



# BUYER'S GUIDE





Bartholomew Consolidated School Corporation serves vegetable strips in cups of ranch dressing, using local cucumbers, peppers, and cherry tomatoes, in season.

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### Indiana Grown for Schools Network

**Vision:** We envision an Indiana food system that engages young people, farmers, school systems and whole communities in farm to school activities to create a new generation of food citizens.

**Mission Statement:** Indiana Grown for Schools Network is a collaborative effort to foster the relationships necessary to sustain farm to school activities in every Indiana county. By supporting local farmers and school communities, we forecast the emergence of agricultural leaders who understand the interconnectivity of food systems, resulting in healthier families, communities and economies.

Our Network seeks to expand and strengthen programming to **1)** increase local foods served in schools, **2)** create or sustain school gardens and **3)** incorporate nutrition education in the classroom.

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# Why Farm to School?

Indiana schools are responsible for the care and education of nearly 1.2 million students each year. Children spend nearly half their waking hours and consume more than half of their daily food at school. Because of this, schools are the best place to help students learn to make healthy choices that will last a lifetime. Through access to local foods and education, we can improve the health of children while creating strong local economies and engaged communities.

**Kids Win!** Farm to school provides all kids access to nutritious, high quality, local food so they are ready to learn and grow. Farm to school activities enhance classroom education through hands-on learning related to food, health, agriculture and nutrition.

**Farmers Win!** Farm to school can serve as a significant financial opportunity for farmers, fishers, ranchers, food processors and food manufacturers by opening doors to institutional markets.

**Communities Win!** Farm to school benefits everyone — from students, teachers and administrators to parents and farmers — providing opportunities to build family and community engagement. Buying from local producers and processors creates new jobs and strengthens the local economy.

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This Buyer's Guide is designed to reduce the real and perceived barriers to the procurement of local foods in Indiana schools. In this guide, you will find information on procurement procedures, food safety guidelines, regional produce seasonality, local success stories and a comprehensive list of local producers and distributors. This guide will also connect you to the appropriate contacts at the Indiana State Departments of Health, Education and Agriculture, should you need additional technical assistance.

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# Farm to School Success



## Manchester Community Schools

*“The kids love it and it puts money back in our own community!”*

When Becky Landes started with Manchester schools over 17 years ago, she was just looking for a job that would allow her to be on the same schedule as her kids. Now the Food Service Director, a position that she has held for 10 years, Becky prides herself on her schools’ involvement in farm to school.

Not only do Becky and her staff incorporate local ingredients into recipes whenever they can (signified on the menu by a small apple sticker), they also stock two 6-foot salad bars with fresh, local produce. Manchester also provides summer meals featuring an all-local chef’s salad!

What started out small as an annual local day, the farm to school program at Manchester Schools is robust, thriving and a point of pride for the whole community.

Although Becky works closely with Piazza Produce and Gordon Food Service to purchase locally when possible, it’s her relationship with local farmers in her own community that she credits with the program’s success. Since the program began in 2008, Becky has been buying local produce from RiverRidge Farm in Roann, a partnership that she calls a “truly collaborative effort.” The farm also delivers. “They’ll pick it one day and deliver it the next day. So,

you know, I can’t get any fresher than that.”

Moving forward, Becky wants to continue to grow the farm to school program at Manchester schools, because, as she puts it, “The kids love it and it puts money back in our own community!”

*Above: Becky and her team source cucumbers seasonally from RiverRidge Farm in Roann, along with salad mix, spinach, radishes, snack peppers, bell peppers, broccoli, and cauliflower. Becky says they also buy cherry tomatoes from the farm, which are “purple, yellow and orange... just beautiful and colorful and the kids like them!”*

# Kercher's Sunrise Orchards

Open since 1922, Kercher's Sunrise Orchards operates about 600 acres of fruits and vegetables – apples, cabbage, sweet corn, broccoli, zucchini, yellow squash, winter squash, pumpkins and peaches.

Bill Kercher and his sister are fifth generation farmers, and operate the farm with their parents. The farm includes a market and agri-tourism activities, and the family also runs a wholesale business, Sunrise Produce, which sources from other Indiana farmers (and beyond, when needed).

Both directly and through distributors (Piazza and Troyer), Kercher's Sunrise Orchards sells to K-12 schools in Goshen, as well as colleges and universities in the area. While Bill hopes to continue growing their K-12 business (and is always looking for new customers!), what he is most proud of about the farm's involvement in farm to school is how many kids they have been able to engage in agriculture.

Bill believes that all kids should have daily access to fresh produce, and to know how and

where their food is grown. That's why the farm hosts over 5,000 children each fall for field trips, and why Bill is involved in Agriculture in the Classroom (a national agriculture education program).

Helping kids connect to how their food is grown will hopefully inspire at least a few of them to choose agriculture as a career. Given the dwindling number of fruit and vegetable farmers in Indiana, Bill thinks that is just what we need to make sure we see more and more Indiana produce in our schools' cafeterias.



Three members of the Kercher family at the farm: Mollie Kieffer, Tom Kercher, & Bill Kercher

# Fall

## September

Apples  
Beets  
Blackberries  
Broccoli  
Brussels Sprouts  
Cabbage  
Carrots  
Cauliflower  
Collard Greens  
Cucumbers  
Eggplant  
Grapes  
Green Onions  
Kale  
Kohlrabi  
Onions (storage)  
Peaches  
Pears  
Peppers  
Potatoes  
Pumpkins  
Radishes  
Raspberries  
Snap Beans  
Spinach (extended)  
Summer Squash (extended)  
Sweet Corn  
Sweet Potatoes  
Tomatoes  
Turnips & Turnip Greens  
Winter Squash

## October

Apples  
Beets  
Broccoli  
Brussels Sprouts  
Cabbage  
Carrots  
Cauliflower  
Collard Greens  
Cucumbers  
Eggplant  
Green Onions  
Kale  
Kohlrabi  
Lettuce  
Onions (storage)  
Peaches  
Pears (storage)  
Potatoes  
Pumpkins  
Radishes  
Raspberries (extended)  
Snap Beans  
Spinach (extended)  
Summer Squash (extended)  
Sweet Potatoes  
Tomatoes (extended)  
Turnips & Turnip Greens  
Winter Squash

## November

Apples (storage)  
Beets (storage)  
Brussels Sprouts  
Cabbage  
Carrots  
Collard Greens (extended)  
Kale (extended)  
Lettuce (extended)  
Onions (storage)  
Pears (storage)  
Potatoes (storage)  
Pumpkins  
Raspberries (extended)  
Snap Beans  
Spinach (extended)  
Sweet Potatoes (storage)  
Tomatoes (extended)  
Turnips & Turnip Greens  
Winter Squash (storage)

**More online!** Visit [INGrown4Schools.com](http://INGrown4Schools.com) to explore the searchable producer map, sign up for our e-newsletter, download editable flyers, and share your F2S success stories and photos!

*“We started small... We would get local mini carrots (in purple, yellow, and orange) and — you know, people say it takes so much work — but we would not peel them, just scrub them. And we would leave the tops on! That was a sign to our students that this is local food.”*

– Becky Landes, Food Service Operation Manager  
Manchester Community Schools

LOCAL INGREDIENT SPOTLIGHT:

# CARROTS

- ✓ Carrots are one of the best sources for beta-carotene. This is super important for growing kids because our bodies turn it into Vitamin A, which is important for vision health, bones, teeth and skin!
- ✓ Just one medium carrot, or a handful of baby carrots, counts as one serving of your daily veggies.
- ✓ This guide contains 37 Indiana farms that grow carrots!

## Harvest Glazed Carrots

- |            |                                 |  |
|------------|---------------------------------|--|
| 21 lb 4 oz | Carrots, sliced                 | 1. Divide carrots evenly into steam table pans (12" x 20" x 2 1/2"), placing about 12.5 lbs per pan. |
| 1 lb       | Butter                          | 2. For glaze: combine butter, sugar, juice concentrate, honey, and spices.                           |
| 10 oz      | Sugar                           | 3. Mix cold water and cornstarch until dissolved. Add to glaze. Stir to blend.                       |
| 14 oz      | Frozen orange juice concentrate | 4. Bring glaze to a boil, stirring constantly. Remove from heat.                                     |
| 14 oz      | Honey                           | 5. Add dried cherries to carrots   |
| 1 Tbsp     | 1 tsp Ground nutmeg             | 6. Pour 2¾ cups glaze over each pan of carrots.  |
| 1 Tbsp     | 1 tsp Ground cinnamon           | 7. Bake:<br>Conventional: 375°F 20-30 min.<br>Convection: 325°F 15-20 min.                           |
| 1 qt       | Water, cold                     |  |
| 2/3 cup    | Cornstarch                      |  |
| 2 cups     | Dried cherries, chopped         |  |

Portion size	1/2 cup
Number of portions	100
Meal component	1/2 vegetable
Calories	120
Saturated fat	2.5 g
Sodium	90 mg

*Recipe reprinted from On, Wisconsin! Menus with permission from the Wisconsin Department of Public Instruction, 125 S. Webster St., Madison, WI 53703, 1-800-243-8782.*





**LOCAL INGREDIENT SPOTLIGHT:**

# APPLES

- ✓ In Indiana, apples are harvested from July through October, but can be stored all the way through February. This makes them an ideal option for both fall and winter recipes.
- ✓ Apples are super convenient! They are an original “fast food,” because they can be eaten with no processing.
- ✓ Apples are versatile. Kids love them fresh, sliced, dipped, dried or processed as a sauce or juice.
- ✓ Apples are a great snack option for kids because they contain about 85% water. Their natural sugars provide quick energy, while the fiber and bulky pulp make the eater feel full.
- ✓ There are 32 Indiana apple growers in this guide!

## Treasure Salad

- 25 Apples, medium, any variety, with peel, diced
- 1/2 cup Lemon juice
- 6 quarts Grapes, seedless, washed
- 2 quarts Yogurt, low fat, vanilla
- 3 cups Almonds, slivered, lightly toasted

*Grapes are a choking hazard for young children. When serving young children, cut grapes in half or substitute another fruit.*

1. Wash apples thoroughly. Slice into quarters lengthwise. Core quarters. Cut into medium dice and place in large bowl.
2. Drizzle with lemon juice and toss to coat evenly.
3. Wash grapes and remove from the stem. Add to apple mixture.
4. Fold yogurt into apples and grapes. Mix to evenly coat. Cover with food film and refrigerate.
5. Garnish with slivered almonds individually (1 tsp per portion), or entire salad.

Portion size	3/4 cup
Number of portions	100
Meal component	1/2 fruit
Calories	80
Saturated fat	0
Sodium	15mg

*Recipe courtesy of The New Hampshire Division of Public Health Services.*

# Winter

## December

Apples (storage)  
Beets (storage)  
Collard Greens (extended)  
Kale (extended)  
Lettuce (extended)  
Onions (storage)  
Pears (storage)  
Potatoes (storage)  
Pumpkins (storage)  
Radishes (extended)  
Raspberries (extended)  
Spinach (extended)  
Sweet Potatoes (storage)  
Turnips & Turnip Greens  
Winter Squash (storage)

## January

Apples (storage)  
Onions (storage)  
Pears (storage)  
Potatoes (storage)  
Radishes (extended)  
Spinach (extended)  
Sweet Potatoes (storage)  
Turnips (storage)  
Winter Squash (storage)

## February

Apples (storage)  
Onions (storage)  
Pears (storage)  
Potatoes (storage)  
Radishes (extended)  
Spinach (extended)  
Sweet Potatoes (storage)  
Turnips (storage)  
Winter Squash (storage)



Bartholomew Consolidated School Corporation started sourcing Indiana-grown ingredients in 2008 with three products, and Director of Food Service Nancy Millspaugh says she has made an effort to add one or two new items every year since. They source through Bush's Farm Market, Duck Creek Gardens, The Apple Works, and Piazza Produce, and they partner with community partners to fund special equipment and staff workshops. Student **vegetable intake increased 25%** when they launched the farm to school program, which Nancy credits to a combination of student marketing communications about the program, as well as the presentation techniques staff mastered during a workshop. (Pictured, left to right: Maryellen Pollitt; Tracy Piehl, Director of Food Service Nancy Millspaugh, and Kelly McNicholas.)

# Spring

## March

Chard (extended)  
Collard Greens (extended)  
Kale (extended)  
Onion (storage)  
Potatoes (storage)  
Radishes (extended)  
Spinach (extended)  
Turnips (storage)  
Winter Squash (storage)

## April

Asparagus  
Chard (extended)  
Collard Greens (extended)  
Kale (extended)  
Lettuce (extended)  
Onion (storage)  
Potatoes (storage)  
Radishes (extended)  
Spinach (extended)  
Winter Squash (storage)

## May

Asparagus  
Chard  
Cucumber (extended)  
Collard Greens (extended)  
Kale (extended)  
Lettuce (extended)  
Onion (storage)  
Potatoes (storage)  
Radishes  
Raspberries (extended)  
Spinach (extended)  
Strawberries  
Summer Squash (extended)  
Tomatoes (extended)  
Winter Squash (storage)



The Manchester Community Schools wrap bar lets students choose chicken strips or ham and then add their own toppings, including tomatoes, cucumbers, peppers, spinach, lettuce and onion — all local when seasonally available — plus Red Gold salsa and ranch dressing made in-house. Food Service Operation Manager Becky Landes says her best advice is to start small. “You can do it. You start off small, one day a week, a big event a year, and just figure out how you can grow it from there.”

LOCAL INGREDIENT SPOTLIGHT:

# LEAFY GREENS

- ✓ With a harvest season from June through October, leafy greens can also be purchased locally during their extended season (November - December and March - May).
- ✓ Dark, leafy greens are a great source of vitamin A, vitamin C, iron, calcium, folate and magnesium.
- ✓ Leaves and stems tend to collect sand and soil, so if buying fresh from a farm, be sure to submerge trimmed leaves in water and swirl around before drying and serving.
- ✓ This guide contains 70 Indiana farms that grow one or more types of leafy greens!

## Chicken and Spinach Quesadilla

- |   |   |
|---|---|
| <p>7 1/4 lbs Chicken thigh strips</p> <p>1 1/4 lbs Onions, yellow jumbo</p> <p>2 oz Garlic, whole peeled</p> <p>4 Tbsp Oil, olive canola blend</p> <p>6 1/2 tsp Salt, kosher</p> <p>81 g Parmesan cheese</p> <p>34 1/4 oz Mozzarella cheese</p> <p>17 1/8 lbs Baby spinach</p> <p>100 Tortillas, 9 inch</p> | <ol style="list-style-type: none"> <li>1. Dice onions and mince garlic.</li> <li>2. Saute onions and garlic in oil.</li> <li>3. Steam spinach in small batches until just slightly wilted. Add salt to cooked spinach.</li> <li>4. Mix spinach, onions, garlic, cheeses, and chicken together.</li> <li>5. Using #8 scoop (1/2 cup), put one scoop onto tortilla.</li> <li>6. Fold tortilla in half.</li> <li>7. Put 20 quesadillas per sheet pan.</li> <li>8. Bake at 350 degrees for about 10 minutes.</li> </ol> |
|---|---|

Portion size	1 quesadilla
Number of portions	100
Meal component	1/4 vegetable 1 1/4 meat
Calories	318
Saturated fat	2g
Sodium	591mg

Recipe courtesy of Chef Ann Foundation's website *The Lunch Box* ([thelunchbox.org](http://thelunchbox.org)).



# Summer

## June

Asparagus  
Beets  
Blackberries  
Broccoli  
Cabbage  
Chard  
Cherries  
Collard Greens  
Cucumbers (extended)  
Green Onions  
Peas  
Kale  
Kohlrabi  
Lettuce  
Onions (storage)  
Potatoes  
Radishes  
Raspberries  
Strawberries  
Spinach  
Summer Squash  
Tomatoes (extended)  
Turnips & Turnip Greens  
Winter Squash (storage)

## July

Apples  
Beets  
Blackberries  
Blueberries  
Broccoli  
Cabbage  
Carrots  
Cauliflower  
Cherries  
Chard  
Collard Greens  
Cucumbers  
Eggplant  
Green Onions  
Peas  
Kale  
Kohlrabi  
Lettuce  
Melons  
Onions  
Peaches  
Peppers  
Potatoes  
Raspberries  
Snap Beans  
Spinach  
Summer Squash  
Sweet Corn  
Tomatoes  
Turnips & Turnip Greens  
Winter Squash (storage)

## August

Apples  
Beets  
Blackberries  
Blueberries  
Broccoli  
Cabbage  
Carrots  
Cauliflower  
Chard  
Collard Greens  
Cucumbers  
Eggplant  
Grapes  
Green Onions  
Kale  
Kohlrabi  
Melons  
Onions  
Peaches  
Pears  
Peppers  
Potatoes  
Pumpkins  
Raspberries  
Snap Beans  
Summer Squash  
Sweet Corn  
Sweet Potatoes  
Tomatoes  
Winter Squash





**LOCAL INGREDIENT SPOTLIGHT:**

**BERRIES**

- ✓ Strawberries are ripe May - June, blueberries are available July - August, and raspberries and blackberries are harvested from June all the way through September!
- ✓ All berries are an excellent source of Vitamin C, which is essential for kids at school because it helps keep the brain functioning efficiently.
- ✓ This guide contains 43 farms that grow some kind of berry!

**Very Berry Yogurt Pizza**

- 100 2.2 oz Flatbreads
- 3 1/8 gal Yogurt, low fat, vanilla
- 8 1/2 lbs Blueberries
- 9 1/2 lbs Strawberries

1. Thaw flatbread.
2. Wash blueberries and strawberries. Chop strawberries.
3. Preheat oven to 350 degrees.
4. Place flatbreads on sheet pan (8 flatbreads per sheet pan) and toast for 7-10 minutes until crispy.
5. Allow flatbreads to cool before proceeding.
6. Top flatbread with a #8 scoop (1/2 cup) of yogurt. Spread evenly to the edges.
7. Sprinkle a #16 scoop (1/4 cup) of strawberries and #16 scoop of blueberries on top of the yogurt.

Portion size	1 flatbread
Number of portions	100
Meal component	1/2 fruit, 2 grain
Calories	317
Saturated fat	2g
Sodium	412mg

*Recipe courtesy of Chef Ann Foundation's website The Lunch Box (thelunchbox.org).*

A grant from Columbus Regional Hospital Foundation enabled Bartholomew Consolidated School Corporation to buy a shock freezer, which produces such tiny ice crystals that the defrosted product is virtually the same texture as fresh. The defrosted local berries can be used in fruit salad, parfaits and even for catering.





# Protein & Dairy

Are you thinking about buying eggs, dairy or proteins from a local farmer or producer? Here are a few helpful tips to get started:

## **There are many ways to buy local meats, dairy and eggs:**

Through formal and informal methods such as requests for proposals, invitations for bid or through USDA Foods.

## **Schools can source through broadline distributors, smaller distributors or directly from the farmer or producer.**

Discuss what local options are available through your distributor or talk with local farmers and producers who are interested in selling to schools.

## **Partnerships make a**

**difference:** Cooperation between school districts, vendors and meat processors is critical to successful procurement. Work together to communicate your specific needs for cuts, packaging and delivery frequency.

**Be flexible:** Good communication on both sides will ensure the procurement transactions are smooth. Let your farmers, producers and salespeople know what USDA guidelines you are working with and let them have the opportunity to work within those guidelines to meet your needs.

**Involve parent volunteer groups** in your F2S activities.

**Start small!** This is the number-one tip shared by foodservice directors who are successful with local sourcing.

**Freeze:** Keep menus local when you can by freezing unused products or items with seasonal availability for later use.

**Be creative:** Think creatively by using more economical cuts or blending meats with grains or legumes.

*Above:* Pork sausage from Martin's Custom Butchering in Wakarusa, at Manchester Community Schools. During winter months, the school system serves biscuits with (local) sausage gravy every week at the high school, and every other week at elementary and middle schools.

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**“Local pork is roughly 50 cents more per pound, but the quality is so much better. There’s hardly any fat that we drain off, whereas you might lose half of what you bought from a big distributor when you drain it.”**

– Becky Landes, Food Service Operation Manager  
Manchester Community Schools

# Indiana Producers

Browse all producers by county below, and visit [INGrown4Schools.com](http://INGrown4Schools.com) to explore the searchable producer map!

## ADAMS

-  \* **Hummels Country Honey**  
Honey, eggs, apples. Contact Justin Hummel:  
(260) 849-0232 [milkhoney86@yahoo.com](mailto:milkhoney86@yahoo.com)

## ALLEN

- \* **Big Brick House Bakery & Pasta**  
Pasta, whole grain flours for baking. Contact Leigh Rowan: (260) 563-1071  
[customerservice@bigbrickhousebakery.com](mailto:customerservice@bigbrickhousebakery.com)
-  **Dicks Organics**  
Produce, fruit. Contact Rick Ritter:  
(260) 341-2287 [sogfnginc@aol.com](mailto:sogfnginc@aol.com)
-  \* **Master's Hand BBQ**  
Sauces, seasonings, summer sausage, jerky, snack sticks.  
Contact Steve Beers: (260) 609-2442  
[steve@mastershandbbq.com](mailto:steve@mastershandbbq.com)
- \* **our3 Broth**  
Bone broth, dressings, cooked proteins. Contact Joseph Allison: (412) 996-5540  
[head2hock@gmail.com](mailto:head2hock@gmail.com)
- \* **Southwest Honey Co.**  
Honey. Contact Megan Ryan:  
(260) 609-2897 [education@southwesthoney.com](mailto:education@southwesthoney.com)

## BARTHOLOMEW

-  **Bush's Market**  
Seasonal produce and pork products.  
Contact: (812) 379-9077
-  **Duck Creek Gardens**  
Blackberries, black and red raspberries, strawberries.  
Contact Betsy Downy: (812) 546-2076  
[betsy@duckgardens.comcastbiz.net](mailto:betsy@duckgardens.comcastbiz.net)
-  **Ewenique Heritage Farm**  
Blackberries (frozen), persimmons. Contact:  
(812) 521-1917 [mamashepherd1957@gmail.com](mailto:mamashepherd1957@gmail.com)
-  **Pardiek and Sons Farm**  
Watermelon, sweet corn, tomato, cantaloupe. Contact:  
(812) 371-6140 [pardieckandsonfarms@gmail.com](mailto:pardieckandsonfarms@gmail.com)

-  \* **Walker Farms**  
Eggs, pork, vegetable produce, strawberry jam. Contact Angel Walker: (812) 343-9231  
[american-honey@att.net](mailto:american-honey@att.net)

-  **Whipkers Market**  
34 varieties of produce, incl. greens, blackberries, strawberries, potatoes, melons. Contact Keith Whipker: (812) 343-7392 [keith.whipker1586@gmail.com](mailto:keith.whipker1586@gmail.com)

## BENTON

-  **Windy Prairie Farm LLC**  
Baby spinach and romaine, cauliflower, broccoli, bell peppers, jalapeno peppers. Contact Keith Clute: (765) 426-8845 [kclute.wpf@outlook.com](mailto:kclute.wpf@outlook.com)

## BOONE

-  **Local Farms Harvest**  
Seasonal produce, beef, pork, poultry, dairy, grains, honey, value-added meats. Contact Derrick Cameron: (317) 714-2405 [dacf4366@yahoo.com](mailto:dacf4366@yahoo.com)
-  \* **Valentine Hill Farm**  
Seasonal produce, fruit preserves, whole grain breads and crackers. Contact Maria Smietana: (317) 439-0714 [bill@valentinehillfarm.com](mailto:bill@valentinehillfarm.com)
-  **WiseWood Farm**  
Greens, carrots, tomatoes, corn, peppers, broccoli, cauliflower, onions, beans, more. Contact Holly Woody: (317) 407-3254 [hollywoody79@gmail.com](mailto:hollywoody79@gmail.com)

## CARROLL

-  **Carroll County Crops**  
Seasonal produce. Contact: (574) 686-4194
-  **Indiana Packers Corporation**  
Pork, bacon, processed ham. Contact Curtis Hansen: (765) 564-7285 [curtis.hansen@inpac.com](mailto:curtis.hansen@inpac.com)

## CLARK

-  **Berry Best Farm**  
Over 30 varieties of produce incl. apples, berries, corn, peaches, and melon. Contact Steve Fouts: (812) 293-3541 [bberries@hotmail.com](mailto:bberries@hotmail.com)

 **The Pumpkin Shed**  
Beef, pork, squash, sweet corn, cabbage, kale, sweet potatoes, tomatoes, etc. Contact Kenneth Graf: (812) 246-9658 dairyfarm200@yahoo.com

 **Willow Wood Farms Llc.**  
Eggs, chicken and turkey (whole and cuts). Contact Joshua Brock: (502) 528-2432 josh@willowwoodfarmindiana.com

## CLAY

 **District 6 Farms**  
Blackberries. Contact Kristen Witt: (812) 798-5622 kristen@district6farms.com

## CLINTON

 **Farming Engineers Organic Produce**  
Tomatoes, carrots, beets, potatoes, onions, zucchini, squash, beans. Contact Lisa Burke: (317) 836-5061 burkefarm@gmail.com

 **Highland Heights Farm**  
Lettuce, greens, herbs, duck eggs, chicken eggs. Contact Evan Overbay: (765) 237-2112 evan@highlandheightsfarm.com

 \* **Shoups Country Foods, Inc**  
Pork burgers, pulled pork, mini hog roast, fully cooked ribs, BBQ sauce, seasoning. Contact Cheri Shoup Jones: (317) 752-8406 cheri@shoupscountry.com

## DAVISS

 **Etienne's Farm Market**  
Watermelon, fall squash, apples, tomatoes. Contact: (812) 254-7978

 **Mud Creek Mushrooms**  
Mushrooms, herbs. Contact: (812) 239-9247 sarahbeth0917@yahoo.com

 **Pete's Peaches**  
Asparagus, peaches, nectarines. Contact Pete Slowik: (812) 890-3908 pandkslowik@gmail.com

## DEARBORN

 **Lobenstein Farm**  
Seasonal produce, meat. Contact: (513) 582-0762 lobensteinfarmcsa@gmail.com

 **Scenic View Farm**  
Freezer beef. Contact Wess Booker: (812) 537-2509 scenicviewfarm@hotmail.com

## DELAWARE

 **5 Chickens**  
Many varieties of produce incl. carrots, spinach, tomatoes, and melons. Contact Susan Klinger: (765) 702-1909 5chickenshc@gmail.com

 **Shrock Family Farm**  
Whole chickens. 30 varieties of produce incl. carrots, greens, potatoes, melons. Contact Shelly Shrock: (765) 759-7481 shrockfarm@gmail.com

 **Something Better (Naturally Grown)**  
Over 19 varieties of produce incl. broccoli, watermelon, tomatoes, peas, zucchini. Contact Tammy Johnson: (765) 760-0083 tljnov1965@yahoo.com

 **Tomato Shack**  
Beans, carrots, corn, cucumbers, greens, herbs, lettuce, okra, peppers, squash, tomatoes, zucchini. Contact Philip Harris: (765) 717-8229 iphil0321@yahoo.com

## DUBOIS

 **The Hostetter Farm**  
Seasonal produce. Contact: (812) 661-7397

## ELKHART

 **Bullard's Farm Market**  
Sweet corn, pumpkins. Contact: (574) 293-3276 kebullard.me@gmail.com

 **Culver Duck Farms**  
Duck. Contact Sean Smith: (574) 825-9537 sean@culverduck.com

 \* **Kercher's Sunrise Orchards/Sunrise Produce**  
Variety of produce incl. apples, squash, sweet corn, melon. Apple cider. Contact: (574) 533-7465 maureen.kercher@gmail.com

 **Stumptown Cattle Company**  
Beef, frozen, any cut. Contact Rod Mullet: (574) 305-0337 rttmullet@hotmail.com

 **Yoders Produce Farm**  
Romaine, spring mix, arugula, lettuce, spinach, kale, variety of herbs. Contact: (574) 350-9303 yodersproduce@comcast.net

## FLOYD

 **Carr's BBQ and Market**  
Beef. Contact Adam Carr: (502) 298-9074 adam@carrsbbqandmarket.com

 **Loftus Organics**  
17 varieties of produce incl. cucumbers, eggplant, squash, sweet corn, potatoes. Contact Brittany Loftus: (812) 972-1057 info@loftusorganics.com

- 🍌 **Next Generation Farm**  
Seasonal fruits and vegetables, eggs, microgreens.  
Contact James Ashby: (502) 445-6141  
nextgenerationfarm@yahoo.com

## FOUNTAIN

- 🍌 **Coffing Bros. Orchard Co.**  
Apples. Contact Joe Coffing:  
(765) 793-3450 abcapples@gmail.com
- 🍌\* **Payton's Barbecue**  
Heat-and-serve taco filling, pulled pork BBQ  
and Coney sauce. Contact William Gabbard:  
(765) 294-2716 PaytonsBBQ@att.net

## FRANKLIN

- 🍌 **Beneker Family Farms**  
Whole beef, cut to customer specification. Contact  
Jayme Beneker: (513) 635-8309  
info@benekerfamilyfarms.com
- 🍌 **Doll's Orchards**  
Apples, peaches. Contact George Doll:  
(812) 934-4563 dollsorchards@hotmail.com
- 🍌 **Melon Acres**  
Watermelon, cantaloupe, asparagus, cucumber, sweet  
corn. Contact: (812) 745-4033 mike@melonacres.com
- 🍌🍌 **Michaela Farm**  
Eggs and 25 varieties of produce incl. carrots,  
kale, melon, greens, potatoes, squash. Contact:  
(812) 933-0661 michaelafarm@etczone.com

## FULTON

- 🍌 **Schnabeltier**  
Cheese incl. cheddar, gouda, swiss. Contact Kori Pugh:  
(574) 224-5445 k.pugh@schnabeltier.com
- 🍌 **Siders Blueberry Farm**  
Blueberries. Contact: (574) 223-6632

## GIBSON

- 🍌 **Larkins Produce**  
Tomatoes, cucumbers, peppers. Contact Jesse Larkins:  
(317) 446-7698 jflarkins@yahoo.com
- 🍌 **Legacy Taste of the Garden**  
Seasonal vegetables. Contact Denise Jamerson:  
(812) 385-0159 deajam65@gmail.com
- 🍌 **Ritter Farms**  
Melons, squash, tomatoes, cabbage, okra, eggplant,  
green beans, potatoes, sweet corn. Contact:  
(812) 664-0704

## GRANT

- 🍌🍌 **Good As It Gets Farm**  
Beef, seasonal produce, eggs. Contact Brook Christian:  
(765) 251-3876 goodasitgets8663@gmail.com
- 🍌\* **The Market at Swayzee**  
Hand-breaded pork tenderloins. Contact Jim Cruea:  
(765) 661-3822 jamescruea@aol.com

## GREENE

- 🍌🍌\* **Four Flags Farm**  
Heirloom produce, pasture raised eggs, maple syrup,  
shitake mushrooms, pasta. Contact Armonda Riggs:  
(812) 863-2771 info@fourflagsfarm.com
- 🍌 **Glory Hill Family Farm**  
Seasonal produce. Contact:  
(812) 679-6063 angelmikusak@hotmail.com
- 🍌\* **Shawnee Hills Farm**  
Orchard produce, herbs (culinary and  
medicinal), teas. Contact Melanie McQuinn:  
(713) 560-8424 shawneehillsfarm.info@gmail.com

## HAMILTON

- \* **BeeFree LLC**  
Packaged, ready-to-eat snacks. Contact Jennifer Wiese:  
(317) 402-1019 jennifer.wiese@beefreegf.com
- 🍌\* **Farmer's Gold**  
Honey, raspberries, tomatoes, cucumbers,  
peppers, spinach, Asian greens, herbs. Contact:  
(317) 250-0963 farmersgoldhoney@comcast.net
- 🍌 **Garlic Boss**  
Garlic. Contact Jeremy Vogt: (317) 413-2598  
info@garlicboss.com
- \* **No Label at the Table**  
Gluten-, dairy-, and allergen-free baked goods.  
Contact Shelly Henley: (317) 607-6233  
shelly@nolabelatthetable.com
- \* **Pastries Chefs**  
Breads, pastries. Contact Gilbert Serrat:  
(317) 712-6180 gilbert@pastrieschefs.com
- \* **Some Like It Hot LLC**  
Salsas, vegan/vegetarian tamales (black bean  
w/ or w/o cheese), chicken tamales. Contact:  
(317) 626-3086 Elaine4193@att.net

## HANCOCK

- 🍌 **At Ease Orchard**  
Apples. Contact Joseph Ricker:  
(262) 388-1261 ateaseorchard@gmail.com

🌱 **Berry Goods Farm**  
Produce incl. berries, carrots, kale, green beans, tomatoes, and potatoes. Contact: (317) 395-8249 berrygoodsfarm@gmail.com

🌱 **Brandywine Creek Farms**  
Watermelon, sweet corn, tomatoes, kale, collard greens, cucumbers, bell peppers. Contact Amanda Lawler: (317) 935-0700 jlawler@brandywinecreekfarms.org

🌱 **Garst Gardens**  
Tomato, cucumber, sweet corn. Contact: (317) 965-2764 garstgardens@gmail.com

🌱🔥 **Tyner Pond Farm**  
Pasture-raised beef, pork, chicken. Contact Amber Groce: (317) 407-3371 amber@farmersmarket.com

🌱 **Well Done Beef LLC**  
Angus beef: ground beef patties, roasts, steaks, summer sausage, stew meat. Contact Amy Effing: (765) 785-2241 wedobeco@gmail.com

## HARRISON

🌱 **Blue Hearrin Farm**  
Broccoli, cauliflower, cabbage, tomatoes, corn, green beans, melons, etc. Contact: (812) 972-1469 jonathantiphearrin@hotmail.com

🌱🔥\* **Millers Meats and Produce**  
Beef and pork cuts; 21 varieties of produce incl. corn, spinach, berries; jellies. Contact Lynn Miller: (812) 968-3429 lynn-miller89@hotmail.com

## HENDRICKS

🌱 **Albright Farms**  
Angus beef, any cut, pork, any cut. No steroids, antibiotics, or preservatives. Contact Claire Howard: (812) 946-3789 clairehoward80@yahoo.com

🌱 **Brock Farms Angus Cattle**  
Angus beef. Contact Kris Brock: (317) 850-3434 brockangus4@gmail.com

## HENRY

🌱🔥 **Becker Farms**  
Beef, pork, chicken, turkey, and eggs. Contact Kyle Becker: (765) 714-4457 emily@beckerfarmsin.com

🌱 **Deadheaders Greenhouse**  
Tomatoes, green beans, flowers, pickles, cucumbers. Contact: (765) 524-6876 trbfarm@gmail.com

## HOWARD

🌱 **Bent Arrow Acres**  
Chicken (whole or pieces), pork (sausage, brats, roasts, etc.). Contact Claire Trost: (614) 806-0056 bentarrowacres@gmail.com

\* **Popcorn Cafe**  
Popcorn. Contact Grace Jones: (425) 213-7516 grace@popcorncafeshop.com

🌱 **Pumpkin Valley Farms**  
Melons, tomatoes, sweet corn, pumpkins, squash, apples, blueberries. Contact Thomas Trine: (765) 513-7856 tom@windmillgrill.com

## HUNTINGTON

🌱 **HOFF Produce**  
15 varieties of produce incl. lettuce, tomatoes, peppers, carrots, melons. Contact Darin Hoffman: (260) 452-8755 hoffman004.dh@gmail.com

🌱🔥🍷 **Seven Sons Farms**  
Beef, pork, chicken, turkey, eggs, butter. Contact: (877) 620-1977 support@sevensons.net

## JACKSON

🌱 **Christopher Farms**  
Produce, honey, maple syrup, eggs. Contact Chris Gilbert: (317) 622-8377 chris@christopherfarms.org

🍷 **Lot Hill Dairy Farm**  
Cheese, gelato, butter. Contact Jon Claycamp: (812) 525-8567 jonclaycamp@yahoo.com

🌱 **Plumer & Bowers Farmstead**  
23 varieties of produce incl. carrots, corn, apples, berries, pears, yams, spinach. Contact Patricia Bowers: (812) 216-4602 plumerbowersfarmstead@yahoo.com

🌱 **VanAntwerp's Farm Market**  
Peppers, tomatoes, melons, squash, cucumbers, okra, lettuce. Contact: (812) 498-3764 Dave34936@hotmail.com

🌱 **Wonning Farm and Produce**  
Melons, cucumber, pumpkin, summer squash, sweet corn, tomatoes. Contact Louis Wonning: (812) 498-0849 wonningproduce@gmail.com

## JASPER

🌱 **Triple B Tilapia**  
Fish fillets (tilapia). Contact Jeff Martin: (219) 743-1520 triplebtilapia@gmail.com

## JEFFERSON

- 🌿 **Summer Solstice Farms**  
38 varieties of produce incl. carrots, berries, melons, greens, tomatoes. Contact Heidi Potter: (812) 873-8839 summersolsticefarms@yahoo.com

## JENNINGS

- \* **Gresham Foods**  
BBQ sauce. Contact Bryan Gresham: (812) 528-4349 bryang@greshamfoods.us

## JOHNSON

- \* **1823 Bakehouse**  
Gluten-free baked goods including biscuits, rolls, bread, graham crackers, and more. Contact Thomas Moore: (317) 508-6143 info@1823bakehouse.com
- \* **Brick House Vinaigrettes**  
Salad dressings. Contact Jeff Bricker: (317) 439-1698 chefbricker@yahoo.com
- 🌿 **Nature's Gift**  
Lettuce, tomatoes, cucumbers, kale, sweet peppers, red potatoes, watermelon. Contact John Woodbury: (765) 318-1326 woodbury@netdirect.net
- 🍖 **Red Barn Meats LLC**  
All cuts of beef, pork, lamb; beef pepperoni, summer sausage, snack sticks. Contact Doug Abney: (317) 409-6857 redbarnmeatsllc@yahoo.com
- 🌿\* **StaufferBuilt Farms**  
Grass-fed beef, pork, jam, salsa, spaghetti sauce, corn, green beans. Contact Jen Stauffer: (812) 498-1455 jenstauffer3@gmail.com
- 🌿 **The Apple Works**  
Apples. Contact Sarah Brown: (317) 878-9317 appleworks@embarqmail.com

## KNOX

- 🌿 **J & J Farming Company**  
Watermelon, cantaloupe. Contact: (812) 890-1175 pumpkin.williams13@gmail.com
- 🌿 **Mayall's Market and Greenhouse**  
37 varieties of produce, including apples, spinach, raspberries, melons. Contact Lindsay Owens: (812) 745-5263 lowens@washtimesherald.com
- 🌿 **Obermeyer and Turbett Farms**  
Watermelons. Contact: (812) 890-0576

## KOSCIUSKO

- 🍳 **Creighton Brothers**  
Shell eggs. Contact Jason Nichols: (574) 376-2550 jason@creightonbrothersllc.com
- 🌿 **Denney Farms**  
Over 30 varieties of produce incl. carrots, spinach, apples, berries, melon, pears. Contact Brittany Denney: (260) 352-2602 stylin40s@frontier.com
- 🌿 **Hellen Mapeka**  
14 varieties of produce, incl. greens, melons, tomatoes. Contact Hellen Mapeka: (901) 736-3046 krmapeka@gmail.com
- 🍖 **The Olde Farmhouse**  
Grass-fed beef, chicken, turkey, goat, 20 varieties of produce incl. apples, berries, melon. Contact: (574) 268-7745 oldefarmhouse5@yahoo.com

## LAGRANGE

- 🍳🌿 **Country Meadows Farm**  
Grass-fed beef, pastured poultry, pastured pork, pastured eggs, pastured dairy products. Contact Bob Eash: (260) 336-2106 bob@bestforage.com
- 🍖 **Gunthorp Farms**  
Pastured chicken, pastured turkey, pastured pork. Contact Kara Babinec: (260) 499-0159 kara@gunthorpfarms.com

## LAKE

- 🌿\* **County Line Orchard**  
Apples, sunflowers, pumpkins, cider, donuts. Contact Ryan Richardson: (219) 712-0835 ryan@lukebrands.com
- 🌿🍳 **Faith Farms**  
Vegetables, eggs. Contact Curtis Whittaker: (773) 851-4505 cwhittaker@cawhittakercpa.com
- 🌿 **Five Hands Farm**  
Seasonal fruits and vegetables. Contact Nash Bruce: (219) 781-4310 5handsfarm@gmail.com
- 🌿 **Peace Garden and Farms**  
Okra, bell peppers, lettuce. Contact Marty Henderson: (219) 427-4812 peacegef@sbcglobal.net
- 🌿 **Planting Possibilities**  
Tomatoes, corn, lettuce, cucumbers, herbs. Contact Mark Neiner: (219) 237-9353 admin@plantingpossibilities.org
- 🍲 **Pleasant View Dairy Corp.**  
Milk, white and flavored for schools. Contact Bill Leep: (219) 838-0155 bill@pleasantviewdairy.com

## LAPORTE

- 🌿 **Garwood Orchards**  
Variety of produce incl. apples, berries, cherries, peaches, plums, cucumbers. Contact Brian Garwood: (219) 363-5604 garwoodfarms@gmail.com
- 🍎 **J R Produce**  
Eggs, seasonal produce. Contact: (219) 363-0397 jrstock@csinet.net
- 🍖 **Mitzner Meats**  
Meat incl. ground beef, hamburgers, hams, bacon, ground pork, sausage, more. Contact: (219) 716-2721 mitznerfarms@hotmail.com
- 🌿 **Radke's Orchard**  
Apples. Contact: (219) 872-3140
- 🍖 **Schafer Farms Quality Beef**  
All cuts of beef. Contact Matt Schafer: (219) 508-1071 matt@schaferfarmsin.com

## MADISON

- 🌿 **Asparagus Annie's**  
Over 40 varieties of produce, inc. carrots, corn, greens, apples, berries, melons. Contact Laura Smith: (954) 213-7464 asparagusannies@gmail.com
- 🌿 **Free Folk Farm**  
19 varieties of produce incl. beets, carrots, spinach, tomatoes, zucchini, cantaloupe. Contact Charles Pease: (765) 744-6861 freefolkfarm@gmail.com
- 🌿 **Full Hand Farm**  
27 varieties of produce incl. broccoli, carrots, lettuce, peas, potatoes, zucchini. Contact Genesis McKiernan-Allen: (503) 807-1842 genesisanna@gmail.com
- 🌿\* **Fungi Fanatic**  
Mushrooms, garbanzo beans, green beans, pinto beans. Contact: (765) 278-6866 josh@fungifanatic.com
- \* **Jen's Country Kitchen BBQ Sauce**  
BBQ sauce. Contact Johnny White: (317) 374-5765 jensbbqsauce@yahoo.com
- 🍓 **Prairie Farms Dairy Inc**  
Milk and liquid dairy products, incl. yogurt and sour cream. Contact Darin Copeland: (618) 659-5191 dcopeland@prairiefarms.com
- \* **Batch No. 2**  
Wholegrain mustard, cajun mustard, ballpark mustard, tomato catsup. Contact Zach Rohn: (317) 674-5134 zwrohn@gmail.com
- \* **Best Boy Products LLC**  
Mustards, salad dressings, BBQ sauces. Contact Kathy Hays: (317) 442-9735 kathy@bestboyandco.com
- \* **Cornerstone Bread Co.**  
Breads and other baked goods. Contact Cindy Helmling: (317) 897-9671 cindy@cornerstonebread.com
- \* **Eisele's Honey**  
Honey. Contact Jeff Peterson: (317) 896-5830 eiseleshoney@gmail.com
- 🌿🍖 **Falling Waters Farm**  
Lettuces, microgreens, herbs, whole fish. Contact Jon Shope: (317) 507-8527 jshope@fallingwaters.farm
- 🌿 **Fortune Acres**  
32 varieties of produce incl. berries, carrots, jicama, lettuce, potatoes, spinach. Contact Mark King: (317) 698-8489 2sustaininc@gmail.com
- 🌿 **Garcias Gardens**  
30 varieties of produce incl. berries, carrots, cucumbers, tomatoes, grapes. Contact Daniel Garcia: (765) 532-0351 farmerdan@garciasgardens.com
- 🌿\* **Hoosier Popcorn Company**  
Popcorn, oils, salt, popcorn kits. Contact Isaac Hughes: (765) 918-7833 info@hoosierpopcorn.com
- 🌿 **KC Sunshine Farm**  
Pumpkins. Contact: (317) 432-5496 christykrieg@rocketmail.com
- 🌿 **Lawrence Community Gardens**  
19 varieties of produce incl. lettuce, broccoli, melon, greens, celery, berries. Contact Sharrona Moore: (317) 748-2437 lawrencecommunitygardens@yahoo.com
- \* **Mrs. Murry's Naturals**  
Plant-based foods, baked goods, soups, entrees. Contact Iesha Murry: (317) 478-2547 joy@mrsurrysnaturals.com
- \* **Native Bread**  
Gluten-free artisan breads incl. honey oat, cinnamon raisin, sourdough, seeded loaf. Contact Hayley McGinley: (219) 508-9909 hayley@nativebread.com
- \* **Pa & Ma Bar-B-Que Sauce**  
BBQ Sauce. Contact Kenny Rogers: (317) 294-2533 kenny@pamabbq.com

## MARION

- 🍎 **3 Sisters Garden**  
Eggs, seasonal produce. Contact Cheri Hood: (317) 319-6952 cdhoodc@gmail.com

## **PSOE Farms**

Goat cheese, chicken eggs, vegetables. Contact Chris Larson: (317) 775-6660 clarson@psoebrookside.org

## **Roka Farms**

Herbs, mushrooms. Contact: (317) 983-5763 chad@rokafarms.com

## **Smoking Goose**

Sausages, bacon, lunch meats, smoked meats, salami, hams. Contact Corrie Cook: (317) 698-5126 corrie@smokinggoose.com

## **Super Micro Greens**

Microgreens. Contact Ian Mott: (812) 993-0440 ian@supermicrogreens.com

## **Sweet Things, Sweet Bakery & Snax**

Chocolate pretzels, whole wheat sugar cookies, muffins, breads. Contact Cassandra Schuchman: (317) 716-8480 sweetthings@mac.com

## **Temple Gardens**

24 varieties of produce incl. carrots, melons, berries, spinach, tomatoes. Contact Danielle Guerin: (317) 225-8391 templegardenindy@gmail.com

## **Urban Ladle LLC**

Gluten-free frozen soups. Contact Lisa Sprunger: (317) 966-5826 lisa@urbanladle.com

## MARSHALL

## **Farming for Life**

Produce incl. carrots, beets, onions, cabbage, kale, basil, pickling cucumbers. Contact: (574) 835-1361 jgady@rtcol.com

## **Jeanine Keb**

29 varieties of produce, incl. apples, blueberries, carrots, lettuce, strawberries, melon. Contact: (874) 217-5776 t.jkeb2@gmail.com

## **Lemler's Sweet Corn and Pumpkins**

13 varieties of produce incl. corn, cucumbers, potatoes, pumpkin, zucchini, melons. Contact Tim Lemler: (574) 342-2293 melinda@fourway.net

## **Tillman Farms**

Blueberries. Contact: (574) 292-5586 tillmanfarmsindiana@gmail.com

## MEADE (KY)

## **Buzzin Beats Farm**

Produce incl. carrots, corn, greens, squash, tomatoes, zucchini, apples, melon. Contact Megan Hager: (270) 320-3172 dragon.carrots.sf@gmail.com

## MIAMI

## **Catey Heritage Farm**

Beets, cauliflower, cucumbers, greens, herbs, lettuce, spinach, tomatoes, etc. Contact Lauren Catey: cateyheritagefarm@gmail.com

## **Healthy Hoosier Oil**

Sunflower oil, canola oil. Contact Mark Boyer: (765) 469-2479 healthyhoosieroil@gmail.com

## **Hunt Family Farm**

Pasture-raised pork. Contact Nathan Hunt: (765) 669-0738 natehunt00@hotmail.com

## **Ladd Farms**

Cabbage, watermelon, cucumbers. Contact: (765) 776-0512 Jbladd@laddfarms.co

## MONROE

## **American Mushroom and Spice Co.**

Mushrooms. Contact: (812) 679-3142 americanmushroomandspice@gmail.com

## **Dillman Farm**

Fruit butter, preserves, pickles, mustard, salsa, dressing. Contact Megan Hoskins: (812) 825-5525 megan@dillmanfarm.com

## **Growing Opportunities**

Variety of lettuces and leafy greens. Contact: (812) 821-7470 elogsdon@insccap.org

## **New Ground Farm**

Salad greens, baby cucumbers, snack peppers, baby carrots. Contact Mike Record: (812) 318-2538 mike@newgroundfarm.com

## **Sycamore Run Farm**

Ground beef, roasts, steaks, ground lamb, lamb roasts. Contact Jason Hobson: (812) 340-2576 jason@sycamorerun.farm

## MONTGOMERY

## **Hydro-Agro Farms**

Lettuce, arugula, basil, kale, cilantro. Contact Javier Campos: (765) 412-6089 camposj1969@gmail.com

## **Shannon Family Farms**

All cuts of pork, chicken, and beef, cut and packaged to order. Contact Jonathon Shannon: (765) 376-5625 jonathan@shannonfamilyfarms.com

## **Trinity Acres Organic Farm**

Over 40 varieties of produce incl. carrots, peas, greens, berries, pears, melon. Contact Gary Cox: (765) 366-5003 woodshed02@gmail.com

### **Woody Family Farms**

Ground beef, eggs, produce incl. lettuce, kale, berries, spinach, more. Contact Elizabeth Woody: (765) 794-5054 woodyfamilyfarms@gmail.com

## MORGAN

### **The Copper Goat**

Wide variety of microgreens, sunflowers, salad mixes. Contact: (765) 913-9182 thecoppergoat1@gmail.com

### **Risin' Creek Creamery**

Goat cheese, feta cheese, chicken eggs. Contact Tim Vanzant: (765) 318-1711 risincreek@yahoo.com

### **Traylor Farm**

Produce incl. carrots, corn, tomatoes, melons, grapes, berries. Contact Doug Traylor: (317) 755-6355 dhtraylorfarm@yahoo.com

## NOBLE

### **Bender's Orchard**

Apples, pears, Asian pears. Contact Rachel Bender: (260) 442-5073 benderappleorchard@gmail.com

### **Orchard Hill Farm**

Apples, plums, cherries, peaches, pears, apple butter and jelly, apple cider vinegar. Contact: (260) 347-3682 orchardhill@ligtel.com

## ORANGE

### **Paoli High School Farm**

Pork, lettuce. Contact Cory Scott: (812) 723-3905 scottc@paoli.k12.in.us

## PORTER

### **Birky Family Farms Country Gourmet**

Pork, beef, lamb, goat, chicken, turkey, rabbit, duck. Contact Chris Birky: (219) 309-5090 info@birkyfarms.com

### **Wholesome Family Farms**

Whole chicken, chicken parts, ground chicken, goat chops, bacon, eggs. Contact Scott Moyer: (219) 488-6736 BobbiLee001@gmail.com

## PULASKI

### **Hole in the Woods Farm**

Over 40 varieties of produce incl. carrots, spinach, melon, and berries. Contact Chad Gard: (574) 933-1993 chad@holeinthewoodsfarm.com

### **Sunrise Harvest Farm LLC**

Fresh blueberries, blueberry jam. Contact: (219) 954-0007 sunriseharvestblueberries@gmail.com

## PUTNAM

### **Chandler's Farm and Country Market**

Tomatoes, sweet corn, sweet potatoes, peppers, apples, cheese. Contact: (317) 539-6255 or (317) 840-4523 chandlerms76@live.com

### **Heavenly Springs Farm**

18 varieties of produce incl. asparagus, berries, carrots, corn, tomatoes, zucchini. Contact Heather Perkins: (765) 721-1572 heavenlyspringsfarm@gmail.com

## RANDOLPH

### **Christopher Farm**

Produce incl. carrots, greens, onions, peas, potatoes, spinach, tomatoes. Contact Wendy Carpenter: (812) 459-4475 ruralwendy@gmail.com

## RIPLEY

### **Kestler Farms**

All cuts of beef. Contact: (812) 934-4835 info@kestlerfarms.com

## RUSH

### **Arnold Farms**

Baked goods, produce incl. tomatoes, broccoli, carrots, herbs, kale, spinach. Contact Emma Hawk: (765) 561-3518 arnold.farms@zoho.com

### **Circle R Produce**

Green beans. Contact: (765) 561-4045 circleproduce@yahoo.com

### **Shamrock Farm**

Variety of mushrooms. Contact: (317) 697-9888 shamrock.farm@yahoo.com

### **Souder Farms Sweet Corn LLC**

Sweet corn (fresh and frozen), locally grown frozen green beans. Contact Steve Souder: (765) 561-1767 or (765) 645-5241 souderfarms@yahoo.com

## SHELBY

### **Harker Family Farms & Orchard**

Apples, peaches, sweet corn, plums, cherries, nectarines, more. Contact Debbie Harker: (765) 525-9755 harkerfamilyfarms@gmail.com

### **Orem Family Farm**

Grass-fed organic beef, pastured pork, free range eggs. Contact Andy Orem: (317) 364-9089 ajorem@shelbycs.org

## SPENCER

### \* Lakeview Orchards

Organic popcorn, organic rolled oats. Contact: (812) 649-2753

### 🍷🥛 Steckler Grassfed LLC

Grass-fed beef and lamb, organic cheeses, pastured eggs. Contact Jerry Steckler: (812) 686-8496 grassfed@fullnet.com

## ST. JOSEPH

### 🥛 Crystal Springs Creamery

Flavored yogurt, cheese curds. Contact Derrick Cameron: (317) 714-2405 dacf4366@yahoo.com

### 🍷🍷 Kankakee Valley Homestead

Eggs, salad greens, microgreens, radishes. Contact Thomas Eich: (574) 780-5720 kvhfarmsllc@gmail.com

### 🍷 Miller's Goats & Gardens

36 varieties of produce incl. carrots, cauliflower, corn, greens, herbs, lettuce, berries. Contact Rebecca Miller: (574) 780-8684 rmiller14250@gmail.com

### 🍷 Rainfield Farms

Lettuce mixes, herbs. Contact: info@rainfieldfarm.com

### 🍷 Sunchoke Farms

23 varieties of produce incl. beets, carrots, greens, berries, grapes, melons. Contact Susan Greutman: (574) 850-7685 susangreutman@gmail.com

### 🍷 Unity Gardens

26 varieties of produce incl. beets, carrots, berries, apples, sprouts, broccoli. Contact Sara Stewart: (574) 315-4361 growunitygardens@yahoo.com

## STARKE

### 🍷 Amori Greens

Lettuces, greens, herbs, edible flowers. Contact Kimberly Morris: (937) 564-8019 amorigreens@gmail.com

### 🍷 Kajers Greens

Micro greens, salad greens, arugula, mustard greens, kale, butterhead lettuce. Contact: (219) 561-1006 kajersgreens@yahoo.com

## SULLIVAN

### 🍷 Walsh Gardens

18 varieties of produce incl. beans, beets, broccoli, carrots, corn, lettuce, squash, berries. Contact Robin Walsh: (812) 397-0597 walshgardens@outlook.com

## SWITZERLAND

### 🍷 Clearfield Stock Dogs and Lamb

Lamb. Contact Denise Rackley: (605) 842-6321 rackleydenice@gmail.com

## TIPPECANOE

### 🍷 Crowl Cattle

Beef, poultry, pork. Contact Cadel Crowl: (260) 668-3156 crowlcattle@gmail.com

### 🍷 Purdue University Student Farm

Tomatoes, peppers, onions, green mixes, lettuce, arugula, kale. Contact: (317) 473-3655 ctadair@purdue.edu

### 🍷 Red Giant Union LLC

Variety of fruits, vegetables, leafy greens, herbs. Contact Austin Kasso: (631) 553-6402 redgiantunion@gmail.com

### 🍷 The Farm at Prophetstown

Ground beef, sausage, pork patties, hamburger patties. Contact Leslie Conwell: (765) 567-4700 farmatprophetstown@gmail.com

### 🍷 Wea Creek Orchard

Apples, peaches, nectarines, pumpkins. Contact Perry Kirkham: (765) 807-6142 management@weacreekorchard.com

## TIPTON

### \* Groomsville Popcorn

Popped popcorn. Contact Amanda Baird: (765) 479-5585 jacob@groomsvillepopcorn.com

## VANDERBURGH

### 🍷 Bud's Farm Market

Tomatoes, peppers, cucumbers, lettuce, spinach, kale. Contact: (812) 477-3070 bud@budsfarm.com

### 🍷 Reimanns Farm Market

Apples, squash, zucchini, tomatoes, peppers, pumpkins, watermelon, kettle corn, etc. Contact: (812) 661-1364 k.james.1.19@gmail.com

### 🍷 Seventh Wave Aquagrow

Romaine lettuce, microgreens incl. sweet pea, radish, broccoli, mighty mix. Contact: (812) 431-8817 seventhwaveag@yahoo.com

### 🍷 The New Engelbrecht's Orchard

Sweet cherries, peaches, nectarines, apples. Contact Tim Schulz: (901) 573-7174 tandkschulz@gmail.com

## VIGO

- 🌱 **Greener Scenes Aquaponics**  
Mixed salad greens, basil, tomatoes. Contact: (812) 236-7588
- 🌱 **White Violet Center for Eco-Justice**  
36 varieties of produce incl. berries, cherries, melons, carrots, apples, spinach, tomatoes. Contact Candace Minster: (812) 535-2933 cminster@spsmw.org

## WABASH

- 🌱🍷 **Charlie's Hoops and Coops**  
Eggs, produce. Contact Charles Guthrie: (260) 415-3551 cguthrie482@gmail.com
- 🌱 **Cordes Berry Farm**  
Blackberries. Contact Erica Cordes: (260) 571-0503 ericacordes@hotmail.com
- 🌱🍷 **Grant Creek Farm**  
Ground and whole pork, eggs, pumpkins, squash, cole crops. Contact Justin Lovell: (812) 360-9278 lovell814@gmail.com
- 🌱 **Joyfield Farm**  
36 varieties of produce incl. carrots, peas, berries, melon, yams, grapes. Contact Cliff Kindy: (260) 982-2971 kindy@cpt.org
- 🌱 **RiverRidge Farm**  
Seasonal fruit and vegetables. Contact: (260) 901-3125 nfingerle@juno.com

## WARRICK

- 🌱 **Aficionado Farms**  
Lettuce, greens, vegetables, watermelons, cantaloupes, strawberries. Contact Katy Grant: (812) 449-0258 afarms812@gmail.com
- 🌱 **Beautiful Edibles**  
Salad greens, tomatoes, edible flowers, herbs, mustard greens. Contact Mary Winstead: (812) 774-5616 beautifulediblesgrow@gmail.com
- 🌱 **Engelbrecht's Countryside Orchard**  
Peaches, nectarines, apples, pumpkins, sweet cherries. Contact: (812) 490-9559 info@engelbrechtsorchard.com

## WASHINGTON

- 🌱🍷 **Innovation Enterprises**  
Eggs, microgreens, lettuce, baby vegetables. Contact Donna Gatz: (815) 302-1482 donna@innovationenterprises.biz
- 🌱 **Lisa's Farmhouse Market**  
18 varieties of produce incl. melon, greens, broccoli, cabbage, beans, grapes. Contact Lisa Brown: (812) 620-8883 lbrown121268@gmail.com

- 🌱 **Morning Harvest Produce**  
Lettuce, herbs, strawberries. Contact: (812) 620-3047 morningharvestproduce@gmail.com

## WAYNE

- 🍷 **Farmer Brad**  
Pasture-raised poultry. Contact Brad Wood: (765) 595-0408 brad@farmerbrad.com
- 🍷🌱 **Golliher Farms**  
All cuts of beef, pork, chicken, turkey; brown eggs. Contact Joe Golliher: (765) 918-5000 golliherfarms@hotmail.com
- \* **Hannah's Healthy Bakery**  
Gluten-free baking mixes incl. brownies, cookies, biscuits, pasta, pancakes. Contact Hannah Wright: (765) 914-9512 hannah@hannahshealthybakery.com
- 🌱 **Speckled Hen Acres**  
Beans, corn, cucumbers, peppers, radishes, turnips, apples, berries, peaches, etc. Contact Monica Young: (765) 960-7320 monihardwick@yahoo.com
- 🍷🌱 **Tegeler Farm**  
Poultry, meats, eggs, produce incl. carrots, berries, greens, more. Contact Andrew Tegeler: (765) 409-6446 andrew@tegelerfarm.com
- \* **Traveling Sourdough**  
Breads. Contact Markus Mager: (317) 762-4092 markus@travelingsourdough.com
- 🌱 **Winters Springs Farms**  
Lettuce, strawberries, green beans. Contact Jeanine Winters: (765) 518-6401 jrwinters100@gmail.com

## WHITE

- 🌱 **Blackwater Farms**  
Green beans, green peppers, sweet corn, tomatoes, cucumbers, zucchini, pumpkins. Contact Sara Coy: (574) 870-4429 saracoy@hotmail.com
- 🍷🌱 **Holy Cow Farm Fresh**  
Grass-fed beef, pastured pork, pastured chicken. Contact Joanne Mosher: (219) 253-8491 joanne@holycowfarmfresh.com
- 🌱 **Musall's Fresh Produce**  
Over 40 varieties of produce incl. carrots, apples, berries, melon, peaches, yams. Contact Tracy Davidson: (574) 870-0720 tdavidson111613@gmail.com
- 🌱 **SLOT Farms**  
Over 40 varieties of produce incl. apples, berries, carrots, melons, squash, peas. Contact Lucas Davidson: (574) 870-0720 slotfarms@gmail.com

# Distributors & Hubs

**2Morrow's Farm**  
(317) 800-0312

**B&B Foods**  
bandbfoods.net

**Copper Creek Farms**  
(765) 395-7886

**Delco Foods**  
delcofoods.com

**Farm Boy Food Service**  
farmboyfoodservice.com

**Fischer Farms**  
ffnatural.com

**Gordon Food Service**  
gfs.com

**Horn of Plenty**  
(574) 824-9566

**Hoosier Harvest Market**  
hoosierharvestmarket.com

**Ideal Food Group**  
idealfoodgroup.com

**Indianapolis Fruit Company**  
indyfruit.com

**Local Farms Harvest**  
localfarmsharvest.com

**McFarling Foods**  
mcfarling.com

**Merkley & Sons Packing Co.**  
(812) 482-7020

**Piazza Produce & Specialty Foods**  
piazzaproduce.com

**Plowshares Food Hub**  
openfoodnetwork.net/  
plowshares-food-hub/shop

**Stanz Food Service**  
stanz.com

**Sysco Foods**  
sysco.com

**This Old Farm**  
thisoldfarm.com

**Troyer's Food**  
troyers.com

**What Chefs Want**  
whatchefswant.com

**Winkler Distribution**  
winklerinc.com

*Below:* Baby spinach ready for the salad bar at Manchester Community Schools. In the decade or so since they began sourcing locally, they've also grown their salad bar from just a few items to two six-foot bars, and students love it.



# Procurement

## Resources

USDA Local Food Procurement Decision Tree: [bit.ly/f2s11](http://bit.ly/f2s11)

USDA Factsheet about local foods in cafeterias: [bit.ly/f2s18](http://bit.ly/f2s18)

Michigan Farm to School Purchasing Guide: [bit.ly/f2s15](http://bit.ly/f2s15)

Valuable resource for local food procurement: [bit.ly/f2s24](http://bit.ly/f2s24)

Visit [INGrown4Schools.com](http://INGrown4Schools.com) for dozens more resources, news, events, downloadable flyer templates, and more!

## Procuring Locally

The dollar amount for purchase will determine the procurement method when buying from a vendor/distributor or directly from a farmer. For more information, please review IDOE Procurement Information Sheet at [bit.ly/f2s26](http://bit.ly/f2s26).

For questions or concerns about informal and formal bidding, contact Cynthia Harris, Child Nutrition Procurement Specialist, at [charris@doe.in.gov](mailto:charris@doe.in.gov) or (317) 232-9143.

Schools can procure local foods by:

1. Procuring local foods through vendors/distributors using an informal or formal bidding process.
2. Procuring local foods directly from local farmers using an informal or formal bidding process.
3. If utilizing the DOD Fresh program, working with the DOD Fresh vendor to procure local produce.

Steps to take when directly procuring from local farmers:

1. Determine the type of procurement method.
2. Reach out to local producers — check our directory to find options in your region!
3. Make sure to document throughout the process. (Documentation is key and helps justify the reasons for selecting specific farmers.)

## Food Safety

The Indiana Department of Education does not enforce the Food Safety Modernization Act, but rather defaults to the regulatory agency, the Indiana State Department of Health, for compliance with state and federal rules. Public schools in Indiana are not required to follow rules that go beyond the state and federal regulation. In order to sell to schools, local growers need

to comply with the FSMA flowchart for compliance/exemption status, based on gross sales and proximity to buyer, and to consider their liability in deciding whether or not to take the PSA GAPs Training offered by Purdue Extension.

**It is recommended that food service directors buy from producers who are registered with the state**

**as a wholesale producer and receive Good Agriculture Practice (GAP) training prior to selling to schools. However, this is not a requirement.**

To ask questions to the Indiana State Department of Health's Food Safety Farm Consultants regarding local farms in your area, go to [bit.ly/f2s22](http://bit.ly/f2s22).



# Contacts

## Indiana Grown for Schools Network:



Naima Gardner  
Indiana State Dept. of Health  
Ngardner1@isdh.in.gov  
(317) 234-3498



Heather Tallman  
Indiana State Dept. of Agriculture  
HTallman@isda.in.gov  
(317) 697-5863



John Hawley  
Purdue Extension  
hawley4@purdue.edu  
(812) 926-1189

**Procurement procedures:** Cynthia Harris, Indiana Dept. of Education / [charris@doe.in.gov](mailto:charris@doe.in.gov) / (317) 232-9143

**Food safety requirements:** Lisa Harrison, Indiana State Dept. of Health - Food Protection  
[lharriso@isdh.in.gov](mailto:lharriso@isdh.in.gov) / (317) 234-8569 / [in.gov/isdh/20640.htm](http://in.gov/isdh/20640.htm)

*Above: When in season, Bartholomew Consolidated School Corporation sources Indiana spinach, tomatoes, peppers, cucumbers, kale, turnips, radishes, zucchini, sweet corn, winter squash, apples and berries from Duck Creek Gardens, Bush's Market, The Apple Works and Piazza. They also source Prairie Farms milk and Red Gold tomato products year-round.*

## Stay Connected

### ✓ Visit [INGrown4Schools.com](http://INGrown4Schools.com)

Explore the searchable producer map, sign up for email, download editable flyers and share your F2S success stories and photos!

### ✓ Find *Indiana Grown for Schools*

on Facebook and Instagram, and tag your posts #INGrown4Schools!

### ✓ Participate in the **Farm to School Census**

Please complete the survey you will receive via email September 2019!

ASPARAGUS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
APPLES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
BEETS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
BLACKBERRIES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
BLUEBERRIES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
BROCCOLI	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
BRUSSELS SPROUTS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
CABBAGE	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
CARROTS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
CAULIFLOWER	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
CHERRIES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
COLLARD GREENS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
CUCUMBERS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
EGGPLANT	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
GRAPES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
GREEN ONIONS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
KALE	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
KOHLRABI	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
LETTUCE	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
MELONS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
ONIONS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
PEACHES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
PEAS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
PEARS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
PEPPERS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
POTATOES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
PUMPKINS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
RADISHES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
RASPBERRIES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
SNAP BEANS	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
SPINACH	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
STRAWBERRIES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
SUMMER SQUASH	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
SWEET CORN	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
SWEET POTATOES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
TOMATOES	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
TURNIPS (& GREENS)	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
WINTER SQUASH	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec

Seasonal harvests vary across the state, from year to year, and from farm to farm. Contact producers in your area to get started!

in season

extended season or storage season

not in season

**“One of the benefits of farm to school is the savings... we pay about \$2.50 for a watermelon, and they’re running about \$8 from distributors.”**

– Nancy Millsbaugh RD,CD,  
Director of Food Service,  
Bartholomew Cons. School Corp.

Nancy’s team also won a local hospital grant to hold a workshop with Chef Cyndie Story, enabling them to cut melons more quickly and easily while learning presentation tricks.

