

Traditional Foods NYC Resource List - WAPF-NYC Chapter

New York City has an incredibly diverse and vibrant food system as well as numerous neighborhood food destinations. Compiling any type of resource list is limited and an on-going process. The following is a list of a few places we chapter leaders go to get our food. Please do inquire yourself with these and other food purveyors about the foods they produce. And if you have recommendations of traditional food sources please let us know.

The WAPF–NYC chapters (Manhattan, Brooklyn, Queens) are a volunteer service of the Weston A. Price Foundation. The NYC chapter hosts seasonal potlucks, traditional food swaps (gratis) and educational classes on traditional food and healing arts (low fees to cover costs). All our potlucks and workshops are open to all. There is no membership in WAPF chapters other than subscription to our seasonal and private WAPF-NYC email list, which announces chapter events and other traditional food & health events.

We do encourage people to join the Weston A. Price Foundation, www.westonaprice.org The foundation supports traditional food education and research among other activities and exists almost completely on membership. Among other services, membership benefits include the WAPF renown Wise Traditions Journal and yearly Shopping Guide.

Angela Cimo - , NYC Chapter Leaders, Weston A Price Foundation

Website: <http://chapters.westonaprice.org/newyorkny/home/>

Visit us at Facebook: <https://www.facebook.com/WAPF.NYC>

To contact us please email: wapf.nyc@gmail.com

General Foods

Find Real Food Locations –Mobile App <http://www.findrealfoodapp.com/>

The mobile app version of **"Find Real Food Locations"** is included with **your paid subscription to the Weston A. Price Foundation**. This app is based upon the popular Shopping Guide booklet by the Weston A. Price Foundation and can be used for shopping in NYC and throughout the country. Search over 11,000 traditional foods products classified by categories with filtering options user rating and/or quality.

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city.

To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann [717-776-3417](tel:717-776-3417) and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Farmers Markets <http://www.grownyc.org/ourmarkets>

Check for the market nearest you - It is important to inquire with the farmers and vendors regarding their food production practices. Unfortunately, not all farm organically or produce their food with traditional ingredients.

Park Slope Food Co-op <http://www.foodcoop.com/>

782 Union St, Brooklyn, NY 11215 (718) 622-0560 One must be a working member to shop at the market. It is the country's largest member owned natural foods store. Good selection of local, sustainable, pastured, organic foods.

Foragers Market <http://www.foragerscitygrocer.com/>

Chelsea & Dumbo locations. Not all of the food is traditional and organic, but they make a particular effort to be a local farm to fork store. They also have a restaurant and wine shop.

Dairy: Raw

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city.

To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann 717-776-3417 and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Udder Milk Creamery Coop <http://uddermilk.com/>

Udder Milk refers to themselves as a Co-op on Wheels. They deliver and drop-off grass fed dairy and much more, see their website for more information.

Pure Indian Foods <http://www.pureindianfoods.com/>

Traditional Ghee made from pastured cows raw spring milk. Sold at: Integral Yoga Natural Foods (13th St & 7th Ave) Elm Health (14th St & 7th Ave) Kalustyan's (28th St & Lexington Ave) Health Nuts 98th St & Broadway and Whole Foods Markets.

Hawthorn Valley Farm <http://www.hawthornevalleyfarm.org/>

327 County Route 21C Ghent, New York 12075 NYC. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.growncity.org/ourmarkets>. A biodynamic farm selling raw cheeses and yogurt at farmer's market They sell fresh raw dairy at their farm store in Ghent.

Saxelby Cheese <http://www.saxelbycheese.com/>

Traditional American farmstead cheese (most raw) Essex Market 120 Essex Street (btw Delancey & Rivington) NY, NY 10002 and Epicerie Boulud 1900 Broadway (@ 64th St) NY, NY 10023.

Bobolink Dairy <http://www.shop.cowsoutside.com/>

369 Stamets Road, Milford, NJ 08848; Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.growncity.org/ourmarkets> They sell high quality farmstead raw milk cheeses.

Vegetables: Organic, Local, Fresh & Fermented

Community Supported Agriculture (CSA) – Just Food <http://www.justfood.org/csa>

Just Food is a non-profit org that helps organize CSA's throughout the city. Their website will help you find a CSA near you.

Farmers Markets <http://www.growncity.org/ourmarkets>

Check for the market nearest you - It is important to inquire with the farmers and vendors regarding their food production practices. Unfortunately, not all farm organically or produce their food with traditional ingredients.

Hawthorn Valley Farm <http://hawthornevalleyfarm.org/>

327 County Route 21C Ghent, New York 12075 NYC. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.growncity.org/ourmarkets> A biodynamic farm, selling vegetables seasonally and lacto-fermented vegetables year round.

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city.

To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann 717-776-3417 and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Nourishing New York <http://www.nourishingnewyork.com/>

5-09 36th St, Astoria, NY. Small home-based business producing high quality fermented drinks, vegetables, and condiments like ketchup and mustard.

Grains & Nuts: Sourdough & Germinated

Hawthorn Valley Farm <http://www.hawthornevalleyfarm.org/>

327 County Route 21CGhent, New York 12075. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownc.org/ourmarkets>. A biodynamic farm, selling vegetables seasonally and lacto-fermented vegetables year round.

Nordic Breads <http://www.nordicbreads.com/>

Numerous stores throughout the city (check website). Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownc.org/ourmarkets>. They bake a traditional sourdough Ruis bread from local and organically grown local rye.

Bobolink Dairy (<http://www.shop.cowsoutside.com/>)

369 Stamets Road, Milford, NJ 08848. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownc.org/ourmarkets> They sell high quality farmstead raw milk cheeses. Traditional sourdough breads baked in wood fired ovens.

Pan Quotidien <http://www.lepainquotidien.com/finder/locations>

Check website for locations throughout the city. They sell a traditional sourdough spelt bread.

Cayuga Farm <http://www.cporganics.com/>

An Ithaca farm that grows local grains and sells . Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownc.org/ourmarkets>.

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city.

To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann 717-776-3417 and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Bone Broths

Bone Deep and Harmony <http://www.bonedeepandharmony.com/>

A new traditional both broth company in NYC. They source bones solely from NY and pastured animals, and simmer long and slow to extract minerals, gelatin and other nutrients. Currently it is available for pickup on Mondays & Wednesday at Experience Health Workshop 140 W 30th St 4E, but also coming soon is an online store, more pick-up sites, and delivery service.

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city.

To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann [717-776-3417](tel:717-776-3417) and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Oliver Weston Company <http://theoliverwestoncompany.com/>

Bone broths and other 'GAPS legal' foods in Bay ridge & Park Slope Brooklyn. Delivery of orders is available on a weekly basis. Inquiries need to email hannah@theoliverwestoncompany.com, and refer to Weston A. Price NYC Chapter.

Nourishing New York <http://nourishingnewyork.com/>

5-09 36th St, Astoria, NY. Small home-based business producing high quality gelatin-rich bone broths, tonic fermented drinks and foods and other 'GAPS' foods.

Bone Broths web & Mail-Order:

Wise Choice Market <http://www.wisechoicemarket.com/>

Wise Choice Market. "Real bone broth! Our traditional chicken broth is based on bones and feet from healthy free range organic chickens, and our beef broth is made from bones from grass fed beef. Apple cider vinegar is added to pure filtered water for maximum nutrient extraction, and the bones are then gently simmered for 24 hours with organic onions and garlic. This long and careful process results in a rich flavor and high levels of minerals and gelatin. Shipped frozen in convenient BPA-free packs".

Great Lakes Gelatin <http://www.greatlakesgelatin.com/>

Bernard Jensen's Gelatin

Both brands are quality dehydrated gelatin certified Grade A and Kosher. Great lakes is certified organic and offers a [Collagen hydrolysate](#) that is dissolvable in cold water. They are available at retailers as well as on Amazon. These dehydrated gelatins can be used to augment a store bought broth or sauce or make foods and deserts that are soothing and augmenting to digestion.

Fish: Wild & Sustainable

The Lobster Place at Chelsea Market www.lobsterplace.com Chelsea Market 75 Ninth Avenue (between 15th & 16th Streets, New York, New York 10011 212-255-5672

The Lobster Place <http://www.lobsterplace.com>

The Chelsea Market venue offering a bounty of fish & lobsters, plus prepared eats like sushi & chowder.

Located in: [Chelsea Market](#)

Address: 75 9th Ave, New York, NY 10011

Phone: [\(212\) 255-5672](tel:212-255-5672)

Vital Choice Wild Seafood <http://www.vitalchoice.com>

If you don't have access to wild, sustainably fished seafood locally, Vital Choice offers exceptional wild Alaskan seafood, guaranteed free from contaminants. They also offer salmon roe. Their canned fish does not contain Bph.

**Meat & Eggs: Pastured, Local, Sustainable
Manhattan/Brooklyn/Queens**

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city. To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann [717-776-3417](tel:717-776-3417) and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

Heritage Foods <http://www.heritagefoodsusa.com/>

Heritage Foods USA, based in Brooklyn, NY, is a farm-to-table online butcher dedicated to supporting family farmers raising livestock with old-school genetics on pasture.

Hudson & Charles <http://www.hudsonandcharles.com>

Nose-to-tail butcher offering local, sustainable meats & poultry plus prepared foods & craft beer.

Address: 524 Hudson St, New York, NY 10014

Phone: [\(212\) 675-7075](tel:212-675-7075)

Piggery Pork and Charcuterie CSA, <http://www.thepiggery.net/pigblog/>

Meat CSA offering handcrafted charcuterie from heirloom, pastured pigs. See website for online ordering and a list of stores.

Grazin' Angus <http://www.grazinangusacres.com/>

125 Bartel Road, Ghent, NY 12075 (518) 392-3620 Hudson valley farm offering 100% grass-fed and finished Angus beef and pastured eggs. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownyc.org/ourmarkets>.

Flying Pigs <http://www.flyingpigsfarm.com/>

246 Sutherland Road, Shushan, NY 12873 (518) 854-3844. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownyc.org/ourmarkets>. Small family farm offering pork from rare heritage breeds of pigs and liverwurst.

Dickson's Farmstand Meats <http://www.dicksonsfarmstand.com/>

Chelsea Market 75 Ninth Avenue New York, NY 10011 (212) 242-2630. Dickson's Farmstand is a purveyor of a unique selection of artisanal meat and meat product that are sourced from local farms

Hawthorn Valley Farm <http://www.hawthornevalleyfarm.org/>

327 County Route 21C Ghent, New York 12075. Products sold at Farmer's Markets throughout NYC for a current schedule please refer to <http://www.grownyc.org/ourmarkets>. They sell a pastured biodynamic meat and some charcuterie such as liverwurst and sausages.

Brooklyn:

The Meat Hook <http://www.the-meathook.com/>

100 Frost Street, Brooklyn, NY Butcher shop with local, sustainable and pastured/grass-fed beef.

Marlow and Daughters <http://www.marlowanddaughters.com/>

95 Broadway, Brooklyn (Williamsburg NY 11211 (718) 388-5700 Traditional butcher that specializes in locally sourced grass-fed meats.

Fleisher's Grassfed and Organic Meats <http://www.fleishers.com/>

192 5th Avenue Brooklyn, NY 11217 (718) 398-MOOO (6666) Fleisher's Meats carries premium products

from local farmers who have raised their animals on a primarily grass-based diet or organically-raised.

Park Slope Food Co-op <http://www.foodcoop.com/>

782 Union St, Brooklyn, NY 11215 (718) 622-0560 The country's largest member owned natural foods store. Good selection of local, sustainable and pastured/grass-fed beef.

Queens:

Butcher Bar <http://www.butcherbar.com/>

37-08 30th Ave Astoria NY 11103 (718) 606-8140. Butcher Shop and Restaurant offering local grass-fed, organic meats; with an adjoining smokehouse and BBQ restaurant.

Fermented Cod Liver Oil (FCLO)

EarthFlower <http://www.Earthflower.org> (917) 723- 2309 1 Union Square West, suite 309 NY, NY 10003. Please note information re purchasing fclo is not online. EarthFlower is an herbal office (not a store), but the full line of Blue Ice Fermented Cod Liver oil & FCLO /butteroil is available there. Contact Claudia Keel at claudia@earthflower.org to order and arrange a pickup.

Drinks: Fermented & Local

Beyond Kombucha <http://www.beyondkombucha.com/>

Astoria Queens, NY. Unusual herbs and flavors of traditionally fermented Kombucha – also including Kombucha Ales and Wines. Check website for locations.

Kombucha Brooklyn (BKKB) <http://www.kombuchabrooklyn.com/>

Brooklyn NY. Sold throughout the city at natural food stores, whole foods and beyond. Check website for location.

Herbs: Local, Organic & Ethically Wild-Crafted

Flower Power <http://www.flowerpower.net/the-shop>

406 East 9TH street NY, NY 10003 Flower Power sells a full complement of dried herbs, tinctures, flower essences and other herbal preparations, and has a knowledgeable herbal staff.

The Herb Shoppe <http://www.theherbshoppebrooklyn.com/>

394 Atlantic Ave, Brooklyn, NY 11217 (718) 422-7981.

Integral Yoga Apothecary <http://integrallyoganaturalfoods.com/>

234 West 13th Street, New York, NY 10011 (212)645-3051 .

EarthFlower <http://www.Earthflower.org>

One Union Square West, suite 309 NY NY 10003. 917-723- 2309 Earthflower is an herbal office (not a store), but herb tinctures simples and formulas are available for purchase. Dandyblend & Blue Ice fermented cod liver oil is also available. Contact Claudia Keel at claudia@earthflower.org to order and arrange a pickup.

Food Cultures

Traditional Foods from Amish Farmers

Organic, artisanal and pastured foods directly from farms with delivery sites throughout the city. To order for any of these farms please see below.

Beiler Family Farms <http://www.myrealfoods.com/bff>

Meadow Ridge Farms <http://www.myrealfoods.com/meadowridgefarms>

Miller's Organics <http://www.MillersOrganicFarm.com>

Nolte Farms please call Mark or Maryann [717-776-3417](tel:717-776-3417) and tell them we referred you

Paradise Pastures <http://www.nourishingli.com>

Triangle Organics, <http://www.farmmatch.com/grassfedgoodness>

BK Kombucha

BK Kombucha sells a Kombucha kit and sends you the scoby in the mail. Many Whole Foods Market carry the kit.

Mail-Order:

Cultures for Health <http://www.culturesforhealth.com/>

GEM Cultures <http://www.gemcultures.com/>

Kombucha Kamp <http://www.kombuchakamp.com/>

A Selection of Books, CD & Media

Nourishing Traditions by Sally Fallon: This book is not only an excellent and comprehensive cookbook for all manner of traditional foods. It is also a reference and resource guide about traditional foods. Published in 1999, Nourishing Traditions is credited for starting the traditional foods movement internationally. It is available on Amazon and periodically bookstores and in NYC it is available discounted through WAPF-NYC office.

Nourishing Traditions Book of Baby & Child Care by Sally Fallon and Tom Cowan, MD

<http://www.newtrendspublishing.com/SallyFallon/childcare.html>

A new book that makes the principles of traditional diets as researched by Dr Weston Price available to modern parents, with primary emphasis on a nutrient-dense diet starting before conception and continuing through pregnancy, breastfeeding and the period of growth. This compendium of practical advice also addresses parental concerns about interventions during pregnancy and birth, vaccinations, and conventional medical practices for newborns. Dr.

Cowan authors sections on natural treatment of childhood illnesses.

On Amazon: [http://www.amazon.com/Nourishing-Traditions-Book-Baby-](http://www.amazon.com/Nourishing-Traditions-Book-Baby-Child/dp/0982338317/ref=sr_1_5?ie=UTF8&qid=1357436424&sr=8-5&keywords=sally+fallon)

[Child/dp/0982338317/ref=sr_1_5?ie=UTF8&qid=1357436424&sr=8-5&keywords=sally+fallon](http://www.amazon.com/Nourishing-Traditions-Book-Baby-Child/dp/0982338317/ref=sr_1_5?ie=UTF8&qid=1357436424&sr=8-5&keywords=sally+fallon)

The Gut and Psychology Syndrome by Dr. Natasha Cambell-McBride <http://www.gaps.me/> The research connecting gut dysbiosis (notably in parents and infants) and many digestive and psychological syndromes today and the diet to help heal (Known as the GAPS diet) Written by an MD who researched and developed the protocol to heal her autistic son. **Put Your Heart in Your Mouth** is another excellent book by Dr. McBride on heart disease. On Amazon: http://www.amazon.com/Psychology-Syndrome-D-D-D-H-D-Schizophrenia/dp/0954852028/ref=sr_1_1?s=books&ie=UTF8&qid=1346167236&sr=1-1&keywords=gut+and+psychology+syndrome

Wild Fermentation and The Art of Fermentation by Sandor Katz

<http://www.wildfermentation.com> www.chelseagreen.com

Wild fermentation is credited for inspiring the renewal of home and business ferments in drink and food and The Art of Fermentation is a compendium of ferments and fermenting practices worldwide. On Amazon: http://www.amazon.com/Wild-Fermentation-Flavor-Nutrition-Live-Culture/dp/1931498237/ref=pd_sim_b_1

The Complete Idiots Guide to Fermenting Food by Wardee Harmon

<http://www.gnowfglins.com/>

An excellent introduction and well explained recipes for fermenting foods and drinks. On Amazon: <http://www.amazon.com/Complete-Idiots-Guide-Fermenting-Foods>

Full Moon Feast by Jessica Prentice <http://www.wisefoodways.com/moons>

<http://www.chelseagreen.com> A consideration of food from the window of traditional names for full moons as well as a wonderful cookbook. On Amazon: <http://www.amazon.com/Full-Moon-Feast-Hunger-Connection/dp/1933392002>

Honoring Our Cycles and Garden of Fertility by Katie Singer

<http://www.newtrendspublishing.com>

Information and workbook to aid women to chart her fertility and allow for conscious contraception and conception, without hormones or drugs. This method is also helpful in gaining insight into a women's hormonal cycles for diagnostics. Includes dietary advice for successful conception and healthy babies and families. On Amazon: http://www.amazon.com/Honoring-Our-Cycles-Planning-Workbook/dp/096708976X/ref=sr_1_1?s=books&ie=UTF8&qid=1346167955&sr=1-1&keywords=honoring+our+cycles

The Yoga of Eating by Charles Eisenstein <http://www.newtrendspublishing.com>

An approach to eating that embodies both common sense and spiritual insight and considers the vegetarian monastic traditions of the east. Eisenstein is also the author of the notable book on economics and gift economies **Sacred Economics: Money, Gift, and Society in the Age of Transition** On Amazon: http://www.amazon.com/Yoga-Eating-Transcending-Nourish-Natural/dp/0967089727/ref=sr_1_1?s=books&ie=UTF8&qid=1346169940&sr=1-1&keywords=yoga+of+eating

Cure Tooth Decay <http://www.curetoothdecay.com/index.html>

Effective protocols for dental health and reversing tooth decay. On Amazon:

http://www.amazon.com/Cure-Tooth-Decay-Cavities-Nutrition/dp/1434810607/ref=pd_sim_b_2

The Raw Milk Revolution: Behind America's Emerging Battle Over Food Rights by David Gumpert

An excellent overview of modern foods movements and food politics. On Amazon:

http://www.amazon.com/The-Raw-Milk-Revolution-Americas/dp/1603582193/ref=pd_sim_b_4

The Whole Soy Story by Kaayla T. Daniel <http://www.newtrendspublishing.com>

Research on the health effects of soy notably modern soy foods and diets. On Amazon:

http://www.amazon.com/Whole-Soy-Story-Americas-Favorite/dp/0967089751/ref=sr_1_1?s=books&ie=UTF8&qid=1346170159&sr=1-1&keywords=whole+soy+story

The Untold Story of Milk by Ron Schmid <http://www.newtrendspublishing.com>

The History, Politics and Science of Raw Milk from Pasture-Fed Cows. On Amazon:

http://www.amazon.com/Untold-Story-Milk-Revised-Updated/dp/0979209528/ref=pd_sim_b_5

Traditional Food Classes

WAPF-NYC Chapter email: info@wprice-nyc.org

The chapter hosts periodic lectures from noted people, classes, gatherings and potlucks.

Traditional Food (& Herb) Swap <http://www.facebook.com/traditionalfoodswap>

The Traditional food swap is currently on hiatus but if interested please contact the WAPF-NYC chapter.

The Traditional Nutrition Guild <http://www.traditionalnutritionguild.org/>

The Traditional Nutrition Guild was founded by the WAPF-NYC chapter but now functions as a separate 501c3 They host workshops periodically for a low fee.

ArborVitae School of Traditional Herbalism <http://www.arborvitaeny.com/>

ArborVitae host classes on traditional foods and nutrition, wild foods as well as herbology that is open to the public and also part of certification program. Please see their website for more information.

.....

WAPF – NYC Chapter Leader history

WAPF-NYC and its chapter leaders Sophia Knapinski and Claudia Keel founded and developed the Food Club in January 2001. In 2007, Claudia Keel transitioned the club into a non-profit newly named the Traditional Nutrition Guild, and in 2010 founded its subsidiary the Traditional Food Club. The organization is wholly independent of the chapter and its leaders. Neither the chapter nor its founders manage the TNG or TFC any longer. Any questions you have about it should be directed to them at info@traditionalnutritionguild.org.