

TOWN OF GOSHEN
TOWN BOARD WORK SESSION

March 23, 2015
MINUTES

A work session of the Town Board of the Town of Goshen was held on the 23rd day of March, 2015 at the Town Hall located at 41 Webster Avenue, Village of Goshen, County of Orange, State of New York.

Present: Philip Canterino Councilman
Louis Cappella Councilman
George Lyons Councilman
Kenneth Newbold Councilman

Absent: Douglas Bloomfield Supervisor

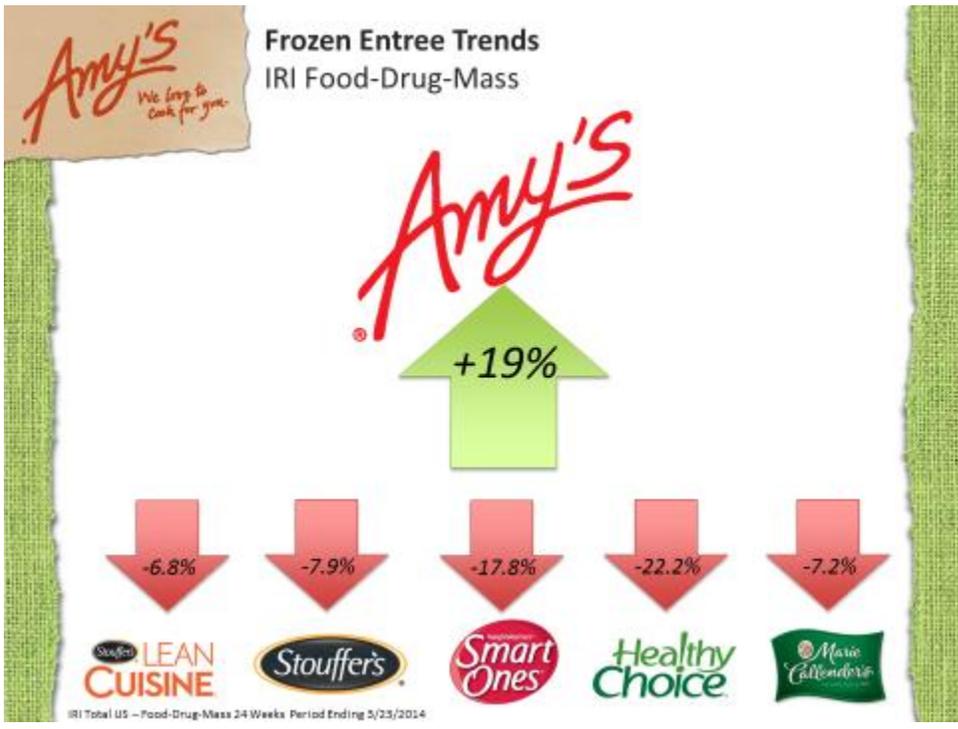
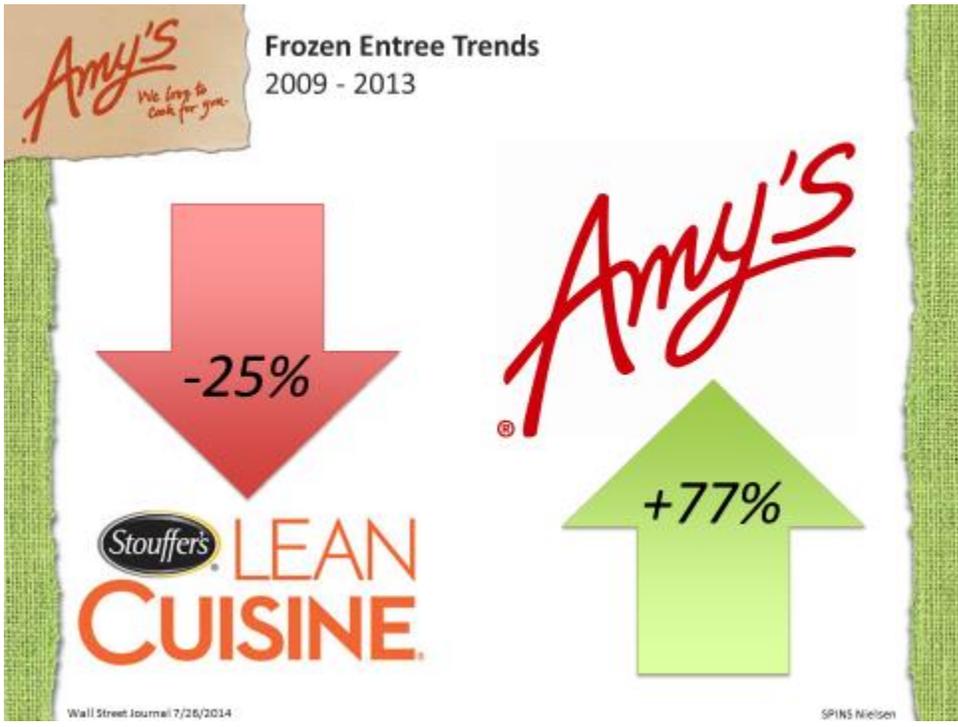
Also Present: John Swift, Esq. Special Counsel to Town Board
Priscilla Gersbeck Deputy Town Clerk

The meeting was called to order by Deputy Supervisor Lyons at 7:35 pm, followed by the Pledge of Allegiance.

1. **REPRESENTATIVES OF AMY'S KITCHEN PRESENTED THEIR NEW PLANS FOR THEIR PROJECT OFF ROUTE 17M, IN THE TOWN OF GOSHEN**

Andy and Rachel Berliner, owners of Amy's Kitchen, were introduced to the public. Andy Berliner gave a power-point presentation of Amy's beginnings to the present. He introduced the development of the family owned business along with the various stages of successful marketing and sales of Amy's organically grown meals. *The following are a few pages from the power-point presentation.*







Annual Procurement of Organic Vegetables



Amy's Organic Raw Materials	Pounds	Tons
Tomatoes	54,192,238	27,096
Onions	20,212,536	10,106
Wheat Flour	10,852,681	5,426
Corn	6,804,049	3,402
Beans	6,225,727	3,113
Celery	3,820,237	1,910
Peppers	3,625,896	1,813
Spinach	3,527,371	1,764
Carrots	3,352,480	1,676
Potatoes	3,156,351	1,578
Soybeans	2,687,600	1,344
Rice	2,275,690	1,138
Zucchini	2,097,556	1,049
Lentils	2,005,570	1,003
Broccoli	1,748,150	874
Rice Flour	1,625,351	813
Peas	1,492,327	746
Oils	1,454,993	727
Tomatillos	1,184,481	592
Other Organic Raw Materials	5,875,588	2,938
Total	138,216,872	69,108



Organic Produce = 98.6%
Organic Grain & Flours = 98.96%

All Ingredients:
Organic overall 92.3%

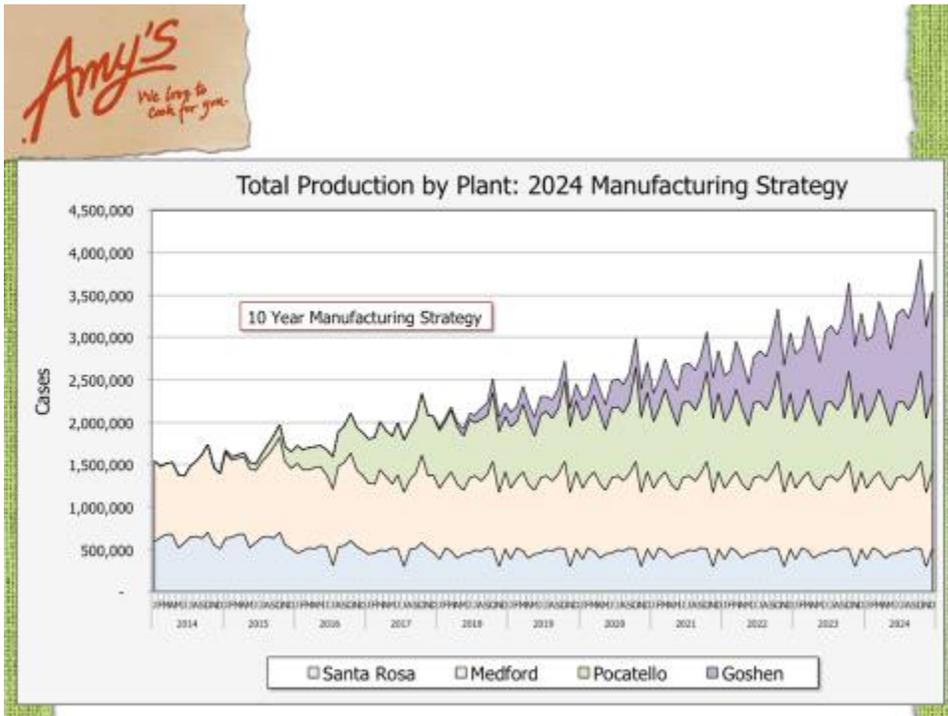


Annual Cheese Purchases



Type	Pounds
Mozzarella	2,554,491
Monterey Jack	1,490,754
Sharp White Cheddar	982,797
Ricotta	772,170
Butter	685,025
Medium White Cheddar	512,643
Medium Cheddar	482,980
Paneer	272,032
Mild White Cheddar	271,011
Parmesan	253,599
Feta	158,652
Queso Fresco	107,102
Mild Cheddar	105,507
Low Fat Cheddar	41,952
Fontina	30,775
English Cheddar	24,055
Provolone	22,179
Goat Cheese	12,936
Cottage Cheese	10,528
Grand Total	8,791,188

Items Currently Sourced and Under Development in the East	Growing Regions	Grower	Processor	Production (Months)
Northeast				
Broccoli	New York	Fresh Meadows	To be processed at Cornell Food Science Lab	September
Potatoes	New York	Fresh Meadows	Fresh and Processed (processing Cornell)	September, October
Carrots	New York	Goshen Greens	Fresh and Processed (processing Cornell)	August, September, October
Celery	New York	Fresh Meadows	Fresh and Processed (processing Cornell)	August, September, October
Onions	New York, Michigan	Fresh Meadows	Vidalia Valley (unblanched) Hanover (blanched)	August through January
Garlic	Maine	Natures Circle	Fresh only, no processor	August, September
Potatoes	Maine, Ontario	Natures Circle	Fresh Kennebecs	September through April
Mushrooms IQF and fresh	Pennsylvania		Giorgio, year round	Year Round
Peas	Ontario	Pfenning's	Southcoast	July
Carrots	Ontario	Pfenning Farms	Fresh	August through mid December
Southeast				
Zucchini	North Carolina	Triple J	Arbre Farms	June through August
Green Bells	North Carolina, Michigan	Triple J, Amish	Arbre Farms	July through September
Broccoli	South Carolina	Clemson Research plots	Processed Clemson University	November, December
Cilantro	Florida	Coggins Farms	Van Drunen	November through April
Parsley	Florida	Coggins Farms	Van Drunen	December through April
Broccoli	Florida	KYV Farms	No Processor, processed in California	December, January, February
Celery	Florida	C&B Farms	Fresh	December through March
Carrots	Florida, Georgia	Coggins Farms	Fresh	December through April
Spinach	Florida, Georgia	Coggins Farms	Van Drunen	December through mid February
Kale	Florida, Georgia	Coggins	Van Drunen	January through April
Green Bells	Florida, Georgia (in progress)	KYV Farms	Arbre	April, May, October, November
Onions	Georgia, Florida	Stanley Farms	Vidalia Valley (unblanched) Hanover (blanched)	April, May
Midwest				
Edamame	Arkansas		American Vegetable Soybean	July through September
Basil	Illinois		Van Drunen	July through September
Cilantro	Illinois		Van Drunen	January through October
Parsley	Illinois		Van Drunen	July through September
Kale	Illinois		Van Drunen	September, October
Chard	Illinois		Van Drunen	Summer through Fall
Black Beans	Michigan		Clearwater Farms	October
Zucchini	Michigan	Amish	Arbre Farms	July, August
Winter Squash (Butternut)	Michigan, Minnesota		Arbre	September, October
Green Beans	Michigan, Minnesota		Snopak, Arbre	July through September
White Corn	Nebraska, Illinois, Minnesota, Iowa		Grain Place, Sunopta	September, October
Soybeans	Nebraska, Iowa, Illinois, Minnesota		Grain Place, Sunopta, Clarkson	September, October





AKRF Economic Impact Study One Time Construction

- \$51M Construction Cost (excluding equipment and land)
- 314 Person years of employment
 - Including Induced Jobs
 - 441 Orange County
 - 314 State of New York
- Total Economic Output
 - \$73.92 Orange County
 - \$83.16 State of New York
 - \$2.27 in tax revenue for the County, MTA, and New York State



AKRF Economic Impact Study Amy's On-Going Operations

- 749 FTE's
 - Including Induced Jobs
 - 883 Orange County
 - 909 State of New York
- Total Economic Output
 - \$59.70M Orange County
 - \$64.68M State of New York
 - \$2M in annual non-property tax revenue for the County, MTA, and New York State
- PILOT program for Property Taxes
- Greater Region Agriculture Estimated at \$44M annually

As a family owned business, Amy's operates at three locations: Santa Rosa California, Medford Oregon and Pocatello, Idaho. There is a health center on premises (Doctor & Nurse) at two of the plants and soon at the Pocatello site. Amy's also offers a scholarship program to the employees.

Not only is Amy's successful in the United States, but is successful in the European markets in the United Kingdom, France, Germany, and beginning in Sweden. President Obama's Chief Trade Negotiator recently visited Amy's facility to confer on European trade agreements.

Andy Berliner announced that on June 4th Amy's will open its first drive thru restaurant. Hopefully, this will be the beginning of many more.

John O'Rourke of Lanc & Tully Engineering/Surveying P.C. presented an over view of the current changes to the proposed Goshen site. Previously, Amy's and Science of the Soul were located on one parcel. This new proposal shows the *possible* purchase of lands owned by Ver Hage Industries LLC across the Wallkill River abutting Hartley Road, where the Amy's facility plans to relocate. Thus giving Science of the Soul "spread-out" room on the original location. Amy's build-out plans include Phase (1) Kitchen Production Facility 189,900± S.F. Phase (2) Expansion Bldg. (300 x 500) 150,000 S.F. and Phase (3) Expansion Bldg. (300 x 500) 150,000 S.F.. This site includes constructing a bridge over the Wallkill River allowing access to the main road as planned for Science of the Soul.

Deputy Supervisor Lyons opened up the meeting for questions/comments.

Deputy Supervisor Lyons (inaudible) inquired as to where Amy's will get water & sewer services. Originally services were included in the site plan. The new plans incorporate the purchase of the Lipoff Wells for water usage and hooking up to the Village sewer lines.

Councilman Cappella (inaudible) asked as to who will be responsible to oversee the construction of the bridge? Response: To begin with, the Army Corp of Engineers, the DEC, NYS Dept. of Transportation, and the Federal Highway. This bridge is expected to mirror the other two bridges in the immediate area. During Phase 1 of construction, Hartley Rd. will be used, upgraded and maintained by Amy's. Allowing for the necessary time to finalize bridge approvals and construction. Once the bridge is built, Hartley Rd. will not be used.

Councilman Canterino (inaudible) inquired about tax payments on the project as a whole entity, taxes after the 15 years (IDA) and the different percentage tax base separating Science of the Soul and Amy's. Councilman Canterino is also concerned about the wet lands, and water/sewer issues pertaining to the project. Some of his questions pertained to (1) back-up plans for obtaining water, (2) how will the force main line sewer hookup impact lands along the Heritage Trail, (3) who will maintain the line, (4) pretreatment of sewage, and (5) can the Village sewer plant handle the additional sewage. All of his questions were addressed, but still have to be reviewed by the Planning Board for proper approvals.

Other questions covered the possible use of surrounding parcels, additional shift/transport traffic to Route 17M, extra parking for special events to be held at Science of the Soul, and water testing results of the Lipoff Wells.

Most of the plans presented this evening depend on multiple closings which are to take place within the next two weeks.

EXECUTIVE SESSION:

Councilman Newbold made the motion to enter into Executive Session to discuss the following;

1. P.D. PERSONNEL UPDATE

with the intent not to return. The motion was seconded by Councilman Canterino. Motion Carried

ADJOURNMENT: 8:20PM

Priscilla Gersbeck, Deputy Town Clerk