

TRUST YOUR SOURCE



New Moon Organics

**CCOF Certified Organic Produce:*

Adriatic Figs
Broccoli Romanesco
Cheddar Cauliflower
Burdock Root
Eel River Melon
Long Island Cheese Squash
Blue Hokkaido Squash
Edamame

Sweet Corn
Crane Melons
Cannellini Beans
Yard Long Beans
Habañero Peppers
Jerusalem Artichokes
Fingerling Potatoes
Celeriac

See all of our Vendor Profiles at www.northcoastco-op.com



New Moon Organics



Grown in:
Shively, CA

Miles Transported:
To Arcata: 52
To Eureka: 42

Sustainable Practices:

New Moon Organics is a family farm, producing CCOF certified dry farmed organic fruits and vegetables. No pesticides, herbicides, fertilizers, hormones, antibiotics and/or GMOs are used in our practices and operations.

We dry farm, which conserves water usage while creating a deeper flavor with a higher mineral and vitamin content.

Using techniques as old as the art of cultivation itself, we work to prevent soil erosion and maintain the deep fertility of Shively's soil. Cover cropping, rotation, and leaving land fallow is done seasonally. The borders of our farm are covered

in native perennials which sustain biodiversity and natural habitats.

Many of the open pollinated varieties that we grow have been passed down to us from Shively organic seed producer Bill Reynolds. We produce our own supply of seeds every year from these regionally adapted varieties.

We recycle and re-use packing materials and use minimal packaging. New Moon Organics uses safe and fair labor practices, with worker incentives.

Owned By:

New Moon Organics is owned and operated by Jill L. VanderLinden and John Francisco and family. 2012 is our fifth season running. We market and sell locally at grocery stores, restaurants and farmers' markets. We also source to some of the finest restaurants and grocery stores in the Bay Area, including The Blue Plate, Outlands, and Chez Pansise.

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