

Tumalo Family Farm



Region Tumalo, OR

Farmer Since 2014

Methods Aquaculture, Certified Organic

Products Barramundi fish, ginger, cucumbers, turmeric, basil, tomatoes & more

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About Tumalo Family Farm

Robert “Bob” Camel started experimenting with aquaculture in 2014 with the goal of becoming a sustainable fish farmer. Because fish farming produces a lot of waste he started using the waste to feed plants grown in his greenhouses. He grows premium certified organic baby ginger and turmeric year-round as well as basil and barramundi fish. Bob is excited to have a sustainable food system and is proud to be one of the few people in the nation to provide these high-value products all year using the 300 days of sun in Central Oregon.

“If you do it right, you get a very healthy, clean fish.”



Why aquaponics & fish?

“In the US we import 90% of our seafood. There’s a lot of opportunity to produce our own fish in the country and raising barramundi is a sustainable solution.”

What drives you?

“The health aspects of everything I do. My fish is the healthiest white fish you can buy. I’m really into good health and I love growing things organically to support healthy products.”



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