

Happy Boy Farms



Greg Beccio has been farming organically for more than twenty years. He started Happy Boy Farms in 1996 with the aim of providing the freshest high quality produce to local consumers. The farm is spread over multiple locations in central California, with different soil types and climates, so Greg is able to offer an incredible array of crops year-round, many of which are specialty or heirloom varieties. The diversity is amazing: the farm offers over 40 varieties of heirloom



tomatoes alone! Gourmet leafy greens, another Happy Boy specialty, include everything from baby lettuce, spinach, and kale to frisee, amaranth, and rapini.

A lot of work is required to nurture the best and most flavorful produce. Happy Boy Farms uses its own organic compost, produced on-site, to nourish the plants. Most weeding and harvesting is done by hand, to ensure gentle handling and to keep the vegetables free from harmful pesticides. Greg and his employees harvest, wash and pack their produce on the same day that they deliver to ensure the produce is as fresh as can be. Happy Boy Farms' fresh produce is on the menus of many California restaurants, and is also available at farmers' markets throughout central and northern California.

