

Trust Your Source

New Moon Organics



CCOF Certified Organic Produce:



Adriatic Figs

Broccoli Romanesco

Cheddar Cauliflower

Burdock

Eel River Melon

Long Island Cheese Squash

Blue Hakkaido Squash

Sweet Corn

Crane Melon

Cannellini Beans

Yard Long Beans

Habanero Peppers

Jerusalem Artichokes

Fingerling Potatoes

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Produced:

Shively

Miles Transported:

To Arcata: 43

To Eureka: 36



Sustainable Practices:

New Moon Organics is a certified organic farm growing fruits and vegetables.

We use no pesticides or fertilizers, hormones, antibiotics or genetically engineered organisms. Everything is dry farmed, a method which conserves water and prevents soil erosion.

There are no livestock. We have no hired labor, instead we barter, trade and accept volunteers to help out. Along the perimeter of our fields we allow native flora to grow, mostly berries, willows and coyote brush. This helps preserve habitats and local biodiversity.

Their figs are grown on another certified organic plot about two miles away from the farm.

Our farm operates without electricity except for the pump on our water well and the land is in a flood plane so we do not have to irrigate. We don't use greenhouses or large fans, but we do use our tractor about once a year.

We are also planning on installing a solar panel system in the near future.

We use minimal packaging and recycle everything possible. We try to sell all our produce locally first then to the Bay Area.

Owned By:

New Moon Organics is owned and operated by Jill Vanderlinden and John Francisco. Jill has been in farming most her life growing up in Iowa she moved to Boston, Massachusetts to farm organically.

In 1996 she moved to Humboldt and two years ago bought the farm in Shively.

The land had been in certified organic hay production for the previous decade and they feel very lucky to have it as their location.