Produce Program

A Tradition of Excellence since 1940
Pocono ProFoods
Rt. 191 & Chipperfield Drive
Stroudsburg, PA 18360

(570) 421-4990
(800) 366-4550

www.poconoprofoods.com
Local/Sustainable Produce Program
GREENER FIELDS TOGETHER

Eligibility

• The local farm is located within a 7-hour drive from where the food is distributed

• The farmer or farm family participates in the day-to-day and management of the farm and owns or leases its productive assets

• Local farms are required to be inspected annually by an approved third party food safety organization. Funding is available for those farms that need assistance for the audit program

integrity

NSF
The family farm initiative of Greener Fields Together is an important way to promote the availability and safety of local produce. All participating farmers must demonstrate their adherence to good agricultural practices (GAPs) and apply food safety controls to their operations that are based on accepted industry standards. To that end, farmers are provided with educational tools to promote the adoption of such practices and prepare them to pass a required annual GAP audit.
• Implement comprehensive sustainability programs focused on waste, energy, and community connectivity

• Continuously engage and nominate local farms to enhance the comprehensive network of local producers

• Collaborate with regional hospitality partners who are dedicated to sustainability
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<tr>
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<th>Local/Sustainable Produce</th>
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<tbody>
<tr>
<td><strong>Most Popular Local Produce Items</strong></td>
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<tr>
<td>1.</td>
<td>Corn</td>
<td>10.</td>
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<tr>
<td>2.</td>
<td>Cabbage</td>
<td>11.</td>
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<tr>
<td>3.</td>
<td>Tomatoes</td>
<td>12.</td>
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<td>5.</td>
<td>Endive</td>
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<td>6.</td>
<td>Potatoes</td>
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<td>8.</td>
<td>Escarole</td>
<td>17.</td>
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Dries Orchards is a third generation orchard operation located seven miles south of Sunbury Pa. Started in 1948 by the Dries family, today it operates under second generation owners Ken & Mary Dries along with the third generation Heidi and Michael Stahl.

The fruit growing operation consists of approximately 200 acres of fruit. Apples are the largest crop followed closely by peaches and nectarines. Dries also grows pears, grapes, black raspberries and strawberries as well as a sizable cider business. Controlled atmosphere storage allows the orchard to sell apples year round. The crops are packed on a computerized grading line and wholesaled throughout the region. The family also operates two roadside retail markets which provide local customers with fresh fruits and vegetables. Dries Orchards is a proud and active member of the following organizations: U.S. Apple Growers Association, Pennsylvania State Horticulture Association, the National Peach Council and is the Director of the Pennsylvania Apple Marketing Board.
Gould’s Produce & Farm Market
Brodheadsville, PA

Gould’s Produce and Farm Market is a family run “fresh fruit and vegetable farm” owned and operated by Carl and Ann Gould along with their two oldest sons Chuck and Russell. The farm was previously owned by Luther and Arlene Dorshimer (Ann’s parents) who purchased the farm from Calvin and Grace Buhler in 1947. The first fruits and vegetables were set out for sale in the front yard of the Dorshimer family home on Route 209 in Brodheadsville. In 1988 Carl and Ann moved the business to its present location on Frable Road.

Over the past 22 years they have expanded the number and variety of products offered for sale at the market. The market is undergoing an addition to the building which will double the amount of usable floor space. The market opens each year on a daily basis starting May 1st and remains open through December 22nd. A visit to our market helps you experience a step back in time. In May we offer flower plants, hanging baskets, vegetable plants and sundry items. The month of June brings on home grown strawberries. Near the end of June we begin with a full line of our own vegetables including peas, string beans, peppers, tomatoes, sweet corn, red beets, potatoes and a variety of other vegetables. In July we harvest peaches which are followed by apples and various fruits and pumpkins.

Gould’s Produce and Farm market is a member of the Pennsylvania Vegetable Growers association, the Pennsylvania Preferred Program, East Stroudsburg and Monroe Farmers markets and the Farmer’s Market Nutrition Program. All produce grown at Gould’s is available June through November.
Not long after emigrating from Trencin, Czechoslovakia Stephen Sernak and his wife Ethel purchased a 79-acre farm in 1920 in Weatherly, PA. Since then the farm has been family owned and grown to over 1000 acres and is currently one of the largest family owned and operated farms in northeast Pennsylvania.

Sernak Farms annually harvests crops such as corn, cabbage, squash, pumpkins, gourds, cucumbers, eggplants, red & green peppers, a variety of specialty peppers and grape & cherry tomatoes.

Sernak is a member of the Pennsylvania Farm Bureau and the Pennsylvania Vegetable Growers Association. They have over a 25-year relationship with Pocono Produce Company. All produce grown at Sernak Farms is available May through October.
Lakeville Specialty Produce
Washingtonville, PA
Fine specialty produce for over 25 years

Lakeville Specialty Produce Company was founded in 1976 as AgrowNautics, Inc., and pioneered in the early development of commercial-scale controlled environment growing systems and techniques.

The company’s original hydroponic production facility in Salisbury, Connecticut was followed by a second and larger facility in Hopewell Junction, New York, and finally, in 1985, by the company’s present facility in Washingtonville, Pennsylvania.

From modest beginnings with Bibb lettuce and salad spinach marketed directly to retail grocery outlets, Lakeville Specialty’s product line has evolved over the years to include a wide variety of high-end specialty salad greens, distributed nationwide through wholesale and retail channels to fine restaurants and upscale vendors of fresh produce from coast to coast.

With the benefit of extensive technological and horticultural expertise derived from a long production history, Lakeville Specialty has earned a well-deserved reputation as the most consistent and dependable producer of top-quality hydroponic specialty produce in the country. Lakeville incorporates the highest standards of food agricultural practices and maintains the highest level of food safety standards. All Lakeville products are available year round.
Tallman Family Farms LLC
Tower City, PA

Tallman Family Farms L.L.C. is well known in the area for their quality fresh potatoes that they grow in their great Leck Kill red shale mineral soil. The original homestead of 129 acres was purchased in 1860 by Peter Schwalm. The farm was eventually passed on to George W. Tallman who was George Schwalm’s grandson. George Tallman accumulated the 1000+ acres of beautiful farmland in the Williams Valley near Tower City. The farm is now operated by five of his eight children George, Bill, Joe, Virginia, and Richard.

Pocono Produce markets their locally grown potatoes in Pennsylvania, New Jersey, New York, Delaware, and Maryland. This has greatly helped the sustainability of Tallman Family Farms so they can continue to grow their locally grown produce with less food miles for consumers in the Northeast.

One of their most popular items is their “Special Frying Potatoes” and “Special Frying Chefs” they are great for French Fries, Home fries, and Hash browns. These are a great all purpose potato as well for roasting or mashing. Many local restaurants and concessionaires have been frying their trademarked brand since 1987.

Tallman Family Farms is an active member of the following organizations: USDA Licensed Wholesale Dealer, Fresh Fruits and Vegetables, PA Cooperative Potato Growers, the United States Potato Board, PA Vegetable Growers Association, PA Potato Research Board and the Lehigh Valley Potato Growers Association. All Tallman products are available year round.
Country Fresh Mushroom Company
Avondale, PA

Country Fresh Mushroom Company, formerly known as Wilson Mushroom Company (WMC), was established in 1925 and was incorporated in Pennsylvania on August 12, 1960. The Company’s business is packing and distributing mushrooms throughout the United States. By 1985, annual fresh mushroom sales had reached 24 million pounds. During this period Wilson Mushroom had gained a solid reputation among the mushroom growing community and had built a loyal customer base in its marketing areas.

In September 1985, the Company was sold to a group of 8 mushroom growers. This combination produced a company with annual sales of over 35 million pounds. The Company now markets its fresh and blanched mushrooms throughout the Northeast, Mid Atlantic, South, Midwest and West Coast.

In January 1995, the company changed its name to Country Fresh Mushroom Company, which unifies the identity of the company and brand name in the marketplace.

Currently Country Fresh is formed by 6 grower owners. Sales of approximately 60 million pounds are sold of fresh packed mushrooms and quick blanched. At Country Fresh Mushroom Company the highest food safety standards are in place. All mushrooms are grown in Avondale, PA and are available year round.
As an operator today it is more important than ever to support “local” and “sustainable” practices as these issues have become primary to families, college students, baby boomers, senior citizens, and so many more consumers. By dining at A Greener Fields Together establishment they’re choosing to support foodservice operators who value safe, sustainable produce. Our program together with our hospitality partner initiative focuses on educating and engaging patrons at foodservice providers nationwide to ensure a safe, sustainable local experience from seed to fork.

**eligibility**

Our qualifying criteria ensure that each Greener Fields Together hospitality partner takes responsibility for sustainability standards and commits to continuous improvements within their operations. Areas of focus include:

- Support Greener Fields Together supply chain
- Supports local produce programs *(season permitting)*
- Supports Greener Fields Together sustainability improvement programs such as:
- Waste Management & Efficiencies: recycling, disposables and energy consumption
- Purchasing & Sourcing: local/seasonal, eco-friendly supplies
- Transport: Delivery frequency and timing, key drops, and transit types
- Social: Community involvement and philanthropy
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