

# Curry County Local Food Guide



**Guide for sourcing local food throughout  
Curry County**



Resource Assistance for Rural Environments



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# Curry County Info

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Curry County is situated in a pristine, wild, and very rural location comprised of many stunning geographic features, including the ocean, mountains, rivers, lakes, creeks, and state and national forests. Additionally, the county hosts a mild, wet climate and rich soils, all of which provide plenty of farming, ranching, fishing, and foraging opportunities for locals.

In the past, small farms, ranches, and canneries could be found throughout the county, and a self-sustaining and foraging lifestyle was popular among residents. To an extent, this lifestyle still exists to this day. However, throughout the years, the food system transformed from localized production, processing, and distribution to food items being harvested locally and then transported out of the area to be processed and consumed elsewhere.

Because of this change, we are finding a startling number of Curry County consumers becoming more disconnected from their community food resources. Additionally, people are growing less food for their own consumption and many do not know where to purchase locally grown and harvested food.

Fortunately, many Curry County residents are interested in bridging this knowledge gap to create a stronger, more resilient community food system. The idea behind the Curry County Local Food Guide stemmed from interested Curry County residents who requested a guide be created to assist the community and tourists in accessing locally grown food from area producers. The guide includes local producers, farmers markets, community and school gardens, and food related organizations and clubs.



# Why Eat Local?

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Why Eat Local? As stated by Curry County residents:

Guaranteed fresh and delicious.

Local is the way it is supposed to be. I want to support my community, and it is triple bottom line healthier.

You should eat within 100 miles of home. It keeps everyone busy and working. Plus, I get to talk with people at the farmers' markets!

I live local because I want my town to prosper. It's what you do.

Eat local because it is fresh and it helps out our neighbors.

Local is the freshest you can get; it supports the local economy; it is healthy; and you get to know your neighbors

It is healthier. Other food comes from farther away and there are less vitamins and nutrients. The closer it is, the better the taste.

By supporting the local economy, we make the town thrive.

# Harvest Calendar

Courtesy of Kathleen Dickson

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## Harvest Calendar for Brookings-Harbor Foodshed

(Encompasses approx. 150-mile radius)

Description	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec
Apples												
Artichokes												
Asian Pears												
Beans												
Beets												
Blueberries												
Broccoli												
Brussel Sprouts												
Cabbage												
Carrots												
Cauliflower												
Chard												
Cherries												
Cucumbers												
Garlic												
Lettuce												
Kale												
Kiwi												
Kohlrabi												
Leeks												
Marionberries												
Melons												
Nectarines												
Onions												
Parsnips												
Peaches												
Peas												
Pears												
Peppers												
Plums												
Potatoes												
Pumpkins												
Radishes												
Raspberries												
Spinach												
Strawberries												
Summer Squash												
Sweet Corn												
Tomatoes												
Turnips												
Wild Mushrooms												
Winter Squash												

Approximate dates - weather, as always, dictates when fruit and vegetables ripen - so get into the habit of visiting your Farmers' Market every week!

# Producers

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## **BC Fisheries LLC**

Randy Manning  
Down at the dock in Port of Brookings-Harbor  
541-412-7368  
bcfisheriesllc@msn.com

### **Fishing Practices:**

Marine Stewardship Council (MSC) Certified,  
caught via hook and line methods

### **Products Available:**

Dungenous crab available typically November  
through July, salmon available typically May  
through October, custom canned tuna available  
year-round, shrimp by availability

### **Sold at:**

Down at the dock – please call and make an  
appointment

We are the first receiver of crab and fish off of  
commercial fishing boats. Right now we are  
wholesale.



## **Black Forest Kitchen**

Processed Food Producer  
Gary Saks  
34161 Ophir Road  
Gold Beach 97444  
www.honeybearrv.com

### **Products Available:**

Sausages, hams, and deli products

### **Sold at:**

At the store year-round Monday through Sun-  
day 9:00 am—7:00 pm.

## **Blue Planet Mushrooms**

Lisa Bogrett and Jack Bogrett  
541-247-6053  
BPMZ@charter.net  
www.blueplanetmushrooms.com  
PO Box 426, Gold Beach, OR 97444  
Open: 7 days/week, 9 am - 7 pm

### **Products Available:**

Organic Medicinal Nutritional Dietary  
Products, Mushroom Teas, Supplements,  
and Powders

### **Farming Practices:**

Certified organic and Kosher Certified  
Medicinal Mushroom Powders

### **Sold at:**

Via our website, email, or phone orders

# Producers

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## Bossi's Mushroom Farm

Ron & Sally Bossi  
541-247-4140  
bossi@dishmail.net  
94521 Walker Lane, Gold Beach, OR 97444  
Open All year

### Products Available:

Fresh oyster mushrooms and several types of dried mushrooms

### Sold at:

Farmers' Market



## Brandy Peak Distillery

Value Added Producers  
David and Georgia Nowlin  
18526 Tetley Rd, Brookings, OR 97415  
(541) 469-0194  
distiller@brandypeak.com

### Farming Practices:

Blackberries are picked from distillery's blackberry bushes and also foraged around Gold Beach and Brookings.

### Products Available:

Pear Brandies, Marc Brandies, Grappa, Single Barrel Berry, and Blackberry Liqueur

### Sold at:

Business: Tues. through Sat., 1-5 p.m.  
March 1<sup>st</sup> through first weekend of Jan.  
Other times by appointment.



# Producers

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## Brush Prairie Bogs

92373 Airport Road, Sixes, OR, 97476  
541-348-2484  
cranberries@brushprairiebogs.com  
<http://brushprairiebogs.com/>

### Farming Practices:

Oregon Tilth Certified Organic

### Products Available:

Sweet and dried cranberries, farm-fresh hand-picked cranberries, frozen cranberries

### Sold at:

Online, Port Orford Community Co-Op, The Cape in Gold Beach, The Wooden Nickel in Port Orford

## Busy B Ranch

Elaine Pommarane  
541-247-7991  
94665 North Bank, Pistol River Road, Pistol River, OR 97444

### Farming Practices:

Local—pasture raised, no hormones, no antibiotics, no spray

### Products Available:

Late August—September Lamb; Early July—Fleeces/Skirted on site available

### Sold at:

Farm

## Cedar Grove Farm

Rick Hazard  
541-332-2675  
foreststeward@gmail.com  
<http://cedargrovefarm.com/>

### Farming Practices:

Pasture-raised, organically grown

### Products Available:

Garlic and eggs

### Sold at:

Port Orford Farmers' Market



# Producers

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## Coastal Hills Pastured Poultry

Diana Swenson  
87591 Gilman Ln, Bandon, Or 97411  
541-347-2812  
swentd@hotmail.com  
<http://www.coastalhillspoultry.com/>

### Farming Practices:

Pastured, minimum amount of grain products or byproducts - spent grains from 7 Devils Brewery. No antibiotics.

### Products Available:

Bronze and White Breasted Turkeys

### Sold at:

Farm only

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## GB&K Farm Enterprise

George Deissroth  
541-247-7223  
25025 Pistol River Loop, Gold Beach, OR  
97444

### Farming Practices:

Natural, no chemicals used

### Products Available:

Summer - Full line vegetables, winter - Limited vegetables, All year-eggs, pepercini eggs, manure compost as available, 11-6 Tuesday through Saturday

### Sold at:

Farm only

## Fishermen Direct

29975 Harbor Way  
P.O. Box 547  
Gold Beach, OR 97444  
1-541-247-9494  
[sales@fishermendirect.com](mailto:sales@fishermendirect.com)

### Fishing Practices:

Small day boats fish hook-and-line, year-round

### Product Available:

Smoked lingcod, smoked oysters, Alder Smoked Chinook Salmon. Black Rock Fish, Wild Coho Salmon, Albacore Tuna Loins, canned tuna, and canned Chinook salmon.

### Sold at:

Online, our store



# Producers

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## Hastings Natural Beef

Zeke Harms  
15342 Oceanview Dr, Brookings, OR 97415  
Harbor, OR 97415  
info@hastingsnaturalbeef.com  
541-469-3759  
Hastingsnaturalbeef.com

### Farming Practices:

Natural Beef, Pasture Based, Grassfed, Grassfinished, No hormones/antibiotics/steroids

### Products Available:

Packaged beef, lamb, and pork

### Sold at:

Out of office - open year-round 8:30 am—4:30 pm M-F and by appointment Sat. and Sun. Also, Vista Pub



## Hildebrand Ranches, LLC

Steve, Deborah & James Kalina  
PO Box 12 Langlois, OR 97450  
541-348-2571  
hildebrandranchesllc@live.com  
<http://www.wildriverstimber.com/content/wild-rivers-timber>

### Farming Practices:

Grass-fed, no hormone

### Products Available:

Half and whole beef

### Sold at:

Sold out of ranch - call and make an appointment

## Lazy J Moore Ranch

Diane Dishner  
96029 Euchre Creek, Gold Beach, OR  
541-247-7234

### Farming Practices:

Grass-fed, antibiotic free, no hormones

### Products Available:

½ and whole Grass-fed lamb and free range eggs

### Sold at:

From the ranch – Call and reserve a whole or ½ lamb in early spring, lambs are processed in August and September

# Producers

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## Lee's Bees

Lee Lawrence  
775-530-9226  
leesbeeshoney@live.com  
www.leesbeeshoney.com/  
92727 Cape Blanco Rd, Sixes, OR 97476

### Farming Practices:

Certified organic, local, pasture raised, Oregon grown, bee friendly

### Products Available:

Honey, Candles, Styrian pumpkin seeds & oil, vegetables, fruits

### Sold at:

B&B in Langlois, Tasty Kate's in Port Orford, Big Wheel in Bandon, Bandon Farmers Market, Apple Works in Gold Beach, Sixes Grange



Photo courtesy of Lee Lawrence

## Oregon Grass Fed

Joe Pestana  
P.O. Box 1011, Langlois, OR, 97450  
(541) 260-8969  
<http://www.oregongrassfed.com/>

### Farming Practices:

Grass-fed and Grass finished

### Products Available:

New York Steak, Tenderloin, Rib Eye Steak, Top Sirloin Steak, Chuck Eye Steak, Ground Beef, and Roast

### Sold at:

Online, Rays Food Place - Port Orford, Gold Beach, and Brookings; Langlois Market - Langlois, Port & Starboard in Port Orford, Barnacle Bistro- Gold Beach



# Producers

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## Otterbee's Farm & Fungi - CSA Option

Kathleen Dickson  
18821 Montloretia Lane, Brookings, OR  
97415 541-813-1570  
otterbeesfarmandfungi@yahoo.com  
<http://www.localharvest.org/store/M19989>

### Farming Practices:

Local, pesticide free, family-farmed

### Products Available:

Fruits, vegetables, and wild mushrooms

### Sold at:

Online through Local Harvest  
([www.localharvest.org](http://www.localharvest.org)), Community  
Supported Agriculture shares from mid-  
June through the end of October,  
Wednesday and Saturday Farmers Markets  
in Brookings



## Pistol River Mushroom Farm Inc.

Brian Hewgill  
24940 Pistol River Loop Road, Gold Beach,  
OR 97444  
541-247-9195  
[brian@pistolrivermushrooms.com](mailto:brian@pistolrivermushrooms.com)  
<http://www.pistolrivermushrooms.com/>

### Farming Practices:

100% Natural

### Products Available:

Dried mushroom and mushroom  
seasonings, All year

### Sold at:

Online, Rays in Gold Beach & Brookings,  
McKays in Gold Beach, Fishermen Direct in  
Gold Beach, and on the farm from 9 - 12 or  
by appointment



Photo courtesy of Brian Hewgill at Pistol River Mushroom Farm Inc.

# Producers

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## Port Orford Sustainable Seafood - CSF Option

Aaron Longton  
444 Jackson St  
Port Orford, OR 97465  
541-671-0704  
aaron@oceanresourceteam.org

### Fishing Practices:

Small day boats fish hook-and-line, year-round

### Products Available:

Pacific Halibut, Chinook Salmon, Dungeness Crab, Rockfish, Sablefish, and Albacore Tuna

### Sold at:

Port Orford Farmers Market, Port Orford Community Co-Op, The Loft in Bandon, and through their Community Supported Fisheries Program



Photo courtesy of Port Orford Ocean Resource Team

## Riyescott Ranch

20465 Huckleberry Ridge Road  
Brookings, OR 97415

Linda Stimson  
www.riyescott.com  
541-661-3860

### Farming Practices:

Naturally grown, grass fed/pastured

### Products Available:

Eggs, Heirloom tomatoes, salad mix, various greens, and grass fed lamb.

### Sold at:

Otterbee's Farm & Fungi CSA, Brookings  
Wednesday Farmers Market

## Sweeter Valley Farm - Farm Stand Option

Aaron Fitch  
541-247-2879  
aaronjfitich@yahoo.com  
34093 Cedar Valley Road, Gold Beach, OR  
97444

### Farming Practices:

No spray or synthetic fertilizers

### Products Available:

Fresh vegetables, berries

### Sold at:

Wednesday Farm Stand in Gold Beach,  
Rollin N Dough, Barnacle Bistro, Tu Tu Tun  
Lodge, Port Orford Community Co-Op

# Producers

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## Sylvia's Farm ffresh Produce

Sylvia Yock  
15776 Highway 101 South, Brookings, OR  
97415  
(714) 402-2103  
restfulriver@gmail.com  
<https://www.facebook.com/SylviasFarmFfreshProduce/info>

### Farming Practices:

All Natural Products

### Product Available:

Broccoli, kale, cauliflower, Brussels sprouts, carrots, beets, cabbages, parsnips, turnips, green beans, snow peas;  
Fruits: apples, oranges, grapes, apricots, peaches

### Sold at:

Wednesday and Saturday Farmers Markets in Brookings, Otterbee's Farm & Fungi CSA



## The Cape Café

Kathy Brace  
29251 Ellensburg Ave, Gold Beach, OR  
97444  
541-247-6114  
Year-round on Fridays – Sundays from  
10:00 am - 4:00 pm  
<http://thecapecafe.blogspot.com/>  
Market and café

### Labels:

Organic and local

### Products available:

Jams, jellies, applesauce, and dried fruit made by Kathy, along with coffee from Capt. Beans out of Agness, oranges from Northern California, spinach, greens, melons, tomatoes, and broccolini from area producers.

### Sold at:

The Cape



# Producers

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## Troy James Livingston Farms

Troy Livingston  
757-646-5344  
livin8280@gmail.com  
PO Box 11, Agness, OR 97406

### Farming Practices:

Organic practices though not certified, bio-dynamic planting methods, no spray, dry farmed

### Products Available:

Garlic, shallots, greens, tomatoes, pickling cucumbers, small fruits, figs, carrots, turnips, potatoes, corn, beans, squash, and seeds. Selling bulk goods for home preservation

### Sold at:

Old Agness Store in Agness, Saltwater in Gold Beach, Port Orford Farmers Market, and Tasty Kate's in Port Orford



## Valley Flora - CSA Option

Zoe Bradburry  
541-348-2180  
Valleyflorafarm.com  
www.valleyflorafarm.com  
PO Box 91, Langlois, OR 97450  
Location: 1.5 miles up Floras Creek Rd

### Farming Practices:

Local, no-spray, grown in accordance with organic rules but not certified

### Products Available:

Berries, orchard fruit, mixed produce, hot sauce, Abby's Greens

### Sold at:

Langlois Market, Mother's Natural Grocery in Bandon, Price 'n Pride in Bandon, Coos Head Food Store in North Bend, CSA Program, Farm Stand: June through Sep.: Weds & Sat 9:00 am - 3:00 pm and Oct. through Dec: Saturday 10:00 am - 2:00 pm



# Producers

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## **Wahl Ranches, LLC**

Terry Wahl  
P.O. Box 43, Langlois, OR, 97450  
(541) 260-4055  
toozwahl@gmail.com

### **Products Available:**

Lamb

### **Sold at:**

Email for details



## **Whole Earth Farm**

Fred & Dee Schacher  
541-247-5142  
schacher@hughes.net  
97228 Homestead Way, Gold Beach, OR  
97444

### **Farming Practices:**

No commercial fertilizers or sprays

### **Products Available:**

In season vegetables, greens tomatoes, basil and herbs, carrots. General garden vegetables

### **Sold At:**

Growers and Crafter's Markets

## **Wynndom Rose Farms**

Laurie W. Johnson  
541-247-7077  
PO Box 205, Gold Beach, OR 97444

### **Farming Practices:**

Chemical Free

### **Products available:**

Apr—Sept salad greens, kale, garlic, sugar snap peas, tomatoes, squash, raspberries, blueberries, plums, apples, artichokes, eggs

### **Sold at:**

Health Gallery Nutrition Center in Gold Beach Mon-Fri afternoons as produce is available. Pickup in Brookings Thursday afternoons at Star of the Sea Catholic Church from 5:15—5:30 pm

# Curry County Farmers Markets

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As the demand for local products in Curry County grows, producers are becoming more interested in direct marketing their products at area farmers' markets. There are five farmers' markets operating in Curry County with three in Brookings-Harbor, one in Gold Beach, and one in Port Orford.

There are many benefits for communities that support farmers' markets. Farmers' markets:

- ◇ Provide producers an opportunity to direct market their products
- ◇ Provide producers a chance to connect and network with other producers
- ◇ Provide a location for community members to purchase fresh, healthy, and local foods
- ◇ Provide a place for consumers to meet the farmer and get in depth information about their products
- ◇ Provide a sense of community
- ◇ Aid the local economy in that markets bring the community 'downtown' and encourages people to continue to shop at other businesses in town



## Port Orford Farmers' Market

### Location:

Corner of Highway 101 and 8th Street  
in Port Orford Community Co-Op  
parking lot

### Date/Time:

Saturdays during summer, 9 am – 12  
pm; May 25th until November,

### Contact:

Laurie Prouty, Market Manager,  
portorfordfm@gmail.com or call 541-  
287-2000

\*Accepts SNAP benefits and Farm  
Direct Nutrition Program coupons

## Curry Grown and Crafted

### Location:

On the lawn next to the GoldRush Cen-  
ter, 29692 Ellensburg Ave. Gold Beach,  
OR 97444

### Date/Time:

Every Saturday 9—2, July—Oct

### Contact:

Susan Golay  
541-247-0818

# Curry County Farmers Markets Cont.

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## Brookings Wednesday Farmers' Market

**Location:** Chetco Grange Community Center, 97895 Shopping Center Avenue, Brookings-Harbor, OR 97415

**Date/Time:** Year-round on Wednesdays from 10am to 3pm

**Contact:** Linda Stimson, Market Manager, linda@riyescott.com, (541) 661-3860

\*Accepts SNAP benefits and Farm Direct Nutrition Program coupons



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## Brookings Saturday Farmers' Market

**Location:** Between Chase Bank & Evergreen Bank, just off Highway 101 and south of 5th Avenue in Brookings

**Date/Time:** July through September, Saturdays, noon to 4pm (13 Saturdays total in 2014)

**Contact:** Kathleen Dickson, Market Manager, 541-813-1570, otterbeesfarmandfungi@yahoo.com

\*Accepts SNAP benefits and Farm Direct Nutrition Program coupons

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## Brookings Farmers' and Artisans' Market

**Location:** 16408 Lower Harbor Rd, Brookings, Oregon. On the boardwalk of the Port of Brookings Harbor

**Date/Time:** End of May/beginning of June to October 11th, every Saturday from 10 am to 4pm

**Contact:** Dale and Tina Kirkpatrick, Market Managers, 541-813-1611, Brookingsfarmersandartisanmarket@yahoo.com

# Curry County Education

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## **OSU Extension – Master Gardener Program**

29390 Ellensburg Ave, Gold Beach, OR, 97444

Scott Thiemann

541-247-6672

scott.thiemann@oregonstate.edu

<http://extension.oregonstate.edu/curry/>

The Curry County Master Gardeners provide support to school gardens and demonstration gardens. Also, we answer questions about plants and gardening from the public by offering plant clinics in various parts of the county through the spring and summer here at the OSU Extension office in Gold Beach. We also offer other occasional seminars and workshops.

For the first three months of each year, we schedule the Master Gardener course at which the general public can attend to learn more about gardening and landscaping and to share that information as volunteers through the activities and events mentioned above. To apply to attend the 2015 course, please contact Scott Thiemann at the email or phone above.

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## **OSU Extension - Master Food Preserver Program**

Margie House

541-247-6672

29390 Ellensburg Ave, Gold Beach, OR, 97444

Margie.house@oregonstate.edu

<http://extension.oregonstate.edu/curry/family-food-ed>

### **Who can be a Master Food Preserver?**

Anyone who has an interest in Food Preservation and Food Safety can be a Master Food Preserver Volunteer.

### **MFP's Receive:**

Approximately 40 hours of training in all aspects of food preservation, including food safety, canning, freezing, drying, pickles, and jams/jellies; current Extension food preservation publications and materials and hands-on lab experiences

### **Are expected to:**

Attend all trainings and lab sessions, complete weekly homework assignments and quizzes during 8 week training course, pass a take-home open book final exam, and volunteer a minimum of 40 hours between June 1 and October 15

# Curry County Education Cont.

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## **Curry Watersheds Partnership**

29692 Ellensburg, Gold Beach, OR 97444

Cathy Boden

541-332-5039

[cathy@currywatersheds.org](mailto:cathy@currywatersheds.org)

<http://www.currywatersheds.org>

Starting in 2008 Curry Watersheds Partnership's Watershed Education Program expanded to include Foodshed Education – how growing food affects our watersheds. After students in all three school districts learn about watershed ecology and its impacts on salmon, we follow up that knowledge with how agriculture can affect the health of our rivers and streams. Local Farm Tours are the focal point for this education. This food education spread into school garden support. And now following our Local Food Assessment has grown to include sourcing local food in our schools, food banks and restaurants, and now Culinary and Agri-tourism.

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## **Wild Rivers Local Food Collaborative**

18821 Montbretia Lane, Brookings, OR 97444

Kathleen Dickson

541-813-1570

[otterbeesfarmandfungi@yahoo.com](mailto:otterbeesfarmandfungi@yahoo.com)

The Wild Rivers Local Food Collaborative is a nonprofit with a focus on food literacy and food security education. The mission is working together with our community to grow, harvest, store, and prepare food. Goals for the group are to facilitate collaboration between groups and individuals committed to the issues relating to local food production and community food education, independence, and security.

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## **Wild Rivers Mushroom Club**

Kristen Anderson and Kathleen Dickson

541-813-1570

[kirstenanderson5@aol.com](mailto:kirstenanderson5@aol.com) (Kirsten) or [otterbeesfarmandfungi@yahoo.com](mailto:otterbeesfarmandfungi@yahoo.com) (Kathleen)

**Meetings** - Second Sunday of the month at 2:00 pm (Sept. thru April only - no meetings May through August). -Open to the public. -To join group or be added to email list, contact Kristen or Kathleen.

We are all amateur fungophiles who get together to collect, eat, and talk wild mushrooms.

# Curry County Education Cont.

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## Sunset Garden Club

PO Box 204, Port Orford, OR 97465

Mary Relyea

541-252-1600

Meetings are the first Friday of the month from 1:00 pm – 3:00 pm at the Port Orford Senior Center. Meetings are open to the public.

## Brookings-Harbor Garden Club, Inc

PO Box 7588, Brookings, OR 97444

Flora Reid

541-469-9007

pb\_brown@charter.net

Members meet the third Monday of each month, except July and December, at 11:00 am at the Chetco library. Meetings are open to the public. No dues club.

## Innominata Garden Club

33072 Cedar Valley Road

Gold Beach, OR 97444

Audre Nowlin & Joan Cooper

541-247-6550

Surfermama75@gmail.com

Members meet the second Tuesday of the month at 10:00am at the Lutheran Church. Meetings are open to the public.

## Eat Fresh & Local Action Team

Cathy Boden - Curry Watersheds Partnership, 541-332-5039, [cathy@currywatersheds.org](mailto:cathy@currywatersheds.org)

Michelle Carrillo - OSU Curry Open Campus, 541-247-6672 [Michelle.Carrillo@oregonstate.edu](mailto:Michelle.Carrillo@oregonstate.edu)

Back in October, the Rural Tourism Studio through Travel Oregon facilitated ten workshops focused on sustainable tourism development in Curry County. One of the workshops was about Culinary and Agritourism Development. The Eat Fresh & Local group formed out of this workshop. A few projects the group is working on include hosting foodie events, coordinating farm tours, connecting with producers, restaurants, and grocery stores to get more access to food, and much more.

# Community & School Gardens

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School gardens provide numerous hands-on approaches to learning for students. Through school gardens, many students are introduced to new fruits and vegetables and are able to learn basic gardening skills. Teachers and volunteers can incorporate math and science concepts while students work in the garden. Also, salad greens harvested from the school gardens can be served at lunch.

These school gardens are not all open to the public. If interested in learning more about the school gardens in your community or visiting the gardens, please contact the school ahead of time. The schools are always looking for volunteers to assist in coordinating the gardens, so if interested, please contact the school in your area.

At this time, there are not many community gardens throughout Curry County. Those that have been established are included below.

## **Kalmiopsis Elementary School - Little Bear Patch**

650 Easy Street  
Brookings, OR 97415  
541-469-7417

## **Gold Beach High School Greenhouse**

29516 Ellensburg Ave  
Gold Beach, OR 97444  
(541) 247-6647

**Coordinator:** Scott Thiemann  
- Master Gardener Program

## **Port Orford Educational Demonstration Garden**

1536 Jackson St, Port Orford, OR 97465  
Sunset Garden Club  
541-332-0309

## **Riley Creek School Garden**

94350 6th St  
Gold Beach, OR 97444  
(541) 247-6604

**Coordinator:** Mary Jacobs

## **Driftwood School Garden**

1210 Oregon St  
Port Orford, OR 97465  
Phone:(541) 332-2712

**Coordinator:** Georgia Weinblatt

## **Brookings-Harbor Food Bank Garden**

539-A-Hemlock Street  
P.O. Box 1415  
Brookings, OR 97415  
541-469-5808

**Coordinator:** Julie

## **Port Orford Community Garden**

End of Arizona Street and next to Buffington Park

### **Coordinators:**

Bill McArdle & Laurie Prouty  
541-332-0947

billmcardle@charter.net & laurieprouty@gmail.com



## **About Us**

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Oregon Food Bank, Resource Assistance for Rural Environments AmeriCorps, and Curry Watersheds Partnership have teamed up to strengthen our Curry County local food system. The Curry County Local Food Guide is one of the projects we are focusing on to support this initiative.

The main goal of creating the guide is to assist consumers in accessing fresh, locally produced food. We also want to help local producers market their products to consumers, make a seasonality calendar and a list of community gardens available for potential gardeners, inform consumers of farmers markets in the area, and list the food related organizations and clubs in existence throughout Curry County.

Please spread the word about the Curry County Local Food Guide!