

GRIGGSTOWN

EST

FARM

1975

POULTRY • PIES • PRODUCE


PRINCETON, NEW JERSEY

Griggstown Farm is a preserved farm in Somerset County, New Jersey. Nearly 40 years ago, we, George and Joan Rude, started the farm. We take great pride in the fact that we do it all right here on the premises. Our poultry is grown naturally and processed in our own USDA processing plant. Some of the produce grown on the farm is used in our prepared foods made in our USDA kitchen. This is what makes Griggstown Farm distinctive. The uniqueness of what we do enables us to provide you, our customer, with superior quality poultry, produce, and prepared foods. We welcome the opportunity to serve you.

WITH SINCERE THANKS,

George and Joan Rude





WE BELIEVE THE BEST WAY TO RUN A FARM IS FOR EACH FUNCTION OF THE OPERATION TO COMPLEMENT THE OTHERS.

Our farm is more than a poultry farm. It is a garden, kitchen, composting facility, retail store and a Community Supported Agricultural (CSA) program. By bringing these components together, it maximizes our resources and promotes sustainability throughout the farm.

SINCE 1975, GEORGE RUDE HAS MADE QUALITY AND SERVICE THE FOCUS OF THE BUSINESS.

You will find that we are second to none when it comes to providing our wholesale customers with exactly what they are looking for, which is a high quality product that their customers will come back for time after time.



OUR PRODUCTS

We are proud to offer our customers over 40 different food products made in our new USDA certified kitchen, featuring ingredients from the farm.

Griggstown Farm products are also currently sold at over 50 different retail outlets in New York, New Jersey and Pennsylvania as well as 10 neighboring seasonal farmers' markets.

**WE OFFER OVER
40 PRODUCTS
FROM OUR USDA
KITCHEN**

1975

George Rude began with 12 quail

1977

Through an acquaintance with James Beard, George began selling quail to NYC restaurants

1983

Started raising pheasants, partridge, and mallard ducks

1988

Began raising poussin

1995

Started raising chickens

1998

Heritage turkeys were introduced

1999

Opened a USDA processing plant

2001

The Rude Family opened the retail store

2003

George Rude hired Matthew Sytsema to run the retail store

2005

Expanded the retail store to include a USDA kitchen

2009

Started a Community Supported Agriculture program for local customers

2012

Added a new 4,500 sq. ft. production kitchen

THIS ISN'T YOUR ORDINARY CHICKEN POT PIE



OUR PIES

When it comes to making homemade Chicken Pot Pies, Griggstown chef Matthew Sytsema has an original. These pies will delight with each taste. The fresh ingredients truly make the pie.

Our pot pies are made completely from scratch in our kitchen on the farm.

They are filled with 6 different fresh vegetables, large chunks of all natural meat, and our signature gravy. The 9 inch pie will provide dinner for four, and the 5 inch is suitable for one or two.

Taste the difference for yourself!

**OUR PIES ARE
MADE COMPLETELY
FROM SCRATCH**

FEATURED PREPARED FOODS

Chicken, Turkey & Beef Pot Pie: 5" & 9"

Shepherds Pie: 5" & 9"

Turkey Burgers: 2 six oz. patties

Chicken Meatballs: 8 two oz. balls

Chicken Sausages: 6 different types

Soups: 8 different flavors

Ravioli: 4 recipes

Stromboli: 2 varieties





TO PLACE AN ORDER CONTACT
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