



2020

MARYLAND'S BEST

EXPO



**FRESH
LOCAL**



**FRESH
LOCAL**

Presented by the Maryland Department of Agriculture





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2020 EVENT SPONSORS

Special thanks to the following sponsors who helped to make this event possible...

**Crow Insurance • Grow and Fortify
MARBIDCO • Maryland Farm to School
Maryland's Best • Maryland Department of Agriculture
Oyster Recovery Partnership • Rural Maryland Council**

See sponsor ads on pages 5 through 11, and see complete info in the "Additional Attendees" section of the directory.

Maryland's Best Expo welcomes members of the Maryland Cheese Guild and Grow & Fortify. See their listings in the "Producer" section of the directory and visit their booths at the Expo.



Maryland Cheese Guild is a group of cheese makers (both professional and amateur) that exchange ideas, share techniques, and challenge each other to grow and create. It promotes artisanal cheese making in Maryland by connecting professional cheese makers to each other and to their customers, and educates the public on the history, science, and potential of locally made cheeses.



Grow & Fortify is built to support value-added agricultural organizations and the businesses they represent. Its mission is to cultivate an environment where value-added agricultural producers, startups, operators and growers can innovate and thrive.



Auto-Home-Farm-Crop-Business-Life-Health



CrowInsuranceTeam.com

106 S. Broad St. Middletown, DE 19709
Toll Free 877.204.3107



Who is Grow & Fortify?

Grow & Fortify is a Maryland based company, working to cultivate an environment where value-added agriculture producers, operators, growers and start-ups innovate and thrive. We are an experienced team of professionals supporting agricultural startups and ensuring financial viability of our land, and ultimately, our community.



What is Value-Added Agriculture?

Simply put, value-added agriculture is taking a raw agricultural commodity and modifying or altering it to make it more profitable. Hops to beer, cucumbers to pickles, tomatoes to salsa, but also included are timber, fiber and agritourism. This industry is growing and creating new opportunities for economic development for farmers, giving them a reason to stay on the land, and therefore preserving agriculture.



WE GUIDE

Entrepreneurs have great ideas. But town/county/state regulations, codes, laws and interpretations often stall progress. We develop and execute strategies to overcome challenges to get entrepreneurs to that ultimate goal: startup.



WE BUILD

Industry organizations get things done. They unite individuals and businesses around common causes to create positive change. We grow and fortify organizations and develop campaigns and programs that support members.



WE EDUCATE

We should never stop learning. Neither should entrepreneurs or government officials. We share experience & knowledge upon which new ideas, regulatory interpretations and laws can grow.



WE ADVOCATE

Advocacy, lobbying, grassroots. Call it what you like, but it's often necessary in order to change perceptions, regulations and law. Our work extends from Annapolis to county seats to town councils to get the results needed to grow business.

We can help launch & support your business.

WWW.GROWANDFORTIFY.COM

Maryland Agricultural and Resource-Based Industry Development Corporation

Celebrating 13 Years of Helping Fund Maryland's Ag Businesses!

A few of our accomplishments since 2007 include:

- Helping 302 young and beginning farmers with financial assistance (including first-time land purchases)!
- Funding over 530 farm and rural business projects in every county in Maryland!
- Supporting the implementation of 171 on-farm value added processing projects!
- Launched the Next Generation Farmland Acquisition Program in 2017!

MARBIDCO provides loans for farming (including shellfish aquaculture), commercial forestry, and seafood production and processing, as well as providing loans with a grant component for farm energy efficiency projects.

MARBIDCO partners with commercial lenders to offer low-interest loans to young and beginning farmers and other rural businesses looking to expand or diversify their operations.

Find out how MARBIDCO can help your farm, forestry or seafood business. Contact your local bank, farm credit association, or call us directly at (410) 267-6807 for more information.



www.marbidco.org (Office) 410-267-6807 (Fax) 410-267-6809

From
Maryland
fields


to
Maryland
schools



Choose Maryland-Grown.

Maryland Farm to School connects schools to local farms to provide Maryland students with fresh, nutritious, delicious foods.



www.marylandfarmtoschool.org



Marylanders want

MARYLAND'S BEST

To find sources of local produce and seafood, visit our website or speak with your distributor today.
410-841-5770



www.marylandsbest.net

FOLLOW THAT SHELL

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RECYCLE YOUR OYSTER SHELLS &
RESTORE THE CHESAPEAKE BAY



EATING OYSTERS HELPS SUPPORT LOCAL WATERMEN,
OYSTER FARMERS AND SEAFOOD BUSINESSES.



EAT

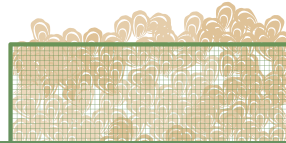
COLLECT



ORP COLLECTS USED OYSTER SHELL FROM 350+
SHELL RECYCLING ALLIANCE RESTAURANTS
AND SEAFOOD VENDORS IN THE CHESAPEAKE
BAY REGION.



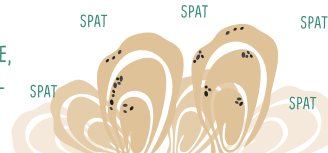
ORP TAKES THE SHELL TO THE UMD
HORN POINT OYSTER HATCHERY
WHERE IT'S AGED & WASHED.



PREP

GROW

UMD SCIENTISTS PRODUCE OYSTER LARVAE,
WHICH ATTACHES TO THE RECYCLED SHELL
AND GROWS INTO NEW OYSTERS.



THE RECYCLED SHELLS, WITH BABY OYSTERS
ATTACHED, ARE PLANTED ON OYSTER REEFS IN
THE CHESAPEAKE BAY.



PLANT

REBUILD

TO JOIN THE SHELL RECYCLING
ALLIANCE OR LEARN MORE ABOUT
THIS FREE SERVICE, PLEASE VISIT
SHELLRECYCLING.ORG



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410.990.4970 | WWW.OYSTERRECOVERY.ORG

LEARN MORE



Celebrating Maryland's Proud Rural Heritage



The Rural Maryland Council (RMC) is an independent state agency that is governed by a nonpartisan, 40-member board that includes representation from the federal, state, regional, county and municipal governments, as well as the for-profit and nonprofit sectors. Its mission is to identify challenges unique to rural communities and to craft public policy, programmatic or regulatory solutions. RMC serves as the State's federally designated state rural development council and functions as a statewide rural program and policy development and coordination entity.

Connect with us at:

rural.maryland.gov
(410) 841-5774
rmc.mda@maryland.gov

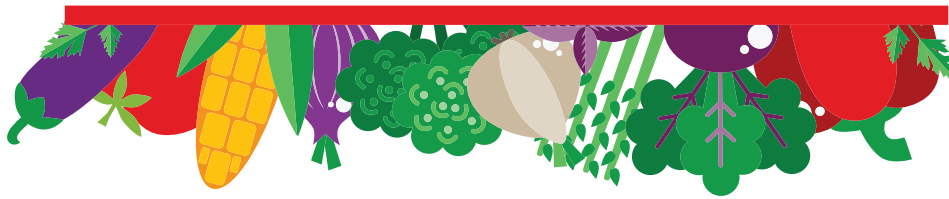
Charlotte Davis, Executive Director
John Hartline, Chair



facebook.com/RuralMaryland



[@RuralMaryland](https://twitter.com/RuralMaryland)



MDA MARKETING STAFF

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Mark Powell, Chief of Marketing

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Stone Slade, Director of Seafood Marketing

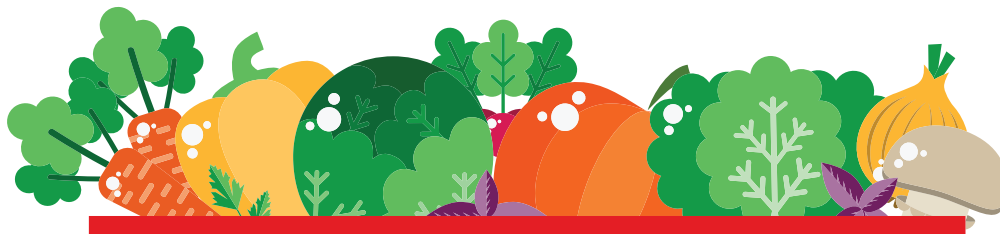
Phone: 410-841-5779, Stone.slade@maryland.gov

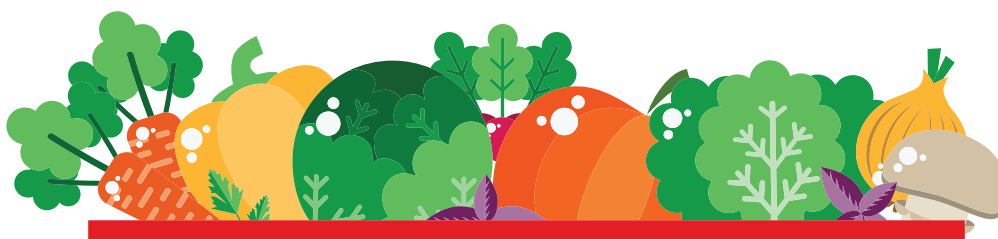
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Kay-Megan Washington, Program Administrator - Ag Conflict Resolution Service (ACReS)

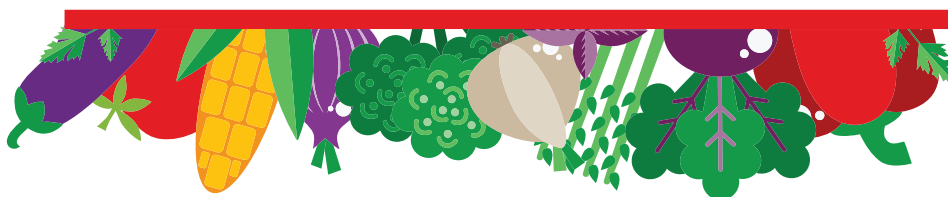
Phone: 410-841-5778, Kay-megan.washington1@Maryland.gov



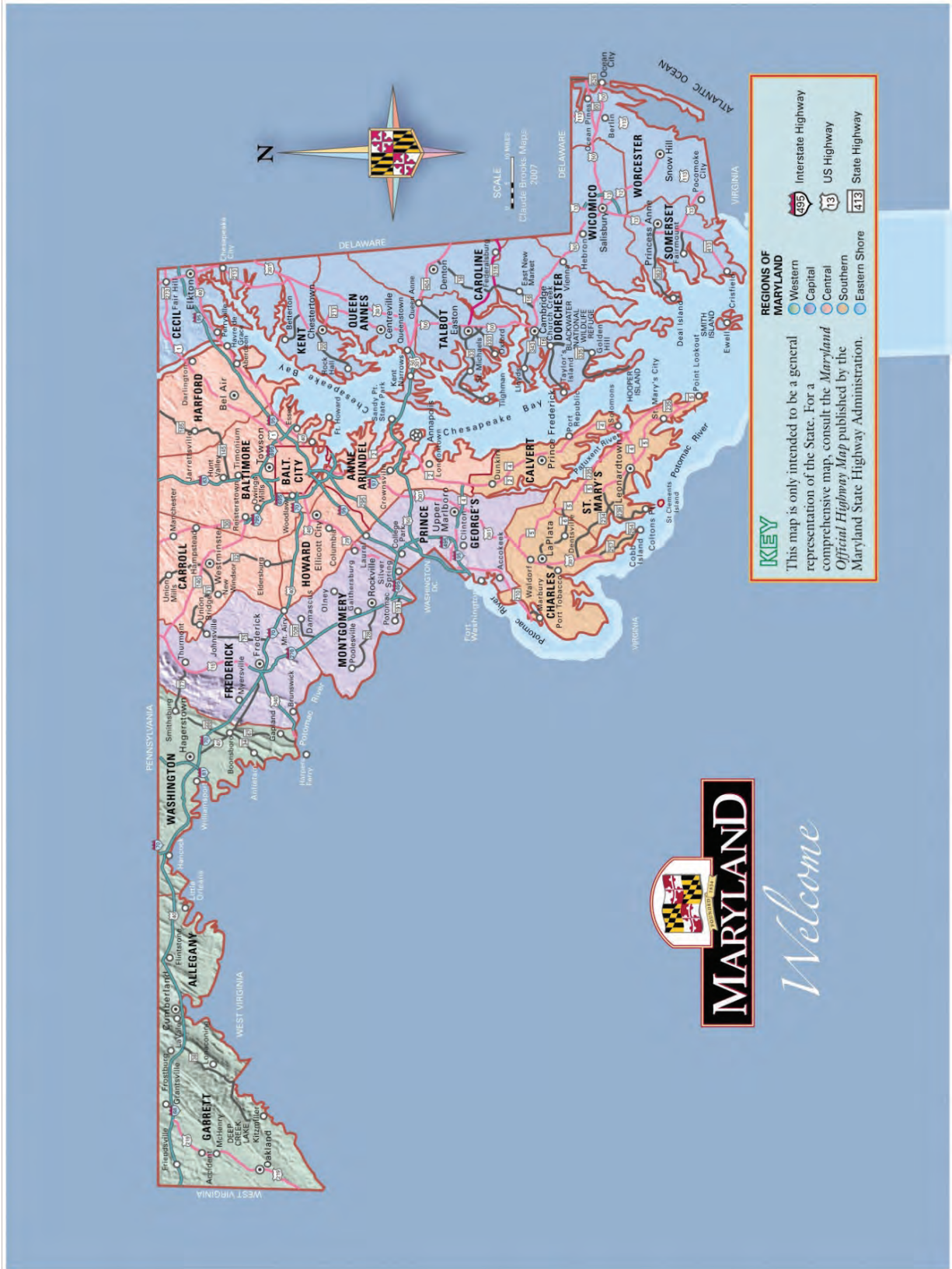


PRODUCT LIST

A listing of typical Maryland products



Apples	Edamame Soybeans	Persimmons
Apricots	Eggplant	Plums
Arugula	Endive	Potatoes
Asian Pears	Grapes	Radishes
Asparagus	Green Beans	Raspberries
Beets	Green Onions	Rhubarb
Blackberries	Green Peppers	Rutabagas
Blueberries	Hot Peppers	Salad Greens
Bok Choy	Kale	Shallots
Boysenberries	Leeks	Spinach
Broccoli	Lettuce	Sprouts
Brussels Sprouts	Lima Beans	Squash
Cabbage	Melons	Strawberries
Cantaloupes	Mushrooms	Sweet Corn
Carrots	Mustard Greens	Sweet Peppers
Cauliflower	Nectarines	Sweet Potatoes
Celery	Okra	Swiss Chard
Cherries	Onions	Tomatillos
Collards	Parsnips	Tomatoes
Cucumbers	Peaches	Turnips
Currants	Pears	Watermelons
Daikon	Peas	Zucchini



Commercial Availability of Maryland Seafood

	January	February	March	April	May	June	July	August	September	October	November	December
Bass (Black)												
Bass (Striped)												
Bluefish												
Catfish (Blue)												
Catfish (White/Channel)												
Clams (Hard)												
Clams (Soft)												
Crab (Blue/Hard)												
Crab (Blue/Soft)												
Crab (Jonah)												
Crabmeat (Fresh)												
Crabmeat (Frozen)												
Crabmeat (Pasteurized)												
Croaker												
Flounder (Summer)												
Greyfish/Dogfish												
Lobster												
Mackerel (Spanish)												
Oysters (Farmed)												
Oysters (Wild)												
Perch (White)												
Perch (Yellow)												
Spot												
Turtle (Snapping)												

Readily Available

Supply Interruptions

Limited Availability

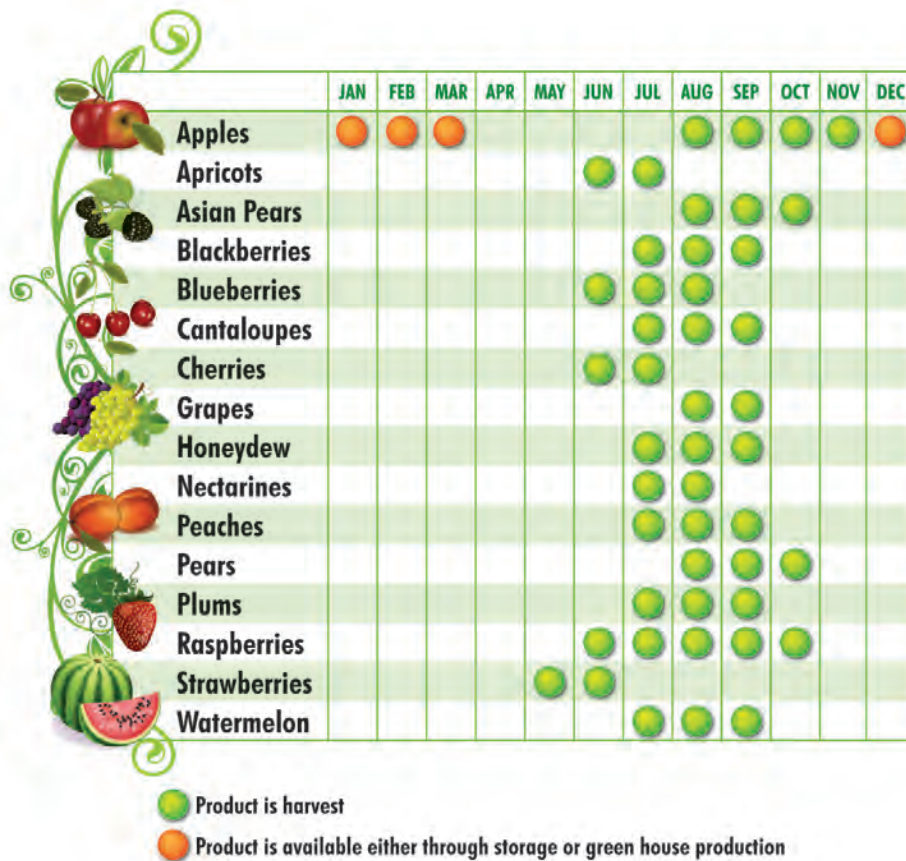
Poor Availability

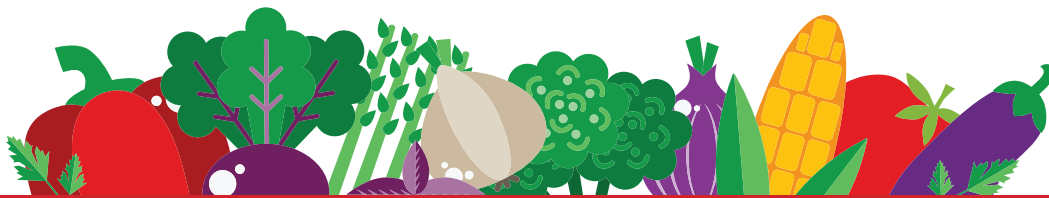
No Availability

This calendar is for information purposes only. This is based on historical trends and could change at any time based on seasonal closures, weather, or other factors.



FRUITS IN SEASON





VEGETABLES IN SEASON

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Asparagus				●	●	●						
Beans, Green/ Snap						●	●	●	●			
Beans, Lima							●	●	●			
Beets							●	●				
Broccoli					●	●				●	●	
Brussel Sprouts									●	●	●	
Cabbage						●	●		●	●		
Carrots							●	●	●	●		
Cauliflower					●	●			●	●	●	
Chard						●			●	●	●	
Collards						●	●	●	●	●	●	
Corn						●	●	●	●	●	●	
Cucumbers	●	●	●	●	●	●	●	●	●	●	●	●
Eggplant							●	●	●			
Herbs					●	●	●	●	●	●		
Garlic						●	●	●	●			
Kale					●	●	●	●	●	●	●	
Lettuces	●	●	●	●	●	●	●	●	●	●	●	●
Mushrooms	●	●	●	●	●	●	●	●	●	●	●	●
Okra							●	●	●			
Onions					●	●	●	●	●	●	●	
Peas						●	●		●	●		
Peas, Black-eye							●	●				
Peppers							●	●	●			
Radishes					●	●			●	●	●	
Potatoes						●	●	●	●			
Pumpkins								●	●	●	●	
Soybeans, Edaname									●	●		
Spinach					●	●			●	●	●	
Squash, Summer						●	●	●	●			
Squash, Winter								●	●	●	●	
Sweet Potatoes									●	●	●	●
Turnips					●	●			●	●	●	
Tomatoes	●	●	●	●	●	●	●	●	●	●	●	●

● Product is harvest

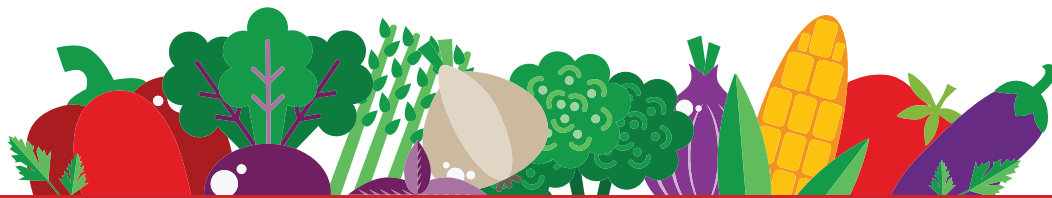
● Product is available either through storage or green house production



TRANSLATION CHART

PECKS TO POUNDS

Commodity	Unit	Approximate Net Weight	
		U.S. Pounds	Metric Kilograms
Apples	bushel	48	21.8
	loose pack	38-42	17.2-19.1
	tray pack	40-45	18.1-19.1
	cell pack	37-41	16.8-18.6
Asparagus	crate	30	13.6
Beans	bushel	56-60	25.4-27.2
Blackberries	12, 1/2-pint basket	6	2.7
Broccoli	wirebound crate	20-25	9.1-11.3
Brussels sprouts	ctn, loose pack	25	11.3
Butter	block	55,68	25,30.9
Cabbage	open mesh bag	50	22.7
	flat crate (1 3/4 bu)	50-60	22.7-27.2
	ctn, place pack	53	24
Cantaloupes	crate	40	18.1
Carrots	film plastic bags, mesh sacks, and cartons holding 48 1lb. film bags	55	24.9
Cauliflower	WGA crate	50-60	22.7-27.2
Celery	crate	60	27.2
Cherries	lug	20	9.1
Corn	wirebound crate	50	22.7
	ctn, packed 5oz ears	50	22.7
Cucumber	bushel	48	21.8
Eggplant	bushel	33	15
Eggs	average size, case, 30 doz.	47	21.3
Garlic	ctn of 12 cubes or 12 film bag pkgs, 12 cloves each	10	4.5
Grapes	Eastern, 12-qt basket	20	9.1
	Western, lug	28	12.7
	Western, 4-basket crate	20	9.1
Honey	gallon	11.84	5.4
Honeydew melons	2/3 ctn	28-32	12.7-14.5



TRANSLATION CHART

PECKS TO POUNDS

Commodity	Unit	Approximate Net Weight	
		U.S. Pounds	Metric Kilograms
Kale	ctn or crate	25	11.3
Lettuce	carton packed, 24	43-52	19.5-23.6
Lettuce, greenhouse	24-qt basket	10	4.5
Milk	gallon	8.6	3.9
Onions	dry, sack	50	22.7
	green, bunched, ctn 12-doz.	10-16	4.5-7.3
Peaches	bushel	48	21.8
	2 layer ctn or lug	22	10
	3/4-bu, ctn crate	38	17.2
Pears	bushel	50	22.7
Peas	unshelled, bushel	28-30	12.7-13.6
Peppers	bushel	25-30	11.3-13.6
Plums	ctn or lug	28	12.7
	1/2-bu basket	30	13.6
Potatoes	bushel	60	27.2
	barrel	165	74.8
	box	50	22.7
Raspberries	1/2-pt baskets	6	2.7
Spinach	bushel	18-20	8.2-9.1
Strawberries	24-qt crate	36	16.3
	12-qt crate	28-32	12.7-14.5
Sweet potatoes	bushel	55	24.9
	crate	50	22.7
Tomatoes	crate	60	22.7
	lug box	32	14.5
	2-layer flat	21	9.5
Tomatoes, greenhouse	12-qt basket	20	9.1
Turnips	without tops, mesh sack	22.7	
	bunched, crate	70-80	31.8-36.3
Watermelons	melons of average or medium size	25	11.3

GAP/GHP Certification and the FSMA Produce Safety Rule

The Maryland Department of Agriculture (MDA) offers two Good Agricultural Practices (GAP) and Good Handling Practices (GHP) food safety certification programs for fruit and vegetable producers and packers: MDA GAP/GHP certification and USDA GAP/GHP certification. The goal of both GAPs and GHPs is to reduce the risk of microbial contamination of fresh fruits and vegetables during growing, harvesting and packing. The current USDA and MDA standards are based on the Food and Drug Administration's Guidance to Industry with revisions to incorporate the Food Safety Modernization Act Produce Safety Rule requirements. All GAP programs are voluntary though they may be required by buyers, require a food safety plan and at a minimum annual audits to verify compliance. Growers and handlers of produce that pass audits receive a certificate. Through a cooperative agreement with FDA, MDA has developed a Maryland Produce Safety Program that provides outreach, education, technical assistance, inspection and enforcement equivalent to the requirements of the FSMA Produce Safety Rule. There is no way to guarantee that everything we grow and consume is free of microbial contamination, however, the risk can be reduced if preventive steps are taken during production, harvest and packing of fresh fruits and vegetables on the farm and in packing houses. Produce Safety Rule and Good Agricultural Practices training sessions are held regionally and are posted on MDA's website as they are scheduled.

Food Safety Modernization Act Produce Safety Rule: Food safety practices required by the Produce Safety Rule are similar to GAP required practices, however, compliance is mandatory for those producing and packing produce unless the fruit or vegetable is one that is rarely consumed raw. There are some exemptions from complying with portions of the rule based on the dollar amount of sales and/or the nature of the business purchasing the produce. All persons growing, harvesting or packing produce are required to register with MDA and apply for any exemptions on an annual basis. MDA does conduct inspections to verify compliance but unlike the voluntary GAP audits inspections are not conducted annually and a certificate of compliance is not issued.

USDA offers three types of GAP/GHP certification: USDA GAP/GHP Certified, USDA Harmonized Field and Post Harvest Certified and USDA Harmonized+ Field and Post Harvest Certified (Global Food Safety Initiative approved). To meet the requirements of buyers for GAP certification, the farm or business must complete a successful audit of its operation conducted by MDA's Food Quality Assurance Program USDA licensed auditors to determine compliance with Good Agricultural Practices and/or Good Handling Practices. The program is conducted through a cooperative agreement with USDA Agricultural Marketing Service. Successful completion of the audit and certification by USDA provides national recognition for producers to the many buyers now requiring audits for compliance to the GAP guidelines. USDA GAP/GHP audit charges are eligible for cost share assistance from USDA Specialty Crop Block grant funds through MDA. USDA Harmonized and USDA Harmonized+ audit charges are fully funded through USDA Farm Service Agency.

MDA State GAP: MDA's Food Quality Assurance Program also offers a Maryland GAP certification program geared towards growers that are direct marketers, selling to retailers that accept the MDA GAP certification and/or those that are working towards USDA certification. Growers must attend approved food safety training and successfully complete an audit verifying their food safety practices to become MDA GAP certified. Funding for this program is provided through a Specialty Crop grant from USDA and is offered to growers at no cost.

For questions on the above programs, please contact: Deanna Baldwin, Food Quality Assurance Program, 410-841-5769 or produce.safety@maryland.gov.



2020 PRODUCERS

Growers, Food Producers and Watermen

Abundant Grace Farms

Albright Farms

American Shochu Company

Angelina's of Maryland, LLC

Apex Bee Company, LLC

The Baltimore Spirits Company

Bartenfelder Farms

Baywater Farms

Bee Hoss

Belvedere Farm

Bramble Blossoms

Caprikorn Farms Goat Cheese

Caribbean Crescent Inc.

Castle Hill Farm

Catoctin Mountain Orchard

Chapel's Country Creamery

Chesapeake Bay Roasting

Choptank Oyster Co.

Choquette Chocolates

Clingers Natural Nut Butter

Congressional Seafood Co.

Coops to Co-ops

Cornerstone Farms Inc.
t/a Wright's Market

Deliteful Dairy

Delmarva Grown

Dip-n-Dill

Dress It Up Dressing

Elemental Mead Co.

Faulkner Branch Cidery
at Blades Orchard

The Federal Brewing
Company

FireFly Farms

The FRESHGLOW Co.

Gotham Greens

HEX Ferments

Hiddenvale Flowers LLC

High Country Creamery and
Market

Honga Oyster Company LLC

Hummingbird Farms, Inc.

Koinonia Farm

Lands End Farm

Loveville Produce Auction

Madhouse Oysters, LLC

MeatCrafters Inc.

Metro Microgreens

Miller Farms

Nature's Garlic Farm

Noni's Sauces, LLC

Olmo Bros Nursery & Farm

Open Seas Coffee

Orinoco Coffee & Tea

Pleasantville Beef

Prigel Family Creamery

RavenBeer

Rise Up Coffee

Roseda Beef/Old Line
Custom Meat Company

Schroll's Gourmet Foods, LLC

Shepherds Manor Creamery

Shlagel Farms LLC

Somerset Bay Foods

South Mountain Creamery

Springfield Farm

Stoecker Farms Produce, LLC

Thymly Products, Inc.

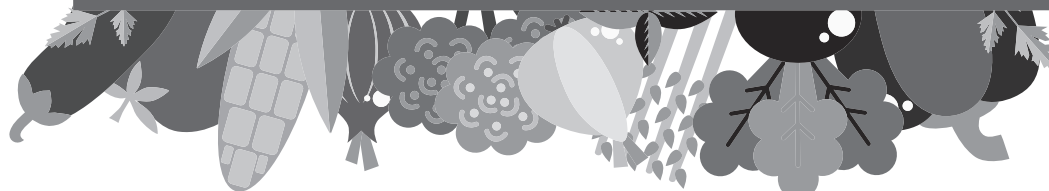
Tobacco Barn Distillery

Todd's DIRT

The Urban Winery

Wagner's Meats LLC

Wild Kombucha



Abundant Grace Farms

7904 Clark Road, Denton, MD 21629
Caroline County

Brian Perez, Owner
(443) 786-6856, brian.abundantgracefarms@gmail.com
Matt Shultz, Production Manager
matt609shultz@gmail.com

Business Description: We are a veteran-owned and operated farm in Denton, MD. We grow USDA-certified organic produce and herbs, as well as vegetable and herb seedling trays for wholesale. We also produce humanely raised pastured pork using non-GMO feed and without the use of any antibiotics or hormones. We believe in being good stewards of the land and caring for the resources with which we are blessed.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants

Farming Practices: Grass Fed/Pastured, Certified Organic (by Pennsylvania Certified Organic/PCO)

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Arugula, Beets, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cucumbers, Eggplant, Green Peppers, Hot Peppers, Kale, Leeks, Okra, Peas, Radishes, Salad Greens, Spinach, Squash, Sweet Peppers, Swiss Chard, Tomatoes, Turnips, Watermelons, Pork, Herbs (USDA Certified Organic)

Albright Farms

www.facebook.com/farmsalbright
15630 Old York Rd, Monkton MD 21111
Baltimore County

Thomas Albright, CEO
(410) 329-3269, albrightfarmswholesale@gmail.com
Tom Albright, Partner
Jonathan Albright, Partner
Jesse Albright, Partner

Business Description: Albright Farm is family business that has been working and selling in the Baltimore area since 1900. We have worked hand in hand with all aspects of the food chain. Currently we are able to custom raise/grow and process any poultry or fowl. We are also able to custom process and bag any poultry or

fowl. Beef, pork, vegetables, some fruits, and annuals (flowers) are items that we raise and offer.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, Grass Fed/Pastured

Products Available: Beets, Kale, Lettuce, Squash, Swiss Chard, Tomatoes, Turnips, Beef, Chicken, Pork, Turkey, Eggs



American Shochu Company

www.americanshochucompany.com
4539 Metropolitan Ct, Ste 214, Frederick, MD 21704
Frederick County

Takatsugu (Taka) Amano, CEO
(301) 974-5227, Taka@AmericanShochu.com
Lynn Amano, Co-Founder
lynnamano@gmail.com

Business Description: We're the only shochu distillery in North America, a Silver Spring company with our distillery in Frederick, Maryland. Shochu is the other traditional Japanese spirit, not Sake. More shochu has been sold in Japan than Sake for the last fifteen years. Fifteen years ago people discovered they like shochu in cocktails. Our Cherry Blossom cocktail is the smoothest drink you've ever tried! Shochu is 58 calories per standard 1.5 oz. serving, half the calories of a standard 5 oz. glass of wine. Ours is a really clean spirit...we throw out four times more heads than normal, including Japanese distillers.

Desired Markets: Institutions, Restaurants, Farmers' Market

Farming Practices: We use certified Organic Barley from California

Products Available: Bottled Spirits

Angelina's of Maryland, LLC

www.crabcake.com
P.O. Box 942, Brooklandville, MD 21022
Baltimore County

D.J. Ruggles, Owner/Managing Partner
(410) 504-4308, dj@crabcake.com

Business Description: Formerly a restaurant known for one of Baltimore's most awarded crab cakes, we now produce the original recipe, Angelina's crab cakes, along with other Maryland specialties such as crab soups and dips for sale through mail order delivery, farmer's markets and retail.

Desired Markets: Grocery Chains, Restaurants, Farmers' Market

Products Available: Crabmeat, Crab Cakes, Crab Soups, Crab Dips, Crab-Topped/Stuffed Appetizers and Entrées

Apex Bee Company, LLC

www.apexbeecompany.com
PO Box 87, Bethlehem, MD 21609
Caroline County

Don John, Apiary Manager
(410) 404-1968, email@apexbeecompany.com,
Joshua John, New Business Manager
jj@apexbeecompany.com

Business Description: We are a family owned and operated apiary business based on Maryland's Eastern Shore. We specialize in all natural local raw honey and hive products utilizing pesticide neutral techniques and procedures. We offer 3# packages of Italian honey bees and locally reared 5-frame Italian nucs with open mated southern queens.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Schools
Farming Practices: Conventional

Products Available: Local Raw Honey



The Baltimore Spirits Company

www.baltimorespiritsco.com
1700 W 41st Street, Ste 430, Baltimore, MD 21211
Baltimore City

William Lents, CEO
(443) 687-9099, max@baltimorespiritsco.com
Edan Perrigo, Head of Sales
edan@baltimorespiritsco.com

Business Description: A distillery specializing in designer spirits

Desired Markets: Restaurants, Farmers' Market

Farming Practices: Conventional

Products Available: Gin, Whiskey, Brandy, Liqueurs

Bartenfelder Farms

4110 Payne Road, Preston, MD 21655
Caroline County

Jessica Harding, Manager
(410) 913-2590, bartfarms9813@yahoo.com

Business Description: We are a family owned and operated farm. Our home farm is in Preston, with operations in Caroline and Dorchester counties. We grow a wide variety of traditional produce for wholesale and retail. We also grow tomatillos, canary melons, Japanese eggplants and strawberry-tomatoes.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Food Safety Programs (Voluntary): MDA GAP Certification

Products Available: Arugula, Asparagus, Beets, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cauliflower, Collards, Cucumbers, Daikon, Eggplant, Green Onions, Green Peppers, Hot Peppers, Kale, Leeks, Lettuce, Mustard Greens, Okra, Potatoes, Radishes, Rhubarb, Rutabagas, Salad Greens, Spinach, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Swiss Chard, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini, Canary Melons, Japanese Eggplants, Strawberry-Tomatoes

Baywater Farms

www.baywaterfarms.com
27616 Little Lane, Salisbury, MD 21801
Wicomico County

Tim Fields, Director of Operations
(443) 783-4185, tim@baywatergreens.com
Mikayla Riha, Market Manager
Audrey Fioretto, Market Assistant
Andy Holloway, Owner

Business Description: We are 6th-generation family farm growing hydroponic and specialty field produce on the eastern shore of Maryland. We offer high quality USDA GAP-certified produce. We have cold chain delivery throughout Delaware, Maryland and the Washington DC beltway. We are currently expanding our hydroponic greenhouses to offer more variety and volume. Our farm is known for growing unique and custom grown crops.

Baywater Farms grows, processes and creates a full line of Hemp and CBD products. All hemp is grown on the Eastern Shore of Maryland, harvested by hand and sent to our laboratory to be processed. We are a full transparency hemp farm offering third party testing, Maryland State compliance and GMP standards. Visit us at www.baywaterhemp.com. If you are interested in working with us, just let us know your needs and we will do everything we can to make it happen. Visit our website at www.baywaterfarms.com.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, We are striving toward organic certification

Food Safety Programs (Voluntary): USDA Harmonized GAP Plus (GFSI)

Products Available: Arugula, Beets, Bok Choy, Broccoli, Cabbage, Carrots, Cauliflower, Collards, Cucumbers, Daikon, Eggplant, Green Onions, Green Peppers, Hot Peppers, Kale, Lettuce, Mustard Greens, Onions, Radishes, Salad Greens, Spinach, Sprouts, Squash, Sweet Peppers, Swiss Chard, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini

Bee Hoss

www.beehoss.com
4525 Keswick Road, Baltimore, MD 21210
Baltimore County

Alex Crespo, Owner
(410) 336-4453, crespo.alex4@gmail.com
Ilene Frame, Assistant
isf36@yahoo.com
Courtney Crespo, Assistant
cpn091@gmail.com

Business Description: The company produces a socially conscious honey hot sauce using Maryland honey and peppers. A portion of proceeds are donated towards bee conservation.

Desired Markets: Grocery Chains, Restaurants

Products Available: Honey Hot Sauce

Belvedere Farm

www.belvederefarm.com
2840 Pleasantville Road, Fallston, MD 21047
Harford County

Elizabeth Harlan, Member
(410) 877-9448, flowers@belvederefarm.com
William Harlan, Managing Member
williamharlan@mac.com

Business Description: Belvedere Farm grows specialty cut flowers in Harford County, Maryland. Our farm has been family-owned and operated for nearly 200 years and has been selling cut flowers since the mid-1990s. We sell our flowers to designers and florists, at Maryland farmers' markets, at our own farm stand, to businesses and to individuals for events and weddings. We grow over 90 varieties of flowers each season, which we sell both by the stem and in arrangements.

Desired Markets: Grocery Chains, Institutions, Restaurants

Farming Practices: Conventional

Products Available: Cut Flowers

Bramble Blossoms

www.brambleblossoms.com
6938 Hubbard Road, Hurlock, MD 21643
Dorchester County

Robert Bramble, Owner
(410) 310-2748, brambleblossoms@comcast.net
Trudy Bramble, Co-Owner
David Bramble, Technician

Business Description: We are a family-owned and operated hydroponic greenhouse, specializing in leafy greens. Located on the Eastern Shore of Maryland in Dorchester County, we strive to harvest and deliver our product as quickly as possible to ensure only the freshest greens are received. Our motto is "From the Shore to your Door." Our greens are produced in a state of the art hydroponic greenhouse and are available year round. We are MD GAP-certified and have completed the Produce Safety Alliance training course. Our product is pesticide-free and insecticide-free.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Hydroponic, pesticide and insecticide free

Food Safety Programs (Voluntary): MDA GAP Certification

Products Available: Arugula, Lettuce, Salad Greens, Bibb, Romaine, Arugula and Spring Mix, Custom Spring Mix Available



MARYLAND CHEESE GUILD MEMBER

Caprikorn Farms Goat Cheese

www.caprikornfarms.com
20312 Townsend Road, Gapland, MD 21779
Washington County

Rhonda Drake, Operations Manager
(301) 639-9491, kidslovegoatmilk3@gmail.com
Deb Niff, Bookkeeper
kidslovegoatmilk4@gmail.com
Alice Orzechowski, Owner
kidslovegoatmilk@gmail.com

Business Description: Caprikorn Farms is a dairy goat farm that has been raising award-winning Saanen goats

for over 35 years. We make a line of goat cheese products from our high quality goat milk that includes Chevre, hard cheeses and goat cheese truffles. We have gained quite a significant customer base through large grocery store chains and distributors. In 2019, we launched a goat cheese truffle line that is quickly becoming very popular.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, Grass Fed/Pastured

Products Available: Cheese

Caribbean Crescent Inc.

www.qualityethnicfoods.com
1430 Desoto Road, Baltimore, MD 21230
Baltimore City

Shah Rahman, President/Owner
(410) 636-3002, shah@caribcres.com
Khaleel Rahman, Sales & Marketing Manager
Iqbal Syed, Director of Sales & Marketing
Marina Rahman, Office Manager
Kareem Rahman, Production Manager
Ahson Rehman, Operations Manager

Business Description: Quality Ethnic Foods Inc. is committed to providing delicious halal food for you and your family. Our company was started 15+ years ago with one aim which is to provide Hand Zabiha halal meat. Quality Ethnic Halal foods are held to the highest integrity at the point of Zabiha, processed with the best ingredients, under the strict supervision of the USDA, followed up by superior customer service, and finally, our beliefs simply held to higher standards than that of our competitors.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Conventional, Grass Fed/Pastured

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef, Chicken, Goat, Lamb, Turkey, Veal

Castle Hill Farm

www.voracsuffolks.com
5814 Broad Run Road, Jefferson, MD 21755
Frederick County

Peter and Kelly Vorac, Owners
(301) 371-4111, pvorac@comcast.net
Marc Leone, Chef
John Klapac, Bee Keeper

Business Description: We're a family farm for over 35 years. We raise lambs and offer custom-processed livestock either whole and half lambs, lamb sausage and lamb burgers, and Greek Easter lamb. Our lambs will grade Choice. All of our livestock is processed at an USDA-inspected facility, Hemp's Meats, in Jefferson, MD. We also offer 4-H project lambs, a 4-H lamb lease program, registered breeding stock and breeding services. We use no steroids. We raise all our own hay and alfalfa, and use only liquid manure and bed-pack manure for fertilizer. We also have local honey from area farms.

Desired Markets: Farm Stands, Grocery Chains, Restaurants

Farming Practices: Conventional, Grass Fed/Pastured

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Lamb, Local Honey

Catoctin Mountain Orchard

www.catoctinmountainorchard.com
15308 Kelbaugh Road, Thurmont, MD 21788
Frederick County

Robert Black, President
(240) 409-7491, hbgala@aol.com
Katlyn Robertson, kroberson1615@gmail.com
Kylie Robertson, kylier161@outlook.com

Business Description: We are growers of high quality, great tasting fruit, berries, and vegetables that are retailed at our farm market north of Thurmont, MD. We are currently supplying Frederick County Public Schools Food Service with apples, peaches, pears, nectarines, plums, and kiwi berries. With our increase in production, we hope to supply several local colleges and institutions with our produce to develop healthier eating habits for everyone.

Desired Markets: Institutions, Schools

Farming Practices: Integrated Pest Management

Products Available: Apples, Blackberries, Nectarines, Peaches, Pears, Plums



MARYLAND CHEESE GUILD MEMBER

Chapel's Country Creamery

www.chapelscreamery.com
10380 Chapel Road, Easton, MD 21601
Talbot County

Trisha Boyce, Owner
(717) 873-8408, tkrose10@gmail.com
Jarred Boyce

Business Description: Farmstead creamery located on Maryland's Eastern Shore. Nine different varieties of fresh and aged cheeses that are all handcrafted in small batches on our farm.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Conventional

Products Available: Cheese

Chesapeake Bay Roasting

www.cbrccoffee.com
2100 Concord Blvd. Suite J, Crofton, MD 21114
Anne Arundel County

Rick Erber, Founder and Director of Sales
(443) 995-0740, rick@cbrccoffee.com
Makana Alcain, Customer Advocate/Coffee Coach
makana@cbrccoffee.com
Taylor Murphy-Dyer, Customer Advocate and Brand Ambassador, taylor@cbrccoffee.com
Kevin Kehus, General Manager
kevin@cbrccoffee.com

Business Description: The Chesapeake Bay Roasting Company (CBRC) was established in 2002 with the vision of creating high quality coffees while also contributing to environmental preservation and community events. We are passionate about 3 things: roasting great tasting coffee, supporting the environment and having fun while we do it.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools
Farming Practices: Certified Organic (by Maryland Department of Agriculture)

Products Available: Coffee

Choptank Oyster Co.

www.choptanksweets.com
 6035 Castle Haven Rd, Cambridge, MD 21613
 Dorchester County

Kevin McClarren, Oyster Boss
 (443) 521-6425, kevin@choptanksweets.com
 Bubba Parker
 Colin Golden
 Jacob McClarren

Business Description: Maryland's oldest oyster farm.

Desired Markets: Grocery Chains, Institutions, Restaurants

Farming Practices: Floating Oyster Farm

Products Available: Oysters

Chouquette Chocolates

www.chouquette.us
 10220 Democracy Lane, Potomac, MD 20854
 Montgomery County

Sarah Dwyer, Chocolatiere
 (301) 651-4442, sarah@chouquette.us
 Sue Cassidy
 sue@chouquette.us

Business Description: Locally made chocolate-covered caramels for all occasions—weddings especially! Custom designs (your logo!) to tell your story on our chocolates. Locally inspired designs and flavors. Ask to try our Caramel with Old Bay. Inclusive employer of people living with neurological differences.

Desired Markets: Farm Stands and/or Farmers' Market, Grocery Chains, Institutions (Hospitals, Schools, etc.), Restaurants

Products Available: Small-batch, chocolate-covered caramels

Clingers Natural Nut Butter

www.clingersnatural.com
 PO Box 1102, 2020 Windsor Drive, Salisbury, MD 21802
 Wicomico County

Mark Stephenson, President
 (410) 726-1603, mark@clingersnatural.com

Business Description: We grow peanuts and pecans on Maryland's Eastern Shore. We source other nuts such as almond, walnuts, pistachios and cashews from other co-ops. At our facility, we roast and grind our all-natural brand called Clingers Natural. We service both groceries and restaurants. We service a solid base of customers in the Mid-Atlantic with the capacity to grow. Our company has been growing in Maryland since 1994.

Desired Markets: Farm Stands, Grocery Chains, Restaurants, Farmers' Market

Farming Practices: Conventional

Products Available: Single-Ingredient Nut Butter, Raw Peanuts, Roasted Unsalted Peanuts, Roasted Salted Peanuts, Candied Nuts (during the holidays)

Congressional Seafood Co.

www.congressionalseafood.com
 7775 Chesapeake Bay Ct, Jessup, MD 20794
 Anne Arundel County

Kelly Morris, Director of Marketing
 (703) 307-3944, kelly@ksmmarketing.com
 Kelly Johnson, Sales Rep
 Amos La Clair, Sales Rep

Business Description: Congressional Seafood Co., located in Jessup, Maryland and conveniently situated along the I-95 corridor, is considered one of the Mid-Atlantic region's best suppliers of top-quality seafood.

Desired Markets: Grocery Chains, Institutions, Restaurants

Farming Practices: Conventional

Products Available: Crabmeat, Soft Crabs, Bluefish, Chesapeake Bay Wild Blue Catfish, Hard Crabs, Clams, Striped Bass

Coops to Co-ops

www.coopstoco-ops.com

31099 Peggy Neck Road, Princess Anne, MD 21853
Somerset County

Janet Phillips

(410) 251-1605, oceancityjeff@gmail.com

Jeffrey Phillips, Co-Owner

oceancityjeff@gmail.com

Business Description: We are converting old chicken houses to greenhouses, and are creating new markets for the far more nutrient-rich wild edibles, such as clover, dandelion, violet, lambsquarters, etc. We will also be growing sprouts, and have a nursery. We plan to teach and learn from others how to be great stewards of this planet.

Desired Markets: Farm Stands, Farmers' Market, Schools

Farming Practices: Certified Organic (We are in the process of certification)

Products Available: Brussel Sprouts, Cabbage, Carrots, Cauliflower, Collards, Green Onions, Hot Peppers, Kale, Melons, Mushrooms, Mustard Greens, Onions, Peas, Potatoes, Radishes, Raspberries, Salad Greens, Sprouts, Squash, Sweet Peppers, Sweet Potatoes, Tomatoes, Watermelons, Zucchini, Garlic, Wild Edibles.

Cornerstone Farms Inc. t/a Wright's Market

www.wrightsmarket.com

9300 Old Railroad Road, Mardela Springs, MD 21837
Wicomico County

Charles Wright IV, President

(410) 726-3482, charles@wrightsmarket.com

Business Description: Vegetable, grain, poultry and retail farm market operation on Eastern Shore of Maryland. Grower of fresh market and processing sweet potatoes along with other vegetables for our retail market.

Desired Markets: Grocery Chains, Institutions, Schools

Farming Practices: Conventional

Products Available: Potatoes, Sweet Potatoes

Deliteful Dairy

www.delitefuldairy.com

16230 Long Delite Lane, Williamsport, MD 21795
Washington County

Katie Long, Owner

(301) 991-8926, info@delitefuldairy.com

Kelsey Kidwell, Processing Manager

Business Description: Deliteful Dairy is a family owned and operated artisan dairy store. The milk from our 65 grass-fed cows is bottled as delicious milk or made into artisan cheeses and butter. Some of our popular craft milk flavors include cookies and cream, mocha, and chocolate peanut butter along with the traditional favorites of whole, skim, chocolate and strawberry. We make fresh cheese curds and aged cheddar cheeses weekly in a variety of flavors.

Desired Markets: Farm Stands, Farmers' Market

Farming Practices: Grass Fed/Pastured

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Butter, Cheese, Milk

Delmarva Grown

www.delmarvagrown.squarespace.com

PO Box 476, Fruitland, MD 21826

Wicomico County

Leslie Milby, Program Manager

(410) 829-4366, delmarvagrown@gmail.com

Business Description: A program created by the Delmarva Farmer's Union offering a regional branding initiative and third-party certification for farms and local food purveyors across the Delmarva Peninsula of DE, MD, and VA.

Desired Markets: Farm Stands, Farmers' Market

Dip-n-Dill

www.Dip-n-Dill.com
21349 Village Green Circle, Germantown, MD 20876
Montgomery County

Martha Stapleton, Owner
(301) 775-1160, Dip_n_Dill@yahoo.com
Bern Stapleton, Assistant
dip_n_dill@yahoo.com

Business Description: Successful woman-owned, small business making dry dip mixes for both retail and wholesale. Dip mixes are sold individually and in bulk for private-label needs. Gluten-free and made with all-natural ingredients, all products are hand crafted in small batches to provide for the freshest possible experience. Currently available in markets up and down the East Coast and across the country.

Desired Markets: Grocery Chains, Restaurants, Farmers' Market, Schools

Farming Practices: Ingredients sourced from high-quality, established companies.

Products Available: Dry Dip Mixes

Dress It Up Dressing

www.dressitupdressing.com
4825 Cordell Avenue, Suite 210, Bethesda, MD 20814
Montgomery County

Hannah Isles, Sales Director
(301) 979-9555, hannah@dressitupdressing.com
Sophia Maroon, Founder and CEO

Business Description: Dress It Up Dressing is an all-natural line of salad dressings made using a few simple, high-quality ingredients. We only use olive oil—not canola or other blended oils—and we don't add sugar, water, thickeners or preservatives. Because our ingredient list is so clean, we naturally meet most dietary requirements and preferences including vegan, vegetarian, kosher, gluten-free, non-GMO, sugar-free, low sodium, paleo, keto, etc. Also we are a Bethesda-based, certified Women-Owned company and a B-Corp.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Products Available: Shelf-Stable Salad Dressings (in bottles and in single serve packets)



Elemental Mead Co.

www.elementalmead.com
8546 Pete Wiles Road, Middletown, MD 21769
Frederick County

Dan Kennedy, Sales and Marketing Manager
(301) 639-6061, dan@orchidcellar.com
Kenny Boyd, Mead Ambassador
Ken@orchidcellar.com

Business Description: Elemental Mead Co. is our line of single-serve, bubbly mead beverages. With simple ingredients, pure flavors, and local produce—sun-drenched and hand-selected from local fields and orchards—we've crafted sunshine in a bottle for a portable, fizzy fun you can feel good about. With nothing to hide, we are honest when it comes to the light, refreshing flavors boasting within each one of our bottles. We're firm believers that quantity should never trump quality. That's why we keep our ingredients lists short—so that your taste buds can enjoy an array of flavors both simple and pure.

Desired Markets: Grocery Chains, Restaurants, Farmers' Market

Farming Practices: Conventional, "Hands off" Natural Nectar Sources

Products Available: Mead



Faulkner Branch Cidery at Blades Orchard

www.bladesorchard.com
4822 Preston Road, Federalsburg, MD 21632
Caroline County

Stephen Blades, Owner
(410) 829-0334, BladesOrchard@BladesOrchard.com
Lynda Blades, Owner
BladesOrchard@BladesOrchard.com

Business Description: We are a fruit orchard with wholesale quality peaches, apples, pears, and small berries, a hard cider company with the ability to wholesale within the state of Maryland, and a bakery that specializes in baked apple cider doughnuts. We worked with Caroline County Public Schools to develop a baked apple cider doughnut that meets the USDA Childhood Nutrition Guidelines for School Meals. We also sell apples to the school system throughout the school year.

Desired Markets: Farm Stands, Institutions, Farmers' Market, Schools

Farming Practices: IPM, Integrated Pest Management

Food Safety Programs (Voluntary): Currently working toward certification

Products Available: Apples, Peaches, Baked Apple Cider Doughnuts (approved by USDA for use in school meals)

The Federal Brewing Company

www.fedbrew.com
102 S. Main Street, Federalsburg, MD 21632
Caroline County

Gayle Galbraith, Founder and CEO
(443) 347-3530, gayle@fedbrew.com
Stanley J. Nowak, Co-Founder
Penelope Nowak

Business Description: Established in 2013, The Federal Brewing Company (Fed Brew) is an independent, family-owned, craft kombucha brewery and tea purveyor. Founded by former high school sweethearts with a passion for probiotic-rich kombucha, Fed Brew specializes in authentic kombucha made with premium teas and select local herbs and flowers. The result is a

delicious and approachable kombucha with a gentle effervescence that you will fall in love with! Traditional fermentation methods ensure that every batch includes naturally occurring, bio-regional specific, local probiotics. Available in 750ml bottles and 1/6 bbl kegs. Custom blended tea and tisanes available.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants

Farming Practices: Conventional

Products Available: Kombucha, Loose Tea, Tisanes

FireFly Farms

www.fireflyfarms.com
107 S Main Street, Accident MD, 21520
Garrett County

Ryland Boggess, Sales Manager
(301) 750-5098, ryland@fireflyfarms.com
Stacy Gaither

Business Description: We always source fresh goat milk from family farms within 30-miles of the creamery, all of which is free from added hormones or antibiotics. We are committed to renewable energy and sustainability, and we work to create value for our local farming community as well as the economy of Western Maryland. We use alternative green energy sources for the production facility and retail space, recycling and reducing waste whenever possible. We have invested in solar renewable energy installation, and our solar panels generate one-third of FireFly Farms' total energy demand as of 2019.

Desired Markets: Grocery Chains, Institutions, Restaurants

Farming Practices: Old-Order Amish

Products Available: Cheese

The FRESHGLOW Co.

www.freshglow.co
9110 Red Branch Road, Suite P, Columbia, MD 21045
Howard County

Carrie Murphy, Account Representative
(424) 260-3368, carrie@freshglow.co

Business Description: The FRESHGLOW Co. is the manufacturer of the all-natural and organic foodsaver, FRESHPAPER, for fresh produce and fresh bread and baked goods.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Products Available: Natural Saver Sheets (for produce and baked goods)

Gotham Greens

www.gothamgreens.com
2003 Reservoir Road, Sparrows Point, MD 21219
Baltimore City

Nicole Baum, Director of Partnerships
(718) 925-0600, nicole@gothamgreens.com

Business Description: Gotham Greens is a leading fresh produce and food company offering a line of leafy greens, herbs, salad dressings, and sauces. The company builds and operates ecologically sustainable greenhouses in cities across America where it grows its year-round supply of produce for retail, restaurant and foodservice customers. The company has eight greenhouses in New York City, Chicago, Providence and Baltimore and will open in Denver in 2020.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Local, hydroponic

Food Safety Programs (Voluntary): USDA Harmonized GAP

Products Available: Lettuce, Salad Greens

HEX Ferments

www.hexferments.com
529 East Belvedere Avenue, Baltimore, MD 21212
Baltimore City

Marisa LaGuardia, Tasting and Events Coordinator
(410) 775-5044, hello@hexferments.com
Shane Carpenter, Co-founder
shane@hexferments.com
Meaghan Carpenter, Co-founder
hex@hexferments.com

Business Description: HEX Ferments uses the traditional method of fermentation to preserve and transform local, organic produce into nourishing foods, including unique sauerkrauts, kimchi, seasonal ferments, and kombucha tea. Fermented foods are in every culture and for thousands of years have been an effective way to preserve the harvest and make food more digestible while detoxifying and enhancing nutrients.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Certified Organic (by Baystate Organic Certifiers), Certified Naturally Grown/Regenerative Agriculture

Products Available: Traditionally Fermented Sauerkraut, Kimchi, Sour Pickles, Kombucha Tea

Hiddenvale Flowers LLC

www.hiddenvaleflowers.com

5210 Black Rock Road, Manchester, MD 21102
Carroll County

Carolyn Yeager, Owner

(443) 608-9624, hiddenvaleflowers@gmail.com

Charles Yeager

Business Description: Hiddenvale Flowers is a small, family-run operation growing specialty cut flowers in Manchester Maryland. We grow intensely on one acre and our flowers are available from May until October. Our flowers are grown using natural practices including compost tea, mushroom soil and organic fertilizer. We have over 125 varieties of annuals and perennials, including a nice variety of herbs. Some of our blooms include peonies, tulips, lisianthus, snapdragons, lilies, dahlias, zinnias, sunflowers and many more. Our blooms are for sale through our CSA, to florists, at farmers markets and grocery stores and for weddings and events.

Desired Markets: Grocery Chains, Restaurants, Farmers' Market

Farming Practices: Conventional

Products Available: Cut Flowers



MARYLAND CHEESE GUILD MEMBER

High Country Creamery and Market

www.highcountrycreameryandmarket.com

PO Box 299, 97 Locker Lane, Grantsville, MD 21536
Garrett County

Linda Kling, Owner

(301) 697-3570, linda@hcccheese.com

Business Description: Artisan (cows milk) cheese production plant, local-sourced shopping market and farmers table eatery.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Products Available: Cheese

Honga Oyster Company LLC

www.HongaOyster.com

2102 Wingate-Bishop Head Road, Toddville, MD 21672
Dorchester County

Bill Cox, Owner

(240) 447-4500, bill@hongaoyster.com

David Tippet, GM

Donnie Simmons, Co-Owner

Business Description: Oyster nursery and farm. Year-round oyster harvesting.

Desired Markets: Grocery Chains, Restaurants

Farming Practices: Aquaculture

Products Available: Farm-Raised Oysters

Hummingbird Farms, Inc.

www.facebook.com/HUMMINGBIRDFARMS.official/

12319 Ridgely Road, Ridgely, MD 21660
Caroline County

Jennifer Sturmer, President

(410) 924-0519, hbird@crosslink.net

Business Description: Farm specializing in tomatoes and hemp flowers

Desired Markets: Grocery Chains

Farming Practices: Conventional

Food Safety Programs (Voluntary): USDA Harmonized GAP

Products Available: Beefsteak Tomatoes (Red, Yellow, Orange, Red Plum & Golden Plum), Cluster Tomatoes (Red, Yellow and Orange Cherry, Red & Yellow Grape), Miniature Plum Tomatoes, Heirloom Tomatoes, Hemp Flowers

Koinonia Farm

www.koinoniaorganicfarm.com

1400 Greenspring Valley Road, Stevenson, MD 21153
Baltimore County

Raina Gover, Farm Manager

(410) 486-2405, koinoniaorganicfarm@yahoo.com

Business Description: Maryland's oldest organic farm producing fresh, local culinary herbs from March through December.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Certified Organic (by Maryland Department of Agriculture)

Food Safety Programs (Voluntary): USDA Harmonized GAP

Products Available: Basil, Thai Basil, Chives, Dill, Marjoram, Mint, Oregano, Rosemary, Sage, Tarragon, Thyme. Poultry Blend and Roasting Blend

Lands End Farm

23629 Lands End Road, Chestertown, MD 21620
Kent County

Vinton Lawrence, Owner
410-778-1866 or 505-470-1222, vlawrence@nets.com
Albert Schaubert
Amy Brown
Daphne Schaubert
Karen Schaubert

Business Description: Land's End Farm is a 600-acre family farm located in Chestertown, Maryland. All of the acreage is MDA certified organic. We are licensed under MDH as a processor of stone-ground, milled grain products including cornmeal and whole grain corn, polenta, whole rye and heritage wheat flour. Principal field crops are corn, alfalfa hay, grass hay, wheat, rye, barley, asparagus, sweet potatoes, Asian medicinal herbs, figs, currants, and squash. We are interested in establishing relationships with restaurants, bakers, brewers, distillers, and others to grow custom crops of grains, vegetables, and small fruits.

Desired Markets: Restaurants

Farming Practices: Certified Organic (by Maryland Department of Agriculture)

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Asparagus, Blueberries, Currants, Figs, Leeks, Onions, Squash, Sweet Potatoes, Beef

Loveville Produce Auction

40454 Bishop Road, Loveville, MD 20656
2561 Lone Spruce Lane, Mechanicsville, MD 20659
St. Mary's County

Donna Sasscer, St. Mary's Co. Economic Development
donna.sasscer@stmarysmd.com, (240) 309-4021
Henry Stauffer
Nathaniel Stauffer

Business Description: *Mennonite Auction - No phone, email or website.* Loveville Produce Auction is open February through December. A wide variety of produce is sold throughout the year along with cut flowers, bedding plants, firewood, and hay.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Products Available: Apples, Apricots, Arugula, Asian Pears, Asparagus, Beets, Blackberries, Blueberries, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Carrots, Cauliflower, Cherries, Collards, Cucumbers, Currants, Daikon, Edamame Soybeans, Eggplant, Endive, Figs, Grapes, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Leeks, Lettuce, Lima Beans, Melons, Mushrooms, Mustard Greens, Nectarines, Okra, Onions, Parsnips, Peaches, Pears, Peas, Plums, Potatoes, Radishes, Raspberries, Rhubarb, Rutabagas, Salad Greens, Shallots, Spinach, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Swiss Chard, Tomatoes, Turnips, Watermelons, Zucchini, Garlic, Eggs, Firewood, Hay, Bedding Plants, Flower Hanging Baskets, Cut Flowers

Madhouse Oysters, LLC

www.madhouseoysters.com
PO Box 181, 2405 Hoopers Island Road
Fishing Creek, MD 21634
Dorchester County

Theodore Cooney, Founder/Member
(410) 310-4132, lisa@madhouseoysters.com

Business Description: Oyster aquaculture operation.

Desired Markets: Grocery Chains, Restaurants

Farming Practices: Conventional

Products Available: Premium Farm-Raised Oysters

MeatCrafters Inc.

www.meatcrafters.com
3900 Ironwood Place, Landover, MD 20785
Prince George's County

Aaron Kushner, General Manager
(240) 764-7653, production@meatcrafters.com
Jeb Gavin, Director of Logistics
Mitch Berliner, Partner and Co-Founder

Business Description: MeatCrafters makes gourmet sausages, traditionally cured salamis, and other charcuterie at our USDA-inspected plant in Landover, Maryland. We make everything by hand, in small batches, using all-natural, antibiotic-and-growth-hormone-free meats. We grind our spices fresh each morning, and we are the only USDA-approved producer of traditionally cured salamis in Maryland. MeatCrafters is proud to work with local farmers, and we are the only producer in the area offering custom production of dry cured meats to local farmers.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: We add value to local farmers' meats

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef, Bison, Chicken, Duck, Gamebird, Goat, Lamb, Pork, Rabbit, Turkey, Veal, Sausages, Salamis, Whole Muscle Charcuterie, Smoked Meats

Metro Microgreens

www.metromicrogreens.com
10206 Shining Willow Drive, Rockville, MD 20850
Montgomery County

Mark Ross, President
(301) 706-4884, mark@metromicrogreens.com

Business Description: We grow 15 - 20 hydroponic microgreens on a coco coir medium.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Certified Naturally Grown

Products Available: Arugula, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Carrots, Kale, Leeks, Peas, Radishes, Sprouts

Miller Farms

www.millerfarmsclinton.com
10140 Piscataway Road, Clinton, MD 20735
Prince George's County

Brad Miller, Sales Manager
bpmliller14@gmail.com, (301) 399-0168
Adam Miller, Production Manager

Business Description: Miller Farms is a 267-acre farm that has been family-owned and operated since 1879, offering a wide array of fresh fruits, crisp vegetables and much more. In addition to our farm, we have a direct farm market, a bakery offering delicious home-baked goods and handmade ice cream, a nursery abundant with beautiful annals, perennials, vegetable plants and flowers, hardwood mulch and firewood.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Food Safety Programs (Voluntary): MDA GAP Certification

Products Available: Asian Pears, Asparagus, Beets, Blackberries, Blueberries, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cauliflower, Celery, Cherries, Collards, Cucumbers, Eggplant, Grapes, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Lettuce, Melons, Mustard Greens, Nectarines, Onions, Peaches, Plums, Potatoes, Raspberries, Rutabagas, Spinach, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini, Eggs, Ice Cream, Seasoned Firewood

Nature's Garlic Farm

www.naturesgarlicfarm.com
10610 Old Cordova Road, Easton, MD 21601
Talbot County

Jim Reinhardt, Owner
sales@naturesgarlicfarm.com, (410) 829-1718

Business Description: Nature's Garlic Farm, located near Easton Maryland, specializes in growing Hardneck Garlic using organic and sustainable farming practices. We supply grocery stores, wholesalers, restaurants, produce stands, farm markets, CSAs, buyer groups, etc. We offer delivery in Maryland, Delaware, Virginia, Pennsylvania and DC.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, Certified Naturally Grown

Food Safety Programs (Voluntary): USDA Harmonized GAP Plus (GFSI)

Products Available: Garlic, Garlic Scapes, Green Garlic, Garlic Bulbils

Noni's Sauces, LLC

www.nonissauces.com
510 Baltimore Annapolis Boulevard
Severna Park, MD 21146
Anne Arundel County

Darla Cornett
darla.cornett@hotmail.com, (410) 375-8625

Business Description: All-natural, Maryland-produced marinara and arrabiata sauce. Noni's pasta sauces are manufactured by Mama Vida, Inc.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Products Available: Onions, Tomatoes, Garlic

Olmo Bros Nursery & Farm

1704 Old Generals Highway, Annapolis, MD 21401
Anne Arundel County

Larry Olmo, Farm Manager
larry@olmobros.com, (410) 703-5440

Business Description: Farm specializing in produce grown primarily from imported Italian seed, plus artisan cheeses including freshly made mozzarella, ricotta—both plain and basil infused. Also cannoli made to order using freshly made crema from fresh ricotta, and bruschetta containing fresh mozzarella.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Products Available: Arugula, Asian Pears, Beets, Carrots, Cucumbers, Eggplant, Figs, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Leeks, Lettuce, Peas, Potatoes, Radishes, Salad Greens, Spinach, Squash, Sweet Corn, Swiss Chard, Tomatoes, Zucchini, Garlic, Cheese

Open Seas Coffee

www.openseascoffee.com
107 Storm Haven Court, Stevensville, MD 21666
Queen Anne's County

Bryce Roszell, Owner
bryce@openseascoffee.com, (443) 924-6045
Andrew Wackett, Roaster/Trainer
andrew@openseascoffee.com

Business Description: Open Seas Coffee is an award-winning, small-batch coffee roaster focusing on high quality and sustainable relationships that help businesses stand out from the competition. We believe in the communal nature of coffee from farmer to barista, and through training, education, and tight-knit partnerships, we have helped our clients bring customers back and increase sales on average from 1.5-2.5 times.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market

Farming Practices: Directly traded, shade-grown, hand picked

Products Available: Roasted Coffee, Tea

Orinoco Coffee & Tea

www.orinococoffeeandtea.com
8265 Patuxent Range Road, Suite L, Jessup, MD 20794
Howard County

Charlotte Berry, Business Assistant
info@orinococoffeeandtea.com, (410) 312-5292
Vanessa McCallister, Office Manager
info@orinococoffeeandtea.com

Business Description: Orinoco is a family-owned small business that provides on-demand roasting. Our goal is to consistently provide excellent coffee and tea products to retailers, local coffee shops, and multi-store grocery chains. We also pride ourselves in providing a wide range of Fair Trade Organic coffees. We service many private-label accounts across the nation.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, Certified Organic (by Maryland Department of Agriculture)

Products Available: Freshly Roasted Coffees, Teas

Pleasantville Beef

www.pleasantvillebeef.com
1830 Pleasantville Road, Forest Hill, MD 21050
Harford County

Joesph Rahll, Owner
(410) 218-2793, rahllcreek@gmail.com
Donna Stoval, Sales Manager
410-893-7078

Business Description: Pleasantville Beef is a fifth-generation family farm specializing in farm-to-table black Angus beef. We offer a complete line of beef cuts as well as beef sticks, beef jerky, and beef sausage. We have bred and raised our superior black Angus cattle while steadily expanding to share our second-to-none product. It is our goal that through raising beef we will generate interest for the next generation of family to continue to serve our community and further our family heritage.

Farming Practices: Grass Fed/Pastured

Food Safety Programs (Required): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef

Prigel Family Creamery

www.prigelfamilycreamery.com
12520 Manor Road, Glen Arm, MD 21057
Baltimore County

Mandy Castillo, Operations Manager
(410) 510-7488, mandy@prigelfamilycreamery.com
Bobby Prigel, Owner
Matt Prigel
Kelvin Castillo

Business Description: Small, family-owned dairy farm and creamery.

Desired Markets: Farm Stands, Restaurants, Farmers' Market

Farming Practices: Grass Fed/Pastured, Certified Organic (by Maryland Department of Agriculture)

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef, Pork, Cheese, Ice Cream, Milk, Yogurt



GROW & FORTIFY MEMBER

RavenBeer

www.ravenbeer.com
8901 Yellow Brick Rd, Baltimore, MD 21237
Baltimore City

Stephen Demczuk, Founder/President
Brian Funk, Partner
(443) 847-6223
stephen@ravenbeer.com

Business Description: Baltimore-based, 21 years in business and makers of internationally awarded beer and packaging. We make beer, and market it via the poems and short stories of Edgar Allan Poe.

Farming Practices: Conventional

Products Available: Beer

Rise Up Coffee Roasters

www.riseupcoffee.com
618 Dover Road, Easton, MD 21601
Talbot County

Mark Airey, Wholesale Specialist
(410) 822-1353, mark@riseupcoffee.com
Alli Hensley, General Manager
alli@riseupcoffee.com
Ozzie Jimenez, Facilities Manager
ozzie@riseupcoffee.com
Tim Cureton, Owner/ CEO
tim@riseupcoffee.com
Brandon Bartlett, Annapolis/Edgewater/Arnold
brandon@riseupcoffee.com

Business Description: Recently voted "Maryland's Best Coffee," Rise Up Coffee Roasters has been an independent, small-batch coffee roaster retailer since 2005. Rise Up represents 15 years of total dedication to sustainable coffees, Certified Organic + Certified Fair Trade. Headquartered in Easton, Maryland, Rise Up has nine current cafes, an active online presence and a thriving wholesale division encompassing grocery, restaurants and coffee shops. Now in 2020, Rise Up extends beyond our Maryland borders having become a nationally recognized brand.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Certified Organic (by Maryland Department of Agriculture)

Products Available: Organic and Fair Trade Coffee

Roseda Beef/Old Line Custom Meat Company

www.rosedabeef.com
1600 S. Monroe Street, Baltimore, MD 21230
Baltimore City

Mike Brannon, Vice President
(410) 962-5530, mike@olcmc.com
Ed Burchell, Partner
eddie@olcmc.com
Lucy Boudris,
mboudris@gmail.com

Business Description: Roseda Black Angus Farm is a farm, not a factory. Founded in 1996 and located in Monkton, Maryland, we raise local, all-natural, Black Angus cattle that are pasture-raised and grain-finished. Our beef is dry-aged the old-fashioned way for fourteen to twenty-one days to ensure a consistent and extraordinary eating experience for our customers. We work with local cooperative farmers to produce a sustainable and source-verified product that never uses growth enhancers, routine antibiotics, or hormones. Recognized consistently as the region's finest, we encourage you to 'Just Taste Our Story'.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Natural

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef

Schroll's Gourmet Foods, LLC

www.schrolls.net
3715 4th Avenue, Edgewater, MD 21037
Anne Arundel County

Jerry Joyce, Managing Director
(443) 995-3363, schrollsfood@gmail.com
Mary Anne Joyce
mamj5@comcast.net

Business Description: Manufacturer and sales of two gourmet sauerkrauts. The first, our Bavarian Sweet Sauerkraut, is a consumer favorite with over 28 different ways consumers use it. The second, our "It's Just Sauerkraut," is a tart sauerkraut with an additional flavor twist.

Desired Markets: Farm Stands, Grocery Chains, Restaurants, Farmers' Market

Products Available: Gourmet Sauerkrauts



Shepherds Manor Creamery

www.shepherdsmanorcreamery.com
1126 Slingluff Road, New Windsor, MD 21776
Carroll County

Colleen Histon, Owner/Operator/Cheese Maker/Shepherd
(240) 388-6633, shepherdsmanorcreamery@verizon.net
Michael Histon

Business Description: First and only sheep milk dairy in the state of Maryland. We maintain and milk a flock of 100 dairy ewes and produce both raw aged sheep's milk cheeses and pasteurized fresh sheep's milk cheeses. We also make sheep's milk soaps. We sell wholesale and retail to chefs, small local stores, orchards, and at farmers' markets.

Desired Markets: Farm Stands, Institutions, Restaurants, Schools

Farming Practices: Conventional, Grass Fed/Pastured
Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Cheese, Soap

Shlagel Farms LLC

www.shlagelfarms.com
12850 Shlagel Road, Waldorf, MD 20601
Charles County

Russell Shlagel, Owner
(301) 645-4554, info@shlagelfarms.com
Karl Shlagel
info@shlagelfarms.com
Luke Shlagel
info@shlagelfarms.com

Business Description: A family farm continuously operated for 119 years. We have a pick-your-own strawberry patch in May and a pick-your-own pumpkin patch in October. We also grow a large variety of fruits and vegetables that we retail at local farmers markets and wholesale to several chain stores.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Food Safety Programs (Voluntary): USDA GHP Certification, USDA Harmonized GAP

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Asparagus, Beets, Blackberries, Cabbage, Cantaloupes, Cauliflower, Collards, Cucumbers, Eggplant, Green Beans, Green Peppers, Hot Peppers, Kale, Leeks, Melons, Onions, Peaches, Radishes, Squash, Strawberries, Sweet Corn, Sweet Peppers, Swiss Chard, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini, Beef, Pork, Eggs

Somerset Bay Foods

12138 Carol Lane, Princess Anne, MD 21853
Somerset County

Richard Evanusa, Vice President
(410) 651-4505, rmevanusa@juno.com
Jacob McFarland, Salesman
Jeffery Choma, Salesman

Business Description: Manufacturers of seafood seasonings, breaders, and seafood soups.

Desired Markets: Grocery Chains, Restaurants

Products Available: Seafood Seasonings, Breaders, Seafood Soups

South Mountain Creamery

www.southmountaincreamery.com
8305 Bolivar Road, Middletown, MD 21769
Frederick County

Lanie Swanhart, Creative Director
(301) 371-8565, lanie.swanhart@smcdairy.com
Chris Horn, Sales
chris.horn@smcdairy.com
David Lambert, AGM
david.lambert@smcdairy.com
Deanna Teal, Production Admin
deanna.teal@smcdairy.com

Business Description: Maryland's first on-farm processing plant. Our dairy products are made right on the farm, from start to finish. Our cows are milked 50 feet away from our production plant. Within 12 hours, the milk is bottled or made into yogurt, cream, butter, or ice cream. The incredible flavor and the nutritional value of our dairy products can be attributed to the freshness of the milk and the comfort of our cows. Products like

yogurt and ice cream are hand-crafted, from recipes of our own making and made fresh for you.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional, Grass Fed/Pastured, Non-GMO Certified Humane Eggs

Products Available: Butter, Eggs, Ice Cream, Milk, Yogurt

Springfield Farm

www.ourspringfieldfarm.com

16701 Yeoho Road, Sparks Glencoe, MD 21152

Baltimore County

Valerie Lafferty, Wholesale Accounts Manager

(410) 472-0738, mail@ourspringfieldfarm.com

Business Description: Small family farm specializing in free-range pastured eggs, meats and poultry.

Desired Markets: Farm Stands, Restaurants, Farmers' Market

Farming Practices: Grass Fed/Pastured

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef, Chicken, Lamb, Pork, Turkey, Butter, Cheese, Eggs, Ice Cream, Milk, Yogurt, Local Honey, Maple Syrup

Stoecker Farms Produce, LLC

www.stoeckerfarms.com

2501 Gibson Road, White Hall, MD 21161

Baltimore County

Charles Stoecker, Owne/Production Manager

(410) 340-2372, stoecker.farms@gmail.com

Rebecca Stoecker-Dolly, Flower and Succulent Manager

Business Description: A 129-year-old family farm specializing in vegetables and small fruit including greens, ethnic vegetables and heirloom tomatoes. We follow integrated pest management.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Conventional

Products Available: Arugula, Asparagus, Beets,

Blackberries, Blueberries, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cauliflower, Celery, Collards, Daikon, Eggplant, Endive, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Leeks, Lettuce, Lima Beans, Melons, Mustard Greens, Okra, Onions, Parsnips, Peas, Potatoes, Radishes, Raspberries, Rhubarb, Rutabagas, Salad Greens, Shallots, Spinach, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Swiss Chard, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini, Garlic, Bedding Plants, Succulents

Thymly Products, Inc.

www.thymlyproducts.com

1332 Colora Road, Colora, MD 21917

Cecil County

Mike McDermott, Mid-South Sales Manager

(410) 658-4820, mikem@thymlyproducts.com

Business Description: Thymly Products, Inc. specializes in manufacturing functional bakery ingredients. We manufacture baking powders, dough conditioners, shelf life extenders, grain blends, milk blends, and flavors. We blend all ingredients on site in Maryland and would be happy to help with custom formulas depending on your individual need.

Desired Markets: Grocery Chains, Institutions, Restaurants, Schools

Farming Practices: Other

Food Safety Programs (Voluntary): SQF

Products Available: Eggs, Milk, Bakery Mixes, Baking Powders, Dough Conditioners, Shelf Life Extenders, Grain Blends, Milk Blends, Milk Replacers, Egg Replacers, Flavors, and Custom Blending



Tobacco Barn Distillery

www.tobaccobarndistillery.com
24460 Hollywood Road, Hollywood, MD 20636
St. Mary's County

Scott Sanders, Founding Partner
(240) 298-6084, scott@tobaccobarndistillery.com
Dave Gray

Business Description: Tobacco Barn Distillery is the first stop on "America's Bourbon Trail"! They are one of a handful of distilleries that produce a spirit from a grain they grow. Tobacco Barn Distillery's bourbon has been acclaimed in Whiskey Advocate Magazine and is bringing bourbon distilling back to Maryland. Their "rye forward" mash bill for bourbon reflects Maryland's heritage as the birthplace of Basil Hayden, the "Old Granddad" of bourbon. Basil Hayden was making one of America's original bourbons in Maryland during the 1700s. Visit their tasting room in St. Mary's County to enjoy the experience.

Desired Markets: Restaurants

Farming Practices: We're the only distillery on the Maryland Green Registry.

Products Available: Straight Bourbon Whiskey, Straight Rye Whiskey, USS Constellation Rum

Todd's DIRT

www.toddsdirt.com
102 Idlewild Road, Severna Park, MD 21146
Anne Arundel County

Todd Courtney, Owner
(410) 919-3873, toddsdirt@hotmail.com

Business Description: We are a seasoning and marinade business from Severna Park, MD. We have been in business since 2007. Our products are national award-winning and are 100 percent all-natural with no MSG and they are gluten-free.

Desired Markets: Grocery Chains, Institutions, Restaurants

Farming Practices: Conventional

Products Available: Seasonings, Marinades



The Urban Winery

www.theurbanwinery.com
949 Bonifant Street, Silver Spring, MD 20910
Montgomery County

Damon Callis, Owner
(301) 585-4100, damon@theurbanwinery.com
Georgia Callis
Melissa Van Oss
Angie Amaya
Patty Corado
Keera Scruggs
Zoe Peckingham

Business Description: The Urban Winery in Silver Spring, MD is the closest winery to our nation's capital and the first winery in our region in an urban environment. The Urban Winery was created with the understanding that wine is a social occasion. Our wines are best enjoyed in the company of friends and family, a concept deeply instilled in us by owner Georgia Callis' father, Anthony Bole. Today we carefully select premium grapes from various growing regions and share the mysteries and science behind the wine making process on premises. A unique tasting room experience along with 150+ wines in stock.

Desired Markets: Farm Stands, Grocery Chains, Institutions, Restaurants, Farmers' Market

Farming Practices: Conventional

Products Available: Finished wine from Maryland grapes

Wagner's Meats LLC

www.wagnersmeats.com

PO Box 51, 604 N. Main Street, Mt. Airy, MD 21771

Carroll County

Mickey Wagner, Controlling Member

(301) 829-0500, m.wagner@wagnersmeats.com

Samantha Wagner, Assistant Manager

sam.wagner@wagnersmeats.com

Business Description: Family-owned butcher shop since 1953.

Desired Markets: Farm Stands, Grocery Chains, Restaurants, Farmers' Market, Schools

Food Safety Programs (Mandatory): USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Available: Beef, Chicken, Goat, Lamb, Pork, Rabbit

Wild Kombucha

www.mobtownfermentation.com

4820 Seton Drive, Suite L, Baltimore, MD 21215

Baltimore City

Kelly Kicherer, Events Coordinator

(301) 473-6449, kelly@mobtownfermentation.com

Sergio Malarin, Founder

Sid Sharma, Founder

Business Description: Through fermentation techniques and unique flavor combinations, we are able to create a kombucha for both new and seasoned drinkers.

Desired Markets: Grocery Chains, Institutions, Restaurants, Farmers' Market, Schools

Farming Practices: Organic certification pending by BioAgriCert

Products Available: Six flavors of locally made Kombucha



2020 BUYERS/DISTRIBUTERS

Baltimore City Public Schools	Giant Food	Rocklands Barbeque and Grilling Company
Baltimore Coffee & Tea Co.	Green Valley Marketplace	Safeway
BCB Eats	Greenbelt Co-Op Supermarket	SAGE Dining
Bgreen	Harris Teeter	Salerno's Restaurant & Catering
Blue Henry LLC	Infusion Hot Sauce Company	Santoni's Marketplace
Boatyard Bar & Grill	Jimmie & Sook's	Saval Foodservice
Bread and Butter Kitchen	John L. Gildner -Regional Institute for Children and Adolescents (JLG-RICA)	The Seed School of Maryland
Calvert County Public Schools	Keany Produce & Gourmet	Shore Gourmet Inc.
Calvert Crabs LLC	Kent Island Farmers Market	Sprouts Farmers Market
Capital Area Food Bank	Kidz Table / St. Vincent de Paul Society of Baltimore	St. Mary's County Public Schools
Capital Seaboard	Lancaster Foods, LLC.	State Fare
Caroline County Public Schools	Laughing Crab Catering	Sudano's Produce
Carrols Creek Cafe	The Local Oyster	Sweetgreen
The Children's Guild	Miss Shirley's Cafe	TA Bricken Inc
The Class Produce Group	Monroe Bay Vineyard	tCUP cafe
Coastal Sunbelt Produce	Mother's Cantina	ThinkFoodGroup
Community Foodworks/ FreshFarm	No Thyme to Cook LLC	Tifereth Israel Congregation
The Comus Inn	Pairings Bistro	Tom Lange Co.
Dawson's Market	Pete Pappas & Sons	Univeristy of Maryland, Food Supplement Nutrition Education (FSNE)
DBGB Kitchen & Bar	Preserve	University of Maryland Eastern Shore Rockville Campus
DC Central Kitchen	Prince George's County Public Schools	Vaccaro's Italian Pastry Shop
Densons Chesapeake Bay Farm to Table	Produce Source Partners	Vin 909 Winecafe
Dream Weaver Cafe and Catering	Queen Anne Farm Inc	Wegmans Food Markets
Dylan's Oyster Cellar	Reed Catering	Whole Foods Market
Eddie's of Roland Park	Riva Gardens	Wicomico County Public Schools
Fisherman's Inn	River Bend Bistro	
Food Lion		
Gertrude's		

Baltimore City Public Schools

www.baltimorecityschools.org/menus
200 E North Avenue, Baltimore, MD 21218
Baltimore City

Elizabeth Marchetta, Executive Director, Food & Nutrition Services
(410) 736-9170, eamarchetta@bcps.k12.md.us

Business Description: Baltimore City Public Schools Food & Nutrition Services provides over 100,000 schools meals at 160+ school cafeterias throughout Baltimore City.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Products Needed: All Fruits and Vegetables, Beef, Chicken, Cheese, Milk, Yogurt

Baltimore Coffee & Tea Co.

www.baltcoffee.com
9 W. Aylesbury Road, Suite T, Timonium, MD 21093
Baltimore County

Stanley Constantine, President
(410) 561-1080, sjc@baltcoffee.com
Norman Loverde, V.P.
njl@baltcoffee.com

Business Description: Importers and roasters of European preparation coffee. Importers and blenders of fine teas.

Farming Practices Preferred: Conventional

Products Needed: Coffee, Tea

BCB Eats

www.bcbrewerymd.com
10950 Gilroy Road, Suite G, Hunt Valley, MD 21031
Baltimore County

David Magdeburger, Exec. Chef
(443) 504-8975, dave@bcbeatsmd.com

Business Description: Food service for BC Brewery's taproom. Specializing in farm-to-taco. Menu is comprised

of many local farm meats and produce.

Farming Practices Preferred: Grass Fed/Pastured

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Bgreen

www.bgreenco.com
1300 S. Monroe Street, Baltimore, MD 21230
Baltimore County

Rodney Sheetz, Director of Produce
(410) 299-5916, Rodney.sheetz@bgreenco.com
Rick Rodgers, COO
RJRodgers@bgreenco.com

Business Description: Wholesale and retail operation.

Farming Practices Preferred: Conventional

Food Safety Practices Required: MDA GAP Certification

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Blue Henry LLC

www.bluehenryspirits.com
505 Hampton Park Boulevard, Unit P
Capitol Heights, MD 20743
Prince George's County

Adrienne Walker, Owner
(240) 619-4856, awalker@bluehenryspirits.com

Business Description: Producer of cocktail garnish and syrups.

Farming Practices Preferred: Conventional

Products Needed: Apples, Asian, Pears, Cherries, Cucumbers, Currants, Daikon, Figs, Peaches, Pears, Persimmons, Rhubarb, Strawberries, Tomatillos

Boatyard Bar & Grill

www.boatyardbarandgrill.com
400 Fourth Street, Annapolis, MD 21403
Anne Arundel County

George Betz, Executive Chef
(410) 216-6206, gfb824@hotmail.com
Nestor Gonzalez, Sous Chef
Conrado Olivera, Kitchen Manager
Flavio Pinguil, Kitchen Manager

Business Description: Full-service restaurant specializing in seafood.

Farming Practices Preferred: Conventional Grass Fed/Pastured

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Bread and Butter Kitchen

www.breadandbutterkitchen.com
303 Second Street, Suite A, Annapolis, MD 21403
Anne Arundel County

Monica Alvarado, Chef/Owner
(410) 202-8680, monica@breadandbutterkitchen.com

Business Description: Woman and veteran owned restaurant serving breakfast and lunch seven days a week in charming Eastport.

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, Beef, Bison, Chicken, Pork, Turkey, Crab Meat, Oysters, Shrimp, Striped Bass, All Dairy and Egg Products

Calvert County Public Schools

www.Calvertnet.k12.md.us
1305 Dares Beach Road, Prince Frederick, MD 20678
Calvert County

Valarie Parmer, Dietitian/Nutrition Specialist

(443) 550-8684, parmerv@calvertnet.k12.md.us
Donald Knode, Child Nutrition Program Supervisor,
knoded@calvertnet.k12.md.us

Business Description: Calvert County Public Schools participates in the National School Lunch and Breakfast Programs and offers nutritious meals every school day and in all schools.

Farming Practices Preferred: Conventional

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: Broccoli, Cauliflower, Celery, Cucumbers, Green Peppers, Lettuce, Spinach, Sweet Peppers, Tomatoes

Calvert Crabs LLC

151 Central Square Drive, Prince Frederick, MD 20678
Calvert County

Robert Penn, Owner
(301) 787-8808, buycalvertcrabs@gmail.com

Business Description: Seafood carry-out restaurant.

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Beef, Chicken, All Seafood, Cheese, Eggs, Milk, Butter

Capital Area Food Bank

www.capitalareafoodbank.org
4900 Puerto Rico Avenue, NE Washington, DC 20017

Ronny Faragasso, Head of Food Procurement
(202) 644-9886, rfaragasso@capitalareafoodbank.org

Business Description: Non-profit food bank that distributes food to pantries and prep kitchens.

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Chicken, Tractor-trailer-load volumes of some fresh produce items plus assorted canned vegetable items, low or no sodium only. Preferably at a discount due to excess inventory.

Capital Seaboard

www.capitalseaboard.com
7540 Assateague Drive, Jessup, MD 20794
Howard County

Steve Vilnit, Vice President of Marketing
(410) 279-7951, svilnit@capitalseaboard.com

Business Description: Wholesale seafood, produce, and dairy company.

Farming Practices Preferred: Conventional, Grass Fed/
Pastured Certified Organic

Food Safety Practices Required: MDA GAP Certification,
USDA GAP/GHP Certification, USDA Harmonized GAP
Plus (GFSI)

Products Needed: All Fruits and Vegetables, All Seafood

Caroline County Public Schools

www.carolineschools.org
10348 Greensboro Road, Denton, MD 21629
Caroline County

Beth Brewster, Supervisor, Food Services
(410) 479-3261, brewster.amanda@ccpsstaff.org

Business Description: Caroline County Public Schools
participates in the National School Lunch and Breakfast
Programs and offers nutritious meals every school day
and in all schools.

Carrols Creek Cafe

www.carrolscreek.com
410 Severn Avenue, Annapolis, MD 21403
Anne Arundel County

Richard McClure, General Manager
(410) 263-8102
rmcclure@carrolscreek.com
Ricard Bello, Chef
rbello@carrolscreek.com
Jeffrey Jacobs, Owne
jjacobs@carrolscreek.com

Business Description: Restaurant

Farming Practices Preferred: Conventional Grass Fed/
Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef,
Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

The Children's Guild

www.childrenguild.org
6802 McClean Boulevard, Baltimore, MD 21234
Baltimore County

Michelle Holewinski, Operations Manager
(443) 829-3880, holewinskim@childrenguild.org

Business Description: Non-profit school and group
homes for children.

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Beef,
Chicken, Turkey, All Dairy and Egg Products

The Class Produce Group

www.classproduce.com
PO Box 2003, 8477 Dorsey Run Road, Jessup, MD 20794
Howard County

Daniels Ehm, Buyer/Sales
(410) 799-5700, dehm@classproduce.com
Jon Class, Buyer
jonclass@classproduce.com

Business Description: Wholesaler of fresh vegetables
and fruit.

Farming Practices Preferred: Conventional, Certified
Organic

Food Safety Practices Required: MDA GAP
Certification, USDA GAP/GHP Certification

Products Needed: All Fruits and Vegetables, Eggs

Coastal Sunbelt Produce

www.thecoastalcos.com
9001 Whiskey Bottom Road, Laurel, MD 20723
Howard County

Jason Lambros, Vice President of Food
(301) 617-4352, jlambros@thecoastalcos.com

Business Description: Produce and dairy distributor.
Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Certified Organic
Food Safety Practices Required: MDA GAP Certification

Products Needed: All Fruits and Vegetables, All Dairy
and Egg Products

Community Foodworks/FreshFarm

www.community-foodworks.org
1380 Monroe Street NW, Washington, DC 20010

Julian Kroboth, Procurement Manager
(434) 409-0199, jkroboth@cfwdc.org

Business Description: Nonprofit organization
that manages farmers markets as well as wholesale
distribution and CSA-style programs targeted at low-
access groups in the D.C. area
Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Certified Organic

Products Needed: All Fruits and Vegetables

The Comus Inn

www.thecomusinn.com
23900 Old Hundred Road, Dickerson, MD 20842
Montgomery County

Elise Wendland, Chef
(301) 349-5100, elise.wendland@gmail.com

Business Description: Fine dining and event restaurant.
Farming Practices Preferred: Local
Food Safety Practices Required: USDA Inspection
(Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality
Assurance

Products Needed: All Fruits and Vegetables, All Seafood,
All Dairy and Egg Products

Dawson's Market

www.dawsonsmarket.com
225 N Washington Street, Rockville, MD 20850
Montgomery County

Bart Yablonsky, Owner
(240) 428-1386, byablonsky@dawsonsmarket.com

Business Description: All-natural and specialty grocery
with a strong focus on local products and community
support.
Farming Practices Preferred: Grass Fed/Pastured,
Certified Organic

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

DBGB Kitchen & Bar

www.dbgb.com
931 H Street NW, Washington, DC 20001

Nicholas Tang, Executive Chef
(202) 695-7660, ntang@danielnyc.com

Business Description: Restaurant
Farming Practices Preferred: Grass Fed/Pastured
Certified Organic

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

DC Central Kitchen

www.dccentralkitchen.org
2625 Evarts Street NE, Washington, DC 20018

Amy Bachman, Director Of Procurement
(202) 400-2806, abachman@dccentralkitchen.org
Jackie Wincek, Procurement & Sustainability Specialist
jwincek@dccentralkitchen.org

Business Description: As the nation's first and leading community kitchen, DC Central Kitchen develops and operates social ventures targeting the cycle of hunger and poverty. Each of our ventures create opportunities for meaningful careers, expand access to healthy food, and test innovative solutions to systemic failures. By preparing adults with high barriers to employment for culinary careers and creating good, living-wage jobs for our culinary graduates, we target the root cause of hunger by offering pathways out of poverty. Our commitments to earning at least half our budget through social enterprise, purchasing directly from local farms, recovering otherwise wasted food, and engaging the next generation of student leaders further advance our sustainability and extend our impact throughout the food system.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Products Needed: All Fruits and Vegetables, Peaches, Strawberries, Sweet Potatoes, Tomatoes, Beef, Chicken, Rabbit, Turkey, Bluefish, Flounder, Striped Bass, Cheese, Eggs, Milk, Butter, Yogurt, Tilapia

Densons Chesapeake Bay Farm to Table

www.densonsgrocery.com
117 Washington Avenue, Colonial Beach, VA 22443
Westmoreland County

Rocky Denson, Chef/Owner
(804) 366-4810, info@densonsgrocery.com
Blair U. Denson, VP, Sect/Treas
blaire.denson@densonsgrocery.com

Business Description: Specialty market/restaurant.
Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Dream Weaver Cafe and Catering

www.dreamweavercatering.com
114 Solomons Island Road, Prince Frederick, MD 20678
Calvert County

Trish Weaver, Owner
(410) 535-4355, trish@dreamweavercatering.com
Tracey Arter, Catering Manager
Tracey@dreamweavercatering.com

Business Description: Small, European-style cafe serving breakfast, lunch, and Sunday brunch. Full-service social and corporate catering in Southern Maryland with over 10 years experience. Business sponsorship and participation in Buy Local and Eat Local events in Calvert, St. Mary's and Charles Counties, with fundraising for local farm bureau and Future Farmers of America. Moving toward more local sourcing of menu items as much as possible. Partners with local farmers and suppliers for beef, eggs, dairy, produce, seafood.

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: Apples, Apricots, Arugula, Asian, Pears, Asparagus, Beets, Blackberries, Blueberries, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cauliflower, Celery, Cucumbers, Daikon, Endive, Figs, Grapes, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Leeks, Lettuce, Lima Beans, Melons, Mushrooms, Nectarines, Onions, Parsnips, Peaches, Pears, Peas, Persimmons, Plums, Potatoes, Radishes, Raspberries, Rhubarb, Salad Greens, Shallots, Spinach, Sprouts, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Tomatoes, Turnips, Watermelons, Zucchini, Garlic, Beef, Chicken, Lamb, Pork, Turkey, Bluefish, Crab Meat, Oysters, Shrimp, Soft Crabs, Striped Bass, Cheese, Eggs, Milk, Butter, Ice Cream, Yogurt, Pork and Turkey Sausage, Fresh Herbs

Dylan's Oyster Cellar

www.dylansoyster.com
3601 Chestnut Avenue, Baltimore, MD 21211
Baltimore City

Karl Diehn, Head Chef
(443) 759-6595, dylansoystercellar@gmail.com
Jake Cornman, Sous Chef

Business Description: Oyster bar and restaurant.
Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Certified Organic

Products Needed: Apples, Arugula, Beets, Cabbage,
Carrots, Cauliflower, Celery, Cucumbers, Green Beans,
Green Onions, Green Peppers, Hot Peppers, Kale, Leeks,
Lettuce, Mushrooms, Onions, Peaches, Peas, Potatoes,
Radishes, Salad Greens, Shallots, Squash, Strawberries,
Sweet Corn, Sweet Peppers, Sweet Potatoes, Tomatoes,
Zucchini, Garlic, Horseradish, Beef, Chicken, Pork, All
Seafood, Cheese, Eggs, Milk, Butter, Yogurt

Eddie's of Roland Park

www.eddiesofrolandpark.com
6223 1/2 N Charles Street, Baltimore, MD 21212
Baltimore City

Jeff Fisher, Produce Manager
(410) 323-3656, jfisher@eddiesofrolandpark.com
Steve Miller, Meat Manager
smiller@eddiesofrolandpark.com
Michael Schaffer, Vice President
mschaffer@eddiesofrolandpark.com
Andrew Schaffer, Facilitator
aschaffer@eddiesofrolandpark.com
Dave Jachelski, Store Manager
djachelski@eddiesofrolandpark.com
Tina Knight, Store Manager
tknight@eddiesofrolandpark.com
Jared Earley, Advertising
jearley@eddiesofrolandpark.com

Business Description: Gourmet grocery.
Farming Practices Preferred: Grass Fed/Pastured,
Certified Organic

Products Needed: All Fruits and Vegetables, All Dairy
and Egg Products

Fisherman's Inn

www.fishermansinn.com
PO Box 118, 3116 Main Street, Grasonville, MD 21638
Queen Anne's County

James Hill, Sous Chef
(410) 827-8807, mande@crabdeck.com
Robert Heyn
Tracy Schulz
Danny Brown
William Lynch, Chef
Andrew Schulz, Owner

Business Description: Restaurant.
Farming Practices Preferred: Grass Fed/Pastured
Food Safety Practices Required: USDA Inspection (Beef,
Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

Food Lion

www.foodlion.com
2110 Executive Drive, Salisbury, NC 28147
Rowan County

Rick Hall, Local Merchandising Specialist, Deli-Bakery-HMS
(704) 310-3175, rhall@foodlion.com
Lonnie Kelley, Local Produce Sourcing Specialist
lonnie.kelley@foodlion.com

Business Description: Grocery retail with over 50 stores
in Maryland.
Farming Practices Preferred: Conventional
Food Safety Practices Required: USDA GAP/GHP
Certification

Products Needed: All Fruits and Vegetables, Bakery, Deli
Meats, Honey, Kombucha, Tofu

Gertrude's

www.gertrudesbaltimore.com
10 Art Museum Drive, Baltimore, MD 21218
Baltimore City

Ed Knott, Executive Chef
(410) 889-3399, chefedknott@gmail.com
Steven Balcer, Chef, smbalker30@gmail.com

Business Description: Restaurant specializing in regional American cooking, highlighting the Chesapeake Bay and Maryland. We are recognized as a leader in the farm to table movement.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic Aquaculture and Hydroponics

Products Needed: All Fruits and Vegetables, Beef, Bison, Chicken Gamebird, Geese, Goat, Lamb, Pork, Turkey, All Seafood, All Dairy and Egg Products

Giant Food

www.giantfood.com
8301 Professional Place, Hyattsville, MD 20785
Prince Georges' County

Anthony Chanka, Category Manager
(301) 341-8374, anthony.chanka@giantfood.com

Business Description: Grocery store chain.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Harmonized GAP Plus (GFSI)

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Green Valley Marketplace

www.bgreenco.com
1300 South Monroe Street, Baltimore, MD 21230
Baltimore City

Rick Rodgers, COO
(301) 399-2980, rjrodders@bgreenco.com

Business Description: Grocery stores.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, Apples, Asparagus, Blueberries, Brussel Sprouts, Cabbage, Cantaloupes, Cauliflower, Collards, Cucumbers, Green Beans, Green Onions, Green Peppers, Hot Peppers, Melons, Mushrooms, Nectarines, Peaches, Pears, Potatoes, Salad Greens, Sprouts, Squash, Strawberries, Sweet Peppers, Sweet Potatoes, Tomatoes, Watermelons, Zucchini, All Meats, Beef, Bison, Chicken, Pork, Turkey, Crab Meat, Hard Crabs, Mussels, Oysters, Soft Crabs, Striped Bass, Cheese, Ice Cream

Greenbelt Co-Op Supermarket

www.greenbelt.coop
121 Centerway, Greenbelt, MD 20770
Prince George's County

Bob Davis, General Manager
(301) 474-0522, greencoop1@aol.com

Business Description: Community-owned supermarket.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, Beef, Bison, Chicken, Duck, Geese, Lamb, Ostrich, Pork, Turkey, Veal, All Seafood, All Dairy and Egg Products

Harris Teeter

www.harristeeter.com
2228 Diloreta Drive, Woodbridge, VA 22191
Prince William County

Robert Daly, Local Produce Field Buyer
(704) 953-8458, rdaly@harristeeter.com
Paul Cogan

Business Description: Local produce field buyer for Harris Teeter looking for growers to deliver fresh produce to our stores.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification

Products Needed: All Fruits and Vegetables

Infusion Hot Sauce Company

www.infusionhotsauce.com
19836 Bazzellton Place, Montgomery Village, MD 20886
Montgomery County

Alan Kuzminsky, President
(240) 401-0973, alank@infusionhotsauce.com

Business Description: Condiment manufacturing.

Farming Practices Preferred: Certified Organic

Products Needed: Hot Peppers, Tomatillos, Garlic

Jimmie & Sook's

www.jimmieandsooks.com
527 Poplar Street, Cambridge, MD 21613
Dorchester County

Amanda Bramble, Owner
(410) 228-0008, info@jimmieandsooks.com
Tim Wright, Owner
Info@jimmieandsooks.com

Business Description: Seafood and BBQ restaurant with full bar and entertainment.

Farming Practices Preferred: Conventional, Grass Fed/Pastured

Products Needed: All Fruits and Vegetables, All Meats, Beef, Bison, Chicken, Duck, Emu, Gamebird, Pork, Turkey, All Seafood, All Dairy and Egg Products

John L. Gildner-Regional Institute for Children and Adolescents (JLG-RICA)

15000 Broschart Road, Rockville, MD 20850
Montgomery County

Sharon Moore, Food Service Administrator
(301) 251-6946, Sharon.Moore3@Maryland.gov

Business Description: Residential Facility/Public School

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Beef, Chicken, Pork, Turkey, All Dairy and Egg Products

Keaney Produce & Gourmet

www.keanyproduce.com
3310 75th Avenue, Landover, MD 20785
Prince George's County

Cassidy Williams, Marketing Manager
(301) 772-3333, cassidy.williams@keanyproduce.com
Steve Welch
Stephen.Welch@keanyproduce.com
Roy Cargiulo, Executive Director of Sales and Marketing
roy@keanyproduce.com

Business Description: Keaney Produce and Gourmet is a family-owned wholesale produce distributor servicing the Mid-Atlantic region since 1978. Keaney Produce is committed to distributing the freshest high-quality produce, local goods, and specialty products. Through continued dedication, our customers receive extraordinary, hands-on support from our strong, educated family of employees.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Harmonized GAP Plus (GFSI), USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Dairy and Egg Products

Kent Island Farmers Market

www.kifm830.wixsite.com/kifm
725 Kimberly Way, Stevensville, MD 21666
Queen Anne's County

Diane Bedlin, Market Goddess
(410) 643-3283, dianebedlin@gmail.com
Carol Fordonski, Board Member
Ashley Armstrong, Board Member
Liza Bedlin, Board Member

Business Description: Year-round weekday farmers market right at the gateway to the Eastern Shore with a wide variety of vendors. We try to not duplicate products to ensure the success of each vendor. Looking for innovative vendors to round out our slate of vendors.

Farming Practices Preferred: Grass Fed/Pastured, Other Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), MDA Rabbit and Poultry On-Farm Slaughter/Processing Program, Maryland Egg Quality Assurance

Products Needed: Cheese, Looking for healthy, value-added products as well as prepared foods

KidzTable/St. Vincent de Paul Society of Baltimore

1901 62nd Street, Baltimore, MD 21237
Baltimore City

Paul Bartlett, Consulting Chef
(410) 916-1726, plbartlett@verizon.net

Business Description: Providing nutritious, delicious meals for children in pre-school, secondary school, and after-school programs is what KidzTable is all about. Our company is committed to making healthy food accessible to all kids in the Baltimore region.

Farming Practices Preferred: Local/Regional Focus

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, Beef, Chicken, Turkey, All Seafood, Croaker, Perch, All Dairy and Egg Products

Lancaster Foods, LLC.

www.lancasterfoods.com
PO Box 1158, 7700 Conowingo Avenue
Jessup, MD 20794
Howard County

Scott Zelnosky, Buyer
(800) 247-8125, scott@lancasterfoods.com
Warren Hobbs, Sales/Procurement
warrenh@lancasterfoods.com

Business Description: Premier wholesaler of fresh fruits and vegetables. Offering a full line of conventional and organic produce. We provide a line of fresh-cut offerings which can be tailored to your needs.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification

Products Needed: All Fruits and Vegetables

Laughing Crab Catering

www.laughingcrabcatering.com
100 S. Washington Street, Havre de Grace, MD 21078
Harford County

Chuck Maslin, Owner/Chef
(410) 459-6463, laughingcrab@aol.com
Lori H. Maslin

Business Description: We have four units working over 17 states. Offering 27-time award-winning crab cakes and Chesapeake Bay seafood. All units are extensively branded "Maryland."

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Products Needed: Asparagus, Hot Peppers, Onions, Potatoes, Salad Greens, Strawberries, Horseradish, Clams, Crab Meat, Shrimp, Soft Crabs, Striped Bass, Eggs

The Local Oyster

www.thelocaloyster.com
3302 Clipper Mill Road, Baltimore, MD 21211
Baltimore City

Jen Whalen, Catering and Events Director
(844) 748-2537, jen@thelocaloyster.com
Sydney Moran

Business Description: Raw bar catering service featuring local oysters, clams, crab and other sustainably sourced seafood.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic, Sustainable aquaculture

Products Needed: Onions, Shallots, Clams, Crab Meat, Mussels, Oysters, Shrimp, Cheese, Butter

Miss Shirley's Cafe

www.missshirleys.com
1 Park Place, Annapolis, MD 21401
Anne Arundel County

Brigitte Bledsoe, Corporate Executive Chef
(410) 889-3334, Brigitte@MissShirleys.com
Jennifer McIlwain, Director of Marketing & PR
Jen@MissShirleys.com

Business Description: Award-winning, upscale casual, family-friendly restaurant that features eclectic Southern-inspired breakfast, brunch and lunch with a Maryland twist. In three locations—Roland Park, Inner Harbor and Annapolis. Experience our beautifully presented plates, exceptional service and warm atmosphere.

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Products Needed: Apples, Arugula, Asparagus, Beets, Blackberries, Blueberries, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Celery, Collards, Cucumbers, Grapes, Green Beans, Green Onions, Kale, Lettuce, Melons, Mushrooms, Onions, Peaches, Potatoes, Raspberries, Salad Greens, Spinach, Strawberries, Sweet Corn, Sweet Potatoes, Tomatoes, Watermelons, All Meats, Crab Meat, Oysters, Shrimp, All Dairy and Egg Products

Monroe Bay Vineyard

www.monroebaywine.com
6608 Orland Street, Falls Church, VA 22043
Westmoreland County

Kiki Apple, Owner
(804) 410-5628, kapple@monroebaywine.com

Business Description: We are a winery in Virginia, but just across the water from Maryland and interested in buying specialty food items for our tasting room that are local to Maryland and Virginia.

Products Needed: Looking for Maryland items to offer in our tasting room.

Mother's Cantina

www.motherscantina.com
2810 Philadelphia Avenue, Ocean City, MD 21842
Worcester County

Ryan James, Chef/Owner
(410) 533-1332, ryan@motherscantina.com
Neely James, Chef/Owner

Business Description: Restaurant/bar/catering.

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

No Thyme to Cook LLC

www.nothymetocook.com
PO Box 296, 14624 Solomons Island Road S.
Solomons, MD 20688
Calvert County

Gwyn Novak, Chef/Owner
(443) 624-5048, gwyn@nothymetocook.com
Bonnie McGraw, Chef
info@nothymetocook.com
Elisabeth Langmack, Chef
info@nothymetocook.com
Jenni Nargiz, Chef
info@nothymetocook.com
Kim Bradbury, Chef
info@nothymetocook.com

Business Description: We teach cooking classes and locally source.

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Pairings Bistro

www.pairingsbistro.com
2105 Laurel Bush Road, #108, Bel Air, MD 21015
Harford County

Jon Kohler, Chef Proprietor
(410) 569-5005, jkohler@pairingsbistro.com
Sandy Kohler, Owner
sandy.riskokohler@gmail.com

Business Description: We are a chef and family owned farm-to-table restaurant with a catering operation, food truck and wine shop in the heart of Harford County.

Farming Practices Preferred: Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Pete Pappas & Sons

www.petepappasinc.com
PO Box 1189, 7805 Rappahannock Avenue
Jessup, MD 20794
Howard County

Don Martin, Vice President, Sales
(443) 296-7880, Don.martin@petepappasinc.com
Jamie Unglesbee, Director of Business Development
Ed Bush

Business Description: Grower, shipper, repacker and distributor of fresh fruits and vegetables for retail, wholesale and food service industries.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification

Products Needed: Apples, Blackberries, Blueberries, Broccoli, Brussel Sprouts, Cabbage, Cucumbers, Eggplant, Green Beans, Green Peppers, Hot Peppers, Lettuce, Melons, Mushrooms, Pears, Potatoes, Raspberries, Squash, Strawberries, Sweet Peppers, Tomatillos, Tomatoes, Watermelons, Zucchini

Preserve

www.preserve-eats.com
164 Main Street, Annapolis, MD 21401
Anne Arundel County

Jeremy Hoffman, Chef/Owner
(443) 598-6920, jeremy@preserve-eats.com
Brian Cieslak, CDC
Brian@preserve-eats.com
Greg Anderson, Sous Chef
Greg@preserve-eats.com

Business Description: Local Annapolis restaurant.

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), MDA Rabbit and Poultry On-Farm Slaughter/Processing Program, Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Prince George's County Public Schools

www.pgcps.org/foodandnutrition
6311 Randolph Road, Suitland, MD 20746
Prince George's County

Pia Puertollano, Food and Nutrition Specialist
(301) 817-0535, patrice.puertollano@pgcps.org
Joan Shorter, Director
jshorter@pgcps.org
Eliezer Archange, Food and Nutrition Specialist
Eliezer.Archange@pgcps.org

Business Description: The Department of Food and Nutrition Services for Prince George's County Public Schools participates in the USDA School Meals Programs serving breakfast, lunch, and suppers to students within the county. We serve meals in over 206 locations with an average participation of approximately 80,000 lunches and 55,000 breakfast per day.

Farming Practices Preferred: Conventional
Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, Apples, Apricots, Blueberries, Broccoli, Cabbage, Cantaloupes, Carrots, Cauliflower, Celery, Collards, Cucumbers, Grapes, Green Beans, Green Peppers, Kale, Lettuce, Melons, Nectarines, Peaches, Potatoes, Spinach, Strawberries, Sweet Peppers, Watermelons, Beef, Chicken, Pork, Turkey, All Dairy and Egg Products

Produce Source Partners

13167 Telcourt Road, Ashland, VA 23005
Hanover County

Dan Budi, Director, Retail Sales
(804) 412-2564, dbudi@webpsps.com

Business Description: We are a wholesaler.
Farming Practices Preferred: Conventional
Food Safety Practices Required: MDA GAP Certification

Products Needed: All Fruits and Vegetables

Queen Anne Farm Inc

www.queenannefarm.com
18102 Central Avenue, Mitchellville, MD 20716
Prince George's County

Carole Brady, Owner
(301) 249-2427, queenannefarm18102@yahoo.com
Carl Brady

Business Description: On-farm produce market.
Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Certified Organic

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

Reed Catering

2849 Hernwood Road, Woodstock, MD 21163
Baltimore County

Paula Reed, Owner
(410) 370-3565, ReedCatering@aol.com

Business Description: Catering business.
Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Beef,
Chicken, Pork, Turkey, Cheese, Eggs, Ice Cream, Yogurt

Riva Gardens

www.rivagardens.com
3234 Riva Road, Riva, MD 21140
Anne Arundel County

Diane Morehead, Owner
(410) 956-2942, rivagees@yahoo.com
David Morehead, Owner, rivarocks@verizon.net

Business Description: Garden center with a farm market.
Farming Practices Preferred: Conventional, Grass Fed/
Pastured

Products Needed: All Fruits and Vegetables, Turkey, Crab Meat, All Dairy and Egg Products, Cheese, Milk, Butter, Ice Cream, Yogurt

River Bend Bistro

www.riverbendbistro.com
7966 Fort Hunt Road, Alexandria, VA 22308
Fairfax County

Caroline Ross, Chef/Owner
(703) 347-7545, caroline@riverbendbistro.com
Bill Ross, Proprietor
bill@riverbendbistro.com

Business Description: Independent restaurant.

Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Certified Organic

Food Safety Practices Required: USDA GAP/GHP
Certification, USDA Inspection (Beef, Pork, Lamb, Goat,
Poultry), MDA Rabbit and Poultry On-Farm Slaughter/
Processing Program

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

Rocklands Barbeque and Grilling Company

www.rocklands.com
2418 Wisconsin Avenue NW, Washington, DC 20007

John Snedden, Owner
(202) 276-2558, john@rocklands.com
Bradley Monroe

Business Description: Brick-and-mortar quick service
and catering business.

Farming Practices Preferred: Conventional, Grass Fed/
Pastured

Products Needed: All Fruits and Vegetables, Beef,
Chicken, Lamb, Pork, Turkey, All Seafood, All Dairy and
Egg Products

Safeway

www.safeway.com
4551 Forbes Boulevard, Lanham, MD 20706
Prince George's County

Michael Salisbury, Meat and Seafood Sales Manager
(301) 918-6565, mike.salisbury@safeway.com
Rick Costello, Assistant Meat and Seafood Sales Manager
rick.costello@safeway.com
Chris Krawchuk
christopher.krawchuk@safeway.com

Business Description: Meat and Seafood Sales Manager
for Maryland.

Farming Practices Preferred: Grass Fed/Pastured

Food Safety Practices Required: USDA Inspection (Beef,
Pork, Lamb, Goat, Poultry)

Products Needed: All Meats, All Seafood, Cheese

SAGE Dining

www.sagedining.com
1402 York Road, Lutherville, MD 21093
Baltimore County

Adam Borden, Marketing Director
(410) 333-3950, aborden@sagedining.com
Stephen Freas, Purchasing Director
steve@sagedining.com

Business Description: The nation's leading provider of
sustainable dining services and catering to discerning
independent schools and private colleges.

Farming Practices Preferred: Conventional, Grass Fed/
Pastured, Other, Certified Organic, Certified Humane

Food Safety Practices Required: MDA GAP Certification,
USDA GAP/GHP Certification, USDA Harmonized GAP
Plus (GFSI), USDA Inspection (Beef, Pork, Lamb, Goat,
Poultry), MDA Rabbit and Poultry On-Farm Slaughter/
Processing Program, Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

Salerno's Restaurant & Catering

www.salernos.com
1043 Liberty Road, Eldersburg, MD 21784
Carroll County

Bruce Reamer, Owner
(410) 795-8400, salernos@salernos.com
Suzanne Reamer, Owner
suzanne.r@salernos.com
Chuck Birmingham, Manager
chuck.b@salernos.com

Business Description: Casual restaurant and catering serving steamed crabs, seafood, American and Italian specialties.

Farming Practices Preferred: Conventional, Grass Fed/ Pastured

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, Beef, Chicken, Pork, Turkey, All Seafood, All Dairy and Egg Products

Santoni's Marketplace

www.santonis.com
4854 Butler Road, Glyndon, MD 21071
Baltimore County

Mark Ciepiela, Store Manager
(410) 833-6610, mciepiela@santonis.com
Jackie Wegner, Assistant Manager
Jessica Greenwell, Assistant Manager
Michael Serio, Manager

Business Description: Bakery, deli, and catering.

Farming Practices Preferred: Conventional

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, Beef, Bison, Chicken, Lamb, Turkey, All Seafood, Eggs, Milk, Ice Cream

Saval Foodservice

www.savalfoods.com
6740 Dorsey Road, Elkridge, MD 21075
Howard County

Bryan Bernstein, Marketing Manager
(410) 379-5100, bryanbernstein@savalfoods.com
Brian Saval, Vice President
Briansaval@savalfoods.com

Business Description: Broadline distributor to restaurants.

Farming Practices Preferred: Conventional, Grass Fed/ Pastured, Certified Organic

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

The Seed School of Maryland

200 Font Hill Avenue, Baltimore, MD 21223
Baltimore City

Kevin Underdue, Sr. Culinary Director
(410) 428-6705, Kevin.underdue@aladdinfood.com

Business Description: School K-12

Shore Gourmet Inc.

www.savormd.com
512 Franklin Street, Denton, MD 21629
Caroline County

Roxanne Wolf, Development Director
(410) 479-2144, roxanne.shogo@gmail.com
Julie Thomas
julie.shogo@gmail.com

Business Description: Creating value-added for farms. Savor MD gift boxes with locally sourced items.

Farming Practices Preferred: Conventional, Grass Fed/ Pastured

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Sprouts Farmers Market

www.sprouts.com

250 10th Street NE, Atlanta, GA 30309

Fulton County

Meghan Diaz, Senior Sourcing Manager- Produce

(470) 303-9412, meghandiaz@sprouts.com

Allan O'Donoghue, Senior Producer Buyer, Southeast & Mid-Atlantic

allanodonoghue@sprouts.com

Business Description: Sprouts Farmers Market, one of the fastest-growing retailers in the country, has made healthy living accessible to shoppers for nearly two decades by offering affordable, fresh, natural and organic products. True to its farmers market heritage, Sprouts is known for pioneering its unique grocery model by offering a welcoming store layout featuring fresh produce at the center of the store, an expansive bulk foods section, and a vitamin department focused on overall wellness. Sprouts also offers a unique assortment of healthier products with special attributes, such as plant-based, gluten-free, keto-friendly, and grass-fed, to meet the growing and diverse needs of today's consumer.

Farming Practices Preferred: Conventional, Grass Fed/ Pastured, Certified Organic

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, USDA Harmonized GAP Plus (GFSI)

Products Needed: All Fruits and Vegetables, All Seafood, All Dairy and Egg Products

Programs and offers nutritious meals every school day and in all schools.

Farming Practices Preferred: Conventional

Products Needed: All Fruits and Vegetables, Beef, Chicken, Pork, Turkey, Cheese, Milk, Butter, Ice Cream, Yogurt

State Fare

www.statefaremd.com

748 Frederick Road, Catonsville, MD 21228

Baltimore County

Keith Holsey, Owner

(410) 788-3273, holsey.k@gmail.com

Evan Brown, Owner

Jon Yeich, Chef

Jacques Strap, Chef Support

Business Description: Modern American cuisine restaurant.

Farming Practices Preferred: Conventional

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

St. Mary's County Public Schools

www.smcps.org

27190 Point Lookout Road, Loveville, MD 20656

St. Mary's County

Kaitlin Russell, Nutrition Specialist

(301) 475-4256, kmrussell@smcps.org

Megan Doran, Director

madoran@smcps.org

Cherie Cotsonas, Coordinator

clcotsonas@smcps.org

Business Description: St. Mary's County Public Schools participates in the National School Lunch and Breakfast

Sudano's Produce

www.sudanosproduce.com

7480 Conwingo Avenue, Unit 5-11, Jessup, MD 20794

Howard County

Carroll Lane, Vice President

(410) 799-8224, carroll@sudanosproduce.com

Business Description: Produce wholesaler.

Farming Practices Preferred: Conventional

Food Safety Practices Required: USDA GAP/GHP Certification

Products Needed: All Fruits and Vegetables, Eggs

Sweetgreen

www.sweetgreen.com
8840 Washington Boulevard, Floor 4
Culver City, CA 90232
Los Angeles

Allison Blansfield, Value Chain Manager
(203) 300-1878, allison.blansfield@sweetgreen.com

Business Description: Fast casual restaurant chain serving locally sourced, seasonally inspired salads.

Farming Practices Preferred: Certified Organic

Food Safety Practices Required: USDA Harmonized GAP Plus (GFSI)

Products Needed: All Fruits and Vegetables, Chicken, Crab Meat, Cheese, Eggs, Yogurt

TA Bricken Inc

4090 Della Drive, Westminster, MD 21157
Carroll County

Todd Bricken, President
(301) 418-0786, charchef@mindspring.com

Business Description: Previous owner of Brick Ridge Restaurant. Employed with Blue Ridge Restaurant Corporation.

Farming Practices Preferred: Conventional

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, Bison, Chicken, Goat, Lamb, Ostrich, Pork, All Seafood, Cheese, Eggs, Milk, Butter

tCUP cafe

1 East Main Street, Westminster, MD 21157
Carroll County

Traci Malinoski, Owner
(410) 848-7622, traci.ann.evans@gmail.com

Business Description: Tea house cafe.

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic, Non GMO

Products Needed: Apples, Beets, Blueberries, Broccoli, Carrots, Cucumbers, Currants, Green Onions, Mushrooms, Onions, Pears, Salad Greens, Spinach, Strawberries, Sweet Peppers, Tomatoes, Garlic, Chicken, Turkey, All Dairy and Egg Products

ThinkFoodGroup

www.thinkfoodgroup.com
717 D Street NW, Washington, DC 20004

Bennett Haynes, Chief of Produce
(908) 334-8018, bennetth@thinkfoodgroup.com

Business Description: José Andrés restaurant group.

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA GAP/GHP Certification, USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

Tifereth Israel Congregation

www.tifereth-israel.org
7101 16th Street NW, Washington, DC 20012

Francesca Kranzberg, Assistant Kitchen Manager
(202) 882-1605, fkranzberg@gmail.com
Roz Kram, Kitchen Manager
rozspace@yahoo.com

Business Description: Synagogue

Farming Practices Preferred: Grass Fed/Pastured, Certified Organic

Products Needed: All Fruits and Vegetables, Beef, Chicken, Lamb, Turkey, Bluefish, Perch, Striped Bass, All Dairy and Egg Products

Tom Lange Co.

www.tomlange.com

602 Little Gloucester Road, Blackwood, NJ 8012
Gloucester County

Bill Burr, Account Manager
(412) 968-5678, bburr@tomlange.com

Business Description: We provide full-circle service and complete the entire production, distribution and logistics circle when it comes to fresh produce. We've got every part covered with our Family of Companies—Seven Seas for growing and import/export, Tom Lange Company simplifying your sourcing and procurement, and Lange Logistics for transportation solutions. Our team works hand-in-hand every single day, delivering impeccable service.

Farming Practices Preferred: Conventional, Certified Organic

Food Safety Practices Required: USDA GAP/GHP Certification

Products Needed: All Fruits and Vegetables

Univeristy of Maryland, Food Supplement Nutrition Education (FSNE)

10632 Little Patuxent Parkway, Suite 435
Columbia, MD 21044
Howard County

Heather Buritsch, Program Coordinator, FSNE
(410) 715-6903, buritsch@umd.edu

Business Description: University of Maryland Extension SNAP-Ed program works with schools to promote farm-to-school, local farmers, and farmers' markets. We try to source from our local producers for our taste-testing in schools throughout the school year.

Farming Practices Preferred: Conventional, Grass Fed/Pastured

Food Safety Practices Required: MDA GAP Certification, USDA GAP/GHP Certification, Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, All Meats, All Seafood, All Dairy and Egg Products

University of Maryland Eastern Shore Rockville Campus

9630 Gudelsky Drive, Rockville, MD 20850
Montgomery County

Susan Callahan, Chef
(301) 738-6057, sbcallahan@umes.edu

Business Description: Education

Farming Practices Preferred: Conventional, Grass Fed/Pastured, Certified Organic

Food Safety Practices Required: USDA Inspection (Beef, Pork, Lamb, Goat, Poultry), Maryland Egg Quality Assurance

Products Needed: All Fruits and Vegetables, Beef, Bison, Chicken, Duck, Gamebird, Geese, Goat, Lamb, Pork, Rabbit, Turkey, All Seafood, Bluefish, Crab Meat, Oysters, Striped Bass, All Dairy and Egg Products

Vaccaro's Italian Pastry Shop

www.vaccarospastry.com

3705 East Baltimore, Baltimore, MD 21224
Baltimore County

Nicolette Vaccaro, Marketing
(410) 276-5565, cookies@vaccarospastry.com
Phillip Zoppo, Manager
Mariah Gibson, Manager

Business Description: Bakery

Farming Practices Preferred: Other

Products Needed: Eggplant, Lettuce, Onions, Potatoes, Sweet Peppers, Tomatoes, Chicken, Pork, Eggs, Milk, Butter, Ice Cream

Vin 909 Winecafe

www.vin909.com
909 Bay Ridge Avenue, Annapolis, MD 21403
Anne Arundel County

Justin Moore, Chef
(203) 648-8673, justin@vin909.com

Business Description: Restaurant.

Farming Practices Preferred: Grass Fed/Pastured,
Certified Organic

Products Needed: All Fruits and Vegetables, All Meats,
All Seafood, All Dairy and Egg Products

Wegmans Food Markets

www.wegmans.com
8855 McGaw Road, Columbia, MD 21045
Howard County

Rich Martin, Partner Farms Merchant
(703) 283-8128, rich.martin@wegmans.com

Business Description: Grocery Retailer.

Farming Practices Preferred: Certified Organic

Food Safety Practices Required: USDA Harmonized
GAP Plus (GFSI)

Whole Foods Market

www.wholefoods.com
5515 Security Lane, Suite 900, Rockville, MD 20852
Montgomery County

Joanne Neugebauer, Associate Buyer
joanne.neugebauer@wholefoods.com Amy Gomez,
Executive Coordinator
amy.gomez@wholefoods.com
Kathleen Wood, Local Purchasing Coordinator
Kathleen.Wood@wholefoods.com

Business Description: Natural and organic retailer.

Farming Practices Preferred: Grass Fed/Pastured,
Certified Organic

Food Safety Practices Required: MDA GAP Certification,
USDA GAP/GHP Certification, USDA Harmonized GAP
Plus (GFSI), USDA Inspection (Beef, Pork, Lamb, Goat,
Poultry)

Products Needed: All Fruits and Vegetables, Beef, Bison,
Chicken, Duck, Gamebird, Geese, Goat, Lamb, Pork,
Turkey, All Seafood, All Dairy and Egg Products

Wicomico County Public Schools

www.wcboe.org
PO Box 1538, 2424 Northgate Drive, Salisbury, MD 21802
Wicomico County

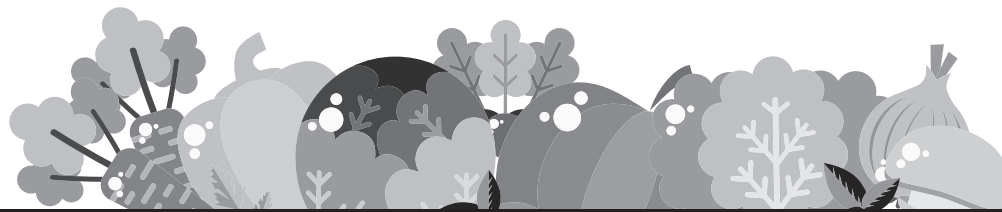
Eric Goslee, Director, FNS
(410) 677-4545, egoslee@wcboe.org
Kimberly Dukes
kdukes@wcboe.org

Business Description: Wicomico County Public Schools
participates in the National School Lunch and Breakfast
Programs and offers nutritious meals every school day
and in all schools.

Farming Practices Preferred: Conventional

Food Safety Practices Required: USDA GAP/GHP
Certification, USDA Inspection (Beef, Pork, Lamb, Goat,
Poultry), Maryland Egg Quality Assurance

All Fruits and Vegetables, Beef, Chicken, All Dairy and Egg
Products

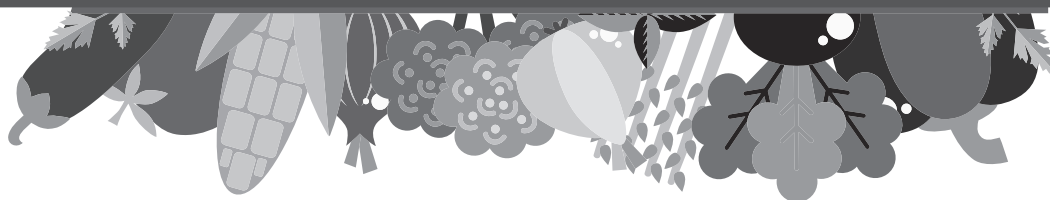


ADDITIONAL 2020 ATTENDEES

Alice's AgriMaryland
Belle Prairie Farm, LLC
Berea College Farm Store
Calvert County Government
Catillation.com
Cecil County Government
Charles County Economic
Development Department
Chef 4 Life Catering
CHEP Pallets
Chesapeake Harvest
Crossland High School
Crow Insurance Agency
Easton Economic
Development Corporation
Flow Utility Management
The Goode Farm, LLC
Grow & Fortify
Howard County Economic
Development Authority
MARBIDCO

Market Solutions LLC
Maryland Department
of Commerce
Maryland Department
of General Services
Maryland Department
of Natural Resources
Maryland Department
of Natural Resources,
Ayton Tree Nursery
Maryland Department
of the Environment
Maryland Department
of the Environment
Sustainability Program
Maryland Food Bank
Maryland Food Center
Authority
Maryland State
Department of Education
Montgomery County
Food Council
NetGlo Corporation

Olney Farmers Market
Oyster Recovery
Partnership
Pirates Cove Oyster Co.
Plantation Park Heights
Urban Farm
Recreation News
Rita Calvert
Rural Maryland Council
Southern Maryland
Agricultural Development
Commission
Strategic Marketing Group
Toast, Inc.
University of Maryland
Extension
University of Maryland
Extension, Eastern Shore
Washington County
Department of Business
Development
Wide Net Project



Alice's AgriMaryland

www.alices-agrimaryland.com
1485 Old Annapolis Road, Woodbine, MD 21797
Howard County

Alice Settle-Raskin, Owner/Consultant
(240) 449-6435, alices.agrimaryland@gmail.com
Kelly Green, Mt. Airy Main Street Association

Business Description: Alice's AgriMaryland is focused on promoting and marketing Maryland's agribusiness community including our local farms, farmers, farmers' markets, produce, livestock, agri-tourism and agribusiness-related operations. Buying local, fresh-from-the-farm products is healthy, supports the local agriculture economy, and adds to quality of life in Maryland. I am also representing the Mount Airy Main Street Farmers' Market, seeking vendors for our Wednesday market, mid-May through September. See www.MountAiryMainStreetFarmersMarket.org

Belle Prairie Farm, LLC

13262 Pipe Tomahawk Drive, Big Pool, MD 21711

Baker Elkharroubi, Owner
(301) 395-4363, Belleprairiefarm@gmail.com

Business Description: We raise livestock cattle and sheep on pasture (grass fed) on 70 acres of pristine pasture and woodland. Our goal is to regenerate the land by utilizing multi-species rotational grazing techniques, promoting biodiversity, soil building, and little or no external inputs. All our produce and livestock are grown/raised organically (although we are not certified at this time) and our cattle are 100 percent grass/hay fed.

Berea College Farm Store

www.bereacollegefarmstore.com
311 N. Main Street. Berea KY 40403

Sean Clark, Professor
(859) 539-5308, sean_clark@berea.edu
Stephanie Clark, Manager, clarks@berea.edu

Business Description: Farm-based grocery and eatery. focused on organic and regional products on the campus of Berea College.

Calvert County Government

www.calvertcountymd.gov
175 Main Street, Prince Frederick, MD 20678
Calvert County

Kelly Swann, Calvert County Ag Development Specialist
(410) 535-4583, kelly.swann@calvertcountymd.gov

Business Description: County agriculture marketing professional.

Catillation.com

www.catillation.com
122 Olney-Sandy Spring Road, #53 Ashton, MD 20861
Montgomery County

Judy Newton, Writer/Reporter
(301) 774-0929, jnewton@ashcomp.com
Barry Newton, Photographer/Expediter
bnewton@ashcomp.com

Business Description: A blog devoted to food and cooking, locally, regionally and globally. We place special emphasis on events, ingredients, resources, and establishments in the Chesapeake Bay foodshed.

Cecil County Government

www.ccgov.org/government/economic-development
200 Chesapeake Boulevard, Suite 2700, Elkton, MD 21921
Cecil County

Maureen O'Shea, Cecil County Government
(410) 996-8469, moshea@ccgov.org

Business Description: The mission of the Cecil County Office of Economic Development's agriculture section is to be the "Chamber of Commerce for Agriculture." Our goals are to unite the agriculture community of Cecil County, to promote and enhance the economic vitality of all sectors of agriculture, to advise government (local, state, national) on the interest of agriculture, to raise the public awareness of the importance of agriculture and to increase public understanding of modern agricultural production processes.

Charles County Economic Development Department

www.meetcharlescounty.com
10665 Stanhaven Place, Suite 206
White Plains, MD 20601
Charles County

Martin Proulx, Agriculture Business Development Manager
(301) 885-1340, ProulxM@meetcharlescounty.com
Taylor Yewell, Redevelopment Manager
YewellT@meetcharlescounty.com

Business Description: Charles County Economic Development Department, Agriculture Business Development.

Chef 4 Life Catering

402 Wellham Avenue, Glen Burnie, MD 21061
Anne Arundel County

Clifton Hoffler, Chef
(301) 202-4249, clifton.hoffler@gmail.com

Business Description: Personal chef.

CHEP Pallets

www.chep.com
3030 Waterview Avenue, Baltimore, MD 21230
Baltimore County

Derrick Lapp, Business Development Manager
(443) 286-6669, derrick.lapp@chep.com
Debbie Hynes, Regional Manager, Business Development
debbie.hynes@chep.com

Business Description: CHEP owns and controls a large pool of durable, high-quality pallets, which are available for rent from our extensive, nationwide network of service centers. CHEP pallets are accepted by manufacturers, major grocery retailers, club stores, and food service distributors throughout the country.

Chesapeake Harvest

www.chesapeakeharvest.com
101 Marlboro Avenue, Suite 53, Easton, MD 21601
Talbot County

Natalie Slater, Director of Operations
(410) 690-7348, natalie@chesapeakeharvest.com

Business Description: Chesapeake Harvest works to build a vibrant local food economy, producing healthy food, expanding economic opportunities for Delmarva farmers, and growing new markets for local food. Chesapeake Harvest is committed to sourcing local and diverse ingredients that fuel the growth of a regional, food-centric economy by seeking out farmers who show their commitment to regenerative agricultural practices that protect the future of the Chesapeake Bay. With these standards, Chesapeake Harvest presses for improvements beyond current best practices and expresses a preference to those growers who view sustainability not as a fixed point but a pathway of continuous improvement.

Crossland High School

6901 Temple Hills Road, Temple Hills, MD 20748
Prince George's County

Muriel Homesack, Culinary Arts Instructor
(301) 449-4800, muriel.homesack@pgcps.org

Business Description: Crossland High School ACF (American Culinary Federation)-certified secondary Culinary Arts Program provides exposure to high school students considering a career in the culinary arts.

EVENT SPONSOR

Crow Insurance Agency

106 South Broad Street, Middletown, Delaware 19709
New Castle

Tim Bishton, Agribusiness & Commercial Insurance Specialist
(302) 378-9592, t.bishton@crowinsuranceteam.com

Business Description: Full-service local Insurance agency that specializes in insuring all types of farms and agribusiness operations.

Easton Economic Development Corporation

www.eastonedc.com
101 Marlboro Avenue, Suite 53, Easton, MD 21601
Talbot County

Tracy Ward, Executive Director
(410) 690-7348, tracy.ward@eastonedc.com

Business Description: Easton Economic Development Corporation established Chesapeake Harvest to actively manage the marketing and sales of source-identified food products from local and regional producers to satisfy wholesale, retail, and institutional demand.

Flow Utility Management

20410 Century Boulevard, Suit 145
Germantown, MD 20874
Montgomery County

Don DeLude, Director of Marketing
(301) 576-0556, don@flowutilitymanagement.com
Elaine De Lude

Business Description: We help with energy/water consumption.

The Goode Farm, LLC

3817 Houcks Road, Monkton, MD 21111
Harford County

Dennis Goode, Owner/Partner
(262) 370-7755, dp_goode@hotmail.com
Anita Goode, Owner/Partner
anitave@centurylink.net

Business Description: A family-run business producing high-quality dairy and cosmetic products using sweet goat milk and naturally grown local crops.

EVENT SPONSOR

Grow & Fortify

www.growandfortify.com
1783 Forest Drive, #343, Annapolis, MD 21401
Howard County

Kelly Dudeck, Chief Strategy Officer
(410) 252-9463, Kelly@growandfortify.com
Abby Casarella, Director of Events
abby@growandfortify.com

Business Description: Cultivating an environment where value-added agricultural producers, startups, operators and growers innovate and thrive, Grow & Fortify is built to support value-added agricultural organizations and the businesses they represent. We've gathered a team of professionals to support agricultural startups and ensure financial viability of our land, and ultimately, our community.

Howard County Economic Development Authority

6751 Columbia Gateway Drive, Suite 500
Columbia, MD 21046
Howard County

Kathy Johnson, Director of Agriculture Business Development
(413) 313-6524, kljojohnson@hceda.org

Business Description: Economic Development.

EVENT SPONSOR

MARBIDCO

www.marbidco.org
1410 Forest Drive, Suite 21, Annapolis, MD 21084

Steve McHenry, Executive Director
(410) 267-6807, smchenry@marbidco.org
Sarah Fielder, Communications Associate
sfielder@marbidco.org
Allison Roe, Financial Programs Specialist
aroe@marbidco.org
Daniela Merkle, Loan Administration Specialist
dmerkle@marbidco.org
Daniel Sweeney, Financial Programs Associate
dsweeney@marbidco.org

Business Description: Maryland's Agricultural Resource-Based Industry Development Corporation (MARBIDCO) is a quasi-public economic development organization. Its mission is to help Maryland's farm, forestry, and seafood businesses to prosper through the provision of targeted financial and other services that help retain existing resource-based industry production and commerce, promote rural entrepreneurship, and nurture emerging or expanding agricultural enterprises.

Market Solutions LLC

www.marketsolutionsllc.com
4306 Leland Street, Suite 101, Chevy Chase, MD 20815
Montgomery County

Mark Newman, President
(301) 654-2949, info@marketsrus.com

Business Description: Market Solutions LLC is a leading Maryland food and seafood industry and agribusiness research, consulting and economic analysis firm. We have more than 25 years experience working with business, association and government clients to understand market and achieve practical, innovative, results-oriented insights for action in Maryland, the region and worldwide. Proud to support the Maryland's Best program and a variety of Maryland farm groups and watermen through consumer and business research.

Maryland Department of Commerce

401 E Pratt Street, Baltimore, MD 21202
Baltimore City

Ewing McDowell, Industry Specialist
(443) 503-3196, ewing.mcdowell1@maryland.gov
Wade Haerle, Industry Specialist
wade.haerle@maryland.gov

Business Description: Agriculture development.

Maryland Department of General Services

www.dgs.maryland.gov
29 St. John's Street, Annapolis, MD 21403
Anne Arundel County

Ellen Robertson, Legislative Liaison
(410) 260-2908, ellen.robertson@maryland.gov

Business Description: State government agency.

Maryland Department of Natural Resources

dnr.maryland.gov
580 Taylor Avenue, Annapolis, MD 21401
Anne Arundel County

Stephen Schneider, Biologist
(410) 260-8329, stevejs1@verizon.net

Business Description: Maryland Department of Natural Resources, Aquaculture and Industry Enhancement Division.

Maryland Department of Natural Resources, Ayton Tree Nursery

nursery.dnr.maryland.gov
3424 Gallagher Road, Preston, MD 21655
Caroline County

Richard Garrett, Nursery Manager
(410) 673-2467, seedlingsales.dnr@maryland.gov

Business Description: Nursery producing 2.5 to 3 million bare root seedlings annually for reforestation, conservation, restoration, wildlife, pollinators and other purposes. We produce 50+ species of conifer and hardwood tree and shrub seedlings.

Maryland Department of the Environment

1800 Washington Boulevard, Suite 610
Baltimore, MD 21230
Baltimore City

John Sullivan, Program Manager
(410) 537-3314, john.sullivan1@maryland.gov

Business Description: Maryland Department of the Environment.

Maryland Department of the Environment Sustainability Program

<https://mde.maryland.gov/programs/BusinessInfoCenter/GreeningYourBusinessFacility/Pages/index.aspx>
1800 Washington Boulevard, Baltimore, MD 21230
Baltimore County

Laura Armstrong, Director, Sustainability Program
(410) 537-4119, laura.armstrong@maryland.gov

Business Description: The Maryland Department of the Environment Sustainability Program offers free technical assistance including a project in early 2020 that will be for food and beverage manufacturers/processors. The program also offers recognition through the Maryland Green Registry, a free program for businesses and organizations of all types and sizes.

Maryland Food Bank

www.mdfoodbank.org
28500 Owens Branch Road, Salisbury, MD 21801
Wicomico County

Amy Cawley, Farm to Food Bank Coordinator
(443) 735-0757, acawley@mdfoodbank.org

Business Description: The Maryland Food Bank is a non-profit organization leading the movement to end hunger in Maryland. We have an extensive network of community and organizational partners across the state that distribute food to the Marylanders who need us. We supply the food to hundreds of food pantries, soup kitchens, shelters, and faith-based organizations that serve food-insecure Marylanders. We supplement this work with outreach programs that provide direct food assistance, educate the public on the importance of good nutrition, and fight hunger through innovative means. The Farm to Food Bank program engages a network of farms across the state in a partnership to provide hungry Marylanders with local produce. Through a combination of field-gleanings donations and contract growing, these farms help the Maryland Food Bank supply fresh, nutritious food to food-insecure communities.

Maryland Food Center Authority

7801 Oceano Avenue, Jessup, MD 20794
Howard County

Peggy Torre, Maryland Food Center Authority
(410) 379-5760, ptorre@mfca.info

Business Description: Maryland Food Center Authority.

Maryland State Department of Education

200 W. Baltimore Street, Baltimore, MD 21202
Baltimore City

Samantha Bader, Nutrition Specialist
(410) 767-0513, samantha.bader@maryland.gov

Montgomery County Food Council

4825 Cordell Avenue, Suite 204, Bethesda, MD 20814
Montgomery County

Catherine Nardi
(240) 994-7948, cnardi@mocofoodcouncil.org

Business Description: The Montgomery County Food Council is an independent council formed and led by individual community members and representatives of local businesses, government, non-profit organizations, and educational institutions that broadly represent the food system both substantively and geographically. Our mission is to bring together a diverse representation of stakeholders in a public and private partnership to improve the environmental, economic, social and nutritional health of Montgomery County through the creation of a robust, local, sustainable food system.

NetGlo Corporation

www.netglo.com
12975 Highland Road, #181 Highland, MD 20777
Howard County

Tony Thakur, Business Development
(410) 504-6004, tony@netglo.com
Brandi Dillon, Business Development

Business Description: IT -- lot tracking, food safety compliance and market growth in a user-friendly format.

Olney Farmers Market

www.olneyfarmersmarket.com
PO Box 1787, 3016 Finsel Court, Olney, MD 20832
Montgomery County

Janet Terry, President
(202) 257-5326, jterrymarket@gmail.com

Business Description: Friends of the Olney Farmers Market is a 501-C-3. The market is open every Sunday, year-round, from 9 a.m. to 1 p.m. We are a producer-only market that has been in business for 13 years. Our market features about 75 farmers, food vendors and juried artists and crafters.

Oyster Recovery Partnership

www.oysterrecovery.org
1805A Virginia Street, Annapolis, MD 21401
Anne Arundel County

Karis King, Event Manager
(410) 829-6431, kking@oysterrecovery.org
Tommy Price, Manager, Shell Recycling Alliance

Business Description: ORP is the nation's leading nonprofit dedicated to the large-scale restoration of oyster reefs in the Chesapeake Bay, planting more than 8.5 billion oysters on over 2,400 acres of oyster habitat in Maryland since 1993. The organization also manages the Shell Recycling Alliance, the nations largest shell recycling network, consisting of more than 350 member seafood businesses and 70 public drop sites throughout Maryland, DC, Virginia and Pennsylvania.

Pirates Cove Oyster Co.

www.pcoysters.com
345 N. Washington Street, Easton, MD 216021
Talbot County

Jason Wilford, Founder
(443) 523-4852, piratescoveoysters@gmail.com

Business Description: Farmed oysters grown in a water column on the Choptank River between Horn Point and Jenkins Creek. Oysters available year-round starting fall of 2020.

Plantation Park Heights Urban Farm

3811 Park Heights Avenue, Baltimore, MD 21215
Baltimore City

Farmer Chippy, Executive Director
(443) 267-8785, Plantationparkheights@gmail.com
Tiara Matthews
mintteegirls@live.com

Business Description: We grow food, flowers and herbs of various varieties for our community and neighborhood farmers markets. We have an active volunteer roster of elementary school children from the 21215 community. We are participating in soil tests with Johns Hopkins Center for Sustainability and we are active members of the Farm Alliance of Baltimore. Our funding comes from Chesapeake Bay Foundation through Baltimore Office of Sustainability, the mayor, and the city council of Baltimore in collaboration with Pimlico Community Development Authority Slot Fund. PPHUF, together with Baltimore County Farm Bureau and MAEF, is building AgriHoodBaltimore, a thriving marketplace, community-shared agriculture and urban farmer training resource institute with a focus on developing the next generation of junior urban farmers. We wish to give children access to cleaner, greener foods, improve the quality of life for at-risk children and create access to a level of education that will allow easier assimilation into society, work and adulthood. We have created a pipeline from Baltimore's elementary and middle schools to Baltimore's urban farms. We are working closely with Coppin State University to ensure our graduates can move on to the world of higher education. In our efforts to grow 165,000 pounds of food, develop new farmers and promote community composting onsite, we need all stakeholders on deck.

Recreation News

www.recreationnews.com
2699 Bay Drive, Sparrows Point, MD 21219
Baltimore County

Reed Hellman, Food Writer
(410) 265-7471, reedhellmanwordsmith@comcast.net

Business Description: I am the culinary adventures writer for Recreation News, the Mid Atlantic's largest travel and leisure monthly newspaper.

Rita Calvert

1518 Circle Drive, Annapolis, MD 21409
Anne Arundel County

Rita Calvert, Feature Writer
(443) 254-2640, outreach7@verizon.net

Business Description: Writer for small sustainable farms.

EVENT SPONSOR

Rural Maryland Council

rural.maryland.gov
50 Harry S. Truman Parkway, Annapolis, MD 21401
Anne Arundel County

Charlotte Davis, Executive Director
(410) 841-5774, charlotte.davis@maryland.gov
Amanda Clevenger

Business Description: The Rural Maryland Council (RMC) brings together citizens, community-based organizations, federal, state, county and municipal government officials as well as representatives of the for-profit and nonprofit sectors to collectively address the needs of rural Maryland communities.

Southern Maryland Agricultural Development Commission

www.smadc.com
15045 Burnt Store Road, Hughesville, MD 20637
Charles County

Shelby Watson-Hampton, Director
(240) 528-8850, swatsonhampton@smadc.com
Craig Sewell, Marketing and Livestock Manager
csewell@smadc.com
Susan McQuilkin, Marketing Executive
smcquilkin@smadc.com
Karyn Owens, Program Specialist
kowens@smadc.com

Business Description: SMADC's purpose is to support farms and the future of agriculture in Southern Maryland. We are committed to expanding and promoting a viable and profitable agricultural farming community. While the primary focus is on the five Southern Maryland counties

of Anne Arundel, Calvert, Charles, Prince George's and St. Mary's, many of its initiatives reach statewide. SMADC provides vision, support, grants, and marketing and promotion to area farmers. As new farm economies are being formed, SMADC helps to streamline regulations and reduce obstacles. At SMADC, we are assisting farmers in creating a profitable farming future, and informing the public on the importance of local farms to our overall economy. To achieve that goal, SMADC helps connect local farmers to their consumers and protects area farmland through local land preservation efforts.

Strategic Marketing Group

www.strategic-marketing-group.com
11668 Cygnet Drive, Waldorf, MD 20601
Charles County

Chris Ripley, Owner
(301) 638-4755, criphey@smg2.com

Business Description: We help ag businesses with their marketing and advertising. Our company focuses on these areas: local marketing, direct marketing, local search, mobile marketing, video marketing, reputation management, and social media marketing. We are also Constant Contact Certified Partners to help you maximize the value of your list of customers and prospects.

Toast, Inc.

www.pos.toasttab.com
401 Park Drive, Suite 801, Boston, MA 2215

Patrick Interlandi, Territory Account Executive
(410) 991-3084, pinterlandi@toasttab.com
Patrick Interlandi

Business Description: At Toast, we power successful restaurants of all sizes. By combining point-of-sale, front-of-house, back-of-house, and guest-facing technology with an unrivaled commitment to customer success, we enable our community of restaurateurs to delight their guests, do what they love and thrive.

University of Maryland Extension

extension.umd.edu
28577 Marys Court, Suite 1, Easton, MD 21601
Talbot County

Shannon Dill, Extension Educator
(410) 822-1244, sdill@umd.edu
Darren Jarboe, Agriculture Program Leader
jarboe@umd.edu
Angela Marie Cecelia Ferelli, Agent Associate
angfer@umd.edu
Ginger Myers, gsmyers@umd.edu
www.extension.umd.edu/Agmarketing
Carol Dianne Allen, Agent Associate
callen12@umd.edu
Neith Little, Extension Educator
nlittle@umd.edu

Business Description: University of Maryland Extension (UME) is a statewide, non-formal education system within the College of Agriculture and Natural Resources and the University of Maryland Eastern Shore. UME educational programs and problem-solving assistance are based on the research and experience of land grant universities such as the University of Maryland, College Park. UME employs approximately 200 faculty and approximately 200 support staff and contractual employees located at the University of Maryland, College Park, University of Maryland Eastern Shore, 23 counties, Baltimore City, and four research and education centers. Many UME faculty members located on the College Park and Eastern Shore campuses have joint appointments with research and academic programs. These joint appointments promote the exchange of knowledge between the universities and among academic specialties.

University of Maryland Extension, Eastern Shore

8255 Hearn Pond Road, Seaford, DE 19973

Erroll Mattox, Farm Management Specialist
(410) 651-6210, eamattox@umes.edu

Business Description: Extension.

Washington County Department of Business Development

www.washco-md.net
100 W Washington Street, Suite 1401
Hagerstown, MD 21740
Washington County

Leslie Hart, Business Development Specialist
(240) 313-2284, lhart@washco-md.net

Business Description: Business development for
agriculture.

Wide Net Project

1101 3rd Street SW, Suite 606, Washington, DC 20009

Wendy Stuart, Executive Director
(202) 247-7141, wendy@widenetproject.org

Business Description: Consulting services to support
regional food systems.