



A Vision for a Healthy 21st Century Food System in the Greater Hardwick Community

Press Release

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Local Beef to Help Feed Hardwick Community: Hardwick Food Pantry receives meat loaf made from locally sourced food donations.

Hardwick, VT— Greenfield Highland Beef of Greensboro Bend and Plainfield, USDA certified grass fed and grass finished beef, is planning to donate 10 pounds of ground beef each month to the Hardwick Food Pantry. The Center for an Agricultural Economy (The Center) has gathered additional local ingredients and volunteers have prepared meat loaves for delivery to the Pantry.

“Local demand for our Highland Beef has exploded, and we are pleased to share our success with the Food Pantry,” says business owner Ray Shatney.

Partner Janet Steward points to the exceptional nutritional value of their beef, “It is low in cholesterol, high in Omega 3, free of chemical pesticides, antibiotics, artificial hormones, animal byproducts, and is USDA certified – it just does not get any better.”

“Times are tough and we are seeing a significant increase in need at the Pantry,” says Pantry volunteer coordinator Angie Grace. “Meatloaf of this quality is a wonderful contribution.”

For the Center, this project is a continuation of its work to demonstrate the power of collaborative efforts to meet the needs of a community using locally grown and donated products. Many individuals and organizations in the greater Hardwick community over the years have generously donated to the food bank and other community service organizations. It is the hope of the Center that its experience in putting these programs together will be another on-going inspiration to others to continue and even expand their generosity in the months ahead.

Earlier efforts include the *Pies for People* Project and the Food Access Fund. Made possible by a generous donation in 2008, to date the Food Access Fund has awarded the Pantry \$4,500 to procure local foods for distribution to its clients.