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Ventura County Farmer's Markets

(Masks required at all farmer's markets)

Ventura - Saturdays

8:30 am - 12

Santa Clara to Palm

Oxnard - Sundays

10am - 2pm

Harbor Blvd, CI Harbor

Camarillo - Saturdays

8am - 12pm

Old Town

Thousand Oaks

Thursdays 12 - 5pm

The Oaks Shopping Center

Simi Valley - Fridays

11am to 3:30

2757 Tapo Canyon Rd

Plants With A Purpose

Most insect-repelling plants do so with their natural fragrances, which keep annoying insects away and introduce wonderful scents throughout your garden. If you don't want to douse yourself or your garden in chemical bug sprays you can grow these plants to help keep mosquitoes, flies and wasps away naturally.



Marigolds - Place potted marigolds near mosquito entry-points, such as doors and windows, or on a deck or balcony where you spend a lot of time outdoors. They also deter insects that prey on tomato plants — an added bonus for gardeners.

Not only do they make your landscape more attractive, but

marigolds also have a distinct smell that repels mosquitoes.

Citronella - Citronella is one of the most common ingredients in insect repellents, due to its strong smell, which masks mosquito attractants. The perennial clumping grass grows 5 to 6 feet, and can be planted in the ground or kept in large pots.



Lavender - In addition to smelling lovely, aiding in relaxation and promoting restful sleep, lavender dissuades mosquitoes and gnats from invading your outdoor dinner party when planted in the garden or in pots placed by windows, doors and entertainment areas. The dried flowers can also be placed in wardrobes to repel moths.

Basil - Enjoy delicious pesto dishes, and keep mosquitoes at bay, with this insect-repelling herb. Basil is one of the few herbs in which you don't have to crush the leaves to reap its benefits. Lemon basil and cinnamon basil are the best varieties to prevent unwanted pests.

Peppermint - Wasps and hornets HATE the scent of peppermint oil. Mix a tablespoon of peppermint oil with four cups of water, and you've got a powerful repellent spray; it's even effective to drive wasps and hornets from their nests, but without dangerous chemicals.

***Welcome to
Ventura Management!***

The Whitley Family

Donald Hunt

Chance Farrar

The Sharifi Family

The Cardinal Family

The Tlapapal Family

Myrna Bailey

The Escobar Family

The Katz Family

Seung Lee

Bradley Styne

Summer Newell

Nancy Shen

The Larson Family

Stanley Chen

Nancy Lam

The Lopez Family

Fred Miravet

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Time-Saving BBQ Tips

Summertime is the season for BBQ but if you're going to spend weekend after weekend standing at the grill, you might as well apply a couple of time-saving (and flavor-enhancing!) tricks to improve the experience, not to mention your food.

Clean Your Grill With An Onion

Forget those fancy grilling tools—to clean the grit off the grate of your grill, all you need to do is halve an onion and run it up and down each rung. The acidity will cut right through any residual grease and grime, plus it will add a subtle onion flavor to whatever you cook next. (It's best to do this before the grill is hot.)

Check Your Propane Level With Hot Water

It can be tough to determine how much gas is left in the tank attached to your grill. Here's a simple trick! Heat up some water (FYI, it doesn't have to be boiling, but if it is, proceed with caution), then pour it down the side of your propane tank. It's completely off and cool. Slide your hand down the outside of the tank. Where the tank is empty, it will feel warm; where there's still propane, it will feel cool to the touch.

Throw Herbs Over The Charcoal

If you want to punch up the flavor of the food you're grilling, you can certainly add herbs to the meat and veggies, but you can also add them to your charcoal. Dust woody herbs like rosemary as well as leafier herbs like basil or sage over charcoal to enhance the taste of your grilled fare and make the area around your grill smell amazing.

Happy July 4th 2020



July Quote:

***Sun is shining. The weather is sweet. Make you
wanna move your dancing feet.***

... Bob Marley

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