

BUY FRESH BUY LOCAL®

FRESH FOODS FROM LOCAL FAMILY FARMS

ALBEMARLE, FLUVANNA, GREENE, LOUISA & NELSON COUNTIES

CSAs AND BUYERS COOPERATIVES



ALBEMARLE/ CHARLOTTESVILLE

Bellair Farm

5290 Bellair Farm
Charlottesville

Jamie Barrett
(434) 244-0325
bellairfarm@gmail.com
www.bellairfarm.com

CSA, at IX Art Park Farmers Market, on farm in winter months, and online store.

Seasonal Produce (including certified organic veggies), Flowers, Herbs, Pastured Eggs, Pork, Pasture raised, no antibiotics fed beef, Specialty Products



WHAT IS A CSA?

When you join a CSA (Community Supported Agriculture), you make a financial commitment to a farm (usually before the growing season begins) and receive a weekly basket of farm products.

Morven Kitchen Garden

600 Morven Drive
Charlottesville

Fiona Flynn
(434) 981-0035
morvenkitchengarden@virginia.edu
morven.virginia.edu/mkg-csa

Both Summer and Fall CSA, full and student shares available.

Seasonal Mixed Vegetables



Whisper Hill Farm

7127 Maple Hill Farm
Scottsville

Holly & James Hammond
(480) 540-9047
info@whisperhillfarm.com
www.whisperhillfarm.com

Sells through CSA and at IX Art Park, Meade Park, and South of the James Farmers Markets

Certified Organic Plants, Produce, and Herbs



FLUVANNA

Gillispie's County Line Farm

19 Grace Johnson Lane
Kents Store

(434) 806-5733
countylinegoats@gmail.com
countylinefarmva.com
Grass-fed beef, pastured poultry, and heritage pork grown without steroids, artificial growth hormones, or unnecessary antibiotics.



LOUISA

Forrest Green Farm

2317 Evergreen Road
Louisa

Krista & Rob Rahm
(434) 882-2648
forrestgreenfarm@rahmweb.com
www.forrestgreenfarm.com

Sells onsite (Thursday - Monday 10 AM - 5 PM, year round), online, wholesale, restaurants and retail stores

Offers herbal education, classes, 400 varieties of herbs, vegetables and flowering plants, pasture raised chickens, grass-fed/finished beef, eggs, herbal teas, dips, seasonings, and personal care products.



Meredith Farm

2820 Gardners Road
Mineral

Barret & Joanna Meredith
(804) 929-1798
meredithfarmcsa@gmail.com
www.facebook.com/people/Meredith-Farm/100064833302837

Sell onsite and through, Meredith Farm Local Food CSA

Grass-Fed Beef, Pasture-Raised Chicken, Pork, Eggs, Seasonal Fruits and Vegetables



Do you love this guide?
Your support makes it possible.

Please show your love by becoming a member today! Visit pecva.org/donate



FARMS

ALBEMARLE/ CHARLOTTESVILLE

Bellair Farm

5290 Bellair Farm
Charlottesville



Jamie Barrett
(434) 262-9021
bellairfarm@gmail.com
www.bellairfarm.com

CSA, at IX Art Park Farmers
Market, on farm in winter
months, and online store.

*Seasonal Produce (including certified
organic veggies), Flowers, Herbs,
Pastured Eggs, Pork, Pasture raised, no
antibiotics fed beef, Specialty Products*

The BerryPatch

3035 Peavine Hollow Rd
Crozet



Kent Davis
(434) 963-0659
www.berrypatchva.com

Sells onsite daily as U-Pick,
late May to late June.

No-Spray Blueberries

Black Twig Farm



1855 Beaver Creek
Mountain Road
Crozet

Rachel Willis
(434) 823-1122
blacktwigfarm@gmail.com
www.blacktwigfarm.com

Sells onsite, at Nelson County
Farmers Market, and Online

*Lamb and Wool, Plant-Dyed Yarn,
Washable Tanned Sheepskins, Navajo-
Churro Sheep Breeding Stock*

Blue Heron Farm



P.O. Box 713
Nellysford

blueheronfarmflowers@gmail.com
blueheronfarm.us

Sells via email or phone for pick-up
at Basic Necessities or on farm

*Sustainably-grown cut flowers,
bouquets, and flowers by the bucket*

Buck Island Creek Farm



2851 Buck Island Road
Charlottesville

(434) 531-4414
facebook.com/people/Buck-Island-
Creek-Farm/100064934160327

Sells at Scottsville Farmers Market

*Fresh eggs and seasonal produce
including tomatoes, spinach, lettuce,
onions, and kale from hoop house.*

Buck Mountain Farms



1140 Buck Mountain Road
Earlsville

Rose Sgarlat Myers, PT, PhD
(434) 960-3839

Sells on the Farm (call ahead),
farmers markets (Earlsville,
Forest Lakes, Stonefield)

*Seasonal Produce, Grass-Fed
Beef, Pastured eggs, Chicken*

Caromont Farm & Creamery



9261 Old Green Mountain Road
Esmont

Gail Hobbs-Page
(434) 831-1393
cheese@caromontfarm.com
www.caromontcheese.com

Sells onsite by appointment
Fridays and Saturdays 10 AM -
3 PM, online, at specialty cheese
shops, restaurants, wineries,
farmers markets (Charlottesville
City Market, Nellysford)

Aritsanal Goats Milk Cheeses, Agrotourism

Copps Hill Farm



2205 James River Road
Esmont

Kate Crosby
(434) 286-3106
katecrosby@earthlink.net

Sells on the farm by appointment,
by email or phone.

*Grass-fed beef by whole,
half, and quarter cuts*

Currituck Farm



4826 Advance Mills Road
Earlsville

Ann Mallek
(434) 978-1150
info@ctfbeef.com
www.CTFBeef.com

Sells onsite by appointment

Pasture-raised, certified grass-fed beef

Darby Farm



2135 Browns Gap Turnpike
Charlottesville

Robin Cole
(434) 806-6944
darbyfarm@gmail.com
www.darbyfarmva.com
facebook.com/darbyfarmva

Sells onsite by appointment
and online. Also offers socials,
classes, and special events

*Eggs, Grass-fed meat, Honey, Maple
syrup, Beeswax candles, Goats milk
soap, Natural cleaning supplies,
Seasonal produce, Fresh flowers*

Deep Rock Farm



P.O. Box 330
White Hall

(434) 466-6481
info@deeprockfarm.com
deeprockfarm.com

Email to place wholesale & bulk
orders or find at JM Stock Provisions
100% grass-fed Piedmontese Beef

Devon Burger by Gryffon's Aerie



1797 Bundoran Drive
North Garden

Collins Huff
(434) 531-0451
facebook.com/gryffonsaerie

Look for the Devon Burger Food
Trailer at public and private events,
festivals and pop-ups throughout
Virginia. Private chef service available.
Tours available by appointment.

Grass-Fed beef, Free range pork, Eggs

Elena Day Pies and Produce



151 Buckingham Circle
Charlottesville

Elena Day
(434) 296-2494
elena.day@gmail.com

Sells at the Farmers Market at IX
Art Park and to local restaurants

*Seasonal produce, Seasonal Fruit Pies,
Flowers, and Specialty products*

Fairweather Farm



1626 Saint Annes Road
Charlottesville

Rachel Perry
(434) 960-1828
fairweatherfarmers@gmail.com
www.fairweatherfarmtea.com

Sells online and at Charlottesville
City Market, Greenwood Gourmet
Grocery and a variety of local stores.
Offers local delivery and free curb-
side pick-up with online orders.

*100% homegrown herbal teas
and culinary spice blends*

Farfields Farm



40 Farfields Lane
Afton

Dave Atwell
(434) 326-2157
info@farfieldsfarm.com
facebook.com/farfieldsfarm

Sells onsite during educational
events or by appointment

*Free-range Chicken Eggs, Pastured
beef, Mushrooms, Medicinal plants
and native plant nursery starts,
Seasonal organic produce*

The Farm at Red Hill



2400 Southside Drive
North Garden

Wendy & Richard Harrison
(434) 979-4693
thefarmatredhill@aol.com
facebook.com/thefarmatredhill
tfarh.com

Sells at numerous independent
stores and three major grocery
chains. Farm visits by appointment

*Seasonal produce and greenhouse crops,
including tomatoes, cucumbers, sweet
and hot peppers, herbs, ginger, Eggs,
Specialty products, including salsas,
hummus, pestos, dips, and habanero jams*

Free Union Grass Farm



3565 Ballards Mill Road
Free Union

Joel Slezak
(434) 823-4632
freeuniongrassfarm@gmail.com
www.freeuniongrassfarm.com
facebook.com/freeuniongrassfarm

Sells on the farm Friday
1 PM-5 PM, online, and at IX Art
Park Farmers Market. Full list of
local retailers/food purveyors
can be found on the website.

*Pastured Chicken & Duck, Grass-Fed Beef,
Free-Range Eggs, Forest-Fed Pork,
and Christmas Goose*

Hammered Inn Farm & Garden



5830 Lexington Lane
Earlsville

Aaron & Mitzi Hammer
(757) 575-1715
sales@hammeredinnsauce.com
www.hammeredinnfarmandgarden.com

Sells online

*Seasonal Produce, Flowers, Herbs,
Garden Starts, Hammered Inn Sauce
(Spicy and Sweet) and more*

Harmony Hill Farm



2070 Rolling Road South
Scottsville

Robin Ingersoll
(434) 286-7094
info@harmonyhillfarm.net
www.harmonyhillfarm.net
facebook.com/harmonyhillfarmva

Sells on farm, online, at Glen Allen
Farm Store, and through delivery

*Grass fed & finished beef and
lamb, pastured poultry & eggs,
Woodland raised pork*

Highlawn Farm



125 Fleet Street
Scottsville

info@highlawnfarmVA.com
highlawnfarmva.com

Sells at Scottsville Farmers Market
*Grass-fed, grass-finished beef raised with
respect to the animal and environment.*

Jardin Sauvage Farm



Howardsville

(681) 443-4088
michelmontvert@gmail.com

Sells at Scottsville Farmers Market
and via phone or email for wholesale.

*Bulk quantities and individual packages of
wild-harvested and organically cultivated
herbs, produce, and herb plants.*

Jolly Folly Farm



1142 Durrett Ridge Road
Earlsville, Virginia

Kathleen Muhlbauer
(434) 409-8557
jollyfollyfarm@gmail.com
www.jollyfollyfarm.com
facebook.com/jollyfollyfarm

Sells in the Earlsville Exchange
parking lot most Fridays
starting at 2 PM. Text for on
farm egg hut availability.

*Year-round fresh farm eggs from hens and
geese who roam 16 acres and eat organic
feed. Our forever flock lives out their
natural life long after laying as helpmates
to our rescue equine; the most humane
and healthy practices are our focus. Also
available: preserves made by Jolly Folly
Farmers from organic fruits and veg grown
on farm. Seasonal availability of organic
herbs, cut flowers, compost and manure.*



Cheese
& Dairy



Specialty
Products



Meat



Produce



Poultry/
Eggs



U-Pick



Fruit



Community Supported
Agriculture

Keep Moving Farm



6980 Green Creek Rd
Schulyer

Pete Hellmann
(434) 996-2508
KeepMovingFarm@gmail.com
facebook.com/KeepMovingFarm

Sells directly to local customers.
Call for availability.

*Onions, Garlic, Asparagus,
Tomatoes and seasonal vegetables;
round and square hay bales.*

Kelly Turkeys



6975 Jarmans Gap Road
Crozet

Cari Culver
(540) 724-1654
cari@kellyturkeys.com
kellybronze.com

Sold online, collected
locally or shipped.

*Hand reared, bred to be wild turkeys fresh
for Easter, Thanksgiving, or Christmas.*

KMB Farms



Scottsville

Mike & Kathie Boyce
(410) 365-4175
kmbfarms2020@gmail.com
kmb-farms.com

*Hand-crafted soaps, crafts,
garlic, and garlic powders.*

Little Owl Natural Farm



P.O. Box 248
Free Union

Linda Uihlein
(434) 973-6015
csanaturals@gmail.com
facebook.com/csanatural

Call or email for Charlottesville
or farm pick-up

*Soil has been chemical-free for over
27 years to produce the best natural
eggs, A2/A2 cow milk herd shares,
heritage sheep wool, and produce.*



Southern Exposure Seed Exchange

Saving the Past for the Future

You'll find us on our farm in the rolling hills of
Louisa County, Virginia. You'll find our network of
small farm seed growers throughout the U.S.

www.SouthernExposure.com

heirloom organic non-GMO



FARMS

Longbottom Farm

3044 Paynes Pond Road
Scottsville

info@longbottomfarm.com
longbottomfarm.com

Online orders available for on farm pick-up. Also sells at Charlottesville City Market & through home delivery.

Beef, pork, chicken, and produce including tomatoes, carrots, salad mix, peppers, and corn.

Lower Sherwood Farm

293 Llama Farm Lane
Charlottesville

Paige McGrath
(434) 286-4494
hello@lowersherwood.com
www.lowersherwood.com

Sells on the farm by appointment and online.

Fiber, fiber products including hand-dyed and hand-spun yarns from both llamas and alpacas; Unique hand-crafted gifts; Nature walks or virtual visits with llamas. Camping available.

Mangham Wool & Mohair Farm

901 Hammocks Gap Road
Charlottesville

Michele & Joel Mangham
(434) 882-2222
m@wool.us
www.wool.us

Sells at the farm during normal business hours by appointment and by email/phone

Soft fiber in many forms (shorn, washed and dyed, to spun into yarns). Sweaters, Socks, Hats, Mittens, and Mohair/Wool Blankets. Dog, cat and horse boarding is also available.

Natural Roots Farm

1097 Haneytown Road
Stanardsville

Rebecca Lunsford
(434) 409-0608
naturalrootsfarm.info@gmail.com
naturalrootsfarm.com

Sells online, at IX Art Park Market, and on the farm

Eggs, honey, chicken, duck, turkey, raw milk shares and canned goods like pickled veggies, pickled eggs and jams. We use organic, non-GMO feed as supplement for our animals & NO SPRAY on our produce and flowers. Farm tours and workshops available by appointment.

New Roots Farm

Multiple urban farming locations
Charlottesville

(434) 979-7772
NewRoots.Cville@rescue.org
facebook.com/NewRootsCharlottesville

Non-certified organic vegetables, herbs, flowers, and ethnic specialty produce. A project of the International Rescue Committee; refugee families from around the world grow for market. Contact us to make a grower connection.

Nighthawk Farm, LLC

3310 Rolling Road
Scottsville

Vickie Pickwood
(434) 945-3663
nighthawkfarm@gmail.com
www.nighthawkfarm.weebly.com

Hay, Honey, and Horse Boarding.

Quarter's Farm

5112 Dick Woods Road
Charlottesville

Bill McCaskill
(434) 806-6804
quartersfarm@gmail.com
www.quartersfarm.com

Sells on the farm by appointment.

Free-Range Eggs, Seasonal Produce, Cut Flowers, Peonies, Meyer Lemon Plants, Flower Arranging Workshops, Handwoven Linen

Rockfield Farm

4110 Ballards Mill Road
Free Union

Jonathan Hunt
(434) 973-0353
rockfieldfarms@gmail.com

Sells by appointment

Farm fresh eggs and honey

Rocky Hill Farm Beef

897 Roberts Lane
Earlsville

Mark Roberts
(434) 978-1639
markquity@embarqmail.com
www.rockyhillfarmbeef.com

Sells at the farm year round and online

All natural, grass-fed, hormone-free beef. Humanely processed in a USDA inspected facility. Vacuum packed/labeled.

Schuyler Greens Company

3734 Irish Road
Schuyler

John McMahon
(844) 351-3276
farm@schuylergreens.com
www.schuylergreens.com

Sells at local grocery stores, restaurants, schools, and online.

Wide variety of Greens, Herbs, and Micro Greens, as well as specialty produce items year round. USDA Harmonized GAP Certified for food safety.

Shady Lane Family Farm

159 Shady Lane
Free Union

(434) 960-6708
shadyloff@gmail.com
www.barracksroadfarmmarket.com

Farm Stand at 2775 Barracks Road, Charlottesville; open Monday - Friday 10 AM - 5 PM.

Seasonal Produce, Free Range Non-GMO Eggs, Grass-Fed Beef and Pork, Jams and Jellies, Bakery, Flower and Vegetable Plants, Herbs, Hanging Baskets and Mums and Pumpkins in the Fall.

Sharondale Mushroom Farm

P.O. Box 375
Keswick

Mark Jones
(434) 296-3301
mushrooms@sharondalefarm.com
www.sharondalefarm.com

Sells on the farm by appointment, online, at IX Art Park Farmers Market, and wholesale (processors, restaurants, retail stores)

USDA and PCO Certified organic specialty mushrooms and mushroom spawn. Dried, fresh, or prepared/packaged. Specialty products, workshops, and tools/supplies for mushroom and microbial cultivation.

Sherwood Farm

4850 Sherwood Farm
Charlottesville

Pres Nowlin
(434) 284-4165
beef@sherwoodfarm.net
www.sherwoodfarm.net

Sells onsite (call ahead)

Grass-Fed, Grain-Finished Premium Angus Beef

Sleepy Hollow Farm

1070 Beaver Dam Road
Keswick

Trevor & Jamie Ryan
(434) 531-1393
sleepyhollowkiko@aol.com
www.sleepyhollowsavannas.com

Sells onsite by appointment only

Registered Full Blood Savanna Goats

Springwood Farm

4330 Springwood Drive
Free Union

Pam Hand & Will Hueston
(434) 963-2546
info@barbadosblackbellies.com
www.barbadosblackbellies.com

Sells on farm by appointment

Purebred breeding stock, fiber, and meat from heritage Barbados Blackbelly sheep and lambs.

Sunny Point Farm

4301 Watts Passage
Charlottesville

Alisa Wildman
(434) 531-2733
alisawildman@gmail.com
www.sunnypointfarmcharlottesville.company.site

Sells at Albemarle and Forest Lakes Farmers Markets and online

Fresh, seasonal produce, Eggs, Grass-fed & Grain Finished Black Angus Beef, Pork, Baked Goods

Sussex Farm LLC

7631 Old Green Mountain Road
Esmont

Jennifer Naylor
(434) 831-1044
sussexfarm@yahoo.com
ghk4joy.wixsite.com/mysite

Sells at Umma's Restaurant and area farmers markets

Farm Fresh, Free Range Eggs (Chicken, Duck and Quail), Seasonal Produce and Kimchi

Cheese & Dairy

Meat

Poultry/Eggs

Fruit

Specialty Products

Produce

U-Pick

Community Supported Agriculture

Sweet Greens Farm

291 Coles Rolling Road
Scottsville

Claudia Seixas & James Marzluff
(843) 327-2437
info@sweetgreensfarm.com
www.sweetgreensfarm.com

Sells at the Farmers Market at IX Art Park and South of the James Farmers Market in Richmond and online

Unique and heirloom cut flowers, herbs, and produce grown with ecological practices. Join our Flower CSA. Bulk flowers and floral design services available for weddings and events.

Tall Tale Farm

Slam Gate Road
Crozet

Adriana Nannini
(617) 281-5567
adriananannini@yahoo.com
talltalefarmva.wordpress.com
Instagram: @talltalefarm

Sells through DM, Email, or phone for Pick-Up

Fresh organic veggies, culinary herbs, free-range eggs, honey, homemade goods including hot sauce, jams, pickles and preserves.

Timbercreek Farm

2245 Garth Road
Charlottesville

Zach & Sara Miller
info@timbercreekfarm.com
www.tcofarm.com

Sells online, at local retailers and restaurants (check website for full list)

Pastured Pork, Chicken, Turkeys, Duck, Grass-Fed range Chicken Eggs



FRUIT & VEGETABLE AVAILABILITY CALENDAR

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Apples												
Asparagus												
Blackberries												
Blueberries												
Broccoli												
Cantaloupe												
Cucumbers												
Grapes												
Green Beans												
Green Peppers												
Greens/Spinach												
Nectarines												
Peaches												
Pumpkins												
Raspberries												
Squash												
Strawberries												
Sweet Corn												
Tomatoes												
Watermelons												

In addition to the standard fruit and vegetables you see on this chart, Charlottesville Area 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

Waddle Om Farm/ Wayfinder Holistics

Scottsville

Shankari & Dan
shankarinow@gmail.com
instagram.com/waddleomfarm

Sells via email, Charlottesville
City Market, and through
Common Provisions service.

*Regenerative, organic contemplative
selling free-range eggs, seasonal
produce, herbal body products and
teas, and sheep and goats.*

Wandering River Farm

Ivy

(434) 465-4772
wanderingriverfarm@gmail.com
wanderingriver.farm

Sells via email
*Grass-fed beef, lamb, and
rotationally-grazed pastured pork
in variety of butchered cuts*

Whisper Hill Farm

7127 Maple Hill Farm
Scottsville

Holly & James Hammond
(480) 540-9047
info@whisperhillfarm.com
www.whisperhillfarm.com

Sells through CSA and at IX Art
Park, Meade Park, and South of
the James Farmers Markets
*USDA Certified Organic Plants,
Produce, and Herbs*

FLUVANNA

Heart & Bones Hollow, LLC

398 Rockfish Run Rd
Scottsville

Karen Mann
(404) 788-9114
heartandboneshollow@gmail.com
heartandboneshollow.com
facebook.com/heartandboneshollow

Sells at Scottsville Farmers
Market on Saturdays

*Certified Naturally Grown Produce with
a focus on high quality salad greens
and heirloom produce varieties.*



Modesto Farms Greenhouse

952 Rolling Road S
Scottsville

George & Gene Goin
(434) 989-6290
Modestofarms@gmail.com
www.modestofarms.com
facebook.com/Modesto-Farms-
Greenhouses-230048627429734

Sells onsite April - June &
September - October,
Monday - Saturday 10 AM - 6 PM

*Farm fresh eggs, quality hay and a
variety of vegetables, flowers and
herb plants from greenhouses.*

Oliver Creek Farm

P.O. Box 999
Troy

Justine Platt
(434) 284-2654
jdplatt46@gmail.com
facebook.com/olivercreekfarm

Sells onsite by appointment
*100% grass-fed Angus beef raised
without the use of growth hormones,
steroids, or antibiotics. Beef shares
available. Farm-stay AirBnB cottage.*

GREENE

Blue Ridge Natural Beef

P.O. Box 1108
Stanardsville

Jim Call
(434) 996-5436
jim@www.brnbbeef.com
facebook.com/lovethebeef

Sells directly to customers
(by phone, mail, or online)

*Angus and Angus/Hereford cross cattle,
free from antibiotics and hormones.
Pasture rotated and never contained.
Whole, Half and Quarter Sales.*

Cair Paravel Farmstead & Lodgings

1336 Pocosan Mountain Rd.
Stanardsville

Whitt & Martha Ledford
(434) 987-6901
www.cairparavelfarmstead.com
cparavel@gmail.com

Sells onsite by appointment,
Farm stays through Airbnb
*Pasture Raised Free Range Chicken,
Eggs, Pork; Artisan Breads and Baked
Goods; Seasonal Products; All critters
pastured, antibiotic free, fed non-
GMO feed from Sunrise Farms.*

Cattle Run Farm

16615 Spotswood Trail
Ruckersville

(915) 408-8136
cattlerunfarmllc@gmail.com
www.cattlerunfarm.com
facebook.com/cattlerunfarmllc

Sells onsite by appointment, online,
and at Greene Farmers Market.

*USDA and VDACS inspected grass-fed,
grain-finished and grass-fed/grass-
finished beef, pasture raised pork and
poultry, seasonal produce and berries.*

LaLa's Garden

734 Haden Martin Road
Palmyra

(434) 760-2351
lalasgardenva@gmail.com
facebook.com/lalasgarden

*Open-pollinated native and
heirloom trees, shrubs, herbs and
tomato and pepper plants.*

Monte Vista Farm

820 Monte Vista Lane
P.O. Box 476
Stanardsville

Patrick & Jessica Fenn
(347) 879-1874
jessica@montevistafarm.com
facebook.com/montevistafarm

Sells directly to customers
(call for availability).

*Seasonal vegetables, herbs, and a
variety of fruits and free range eggs
from pasture raised chickens*

Planet Earth Diversified

165 Earth Way Drive
Stanardsville

Michael Clark
(434) 985-3570 Press 1
for Ordering Line
packing@planetearthdiversified.com
shop.planetearthdiversified.com

Sells at Charlottesville City
Market, online, by phone, and
at retailers and restaurants

*Arugula, Watercress, Salad Mix,
Microgreens, Herbs, Ginger,
Turmeric, CBD Extracts, Pesto,
Roasted Peppers, and Ginger Ale*

Spring Gate Farm

6675 Fredericksburg Road
Barboursville

Jane W. Hammond
(434) 531-8547
springgatefarm@gmail.com
www.springgatefarm.com

Sells online to retail, wholesale and
grocery stores and at fiber festivals.

*Cashmere and merino fiber and
products made from our cashmere
goats and merino sheep.*

LOUISA

Apfel Farms

192 Saddleback Farm Lane
Bumpass

Angela Cleary
(540) 645-7095
apfelfarms@yahoo.com

Sells at Local Farmers Markets,
Delivery available

*Seasonal Produce, Herbs, Apples,
Eggs, Rabbit, Hard and Soft Goat
and Sheeps Milk Cheese, Baked
Goods, Apple Butter, Raw Honey*

Delly's Delights Farm

1009 Vawter Corner Rd
Louisa

Connie DeLamater
(410) 476-3821
Connie@DellysDelightsFarm.com
facebook.com/Dellys-Delights-
Farm-124329830964007

Sells onsite by appointment, advance
orders and Farmers Markets.

*Naturally Raised Lamb, Hand Dyed
Yarn, Sheepskins, Hand Felted
Creations and Felting Classes*

Forrest Green Farm

2317 Evergreen Road
Louisa

Krista & Rob Rahm
(434) 882-2648
forrestgreenfarm@rahmweb.com
www.forrestgreenfarm.com

Sells onsite (Thursday - Monday
10 AM - 5 PM, year round), online,
wholesale, restaurants and retail
stores (see website for more info)

*Offers herbal education, classes,
400 varieties of herbs, vegetables
and flowering plants, pasture raised
chickens, grass-fed/finished beef,
eggs, herbal teas, dips, seasonings,
and personal care products.*

Green Acres Louisa VA, LLC

436 Green Acres Farm
Bumpass

(301) 641-8999
julie@greenacreslouisava.com
www.greenacreslouisava.com

Sells and delivers at specific
locations throughout Central
VA and DC Metro Area

*Pastured Black Angus Beef
and Berkshire pork*

HANK Cattle, LLC

1018 Holland Creek Road
Louisa

Hunter & Kristin Watkins
(540) 894-7765
hankcattle@gmail.com
www.hankcattle.wordpress.com
facebook.com/hankcattlellc

*Simmental sand Sim-Angus seedstock.
Strives to continue developing high quality
Simmental and Sim-Angus cattle by
working to constantly improve genetics.*

Happy Branch Farm

628 Bowlers Mill Run
Gordonsville

Virginia Ashley
(540) 834-7793
happybranchfarm@gmail.com
facebook.com/happybranchfarm

Sells onsite by appointment, online
and at Albemarle Farmers Market

*Seasonal Produce and Herbs, Cut Flowers,
mushrooms and Bedding Plants*

Leach Family Farms

3588 Bethany Church Road
Bumpass

James Leach
(434) 409-1274
leachfamilyfarms@gmail.com
www.leachfamilyfarms.com

Sells online. Offers delivery to Rich-
mond, Charlottesville, and other
areas. Contact for more information.
Farm tours available by appointment.
Pastured eggs and whole or cut chickens

Meeting House Farm/ Grubby Girl Handmade Bath Products

1749 Rock Quarry Road
Louisa

Amanda Welch
(540) 270-5229
amanda@grubbygirl.com
www.grubbygirl.com

Sells online, at local retailers, and
by appointment at the farm

*Honey and Hand-Crafted Soaps & Bath
Products (using all-natural botanicals
grown locally at Meeting House Farm)*

Meredith Farm

2820 Gardners Road
Mineral

Barret & Joanna Meredith
(804) 929-1798
meredithfarmcsa@gmail.com
facebook.com/people/Meredith-
Farm/100064833302837

Sell onsite and through
Meredith Farm Local Food CSA
*Grass-Fed Beef, Pasture-Raised Chicken,
Pork, Eggs, Seasonal Fruits and Vegetables*



Cheese
& Dairy



Specialty
Products



Meat



Produce



Poultry/
Eggs



U-Pick



Fruit



Community Supported
Agriculture

Phantom Hill Farm

64 Phantom Hill Drive
Louisa

Kathryn Hanks & Chris Pohl
(540) 894-7901
www.phantomhillfarm.com
phantomhillfarm@gmail.com

Sells online, farm pick-up, and
at Cavalier Produce, Local
Food Hub and Restaurants.

*Microgreens, shoots, baby greens,
roots, oriental vegetables, herbs, and
other seasonal produce. Specialty
soaps, mushroom kits, and gifts.*

Pink House Farm

8628 Jefferson Hwy
Mineral

Clyde Harkrader
(540) 894-1746
charkrader1@gmail.com
www.pinkhousefarm.farm
facebook.com/Pink-House-
Farm-150033298394334

Sells online and at Mineral
Farmers Market

*Pasture-Raised, Heritage Breed Pork,
Chicken and Eggs as well as Grass-
Fed and Grass-Finished Beef.*

Sweetwater Farm

858 Old Apple Grove Road
Mineral

Jerry & Heather Veneziano
facebook.com/MineralHerbFarm

Sells at Mineral Farmers Market.
Contact for updated product info.

Seasonal Produce and Blacksmith work

Vanguard Ranch Natural Gourmet

3427 Valentine Mill Road
Gordonsville

Renard Turner
(540) 967-9706
vanguardranch@gmail.com
vanguard-ranch-natural-gourmet.com

Sells onsite by appointment
and at local retailers

*Organic and All-Natural Free Range
Goat Meats, Vegetables, Herbs,
Squabs, and Home Grown Products.
Concession food truck and catering.*

NELSON

ABC Beef

2370 Buffalo Station Drive
Gladstone

Vail Dixon
(434) 983-8000
abcbeef@gmail.com
facebook.com/ConsciousGrassBeef

Sells onsite by appointment,
online and through delivery.
*Consciously Raised Grass-Fed Beef:
Burgers, Steaks, Ribs, Roasts, Stew Meat,
Organs, Bones and Dog Food Available.*

Allen's Creek Farm

1936 Emblys Gap Road
Roseland

Marcia McDuffie
(434) 277-9216
secondwind@gmail.com
www.allenscreekfarm.org

Sells onsite by appointment
and delivery to Charlottesville
upon request

*Naturally Raised Lamb (Whole
or Half) available spring and fall,
Milk-Fed Baby Lamb (available
April-May), and Occasionally has
Washable Tanned Sheepskins*



Organics from Family Farms Near Our Stores

We partner with growers near our stores to bring you a deliciously
fresh variety of fruits and veggies. We're so committed to organics,
we have our own organic farm and orchard, in Canandaigua, NY.

Wegmans

FARMS

Bethlehem Farms
1566 High Peak Lane
Shipman

Ridgely Harrison
(434) 263-4343
goatridges@gmail.com
Sells onsite on weekends by appointment. Contact for more information on products.
Eggs, Goats, Sheep, Guardian Dogs, Dairy Products, and Wool Products.

Critzer Family Farm
9388 Critzer Shop Road
Afton


(540) 241-3305
critzerfamilyfarm@gmail.com
www.critzerfamilyfarm.com
Sells onsite April - October. Call for farm updates.
Seasonal Produce, Strawberries, Raspberries, Blackberries and Cherries (U-Pick & Pre-Picked), Apples and Peaches. Pumpkins, Ciders, Ice Cream and Mums in the Fall.

Deer Creek Farm
3764 Lowesville Rd
Roseland

Mark Campbell
(434) 277-9104
4nelsoncampbells@gmail.com
www.deercreeksimmental.com
facebook.com/Deer-Creek-Farm-494716967245148
Sells year round by custom orders
Custom beef and lamb by whole, half, or quarter

Double H Farm
arafarm_vg@hotmail.com
double-h-farmva.weebly.com

Place an order online to pick up in Charlottesville or at the farm and Nelson Farmers Market Cooperative
Organically-grown produce, fresh eggs, and free range animals producing pork, lamb, and beef cuts.


Empirical Herbsals at Lucky Moon Gardens
P.O. Box 48
Piney River

Ann Mooney
(434) 962-3011
empiricalherbals@icloud.com
www.empiricalherbals.com
Sells at onsite by appointment
Goat milk herdshare including wild browsed raw milk, yogurt, and chèvre. Berries and produce year-round. Farm Stay BnB & Camping. Fishing for Bass, Walleye, Cats for fee, no license necessary. Whey fed Pork Roast Parties, Exotic Medicinals and Apothecary Preparations.

Goodwin Creek Farm & Bakery
151 Goodwin Creek Trail
Afton

John & Nancy Hellerman
(434) 260-1135
goodwincreekfarm@gmail.com
www.aftonvirginia.com
facebook.com/goodwincreekfarm
Sells online with pick-up options, to retailers, restaurants, and for delivery. Check website/ Facebook for more info.
Seasonal Produce, Free Range Eggs, Fresh Baked Sliced Sandwich Bread, European Style Bread Loaves, Sandwich Rolls, and Specialty Baked Goods

Hungry Hill Farm
89 Williamstown Road
Shipman

Glenn R. Clayton
(434) 263-5336 or (434) 989-3529
info@hungryhillhoney.com
www.hungryhillhoney.com
facebook.com/HungryHillFarm
Sells onsite by appointment, at Charlottesville, Lynchburg, and Nelson County Farmers Markets, and Honey sold in local retail stores and online
Virginia Honey, Beeswax, Candles, Honey Bees, Local Fruits, and Mushrooms

Little Hat Creek Farm
163 Shaeffers Hollow Lane
Roseland

Heather Coiner & Ben Stowe
(434) 277-9304
hello@littleshatcreek.com
www.littleshatcreek.com
facebook.com/littleshatcreek
Sells at IX Art Park, Lexington, and Nelson County Farmers Markets and at Integral Yoga, feast!, and Greenwood Grocery.
Ecologically-grown vegetables and garden starts. Artisinal, wood-fired breads, dry goods, and pastries.

Mount Rouge Farm
74 Mount Rouge Rd
Roseland

Margaret Seaman & Josh Hatter
(434) 989-3540
info@mountrougefarm.com
facebook.com/Mount-Rouge-Farm-608188105929084
Pastured Poultry & Eggs, Ducks, Heritage Breed Pigs, Sheep, Goats, and Rabbits

River Oak Farm
Lowesville

info@riveroakfarm.com
riveroakfarm.com
Sells through online store, at Nelson County Farmers Market, and at local retailers
Pastured poultry (chicken & turkeys), forest-fed heritage breed pork and 100% grass-fed beef

Rodgers Family Farms
4500 Stagebridge Road
Shipman

Patty Rodgers
(434) 987-4531
pcampbellrodgers@yahoo.com
Sells directly to customers and onsite by appointment
Grass-Fed Beef and Pastured Pork



Big Impact of Small Spaces

Cultivate’s Urban Agriculture Collective Farm Manager Jenifer Minor at the 6th Street location

By Faith Schweikert

“C harlottesville is a phenomenal foodie place: the restaurants are gourmet, there’s the wineries, the farms around...we’re very very lucky and well-resourced,” Cultivate Charlottesville’s Outreach and Resource Program Director Aleen Carey said. “But Charlottesville is not a food equity city.”

Cultivate Charlottesville has been working to change this since officially bringing the Urban Agriculture Collective, City Schoolyards program, and Food Justice Network together in 2020.

The UAC addresses the immediate food accessibility needs, growing thousands of pounds of sweet potatoes, collard greens, tomatoes, and other fresh produce on urban farm sites around the city that are then distributed to public and subsidized housing residents at weekly Community Market Days for free. This idea has spurred from the notion that people deserve to have affordable housing and green space for growing healthy foods in their own neighborhoods. When the residents of Friendship Court started the first community garden and as Cultivate currently seeks to find new and more urban spaces to grow within the city, they are reminded of the legacy of food accessibility challenges.

“It goes back to Charlottesville’s history [of razing historically Black neighborhoods in the 1960s],” Carey said. “There were groceries there, there were homeowners there who had their own gardens and were able to grow food they needed and wanted for their family so the setup of moving people meant people didn’t have their own garden space and didn’t have

access to groceries and markets in the same way they had before.”

The potential for healing and connection that can come from green spaces also empowers Cultivate’s work beyond the garden beds through its advocacy arm, the Food Justice Network. Here, staff, volunteers, and interns work to involve local partners, advocates, and residents in dismantling the legacy of lack of food access and addressing its intersections with transportation, racial justice, affordable housing, environmental justice and community trust building.

“We say let’s look at what Charlottesville is like on paper — the policies, the procedures and the strategies that are used — and look at how they haven’t been tied into food equity and look at what we can do to change that moving forward,” Carey said.

Lastly, to further integrate food justice, Cultivate runs the City Schoolyard Garden program at nine area elementary and high schools. This opportunity allows 4,000 students a year to get outside the classroom and develop healthy living and leadership skills through experiential learning practices in the gardens located at their schools.

Whether it’s harvesting vegetables in the summer heat, joining the high school intern cohort in equity and gardening lessons, or distributing healthy snacks to area students, Cultivate Charlottesville is excited to have the community involved in bringing the rich food resources of this area to everyone. If you would like to volunteer or donate, see their website cultivatecharlottesville.org or email grow@cultivatecharlottesville.org for more information.



NEWS FROM PEC

Leading On Local Food

By The Piedmont Environmental Council

We believe that preserving and protecting the farms, fields and forests that are so characteristic to the Piedmont region depends on a strong, vibrant sustainable farm economy that keeps these rural lands economically viable. For more than 50 years, The Piedmont Environmental Council (PEC) has remained steadfast in our resolve to strengthen the rural economy throughout our nine-county region. We've done this by working directly with landowners to conserve farmland and with farm families to deploy management practices that increase productivity while also protecting agricultural soils and the streams that provide our drinking water. And through our *Buy Fresh Buy Local* guide, we hope to promote working farms and the fresh, local food they produce.

Never before has the value of the local food system been more apparent than during Covid-19. The pandemic exposed vulnerabilities and flaws in our national supply chain, increasing demand for local food, animal processors and food pantries. A strange phenomenon occurred: farm products produced in this region were not

directly available to meet local demand because of a shortage of local processing and distribution.

The lesson learned is that we cannot, and should not, rely on just a few globally-scaled producers for food security in our communities. In light of the struggles over the last few years, PEC has doubled down on work to support a sustainable and resilient local food system in four key ways.

Supporting Local Farmers

Farm businesses are the lifeblood of our local rural and agricultural economies. In 2023, PEC published three new *Buy Fresh Buy Local* print publications (including this one!), which connect local farms and producers directly to consumers and are mailed to more than 300,000 households in the region. Together with the online version found at buylocalpiedmont.org, these resources provide a means for farmers to market their products



Loudoun Hunger Relief staff help with the harvest at The Piedmont Environmental Council's Community Farm at Roundabout Meadows. Photo by Hugh Kenny

and help consumers find and purchase local, healthy, fresh food.

Championing Soil Health

Soil is immensely important to our natural ecosystems and agricultural economy. Virginia State Code refers to the best soils as "prime soils," and unfortunately, Virginia is losing this finite resource—which can't be reproduced or replaced—to numerous forms of development. Protecting what remains is essential to ensuring current and future agricultural production and supporting a strong local food system across the Piedmont. Whether you're a farmer, a nature lover, or a food lover, you can join us as an advocate for healthy soils.

Solving Supply Chain Issues

The limited local animal processing capacity that was illuminated during the pandemic has eased somewhat with three new facilities within PEC's nine-county region having come online since Jan. 1, 2021, and the expansion and processing improvements at several others. Still, the major concern of all of these processors has been the availability of trained labor. PEC, in partnership with the American Farmland Trust (AFT) has funded a meat cutter training program that has graduated nearly two dozen qualified workers as of April 2023. PEC and AFT worked with the Rappahannock Center for Education to develop and implement this course, which we hope will be expanded to Virginia's Community College System or other partners to help meet the labor needs outside our region as well.

Farming with Community Support

PEC's Community Farm at Roundabout Meadows, located in Aldie, Va., is part of our direct support of the region's food insecure population. While Loudoun County is one of the wealthiest and most rapidly developing jurisdictions in our country, more than 15,790 Loudoun residents—half of them children—are food insecure, and these numbers are rapidly increasing. With the help of hundreds of volunteers each year, we donate 100 percent of what is grown at our community farm to Loudoun Hunger Relief. Through this vital partnership, and through the distribution of produce to approximately 15 other partner organizations, this food goes directly into the hands of those who need it most. Volunteers are needed for ongoing planting, harvest, and sorting produce through the end of October. Community members interested in volunteering at the Community Farm can visit pecva.org/farmvolunteer to learn more!

Photo by David Anhold

THIS GUIDE IS A PUBLICATION OF THE Piedmont Environmental Council

Since 1972, The Piedmont Environmental Council has worked to protect and restore the lands and waters of the Virginia Piedmont, while building stronger, more sustainable communities.

We achieve our mission by working with community members to conserve land, support local farmers and food systems, champion smart land use decisions, improve wildlife habitat and water quality, increase public access to nature, and build well connected towns with ample trails and transportation, and through advocacy for policies that protect and preserve our rural landscape and economies.

We are pleased to have helped our nine-county region protect more than 439,000 acres of land with conservation easements — accounting now for nearly 20 percent of the region's entire land area and reflecting an area more than twice the size of Shenandoah National Park. The story of conservation in the Virginia Piedmont is one of the most dramatic private land conservation success stories in America.

PEC is a 501(c)(3) nonprofit, grassroots organization and accredited land trust supported by members who care about the Piedmont. If you're not already a member, we invite you to join PEC today to show your support of local farms and food in and around our region.

Visit our website at pecva.org to:

- Learn about local and sustainable farming;
- Find out how you can protect land;
- Read about building wildlife habitat where you live;
- Browse community events that can help you live more sustainably—or just get outdoors;
- Get involved in the issues shaping your local community.



Become a member
www.pecva.org

Find us on Instagram
[@piedmontenviron](https://www.instagram.com/piedmontenviron)

Find us on Facebook
[facebook.com/pecva](https://www.facebook.com/pecva)

NEWS FROM PEC

Soil is a living and life-giving force

As world population and food production demands rise, keeping our soil healthy and productive is critical. By caring for the soil, we can build healthier communities, stronger economies and a more resilient landscape.

The Piedmont Environmental Council is a proud member of the **Virginia Soil Health Coalition** and supporter of its **4theSoil** campaign to raise general awareness of soil as a critical resource. While soils are complex, taking care of it can be simple. Coalition members follow and promote four core principles of soil health:

1. **Keep soil covered:**

It's the first step in protecting it from erosion, but also buffers soil temperature, slows rainfall runoff and aids rainfall infiltration.
2. **Minimize disturbance:**

Both physical and chemical. This proactive measure can heal and protect properties of the soil and ultimately enhance the biological component of soil life.
3. **Maximize living roots:**

Keeping living plants in the ground throughout the year fuels biological activity and contributes to improved soil structure.
4. **Energize with diversity:**

Use different crop species and integrate livestock where possible to enhance chemical, physical and/or biological aspects of the soil. It improves the whole system.

We all have a role to play in taking care of our soil. Whether we care for the soil on our farmland, urban gardens, front lawns and backyards, or when purchasing produce and meat at the store, we all influence soil health. Join the movement. Take the pledge: www.4thesoil.org/take-the-pledge



Photo by Hugh Kenny



Photo by Hugh Kenny



Photo by Hugh Kenny

GROCERS

ALBEMARLE/CHARLOTTESVILLE

**Animal Connection
All Natural Pet Store**
933 Second Street S.E.
Charlottesville
(434) 825-5472
talktous@animalconnectionva.com
www.animalconnectionva.com

Batesville Market
6624 Plank Road
Batesville
(434) 823-2001
Batesvillemarket.com

Blue Ridge Country Store
518 E Main Street
Charlottesville
(434) 295-1573
Brcsva.com

Crozet Market
5728 Three Notched Road
Crozet
(434) 823-4774
www.crozetmarket.com

Feast!
416 West Main Street
Charlottesville
(434) 244-7800
info@feastvirginia.com
www.feastvirginia.com

**Farmstead Ferments
Mercantile**
330 Valley Street
Scottsville
(434) 286-3302
www.farmsteadferments.com

Foods of all Nations
2121 Ivy Road
Charlottesville
(434) 296-6131
www.foodsofallnations.com

Greenwood Gourmet Grocery
6701 Rockfish Gap Turnpike
Crozet
(540) 456-6431
www.greenwoodva.com

Integral Yoga Natural Foods
923-H Preston Avenue
Charlottesville
(434) 293-4111
www.iyfoods.com

Open Monday-Friday 8 AM - 8 PM,
Saturday 9 AM - 6 PM, and
Sunday 10 AM - 6 PM.
*Full service independent grocery store,
specializing in produce, supplements, bulk
foods, cheese, fresh baked breads, and
featuring a fresh juice & smoothie bar.*

J.M. Stock Provisions
709 West Main Street
Charlottesville
(434) 244-2480
www.stockprovisions.com

Market Street Market
400 East Market Street
Charlottesville
(434) 293-3478
www.marketstreetmarket.net

Market Street Wine
311 E Market Street
Charlottesville
(434) 202-0511
www.marketstwine.com

Pollys Folly
2946 Monacan Trail Road
North Garden
(434) 964-0304
Pollysfolly29.com

Rebecca's Natural Food
1141 Emmet Street Barracks Road
Shopping Center, Charlottesville
(434) 977-1965
www.rebeccasnaturalfood.com

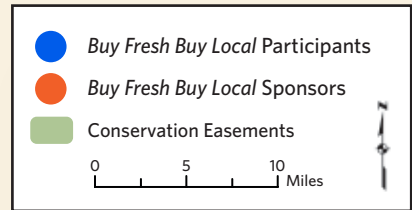
The Virginia Shop
1047-B Emmet Stree
Barracks Road Shopping Center
Charlottesville
(434) 977-0080
www.thevashop.net

Wegmans
100 Wegmans Way
Charlottesville
(434) 529-3200
www.wegmans.com/stores/
charlottesville-va

**Whole Foods Market —
Charlottesville**
1797 Hydraulic Road
Charlottesville
(434) 973-4900
www.wholefoodsmarket.com/
stores/charlottesville



Charlottesville Area



Please check with
farms for hours
before visiting.



- | | | |
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- * **bold** denotes guide sponsors

FARMERS MARKETS

ALBEMARLE/ CHARLOTTESVILLE

Albemarle Farmers Market

Hollymead Town Center
Towncenter Lane, Charlottesville

Contact: Alisa Wildman
(434) 531-2733
albemarlemarket@gmail.com

May - September, Saturdays 8:30 AM - 12:30 PM

Charlottesville City Market

Corner of First Street and Water Street
Downtown Charlottesville

Contact: Justin McKenzie & Lucy Lamm
(434) 970-3371
citymarket@charlottesville.gov
www.charlottesville.gov/619/
Charlottesville-City-Markets

April - November, Saturdays 9 AM - 1 PM
SNAP available after June 2023

Crozet Farmers Market

Parking lot of Crozet United Methodist Church
1156 Crozet Avenue, Crozet

Contact: Al Minutolo
(434) 823-1092
aminutolo@embarqmail.com
facebook.com/Crozet-Farmers-Market-
100207462693229

May - mid-October, Saturdays 8 AM - noon

Earlysville Farmers Market

Buck Mountain Episcopal Church
4167 Earlysville Road, Earlysville

Contact: Harold Woodard Jr.
(434) 942-8034
earlysvillefarmermarket@gmail.com
earlysvillefarmersmarket.weebly.com

April - October, Thursdays, 4 - 7 PM,
November - April, Saturdays 10 AM - 2 PM

Farmers in the Park

Meade Park on Meade Ave.
300 Meade Avenue, Charlottesville
(434) 970-3371
citymarket@charlottesville.gov
www.charlottesville.gov/619/
Charlottesville-City-Markets

May - September, Wednesdays from 3 - 7 PM

Farmers Market at IX Art Park

522 2nd Street SE, Charlottesville

info@marketcentralonline.org
marketcentral.org/markets

April - October, Saturdays 8 AM - noon
November - March, Saturdays 9 AM - 1 PM
Accepts SNAP and matches up to \$50 in SNAP
using Virginia Fresh Match coupons.

Forest Lakes Farmers Market

Forest Lakes South Pool Parking Lot
1650 Ashwood Blvd., Charlottesville

Contact: Alisa Wildman
(434) 531-2733
forestlakesmarket@gmail.com
facebook.com/ForestLakesFarmersMarket

Late April - October, Tuesdays 4 - 7 PM

Scottsville Farmers Market

Scottsville Pavilion
125 Fleet Street, Scottsville

Contact: Market Manager, Debbie Smith
(434) 286-9267
market@scottsville.org
www.scottsvillefarmersmarket.org
facebook.com/FarmersMarketScottsville

April - October, Saturdays 9 AM - 1 PM
SNAP accepted

Sunset Market at IX Art Park

522 2nd Street SE, Charlottesville

info@marketcentralonline.org
marketcentral.org/markets

May - October, Thursdays 5 - 8 PM

FLUVANNA

Fluvanna Farmers Market

Crofton Plaza (Next to Ace Hardware)
105 Crofton Place, Palmyra

Contact: Peggy Shanklin
(434) 962-2762
fluvanacountyfarmersmarket@gmail.com
facebook.com/Fluvanna-Farmers-Market-
100065111115614

April - October, Sundays 11 AM - 2 PM

GREENE

Greene Farmers Market

40 Celt Road, Stanardsville

Contact: Greene County Economic
Development and Tourism
(434) 985-6663
greenefarmersmarket@gmail.com
greenecommons.com

April - October, Saturdays 8 AM - noon

LOUISA

Mineral Farmers Market

Across from Mineral Town Park
81 Louisa Avenue (US 522 N), Mineral

Contact: Becky Vigon
(540) 854-7626
becky@MineralMarket.org
www.MineralMarket.org

First and Third Saturdays 9 AM - 1 PM. Accepts SNAP.
Match up to \$30/week also available for SNAP users.

NELSON

Nelson Farmers Market Cooperative

Nellysford beside entrance to Stoney Creek
3079 Rockfish Valley Highway (Rt 151)

Contact: Tim Marsh
nelsonfarmersmarketmanager@aol.com
nelsonfarmersmarketcooperative2.godaddysites.com

May - October, Saturdays 8 AM - noon



Photo by Hugh Kenny



ORCHARDS

ALBEMARLE/CHARLOTTESVILLE

Carter Mountain Orchard
1435 Carters Mountain Trail
Charlottesville

Cynthia Chiles
(434) 977-1833
Hello@CarterMountainOrchard.com
www.CarterMountainOrchard.com
facebook.com/CarterMountainOrchard

Sells onsite April - December

In Season U-Pick and Fresh-Picked Peaches and Apples, onsite bakery (apple cider donuts!), Country Store with ready-picked fruit, local produce, pumpkins, apple cider (seasonal), jarred products, hard cider and other specialty products.

Chiles Peach Orchard
1351 Greenwood Road
Crozet

Cynthia Chiles
(434) 823-1583
Hello@ChilesPeachOrchard.com
www.ChilesPeachOrchard.com
facebook.com/ChilesPeachOrchard

Sells onsite April - December

In Season U-Pick and Fresh-Picked Peaches, Apples, Pumpkins and other fruits. Family-friendly events. Hard cider.

Henley's Orchard
2192 Holly Hill Farm Road
Crozet

Sarah & Tim Henley
(434) 823-7848
info@henleysorchard.com or
henleysorchard@gmail.com
www.henleysorchard.com
facebook.com/HenleysOrchard

Sells onsite ("The Shed") June - October, Monday - Saturday 9 AM - 5 PM and Sunday 1 - 5 PM, wholesale, retail and restaurants

Apples, Peaches, Grass-fed Beef and Pork, and Hard Cider.

Spring Valley Orchard
3526 Spring Valley Road
Afton

Cynthia Chiles
(434) 960-9443
Hello@ChilesPeachOrchard.com
www.springvalleyorchard.com
facebook.com/SpringValleyOrchard

Sells onsite and U-Pick, June - July (see website for specific dates/hours)

Sweet Cherries

Twin Springs Farm
Shipman

Gary Scott
(434) 964-6911
tsfncva@protonmail.com

Sells through direct market, farmers markets, and wholesale

Ecologically grown Blueberries, Strawberries, Lettuce, Spinach, Greens, and other produce.

Vintage Virginia Apples & Albemarle Ciderworks
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Charlotte Shelton
(434) 297-2326 or (434) 979-1662
fruit@albemarleciderworks.com
www.albemarleciderworks.com

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(434) 589-7215
fruithillorchard@gmail.com
www.fruithillorchard.com
facebook.com/fruithillorchard

Sells onsite Mid-July - November, U-Pick when available, Monday - Saturday 10 AM - 6 PM

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(434) 263-8843
theappleshed1@gmail.com
facebook.com/theappleshedva

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John Bruguiera
(434) 277-5516
apples@dickiebros.com
dickiebros.com
facebook.com/DickieBrothersOrchard

Sells July - January at Farm Stand, Thursday - Saturday 10 AM - 5 PM and Sunday 12 - 4 PM. U-Pick available from mid-July to November.

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Drumheller's Orchard
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Lovingston

Morgan Drumheller
(434) 263-5036
info@drumhellersorchard.com
facebook.com/drumhellersorchard
www.drumhellersorchard.com

Sells onsite in summer and fall. Also at Williamsburg and St. Stephen's Church Farmers Markets.

U-Pick blueberries (May - June), U-Pick blackberries (July - August), pre-picked peaches (June), Apples begin ripening late June and continue to late fall. Farm market also has famous banana peach bread (June - September), canned/jarred items, fresh apple cider, soft serve peach and vanilla ice cream.

Fitzgerald's Orchard
728 Harpers Creek Lane
Tyro

Tommy & Donna Fitzgerald
(434) 277-5798

Sells onsite at farm stand

Many varieties of fresh picked apples and apple cider

Saunders Brothers Farm Market
2717 Tye Brook Highway
Piney River

(434) 277-5455
csaunders@saundersbrothers.com
www.saundersbrothersfarmmarket.com
facebook.com/SaundersBrothersFarmMarket

Sells onsite in season

Sells local produce, farm raised beef and pork, and a wide variety of jams, jellies, and pickles.



Little Hat Creek Farm Connection Forged Through Food

By Faith Schweikert

The line that spreads into the flow of traffic at the Little Hat Creek stall at the IX Park Farmers Market in Charlottesville says it all. Customers crane their necks to see if their beloved Danish rye bread or braided pretzel croissant has sold out yet, with their arms full of garden shoots, greens, squashes, and root vegetables from the diversified ecological vegetable farm and wood-fired bakery operation.

This farmer's market type of love grew out of owners, Heather and Ben's own connection. She had spent her grad school years baking and delivering bread as a type of therapy and he had been wanting to start a farm following his experiences working on Waterpenny Farm in Sperryville. After meeting at an old time music festival and staying in touch, in a proposal that started it all, he said they should do farmer's markets together.

Ten years later, they've been busy expanding their farming and baking space, their markets, and their family. They believe strongly in the power of community, growing from the land they are on, and are passionate about both being and supporting other local businesses. Their formation of the Common Grain Alliance, a collective that seeks to revitalize the grain economy in Virginia and the Mid-Atlantic, is just one example of this.

Like you, Heather uses her purchasing power to buy local, baking 100% of her dry

goods (crackers, cookies, and granola) and up to 35% for her naturally-leavened breads from Mid-Atlantic grains. Instead of milling themselves, they utilize the historic and naturally hydro- powered Woodson's Mill near their farm to do the majority of the milling.

Being regionally-minded in this way, brings them back to basics in farming too. Just as they want the wheat they source to be grown sustainably in combination with other crops like buckwheat, millet, and rye, they want their own vegetables to be grown using farming practices that enrich the soil instead of depleting it as is common in industrial agriculture operations.

Ben uses cover crops such as hairy vetch and sorghum-sudangrass and hay mulch to cultivate a vibrant soil microbiota. This effort also replaces tilling as a natural way to prepare the soil.

"You're feeding soil biology," he says of the cover cropping and mulching. "All the roots are doing things that are invisible to us, but they're doing things with the little microbes and they're keeping them happy and then you till and you disrupt it. Bare soil is like soil in agony."

This season, Little Hat Creek is looking forward to working with their talented, returning staff, and eating really good food.

You can find them at the IX Art Park Markert in Charlottesville, the Lexington Market in Lexington, and the Nelson Market in Nellysford or at **littlehatcreek.com**.

Interested in becoming a sponsor?

Contact bfbf@pecva.org for more information.

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Photo by Hugh Kenny

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The Piedmont Environmental Council is a community supported, locally focused nonprofit dedicated to protecting and restoring the lands and waters of the Virginia Piedmont, while building stronger, more sustainable communities.



Photo by Hugh Kenny

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