



# 2023

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## MARYLAND'S BEST

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# EXPO



**FRESH  
LOCAL**



**FRESH  
LOCAL**



**PRESENTED BY THE MARYLAND  
DEPARTMENT OF AGRICULTURE**



## TABLE OF CONTENTS

<b>MDA Marketing Staff .....</b>	<b>Page 2</b>
<b>Event Sponsors .....</b>	<b>Page 4</b>
<b>Product List .....</b>	<b>Page 15</b>
<b>Seasonal Harvest Charts .....</b>	<b>Page 16</b>
<b>Seafood Availability Chart .....</b>	<b>Page 17</b>
<b>Translation Chart – “Pecks to Pounds” .....</b>	<b>Page 18</b>
<b>GAP/GHP Information .....</b>	<b>Page 20</b>
<b>Growers, Food Processors, and Watermen .....</b>	<b>Page 21</b>
<b>Buyers and Distributors .....</b>	<b>Page 36</b>
<b>Additional Attendees .....</b>	<b>Page 45</b>
<b>Maryland Map .....</b>	<b>Page 48</b>





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SMADC is the go-to resource in Southern Maryland and beyond for farmers and producers who want to increase their potential and for consumers who want to connect with local farms and food.

[www.smadc.com](http://www.smadc.com)



SMADC is a division of the  
TRI-COUNTY COUNCIL  
for SOUTHERN MARYLAND

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## Recycle Oyster Shells

Oyster shell is the building block of an oyster reef - and it is in critically short supply. Founded in 2010, ORP's Shell Recycling Alliance® (SRA) was created to help solve this problem, and has since collected hundreds-of-thousands of bushels of shell from a vast network of businesses, festivals, and events in Maryland, Washington DC, Virginia, and Pennsylvania.

Learn more and  
join the Alliance  
[OysterRecovery.org/SRA/](http://OysterRecovery.org/SRA/)



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PARTNERSHIP**  
**SHELL RECYCLING ALLIANCE®**





**GROW**  
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Growing the organizations &  
businesses that fortify Maryland's  
agricultural heritage.



# Maryland's hospitals, prisons, and state universities spend over \$200 million on food every year.



The Certified Local Farm Enterprise Program created a purchasing goal for state agencies to purchase 20% of their food from Certified Local Farm Enterprises (2020 HB 1488/SB 985).

## Take advantage of the state's law.

### *Benefits of joining the program:*

Your contact information and list of products will be included in the Certified Local Farm Enterprise Public Directory for state agencies or prime contractors to access.

— *Potential consistent institutional market* —

## It's easy — and free — to sign up your farm.

Sign up for the Certified Local Farm Enterprise Program. You just need your nutrient management plan to become certified. Not sure if you're eligible? Email us, and our staff will walk you through the process.




## NEED MORE INFORMATION?

Contact Karen Fedor at [local.food@maryland.gov](mailto:local.food@maryland.gov)

SCAN  
THE QR CODE TO  
SIGN UP TODAY!









*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](http://www.marylandsbest.net)**



## **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](http://rural.maryland.gov)  
(410) 841-5774  
[rmc.mda@maryland.gov](mailto:rmc.mda@maryland.gov)

**Charlotte Davis, Executive Director**



[facebook.com/RuralMaryland](https://facebook.com/RuralMaryland)



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





**March  
5 & 6**



**SIP**

Enjoy emerging flavors!



**SAMPLE**

Taste trending, innovative and mouth-watering products!



**SHOP**

Speak with companies face-to-face and discuss your needs!



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# Wholesalers – **FREE** FDA Required Traceability Via Software\*

## FDA Traceability Final Rule

FDA estimates around 530,000 food supply entities will be affected and will have to comply by Jan. 2026.

CONTACT US FOR HELP

## Features NetGloFarmFITS™

- FSMA compliance.
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- Aggregation.
- QuickBooks integration.
- First receiver reporting.

<https://netglo.com/portfolio/netglofarmfits/>



NetGlo Corporation

12975 Highland Road; #181  
Highland, MD 20777

Phone: 866-4-netglo X555  
[mktg@netglo.com](mailto:mktg@netglo.com)

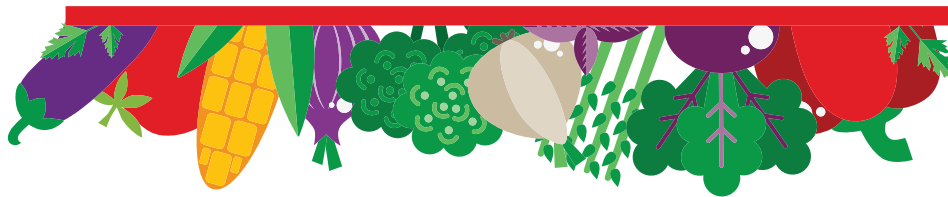
\* Subject to change without notice.  
Limited number of offers.





# 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

# WHAT'S IN Season?

Use this quick reference guide to know what fruits and vegetables are in season in Maryland. Consider buying locally-grown food from grocery stores, wholesale markets, restaurants, farmers markets, roadside stands or pick-your-own.

To find locally-grown food near you visit [www.marylandsbest.net](http://www.marylandsbest.net)



Only Maryland farmers can use the Maryland's Best logo. When you see the Maryland's Best logo, you're contributing to the economic growth of Maryland and our farmers.



**FRESH LOCAL**







## COMMERCIAL AVAILABILITY OF

# MARYLAND Seafood

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Bass (Black)												
Bass (Black Sea)												
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)												
Snakehead												
Spot												
Turtle (Snapping)												

*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.*

■ Readily Available
 ■ Supply Interruptions
 ■ Limited Availability
 ■ Poor Availability
 ■ No Availability

Visit [MarylandsBest.net](https://MarylandsBest.net) for more information!

Follow us on Twitter @ MDsBestSeafood

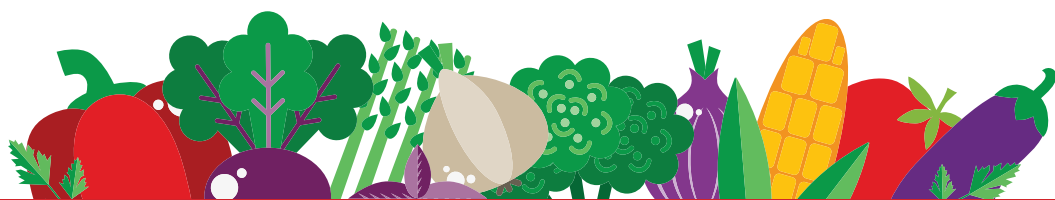


# TRANSLATION CHART

## 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. Funding from USDA Farm Service Agency for USDA Harmonized and USDA Harmonized+ audit charges have stopped, effective October 2022. If funding is not continued, producers are eligible for cost share assistance from USDA Specialty Crop Block grant funds through MDA.

**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: Molly Gillingham, Food Quality Assurance Program, 410-841-5769 or [produce.safety@maryland.gov](mailto:produce.safety@maryland.gov).**



## PRODUCERS

### A Healing Leaf, LLC

livasis.com  
11616 Bonaventure Drive, Upper Marlboro, MD 20774

Vicky Orem  
(301) 806-0994, vloremlawoffice@cs.com

**Business Description:** New farmer on six acres growing vegetables and herbs.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Naturally grown with organic fertilizers and pesticides.

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Cabbage; Cucumbers; Green Peppers; Kale; Okra.

### Albright Farms

CERTIFIED LOCAL FARM ENTERPRISE

albrightfarms.com  
15630 Old York Road, Monkton, MD 21111

Tom Albright, Owner  
(443) 536-6881, office@albrightfarms.com  
Jesse Albright, Partner  
(443) 536-6881, jesse@albrightfarms.com  
Jonathan Albright, Partner  
Jess Armacost, Business Operations Manager

**Business Description:** Albright Farms is a multigenerational family business with four farms across central Baltimore County. We are a Certified Local Farm Enterprise. We take pride in being a full circle farm, raising our animals from birth to harvest, with a unique on-farm, MDA-inspected poultry processing and packaging facility. Albright Farms produces beef, pork, chicken, fresh Thanksgiving turkeys, eggs, vegetables, flowers (annuals), succulents and vegetable plants your customers rely upon for enjoyment and nourishment. Albright Farms offers weekly or bi-weekly wholesale deliveries in Maryland and Washington, DC.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional; Grass Fed/Pastured

**Voluntary Food Safety programs:** MDA Rabbit & Poultry On-Farm Slaughter/Processing Program

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

**Products available:** Arugula; Asparagus; Beets; Broccoli; Brussel Sprouts; Cabbage; Carrots; Cauliflower; Collards; Cucumbers; Eggplant; Green Beans; Green Onions; Green Peppers; Hot Peppers; Kale; Lettuce; Onions; Potatoes; Radishes; Salad Greens; Spinach; Sprouts; Squash; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatoes; Zucchini; Beef; Chicken; Pork; Turkey; Eggs; Fresh Thanksgiving Turkeys and Turkey Pieces; Dog Treats.

### Apex Bee Company, LLC

apexbeecompany.com  
PO Box 87, Bethlehem, MD 21609

Don John  
(410) 404-1968, email@apexbeecompany.com  
Cheryl John, Owner  
cj@apexbeecompany.com  
Josh John, Sales Manager  
jj@apexbeecompany.com

**Business Description:** Local purveyor of raw honey and hive products

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

**Products available:** Local Raw Honey.

### Bartenfelder Farms

CERTIFIED LOCAL FARM ENTERPRISE

4110 Payne Road, Preston, MD 21655

Jessie Harding-Bartenfelder  
(410) 310-7194, bartenfelder88@yahoo.com

**Business Description:** Family owned and operated produce farmer in Caroline and Dorchester Counties specializing in sweet corn and greens. Also grow a wide variety of fresh produce starting in the spring with strawberries and asparagus and throughout the summer with all summer favorites including tomatoes, melons, cucumbers, and squash. In the fall we go as long as the weather permits with fresh cut greens, kale, collards, cabbage, broccoli, turnips, and other cold weather crops.

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Asparagus, Beets, Bok Choy, Broccoli, Brussel Sprouts, Cabbage, Cantaloupes, Carrots, Cauliflower, Collards, Cucumbers, Daikon, Eggplant, Green Beans, Green Onions, Green Peppers, Hot Peppers, Kale, Lettuce, Melons, Mustard Greens, Okra, Onions, Potatoes, Rutabagas, Spinach, Squash, Strawberries, Sweet Corn, Sweet Peppers, Sweet Potatoes, Swiss Chard, Tomatillos, Tomatoes, Turnips, Watermelons, Zucchini.

## PRODUCERS

### Baughter's Orchard & Farm

baughers.com  
1015 Baughter Road, Westminster, MD 21158

Dottie Dunn  
dottie@baughers.com  
Don Helfer, Production Supervisor  
don@baughers.com

**Business Description:** We are growers of tree fruits, such as apples, peaches, plums, and cherries. We also have crops such as tomatoes, sweet corn, melons, and pumpkins. We sell both wholesale, retail, and pick your own. We press our own sweet apple cider, and have an on the farm bakery, specializing in fresh fruit pies, dinner rolls, and apple cider donuts. We invite people on our farm May - Oct to our market to pick their own fruits. We have wholesale products throughout the year.

**Desired Markets:** Farm Stands; Grocery Chains; Restaurants; Schools

**Farming Practices:** Conventional.

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Apples; Blackberries; Cantaloupes; Cherries; Nectarines; Peaches; Plums; Strawberries; Tomatoes; Watermelons.

### Baywater Family Farms, LLC

CERTIFIED LOCAL FARM ENTERPRISE

baywaterfarms.com  
27616 Little Lane, Salisbury, MD 21801

Heather Martin  
(410) 231-3854, heather@baywaterfarms.com  
Andy Holloway  
andy@baywaterfarms.com  
Matt Holloway, Owner  
claire@baywaterlanding.com

**Business Description:** Baywater Farms is a hydroponic and field produce operation located on the Eastern Shore of Maryland servicing our local community and the Washington DC, Baltimore and Philadelphia regions. We specialize in hydroponic lettuces, field root vegetables, tomatoes, peppers and more. We offer delivery locally and regionally.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Transitioning to certified organic.

**Voluntary Food Safety programs:** USDA GAP/GHP Certification

**Products available:** Arugula; Beets; Bok Choy; Broccoli; Carrots; Collards; Daikon; Eggplant; Green Peppers; Hot Peppers; Kale; Lettuce; Radishes; Squash; Sweet Peppers; Sweet Potatoes; Tomatoes.

### Baywater Seafood

Baywaterseafood.com  
3908 Bayside Road, Snow Hill, MD 21863

Claire Rush  
(443) 616-4013, claire@baywaterlanding.com  
Ashley Finn, Assistant  
Claire@baywaterlanding.com

**Business Description:** We are a second-year business growing oysters, and specializing in bay scallop aquaculture. We conduct retail and wholesale sales.

**Desired Markets:** Farmer's Market; Restaurants

**Farming Practices:** Conventional.

**Products available:** Oysters, Bay Scallops.

### Belle Grove Tea Co.

7326 Bell Lane, Whaleyville, MD 21872

Christie McDowell  
(443) 513-0757, thegoodfarm@gmail.com

**Business Description:** Loose leaf teas.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants

**Products available:** Loose leaf tea.

### Bens Creek Produce

benscreekproduce.com  
4900 Briscoe Road, Saint Leonard, MD, 20685

Jeannae Pinno  
(410) 610-4583, benscreekproduce@gmail.com

**Business Description:** Lettuce farmer, hydroponic lettuce

**Desired Markets:** Farm Stands, Grocery Chains, Schools, Farmer's Market, Restaurants, Institutions

**Farming Practices:** Hydroponics

**Products available:** Lettuce.



## PRODUCERS

### Broken Spoke Winery

brokenspokewinery.com  
942 Glebe Road, Earleville, MD 21919

Thea Hall  
(302) 547-6022, thea@brokenspokewinery.com  
Robert Hall, Wine maker  
info@brokenspokewinery.com

**Business Description:** Local winery. Since our Grand Opening June 23, 2017, we have been eager to share our love of wine and agriculture. The Broken Spoke Family (Thea, Rob, and Maggie) have just one motto: "Take a break; Start a Conversation," and with this the Broken Spoke brand was built. We are devoted to relaxation, time spent with family, and the power of conversation. Every day offers new reasons to celebrate and indulge with friends, food, and beverages. We hope our wine and farm proves to be as enriching an experience for you as it has a lifestyle for us.

**Desired Markets:** Farmer's Market; Grocery Chains; Restaurants  
**Farming Practices:** Conventional Wine.

### Caprikorn Farms, LLC

caprikornfarms.com  
20312 Townsend Road, Gapland, MD 21779

Alice Orzechowski, Owner  
(301) 639-9925, 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.

**Farming Practices:** Hayfield is organic. Goats are raised as naturally as possible.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional; Grass Fed/Pastured; Organic Exempt.

**Products available:** Cheese, Handmade goat milk soap.

### Carol's Citchen

carolscitchen56.com  
10610 Cannonview Court, Fort Washington, MD, 20744

Carol Martin, Sole Proprietor  
(571) 429-0949, caroldmartin17@gmail.com  
Lonnie Martin  
caroldmartin17@gmail.com

**Business Description:** Carol's Citchen is an African American woman-owned business in southern Maryland offering homemade jams. Carol's Citchen offers a variety of fruit flavors for your delight in 4 and 8 ounce decorative Ball canning jars and you'll taste the southern style difference!

### Chesapeake Bay Roasting

cbrccoffee.com  
2100 Concord Boulevard, Suite J, Crofton, MD 21114

Rick Erber  
(443) 995-0740, rick@cbrccoffee.com

**Business Description:** Chesapeake Coffee Roasters (Previously Chesapeake Bay Roasting Company) was established in 2002 with the vision of creating high quality coffees while also contributing to environmental preservation and community events. We honor and support the communities we buy from and sell to. We understand how our business is linked to the need to respect the water sources we depend upon. We believe that a great cup of coffee has the ability to bring people together in appreciation of the world we share.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Certified Organic; Conventional; Fair Trade.

### Chesapeake Gold Farms

CERTIFIED LOCAL FARM ENTERPRISE

chesapeakegoldfarms.com  
41 Grove Miller Lane, North East, MD 21901

Amanda Miller  
(443) 566-6266, chesapeakegoldcheese@gmail.com  
Bob Miller, Owner  
millfarm@zoominternet.net

**Business Description:** We are a sixth generation family dairy farm located in North East Maryland producing quality cheese, butter, and yogurt from our herd's milk. We have 20 different flavors of cheddar and colby and also five different flavors of yogurt. Our influence of Guernsey cattle gives our products a golden color and very creamy satisfying flavor. We also raise dairy beef for frozen cuts and artisan salami.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional; Grass Fed/Pastured.

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

**Products available:** Beef; Butter; Cheese; Yogurt.

## PRODUCERS

### Chincoteague Seafood Co.

chincoteagueseafood.com  
7056 Forest Grove Road, Parsonsburg, MD 21849

Len Rubin  
(443) 260-4800, lrubin60@aol.com  
Terry Rubin  
LRubin60@aol.com

**Business Description:** Specialty Seafood Soups, Chowders, Bisques, Sauces, Chopped Clams, Bloody Mary for the retail and foodservice trade. Naturally Sea-Licious..!!

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants

**Mandatory Food Safety programs:** Conventional USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products available:** Butter; Milk; Clams; Crabmeat; Oysters.

### Choptank Terrapin Oyster Co.

8565 Sewell Point Road, Wittman, MD 21676

Jerry Sturmer  
(443) 262-5604, jerrysturmer@choptankterrapin.com

**Business Description:** Small oyster aquaculture farm located at the mouth of the Choptank River in Tilghman Island MD. Started up in February of 2021. Choptank Terrapin Oyster Company's goal is to grow sustainable oysters along with meaningful relationships with our customers. Selling locally to restaurants in Tilghman Island and St. Michael's, now ready to expand to Annapolis area.

**Desired Markets:** Grocery Chains; Restaurants

**Farming Practices:** Oyster aquaculture.

**Products available:** Oysters.

### Cottingham Farm, LLC

cottinghamfarm.com  
28038 Goldsborough Neck Road, Easton, MD 21601

Cleo Braver  
(443) 463-1298, cleo@cottinghamfarm.com

**Business Description:** Growers of Certified Organic Vegetables, and Pastured Heritage Organic-Fed Pork, Chicken, Turkey and Eggs.

**Desired Markets:** Grocery Chains; Institutions; Restaurants

**Farming Practices:** Certified Organic MDA; Grass Fed/Pastured.

**Mandatory Food Safety programs:** MDA Rabbit & Poultry On- Farm Slaughter/Processing Program.

**Voluntary Food Safety programs:** Maryland Egg Quality Assurance; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry).

**Products available:** Arugula, beets, bok choy, broccoli, cabbage, carrots, cucumbers, eggplant, garlic, green beans, green onions, hot peppers, kale, leeks, lettuce, mustard greens, potatoes, radishes, salad greens, spinach, squash, sweet peppers, sweet potatoes, swiss chard, tomatoes, turnips, zucchini, chicken, pork, turkey, and eggs; "Herbs year-round grower."

### D.E.M Pies

Lovedempies.com  
309 Ridgely Street, Upper Marlboro, MD 20774

Erika Rice  
(301) 335-7509 lovedempies@gmail.com  
Melvin Rice  
Flexxability68@gmail.com, Co-owner

**Business Description:** DEMPIES a variation between a Chess and Egg Custard pie, deliciously flavored in vanilla, lemon, chocolate and coconut. Also serving Pecan and Apple Crumb year round. Sweet Potato and Pumpkin during the Holidays.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Restaurants.

### Deliteful Dairy, LLC

CERTIFIED LOCAL FARM ENTERPRISE

delitefuldairy.com  
16230 Long Delite Lane, Williamsport, MD 21795-4124

Katie Long  
(301) 223-0032, info@delitefuldairy.com  
Brooks Long  
info@delitefuldairy.com

**Business Description:** Deliteful Dairy is an on-farm Dairy producer and processor. The milk we use is produced on our farm by our cows and our milk, cheese and butter doesn't leave the farm until it goes home with our customers. We slow vat pasteurize and bottle our milk as whole, skim, heavy cream, chocolate, chocolate skim, strawberry and cookies and cream milk each week along with making butter from our fresh cream. Along with our milk and cheese we also make a variety of farm fresh aged cheeses and cheese curds.

**Desired Markets:** Farm Stands; Farmer's Market; Institutions; Restaurants; Schools

**Farming Practices:** Grass Fed/Pastured.

**Products available:** Butter; Cheese; Milk.



## PRODUCERS

### Diddly Squat Farming, LLC

DiddlySquatFarmingLLC.com  
14605 Elm Street, Suite 2026, Upper Marlboro, MD 20773

Constance Satchell  
(202) 230-8822, diddlysquatfarmingllc@gmail.com

**Business Description:** Diddly Squat Farming is a 5 acre farm in Brandywine, MD. The farm is an environmentally friendly, multipurpose farm that provides harvests such as hemp flower, lavender, culinary mushrooms, and other specialty crops, to customers with products and services they can trust. The farm will also have livestock, used for agriculture tourism (AG Tourism) such as Nigerian dwarf goats, Pygmy goats, and Muscovy ducks.

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional; Grass Fed/Pastured.

**Voluntary Food Safety programs:** MDA GAP Certification.

**Products available:** Beets; Cantaloupes; Collards; Cucumbers; Green Peppers; Kale; Lettuce; Mushrooms; Potatoes; Squash; Zucchini, Eggs.

### District Farms

district.farm  
4500 East Basford Road, Frederick, MD 21703

IbrahimSharifzadeh  
ibrahim@district.farm  
Lara Meehan, Sales & Marketing Manager  
lara@district.farm  
Jared Lipman, Director of Distribution  
jared@district.farm

**Business Description:** Hydroponic greenhouse in Frederick, Maryland growing fresh leafy greens year round.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional.

**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)

**Products available:** Lettuce.

### Dress It Up Dressing

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).

### East Okas Farm/Aliabaad Farm

aliabaad.com  
21524 Whites Ferry Road, Poolesville, MD 20837

Ali Mohadjer  
(301) 519-6990, ali@satways.com

**Business Description:** Startup Farming

**Desired Markets:** Farm Stands; Grocery Chains; Institutions; Restaurants

**Farming Practices:** Conventional; Grass Fed/Pastured.

**Mandatory Food Safety programs:** Maryland Egg Quality Assurance.

**Products available:** Asparagus; Beets; Broccoli; Cabbage; Cantaloupes; Cauliflower; Celery; Cucumbers; Eggplant; Figs; Garlic; Green Beans; Kale; Leeks; Lettuce; Melons; Okra; Onions; Radishes; Spinach; Squash; Sweet Corn; Tomatoes; Turnips; Watermelons; Zucchini; Eggs; Beef; Chicken.

### Envista Farms, LLC

CERTIFIED LOCAL FARM ENTERPRISE

envistafarms.com  
7358-7360 Baltimore Annapolis Boulevard,  
Glen Burnie, MD 21061

Kevin Doyle  
(610) 283-6983, kevin.doyle@envistafarms.com

**Business Description:** Certified Local Farm Enterprise. Mid-Atlantic Hydroponic Farmer servicing Pennsylvania, Delaware, Maryland, Washington DC, and Virginia for herbs and leafy greens. We have multiple operations in Maryland.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional, Hydroponic Farmer.

**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)

**Products available:** Arugula; Collards; Kale; Lettuce; Salad Greens; Spinach; Herbs and Micro-greens.

## PRODUCERS

### Fresh Source Farms

freshsourcefarms.com/  
228 South Bridge Street, Elkton, MD 21921

Andy Mussaw  
(443) 907-4771, andy@freshsourcefarms.com

**Business Description:** We are a small, urban microgreen farm, located in Elkton (Cecil County), Maryland. We currently supply direct customers, restaurants, and small grocery stores. We also sell through our retail store in Elkton, MD (called Fresh Source Market). We are in a great position to grow quickly, and are looking to expand our reach into the retail/grocery stores, restaurants, schools, hotels, golf courses, etc. market. We currently grow about 20 varieties, and are always expanding our offerings.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Organically Grown (not certified).

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Arugula; Beets; Broccoli; Cabbage; Cantaloupes; Celery; Kale; Lettuce; Peas; Radishes; Sweet Corn, We strictly grow microgreens.

### Gannon Family Farms

140 Gannon Drive, Centreville, MD 21617

Jennifer Gannon  
(410) 490-6389, gannonfarms90@gmail.com

**Business Description:** A family owned and operated farm located in Centreville, Maryland

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional.

**Voluntary Food Safety programs:** USDA GAP/GHP Certification

**Products available:** Corn; wheat; soybeans and pork.

### Garden Based

gardenbased.com  
500 N Washington St #10325, Rockville, MD 20850

Dominique Sasu  
(301) 818-4160 gardenbased@gmail.com  
Susan Sasu, Co-owner  
gardenbased@gmail.com

**Business Description:** Garden is a wellness company that empowers people to own their wellness. We provide unique organic herbal blends that unlock positive feelings, allowing people to thrive and live their best lives.

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional.

**Products available:** Herbal tea blends.

### Gotham Greens

gothamgreens.com  
810 Humboldt Avenue, Brooklyn, NY, 11222

Kelly Galasso  
kelly.galasso@gothamgreens.com

**Business Description:** We are a fresh food company farming with the future in mind. We build and operate sustainable greenhouses in cities across America, where we grow our year-round supply of local produce. Local cultivation and regional distribution help us deliver our products quickly after being harvested to ensure they are fresh tasting, nutritionally dense and long-lasting. Our farms are unconventional. But so is our commitment to taste, quality and sustainability.

**Desired Markets:** Grocery Chains; Restaurants

**Farming Practices:** Controlled Environment Agriculture.

**Products available:** Lettuce; Dressings; Sauces.

### Green View Hydroponics

CERTIFIED LOCAL FARM ENTERPRISE

greenviewhydroponics.com  
830 Hall Road, Sudlersville, MD 21668

Alan Eck  
(410) 490-5102 greenview@greenviewhydroponics.com  
Rachel Manning  
rmanning08@gmail.com

**Business Description:** Year-Round, Fresh, Local Food! We are a family farm located in Queen Anne's County, Maryland. Our commercial sized greenhouse is 24,000 square feet (1/2 Acre) and we have 42,000 heads of lettuce and artisanal produce growing in different stages of production that we sell all year long. Our lettuce is sold with "roots on" so it will stay fresh longer than field grown lettuce (2-3 weeks). Our lettuce is grown indoors, in water (hydroponic) and we sell to a variety of wholesale and retail markets.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Hydroponic.

**Products available:** Arugula; Bok Choy; Broccoli; Cabbage; Cauliflower; Celery; Collards; Cucumbers; Eggplant; Endive; Green Beans; Kale; Leeks; Lettuce; Lima Beans; Mustard Greens; Rhubarb; Salad Greens; Spinach; Sprouts; Swiss Chard.



## PRODUCERS

### Greenspring Brewing Company

greenspringbrewingcompany.com  
2309 Greenspring Court, Chesapeake Beach, MD 20732

Joe Puttlitz  
(410) 206-3918 jputtlitz@gmail.com

**Business Description:** Locally crafted ales and lagers. Greenspring Brewing Company is a small specialty brewery located in Calvert County, MD. We believe that beer is a perfect combination of art, science and cheer. We are committed to using methods and techniques that provide the highest quality, drink-ability and enjoyment of beer.

**Desired Markets:** Restaurants

**Farming Practices:** Conventional

**Products available:** Beer.

### Heavy Seas Beer

hsbeer.com  
4615 Hollins Ferry Road, Baltimore, MD 21227

Julie McGrody  
(609) 332-9291, julie.mcgrody@hsbeer.com

**Business Description:** We have a pretty clear sense of purpose: make beers that taste exactly the way they should. Every time. No gimmicks, no frills. We started this revolution for one reason only: to make ridiculously good beer in Maryland on our own terms. No matter how popular craft brewing gets, we believe in the craft of brewing. And to us, making quality beer that people can drink and enjoy is what keeps us cranking.

**Desired Markets:** Restaurants

**Products available:** Beer.

### HEX Ferments

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

### Koinonia Organic Farm

koinoniaorganicfarm.com  
1400 Greenspring Valley Road, Stevenson, MD 21153

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

**Business Description:** Maryland's oldest organic farm supplying fresh culinary herbs wholesale. Koinonia currently grows and sells the following herbs: Basil, Chives, Cilantro, Dill, Tarragon, Herb Blends, Marjoram, Oregano, Rosemary, Sage, Spearmint, Tarragon, Thai Basil & Thyme. Current certifications: USDA Harmonized GAP and Certified Organic by the Maryland Department of Agriculture.

**Desired Markets:** Grocery Chains; Institutions; Restaurants-

**Farming Practices:** Certified Organic MDA

**Voluntary Food Safety programs:** USDA GAP/GHP Certification

**Products available:** Fresh Culinary Herbs.

### Langenfelder Pork

CERTIFIED LOCAL FARM ENTERPRISE

langenfelderpork.com  
11974 Blacks Station Road, Kennedyville, MD 21645

Jennifer Debnam  
grandviewfarm05@gmail.com  
Kristen Nickerson  
info@langenfelderpork.comPartner

**Business Description:** Langenfelder Pork is raised on a family-owned and operated farm located in Kent County on Maryland's Eastern Shore. We take great pride in raising high quality hogs to provide a wholesome product for consumers. Our grains to feed the hogs are grown with the most-up-date conservation practices to protect and conserve our soil and water. We are Pork Quality Assurance Plus (PQA+) Certified.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Restaurants

**Farming Practices:** Conventional

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

**Products available:** Select cuts of fresh pork, sausages, bacon, ham, barbeque pigs (any size), pork, whole or half carcass.

## PRODUCERS

### Legacy Crabs

500 Dover Road, Glen Burnie, MD 21061

Laura Henn  
(410) 215-6905, lauralhenn@gmail.com  
Raymond Henn  
Legacycrabs@gmail.com

**Business Description:** Live crabs dealer.

**Desired Markets:** Farm Stands; Farmer's Market; Restaurants- Conventional

**Products available:** Hard Crabs; Soft Crabs.

### Liberty Delight Farms

libertydelightfarms.com  
1633 Oakland Road, Reisterstown, MD 21136

Shane Hughes  
(443) 226-5634, shane@libertydelightfarms.com  
Lauren Taylor, Owner  
lauren@libertydelightfarms.com

**Business Description:** Liberty Delight Farms is a family-owned and operated all-natural meat producer in Reisterstown, MD. Our commitment to sustainable agricultural practices, and excellence in animal husbandry, complimented with traditional hard-working values and ethics ensures you the finest quality. Today more than ever the source of your food matters.

**Desired Markets:** Farmer's Market; Institutions; Restaurants; Schools

**Farming Practices:** Grass Fed/Pastured

**Products available:** Beef; Chicken; Lamb; Pork; Rabbit; Turkey; Eggs.

### Loveville Produce Auction

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

Sean Stauffer, Loveville Produce Market Board Member

**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; Radish-

es; 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.

### Luci's Pet Pantry

lucispetpantry.com  
2109 Emmorton Park Road, Suite 111, Edgewood, MD 21040

Joshua Shores  
(443) 677-3075, info@lucispetpantry.com  
Keirsten Funderburk, Owner  
info@lucispetpantry.com  
Roy Weidman, Owner  
info@lucispetpantry.com

**Business Description:** All Natural Dog Treat Bakery & Manufacturer. We make Disobedient Treats, Dehydrated Meats, & Doggie Ice Cream

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Restaurants

**Farming Practices:** Specialty Manufacturer

**Products available:** Duck; specialty dog & cat treat manufacturer.

### Mama Vida

mamavida.com  
9631 Liberty Road, Randallstown, Maryland 21133

Andrew Patrick  
(828) 712-7603, andrew.patrick83@gmail.com

**Business Description:** We produce several brands of our own including MAMA VIDA, the flagship TOTO'S AUTHENTIC and the award winning DON VITO line of gourmet marinara sauces. We manufacture all products without preservatives or chemical additives of any kind. We are the creators of the Original Blue Crab Salsa using authentic domestic blue crab meat along with an array of regional spices and fresh local ingredients.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains

**Farming Practices:** Conventional

**Products available:** Tomatoes; Crabmeat.



## PRODUCERS

### MeatCrafters

meatcrafters.com  
3900 Ironwood Place, Landover, MD 20785

Mitch Berliner  
(240) 764-7653, berlinermp@gmail.com  
David Kramer, Director of Sales  
david@meatcrafters.com  
Will Rogers, Director of Retail Markets  
will@meatcrafters.com

**Business Description:** We are Maryland's only USDA facility that has the special license to produce salamis, cured meats and other charcuterie. We are proud of our artisanal techniques that not only produce a high quality line of old world and unique new world flavored salamis, but garnish acclaim from some of the top chefs in the United States.

**Desired Markets:** Grocery Chains; Restaurants

**Farming Practices:** Grass Fed/Pastured

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

**Products available:** Beef; Chicken; Pork; Turkey.

### Milk Lady Markets

milkladymarkets.org  
PO Box 4463, Silver Spring, MD 20914

Gigi Goin  
milkladymarkets@gmail.com

**Desired Markets:** Farm Stands

**Farming Practices:** Conventional; Grass Fed/Pastured; Organic Exempt

**Products available:** Bok Choy; Broccoli; Brussel Sprouts; Cabbage; Cucumbers; Garlic; Hot Peppers; Kale; Salad Greens; Spinach; Tomatoes; Watermelons; Zucchini.

### Miller Farms

CERTIFIED LOCAL FARM ENTERPRISE

millerfarmsclinton.com  
10140 Piscataway Road, Clinton, MD 20735

Adam Miller  
(301) 297-9370, adam.h.miller6@gmail.com  
Adam Miller, Farm Manager  
adam.h.miller6@gmail.com  
Brad Miller, Director of Sales  
bpmliller14@gmail.com

**Business Description:** Miller Farms is a 267 acre produce farm located in Prince George's County, MD, that has been family owned and operated since 1879. We sustainably grow a wide array of fresh fruits and crisp vegetables including leafy greens, tomatoes, strawberries, peppers, summer squash, cabbage, cucumbers, cantaloupes, and eggplant. In addition, we have a farm market and bakery that is open year-round, a nursery, pick your own, fall festivals, and restau-

rant distribution. Conveniently located near DC and NOVA.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Apples; Apricots; Arugula; Asparagus; Beets; Blackberries; Blueberries; Bok Choy; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cherries; Collards; Cucumbers; Daikon; Eggplant; Endive; Garlic; 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; Sprouts; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos; Tomatoes; Turnips; Watermelons; Zucchini, Butter; Eggs; Ice Cream; Milk.

### Modern Stone Age Kitchen

modernstoneagekitchen.com  
236 Cannon Street, Chestertown, MD 21620

Christina Schindler  
(410) 996-4776, christina@eatlikeahuman.com  
Bill Schindler, Executive Chef  
bill@eatlikeahuman.com

**Business Description:** Everything is prepared 100% from scratch relying on traditional approaches to make the food as nourishing and delicious as possible.

At the MSAK, we:

- Celebrate local ingredients,
- Use a sourdough technique in any dish that contains grains,
- Use only high-quality fats. NO industrial nut or seed oils,
- Use only unrefined sugar, maple syrup and/or honey. NO refined sugars,
- Embrace a nose-to-tail approach to animals,
- Work towards sustainability in our packaging

**Desired Markets:** Farmer's Market; Grocery Chains; Restaurants

**Products available:** Butter; Cheese; Yogurt; Everything (but the oxalates) Spice; Sourdough Butter Bite Crackers; Sourdough Everything (but the oxalates) Crackers; Nix 'Nacks; Sourdough Breads.

## PRODUCERS

### Moon Valley Farm

CERTIFIED LOCAL FARM ENTERPRISE

moonvalleyfarm.net  
9700 Gravel Hill Road, Woodsboro, MD 21798

Emma Jagoz  
emma@moonvalleyfarm.net  
Jeanne Dolan  
jeanne@moonvalleyfarm.net  
Ann Gaydos  
ann@moonvalleyfarm.net

**Business Description:** Moon Valley Farm is a 25-acre certified organic farm offering a year-round selection of local, high-quality staple and specialty vegetables, herbs, and fruit. We partner with over a dozen trusted farmers to widen our offerings to the best of what our Mid-Atlantic region can produce to serve our Community-Supported Agriculture (CSA) program, local schools, the Maryland Farm to School Program, and Michelin-star restaurants in Baltimore and Washington, DC.

**Desired Markets:** Institutions; Restaurants; Schools

**Farming Practices:** Certified Organic MDA

**Products available:** Apples; Arugula; Asparagus; Beets; Blueberries; Bok Choy; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cherries; Collards; Cucumbers; Daikon; Eggplant; Endive; Figs; Garlic; Grapes; Green Beans; Green Onions; Green Peppers; Hot Peppers; Kale; Leeks; Lettuce; Melons; Mushrooms; Mustard Greens; Nectarines; Okra; Onions; Peaches; Pears; Peas; Plums; Potatoes; Radishes; Rhubarb; Rutabagas; Salad Greens; Shallots; Spinach; Sprouts; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos; Tomatoes; Turnips; Watermelons; Zucchini; Bread - Sourdough; Coffee; Dry Goods - Beans; Flour; Millet; Oats; Honey; Salt; Seasoning; Vinegar; Apple Cider; Eggs.

### Moonlight East, LLC

moonlighteast.com  
7170 Standard Drive, Hanover, MD 21076

Jack Scriber  
(443) 742-9312, jacks@mlvalueadded.com

**Business Description:** Fresh cut fruit and vegetable processor, repack facility, and cross-dock services.

**Desired Markets:** Grocery Chains; Institutions; Schools  
**Farming Practices:** Conventional

**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)

**Products available:** Apples; Asparagus; Blackberries; Blueberries; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cucumbers; Grapes; Green Peppers; Hot Peppers; Lettuce; Melons; Nectarines; Onions; Peaches; Pears; Peas; Plums; Radishes; Raspberries; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Tomatoes; Turnips; Watermelons; Zucchini.

### Natures Garlic Farm

CERTIFIED LOCAL FARM ENTERPRISE

naturesgarlicfarm.com  
10610 Old Cordova Road, Easton, MD 21601

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

**Business Description:** Natures Garlic Farm specializes in growing Hardneck Garlic using organic and sustainable farming practices. We offer high quality Hardneck Garlic Bulbs, Garlic Scapes and Fresh Green Garlic. We supply Grocery Stores, Farm Markets, Produce Stands, Wholesalers, Restaurants etc with direct store delivery in Maryland, Delaware, Virginia, West Virginia and Pennsylvania. We offer shipping across the USA.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Sustainable Farming Methods

**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)

**Products available:** Garlic; Garlic Scapes; Fresh Green Garlic Bunches.

### Old Line Custom Meats/Roseda Farm

roseda.com  
1600 S. Monroe Street, Baltimore, MD 21230

Mike Brannon  
(410) 962-5530, mike@olcmc.com

**Business Description:** Roseda Farm sustainably raises Black Angus Cattle focusing on quality from conception to consumer.

**Desired Markets:** Farm Stands; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

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

**Products available:** Beef.

### Open Seas Coffee

openseascoffee.com  
100 Pier Avenue, Stevensville, MD 21555

Bryce Roszell  
(443) 924-6045, bryce@openseascoffee.com  
Andrew Wackett, Production Manager  
andrew@openseascoffee.com  
Hannah Wackett, Operations Manager  
hannah@openseascoffee.com

**Business Description:** At Open Seas Coffee Roasters we believe in being: Interconnected, Intentional, and Quality Driven...not to mention roasting some really freakin' good coffee. Our journey started in a coffee field with friends in Laos, and although the business has grown significantly since then, our goals and values have not changed. We believe deeply in the community nature of coffee and apply the core values of interconnectedness, intentionality, and quality to every step of the process to the benefit of all.

## PRODUCERS

**Desired Markets:** Farmer's Market; Institutions; Restaurants  
**Farming Practices:** Directly Connected Sourcing

**Products available:** Services to our wholesale partners ranging from supplying coffee to layout design and barista training.

### Orinoco Coffee and Tea

orincocoffeeandtea.com  
8265 Patuxent Range Road, Suite L, Jessup, MD 20794

Charlotte Berry  
(410) 312-5292, cberry@orincocoffeeandtea.com

**Business Description:** We pride ourselves on our roast to order coffee and in house blended teas, but that is not all we offer. From flavorings, food products to supplies and equipment we've got you covered. We cover anything from a small coffee shop to national grocery chain.

**Desired Markets:** Farm Stands; Grocery Chains; Schools; Farmers Markets; Restaurants; Institutions

**Farming Practices:** Conventional; Certified Organic

**Products available:** Coffee and Tea.

### Oyster Girl Oysters

oystergirl.us  
8694 Bozman Neavitt Road, Saint Michaels, MD 21663

Lawrence Rudner  
(301) 996-8762, lmrudner@oystergirl.us

**Business Description:** We differentiate ourselves by the size, rarity, pricing and source of our oysters. We strive to make sure that our customers know they are getting a special large oyster from local waters that is not always available. We note the selective breeding for taste and the raising in special cradles to assure a deep cup and low width to height ratio. We also differentiate ourselves with pricing.

**Desired Markets:** Farm Stands; Farmer's Market; Restaurants- Conventional

**Products available:** Oysters.

### Palmyra Farm Cheese, LLC

CERTIFIED LOCAL FARM ENTERPRISE

palmyrafarm.net  
18811 Wagaman Road, Hagerstown, MD 21740

Mary Creek  
(301) 471-0726, palmyracheese@gmail.com  
Mike Creek  
palmyracheese@gmail.com

**Business Description:** We are a multi-generational dairy farm that uses some of the milk our champion Ayrshire cows produce to make Cheddar cheese and a variety of flavored Cheddars. We distribute direct to consumers and also work with several regional distributors. Our Cheddars are all pasteurized whole milk and have a rich, creamy texture. Our cheeses average 12 months of aging and can be obtained in a

variety of packaging sizes.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

**Products available:** Cheese.

### Pathfinder Farm

CERTIFIED LOCAL FARM ENTERPRISE

pathfinder.farm/  
5515 Mt. Carmel Church Road, Keedysville, MD 21756

Nathan Craft  
(717) 873-6337, distillery@pathfinder.farm

**Business Description:** Pathfinder Farm is a family farm where we grow corn, mash, ferment and distill whiskey and brandy. We sell whiskey and fruit-infused moonshine at farmer's markets, special events, and off the farm. We feed our distillery waste products to beef cattle and chicken. We sell beef by the quarter direct to consumers. Our signature products are our fruit-infused moonshines including Apple Pie, Blueberry, and Orange Cranberry.

**Desired Markets:** Farm Stands; Grocery Chains; Farmer's Markets; Restaurants; Institutions

**Farming Practices:** Conventional; Grass-Fed/Pastured

**Products available:** Beef, Distilled Spirits; Whiskey, Apple Pie Moonshine, Blueberry Moonshine, Orange Cranberry Moonshine, Bourbon.

### The Paulk Family Farm, LLC DBA Sassafras Creek Farm

CERTIFIED LOCAL FARM ENTERPRISE

23217 Bayside Road, Leonardtown, MD 20650

David Paulk  
(301) 247-1002, sassafrascreekfarm@gmail.com

**Business Description:** USDA Certified Organic vegetables.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Certified Organic Pennsylvania Certified Organic (PCO)

**Products available:** Arugula; Beets; Bok Choy; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cucumbers; Daikon; Figs; Garlic; Green Beans; Kale; Leeks; Melons; Okra; Onions; Potatoes; Radishes; Salad Greens; Shallots; Spinach; Squash; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatoes; Turnips; Watermelons; Zucchini; Radicchios; Chioggia; Treviso; Castelfranco; Rosalba.



## PRODUCERS

### Prigel Family Creamery

prigelfamilycreamery.com  
4852 Long Green Road, Glen Arm, MD 21057

Kelvin Castillo  
(410) 510-7488, kelvin@prigelfamilycreamery.com  
Mandy Castillo, Owner  
mandy@prigelfamilycreamery.com  
Bobby Prigel, Owner  
office@prigelfamilycreamery.com

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

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Grass Fed/Pastured

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

**Products available:** Beef; Pork; Butter; Cheese; Ice Cream; Milk.

### QeeBaan

4471 Nicole Drive, Lanham, MD 20706

Mohammad Raza  
(571) 662-8577, razakhankhan@hotmail.com  
Mohammad Yusuf  
razakhankhan@hotmail.comPatner

**Business Description:** Hot sauce company.

**Desired Markets:** Grocery Chains

**Farming Practices:** Conventional

### Richardson Farms

richardsonfarms.net  
5900 Ebenezer Road, White Marsh, MD 21162

Donald Richardson  
(410) 335-5900, info@richardsonfarms.net  
Leslie Richardson, Pres  
les@richardsonfarms.net

**Business Description:** Grower of leafy greens. Kale, Collards, Turnip, Mustard, Smooth Kale. Distributed by Class, Colonial, Lancaster, and Vitano. Pick up from our warehouse can be done for orders of multiple pallets. Our business has a large on farm market as well. We grow other vegetables primarily for our retail on some other farm markets.

**Desired Markets:** Farm Stands

**Farming Practices:** Conventional

**Voluntary Food Safety programs:** USDA GAP/GHP Certification

**Products available:** Collards; Kale; Mustard Greens.

### Rise Up Coffee Roasters

riseupcoffee.com  
618 Dover Road, Easton, MD 21601

Sarah Bogan  
(877) 474-7387, sarah@riseupcoffee.com  
Tim Fields, Director of Operations  
Tim@riseupcoffee.com  
Alli Hensley, General Manager  
alli@riseupcoffee.com

**Business Description:** Grown By Friends. Roasted By Friends. Enjoyed By Friends.

100% Fair Trade. 100% Certified Organic. Since 2005.

**Desired Markets:** Grocery Chains; Restaurants

**Farming Practices:** Certified Organic

### Serenity Grove Farm

CERTIFIED LOCAL FARM ENTERPRISE

serenitygrovefarm.com  
12405 Hill Ct, Mount Airy, MD, 21771

**Business Description:** Small farm with vegetables, and herbs. Located in Frederick County MD

Jenni Hoover, Owner  
(240) 875-0208, serenitygrovefarm@gmail.com

**Desired Markets:** Schools, Restaurants, Institutions

**Farming Practices:** Conventional

**Products available:** Fruit & vegetable products: Arugula, Carrots, Cucumbers, Garlic, Hot Peppers, Green Peppers, Lettuce, Okra, Salad Greens, Sweet Peppers, Tomatoes, Zucchini.

### Shaw Orchards

CERTIFIED LOCAL FARM ENTERPRISE

shaworchards.com  
21901 Barrens Rd S., Stewartstown, Pennsylvania 17363

Jana Shaw  
(717) 993-2974, jana@shaworchards.com

**Business Description:** Shaw Orchards is a fourth generation commercial orchard located on the historic Mason Dixon line, just north of Norrisville, MD. We produce a wide variety of fruits and berries sold through pick-your-own, our retail market, local farmers markets, farm stands throughout northern Maryland, and large wholesale accounts and grocery chains. Our largest crops are peaches and apples. USDA GAP certified.

**Desired Markets:** Farm Stands; Grocery Chains; Schools; Farmers Markets; Restaurants; Institutions

**Farming Practices:** Conventional

**Voluntary Food Safety programs:** MDA GAP Certification; USDA GAP/GHP Certification

**Products available:** Apples; Nectarines; Peaches; Strawberries.

## PRODUCERS

### Shell and Barrell/ Fallen Pine Oysters

shellandbarrell.com  
5 Holly Court, Berlin, MD 21811

Daniel Worrell  
(410) 980-0658, dan@shellandbarrell.com

**Business Description:** We are an oyster farm on Maryland's Atlantic Coast. Proudly serving Salt Buoys and Wild Ass Ponies  
**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools  
**Farming Practices:** Conventional; Aquaculture

**Products available:** Oysters.

### Shlagel Farms, LLC

shlagelfarms.com  
12850 Shlagel Road, Waldorf, MD 20601

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

**Business Description:** A Maryland Century working family farm. 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:** Farmer's Market; Grocery Chains; Restaurants; Schools  
**Farming Practices:** Conventional  
**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)  
**Mandatory Food Safety programs:** Maryland Egg Quality Assurance; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products available:** Asparagus; Beets; Blackberries; Broccoli; Cabbage; Cantaloupes; Cauliflower; Collards; Cucumbers; Daikon; Eggplant; Green Peppers; Hot Peppers; Kale; Leeks; Melons; Onions; Radishes; Spinach; Squash; Strawberries; Sweet Potatoes; Swiss Chard; Tomatoes; Turnips; Watermelons; Zucchini, Beef; Turkey, Eggs.

### Smitty's Snacks

smittysnacks.com  
17900 Lappans Road, St James, MD 21733

Dan Smith, CEO  
301-582-1400, smittysnacks@yahoo.com

**Business Description:** Snacks  
**Desired Markets:** Farm Stands, Grocery Chains, Farmer's Market, Restaurants  
**Farming Practices:** Conventional

**Products available:** Flavored Peanuts, Flavored Popcorn, Fruit Flavored Candy.

### South Mountain Creamery

CERTIFIED LOCAL FARM ENTERPRISE

southmountaincreamery.com  
8305 Bolivar Rd. Middletown, MD 21769

Chris Horn  
(301) 508-1000, chris.horn@smcdairy.com  
Bobby Kougher, Operations Manager  
Bobby.Kougher@smcdairy.com  
David Lambert, Wholesale Manager  
david.lambert@smcdairy.com

**Business Description:** Farmer owned manufacturer of local dairy products including glass bottle fresh milks and super premium ice cream.  
**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools  
**Farming Practices:** Certified Organic Pennsylvania Certified Organic; Conventional; Grass Fed/Pastured.  
**Voluntary Food Safety programs:** MDA GAP Certification  
**Mandatory Food Safety programs:** Maryland Egg Quality Assurance; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products available:** Butter; Eggs; Ice Cream; Milk.

### Springfield Farm

ourspringfieldfarm.com  
16701 Yeoho Road, Sparks Glencoe, MD 21152

Rachel Webb  
(410) 472-0738, mail@ourspringfieldfarm.com  
Parker Koppelman, Farm Operations Manager  
mail@ourspringfieldfarm.com

**Business Description:** Small family farm specializing in free-range pastured eggs, meats and poultry.  
**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools  
**Farming Practices:** Grass Fed/Pastured.  
**Mandatory Food Safety programs:** Maryland Egg Quality Assurance; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products available:** Beef; Chicken; Pork; Turkey.

## PRODUCERS

### Stoecker Farms Produce, LLC

stoeckerfarms.com  
2501 Gibson Road, White Hall, MD 21161

Charles Stoecker  
(410) 340-2372, 410 350-4072, stoecker.farms@gmail.com  
Rebecca Stoecker-Dolly, Owner  
Rebecca.stoecker@gmail

**Business Description:** A 132 year old family farm, 4 generations specializing in vegetables and small fruits from Asparagus to Zucchini including greens, ethnic vegetables and heirloom tomatoes. We follow organic practices and integrated pest management. We sell at farmers markets and offer a CSA as well as sell wholesale.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Following organic practices.

**Products available:** Arugula; Asparagus; Beets; Blackberries; Blueberries; Bok Choy; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Collards; Cucumbers; Daikon; Edamame/ Soybeans; Eggplant; Endive; Garlic; Green Beans; Green Onions; Green Peppers; Hot Peppers; Kale; Leeks; Lettuce; Lima Beans; Melons; Mushrooms; Mustard Greens; Okra; Onions; Parsnips; Peas; Potatoes; Radishes; Rhubarb; Rutabagas; Salad Greens; Shallots; Spinach; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos; Tomatoes; Turnips; Watermelons; Zucchini.

### The Buzz Meadery

thebuzzmeadery.com  
9040 Worcester Hwy Unit D, Berlin, MD 21811

Megan Hines  
info@thebuzzmeadery.com  
Sam Goodman, Brewer  
info@thebuzzmeadery.com  
Brett Hines, Owner  
info@thebuzzmeadery.com

**Business Description:** We are a meadery that makes a honey mead. Our mead is light, refreshing, and not too sweet, and is made with local Maryland honey and Delmarva fruit, vegetables, and herbs. We are expanding production of our flagship mead, Honey Lite.

**Desired Markets:** Farmer's Market; Grocery Chains; Restaurants

**Farming Practices:** Bees cannot be certified organic but ours are placed on non-sprayed land.

**Products available:** Honey mead (craft beverage).

### The Garden International, LLC

CERTIFIED LOCAL FARM ENTERPRISE

thegarden.farm  
11890 Old Baltimore Pike, Ste G, Beltsville, MD 20705

Elizabeth Robinson  
(301) 957-4258, info@thegarden.farm  
Cory Moore, CEO  
thegardenintl@gmail.com

**Business Description:** The Garden International is an agriculture innovation company and an urban farm growing 15+ varieties of gourmet specialty mushrooms using sustainable controlled environmental agriculture.

**Desired Markets:** Farm Stands; Farmer's Market; Restaurants

**Farming Practices:** Organic practices but not certified, soilless and low water use cultivation.

**Voluntary Food Safety programs:** MDA GAP Certification

**Products available:** Mushrooms, Grow your own mushroom kits and K-12 STEAM and environmental curriculums.

### Todd's DIRT Seasonings

todd dirt.com  
102 Idlewild Road, Severna Park, MD 21146

Todd Courtney  
(410) 652-5745, todd dirt@hotmail.com

**Business Description:** National Award Winning 100% All Natural Seasonings and Marinades.

**Desired Markets:** Grocery Chains; Restaurants

**Farming Practices:** Conventional.

### True Chesapeake Oyster Co, LLC

truechesapeake.com  
3302 Clipper Mill Road, Baltimore, MD 21211

Patrick Hudson  
(410) 807-2151, pat@truechesapeake.com  
Nick Hargrove, Manager  
nick.hargrove@hotmail.com  
Joe Rafferty, Manager  
jraffertyfish123@gmail.com

**Business Description:** Oyster and shrimp aquaculture, seafood restaurants, seafood wholesale, retail and processing, seafood transport.

**Desired Markets:** Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Seafood harvesting and processing.

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

**Products available:** Blue Catfish; Bluefish; Clams; Crabmeat; Hard Crabs; Oysters; Rockfish; Soft Crabs, all native fish species.



## PRODUCERS

### VerLina.Green

verlina.green  
12798 Crouse Mill Road, Ridgely, MD 21660

Tom Cropper  
(443) 880-6912, t.cropper@verlina.green

**Business Description:** VerLina.Green is a Vietnam era Service Disabled Veteran Owned Small Business on the Eastern Shore of Maryland. We are the first family farm growing Spirulina in the Mid-Atlantic region.

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Growing Algae in converted CAFO houses.

**Products available:** Spirulina, (Arthrospira platensis).

### VQC

rejuvenationbyvqc.com  
6920 Ironbridge In, Laurel, MD 20707

Anna Cobb  
(301) 787-1621, annacobbm@gmail.com

**Business Description:** Rejuvenation is the 100% plant-based energy drink alternative that provides high energy with ingredients everyone can pronounce and without the negative effects of jitters or crashes. Turning my tribulations into triumphs has been the goal of my company this far. We are currently thriving in thirteen grocery stores across the Washington, D.C metropolitan area and are growing rapidly. We want to Rejuve everyones Groove with Rejuvenation.

**Desired Markets:** Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional

### Wesco Farms

CERTIFIED LOCAL FARM ENTERPRISE

P.O. Box 490, Preston, MD 21655

Wesley Cohee  
(410) 829-5939, wcohee62@gmail.com

**Business Description:** Watermelon Farmer

**Desired Markets:** Farm Stands; Grocery Chains

**Farming Practices:** Conventional

**Voluntary Food Safety programs:** USDA Harmonized GAP Plus (GFSI)

**Products available:** Cantaloupes; Strawberries; Sweet Corn; Tomatoes; Watermelons.

### Whispering Breeze Farm

whisperingbreezefarm.com  
4307 Angell Road, Taneytown, MD 21787

Katelin Brower  
(240) 285-3877, whisperingbreezefarm@gmail.com

**Business Description:** The Browsers welcome you to Whispering Breeze Farm! We are family owned and operated with 4th and 5th generations working together today. We offer dairy, beef, lamb, and poultry. Our animals are pasture raised with access to fresh air and sunshine. Here at Whispering Breeze we can also customize or offer contract growing options. We endeavor to uphold the highest level of sustainability, animal care and comfort, and diversification. It would be our pleasure to work with you.

**Desired Markets:** Farm Stands; Farmer's Market; Grocery Chains; Institutions; Restaurants; Schools

**Farming Practices:** Conventional; Grass Fed/Pastured

**Mandatory Food Safety programs:** Maryland Egg Quality Assurance; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products available:** Beef; Chicken; Lamb; Turkey; Butter; Cheese; Eggs; Milk.

### White House Nursery

whitehousenursery.com  
17422 Falls Road, Upperco, MD 21155

Marilyn Sparks  
(410) 374-4242, marilyn@whitehousenursery.com  
Lisa Newman, Sales Manager  
Sales@whitehousenursery.com

**Business Description:** White House Nursery is a family owned small business located in northern Baltimore County. We grow traditional and unusual plants for beauty and purpose: annuals, herbs, hanging baskets, perennials, vegetable transplants, flowers for: winter holiday, Easter, Mother's Day and Fall seasons. We deliver throughout central Maryland and surrounding counties. Our wholesale customers include independent grocery stores, garden centers, hardware stores, other businesses, schools and fundraisers.

**Desired Markets:** Farm Stands; Grocery Chains; Schools

**Farming Practices:** Conventional; We use bio-beneficials

**Products available:** We are a greenhouse grower of seasonal plants, herbs, hanging baskets, perennials, vegetable transplants, winter holiday flowers, Easter flowers, Mother's Day flowers, fall flowers. We contract grow and grow for open sales providing an availability list with crop photos. We are United Code Council members and can provide bar codes to scan products at cash registers.

## Aramark

aramark.com  
2400 Market Street, Philadelphia, Pennsylvania, 19103

Stephen Grant, District Manager  
grant-stephen@aramark.com  
Brian Holt, General Manager  
holt-brian@aramark.com

**Farming Practices Preferred:** Conventional; Other  
**Food Safety Programs Required:** Egg Quality Assurance Program

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood; Aramark supports the MD DPSCS in food procurement.

## Avery Clark

foodprocorp.com  
321 E. 5th Street, Frederick, MD 21701

Dennis Carter, Produce Director  
301-663-3171, dcarter@foodprocorp.com

**Farming Practices Preferred:** Conventional  
MDA GAP Certification; USDA GAP/GHP Certification  
All fruits and vegetables; All dairy and/or eggs.

## B. Green & Company, Inc.

bgreenco.net  
1300 S. Monroe Street, Baltimore, Maryland, 21230

Joanne Fischer, Director Deli and Bakery  
410-991-1457, joanne.fischer@bgreenco.net

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** All fruits and vegetables; Beef; Chicken; Turkey; Crabmeat.

## Baltimore City Public Schools

baltimorecityschools.org/meals  
200 E North Avenue, Suite 401, Baltimore, Maryland, 21202

Elizabeth Marchetta, Executive Director Food & Nutrition  
eamarchetta@bcps.k12.md.us  
Monique Rolle, Manager, Menu Planning and Procurement  
mkrolle@bcps.k12.md.us  
Anne Rosenthal, Farm to School Specialist  
acrosenthal@bcps.k12.md.us  
Anne Rosenthal, Farm to School Specialist  
acrosenthal@bcps.k12.md.us

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Anything meeting USDA School Meal Requirements  
**Food Safety Programs Required:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables; Milk; Yogurt; All seafood.

## Barracuda's Locust Point Tavern

barracudaslocustpoint.com  
1230 East Fort Avenue, Baltimore, Maryland, 21230

William Hughes, Chef/ Owner  
410-218-0642, tomalley7@icloud.com

**Farming Practices Preferred:** Conventional  
**Food Safety Programs Required:** MDA GAP Certification

**Products Needed:** All fruits and vegetables; Lettuce; Watermelons; All meats; All dairy and/or eggs; Milk; All seafood; Soft Crabs.

## Black Ankle Vineyards

blackankle.com  
14463 Black Ankle Road, Mount Airy, Maryland, 21771

Maria Gabriella Muller De Campos Dutra E Silva De Andrade  
Events Coordinator/Food Specialist  
240-608-7195, gabi@blackankle.com

**Farming Practices Preferred:** Conventional; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Blue Henry, LLC

bluehenryspirits.com  
9210 Hampton Overlook, Capitol Heights, MD 20743

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

**Business Description:** Producer of cocktail garnish and syrups.  
**Farming Practices Preferred:** Conventional

**Products Needed:** All Fruits and Vegetables

## Bread and Butter Kitchen

breadandbutterkitchen.com  
303 Second Street, Suite A, Annapolis, Maryland, 21403

Monica Alvarado, Owner  
410-202-8680, monica@breadandbutterkitchen.com  
Lupe Marroquin, GM  
lupe@breadandbutterkitchen.com  
Joanne Ward, Catering Director  
joanne@breadandbutterkitchen.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/  
Pastured

**Products Needed:** All fruits and vegetables; Beef; Bison;  
Chicken; Lamb; Pork; Turkey; All dairy and/or eggs; All seafood.

## Calvert County Public Schools

calvertnet.k12.md.us  
1305 Dares Beach Road, Prince Frederick, Maryland, 20678

Donald Knode, Supervisor, Child Nutrition Program  
443-550-8680, knoded@calvertnet.k12.md.us  
Val Parmer, Dietitian/Nutrition Specialist  
443-550-8684  
parmerv@calvertnet.k12.md.us

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** Egg Quality Assurance  
Program; MDA GAP Certification; USDA GAP/GHP Certifica-  
tion; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** Apples; Broccoli; Cauliflower; Celery; Cucum-  
bers; Green Peppers; Lettuce; Pears; Radishes; Salad Greens; Spin-  
ach; Strawberries; Sweet Peppers; Tomatoes; Blue Catfish; Rockfish.

## Capital Area Food Bank

capitalareafoodbank.org  
4900 Puerto Rico Ave., NE, Washington DC, 20017

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

**Farming Practices Preferred:** Conventional.

**Products Needed:** All fruits and vegetables, Beef; Chicken;  
Turkey; Eggs; Milk; Blue Catfish.

## Caroline County Public Schools

carolineschool.org  
11348 Greensboro Road, Denton, Maryland, 21629

Samantha Figueroa, Food Service Operations  
410-479-2141, figueroa.samantha@ccpsstaff.org  
David Murray, Assitant Food Ops Manager  
murray.david@ccpsstaff.org

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

**Products Needed:** All fruits and vegetables; Beef; Chicken;  
Butter; Cheese; Ice Cream; Milk; Yogurt; Blue Catfish.

## Carpenter Street Saloon

carpenterstreetsaloon.com  
113 S Talbot Street, Street, Michaels, Maryland, 21663

Johnny Mautz, Maryland State Senator-elect  
and Business Owner  
johnny.mautz@house.state.md.us

**Farming Practices Preferred:** Conventional

**Products Needed:** All fruits and vegetables; All meats; All  
dairy and/or eggs; All seafood.

## Charles County Public Schools

ccboe.com  
5980 Radio Station Road, La Plata, Charles, Maryland, 20646

William Kreuter, Supervisor of Food and Nutrition  
301-392-5578, wkreuter@ccboe.com  
Renee Liddell

**Farming Practices Preferred:** Conventional  
**Food Safety Programs Required:** MDA GAP Certification

**Products Needed:** All fruits and vegetables; Beef.

## Charm City Tofu

1501 Sulgrave Ave, Suite 307, Baltimore, MD 21209

Joshua Wies, Buyer  
410-913-9829, joshua@charmcitytofu.com

**Farming Practices Preferred:** Certified Organic

**Products Needed:** Edamame/ Soybeans; Shelled pumpkin  
seeds, organic, non-gmo.



## Chesapeake Bay Beach Club

baybeachclub.com  
500 Marina Club Road, Stevensville, MD 21666

Charles Keck, Executive Chef  
410-604-1933, ckeck@baybeachclub.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured.

**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry).

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Chesapeake Chef Services

chesapeakechefs.com  
117 Yacht Club Drive, Chester, MD 21619

Kurt Peters, Chef  
410-829-0307, kurt@chesapeakechefs.com

**Farming Practices Preferred:** Certified Organic; Conventional

MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Civic Works

civicworks.com  
2701 St. Lo Drive, Baltimore, Maryland, 21213

Harper Czumak-Daugherty, Food Distribution and Outreach Supervisor

hczumak-daugherty@civicworks.com

Kai Rundquist, Food and Farm Manager

443-579-5750, krundquist@civicworks.com

**Farming Practices Preferred:** Certified Organic; Conventional

**Food Safety Programs Required:** MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables.

## Coastal Sunbelt Produce

coastalsunbelt.com  
9001 Whiskey Bottom Road, Laurel, Maryland, 20723

Dylan Wayment, Dairy buyer  
dwayment@coastalsunbelt.com

Sean Fox, VP of Purchasing

301-604-1222, sfox@coastalsunbelt.com

**Farming Practices Preferred:** Certified Organic; Conventional

**Food Safety Programs Required:** MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Common Ground Bakery & Cafe

commongroundhampden.com  
3543 Chestnut Avenue, First Floor, Baltimore, Maryland, 21211

Alexis Chalk, Pastry Chef  
410-917-2525, alex.commonground@gmail.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured

**Products Needed:** Apples; Asian Pears; Blackberries; Blueberries; Broccoli; Carrots; Cherries; Cucumbers; Figs; Garlic; Green Peppers; Kale; Lettuce; Onions; Peaches; Pears; Plums; Raspberries; Rhubarb; Shallots; Strawberries; Tomatoes; Watermelons; Chicken; Pork; Butter; Cheese; Eggs; Milk; Yogurt.

## Community Harvest

chmarket.org  
4006 Carlisle Avenue, Baltimore, Maryland, 21216

Jarvis Patterson-Askew, President & Executive Director  
jdpaskew@chmarket.org

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Conrad's Crabs and Seafood Market

conradscrabs.com  
1720 East Joppa Road, Parkville, MD 21234

John Ecker, Managing Partner  
443-540-5880, john@conradscrabs.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt; Other.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Dawson's Market

dawsonsmarket.com  
225 N Washington Street, Rockville, Maryland, 20850

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

Killian Geeslin, Grocery Manager

kgeeslin@dawsonsmarket.com

Marjorie Nance, Manager

mnance@dawsonsmarket.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## DC Central Kitchen

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

Amy Bachman, Director of Procurement  
202-400-2806, abachman@dccentralkitchen.org

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured.

**Products Needed:** All fruits and vegetables; Beef; Chicken; Turkey; Blue Catfish.

## Densons Chesapeake Bay

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

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

**Business Description:** Specialty market/restaurant, Farm to Table.

**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.

## District of Columbia Public Schools

dcps.dc.gov  
1200 First Street NE, 9th Floor, Washington, DC, 20002

Elizabeth Reeves, Coordinator, Nutrition, Compliance, & Partnerships  
478-787-3714, elizabeth.reeves@k12.dc.gov  
Jennifer Wendel, Menu Coordinator  
202-768-3922, jennifer.wendel@k12.dc.gov

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured, BIPOC Farmers/MWBE.

**Products Needed:** All fruits and vegetables; Beef; Bison; Chicken; Duck; Turkey; Butter; Cheese; Eggs; Milk; Yogurt; All seafood; Grains (breads, etc); Blue Catfish; Rockfish.

## Eat Sprout

eatsprout.com  
335 N. Aurora Street, Easton, MD 21601

Ryan Groll, Owner  
443-223-0642, ryan@eatsprout.com  
Wes Sampson, Executive Chef  
302-293-1742, wes@eatsprout.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs.

## Evermore Farm

evermorefarm.com  
150 Rockland Road, Westminster, Maryland, 21158

Ginger Myers, Owner, 443-398-6548, ginger@evermorefarm.com

**Farming Practices Preferred:** Grass Fed/Pastured; Value added meat products

**Food Safety Programs Required:** MDA Rabbit & Poultry On-Farm Slaughter/Processing Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** Carrots; Beef; Chicken; Turkey, Butter; Cheese; Ice Cream; Yogurt.

## Evolved Hospitality, LLC/The Local

thelocalharco.com  
1918 Belair Road, Fallston, MD 21047

Zack Trabbold, Proprietor  
443-616-9149, zack@thelocalharco.com  
Richard Foxwell, Chef  
443-793-8790  
ricky@thelocalharco.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured ; Organic Exempt.

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Flamant

flamantmd.com  
17 Annapolis Street, Annapolis, MD 21401

Scotty Szkretar, Chef  
512-550-7008, chef@flamantmd.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt.

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Food Lion

foodlion.com  
2110 Executive Drive, Salisbury, North Carolina, 28147

Lonnie Kelley, Local Produce Sourcing  
704-310-3121, lonnie.kelley@foodlion.com

**Farming Practices Preferred:** Conventional.

**Food Safety Programs Required:** USDA GAP/GHP Certification.

**Products Needed:** All fruits and vegetables.

## Frederick Community College HCTI

frederick.edu  
200 Monroe Avenue, Frederick, Maryland, 21701

Elise Wendland, Lab manager /chef  
813-997-4777, elise.wendland@gmail.com

**Farming Practices Preferred:** Conventional

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Gertrude's Chesapeake Kitchen

gertrudesbaltimore.com  
10 Art Museum Drive, Baltimore, Maryland, 21218

John Shields, Owner  
443-255-7641, mrcrabcake@gmail.com  
Ed Knott, Executive Chef  
chefedknott@gmail.com  
Josianne Pennington, Executive Director Our Common Table  
josianne@ourcommontable.org

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Get Greenbar, LLC

getgreenbar.com  
940 E Swan Creek Road, Ft Washington, Maryland, 20744

Brandon Barksdale, Managing Partner  
202-641-3110, barksdale@getgreenbar.com  
Sharisse Lane, Partner  
sharisse@getgreenbar.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured

**Products Needed:** Apples; Broccoli; Brussel Sprouts; Kale; Lettuce; Strawberries; Sweet Corn; Tomatoes; Watermelons; Chicken; Cheese; All seafood.

## Giant Food

giantfood.com  
8301 Professional Place, Hyattsville, MD 20785

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

greenvalleymarketplace.com  
7280 Montgomery Road., Elkridge, Maryland, 21075  
1300 South Monroe Street, Baltimore, Maryland, 21230

Matthew Battaglia, VP Merchandising  
410-579-4646, matt.battaglia@bgreenco.com  
Rodney Sheetz, Director for produce / Floral  
410-299-5916, rodney.sheetz@bgreenco.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt; Other

**Food Safety Programs Required:** MDA GAP Certification

**Products Needed:** All fruits and vegetables, All meats, All dairy and/or eggs, All seafood.

## Harris Teeter

harristeeter.com  
701 Crestdale Road, Matthews, North Carolina, 28105

Robert Daly, Local Produce Field Buyer  
704-844-3100, rdaly@harristeeter.com  
Paul Cogan, Produce Specialist  
pcogan@harristeeter.com

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** MDA GAP Certification; USDA GAP/GHP Certification; USDA Harmonized GAP Plus (GFSI)

**Products Needed:** All fruits and vegetables.



## Hellas Restaurant and Lounge

hellasrestaurantandlounge.com  
8498 Veterans Highway, Millersville, Maryland, 21108

Michael Stavlas, Managing Partner  
410-987-0948, mstavlas@verizon.net  
Mandy Stavlas, Purchaser  
Mstavlas@verizon.net

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured  
**Food Safety Programs Required:** USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Herrington On The Bay

herringtononthebay.com  
7151 Lake Shore Drive, North Beach, Maryland, 20714

Brandon Moser, Executive Chef  
bmoser@herringtononthebay.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt  
**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Hollywood Oyster Company

hollywoodoyster.com  
44149 Tranquility Farm Lane, Hollywood, Maryland, 20636

Tal Petty, Member  
301-710-6396, admin@hollywoodoyster.com

**Farming Practices Preferred:** Aquaculture.

## Hook & Vine Kitchen and Bar

hookandvine.com  
4114 7th Street, PO Box 932, North Beach, MD 20714

Monica Daley, Owner / Manager  
443-964-5488, monica@hookandvine.com

**Farming Practices Preferred:** Certified Organic; Conventional.  
**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry).

**Products Needed:** All fruits and vegetables; Beef; Chicken; Pork; Butter; Cheese; Eggs; Milk; Blue Catfish; Crabmeat; Oysters; Rockfish; Soft Crabs.

## InGrano Bistro Bakery

ingranobakery.com  
302 Harry S Truman Parkway Suite H, Annapolis, MD 21403

Adam Pusateri, Chef/Owner  
410-991-0776, adam@ingranobakery.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Inn at Perry Cabin

innatperrycabin.com  
308 Watkins Lane, Street, Michaels, MD 21663

Gregory James, Executive Chef  
480-748-0854, gjames@perrycabinresorts.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt; Hydroponic, Green House.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood; Nuts, Honey, Maple Syrup.

## J.J. McDonnell

jjmcdonnell.com  
7010 Brookdale Drive, Elkridge, Maryland, 21075

Steve Callahan, Purchasing Manager  
443-399-4829, scallahan@jjmcdonnell.com

**Farming Practices Preferred:** Certified Organic; Conventional

**Products Needed:** All seafood; Fluke; spot; croakers; Blackbass.

## JesseJay's Latin Inspired Kitchen

jessejays.com  
5471 Muddy Creek Road, Churchton, MD 20733

Jayleen Fonseca, Restaurant Owner  
443-214-9067, jayleen@jessejays.com

**Farming Practices Preferred:** Conventional.

Carrots; Celery; Cucumbers; Lettuce; Tomatoes; Beef; Chicken; Pork; Butter; Cheese; Eggs; Milk.

## Keany Produce & Gourmet

keanyproduce.com  
3310 75th Avenue, Landover, Maryland, 20785

Roy Cargiulo, Chief Sales & Marketing officer  
301-772-3333, roy@keanyproduce.com  
Cassidy Williams, Marketing Manager  
301-523-4326, cassidy.williams@keanyproduce.com  
Caitlin Keany, Purchaser  
caitlin.keany@keanyproduce.com

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** Egg Quality Assurance Program; MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables; All dairy and/or eggs.

## Ken's Creative Kitchen

kenscreativekitchen.com  
980 Awald Road, Suite 201, Annapolis, MD 21012

Katie Wildt, Director of Catering  
443-977-8320, kathleenwildt@gmail.com

**Farming Practices Preferred:** Certified Organic; Conventional.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Lancaster Foods, LLC

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

Scott Zelnosky, Buyer  
(800) 247-8125, scott@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.

## Live! Casino Hotel

maryland.livecasinohotel.com  
7002 Arundel Mills Circle #7777, Hanover, Maryland, 21076

Adam Borden, VP Digital Marketing  
443-842-7000, adam.borden@livech.com  
Jeff Ash, SVP F&B Operations  
Jeff.Ash@livech.com  
Tarik Smallhorne  
Tarik.Smallhorne@livech.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Loblaws

loblaw.ca/en/who-we-are  
1 President's Choice Circle, Brampton, Ontario,  
Canada, L6Y 5S5

Joseph Shea, Vendor Development Manager  
(888) 495-5111, joseph.shea@loblaw.ca

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables; Apples; Apricots; Arugula; Asian Pears; Asparagus; Beets; Blackberries; Blueberries; Bok Choy; Boysenberries; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cherries; Collards; Cucumbers; Currants; Daikon; Edamame/ Soybeans; Eggplant; Endive; Figs; Garlic; 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; Sprouts; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos; Tomatoes; Turnips; Watermelons; Zucchini, All meats; Beef; Bison; Chicken; Duck; Goat; Goose; Lamb; Pork; Rabbit; Turkey; Veal, All dairy and/or eggs; Butter; Cheese; Eggs; Ice Cream; Milk; Yogurt, All seafood; Blue Catfish; Bluefish; Clams; Crabmeat; Hard Crabs; Oysters; Rockfish; Soft Crabs.

## Main & Market

mainandmarket.com  
914 Bay Ridge Road, Annapolis, Maryland, 21403

Christina Rossetti, Controller  
crossetti@mainandmarket.com  
Missy Harrison, Executive Chef  
Mharrison@mainandmarket.com  
Janet Moorehead, Manager  
Jormay@mainandmarket.com

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry)

**Products Needed:** All fruits and vegetables; Apples; Arugula; Asparagus; Beets; Blackberries; Blueberries; Broccoli; Brussel Sprouts; Cantaloupes; Carrots; Cauliflower; Celery; Cucumbers; Garlic; Grapes; Green Beans; Green Onions; Kale; Leeks; Lettuce; Mushrooms; Onions; Parsnips; Potatoes; Radishes; Raspberries; Shallots; Spinach; Sprouts; Strawberries; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatoes; Zucchini, All meats, Butter; Cheese; Eggs; Milk; All seafood.

## Mama's on the Half Shell

mamasontheshell.com  
2901 O'Donnell Street, Baltimore, MD, 1224

Kallie Amentas, Director of Marketing and Communications  
(410) 276-3160, kallie@mamasmd.com  
Chef Shawn McCormick, Executive Chef  
chefshawn@mamasmd.com

**Farming Practices Preferred:** Conventional  
**Food Safety Practices Required:** MDA GAP Certification, USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables, All meats, All dairy and/or eggs, All seafood.

## Maryland Food Bank

mdfoodbank.org  
2200 Halethorpe Farms Road, Baltimore, Maryland, 21227

Amy Cawley, Farm to Food Bank Coordinator  
acawley@mdfoodbank.org  
Andrew Miller, Food Sourcing Manager  
443-297-5151, amiller@mdfoodbank.org

**Farming Practices Preferred:** Conventional  
**Food Safety Programs Required:** Egg Quality Assurance Program; MDA GAP Certification

**Products Needed:** Apples; Beets; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Cucumbers; Garlic; Green Onions; Green Peppers; Hot Peppers; Kale; Melons; Nectarines; Peaches; Squash; Sweet Peppers; Zucchini, Beef; Chicken, Blue Catfish. All fruits and vegetables, All meats, All dairy and/or eggs, All seafood.

## Miss Shirley's Cafe

missshirleys.com  
Roland Park, 513 W. Cold Spring Lane, Baltimore, MD 21210, (410) 889-5272, RolandPark@MissShirleys.com  
Inner Harbor, 750 E. Pratt Street, Baltimore, MD 21202, (410) 528-5373, InnerHarbor@MissShirleys.com  
Annapolis, 1 Park Place, Annapolis, MD 21401, (410) 268-5171, Annapolis@MissShirleys.com

Zuri Coles, Corporate Executive Chef  
Stephanie Wiedefeld, District Manager  
Jennifer McIlwain, Director of Marketing & Public Relations

**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

**Farming Practices Preferred:** 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,

## Old Stein Inn

oldstein-inn.com  
1143 Central Avenue, Edgewater, Maryland, 21037

Michael Hertzog, GM, mghertzog@gmail.com  
Dirk Dreben  
Cara Ward

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured; sustainable, fair trade

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Pacific Coast Produce, LLC

7470 Conowingo Avenue, Unit 55-57, Jessup, MD 20794

David Chen, Sales  
410-818-4661, mcbest1210@gmail.com

**Farming Practices Preferred:** Conventional.

**Products Needed:** All fruits and vegetables.



## Pete Pappas & Sons

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

**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:** All fruits and vegetables.

## Pitango Gelato

pitangogelato.com  
8813 Hidden Hill Lane, Potomac, Maryland, 20854

Dinah Bengur, CEO  
dinah@pitangogelato.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured

**Products Needed:** All fruits and vegetables; Apples; Apricots; Blackberries; Blueberries; Cantaloupes; Eggs.

## Plaka Restaurant Cafe

plakatavern.com  
4718 Eastern Avenue, Baltimore, Maryland, 21224

Dimitrios Zoulis, GM  
Info@plakatavern.com  
John Zoulis, Purchaser  
240-391-4242, Info@plakatavern.com  
Filipos Glitsis, GM  
Info@plakatavern.com

**Farming Practices Preferred:** Conventional

**Products Needed:** All fruits and vegetables, All meats, All dairy and/or eggs, All seafood.

## Preserve

preserve-eats.com  
164 Main Street, Annapolis, Maryland, 21401

Jeremy Hoffman, Co-owner  
610-506-1288, jeremy@preserve-eats.com  
Brian Cieslak, CDC  
Brian@preserve-eats.com  
Alex Flynn, Sous Chef  
flynn@preserve-eats.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured

**Products Needed:** All fruits and vegetables, All meats, All dairy and/or eggs, Blue Catfish; Bluefish; Clams; Crabmeat; Oysters; Rockfish; Soft Crabs.

## Queen Anne Farm, Inc.

18102 Central Avenue, Bowie, Maryland, 20716

Carol Brady, owner  
301-938-8051, queenannefarm18102@yahoo.com  
Carl Brady  
cmoederbrady@aol.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; Crabmeat; Oysters.

## Restaurant Association of Maryland

marylandrestaurants.com  
6301 Hillside Court, Columbia, MD 21046

Rich Linger, Director of Operations  
443-539-2467, rlinger@marylandrestaurants.com

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Riva Gardens Farmers Market

rivagarden.net  
3234 Riva Road, Riva, Maryland, 21140

Diane Morehead, Owner  
410-956-2942, rivagees@yahoo.com  
David Morehead  
rivagees@yahoo.com

**Farming Practices Preferred:** Grass Fed/Pastured

**Products Needed:** All fruits and vegetables.

## Rocklands Barbeque and Grilling Company

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

Bradley Monroe, Corporate Cook  
202-276-2558, bradley@rocklands.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## RT Williams Seafood Corp Capitol City Seafood

rtwilliamsseafood.com  
20931 Somers Road, Ewell, Maryland, 21824

Ron Williams J, Chief Executive Operating Officer  
202-650-7457, ronjr@rtwilliamsseafood.com

**Farming Practices Preferred:** Conventional; Aggregation and Processing

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## SAGE Dining Services, Inc.

sagedining.com  
1402 Yorke Road, Lutherville, Maryland, 21093

Stephen Freas, Purchasing Director  
410-339-3950, sfreas@sagedining.com

**Farming Practices Preferred:** Certified Organic; Conventional; Organic Exempt

**Food Safety Programs Required:** Egg Quality Assurance Program; MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables, Beef; Chicken; Pork; Turkey, All dairy and/or eggs, All seafood.

## Salerno's Restaurant and Catering

salernos.com  
1043 Liberty Road, Eldersburg, MD 21784

Bruce Reamer, Owner  
410-274-6776  
salernos@salernos.com

**Farming Practices Preferred:** Conventional.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Salisbury University

salisbury.edu  
1101 Camden Avenue, Salisbury, MD 21801

Jeff Canada, Procurement Director  
443-614-3364, jhcanada@salisbury.edu

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** USDA GAP/GHP Certification.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Saval Foodservice

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.

## South County Cafe

southcountycfe.com  
5960 Deale Churchton Road, Deale, MD 20714

Kyle Wood, Chef  
443-370-8783  
kyleawood94@gmail.com

**Farming Practices Preferred:** Conventional.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Sprouts Farmers Market

sprouts.com  
5455 E. High Street, Suite 101, Phoenix, Arizona, 85054

Jacquelyn Daly, Regional Buyer, East Coast  
jacquelyndaly@sprouts.com

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables.

## Stan and Joe's Riverside

4851 Riverside Drive, Galesville, Maryland, 20765

Stan Fletcher, Co-Owner  
410-867-7200, snjriverside@comcast.net  
Joe McGovern, Co-Owner  
ljtj@comcast.net

**Farming Practices Preferred:** Certified Organic; Conventional;  
al; Grass Fed/Pastured

**Products Needed:** All fruits and vegetables; Arugula/Beef;  
Bison; Chicken; Pork; Turkey; Veal, All dairy and/or eggs, All  
seafood.

## Sudanos Produce

sudanosproduce.com  
7152 Standard Drive, Hanover, Maryland, 21076

Ben Sudano, President  
ben@sudanosproduce.com  
Carroll Lane, Vice President  
410-799-8224, carroll@sudanosproduce.com

**Farming Practices Preferred:** Conventional  
**Food Safety Programs Required:** MDA GAP Certification

**Products Needed:** All fruits and vegetables.

## Teddy Bear Fresh Produce, LLC

teddybearfresh.com  
28595 Mary's Court, Easton, Maryland, 21601

Mary Salins, Owner  
410-829-7575, mary@teddybearfresh.com  
Joe Salins, Buyer  
joe@teddybearfresh.com  
Josh Salins, Buyer  
josh@teddybearfresh.com

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** Egg Quality Assurance  
Program; USDA GAP/GHP Certification; USDA Harmonized  
GAP Plus (GFSI)

**Products Needed:** All fruits and vegetables; Apples; Apricots;  
Arugula; Asian Pears; Asparagus; Beets; Blackberries; Blue-  
berries; Bok Choy; Boysenberries; Broccoli; Brussel Sprouts;  
Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cherries;  
Collards; Cucumbers; Currants; Daikon; Edamame/ Soybeans;  
Eggplant; Endive; Figs; Garlic; 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; Sprouts; Squash; Strawberries; Sweet Corn;  
Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos;  
Tomatoes; Turnips; Watermelons; Zucchini, All dairy and/or  
eggs; Butter; Cheese; Eggs; Ice Cream; Milk; Yogurt.

## The Class Produce Group

classproduce.com  
8477 Dorsey Run Road, Jessup, Maryland, 20794

Jon Class, Buyer/Owner  
jonclass@classproduce.com

**Farming Practices Preferred:** Conventional  
**Products Needed:** USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables, Eggs.

## The Comus Inn

thecomusinn.com  
23900 Old Hundred Road, Dickerson, Maryland, 20842

David Smith, Sous chef  
240-457-0866, david@thecomusinn.com  
Sam DeMarco, Culinary director  
Chefsammyd@thecomusinn.com  
Doug Yurechko, Owner  
Doug@thecomusinn.com

**Farming Practices Preferred:** Certified Organic; Conventional;  
al; Grass Fed/Pastured; Organic Exempt

**Products Needed:** All fruits and vegetables, All meats, All  
dairy and/or eggs, All seafood.



## The Fresh Market

thefreshmarket.com

300 N. Greene Street, Suite 1100, Greensboro, North Carolina, 27401

Bridgette Thurston, Category Manager, Local Produce  
336-217-4747, bridgettethurston@thefreshmarket.net

**Farming Practices Preferred:** Certified Organic; Conventional  
**Food Safety Programs Required:** USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables.

## The Henri

thehenridc.com

1301 Pennsylvania Avenue, Washington, DC, 20032

Antony Walker Sr, Chef de cuisine  
202-770-8428, antonywalker13@icloud.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt.

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

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## The Irish Restaurant Company

irishrestaurantcompany.com

580 West Central Avenue, Davidsonville, MD 21035

Steve Hardison, Executive Chef  
410-867-2300, manager@piratescovemd.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured.

**Food Safety Programs Required:** Egg Quality Assurance Program; USDA Inspection (Beef, Pork, Lamb, Goat, Poultry).

**Products Needed:** Apples; Arugula; Asparagus; Beets; Blackberries; Blueberries; Broccoli; Brussel Sprouts; Cabbage; Cantaloupes; Carrots; Cauliflower; Celery; Cherries; Collards; Cucumbers; Currants; Eggplant; Garlic; Green Beans; Green Onions; Green Peppers; Hot Peppers; Kale; Leeks; Lettuce; Lima Beans; Melons; Mushrooms; Okra; Onions; Parsnips; Peaches; Pears; Peas; Potatoes; Radishes; Raspberries; Salad Greens; Shallots; Spinach; Squash; Strawberries; Sweet Corn; Sweet Peppers; Sweet Potatoes; Swiss Chard; Tomatillos; Tomatoes; Turnips; Watermelons; Zucchini; All meats; Blue Catfish; Bluefish; Clams; Crabmeat; Oysters; Rockfish; Soft Crabs.

## University of Maryland Medical System

umms.org

22 S Greene Street, Baltimore, Maryland, 21201

Kai Abelkis, Sustainability Manager  
303-929-2332, kai.abelkis@umm.edu

**Farming Practices Preferred:** Certified Organic; Conventional; Organic Exempt

**Products Needed:** All fruits and vegetables, All meats, All dairy and/or eggs, All seafood.

## University of Maryland Eastern Shore

wwwcp.umes.edu

11868 College Backbone Road, Princess Anne, Maryland, 21853

Peter Lee, Director of Auxiliary and Business Services  
410-651-8177, palee@umes.edu

**Farming Practices Preferred:** Conventional.

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

**Products Needed:** All fruits and vegetables, Beef; Chicken; Pork; Turkey, All dairy and/or eggs, Crabmeat.

## Vin 909 Winecave

vin909wine.com

909 Bay Ridge Avenue, Annapolis, MD 21403

Jennifer Rooney, Manager  
410-990-1846, jenni@vin909wine.com

**Farming Practices Preferred:** Certified Organic; Grass Fed/Pastured; Organic Exempt.

**Products Needed:** All fruits and vegetables; All meats; All dairy and/or eggs; All seafood.

## Wegmans Food Markets

wegmans.com

PO Box 30844, Rochester, NY, 14603

Steve Strub, Manager Produce Food Safety  
585-208-6447, steve.strub@wegmans.com

**Farming Practices Preferred:** Certified Organic; Conventional.  
**Food Safety Programs Required:** USDA GAP/GHP Certification; USDA Harmonized GAP Plus (GFSI).

**Products Needed:** All fruits and vegetables.

## West River Center

westrivercenter.org

5100 Chalk Point Road, West River, Maryland, 20778

David Janssen, Food Director/Chef

404-791-2454, dc.janssen@hotmail.com

**Farming Practices Preferred:** Conventional

**Food Safety Programs Required:** Egg Quality Assurance Program

**Products Needed:** All fruits and vegetables; Beef; Chicken; Turkey; All dairy and/or eggs; Blue Catfish; Vegetarian and Vegan ideas.

## Whole Foods Market

wholefoodsmarket.com

550 Bowie Street, Austin, Texas, 78703

Tyler LaViola, Seafood Category Merchant

tyler.laviola@wholefoods.com

**Farming Practices Preferred:** Seafood

**Products Needed:** All fruits and vegetables; Sweet Corn, All meats, All dairy and/or eggs, All seafood.

## Wicomico County Public Schools Food and Nutrition

wcboe.org

101 Long Avenue, Salisbury, Maryland, 21801

Eric Goslee, Director, Food and Nutrition Services

410-677-4545, egoslee@wcboe.org

Aaron Hileman, Area Manager-Food and Nutrition Services

ahileman@wcboe.org

**Farming Practices Preferred:** Conventional

MDA GAP Certification; USDA GAP/GHP Certification

**Products Needed:** All fruits and vegetables, All meats; Beef; Chicken, Milk; Yogurt, Blue Catfish.

## **Agriculture Law Education Initiative**

umaglaw.org  
500 W Baltimore Street, Baltimore, MD, 20201

Megan Todd, Legal Research Associate  
motodd@law.umaryland.edu

## **Anne Arundel Economic Development Corporation (AAEDC)**

aaedc.org  
2660 Riva Road, Suite 200, Annapolis, MD, 21401

Steve Adams, Marketing & Outreach Manager  
(443) 822-1352, sadams@aaedc.org  
Lisa Barge, Agriculture Marketing & Development Mgr  
(410) 222-7410, lbarge@aaedc.org  
Brittany Rawlings, Agriculture Marketing Associate  
(410) 222-7412, brawlings@aaedc.org

## **Cecil County Agriculture**

cecilcountyag.org  
200 Chesapeake Boulevard, Suite 2700, Elkton, MD, 21921

Maureen O'Shea Fitzgerald, Ag-Business Coordinator  
(410) 920-2256, moshea@ccgov.org

## **Chesapeake Bay Seafood Industry Association (CBSIA)**

cbsia.org  
26 Farragut Road, Annapolis, MD, 21403

Bill Sieling, Executive VP  
cbsia@comcast.net

## **Dorchester County Economic Development Office**

choosedorchester.org  
Dorchester Regional Technology Park, Cambridge, MD, 21613

A. Cesante Alrey, Business Development Manager  
acalrey@docogonet.com

## **Economic Development - Calvert County Government**

calvertcountymd.gov/3152/Agriculture  
184 B Main Street, Prince Frederick, MD, 20678

Caroline Trossbach, Agricultural Development Specialist  
caroline.trossbach@calvertcountymd.gov

## **Grow & Fortify**

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 the financial viability of our land, and ultimately, our community.

## **Horizon Farm Credit**

horizonfc.com

**Business Description:** We are experts in agriculture, with over 100 years of experience serving rural America through loans for farming, loans for land, home loans, refinancing and crop insurance. And because we're a cooperative, your success means our success. That's why we're more than just your lender; we're your partner.

## **MARBIDCO**

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

Steve McHenry, Executive Director  
(410) 267-6807, smchenry@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.

## **Maryland State Department of Education**

marylandpublicschools.org  
200 W. Baltimore Street, Baltimore, MD, 21201

Kanika Campbell, Specialist for Select Nutrition Initiatives  
(410) 767-0513, kanika.campbell1@maryland.gov  
Julie Fletcher, Executive Director  
(410) 767-0198, julie.fletcher@maryland.gov  
Jill Hann, Program Administration Specialist  
jill.hann@maryland.gov



## Maryland State Department of Education (MSDE) Office of School and Community Nutrition Programs

eatsmartmaryland.org  
200 W. Baltimore Street, Baltimore, MD, 21201

Leslie Sessom-Parks, Chief, Professional Development & Performance  
(410) 767-0268, leslie.sessomparks@maryland.gov

## Mels Munchies

melsmunchies.com  
7808 Beechnut Road, Capitol Heights, MD, 20743

Melanie Parker, Owner/Pastry Chef  
540-207-3016, melanie.parker8@icloud.com

## NetGlo Corporation

netglo.com  
12975 Highland Road #181, Highland, MD, 20777

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

## Ocean City Hotel-Motel-Restaurant Association

oceancitytradeexpo.com  
5700 Coastal Highway, Suite 302, Ocean City, MD 21842

Susan Jones, Director  
(410) 289-6733, susanjones@ocvisitor.com

## Olney Farmers Market

olneyfarmersmarket.com  
2801 Olney-Sandy Spring Road, Olney, MD, 20832  
Janet Terry, Market manager  
202-257-5326, jterrymarket@gmail.com  
Mark Dijulio  
DijulioM@gmail.com  
Bobbi Espinoza  
Glconnect@comcast.net

## Oyster Recovery Partnership

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

**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 nation's largest shell recycling network, consisting of more than 350 member seafood businesses and 70 public drop sites throughout Maryland, DC, Virginia and Pennsylvania.

## Recreation News

recreationnews.com  
2699 Bay Drive, Sparrows Point, MD, 21219

Reed Hellman, Culinary writer  
rhway2go@gmail.com

## Restaurant Association of Maryland

marylandrestaurants.com  
6301 Hillside Court, Columbia, MD, 21046

Marshall Weston, President & CEO  
mweston@marylandrestaurants.com

## 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.

## SMADC

smadc.com  
15045 Burnt Store Road, Hughesville, Maryland, 20637

Tori DiVincenzo, Administrative and Grants Coordinator  
tdivincenzo@smadc.com

**Farming Practices Preferred:** Certified Organic; Conventional; Grass Fed/Pastured; Organic Exempt; Open to all

**Products Needed:** All fruits and vegetables, All meats; No Meats, All dairy and/or eggs, All seafood.

## **Strohmer's Family Farm**

strohmersfarm.com  
3501 Hernwood Road, Woodstock, MD, 21163

Brenda Strohmer, Owner  
(410) 790-7248, bastrohmer@hotmail.com

## **Troublemakers**

drinktroublemakers.com  
2445 Holly Avenue, Annapolis, MD, 21401

Walter Mills, Owner  
info@haveadrnk.com

## **U.S. Department of Commerce/ U.S. Commercial Service-Maryland**

trade.gov/baltimore-contact-us  
300 W. Pratt Street, Baltimore, MD, 21401

Michael Jackson, Sr. International Trade Specialist  
(410) 598-4031, michael.jackson@trade.gov

## **University of Maryland Extension**

extension.umd.edu  
28647 Old Quantico Rd, Salisbury, MD, 21801

Haley Sater, Agriculture Agent  
(410) 749-6141, hsater@umd.edu

## **Wild Kid Acres, LLC**

wildkidacres.org  
731 Central Ave East, Edgewater, MD, 21037

Gerardo Martinez, Owner  
wildkidacresllc@gmail.com  
Jessica Busch  
Jessicabusch@kw.com  
Tyler Goble  
Zenfocusphotography@gmail.com



### KEY

This map is only intended to be a general representation of the State. For a comprehensive map, consult the *Maryland Official Highway Map* published by the Maryland State Highway Administration.

- REGIONS OF MARYLAND**
- Western
  - Capital
  - Central
  - Southern
  - Eastern Shore
- Highway Types**
- Interstate Highway (I-95, I-495, I-270, I-83, I-77, I-66, I-97, I-81, I-76, I-70, I-64, I-63, I-62, I-61, I-60, I-59, I-58, I-57, I-56, I-55, I-54, I-53, I-52, I-51, I-50, I-49, I-48, I-47, I-46, I-45, I-44, I-43, I-42, I-41, I-40, I-39, I-38, I-37, I-36, I-35, I-34, I-33, I-32, I-31, I-30, I-29, I-28, I-27, I-26, I-25, I-24, I-23, I-22, I-21, I-20, I-19, I-18, I-17, I-16, I-15, I-14, I-13, I-12, I-11, I-10, I-9, I-8, I-7, I-6, I-5, I-4, I-3, I-2, I-1)
  - US Highway (US-1, US-2, US-3, US-4, US-5, US-6, US-7, US-8, US-9, US-10, US-11, US-12, US-13, US-14, US-15, US-16, US-17, US-18, US-19, US-20, US-21, US-22, US-23, US-24, US-25, US-26, US-27, US-28, US-29, US-30, US-31, US-32, US-33, US-34, US-35, US-36, US-37, US-38, US-39, US-40, US-41, US-42, US-43, US-44, US-45, US-46, US-47, US-48, US-49, US-50, US-51, US-52, US-53, US-54, US-55, US-56, US-57, US-58, US-59, US-60, US-61, US-62, US-63, US-64, US-65, US-66, US-67, US-68, US-69, US-70, US-71, US-72, US-73, US-74, US-75, US-76, US-77, US-78, US-79, US-80, US-81, US-82, US-83, US-84, US-85, US-86, US-87, US-88, US-89, US-90, US-91, US-92, US-93, US-94, US-95, US-96, US-97, US-98, US-99, US-100)
  - State Highway (MD-1, MD-2, MD-3, MD-4, MD-5, MD-6, MD-7, MD-8, MD-9, MD-10, MD-11, MD-12, MD-13, MD-14, MD-15, MD-16, MD-17, MD-18, MD-19, MD-20, MD-21, MD-22, MD-23, MD-24, MD-25, MD-26, MD-27, MD-28, MD-29, MD-30, MD-31, MD-32, MD-33, MD-34, MD-35, MD-36, MD-37, MD-38, MD-39, MD-40, MD-41, MD-42, MD-43, MD-44, MD-45, MD-46, MD-47, MD-48, MD-49, MD-50, MD-51, MD-52, MD-53, MD-54, MD-55, MD-56, MD-57, MD-58, MD-59, MD-60, MD-61, MD-62, MD-63, MD-64, MD-65, MD-66, MD-67, MD-68, MD-69, MD-70, MD-71, MD-72, MD-73, MD-74, MD-75, MD-76, MD-77, MD-78, MD-79, MD-80, MD-81, MD-82, MD-83, MD-84, MD-85, MD-86, MD-87, MD-88, MD-89, MD-90, MD-91, MD-92, MD-93, MD-94, MD-95, MD-96, MD-97, MD-98, MD-99, MD-100)



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