ARIZONA
Specialty
CROP GUIDE

EAT, PLANT & BUY LOCAL PROGRAMS
FARMERS’ MARKETS • U-PICK FARMS
ARIZONA WINE GRAPE GROWERS
AGRICULTURAL CAREERS & EDUCATION
DEAR FRIEND OF ARIZONA AGRICULTURE,

The Arizona Department of Agriculture is pleased to provide the Arizona Specialty Crop Guide, updated for 2021. This Guide has proven to be a valuable resource for making informed decisions regarding Arizona agriculture, whether the decision is where to purchase the plants for your landscape project, where to buy local produce or whether to pursue a career in agriculture.

Arizona agriculture covers crops from A to Z. Ash Trees 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 agriculture.az.gov or follow us on #AZAgriculture

PRICKLY PEAR (NOPALITOS) SALAD

“Ensalada de Nopal” is a popular Southwestern dish originating in Mexico where large, juicy, nearly spineless varieties of prickly pear are widely cultivated and used in numerous ways. This plant is culturally significant enough to be included on the Mexican flag.

You may have seen this tasty and healthy salad at Arizona potlucks and picnics, but haven’t tried making it yourself. Here’s your opportunity – modified versions abound, so have fun and experiment!

Note: Prepared Nopales are widely available in jars. Fresh, de-quilled pads are available in produce aisles at Mexican markets. Fresh pads are usually ‘salt cured’ or boiled* in heavily salted water for 15-20 minutes, rinsed and drained thoroughly.

*Slice or dice before curing/boiling.
Did you know?

Prickly pears are drought resistant plants and are known to live well over 20 years. The cacti prefer dry, well-drained, and gravelly to sandy soils with high sunlight and warm temperatures.

The prickly pear cactus pads, commonly referred to as Nopales, can be used in cooking and are high in antioxidants. Nopales can be found in the produce section of many local grocery stores.

The pads are not the only edible part of a prickly pear. You can also eat the beautiful red fruit, commonly referred to as Tunas, which will appear in the summer months. The fruit is great for jellies, jams, juice, syrups and more.

Prickly Pear (Nopalitos) Salad

**Recipe**

- 2 cups diced or slivered prepared Nopales, rinsed thoroughly, drained and patted dry
- 1-1½ cups diced tomatoes
- 1 small mild onion, finely diced
- ½ tsp. dried Mexican oregano, ground between fingers
- 1 ½ Tbsp. olive oil
- 2 Tbsp. fresh lime juice
- 1 tsp. salt, or to taste
- Black pepper to taste
- ¼ cup fresh cilantro, finely chopped and packed

**Directions**

1. Mix nopales, tomatoes and onion in a medium bowl
2. Stir in Mexican oregano, salt and pepper
3. Add olive oil and lime juice, mix
4. Add cilantro, gently mix
5. Chill about 30 minutes before serving

Favorite serving suggestions: top with slivered radish, diced avocado and/or crumbled queso fresco

Spicy version: add finely chopped fresh serrano or jalapeno pepper to taste

Sweeter version: add diced fresh mango

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BENEFITS OF BUYING
ARIZONA GROWN SPECIALTY CROPS

LOCALLY GROWN PLANTS AND PRODUCE
Locally grown plants are better acclimated to the region. Food that is locally grown spends less time in the back of a truck, resulting in less damage to the food.

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 (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). 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)
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.

More Information: azgrown.azda.gov

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.

More Information: 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!

MORE INFORMATION: farmfreshforks.com

SELECTING DESERT-ADAPTED PLANTS

To assist you with designing your perfect yard, AMWUA has launched the new Plants for the Arizona Desert website, an extension of the popular booklet Landscape Plants for the Arizona Desert. The new site is mobile-adapted, easy to navigate, modern, and visually appealing. It highlights over 200 desert-friendly plants through high-quality photos and useful details about selecting the right plant for the right place.

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. 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.

MORE INFORMATION: amwua.org/landscape
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 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. New this year is a searchable database of farms you can visit called “Visit A Farm!” 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.

Local First Arizona’s Good Food Finder is an online local food hub that makes it easy to buy, sell, and access locally grown and made food across Arizona.

Looking for restaurants, farmers’ markets, Community Supported Agriculture (CSA) programs, and gardening resources in your community that share your love for Arizona’s specialty crops? The Good Food Directory has you covered. Simply type the food product you are looking for in the search bar, and Good Food Finder will bring up locations where that crop or item is available for purchase. Use Good Food Finder to support the local food movement: locate farmers, farmers’ markets, community gardens, and CSA programs, as well as food producers, restaurants, and cafés that source locally. Get engaged with Good Food Finder’s curated content that highlights Arizona’s farming community, food system, what’s in season, gardening tips, recipes, and so much more.

If you are a food procurer, farmer, restaurateur, or food institution, the Good Food Business Hub enables you to connect, learn, grow, and form partnerships to strengthen Arizona’s local food community. Find buyers and sellers of specialty crops, access resources, and discover useful food events to enhance your business.

MORE INFORMATION: goodfoodfinder.com
ARIZONA'S TREE NUT INDUSTRY

Arizona was the nation's 4th leading state in pecan production for 2019, with production of 38 million pounds of pecans valued at $68 million on 19,000 harvested acres (USDA-NASS, 2019). Pistachios are the 2nd largest nut crop grown in Arizona. In 2017, 69 Arizona farms grew pistachios on 8,905 acres, estimating production at 5 million pounds valued at $8.4 million (The University of Arizona Agricultural & Resource Economics, Arizona’s Tree Nut Industry and Its Contributions to the State Economy, 2019).

ARIZONA'S PRODUCE INDUSTRY

Arizona ranks third in the nation for overall production of fresh market vegetables. Arizona acreage produced nearly 95 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% of the state’s total produce production, based on carton count for fiscal year 2020 are as follows:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Cartons</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Iceberg Lettuce</td>
<td>20,950,739</td>
</tr>
<tr>
<td>2. Romaine Lettuce</td>
<td>18,746,765</td>
</tr>
<tr>
<td>3. Cantaloupe</td>
<td>7,457,185</td>
</tr>
<tr>
<td>4. Leaf Lettuce</td>
<td>6,691,087</td>
</tr>
<tr>
<td>5. Spinach</td>
<td>6,489,502</td>
</tr>
<tr>
<td>6. Broccoli</td>
<td>6,418,031</td>
</tr>
<tr>
<td>7. Spring Mix</td>
<td>4,969,803</td>
</tr>
<tr>
<td>8. Cauliflower</td>
<td>4,513,252</td>
</tr>
<tr>
<td>9. Cabbage</td>
<td>3,474,608</td>
</tr>
<tr>
<td>10. Watermelon</td>
<td>3,433,622</td>
</tr>
</tbody>
</table>

*Arizona Department of Agriculture Annual Report, 2019-2020

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 $1.4 billion in total sales, $564 million in payroll and 26,000 jobs.

ARIZONA'S HONEY PRODUCTION

There were 23,000 managed honeybee colonies in Arizona in 2019. The State produced over 1 million pounds of honey valued at nearly $2.1 million (USDA-NASS, 2019). 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.
FOOD SAFETY
WHAT IS BEING DONE

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.

INFO-CIRCLE
MORE INFORMATION: fda.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.

INFO-CIRCLE
MORE INFORMATION: ams.usda.gov or agriculture.az.gov/trainingassistance/food-safety/good-handling-practices-and-good-agricultural-practices-ghpgap

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.

INFO-CIRCLE
MORE INFORMATION: arizonaleafygreens.org

FOOD SAFETY
WHAT THE PUBLIC CAN DO

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.

MORE INFORMATION: fda.gov/Food/resources-you-food

FARMERS’ MARKETS
BY COUNTY
FRESH PRODUCE
JUST AROUND THE CORNER

2021 SPECIALTY CROP GUIDE
### Farmers’ Markets

**Glendale Farmers’ Market**
7102 N. 58th Dr.
Glendale, AZ 85308
Phone: 602-920-0421
Hours: Oct – May, every other Saturday of month 8am-12pm
[glendalefarmersmarket.org](http://glendalefarmersmarket.org)

**Goodyear Community Farmers’ Market**
3502 E. Cactus Rd.
Goodyear, AZ 85338
Phone: 623-648-1234
Hours: Oct – May, Saturdays 8am-12pm,
 Peoria Farmers’ Market at Park West
9744 W. Northern Ave.
Peoria, AZ 85345
Phone: 602-703-7154
Hours: Year-Round, Saturdays 9am-2pm
[peoriamarket.com](http://peoriamarket.com)

**High Street Farmers’ Market**
5415 E. High St.
Phoenix, AZ 85054
Phone: 623-848-1234
Hours: Opens October 28th, Sundays 10am-1pm
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Mesa Farmers’ Market and Flea**
Pioneer Park
526 E. Main St.
Mesa, AZ 85203
Hours: June – Aug, Saturdays 7am-12pm,
Maryvale Clinic
6601 W. Thomas Rd.
Phoenix, AZ 85033
Phone: 602-243-7277
Hours: Year-Round, Tuesdays 9am-1pm
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Rays Market at the Barn at Power Ranch**
3575 E. Autumn Dr.
Gilbert, AZ 85297
Phone: 602-214-6631
Hours: Year-Round, Wednesdays 4-8pm
[raymarket.net](http://raymarket.net)

**Roadrunner Park Farmers’ Market**
3502 E. Cactus Rd.
Phoenix, AZ 85032
Phone: 623-848-1234
Hours: Oct – May, Saturdays 8am-1pm,
June – Sept, Saturdays 7-11am
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Singh Meadows Farmers’ Market**
1490 E. Weber Dr.
Tempe, AZ 85281
Hours: Oct – May, Friday – Sunday 8am-2pm
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Sun City Farmers’ Market**
16820 N. 99th Ave.
Sun City, AZ 85351
Phone: 623-848-1234
Hours: Oct – May, Thursdays 9am-1pm
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Sun City Grand Farmers’ Market**
19726 N. Remington Dr.
Surprise, AZ 85374
Phone: 480-855-8693
Hours: Oct – April, 1st Saturday of month 9am-1pm
[azfarmersmarkets.us](http://azfarmersmarkets.us)

**Sun Dome Plaza Farmers’ Market**
1339 W. Camino del Sol
Sun City West, AZ 85375
Phone: 480-855-8639
Hours: Oct – April, 4th Friday of month, 9am-1pm
[azfarmersmarkets.us](http://azfarmersmarkets.us)

**Sun Lakes Market**
25601 S. Sun Lakes Blvd.
Sun Lakes, AZ 85248
Phone: 480-855-8639
Hours: Oct – April, 3rd Tuesday of month 10am-1pm
[azfarmersmarkets.us](http://azfarmersmarkets.us)

**Superstition Farms Farmers’ Market**
3440 S. Hawes Rd.
Mesa, AZ 85202
Phone: 602-437-8665
Hours: Year-Round, Thursdays 4:30-7:30pm
[superstitionfarm.com](http://superstitionfarm.com)

**Superstition Ranch Farmers’ Market**
Apache Junction
7 N. 141st St.
Apache Junction, AZ 85120
Phone: 480-984-3568
Hours: Year-Round, Monday – Saturday 7:30am-6:30pm and Sundays 8am-5:30pm
[superstitionranchfarmersmarket.com](http://superstitionranchfarmersmarket.com)

**The CAMELBACK Market**
3930 E. Camelback Rd.
Phoenix, AZ 85018
Phone: 602-224-3727
Hours: Late Oct – Early May, Saturdays 9am-1pm
[vincentsoncamelback.com](http://vincentsoncamelback.com)

**The Farm at Agritopia**
3001 E. Ray Rd.
Gilbert, AZ 85296
Phone: 480-988-1238
Hours: Opens Oct 17th, Wednesdays 5-8pm
[thefarmatagritopia.com](http://thefarmatagritopia.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
[azfarmersmarkets.us](http://azfarmersmarkets.us)

**Uptown Farmers’ Market**
5757 N. Central Ave.
Phoenix, AZ 85012
Phone: 602-859-5648
Hours: Oct – April, Wednesdays 9am-1pm and Saturdays 8am-1pm,
May – Sept, Saturdays 8am-12pm,
May – June, Wednesdays 8am-12pm
[azfarmersmarkets.us](http://azfarmersmarkets.us)

**Verrado Community Farmers’ Market**
N. Market Pl. and W. Main St.
Buckeye, AZ 85396
Phone: 623-948-1234
Hours: End of October – May, Saturdays 9:30am-1pm
[arizonacommunityfarmersmarkets.com](http://arizonacommunityfarmersmarkets.com)

**Kingman Farmers’ Market**
102 E. Beale St.
Kingman, AZ 85401
Phone: 412-568-3536
Hours: May – Oct, Saturdays 9am-1pm
[kingmanfarmersmarket.org](http://kingmanfarmersmarket.org)

**Show Low Main Street Farms’ Market and Art Walk**
1034 E. Duce of Clubs
Show Low, AZ 85901
Phone: 928-532-2680
Hours: Late May – Sept, Saturdays 9am-1pm
[showlowmainstreet.org](http://showlowmainstreet.org)

**Authentically Ajo Farmers’ Market**
Ajo Plaza
Ajo, AZ 85321
Phone: 520-405-4872
Hours: Oct – March, Thursdays 4-7pm and Saturdays 9am-12pm,
April – May, Thursdays 5-7pm
[ajo.ca](http://ajo.ca)

**Banner University Medical Center Farmers’ Market**
1501 N. Campbell Ave.
Tucson, AZ 85713
Phone: 520-261-6982
Hours: Year-Round, Fridays 10am-2pm
[foodinroot.com](http://foodinroot.com)

**Community Food Bank Farm Stand**
3003 S. Country Club Dr.
Tucson, AZ 85713
Phone: 520-882-3304
Hours: Year-Round, Fridays 10am-2pm
[foodinroot.com](http://foodinroot.com)

**Green Valley Farmers’ Market**
111 S. GV Dr.
Green Valley, AZ 85614
Phone: 520-261-6982
Hours: Year-Round, Tuesdays 9am-1pm
[foodinroot.com](http://foodinroot.com)

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Operating schedules may change from season to season and year to year. It is recommended to confirm hours of operation prior to your visit.
<table>
<thead>
<tr>
<th>County</th>
<th>Location</th>
<th>Hours</th>
<th>Phone Number</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GREEN VALLEY VILLAGE FARMERS’ &amp; ARTISANS’ MARKET</strong></td>
<td>101 S. Canada Dr. Green Valley, AZ 85614</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-882-2157</td>
<td>heirloomfm.org</td>
</tr>
<tr>
<td><strong>ORO VALLEY FARMERS’ MARKET</strong></td>
<td>10901 N. Oracle Rd. Oro Valley, AZ 85737</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-882-2157</td>
<td>heirloomfm.org</td>
</tr>
<tr>
<td><strong>PLAZA PALOMINO SATURDAY MERCADO</strong></td>
<td>2960 N. Swan Rd. Tucson, AZ 85712</td>
<td>Year-Round: 8am-12pm</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>RILITO PARK FARMERS’ &amp; ARTISANS’ MARKET</strong></td>
<td>4502 N. 1st Ave. Tucson, AZ 85719</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-882-2157</td>
<td>heirloomfm.org</td>
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<tr>
<td><strong>RINCON VALLEY FARMERS’ &amp; ARTISANS’ MARKET</strong></td>
<td>12500 E. Old Spanish Trail Tucson, AZ 85747</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-882-2157</td>
<td>heirloomfm.org</td>
</tr>
<tr>
<td><strong>SANTA CRUZ RIVER FARMERS’ MARKET</strong></td>
<td>100 S. Avenida del Convento Tucson, AZ 85710</td>
<td>Year-Round: 9am-12pm</td>
<td>520-882-3304</td>
<td>communityfoodbank.org</td>
</tr>
<tr>
<td><strong>ST. PHILIP’S PLAZA ARTISAN &amp; CLASSIC FARMERS’ MARKETS</strong></td>
<td>4280 N. Campbell Ave. Tucson, AZ 85718</td>
<td>Nov – April: 9am-12pm, May – Sept: 8am-12pm, Saturdays (Artisan) and Sundays (Classic)</td>
<td>520-261-6982</td>
<td>foodinroot.com</td>
</tr>
<tr>
<td><strong>TRAIL DUST TOWN FARMERS’ MARKET</strong></td>
<td>6541 E. Tanque Verde Rd. Tucson, AZ 85712</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-882-2157</td>
<td>heirloomfm.org</td>
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<tr>
<td><strong>UA MAIN CAMPUS FARMERS’ MARKET</strong></td>
<td>1003 E. University Blvd. Tucson, AZ 85719</td>
<td>Nov – April: 9am-1pm, May – Oct: 8am-12pm</td>
<td>520-261-6982</td>
<td>heirloomfm.org</td>
</tr>
<tr>
<td><strong>YAVAPAI COUNTY</strong></td>
<td><strong>CHINO VALLEY MARKET</strong> 344 S. Highway 89 Chino Valley, AZ 86233</td>
<td>May – Oct: 7:30am-12pm</td>
<td>928-713-1227</td>
<td>prescottfarmersmarket.org</td>
</tr>
<tr>
<td><strong>CORNVILLE FARMERS’ MARKET</strong></td>
<td>9950 E. Cornville Rd. Cornville, AZ 86325</td>
<td>May – Oct: 7:30am-12pm</td>
<td>928-275-3802</td>
<td>cornvilleaz.org</td>
</tr>
<tr>
<td><strong>COTTONWOOD FARMERS’ MARKET AND JAMBOREE</strong></td>
<td>187 E. Pima St. Old Town Cottonwood, AZ 86326</td>
<td>May – Oct: 7:30am-12pm</td>
<td>928-639-3200</td>
<td>precottfarmersmarket.org</td>
</tr>
<tr>
<td><strong>PRESCOTT WINTER MARKET</strong></td>
<td>1050 Ruth St. Prescott, AZ 86301</td>
<td>Nov – May: 10am-1pm</td>
<td>928-713-1227</td>
<td>precottfarmersmarket.org</td>
</tr>
<tr>
<td><strong>SEDONA COMMUNITY FARMERS’ MARKET</strong></td>
<td>336 Highway 179 Sedona, AZ 86336</td>
<td>May – Oct: 9am-12pm</td>
<td>928-821-1133</td>
<td>sedona-farmers-market.com</td>
</tr>
<tr>
<td><strong>VERDE VALLEY FARMERS’ MARKET</strong></td>
<td>Main St. and Holland Camp Verde, AZ 86322</td>
<td>May – Oct: 9am-12pm</td>
<td>928-634-7077</td>
<td>yuma-farmers-market.com</td>
</tr>
<tr>
<td><strong>YUMA COUNTY</strong></td>
<td><strong>YAVAPAI COUNTY</strong> 301 W. American Ave. Yuma, AZ 85363</td>
<td>May – Oct: 9am-12pm</td>
<td>928-713-1227</td>
<td>precottfarmersmarket.org</td>
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Operating schedules may change from season to season and year to year. It is recommended to confirm hours of operation prior to your visit.
FARMERS’ FRESHER BY DAY OF
MARKETS TASTIER THE WEEK
<table>
<thead>
<tr>
<th>Market Name</th>
<th>Monday</th>
<th>Tuesday</th>
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<td><strong>COCHISE</strong></td>
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<td>Bisbee Farmers’ Market</td>
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<tr>
<td>High Desert Farmers’ Market</td>
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<td>Year-Round, 9a-1p</td>
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<td>Year-Round, 11a-1p</td>
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<tr>
<td>Sierra Vista Farmers’ Market</td>
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<td>Year-Round, 10a-2p</td>
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<td><strong>COCONINO</strong></td>
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<td>May-Oct, 8a-12p</td>
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<tr>
<td>Flagstaff Community Market</td>
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<td>Page Farmers’ Market</td>
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<td>May-Sept, 8a-11a</td>
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<td>Sunnyside Market</td>
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<td>End of May-Mid Sept 2:30-6:30p</td>
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<td><strong>GILA</strong></td>
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<td>Globe-Miami Farmers’ Market</td>
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<td>June-Sept, 8a-11a</td>
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<td>Payson Farmers’ Market</td>
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<td>End of May-Mid Sept 8a-12p</td>
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<td><strong>GREENLEE</strong></td>
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<td>Clifton Farmers’ Market</td>
<td>Year Round, 10a-4p</td>
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<td>6th Street Market</td>
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<td>Mid Oct-Mid Apr, 10a-3p</td>
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<td>Ahwatukee Farmers’ Market</td>
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<td>May-Oct, 9a-1p</td>
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<td>Anthem Farmers’ Market</td>
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<td>June-Sept, 8a-11a</td>
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<td>Buckeye Farmers’ Market</td>
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<td>Nov-Apr, 10a-130p</td>
<td>Oct-May, 9a-1p</td>
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<td>Capitol Farmers’ Market</td>
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<td>Nov-Apr, 9a-1p</td>
<td>Oct-May, 9a-130p</td>
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<td>Carefree Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
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<td>Chandler Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
<td>Oct-May, 9a-130p</td>
<td>May-Sept, 8a-11a</td>
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<tr>
<td>Clark Park Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
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<td>Corte Bella Farmers’ Market</td>
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<td>Oct-Apr, 8a-12p</td>
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<tr>
<td>Desert Palms Presbyterian Church Market</td>
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<td>Oct-Apr, 10a-1p (4th Tuesday)</td>
<td>Oct-May, 8a-12p</td>
<td>Oct-May, 9a-12p</td>
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<td>Downtown Phoenix Public Market</td>
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<td>Elliot Road Community Farmers Market</td>
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<td>Oct-May, 3:30-7p</td>
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<td>Estrella Market at Sales Center</td>
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<td>Oct-Apr, 10a-2p</td>
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<td>Farmers’ Market North Scottsdale</td>
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<td>Oct-Apr, 9a-1p</td>
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<td>Fountain Hills Farmers’ 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>
<td>May-July, 7a-6p</td>
<td>May-July, 7a-6p</td>
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<td>Gilbert Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
<td>Oct-May, 8a-12p</td>
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<td>Glendale Farmers’ Market</td>
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<td>Oct-May, 8a-12p</td>
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<td>Goodyear Community Farmers’ Market</td>
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<td>Oct-May, 8a-12p</td>
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<td>High Street Farmers’ Market</td>
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<td>Mesa Farmers’ Market and Flea</td>
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<td>Sept-May, 8a-1p</td>
<td>Oct-May, 9a-12p</td>
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<tr>
<td>Mountain Park Health Center, Baseline &amp; Maryvale Clinics</td>
<td>Year-Round, 8a-12p (Baseline)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
<td>Year-Round, 8a-12p (Maryvale)</td>
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<tr>
<td>Old Town Scottsdale</td>
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<td>Oct-May, 8a-1p</td>
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<tr>
<td>Peoria Farmers’ Market at Park West</td>
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<td>Year-End, 9a-1p</td>
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<tr>
<td>Ray’s Market at the Barn at Power Ranch</td>
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<td>Year-End, 9a-1p</td>
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<tr>
<td>Roadrunner Park Farmers’ Market</td>
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<td>Oct-May, 8a-1p</td>
<td>Oct-May, 8a-12p</td>
<td>Oct-May, 9a-12p</td>
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<tr>
<td>Singh Meadows Farmers’ Market</td>
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<td>Oct-May, 8a-2p</td>
<td>Oct-May, 8a-2p</td>
<td>Oct-May, 8a-2p</td>
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<tr>
<td>Sun City Farmers’ Market</td>
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<td>Oct-May, 9a-1p</td>
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<tr>
<td>Sun City Grand Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
<td>Oct-Apr, 9a-1p</td>
<td>Oct-Apr, 9a-1p</td>
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<tr>
<td>Sun Dome Plaza Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
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<tr>
<td>Sun Lakes Market</td>
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<td>Oct-Apr, 10a-1p (3rd Tuesday)</td>
<td>Oct-Apr, 9a-1p (3rd Tuesday)</td>
<td>Oct-Apr, 9a-1p (3rd Tuesday)</td>
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<tr>
<td>Superstition Farms Farmers’ Market</td>
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<td>Year-Round, 4:30-7:30p</td>
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<td>Superstition Ranch Farmers’ Markets</td>
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<td>Year-Round, 7:30a-6:30p (Al) 7:30a-7p (Mesa)</td>
<td>Year-Round, 7:30a-6:30p (Al) 7:30a-7p (Mesa)</td>
<td>Year-Round, 7:30a-6:30p (Al) 7:30a-7p (Mesa)</td>
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<tr>
<td>The Camelback Market</td>
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<td>Year-Round, 7:30a-6:30p (Al) 7:30a-7p (Mesa)</td>
<td>Year-Round, 7:30a-6:30p (Al) 7:30a-7p (Mesa)</td>
<td>Late Oct-Early May, 9a-1p</td>
</tr>
</tbody>
</table>

Operating schedules may change from season to season and year to year. It is recommended to confirm hours of operation prior to your visit.
<table>
<thead>
<tr>
<th>Market Name</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
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<tbody>
<tr>
<td><strong>MARICOPA</strong></td>
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<tr>
<td>The Farm at Agritopia</td>
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<tr>
<td>Trilogy at Vistancia Country Club Farmers’ Market</td>
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<td>Oct-Apr, 10a-1p</td>
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<tr>
<td>Uptown Farmers’ Market</td>
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<td>May-June, 8a-12p</td>
<td>Oct-Apr, 8a-1p</td>
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<td>Oct of Oct-May, 9:30a-1p</td>
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<tr>
<td>Verrado Community Farmers’ Market</td>
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<td>Oct-Apr, 8a-1p</td>
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<td>Oct-Apr, 10a-1p (4th Saturday)</td>
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<td><strong>MOHAVE</strong></td>
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<tr>
<td>Bullhead City Farmers’ Market</td>
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<td>Feb-May, Oct-Nov, 9a-1p (1st Saturday)</td>
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<td>Kingman Farmers’ Market</td>
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<td>May-Oct, 9a-1p</td>
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<td><strong>NAVAJO</strong></td>
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<tr>
<td>Show Low Main Street Farmers’ Market and Art Walk</td>
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<td>Late May-Sept, 9a-1p</td>
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<td><strong>PIMA</strong></td>
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<td>Oct-Mar, 4p-7p</td>
<td>Apr-May, 5p-7p</td>
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<td>Authentically Ajo Farmers’ Market</td>
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<td>Year-Round, 10a-1p</td>
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<td>Year-Round, 10a-1p</td>
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<tr>
<td>Banner University Medical Center Farmers’ Market</td>
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<tr>
<td>Community Food Bank Farm Stand</td>
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<td>Oct-Apr, 3p-6p</td>
<td>May-Sept, 4p-7p</td>
<td>Oct-Apr, 9a-1p</td>
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<td>Green Valley Farmers’ Market</td>
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<td>Year-Round, 9a-1p</td>
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<td>Nov-Apr, 9a-1p</td>
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<tr>
<td>Green Valley Village Farmers’ &amp; Artisans’ Market</td>
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<td>Nov-Apr, 9a-1p</td>
<td>May-Oct, 8a-12p</td>
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<td>Oro Valley Farmers’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
<td>Oct-May, 8a-12p</td>
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<tr>
<td>Plaza Palomino Saturday Mercado</td>
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<td>Year-Round, 8a-12p</td>
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<td>Nov-Apr, 9a-1p</td>
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<td>Rillito Park Farmers’ &amp; Artisans’ Market</td>
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<td>Nov-Apr, 9a-1p</td>
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<td>Rincon Valley Farmers’ &amp; Artisans’ Market</td>
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<td>Oct-Apr, 9a-1p</td>
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<tr>
<td>Santa Cruz River Farmers’ Market</td>
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<td>Oct-May, 9a-12p</td>
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<td></td>
<td>Oct-Apr, 9a-1p (Artisan)</td>
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<tr>
<td>St. Philip’s Plaza Artisan &amp; Classic Farmers’ Markets</td>
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<td>Oct-Apr, 9a-1p</td>
<td>May-Sept, 8a-12p (Classic)</td>
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<td>Trail Dust Town Farmers’ Market</td>
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<td>Oct-May, 9a-12p</td>
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<td>Nov-Apr, 9a-1p</td>
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<tr>
<td>UA Main Campus Farmers’ Market</td>
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<td>Year-Round, 9a-12p</td>
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<td>Oct-Apr, 9a-1p</td>
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<td><strong>PINAL</strong></td>
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<td>Oracle Farmers’ Market</td>
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<td>Apr-May, 5p-8p</td>
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<td>Oct-Aug, 7a-sold out</td>
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<tr>
<td>San Tan Valley Farmers’ Market</td>
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<td>June-Oct, 6p-9p</td>
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<td>Oct-May, 9a-12p</td>
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<tr>
<td><strong>SANTA CRUZ</strong></td>
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<td>Oct-Apr, 3p-6p</td>
<td>May-Sept, 4p-7p</td>
<td>Year-Round, 9a-12p</td>
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<td>Arivaca Farmers’ Market</td>
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<td>Nogales Mercado Farmers’ Market</td>
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<td>Oct-Apr, 3p-6p</td>
<td>May-Sept, 4p-7p</td>
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<td>Sonoita and Patagonia Farmers’ Market</td>
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<td>May-Oct, 9a-12p</td>
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<td><strong>YAVAPAI</strong></td>
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<td>June-Oct, 3p-6p</td>
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<td>Chino Valley Market</td>
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<td>Jan-Oct, 2p-Dusk</td>
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<td>Cornville Farmers’ Market</td>
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<td>May, June, Sept,</td>
<td>May-Oct, 7:30a-12p</td>
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<tr>
<td>Cottonwood Farmers’ Market and Jamboree</td>
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<td>5p-Sundown</td>
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<td>Prescott Farmers’ Market</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>
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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><strong>YUMA</strong></td>
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<td>Jan-Mar, 9:30a-2:30p</td>
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<td>Nov-Mar, 9:30a-2:30p</td>
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<tr>
<td>Yuma Community Farmers’ Market</td>
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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
appleannies.com

Pumpkins and Produce
(not all produce is U-Pick)
6045 W. Williams Rd.
Willcox, AZ 85643
Phone: 520-384-6885
Hours: July – Sept, 7am-5pm,
October, 9am-5:30pm

COUNTRY STORE
1530 W. Circle I Rd.
Willcox, AZ 85643
Phone: 520-766-2084
Hours: Daily, 8am-5pm

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
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.
schnepffarms.com

VEGETABLES
Summer: Broccoli, Cauliflower, Pumpkins
Winter: 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: Many different varieties of Apples,
Peaches, Honeydew, Watermelon, Cantaloupe

MARICOPA COUNTY

COTTON LANE CITRUS U-PICK
14034 N. 172nd Ave.
Surprise, AZ 85388
Phone: 602-361-2248
Hours: Dec – March, Monday – Saturday
9am-3pm and Sundays 10am-3pm
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
datecreekranch.com

FRUIT
Apples, Peaches (seasonal)

FENWAY PARK ORCHARDS
4260 Highway 60-89
Morristown, AZ 85342
Phone: 623-388-2603
Hours: Call or visit website
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
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.
schnepffarms.com

VEGETABLES
Fall: Broccoli, Cauliflower, Pumpkins
Winter/Spring: Winter Squash, Beets, Radishes,
Lettuce, Spinach, Zucchinis, 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

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

FRUIT
Peaches

Operating schedules may change from season to season and year to year.
It is recommended to confirm hours of operation prior to your visit.
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
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
vertucciofarms.com

VEGETABLES
Peaches (May)

FRUIT
Watermelon, Strawberries, Blackberries

OTHER
Sunflowers

OPERATING SCHEDULES MAY CHANGE FROM SEASON TO SEASON AND YEAR TO YEAR. IT IS RECOMMENDED TO 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 117 licensed wineries (Arizona Department of Liquor Licenses and Control, 2020) that produced 248,988 gallons of bulk wine and 80,784 gallons of bottled wine in 2019 (Alcohol and Tobacco Tax and Trade Bureau, 2019). 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.

MORE INFORMATION: azwinegrowersassociation.com

ARIZONA WINE GRAPE GROWERS

WINE REGIONS

1. ARIZONA HOPS & VINES
   3450 Highway 82
   Sonoita, AZ 85637
   Phone: 520-338-8823
   Hours: Thursday 12-4pm, Friday – Sunday 11am-4pm
   azhopsandvines.com

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

3. CHARRON VINEYARDS
   18585 S. Sonoita Highway
   Vail, AZ 85641
   Phone: 520-762-8585
   Hours: Thursday – Sunday 11am-6pm
   charronvineyards.com

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

5. DOS CABEZAS WINERIES
   3248 Highway 82
   Sonoita, AZ 85637
   Phone: 520-545-5341
   Hours: Thursday – Sunday 10:30am-4:30pm
   doscabezas.com

6. FLYING LEAP VINEYARDS, INC.
   342 Elgin Rd.
   Elgin, AZ 85611
   Phone: 520-455-5499
   Hours: Daily 11am-4pm
   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: hannahshill@msn.com
   Hours: Weekends 10am-5pm, 4:30pm on Sunday
   hannahshill.com

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

9. LIGHTNING RIDGE CELLARS
   2368 Highway 83
   Elgin, AZ 85611
   Phone: 520-455-5383
   Hours: Friday 10am-4pm, Saturday – Sunday 10am-5pm
   lightningridgecellars.com

10. RANCHO ROSSA VINEYARDS
    201 Cattle Ranch Ln.
    Elgin, AZ 85611
    Phone: 520-455-0700
    Hours: Saturday – Sunday 11am-4pm
    ranchorossa.com

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

12. SAGE VINEYARDS
    342 Elgin Rd.
    Elgin, AZ 85611
    Phone: 520-455-5499
    Hours: Daily 11am-4pm
    callaghanvineyards.com

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

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

15. ELGIN WINERY AND DISTILLERY
    471 Elgin Rd.
    Elgin, AZ 85611
    Phone: 520-455-5309
    Hours: Daily 10am-4pm
    elginwines.com

16. WILHELM FAMILY VINEYARDS
    21 Mountain Ranch Dr.
    Elgin, AZ 85611
    Phone: 520-455-9291
    Hours: Saturday – Sunday 11am-4pm
    wilhelmvineyards.com
1. ALCANTARA VINEYARD & WINERY  
3445 S. Grapevine Way  
Cottonwood, AZ 86326  
Phone: 928-649-8463  
Hours: Daily 11am-5pm  
alcantaravineyard.com

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

3. BURNING TREE CELLARS  
1040 N. Main St.  
Cottonwood, AZ 86326  
Phone: 928-649-8733  
Hours: Sunday – Thursday 12-7pm,  
Friday – Saturday 12-10pm  
burningtreecellars.com

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

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

6. CHATEAU TUMBLEWEED  
151 W. State Route 89A  
Clarkdale, AZ 86324  
Phone: 928-634-0443  
Hours: Sunday – Thursday 12-7pm,  
Friday – Saturday 12-8pm  
chateautumbleweed.com

7. CLEAR CREEK VINEYARD & WINERY  
4053 E. Highway 260  
Camp Verde, AZ 86322  
Phone: 602-859-7418  
Hours: Wednesday – Sunday 11am-5pm  
clearcreekwineryaz.com

8. D.A. RANCH LODGE & ESTATE VINEYARDS  
1901 Dancing Apache Rd.  
Cornville, AZ 86325  
Hours: Open on select days from 11am-6pm (check website)  
Phone: 928-301-0791  
daranch.com

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

10. GRANITE CREEK VINEYARDS  
2515 N. Road 1 East  
Chino Valley, AZ 86323  
Phone: 928-636-2003  
Hours: Thursday – Sunday 12-5pm  
granitecreekvineyards.com

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

12. OAK CREEK VINEYARDS  
1555 Page Springs Rd.  
Cornville, AZ 86325  
Phone: 928-649-0290  
Hours: Sunday – Thursday 10am-6pm,  
Friday – Saturday 10am-7pm  
oakcreekvineyards.net

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

14. PASSION CELLARS – JEROME  
417 Hull Ave.  
Jerome, AZ 86331  
Phone: 480-483-5051  
passioncellars.com

15. PILLSBURY WINE CO.  
1012 N. Main St.  
Cottonwood, AZ 86326  
Phone: 928-639-0646  
Hours: Sunday – Thursday 11am-7pm,  
Friday – Saturday 11am-9pm  
pillsburywine.com

16. SALT MINE WINE  
536 W. Salt Mine Rd.  
Camp Verde, AZ 86322  
Hours: Saturday – Sunday 12-5pm  
Phone: 928-910-2075  
saltminewine.com

17. SOUTHWEST WINE CENTER  
601 Black Hills Dr.  
Clarkdale, AZ 86324  
Phone: 928-634-6566  
Hours: Thursday – Sunday 12-6pm  
southwestwinecenter.org
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
ariduswineco.com

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

3. BODEGA PIERCE/
SAECULUM CELLARS
4511 E. Robbs Rd.
Willcox, AZ 85643
Phone: 602-320-1722
Hours: Thursday – Sunday
11am-5pm,
Monday – Wednesday
By Appointment
bodegapierce.com
saeculumcellars.com

4. CARLSON CREEK
VINEYARDS
115 N. Railview Ave.
Willcox, AZ 85643
Phone: 520-766-3000
Hours: Wednesday – Sunday
11am-5pm
arl证券投资advice.com

5. COPPER HORSE
VINEYARD
180 N. Railroad Ave, Suite B
Willcox, AZ 85643
Phone: 520-766-0001
Hours: Saturday – Sunday
11am-5pm
copperhorsevineyard.net

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

7. FOUR TAILS VINEYARD
274 E. Pearce Rd.
 Pearce, AZ 85625
Phone: 623-693-6547
fourtailsvineyard.com

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

9. HIGH LONESOME
VINEYARD
8979 N. High Lonesome Rd.
McNeal, AZ 85617
Phone: 909-557-4872
Hours: By Appointment
highlonesomevineyard.com

10. HOFMANN VINEYARDS
9399 N. High Lonesome Rd.
McNeal, AZ 85617
Phone: 520-403-2100
Hours: By Appointment
hofmannvineyards.com

11. KEELING-SCHAEFER
TASTING ROOM
154 N. Railroad Ave.
Willcox, AZ 85643
Phone: 520-766-0600
Hours: Wednesday – Sunday
11am-5pm
keelingschaefervinyards.com

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

13. LAWRENCE DUNHAM
VINEYARDS
13911 S. Kuykendall Cutoff Rd.
Pearce, AZ 85625
Phone: 602-320-1485
Hours: By Appointment
ldwines.com

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

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

16. ZARP ARA VINEYARD
6777 S. Zarpara Ln.
Willcox, AZ 85643
Phone: 520-222-7114
Hours: Friday – Sunday 11am-5pm
or by appointment
zarpara.com

ARIZONA WINE GRAPE GROWERS
STATEWIDE

1. BRUZZI VINEYARD
47209 N. Highway 288
P.O. Box 15
Young, AZ 85554
Phone: 928-462-3314
Farm Stand Hours:
Daily 7am-7pm (in season)
Tasting Room Hours:
Friday – Sunday 11am-5pm,
reservations preferred
bruzzivineyard.com

2. CELLA WINE
ERY
6927 E. Brooks Blvd.
Kingman, AZ 86401
Phone: 928-692-9600
Tasting Room Hours:
Monday – Thursday
By Appointment,
Friday – Saturday 12-6pm
Cellawinery.com

3. RED ROCK RANCH
VINEYARDS
Concho, AZ
(in the White Mountains)
Phone: 928-337-2289
Tasting Room and Shop Hours:
May – October, Saturday 1-6pm
redrockfarms.com/vineyards
## Arizona Harvest Schedule

### Fruits & Herbs

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#### WINTER PRODUCE

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### ARIZONA HARVEST SCHEDULE
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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.

MORE INFORMATION:
ASHLEY SCHIMKE
Arizona Department of Education
Health and Nutrition Services
National Farm to School Network, Arizona Core Partner
602-364-2282
azed.gov

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

MICHELE MELLOTT
Arizona Department of Agriculture
602-771-4934
mmellott@azda.gov

ADHS SCHOOL GARDEN PROGRAM
schoolgarden@azdhs.gov
For more information see page 44

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-12 classrooms and beyond.

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

ARIZONA AGRICULTURAL LITERACY & STEM EDUCATION PROGRAM – UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION

Provides K-12 educators with professional development with a STEM focus 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 for schools 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 features standards-based curriculum for K-12 teachers.

- **Virtual Learning**: Some of these programs may offer virtual learning opportunities such as online tours and presentations from experts to bring the field and laboratory to teachers during distance learning. Check our website to see what's being offered.

MORE INFORMATION:
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.

**MORE INFORMATION:** cals.arizona.edu/agliteracy/AZ-Ag-Lit-Days/Book

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.

**MORE INFORMATION:** azdhs.gov/preparedness/epidemiology-disease-control/food-safety-environmental-services/index.php#school-garden-program-safety

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.

**School Gardens:** Resource for school garden food safety and the Arizona School Garden Certification Process.

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.*

**MORE INFORMATION:** extension.arizona.edu
AGRICULTURAL OPPORTUNITIES FOR ALL AGES

COUNTY EXTENSION/4-H OFFICES

APACHE COUNTY
ST. JOHNS
845 W. 4th North
St. Johns, AZ 85536
928-337-2267

GREENLEE COUNTY
DUNCAN
1684 Fairgrounds Rd.
Duncan, AZ 85534
928-359-2267

WINDOW ROCK FAIRGROUNDS
Department of Agriculture D121
Window Rock, AZ 86515
928-871-7686

COCHISE COUNTY
BISBEE
66 Brewery Ave.
Bisbee, AZ 85603
520-366-8148

PIMA COUNTY
GREEN VALLEY
1100 E. Whitehouse Canyon Rd.
Green Valley, AZ 85622
520-648-0808

SIERRA VISTA
1140 N. Colombo Ave.
Sierra Vista, AZ 85635
520-458-8278

TUCSON
4210 N. Campbell Ave.
Tucson, AZ 85719
520-626-5161

WILLCOX
450 S. Haskell Ave., Suite A
Willcox, AZ 85643
520-384-3594

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

PINAL COUNTY
SANTO LINDO
CASA GRANDE
820 E. Cottonwood Ln., Bldg. C
Casa Grande, AZ 85122
520-856-5221

GILA COUNTY
PAYSON
101 W. Frontier St., Suite A
Paysen, AZ 85541
928-674-4160

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

PEACH SPRINGS /
HUARALAPAI NATION
4947 Rodeo Way
Peach Springs, AZ 85424
928-769-1284

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

LA PAZ COUNTY
PARKER/ COLORADO RIVER INDIAN TRIBES
2524 Murmah St.
Parker, AZ 85344
928-669-9843

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

PARKER
1600 S. White House Rd.
Parker, AZ 85344
928-669-9843

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

PINAL COUNTY
SANTO LINDO
CASA GRANDE
820 E. Cottonwood Ln., Bldg. C
Casa Grande, AZ 85122
520-856-4631

GILA COUNTY
PAYSON
101 W. Frontier St., Suite A
Paysen, AZ 85541
928-674-4160

SAN CARLOS APACHE TRIBE
400 Apache Ave., San Carlos, AZ 85550
928-475-2350

NOWOGALE
498 N. Arroyo Blvd.
Nogales, AZ 85621
520-281-2994

NAVAJO COUNTY
HOLBROOK
748 North 3rd St.
Holbrook, AZ 86025
928-524-6271

YAVAPAI COUNTY
PRESCOTT
840 Rodeo Dr., Bldg. C
Prescott, AZ 86305
928-445-6590

YUMA COUNTY
YUMA
2200 W. 28th St., Suite 102
Yuma, AZ 85364
928-726-3904

GRAHAM COUNTY
SOLOMON
2100 W. 28th St., Suite 102
Solomon, AZ 85531
928-428-2611

MORE INFORMATION: extension.arizona.edu/4h
or contact your county 4-H office at the number on page 46
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.

MORE INFORMATION: 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.

**MORE INFORMATION:**

Western Growers Foundation  
csgn.org/arizona/zoo  
The Phoenix Zoo  
phoenixzoo.org  
602-286-3881

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**AGRICULTURAL OPPORTUNITIES FOR YOUNG ADULTS**

**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 the 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.

**MORE INFORMATION:**

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

The University of Arizona is located in Tucson, Arizona, with multiple satellite campuses. The College of Agriculture and Life Sciences has 10 agricultural centers at 8 locations across the state and 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.
- **Food Safety**: provides a solid foundation of food science, regulation, and law as it relates to public and ecosystem health and sustainability.

**MORE INFORMATION**: cals.arizona.edu or call 520-621-7621 / yuma.arizona.edu or call 928-271-9560

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.

**MORE INFORMATION**: 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.

**MORE INFORMATION**: 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:

- **Sustainable Agriculture**: focuses on sustainable agriculture in rural and urban farm settings, agribusiness planning and management, and essential farming principles and practices that can transfer to the agriculture sector and agriculture-related roles, such as agribusiness, organic farming, agricultural and greenhouse management, beekeeping, and more.

**MORE INFORMATION**: maricopa.edu/degrees-certificates/agriculture or call 480-461-7217
ARIZONA AGRICULTURE IN HIGHER EDUCATION

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.

MORE INFORMATION: 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.
- Viticulture and Enology: prepares students for a variety of careers in vineyards (vineyard workers, crew leaders, managers, viticulturists) to wineries (winemakers, cellar workers, lab technicians).

MORE INFORMATION: 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 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.
- Farm Business Management: certificate for the workforce.

MORE INFORMATION: centralaz.edu or call 1-800-237-9814

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.

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

MORE INFORMATION: thelandlovers.org

AGRICULTURAL CAREER OPPORTUNITIES

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.
AGRICULTURAL SCHOLARSHIP OPPORTUNITIES

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.

MORE INFORMATION: azcropprotection.com/scholarships 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.

MORE INFORMATION: ycapscholarship.com

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.

MORE INFORMATION: azna.org/scholarship or call 480-966-1610

AGRICULTURAL SCHOLARSHIP OPPORTUNITIES

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.

MORE INFORMATION: capca.com/scholarships-awards or call 916-928-1625, ext. 5

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.

MORE INFORMATION: azfb.org/Programs/Scholarships or call 480-635-3616
Additional printed Guides can be requested at azgrown.org.