120 Best Places for New Mexico’s Freshest Local Flavors

Regional Market Guide inside

Guía de Mercados Regionales adentro
Double Up Food Bucks helps New Mexicans bring home more locally grown food by doubling the value of SNAP dollars spent at participating farmers’ markets, farm stands, CSAs, and grocery stores.

Learn more at DoubleUpNM.org

Obtenga más información en DoubleUpNM.org

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On the cover: Martha Shepp at Daniel Carmona’s Cerro Vista Farm in Cerro, NM. Photo by: Elizabeth Evans.
¡Bienvenidos!

If you’ve picked up this guide, it’s probably safe to say that we have a few things in common.

You love food? We love food too!

We all crave fresh, flavorful ingredients. We also care about where our food comes from, and how it was raised.

We know that New Mexico’s local flavor isn’t just about the food. It’s also about the melding of the people, places, and cultures that make this state one of the tastiest places on the planet.

Inside this guide you’ll find a wealth of information to help you navigate the bounty of New Mexico-grown food, and the locations of all your friendly neighborhood farmers’ markets, farm stands, CSAs (Community Supported Agriculture) and grocers who carry locally grown food.

Whether you’re a seasoned foodie or a curious newcomer, we’re pretty sure there’s something here for you. So dig in!

Tastefully yours,
The New Mexico Farmers’ Marketing Association
WHY BUY LOCAL?

Making your world a little bit better, one tasty bite at a time.

Because it’s harvested close to home, locally grown food is fresher. And that means more flavor, better texture, more vibrant color and superior nutrition.

But that’s just the beginning.

Locally grown food is generally produced using less chemicals and pesticides. And because it doesn’t have to be shipped halfway around the world, it helps reduce our carbon footprint.

Buying local directly supports people in our own communities, which keeps money right here in New Mexico where it boosts the local economy.

In short, local food is just good.

Good for your family, good for your community, good for the economy, and good for the planet. So good for you!
New Mexico farmers’ markets, farm stands, CSAs, and select grocers offer truly local flavor with unique produce varieties that will take your tastebuds off the beaten path.

expand your flavor horizons

Native Melons
The Spanish introduced melons into the greater Southwest, and many ancient varieties are still bountiful in the region. The fruits are varied with orange, green, or white flesh, and skins that are smooth, ribbed, or netted.

Italian Frying Peppers
Long and conical in shape, these peppers range from green to red as the pepper matures. They have a mildly sweet flavor, and are excellent in sautés, pastas, fresh salsas, and chutneys.

Quelites/Lamb’s Quarters
Native and wild, these goose foot-shaped leaves can be substituted for spinach in any dish. Just pluck the leaves off the stems before cooking, rinse, and either steam or sauté.

Lemon Cucumbers
Tough skin? Bitter taste? Not a chance. These delicate cucumbers can be eaten skin-on, whole, or sliced into salads for a crisp, sweet topping. They’re also great pickled.

Fingerling Potatoes
These tiny (2-3”) thin-skinned, buttery potatoes don’t need to be peeled. Popular varieties include a yellow-skinned Russian banana, a pinky-red-skinned French, and the purple Peruvian.

Indian Masa Corn
Often dried for decoration, this colorful corn can also be ground into masa, or corn meal, that can then be used for anything from grits and polenta, to tortillas and tamales.

Heirloom Winter Squash
These beauties come in many shapes and sizes – round and elongated, scalloped and pear-shaped – with flesh that ranges from golden-yellow to brilliant orange.

Heirloom Tomatoes
Known for their distinct sweetness, these tomatoes are noticeably different from hybrid varieties. Heirlooms are open-pollinated making them range in color, flavor, size, and even shape.
KNOW YOUR GROWER

Real good people grow real good food.

New Mexico’s most passionate people put their hearts, souls and backs into their living so that you can enjoy the fruits of their labor of love.

Small family farmers, orchardists, and ranchers: Most of the producers who sell at New Mexico’s farmers’ markets are small family operations. These folks are passionate about providing fresh, high-quality food to their community.

Women farmers: According to NM agricultural statistics, 34% of New Mexico farmers are women. When you shop your local farmers’ market, you’ll see many women who are responsible for planting, harvesting, and selling the beautiful crops.

Indigenous farmers: Native farmers have a long tradition of agriculture, and with 23 federally recognized Tribes in the state, you will often find traditional crops such as corn, beans, melons, and squash, as well as many other regional favorites.

Backyard growers: Producing food on an even smaller scale than family farmers are backyard growers who can grow a surprising amount of food in backyard rows and greenhouses. They love what they do and provide abundance at local markets.

First generation farmers: Home to many immigrants and refugees, New Mexico farmers’ markets are a great place for growers from all cultures to share their rich agricultural knowledge and heritage.

Urban farmers: As interest in urban farming has grown, more farmers are using innovative techniques to grow crops in urban settings using techniques such as hydroponics, vertical gardens, and edible landscapes.
There’s a whole spectrum of healthy reasons to add some local color to your menu.

This homegrown, color-coded guide is an easy way to sort and track the unique benefits of various locally grown produce.

When it comes to food, variety is the spice of life. So mix, match and munch the rainbow!
DOUBLE YOUR SNAP-EBT FOOD DOLLARS

BUY $1 of SNAP-eligible local food with your New Mexico SNAP-EBT card

GET $1 We’ll match what you spend with FREE New Mexico-grown produce

COMPRA $1 en alimentos locales elegibles para SNAP con tu tarjeta SNAP-EBT de Nuevo Mexico

Y OBTÉN $1 de productos cultivados en Nuevo Mexico, GRATIS, igualaremos lo que gastes

This institution is an equal opportunity provider. For food help contact New Mexico SNAP-EBT Customer Service 800-283-4465.

Esta institución es un proveedor que ofrece igualdad de oportunidades. Para obtener ayuda con comida contacta al servicio al cliente de SNAP-EBT Nuevo Mexico al 800-283-4465.

Learn more at DoubleUpNM.org

Más información en DoubleUpNM.org
Find yourself at your local market

There are more than 120 farmers’ markets, farm stands, CSAs and local food grocers across New Mexico, each as unique as the communities that host them.

Encuentrese en su mercado local

Hay más de 120 mercados de agricultores, puestos agrícolas, CSA y tiendas de alimentos locales en todo Nuevo México, cada uno tan único como las comunidades que los albergan.

ALBUQUERQUE/CENTRAL ALBUQUERQUE/CENTRO

BERNALILLO COUNTY

FARMERS’ MARKETS

CEDAR CREST FARMERS’ MARKET
CEDAR CREST
12165 NM-14
Wed/miér: 3PM-6PM
Season/Temporada: May 10-Mid Oct

DOWNTOWN GROWERS’ MARKET
ALBUQUERQUE
810 Copper Ave., NW
Robinson Park; 8th & Central
Sat/sáb: 8AM-12PM
Season/Temporada: Apr/abr 15-Nov 4

LOS RANCHOS GROWERS’ MARKET
LOS RANCHOS
6718 Rio Grande Blvd NW
Sat/sáb: 8AM-11AM
Season/Temporada: May-Nov

MESA VERDE COMMUNITY FARMERS’ MARKET
ALBUQUERQUE
7900 Marquette SE
Sat/sáb: 3PM-6PM
Season/Temporada: Aug 5-Oct 14

MILE HI FARMERS’ MARKET
ALBUQUERQUE
2000 Alvarado NE
Sun/dom: 10AM-1PM
Season/Temporada: Jun 26-Oct 15

RAIL YARDS MARKET
ALBUQUERQUE
777 1st Street SW
Sun/dom: 10AM-2PM
Season/Temporada: May 7-Dec/dic 10

SOUTH VALLEY GROWERS’ MARKET
ALBUQUERQUE
3907 Isleta Blvd. SW
Sat/sáb: 8AM-12PM
Season/Temporada: Jun 10-Oct 7

FARM STANDS

BIG JIM FARMS
LOS RANCHOS
4515 Rio Grande Blvd NW
Mon-Sun/lun-dom: 8AM-6PM
Season/Temporada: Jul 1-Nov 1

CHISPAS FARM
ALBUQUERQUE
229 Saavedra Rd
Sat/sáb: 9AM-12PM
Season/Temporada: Jun 3-Mid Oct

THE MARKETS @CARAVAN ON RT 66
Check NMFMA Website for location
Sat & Sun/ sáb y dom: 9AM-4PM
Thur & Fri/ juev y vier: 11AM-6PM
Season/Temporada: July 6-Nov 18
ABQ/CENTRAL / CENTRO continued

POLK’S FOLLY FARM STAND
CEDAR CREST
12128 N Hwy 14
Wed-Sun/miér-dom: 10AM-6PM
Season/Temporada: Year-Round

ROSALES PRODUCE
ALBUQUERQUE
2001 Isleta Blvd SW
Mon-Sun/lun-dom: 7AM-5PM
Season/Temporada: Mid Aug/augusto-Nov

ROSALES PRODUCE
LOS RANCHOS
7331 4th St. NW
Mon-Sun/lun-dom: 7AM-5PM
Season/Temporada: Aug-Nov

TRES HERMANAS FARM
ALBUQUERQUE
1701 Montano Rd NW
Rio Grande Community Farm
Fri/vier: 11AM-Sell Out
Season/Temporada: May 18-Oct 26

CSA
LA COSECHA CSA
ALBUQUERQUE
Pick Up
Wed & Thur/miér y juev: 4PM-6:30PM
Fri/vier: 9AM-2PM
Season/Temporada: First week of Jun-Dec/dic 31

NEW MEXICO HARVEST CSA
ALBUQUERQUE AREA
Visit www.newmexicoharvest.com
Pick up and delivery only
Season/Temporada: Year-Round

GROCERY STORES
LA MONTAÑITA CO-OP-NOB HILL
ALBUQUERQUE
3500 Central Ave. SE
Mon-Sun/lun-dom: 7AM-9PM
Season/Temporada: Year-Round

LA MONTAÑITA CO-OP-RIO GRANDE
ALBUQUERQUE
2400 Rio Grande Blvd. NW
Mon-Sun/lun-dom: 7AM-9PM
Season/Temporada: Year-Round

TINY GROCER
ALBUQUERQUE
1919 Old Town Road NW #6
Mon-Sun/lun-dom: 8AM-6PM
Season/Temporada: Year-Round

SANDOVAL COUNTY
FARMERS’ MARKETS
BERNALILLO FARMERS’ MARKET
BERNALILLO
370 Rotary Park rd
Fri/vier: 4PM-7PM
Season/Temporada: Jun 23-Oct 27

CORRALES GROWERS’ MARKET
CORRALES
500 Jones Rd. & Corrales Rd.
Sun/dom: 9AM-12PM
Season/Temporada: Apr 30-Nov 2
Wed/miérc Jul 12-Oct 18: 9AM-12PM
Season/Temporada: Jul 12-Oct 18

Holiday Markets:
Sun/don 11AM-1PM
Nov 19th, Dec/dic, 3rd, Dec/dic 17th
Winter Markets:
The first Sun/don of the month
Jan/enero-Apr/abr: 11AM-1PM

JEMEZ SPRINGS COMMUNITY
FARMERS’ MARKET
JEMEZ SPRINGS
30 Jemez Springs Plaza
Sat/sáb: 9AM-11:30AM
Season/Temporada: May-Oct

FARM STANDS
KRYSTALS CORNER
MORIARTY
323 Central Ave. Route 66
Mon-Sat/lun-sáb: 10AM-6PM
Season/Temporada: Late Jul-Mid Nov

CSA
NEW MEXICO HARVEST CSA
CORRALES/RIO RANCHO
Visit www.newmexicoharvest.com/
Delivery
Season/Temporada: Year-Round

TORRANCE COUNTY
FARMERS’ MARKETS
B STREET MARKET
MOUNTAINAIR
204 Broadway
Mon-Sat/lun-sáb: 8AM-7PM
Sun/dom: 10AM-3PM
Season/Temporada: Year-Round
**CENTRAL/SOUTH CENTRO/SUR**

**SIERRA COUNTY**

**FARMERS’ MARKETS**

**SIERRA COUNTY FARMERS’ MARKET**
TRUTH OR CONSEQUENCES
300 Riverside Dr. Ralph Edwards Park
Sat/sab: 8:30AM-11:30AM
Winter Hours: 10AM-12PM
Season/Temporada: Year-Round

**SOCORRO COUNTY**

**FARMERS’ MARKETS**

**SOCORRO FARMERS’ MARKET**
SOCORRO
Plaza Park
Sat/sáb: 9AM-12PM
Season/Temporada: Jun-Oct
1002 Ake St.
Sat/sáb 10AM-12PM
Season/Temporada: Nov-May

**FARM STANDS**

**ROSALES PRODUCE**
SOCORRO
16 County Rd 91
Mon-Sun/1un-dom: 9AM-6PM
Season/Temporada: Aug/agosto-Dec/dic

**VALENCIA COUNTY**

**FARMERS’ MARKETS**

**BELEN FARMERS’ MARKET**
BELEN
315 N 4th St., Anna Becker Park
Fri/vier: 4:30PM-7PM
Season/Temporada: Jun 16-Oct 27

**BOSQUE FARMS**
**GROWERS’ MARKET**
BOSQUE FARMS
1090 North Bosque Loop
Sat/sáb: 8AM-12PM
Season/Temporada: Apr/abr-15-Oct 28

**SOCORRO COUNTY**

**FARMERS’ MARKETS**

**SOCORRO FARMERS’ MARKET**
SOCORRO
Plaza Park
Sat/sábado: 9AM-12PM
Season/Temporada: Jun-Oct
1002 Ake St.
Sat/sábado 10AM-12PM
Season/Temporada: Nov-May

**GROCERY STORES/FARM STAND**

**BOMVIDA FARMS**
BELEN
707 S Main St.
Mon-Sun/1un-dom: 10AM-6PM
Season/Temporada: Year-Round

**GUADALUPE COUNTY**

**FARMERS’ MARKETS**

**SANTA ROSA FARMERS’ MARKET**
SANTA ROSA
244 S. 4th Street
Sat/sábado: 9AM-12PM
Season/Temporada: Apr/abr-Dec/dic 30

**FARM STANDS**

**LOS DE MORA LOCAL GROWERS’ COOPERATIVE**
MORA
380 New Mexico Highway 518
Mon-Sat/1un-sábado: 10AM-6PM
Season/Temporada: Year-Round

**LOYOLA COUNTY**

**FARMERS’ MARKETS**

**LOS ALAMOS FARMERS’ MARKET**
LOS ALAMOS

**Location A:** 2200 Trinity Drive
Thurs/jueves: 7: 30AM-12:30PM
Sat/sábado: 8AM-12PM
Season/Temporada: May 4-Oct 26

**Location B:** Fuller Lodge
Overflow parking lot
Thurs/jueves: 10AM-12PM
Season/Temporada: Jan-Apr/enero-abr

**FARMERS’ MARKETS**

**MORENO VALLEY FARMERS’ MARKET**
EAGLE NEST
540 W. Therma Hwy. 65
Fri/vier: 10AM-1PM
Season/Temporada: Late Jun-Early Sept

**GUADALUPE COUNTY**

**FARMERS’ MARKETS**

**LOS LUNAS FARMERS’ MARKET**
LOS LUNAS
3447 Lambros Circle, Heritage Park
Tues/martes: 4PM-7PM
Season/Temporada: May 4-Oct 31

**MORA COUNTY**

**FARM STAND**

**LOS DE MORA LOCAL GROWERS’ COOPERATIVE**
MORA
380 New Mexico Highway 518
Mon-Sat/1un-sábado: 10AM-6PM
Season/Temporada: Year-Round

**HARDING COUNTY**

**FARMERS’ MARKETS**

**HARDING COUNTY FARMERS’ MARKET**
ROY
557 Wagon Mound Hwy.
(Next to El Centro Community Health)
Sun/domingo: 10AM-2PM
Season/Temporada: Jun 11-Oct 29

**QUAY COUNTY**

**FARMERS’ MARKETS**

**TUCUMCARI FARMERS’ MARKET**
Corner of Rt. 66 Blvd. & Date Street
Tues/martes: 4PM-7PM
Sat/sábado: 9AM-12PM
Season/Temporada: Jul 8-Oct 21

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**REGIONAL MARKET GUIDE**

**NORTH/NORTHEAST / NORTE/NORDESTE continued**

**FARM STANDS**

**CARLSON WAY FARM**
TUCUMCARI
1402 E Heman Ave.
Sat/sáb: 8AM-12PM
Season/Temporada: Jun 3 - Oct 28

**GENESIS GARDENS**
TUCUMCARI. 3030 N Rock Island St.
Mon-Fri/lun-vier: open for call in or delivery
575-403-7036
Sat/sáb: 4PM-7PM
Season/Temporada: Year-Round

**GROCERY STORES**

**LEGACY ACRES MARKET AT LA CASA VERDE**
TUCUMCARI, 724 E. Main St.
Mon-Fri/lun-vier: 10AM-5PM
Sat/sábado: 10AM-2PM
Season/Temporada: Year-Round

**RIO ARRIABA COUNTY**

**FARMERS’ MARKETS**

**ABiquiu Farmers’ Market**
2 CR 187 (Next to the Post Office)
Tues/martes: 4PM-6PM
Season/Temporada: Jun 6-Oct 31

**BLACK MESA WINERY FARM FRIDAY**
VELARDE, 1502 Hwy. 68, Mile Marker 15
Fri/vier: 3PM-6PM
Season/Temporada: May 20-Oct 31

**DIXON FARMERS’ MARKET**
2075 SR 68
Wed/miércoles: 3:30PM-6:30PM
Season/Temporada: Jun 14-Oct

**ESPAÑOLA FARMERS’ MARKET**
1105 N. Railroad Ave.
Mon/lunes: 9AM-2PM
Season/Temporada: Jun 5-Oct 30

**PHARMERS FARMACY**
OHKAY OWINGEH
327 Eagle Drive
Friday/viernes: 7AM-12PM
Season/Temporada: Jul/julio-Oct 13

**FARM STANDS**

**BRAZOS VIEW FARMS**
LOS OJOS
17103 US Hwy. 84/64
Tues-Fri/martes-vier: 11AM-3PM
Season/Temporada: May 9-Nov 21

**GROCERY STORES**

**DIXON COOPERATIVE MARKET**
215 NM-75
Mon-Sun/lun-dom: 9AM-6PM
Season/Temporada: Year-Round

**SAN MIGUEL COUNTY**

**FARMERS’ MARKETS**

**TIERRA ENCANTADA FARMERS’ MARKET**
LAS VEGAS, 2513 Hot Springs Blvd.
Sat/sábado: 8AM-Sell Out
Season/Temporada: May 13-Oct

**TRI COUNTY FARMERS’ MARKET**
LAS VEGAS
6th & University
Sat/sábado: 8AM-12PM
Winter Hours: 11AM-2PM
Season/Temporada: Year-Round

**PECOS FARMERS’ MARKET**
13 S. Main Street
Sat/sábado: 9AM-12PM
Season/Temporada: May 27-Oct 28

**GROCERY STORES**

**SEMITA NATURAL FOODS**
LAS VEGAS, 510 University Ave.
Mon-Fri/lun-vier: 10AM-6PM
Sat/sábado: 10AM-5PM
Season/Temporada: Year-Round

**SANTA FE COUNTY**

**FARMERS' MARKETS**

**CERRILLOS STATION FARMERS’ MARKET**
CERRILLOS, 15B First Street
Thurs/jueves: 4PM-7PM
Season/Temporada: Mid May-Late Oct
See NMFMA Website for Winter Hrs

**ELDORADO FARMERS’ MARKET**
SANTA FE
7 Caliente Rd.
Fri/vier: 3PM-6PM
Season/Temporada: May 26-Oct 6

**PUEBLO OF POJOAQUE FARMERS’ MARKET**
POJOAQUE
78 Cities of Gold Rd.
Wed/miércoles: 9AM-2PM
Season/Temporada: May 3-Oct 25

**THE POJOAQUE INDOOR FARMERS’ MARKET**
Fri/vier: 9AM-2PM
Season/Temporada: Nov 3-April/abr 26

**SANTA FE FARMERS’ MARKET**
SANTA FE
1607 Paseo De Peralta
Sat/sábado: 8AM-1PM
Season/Temporada: Year-Round
Tues/martes: 8AM-1PM
Season/Temporada: May-Dec/dic

**SANTA FE FARMERS’ MARKET DEL SUR**
SANTA FE
4801 Beckner Rd.
Tues/martes: 3PM-6PM
Season/Temporada: Jul 5-Sept 27

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NORTH/NORTHEAST / NORTE/NORDESTE continued

FARM STANDS
REUNITY RESOURCES FARM STAND
SANTA FE
1829 San Ysidro Crossing
Thurs&Fri/ Juev y v i e r : 3PM-8PM
Sat&Sun/ sáb y dom: 9AM-1PM
Season/ Temporada: May 6-Mid Nov-
Mid Dec/ d i c

CSA
NEW MEXICO HARVEST CSA
SANTA FE COUNTY
Visit www.newmexicoharvest.com/ Pick up and delivery only
Season: Year-Round

GROCERY STORES
VILLAGE GREEENGROCER
MADRID
3 Firehouse Lane Unit # 4
Mon-Wed-Fri/ miér-vier: 12PM-6PM
Sat-Sun/ sáb-dom: 10AM-4PM
Season/ Temporada: Year-Round

LA MONTAÑITA CO-OP-SANTA FE
SANTA FE
913 West Alameda St.
Mon-Sun/ lun-dom: 7AM-9PM
Season/ Temporada: Year-Round

TAOS COUNTY
FARMERS’ MARKETS
PEÑASCO FARMERS MARKET
15086 State Hwy. 75
Sunday/domingo: 8AM-1PM
Season/ Temporada: Jun 25-Sep 16

QUESTA FARMERS’ MARKET
QUESTA
Questra Visitor Center Parking Lot
(Intersection of Hwy. 38 & 522)
Sun/ dom: 10AM-2PM
Season/ Temporada: May 28-Oct 1

RED WILLOW FARMERS’ MARKET
TAOS
885 Star Road
Wed/ miér: 11AM-2PM
Season/ Temporada: May 24-Oct 25

TAOS FARMERS’ MARKET
TAOS
105 Albright St.
Sat/ sáb: 8AM-12:30PM
Season/ Temporada: May 13-Nov 18

FARM STANDS
CERRO VISTA FARM
CERRO
198 Lower Buena Vista Road
Wed/ miér: 3PM-6PM
Season/ Temporada: Late Jun-Late Sept

CID’S FOOD MARKET
TAOS
623 Paseo del Pueblo Norte
Mon-Sat/ lun-sáb: 8AM-8PM
Season/ Temporada: Year-Round

GROcery stores
LA MONTAÑITA CO-OP-GALLUP
GALLUP
105 East Coal Ave.
Mon-Sun/ lun-dom: 8AM-8PM
Season/ Temporada: Year-Round

RED WILLOW FARMERS’ MARKET
TAOS
885 Star Road
Wed/ miér: 11AM-2PM
Season/ Temporada: May 24-Oct 25

MCKINLEY COUNTY
FARMERS’ MARKETS
GALLUP FARMERS’ MARKET
GALLUP
215 W. Aztec Gallup Downtown
Courthouse Plaza
Sat/ sáb: 8:30AM-11:30AM
Season/ Temporada: May 20-Oct 14

RAMAH FARMERS’ MARKET
RAMAH
12 Bloomfield St. (In front of the
Ramah Museum on the corner of
Bloomfield & Lewis)
Sat/ sáb: 10AM-12PM
Season/ Temporada: Late June-Nov

FARM STANDS
Community Food Pantry Hope Garden
GALLUP
1130 E. Hasler Valley Rd.
Mon-Fri/ lun-vier: 8AM-5PM
Season/ Temporada: Year-Round

SAN JUAN COUNTY
FARMERS’ MARKETS
AZTEC FARMERS’ MARKET
AZTEC
1409 W. Aztec Blvd.
Wed/ miér: 4:30PM-7PM
Season/ Temporada: Jul 5-Oct 25

BLOOMFIELD GROWERS’ MARKET
BLOOMFIELD
First Street & Broadway
Bishop Square
Thurs/ juev: 4PM-6PM
Season/ Temporada: Jun 1-Oct 19

FARMINGTON GROWERS’ MARKET
FARMINGTON
3041 E. Main St.
Wed/ miér: 4PM-6PM
Sat/ sáb (Jun-Sept): 8AM-12PM
Sat/ sáb (Oct-May): 9AM-12PM
Season/ Temporada: Jun 24-Oct 28

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NORTHLAND GROWERS’ MARKET
43 Road 6500
Mon/ Lun: 5PM-7PM
Season/Temporada: Jul 3-Oct 30

SHIPROCK FARMERS’ MARKET
US Hwy. 64 Shiprock Chapter House
Wed/ miér: 12PM-6PM
Season/Temporada: Jul 15-Oct 28

FARM STANDS
ELDER’S GREENHOUSE & GARDEN
AZTEC
30 County Road 3008
Mon-Sat/ lun-sáb: 9AM-6PM
Sun/ dom: 1PM-4PM
Season/Temporada: Apr-Oct
Credit/Debit

TOWNSEND FARMS
AZTEC
16342 US-550
Mon-Sun/ lun-dom: 10AM-6PM
Season/Temporada: Jul-Oct

FOOD HUBS
THE HARVEST FOOD HUB
FARMINGTON
310 W. Animas
Wed/ miér: 3PM-6:30PM
Thurs & Fri/ juev y vier: 3PM-6:30PM
Sat/ sáb: 11AM-3PM
Mobile market at San Juan College
Thurs/ juev 3PM-6PM
Season/Temporada: Jun 1-Oct 31

SOUTHEAST/ SURESTE
CHAVES COUNTY

FARMERS’ MARKETS
MAIN STREET ROSWELL
FARMERS’ MARKET
400 N Main Street
Sat/ sáb: 7AM-11AM
Season/Temporada: Jul 7-Mid Oct

FARM STANDS
GRAVES FARM & GARDEN
ROSWELL
6265 S. Graves Road
Mon-Sat/ lun-sáb: 8:30AM-5PM
Season/Temporada: Year-Round

CURRY COUNTY

FARMERS’ MARKETS
CLOVIS FARMERS’ MARKET
2809 N. Prince
Sat/ sáb: 8AM-Sell Out
Tues/ mart: 5PM-Sell Out
Season/Temporada: Jul 1-Oct 28

DE BACA COUNTY

FARMERS’ MARKETS
FORT SUMNER FARMERS’ MAKERS’ MARKET
1099 E Sumner Ave.
Sat/ sáb: 9AM-11AM
Season/Temporada: Jul 8-Oct 21

EDDY COUNTY

FARMERS’ MARKETS
CARLSBAD DOWNTOWN FARMERS’ MARKET
102 S. Canyon
Eddy County Courthouse Lawn
Thurs/ juev: 5:30PM-7:30PM
Season/Temporada: Mid Jun-Late Sept

LEA COUNTY

FARMERS’ MARKETS
HOBBS AMERICA FARMERS’ MARKET
4300 N Lovington Highway,
Green Meadows Lake
Sat/ sáb: 9AM-1PM
Season/Temporada: Jun 3-Oct 28

OTERO COUNTY

FARMERS’ MARKETS
ALAMOGORDO FARMERS’ MARKET
LOCATION A: 100 Washington Ave.
Sat/ sáb: 10AM-12PM
Season/Temporada: Jun 3-Oct 29

LOCATION B: 900 New York Ave.
Wed/ miér: 6PM-8PM
Season/Temporada: Jun-Oct

ROOSEVELT COUNTY

FARMERS’ MARKETS
PORTALES FARMERS’ MARKET
PORTALES
First Street and Avenue B
Mon/ lun: 5PM-Sell Out
Thurs/ juev: 5PM-Sell Out
Season/Temporada: Jul 3-Oct 30

FARM STANDS
VEGGIE SHACK
PORTALES
42609 US Highway 70
Mid Apr/abr-Oct:
Mon-Sun/ lun-dom: 9AM-6PM
Nov-early Apr/abr:
Fri-Sun/ vier-dom: 10AM-4PM
Season/Temporada: Year-Round
SOUTHWEST/ SUDOESTE

CATRON COUNTY

FARMERS’ MARKETS
QUEMADO FARMERS’ MARKET
3545 US-60
Sat/sáb: 10AM-2PM
Season/Temporada: Year-Round

DOÑA ANA COUNTY

FARMERS’ MARKETS
FARMERS’ MARKET AT ARDOVINO’S DESERT CROSSING
SUNLAND PARK
1 Arduvinos Dr.
Sat/sáb: 8AM-12PM
Oct-Apr/abr: 9AM-1PM
Season/Temporada: May-Sept

MOBILE MARKETS
LA SEMILLA FARM FRESH
MOBILE MARKET
ANTHONY
101 East Joy Drive
Sat/sáb: Pick up
Check website for more details
Season/Temporada: Year-Round

FARM STANDS
ALDANA’S FARM STAND
CHAPARRAL
648 Hermosa Drive
Sat/sáb: 9AM-12PM
Wed/miérc: 9AM-Sell Out
Season/Temporada: Year-Round

GRANT COUNTY

FARMERS’ MARKETS
GILA VALLEY FARMERS’ MARKET
400 Hwy. 211 at the
Gila Community Center
Wed/miérc: 9AM-12PM
Season/Temporada: Jul-Oct

MOBILE MARKETS
MIMBRES VALLEY
FARMERS’ MARKET
HANOVER
2739 Hwy. 35 Valle
Mimbres Market
Sat/sáb: 10AM-12PM
Season/Temporada: Mid Jul-Early Oct

SILVER CITY FARMERS’ MARKET
901 Pope St. on the Corner of Pope St. & College Ave.
Sat/sáb: 9AM-12PM
Season/Temporada: Year-Round

FOOD HUBS
FRONTIER FOOD HUB - MOBILE MARKET
SILVER CITY AND SURROUNDING COUNTIES
Pick up in Grant, Hidalgo, Luna, and Catron counties
Wed/miérc:
Season/Temporada: May-Nov

GROCERY STORES
SILVER CITY FOOD CO-OP
520 N Bullard St.
Mon-Sat/lun-sáb: 9AM-7PM
Sun/dom: 11AM-5PM
Season/Temporada: Year-Round

Be sure to check our websites for the latest market updates!

FarmersMarketsNM.org
DoubleUpNM.org
Visiting your farmers’ market might surprise you! In addition to delicious local ingredients, you might also find everything from just-picked flowers to freshly baked bread.

Arts, crafts and culture are alive and well all across our state, and your local market isn’t just a great place for produce, it’s also a family destination and celebration of New Mexico life!
SAVOR EVERY SEASON

This seasonal guide is a great start to finding your favorites or discovering something new.

And, don’t forget, there’s no better source than chatting with your local growers to learn about their unique seasonal offerings.

**SUMMER**
JUN - AUG
- Beans
- Carrots
- Cherries
- Sweet Corn
- Cucumbers
- Eggplant
- Green Chile
- Heirloom Tomatoes
- Fresh Herbs
- Nectarines
- Peaches
- Plums
- Summer Squash
- Watermelons

**FALL**
SEP - NOV
- Apples
- Blackberries
- Beets
- Eggplant
- Fennel
- Garlic
- Green Chile
- Leeks
- Melons
- Okra
- Onions
- Pears
- Potatoes
- Tomatillos

**SPRING**
MAR - MAY
- Asparagus
- Broccolini
- Bok Choy
- Chard
- Cooking Greens
- Fresh Herbs
- Kale
- Lettuce
- Peas
- Radishes
- Rhubarb
- Salad Greens
- Spinach
- Turnips

**WINTER**
DEC - FEB
- Arugula
- Cabbage
- Dried Corn
- Hard Squash
- Jams & Jellies
- Jerusalem Artichokes
- Kale
- Mustard Greens
- Onions
- Pecans
- Potatoes
- Red Chile
- Rutabaga
- Spinach
INGREDIENTS:
(Makes four servings)
1 pound local chorizo
15-ounce can black beans, rinsed and drained (or, feel free to cook up some dried beans)
2 pounds local winter squash (such as Red Kuri, Delicata, Sweet Dumpling, etc.)

INSTRUCTIONS:
1. Wash squash, cut off the stem, slice in half, and remove the seeds.
2. Chop the squash into one-inch pieces, drain the black beans, and set both aside.
3. Cook the chorizo in a skillet over medium heat, stirring occasionally. Add the squash and stir to coat with the chorizo’s juices.
4. Cover the skillet with a lid, and simmer on low heat until the squash is fork-tender (about 20 minutes).
5. Add the black beans, and stir until heated.

HEIRLOOM TOMATO GALETTE: This simple, rustic recipe makes showcasing the fabulous flavor of fresh locally grown tomatoes as easy as pie.

INGREDIENTS:
(Makes two, two-serving galettes)
Use your favorite pastry dough recipe or ready-to-bake pie crust
1/2 cup ricotta cheese, drained
1/2 cup grated parmesan
1 pound of fresh, local tomatoes (halved cherry tomatoes or sliced heirloom tomatoes)
1 tablespoon olive oil
Salt and pepper, to taste

INSTRUCTIONS:
1. Mix together the ricotta and parmesan cheeses in a bowl and set aside.
2. Press dough into two flattened 8" rounds.
3. Place rounds onto an oiled cookie sheet.
4. Spread cheese mixture onto dough and flatten to within 2" of the dough’s rim.
5. Press the tomatoes into the cheese mixture and drizzle with olive oil.
6. Loosely fold a two-inch rim onto itself, and pinch intermittently to seal.
7. Bake at 400F for 25 to 30 minutes, or until the crust is golden.

WINTER SQUASH, CHORIZO AND BLACK BEANS:
This savory dish is the perfect thing to warm your bones...and your soul.
**SWEET VEGGIE SMOOTHIES:** The natural sweetness of local carrots and beets makes them the perfect base for these refreshingly cool and tasty smoothies.

**INGREDIENTS:**
- 1 cup sliced carrots and/or beets
- 1 large apple, diced
- 4 cups orange juice or cooled green tea
- 10 ice cubes
- 1/2 cup yogurt (optional)

**INSTRUCTIONS:**
1. Peel and slice local carrots and or beets.
2. Core and dice the apple. (You can leave the peel on!)
3. Add all ingredients into the blender and blend until smooth.
4. For a creamier texture, try adding a little plain yogurt to the mix!

**RADISH SALSA FRESCA:** The invigorating crunchiness of local radishes, cucumber, and onions get a zesty kick from chile, lime juice, garlic, and cilantro.

**INGREDIENTS:**
- 2 cups chopped radishes
- ½ cucumber, peeled and diced
- ½ small red onion, chopped
- 1 tablespoon minced fresh chile
- 1 scallion, thinly sliced
- 1 teaspoon minced garlic
- 2 tablespoons lemon or lime juice
- ¼ cup chopped fresh cilantro

**INSTRUCTIONS:**
1. Put all the ingredients in a medium bowl and mix thoroughly.
2. Taste and adjust the seasoning, adding more chile, lemon, or salt as needed.
3. Serve immediately or cover and refrigerate for up to a day.

Discover more recipes at FarmersMarketsNM.org
You may not realize it, but chances are someone close to you is benefiting from the New Mexico Grown program.

Funded by the state of New Mexico and the USDA, New Mexico Grown improves community wellness. It supports local farmers and ranchers by getting people locally grown food where they are – in preschools, public schools, senior centers, and via food bank and food pantry operations.

New Mexico Grown helps communities across the state, and right in your own neighborhood!

Get timely texts about local food!

Weekly Market Reminders
Seasonal Local Recipes
Healthy Eating & Nutrition Tips

Sign up for texts from GoodFoodNM!

Text “GUIDE” to 21333

Scan with your phone camera

By texting GUIDE, you consent to recurring messages from GoodFoodNM. Message & data rates may apply. You can text STOP to quit & HELP for info.
LOCAL is brought to you by the folks at the New Mexico Farmers’ Marketing Association.

The NMFMA is a nonprofit organization founded on the belief that when farmers can sell their food directly to people in their community, we all benefit.