

Local Supplier Profile: Michigan



J & J Farms LLC – Hudsonville, Michigan

In 1948, Jerry and Jim Brower's father grew 10 acres of vegetables for his retail fruit and vegetable market. As Jerry and Jim grew they learned the business by working in the fields and the retail market. Their love for working in a family business and working with the land kept the business growing.

In 1981, Jerry and Jim decided to expand the business by adding a few commodities. They needed a way to market their products which led to their partnership with Superior Sales.

Today, Jerry and his son, Jeff, operate six acres of greenhouses along with vegetable farming. Jim and his sons, Kurt, Marc and Ross, have their six acres of greenhouses growing product for retail garden centers. J & J Farms, LLC, grows hard squash on dark rich soil and working to produce a hard shell on the squash so the shelf life is much longer. The crops are on a rotation with corn to decrease the chance of disease setting in the ground which allows for better yield and outstanding quality.



Jerry and Jim Brower, Owners



Jerry and Jim believe that watching a seed sprout to maturity and providing a quality product for families to enjoy are the most rewarding parts of farming. The Brower's are very proud of what they do and they appreciate the support received. Buying local hard squash benefits everyone because it is fresher and fresher always tastes better.

Supporting Local Produce Suppliers

Produce from a local farm is a great way for our customers to support local businesses and provide fresh menu items for their customers. Gordon Food Service® offers several products from local suppliers that have met the following four non-negotiable requirements: safety, quality, availability, and price. We follow these requirements to protect our customers' well-being.

Product Offerings

- Hard Squash
- Mini Pumpkins



Did You Know!

- Hard Squash is an excellent source of vitamin A and C, and a good source of potassium.
- Hard Squash is very low in calories and high in fiber.
- Hard Squash can be used in Fall decorations along with gourds and mini pumpkins.
- Hard Squash has a very long shelf life.
- Spaghetti Squash is often used as a substitute for spaghetti.
- Acorn Squash is delicious stuffed and seasoned liberally.
- Butternut Squash is flavorful and sweet.
- Delicata Squash, also called Sweet Potato Squash, has a thin, edible skin.
- Kabocha Squash is a Japanese squash that is extra creamy when cooked.
- Calabaza Squash tastes similar to Butternut squash.
- Mini Pumpkins are often used in Fall decorations and can be eaten.
- Hubbard Squash is blue, green and orange on the outside, and is very hard to peel.

Savory Food Safety

- Gordon Food Service has been Third Party Certified including a HACCP Program.
- J & J Farm's Ranch and Packinghouse are Primus Labs Certified.
- Regular Microbiological testing of the water sources, GAP self- audits, and Recall/ Traceability procedures are an important part of the ranch's Food Safety protocols.
- The Packinghouse has implemented Food Safety Programs with a strong emphasis on the prevention of product contamination. The programs include worker hygiene, GMPs, Sanitation, Pest Prevention, and Food Security.