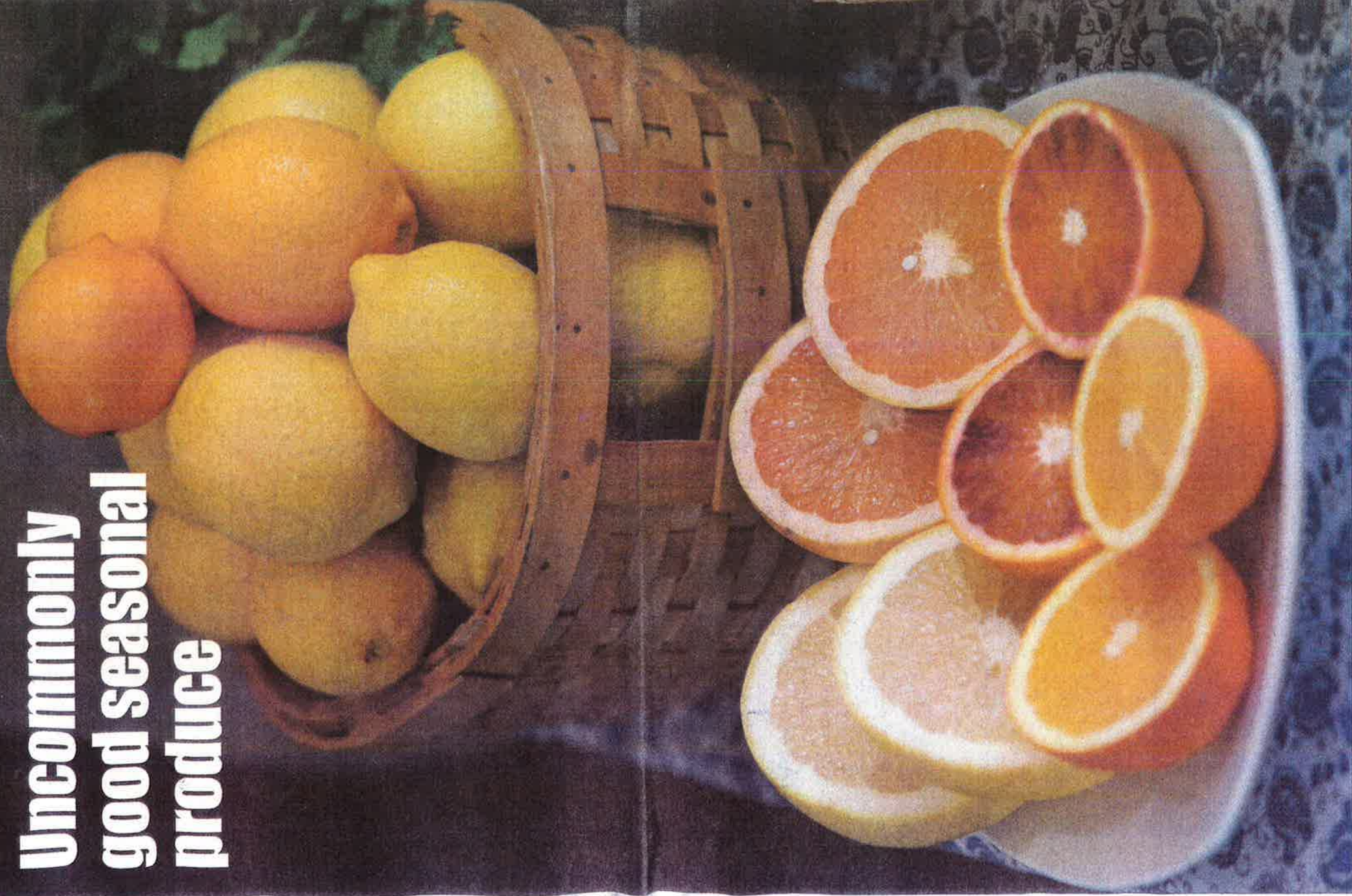


# Uncommonly good seasonal produce



Uncommon Good is currently offering citrus and avocados from harvested from a local heritage grove. For more on the nonprofit's offerings, see page 12.

Hit the brakes. We're developed enough.  
Visit [claremont-courier.com](http://claremont-courier.com).

BLOTTER / **PAGE 4**  
SPORTS / **PAGE 18**

OUR TOWNS / **PAGE 7**  
CALENDAR / **PAGE 14**

## Residents clash with city council over Gold Line bridge

**PAGE 3**



That's it for the Pack. CIF hopes dashed for girls and boys soccer, boys basketball / **PAGE 18**

### IN THIS EDITION



Wilderness Park master plan moves on to next phase **PAGE 3**

## Residents urged to embrace organic community

Buying produce at Uncommon Good is more than just good for your health

**T**here's some uncommonly good eats on offer at one of Claremont's best-kept secrets.

The COURIER recently stopped by Uncommon Good's Foothill Boulevard headquarters, situated behind the US Bank and next to the Claremont United Methodist Preschool.

At the nonprofit's Whole Earth Building — an unusual, hobbit-like construction designed for maximum energy efficiency — staff had just unloaded bushels of navel oranges, large and preternaturally sweet, as well as sizeable Hass and fuerte avocados.

They were harvested from the heritage grove at Montclair's 116-year-old Reeder Ranch and are available for purchase at \$1 and \$2 per pound, respectively. The abundant citrus fruit also included kumquats at \$5 per pound as well as blood oranges, limes and hefty grapefruit, both pink and yellow, for \$2.50 per pound.

A glut of flavorful vegetables and herbs were also for sale at attractive prices. There were, for instance, heirloom carrots, chard, fennel and kale at \$3 per bunch and green onions, rosemary, radishes and cilantro at \$2 per bunch.

"It's all beyond organic standards. We don't use any chemicals," Uncommon Good founder Nancy Mintie said.

Montclair has given Uncommon Good permission to harvest fruit from Reeder Ranch, making the neighboring city is just one of the organization's 57 fruit or land partners. Partners dotted across the area, donate excess fruit from their trees to the nonprofit or allow Uncommon Good to garden on their land.

Food is also grown at larger-scale enterprises, as in Uncommon Good's Fiddleneck Family Farms. Two of these are located right in town, in plots located on the Temple Beth Israel and Claremont Presbyterian Church campuses.

Half of Uncommon Good's produce is given to a community of more than 900 underprivileged kids and their parents. The rest is sold to the public, with proceeds going back into the nonprofit's many philanthropic endeavors.

Uncommon Good provides jobs for some of the parents it serves, helping to tend and manage Fiddleneck Family Farms. It provides mentorship for at-risk,

**UNCOMMON GOOD/next page**



Uncommon Good was founded in 2000 by Nancy Mintie, who still serves as the organization's executive director. The nonprofit employs local farmers to grow pesticide-free produce that is sold to the public and given to needy families.

**UNCOMMON GOOD**/continued from previous page

low-income children, setting them on a clear path to school success and a shot at a top-notch college education. It also helps pay off the often-crippling tuition debt incurred by idealistic young people who hope to serve as doctors, dentists, optometrists and pharmacists at clinics in low-income communities.

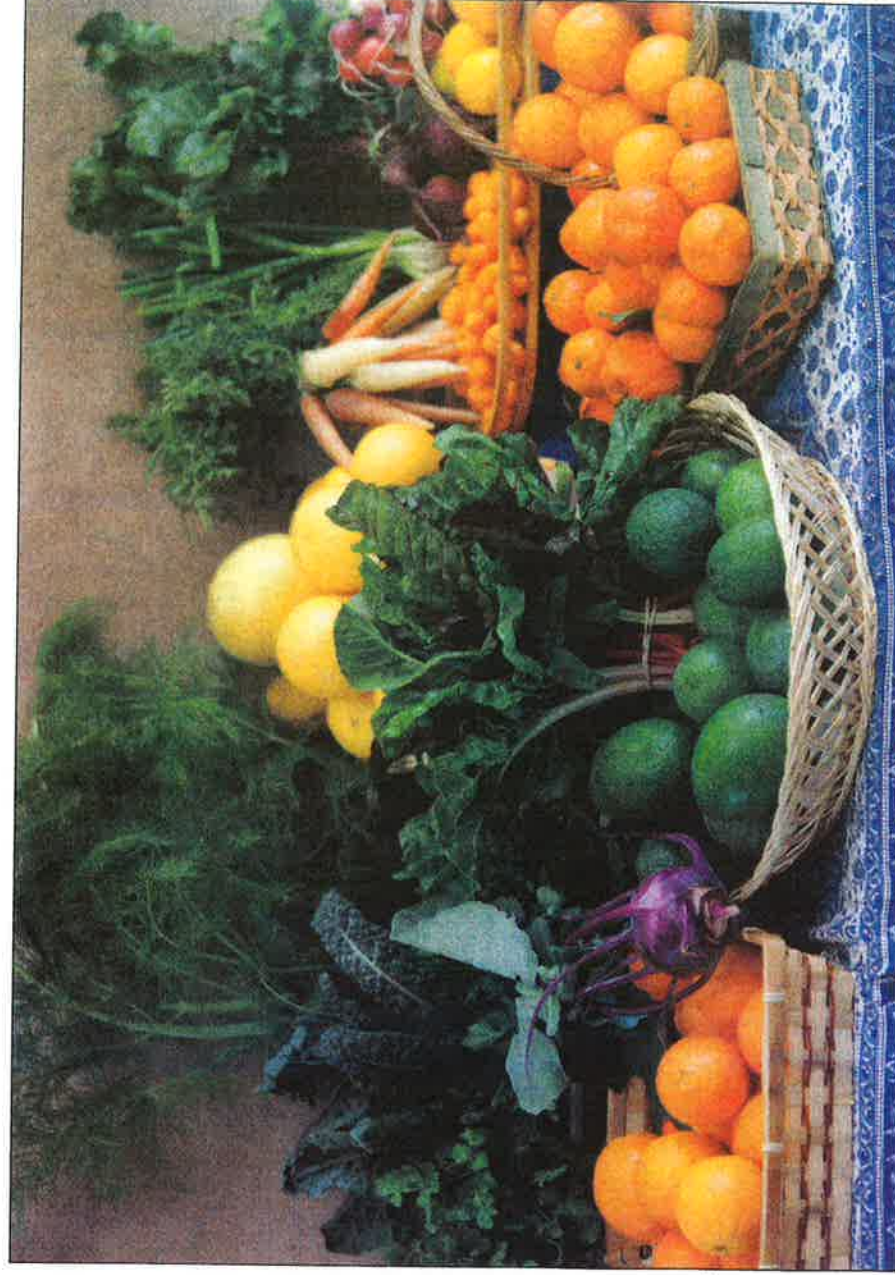
The organization has been growing at an astonishing rate since it was established in 2000. But while more and more people are aware you can donate fruit and offer land to the nonprofit, many are still unaware that Uncommon Good is also a well-stocked and affordable green grocer that is open for business.

"We need more people to know they can purchase the produce," Ms. Mintie said.

**T**he fruits and vegetables in stock at Uncommon Good change with the seasons, but there's always a healthy selection. The nonprofit, and the community it serves, benefits from southern California's year-round growing sea-

son. This past summer, we spoke to Claremonter Michelle Mitchell, who was at the Whole Earth Building buying collard greens and organic lettuce.

"I love to get greens here because you end up with the best, beyond organic, produce," she said. "There are so many choices, like collards and beets, which I



**COURIER photo/Steven Felschundneff**  
A selection of the produce currently available at Uncommon Good's Whole Earth Building, located behind the Claremont United Methodist Church. The nonprofit grows most of its food at local mini farms at churches and in some backyards.

love so much. It's so fresh—it keeps longer than anything."

The Uncommon Good website is updated daily with a list of the latest items. If you stop in, you can also browse a list of produce on offer. If there's an item you're unfamiliar with—say you've never cooked with fennel—Uncommon Good staff will even provide you with a recipe or two detailing how you can turn the veggie into a tasty dish.

There are a few different shopping options. You can come into the office and select individual items. Or you can pick up a produce box, which you order online from the Uncommon Good website. You can also have the box delivered to your home in Claremont for a small fee.

A Just My Size Produce Box, which feeds one or two people for a week, costs \$20. A Friends and Fam-

ily Produce Box, which feeds three to five people for a week, costs \$26.

As the Uncommon Good website notes, the nonprofit's produce is grown with no chemicals or pesticides and fertilized via locally-produced compost, biochar, natural mineral amendments and period spraying of actively aerated compost teas.

"It feels so good to have something to offer the entire community," Ms. Mintie said. "Everyone needs good health, whether they are rich or poor."

Uncommon Good is located at 211 W. Foothill Boulevard, Claremont. For information, call (909) 625-2248, visit [UncommonGood.org](http://UncommonGood.org) or check out the Uncommon Good page on Facebook.

—Sarah Torribio  
[storribio@claremont-courier.com](mailto:storribio@claremont-courier.com)