

Fairchild Farm

Fairchild Farm serves as the permanent home for the living genetic collections of Fairchild Botanical Gardens Tropical Fruit Program. The living genetic collections are the cornerstone of the program serve a role for the conservation of clones of key tropical fruit species, investigation into applied horticulture, and for the distribution of plants to the local, national and international community. It is home to one of the world's best collections of tropical fruit. The primary collections are of avocado, mango, jackfruit, mamey sapote, sapodilla, canistel, abrico, caimito, Spanish lime and tamarind.

The "Pruning Seminar" will be conducted by Noris Ledesma, PhD, Curator of Tropical Fruit at Fairchild Botanical Gardens and Richard Campbell, PhD, Director of Horticulture and Senior Curator of Tropical Fruit at Fairchild Botanical Gardens.

Verde Community Farm and Market

Verde Community Farm and Market ("Verde") is a pilot program in Homestead and is an unusual remedy to our nations "food desert" problem - getting fresh fruits and vegetables to distressed neighborhoods. The 50 acres that house a working farm, farmers market, and new kitchen used to be part of Homestead Air Force Base.

Verde with its new café, called Verde Kitchen, and juice bar just opened in June. Much of the food served in the café is grown on the 22-acre farm and harvested by employees who are residents of Verde Gardens, the adjacent community.

Verde Gardens is a 145-unit residence for formerly homeless families. It was developed in 2011 by Carrfour Supportive Housing, in partnership with the Miami-Dade Homeless Trust. The innovative project, which provides housing for families who have a disabled family member, also offers support services and opportunities for its residents so they can become self-sufficient. Once family members can sustain themselves, they move out leaving a home open for another homeless family.

The Urban Oasis Project has partnered with Carrfour Supportive Housing to manage the farm and market at Verde. The Urban Oasis Project, located in Miami, is a Florida not-for-profit 501(c)(3) charitable organization who believes that good, clean, healthy food should be accessible to all without harming our environment.

The Farm Tour and Market

The farm is a USDA-certified organic farm. We will have a personalized farm tour by Verde Farm manager Chuck Lyons.

We will also be able to purchase fruits, vegetables, starter plants and flowers at the market. The market is a state-of-the-art 5,000-square-foot covered open-air structure with 25-foot ceilings. When in season, the market carries Verde's own produce as well as produce bought from other local farmers and grove owners. It also has an edible plant and flower nursery, and will sell artisan products purchased from locals who source local ingredients. No outside vendors are allowed. Only residents of the Verde Gardens community work at the market.

Verde Kitchen

We expect to arrive at Verde at approximately 1:00pm where we can have lunch. The cafe's chef, Adri Garcia, was trained by the award-winning chef Thomas Keller, of the famous French Laundry restaurant in Napa, California. The menu is not all organic or all vegan. There is also an organic juice bar and fresh fruit shakes are available.