



sustainable • healthy • fresh

Sustainability for future generations

LOCAL FOODS

One of the many services the dining halls provide to the college is its selection of local items. Ithaca Dining Services purchases foods from over 18 farms in New York, 16 of them local (local is defined as less than 150 miles from the location purchasing that item). Ithaca Dining Services spends roughly 10% of their total annual food budget on local purchasing alone.

New York Farms:

1. B+B Farms*, Freeville
 2. Collegetown Bagels*, Ithaca
 3. Fingerlakes Fresh*, Ithaca
 4. Stick and Stone*, Newfield
 5. Remembrance Farms*, Trumansburg
 6. Emmi & Sons*, Liverpool
 7. Red Jacket*, Geneva
 8. Shaul Farms, Fultonham
 9. Reeves Farms*, Baldwinsville
 10. Dagle Brothers Farm
 11. Martens Farm*, Port Byron
 12. A. Sam & Son, Dunkirk
 13. Tori Farms*, Elba
 14. Tassone Farms*, Cicero
 15. Oswego Growers*, Oswego
 16. Fialito*, Fulton
 17. Humphrey's Farm*, New Hartford
 18. Hood Dairy*, Binghamton
- (* indicates local farm)