

Clarence and Tona Stilwill have been running Fair Mountain Farm in Fairfield for 11 years. The farm, located at 5,000 feet, lies at the base of Soldier Mountain, and is a historic 120 year old homestead. They believe the work they do honors all of those who have passed such a beautiful place into their hands.

Fair Mountain Farms is known for its amazing produce, including Asian greens, broccoli, chard, arugula, radishes, kale, turnips, spinach and lettuce. They also sell fresh herbs, eggs and jelly, and you'll really be blown away by their fresh sauces. Each sauce, from Tona's Dark Secret Fudge sauce, to their basil pine nut pesto and of course a delicious balsamic vinaigrette, stands out as the best of its kind!

When Clarence and Tona first heard about Idaho's Bounty, they were primarily selling their produce at the Hailey and Ketchum farmer's markets, and hand delivering to local restaurants. Now, this summer they have decided in July to stop selling at the farmer's markets and sell exclusively through Idaho's Bounty online and at our new Local Farm Stand.

Clarence and Tona promise, "Our produce travels one hour, and typically is harvested within 24 hours of delivery - we harvest by hand - selecting the best quality available." Having to travel to the Wood River Valley from Fairfield twice a week was proving to be more and more difficult - there's work to be done on the farm! They can now have a less hectic life and spend time on things they enjoy. It's a win-win situation, as customers still have access to the same high quality food. If you haven't tried any food from Fair Mountain, now is the time!

IDAHO'S BOUNTY LOCAL FARM STAND

Find Fair Mountain Farm's amazing produce our new Local Farm Stand, opening Thursday July 23rd. It will be located on 4th and Washington, in the parking lot next to Glow Cafe. It will be open from Thursday to Saturday, noon to 6, and will be selling 100% local produce! Other farms include M & M Heath Farms, Peacefully Belly, Purple Sage Farm, Rice Family Farms and King's Crown Organics.



We hope that the farm stand will provide an easy, accessible outlet for tourists and part time homeowners to purchase local, organic food. It will also bring exposure to people who may not know about Idaho's Bounty Co-op or who have questions. We are looking forward to having a presence in Ketchum, and think it will be successful and fun! If you have friends in town, bring them by to check out our local food scene. If you have any questions, please call Jeannie at 721-8074.



Imagine . . .

Knowing where your food comes from, who is producing it, and their ethics and farming practices

Working in support of the health of your local community food shed where energy stays local and supports our rural economy