



## Petaluma Farms, Ranches and Creameries

Name / Website	Location / Phone	Hours	Description
<b>Achadinha Cheese Company</b> <a href="http://achadinha.com">achadinha.com</a>	750 Chileno Valley Rd. (707) 763-1025	Book tours and cheese-making classes through their website.	Visit the working family farm and learn about ranch life, cheese-making, visit the milking parlor and sample cheese along the way.
<b>California Cheese Trail</b> <a href="http://cheesetrail.org">cheesetrail.org</a>	Various locations throughout Sonoma County.	Map and information available through the website or pick up a brochure at the Petaluma Visitors Center at 210 Lakeville Street.	Use this comprehensive resource to discover local cheesemakers. Download a map, learn about the variety of California cheeses and get connected to tours, classes and cheese events.
<b>Garden Valley Ranch</b> <a href="http://gardenvalley.com">gardenvalley.com</a>	498 Pepper Road (707) 795-0919	Nursery and gardens are open by appointment plus special events throughout the year.	From May through October, the five-acre Garden Valley Ranch is a must-see with more than 6,000 rosebushes of antique, climber, hybrid, and tea breeds.
<b>Green String Farm</b> <a href="http://greenstringfarm.com">greenstringfarm.com</a>	3571 Old Adobe Rd. (707) 778-7500	Farm store open Tuesday through Sunday from 10am - 5pm	Practicing "natural process agriculture" to keep the soil and plants healthy and free from pesticides and artificial chemicals. They produce beautiful food with very low input.

<b>Jupiter Foods</b> <a href="http://jupiterpetaluma.com/">jupiterpetaluma.com/</a>	100 Petaluma Blvd. N. (707) 780-1983	Mondays, Wednesdays, Fridays, & Saturdays: 9am - 4pm	Located in the heart of downtown Petaluma, Jupiter Foods offers all organically grown produce plus pantry, dairy, and snack selections.
<b>Lala's Jam Bar &amp; Urban Farmstand</b> <a href="http://lalajams.com/">lalajams.com/</a>	702 E. Washington St. (707) 773-1083	Thursday through Monday 10am - 5pm. Visit the website for classes and seminars.	Lala invites you to "spread the joy!" New flavors created almost every week. Stop by the store for a sample.
<b>Lavender Bee Farm</b> <a href="http://lavenderbeefarm.com">lavenderbeefarm.com</a>	764 Chapman Lane (707) 789-0554	Open by appointment only.	The family honey farm plays host to over 5,000 lavender plants and multiple hives and is chemical-free for the health of our bees, plants, and you. Exceptional lavender and honey products.
<b>Marin French Cheese</b> <a href="http://marinfrenchcheese.com">marinfrenchcheese.com</a>	7510 Pt. Reyes-Petaluma Rd. (707) 762-6001	The store is open 7 days a week from 9am - 5pm, except for major holidays.  Café is open daily from 10am - 4pm, with cheese tastings.	The longest continually operating creamery in the country; after sampling their award-winning cheese, stop by the deli for everything you'll need for a picnic by the pond. Cheese tasting daily 10am-4pm.
<b>McEvoy Ranch</b> <a href="http://mcevoyranch.com">mcevoyranch.com</a>	(707) 769-4100	Advance reservations required; details and registration online.	Producers of Tuscan-style olive oil and elegant wines; scheduled tours April to October. Favorites include the Ranch Tour, Yoga, Agricultural Workshops, plus many specialty events.
<b>Petaluma Creamery</b> <a href="http://springhillcheese.com">springhillcheese.com</a>	711 Western Ave. (707) 762-9038	Monday through Friday: 7am - 6pm  Saturday & Sunday: 9am - 6pm	Visit the Cheese Shop and sample their all-natural Springhill Jersey Cheese and homemade ice-cream made at the Petaluma Creamery, a Petaluma institution for more than 100 years.
<b>Sonoma County Farm Trails</b> <a href="http://farmtrails.org">farmtrails.org</a>	Various locations throughout Sonoma County.	Visit the website for map and details.	Select a product, chart your course and spend a weekend exploring Petaluma farms and ranches.
<b>Tara Firma Farms</b> <a href="http://tarafirmafarms.com">tarafirmafarms.com</a>	3796 I St. Ext (707) 765-1202	Offering CSA (Community Supported Agriculture) subscriptions.	Begin your own journey into the world of sustainable, ethical, and local food.