

For Immediate Release



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Historic Scott Farm will become healthy living medical practice and apple orchard

Max Spann Real Estate & Auction Co. sells Long Valley Farm for \$5.275 million

LONG VALLEY, NJ – Jan. 12, 2012 – The 740-acre Scott Farm in Morris County, one of the best-known farms in New Jersey, will soon be used to grow healthy food for medical patients as well as acres of apple trees for apple juice and hard cider.

Max Spann, Real Estate & Auction Co., the full service real estate agency and auction house, sold the farm to two individual buyers for a total of \$5.275 million.

The Long Valley farm dates to 1750 with the construction of the original stone O’Dowd house. Three of the other “newer” stone houses include the 1830 Manor house and the 1836 Scott House.

The farm is considered the “crown jewel” of Morris County’s farmland preservation program. The family of Jack Borgenicht, which owned the farm for the last 30 years, agreed to protect it from development in 1997.

From the Fifties through the Seventies, the farm included a “state of the art” freestall dairy facility with milking parlor, harvestore silos, and numerous leading edge soil conservation practices. The farm recently included various farm enterprises, including corn, soybean, and hay crops, as well as a horse training and riding facility with an indoor arena.

The new buyers have their own unique plans for their halves of the farm.

“It is terrific that both properties will now be owner occupied with interesting, innovative new ideas for agriculture,” said Earle Steeves, vice president and broker associate for Max Spann.

Steeves was instrumental in using his experience and the Max Spann team to develop a plan bringing the farm to the marketplace, identifying qualified buyers, arranging financing, and completing the sale.

Steeves credited his experience growing up on a family farm, Cornell University education, and former employment as president and CEO of Farm Credit of North Central Jersey, before joining Max Spann 15 years ago. Max Spann is one of the leading marketers of preserved farms in the Northeast.

One half of the farm, totaling 348 acres, was bought by Dr. Ron Weiss M.D., who will be moving his practice and his family into one of the many farmhouses on the property. Dr. Weiss has a deep interest and passion for plant and nutrition-based healing and received his undergraduate degree in Botany from Rutgers University.

“We will grow everything, concentrating on vegetables, fruits, legumes, nuts, herbs and lentils,” said Dr. Weiss. “Our focus will be the prevention and cure of disease through a plant-based diet.”

Dr. Weiss’ patients will come for their medical visit and leave with bushels of fresh fruits and vegetables to encourage a healthy lifestyle and aid the healing process. His goal, says Dr. Weiss, is to provide a 365-day diet for the community. He stressed the importance of a local sustainable food source instead of relying so heavily on imports from California and overseas.

Dr. Weiss is also a professor of Medicine at University of Medicine and Dentistry of New Jersey (UMDNJ).

“My greatest desire is to bring in kids from medical school and teach them what I never learned in school,” said Dr. Weiss. “You can wipe out disease and make people healthy with nutrition and the proper diet of plants, instead of just pumping people with pills.”

The other half of Scott Farm, around 392 acres, was purchased by Sean Campbell, who intends to grow an apple orchard for apple juice and hard cider. Campbell is a cider aficionado, who discovered his passion when he arrived in the United States eight years ago and discovered that American cider is very different from European cider.

“In my opinion, the best cider comes from France,” he said. “When I came to America after living in London for 17 years I couldn’t get the best cider that I was used to. They use sweetener in their cider here which makes it less expensive to produce, but it’s not as good. French cider tastes much more like champagne.”

Wild Boar Cider LLC, Campbell’s new company, will be importing between 6,000 and 8,000 trees. His goal is to one day have 200 acres of apple trees. Farming Machinery will be purchased in February and March, when they will begin planting trees. The different types of cider they will produce will be “Wild Boar Cider,” a more American traditional cider, and “Vixen Cider,” which is closer to the European version Campbell is used to.

“Scott Farm is one of the most well-known farms in New Jersey and protected under the Farmland Preservation Program,” said President and CEO Max Spann. “We could not be more pleased that the farm will soon be up and running and return to its former glory.”

For more information about Max Spann, Earle Steeves, and the Max Spann Team, visit www.maxspann.com, or follow Max Spann on Facebook/MaxSpann and Twitter/MaxSpann.