

Business	About our Business
<b>Biltmore Estate: Food &amp; Beverage</b> Asheville, NC	Multiple high-volume restaurants with varied concepts located on Biltmore Estate—our focus is on local and sustainable products.
<b>Curate Tapas Bar</b> Asheville, NC	We are a high-volume downtown traditional Spanish tapas bar always looking to source locally and sustainably.
<b>Food Matters Market</b> Brevard, Morganton, Hickory, NC	We are three full-service natural organic markets with emphasis in local meats, dairy, other products. We have a strict food philosophy.
<b>Gan Shan Station</b> Asheville, NC	Gan Shan Station is a full-service restaurant serving inspired Asian cuisine.
<b>Guadalupe Cafe</b> Sylva, NC	We are really tiny, but like buying local very much. In particular if you can deliver to Sylva!
<b>Hendersonville Community Co-op</b> Hendersonville, NC	A food cooperative and healthy foods grocery store.
<b>Hillman Beer</b> Asheville, NC	A local craft brewery that sources local ingredients.
<b>Imladris Farm</b> Fairview, NC	We are a 6th generation family farm focusing on value added products—specifically jams, jellies and preserves.
<b>Ingles Markets Southeast</b>	We stock a wide variety of local produce, grocery items, and meats.
<b>Mountain Food Products</b> Asheville, NC	Mountain Food Products distributes fresh fruits and vegetables to WNC restaurants. We offer a full line of produce, including local and organics.
<b>Nightbell</b> Asheville, NC	American small-plate restaurant with a focus on local Appalachian ingredients. Our focus is on preserving seasonal food to eliminate waste.
<b>Omni Grove Park Inn</b> Asheville, NC	We want to provide very local and seasonal menus for our guests at our four very large high-volume dining options—Blue Ridge, Vue 1913, Edison Craft Ales Kitchen, Sunset Steakhouse.
<b>Red Moon Herbs</b> Asheville, NC	Red Moon Herbs processes fresh extracts, oils, salves and vinegars with locally sourced farmed or wildcrafted herbs and mushrooms.
<b>Rise Above Deli</b> Asheville, NC	We are a deli focusing on housemade everything—from breads, to condiments, fermenting, and pickling. We run specials based on what's available.
<b>Roots &amp; Fruits Market</b> Black Mountain, NC	A local food driven grocery and cafe.
<b>Rose Mountain Butcher Shoppe LLC</b> West Jefferson, NC	We are a butcher shoppe and local retail store.
<b>Sunburst Chef and Farmer</b> West Asheville, NC	We are a specialty produce grower looking to add premium quality and unique offerings to our established restaurant clientele.
<b>Sunshine Sammies</b> Asheville, NC	Bake shop and creamery specializing in ice cream sandwiches and all-natural versions of your favorite childhood treats.
<b>The Chop Shop Butchery</b> Asheville, NC	Whole animal butcher shop selling beef, pork, lamb, chicken, seafood, local products for kitchens, local snacks, sauces, ferments, etc.
<b>TRACTOR Food and Farms</b> Burnsville, NC	TRACTOR Food and Farms, a local food hub located in Burnsville, works to aggregate produce to meet large orders.
<b>Waynesville Soda Jerks</b> Wayneville, NC	We produce a variety of handcrafted sodas and syrups utilizing local fruit from the Southern Appalachian region.
<b>Wicked Weed Funkatorium (kitchen)</b> Asheville, NC	An extension of Wicked Weed Brewing, a sour beer facility/brewery, and a restaurant, we are expanding into a larger kitchen.

Preferred Contact	Desired Products and Requirements
by appointment, 225-1508 (call) ledwards@biltmore.com, cwilley@biltmore.com, lcarideo@biltmore.com	<b>Desired Products:</b> produce, buttermilk, cheese <b>Requirements:</b> \$1 million liability insurance, GAP certification
frank.muller@heirloomhg.com, brittany.kroeyr@heirloomhg.com	<b>Desired Products:</b> spinach, lettuce, asparagus, beet, radish, turnip, garlic, cherry tomato, eggplant, pork, mushroom, more <b>Requirements:</b> Organic/natural, quality, sustainable
ak@foodmattersmarket.com	<b>Desired Products:</b> meat, pork, poultry, produce, specialty natural pantry items, honey <b>Requirements:</b> \$1-4 million liability insurance, non-GMO and certified organic preferred, third party certifications, sustainable practices, pasture raised, free range
info@ganshanstation.com	<b>Desired Products:</b> choy's, lettuces, turnips, herbs, squashes, tomatoes, more
828-269-8423 (call or text) guadalupecafe@gmail.com	<b>Desired Products:</b> cheeses, dairy, meats, produce, fruit, jams, jellies, grains
by appointment, drop-in, 828-693-0505 (call) jerseyphresh@gmail.com grocery@hendersonville.coop outreach@hendersonville.coop	<b>Desired Products:</b> vegetables, fruits, dairy, eggs, cheeses, meats, valued-added products <b>Requirements:</b> USDA inspected work space for value-added products
brad@hillmanbeer.com	<b>Desired Products:</b> fruit, vegetables, honey, spices <b>Requirements:</b> sterile fruit puree and extracts are preferred
828-545-2631 (call or text) info@imladrisfarm.com	<b>Desired Products:</b> blueberries and raspberries in any quantity up to several thousand lbs., strawberries in quantity of 150-3000 lbs., assorted other fruit in quantity of 150-500 lbs
	<b>Desired Products:</b> <b>Requirements:</b> \$1 million liability insurance, \$3 million (warehouse), GAP certification
by appointment, drop-in, 828-255-7630 (call) local@mountainfoodproducts.com	<b>Desired Products:</b> greens, winter squash, root crops, heirloom cherry tomatoes, berries, lettuce, arugula, sugar snap peas <b>Requirements:</b> clean packaging, labeled with farm name
eric.morris@heirloomhg.com	<b>Desired Products:</b> produce, meats, dairy, grains, herbs, mushrooms <b>Requirements:</b> organic, free range
305-401-8582 (call or text) james.lumley@omnihotels.com 702-358-7342 (call) josh.thomsen@omnihotels.com	<b>Desired Products:</b> cheese, meats, produce, berries, the sky's the limit We also have space for a large garden on our property that we could partner up. <b>Requirements:</b> liability insurance
by appointment, 828-301-3010 (call or text) jeannie@redmoonherbs.com	<b>Desired Products:</b> Fresh—astragalus, echinacea, any medicinal weed the grows prolifically; Dried—nettles, oats, comfrey, linden, clover, elderberry <b>Requirements:</b> Organic or Naturally Grown, sustainable models: respectful wild-harvested, forest farming, biodynamics, or organic/naturally grown
riseabovedeli@gmail.com	<b>Desired Products:</b> fruit and vegetables <b>Requirements:</b> low or no spray, non-certified organic
by appointment rootsandfruitsmarket@gmail.com	<b>Desired Products:</b> vegetables, fruits, and value-added products <b>Requirements:</b> \$1 million liability insurance, GAP compliant
by appointment rosemountainbutchershoppe@gmail.com	<b>Desired Products:</b> shelf stable items <b>Requirements:</b> insurance product rider liability, orgnainc non-gmo
by appointment, 828-545-1775 (call or text) charles@sunburstchefandfarmer.com	<b>Desired Products:</b> any premium quality vegetable, fruit, honey, herbs, mushrooms—especially interested in unique offerings <b>Requirements:</b> prefer low spray/no spray, organic practices
susie@sunshinesammies.com	<b>Desired Products:</b> strawberries, blackberries, blueberries, peaches, local/heirloom grains, nuts
chopshopbutchers@gmail.com	<b>Desired Products:</b> meats, shelf stable value-added products
by appointment, 828-536-0126 (call) Becca@tractorfoodandfarms.com	<b>Desired Products:</b> produce <b>Requirements:</b> GAP training
by appointment, 828-278-8589 (call or text) waynesvillesodajerks@gmail.com	<b>Desired Products:</b> fruits of all kind
by appointment, 704-200-0787 (text) or stwhitten@gmail.com	<b>Desired Products:</b> produce, dairy, all that is gastronomy