



FARM ALLIANCE

FARM TO CHEF PURVEYOR

FRESH LOCAL FOOD
DELIVERED TO YOUR
BUSINESS EACH WEEK
DIRECT FROM OUR FARMS





FARM FRESH FOODS

DELIVERED TO YOU

EVERY WEEK





WHY CHOOSE PENN'S CORNER?

LOCAL

All of our farms are less than 100 miles from Pittsburgh. Our farmers hand-pick your order the day before we deliver it to your kitchen.

ARTISANAL

Our farmers operate on a small scale; they can provide staple crops as well as specialty products of the highest quality. Let us know what you want, and we'll grow it for you.

VALUE

Our prices are competitive, and our growers are diverse enough to provide the volume and value to suit the needs of a little bistro or specialty grocery store as well as those of larger corporate caterers and hotels.

SUSTAINABLE

Our farmers use traditional and cutting-edge agricultural techniques that utilize land efficiently and responsibly. Many of our farms are organic and chemical-free. Supporting our farmers means preserving Southwestern Pennsylvania farmland.



HOW TO GET STARTED

Contact us and we will email you our current product list. Browse our seasonal selections, chat with our knowledgeable staff, and place your order by phone or email. We make year-round deliveries in refrigerated trucks, combining convenience with the friendly customer service you would expect at the farmers' market.

FOUR SEASONS OF FRESH FOOD

Our farms produce a full spectrum of vegetables, fruits, meats, eggs, honey, and cheeses throughout the year. Here's a taste of what we have to offer.



SPRING Our farmers forage dandelion greens and ramps. They cultivate arugula and endive, microgreens and pea shoots, chervil and chives. Later in the spring, look for scallions, snap and shell peas, rhubarb, asparagus, and strawberries.



SUMMER Everything under the Western Pennsylvania sun! Purple, yellow, and green beans, ten types of basil, baby beets, and sweet corn. Peaches, cantaloupes, melons, and berries. Tomatoes in countless colors and sizes, from red slicers to heirloom green zebras.



FALL Dozens of varieties of apples and fresh-pressed apple cider. Plenty of root crops: parsnips, turnips, carrots, and every kind of beet you can imagine. Potatoes – fingerlings to chef size – pumpkins, leeks, and celeriac. Culinary herbs – sage, rosemary, and thyme!



WINTER Greenhouse greens and storage crops keep our farmers busy through the coldest months of the year. Demigreens, lettuces, and edible flowers. Winter squash of every conceivable variety, and much more!

“Penn’s Corner provides us with a great selection of local beef, pork, chicken, rabbit, honey, eggs, and fresh produce throughout the year. They have specialty items that I can’t find anywhere else, and bring new and unusual products to my attention so that I can keep my menus fresh and up-to-date. They are able to supply us with the volume we need, with products consistently of the highest quality. Customer service is friendly and efficient, and they work hard to meet your needs.”

LEE KEENER

*Executive Chef for Parkhurst Dining
at Google Pittsburgh*



PENN’S CORNER FARMS

Beccari’s Farm, *Allegheny*
Blue Goose Farm, *Cambria*
Byler Farm, *Crawford*
Clarion River Organics, *Clarion*
Clubhouse Gardens, *Mercer*
Crighton Farm, *Butler*
Dawson’s Orchards, *Beaver*
Golden Harvest Farm, *Armstrong*
Goose Creek Gardens, *Allegheny*
Hidden Hills Dairy, *Bedford*
Hostetler Farm, *Mercer*
Keystone Beef Co-op, *Fayette*
Kistaco Farm, *Armstrong*
Matthews Farm, *Washington*
Next Life Farm, *Indiana*
Nu Way Farm, *Mercer*
Pucker Brush Farm, *Indiana*
River View Dairy, *Venango*
Weeping Willow Farm, *Crawford*
West Liberty Farm, *Clearfield*



Founded in 1999, Penn's Corner Farm Alliance (PCFA) is a cooperative of more than 30 southwestern Pennsylvania family farms. PCFA's farmers are dedicated to providing high quality farm products to consumers in the Pittsburgh region. In the beginning, PCFA delivered to a few gourmet restaurants during the growing season. Since then, our business has grown. We now deliver to dozens of the Pittsburgh region's finest restaurants and corporate caterers 52 weeks a year.

Our farm products are 100% locally grown, much of it without chemical herbicides or pesticides. Many of our farms are Certified Organic or Certified Naturally Grown. From Goose Creek Gardens' gourmet greens to fresh corn from Matthew's Farm and Kistaco's local apples, you will enjoy the bounty of agriculture in southwestern Pennsylvania. We thank you for choosing Penn's Corner.

Our farms, your food.



CONTACT PENN'S CORNER

Neil Stauffer, General Manager

(412) 363-1971

info@pennscorner.com

PENN'S CORNER FARM ALLIANCE

pennscorner.com