



Natural Beef  
Heritage Pork  
Quality Poultry  
Game Proteins  
Smoked Meats  
And More



PO Box 489  
N. Springfield, VT 05150  
(800) 228-5481



# Quality Local Meats

**Kevin Hildreth**  
Customer Service /  
VT, MA, NH, NY Sales  
khildreth@blackriverproduce.com  
800.228.5481  
Ext 238

**Alex Buron**  
Customer Service /  
VT, MA, NH, NY Sales  
aburon@blackriverproduce.com  
800.228.5481  
Ext 258

**Tom Biggs**  
Livestock Coordinator  
tbiggs@blackriverproduce.com



## Who is Black River Meats?

Black River Meats brings high quality local meats to you from Vermont, New England and New York. We are committed to our agricultural landscape and creating new markets for the farmers we work with. We are focused on customer service, uncompromising food safety, and your growing commitment to sustainable livestock.

## Vermont Packinghouse

Black River Meats has invested in our own state of the art USDA slaughter and processing facility that is run by Vermont Packinghouse, LLC. They are skilled livestock handlers, slaughter professionals, and butchers who give us transparency and trust within our meat processing industry.

## Ordering is Simple

We carefully manage inventory for optimal freshness. As your menu or retail case changes we'll get it custom cut for you. We work with you each week to make sure your customers keep coming back. We ship direct and through distribution partners in the Northeast.

**Black River Meats is a division of Black River Produce**  
blackrivermeats.com / blackriverproduce.com

# Local Farms



## Know Your Farmer

We work hand in hand with farmers each week to bring their livestock from farm to slaughter to market. We are continuously developing new regional producers to secure your sustainable meat supply. As a foodservice or retailer we encourage you to set up a visit to our processing facility and our local farms.

## Our Commitment

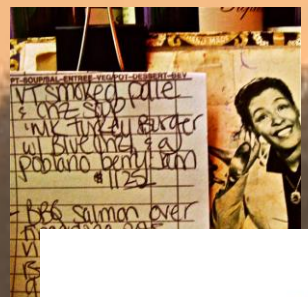
We are committed to the growth of the Northeast meat industry through safety, transparency, and working with all of our stakeholders in the local meats movement. Local meat should be valuable for every business involved, especially yours. Our experienced staff can offer insights on product selection and menu design. We want your business to grow as an investment in our long term relationship.

## Visit Us in Vermont

We have an open door policy of transparency with all of our customers. Give us a call to schedule a visit to our farms, processing facility, or a tour of our warehouse.



# VERMONT

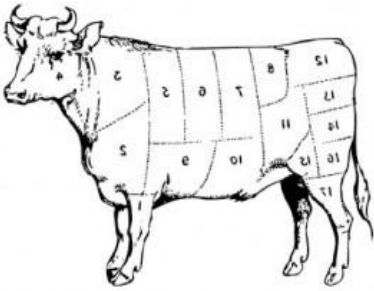


# GROWN





# Natural Beef



## Consistency

We focus solely on beef raised without the use of antibiotics or growth promotants, instead using careful handling to provide consistency and quality. Our livestock operations are focused on utilizing pasture to benefit the environment, be profitable for the farmer, and reduce the amount of grain in the animal's diet. The region's most selective chefs procure their beef from Black River Meats.

## Producers

Clay Hill Farm	Hartland, VT
Boyden Farms	Cambridge, VT
Hewitt Hill Farm	N. Pomfret, VT
Hayward Farm	Derby, VT
Windgate Farm	Brownsville, VT
Organic Prairie	Northeast Pool

## Breeds

Angus Hereford / Black Angus / Hereford / Red Angus  
Classic English and Heritage Breeds

## Feed & Diet

- ✓ Grass Fed / < 20% Grain Supplemented
- ✓ Grass Fed with Silage / > 20% Grain Finished
- ✓ Corn and Soy Silage / > 20% Grain Finished

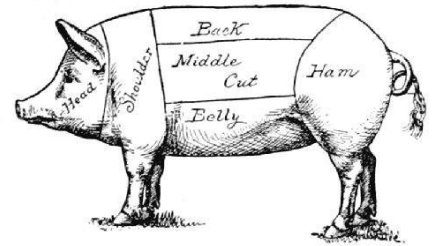


# Heritage Pork



## Consistency

Heritage pork has become the backbone of every great restaurant and the profit center for the most innovative butcher shops. Black River secures your pork supply by working closely with regional farmers to scale up sustainably. As we invest in one another we are looking for folks who value higher quality pork raised in a humane environment.



## Producers

Cavendish Farms	Springfield, VT
Champlain Valley Farm	Addison, VT
Deer Run Farm	Danville, VT
Kimball Brook Farm	N. Ferrisburgh, VT
Springbrook Farm	Reading, VT
Von Trapp Farmstead	Waitsfield, VT



## Breeds

Heritage bred crosses Berkshire / Tamworth / Old Spot / Yorkshire

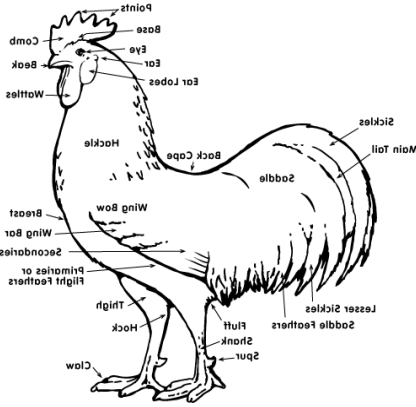
## Feed & Diet

- ✓ Natural Foraged / Grain Supplemented
- ✓ Whey Fed / Grain Supplemented





# Quality Poultry



## Consistency

Black River offers some of the best natural chicken, turkey, quail, pheasant, guinea hen, and partridge produced in VT. Week in and week out we supply our customers with safe poultry from growers who are focused on producing high quality products, no exceptions.

We sell a wide variety of pack sizes and cuts of both VT chicken and turkey. Our poultry program successfully allows our customers to get just what they need.

## Producers

Misty Knoll Farms  
Cavendish Game Birds  
Stonewood Farms

New Haven, VT  
Cavendish, VT  
Orwell, VT

## Eggs

Maple Meadows Farm  
Pete & Gerry's  
Cavendish Game Birds

Salisbury, VT  
35 Family Farms  
Cavendish, VT

## Feed & Diet

✓ Grain Fed



# Game Proteins



## Consistency

Game proteins offer your menu and meat case something new. Our lambs are some of the hardiest in New England and the marbling will truly take your breath away. For the specialty menu we offer Vermont rabbits, elk, and venison.

## Producers

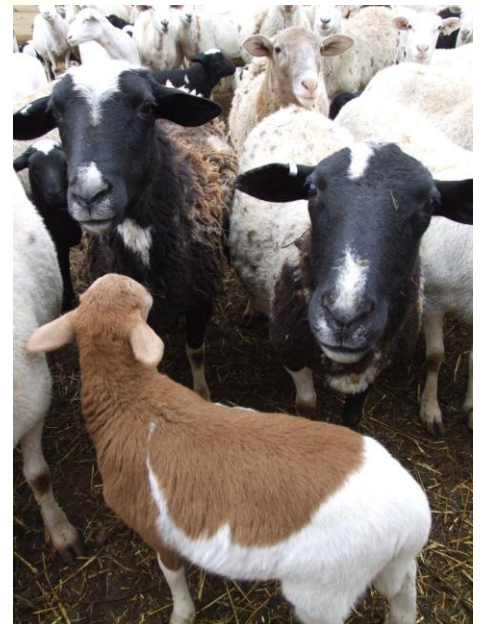
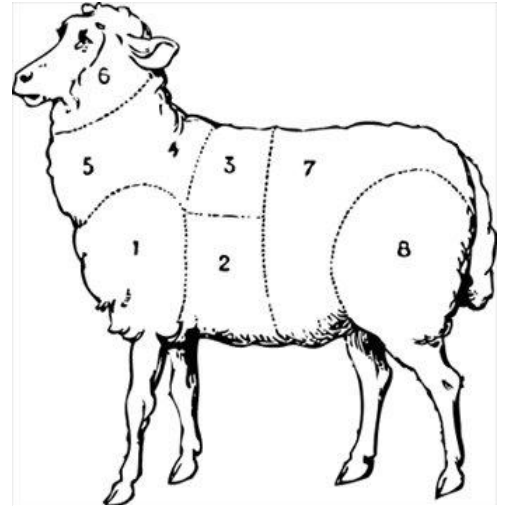
VT Family Farm	Enosburg Falls, VT
Settlement Farms	Underhill, VT
VT Rabbitry	Glover, VT
Blue Mountain Elk	Ryegate, VT
Hollandeer Farm	Holland, VT

## Animals

Lamb / Goat / Rabbits / Elk / Venison

## Feed & Diet

- ✓ Grass Fed / Grain Finished
- ✓ Total Mixed Natural Ration
- ✓ Natural Foraged / Hay Supplemented





# Smoked Meats

## Consistency

Bacon will always be king but you can't live on bacon alone. We offer a complete portfolio of smoked meats from iconic producers who are committed to using the best smoking techniques and traditional smoking recipes.

Smoked meats mean flavor, exciting your taste buds and creating dishes we all love. The natural wood essence creates a balance with the sweet cured meats and provides the perfect backdrop to the recipes you swear by.

## Producers

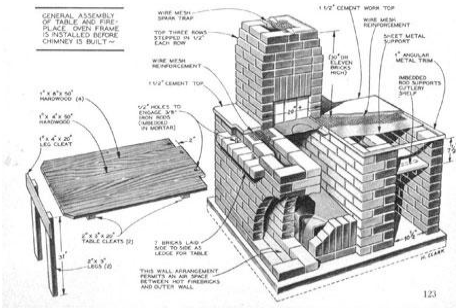
Black River Meats	N. Springfield, VT
N. Country Smokehouse	Claremont, NH
VT Smoke and Cure	Hinesburg, VT
Green Mountain Smoke House	Windsor, VT

## Products

Bacon / Ham / Turkey / Smoked Pepperoni  
Smoked Sausages / Montreal Smoked Beef / Tasso

## Smoke

- ✓ Hardwood
- ✓ Corn Cob
- ✓ Applewood



# More Than Meat



## Local & Organic Produce

Black River Produce has been a distributor of local and organic produce for over 30 years. We made a choice long ago to work with growers who support our local community and encourage better agricultural practices. Last year over 25% of Black River's sales were of local products. As the seasons come in and out we always have the cream of the crop.



## Artisanal Cheese

We offer a full line of local farmstead cheeses we pick up directly from over 20 local cheese producers each week. We also carry all of your hard to find international favorites that you just can't live without. Our focus is on freshness and always making sure that you have access to great cheeses at their peak of flavor.



## Cured Meats

We stock all of your favorite dry cured meats and are focused on bringing the best domestic and international representations of old world curing to your door. As a new generation of Americans embrace cured meats, we go out of our way to find the best new producers and get their products in your hands.



## Specialty Dry Goods

From truffle oil to fennel pollen, we stock everything you need, just a phone call away. We carry local organic flour, heirloom cornmeal, as well as a full line of spices, chocolates, vinegars, and oils. Feel free to come to the warehouse and see just how much we've grown.





(800) 228-5481

**Black River Meats**  
A DIVISION OF BLACK RIVER PRODUCE

N. Springfield, VT 05150