

2011-2012 DIRECTORY

IOWA



BUY FRESH
BUY LOCAL®



JOHNSON COUNTY LOCAL FOOD ALLIANCE

USE THIS DIRECTORY TO FIND AND CONTACT FARMERS MARKETS, FAMILY FARMS AND BUSINESSES THAT SERVE OR SELL LOCALLY GROWN PRODUCTS IN AND NEAR JOHNSON COUNTY.

Meet the Johnson County Local Food Alliance: JCLFA

The Johnson County Local Food Alliance (JCLFA) wants to help you get up close and personal with your watermelon. Your spinach. Even your warm, melty cinnamon rolls.

Why? Because we know that more people want to feel connected to their food and to their farmers. Because we know that you want food that is:

FRESH. We're talking strawberries that are still warm from the sun—not chilled into submission from their 2,000 mile journey to your table.

HEALTHY. Food that is good for you, good for the land and good for your community. Food you can trust.

LOCAL. When you buy food from your neighborhood farmer you help build your community.

IT'S SIMPLE: Local purchases help keep money and other resources close to home.

SOUND SATISFYING? We think so too, and we want to make it easier for you to get what you want.

JOHNSON COUNTY FARMERS MARKETS

IOWA CITY • DOWNTOWN FARMERS MARKET

Chauncey Swan parking ramp
intersection of Washington & College Streets,
Iowa City

from May 2-Oct. 31

Wed: 5-7 pm

Sat: 7:30 am-Noon

IOWA CITY • SYCAMORE MALL FARMERS MARKET

Hwy 6 & Sycamore St., Iowa City
west end of parking lot

from May 4 - Oct. 26

Tues: 3-6:30 pm

CORALVILLE FARMERS MARKET

Aquatic Center parking lot
1513 5th St., Coralville

from May 3-Oct. 7

Mon & Wed: 5-8 pm

NORTH LIBERTY FARMERS MARKET

North Liberty Recreation Center
520 W. Cherry St., North Liberty
north parking lot

from May 9 - Oct. 24

Sun: 1-4 pm

HOMESTEAD AMANA FARMERS MARKET

4125 V St., Homestead

from May 21 - Oct. 1

Fri: 4-7 pm

LONE TREE FARMERS MARKET

North Park, 409 North Devoe,
Lone Tree

from June 1 - Oct. 26

Tues: 4-6:30 pm



JOHNSON COUNTY
LOCAL FOOD ALLIANCE

www.jclfa.org

MARK YOUR CALENDAR FOR THE FIELD TO FAMILY FESTIVAL: AUG. - OCT. 2011

Join us during our 10th Annual **Field to Family Festival** as we celebrate local food, healthy community, delicious farmer-grown meals and culinary excellence.

Wed, Sept. 7: JCLFA'S ANNUAL CULINARY WALK, a showcase of local foods served up by top Iowa City restaurants.

Tickets \$25/person, \$15 with current student ID through Sept. 6. On Sept. 7, all tickets are \$30. Tickets sold at New Pioneer Food Co-op stores.

Sun, Sept. 25: HARVEST DINNER AT HOTEL VETRO. Tickets sold at New Pioneer Food Co-op and Hy-Vee Food Stores. The Third Annual Harvest Dinner will delight the senses by putting Iowa's abundant harvest into the hands of some of the area's best chefs, delighting you with a dinner that will not soon be forgotten! Featuring Devotay owner and author Kurt Friese and local food advocate Francis Thicke.

Field to Family will also offer: Tours of local farms including Scattergood Farms and Earth Source Gardens, School Garden events, a barn dance and more!



Farmers

LOCAL FARMERS

ACOUSTIC FARMS

Mark Armstrong and Barbara Grant
2674 Linn Grove Rd., Springville
acousticfarms@hotmail.com

Find us at farmers markets, HyVee, New Pioneer Food Co-op and more. Acoustic Farms is a true farmstead cheeserie. We market 3 types of cheeses. Our registered Jersey girls are all grass-fed, with no hormones used in milk production. We grow all the grass and hay that is used through winter to sustain them and summers are spent on pasture. We are truly a "closed farm."

APPLECART ORCHARD

2083 61st St., Vinton
Store (319) 472-3900
Cell (319) 560-1816
applecartorchard@aol.com
Mon - Sat 9-5

Featuring u-pick apples, pears, strawberries, raspberries, cherries and peaches, applesauce and a wide variety of other produce, much of it pesticide free.

GALEN BONTRAGER FARM

Galen Bontrager
4846 Orval Yoder Turnpike SW, Kalona
(319) 683-3199
www.galenbontragerfarm.com
Pickup at farm and delivery available
Mon - Sat by appointment

Salad bar beef, salad bar lamb, pastured broilers, pastured turkey, pastured eggs, firewood in truck-loads or bundles. Farm visits/tours by appointment only.

BRENNEMAN FARMSTEAD CHEESE

Matt & Kim Brenneman, owners
2991 310th St., Parnell
(319) 646-2806 mkbrenne@netins.net

Fresh chevre plain and with herbs or fruit. Available at Iowa City, Cedar Rapids Downtown District, Williamsburg and Homestead Farmers Markets.

DIRTY FACE CREEK FARM

Jessica Stutsman
3714 500th St. SW, Riverside
(319) 679-4082 • year round
jessicastutsman@netins.net

This year will be our first in raspberry production. We also focus on cherry tomatoes, spinach, okra, sugar snap peas, and basil.

ECHOLLECTIVE CSA

Derek Roller
1003 Ginter Ave, Iowa City
(319) 325-3910
droller75@yahoo.com

A wide variety of vegetables, fruits and herbs grown with organic and sustainable practices are furnished weekly for our twenty week season from May to October.

GRINNELL HERITAGE FARM

Andy & Melissa Dunham, owners
1933 Penrose Street, Grinnell
(641) 236-4374
www.GrinnellHeritageFarm.com

Produces USDA organic vegetables, flowers and herbs. Andrew is a 5th generation Iowa farmer. The 80 acre farm, located northeast of Grinnell, has been in the family for 153 years, and is counted amongst the oldest family farms in central Iowa. "CSA Shares - May through Dec; Spring Share - 4 weeks in May; Summer Share - 20 weeks June through mid-Oct; Winter Share - 4 distributions in Nov. & Dec.

HIGHLAND VISTA FARM

Steve & Colleen Rodgers
3268 320th St., Wellman
(319) 646-2989 • hvf@netins.net
Country Store: Mon-Sat 9-6
by chance or appointment.
Delivery available

Pasture-raised beef, eggs, and pork, just minutes from the Kalona Cheese Factory. Custom, bulk orders, or visit our on-farm store. Delivery available.

HOTZ PRODUCE

Marvin and Carolyn Hotz
5345 500th St. SE, Iowa City
(319) 629-5320

Featuring sweet corn, fresh produce, and eggs.

LINN RIDGE FARMS, INC.

Marvin Miller
2864 Yy Ave., Parnell
Home (319) 330-1113
Cell (319) 646-6062

In-season farm stand; Farmers Market - Miller Sweet Corn sign

Featuring sweet corn, asparagus, pumpkins, squash, snap peas, and string beans. West of Iowa City, just off Black Diamond Trail-F52.

NOBLE BEE HONEY

Matthew Stewart
2956 170th St., South Amana
(319) 662-4145

Our focus is on honey production, bee husbandry, honey processing, and distribution.

ORGANIC GREENS LLC

James Nisly
2316 133rd St., Kalona
(319) 656-3885 • (319) 936-6510 cell
organicgreens@earthlink.net

Available at New Pioneer Coop, Everybody's, Hy-Vee and local restaurants. Featuring a beautiful palette of exotic and tasty mini greens and micro greens. Energizing wheatgrass juice. Culinary herbs, asparagus and sweet potatoes. Certified organic.

PAVELKA'S POINT MEATS

Lois Pavelka and Bill Ellison
Iowa City, Mt. Vernon and Solon
(319) 624-2392

Find us at Iowa City and Mt. Vernon Farmers Markets. Local lamb, pork and beef.

PURE PRAIRIE GARDENS

David and Mickey Miller
405 6th St. NW, Mt. Vernon
(319) 310-6399
mickeymcin@aol.com

Offering high-quality fruits and vegetables, grown responsibly and free of chemicals and synthetic pesticides. We sell direct to customers and local restaurants.

RAPID CREEK CHIANINA RANCH

Doug & Pam Darrow
3727 Calkins Ave. SW, Oxford
(319) 828-4741

Locally born, locally grown beef from our farm to your table. Grain fed, not confined, visit us at the farm anytime.

SALT FORK FARMS

Eric J Menzel
4824 Sutliff Rd. NE, Solon
http://saltforkfarms.com
saltforkfarms@gmail.com
CSA, restaurants, Iowa City Farmers Market

We are Salt Fork Farms. We grow vegetables, fruit, herbs, flowers, and poultry for meat and eggs to feed our family, friends, and community. We strive to provide the most wholesome, nutritious, and delicious foodstuffs possible while maintaining a healthy relationship to the land and connecting others to the agrarianism that sustains them.

SASS FAMILY FARM

Maurice Sass
3060 160th St., Riverside
(319) 648-3788 Daily 11-7
www.sassfamilyfarm.com
sassfarms@netzero.net

Produce stand and country store, as well as a playground, petting zoo, and CSA program. We also provide hayrack rides and an annual Pumpkin Festival along with celebrating Watermelon Days.

SCATTERGOOD FRIENDS

SCHOOL FARM

Mark Quee, farm manager
1951 Delta Ave., West Branch
(319) 643-7631
www.scattergood.org/farm-prairie
farm@scattergood.org

An innovative farm featuring grass finished, all natural beef and lamb, pastured free range turkey, chickens and eggs and a wide variety of certified organic fruits, vegetables, flowers and herbs.

SPROUTS UNLIMITED, INC.

Bill Beach, Owner
799 51st Street, Marion
(800) 777-6889
www.sproutsunlimitedinc.com

Small independent local company for over 28 years. Building relationships based on quality and service. Founder, Bill Beach began his company growing bean and alfalfa sprouts-we still do.

SQUIER SQUASH AND

DONNELLY FARMS

Shelley Squier and Mike Donnelly
33416 Keokuk Iowa Rd., North English
(319) 639-2430
squiersquash@netins.net
At IC Farmers Market Wed. and Sat.

We are a certified organic farm specializing in unique & heirloom varieties of garlic, heirloom tomatoes, peppers, eggplants, basil, squash, fingerling potatoes, greens fruits & chestnuts.

WILSON'S ORCHARD

Paul Rasch
2924 Orchard Lane NE
Iowa City, IA 52240
paulsara@yahoo.com
www.wilsonsapples.com

Apples and pumpkins available both U-pick and pre-picked. Homemade pies, turnovers, donuts, apple cider and cider vinegar. Also feature locally made products from are producers. Open Aug 1. to Oct. 31, each day.

ZJ FARM/ LOCAL HARVEST CSA

Susan Jutz
5025 120th St. NE, Solon
(319) 929-5032 cell
www.zjfarms.com
localharvestcsa@southslope.net

Our Community Supported Agriculture farm supports our family by growing vegetables using organic practices. The vegetables are delivered fresh to you on the day they are harvested.

Grocers/Distributors

3

GROCCERS

HENRY'S VILLAGE MARKET

Lalanya & Andy Bodenbender, owners
4125 V Street, Homestead
(319) 622-3931

www.henrysvillagemarket.com

Open M,W,Th,F 10-6, Sat 9-6, Sun 9-4

We comb the Iowa countryside to find homegrown produce, natural meats, grains, and organic dairy. Our gardens in West Amana, and right outside the store, bring us naturally grown fruits, vegetables, and eggs from our beloved chickens. Come rediscover old-fashioned flavor.

NEW PIONEER CO-OP

22 S. Van Buren St., Iowa City
(319) 338-9441, www.newpi.coop
Open daily 7 am - 11 pm

NEW PIONEER CO-OP

1101 2nd St. Coralville
(319) 358-5513, www.newpi.coop
Open daily 7 am- 10 pm

New Pioneer Food Co-op is a full-service co-operative grocer offering local, organic, and natural products. We serve our customers by emphasizing high quality, fair prices, and product information. We are an environmentally and socially responsible member of the community.

HY-VEE FOOD STORES

Open 24 Hrs/ 7 days a week
Grocery, including local food, pharmacy, floral and caterer. • www.hy-vee.com

FIND US AT THESE LOCATIONS:

HY-VEE 812 South First Ave, Iowa City
Produce Manager: John Wombacher
(319) 338-9758

HY-VEE

1720 Waterfront Drive, Iowa City
Produce Manager: Dan Atkinson
(319) 354-7601

HY-VEE

1201 North Dodge Street, Iowa City
Produce Manager: Wes Vevera
(319) 354-9223

HY-VEE

1914 8th Street, Coralville
Produce Manager: Franklin Bys
(319) 351-5523

ORGANIC GREENS LLC

James Nisly
2316 133rd St. Kalona
(319) 656-3885, cell (319) 936-6510,
organicgreens@earthlink.net

Refrigerated delivery of local produce to commercial customers. State licensed Food Processing Plant. FDA Registered. Insured.

SPROUTS UNLIMITED, INC.

Bill Beach, Owner
799 51st Street, Marion
(800) 777- 6889
www.sproutsunlimitedinc.com

Small independent local company for over 28 years. Building relationships based on quality and service. Founder, Bill Beach began his company growing bean and alfalfa sprouts- we still do.

DISTRIBUTORS

LOCAL HARVEST SUPPLY

Phil Danowsky, Manager
3800 2nd St., Coralville
(877) 797-8881
phild@localharvestsupply.com
www.localharvestsupply.com
Mon-Fri: 8-5

Local Harvest Supply offers a diverse variety of local foods procured from Iowa farmers; available through Hawkeye Food Service or direct from LHS. Call for details.

ORGANIC GREENS™

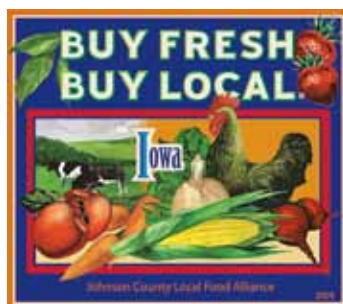
Mother Nature's Nutrition on a Mission

 Mini Greens & Micro Greens

 Wheat Grass Juice

 Vegetables

 Pet Grass



Iowa City Farmer's Market

Through Oct. 29th

Wed. 5-7pm & Sat. 7:30am-Noon

Free parking offered during Farmers Market Hours in upper levels of Chauncey Swan Ramp, Recreation parking lot and the City Hall parking lot.

Chef at Market

1st & 3rd Saturdays at 9:30am

Taste of Market

Wed., August 31 5pm-7pm

Featuring Mutiny in the Parlor
Free samples of in-season fruits, vegetables and baked good provided by the vendors.

Farmer's Market Kids Day

Sat., Sept. 10th

In Chauncey Swan Parking ramp from 9-11am

Market Music

Wed. 5-7pm (Jun.-Aug.)

Sat. 9-11am (Jun.-Aug.)

Art In The Park

Wed. 5-7pm (Jun. - Sept.)

Sat. 9-11am (Jun. - Sept.)

Art in the Park runs Jun - Sept., weather permitting.

<http://www.icgov.org/farmersmarket>

Restaurants

ATLAS

James Adrian, chef/owner
127 Iowa Ave., Iowa City
(319) 341-7700

www.atlasiowacity.com

Lunch & Dinner: 11am-10pm;
Cocktails 10pm-1:30am

Featuring an eclectic menu inspired by the seasons. Utilizing fresh local produce, much of it organic, and serving only antibiotic free and hormone free meats.

CEDAR RIDGE VINEYARDS

Jeff Quint, owner

Jamie Siefken, general manager
1441 Marak Rd., Swisher

(319) 857-4300 • www.crwine.com

Mon-Tues: Closed; Wed-Fri: 11-9pm
Sat-Sun: 11-5; Sun Brunch: 9-1pm

Family-owned 7,000 square foot winery, distillery, tasting room and event center providing the highest quality wines, spirits and entertainment experience around.

CHEF'S TABLE

Eric McDowell, chef/owner
223 E. Washington St., Iowa City
(319) 321-9212

Dinner: Mon-Sat. 5-10:30

A French restaurant focussing on incredible service and quality, a worldly wine program and upscale comfortable cuisine.

DEVOTAY

Kurt Michael Friese, chef/owner
117 N. Linn St., Iowa City

(319) 354-1001

www.devotay.net

Sun. brunch: 11-2;

Lunch: Mon-Sun. 11-2;

Dinner: Sun.-Thurs. 5-9pm;

Fri-Sat 5-10 pm

We are a family-run, community-based restaurant that features the great foods of the small Iowa family farms and artisans.

EL BANDITOES

Derek Perez, chef/owner
327 E. Market St., Iowa City
(319) 358-2836

elbanditosiowacity@gmail.com

elbanditosiowacity.com

Mon- Thur: 11 AM to 10 PM; Fri-Sat: 11 to Midnight; Sun: 9 AM to 10 PM

El Banditos features hand-rolled tacos, fresh guacamole, enchiladas, burritos and more. Their food is handmade from family recipes and experience. El Banditos proudly serves local produce as well as beef, pork and lamb from Solon's Pavelka Point and Decorah's Grass Run Farms.

LEAF KITCHEN

Harriet Woodford, owner;

Masae Judge, owner/chef

301 1/2 Kirkwood Ave., Iowa City

(319) 339-1742

leaftearoom@hotmail.com

www.leafkitchen.com

Brunch 8-2 p.m. Sat. & Sun; lunch 1-2 p.m. Tues. through Friday; Dinner 5:30-9 p.m. Tues, Wed, & Thursday, til 10:30 Friday and Sat. night.

Restaurant, tea & coffee shop. Voted best restaurant/chef by Edible Iowa Magazine in Iowa, Leaf Kitchen now serves dinner. We offer "local ingredients with global flavors". Afternoon Tea by reservation.

MOTLEY COW CAFÉ

David Wieseneck, chef/owner

160 N. Linn St., Iowa City

(319) 688-9177

www.motleycowcafe.com

Dinner & Drinks: Mon-Sat 5-10PM;

Lunch: Mon-Fri 11-2;

Sunday Brunch 9:30-2

Frequently changing menu showcasing seasonal, local and organic ingredients. Fresh gourmet food served in an intimate setting. Extensive beer and wine list and full bar.

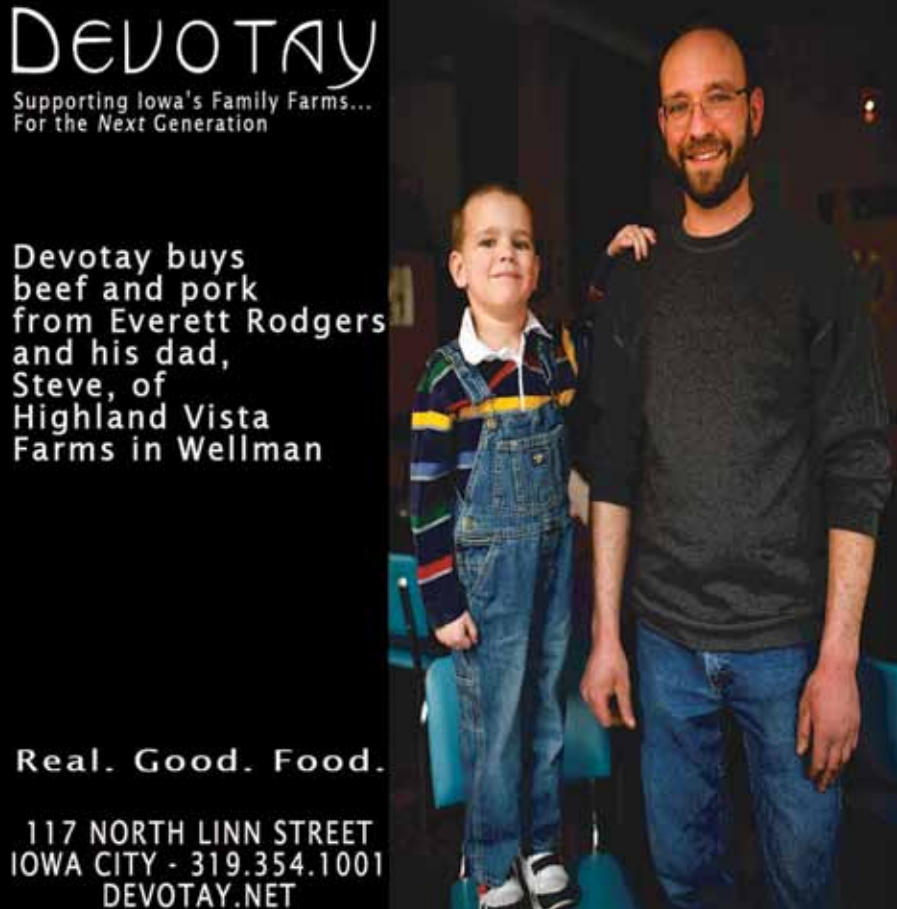


Hy-Vee
EMPLOYEE OWNED
Iowa City and Coralville

Buying locally grown food and supporting local growers is easy by shopping at your local Hy-Vee store.

One of the best ways to eat healthier and be more eco-conscious is to purchase **locally grown food and products**. With busy schedules and last-minute cooking on weeknights, getting to the farmer's market is not always practical. **So, what do you do?**

Your local Hy-Vee provides a vast array of local products making it easy to shop locally. By doing so, you eliminate unnecessary environmental damage caused by shipping food, your food dollar stays in the local economy, and you benefit from eating fresh, more nutritious food!



DEVOTAY
Supporting Iowa's Family Farms...
For the Next Generation

Devotay buys beef and pork from Everett Rodgers and his dad, Steve, of Highland Vista Farms in Wellman

Real. Good. Food.

117 NORTH LINN STREET
IOWA CITY - 319.354.1001
DEVOTAY.NET

Restaurants

5

OASIS FALAFEL

Naftaly Stramer, owner
206 N. Linn St., Iowa City
(319) 358-7342
www.oasisfalafel.com
naftaly@oasisfalafel.com
Lunch & Dinner:
Mon-Sat 11AM - 9PM

At Oasis, our falafel is made FRESH daily. Every morning fresh ingredients are mixed, mashed, and chopped so you can eat a hot, fast meal made with delicious, healthy, ancient ingredients like: Chickpeas, Olive Oil, Sesame Seeds, Garlic, Spices and LOVE!

ONE TWENTY SIX

Mathew Chackalackal, owner
126 E. Washington St., Iowa City
(319) 887-1909
www.onetwentsix.net
Lunch & Dinner Daily

Sourcing local, sustainable, organic/natural ingredients. We host private parties, rehearsal dinners, wedding receptions, etc. Private parking lot in downtown Iowa City. Hearth, our sister restaurant, is opening next door in June.

ORCHARD GREEN RESTAURANT & LOUNGE

Brian & Shelly Heszcic, owners
521 S. Gilbert St., Iowa City
(319) 354-1642
www.orchardgreenrestaurant.com
Sun-Tues 3 to 9 pm, Wed-Sat 3-10 pm
Mediterranean, seafood, steaks and vegetarian

THE RED AVOCADO

David Burt, Katy Coonfield
& Rachael Langin
521 E. Washington St., Iowa City
(319) 351-6088
www.theredavocado.com
Lunch (May-Oct) Tues-Fri 11-2
Brunch: Sat-Sun 11-2,
Dinner: Tues-Sat 5-9

Our menu features creative organic vegetarian dishes, changing frequently to reflect the season, and utilizing as many local ingredients as possible. We offer dinner, lunch, brunch and catering - with an extensive wine list and unique beers from regional providers.

SHARE

Joy Harringa, Director of F&B
210 S. Dubuque St., Iowa City
(319) 354-4640
www.sharewinelounge.com
Daily: Breakfast, Lunch & Dinner:
6:30 am-11 pm

The menu sways with the seasons and compliments our wine selections while encouraging the guest to share, sample and explore a variety of cuisines. Our food is prepared using sensible and all fresh ingredients that are sure to fulfill your culinary cravings.

VESTA

Seth Hershey, chef/owner
849 Quarry Road, Suite 100, Coralville
(319) 398-3782
seth@vestaiowa.com
www.vestaiowa.com
11 am to 10 pm, 7 Days a Week

Vesta offers unique cuisine featuring the freshest local and seasonal ingredients.

THE WEDGE

Steve Harding, manager
136 S. Dubuque St., Iowa City
(319) 351-9400
www.TheWedgePizza.com
Breakfast: 7am - 2pm; Lunch/
Dinner: 10:30am - 11pm,
Thurs - Sat: open 'til 2:30am

We are a locally owned pizzeria with an eclectic selection of daily entree features, slices, soups, salads, sandwiches and a full breakfast menu. We use many local and organic ingredients and strive to make every meal a pleasurable and unique dining experience.

OTHER LOCAL BUSINESSES

ROSIE'S BEST

Alicia Ambler, owner
Iowa City, IA 52240
(319) 541-0566
www.etsy.com/shop/rosiesbest,
rosiesbest.com
aliciaambler@gmail.com

Delicious baked goods, including granola and cookies, made in small batches in my urban kitchen in Iowa City, Iowa.

LOCAL BURRITO

Derek Roller, owner
1003 Ginter Ave., Iowa City
(319) 325-3910
localburritosales@gmail.com

Local and organic food and drink at the Iowa City Farmers Market.

PICKLE CREEK

Tim & Jocelyn Engman, owners
1341 Spruce Ave., Brighton
(319) 694-3054
www.picklecreek.com

Pickle Creek is a family business that makes herb-infused olive oils and vinegars, jellies, soaps, salves, and lip balms. We also sell herb seedlings and dry herbs and teas. We grow all our herbs on our certified-organic farm and make all our products ourselves.

JOHNSON COUNTY LOCAL FOOD ALLIANCE • www.jclfa.org

Interactive Garden Education & Lifeskills Service for Children (Of All Ages!) that Focuses on the Fundamentals of Sun, Soil, Air and Water for Food, with Special Emphasis on Soil Health Through Composting & Worms

Soilmates

Garden Education Service for Children of All Ages

For scheduling and programming information, contact Scott Koepke at 319-338-8426 or skoepke@newpi.coop.



CORALVILLE FARMERS' MARKET

Mondays & Thursdays, 5:00-8:00
May 2-October 6, 2011

Coralville Community Aquatic Center parking lot,
1513 7th St., next to the pond in S.T. Morrison Park

Fresh, locally-grown fruits and vegetables, homemade baked goods, handmade clothing, arts & crafts, flowers & plants, jewelry, herbs & spices, prepared foods.

Farmers' Market Music on Mondays with acoustic music by local performers; **Music in the Park** on Thursdays.

Visit www.coralville.org for more information.

Buy Fresh Buy Local

The Johnson County Local Food Alliance (JCLFA) is the local chapter of Buy Fresh Buy Local

BUY FRESH BUY LOCAL (BFBL): A collaborative national campaign with the purpose of strengthening local food systems that in turn promote healthy local economies, communities and landscapes. It has been developed by Food Routes Network and Practical Farmers of Iowa.

The purpose of the Buy Fresh Buy Local program is:

- to increase market access, sales volume, net income and long-term stability of direct marketing farmers,
- to raise awareness among Iowans of our local treasures; farmers markets, family farms and orchards, local meat lockers, restaurants, grocery stores and other businesses that serve or sell locally grown farm products,
- to stimulate the social and economic vitality of Iowa through strengthening the viability of independent farmers and businesses. Healthy community begins with healthy food. JCLFA works to foster healthy food and healthy community.

JCLFA frequently partners with other local food and agriculture non-profits, including:

- Backyard Abundance, <http://www.backyardabundance.org/>
- Iowa Valley RC&D, <http://ivrcd.org/>
- Local Foods Connection, <http://www.localfoodsconnection.org/>
- Reclaiming Roots, <http://reclaimingroots.org/>

Join us in supporting these local businesses, on the map on pg. 7:

DISTRIBUTORS

- Local Harvest Supply**
3800 2nd St. Coralville
- Organic Greens LLC**
2316 133rd St., Kalona

FARMERS

- Sprouts Unlimited, Inc.**
799 51st St., Marion
- Acoustic Farms**
2674 Linn Grove Rd., Springville
- Applecart Orchard**
2083 61st St., Vinton
- Brenneman Farmstead Cheese**
2991 310th St., Parnell
- Dirty Face Creek Farm**
3714 500th St. SW, Riverside
- Echollective CSA**
879 Echo Ave., Mechanicsville
- Galen Bontrager Farm**
4846 Orval Yoder Turnpike, Kalona
- Grinnell Heritage Farm**
1933 Penrose St., Grinnell
- Highland Vista Farm**
3268 320th St., Wellman

- Hotz Produce**
5345 500th St. SE, Iowa City
- Linn Ridge Farms, Inc.**
2864 Yy Ave., Parnell
- Noble Bee Honey**
2956 170th St., South Amana
- Palveka's Point, Inc.**
710 Ivanhoe Rd., Mount Vernon
- Pickle Creek**
1341 Spruce Ave., Brighton
- Pure Prairie Gardens**
405 6th St. NW, Mount Vernon
- Rapid Creek Chianina Ranch**
3727 Calkins Ave. SW, Oxford
- Salt Folk Farms**
4824 Sutliff Rd. NE, Solon
- Sass Family Farm**
3060 160th St., Riverside
- Scattergood Friends School Farm**
1951 Delta Ave., West Branch
- Squier Squash & Donnelly Farms**
33416 Keokuk Iowa Rd., North English
- Wilson's Orchard**
2924 Orchard Lane NE, Iowa City
- ZJ Farm / Local Harvest CSA**
5025 120th St. NE, Solon

- Organic Greens LLC**
2316 133rd St., Kalona

FARMERS MARKETS

- Coralville Farmers Market**
Aquatic Center Parking Lot
1513 5th St., Coralville
- Homestead Amana Farmers Market**
4125 V St., Homestead
- Sycamore Mall Farmers Market**
1660 Sycamore St. Hwy 6
& Sycamore St. Iowa City
- Iowa City Downtown Farmers Market**
220 S. Gilbert St.,
Chauncey Swain
parking lot, Iowa City
- Lone Tree Farmers Market**
North Park, 409 North Devoe,
Lone Tree
- North Liberty Farmers Market**
North Parking lot, North Liberty
Recreation Center

GROCERS

- Henry's Village Market**
4125 V St., Homestead
- Hy-Vee**
812 S. First Ave., Iowa City
- Hy-Vee**
1720 Waterfront Dr., Iowa City
- Hy-Vee**
1201 N. Dodge St., Iowa City
- Hy-Vee**
1914 8th St., Iowa City
- New Pioneer Co-op**
1101 2nd St., Coralville
- New Pioneer Co-op**
22 S. Van Buren, Iowa City

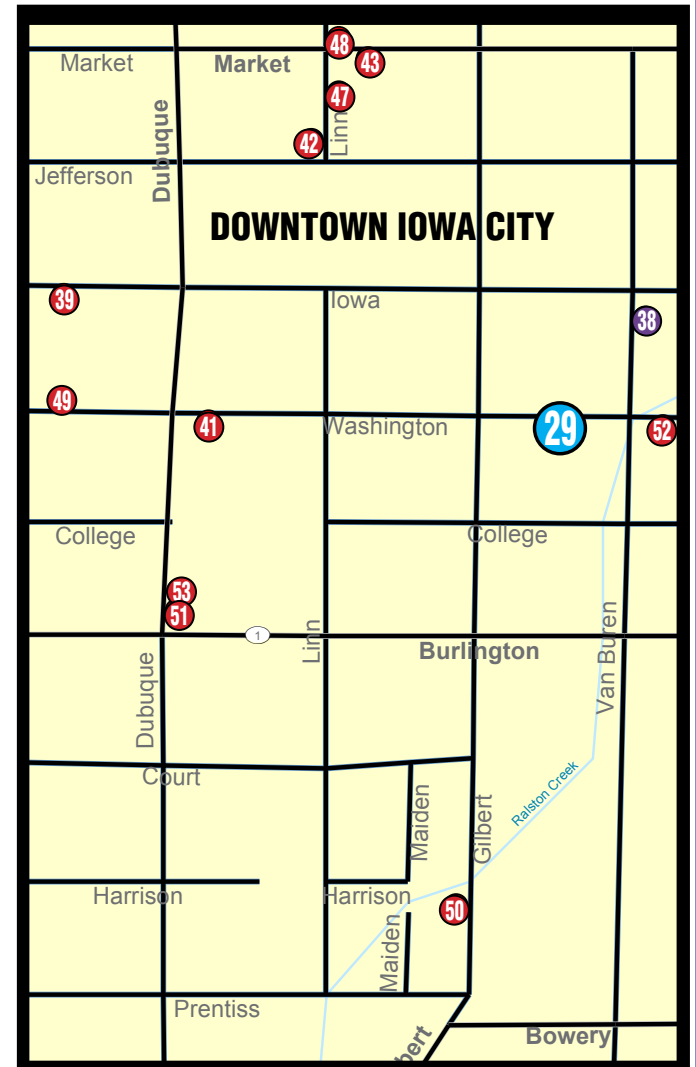
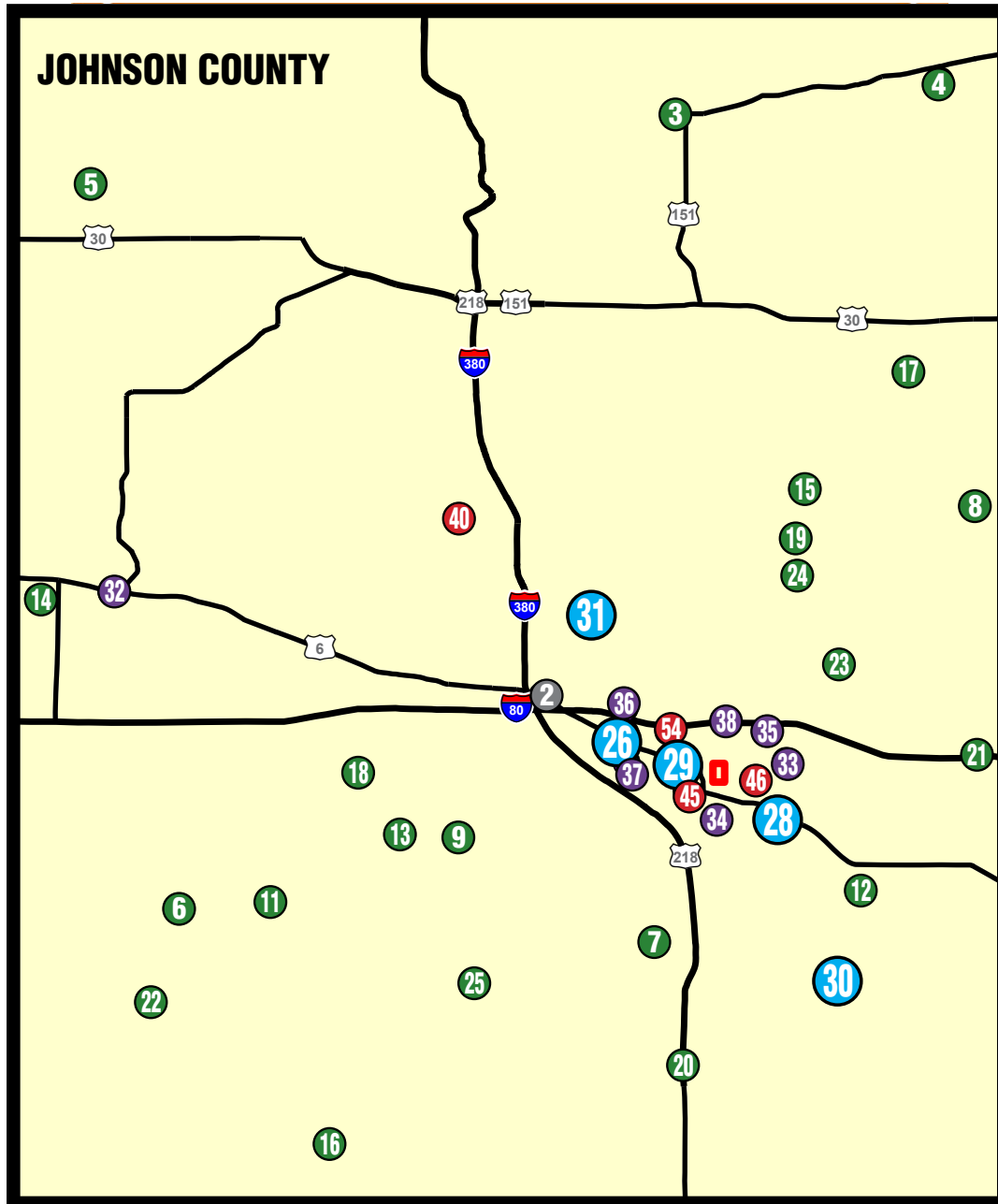
RESTAURANTS

- Atlas**
127 Iowa Ave., Iowa City
- Cedar Ridge Vineyards**
1441 Marak Rd., Swisher
- Chef's Table**
223 E. Washington St., Iowa City
- Devotay**
117 N. Linn St., Iowa City

- El Banditos**
327 E. Market St., Iowa City
- Leaf Kitchen**
301 ½ Kirkwood Ave., Iowa City
- Local Burrito**
1003 Ginter Ave., Iowa City
- Motley Cow Café**
160 N. Linn St., Iowa City
- Oasis Falafel**
206 N. Linn St., Iowa City
- One Twenty Six**
126 E. Washington St., Iowa City
- Orchard Green Restaurant**
521 S. Gilbert St., Iowa City
- Share**
210 S. Dubuque St., Iowa City
- The Red Avocado**
521 E. Washington St., Iowa City
- The Wedge**
136 S. Dubuque St., Iowa City
- Vesta**
849 Quarry Road, Coralville

Find Local Food

7



Source: Tele Atlas / ESRI

Legend

These maps correspond with the list on pg. 6

JOHNSON COUNTY LOCAL FOOD ALLIANCE

Find us online at www.jclfa.org



FARM TO SCHOOL CONNECTING SCHOOL KIDS WITH THEIR FOOD



The Johnson County Local Food Alliance coordinates the ICCSD Farm to School chapter, one of several Iowa Farm to School chapters throughout the state that are working to get kids thinking about where their food comes from and adding more local foods to school lunches.

The objectives of our chapter are to:

- get kids thinking about where their food comes from and how it is grown;
- provide hands-on food activities for school students such as school gardens, in-class cooking demonstrations, and composting systems;
- help kids making healthy food choices;
- add more local foods to school meals and snacks;
- support the local food economy. Farm to School worked with ICCSD Food Services and three local growers to serve locally-grown salad greens for lunch at all 25 schools in the district.

Farm to School leads a district-wide School Gardening Program by serving as a resource for school gardens, connecting school gardeners with each other and providing teacher training on how to incorporate school gardens in the classroom.

Farm to School brings farmers to the schools to teach students about the farm-to-table process through our "Farmer Fair" program and individual farmer visits.

Other Farm to School chapters in the Johnson County area include West Liberty and Clear Creek Amana school districts. The Iowa Farm to School program is managed by the Iowa Department of Agriculture and Land Stewardship (IDALS) and the Iowa Department of Education.

Find us on the web at: <https://sites.google.com/site/iccsdfarmtoschool/>
And on Facebook as "Iowa Local Food"

THANK YOU TO THE JOHNSON COUNTY LOCAL FOOD ALLIANCE'S DEDICATED BOARD OF DIRECTORS:

JAMES NISLY, President
JAY BERRY, Vice President
JEAN DONOHUE, Treasurer
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LUCIE LAURIAN
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JCLFA Farm to School Coordinator: HEATHER WIDMAYER

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Atlas World Grill

OPENING AUGUST 2011

IOWA VALLEY FOOD CO-OP



5 REASONS TO JOIN THE CO-OP:

OUR PURPOSE IS TO INCREASE THE AVAILABILITY OF FRESH, FAIRLY PRICED, SUSTAINABLY PRODUCED FOOD IN EASTERN IOWA.

1. FRESH, FLAVORFUL FOOD
2. SUPPORT YOUR NEIGHBORS
3. HELP CREATE THE NEXT GENERATION OF FARMERS
4. SHARE THE GOOD LIFE IN EASTERN IOWA
5. GOOD FOR YOUR FAMILY, GOOD FOR THE REGION



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