



# Our Producers



Intervale  
food hub

*Moving local food forward*





Intervale Food Hub is an enterprise of  
the Intervale Center



Thank you for supporting local farmers  
and the local economy!!

180 Intervale Road  
Burlington, VT 05401  
[www.intervale.org](http://www.intervale.org)

## Linking farms to markets through Wholesale Distribution

### Who we are and what we do

The Food Hub is a collaboration between the Intervale Center and local farmers. We aggregate, store, market and distribute local foods to local people.

Our goal is to provide the greater Burlington community with convenient access to good, local food while returning a fair price to farmers.

### What we believe

**Great Food** - we sell high quality, sustainably produced, in season, locally grown food.

**Convenient Access** - great, local food should be readily available to everyone.

**100% Traceability** - everyone should know where their food is grown and who grew it.

**Farm Viability** - fair prices to farmers preserves their livelihood, the land and the surrounding community.

**Green Practices** - we love the planet and strive to move toward greater sustainability.





## Adam's Berry Farm

Adam Hausmann  
Burlington, VT

Adam's Berry Farm is a thriving community oriented farm that grows delicious certified organic strawberries, blueberries and

raspberries. This marks the seventh season at the Intervale cultivating berries in a unique urban agricultural environment. Our Pick Your Own is open from June to the middle of October, beginning with strawberries and ending with fall bearing raspberries. Our 20 varieties of strawberries, 9 varieties of blueberries, and 4 varieties of raspberries can also be found at local markets and restaurants throughout Burlington, as well as at the Saturday farmers' market.

As the season progresses, look for our fresh preserves in select markets and at the farm. The support of the Intervale environment allows us to flourish as the only full-scale organic berry farm within city limits. We invite you to the farm with your friends and family to enjoy the fresh berry harvest at our Pick Your Own and walk and bike the numerous trails at the beautiful Intervale. Come watch us grow!

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

## AH Mushrooms

Amir Hebib  
Colchester, VT

Located in Colchester, AH Mushrooms grows delicious organic shiitake and oyster mushrooms that can be purchased at Onion River/City Market Coop and other retail locations in Chittenden County. Self-taught in herbal bee pollen remedies and the medicinal use of mushrooms, Amir managed a large mushroom farm in Bosnia before he and his family resettled in Vermont in 1996. In Vermont, mushroom growing continues to be a passion for him.

He loves shiitakes for their health benefits, and he grows the sweetest, most tender shiitakes around. As Amir says of his mushrooms, "I don't grow them for the money, but for my soul."





## Arethusa Farm

Thomas Case, Benner Dana and Danielle Allen  
Burlington, VT

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

Arethusa Farm is a certified organic vegetable farm established in 2002 at the Intervale in Burlington, VT. We grow a wide selection of vegetables on twenty-four acres of sandy soil along the Winooski River. We are an urban farm, uniquely situated minutes from downtown Burlington. The majority of our produce is distributed within a 10-mile radius of the farm throughout Burlington and some surrounding communities. During the growing season, we harvest by hand and deliver twice a week to local grocers, restaurants, schools and cafes. On Saturdays through the spring, summer and fall, we sell our produce at the Burlington Farmers Market in City Hall Park. During the winter months, we sell at the Burlington Winter Market in Memorial Auditorium.



## Bella Farm

Rachel Schattman and Kelli Brooks

[bellapesto.blogspot.com](http://bellapesto.blogspot.com)

Bella Farm is a two-woman operation owned and operated by Kelli Brooks and Rachel Schattman. We were accepted by the Intervale Center Farms Program in 2009. It is here that we have started our farm, growing basil and garlic for our very own Vermont-made organic pesto. We grow Genovese basil and German extra hardy garlic, though we are always experimenting with new varieties and tastes.

Our pesto is dairy and nut free (we use sunflower seeds), but feel free to add your own shredded Parmesan or Romano cheese for an authentic Italian taste. We hope you enjoy our pesto, and are always excited to hear from you!  
You can reach us at [bellapesto@gmail.com](mailto:bellapesto@gmail.com).



Nestled in a cozy corner of Brookfield and Randolph Center, Brotherly Farm is a true small farm. There are fewer than one hundred milking cows at any given time and the total-herd count seldom rises above 150. You'll find the kids caring for the flocks of chickens and a couple of horses. And what farm would be complete without two pet ducks wandering around? Staying small keeps it personal and helps to make sure that all organic policies are adhered to at all times.

We have dairy cows whose milk goes to Horizon Organic. We have eggs, beef, chicken, turkey and pork that is available at local stores, through our CSA and at our local Randolph Farmers' Market. We have a greenhouse and garden for fresh vegetables and flowers that are available at the Farmers' Market as well.

## Brotherly Farm

Craig and Angela Russell  
Brookfield, VT  
[www.brotherlyfarm.com](http://www.brotherlyfarm.com)



At Champlain Orchards, we aim to produce the best-tasting apples possible, and to take good care of the earth while we're at it.

Located on a beautiful hilltop in the Champlain Valley, we grow 25+ delicious varieties of apples, plums, cherries and raspberries, press our own fresh, sweet cider, and hand make delicious products such as apple pies, apple butter and applesauce right here on the farm.

We are now in the second year of our CSA program, providing organic, farm-grown produce to our members.

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



Champlain Orchards  
Bill Suhr & Andrea Scott Shoreham, VT





## Does' Leap Farm

George van Vlaanderen and Kristan Doolan  
East Fairfield, VT

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

Does' Leap produces high quality organic goat cheese. Unlike large goat cheese operations that buy milk from other farms and commonly import cheese curd from overseas, our cheese comes from only our goats' milk and contains no hormones, antibiotics or pesticides.

Our goats feed on wild vegetation and spend all but the winter months outside. This natural diet is supplemented with organic whole grains. As a result, their milk is of exceptional quality and takes on the unique flavor of our varied vegetation and changing seasons.

We offer a variety of fantastic fresh and aged cheeses, all produced in the artisanal tradition, including chevre, a Bulgarian-style feta, a petit chevre rolled in Provence herbs, caprella and a raw milk, semi-soft trappist cheese.



Paul Limberty  
and Jennifer Esser  
Huntington, VT

## Dragonfly Sugarworks

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

High in Vermont's Green Mountains, Dragonfly Sugarworks crafts its maple syrup at the top of a narrow valley known as Happy Hollow.

Paul Limberty and Jennifer Esser produce Dragonfly Maple Syrup in small batches in their sugarhouse's wood-fired evaporator.

Dragonfly Sugarworks is one of many small family farms dotting the Vermont landscape using artisanal methods to create superior products. Dragonfly Maple Syrup is certified organic.



## Farm Between



John and Nancy Hayden  
Jeffersonville, VT

The Farm Between in Jeffersonville is a diversified small farm owned and managed by John and Nancy Hayden. We grow vegetables, small fruits and herbs. We also raise pigs, chickens and rabbits on pasture for meat, and use a team of draft horses named Nora and Nellie for our field work. We will be providing rhubarb, black currants and jam to the Food Hub.

Our mission is to grow healthy food, to be good stewards of the land and to foster a sense of community. We use sustainable farming practices, sponsor interns, conduct educational workshops and run a CSA (community supported agriculture). You can learn more about us and our other projects at [www.seedsofselfreliance.org](http://www.seedsofselfreliance.org)



Hazendale Farm

David Allen and Diana Griffiths  
Greensboro, VT

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

We have been operating a small seasonal farmstand for many years and in 2007 we built a large bespoke building with a walk-in greenhouse attached in order to expand our business to include not only our products but those of the many other Vermont growers and producers. Our shelves and coolers are now well stocked with many different and superb Vermont made cheeses, breads and baked goods, organic meats, home made preserves and chutneys and much much more. We also carry organic milk products, soft drinks, ice cream and much more!





**Christa Alexander  
& Mark Fasching**  
Jericho, VT

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

## Jericho Settlers Farm

Jericho Settlers' Farm is a diversified family farm located in Jericho, Vermont. We raise grassfed beef and lamb, pasture-raised pigs and broiler chickens, and we have a flock of egg laying hens that truly free-range on pasture.

Our livestock complement our vegetable fields, where we grow a diverse range of crops using organic methods and run a CSA program supporting 100 families in our community. We grow food for you because we believe a thriving local food system is essential to a sustainable community. We raise our animals on pasture because they thrive on their natural grass-based diets and produce healthy, nutritious meat and eggs.

Our aim is to provide real nourishment for you and your family. Please read more about us at our web site and learn about life on our farm at our farm journal <http://jsfarm.blogspot.com/>.

Maple Wind Farm is a 150 acre hilltop farm in Huntington, VT. We raise 100% Grass Fed Beef and Lamb; Pastured Organic Poultry (chickens, turkeys and eggs) and Pasture Raised Pork. In addition, we grow four acres of diversified vegetables and produce maple syrup to support a community of 50+ families who join our Community Supported Agriculture (CSA) program each year.

As part of our effort to reduce our carbon footprint, we use draft horses to prep and cultivate the garden, skid logs from the sugarwoods, spread manure and deliver feed to our various animal groups on pasture. The farm also features two wind turbines that produce about 30% of farm energy needs throughout the year. Maple Wind Farm products can be purchased from the farm and at a variety of local natural food stores, fine restaurants and farmers' markets.

## Maple Wind Farm

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

**Bruce Hennessey  
& Beth Whiting**  
Huntington, VT





## Maplewood Organics

Eric and Hannah Noel, Highgate Center, VT

Maplewood Organics is a family owned and operated diverse eco-farm operating as a CSA, with 225 acres of rolling hills and lush green pastures.

We grow over 40 different fruits and vegetables, pasture raise laying hens and raise certified organic 100% grass-fed Galloway beef cattle.



## Mount Mansfield Creamery

Stan Biasini and Debora Wickart, Morrisville, VT

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



Stan and Debora of Mount Mansfield Creamery operate a small family-owned dairy in Morrisville, Vermont. Debora milks about 30 Holstein and Brown Swiss cows a day and ships to the Saint Albans Cooperative; she has received several awards for the quality of milk produced. Stan, a graduate of Paul Smith's College, has recently (first batch in June 2009!) began making small batches of cheese and has increased to year round production in response to customer demand. Mount Mansfield Creamery produces several amazing raw milk cheeses including a French cheese washed with Rock Art beer and a true Danish havarti! All of their cheeses are named after ski slopes at Stowe. Varieties include Chin Clip, Forerunner, Inspiration and Hayride.



# Old Stillhouse Farm

Paul Limberty and Jennifer Esser

Huntington, VT



Located in the heart of Huntington River valley, Old Stillhouse Farm grows root vegetables for winter consumption in the German and Swiss traditions. We are part of the larger Jubilee Farm in Huntington Center currently growing on one acre.

We decided to focus on winter vegetable production to allow us to continue to expand our maple syrup operation (Dragonfly Sugarworks) in the spring and focus on growing and harvesting vegetables in the summer and fall.

Our name comes from the moonshiners that operated a still on our property in the early 1900's. In addition to root crops, we are growing cabbage to produce some of the finest German-style saurkraut and saurueben available. Look for it in the fall of 2010.

# Open Heart Farm

Rachel Daley and Josh May

Burlington, VT

[www.openheartfarm.blogspot.com](http://www.openheartfarm.blogspot.com)



Owned and managed by the husband-and-wife team of Rachel Daley and Josh May, Open Heart Farm is a 2-acre vegetable, flower and herb farm. Rachel and Josh are looking forward to their fourth season operating a CSA farm at the Intervale. In addition to providing nourishing, beautiful produce to many local families directly, we also sell at the Shelburne Farmers Market throughout the summer season. We are committed to ethical and affirmative farming practices and use only organic methods and bio-dynamic applications on our farm.



## Pitchfork Farm

Eric Seitz and Rob Rock  
Burlington, VT



This 8 acre farm, named after the spokesdog, Pitch, grows heirloom and staple vegetables for Burlington markets and the greater Chittenden area. Pitchfork sells to restaurants and grocery stores in the region, including City Market, American Flatbread, Bistro Sauce, Healthy Living and Shelburne Supermarket in addition to the Intervale Food Hub. Eric and Rob farm with an emphasis on simplicity and a love of good food. Look for them all over, from the Burlington Farmers' Market to local area restaurants.

## River Berry Farm

David Marchant and Jane Sorenson  
Fairfax, VT



River Berry Farm is a family owned organic small fruit and vegetable farm operating on the Lamoille River in Fairfax, Vermont since 1992.

We are Jane Sorenson, David Marchant and our two children, Huck and Ada, along with our farm crew of 8 -10 seasonal employees.

We grow 50 acres of organic vegetables, 3 acres of strawberries, 1-1/2 acres of organic raspberries, 18,000 square feet of greenhouse crops, and 400 organic layer chickens.

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

Rockville Market Farm is located on one hundred and eight preserved acres in Starksboro. The Rozendaal family - Eric, Keenann and their four children - grow over 30 acres of vegetables with a focus on winter squash, green beans, mesclun, tomatoes, sunflowers and retail bedding plants. We also raise pastured pigs and chickens on the farm.

You can find Rockville's produce and meats at stores throughout Chittenden County and see Eric and Keenann at the Burlington Farmers' Market every Saturday.



## Rockville Market Farm

Eric and Keenann Rozendaal, Starksboro, VT  
[www.rockvillemarketfarm.net](http://www.rockvillemarketfarm.net)

## Screamin' Ridge Farm

Joe Buley, East Montpelier, VT  
[www.screaminridgefarm.com](http://www.screaminridgefarm.com)



Screamin' Ridge Farm is owned by Joe Buley a former restaurant owner and executive Chef. The farm currently produces for the Capitol City Farmer's market, a small CSA, as well as local wholesale accounts. The farm focuses on year round production in passive solar greenhouses as well as "culinary supported agriculture" where value added products are produced such as soups, pesto, and marinara. With over 25 years of culinary experience and 7 years farming, we like to grow fun and uncommon vegetables such as ground cherries, hierloom lettuces, and 15 varieties of tomatoes.





Stray Cat Flower Farm is a 1.5 acre cutting garden of Vermont-hardy perennials, specialty annuals, and succession bulbs. Our collection of perennials and shrubs has been growing since we began farming in the Intervale in 1990. Our cover crop rotation includes 3 pigs, whose manuring activities do wonders for gazillions of soil-dwelling beneficials, and whose foraging helps us manage our most persistent competitive weed – the field morning glory (a.k.a. 'bindweed').

Look for us under our pink-top tent at the Burlington Farmers' Market; during the growing season we also deliver retail bouquets twice weekly to City Market, Healthy Living, and Fresh Market. Wholesale customers currently include Stone Soup, Burlington Furniture Co., Evolution PT, and Champlain College. Check out our website to see photos of wedding and event work; and please call ahead to schedule pre-orders for pick-up at our farm studio.

## Stray Cat Farm

Diana Doll and Ron Hernandez

Burlington, VT

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

## Sugarsnap Farm

Abbey Duke and Rob Smart

Burlington, VT

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

Sugarsnap is a take-out restaurant and catering company owned and operated by Abbey Duke and Rob Smart. We specialize in wholesome food made from farm-fresh, seasonal ingredients. Our menu changes frequently and the selections change with the seasons. Whenever possible, we use products that are grown on farms in Burlington's Intervale-- much of which comes from our own farm. We lease two acres of land in the Intervale where we grow dozens of varieties of herbs, salad greens and specialty vegetables. Sugarsnap is located at 505 Riverside Avenue, at the entrance to the Intervale. Come by for a delicious, farm-fresh lunch or to pick up a healthy, fast take-home dinner!



# Valley Dream Farm

The Tisbert Family, Cambridge, VT

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

Valley Dream Farm is located in Cambridge, Vt. We believe a farm must be able to sustain the farmers to survive. Our focus is on our farm and CSA. We grow diversified crops using only certified organic methods. We sell produce at our farmstand, through CSA membership, at farmers markets and wholesale.

We believe in honest hard work and strive to be the best stewards of the land on which we grow our crops. We love to share our farm, so please stop in and experience the fresh taste of organic while enjoying the view.



# Willow Hill Farm

Willow Smart and David Phinney

Milton, VT

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



Willow Hill Farm is a diversified family farm that offers handmade internationally award-winning Vermont farmhouse sheep and cow's milk cheeses and sheep yogurt, natural grassfed lamb, whey fed pork, organic blueberries and East Friesian breeding stock.

Our cheeses are plank aged in an underground cave which provides optimal temperature and humidity for ripening. Each cheese is made from milk (no antibiotics, hormones, or GMO's) of animals fed only natural herbs and grasses; this in turn enhances their unique flavor - it is truly from the land!