Farm to School Directory
Serving Schools in Macomb and Oakland Counties
The Farm to School Directory was developed through a partnership of the Macomb County Health Department, Oakland County Health Division's Healthy Oakland Partnership, and Michigan State University Extension.
The purpose of the Farm to School Directory is to connect local farms to schools by providing contact and produce information from farms and producers to school food service programs interested in sourcing local foods for students in Macomb and Oakland County schools.

- Farm to School programs connect and enrich communities and increase farmers' revenues by providing a local market.
- Farm to School programs allow farmers to supply schools with fresh fruits and vegetables and provide students with a fresh, healthy meal.
- Farm to School programs can have a big economic impact; in 2013-2014, Michigan schools invested $19,392,100 in local food purchases!
How to Incorporate Farm to School in your:

School:
• Organize a field trip to a local farm.
• Showcase student posters promoting the program and its importance.
• Announce it is a Farm to School meal day over the PA system.

Classroom:
• Have farmers visit the classroom and talk about how food is grown, an idea found on the Michigan Farm to School website at https://www.canr.msu.edu/farm_to_school/.
• Find a book or lesson from the “Farm to School Ideas” sheet in the Fuel Up to Play 60 HOP toolkit that ties Farm to School to your current lesson: https://www.oakgov.com/health/partnerships/Documents/HOP%20FUTP%2060%20Toolkit.pdf
• Have the students make posters for the program and write why they should eat local fruits and veggies.

Cafeteria:
• Connect with your Food Service Director to create a plan together.
• Use posters to highlight the featured produce throughout the cafeteria, lunch line, and menu.

Community:
• Connect with your school’s PTA/PTO to let them know how they can help.
• Host a Farm to School Community Event. Invite farmers, parents, students, and local business owners.
The below icons will be used throughout the directory to indicate produce available through each farm:

- Apples
- Asparagus
- Beans
- Beets
- Berries
- Broccoli
- Carrots
- Cabbage
- Cherries
- Corn
- Cucumbers
- Lettuce
- Peaches
- Pears
- Peppers
- Plums
- Potatoes
- Onions
- Radishes
- Squash
- Tomatoes
Interest in participating in Farm to School events for students to learn about farm grown fresh produce and Michigan agriculture.

Offers Delivery

Offers Tours

Payment Method

Check
Credit Card
Cash

Documentation Provided
Receipt
W9
Brookwood Fruit Farm

**Contact Chuck and Will Bristol**

7845 Bordman Road, Almont, MI 48003
810-798-8312
brookwoodfruitfarm@gmail.com
www.brookwoodfruitfarm.com

General Season Open: Fall-Winter
Business Hours: 9 AM-5 PM, 7 days/week

**Delivery Offered**
Delivery Radius: 40-50 miles
Delivery Minimum: ~30 bushel (call to confirm)

**Tours Offered**
MWF 9 AM-5 PM (call to confirm)

Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
Brookwood Fruit Farm

**Produce Offered**

- Apples

**Payment Method**

- Check
- Credit Card
- Cash

**Documentation Provided**

- Receipt
- W9
Burda's Berry Farm

Contact Jim Burda

20095 M-60 E., Three Rivers, MI 49093
269-506-1746
Email Not Applicable
www.instagram.com/burdas_berries/

Delivery Offered
Delivery Radius: 100 miles
Farm Tours Not Offered
Does not participate in events

General Season Open: Year Round at Eastern Market, Summer-Fall at other Southeastern Michigan Markets
Burda's Berry Farm

Produce Offered: Berries

Payment Method: Cash

Documentation Provided: Receipt, W9
Dancing Meadows Homestead, LLC

**Contact Melodee Beals**

- 5914 Plank Road, Cottrellville, MI 48039
- 586-242-9192
- dancingmeadowshomestead@gmail.com
- www.DancingMeadowsHomestead.com

**General Season Open:** April-November
**Business Hours:** 8 AM-4 PM

**Delivery Offered**
- Delivery Radius: 100 Miles (round trip)
- Delivery Minimum: $50

**Tours Offered**
- Summer, Th-F, 10 AM-4 PM

**Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture**
Dancing Meadows Homestead

**Produce Offered**
- Asparagus
- Beans
- Beets
- Carrots
- Cabbage
- Corn
- Cucumbers
- Lettuce
- Peppers
- Potatoes
- Radishes
- Squash
- Tomatoes

Additional produce offered not listed above: Peas, greens (arugula, mustard, broccoli rabe, swiss chard, spicy salad mix, etc), herbs, okra, melons

**Payment Method**
- Cash
- Check
- Credit Card

**Documentation Provided**
- Receipt
- W9
Miller's Big Red Orchard

Contact Ryan Moore

4900 32 Mile Rd, Washington Twp, MI 48095
586-752-7888
ryanbmoore@ca.rr.com
www.BigRedOrchard.com

General Season Open: Year Round
Business Hours: Sun-Th 10 AM-6 PM, F-S 9 AM-7 PM

Delivery Negotiable
Delivery Minimum: $500

Tours Offered
Fall, 7 Days/Week, 10 AM-6 PM

Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
**Produce Offered**

- Apples
- Asparagus
- Berries
- Cherries
- Cucumbers
- Peaches
- Peppers
- Plums
- Squash
- Tomatoes

**Payment Method**

- Cash
- Check
- Credit Card

**Documentation Provided**

- Receipt
- W9
**Penzien's Produce**

**Contact Brian Penzien**

- 707 North Blacks Corners Road, Imlay City, MI 48444
- 810-656-8058
- blbmrpenzien@aol.com
- [www.facebook.com/PenziensProduce/](http://www.facebook.com/PenziensProduce/)

**Delivery Offered**

Delivery Radius: 100+ miles

**Call for Farm Tour Information**

**Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture**

**General Season Open:** Year Round

**Business Hours:** Call for farmers market days and times
Penzien's Produce

Produce Offered
- Beets
- Carrots
- Potatoes
- Radishes
- Squash

Payment Method
- Cash
- Check

Documentation Provided
- Receipt
- W9
Contact Matt DeBlouw

15313 Bryce Road, Capac, MI, 48014
810-395-4316
mattd@mikepirrone.com
www.mpirrone.com

Delivery Offered
Delivery Minimum: $500

Farm Tours Offered
Call for Availability

Interested in participating in events for
students to learn about farm grown fresh
produce and Michigan agriculture

General Season Open: Summer, Fall, Winter
Business Hours: 8 AM-10 PM, Monday-Sunday
Mike Pirrone Produce

Produce Offered:
- Beets
- Broccoli
- Carrots
- Cabbage
- Cucumber
- Lettuce
- Onion
- Peppers
- Radishes
- Squash

Additional produce offered not listed above: Rhubarb, organic kale, collards

Payment Method:
- Check

Documentation Provided:
- W9
Contact Dan Prielipp

4665 Downing Hwy, Britton, MI 49229

517-206-6063

dmdap@frontier.com

www.facebook.com/PrielippFarms/

Delivery Offered
Delivery Minimum: $500

Call for Farm Tour Information

Does not participate in events
Prielipp Farms

Produce Offered
- Cabbage
- Peppers
- Squash
- Tomatoes

Payment Method
- Cash
- Check
- Credit Card

Documentation Provided
- Receipt
- W9
Contact Sharon Ostrowski

5234 Meisner, China Township, MI 48054
810-499-2386
sharkar.farm@comcast.net
www.sharkarfarm.com

Delivery Offered
Delivery Minimum: $300

Call for Farm Tour Information

Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
Shar Kar Farm

Produce Offered
- Beets
- Cabbage
- Lettuce
- Peppers
- Radishes
- Squash
- Tomatoes

Payment Method
- Cash
- Check
- Credit Card

Documentation Provided
- Receipt
- W9

Call Sharon to see if additional produce is available
VanHoutte Farms & Northern Farms Market LLC

Contact Sean Montgomery

- 69475 Romeo Plank Road, Armada, MI 48005
- 586-921-3777
- connie_foster71@yahoo.com
- http://northernfarmmarketllc.com/

Delivery Offered
- Delivery Radius: 50-100 Miles

Call for Farm Tour Information

Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
VanHoutte Farms & Northen Farms Market LLC

Produce Offered
- Asparagus
- Beets
- Berries
- Carrots
- Cabbage
- Lettuce
- Peppers
- Potatoes
- Radishes
- Squash
- Tomatoes

Payment Method
- Cash
- Check

Documentation Provided
- Receipt
- W9
Verellen Orchards

Contact David Friedli

63260 Van Dyke, Washington, MI 48095
586-752-2989
verellenorchards@yahoo.com
www.verellenorchards.com

General Season Open: Year Round
Business Hours: M-F 6:30 AM-6 PM, S/Su 7 AM-6 PM

Delivery Not Offered
Farm Tours Not Offered
Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
Verellen Orchards

**Produce Offered**
- Apples
- Beans
- Beets
- Berries
- Broccoli
- Carrots
- Cabbage
- Cherries
- Corn
- Cucumbers
- Lettuce
- Peaches
- Pears
- Peppers
- Plums
- Potatoes
- Onions
- Radishes
- Squash
- Tomatoes

**Payment Method**
- Credit Card
- Cash

**Documentation Provided**
- Receipt
Westview Orchards

Contact Abby Jacobson

65075 Van Dyke, Washington, MI 48095
586-752-3123
abby@westvieworchards.com
www.WestviewOrchards.com

General Season Open: May-December 24th
Business Hours: 7 days/week, 8 AM-6 PM

Delivery if in bulk bins
Delivery Minimum: $500

Orchard Tours Offered
May-Oct, Mon-Fri, 9:30 AM-12 PM

Interested in participating in events for students to learn about farm grown fresh produce and Michigan agriculture
Westview Orchards

Produce Offered
- Apples
- Asparagus
- Berries
- Cherries
- Corn
- Cucumber
- Peaches
- Peppers
- Squash
- Tomatoes

Payment Method
- Cash
- Check
- Credit Card

Documentation Provided
- Receipt
- W9
Farm to School Safety
This resource will provide some initial considerations with regard to farm to school food safety practices and is not intended to be an all-inclusive set of food safety practices for local food.

On-farm food safety
Remember that no food safety certification is required for farms to sell directly to schools (unless your district requires it), however, it is important to understand your suppliers’ on-farm food safety practices. Even if you are unable to visit the farms from which you would like to purchase, it is recommended that you have a conversation about on-farm food safety practices. This checklist will help you start the conversation with potential sellers: https://store.extension.iastate.edu/product/12938.

Transportation and delivery
How food is transported is an important consideration in keeping local foods safe. The Putting Michigan Produce on Your Menu guide has a list of transportation and delivery related items to inspect for safe transport, in the Fresh Fruit and Vegetable Food Safety section. https://www.canr.msu.edu/foodsystems/uploads/files/mi-produce-institution.pdf
Farm to School Safety

This resource will provide some initial considerations with regard to farm to school food safety practices and is not intended to be an all-inclusive set of food safety practices for local food.

Washing, handling and storing

Food safety considerations for local produce in the cafeteria will not differ significantly from your standard food safety SOPs, but there may be some additional considerations for locally sourced products. Refer to the resources below for tips and considerations about the following topics:

- Storing farm fresh produce: https://www.cultivatemichigan.org/sites/default/files/documents/MMRW-ProduceStorage.pdf
- Standard operating procedures for Michigan produce: https://www.cultivatemichigan.org/sites/default/files/documents/MMRW-ProduceSOP.pdf

For an in-depth resource on food safety recommendations and practices from on-farm to serving, see this School Garden & Farm to Cafeteria Safety Manual: http://www.farmtoschool.org/Resources/MN_school_garden_safety_manual.pdf.
Procurement

The easiest method to purchase directly from a local farm is to use micro purchasing. According to the USDA, you can use this method of procurement when the aggregate value of your purchase falls below the micro purchase threshold, which is $10,000. This allows schools to purchase supplies or services without soliciting competitive quotations, if the school considers the price reasonable.

To use micro purchasing ensure that your school:
- Distributes micro-purchases equitably among qualified suppliers;
- Develops written specifications and required terms, conditions, and contract provisions; and,
- Documents all purchases.

If your purchases will exceed $10,000 in aggregate value other procurement methods must be used.

A comprehensive set of resources about how to procure local foods for school meal programs is available on the USDA’s website: https://www.fns.usda.gov/foamtoschool/procuring-local-foods

The School Nutrition Association provides a Procurement Training Zone for members to locate resources and trainings: https://schoolnutrition.org/learning-center/procurement/

The Michigan Department of Education provides tips for success and guidance on procurement procedures for USDA Child Nutrition Programs: https://www.michigan.gov/mde/0,4615,7-140-66254_72817---,00.html
Contact Information

For questions about procurement or purchasing (Macomb and St. Clair County schools), contact Carolyn Thomas:
Carolyn Thomas, Food Service Consultant
Macomb Intermediate School District
cthomas@misd.net
586-228-3349

For questions about this directory, contact:
Emily Norton
Macomb County Health Department
emily.norton@macombgov.org
586-463-3021

Kaitlin Wojciak
Michigan State University Extension
kaitwoj@msu.edu
586-469-6088