

#### TASTE OF PLACE

In December 2015, Tucson was honored as the first UNESCO City of Gastronomy in the United States. Many of us recognized this designation as an opportunity to see what individual citizens, businesses, and alliances were already doing to make the products of our local food system more diverse, delicious, nutritious, accessible, and distinctive. We wanted to identify, bless, and support the many innovators—no matter how small their independently owned operation might be— who had already decided to change our foodshed for the better.

What we discovered both humbled and delighted us: there were far more food entrepreneurs sourcing fresh, locally-harvested, wild, and cultivated foods in our Metro area than we could have ever imagined. Whether their harvests were going into heritage grain flours for baked goods, cactus fruit juices for beverages, greens for pesto, or oilseeds for moles, they were already producing terrific value-added products that deserve broader attention and more stable markets.

Baja Arizonans can now claim that the Metro Tucson food economy has more wild food plant products and desert-adapted heirlooms in it than any other American city of comparable size. These regionally-unique foods and beverages make great meals and memorable gifts, but they do something else far more important over the long haul: They help generate livelihoods with livable wages for Tucson residents of many cultures, races, educational levels, and skill sets. Not only is the food on our table more diverse, but the food purveyors in our community are more diverse as well.

We invite you to go beyond merely reading this list, to sample and savor the many edible treasures it highlights. This list contains 108 unique food products from 52 local purveyors. They need your support to continue to innovate, so vote for their persistence with your knife, fork, glass, and pocketbook. Be sure to tell visitors and neighbors that we have something to eat and drink that is unique, and it comes from our own backyards: a desert terroir with flavors and fragrances like no other, one that links our sense of place to our sense of good taste.

- Gary Nabhan

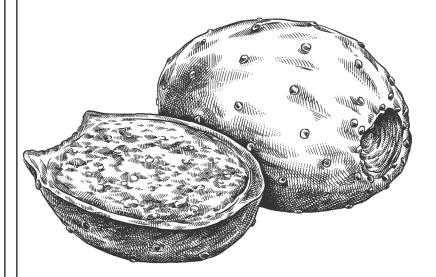
Author of "Desert Terroir, Exploring the Unique Flavors and Sundry Places of the Borderlands."

#### TUCSON CITY OF GASTRONOMY

# ARTISANAL FOOD PRODUCTS CRITERIA:

108 ARTISANAL FOOD PRODUCTS: 52 LOCAL PRODUCERS

- UNIQUE REGIONAL PRODUCTS MADE WITH LOCAL INGREDIENTS
- CONSISTENTLY AVAILABLE FOR RETAIL PURCHASE
  - PRODUCED IN SOUTHERN ARIZONA



Created by: Gary Nabhan, Jonathan Mabry, Kenzie Seeley, Taylor Yamanaka, Victoria Souksavath, Erik Stanford, Laura Horley

> Email: tucsoncog@gmail.com to submit your product for next year's Artisanal Food Products list

### BREADS & PASTRIES

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Pan de Kino	Ground Sonoran White Wheat	Barrio Bread
Barrio Mesquite	Ground Mesquite Pods	Barrio Bread
Locavore	Ground Sonoran White Wheat	Bario Bread
Tortillas	Ground Pima Wheat Flour	San Xavier Co-op Farm
Lemon Scones	Ground Velvet Mesquite Pods	San Xavier Co-op Farm
Mesquite Cranberry Bars	Ground Velvet Mesquite Pods	San Xavier Co-op Farm
Mesquite Tortillas (GF)	Ground Velvet Mesquite Pods	Tortilla Arevalos
Mesquite Pecan Bread	Ground Velvet Mesquite Pods	Tortilla Arevalos
Prickly Pear Cookie	Cookie w/ Prickly Pear Jam	Tortilla Arevalos
Almond Mesquite Cookie	Ground Velvet Mesquite Pods	Tortilla Arevalos
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# WILD FOODS

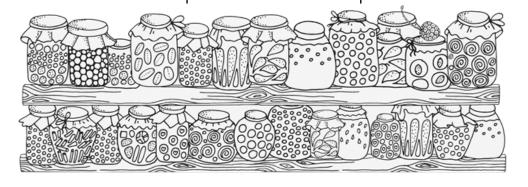
PRODUCT	INGREDIENT / PROCESS	PRODUCER
Chi-olim	Dried Cholla Cactus Flower Buds	Flor De Mayo
Chi-olim	Dried Cholla Cactus Flower Buds	San Xavier Co-op Farm
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# Coffees, Teas, & Juices

	PRODUCT	INGREDIENT / PROCESS	PRODUCER
	Prickly Pear Nectar	Prickly Pear Fruit Concentrate	Arizona Cactus Ranch
	Autumn/Winter Tea	Wild Harvested Yerba Mansa, Holy Basil, and Elderberry	Desert Tortise Botanicals
Pr	ckly Pear Juice Concentrate	Prickly Pear Cactus Juice	Desert Tortise Botanicals
	Sonoran Cocoa	Velvet Mesquite Meal & Chili Powder	Desert Tortise Botanicals
	Sonoran Spring Tea	Wild Harvested Desert Lavender, Willow and Estafiate	Desert Tortise Botanicals
	Sonoran Summer Tea	Wild Harvested Prickly Pear, Ocotillo, and Elder Flowers	Desert Tortise Botanicals
	Chilitepin Cold Brew	Chilitepin Infused Cold Brew Coffee	Exo Coffee
	Mesquite Cold Brew	Velvet Mesquite Pod Syrup Infused Cold Brew	Exo Coffee
	Prickly Pear Tonic	Pasturized Pricly Pear Juice	Flowers & Bullets
	Prickly Pear Green Tea	Wild Harvested Prickly Pear infused w/ Green Tea	Jills Greatest
	Decaf, Black, and Herbal Prickly Pear Tea	Dried Teas w/ Prickly Pear	Мауа Теа
Г	esert Mint White Sage Tea	White Sage w/ Peppermint	Native Seeds/SEARCH
	Prickly Pear Cactus Tea	Dried Prickly Pear Cactus Fruit	Native Seeds/SEARCH
Sa	guaro Blossom Cactus Tea	Dried Saguaro Cactus Fruit	Native Seeds/SEARCH
	Roasted Bahi Cu:wi Atole	Roasted & Ground Pima Wheat	Native Seeds/SEARCH
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# SYRUPS, JELLIES, MARMELADES, & CANDIES

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Prickly Pear Fruit Spread	Prickly Pear Concentrate w/ Apple Juice	Arizona Cactus Ranch
Prickly Pear Apple Butter	Prickly Pear Concentrate w/ Apple Juice	Arizona Cactus Ranch
Prickly Pear Cactus Nectar	Prickly Pear Juice Concentrate	Arizona Cactus Ranch
Agave Nectar	Organic Agave Nectar	Cheri's Desert Harvest
Pomegranate Candy	Candy Made w/ Pomegrante Juice	Cheri's Desert Harvest
Pomegranate Jelly	Jelly Made w/ Pomagrante Juice	Cheri's Desert Harvest
Cactus Marmelade	Prickly Pear Cactus Marmelade	Cheri's Desert Harvest
Prickly Pear Cactus Syrup	Syrup made w/ Prickly Pear Cactus Juice	Cheri's Desert Harvest
Prickly Pear Jelly	Jelly made w/ Prickly Pear Juice	Cheri's Desert Harvest
Prickly Pear Candy	Candy made w/ Prickly Pear Fruit	Cheri's Desert Harvest
Saguaro Cactus Syrup	Syrup made w/ Saguaro Cactus Fruit	San Xavier Co-op Farm
Mesquite Syrup	Mesquite made from Velvet Mesquite	We B Jammin
Pomegranate Jelly	Jelly made w/ Pomegranate	We B Jammin
Prickly Pear Cactus Syrup & Jelly	Candy & Jelly made w/ Prickly Pear	We B Jammin
Tequila Sunrise Marmalade	Tequila Marmalade w/ Prickly Pear	We B Jammin



# BEERS, SPIRITS, & WINE

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Santa Cruz'r	Brewed w/ Sonoran White Wheat	Dragoon Brewing Co.
Saison Blue	Brewed w/ Blue Corn & Agave Nectar	Dragoon Brewing Co.
Ojo Blanco	Brewed w/ Sonoran White Wheat	Dragoon Brewing Co.
Whetstone Wheat	Brewed w/ Sonoran White Wheat	Dragoon Brewing Co.
Whiskey Del Bac : Dorado	Barley Malted Over Mesquite Wood	Hamilton Distillers
Nutty Lu Brown Ale	Brewed w/ Bellota Acorn and Mesquite Pod Flour	Iron John's Brewing
Father Saguaro	Brewed w/ Saguaro Fruit	Iron John's Brewing
Petey Mesquitey	Brewed w/ Mesquite Pod Flour	Iron John's Brewing
Saison de Juhki	Brewed w/ Creosote Fowers	Iron John's Brewing
Prickly Goat- Gose	Brewed w/ Prickly Pear Cactus Fruit	Iron John's Brewing
Harvest	Brewed w/ Sonoran White Wheat	Pueblo Vida Brewing Co
Whiskey Del Bac : Clear	Gin distilled with Alligator Juniper, Creosote, and Chiltepin	Three Wells Distilling
Sonora Silver, Copper, Gold	Whiskey w/ Prickly Pear Cactus Fruit	Three Wells Distilling
Mt. Lemon Gin	Gin distilled with Alligator Juniper, Creosote, and Chiltepin	Three Wells Distilling





	PRODUCT	INGREDIENT / PROCESS	PRODUCER
	Chiltepin Apple Salsa	Chiltepin Chilies	Betel Salsa
	Chilttepica Salsa	Chiltepin Chilies	Chilttepica
	Pecan Hot Suace	Made w/ Arizona Pecans	Green Valley Pecan
Р	rickly Pear Chipotle Sauce	Prickley Pear Fruit in Chipolte Sauce	We B Jamin

# SOUPS & BEANS

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Bo:sol Corn & Pima Club Wheat Kernels w/ Tepary	Dried 60-Day Corn, Pima Wheat Berry, Red Tepary Bean	San Xavier Co-op Farm
Ciolim Soup Mix	Dried Cholla Buds, Pima Wheat Berry, Pima Lima Bean	San Xavier Co-op Farm
Ga'iwsa Roasted 60-Day Corn	Boiled & Coarse Cracked Corn for Porridge	San Xavier Co-op Farm
Roasted Corn Meal	Roasted and Ground Heirloom Corn	San Xavier Co-op Farm

# Other

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Prickly Pear Travel Bar	Fruit Leather - Concenterated Prickly Pear Nectar	Arizona Cactus Ranch
Sonoran Blend Granola	Dried Prickly Pear, Mesquite Bean Flour, Prickly Pear Juice	Birds Nest Baking Company
Sea Salt Infused w/ Chiltepin	Sea Salt w/ Ground Chiltepin	Chilttepica
Dried Ground Chiltepin	Ground Chiltepin	Chilttepica
Prickly Pear Pecan Bar	Prickly Pear Cactus Fruit	RBAR

### PICKLES & FERMENTS

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Sonoran Kimchi	Chiltepin Chile in Kimchi	Bajo Tierra Kimchi
Holy Holy	Chiltepin in Kombucha	Curly Wolf Kombucha
Cactus Fruit	Prickly Pear Cactus Juice in Kombucha	Curly Wolf Kombucha
Prickly Pear Kombucha	Prickly Pear Fruit Juice in Kombucha	Fermented Tea Company
Pickled Cholla Buds	Cholla Buds Pickled (Regular and Hot)	San Xavier Co-op Farm

### MEATS

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Chorizo	Ground Pork w/ Chiltepin	Chilttepica
Breakfast, Chorizo, Linguica Sausages	Sausages w/ Chiltepin	Forbes Meat Company
Chiltepin Homemade Jerky	Beef Jerkey w/ Chiltepin	Papa Mikes Jerky
Mesquite Homemade Jerky	Beef Jerkey w/ Mesquite Smoke	Papa Mikes Jerky
Dragoon Beer Brat	Bratwurst w/ Dragoon Session Ale	Sausage Shop & Deli
Whiskey Del Bac Fennel Sausage	Sausage w/ Whiskey Del Bac	Sausage Shop & Deli
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# OILS & VINEGARS

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	Date Vinegar	Gleaned Dates Fermented into Vinegar	Iskashitaa Refugee Network
N	Iesquite Smoked Olive Oil	Cold Pressed Olive Oil Smoked w/ Mesquite Wood	Local Southwest
	Pecan Smoke Olive Oil	Cold Pressed Olive Oil Smoked w/ Pecan Wood	Local Southwest
Pr	icly Pear Balsamic Vinegar	Prickly Pear Juice w/ Balsamic	Local Southwest
	Prickly Pear Balsamic Vinegar Reuction	Prickly Pear Juice w/ Balsamic	Queen Creek Olive Oil

# FLOURS, MEALS, & MIXES

PRODUCT	INGREDIENT / PROCESS	PRODUCER
Sonoran White Wheat Flour	Ground Sonoran White Wheat	Avalon Gardens
Sonoran White Wheat Flour	Ground Sonoran White Wheat	BKW Farms
Old Pueblo Pecan Bread Mix	Ground Local Pecan	Cheri's Desert Harvest
Apple Mesquite Muffin Mix	Ground Velvet Mesquite Pods	Cheri's Desert Harvest
Whole Kernel Mesquite Flour	Ground Velvet Mesquite Pods	Flor De Mayo
Tamaya Blue Corn Atole	Fine Ground Blue Corn	Native Seeds/SEARCH
Tamaya Blue Corn Cornmeal	Course Ground Blue Corn	Native Seeds/SEARCH
Tamaya Blue Corn Pancake Mix	Ground Blue Corn	Native Seeds/SEARCH
Golden Mesquite Cookie Mix	Ground Velvet Mesquite Pods	Native Seeds/SEARCH
Native Arizona Mesquite Flour	Ground Velvet Mesquite Pods	Native Seeds/SEARCH
Mesquite Poppy Seed Scone Mix	Ground Velvet Mesquite Pods	Native Seeds/SEARCH
Golden Mesquite Pancake Mix	Ground Velvet Mesquite Pods	Native Seeds/SEARCH
Sonoran White Wheat Flour	Ground Sonoran White Wheat	San Xavier Co-op Farm
Pima / Durum Wheat Flour	Ground Pima Wheat w/ Durum	San Xavier Co-op Farm
Mesquite Cookie Mix	Ground Sonoran White Wheat	San Xavier Co-op Farm
Mesquite Flour	Ground Velvet Mesquite Pods	San Xavier Co-op Farm
Roasted Wheat Flour	Roasted & Ground Sonoran White Wheat	San Xavier Co-op Farm
Mesquite Pancake Mix	Ground Velvet Mesquite Pods	Tortilla Arevalos
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#### BREWERIES

SOUTHERN ARIZONA BREWERIES THAT USE HERITAGE GRAINS OR WILD FOODS

1912 Brewing

Borderlands Brewing
Button Brew House
Catalina Brewing Company
Crooked Tooth Brewery
Dillinger Brewing
Dragoon Brewing Company

Iron Johns Brewing
Old Bisbee Brewing Company
Public Brewhouse
Pueblo Vida Brewing Company
Sentinel Peak Brewing
Tombstone Brewing Company

# Monofloral Desert Honeys

PRODUCERS	HONEY VARIETIES
Cheri's Desert Harvest Dos Manos Apiaries	
Lusby Apiaries	Acacia / Cats Claw
Malcolm's Honey Company	Creosote
ReZonation Farm	Desert Wildflowers
San Xavier Co-op	Ironwood
T.O.N.E. Nutrition	Mesquite
True Love Honey	
Tucson Honey Company	

Find selections of artisanal food products at farmers markets and these

# LOCAL RETAILERS

5 Points Market & Restaurant AJ's Fine Foods d'Vine Gourmet Exo Roast Co. Food Conspiracy Co-op Maynard's Market Native Seeds/SEARCH Store The Pecan Store Plaza Liquors Red Mountain Foods Rincon Market San Xavier Co-op Farm Store Santa Cruz Chili & Spice Co. Sierra Vista Food Co-op Time Market Tumacookery



Interactive version of this list available at: tucson.cityofgastronomy.org

