



GROWER SPOTLIGHT

Farm Fresh Products 365 Days A Year!

Spring / Summer
2023 Guide



2023 ORDER GUIDE



The One Stop Shop for Local and Farm Fresh!!

Now in its 10TH season, the Wisconsin Food Hub Cooperative (WFHC) is a farmer-led cooperative owned by the producers and the Wisconsin Farmers Union. The hub makes it easy for the retail and foodservice sectors to buy locally. Purchase your standards or create a niche market.

WFHC is now coordinating a diverse mix of great Wisconsin and Minnesota products to add to your local offerings.

We are building a fresh one-stop shop for Wisconsin, and WFHC is committed to building an economically sustainable local food system.

Please join us at the table!

Wisconsin Food Hub Food Safety

Our food safety is second to none for local produce.

- GAP or Primus Audited Farms
- Produce Traceability Initiative (PTI)
- Owner & management commitment to food safety
- Food Safety & Quality Management System
- Food Safety Manager on staff
- HACCP and GHP certified warehouses

Post-Production

- Quality Control Staff
- Cool Chain kept from farm to buyer
- Cooling Lines to pull field heat out
- In-house transportation company

We sell everything from A to Z!

CONVENTIONAL PRODUCE

Apples	Peppers
Beans	Peppers, Variety
Cabbage	Potatoes
Cantaloupe	Pumpkins
Corn, Ornamental	Rhubarb
Corn, Sweet	Squash, Winter
Cucumbers, Slicing	Squash, Yellow
Eggplant	Tomatoes
Gourds	Tomatillos
Kale	Watermelon
Kohlrabi	Zucchini

ORGANIC PRODUCE

Asparagus	Dill	Radishes
Beans	Eggplant	Rhubarb
Beets	Fennel	Rutabaga
Broccoli	Kale	Squash, Yellow
Cabbage	Lettuce	Tomatoes, Heirloom
Cantaloupe	Parsley	Turnips
Chard	Peas	Watermelon
Cilantro	Peppers	zucchini
Collards	Peppers, Specialty	
Cranberries	Potatoes	
Cucumbers	Pumpkins	

www.wifoodhub.com

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*We are your Source for
Local Food!*

Owned & Operated By: *Chris Corkery*



Hundred Acre is a unique urban farm providing a rapid response solution to food insecurity in the heart of Milwaukee. Workforce development and student apprenticeship programs are integrated to grow consistent, premium greens to be sold direct to local food businesses. A consortium of growers, technologists, and community partners ensures that the farm remains a sustainable local business. Here, buyers can finally increase their local sourcing and community support while securing year-round quality.

Hundred Acre produces the freshest possible greens in Milwaukee while improving supply-chain resilience, supporting green infrastructure, and offering a pathway from hands-on education to sustainable careers in agriculture-technology.

Wisconsin's largest indoor vertical hydroponic farm grows 365 days a year, offering their partners the freshest quality greens year-round 48 hours from harvest. Their all natural products provide maximum flavor, nutrients and shelf life. Located in the heart of Milwaukee, they are committed to supporting a healthier hyperlocal food system in Wisconsin through workforce development, hands-on education, and long term sustainable partnerships with their customers.



Products

Hydroponic Salad Blend

- Bulk 3# wholesale bags
- Retail 4oz clam shells

Hydroponic Microgreens (assorted)

- 4oz clam shells

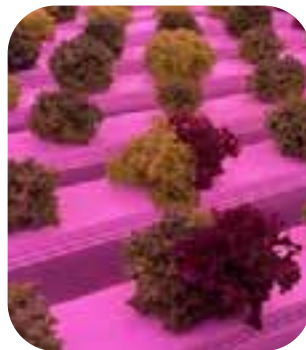
Hydroponic Italian Large Leaf Basil

- Bulk 1# wholesale bags
- Retail 1oz clam shells

www.hundred-acre.org

[In The News](#)

[Instagram](#)



** See our weekly projection sheet for pricing*

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Owned and Operated by The Hoekstra Family



What started as a hobby became a family owned business. In 1981 the pick-up bed of an old 1967 International pick-up truck would be piled high with sweet corn. It was set by the road with a self serve sign. By 1987 the original stand was too small and it was doubled in size equipped with a small cooler.

As soon as the ground is fit the planting of acres and acres of sweet corn, tomatoes, peppers, melons, cucumbers, and much more begins. By the end of October the ground is ready for a rest and so are the **Hoekstra's**. The next months are ones to plan and get ready for the next season, only to start all over again. Yes, a hobby truly has turned into a business, a family owned business and a great one at that.

Products

- Sweet Corn
- Winter Squash

Mighty Vine



Owned and Operated by Gary Lazarski - President & CO-Founder



Mighty Vine is a Chicago-based startup that operates state-of-the-art hydroponic tomato greenhouses founded on the simple belief that the best tomatoes are grown close to home. Grown year round under pristine conditions with maximum sustainability, their tomatoes are picked fresh and delivered to the market in hours, not weeks. The hydroponic process includes drip irrigation, using only 10% of the water of field grown tomatoes and eliminating runoff of fertilizers into surrounding waterways.

Products

- Tomato on the Vine
- Cherry on the Vine
- Cucumbers
- Beefsteak tomatoes

www.mightyvine.com



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Owned and Operated by Bryan Ernst



Ernessi Farms indoor farm is located in historic downtown Ripon, Wisconsin where produce is grown vertically year-round. The produce is non-GMO, free of herbicides and pesticides, and harvested and delivered within 24 hours.

Products

- Basil
- Mushrooms

Igls Farms

Owned and Operated by Brad, Brian & Thomas Igl



In north central Wisconsin on the outwash plain known as the Antigo Flats sits **Igl Farms**, a family-owned and operated potato farm just north of Antigo. Herman Igl bought the farm in the 1930s and became one of the first commercial potato growers in the area.

Igl Farms was a dairy and potato farm until the early 1990s when the dairy herd was sold. Today the operation is owned by Tom Igl and his sons, Brad and Brian, and is a certified organic potato and vegetable farm.

Products

- Organic Potatoes



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Owned and Operated by Steve and Beth Albert



Products

Organic Carrots
Organic Lettuce

Organic Microgreens

www.fullcircle.farm

Hill & Valley Produce

Owned and Operated by Ora Borntreger

Hill & Valley Produce is a group of Amish growers located in Hillsboro, WI. Together more than 30 Amish farms grow over 20 categories of organic fresh produce.

Their product is aggregated into one location where Wisconsin Food Hub picks up their product. Produce is picked to order just a day or two before arrival at your location.

Products

Beets

Broccoli

Cabbage, Red & Green

Chard, Red, Green
& Rainbow

Cucumbers

Collard Greens

Eggplant

Kale

Peppers

Pumpkins

Radishes

Rhubarb

Squash, Winter

Squash, Zucchini
& Yellow



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St. Croix Valley Produce

Owned and Operated by St. Valley Produce Members



Formed in 2013, St. Croix Valley Produce is a supplier of fresh fruits and vegetables all of which are sourced from St. Croix Valley Amish Growers, a collective of certified organic and GAP certified family farms in Western Wisconsin.

Products

- Pasture Raised Non-GMO & Non-Soy Eggs
- Organic Cucumbers
- Organic Zucchini & Yellow Squash
- Organic Peppers
- Organic Heirloom Tomatoes
- Organic Winter Squash
- and more!

www.stcroixvalleyproduce.com

Perfect Produce



Perfect Produce LLC is firmly focused on being the most reliable producer of perfect, organic, chemical free products in the Midwest. Our mission is to create accessibility to the perfect produce, year-round, at an affordable price.

Products

Hydroponic herbs
Salad mixes

On Facebook

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Red Door Family Farm



Owned and Operated by Stacey and Tenzin Botsford owners

Red Door Family Farm is a Certified Organic small diversified farm in Athens, Wisconsin. We have become recognized for our clean, high quality, nutrient dense vegetables and fruits. We have six hoop houses allowing for a large capacity for season extension, long term storage crops, and the highest quality tomatoes, cucumbers, peppers, and celery (and more!).

As farmers, we believe in making a food system that support rural communities, promotes health, and is sustainable economically and environmentally.

Products

Organic Produce

www.reddoorfamilyfarm.com

Cattail Organics



Owned and Operated by Family

Cattail organics is a USDA certified organic farm focused on growing produce in north central wisconsin, with distribution capacity throughout the state. We focus on flavor, quality, and cleanliness that exceeds standards of regional and national distributors.

As a family farm, we are directly involved with all aspects of production, meaning product quality and processes are literally in our hands!

It is our mission to expand local food access in our region through education, dialogue and delivery of consistent products year-round, pushing the constraints of our short growing season.

Products

Organic Produce

www.cattailorganics.com



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SuperCharge! Foods



*Owned and Operated by P.T. Bjerker, Co-Owner
and Managing Member*

At 1902 E. Washington Avenue in Madison sits SuperCharge! Foods, Wisconsin's premiere indoor, urban, vertical microgreen farm. In our farm we take 700sq. feet of space and produce over 8 tons of nutrient dense microgreens per year!

Products

Microgreens

www.superchargefoods.com

Future Farm Grown, LLC



Owned & Operated By Steve Meyer

Future Farm Grown is a hydroponic facility based out of Baldwin, WI. Our mission is to help people live better lives. Through relationships, diligence and innovation, we have worked hard to grow clean, fresh and nutritious produce to support our local community year round. By building relationships with local businesses in the food industry, organizations that support people in the community and providing them with more sustainable, locally grown produce, we can help minimize the carbon footprint and support them with freshly harvested food delivered.

We do our due diligence by following clean growing practices and environmentally safe methods, maximizing not only the amount we can grow, but the quality and nutrition levels.

Products

Hydro Bibb Lettuce

www.futurefarmgrown.com



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Farm Fresh Products 365 Days A Year!

- **365 day/year delivery**
- **Schools, Small Businesses, Retailers, Restaurants**
- **Sourced Fresh from Local Growers**
- **Minimally Processed**
Sliced, diced, cubed, noodled vegetables & fruit; Coleslaw, Guacamole, Pico Gallo, Roasted Vegetable Mixes
- **Value Added**
Beverages, Maple Syrup, Dried Cranberries, Salmon Patties, Veggie Creations
- **Hydroponic, Vertically & Aquaponic Grown**
Greens, Tomatoes, Mushrooms, Microgreens
- **Dairy & Eggs**
Milk, Cheese, Eggs, Sour Cream, Butter & Yogurt

CLICK HERE TO LEARN MORE



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GROWER SPOTLIGHT



Value Added PRODUCERS



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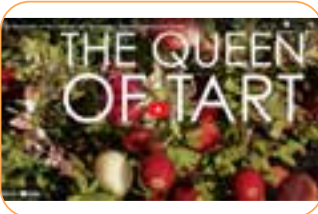
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★ **VALUE ADDED**



*Owned and Operated by Mary Brazeau Brown (owner),
Stephen Brown, Allison Brown*

Honestly Cranberry® is our brand of unsweetened dried cranberries with no added sugars, juices, or oils. These cranberries were grown on our family farm in Wisconsin that has been commercially producing cranberries since 1873.

Honestly Cranberry was started in 2014 with a “Cran Do® attitude.” As cranberry growers, we wanted to share the true tart taste and natural goodness of cranberry year round. We considered taste, texture, and all that is cranberry in our drying process. Honestly Cranberry uses a proprietary process to slice and dry its cranberries, leaving in the natural goodness without adding anything. These unsweetened dried cranberries are ready to use as an addition to your favorite recipe, or to enjoy right out of the bag as a ‘good-for-you’ snack.

Products

Cranberries

www.honestlycranberry.com

Fizeology Foods LLC



★ **VALUE ADDED**



Owned and Operated by Rob Andolsek

Fizeology is committed to strengthening our local community by sourcing ingredients from small, local, organic farms.

Our mission is to raise health awareness, one gut at a time, marketing real food products in harmony with nature.

We offer simple, high quality, certified organic fermented vegetables for your enjoyment.

We passionately ferment these delicious healthful organic foods that supply energy to the body and aid natural detoxification, while educating the public as to the benefits of eating raw, fermented, local and organic foods.

Our products are available in pints, quarts and gallons.

Products

organic fermented vegetables

www.fizeology.com



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www.wifoodhub.com

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★ **VALUE ADDED**



Owned and Operated by Steve and Beth Albert

Prairie Bluff Farm, home of *Pasture Patterns Eggs*, is a 60 acre, pasture-based, certified organic farm near Mount Horeb, WI.

Products

- Organic, non-medicated feed
- No synthetic pesticide or fertilizer
- Pastured to reduce grain use
- Passive solar winter housing
- Chemical-free egg cleaning process
- Packaged in 100% recycled paper cartons or reusable flats
- Transported in reusable crates



www.prairieblufffarm.com

Alsum Sweet Corn



★ **VALUE ADDED**

Owned and Operated by Scott & Lona Alsum Ben, Lily, Levi, Luke, Brittany Alsum



Established in 1912, **Alsum Sweet Corn** has grown from serving our small-town community to feeding thousands across Wisconsin! Alsum Sweet Corn was originally a dairy farm but soon became a sweet corn farm when they started serving the Madison farmers market. Their business has only grown from there.

Products

- Frozen Bicolor Sweet Corn
- Fresh Sweet Corn
- Winter Squash
- Pie Pumpkins



www.alsumsweetcorn.com



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★ **VALUE ADDED**



View Superior Fresh Video!



Products

- Aquaponic grown salmon
- Hydroponic greens
- Family Owned
- Organic - Non-GMO

www.superiorfresh.com

Sunset Orchard/Richland Hills



Owned and Operated by Richland Hills

★ **VALUE ADDED**



Watch our video by clicking on the above image

Products

Sliced Packaged Apples

- Sliced Apples SA 50 - 50 x 2.4 oz
- Sliced Apples SA 200 - 100 x 2 oz
- Sliced Apples SA 100 - 100 x 2.4 oz
- Sliced Apples SA 35R - 35 x 4 oz

Bulk Apples

- Sliced Apples 5 x 2 lb.
- Sliced Apples 2x10 lb.
- Sliced Apples 4x10 lb.
- Sliced Apples 10x1 lb.

www.richlandhillsfarms.com/sunset-orchard



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Owned and Operated by Richard Olden & Tracy Vinz

★ **VALUE ADDED**



www.oldenorganics.com/veggie-creations

Products

VALUE ADDED CUT VEG:

Red Beet Noodles - 9 oz
Zucchini Noodles - 9 oz
Butternut Squash Noodles - 9 oz
Carrot & Kohlrabi Noodles (Seasonal) - 9 oz
Sweet Potato Hash - 16 oz
Cubed Butternut Squash - 16 oz
Cauliflower Rice - 12 oz
Roasting Mix - 16 oz
Shredded Brussels Sprouts - 12 oz -
Coleslaw Mix - 12 oz -
Stir-Fry Mix - 12 oz -
Grilling Mix - 16 oz -
Diced Onions 8 oz -
Diced Celery 8 oz -

LARGE QUANTITY CUT VEG PRODUCTS FOR DELI AND HOT FOOD DEPARTMENTS.

We deliver in 5 gallon buckets, 1 gallon and 2 gallon bags. All product prices may vary

1/4" Diced Celery
1/4" Diced Carrots
1/4" Diced Yellow or Red Onions
1/4" Diced Green, Orange, Yellow or Red Peppers

1/4" Diced Jalapenos
1/4" Diced Poblano Peppers
1/4" or 1/2" Diced Beets
1/4" or 1/2" Diced Butternut Squash
1/4" or 1/2" Diced Sweet Potatoes
1/4" or 1/2" Diced Russet Potatoes (Peeled or Unpeeled)
1/4" or 1/2" Diced Red Potatoes (Peeled or Unpeeled)
1/4" or 1/2" Diced Yukon Gold Potatoes (Peeled or Unpeeled)
1/2" Diced Broccoli
Broccoli Florets
Cauliflower Florets
Sliced Cucumbers
Sliced Zucchini
Sliced Onions
Sliced Peppers
Shredded Carrots
Shredded Beets
Shredded Cabbage
Shredded Brussels Sprouts
Cauliflower Rice
Julienned Carrots
Julienned Beets
Julienned Peppers
Sweet Potato Fries
Beet Sticks

Roasting Mix (Root Veg & Butternut Squash) 1/2" Diced or Hand Cut larger
Butternut Squash Hand Cut
Zucchini Noodles
Beet Noodles
Butternut Squash Noodles
Carrot & Kohlrabi Noodles (Seasonal)
Stir-Fry Mix (may contain Peppers, Onions, Carrots, Asparagus, Broccoli, Sugar Snap Peas, Beans)
Grilling Mix (may contain Summer Squash/Zucchini, Peppers, Onions, Eggplant, Cherry Tomatoes, Asparagus, Peas, Beans, and Rosemary)

VALUE ADDED CUT FRUIT -

*Can be ordered by "each".
Prices may vary*

Mango Chunks - 8 oz
Pineapple Chunks - 8 oz & 16 oz
Watermelon Chunks - 8 oz & 16 oz (Seasonal)
Cantaloupe Chunks - 8 oz & 16 oz (Seasonal)
Fruit Salad - 8 oz & 16 oz (Seasonal)

MISC PROCESSED PRODUCTS

Guacamole - made without any additional citric acid.
Pico de Gallo (Seasonal)



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Owned and Operated by Abi & Jeremy Solin

★ **VALUE ADDED**



We make craft infused, barrel-aged, and pure maple syrup from sustainably managed forests in northern Wisconsin.

We cook our syrup from sap collected each season from the Solin family's heritage sugarbush, near Neva, Wisconsin, at the base of the glacial moraine. We've been making rich, flavorful maple syrup in small batches for 5 generations. We also work with other neighboring maple syrup makers who share our values and passion for delicious syrup.

Tapped infused maples syrups are made with high quality ingredients, producing rich, delicious and unique flavors. Our infused maple syrups include Cardamom, Cinnamon, Espresso, Ginger, Ginseng, Hibiscus, Hops, Red Pepper, Black Umami Garlic, Spicy Black Umami Garlic, and Turmeric.

Products

- **Grade A Wisconsin Maple Syrup**

Infused Maple Syrup including: Cardamom, Cinnamon, Espresso, & Black Umami Garlic

- **Cardamom Infused**

pure maple syrup infused with organic cardamom. Fantastic in coffee and cocktails, great in berry desserts.

- **Cinnamon Infused**

pure maple syrup infused with organic cinnamon, a classic combination. Our most popular syrup.

- **Espresso Infused**

pure maple syrup infused with locally roasted and direct traded coffees. Excellent on ice cream and a popular retail syrup.

- **Black Umami Garlic Infused**

pure maple syrup infused with fermented organic garlic. Amazing culinary syrup for use in dressings, glazes, and sauces.

- **Whiskey Barrel-Aged Maple Syrup**

Whiskey barrel-aged Maple Syrup pure maple syrup aged for at least 6 months in Great Northern Distilling whiskey barrels producing a smooth, rich, and delicious syrup with butterscotch, oak, and vanilla tones.

www.tappedmaplesyrup.com



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★ **VALUE ADDED**



Visit: arthaonline.com



View Artha Sustainable Video!

Owned and Operated by Marguerite Ramlow

Artha Sustainable Living Center is a place that strives to exist in harmony with our environment. This harmony includes living within the boundaries of our ecosystem as well as being in tune with our inner selves.

Products

- Teas
- Lipbalm

www.arthaonline.com

Uncle Mike's Maple Syrup



★ **VALUE ADDED**

Owned and Operated by Mike Taylor



2017, 2018 & 2019 Wisconsin State Fair Vendor & Wisconsin Maple Syrup Producer's Association 2017, 2018 & 2019 Blue Ribbon

Products

- Maple Rootbeer
- Aged Barrel Maple Syrup
- Cranberry Maple Syrup



Find us on Facebook



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Owned and Operated by Layne Cozzolino & Mindy McCord

★ **VALUE ADDED**



In the summer of 2015, we stumbled upon a shrub recipe and started playing around. The next summer, when Layne found out she was pregnant; we realized that shrubs are the perfect replacement for alcohol. Mindy started making shrub recipes using all the local produce she could get her hands on. Soon after, our refrigerators were brimming with shrubs. At this point, we began testing the market, sampling them at farmers markets, community events, parties, and social gatherings. That's when we discovered that shrubs aren't just great for pregnant women; they fill a party void because they are great for everyone the non-drinkers, drinkers, and kids alike. People loved them, they were intrigued and excited to try shrubs. We knew we were on to something...low and behold **Siren Shrub Company** was born right under our noses.

Products

- Sophisticated Mixers (16 oz bottle)
- Sparkling Shrubs (12 oz can)

www.sirensshrubs.com



Tapuat Brewing Company



★ **VALUE ADDED**

Owned and Operated by Nicholas and Mary Lou Deviley



Tapuat founders Nicholas and Mary Lou Deviley met in 2006 and began brewing Kombucha together in 2008 in their Juice Bar in Egg Harbor, Wisconsin. Nick was born and raised in Green Bay, WI., where his love for real food started in his parents' backyard garden and his Grandpa Deviley's century farm in Howard, WI. Nick believes that eating clean and acknowledging the source of the food you eat positively impacts the whole body and soul.

Nick is the director of sales for Tapuat. Mary is a native Texan and went to The University of Texas at Austin to play soccer. Healthy eating was always a priority for her as an athlete. She studied herbal medicine in her own time and loves to discuss health and wellness with anyone who is interested. She finds a connection within herself to the ancient traditions of female medicine-makers.

Nick and Mary and their six children have made a home in Sister Bay, WI.

They enjoy being surrounded by freshwater, solitude, the beautiful changes brought with each season, as well as the ability to be part of a thriving local community.

Products

Kombucha

www.tapuatcha.com



** See our weekly projection sheet for pricing*

www.wifoodhub.com

Main Number 715-227-1990

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Local Food!*

For Further Information,
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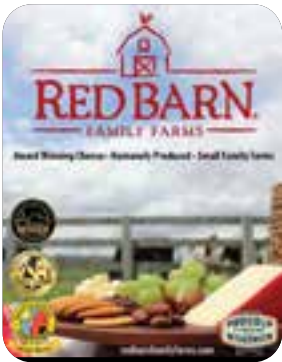
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★ **VALUE ADDED**



Founded and managed by: Terry and Paula Homan

At Red Barn Family Farms, we are passionate about animal health and welfare. We use an old fashioned term for this - animal husbandry. We believe strongly in the value of the small family farm. Because of their size, these farms have a unique ability to know their animals individually, by name and personality and can therefore provide care tailored specifically to each animal. Unfortunately, these types of farms are rapidly disappearing. So we created a unique model that values these farms for what they are and that provides a way for them to remain sustainable economic business models into the future.

We hand-select farms that meet our Red Barn Rules, high standards of animal health/welfare and milk quality. We use an innovative fair trade pricing structure for our farms that incentivizes and rewards excellence.

Products

Artisan Cheese made with Humanely Produced Milk from Small Family Farms

www.redbarnfamilyfarms.com



CLICK HERE FOR PRODUCTS & AVAILABILITY

** See our weekly projection sheet for pricing*

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