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.

Great Country Farms LLC
34343 Smickersville Turnpike
Bloomington
Mark & Kate Zurichmeide
(540) 554-2073
askthefarmer@
greatcountryfarms.com
www.greatcountryfarms.com
On-farm whole-diet, full year CSA program. Register online or by email.

Lost Corner Farm
43702 Heller Road
Leesburg
(570) 420-3031
info@lostcornerfarm.com
www.lostcornerfarm.com

Potomac Vegetable Farms
9627 Leesburg Pike,
Vienna (Mailing Address)
38369 John Wolfof Road,
Punckinville (Farm Stand)
Hana Newcomb
(540) 882-3885
hana@potomacvegetablefarms.com
www.potomacvegetablefarms.com

Moutoux Orchard
15290 Purcellville Road
Purcellville
Rob & Maureen Moutoux
(703) 944-4813
mouco@moutouxorchard.com
www.moutouxorchard.com

Day Spring Farm
21888 Stephe Hill Rd
Middleburg
Sean & Jessica Baker
(540) 687-6036
dayspringfarmm@mail.com
www.dayspringfarm.com
Full diet CSA (meat, eggs, milk and eggs), Farm store open for pick up and sales Thursday and Saturday 3 - 5 pm by appointment.

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
23095 Founder’s Drive
Ashburn
(571) 297-6900
farms@willowsfordfarm.com
www.willowsfordfarm.com
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.

Tranco Farms Garden
19004 Harmony Church Rd
Leesburg
(301) 310-5599
erin505.wixsite.com/
trancofarmgardencsa
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.

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

Piedmont Environmental Council
Post Office Box 460 • Warrenton, VA 20188
www.pecva.org

Non-Profit Org.
U.S. Postage
PAID
Firm No. 17
Culpeper, VA
FARMSTANDS

Bromsran’s Farm Stand
14740 James Monroe Hwy
Leesburg
Rick & Stephanie Bromsran
(703) 777-1127
www.bromsranfarmstand.com
facebook.com/BromsranFarmStand
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, cabbage, broccoli, cauliflower, peaches, nectarines, melons, tomatoes, baked goods and ice cream, nursery, local eggs and Bromsran’s honey, jams, jellies, pickles, and more.

Georges Mill Farm Artisan Cheese
11873 Georges Mill Road
Lovettsville
Molly Kreuz
(570) 442-7444
georgeartisancheese@gmail.com
Sells all of their cheeses at the farm stand and process their own milk. Their beliefs are to raise animals in a way that aligns with nature, provide them rich and varied diets, and let them move, forage, and rest as they would in the wild.

Homestead 1870 Farm Stand
3177 Harpers Ferry Road
Hillsboro
(540) 751-8088
info@homestead1870.org
facebook.com/homestead1870
Sells seasonal fruits like apples, melons, plums, peaches, nectarines, berries, and more, as well as local honey, baked goods, and other farm products.

Long Stone Farm Stand
38221 Long Lane
Lovettsville
(540) 454-2505
info@longstonefarm.com
facebook.com/LongStoneFarm
Sells seasonal fruits like apples, melons, plums, peaches, nectarines, berries, and more, as well as local honey, baked goods, and other farm products.

Stoneybrooke Organic Farm and Market
37011 Charlottesville Pike
Hillsboro
(570) 688-9067
info@stoneybrookefarm.org
Sells seasonal fruits like apples, and local honey, baked goods, and other farm products.

Dapple Farm Lovettsville
dapplefarm.com
Sells at farmstand and u-pick (summer and fall)
Apples, Cherries, Blackberries, Peaches, Plums, Grapes, Asparagus, Potatoes, Herbs, Veggies, Pumpkins

Crooked Run Orchard
37883 East Main Street
Purcellville
Sam & Lila Brown
(540) 338-6642
crookedrunorchard@gmail.com
facebook.com/CrookedRunOrchard
Sells at farmstand and u-pick (summer and fall)
Raspberries (both black and red), Blueberries, Blackberries, Blueberries, Raspberries, Blackberries, Blueberries, Blackberries, Blueberries

Dillap Farm Lovettsville
dillapfarm.com
Sells at farmstand, online, and at the Wheatland Spring Farm
Asparagus, Herbs, Roots, Flowers, and Whipped Cream

Faithful Acres Farm
21946 Trappe Road
Upperville
(50) 550-7018
info@faithfullyfarmer.com
www.ahayrefarm.com
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 meat and poultry, Ayrshire Farm offers quarter, half, and whole shares of beef and pork, as well as monthly meat box pickups.

BARCRAFT Farm
16087 Hamilton Station Road
Waterford
(703) 405-7214
BARCRAFT@gmail.com
By appointment
Honey

Beaucaire Farm
Purcellville
Irene & Jim Mandracchia
(540) 751-0104
sjmandracchia@gmail.com
facebook.com/Beaucaire-Farm
Sells from the farm by appointment
Lamb, Tino wool, yarn, roving and polls, gassino, turkeys, bees honey, wax and eggs and children’s eggs

A Dozen Eggs, LLC
37583 Charles Town Pike
Purcellville
(571) 374-9463
info@adrznsucks@gmail.com
Sells onsite weekends noon - 5 pm.
Delivery available.
Pastured chicken and eggs and USDA Organic beef

Abernathy & Spencer Greenhouse & Garden Center
8535 Lincoln Road
Purcellville
(530) 338-9118
abernathygreenhouse.com
Sells on site Mon-Sat 9-6 pm, Sundays 10 am-4 pm
March - December
Vegetables, Plants, Annuals, Perennials, Snow, Shocks, Organic Supplies

Aldie School Berries
37825 Aldie School Road
Purcellville
Warron Howell
(540) 338-6642
alderi-school-berries@sprinkledblueberries.com
Sells at Leesburg Farmers Market and Gilberts Corner Saturday Farmers Market
Certified Naturally Green Strawberries, Raspberries (both black and red), Blackberries, Blueberries, Figs, Apples, Asparagus, Tomatoes, Buttermilk, Peppers

Willowsford Farm
23995 Founders Road
Ashburn
(571) 279-6900
farmers@willowsfordfarm.com
www.willowsfordfarm.com
Sells online and CSA pickup at the Farm in Ashburn and Aldie and local delivery
Seasonal Products and Fruit, Honey, Eggs, Local Grass-Fed Meats, Dairy, 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, 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 FBI’s elected board of active farmers represents a broad range of agriculture including vegetables, hay, pasture direct 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
Loudoun County Farm Bureau
540-751-1111
VaFarmBureau.org
Thank you for being a Friend of the Farm. Tell your friends they can be one too!
<table>
<thead>
<tr>
<th>Farms</th>
<th>Contact Information</th>
<th>Products</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ble-Cor Farm</td>
<td>Robert &amp; Dawn Bevins (540) 668-6992 <a href="mailto:blecorfarmsales@gmail.com">blecorfarmsales@gmail.com</a> bleecroswalsh.com</td>
<td>Grass-fed, pasture-raised beef and lamb</td>
<td>Email for wholesale orders</td>
</tr>
<tr>
<td>Crooked Run Orchard</td>
<td>Sam &amp; Lily Brown (540) 338-6642 <a href="mailto:crookedrunorchard@psgc.com">crookedrunorchard@psgc.com</a> facebook.com/CrookedRunOrchard</td>
<td>Sells at farmers market and U-pick (Summer and Fall)</td>
<td>Apples, Cherries, Blackberries, Peaches, Plums, Gooseberries, Pears, Apples, Herbs, Veggies, Pumpkins</td>
</tr>
<tr>
<td>Country Loving Christmas Tree Farm</td>
<td>Catoctin Creamery</td>
<td>Cherie and your own Christmas trees: White Pine, Scotch Pine, Norway Spruce, and Fraser Fir</td>
<td>Sells at farmers markets, local and wholesale. See website for full value-added products on website.</td>
</tr>
<tr>
<td>DaySpring Farm</td>
<td>Sean &amp; Jessee Baker (540) 687-6036 <a href="mailto:daysspringfarmva@gmail.com">daysspringfarmva@gmail.com</a> <a href="http://www.dayspringfarmva.com">www.dayspringfarmva.com</a></td>
<td>Full cut CSA (matt, veggie, milk and eggs). Farm store open for pick up and sales Thursday and Saturday 3-5 or by appointment.</td>
<td>Grass-fed, 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.</td>
</tr>
<tr>
<td>EagleTree Farm and Vineyard</td>
<td>Jeff &amp; Lori McKeever (703) 851-0699</td>
<td>Farm stores open for pick up and sales Thursday and Saturday 3-5 or by appointment.</td>
<td>Grass-fed, 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.</td>
</tr>
<tr>
<td>Edgewood Farm</td>
<td>Kyle Shreffler (703) 869-6994 <a href="mailto:farmer@edgewoodfarm.com">farmer@edgewoodfarm.com</a> <a href="http://www.edgewoodfarm.com">www.edgewoodfarm.com</a></td>
<td>Sells onsite, online, and at Butterfly Hill Farm Store. Art classes and events.</td>
<td>Farm stores open for pick up and sales Thursday and Saturday 3-5 or by appointment.</td>
</tr>
<tr>
<td>Endless Summer Harvest</td>
<td>Mary Ellen Taylor (703) 431-0689 <a href="mailto:metsleetsuolcaday@gmail.com">metsleetsuolcaday@gmail.com</a> <a href="http://www.endlesssummerharvest.com">www.endlesssummerharvest.com</a></td>
<td>Sells online, at Local Farmers Markets, and at farmers market Tuesday - Saturday 9 am - noon.</td>
<td>Hydroponic Gourmet Lettuces, Salad Greens, Microgreens, and Culinary Herbs available year-round.</td>
</tr>
<tr>
<td>Country Loving Christmas Tree Farm</td>
<td>Barbara Ronody (540) 338-7550 <a href="http://www.crookedrunorchard.com">www.crookedrunorchard.com</a></td>
<td>Sells at the farm</td>
<td>Creamy topped milk in glass jars, butter, heavy cream, tomatoes, squash, corn, blueberries and five range eggs.</td>
</tr>
<tr>
<td>EagleTree Farm and Vineyard</td>
<td>Tuesday - Saturday 9 am - noon.</td>
<td>Farm stores open for pick up and sales Thursday and Saturday 3-5 or by appointment.</td>
<td>Grass-fed, 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.</td>
</tr>
<tr>
<td>FRUIT &amp; VEGETABLE AVAILABILITY CALENDAR</td>
<td>JAN</td>
<td>FEB</td>
<td>MAR</td>
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<tr>
<td><strong>Apples</strong></td>
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<tr>
<td><strong>Asparagus</strong></td>
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<td><strong>Blackberries</strong></td>
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<td><strong>Blueberries</strong></td>
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<tr>
<td><strong>Broccoli</strong></td>
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<tr>
<td><strong>Cantaloupe</strong></td>
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<td><strong>Cucumbers</strong></td>
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<tr>
<td><strong>Grapes</strong></td>
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<tr>
<td><strong>Green Beans</strong></td>
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<tr>
<td><strong>Green Peppers</strong></td>
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<tr>
<td><strong>Greens/Spinach</strong></td>
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<tr>
<td><strong>Nectarines</strong></td>
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<tr>
<td><strong>Peaches</strong></td>
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<tr>
<td><strong>Pumpkins</strong></td>
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<tr>
<td><strong>Raspberries</strong></td>
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<tr>
<td><strong>Squash</strong></td>
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<tr>
<td><strong>Strawberries</strong></td>
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<tr>
<td><strong>Sweet Corn</strong></td>
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<tr>
<td><strong>Tomatoes</strong></td>
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<tr>
<td><strong>Watermelons</strong></td>
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</tbody>
</table>

In addition to the standard fruit and vegetables you see on this chart, Loudoun farmers and farmers markets offer an even broader variety of produce to pick from. Explore your farmers’ websites and other online sites to find recipes that might appeal to your family.
Support Buy Fresh Buy Local. Consider making a donation!

FARMS

Oak Spring Dairy
38150 Oak Spring Road
Upperville
(540) 592-3559
Sells at Marshall FGA and local farmers markets
Family farm specializing in raw milk from our Pure Guernsey and Swiss cows. 25 varieties

Old Apple Valley Farms
18260 Calumet Lane
Round Hill
Joy & Clay
(540) 554-2498
joymcl@comcast.net
facebook.com/OldAppleValleyFarms
Sells online and through Facebook. Vegetable and Herb Seedlings in Spring

Paige’s Pit Stop
39180 Charles Town Pike
Waterford
Paige Crimsky
(703) 727-2395
paigecrimpisky@aol.com
facebook.com/paigecrimpiskyfarmerstore
Located in the Green Barn at the corner of Rt. 9 & Rt. 704.
Locally sourced, Chicken & Eggs, Farm, Salads, Local Honey, Produce (in-season), Baked Goods, Bread & Pastries, Baking Mixes, Coffee, Printed Books, BBQ Sauce, Fudge

Patowmack Farm
43200 Lovettsville Road
Lovettsville
Beverly Morton Billand
(540) 688-2007
info@patowmackfarm.com
www.patowmackfarm.com
Sells through on-farm retail market by appt. See website for restaurant hours.
Seasoned Produce and Restaurant.

Potomac Vegetable Farms
9627 Leesburg Pike,
Vienna (Mailing Address)
38369 John Wolford Road
Purcellville (Farm stand)
Hank & Beth
(540) 882-3885 (leave message)
hank@potomacvegetablefarms.com
www.potomacvegetablefarms.com
Market Style CSA (on-farm), Vienna and Purcellville Farmstand July - October, Local Farmers Markets (Saturday)
Especially Grown Vegetables & Herbs; Other local products at farmstand (meat, cheese, flowers, eggs). We are in our 10th season of growing vegetables, a woman-owned farm in Purcellville and Loudoun County, and we directly market everything that we grow in our farms—through CSA, markets and reusable stands.

Second Spring Farm
38305 John Wolford Road
Purcellville
David Giusti
(703) 912-2373
david@secondspringfarms.com
www.secondspringfarms.com
Sells the CSA through the 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
samclic@silcottspringsfarm.com
facebook.com/silcottspringsfarm
Sells at Purcellville Saturday Farmers Market and at the farm daily
Pastured- and Grass-Fed Beef and Heritage Pork (Pastoral Cuts and Custom Orders) and Free Range Chicken and Eggs

South Fork Farm
39569 Charles Town Pike
Hamilton
Paul & Helen Jesler
(540) 882-4080
pjjeslerjjesler@gmail.com
Sells onsite by apt and online

Spring House Farm
16443 Hamilton Station Road
Hamilton
Andrew & Liz Cush
(540) 822-0556
info@springshousefarm.com
www.springshousefarm.com
Sells online 24/7, at farmstand daily 8 am – 8 pm, and through locally CSA, Pastured-Raised and Free-Range Pork, Grass-Fed Beef and Lamb, Pastured-Raised Chicken, Eggs, Local Honey, South Mountain Creamery products, other locally produced items, and Seasonal Vegetables!

Stoneybrook Organic Farm
37091 Charshtown Pike
Hillsboro
Matt Scott
(540) 668-9067
info@stoneybrookorganicfarm.org
www.stoneybrookorganicfarm.org
Sells on the farm and at farm market Farm Producers, Grass-Fed Beef, Free Range Poultry and eggs, Hay and Grains, Farm Market: Producers, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods, Olive Oil and Vinegars, Sandwiches, Salads, Sushi. On-site bistro with fresh stone ground flour in our baked goods.

Temple Hall Farm
15855 Limestone School Road
Leesburg
(703) 779-9372
themelhallfarm@vmsrc.org
www.msvca.com/parks/temple-hall-regional-park
facebook.com/templehallfarm
Sells onsite April - November

Tranceo Farms Garden
19004 Harmony Church Rd
Leesburg
Erin Bajada
(503) 310-5599
erin@tranceofarms.com
www.tranceoarms.com
Sells onsite by appointment and through CSA
Organic, heritage selected, first-choice vegetables for all CSA members and local community. Seasoned Vegetables, Herbs, Cut Flowers, Eggs.

Thousand Hills Farm
P.O. Box 278
Philomont
(531) 233-5820
thousandhillsfarm@live.com
Sells by appointment only
delivery available
Limited availability: grass fed/ free range (before the end of the season)

Trent Lily Garden
Middleburg
(301) 788-4769
troublilygarden@gmail.com
Cut flowers for all occasions, available for your own personal appointment, cut flowers order, and market bouquets

WeatherLoca Farm and Vineyard
39935 WeatherLoca Farm Lane
Lovettsville
(540) 822-5097
info@weathertofarm.com
www.weatherlocafarm.com
Sells directly to customers
(contact for more info)

Weat Products, Wire Grapes, Red & Breakfast and Winning/Events Venue

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 dietician, had worked for years to connect clients to locally, 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 delicatessens 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.
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 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. Soils have 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.

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 peca.org/farmvolunteer to learn more!
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](http://www.4thesoil.org/take-the-pledge)

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**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.

Visit [pecva.org/farmvolunteer](http://pecva.org/farmvolunteer) to learn more.
Falls Great Support FARMS registered Mini Nubian dairy goats, Locally grown lamb, MDGA
Sells onsite by appointment Washable sheepskins, yarns, finnes, roving, and wool products

Wegmeyer Farms 38299 Hughesville Road Hamilton Tyler & Harriet Wegmeyer (540) 751-1782 wegmeeyerfarms@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 Outlands, 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, MDBA registered Mini Nubian dairy goats, and show quality market lambs

Willsford Farm 23595 Founders Drive Ashburn Janet & John Bailey (501) 608-9151 john@woodtrailgraziers.com john@woodtrailgraziers.com
Call for order details and availability Seasonal Produce and Fruit, Honey, Eggs, Local-Grown Fresh Meats, Dairy, Baked Goods

Woodtrail Graziers 19463 Woodtrail Road Round Hill (703) 608-9151 janet@woodtrailgraziers.com janet@woodtrailgraziers.com

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 Harper’s 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 Burntis. Desserts could be a buttery shortbread with caramel and choco-late 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 Kaleri 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 include 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 betweenthillskitchen.com.

Washable sheepskins, yarns, fleeces, and show quality market lambs

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.
### 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,


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

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### WINE TASTING SHOPS

**Village Winery and Orchards**

40009 Bridge Road, Waterford

Karen & Kent Manns

(540) 692-3790

info@villagewineryandorchards.com

www.villagewineryandorchards.com

Veggie, Cabernet Franc, Merlot, Petit Verdel, Bluberries, Apples, Raspberry Wine. Farm Market in renovated barn east to the historic village of Waterford.

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### BREWERIES & DISTILLERIES

**Bogati Winery**

35246 Harry Byrd Hwy #190 Round Hill

Della & James Bogaty

(540) 338-1644

bogatiwinery.com


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**Quattro Goomba's Winery & Craft Brewery**

22860 James Monroe Highway, Aldie

Jay DeCicco & David Camden

(703) 622-9715

info@quattrogoombars.com

www.quattrogoombars.com

A wide selection of craft beers brewed on-site. Snacks, sandwiches, pizza, and character signs available.

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GROCERS

- **Support GROCERS**
  - **(703) 669 · 2044**
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    - **101 Crosstrail Blvd, SE**
    - **Wegmans Leesburg**
  - **(703) 421 · 2400**
    - **Sterling**
    - **Wegmans Dulles**
  - **(703) 443 · 6632**
    - **Healthy by Nature**
    - **305 East Market Street, Suite O**
    - **Leesburg**
  - **(571) 258 · 3800**
    - **Loudoun Heritage Farm Museum**

RESTAURANTS/CATERERS

- **Buford’s Biscuits**
  - **35 Lowhouse Street SE**
  - **Leesburg**
  - **(703) 687-7699**
  - **www.bufordsbiscuits.com**
- **Clydes at Willow Creek Farm**
  - **41200 Broadlands Boulevard**
  - **Broadlands**
  - **(571) 209-1200**
  - **www.clydes.com/willow-creek-farm**
- **D.C. Prime Steaks & Stebers**
  - **2020 Lakeview Center Plaza**
  - **Ashburn**
  - **(703) 840-2099**
  - **www.dcprimesteaks.com**
- **Fireside Farm Pizza**
  - **Waterford**
  - **Farmfrieside.com**
  - **Order online & find at local retailers & markets**
- **Fireworks Pizza**
  - **201 Harris St. SE**
  - **Leesburg**
  - **(703) 779-8400**
  - **www.fireworkspizza.com**
- **Gold Cup Wine Bar**
  - **500 North Pendleton Street**
  - **Middletown**
  - **(866) 888-5124**
  - **www.salamanderresort.com/dine/goldcup-wine-bar**
- **Hasid’s Biscuits**
  - **36205 Snake Hill Road**
  - **Middletown**
  - **(540) 751-3333**
  - **www传统产业.com**
- **Harriman’s Virginia Piedmont Grill**
  - **500 North Pendleton Street**
  - **Middletown**
  - **(540) 326-4070**
  - **www.harrimangrill.com**
- **Lightfoot Restaurant**
  - **11 N King Street**
  - **Leesburg**
  - **(703) 771-2233**
  - **www.lightfoodrestaurant.com**
- **Magnolias at the Mill**
  - **198 N 21st St**
  - **Purcellville**
  - **(540) 388-9900**
  - **www.magnoliasmill.com**
  - **www.magnoliasmill.com**
- **Market Burger Fries and Shakes**
  - **145 West Main Street**
  - **Purcellville**
  - **(540) 751-1145**
  - **eal@marketburger.net**
  - **www.marketburger.net**
- **Market Table Bistro**
  - **13 East Broad Way**
  - **Lovettsville Virginia**
  - **(540) 822-3008**
  - **info@markettablebistro.com**
  - **www.markettablebistro.com**
- **Pine Grove Restaurant**
  - **574 Pine Grove Road**
  - **Blueburg**
  - **(540) 534-3124**
  - **pinegrovev@aol.com**
  - **facebook.com/PineGroveRest**
- **Polished Fox Catering**
  - **Leesburg**
  - **(571) 577-6625**
  - **www.thepolishedfox.com**
- **Pine Grove Restaurant**
  - **574 Pine Grove Road**
  - **Blueburg**
  - **(540) 534-3124**
  - **pinegrovev@aol.com**
  - **facebook.com/PineGroveRest**
- **Stony Ridge/Wellness Connection Farmers Market**
  - **24440 Stone Springs Blvd, Dulles**
  - **(571) 327-0335**
  - **marketing@wellnessconnectionvil.com**
  - **www.wellnessconnectionvil.com/farmers-market**
  - **facebook.com/FarmersMarketWC**
  - **Saturday, April - October, 9 am - noon**
- **Tuscarora Mill**
  - **203 Harrison St. SE**
  - **Leesburg**
  - **(571) 777-9300**
  - **www.tuscaroramill.com**
- **The Wine Kitchen**
  - **7 S. King Street**
  - **Leesburg**
  - **(703) 777-9463**
  - **www.thewinekitchen.com**
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