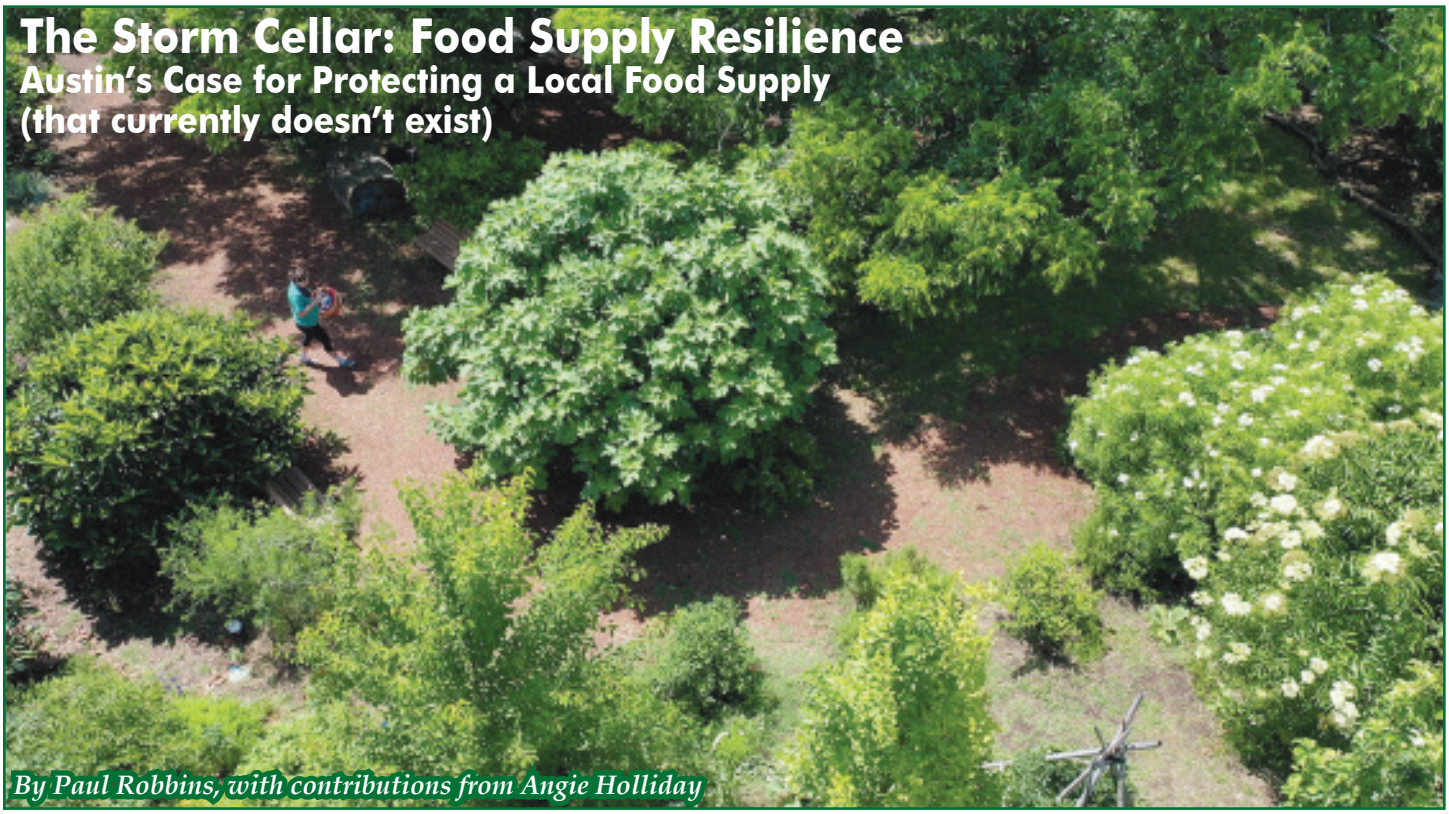
The Storm Cellar: Food Supply Resilience

Austin's Case for Protecting a Local Food Supply (that currently doesn't exist)



By Paul Robbins, with contributions from Angie Holliday

Aerial view of Festival Beach Food Forest, Austin / Courtesy Fruitful Commons

In terms of taste, Austinites are food aficionados. In 2023, there were at least 1,114 restaurants in Austin.**(1)** From Texas steakhouses to vegetarian cafés to foreign cuisine, from five-star institutions to TexMex food trucks, good-tasting food is part of the city's culture.

But when you look for locally-grown food to supply these establishments, or its grocery stores, Travis County only produces an alarming (and laughable) 0.06% of the food its citizens consume.**(2)**

Austin abandoned agriculture as an economic driver decades ago. The city's Chamber of Commerce stopped discussing it in its monthly magazine in 1983, deciding the region's economic future lay in microchips, not potato chips.

Until recent decades, food quantity and quality in the U.S. were not issues typically considered when assessing an urban environment. Unlike zoning regulated by local governments, or utilities regulated and sometimes owned by them, food availability in this country is taken for granted.

Per capita, the U. S. is among the most well-fed nations in the world. The fact that a minority of its residents experience food insecurity and hunger is seen as a social problem.

Moreover, food is imported from disparate regions around the country and from around the world. Ensuring its continued availability is considered by most local governments to be a private sector task. The most active role that most local governments in the U. S. play in agriculture is attempting to zone cropland to protect it from urbanization (and most do a poor job of it). Environmental protection in agriculture is otherwise considered a state or federal responsibility.

Yet there is a growing realization that cities and regions should become more self-reliant on food produced within their local "foodshed" (a term similar to "airshed" and "watershed").

Emergencies in recent years have exposed deep cracks in our food system. The COVID-19 pandemic disrupted global supply chains and revealed the fragility of centralized food distribution. Winter Storm Uri in February 2021 further exposed the weaknesses in our infrastructure. Farmers lost entire crops to freezing temperatures, while many urban residents were unable to access food, water, or heat. With prolonged power outages, frozen transportation routes, and widespread grid failures, grocery store shelves were bare and supply chains halted. Uri was not just a weather event; it was a wake-up call to invest in climate-adaptive agriculture, distributed food infrastructure, and community-based solutions to food production and access.

There are several motivations for local food resilience.

Earl Nottingham, © Texas Parks & Wildlife

Climate Change – Roiling uncertainty surrounds global warming, which can alter growing seasons and weather patterns, making reliance on imported food more tenuous. This is not abstract – it is already happening.

World olive oil costs jumped off the charts, increasing 91% between 2022 and 2024 due to a 25% decrease in production.**(3)** The 2024 production level was also 15% below the average of the previous 5 years.**(4)** (Prices reverted to more typical levels as production recovered.)

World cocoa costs skyrocketed to historically unheard-of prices, climbing 182% between 2023 and the first 6 months of 2025.**(5)** Two-thirds of the global supply comes from West Africa, which has been plagued with hot weather partially influenced by climate change, shifting rainfall patterns, and underinvestment. There was a 13% decrease in net crop output between production years 2023 and 2024.

In 2024, the United States experienced over $20 billion in crop damage related to 27 weather-related events that totaled over $1 billion in damages per event, including: tornados and excessive wind; hurricanes, flooding, and excessive rain; drought, wildfire, and heat; freezes; and hail.**(6)** While the influence of climate change was not determined in this set of billion-dollar disasters, a large study of 750 global weather events since 2004 showed that 74% of them were influenced by global warming.**(7)**

Of course, locally-grown food will also be vulnerable to climate change, but a local food base will be more resilient because it diversifies a local region's supply.

Andrew-Kuzman/Shutterstock

Economic Development – The monetary drain of importing food from outside the region acts as a parasite, sucking wealth away from the local economy. Applying the 2025 U.S. Department of Agriculture's estimated cost for food per capita, Travis County paid an estimated $5.4 billion a year, $9,600 per household, for its food, virtually all of it coming from other places.**(8)** (This huge cost does not include food prepared outside the home.)

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The Food Less Traveled – Another concern related to global warming is "food miles." In many countries, imported food travels hundreds or thousands of miles, with transport almost totally powered by fossil fuels, which also provide the energy to the mobile refrigeration required to keep perishable imports from spoiling.

While the City government of Austin has been a leader in taking action in certain environmental fields such as clean energy, water conservation, and green building, the City's achievements in food self-sufficiency have, to date, been modest.

In 2024, the City of Austin and Travis County adopted the first-ever Austin-Travis County Food Plan, a comprehensive strategy to advance a thriving, equitable, and resilient food system. Developed through extensive community engagement, the plan reflects the lived experiences of over 2,000 residents and growers.

However, while formally adopted by Austin City Council, the Food Plan's major proposed expenditures have yet to be funded and implemented.

The goal of increased local food production and distribution requires at least three things as a foundation: 1) political will (including funding); 2) access to affordable land; and 3) a distribution network hardened for utility and transportation outages, shortages, and challenges.

Farming is a Political Act

Below are a few positive reports of cities or local organizations who have demonstrated the political will for self-reliant agriculture. These examples, which could serve to instruct Austin, are far from exhaustive.

Singapore

The city-state of Singapore, a small Asian island a quarter the size of Travis County with five times as many people (6 million) has a very small footprint to grow food – 1% of the land area. It imports over 90% of its food.

Still, for reasons including mitigating the impact of overseas food imports, vulnerability of food to climate change, lowering the distance ("food miles") that it travels in order to save energy and provide fresher nutrition, and economic development, the country owns agricultural land that is leased to its farmers. In 2024, the country produced 34% of its eggs, 3% of its vegetables, and 6% of its seafood via aquaculture on 153 land-based and 72 sea-based farms.

In 2019, Singapore began its "30 by 30" goal of greatly boosting its food production to 30% of nutritional needs by 2030. To accomplish this, the government is investing $204 million (Singapore $) in loans and research that can improve agricultural yields on limited areas of land.

A key strategy to increase vegetable growth in this land-deprived country is development of vertical greenhouses several stories high with multiple shelves, each with their own crop. Sometimes these greenhouses can use sunlight as their main driver, but some also use specialized LED grow lights to enhance winter production or grow crops in windowless buildings year round.

Sometimes these greenhouses use hydroponics (growing plants on nutrient-rich water without soil) and aeroponics (misting nutrient-rich water directly onto roots without soil). These can reduce water use by as much as 95%. Indoor temperature and humidity controls also contribute to

WikiCommons/iFarm.fl

Example of Vertical Greenhouse

higher yields, where growing conditions can be constantly monitored and adjusted electronically. Another option is to use robots for planting, tending, and harvesting.

The controlled environment often allows the crops to be grown without pesticides.

Some seafood farms have also adopted technology not used in traditional aquaculture. Fish can be raised in land-based tanks instead of sea pens. They include specialized feeds, waste filtration allowing tank-water reuse without illness to the animals raised, and operational automation.

The technologies that increase yields and freshness are generally more expensive than conventional farming. The extra cost of high-tech agriculture has some of the country's farmers still struggling to determine the best crops, seafood, and technologies that will be competitive. Until this happens, the 30 by 30 goal will be an aspirational one, but one being seriously pursued.

One strategy being employed to boost locally-grown food purchases in the country is marketing of the 'grown in Singapore' brand. The produce, for example, is fresher, often grown without pesticides, and helps the local economy, value-added qualities that many consumers simply do not realize until it is pointed out. These factors may increase customers' willingness to buy the products, even if sold at a premium.

Philadelphia

The City of Philadelphia is attempting to use locally-grown food to address several social problems that have evolved over its history.

The city experienced a 19% decline in population between 1950 and 1980 due to a combination of deindustrialization and migration to new suburbs more easily accessed by the federal highway program. (By 2023, the decline was 24%.) This gave rise to some 40,000 vacant lots, many in blighted areas afflicted by high rates of poverty and food insecurity.

A large number of these vacant lots have become overrun with trash, weeds, and urban pests. They also magnify the possibility of crime. The Pennsylvania Horticultural Society and the City government have made it a priority to address this problem.

Some 12,000 of these lots have been transformed with trees, plants, grass, and other park amenities. About 10% of these lots repurposed as community gardens, representing a huge potential food source. Garden supplies, tools, and support are provided by city government and nonprofits.

Two-thirds of these gardens occur in areas where at least 20% of residents have income below the poverty level, and 50% are located in "food deserts" where grocery stores that could provide fresh food are limited or non-existent.

The Philadelphia Orchards Project is a complement to the garden programs. Between its beginnings in 2008 and 2024, the organization was responsible for planting 1,676 fruit-bearing trees and 4,271 food-bearing shrubs and vines at 56 sites. These are planted in community and school gardens, public parks, public housing, and public buildings such as community centers. In 2023, these forests produced about 11,700 pounds of food.

Montreal

The city and region surrounding Montreal, Canada has an immense, multifaceted, and innovative food industry cluster that has made it one of the world's leaders in nutritional self-sufficiency.

Montreal is internationally renowned for its restaurants and food festivals. But behind this tourist destination is another story where food is a major economic driver and recreational activity.

There are 57 urban farms with at least 1,060 total acres, 1,800 food-tech companies, and 48,000 workers in food processing. There are almost 20,000 university students enrolled in food-processing related programs in Quebec.

In 2024, Quebec, the province Montreal is located in, was 50% self-sufficient for its fruit and vegetable consumption, including produce supplied by its greenhouses. The Quebec Greenhouse Producer's union aspires to boost this to 80%. The Provincial government announced in 2020 that it would spend $100 million (Canadian $) to boost the greenhouse footprint to 618 acres by 2025, with most/all harvesting year round. One reason these businesses are economically successful is the long distances fresh food imports must travel from more temperate regions of North America.

A fleet of five high-tech climate-controlled growing units is owned by Lufa Farms, including the world's first commercial rooftop greenhouse built in 2011. Four of them are rooftop greenhouses. The company now manages over 500,000 square feet of space growing hydroponic vegetables and greens.

Courtesy Lufa Farms

Lufa's first greenhouse built on existing commercial structure

Businesses below these rooftop greenhouses include a food store, a floor store, a Walmart, and a retailer of athletic gear. The greenhouses boost energy efficiency with various strategies including insulated glass, glass curtains, and high-efficiency gas heat used only during extreme winter temperatures. Water consumption is dramatically reduced through rainwater collection and filtration / reuse of hydroponic irrigation supply.

A fifth growing unit, built in a repurposed Sears distribution center, is an entirely enclosed growing space using LED growlights to take the place of natural lighting.

The company provides for 10,000 home subscribers who take weekly vegetable deliveries at their home or drop-off points around the area.

Montreal has an elaborate network of community gardens whose origins trace back to at least the 1920s. Currently there are about 8,500 garden plots at 96 locations. Most of them are established for recreational purposes and administered by City government.

Two food business development organizations are quite active in the region. They include a food-tech incubator with a six square mile footprint offering financing, space, and technical support. There is also an R&D organization that specializes in product development and consumer research in directions such as plant protein and agricultural robots.

A number of Federal and Provincial programs are postured to support food business development, including electric rate reductions (20 to 40%), tax credits and tax rate reductions, low-interest loans, and grants.

Texas Food Bank Farms and Orchards

The South Plains Food Bank provides low-income assistance to 20 counties in West Texas and the Panhandle. As well as distributing donated food and food purchased with monetary donations to people in need, the non-profit owns its own apple orchard and farm, located at the organization's headquarters in the industrial section of Lubbock.

Orchard manager William Russell picks jonagold apples in the South Plains Food Bank orchard in Lubbock on Aug. 22, 2024. Photo Credit: Mark Rogers, for The Texas Tribune.

Originally funded by a local branch of the Rotary Club, the orchard was planted on 15 acres in 1994 and began producing only 3 years later. About 2,700 trees yield between 40 and 75 tons of fruit per year.

The 3.5-acre farm, staffed by young adults (14 to 21), is the platform for the organization's GRUB Program (Growing Recruits for Urban Business). All of this farmed food is donated to low-income recipients.

Crops include blackberries, cucumbers, garlic, melons, peppers, squashes, and tomatoes. The farm includes four high tunnels totaling 11,400 sq. ft. of space that extend the growing season for high-value crops by 8 to 10 weeks.

The San Antonio Food Bank has an even more aggressive farming program. The organization supplements its donations with several hundred thousand pounds of fresh produce to as many as 120,000 hungry people per week in a 29-county area with fresh produce that it grows on 2 farms.

The first is located at the Food Bank's headquarters in Northwest San Antonio, which includes a 25-acre farm site at the location of its Bexar-County office, warehouse, and food preparation facility. The second is co-located on 50 acres of the San Antonio Missions National Park near the Stinson Missions Airport in the Southwest section of the city.

Summer crops grown at the farms include beans, corn, eggplant, herbs, melons, and squash. Winter produce includes beets, broccoli, cabbage, cauliflower, collards, radishes, and turnips.

The produce is organically grown by five Food Bank employees as well as volunteers. Most of the food is watered with drip irrigation to maximize conservation. But about 5 acres of the 50-acre farmland at the Mission site is maintained as a demonstration site using the historic community-managed acequia (water ditch) irrigation method originally employed in the 1730s.

The farms are also planting several orchards, experimenting with various varieties of figs, peaches, and prickly pear cactus (eatable if prepared correctly) to see which species thrive the best in San Antonio's warming climate. There are also experiments to grow amaranth (consumed as both a high-protein grain and leafy green), malabar spinach, and purslane that thrive in warmer temperatures.

Defining a Farmland Shortage

According to the U.S. Census of Agriculture, Travis County lost 11% of its cropland between 2017 and 2022.

County land prices have closely tracked its exploding population. A 2025 survey of farmland for sale in the greater Austin area showed prices from $28,000 to over $200,000 per acre. Compare this to the price of cropland nationwide, at only $5,570 per acre. Growing new homes is more profitable than growing crops. As outrageous local land prices continue to soar, some may believe the dream of food self-sufficiency in Austin to be nonsensical.

However, Austin has enormous farmland potential if you expand the definition.

• Austin owns about 20,582 acres of parkland, and Travis County owns another 10,876 acres. There are only a few acres of this that are purposed for community gardens. Though much of this parkland has unalterable uses such as sports fields, greenbelts, and recreation, there is considerable potential to expand for agriculture.

• About 10% of lots in Austin are in unbuildable flood plains. (Some of this land is also parkland, though the redundancy between land in parks and floodplains is unknown at this time.)

Much of this land also has potential to grow flood-resistant crops such as fruit trees. One (of many) examples of this is Lower Onion Creek in Southeast Austin, where about 150 acres, including many damaged homes, were purchased by the City after a severe flood in 2013.

• Still another source of land in cities is repurposed developments. The Austin Independent School District, for instance, was planning on retiring at least 6 campuses in 2024. At least one of these campuses contains buildings that can be remodeled for food preparation. All sites could have gardens and food forests in their redevelopment.

Aerial and street map showing some of the land purchased by the City of Austin after the Onion Creek flood in 2013 (in light green).

Hardening the Supply Chain

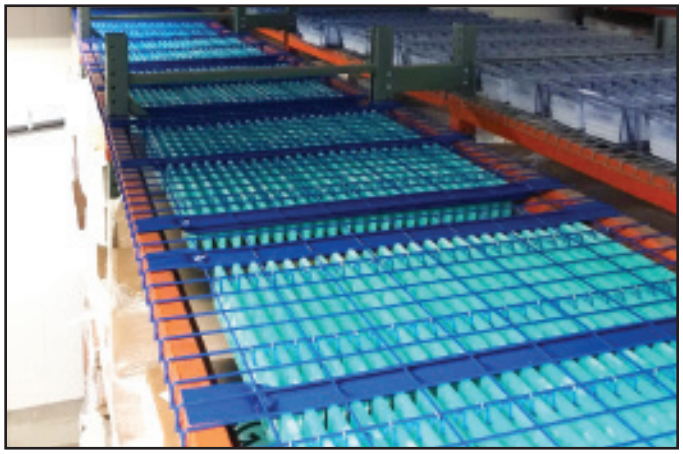
In 2021, there were 96,499 grocery stores in the U.S.; 19,212 were large (50 or more employees). There were 315 in Travis County, with 62 that were large. (Nationwide, 80% of grocery store employees worked in these larger establishments.)**(9)**

About 48% of the electricity consumed by grocery stores is used for refrigeration, and another 4% is used for air conditioning.**(10)** Grocery stores have the highest electricity intensity (kWh / square foot) of any commercial building type, with 4 times the energy intensity of the average commercial structure. And they consume 3% of all electricity used by commercial buildings in the U.S

In the event of an extended power outage, these stores could still provide food as well as an ad-hoc community shelter by creating their own microgrid, including photovoltaics, onsite thermal (cold) energy storage for refrigeration and air conditioning, electric storage batteries, and backup gas generation for extreme cases.

One example of such a system is coupled with a solar installation at the San Diego Food Bank in California. In 2015, the non-profit installed 1,400 solar panels, as well as a cooling storage system manufactured and installed by Viking Cold Solutions. The system used biodegradable phase-change materials encased in plastic cells, located towards the top of the warehouse. This was done to absorb the rising infiltrated heat and shed the stored cold energy.

These frozen plastic cells allowed the warehouse to store intermittent solar for repeated daily cycling of its refrigeration requirements. Nighttime energy use was cut 95%, consumption was reduced 39%, (afternoon) peak demand shrank 11%, and electric bills were curbed 17%.**(11)** In addition to savings, the onsite cooling acted like a battery to keep food from spoiling in the event of outages. This reduces the immense financial risks linked to perishable food.



Courtesy Viking Cold Storage

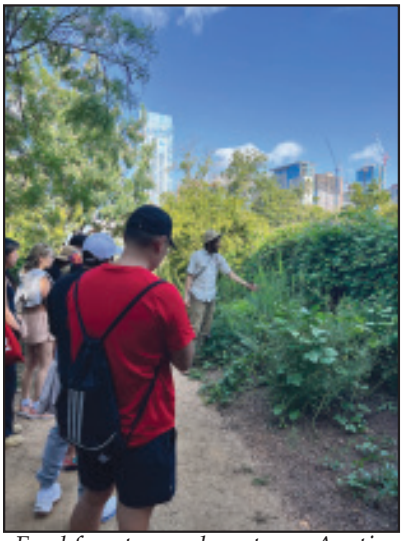
Viking Cold thermal storage system at food warehouse

At a similar installation at the United States Cold Storage facility in Tulare, CA, usage was slashed 24%, peak demand was flattened 30%, and electric bills were reduced by an estimated $158,000 per year.

As of mid-2025, Viking Cold Solutions had installed at least two dozen systems for food storage, including walk-in freezers.

Cold thermal energy storage for food distribution can also be provided with ice. One example of this can be seen in Austin, where one of Austin Energy's large downtown district chilling stations creates ice at night with off-peak power. It is distributed as chilled water when it melts. The Whole Foods' location at 5th Street and Lamar uses the water as a heat sink for some of its food refrigeration cabinets. A similar arrangement takes place at a Publix Supermarket in Tampa, FL.

A Vision for 2035



Courtesy Fruitful Commons

Food forest near downtown Austin

Imagine a Travis County where edible landscapes are as common as playgrounds, where food forests thrive in parks and along greenways, and where every school garden serves as a living laboratory for climate education and nourishment. In this vision, communities steward orchards; pollinator corridors hum through neighborhoods; community fridges are stocked with nutrient-dense nourishment, supporting a flourishing mutual aid network; and seasonal produce is exchanged at local seed and tool libraries. Composting becomes as normalized as recycling, and youth programs prepare the next generation of arborists, composters, and land stewards.

One pivotal moment for food resilience came with the decommissioning of the Holly Street Power Plant. Its demolition opened the door to reimagining nearby public lands, especially along the shores of Lady Bird Lake. Community organizers and East Austin residents launched the Festival Beach Vision Plan, a participatory planning process that centered food justice, public health, and cultural heritage. This initiative laid the foundation for what would become the Festival Beach Food Forest—a public, edible landscape on city parkland designed by and for the community. In 2014, after years of grassroots organizing and collaboration with city partners, the first phase of Festival Beach Food Forest was planted—transforming 3/4 of an acre into a flourishing edible landscape.

Today, it is home to over 400 fruit, nut, and native trees, alongside medicinal herbs and pollinator plants—and is expanding to 3 acres. Food grown here includes blackberries, elderberries, figs, loquats, mulberries, pecans, persimmons, and plums.

There has also been a proposal to redevelop the floodplain in the Lower Onion Creek area, over 150 acres where hundreds of homes once stood. A 2021 thesis by Sari Albornoz, *Food in the Floodplain?*, explores the viability of sustainable agriculture on this landscape to provide nutrition and balance racial equity.

The study found that with proper design, soil testing, and community oversight, these lands could safely support community gardens, orchards, and food forests. Albornoz emphasized that such projects must also prioritize racial equity, especially in historically marginalized neighborhoods like Dove Springs, where the impacts of flooding and disinvestment intersect.

This decentralized, distributed food system is not an idealistic dream—it is a pragmatic response to the challenges of our time.

But it is not the only strategy that requires attention.

What It Will Take

Scaling up food resilience in Travis County will require comprehensive and collaborative actions.

1. Land Access – City and county agencies must expand land access and remove barriers to growing food on public and floodplain lands, and in some cases, publicly owned right-of-ways and easements. This includes dedicating parcels for community use, creating streamlined permitting processes, and revising land-use codes to allow for small-scale agriculture in residential neighborhoods, parks, and land in flood zones that cannot be developed.

2. Land Purchase – Given the skyrocketing cost of land in Travis County, allowing land access for farmers may also mean local governments must buy land for conventional crops and greenhouse sites to lend or lease to nonprofits

and private companies. This would be in some ways similar to Austin's purchase of land and land development rights for watershed and wildlife habitat protection.

Singapore's model, where the government owns agricultural land and leases it to farmers, demonstrates how public ownership can maintain agricultural viability in land-scarce, high-cost regions.

One project that might be considered for early adoption could be cropland for the Central Texas Food Bank, where the organization's efforts to feed the poor can be supplemented by local produce, similar to the successful efforts in San Antonio and Lubbock.

3. Land Dedication and Zoning –There is also a great need to incentivize new development to prioritize native and food-producing landscaping. Policy reform could incentivize developers to integrate food production into new projects, such as edible landscaping, rainwater-irrigated orchards, and rooftop gardens. Zoning changes could also permit agriculture in more areas, including underutilized commercial sites and school campuses slated for closure.

Courtesy Fruitful Commons

Festival Beach Food Forest

4. Vocational and Food-Business Education – A skilled workforce is essential for scaling resilient local agriculture. Educational and training programs in permaculture, agroecology, agroforestry, arboriculture, greenhouse management, native landscaping, and food business development can equip residents with the expertise needed to maintain and grow these systems.

Local initiatives could partner with Austin ISD, Austin Community College, and nonprofits to develop certification tracks in urban agriculture and related fields, mirroring Montreal's integrated food industry model that combines education, research, and entrepreneurship. Public awareness campaigns, school curriculum integration, and participatory planning efforts can normalize food-growing as both a civic responsibility and a viable career path, ensuring that food resilience becomes a shared community value rather than a niche interest.

An interesting approach to this is the Austin-based nonprofit Urban Roots. Founded in 2008, it is Austin's only farm-based youth leadership organization, operating two farms totaling 12.5 acres in East and South Austin. The South Austin farm is the first intentional lease of City of Austin land for food production.

Young people 14 to 23 years old gain firsthand experience in regenerative agriculture, composting, crop rotations, soil stewardship, orchard care, and native planting practices. As of 2023, Urban Roots had trained approximately 75 youth leaders from over 25 schools, providing leadership training and paying them $122,000 for their work on the farm. At least 75% of the harvest – nearly 26,000 servings in 2023 – was donated to hunger-relief organizations.

The Agricultural and Land-Based Training Association (ALBA) in Salinas, CA, is another innovative nonprofit offering both horticultural and business training. Enrollees learn to raise organic produce through a community college course, followed by a farm incubator for graduates of their courses who want to develop an economically sustainable farm business.

The training farm is the location of a five-year project offering reduced-cost land at a farm incubator site. About 36 to 40 startups can collectively lease 80 acres at reduced cost while the entrepreneurs receive free technical and business assistance. The goal is for graduates to transition to their own independent business.

5. Pilot Program for Grocery Store Microgrids – Austin Energy has been a leader in energy conservation, rooftop solar installations, and large-scale renewable purchases from wind and solar farms. The utility needs to take another step in this leadership and develop microgrids that can allow grocery stores and food warehouses to operate on their own during extended power outages.

Advanced energy-efficient equipment, onsite solar panels, and large amounts of thermal energy cooling storage would be at the core of this goal. Backup generators and electric batteries can enhance resilience even more.

Two pilot projects are conceived here, one for a retrofit of an existing store, and one for an entirely new facility designed from the ground up. It would be less expensive to install the energy-related equipment in the new building, and probably more efficient as well since it could be optimized without structural modifications.

6. Business Community Support – The Austin Chamber of Commerce and its partners spent decades building a business environment that attracted and supported the electronics hardware and software industries. This included aggressive recruitment of companies from around the world. It also entailed setting up educational and vocational learning tracts to provide trained employees, numerous tax incentives, lobbying for local, state and federal funding, and ensuring supportive infrastructure was in place for basics such as transportation and utilities.

No such attention has been given to the goal of setting up an agricultural business cluster in Austin or Central Texas. Little if any awareness of the economic ramifications of resource resilience is apparent.

While it would have been much better if such planning had begun simultaneously with electronics industry growth as far back as the 1950s, food resilience is literally worth billions every year. It is past time to begin the work.

7. "Grown in Austin" Branding – In the past, there have been efforts to get local Central Texas restaurants to buy local. While there was symbolic participation, it was never very effective at boosting local food production. However, assuming food production does increase, a long-term advertising effort to boost "Grown in Austin" products should be implemented. Signs, price labels and stickers, and menus need to be developed or modified to reinforce this message. Electronic and print media also need to be included, at least in the first years of the campaign.

Cultivating Community Power

At its core, food resilience is not just about food. It is about power—who has access to land, who makes decisions, who gets to belong. In the face of climate uncertainty, economic volatility, and social fragmentation, growing food together offers a grounded path forward. It reconnects us to place, to one another, and to our own agency.

Courtesy Fruitful Commons

Sunflower park bench engulfed by…sunflowers

Paul Robbins is editor of the Austin Environmental Directory.

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Central Texas Native Nutrition Listserv
Contact: Suzanne Rittenberry (512) 632-5795
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The Central Texas Native Nutrition yahoo list provides resources and community for people interested in traditional diets, including raw milk, fermented foods, grass-fed meats, as well as holistic health care. The group supports local farmers and food producers who learn environmentally and nutritionally sustainable methods for raising crops and livestock.

By purchasing directly from these farmers, we minimize the middleman. This allows us to reconnect with the source of our foods, helps ensure that the farmer can make a fair profit, and allows us to purchase products at a reasonable price. Join at: **https://groups.yahoo.com/neo/groups/native-nutrition-C-TX/info**

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Local Food Production

Locally-grown food generates considerably more income to the local economy than imports. Farms with Community Supported Agriculture (CSAs) allow consumers to buy "shares" of a local farmers' produce. The farmers often deliver the food to the city, either directly to homes or to drop-off points. Farms are guaranteed an income by these subscriptions, better ensuring the financial stability of local food suppliers. Some food delivery services also buy local and become virtual CSAs.

The *Directory* has created a list of CSAs, farm stands, and farmers' markets in the Austin/Central Texas area as of May 2025.

Austin Area CSAs	Contact	Season	Products	Terms
Farm Share Austin CSA Pickup (1) farmshareaustin.org/contact	(512) 337-2211 info@farmshareaustin.org	Apr-Jun	Vegetables, melons, peaches	$35/week for 10 weeks in spring; 3 Austin pickup locations listed on Web site.
Farm Share Austin Delivery (1, 2) farmshareaustin.org/contact	(512) 337-2211 info@farmshareaustin.org	Year round	Home delivery of vegetables, melons, peaches, eggs, honey, and shelf-stable groceries	Reduced cost food delivered to lower-income and mobility-impaired individuals.
Farm House Delivery (1,2) farmhousedelivery.com	(512) 582-2888 hello@farmhousedelivery.com	Year round	Produce box, protein bundle, cheese, dairy, eggs, pickled goods, dips, and prepared salads	$40 minimum order, and delivery is to the home.
Green Gate Farms (1) greengatefarms.net	Erin Flynn (512) 484-2746 info@greengatefarms.net	Year round	Vegetables, herbs, flowers, eggs, honey	See Web site for terms and other pickup sites. Work-for-food options.
Hot Spell Farm (2) hotspellfarm.com	hotspellfarm@gmail.com	Spring/Fall	Vegetables, herbs, flowers, select value-add products	$33/wk in 4-week increments. Pick-up location at sign-up.
Millberg Farm (1)	Tim Miller (512) 667-0776 millbergfarm@austin.rr.com	Year round	Peaches, pecans, vegetables	$10/week per bag.
Mud Nap Farm (2) instagram.com/p/DIKVvOjptnU/	mudnapfarm@gmail.com	Year round	Vegetables, melons, herbs, cut flowers, herbalism/ teas (herbs & flowers)	$25-30/wk; Pick up Monday at various Austin businesses
Pure Pastures (1) purepasturestx.com	(830) 310-1882 orders@purepasturestx.com	Year round	Beef, lamb, pork, poultry	Home delivery in Austin/Central Texas
The Refugee Collective (1) therefugeecollective.org	(512) 827-8398 CSA@therefugeecollective.org	Year round	Vegetables and eggs, honey, hibucus tea, seasoning blends	$160 per season; deliveries at various locations in Austin
VRDNT Farm (2) vrdnt.farm	CSA@VRDNT.Farm	Year round	Vegetables, melons, herbs, flowers	Veggie subscription $30/wk; 10 pick-up locations around Austin & Bastrop – see Web site.

(1) Certified Organic (2) Not Certified Organic

Austin Farm Stands & Stores	Contact	Address	Products	Time & Day
Boggy Creek Farm boggycreekfarm.com	(512) 920-2310 info@boggycreekfarm.com	3414 Lyons Rd. Austin 78702	Vegetables, fruit, goat cheese, eggs, honey, grass-fed and regenerative meat, pickled & fermented food	8 AM – 1 PM, Wednesday thru Saturday
Eden East Farm storehousebastrop.com	David Barrow (510) 501-5505 david@edeneastaustin.com	1910 Main St. Bastrop 78602	Seasonal vegetables, preserved items, eggs, medicinal and culinary herbs, meats	9 AM – 1 PM, Wednesday and Saturday
Green Gate Farms greengatefarms.net	Erin Flynn (512) 484-2746 info@greengatefarms.net	8310 Canoga Ave. Austin 78724	Vegetables, herbs, flowers, eggs, honey	9 AM – 12 PM, Saturday
Local Pastures localpastures.farm	(512) 636-8055 hello@localpastures.farm	1301 W. Oltorf St. Austin 78751	Pasture-raised beef, chicken, pork, duck, chicken and duck eggs, raw milk, honey, sourdough bread, raw cheese and small batch yogurt.	11 AM – 6 PM, Weekdays 10 AM – 4 PM, Weekends
Local Pastures localpastures.farm	(512) 702-0901 hello@localpastures.farm	5501 N. Lamar Blvd., B110 Austin 78751	See products in listing above.	9 AM – 7 PM, Daily

Austin Area Farmers' Markets	Contact	Location	Time & Day
AUSTIN			
Austin Farmers' Market **farmergeorge.market**	Stephanie Nakano (956) 286-7775	8001 Mesa Dr. (First Presbyterian Church)	Mar–Sep: 3 PM – 6 PM, Thursday
Barton Creek Farmers' Market **bartoncreekfarmersmarket.org**	Salila Travers (512) 280-1976	Barton Creek Mall next to Macy's, 2901 S. Capital of Texas Hwy.	9 AM – 1 PM, Saturday
Clayton Farmers' Market **theclaytonfarmersmarket.com**	Belinda Bednarczuk (512) 337-2856	1106 Clayton Ln. (Clayton & Cameron)	2 PM – 6 PM, Wednesday
Domain Farmers' Market **domainfarmersmarket.com**	Emylee Boone (512) 846-3349	3225 Amy Donovan Plaza (in front of IPIC Theater)	12 PM - 4 PM, Sunday
Lone Star Farmers' Market **lonestarfarmersmarket.com**	Richie Romero (512) 924-7503	1023 Springdale (Springdale General)	10 AM – 2 PM, Sunday
Sustainable Food Center Downtown Market **austinfarmersmarket.org**	Maya Adra (512) 236-0074	Republic Square 4th & Guadalupe	9 AM – 1 PM, Saturday
Sustainable Food Center Sunset Valley Market **austinfarmersmarket.org**	Maya Adra (512) 236-0074	3200 Jones Rd. (Hwy. 290 West between West Gate and Brodie Ln.)	9 AM – 1 PM, Saturday
Texas Farmers' Market at Mueller **texasfarmersmarket.org**	Liz Shafer (512) 761-6809	2006 Philomena St. (Mueller Branch Park Pavilion)	10 AM – 2 PM, Sunday
OTHER CITIES			
Bastrop 1832 Farmers' Market **bastrop1832farmersmarket.org**	Robert Fajkus (512) 237-0553	1302 Chestnut St.	10 AM – 2 PM, Saturday
Buda: Free Range Farmers' Market **instagram.com/p/DJj8CwlNwZ0**	Haeli Spence (512) 269-5706	1540 Satterwhite Rd. (Doc's Drive-in Theatre)	10 AM – 2 PM, Saturday
Burnet Farmers' Market **facebook.com --> Search: Burnet Farmers' Market**	Jenny McCoy (770) 363-7706	220 S. Pierce St. (Courthouse Square)	Apr-Nov: 9 AM – 1 PM, Saturday (Confirm on Web)
Cedar Park: Texas Farmers' Market **texasfarmersmarket.org**	Liz Shafer (512) 761-6809	200 S. Bell Blvd.	9 AM – 1 PM, Saturday
Cedar Park: Lakeline Farmers' Market **lakelinefarmersmarket.com**	Emylee Boone (512) 846-3349	Lakeline Mall parking lot (near D-Bat Cedar Park)	9 AM – 1 PM, Saturday
Dripping Springs Farmers' Market **cityofdrippingsprings.com**	Charlie Reed (512) 750-5942	1042 Event Center Dr. (Dripping Springs Ranch Park)	9 AM – 12 PM, Wednesday, Summer hours may vary
Elgin Farmers' Market **elginfarmersmarket.com**		109 Depot St. (Veterans' Memorial Park)	4 PM – 7 PM, Thursday
Georgetown: Wolf Ranch Farmers' Market **wolfranchfarmersmarket.com**		1015 W. University Dr.	8:30 AM - 1 PM, Saturday
Hutto: Silos Farmers' Market **huttosilosfarmersmarket.com**	Emylee Boone (512) 846-3349	106 Co-Op Blvd. (Cotton Gin @ Hutto Coop)	4 PM – 8 PM, Friday
Lockhart Farmers' and Artisans Market **farmersartisansmarketlockhart.com**	Gary Dickenson (512) 376-8186	Caldwell County Courthouse	9 AM – 2:30 PM, Saturday
Pflugerville Farmers' Market **farmergeorge.market**	Stephanie Nakano (956) 286-7775	901 Old Austin-Hutto Rd.	11 AM - 3 PM, Sunday
Round Rock Farmers' Market **farmergeorge.market**	Stephanie Nakano (956) 286-7775	2111 IH-35 N (Rock Creek Center)	10 AM – 2 PM, Saturday
Round Rock: Kalahari Farmers' Market **farmergeorge.market**	Stephanie Nakano (956) 286-7775	3001 Kalahari Blvd. (@ Water Park)	11 AM – 3 PM, Sunday
San Marcos Farmers' Market **instagram.com/smtxfarmersmarket**	Kevin Adams (512) 558-1301	111 E. San Antonio St. (San Marcos Public Square)	9 AM – 1 PM, Saturday
San Marcos: Free Range Farmers' Market **instagram.com/freerangefm**	Haeli Spence (512) 269-5706	1432 Ranch Road 12 (Wake the Dead Coffee House)	9 AM – 2 PM, Friday
San Marcos: La Cima Farmers' Market **instagram.com/lacimafarmersmarket**	Haeli Spence (512) 269-5706	301A Central Park Loop	9 AM – 1 PM, Sunday
Smithviile Farmers' Market **smithvillemarket.com**	Courtney Dyer (832) 385-3585	Main & 1st (James H. Long Railroad Park)	10 AM – 2 PM, Sunday Jun-Aug: 10 AM – 1 PM
Spicewood: Pedernales Farmers' Market **instagram.com/pedernalesfarmersmarket/?hl=en**	(737) 314-4669	23526 State Hwy. 71 (near Pizzeria Sorellina)	10 AM – 2 PM, Sunday
Steiner Ranch: Lone Star Farmers' Market **lonestarfarmersmarket.com**	Richie Romero (512) 924-7503	2900 North Quinlan Park Rd. (Shops at Steiner Ranch)	5 PM – 8 PM, 1st & 3rd Thursday of Month
Taylor Area Farmers' Market **heritage_square_farmers_market.mailchimpsites.com**	Hayley Blundell (512) 710-6164	Porter & 4th St. (Heritage Square Park)	10 AM – 2 PM, Saturday
Wilco Farmers' Market **wilcofarmersmarket.com**	(512) 806-8212	2 Texas Dr. (Sun City Event Center)	9 AM – 12 PM, Tuesday
Wimberley: The Market at Blanco Brew facebook. **facebook.com/Market.BlancoBrew/**	Sally Tolbert (210) 838-5998	14200 Ranch Road 12 (behind coffee house)	9 AM – 2 PM, Sunday