CSAs (COMMUNITY SUPPORTED AGRICULTURE)

WHAT IS A CSA?
When you join a CSA, you make a financial commitment to a farm (usually before the growing season begins) and receive a weekly basket of farm products.

Visit website for more information
Share pickup Tues, Wed, Sat or Sun.

Pork; Grass-Fed Beef, Lamb, Goat; or Farmer’s Delight (mixed CSA)

Bluemont 
18780 Foggy Bottom Road
Great Country Farms
Mark & Kate Zurschmeide
(540) 554 · 2073
cotthemfarmer@gnaticountryfarms.com
www.greatcountryfarms.com
Sells through CSA and local restaurants
Moonbow Tomatoes, Culinary Herbs, Specialty Salad Greens, Squash, Cucumbers, Peppers and More!

Chicama Run LLC 
14099 Parcerville Road
Parcerville
Joseph & Dana Sacco
(540) 668 · 9828
www.chicamarun.com
dana@chicamarun.com

Lily’s Garden LLC 
18035 Lincoln Road
Parcelville
Lily Florenz
(917) 517 · 3174
lilysherbgarden@gmail.com
www.lilysherbgarden.com

Lost Corner Farm 
43702 Hilley Road
Leesburg
Alex Keller
(571) 420 · 3031
csa@lostcornerfarm.com
www.lostcornerfarm.com

Don’t miss Loudoun’s 2016 SPRING FARM TOUR
Celebrate the start of this year’s growing season!
Saturday, May 21st & Sunday, May 22nd
10 am – 4 pm
www.loudounfarms.org

Chicama Run LLC
Joseph & Dana Sacco
(540) 668 · 9828
www.chicamarun.com
dana@chicamarun.com

George’s Mill Farm Artisan Cheese, LLC
11873 George’s Mill Road
Loretaville
Molly Kneiz
(571) 442 · 7444
georgesmillcheese@gmail.com
georgesmillcheese.com
Sells at self-serve Farm Store 24/7
March-December, Leesburg Saturday Farmers’ Market, Cheese CSA, Local Retailers and Restaurants
Fresh Cheese, Herb and Garlic Cheeses, Fresh Chevre, Herb and Garlic Chevre, Tomme, Artisanal Cheese CSA, Eggs

Great Country Farms
18790 Froggy Bottom Road
Bluemont
Mark & Kate Zurschmeide
(540) 554 · 2073
askthefarmer@gnaticountryfarms.com
www.greatcountryfarms.com
Sells On-Site March 19-Mid May, 10 am-5 pm, Mid May-October 31, 9 am-6 pm, Nov 1-22, 10 am-5 pm, CSA, U-Pick

Strawberries, Blueberries, Blackberries, Raspberries, Peaches, Apples, Pumpkins, Honey, Eggs and more

Lost Corner Farm
43702 Hilley Road
Leesburg
Alex Keller
(571) 420 · 3031
csa@lostcornerfarm.com
www.lostcornerfarm.com

Mom’s Apple Pie Leesburg, Occoquan & Hill High locations, CSA Pickups are Wednesday & Saturday Free-Range Eggs, Seasoned Fruits and Vegetables, Grass-Fed Beef and Organic Free-Range Chicken available

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Sells through CSA and local restaurants
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Sells On-Site: Meat CSA pickup Sat 10 am-5 pm or Sun 11 am-5 pm, Cow Share pickup Tues, Wed, Sat or Sun. Visit website for more information
Free-Range Eggs; Pastured Chicken & Pork; Grass-Fed Beef, Lamb, Goat; or Farmer’s Delight (mixed CSA)

Meet CSA; Fresh Milk Free-Range Eggs; Pastured Chicken & Pork; Grass-Fed Beef and Organic Free-Range Eggs, Seasonal Fruits and Vegetables, Grass-Fed Beef and Organic Free-Range Chicken available

Day Spring Farm
21088 Stephen’s Hill Rd
Middleburg
Sean & Jesse Baker
(540) 687 · 6036
dayspring.farm@hotmail.com
www.dayspringfarmva.com
dayspring.farm@hotmail.com

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Sells through CSA and On-site Log Cabin Farm Store is open by appointment Monday-Saturday
Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Lamb & Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, AAA Share; CSA: Meat, Vegetables, or Farmer’s Delight (mixed CSA)

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**Day Spring Farm**

When visiting Day Spring Farm near Middleburg, there’s an immediate sense that a lot is going on—the sights and sounds of goats, chickens, pigs and a tractor welcome visitors.

Farmers Sean and Jessie Baker started out raising and selling chickens in the late nineties, but have continued to diversify their operation as their interests and knowledge have grown. For the last few years, they’ve offered a grain-free full-diet CSA, which means people who sign up for the CSA each season have the option of getting veggies, eggs, fresh milk, pork, beef, chicken and even herbal healthcare products.

When speaking with Jessie, it is clear one of the main drivers behind her holistic approach is the desire to have healthier food for her family. She strongly believes that healthy food starts with the way they grow it, feed their animals.

“We go beyond organic standards by raising our animals outside on pasture where they are naturally meant to be, not using any sprays on our vegetables and using organic, non-gmo, soy-free feeds,” explains Jessie.

Much of the feed they buy comes directly from farmers they know, so there is more accountability for the quality of the product. It is also important to them the animals are humanely raised on the farm. In essence, the philosophy is that happy, healthy animals will lead to happy, healthy people.

In addition to inviting CSA members to the farm to see how their food is grown, the Bakers also offer classes on a number of topics ranging from canning and herbal healing to container gardening and making yogurt.

“It’s really important to us that we’re sharing honest food with people and encouraging them on their own food journey. Having a personal relationship with our customers allows us to do just that,” Jessie says with a smile.

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**Add a Little FLAVOR to Your Landscape**

by Denise Palmer, Loudoun County Master Gardner’s Garden to Table Team co-leader

Planting edibles in suburban landscapes is the process of growing vegetables, fruits and herbs in ornamental gardens, containers or raised beds. In this way, a diverse environment filled with color, texture and form is created. This approach eliminates the need for a separate vegetable garden yet allows you to serve home grown food to your family. Choose available space in existing garden beds with at least 8 hours of direct sunlight per day, enriched well-drained soil and access to water for best results.

Experiment with colors that complement existing landscape foliage. For instance, ‘Supersweet 100’ cherry tomatoes may be staked on a trellis near Black-eyed Susan. Vibrantly hued lettuces make wonderful edging plants while pole beans in purple or yellow brighten up fences. Try using varieties of ‘Red Russian’ kale interspersed with marigolds. Swiss chard’s large wrinkled leaves, available in many colors, complement flowering plants like sweet alyssum. Add heat to your table with at least 8 hours of direct sunlight per day, enriched well-drained soil and access to water for best results.

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**THE MANY REASONS TO BUY LOCAL!**

**Buying local gives you freedom of choice for your family’s health and nutrition.**

- Locally grown & produced foods are exceptionally fresh, delicious & abundant.

**Buying local protects the environment.**

- Buying local supports endangered farm families and strengthens the local economy.

- Buying local protects open space and farmland.

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Buy Local Virginia

Garden Awards!

By Jessica Palmer

We would like to take this opportunity to congratulate the winners of our 2015 School and Community Garden Awards! The competition recognizes gardens that celebrate the relationship between nature, food and community. And, as always, deciding the winners among such a wonderful group of gardens was a difficult task.

The gardens that received the $500 Award include:
- Fifth Street Community Garden
- Frances Hazel Reid Elementary School Garden Classroom

The gardens that received the $300 Award include:
- New Roots Community Garden
- Round Hill United Methodist Church Growen Garden

It was wonderful to see such a diversity of applications from around our area. We had schools, community organizations and neighborhoods highlight their gardens. It’s exciting to learn about innovative programs and see stronger communities built around these gardens.

Thank you to everyone who applied to the 2015 competition! Our next round of School and Community Garden Awards will be held in 2017. So until then, happy gardening!

Visit pecva.org/gardens for more information.

Time to plant your garden!

Order seeds through Southern Exposure Seed Exchange and support PEC. Thirty percent of the proceeds go to our Buy Fresh Buy Local program when you purchase these seed packages:
- Welcome-to-the-Garden Pollinator Collection: Support your pollinators with this special collection of 12 old-fashioned single-blossomed heirloom, open-pollinated flowers and herbs.
- Virginia Heritage Seed Collection: A specially priced collection of 12 varieties rich in flavor and history, all associated with Virginia and the Appalachians.
- Rainbow Starters Mix: A colorful mix of 10 easy-to-grow flowers and vegetables, great for families and for beginning gardeners.


FRUIT & VEGETABLE AVAILABILITY CALENDAR

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In addition to the standard fruit and vegetables you see on this chart, Loudoun farmers 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.
A Dozen Eggs LLC 37938 Charles Town Pike Purcellville Belinda Moh (703) 829·2317 info@adobnezeggs.com www.pastureraisedeggs.com Sells on-site and delivery Pastured Pork, Chicken and Eggs, Fresh-Fed Cheese, Cheddar, Butter, Jam, Jellies, Honey Abernethy and Spencer Greenhouses 18035 Lincoln Road Purcellville (540) 338·9118 info@abernethyspencer.com abernethyspencer.com Sells on-site Daily 9 am-5 pm; Sundays 10am-4pm March through December. Eggs, Vegetables, Annuals, Perennials, Trees, Shrubs, Organic Supplies Alder School Berries 37825 Alder School Road Purcellville Warren Howell (540) 454·6448 alderschool@gmail.com Sells at Leesburg Wednesday & Saturday Farmers Markets Certified Naturally Grown Strawberries, Raspberries (both black and red), Blackberries, Blueberries, Figs, Asparagus, Tomatoes, Ripe Peppers, Cantaloupes and Watermelons, Currants and in-Ground Edible Plants.

Bay Haven Farm, LLC 19028 Sullysline Lane Round Hill Anna Cohen (703) 401·4504 acohen@bayhavenfarm.com www.bayhavenfarm.com Sells on-site by appointment Eggs, Thanksgiving Turkeys, Grass-Fed Beef

Beaucheire Farm Purcellville Irene & Jim Mandracchia (540) 751·0904 idmandracchia@aol.com Sells from farm by appointment Lamb, Eggs, Turkey, Vegetables, Products, Breaded Steaks

Beeches of Leesburg 15301 Limestone Road School Road Leesburg Jess Vaughn (500) 882·2974 Sales@beechesofleesburg.com www.beechesofleesburg.com Sells Online; Local Pickup Available Raw Honey, Honeycomb, Wax, Candies, Spreads, Letterbox

Black Oak Cattle Co., LLC 19028 Sullysline Lane Round Hill Anna Cohen (540) 401·4504 info@blackoakcattleco.com www.blackoakcattleco.com Sells On Site; Hillbilly Farmers Market 100 Grass-Fed Beef, No esthetics. No hormones.

Black Sheep Farm 14605 Chapel Lane Leesburg Martha Forski (703) 777·7640 sheep@blacksheepkyl.com Sells fleece on site; wool; Lamb Delivered to Butterflies For Customers; Finished Lamb available in early summer Natural Lamb For the Freezer, Merino Fleece (white and colored), Toned Sheepskin, Fine-Wool Breeding Stock

Blackwood Farm 20707 St. Louis Road Purcellville Brad & Sue Touchil (540) 338·2468 Sells on Thursdays at Purcellville Farmers Market Hens, Eggs, Beeswax, Candles, Lip Balm, Soap

BLUE COR Farm 12048 Harpers Ferry Purcellville Robert & Dawn Blessing (504) 668·6992 or (301) 671·3357 bleeRO@Gmail.com bleeROweeby.com Sells on-site Beef by the Quarter Half or Whole

Breezy Meadow Farms 13530 Breezy Meadow Lane Lovelaceville Jeff Brogaard TalkToUs@ BreezyMeadowFarms.com www.breezymeadowfarms.com Sells through CSA, on farm, Farmers Markets (Leesburg, Reston, Crystal City, Dupont Circle, Takoma Park) Produce From Winter Rattlesnake, Chicken and Turkey, Farm Raised Rabbit. Extensive list of value-added products including dairy, stocks, eggs and chops; complete menus can be found on website.

Brossman’s Farm Stand 16460 Rose Monroes Hwy Leesburg Rick & Stephanie Brossman (703) 777·4542 www.brossmanfarm.com Open daily 9 am-7 pm Farm Stand and PYO Peaches, Nectarines, Sweet Corn, Tomatoes, Melons, Cantaloupes, Strawberries, Pumpkins, Squash, Blackberries, Peppers, Plums

Buchanan Farms 40817 Brownes Waterford Sharon Buchanan (703) 727·0172 burchamerevents@aol.com Sells on-site by appointment, Leesburg Brambleton Farmers Markets, Black Angus Beef, Heritage Breed Pork, Lamb, Whole, Half or Quarter Available

Checkmate Farm 18913 Checkmate Lane Bluemont Katelyn Donovan (540) 851·0699 kathyl@checkmatefarm.com www.checkmatefarm.com On-site sales by appointment, local festivals Fresh Lamb From Fat-Tailed Sheep (White & Venison), Konadal Rug Yarn for traditional and pioneer rug-making, Natural & Dyed Rising, Fleece, Pelt, For Products; Breeding Stock, Ex PY Lamb, Goat; Meat CSA; Fresh Milk

Chicama Run LLC 18409 Purcellville Road Purcellville Joseph & Dana Sacco (540) 668·9828 dana@chicamarun.com www.chicamarun.com Sells On-Site: Meat CSA pickup Sat 10 am-5 pm or Sun 11 am-5 pm, Cow Share pickup Tues, Wed, Sat & Sun. Visit website for more information Free-Range Eggs; Pastured Chicken Park; Grass Fed Beef Lamb, Goat; Most CSA; Fresh Milk

Commonwealth Farms 36625 Shenooker School Road Purcellville (540) 454·6403 dlshohman@juno.com Sells on-site by appointment only Natural Organic Beef, Poultry, Pork, Duck Chicken Eggs, Raw Milk for Home or Restaurant. Some items Seasonal

Cool Spring Farm 932 Edwards Ferry Road Leesburg Mike Cassidy (270) 238·9191 coolspringfarm@gmail.com www.coolspringcsa.com Sells online; Pickup at Farm 100 Grass-Fed Beef, Organic Chickens

Crazy Horse Garden Quakertown Middletown Julia Taylor (304) 687·9692 taylojulia@gmail.com Phone or email orders Naturally Green and Chemical free Vegetables and Herbs Eggs

East Lynn Farm 19950 Armort Road Round Hill Melissa Madison (570) 257·4243 locallygrownalenna@eastlynnfarm.com www.eastlynnfarm.com Sells through CSA U-Pick CSA Program where members can select from our many varieties of heirloom vegetables, herbs, flowers, fruits and collect their own eggs from our free-range chickens for our CSA Program. Also sells 100% Pasture-Raised Beef and Lamb, Free-range, Free-range, and Wool also available. Krisher and Hotdog Meat Available by Request.

Eagletree Farm 15345 Harrison Hill Lane Leesburg Jeff Judge & Lori McKeeber (703) 827·1899 lorimckeeber@gmail.com Sells on the farm approximately June-July Blueberries

Farms

G

ass-fed beef is a healthy and flavorful source of meat, but it takes special care when cooking so it stays tender. One of our family’s favorite, easy recipes is Broiled Sirloin.

Broiled Sirloin from Woodland Trail Graziers

Place grass-fed sirloin in a baking dish and cover with buttermilk. Marinate for three or four days in the fridge—we think it’s almost impossible to marinate it for too long, and you can even thaw it in buttermilk right from the beginning.

When you’re ready for dinner, broil the sirloin in the oven at High for 5 to 8 minutes on each side, top with mushrooms sautéed in butter and red wine, or another favorite side dish of your own. You will be in for a treat!

P.S. If you have a dog, you’ll probably even be able to get your baking dish cleaned up in no time. Our dogs love the by-product of buttermilk marinades!
FARE

Endless Summer Harvest 36424 Osburn Road Purcellville Mary Ellen Taylor (503) 430-0649 miet.theletuslycald@gmail.com Sells at Local Farmers Markets, Restaurants and Specialty Stores. Hydroponics, Gourmet Lattes, Salads, Gourmet Salads, and Culinary Herbs available year-round!

Fair Oaks Farm 23718 New Mountain Road Aldie Mollie Madison (571) 493-4343 locallygrowngrew@gmail.com Sells on-site by appointment Potatoes, Asparagus, Hoag, Flowers, Wool, Krocher and Noodal! Must Available by Request

Great Country Farms 38790 Froggy Bottom Road Bluemont Mark & Kate Zurzichele (540) 354-2073 aaltifarmers@gmail.com www.greatcountryfarms.com Sells On-Site March 19-Mid May, 10 a.m.-6 p.m., May 10-Mid Oct., 11 a.m.-2:30 p.m., 11 a.m.-5:30 p.m., S-S, U, P, U-P Strawberries, Blueberries, Raspberries, Tomatoes, Peaches, Apples, Pumpkins, Honey, Eggs and more

Greenstone Fields 38223 John Wolff Road Purcellville Barbara Lamborne greenstonejohn@farmarml.com www.greenstonefields.com Sells on-farm by appointment, through Potomac Vegetable Farms and Willowood Farm’s CSA. Wholesale to designers and florists Over 60 varieties of specialty cut flowers

Gum Springs Farm 29890 Quaker Lane Middleburg Franke Keister (540) 592-9561 Sells on-site by appointment Produce, Herbs, Eggs

Herban Avenues at the AHMA Ranch 38363 Stevens Road Lovettsville Laura Davines (804) 320-0665 greatday@chooseherbs.com www.chooseherbs.com Sells at the Farm Stand, Mondays from 10 a.m.-dark, beginning in May; Online; Pursellville Community Market Harvested Treats: Potatoes, Herbs, Eggs, Body Care and Bath Products Dried Fresh Cut Herbs/Flowers

Higfly Farm 35623 Hiblock Lane Round Hill CarlyGar Higgins (503) 587-5194 higflyfarm@yahoo.com www.higflyfarm.com Sells on-site by appointment Free-range oversized brown chicken eggs and Guinea eggs

Independence Homestead, LLC 21380 Grey Lane Leesburg Adrienne Green (703) 951-3036 farm@independencehomestead.com www.independencehomestead.com Sells at In the Year Farm Store, delivery to Leesburg once a week. Great Mf. Rst-Shrn, Pork, Rbbrt, Eggs, Chicken Egs, Duck Egs, Processed, Canned Goods, Baked Goods, Soaps & Bath Products

Lily’s Garden LLC 18035 Lincoln Road Purcellville Lily Finzenn (917) 517-3714 lilyherbgardens@gmail.com Sells through CSA and local restaurants Herbs, Tomatoes, Culinary Herbs, Srivity Solal Greens, Spanish Cucumbers, Peppers and More!

Little Stream Farm LLC 13420 Farm Lane Lucullis Andy Presgraves (703) 862-4838 livestreamfarmllc@gmail.com Call for an appointment “Awest Organic” Eggs, Asparagus, Hydroponic Lettuce

Locust Hill Farm LLC P.O. Box 247 Middleburg Michael Walter (703) 906-4667 litchillhillfarm1@gmail.com Direct Sales (call or email for product availability) Local Apples, Beeg, Hay, Small Greens

Loudoun Beef P.O. Box 677 Middleburg (540) 271-1085 LoudounBeef@yahoo.com www.LoudounBeef.com Sells through CSA, Farmers Markets, Delivery (free to Middleburg), Bi-weekly Mail Order. Visit website for more detail Local Leedoun 100% Grass Fed Beef


Meadowview Farmstead Purcellville Meredith Kups (571) 317-5625 meadowviewfarmstead@gmail.com www.meadowviewfarmstead.com Sells on-site, restaurants Meat CSA, Pork, Chicken, Turkey, Cut Flowers, Herbs

Mom’s Apple Pie & Lost Corn Farm by Marco Sanchez

Mom’s Apple Pie has become a staple in downtown Leesburg. Owner Avis Renshaw attributes much of the business’s success to the interactions she and her staff has with customers. “I think people crave that personal relationship,” says Avis. It’s also safe to say people crave delicious baked goods. Fresh, local ingredients are used for many of the pies filling. In fact, much of the fruit comes from the farm that Avis and her husband, Steven Cox, own nearby on the Potomac River. “Part of the reason for doing the farm is that we know we could grow the variety of berries for our pies that we thought had the best flavor,” explains Avis. When you take a bite out of one of her blackberry pies, it’s the natural sweetness and tartness of the fruit that brings a complexity of flavors to your palate.

Avis explains one of the reasons she likes to keep the recipes simple and source locally is because of her interest in how food choices affect people’s health. “If you’re gonna go for something sweet, why not go for a locally made pie like ours that doesn’t contain additives or chemicals and uses minimal pure cane sugar,” says Avis. While she never claimed that her pies are ‘healthy,’ she feels the way she makes them produces a better product than what you’ll find in most stores.

Avis and Steven also run a Community Supported Agriculture (CSA) farm, Lost Corner Farm. Their CSA includes veggies, fruit and eggs from the farm, breed from Mom’s Apple Pie, and some meat options from other local farms.

“Our farm continues to evolve,” explains Steven, “but the idea is always to find the best way to grow really good food for the community.”
Using Fire to Restore the Land

By Paula Combs

In 2013, PEC was given a 141-acre property at Gilbert’s Corner in Loudoun County and set about working to restore the property’s degraded streams, enhance wildlife habitat, and revitalize the agricultural use of the land. In the fall of 2016, PEC will work with Virginia Department of Forestry (DOF) and Loudoun County Offices to conduct a prescribed burn on the property. The prescribed burn will help control invasive species (without the use of herbicides), put nutrients back into the soil, avoid soil compaction that occurs when land is mechanically cleared, and facilitate management of the area for agricultural production.

As part of the farm restoration work, PEC has enrolled in a cost-share program administered by the Loudoun Soil and Water Conservation District that provides funding for fencing that will exclude livestock from Howser’s Branch, which flows through the property, and creates a new drinking water source for the livestock. The project will improve water quality in Howser’s Branch, provide clean water for livestock, and permit a rotational grazing plan that enhances pasture productivity. The southwestern corner of the property is set aside for wildlife habitat and includes a low wetland area and plans for an upland pollinator meadow. Options are being explored to convert a 12-acre pasture into a native warm season grassland that could be grazed and provide habitat for grassland species. “One of our objectives in owning the property at Gilbert’s Corner is to highlight stewardship practices local landowners can undertake to restore a property’s agricultural productivity and natural resources,” said Michael Kane, director of conservation for PEC. “We hope that landowners will continue to follow the progress of the restoration on our property near Gilbert’s Corner, recognizing that public agencies—like DOF and others—offer a variety of services that can cost-effectively help landowners achieve their agricultural and natural resource stewardship goals.”

To read the full article and follow our progress at Gilberts Corner, visit www.pecva.org.

Navigating Farmland Leasing

By Paula Combs

Increasing the local food supply and expanding opportunities for next-generation farmers in the Piedmont depends on improving access to affordable farmland. Many Piedmont landowners are interested in expanding the agricultural use of their land, and many farmers are eager to partner with landowners through farmland leases. However, both landowners and farmland seekers say that it often proves very difficult to make matches in Virginia.

The Piedmont Environmental Council is working to make farmland leasing easier and more widespread in the Piedmont. In the spring of 2015, we released the publication “Finding a Place to Grow: How the Next Generation is Gaining Access to Farmland.” The booklet included eight profiles of successful farmland lease arrangements in Virginia. PEC also held two workshops in the fall of 2015 for landowners and land seekers focused on farmland leasing. The workshops, one in Charlottesville and the other in Middleburg, had the keynote address given by Kathy Ruhl, senior program director for Land For Good—an organization that helps farmers secure land in New England, as well as provide guidance to help farmers, landowners and communities navigate the complex challenges of land access, tenure and transfer. Presentations by local Virginia attorneys with experience in the legal side of farmland leasing arrangements followed. A panel of farmers leasing land, landowners and service professionals rounded out the workshops with tips and advice for those seeking leasing arrangements.

PEC is excited to be hosting several other leasing workshops and events in 2016. The first event was held in Charlottesville in late March. This social hour style event gave landowners and land seekers an opportunity to meet and share information. Virginia Farm Link and the Virginia Certified Farm Seeker program were on hand to provide information on the resources they offer. We will be offering another workshop in Fauquier County in Summer 2016, and one in Loudoun County in Fall 2016.

Check our website, www.pecva.org/events, for up to date information on upcoming leasing events.
Mob Grazing in Rappahannock

By Jess Palmer

The Piedmont region of Virginia has long been a pasture-based farming area. Continuous grazing of land has lead to poor plant cover, soil compaction and weed pressure. Due to the environmental and economic impacts of overgrazing, it's an important issue for agricultural and conservation groups. But changing an agricultural operation can seem risky to farmers, and some are wary of trying new pasture management practices.

In 2013, PEC and partners embarked on a project funded by a grant from the USDA Natural Resource Conservation Service. In cooperation with Virginia Cooperative Extension, PEC is working with Michael Sands—the manager of Over Jordan Farm and owner of Bean Hollow Grassfed in Rappahannock County—to create a place where livestock producers can come see and evaluate different management practices and their effects on livestock health, weight gain, and soil and pasture health.

The previously overgrazed pastures of Over Jordan Farm are perfect for testing the effects of rotational and multi-species grazing. These two techniques have been shown to improve the health of the land and livestock. Mike Sands manages a combination of cows and sheep on 110 acres of the farm. He plans to graze them on multiple fields with different management objectives, including native grasses for summer grazing, stockpiled fescue for winter strip-grazing, and improved and unimproved mixed grass pastures.

“My goal is to have an ecosystem here that is productive, profitable, and full of wildlife,” says Sands.

Through biannual soil sampling, plant surveys, and continual time lapse photography of different pasture management practices, the project aims to offer insight on how mob and rotational grazing of sheep and cows can positively affect livestock health and farm profitability.

To learn more about the project, join one of our Field Day Pasture Walks on May 10, 2016 and August 2, 2016. More information available on our website, www.pecva.org/events.

This Guide is a Publication of the Piedmont Environmental Council

Farmer-Chef Express

Farmer-Chef Express is a 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

Become a member:
www.pecva.org

Find us on twitter:
@piedmontenvirion
<table>
<thead>
<tr>
<th>Farm Name</th>
<th>Address</th>
<th>Contact Information</th>
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<td><strong>Moulton Orchard</strong></td>
<td>35290 Pulcerville Road, Purcellville</td>
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<td><strong>New Aubury Farm</strong></td>
<td>44649 Springdale Lane, Leesburg</td>
<td>Bill &amp; Joan Baker</td>
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<td><strong>Oakland Green Farm</strong></td>
<td>24000 Airmont Loop, Leesburg</td>
<td>Sara Brown</td>
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<td>37830 Rolling Lane, Leesburg</td>
<td>Bill &amp; Sue Bundy</td>
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<tr>
<td><strong>Second Spring Farm</strong></td>
<td>38205 John Wolford Road, Purcellville</td>
<td>David Guidi</td>
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**VINEYARDS**

Loudoun County, Virginia: DC’s Wine Country® boasts exquisite culinary experiences including award-winning wineries grouped into 5 clusters. Loudoun also features farm-to-table dining, locally made pies and sweets, and more – all set amidst the backdrop of scenic vistas and charming small towns. For more information, order your FREE copy of the Touring Guide to Loudoun, Virginia: DC’s Wine Country® at VisitLoudoun.org.

### The Harmony Cluster

- **Casadel Vineyards**
  - 17956 Canby Road
  - Leesburg
  - (540) 751-1776
  - info@casadelvineyards.com
  - www.casadelvineyards.com
  - French classical style wines including Pinot Grigio, Chardonnay, Cabernet Sauvignon, Don Lorenzo, Creamer, Dessert Wines

- **Hillsborough Vineyards**
  - 36716 Charles Town Pike
  - Purcellville
  - (540) 668-7707
  - jimhanna12@gmail.com
  - www.hillsboroughvineyards.com
  - A Variety of Wines including Viadal Blanc, Chardonnay, Rose, Cabernet Sauvignon, Chambourcin, Merlot, Sweet Amber, Rosés, Late Harvest

- **Maggie Malick Wine Caves**
  - 12188 Harper Ferry Road
  - Purcellville
  - (540) 905-2921
  - info@maggieemalickwinecaves.com
  - www.maggieemalickwinecaves.com

- **Notaviva Vineyards, LLC**
  - 13274 Sagle Road
  - Purcellville
  - (540) 688-0756
  - info@notavivavineries.com
  - www.notaviva Vineyards.com
  - Vognier, Sauvignon Blanc, Cabernet Franc, Petit Verdot, and WinoBlush

- **The Mosby Cluster**

- **SO West Vineyards**
  - 39060 John Mosby Highway
  - Aldie
  - (571) 367-4760
  - www.50dwestvines.com
  - Vognier, Chardonnay, Cabernet Franc, Petit Verdot, Tempranillo

- **Boxwood Winery**
  - 20424 Runland Drive
  - Middleburg
  - (571) 687-8776
  - contact@boxwoodwines.com
  - www.boxwoodwines.com
  - Three styles of red wine in the Bordeaux tradition, Cabernet Franc, Cabernet Sauvignon, Merlot, Petite Verdot, Malbec

- **Quatro Goomba’s Winery**
  - 22860 James Monroe Hwy
  - Aldie
  - (571) 439-2255
  - info@quatorgoombas.com
  - www.quatorgoombas.com
  -ドイツ red wine in the Bordeaux tradition, Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, Malbec

- **The Potomac Cluster**

- **Fabbioili Cellars**
  - 15669 Limestone School Road
  - Leesburg
  - (540) 951-4249
  - info@fabbioiliwine.com
  - www.fabbioiliwine.com
  - A variety of wines including Merlot, Cabernet Franc, Sauvignon Blanc, Cabernet Sauvignon, Chardonnay, and Raspberry Wine

- **Hidden Brook Winery**
  - 43301 Spinks Ferry Road
  - Leesburg
  - (540) 727-3935
  - info@hiddenbrookwinery.com
  - www.hiddendrookwinery.com
  - A Variety of Wines including Viadal Blanc, Chardonnay, Rose, Cabernet Sauvignon, Chambourcin, Merlot, Sweet Amber, Rosés, Late Harvest

- **Lost Creek Winery**
  - 43277 Spinks Ferry Road
  - Leesburg
  - (540) 435-9836
  - winery@lostcreekwinery.com
  - www.lostcreekwine.com
  - Chambourcin, Viadal Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, Bourlandais-Style Red Blend

- **Winery 32**
  - 15066 Limestone School Rd.
  - Leesburg
  - (510) 374-9463
  - www.cruisedd cellars.com
  - Chambourcin, Viadal Blanc, Seydral Blanc, Cabernet Sauvignon, Merlot, Mirepoix, Local Grapes, Fresh fruit, Jellies, Grapes, Pork, Grass-Fed Beef

- **Hiddencroft Vineyards**
  - 12202 Aline Road
  - Lovettsville
  - (540) 535-5367
  - winery@hiddencroftvines.com
  - Viadal Blanc, Chambourcin, Cabernet Franc, Dutchman’s Creek Blend, Tempranillo, Chardonnay, Love Potion, Vitus Rubus, Raspberry

- **Loudoun Valley Vineyards**
  - 38516 Charles Town Pike
  - Waterford
  - (540) 882-9077
  - info@loudounvalleyvineyards.com
  - www.loudounvalleyvineyards.com
  - Variety of Red, White, and Dessert-Style Wines, Hard Cider

- **Cocorcan Vineyards & Cider**
  - 14635 Corkys Farm Lane
  - Waterford
  - (540) 882-9077
  - info@cocorcanvinyards.com
  - www.cocorcanvinyards.com
  - Variety of Red, White, and Dessert-Style Wines, Hard Cider

### The Loudoun Heights Cluster

- **Bluemont Vineyard**
  - 18755 Foggy Bottom Road
  - Bluemont
  - Mark & Bruce Zurchsmeide
  - (540) 584-9429
  - bluemontvinyard.com
  - www.bluemontvinyard.com
  - www.facebook.com/bluemontvinyard
  - www.FarmTable&Fruit.com
  - Farm Table & Fruit, Farm Table White, Peach, Merlot, Chambourcin, Viadal Blanc, Rose, Dessert Peach

- **Dokunie Winery**
  - 14727 Mountain Road
  - Purcellville
  - Sebastien Marquet
  - (540) 688-6464
  - info@DokunieWinery.com
  - www.dokuniewinery.com
  - A variety of wines including Merlot, Cabernet Franc, Sauvignon Blanc, Cabernet Sauvignon, Chardonnay, and Raspberry Wine

- **Hillside Vineyards**
  - 38906 Mount Gilead Road
  - Leesburg
  - Dean Van Haus (703) 737-3930
drvanhau@virginia.com
  - www.drvanhau.com
  - Traminette, Chambourcin, Chardonnay, Norton, Merlot, Petit Verdot, Chambourcin Rosé, Reserve Wines

- **Willowcroft Vineyard**
  - 38906 Mount Gilead Road
  - Leesburg
  - Lee Parker (703) 777-8861
  - info@willowcroft.com
  - www.willowcroft.com
  - Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Viognier, Saperavi, Viot, Tempranillo, Petit Verdot, Albarino, Chambourcin

- **Zephyniah Farm Vineyard**
  - 19318 Dulan Mill Rd
  - Leesburg
  - Bill Hatch & Chris Hatch (703) 430-2106
  - bonnie@zephyniah.com
  - www.zephyniah.com
  - Estate-Grown Wines

- **The Loudoun Wine Cluster**

- **Catoctin Creek Distilling Company**
  - 120 West Main Street
  - Purcellville
  - Scott & Rebecca Harris
  - (540) 751-8404
  - info@ctcdistillery.com
  - www.catoctincreek.com
  - Certified Organic and Kosher Spirits: Gin, Whisky, Gin, and Seasonal Fruit Brandy

- **Corcoran Brewing Company**
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  - Jim Corcoran
  - (540) 441-3039
  - jim@corcoranbrewing.com
  - www.corcoranbrewing.com
  - Bear meats using local pumpkins and honey

- **Quattro Goomba’s Brewery**
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  - Aldie
  - Lashelle Davis
  - (703) 622-9715
  - info@quadgoombas.com
  - www.quadgoombas.com

- **WINE TASTING SHOPS**

- **Bogati Bodega and Vineyard**
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  - Round Hill
  - Della Bogaty
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  - info@bogatibodega.com
  - www.bogatibodega.com
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- **Hunters Run Winery & Tasting Barn**
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  - Hamilton
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  - geri@huntrunwines.com
  - www.huntrunwines.com
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  - info@ctcdistillery.com
  - www.catoctincreek.com
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  - www.corcoranbrewing.com
  - Bear meats using local pumpkins and honey

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www.hbynatural.com

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market@LoudounFlavor.com

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www.homefarmstore.com

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www.legacyfarmmuseum.org

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www.curedfoodtruck.com

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Leesburg
(703) 779-8400
www.FireWorksPizza.com

The French Hound
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Middleburg
(540) 326-3018

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Leesburg
(540) 668-6000
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(540) 338-9900
www.magnoliasatthemill.com

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(540) 791-7445
www.marketburger.net

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Lovettsville
(540) 822-3008
www.markettablebistro.com

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Grab and Go Café
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Ashburn
(503) 554-1994
www.novagardenofeatin.com

Pine Grove Restaurant
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Blaupunkt
(540) 554-8126
pinegrovecafe@yahoo.com

The Red Fox Inn and Tavern
2 East Washington Street
Middleburg
(540) 687-6301
www.redfox.com

The Restaurant at Patowmack Farm
42465 Lovettsville Road
Lovettsville
(540) 822-9017
www.patowmackfarm.com

Village Burger Fries
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Purcellville
(540) 791-7445
www.marketburger.net

Wegmans Dulles
4531 Columbia Place
Sterling
(703) 421-2400
www.wegmans.com

Wegmans Leesburg
1200 Market Blvd, SE
Leesburg
(703) 669-2444
www.wegmans.com

Directions

Leesburg Saturday Farmers Market Open for SNAP Families

In an effort to increase access to fresh, local foods for low-income families, several Loudoun Farmers’ Markets accept Supplemental Nutrition Assistance Program (SNAP). In 2016, the Leesburg Saturday Market, Leesburg Wednesday Market, Leesburg Winter Market, and Cascades Market are all accepting SNAP. These markets also offer Double Dollars—SNAP customers are eligible to receive up to $10 in matching funds at no cost!

For more information, contact Kathryn Willis at (540) 454-8089 or info@loudounfarmersmarkets.org.

Farmers Markets

Ashburn Farmers Market
One Loudoun Complex
20357 Exchange St, Ashburn
(503) 454-8089
www.loudounfarmersmarkets.org

Brambleton Farmers Market
28106 Whitfield Place, Sterling
www.loudounfarmersmarkets.org

Hillsboro Farmers Market
Lawn of the Old Stone School
37098 Charles Town Pike, Hillsboro
www.loudounfarmersmarkets.org

Leesburg Saturday Farmers Market
Catalin Circle in the Parking Lot of the Virginia Village Shopping Center
(503) 454-8089
www.loudounfarmersmarkets.org

Leesburg Wednesday Farmers Market
Catalin Circle in the parking Lot of the Virginia Village Shopping Center
(503) 454-8089
www.loudounfarmersmarkets.org

Leesburg Winter Farmers Market
Catalin Circle in the parking Lot of the Virginia Village Shopping Center
(503) 454-8089
www.loudounfarmersmarkets.org

LVHMC—Loudoun County “Producer-Only” Farmers Markets since 1994.

For Goodness Sake Natural Foods
108- D South Street SE
Leesburg
(703) 771-7466
www.fgsleesburg.com

South Street Under Deli Bakery
203 Harrison Street SE
(Below Tuscarora Mill)
Leesburg
(703) 771-9630
www.southstbeauty.com

Tuscarora Mill
203 Harrison St. SE
Leesburg
(703) 771-9930
www.tuscarora.com

The V
44630 Wasapo Rd
Ashburn
(703) 723-6500
www.thevleesburg.com

The Wine Kitchen
7 S. King Street
Leesburg
(703) 777-9463
www.thewinekitchen.com/leesburg

Wellness Connection Farmers Market
Gum Spring Library Parking Lot
24600 Millstream Drive
Stone Ridge
(631) 560-1197
www.swellnessconnection.com

Market Salamander
200 Washington Street
Middleburg
(540) 687-8011
info@market-salamander.com
www.market-salamander.com

Market Burger Fries and Shakes
145 West Main Street
Purcellville
(540) 791-7445
www.marketburger.net

For more information, contact Kathryn Willis at (540) 454-8089 or info@loudounfarmersmarkets.org.
Regional Events
Visit www.pecva.org/events for more information on regional events throughout the year!

PEC Annual Meeting
May 21
Loudoun Farm Tour
May 21-22
6th Annual PEC Summer Safari
June 11
Fauquier County Fair
July 13-16
Madison County Fair
July 13-16
Charlottesville Restaurant Week
July 15-23
Orange County Fair
July 20-23
Loudoun County Fair
July 25-30
Albemarle County Fair
August 4-6
Greene County Fair
August 9-13
Taste of the Mountains
September 3
Meet Yer Eats Farm Tour
September 5
Heritage Harvest Festival
September 10
State Fair of Virginia
September 23-October 2
Rappahannock Farm Tour
September 24-25
Culpeper Farm Tour
October 1-2
Fall Fiber Festival
October 1-2
Fauquier Farm Tour
October 8
Culpeper Downtown Restaurant Week
October 11-16
Fauquier County Fair
July 13-16
Madison County Fair
July 13-16
Charlottesville Restaurant Week
July 15-23
Orange County Fair
July 20-23
Loudoun County Fair
July 25-30
Albemarle County Fair
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October 1-2
Fall Fiber Festival
October 1-2
Fauquier Farm Tour
October 8
Culpeper Downtown Restaurant Week
October 11-16

Interested in becoming a sponsor?
Contact bfbl@pecva.org for more information.

Thank you for being a Friend of the Farm.
Tell your friends they can be one too!

Find us on
facebook.com/loudouncountyfarmbureau
Loudoun County Farm Bureau
540-751-1111
VaFarmBureau.org

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