ALBEMARLE/CHARLOTTESVILLE

Charlottesville City Market
Corner of First St. and Water St., Downtown Charlottesville
Contact: Stephanie Anderegg-Maloy
(434) 970-3371
citymarket@charlottesville.org
www.charlottesvillecitymarket.com
April - October, Saturdays 7 am - 1 pm
November - December, Saturdays 8 am - 1 pm

Crozet Farmers Market
Parking lot of Crozet United Methodist Church
Contact: Al Minutolo
(434) 823-1092
aminutolo@embarqmail.com
May 2 - October 17, Saturdays 8 am - 1 pm

Farmers in the Park
Meade Park on Meade Avenue, Charlottesville
Contact: Stephanie Anderegg-Maloy
(434) 970-3371
www.charlottesvillecitymarket.com
May - September, Wednesdays from 3 - 7 pm

Forest Lakes Farmers Market
South Recreational Facility in Forest Lakes on Ashwood Blvd
(off of Route 29 North), Charlottesville
Contact: Alisa Wildman
(434) 531-2733
forestlakesmarket@gmail.com
April 21 - October, Tuesdays 4 - 7 pm

Scottsville Farmers Market
125 Fleet Street, Scottsville Pavilion, Scottsville
Contact: Shannon Rustigian
(434) 386-1567 or (434) 762-4300
shannon.scottsvillefarmers@gmail.com
www.scottsvillefarmersmarket.org
May 2 - October 30, Saturdays 8 am - 12 pm

FLUVANNA

Fluvanna Farmers Market
1720 Thomas Jefferson Pkwy, Pleasant Grove Park Pavilions
Contact: John Thompson
(434) 391-1995
fluvannafarmersmarket@gmail.com
www.fluvannafarmersmarketweb.com
April - October, Tuesdays 2-6 pm

GREENE

Greene County Farmers Market
Greene County Technical Education Center, Route 33, Stanardsville
Contact: Bob Burkholder
(434) 882-1324
info@vgreene.com
www.vgreene.com
June 20 – September 19, Saturdays 8 am - 1 pm

NELSON

Nelson Farmers Market-Nellysford
Route 151, under the big white tent, Downtown Nellysford
Contact: Bo Holland
(434) 760-6655
contact@nelsonfarmers.com
www.nelsonfarmersmarket.org
April 11 - October 31, Saturdays 8 am - 12 pm

Chesapeake Bay Foundation
For more information, contact Kelly at Market Central
at snap-debit@marketcentralonline.org

Charlottesville City Markets Open for SNAP Families

Access to fresh and local foods has been a longstanding commitment of the Charlottesville City Markets. Starting in 2009, the farmers’ markets have accepted Supplemental Nutrition Assistance Program (SNAP) dollars. Market Central, the non-profit charged with engaging the Charlottesville City Market community, oversees the program. SNAP users are able to swipe their card at the Market Central info booth during market times to purchase $1 tokens. These tokens have no expiration date and can be used to purchase a wide variety of products at the market. Thanks to several grants, Market Central also offers a Double Dollars program where SNAP customers are eligible to receive up to $10 in matching funds at no cost—swipe your SNAP card for $10 in tokens and you’ll receive an extra $10 to spend at the market.

For more information, contact Kelly at Market Central at snap-debit@marketcentralonline.org
FARMS

Middle Fork Farm 3840 Branch Road Scottsville (434) 551-6666 info@middleforkfarm.net www.middleforkfarm.net Sells at Farmers Markets, Pick Your Own, Fresh, Heirloom and Specialty Vegetables, Herbs, Eggs, Cucumbers, Squash, Tomatoes, Green Onions, Fingerling Potatoes, Dill

Modesto Farms Greenhills 952 Rolling Road S Scottsville Gooch & Gooch Farms (434) 569-6290 modestofarms.com Sells at Scottsville Farmers Market, Fresh Corn, Tomatoes, Cucumbers, Squash, Peppers, Green Onions, Zucchini, Herbs, Color, Baby Salad Mix, Winter Squash, Radishes, Daikon, Berries

Oak Hill Farm 709 Oak Hill Palmyra Cathy & Darrell (434) 583-4981 www.oakhillfarm.net Sells at Farmers Markets, Local Pastured, Local Lamb, Eggs, Cucumbers, Tomatoes, Green Onions, Dill

Steven James Farm Scottsville Steven Bossert sales@stevenjamesfarm.com stevenjamesfarm.com Sells at Scottsville Farmers Market, Local Pastured Lamb, Fresh Corn, Tomatoes, Peaches, Apples, Zucchini, Herbs, Potatoes, Sweet Potatoes

Wild Oats Farm 7520 West River Road Scottsville (434) 268-9273 wildoatsfarm.com/wildoatsfarmva.com Sells at Scottsville Farmers Market, Local Pastured Lamb, Fresh Corn, Tomatoes, Zucchini, Herbs, Edible Flowers, Blackberries, Strawberries, Nectarine


Jug Valley Farm Afton, Mineral (434) 360-1309 JGuttenberg@jguttenberg.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Cloudside Acres Sorelle, Madison, Mineral 540-463-1300 cloudsideacres@gmail.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Sweet Peas Farm 9443 Dyle Road Madison Jeffery & Stephanie (540) 963-2148 sweetpeasfarm@gmail.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Cedar Valley Farm 6750 Old Apple Grove Road Madison Nancy & Dan 540-996-1855 Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Green Acres VA, LLC 436 Green Acres Farm Road Gordonsville Johanna (434) 996-1970 johanna.greenacres@gmail.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Vanguard Ranch LTD 5427 Valentine Mill Road Gordonsville (434) 967-9706 vanguardranch@caolin.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Leghorn Chicken, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Nelson County Collaborative 818 Old Apple Grove Road Madison (434) 996-1970 info@nelsoncollaborative.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Hill Top Berry Farm & Winery 28010 Berry Hill Road Nellysford Kenneth Adler 434-263-5336 hillyourberrywine@gmail.com Sells on-site daily (May-Oct), Farm Fresh Berries, Blueberries, Blackberries; Local Wines & Artisan Honey Meads

Hunting Hill Farm 89 Wilkinson Road Afton Glenn R. Clayton (434) 963-2900 info@huntinghillfarm.com Sells at Farm Stand, Local Wines, Local Berries, Local Honey, Local Bee pollen, Local Honey Drops. Also at: Nelson County Farmers Markets (Charlottesville City Market, Lynchburg, Nellysford, Forest & Staunton), Also, call for Callicoon Honey sold in local retail stores on the way to the Berkshires, New York State, Skyline Cidery, Skidmore Meadery

Little Hat Creek Farm 136 Sheaffe Hollow Road Roseland Terry Lilley Afton, Madison (434) 263-9302 littlhatcreek.com Sells at Farm Stand, Local Berries, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Lucky Moon Farm Fincastle, Madison 540-996-9112 info@luckymoonfarm.com www.luckymoonfarm.com Sells on-site by appointment, local Berries, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

River Oak Farm 173 Woodland Road Madison (434) 583-9591 www.riveroakfarm.com Sells on-site by appointment, Nelson County Farmers Market, Berries, Local Berries, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Rodgers Family Farms 3875 Steppridge Road Shipman Patsy Rodgers (434) 967-4510 pcamps@rogersbyyahoom.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap

Thistle Top Farm 234 The Hollow Lane Madison Alyssa & Jesse (434) 263-4897 thistletopfarm@gmail.com Sells at Mineral Farmers Market, Local Pastured Lamb, Goat, Pasture-Raised Lamb, Eggs, Strawberries, Peaches, Blueberries, Local Produce, Local Honey, Local Honeycomb, Local Honey Powder, Local Honey Drops, Local Honey Massage Oil, Local Honey Soap
Bringing Local to You

by Jessica Palmer

Charlottesville is no stranger to grocery stores where offering local is part of their business motto—and our options keep growing with places like JM Stock Provisions and Relay Foods.com.

Stepping into JM Stock Provisions (Stock) on West Main St. in Charlottesville is like walking into a smoker—the smell is delicious, and according to James Lum, one of the owners, “It pretty much always smells like smoke...but that doesn’t mean we’re burning down!” he jokes.

Stock, a whole-animal butcher shop and food market, has been open for a year and a half and has created a place for locals and local food to connect. James says that choosing Charlottesville as the place to settle was easy, “Honestly, one of the reasons we picked Charlottesville was because we met Zach Miller of Timbercreek Organics. Zach produces a good product, and they’re responsive. They can meet our demands, which are pretty strict at times.”

Finding proteins hasn’t been difficult with so many great producers in the area—Stock also sources from River Oak Farm, Deep Rock Farm, Autumn Olive Farm, Wolf Creek Farm, and on occasion, Polycase when they need to fill in gaps. “We’re offering something different, a little bit more custom. We do a lot with the products we get—in-cuit it fresh to order, offer dry-age cuts, and make all our sausage, sliced meats, and bacon”, explains James.

Aside from meats, they also offer local produce in season (and during the tougher winter months, they try to offer only domestic produce in season (and during the tougher winter months, they try to offer only domestic produce). “It’s not just a good story—locally actually does quite well and is competitive.” says Clare Bender, Relay’s Local Artisan Senior Category Manager. Her goal is to find comparably and competitively priced local products to challenge our inclinations to purchase national brands. “We want to provide a fabulous local alternative that supports someone in your neighborhood,” Clare explains.

To that end, Relay is proactive in finding local producers. Not only do they immerse themselves in the community and reach out to producers, they also have an online vendor interest web page and take customers’ requests for certain local products. Local producers are highlighted in their own brand page on Relay’s website in order to introduce customers to the producer and their products.

Producers who work with Relay are able to sell products for ‘inventory’ or as last minute ‘just-in-time’ sales, and Relay values the ability to work with a producer to plan out a season. Cassy Kelly, Relay’s Local Produce Senior Category Manager says, “During the winter months we plan with growers—what products we’re looking for and what volumes we’re going to need.”

“Local will always be a focal point for Relay,” says Cassy. Currently purchasing from over 200 local producers in their delivery region (Baltimore through the Research Triangle in North Carolina), Relay is offering their customers a convenient way to learn about and purchase local foods.

RelayFoods.com began its evolution into an online grocery store with a strong local commitment here in Charlottesville. In this second floor office Relay staff organizes online orders that are bagged and delivered to 21 weekly pick up locations in the Charlottesville area—saving customers time and a trip to the grocery store.

Relay offers both national brand and local products, and the company estimates that close to 30% of an order will be local products. “We’re offering something different, a little bit more custom. We do a lot with the products we get—in-cuit it fresh to order, offer dry-age cuts, and make all our sausage, sliced meats, and bacon”, explains James.

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FRUIT & VEGETABLE AVAILABILITY CALENDAR

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In addition to the standard fruit and vegetables you see on this chart, Charlottesville area farms and farmers markets offer an even broader variety of produce to pick from. Explore your farmers’ websites and other online sites to find recipes that might appeal to your family.
Bellair Farm CSA

by Jessica Palmer

For farm manager Jamie Barrett of Bellair Farm CSA, being a resource for the larger community is part of the farm vision. Jamie didn’t grow up with agriculture—it was something he discovered. “There’s all these connections to nature and cycles, I realized that this is what I wanted to do with my life and I hadn’t known it was out there—we want Bellair to be a place where we can provide that connection for our members,” says Jamie.

The property has been in agricultural production—in some way or another—since the 1790s, and its most recent iteration falls in line with supporting local, organic food. It will become a certified organic farm later this year.

By inviting CSA members, volunteers and school groups to help out on the farm, Bellair harnesses the spirit of community and idea building. “The energy and ideas people bring on the farm feed us, there’s so much possibility here, but we are limited. When ideas fit with our goals, we can let volunteers run with it, and Bellair is a better place much faster than we could ever alone,” Jamie explains.

Even though the sky was gray and the wind cold when I visited, the farm was busy preparing for the upcoming season. Jamie slid open the greenhouse doors to three very long tables covered with small-seedlings—the start of the farmer’s vegetable crops that provide 400 full CSA shares each year.

I’m introduced to Michelle McKenzie, a farm manager who started out on the first-ever farm crew and never left. “I love it here,” Michelle says, as she takes me around the greenhouse. Seeding begins in mid-February and goes until early May, as she takes me around the greenhouse. Seeding

BEFORE LEAVING, I WATCH THE FARM CREW PREPARE AND SEED THE MEMBERS’ PICK-YOUR-OWN BEDS WITH

Before leaving, I watch the farm crew prepare and seed the members’ pick-your-own beds with...
Farmer-Chef Express is a new website that connects buyers and sellers of local food. Buyers such as restaurants, institutions and food pantries can post what they need. Farmers and other producers can post what products they have available. It’s free and easy to use. Create a post or search for products today!

BuyLocalVirginia.org/farmerchef

The developers of this guide do not have the capacity to independently verify all of the information presented here. Contributions to the guide are responsible for its content. Printed on paper from sustainable forests.

Production Team: Jesse Palmer, Paula Combs • Design: Keith Damiani, Sequoia Design

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