

LOCAL



120 Best Places for New Mexico's FRESHEST LOCAL FLAVORS

Regional Market Guide inside



Guía de Mercados Regionales
adentro

INSIDE THE GUIDE

Why Buy Local.	7
Expand Your Flavor Horizons	8
Know Your Grower.	10
Color Your Palette	12
Double Up Food Bucks.	14
Regional Market Guide Guía de Mercados Regionales	16
Food, Family and Fun	30
Savor Every Season	32
Fresh Local Recipes	34
Nurturing Our Communities	38
GoodFoodNM	39
The New Mexico Farmers' Marketing Association.	40

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On the cover: Martha Shepp at Daniel Carmona's Cerro Vista Farm in Cerro, NM. **Photo by:** Elizabeth Evans.



LOCAL FOOD IS FOR **EVERYONE!**

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

¡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*





EAT
LOVE
LIVE
LOCAL



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.**

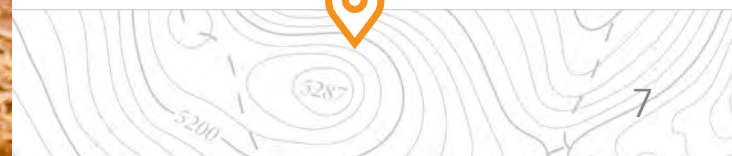
But that's just the beginning.

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

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.



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.

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.



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.

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.

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.

COLOR your PALATE

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!



red

Supports prostate, urinary tract, and DNA health. Protects against cancer and heart disease.



purple

Good for heart, brain, bone, arteries, and cognitive health. Fights cancer and supports healthy aging.



green

Supports eye health, arterial function, lung health, liver function, and cell health. Helps wound healing and gum health.



white

Supports healthy bones, circulatory system, and arterial function. Fights heart disease and cancer.



yellow/orange

Good for eye health, healthy immune function, and healthy growth and development.





DOUBLE YOUR SNAP-EBT FOOD DOLLARS

DUPLICA TUS DÓLARES PARA ALIMENTOS SNAP-EBT

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.



Encuéntrese 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/**miérc**: 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

Winter Market
2nd Sat/**sáb**: 10AM-12PM
Season/**Temporada**: Dec/**dic**-Apr/**abr**



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/**miérc-dom**: 10AM-6PM
Season/**Temporada**: Year-Round

**ROSALES PRODUCE**

ALBUQUERQUE
2001 Isleta Blvd SW
Mon-Sun/**lun-dom**: 7AM-5PM
Season/**Temporada**:
Mid Aug/**agosto**-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/**miérc 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

**CSA****NEW MEXICO HARVEST CSA**

CORALLES/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

**KRYSTALS CORNER
FARMERS' MARKET**

MORIARTY
323 Central Ave. Route 66
Sat/**sáb**: 9AM-12PM
Season/**Temporada**: May 13-Nov 11

FARM STANDS**SCHWEBACH FARM LLC**

MORIARTY
807 Martinez Rd.
Mon-Sat/**lun-sáb**: 10AM-6PM
Season/**Temporada**: Late Jul-Mid Nov



CENTRAL/SOUTH CENTRO/SUR



SIERRA COUNTY

FARMERS' MARKETS

SIERRA COUNTY FARMERS' MARKET

TRUTH OR CONSEQUENCES
300 Riverside Dr. Ralph Edwards Park
Sat/sáb: 8:30AM-11:30AM
Winter Hours: 10AM-12PM
Season/Temporada: Year-Round



SOCORRO COUNTY

FARMERS' MARKETS

SOCORRO FARMERS' MARKET

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/lun-dom: 9AM-6PM
Season/Temporada:
Aug/augosto-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



LOS LUNAS FARMERS' MARKET

LOS LUNAS
3447 Lambros Circle, Heritage Park
Tues/mart: 4PM-7PM
Season/Temporada: May 4-Oct 31



GROCERY STORES/FARM STAND

BOMVIDA FARMS

BELEN
707 S Main St.
Mon-Sun/lun-dom: 10AM-6PM
Season/Temporada: Year-Round



NORTH/NORTHEAST NORTE/NORDESTE



COLFAX COUNTY

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

SANTA ROSA FARMERS' MARKET

244 S. 4th Street
Sat/sáb: 9AM-12PM
Season/Temporada: Apr/abr-Dec/dic 30



HARDING COUNTY

FARMERS' MARKETS

HARDING COUNTY FARMERS' MARKET

ROY
557 Wagon Mound Hwy.
(Next to El Centro Community Health)
Sun/dom: 10AM-2PM
Season/Temporada: Jun 11-Oct 29



LOS ALAMOS COUNTY

FARMERS' MARKETS

LOS ALAMOS FARMERS' MARKET

LOS ALAMOS

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

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



GROCERY STORES

LOS ALAMOS COOPERATIVE MARKET

95 Entrada Drive
Mon/lune-Sat/sáb: 8AM-8PM
Sunday/dom: 9AM-8PM
Season/Temporada: Year-round



MORA COUNTY

FARM STAND

LOS DE MORA LOCAL GROWERS' COOPERATIVE

MORA
380 New Mexico Highway 518
Mon-Sat/lun-sáb: 10AM-6PM
Season/Temporada: Year-Round



QUAY COUNTY

FARMERS' MARKETS

TUCUMCARI FARMERS' MARKET

Corner of Rt. 66 Blvd. & Date Street
Tues/mart: 4PM-7PM
Sat/sáb: 9AM-2PM
Season/Temporada: Jul 8-Oct 21



continued next page...

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/**sáb**: 10AM-2PM
Season/**Temporada**: Year-Round



RIO ARRIBA COUNTY

FARMERS' MARKETS

ABIQUIU FARMERS' MARKET

2 CR 187 (Next to the Post Office)
Tues/**mart**: 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/**miérc**: 3:30PM-6:30PM
Season/**Temporada**: Jun 14-Oct



ESPAÑOLA FARMERS' MARKET

1105 N. Railroad Ave.
Mon/**lun**: 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/**mart-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/**sáb**: 8AM-Sell Out
Season/**Temporada**: May 13-Oct



TRI COUNTY FARMERS' MARKET

LAS VEGAS
6th & University
Sat/**sáb**: 8AM-12PM
Winter Hours: 11AM-2PM
Season/**Temporada**: Year-Round



PECOS FARMERS' MARKET

13 S. Main Street
Sat/**sáb**: 9AM-12PM
Season/**Temporada**: May 27-Oct 28



GROCERY STORES

SEMILLA NATURAL FOODS

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



SANTA FE COUNTY

FARMERS' MARKETS

CERRILLOS STATION
FARMERS' MARKET

CERRILLOS, 15B First Street
Thurs/**jue**: 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/**miérc**: 9AM-2PM
Season/**Temporada**: May 3-Oct 25

THE POJOAQUE INDOOR
FARMERS' MARKET

Fri/**vier**: 9AM-2PM
Season/**Temporada**: Nov 3-Apr/**abr** 26



SANTA FE FARMERS' MARKET

SANTA FE
1607 Paseo De Peralta
Sat/**sáb**: 8AM-1PM
Season/**Temporada**: Year-Round
Tues/**mart**: 8AM-1PM
Season/**Temporada**: May-Dec/**dic**

SANTA FE FARMERS' MARKET
DEL SUR

SANTA FE
4801 Beckner Rd.
Tues/**mart**: 3PM-6PM
Season/**Temporada**: Jul 5-Sept 27

*continued next page...*

NORTH/NORTHEAST / NORTE/NORDESTE continued

FARM STANDS

REUNITY RESOURCES FARM STAND

SANTA FE
1829 San Ysidro Crossing
Thurs&Fri/**juv y vier**: 3PM-8PM
Sat&Sun/**sáb y dom**: 9AM-1PM
Season/**Temporada**: May 6-Mid Nov-Mid Dec/**dic**



CSA

NEW MEXICO HARVEST CSA

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

GROCERY STORES

VILLAGE GREENGROCER

MADRID
3 Firehouse Lane Unit # 4
Mon Wed-Fri/**miérc-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
Questa 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/**miérc**: 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/**miérc**: 3PM-6PM
Season/**Temporada**: Late Jun-Late Sept



GROCERY STORES

CID'S FOOD MARKET

TAOS
623 Paseo del Pueblo Norte
Mon-Sat/**lun-sáb**: 8AM-8PM
Season/**Temporada**: Year-Round

NORTHWEST/
NOROESTE

CIBOLA COUNTY

FARMERS' MARKETS

GRANTS FARMERS' MARKET

GRANTS
700 W Santa Fe Ave.
Sat/**sáb**: 9AM-12:30PM
Season/**Temporada**: May 6-Mid Oct



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 Jun-Nov



FARM STANDS

Community Food Pantry Hope Garden
GALLUP
1130 E. Hasler Valley Rd.
Mon-Fri/**lun-vier**: 8AM-5PM
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



EL MORRO FEED AND SEED

RAMAH
4019 Ice Caves Road
Thurs-Sat/**lun-sáb**: 11AM-4PM
Season/**Temporada**: Year-round



SAN JUAN COUNTY

FARMERS' MARKETS

AZTEC FARMERS' MARKET

1409 W. Aztec Blvd.
Wed/**miérc**: 4:30PM-7PM
Season/**Temporada**: Jul 5-Oct 25



BLOOMFIELD GROWERS' MARKET

BLOOMFIELD
First Street & Broadway
Bishop Square
Thurs/**juv**: 4PM-6PM
Season/**Temporada**: Jul 6-Oct 19



FARMINGTON GROWERS' MARKET

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



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NORTHWEST/NOROESTE *continued***KIRTLAND GROWERS' MARKET**

43 Road 6500

Mon/**lun**: 5PM-7PMSeason/**Temporada**: Jul 3-Oct 30**SHIPROCK FARMERS' MARKET**

US Hwy. 64 Shiprock Chapter House

Wed/**miérc**: 12PM-6PMSat/**sáb**: 8AM-12PMSeason/**Temporada**: Jul 15-Oct 28**FARM STANDS****ELDER'S GREENHOUSE & GARDEN**
AZTEC

30 County Road 3008

Mon-Sat/**lun-sáb**: 9AM-6PMSun/**dom**: 1PM-4PMSeason/**Temporada**: Apr-Oct

Credit/Debit

**TOWNSEND FARMS**

AZTEC

16342 US-550

Mon-Sun/**lun-dom**: 10AM-6PMSeason/**Temporada**: Jul-Oct**FOOD HUBS****THE HARVEST FOOD HUB**

FARMINGTON

310 W. Animas

Wed/**miérc**: 3PM-6:30PMThurs & Fri/**juv y vier**: 3PM-6:30PMSat/**sáb**: 11AM-3PM

Mobile market at San Juan College

Thurs/**juv** 3PM-6PMSeason/**Temporada**: Jun 1-Oct 31**SOUTHEAST/
SURESTE****CHAVES COUNTY****FARMERS' MARKETS****MAINSTREET ROSWELL
FARMERS' MARKET**

400 N Main Street

Sat/**sáb**: 7AM-11AMSeason/**Temporada**: Jul 7-Mid Oct**FARM STANDS****GRAVES FARM & GARDEN**
ROSWELL

6265 S. Graves Road

Mon-Sat/**lun-sáb**: 8:30AM-5PMSeason/**Temporada**: Year-Round**CURRY COUNTY****FARMERS' MARKETS****CLOVIS FARMERS' MARKET**

2809 N. Prince

Sat/**sáb**: 8AM-Sell OutTues/**mart**: 5PM-Sell OutSeason/**Temporada**: Jul 1-Oct 28**DE BACA COUNTY****FARMERS' MARKETS****FORT SUMNER FARMERS'
MAKERS' MARKET**

1099 E Sumner Ave.

Sat/**sáb**: 9AM-11AMSeason/**Temporada**: Jul 8-Oct 21**EDDY COUNTY****FARMERS' MARKETS****CARLSBAD DOWNTOWN
FARMERS' MARKET**

102 S. Canyon

Eddy County Courthouse Lawn

Thurs/**juv**: 5:30PM-7:30PMSeason/**Temporada**: Mid Jun-Late Sept**LEA COUNTY****FARMERS' MARKETS****HOBBS AMERICA
FARMERS' MARKET**

4300 N Lovington Highway,

Green Meadows Lake

Sat/**sáb**: 9AM-1PMSeason/**Temporada**: Jun 3-Oct 28**OTERO COUNTY****FARMERS' MARKETS****ALAMOGORDO FARMERS' MARKET**

LOCATION A: 100 Washington Ave.

Sat/**sáb**: 10AM-12PMSeason/**Temporada**: Jun 3-Oct 29

LOCATION B: 900 New York Ave.

Wed/**miérc**: 6PM-8PMSeason/**Temporada**: Jun-Oct**ROOSEVELT COUNTY****FARMERS' MARKETS****PORTALES FARMERS' MARKET**

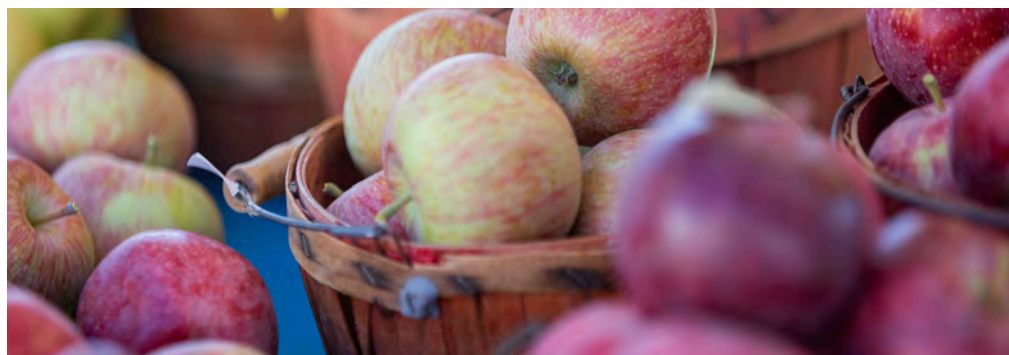
PORTALES

First Street and Avenue B

Mon/**lun**: 5PM-Sell OutThurs/**juv**: 5PM-Sell OutSeason/**Temporada**: Jul 3-Oct 30**FARM STANDS****VEGGIE SHACK**

PORTALES

42609 US Highway 70

Mid Apr/**abr**-Oct:Mon-Sun/**lun-dom**: 9AM-6PMNov-early Apr/**abr**:Fri-Sun/**vier-dom**: 10AM-4PMSeason/**Temporada**: Year-Round

SOUTHWEST/
SUDOESTE

CATRON COUNTY

FARMERS' MARKETS

QUEMADO FARMERS' MARKET

3545 US-60

Sat/sáb: 10AM-2PM

Season/Temporada: Apr/abr 1-Oct 21

DOÑA ANA COUNTY

FARMERS' MARKETS

FARMERS' MARKET AT
ARDOVINO'S DESERT CROSSING

SUNLAND PARK

1 Ardivinos Dr.

Sat/sáb: 8AM-12PM

Oct-Apr/abr: 9AM-1PM

Season/Temporada: May-Sept

FARMERS' & CRAFTS MARKET
OF LAS CRUCES

221 North Main St.

Wed/miérc: 8:30AM-1PM

Sat/sáb: 8:30AM-1PM

Season/Temporada: Year-Round

FAIR FARMERS' MARKET
OF LAS CRUCES

135 E Griggs Ave., Plaza de Las Cruces

Sun/dom: 8AM-12PM

Season/Temporada: Jun-Sept

Winter Market: 2nd & 4th Sun/dom:

9AM-1PM

Season/Temporada: Oct-Apr/abr



FARM STANDS

ALDANA'S FARM STAND

CHAPARRAL

648 Hermosa Drive

Sat/sáb: 9AM-12PM

Wed/miérc: 9AM-Sell Out

Season/Temporada: Year-Round



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



GRANT COUNTY

FARMERS' MARKETS

GILA VALLEY FARMERS' MARKET

400 Hwy. 211 at the

Gila Community Center

Wed/miérc: 9AM-12PM

Season/Temporada: Jul-Oct

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 MARKETSILVER CITY AND SURROUNDING
COUNTIESPick 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

FOOD FAMILY AND FUN

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.



SPRING

MAR - MAY

Asparagus
Broccolini
Bok Choy
Chard
Cooking Greens
Fresh Herbs
Kale
Lettuce
Peas
Radishes
Rhubarb
Salad Greens
Spinach
Turnips



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



WINTER

DEC - FEB

Arugula
Cabbage
Dried Corn
Hard Squash
Jams & Jellies
Jerusalem Artichokes
Kale
Mustard Greens
Onions
Pecans
Potatoes
Red Chile
Rutabaga
Spinach





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.

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.



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!)
4. Add all ingredients into the blender and blend until smooth.

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
- 1/2 cucumber, peeled and diced
- 1/2 small red onion, chopped
- 1 tablespoon minced fresh chile
- 1 scallion, thinly sliced
- 1 teaspoon minced garlic
- 2 tablespoons lemon or lime juice
- 1/4 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.



NUTURING our communities

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!



**NEW MEXICO
GROWN**

To find out more about
New Mexico Grown, visit
NewMexicoFMA.org



Get timely texts about local food!

Weekly Market Reminders
Seasonal Local Recipes
Healthy Eating & Nutrition Tips

Sign up for texts from **GoodFoodNM!**



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to 21333**

OR



**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.**



FarmersMarketsNM.org • DoubleUpNM.org
Instagram: @NewMexicoFarmersMarkets • Facebook: New Mexico Farmers' Markets