

# GET LOCAL

A better tomorrow starts today.

*UAlbany Dining is committed to offering you quality fresh, healthy, local and sustainable ingredients.*

*We are proud to support this family of local farms, ranchers and regional suppliers.*

## Questions?

Please speak to a chef or manager today, we are happy to help!  
E-mail us at [dining@albany.edu](mailto:dining@albany.edu) to ask questions about UAlbany Dining sustainability initiatives.

We are proud to source from the following farms and vendors when items are seasonably available

Agricultural Associates  
*Columbus, NY*

Egg Low Farms  
*Sherburne, NY*

Juliano's Produce  
*Utica, NY*

Hurst Farms  
*Lyons, NY*

Excelsior Products  
*Sherburne, NY*

Murray's Poultry  
*South Fallsburg, NY*

F&C Beef & Pork Farm  
*Westmoreland, NY*

Fingerlakes Fresh  
*Ithaca, NY*

New Hope Mills  
*Auburn, NY*

JD Farms  
*Georgetown, NY*

Galvin Mushrooms  
*Baldwinsville, NY*

Northern Soy  
*Rochester, NY*

Birkett Mills  
*Penn Yan, NY*

Gatherer's Granola  
*Schenectady, NY*

North Star Orchards  
*Whitesboro, NY*

Buck Hill Farms  
*Jefferson, NY*

Hudson Egg Farm  
*Elbridge, NY*

Pika's Farm Table  
*Big Indian, NY*

Cooperstown Cheese  
*Cooperstown, NY*

Hofmann Hot Dogs  
*Syracuse, NY*

Our Daily Eats  
*Albany, NY*

Chobani  
*Edmeston, NY*

Lively Run Goat Cheese  
*Interlaken, NY*

Rapasadi Potatoes  
*Canastota, NY*

Cayuga Pure Organics  
*Brooktondale, NY*

Ithaca Soy  
*Ithaca, NY*

Stoltzfus Dairy  
*Vernon, NY*

Cuba Cheese  
*Cuba, NY*

Joe's Jerky  
*Sherrill, NY*

Tassleberry Farm  
*Vernon, NY*

Eva Gourmet  
*Utica, NY*

Purdy & Sons  
*Sherburne, NY*