



## **Green Field Farms Offers Juicy, Grape Tomatoes as Part of Organic Line**

FREDRICKSBURG, Ohio (August 10, 2006) – Juicy, ripe organically grown yellow and red grape tomatoes are new from Green Field Farms. The natural, nutritious fruit is a perfect snack or salad ingredient that comes straight from productive Amish fields without any alteration.

“Grape tomatoes grown by producers who have been certified organic under the United States Department of Agriculture are a rarity,” said Wayne Wengerd, an Amish leader and board member for Green Field Farms. “We began offering this snack-size variety of tomatoes in response to specific requests from stores that sell our products.”

Green Field Farms is an Amish not-for-profit cooperative comprised of more than 100 members in Ohio and surrounding states committed to preserving the family farm and providing consumers with high quality organic products, including brown eggs, cheeses and seasonal produce. The co-op sells organic products to more than 140 stores in Ohio, Michigan, Indiana, West Virginia, Kentucky, North Carolina, Pennsylvania, Virginia, Tennessee and Florida.

According to Wengerd, consumers can expect to find sweet corn, watermelon, other varieties of tomatoes and green peppers this month in stores such as Mustard Seed Market & Café, Buehler’s Food Markets, Whole Foods Market, Super K Mart, Riesbeck’s Food Markets and Hienen’s.

Green Field Farms producers grow all of their products naturally without chemical fertilizers, pesticides or herbicides. Produce such as tomatoes, beans and green peppers ripen according to nature’s own timeline without artificial enhancers.

Grape tomato and other vegetable seeds are planted into stale seed beds that are plowed early in the spring and tilled two or three weeks before the crop is planted. The beds are tilled every six to seven days prior to planting to expose and destroy weed seeds as they germinate. Amish producers also use finely ground organic corn meal to control weeds. Insects are physically removed as they appear to prevent them from reproducing.

“Growing organic fruits and vegetables requires more intense management than conventional farming,” Wengerd said. “Green Field Farms producers walk their fields every day to manage weeds and insects and to assure their soils have the proper nutrients. All of the planting, cultivation, weeding, insect removal and harvesting are done by hand or with horse-drawn equipment.”

Green Field Farms certifies that every product the co-op offers is grown or raised by plain community families who use horse and buggy as their main source of transportation and adhere to strict Green Field Farms standards. Products from the cooperative are easy to identify because they bear the Green Field Farms logo showing three work horses pulling a plow guided by an Amish farmer.

For more information about Green Field Farms and its line of organic products, visit [www.gffarms.com](http://www.gffarms.com) or call 330-695-2462.

### **About Green Field Farms**

Based in Fredricksburg, Ohio, Green Field Farms is a 100 percent Amish-owned, not-for-profit cooperative comprised of farmers dedicated to providing safe and wholesome organic products using traditional farming methods. The co-op, which includes a 20 member board, oversees development of profitable markets for member products and building of a local economy that supports and enables the plain community to thrive. Equally important is ensuring the highest quality food products for its customers.

Membership in Green Field Farms is open to all Amish and Conservative Mennonite farmers. Members must use horse and buggy as their mode of transportation and maintain minimum production volumes and product quality standards.

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