



LOCAL PRODUCTS

Metropolitan's Local Product Guide



MEAT



CATELLI BROTHERS; Philadelphia, PA

Catelli Brothers offers quality, all-natural USDA choice veal, sourced locally. Established in 1946, the Catelli family has set industry standards in quality, service, dependability, and safety. Catelli veal products are fresher and tastier as a result of their highly selective process of choosing farms that adhere to quality and production standards that Catelli demands. Catelli Brothers verifies the history, location and processing of all their food products by means of documented recorded identification. One taste and you'll see why Catelli is a leading supplier of fresh veal to the Mid-Atlantic.

NATURE'S TRADITION; Harleysville, PA

Leidy's Nature's Tradition is 100% natural pork and raised with no antibiotics or other additives ever. Because they take such great care in animal nutrition and preparation, Leidy's Nature's Tradition line of fresh pork has nothing artificial. Their animals are humanely raised and provided with an all-natural diet of the finest grains. This means you taste the natural, tender flavors and texture of the pork — and nothing else! The American Humane Association has awarded them their certification because the pigs are raised in a healthy, low stress environment; provided with proper facilities, fresh water, sufficient space, adequate shelter, and comfortable resting areas. Leidy's Nature Tradition fresh pork is always flavorful, juicy, and simply delicious!



NEW FRONTIER BISON; Abington, VA

New Frontier Bison is a young company with a combined livestock experience of 50 years. The goal at New Frontier is to supply the highest quality Certified Bison available anywhere. They have developed a working relationship with great producers of Certified Bison that will provide a consistent product time after time. In addition to *New Frontier Bison* having the certified status, all their products are 100% all-natural with no hormones or steroids ever administered. Also, to keep their products consistent, these animals are grain-fed 120 days prior to processing. This ensures a tender and flavorful center-of-the-plate entrée. One of the best attributes *New Frontier Bison* provides is a product with less than 2 grams of fat per 4 oz. serving. Incorporate *New Frontier Bison* into your next menu. What a wonderful way to impress a group or customer.

CERTIFIED ANGUS BEEF® BRAND



HERR ANGUS FARMS; Nottingham, PA

Herr Angus Farms span 1500 acres in Southern Chester County and is dedicated to reusing by-products from parent company, Herr Foods. As most manufacturing operations produce by-products, Herr's is no exception. However at Herr's, most of the solid and water by-products produced at the factory are reused at the Herr Angus Farm. "Steer Party Mix", as the farm staff refers to it, along with potato peelings from the plant, supplement a feed nutritionist-formulated diet for 500 head of cattle. The Herr Angus Farm works with such environmental agencies as the Environmental Protection Agency, Chester County Conservation District, and soil conservationists to ensure erosion control and improve stream, ground and surface water quality. Meanwhile, Herr Angus beef proceeds to meet the rigorous standards to be a Certified Angus Beef® brand provider; producing the freshest, juiciest beef you can taste.

KINSEY'S OAK FRONT FARMS; Flemington, WV

In 1971, James Kinsey, the owner and operator of Kinsey's Oak Front Farms, purchased six purebred Angus cattle and began to change the emphasis of his family's herd from dairy to beef. And was he ever successful. With hard work, ingenuity and vision he built this initial seed stock into a 200 cow herd that became one of the largest and best in West Virginia and one of the elite herds in the entire eastern United States. While building the Kinsey's Oak Front Farm herd, he evolved as one of the more influential leaders of the beef industry in the state and nation. Kinsey's Oak Front's mission and philosophy is simple; easy fleshing, trouble free cattle with good feet, legs and udders, that are easy calving and have genetic merit for carcass and performance that adds pounds. That's how they meet the rigid standards to be a Certified Angus Beef® brand provider; producing beef that is amazingly tender, incredibly juicy and full of flavor.

McKEAN BROTHERS ANGUS RANCH; Mercer, PA

Greg and Peggy McKean are the owners and managers of McKean Brothers Angus. They are the 4th generation of Angus breeders in Greg's family to own and breed Angus cattle in Mercer, PA. The first Angus cattle that founded the herd they have today were purchased in 1914 by Frank Woods, Greg's maternal great-grandfather. Those cattle created a foundation which slowly grew through the years until 1972 when Greg's parents, bought the original 250 acre home farm, which now includes over 1000 acres. Their cattle today are bred to be functional, low maintenance cattle with the end goal of providing beef for the table. Their seed-stock operation strives to provide bulls and females with similar, high quality phenotypes and a well-rounded genetic profile. Every breeding decision is based on what that animal will produce years down the line. It's Certified Angus Beef® brand – beef that is meant to be served on a white tablecloth.

PLEASANT VALLEY FARM; Brookville, MD

Pleasant Valley Farm tends about 4,000 acres of corn, soybeans, wheat, hay, straw, and produce – as well as home-raised Angus beef. Operating out of both Brookeville, MD in Montgomery County and Chestertown on Maryland's Eastern Shore, Pleasant Valley Farms uses all of the latest technology for the production of their crops and cattle. Meeting all ten of CAB's demanding criteria for excellence, Pleasant Valley Farms' Certified Angus Beef® brand is guaranteed tasty, tender and juicy.

SEAFOOD

AMERICAN OYSTER COMPANY

AMERICAN OYSTER COMPANY; Hollywood, MD

American Oyster Company sources, prepares and packages the highest quality live oysters under strict regulated health procedures. VaVa Voom oysters are premium farmed oysters grown on the Chesapeake Bay side of the lower Eastern Shore of Virginia. VaVa Vooms have a medium brine with soft mossy, almost floral hints and a clean, crisp finish. Solomon's Choice are wild oysters primarily sourced directly from Solomon's Island at the mouth of the Patuxent River on the Chesapeake Bay. Solomon's Choice oysters are harvested by watermen from public oyster grounds that are replenished annually by Chesapeake Bay restoration efforts. Wild oysters have a heavier shell and world famous Chesapeake Bay brine.

BARREN ISLAND OYSTERS; Hoopers Island, MD

Based in the heart of the Chesapeake, Barren Island Oysters are raised with care in the openwaters of the Bay using the most advanced, sustainable aquaculture techniques. Created out of a desire to help the local environment, entrepreneur Tim Devine spent years researching how to make a completely sustainable and environmentally friendly oyster. The unique blend of minerals in the protected basin of Barren Island give the oysters a delicate, clean, buttery taste with just the right amount of salt. Chipped and cleaned every 4-6 weeks, the shell is forced to grow a deeper cup that results in a plumper, meatier oyster. The award-winning Barren Island oyster is responsibly harvested and available year round.



CHERRYSTONE AQUA FARMS; Cheriton, VA

For more than 120 years and 5 generations, the Ballard family has been producing some of the best clams and oysters in the world. Today, the Ballard family still lives up to its reputation for quality, consistency and service. Cherrystone shellfish are raised from seed at the aqua farm off Virginia's Eastern Shore. Starting in their HACCP approved hatchery, the shellfish are then moved into Virginia State-certified clean growing water in the Chesapeake Bay and along Virginia's coastline. Because they are raised in the same salt-flushed water as their wild counterparts, they have the same great flavor, with the added benefit of consistency. Named "Conservationist of the Year", by the Chesapeake Bay Foundation, Cherrystone Aqua Farms is an industry leader in being environmentally friendly and sustainable.



SEATRADE/CAPTAIN WELLS; Seaford, VA

In an era where a sustainable fishery is important to consumers, Seatrade holds itself to the highest industry standards. Seatrade is a member of the American Scallop Association and a proud supporter of Ocean Trust, a foundation dedicated to ocean conservation and sustainable fishing. Seatrade and Captain Wells Brand scallops are tender with a sweet, nut-like flavor. All-natural dry Seatrade scallops and the more economical lightly soaked dry scallops are great options for a fresh protein and omega-3 packed dish that caramelizes well for plate presentation. For maximum freshness, the scallops are shucked and washed on the boat and stored on ice to keep them fresh for packing at the plant. Abundant in the deep waters of the Atlantic off the coast of Virginia and the northern and Mid-Atlantic States, Seatrade/Captain Wells scallops are available year round.

POULTRY



BELL & EVANS; Fredericksburg, PA

Bell & Evans is a pioneer in the natural foods market, leading the way in providing high quality, antibiotic-free poultry. Bell & Evans has been raising chickens on local family farms in the Pennsylvania Dutch country for four generations. Committed to environmental stewardship and treating animals humanely, Bell & Evans works with a vision to produce the best chickens possible. Through the use of innovative technology as well as maintaining top-quality all-natural principles, Bell & Evans is now setting the industry standard in poultry.

KOCH'S TURKEY; Tamqua, PA

For more than half a century, three generations of the Koch family have kept the traditional values of the Pennsylvania Dutch country. Their feed contains no synthetic herbicides or pesticides and no animal by-products and have been certified that their turkeys have been treated humanely. The Koch name has locally become known to represent the highest quality turkey products available.



SVO; Harrisonburg, VA

SVO antibiotic-free premium chickens are raised on sustainable family farms in Virginia's Shenandoah Valley. These vegetarian, non-GMO fed chickens are humanely raised and allowed to freely roam in the barn, earning SVO the Global Animal Partnership Step 2 certification. Add SVO chicken to your menu and your customers will appreciate the healthy difference.

PROVISIONS



EDWARDS VIRGINIA SMOKEHOUSE; Surry, VA

The Edwards family tradition of supplying cured ham products to the public began in 1926 when S. Wallace Edwards started selling ham sandwiches to riders on the Jamestown-Scotland Ferry. Today, these traditional Southern Virginia country hams represent the finest in premium Virginia cuisine. Patiently hickory-smoked and aged from 4 to 12 months, Edwards' country hams are award winning icons of Southern Food culture. Fully cooked, completely boneless, bursting with Southern hickory flavor – just slice and serve.

LOGAN'S SAUSAGE COMPANY; Alexandria, VA

Logan's Sausage Company is a specialty maker of fine sausage in the DC metropolitan area and has been doing so for over 28 years. The inspiration originated within a tiny kitchen located in Alexandria, VA where Cliff and Bonnie Logan had been testing their innovative spirit. After retiring from careers in the grocery food business, the couple rapidly built up an extensive catalog of authentic, ethnic, and old world style recipe sausages to offer their discerning clients. Their fresh sausage contains NO preservatives, MSG or nitrates. Making small batches fresh every day, Logan's uses lean muscle meats and never compromises their quality.



STACHOWSKI BRAND; Washington, DC

Stachowski Brand charcuterie and sausages are hand crafted in small batches using Old World techniques. Famous in Georgetown, Stachowski's locally made products are naturally crafted without additives or preservatives.

ARTISAN CHEESE



CALKINS CREAMERY; Honesdale, PA

With Pennsylvania roots dating back to the Nineteenth Century, Calkins Creamery specializes in fine, artisan cheeses; using only the freshest milk possible from their very own herd of registered Holstein cattle. Operating under the philosophy that "cow comfort reduces stress and results in an increase of milk production and butterfat", Calkins' cows are well cared for and very comfortable. With a dedication to sustainable agriculture and land conservation, Calkins offers both raw-milk and pasteurized cheeses. Their affinage process involves the caves at Calkins Creek Vineyard, which enables room for many months of aging while the fresh cheeses are available for sale as soon as they are ripened.

CHAPEL'S COUNTRY CREAMERY; Easton, MD

Chapel's Country Creamery is an independent, family owned and run farm and Maryland's first producer of raw and pasteurized Milk Cheese. Chapel cheese starts with fresh raw milk produced on their family's Grade A 112-acre dairy farm on Maryland's Eastern Shore. The dairy herd of Jersey Cows graze on clover and rye grass, producing high quality milk, rich in cream. The milk is all natural and contains no synthetic hormones, antibiotics, or chemical compounds. They then turn that milk into handcrafted Chapel's Country Creamery Artisanal Cheeses; ensuring the highest quality and consistency possible. Chapel's Creamery is the recipient of the Talbot County Soil Conservation Award for "Environmental Friendly Operation for Soil, Air, and Water Quality Concerns", the "Outstanding Quality Milk Award" through Dairy One in 2012, 2013 and 2014, and the "Talbot County Business Excellence Award" for 2013.



CHERRY GLEN GOAT CHEESE CO.; Boyds, MD

From a 58-acre farm in the agricultural reserve in upper Montgomery County, MD, Cherry Glen Goat Cheese Company is a true farmstead operation. The family and staff raise a show-quality milking herd of four major breeds and recorded grades and take great care in breeding the goats resulting in an amazing herd! The milk that goes into making their fine cheeses come from their many Alpine, LaMancha, Saanen, and Toggenburg dairy goats. Made with 100% American ingredients and all-vegetable rennet and enzymes, these cheeses are multi-faceted and absolutely delicious.

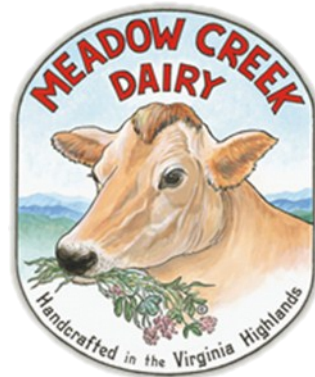


FIREFLY FARMS; Accident, MD

FireFly Farms is farmer-friendly. They source fresh goat milk from family farms – six farms as of March 2013 – all within a 30-mile radius of their creamery. By implementing a mutually beneficial contract, their farmers are committed to humane animal husbandry and restricts the use of antibiotics, hormones, and animal feeds that have been treated with chemical or synthetic fertilizers. Using only five simple ingredients, FireFly cheeses are free of additives, preservatives or stabilizers. FireFly carefully crafts, ages, and wraps their entire line of goat cheeses by hand, using apprenticed cheese makers - not machines. This is handmade cheese from Mountain Maryland!

MEADOW CREEK DAIRY; Galax, VA

Meadow Creek Dairy is a family farm in the mountains of southwest Virginia. At an elevation of 2800ft, the combination of pure water, clean air and deep soils produce an ideal environment for growing diverse, mineral-rich pastures. The dairy has worked closely with their Jersey herd to give them the best care, develop the genetics best adapted to their farm, and in the process, produce the highest quality milk. Since 1980, farming has been their craft. Meadow Creek Dairy is dedicated to providing a full flavored, healthy and ecologically friendly cheese. In doing so, they practice sustainable farming methods, managing the land and cattle for health rather than high production. Their primary tool to achieve this goal is intensive grazing management. This involves giving the cattle fresh grass every day; they are not allowed back on the pasture already grazed, allowing the grass to regrow and preventing overgrazing. They use no herbicides or pesticides on the land and their only crop is grass. The cattle are never confined, but instead are born and raised on pasture. The cows graze a diverse mixture of perennial grasses and legumes supplemented with some grains, salt and Norwegian kelp. Meadow Creek's original raw milk cheeses are patterned on traditional European techniques, carefully adapted to their farm. Cheese making follows the milking season, with production beginning in April and ending in December. The seasonal nature of their farm leads to variations in their spring, summer, and fall cheeses.



EGGS & DAIRY



KREIDER FARMS; Lancaster County, PA

On a farm that has remained in the Hersey family since 1739, Kreider Farms has since become the largest egg producer in the state of Pennsylvania. Operating from a mission to “achieve excellence in delivering low cost, high quality products”, Kreider Farms controls quality from animal husbandry to processing. Their staff of professionals follow strict USDA and Pennsylvania Department of Agriculture regulations. Third party audits monitor their certified animal husbandry program. They are SQF and PEQAP certified and their feed supplier is ISO certified. The cage free eggs are AHA certified. Kreider Farms organic brown eggs is your source for all your high quality fresh shell egg needs.

LEHIGH VALLEY DAIRY FARMS; Lansdale, PA

From humble beginnings on a small family farm in Lansdale Pennsylvania, Lehigh Valley has been committed to supplying the very finest, very freshest products for more than 70 years. Each day they gather their delicious milk from proud dairy farmers across Pennsylvania. Lehigh Valley Dairy Farms has grown over the years, but remains true to their small farm roots. They are passionate about the purity of their milk, holding it to the standards of their “5-Point Purity Promise”. It's what keeps their milk so pure, fresh and delicious from farm to fridge.



PASTRY SHELLS

shells**bydesign**[®]

SHELLS BY DESIGN[®]; Dulles, VA

Shells by Design[®], LLC is a leading provider of innovative tart shell designs and desserts. Over the span of 10 years, Shells by Design, LLC has pushed the envelope to create new ways in vertical tart shell production for which it holds multiple patents; nationally and internationally. Their new 80,000 square foot production plant is a modern, SQF level-3 certified, kosher, state-of-the-art bakery. It is ready to fulfill any demands of your menu.

PASTA, SAUCES, HORS D'OEUVRES, QUICHES



METROPOLITAN BRAND ; Landover, MD

Metropolitan Meat, Seafood & Poultry has partnered with small, local manufacturers to produce our own lines of high quality, handcrafted pastas, sauces, hors d'oeuvres, and quiches. Utilizing fresh, all-natural ingredients we have created unique varieties that will enhance any menu. Prepared in small batches with unwavering attention to detail, we can even custom-produce pastas so that you can create your own signature dish that your guests will be sure to savor.

ICE CREAM & DESSERTS

SWEET INDULGENCE BRAND; Rockville, MD

This all-natural, locally made brand of frozen specialty products includes muffins, health bars, biscotti, ice cream, sorbet & dessert bars. Specialties are produced in small batches and can be made to order, always using pure, all-natural ingredients.



SEASONINGS & SPICES

VANNS SPICES; Baltimore, MD

Vanns Spices is a family owned business that was founded in Baltimore in 1981. They offer over 200 spices including the ability to custom produce spice blends. Guided by their commitment to great taste, health and sustainability, Vanns sources the world in search of unusual spices – offering a unique culinary experience to their customers. Using only all natural spices, many of which are also organic, Vanns brings global flavors to the United States.





Metropolitan Thinks Globally and Acts Locally

We are reducing our carbon foot print and strengthening the local economy by partnering with carefully selected suppliers that share our philosophy for providing superior quality products and service. We have over a dozen manufacturers and producers within a 300-mile radius that fits this criterion.

We are committed to becoming your local expert and will continue to source products and suppliers that meet this demand. We welcome your comments and suggestions.