

Meet our Producers:

Baia Nicchia



With a PhD in plant biology, Fred had worked in the biotech industry for some time, when he started farming in backyards and community gardens. Fred set up a nursery and greenhouse in his own backyard, where he started breeding tomato varieties. When he heard about land at the (then) soon-to-be-established Sunol AgPark becoming available, Fred decided to quit his office job and pursue farming full-time.

Baia Nicchia was founded in 2006 and was started by Fred Hempel and Jill Shepard in 2006. Originally established on a half-acre to test out tomato trials, Baia Nicchia has significantly increased their acreage over the years, now producing crops for wholesale markets and local restaurants. Baia Nicchia is now in its ninth year farming on the land. In addition to a wide array of beautiful tomatoes and peppers, Baia Nicchia grows a variety of herbs Grey Dog Teas. They also sell seeds via their online seed shop, Artisan Seeds— <http://store.growartisan.com/> or <https://www.facebook.com/Artisan-Seeds-172647249459847/>

Meet our Producers:

Bluma Farm



Bluma Farm is located at the Sunol AgPark, just 30 miles South East of Oakland, California where owner and farmer Joanna Letz was born and raised. Bluma Farm grows flowers on 1 acre at the Ag Park. In Joanna's first season she grew an extremely wide variety of flowers, in an attempt to see what grows best in the specific micro-climate at the AgPark. As a lover of plants, it has been exciting for Joanna to get to work with so many different types of plants, and to really hone in on the varieties that can thrive on her plot. The farm offers flowers of all shapes, sizes, textures and colors to create unusual, beautiful bouquets. Bluma Farm is committed to growing quality sustainably grown flowers, and practices sustainable and ecological farming, while also farming with social justice in mind.

In starting Bluma Farm, Joanna hopes to bring local sustainably grown flowers into more people's lives. Often people think of flowers as something for special occasions but Joanna hopes to bring flowers into people's lives not just as a celebration of a specific event but also a weekly invitation to enjoy flowers in the home or workplace. <http://blumaflowerfarm.com/>

Meet our Producers:

Copper Moon Ranch

The Hen Mansion at Copper Moon Ranch



Copper Moon Ranch, lying within the Mines Road Valley in the heart of the Livermore, is owned and operated by the Gallagher Stear family, Julie, Robert and their daughter, Amanda who are living their dream of country living. New to the farm/ranch living they began their adventure by raising goats as Amanda's FFA project and buying some chickens. Fast forward three years, and the populations of both goats and chickens have grown significantly—as has housing for livestock on the property. (Check out the Hen Mansion!)

Copper Moon Ranch coops their eggs with people who are interested in farm fresh, organic eggs. We are also raising Boer meat goats to sell to FFA and 4H children to raise as projects for the fair, as quality breeding stock for new Boer goat producers, and as high quality, organic, and hormone free meat to those interested in a lean alternative to pork and beef. <https://www.facebook.com/coppermoonranch.boergoats/>

Meet our Producers:



Feral Heart Farm has been working the land at the Sunol AgPark since 2014. Surrounded by wilderness, and located adjacent to the Sunol Water Temple which is part of the Hetch Hetchy water system, Feral Heart Farm has a deep commitment to no-spray farming. They use fertility management, companion planting and biodynamic practices to work in conjunction with the natural systems of which their farm is a one part. These great practices helped them become certified organic by CCOF in 2015.

Being just 30 minutes from downtown Oakland allows Feral Heart to handpick and deliver fresh produce within hours of it growing in our fields. Farmers Aaron and Mica focus on growing native, heirloom and perennial food crops; starting plants in their nursery for people to put in their own gardens; saving many of their own seeds; and continuing to find innovative ways to use the farm as a tool for community organizing. <https://feralheartfarm.squarespace.com/>

Meet our Producers:

Handprints Estate



Derek and Rhiannon Eddy never thought they'd be farmers, but as proprietors of the Purple Orchid Wine Country Resort and Spa, they found themselves with about 40 acres of Manzanilla olive trees growing on their property. Handprints Estate Extra Virgin Olive Oil is milled from the trees right here on the Purple Orchid's property. (All those beautiful trees are part of what is creating this evenings.) Each year they are harvested and the olives are pressed to make the highest quality, 100% first-pressed, unfiltered, extra virgin olive oil. If you're lucky and you have a chance to visit the purple orchid, Handprint Estates is not only available for tastings and purchase, but is also used in spa treatments at the resort!

One of the Purple Orchid's newest endeavors is the production of honey. By keeping bees, Derek and Rhiannon not only get to have delicious honey throughout the year, but they are positively impacting the gardens on the grounds, and promoting pollination throughout the area. <https://www.purpleorchid.com/handprints-olive-oil/>

Meet our Producers:

SUNOL CALIFORNIA

HAPPY ACRE FARM

NO PANIC, WE ORGANIC!



Helena and Matthew Sylvester are first generation farmers in Sunol, CA. Their interest in farming was sparked through watching food documentaries and becoming more conscious about what they were eating. This consciousness grew into weekly trips to the farmers market, a small balcony garden, and soon evolved into volunteering and then working on farms. Their journey came to a head when they began searching for their own farmland, hoping to stay near their community in their hometown of Oakland.

Helena and Matthew found their plot in the lovely town of Sunol, which they now also call home. They hit the ground running on 1 acre at the Sunol AgPark and haven't stopped since. They currently farm on 2.5 acres, and are in their fourth season. Matthew and Helena run a small CSA, sell at farmers markets, and to local restaurants. <http://www.happyacrefarm.com/>

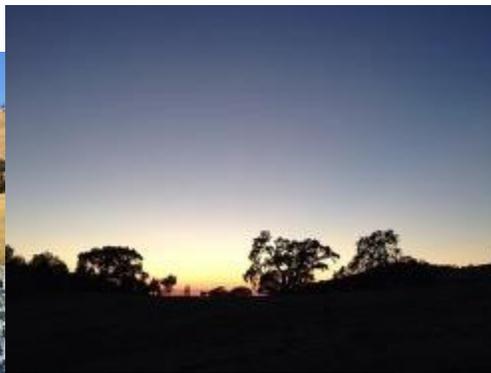
Meet our Producers:



Once used primarily for grazing, that now comprises The Olivina has been in the Crohare family for over 75 years. In 2000, Charles Crohare Sr. began taking the steps that would lead to the development of The Olivina as we know it today—one of the best known, and the largest, olive groves, and the largest olive oil producers in the Livermore Valley. The Century Mission trees, planted in 1881, are now joined by over 10,000 younger trees, including Mission, Arbequnia, Lucca, Frantoio, and Picholine. Currently, third, fourth and fifth generations of the Crohare family are involved with the operation, which grows, mills and bottles all of its olive oil on site. Olivina's oils are COOC seal-certified 100% extra virgin California olive oil, having passed both sensory and chemical analysis.

Once a year, the Olivina holds public pressings, an Old World tradition. Growers can throw even the tiniest crop into a community pile, and get a commensurate amount of olive oil in return. <https://www.theolivina.com/>

Meet our Producers:



Rancho Milagro—located in the foothills on Mines Road—founded in 2010. At the ranch they grow olives, beef, and vegetables. In addition to the livestock, a number of other critters call this place home, including wild turkeys, eagles, turkey vultures, foxes, deer, hummingbirds, and the occasional newt (in the house pool) frequently stop by to say hello.

Olives were planted at Rancho Milagro in 2013, and allowed to grow until our first harvest in 2016. Four varieties of olives (Frantoio, Coratina, Picual, and Hojiblanca) are combined in a flavorful field blend here in Livermore. Most of our grass-fed beef and organically grown vegetables feed residents at The Creeks, 3 facilities in the Bay Area for people with dementia.

<http://ranchomilagro.us/> or <https://www.facebook.com/ranchomilagrolivermore>