

Cuyama Orchards has been growing organic, specialty apples in the uppermost reaches of the Cuyama Valley across three generations. The Albano's planted their first Nagafu Fuji's in the 90's, and have since expanded to grow all kinds of delicious apples. A combination of bright, warm days and crisp, cool nights means apples full of sugars, flavonoids, and polyphenolic acids - AKA they're bursting with flavor!

Their latest project? Making organic raw apple cider vinegar using the Orleans Process - a traditional small-batch vinegar production method that captures the character and quality of their special apples.

Old Grove Orange is both the name of our 5th-generation family farm and our Food Hub! As a Food Hub, we provide freshly picked crops from local farmers and deliver them directly to school districts so that students can enjoy the best our local farms can offer.

