

BRACCO FARMS

Background:

Anthony Bracco and his family live in Cedar Grove NJ. While running his graphic design business for over 30 years, twelve years ago he and his wife bought a 25 acre farm in the BLACK DIRT region of Pine Island NY. Anthony, who was an avid gardener most of his life, had intended to be a hobby farmer on just an acre growing his family the cleanest produce possible using **Non-GMO** seeds, hand cultivation of weeds, old fashioned farm equipment, picking only when ready, and without chemicals, fertilizers, irrigation, pesticides, herbicides, glyphosate allowing the beautiful Black Dirt soil to naturally regenerate each season. These simple, obvious, time-honored sustainable farming techniques produced a shocking abundance of produce. Immediately that first season, Chefs began to come forward taking notice of the dramatic difference in taste.

And so, after just one season, Bracco Farms was born out of that demanding momentum of the growing food movement. The following spring, Bracco Farms bought a tractor and so our story begins.

While still operating as a small family farm using these same sustainable farming techniques producing wonderful, clean, pure produce, Bracco Farms continues to grow its wide variety of market basket produce types and now also grows a variety of herbs, micro-greens and specialty greens requested by chefs. The farm also supplies many farm2table eateries and country clubs primarily in New Jersey where the Bracco's live.

Bracco Farms continues to maintain upfront openness and will only sell what is grown at the farm. We invite any customer to come visit the farm and walk our fields with us while we pick your order.

Now, due to the Coronavirus outbreak, food safety and security has become an important priority for the general public. Many people are now seeking to start their own vegetable gardens to safely provide themselves and their families with fresh, naturally grown vegetables. Most are new to this endeavor and don't know where to begin.

Through our "**Victory Garden**" talks we will share our experience and hopefully help them and answer many of their questions so they too can experience the joy, satisfaction and security of growing their own food.

The thrust of our "Victory Garden" lectures/talks are:

- 1 *To raise awareness as to where our food comes from.*
 - A. Factory Farm vs Home/kitchen Garden
 - B. Home Grown vs. Distance Grown
 - C. Organic vs. Conventional growing
 - D. Pesticide, Herbicide, Fungicide, etc. usage
- 2 *Share our methods with the public*
 - A. Describe Naturally Grown and Sustainable methods
 - B. Describe the tools and implements used at the farm
 - C. Explain about Safe Seed Sources (GMO vs Non-GMO, etc)
 - D. Extending the gardening season
- 3 *Demonstrate how small farm growing methods can be adapted to a backyard garden.*
 - A. By sharing seed catalog sources.
 - B. By utilizing many of the tools and implements we use at the farm – we bring many of them with us and demonstrate their use.
 - C. By sharing information on fertilizers, compost, natural pesticide control, etc.
 - D. Building and preparing a fun and functional garden.
 - E. Provide list of useful books and periodicals on farming and gardening.

(includes Power Point slideshow and showcasing the hand tools which we recommend and use.)

CONTACT: anthony@braccofarms.com or www.braccofarms.com

Last Update: January 2021