



NEWS RELEASE

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Office of the Secretary

50 Harry S Truman Parkway

Annapolis, Maryland 21401

2016 Governor's Buy Local Cookout Chef and Producer Bios

Chef: Mike Archibald, [Herrington on the Bay Catering](#) (Anne Arundel County)

Chef Mike Archibald graduated with honors from Johnson & Wales University, during which he had the opportunity to work in Ireland at one of the country's finest luxury hotels, the Great Southern Parknasilla. After graduation, Mike worked with the Select Restaurant Company and soon became the head chef of two locations. Mike's specialty is farm fresh cooking, so you will often find him at one of the partnership farms in the tri-county area picking out produce for the day's menu.

Producer: [B and K Farm](#) (Dorchester County)

B&K Farms LLC is a third generation family owned and operated watermelon grower, shipper and broker business. It has been in business for more than 23 years with its main packing facility on the Eastern Shore of Maryland. That farm is in the process of becoming a USDA certified business.

Producer: [Baughers Orchard](#) (Carroll County)

Baughers Orchard has been a working fruit and vegetable farm since 1904. They expanded the farming efforts, developed improved methods of operating and survived the Great Depression because of their frugality and business savvy. What started out as a 60 acre piece of land, has become a 600 acre operation, and one of the largest orchards in Maryland. Now a bustling business enterprise in two locations in Westminster, Baughers is still family-owned and operated and has expanded their farm to include a fruit market, bakery and restaurant.

Chef: Aaron Bessick, [Union Hospital of Cecil County](#) (Cecil County)

Chef Aaron Bessick has worked in the Union Hospital Food Service Department for 11 years. He studied at the Philadelphia Culinary School, and his specialty has been BBQ. Union Hospital is committed to local purchasing, working with local farmers and ranchers to provide healthy meals for patients, visitors, and staff.

Chef: George Betz, [Boatyard Bar & Grill](#) (Anne Arundel County)

Chef George Betz is a graduate of Baltimore International Culinary Arts and has been with the Boatyard since 2005. He has worked in the restaurant business in one manner or another for about 40 years and has extensive experience preparing and cooking seafood.

Producer: Steve and Lynda Blades, [Blades Orchard](#) (Caroline County)

Blades Orchard is a CSA orchard with peaches, apples, nectarines, plums, pears, pumpkins, blueberries, blackberries, and strawberries. We are also part of several farmers markets on the eastern shore of Maryland and Annapolis and Washington DC. We have u-pick pumpkins, apples and mums in autumn. In spring you can pick your own berries. Picnic blankets are welcome. Come enjoy the orchard.

Chef: Brigitte Bledsoe, [Miss Shirley's Cafe Annapolis, Inner Harbor & Roland Park](#) (Anne Arundel County/Baltimore City)

Chef Brigitte Bledsoe's career with Miss Shirley's Cafe began in 2005 after reading an ad calling for the "Best Breakfast Chef in the World." She prepared her Crab Cake and Fried Green Tomato Eggs Benedict and Coconut Cream Stuffed French Toast for Miss Shirley's Founder Eddie Dopkin and was hired on the spot. These two signature dishes have remained on Miss Shirley's menu since the restaurant opened. As the Corporate Executive Chef, she works to ensure that the presentation and flavors of the restaurant's unique and award winning dishes are executed flawlessly at all three Miss Shirley's locations.

Producer: Mike Brannon, [Roseda Black Angus Farm](#) (Baltimore County)

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Producer: [Butler's Orchard](#) (Montgomery County)

Butler's Orchard is a third-generation family farm and market in Germantown. The Butlers cultivate more than 25 varieties of fruits, vegetables, flowers, and trees on more than 300 acres. The Butler family pioneered the "Pick Your Own" business, opening their farm for public picking in the 1950s.

Chef: Medford Canby, Government House (Anne Arundel County)

Chef Medford Canby is a 1983 graduate of Johnson & Wales University with a degree in Culinary Arts. He has worked at Government House for 28 years and is proud to have served six Maryland governors and thousands of Marylanders.

Producer: Wayne Cawley, [Plain Wayne Farms](#) (Caroline County)

Plain Wayne Farms in Denton grows specialty fruits and vegetables including heirloom tomatoes, "Doc Martin" pole lima beans, shishito peppers, colorful bell peppers, and other hard to find items. The farm markets direct through a CSA, farmers markets, and local restaurants

Chef: Michael Cleary, [Bon Appétit at St. John's College](#) (Anne Arundel County)

Chef Michael Cleary has worked with Bon Appétit Management Company since 2009, starting at the University of Maryland Baltimore and Goucher College in the Baltimore region. His career in food and restaurants goes back more than 20 years. Michael was the chef de cuisine at Restaurant Nora in Washington D.C. – the nation's first certified organic fine dining restaurant. He was also the regional research and development chef for Whole Foods Market. He has held positions at The Ritz-Carlton in Philadelphia, Signature Restaurants by Chef Georges Perrier, and Dean & DeLuca. Chef Michael apprenticed under CIA/Colavita Center Chef/Professor Alberto Vanoli of Bergamo, Italy.

Producer: Megan Coleman, [Kilby Cream](#) (Cecil County)

Kilbys have been dairying for over 100 years with making ice cream in 2005. Kilby's high quality ice cream goes from cow to cone in two days. Home Delivery is their newest venture. After bottling and selling their own milk, they wanted to bring it right to your door in their area. The Kilby's invite you to visit their farm, check out the ice cream stand, meet the animals and enjoy the playground.

Producer: Michael Creek, [Palmyra Farm Cheese](#) (Washington County)

Palmyra Farm has been owned by the Creek and Shank families since 1942. The farm is now operated by the third and fourth generations of the family who care for 300 purebred registered dairy cows. Twice each day, 150 cows are milked and fed a balanced diet made from feeds raised on the farm. Only whole milk produced by the cows is used to make 100 percent pure pasteurized cheeses. The Palmyra cows have won many awards from local, state and national organizations for the quantities and quality of milk they produce. They have also been recognized for the last nine consecutive years as the Ayrshire Premier Breeder's Herd at the World Dairy Expo.

Producer: Tom Cunningham, [Mary's Land Farm](#) (Howard County)

Mary's Land Farm is a grass-based, multi-species farm that includes Berkshire pork, poultry, Devon beef, Kiko goat and Katahdin sheep. With experienced alternative organic farm managers on site, Mary's Land Farm uses organic and permaculture practices. The farm has a young orchard, perennial and annual vegetable and fruit system in a polyculture.

Chef: Kevin Duffy, [Galway Bay Irish Restaurant](#) (Anne Arundel County)

Kevin Duffy has lived in the Annapolis area for more than 30 years. Son of a naval officer, he attended cooking school in Napa Valley and has worked at various restaurants in the Annapolis area before joining Galway Bay in 2013.

Producer: Tim Fields, [Baywater Greens](#) (Wicomico County)

Baywater Greens is committed to providing locally grown, quality hydroponic lettuce varieties to restaurants, markets, distributors and homes. Located in Salisbury and servicing all parts of the Eastern Shore and beyond, Baywater is a sixth generation, family owned and operated farm. Baywater currently delivers to customers in Maryland, Delaware, Virginia and Washington D.C.

Producer: Bernie Fowler, [Farming 4 Hunger](#) (Charles County)

Farming 4 Hunger is a non-profit organization formed in 2012 to serve those in need of fresh food in Southern Maryland. The organization grows and distributes over a million pounds of locally grown, fresh food each year. Farming for Hunger accomplishes its mission through unique partnerships with 27 local farms, more than 20 churches, local businesses and schools, the Maryland Food Bank, the Maryland Department of Corrections, and a network of community volunteers.

Producer: [Garrett Growers Cooperative](#) (Garrett County)

Garrett Growers offers a wide variety of fresh produce items, available throughout the normal Garrett County growing season. In addition, co-op growers use season-extension techniques to provide local fresh produce from early spring through late fall.

Producer: Steve Goertemiller, [Big White Barn](#) (Frederick County)

Big White Barn is a family owned and operated 200-acre farm which offers a 16 week summer CSA. Along with a variety of hydroponically grown lettuces and greens, Big White Barn provides field-grown greens for wholesale to distributors, restaurants and institutions.

Chef: First Lady Yumi Hogan

Maryland's First Lady Yumi Hogan is the first Korean-American First Lady in the United States. Mrs. Hogan is a first-generation Korean-American, an accomplished artist, and an adjunct professor at Maryland Institute College of Art. Mrs. Hogan grew up on a farm in the South Korean countryside and immigrated to the United States more than 20 years ago. Her artwork, created on traditional Hanji paper with traditional Sumi ink, has been featured in art shows and museums around Maryland, Virginia, the District of Columbia, and Seoul, Korea. In 2010, she won the Caruso Award at the International Juried Exhibition Circle Gallery in Annapolis. As First Lady, Mrs. Hogan supports the arts community and advocates for arts programs in schools across the state, and hosts exhibitions for Maryland artists at Government House. In addition, she plans to become involved with organizations aimed at supporting single mothers and victims of domestic violence.

Producer: Laura Holland, [Chesapeake Bay Farms](#) (Worcester County)

Chesapeake Bay Farms is a Worcester County dairy farm with two locations including one on our dairy farm. Making Ice Cream, cheeses and butter on site in our fully licensed and inspected facility. Fresh ice cream, milk, cheese, butter and more available for retail or wholesale.

Producer: Patrick Hudson, [True Chesapeake Oyster Co.](#) (St. Mary's County)

The True Chesapeake Oyster Company believes it found what may be the perfect place to grow an oyster - a creek known as St. Jerome, where fresh waters from the north meet the salty Atlantic from the south.

Producer: Shane Hughes, [Liberty Delight Farms](#) (Baltimore County)

Liberty Delight Farms is a family owned and operated meat producer in Reisterstown. All crops are grown on the farm or sourced by verifiable local farmers.

Chef: Justin Kay, [Dawson's Market](#) (Montgomery County)

Chef Justin Kay received formal culinary training from the Le Cordon Bleu program in Pittsburgh before relocating to Vail, Colorado to work under Chef Thomas Newsted at Vail's Highest Caliber Establishment, "Game Creek Club." He then moved to Denver to work for the JW Marriott. He spent 10 years working as a sous chef and executive chef in Frederick, where he developed a passion for "Farm to Table" concept dining while building relationships with farmers in the area. He then turned his focus back to hotels to invest time in learning important management skills.

Producer: Fred and Diane Klinken, [Marco Ridge Farm](#) (Anne Arundel County)

Marco Ridge Farms is a family owned farm located in Davidsonville, MD. They grow tomatoes, bell peppers, hot peppers, squash, zucchini, eggplant, corn and some potato varieties. The farm stand opens in early July.

Producer: [Koinonia Farm](#) (Baltimore County)

Koinonia Farm officially opened its doors in 1951 as an ecumenical training center whose campus currently houses Gramercy Mansion Bed & Breakfast as well as the surrounding outbuildings. Individuals with skills came from far and near and were trained at Koinonia for service overseas. Technical training given was in literacy methods and organic gardening. The garden is still organically operated and is the oldest organic farm in Maryland, providing fresh herbs to local supermarket distribution centers.

Producer: Vint Lawrence, [Lands End Farm](#) (Kent County)

Vint Lawrence specializes in organic hay production, non-GMO soybeans, organic field corn, vegetables, small orchard, and organic Piedmontese, Angus, and Hereford cattle. Vint also grinds his own Floriana polenta corn, Hickory King white corn meal, and organic Red Fife and rye flour.

Producer: Sue Langley, [Government House](#) (Anne Arundel County)

With a bee hive located on the Government House grounds, volunteer beekeeper, Sue Langley, tends to the bees to produce Maryland Governor's Gold Honey.

Producer: Pat Mahoney, [Wild Country Seafood](#) (Anne Arundel County)

The father-son watermen duo, Pat Mahoney and his father Pat Mahoney Sr. saw a need to create an old fashioned seafood store in Maritime Eastport and created Wild Country Seafood. Their boats, *The Baby Boy* and *Wild Country*, are now the last commercial workboats out of Eastport. The father-son team can be found on the water every morning fishing for crabs, oysters, rockfish and perch white which will be available that afternoon at Wild Country Seafood.

Producer: John Maniscalco, [Chesapeake Greenhouse](#) (Queen Anne's County)

Chesapeake Greenhouse is a family owned commercial greenhouse in Queen Anne's County. The company's massive 24,000-square-foot greenhouse is able to produce up to 38,000 heads of lettuce at any given time throughout the year. Chesapeake Greenhouse lettuce is sold with the "roots on" to help the produce remain fresh longer than field-grown lettuce. Additionally, the company uses a unique growing method called Controlled Environment Agriculture, meaning the lettuce is grown indoors and in water. The hydroponic methods use about one tenth of the water that is normally used in open field agriculture.

Producer: Gigi Marescu, [Power Plant Microgreens](#) (Anne Arundel County)

Power Plants was founded in Annapolis in 2014. Its microgreens, a highly delicious gourmet treat, are the tiny seedlings of herbs and vegetables.

Producer: J.T. Merriweather, [Realalerevival Brewing Co.](#) (Dorchester County)

Based in Cambridge, on the banks of the Chesapeake Bay, Realalerevival built its brewery in an 80-year-old, former pool hall and bowling alley with a goal of producing well-balanced American- and Belgian-inspired brews, ten barrels at a time. It has been proudly brewing since the summer of 2013.

Producer: Ilene Milburn, [Milburn Orchards](#) (Cecil County)

For more than 100 years, families have been driving from Pennsylvania, New Jersey, Delaware, Maryland, and points beyond to visit the Milburn Orchards. The family owned and operated farm has been growing and selling fresh fruit since 1902, and is now run by the fourth generation of the Milburn family. The orchard was established by Esma B. Milburn in 1902.

Producer: Bob Miller, [Nice Farm Creamery](#) (Caroline County)

Named for our Grandfather, Leon Nice, our 201 acre dairy farm is nestled in rural American Corner, MD. We strive to provide the best dairy products in both freshness and unrivaled nutrition. Our herd of 40 dairy cows are bred specifically for grazing. We maintain annual and perennial pastures, supplementing our girls' diet with quality hay, hydroponic fodder, and almost zero grain.

Producer: Mark Mills, [Chocolates & Tomatoes](#) (Montgomery County)

Mark Mills grew up in Chapel Hill, N.C. He has worked in the restaurant industry for more than 25 years as a chef and proprietor. He has always enjoyed gardening, and cooking creatively using the freshest ingredients. Chocolates and Tomatoes Farm allows Mark to combine many passions by bringing colorful, delicious ingredients to a local audience of consumers and chefs.

Chef: Alan Morgan, [Whole Foods Market](#) (Anne Arundel County)

Chef Alan Morgan is the culinary coordinator for Whole Foods Market and a graduate of the Mid Atlantic Region Culinary Institute of America.

Chef: David Murray, [Chesapeake Culinary Center](#) (Caroline County)

Chef David Murray is the executive chef and assistant director of the Chesapeake Culinary Center in Denton. The center is a non-profit culinary arts and hospitality organization focused on job training for youth and at-risk families, as well as a full service catering company. Chef Murray is a graduate of The Culinary Institute of America in Hyde Park, New York and has been involved with the culinary center since 2006.

Producer: Theresa Mycek, [Colchester Farm](#) (Kent County)

Colchester Farm's CSA operates on 10 acres of the 345-acre farm on the Sassafras River near the town of Galena on Maryland's Eastern Shore. The CSA is a nonprofit farm that grows fresh local produce for shareholders and community members, and offers apprenticeships and education programs. The CSA promotes an alternative model of farming that strengthens the relationship between farmers, community members, food, and the land.

Chef: Gwyn Novak, [No Thyme to Cook](#) (Calvert County)

A graduate of the Baltimore International Culinary College and a member of the United States Personal Chef Association, Gwyn Novak is the chef and owner of No Thyme to Cook, Southern Maryland's home for cooking classes. She has been cooking and writing about food for more than 25 years. She has worked in numerous B&Bs, country inns, and country clubs on the East Coast.

Producer: Alice Orzechowski, [Caprikorn Farms](#) (Washington County)

Caprikorn Farms is a local producer of artisan goat cheeses crafted in the time-honored farmstead tradition. The farm is in Maryland's Pleasant Valley where, since 1978, all Caprikorn Farms goats browse as nature intended. Caprikorn Farms' raw goat milk cheeses handmade in small batches are sold at farmers markets, carried in natural food and specialty markets, and can be found on restaurant menus throughout the state. Caprikorn Farms' fresh chevre was voted "Best in Baltimore" by Baltimore Magazine and their flavored chevres are top sellers.

Chef: Kurt Peter, [Azure/Westin Annapolis Hotel](#) (Anne Arundel County)

The executive chef of the Westin Annapolis Hotel and Azure Restaurant, Chef Kurt Peter was born and raised on the Eastern Shore of Maryland spending most of his time off fishing, hunting and enjoying the outdoors. He studied culinary arts at Anne Arundel Community College. Chef Kurt loves to cook with fresh local ingredients and supporting local farmers.

Producer: [A.E. Phillips & Sons, Inc.](#)

A.E. Phillips & Sons, Inc. is the original seafood harvesting and processing facility for Phillips Foods, Inc.

Producer: Vic Priapi, [Priapi Gardens](#) (Cecil County)

Vic Priapi was raised on a vegetable farm in New York. He graduated from Cornell University with a Bachelor's in Science degree in Plant Science and is a Maryland Certified Professional Horticulturist. Vic created Priapi Gardens to offer premium quality plants (landscape, tropicals, perennials, annuals, pond, etc.) at reasonable prices. The farm also offers Asian pears along with certified organic.

Producer: Bobby Prigel, [Prigel Family Creamery](#) (Baltimore County)

The Prigel family has been farming in the Long Green Valley for more than 100 years and five generations. John Mathias Prigel moved to the property which is now Bellevalle Farm as a sharecropper in 1895, and Prigels have been dairy farming here ever since.

Producer: BJ Radhe, [Maple Lawn Turkey Farm](#) (Howard County)

Maple Lawn Farms is known for its registered Holstein dairy cattle and "Sho-Nuf" oven-ready fresh turkeys. The Iager family has actively farmed the land since 1839 and they continue to raise crops to feed the livestock and the community. The turkey operation began in 1938 and is still going. The 4th generation is now learning the operation. The turkeys' nutritional needs are overseen by a Ph.D. nutritionist who regularly monitors the flock's growth and progress.

Producer: Gary Rosendorff, [Rosendorff's Artisan Bakery](#) (Baltimore City)

Inspired by Baltimore's need for delicious kosher bread, Gary Rosendorff set about creating Rosendorff's challah. In the early years, Gary and his family of seven children would work together to produce Rosendorff's challah which they sold from their home to friends and neighbors. Today, Rosendorffs produces several thousand challahs weekly, and their challah and other baked goods are sold in stores all over the Baltimore-Washington area.

Chef: Chad Sargent, [Chad's BBQ](#) (Anne Arundel County)

Chef Chad Sargent grew up in Severna Park, attended The Boy's Latin School and Towson University. His passion for food over the years has allowed him to work in some of the area's finest restaurants. Three years ago he had the vision to open Chad's BBQ in Edgewater. There he creates dishes, sourcing local ingredients when possible. The restaurant smokes its meats with local white oak from the Eastern Shore.

Chef: Craig Sewell, [A Cook's Cafe](#) (Anne Arundel County)

As founder of a well-established restaurant and cooking school in the Chesapeake Bay area, Craig Sewell prides himself on his retail, catering and cooking school developed from years of experience in the kitchens of four-star restaurants and managing corporate and private catering events. The business offers consumers farm fresh eggs, pasture-raised chickens and turkeys, grass-fed beef and lamb, hydroponic greens, milk and dairy products, and prepared soups and baked goods. All items are from local farms.

Chef: Sabrina Sexton, [Sabrina Sexton/ Sabrina in the Kitchen](#) (Kent County)

Chef Sabrina Sexton is a professional chef, educator and recipe developer. As program director of the Culinary Arts Program at The Institute of Culinary Education in New York City, she trains the next generation of great chefs. Prior to teaching and consulting, Sabrina honed her skills cooking in some of New York City's finest restaurant kitchens including cooking under Tom Colicchio at Gramercy Tavern and David Waltuck at Chanterelle. A graduate of Johns Hopkins University, she is proud to be the third generation of her family to live on the Eastern Shore of Maryland.

Producer: Jean-Francoise Sez nec, [Hollywood Farm](#) (Anne Arundel County)

When not wrestling sheep, chopping wood, or sipping tea, Jean-Francoise teaches political science at Georgetown University.

Producer: David Smith, [Springfield Farm](#) (Baltimore County)

All animals are free-range during the grass growing season.

Producer: Jennifer Sturmer, [Hummingbird Farms](#) (Caroline County)

Jennifer Sturmer originally studied biology at Tufts University. Farming hadn't even been a consideration when she was approached by a business partner with the opportunity to run a hydroponic tomato greenhouse. Sturmer and her husband now produce two crops of tomatoes each year using hydroponics at Hummingbird Farms. Everything is done by hand, from picking to packing tomatoes. Tomatoes are picked ripe the same day they are put on the trucks to be shipped to grocers across Maryland, at stores such as Giant, Whole Foods, Roots, Grauls, and Balducci's.

Producer: Joe-Sam Swann, [Swann Farms](#) (Calvert County)

Swann Farms is a sixth generation, wholesale produce farm in Southern Maryland. It supplies fresh picked produce to the Southern Maryland, Baltimore and Washington D.C. regions.

Chef: Bryce Taylor, [Chef Bryce Taylor](#) (Baltimore City)

Bryce Taylor is a 13-year-old Food Network Teen Chef, who is well on his way to a career in culinary arts. He was a finalist on Food Network's *Chopped Junior*. Bryce mastered his very first dish – the grilled cheese sandwich – when he was 5 years old. He started watching cooking shows and online food tutorials to sharpen his skills and learn new techniques. He imparts his own creative ideas as he creates unique and tasty cuisines. He began formal cooking lessons locally and has already worked closely with some of Baltimore's most well-renowned chefs.

Producer: Deana Tice, [En-Tice-Ment Farm](#) (Anne Arundel County)

Joe, Deana, and Jay Tice are fourth generation farmers, while Brittany, Josh, Justin, and Cody are fifth. Joe and Jay are brothers who grew up on farmland in Anne Arundel County and are electricians by day. Deana grew up in Montgomery County on land that had beef, lamb, pigs, and turkeys. She received a degree from the University of Maryland in Agriculture and Farming Resources. En-Tice-Ment Farm offers their farm raised meats in both small and large quantities. The farm store is located in Joe and Deanna's garage, which is consumed by large commercial freezers with just about every type and cut of meat.

Producer: John VanAlstine, [VanAlstine Seafood and Farms](#) (Calvert County)

VanAlstine Seafood and Farms sells fresh quality crabs (live), seafood and oysters as well as fresh eggs, poultry and rabbits. Chickens at VanAlstine Seafood and Farms are pasture raised, antibiotic free and fed an all plant protein diet.

Chef: Nancey Veldran, [Caprikorn Farms](#) (Washington County)

Growing up in a family of gourmet cooks gave Chef Veldran an appreciation of fine food from a young age, which was then honed through the on-the-job training she received while working in restaurants and catering kitchens from New York to California and abroad. Nancey's experience ranges from cooking over an open fire in a Mexican beachfront cantina and preparing gourmet meals in a sailboat galley to cooking on the line and running a commercial kitchen. A longtime proponent of locally sourced, sustainably raised and freshly prepared food, Nancey enjoys working with producers in and around Washington and Frederick counties and with chefs throughout the region. As corporate chef for Caprikorn Farms' artisan products, she develops recipes which highlight the unique flavor profiles that can be achieved with goat cheese.

Producer: Kim Wagner, [Black Bottom Farms](#) (Kent County)

Black Bottom Farm is a small, diverse, first generation family farm that raises pastured heritage pork, pastured rose veal and pastured poultry. The farm strives to produce quality, all-natural food.

Chef: David Wells, [Evolution Craft Brewing Public House](#) (Wicomico County)

With a passion for food and flavors, Executive Chef David Wells is committed to the success of Public House. Voted Best American Restaurant and Best Farm to Table, by Metropolitan readers, Chef David and his staff deliver quality food on a daily basis. Since the age of 12, Wells has grown up in the restaurant business. Creating a menu that makes food exciting and appealing, he sources local and seasonal ingredients.

Producer: John & Judy Wrang, [Triple J Farm](#) (Caroline County)

Triple J Farm is family owned and operated. All natural, free range pastured eggs and pastured chicken.

Producer: Charles Wright, [Wright's Market](#) (Wicomico County)

What started out as a part-time learning process for Charles M. Wright, Jr., has now evolved into a well-managed farming business and 13,000 square foot retail market, providing only the highest quality vegetables and fruits, plus seasonal and gift items for their customers. No more are the days of selling vegetables off the back of the pickup... the Wrights have grown tremendously through family tradition and values, determination and commitment to quality and are now a familiar landmark along Route 50 in Marcella Springs, Maryland.