

John J Jeffries Brings Accountability to Lancaster with Eat REAL® Certification

[LANCASTER, PA - JULY 26TH, 2019] Words like “sustainable”, “local”, and “seasonal” have a tendency to lose their impact in a place like Lancaster, where agriculture acts as the driving force behind both its culture and its economy. In fact, with 99% of the county’s farms being family owned, these concepts can no longer be flaunted as unique selling points; they are the norm.

As for the Lancaster restaurant industry, it is typically *presumed* that chefs and owners are sourcing their produce and meats responsibly. And why wouldn’t they? This tight-knit community is seemingly united by the idea that they must support small, locally owned farms with their ongoing business. A constant dialogue about changing the landscape of the culinary world within the scope of sustainability seems to be happening. So why would anybody in Lancaster choose to source their food from anywhere else?

But this is a dangerous and yet all-too-common presumption. The problem with words like “grass-fed”, “free range”, and “sustainable” is that they are used freehandedly and without stipulations. These wildly varying guidelines can lead to a lack of accountability for business owners, allowing restaurateurs to bend the truth about food they’re serving without scrutiny.

For this reason, foundations like [Eat REAL®](#) have created certifications to evaluate and incentivize food providers to live up to their truly sustainable, ethically sourced, and healthy standards.

For over a decade, Chefs Sean Cavanaugh and Michael Carson of John J Jeffries have earned the trust of the Lancaster community by meticulously and tirelessly providing a genuinely seasonal, locally sourced, and responsibly farmed food experience. Their commitment to these values has expanded far beyond using organic produce, as they’ve extended their reach into effecting change in politics and activism. Their work to improve the Central Pennsylvania food system and animal welfare at large is undeniable proof of their unwavering passion to make a positive impact through their work.

It is this enthusiasm, dedication, and consistency that has earned John J. Jeffries a [Gold Eat REAL® Certification](#). Eat REAL® 's objective is to hold the food industry accountable for providing nutritious and environmentally friendly food, a purpose that aligns wholly with the work that Chef Cavanaugh and his team actively pursue on a regular basis. It comes as no surprise that such an award has been bestowed on John J Jeffries, whose vision has been entirely based on providing exceptional food sourced from seasonal, local, ethical ingredients since 2006.

John J. Jeffries is the first restaurant in Lancaster to meet these vigorously tested standards, but hopefully not the last. With the help of hard working non-profits such as Eat REAL® and continuous efforts by local restaurants to engage in ethical and sustainable agricultural practices, the seed of true, tangible change within the culinary world may very well be planted here, in Lancaster.

John J Jeffries is located on 300 Harrisburg Avenue Lancaster City. They are open Monday through Saturday from 5:30pm-10:00pm, and Sundays 5:30pm-9:00pm.

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