

# freshies

valerde, nm



**proprietors:** christopher & taylor bassett

**certified organic? :** yes

<http://freshiesnm.weebly.com/>

**what does izanami serve from freshies?**

peaches - yum!  
oyster mushrooms  
apples  
blackberries  
tomatoes

**about freshies**

“ we came to northern new mexico in 2007. we had lived and worked in agriculture in many diverse places, including washington, oregon, california, colorado, the dominican republic, and panama. a peach and apple orchard of our own, along the rio grande, was the culmination of our dreams. we bought what you might call the lamborghini of orchards. planted on only three acres, we have 300 apple trees and 350 peach trees. the previous

owner had set us up for success: in-ground sprinklers and a frost control fan, well established water rights from the mother drain (rio grande), cover cropped/fertile soil, and already certified organic.”

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“ In 2011, we lost our peach crop in early February when the temperature plummeted to a fierce -12F in Valerde. It was cold enough to kill the peach buds even in complete dormancy. This was our first wake-up call that growing fruit in Northern New Mexico was a dicey endeavor. We had to diversify our crops in order to stay working on the land. With the help of the USDA/NRCS, we constructed a 2,400 sq.ft. greenhouse. Our plan was to take tomatoes to market as early as possible. The plan worked beautifully, the majority of the greenhouse crop was already sold before the outdoor tomatoes flooded the market.

In 2013 we again lost our peach crop. This time to a late spring freeze on April 18th. Again, we needed to think of a new plan. Our farm is small and extremely full as it was. We had to think outside of traditional vegetable crops that we didn't have space for. Growing mushrooms allowed us to use land that was otherwise unusable, i.e. under the cottonwood trees along the Rio Grande. They seem to do particularly well because it's relatively cool and moist. We have increased our production each year and now grow nearly 200 lbs. a week from May through October. We sell them at the Santa Fe and Taos Farmers' Markets and supply over ten restaurants with weekly deliveries.”

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**Q & A with freshies**

**what is the signature item that you sell?**

seasonal fruit. we started with peaches and apples and we've diversified from there: blackberries, raspberries, grapes, sun gold and heirloom tomatoes, watermelon, sweet peppers, peaches, apples, and more!

**how long have you been farming?**

twenty years in total; ten in central colorado and then the last ten here in new mexico