Dear Friends,

Our Far West Fungi Family includes not just us, but the wonderful members of our community -- the customers and staff who support us and feed our passion for what we do. The health, safety, and well being of this family is always our top priority.

With this in mind, we have been closely monitoring the rapidly-changing situation around COVID-19, responding to new information as it arises and preparing for all possible scenarios, with the goal of continuing to safely serve you online and in our farmer's markets. At our farm and warehouse, we have disinfected and set up scheduled sanitizing of shared surfaces multiple times per day. The behavior and hygiene of our staff is strictly overseen, and all safety precautions are being observed.

We feel a moral and civic duty to limit our interaction with the public at both our Ferry Building and Santa Cruz store locations. However, we will still be attending any Bay Area Farmers' Markets that are permitted to take place, until further notice.

For those still planning to visit us at Farmers' Markets:

- Please refrain from selecting your own produce. Pre-bagged mushrooms are ready for grab-and-go in a number of sizes. If you would like a customized selection, please ask a gloved employee to pick out your order for you.

- We have always suggested that you thoroughly cook your mushrooms for safest consumption, but that advice is especially critical now, as with all of your fresh produce. We recommend a cook time of 7 - 10 minutes on all varieties.

- We love you, but for everyone's safety, we must now refrain from our familiar gestures of hand-shaking and hugging. Please understand our reluctant need for limited contact!

As this situation continues to unfold, we are realizing just how intimately we are all connected, and that no one on this planet is unaffected.

In the meantime, we are committed to supporting our local communities, and we will keep you updated on our activities as the future unrolls before us.

In deepest gratitude,

The Garrone Family