

# NYC Watershed, Foodshed Wholesale Catalog



2019

**CADE**  
Center for  
Agricultural Development  
& Entrepreneurship

**CADE Vision & Mission:** Established in 1991, CADE envisions a vibrant food system in which locally-owned agricultural businesses thrive and consumers are nourished by healthy, sustainably-produced food. Our mission is to increase the number and diversity of successful farm enterprises and related businesses in New York. Learn more at [www.cadefarms.org](http://www.cadefarms.org).

Written and edited by Jennifer Paszko and Lauren Melodia. For more information or to add your farm to this catalog, contact [lauren@cadefarms.org](mailto:lauren@cadefarms.org)

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## INTRODUCTION

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Farms in the New York City Watershed are stewards of the land protecting the environmental sustainability of the region, so that New Yorkers can have fresh, safe water to drink. In this environment of rolling mountains, hills and pasture, they also use those environmental standards to raise and grow nutrient-dense, high quality food. The farms listed in this catalog are a fraction of those in the watershed. We highlight them here, because they have wholesale products that they can ship or deliver to your New York City store, restaurant or establishment. They are excited to be connected to the businesses and consumers that enjoy the water from their upstate region. We hope you'll reach out to them to try the delicious foods they have to offer. There is not enough space here to give a full product list for each farm. The catalog offers some highlights of what each farm has to offer and instructions on how to get more details directly from them. Don't see exactly what you're looking for? Contact the farms that appeal to you and let you know what you need. Many of these farms would be thrilled to custom grow and raise ingredients for you!

## DAIRY

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### **Black River Valley Natural**

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

Contact Bethany at (315) 741-5872 ext. 701 or [bethany@blackrivervalleynatural.com](mailto:bethany@blackrivervalleynatural.com)

*We are a small batch creamery that works with local farmers to produce high quality, niche products using their milk. We specialize in creamline milk and flavored butters.*

Products are available year-round. Wholesale orders have a \$100 minimum requirement. To receive a full product and price list or to place an order, call or email. Payment methods include check, cash on delivery, or credit card over the phone. Some of our products include:

- Butter varieties include unsalted, garlic and herb, maple brown sugar and cinnamon sugar (8oz. containers; 12 per case): \$3.75 per unit
- Maple Cream Line Milk (16 oz. bottle; 25 per case): \$1.50 per bottle

### **Brovetto Dairy & Cheese House LLC**

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

Contact [cheese@harpersfieldcheese.com](mailto:cheese@harpersfieldcheese.com)

*Harpersfield Cheese is aged naturally and crafted with milk from our dairy farm located in the northern Catskills of Delaware county. Our herd has been bred over the past 45 years to provide a proper balance of natural nutrients for our unique cheese. We specialize in a farmstead, artisanal, semi hard cave-aged Tilsit style cheese. Our pasteurized cheese is aged in an underground cave for a minimum of 3 months. We have 10 varieties of our Tilsit cheese.*

Products are available year-round and are pesticide and herbicide-free and certified Animal Welfare Approved. Visit our website for more information and to place an order.

### **Cowbella**

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

Contact Shannon Finn at (607)652-2814 or [whollycowbella@hotmail.com](mailto:whollycowbella@hotmail.com)

*Our cows are our family, and family is at the heart of everything we do on our over 200 year old Danforth Jersey Farm that's been in our family for 7 generations. We milk a small herd of 40 Jerseys and they are the stars in our Milky Way. They graze 70 acres of our Catskills pastures, and we turn their milk into our Cowbella products at our farmstead creamery.*

Products are available year-round including dairy, pork, maple, and beef. Certified pastured meat. To obtain a full product and price list or to place an order, contact by email or phone. Payment methods include check and cash on delivery. Order by Thursday for delivery next week.

- Alderney (raw cows' milk tomme): \$12/lb.
- Salted or sweet cream butter (1 lb. or 1/2 lb. sizes): \$9/lb.

## Crosswinds Farm & Creamery

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

Contact Sarah Van Orden Morrow at (607) 327-0363 or [ordercrosswinds@gmail.com](mailto:ordercrosswinds@gmail.com)

*We take immense pride in our grass-based, diverse family farm focused on handcrafted Brown Swiss cows' milk cheeses, 100% grass fed beef, and pastured pork.*

Products are available year-round. Non-GMO, pastured meat, grass-fed, pesticide and herbicide-free, and gluten-free. Call or email to obtain a full product and price list or to place an order. Payment methods include check, cash on delivery, or credit card through website. Additional fee for delivery/shipping will vary with order size and frequency. All of our hard cheese can be custom cut and wrapped for your needs or delivered as partial or full wheels. Some varieties include:

- Goblin, an Alpine-style cheese: \$13/lb.
- Butternut, a baby Swiss cheese: \$13/lb.
- Morning Glory, a fromage blanc: \$7/lb. packaged in 6 oz. to 20 lb. sealed bags

## Painted Goat Farm

<https://paintedgoat.com>

Contact Ilyssa Berg at (607) 321-3191 or [ilyssa@paintedgoat.com](mailto:ilyssa@paintedgoat.com)

*Our farm is a small, independent, family-owned and operated goat dairy and artisan cheese producer on 109 acres, just north of the Catskill Mountains. We have been making cheese since 2007. We built our entire farm ourselves, including the underground cheese "caves" for aging the cheese. Our products are freshly made every two days and inventory is rotated out on a weekly basis. Only milk from our own farm is used to produce cheeses to maintain the integrity and flavor of the organic, non-GMO, and pasture-based diet we give the goats. The quality, simplicity, and appearance of our products are well-received by retail customers and restaurants alike.*

Our products are available summer, fall, and spring from March to November, however we operate with the natural cycle of the goats so some products are only available during certain seasons. We are certified Animal Welfare Approved. Payment methods include check and cash on delivery. We can ship anywhere. Call or email to receive a full product or price list or place an order. Some of our cheese include:

- Ricotta, Feta, Creamy Chevre, and Cabrita



## MEAT & EGGS

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### **Chicory Creek Farm LLC**

<http://chicorycreekfarm.com>

Contact Kate and Ean Rice-Mitchell at (864) 650-2899 or [chicorycreekfarm@gmail.com](mailto:chicorycreekfarm@gmail.com)

*We began our farm in 2016 on an old dairy farm in Otsego county that had fell into disrepair. We grow produce that is Certified Organic and GAP certified (some crops), and pasture-raised pork and chicken. We are transforming our land into a diverse, vibrant farm with annual crops, small livestock, perennial fruits, and wilderness.*

We have pasture-raised pork and chicken available year-round and certified organic vegetables and herbs year-round but varieties are seasonal. A minimum order is required for delivery.

View a complete product list at: <http://chicorycreekfarm.com/2018-product-list>

### **Cowbella**

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

Contact Shannon Finn at (607)652-2814 or [whollycowbella@hotmail.com](mailto:whollycowbella@hotmail.com)

*Our cows are our family, and family is at the heart of everything we do on our over 200 year old Danforth Jersey Farm that's been in our family for 7 generations. We milk a small herd of 40 Jerseys and they are the stars in our Milky Way. They graze 70 acres of our Catskills pastures, and we turn their milk into our Cowbella products at our farmstead creamery.*

Products are available year-round including dairy, pork, maple, and beef. Certified pastured meat. Payment methods include check and cash on delivery. Order by Thursday for delivery next week. Email or call for a price list or to place an order. Some of our products include:

- Beef jerky and sticks (1/4 lb. size): \$6
- Pork capicola (1/4 lb. size): \$6

### **Crosswinds Farm & Creamery**

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

Contact Sarah Van Orden Morrow at (607) 327-0363 or [ordercrosswinds@gmail.com](mailto:ordercrosswinds@gmail.com)

*We take immense pride in our grass-based, diverse family farm focused on handcrafted Brown Swiss cows' milk cheeses, 100% grass fed beef, and pastured pork.*

Non-GMO, grass-fed, pesticide and herbicide-free, gluten-free, pastured beef, veal and pork are available year-round and can ship anywhere. The fee for delivery/shipping varies with order size and frequency. Payment methods include check, cash on delivery, or credit card through website. Call or email for a full product list and to place an order. Some of our products include:

- 100% grass fed ground beef (1 lb. packs): \$5/lb.
- 100% grass fed beef snack sticks (1/2 lb. packs): \$4.50/pack

## **Evans & Evans Farm**

Contact Joe Evans at (845) 676-3284 or [jevans@evansandevansfarm.com](mailto:jevans@evansandevansfarm.com)

*We raise 100% grass-fed/finished Katahdin Hair Sheep for gourmet quality lamb and mutton. Most of our lamb is sold as whole carcasses for butchers and restaurants in NYC and upstate New York. Our eggs are from pastured poultry farm layers that are moved to fresh pasture daily in the growing season.*

Non-GMO, pastured meat, grass-fed, and pesticide and herbicide-free. Our products are available year-round. Order one month in advance for whole animal slaughter dates. Pay by check, Paypal, or Square. Call or email for a price list or to place an order.

## **Greenane Farms**

<http://www.greenanefarms.com>

Contact Patrick Rider at [patrick@greenanefarms.com](mailto:patrick@greenanefarms.com)

*Greenane Farms is a diversified family farm raising Grass-Fed Angus cattle, Heritage pigs, Pastured chicken, Quail, Turkey, Goats, and Sheep and growing a variety of vegetables and fruits. We operate a full-service on-farm to table restaurant serving Authentic Mexican Cuisine and Steaks. Each week year-round Greenane Farms delivers wholesale meats to chefs, restaurants, and leading retail establishments throughout NYC.*

Products available year-round. Pastured meat, grass-fed, and Animal Welfare Approved beef. Order by email, or through our distributors: Hudson Valley Harvest or Veritas Farms. Purchasing methods include check and credit card through website. No minimum order requirement. Contact us for a price list. Some of our products include:

- Grass-Fed Angus Beef Rib Eye Primal Boneless: \$17/lb.
- Cornish Game Hen: \$6.45 each
- Catskill Quail, Whole: \$6.50/2-pack
- Pastured Chicken Boneless, Skinless Breast (~1.25/pack): \$4.79/lb.
- Pastured Chicken French Cut Breast (~1.25/pack): \$5.30/lb.

## **O'Mara Farms**

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

Contact (518) 763-8665 or [omarafarmsbeef@gmail.com](mailto:omarafarmsbeef@gmail.com)

*We are proud NY Grown & Certified producers. Our beef is never treated with antibiotics or hormones. Our cattle are finished on pasture and non-GMO barley we grow, which gives it a unique flavor. We bring the finest meat from our farm to your table, as well as the story behind it. We are proud of our farming practices & beliefs, from rotationally grazing to ensuring our cattle live a healthy stress-free life.*

Pasture-raised and grass-fed beef available year-round. Purchasing methods include check, cash on delivery, and credit card. \$100 minimum required for long distance, free delivery for orders over \$200. Check our website for a full product list. Some of our products include:

- Beef jerky (1/2 lb. & 1/4 lb. packages)
- Beef sticks
- Ground beef burgers
- Frozen USDA inspected beef

## **Partridge Family Farm**

Contact [partridgefamilyfarm@gmail.com](mailto:partridgefamilyfarm@gmail.com)

*Our farm is a new adventure, my husband and I started a few years ago because we wanted to do something we love. We have about 150 laying hens and 24 Texel ewe breeders (meat sheep) for lamb. They are known for their superior meat quality. Our hens are out in our pastures foraging all day long and carefully monitored for predators. We plan to add poultry and pork to the farm in the near future.*

Our products are available during their seasons. Eggs are available April to November. Lamb is available May to August. Products are grass-fed. Place an order through email. Payment methods include check, cash on delivery, and Zelle pay. Minimum order requirement depends on the product and distance. Email us to place an order and discuss delivery fees. Some of products include:

- Eggs: \$6.00 per dozen; 25 dozen at \$5.00 each
- Whole Lamb: \$185.00 - \$275.00, depends on size and weight, live or plus butchering fees.

## **SaJoBe Farms**

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

Contact (607) 725-3976 or [dbcsajobe@yahoo.com](mailto:dbcsajobe@yahoo.com)

*SaJoBe comes from the Conklin Family's 3 sons; Sammie, Jonathan, and Benjamin. SaJoBe is located in the Catskill Mountains on a 200 year old farm nestled in a cove at the end of a dirt road in Hamden, NY. We care for our animals in an early 1900's style: free of growth hormones and steroids and with a surplus of acreage outside, and in open early conventional stalls during the winter.*

Products are available all year. Pastured meat, grass-fed, pesticide and herbicide-free, gluten-free. We use heirloom seeds and raise heritage breeds. Payment methods include check, cash on delivery, Paypal, and Venmo. Email us for a price list. Some of our products include:

- Berkshire Sausage: Breakfast, Chorizo, Sweet Italian, Hot Italian
- Horned Dorset Lamb: Chops, Loin and Rib

## **S.M.I. Farm**

Contact (607) 865-5032 or [smifarming@gmail.com](mailto:smifarming@gmail.com)

*We are a family-run farm that has been in operation for over 30 years. Our small beef farm features grass-fed and naturally raised animals. We grow heirloom seeds and raise heritage breeds. We have cage-free eggs, honey, garlic and garden vegetables in season. No GMOs, pesticides or commercial fertilizers are used.*

Animal Welfare Approved. Products are available year-round and include pork, vegetables, honey, eggs, herbs, poultry, beef, and goat. Non-GMO, pastured meat, grass-fed, pesticide and herbicide-free. Email or call for a price list and to place and order. Payment methods include check and cash on delivery.



## **PRODUCE**

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### **Berry Brook Farm**

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

Contact Eleanor at (607) 267-0184 or [berrybrookfarmorganic@gmail.com](mailto:berrybrookfarmorganic@gmail.com)

*We grow certified organic vegetables. During the winter we have carrots, beets, storage radishes, bok choy and spinach available. From May to November, we harvest salad mixes, lettuce, kale, carrots, and beets and have limited availability of our radishes, tomatoes, radicchio, fennel, and peppers.*

Certified Organic. Some products are seasonal and some are available year-round. We accept check and cash on delivery. Email us to sign up for our weekly product and price list. Some highlights include:

- Spinach, loose: \$7/lb.
- Beets, loose: \$2/lb. or 20 lb. bag for \$38



## Chicory Creek Farm LLC

<http://chicorycreekfarm.com>

Contact Kate and Ean Rice-Mitchell at (864) 650-2899 or [chicorycreekfarm@gmail.com](mailto:chicorycreekfarm@gmail.com)

*We began our farm in 2016 on an old dairy farm in Otsego county that had fell into disrepair. We grow produce that is Certified Organic and GAP certified (some crops), and pasture-raised pork and chicken. We are transforming our land into a diverse, vibrant farm with annual crops, small livestock, perennial fruits, and wilderness.*

Our vegetables are certified organic and NOFA certified. Products are available year-round and include pork, vegetables, herbs and poultry. Email or call to place an order. A minimum order is required for delivery. Some of our products are listed below. View a complete product list at:

<http://chicorycreekfarm.com/2018-product-list>

- Carrots, rainbow or orange: \$31.25/25 lb.
- Curly kale (12 bunches/case): \$18/case
- Red beets: \$25/25 lb.
- Napa cabbage: \$25/case

## Red Kill Mountain Homestead Farms, LLC

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

Contact Ashley Rossi at (845)674-3535 or [redkillmountain@gmail.com](mailto:redkillmountain@gmail.com)

*Red Kill Mountain Homestead Farms brings wild apples to the eating market. We hand-select and hand harvest wild apples from our forest located in the heart of the Catskill Mountains. Our added value products are made exclusively from wild apples. Our flagship product, Apple Molasses, is recognized by the Slow Food Movement as an endangered food.*

Value-add products are available year-round and wild apples available during the fall. Payment methods include check, cash on delivery, and credit card. Minimum \$100 order requirement.

Contact by phone or email for a price list or to place an order. Some highlights include:

- Wild apples
- Apple sauce
- Apple Molasses
- Dried apples



# MAPLE

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## **Buck Hill Farm**

<http://buckhillfarm.com/>

Contact (607) 652-7980 or [info@buckhillfarm.com](mailto:info@buckhillfarm.com)

*Buck Hill Farm is a 3rd generation maple syrup producer and specialty food manufacturer. Maple sugar is used as sweetener in our extensive product line. We offer wholesale distribution, private labeling and mail order to consumers. Our business also includes a sustainable agritourism destination serving farm-to-table breakfast on weekends. We raise our own pastured bacon, ham, sausage and beef, free range eggs, fruits and vegetables available on our breakfast menu and at our farm store.*

Products are available year-round and are certified pastured meat and gluten free. To place an order, contact by phone or email. We accept check, cash of delivery, credit card through website, and Venmo. Find a full product list on our website. Some of our products include:

- Elderberries: \$25/24 oz.
- Elderberry Elixir: \$35/pint
- Pancake Mix (Cases of 12): \$39.72
- Pure Maple Syrup, multiple sizes
- Maple Granola (5 lb. bag): \$27.50

## **Cowbella**

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

Contact Shannon Finn at (607)652-2814 or [whollycowbella@hotmail.com](mailto:whollycowbella@hotmail.com)

*Our cows are our family, and family is at the heart of everything we do on our over 200 year old Danforth Jersey Farm that's been in our family for 7 generations. We milk a small herd of 40 Jerseys and they are the stars in our Milky Way. They graze 70 acres of our Catskills pastures, and we turn their milk into our Cowbella products at our farmstead creamery.*

Products are available year-round including dairy, pork, maple, and beef. Certified pastured meat. To obtain a full product and price list or to place an order, contact by email or phone. Payment methods include check and cash on delivery. Order by Thursday for delivery next week.

- Maple syrup: \$18/quart, \$10/pint
- Maple sugar: \$12/lb



## **Tree Juice Maple Syrup**

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

Contact Ryan at (845) 245 8975 or [TreeJuiceMapleSyrup@gmail.com](mailto:TreeJuiceMapleSyrup@gmail.com)

*Tree Juice Maple Syrup is made in the Catskill Mountains of NY. We boil our pure maple sap on a traditional wood-fired evaporator for an all-natural maple flavor. We use aging and infusing techniques with natural ingredients to create unique flavor profiles that will leave you wanting more!*

Products are available year-round and can ship anywhere. To receive a full product and price list or to place an order, call or email. Purchasing methods include check, cash on delivery, credit card through website, and Paypal. Net 30 terms. Minimum order requirement is \$100. Some highlights from our product list include:

- Tree Juice Maple Syrup: \$50/gallon; 5 gallons for \$225
- Natural flavors include Pure, Bourbon, Vanilla, Chocolate and Blueberry
- All our varieties available in 12oz (soda style) bottles and mini variety packs, great as gifts

## **BEVERAGES**

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### **Scrumpy Ewe Cider**

[www.scrumpyewecider.com/our-juice](http://www.scrumpyewecider.com/our-juice)

Contact [scrumpyewecider@gmail.com](mailto:scrumpyewecider@gmail.com)

*Scrumpy Ewe Cider is an independently run, New York State Farm Cidery that ferments and grows a variety of European, heirloom and wild seedling apples in the fertile Schoharie Valley.*

Read more about our varieties Old Lunkie, Farmhouse Dry, Dabinett Spy and Stone Cutter on our website. Products available year-round. Vegan and gluten free. Payment options include check and cash on delivery. There is a minimum 4 case requirement. Prices include:

- 750ml bottles of any variety: \$12 per bottle or \$144 per case

### **Weathertop Farm, LLC**

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

Contact Kate at [weathertopfarmny@gmail.com](mailto:weathertopfarmny@gmail.com)

*Weathertop is a small organic herb, hemp and fruit farm owned and run by Kate Miller. We specialize in creating high quality drink mixers, Fire Cider, CBD rich Hemp, and herbal wellness products made from the abundance of the farm, both cultivated and wild crafted.*

Products are available all year and are pesticide and herbicide-free and certified organic. Payment methods include check, cash on delivery, credit card, Paypal, and Venmo. \$200 minimum ordering requirement. A full list of products and prices are on our website. Some highlights include:

- Fiery Cider: \$8.50 per bottle (250 ml)
- Turmeric Ginger Honey Switchel: \$8.50 per bottle (250 ml)
- Elderberry Ginger Honey Switchel: \$8.50 per bottle (250 ml)

## BAKED GOODS

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### Catskill Cooks

<https://catskillcooks.com>

Contact (607) 376-6188 or [bklyn426@rocketmail.com](mailto:bklyn426@rocketmail.com)

*I raise chickens for their eggs to create my gluten & GMO-free baked goods. I grind grains for my signature flour and make my own baking powder. I do not use any cornstarch.*

Products are available year-round and can ship anywhere. Place an order by phone one week in advance. Accept cash on delivery and Square. Customer pays for shipping. Products include:

- Banana, zucchini and pumpkin breads
- Focaccia bread (regular and vegan)
- Cheesy crackers
- Cookies, muffins and cupcakes
- Power brownies

## SKIN CARE

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### Catskills Comfrey

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

Contact Seth Hersh at (845) 254-4626 or [seth@catskillscomfrey.com](mailto:seth@catskillscomfrey.com)

*We are a small farm in Delaware County growing medicinal herbs: comfrey, arnica, calendula and CBD-dominant hemp. These herbs are used in creating our own 'clean & green' skincare ointments. We use non-certified organic growing methods.*

Products are available year-round. All products are pesticide and herbicide-free. Purchasing methods include check, cash on delivery, credit card and Paypal. Orders are shipped by USPS in flat rate boxes: \$15-25 depending on box size. 6-unit minimum order required. Contact us for a full product and price list. Some of our products include:

- Original ointment (4 oz.): \$10
- Chili Pepper, Arnica or Calendula ointments (4 oz): \$14
- CBD ointment (2oz): \$28