

# Local Supplier Profile: Michigan

## Bolthouse Brothers Growers – Marne, Michigan

Bernard Bolthouse began farming as Bolthouse Growers in 1952. He was joined in business by his four sons, Jay, Walter, Roy and Bernie. Today, the third generation, Barry Bolthouse along with his three cousins, are at the helm leading the production and operations of the business. Three members of the fourth generation are also active in the farming operation each summer, even working part-time while attending college.



Bolthouse Brothers Growers now farms 800 acres of mainly sweet corn, cabbage and green peppers near Marne, Michigan. Harvest typically starts as early as the first of June. Other major crops grown include collard greens, kale, fall squash (six varieties) and cantaloupe on this diverse multi-crop operation.



**The Bolthouse Family**



Barry Bolthouse is proud of the family's land stewardship practices. Annually, about one-fourth of the farm is rotated into wheat and field corn to minimize pests and ensure quality vegetable crops. The remaining acres are planted with a rye cover crop each fall to prevent wind and water erosion. The rye is plowed down in the spring to enhance the soil fertility and tith.

Barry states with pride: "We field pack all of our crops, using specially designed harvesters to minimize the need for handling, thus assuring high product quality". Packed cases are then vacuum cooled at the farm before shipping.

## Supporting Local Produce Suppliers

Produce from a local farm is a great way for our customers to support local businesses and provide fresh menu items for their customers. Gordon Food Service offers several products from local suppliers that have met the following four non-negotiable requirements: safety, quality, availability, and price. We follow these requirements to protect our customers' well-being.

## Product Offerings

- Cabbage
- Sweet Corn
- Green Peppers
- Collard Greens
- Kale
- Fall Squash
- Cantaloupe



## Did You Know!

- A single stalk of corn can grow between 7 to 10 feet tall.
- Cabbage contains high levels of vitamin C. It also contains vitamin A, B1, B2, B6, E and K.
- Peppers' taste becomes sweeter as they change from dark green to red in color.
- Cabbage is one of the oldest vegetables in existence.
- Peppers can be roasted, eaten raw, grilled, or filled and baked.
- Corn is called maize in most countries.
- Corn will always have an even number of rows on each ear.
- Corn is produced on every continent except Antarctica.
- Cabbage can be steamed, boiled, braised, stuffed, fried or eaten raw.
- Bell peppers come in a rainbow of colors: green, red, orange, yellow, chocolate brown and purple.
- A bushel of corn can sweeten 400 cans of soda.
- Corn is America's largest crop.
- Cabbage is in same family as broccoli and cauliflower.
- Corn can be eaten raw, roasted, boiled or microwaved. It can be used in soups, stews or chowders.

## Savory Food Safety

- Gordon Food Service has been Third Party Certified including a HACCP Program.
- Bolthouse Brothers Growers is in compliance with Good Agricultural Practices and FDA guidelines.
- Bolthouse Brothers Growers is Primus Labs certified with a score of 97%
- Bolthouse Brothers Growers is a grower for Superior Sales and adheres to their GAP manual for their growers that addresses site selection and adjacent land use, fertilizer usage, water sourcing, pest control and pesticide monitoring, harvesting, handling and cooling practices.



*What matters to you,  
matters to us.*