FAT MOON FARM
ORGANIC GOURMET MUSHROOMS

Massachusetts Grown, Exceptionally Fresh

The Story of Fat Moon Mushrooms

Fat Moon Mushrooms is a woman-owned **farm in Merrimack Valley, Massachusetts,** dedicated to growing fresh, organic mushrooms year-round. Founded by Elizabeth Almeida in 2016, the farm emerged from her passion for sustainable agriculture and a desire to provide nutritious food to the local community. The farm uses sustainable indoor farming methods to produce premium varieties like blue oyster, shiitake and mixed variety. Focused on quality, freshness, and community, Fat Moon Mushrooms supports a healthier, more resilient local food system.



Farmer and Owner: Elizabeth Almeida

Why It Matters

Fat Moon Farm's organic mushrooms are known for their freshness, flavor, nutrition and beauty. These offers chefs access to fresh, locally grown, organic mushrooms that are packed with nutrients and bold, natural flavor. Grown indoors without chemical pesticides, their mushrooms are harvested at peak maturity for superior texture and shelf life.

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	1119267	MUSHROOM MIX ORGANIC	1/3 LB CS
	1119304	MUSHROOM BLUE OYSTER ORGANIC	1/3 LB CS
	1119271	MUSHROOM COMB ORGANIC	1/3 LB CS
!	1119307	MUSHROOM SHIITAKE ORGANIC	1/3 LB CS
!	1119306	MUSHROOM CHESTNUT ORGANIC	1/3 LB CS
!	1119338	MUSHROOM MAITAKE ORGANIC	1/3 LB CS
!	1119308	MUSHROOM LIONSMANE ORGANIC	1/3 LB CS
!	1119268	MUSHROOM BLACK PEARL ORGANIC	1/3 LB CS
!	1119305	MUSHROOM YELLOW ORGANIC	1/3 LB CS

! = items that require a **4-day lead time**





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