



INNOVATIVE RETAILERS

SHED

A shared passion for farming blossomed between Cindy Daniel and Doug Lipton as young coeds more than 30 years ago, and it grew into Shed, a bright and bustling café and market in Healdsburg, California. Deeply inspired by the back-to-earth movement, the couple sought to create a business that wasn't merely an eatery or a grocery, but rather a place that highlighted the region's impressive agricultural bounty through an all-encompassing lens.

What sets Shed apart is an approach that offers customers not just essential tools—from hand-forged herb shears and ash-wood trowels to Colombian clay cookware and glass canning jars—but also the necessary education to truly savor sustainable, farm-fresh ingredients. A heavy-hitting slate of hands-on programming is offered in its upstairs Grange venue.

Functioning as a town hall of sorts, the light-flooded space is used for seminars on subjects as varied as composting, beekeeping, and wine making and hosts literature readings and even performances by dance companies and musicians. That formula creates a vibrant culture in which local Sonoma County farmers with dirt-stained hands sit alongside buttoned-up day-trippers from San Francisco. “What we’re doing here is completely rooted in community,” says Daniel. healdsburgshed.com



FROM TOP: The deck at Shed in Sonoma County, California, where tables overlook a creek and the menu features local ingredients. The multistory space includes a venue for seminars and performances. Husband-and-wife owners Cindy Daniel and Doug Lipton harvesting produce on their Healdsburg farm. The Pantry is fully stocked with kitchen essentials, fresh produce, and locally grown flowers.

