



WHAT CHEFS WANT

Colorado Local Food Guide 2025



LOCAL FOOD
CONNECTION

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Welcome!

This guide serves What Chefs Want's current and prospective customers in helping you meet your local sourcing goals.

Setting a local food plan with us will help you use more foods that come from Colorado.

Let's partner as you serve more local food and tell the stories behind it. We'll help communicate the shared impact that results for your diners, local farms, and regional communities.

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About Us

Farmers Produce. Chefs Create. We Connect.



**LOCAL FOOD
CONNECTION**

What Chefs Want's Local Food Connection program is the foremost distribution solution for those who want to know where their food comes from - and to share the stories behind it. We offer a platform of solutions so that our customers can choose the very best products to meet their own definitions and needs for local - by state, by location, by farm type, by growing practice, or by story. We were founded as a stand-alone food hub with a mission to build long-term growth for small and mid-sized farms and artisans. We're a resource, a solution, and a partner to those who care about building small food systems together in a way that meets the real needs of a bigger distribution world.



WHAT CHEFS WANT



LOCAL FOOD
CONNECTION

Farmers Produce. Chefs Create. We Connect.

Creating a system that works for those at both ends - local food producers and buyers

Values-Driven

We provide extra support for small/medium-sized farms, artisans, and special interest/minority groups, like veterans.

We help customers align with their own values through mindful sourcing assistance.



Education-Driven

We train farms and artisans for growth in distribution.

We assist customers in planning for & finding unique local products effectively.



Traceable & Transparent

Our producers stay connected to where their food goes and how it's used.

We ensure customers know where and by whom their food is sourced, so they can share with their dining patrons.



Communicating Our Impact

Because we are **Values-Driven**, we dedicate significant resources to making an impact in the communities we serve.

We know you do, too.

And it's incredibly important to be able to share our success stories together.

WHAT CHEFS WANT

LOVES CO!



What Chefs Want (WCW) shows our love to Colorado by **creating a system that serves local food producers, chefs, and other customers.**

In 2024, WCW:



worked with 71 local Colorado producers,

to our regional network, which includes 3,475 customers!



sold over \$5.5M of CO product,
or more than 15K cases!



And we're just getting started!

Our Colorado Growers

2025

Grower	Location	Available Products Include
Colorado Fresh Enterprises	Denver	Processor of Colorado (and Other) Fresh Produce
Hirakata Farms	Rocky Ford	Rocky Ford Melons
Hoffman Farms	Greeley	Colorado Speciality Melons
Dionisio Farms & Produce	Pueblo	Colorado Watermelons
Williams Orchards	Orchard City	Colorado Apples, Peaches, and Orchard Fruits
Talbott Mountain Gold	Palisade	Palisade Peaches and Orchard Fruits
Clark Family Orchards	Palisade	Palisade Peaches and Orchard Fruits
Hulteen Orchards	Austin	Colorado Peaches and Orchard Fruits
Fuller Orchards	Palisade	Palisade Peaches and Orchard Fruits
Black Bear Orchards	Palisade	Palisade Peaches and Orchard Fruits
Rogers Mesa Fruit Company	Hotchkiss	Colorado Peaches and Orchard Fruits
Kokopelli Produce	Palisade	Palisade Peaches and Orchard Fruits
Rancho Durazno	Palisade	Palisade Peaches and Orchard Fruits

Our Colorado Growers

2025

Grower	Location	Available Products Include
Fagerberg Produce	Eaton	Colorado Carrots / Root Vegetables
Hoffman Farms	Greeley	Colorado Carrots / Root Vegetables
Hungenberg Produce	Greeley	Colorado Carrots / Root Vegetables
Tuxedo Corn Company	Olathe	Olathe Sweet™ Sweet Corn
Petrocco Farms	Brighton	Colorado Sweet Corn
Milberger Farms	Pueblo	Pueblo Chiles & Colorado Summer/Fall Vegetables
DiSanti Farms	Pueblo	Pueblo Chiles & Colorado Summer/Fall Vegetables
Hoffman Farms	Pueblo	Colorado Summer/Fall Vegetables
Petrocco Farms	Brighton	Colorado Summer/Fall Vegetables
Star Farms	Brighton	Colorado Summer/Fall Vegetables
Strohauer Farms	La Salle	Colorado-Grown Potatoes
RPE Inc	Monte Vista	Colorado-Grown Potatoes
Jones Farms Organics	Hooper	Colorado-Grown Potatoes

Our Colorado Growers

2025

Grower	Location	Available Products Include
Rocky Mtn Pumpkin Ranch	Longmont	Colorado Winter Squash / Pumpkins
Hoffman Farms	Greeley	Colorado Winter Squash / Pumpkins
Star Farms	Brighton	Colorado Winter Squash / Pumpkins
Kalera	Aurora	Colorado Salad Mix
Gotham Greens	Windsor	Colorado Lettuce and Salad Mixes
Petrocco Farms	Brighton	Colorado Lettuce
Hazel Dell Mushrooms	Fort Collins	Colorado Mushrooms
Osage Gardens, now via Coosemans	New Castle	Colorado Herbs
Petrocco Farms	Brighton	Colorado Herbs
Star Farms	Brighton	Colorado Herbs
Infinite Harvest	Denver	Colorado Microgreens
Kalera	Aurora	Colorado Microgreens
Sprouts Extraordinaire	Denver	Colorado Sprouts

Colorado-Grown Produce Opportunities

From Our 30 CO Vendors | 2025

Specific Seasonality and Pack to Be Discussed

These Are All Items We Can Consider –

We Are Not Necessarily Sourcing Every Item Unless Requested

June and July Colorado Fruit

Cherries – June 15 to beginning of July

Apricots – June 15 to beginning of July

Plums / Early Golden – Mid-July (Limited)

Peaches – Late July

**Organic
Available in
Many Items!**

Limited July into August Hybrid Orchard Fruit – Special Orders

Pecoum (2 varieties), **Cherry/Plum**, **Apricot/Plum**, **Nectarine**,
Satsuma Plums

August, September Colorado Orchard Fruit

Peaches – Late July through mid-September

Shiro Plums – Mid-August (Limited)

Bartlett Pears – Mid August through September (Weather Dependent)

Elephant Heart Plums – End of August (Limited)

Various Colorado Apples – Beginning September

October and November Colorado Orchard Fruit

Various Colorado Apples – As Supplies Last

In Development

Colorado Peach Puree

Frozen Sliced Colorado Peaches

Colorado-Grown Produce Opportunities

2025

Colorado Spring Vegetables

Asparagus

Colorado Summer Melon

Seedless Rocky Ford Watermelons – Large and Mini

Rocky Food Cantaloupe

Colorado Conventional Watermelon

Red Season Harvest Moon Watermelon

Tuscan Cantaloupe

Colorado Summer/Fall Vegetables

“Spring Onions” – Red, Yellow, White

Broccoli

Cauliflower – White

Cauliflower – Purple

Cauliflower – Orange / Yellow

Bok Choy

Cabbage – Green

Cabbage – Red

Cabbage – Napa

Cucumbers

Squash – Mexican Gray

Squash – Zucchini Medium + Fancy

Squash – Yellow Medium + Fancy

Green Beans

Peppers – Green Bell

Peppers – Red Bell

Peppers – Pueblo Chile

Peppers – Big Jim

Peppers – Marconi Sweet Italian

Peppers – Sweet Red Anaheim

Peppers – Poblanos

Peppers – Serranos

Peppers – Hungarian Hot Wax

Celery

Pascal Celery for Thanksgiving

Brussels Sprouts for Halloween
to Thanksgiving

Colorado Tomatoes

Multicolored Cherry Tomatoes

Red Cherry Tomatoes

Heirloom Tomatoes (Volume to be Confirmed)

Colorado-Grown Produce Opportunities

2025

Local Summer Sweet Corn

Olathe Sweet™ Sweet Corn

Colorado Sweet Corn

In Development – Fresh + Frozen

Shucked Olathe Sweet™ Sweet Corn

Shucked and Cut Olathe Sweet™ Sweet Corn Cobettes

Colorado Winter Squash and Pumpkins

Calabacita

Delicata Squash

Soup Pumpkin (to be confirmed)

Heirloom Pumpkins

Many Other Pumpkin Options

Colorado Potatoes

Yukon Gold – Various Sizes

Russets – Various Sizes

Red Potatoes – Various Sizes

Little Yellow Potatoes

Fingerling Potatoes + Mixed Fingerlings

White Mixed Fingerlings

Tricolor Mixed Fingerling

One-Bite Medley Potatoes

**Check the
CO Proud Produce Calendar
for general seasonality
of these items!**

Colorado Carrots

Orange Bulk Carrots

Multicolored Bulk Carrots

“Colorado Flag” Bulk Carrots – Red, White, Purpleish-Blue

“Short Cut” Ready to Eat Carrots

Colorado-Grown Produce Opportunities

2025

Other Colorado Root Vegetables

Summer and Fall Sweet Onions

Beets - Red

Turnips

Rutabagas

Parsnips

Others

Colorado Leafy Greens and Lettuces

Collards

Kale – Green Curly

Kale – Lacinato

Bunched Spinach (Curly Leaves, With Stems)

Colorado Herbs

Parsley – Flat

Parsley – Curly

Cilantro

Others as Requested

Colorado Microgreens

All Kalera Microgreens Can Be Available

All Infinite Harvest Microgreens Can Be Available

Colorado Mushrooms

Oyster

Shiitake

Chef Mix

Royal Trumpet

Lions Mane

Maitake

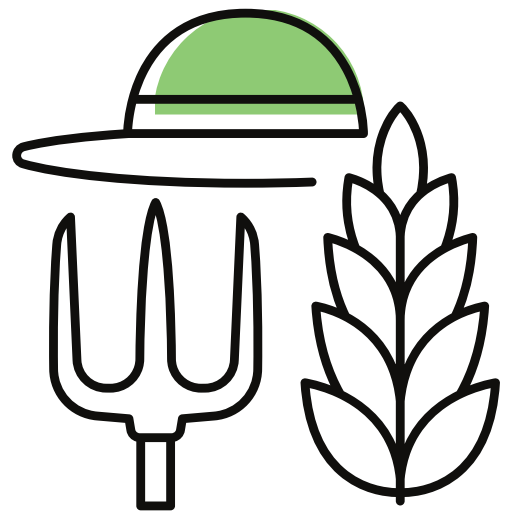
Colorado Pulses

Dried Pinto Beans

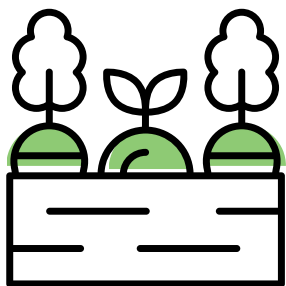
Local Grower Profiles

What Chefs Want works with 50 local food businesses in Colorado, including 30 produce growers!

We recently caught up with just a few of them at the CO Fruit and Vegetable Growers Association meetings to bring you an update on what they have for you this season, their favorites, and their farm stories.



Local Growers Featured in the Profiles in This Section



- Clark Family Orchards
- CO Fresh Enterprises
- DiSanti Farms
- Hirakata Farms
- Hoffman Farms
- Kalera
- Milberger Farms
- Talbott Farms
- Tuxedo Corn

CLARK FAMILY ORCHARDS

Palisade, CO



Clark Family Orchards is a family-owned farm founded by James A. and Phoebe Clark in 1897. Today, the farm is managed by the fifth and sixth generations of the Clark family, with the seventh growing up on the farm now.

MORE ABOUT THE GROWER

Orchard founder James A. Clark was inspired to start growing peaches after tasting the best peach he ever had while traveling through the Palisade vinelands. Today, the farm spans about 140 acres, primarily growing peaches, as well as pears, apricots, cherries, and plums. Clark Family Orchards is known for its commitment to quality and local community support, supplying produce to local school markets and retailers. They also recently opened a distillery, producing brandy and other spirits from peach hulls, and the farm is home to a beautiful wedding venue.

CHECK OUT THEIR

Palisade peaches and limited quantities of pears, apricots, cherries, and plums



FARMER FAVORITE

Chris Schmalz
(6th generation)
"It's always 'the last peach I ate.' That's a favorite quote of my father-in-law's, and it's true!"

CO FRESH ENTERPRISES

Denver, CO



Jaime Teran and Abby Aceves founded Colorado Fresh Enterprises in 2019 with a focus on beef, pork, and chicken. Since then, they have grown to meet the processing needs of clients across the state, including cut produce.

MORE ABOUT THE ARTISAN

During the COVID-19 pandemic, the company provided cooked meat for local food boxes distributed across the state. They quickly expanded their operations to include a wide range of products, including burritos, sandwiches, sauces, salsas, and sliced and chopped produce.

Colorado Fresh Enterprises is excited to expand service of school programs like the Fresh Fruit and Vegetable Program (FFVP) and DOD Fresh through their prep kitchen. The company is known for their innovative approach, constantly developing new products like pink pineapple packs. They are committed to supporting local markets and communities, providing fresh products to schools and retail customers.

CHECK OUT THEIR

fresh-cut fruits
and vegetables



VENDOR FAVORITE

Abby Aceves (L)

"People love our trays of fresh pico de gallo and our pink pineapple packs!"

DISANTI FARMS

Pueblo, CO



DiSanti Farms is a fifth-generation family farm, established in 1890. The farm specializes in cilantro, zucchini, yellow summer squash, green onions, and Pueblo chilies, a local favorite.

MORE ABOUT THE GROWER

DiSanti Farms is a women-owned business, led by matriarch Roseanne and managed by the fresh-faced team of her three adult children. The farm is known for its robust, experienced workforce and a diverse crop mix of vegetables grown on about 600 acres. DiSanti Farms prides itself on its family-oriented approach, and the youngest generation (school-aged) gets in on the family business by tending their own experimental plots to keep things interesting (most recently, they tried carrots!). The farm has recently expanded its crop rotation and regenerative agriculture practices, ensuring sustainability for the young farmers in the family and for future generations in the region. DiSanti Farms also have a farm market where they roast chilies, creating a unique cultural experience.

CHECK OUT THEIR

cilantro, zucchini, yellow summer squash, green onions, Pueblo chilies, and other peppers



FARMER FAVORITE

Dominic DiSanti
"Deciding which crop is my favorite is very difficult—it is like picking your favorite child! I am passionate about peppers."

HIRAKATA FARMS

Rocky Ford, CO



Hirakata Farms spans 1,200 acres in the Arkansas Valley of Colorado and is renowned for its high-quality melons. The farm is deeply rooted in tradition, with a strong emphasis on family and community.

MORE ABOUT THE GROWER

Tatsunosuke Hirakata established Hirakata Farms with his son Keiji after settling in Rocky Ford in the early 1900s. Now, cousins Michael and Glenn Hirakata manage the operation alongside Michael's 85-year-old father. Hirakata Farms is an active participant in the Colorado Proud program and a member of the Rocky Ford Growers Association, whose members stringently adhere to produce safety and integrity procedures. Hirakata Farms is known for their personal watermelons and cantaloupes, prized for their exceptional flavor. The farm also grows a variety of other melons and chilies, catering to the local Colorado market. Michael finds great joy in witnessing the growth cycle of their crops, from seed to harvest, and values the peaceful moments on the farm.

CHECK OUT THEIR

Rocky Ford
melons



FARMER FAVORITE

Michael Hirakata
"Organic personal watermelons, because of the taste. That's tied with the organic cantaloupe, based on pure flavor."

HOFFMAN FARMS

Greeley, CO



Hoffman Farms has been active since 2014, but the owners' family has been farming in Colorado since 1903. Managed by Hanmei and Derrick Hoffman, the operation produces fruits and vegetables on about 100 acres.

MORE ABOUT THE GROWER

Hoffman Farms grows a range of crops, including sweetcorn, tomatoes, green peppers, cucumbers, green beans, watermelons, pumpkins, and potatoes. Derrick, who has a background in education and tech, and Hanmei, who grew produce with her grandparents in rural China as a child, bring a unique blend of experiences to their farming practices. The farm focuses on providing fresh produce to local schools through Farm to School programs, ensuring that students have access to healthy, locally grown food. The Hoffmans are pleased to see the number of salad bars and fresh food in school foodservice grow exponentially over the past decade they've been serving schools, and they're excited to continue meeting the wider demand for local food in CO.

CHECK OUT THEIR

onions, cherry tomatoes, and Colorado tri-color carrot mix



FARMER FAVORITE

Derrick Hoffman (L)
"Celery. I like how it looks in the field."

Hanmei Hoffman (R)
"Watermelon! We grow a lot of melons. And our three girls like melons, too."

KALERA

Aurora, CO



Kalera is a vertical farming company dedicated to providing fresh, local greens year-round. Utilizing advanced hydroponic technology, Kalera grows a wide variety of lettuces, herbs, and microgreens.

MORE ABOUT THE GROWER

Kalera grows in meticulously monitored indoor conditions in their 100,000-square foot, high efficiency facility. This innovative approach allows them to use 99% less land and 97% less water compared to traditional farming methods. The farm's controlled environment allows them to work with the life cycle of plants to yield exceptional flavor and extended shelf life.

Kalera's produce is known for its rich flavor and high nutrient content, making it a favorite among chefs, school foodservice, and local communities alike. The company is committed to sustainability and food safety, ensuring that their greens are harvested at peak freshness and delivered to customers with minimal environmental impact.

CHECK OUT THEIR

fresh-cut fruits
and vegetables



FARMER FAVORITE

Steve Janedis
(VP of Sales) (R)

"The category is microgreen, and that's because I consume them as if they're a leaf salad. Lemon juice, honey, sliced almonds, that's it!"

MILBERGER FARMS

Pueblo, CO



Shane Milberger started Milberger Farms nearly 40 years ago, while still in high school, and it remains a family-run operation, now encompassing 400 acres.

MORE ABOUT THE GROWER

Milberger Farms is a true family affair, with Shane's sons, Dalton and Drew, playing key roles—Dalton manages the farm while Drew runs the bakery and store. Milberger Farms is known for its diverse offerings, including a produce stand, bakery, and even seafood! The farm is particularly famous for its Pueblo chilies, which are celebrated for their unique flavor due to the region's temperature fluctuations. The Milbergers enjoy every aspect of farming, from tillage to harvest, and value the close relationships built with customers over the years.

CHECK OUT THEIR

squash (including regional favorites!), Pueblo chilies, other peppers, spring onions, beets, and beans



FARMER FAVORITE

Dalton Milberger (R)
“Our chilies. Partly because we’re in Pueblo, and that’s what you do: chili. But they’re also so versatile. You can put them with anything!”

TALBOTT FARMS

Palisade, CO



Talbott Farms has a rich history dating back to 1907, when the Yeager family first settled in the area. Today, the family farm spans 500 acres of peaches and 180 acres of wine grapes, making it one of the largest producers of both crops in the region.

MORE ABOUT THE GROWER

Talbott Farms has evolved over more than a century into a multi-generational operation, with the Talbott family marrying into the Yeager family and expanding the business. Today, Talbott

Farms is managed by the fifth and sixth generations and continues the family legacy of agricultural land preservation in the area. Talbott Farms is known for its high-quality peaches, wine grapes, and cider, and has recently started producing its own wine under the Centennial Cellars label and hard cider under the Talbott Cider Company label. The farm also operates a farmstand and taphouse, offering fresh fruit and cider year-round.

CHECK OUT THEIR

Palisade peaches
and apples



FARMER FAVORITE

Nathan Talbott (L)
(5th gen)

"When you look at that peach, you say, you've been really good to us."

TUXEDO CORN

Olathe, CO



Tuxedo Corn has been a family business for over 40 years, with multiple generations in CO farming. Tuxedo is the exclusive grower of Olathe Sweet™ sweet corn.

And, remember, if it doesn't have two "sweet"s in the name, it's not Olathe Sweet™ sweet corn!

MORE ABOUT THE GROWER

John Harold established Tuxedo Corn after moving to the Uncompahgre Valley in the 1970s. There, John and his wife Donna raised three sons, John William, David, and Joseph, who are all actively involved in the business. The family works with a skilled team and employs technological advancements to ensure that each ear of their Olathe Sweet™ sweet corn is hand-picked and fresh. Tuxedo has a proprietary method of selecting varieties for culinary and taste qualities above all else, choosing those that are creamy, tender, and sweet, as well as non-GMO. The Harold family also has a passionate commitment to community and social responsibility. Tuxedo Corn is a Fair Food-certified farm, and the Harolds are committed to positive environmental impact through practices that build soil and reduce pesticide use.

CHECK OUT THEIR

Olathe Sweet™
sweet corn



FARMER FAVORITE

John Harold
"Grilled Olathe Sweet™
sweet corn in the husk.
P.S. Don't overcook it! When
kernels are brightly colored,
it's ready to serve."

Our Colorado Ranchers, Fisheries, & Cured Meat Artisans

2025

Rancher	Location	Available Products Include
Colorado Catch	Sanford	Colorado Seafood
Red Bird Chicken	Denver	Colorado-Processed Chicken
Brunson Meat Co.		Colorado-Raised Pork (Produced in South Dakota)
Elevation Charcuterie and Artisan Meats	Denver	Colorado Salumi and Charcuterie
Il Porcellino Salumi	Denver	Colorado Salumi and Charcuterie (Ingredients Sourced Beyond CO)
River Bear American Meats	Denver	Colorado Salumi and Charcuterie (Ingredients Sourced Beyond CO)
Tender Belly	Denver	Colorado Salumi and Charcuterie

Our Colorado Dairies & Food Artisans

2025

Artisan	Location	Available Products Include
Colorado Food Enterprises	Denver	Packer of Sauces, Soups, etc. Can Use Colorado Ingredients
Meadow Gold Dairy	Englewood	Colorado Dairy
Morning Fresh Dairy	Bellvue	Colorado Dairy
Royal Crest/Farmer's All Natural	Denver	Colorado Dairy
Bow & Arrow Brand	Towaoc	Colorado Grains
Dry Storage	Boulder	Colorado Grains
Nita Crisp Crackers	Fort Collins	Colorado Grains
Raquelitas Tortillas	Denver	Colorado Tortillas
Rudi's Bakery	Boulder	Colorado Bakery

Our Colorado Dairies & Food Artisans

2025

Artisan	Location	Available Products Include
Healthy Harvest Productions	Berthoud	Colorado Non-GMO Cooking Oils
Lost Sauces	Edgewater	Colorado Pantry
Rice's Lucky Clover Honey	Greeley	Colorado Honey
Bonfire Burritos	Golden	Colorado Pre-Made Meals
VKGG, Inc.	Englewood	Colorado Pre-Made Meals
Bhakti, Inc.	Boulder	Colorado Beverages
Big B's Fruit Co.	Hotchkiss	Colorado Beverages
Frescos Naturales	Boulder	Colorado Beverages
Sherpa Chai	Louisville	Colorado Beverages
Teatulia Organic Teas	Denver	Colorado Beverages

What's Next: See For Yourself!

Browse Our Products on the Web Portal

Check out all the amazing local Colorado products we have for you in our online catalog. You can find enough information to get you started as you imagine delicious local menus!

whatchefswant.cutanddry.com



(303) 412-6232 + whatchefswant.com

Our digital ordering portal and WOW! customer support is available around the clock to help.

Call. Text. Chat. Email. Anytime, from anywhere. We take a team approach to serving you.

Local Food Connection Program

Our small-but-focused team of local food specialists has several decades' experience working in local food across the region.





Our CO Facilities

Colorado Hub:

Denver, CO 80216

Other CO-Serving Distribution Centers and Cross-Docks:

Colorado Springs and Grand Junction



LOCAL FOOD
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WHAT CHEFS WANT

whatchefswant.com