

A Selection of Local Vendors Selling to Bates:



Belanger & Sons Farms

A Lewiston-based, family-run farm where Bates buys vegetables and produce.

Route 196 in Lisbon

Maine Shellfish

A local supplier of mussels, haddock, scallops, shrimp, salmon, smoked trout, catfish, cod, and tuna.



Blackie's Farm Fresh Produce

A local, family-owned farm stand from whom Bates buys fruits and vegetables.

966 Minot Ave., Auburn

E.W. Mailhot Sausage Co.

A family-owned local business supplying Bates with freshly-made Italian and breakfast sausages.



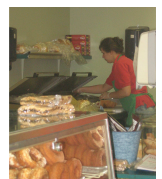
Deshaies' Lobster Salad

A Lewiston-based restaurant that makes and supplies fresh lobster salad.

518 Sabattus St., Lewiston

Micucci Wholesale Foods

A family-owned company wholesaling Italian, Spanish, Greek and Mediterranean foods.



Italian Bakery

A locally-owned and run Italian bakery that supplies Bates with Italian bread for Sunday nights.

225 Bartlett St., Lewiston

Bubier Meats

A 4-generation family business preparing state-inspected meats from local farms in Maine for the college.



Plantasia Florals

A local flower shop that provides Bates with decorative bouquets around campus.

144 Main St., Auburn

Shain's of Maine

A family-owned ice cream producer, wholesaler and retailer.

1491 Main St., Sanford

Did you know...

...in 2002 Bates won the ReNew America National Award for Sustainability - category of waste prevention / recycling.

...some of the herbs used in Commons are grown in the Carnegie greenhouse by students .

...82 % of all Commons waste is either composted, recycled, donated to the local food bank or used as pig-feed. Only 18 % goes to the Lewiston landfill incinerator. 5 % of this waste, including all chemicals and non-caustic materials, goes to the waste stream.

...there is a garden on Wood Street organized by the urban agriculture program, Lots to Gardens. Students can help grow produce in the gardens, some of which is used in Commons.

...Bates College is the only collegiate member of the Green Restaurant Association.

...Bates is the only school in the country that has stopped using paper cups to prevent waste. We now use a system with dishwasher safe travel mugs that students can take and return the next time they are in Commons. *Always remember to return your mug!*

Bates College Dining Services



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Bates College Dining Services

WHERE DOES YOUR FOOD IN COMMONS COME FROM?

*Learning about Bates' efforts to buy
from vendors all around
the state of Maine*



2007 - 2008

Bates Makes the Effort to Buy Locally

FEATURED FARMS AND VENDORS

Today's global market makes it easy to outsource and buy bulk goods cheaply from vendors around the world. Despite these conveniences, going global does not necessarily promise good food quality. If your food is not from nearby, it is easy to lose track of where it is coming from and, more importantly, how it is handled. That's why Bates College Dining Services makes the effort to buy your food in Maine whenever possible.



Moreover, buying products from all around the world prevents local businesses from thriving. Bates wants to support the greater community that surrounds our campus, and therefore makes every effort to supply local farms, restaurants and wholesalers with our business.

If you take a tour around Lewiston and the surrounding regions of Maine, you will find many quaint, family-owned places filled with friendly people that are supplying you with the sauce on your pizza, the fruit in your yogurt, and even the flowers at your table.

"Bates dining is committed to enhancing our customers culinary experience and supporting the local farmers by making the purchase of locally grown/produced items a daily priority."

—Christine Schwartz, Director of Dining Services



Kennedy Park in downtown Lewiston. Many of the businesses Bates buys from are right in Lewiston.

COLD SPRING RANCH BEEF

Cold Spring Ranch, located in North New Portland, Maine, was bought in 2004 by Gabe Clark and his wife Amanda Waterhouse-Clark, a Bates graduate. The ranch has a long history as a dairy farm, and is currently home to between 25 and 50 cattle. The cattle are grass fed and no hormones, antibiotics or steroids are used on the animals. Also, the cows are free to roam the 110 acres in pastures, and are never enclosed in barns or stalls. Bates buys half of its ground beef from Cold Spring Ranch.



Cold Spring Ranch owner Gabe Clark at his ranch in North New Portland, ME.

OAKHURST DAIRY MILK

Oakhurst Dairy was founded in 1921 by Stanley T. Bennett, and remains family-run to this day. The company's name comes from its original owner, who raised cows near a group, or "hurst," of oak trees. All of Oakhurst's milk comes from New England farms—many of which are located in Maine. In addition to its many different types of milk, the company also produces products such as juices and whipped cream. Bates currently buys skim, 2%, whole, and chocolate milk from Oakhurst, as well as whipped cream.



Oakhurst Dairy plant, located in Portland, ME.

GREENWOOD ORCHARDS

The Greenwood family bought Greenwood Orchards in 1960. The land has been home to orchards since 1900; Fred and Merlene Greenwood have continued to use the land to grow apples as diverse as Macintosh, Granny Smith, Spencer, and Golden Delicious, among others. In addition to the orchard, the Greenwoods grow produce such as corn, tomatoes, cucumbers, and squash, all sold at their farm stand located just up the road on Route 4 in Turner. The farm is being passed down through the generations as the Greenwoods' grandson begins to take over the farm. Nearby, the Greenwoods' daughter and son-in-law have established their own farm, King Orchards. For the Greenwoods, apples truly are a family affair.



The Greenwood Orchards truck at the farm, located in Turner, ME.

SUMMIT SPRING WATER

Summit Spring water is some of the most natural—and sustainable—water around. A Maine certified Premium Grade brand and the only water company to be a member of the Maine Organic Farmers and Gardeners Association, Summit Spring comes entirely from natural overflow and is bottled at the source, maintaining its purity. Bates recently switched to Summit Spring water and has had extremely positive results.



Summit Spring owner, Bryan Pullen, near the spring in Harrison, ME.