

WE ARE THE TROUT PEOPLE

- •We hatch, raise, harvest, process and smoke our trout all at our farm - the entire lifespan of our fish is fully traceable.
- One of only three land-based aquaculture operations in NYS to be recognized as Grown & Certified
- •A family owned and operated, NY State Licensed Trout Hatchery established in 2015.
- •USDA/FDA Seafood HACCP Certified Facility and NYS Dept. of Ag & Markets 20-C Licensed Processor
- Members of the Great Lakes Aquaculture Collaborative & actively working with the NY Sea Grant through Cornell University
- •Focused solely on producing trout to eat we are committed to responsible and sustainable farming practices in order to grow the healthiest, tastiest fish possible with the smallest impact on the environment.

WE RAISE KAMLOOPS RAINBOW TROUT

- •Premium, All-Natural, Healthy & Delicious: FRESH TROUT FILLET • De-boned by Hand HOT-SMOKED TROUT FILLET • Northwest Style WHOLE TROUT • Bone-in, Head/Tail-On or Off
 - BUTTERFLY TROUT De-Boned, Head/Tail-On or Off
- •Our trout is showcased by Private Chefs, can be found on menus in restaurants throughout the Catskills and available at the Pakatakan, Delhi & Franklin Farmers' Markets
- •Featured in Edible Magazine, photographed by a Bon Appetite photographer and invited to present at the 2023 NY Seafood Summit at the Culinary Institute of America



CERTIFIED FOR FARM-SAFE FOOD HANDLING AND ENVIRONMENTALLY RESPONSIBLE PRACTICES



WHY OUR TROUT?

All-natural - No mercury, No antibiotics, No growth hormones, No chemicals.

Upstate NY Grown

Raised in pristine mountain spring water and with premium environmentally responsible feed.

Traceable

We hatch, raise, harvest, process and smoke - all at our farm. Know where your food comes from... eat local.

Consistent Supply

A reliable source of a healthy protein; we are in full production all year round.

WHealthy

High in Vitamins & Minerals Omega 3 Fatty Acids Low in Fat & Cholesterol.

Local & family owned

Focused on responsible & sustainable farming.

For More Info or Questions, Please Contact...

Call: 607-265-3797

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