



Green Field Farms Add Refreshing Maple Tree Distillate to Organic Product Offerings

FREDRICKSBURG, Ohio (February 20, 2008) – The Amish have long enjoyed the healthy feeling that comes from drinking the natural distillate collected during the boiling process that reduces maple tree sap to maple syrup. Now, Green Field Farms, an Amish not-for-profit cooperative, is offering Maple Tree Distillate in health and natural food stores throughout central and northern Ohio.

Maple Tree Distillate is rain and snow that have been filtered through a maple tree and distilled into a 100 percent pure, natural drink. Produced by Amish certified organic maple tree and syrup farmers, the product is offered in 24 oz. glass bottles that bear the Green Field Farms label.

“The days are beginning to warm and the nights are still cold when the maple sap begins to flow,” said Wayne Wengerd, an Amish leader and board member for Green Field Farms. “Maple Tree Distillate is taken straight from the sweet maple trees of northeastern Ohio for a refreshing, natural drink that quenches the thirst.”

Wengerd added that, based on personal experience, many Amish are convinced the distillate is a natural tonic that may help congested kidneys and individuals with low energy levels.

Maple Tree Distillate contains only .017 parts per million of sucrose, which makes it a truly unsweetened, all natural drink. The product also includes the following naturally occurring elements: calcium, 0.53 ug/g; sodium 1.72 ug/g; potassium, 0.26 ug/g and silicon 2.61 ug/g. Silicon is an abundant trace mineral found in nature that is proving to be an essential ingredient for strong bones, better skin and more flexible joints.

“We believe Maple Tree Distillate is the purest water consumers can buy,” Wengerd said. “As part of the Green Field Farms co-op, we offer our customers the same healthy and nourishing products that our own families enjoy every day.”

Because nothing in nature is definite, Maple Tree Distillate may vary in taste depending on when the sap is harvested. At the beginning of the maple syrup season, Maple Tree Distillate has a mild, mellow flavor. The product turns a darker color and the flavor becomes more pronounced as the end of the season approaches. Maple Tree Distillate tastes best when it is chilled and should be refrigerated after opening.

Wengerd indicated that Green Field Farms provides Maple Tree Distillate in glass bottles instead of plastic because the distillate is over 200°F when it flows from the evaporator. The product is hot packed and vacuum sealed before it begins to cool, assuring purity and sterility.

Maple Tree Distillate is a seasonal product collected during the maple syrup season, with availability based on weather, the length of the season and the quantity of maple syrup processed. The product is available at the following Cleveland and northern Ohio stores: Herbal Intercessions, Krieger's Health Food Market, Mustard Seed Market & Cafe, Web of Life Natural Foods, Whole Foods Markets, Wild Oats Markets and Zagara's Marketplace.

The distillate is also available at Wooster Natural Foods, Wooster; East Union Bulk Foods, Orville; Nature's Food Market, Berlin; and Swiss Village Bulk Foods, Sugar Creek

Green Field Farms organic products are raised naturally by Amish families who want to continue to farm for generations to come. All products meet the cooperative's high quality standards and are stamped with a unique certification seal. Green Field Farms producers have been certified organic under the U.S. Department of Agriculture.

For more information about Green Field Farms and its line of organic products, visit 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 in Wayne and Holmes counties dedicated to providing safe and wholesome organic products using traditional farming methods. The co-op, which includes a 20-member board, oversees the development of profitable markets for member products and building of a local economy that supports and enables the plain community to thrive. Ensuring the highest quality food products for its customers is equally important.

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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For more information, please contact:

Monique Bowman

Fahlgren Mortine Public Relations for Green Field Farms

614-383-1607

monique.bowman@fahlgren.com

Marsha Hall

Fahlgren Mortine Public Relations for Green Field Farms

606-365-8393

marsha.hall@fahlgren.com