Over the ten years they have farmed Youa Pao Vue and his wife True have raised many kinds of vegetable crops on their 3.5 acre farm near Fresno. They have found a successful strategy in growing just a few crops at a time for buyers whom they secure ahead of planting. Currently they focus on high grade red grape tomatoes, however they are happy to grow any vegetable crop a new buyer might request. They prefer to know where the product will be sold before it is planted, then work closely with the buyers on variety selection and harvest scheduling. Since English is a second language for both of them, maintaining communication with many buyers is a challenge that draws them away from their core skill of farming.

The Vue’s were married in Laos while Youa served as a front line solder alongside American forces during the war. The two came to America in 1978 and began their family. They have nine living children who help out on the farm when school and jobs permit. Their son Phia usually works with English speaking buyers.
Pang Eng Chang started working on his family’s farm when he was a child and never expected to do anything but farm in the northern mountains of Laos like his father, but when the ‘Secret War’ came to his land he became a young soldier fighting on the side of the US. After the war, in 1979, he had little choice but to move with his wife and two children to the US where he has followed his childhood path in a new land. Now, with the help of his 12 children, when they are not in school, at work, or in college, he grows jujube, true guavas, papaya, and cocktail citrus, (a cross between grapefruit and orange), on 15 acres of orchard and greenhouses near Fresno, California.

Most of Pang’s acreage is devoted to three varieties of jujube; Li, sherwood, and an especially sweet and juicy unnamed variety (UC GA866). He is proud of their quality and careful to pick at full sweetness and cull carefully for size and cosmetic quality. The fruit is cooled on-site and shipped to order. This care is recognized by the buyers and earns a premium in the market place.

Pang’s vision for the farm is long term. He is completing his fourth year of care for a five-acre orchard of cocktail fruit. While the fruit is marketable now he does not expect it to meet his standards for sweetness and flavor for at least six more years. The skin of this fruit is orange but the flesh is white/pink with overtones of grapefruit.

Pang welcomes enquiries from buyers who appreciate quality and want to build a business relationship for the long term.
Mao Lee Yang
1119 Nebraska Ave.
Madera, CA 93638
(559) 720-2058
homeland894@yahoo.com

**Mao Lee Yang** grows high quality vegetables on two acres near Fresno. In the summer she grows grape tomatoes and okra and in the cool season she rotates to sugar snap peas. While this mix is working well for her she is open to growing other types of vegetables as the market demands. She prefers to grow fewer crops so she can really perfect the cultural practice, post-harvest, and custom packaging. She offers the sugar snaps in a 3lb. or 5lb. consumer pack. High quality matters to her, “You pick the way you eat. If it is not soft and young enough for me to eat, I won’t offer it for sale.”

Mao delivers product directly to several local grocery stores and operates a farmers market stand. She also sells through a local packing house. Mao Yang invites contacts from interested buyers at (559) 720-2058
A drive down the farm road to Bentley Vang’s packing shed near Fresno is a lesson in exotic specialty crops. On his eight acres he grows at least 150 cultivars of dozens of crops. The unique needs of each variety are met with a range of ingenious and technical cultural practices, from plastic row house, sophisticated trellises, to an adaptable irrigation system.

While the focus is on Asian vegetables he grows crops from all over the world. For instance he has two varieties of Japanese, Chinese, several kinds of thai eggplant, and one from India – but no Italian! Bentley is particularly proud of his jicama and sugarcane crops. He speaks with authority built on 20 years of farming experience about how to grow them properly.

Vang, like most Hmong immigrants of his generation is a veteran of the secret war in Laos where he served for eight years as a military nurse. He arrived in the US in 1977 with his wife and two children and began farming in Fresno a few years later. They have raised 14 children on the farm who have gone on to college and careers but return home as they are able to help their busy father and mother.

The large number of crops Bentley grows does not mean that their quantity is insufficient for commercial sales. He sells a truckload a week at the Berkeley Farmers market but the bulk is sold year round through a local packing house. Bentley would welcome contacts from buyers of his packed and pre-cooled product.
From the spring through fall Chia Lee delivers produce to select accounts on his route through the south bay area to the farmers market in Daly City. He grows a wide variety of asian vegetables and tomatoes on eight acres divided between the cooler area east of Fresno and the warmer center of the valley.

Lee’s farm is certified to GAP food safety standards by Primus Labs™ and maintains liability insurance. The produce is pre-cooled, graded and ready for the wholesale marketplace. Chia invites contact from serious buyers by phone or e-mail.

Chia arrived in the United States 17 years ago and began farming near Fresno in 2003. His 20-year-old son and younger children help him on the farm joined by his wife when her duties as teacher allow. He envisions a time when he owns the land he farms and has the freedom to grow specialty orchard and vine crops. For now, he will continue to grow the best product he can to satisfy today and tomorrow’s customers.