



HUNDRED ACRE

info@
hundred-acre.org

Century City
3945 North 31st Street
Milwaukee, WI 53216

*Nourishing communities
through the power
of fresh food.*

About The Farm

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.

- Consistent, premium greens harvested weekly
- Year-round, made-to-order supply
- Safe, secure, and traceable product within proprietary cold-chain process
- 5,000 sqft Controlled Environmental System
- Vertical hydroponics with no pesticides, herbicides, or GMOs
- Dedicated workforce development and hands-on education in Food-Tech
- A more resilient supply chain supporting social determinants of health





Italian Large Leaf Basil

Aromatic and therapeutic

A productive, uniform, Genovese type with an excellent aroma. Leaves are glossy, green, cupped, and very large, making this an excellent ingredient for use across a number of dishes. Our hydroponically grown large leaf basil delivers a more balanced flavor profile and much higher leaf-to-stem ratio compared to traditional soil grown yields, resulting in significantly less waste. Traditionally known for its main place in pesto, our basil also works across a multitude of sauces, dressings, salads, desserts, and drinks. Harvested fresh weekly, Hundred Acre offers this unique summer ingredient as a new local option year round.



Salad Blend

Bitter, delicate, crisp

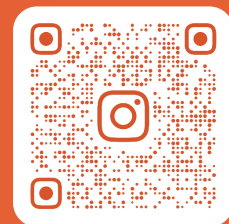
Regarded as the newest innovation in salad mix production and a superior hydroponic lettuce, Hundred Acre's salad blend offers versatility, durability, and the highest culinary value for our customers. Harvested as fully mature heads, the flavor and texture have more time to develop than traditional baby-leaf lettuces, resulting in a bitter sweet buttery crunch that is so good it can stand alone on the plate. From the unique structure of the core, a multitude of uniformly-sized leaves develops that is harvestable with one simple cut, providing you with less handling and superior consistent quality. Our blend has better flavor and texture, and double the shelf life of traditional baby-leaf lettuce, resulting in reliable fresh use for up to 3 weeks when buying from your local Hundred Acre farm.



Hundred Acre partners who support the hyper-local food movement in MKE:

Tall Guy & A Grill, Flourgirl, Chefs Table, Storyhill BKC, Buttermint, Maxies, HoneyPie, Comet, Lupi and Iris, La Merenda, Fuel Cafe, Diplomat, Flourchild, 3rd Coast Provisions, Merriment Social, Tre Rivali - Kimpton Journeyman Hotel, Bavette, Central Craft Kitchen and Bar, Fresh Chef, Milton Eats, Heirloom, Tots on the Street, Sendiks, Outpost, Midwest Foods, Wisconsin Food Hub, Escuela Verde, Marquette - Sodexo Universities, MSOE - American Dining Services

Looking to purchase local fresh greens or get involved at the farm, please contact info@hundred-acre.org



@HUNDREDACRE_MKE

Arugula and Micro-Greens Coming Winter 2023!