

We are committed to providing the customer with the highest quality produce and herbs grown in a complete natural environment. We do not use any commercial pesticides or herbicides.



"Agriculture not only gives riches to a nation, but the only riches she can call her own".

- Samuel Johnson



At Bracco Farms we pledge to provide our patrons with the freshest naturally grown produce available. *Our produce is picked to order to guarantee freshness.*



Recipient of the
Global Emissions Exchange
Certificate of Excellence
for carbon emission reduction.



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*"Naturally grown in the heart of
Warwick's Black Dirt Region."*

Local, Fresh, Naturally Grown Produce



*From our family farm
to your table.*

Who We Are

Bracco Farms came into being in 2009, born out of a passion for fresh vegetables and fruit. The mission of our family farm is to provide the public, restaurants and food markets with the best possible naturally grown fresh produce.

Our family farm is located in the heart of Orange County, NY's "Black Dirt Region", a remnant of the Ice Age in which thick deposits of nutrient rich topsoil were left behind by retreating glaciers. The soil and climate work together to yield some of the best produce in the nation.

Bracco Farms also works closely with Cornell University's Ag Extension Service relying on their advice and expertise to ensure we can bring the best possible produce to market.

Restaurants and Eateries

Bracco Farms supplies many local restaurants and eateries with our high quality, local, naturally grown produce.

We invite chefs and restaurateurs to sample our produce at the farm, or at their own location.

Call or email us for an appointment.



Top: Executive Chef Michael Weissaupt, Fiddlers Elbow CC • Bottom Left: Sous Chef Florian Wehrli, Crystal Springs Resort • Bottom Right: Executive Chef Jose Velez, Toscana Trattoria

Bracco Farms CSA* and Marketbag Programs

The basic idea of **Community Supported Agriculture*** is that a farmer grows for a group of members who have purchased "shares" in the harvest. Members pay at the beginning of the season in March, when the farmer most needs the money. When the crops start coming in June, the farmer delivers a weekly assortment of vegetables, herbs and some fruit. This is not a co-op; there are no wholesalers or distributors. 100% of your food dollars go to the person who is growing it. You support sustainable local agriculture and get freshly picked organic produce at reasonable prices. In addition, you know the farmer growing your vegetables and can visit the farm establishing a personal connection with your food supply.

Our **Marketbag Program** consists of a weekly grab bag of assorted vegetables and herbs. This is not a subscription but rather a service in which a client would place an order with us via email once a week.

Please call or visit our website for more CSA and Marketbag info.



Heirloom Varieties

At Bracco Farms we also grow first rate heirloom varieties of tomatoes, peppers, eggplant, zucchini, beans and onions, etc.

We actively seek out rare and interesting heirloom varieties from credible natural seed sources.

At no time do we use any GMO, chemically treated or altered seed.

