

keany

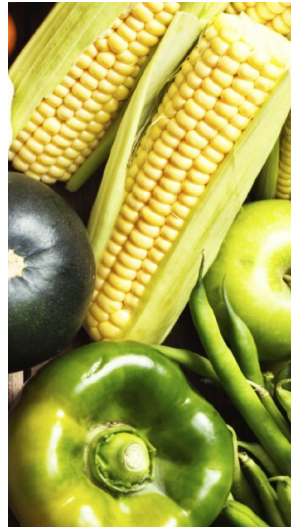
PRODUCE & GOURMET

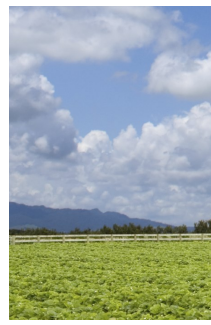
Farming is

50% science, 50% loving care and

100% way of life

Farmers are the heart of America and rarely receive the credit they deserve. As an established wholesaler of fresh fruits and vegetables in the Mid-Atlantic Region, we take pride in the close-knit relationships the Keany family has built with numerous local growers and suppliers over the past 37 years.





Keany Produce purchases from many local farmers.

The following are some of the local farmers that we work with:

Virginia

Belmont Peanuts

C & E Farms

Cole Berry Farm

Crown Orchards

EA Parker Farm

JC Bean Sprout

Lois Produce & Herbs

Mountain View Farm

Nalls Produce

Westmoreland Berry Farm

North Carolina

Lewis Nursery and Farm

Scott Farms

Pennsylvania

Bear Mountain Orchards

Davis Mushroom

Hess Farms

Lakeville Specialty

Martin's Egg

Tuscarora Organic Growers

Maryland

Arnold Farm

Colora Orchard

Firefly Farm

Godfrey's Farm

Hummingbird Farm

McCutcheon Apple Products

Richardson Farm

Shlagel Farm

Baywater Greens

Cherry Glen

New Jersey

Arc Greenhouse

Muzzarelli Farm

Ploch Farm

West Virginia

Spring Valley Farm



Virginia



Belmont Peanuts | Southampton, VA

Partners for: 5 years

Produce: peanuts

Belmont Peanuts is family-owned and operated in Southside Virginia. The Marks Family has been growing peanuts for 3 generations and take great pride in their products. Cooked and packaged on site, these truly "home grown" Virginia Gourmet Peanuts are delicious, guaranteeing fresh quality in each and every bag.

C & E | Cheriton, VA

Partners for: 18 years

Produce: green beans and wax beans

C & E Farms was established in 1986. As the pioneers of hydro-cooling green beans, they set a new industry standard. After grading, all the beans are hydro-cooled and maintained at forty degrees, removing the field heat and providing product with a longer shelf life. C & E's innovation, along with a dedication to quality and service, have made Red Barn Label beans a top choice.

Cole Berry Farm | Vernon Hill, VA

Partners for: 18 years

Produce: blackberries

Cole Berry Farm was established in 1988. Operated by the Cole brothers, the farm consists of 105 acres of fresh blackberries and is located in Halifax County, Virginia. Their berries are picked daily and forced air cooled, which is key for the berries to be delivered at 31 to 34 degrees.

Crown Orchards | Batesville, VA

Partners for: 15 Years

Produce: white and yellow peaches, nectarines, and a variety of apples

Crown Orchards has been one of Central Virginia's most prolific fruit growers for 4 generations, boasting 7 major orchards over a 15 mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines and apples. Crown Orchard's state-of-the-art packing facility is located in Covesville, Virginia.

EA Parker Farms | Oak Grove, VA

Partners for: 30 years

Produce: tomatoes, corn, summer squash, watermelon, collard greens, kale, and peppers

The Parkers have been farming for more than 100 years in the tri-state area. Their facility inspects, packs, and ships produce for growers from Delaware to the Carolinas covering 3,000 acres of land as well as their own produce. They are also a member of the Northern Neck Vegetable Association, helping to provide scholarships for agricultural students.

JC Bean Sprouts | Springfield, VA

Partners for: 20 years

Produce: bean sprouts and tofu

JC Bean Sprouts is located in Springfield, Virginia. Mung Bean Sprouts are grown hydroponically, utilizing only fresh water, a process that takes approximately 6 days from planting to harvest. Utilizing the best available equipment, the delicate sprouts are harvested and fully automatically chilled, cleaned, washed, dried and packaged.

Lois Produce and Herbs | Leedstown, VA

Partners for: 20 years

Produce: tomatoes, asparagus, elephant garlic, sweet potatoes, cranberry and lima beans, english peas, and melons

This 4th generation family owned farm is located in Leedstown, Virginia in close proximity to the Chesapeake Bay. This eco-friendly farm conserves water by using plastic drip tape to deliver water straight to the roots in the fields. In addition to their water conservation efforts, they even have a resident pig that consumes leftovers!

Mountain View Farm | Fairfield, VA

Partners: for 2 years

Dairy: feta cheese

Mountain View Products, a family owned and operated business, is located on 250 acres in the Shenandoah Valley. It is a year-round operation with approximately 120 cows milked twice a day and some of the best feta cheese you will eat!

Nall's Produce | Springfield, VA

Partners for: 32 years

Produce: pumpkins, gourds, etc.

Nall's Produce first began as a roadside stand operated by Cary Nall when he was just a child. Now it is a destination for customers searching for the perfect plant, tomato, sweet corn, or pumpkins. With a strong belief that small businesses are the backbone of the community, the folks at Nall's Produce make a conscious effort to support other locally owned businesses.

Westmoreland Berry Farms | Oak Grove, VA

Partners for: 18 Years

Produce: blackberries, strawberries, nectarines, and peaches

Located near Fredericksburg, VA; Westmoreland Berry Farm offers some of the areas best fresh-picked seasonal berries. While they grow a variety of berries and fruit, they are well known for their 15 varieties of blackberries which allows them to stretch the harvests from the June to September.

Maryland



Arnold Farms | Chestertown, Maryland

Partners for: 20 years

Produce: corn, cabbage, hard squash, and cauliflower

Bob Arnold's farm in Queen Anne's County, Maryland is adjacent to the Chester River and the Kent County line. It consists of over 300 acres of specialized vegetable crops. Arnold's belief in sustainability is apparent in his nutrient management system, allowing for optimal fertilization without waste.

Colora Orchards | Colora, Maryland

Partners for: 8 years

Produce: varieties of apples & peaches

Colora Orchards is owned and operated by the 4th and 5th generations of the Balderston Family. The orchard, located in Northeast Baltimore, consists of 500 acres including peach and apple orchards. The Balderston's take great pride in the products they produce, and package at their on-site facility.

Firefly Farms | Accident, Maryland

Partners for: 5 years

Dairy: goat cheese

Firefly Farms and its staff are dedicated to the "art" of cheese making. Their national and international award-winning cheese is made with the distinctive flavors of the Allegheny Plateau. Originally, their cheese was made from the milk of goats on their farm; however, in 2000 they began sourcing milk from local goat farmers to focus solely on producing delicious goat cheese.

Godfrey's Farm | Sudlersville, Maryland

Partners for: 22 years

Produce: asparagus, cantaloupes, and watermelons

Godfrey's Farm consists of 250 acres of fruits and vegetables, mostly sold on-site at their farm in Sudlersville, Maryland. Family owned and operated, Lisa Godfrey handles sales, while Tom Godfrey oversees production. Godfrey's Farm has been growing asparagus for over 50 years, easily making it their most prolific wholesale crop.

Baywater Greens | Salisbury, Maryland

Partners for: New relationship

Produce: hydroponic micro greens and lettuces

Located in Salisbury, MD and servicing all parts of the Eastern Shore and beyond Baywater Greens is a 6th generation family owned and operated farm. They use state of the art harvesting techniques—cold chain process. They offer a variety of hydroponic micro greens and lettuce year round.

Hummingbird Farms | Ridgely, Maryland

Partners for: 16 years

Produce: hydroponic tomatoes

Hummingbird Farms provides some of the area's best local, hydroponic tomatoes. For more than 20 years, they have been dedicated to producing red, ripe, amazingly flavorful tomatoes in an environmentally friendly way. Grown without the use of harsh chemicals, the integrity of the fruit is maintained from the plants to your table. In addition to this growing process, Hummingbird also uses predator insects, organic soaps, and oils to control pests and disease.

McCutcheon's | Fredrick, Maryland

Partners for: 22 years

Product: apple cider

Established in 1938, McCutcheon's Apple Orchard is now a 4th generation family owned and operated business. Only cane sugar and natural fruit juices (no high fructose corn syrup or artificial sweeteners) are used in McCutcheon's products, resulting in distinct and delightful flavors.

Richardson Farms | White Marsh, Maryland

Partners for: 8 years

Produce: collard greens, kale, etc

Richardson Farms is a 5th generation farm, with three generations currently involved in the daily operations. Their new retail store, "Farm Market," supports other local producers as well as their farm. Their farm stand is the largest in the Northeast Baltimore market.

Shlagel Farms | Waldorf, Maryland

Partners for: 4 years

Produce: strawberries, tomatoes, and melons

Shlagel Farms is a diversified 3rd generation working family farm and has been in business for over 100 years. With a focus on sustainability, they have begun utilizing rain water collection to help conserve water and are working with the Department of Agriculture and Soil Conservation to implement many soil conservation practices. Shlagel Farms also does their best to eliminate hazardous pesticides and herbicides.

Cherry Glen | Boyds, Maryland

Partners for: New relationship

Dairy: goat cheese

Unique to the area, Cherry Glen farm of 58 acre is located within the Montgomery County Agriculture Reserve. Owned by Diane Kirsch and General Manager Wayne Cullen are 100% American farmstead goat cheese farmers. The milk that goes into making their fine cheese comes from many Alpine, La Mancha, Saanen, and Toggenburg dairy goats.

North Carolina



Lewis Nursery and Farm | Rocky Point, NC

Partners for: 3 years

Produce: strawberries

Lewis Nursery, is a 2nd generation farm specializing in berry production. With the use of high tunnels and solar energy, Lewis is able to bring growing temperatures up to 75 degrees in April, allowing their “tunnel” grown strawberries a head start over other local berries.

Scott Farms | Lucama, NC

Partners for: 12 years.

Produce: sweet potatoes

Scott Farms is a 3rd generation family owned farm that includes 5,000 sandy-loam soil acres with the best soil for growing top-quality sweet potatoes. It is recognized as one of the highest-quality packer/shippers in the sweet potato business, both in the U.S. and in Europe.

Pennsylvania

Bear Mountain Orchards | Aspers, PA

Partners for: 4 years

Produce: asian pears, bartlett pears, bosc pears, red delicious apples, and golden delicious apples

The South Mountain location gives this 1,000 acre orchard the ideal soil and climate for fruit tree production. Now in its 2nd generation, the orchard produces over 20,000 bushels per year in their on-site packing facility.

Davis Mushrooms | Kennett Square, PA

Partners for: 20 years

Produce: mushrooms

Davis Mushrooms has been family owned and operated for over 3 generations. Grown in a temperature regulated environment, these exotic mushroom varieties are available year around.

Hess Farms | Waynesboro, PA

Partners for: 5 years

Produce: peppers, cucumbers, summer squash, hard squashes, and tomatoes

Situated just north of the Mason Dixon line, Hess is one of the largest family owned and operated farms in their area and grow a large variety of crops.

Martin's Quality Egg | Lititz, PA

Partners for: 2 years

Product: cage free and conventional eggs

Martin's Quality Eggs was founded in 1963, by Lester Martin and his father, Ellis Martin. The business has grown to include the 3rd and 4th generations of the family at their new facility, where they operate their state of the art equipment to wash and grade farm fresh eggs.

Lakeville Specialty | Greencastle, PA

Partners for: 20 years

Produce: mache, baby upland cress, arugula, and many more microgreens

Lakeville Specialty has been offering clean, fresh, safe specialty salad greens for over 35 years. Their greens are grown with proprietary controlled environment technology and without the use of pesticides or herbicides. All of their products are packed as living plants with roots on for maximum freshness and extended shelf life. The Lakeville line of products is recognized nationwide for its consistent quality throughout the year.

Tuscarora Organic | Hustontown, PA

Partners for: 5 years

Produce: rhubarb, heirloom and cherry tomatoes

Tuscarora Organic Growers took root in 1988 when a group of neighboring organic fruit and vegetable farmers joined forces in marketing their products. Each successive season has brought steady growth in sales, diversity, season length, and professionalism. From farm to city, Tuscarora is able to offer locally grown and organic produce all 12 months of the year.



Arc Greenhouses | Shiloh, NJ

Partners for: 25 years

Produce: mixed micro greens, pea tendrils, numerous single varieties of micro greens, and varieties of baby lettuce

Bruce and his father, Dick Cobb began ARC Greenhouses with a dedication to produce superior plants year round. Utilizing the extremely efficient process of recirculating hydroponics, they are able to produce a larger amount of produce. What would usually consume 25 to 50 acres of field space to grow, they can grow in 1 acre without releasing any chemicals into the ground.

Muzzarelli Farms | Vineland, NJ

Partners for: 10 years

Produce: white sweet potatoes

Muzzarelli Farms is a family owned business that was founded in 1937. The once 20 acre farm has flourished to over 300 acres and produces a wide variety of produce options. Over the years, sweet potatoes and pickles have become the farms specialty.

Ploch's Farm | Clifton, NJ

Partners for: 20 years.

Product: pumpkins , tomatoes, and peppers

Family owned and operated since 1867, The Ploch Family Farm is the last working farm in the city of Clifton. Originally used for dairy production, this historic 15 acre property now harvests a variety of fruits and vegetables.

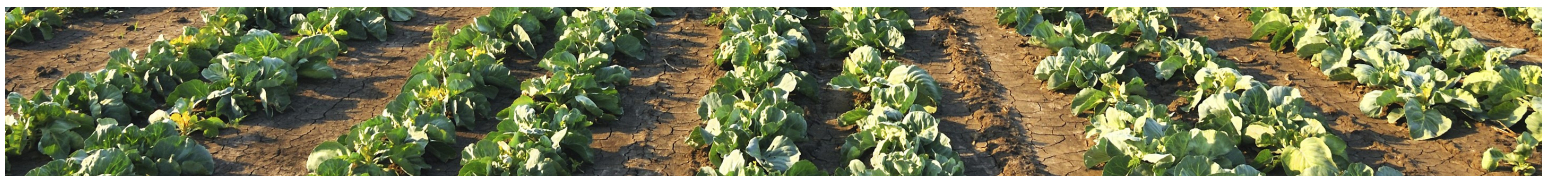


Spring Valley Farm | Augusta, WV

Partners for: 3 years

Produce: strawberries, red and gold beets, swiss chards, and spring mix

Spring Valley Farm contains over 54 acres of diversified orchards and over 70 acres of vegetables varieties. Owners Eli and Misty Cook are proud practitioners of integrated pest management, using beneficial insects and no residual sprays to protect their produce.



Sustainability



We are committed to a sustainable environment. We continue to explore and invest in new sustainability initiatives as effective procedures and products become available.

Some measures we have already taken to reduce our carbon footprint include:

Sourcing Locally Grown Products:

- Our buyers have developed a significant network of local growers to provide conventional produce. Buying locally not only supports the local economy but greatly reduces “food miles”.
- We consider local to be within 150 mile radius but also provide product from the East Coast as an alternative to West Coast when in season. (i.e. North Carolina blueberries and Florida strawberries)
- Our drivers make regular runs to pick up at several farms at once, rather than have each of them send a truck to us.
- We have made buying locally easier with regular market updates and seasonal availability charts readily available to customers.

In the Warehouse:

- Keany Produce Company has always been an advocate of recycling. Weekly, more than 50,000 pounds of waste from our in house processing facility are sent to a hog farm for feed.
- The plastic trays we use for packaging pre-cut product are made from recycled materials.
- We utilize an energy efficient tankless water heater in the pre-cut room for hand washing.
- Compact fluorescent lighting has been installed in the warehouse, a 30% reduction in energy.
- Our broken pallets are sent to a pallet reconditioning plant. Cardboard containers are sent to a recycler.
- The refrigeration system is alarmed and monitored around the clock for any issues that would cause reduced efficiency.
- Our refrigeration system is an energy saving, “racked system”.

At Keany we understand that the daily stress of company initiatives, menu planning, profit management and personnel management issues creates challenges for our chefs, managers and principals to fully implement their desired sustainable programs. We can help. Our Sustainability Initiative includes support for your initiatives. We can customize our support services to maximize the success of your initiatives. Our Sustainability Support Services include:

Local Product Program Management: You identify your goals, we implement. We will work with your location chefs, managers and executives to identify menu options and alternative products that will help you proactively meet your local sustainability initiatives. Even as the season changes, we will help your properties identify the items that meet local interests and chefs’ priorities. Using our advanced technology capabilities, we provide the reporting and program management that demonstrates your properties are achieving their local targets, and provides you the management insight to support them.

Promotional Support: Your customers want local and you need to demonstrate how much you support them. Keany helps by providing the marketing design and reporting to meet the local needs of individual properties. We can help with design materials including print media, social media, and promotional items. We can integrate our marketing design capabilities with your individual properties’ needs to create the promotional atmosphere that demonstrates your organizations’ support for your customers’ interests.



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