



Piedmont  
Environmental  
Council

## LOUDOUN COUNTY

2021-  
2022  
FOOD GUIDE



# BUY FRESH BUY LOCAL



FRESH FOODS FROM LOUDOUN COUNTY'S FAMILY FARMS

## CSAs (COMMUNITY SUPPORTED AGRICULTURE)

### 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.



Cheese  
& Dairy



Specialty  
Products



Meat



Produce



Poultry/  
Eggs



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*



#### Catocin Creamery

17434 Canby Road  
Leesburg

Erin Walter  
(248) 755-9673  
contact@catocincreamery.com  
www.catocincreamery.com

Sells at Farmers Markets,  
Cheese CSA, Local Retailers  
and Restaurants

*Variety of Artisan Cheeses, Fresh  
Chevre, Herb Chevre, Feta, Aged  
Goat Cheeses, Goat Milk Caramel*



#### Day Spring Farm

21388 Steptoe Hill Rd  
Middleburg

Sean & Jessie Baker  
(540) 687-6036  
dayspring.farm@hotmail.com  
www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk  
and egg), Farm store open for pick  
up and sales Thursday 2-4 PM,  
Saturday 3-5 PM or by appointment.

*Grass fed/finished beef, pasture raised  
pork, poultry and eggs, vegetables,  
raw milk and herbal shares. USDA  
Organic. All Animals Fed Organic,  
Non-GMO and Soy Free. Also offering  
Fermented, Soap and Herbal CSA.*



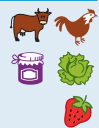
#### East Lynn Farm

19955 Airmont Road  
Round Hill

Mollie Madison  
(571) 257-4243  
locallygrownva@eastlynnfarm.com  
www.eastlynnfarm.com

Sells through CSA

*U-Pick CSA Program: vegetables, herbs,  
flowers, fruits, free-range eggs. 100%  
Pasture-Raised Beef and Lamb, Hay,  
Firewood, and Wool also available. Kosher  
and Halaal Meat Available by Request.*



#### Georges Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@gmail.com  
georgesmillcheese.com

Sells at self service farm store  
open 24/7 year round and Takoma  
Park farmers markets, CSA,  
local retailers and restaurants,  
and online store. Farm tours  
available by appointment.

*Fresh chevre (plain & flavored),  
bloomy rind cheeses, feta, raw milk  
aged cheese, blue cheese, pastured  
eggs, pastured whey fed pork, goats  
milk caramel, goats milk soaps,  
cheese CSA and goats milk gelato*



Photo by Hugh Kenny

Valencia's Produce at the Leesburg Farmers Market

#### Great Country Farms LLC

34343 Snickersville Turnpike  
Bluemont

Mark & Kate Zurschmeide  
(540) 554-2073  
askthefarmer@  
greatcountryfarms.com  
www.greatcountryfarms.com

Sells at the farm market starting  
late March, CSA, U-Pick, Online  
*Seasonal produce, including  
Strawberries, Blackberries, Peaches,  
Apples, Pumpkins plus Honey,  
Eggs, Cider Donuts & Pies!*



#### Lily's Garden LLC

18035 Lincoln Road  
Purcellville

Lily Florenz  
(917) 517-3174  
lilysherbarden@gmail.com

Sells through CSA and  
local restaurants

*Heirloom Tomatoes, Culinary Herbs,  
Specialty Salad Greens, Squash,  
Cucumbers, Peppers and More!*



#### Lost Corner Farm

43702 Hibler Road  
Leesburg

(571) 420-3031  
info@lostcornerfarm.com  
www.lostcornerfarm.com  
facebook.com/LostCornerFarmVA

Products can be found at Mom's  
Apple Pie Leesburg, Occoquan and  
Round Hill. CSA pick-up is available  
during store hours. Products also  
sold at Potomac Vegetable Farms'  
Vienna Market and Cultured.

*Seasonal Fruits and Vegetables,  
Free-Range Eggs CSA. Co-op add-ons  
available: Fresh Bread (Mom's Apple  
Pie), bi-weekly mushrooms (Misty  
Meadow Mushrooms), Chevre (Catocin  
Creamery), monthly meat shares  
including organic free-range chicken,  
Grass-Fed Beef, pork, and pet packs  
(Whiffletree Farm). Now offering a  
Fall CSA (October - December).*



#### Loudoun Beef

PO Box 677  
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*



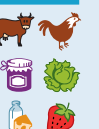
#### Moutoux Orchard

15290 Purcellville Road  
Purcellville

Rob & Maureen Moutoux  
(703) 944-4813  
csa@moutouxorchard.com  
www.moutouxorchard.com

On-farm whole-diet, full  
year CSA program

*Fruits, Vegetables, Pastured Eggs,  
Grass-Fed Meats, Dairy, Grains*



#### Potomac Vegetable Farms

9627 Leesburg Pike,  
Vienna (Mailing Address)  
38369 John Wolford Road,  
Purcellville (Farm stand)

Hana Newcomb  
(540) 882-3885 (leave message)  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com

Market Style CSA (on-farm),  
Farmstand July-Oct (Thursday -  
Friday 12 - 4 PM, Saturday - Sunday  
10 AM - 4 PM), Leesburg Farmers  
Markets (Saturday)

*Ecologically Grown Vegetables & Herbs;  
Other local products at farmstand  
(meat, cheese, flowers, eggs). We  
are in our 60th season of growing  
vegetables, a women-owned farm in  
Fairfax and Loudoun Counties, and  
we directly market everything that  
we grow on our farms — through  
CSA, markets and roadside stands.*



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Photo by Diana Cowdery



Piedmont  
Environmental  
Council

Post Office Box 460 • Warrenton, VA 20188  
[www.pecva.org](http://www.pecva.org)

Non-Profit Org.  
U.S. Postage  
**PAID**  
Permit No. 57  
Culpeper, VA



## CSAs (continued)

### Second Spring Farm

38205 John Wolford Road  
Purcellville

David Giusti  
(703) 915-2173  
david@secondspringcsa.com  
www.secondspringcsa.com

CSA focused on 'staple' vegetables, ecological growing methods only, \$498 for 20 weeks. CSA pickup locations in Leesburg, Ashburn, Purcellville, and around the DC suburbs.

*Tomatoes, Cucumbers, Zucchini, Potatoes, Onions, Peppers, Spinach, Lettuce, etc.*

### Spring House Farm

16848 Hamilton Station Road  
Hamilton

Andrew & Liz Crush  
(540) 822-0556  
info@springhouse.farm  
www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

*Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef and Lamb, Pasture-Raised Chicken, Eggs, Local Honey, South Mountain Creamery products, other locally-produced items, and Seasonal Vegetables!*

### Tranco Farms Garden

19004 Harmony Church Rd  
Leesburg

Erin Bajada  
(301) 310-5599  
enfoye@gmail.com  
erin505.wixsite.com/  
trancofarmsgardensca

Sells on-site by appt, at Purcellville Farmers Markets, Berryville Farmers Market and Magnolias at the Mill

*Organic, hand-selected, first-choice vegetables for all CSA members and local community. Seasonal Vegetables, Herbs, Cut Flowers, Eggs.*

### Wegmeyer Farms

38299 Hughesville Road  
Hamilton

Tyler & Harriet Wegmeyer  
(540) 751-1782  
wegmeyerfarms@yahoo.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, CSA Pick-Up*

Wegmeyer Farms at Gilbert's Corner, Intersection of Rt. 15 and Rt. 50

*U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up*

Wegmeyer Farms at Oatlands, 7 miles south of Leesburg on Rt. 15  
*U-Pick Strawberries*

### Willowsford Farm

23595 Founders Drive  
Ashburn

(571) 297-6900  
farm@willowsfordfarm.com  
www.willowsfordfarmcsa.com  
facebook.com/willowsfordfarm

Sells online at [www.harvie.farm/farm-stand/willowsford-farm](http://www.harvie.farm/farm-stand/willowsford-farm); CSA pickup at the Farm in Ashburn and Aldie and local delivery

*Seasonal Produce and Fruit, Honey, Poultry, Pork, Local Grass-Fed Meats, Dairy, Baked Goods*

## FARMSTANDS

### Brossman's Farm Stand

14740 James Monroe Hwy  
Leesburg

Rick & Stephanie Brossman  
(703) 777-1127  
www.brossmansfarm.com  
facebook.com/BrossmansFarmStand

Open daily May - October, 9 AM - 6:30 PM, Farm Stand and U-pick

*Seasonal fruits (including peaches, nectarines, melons, berries, apples and more) and vegetables (including asparagus, pumpkins, sweet corn, peppers and more), homemade jams, jellies, pickles, and more, baked goods and ice cream and nursery/garden. Check website for full offerings.*

### Butterfly Hill Farm Store

38673 Charles Town Pike  
Waterford

Catie & Gerry Dutcher  
(703) 475-3011  
catie@butterflyhill.net  
www.butterflyhill.net

Farm Stand open April-December, check Facebook for updates  
*Alpaca fiber products as well as country antiques and local farm products*

### Crooked Run Orchard

37883 East Main Street  
Purcellville

Sam & Uta Brown  
(540) 338-6642  
crookedrunorchardpyo@gmail.com  
facebook.com/CrookedRunOrchard

Sells at farmstand and U-pick (Summer and Fall, see Facebook for availability and hours).

*Asparagus, Cherries, Blackberries, Peaches, Plums, Gooseberries, Pears, Apples, Herbs, Veggies, Pumpkins*

### Day Spring Farm

21388 Steptoe Hill Rd  
Middleburg

Sean & Jessie Baker  
(540) 687-6036  
dayspring.farm@hotmail.com  
www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk and egg), Farm store open for pick up and sales Thursday 2-4 PM, Saturday 3-5 PM or by appointment.

*Grass fed/finished beef, pasture raised pork, poultry and eggs, vegetables, raw milk and herbal shares. USDA Organic.*

### Faith Like a Mustard Seed Farm

42906 Lucketts Road  
Leesburg

Patricia Glaeser  
(571) 291-4150  
farmer@  
FaithLikeAMustardSeedFarm.com  
www.faithlikeamustardseedfarm.com

Sells on-site farm store

*Loudoun Grown Pasture Raised Lamb, Beef, Chicken. Coffee shop with Baked Goods and Sandwiches on the weekends*

### Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy  
Leesburg

John Whitmore  
(703) 777-2100 (Farm number)  
(703) 771-8982 (Daily recording during season)  
veggie15@aol.com or  
farmerjohnsmarket@gmail.com  
farmerjohn@farmerjohnsleesburg.com  
facebook.com/FarmerJohnsMarket

Sells On-Site Mid June-Thanksgiving, 8 AM-Sunset  
*Large Selection of Seasonal Produce, Ethnic Vegetables Greens, Varieties of Peaches, Corn, Cantaloupes, Sugar Baby Watermelons and Tomatoes*

### George's Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@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, goats milk caramel, goats milk soaps, cheese CSA.*

### Homestead 1870 Farm

12117 Harpers Ferry Road  
Hillsboro

(540) 751-8088  
info@homestead1870.com  
www.homestead1870.com  
facebook.com/homestead1870

Sells on-site 7 AM-9 PM and at farmers market

*Homemade jellies and jams, sodas, eggs, baked goods, and other local farm products.*

### Long Stone Farm Stand

38212 Long Lane  
Lovettsville

Casey Wisch  
(540) 454-2505  
info@longstonefarmva.com  
www.longstonefarmva.com  
facebook.com/longstonefarmva

Buy where your food is produced! Our onsite farm store is open year-round 8 AM - 8 PM.

*We sell individual cuts of pastured-raised pork, chicken, beef, chicken and duck eggs, small-batch salamis and other local farm products. Buy in bulk by reserving one of our pork, beef or chicken shares! Follow us on social media to learn more about our educational farm dinners and other farm-to-fork events! We are currently booking private farm tours! Visit our website for more information about offerings and our restaurant partners.*

### Paige's Pit Stop—Farm Store

39810 Charles Town Pike  
Waterford

Paige Critchley  
(703) 727-2395  
PaigeCritchley@aol.com  
facebook.com/Paiges-Pit-Stop-Farm-Store-  
Produce-1718203725160769

Located in the Green Barn on the Animal Shelter access road at the corner of Rt. 9 & Rt. 704

*Local Meats, Chicken & Duck Eggs, Jams, Salsas, Local Honey, Produce (in-season), Baked Goods, Bread & Pies, Baking Mixes, Cider, Pickled Items, BBQ Sauces, Fudge*

### Potomac Vegetable Farms

9627 Leesburg Pike, Vienna  
(Mailing Address)  
38369 John Wolford Road  
Purcellville (Farm stand)

Hana Newcomb  
(540) 882-3885 (leave message)  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com

Market Style CSA (on-farm), Farmstand July-Oct (Thursday - Friday 12 - 4 PM, Saturday - Sunday 10 AM - 4 PM), Leesburg Farmers Markets (Saturday)  
*Ecologically Grown Vegetables & Herbs; Other local products at farmstand (meat, cheese, flowers, eggs)*

### Spring House Farm

16848 Hamilton Station Road  
Hamilton

Andrew & Liz Crush  
(540) 822-0556  
info@springhouse.farm  
www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

*Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef, Goat, and Lamb, Pasture-Raised Chicken, Eggs, and Local Honey, Trickling Springs Dairy products, Seasonal Vegetables!*

### Stoneybrook Organic Farm and Market

37091 Charlestown Pike  
Hillsboro

Matt Scott  
(540) 668-9067  
info@stoneybrookfarm.org

Sells on the farm and at farm stand  
*Farm: Produce, Grass fed Beef, Free Range Poultry and eggs. Hay and Grains.*

*Farm Market: Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods, Dine in and to go Sandwiches, Salads, Soups. On site bakery with fresh stone ground flour in our baked goods.*

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



Loudoun County Farm Bureau is the voice of Loudoun farmers, advocating for their needs to local, state, and national decision makers. Our efforts get results! Recent examples include a Loudoun County purchase of development rights (PDR) program, zoning that prioritizes the protection of critical prime ag soils, and more state funding for farmland preservation.

The Loudoun FB's elected board of active farmers represent a broad range of agriculture including vegetables, hay, row crops, direct market beef and lamb, equine, orchards, and vineyards. FB Members enjoy access to insurance, leadership opportunities and connecting with ag workers around the commonwealth.

Whether you are a farmer or a supporter of farming, we invite you to join us and add your voice to the Loudoun County Farm Bureau!

Find us on  [facebook.com/loudouncountyfarmbureau](https://facebook.com/loudouncountyfarmbureau)



Loudoun County Farm Bureau  
540-751-1111  
[VaFarmBureau.org](http://VaFarmBureau.org)



### Willowsford Farm

23595 Founders Drive  
Ashburn

(571) 297-6900  
farm@willowsfordfarm.com  
www.willowsfordfarmcsa.com  
facebook.com/willowsfordfarm

Sells online at [www.harvie.farm/farm-stand/willowsford-farm](http://www.harvie.farm/farm-stand/willowsford-farm); CSA pickup at the Farm in Ashburn and Aldie and local delivery

*Seasonal Produce and Fruit, Honey, Poultry, Eggs, Local Grass-Fed Meats, Dairy, Baked Goods*



FARMS

Cheese & Dairy

Specialty Products

Meat

Produce

Poultry/ Eggs

U-Pick

Fruit

**A Dozen 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 Beef, Cheeses, Butter, Honey, Thanksgiving Turkeys. Eggs available 24hrs/day 7 days/week.*

**Abernethy & Spencer Greenhouses & Garden Center**  
18035 Lincoln Road  
Purcellville

(540) 338-9118  
info@abernethyspencer.com  
abernethyspencer.com

Sells on site Mon-Sat  
9 AM-5 PM, Sundays 10 AM-4 PM  
March - December

*Vegetables, Plants, Annuals, Perennials, Trees, Shrubs, Organic Supplies*

**Allder School Berries**  
37825 Allder School Road  
Purcellville

Warren Howell  
(540) 454-6488  
allder.school@gmail.com  
facebook.com/Allder-School-Berries-1443693102541523

Sells at Leesburg Wednesday & Saturday Farmers Market and Gilberts Corner Saturday Farmers Market

*Certified Naturally Grown Strawberries, Raspberries (both black and red), Blackberries, Blueberries, Figs, Asparagus, Tomatoes, Roasted Peppers, Cantaloupes and Watermelons, Container and In-Ground Edible Plants, ginger, turmeric, lauki, okra, Indian eggplant, lemongrass, bitter melon and other Indian and SE Asian vegetables.*

**Ayrshire Farm**  
21846 Trappe Road  
Upperville

540-592-7018  
info@ayrshirefarm.com  
www.ayrshirefarm.com  
facebook.com/ayrshirefarmshires

Sells online, products featured at Hunter’s Head Tavern in Upperville, VA, and in many other local restaurants and independent markets.

*Best known for certified organic, Certified Humane®, Non-GMO, heritage breed meats and poultry, Ayrshire Farm produces chicken and turkey, beef, veal, pork, eggs, seasonal produce and compost*

**BARCrott Farm**  
16087 Hamilton Station Road  
Waterford

(703) 405-7214  
BARCrottfarm@gmail.com

By appointment  
*Honey and Lamb, Registered Lambs and Breeding stock*

**Beaucaire Farm**  
Purcellville

Irene & Jim Mandracchia  
(540) 751-0104  
idmandracchia@aol.com  
facebook.com/Beaucaire-Farm-200924916608695

Sells from the farm by appointment  
*Lamb, Tunis wool, yarn, roving and pelts, guineas, turkeys, bees honey, wax and wax products and chicken eggs*

**Bee’s Wing Farm**  
34427 Hollow Oak Road  
Bluemont

Chelsea Belle Graves  
(571) 271-8004  
beeswingfarm@gmail.com  
www.beeswingfarm.com

Sells on-site by appt only, through Flower CSA, Online Store, wholesale to designers and florists

*Specialty Cut Flowers, Floral Design for Weddings and Special Events*

**Beesburg of Leesburg**  
15301 Limestone School Road  
Leesburg

Jesse Vaughn  
(571) 882-2874  
sales@beesburgofleesburg.com  
www.beesburgofleesburg.com

Sells Online; Local Pickup Available  
*Raw Honey, Honey Comb, Wax, Candles, Soaps, Lotions*

**Black Sheep Farm**  
14605 Chapel Lane  
Leesburg

Martha Polkey  
(703) 727-5604  
sheep@budiansky.com  
www.blacksheepfarmva.com

Sells fleeces online, contact online or call for more information

*Merino Fleeces (white and colored), Tanned Sheepskins, Fine-Wool Roving, Breeding Stock, Lamb when Available*

**Blackwater Beef**  
23318 Foxcroft Road  
Middleburg

Emily Miller  
(540) 359-9133  
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, all beef hot dogs, chili, cowboy cheesesteak, steak tips and more.

*Pasture-raised 100% Black Angus beef, grain finished*

**Blackwood Farm**  
20707 St. Louis Road  
Purcellville

Brad & Sue Toohill  
(540) 338-2486

Contact for sales  
*Honey, Eggs, Beeswax Candles, Lip Balm, Soap*

**BLE-COR Farm**  
12048 Harpers Ferry  
Purcellville

Robert & Dawn Blevins  
(540) 668-6992 or (304) 671-3537  
blecorfarmsales@gmail.com  
blecor.weebly.com  
facebook.com/blecorfarm

Sells on-site by appt  
*Beef by the Quarter, Half or Whole*



**Brossman’s Farm Stand**  
14740 James Monroe Hwy  
Leesburg

Rick & Stephanie Brossman  
(703) 777-1127  
brossmanfarmstand@gmail.com  
www.brossmansfarm.com  
facebook.com/BrossmansFarmStand

Open daily May - October, 9 AM - 6:30 PM, Farm Stand and U-pick

*Seasonal fruits (including peaches, nectarines, melons, berries, apples and more) and vegetables (including asparagus, pumpkins, sweet corn, peppers and more), homemade jams, jellies, pickles, and more, baked goods and ice cream and nursery/garden.*  
*Check website for full offerings.*

**Cannabreeze Hemp Farms**  
13554 Breezy Meadow Lane  
Lovettsville

Jeff Boogaard  
(540) 882-4969  
talktous@cannabreezehemp.com  
www.cannabreezehemp.com  
facebook.com/cannabreezehemp

Sells at farm stand, farmers markets, online and through wholesale. See website for full list of markets and retailers.

*Veteran Owned, Virginia Grown organic CBD Hemp products. Extensive list of value-added products on website.*

**Catoctin Creamery**  
17434 Canby Road  
Leesburg

Erin Walter  
(248) 755-9673  
contact@catoctincreamery.com  
www.catoctincreamery.com

Sells at Farmers Markets, Cheese CSA, Local Retailers and Restaurants

*Variety of Artisan Cheeses, Fresh Chevre, Herb Chevre, Feta, Aged Goat Cheeses, Goat Milk Caramel*

**Creek Crossing Farm and Bed & Breakfast**  
37768 Chappelle Hill Road  
Lincoln

Barbara Baroody  
(540) 338-7550  
www.creekcrossingfarm.com

Sells at the farm

*Cream-topped milk in glass jars, butter, heavy cream, tomatoes, squash, corn, blueberries and free range organic eggs.*

**Crooked Run Orchard**  
37883 East Main Street  
Purcellville

Sam & Uta Brown  
(540) 338-6642  
crookedrunorchardpyo@gmail.com  
facebook.com/CrookedRunOrchard

Sells at farmstand and U-pick (Summer and Fall, see Facebook for availability and hours)

*Asparagus, Cherries, Blackberries, Peaches, Plums, Gooseberries, Pears, Apples, Herbs, Veggies, Pumpkins*

**Day Spring Farm**  
21388 Steptoe Hill Rd  
Middleburg

Sean & Jessie Baker  
(540) 687-6036  
dayspring.farm@hotmail.com  
www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk and egg). Farm store open for pick up and sales Thursday 2-4 PM, Saturday 3-5 PM or by appointment.

*Grass fed/finished beef, pasture raised pork, poultry and eggs, vegetables, raw milk and herbal shares. USDA Organic. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.*

**Eagletree Farm and Vineyard**  
15126 Harrison Hill Lane  
Leesburg

Jeff Judge & Lori McKeever  
(703) 851-0699 (text)  
or (703) 777-5208  
lorimckeever@gmail.com  
www.eagletreevineyards.com  
facebook.com/EagletreeFarm

Sells on-site approximately June-July (call first for blueberry picking times)

*U-Pick Blueberries and Winery/Restaurant*

**Earth Wind and Fleece**  
13833 Berlin Turnpike  
Lovettsville

Susan Trask  
(703) 946-7759  
EarthWindandFleece@gmail.com  
EarthWindandFleece.com

Sells on-site, online and at Butterfly Hill Farm Store

*Alpaca fiber, yarn, scarves, hats and other fiber products. Art classes and events.*

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, 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



### East Lynn Farm

19955 Airmont Road  
Round Hill

Mollie Madison  
(571) 257-4243  
locallygrownva@eastlynnfarm.com  
www.eastlynnfarm.com

Sells through CSA

*U-Pick CSA Program: vegetables, herbs, flowers, fruits, free-range eggs. 100% Pasture-Raised Beef and Lamb, Hay, Firewood, and Wool also available. Kosher and Halaal Meat Available by Request.*

### Edgegrove Farm

15401 Edgegrove Rd  
Hillsboro

Kelley Shreffler  
(440) 645-6676  
farmer@edgegrovefarm.com  
www.edgegrovefarm.com

Sells On farm, preorder pickup  
*Pasture raised, non-GMO Berkshire pork, beef, lamb, eggs*

### Endless Summer Harvest, LLC

36474 Osburn Road  
Purcellville

Mary Ellen Taylor  
(703) 431-0689  
met.thelettucelady@gmail.com  
www.endlesssummerharvest.com

Sells online, at Local Farmers Markets, Restaurants and Specialty Stores.

*Hydroponic Gourmet Lettuces, Salad Greens, Microgreens, and Culinary Herbs available year-round*

### Fair Oaks Farm

23718 New Mountain Road  
Aldie

Mollie Madison  
(571) 257-4243  
locallygrownva@gmail.com

*Pasture-Raised Beef, Lamb, Hay, Firewood, Wool. Kosher and Halaal Meat Available by Request*

### Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy  
Leesburg

John Whitmore  
(703) 777-2100 (Farm number)  
(703) 771-8982 (Daily recording during season)  
veggiesman15@aol.com or  
farmerjohnsmarket@gmail.com  
facebook.com/FarmerJohnsMarket

Sells On-Site Mid June-Thanksgiving, 8:00 AM-Sunset  
*Large Selection of Seasonal Produce, Ethnic Vegetables Greens, Varieties of Peaches, Corn, Cantaloupes, Sugar Baby Watermelons and Tomatoes*

### Fields of Athenry Farm

7 W. Washington Street  
Middleburg

Elaine Boland  
(703) 300-5765  
FOA@fieldsofathenryfarm.com  
www.fieldsofathenryfarm.com

Sells On-Site at Farm Shop, Wholesale to Local Retailers and Restaurants  
Thursdays 12 PM-4 PM, Fridays-Sundays 9 AM-4 PM  
FREE Home/Office Delivery

*Beef, Lamb, Pork, Poultry, Turkey, Cheese, Vital Choice Salmon/ Cod, Spices, Bone Broths*

### Fields of Flowers

Patty & Nat Craley  
37879 Alder School Road  
Purcellville

(540) 338-7231  
info@loudounfieldsofflowers.com  
www.loudounfieldsofflowers.com  
facebook.com/Fields-Of-Flowers-101558979933346

Sells On-Site Wednesday - Sunday 9 AM-6 PM, mid-May through mid-October

*U-Pick Flowers and Greenery*

### Georges Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@gmail.com  
georgesmillcheese.com

Sells at self service farm store open 24/7 year round, Takoma Park farmers markets, CSA, local retailers and restaurants, and online store. Farm tours available by appointment.

*Fresh chevre (plain & flavored), bloomy rind cheeses, feta, raw milk aged cheese, blue cheese, pastured eggs, pastured whey fed pork, goats milk caramel, goats milk soaps, cheese CSA and goats milk gelato*

### Great Country Farms LLC

18780 Foggy Bottom Road  
Bluemont

Mark & Kate Zurschmeide  
(540) 554-2073  
askthefarmer@greatcountryfarms.com  
www.greatcountryfarms.com

Sells at the farm market staring late March, CSA, U-Pick, online  
*Seasonal produce, including Strawberries, Blueberries, Blackberries, Peaches, Apples, Pumpkins as well as Honey, Eggs, baked goods and more*

### Grange and Grub

14809 Purcellville Road  
Purcellville

(703) 713-5143  
Miles and Justine Cowan  
grange@grangeandgrub.com  
www.grangeandgrub.com  
facebook.com/GrangeandGrub

Sells on-site by appt. 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 steers), Lamb, Goat; Ready to eat food / meals to go. Animals are non-GMO, antibiotic and hormone free.*

### Greenstone Fields

38223 John Wolford Road  
Purcellville

Barbara Lamborne  
greenstonefields.flowers@gmail.com  
www.greenstonefields.com  
facebook.com/greenstonefields

Sells on-site by appt, through Greenstone CSA (pick ups at North Arlington, Leesburg and on the farm) as well as Potomac Vegetable Farms and Willowsford Farms' CSA programs. 2021 is our last year of farming. Check website for more info, including info on donating flowers in 2021.

*Florganically grown Specialty Cut Flowers, including annuals, perennials, bulbs, woodies and fruiting branches.*

### Gum Tree Farm

21980 Quaker Lane  
Middleburg

Franny Kansteiner  
(540) 592-9561  
goods@gumtreefarmdesigns.com  
www.gumtreefarmdesigns.com  
facebook.com/gumtreefarmdesigns

Sells at store in Middleburg and online at gumtreefarmdesigns.com

*Ultra-Fine Merino Wool Collection for the home + human. Lamb, local honey & granola.*

### Harpers Ferry Family Farm

13471 Harpers Ferry Road  
Purcellville

Linna Walz  
(540) 751-8150  
harpersferryfamilyfarm@gmail.com  
facebook.com/harpersorganic

Sells on-site by appt

*Organic multiple-colored chicken eggs and Organic (no chemicals) turkeys (seasonal).*

### Higgly Farm

35283 Hillock Lane  
Round Hill

CarlaGay Higgins & Michael O. Lyon  
(703) 587-5196  
higglyfarm@rstarmail.com  
www.higglyfarm.com

Sells on-site by appt

*Free-range oversized brown chicken eggs and Guinea eggs, champion alpacas for breeding and sale, alpaca fleece toys for pets*

### Homestead 1870 Farm

12117 Harpers Ferry Road  
Hillsboro

(540) 751-8088  
info@homestead1870.com  
www.homestead1870.com  
facebook.com/homestead1870

Sells on-site 7 AM - 9 PM and at farmers market  
*Homemade jellies and jams, sodas, eggs, baked goods, and other local farm products.*

### Lily's Garden LLC

18035 Lincoln Road  
Purcellville

Lily Florenz  
(917) 517-3174  
lilysherb garden@gmail.com

Sells through CSA and local restaurants

*Heirloom Tomatoes, Culinary Herbs, Specialty Salad Greens, Squash, Cucumbers, Peppers and More!*

### Long Stone Farm

38212 Long Lane  
Lovettsville

Casey & Justin Wisch  
(540) 454-2505  
info@longstonefarmva.com  
www.longstonefarmva.com  
facebook.com/longstonefarmva

Buy where your food is produced! Our onsite farm store is open year-round 8 AM - 8 PM.

*We sell individual cuts of pastured-raised pork, chicken, beef, chicken and duck eggs, small-batch salamis and other local farm products. Buy in bulk by reserving one of our pork, beef or chicken shares! Follow us on social media to learn more about our educational farm dinners and other farm-to-fork events! We are currently booking private farm tours! Visit our website for more information about offerings and our restaurant partners.*

### Lost Corner Farm

43702 Hibler Road  
Leesburg

(571) 420-3031  
info@lostcornerfarm.com  
www.lostcornerfarm.com  
facebook.com/LostCornerFarmVA

Products can be found at Mom's Apple Pie Leesburg, Occoquan and Round Hill. CSA pick-up is available during store hours. Products also sold at Potomac Vegetable Farms' Vienna Market and Cultured.

*Seasonal Fruits and Vegetables, Free-Range Eggs. CSA Co-op add-ons available: Fresh Bread (Mom's Apple Pie), bi-weekly mushrooms (Misty Meadow Mushrooms), Chevre (Catocin Creamery), monthly meat shares including organic free-range chicken, Grass-Fed Beef, pork, and pet packs (Whiffletree Farm). Now offering a Fall CSA (October - December).*



Located in Bealeton, Virginia, Fauquier's Finest Custom Meat Processing, is now Finest Butcher, a federally inspected meat processing facility, offering custom packaging and labeling for beef, pork, lamb, and goat.

[www.FinestButcher.com](http://www.FinestButcher.com)

540-439-7227

[FinestButcherVA@gmail.com](mailto:FinestButcherVA@gmail.com)

## FARMS

### Loudoun Beef

P.O. Box 677  
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](#)

### Lowelands Farm

21344 Steptoe Hill Road  
Middleburg  
  
Rick & Karen Lowe  
(540) 687-6923  
lowelandfarm@aol.com  
www.thehuntbox.com  
  
Sells On-Site by Appointment Only; On-Farm Vacation Rental  
[Herbs, Flowers, Locally Grown and Prepared Herbal and Fruited Honeys, Herbal Wine Vinegars and Dried Herb Blends](#)

### Lydia's Fields at Wheatland, LLC

15120 Planck Lane  
Purcellville  
  
Amy Page & Robert Schubert  
(540) 822-0353  
rschubert@lydiasfields.com  
www.lydiasfields.com  
facebook.com/LydiasFields  
  
Sells on-site and at local Farmers Markets  
[Cultivates a variety of scrumptious heirloom tomatoes, hakurei turnips, arugula, lettuce, herbs, kale, peppers and other greens, figs and more using sustainable practices](#)

### Milcreek Farm

37964 Long Lane  
Lovettsville  
  
Donald Ulmer  
(540) 822-4181  
milcrk@aol.com  
milcreekfarm.com  
  
Sells at Loudoun County Farmers Markets in Cascades, Ashburn and Leesburg and on-farm by appt.  
[Grass & Grain-Fed Beef, Lamb, Pasture Chicken and Eggs, Several Types of Hay, Fencing Materials and Waterers](#)

### Mill Road Farm

19440 Dunlop Mill Road  
Leesburg  
  
Chris Hatch  
(703) 777-1356  
beefhatch@aol.com  
facebook.com/MillRoadFarm  
  
Sells at Leesburg Saturday Farmers Market (year round) Cascade Farmers Market and on-site by appt.  
[Grass-Fed Angus Beef and Pastured Lamb](#)

### Mountain View Farm at BRCS

11661 Harpers Ferry Road  
Purcellville  
  
Jim Misencik  
(540) 300-7640  
mountainvfarm@gmail.com  
www.mountainvfarm.com  
Instagram: @mountainvfarm\_at\_brces  
  
Sells on-site, via webstore and through the Arcadia Center for Sustainable Food and Agriculture. Contact for more information.  
[Seasonal Produce](#)

### Moutoux Orchard

15290 Purcellville Road  
Purcellville  
  
Rob & Maureen Moutoux  
csa@moutouxorchard.com  
www.moutouxorchard.com  
  
On-farm whole-diet, full year CSA program  
[Fruits, Vegetables, Pastured Eggs, Grass-Fed Meats, Dairy, Grains](#)

### New Asbury Farm

41469 Springvalley Lane  
Leesburg  
  
Bill & Joan Baker  
(703) 542-6226  
info@newasburyfarm.com  
www.newasburyfarm.com  
  
New Asbury Farm Lamb available on the farm, at Paige's Pit Stop in Hamilton, and at the Willowsford Farm Stand in Ashburn  
[Sweet and Mild Pasture-Raised Lamb—No growth hormones or antibiotics; Discount for Whole or Half Freezer Lamb. Free-Range Chicken Eggs. No Live Lamb Sales.](#)

### North Fork Fields

36715 North Fork Road  
Purcellville  
  
Sharon DiRenzo  
(703) 346-6117  
direnzos510@gmail.com  
www.northforkfields.com  
  
Sells on-site by appt  
[Certified Humane Producer selling pastured, organic fed and multicolored chicken eggs, organic fed turkeys, and pastured, grass fed hormone and antibiotic free Angus beef. We also offer very fresh, handcrafted extra virgin olive oil packaged in a distinctive and attractive bottle produced in Spain. Contact us for details.](#)

### Oakland Green Farm and Bed & Breakfast

PO Box 100, Lincoln  
Sara Brown  
(540) 338-7628  
www.oaklandgreen.com  
sarabrown8@aol.com  
  
Sells on-site by appt, limited delivery available; Great Country Farms Store, Philomont Store  
[Naturally Raised Angus Beef available by the cut, quarter, or half. Weddings and events as well as Bed & Breakfast.](#)



by Matt Coyle

The first thing you might notice about Buford's Biscuits is the line out the door on the weekends, when they often sell out to their growing loyal customer fan base.

Begun just eight months ago, mid-pandemic, by partners Charles Schech and Lauren Barrett, the new-wave Southern style homemade biscuit sandwich shop in downtown Leesburg blends Appalachian style cuisine with farm-to-table fresh ingredients. From Misty Meadow Mushrooms, Mr. Baker Sausages, and Edwards Ham to Whiffletree Farm eggs, Lost Corner Farm collard greens, and Beechwood Orchard honeycrisp apples to Longstone Farm pork belly, Boon Farm short ribs and even sea salt from the ancient oceans of West Virginia, every ingredient comes from local farmers and dishes are served on local pie tins from Fortessa Table Solutions in One Loudoun.

Charles and Lauren have always wanted to start a restaurant together and have both spent their careers in the restaurant industry. They met when they were both working at The Wine Kitchen and credit its owner, Jason Miller, for instilling in them the importance

of sourcing locally grown foods from nearby farms to run a restaurant the right way.

Biscuit sandwiches are incredibly popular in the South, and the two wanted to bring the regional staple to Northern Virginia for all of us to enjoy. After a night of brainstorming with friends about a name, they landed on Buford's Biscuits, honoring Lauren's father, Buford Barrett, who was the Air Force One pilot for Presidents Ronald Reagan and George H. W. Bush.

The oversized biscuits come in standard flour-based and gluten-free versions, plus Buford's offers eight signature sandwiches. Sides include homemade potato salad, collard greens, a gravy flight, an apple butter flight and grape jelly from a local winery. And in yet another delicious twist of authenticity, Charles and Lauren marinate the chicken for their Nashville and Memphis sandwiches for 24 hours in a sweet tea brine.

On why supporting local matters to them so much, Charles said, "We love to see the farmers come in with mud on their feet, fresh off the farm, and getting to talk directly with them every weekend at the farmers market, where we go to source local, fresh ingredients so our customers can experience a truly local, fresh, delicious biscuit sandwich."

### Old Apple Valley Farms

18260 Calumet Lane  
Round Hill  
  
Joe & Chery  
(540) 554-2498  
Joseph@Guirreri.com  
www.OldAppleValleyFarms.com  
  
Sells online 24/7. We use mailing lists to notify customers by email when each Vegetable/Fruit is ripe. Some U-Pick, some that We-Pick for you. Due to COVID, we ask that customers make appointments to visit farm so that we can ensure social distancing.  
[Vegetable and Herb Seedlings in Spring \(April - June\), Asparagus, Blueberries, Tomatoes, Green Beans, Corn, Peppers, Squash, Apples, Peaches, Pears, Plums, Figs, Chestnuts and Honey from our Hives starting in July. We maximize the use of organic practices.](#)

### Paige's Pit Stop

39810 Charles Town Pike  
Waterford  
  
Paige Critchley  
(703) 727-2395  
PaigeCritchley@aol.com  
facebook.com/Paiges-Pit-Stop-Farm-Store-Produce-  
1718203725160769  
  
Located in the Green Barn on the Animal Shelter access road at the corner of Rt. 9 & Rt. 704  
[Local Meats, Chicken & Duck Eggs, Jams, Salsas, Local Honey, Produce \(in-season\), Baked Goods, Bread & Pies, Baking Mixes, Cider, Pickled Items, BBQ Sauces, Fudge](#)

### Patowmack Farm

42461 Lovettsville Road  
Lovettsville  
  
Beverly Morton Billand  
(540) 822-9017  
info@patowmackfarm.com  
www.patowmackfarm.com  
facebook.com/patowmackfarm  
  
Sells through on-farm retail market by appt. See website for restaurant hours  
[Seasonal Produce and Restaurant.](#)

### Potomac Vegetable Farms

9627 Leesburg Pike,  
Vienna (Mailing Address)  
38369 John Wolford Road,  
Purcellville (Farm stand)  
  
Hana Newcomb  
(540) 882-3885 (leave message)  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com  
  
Market Style CSA (on-farm), Farmstand July-Oct (Thursday - Friday 12 - 4 PM, Saturday - Sunday 10 AM - 4 PM), Leesburg Farmers Markets (Saturday)  
[Ecoganically Grown Vegetables & Herbs; Other local products at farmstand \(meat, cheese, flowers, eggs\). We are in our 60th season of growing vegetables, a women-owned farm in Fairfax and Loudoun Counties, and we directly market everything that we grow on our farms—through CSA, markets and roadside stands.](#)

### Second Spring Farm

38205 John Wolford Road  
Purcellville  
  
David Giusti  
(703) 915-2173  
david@secondspringcsa.com  
www.secondspringcsa.com  
  
CSA focused on 'staple' vegetables, ecological growing methods only, \$498 for 20 weeks. CSA pickup locations in Leesburg, Ashburn, Purcellville, and around the DC suburbs.  
[Tomatoes, Cucumbers, Zucchini, Potatoes, Onions, Peppers, Spinach, Lettuce, etc.](#)

### Silcott Springs Farm

19027 Silcott Springs Road  
Purcellville  
  
Sam & Teresa Grant  
(540) 338-1881 or  
(703) 973-0911 (cell)  
tgrantpt@hotmail.com  
  
Sells at Purcellville Saturday Farmers Market and Loudoun Saturday Farmers Market  
[Pastured- and Grain-Fed Beef and Heritage Pork \(Retail Cuts and Custom Orders\) and Free Range Chicken](#)



## DELIVERING GOOD FOOD WITH A PURPOSE

Support local.  
Save time. Build a more ethical food system.

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[4PFOODS.COM](#)



NEWS FROM PEC

# Leading On Local Food

By The Piedmont Environmental Council

We believe that in order to preserve and protect the farms, fields and forests that are so characteristic of the Piedmont region, we need a strong, vibrant sustainable farm economy that keeps these rural lands economically viable. For 50 years, The Piedmont Environmental Council (PEC) has remained steadfast in our mission to strengthen the rural economy throughout our region. We've done that by working directly to protect farmland and by working with farm families to deploy management practices that increase productivity, while also protecting prime agricultural soils and drinking water. We've also taken a direct role in promoting working farms and the fresh, local food they produce, through products like this *Buy Fresh Buy Local* guide. However, never before has the value of the local food system been more apparent than during the onset of Covid-19.

"The pandemic has exposed vulnerabilities and flaws in our national supply chain by increasing demand for local farmers and food, animal processors and food pantries. We see a strange phenomenon where the beef that is produced in this region is not directly available to meet local needs because of a shortage of local manufacturing and distribution. We can

no longer rely on just a few globally-scaled producers to meet the needs of our local communities. Covid-19 has illustrated the incredible value of strong, sustainable local food systems," said PEC Local Food Systems Coordinator Matt Coyle.

## Fighting Hunger in Our Communities

The Piedmont region of Virginia is one of the most agriculturally productive regions in the world, and yet, hundreds of thousands of families are food insecure. Through partnerships with local farmers, food banks, and funders, PEC has been a leader in fighting hunger in our nine-county region. Between spring 2020 and spring 2021, we have raised over \$300,000 to provide more than 10,000 pounds of beef and pork, 25,000 pounds of vegetables and 35,000 gallons of milk to 24 food pantries. In response to the COVID-19 pandemic, PEC responded quickly to the growing need for food security in the region. We continue to work with community and state leaders to identify a long-term plan to address the nearly 1 in 7 Americans and 1 in 5 children facing food



Matt Coyle, PEC (right) delivers local beef from Karen Way, Ovoka Farm (second from right) to Fauquier FISH. Photo by Marco Sánchez

insecurity in our region.

## Solving Supply Chain Issues

With local meat processors currently operating at 150 percent capacity, local animal farmers must wait one to two years to get a processing slot. We are actively working with the region's animal processing facilities to map the regional processing capabilities and identify areas of improvement. With a generous \$50,000 grant from the Prince Charitable Trusts, we hired a processing consultant who'll tour processing facilities this spring and help us identify ways to increase throughput and efficiency. Together, this work will inform our creation of a regional asset map and accompanying business plan to attract local investment to strengthen the region's food supply chain and food systems as whole.

## Supporting Local Farmers

Farmers are the lifeblood of our local rural and agricultural economies. 2020 has given us tremendous opportunity to support and promote local farms in the process of meeting the region's food needs. In 2020, we launched our new *Buy Fresh Buy Local* website, [BuyLocalPiedmont.org](http://BuyLocalPiedmont.org), and in 2021, we will send out our *Buy Fresh Buy Local* print guide to over 280,000 households in the region. Together, these resources will help local farmers market their products and help local consumers find and purchase local, healthy, fresh food.

## Farming with Community Support

PEC's Community Farm at Roundabout Meadows, located in Aldie, Virginia, 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 14,000 Loudoun residents—half of them children—are food insecure, and these numbers are rapidly increasing. With the abundant help of volunteers, we donate 100 percent of what is grown at the Community Farm to Loudoun Hunger Relief. In response to the increased demand on food pantries during the pandemic, we accelerated our year-two expansion plans at the farm and increased our donations by 400 percent in 2020. In 2021, we aim to build upon our past success with a target of at least 35,000 pounds. Our 2021 volunteer season at the farm kicked off in late March with transplantation of the first seedlings of the year into the fields. 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](http://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 proudly promoted and protected the natural resources, rural economy, history and beauty of the Virginia Piedmont. PEC empowers residents to protect what makes the Piedmont a wonderful place, and works with citizens to conserve land, improve air and water quality and build thriving communities. PEC is a 501(c)(3) nonprofit and accredited land trust.

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, 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 426,000 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 nonprofit, grassroots organization supported by members who care about the Piedmont. Your continuing support makes possible this guide and programs that support our local farmers. 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](http://pecva.org) to:

- ▶ learn about local and sustainable farming;
- ▶ protect land;
- ▶ build wildlife habitat where you live—from butterfly gardens to larger preserves;
- ▶ 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](http://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

# Strengthening Regional Processing

By Matt Coyle, The Piedmont Environmental Council  
and Jacob Gilley, American Farmland Trust

Along with partners American Farmland Trust and Bean Hollow Grassfed, The Piedmont Environmental Council is working to strengthen the region’s animal protein processing capabilities, in hopes of preventing the kind of challenges that arose during the COVID-19 pandemic. We are engaging regional processing facilities to map existing capacity, identify potential bottlenecks that limit optimization, and create strategies to reduce those bottlenecks, in order to attract investment into the local food supply chain. In addition, we’re looking for ways to improve processor access to the skilled and motivated workforce necessary for their successful operation. And, we hope to better understand availability, requirements, and value of product certification to the Piedmont’s animal processors.

With a generous \$50,000 grant from the Prince Charitable Trusts, we have hired a processing consultant who toured regional facilities in the spring 2021 looking for ways to increase throughput and efficiency without compromising meat safety and quality, worker conditions or animal welfare. This work is informing the creation of a regional asset map and business plan intended to attract private investment, along with various grants, in our local processors, who are currently operating at 125%-150% capacity. Many local producers are waiting one to two years to get a processing appointment for their livestock; we hope by expanding processing capacity as quickly and cost-effectively as possible, we can improve the profitability and resilience of these producers and strengthen the food system as a whole.



Matt Coyle, Local Food Systems Coordinator, PEC.  
Photo by Chris Fuller

## Buy Fresh Buy Local and Making Connections

Through free marketing opportunities afforded local farmers in our annual *Buy Fresh Buy Local* guides, PEC’s *Buy Fresh Buy Local* chapters—Charlottesville, Northern Piedmont, and Loudoun— have since 2006 connected multitudes of families to the fresh, local products grown and raised in the Piedmont. To help strengthen those connections even further, PEC staff in 2018 conducted interviews, focus groups and surveys with our *Buy Fresh Buy Local* partners to help us identify challenges for farmers within the Piedmont’s local food system and develop strategies for strengthening local agriculture around the region.

One of those strategies is the 2020 launch of the refreshed *BuyLocalVirginia.org* and *BuyLocalPiedmont.org* websites, which provide a much-needed online presence for our chapter partners. To enhance these online hubs for local food information, PEC is working with our software management partners at MarketMaker™ to improve marketing for our local farmers to bring fresh and local food to consumers. PEC’s well-known and growing *Buy Fresh Buy Local* chapters bring an already established network of local food producers, while MarketMaker provides an improved online presence with an easily searchable interactive map that consumers can use to find local farms and food near them. Visit the statewide *BuyLocalVirginia.org* and PEC’s regional website *BuyLocalPiedmont.org* to see these exciting tools up close!



## Fresh, Local Ingredients

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

Mountain  
View Orchards  
STAFFORD, VA

Supplying pears to Wegmans since 2014. Just one of over 170 family farms we’re proud to feature.





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800.919.FARM | FarmCreditofVirginias.com



rainbow chard  
3.50 ea.  
taste the rainbow!

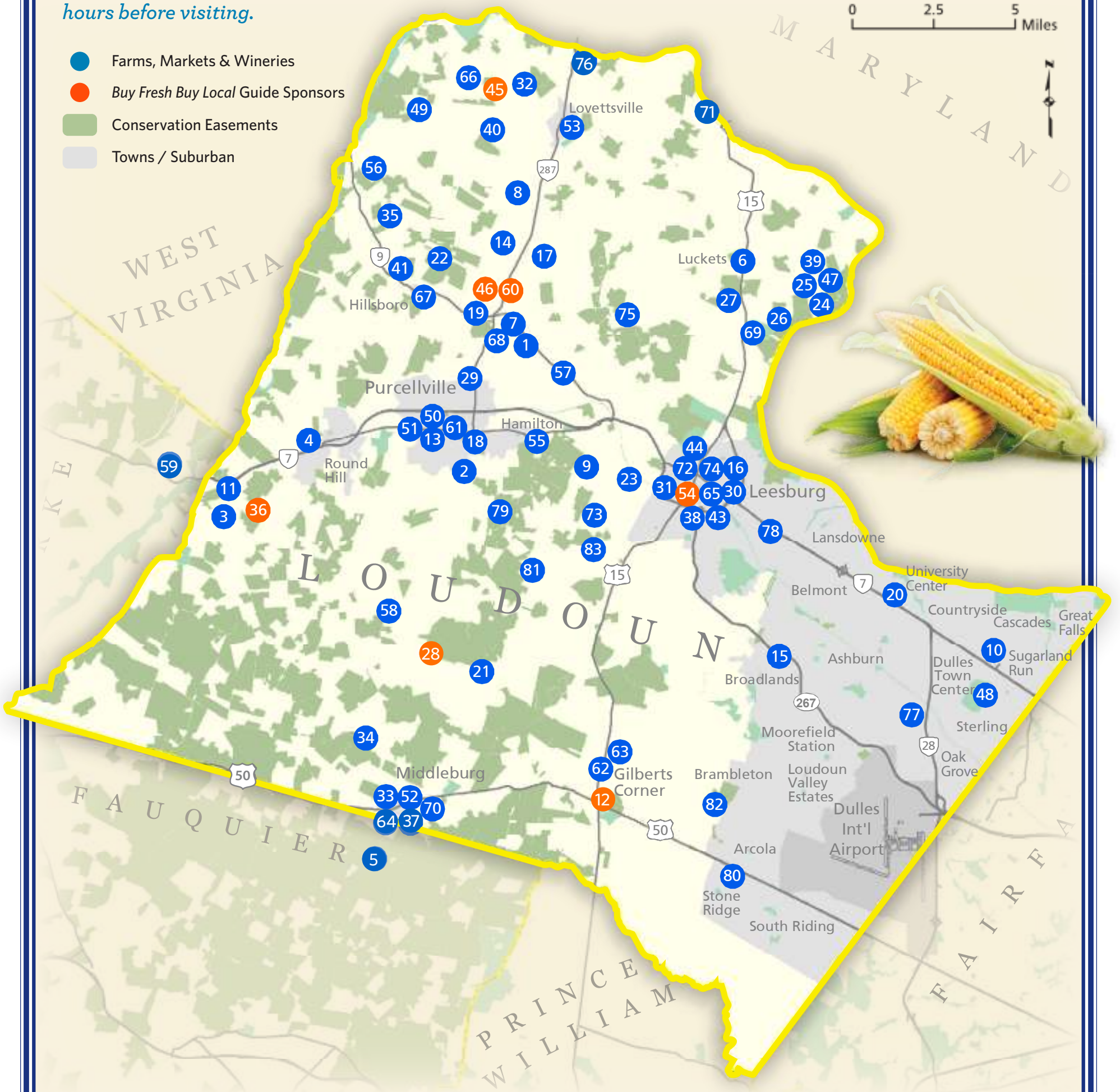
# Loudoun County

*Please check with farms for  
hours before visiting.*



0 2.5 5 Miles

- Farms, Markets & Wineries
- Buy Fresh Buy Local Guide Sponsors
- Conservation Easements
- Towns / Suburban



- |  |   |                                       |                                       |                                       |
|--|---|---------------------------------------|---------------------------------------|---------------------------------------|
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FARMS



Cheese & Dairy



Specialty Products



Meat



Produce



Poultry/Eggs



U-Pick



Fruit

South Fork Farm



39569 Charles Town Pike

Hamilton

Paul & Helen Jester



(540) 882-4018

psjester@msn.com

Sells on-site by appt and online

Pasture-Raised Lamb Whole, Half, or by the Piece, Eggs, Yarn, Sheepskins, Roving and Merino Sheep Breeding Stock

Spring House Farm



16848 Hamilton Station Road

Hamilton

Andrew & Liz Crush

(540) 822-0556

info@springhouse.farm

www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef and Lamb, Pasture-Raised Chicken, Eggs, Local Honey, South Mountain Creamery products, other locally-produced items, and Seasonal Vegetables!

Stoneybrook Organic Farm and Market



37091 Charlestown Pike

Hillsboro

Matt Scott

(540) 668-9067

info@stoneybrookfarm.org

www.stoneybrookfarm.org

Sells on the farm and at farm stand

Farm: Produce, Grass fed Beef, Free Range Poultry and eggs. Hay and Grains.

Farm Market: Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods, Dine in and to go Sandwiches, Salads, Soups.

On site bakery with fresh stone ground flour in our baked goods.

Sunpower Farm



35091 Paxson Road

Round Hill

Jamie Pantel

(540) 494-0005

jaimie@sunpowerfarm.us

www.sunpowerfarm.us

facebook.com/sunpowerfarmv

Sells online or by text; free local delivery is available, pickup on the farm, or items may be shipped.

Grass-fed lamb (whole, ground, or chops), free range chicken and duck eggs, all-natural dog food and horse boarding

Temple Hall Farm



15855 Limestone School Road

Leesburg

(703) 779-9372

templehallfarm@nvrpa.org

www.novaparks.com/parks/temple-hall-farm-regional-park

facebook.com/templehallfarm

Sells on-site April-November, Tuesday-Sunday 9 AM-4:30 PM

Farm Tours, Equestrian Trail, Pumpkin Patch, Annual Fall Festival and Corn Maize, Nature Trail, Local Farm Products, Heritage Livestock, Hay, Straw, Non-GMO Grains, Pasture Raised Pork & Beef, Fresh Eggs

Thousand Hills Farm



P.O. Box 278

Philomont

(571) 233-5820

thousandhillsfarm@live.com

Sells by appointment only; delivery available

Limited availability: grass-fed/ grass-finished beef shares, pork shares, hay, straw

Tranco Farms Garden



19004 Harmony Church Rd

Leesburg

Erin Bajada

(301) 310-5599

enfoye@gmail.com

erin505.wixsite.com/trancofarmsgardencsa

Sells on-site by appt, at Purcellville Farmers Markets, Berryville Farmers Market and Magnolias at the Mill

Organic, hand-selected, first-choice vegetables for all CSA members and local community. Seasonal Vegetables, Herbs, Cut Flowers, Eggs.

WeatherLea Farm and Vineyard



39595 WeatherLea Farm Lane

Lovettsville

(540) 822-5097

info@weatherleafarm.com

www.weatherleafarm.com

Sells directly to customers (contact for more info)

Wool Products, Wine Grapes, Bed & Breakfast and Wedding/Events Venue

Wegmeyer Farms



38299 Hughesville Road

Hamilton

Tyler & Harriet Wegmeyer

(540) 751-1782

wegmeyerfarms@yahoo.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, CSA Pick-Up

Wegmeyer Farms at Gilbert's Corner, Intersection of Rt. 15 and Rt. 50

U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up

Wegmeyer Farms at Oatlands, 7 miles south of Leesburg on Route 15

U-Pick Strawberries

Wellspring Farm



20309 Edgewood Farm Lane

Purcellville

Andy & Deborah Knight

(540) 422-4506

info@wellspringfarmllc.com

Sells on-site by appt

Locally grown lamb, MDGA registered Mini Nubian dairy goats, and show quality market lambs

Willow Hawk Farm



11985 Rolling Hills Lane

Lovettsville

Ashley Wells & Greg Treado

(703) 980-2866

sheep@willowhawkfarm.com

www.willowhawkfarm.com

facebook.com/WillowHawkFarm

Sells on-site by appt, contact for more info

Pasture-raised lamb, washable sheepskins, yarns, fleeces, roving, and other wool products



Georges Mill Farm  
A Taste of Place

by Beth Miller-Herholtz

After a visit to Georges Mill Farm Artisan Cheese, you will leave with both a sense of place and a taste of place. Georges Mill is a “Century Farm,” so named for its continuous operation by the same family for more than 100 years. Located at the foot of the Short Hill mountains in the northwestern corner of Loudoun county, the farm was first owned by John George in the mid-1700s and has been owned by his descendants ever since.

Today, four generations of the original family live on the property, which now includes a working dairy farm and artisan cheese business, on-site farm store, bed-and-breakfast, and agro-tourism. The historic stone house, which operated as a bed-and-breakfast before Covid-19, is run by Fran Wire and her family. They hope to open its doors again soon and continue the tradition of welcoming new friends to the farm.

Fran’s grandson, Sam Kroiz, and his wife Molly are the eighth generation of the George family on the property and are part of a new wave of young people committed to homesteading. The couple met in Alaska and soon found their shared interest in farming. They followed their passion and listened to the pull of Sam’s ancestral roots to fulfill Molly’s desire to produce healthy, sustainable food.

Molly and Sam raise Alpine dairy goats and make artisanal goat cheeses and products. They are passionate about the goats’ diet coming from the land. Goats are considered browsers for their preference for eating at chin and eye level. They enjoy roughage, so they will strip shrubs and trees of leaves

and twigs with a preference for honeysuckle and poison ivy before they’ll turn to grass. Molly and Sam keep about 70 goats in their herd, browsing about 80 acres of land.

One of the highlights of touring the farm is in March and April, during kid season, when the baby goats arrive on the scene and really liven things up! Make a reservation to cuddle and bottle feed the newest arrivals, some just hours old, and all looking for milk, a lap and a hug. Molly said their baby goats are bottle fed with their mother’s milk for about five months, though the baby goats start to supplement their diet with leaves, grass, and hay when they’re just two weeks old.

While you’re still beaming from the thrill of being with the kids, stop in the farm store, which runs on the honor system and is open 24 hours each day. You’ll find an array of products made from the nutritious goat milk, like chèvre, skyr, feta, caramel sauce, fragrant soaps, as well as eggs from their laying hens and various meats from their whey-fed pastured pork. You can also add to your purchase a donation that is used to help feed those in need around the community.

“Farmstead cheese is a unique product. We birth, raise, and milk the animals, then make the cheese. When you eat our cheese you are getting the true taste of place of our farm,” Molly said.

Learn more and plan your visit to Georges Mill Farm Artisan Cheese at [www.georgesmillcheese.com](http://www.georgesmillcheese.com). Follow them on both Facebook and Instagram. Look for them at local shops, farm stands, and select breweries, wineries, and eateries in and around Loudoun county, as well as Falls Church and Takoma Park farmers markets.

Interested in becoming a sponsor?

Contact [bfbf@pecva.org](mailto:bfbf@pecva.org) for more information.



# VINEYARDS

**Loudoun County, Virginia: DC's Wine Country®** boasts exquisite culinary experiences including award-winning wineries grouped into five 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](http://VisitLoudoun.org).**

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

## The Harmony Cluster

### Casanel Vineyards & Winery

17956 Canby Road  
Leesburg  
Nelson & Kathleen DeSouza  
(540) 751-1776  
[info@casanelvineyards.com](mailto:info@casanelvineyards.com)  
[www.casanelvineyards.com](http://www.casanelvineyards.com)

*People, Passion and a Sense of Place. Estate wines with an old world influence and new world techniques including Pinot Gris, Chardonnay, Cabernet Sauvignon, Petit Verdot, Carménère and Norton*

### Dry Mill Vineyards Winery

18195 Dry Mill Road  
Leesburg  
Dean Vanhuss  
(703) 737-3930  
[info@drymillwine.com](mailto:info@drymillwine.com)  
[www.drymillwine.com](http://www.drymillwine.com)

*Traminette, Chardonnay, Chambourcin, Norton, Merlot, Petit Verdot, Chambourcin Rose, Reserve Wines*

### Willowcroft Farm Vineyards

38906 Mount Gilead Road  
Leesburg  
Lew Parker  
(703) 777-8161  
[info@willowcroftwine.com](mailto:info@willowcroftwine.com)  
[www.willowcroftwine.com](http://www.willowcroftwine.com)

*Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Riesling, Seyval Blanc, Vidal Blanc, Traminette, Petit Verdot, Albarino, Rose of Sharon, Chambourcin*

### Zephaniah Farm Vineyard

19381 Dunlop Mill Road  
Leesburg  
Bill Hatch & Bonnie Archer  
(703) 431-1994  
[bonnie@zephwine.com](mailto:bonnie@zephwine.com)  
[www.zephwine.com](http://www.zephwine.com)

*Making wines from grapes grown on our farm!*

## The Loudoun Heights Cluster

### Bluemont Vineyard

18755 Foggy Bottom Road  
Bluemont  
Bruce Zurschmeide, Kevin Rupy  
(540) 554-8439  
[contact@bluemontvineyard.com](mailto:contact@bluemontvineyard.com)  
[www.bluemontvineyard.com](http://www.bluemontvineyard.com)

*Farm Table Red, Farm Table White, Cabernet Franc, Petit Manseng, Cabernet Sauvignon, Petit Verdot, Merlot, Chambourcin, Vidal Blanc, Chardonnay, Albariño, Rosé, Norton, Peach, Strawberry & Apple.*

### Doukenie Winery

14727 Mountain Road  
Purcellville  
Bill Travis  
(540) 668-6464  
[info@DoukenieWinery.com](mailto:info@DoukenieWinery.com)  
[www.doukeniewinery.com](http://www.doukeniewinery.com)

*A variety of wines including Merlot, Cabernet Franc, Sauvignon Blanc, Cabernet Sauvignon, Chardonnay, and Raspberry Wine*

### Hillsborough Winery, Brewery & Vineyard

36716 Charles Town Pike  
Hillsboro  
Kerem & Tolga Baki  
(540) 668-6216  
[tastingroom@hillsboroughwine.com](mailto:tastingroom@hillsboroughwine.com)  
[www.hillsboroughwine.com](http://www.hillsboroughwine.com)

*A Variety of Wines including Manseng, Opal, Ruby, Serefina, Moonstone, Merlot, Cabernet Sauvignon, Carnelian, Bloodstone and Onyx*

### Maggie Malick Wine Caves

12138 Harpers Ferry Road  
Purcellville  
Maggie & Mark Malick  
(540) 905-2921  
[info@maggiemalickwinecaves.com](mailto:info@maggiemalickwinecaves.com)  
[www.MaggieMalickWineCaves.com](http://www.MaggieMalickWineCaves.com)

*215 acre Estate with 30 acres growing 15 varieties of grapes. 100% Female-owned. Award winning wines, picnic area and views and gourmet fare available.*

### Notaviva Vineyards, LLC

13274 Sagle Road  
Purcellville  
Stephen & Shannon Mackey  
(540) 668-6756  
[info@notavivavineyards.com](mailto:info@notavivavineyards.com)  
[www.notavivavineyards.com](http://www.notavivavineyards.com)

*Viognier, Sauvignon Blanc, Cabernet Franc, Chambourcin, Petit Verdot, and Blaufränkisch as well as ciders and beers*

## The Mosby Cluster

### 50 West Vineyards

39060 John Mosby Highway  
Middleburg  
(571) 367-4760  
[information@50westvineyards.com](mailto:information@50westvineyards.com)  
[www.50westvineyards.com](http://www.50westvineyards.com)

*Viognier, Chardonnay, Cabernet Franc, Petit Verdot, Tannat*

### Boxwood Winery

2042 Burrland Lane  
Middleburg  
(540) 687-8778  
[contact@boxwoodwinery.com](mailto:contact@boxwoodwinery.com)  
[www.boxwoodwinery.com](http://www.boxwoodwinery.com)

*Committed to making premium red and white wines in the Bordeaux tradition, but with a distinct Virginia expression.*

### Quattro Goomba's Winery & Craft Brewery

22860 James Monroe Hwy  
Aldie  
Jay DeCianno & David Camden  
(703) 327-6052  
[info@quattrogoombas.com](mailto:info@quattrogoombas.com)  
[www.quattrogoombas.com](http://www.quattrogoombas.com)

*Virginia winery incorporating old world methods, craft brewery, and full kitchen with specialty Sicilian-style pizza.*

## The Potomac Cluster

### Eagletree Farm & Vineyard

15126 Harrison Hill Lane  
Leesburg  
Jeff Judge and Lori McKeever  
(703) 851-0699  
[lorimckeever@gmail.com](mailto:lorimckeever@gmail.com)  
[www.eagletreevineyards.com](http://www.eagletreevineyards.com)

*Estate grown Viognier, Tannat, Cabernet Franc, Chardonnay*



### Fabbioli Cellars

15669 Limestone School Road  
Leesburg  
Doug Fabbioli & Colleen Berg  
(703) 771-1197  
[info@fabbioliwines.com](mailto:info@fabbioliwines.com)  
[www.fabbioliwines.com](http://www.fabbioliwines.com)

*Eclectic selection of award-winning, artisan wines to include White Blends, Sangiovese, Chardonnay, Petit Manseng, Barbera, Meritage, Asian Pear, Chambourcin, Tre Sorelle (Bordeaux Blend), Cabernet Franc, Tannat, Raspberry Merlot, and Port-Style Dessert Wines*

### Hidden Brook Winery

43301 Spinks Ferry Road  
Leesburg  
Eric & Deborah Hauck  
(703) 737-3935  
[info@hiddenbrookwinery.com](mailto:info@hiddenbrookwinery.com)  
[www.hiddenbrookwinery.com](http://www.hiddenbrookwinery.com)

*Variety of Wines including Vidal Blanc, Chardonnay, Rose, Cabernet Sauvignon, Merlot, Reserve*

### The Vineyards & Winery at Lost Creek

43285 Spinks Ferry Road  
Leesburg  
Aimee & Todd Henkle  
(703) 443-9836  
[concierge@lostcreekwinery.com](mailto:concierge@lostcreekwinery.com)  
[www.lostcreekwinery.com](http://www.lostcreekwinery.com)  
[facebook.com/LostCreekWinery](https://facebook.com/LostCreekWinery)

*Variety of wines including Chardonnay, Vidal Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, Bourdeaux-Style Red Blends. Echelon Wine Bar at 32 South King Street, Leesburg.*

## The Waterford Cluster

### 8 Chains North Winery

38593 Daymont Lane  
Waterford  
Ben Renshaw  
(571) 439-2255  
[info@8chainsnorth.com](mailto:info@8chainsnorth.com)  
[www.8chainsnorth.com](http://www.8chainsnorth.com)

*Wines Produced by Estate and Locally Grown Grapes. Wedding/Event Venue.*

### Catoctin Creek Winery

14426 Richards Run Lane  
Purcellville  
Jim Hanna  
(540) 668-7707  
[jimhanna12@gmail.com](mailto:jimhanna12@gmail.com)  
[www.catoctincreekwinery.com](http://www.catoctincreekwinery.com)

*Not open for tastings*

### Corcoran Vineyards & Cider

14635 Corkys Farm Lane  
Waterford  
Lori Corcoran  
(540) 882-9073  
[lori@corcoranvineyards.com](mailto:lori@corcoranvineyards.com)  
[www.corcorancider.com](http://www.corcorancider.com)

*Dessert Wines and Hard Ciders*

### Crushed Cellars Winery

37938 Charles Town Pike  
Purcellville  
Bob Kalok  
(571) 374-9463  
[info@crushedcellars.com](mailto:info@crushedcellars.com)  
[www.crushedcellars.com](http://www.crushedcellars.com)

*Award Winning Wines, including Chardonnay, Traminette, Petit Verdot, Cabernet Franc, Blackberry, Meritage and others; Bruschettas & Dips, Local Organic Cheeses and other farm products*

### Hiddencroft Vineyards

12202 Axline Road  
Lovettsville  
Clyde & Terry Housel  
(540) 535-5367  
[winery@hiddencroftvineyards.com](mailto:winery@hiddencroftvineyards.com)  
[www.hiddencroftvineyards.com](http://www.hiddencroftvineyards.com)

*Petit Manseng, Traminette, Vidal Blanc, Chambourcin Rosé, Chambourcin, Cabernet Franc Rosé, Cabernet Franc, Cabernet Sauvignon, Petit Verdot Dutchman's Creek Blend, Tannat, Novelty Fruit Wine, Port-Style Wine*

### Sunset Hills Vineyard LLC

38295 Freemont Overlook Lane  
Purcellville  
Diane & Mike Canney  
(540) 882-4560  
[information@sunsethillsvineyard.com](mailto:information@sunsethillsvineyard.com)  
[www.sunsethillsvineyard.com](http://www.sunsethillsvineyard.com)

*Chardonnay, Sunset Rose, Sunset Red, Viognier, Cabernet Franc, Merlot, Petit Verdot*

### Village Winery and Orchards

40405 Browns Lane  
Waterford  
Kent & Karen Marrs  
(540) 882-3780  
[info@villagewineryandvineyards.com](mailto:info@villagewineryandvineyards.com)  
[www.villagewineryandvineyards.com](http://www.villagewineryandvineyards.com)

*Viognier, Cabernet Franc, Merlot, Petit Verdot, Elderberry, Apple, Raspberry Wine. Farm Market in renovated barn next to the historic village of Waterford.*



## WINE TASTING SHOPS

### Bogati Winery

35246 Harry Byrd Hwy #190  
Round Hill  
Della & James Bogaty  
(540) 338-1144  
[info@bogatiwinery.com](mailto:info@bogatiwinery.com)  
[www.bogatiwinery.com](http://www.bogatiwinery.com)

*Argentinian inspired winery, focused on producing world-class Virginian wines. Seyval Blanc, Viognier, "Tango Blu", "B-Thin", "Fat Ass Red", Malbec, "Collection I"*

## BREWERIES & DISTILLERIES

### Catoctin Creek Distilling Company

120 West Main Street  
Purcellville  
Scott & Rebecca Harris  
(540) 751-8404  
[info@catoctincreek.com](mailto:info@catoctincreek.com)  
[www.catoctincreekdistilling.com](http://www.catoctincreekdistilling.com)

*Certified Organic and Kosher Spirits: Rye and Malt Whiskey, Gin, bitters and Seasonal Fruit Brandies*

### Quattro Goomba's Winery & Craft Brewery

22860 James Monroe Highway  
Aldie  
Jay DeCianno & David Camden  
(703) 622-9715  
[info@quattrogoombas.com](mailto:info@quattrogoombas.com)  
[www.quattrogoombas.com](http://www.quattrogoombas.com)

*A wide selection of craft beers brewed on site. Snacks, sandwiches, pizza, and charcuterie boards available.*

GROCERS

**For Goodness Sake Natural Foods**  
108-D South Street SE  
Leesburg  
(703) 771-7146  
fgleesburg@gmail.com  
www.fgsleesburg.com

**Healthy by Nature**  
305 East Market Street, Suite O  
Leesburg  
(703) 443-6632  
healthbn@aol.com  
www.healthybynatureva.info

**Loudoun Heritage Farm Museum**  
21668 Heritage Farm Lane  
Sterling  
(571) 258-3800  
hfmuseum@gmail.com  
www.heritagefarmmuseum.org

**Market Salamander**  
200 W Washington Street  
Middleburg  
(540) 687-8011  
catering@market-salamander.com  
www.salamanderresort.com/  
dine/market-salamander#about

**Mom's Apple Pie**  
220 Loudoun Street SE  
Leesburg  
(703) 771-1243  
mom@momsapplepieco.com  
www.momsapplepieco.com

**The Hamilton Mercantile**  
341 East Colonial Hwy  
Hamilton  
(540) 338-7080  
contact@naturalmercantile.com  
www.naturalmercantile.com

**Philomont General Store**  
36550 Jeb Stuart Road  
Philomont  
(540) 338-5792  
info@philomontgeneralstore.com  
www.philomontgeneralstore.com

**Savoir Fare Limited Catering**  
One West Loudoun Street  
Round Hill  
(540) 338-8300  
info@savoirfarelimited.com  
www.savoirfarelimited.com

**Wegmans Dulles**  
45131 Columbia Place  
Sterling  
(703) 421-2400  
www.wegmans.com

**Wegmans Leesburg**  
101 Crosstrail Blvd, SE  
Leesburg  
(703) 669-2044  
www.wegmans.com



RESTAURANTS/CATERERS

**Buford's Biscuits**  
15 Loudoun Street SE  
Leesburg  
(703) 687-7699  
www.bufordsbiscuits.com

**Clydes at Willow Creek Farm**  
42920 Broadlands Boulevard  
Broadlands  
(571) 209-1200  
www.clydes.com/willow-creek-farm

**Cocina On Market**  
7 West Market Street  
Leesburg, Va 20176  
(571) 707-8593  
eat@cocinaonmarket.com  
www.CocinaOnMarket.com

**D.C. Prime Steaks & Lobsters**  
20120 Lakeview Center Plaza  
Ashburn  
(703) 840-2099  
dine@primesteaks.com  
www.dcpriesteaks.com

**Fireworks Pizza**  
201 Harrison St. SE  
Leesburg  
(703) 779-8400  
contact-leesburg@fireworkspizza.com  
www.fireworkspizza.com

**Gold Cup Wine Bar**  
500 North Pendleton Street  
Middleburg  
(540) 326-4070  
www.salamanderresort.com/  
dine/goldcup-wine-bar

**Goodstone Inn Restaurant**  
36205 Snake Hill Road  
Middleburg  
(540) 687-3333  
information@goodstone.com  
www.goodstone.com

**Grandale Vintner's Table**  
14001 Harpers Ferry Road  
Hillsboro  
(540) 668-6000  
catering@grandalerestaurant.com  
www.grandalerestaurant.com

**Harriman's Virginia Piedmont Grill**  
500 North Pendleton Street  
Middleburg  
(540) 326-4070  
www.harrimansgrill.com

**Lightfoot Restaurant**  
11 N King Street  
Leesburg  
(703) 771-2233  
www.lightfootrestaurant.com

**Magnolias at the Mill**  
198 N 21st St  
Purcellville  
(540) 338-9800  
magnolias@magnoliasmill.com  
www.magnoliasmill.com



**Market Burger Fries and Shakes**  
145 West Main Street  
Purcellville  
(540) 751-1145  
eat@marketburger.net  
www.marketburger.net

**Market Table Bistro**  
13 East Broad Way  
Lovettsville  
(540) 822-3008  
info@markettablebistro.com  
www.markettablebistro.com

**Pine Grove Restaurant**  
574 Pine Grove Road  
Bluemont  
(540) 554-8126  
pinegroverest@yahoo.com  
facebook.com/PineGroveRest

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

**The Restaurant at Patowmack Farm**  
42461 Lovettsville Road  
Lovettsville  
(540) 822-9017  
info@patowmackfarm.com  
www.patowmackfarm.com

**Side Saddle Bistro**  
7 W. Washington Street  
Middleburg  
(703) 300-5765  
FOA@fieldsofathenryfarm.com  
www.fieldsofathenryfarm.com

**South Street Under**  
203 Harrison Street SE  
(Below Tuscarora Mill)  
Leesburg  
(703) 771-9610  
www.southstreetunder.com

**Tuscarora Mill**  
203 Harrison St. SE  
Leesburg  
(703) 771-9300  
www.tuskies.com

**What the Heck BBQ**  
Sterling  
(571) 446-0398  
kevin@whattheheckbarbecue.com  
www.whattheheckbbq.com

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



FARMERS MARKETS

**Bluemont Farmers Market**  
E. E. Lake General Store  
18351 Railroad Street  
(Corner of Snickersville Turnpike)  
Bluemont  
(540) 454-8089  
info@loudounfarmersmarkets.org  
loudounfarmersmarkets.org/markets/bluemont  
facebook.com/BluemontFarmersMarket  
*May - October, Sunday 11 am - 3 pm*

**Cascades Farmers Market** SNAP  
Parking lot of the Senior Center  
21060 Whitfield Drive  
Sterling  
(540) 454-8089  
outreach@loudounfarmersmarkets.org  
www.loudounfarmersmarkets.org/  
markets/cascades  
facebook.com/CascadesFarmersMarket  
*May - December, Sunday 9 am - 1 pm*

**Gilberts Corner Farmers Market**  
Intersection of Route 50 and Route 15  
(Northeast corner of the Roundabouts)  
Aldie  
(540) 454-8089  
www.loudounfarmersmarkets.org/  
gilberts-corner-saturday-sunday-market  
facebook.com/gilbertscornerfarmersmarket  
gilbertscornervendors@gmail.com  
*Year round, Saturday and Sunday, 10 am - 3:30 pm*

**Leesburg Farmers Market** SNAP  
Virginia Village Shopping Center  
30 Catoctin Circle SE  
Leesburg  
(540) 454-8089  
facebook.com/LeesburgFarmersMarket  
info@loudounfarmersmarkets.org  
www.loudounfarmersmarkets.org/  
markets/leesburg-market  
*Year round, Saturday May - October 8 am - 12 pm  
and November - April 9 am - 12 pm*  
www.loudounfarmersmarkets.org/  
markets/leesburg-wednesday  
*Seasonal, Wednesday May - October 4 pm - 7 pm*

**Purcellville Farmers Market**  
The Shoppes at Maple and Main Parking Lot  
717 East Main Street (behind Walgreens)  
Purcellville  
(540) 751-8550  
tomatoes@purcellvillefarmersmarket.com  
manager@purcellvillefarmersmarket.com  
www.purcellvillefarmersmarket.com  
facebook.com/PurcellvilleFarmersMarket  
*April - November, Saturdays 9 am - 1 pm  
December - March, Saturdays 10 am - 1 pm*

**Stone Ridge/Wellness Connection Farmers Market**  
Parking lot of Stone Spring Hospital  
24440 Stone Springs Blvd, Dulles  
(703) 327-0335  
marketmgr@wellnessconnectionllc.com  
www.wellnessconnectionllc.com/farmers-market  
facebook.com/FarmersMarketWC  
*Saturdays, April - October, 9 am - 1 pm  
(Check website for updated info)*



Photo by Hugh Kenny



Photo by Marco Sánchez





Photo by Patricia Temples

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The Piedmont Environmental Council is a community supported, locally focused nonprofit dedicated to promoting and protecting the natural resources, rural economy, history and beauty of the Virginia Piedmont.

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