

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 throughout the growing season.

Bee's Wing Farm

34427 Hollow Oak Road
Bluemont

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

Sells onsite by appointment only, through Flower CSA, Online Store, wholesale to designers and florists
Specialty Cut Flowers, Floral Design for Weddings and Special Events

Day Spring Farm

21388 Steptoe Hill Rd
Middleburg

Sean & Jessie Baker
(540) 687-6036
dayspringfarmva@gmail.com
www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk and egg). Farm store open for pick up and sales Thursday and 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.

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, and online
Seasonal produce, including Strawberries, Blackberries, Peaches, Apples, Pumpkins plus Honey, Eggs, Cider Donuts & Pies

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 and online farm store. CSA pick-up is available during store hours.
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).



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. Register online or by email.

Fruits, Vegetables, Pastured Eggs, Grass-Fed Meats (Beef, Pork, Chicken), Dairy, Herbs, Flours, and Dry Goods.

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), Vienna and Purcellville Farmstand July - October, Leesburg Farmers Markets (Saturday)

Ecologically Grown Vegetables & Herbs; Other local products at farmstand (meat,



Photo by Sophia Chappin

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.

Spring House Farm

16848 Hamilton Station Road
Hamilton

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

Sells online 24/7, at farmstand daily 8 AM - 8 PM, and through biweekly CSA.

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
erin@trancofarms.com
erin505.wixsite.com/
trancofarmsgardencsa

Sells onsite by appointment and through CSA.

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, 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

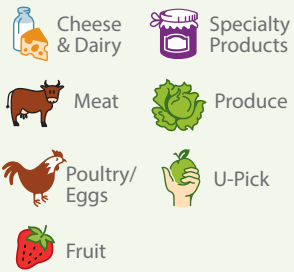


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Your support makes it possible.

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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 baked goods and ice cream, nursery, local eggs and Brossman's honey, jams, jellies, pickles, and more.

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

Dapple Farm

14740 James Monroe Hwy
Leesburg
dapple.farm

Sells at farmstand, online, and at The Wheatland Spring Farm + Brewery Farmers Market with Crosswind Collective
Rescue farm selling duck and chicken eggs, fruits, vegetables, herbs, and flowers

Day Spring Farm

21388 Steptoe Hill Rd
Middleburg
Sean & Jessie Baker
(540) 687-6036
dayspringfarmva@gmail.com
www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk and egg). Farm store open for pick up and sales Thursday and 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.

Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy
Leesburg
(703) 939-7456
farmerjohnsmarket@gmail.com
farmerjohn@farmerjohnsleesburg.com
facebook.com/FarmerJohnsMarket

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

Georges Mill Farm Artisan Cheese

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. Farmers markets, 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.

Homestead 1870 Farm

12117 Harpers Ferry Road
Hillsboro
(540) 751-8088
info@homestead1870.com
www.homestead1870.com
facebook.com/homestead1870

Sells onsite at farm store 7 AM - 9 PM

Homemade jellies and jams, sodas, duck and chicken eggs, baked goods, produce, and other local farm products.

Little Stream Farm

13420 Stream Farm Lane
Leesburg
(703) 777-1640

Sells on the farm; call for times
Eggs from pasture-raised and free to range chickens

Long Stone Farm Stand

38212 Long Lane
Lovettsville
Casey Wisch
(540) 454-2505
info@longstonefarmva.com
www.longstonefarmva.com
facebook.com/longstonefarmva

Sells onsite at farm store and Route 9 Market year-round 8 AM - 8 PM.
We sell individual cuts of pasture-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. Also offers educational farm dinners and tours.

Paige's Pit Stop—Farm Store

39810 Charles Town Pike
Waterford
Paige Critchley
(703) 727-2395
PaigeCritchley@aol.com
facebook.com/paigespitstopfarmstore

Located in the Green Barn 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

Willowsford Farm

23595 Founders Drive
Ashburn
(571) 297-6900
farm@willowsfordfarm.com
www.willowsfordfarmcsa.com
facebook.com/willowsfordfarm

Sells online and 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

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), Vienna and Purcellville Farmstand July - October, Leesburg Farmers Markets (Saturday)

Ecoganically Grown Vegetables & Herbs; Other local products at farmstand (meat, cheese, flowers, eggs)

Sprouting Roots Farm

15669 Limestone School Road
Leesburg
(571) 226-0824
sproutingroots.farm

Offers farm visits to pick your own vegetables, delivery, pick up, and CSA membership.
Regeneratively-farmed, seasonal Indian ethnic vegetables, greens, roots, herbs, and flowers.

Spring House Farm

16848 Hamilton Station Road
Hamilton
Andrew & Liz Crush
(540) 822-0556
info@springhouse.farm
www.springhouse.farm

Sells online 24/7, at farmstead daily 8 AM - 8 PM, and through biweekly CSA.
Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef, Goat, and Lamb, Pasture-Raised Chicken, Eggs, and Local Honey, Tricking 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 market
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.

FARMS

A Dozen Eggs, LLC

37938 Charles Town Pike
Purcellville
(571) 374-9463
info@pastureraisedeggs.com

Sells onsite weekends noon - 5 PM. Delivery available.
Pasture-raised chicken and eggs and USDA Organic beef

Abernethy & Spencer Greenhouse & 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) 338-6412
allder.school@gmail.com
facebook.com/Allder-School-Berries-1443693102541523

Sells at Leesburg Farmers Markets 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, at Hunter's Head Tavern in Upperville, VA, and in other local restaurants and independent markets.
Best known for certified organic, Certified Humane®, Non-GMO, heritage breed meats and poultry, Ayrshire Farm offers quarter, half, and whole shares of beef and pork, as well as monthly meat box pickups.

BARC Croft Farm

16087 Hamilton Station Road
Waterford
(703) 405-7214
BARC Croft Farm@gmail.com

By appointment
Honey

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



MOM'S APPLE PIE BAKERY
220 Loudoun St SE
Leesburg, VA 20175
703.771.8590

MOM'S APPLE PIE HILL HIGH
35246 Harry Byrd Hwy, Suite 120
Round Hill, VA 20141
540.338.1800

MomsApplePieCo.com

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, we are the only dedicated advocacy organization working exclusively to bring the needs of farmers to the attention of decision makers at the local and state levels in Virginia. We are working for you!

Recently we hosted a young farmer's panel connecting the Chair of the Loudoun Board of Supervisors with a diverse range of young producers working in Loudoun. We have met with planning commissioners in Loudoun to push for zoning ordinances supportive of our active agricultural community to be implemented in the zoning ordinance rewrite. We advocated this legislative session for more state funding for farmland preservation and worked to add farm implements such as hoop houses to tax exempt farming tools list.

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://www.facebook.com/loudouncountyfarmbureau)

Loudoun County Farm Bureau
540-751-1111
VaFarmBureau.org




Photo by Hugh Kenny

FARMS



Bee's Wing Farm 
 34427 Hollow Oak Road
 Bluumont
 Chelsea Belle Graves
 (571) 271-8004
 beeswingfarm@gmail.com
 www.beeswingfarm.com

Sells onsite by appointment 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

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
 blecorfarmsales@gmail.com
 blecor.weebly.com


Sells onsite by appointment
Beef by the Quarter, Half or Whole

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, 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)

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

Country Loving Christmas Tree Farm 
 40856 Red Hill Road
 Leesburg

(703) 929-4749
 facebook.com/countrylovingchristmastreefarm
Choose and cut your own Christmas trees: White Pine, Scotch Pine, Norway Spruce, and Red Cedar, Canaan, and Fraser Fir

Day Spring Farm 
 21388 Steptoe Hill Rd
 Middleburg

Sean & Jessie Baker
 (540) 687-6036
 dayspringfarmva@gmail.com
 www.dayspringfarmva.com

Full diet CSA (meat, veggie, milk and egg). Farm store open for pick up and sales Thursday and 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 onsite 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 onsite, online and at Butterfly Hill Farm Store
Alpaca fiber, yarn, scarves, hats and other fiber products. Art classes and events.

East Lynn Farm 
 19955 Airmont Road
 Round Hill

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

Email for wholesale orders
Grass-fed, pasture-raised beef and lamb

Edgegrove Farm 
 15401 Edgegrove Rd
 Hillsboro

Kelley Shreffler
 (703) 869-6994
 farmer@edgegrovefarm.com
 www.edgegrovefarm.com

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

Endless Summer Harvest 
 36474 Osburn Road
 Purcellville

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

Sells online, at Local Farmers Markets, and at farmstand
 Tuesday - Saturday 9 AM - noon.
Hydroponic Gourmet Lettuces, Salad Greens, Microgreens, and Culinary Herbs available year-round

Organics from Family Farms Near Our Stores

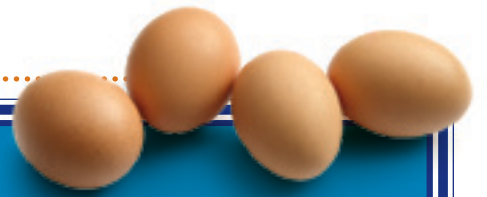
We partner with growers near our stores to bring you a deliciously fresh variety of fruits and veggies. We're so committed to organics, we have our own organic farm and orchard, in Canandaigua, NY.

Wegmans

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.



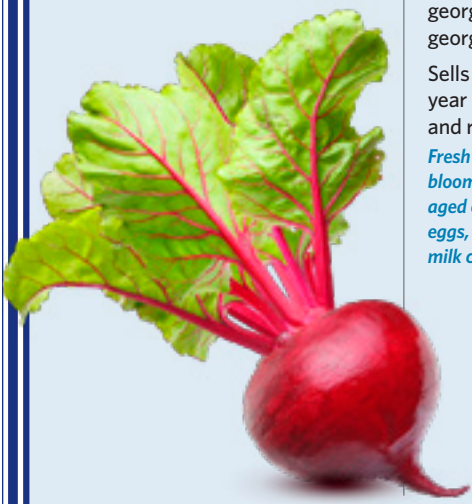
FARMS



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 Halal Meat Available by Request

Far Bungalow Farm 
42517 Farm Lane
Leesburg
(908) 310-6012
farbungalowfarm@gmail.com
Wholesale flowers, CSA & bucket shares, and individual bouquets available online.

Farmer John's Fruit and Vegetable Market 
15520 James Monroe Hwy
Leesburg
(703) 939-7456
farmerjohnsmarket@gmail.com
facebook.com/FarmerJohnsMarket
Sells onsite 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



Farrah's Farm 
34994 Williams Gap Road
Round Hill
(703) 777-8132
farrah@farrahsfarm.com
Farrahsfarm.com
Sells online
Six varieties of Certified Naturally Grown garlic

Fields of Athenry Farm 
7 W. Washington Street
Middleburg
Elaine Boland
(703) 300-5765
FOA@fieldsofathenryfarm.com
www.fieldsofathenryfarm.com
Sells onsite at Farm Shop, Wholesale to Local Retailers and Restaurants. Free Delivery.
Grass-fed Beef, Pork, Poultry, Cheese, Eggs, Spices, Bone Broths, Deli, Farm to Table Prepared Meals

Fields of Flowers 
Patty & Nat Craley
37879 Allder School Road
Purcellville
(540) 338-7231
info@loudounfieldsofflowers.com
www.loudounfieldsofflowers.com
Sells onsite mid-May through Mid-October
U-Pick Flowers and Greenery

Georges Mill Farm Artisan Cheese 
11873 Georges Mill Road
Lovettsville
Molly Kroiz
(571) 442-7444
georgesmillcheese@gmail.com
georgesmillcheese.com
Sells at self-service farm store 24/7 year round, through local retailers and restaurants, and online.
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.

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 starting late March, CSA, U-Pick, and online
Seasonal produce, including Strawberries, Blackberries, Peaches, Apples, Pumpkins as well as Honey, Eggs, baked goods and more

Gum Tree Farm 
21980 Quaker Lane
Middleburg
Franny Kansteiner
(540) 592-9561
goods@gumtreefarmdesigns.com
www.gumtreefarmdesigns.com
facebook.com/gumtreefarmdesigns
Sells onsite by appointment and online
Ultra-Fine Merino Wool Collection for the home and body, produce, herbs, and eggs.

Harpers Ferry Family Farm 
13471 Harpers Ferry Road
Purcellville
Linna Walz
(540) 751-8150
harpersferryfamilyfarm@gmail.com
Sells onsite by appointment
Organic multiple-colored chicken eggs and Organic (no chemicals) turkeys (seasonal).

Higgly Farm 
35283 Hillcock Lane
Round Hill
CarlaGay Higgins & Michael O. Lyon
(703) 587-5196
higglyfarm@rstarmail.com
www.higglyfarm.com
Sells onsite by appointment
Free-range oversized brown chicken eggs, champion alpacas for breeding and sale, alpaca fleece toys for pets

Historic Hill Top Farm 
36170 Creamer Lane
Hillsboro
hilltopfarmvirginia.com
On farm online order pick up available. Visits by appointment.
Bundle, subscriptions, and individual cuts of sustainably-raised Angus beef and heritage pork

Homestead 1870 Farm 
12117 Harpers Ferry Road
Hillsboro
(540) 751-8088
info@homestead1870.com
www.homestead1870.com
facebook.com/homestead1870
Sells onsite at farm store 7 AM - 9 PM
Homemade jellies and jams, duck and chicken eggs, baked goods, produce, and other local farm products.

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!

Long Stone Farm 
38212 Long Lane
Lovettsville
Casey & Justin Wisch
(540) 454-2505
info@longstonefarmva.com
www.longstonefarmva.com
facebook.com/longstonefarmva
Sells onsite at farm store and Route 9 Market year-round 8 AM - 8 PM.
We sell individual cuts of pasture-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. Also offers educational farm dinners and tours.


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 and online farm store. CSA pick-up is available during store hours.
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).

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 onsite, online, and at Falls Church Farmers Market
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
Don Ulmer
(703) 727-9764
Milcrk@aol.com
facebook.com/people/Milcreek-Farm/100069716443471
Sells at Loudoun County Farmers Markets and on-farm by appointment. Call to order or arrange delivery.
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
(703) 777-4210
beefhatch@aol.com
facebook.com/MillRoadFarm
Sells at Leesburg Saturday Farmers Market (year round), Cascade Farmers Market, and onsite by appointment.
Grass-Fed Angus Beef, Eggs, and Pastured Lamb

Misty Meadow Farm 
mistymeadowsmushrooms@gmail.com
facebook.com/mistymountainmushrooms
Email for contact
Gourmet mushrooms serving local chefs, restaurants, farmers markets, and CSAs.

Mountain View Farm at BRCES 
11661 Harpers Ferry Road
Purcellville
Jim Misencik
(540) 300-7640
mountainviewfarm@gmail.com
Sells onsite, via webstore and through the Arcadia Center for Sustainable Food and Agriculture.
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. Register online or by email.
Fruits, Vegetables, Pastured Eggs, Grass-Fed Meats (Beef, Pork, Chicken), Dairy, Herbs, Flours, and Dry Goods

New Asbury Farm 
41469 Springvalley Lane
Leesburg
Bill & Joan Baker
(703) 542-6226
info@newasburyfarm.com
www.newasburyfarm.com
Order by email for farm pickup by appointment. Also sold 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.

North Fork Fields 
36715 North Fork Road
Purcellville
Sharon DiRenzo
(703) 346-6117
direnzos510@gmail.com
www.northforkfields.com
Call or email for pricing and availability
Certified Humane Producer selling pastured chicken and duck eggs 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.

Oakland Green Farm and Bed & Breakfast 
PO Box 100, Lincoln
Sara Brown
(540) 338-7628
www.oaklandgreen.com
sarabrown8@aol.com
Place orders by email, phone, or online form
Naturally Raised Angus Beef available by the cut, quarter, or half. Weddings and events as well as Bed & Breakfast.



OAK SPRING GARDEN FOUNDATION
COME GROW WITH US



Nestled on 700 acres of land in the Northern Virginia Piedmont, the Oak Spring Garden Foundation works to inspire and educate the public about plants, gardens, and landscapes. Learn about upcoming short courses, workshops, lectures, and other events at Oak Spring by visiting our website.

WWW.OSGF.ORG

FARMS

Oak Spring Dairy

8370 Oak Spring Road
Upperville
(540) 592-3559

Sells at Marshall IGA and local farmers markets

Family farm specializing in raw milk cheese from grass-fed brown Swiss cattle; 25 varieties

Old Apple Valley Farms

18260 Calumet Lane
Round Hill

Joe & Chery
(540) 554-2498
Joseph@Guirreri.com
www.OldAppleValleyFarms.com
facebook.com/OldAppleValleyFarms

Sells online and through Facebook. *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/paigespitstopfarmstore

Located in the Green Barn 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), Vienna and Purcellville Farmstand July - October, 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.*

Second Spring Farm

38205 John Wolford Road
Purcellville

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

Sells through CSA June - October. CSA pickup locations in Leesburg, Purcellville, and around the DC suburbs.

Ecologically-grown 'staple' vegetables including Tomatoes, Cucumbers, Zucchini, Potatoes, Onions, Peppers, Spinach, Lettuce, etc.



Silcott Springs Farm

19027 Silcott Springs Road
Purcellville

Sam & Teresa Grant
(703) 973-0033
sam@silcottspringsfarm.com
facebook.com/silcottspringsfarm

Sells at Purcellville Saturday Farmers Market and at the farm daily *Pastured- and Grain-Fed Beef and Heritage Pork (Retail Cuts and Custom Orders) and Free Range Chicken and Eggs*

South Fork Farm

39569 Charles Town Pike
Hamilton

Paul & Helen Jester
(540) 882-4018
psjester@msn.com

Sells onsite 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@springhousefarm.com
www.springhousefarm.com

Sells online 24/7, at farmstand daily 8 AM - 8 PM, and through biweekly CSA.

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 market *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.*

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 onsite 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*



Photo by Nick Middleton Photography

Gathering Springs Farm

by Hugh Kenny

Pam Jones and Sarah Waybright met in 2017 while working at Potomac Vegetable Farm, where they quickly bonded over a shared passion for fresh, nutritious food. Pam, a two-time Paralympic gold medalist in rowing, knew that fueling herself with high-quality, pesticide-free produce was key to performing at her peak. Sarah, a dietitian, had worked for years to connect clients to local, responsibly grown produce.

So just six months after meeting, they decided to start Gathering Springs Farm on Pam and her husband's property just north of Middleburg. They focus on growing vegetables using regenerative, low-till methods that produce the most nutritious and delicious vegetables possible, while continually revitalizing the soil and building a community around food.

"Now we're entering year five, which I see as the beginning of the second phase, we're not just constantly building and finally have time to actually do the thing," Sarah said. Looking ahead toward that second phase, the pair hopes to refocus their efforts on building community around their farm and the food they grow. They plan to host frequent events ranging from farm tours to classes for dietitians to pottery workshops in the coming year that allow people to learn more about food, but most importantly, to just celebrate it. "Food is something that really has the

power to bring people together. If you go back to both of our introductions to farming, it's centered around food. Be it eating food or preparing food or learning about food, it brings us a heck of a lot of joy."

Gathering Springs Farm sells its produce at a number of farmers' markets in the area and through its community-supported agriculture (CSA) program. "If it weren't for the CSA, we wouldn't really be able to do the season. Folks give us their subscription payments ahead of when the program starts which allows us to buy seeds and fertilizer and to put diesel in the tractor. It's the thing that just ticks the farm along," says Pam.

The CSA runs for 23 weeks, from June to October, and includes optional add-ons of cheese, coffee, bread, and mushrooms from other small local businesses. Membership also includes a weekly newsletter with recipe ideas and food preservation tips.

Knowing that the inflexibility of pickup times and locations can be a barrier for many folks who are interested in signing up for a CSA program, Gathering Springs tries to make getting a weekly share as convenient as possible. They offer multiple pickup locations throughout the week, including at farmers markets in Ashburn and Reston, Bull Run Mountain on Mercer Road, and onsite at the farm.

Learn more at gatheringspringsfarm.com and be sure to follow them on Instagram @gatheringsprings to stay up to date with everything going on at Gathering Springs Farm.

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 by the whole, half, or quarter

Tranco Farms Garden

19004 Harmony Church Rd
Leesburg

Erin Bajada
(301) 310-5599
erin@trancofarms.com
erin505.wixsite.com/trancofarmsgardensca

Sells onsite by appointment and through CSA

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

Trout Lily Garden

Middleburg

(301) 788-4759

troutlilygarden@gmail.com
Cut flowers for all occasions, available to cut your own by appointment, cut flower orders, and market bouquets

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



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, 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 an 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 a supporter of its **4theSoil** campaign to raise general awareness of soil as a critical resource. While soil is 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

Community Farm Volunteer Days!

WHEN: Spring through fall

WHERE: 39990 Howsers Branch Dr., Aldie, VA 20105

PEC's Community Farm at Roundabout Meadows is open for volunteers of all ages and groups of up to 25 people. Volunteers help plant, transplant, harvest, sort and package fruits and veggies for delivery to Loudoun Hunger Relief.



Photo by Sophia Chapin

Visit pecva.org/farmvolunteer to learn more.

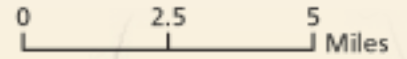


Photo by Hugh Kenny

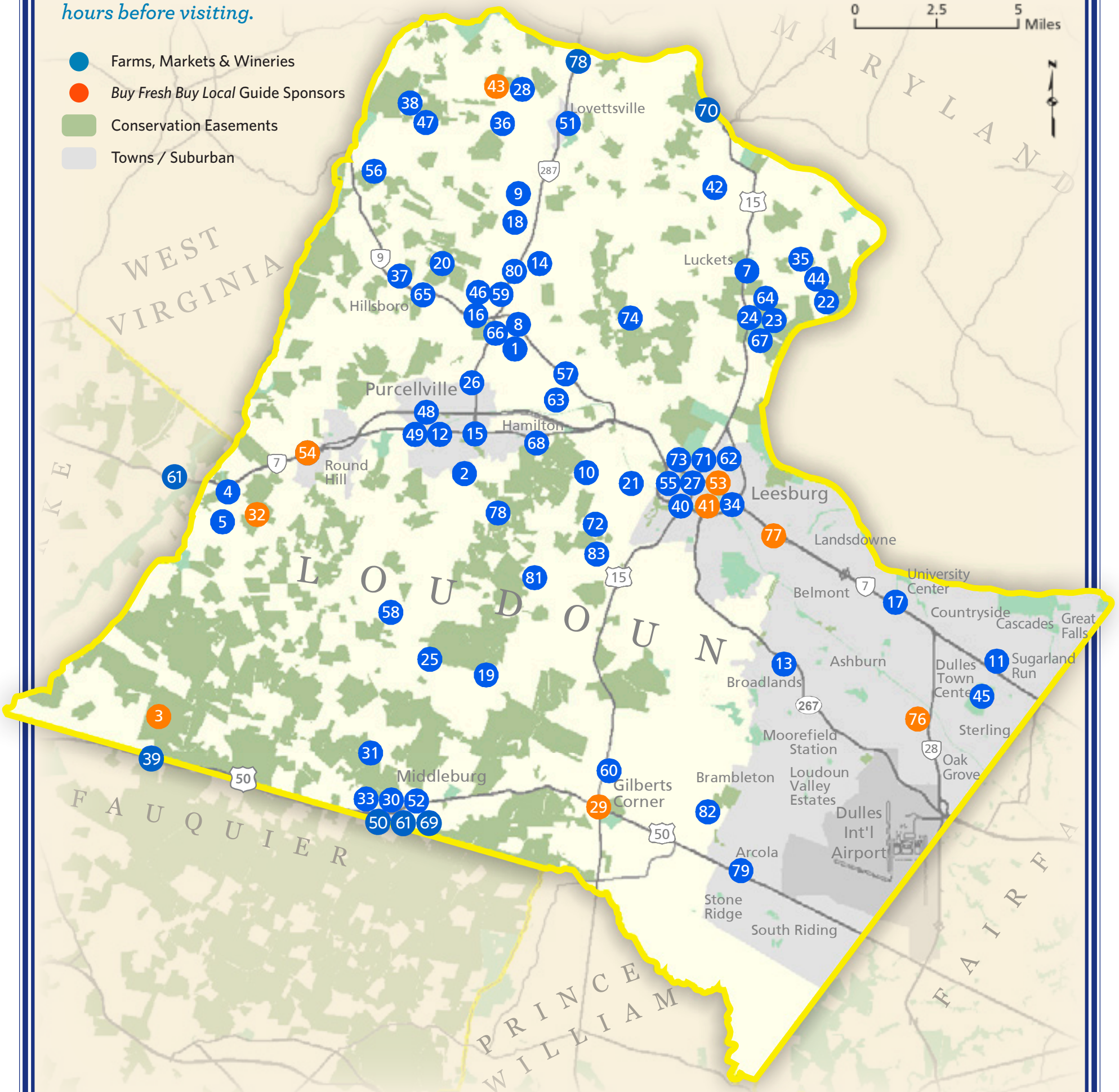
Loudoun County



Please check with farms for hours before visiting.



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



- | | | | | |
|--|--|---|---|---|
| <ul style="list-style-type: none"> 1 8 Chains North Winery 2 Abernathy & Spencer Greenhouse & Garden Center 3 Ayrshire Farm 4 Bluemont Farmers Market 5 Bluemont Vineyard 6 Bogati Bodega and Winery 7 Brossman's Farm Stand 8 Butterfly Hill Farm Store 9 Cannabreeze Hemp Farm 10 Casanel Vineyards 11 Cascades Farmers Market 12 Catocin Creek Distilling Company 13 Clydes at Willow Creek Farm 14 Corcoran Vineyards & Cider 15 Crooked Run Orchard 16 Crushed Cellars Winery 17 D.C. Prime Steaks & Lobsters 18 Dapple Farm | <ul style="list-style-type: none"> 19 Day Spring Farm 20 Doukenie Winery 21 Dry Mill Vineyards & Winery 22 Eagletree Farm Winery 23 Fabbiosi Cellars 24 Farmer John's Fruit and Vegetable Market 25 Fields of Atherny Farm 26 Fields of Flowers 27 Fireworks Pizza 28 Georges Mill Farm Artisan Cheese, LLC 29 Gilberts Corner Farmers Market 30 Gold Cup Wine Bar 31 Goodstone Inn & Restaurant 32 Great Country Farms LLC 33 Harriman's Virginia Piedmont Grill 34 Healthy by Nature | <ul style="list-style-type: none"> 35 Hidden Brook Winery 36 Hiddencroft Vineyards 37 Hillsborough Vineyards 38 Homestead 1870 Farm 39 Hunter's Head Tavern 40 Leesburg Farmers Market 41 Lightfoot Restaurant 42 Little Stream Farm 43 Long Stone Farm 44 Lost Creek Vineyards & Winery 45 Loudoun Heritage Farm Museum 46 Lydia's Fields at Wheatland 47 Maggie Malick Wine Caves 48 Magnolias at the Mill 49 Market Burger Fries and Shakes 50 Market Salamander 51 Market Table Bistro | <ul style="list-style-type: none"> 52 Middleburg Community Farmers Market 53 Mom's Apple Pie 54 Mom's Apple Pie 55 Neighbors Local Market 56 Notaviva Farm Brewery & Winery 57 Paige's Pit Stop - Produce 58 Philomont General Store 59 Potomac Vegetable Farms 60 Quattro Goomba's Winery & Brewery 61 Side Saddle Cafe 62 South Street Under Deli & Bakery 63 Spring House Farm 64 Sprouting Roots Farm 65 Stonybrook Organic Farm and Market 66 Sunset Hills Vineyard, LLC 67 Temple Hall Farm | <ul style="list-style-type: none"> 68 The Hamilton Mercantile 69 The Red Fox Inn & Tavern 70 The Restaurant at Patowmack Farm 71 The Wine Kitchen 72 Tranco Farms Garden 73 Tuscarora Mill 74 Village Winery & Farm Market 75 WeatherLea Farm & Vineyard 76 Wegmans Dulles 77 Wegmans Leesburg 78 Wegmeyer Farms 79 Wellness Connection Farmers Market 80 Wheatland Spring Farm + Brewery Farmers Market 81 Willowcroft Farm Vineyards 82 Willowsford Farm 83 Zephaniah Farm Vineyard |
|--|--|---|---|---|

FARMS



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
wellspringfarmllc.com

Sells onsite by appointment
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 onsite by appointment
Washable sheepskins, yarns, fleeces, roving, and other wool products

Willowsford Farm

23595 Founders Drive
Ashburn

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

Sells online, CSA pickup at the Farm in Ashburn and Aldie and local delivery
Seasonal Produce and Fruit, Honey, Eggs, Local Grass-Fed Meats, Dairy, Baked Goods

Woodtrail Graziers

19643 Woodtrail Road
Round Hill

Janet & John Bailey
(703) 608-9151
john@woodtrailgraziers.com
woodtrailgraziers.com

Call for order details and availability
Grass-Fed/Grass-finished Beef, Pastured Pork, Free Ranging Poultry and Eggs



Culinary Treasures Offered at Between the Hills Kitchen

by Beth Miller-Herholtz

Chef Reid Badger and his wife, Alison, have always believed in the connection between food and community. It is no coincidence that they have created a small catering kitchen nestled “between the hills” of their farmette where they live with their daughter in western Loudoun County.

Both studied archaeology; Reid at VCU and Alison at Pennsylvania’s Indiana University. It wasn’t long before Reid realized his passion was cooking, so he left VCU for the prestigious Culinary Institute of America, Hyde Park. He has spent 20 years in the private culinary world. It was rewarding and demanding work, and it laid the foundation for his vision of farm-to-table cooking.

Alison used her degree to focus on project management, so it’s likely that you’ve seen her at many venues and fundraisers, such as Save Rural Loudoun. Working through the pandemic together, the couple realized the abundance of food that can be found here, so they decided the time was right to establish a catering kitchen that emphasizes local ingredients alongside Chef Reid’s culinary expertise. One of his specialties is making his own sausages, which was something he picked up while working in Santa Fe. He also enjoys baking his own bread, often using local flour from Hanging Rock Hay and Grain, or featuring breads from Bolivar Bakery in nearby Harpers Ferry.

Each week, they prepare sandwiches available Wednesday through Friday (while they last) and three-course meals available for pickup on Friday at their new storefront at 24 E. Broad Way in Lovettsville, Va. There is an array of specialized menus featuring

locally grown ingredients. Imagine bringing home dinner that consists of White Bean and Vegetable Minestrone Soup, Braised Beef Short Rib with Mashed Potato Casserole, and Spiced Pear Bread Pudding. How about Chef Reid’s house-made Irish Style Pork Sausage stuffed in steamed cabbage leaves and topped with a caramelized onion gravy paired with a creamy Colcannon? The Badgers make sure to offer excellent vegetarian options too, like Hummus and Farro Kawarma and Red Chili Mushroom Burritos. Desserts could be a buttery shortbread with caramel and chocolate ganache or possibly chocolate Mexican wedding cake cookies.

The Badgers are members of the B&B Guild, so if you’re staying in one of the B&Bs in and around Hillsboro, you might want to pre-order a meal for a Friday evening arrival. Additionally, they make scheduled drop-offs at Kalero Winery and Two Twisted Posts Winery, as well. Private dinners are also part of this dynamic duo’s portfolio. They’ve catered weddings (up to about 120 people) along with special events, like when the Hillsboro Players host shows at the Old Stone School.

The menus are updated weekly and posted to their social media channels (primarily Facebook), website, and email lists. Future plans including stocking local products, like honey and flour, for sale in the shop. If you’d like to stop to pick up your order and see what’s cooking, look for the flag signaling “OPEN” at 24 E. Broad Street in Lovettsville. For information about Between the Hills Events and Catering and to check out the menu for sandwiches and Friday night dinner, go to betweenthehillevents.com.

Interested in becoming a sponsor?

Contact bfbl@pecva.org for more information.



Finest Butcher, in Bealeton, Virginia, is a Federally inspected meat processing facility offering custom packaging for beef, pork, lamb and goat. We are now offering our locally raised and fed Prime Angus beef as well as Wagyu Angus cross beef. Both are available in halves, quarters and eighths, visit www.FinestButcher.com for more information. Our beef are raised as part of the Global Animal Partnership animal welfare certification.



Photo by Dana Melby

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.**

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

The Harmony Cluster

Bogati Bodega & Winery

35246 Harry Byrd Hwy #190
Round Hill

Della & James Bogaty
(540) 338-1144
bogatibodega.com

Argentina inspired winery and wines

Casanel Vineyards & Winery

17956 Canby Road
Leesburg

DeSouza Family
(540) 751-1776
info@casanelvineyards.com
www.casanelvineyards.com

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
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
www.willowcroftwine.com

Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Riesling, Seyval Blanc, Vidal Blanc, Traminette, Petit Verdot, Chambourcin

Zephaniah Farm Vineyard

19381 Dunlop Mill Road
Leesburg

Bill Hatch & Bonnie Archer
(703) 431-1994
bonnie@zephwine.com
www.zephwine.com

Making wines from grapes grown on our farm!

The Loudoun Heights Cluster

Bluemont Vineyard

18755 Foggy Bottom Road
Bluemont

(540) 554-8439
contact@bluemontvineyard.com
www.bluemontvineyard.com

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

Doukenie Winery

14727 Mountain Road
Purcellville

George & Nicki Bazaco
(540) 668-6464
info@DoukenieWinery.com
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
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
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 Farm Brewery & Winery

13274 Sagle Road
Hillsboro

Stephen & Shannon Mackey
(540) 668-6756
info@notavivavineyards.com
www.notavivavineyards.com

Viognier, Sauvignon Blanc, Cabernet Franc, Chambourcin, Petit Verdot, and Blaufränkisch as well as ciders and beers paired to a musical selection.

The Mosby Cluster

50 West Vineyards

39060 John Mosby Highway
Middleburg

(571) 367-4760
information@50westvineyards.com
www.50westvineyards.com

Viognier, Chardonnay, Cabernet Franc, Petit Verdot, Tannat

Boxwood Winery Estate

2042 Burrland Lane
Middleburg

(540) 687-8778
contact@boxwoodwinery.com
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
quattrogoombas.com

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



Photo by David Anhold

The Potomac Cluster

Eagletree Farm & Vineyard

15126 Harrison Hill Lane
Leesburg

Jeff Judge and Lori Mckeever
(703) 851-0699
lorimckeever@gmail.com
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
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
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
conciierge@lostcreekwinery.com
www.lostcreekwinery.com

Variety of wines including Chardonnay, Vidal Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, Bordeaux-Style Red Blends.

The Waterford Cluster

8 Chains North Winery

38593 Daymont Lane
Waterford

Ben Renshaw
(571) 439-2255
info@8chainsnorth.com
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
www.catoctincreekwinery.com

Wines available from website and local retailers. Not open for tastings.

Corcoran Vineyards & Cider

14635 Corkys Farm Lane
Waterford

Lori Corcoran
(540) 882-9073
lori@corcoranvineyards.com
www.corcorancider.com

Dessert Wines and Hard Ciders

Crushed Cellars Winery

37938 Charles Town Pike
Purcellville

Bob Kalok
(571) 374-9463
info@crushedcellars.com
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
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
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
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
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
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
quattrogoombas.com

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



GROCERS

Harvest Symphony
Ashburn
info@harvestsymphony.com
harvestsymphony.com
facebook.com/harvestsymphony
Artisan bakery using local ingredients

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

Lovettsville Cooperative Market
Lovettsville
info@lovettesville-grocery.com
lovettesville-grocery.com

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) 771-8590
mom@momsapplepieco.com
www.momsapplepieco.com

Mom's Apple Pie Hill High
35246 Harry Byrd Hwy, Suite 120
Round Hill
(540) 339-1800
mom@momsapplepieco.com
www.momsapplepieco.com

Neighbors Local Market
108 South Street, Suite 101
Leesburg
(703) 771-7146
neighborslbg.com

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

Philomont General Store
36550 Philomont Road
Philomont
(540) 338-5792
info@philomontgeneralstore.com
www.philomontgeneral.com
Historic general store and U.S. Post Office; deli, gourmet, wine, beer, ice cream, gift, & grocery.

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

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

Fireside Farm Pizza
Waterford
Farmfireside.com
Order online & find at local retailers and markets

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
(866) 888-5124
www.salamanderresort.com/
dine/goldcup-wine-bar

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

Hunter's Head Tavern
9048 John S. Mosby
Hwy, Upperville
(540) 592-9020
info@huntersheadtavern.com
www.huntersheadtavern.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

Polished Foxx Catering
Leesburg
(571) 577-8825
thepolishedfoxx.com

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

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

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
bluemontvillage@aol.com
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
loudounfarmersmarkets.org/cascades
facebook.com/CascadesFarmersMarket
April - November, Sunday 9 AM - noon

EatLoco's One Loudoun Mega Market
44578 Atwater Drive
Ashburn
(703) 737-0311
info@eatloco.org
eatloco.org/oneloudoun
Year-round: Saturdays, 9 AM - 1 PM

EatLoco's Loudoun Station Farmers Market
43751 Central Station Drive
Ashburn
(703) 737-0311
info@eatloco.org
eatloco.org
Sundays 9 AM - 1 PM, Seasonally

EatLoco's Brambleton Farmers Market
22850 Brambleton Plaza
Ashburn
(703) 737-0311
info@eatloco.org
eatloco.org/brambleton
Sundays 9 AM - 1 PM, Seasonally

Gilberts Corner Farmers Market
Intersection of Route 50 and Route 15
(Northeast corner of the Roundabouts)
Aldie
pecva.org/gcmarket
facebook.com/gilbertscornerfarmersmarket
Open year round, Saturday and Sunday, 10 AM - 3:30 PM

Leesburg Farmers Market SNAP
Virginia Village Shopping Center
30 Catocin Circle SE
Leesburg
(540) 454-8089
facebook.com/LeesburgFarmersMarket
info@loudounfarmersmarkets.org
www.loudounfarmersmarkets.org/
markets/leesburg-market
Year round, Saturdays May - October 8 AM - noon and November - April 9 AM - noon

Middleburg Community Farmers Market
101 N. Madison Street
(Middleburg Community Charter School)
Middleburg
Saturdays, May - November 10 AM - 1 PM

Stone Ridge/Wellness Connection Farmers Market
Parking lot of Stone Springs 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 - noon

Wheatland Spring Farm + Brewery Farmers Market
38506 John Wolford Road
Waterford
info@wheatlandspring.com
(540) 687-0035
wheatlandspring.com/farmers-market
Saturdays 11 AM - 1 PM, May - October



Photo by Hugh Kenny



Loudoun Valley
HOMEGROWN MARKETS COOPERATIVE

This guide is a publication of



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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