



THE OGDEN BEET

An e-newsletter produced by and for the
Allen J. Ogden Community Gardeners

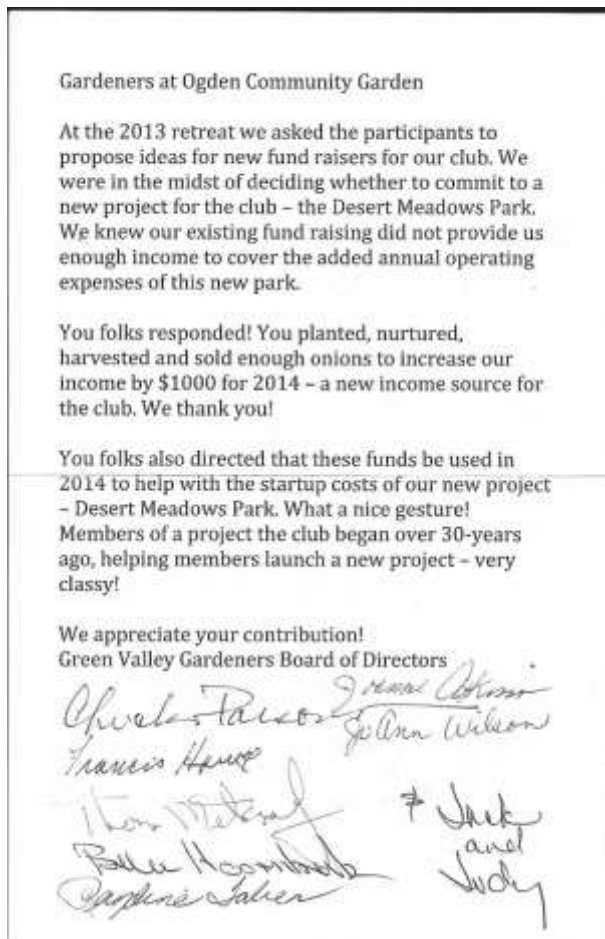
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REPORT TO THE OGDENERS

LETTER FROM THE CLUB'S BOARD

On October 7 I received a very nice card from the club's board expressing their gratitude for the hard work many of the Ogden Gardeners put into the 2014 Onion project. The card was signed by board members giving it a nice touch. The card is included for your reading pleasure. In addition, club president Chuck Parsons recognized our efforts in the October issue of *Sand 'n' Seeds*.



LOCKERS

Several weeks ago, when the raised beds in plot #19 were assigned, we realized we had come to the end of the rope on storage. So many gardeners and so little space to put even a pair of garden shoes or a pair of gloves. Ideas were solicited and finally the best we could do was to get some lockers from somewhere. Finally, we spotted just what we needed on craigslist in Phoenix. After on-again off-again negotiations we agreed to make the purchase.



A place for everything and everything in its place.

Photo by Vicki Sullivan

On October 3 three of us made a trip to Phoenix, where we purchased 26 lockers. The next day with help from our neighboring church, the lockers were placed inside the 2 storage sheds. Boy, what a difference they make. Assignment of the lockers was made October 8. A little storage for everyone. Enjoy.

OCTOBER HARVEST POT LUCK

Check the [website](#) for pictures of this year's extravaganza. Send your pix to [Vicki](#) and she will post them too.

First Frost - November 15

COMPOSTING



Bin 1 Bin 2
Photos by Ron Sullivan

Composting has been around for centuries so why has Ogden not done it? Good question and I do not have an answer for you. But, effective November 1 we at the Ogden WILL start composting. The 3 cinder block bins in the Hummingbird Café is the designated compost site. One bin is for the fresh cut/pulled GREEN (nitrogen) plant material. Another bin is for the BROWN (carbon) plant material. The third bin is where we chip/shred equal parts of green and brown together.

Starting November 1 you may put your garden vegetable waste in the appropriate bin. More on composting as we move forward. We will still use the large bin in the front (north) portion of the garden. That large bin will continue to be taken to our neighbor who raises goats. Please continue using that bin. I still have not shored up a manager for the compost site. However, we are close to an agreement with a prospective candidate.

WATER SHUT OFF VALVE SIGNS

Ever wonder where the water shut off valves are?



We've taken care of that. There are now 3 bright yellow signs in the garden: by the sink, at the gate to the Hummingbird Café, and by Victor's property.

THANKSGIVING DAY

Last year Kathy and I spent Thanksgiving Day helping the Salvation Army serve dinner to 125 people right

here in Green Valley. While doing that, we learned a few new life lessons.

#1: Not all who we served are people in need. Many are simply lonely and choose not to spend the day by themselves. Good for them. One lady wrote a \$500 check as she entered the building.

#2: Afterwards Kathy and I realized we enjoyed ourselves by simply becoming involved. This year I have been promoted. I will assist in the cooking. Finally, from our home to yours we hope all are thankful for what we have.

Until next month,

See you in the garden,

George Stone and Tom Curley

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THE SAN XAVIER CO-OP FARM OGDENER TOUR

By Ron and Vicki Sullivan



A short ride north of the Ogden Garden just off Interstate 19 at exit 92 is the Tohono O’odham Cooperative Farm, also known as The Farm.

The first 20 Ogdenerers who register with [Ron and Vicki](#) will tour The Farm on Thursday, November 20.

Committed to healthy farming practices, The Farm produces chemical-free traditional crops such as tepary beans, squash, peas, chiles, mesquite flour, and devil’s claw used in basket weaving. Growing traditional plants is just part of their story. Experimentation and innovation is where the real story lies.

Established in 1971, The Farm is managed and operated by the San Xavier Cooperative Association. The land was originally the farmlands of the Tohono O’odham Nation. Three key people at the Co-op are Bob Sotomayor, Phyllis Valenzuela, and Tomasina Camacho. In addition to their many other co-op responsibilities, Bob and Phyllis also serve as tour hosts and guides. Tomasina is busy tending to the nursery.

Bob’s enthusiasm is measured in productivity and creativity. Listening to his description of lemon grass grown and used to flavor tea or the passion of tasting “Sweet” and “Wonderful” varieties of

pomegranates makes your mouth water. His description of growing and eating Kuri squash prompts the listener to wonder, “How can I grow this in my community garden?”

When Chef Phyllis isn’t hosting tours, she can be found in the Co-op’s experimental kitchen baking and whipping up traditional recipes served at the San Xavier Mission School and the local Head Start and middle school. Next to the store and kitchen is the mesquite flour mill. Phyllis also oversees the hammer mill, an industrial mill used for making the flour.

Tomasina manages the nursery. She nurtures a wide variety of crops, including dozens of different peppers, tomatoes, mint, melons, asparagus, okra, eggplant, onions, sage, rosemary, chives, lemongrass, and stevia. The orchard includes apple, peach, nectarine, pear, plums, pomegranates, and fig trees.

The tour consists of three parts – the store and dry goods processing center, nursery and greenhouse area, and an indoor presentation on Tohono O’odham traditional foods. Tours of the Co-op are by appointment. For more information, contact www.sanxaviercoop.org.



Bob Sotomayor and Phyllis Valenzuela
Photo by Ron Sullivan

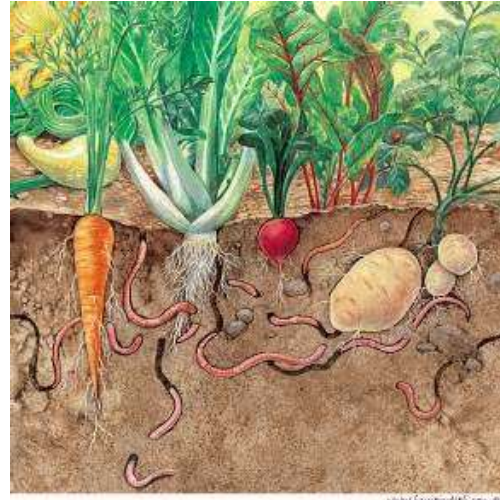


Tomasina Camacho
Photo by Ron Sullivan

IN YOUR PLOT:

NOVEMBER

By Lorna Mitchell



November is a great relief to us as gardeners. Cooling temperatures are as welcome to our plants as they are to us. Sunny days make weeding and tending our little plants enjoyable as we anticipate harvests of broccoli, cauliflower, and other yummy delights.

There is still time to put in plants of the brassicas or cruciferous vegetables: broccoli, cauliflower, cabbage, Brussels sprouts (always written this way because they are named for their region of origin – Brussels, Belgium). Swiss chard, kale, and cilantro plants would do well, too. Get these in the garden as soon as possible so they can grow before nights are cold.

Seeds of root crops can still be put in, such as carrots, beets, and kohlrabi. Peas, both English shelling type and edible pod types, can be planted now; early in the month is better. Some pea varieties need trellis support so check the growth habit before planting. Lettuce of all types of leaf varieties and spinach will also grow now.

Onions and garlic go in now. Onion plants of short day varieties will yield best results. Give room between them for bulbs to expand. Put one plant in each hole and keep green tops above soil line. Harvest will come next May. Sets (small dried onions) will grow quickly into “green onions” but will not yield large bulbs, use them over the winter. Garlic can be grown from cloves found in grocery stores or ordered from seed catalogs. Separate cloves go in the soil flat side down, point up, cover completely with soil and keep moist but not wet. Harvest in May after tops dry and fall over.

Have you tried saving your veggie scraps to make smoothies for your earthworms? I’ve been grinding up peelings of bananas, oranges, eggplant, and squash with apple cores, onions trimmings, melon seeds and rinds, and coffee grounds, and the like (only clean healthy plant material). I put it all in my blender with water and whirl until it’s liquefied. Then take it to the garden and shovel it into the soil. I come back to the same spot repeatedly, then move to the side, and keep extending where I’ve put this food. Be sure not to disturb the roots of any growing plants! It’s amazing the impact this has had on the soil texture. We have a lot of very large earthworms and an abundance of tiny ones now!

Why do I want earthworms in my garden? They are excellent little underground farmers. They tunnel and aerate the soil allowing roots the oxygen they need. In the process they break down organic materials in the soil by eating it and excreting “castings” which contain nitrogen and phosphates that plants can use directly. We have not brought in any outside worms, just fed and encouraged the ones in the ground.

Do you have a question for me? Just click [here](#).

Those are my plot thoughts for now,
Happy Gardening

ATKISSONS' NEW SHED

By Joanne Atkisson



Pat's and Joanne's new storage shed

After getting mice in our plastic storage box - for gardening tools/food for the soil, etc, my other half made this potting bench/shed on our front patio. It closes securely in the front. I can hang tools on the front, back, and side. I love it. It took about 2 weeks and many trips to Lowe's in Tucson with our little Caliber.

SIGHTS & SOUNDS

By Kathy Kuyper

These are some of the birds I've heard or seen in and around the garden:

Anna's Hummingbird • Bell's Vireo • Broad-billed Hummingbird • Curve-bill Thrasher • Great Horned Owl • House Finch • Lark Sparrow • Lesser Goldfinch • Lesser Nighthawk • Purple Martin • Raven • Red-breasted Nuthatch • Summer Tanager • Swainson's Hawk • Turkey Vulture • Verdin • Vermillion Flycatcher • Western Tanager • White-crowned Sparrow • White-winged Dove • Yellow-headed Blackbird

Some, like the tanagers, have migrated south for the winter. Some live here year around like

the house finches. Some, like the white-crowned sparrows, have migrated here to spend the winter.

HUMMINGBIRD DELIGHT: LAVENDER SNAPDRAGON

By Ron Sullivan

Proving that everything old is new again, *Asarina* is making a grand comeback from near obscurity. Call it what you want. Climbing Snapdragon, Creeping Snapdragon, Twining Snapdragon, or Figwort, it's definitely on the rise. The *Asarina* is making a grand comeback from near obscurity. This particular snapdragon was so obscure that it was hiding in a heritage lemon tree container.

The lemon tree and its mystery ride-along were gifts from Mission Garden Madrina Josefina Lizárraga. The tree is part of the heritage fruit tree project at Mission Garden at the base of A Mountain.

Trumpet shaped flowers always seem to add an old fashioned charm and *Asarina* adds delicate vines and leaves to create a totally beguiling vine. It looks almost too fragile to hold on, but have no fear, this vine is a survivor. And its trumpet blooms are hummingbird favorites.



Photo by Ron Sullivan

How BCIC ARRIVED: AN OGDEN FABLE

By Christian Armand Ronaldo

(Q) Who gave you the name BCIC?

(A) I'm not really sure who gave me the name, but I do know what it stands for. BCIC means "Big Cat in Charge". I've had that handle for as long as I can remember. BCIC has stuck with me ever since I departed from Paquime Pueblo and boarded that ultralight, or should I say clawed my way on board. I lost most of my past language and culture since I got to the Ogden Garden.

(Q) Can you talk more about the connection between Paquime and the ultralight air craft you traveled on?

(A) I do recollect that the village was in ruins when I left. About the only thing moving at the time was the Casas Grande River. That's where my family and I settled just before the great flood. Paquime is the name ancients gave to the pueblo.

Oh, yes, the flood. We were just finishing our evening meal, and I heard the rush of current as the banks of the river began to swell. I began running on all fours for the high ground towards our Mayan-like ball court. Just as I was entering the ball court, I heard this screeching sound from the sky. At first I thought it was a great horned owl coming after me for its evening meal. When I looked up, this winged creature was trying to land on the ball court. All I could think of were the bones of a pterodactyl we played with as kittens. After it landed, a human creature appeared from the head section of the bird. Of course, now I know it wasn't a pterodactyl. It was an ultralight and the complete human being was part of a survey team from the Amerind Foundation.

With nowhere to hide, I frantically lunged at the ultralight catching a single claw on the inside of the pod. The next thing I remember is waking up on the ground next to what would become my new home and the future home of the Ogden Garden. Thanks to some thoughtful humans they named the landing



*Ever notice those blue gray sheds southeast of the garden? That's the Tumbleweed Flight Park.
Photo by Ron Sullivan*

spot Tumbleweed Flight Park. They built some hangers for the other ultralights that were looking for a desert home along with a flight shed. If you look real close, you can still see the hangers and shed.

(Q) Is there anything else you would like to say?

(A) Yes! The Tumbleweed Flight Park is not part of the Ogden Garden. Please do not trespass!

*Thank you and I'll see you at the Garden,
Your friend, BCIC*

KITTY CORNER



*Big Cat in Charge (aka BCIC) getting ready to help spread the steer manure, just like Lorna told us to do.
(Photo by Vicki Sullivan)*

LA LENGUA DEL JARDIN: FALL VEGGIES

By Vicki Sullivan

Beets	la remolacha
Broccoli	el brócoli
Brussels sprouts	las coles de Bruselas
Cabbage	la cole
Carrot	la zanahoria
Cauliflower	la coliflor
Cilantro	el coriander
Garlic	el ajo
Kale	la cole rizada
Lettuce	la lechuga
Onion	la cebolla
Pea	el guisante
Radish	el rábano
Rutabaga	el nabo sueco
Spinach	las espinacas
Turnip	el nabo

ST PHILIP'S FARMERS' MARKET HOURS CHANGE

By Vicki Sullivan

As we head into the cooler months, farmers' market hours often change to later in the day. [St. Philip's Farmers' Market](#) hours will be every Saturday 9 am – 1:00 pm starting November 1. Summer hours will resume in April.

GARDEN WISDOM

By George Stone

If you think you have nothing to be grateful for,
check your pulse.

E-TIPS: E-MAIL SIGNATURE

By Vicki Sullivan

Have you visited www.ogdengarden.com? Just click the link and it will take you there.

Ron and I tell everybody about it and decided to add the site address to our emails as part of our signatures.

Not sure how to add or update your signature? Use the Help option in your email. Type "signature" for instructions. Or go to Google, Bing, Yahoo, or Safari and type in "How to add a signature to my (Outlook, Google, Yahoo) email". Follow the instructions.

Our signature looks like this:

Ron & Vicki Sullivan
905 N Kenneth Dr
Green Valley AZ 85614

520-207-7691

<http://www.mataortizconnection.com>
<http://www.ogdengarden.com>

When you get emails from George, notice his signature includes www.ogdengarden.com.

George Stone

www.ogdengarden.com

As of September 29, we now can see the number of visits to the site on each page of the site in the footer.

Of course, the Ogdens have a Facebook page too.



Like us on [Facebook!](#)

WHO'S IN THE GARDEN?

Plot # Ogdener

North 10'x40' plots

1. George & Kathy Stone and Ray & Dorothy Cohen
2. Phil & Mary Anderson
3. Jack Retzer
4. Tom & Judy Curley
5. Russ & Cheri Smith
6. Steve Teichner
7. Mike & Candy Allen
8. Kathy Kuyper
9. George Mathes
10. John, Kirsten, Hugh, Coltrin, Jack, & Geneva Sparks
11. Tom & Charlene LaFin
12. Fred & Lorna Mitchell
13. Elise & Vienna Schloeder
14. Peter & Betty Lee and Larry Warnick
15. Mike, Parissa, Amelia & James Icely
16. Anne Waisman and Kathy Broussard
17. Ron & Vicki Sullivan
18. Abraham, Marisa, Daritza & Sammy Rodriquez
- 19A. Raised bed - available**
- 19B. Eric & Tricia Barr
- 19C. Jerry & Linda Wiebe
- 19D. Walt & Dorene Sims
- 19E. John & Patricia Kozma
20. Reserved for projects
21. Reserved for projects
22. Hal Tokuyama
23. Dennis & Carol Allen
24. Gianene Ulibarri, Jennifer Seymour & Jenna Klein

PLOTS AVAILABLE



Do you know somebody who wants to learn more about getting a plot? Do you know somebody who wants to just be a helper? Do you want to switch plots?

Contact your garden managers

- George at 123gstone@gmail.com
- Tom at tjcurley@att.net

ROOT STOCK: 1997



Root Stock is taken from a compilation of the club's history written by George Gries and updated by Ken Bichl.

Officers elected for the year were Ken Bichl President, Vice President Mac Jones; Secretary Harold Turner; Treasurer Dave Lusby. Directors were Jim Acuff, Ted Garhart, Bill Wyckoff, B.J. Sullivan, Harry Vere and Past President Jeanne Acuff. *Sand 'n' Seeds* Editor was Linc Page. Club membership was 83.

The Club agreed to hold two plant sales each year, one in the fall and another in the spring. Seminars were held at the Green Valley Baptist Church. Dave Lusby, a member of the Club and also the Church, was coordinator.

A change in the bylaws was made. In the future members would elect one third of the directors each year. The Board of Directors would then elect Club officers from the Board. The club donated \$100 to help sustain the Payson, Arizona garden club, a National affiliate. A membership meeting was held at La Posada, but most of the meetings were held at Friends in Deed. Average attendance at these meetings was 21. The Women's Auxiliary left the Men's Garden Club to start their own separate organization. The Annual Banquet was held at the Elks Club at a cost of \$12.50 a plate.

Do you have a recipe, photo, article, item for sale, or announcement that you'd like to contribute to
The Ogden Beet?
Deadline is 20th of each month.
E-mail ron.vicki.sullivan@gmail.com.

HANDS IN THE SOIL: KATHY STONE

A Stone, Cairns, and Cacti Make a Garden Glow

By Ron and Vicki Sullivan



*Kathy Stone at home in her garden.
Photo by Ron Sullivan*

When Kathy Stone is not tending to the raised garden bed full of maturing peanuts at the Allen J. Ogden Community Garden, she is busy creating original home design projects for Sonoran Desert residents. Her latest cactus and succulent garden project at GVG’s Desert Meadows Park is like icing on the cake.

During an interview, Kathy was asked about her interest in growing peanuts in the desert. “I was around 10 years old”, she responded. “My grandmother had just returned from a trip to Georgia. She said, ‘Kathy, let’s try and grow some peanuts in Missouri’. We did and they were great! I thought her Idea might work for our desert Ogden Garden.”

Her philosophy about gardening hasn’t changed. “It doesn’t mean design is the sacrificial lamb.” Her home and patio landscape designs center on longevity without sacrificing aesthetics. The projects are long lasting and reflect customers’ personalities.

Kathy’s GVG Desert Meadows Park cactus and succulent garden project demonstrates ways in which rescued plants can find a new environment and allow for expressing that same garden philosophy. She remarks, “I pretty much have a free design reign at the park. The park is not a specimen garden so I can incorporate a wide palate of plants and accents, such as rock benches, cairns, and pebbled pathways.”

Business partner Francesca Moses and Kathy are preparing for the annual [Quail Creek Fall Festival](#). Over the years, they have satisfied many southern Arizona residents. For the 2014 Fall Festival they will be introducing some new design ideas to their tables. Look for their Earth Angel’s booth in the Madera Ballroom.

PB&J



*Peanut butter and jelly in the making.
Peanuts planted by Kathy Stone in raised bed 19A
and grapes from the vineyard tended by George Mathes.
Photos by Ron Sullivan*



*Peanut harvest with
Milan Carapic and
George Stone*

*Photo by Vicki
Sullivan*

ARE WE THERE YET?

Arivaca 2014 Fall Festival

November 1 www.arivaca.net/Events.html



Quail Creek Fall Festival Arts & Crafts Fair

November 8

Quail Creek's Fall Festival is on Saturday, November 8 from 10 a.m. to 4 p.m. and Sunday, November 9 from 11 a.m. to 3 p.m. free admission.

Make sure to visit with [Kathy Stone and Fran Moses](#) at their Earth Angel's booth.

The Madera Clubhouse ([Map it](#)) is at 2055 E. Quail Crossing Blvd. off Old Nogales Hwy. After passing the guard gate, the clubhouse is 1.1 mile on the left.

Pecan Festival

November 8 www.sahuaritapecanfestival.com



The [Sahuarita Pecan Festival](#) will be held on Saturday, November 8 from 9 a.m. to 5 p.m. The Festival will celebrate the culture, cuisine and music of the Santa Cruz Valley. Designed to be fun for all ages, live entertainment and family-friendly activities, including real harvest demonstrations, hayrides and games, will be available for children and adults to enjoy. A variety of regional food and pecan-related dishes will be showcased, along with a local arts and crafts market and live music.

Quail Creek Annual Garage Sale

November 15



~ 2014 Garage Sale ~
Community-wide at Quail Creek - Open to the Public
Saturday, November 15 - 8 AM - 2 PM
Preview for Quail Creek Residents only 7-8 AM

San Xavier Co-Op Farm Tour

November 20



The first 20 Ogdeners who register with [Ron and Vicki](#) will tour [The Farm](#) on Thursday, November 20 from 9 - 11 am.

FROM PLOT TO PALATE

From Plot to Palate for December

E-mail your **holiday** recipes to

ron.vicki.sullivan@gmail.com

Deadline November 20

Michele's Garden Variety Beef Fried Rice

By Michele Thomson

Ingredients

3 cups cooked rice
1 1/2 lbs of sirloin
2 eggs
3 carrots (large)
1 small head of cabbage
1 green pepper
3 large scallions
1 small vidallia onion
1/3 cup of Worcester sauce
1/4 cup of low sodium soy sauce
Stir fry oil

Instructions

1. Cook rice per package instructions one day prior to making. Works better with rice that has sat for 1-2 days in the fridge.
2. Place meat in a separate frying pan on low.
3. When meat is almost completely cooked add all veggies. Continue on low until meat is fully cooked.
4. Turn meat and veggies off and add soy sauce. Let sit while preparing rice.
5. When rice is warm, make a well in the center. Add two scrambled eggs in the center.
6. When the eggs are cooked, begin to work egg into the rice. Once mixed add the meat and veggie mixture.

Mesquite Pancakes with Pecans

From *Arizona Daily Star*, July 16, 2014

Serves 4

Ingredients

1 ½ cups all-purpose flour
½ cup mesquite flour
1 Tbsp baking soda
Pinch salt
½ cup sugar
1 cup crushed pecans, divided
1 ½ eggs
1 cup milk
½ pound melted butter
½ cup water
1 banana, sliced
Maple syrup to taste

Instructions

1. In a large bowl, whisk together the two flours, baking soda, salt, sugar, and ¾ cup of the crushed pecans. Set aside.
2. In another bowl, combine eggs, milk, Tbsp of butter and water.
3. Slowly add wet ingredients to dry ingredients, and stir until incorporated.
4. Heat well-buttered frying pan to medium and pour enough mixture to make a pancake the size of a small plate.
5. Cook until pancake is well-set and crispy on the bottom, then flip and cook for an additional 1-2 minutes.
6. Continue with each pancake, keeping them warm in the oven.
7. When pancakes are done, sprinkle remaining pecans on top and garnish with sliced bananas and maple syrup.

GREEN VALLEY / SAHUARITA SNIPPETS

By [Gil Lusk](#), Sahuarita Town Council

The Sahuarita Town Council approved a contract to begin the process of building two soccer fields at Veterans Municipal Park, which is on schedule for completion in mid-2015. In late September, I attended a meeting at Dove Mountain with the major sub-division developers in Tucson along with professionals presenting their views on the coming real estate market in the region.

Out of 79 current sub-divisions active in the Tucson area, including Sahuarita, 50 have less than one year of residential inventory. Currently there are no major cycles of boom or bust but rather mini-cycles of minor ups and downs. The major developers to a person felt that 2015 would be a stable year for the industry but that 2016 would be a very good year for upward appreciation.

Much of the Tucson region has limited inventory due to the limited amount of land available for development. The focus is expanding outward with attention starting to be paid to the I-19 corridor, Houghton Road, and Vail areas. Vail continues to draw strong interest because of their school systems. At the present time single family residence (SFR) construction permit levels are about even with the SFR levels in 1991. Just as an example; 2,300 permits in 2014, 2,500 in 1991 and 11,762 in 2004. 2014 is our best year for permits in the last six years.

Of the top ten builders in Tucson for the year, Richmond-America is the number one seller in terms of units sold.

Home sales in general amount to 12% new homes and 88% existing homes. The resale median price is \$160,000 and new sales at \$236,000 median. Within the new home category 24% of the homes are selling in the \$250,000 to \$450,000 range.

Expectations are for a 6% increase in home sales in 2015 and a 15% increase in 2016. Currently bank financing for raw land simply does not exist and increasingly the developers are moving to partnerships and joint ventures as work-arounds. Some developers, like the owner of the Dove Mountain property, have no problem as he still has several thousand acres to develop and a strong inventory.

Lack of job and economic growth are still major factors in the local economy and will continue to be in the next few years.

A final note in regard to developed golf course lots which are expected to sell in the neighborhood of \$110,000 to \$170,000, generally at about a quarter acre in size.

*Every month is
return the green baskets
month!*

**Have you donated Ogden
vegetables to a food bank? Given
some to a neighbor or friend?**

Email George.

**Granting agencies ask how many pounds of
produce that Ogdeners donate.
In 2013 we donated about 1225 pounds.**

SELL IT LIKE IT IS

- ✓ Do you have something that you would like to sell? Email ron.vicki.sullivan@gmail.com with a description of the item, how much you want for it, and your contact information. Send photos too.
- ✓ Do you run a business? Send us a business card or a link to your website.

Cross Country Ski Equipment, rarely used: 2 pairs cross country skis, men's boots size 9, ladies boots size 9, and 2 sets of poles. \$40 for everything or \$20 for a set. Contact Ron and Vicki at ron.vicki.sullivan@gmail.com.

Ski Helmets: 1 black, 1 iridescent red. \$10 per helmet or both for \$15. Contact Ron and Vicki at ron.vicki.sullivan@gmail.com.

Sahuarita Auto

16301 S Santa Rita Rd
Sahuarita, AZ 85629

520-625-5941
Randy Johnson : Manager

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www.dixondalefarms.com

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www.tucsonsbirthplace.org

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www.risebytlc.com

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ron.vicki.sullivan@gmail.com Ron's cell 505-400-4132
Vicki's cell 505-400-0749

Wednesdays @ Green Valley Farmer's Market
Saturdays @ St. Philip's Plaza Farmers' Market

www.mataortizconnection.com

Brian & Kelly's Pumpkins and Trees

Brian & Kelly's
Pumpkins
and
Trees
& Friends of the Earth Farmers Market

HAPPY BIRTHDAY #1 TO THE BEET



[Click here for a birthday wish.](#)

HAPPY THANKSGIVING TO THE OGDENERS



[Click here for a Thanksgiving greeting.](#)