GUIDE
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<td>Care 1st Farmers’ Market</td>
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<td>Chandler Farmers’ Market</td>
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<td>Desert Palms Presbyterian Church Market</td>
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<td>Oct-Apr, 11a-5p</td>
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<td>Freeman Corn Patch</td>
<td>May-July, 7a-6p</td>
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<td>Mountain Park Health Center, Baseline &amp; Maryvale Clinics</td>
<td>Year-Round, 8a-12p (Baseline)</td>
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<td>Peoria Farmers’ Market at Park West</td>
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<td>Oct-Year, 8a-1p</td>
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<td>Ray’s Market at the Barn at Power Ranch</td>
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<td>Roadrunner Park Farmers’ Market</td>
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<td>Superstition Farms Farmers’ Market</td>
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<td>Banner University Medical Center Farmers’ Market</td>
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<td>Plaza Palomino Saturday Mercado</td>
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<td>Santa Cruz River Farmers’ Market</td>
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<td>Trail Dust Town Farmers’ Market</td>
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<td>UA Main Campus Farmers’ Market</td>
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<td>San Tan Valley Farmers’ Market</td>
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<td>June-Oct, 6p-9p</td>
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<td><strong>SANTA CRUZ</strong></td>
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<td>Anisaca Farmers’ Market</td>
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<td>Nogales Mercado Farmers’ Market</td>
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<td>Oct-Apr, 3p-4p</td>
<td>Year-Round, 9a-12p</td>
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<td>Sonoita and Patagonia Farmers’ Market</td>
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<td>May-Sept, 4p-7p</td>
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<td><strong>YAVAPAI</strong></td>
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<td>Chino Valley Market</td>
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<td>June-Oct, 3p-6p</td>
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<tr>
<td>Cornville Farmers’ Market</td>
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<td>Jan-Oct, 2p-Dusk</td>
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<td>Cottonwood Farmers’ Market &amp; Jambooree</td>
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<td>May-June, Sept, 1p-Dusk</td>
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<tr>
<td>Prescott Farmers’ Market</td>
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<td>May-Oct, 7a-12p</td>
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<td>Prescott Winter Market</td>
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<td>Nov-May, 10a-1p</td>
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<td>Sedona Community Farmers’ Market</td>
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<td>May-Oct, 8a-11:30a</td>
<td>End of Oct-Apr, 12p-4p</td>
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<td>Verde Valley Farmers’ Market</td>
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<td>Mid-May-Early Oct, 8a-12p</td>
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<td>Yuma Community Farmers’ Market</td>
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<td>Jan-Mar, 9a-120p</td>
<td>Nov-Mar, 9a-230p</td>
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Operating schedules may 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

COCHISE COUNTY
APPLE ANNIE’S ORCHARD
2081 W. Hardy Rd.
Willcox, AZ 85643
Phone: 520-384-2084
Hours: July – Sept, 8am-5pm, October, 9am-5:30pm
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 – Sept, 7am-5pm, October, 9am-5:30pm

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

MARICOPA COUNTY
COTTON LANE CITRUS U-PICK
14014 N. 172nd Ave.
Surprise, AZ 85388
Phone: 602-361-2248
Hours: Dec – March, Monday – Saturday 9am-3pm and Sundays 10am-3pm
www.bradburyfamilyfarms.com

FRUIT
Oranges; Lemons; Tangerines; White, Pink and Red Grapefruit; Pomelos; and more

DATE CREEK RANCH
5 Date Creek Ranch Rd.
Wickenburg, AZ 85358
Phone: 602-527-9369
Hours: Check website for dates and times
www.datecreekranch.com

FRUIT
Apples, Peaches (seasonal)

FENWAY PARK ORCHARDS
42610 Highway 60-89
Morristown, AZ 85342
Phone: 623-388-2603
Hours: Call or visit website
www.fenwayparkorchards.com

FRUIT
Peaches, Apples, Grapes

JUSTICE BROTHERS U-PICK
18800 W. Greenway Rd.
Surprise, AZ 85388
Phone: 602-463-8469
Hours: Dec – March, Fridays, Saturdays and Sundays 9am-3pm
www.justicebrothersupick.com

FRUIT
Citrus, including Navel, Valencia, and Mandarin Oranges; Tangerines and Tangelos; Red and White Grapefruit; Pomelos; Lemons; and many more

SCHNEPF FARMS
24610 Rittenhouse Rd.
Queen Creek, AZ 85242
Hours: Year-Round, Thursday – Sunday 7:30am-1pm, Closed in August
U-Pick garden may be open in August. Check website for time and available produce.
www.schnepffarms.com

VEGETABLES
Summer/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

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

THE FARM AT AGRITODIA
3000 E. Ray Rd.
Gilbert, AZ 85296
Phone: 480-988-1238
Hours: Seasonal, call or visit website for more information
www.thefarmatagritopia.com

FRUIT
Peaches

Operating schedules may 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 PROVIDE AN INTERACTIVE AND EDUCATIONAL EXPERIENCE

TOLMACHOFF FARMS
5726 N. 75th Ave.
Glendale, AZ 85303
Phone: 602-999-3276
Produce Stand Hours: Check website for days and times
U-Pick Hours: June, Wednesdays, Fridays, Saturdays 7am-12pm
www.Tolmachoff-Farms.com

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

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

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

FRUIT
Peaches (May)

YAVAPAI COUNTY
MORTIMER FAMILY FARMS
12907 E. State Route 169
Dewey, AZ 86327
Phone: 928-830-1116
Country Store Hours: Daily, 7am-7pm
Not all produce may be available for U-Pick, check website for U-Pick availability and hours.
www.mortimerfarmsaz.com

VEGETABLES
Sweet Corn, Pumpkins (U-Pick), Zucchini, Peppers, Onions, Potatoes, Carrots, Parsnips, Peppers, Okra, Sweet Peas, Lettuce, Cucumber, Turnips, Swiss Chard, Squash, Cabbage, Tomatillos, Tomatoes, Eggplant, Radishes

FRUIT
Watermelon, Strawberries, Blackberries

OTHER
Sunflowers

APACHE COUNTY
RED ROCK RANCH AND FARMS
Concho, AZ in the White Mountains
Phone: 928-337-2289
Lavender Festival and Wine Event
June 20-23, 2019, Thursday – Sunday
June 27-30, 2019, Thursday – Sunday
June 18-21, 2020, Thursday – Sunday
June 25-28, 2020, Thursday – Sunday
Hours: 9am-3pm
Wine Tasting Room and Shop Hours:
Open in the summer after the festivals, Saturdays 1-6pm
www.redrockfarms.com

FESTIVAL ACTIVITIES
Lavender Growing Discussion, Cooking Demonstrations and Tastings, Wine Tasting, Food Vendors, and more
OFFERS
Lavender products, lavender plants, and wine are for sale during the festival
Lavender products are also available online

GILA COUNTY
PINE CREEK CANYON LAVENDER FARM
4223 Pine Creek Canyon Rd.
Pine, AZ 85544
Phone: 619-772-6005
Farm Stand Hours: May – Oct, Friday – Sunday and Holiday Mondays 10am-4pm
Closes for the winter, call for hours after Nov. 1st
www.pinelavenderfarm.com

OFFERS
Lavender products, culinary lavender, cooking and baking with lavender classes, photo shoots, products are also available online

NAVAJO COUNTY
WINDY HILLS LAVENDER FARM
3374 Stone Bridge Trail
Heber, AZ 85928
Phone: 928-240-2273
Store Hours: Year-Round, Daily 11am-5pm
www.windyhillslavender.com

OFFERS
Lavender products and classes, products are also available online

Operating schedules may change from season to season and year to year. It is recommended to call and confirm hours of operation prior to your visit.
ARIZONA WINE GRAPE GROWERS

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 of 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 106 licensed wineries (Arizona Department of Liquor Licenses and Control, 2018) that produced 297,145 gallons of bulk wine and 197,853 gallons of bottled wine in 2017/2018 (Alcohol and Tobacco Tax and Trade Bureau, 2017). This compares to 190,008 gallons of bulk wine and 118,811 gallons of bottled wine for the same period in 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 Arizona wine grape production came from the Willcox region. And now the Verde Valley is the third major region for growing grapes. The elevation of these vineyards ranges between 3800 ft. to almost 6000 ft., allowing nice hot days and cool nights during the grape growing season. Another up-and-coming area is Skull Valley with three vineyards. You’ll also find grape cultivation scattered around the state in areas such as Tombstone, Benson, Concho, and Portal.

FOR MORE INFORMATION: Visit www.azwinefestivals.com/about

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ARIZONA WINE GRAPE GROWERS

SONOITA REGION

1. ARIZONA HOPS & VINES
   3450 Highway 82
   Sonoita, AZ 85715
   Phone: 520-296-0674
   Hours: Sunday – Thursday 10am-4pm, Friday – Saturday 10am-6pm
   www.azhopsandvines.com

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

3. CHARRON VINEYARDS
   18585 S. Sonoita Highway
   Vail, AZ 85641
   Phone: 520-762-8585
   Hours: Thursday – Sunday 10am-6pm
   www.charronvineyards.com

4. DEEP SKY VINEYARDS
   124 Elgin Rd.
   Elgin, AZ 85611
   Phone: 520-490-6170
   Hours: Thursday – Sunday 11am-5pm
   www.deepskyvineyards.com

5. DOS CABEZAS WINERIES
   3248 Highway 82
   Sonoita, AZ 85637
   Phone: 520-455-5341
   Hours: Thursday – Sunday 10:30am-4:30pm
   www.doscabezas.com

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

7. 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, 4:30pm on Sunday
   www.hannahhill.com

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

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

10. RANCHO ROSSA VINEYARDS
    201 Cattle Ranch Ln.
    Elgin, AZ 85611
    Phone: 520-455-0700
    Hours: Friday – Sunday 10:30am-3:30pm
    www.ranchorossa.com

11. RUNE WINES
    3969 Highway 82
    Sonoita, AZ 85637
    Phone: 520-338-8823
    Hours: Thursday 12-4pm, Friday – Sunday 11am-5pm
    www.runeswine.com

12. SILVERSTRIKE WINERY
    334 E. Allen St.
    Tombstone, AZ 85638
    Phone: 520-678-8200
    Hours: Daily 12-6pm
    www.silverstrikewinery.com

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

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

15. WILHELM FAMILY VINEYARDS
    21 Mountain Ranch Dr.
    Elgin, AZ 85611
    Phone: 520-455-9291
    Hours: Friday – Saturday 11am-4pm
    www.wilhelmvineyards.com
ARIZONA WINE GRAPE GROWERS

VERDE VALLEY REGION

1. ALCANTARA VINEYARD & WINERY 3445 S. Grapevine Way Cottonwood, AZ 86326 Phone: 928-649-8463 Hours: Daily 11am-5pm www.alcantaravineyard.com

2. ARIZONA STRONGHOLD 1023 N. Main St. Cottonwood, AZ 86326 Phone: 928-639-2789 Hours: Sunday – Thursday 11am-6pm, Friday – Saturday 11am-8pm www.azstronghold.com

3. BURNING TREE CELLARS www.burningtreecellars.com Hours: Friday – Saturday 12-9pm Phone: 928-639-2789 Cottonwood, AZ 86326 2. ARIZONA STRONGHOLD

4. CADUCEUS CELLARS www.birdsandbarrels.com Call for Hours Phone: 520-507-0354 5000 E. Arzberger Rd. Cornville, AZ 86325 2. BIRDS AND BARRELS

5. CHATEAU TUMBLEWEED 1151 W. State Route 89A Clarkdale, AZ 86344 Phone: 928-634-0443 Hours: Sunday – Thursday 12-12pm, Friday – Saturday 12-8pm www.chateau tumbleweed.com

6. CLEARY CREEK VINEYARD & WINERY 4053 E. Highway 260 Camp Verde, AZ 86322 Phone: 928-639-3004 Hours: Sunday – Wednesday 11am-7pm, Thursday – Saturday 11am-9pm www.clearycreekwinery.com


8. DEL RIO SPRINGS VINEYARD 974 N. Grandview Paulden, AZ 86334 Phone: 928-636-9046 Hours: By Appointment www.delriospringsvineyard.com

9. DEL RIO SPRINGS VINEYARD 2515 N. Road 1 East Chino Valley, AZ 86323 Phone: 928-636-2003 Hours: Thursday – Sunday 11am-5pm www.granitecreekvineyards.com

10. JAVELINA LEAP VINEYARD 1565 Page Springs Rd. Cornville, AZ 86325 Phone: 928-649-2681 Hours: Daily 11am-6pm www.javelinaleapwinery.com

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

12. PAGE SPRINGS CELLARS 1500 N. Page Springs Rd. Cottonwood, AZ 86326 Phone: 928-639-3004 Hours: Sunday – Wednesday 11am-7pm, Thursday – Saturday 11am-9pm www.pagespringscellars.com


14. PILLSBURY WINE CO. 1012 N. Main St. Willcox, AZ 85643 Phone: 602-320-1722 Hours: Monday – Thursday 11am-5pm, Monday – Wednesday By Appointment www.bodegapierce.com

15. SAECULUM CELLARS 5011 E. Robbs Rd. Willcox, AZ 85643 Phone: 520-507-0354 Hours: Call for Hours www.birdsandbarrels.com

16. ZARPARA VINEYARD 9399 N. High Lonesome Rd. Willcox, AZ 85643 Phone: 520-537-4872 Hours: By Appointment www.highlonesomevineyard.com

ARIZONA WINE GRAPE GROWERS

WILLCOX REGION

1. ARIDUS WINE COMPANY 145 N. Railview Ave. Willcox, AZ 85643 Phone: 520-766-9463 Hours: Friday – Sunday 12-5pm www.ariduswineco.com

2. BIRDS AND BARRELS VINEYARDS 5000 E. Arzberger Rd. Willcox, AZ 85643 Phone: 520-507-0354 Hours: Call for Hours www.birdsandbarrels.com


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

5. 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

6. FOUR TAILS VINEYARD 274 E. Pearce Rd. Pearce, AZ 85625 Phone: 623-693-6547 Hours: By Appointment www.fourtailsvineyard.com

7. GOLDEN RULE VINEYARD 3525 N. Golden Rule Rd. Cochise, AZ 85606 Phone: 520-507-3310 Hours: By Appointment www.goldenrulevineyard.com

8. HIGH LONESOME VINEYARD 8979 N. High Lonesome Rd. McNeal, AZ 85617 Phone: 530-567-4872 Hours: By Appointment www.highlonesomevineyard.com

9. HOFMANN VINEYARDS 9399 N. High Lonesome Rd. Willcox, AZ 85643 Phone: 520-403-2100 Hours: By Appointment www.hofmannvinyards.com


11. LARAMITA CELLARS CHIRICAHUA RANCH VINEYARDS 6223 E. Calle Dr. Willcox, AZ 85643 Phone: 480-560-2605 Hours: By Appointment www.laramitacellars.com

12. LAWRENCE DUNHAM VINEYARDS 1391 S. Kuykendall Cutoff Rd. Pearce, AZ 85625 Phone: 602-320-1485 Hours: By Appointment www.lawrencedunhamwines.com

13. PASSION CELLARS – WILLCOX 3052 N. Fort Grant Rd. Willcox, AZ 85643 Phone: 928-649-9800 Hours: By Appointment www.passioncellars.com

14. PILLSBURY WINE COMPANY 6450 S. Bennett Pl. Willcox, AZ 85643 Phone: 928-595-1001 Hours: Saturday – Sunday 11am-5pm www.pillsburywine.com

15. SIERRA BONITA VINEYARDS 6720 E. Camino Principal Suite 101 Tucson, AZ 85715 Phone: 520-296-0674 Hours: By Appointment www.sierrabonitavineyards.com

16. ZARPARA VINEYARD 6777 S. Zarpara Ln. Willcox, AZ 85643 Phone: 520-222-7114 Hours: Friday – Sunday 11am-5pm www.zarpara.com
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# Arizona Harvest Schedule

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### Notice

- **Winter Produce**: ●
- **Summer Produce**: ●
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
National Farm to School Network,
Arizona Core Partner
602-364-2282

JESSICA DAVENPORT
Arizona Department of Health Services
AZ Health Zone
Food Systems Specialist
602-542-3210

SHARMA TORRENS
Arizona Department of Agriculture
Marketing Manager
602-542-3191

SHANNON WHITewater
FoodCorps
Arizona Program Manager
520-612-2197

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

Provides 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 school children 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.


UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION

Cooperative Extension is one of the pillars of The University of Arizona’s Division of Agriculture, Life & Veterinary Sciences & Cooperative Extension. Explore, Learn and Get Involved! Arizona Cooperative Extension provides a link between the university and the citizens of this State through programs, publications, classes, events, and one-on-one teaching provided by knowledgeable faculty and staff.

COMMUNITY & BUSINESS

Beginning Farmer Production: This program area emphasizes basic specialty crop farming practices for small scale operations addressing: entrepreneurship and business training, financial and risk management training, record keeping practices, crop selection, diversification and marketing strategies, advanced training for soils and irrigation, hoop house operations, and safe food production and handling practices.


FOOD NUTRITION & HEALTH

Garden Kitchen: The Garden Kitchen offers seed-to-table gardening and cooking education, from growing and purchasing to preparing and storing.

Home Food Safety: Information on preparing, cleaning, and storing food safely at home.

PLANTS & PESTS

Campus Arboretum: The University of Arizona main campus houses a truly unique collection of plants from arid and semi-arid climates around the world.

Crops/Soils: Crop and soil resources.

Home Gardening: Information on vegetable gardens, composting, flowers, pests, and more.

Master Gardener: Arizona Master Gardeners are university-trained volunteers who provide research-based information on environmentally responsible gardening and landscaping to the public.

Trees, Lawns, and Landscaping: Resources on trees, pruning, turf and lawn, Arizona desert plants, and more.

This is just a small part of what the UA Cooperative Extension has to offer.

FOR MORE INFORMATION: Visit www.extension.arizona.edu
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 44.

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 page 44.
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.

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 60,000 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 the largest annual student gathering in the country.

FOR MORE INFORMATION: Visit www.azffa.org or call 602-542-5564
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
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 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 Education**: focuses on the integration, application, and disbursement of knowledge about agriculture and applied sciences.

**FOR MORE INFORMATION:** Visit 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 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

COCHISE COLLEGE

Campuses located in Sierra Vista and Douglas offer:

• Agriculture General: Agriculture Associate of Applied Science degree is designed to prepare students for a career in the agricultural profession or for transfer to a university Bachelor of Applied Science degree program. It focuses on animal science, natural resources, and agribusiness management while introducing students to various careers in agriculture.

FOR MORE INFORMATION: Visit www.cochise.edu or call 1-800-966-7943

CENTRAL ARIZONA COLLEGE

Central Arizona College services Pinal County, offering a number of different levels of education, including three certificate programs and two 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.
• 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.
• Turf Grass Management: Associates Degree. Classes include soils, irrigation, wastewater treatment, and horticulture.
• 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 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/scholarships-awards or call 916-928-1625

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-$3,000 each.

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