

Farm Stand



Our Farm Stand is open Saturdays from mid-May through October. Along with our field fresh produce, we also have a selection of artisan breads, pickled vegetables, jarred sauces, organic flour and more.

Farm and Garden Talks



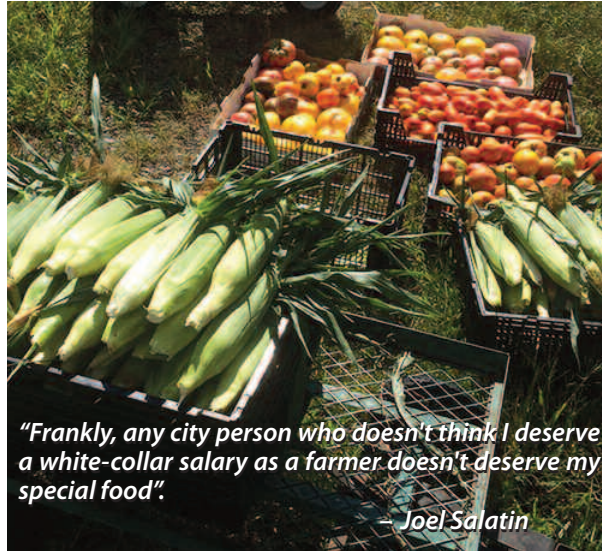
Top: Carpe Diem Show, MSU, NJ • Old Tappan Public Library, Old Tappan, NJ
Bottom: Lyndhurst Garden Club, Lyndhurst, NJ • Cedar Grove Historical Society, Cedar Grove, NJ

Yeoman farmer Anthony Bracco is also available in the off season to give talks on small farming and home vegetable gardening.

The thrust of our lectures/talks are: **A.** To raise awareness as to where our food comes from. **B.** Share our methods with the public. **C.** Demonstrate how small farm growing methods can be adapted to a backyard vegetable/kitchen garden.

Visit our website to see a listing of upcoming talks.

- *We are committed to providing the highest quality, non-GMO produce, fruit & herbs grown in a completely natural environment.*
- *We do not use any commercial pesticides, herbicides or fungicides.*



Buy local. Buy Pride of New York.

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BRACCO
F A R M S
PINE ISLAND, NY



*"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 picked vegetables and fruit. The mission of our family farm is to provide the public, our Fresh Vegetable Program and CSA members, restaurants, and food markets with the best possible naturally grown non-GMO produce.

Our family farm is located in the heart of Orange County, NY's "Black Dirt Region", a remnant of the Ice Age when retreating glaciers left behind thick deposits of nutrient-rich topsoil that has anywhere from 30% to 90% organic matter. The soil and climate work together to yield some of the best produce in the nation.

It is in this environment that Bracco Farms strives to serve our surrounding communities while utilizing a naturally grown, non-GMO method of farming that aims to produce superior quality, highly nutritious, flavorful produce.

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 row l to r: Owner Arturo Moroch, Casa Arturo Bistro • Chef/Owner Steve Ernst, Westtown Fare
Bottom row l to r: Chef/Owner Jerry Arcieri, Aquila Pizzeria al Forno
Chef/Owner Nicola Moncada, La Brace Seafood and Grill • Chef/Owner Luka, Luka's Italian Cuisine

Small Batch Produce

Small-batch producers infuse their product with a level of attention and passion that is impossible for large-scale farms reproduce.



BRACCO FARMS
COMMUNITY SUPPORTED
AGRICULTURE **CSA**

**FRESH VEGETABLE
PROGRAM**

If you would enjoy receiving our produce, please visit our Fresh Vegetable Program and CSA (Community Supported Agriculture) pages on our website for details.



Heirloom Varieties

We also grow first rate heirloom varieties of tomatoes, peppers, radishes, zucchini, beans, onions, etc.

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



Micro and Baby Greens

Our micro and baby green production includes such favorites as: *Red Veined Sorrel, Bulls Blood Beet, Daikon Radish, Mache, Red Amaranth, Mustard Greens, Ruby Red Chard, Arugula, Purple Kohlrabi* and much more. See a complete availability list on our website.

