

Local Farms



WE KNOW OUR LOCAL FIELDS ALMOST AS WELL AS THE FARMERS

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Our Farm Partners

The Keany Family has been cultivating relationships with local farmers since 1978. Today, we partner with over 40 local farms spanning across, New Jersey, Pennsylvania, West Virginia, Maryland, Virginia, and North Carolina. We assure that our customers get first pick of the ripest and highest quality produce in the area. Our local roots boast the most extensive variety of fresh fruits and vegetables.

At Keany, we will work with your chefs, managers, and executives to identify menu options and alternative products that will help you proactively meet your local initiatives. Even as the season changes, we will help identify the items that meet local interests and chefs' priorities.

Co-Marketing and Support

Keany also 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 needs to create a promotional atmosphere that demonstrates your organizations' support for your customers' needs of local produce. All Keany customers are unique, and Keany has the depth, expertise, and client-centered service culture to deliver the exact products – prepared, cut, and packaged the way each customer requires.

Virginia



Belmont Peanuts | Southampton, VA

Partner since: 2011

Produce: Peanuts

The Marks Family has been growing peanuts for three generations and take great pride in their products. Belmont Peanuts is family-owned and operated, by Patsy Marks, in the "Heart of Peanut Country" in southeastern Virginia. Peanuts are a great source of protein, help boost memory, promote healthy skin, and prevent diabetes. Cooked, packaged, and shipped on site, these truly "home-grown" Virginia gourmet peanuts are delicious, guaranteeing fresh quality in each and every tin. Belmont offers a variety of artisanal flavors and blends.

Bubba's Sweet Nectar | Shenandoah Valley, VA

Partner since: 2015

Produce: Honey

Two highly-skilled Intensive Care Register Nurses, Christopher Keith and Trey McGee, started Bubba's Sweet Nectar located in central Virginia. Their friendship was one of brotherhood, calling each other "Bubba" as a nickname. They provide 100% pure, raw honey in primarily Clover and Wildflower varieties. Clover is traditionally the honey most people use and has a light, mild flavor. Wildflower is a mixed floral honey produce from a wide range of flowers; it is usually richer and tangier than clover honey. Their honey is natural, non-pasteurized, non-ultra-filtered, and does not contain additives or artificial preservatives. The current capacity of their operations is 500 to 1000 cases per week, while also supplying small local markets. Bubba's Sweet Nectar is committed to the future of honey bees and our planet.

C&E Farms | Cheriton, VA

Partner since: 1998

Produce: Beans

Phil Colson and Lester Erlemeier own and operate C&E Farms which 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 40°F, removing the field heat and providing the product with a longer shelf life. All green beans undergo extensive inspections before traveling through a state-of-the-art sorter. C&E's innovation, along with a dedication to quality and service, have made Red Barn Label beans a top choice. The Red Barn Label indicates that only the best quality produce is sold after undergoing rigorous grading. They produce 750,000 bushels of green beans annually, across 5,000 acres of land.

Cole Berry Farm | Vernon Hill, VA

Partner since: 1998

Produce: Berries

Cole Berry Farm was established in 1988, and is operated by the Cole brothers, Joey and Jeff. 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 necessary for the berries to be delivered at 31 to 34°F. Cole Berry Farms strives for shorter transportation times which results in better quality and fresher produce while lowering carbon emissions. Blackberries are a great source of vitamin C, vitamin K, and antioxidants.

Crown Orchards | Batesville, VA

Partner since: 1998

Produce: Peaches, Apples, Nectarines

The Chiles Family started Crown Orchards back in 1912. Now their operations, run by Henry and Huff Chiles, span across over 1,000 mountaintop acres in Virginia with beautiful panoramic views of Charlottesville. They have been one of Central Virginia's most prolific fruit growers for four generations. They now boast seven major orchards within a 15-mile radius with acres of peaches, nectarines, and apples. Crown Orchard has developed a computerized state-of-the-art packing facility to streamline the process from farm-to-fork. They continue to be committed contributors to the surrounding community.

EA Parker Farms | Oak Grove, VA

Partner since: 1986

Produce: Corn, Peppers, Squash, Cucumbers

The Parkers have been farming for more than 100 years in the tri-state area. Run by Rod Parker, 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. Their sustainability methods include reducing both air pollution as well as surface water and ground water usage. They use state-of-the-art hydro-coolers, forced air coolers and other refrigeration to rapidly eliminate field heat. They are also a member of the Northern Neck Vegetable Association, helping to provide scholarships for agricultural students. EA Parker Farms grows a variety of great-tasting and fresh produce, including tomatoes, corn, watermelon, collard greens, kale, peppers, and summer squash.

Virginia



Fresh2o Growers | Stevensburg, VA

Partner since: 2014

Produce: Hydroponic Lettuces

Fresh2o Growers is a family-owned greenhouse business that specializes in growing hydroponic lettuce sustainably and efficiently. In 2013, production began at the hands of Joe Van Wingerden, a 40 year veteran of growing hydroponics, with the help of his son, Ben. The controlled environment greenhouse has the ability to grow over three million heads of lettuce, consisting of eight different varieties including Bibb, Oakleaf, and Romaine. Their beautiful hydroponics start from seed, watered with nutrient infused water that's pesticide free. Fresh2o's lettuce has around 400 times more nutritional value than field-grown lettuce!

Lois Produce and Herbs | Leedstown, VA

Partner since: 1996

Produce: Tomatoes, Melon, Squash, Herbs, Garlic, Berries

This fourth generation family-owned farm is located in Leedstown, Virginia in close proximity to the Chesapeake Bay. Gary and Lois Allensworth own nearly 100 acres and over 50 different varieties of fruits and vegetables. 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! There is a lot of time and effort that goes into producing their high quality product, which is why their food is almost always picked the day before market.

Mountain View Farm Products | Fairfield, VA

Partner since: 2016

Produce: Cheese

Fred and Christie Huger take deep pride in their dairy products, and love being a Keany farm partner. Mountain View Farm Products, a family-owned and operated dairy farm, is located on 250 acres in the Shenandoah Valley. It is a year-round operation with approximately 200 cows milked twice a day. The cows receive non-GMO feeds and are on pasture-rotational grazing. They craft raw milk into artisan cheese that is aged a minimum of 60 days; including, some of the best feta cheese you will eat!



Maryland



Arnold Farms | Chestertown, MD

Partner since: 1996

Produce: Cabbage, Squash, Pumpkins, Peppers, Cauliflower, Corn, Beans, Leeks

As a first generation farmer, Bob Arnold, takes pride in his vegetable farm located adjacent to the Chester River in Queen Anne's County, Maryland. The farm includes over 300 acres of specialized vegetable crops and flowers. Arnold's dedication to environmental sustainability is apparent in his soil- conserving no till methods, nutrient management system (including the spray of an algae-derived solution that returns necessary bacteria and fungi back into the soil), and extensive crop rotations to regain essential nutrients through the planting of nitrogen-fixing crops. Arnold Farms is also committed to reducing the amount of plastic used on the farm by significantly cutting back on the use of plastic tarp. Throughout the change of seasons, Arnold and his team of 10 work hard to produce the finest leaf lettuce, squash, sweet corn, pumpkins, cauliflower, tomatoes, and cantaloupe, while maintaining their Maryland GAP certification to ensure the highest level of food safety.

Maryland



Backbone Mountain Maple | Garrett County, MD

Partner since: 2016

Product: Maple Syrup

Jeremy Swartzentruber, founder of Backbone Mountain Maple, was 10 when he produced his first batch of maple syrup, a mere three gallons. Today, his operations in the Appalachian Mountains of Western Maryland runs some 400 taps and produces 600 gallons of artisan maple syrup each season. The high elevation and cool climate are perfect weather conditions to produce the most robust, high quality maple syrup. All processing is done under Jeremy's personal supervision with use of their custom drip-line machine. The maple syrup is delicious on pancakes, waffles, French toast, ice cream, yogurt, and fruit, or as a sweetener for coffee and tea. Local maple syrup is a great source of minerals and antioxidants, with fewer calories than honey.



Baywater Farms | Salisbury, MD

Partner since: 2015

Produce: Tomatoes, Hydroponic Lettuces, Shishito Peppers

Robert Holloway is rooted in values of ethical, local, and sustainable farming, and is dedicated to harvesting the highest quality heirloom produce possible. Baywater Farms is a sixth generation family-owned and operated farm located in Salisbury, MD, servicing all parts of the Eastern Shore and beyond. They offer a variety of hydroponic microgreens and lettuce year round that are harvested and cared for by hand each day. Hydroponic farming eliminates the need for pesticides and herbicides due to the controlled climate in the greenhouse. With their ecologically-friendly farming practices, Baywater Farms is providing the DC metro-area with carefully cultivated crops that have maximum flavor and vibrant colors.

Cherry Glen Farms | Boyds, MD

Partner since: 2015

Dairy: Variety of Goat Cheeses

Cherry Glen is located on a 58-acre farm in the agricultural reserve in upper Montgomery County, MD. Diane Kirsch, her family, and staff raise a show-quality milking herd of four major dairy goat breeds – Alpine, La Mancha, Saanen, and Toggenburg. They follow true artisan farmstead traditions by hand making their fresh and soft-ripened cheeses in small batches.

Firefly Farms | Accident, MD

Partner since: 2011

Dairy: Variety of Goat Gheeses

Founded in 2000 by Mike Koch and Pablo Solanet, Firefly Farms has grown to become both nationally and internationally recognized for their award-winning cheese. They source fresh goat milk from seven farms within a 30-mile radius of the creamery. Their cheeses are made with the distinctive flavors of the Allegheny Plateau. All of the cheeses are scooped, turned, salted, washed, brushed, and wrapped by hand; as well as being free of additives, preservatives, and stabilizers. They are also committed to sustainability practices with their latest addition of a solar panel installation which has reduced their energy consumption to half its demands. Firefly Farms and its staff are dedicated to the art of cheese making.



Maryland



Godfrey's Farm | Sudlersville, MD

Partner since: 1994

Produce: Corn, Tomatoes, Melon, Peppers, Asparagus, Berries

Lisa and Tom 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 handles sales, while Tom oversees production. Godfrey's Farm has been growing asparagus for over 50 years, easily making it their most prolific wholesale crop, which covers 60 acres of their farm. They also offer blueberries, strawberries, cantaloupe, peaches, and corn. To deter pests and limit pesticide use, Godfrey's Farm uses Integrated Pest Management (IPM). Godfrey's is committed to providing fresh, local produce to the surrounding communities while maintaining strict food safety GAP certifications.



Hummingbird Farms | Ridgely, MD

Partner since: 1988

Produce: Hydroponic Tomatoes

Hummingbird Farms provides some of the area's best local tomatoes. For more than 30 years, Jennifer Lawson Sturmer, founder and owner of Hummingbird Farms, has dedicated her career to producing the most flavorful greenhouse-grown tomatoes in an environmentally-friendly way. Grown hydroponically in a completely controlled environment, Hummingbird is committed to producing great products without the use of harsh chemicals and picking-to-order to keep the tomatoes on the vine as long as possible, ensuring the flavor is maintain from farm to fork. In addition to their impressive growing process, Hummingbird also uses predator insects, organic soaps, and oils to control pests and disease. Her various greenhouses produce approximately 11 tons of tomatoes per week and are in high demand throughout the DC-metro area. It is no secret that Hummingbird Farms produces some of the best-tasting hothouse-grown tomatoes in the area, and when asked how they do it, Jen attributes their success to planting the best seeds. They grow a variety of tomatoes, including beefsteak, heirloom, cherry, as well as red, yellow, and orange clusters. After working with Jen for 30 years, Keany is proud to call Jen and Hummingbird Farms not only a great local partner, but a great friend.



McCutcheon's Apple Orchard | Frederick, MD

Partner since: 1994

Produce: Cider, Fruit Preservatives/Jams

Established in 1938, McCutcheon's Apple Orchard is now a fourth generation family-owned and operated business in Frederick, Maryland. Currently 16 family members from third, fourth, and fifth generation work at the orchard. McCutcheon's products only use cane sugar and natural fruit juices (no high fructose corn syrup or artificial sweeteners), resulting in distinct and delightful flavors. They are committed to maintaining the highest quality ingredients in their home recipe products. McCutcheon's is a vital part of the community, being a staple family brand for many years.

Richardson Farms | White Marsh, MD

Partner since: 2008

Produce: Collard Greens, Kale

Richardson Farms is a fifth generation farm, with three generations currently involved in the day-to-day operations, and Barbara and Bill Richardson as owners. They are committed to growing the freshest and best tasting local produce available. Their new retail store, "Farm Market," boasts their own produce and supports other local artisans and growers, as well. Their farm stand is the largest in the Northeast Baltimore market and is open every day. Eating local produce benefits the environment, has more nutrients and fuller flavors, and supports the local economy.

Maryland



Shlagel Farms | White Marsh, MD

Partner since: 2008

Produce: Cabbage, Squash, Peppers, Corn, Collard Greens, Onions, Kale, Asparagus, Swiss Chard, Cucumbers, Melon

Father and son, Russell and Karl Shlagel work tirelessly on their extensive farm which 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 prevent excess nutrients from fertilizers from entering nearby waterways. They also work with the Department of Agriculture and Soil Conservation to implement soil conservation practices to prevent eroding. Recently, they have installed a new storage facility to safely house all harmful chemicals used on the farm, complete with multiple fail-safes to prevent dangerous leaks or exposures. Additionally, an Integrated Pest Management is used on the farm to reduce the use of unnecessary pesticides and herbicides. Shlagel harvests robust tomatoes, sweet strawberries, flavorful melons, leafy greens, and nutritious hard squashes.

North Carolina



Lewis Nursery and Farm | Rocky Point, NC

Partner since: 2013

Produce: Berries

Everette and Cal Lewis specialize in berry production as third generation owners of Lewis Nursery and Farm. Starting with only strawberries, they have added blueberries and blackberries to their production. Their progressive and innovative thinking has brought new production methods like the use of tunnels and solar energy. Lewis is able to bring growing temperatures up to 75°F in April, allowing their "tunnel" grown strawberries a head start over other local berries. The farm roots itself in its heritage, diversity, and family-farming traditions.

Scott Farms | Lucama, NC

Partner since: 2004

Produce: Sweet Potatoes

Scott Farms, owned by Stephanie Williams, is a sixth generation family-owned farm that includes 3,200 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. They are characterized by their hard work and dedication, as well as their unique process of curing sweet potatoes in an environmentally controlled facility. Dating back to the Civil War era, the Scott family is a symbol of farm life in Eastern North Carolina.

Ham Produce | Snow Hill, NC

Partner since: 2014

Produce: Sweet Potatoes

Founded in 1975, Ham Farms is a family-owned and operated business headquartered in Snow Hill, NC. Following graduation from East Carolina University and an off-farm auditing position with Texas Pipeline Gas, Bobby Ham returned home to the family farm. At that time, Woody and Allen Ham were farming approximately 200 acres consisting primarily of row crops. In the early 80's, Bobby had high aspirations and decided it was time to diversify. Beginning with sweet potatoes, the Hams ventured into vegetable production. As the family and the crops grew, so did the company. Before long, the Ham's Yams sweet potato brand spread nationally and internationally.

Wood Farms | Benson, NC

Partner since: 2016

Produce: Sweet Potatoes

Since 1967, Wood Farms has been growing, packing, and shipping quality sweet potatoes up and down the Eastern Seaboard. They currently grow about 1,500 acres of sweet potatoes each year. In 2017, they built a new state-of-the-art packing facility that can pack four times more than their old packing line. They pack over one million 40 lbs. boxes of sweet potatoes each year!

New Jersey



Kaplan & Zubrin Pickles | Vineland, NJ

Partner since: 1996

Product: Pickles

A family-run business for over 75 years, Kaplan & Zubrin is based in Camden, New Jersey. From soaking pickles in brine in their garage to opening up southern New Jersey's only pickle factory, Kaplan and Zubrin are pickling icons. Keany receives various pickles from them, like krinkle-cut chips, half-sour midgets, deli-style, spears, and more.



Lioni Latticini | Union, NJ

Partner since: 2018

Dairy: Variety of Mozzarella Cheese

In 1980, the Salzarulo family brought the traditional methods from Lioni, Italy to Brooklyn, New York and Lioni Latticini has been crafting artisanal Italian cheeses since. Since then, the family has gained a reputable name for their fresh, whole milk mozzarella cheese. Operated by Lori Church, they are dedicated to using the best quality ingredients while maintaining cheese-making traditions by importing 100% grass-fed buffalo milk from their native region of Campania. Now a nationally renowned manufacturer and distributor throughout the United States, Lioni still holds onto old Italian values and traditions. Lioni's success can be attributed to the family's traditional cheese-making skills, innovative production methods, commitment to exceptional ingredients, and strong customer relations.

Pennsylvania



Bear Mountain Orchards | Aspers, PA

Partner since: 2012

Produce: Apples, Pears

Siblings John Lott and Sheila Gantz own Bear Mountain Orchards nestled in the South Mountain of Pennsylvania. This pristine 1,000 acre orchard produces succulent pears and apples, among other fruits. With the ideal soil conditions and a climate for fruit tree production, along with over 75 years of family-ownership and operation, it is not surprising that Bear Mountain yields some of the highest quality fruit in the area. They are committed to using environmentally-friendly farming practices and reducing overall pesticide use on their crops. In its second generation, the orchard produces an impressive 20,000 bushels per year at their on-site packing facility. Their commitment to harvesting high quality and flavorful fruit, providing health benefits for the whole family, is what makes Bear Mountain an exceptional partner with Keany.

Beechwood Orchards | Biglerville, PA

Partner since: 2019

Produce: Apples

Beechwood Orchards is a fifth generation, family owned farm that has been operating in Adams County for over a century. David and Tammy Garretson are currently running the farm. In 2005, their son, Shawn Garretson, joined them after he graduated from Penn State with a degree in Horticulture. They produce a number of different tree fruits, both organic and conventional.

Davis Mushrooms | Kennett Square, PA

Partner since: 1996

Produce: Mushrooms

Davis Mushrooms has been family-owned and operated for over three generations, currently owned by Lou Manfredi. Grown in a temperature regulated environment, these exotic mushroom varieties are available year-round. Mushrooms are one of the most difficult crops to grow, requiring advanced technology and intensive labor. Roughly 63 percent of US mushrooms are grown in Pennsylvania, and Kennett Square, where Davis Mushroom is located, is known as the Mushroom Capital of the World due to its high volume of mushrooms, producing over one million pounds of mushrooms a day!

Pennsylvania



Hess Farms | Waynesboro, PA

Partner since: 2011

Produce: Peppers, Squash, Apples, Cucumbers

The three Hess brothers run the day-to-day operations, including the packing house, wholesale business, and retail stand. Hess Farms located just north of the Mason-Dixon Line is one of the largest family-owned and operated farms in its area, growing a large variety of crops. Organized by Harlon Hess, they produce an extensive range of crops including peppers, cucumbers, tomatoes, and squash varieties. These vegetables are a great source of Vitamin C, especially since they are freshly picked with care at their peak harvest state.



Lakeville Specialty Produce | Greencastle, PA

Partner since: 1996

Produce: Hydroponic Lettuces and Microgreens

Krys Yarish's operations has earned a nationwide exemplary reputation for extensive technological and horticultural expertise, as well as remarkable sustainable processes. Lakeville SpecialtyProduce has been offering clean, fresh, and safe specialty salad greens for over 35 years. Growing a variety of baby greens and specialty microgreens using controlled environment agriculture means their products are pesticide and herbicide free. Lakeville uses a combination of various greenhouse techniques such as ebb-and-flow and nutrient film hydroponics to produce weekly lettuces harvested year-round. These techniques not only significantly reduce water and chemical use, but Lakeville takes their sustainable practices even further by heating their greenhouses with waste heat piped in from a nearby electrical plant. Furthermore, Lakeville commits to avoiding the use of genetically-modified organism (GMO) seeds. All of their products are packed as living plants with roots on for maximum freshness and extended shelf-life.

Martin's Quality Eggs | Lititz, PA

Partner since: 2014

Product: Eggs

Martin's Quality Eggs was founded in 1963, by father and son, Lester and Ellis Martin. The business has significantly grown from selling to local markets to now include Philadelphia and Washington, DC. Keeping the family-focused tradition alive, business now involves the third and fourth generations of the family at their new facility, where they operate state-of-the-art equipment to wash and grade farm fresh eggs. The eggs are produced on local family farms in southeastern Pennsylvania. To ensure fresh and healthy eggs, Martin's complies with several voluntary safety programs, ensuring all of their products are of the highest quality. Additionally, Martin's offers both cage-free and organic eggs to reach all markets.

McDowell's Mushrooms | Nottingham, PA

Partner since: 2012

Produce: Mushrooms

McDowell's Mushrooms is located in the Southeast corner of Pennsylvania known as the mushroom capital of the world. Grown in temperature-regulated environment, these exotic mushroom varieties are available all year around.

Mother Earth Organic Mushroom | Landenburg, PA

Partner since: 2013

Produce: Mushrooms

Arthur P. Yeatman purchased the farm in 1919 for dairy operations. It was not until 1921 that the first two mushroom houses were built, followed by three more in 1922 and 1923. By 1930, the dairy operation was discontinued and four more mushroom houses were built. In 1949, Yeatman's son bought another 77-acre farm with 3.5 mushroom houses and two dwellings. Today, they operate two 100% organic growing divisions in Pennsylvania. They offer both fresh and dried mushroom varieties.





Sustainability

OUR MISSION

At Keany Produce & Gourmet, we strive to operate in the most environmentally sustainable manner because we know what the health of the planet is essential to the quality of our product and the longevity of our industry. Our mission is to provide our customers with the highest quality produce and gourmet items while leaving the smallest footprint possible. We have developed multiple sustainability initiatives to facilitate our short and long-term goals, all of which are aimed at resource conservation, energy efficiency, and waste reduction. For the past 40 years, Keany Produce & Gourmet has developed partnerships with local, national, and international vendors to ensure our products come from reputable and sustainable growers. As a family business, we understand the importance of providing future generations with not only a prosperous economy, but a healthy environment; we constantly search for new innovations that enable us to achieve our goals. Operating in the most sustainable way is not just respectful, it is essential to the health of the planet that feeds us.

OUR SUSTAINABILITY INITIATIVES

- **Energy:** Refrigeration, Lighting Efficiency, Route Optimization, Computer Hibernation
- **Waste:** Repurposing Organic Waste, Imperfectly Delicious Produce, Food Donations, Invoices, Recycled Pallets, Cardboard and Mixed Recycling
- **Responsible Sourcing:** Local Farm Partners, Low-Impact Practices, Hydroponics, Organic Program, Transportation
- **Accountability:** 100% Traceability, Food Safety, Education
- **Vision:** Renewable Energy, Paperless Operations, Office Improvements, Emerald Isle Waste

Local Produce 101

THE IMPORTANCE OF LOCAL

- Buying local not only supports small businesses, but it reduces the carbon footprint of your food by lowering the food miles, or the distance traveled from farm to fork
- Reducing food miles also ensures the freshest and best-tasting product, many times traveling from field to fork in less than 24 hours
- Most local, family-owned farms use limited to no synthetic fertilizers, pesticides, and herbicides to ensure healthy soil and environmental conditions for years to come, even if they are not certified organic
- Many of our local partners grow hydroponically, meaning they can provide fresh, fertilizer and pesticide-free product year-round in a fraction of the space
- Keany ensures all our partners are GAP (Good Agricultural Practices) certified- a complex audit that ensures compliance with top food safety practices, such as absolute traceability from the field to the consumer

FARMING DEFINITIONS

- **Chesapeake Bay Total Maximum Daily Load (TMDL):** Established by the EPA in 2010, the TMDL is the total amount of pollution that can be added to the Chesapeake and its massive watershed. It is especially focused on MD and VA's agricultural industry, by regulating the amount of fertilizers that can be used on farms within a certain proximity to waterbodies leading to the Bay.
- **Controlled-Environmental Agriculture (CEA):** A technology-based method of food production that provides optimal growing conditions (temperature, humidity, light, CO₂, nutrients) to the entire crop lifecycle. CEA methods include hydroponics, aeroponics, aquaculture, and aquaponics.
- **Cover Crops:** Plants, such as legumes or grasses, used to mitigate soil erosion, decrease pests and weeds, and improve soil fertility by adding natural nitrogen. Cover crops are used alongside crop rotation to manage agriculture sustainably.
- **Crop Rotation:** An agricultural strategy of planting different types of crops on a seasonal rotation in the same field. It's used to improve soil quality by planting cover crops (see above) in between crops that deplete the nutrients in soil (such as corn).
- **Drip Irrigation System:** Instead of using sprinkler irrigation, drip irrigation trickles water onto the root zone of the plant, increasing water efficiency through less evaporation and run-off.
- **Earth's Solar Heat:** This technique is used by greenhouses to grow produce such as carrots and beets in the winter months, using only renewable energy. During the day, the greenhouse (or sometimes tunnel) is heated by sunlight and at night through geothermal systems. These systems heat the air by pumping it through underground tubes, as the Earth's soil remains relatively constant throughout the year.
- **Eutrophication:** When nitrogen and phosphorus from agricultural fertilizers enters natural waterbodies, algae and other aquatic plants will bloom in excess. This physical barrier on the surface of the water, which blocks sunlight from entering, causes hypoxia (low oxygen) in the water, which then causes massive plant and animal die-offs.
- **Food Miles:** The total amount of miles traveled from farm to fork. Measurement used to ensure transparency in food's overall environmental impact.
- **Genetically Modified Organism (GMO):** Rather than traditional cross-breeding to select desirable traits in plants, scientists use modern technology to isolate and modify small sections of the plant's gene to promote traits, such as longer shelf-lives, browning-resistance, and pest-resistance. Also known as genetically engineered (GE), GMOs are regulated by the FDA.
- **Hydroponics:** Hydroponic farms grow crops in greenhouses and without the use of soil. Instead, plants are grown in inert substances such as volcanic glass or are suspended in the air, while a solution of nutrients and water flows over the roots. This allows the farmers to control the amount of water, oxygen, and nutrients each plant receives, ultimately maximizing efficiency.
- **Integrated Pest Management:** Also known as Integrated Pest Control, this is a comprehensive technique that incorporates mechanical, biological, chemical, and cultural controls to mitigate agricultural pests. Tillage, barriers, predator-insects, microorganisms, pesticides, crop sanitation, and using beneficial fungi are all examples of methods used in Integrated Pest Management systems.
- **No-till Farming:** Also called zero tillage or direct drilling, this is a technique used to grow crops year-after-year without tilling, which destroys the soil. It increases the soil's ability to retain nutrients and prevents erosion. Farmers replace tilling each year with methods such as using cover crops and crop rotation (see above).
- **Organic:** Organic food, is certified by the US Department of Agriculture based on predetermined guidelines on sustainable farming practices, non-synthetic pesticides and herbicides, and non-GMO seeds. Organic farming practices include tillage, crop rotations, and composting to ensure sustainable soil health, while pests, weeds, and diseases are managed through biological methods. Organic produce has no restrictions on miles traveled, and therefore is not necessarily always local.
- **Rain Water Collection:** The process of collecting rainwater using rain barrels or water-retention ponds for the use of irrigation, reducing water usage, and preventing excess sediment and nutrients from entering natural waterbodies.
- **Recirculating Hydroponics:** These are hydroponic greenhouses that recirculate the nutrient solution throughout the greenhouse. Different recirculating systems include nutrient flow technique, aeroponics, ebb and flow systems, and drip systems.





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