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.

Cheese & Dairy
Meat
Specialty Products
Poultry/Eggs
U-Pick

Day Spring Farm
21388 Steptoe Hill Rd
Middleburg
Sean & Jessie Baker
(540) 687-6036
dayspring.farm@hotmail.com
dayspringfarms.com
Sells through CSA, On-site Log Cabin Farm Store is open Thursday and Saturday 3-5 pm, and by appointment. Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Lamb & Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, M&A Shares, All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.

East Lynn Farm
9955 Armont Road
Round Hill
Mobie Madison
(570) 257-4243
localorganic.eastlynfarm.com
www.eastlynfarm.com
Sells through CSA
U-Pick CSA Program: vegetables, herbs, flowers, fruits, free-range eggs, 100% Pasture-Raised Beef and Lamb, Hog, Perennials, and Wool also available. Baker and Hostel Most Available by Request.

George’s Mill Farm Artisan Cheese, LLC
11873 Georges Mill Road
Lovettsville
Molly Kniz
(570) 442-7444
goreamillcheese@gmail.com
goreamillcheese.com
Sells at self-serve Farm Store 24/7 March-December, Leesburg Saturday Farmers Market, Cheese CSA, Local Retailers and Restaurants Fresh Chevre, Herb and Garlic Chevre, Feta, Bloomy Rind (Brie-Style) Cheeses, Tomme, Artisan Cheese CSA, Eggs

Great Country Farms
18780 Foggy Bottom Road
Bluemont
Mark & Kate Zurschmeide
(540) 554-2073
askthefarmer@greatcountryfarms.com
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, Blackberries, Peaches, Apples, Pears, Honey, Eggs and more

Loudoun Farm Bureau
540-751-1111
VAFarmBureau.org
Thank you for being a Friend of the Farm. Tell your friends they can be one too!

Loudoun Farm Bureau is the voice for farmers in Loudoun, providing a voice to county, state, and national decision makers. Beyond access to insurance, Farm Bureau members enjoy product discounts. VAFB’s Young Farmers program provides opportunities for leadership development as well as programs and expos for 18-35 year olds interested in ag to connect with others around the commonwealth. Loudoun FB producer members’ elected board includes members from a diverse range of local ag including vegetable, hay, row crops, direct market beef, lamb, and poultry, as well as equine, orchard and vinegrowers. To make Loudoun Farm Bureau stronger, and to add your voice, see our ad and join today!

Do you love this guide? Your support makes it possible.
Please show your love by becoming a member today!
Visit pecva.org/donate

Do you have a local farm or food business you would like to list in this guide? Visit www.buylocalvirginia.org and follow the sign-up instructions!
Second Spring Farm
38205 John Wolford Road
Parcelsville
David Giusti
(703) 915-2173
david@secondspringcsa.com
www.secondspringcsa.com
Sells CSA and co-op members smaller share size, focus on Maple, ecological methods only. CSA: $478 for 22 weeks Tomatoes, Cucumbers, Zucchini, Carrots, Potatoes, Onions, Peppers, Eggplant, Spinach, Lettuces, etc.

Spring House Farm
37864 Long Lane
Lovettsville
Lynn Mowen and Marcy Mowen
(571) 297-6900
market@willsfordfarm.com
www.willsfordfarm.com
Sells U-Pick Strawberries, U-Pick Pumpkins, U-Pick Peaches, nectarines, plums, apricots, pumpkins, and even vegetables like potatoes and peppers. With a recent completion of a new community house, the Brossmans will be able to extend these options as well, and let people walk through and pick their own onions, beets, and lettuce, to name a few. The Brossmans also listen to their customers' needs. When some expressed health issues that don't allow them to eat even small amount of pesticide spray, they developed organic planter boxes that get sprayed with nothing but water. The planters are made out of locust wood, a non-treated hardwood that won't leach toxins into the soil. “I don't care what anyone says, you are eating those toxins,” Rick said about planters made with treated lumber. People can choose a plant from one of the boxes and the Brossmans will dig it up and put it in a pot for them to take home and replant, or they can buy an entire box to grow their own food and get soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand.

Moutoux Orchard
15290 Parcelsville Road
Parcelsville
Rob Moutoux
www.moutouxorchard.com
www.willowstowndairy.com
14809 Purcellville Road
Grange and Grub
Purcellville, VA 20132
Miles and Justine Cowan
(540) 668-9828
jcowan@grangeandgrub.com
www.grangeandgrub.com
www.willowstowndairy.com
Sells on-site Meal: CSA pickup Sat 10-11 am or on Sun 11 am - 2 pm. Milk/Herb Share pickup Tues, Wed, Sat or Sun. Visit website for more information.
Free-Range Eggs; Pastured Chicken & Pork; Pastured Holiday Turkey; Grass-Fed Beef, Lamb, Goat; Meat CSA: Fresh Milk; Ready to eat food/mens to go. Animals are non-GMO, antibiotic and hormone free.

Lily’s Garden LLC
18035 Lincoln Road
Parcelsville
Lily Florenz
(977) 577-3714
lilyserbgarden@gmail.com
Sells through CSA and local restaurants Herloom Tomatoes, Culinary Herbs, Specialty Salad Greens, Spinach, Cucumbers, and many more.

Last Corner Farm
43702 Hildreth Road
Leesburg
Rachel
(571) 240-3031
(571) 252-3874
www.lastcornorfarm.com
Pick-up locations: Mom’s Apple Pie Farm, Octagon & Round Hill, Cascades. CSA Pickups are Wednesday & Saturday.

Loudoun Beef
PO Box 677
Middleburg
(240) 271-1045
www.LoudounBeef.com
Sells through CSA. Farmers Markets, Delivery (free to Ashburn, Aldie and South Riding). CSA pickup at the Farm and Market.

Stoneybrook Organic Farm and Market
37091 Charlestown Pike
Hillsboro
Matt Scott
(703) 622-7526
www.stoneybrookfarm.org
Sells CSAs, Farm Stand, Grass-Fed, Goat, and Lamb, Pastured-Raised Eggs, and Local Honey!

Wegmeyer Farms
Tyler & Harriet Wegmeyer
(540) 751-1782
www.wegmeyerfarms.com
www.wegmeyerfarms.com
Visit us at one of our three locations: The Wegmeyer Home Farm at 38299 Hughesville Road, Hamilton U-Pick Strawberries, U-Pick Pumpkins, U-Pick Peaches, nectarines, plums, apricots, pumpkins, and even vegetables like potatoes and peppers. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand. With a recent completion of a new community house, the Brossmans are able to eat clean, grow soil, cloth, wagon, and plants all to go with it. But this isn’t all. The Brossmans also work closely with other local businesses to provide wonderful, homemade options like jams, pies, eggs, and ice cream out of their farm stand.
FARMSTANDS


FARMER JON’S FRUIT and VEGETABLE MARKET
15520 James Monroe Hwy
Leesburg
(703) 777-2100 (Farm number) (703) 771-8962 (Daily recording during season)
farmerjohnj@farmerjohnswv.com
www.farmerjohnswv.com
Sells On-Site Mid-June- Thanksgiving, 8:00 a.m.-Sunset Large Selection of Seasoned Produce, Ethnic Vegetables/Greens, Varieties of Peaches, Corn and Tomatoes.

STONYBROOK ORGANIC FARM AND MARKET
37091 Charlestown Pike
Hillsboro
(571) 297-6900

DANIELLE GREENS
are especially beneficial to transport and assimilation of nutrients!

Dandelion Greens is quite high in Vitamin A
Spinach is high in Vitamin C.

Here is a delightful, easy, and nutritionally beneficial vinaigrette to pour over nice spring CSA Greens (like dandelion greens or spinach).

1 Tbsp. Pure Maple Syrup
1/4 Cup Extra Virgin Cold Pressed Olive Oil
1 Tbsp. Cold Pressed Flax Seed Oil
1/4 Cup Balsamic Vinegar
1 Tbsp. Fresh Lime Juice
2 Sprigs freshly chopped Thyme
Dash Sea Salt
Small Pinch Cayenne Pepper

Add all ingredients into a mason jar and SHAKE IT UP.

Benefits of this particular ingredient combination:

Olive Oil has a unique constituent, “oleocanthal” which has potent anti-inflammatory effect on the body-as strong as Ibuprofen!
Flax Oil has high amount of Omega 3 Fatty acids, an essential fat that does wonders for your brain!
Balsamic Vinegar and Lime Juice help to stimulate gastric juices-aiding in proper digestion!
Thyme is anti-bacterial.
Sea Salt has ESSENTIAL Minerals.

Cayenne helps open up blood vessels to ease transport and assimilation of nutrients!

Dandelion Greens are especially beneficial to the liver, while Spinach is quite high in Vitamin A and Vitamin C.

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.

Support Buy Fresh Buy Local. Become a sponsor! BuyLocalVirginia.org
FARMS

A Dozen Eggs LLC 37938 Charles Town Pike Purcellville Belinda Moh (703) 829-2317 info@ustedonseasideggs.com www.pasturedseasideeggs.com Sells on-site and delivery Pastured Chickens/Pork/Eggs, Grass-Fed Beef, Cheddar, Butter, Honey, Thanksgiving Turkeys. Eggs available 24hrs/7 days/week

Abernethy and Spencer Greenhouses 18035 Lincoln Road Purcellville (540) 338-9118 info@abernethypurellville.com Sells on-site Daily 9 a.m.-5 p.m., Sundays 10 a.m.-4 p.m. thru December Apples, Vegetables, Pears, Nectarines, Tree, Strawberries, Organic Supplements

Alder School Berries 37825 Aldier School Road Purcellville Warren Howell (540) 454-6488 alder.school@gmail.com Sells at Alder School Wednesday & Saturday Markets Certified Naturally-Grown Strawberries, Raspberries (both black and red), Blackberries, Blueberries, Pigs, Apples, Peaches, Tomatoes, Rented Ponderous, Corn, Cabbage, Watermelon, Container and In-Ground Edible Plants

Bay Haven Farm, LLC 19026 Sullysline Lane Round Hill Anna Cohen (703) 401-4054 acohen@bayhavenfarm.com www.bayhavenfarm.com Sells on-site by appt. Eggs, Turkey, Grass-Fed Beef

Beaucaire Farm Purcellville Irene & Jim Mandrachia (703) 751-0024 idmandrachia@aol.com Sells from the farm by appointment Lamb, Eggs, Turkey, Wool Products, Breeding Stock

Bee’s Wing Farm 34427 Hollow Oak Road Bluemont Chelsea Bills Graves (571) 281-2014 deersfieldfarm@gmail.com Sells through CSA, On-site by Appt., Wholesale to designers and florists Specialty Cut Flowers, Fixed Design for Weddings and Special Events

Beebs of Leesburg 1530 Limestone School Road Leesburg Jesse Vaughan (501) 882-2874 Sales@beebsofleesburg.com www.beebsofleesburg.com Sells Online: Local Pickup Available Rice, Honey, Honeycomb, Wax, Canvass, Soap, Lotions

Black Cat at Luray Farm 19024 Sullysline Lane Round Hill Anna Cohen (703) 401-4054 info@blackcatatluray.com www.blackcatatluray.com Sells on Site; Sells Hillsboro Farmers Market (500 Free food box. No antibiotics. No hormones.

Black Sheep Farm 1401 Shapal Lane Leesburg Martha Tinkey (501) 777-7640 sheep@pudlansky.com Sells fresh eggs weekly; Lamb Delivered to Butcher For Customers, Finished Lamb available in early summer Natural Lamb for the freezer. Merino Wool (white and colored). Sheepskin, Fine-Wool Roving, Breeding Stock

Blackwood Farm 20765 S. Louise Road Purcellville Brad & Sue Colvil (540) 338-2466 blackwoodfarm@verizon.net Sells on Thursdays at Purcellville Farmers Market Eggs, Honey, Apples, Canvas, Livestock, Soap

BLEE-COR Farm 12010 Harpers Ferry Purcellville Robert & Dawn Blevins (540) 668-6992 or (304) 671-3537 bleecor10@gmail.com bleecorweekly.com Sells on-site Beef by the Quarter, Half, or Whole

Breeze Meadow Farm 11530 Breeze Meadow Lane Lovettsville Jeff Broughard TalkToUs@BreezeMeadowFarms.com www.BreezeMeadowFarms.com Sells through CSA, on farm, Farmers Markets, Local Produce, Beeswax, Crystal City, Dupont Circle, Takoma Park. Pesticide-Rated Water Buffalo, Chicken & Eggs. Farm raised Rodeo. Extensive list of value-added products including dyes, soaps, nectar and more. complete menu can be found on website

Brossman’s Farm Stand 17834 Center Mines Hwy Leesburg Rick & Stephanie Brossman (703) 777-4432 www.brossmanfarm.com Open daily 9 a.m.-7 p.m. Farm Fresh and PYO Peaches, Nectarines, Sweet Corn, Melons, Corn, Strawberries, Pumpkins, Squash, Blueberries, Popcorn, Peanuts

Buchanan Farms 40817 Blueberry Lane Waterford Sharon Buchanan (540) 727-7172 bchunanswife@aol.com Sells on-site by appointment, Leesburg Brambleston Farmers Markets Black Angus Beef, Heritage Pork, Bread, Pork, Lamb, Whole, Half Custom Cuts Available

Checkmate Farm 18923 Checkmate Lane Bluebloom Kathy Donovan (540) 648-6489 kathy@checkmatefarm.com www.checkmatefarm.com On-site sales by appt., local festivals Fermented, Wool, Raw Honey Skin Care Products

Creek Crossing Farm and Bed & Breakfast 37768 Chappelle Hill Road Lincoln Barbara Barden creekcrossingfarm@comcast.net www.creekcrossingfarm.com Sells at the farm Organic Blueberries, Tomatoes, Cucumbers, Peaches, Green Beans, Free Range Organic Eggs

Crooked Run Orchard 37983 East Main Street Purcellville Sam & Ulla Brown (540) 338-6442 www.crookedrunorchard.com Sells at farmstand (daily); U-Pick (Sun-Thur., see website for availability and hours) Apples, Cherries, Blueberries, Peaches, Plums, Pears, Apricots, Nectarines, Peaches, Pumpkins

Day Spring Farm 21388 Staple Hill Rd Middleburg Sean & Josie Baker (540) 687-6036 dayspringfarm@hotmail.com www.dayspringfarm.com Sells through CSA. Online by appointment. Farm Stand is open through Sunday and Saturday 3-5 p.m. Pesticide-Rated Turkey & Chicken, Grass-Fed Beef, Lamb & Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, Mkt. Shares. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Barkel CSA.

Don’s Dahlias, Etc. 14350 Loyalty Road Leesburg Donald & Rhonda Dramstad (540) 882-3602 info@ddonalalstrodt.com www.donaldalstrodt.com Sells on-site by appt. (call or email), Leesburg Farmers Market, Etsy.com Cut Flowers, Honey, Beeswax Products

Dragon Hops 20045 Greenbriar Road Purcellville Emily Corry (804) 623-6826 emily@dragonhops.com www.dragonhops.com Sells Online and on-farm, U-Pick only on harvest days (4 days a year) Organic Hop-Wholesale and field grade hops/rye

Eagletree Farm 15236 Hassett Road Lane Leesburg Jeff Judge & Lori McKeever (703) 319-0899 (please text) lorimckeever@gmail.com Sells on the farm approximately 6 blueberries

Find the Best Local Produce at Wegmans by Jason Smith

Wegmans Food Markets, founded as a produce company more than a century ago, has stayed true to its roots—a long history of partnering with local farmers to offer customers the freshest, best produce. Through our Our Near Our Store program, we bring local, seasonal produce and locally sourced beef, pork, and seafood into our stores.

Our customers want to know where their food comes from, and when possible, they want it to be from the farm down the street, and so do we. It’s part of our commitment to making a difference in every community we serve. We have an established network of partner farms we work with in Virginia, and throughout the country, but we’re always looking to cultivate new relationships to help our customers a growing selection of locally and regionally sourced produce.

We look for talented farmers who are passionate about what they do and meet a standard set of criteria. Quality, consistency, farm infrastructure and transportation, and Good Agricultural Practices (GAP) certifications, are just a few of the things we look for. We then carefully select the producers the grower can provide us, whether it’s for one or two stores, or the entire company.

Our Near Our Store program is truly important to our partners. Our Wegmans team members stay closely connected with our farm partners throughout our growing season. They’re an extension of our family, and they help make it possible for our customers to provide the best and freshest local produce.

Farmers interested in learning more about working with Wegmans can contact Jason Smith, Smith@wegmans.com, producer merchandiser, at best and freshest local produce. They’re an extension of our family, and they help make it possible for our customers to provide the best and freshest local produce.

Farmers interested in learning more about working with Wegmans can contact Jason Smith, Smith@wegmans.com, producer merchandiser, at
Support Buy Fresh Buy Local. Become a sponsor!

BuyLocalVirginia.org

FARMS

East Lynn Farm
19655 Arrington Road Round Hill
Mollie Madison
(571) 257-4423
locallygrownva@eastlynnfarm.com
www.eastlynnfarm.com
Sells through CSA
U-Pick CSA Programs: vegetables, herbs, flowers, fruit, free-range eggs, 100% Pasture-Raised Beef and Lamb, Hog, Fireweed, and Wool! also available. Kinner and Nusel Meat Available by Request.

Endless Summer Harvest
36474 Osburn Road Purcellville
Mary Ellen Taylor
(703) 431-0689
mell.theflettucalady@gmail.com
Sells at Local Farmers Markets, Restaurants and Specialty Stores. Hydroponics: Gourmet Lettuces, Salsel Greens, Microgreens, and Culinary Herbs available year-round

Fair Oaks Farm
23718 New Mountain Road Aldie
Mollie Madison
(401) 523-2474
faithlikeamustardseedfarm@gmail.com
www.fairoaksfarm-virginia.com
Sells on-site farm store Loudoun Green Pastures Raised Lamb, Beef, Chicken, Coffee shop with Baked Goods and Sandwiches on the weekends

Farmer John’s Farm
1520 James Monroe Hwy Leesburg
John Whitmore
(703) 777-2100 (Farm number) 
(703) 711-8983 (Dailyrecording during season)
farmerjohnsleesburg.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, Blackberries, Watermelon, Peaches, Apples, Pumpkins, Honey, Eggs and more

Greenstone Fields
36223 John Wiltford Road Purcellville
Barbara Lamborne
(540) 668-9828
jcowan@grangeandgrub.com
www.greenstonefields.com
Sells at Falls Church Farmers Market, on-farm by appt, through Potomac Vegetable Farms and Willowsford Farm’s CSA, Wholesale to designers and florists Over 90 varieties of specially cut flowers

Grange and Grub
14809 Purcellville Road Purcellville, VA 20132
Miles and Justine Cowan
(540) 668-9828
jcowan@grangeandgrub.com
www.grangeandgrub.com
Sells On-Site: Meat CSA pickup Sat 10 am-5 pm or Sun 11 am-5 pm, Milk/Herd Share pickup Tues, Wed, Sat or Sun. Visit website for more information

Gum Springs Farm
21980 Quaker Lane Round Hill
Pamatha Waller
(540) 592-9561
Produces, Eggs, Herbs

Higgly Farm
36283 Hillock Lane Round Hill
CarlaGay Higgins
(917) 517-3174
higglyfarm@rstarmail.com
www.higglyfarm.com
Sells on-site by appt
Free-range non-antibiotic eggs and Guinea eggs, champion alpacas for breeding and sale, alpaca fleece toys for pets

Independence Homestead, LLC
21100 Grey Fox Lane Leesburg
Adrienne Green
(703) 953-3036
farm@independencehomestead.com
www.independencehomestead.com
Sells all onsite Farm Store, delivery to Leesburg once a week
Goat Milk and Honey, Eggs, Poultry, Produce, Canned Goods, Baked Goods, Soaps & Bath Products

Lily's Garden LLC
18035 Lincoln Road Purcellville
Lilly Freelon
(917) 517-3174
lillyfreelon@gmail.com
Sells through CSA

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Loudoun Valley Homegrown Markets Cooperative

by Alyssa Wilke
I was really excited about how well it did...
A Match Made
Farmers seeking Landowners (and vice versa)

By Paula Combs

In 2016, The Piedmont Environmental Council held a “Farmland Leasing Social Hour” where Katharine Wilson, a farming intern at the time, met landowners, Holly and Peter Maillet.

“We saw a gap between aspiring farmers and landowners who want their land in agriculture,” says Jess Palmer, our farm and food program coordinator. “So we began hosting a happy-hour style event, where landowners and land seekers can mingle and talk about their property or their business ideas.”

Katharine had been working at Bellair Farm in southern Albemarle County for three seasons. “As great as it was working at Bellair, I was ready for more responsibility. And I was trying to think about the next step, which was definitely not buying land,” Katharine recalls. “I loved the Virginia central region, and I wanted to stay here. But the high cost of land was prohibiting that as a real option, so I was looking for alternatives.”

After meeting at the social hour event, Katharine continued discussing details about a potential partnership with Holly and Peter.

“We started meeting and getting to know each other, and talking about if we were to partner up. What would this look like? What do we want?” explains Katharine. “I drafted up a business plan to present, and that was what we started tweaking; and then we finalized things in August.”

Holly and Peter formed Berrey Hill Farm, LLC, and Katharine moved onto the property this past November as the acting farm manager. The farm will provide ecologically-grown vegetables, herbs and blueberries, along with eggs from pasture raised hens, this year.

“We already have people signed up for our CSA,” says Katharine. “That was really important to us — building community. I think that makes us match really well — is how focused on community we are, whether it be from building the local economy here in Madison County or feeding the wider central Virginia community with healthy food.”

Fenced in at Roundabout Meadows

By Paula Combs

A significant stewardship project wrapped up last fall at Roundabout Meadows, the 141-acre property near Gilbert’s Corner that was gifted to PEC in 2013. The project focused on implementing agricultural Best Management Practices (BMPs) that will keep livestock away from the property’s streams and provide a clean source of water for cattle.

As part of the effort, over 2 miles of fencing and almost a mile of pipeline plumbing for a watering system have been installed.

The long term goal is to retain the property’s agricultural use while also being good stewards of land and water resources. Lou- doun Soil & Water Conservation District has been instrumental in providing technical and funding assistance for the project.

Like many farm properties in the Piedmont, the cattle grazing on the property had free access to

**Fencing at Roundabout Meadows. Marco Sanchez**

Howard’s Branch and other streams. This situation was contributing to degradation of the property’s stream banks and causing fecal contamination of its waters.

In 2014, PEC staff and participants of our Fellowship Program, conducted a macroinvertebrate monitoring of the streams. Some key findings were the high turbidity levels and stream temperatures, which make it hard for most of the bottom-dwelling insects to survive. That same year PEC staff started monthly sampling for bacteria. This baseline data will provide us information to assess the effectiveness of our project in cleaning up the stream.

“Installation of the fencing on the property is a critical step in addressing the water quality issues we have documented,” says Mike Kane, PEC’s Director of Land Conservation. “Keeping the cattle away from the streams will provide immediate relief from the daily sediment deposition and fecal contamination caused by the livestock.”

The implementation of BMPs also sets the stage for other practices that can improve agricultural productivity and natural resource protection over time. For example, the installation of the fencing and watering troughs can facilitate a rotational grazing system for livestock. This practice can boost productivity by improving soil health and the quality of the forage.

The property will also be used as a demonstration site for landowners interested in implementing BMPs.
Canning 101

By Ian Pasquarelli, The Kitchen Network

Home canning can be a wonderful skill to learn, but the top priority is safety. The first step you can take to ensure you are canning food safely is to take a class from your local Virginia Cooperative Extension FCS Agent or another entity with canning expertise in your community. The next step is to choose a recipe or process that has been tested and confirmed by professionals to reduce the risk of foodborne illness. The best sources for tested recipes is the National Center for Home Food Preservation, the “Ball Blue Book” or UGA’s “So Easy to Preserve” publication.

Another fun, affordable and educational option is to use one of the many Canneries in Virginia. There are 15 of these statewide and small or large volume canning can be completed safely and efficiently.

Moving into the realm of selling your product to the public can be daunting, but many resources exist to help you get to the next step. For instance, jams, jellies, and pickles can be produced in your home and sold direct-to-consumer at farmers’ markets or from your own home. Search online for “VDACS Going to Market” publication for simplified regulations. However, to sell canned items through retail stores or the internet, the rules become a bit more complicated and you should consult a specialist before embarking on that journey. One great resource is the non-profit Virginia Food Works whose mission is to assist farmers and food entrepreneurs to make delicious foods while efficiently navigating food regulations. www.VirginiaFoodWorks.org

Another option for creating and efficiently marketing food safely is to rent a local commercial kitchen. There you can prepare your products using the equipment and space necessary to pass a food business permitting inspection. A new company based in Charlottesville, VA called The Kitchen Network is building an online database of these commercial kitchens where you can search, schedule, and rent commercial kitchens in your area. They also offer food business consulting services to help entrepreneurs navigate the process of starting a food business in Virginia. www.RentalKitchenNetwork.com

Virginia Canneries

Farmers-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

Search through these listings and more at www.BuyLocalVirginia.org

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This guide is a publication of the
Piedmont Environmental Council

The Piedmont Environmental Council works with citizens to keep Virginia’s Piedmont a wonderful place—by protecting beautiful and historic landscapes, building great communities, promoting local farms and food, restoring natural resources, and connecting people with nature.

We are pleased to have helped citizens protect just nearly 395,000 acres in our nine-county region with voluntary conservation easements—one of the most dramatic private land conservation success stories in America.

Check out our website if you want to:

・ learn about local and sustainable farming
・ protect land
・ build wildlife habitat where you live—from butterfly gardens to vats of preserves
・ make your home more energy efficient
・ browse community events that can help you live more sustainably—or just get outdoors
・ get involved in the issues shaping your local community

PEC is a non-profit grassroots organization supported by people who care about the Piedmont. Your continuing support make this guide and programs to support our local farmers possible. Join today to show your support of local farms and food in an around our region.
Please check with farms for hours before visiting.
FARMS

Lost Corner Farm 43702 Hill Rd Leesburg Rachel (571) 420 · 3031 Bred and Raised Cows, Grass-Fed Beef, Retail Cuts, Chicken, Duck Eggs Sells on the farm by appointment, roadside stand, CSA

Loudoun Beef P.O. Box 677 Middleburg 22730 ·10145 LoudounBeef@juno.com (540) 677 · 6923 www.loudounbeef.com Sells through CSA, Farmers Markets, Delivery (free to Warrenton, Aldie, Leesburg), Sells on-site, restaurants


Meadowsview Farmstead Purcellville Meredith Kope (571) 212 · 5625 meadowsviewfarmstead@gmail.com www.meadowsviewfarmstead.com Sells on-site, restaurants Meats CSA, Pork, Chicken, Turkey, Cut Flowers, Herbs

Milcreek Farm 37964 Long Ln Lovettsville Donald Ulmer (540) 822 · 4181 Mitch@milcreek.org www.milcreek.org Sells at HUVMC markets (Lovettsville Saturday and Cascades Sunday) and on-farm by appointment. Grass & Free-Range Beef, Lamb, Goat (retail cuts, 1/4, 1/2 or whole), Pastures - Chicken and Eggs

Mill Road Farm 19440 Dunn Hill Road Leesburg The Hatch Family (703) 777 · 1356 beehatch@aol.com Sells at Leesburg Saturday Farmers Market, Cascade Parks Market, Freezer Lamb, Raw Honey, Pasture-Raised Lamb;

Mountain View Farm at BRCES 1161 Harpers Ferry Rd Purcellville Shauna DaWitt & Attilla Agoston (571) 271 · 2156 shauna@mymountainfarm.com Instagram @jrmountainfarm Sells at Farmers Markets, at the farm; Saturday & Sunday, and on B-B-Big Moundings. on-site by special arrangement

Moutoux Orchard 35200 Purcellville Rd Purcellville Rob & Marion Moutoux On-farm Whole Diet, Full Year CSA: Fruits, Vegetables, Pasture-Raised, Free-Range Meats, Duck, Grapes

New Asbury Farm 4416 Springs Lane Leesburg Bill & JoAnn Baker (504) 542 · 6222 info@newasburyfarm.com www.newasburyfarm.com Sells on the farm year-round and at Willowsford Farm Stand in summers. Sweet and Mild Pasture-Raised Lamb—No growth hormones or antibiotics, Documentary for Whole or Half Freezer Lamb. No live lamb sales.

North Fork Field's 11985 Rolling Hills Ln Purcellville Sharon Difrancesco (540) 338 · 5305 info@northforkfield.com www.northforkfields.com Sells on the farm by appointment Pasture-Raised, Free-Range Chicken Eggs and Heritage. Turkey, Duck Eggs, Farm Fresh Pasture-Raised Heritage and Antibiotic Free Angus Beef

Oak Hill Farm 18303 Oak Spring Rd Upperville Allan Basler (540) 592 · 3559 oakspringdairy@aol.com Sells at Marshall IDA and Local Farmers Markets. 25 Varieties of Cheese

Oakland Green Farm and Bed Breakfast PO Box 100 Lincoln Sara Brown (540) 338 · 7628 www.oaklandgreen.com Sells on-site by appointment, limited delivery available; Great Country Farms Store, Philmont Store Naturally Raised Angus Beef available by the cut, quarter, or half.

Ox Hill Farm 9958 Harpers Ferry Rd Leesburg Adam & Pam Shug (703) 728 · 6623 info@oxhillfarm.com www.oxhillfarm.com Online 24/7, CSA members can enjoy weekly fresh share with the ability to add-on to “a la carte” items. 8 pick-up locations. A la carte ordering is also open to the public. Postured-Raised and Forest-Finished Pork Pastured, Grass-Feed Beef, Goat, and Lamb. Pastured-Raised Chicken, Eggs, and Local Honey!

Patowmac Farm The Restaurant at Patowmac Farm 42461 Lovettsville Rd Lovettsville Beverly Morton Billand (540) 822 · 9017 info@patowmacfarm.com www.patowmacfarm.com Sells through on-farm retail market by appointment. See website for restaurant hours Seasonal Produce, Bakery and Restaurant. Certified Naturally Grown.

Patowmac Vegetable Farms 38169 John Wolford Rd Purcellville Hana Newcomb hana@patowmacvegetablefarms.com www.patowmacvegetablefarms.com CSA (on-farm), Farmstand July-Oct. (Thurs Sun, 10 am-6:30 pm), Leesburg Farmers Markets (Sat) 20 Varieties Green Vegetables & Herbs; Other local foods at Lovettsville, Loudoun County, Farm Stand and Farm Markets; CSA: $260 for 22 weeks (15855 Limestone School Rd)

Red Gate Farm 17883 Running Coll Ln Leesburg Bill & Sue Bundy (504) 799 · 6894 lambie4@aol.com www.solitadewest.com Sells on-site, call ahead Raw Honey, Beeswax Products, Freezer Lamb, Local Seltzer, Hand-Dried Broad-Specific Yam

Second Spring Farm 38205 John Wolford Rd Purcellville David Giusti (703) 995 · 2173 david@secondspringcsa.com www.secondspringcsa.com Sells CSA and wholesale; smaller share size, focus on ‘Staple’ Vegetables, Ecological Methods only. CSA: $275 for 22 weeks Tomatoes, Cucumbers, Zucchini, Carrots, Potatoes, Onions, Peppers, Eggplant, Spinach, Lettuce, etc.

Sissons Farm 19027 Sissons Road Purcellville Sam & Teresa Grant (540) 338 · 3881 (703) 973 · 9917 (c) tgrantpt@hotmail.com Sells on the farm; Loudoun Saturday Farmers Market; Grass-Feed & Heritage Pork (Retail Cuts and Custom Orders). Free Range Chicken and Duck Eggs

South Fork Farm 39569 Charles Town Pike Plainsboro Paul & Helen Jester (540) 882 · 4018 pjeesontjc@comcast.net www.southforkfarmva.com On-farm sales, for sale at: Online, Pasture-Raised White, Lamb, or by the Piece, Eggs, Honey, Sheep, Yogurt, Roving

Spring House Farm 37864 Long Lane Lovettsville Andrew & Liz Crus (703) 728 · 6623 info@springhousefarmva.com www.springhousefarmva.com Online 24/7, CSA members can enjoy weekly fresh share with the ability to add-on to “a la carte” items. 8 pick-up locations. A la carte ordering is also open to the public. Postured-Raised and Forest-Finished Pork Pastured, Grass-Feed Beef, Goat, and Lamb. Pastured-Raised Chicken, Eggs, and Local Honey!

Stoneybrook Organic Farm and Market 37079 Grist Mill Rd Millboro Matt Scott (504) 622 · 7526 info@stoneybrookfarm.org Sells on-site, mail-time stand, CSA Certified Organic Produce, Farm Market Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods

Temple Hall Farm 15855 Limestone School Rd Leesburg (703) 779 · 9372 templehallfarm@mnrp.us www.novaparks.com/parks/ temple-hall-farm-regional-park Sells on-site April 1-November 2, Tues-Sat 9 AM-4:30 PM Farm Tours, Ecotours Trail, Annual Festival, Fall Barn Raisin, and Farm-to-Table Trail, Local Farms Market, Heritage Lovettsville, Hop, Stover, Non-GMO, Grass, Pasture-Raised Beef & Fresh Eggs

Vineyard Nursery PO Box 188 Middleburg Sally Botton (540) 649 · 5949 sally@thecottagegarden.com Sells at Middleburg Farmers Market Seasonal Produce

Wegmeyer Farms Tyler & Harrell Wegmeyer (540) 731 · 1782 wegmeyerfarms@yahoo.com www.wegmeyerfarms.com Visit us at one of our three locations! The Wegmeyer Home Farm at 3099 Wishfarms Rd, Hamilton U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up

Wegmeyer Farms at Gilbert’s Corner, Intersection of Rt. 15 and Rd. 60 U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up

Willow Farm House 22039 Edge Farm Lane Lovettsville Andy & Debi Knight (530) 334 · 0447 info@willowfarmhouse.com Sells on-site by appointment Chickens and Ducks, Pastured Pork, Turkey, and Grass-Fed Beef, Wool from Romney and Coopworth Sheep

Willowsford Farm 23595 Founder Drives Ashburn Michael Snow (571) 297 · 6900 milkysnow@willowsford.com www.willowsford.com Sells at Farm Stand Tues-Saturday, and CSA pickup at the Farm and other locations in Ashburn, Aldie and Station Farm. Seasonal Produce, Strawberries, Honey, Peanut, Eggs, Grass-Fed Meats, Farm Stand, CSA Available on Tuesdays, and at local markets, whole CSA boxes and individually box available.

Willowsford Farm 23595 Founder Drives Ashburn Michael Snow (571) 297 · 6900 milkysnow@willowsford.com www.willowsford.com Sells at Farm Stand Tues-Saturday, and CSA pickup at the Farm and other locations in Ashburn, Aldie and Station Farm. Seasonal Produce, Strawberries, Honey, Peanut, Eggs, Grass-Fed Meats, Farm Stand, CSA Available on Tuesdays, and at local markets, whole CSA boxes and individually box available.


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Please call ahead or visit individual websites for hours of operation.

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Loralis, & Kathleen DeSouza
(540) 751-1776
info@casanenuineyards.com
www.casanenuineyards.com
French classical style wines including Pinot Grigio, Chardonnay, Cabernet Sauvignon, Don Lorenzo, Carmencita, Dessert Wine

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18195 Dry Mill Road
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Dean Van Huss
(703) 737-3930
info@drymillwinery.com
www.drymillwinery.com
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38906 Mount Gilead Road
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Lee Parker
(703) 777-8661
info@willowcroftwine.com
www.willowcroftwine.com
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Zephaniah Farm Vineyard
1910 Duing Mill Rd Road
Leesburg
Bill Hatch & Chris Hatch
(503) 431-9794
binnie@zephaniah.com
www.zephaniah.com
Estate-Grown Wines

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Bluemont Vineyard
18755 Foggy Bottom Road
Bluemont
Bruce Zurschmeide, Kevin Rupy
(540) 554-8439
951bluemontvineyard.com
www.bluemontvineyard.com
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info@hillsboroughwine.com
www.hillsboroughwine.com
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39060 John Mosby Highway
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(571) 367-4740
information50west@winevines.com
www.50westvineyards.com
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Rachel Martin
(540) 677-8786
contact@boxwoodwinery.com
www.boxwoodwinery.com
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info@winery32.com
www.winery32.com
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www.bogatiwinery.com

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Hamilton
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geti@huntersrunwine.com
www.huntersrunwinebarn.com
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## RESTAURANTS/CATERERS

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<tr>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betty's Chips and Salsa</td>
<td>P.O. Box 777, Middleburg</td>
<td>(703) 771-2667</td>
<td><a href="http://www.bettyschipsandsalsa.com">www.bettyschipsandsalsa.com</a></td>
</tr>
<tr>
<td>For Goodness Sake</td>
<td>Natural Foods</td>
<td>108-D South Street SE, Leesburg</td>
<td>(703) 771-7466</td>
</tr>
<tr>
<td>Healthy by Nature</td>
<td>305-O East Market Street, Leesburg</td>
<td>(703) 474-6632</td>
<td><a href="http://www.healthynatureleesburg.org">www.healthynatureleesburg.org</a></td>
</tr>
<tr>
<td>Hill High Bakery &amp; BBQ Company</td>
<td>3246 Harry Byrd Hwy Round Hill</td>
<td>(540) 338-7273</td>
<td><a href="http://www.hillhighpies.com">www.hillhighpies.com</a></td>
</tr>
<tr>
<td>Home Farm Store</td>
<td>1 E. Washington Street, Middleburg</td>
<td>(540) 687-9882</td>
<td><a href="http://www.homefarmstore.com">www.homefarmstore.com</a></td>
</tr>
<tr>
<td>Loudoun Heritage Farm Museum</td>
<td>21668 Heritage Farm Lane Sterling</td>
<td>(570) 258-3800</td>
<td><a href="http://www.loudounfarmmuseum.org">www.loudounfarmmuseum.org</a></td>
</tr>
<tr>
<td>Market Salamander</td>
<td>200 Washington Street, Middleburg</td>
<td>(540) 687-8101</td>
<td><a href="mailto:info@market-salamander.com">info@market-salamander.com</a></td>
</tr>
<tr>
<td></td>
<td>500 North Pendleton Street, Middleburg</td>
<td>(540) 326-4070</td>
<td><a href="http://www.grandarestaurant.com">www.grandarestaurant.com</a></td>
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<tr>
<td>Mom's Apple Pie</td>
<td>220 Loudoun Street SE, Leesburg</td>
<td>(703) 771-6970</td>
<td><a href="http://www.momsapplepie.com">www.momsapplepie.com</a></td>
</tr>
<tr>
<td></td>
<td>4500 Hampers Ferry Road, Neenah</td>
<td>(540) 668-6000</td>
<td><a href="http://www.markettablebistro.com">www.markettablebistro.com</a></td>
</tr>
<tr>
<td>Goodstone Inn Restaurant</td>
<td>36205 Snipe Hill Road, Middleburg</td>
<td>(540) 687-3333</td>
<td><a href="http://www.goodstoneinn.com">www.goodstoneinn.com</a></td>
</tr>
<tr>
<td></td>
<td>500 North Pendleton Street, Middleburg</td>
<td>(540) 326-4070</td>
<td><a href="http://www.markettablebistro.com">www.markettablebistro.com</a></td>
</tr>
<tr>
<td></td>
<td>13 East Broad Way, Lovettsville</td>
<td>(540) 822-3008</td>
<td><a href="http://www.markettablebistro.com">www.markettablebistro.com</a></td>
</tr>
</tbody>
</table>

## FARMERS MARKETS

<table>
<thead>
<tr>
<th>Name</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cascades Farmers Market</td>
<td>Center Parking Lot (Behind Staples)</td>
<td>(540) 454-8089</td>
<td><a href="http://www.loudounfarmersmarkets.org">www.loudounfarmersmarkets.org</a></td>
</tr>
<tr>
<td></td>
<td>20160 Wildfield Place, Sterling</td>
<td>(540) 687-8101</td>
<td><a href="mailto:info@market-salamander.com">info@market-salamander.com</a></td>
</tr>
<tr>
<td></td>
<td>7098 Charles Town Pike, Hillsboro</td>
<td>(540) 687-8101</td>
<td><a href="http://www.hillsborofarmersmarket.org">www.hillsborofarmersmarket.org</a></td>
</tr>
<tr>
<td></td>
<td>37090 Main Street Pike, Hillsboro</td>
<td>(540) 687-8101</td>
<td><a href="http://www.loudounfarmersmarkets.org">www.loudounfarmersmarkets.org</a></td>
</tr>
<tr>
<td></td>
<td>10-11 am, 9-7 pm, Winter Season</td>
<td>(540) 687-8101</td>
<td><a href="http://www.hillsborofarmersmarket.org">www.hillsborofarmersmarket.org</a></td>
</tr>
</tbody>
</table>

## 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.

Visit [www.southernexposure.com](http://www.southernexposure.com)
2017 Regional Events
Visit www.pecva.org/events for more information on regional events throughout the year!

PEC Annual Meeting
May 20
Loudoun Farm Tour
May 20-21
Meet Yer Eats Farm Tour
May 29
6th Annual PEC Summer Safari
June 3
Greene County Fair
June 27-July 1
Fauquier County Fair
July 12-15
Madison County Fair
July 12-15
Charlottesville Restaurant Week
July 14-23
Orange County Fair
July 19-22
Loudoun County Fair
July 24-29
Albemarle County Fair
August 3-5
Taste of the Mountains
September 2
Heritage Harvest Festival
September 9
State Fair of Virginia
September 29-October 8
Rappahannock Farm Tour
September 23-24
Culpeper Farm Tour
October 7-8
Fall Fiber Festival
October 7-8
Fauquier Farm Tour
October 7
Culpeper Downtown Restaurant Week
October 8-15

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

SPONSORS
This guide is funded by the generosity of our local community. A heartfelt thank you to our 2017 Loudoun Buy Fresh Buy Local sponsors!

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