Michig grow

LOCATION: Sparta, MI **FOUNDED: 1935 PRODUCTS:** Apples: Sweet Tango, Kanzi, Kiku, Rave, Ever Crisp, Braeburn, Cripps Pink/Pink Lady, Fuji, Gala,

MEET THE GROWER

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LOCALLY GROU

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APPLEWOOD FRESH FARMS



We are always aiming for quality at every level of our operation. blewood, From orchard to final pack, our standards are to exceed the standards vou've set. Here are

some of the systems we've put in place to go above and beyond your expectations.

Internal defect sorting via infrared light and external defect sorting/color grading via digital camera assures that only the very best apples make their way to supermarket shelves.

Highly-automated line lowers production costlowering the cost of apples to customers and consumers.

High-speed packing lines save time and accommodate emergency orders, while ensuring the apples are handled gently.

Automated system supports customer pack preference - poly bag, mesh bag, bulk containers, euro cartons, trays, or bins. Excellence in Safety and Security Food safety and security are top priorities at all our farms and packhouses. We require both growers and packhouses to be audited through PrimusGFS™, a global food-safety initiative. This audit includes an analysis of HACCP (Hazard Analysis and Critical Control Points) standards, which are designed to protect public health by preventing food hazards at the point of production.

ndianapolis

LOCATION: Rittman, OH **FOUNDED:** 1929 **PRODUCTS:** Strawberries, Southern Peaches, Sweet Cherries, Honeyrock Melons, Blueberries, & More

grown

MEET THE GROWER

BAUMAN ORCHARDS



Bauman Orchard's has been in the wholesale business since 1929, bringing you quality and service you can depend on.

LOCALLY GROU

Bauman Orchards consists of 265 acres in Rittman, Ohio. We have approximately 40,000 apple trees, 8,000 peaches, and a variety of other fruits and vegetables.

Continually expanding. We recently planted a new 30 acre plot of apples and peaches in Rittman and built a new warehouse on Seville Road. On Rittman Avenue we recently purchased 26 acres on which we have planted a few peach trees, pumpkins and squash.

All of our new plantings are dwarf and semi-dwarf trees. Better fruit quality, easier spraying, easier harvest are some of the advantages of dwarf trees. However, some of the disadvantages are they are more susceptible to disease, and need to be staked or trellised.

We use drip irrigation at our orchard. It seems to help keep our trees healthier and gives us better fruit quality.

Indianapolis Fruit





LOCATION: Belding, MI **FOUNDED: 1957 PRODUCT:** Apples: Fuji, Gala, Michigan Gold, Topaz, EverCrisp[®], Smitten[®], & More

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MEET THE GROWER

BELLEHARVEST



"As a business built on BELLE HARVEST HARVEST our retail partners, growers, and consumers. Every apple

receives special care and attention from the field all the way to the shelf, to ensure delivery of the highest quality products our partners have come to expect and flavors our consumers crave. Every team member, an integral part of the BelleHarvest family, is equally passionate about quality, consistency, and the overall love for apples. We are proud to be helping feed the world one of Mother Nature's healthiest snacks.

At BelleHarvest, we are committed to delivering consistent, high-quality, flavorful apples season

after season. We believe in apples and the future of the industry. We're proud of each apple that passes through BelleHarvest and that pride is realized in every delicious bite." - from belleharvest.com



LOCALLY GROW

Their headquarters is one of the largest storage facilities in the eastern US with a capacity of over one-half million bushels







Michig growr

LOCATION: Grant, MI FOUNDED: 1915 PRODUCTS: Fruit Juice, Vegetable Juice, Carrots, Pea Protein Milk, Salad Dressing, & More

MEET THE GROWER

BOLTHOUSE FARMS



At Bolthouse Farms, we believe in making better choices about how our food is grown. We use compost to amend the soil on a regular basis, to replenish organic matter and nurture the roots.

LOCALLY GROU

Our process is designed to make use of the whole carrot. From tip to greens, we make sure each inch of the carrot reaches its full potential. Carrots are juiced into fresh beverages, cut and peeled into baby carrots or shaped into Chips and Matchstix. Even the leftover carrot tops are used as fertilizer in the fields. Bolthouse Farms was originally a "small muck-soil vegetable farm" until 1938 when William Herman Bolthouse took it over from his parents.[3] At that point he expanded it and began to concentrate on the production and distribution of carrots. Under his leadership, in 1973, opened a second facility in Bakersfield, CA, where year-round production was possible. His son William J. Bolthouse took over in 1985 upon his retirement. It stayed in family hands until shortly after the death William Herman Bolthouse in 2004 at age 89.

Indianapolis Fruit





Wisconsin grown

LOCATION: Mount Pleasant, WI FOUNDED: 1993 PRODUCTS: Cabbage, Sweet Corn, Broccoli, Green Beans, Beets, Tomatoes, Eggplant, Onions, Herbs, & More

MEET THE GROWER

BORZYNSKI'S FARM & FLORAL



ndianapolis

Borzynski's Farm and Floral Market has been a Racine area favorite since 1993. As Wisconsin business owners since 1970 the Borzynski family prides itself

on keeping local. We search out and partner with some of the best "Made in Wisconsin" vendors. They provide the quality that comes from homegrown goodness and the friendliness and service you expect from a family business.

Borzynski's Farm & Floral Market provides customers with a wide range of flowers both perennial and annual. The farmers market offers a wide range of prepared food like fresh baked pies, carmel apples, wine and beveragest that are included in the speciality gift baskets.



LOCALLY GROW





LOCATION: Rosholt, WI **FOUNDED:** 1909 **PRODUCTS:** Potato, Onion, and Watermelon

MEET THE GROWER

BUSHMAN'S



ndianapolis

Bushmans', Inc. began in 1909 when Joseph L. Bushman decided to pursue the American dream. Bushman was the son of Polish immigrants who was

not afraid of hard work. He was inspired by the dark soils of Wisconsin and what they could provide. Bushman established what is now the longest continuing potato-growing operation in Wisconsin.

Bushman was inspired by technologies that would improve his soil and potatoes. His legacy and inspiration continue today through new generations of the Bushman family. Four generations have tilled and replenished the soils and weathered both markets and nature for Bushmans', Inc. to become a leading grower, packer, and marketer of potatoes nationwide.

Bushmans' Inc. was created in 1960 when Joseph's son, Jerry, saw the demand for potatoes year round.

Today, Bushmans' Inc. improves upon family traditions with advanced technologies and valueadded lines of onions, tomatoes, and watermelon.

LOCALLY GROW



Indiana grown

LOCATION: Atwood, IN FOUNDED: 1968 PRODUCTS: Eggs

MEET THE GROWER

CRYSTAL LAKE



ndianapolis

Crystal Lake has been serving the food service and food manufacturing industries with the

highest-quality egg products since 1968. They pride themselves with their unwavering attention to the best care for hens, on being responsible stewards of the land, and by always providing superior standards for product quality and food safety.

Crystal Lake believes that a healthy, well-caredfor flock is of utmost importance in selecting the best eggs for product preparation. The majority of the eggs processed are from United Egg Producer Certified flocks and used in the products by customer request. Crystal Lake produces top-quality egg products for food service and food manufacturing industries. They provide frozen, liquid, and hard-cooked eggs, as well as dried products and specialty precooked items.

Their product line also includes whole eggs, egg whites, egg yolks, egg mixes and blends. All of this comes ready to use with no mess.

LOCALLY, GROW





LOCATION: Belleville, IL FOUNDED: 1837 PRODUCT: Peaches, Strawberries, Blackberries, Apples, and More

MEET THE GROWER

ECKERT'S ORCHARDS



For over 175 years, the Eckert family has been proud of their farming heritage and have been stewards of the land. They have cultivated and preserved their orchard business for seven generations.

The orchards took root in 1837 when Johann Peter Eckert immigrated to Pennsylvania from Germany and began farming. Johann's son Michael followed in his father's footsteps and settled on a farm in Illinois. Michael planted fruit trees and his son, Henry, did the same on another farm in Belleville, IL called Turkey Hill. Henry's farm is now headquarters to the family business where the family's largest orchard is located. They produce multiple fruits and vegetables. The Turkey Hill Farm in Belleville has transformed into a state-of-the-art facility where the sixth and seventh generations run the daily operations.

Eckert's Orchards seeks to find the best answers to one simple question, "How can we provide the most nutritious, delicious food for ourselves and ensure the same for future generations?" While the answer has evolved over the years, their commitment to finding the best farming methods has not.

Eckert's has been committed to sustainable agriculture since 1837. This commitment was made long before the term "sustainable" was ever coined. Eckert's uses sustainable farming methods to grow the highest quality food possible for their family and customers to enjoy every day.



LOCALLY GROW





Indiana grown

LOCATION: Rockville, IN FOUNDED: PRODUCTS: Flowers, Strawberries, Herbs, Honey, & More

MEET THE GROWER

FAMILY FARM FRESH



After over a decade of growing produce for midwest wholesalers, the Stoltzfus brothers and others in the community began to combine their efforts. After a short time a Co-op was born. Family Farm Fresh is a

cooperative group of small family farms dedicated to supporting and promoting the core values of a rich Ag based heritage passed down from our ancestors. Family Farm Fresh Co-op is the direct link from our farmers fields to your dinner table. Our growers use traditional, organic and sustainable farming methods while also using innovative farming methods. Such as, adding natural soil amendments to our fields, periodically rotating crops and also planting cover grops out of season to rebuild nutrients in the soil. Spanning 19-million acres of farms, forestry and woodlands, Indiana's 57,500 farms grow, produce and process some of the highest-quality products around the world. However, even as the tenth-largest farm state in the nation, Indiana hardly feeds itself with locally sourced items. Hoosiers spend \$16 billion per year buying food, but less than 10 percent of that is sourced from within the state.

Despite this staggering statistic, the demand for locally made products is at an all-time high, which is what prompted the Indiana State Department of Agriculture to create Indiana Grown – a statewide branding initiative. By allowing our members to use the Indiana Grown logo on their products, the initiative aims to not only form a clearer designation of which products truly come from Indiana, but to also help Hoosier consumers easily identify and buy these products.



LOCALLY GROW

Wisconsin grown

LOCATION: Viroqua, WI FOUNDED: 2010 PRODUCTS: Tomatoes, Herbs, Lettuce, Green Onions, Squash, Cucumbers, Potatoes, & More

MEET THE GROWER

FIFTH SEASON CO-OP



Historically, the "fifth season" referred to the various ways people preserved food in order to enjoy their harvest well beyond the growing season. It was common to can, freeze, and dry foods during the peak of the

LOCALLY, GROV

season to extend the bounty.

Through the formation of the Fifth Season Cooperative, we preserve many things in our region: our health and wealth, the connection between producers & consumers and the market for traditionally, sustainably raised foods. In January of 2010, the Vernon Economic Development Association (VEDA) received a \$40,000 Buy Local Buy Wisconsin grant from the Wisconsin Department of Agriculture (DATCP). In partnership with the Food and Farm Initiative of the Valley Stewardship Network, VEDA set to work bringing together key partners in the 7 Rivers Region to develop an economic model that brings local food to institutions. The Fifth Season Cooperative was incorporated in August 2010 to provide the infrastructure and coordination needed to bridge the gap between producers and buyers in the 7 Rivers Region.

Indianapolis Fruit





LOCATION: Cobden, IL ACREAGE: 2,000 PRODUCT: Apples, Peaches, Yellow Squash and Zucchini

MEET THE GROWER

FLAMM ORCHARDS



Owned and operated out of Cobden, IL, Ed and Bill Flamm are the forth generation represented in day-to-day farming operations and management at Flamm Orchards. The fifth generation,

Larry, Allen, Jeff, Mike, and Karen oversee operational aspects of the farm, product sales, and distribution.

Flamm Orchards covers over 2,000 acres of Illinois countryside and produces apples, peaches, yellow squash, and zucchini. The farm also yields ciders, jams, jellies, and other fruits and vegetables. The family farm is proud of their farming heritage; with so many family members involved in a 120-year old family business, they are able to closely manage all production and sales to offer the retailer the best locally grown selections.



LOCALLY GROV

The fourth and fifthgeneration Flamms currently run the orchard







LOCATION: Decker, IN FOUNDED: 1990 PRODUCTS: Watermellons: Seeded, Seedless, Mini, Yellow and Orange

MEET THE GROWER

FREYCO PRODUCE



ndianapolis

Located in Southern Indiana, Freyco Produce,

Inc. is a family owned and operated business that has grown, packed, and shipped produce for over 40 years. In those years, we have found the best way to offer the highest quality produce is to personally supervise our planting, harvesting, packing, and shipping of our product until it reaches the family table, picnic, or festival. Freyco Produce, Inc. maintains a constant supply of watermelons through the growing season located at our ample locations and growing partner locations listed below. Food Safety is the most important measure of our product. Being highly committed to the laws of sanitation, Freyco Produce, Inc. has a Food Safety Manager on location. Our Food Safety Manager complies with certification on traceability (HarvestMark PTI Compliant), food safety and regulations (PrimusGFS Excellent Certification), and certification for all packing locations.

LOCALLY GROW

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FARM STATS

Indiana grown

LOCATION: Poseyville, IN FOUNDED: 1992 PRODUCTS: Watermellons, Sweet Corn, Squash, Pumpkins, Juice, & More

MEET THE GROWER

FREY FARMS



It is Frey Farms vision to bring the love of the farm to all families. Whether it is one of the farm grown pumpkins, watermelons, or one of the

beverages juiced from the produce, Frey Farms want you to enjoy the very best. They hope you can kick back, relax and share in the love of delicious fruits and vegetables, Sarah's Homegrown[™] agua frescas, and Tsamma[®] watermelon juice.

Founded in 1992 by Sarah Frey, Frey Farms is a family business headquartered near Orchardville, Illinois. Sarah started the business as a simple produce delivery route that quickly grew, and her brothers soon came home to help her. Today, Frey farms grows fresh fruit and vegetables in seven states and distributes fresh beverages nationally. We are grounded in our family values and believe in creating opportunities for those living and working in rural communities. The Frey family is committed to farming with sustainable practices and in preserving natural resources for generations to come.

The youngest of 21 children, Sarah Frey grew up on a struggling farm in Southern Illinois. At 15, she started her own fresh produce delivery business out of an old pickup truck. Two years later she took over the family farm and started doing business with the largest grocery retailers in the country. Frey's story is one of never giving up, negotiating with some of the biggest businesses in the nation and building a company which serves consumers with fresh, healthy products. Frey Farms is the nation's leading producer of pumpkins.

Indianapolis Fruit LOCALLY-GROW





LOCATION: LaPorte, IN FOUNDED: 1831 PRODUCT: Apples, Peaches, Strawberries, Pumpkins, Sweet Corn, Peppers and More

MEET THE GROWER

GARWOODS ORCHARDS



ndianapolis

The Garwoods have been farming 350 acres of land in LaPorte, IN since 1831. The longevity of the family business is not something they take lightly.

John Garwood was a founding father of the LaPorte area and built a school house for neighboring children in the Scipio township area.

Approximately 200 acres of the Garwood's land are dedicated to apples with the remaining 150 acres growing multiple fruits and vegetables every season.

Sixth generation Garwoods operate the business today. Tom, Brian, and Mike Garwood have taken over for their fathers, Carl and Jim, who continue to help on the farm on a regular basis.

Carl A. Garwood was the originator of the Garwood Farm Market in the 1950's. At which time he began selling apples and cider out of a garage on the same property where today's market is located.

Things have changed quite a bit since then, but the same standards of quality and care are practiced. You can count on fresh, safe, quality produce from Garwood Orchards.

LOCALLY GROW

Indiana grown

LOCATION: Harlan, IN FOUNDED: 1959 PRODUCTS: Watermelon, Cantaloupe, Sweet Corn, Peppers, Tomatoes, & More

MEET THE GROWER

GRABER FARMS



ndianapolis

Graber Farms is your local connection to certified organic produce. Their goal is to support the health and environment of the community.

Graber offers a Community Supported Agriculture or CSA Program that allows anyone to make a connection with the farm and receive a weekly box of fresh organic produce. Through this program, farmers are able to purchase supplies such as seeds, water, equipment, and helps pay for labor costs.

Graber Farms produce is available at several local farm markets and health food stores.

Why Choose Organic?

- More nutrients and antioxidants than conventional
- No artificial colors or flavors
- No artificial preservatives
- No irradiated ingredients
- No GMO ingredients



Organic farms have 30% less greenhouse gas emission than conventional farms

LOCALLY GRO





LOCATION: Wooster, OH **FOUNDED:** 720 **PRODUCTS:** Zucchini, Yellow Squash, Red Beets, Cabbage, Eggplant and More

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MEET THE GROWER

GREEN FIELD FARMS



Green Field Farms was founded in 2003 to preserve the plain community's farmers. In order to produce for Green Field Farms, a farmer must be a member of

LOCALLY GROW

the co-op and each member must use a horse and buggy as their main source of transportation.

There are currently 95 different producers with a combined total of 720 acres in production at GFF. They follow strict guidelines and common principles that reach beyond FDA regulations.

Their vision is to preserve the agrarian lifestyle of plain communities by enabling GFF to support their small family farms. They aim to inspire people and communities to practice faithful land stewardship.

The Green Field Farms mission is to build a brand and an organization that reflects their faith, values, and their way of life; to develop profitable niche markets for agricultural products produced by plain communities; and to create a local economy to support the plain community and enable it to thrive.

Green Field Farms believes in continuing their oldworld tradition of providing healthy, nourishing food for their family and yours.



LOCATION: Willard, OH FOUNDED: 1903 PRODUCTS: Beans, Blueberries, Carrots, Lettuce, Peppers, Spinach, Onion, Squash, Corn, & More

Ohio grown

MEET THE GROWER

HOLTHOUSE FARMS

HOLTHOUSE FARMS -Of Ohio Inc.

Holthouse Farms is a family owned vegetable

LOCALLY GROV

farm, located in north central Ohio, that has been producing high quality produce for over 100 years. In 1870 Jan Holthuis was born in the Netherlands; 19 years later he would leave his homeland and set up residence in Kalamazoo, Michigan, and eventually settle in a tiny village about 50 miles south of

Sandusky, Ohio, called Celeryville. He and his two sons, Rudy and Jacob, established what would become Holthouse Farms in 1903. Jan later settled in the nearby town of Tiffin, leaving the farming to his sons. They continued to work and grow the business, and later shared it with their sons. Rudy's boys fordon, Stanton and Mark and Jacobs' son Wayne all worked together for several years. When Rudy and Jacob retired the business split up. Wayne split apart from the group and started his own farm, while Rudy's boys stayed together to carry on the name of Holthouse farms. Holthouse Farms recognizes the importance of local markets for local growers. Produce harvested in the morning, processed and shipped by that evening will likely be on the shelf within 24 hours of leaving the field. The local consumers have the benefit of a better tasting and fresher product, lower cost and environmental impact resulting from shorter "food miles," longer shelf life, and on top of all that Ohio's economy sees benefits by keeping the money close to home.





LOCATION: Collinsville, IL FOUNDED: 1975 PRODUCTS: Horseradish

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MEET THE GROWER

J.R. KELLY COMPANY



ndianapolis

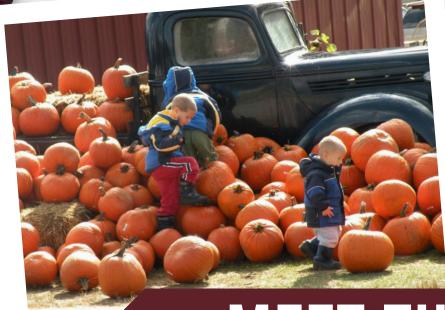
J.R. Kelly Company is located in the heart of horseradish country in Collinsvill, Illinois, just 15 miles from St. Louis, Missouri. The fertile soil here creates the ideal environment for the production creadish

of high quality horseradish.

We market ten to twelve million pounds of horseradish roots a year, making us the largest supplier of horseradish roots in the United States. Not only do we supply horseradish roots domestically but internationally as well, shipping tons of horseradish roots to all corners of the globe. J.R. Kelly offers five different grades of horseradish roots; from fresh produce grades to other grades perfect for all types of horseradish processing including medical use. Our state-of-the-art cooler warehouses allow us to store and ship all our fresh horseradish roots all yera round.

As a leader in the horseradish industry, J.R. Kelly is constantly searching for new avenues to expand its growing market.

LOCALLY GROW





Indiana grown

LOCATION: Goshen, IN FOUNDED: 1922 PRODUCTS: Pumpkins, Flowers, Asparagus, Blueberries, Apples, Rhubarb, & More

MEET THE GROWER

KERCHER'S SUNRISE ORCHARDS



ndianapolis

For 99 years, through 5 generations of Kerchers we proudly have grown fruits and vegetables for ourselves, our community and our world.

The farm market is packed full of locally grown and locally made: fruits, vegetables, apple cider, jams and jellies, popcorn, noodles, maple syrup, honey, baked goods, soy candles, annual flowers, planters and hanging baskets, and more. Kercher's is a family friendly farm offering school and group tours in the fall with Mrs. Apple herself as your tour guide.



LOCALLY GROW





LOCATION: Oaktown, IN OWNER: The Horrall Family ACRAGE: Approx. 3,000 PRODUCT: Asparagus, Cucumbers, Cantaloupe, Watermelon, Sweet Corn, and More

Ohio arowr

MEET THE GROWER

MELON ACRES



Established in 1976, Melon Acres is built on a family tradition of food safety, innovation, and exceptional quality. The farm is a leader in the produce industry by

providing high-quality value-added produce to its customers.

Melon Acres remains family-owned and operated by Mike and Vicki Horrall, along with their three children, Autumn, Jacob, and Whitney, who carry on the mission of passing on trusted, quality fruits, and vegetables.

Their mission statement is in their logo; Trusted for

their commitment to food safety and the level of quality in their product; Family Quality embodies the concept of being proud to feed families with their quality of product; Pass It On refers to the longevity of the farm within the family and the development of a reputation for providing customers with the best produce available so that they will want to share with others.

The farm has grown to include over 3,000 acres of cantaloupe, watermelon, sweet corn, cucumber and asparagus, as well as a community-supported agriculture program. Melon Acres' produce is hand-picked and handled as if it came from the consumer's own garden. As Mike is proud to say, "Nothing less than farm fresh!"



LOCALLY GROWN





LOCATION: Urbana, OH ACREAGE: 2,500 PRODUCT: Cabbage, Green Beans, Sweet Corn, Potatoes and Snap Peas

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MEET THE GROWER

MICHAEL FARMS



From field to market in less than 24 hou

Family Traditions combined with the newest farming technologies enable Michael Farms to supply the region's top retail stores and restaurants with the finest snap beans, potatoes, sweet

corn, and cabbage. Growing all their own vegetables on 2,500 acres of naturally rich mineral soil in the Ohio valley allows them to consistently supply the highest quality vegetables throughout the season.

The original 300 acre farm in Champaign County was purchased in 1958, in which ten acres of potatoes were grown with the rest of the farm producing feed for the dairy operation. In the mid 1960's, Doug and Phyllis Michael sold the dairy cows and expanded the potato acreage.

Their three sons started growing other vegetables while still in high school, marketing primarily to local retailers and through their own farm market. In 1980, Doug and Phyllis, along with their children, formed Michael Farms, Inc.

The farm is located in the center of the prairie composed of mineral soil left from glaciers. This provides a unique, well-drained soil rich in nutrients and perfect for vegetable production.

LOCALLY GROW







LOCATION: Hudsonville, MI **ACRAGE:** 2,500 **PRODUCT:** Radishes, Turnips, Parsnips, Celery, Romaine, and More

MEET THE GROWER

MIEDEMA PRODUCE

Miedema Produce started in 1971 when produce, Inc. brothers Gerald and Ron Miedema raised their first crops in

Jenison, MI. They learned from their father, Ted, who had farmed in the Netherlands and immigrated to the United States. He used his vegetable growing expertise to make a start in America.

Miedema began with red radishes - the hallmark product grown and produced today. Buyers knew he grew the best crop, so Miedema Produce has become one of the largest growers and shippers of radishes in the world.

1973, the company moved operations to its

ndianapolis

current location in Hudsonville, MI and added celery, parsnips, and turnips to meet the demands of their customers.

As the business continued to grow, the company added vegetables such as onions, cucumbers, peppers, summer squash, and lettuce to the product line.

Today, they ship more than a hundred different products to customers all over the United States and Canada.

Thanks to Miedema, customers can enjoy their produce year-round with their Nhytemp® processing technology that locks in flavor and texture.

LOCALLY GROW





Michiga grown

FARM STATS

LOCATION: Capac, MI FOUNDED: 1951 ACREAGE: 11,300 PRODUCT: Cabbage, Green Beans, Cucumber, Rhubarb, Variety Peppers, Pumpkin

MEET THE GROWER

MIKE PIRRONE PROUDCE



Mike Pirrone Produce began as a mushroom farm in southwest Michigan in 1951, focusing primarily on providing quality mushrooms and later adding hothouse rhubarb. Today, they have expanded not only acreage, but also product

supply, distributions, and packaging capabilities - farming 3,000 acres of land and approximately 11,000 acres of products.

The company has stayed close to its roots by remaining active in the rhubarb business, but has added green beans, cucumbers, cabbage, pumpkins, and peppers, to name a few. Owners Henry "Butch" DeBlouw and son, Henry DeBlouw carry on the value and integrity of the Pirrone name while placing a renewed emphasis on innovation in food safety, production, packing, and shipping.

Their mission is to lead the northeast in growing and distributing the highest quality products while maintaining ethical business boundaries and optimizing grower and customer satisfaction.

Through technology and teamwork, they work toward their mission by providing open communication with their growers, employees, and customers. Their business is based on leadership, teamwork, honesty, respect, and openness.



LOCALLY GROW

LOCATION: Vincennes, IN FOUNDED: 1935 PRODUCTS: Watermelons

Indiana grown

MEET THE GROWER

MOUZIN BROTHERS



Julius Mouzin founded the first Mouzin Brothers farm in 1935 with

LOCALLY GROV

only a few acres of land. The farm has now grown to more than 4,000 acres. Third generation farmers Ed and Dennis, along with their father, Paul, continue a strong family tradition of knowledge and experience combined with honesty and integrity.

The Mouzins are a family of dedicated growers, packers and shippers who specialize in the distribution of the highest quality fruits and vegetables to the entire Midwest region. The sweetest watermelons of the summer come from Mouzin Brothers Farms in southwest Indiana. They offer seeded and seedless varieties in picnic and personal sizes. Harvested at the peak of freshness for maximum shelf life, their melons exceed US food quality standards. All are individually weighed, washed and inspected; then GSI labeled, packed to customer preference in cartons or bins and delivered fresh and display ready!







Indiana grown

LOCATION: Demotte, IN **FOUNDED:** 1917 **PRODUCT:** Conventional and Organic Blueberries, Blackberries, Raspberries, Strawberries, Cranberries, and Avocados

MEET THE GROWER

NATURIPE ®

ndianapolis

Naturipe Farms is a grower-owned producer of wholesome, good-for-you, fresh berries grown by working family farmers. Whether they oversee a small family homestead or a large estate, their farmers define themselves less by commercial success and more by their close harmony with nature. Together, under the Naturipe® label, this group of passionate farmers was born out of the desire to unite their efforts.

Unique to the produce industry, Naturipe Farms is a partnership between four highly-esteemed fresh berry growers, whose fields are spread across the globe. As a group, their growers are able to provide consistent and diverse seasonal crops. To ensure year-round availability with a commitment to seasonal produce, fresh berries are farmed in the most optimal growing regions throughout North and South America.

"By sharing resources, skills, labor and knowledge, we are better farmers and in turn strengthen the farm community."



LOCALLY GROW





LOCATION: Traverse City, MI FOUNDED: 1991 PRODUCT: Blueberries, Blackberries, Raspberries, Figs, Mangos, Pomegranates, Citrus, Lemons, and More

Indiana

growr

MEET THE GROWER

NORTH BAY PRODUCE



North Bay Produce is an international, grower-owned, yearround, fresh produce marketing and distribution cooperative, headquartered in Traverse City, Michigan. The company's 29 stockholders are located in

Argentina, Chile, Costa Rica, Guatemala, Mexico, Peru, Uruguay, and the United States.

Wilderness Fresh Produce was established in 1984 as a division of Cherry Central Cooperative to market fresh Michigan apples, asparagus, and prune plums for several of its members. In order to meet growing retail demand for year-round fresh produce, the company began importing product from Latin America in the late 1980s to expand its existing supply base. Due to the success of these programs, Wilderness Fresh and its Latin American partners formed North Bay Produce, Inc. in 1991. Since that time, North Bay Produce has grown considerably to become one of the market leaders in each of our core



LOCALLY GROV

North Bay Produce blueberries are available in the MIdwest between June and







LOCATION: LaFarge, WI FOUNDED: 1988 PRODUCT: Cabbage, Cucumbers, Yellow Squash, and More

MEET THE GROWER

ORGANIC VALLEY CO-OP



The Organic Valley Cooperative was established when local farmers banded together with local farmer George Siemon in order to provide a sustainable way to farm that protected the land, animals, economy, and people's health.

They were on a mission to change the way people think about food. They set high organic standards for themselves, which later served as the framework for the USDA's organic regulations.

Quickly, the co-op had family farms joining the coalition from all over the nation and soon emerged as the nation's leading producer of organic dairy. After 30 years of business, Organic Vally still produces some of the highest quality organic dairy, vegetables, soy, and eggs.

Currently, there are 420 third-generation farms and 190 fourth-generation farms in the co-op.

Over 2,000 members own and run Organic Valley. Organic Valley believes in five "crazy" ideas to produce high-quality products:

- 1. Make the farmers the boss
- 2. Use crazy simple ingredients
- 3. Let cows do cow stuff
- 4. Think small, really small

LOCALLY GROW

5. Hire a farmer as your CEO







LOCATION: Indianapolis, IN **OWNER:** Peaper Family **PRODUCT:** Turnips, Peppers, Kale, Squash

MEET THE GROWER

PEAPER BROTHERS, INC.

The proud history of Peaper Brothers, Inc. began over 130 years ago when William Peaper and Henrietta Wegherst traveled from their homes in Germany to begin new lives in the United States. Shortly thereafter, William established a garden business that produced vegetables in hotbeds on five or six acres on what is now known as Pleasant Run Boulevard. In 1909, William and Henrietta purchased 26 acres on Bluff Road and relocated the business to that location where it operates today.

Their sons, Fred and Chris Peaper, formed Peaper Brothers, constructed glass greenhouses, and expanded their crops to include tomatoes and lettuce. The outcome of their hard work and innovative ideas such as row cropping and the use of root cellars was an increased demand for Peaper Brothers produce.

After many years, a fourth generation partnership of Peaper family members has allowed Peaper Brothers to continue to flourish. Peaper Brothers was incorporated in 1987 and over the past 20 years, they expanded their market beyond turnips to produce crops to meet the ever-changing needs of the consumer such as a variety of peppers, kale, and squash.

Known for the quality of their turnips, a Peaper Brothers turnip's top and root is kept intact to keep moisture content higher in order to maintain the crisp, fresh taste. All turnips are hand-harvested to reduce bruising and scarring.

Indianapolis Fruit LOCALLY GROW





LOCATION: Carleton, MI OWNERS: David & Roseanne Ruhlig ACREAGE: 1,000 PRODUCT: Corn, Greens, Peppers, Squash, Pumpkins

Ohio

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MEET THE GROWER

RUHLIG FARMS

David and Rosanne Ruhlig founded Ruhlig Farms in 1970 with intentions of keeping it a family farm. All four of their children are involved in the farm's operations.

Since David and Rose started the business, Ruhlig Farms has grown from 40 acres to over 1,000 acres of land, distributing fresh market produce to stores all over Michigan.

Ruhlig Farms takes pride in growing a diverse amount of home grown produce, offering everything from squash, cucumber, cabbage, broccoli and cauliflower to muskmelon, watermelon, and green bell pepper. They also grow different varieties of specialty pepper, tomato, and eggplant. Everything is hand-packed fresh daily and cooled to maintain peak freshness.

The Ruhlig family plans to continue to grow their business in an effort to supply Michigan with homegrown produce for many years to come.



David and Rose Ruhlig, center, surrounded by their children, founded Ruhlig Farms, LLC in 1970.

LOCALLY GROV







LOCATION: St. Joseph, MI **FOUNDED:** 1864 **PRODUCTS:** Cherries, Peaches, Apples, and Tomatoes

MEET THE GROWER

SCHILLING FAMILY FARMS



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The Schillings, and Kellers, have been farming for over 150 years. The original Schilling homestead

and farmland was founded in Eau Claire, Michigan in 1864, is still in the family and being actively farmed.

The farms took off in the 1950's and 60's under the leadership of Fred and Virginia Schilling, whose sons, Fred and Steve, took ownership in the 70's. Through hard work and farming innovation, Fred and Steve built the business to be a premier fruit and vegetable wholesaler, nation-wide.

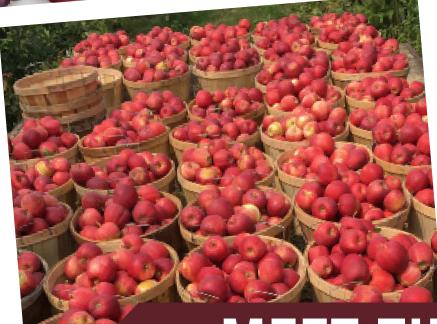
In 2018, the 6th generation of Schilling farmers, including Ben and Mark, and their wives, Bae and

Abby, took over operations and formed Schilling Family Farms, LLC.

Both Fred Jnr. and Steve Schilling are still very active on the farm.



LOCALLY BROW





LOCATION: Ionia, MI **OWNER:** The Sherwood Family **PRODUCT:** Gala, Honeycrisp, Rome Beauty, Cortland, Fuji, and other apple varieties

MEET THE GROWER

SHERWOOD ORCHARDS

Sherwood Orchards is new in name only. The land has been owned and farmed by the same extended family for decades. Fruit trees were initially planted by John Petersen during the 1960s. Tom Baylis married John's daughter, Judy, and took over the orchards during the 1970s. Tom's nephew, Don Sherwood, helped manage the orchards in the 80s. Tom continued to manage the orchards until selling the land to Don in 2012.

"Sherwood Orchards is proud to carry on the traditions established by John Petersen and Tom Baylis. In addition, using new arboriculture techniques, Sherwood Orchards will progress into the future producing an excellent product for our customers."

Along with managing their farm, the Sherwood family also runs a farmer's market that sells apples, cider, baked goods, and vegetables from July to November. Sherwood Orchards has a family friendly environment, hosting craft events for kids and hay rides.



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LOCALLY GROW



Indiana grown

LOCATION: Vallonia, IN FOUNDED: 1959 PRODUCTS: Watermelon, Cantaloupe, Tomatoes, Bell Peppers, Sweet Corn, & More

MEET THE GROWER

STUCKWISH FAMILY FARMS



Stuckwish Family Farms is a fourth-generation family owned farm located in Jackson County, Indiana since 1959 and is operated by Vernon Stuckwish, Lonn Stuckwish and

Ryan Stuckwish. Over the years Stuckwish Family Farms has expanded to grow a variety of delicious vegetables including: watermelon, cantaloupe, tomatoes, roma tomatoes, bell peppers, hot peppers, sweet corn, pumpkins, winter squash and guards during our harvest season.

FIELD INSPECTIONS

Every day a farm manager inspects the fields to determine the condition of the produce and ensure the product is picked at the peak of freshness for maximum shelf life and taste.

HARVESTING

Once our farm managers inspect the field and determine that it is ready for harvest, our harvest crews will begin the work of bringing in the produce following Good Agricultural Practices. our employees are trained continually to pick the produce at the peak of freshness and quality.

PACKING

As soon as the produce is harvested, it is brought to our packing shed where it is inspected by Quality Control staff and general appearance. The produce is then washed, graded, labeled and placed in containers for shipping.



LOCALLY-GROW





LOCATION: Northfield, WI **FOUNDED:** 2015 **PRODUCTS:** Organic Green Salads

MEET THE GROWER

SUPERIOR FRESH



At Superior Fresh we are proud to partner with Mother Nature in an effort to heal the

planet as we produce the finest American raised salmon and grow some of the most incredible USDA certified organic vegetables. We believe sustainable agriculture is the future. Our aquaponic farm is hyper-efficient, allowing us to devote hundreds of acres to land restoration.

WATER CONSERVATION

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Each salad saves up to 10 gallons of water when compared to field lettuce. We recycle 99.9% of our water.

GREENHOUSE GROWN

Our family farm uses a fraction of the land compared to traditional growing methods. This allows us to protect precious resources, like water and soil, through conservation.

RECYCLED PACKAGING

Our clamshells are made from recycled plastic. We are re-purposing up to 4 recycled water bottles per package.

LOCALLY GROW

Michigan grown

LOCATION: Hudsonville, MI FOUNDED: 1918 PRODUCTS: Celery, Cabbage, Bell Peppers, Asparagus, Corn, Summer Squash, Green Beans, & More

MEET THE GROWER

SUPERIOR SALES



Superior traces its roots as a grower/shipper of Michigan vegetables to 1918. Originally a family owned company, Superior has grown over

LOCALLY, GROV

the last 100+ years into a diversified produce shipping, packing, repacking and sales organization. Superior originally focused on celery, grown by the Blauwkamp family. With incorporation and expansion in the early sixties, the Blauwkamp family began handling other local growers commodities. A 30,000 square foot distribution center soon followed. Sales increased throughout the Midwest and Southern destination points. Superior enlarged its capabilities to include packaging of celery for private labels and its own "Superior" label. In 1993, Randy Vande Guchte started Superior Sales, Inc. With a vision of expanding sales, Superior handled more commodities, attracting additional customers, and provided a high degree of product quality, professionalism and customer service. In 1994, Superior Sales moved into a state-of-theart distribution center enabling us to provide our customer more options and services. With the addition of a whole separate company, Superior Sales West, Inc. which consists of the Monterey California Headquarters. Sales offices in San Antonio, Walla Walla, & Nogales. With the addition of the Budd Lake sales office & the Texas warehouse, Superior Sales continues to be an industry leader.

Indianapolis Fruit

LOCATION: Hamburg, AR FOUNDED: 1982 PRODUCTS: Roasted Soybeans, Shelled Corn, Soy Hulls, Canola Meal, Corn Gluten Meal, & More

MEET THE GROWER

TRIPLE-M-FARMS



Our specialty is customer formula feed manufacturing and our goal is to give our

LOCALLY GROV

customers what you want, when you want it, and how you want it, to the best of our abilities. From taking the orders through manufacturing and final delivery. Our local staff has years of experience working with livestock nutritionists to formulate the best nutrition programs and feed formulas.

With targeted nutrition and excellent ongoing customer support, Triple-M-Farms is your reliable source for better feed services. Quality feed means better results for your farming needs. We offer a prepay program with additional savings. We also offer a fiscount if paid within 10 days of purchase. Triple-M-Farms is a family-owned operation that's been in the feed business since 1982. The Musser family originally purchased the mill to have a grain drying facility and storage area, as well as to mill feed for their nearby beef and hog farm.

Soon after the Mussers purchased the facility, a livestock nutritionist approached them to create customer formula feed for his customers. Since the mill was more than sufficient for their own needs, the Mussers worked with him to meet this request. That was our first customer formula feed order – now we're well known across the mid-Atlantic states for customer formula feed. agri-businesses.

Indianapolis Fruit

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LOCATION: Harvard, IL FOUNDED: 1954 PRODUCTS: Mirai Sweet Corn, Pineapple, Watermelon, Squash, Green Beans, Cantaloupe, & More

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MEET THE GROWER

TWIN GARDEN SALES



ndianapolis

Since 1954, the name Twin Gardens has been associated with providing the finest fresh produce.

Continuing into the 21st Century, our company remains family owned and operated through four generations. Our family has dedicated over 54 years to the development, improvement, and advancement of sweet corn, and we're now proud to add many varieties of fruits and vegetables as well.

We hope that the development of this site will prove to be useful to each of you, our visitors, as you browse & gather the information you seek.

Hopefully, customers will find many points of interest bout our products and services including growing locations, availability and specifications. Our growers will learn a bit more about us and our network of producers and with whom they are associated.

With our national network of growers and producers, we're able to harvest our products year-round.

From our farms to your table, every step in the process is controlled with the strictest measures to ensure quality.

We've built our reputation over four decades by creating one of the world sweetest varieties of sweetcorn.

LOCALLY GROV



LOCATION: Imlay City, MI FOUNDED: 1958 ACREAGE: 600 PRODUCT: Romaine, Red Leaf, Green Leaf and Head Lettuce

MEET THE GROWER

VANDYK FARMS



John VanDyk started farming on his own on the muck soil around Imlay City in 1958. With the help of his wife, Wilma, he grew lettuce and potatoes from the start.

The last potatoes were grown by the farm in 1998, and they have since began focusing and growing their leafy green operation.

VanDyk Farms is a major supplier of iceberg and romaine lettuce to fresh and processed markets in Michigan and other states along the East Coast.

About four different types of lettuce are grown on over 600 acres of land. The farm limits its carbon

footprint by limiting its soil tillage and adapting other healthy growing practices.

VanDyk Farms maintains global food and safety regulations by performing third-party verification of its farming methods. The methods to provide top-ofthe-line produce ensures the consumers' products are not only fresh but completely safe from field to fork

Doug and Beth VanDyk, their children, Dennis and Carol and their children team up with two harvesting crews, a weeding crew, and a transplanting crew to service area restaurants and markets with all their leafy green needs.



LOCALLY GROWN

Indiana grown

LOCATION: Winchester, IN **FOUNDED:** 1944 **PRODUCTS:** Sugar Cream Pie, Southern Pecan Pie, German Chocolate Pie, Peanut Butter Pie, Pumpin Spice Pie, & More

MEET THE GROWER

WICK'S PIES



From raising pigs to starting a trucking company, Duane "Wick" Wickersham was always a hard working entrepreneur. On September 2, 1944, Wick was making a delivery to a local factory in Winchester, IN, and upon

LOCALLY GROV

wicks

arrival noticed a commotion; an employee had spent his lunch hour at the pub and returned intoxicated. In his impaired state the employee caused an accident that shut down production. Wick overheard the plant managers complaining about how often their employees were getting intoxicated during their lunch break, and Wick suggested that they open a café inside the facility so employees would stay for funch. A week later, the owners of the factory called Wick and asked if he would like to open that cantina. After a successful first year, he sold the cantina to the factory and started The Rainbow Restaurant in downtown Winchester.

Using many of his Grandmother's recipes, Wick was successful with his new restaurant. The pies were such a hit (especially Sugar Cream Pie) that he started delivering them out of a 1934 Buick Sedan. Wick reached his goal of producing and selling 300 pies per day after just 4 years. Through hard work and word of mouth, the demand for Wick's ppies outgrew his capacity, and he needed to scale his production. In 1961, Wick purchased a building and built his new production line with featured a nitrogen freezing process that allowed for the shipment of frozen pies.







LOCATION: Madison, WI FOUNDED: 2012 PRODUCE: Watermelon, Strawberries, Sweet Corn, Peppers, Tomatoes, and Much More

MEET THE GROWER

WISCONSIN FOOD HUB CO-OP



The Wisconsin Food Hub Cooperative (WFHC) is a farmer-led cooperative owned by the producers and the Wisconsin Farmers Union. The co-op is a result of a unique private-public partnership with Dane County, Wisconsin, officially incorporated in October 2012.

They are committed to building a socially and ecomonically vibrant food system with respect to its land and communities. The farmers in the co-op are experienced in providing igh-quality goods for the market.

The farmer members of the co-op are experienced in growing high-quality produce and making processed

goods for the market. Here's a list of Wisconsin Food Hub producers:

- Adamanski's
 Sugar Bush
- Agrecol Farms
- Alsum Farms
- Blaser's Acres
- Coloma Farm
- Don's Produce
- Double S BBQ
- Driftless Organics
- Drumlin

LOCALLY GROW

Community Farm Emerald Meadows Farms

- Fazenda Farms
- Flyte Farms
- Four Elements
- Geneva Produce
- Heath Farms
- Hoesktra Farms
- Olden ProducePleasant Valley
- Acres
- Renaissance Farm
- Turner Farm







LOCATION: Vincennes, IN FOUNDED: 1960 OWNERS: The Wonning Family PRODUCT: Cantaloupe and Watermelon

MEET THE GROWER

WONNING MELON FARMS

The Wonning Melon Farm is located in the rich agricultural area of southern Indiana, an area known for its abundantly fertile and sandy soil. The soil provides the perfect growing conditions that make the Vincennes area famous for melon production and no one grows better watermelon and cantaloupe in the area than Wonning Melon Farms.

The farm's rich history started in the early sixties when Robert Wonning established the farm. Over 50 years later, the Wonning Melon Farm celebrates three generations of family leadership.

Brad, Diane, Jeff, and Alan Wonning all carry on the tradition of producing the best produce available.

LOCALLY GROW

Their melon production season runs from mid-June to the end of September, with a large push for watermelon production during and immediately after Independence Day.

A strong sense of pride and passion is apparent when talking to any member of the family. Hard work and passion goes into every planting, every harvest, and every smile from every loyal customer.

Indianapolis Fruit



LOCATION: Vandalia, IL FOUNDED: PRODUCTS: Hanging baskets, Potted Plants, Tomatoes, Asparagus Lettuce Opions &

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Asparagus, Lettuce, Onions, & More

MEET THE GROWER

ZIMMERMAN PRODUCE



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Zimmerman Produce and Circle Z Angus at Vandalia, Illinois, provide great insights into the importance of growing a safe, consistent product. They raise not

only Angus cattle, but have provided fresh produce to Schnucks Supermarkets for the past ten years. Much of the methodology overlaps between products with an understanding that what is on the inside matters. Customers return because the product (produce or steak) tastes good. The Zimmermans have been long standing customers of Gardiner Angus Ranch and Hinkle's Prime Cut Angus in Nevada, Missouri.



LOCALLY GROW