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Organization/Best Practice/Resource Information	Name	Principal Contact	Address	Phone	Email	Website	Mission/Goal	Industry Area	Target Clientele	Fee Range	Amenities	Age of Business	Number of Products and where products sold	Future Areas of Growth	Description	Leadership	Policy	Investment	Knowledge Development and Dissemination	Infrastructure	Innovation	
1	NY Distributor	Baldor Specialty Foods Inc.	Michael Muzyk, Pres.	115 Barry St. Bronx, NY 10477	713 860-9100, 718 304-4500	info@baldorfd.com	www.baldorfood.com	Baldor Specialty Foods incorporated is a New York based distributor of specialty foods including fresh produce.	The clientele are wide ranged high end retailers, food service operator.					Baldor (BSF) has expanded their business on the two city owned sites on Hunts Point Peninsula. This is significant because Hunts Point is the city's leading center for wholesale food distribution.	Baldor is one of the largest importers and distributors of specialty fresh produce in the Northeast. They support domestic farmers and international growers worldwide for their sources. A large business, they not only support farmers as a direct resource, but Baldor demonstrates innovation in controlling fuel costs and the creative use of their large space.	Pres. Muzyk has taken strong steps for coping with fuel prices by collaborating with the Watershed Agricultural Council & the Catskill Mountain Foundation						BSF is known for cutting edge business innovations.
2	Out of Region Potato Farm	Peri & Sons Inc.	David Peri, Pres. & Chief Exc. Officer, Pamela A. Peri, Executive Vice President & Chief Operating Officer, Stephani Enochson, Chief Financial Officer	430 HWY 339, PO Box 35, Yerington, NV 89447	775 463-3649	opions@periandsons.com, pamelap@periandsons.com	www.periandsons.com	Peri and Sons Inc. was the Nation's 1st company to meet the new Clean Food Standards.					onions		Peri and Sons combines the traditional- handpicking with modern practices- growing with organic and environmentally safe conventional methods and are certified "NutriClean", 100% free of pesticide residue. The company is particularly interested in and works for food safety. To this end they have developed their own safety program.	The company is a resource for other produce growers by providing programs and serving as an example. They developed and are willing to share their safety program.				Programs include Good Agricultural Practices (GAP's), Good Manufacturing Practices (GMP's), HACCP, Quality Tracking from Field to Consumer, Pesticide Testing-NutriClean, and a Bioterrorism Protection Plan.	There are 3,000 acres for growing.	
3	FL Family of companies	Southern Specialties		Southern Specialties, 1430 Southwest 6th Court, Pompano Beach, FL 33069	954 784-6500	Email available through the website.	www.southernspecialties.com	"Our mission is to provide the freshest product available by having the best people trained, empowered and pledged to excellence. We are committed to delivering the best service, quality and value to every customer, every time, guaranteed. By supplying top-quality products, delivering excellent customer service and working with our customers to satisfy their needs, we aim to be the best."	The industry area is growing, shipping and marketing vegetables and tomatoes.				Southern Specialties was founded in 1990 by Robert Coleseot.	The products are fruits and vegetables, sold in the U.S., Canada, Central America, South America, Mexico.	Areas of growth are product lines and the client service network.	Southern Specialties is involved in growing, importing, processing, and marketing a wide range of fruits and vegetables from the United States. They are innovative and unique in many ways including their cold storage facility and vertical integration.						Southern Specialties may be particularly noted for vertically integrated programs that eliminate unnecessary costs and delays from the supply chain
4	National Tomato Business	Sunripe				Must register on the website for contact.	www.sunripeproduce.com	"As an industry leader, the SUNRIPE family of companies is dedicated to growing, shipping and marketing the finest tomatoes and vegetables in the world. We take our responsibilities seriously. Rigorous food-safety and handling standards, innovative technology, concerns for the environment, appreciation of our employees- we're committed to doing things the right way and providing our customers with premium quality, every day of the year."	The industry is growing - shipping, marketing fresh vegetables, fruits and flowers.				Mr. Shanti Shah founded Sunripe in 1969	The products are fresh vegetables, fruits and flowers.	For future success Sunripe teams with their partners for ongoing development of products marketed upon specific market requirements.	By forming a family of companies Sunripe is able to provide fresh tomatoes and vegetable nationwide all year rather than being dependent on seasons, unripe keeps up with technology which aids in cost reduction and increased productivity.	One of the companies, Pacific Triple E Ltd. Rebuilt its entire production line for Roma tomatoes in 2007.				Sunripe provides merchandizing tools, health and safety information and much more for others in similar businesses.	
5	NY organic nut products (is located in a northern county, Livingston)	Once Again Nut Butter (OANB)	Jeremy Thaler, Pres., Sandra Alexander, Comptroller, Lisa Blatz, Director of Sales & Marketing	Once Again Nut Butter, 12 South State St., Nunda, NY 14517-0429	585 468-2535	info@onceagainnutbutter.com	www.onceagainnutbutter.com	"Once Again Nut Butter/Daves Hill Honey, a worker-owned cooperative, prides itself in providing the health-conscious consumer with products of superior quality and integrity. Located in a small rural community, we are dedicated to supporting organic and sustainable farming practices. We are proud to offer a healthier alternative, where every customer matters."	The industry area is organic product and private labeling and custom formulation.			25 years	The products are peanut butter, almond butter, cashew butter, sesame tahini, natural and organic bulk peanuts, cashews, almonds. Private labeling and custom formulation are part of the services.	OANB has expanded facilities to produce organic and natural butters.	OANB began as a three person co-operative producing a few thousand pounds of product and grew to 27 members making millions of pounds of different organic nut butters, roasted nuts and bottled organic honeys in a 45,000 square foot facility. They are unique in their products and their focus on the promotion of organic foods.	Once Again demonstrates leadership in	This organization is intentional and active in the development of Organic Standards since 1973.			OANB has a 45,000 square foot facility.	OANB has started and expanded new products in organics.	
6	MA Coop	Our Family Farms		Our Family Farms, P.O. Box 563, Bernardston, MA 01337	413 772-2332		www.ourfamilyfarms.com	The mission is "to keep family farms in the cooperative operating for hundreds of years more."	The industry is dairy cooperative.				Our Family Farms joined together with Pioneer Valley Milk Marketing Cooperative in 1997. Some of the farms are over one	The products are milk products throughout MA.	Our Family Farms is a partnership of eight family farms. It is an example of the traditional farms working together to serve both the consumer and the farm members themselves. The Cooperative's base is located on a historical farm. Empowered by their collaboration the member farms are able to give back to the community as an organization.	Our Family Farm provides fresh product to local consumers from local farms.						
7	IA Coop	Frontier Natural Products Cooperative (FNPC)		Frontier Natural Products Co-op P.O. Box 299, 3021 78th St., Norway, IA 52318	800 669-3275 (this is a customer care number)	customercare@frontiercoop.com	www.frontiercoop.com	The mission is "to convert the world to natural and organic products."	The industry is a cooperative of organic produce- botanics, spices, herbal extracts and more. Another industry area is organic research farm.	The clientele are retailers, natural product stores and specialty shops. The coop is a global supplier of organic herbs and spices and a national distributor of many other products.		1976	Among the many products are organic herbs, spices, aromatherapy, sold throughout the U.S. and Canada. The first organic beer in the U. S. was one of the products as were coffee beans.	FNPC frankly charts the growth of products started then discontinued or sold to other companies as well as the new lines that have been retained. Growth is a part of their commitment and evidenced in their growing selections and support of organic growers.	Frontier Natural Products is a leader in the selection of organic products, support for growers and research. It offers unique products and ongoing development of product lines.	Frontier Natural Products offers the world's largest selection of organic products and supports organic growers throughout the world. It gives "The influence of Frontier's organic research farm is still felt through the organic community." One percent of sales go to organic farming causes.				"The influence of our recent work on Frontier's organic research farm is still felt throughout the organic community." Frontier has become the industry leader through constant innovation. Frontier-fosters environmental responsibility, employment stresses family and happiness.	"Our business partners share a dedication to environmental and social sustainability, and together we generate lively, innovative solutions for a better world." Frontier has become the industry leader through constant innovation. Frontier-fosters environmental responsibility, employment stresses family and happiness.	
8	NH farm, organic, educational, agri-tourism	D Acres of New Hampshire	Josh Trought	D Acres of New Hampshire, P.O. Box 98, Rumney, NH 03266	603 786 2366	info@dacres.org	www.dacres.org	"The mission of the organization is to function as an educational center that researches, applies and teaches skills of sustainable living and small-scale organic farming. Striving to improve the human relationship to the environment, the center functions as a demonstration farm to role model exemplars of healthy living. Sharing a communal living situation, individuals come to respect and share values of interdependence and love of nature."	The industry area is a nonprofit organic farm and educational homestead.	The clientele are tourists, consumers, beginning farmers.			An amenity is farmland.	The farm products are vegetables, eggs, seeds prepared foods such as breads, crafts, gifts and more.	The wide variety of farm related goods and services are always growing.	D Acres combines tradition, technology, education and crafts related to farming all on an organic farm.				Education is part of the purpose. D Acres offers many programs, open houses, information through the newsletter and participates in wellness conferences.	D Acres blends producing crops, education, crafts, merchandizing and wellness programs.	
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9	NH farm, organic	Twist of Fate Farm (TOFF)	Jennifer Lamper, Ray Simard	1220 Black Brook Rd Dunbarton, NH 03046	603 774-5150	www.twistoffatefarm.com	The goals were to "bring in the best local products, and to raise and produce naturally raised meats" They expanded to "raise (livestock) with a big heart and a kind hand; to allow nature to decide how they grow without the use of hormones and offering them only feed free of animal by-product and medicine."	The industry area is farming and retail store.	The clientele are consumers looking for natural products, mostly NH residents and tourists.		An amenity is the year round store	The farm started about 1999.	The products are beef, pork, lamb, chicken, turkey, also locally made/grown products by other NH businesses-maple syrup, salsa, dog treats, hand sewn carry bags...		The farm is an interesting example of growth. Jennifer & Ray started raising livestock for themselves and because they were pleased with the product they were led to expand and by selling to the public. They sell other local producers and crafters products and added a year round store.	Consistent with their goal of bringing the best local products to the farm and hence the consumer. Twist of Fate plans to expand their products in the store. They are looking for a milk, cream, butter supplier, additional cheeses and to market prepared meals. The leadership is in quality and the manner in which the livestock is raised.						TOFF's store carries specialty meats, meats for holidays and unique locally made products.
10	NH Big Dairy	Walpole Creamery (WC)		532 Main St, P.O. Box 1013, Walpole NH 03608	603 445-6700, 877 445-5702	www.walpolecreamery.com		The industry area is ice-cream maker.	The clientele are grocery stores, ice cream stores and consumers.				The products are homemade ice creams sold to retailers in NH, VT, MA.		Walpole is uniquely traditional if that can be said without sounding contradictory. Unlike other "homemade" ice cream makers WC does not use commercial mix. They describe their product as "cow to cone to packages." The ice cream is homemade, the ingredients are from local farms, therefore the creamery not only supplies consumers with fresh product, but supports family farms.							
11	VT Farms	Neighbory Farms		Neighbory Farms, 1362 Curtis Rd Randolph Center, VT 05061	802 728-4700	www.neighboryfarms.com	"The farm is operated in complete harmony with the land and animals- no antibiotics or commercial fertilizers. Just pure and natural techniques that keep the cows healthy and happy and the dairy products wholesome and chemical free."(www.neighboryfarms.com)	The industry is organic farming.	The clientele are retail stores, organic stores and coops.			Thirty years	Products are cheeses sold nationwide, NY, CA...		Neighbory Farms is an organic farm that takes special care of the land, the animals and product. The farm demonstrates leadership in stewardship and quality in its award winning cheeses. Visitors are invited to tour the barn.	"The family-owned company, which has been making cheeses for less than five years, came away from the annual conference of the American Cheese Society with two second place ribbons for their specialty cheeses." (www.theraid.com/news)						
12	NE, Big Dairy	Garelick Farms		for retail info, 508 553-5246, Donna	Franklin, MA	508 553-5246, this number is for retail info, but it's a start.	donna_apice@cleanfoods.com	www.garelickfarms.com	The mission is "to bring you products that add something to your life. Things like nutrition, health, freshness and fun."	The industry area is dairy.	The clientele are grocery stores.	Garelick supports 1000 farms, four production facilities, two in MA, one in Bangor ME and one in Rensselaer, NY.	1931	Garelick is New England's largest dairy. It supports farms in MA, RI, NH, CT, VT, and upstate NY.	Garelick as the largest dairy in NE, employing 1600, cannot be overlooked. The products contain no artificial growth hormones. The Dairy supports 1000 farms. It educates concerning health on an extensive website.	The Dairy is able to support many community organizations including, the Local Food Bank, Support, Foster Family recruitment and Red Brick School.						One of the innovative approaches was the introduction of new milk jugs, more easily recycled.
13	Big Dairy, ME & NE	Oakhurst Dairy	Stanley T. Bennett II, Pres., William P. Bennett, VP, Althea Bennett McCarran, Dir. Of Public Relations	364 Forest Ave., Portland ME 04101	207 772-7468	info@oakhurstdairy.com	www.oakhurstdairy.com	The mission is to be "the leader throughout New England in the dairy industry by providing customers with the highest quality dairy and related products available; providing a safe positive work place for our staff; being a good corporate citizen in our contributions to the communities we serve, and our environment, and providing a competitive return on investments to our owners." (www.oakhurstdairy.com)	The industry area is dairy.	The clientele are grocery stores, ice cream stores and suppliers from family dairies in VT, NH, ME, NH.	Sales were estimated in 2003 85 million.	1921	The products sour cream, butter milk, job, milks, eggnog, light eggnog (seasonal) and more.	With 240 employees Oakhurst is a large dairy. It actively supports many community resources and organizations such as the Boys & Girls Clubs. Other demonstrated means of supporting Maine community needs are that 80% of the Dairy's supplies come from Maine, 10% of profits go to children and the environment and the products carry the Maine Quality Seal.	Oakhurst is a notable leader in quality and number of products as well as support of its state. Its products include more choices of low fat milk products than any other dairy. Leadership is seen also in stewardship of the environment. Oakhurst has taken innovative measures to protect the ozone from CFC refrigerants.	There is a comprehensive website with interesting programs. The virtual dairy adventure is a particularly innovative idea. The Virtual Library for Dairy Production is an interesting resource. There is a Dilettant on staff available to public.				One of the particularly interesting innovations was the converting of the trucks and trailers to non-CFC refrigerants. Other innovations are that the dairy converted its boilers to a more environmentally friendly fuel and reuses truck lubricants as fuel for a garage heater.		
14	Big Coop, VT	Cabot Creamer Cooperative			800 837-4261, 888 792-2268	info@cabotchess.com	www.cabotchess.com		The industry area is dairy.	The clientele are stores.		1919	The products are cheeses, nationwide and international.	Cabot is credited by different sources and awards as the making of the world's best cheddars. The cooperative has thousands of members and therefore supports and sustains farms. The company combines traditional family farm quality with state-of-the-art facilities and adventurous creativity. As a large and successful business it is able to give back extensively to the community.	"Cabot cheddar has won every major award for taste."	Cabot has a variety of health educational tools available such as a video, website resources, education programs in schools and activities for children.						
15	Large yogurt maker, NH	Stony field Yogurt	Greg & Meg Hirschberg	10 Burton Dr. Londonderry, NH 03053	800 PRO-COWS, 603 776-2697	www.stonyfield.com	Stonyfield aims "to provide the very highest quality, best tasting all-natural and certified organic products. To educate consumers and producers about the value of protecting the environment, and supporting family farmers & sustainable farming methods..." (www.stonyfield.com)	The industry area is organic yogurt producer, (supports 100 family farms)	The clientele are retail stores.			25 years	The products are certified Green Free, kosher, smoothies, milk, ice-cream frozen yogurt, Yo Baby, Yo Mommy, O Soy and more, sold worldwide in stores and colleges.	Stonyfield, the world's leading yogurt maker, stresses the simplicity of the product and focus. The ingredients are organic and produced without the use of antibiotics, artificial growth hormones, chemical fertilizers, and toxic and persistent pesticides. The organization is active and intentional in its support of farms and the environment. To help reduce global warming they offset all of the CO2 emissions from the facility energy use. They have a nonprofit called "Climate Counts" which shows people how they can help fight climate change.	Stonyfield is a leader in stewardship. They were able to offset the CO2 emissions of their facility's energy use. They started "Climate Counts," a nonprofit organization to show people how to shop and invest in ways to help against climate change.	Stonyfield began as an organic farming school. The farm continues to educate through a variety of means: the web site has educational sections, especially under "Earth Actions." Programs such as Have-a-Cow, news letter and resources such as a Menu for Change Library. Links on web site direct people on how to				Stoneyfield was the first US manufacturer to offset 100% CO2 emission from facility use. It is NH's largest solar electric. It's leadership in environmental stewardship is demonstrated also by the donation of 10% of profit to protect & restore the earth. In part the yogurt's unique quality is in the use of 4 probiotic cultures.		
16	NY private crops/orchard	Champlain Specialties	Jerry Dygert	69 Thompson Rd. Keeseville, NY 12944	518 834-7140	cvspec112@frontiernet.net	www.northcountrychamber.com/directory	The industry area is manufacturing.				2004	The products are apples, apple slices sold as far as NYC's schools.	Champlain Valley Specialty, Incorporated was established in 2004 and sources only New York State apples, which are sliced into wedges and sold in a variety of different sized bags. It sells these healthy snack alternatives to New York City Schools, thus supporting both good health and the producers of the Champlain Valley. Champlain Valley Specialties procures fresh fruits and vegetables with DoD funding.								

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1	From NY to VT (moved) small to medium farm, Aquaponics & fish farm, note: need new address	Laughing Duck Farm	Don McCormick	792 NYS RT 22, Westport, NY 12993	518 962-4508	info@laughingduckfarm.com	www.laughingduckfarm.com		The Industry area is herb farming and fish farm.				The products are herbs - Garnet Red Amaranth, Sugar Peas, China Rose Radish, Red Cabbage, and Tiapia.		Laughing Duck is a leader in environmental stewardship and innovation. It is a rare type of farm offering special products. Laughing Duck Farm Aquaponics maximizes the efficient use of resources making its own eco system, requiring less energy and producing no waste. The Laughing Duck system protects the environment because it uses no chemicals, requires one tenth of the water used in field planting and much less than the usual used for fish culture. The Farm has very little waste and the fish waste is used to make "the richest organic compost available."	Laughing Duck is an example of leadership by its unique nature of a fish farm and aquaponics.					LAUGHING DUCK FARM has its own AQUAPONICS SYSTEM, which is beneficial to the fish and plant products and furthers sustainable and ecologically friendly farming.	
18	VT Cooperative	Deep Root Coop	P.O. Box 4248 Waterbury Center VT 05677	802 635-7616	info@DeepRootOrganic.com	www.deeprootcoop.com website currently not working.		The Industry area is organic products.	The clientele are natural food stores, corporate gift buyers, supermarkets, gift stores, distributors and institutions						Part of the Washington Fish Growers association and considered Aquaponic Pioneers, the Mook Sea Farm is the operation base for oyster growing. It demonstrates leadership and innovation with its special product and raising techniques.							
19	Maine fish farm	Mook Sea Farms	Bill Mook	321 State Route, Walpole, ME 04551	207 563-1456	mook@tidewater.com		The Industry area is shell fish farm.					The products are high quality farm raised American oysters, high quality free hard clam seeds.									
20	ME Blueberry farm	Jasper Wyman & Sons Blueberries	Ed Flanagan, Pres. and CEO	P.O. Box 100 Milbridge, Maine 04658 - USA	207-546-2311 or 800-341-1758	wyman@wymans.com	www.wymans.com		The industry area is a blueberry farm that grows own and receives from small independent growers and coops.	The clientele are retail operations and food service.		1996	The products are wild blueberries, boysenberries, raspberries, cranberries, strawberries-flash frozen, canned, in juices sold in 48 states of the U.S. and Caribbean islands.		Jasper Wyman and Sons is the leading U.S. grower packer and marketer of wild blueberries and other berry fruits that are flash-frozen, canned and in juices. It is a family owned business and maintains a commitment to the best quality berries. It is particularly noted as the founding member of the Wild Blueberry Association of North America.	Rated Superior by American Institute of Baking every year since 1996, the business demonstrates leadership in quality. It supports environmental events such as a local recycling event. Also in regards to environmental stewardship it has been awarded the SYSCO certification for integrated Pest Management, which promotes environmental stewardship. The business has a remarkable international educational supportive program for educating farmers in Chile.			Wyman and Sons reaches out nationally and internationally with education and developing educational programs. The company works with farmers in Chile using its program for sustainability in farming. Within North America the company is a member of the sustainable Agriculture Program. It has Laser-scanning for ultra-clean.	The infrastructure includes the state-of-the-art facilities.	There are many examples of innovation within Wyman's and in conjunction with the other Wild Maine Blueberry companies, particularly in technology. Wyman and Sons has four state-of-the-art freezing tunnels. It has completed the IPM Farm practices and the sustainable Agriculture Program. It has Laser-scanning for ultra-clean.	
21	NY Vineyards	Thousand Island Winery	Steve & Erika Conaway	43298 Seaway Ave., Suite #1 Alexandria Bay, NY 13607	315 482-9306		www.thousandislandswinery.com		The Industry area is as a winery and vineyard.	The clientele are consumers, restaurants, retail ventures.	An amenity is the gift shop for visitors to directly purchase the products when visiting.		The products are wines sold national wide.	The mission states that they are the "cornerstone for the growth of many estate wineries."	The Thousand Islands winery must be noted as New York State's most northern winery. Its wines have won many awards. It is interesting in its combination of a vineyard, winery and tourist attraction. Many public events are held on site, concerts, weddings and more. The Pavilion/Courtyard, which will comfortably accommodate 150 people and the Barn's Upstairs Banquet room, which will accommodate approximately 100 people are available to rent.	TI Winery has earned many awards from NY Food & Wine.			There are two lovely areas available for rental, a wine tasting room as part of the facility as well as the production facility and vineyard.	Thousand Islands Winery combines the production of high quality wines with informational and entertaining tours as a stop on the Thousand Islands Seaway Wine Trail.		
22	NY Winery	Bully Hill Winery		Bully Hill Vineyards Inc. 8843 Greyton H. Taylor Mem Dr. Hammondsport, New York 14840	607 868-3210	info@bullyhill.com	www.bullyhill.com	The philosophy is that "A product is an extension of a person's soul."	The Industry area is winery.	The clientele are consumers, markets, restaurants and tourists.	Amenities are the museum, gift shops, retail shop and restaurant.	1970	The products are over 30 wines sold from coast to coast in the U. S.	Bully Hill was incorporated in 1970, but the family has been growing grapes since 1878. It has been a leader its nature as the first winery in the region and a pioneer in grape development. It is a combination of a traditional winemaker and an interesting tourist historical destination. People may become members of the "Happy Herd Club." As member they enjoy special discounts, news and gifts.	Bully Hill was the first small estate winery in its region after prohibition. The winery was a pioneer in hybrids of American and French grapes.							
23	VT producer (large)	Franklin Foods Inc.		P.O. Box 486 68 East St. Enosburg Falls, VT 05450	802 933-4338, 800 933-6114	info@franklinfoods.com	www.franklinfoods.com		The Industry area is producer.	The clientele are industrial, institutional, food service, club stores and supermarkets.			The products are cheese sold nationwide.	Franklin Foods is traditional in producing cheeses using fresh milk from local farms. It therefore supports local farms. It demonstrates innovation in the expanding selections which include products that are organic, BQH free. It also expands marketing, reaching out to NYC schools with award winning cheeses.	Franklin Foods products have earned many awards including 2007 American Cheese Society award, 2007 World Dairy Expo Awards.					Franklin Foods has brought healthy cheeses to NYC schools since 2007.		
24	NH orchard & nursery	Brookdale Fruit Farm		Route 130 Hollis, NH 03049	603 465-2241	info@brookdalefarms.com	www.brookdalefarms.com		The Industry area is nursery and orchard.	The clientele are wholesale and retail organizations.	Amenities are the bakery and store.	1847	The products are apples, eggs, fruits and vegetable.	Brookdale is ever growing in types of product.	Brookdale Fruit Farm is an excellent example of leadership, stewardship, sustainability and tradition. Through the transfer of development rights under the state Land Conservation Investment Program the property will remain a farm for future generations. It was one of the first orchards in New Hampshire to adopt Integrated Pest Management strategies to reduce pesticide use and enhance environmental quality(www.brookdalefarm.com). While maintaining the traditional the farm continues to expand technique and product.	Brookdale was one of the first NH orchards to adopt Integrated Pest Management Strategies. It was a 2000 recipient of Earth Partnerships Millennium Farm/Ranch family Award, which is given for stewardship.				Brookdale diversified and grew in techniques for raising apples and better use of the land.		
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1	NY innovative farm (in northern NY	Kler Vu	Tom Gillette farm owner, but contact best through Cornell Cooperative Extension	Turin NY	Cornell Cooperative Extension 315 788-8450				The Industry area is cattle sales.	The Clientele are cattle farmers.				The products are cattle.		Tom Gillette speaks for the Cornell Cooperative Extension on the Succ	Tom Gillette speaks at conferences and other events on cost effective modernizing for farms.					
26	NH private farm	Graymist Farm Dairy	Nancy & Gordon Gray	Brown Rd. Groverton, NH 03582	603 636-1896				dairy				Nancy and Gordon Gray have been farming at Graymist for 25 years. It has been a farm for more than 50 years, perhaps longer.	Recently, Gordon and Nancy have added a robotic milking machine to their farm to increase milk production.	Graymist is a farm of 500 acres, half of which is tillable and there are about 80 milking Holstein cows. Nestled in a beautiful valley the farm is an excellent model of a mid sized farm for management practices on many levels. Graymist grows its own forage and replaces its own herd, which saves costs and creates less reliance on outside sources. Nancy and Gordon use recycled newspaper for bedding for the milking cows (the heifers eat it). They have worked with NRCS to create a lined manure pit. Waste is converted to certified organic compost. The demand for this compost is such that they sell 500-600 yards a year. The alley scrapers keep the barn clean and save time and man-power and the new robotic milker is expected to increase milk production.	Gordon is on the Agriculture Advisory Board to the commissioner of Agriculture. He and Nancy worked with the Department of Agriculture for a conservation easement when they purchased the farm. They both studied animal husbandry in college, and Gordon has a Master's Degree in reproduction, which often eliminates the necessity of a veterinarian call.						
27	National resource	Local Harvest (LH)					www.localharvest.org	The slogan is "real food, real farmers, real community."	The Industry area is marketing fresh produce.	The Clientele are consumers and farmers.				The products are fresh produce.		Local Harvest is a service that encourages consumer to support their local economy because through LH they are able to buy directly from family farmers. This will also support the local farmers. It is an easy to use web source for farmers to reach consumers and consumers to locate farm products.				Local Harvest is a resource for family farms to find markets and for consumers to find sustainable grown food. It also provides news, information on forums and events regarding farms and products.	There are state wide branches of Local Harvest.	
28	NH private dairy	Morrill Farm Dairy	Rob & Sherri Morrill	33 Penacook St. Penacook, NH 03303	603 496 4820		www.morrillfarmdairy.com		The Industry area is dairy and crops.				The Morrill Farm Dairy has been a farm since 1925.	The products are dairy and commercial crops, hay and soybeans.	The farm grew from a dairy to include commercial crops.	It is an old family farm of breeding cattle, with embryos of the strong lines available. The farm has expanded to other products of interest and serves as link for the public to view and learn about farms, therefore promoting local family farms.	Morrill Farm Dairy has won premier breeder and exhibitor banners at the International Spring R & W show for the past 7 years.			The dairy conducts school tours and takes interns to share knowledge of farming.	The farm encompasses 700 acres.	The farm includes the public with open barns, school tours and other events.
29	NH private farm	Sherman Farm	Al & Phyllis Sherman, Kathy Hatch	E. Conway Rd., Conway, NH 04037	603 939-2412	kathy@shermanfarmnh.com	www.shermanfarmnh.com	The "mission is to produce excellent quality and great tasting farm food products in an efficient and respectful manner."	The Industry area is farming.	The clientele are large retail organizations.			1964	The products are naturally raised dairy, milk, tomatoes, cantaloupes, corn and more.	The farm is expanding the products. It recently started retailing milk in glass bottles.	Sherman Farm uses modern technology such as computerized feeders and Boumatic computer equipment, but it is also recognizes value in the traditional practices. For example, it is going back to traditional glass milk bottles for better stewardship of the land. The farm supports other local farmers, selling their meat, wools and other products at the farm stand. They have a bakery which uses the from-scratch farm ingredients to create more products.			Educating the public about farms and promoting farming is important to Sherman farm. It takes interns from agriculture schools. The public are invited to events such as sleigh rides and the corn maize.			
30	NH private farm Note: really good example... working with American LandTrust & Coop. Extension/Cornell, educates, expands, organic	Stuart Farm Dairy	Lorraine Stuart Merrill	P.O. Box 176 Stratham, NH 03885	603 772-6398				The products are organic vegetables and dairy.	The clientele are retail and wholesale organizations.		Amenities are the farm stand and Longhaul Country Store.	1997	The products are dairy and vegetables.	The farm is a reclaimed old farm for dairy farming that has been expanded to include organic vegetables.	The Stuart Farm Dairy is an excellent example of a best practice on many levels such as stewardship, growth, education a leadership. The site was a farm since 1964, but was abandoned. It could have been lost as farming land, but the owners renovated and restarted it as an active and ever expanding enterprise. It has been recognized by the American LandTrust for land stewardship. The farm actively promotes education. It partners with the University of New Hampshire for agricultural research and teaching programs.	The Stuart Farm Dairy was a 2003 Steward of the Land winner, awarded by American LandTrust		The farm partnered with UNH to promote agricultural and environmental research and teaching programs.		The farm stays current with technology and shares the farm culture by inviting the public to such events as barbecues and farm breakfasts.	
31	ME organic, diversified farm	Hatchet Cove	Reba Richardson	1133 Finntown Rd., Warren, ME 04864	207 273-3044		www.hatchetcovefarm.com		The Industry area is organic vegetables.	The clientele are wholesale and retail organizations.		The farm stand is an amenity.		The products are CSA vegetables sold locally.		Hatchet Cove is a MOFGA-certified family farm in Midcoast Maine. It is a Community Supported Agricultural farm with a farm stand as an amenity, an apprentice program for educating farmers and purpose of promoting local products.	Hatchet Cove is active in policy efforts for sustainable agriculture. It provides a link to the National Campaign for Sustainable Agriculture.		Hatchet Cove has an apprentice program for the development and dissemination of knowledge, a newsletter and informative website.			
32	International dairy farm	Maytag Dairy Farms			800 247-2458		www.maytagdairyfarms.com		The Industry area is dairy farm and cheese makers.	The clientele are international sales, whole sale, retail organizations.			1941	The products are handmade cheese wheels.		Maytag stresses tradition. It is an example of success through loyalty to tradition. The cheese wheels are handmade in Maytags "caves."	Maytag cheeses have many awards. The Maytag Blue Cheese is ranked among the world's best.					
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1	NH Equine Business builder	Blue Ribbon Consulting LDO, LLC	Lisa Derby Oden	P.O. Box 435, New Ipswich, NH 03071	603 878 1694	Lisa@horseconsulting.com	www.horseconsulting.com	Blue Ribbon's purpose is to "create[s] sustainable futures for your horse association."	The Industry area is business consulting.							Blue Ribbon provides services for equine business owners to improve their ventures. Blue Ribbon assists in expanding, planning and marketing businesses. This business solutions and training for the equine industry is a new field. In the past equine business owners relied on tradition, love of horses and connections within the horse community. Now business education is available to them through these relatively new companies such as Blue Ribbon.				Blue Ribbon has programs and resources for developing business plans from ideas to implementation.		
34	NY Family dairy farm	Ronnybrook Farm Dairy	Ronny Osolfsky	Ancramdale, NY	518 398-8000	info@ronnybrook.com	www.ronnybrook.com		The Industry area is all natural, dairy farm.			There is a store and a creamery.	1941	The products are milk, yogurt, butter and ice cream.		The Ronnybrook Farm Dairy is an example of vertical integration. The products are supplied by the farm's own herd and one other local family farm. Ronnybrook "pasteurizes it [the products], bottles it, then trucks it." (www.ronnybrook.com) There is a dairy farm and a creamery. There are no hormones no antibiotics no additives of any kind in the products.				Ronnybrook Farm provides nutritional education on the website, as well as learning games.		
35	NY Poultry Farm	Giroux Poultry Farm, Inc.	Willie, Craig, Roger Giroux	8957 Route 9, Chazy, NY	518 846-7300			Giroux Poultry recognizes their role in the protecting the watershed from agricultural nutrients and pathogens. (AEM, Barb Silvestri)	The Industry area is poultry farm.					The products are poultry, chicken, pheasants, chicken eggs.		Giroux Poultry is a third generation family farm. The largest egg producer in NY, it packs more than one million eggs a day. It is evidently a good practices by success, but also for stewardship. The Farm was recognized by the Lake Champlain Basin Program as a 2007 Farm Year. It has demonstrates innovation and knowledge development with its Nutrient Management Plan.	Giroux was awarded 2007 Farm of the Year by the Lake Champlain Basin Program.			Giroux's nutrient management plan demonstrates knowledge development.		Giroux has a Nutrient Management Plan.
36	International Potato Farm	County Crest Ltd.	Michael & Gabriel Hoey						The Industry area is crops.				1994	The products are potatoes, 26,000 tonnes a year sold nationwide.		County Crest Ltd. is a leader in innovation. They develop new potato brands, increased customer choices and expanded packaging including the packaging sizes and sales of par-cooked potatoes. They are customers of Treco Ireland, a large distributor.	County Crest demonstrates leadership its new developments such as the new potato brand, new packaging and par-cooked potatoes.				County Crest is innovative in new forms of packaging and new product lines.	
37	International Winery, France	Chateau Meyre	Corinne Bonne	33480 Avensan	(33) 556 58 1077		www.chateaumeyre.com		The Industry area is vineyard and hospitality.				Chateau Meyre has been a vineyard for three centuries.	The products are wines, sold worldwide.	New cellars and technological advances have important in Chateau Meyre's growth.	Chateau Meyre is interesting because of its age compared to the ages of American vineyards. It has been a vineyard for three centuries. As historic as it is, the vineyard moves forward with the times. It incorporates international agri-tourism and up to date technology. The public may stay in its three star rated facility and tour the vineyards. The vineyard is remarkable in its technological advances regarding new wine cellars.						
38	International	Fermes Gasser Lee	Christian Gasser, Ernest & Michael Gasser	Pike River , Quebec					The Industry Area is dairy.					The products are dairy and steer.		Fermes Grasser is an international award winning dairy & steer farm, remarkable for its innovation. F. G's innovation is found particularly in its trial methane system using cow manure, its manure spreading program to reduce soil erosion and protect the waters and planting of shrubs for windbreak efforts to also protect water quality. It was the first company farm in Quebec and participates in the Drive Away Hunger Program.	The Dairy leads in the field of innovation to protect the natural resources.				The Dairy is particularly innovative in its methane system.	
39	English Cooperative	Dairy Farms of Britain Processing, Ltd.	Andrew Cooksey, Chief Executive	Alpha Building, London Rd., Slapeley, Nantwich CW5 7 JW UK	44 8700 108 191		www.dairyfarmsofbritain.com	"With traditional dairy farms in every corner of Britain, we're dedicated to making the best dairy products available." (www.dairyfarmsofbritain.com)	The Industry area is dairy products coop.	The clientele are supermarkets and retail stores.			2002	The products are milk, cheese, butter sold nationwide.	Dairy Farmers of Britain is British dairy farm company. Because there are many British dairy farms competing, the members joined forces to produce a broad range of products for both supermarkets and their own brands. Interestingly they also provide a door delivery service of their products.							
40	VT, private crop farm, greenhouses	Pete's Greens	Pete Johnson	266 Craftsbury Rd., Craftsbury, VT 05826	802 586-2882	pete@petesgreens.com	www.petesgreens.com	"We believe strongly in local food production & consumption. The number one priority is soil fertility."(www.petesgreens.com)	The Industry area is organic vegetables.	The clientele are direct consumers, stores and restaurants.			1995	The products are organic vegetables sold in VT, NY and Boston.		Pete's is able to sell greens year round by using greenhouses and root cellars. The business was recognized as a Model Farm for Winter CSA Model.	Model farm for Winter CSA Model					
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41	VT Organic Farm	Butterworks Farm	Jack & Anne Lazor	421 Trumpass Rd. Westfield, VT 05874	802 744-6855	butterworksfarm@shift.com	www.butterworksfarm.com	Butterworks states that it is a "real farm" deliberately wanting to remain a small farm.	The Industry Area is dairy.				25 years	The products are milk, yogurt, sold throughout the eastern states.		The farm is interesting as a totally self-sufficient, closed herd farm. It is active in pursuing policy, innovative in nurturing the soil and readily available to share information.		Butterworks is active in policy particularly concerning the presence of GMO food, feed and seed.		Butterworks is very willing to share knowledge. They encourage questions.	One of the ways Butterworks demonstrates innovation is through the manner of nurturing the microbial life of the soil.	
42	NY Beef Cattle	Grazin' Angus Acres	Daniel, Susan Gibson	125 Bartel Rd., Ghent NY 12075	518 392-3620	D.Gibson@GrazinAngusAcres.com S.Gibson@GrazinAngusAcres.com	www.grazinangusacres.com	The mission is to "provide friends and community with local product of huge importance," grass fed beef cattle.	The Industry area is seed Angus and beef.					The products are beef and seed cattle sold nationwide.		It is an eco-friendly farm of 800 acres. The cattle are grass fed. The farm demonstrates innovative leadership in protecting resources.	Grazin' Acres was the first farm in the region to have windmills.					Grazin' Acres will not use petroleum based fuels to ship around the US.
43	NY Dairy	Adirondack Farm	Rocky Giroux, Jon Ruff	193 Brown Rd., Peru 12972	518 643-7958	adkfarms@vtdblue.net			The Industry Area is dairy.				12 years	Regarding future plans, Adirondack Farm is looking to acquire a methane digester to create their own electricity.	Adirondack farm has 2400 acres and milks 1400 Holsteins. It is a complete farming operation. The owners raise their own forage and animal replacements. The barns are modern, free stall facilities. All waste is accounted for, tested and applied for proper nutrients. Rocky Giroux emphasizes that care of the animals makes happy animals who produce high quality milk.	*Adirondack Farm is remarkable for managing much acreage in environmentally friendly way. *Anita Denning, Essex County NY Cooperative Extension						
44	MA	Red Tomato (RT)	Michael Roznye	1033 Turnpike St., Canton, MA, 02021	781 575-8911	redtomato@redtomato.org	www.redtomato.org	Red Tomato prides itself in "connecting farmers and consumers through market, trade, education and belief in the family-farm." (www.redtomato.org)	The Industry area is retail and distributor.	The clientele are consumers and local farmers.			1997	The products are fresh tomatoes, other fruits and vegetables sold nationwide.	Growth is always ongoing. One remarkable example is the 2006 partnering with Agrofair and Equal Exchange in order to introduce fair trade bananas to the US.	Red Tomato is a nonprofit organization that markets fresh fruit and vegetables from family farms in the northeast and southeast US to supermarkets and others throughout New England (www.redtomato.org). For funding RT partners with foundations, state and federal government agencies, individuals, corporations and others. Red Tomato is a model of growth, policy activism, education, support of family farms, ecological, organic methods of farming such as IPM, and biodynamic farming. It provides a easy resource for farmers to connect to markets and consumers to find fresh, local fruits and vegetables. It employs means of marketing, logistics, distribution and education to this purpose.	Red Tomato is the founder of the Fair Trade Company.	Red Tomato is actively involved in policy, particularly on building domestic Fair Trade Movement.	Education is an important aspect of Red Tomato. Some of the means applied to education are consulting for marketing and community outreach.			
45	ME Coop	Crown of Maine Cooperative		COMOC Madawaska, ME 04756	800 743-7783	comoc@207me.com	www.crownofmainecoop.com	The purpose is to improve access to locally grown and produced products.	The Industry area is local produce cooperative.	The clientele are wholesale buying clubs, restaurants, or neighborhood retail.			1995	The products are locally grown produce sold in Maine.	The coop continues to expand product lines and delivery. It strives to ever improve access the locally grown and products.	COMOC's term for itself as a "distribution vehicle" is apt. It is an important connection center for farmers and consumers with an expansive website that serves both. The coop intentionally and systematically supports local farms and the unique qualities of Maine and its products.						
46	ME, diverse farm	Cooper's Maple Products	Mark & Gaylene Cooper	81 Chute Rd., Windham, ME 04062	207 892-7276	gmccooper81@aol.com	www.coopersmf.com		The Industry area is private farm.	The clientele are retail consumers.			1989	There are many products including maple products, greenhouse plants and Miniature horses sold mostly in the Northeast, but also nationally and internationally.	Cooper's has grown in capacity and technologically in their sugaring abilities. The farm has 1050 taps.	What makes Cooper's an interesting practice is the diversification. The	Cooper's maple products have won awards at the Fryeburg Fair and from the Southern Maine Sugar Makers Association.					
47	ME blueberry freezer	Allen's Blueberry Freezer Inc.	Roy P. Allen	224 Main St. Ellsworth, ME 04805-0536	207 667-5561	allensblue@acadia.net	www.allensblueberries.com		The Industry area is blueberry farming.					The products are blueberries sold worldwide.		Allen's Blueberries is another of the strong Maine blueberry producers. Allen's is notable as the first blueberry grower to use the IQF (Individually Quick Frozen) method that blueberry producers agree revolutionized the shipping of their product.						
48	VT cheese makers	Jasper Hill Farm	Mateo & Andy Kehler	884 Garvin Hill Rd. Greensboro, VT 05841	802 533-2566	info@jasperhillfarm.com	www.jasperhillfarm.com	"Our intent is to create far more than just great cheese however—we hope to create a business model that can be replicated by others interested in making a transition to value-added production."	The Industry area is manufacturing.		An amenity is the new aging facility.	2002 was the year the farm transitioned to cheese making.	The products are cheese.	Jasper Hill Farm's growth from tried products that were discontinued to successful cheese maker is frankly and refreshingly described on their website. Also regarding growth, the farm built a first in the nation aging facility.	Jasper Hill Farm's owners describe their venture as "our adventure in sustainable agricultural development." They make three high quality varieties of raw milk cheese. Their intention is "to serve as a business model that can be replicated by others interested in making a transition to value-added production." (jasperhillfarm.com) Cheese making is their value-added product that they discovered to help sustain their dairy farm. The farm's first in the nation aging facility is available for other producers.	Jasper Hill Farm demonstrates leadership in quality and as an intentional model. The cheeses were featured on an episode of the Today Show, a national television program.					An important part of the infrastructure is the 22,000 sq. ft. first-in-the-nation cheese aging cellar for ripening of natural rind cheeses.	

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4	NH Farm w/ slaughter house	PT Farm, LLC	Pete & Tara Roy	15 Petticoat Lane, N. Haverhill, NH 03774	603 787-2248	ptfarm@charter.net	www.nhfarms.com		The industry areas are beef pork production and processing.	The clientele are wholesale buyers for restaurants, retail stores and direct orders from consumers.		An amenity is the farm does its own meat cutting.			PT Farm plans* to establish a meat CSA with a drop off in southern NH.* (www.nhfarms.com)	PT Farm is a family owned farm of 100 cattle and 100 hogs. The farm is an interesting example of vertical integration of production and processing. The farm has found a way around the difficulty of finding a slaughter house by having their own. Because of the vertical integration the farm is able to sell fresh meat that staff cut and grind every day of the week.							PT Farm has its own USDA packing plant.
50	United Kingdom farm and hospitality	Mill Close Farm	Patrick Brompton	Bedale North Yorkshire DL8 1JY	011 144(0) 1677 450 257	email through the site.	www.milclosefarm.co.uk or clickbedandbreakfast.co.uk						17th century farm		It is interesting to compare the differences in how farms outside of the U. S. strive to maintain sustainability. A distinct difference is of course the age of family farms in countries much older than the U. S. Mill Close farm is a centuries old working farm. While maintaining the daily work of a farm, like some farms in the US Mill Close includes Agri-tourism opportunities in its functions. It serves as a Bed and Breakfast located in Yorkshire Dales National Park.	Mill Close has earned many awards. In 2007 it was a finalist for the Yorkshire Tourist Board's White Rose Award for Excellence and earned the 5 Stars Gold Award. It was featured in the Sunday Times Travel Magazine's 100 Finest Places to Stay in England.							
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1	State agency for a leading state crop, ID	Idaho Potato Commission	Frank W. Muir, President / CEO.	Idaho Potato Commission, 661 S. Rivershore Lane, Eagle, ID 83616	208 334-2350	jpc@potato.idaho.gov	www.idahopotatoes.com/-82-	The Idaho Potato Commission oversees packaging and certification Marks, promotion and most interests regarding Idaho potatoes.					70 years	The products are Idaho potatoes sold nationwide.		The Idaho Potato Commission is a state agency that supports the very important Idaho product: potatoes. The Commission covers many areas crucial to the potato industry, including promotion, research and marketing. It is funded by a tax levied on Idaho-grown potatoes. It is a resource for consumers as well as the industry, providing nutritional information, answers to questions, recipe contests and more. It serves as a directory, linking growers to processors and distributors. Certification marks, which can only be associated with potatoes grown in Idaho is an aspect of the Commission's role.							
2	National produce marketing association	Produce Marketing Association (PMA)		Produce Marketing Association, 1500 Casho Mill Rd, Newark, DE 19711	302 738-7100		www.pma.com	PMA enhances marketing of produce and acts as worldwide advocates for the industry in Washington (see the website for full mission).	PMA is the leading global trade association, serving produce and floral supply chains.	The clientele are members, buyers and sellers from every segment of the produce and floral supply chains.				The products are vegetables, fruit and flowers sold worldwide.		PMA provides leadership in the areas of promotion, policy, news and much more.	PMA is the leading global trade association serving the entire produce and floral supply chains.	PMA advocates for the industry in Washington		PMA is a source for late breaking news, information on industry trends, consumer and industry research, education, networking opportunities, industry standards and technologies.			
3	Maine... State Boards	Maine Potato Board	Dominic LaJoie, President	744 Main St., Rm 1 Presque Isle, ME 04769	207 769-5061	mainepotatoes@mainepotatoes.com	www.mainepotatoes.com	"The mission of the Maine Potato Board is to provide a competitive environment for our growers, processors, and dealers, creating both stability and the infrastructure for future growth, while promoting the economic importance to the state and quality of the product." (www.mainepotatoes.com)					71 years	The product is Maine potatoes sold nationwide.		The Board oversees one of the leading products of the state, the potato industry. The nine members of the Board represent the people of the field, five of whom are potato growers, two are packer/shippers, and two represent processors. Like the Idaho Commission it educates, promotes, links growers to services, consumers to products, and sets standards for an important state agricultural product.				The Board is a resource for news, latest developments, studies and more.			
4	NH State association for a leading product	NH Plant Growers Association	Nancy Adams, Exec. Director	25 Riverbend Rd. Newmarket, NH 03857	603 292-5238	info@nhpqa.org	www.nhpqa.org	The mission is to promote sales, purchase and exchange of NH grown plants... (see web site for full mission).						The products are NH plants sold nationwide.		The NH Plant Growers Association is an important resource for a large part of NH's agricultural products: plants. It promotes growers, provides information on latest trends, links growers to services, awards grants and supplies information and programs.							
5	ME Association for a leading product	Maine Wild Blueberry Association	Tom Rush	P.O. Box 100 Old Town, Maine USA 04468	1-207-570-3535	wildblueberries@qwi.net	www.wildblueberries.com	"We envision a picturesque and productive working landscape connecting local farmers to their communities and regional markets." (see website for entire mission and goals).	The Industry area is blueberry association.	An example of an amenity could be the Blue Berry Patch retail store which sells the blueberries as well as soaps, pottery, sweat shirts and other products with featuring blueberries.		The company began focusing on blueberries in 1973.	The products are concentrate, puree, dried, sugar infused, canned, powder, other forms of wild low bush blueberries sold worldwide.		Maine Wild Blueberries and its associated companies include U. S. and Canadian blueberry farms. The Maine Wild Blueberry companies are the major processors and primary sources of frozen and processed wild blueberries, which are one of only three native berries of North America. By combining forces the companies have many resources available and opportunities for innovation, growth and knowledge development. There are the state-of-the-art facilities and new processing techniques at some of the facilities.	Together the companies are the leading U. S. growers, packers and marketers of blueberries. Their facilities are innovative, remarkable for quality and flexibility. They include kosher facilities. The Prince Edward Island facility has rated Superior			Together the Maine Wild Blueberry companies have three state-of-the-art processing plants, two in Maine and one on Prince Edward Island. One of the companies, Allen's Wild Blueberries developed a special 10lb package to keep blueberries frozen while shipping.	Maine Wild Blueberries supports other agricultural producers, notably the beekeepers. The growers import billions of bees every year for beekeepers.			
6	International	Landcare, Australia		Landcare Australia Limited P.O. Box 5666, West Chatswood NSW1515, Level 1 Help St. Chatswood NSW 2067	1 800 151 105	inquiries@landcareaustralia.com.au	www.landcareonline.com									Australian Landcare partners with the Government, the community, businesses and sustainable agricultural groups in order to promote and protect farmland and farming. It is interesting as an example of this need in a nation on the other side of the globe. It is also interesting as a Best Practice because of its level of partnering, from the national to the private.							
7	NY Organic coop	Adirondack Harvest	Anita Deming, Exc. Director	Cornell Coop Extension, Essex County, P. O. Box 338, 3 Sisco St. Suite 1, Westport, NY 12993-0388	518 962-4810 ext. 409	ald6@cornell.edu	www.adirondackharvest.com	"We envision a picturesque and productive working landscape connecting local farmers to their communities and regional markets. Our goals are to increase opportunities for profitable ..." (see website for full mission and goals).	The industry area is fresh produce cooperative.				2001	The products are a wide range of Adirondack made and produced fruits, vegetables, eggs, dairy, flowers and goods made from local ingredients such as baked goods.	Adirondack Harvest's growth is ongoing. The product lines have expanded to wheat and wines and the number of counties represented has grown to include much of the ADK Park and the Champlain Valley.	Adirondack Harvest is a community based cooperative selling fresh Adirondack products. It was founded out of concern for the disappearing farms and farmlands in the Adirondacks. Members joined together to support each other in means of profitable farming. As a coop ADK Harvest serves consumers by making fresh local products available. It serves the region by promoting and supporting its unique and historical qualities and preserves the beauty of farmlands and the farmers occupations. Adirondack Harvest serves as an example of a Best Practice on these many levels.							
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1	Regional branch of national organic association	Northeast Organic Farming Association of VT (NOFA)	Abbie Nelson, Coordinator, Executive Director: Enid Wannacott	Northeast Organic Farming Association of VT, Richmond, VT, PO Box 697, Richmond, VT 05477	802 434-4122	abbie@nofavt.org , info@nofavt.org	www.nofavt.org	"The goal is to improve direct marketing for locally produced foods through development of local purchasing contacts, education, improving diets..." (see website).		The members and organic food buyers of the region are the clientele.				1971	The products are organic produce grown in VT, sold regionally.	The purpose of the Association is the growth, promotion and sustainability of organic farmers. Its projects are all devoted to these growth purposes.	While there are branches of NOFA throughout New England and a central organization, the Vermont chapter of the Northeast Farmers Association is the oldest organic association in the US. It is an important resource for organic farmers. There are many projects under its auspices such as educational programs including workshops, conferences and apprenticeships. There are financial resources, social services and promotional programs. NOFA plays an important role in standards by the certification of organic produce.	NOFA/VT was and is a leader in organic farming, which is an important movement for farmers and consumers as evidenced in the growth of and demand for organic product.		The Association provides financial support through programs such as the Greenmountain Revolving Loan Fund. This Fund awards low interest loans to organic and transition farmers.	NOFA/VT provides many educational programs for all ages, including agricultural education in the curriculum of elementary public school classrooms.		
9	NE coop from Chris Poshpeck	Pioneer Valley Growers Assoc.		370 Long Plain Rd., S. Deerfield, MA 01373	413 665-4047	info@pvga.net	www.pvga.net		The Industry area is distributor of fresh produce.	The clientele are wholesale, resale buyers.			1978	The products are a wide range of regional fruits and vegetables sold in most of the large New England supermarket chains, as well as small independents, farm stands and sometimes distant markets.	Pioneer Valley continues to grow. The Association has grown to 80 members and 3.2million in sales. The sales and billing offices have also grown to include a network of computers that facilitate billings and payments. Facilities have expanded.	Pioneer Valley Association cannot be ignored because of its sheer size in members and sales. It represents the joining forces of the farmers in the Pioneer Valley region to better produce and market their crops. Together the farmers have the availability of a network for billing, two include two coolers and an eleven-bay loading dock. Consumers are provided more readily with fresh produce.							The infrastructure includes two coolers and an eleven bay-loading dock.
10	International UK	Peak District Foods				projectleader@peakdistrictfoods.co.uk	http://www.peakdistrictfoods.co.uk/	"Honesty, transparency, traceability and accountability," are part of the principles that members agree to. Another important foundation is "working towards sourcing as much produce as locally as possible" and "collaboration not competition." (peakdistrictfood.co.uk)							The products are fruit and vegetables, meat and fish, dairy, bakery and more.	Peak District Foods is a group of local food producers and food businesses joined to promote their products from the Peak District Park region. They promote not only local products, support each member through group distribution and support the area. The members' products can be purchased through the web site. The site links consumers to markets, news and even places to stay. Local Butchers are promoted. It is an example of strength in numbers, but also quality of products, not simply quantity.							
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