



*It's summer on Long Island,
and the east end is blooming with fresh produce.
So, why are restaurants getting their produce from
California? Long Island offers restaurateurs the
freshest possible produce straight from the farms
to their kitchens.*

*J. Kings Food Service Professionals, Inc. has
joined forces with local Long Island farmers to
sell the best Long Island has to offer, the freshest
produce available.*

*We are now the link from the farms to the table
for the crisp Long Island produce for which the
Island produce chefs long.*

J. KINGS

GROUP, INC.

Food Service Professionals, Inc.

**700 Furrows Road
Holtsville, NY 11742
(631) 289-8401
www.jkings.com**

McBride Farms

Oregon Road
Cutchogue, New York



About the Farm:

Richard, his sons and other family members have been an integral part of the Long Island Farming Community since 1966. Their 200 + acres in Cutchogue produce host quality products.

Produce Available Includes:

Sweet Corn	July - Oct
Cucumbers	July - Oct
Potatoes	Aug - Dec
Cauliflower	Oct - Nov
Broccoli	Oct - Nov

Densieski Farms

Lewis Road
East Quogue, New York



About the Farm:

Ed and his family have been farming in East Quogue for the past 91 years. He grows host of quality products and starts harvesting his zucchini in late June and winds up with cauliflower and potatoes in the late fall.

Produce Available Includes:

Zucchini Squash	July – Sept
Bi – Color Corn	July - Sept
Cucumbers	July- Oct
Peppers	July – Nov
Cauliflower	Oct – Nov
Colored Cauliflower	Oct – Nov
Potatoes	Aug - Dec

Ed Zilnicki Farms

Sound Ave
Riverhead, New York



About the Farm:

Currently the Zilnicki family continues a farming operation, in Riverhead, which has been a quality provider of potatoes products for Long Island for many years.

Produce Available Includes:

Long Island Chef Potatoes	Aug – Dec
Long Island Yukon Gold Potatoes	Aug – Dec
Long Island Red Potatoes	Aug - Dec

Latham Farms

Main Road
Orient, New York



About the Farm:

Next year will mark the 200th year that the Latham family has been involved in the farming industry. Starting with strawberries in early June and finishing with peppers and leeks in Late November, Danny grows a remarkable variety of quality vegetables.

Produce Available Includes:

Super Sweet, Bi-Color Corn Mid July - Oct

Tomatoes:

Beefsteak Late July - Nov

Heirloom (5 varieties)

Plum

Cherry (4 varieties)

Gooseberry/husk tomato

Eggplant:

White, Japanese, Neon, Little Fingers July - Oct

Peppers:

Red, Yellow Orange, Purple, Hot July - Nov

Strawberries June

Green Beans July - Oct

Leeks Aug - Oct

Zucchini Squash Aug - Oct

Sunflowers July - Oct

Dahlias Aug - Sept

Martin Sidor Farms

Oregon Road
Mattituck, New York



About the Farm:

In addition to availability of quality Long Island Potatoes, Martin, his wife and children have been very successful in manufacturing and marketing of quality North Fork Potato Chips, made from his own crop.

Produce Available Includes:

Yukon Gold Potatoes	Aug – Dec
Long Island White Potatoes	Aug - Dec

McKay Farms

Main Road
Aquebogue, New York



About the Farm:

Mike, his brothers and their children carry on the farming tradition that was started in the early 1900's in Aquebogue, NY. Mike and mom Helen grow the highest quality flowers available in the area.

Produce Available Includes:

Tomatoes Red Beefsteak	Aug – Oct
Tomatoes Yellow Beefsteak	Aug – Oct
Eggplant	July – Sept
Peppers	July – Nov
String Beans	July – Oct
Cut Flowers	July – Oct
Pumpkins	Aug - Oct

Wells Homestead Acres

Sound Avenue
Riverhead, New York



About the Farm:

Lyle Wells is the present operator of a family farm that dates back to 1661. This 11th generation Long Island farmer cultivates 100 acres of flowers, vegetables, and herbs. He is a quality producer of Long Island asparagus with a focus on several varieties of potatoes and squash later in the season.

Produce Available Includes:

Asparagus	May - June
Potatoes: Red & Yukon Gold	Mid July - Oct
Zucchini: Green & Yellow	Mid July - Oct
Pickles and Cucumbers	Mid July - Oct

Deer Run Farms

South Country Road
Brookhaven, New York



About the Farm:

Owned and operated by Bob Nolan, Deer Run Farms will accept nothing subpar. Using a very scientific approach to farming, Nolan offers only the finest in produce. Deer Run Farms grows high end specialty lettuce throughout the entire summer, many so rare that he is the sole grower of the particular kind on all of Long Island.

Produce Available Includes:

Spinach May - Mid July

Cabbage Late Sept - Early Nov

Lettuce:

Romaine Early June - Early Nov

Boston Early June - Early Nov

Red Boston Early June - Early Nov

Red Leaf Early June - Early Nov

Red Oak Early June - Early Nov

Red Batavian Early June - Early Nov

Green Batavian Early June - Early Nov

Green Leaf Early June - Early Nov

Escarole

Chicory (endive)

Basil / Arugula

Sang Lee Farms, Inc.

County Road
Southold, New York



About the Farm:

Sang Lee Farms established itself in the 1940s and has since grown to a farm of 500 acres offering over 250 different varieties of specialty vegetables. Fred and Karen Lee offer a continual, year-round production of mesclun and baby greens.

Produce Available Includes:

Asian Greens

Bok Choy

Daikon - Lo Bak - Korean Moo

Dow Mew (Snow Pea Shoots)

Dung Qwa (Watermelon)

Guy Lon (Chinese Broccoli)

Mizuna (Japanese Lettuce)

Nyu Choy Sum (Baby Bok Choy)

Shanghai Choy (Baby Bok Choy)

Sui Choy (Nappa Cabbage)

Tatsoi

U Choy (Flowering Cabbage)

Specialty Seasonal Produce

Asparagus

Beets

Carrots

Chard Chinese Long Beans

Edamene Eggplant

Leeks

Jack-Be-Littles

Onions

Pumpkins

Snow Peas

Tomatoes - Cherry & Pear

Fox Hollow Farms

Sound Avenue
Calverton, New York



About the Farm:

This family owned-and-operated farm now cultivates on 200 acres, producing a variety of the highest quality products. Through the years Lolly and Jeff's focus has been on sweet corn and beefsteak tomatoes. During the fall, pumpkins and decorative items can be found at their charming market. In addition they grow beans, squash, and cucumbers of magnificent quality.

Produce Available Includes:

Strawberries

String Beans

Sweet Corn

Tomatoes - Beefsteak

Cucumbers

Squash:

Green Butternut

Acorn Delicata

Sweet Dumpling

Face Pumpkins

Houdon Farms

River Road
Calverton, New York



About the Farm:

Houdon Farms is run by two great brothers, Walter and Ed. They produce an array of produce on the 125 acres of their two farms.

Produce Available Includes:

Sweet Corn:

Bi-Color Mid July - Oct

Super Sweet Beg Aug - Oct

Tomatoes:

Beefsteak

Plums

Peppers

Green

Yellow

Red

Cranberry Beans Aug - Sept

Watermelons:

Yellow

Sugar Babies

Eggplant

Philip A. Schmitt & Sons Farm

Roanoke Avenue
Riverhead, New York



About the Farm:

The Schmitt farm now sprawls across 225 acres. Phil has expanded his catalog to herbs, rooted vegetables and over 60 varieties of Asian greens. Phil is also ahead of the technology curve: he is one of the only Long Island farmers to practice “vacuum cooling”, a 2 day turn-around for fresh product. The Schmitt Farm is truly of high caliber.

Produce Available Includes:

Cabbage

Lettuce:

Endive Romaine

Boston Red Leaf

Green Leaf Mesclun

Cilantro

Basil

Arugula

Parsley: Plain & Curly

Beets

Spinach

Asian Greens:

NAPA

U-Choy

Gai-Lan

Shanghai Bok Choy

Green Leaf

Briermere Farms

Sound Avenue
Riverhead, New York

About the Farm:

Briermere Farms, a landmark on the North Fork, is a major producer of varied fruits. These products include pears, peaches and nine varieties of apples. The quality of these locally grown apples is much greater and more impressive than the Western apples most food distributors provide.

Produce Available Includes:

Apples:

Pink Lady	End of Oct
Granny Smith	End of Oct
Cortland	Mid Sept
Empire	Mid Sept
McIntosh	Mid Sept
Red Delicious	Mid Sept
Jona Gold	Mid Sept
Fuji	Mid Sept

Bosc Pears End of Sept

Peaches

Encore	After Labor Day
Gloring	After Labor Day

Satur Farms

Alvah's Lane
Cutchogue, NY

About the Farm:

Established as a garden just eight years ago, chef Eberhard Muller and his wife Paulette have seen their little plot grow quickly into a 200 acre farm. The recent addition of a cooling shed enables their products to achieve better shelf life. Satur Farms provides a long list of the best available produce.

Produce Available Includes:

Herbs

Specialty and Baby Vegetables

Specialty Tomatoes

Unique Rooted Vegetables

(See Back Page for Highlights!)

Harbes Farm

Sound Avenue
Mattituck, New York



About the Farm:

Harbe's farm started out as a multi-generational potato and cabbage farm. In the 1980's the Harbe's family shifted its focus to retail farming. They now operate 2 farm stands and each member of the Harbes family has taken an active part in the farm.

Produce Available Includes:

Sweet Corn
Pumpkins

Catapano Dairy

Sound Avenue
Mattituck, New York

About the Farm:

Catapano Dairy is a quality producer of a number of a number of goat cheeses.

Products Available Include:

Chervre (4 varieties) April-Oct

Feta April-Oct

Ricotta (Not a Cultured Cheese)

April-Oct

Specialty Cheeses

Aged Cheddar April-Oct

Yogurt April-Oct

Mold-Ripened Cheeses, Aged

Brie April-Oct

Crotin April-Oct

Blue Cheese April-Oct

White & Blue Mold Ripened Cheese

April-Oct

Windy Acres Farm

Main Road
Calverton, New York



About the Farm:

Farmer Tom's focus has switched recently from vegetable products to tomatoes and sweet corn. He grows quality product and has been very successful at his retail location.

Produce Available Includes:

Tomatoes	Aug – Oct
Sweet Bi Color Corn	July - Oct

Flora Nurdery

Wickham Ave
Cutchogue, NY



About the Farm:

Richard Girard's operation in Cutchogue produces beefsteak tomatoes year round. He has the products under glass in several green houses and for those folks who want year round availability he is the answer

Produce Available Includes:

Long Island Greenhouse Grown Tomatoes	Year Round
Fresh Potted Herbs	Year Round

Koppert Cress
Middle Road
Cutchogue, New York



About the Farm:

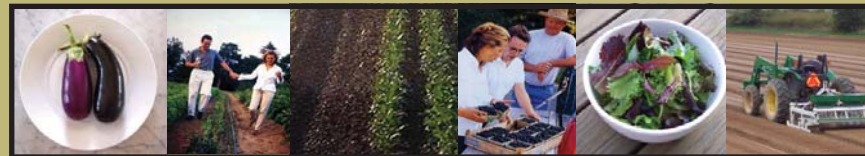
A relative newcomer to Long Island. Ed and his team have been very successful in the growing and marketing of greenhouse grown micro-greens, baby lettuce and a lot of unique Cress products.

Produce Available Includes:

Micro-Greens	Year Round
Baby Lettuce	Year Round

Long Island Farm Highlight

An East End Treasure



Satur Farms, Cutchogue, New York

Satur Farms, the Cutchogue business that Paulette Satur started in 1997, with husband and four star chef Eberhard Müller. Satur grew up on a dairy farm in central Pennsylvania and has a master's degree in plant physiology from University of Arizona. With Satur's education and background, combined with the chef's expertise in Müller, Satur Farms created the perfect combination for success. Satur Farms provides exquisite vegetables and herbs for hundreds of New York City restaurants, and on the North Fork. The farm, set on the North Fork of Long Island, designated New York's sunniest spot, with moderate temperatures due to the surrounding waters, along with the breeze coming off the water, creates the ideal location for vegetable farming. The farm is computerized, with coding for the planting dates, harvesting dates, and assorted growing notes for the 60 different varieties of produce.

Practices like harvesting lettuce in the morning before the heat has made the leaves bitter, and immediately moving them to an ultra-cool packing shed, eliminates errors before the produce reaches the kitchen. "I really believe in producing the best quality that we possibly can." says Müller.

Satur and Müller will plant more than 200 acres of fruit, herbs, assorted vegetables, lettuce and some 35 varieties of tomatoes this season. In the salad category, the farm produces microgreens (harvested just 10-12 days after planting), meslun, and head lettuce. Müller has grown to realize exactly what "fresh" means, and will not settle for anything less in his restaurant. Planning the menu around the seasons and the availability of ingredients is what all chefs should be doing. "I used to think I was using fresh ingredients, but I wasn't. I go out in the farm and see what's ripe. Then I decide what I'm cooking." Many chefs feel the same way, searching for ingredients that are truly "fresh".

Notes

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