



Welcome to *THE PANTRY* by Amy's Bread

Amy and her team have carefully selected each product in The Pantry. Each one had to be delicious, distinctive and made by purveyors who share Amy's commitment to producing high quality foods with locally sourced ingredients. By collaborating with these vendors, the team at Amy's Bread continues their mission to support unique, small food businesses in the New York area...and occasionally, beyond.

All products are handcrafted in small batches with the freshest ingredients sourced locally. In addition, each company is committed to providing its employees with a safe, enjoyable and rewarding environment in which to work.

We hope you enjoy The Pantry and learn more about the people behind these amazing products in the company profiles displayed around the store.

Acme Smoked Fish

Brownstein/Caslow Families

Brooklyn, NY

Acme's history dates back to the early 1900's when Harry Brownstein arrived in Brooklyn, NY. Four generations later, Acme continues to be family-owned and operated and offers premium smoked seafood specialties. Atlantic salmon is hand-cut and cured using a blend of ingredients that have been in the family recipe for generations. The distinct flavor results from the natural smoke process that is controlled by the smoking artisans.

Anarchy in a Jar

Laena McCarthy

Brooklyn, NY

With a slogan like "The revolution starts in your mouth," you know that Anarchy in a Jar is serious about jam. Founded by Laena McCarthy in 2009, Anarchy in a Jar combines old-world techniques with modern flavors, bringing innovation to the classic art of preservation. The jams are made primarily with ingredients sourced from Brooklyn greenmarkets, upstate farms and Brooklyn Grange rooftop farm.

Atlantic Saltworks

Heather Ahearn and Alison Darnell

Salem, MA

Heather and Alison have revived the salt making traditions of the colonial North Atlantic with Atlantic Saltworks, the first saltworks in Eastern Massachusetts in more than a century. Unlike commercially produced sea salt, this all-natural, light and crunchy salt has no added chemicals - no added anything! The salt is hand harvested from seawater off the shores of historic Gloucester, Massachusetts, the seawater is filtered to make sure it's as clean as can be, and then heated. The water evaporates, and the flakes remain, thanks to this simple, traditional process.

Beth Farm Kitchen

Beth Linsky

Hudson Valley, NY

Beth's Farm Kitchen makes delicious jam, marmalade, chutney, pickles, salsas and sauces. The company was started in 1981 in an 1850s farmhouse in Columbia County, NY. Fruit is purchased from local or regional farmers as early as possible in the morning. The fresh fruit is frozen in season, at the peak of ripeness, so that they can cook fresh, small batches year round.

Brooklyn Brine

Shamus Jones

Brooklyn, NY

Brooklyn Brine has always focused on creating unique and delicious pickle flavors. Since 2006, Brooklyn Brine has stayed true to its roots, hand cutting and stuffing tens of thousands of jars a week in their Sunset Park factory. All ingredients are acquired responsibly –glassware sourced from New Jersey, Non-GMO produce, non-irradiated spices, apple cider vinegar derived from New York State apples -- and without the use of artificial ingredients or additives.

Brooklyn Slate Company

Sean Tice and Kristy Hadeka

Red Hook, Brooklyn, NY

Brooklyn graphic designer Sean Tice and Parsons graduate student Kristy Hadeka make regular trips to Kristy's family slate quarry in upstate New York to hand pick their favorite pieces of black and red slate. They transport the pieces to their studio in Brooklyn, where they cut and clean the stone to be food safe. In order to achieve the rough look of their unfinished pieces, they chip the edges with a slate cutter and other tools. The end result is a product completely unique in cut, shape, color, and overall presentation. All of their packaging— from the envelope to the burlap bag — can be repurposed for other uses.

Charlito's Cocina

Charles Samuel Wekselbaum

Long Island City, NY

Charlito's Cocina makes dry cured sausage using 100% pasture raised, heritage breed pork. C.C.'s aim is to explore and utilize the rich gastronomic traditions used to preserve food prior to the days of refrigeration and freezers. Their products are made with the cleanest, best ingredients they can find, with techniques that have survived and evolved through generations, primarily from the curing traditions of Spain. All products are made by hand, slowly, in small batches. You will find a hand-written batch number on every item.

City Saucery

Michael Marino and Jorge Moret

Brooklyn, NY

Michael and Jorge joined forces with Michael's mom, 'Nonna' Carolina and founded the company in 2011. Inspired by Nonna's native Calabria, Italy, and following in the artisanal Mediterranean tradition, the unique artisanal sauces are made in small batches to ensure the highest quality with ingredients and flavor. The sauces have no chemical additives, GMOs, flavorings or preservatives - just like Nonna has always made them in her own kitchen.

Crown Maple

Robb Turner

Dutchess County, NY

Since 2010, Crown Maple has been crafted from sap produced at Madava Farms, from sustainably managed sugar and red maple trees, which produce the sweetest sap on the planet. That, combined with the temperature and terroir of the Hudson Valley, makes it possible for Crown Maple to produce the finest quality syrup.

Georgia Olive Farms

Kevin, Jason & Sam Shaw

Lakeland, Georgia

Georgia Olive Farms oil is a true Extra Virgin Olive Oil. From field to their own mill in less than 24 hours, the oil is collected from only the first pressing of their olives. Celebrated Southern chefs are snapping up bottles of Georgia Olive Farms' oil, including James Beard Award-winners Sean Brock of Husk in Charleston, S.C., and Linton Hopkins of Restaurant Eugene in Atlanta. The olives are grown east of the Mississippi from orchards near Lakeland, Georgia. Georgia Olive Farms encourages and support the development of the olive oil industry in the Southeast by increasing their own orchards and supporting farmers and investors who have the same vision.

D'Artagnan

Ariane Daguin

Newark, NJ

The daughter of a famous French chef, Ariane was an expert at deboning ducks, rendering duck fat, preparing terrines and cooking game birds by the time she was 10. She launched D'Artagnan in 1985 and was the first purveyor of game and foie gras in the U.S. She has been a devoted advocate for free-range, natural production and sustainable, humane farming practices, years before the FDA allowed the word "organic" on labels. The company partners only with small farms and ranches that have strict standards and never use antibiotics or hormones.

Empire Mayonnaise Company

Sam Mason and designer Elizabeth Valleau

Brooklyn, NY

Founded in 2011 by chef Sam Mason and designer Elizabeth Valleau, Empire Mayonnaise creates mayonnaise with exotic flavors and formulations. White truffle, black garlic, red chili, and smoked paprika are a few of their delicious offerings. They use only Non-GMO oils, happy cage-free and pasture-raised eggs, and local/seasonal flavors.

Fine & Raw

Daniel Sklaar

Williamsburg Brooklyn, NY

Fine & Raw crafts artisan confections using conscious ingredients and innovative low heat techniques to keep the chocolate's raw vitality and flavor. A nonsensical obsession with chocolate inspired Daniel to begin making small chocolate batches. He started delivering them on his bicycle to small local purveyors. The stock was good - the purveyors wanted more. The rest is a flavor journey!

Grafton Village Cheese Company

Grafton, VT

The Grafton Cooperative Cheese Company was founded in 1892 by dairy farmers who gathered together in a cooperative to make their surplus milk into cheese. The cheese making tradition has continued over the decades, as Grafton Village Cheese still make their cheese by hand using raw milk from small family farms. As a part of the Windham Foundation, the company also works to promote Vermont's rural communities.

The Hamptons Honey Company

Southampton, NY

Established in 2002, The Hamptons Honey Company works directly with other small-scale beekeepers and family owned apiaries around the world. The color, aroma, texture and taste of its honeys are as unique as its region and floral source. In a time when many bees have succumbed to disease, chemicals, habitat loss and shortsighted beekeeping methods, the company is doing its part by supporting ethical beekeepers around the globe.

Kreimhild Dairy Farms

Bruce and Nancy Rivington

Hamilton, NY

This exceptional grass-based dairy farm allows its colorful mixed breed herd of cows to forage on a nutritious mix of grass and legumes spread over 700 rolling acres. The Rivington cows are not 100% grass fed; they are given 10-20% Non-GMO barley depending on the time of year, which improves their physical condition and gives them additional energy to produce milk. The farm does not use herbicides, pesticide or synthetic fertilizer on its fields.

Mast Brothers

Rick and Michael Mast

Brooklyn, NY

At their Williamsburg factory, siblings Rick & Michael Mast have been making superb artisanal chocolate from scratch since 2007, grinding cacao beans imported from small farms and co-ops around the world. Mast Brothers are known for their obsessive attention to detail, clarity of flavor, groundbreaking innovation and inspirational simplicity.

Morris Kitchens

Kari Morris

Brooklyn, NY

Morris Kitchens, founded in 2009, produces the very best in cocktail mixers and syrups for the home mixologist, as well as high-end bars and restaurants. Combine them with sparkling water for a homemade soda, or with a spirit and seltzer for a perfectly blended cocktail. The products are cane sugar based, all natural, vegan, gluten free and made in the USA, with Non-GMO certification coming soon. With unique flavor profiles and carefully sourced ingredients, they continue to lead the way with innovative products in this emerging category.

Nunu

Justine Pringle and Andy Laird

Brooklyn, NY

Husband and wife team Justine and Andy produce Nunu Chocolates right at their shop in Brooklyn. They use single-origin cocoa beans from a sustainable and family-run farm in eastern Colombia to make their delicious, all natural and individually handmade treats. 'Nunu' is a term of endearment in many different countries and cultures, and Justine's nickname as a child.

Oak Leaf Dairy

Mark and Jackie Reynolds

Lebanon, CT

Oak Leaf Dairy is a four generation family-owned farm on 150 beautiful acres in northeast Connecticut. Their 130 dairy goats produce milk that is used to make delicious handmade farmstead, fresh chevre, cheddar and other dairy products. The milking herd is made up of Saanen, Alpine and LaMancha, goats. The goats are 100% grass fed and produce more than 500 gallons of milk a week at peak season. During the spring and summer, they graze on the farm's pasture, which is chemical free. In fall and winter, they are fed hay made on the farm.

Sfoglino

Steve Gonzalez and Scott Ketchum

Brooklyn, NY

With his vast culinary experience (with a focus on pasta) in Italy, Spain, Philly and NY, Steve started Sfoglino with Scott Ketchum. Pasta is made in small batches, using the finest organic flours from America and traditional brass dies, which give the pasta a textured porous surface for sauce to cling to. The pastas are dried at low temperatures to preserve the flavor and nutrition.

Spoonable

Michelle Lewis

Brooklyn, NY

Spoonable's rich, indulgent, caramel sauces, with flavors like chili, lavender and Brooklyn butterscotch, are made with the best quality ingredients possible, balancing the use of local and organic ingredients with fair pricing. As the company grows, it plans to incorporate more and more "green" options in its product offerings.

Vermont Butcher Block & Board Company

Susan and David Glickman

Williston, VT

Handcrafted items are made from solid hardwoods such as Walnut, Hard Sap Maple, Bird's Eye Maple, and Curly Maple. These high quality wood products highlight the natural grain and beauty of wood and, at the same time, provide functionality and durability. Most of the wood supply comes from managed forests, and the wood is purchased locally to help the Vermont economy. No stains, paints, or veneers are used -only clear finishes and treatments. The pieces are functional works of art!

Vermont Peanut Butter

Chris Kaiser

Morrisville, VT

Vermont Peanut Butter boasts the freshest USA grown nuts, the healthiest dried fruits and fun nut butter creations. With additional whey protein, hearty ingredients and all natural goodness in every jar, Vermont Peanut Butter is the perfect super food, free of hydrogenation, palm oils, excess sugars and preservatives.