

# Meet Our Local Growers!

At New Pioneer Food Co-op, we're proud to support the work of our local farmers by paying them a fair price for their product and making it available in our two locations. We're also happy to offer our customers the best, freshest produce around, grown close to home! Learn more inside about the farmers whose hard work and dedication supply all of us with delicious, homegrown fruits and vegetables.



**NEW  
PIONEER**  
food co-op

22 S. VAN BUREN ST.  
IOWA CITY, IA 52240  
(319) 338-9441  
OPEN DAILY 7AM-11PM

1101 2<sup>ND</sup> ST.  
CORALVILLE, IA 52241  
(319) 358-5513  
OPEN DAILY 7AM-10PM

[WWW.NEWPI.COOP](http://WWW.NEWPI.COOP)

# Friendly Farm

*Green Leaf and Romaine Lettuce; Roma, Slicer, and Juliet (pints) Tomatoes; Bouquets; Single Stem Flowers; Sunflowers*

**IOWA CITY, IOWA. MILES TO MARKET: 1.5**

Friendly Farm is a hidden paradise in Iowa City known for a variety of divine veggies and colorful flower bouquets. Farmer Bob Braverman has practiced natural, chemical-free growing methods on his idyllic spread of produce, herbs, and flowers for over two decades. Bob works with his son David and his partner Sarah Neary to build kinship and a healthy environment through local, sustainable agriculture.



# Fae Ridge Farm

*Oregano; Thyme; Tarragon; Mint; Chives  
Rosemary; Sage; Basil*

**IOWA CITY, IOWA. MILES TO MARKET: 9**

Janette Ryan-Busch has supplied New Pioneer Co-op with certified organic produce since the mid-80s, and is best known for big bunches of fresh basil. She also runs a thriving fiber business, spinning and weaving fiber collected from goats, sheep, rabbits, and llamas that she raises on Fae Ridge Farm, just north of Iowa City. Want a better planet? Janette says, "The best way to help the earth is to give your business to someone who tends the earth, day to day. Support organic farms in your own backyard, and you'll help to keep growers on the farm."





# Dirty Face Creek Farm

*Baby Spinach; Baby Romaine; Sugar Snap Peas; Okra; Basil; Raspberries; Red Cherry Tomatoes; Cherry Tomatoes (Mixed Colors); Broccoli; Cucumbers*

**HILLS, IOWA. MILES TO MARKET: 10**

Dirty Face Creek Farm is a family-owned farm located in Hills. Along with growing produce, they also raise Angora goats for fleece production. Farm owner Jessica Stutsman and her late husband, Mike, shared a commitment to clean soil and water conservation. Utilizing her background in watershed restoration to care for this organic oasis, Jessica hopes to continue water and soil clean-up in their area. Dirty Face Creek Farm is a shining example of sustainability and environmentally-friendly farming practices.

# Scattergood School Farm

*Heirloom Tomatoes; Cilantro; Red, Green, and Savoy Cabbage; Fennel*

**WEST BRANCH, IOWA. MILES TO MARKET: 15**

Mark Quee doesn't just manage Scattergood Farm—he also tends growing young minds by teaching courses in humanities and religion at Scattergood Friends School. Farming in a school environment is liberating, Mark says, “because our focus is educational, so we're always concerned about the experience for the students.” A failed crop is still a learning opportunity, and as Mark points out, “when things go wrong the students stand to learn even more than when things go well.” Here, Mark checks the progress of a bumper crop of garlic bulbs hung to dry on the barn wall.





# Organic Greens

*Asparagus; Green and Red Cabbage; Sweet Potatoes; Snow Pea Shoots; Sunflower Greens; Micro Greens; Daikon Sprouts; Wheat Grass; Pet Grass*

**KALONA, IOWA. MILES TO MARKET: 19.5**

For James Nisly, growing organic vegetables on his five acre farm is about fulfilling a vision of producing healthy food for a healthy community and building well balanced soil for sustainable food production. His Kalona business, Organic Greens, is a model of such sustainability, utilizing wind power for 100% of its electric energy needs and certified organic production practices. For Nisly, the main focus is on growing “produce with integrity”, a model that he lives by every day as he cares for the plants and the soil at Organic Greens.

# Oak Hill Acres

*Tomato Plants; Herb Plants; Potted Flowers; Potted Geraniums; Green, Yellow, and Purple Beans*

**ATALISSA, IOWA. MILES TO MARKET: 25**

Andy Tygrett’s high school FFA (Future Farmers of America) project has turned out more successful than he could ever have imagined. Stemming from an interest in cultivating gladiolas, his one-man flower business run out of his parent’s gas station has grown into a successful organic farm: Oak Hill Acres. Along with his wife Christina, her brother, Joe, his dad, Terry and a slew of farm cats to mind the mice, Andy manages over 4,000 flower cuttings in their two greenhouses and thirty acres of organic produce. “It was something that we kind of fell into,” says Andy, “but it’s working out great for us.” Start your own organic venture with plant starts from Oak Hill Acres available at New Pioneer – you never know what you’ll grow into!



# Grinnell Heritage Farm

*Bulk and Bunch Carrots; Red, Gold, Chioggia, and Bunched Beets; Rutabaga; Celeriac; Parsnips; Turnips; Greentop Turnips; Beauty Heart Radish; Green, Purple, and Lacinato Kale; Collards; Red and Rainbow Chard*

**GRINNELL, IOWA. MILES TO MARKET: 65**

From Iowa to Tanzania and back again, Andy Dunham has taken a roundabout journey to land as proprietor of his 150-year old, 5th generation family farm. His experience in the Peace Corps taught him the basics of organic vegetable farming, but it was his love of eating that drove his passion to return to Iowa and take up the family business. Along with his wife Melissa, Andy has transformed a former corn and soybean farm into an organic oasis that employs seven people and provides New Pioneer with loads of fresh vegetables. The best thing about organic farming? "I get to be outside, I work for myself, and I get to eat all of the great stuff I grow!"



## Adelyn's Gardens

*Daikon Radish; Patty Pan (summer) Squash; Tomatillos*

**TIFFIN, IOWA. MILES TO MARKET: 8**

Gardening is a family tradition for Dave and Katharine Campbell of Adelyn's Garden. Their 10-acre, certified organic farm, named after Dave's mother, is directly across the road from the home where Dave grew up and where Adelyn had her original gardens. The Campbell's specialty produce is well-known at area Farmers' Markets, and here at the Co-op we're happy to offer their unique products throughout the summer. Through their love of growing "a variety of healthy foods ... for ourselves and our families," they've created a sustainable and beautiful garden just eight miles outside of Coralville.





# Echollective Farm

*Green Garlic; Garlic Scapes; Leeks; Yellow, Red, Sweet (cured), Sweet (fresh), and Green Onions; Sugar Snap Peas; Napa Cabbage; Dandelion Greens; Shallots; Curly and Italian Parsley; Bunched Dill; Cherry Tomatoes (Sungold); Baby Bok Choy; Arugula (bunch and bagged); Bagged Braising Mix; Mixed Varieties Chile Peppers, Winter Squash (mixed, not butternut); Sorrel; Bunched Radish; Bunched Spinach (Fall Crops); Red Leaf (early crop) Lettuce; Lettuce (fall crop); Fingerling Potatoes; Asparagus*

**MECHANICSVILLE, IOWA. MILES TO MARKET: 26.5**

Echollective Farm feels more like a family than a business. Members of this collective garden and CSA make their decisions gathered around the kitchen table. Farm manager Derek Roller says, “The more people get invested and help make decisions, the more likely they are to do good work, especially if they feel what they say has merit.” Derek extends the local growing season through his use of hoopouses, allowing customers clamoring for local food to savor the season two to three weeks earlier and later. Derek’s innovative methods continue to promote sustainability, collaboration, and cooperation.

# Rainbow Ridge Farm

*Gold, Red, Russet, Fingerling, Purple, and Sweet Potatoes; Muskmelon; Honeydew Melon*

**WAVERLY, IOWA. MILES TO MARKET: 111**

Farming comes naturally to second-generation farmer Jason Gomes, owner of Rainbow Ridge Farm located just outside Waverly, Iowa. On his seven tillable acres, Jason cultivates an assortment of potatoes like Austrian Crescent fingerlings, and German varieties Nicola and Corolla, in a spray-free environment. “If I could get everyone to look for potatoes with bug bites in them, then I’d be doing pretty good business!” he laughs. “If you’ve got a piece of produce that looks immaculately clean—the only way to get that is chemicals.” Gomes’ down-to-earth farming techniques include weeding, hacking down potato vines, and harvesting his crop all by hand. Even the bugs get in on the action, helping to “defoliate” potatoes by eating the leafy stems ... and that’s about as natural as you can get.



# Marvin's Corn

*Sweet Corn*

**IOWA CITY, IOWA. MILES TO MARKET: 12**



Wearing a tall seed corn hat and dressed in jeans and a plain blue t-shirt, Marvin Hotz has an easy manner and a firm handshake. He has been growing sweet corn for more than 30 years, on 20 acres just east of Iowa City. Marvin and his son harvest each ear of corn by hand, cutting it from its stalk with a sharp serrated knife, so that delicate kernels won't get bruised. The best part? A mid-morning snack in the field is an ear of ultra-fresh, uncooked sweet corn, sweet and crispy as you please.

# Applecart Orchard

*Many Varieties of Apples; Apple Cider*

**VINTON, IOWA. MILES TO MARKET: 56**

The folks at Applecart Orchard know good fruit. Their expertise in soil and crop maintenance and cider pressing creates a cider "well-known for its freshness and flavor." Applecart Orchard provides premium apple cider and an assortment of apples from their forty acres to New Pioneer each fall. Their farm philosophy? "Don't judge by appearance because sometimes you might miss the good fruit ... the same thing holds true in life." Since smaller apples are usually tastiest, this bit of wisdom holds true any way you slice it!





# Vedic City Organic Farm

*Baby Bok Choy; Napa Cabbage; Lettuce; Kale; Chard; Cucumbers; Eggplant; Japanese Eggplant; Tomatoes; Green, Red, and Yellow/Orange Peppers; Daikon Radish*

**VEDIC CITY, IOWA. MILES TO MARKET: 66.5**

Row upon row of cucumbers, flowering tomato plants, and chard thrive in the humid air of the two acre greenhouse at Vedic City Organic Farm. "Another year, another lesson," says Farm Manager Dean Goodale as he surveys his crops. Dean learned many lessons growing up in an agricultural family, from measuring soil nutrients to the application of compost. His knowledge is apparent in the ecological sustainability of this farm, powered by wind turbine and irrigated from a nearby pond. Vedic City Organic Farm provides New Pioneer with cucumbers, eggplant, chard, and tomatoes throughout the summer months, and lettuces and baby bok choy in the winter.

## Kirkwoods Sun Country Produce

**HOPKINTON, IOWA. MILES TO MARKET: 64.5**

*Hydroponic Tomatoes*

## Joni Miller

**KALONA, IOWA. MILES TO MARKET: 19.5**

*Strawberries*

## Flint Ridge Organic Produce

**KALONA, IOWA. MILES TO MARKET: 19.5**

*Zucchini; Yellow Squash; Cucumbers; Winter Squash; Slicer and Grape Tomatoes; Watermelon; Broccoli; Eggplant*

## Stone Creek Farm (Plantpeddlers)

**CRESCO IOWA. MILES TO MARKET: 155**

*Tomatoes; Cherry Tomatoes; Lettuce Mix; Mediterranean (mini) Cucumbers; Potted (various) Flowers*

## Mariposa Farm

**GRINNELL, IOWA. MILES TO MARKET: 65**

*Fresh Herb; Various Lettuce; Living Basil*

## Pete Collete

**SOLON, IOWA. MILES TO MARKET: 16**

*Rhubarb*

## J&B Chestnut Farm

**WINFIELD, IOWA. MILES TO MARKET: 45**

*Chestnuts*

## Seed Savers Exchange

**DECORAH, IOWA. MILES TO MARKET: 140**

*Garden Seeds*