

# DIRECTORY OF OUR ADVERTISERS

**Alger Vineyards and Winery** employ organic and biodynamic approaches to urge Shiraz and Petite Sirah grapes from their 32 acres of Rockland Tough soil one mile north of Manton. Tasting room is open noon to 5 p.m. on weekends. Telephone: 530.474. WINE.

Owned and operated by Tom Burnham and Jim Tomasini and bonded in 2000 as Tehama County's first winery, **Burnsini Vineyards, LLC** produces Petite Sirah, Zinfandel, Cabernet, Merlot, and Tehama Red (a blend of two premium varieties) wines entirely on the property—ten acres located at 700 feet in Cottonwood. Contact Tom or Jim at 530.347.4765 to arrange for a tour and tasting. Email: burnsiniwinery@aol.com, Web: www.burnsini.com.

For The California Nut Festival, **The Far West Heritage Association** puts together four days of events aimed at every type of audience. Partnerships with farmers, schools, local retail businesses, and Tri-Counties Bank enable the morning Orchard Walk/Run and Blossom Tour, lectures, lunches, cooking demonstrations, book discussions, merchant specials, art displays, and tastings, Fun Day at the Patrick Ranch, and of course, The Agribee™ Finals for local public school children. For complete listing of events scheduled from February 21 to 24, see thecalifornianutfestival.org/events.html

Carol and Kurt Albrecht and their children are the third and fourth generations to farm **Chaffin Family Orchards**. The farm offers tree-ripened fruits—citrus, cherries, apricots, peaches, figs, Asian pears, persimmons, and avocados—pastured poultry, eggs, olives and olive oil, and grass-fed beef, goat, and lamb. Their products are available at the Family Orchards at 606 Coal Canyon Road, off Highway 70, north of Oroville, and at the Chico Certified Farmers' Market Saturdays year-round. Telephone: 530.533.8239. www.localharvest.org/farms/M15251

**Churn Creek Meadow Organic Farm** delivers fresh certified organic produce to homes

and offices in the Redding area. This small family farm, owned and operated by Albert and Mary Occasion, is a member of Shasta Growers Association, Shasta Farm Bureau, and Shasta Cascade Viticulture Association, and a proud sponsor of Healthy Shasta. www.ccmof.com.

Fred and Donna Boots planted their first vines on the property of **Indian Peak Vineyards/Winery** in Manton in 2000 and became a bonded winery in 2004. They currently cultivate four varieties of grape, Cabernet, Merlot, Sauvignon Blanc, and Pinot Noir, and they produce their wines on site. For tours, e-mail ipv@snowcrest.net or telephone 530.474.5506.

A true grocery store, **Kent's Meat and Groceries** specialize in offering organic and local, farm-fresh produce, Prather Ranch local, choice beef, and their own low-salt ham and bacon, cured and smoked right on the premises. Open seven days each week, the full-service grocery is also known for Kathy's Doggone Good Beef Jerky and carries a number of local products like North Valley Chèvre, a goat cheese produced in Cottonwood, and Hanson's Almonds. Out-of-towners visit www.kentsmeatsandgroc.com and use the toll-free number 800.536.8717 to order jerky, ham, and bacon.

**LaRocca Vineyards & Winery** grows grapes organically on 200 acres near Forest Ranch, six miles east of Chico. Regulars at Chico's Saturday Farmers' Market, they also operate a tasting room right on the property. Telephone: 530.899.9463; toll-free 800.808.9463. www.laroccavineyards.com.

Keely and Kevin Coy's **Monk's Wine Bar and Bistro** now serves full dinners from a menu created by chef Richie Hirschen and using local products, including Pedrozo cheese, Mooney Farm Arbequina olive oil, and produce from Chico Farmers' Market and S & S Market. Seven days a week from 4:30 pm, Monk's is open at 128 West 2<sup>nd</sup> Street, downtown Chico. Telephone 343.3408.

**New Clairvaux Vineyard**. Since 2000, the monks at this Trappist Monastery in Vina, near Red Bluff, have been growing grapes to produce their wines. Sister vineyards, Poor Souls and St. James, each with its particular soil type, produce distinctive wines, including the white 2006 Silver Medal Winner Albarino, Petite Sirah, Syrah, Tempranillo, and Zinfandel. Aimee Sunseri, a fifth generation California winemaker, oversees production. The tasting room is open 11 am to 5 pm on weekends. Telephone: 530.839.2200; www.newclairvauxvineyard.com.

Mark and Deneane Ashcraft at **North Valley Farms Chèvre** in Cottonwood produce clean, mildly flavored goat cheeses with a dense, creamy texture. Already in 2007, their first year of production, their cheese won a Gold Medal at the California State Fair. Telephone: 530.347.7151. E-mail: dashcraft@northvalleyfarms.com. Web: northvalleyfarms.com.

**Organic Valley Family of Farms**, the nation's largest cooperative of independent, organic farmers, counts CSU, Chico's organic dairy among its members. Organic Valley's Cooperative Headquarters are located at One Organic Way, La Farge, WI 54639. Telephone 888.444.MILK (toll free); 608.625.2602, and 608.625.2600 (fax). www.organicvalley.coop.

**The 3rd Annual This Way to Sustainability Conference: Connecting to the North State** had over 1100 attendees, more than 200 of them students from other universities. Hosted by CSU Chico, The Associated Students of CSU Chico, Butte College, and The Associated Students of Butte College, **The 4<sup>th</sup> Annual This Way to Sustainability Conference** will be held November 6-9, 2008.

**The Worm Farm**, located 7 miles south of Chico in the farming community of Durham, mixes compost and worm castings to create a unique blend of soil amendments for landscapers and homeowners. Telephone: 530.894.1276. www.thewormfarm.net.