Grand Island Farms, Inc.



The Farm to Table movement has become an integral part of the Grand Island community with the founding of Grand Island Farms, Inc. The 36 farms and supporting members that belong to the not-for-profit have provided fresh meats, produce, and other agricultural products to the community on a regular basis since its inception in January 2017. Grand Island Farms, Inc., is the successor to a loosely formed group of about 20 farms that held a few highly anticipated market days in the summer of 2016.

The Grand Island Farmers Market currently makes its home at the Long Road farm of Tom Thompson & Son. Visitors have the opportunity to see chickens and ducks walking the grounds, as well as corn ripening in the adjacent field. The weekly farmers market has become a fun, family experience for people of all ages. Visitors can listen to live music while enjoying food that is cooked on premises. In addition to the weekly farmers market, popup markets and other events are held throughout the year.

The Grand Island farmers are proud to provide fresh, locally grown, organic food including poultry, beef, pork, goat meat, and duck; a wide range of seasonal produce including corn, garlic, microgreens, pumpkins, zucchini, winter squash, tomatoes, onions, and more, while eggs are always available. Fresh plants, both flowers and vegetable, are available, both at the farmers market and at the recently re-opened EH Greenhouse on Ransom Road. Several varieties of local honey, herbal remedies and loose teas are also offered in addition to handmade furniture, hay, straw, and firewood.

The members of this "salt of the Earth" group give back to the community however they can. They host monthly meetings, open to the public, each with a seminar on topics related to farming and gardening, including beekeeping, garden planning, seed starting, and microgreens. They are always providing interactive ways to educate and share through social media. Grand Island Farms also offers a weekly farmers' market at Roswell Park Cancer Institute.

The group participates in the Independence Day parade, as well as in the annual Taste of Grand Island. In October, an annual farm dinner is offered, featuring locally grown food. In the fall, an annual artisan event is held at a farm on Baseline Road, and farmers celebrate Halloween with

pumpkin carvings. Christmas is celebrated at the Thompson farm with a winter market that features seasonal crafts and Christmas trees.

Officers for Grand Island Farms are: Tom Thompson, President; Sheila Daminski, Secretary and Chris Beyer, Vice President. John Pedlow, Brett Lombardo, Amanda Thompson, Liz Colosimo, and Steve Birtz round out the Board of Directors.