CULPEPER FARMERS MARKET

A World Away Farm, LLC
16080 Newby’s Shop Road
Thermes 3 Farm
organic garden plots available.
products for crafts, Timothy hay,
organic seasonal vegetables, specialty
Free-Range, non-GMO Chicken Eggs,
(240) 626 · 3488
Katherine Iacovelli
16080 Newby’s Shop Road
A World Away Farm, LLC
CULPEPER

Call/text/email.
info@aworldawayfarm.com
www.aworldawayfarm.com

FARMS

CULPEPER, FAUQUIER, MADISON, ORANGE & RAPPAHANNOCK COUNTIES

Look for the **CSA** icon!

Bees & Trees Farm, LLC
18808 Carrico Mills Road
Elkwood
Teresa & Jeff Gregson
(540) 423-9020
treesa@beesAndTrees.biz
www.BeesAndTrees.biz
Sells onsite (open all year, Wednesday-Sunday 10 am-4 pm)
Bees & Trees is a 44 acre farm located Just outside Culpeper, VA. Here we raise black Angus beef, chickens, honeybees and Christmas trees. We have a Farm Store open Wednesday-Sunday 10-4 that sells our grass-fed beef, fresh brown eggs, honey, jams, sauces, butter and yogurt as well as our own beef jerky, nuts and jewelry. We are pet friendly for all pets on leashes. While here, lead to the barn and visit our miniature donkeys (Stevie and Tigger) and Nigerian dwarf goats (Chuckles, Aries, Elphie and Patchouli). all are friendly and lovable!

Cedar Mountain Apiary
24060 Cedar Mountain Drive
Rapidan
Roger Williams
(802) 355 · 9933
rogerw@nordlink.com
Contact for sales.
Cedar Mountain Apiary sells honey and bees (bees, or nucleus colonies, i.e. starter hives) seasonally. We also give beekeeping lessons both at our apiary and through the Corner Center in Culpeper, VA. We use no chemicals in our hives. Our honey is what the bees give us, no more and no less.

Clove Hill Farm
1000 Clover Hill Lane
Rixeyville
Christina M Stockton
(540) 957-5863
clovehillfarms@comcast.net
Sells onsite (Daily 9 am-5 pm)
Culpeper Farmers Market
Eggs, Cut Flowers, Punished Berkshire Pork

Bountiful Acres LLC
14294 Brownstown Road
Culpeper
(540) 827-4754
ArvitaRathna@hushmail.com
Selling onsite. Contact directly for products and availability.
Free-Range Eggs, Meat, Produce, Produce

Corvallis Farms
14303 Chestfield Lane
Culpeper
(540) 718 · 4830
terry@corvallisfarms.com
www.corvallisfarms.com
Sells onsite by appt and at Archwood Green Barns, City of Manassas, Culpeper Downtown and Marshall Farmers Market.
Organically-raised chickens, turkeys, pigs, and goats. Pastured, soy-free eggs, grass-fed beef, dairy goat herd shares, jams and jellies in season and more!

Bees & Trees Farm, LLC
18808 Carrico Mills Road
Elkwood
Teresa & Jeff Gregson
(540) 423-9020
Sells at Croftburn Market
www.croftburnfarms.com
www.honeybrookfarms.com
ksong@corvallisfarms.com
Clover Hill Farm
1000 Clover Hill Lane
Rixeyville
Christina M Stockton
(540) 957-5863
www.honeybrookfarms.com

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.

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

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

Do you love this guide? Your support makes it possible.
Post Office Box 460 - Warrenton, VA 20188 www.pecva.org
FARMS

Jackalope Ridge Bakehouse & Microfarm
Boston
Jill & Jeremy Engh
(540) 729-9997
jackalopecows.com
We are a small Cottage Bakery and Microfarm in the foothills of the Blue Ridge Mountains. You can catch our goods at the Rappahannock Farmers Market or pre order over the winter. We specialize in all kinds of insanely good breads featuring local flours, vegetables, fruits and grains. We grow a wide variety of seeds and offer a rotating selection of custom mix boxes.

Grit Breads (Spelt, Rye & Wheat).

Lakeside Farm & Nursery
Boston
Jill & Jeremy Engh
(540) 848-5298
lakesidefarmnursery.com
lakesidefarmnursery@gmail.com
Open daily from Dawn to Dust, Grown in Deer Box, Post-Roasted Pork, Organic Chicken, Eggs, Lamb, Honey and other specialty products.

Morningside Farm and Nursery
Boston
George & Karen Mosebrook
(540) 547-3726
morningsidefarmandnursery.com
Whole, half, or quarter grass-fed beef; cut to your specifications. Breeding heifer and bull calves. Dedicated to non-breed conservation.

Thistle Farm
Boston
Wendy Farrish
(703) 789-9647
wendy@thistlefarm.com
Sells onsite (open mid Sept - Oct, 9 am - 5 pm), Seasonal Organic Vegetables, Honey, Dyeing, seed saving and poultry-breeding.

Moving Meadows Farm & Bakery
301 South Main Street
Culpeper
Walty and Amy Hudson
(540) 377-5662
movingmeadowfarm@gmail.com
www.movingmeadowfarm.com
Grass-fed beef & goat, pasture-raised chicken, turkey & fresh eggs from our Whirl Grass Breeds (Quail, Rye & Wheat). Baked goods and meats seasoned with farm-to-table ingredients.

Muddy Run Farm
15744 White Tail Lane
Culpeper
Peter Schloefner & Rosa Puch
(540) 937-3504
muddyrunfarm.com
raiso@hav Yahm.com
@muddyrunfarm (Instagram)
Sells onsite (mail or DM Instagram for appointment) Spanish Goats (Breedling and Meat), Llamas, Llama fiber (540) 937-3504

Starstead Farm
1440 Waterloo Run Lane
Rixeyville
Amanda and Stephen Day
(703) 939-0959
days@starsteadfarm.com
www.starsteadfarm.com
Sells through CSA, Warrenton Farmers Market and Westerner Farmers Market in Arlington. Certified Organic vegetables, herbs, seedlings, and chicken mushrooms, as well as honey and pastured eggs.

Summer Creek Farm
1052 Cedar Spring Lane
Culpeper
KAREN FARMS
(540) 718-3791
summercreekfarm@gmail.com
Sells onsite by appt. and through CSA Frozen Lamb Cuts, Whole Freezer Legs, 25 to 50 lb. beef packages, eggs, tomatoes and other veggies. CSA include beef, lamb, and veggies.

Sunshine Acres
15324 Sweet Mountain Road
Amicus
Monica Briggs
(540) 937-6346
mbriggs@sunshineacres.com
www.mysite@sunshineacres.com
Cheddar, and various vegetables. CSA available.

Sweet Valley Farm Dairy
19073 Fields Mill Road
Elwood
Al & Cecilia Schallenberger
(540) 937-9881
summercreekfarm@gmail.com
Sells on site (daily 9 am -5 pm), Seasonal Vegetables, Cage-free, No Pesticides, Seasonal Produce, Cage-free, No Pesticides, CSA (Elkwood) and Red, White, Blue, and Brown (Locust Grove).

Starstead Farm
1440 Waterloo Run Lane
Rixeyville
Amanda and Stephen Day
(703) 939-0959
days@starsteadfarm.com
www.starsteadfarm.com
Sells through CSA, Warrenton Farmers Market and Westerner Farmers Market in Arlington. Certified Organic vegetables, herbs, seedlings, and chicken mushrooms, as well as honey and pastured eggs.

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Culpeper
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summercreekfarm@gmail.com
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Sunshine Acres
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Amicus
Monica Briggs
(540) 937-6346
mbriggs@sunshineacres.com
www.mysite@sunshineacres.com
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Rixeyville
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days@starsteadfarm.com
www.starsteadfarm.com
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Culpeper
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summercreekfarm@gmail.com
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Amicus
Monica Briggs
(540) 937-6346
mbriggs@sunshineacres.com
www.mysite@sunshineacres.com
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19073 Fields Mill Road
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Al & Cecilia Schallenberger
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summercreekfarm@gmail.com
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Monica Briggs
(540) 937-6346
mbriggs@sunshineacres.com
www.mysite@sunshineacres.com
Cheddar, and various vegetables. CSA available.
Support Buy Fresh Buy Local. Become a sponsor! BuyLocalPiedmont.org

FARMS

Cheese & Dairy
Meat
Poultry/ Eggs
Fruit

Support FARMS in sustainably-grown cut flowers and Family owned flower farm specializing facebook.com/CandSFarmstead csfarmstead@gmail.com (540) 454·6996

poultry that is processed locally.

Specializing in Belted Galloway and quality meats at affordable prices.

Raising and producing farm fresh, cowpollyllc.com Hume popcorn and popcorn treats.

Peach and Pear Jams, hops, facebook.com/people/Cobbler-Delaplane 10012 Cobbler View Drive Cobbler View Farm, LLC Georgia 10012 Cobbler View Drive Cobbler View Farm, LLC Georgia

Sells on site by appt and by phone, email and Facebook messenger. Honey, Bonney Candies

The Chapman Farm LLC 5474 Woodside Lane Bealeton (540) 439·8766 thechapmanfarm@gmail.com facebook.com/The Chapmanfarm

Sells on site by appt Green-fed Beef and Grass/Grown-fed Beef. Cows is made on the farm. High quality beef.

Cobbler View Farm, LLC 15002 Cobbler View Drive Delaplane Jane Eckhoff jana@cobblerviewfarm.com facebook.com/people/Cobbler-View-Farm-LLC/10003247839398

Sells at area farmers markets. Peach and Pear, jams, hops, popcorn and popcorn treats.

Cowpolly, LLC 5665 Kitchen Road Hume cowpollyllc.com Raising and producing farm fresh, quality meats at affordable prices. Specializing in Belith Gallaway and Angus breed, heritage pork, lamb and beef that is processed locally.

C&S Farmstead Fauquier (540) 454·6996 csifarmstead@gmail.com facebook.com/CaliFarmstead Family owned and operated farm specializing in sustainable-grown cut flowers and custom weddings and event designs.

FRUIT & VEGETABLE AVAILABILITY CALENDAR

In addition to the standard fruit and vegetables you see on this chart, Northern Piedmont area farmers and farmers markets offer an even broader variety of produce to pick from. Explore your farmers’ websites and other online sites to find recipes that might appeal to your family.

Dog Tired Farms 2197 Millbrook Road Delaplane (301) 461·3623 riverrivers@dogtiredfarm.com facebook.com/dogtiredfarms

Sells micro-green, produce, and cut flowers.

Fern Hill Apiary 5382 Free State Road Marshall Michael & Donalle Ringeir (540) 317·170 fernhillopapay@gmail.com www.fernhillapary.com

Sells on site by appt and by phone, email and Facebook messenger. Honey, Bonney Candies

Green Truck Farm 3015 Harrison Pike Harrison Brian Green (540) 356·7715 hartlandorchard@gmail.com www.greentruckfarms.com

Sells on sale at local farmers markets throughout the area. Check out our Farm to Table Food Truck. Chemical-free meats: Angus, Chorizz, and Wagyu Beef, lamb and pork raised on our farm. Salamis, cured meats, smoked sausages and more.

Hartland Farm and Hank’s Christmas Trees 3205 Harrison Pike Marshall Hank & Cheryl Green (540) 532·0436 hartlandfarm@gmail.com www.hartlandfarmorchard.com facebook.com/HartlandFarmOrchard

Sells on site at entrance to Hartland Orchard. Hartland Farm is a destination for tomatoes, sweet corn, pumpkins, and Christmas trees. They offer little carrots, striped cucumbers, kale, collard greens, jicama, persimmons, salsas, baked goods, Christmas ornaments and more.

Hidden Creek Farm LLC 2517 Tripplet Turn Delaplane Andrea Young (703) 828·5801 customers@hiddencreekfarm.com www.hiddencreekfarm.com

Sells through CSA, Farmers Market (Warrenton and Upperville) and various local specialty shops. Organic and Hummus Certified. Specializing in tomatoes, Eggs, Beef, Pork, Lamb, Herbs, Bread and Cold Milk, Yogurt and Farm Cheese, Value-Added products, including pickles and ferments.

Hollin Farms 1524 Snowden Road Delaplane Matt Davenport (540) 823·8854 hollinfarms@gmail.com www.hollinfarms.com

U-Pick May – October, Wed - Sat 9 am – 4 pm Seasonal Vegetables, Apples, Pears, Peaches, Cherries, Strawberries, Apples, Berries, Pumpkins, Native Angela Deer Beef

Kinloch Farm 4559 Old Town Farm Rd. The Plains (540) 253·5266 saleyks@kinlochfarm.com kinlochfarm.com

Encompassing over 3000 acres of scenic and historical land in Virginia’s Potomac, Kinloch Farm operates at the intersection of agriculture and conservation. We take the approach that agriculture and conservation are intrinsically intertwined. We utilize regenerative and adaptive management principles to maximize ecological cycles across our farm. We strategically integrate our historic line of Aberdeen Angus cattle to complete nutrient cycles throughout our grasslands and native meadows to promote diversity, wildlife habitat, ecological health, and animal nutrition. We sell 100% Grassfed Beef from our historic genetic line from our farm store in The Plains. The Plains Bill & Holly Martin (540) 253·5264 info@martinsangusbeef.com hlmartin2@gmail.com www.martinsangusbeef.com

Sells by phone, mail or email and farmers markets also sells at local restaurants and retailers Dry Aged Natural Angus Beef, Lamb, Ha Nhi.

Living Waters Longhorns 8066 Riverside Farm Road Marshall Jim & Danielle Dean (540) 364·3473 dmwater@yahoo.com www.livingwaters-longhorns.com facebook.com/Livingwaters-Longhorns-149032716357330

Sells on site, call or email for sales information. Pasture raised chickens, eggs, beef, pork and lamb. Pork available throughout the year. These longhorn beef fresh-fed-upon-request.

Lotusc Hill Farm LLC 2512 Zulla Road The Plains (540) 333·1019 shoplocusthill@gmail.com www.locusthillfarm.com

Small farm store offering grass fed, grain finished beef and eggs raised on the farm as well as honey, cheese, soap and other local products, seasonal produce and meats.

Martins’ Farms Va P.O. Box 121 The Plains (540) 253·5264 info@martinsangusbeef.com hlmartin2@gmail.com www.martinsangusbeef.com

Sells by phone, mail or email and farmers markets also sells at local restaurants and retailers Dry Aged Natural Angus Beef, Lamb.

Mast Farms 10663 Roger Road Millwood David Mast (540) 272·3233 davidmastslaughter@gmail.com Mast Farms Facebook mastfarms销售 by appointment. Thursday: 9 am - 7 pm. Fruits, vegetables, greens, brots, mushrooms, cheeses, eggs, milk, pork, chicken, beef, lamb, honey, pies, breads, jams, jellies, preserves, spices, pickled vegetables, freeze dried and other specialty products.

Messick’s Farm Market 4061 Calleeti Road Bealeton Jimmy Messick (540) 439·8650 manager@messickfarmmarket.com www.messickfarmmarket.com

Sells on the farm every day 9 am - 7 pm. Fruits, vegetables, greens, brots, mushrooms, cheeses, eggs, milk, pork, chicken, beef, lamb, honey, pies, breads, jams, jellies, preserves, spices, pickled vegetables, freeze dried and other specialty products.

Mount Airy Farms P.O. Box 1688 Middleburg Christine Miller (540) 687·9790 contact@mountairyfarms.com www.mountainfarmva.com Order online, by mail or by phone. Certified Organic and Hansean Carol, Grass-Fed Beef

FRUIT & VEGETABLE AVAILABILITY CALENDAR

JAN FEB MAR APR MAY JUN JUL AUG SEP OCT NOV DEC

Apples

Blackberries

Blueberries

Broccoli

Carrots

Cucumbers

Grapes

Green Beans

Green Peppers

Greens/Salad

Nectarines

Peaches

Pumpkins

Raspberries

Spinach

Sweet Corn

Tomatoes

Watermelons
# FARMS

**Pleasant Vale Farm**
1032 Pleasant Vale Rd
Delaplane
Sarah McDonagh
(540) 955-2580
pleasavalefarm@gmail.com
www.pleasavalefarm.com
Sells onsite at Farm Shop, online, and by mail to order. Artisan cheese, jam, honey, artisinal breads, nuts, dried fruit, seasonal vegetables, fresh pastured eggs, salad greens, carrots, radishes, turnips, potatoes, onions, and leeks.

**Seven Oaks Lavender Farm**
8769 Old Dumfries Road
Callie
Deborah Williamson
(540) 272-7839
deborah@sevenoakslavenderfarm.com
www.sevenoakslavenderfarm.com
Sells products on site at farm shop and online all year. Also available at various retail outlets, including Messie's Farm Market outside of season.

**Powers Farm & Brewery**
9269 Redemption Way
Midland
Melody Powers
(540) 359-5749
info@powersfarmbrewery.com
www.powersfarmbrewery.com
Produce, Flower & Beer CSA with pick-up on farm. Extras also available (most and eggs from partnering farms); Diverse Farm Vegetables, fruit, Culinary and Medicinal Herbs, Cut Flowers, Hops & Beer.

**Quailwood Farm**
12022 Lechapel Lane
Midland
Jessica Swan
(540) 220-2283
contact@quailwoodfarm.com
Contact for sales by appointment.

**Sky Meadows State Park**
1902 Edmonds Lane
Delaplane
(540) 592-3556
www.virginiastateparks.gov
Sells at the Park Visitor Center Seasonal produce and other items available for sale April through October from our Friends of Sky Meadows Farm Market or inside the Visitor Center. Farm-fresh, free-range eggs available year-round.

**Small Little Farm**
8904 Meatza Way
Warrenton
Cary D. Deorio
(540) 341-4266
forward@theoof.com
www.smalllittlefarm.com
Sells through CSA, available at restaurants, Whole Foods and other retailers. Seasonal produce (including brussel sprouts, collards, greens, garlic, onions, beets, peppers, thyme, potatoes, herbs, microgreens, spinach, kale) and also offers fresh meats, free-range eggs and sheep/lamb grass-fed.

**WhistleTree Farm**
8177 Sproul Road
Warrenton
Jesse and Liz Straight
info@whistletreerfarms.com
www.whistletreerfarms.com
You can buy from our Farm Store (Monday - Friday 11 a.m. - 5 p.m. and Saturday 10 a.m. - 1 p.m.), our online shop or our Neighborhood Deliveries.

**Whipping Winds Farm**
3109 Greenhouse Way
Midland
(703) 403-2775
whippingwindsfarm@gmail.com
www.farmersfinder.org
Facebook: people/Whipping-winds-green-Le
Sells site by site: Apples, fresh produce, pasture-raised turkeys and eggs; Turkeys; Specialty items such as breads, jams, and local and seasonal vegetables.

**Wild Winds Farm**
11825 Rock Run Road
Sperryville
(540) 203-3633
wildwindfarmlivestock@gmail.com
www.facebook.com/WildWindFarmlivestock
Sells onsite by appointment.

**Willow Farms Produce LLC**
9781 Willow Lane
Madison
Matt Eustace
(571) 436-7954
matt@willowfarmsproduce.com
www.willowfarmsproduce.com
Sells wholesale, onsite April - November, through CSA, and at Culpeper Farmers Market. CSA and wholesale only available on seasonable vegetables.

**Zeeba Farm**
6723 Derby Drive
Warrenton
Sonny & Janelle Rosati
(703) 470-9940
zeebafarmva@gmail.com
Instagram: @ZeebaFarm
Sells through Facebook and Instagram.

**Mt. Airy Farm**
7303 Dodie Road
Marshall
Judy Kinsey
(540) 219-9919
mtairyfarm@mtairyfarm.com
www.mtairyfarm.com
Sells onsite by appt and online.

**Landon Farm LLC**
P.O. Box 417
Sperryville
Jennifer Sierral
(540) 933-4330
runningordad@hotmail.com
facebook.com/LandonFarm
Annual Wellness Approaches since 2002.
Selling AHW eggs, chicken, beef, pork, lamb, and pasture products plus alpaca and other local items from the community in some stores and online.

# MADISON

**7 Acres Farm**
1852 N Seminole Trail
Madison
Brian Walls
(540) 445-1020
farmingacres@gmail.com
www.7acres-farm.business.site
Sells at the farm by appt only and Manassas Farmers Market. Chicken meat and eggs; Duck meat and eggs; Turkey; Specialty stores such as: Amish, local and locally sourced non-GMO feed.

**Gardens of Kilmet, LLC**
2246 Lindsey Lane
Madison
Khalil Hassan
(540) 407-0383
thegardensof-kilmet@gmail.com
facebook.com/Gardens-of-Kilmet-76324105528
Sells onsite, online, and at Farmers Markets. Seasonal fruits and vegetables, herbs, specialty products and jams, spreads, pastured meats, and more. Retail and wholesale. U-Pick for fruits available.

**Kipps Grapes**
3625 Blue Ridge Turnpike
Rock Castle
Kipps Family
(540) 948-4177
kippsgrapes@gmail.com
www.kippsgrapes.com

**La Paisanne Farm**
Orange
Sarah Thorneville
(540) 762-5670
lapaisanne@gmail.com
facebook.com/CitrusInTheValley
Sells citrus and local honey. Citrus available as whole, half, or individual cuts.

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**Organics from Family Farms Near Our Stores**

We partner with growers near our stores to bring you a deliciously fresh variety of fruits and vegetables. We're committed to supporting, we have our own organic farm and orchard, in Canandaigua, NY.
Madison Gardens
2705 S Seminole Trail
Madison
Ray and Maritza Shank
(540) 948-4799
madisongardens29@gmail.com
facebook.com/MadisonGardens
Sells at Madison Gardens shop, Monday-Friday 10 a.m.-6 p.m. and Saturday 10 a.m.-6 p.m.
Seasonal Produce, Plants, Jams and Honey

Mary Ruth’s Garden
2022 Repton Mill Road
Amanda
David & Mary Ruth Kipp
(540) 718-1277
dandmkipp@gmail.com
facebook.com/maryruthsgarden
Sells onsite (call first) and at the Madison Farmers Market.
Baked Goods, Cut Flowers, Jams, eggs, and seasonal produce

Papa Weaver’s Pork
346 Canow Ford Lane
Orange
Tom Weaver
(540) 672-1052
papaweaverpork@gmail.com
papaweaverpork.com
Sells online, at Farmers Markets (Spotsylvania, Richmond, and Orange) and Farmers Markets in the Madison area.
Sells onsite daily, through Facebook and on-farm store. slide days iht.
Free-range eggs, seasonal produce, barn-raised chickens, and Artidell steaks.

Perennial Pastures
442 W Will’s Ford Lane
Rockvale
(540) 788-2908
michaelperennialpastures.com
www.perennialpastures.com
Asga, Herbs/Herb/Perennial flowers and Herbs.

Rider’s Backfield Farm, LLC
6210 S T. Valley Road
Elian
Jeremy & Robin Rider
(540) 942-4306
robinjrider@riderbackfieldfarm.com
riderbackfieldfarm.com/101
USDA Certified, pasture-raised beef farm that sells at Madison County Farmers’ Market, through online stores on website, and onsite by appointment.
Our herd always on pasture your round and not confined. During the winter, they receive hay purchased on our own Elk Valley farms. They do receive a small amount of custom-grain (Page Valley grain) as a treat and are not confirmed to be livestock even during the “feeding phase.” We partner our soils and livestock from local farmers in our area.

Spring Lake Farm
334 Bains Trail Lane
Bridgewater
Jan Richter & Barry Siegel
(504) 418-3500
jrichter@blueys.com
Sells direct to consumers (text or email), and restaurants.
Honey, Turkey, Pasture-raised Blue Eggs, Chicken, and Beef.

Sunrise Gardens
505 String Branch Road
Brightwood
Margaret Hutcherson
(434) 467-5424
mthutch5424@yahoo.com
Sells onsite (U-Pick, call ahead) at Light of the Sun Farm. Seasonal Produce, Vegetables, and Herbs.

Three Springs Farm
156 Elly Road
Amanda
(540) 923-0664
threespringsfarmrc@gmail.com
Sells onsite and at on-farm store. Grass-fed beef and pasture-raised eggs. Also grows grass-fed lamb.

Tucker Berry Farm
4975 Orange Road
Radiant
Kate Rakowski
(802) 299-1220
tuckeryberryfarm@gmail.com
www.tuckeryberryfarm.com
Sells at Farm Stand during daylight hours.
Free-range eggs, seasonal produce, horse-keeping crafts, and Artidell steaks.

Wolf Creek Farm
Wolfcreek
John Whiteside
(540) 948-5574
info@wolfcreekfarm.com
www.wolfcreekfarm.com
Sells onsite by pre-order (iPhone/email) and online, Grass-fed Gourmet, Rebecca’s Natural Foods, Yoder’s Country Market, Grass-Fed, Natural Beef, Fresh Nourishment, No Antibiotics or Growth Hormones, No Grain, 100% Grassfed, May grow without Chills, All Natural Land stewardship and Humane Animal Husbandry.

Yowell Farms
Elian
(540) 923-5032
facebook.com/YowellFarmsEd
Sells via Facebook & local retailers including The Little Country Store and local meat markets.

Carter Farms
26427 Carters Lane
Unicoi
(804) 301-9114
carterfarmswv@gmail.com
www.thecarterfarms.com
facebook.com/carterfarmswv
Sells to local stores and restaurants.
Farm tours available by appointment.

Carsons Farm
5291 Southeast Road
Barboursville
Barbara Miller
(970) 730-0169
barbara@edgewoodsfarmherf.com
www.edgewoodsfarmherf.com
Sells directly to individuals and local restaurants and wineries.
Farm tours available by appointment.

Edgewood Miller Farm
5291 Southeast Road
Barboursville
Sells direct to individuals and local restaurants and wineries. Farm tours available by appointment.

Darnell’s Garden Patch
180 Camline Street
Orange
Jim Darnell
(540) 873-5500
zdeniel945@gmail.com
facebook.com/Darnellsgardenpatch
Sells onsite 7 days a week, 9 a.m.-6 p.m.
Seasonal Vegetables, Fruits, Amaranth, Perennial, and Vegetable Plants.

Fitnah Farms
Graveview
Sakineh & Omany Grey
halls@fitnahfarms.com
facebook.com/fitnahfarms
Sells pasture-raised, halal chickens processed using the Zabta beer-slaughter method, as well as lamb, goat, beef, eggs, and raw milk.

Gold Hill Blueberry Farm
23909 Duffield Lane
Upperville
Sue Hanslovich
(540) 222-9154
suehanslovich@gmail.com
facebook.com/people/Gold-Hill-Blueberry-Farms/100567465423732
Check Facebook for hours or call ahead.
Blueberries (U-Pick), Chemical Free July & August, Free Paw, Elderberry, and Honey. Organic Blue and Aragon Blue. No chemicals, antioxidants, vitamins, and no preservatives for fly control.

Heaven’s Hollow Farm
9 County Groves Church Road
Orange
Jacob and Jennifer Gilliy
(540) 718-6481
info@heavenshollyfarm.com
heavenshollyfarm.com
Sells onsite (call ahead), through online store with shipping, area farmers, local independent markets, and delivery.
Sells grass-fed beef, grass-supplemented pork, and pasture-raised eggs with a focus on using best management practices and enhancing animal welfare.

Farms listing continues on page 8
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 buylocalpec.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. 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!

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

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

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

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

Visit our website at pecva.org to:

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

This Guide Is a Publication of the Piedmont Environmental Council

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!
Support Buy Fresh Buy Local. Consider making a donation!

**NEWS FROM PEC**

**Soil is a living and life-giving force**

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

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

1. **Keep soil covered:** It's the first step in protecting it from erosion, but also buffers soil temperature, slows rainfall runoff and aids rainfall infiltration.
2. **Minimize disturbance:** Both physical and chemical. This proactive measure can heal and protect properties of the soil and ultimately enhance the biological component of soil life.
3. **Maximize living roots:** Keeping living plants in the ground throughout the year fuels biological activity and contributes to improved soil structure.
4. **Energize with diversity:** Use different crop species and integrate livestock where possible to enhance chemical, physical and/or biological aspects of the soil. It improves the whole system.

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

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**PATH FOUNDATION**

The PATH Foundation is a proud supporter of Buy Fresh, Buy Local’s initiatives to connect consumers with healthy food. Our mission is to strengthen the health and vitality of our community, and one way we work toward our mission is by supporting programs that help our community access fresh and local food. Some of those programs include:

**FRESH**

Fauquier Reaches for Excellence in School Health, also known as FRESH, is an innovative program bringing a culture of health and wellness to Fauquier County Public Schools. FRESH engages students with a wide variety of initiatives, such as increasing physical activity in classrooms, providing new recipes and training to cafeteria workers, and creating after-school clubs that focus on wellness and nutrition. With their sights set on increasing the program’s scope and outreach, FRESH continues to support and promote health in Fauquier County.

**Commit to Be Fit**

Commit to Be Fit is focused on improving health and wellness in Rappahannock County through community engagement and school initiatives. Previously, the program has hosted community workshops on topics like eating healthy on a budget and injury prevention, as well as one-on-one health coaching. In Rappahannock County Public Schools, Commit to Be Fit has improved health through tools like its neuronasium, and has introduced salad bars, horticulture class produce and other new menu items to school cafeterias. Commit to Be Fit remains a pioneering and useful resource for Rappahannock County residents of all ages.

Other examples of PATH Foundation programs and partners include:

- Power of Produce Bucks (POP Bucks)
- Warrenton Farmers Market
- 4P Foods
- Fauquier Education Farm
- Minority and Veteran Farmers of the Piedmont
- Fauquier County 4-H
- And many more!

Throughout the years, programs that support local food have taken many forms, but all of our partners rise to the challenge and continue to innovate, support agriculture and feed families.

To learn more about the PATH Foundation and our grants and programs, please visit [www.pathforyou.org](http://www.pathforyou.org), or find us on social media at @pathforyou.
Northern Piedmont
BUY FRESH BUY LOCAL

FARMERS MARKETS

CULPEPER
Culpeper Downtown Farmers Market
318 South West Street (Culpeper Baptist Church) (540) 825-4416
culpeperfarmersmarket.com
www.facebook.com/CulpeperFarmersMarket
May - October, Saturdays 7:30 am - noon

FAUQUIER
Archwood Green Barns Farmers’ Market
4529 Old Turnpike Road, 1-6 months 31
The Plains (540) 253-5289
archwoodgreenbarns@gmail.com
www.archwoodgreenbarns.com
Check website for most up to date information.
Sundays, May - December, 10 am - 2 pm

Buchanan Hall Farmers Market
5849 John S. Mosby Highway
Upperville (540) 592-3455
buchananhall@gmail.com
www.buchananhall.org
March 9 - November, Saturdays 8 am - 1 pm

Marshall Farmers Market
8362 W Main Street
Marshall
facebook.com/marshallfarmersmarket
marshallfarmersmarket@gmail.com
Fridays, 4 - 7 pm - May - October

Warrenton Farmers Market
21 Main Street (in parking lot behind building)
(540) 347-3405
natalie@oldtownwarrenton.org
www.warrentonva.gov/Farmers-Market
facebook.com/warrentonfarmersmarkets
Saturday mornings 8 am - noon

MADISON
Madison County Farmers Market
Hoozer Ridge Park, 1700 Simmonds Road (Next to Madison High School) (540) 407-1424
madisonfarmersmarket.info
facebook.com/madisoncountymarket
May - October, Saturdays 9 am - 1 pm

Eastern Orange Farmers Market
Locust Grove, 32301 Constitution Highway
Locust Grove
easternorangefarmersmarket@gmail.com
easternorangefarmersmarket.blogspot.com
Saturday 9 am - 7 pm, April - October

RAPPAHANNOCK
Rappahannock County Farmers Market
Headmaster’s Pub
12008 Lee Highway
Sperryville
Rappahannockfarmersmarket.com
Saturday 9 am - noon, April - October
Pre-order online and drive thru.
Check website for updated info.

* bold denotes guide sponsors

Please check with farms for hours before visiting.


**Support Buy Fresh Buy Local. Become a sponsor!**

BuyLocalPiedmont.org

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**FARMS**

- **Cheese & Dairy**
- **Meat**
- **Produce**
- **Poultry/Eggs**
- **U-Pick**
- **Community Supported Agriculture**

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**Hunter’s Harvest at Greenbow Run Farm**

15888 Saxasaxas Lane

Orange

Support Farms. Eggs, Honey, Sheep Fiber, Heritage Lamb, Asparagus, Berries, (540) 672 · 5871

Rapidan

8175 Retreat Farm Road

organic and sustainable methods.

Sells meats, dairy, seasonal produce and other local products, including grass-fed beef from farm and Christmas Trees (U-pick Nov., Dec.).

Strawberries (U-pick May), Blackberries

Liberty Mills Farm, LLC

9960 Mills Road Road

Somerset

Kent & Eve Woods (843) 862 · 5293

info@libertymillsfarm.com

www.libertymillsfarm.com

Sells seasonally and online. Wind your way through our 34 acre Fall festival, pick Strawberries or Pumpkins, explore our Farm Market and view our antique tractor collection.

- **The Market at Grelen**

1601 Tiger Road

Somerfield

(540) 672 · 7288

info@themarketatgrelen.com

shop open March – December

PYO Farm featuring Blackberries, Raspberries, Blueberries, Peaches, Plums and Apples. Site also includes a nursery, library and children’s story times.

- **Liberty Mills Farm, LLC**

9960 Mills Road Road

Somerset

Kent & Eve Woods (843) 862 · 5293

info@libertymillsfarm.com

www.libertymillsfarm.com

Sells seasonally online. Wind your way through our 34 acre Fall festival, pick Strawberries or Pumpkins, explore our Farm Market and view our antique tractor collection.

- **Miller Farms Market**

1201 Orange Plant Road

Locust Grove

Jokm & Ben Miller (540) 850 · 5009

info@millerfarmsmarket.com

millerfarmsmarket.com

Sells online. Thursdays – Saturday, U-Pick, local restaurants, farm stands and CSA.

- **Strawberries (6/10-7/10), Blackberries (6/20-7/10), Pumpkins (6/20-Oct.), Christmas Tree (U-Pick Nov, Dec.).

Grass-fed beef from farm and other local products, including meats, dairy, seasonal produce and specialty products. CSA available.

- **Olive Branch Gardens**

4666 Gilbert Station Road

Barboursville

www.olivebranchgardensfarm.com

Sells at Ix Farmers Market on Saturday in Charlottesville and through Home Delivery Boxes.

Small family farm that grows seasonally with vegetables and microgreens using organic and sustainable methods.

- **Retreat Farm**

8775 Retreat Farm Road

Rapidan

Frank & Cindy Gillan (540) 672 · 5477

retreatfarm@gmail.com

Sells onsite by appt and by wholesale account. Vegetables and eggs, honey, sheep fiber.

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**Timberwood Farm**

8344 Wilderness Woods Lane

Rasdaleville

Barbara Johnson (540) 854 · 4192

admix@timberwoodfarm&B@com

www.timberwoodfarmandmilk@facebook.com/Timberwood-Farm-31720767996

Sells online: by appointment only: Rare livestock breeds, pasture raised meats, quality cheeses, and goat’s milk soaps and lotions.

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**Westwind Flowers**

P.O. Box 135

Orange

(540) 222 · 9948

info@westwindflowers.com

www.westwindflowers.com

Sells through flower subscriptions via website and email. Special seasonally and grow flowers and greens. Also offers workshops and private U-pick events.

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**Rappahannock**

Beaum Family Farm

36 Tasker Farm Lane

Sperryville

Toni & Karl Beaum (540) 956 · 0322

beaumfamilyfarm@gmail.com

www.beaumfamilyfarm.com

Sells by appointment only: Grounded/Grown Roadside Farm Fresh, Pastrami Pets.

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**Bean Hollow Grassfed**

15 Over Jordan Farm Lane

Fleet Hill

Michael Sands, PhD (540) 675 · 1020

info@beanhollowgrassfed.com

www.beanhollowgrassfed.com

Sells online. Farm stand. Farm tours available by appointment. Pasture raised, grass fed beef, lamb and pork, eggs and dog treats. GMO and pesticides free. Certified Organic. Approved by A Greener World.

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**Belle Meade**

353 F.T. Valley Road

Sperryville

Susan Hoffman & Mike Biniek (540) 978 · 9748

info@bellemeade.net

www.bellemeade.net

Sells onsite, CSA, Farm Tours. Pollinator habitat, 34 acres, 9 species. 1200 bees. All Grass-Fed Beef Handcrafted Sausage, Sticks, Sausage. Local honey, grass fed lamb and chicken. All eggs, fresh or frozen.

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**By Bob Miller-Herholtz**

When I first met Sharla Bond and Clyde Kessler of C&S Farmstead, it was on a spring-like day in February. We stood under the shade of a tall oak near a barn with open windows and deep shadows that stretched through the center of the building, leading the way to a greenhouse. A beautiful mural of a dahlia welcomed me with the greeting, “Protect what you love.” As we talked softly, I admired the view of Bull Run Mountain and felt a gentle nudge of affection from Hank, their Komondor–Anatolian Shepherd.

We looked out over the fields nestled between farmsteads that have been in the Elgin family since 1790. Clyde described how he came to know them, having grown up in Purcellville with a shared interest for farming; and now, he is almost a member of the family thanks to a wedding between our families.

Sharla and Clyde met while both working in the California farming industry. She has worked in the fields as well as in the floral design shops, so she knows flowers from seed to stem to centerpiece. It’s a passion that has flourished over two decades, and one that has evolved into a practice based on the Slow Flower Movement.

I learned that an estimated 80% of all flowers sold in the U.S. are imported. When you think about the logistics behind that statistic—from chemicals used to preserve the flower to the shipping containers and fuel costs—you begin to reconsider what you choose to put in an arrangement. Inspiration at C&S Farmstead begins season by season, growing what is best for the natural cycle of a year. They started with rows of 100 feet before expanding to rows of 300 feet and eventually to 600 feet. Everything is planted and maintained by hand (they have the callouses to prove it!), and most importantly, everything is grown free of pesticides.

You can find the beautiful bouquets at the Buchanan Hall Farmer’s Market, which is held on Wednesdays 4:30 – 7:30 pm May – October. For special events and weddings, contact Sharla at CSF@farmstead.com. You can also find their flowers at Metro Flower Market in Chantilly. Follow them on Instagram @CSFfarmstead to see their work in action.

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**Finest Butcher, in Bealton, 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.**
FARMS

Laughing Duck Apiary P.O. Box 395 Washington Keith & Sylvia Rowand (540) 227-8254 info@laughingduckgardens.com honey@laughingduckgardens.com www.laughingduckgardens.com Sells honey through various retailers & by appointment. Other products by appointment. Raw honey, honeycomb & honeycomb candles, propolis (all from bees located solely in Rappahannock County), bees in spring, queens, pollen & other specialty items.


Roxy’s Orchard and Fruit Market 64 Old Hollow Road Sperryville Roy & Janet Alther (540) 987-8636 facebook.com/oldhollowroadorchard Sells online by appt, local Farmers Markets and stores. Market includes local meat, Granola bars, Fresh eggs, Beans, Onions, Bees and other Specialty Products.

Waterpenny Farm 53 Waterpenny Lane Sperryville Rachel Ynmon & Eric Plaskin (540) 987-8067 waterpenny@verizon.net facebook.com/Waterpennyfarm Sells through CSA and Takoma Park and Arlington Farmers Markets Seasonal Produce, Spring Plants, Eggs, Flowers

FAUQUIER

Hartland Orchard 1064 Hartland Lane Markham (540) 364-2316 hartlandorchard@gmail.com www.hartlandorchard.com Sells fruit through U-Pick June-October 9 am-5 pm (call for updates), cash and check only Strawberries, Blueberries, Cherries, Blackberries, Peaches, Apples, Pumpkins, Cider and Honey

Jenkins’ Orchard 355 Yanocy Road Woodville James & Jenny (540) 987-8752 facebook.com/jenkins-orchards/100067937044180 Sells fruit at Fruit Shed 10 am - 4 pm, Apples, Peaches, Cherries, Plums, Nectarines, Blackberries, jellied goods and other seasonal produce (such as tomatoes and pumpkins). 

Lee’s Orchard 65 Orchard Lane Washington Bryant & Bridgette Lee (540) 675-3201 facebook.com/Lee’sOrchard Sells fruit daily 9 am - 5 pm, Apples, Cider, Apples, and Honey Buttons

The Orchards at Valley View Farm 1550 Lees Manor Road Delaplane Philip Carter Strother (540) 592-1021 info@valleyviewfarm.com www.theorchardsatvalleyview.com Sells fruit daily July-October 9 am-5 pm (call for updates), cash and check only Apples, Peaches, Nectarines, Pumpkins, Honey, Apples and Strawberries. Opens 9am and closes by 4.30 pm.

Stribling Orchard 1187 Poverty Hollow Lane Markham Bob & Stacia Stribling (540) 364-3040 info@triblingorchard.com www.striblingorchard.com Sells fruit late July - early Nov and online updated daily. Apples, Peaches, Nectarines, Pumpkins, Honey, Apples and Strawberries. Opens 9am and closes by 4.30 pm.

The Oranges at Valley View Farm 1550 Leeds Manor Road Delaplane Philip Carter Strother (540) 592-1021 info@valleyviewfarm.com www.valleyviewfarm.com Sells fruit when seasonally available, online and in person in Locustor Farm Market Cherries, Blueberries, Peaches, Apples, Pears, Apricots, Blackberries, Garden Vegetables, Pumpkins, Free-Range Chicken & Eggs (chickens). Farm Market also includes baked goods, honey, fresh honey, fresh flowers and local meats.

MADISON

Graves Mountain Farm and Lodges 680 Graves Mountain Lane (804) 987-8192 Lynn Graves (540) 923-4231 info@gravesmountainfarm.com www.gravesmountainfarm.com Sells fruit online (weekends only) and in person, Apples, Peaches, Pears, Pumpkins, Squashes, Apple Butter, Venison Jams & Jellies, Farm Restaurant and Lodging
SPECIALTY BEVERAGE

**CULPEPER**

Belmont Farm Distillery
31490 Cedar Run Road, Culpeper
(540) 823-3207
www.belmontfarmdistillery.com

**FAUQUIER**

Arteroa Wines & Hawkmoth Arts
1831 Lewis Manor Road, Delaplane
Jason Murray
(540) 422-3463
www.arteroa.com

Aspen Dale Winery at The Barn
3180 Aspen Dale Lane, Delaplane
GPS: 10683 John Marshall Highway
Larry & Kelly Carr
(540) 364-1222
www.aspendalewinery.com

Barrel Oak Winery
3623 Grove Lane, Delaplane
Brian & Sharon Roeder
(540) 364-6402
brian@barreloak.com
www.barreloak.com

Cobble Mountain Cellars & Cider
5909 Long Fall Lane, Delaplane
GPS: 10.6363 Moneland Road
(703) 484-0735
www.cobblemountain.com

Delaplane Cellars
2107 Winchester Road, Delaplane
Jim & Betty Christy
(540) 592-7210
www.delaplainedelairs.com

Granite Heights Winery
8140 Ogallala Road, Warrenton
Luke & Tom Klyk
(540) 349-3185
www.ghwin.com

Linden Vineyards
3708 Hansell Corner Road, Linden
(540) 364-1997
www.lindenvineyards.com

Mediterranean Cellars
8205 Falcon Glen Road
Warrenton
(540) 429-1984
www.mediterraneancellars.com

Naked Mountain Winery and Vineyards
2747 Lewis Manor Road, Marshall
(540) 364-1609
www.nakedmountainwinery.com

Old Bust Head Brewing Company
7154 Farm Station Road, Viet Hill
(540) 347-4777
www.oldbustheadbrewing.com

Pearmund Cellars
47100 Georgetown Road, Broad Run
Chris Pearmund
(540) 347-3475
info@pearmundcellars.com
www.pearmundcellars.com

Philip Carter Winery
4366 Stillhouse Road, Hume
(540) 364-1003
info@pocinnery.com
www.pocinnery.com

Three Fox Vineyards
10500 Three Fox Lane, Delaplane
Tim and Emily Fambrough
(703) 594-6136
www.threefoxvinyards.com

**CULPEPER**

DuCard Vineyards
40 Alexander Hollow Lane, Elkton
(540) 923-4206
www.ducardvineyards.com

Prince Michel Vineyards and Winery
154 Vineyard Lane, Leon
Kristie Easter
(540) 547-3070
www.pricemichelwinery.com

Revalation Vineyard
2710 Madison Valley Road, Madison
Francisco Siller-Moeller/Moellerbach
info@revalationvineyards.com
www.revalationvineyards.com

ORANGE

Barboursville Vineyards
17665 Winery Road, Barboursville
(540) 832-3824
www.blwv.com

Burnley Vineyards
4500 Vineyard Lane, Barboursville
(434) 960-4411
www.burnleywines.com

Horton Vineyards
6399 Spot搅Vale Trail, Gordonsville
JoAnn Bieda and Dennis Horton
(540) 832-7404
www.hortonvineyards.com

Raymond Florence Vineyard
15699 Burnley Vineyard Road, Ro-Allison
(540) 832-3895
www.reymondflorence.com

**RAPPAHANNOCK**

Copper Fox Distillery
9 Route Lane, Sperryville
(540) 976-8554
info@copperfox.com
www.copperfoxdistillery.com

Godino Cellars
92 Schoolhouse Road, Washington
(540) 987-9292
www.godinocellars.com

Gray Ghost Vineyards
14706 Lee Highway, Amisville
The Kelber Family
(540) 937-4669
www.grayghostvinesyards.com

Magnolia Vineyards and Winery
200 Westminster Road, Amisville
Glenn & Tina Marchione
(703) 785-8190
www.magnoliavineyards.com

Narmada Winery
43 Narmada Lane, Amisville
(540) 937-8215
www.narmadavineyards.com

Rappahannock Cellars
14417 Humes Road, Huntly
Kelly Knight
(540) 835-9398
www.rappahannockcellars.com

Reynard Cellars
15699 Burnley Vineyard Road, Ro-Allison
(540) 832-3895
www.reymondflorence.com

**MADISON**

**CULPEPER**

Calhoun Ham House and Country Deli
211 South East Street, Culpeper
(540) 825-6299
calhounshamboue@yahoo.com
www.caliouns-ham-house-and-country-delis.com

Ceplerpeck Cheese Company
306 South Main Street, Culpeper
(540) 827-4752
info@culpeppercheese.com
www.culpeppercheese.com

It’s About Thyme
128 E. Davis Street, Culpeper
(540) 349-4739
www.itstaboutthyme.com

**FAUQUIER**

Buckland Farm Market
4584 Lee Highway, Warrenton
(540) 341-4791
www.bucklandfarmmarket.com

Moo Thru Ice Cream
11402 James Madison Highway, Rappahannock
(540) 439-6455
info@moothru.com
www.moothru.com

**MADISON**

The Farm Store at Watercress
2450 S. Tyler Valley Road
Evan ruing@cedar.com
farmstoreatwatercress.com

The Little Country Store
5366 South F.T. Valley Road, Elkton
(540) 683-8004
www.lfc-blog.com

Yoder’s Country Market & Caf&
2165 S Seminole Trail, Madison
(540) 948-3000
YCM@YorkCountryMarket.net
www.yorkcountrymarket.net

**ORANGE**

Pipe Aleworks
321 N Madison Road Suite A, Orange
(540) 522-0673
innopaworks.com

**RAPPAHANNOCK**

Beech Spring Gift Shop/Farmer’s Market
19625 Lee Highway, Sperryville
(540) 987-8704
beчspringgiftshop@hotmail.com
www.facebook.com/BeachSpringGiftShop

Laughing Duck Gardens & Cookery
323 N. Madison Road Suite A, Orange
(540) 987-8704
www.laughingduckgardens.com
www.laughingduckgardens.com

Old School Market & Cafe
323 N. Madison Road Suite A, Orange
(540) 987-8704
www.laughingduckgardens.com
www.laughingduckgardens.com

Rappahannock Pizza Kitchen
3710 Sperryville Pike, Sperryville
(540) 987-8392
www.rappahannockpizzakitchen.com

The Inn at Little Washington
Middle and Main Streets
Washington
(540) 675-3800
www.thelittlewashington.com/
#Restaurant

The Whole Ox
8371 West Main Street, Marshall
(540) 724-1650
www.thewholeox.com

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