

On-River Food Service Items / Green Vendors

1. Meat Products Distributor

Randal's Fine Meats is a local butcher in Flagstaff providing quality beef, chicken, and pork, all of which is free of artificial hormones and antibiotics. Randal's purchases their meats with an emphasis on the family-owned farms of the Midwest. Suppliers to Randal's includes Cedar River Farms, Greater Omaha, and Creek Stone, none of these brands can be found in your local supermarket due to the higher costs associated with the natural methods employed by the farms. Additionally, Randal purchases wild caught salmon and Halibut from Alaska—a sustainable area for both species of fish. Randal's and Can-X share a dedication to the health and happiness of both our farm animals and those we serve. It is for this reason that we feel the increased cost of natural meat products is worth absorbing. We purchase all of the fresh beef, chicken, pork and fish served on our trips from Randal's Fine Meats.

2. Peak Produce

Peak Produce and the Flagstaff Farmers Market are local providers of local produce and dry goods. Running both a local retail store and a wholesale food-service delivery service, Peak is a valued and sustainable member of the Flagstaff business community. We purchase trail mix (a.k.a. "salty gorp"—rice cracker blend), and Garden salsa from Peak Produce.

3. Toucanet Coffee

Toucanet coffees are hand-crafted quality, organic, single-source, shade grown varieties from the tropics of three continents. They seek out bird friendly coffee beans from farms in Africa, Asia and Latin America, which support nature and protect the environment. As such, Toucanet coffees carry the Smithsonian Migratory Bird Center Bird Friendly certification. Toucanet Coffee supports fair trade products. This promotes policies that help farmers receive the best market price for their beans and reasonable and just wages for farm workers. Additionally, they support Women Coffee Producers who have overcome difficult domestic circumstances by taking a leading role in the management of the coffee farms in which they work. We purchase approximately 15 lbs of coffee from Toucanet for each of our trips.

4. Mountain Top Honey

Mountain Top Honey is produced locally in Northern Arizona by local bees and beekeepers. It is completely organic and is neither pasteurized nor filtered. Mountain Top has been making honey in Flagstaff for 25 years and today includes 1,200 beehives, yielding nearly 100,000lbs of honey every year. We purchase four 12oz jars of Mountain Top honey for each trip.

5. Desert Sweet Shrimp

Desert Sweet Shrimp (DSS) is located in Gila Bend, Arizona and is locally owned and operated. DSS are pond-grown in mineral-rich well water, drawn directly from Arizona's deep ancient seabeds. Carefully monitored and kept meticulously free of pathogens and contaminants, the qualities of this deep well water, combined with benign effects of the hot desert sun, result in healthier, faster growing, and better tasting shrimp. In addition to using environmentally friendly and sustainable methods to raising the shrimp DSS practices ecologically sound aquaculture methods for growing their gourmet shrimp as described above. Further, the water from the mineral-rich effluence ponds are used to irrigate acres of prime crops (Durham wheat, olive trees and more). (www.desertsweetshrimp.com) We purchase 4 pounds of Desert Sweet Shrimp for each trip.

6. Dry-goods/Grocery Distributor

United Natural Foods, Inc (UNFI) is a full line natural products distributor offering wholesale service to all classes of trade, including natural food stores, supermarkets, foodservice accounts and buying clubs throughout the US. The Western Region includes locations in Rocklin, CA, Fontana, CA, Auburn, WA and Denver, CO. They are also the first distribution company in the US to be fully certified as a handler of organic products. As stated on their website, "Our [UNFI] products, business practices, employee programs, and customer support are all part of a long-standing commitment to our core values: reverence for the land, sustainable communities, and environmental stewardship (www.unfi.com)." The following are a selection of the brands we have chosen to purchase through UNFI:

Annie's Naturals

Annie's Naturals was founded in 1984 by artist and culinary innovator Annie Christopher, Annie's Naturals embodies high-quality ingredients, dynamic flavor combinations, self-expression and adventure. Their passion lives in transforming healthy eating into a creative, vibrant experience. Furthermore, Annie's Giving Life Spirit program supports the efforts of organizations who support the arts through education, work to improve the status of women, and sustainable agricultural programs. We purchase the following items through this vendor: Salad dressings, Chicken and beef marinades, BBQ sauces.

Brown Cow

Based out of Petaluma, California, the Brown Cow company produces yogurts and smoothies using only natural ingredients and milk produced from cows free of artificial growth hormones. In addition to their natural food ingredients, Brown Cow also packages their 6oz yogurts using foil, rather than plastic, lids, and all of their containers are made of #5 plastic which is thinner and less energy intensive to produce than the industry standard, #2 plastic. The company also donates 10% of profits to organizations dedicated to the protection of our natural environment. We purchase the following items through this vendor: All of our yogurts served on the river.

Stahlbush Island Farms

Located in the heart of Oregon's lush Willamette Valley (Corvallis), Stahlbush Island Farms is an environmentally friendly farm and food processing operation committed to sustainable agriculture. Their goal is to provide customers with the highest quality food products available, while simultaneously improving our natural resources. They use and have helped pioneer specific practices that leave the soil healthier and the groundwater cleaner for future generations, including: efficient water use, cover crops to enrich soil, crop rotation, recycling, reducing erosion, minimum tillage. Stahlbush Island Farms are certified sustainable and 100% natural. (www.stahlbush.com) We purchase the following items through this vendor: Green peas, blueberries.

Natural Value

In 1995 Natural Value foods was founded with the intention of providing natural and healthy foods at a less than gourmet price. Since its incorporation, Natural Value has emphasized fair-trade practices with all of their international growers. The products provided by Natural Value are kosher, organic and additive-free. Natural Value's community service is illustrated through the success of its LEEF program, through which schools are given fundraising tools and opportunities they otherwise would not have the resources to procure. We purchase the following items through this vendor: Water Chestnuts, Mustards, Olives, Canned Beans, Canned Fruit.

Frontera

In addition to providing products with natural and healthy ingredients, Frontera foods has created the Frontera Farmer Foundation. As described on their website, "The Frontera Farmer Foundation is a nonprofit organization committed to promoting small, sustainable farms serving the Chicago area by providing them with capital development grants. The Foundation envisions a year-round interchange between sustainable farmers and consumers, including farmers' market patrons and chefs, in which seasonal local agriculture provides the foundation for sustainable regional cuisine (www.rockybayless.com/foundation). We purchase the following items through this vendor: Salsa, Green Chili Sauce.

Newman's Own Organic

Newman's Own products are certified organic by Oregon Tilth. Ingredients have been grown on farms that have not used artificial fertilizers or pesticides for three years or more. The farms and processors have been certified by an independent third party, Kosher certification by Union of Orthodox Jewish Congregations of America. Furthermore, Paul Newman, co-founder and CEO, has donated over \$200 million to charities worldwide since 1982. We purchase the following items through this vendor: Cookies (served once or twice daily), Balsamic Vinegar, Salad Dressings.

Seventh Generation

It is the objective of Seventh Generation to produce and sell household cleaning products that perform as premium traditional products, have a superior environmental profile, and have as low a human toxicity as possible. Ingredients in Seventh Generation products must have the following characteristics: vegetable derived, non-hazardous to the environment, biodegradable, phosphate-free, chlorine-free, not acutely toxic as used in the cleaning formulation, not chronically toxic, including non-carcinogenic and non-teratogenic, hypoallergenic, minimal use of Volatile Organic Compounds, not derived from or tested on animals, should not contain genetically modified organisms (http://www.seventhgen.com/making_difference/non_toxic_ingredients.php). We purchase the following items through this vendor: Paper Towels and Toilet Paper made from recycled materials); Hand Soap; Dish Soap.

Stonyfield Farm Organics (SFO)

Located in Londonderry, New Hampshire, Stonyfield Farm is a dynamic company producing organic and sustainable products and finding ways to protect and better our environment. Originally the farm started out as an organic farming school so their roots in sustainability reach back to days before operating as a dairy. SFO has a simple philosophy, use only natural and organic ingredients—never any preservatives or artificial flavors, colors and sweeteners. All of their organic ingredients are produced without the use of antibiotics, animal growth hormones, chemical fertilizers and toxic and persistent pesticides. Further, SFO has created the non profit organization “Climate Counts” which shows people how they can help fight climate change by the way they shop and invest. (www.Stonyfield.com) We use their 6 oz yogurt cups (from 16-24 per trip) for our passenger breakfast the morning of the river trip launch, and our sour cream comes from SFO. Approximately 10-12 (16 ounce containers) are sent on each trip.

Cascadian Farm

In 1972 Cascadian Farm began organically farming on a few acres in Washington’s North Cascade Mountains. Today, Cascadian Farm has become a leading grower, manufacturer and distributor of a wide range of delicious organic products, from frozen fruit to breakfast cereal. The company’s products are sold throughout the U.S. in natural food stores and select supermarkets. We purchase the following items through this vendor: Jams/Fruit Spreads, Granola Bars.

Eden Foods

Family owned and operated since 1968, and remaining independent and not publicly traded to the present, Eden Foods is a trusted name in today’s organic marketplace. Eden is the oldest natural food company in North America, and the largest independent manufacturer of ‘dry grocery’ organic foods. Eden is certified organic by the Organic Crop Improvement Association and 97% of their products are certified kosher by the Organized Kashrus Laboratories. We purchase the following items through this vendor: Black, Kidney, Great Northern and Garbanzo Beans; EdenSoy.

Morningstar Farms

Morningstar Farms is a division of the Kellogg Company that produces vegetarian food. They offer meatless variations of traditionally meat-based products. Morningstar offers some vegan options and some organic products made with non-GMO ingredients. (seeveggiesdifferently.com) Products we use from this vendor include: various varieties of veggie burgers, veggie sausage.

Frontier Natural Products

Frontier Natural Products Co-op specializes in natural and organic products. Their products are found in natural products stores and specialty shops throughout the United States and Canada. By offering easy access to high-quality, competitively priced choices that are both environmentally friendly and socially responsible, Frontier seeks to lead the way in bringing nature — and peace of mind — to their customers. “As the world’s largest global supplier of organic herbs and spices, we hold a leadership position, not only in the marketplace, but also in the effort to convert food producers to sustainable farming and production practices. Our work is driven by the belief that fostering environmental responsibility is crucial to our world’s future. <http://www.frontiercoop.com/company.html>.” We purchase the following items through this vendor: Cornstarch, Thai Seasoning, Oregano, Curry Spice, Red Cayenne Pepper, Italian Seasoning, Lemon Pepper, Celery Salt, Mustard Seed, Granulated Onion, Ground Paprika, Rosemary Leaf.