



Farm & Food Funding Accelerator Program

CLASS OF 2019-2020



Shereen Alinaghian
ARDITH MAE FARMSTEAD
GOAT CHEESE

Goat Dairy and Cheese Producer
Stuyvesant, NY (Columbia County)

Ardith Mae Farmstead Goat Cheese is a small Animal Welfare Approved farmstead goat cheese creamery focusing on raising animals humanely and creating

healthy, healing products. The farm is owned and operated by Shereen Alinaghian and the backbone of her farm is her amazing crew, Katie Dober, Calista Tarnauskas and Jeremy Shapiro. Ardith Mae farm has been in business since 2009 primarily selling at the GreenMarkets in NYC, CSAs, The Good Food Farmers Network, restaurants, and a few farm stores. The farm's product line includes goat's milk cheese, cow's milk cheese, mixed milk cheese, pestos, and goat's milk soap. Shereen is now strategizing to re-locate the farm and design a facility where she can continue to increase production, allow for co-packing, conduct cheese making and goat yoga classes, add a small farm store and lease portions of the facility to new cheese makers. Learn more about Ardith Mae's story and products at www.ardithmae.com.



Jamie and Tara Caligure
SOULCRAFT FARM
BREWERY
Farm Brewery and Market
Cambridge, NY (Washington County)

Start-up Soulcraft Farm Brewery is led by Jamie Caligure an experienced commercial brewer. Situated on 20 beautiful acres, Soulcraft will be a

farm brewery, taproom, market and creative gathering space. Soulcraft collaborates with local farmers, growers and producers to create unique beverages utilizing N.Y. ingredients. Caligure believes that Soulcraft Farm Brewery is a vessel through which the couple expresses themselves in what and how they create. For the Caligures it is a full body experience using their hands to farm and forage for ingredients that utilize sustainable practices. Seasonal ingredients will dictate the farmhouse saison beer styles and recipes, and original recipes will be developed based upon the availability of the natural flora and fauna and on the property. Wild yeast on the farm will be cultivated and utilized to create a truly distinctive terroir. You may follow Soulcraft's progress at www.facebook.com/SoulcraftFarmBrewery.



Carrie Dashow and Suresh Pillai
ATINA FOODS

Ayurvedic Condiments
Catskill and Kingston, NY
(Greene and Ulster Counties)

Handcrafted by married team; Carrie and Suresh, Atina Foods works with local farms and other sources for ingredients. Atina Foods adapts

traditional South Indian Ayurvedic recipes to make complex, delicious condiments that help balance health and diet. Combining local and global whole fruit, roots, and spices, Atina's ferments and preserves accentuate any meal, even dessert. Since 2015, the couple has focused on direct sales at events and markets and through that experience have learned that their products need more education that can be accessed at regular retail locations. They are now planning to launch into a storefront which would feature their and related products, and to focus on improving their e-commerce platform. Discover the full Atina Foods line of herbal jams, pickles, preserves and pastes at www.atinafoods.com.



Emily Eder and Margaret Thomas
GREAT SONG FARM
Diversified Farm
Red Hook, NY
(Dutchess County)

Maggie Thomas and Emily

Eder are finishing their first season owning and operating Great Song Farm. They grow a variety of vegetables, flowers, and herbs on 1.5 acres, using organic, regenerative, and biointensive growing practices. They supply a 90 member CSA and a few local restaurants. Maggie and Emily plan to increase their CSA membership, grow sales to their current restaurant accounts, and add more. Through small infrastructure projects, they hope to increase output and open their farm store to the public. They are interested in producing value-added goods such as salves, teas, and ferments. Their intention is to eventually be able to leverage some of their profits to make their vegetables more accessible to low-income communities. Learn more about Great Song Farm at www.greatsongfarm.com.



Jude Goldman and Reuben Schwartz
VITAL EATS LLC
 Plant-Based Sauces and Condiments
 Malta, NY (Saratoga County)

Vital Eats was established in 2013 by cousins Jude Goldman and Reuben

Schwartz who seemed destined to create a brand together since childhood. Both have backgrounds in creative cooking and visual arts, and love to create healthy and beautiful dishes. Vital Eats unveils bold, dynamic flavors through its line of condiments using only plant based ingredients. All products are vegan, vegetarian, gluten free, GMO free, dairy free, and 100% free from any artificial preservatives. Vending at farmers markets has provided valuable feedback from customers which had helped to refine each product. Vital Eats has identified that it has the opportunity to develop an incubator co-packing operation, not only to create its own value added products but to be able to produce products for other food producers. There are currently very few co-packers in its region that can help a prospective food start-up business produce their product without imposing large minimums. See the full line of Vital Eats products at www.vitaleats.com.



Zack and Annie Metzger
LAUGHING EARTH FARM
 Poultry, Pork and Cattle Farm
 Cropsyville, NY (Rensselaer County)

Laughing Earth has been providing vegetables, flowers, and pasture-raised meat to the surrounding community for the last 20+ years, with Zack and Annie Metzger taking over the reins in

2015. With the transition to new ownership has come a transition to organic certification and a focus on increasing community involvement and providing food to the community for a greater percentage of the year. Zack is focusing on sustainable growth of the business through the addition of a commercial kitchen and processing facility that will allow an increase in the product line toward more value-added products such as cured meats. Learn more about Laughing Earth's story at www.laughingearth.farm.



Kristin Nelson
THE ARDENT HOMESTEADER
 Salted Caramel Sauces
 Arden, NY (Orange County)

After Kristin Nelson fine-tuned a recipe for homemade caramel, it became a signature gift for family and friends. In 2014, with encouragement from other Hudson Valley farmers and food

entrepreneurs, Kristin launched The Ardent Homesteader Inc. to produce and market Cara-Sel salted caramel sauce. Cara-Sel is hand-crafted in small batches with just five all-natural ingredients

(no preservatives) and is sold wholesale as well as direct to consumers at select festivals and in her online shop. While the wholesale demand is growing steadily, Kristin has identified that there are additional opportunities to sell direct to consumers online and is developing plans to increase sales in that channel. Learn more about her story and the deliciousness of Cara-Sel at www.ardenthomesteader.com.



Richard and Alicia Romano
SCREAMIN' ONIONZ
 Craft Sauces
 Millbrook, NY (Dutchess County)

Screamin' Onionz is the pioneer brand of Aha! American Healthy Appetite, the Romano's specialty food company focused on all natural, shelf stable food products. Using sliced N.Y.

sourced onions slow cooked in craft sauces, the Romanos have developed a versatile food product that satisfies every diet constraint: plant-based, vegan, vegetarian, Keto, Paleo, Dash, and gluten free. Screamin' Onionz are available in Hudson Valley stores such as Adams Fairacre Farms, regional Tops Friendly Markets and some WholeFoods in the North East. The Romanos have also launched in the school market and think they can make a big impact in public schools with Screamin' Onionz by providing a bridge product that help them move away from processed foods in their menus. Find more information about Screamin' Onionz at www.loveonionz.com.



Pamela Clarke Torres
PROSPECT HILL ORCHARDS:
FARM MARKETS
 Fruit Orchards
 Milton, NY (Ulster County)

The Clarke family has been farming in Milton since 1817 and Pamela is the seventh generation to pursue a life on the farm. In 1996, Pamela and her

husband Robert returned to the farm and began attending farmers markets. The farm grows a wide variety of fruit, and selling at several Greenmarkets in New York City was a natural fit. Over the years Pamela and Robert have added more value added products by converting a farm out-building to a solar powered bakery with an innovative dried apple production area. The family farm is in the middle of a generational transition, and is planning on focusing more on direct retail and new products. You may learn more about them at www.prospecthillorchards.com.