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
Poultry/ Eggs
Produce
Specialty Products
U-Pick

Bee's Wing Farm
34427 Hollow Oak Road
Bluemont
Chelsea Belle Graves
(571) 271-8004
beeswingfarm@gmail.com
www.beeswingfarm.com
Sells through CSA, online store, On-site by Appt, Wholesale to designers and florists, Berryville Farmers Market
Specialty Cut Flowers, Floral Design for Weddings and Special Events

Day Spring Farm
21388 Steptoe Hill Rd
Middleburg
Sean & Jessie Baker
(540) 678-6036
dayspringfarm@hotmail.com
www.dayspringfarmva.com
Full Diet CSA (Meat, veggies, milk and egg). Farm store open for pick-up and sales Thursday 2-4, Saturday 3-5 or by appointment. Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Rabbit, Pasture-Raised Pork, Pasture-Raised Eggs, Milk Shm. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.

East Lynn Farm
19955 Airmont Road
Round Hill
Mollie Madison
(571) 257-4243
locallygrownva@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, Firewood, and Wool also available. Kisser and Halal. Most Available by Request.

George’s Mill Farm
Artisan Cheese, LLC
11873 Georges Mill Road
Lovettsville
Molly Kroiz
(571) 442-7444
gmcheese@gmail.com
georgesmillcheese.com
Sells at self service farm store open 24/7 year round, Falls Church and Takoma Park farmers markets, CSA, local retailers and restaurants. Fresh chevre (plain & flavored), bloomy rind cheeses, feta, raw milk aged cheese, blue cheese, pastured eggs, pastured whey fed pork, pastured goat milk caramel, goat milk soaps, cheese CSA, raw goat milk herdshare

Great Country Farms
18780 Foggy Bottom Road
Bluemont
Mark & Kate Zurschmeide
(540) 554-2073
askthefarmer@greatcountryfarms.com
www.greatcountryfarms.com
Sells On-Site Opens April 5th, CSA, U-Pick
Strawberries, Blueberries, Blackberries, Peaches, Apples, Pumpkins, Honey, Eggs and more

George’s Mill Farm
18035 Lincoln Road
Purcellville
Lily Florenz
(917) 517-3174
lilysherbgarden@gmail.com
Sells through CSA and local restaurants
Heirloom Tomatoes, Culinary Herbs, Specialty Salad Greens, Squash, Cucumbers, Peppers and More!

Lost Corner Farm
4372 Hilder Road
Leesburg
(571) 420-3031
info@lostcornerfarm.com
www.lostcornerfarm.com

Loudoun Beef
677 PO Box
Middleburg
(240) 271-1045
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 Loudoun 100% Grass Fed Beef

CSA (COMMUNITY SUPPORTED AGRICULTURE)

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!
Community Supported Agriculture (or CSA) is a way for your family to get your weekly produce and other farm products directly from the farm. By signing up for a CSA, you agree to pay up front and are immediately able to invest in the seeds, equipment, and other materials needed to launch their production for the season. In return, your family receives a box of farm fresh products each week of the growing season (anywhere between 20 and 25 weeks), to be picked up on one of up to 3 specific drop-off locations. The variety of products you receive each week changes throughout the season, and many farms offer recipes for their seasonal favorites.

Welcome-to-the-Garden Pollinator Collection
Support your pollinators with this special collection of 12 at-home single blossom blooms: 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.

Order seeds through Southern Exposure Seed Exchange and support PEC. 30% of the proceeds go to our Buy Fresh Buy Local program when you purchase these seed packages:

Visit www.southernexposure.com

Time to plant your garden!
Everyone needs a little soul food, and that’s just what Bee’s Wing Farm provides! Nestled in the valleys of Bluemont, Virginia, Bee’s Wing Farm is a newly blossoming flower farm owned and operated by Chelsea Belle Graves. Chelsea is a young and hopeful farmer with over ten years of experience tending to the earth. With the help of her parents and husband, Chelsea brought Bee’s Wing Farm to life at her childhood home in Bluemont in 2014, and now grows over 40 varieties of flowers, berries, herbs, and greenery, and creates hand-curated bouquets for every occasion.

Originally, Chelsea had aspirations to become a vegetable grower, but later realized that with flowers, “... I was nourishing a different part of people. I tell folks we’re selling soul food... they recognize that their eyes and their heart need to feast on that. I got over not growing carrots anymore.”

Bee’s Wing Farm uses all organic and gentle practices in their growing, stating “in an effort to care for and respect the land we do not use any synthetic pesticides or herbicides. We know that the soil is the soul of our farm and care for it through cover cropping, compost and integrating our livestock and cropping systems.”

The farm also houses a walk-in cooler, allowing customers the opportunity to experience flowers that are picked at their peak freshness. There are a variety of ways to experience the blooms of Bee’s Wing Farm: as a bride or groom on your wedding day, as a CSA share member where you receive a fresh bouquet every week, at a local farmers market (this summer, the farm will be tableing at Reston and Berrysville farmers markets) or at a local wholesale shop, like Jenny’s Salon or Petite Loulou.

As Chelsea mentioned, “When you’re choosing local, you’re supporting people living the dream, helping them sustain this life whether its through a $2 stem at a farmers market or a CSA share.”

---

**Goat Cheese Egg Melt** from Catoctin Creamery

*INGREDIENTS:*
- 2 eggs
- 1 tablespoon butter
- 1 tablespoon milk
- 1 tablespoon basil
- 1/2 teaspoon salt and pepper
- 1 clove of garlic
- 2 ounces of goat cheese

Beat together 2 eggs, 1 tablespoon of milk and a little salt and pepper.

In a small pan, melt 1 tablespoon of butter. Add a clove of fresh garlic pressed and 1 tablespoon of basil once cooked a little, maybe 20 seconds (Note: can add any other vegetables or cooked meat that you like at this time – I like to add a little cooked ham most of the time)

Then add the egg and milk mixture above.

Once bubbly but when the eggs are still liquid, add 2 ounces of chèvre goat cheese, and mix together. Once the eggs are fully cooked, take off the heat and eat!

---

**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.
FARMS

A Doo n Eggs LLC
37938 Charles Town Pike
Purcellville
Belinda Moh
(703) 829-2317
info@pastureraisedeggs.com
Sells on-site and delivery
Pastured Chicken/Pork/EGgs,
Grass-Fed Beet, Cherries, Butter,
Honey, Thanksgiving Turkeys. Eggs
available 24hrs/day 7 days/week

Abernathy and Sp encher Greenhouses
18035 Lincoln Road
Purcellville
(540) 338-9918
info@alabernathy.com
abernathy@greenhouses.com
Sells on-site Mon-Sat
9 am-5 pm, Sundays 10 am-4 pm
March Closure
Eggs, Vegetables, Plants, Annuals,
Perennials, Trees, Shrubs,
Organic Supplies

Bay Haven Farm, LLC
19208 Sullystone Lane
Round Hill
Anna Cohen
(703) 401-4054
achoven@bayhavenfarm.com
www.bayhavenfarm.com
Sells on-site by appt
Eggs, Thanksgiving Turkeys,
Grass-Fed Beef

Beaucaire Farm
Purcellville
Irène & Jim Mandracchia
(540) 751-0104
idmandracchia@aol.com
Sells from the farm by appointment
Lamb, Texan wool, yarn, nesting and chicken eggs

Bees’ Wing Farm
34427 Hollow Oak Road
Bluemont
Chelsa Bells Graves
(571) 271-8004
beeswingfarm@gmail.com
Sells through CSA, Online Store,
On-Site by appt, wholesale to designers and florists,
Berkeley Burke Farmers Market
Specialty Cut Flowers, Floral Design
for Weddings and Special Events

Beez’N Wing Farm
34427 Hollow Oak Road
Bluemont
Chelsa Bells Graves
(571) 271-8004
beeswingfarm@gmail.com
Sells through CSA, Online Store,
On-Site by appt, wholesale to designers and florists,
Berkeley Burke Farmers Market
Specialty Cut Flowers, Floral Design
for Weddings and Special Events

Bay Haven Farm, LLC
19208 Sullystone Lane
Round Hill
Anna Cohen
(703) 401-4054
achoven@bayhavenfarm.com
www.bayhavenfarm.com
Sells on-site by appt
Eggs, Thanksgiving Turkeys,
Grass-Fed Beef

Black Oak Cattle Co. LLC
19208 Sullystone Lane
Round Hill
Anna Cohen
(703) 401-4054
info@blackoakcattleco.com
Sells On-Site
Hillsboro Farmers Market
100% Grass-Fed Beef
No antibiotics. No hormones.

Beaucaire Farm
Purcellville
Irène & Jim Mandracchia
(540) 751-0104
idmandracchia@aol.com
Sells from the farm by appointment
Lamb, Texan wool, yarn, nesting and chicken eggs

Black Sheep Farm
14605 Chapel Lane
Leesburg
Martha Polkay
(703) 727-5604
sheep@blacksheepfarm.com
www.blackwaterbeef.com
Sells Rices onsite/online/weekend
Located to slaughter
For Customers, Finished Lamb
available in early summer
Natural Lamb for the Feeder,
Merino Fleece (white and colored),
Tannen Sheepskin, Fine Wool.
Roving, Breeding Stock

Blackwater Beef
23318 Fourcroy Road
Middleburg
Emily Miller
(540) 338-9733
emiller@blackwaterbeef.com
www.blackwaterbeef.com
Products sells online direct, on-
site by appointment, Farmers
Markets, Local Retailers, Prepared
foods through Blackwater Beef
Food Truck to include burgers,
chicken, cheesesteak, steak tips and more.
Pasture-reared 100% Beef
Angus beef, grass finished

Blackwood Farm
20702 St. Louis Road
Purcellville
Brad & Sue Toohill
(540) 338-6642
blackwoodfarm@comcast.net
Sells on-site by appointment
Organic, Rye, Hard, Whole, Blends
Duck Eggs, Goose Eggs, Raw Milk for Home
and Restaurants

BLE-COR Farm
13050 Harper’s Ferry Road
Purcellville
Robert & Dawn Blessing
(540) 668-4992 or (304) 671-3357
blecor@weebly.com
Sells on-site
Best by the Quart, Half or Whole

BL CORS Farm
13050 Harper’s Ferry Road
Purcellville
Robert & Dawn Blessing
(540) 668-4992 or (304) 671-3357
blecor@weebly.com
Sells on-site
Best by the Quart, Half or Whole

Breezy Meadow Farms
19208 Sullystone Lane
Lovelady
Jeff Broogaard
(540) 338-8587
talktobrezy@gmail.com
www.breezymeadowfarms.com
Sells through CSA, online, Farmers Markets (Leesburg Reston, Crystal City,
Dulles, Tanger Outlets, Takoma Park)
Grass Fed Butcher Buffalo, Chicken, Pork & Rabbit.
Exhaustive list of naturally
raised meats including pesto,
stocks, soups and ribs. A complete
menu can be found on our website

Brosman’s Farm Stand
14740 James Monroe Hwy
Leesburg
Rick & Stephanie Brosman
(703) 777-4432
www.bersleysfarm.com
Open daily 9 am-7 pm
Farm Stand & PITO
Peaches, Nectarines, Snow Crab,
Tomatoes, Motitz, Celaditpapes,
Strawberries, Pumpkins, Squash,
Blackberries, Peppers, Plants

Brooklin Farm
540-592-7018
info@ayrshirefarm.com
www.ayrshirefarm.com
orders@ayrshirefarm.com
info@gentleharvest.com

Catoctin Creamery
17464 Caradby Road
Leesburg
Erin Walter
(540) 441-3291
contact@catoctincreamery.com
www.catoctincreamery.com
Sells at Farmers Markets,
Cheese CSA, Local Retailers and
Restaurants
Variety of Artisan Cheeses, Fresh
Cheeses, Herb Chèvres, Feta,
Aged Goat Cheeses, Goat Milk Caramel
Commonwealth Farms
36625 Shoemaker Road School
Purcellville
(540) 445-6403
dickmanns3@aol.com
Sells on-sites by appointment only
Organic Grass Fed, Rye, Pate, Pork,
Duck Eggs, Raw Milk for Home or
Restaurant. Some items Seasonal

Creek Crossing Farm
and Bed & Breakfast
37762 Chappelle Mill Road
Lincoln
Barbara Baronyo
crookdcrossingfarm@comcast.net
www.crookedcrossingfarm.com
Sells at the farm
Organic Blueberries, Tomatoes, Cucumbers,
Peppers, Green Beans;
Free Range Organic Eggs

Crooked Run Orchard
37883 East Main Street
Purcellville
Sam & Uma Brown
(540) 338-6642
crookedrunorchard.com
Sells at farmstand daily (U-Pick
Fall and Summer, see website
for availability and hours)
Apples, Pears, Cherries, Blackberries,
Plums, Gooseberries, Peaches,
Peaches, Nectarines, Strawberries

Crown Orchard
Batesville, OR
Supplying sweet peaches &
nectarines to Wegmans since 2008.

Wegmans Offers Fresh, Local Ingredients
from Farm families Near Our Stores
Wegmans has a long history of partnering with family farms near our stores.
We have an established network of partner
farms in Virginia. As an extension of our family, our
local farm partners make it possible to provide our customers
with the best and freshest local produce.

from family farms
near our stores

Crown Orchard
Batesville, OR
Supplying sweet peaches &
nectarines to Wegmans since 2008.

Just one of over 170 family farms we’re proud to feature.

Wegmans Offers Fresh, Local Ingredients from Family Farms Near Our Stores
Wegmans has a long history of partnering with family farms near our stores. We have an established network of partner farms in Virginia. As an extension of our family, our local farm partners make it possible to provide our customers with the best and freshest local produce.

from family farms near our stores

Crown Orchard
Batesville, OR
Supplying sweet peaches & nectarines to Wegmans since 2008.

Just one of over 170 family farms we’re proud to feature.
Farms

Eagletree Farm
16326 Harrison Hill Lane
Leesburg
Jeff Judge 6 Lori McKeevar
(703) 524-0149
info@eagletreefarm.com
Sells on the farm approximately June-Luly
Blueberries

Earth and Wind & Fleece
18383 Berlin Turnpike
Lovettsville
Susan Trans
(703) 946-7759
EarthWindandFleece@gmail.com
EarthWindandFleece.com
On site in studio, at Butterfly Hill Farm Store
Alpaca fiber, yarn, scarves, hats and other fiber products.

East Lynn Farm
19950 Garrett Road
Round Hill
Mollie Madison
(570) 227-4343
locallygrownva@eastlynnfarm.com
www.eastlynnfarm.com
locallygrownva@gmail.com
Fields of Athenry
Farm Shop
7 W. Washington Street
Middleburg
Eileen Boland
(703) 300-5765
eileanfields@athenyfarm.com
www.fieldsofathenyfarm.com
Sells On-Site at Farm Shop
Wednesday 9 am-4 pm; Thurs-Sat 9 am-6 pm; Sunday 10 am-4 pm,
Home/Office Delivery
Beef, Lamb, Pork, Poutry, Turkey, Cheese, Vital Choice Salami/Cod, Sausage, Bom Brotz

Fields of Flowers
Patty & Nat Craley
31787 Allard School Road
Parcivalle
(540) 338-7231
info@julienfieldsofflowers.com
www.julienfieldsofflowers.com
Sells On-Site Daily 9 am-6 pm, May through October
U-Pick Flowers, Herbs, Grasses

George’s Mill Farm Artisan Cheese, LLC
17873 George’s Mill Road
Lovettsville
Molly Kreuz
(570) 442-7444
georgemerchilees@gmail.com
georgemerchilees.com
Sells at self service farm store open 24/7 year round, Falls Church and Tolono Park farmers markets, local retailers and restaurants.
Fresh cheddar, gouda, mozzarella, organic raw milk cheese, raw milk yogurt, white cheddar, swiss, gouda, gorgonzola, blue cheese, local raw goat cheese, organic raw milk cheese, local raw goat milk cheese.

Great Country Farms
18780 Foggy Bottom Road
Bluemont
Mark & Kels Zuschermode
(540) 409-2473
askthefarmer@greatcountryfarms.com
www.greatcountryfarms.com
Sells On-Site
Opens April 5th, CSA, U-Pick Strawberries, blueberries, blackberries, peaches, apples, pumpkins, honey, eggs and more

Greenstone Fields
26223 John Wolford Road
Purcellville
Barbara Lamborne
greenstonefarm@jimail.com
www.greenstonefields.com
Sells at Falls Church Farmers Market, floral design for weddings and events, farm by appt, wholesale to designers and florists, and through Polenta, Vegetable Farms and Willowford Farms CSA programs.
Flower-grown green Specialty Cut Flowers, including annuals, perennials, bulbs, woody and flowering branching.

Grange and Grub
14800 Purcellville Road
Purcellville, VA-20132
Miles and Justine Cowan
(506) 688-9828
jcowan@grangeandgrub.com
mcowan@grangeandgrub.com
www.grangeandgrub.com
www.facebook.com/GrangeGrub
Sells On-Site at App. Book our food trailer for large events and/or check Facebook to find where we are!
Free-Range Eggs; Pastured Chicken & Pork; Pastured Holiday Turkey; Grass-Fed Beef (1/4, 1/2 and whole cuts); Lamb; Ready. To eat food / meals to go. Animals are non-GMO, antibiotic and hormone free.

Gum Springs Farm
21980 Quaker Lane
Middleburg
Frannie Kantsteiner
(540) 592-9561
sells on-site by appt
Produce, Herbs, Eggs

Grange and Grub
14800 Purcellville Road
Purcellville, VA-20132
Miles and Justine Cowan
(506) 688-9828
jcowan@grangeandgrub.com
mcowan@grangeandgrub.com
www.grangeandgrub.com
www.facebook.com/GrangeGrub
Sells On-Site at App. Book our food trailer for large events and/or check Facebook to find where we are!
Free-Range Eggs; Pastured Chicken & Pork; Pastured Holiday Turkey; Grass-Fed Beef (1/4, 1/2 and whole cuts); Lamb; Ready. To eat food / meals to go. Animals are non-GMO, antibiotic and hormone free.

Homestead 1870 Farm
1217 Harper’s Ferry Road
Hillsboro
(540) 751-8088
info@homestead1870.com
www.hillsaida1870.com
Sells on-site and at farmers markets. 7 am-9 pm. Artisan cheeses and jams, soaps, eggs, baked goods, and other local farm products.

Higfly Farm
35283 Hillside Lane
Round Hill
Carla Ray Higgins
(703) 587-5196
higflyfarm@jimail.com
Sells on-site by appt
Free-range raised brown chicken eggs and guinea eggs, champion alpacas for breeding and sale, alpaca fries for pets.

Jenny’s Garden LLC
18035 Lincoln Road
Purcellville
Lily Florence
(971) 517-3174
lily@jennysgarden.com
Sells through CSA and local restaurants
Cucumbers, Squash, Tomatoes, Collards, Cabbage, Kale, Broccoli, Carrots, Cauliflower, Spinach, Cucumbers, Peppers and More!

Little Stream Farm LLC
18140 South Lane Farm Lane
Lovettsville
Andrew Presgraves
(703) 862-4838
littlestreamfarm@jimail.com
Call for an appointment
Posture Raised Eggs, Asparagus, Veggie soup from the greenhouse

Locust Hill Farm LLC
P.O. Box 247
Middleburg
Michael Webart
(703) 906-4667
lochthillfarm@gmail.com
Direct Sales (call or email for product availability)
Reduced Angus Beef, Hog, Small Grains

Long Stone Farm
3822 Long Lane
Lovettsville
Casey & Justin Wachs
(540) 484-5205
info@longstonefarmva.com
www.longstonefarmva.com
Sells at self serve Farm Store 7 am-7 pm year round, local restaurants and retail locations
Artisan Salami, Whiskey, Hot Hog Shreds & Retail Cuts, Whiskey/Hog Blood Sausage & Retail Cuts, Chicken & Duck Eggs

Willowhawk Farm
by Brittany Crift
A
s you pull into the gravel driveway leading to Willow Hawk Farm, the sign reads “Caution: animals at play.” This intentionally small operation is a labor of love for Ashley and Greg who own the 18-acre farm. Ashley described herself as a “fiber person” who wanted to try raising sheep. Together she and Greg have embarked on a journey that now includes producing roving (not twisted) yarn typically used by hand spinners, natural and dyed finished (twisted) yarn, fleeces, lamb meat and free-range eggs. The pastured-raised sheep are mostly Romney, which is a “long wool” breed with mild flavored meat. Willow Hawk’s flock averages 30-35 ewes, with new lambs each year to add to the sheep and their two guardian Great Pyrenees, they have about 18 chickens to produce the eggs and several farm cats that serve as the official greeters. In addition to the sustainability ethos that Greg and Ashley adhere to, what really sets Willow Hawk Farm apart is their commitment to community. For the past 17 years Ashley and Greg have served as host farm for the Temple Hill Non-Owners Sheep Club, which is a Loudoun County 4-H program. As part of this program, the group will learn and experience all things about raising sheep and compete in the Loudoun County Fair in the summer. Many of the kids will participate for multiple years becoming part of Ashley and Greg’s extended family.

To experience Willow Hawk Farm firsthand, attend their Spring and Fall Farm Days. Ashley conducts spinning and dying demos, enthusiastically explains the in-depth hand dying process, the young lambs are in pens for visitors to pet, and the 4-H kids provide tours highlighting the barn bank which is built into the hillside on the property. They also make sure that the tractor is out for visitors to sit on, which is usually a favorite activity.

When asked what is one thing Greg and Ashley would want people to know about their farm, they replied nearly simultaneously, “We have happy lambs!”

Buy Local Virginia.org
Support Buy Fresh Buy Local. Consider making a donation!
Let There Be Fruits & Veggies

By Paula Combs

Food brings people together. But healthy food is sometimes hard to come by. Despite Loudoun County’s reputation as a wealthy community, a surprising number of children in the county — one in 10 — live in households with limited access to healthy food. The consequences can be stark for these children, as their development, ability to learn and overall health is directly related to the quality of their diet.

The Piedmont Environmental Council’s Community Farm at Roundabout Meadows was founded with two ideas in mind: to connect residents to Loudoun’s vital agricultural economy and to provide locally grown fruits and vegetables for its food-insecure families.

Now, it is time for those ideas to blossom, or rather...to be planted.

Starting this spring, the northwest corner of Roundabout Meadows will be the hub of activity. We have eight acres surrounded with deer fencing, and on approximately two of those acres, PEC’s community farm manager, Dana Melby, will work with volunteers to begin planting broccoli, cabbage, cauliflower, potatoes, radishes, beets, turnips and collards, from mid-March to the beginning of April. Then, after the last frost, crops such as tomatoes, peppers, tomatillos, green beans, summer squash, watermelon and cantaloupe will be added.

“We will also be implementing cover crops to help improve our soil quality and increase the soil’s nutrition,” Dana explains. “Cover crops improve soil health, as well as attract pollinators and beneficial insects. They also help reclaim land that was previously fallow, allowing it to go back into production.”

The fruit and vegetable crops at the Community Farm were selected with the help of our partner, Loudoun Hunger Relief (LHR), who identified the needs of the local community.

Feeding America reports that approximately 13,390 Loudoun County residents live in food-insecure households, defined by a chronic lack of access to sufficient nutritious food, in 2018. LHR serves many individuals and families in need, including over 1,000 families living without permanent shelter in the county. Nearly half of the people LHR helps are children who lack sufficient, nutritious food. To date, over one million meals have been distributed through the organization!

To address food insecurity and combat high rates of child obesity, diabetes and hypertension, local anti-hunger efforts are increasingly focusing on providing more produce. PEC plans to donate 100 percent of the Community Farm’s fruits and vegetables to LHR and other food pantries in the county.

“Loudoun Hunger Relief is thrilled to be partnering with the Community Farm at Roundabout Meadows. Produce is so important to good health and farm fresh produce is even better. We’re excited to provide locally grown, fresh produce to our neighbors in need,” says Jennifer Montgomery, Executive Director of Loudoun Hunger Relief.

The Community Farm will engage volunteers to help produce local food, which will have a meaningful impact on healthy food access in Loudoun. The long-term goal is to scale up production and volunteer programming over the next 5 years.

“I’m so excited for all that is to come this growing season,” says Dana. “With the tremendous help of our volunteers, we will be able to deliver fresh food to those who need it most.”

Are You Interested in Volunteering at PEC’s Community Farm at Roundabout Meadows?

Help us with planting and harvesting healthy food for Loudoun residents in need! Previous experience is welcomed but not required, as on-site training will be provided. Be prepared to work outside in variable weather conditions, get your hands dirty while doing a good deed, and learn about your local agriculture community. All ages are welcome, but children must be accompanied by an adult at all times. Check the calendar on our website for upcoming volunteer opportunities and events. If you are interested in volunteering, contact PEC’s Community Farm manager, Dana Melby, at dmelby@pecva.org or (540) 347-2334 ext. 7068, or visit pecva.org/farm.
Piedmont Beef Study

By Kristen Markley with Health Care Without Harm and Jessica Palmer with Piedmont Environmental Council

Beef produced through grass-fed or regenerative grazing practices can be a systemic solution with benefits for human health, animal welfare, the environment, and farm profitability. The Virginia Piedmont is well suited for grazing operations and is home to many small and mid-scale beef farms. For decades, the Piedmont Environmental Council has worked closely with producers to support a transition to sustainable and cost-effective grazing practices.

Over the course of 2019, Health Care Without Harm and The Piedmont Environmental Council will be working together on a project to assess market access for sustainably produced Virginia Piedmont beef.

To get started, Health Care Without Harm will conduct an assessment of the institutional demand for the product. The assessment will focus on the collection of information from hospitals, colleges, and universities in Maryland, Washington D.C., Virginia, and West Virginia. Meanwhile, PEC will conduct a supply-side assessment to provide an in-depth look at current and potential beef-sector production and gauge farmer capacity for expansion and interest in selling to a captive wholesale market. The study will span the area from around Charlottesville to Loudoun County.

When paired together, the projects will highlight possibilities for institutional purchasing programs and possibly provide a pathway to expand and support Piedmont beef sector businesses.

If you are a beef producer in the Piedmont region, please consider taking PEC’s survey: www.pecva.org/beef.

Buy Fresh Buy Local and Making Connections

Since 2006, PEC’s Buy Fresh Buy Local chapters have provided free marketing opportunities for local farmers through our annual guides and have connected multitudes of families to the fresh, local products grown and raised in the Piedmont. In 2018, PEC staff conducted interviews and focus groups with our Buy Fresh Buy Local partners and released local food producer and community surveys to identify barriers within the Piedmont’s local food system. These surveys help inform how PEC’s programming can tackle those barriers and create opportunities to strengthen local agriculture around the region.

More than a third of our partners responded that the guide provides significant promotion for their products. Many also cited one of the consistent challenges as advertising products and expanding their product buyer base. Issues with pricing, finding time to produce, and promoting make gaps. We have hosted local food showcases, buyer and seller mixers that allow local producers to connect with a range of buyers—from small café owners to public school food service directors and national grocery chain produce buyers.

In the spring of 2019, PEC will launch the refreshed BuyLocalVirginia.org website that will provide a much-needed online presence for our chapter partners.

To enhance this online hub for local food information, PEC is excited to announce our partnership with Virginia Tech and Market-Maker. Market-Maker is nationwide and centers branding and the Market-Maker online connection platform all within the same database.

Visit our new website! www.BuyLocalVirginia.org

Flavor of the Piedmont

The Barn at Lord Fairfax Community College
September 5th & 8th • Warrenton
www.pecva.com/events
Support Buy Fresh Buy Local. Consider making a donation! BuyLocalVirginia.org

Farms


Loudoun Beef P.O. Box 677 Leesburg mckownfarms@gmail.com (240) 271-1045 LoudounBeef@yahoo.com www.loudounbeef.com
Sells through CSA, Farmers Markets, Delivery (free to Montgomery County), Bi-weekly Mail Order. Visit website for more details. Local Lamb 100% Grass Fed Beef

Lowell Farms 21338 Stepp Hill Road Middletown Rick & Karen Lowe (540) 687-6923 lowell3farms@gmail.com www.thethubat.com

Milkcreek Farm 37964 Long Lane Lovettsville David Ulmer (540) 822-4881 milkcreekfarm@gmail.com Sells at LHVMC markets (Lovettsville Saturday and Cascades Sunday) and on-farm by appt. Grass & Green Free-Range Lamb, Goat (sold only, U.S. 1/2’s or whole), Pasture Chicken, Eggs and Turkey.

Mill Road Farm 19440 Dunlap-Mill Road Leesburg Chris Hatch (703) 777-1567 beefhatch@jax.com Sells at Leesburg Saturday Farmers Market, Cascade Farmers Market Grass-Fed Angus Beef, Pastured Lamb

Mountain View Farm at BRCS 11631 Harper’s Ferry Road Purcellville Shauna DeWitt & Attilla Agoston (571) 271-2036 mdew@bluehost.com Instagram: @mountainviewfarm Sells at Farmers Markets (Poolesville, Marriott, Bluemont, and Bloomingdale), restaurants, with speciality arrangement Certified Organic Produce. Pastured Meats, Dairy, Eggs, Flowers, Specialty Produce.

Loudoun Beef P.O. Box 677 Leesburg mckownfarms@gmail.com (240) 271-1045 LoudounBeef@yahoo.com www.loudounbeef.com
Sells through CSA, Farmers Markets, Delivery (free to Montgomery County), Bi-weekly Mail Order. Visit website for more details. Local Lamb 100% Grass Fed Beef

Lowell Farms 21338 Stepp Hill Road Middletown Rick & Karen Lowe (540) 687-6923 lowell3farms@gmail.com www.thethubat.com

Milkcreek Farm 37964 Long Lane Lovettsville David Ulmer (540) 822-4881 milkcreekfarm@gmail.com Sells at LHVMC markets (Lovettsville Saturday and Cascades Sunday) and on-farm by appt. Grass & Green Free-Range Lamb, Goat (sold only, U.S. 1/2’s or whole), Pasture Chicken, Eggs and Turkey.

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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.

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

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www.dymillwine.com

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The Loudoun

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www.maggiejmalickwinecaves.com

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info@50westvineyards.com

www.50westvineyards.com

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www.crushedcellars.com

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www.sunsethillsvineyard.com

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Waterford

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www.villagewineryandorchards.com

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jimhanna21@gmail.com

www.catoctincreekvinery.com

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Facebook: Dragon Hops Brewing

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g SERVICES@huntersrunwinebarn.com

www.huntersrunwinebarn.com

Purcellville, Tastings, Todds, “Kent’s Sangio”

Made Fresh

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Parking lot of the Senior Center
21060 Whifield Drive
Sterling
(703) 405-9800
info@cascadesfarmersmarket.org

E. E. Lake General Store Farmers Market
(Virginia Market)
7732 E. Lake Highway
Broadlands
(703) 771-0060
info@eelakefarmersmarket.org

Leesburg Wednesday Farmers Market
Virginia Village Shopping Center
Catoctin Circle
Leesburg
(703) 771-0060
info@leesburgfarmersmarkets.org

Leesburg Station Saturday Farmers Market
Station Station Intersection of Gramercy Park Drive and Central Station Drive
Leesburg
(703) 771-0060
info@leesburgfarmersmarkets.org

Leesburg Saturday Farmers Market
Virginia Village Shopping Center
Catoctin Circle
Leesburg
(703) 771-0060
info@leesburgfarmersmarkets.org

WINTER Leesburg
Saturday Farmers Market
Virginia Village Shopping Center
Catoctin Circle
Leesburg
(703) 771-0060
info@leesburgfarmersmarkets.org

Purcellville Farmers Market
The Shops at Maple and Main Parking Lot
717 East Main Street, Purcellville
(540) 338-5792
tomatoes@purcellvillefarmersmarket.com
www.purcellvillefarmersmarket.com

Stone Ridge/Wellness Connection Farmers Market
Parking lot of Stone Spring Hospital
24440 Stone Springs Blvd, Dulles
(703) 327-0335
marketing@wellnessconnectioninc.com
facebook.com/FarmersMarketWC

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

Lowndes Farmers Markets
It’s That Thing We Do on the Weekend

The Lowndes Valley HomeGrown Markets Cooperative celebrates its 25th Anniversary beginning in May, 2019. Named 2019 Best Farmers Market in Loudoun, the Lowndes market boasts over 50 vendors and serves close to 1,500 customers on a Saturday in summer.

A Leesburg Farmers Market shopper recently said her family shops the market because, “It’s that thing we do on the weekend! Fresh air and products we know are fresh, too. Plus, we combine fun for the kids and sneak in a little education about eating healthy food and purchasing quality merchandise from people who bring us their own products, from not far from the market.” It is reassuring that your dinner table can boast freshly picked fruit and produce, meats, poultry, dairy products, wines, chocolates, just made baked goods and much more that directly to market from within 125 miles.

Local musicians, found center market throughout the summer, provide a welcome accompaniment to a cup of coffee and a pastry or other market delight. We offer many kid friendly events throughout the year including our market mascot hunt each week.

Middleburg Community Farmers Market
Behind the Middleburg Bank, 105 W. Federal Street
(540) 687-5555
tdipatie@middleburgva.gov
www.middleburgva.gov/mc farmers-market-1.html

Purcellville Farmers Market
The Shops at Maple and Main Parking Lot
717 East Main Street, Purcellville
(540) 338-5792
tomatoes@purcellvillefarmersmarket.com
www.purcellvillefarmersmarket.com

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(540) 687-5555
tdipatie@middleburgva.gov
www.middleburgva.gov/mc farmers-market-1.html

Purcellville Farmers Market
The Shops at Maple and Main Parking Lot
717 East Main Street, Purcellville
(540) 338-5792
tomatoes@purcellvillefarmersmarket.com
www.purcellvillefarmersmarket.com

Stone Ridge/Wellness Connection Farmers Market
Parking lot of Stone Spring Hospital
24440 Stone Springs Blvd, Dulles
(703) 327-0335
marketing@wellnessconnectioninc.com
facebook.com/FarmersMarketWC

LVHMC—Loudoun County “Producer-Only” Farmers Markets since 1994.
2019 Regional Events
Visit www.pecva.org/events for more information on regional events throughout the year!

<table>
<thead>
<tr>
<th>Event</th>
<th>Dates</th>
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</thead>
<tbody>
<tr>
<td>Loudoun Farm Tour</td>
<td>May 18-19</td>
</tr>
<tr>
<td>PEC Sunset Safari: The Final Year of Summer Safari</td>
<td>June 8</td>
</tr>
<tr>
<td>Orange County Fair</td>
<td>June 19-22</td>
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<tr>
<td>Madison County Fair</td>
<td>July 17-20</td>
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<tr>
<td>Charlottesville Restaurant Week</td>
<td>July 13-20</td>
</tr>
<tr>
<td>Loudoun County Fair</td>
<td>July 23-28</td>
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<tr>
<td>Albemarle County Fair</td>
<td>July 25-27</td>
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<tr>
<td>Taste of the Mountains</td>
<td>August 31</td>
</tr>
<tr>
<td>Culpeper Farm Tour</td>
<td>September 21-22</td>
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<tr>
<td>Heritage Harvest Festival</td>
<td>September 21</td>
</tr>
<tr>
<td>PEC Annual Meeting</td>
<td>Fall 2019 (date TBD)</td>
</tr>
<tr>
<td>State Fair of Virginia</td>
<td>September 27-October 6</td>
</tr>
<tr>
<td>Rappahannock County Farm Tour</td>
<td>September 28-29</td>
</tr>
<tr>
<td>Fall Fiber Festival</td>
<td>October 5-6</td>
</tr>
<tr>
<td>Fauquier Farm Tour</td>
<td>October 12</td>
</tr>
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Production Team: Jess Palmer, Mitra Kashani, Tiffany Parker, Bri West, Marco Sanchez

The developers of this guide do not have the capacity to independently verify all of the information presented here. Contributors to the guide are responsible for its content.

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