



HatfieldCreek
AQUAPONICS



Shannon Claudini
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Farm Location: Ramona

Farm Size: 5 acres

Main crop: Aquaponic micro-greens and lettuce, traditional vegetables

MY FARM STORY

Meet Shannon Claudini of Hatfield Creek Aquaponics! Prior to launching her business in 2015, Shannon worked in a variety of eclectic environments, from working with the military as a computer software quality engineer at the Naval Ocean Systems Center to driving ships to the Arctic and Antarctic!

In 1973, Shannon's in-laws purchased their beautiful 5 acres of property between Ramona and Santa Ysabel where they raised cattle, chickens, and pigs and grew a small number of seasonal items. Eventually, Shannon and her husband decided to make a career change and took over the land. Since moving to the property, they have worked together to develop an aquaponics (combination of aquaculture and hydroponics) system where they grow microgreens, lettuce, and edible flowers. "I was interested in growing a business that I would be in charge of, instead of hoping that someone will recognize my skills and provide me with an employment opportunity," Shannon explains.

Shannon's small aquaponics system quickly grew into a larger system with two greenhouses. Within these greenhouses, Shannon grows a wide array of microgreens ranging from mild to spicy tastes. While Shannon grows a variety of flavors for all types of taste buds, her traditional varieties are the most sellable, she explains, "[Traditional microgreens] can help educate market visitors and expose them to something new, without being too odd of a product."

Shannon's microgreens have been well received by restaurant chefs who have sampled her nutritious greens. "After three weeks of dropping off samples, I started to receive complements from chefs about my product and its shelf-life," Shannon explains. In addition to microgreens and edible flowers, Shannon also grows a small amount of traditional seasonal vegetable including tomatoes, peppers, kale, and garlic and rounds out her farm with chickens, eggs, and tree fruit. Shannon hopes to continue to gain exposure and spread her aquaponics products to local San Diego restaurants. You can currently find Shannon's products at the Santa Ysabel, Escondido, and Rancho Bernardo Winery Farmers Market, as well as in restaurants throughout Ramona and Julian.



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