

farm to TABLE



Sustainability: Local production focuses on ways to help the environment instead of contributing to climate change like industrial production.



Worker Health: Human health is prioritized, limiting the use of harmful chemicals.

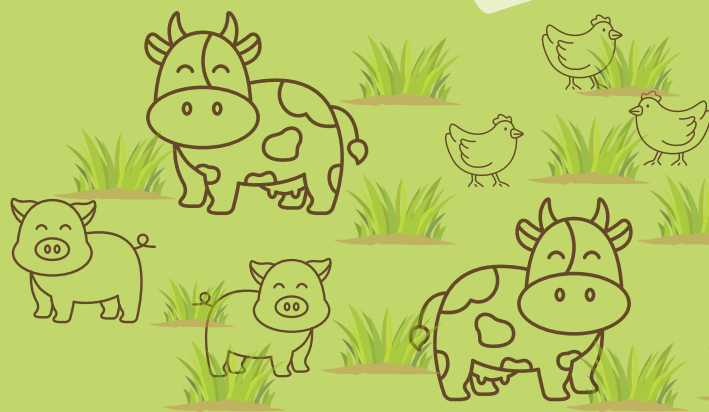


Consumer Health: Locally produced foods have a higher nutrient quality.

Why Buy Local?



Equity: Farmers get the true price for their product.



Resilience: Transparency in production allows connections between the farmer and consumer.

Want to know more?

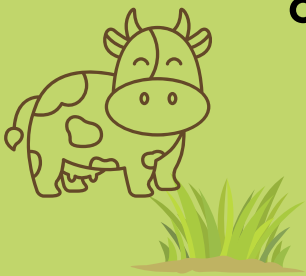
Environmental Health:

- The top animal agriculture producers use concentrated feed lots which account for a large portion of emissions, prioritizing efficiency over sustainability.
- Climate change due to high greenhouse gas emissions has led to detrimental environmental effects that in turn cause harm to human health, including increased behavioral disorders in kids



Consumer Health:

- Organic farming methods result in healthier dairy products with “significantly higher protein, ALA, and total omega-3 fatty acid” because of their more natural diets.
- grass-fed beef is found to have higher vitamin and antioxidant content, as well as a “more desirable fat profile” compared to grain-fed beef.



Worker Health:

- Skiyou Ranch does not use any chemicals or sprays on their grass, they just use manure as natural fertilizer. This eliminates any sort of exposure from agricultural chemicals to the farmworkers.
- Local farms dedicate more time towards training to create safer working conditions.



Community Connection:

- Transparency, face to face interactions, accountability, and networking all build trust.
- The price of the product reflects the work that the farmers put in, you pay for a product that they would feed to their own family and will support a strong future for growing kids.

