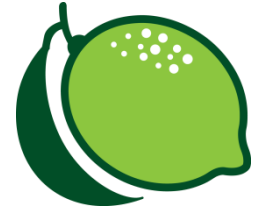


# THE FACTS



People: Andrea and Jack Limehouse, Owners

Location: Charleston, South Carolina  
479I Trade Street, North Charleston, SC 29418  
843.556.3400

History:

- Started in 1945 by H.B. Limehouse, was one of the city's original produce companies
- Jack Limehouse took over business in 1972 and moved the business from the Market area downtown to an open air market on Wappoo Road in 1976 where farmers would auction off their produce
- Expanding with the area's robust culinary growth, the company moved to a 32,000 square foot facility in North Charleston

Products: You name it, chances are Limehouse Produce has it. Or if they don't then they find it. The company grew and developed based on needs and their knowledge and resources about produce has developed over the years. Employees are all well-versed with products and sources and they offer a lot more to customers than a typical order sheet. At least once a week, a chef or cook will call in need of a random product that can only be found in a remote part of the country or world. The team at Limehouse Produce knows the industry and can find it when requested and if they do not have it in stock or need a new unheard of item, they find it and deliver it to their clients.

A highlight of some of the variety offered through Limehouse Produce include items such as:

Local:

- ✚ Johns Island Tomatoes
- ✚ Geechie Boy Grits
- ✚ Peaches
- ✚ Collards and Kale

Produce items found throughout the country:

- ✚ California Produce, imported specialties, regional crops

Specialty imported from around the world:

- ✚ Olive Oil, Dairy and Eggs



















#### Farmers:

- Support over 20 South Carolina based farmers
- Spend over \$2 million with local farmers and are the main source of income for Rosebank Farms and Thackeray Farms
- Purchase from over 100 “local” farms from all over the world

#### Community:

Community is everything to Limehouse Produce, and they have been long-time, active supporters to every major culinary initiative in Charleston. This includes programs at the Culinary Institute of Charleston, Lowcountry Local First, Lowcountry Food Bank and Charleston Wine + Food Festival. In total, they donate over \$80,000 worth of food each year and give over \$75,000 in financial donations.

Customers: Have over 500 customers located all over the Tri-County. Hospitals, retirement centers, high-end to casual restaurants, resorts and hotels, caterers, culinary schools and all the major groceries purchase their produce needs from Limehouse Produce. To name a few:

 Boeing Charleston	 Butcher & Bee
 US Armed Forces	 Piggly Wiggly Carolina Company
 Charleston County Schools	 Rutledge Cab Company
 Bishop Gadsden Retirement	 FIG
 Hominy Grill	 Charleston Place Hotel
 Wild Dunes Resorts	 MUSC, Roper Hospital and Trident Medical
 Chick-Fil-A	 McCrady's and Husk
 Culinary Institute of Charleston	 Whole Foods Market
 Jim N Nicks Bar-B-Q	 Maverick Southern Kitchens

#### Fun Facts:

- Provide the produce for the monks at Mepkin Abbey
- Feed the animals at Charlestowne Landing (bears, pumas and bobcats)
- Fill the pantry monthly for Tricounty Family Ministries
- Donated the 7 acres needed for the Lowcountry Local First's Dirt Works Farm, a project providing land and tools needed for aspiring farmers
- Supply all the sweet potatoes needed to Lowcountry Food Bank for Thanksgiving holiday

Reach Us: To learn more, visit [www.limehouseproduce.com](http://www.limehouseproduce.com).  
Facebook: Limehouse-produce, Twitter: @limehouselocal,  
Instagram: limehouselocal



## COMPANY OVERVIEW

A major community benefactor over the years, **Limehouse Produce Company** has been providing farmed produce and products to the Charleston area for over 70 years. Listening and responding to their hundreds customer needs, they also find the best products around the world for chefs to showcase on their menus. Regardless of season, Limehouse Produce can source fresh, quality produce from one of their 70+ “local” farmers around the country.

### *Rich and Deep Culinary History*

The company has a rich and deep culinary history. Over the years, Limehouse Produce has grown from being one of the area’s original produce company providing a hand full of products, to having a 32,000 square foot facility that has thousands of items. The growth has been spawned by Charleston’s culinary rise and every item they showcase and sell has been based on a need from the local community.

Limehouse Produce Company was started in 1945 by H.B. Limehouse. In 1972, his son Jack assumed the business operations at 49 Market, presently home to Lowcountry Bistro and formerly Garibaldi’s. The company moved to the Charleston County market on Wappoo Road in 1976, where regional farmers auctioned their produce to individuals and businesses from surrounding areas.

A handful of European chefs had taken up space downtown and began to expand on the already-rich Carolina culinary tradition by introducing ingredients that were predominant in European cuisine. The economic revitalization following hurricane Hugo in 1989 brought a slew of new businesses to Charleston, many of which were restaurants, merging local produce with French cooking techniques or serving refined versions of Southern classics. Limehouse Produce was there to meet there produce needs and has continued to grow based on what the local culinary community requires. Many of the most successful Charleston chefs today are protégées of those pioneer chefs of the 70s and early 80s.

### ***Local, No Matter Where that Is***

An important part of the business, is to source out the most responsible and sustainable farmers around. Chefs and culinary professionals might need products that are not in season in Charleston but are in another part of the country. Limehouse Produce's dedicated team researches and goes so far as visiting the farms all over the world to make sure the farmers meet the standards they require. They see the land, taste the products, learn about the practices and best of all get to know the farmers. They then can provide "local" no matter where that is and are the go-to source for chefs and culinary establishments regardless of the needs. Limehouse Produce is the resource and expert people have come to call on for any and all needs.

### ***It's All About the Farmers***

Coming from a family of farmers, Limehouse Produce understands what it is like to be a farmer and works hard to care for them and their needs. Agriculture is a hard, grueling business, and farmers are challenged with so many things on a daily basis. Limehouse Produce understands the challenges of farmers and works hard to provide them the things they need the most. This includes convenient product pick-ups so they don't have to travel in traffic and leave their farms, educational and certification support and marketing assistance. And they have been doing this without being asked and before it was the popular thing to do.

They also support over 20 South Carolina based farms and 100+ from all over the world. Buying as much as they can from area farmers, they spend over \$2 million annually with a variety of state farmers.

### ***Generous Community Stewards***

Owners Andrea and Jack Limehouse know the importance of giving back. Community is everything to the company and they have been long-time, active supporters of every major culinary initiative in Charleston including programs at the Culinary Institute of Charleston, efforts of Lowcountry Local First and important events like Chef's Feast and the Charleston Wine + Food Festival to name a few.

Often times, they are giving anonymously with the ultimate goal to better the culinary community that is so important to the Lowcountry. Some things more under the radar are providing produce for the monks at Mepkin Abbey, filling the pantry at Tricountry Family Ministries and feeding the animals at the zoo at Charlestowne Landing. Over \$80,000 in food is donated each year to the area community and \$75,000 in financial support for charitable donations to worthy community projects and efforts is provided.

It's also more than dollars and products. When Lowcountry Local First's land deal fell through for their Incubator Farm—Dirt Works Farm, the Limehouse family came forward to provide 7 acres for the project at their property in John's Island. This donation made it possible for a half a dozen start-up farmers to have a place to learn more about the business and have basic costs covered as they launch their agriculture endeavors.

### ***Being an Economic Generator***

With over 60 employees, the Limehouse Produce Company provides good jobs to many. It's a family and most of the staff have been a part of the company for years. With over 30 trucks on the road daily, they also feed the economy in other ways with the business they run throughout the streets all over the tri-county. Most of all, they support local farms. \$2 million plus is spent locally buying and selling local farmed produced product and two small local farms in particular handle most of their business through Limehouse Produce distribution—Rosebank Farms and Thackeray Farms.

### ***Waste Not!***

Something that is equally as impressive is the dedication to being environmentally focused. Everything that is purchased either ends up with a customer, is donated to a needy cause or is composted by Food Waste Disposal (FWD) in Charleston. They are one of FWD's biggest customers by providing over 4,000 tons a year, supplied to them three times a week. All of their boxes, plastic, etc. is recycled making sure nothing from the business makes it into a landfill.

To learn more, visit [www.limehouseproduce.com](http://www.limehouseproduce.com) or call 843.556.3400.



## BIOS OF THE TEAM



### **Andrea Limehouse, Vice President**

Originally from England, Andrea Limehouse traveled the world as a young lady visiting places like Istanbul, India, Turkey and eventually South America. It was there where she worked on ranches in Bolivia and Brazil immersing herself in the culture and language.

In the late 70s, she came to Charleston to visit friends and while here met Jack Limehouse. The two were married in 1980 and she has spent the last 30 years growing and developing Limehouse Produce with her husband into the successful, charitable business it is today.

Favorite Produce: Brussels Sprouts: Andrea grew up 20 miles from the Brussels Sprouts capital in the world and loves eating them, especially covered in maple syrup.



### **Jack Limehouse, Owner**

A lifelong Johns Island resident, Jack Limehouse was born and raised in the produce/farming industries. His father, H. B. Limehouse, started Limehouse Produce in the mid 40s and his second cousin Sidi has had a successful farming business for years. After graduating from the University of South Carolina, he

came back to the Lowcountry, a place he loved and took over the business when his father passed in 1972. Along with his wife of 32 years, the couple has built Limehouse into one of the most successful produce companies around.

Favorite Produce: Onions: Why not, they make you cry.



### **Weston Fennell, Lead Buyer**

A Washington, DC native, Weston Fennell graduated from the University of Virginia in 2000 before working as a technical writer in Los Angeles.

Following the events of 9/11, he ventured back home



to D.C. where he worked as a project manager for the American Gaming Association.

Upon moving to Charleston with his wife in 2004, Weston decided to pursue his life-long love of cooking and began work as a prep cook for Maverick Southern Kitchens and then was eventually hired as sous chef at FIG restaurant. He joined Limehouse Produce in 2010 and his history and background has been instrumental in his position as Lead Buyer. He handles all product sourcing and ordering and serves as the primary go-between for chefs in search of specialty items or seasonal information.

Favorite Produce: Artichoke: Weston has visited the tiny place that most of the world's artichoke crop is grown and loves cooking them.



### **Lyle Passink**

Lyle Passink is a born sales person, especially as it relates to the food supply industry. His family owned a distribution company in Jacksonville, FL where he spent much of his time working while growing up. After graduating from the University of Georgia with a degree in Marketing he decided to rejoin his family's business and move to Savannah. After many roles of increasing responsibility, there was a need in the Charleston market which he was fortunate enough to fill. It didn't take long before he fell in love with the city and decided to call it home. In 2011, he joined Limehouse Produce and has a strong appreciation for the company's philosophy of quality and service.

At Limehouse, Passink spends most of his day working to make sure customer needs are being met. Whether implementing contracts and compliance for national programs, developing new product lines, or finding ways to remove costs from the supply chain, Lyle is always looking for ways to add value to our customers.

Favorite Produce: Tomatoes: Lyle worked the tomato conveyor belt line every summer at his family's produce company and feels like he is always on the search for the perfect tomato.



### **Ken Strange**

Ken Strange, a Charleston native, grew up in the produce industry at a very young age. His father, who worked for a company that helped finance local farmers and their farming equipment, would take Ken along to visit the customers. While at the farms, Ken would get to pick fresh red ripe Johns Island tomatoes. He then took these veggies and sell door to door in his neighborhood. By the time he was 12, he had over 15 regular customers. He graduated from Middleton High School and spent some time at both the College of Charleston and Trident Technical College before wanting to get back into the business world.

It was a natural move when he joined Limehouse Produce at the age of 21 and he has been there ever since. In his role, he assists the team with sales, delivery, customer service and fleet management.

Favorite Produce: Artisan Romaine: Because of its exceptional shelf life and the lettuces offer an unmatched quality that our customers can expect on a consistent basis.



### **Brent Lukens, Logistics Manager**

A Wisconsin native, Brent Lukens moved to Charleston to attend Johnson & Wales University where he got an Associate's degree in Hotel Management. He then worked for a variety of hotels and did everything from steward to front office manager.

Limehouse Produce hired Lukens six years ago to serve as Logistics Manager and he is in charge of making sure the operations are managed and run flawlessly. He starts his day at 3:00am and does everything from routing the trucks, managing the receiving of products from suppliers, assisting with payroll, handling customer orders, credits and billing and setting up new business accounts. Lukens loves his schedule as he leaves most days by noon so he can hang with his two kids or do things he loves like cooking and playing pool.

Favorite Produce: Bananas: It was easy to grab...now back to work!



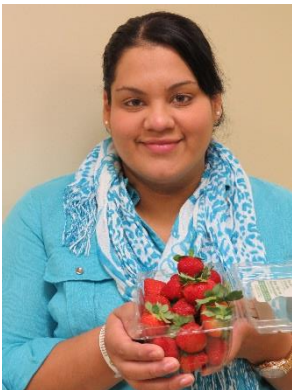


### **Tabitha Craven, Accounts Receivable and Invoicing**

A Charleston native, Tabitha Craven attended the College of Charleston where she got a degree in Business Management with minors in Accounting and Spanish—both of which come in handy with her role at Limehouse Produce. She worked as a staff accountant for a CPA firm in Charlotte for three years before heading back to Charleston for the position at Limehouse.

Craven has been at the company for over five years and does everything from accounts receivable to invoicing and has a lot of interaction with the customers. She loves the small family work environment and is glad to be back in Charleston, where she lives with her husband and five year old son.

Favorite Produce: Spinach: Tabitha loves spinach because of its tasty and healthy, two important characteristics of good produce.



### **Cinthia Aguilera, Front Desk Admin**

A Honduras native, Cinthia Aguilera moved to Miami, FL when she was twelve where she lived throughout her middle and high school years. In 2005, her family moved to Charleston, SC and work for Vought Aircraft Industries in Human Resources Information Systems under a three years contract. In May 2009, she was hired by Limehouse Produce as the Front Desk Admin. While at Limehouse, Aguilera attended and graduated from Strayer University

with a B.S. Degree in Business Administration with a major in Human Resources. She is able to use her background in human resources and Spanish to good use with working with clients and the staff at the company.

Favorite Produce: Strawberries: Cinthia loves that a strawberry is both sweet and sour.



### **Chaz Green, Outside Sales**

Chaz Green was born and raised in the small town of Farmville, VA. He eventually made his way to Charleston in 1993 to attend the College of Charleston. Although he graduated with a degree in Media Communications in 1997, he pursued an interest stemming from a summer job working on a clam farm. Green then spent the next 12 years raising and selling millions of clams from a small company on Folly Beach. This endeavor also led him into the Charleston-area kitchens and cultured relationships with many of the chef's. These relationships opened the doors to Limehouse Produce where Green now handles outside sales and customer service for the company.

Favorite Produce: Beets: I have a sweet tooth and beets are the candy of vegetables.