

# Trust Your Source

## Wild Rose Farm



CCOF Certified Organic Produce:



Carrots

Cilantro

Kale: Green, Lacinato, Red Bor, Red Russian, White Peacock

Chards: Lacinato, Green, Magenta, Rainbow, Red, Gold

Beets: Red bunched and loose, gold bunched and loose

Spinach

Watermelon

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Grown:

*Blue Lake*



Miles Transported:

To Arcata: 10

To Eureka: 17

### Sustainable Practices:

Wild Rose Farm is a certified organic farm located on West End Road between Blue Lake and Arcata.

Blake Richards has been farming there since 1997.

Mild coastal weather and plentiful water from the nearby Mad River provide excellent growing conditions for Blake's crops: primarily spinach, carrots, beets, cilantro, chards, and kales. Over the years, Blake has helped countless young Humboldt County farmers by providing them with tracts of land on which to start their own farming endeavors.

He cares deeply about our community, and

consistently prices his produce below market price in order to provide Humboldt County with affordable organic produce. Later in the summer, look for Blake's delicious watermelons.

These melons are grown using a technique called dry farming. Dry farmed produce uses no irrigation, and so conserves valuable water resources.

With less water weight, the melons have a more condensed and intense sweetness. Look for Wild Rose Farm watermelons starting late August through October. They're seriously delicious!