



Piedmont  
Environmental  
Council

## CHARLOTTESVILLE AREA

2021-  
2022  
FOOD GUIDE

# BUY FRESH BUY LOCAL®

FRESH FOODS FROM LOCAL FAMILY FARMS

## ALBEMARLE, FLUVANNA, GREENE, LOUISA & NELSON COUNTIES

### CSAs AND BUYERS COOPERATIVES

#### 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.

#### ALBEMARLE/ CHARLOTTESVILLE

##### Atelier Farm

3194 Preddy Creek Rd  
Charlottesville

Austin Mandryk  
(434) 326-0902

[Austin@atelier.farm](mailto:Austin@atelier.farm)

Small scale, Year-Round, Free-Choice  
CSA & Farm Stand (sign up online)

*Vegetable, Fruit, Herb, Flower, and Staples*

##### Bellair Farm

5290 Bellair Farm  
Charlottesville

Jamie Barrett  
(434) 244-0325

[bellairfarm@gmail.com](mailto:bellairfarm@gmail.com)  
[www.bellairfarm.com](http://www.bellairfarm.com)

Sells at CSA, Charlottesville May -  
October, Sold on farm May - October,  
Friday 9 a.m. - 5 p.m. and Saturday  
9 a.m. - 2 p.m., Check website for  
U-Pick options, Workshops and  
tours available, Online store.

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

##### Hill Farm Vintage Vegetables

5964 W. Old Mountain Road  
Louisa

Susan Hill

(540) 205-0946

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

Four season CSA. Delivery to  
Louisa and Charlottesville.

*Organic and nutrient dense  
seasonal produce and fruit.*

##### Little Owl Natural Farm

P.O. Box 248

Free Union

Linda Uihlein

(434) 973-6015

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

[facebook.com/csanatural](https://facebook.com/csanatural)

Sells on-site by appt

*Soil has been chemical-free for over  
25 years to produce the best natural  
eggs, heritage cow, herd-share, A2/  
A2 milk and cream, heritage sheep  
wool and soon natural CSA produce.*



Cheese  
& Dairy



Specialty  
Products



Meat



Produce



Poultry/  
Eggs



U-Pick



Fruit

##### Morven Kitchen Garden

791 Morven Drive  
Charlottesville

Stephanie Meyers

(434) 981-0035

[morvenkitchengarden@virginia.edu](mailto:morvenkitchengarden@virginia.edu)

[morven.virginia.edu/mkg-csa](http://morven.virginia.edu/mkg-csa)

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

*Seasonal Mixed Vegetables*

##### New Branch Farm

1070 Bishop Hill Road  
Charlottesville

Stephanie Meyers

(434) 977-0155

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

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

Sells off the farm at markets, CSA sign  
up online. Three season CSA: Spring  
CSA (mid-April to June), Fall CSA  
(September to mid-November), and  
Winter CSA, Shares delivered weekly  
*Seasonal Vegetables, Herbs, and Flowers*



Photo by Marco Sanchez

##### Sweet Greens Farm

291 Coles Rolling Rd  
Scottsville

Claudia Seixas & James Marzluff  
(843) 327-2437

[info@sweetgreensfarm.com](mailto:info@sweetgreensfarm.com)  
[www.sweetgreensfarm.com](http://www.sweetgreensfarm.com)

Sells at Charlottesville City Market  
and South of the James Farmers  
Market in Richmond and online

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

##### Tall Tale Farm

Slam Gate Road  
Crozet

Adriana Nannini

(617) 281-5567

[adriananannini@yahoo.com](mailto:adriananannini@yahoo.com)

[talltalefarmva.wordpress.com](http://talltalefarmva.wordpress.com)

Sells by Pick Up

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

##### Whisper Hill Farm

7127 Maple Hill Farm  
Scottsville

Holly & James Hammond

(480) 540-9047

[info@whisperhillfarm.com](mailto:info@whisperhillfarm.com)

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

Sells through CSA and at local  
Farmers Markets (Charlottesville  
IX, South of the James Richmond).  
Check website for updated info.

*Certified Organic Plants, Produce,  
Herbs & Cut Flowers*

#### GREENE

##### Planet Earth Diversified

165 Earth Way Drive  
Stanardsville

Michael Clark

(434) 985-3570, Press 1 for

Ordering Line

[packing@planetearthdiversified.com](mailto:packing@planetearthdiversified.com)

[specials.planetearthdiversified.com](http://specials.planetearthdiversified.com)

[shop.planetearthdiversified.com](http://shop.planetearthdiversified.com)

Sells at Charlottesville City Market,  
LuLusFood Farmers Market,  
through CSA, online, by phone  
and at retailers and restaurants

*Seasonal Produce, Micro-Greens, Herbs,  
Edible Flowers, Eggs, Wreaths, Jams, Jellies,  
Sauces, Pesto, CBD and hemp products.*

#### LOUISA

##### Forrest Green Farm

2317 Evergreen Road  
Louisa

Krista & Rob Rahm

(434) 882-26485

[forrestgreenfarm@rahmweb.com](mailto:forrestgreenfarm@rahmweb.com)

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

Sells on-site (Thursday - Monday  
10 a.m. - 5 p.m., year round), online,  
wholesale, restaurants and retail  
stores (see website for more info)

*Organically grown culinary & medicinal herb  
plants, heirloom vegetable plants, flowers  
and shrubs, soil mix and herbal and other  
specialty products. 100% grass-fed/grass-  
finished beef, pasture raised and nourished  
chicken and eggs, woodland and pasture  
raised pork, horse hay and winter CSA.*

##### Meredith Farm

2820 Gardner Road  
Mineral

Barret & Joanna Meredith

(804) 929-1798

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

Sell On-Site, Meredith Farm Local  
Food CSA (A year round cooperative  
CSA with weekly doorstep delivery)

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

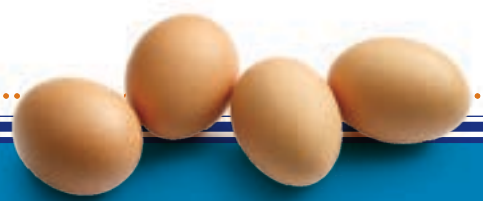


Piedmont  
Environmental  
Council

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

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





## FARMS



### ALBEMARLE/ CHARLOTTESVILLE

#### Atelier Farm

3194 Preddy Creek Rd  
Charlottesville

Austin Mandryk  
(434) 326-0902  
austin@atelier.farm  
www.atelier.farm

Small scale, Year-Round, Free-Choice  
CSA & Farm Stand (sign up online)  
*Vegetable, Fruit, Herb, and Flower*

#### Bellair Farm

5290 Bellair Farm  
Charlottesville

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

CSA, Charlottesville Farmers  
Markets, May - October, Sold  
on farm May - October, Friday  
9 a.m. - 5 p.m. and Saturday  
9 a.m. - 2 p.m., Check website for  
U-Pick options, Workshops and  
tours available, Online store.

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

#### The BerryPatch

3035 Peavine Hollow Rd  
Crozet

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

Sells on-site as Pick-Your-Own,  
check website for updated hours  
*Blueberries*

#### Black Twig Farm

1855 Beaver Creek  
Mountain Road  
Crozet

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

Sells on site, Festivals, Online  
*Lamb, Wool, Plant-Dyed Yarn, Washable  
Tanned Sheepskins, Navajo-Churro  
Sheep Breeding Stock*

#### Buck Mountain Farms

1140 Buck Mountain Road  
Earlysville

Rose Sgarlat Myers, PT, PhD  
(434) 960-3839  
buckmtfarms@earthlink.net  
Sells on the Farm (call ahead),  
farmers markets (Earlysville,  
Forest Lakes, Stonefield)  
*Seasonal Produce, Grass-Fed  
Beef, Pastured eggs, Chicken*

#### Caromont Farm and Creamery

9261 Old Green Mountain  
Esmont

Gail Hobbs-Page  
(434) 831-1393  
cheese@caromontfarm.com  
www.caromontcheese.com  
Sells on-site by appt Friday  
and Saturday 10 a.m. - 3 p.m.,  
online, at specialty cheese  
shops, restaurants, wineries,  
farmers markets (Charlottesville  
City Market, Nellysford)  
*Artisanal Goats Milk Cheeses, Agrotourism*

#### Celtic Iris Gardens and Nursery

1310 Lester Drive (Corner  
of Galloway)  
Charlottesville

Nannette Morrison  
(434) 293-7547  
nannette1861@outlook.com  
celticirisdandnursery.com

Sells at onsite farmers market  
*Lavender, medicinal/culinary herbs, seeds,  
Lettuce varieties, Tomatoes, Baked goods,  
Flowers, Iris plants, tobacco and botanicals*

#### Copps Hill Farm

2205 James River Road  
Esmont

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

Sells on the farm by appointment,  
by email or phone.  
*Grass-fed beef by whole,  
half, and quarter cuts*

#### Currituck Farm

4826 Advance Mills Road  
Earlysville

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

Sells on-site by appointment  
*USDA-Certified, pasture-raised,  
grass-fed Beef*

#### Darby Farm

2135 Browns Gap Turnpike  
Charlottesville

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

Sells on-site by appt and online. Also  
offers socials, classes, and opportuni-  
ties for fellowships and special events  
*Eggs, Grass-fed meat, Honey, Maple  
syrup, Bees wax candles, Goats milk  
soap, Natural cleaning supplies,  
Seasonal produce, Fresh flowers*

#### Devon Burger by Gryffon's Aerie

1797 Bundoran Drive  
North Garden

Collins Huff  
(434) 531-0451  
facebook.com/gryffonsaerie  
Look for the Devon Burger Food  
Trailer at public and private events,  
festivals and pop-ups throughout  
Virginia. Private chef service available.  
Tours available by appointment.  
*Grass-Fed beef, Free range pork, Eggs*

#### Elena Day Pies & Produce

151 Buckingham Circle  
Charlottesville

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

Sells at Charlottesville City  
Market, to local restaurants  
*Seasonal produce, Baked goods,  
Flowers, Specialty products*

#### Fairweather Farm

1626 Saint Annes Road  
Charlottesville

Rachel Perry  
(434) 960-1828  
fairweatherfarmers@gmail.com  
www.fairweatherfarmtea.com  
Sells online and at Charlottesville  
City Market, Greenwood Gourmet  
Grocery and a variety of local stores.  
Offers local delivery and free curb-  
side pick-up with online orders. See  
website for more information.  
*100% homegrown herbal teas  
and culinary spice blends*

#### Farfields Farm

40 Farfields Lane  
Afton

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

Sells on-site during educational  
events or by appointment  
*Free-range Chicken Eggs, Pastured  
beef, Mushrooms, Medicinal plants  
and native plant nursery starts,  
Seasonal organic produce*

#### The Farm at Red Hill

2400 Southside Drive  
North Garden

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

Sells at numerous independent  
stores and three major grocery  
chains, contact us for more info,  
farm visits by appointment  
*Seasonal produce and greenhouse crops,  
including tomatoes, cucumbers, sweet  
and hot peppers, herbs, ginger, Eggs,  
Specialty products, including salsas,  
hummus, pestos, dips, and habanero jams*



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

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

540-439-7227

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

#### Hammered Inn Farm and Garden

5830 Lexington Lane  
Earlysville

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

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

#### Harmony Hill Farm

2070 Rolling Road South  
Scottsville

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

Sells on the farm, online, Farm  
Store in Hanover, Seasonal Roots  
online, local stores in Fluvanna,  
Restaurants in Richmond  
*Grass fed & finished beef and  
lamb, pastured poultry & eggs,  
Woodland raised pork*

#### Heritage Farm

465 Heritage Farm Lane  
Esmont

Tony Pullaro  
(434) 962-8415  
*Grass-feed beef and pork*



FARMS

Indigo Hills Ranch

424 Balsley Road  
Staunton

Kate Mahanes & Jim Fleming  
(434) 760-1515 or (434) 760-3030  
indigohillsranch@gmail.com  
katemahanes@hotmail.com

Sells on the farm by appointment or by special order  
*Sheep, Grass-fed lamb, (custom cut: whole or half lamb, parts by order), eggs, Sebastopol geese, Eggs*



Jolly Folly Farm

1142 Durrett Ridge Road  
Earlysville, Virginia

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

Sells in the Earlysville Exchange parking lot most Wednesdays starting at 1:30 p.m. until sold out. Check facebook, call or text for more information regarding current inventory and farm.  
*Year-round we sell fresh farm eggs from hens and geese who roam 16 acres and eat organic feed. Our forever flock lives out their natural life long after laying as helpmates to our rescue equine; the most humane and healthy practices are our focus. Also available: preserves made by Jolly Folly Farmers from organic fruits and veg grown by the Jolly Folly Farmers here in 22936. Seasonal availability of organic herbs, cut flowers, compost and manure.*



Keep Moving Farm

6980 Green Creek Rd  
Schulyer

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

Sells directly to local customers. Call for availability.  
*Onions, Garlic, Asparagus, Tomatoes and seasonal vegetables. We also sell round and square hay bales.*



Kelly Turkeys

6975 Jarmans Gap Rd  
Crozet

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

Sold online, collected locally or shipped.  
*Hand reared, bred to be wild turkeys fresh for Thanksgiving or Christmas.*



Little Owl Natural Farm

P.O. Box 248  
Free Union

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

Sells at on-site by appt  
*Soil has been chemical-free for over 25 years to produce the best natural eggs, heritage cow, herd-share, A2/ A2 milk and cream, heritage sheep wool and soon natural CSA produce.*



Lower Sherwood Farm

293 Llama Farm Lane  
Charlottesville

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

Sells on the farm by appointment and online. Agrotourism (See website for more info)  
*Fiber, fiber products including hand-dyed and hand-spun yarns from both llamas and alpacas; Unique hand-crafted gifts; Nature walks or virtual visits with llamas. Camping available.*




Mangham Wool & Mohair Farm

901 Hammocks Gap Road  
Charlottesville

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

Sells at the farm during normal business hours by appointment and by email/phone  
*Soft fiber in many forms (shorn, washed and dyed, to spun into yarns). Sweaters, Socks, Hats, Mittens, and Mohair/Wool Blankets. Dog, cat and horse boarding is also available.*



Natural Roots Farm

1097 Haneytown Road  
Stanardsville

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

Sells at area farmers markets (Forest Lakes, Albemarle, IX Art Park) and on the farm  
*Eggs, honey, chicken, duck, turkey, rabbit, raw milk shares and canned goods like pickled veggies, pickled eggs and jams. We use organic, non-GMO feed as supplement for our animals & NO SPRAY on our produce and flowers. Farm tours and workshops available by appointment.*



New Branch Farm

1070 Bishop Hill Road  
Charlottesville

Stephanie Meyers  
(434) 977-0155  
newbranchfarm@gmail.com  
www.newbranchfarm.com

Sells off the farm at markets, CSA sign up online. Three season CSA: Spring CSA (mid-April to June), Fall CSA (September to mid-November), and Winter CSA, Shares delivered weekly  
*Seasonal Vegetables, Herbs, and Flowers*



New Roots Farm

Multiple urban farming locations  
Charlottesville

Terry Allen, Manager  
(434) 305-1230  
NewRoots.Cville@rescue.org  
facebook.com/NewRootsCharlottesville

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



Nighthawk Farm, LLC

3310 Rolling Road  
Scottsville

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

*Seasonal Vegetables and Fruits, Fresh Eggs from Pastured Hens and Ducks. Hay and Horse Boarding.*



Quarter's Farm

5112 Dick Woods Road  
Charlottesville

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

Sells on the farm by appointment.  
*Free-Range Eggs, Seasonal Produce, Cut Flowers, Peonies, Meyer Lemon Plants, Flower Arranging Workshops, Handwoven Linen*



Restoration Produce

Reas Ford Rd  
Earlysville

(434) 996-9575  
restorationproduce@gmail.com  
www.restorationproduce.com  
facebook.com/RestorationProduce

Sells at the farm by appointment. Farm tours available by appointment.  
*Fresh Produce, Milk, Pastured/non-GMO Chicken and Eggs and Meat, Veggie Plants, Cut Flowers, and More!*



Rockfield Farm

4110 Ballards Mill Road  
Free Union

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

Sells on the farm Saturday and Sunday 10 a.m. - 5 p.m. and by appointment, delivery available  
*USDA-Inspected, Grass-Fed Beef, Honey, Eggs, Mushrooms*



Rocky Hill Farm Beef

897 Roberts Lane  
Earlysville

Mark Roberts  
(434) 978-1639  
markquity@embarqmail.com  
www.rockyhillfarmbeef.com  
facebook.com/Rocky-Hill-Farm-Beef-1374320896140938

Sells at the farm year round and online  
*All natural, grass-fed, hormone-free beef. Humanely processed in a USDA inspected facility. Vacuum packed/labeled.*



Rolling Rock Farm

2131 Taylors Gap  
North Garden

Amanda Winecoff  
(434) 977-0467  
winecoffs@earthlink.net

Sells on the farm by appointment and at Mona Lisa Pasta  
*Grass-Fed Lamb, Eggs*



Schuyler Greens Company

3734 Irish Road  
Schuyler

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

Sells at Local grocery stores, restaurants, schools, and online.  
*Wide variety of Greens, Herbs, and Micro Greens, as well as specialty produce items year round. USDA Harmonized GAP Certified for food safety.*



Shady Lane Family Farm

159 Shady Lane  
Free Union

(434) 985-2532  
shadylfff@gmail.com  
www.barracksroadfarmmarket.com

Farm Stand at 2775 Barracks Rd., Charlottesville; Wednesday 10 a.m. - 5 p.m., Thursday and Friday 10 a.m. - 6 p.m. March - Christmas.  
*Seasonal Produce, Free Range Non-GMO Eggs, Grass-Fed Beef and Pork, Jams and Jellies, Bakery, Flower and Vegetable Plants, Herbs, Hanging Baskets and Mums and Pumpkins in the Fall. Greenhouses open to the public April 1 - June 1. Monday - Saturday 9 a.m. - 5 p.m..*




Sharondale Mushroom Farm

P.O. Box 375  
Keswick

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

Sells on the farm by appointment, Online, through CSA, Local and mail delivery, and wholesale (processors, restaurants, retail stores)  
*USDA and PCO Certified organic specialty mushrooms and mushroom spawn. Dried, fresh, or prepared/packaged. Specialty products, workshops, and tools/supplies for mushroom and microbial cultivation.*



Sherwood Farm

4850 Sherwood Farm  
Charlottesville

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

Sells On-Site, Call Ahead  
*Grass-Fed, Grain-Finished Premium Angus Beef*



Sleepy Hollow Farm

1070 Beaver Dam Road  
Keswick

Jamie Ballif  
(434) 531-1393  
sleepyhollowkiko@aol.com  
www.sleepyhollowsavannas.com

Sells on-site by appt only  
*Registered Full Blood Savanna Goats*



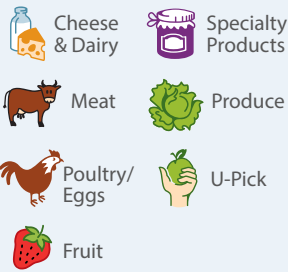


FRUIT & VEGETABLE AVAILABILITY CALENDAR

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

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

# FARMS



## Springwood Farm

4300 Springwood Drive  
Free Union

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

Sells on farm by appointment  
*Purebred breeding stock, fiber, and meat from heritage Barbados Blackbelly sheep and lambs.*

## Sunny Point Farm

4301 Watts Passage  
Charlottesville

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

Sells at farmers markets (Albemarle, Forest Lakes) and online, local delivery  
*Grass and grain fed beef and pork as well as eggs, seasonal produce and canned and baked goods*

## Sussex Farm LLC

7631 Old Green Mountain Road  
Esmont

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

Sells at Meade Park Farmers Market, IX Arts Park and the Charlottesville City Market  
*Farm Fresh, Free Range Eggs (Chicken, Duck and Quail), Seasonal Produce and Kimchi. Bringing authentic Korean food and Kimchi to Charlottesville!*

## Sweet Greens Farm

291 Coles Rolling Rd  
Scottsville

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

Sells at Charlottesville City Market and South of the James Farmers Market in Richmond and online  
*Unique and heirloom cut flowers, herbs, and produce grown with ecological practices. Join our Flower and/or Vegetable CSA and Farmbucks CSA. Bulk flowers and floral design services available for weddings and events.*

## Sweet Seasons Farm

1832 Craigs Store Rd  
Afton

Mark & Sally Tueting  
(540) 456-7145  
tueting6@gmail.com

Sells by direct order. Please call or email for information.  
*Grass-Fed Beef & Lamb, Pastured Pork, Sausage & Hamburger Shares, Hay*

## Tall Tale Farm

Slam Gate Road  
Crozet

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

Sells by Pick Up  
*CSA available, fresh organic veggies, culinary herbs, free-range eggs, honey, homemade goods including hot sauce, jams, pickles and preserves.*

## Timbercreek Farm

2245 Garth Road  
Charlottesville

Zach & Sara Miller  
info@timbercreek.farm  
www.tcofarm.com

Sells online, at local retailers and restaurants (check website for full list)  
*Pastured Pork, Chicken, Turkeys, Duck, Grass-Fed Beef, Free-range Chicken Eggs*

## Whisper Hill Farm

7127 Maple Hill Farm  
Scottsville

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

Sells through CSA and at local Farmers Markets (Charlottesville IX, South of the James Richmond). Check website for updated info  
*Certified Organic Plants, Produce, Herbs & Cut Flowers*

## FLUVANNA

## Heart & Bones Hollow, LLC

398 Rockfish Run Rd  
Scottsville

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

Sells at Scottsville Farmers Market on Saturdays and expanding into home delivery in Charlottesville (shop online). Check Facebook for updates.  
*Certified Naturally Grown Produce with a focus on high quality salad greens and heirloom produce varieties.*

## Modesto Farms Greenhouse

952 Rolling Road S  
Scottsville

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

Sells on-site April - June and September - October, Monday - Saturday 10 a.m. - 6 p.m., local vendors and Charlottesville Farmers Market  
*Grass-fed beef, farm fresh eggs, quality hay and a variety of vegetables, flowers and herb plants from greenhouses.*

## Oliver Creek Farm

P.O. Box 999  
Troy

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

Sells on-site by appt. Check Facebook for more info.  
*100% grass-fed Angus beef raised without the use of growth hormones, steroids, or antibiotics. Beef shares available. AirBnB cottage.*

## GREENE

## Blue Ridge Natural Beef

P.O. Box 1108  
Stanardsville

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

Sells directly to customers (by phone, mail, or online)  
*Angus and Angus/Hereford cross cattle, free from antibiotics and hormones. Pasture rotated and never contained. Whole, Half and Quarter Sales.*

## Cair Paravel Farmstead and Lodgings

1336 Pocosan Mountain Rd.  
Stanardsville

Whitt & Martha Ledford  
(434) 987-6901 or (434) 990-0118  
www.cairparavelfarmstead.com  
cparavel@gmail.com

Sells on-site by appt, Farm stays through Airbnb (in yurt, airstream, greenhouse, or cabin), and Agro-tourism. Check website for more info.  
*Pasture Raised Free Range Chicken, Eggs, Pork; Artisan Breads and Baked Goods; Seasonal Products; All critters pastured, antibiotic free, fed non-GMO feed from Sunrise Farms.*

## Cattle Run Farm

16615 Spotswood Trail  
Ruckersville

(434) 960-5321 or (915) 408-8136  
cattlerunfarmllc@gmail.com  
www.cattlerunfarm.com  
facebook.com/cattlerunfarmllc

Sells on-site by appt, online and at Greene Farmers Market.  
*USDA and VDACS inspected grass-fed/grain-finished and grass-fed/grass-finished beef, pasture raised pork and poultry, seasonal produce and berries.*

## Gardens at the White Lotus

224 Mulberry Drive  
Stanardsville

David VanDerveer  
(434) 985-7895  
mrillybobbjimbo@yahoo.com  
www.whitelotusretreat.com

Sells onsite at Farm Stand (24/7, honor system) and at monthly Farm-to-Table dinners (contact for more information). Contact for more information regarding gardening work.  
*Vegetables, Herbs, Flowers and Silviculture Products*

## Monte Vista Farm

820 Monte Vista Lane  
P.O. Box 476  
Stanardsville

Patrick and Jessica Fenn  
(347) 879-1874  
patrick@montevistafarm.com  
facebook.com/montevistafarm

Sells directly to customers (call for availability).  
*Seasonal vegetables, herbs, and a variety of fruits and free range eggs from pasture raised chickens*

## Planet Earth Diversified

165 Earth Way Drive  
Stanardsville

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

Sells at Charlottesville City Market, LuLusfood Farmers Market, through CSA, online, by phone and at retailers and restaurants  
*Seasonal Produce, Micro-Greens, Herbs, Edible Flowers, Eggs, Wreaths, Jams, Jellies, Sauces, Pestos. CBD and hemp products.*

## Spring Gate Farm

6675 Fredericksburg Road  
Barboursville

Jane W. Hammond  
(434) 990-9162  
springgatefarm@gmail.com  
www.springgatefarm.com

Sells online to retail, wholesale and grocery stores  
*Seasonal fruits and vegetables, horse quality hay, pastured beef, lamb, goat, pork, eggs and honey. Cashmere goats and merino sheep*

## LOUISA

## Apfel Farms

192 Saddleback Farm Lane  
Bumpass

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

Sells at Local Farmers Markets (May-October), Delivery available  
*Seasonal Produce, Herbs, Apples, Eggs, Rabbit, Hard and Soft Goat and Sheeps Milk Cheese, Baked Goods, Apple Butter, Raw Honey*

## Delly's Delights Farm

1009 Vawter Corner Rd  
Louisa

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

Sells on-site by appt, advance orders and Farmers Markets. Check Facebook for updates.  
*Naturally Raised Lamb, Hand Dyed Yarn, Sheepskins, Hand Felted Creations and Felting Classes*

## Forrest Green Farm

2317 Evergreen Road  
Louisa

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

Sells on-site (Thursday - Monday 10 a.m. - 5 p.m., year round), online, wholesale, restaurants and retail stores (see website for more info)  
*Organically grown culinary & medicinal herb plants, heirloom vegetable plants, flowers and shrubs, soil mix and herbal and other specialty products. 100% grass-fed/grass-finished beef, pasture raised and nourished chicken and eggs, woodland and pasture raised pork, horse hay and winter CSA.*

## Green Acres Louisa VA, LLC

436 Green Acres Farm  
Bumpass

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

Sells and Delivers at specific locations throughout Central VA and DC Metro Area  
*Pastured Beef*

## HANK Cattle, LLC

1018 Holland Creek Road  
Louisa

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

Contact for more information.  
*Simmental and Sim-Angus seedstock. Strive to continue developing high quality Simmental and Sim-Angus cattle by working to constantly improve genetics.*

## Happy Branch Farm

628 Bowlers Mill Run  
Gordonsville

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

Sells on-site by appt, online and at Albemarle Farmers Market  
*Seasonal Produce and Herbs, Cut Flowers, mushrooms and Bedding Plants*

## Leach Family Farms

3588 Bethany Church Road  
Bumpass

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

Sells online. Offers delivery to Richmond, Charlottesville, and other areas. Contact for more information. Farm tours available by appt.  
*Pastured eggs and whole or cut chickens*

## Meeting House Farm/Grubby Girl Handmade Bath Products

1749 Rock Quarry Road  
Louisa

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

Sells online, at Cville Arts and Polly's Folly in Charlottesville, Nourish and Forrest Green Farm in Louisa, Horton Vineyards in Barboursville, Noon Whistle Pottery in Stanardsville and by appointment at the farm  
*Honey, Eggs, Produce, Granola, Hand-Crafted Soaps & Bath Products (using all-natural botanicals grown locally at Meeting House Farm)*

## Meredith Farm

2820 Gardners Road  
Mineral

Barret & Joanna Meredith  
(804) 929-1798  
meredithfarmcsa@gmail.com

Sell On-Site, Meredith Farm Local Food CSA (A year round cooperative CSA with weekly doorstep delivery)  
*Grass-Fed Beef, Pasture-Raised Chicken, Pork, Eggs, Seasonal Fruits and Vegetables*

## Phantom Hill Farm

64 Phantom Hill Drive  
Louisa

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

Sells online, farm pick-up, and at Nourish Louisa, Cavalier Produce, Local Food Hub and Restaurants. Gift cards available.  
*Microgreens, shoots, baby greens, roots, oriental vegetables, herbs, and other seasonal produce. Specialty soaps, mushroom kits, and gifts.*



# FARMS

**Pink House Farm**  
8628 Jefferson Hwy  
Mineral



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

Sells online and at Mineral Farmers Market, products found at Nourish Louisa and The Caboose Market & Cafe

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

**Sweetwater Farm**  
858 Old Apple Grove Road  
Mineral



Jerry & Heather Veneziano  
facebook.com/MineralHerbFarm

Sells at Nourish Louisa.  
Contact for updated product info.

*Seasonal Produce and Blacksmith work*

**Vanguard Ranch LTD**  
3427 Valentine Mill Road  
Gordonsville



Renard Turner  
(540) 967-9706  
vanguardranch@gmail.com  
www.vanguard-ranch-natural-gourmet.ueniweb.com  
facebook.com/vanguardranchmeatgoats

Sells on-site by appt; Local Food Hub, Integral Yoga Natural Foods, Ellwood Thompson; Festivals & Other Events

*Free range goat meat, including goat burgers, goat kebabs and curried goat. Concession food truck and catering.*

## NELSON

**ABC Beef**  
2370 Buffalo Station Drive  
Gladstone



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

Sells on-site by appt, online and through delivery. Contact for more information.

*Consciously Raised Grass-Fed Beef. Burgers, Steaks, Ribs, Roasts, Stew Meat, Organs, Bones and Dog Food Available.*

**Allen's Creek Farm**  
1936 Emblys Gap Road  
Roseland



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

Sells on-site by appt and delivery to Charlottesville upon request

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

**Bethlehem Farms**  
1566 High Peak Lane  
Shipman



Ridgely Harrison  
(434) 263-4343  
goatridges@gmail.com

Sells on-site by appt and at Local Farmers Markets (Scottsdale, Lynchburg, Nellysford). Contact for more information on products.

*Beautiful Alpine Dairy Bucks for sale and Meat; Jacob Rams, All Fed Organically; Sheep Fleeces; Eggs*

**Critzer Family Farm**  
9388 Critzer Shop Road  
Afton



(540) 241-3305  
critzerfamilyfarm@gmail.com  
www.critzerfamilyfarm.com

Sells on-site Monday - Saturday, 8 a.m. - 7 p.m., local farmers markets. Call for farm updates.

*Seasonal Produce, Strawberries, Raspberries, Blackberries and Cherries (U-Pick & Pre-Picked), Apples and Peaches. Pumpkins, Ciders, Ice Cream and Mums in the Fall.*

**Deer Creek Farm**  
3764 Lowesville Rd  
Roseland



Mark Campbell  
(434) 277-9104  
4nelsoncampbells@gmail.com  
www.deercreeksimmental.com  
facebook.com/Deer-Creek-Farm-494716967245148

Sells year round by custom orders

*Custom beef and lamb by whole, 1/2, or 1/4*

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



Ann Mooney  
(434) 962-3011  
empiricalherbals@icloud.com  
www.empiricalherbals.com

Sells at on-site by appt, Farmers Markets and restaurants.

*Custom blend remedies, medicinal grade gardens, educational services and internships. Organic goat milk shares, cheese, kefir and yogurt. Seasonal vegetables and fruits, eggs.*

**Goodwin Creek Farm & Bakery**  
151 Goodwin Creek Trail  
Afton



John & Nancy Hellerman  
(434) 260-1135  
goodwincreekfarm@gmail.com  
www.aftonvirginia.com  
facebook.com/goodwincreekfarm

Sells online with pick-up options, to retailers, restaurants, and for delivery. Check website/ Facebook for more info.

*Seasonal Produce, Free Range Eggs, Fresh Baked Sliced Sandwich Bread, European Style Bread Loaves, Sandwich Rolls, and Specialty Baked Goods*

**Hill Top Berry Farm & Winery**  
2800 Berry Hill Road  
Nellysford



Kimberly Allen Pugh  
(434) 361-1266  
hilltop1@ntelos.net  
www.hilltopberrywine.com

Sells on-site daily 11 a.m.-5 p.m.

*Seasonal U-Pick Blackberries, (U-Pick Season Hours: 9 A.M.-5 P.M.), Jams, Jellies & Honey. "True to the Fruit" Wines & Authentic Honey Meads. Annual Blackberry Harvest and Music Festival first Saturday in August. (Check website for updates on festival)*

**Hungry Hill Farm**  
89 Williamstown Road  
Shipman



Glenn R. Clayton  
(434) 263-5336 or (434) 989-3529  
info@hungryhillhoney.com  
www.hungryhillhoney.com  
facebook.com/HungryHillFarm

Sells on-site by appt, at Farmers Markets (Charlottesville City Market, Lynchburg, Nellysford, and Forest Farmers' Market), and Honey sold in local retail stores and online

*Virginia Honey, Beeswax, Candles, Honey Bees, Shiitake Mushrooms and more!*



## Cattle Run Farm

by Beth Miller-Herholtz

There's a lot going on at Cattle Run Farm ([www.cattlerunfarm.com](http://www.cattlerunfarm.com)), as I quickly discovered when I pulled into the gravel driveway on the first day of spring. I parked next to a white VW bug with a 4H sticker on its side and soon found myself talking with Sarah Morton. She was readying the main house for its upcoming grand opening as the Sarah James Inn, an Airbnb destination. If you've ever dreamed of experiencing the farm life, including cooking with fresh vegetables pulled from the garden, paired with beef or pork from animals raised here too, be sure to look for an announcement in June 2021.

Soon, Sarah's brother Ralph Morton pulled up in a truck that was built for farming. We started walking through fields and beds being prepped for planting. The passion in Ralph's voice was palpable when he talked about the importance of caring for the land and soil and honoring a legacy that's spanned three generations of Mortons and will continue on with Ralph's children, who are learning the ropes and showing their prized animals in 4H. Cattle Run Farm, established in 1972, may have started with a focus on cattle, but it's a multifaceted organization today. You'll find a variety of hogs, like Yorkshire and Hampshire, a couple of goats, laying chickens and broilers, and Black Angus, Charolais, and Herefords grazing these rolling acres. Ralph has several cattle dogs that help him keep track of the animals, making sure they are able to roam freely and safely.

Recently, the Mortons added blackberries to their produce offerings and began to experiment with vertical planting in addition to traditional row farming. There are also raised beds for fresh herbs. You'll find the fruits and vegetables of their labor at the Greene Farmers Market in Stanardsville. You might also opt to stop by the farm and pick up individual orders during select weekdays, usually between 5 - 7 p.m.

As an Army veteran who retired as a First Sergeant, Ralph remains committed to his brothers and sisters in uniform by leading a newly formed nonprofit, Minority and Veteran Farmers of the Piedmont ([www.mvfpva.org](http://www.mvfpva.org)). Focused on training and serving the community, MVFP has helped other farmers learn sustainable agriculture and has grown and donated over 10,000 pounds of fresh produce. Thanks to a grant from the PATH Foundation, local small farms can now apply to MVFP for a "Grow Grant" to provide locally-grown produce and meat for local food banks. It's also meant to incentivize and empower small farms to consider new avenues for driving economic success and community wellbeing.

"Multifaceted" is just the word to describe all that's going on at Cattle Run Farm, where the Morton family is making a real difference in the community. Eat well. Provide locally grown produce and grass-fed meats. Give back. That's quite a legacy.

You can find Cattle Run Farm, MVFP, and Sarah James Inn (coming soon!) all on Facebook.

**Little Hat Creek Farm**  
163 Shaeffers Hollow Lane  
Roseland



Heather Coiner & Ben Stowe  
(434) 277-9304  
info@littlehatcreek.com  
www.littlehatcreek.com  
facebook.com/littlehatcreek

Sells at Charlottesville City Market, Nelson Market, Lexington Market, IX Park Winter Market, South of the James Market (November - March) and through an online store.

*Ecological vegetables and garden starts. Wood-fired bread and pastries.*

**Mount Rouge Farm**  
74 Mount Rouge Rd  
Roseland



Margaret Seaman & Josh Hatter  
(434) 989-3540  
info@mountrougefarm.com  
www.mountrougefarm.com  
facebook.com/Mount-Rouge-Farm-608188105929084

Sells on-site. Contact for more info.

*Pastured Poultry & Eggs, Ducks, Heritage Breed Pigs, Sheep, Goats, and Rabbits*

**River Oak Farm**  
173 Woodson Road  
Lowesville



Adam Aucoin & Cassy Kelly  
(434) 996-9112  
info@riveroakfarm.com  
www.riveroakfarm.com  
facebook.com/riveroakfarm

Sells on-site by appt, online, Nelson County Farmers Market, and at local retailers (check website for full list)

*Pasture Raised Chicken and Turkey, 100% Grass-Fed Beef, Forest-Fed Heritage Breed Pork, and Pastured Eggs*

**Rodgers Family Farms**  
4500 Stagebridge Road  
Shipman



Patty Rodgers  
(434) 987-4531  
pcampbellrogers@yahoo.com

Sells directly to customers and on-site by appt

*Grass-Fed Beef, Pastured Pork & Chickens*



## NEWS FROM PEC

# Leading On Local Food

By The Piedmont Environmental Council

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

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

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

### Fighting Hunger in Our Communities

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



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

the nearly 1 in 7 Americans and 1 in 5 children facing food insecurity in our region.

### Solving Supply Chain Issues

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

### Supporting Local Farmers

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

### Farming with Community Support

PEC's Community Farm at Roundabout Meadows, located in Aldie, Virginia, is part of our direct support of the region's food insecure population. While Loudoun County is one of the wealthiest and most rapidly developing jurisdictions in our country, more than 14,000 Loudoun residents—half of them children—are food insecure, and these numbers are rapidly increasing. With the abundant help of volunteers, we donate 100 percent of what is grown at the Community Farm to Loudoun Hunger Relief. In response to the increased demand on food pantries during the pandemic, we accelerated our year-two expansion plans at the farm and increased our donations by 400 percent in 2020. In 2021, we aim to build upon our past success with a target of at least 35,000 pounds. Our 2021 volunteer season at the farm kicked off in late March with transplantation of the first seedlings of the year into the fields. Volunteers are needed for ongoing planting, harvest, and sorting produce through the end of October. Community members *interested in volunteering* at the Community Farm can visit [pecva.org/farmvolunteer](http://pecva.org/farmvolunteer) to learn more!



Photo by David Anhold

## THIS GUIDE IS A PUBLICATION OF THE Piedmont Environmental Council

Since 1972, The Piedmont Environmental Council has proudly promoted and protected the natural resources, rural economy, history and beauty of the Virginia Piedmont. PEC empowers residents to protect what makes the Piedmont a wonderful place, and works with citizens to conserve land, improve air and water quality and build thriving communities. PEC is a 501(c)(3) nonprofit and accredited land trust.

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

We are pleased to have helped our nine-county region protect more than 426,000 acres of land with conservation easements—accounting now for nearly 20 percent of the region's entire land area, and reflecting an area more than twice the size of Shenandoah National Park. The story of conservation in the Virginia Piedmont is one of the most dramatic private land conservation success stories in America.

PEC is a nonprofit, grassroots organization supported by members who care about the Piedmont. Your continuing support makes possible this guide and programs that support our local farmers. If you're not already a member, we invite you to join PEC today to show your support of local farms and food in and around our region.

Visit our website at [pecva.org](http://pecva.org) to:

- ▶ learn about local and sustainable farming;
- ▶ protect land;
- ▶ build wildlife habitat where you live—from butterfly gardens to larger preserves;
- ▶ browse community events that can help you live more sustainably—or just get outdoors;
- ▶ get involved in the issues shaping your local community.



Become a member  
[www.pecva.org](http://www.pecva.org)

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

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

NEWS FROM PEC

# Strengthening Regional Processing

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

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

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



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

## Buy Fresh Buy Local and Making Connections

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

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



## Fresh, Local Ingredients

Wegmans has a long history of partnering with family farms near our stores. We have an established network of partner farms in Virginia. As an extension of our family, our local farm partners make it possible to provide our customers with the best and freshest local produce.



FROM  
FAMILY FARMS  
NEAR OUR  
STORES

Mountain  
View Orchards  
STAFFORD, VA

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





The freshest option in farm financing!

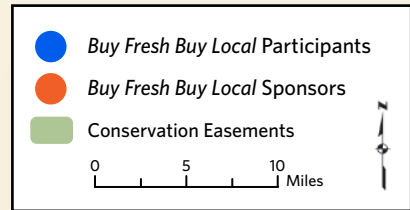
**FARM CREDIT**

800.919.FARM | FarmCreditofVirginias.com

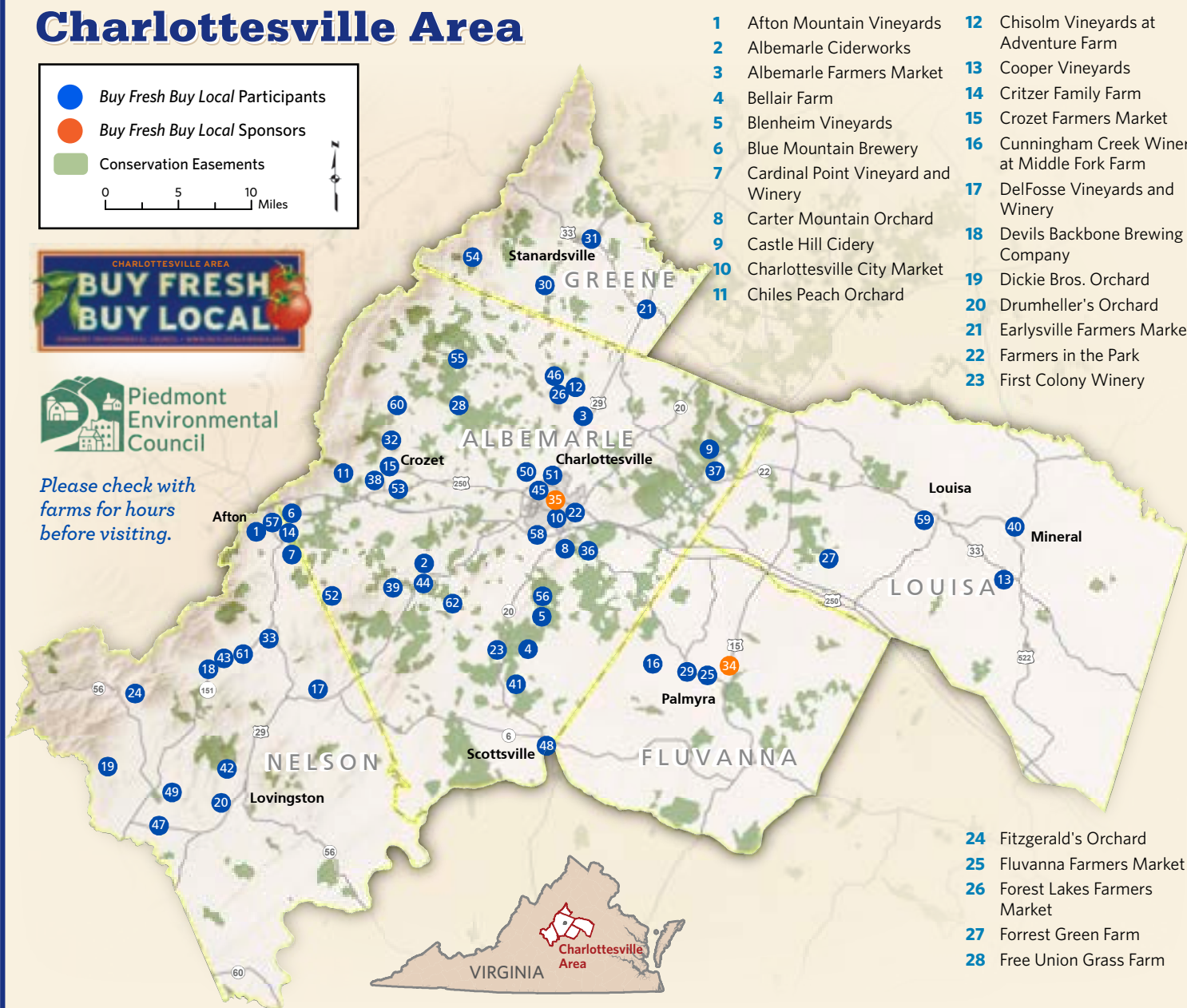


rainbow chard  
3.50/ea.  
taste the rainbow!

## Charlottesville Area



*Please check with  
farms for hours  
before visiting.*



- |   |   |  |
|---|---|--|
| <b>1</b> Afton Mountain Vineyards           | <b>12</b> Chisolm Vineyards at Adventure Farm         | <b>29</b> Fruit Hill Orchard                 |
| <b>2</b> Albemarle Ciderworks               | <b>13</b> Cooper Vineyards                            | <b>30</b> Gardens at White Lotus             |
| <b>3</b> Albemarle Farmers Market           | <b>14</b> Critzer Family Farm                         | <b>31</b> Greene Farmers Market              |
| <b>4</b> Bellair Farm                       | <b>15</b> Crozet Farmers Market                       | <b>32</b> Henley's Orchard                   |
| <b>5</b> Blenheim Vineyards                 | <b>16</b> Cunningham Creek Winery at Middle Fork Farm | <b>33</b> Hill Top Berry Farm & Winery       |
| <b>6</b> Blue Mountain Brewery              | <b>17</b> DelFosse Vineyards and Winery               | <b>34</b> <b>Hudson Henry Baking Co.</b>     |
| <b>7</b> Cardinal Point Vineyard and Winery | <b>18</b> Devils Backbone Brewing Company             | <b>35</b> <b>Integral Yoga Natural Foods</b> |
| <b>8</b> Carter Mountain Orchard            | <b>19</b> Dickie Bros. Orchard                        | <b>36</b> Jefferson Vineyards                |
| <b>9</b> Castle Hill Cidery                 | <b>20</b> Drumheller's Orchard                        | <b>37</b> Keswick Vineyards                  |
| <b>10</b> Charlottesville City Market       | <b>21</b> Earlysville Farmers Market                  | <b>38</b> King Family Vineyards              |
| <b>11</b> Chiles Peach Orchard              | <b>22</b> Farmers in the Park                         | <b>39</b> Loving Cup Vineyard & Winery       |
|   | <b>23</b> First Colony Winery                         | <b>40</b> Mineral Farmers Market             |
|   |   | <b>41</b> Modesto Farms Greenhouse           |
|   |   | <b>42</b> Mountain Cove Vineyard             |
|   |   | <b>43</b> Nelson Farmer's Market Cooperative |
|   |   | <b>44</b> North Garden Farmers Market        |
|   |   | <b>45</b> Rebecca's Natural Food             |
|   |   | <b>46</b> Restoration Produce                |
|   |   | <b>47</b> Saunders Brothers Farm Market      |
|   |   | <b>48</b> Scottsville Farmers Market         |
|   |   | <b>49</b> Seamans' Orchard                   |
|   |   | <b>50</b> Shady Lane Family Farm             |
|   |   | <b>51</b> Shops at Stonefield Farmers Market |
|   |   | <b>52</b> Spring Valley Orchard              |
|   |   | <b>53</b> Starr Hill Brewery                 |
|   |   | <b>54</b> Stone Mountain Vineyards           |
|   |   | <b>55</b> The BerryPatch                     |
|   |   | <b>56</b> Trump Winery Tasting Room          |
|   |   | <b>57</b> Veritas Vineyard and Winery        |
|   |   | <b>58</b> Wegmans                            |
|   |   | <b>59</b> Weston Farm Vineyard & Winery      |
|   |   | <b>60</b> White Hall Vineyards               |
|   |   | <b>61</b> Wild Wolf Brewery                  |
|   |   | <b>62</b> Wisdom Oak Winery                  |
- 24** Fitzgerald's Orchard  
**25** Fluvanna Farmers Market  
**26** Forest Lakes Farmers Market  
**27** Forrest Green Farm  
**28** Free Union Grass Farm

\* **bold** denotes guide sponsors

## FARMERS MARKETS

### ALBEMARLE/ CHARLOTTESVILLE

#### Albemarle Farmers Market

Hollymead Town Center  
Towncenter Ln.  
Charlottesville

Contact: Alisa Wildman  
(434) 531-2733  
albemarlemarket@gmail.com  
*May - September, Saturdays 8:30 a.m. - 1 p.m.*

#### Charlottesville City Market

Corner of First St. and Water St.  
100 Water Street  
Downtown Charlottesville

Contact: Justin McKenzie & Lucy Lamm  
(434) 970-3371  
citymarket@charlottesville.gov  
www.charlottesville.gov/619/  
Charlottesville-City-Markets  
*April - September, Saturdays 8 a.m. - 12 p.m.;  
October - December, Saturdays 8 a.m. - 1 p.m.  
With impacts of COVID-19, the market has  
implemented drive thru pick ups. Order and  
pay online Monday 12 a.m. through Thursday  
10 a.m. for Saturday 10 a.m. - 12 p.m. pick up.*

#### Crozet Farmers Market

Parking lot of Crozet United  
Methodist Church  
1156 Crozet Avenue  
Crozet

Contact: Al Minutolo  
(434) 823-1092  
aminutolo@embarqmail.com  
*May - mid October, Saturdays 8 a.m. - 12 p.m.*

#### Earlysville Farmers Market

Buck Mtn Episcopal Church  
in Parish Hall Parking Lot  
4167 Earlysville Road  
Earlysville  
Contact: Harold Woodard Jr.  
(434) 942-8034  
earlysvillefarmermarket@gmail.com  
earlysvillefarmersmarket.weebly.com  
*April - October, Thursdays, 4 - 7 p.m.,  
Winter Market Saturdays 10 a.m. - 2 p.m.  
(November-April)*

#### Farmers in the Park

Meade Park on Meade Ave.  
300 Meade Avenue  
Charlottesville

Contact: Justin McKenzie & Lucy Lamm  
(434) 970-3371  
citymarket@charlottesville.gov  
www.charlottesville.gov/619/  
Charlottesville-City-Markets  
*May - September, Wednesdays from  
3 - 7 p.m. October, Wednesdays from  
2 - 6 p.m. Check website for updated info.*

#### Forest Lakes Farmers Market

Forest Lakes South Pool/Recreation  
Center and Parking Lot  
1650 Ashwood Blvd.  
Charlottesville

Contact: Alisa Wildman  
(434) 531-2733  
forestlakesmarket@gmail.com  
*Late April - October, Tuesdays 4 - 7 p.m.*

#### North Garden Farmers Market

Located at Albemarle Ciderworks  
2545 Rural Ridge Lane  
North Garden

nhalvorsontaylor@gmail.com  
facebook.com/  
NorthGardenFarmersMarket  
*June - October, Thursdays 3 - 7 p.m.  
(check Facebook for updated info)*

#### Scottsville Farmers Market

Scottsville Pavilion  
125 Fleet Street  
Scottsville

Contact: Market Manager, Deb Smith  
(434) 286-9267  
market@scottsville.org  
www.scottsvillefarmersmarket.org  
facebook.com/  
FarmersMarketScottsville  
*April - October, Saturdays 9 a.m. - 1 p.m.  
SNAP accepted*

#### Shops at Stonefield Farmers Market

Partnership with Williams-Sonoma  
and Hawk Hollow Greenhouse & Farm  
Set up next to Williams-Sonoma store

Contact: Samantha Strong  
(561) 313-4953  
manager.stonefield@oconnorcp.com  
*Saturdays, April - November, 11 a.m. - 3 p.m.*

### FLUVANNA

#### Fluvanna Farmers Market

Pleasant Grove Park  
1735 Thomas Jefferson Pkwy  
Palmyra

Contact: Brenda Moore  
(434) 295-8361  
fluvannafarmersmarket@gmail.com  
www.fluvannafarmersmarket.web.com  
facebook.com/Fluvanna-Farmers-  
Market-Pleasant-Grove-368116841344  
*April - October, Tuesdays 2 - 6 p.m.  
Saturdays at Crofton Plaza,  
9 a.m. - 1 p.m. year round*

### GREENE

#### Greene Farmers Market

Green Commons Pavilion  
40 Celt Road  
Stanardsville

Contact: Greene County Economic  
Development and Tourism  
(434) 985-6663  
greenefarmersmarket@gmail.com  
www.greencommons.com  
*April - October, Saturdays 8 a.m. - 12 p.m.*

### LOUISA

#### Mineral Farmers Market

In the large field across  
from Mineral Town Park  
81 Louisa Avenue (US 522 N)  
Mineral

Contact: Becky Vigon  
(540) 854-7626  
becky@MineralMarket.org  
www.MineralMarket.org  
*May-October, Saturday 8 a.m. - 12 p.m..  
Accepts SNAP. Match up to \$30 per  
week also available for SNAP users.*

### NELSON

#### Nelson Farmers Market Cooperative

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

Contact: Tim Marsh  
nelsonfarmersmarketmanager@gmail.com  
www.nelsonfarmersmarket.com  
*May - October, Saturdays 8 a.m. - 12 p.m.*

## CATERERS

### ALBEMARLE/ CHARLOTTESVILLE

#### Apimento Catering

1304 E Market Street, Suite C  
Charlottesville  
(434) 971-7720  
apimento@apimentocatering.com  
www.apimentocatering.com

#### Feast!

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

#### DaH Catering

218 West Market Street  
Charlottesville  
(434) 242-5498  
east.carter@gmail.com  
www.dahcatering.com

#### Greenwood Gourmet Grocery

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

#### Harvest Moon Catering

3352 Berkmar Dr  
Charlottesville  
(434) 296-9091  
events@hmcatering.com  
www.hmcatering.com

#### HotCakes

Barracks Road Shopping Center  
Charlottesville  
(434) 295-6037  
www.hotcakes.biz

#### Ingrid Berger Personal Chef & Catering Service

Charlottesville  
(434) 825-5116  
chef@ingridcuisine.com  
www.ingridcuisine.com

#### Simply-VA Personal Chef

(434) 825-9510  
va@simply-va.com  
www.simply-va.com



# ORCHARDS

## ALBEMARLE/CHARLOTTESVILLE

**Carter Mountain Orchard**  
1435 Carters Mountain Trail  
Charlottesville

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

Sells on-site, Open April - December (check website for specific dates/hours)

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

**Chiles Peach Orchard**  
1351 Greenwood Road  
Crozet

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

Sells on-site, Open April - December (check website for specific dates/hours)

*In Season U-Pick & Fresh-Picked Peaches, Apples, Pumpkins and other fruits (check website for availability). Family-friendly events. Hard cider.*

**Henley's Orchard**  
2192 Holly Hill Farm Road  
Crozet

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

Sells on-site ("The Shed") June - October, Monday - Saturday 9 a.m. - 5 p.m. and Sunday 1 - 5 p.m., wholesale, retail and restaurants

*Apples, Peaches, Nectarines and Hard Cider. Check website/Facebook or contact for specific availability.*

**Spring Valley Orchard**  
3526 Spring Valley Road  
Afton

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

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

*Sweet Cherries*

**Vintage Virginia Apples & Albemarle Ciderworks**  
2545 Rural Ridge Lane  
North Garden

Charlotte Shelton  
(434) 297-2326 or (434) 979-1662  
fruit@albemarleciderworks.com  
www.albemarlecideworks.com

Sells on-site (January - June Wednesday - Sunday and September - December Daily 11 a.m. - 5 p.m.), online and at local retailers (see website for full list)

*Rare & Vintage Apples, Peaches, Pears, Plums, Apricots, Cider (Albemarle Ciderworks), Fruit Trees, Workshops, Tastings*

## FLUVANNA

**Fruit Hill Orchard**  
2745 Thomas Jefferson Pkwy  
Palmyra

Terry & Barbara Lintecum  
(434) 589-7215  
fruithillorchard@gmail.com  
www.fruithillorchard.com  
facebook.com/fruithillorchard

Sells on-site Mid-July through November, U-Pick when available, Tuesday - Saturday 10 a.m. - 6 p.m.

*Apples, Peaches, Melons, Tomatoes, Apple Butter, Jam, Jelly, Peppers, Baked Goods and Pumpkins*

## NELSON

**The Apple Shed & Chapel**  
14815 Thomas Nelson Hwy.  
Lovingston

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

Sells on-site (Daily 10 a.m.-5 p.m.). Call for the fastest updates.

*Apples, Cider, Pumpkins, Honey, Over 65 Varieties of Jams, Butters & Pickles, Unique Hand-Forged Knives, VA State Inspected, Irish Dexter Grass-Fed/Finished Beef. Weddings.*

**Dickie Bros. Orchard**  
2685 Dickie Road  
Roseland

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

Sells July - January at Farm Stand, Thursday - Saturday 10 a.m. - 5 p.m. and Sunday 12 - 4 p.m.. Check website for specific dates/hours.

*U-Pick Available from mid-July to 2nd week of Nov, Apples, Blackberries, Raspberries, Nectarines, Peaches, Plums, Pears, Sweet Potatoes, Pumpkins, Corn, Jams, Jellies and More!*

**Drumheller's Orchard**  
1130 Drumheller Orchard Lane  
Lovingston

Morgan Drumheller  
(434) 263-5036  
info@drumhellersorchard.com  
facebook.com/drumhellersorchard  
Instagram: @drumhellerorchard

Sells on-site in Summer (Tuesday - Saturday 9 a.m. - 5 p.m. and Sunday 12 - 5 p.m.) and Fall (Monday - Saturday 9 a.m. - 5 p.m. and Sunday 12 - 5 p.m.). Also at Williamsburg Farmers Market, South of the James Farmers Market and Bryan Park Farmers market. Check Facebook/Instagram for more info/updates.

*U-Pick blueberries (May - June), U-Pick blackberries (July - August), pre-picked peaches (June), Apples begin ripening late June and continue to late fall. Farm market also has famous banana peach bread (June - September), canned/jarred items, fresh apple cider, soft serve peach and vanilla ice cream and much more! Country hams and side meats are available fall months only.*

**Fitzgerald's Orchard**  
728 Harpers Creek Lane  
Tyro

Tommy and Donna Fitzgerald  
(434) 277-5798

Sells on-site by appt, August-Mid September, Monday - Friday 8:30 a.m.-4:30 p.m. (closed 12 - 1 p.m.), Mid September - Thanksgiving, Monday - Friday 8:30 a.m. - 4:30 p.m., Saturday 8:30 a.m.-3 p.m.

*Many varieties of fresh picked apples and apple cider*

**Saunders Brothers Farm Market**  
2717 Tye Brook Highway  
Piney River

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

Sells on-site in season

*Peaches, Apples, Asian Pears, Cherries, Seasonal Produce, Beef, Pork, Local Cheese, Cream-line Ice cream, Jams, Jellies, Butters, Ciders, Honey, Sorghum, Dressings, Relishes, Pickles, BBQ Sauces, Salsas, Baked Goods, Farm Grown Plants, Christmas Trees and Wreaths*



# Stock Provisions

by Hugh Kenny

Stock Provisions is a whole-animal butcher shop on West Main Street in Charlottesville, founded in 2013. The idea for the shop arose from a desire to make top-quality meats both accessible and approachable, while prioritizing quality, nutritional value, animal welfare, and sustainability. Stock has quickly become one of the premier sellers of high-quality meat in central Virginia and a community staple in downtown Charlottesville.

Stock is dedicated to creating a community of educated consumers who value the expertise and craftsmanship of both the team in the shop and the farmers raising the animals nearby. The business is based upon interpersonal interaction; the staff works extensively with their customers to provide exactly what they need and to bring them into the process of creating top-quality meats.

"We would not have seen the success that we've seen without the farms around us," says Alex Import, Stock's general manager. "It all boils down to your farms and your farmers and the fact that they supply top-notch quality." Stock sources all of its meat from local farms, including pork from Autumn Olive Farm, grass fed beef from Deep Rock Farm,

chicken from River Oak Farm, lamb from Meadow's Pride Farm, and ducks from Free Union Grass Farm, to name just a few.

As a whole-animal butcher shop, Stock Provisions processes complete animals in-house, which gives them the utmost control over their products and allows them to make sure every single part of the animal is used. From making bone broths to partnering with Just Intentions to use leftover pig lard for candles and tallow for soaps, creativity is essential in ensuring nothing goes to waste.

Like so many brick-and-mortar stores, Stock Provisions has had to shift its business to an online order/curbside pickup model during the Covid-19 pandemic. While the pivot has been challenging, the shop's dedicated staff have made an extraordinary effort to maintain relationships with customers, both online and over the phone. They're looking forward to welcoming customers back into the shop once it's safe to do so!

Visit [www.stockprovisions.com](http://www.stockprovisions.com) to see what delicious products are currently available and to place your order. If you have any questions, or just want to learn about the local food system and high-quality meat, reach out by phone or email to connect with Stock Provisions's expert butchers!

**Seamans' Orchard**  
415 Dark Hollow Road  
Roseland

Anne Kidd  
(434) 277-8130  
anne@scso.co  
www.seamansorchard.com  
facebook.com/Seamans-Orchard-LLC-150544251630837

Sells on-site, call for hours

*Apples, Strawberries, Cherries, Blueberries*

**Silver Creek & Seamans' Orchard, Inc**  
5529 Crabtree Falls Hwy  
Tyro

Anne Kidd  
(434) 277-5824  
anne@scso.co or info@scso.co  
www.scso.co  
facebook.com/Silver-Creek-Seamans-Orchard-Inc-144463528926826

Sells on-site (call for hours) and online

*Apples, Jams, Jellies, Apple Butter, Cider, Pumpkins*

Interested in becoming a sponsor?

Contact [bfb1@pecva.org](mailto:bfb1@pecva.org) for more information.



## GROCERS

### ALBEMARLE/ CHARLOTTESVILLE

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

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

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

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

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

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

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

Open Monday-Friday 8 a.m. - 8 p.m.,  
Saturday 9 a.m. - 6 p.m., and  
Sunday 10 a.m. - 6 p.m.. Integral Yoga  
Natural Foods is a full service inde-  
pendent grocery store, specializing  
in produce, supplements, bulk foods,  
cheese, fresh baked breads, and fea-  
turing a fresh juice & smoothie bar.

*Local Produce, Local Breads,  
Granola, Locally Roasted Coffee,  
Honey, Soaps and so much more!*

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

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

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

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

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

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

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



## VINEYARDS / BREWRIES /CIDERIES

### ALBEMARLE/ CHARLOTTESVILLE

**Afton Mountain Vineyards**  
234 Vineyard Lane, Afton  
(540) 456-8667  
finewines@aftonmountainvineyards.com  
www.aftonmountainvineyards.com

**Albemarle Ciderworks**  
2545 Rural Ridge Lane, North Garden  
(434) 979-1663  
fruit@albemarleciderworks.com  
www.albemarleciderworks.com

**Blenheim Vineyards**  
31 Blenheim Farm, Charlottesville  
(434) 293-5366  
blenheimvineyards.com  
www.blenheimvineyards.com

**Castle Hill Cider**  
6065 Turkey Sag Road, Keswick  
(434) 296-0047  
events@castlehillcider.com  
www.castlehillcider.com

**Chisholm Vineyards  
at Adventure Farm**  
1135 Clan Chisholm Lane, Earlysville  
(434) 971-8796  
info@chisholmvineyards.com  
www.chisholmvineyards.com

**Jefferson Vineyards**  
1353 Thomas Jefferson  
Parkway, Charlottesville  
(434) 977-3042  
office@jeffersonvineyards.com  
www.jeffersonvineyards.com

**Keswick Vineyards**  
1575 Keswick Winery Drive, Keswick  
(434) 244-3341  
tastingroom@keswickvineyards.com  
www.keswickvineyards.com

**King Family Vineyards**  
6550 Roseland Farm, Crozet  
(434) 823-7800  
info@kingfamilyvineyards.com  
www.kingfamilyvineyards.com

**Loving Cup Vineyard & Winery**  
3340 Sutherland Road, North Garden  
(434) 984-0774  
info@lovingcupwine.com  
www.lovingcupwine.com

**Thatch Winery**  
1650 Harris Creek Road,  
Charlottesville  
(434) 979-7105  
info@thatchwinery.com  
www.thatchwinery.com

## RESTAURANTS

### ALBEMARLE/ CHARLOTTESVILLE

**Beer Run**  
156 Carlton Road Ste 203  
Charlottesville  
(434) 984-2337  
info@beerrun.com  
www.beerrun.com

**Blue Moon Diner**  
606 W. Main Street  
Charlottesville  
(434) 980-6666  
info@bluemoondiner.net or  
bmd.ltg@gmail.com  
www.bluemoondiner.net

**C&O Restaurant**  
515 E. Water Street  
Charlottesville  
(434) 971-7044  
www.candorestaurant.com

**Carpe Donut**  
1715 Allied Lane  
Charlottesville  
(434) 806-6202  
contact@carpedonut.org  
www.carpedonut.org

**The Clifton**  
1296 Clifton Inn Drive  
Charlottesville  
(434) 971-1800  
reception@the-clifton.com  
www.the-clifton.net

**Dr. Ho's Humble Pie**  
4916 Plank Road  
North Garden  
(434) 245-0000  
www.drhoshumblepie.com

**Fardowners Restaurant**  
5773 The Square  
Crozet  
(434) 823-1300  
fardowners@gmail.com  
www.fardowners.com

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

**Trump Winery Tasting Room**  
3550 Blenheim Road, Charlottesville  
(434) 984-4855  
info@trumpwinery.com  
www.trumpwinery.com

**Starr Hill Brewery**  
5391 Three Notched Road, Crozet  
(434) 823-5671  
www.starrhill.com

**Wisdom Oak Winery**  
3613 Walnut Branch Lane,  
North Garden  
(434) 984-4272  
info@wisdomoakwinery.com  
www.wisdomoakwinery.com

**White Hall Vineyards**  
5282 Sugar Ridge Road, Crozet  
(434) 823-8615  
tastingroom@whitehallvineyards.com  
www.whitehallvineyards.com

### FLUVANNA

**Cunningham Creek Winery  
at Middle Fork Farm**  
3304 Ruritan Lake Rd, Palmyra  
(434) 207-3907  
info@middleforkfarm.net  
www.cunninghamcreek.wine

**FIREFLY Restaurant & Arcade**  
1304 East Market Street  
Charlottesville  
(434) 202-1050  
melissa@fireflycville.com  
www.fireflycville.com

**Fleurie**  
108 3rd Street NE  
Charlottesville  
(434) 971-7800  
fleuriecville@gmail.com  
www.fleurierestaurant.com

**Hamilton's at First & Main**  
101 West Main Street  
Charlottesville  
(434) 295-6649  
mail@hamiltonsrestaurant.com  
www.hamiltonsrestaurant.com

**The Ivy Inn Restaurant**  
2244 Old Ivy Road  
Charlottesville  
(434) 977-1222  
ivyinn@ivyinnrestaurant.com  
www.ivyinnrestaurant.com

**Kardinal Hall**  
722 Preston Ave  
Charlottesville  
(434) 295-4255  
info@kardinalhall.com  
www.kardinalhall.com

**The Local**  
824 Hinton Ave  
Charlottesville  
(434) 984-9749  
thelocal@thelocal-cville.com  
www.thelocal-cville.com

**Mas Tapas**  
904 Monticello Road  
Charlottesville  
(434) 979-0990  
www.mastapas.com

**Maya**  
633 West Main Street  
Charlottesville  
(434) 979-6292

### GREENE

**Stone Mountain Vineyards**  
1376 Wyatt Mountain Road, Dyke  
(434) 990-9463  
stonemountainvineyards@gmail.com  
www.stonemountainvineyards.com

### LOUISA

**Fifty-Third Winery  
and Vineyard**  
13372 Shannon Hill Road, Louisa  
(540) 894-5474  
info@53rdWinery.com  
www.53rdwinery.com

**Weston Farm Vineyard  
& Winery**  
206 Harris Creek Road, Louisa  
(540) 967-4647  
pennymlouisa@aol.com  
westonfarmvineyardandwinery.webs.com

### NELSON

**Blue Mountain Brewery**  
9519 Critzers Shop Road, Afton  
(540) 456-8020  
www.bluemountainbrewery.com

**Cardinal Point Vineyard  
and Winery**  
9423 Batesville Road, Afton  
(540) 456-8400  
info@cardinalpointwinery.com  
www.cardinalpointwinery.com

maya.cville.restaurant@gmail.com  
www.maya-restaurant.com

**Orzo Kitchen & Wine Bar**  
416 W. Main Street  
Charlottesville  
(434) 975-6796  
orzo@orzokitchen.com  
www.orzokitchen.com

**Petit Pois**  
201 E Main Street  
Charlottesville  
(434) 979-7647  
info@petitpoisrestaurant.com  
www.petitpoisrestaurant.com

**Revolutionary Soup**  
108 2nd Street SW  
Charlottesville  
(434) 296-7687  
revolutionarysoup@gmail.com  
www.revolutionarysoup.com

**The Shebeen  
Restaurant & Braai**  
247 Ridge McIntire Road  
Charlottesville  
(434) 296-3185  
manager@shebeen.com  
www.shebeen.com

**Tavola**  
826 Hinton Ave  
Charlottesville  
(434) 972-9463  
info@tavolavino.com  
www.tavolavino.com

**Vivace Restaurant**  
2244 Ivy Road  
Charlottesville  
(434) 979-0994  
vivaceville@gmail.com  
www.vivaceville.com

### NELSON

**Basic Necessities**  
2226 Rockfish Valley Hwy  
Nellysford  
(434) 361-1766  
info@basinecessities.us  
www.basinecessities.us

**DelFosse Vineyards  
and Winery**  
500 DelFosse Winery Lane, Faber  
(434) 263-6100  
info@delfossewine.com  
www.delfossewine.com

**Devils Backbone  
Brewing Company**  
200 Mosbys Run, Roseland  
(540) 602-6018  
info@dbbrewingcompany.com  
www.dbbrewingcompany.com

**Mountain Cove Vineyard**  
1362 Fortunes Cove Lane, Lovingston  
(434) 263-5392  
www.mountaincovevineyards.com

**Veritas Vineyard and Winery**  
151 Veritas Lane, Afton  
(540) 456-8000  
contact@veritaswines.com  
www.veritaswines.com

**Wild Wolf Brewing Company**  
2461 Rockfish Valley  
Highway, Nellysford  
(434) 361-0088  
askthewolf@wildwolfbeer.com  
www.wildwolfbeer.com



# VALUE-ADDED PRODUCTS

 Cheese & Dairy

 Specialty Products

 Meat

 Produce

 Poultry/ Eggs

 U-Pick

 Fruit

## ALBEMARLE/ CHARLOTTESVILLE

**Animal Connection All Natural Pet Store**

933 Second Street S.E.  
Charlottesville

Pattie Zeller  
(434) 825-5472  
talktous@animalconnectionva.com  
www.animalconnectionva.com

*Holistic pet supplies, and pet food made with locally grown ingredients, Grooming available by appointment*


**Brenda Moore**

1999 Moore Lane  
Scottsville

(434) 295-8361

Sells on-site, Fluvanna Farmers Market (location TBD) and Crofton Plaza at Lake Monticello

*Assorted Jams and Jellies, Baked Goods, Crafts, Eggs*

**The Elderberry**

1917 Commonwealth Drive  
Charlottesville

(434) 964-9376  
info@elderberryherbals.com  
www.elderberryherbals.com  
facebook.com/TheElderberry

*Specializing in herbal consultations and creating individualized formulas using organic/wild crafted medicinal herbs, extracts, herbal tea blends, oils and in-house Bone Broths (using local bones) to support health. Shop in-store. Classes also available.*

**Family Ties and Pies**

1647 Brandywine Drive  
Charlottesville

Lynette Meynig  
(434) 981-6989  
familytiesnpies@aol.com  
www.familytiesnpies.com  
facebook.com/familytiesandpies

Sells by appt and at Charlottesville City Market, Every Saturday Morning April-December and IX Farmers Market. Check Facebook for updates.

*Gourmet, Butter-Crust Fruit Pies, Quiches, Scones, Cookies (for the holidays) and Brioche using Fresh, Seasonal, Local Ingredients*

**The Farm at Red Hill**

2400 Southside Drive  
North Garden

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

Sells at numerous independent stores and three major grocery chains, contact us for more info, farm visits by appointment

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

**Farmstead Ferments and Farmstead Ferments Mercantile**

330 Valley Street  
Scottsville

Dawn Story  
(434) 286-3302  
info@farmsteadferments.com  
www.farmsteadferments.com  
www.facebook.com/FarmsteadFerments

Sells on-site and online (see website for more info)

*Seasonal Biodynamically and sustainably brewed raw, naturally fermented foods and beverages made by hand in small batches (Sauerkraut, Kimchi, Pickles, Kraut Juice, Water Kefir Sodas, Cultured Condiments, kombucha), Starter Cultures for Water Kefir and Kombucha, brewing supplies. The Mercantile features New Moon Apothecary & Alchemy bulk herbs and herbal teas, plus a wide array of local goods (fresh produce, meats, cheeses, eggs, baked goods), local arts and crafts, a Pickle Bar, and Farmstead Funky Finds consignment shop.*

**Goodwin Creek Farm & Bakery**

151 Goodwin Creek Trail  
Afton

John & Nancy Hellerman  
(434) 260-1135  
goodwincreekfarm@gmail.com  
www.aftonvirginia.com  
facebook.com/goodwincreekfarm

Sells online with pick-up options, to retailers, restaurants, and for delivery. Check website/ Facebook for more info.

*Seasonal Produce, Free Range Eggs, Fresh Baked Sliced Sandwich Bread, European Style Bread Loaves, Sandwich Rolls, and Specialty Baked Goods*

**Great Harvest Bread Cafe**

1701 Allied Lane, McIntire Plaza  
Charlottesville

(434) 202-7813  
mamagnotto@greatharvest.com  
www.greatharvestcville.com  
facebook.com/greatharvestcville

Sells On-Site Monday - Friday 8 a.m. - 6 p.m. and Saturday 8 a.m. - 5 p.m., order ahead via phone/online, check Facebook/ website for updated info

*We stone ground our grains in our Charlottesville Bakery. Our grains are sourced from USA farms in Montana, and the grains are tested to insure there is no pesticide residue upon harvest. We use no additives or preservatives. Whole Wheat Bread, Scratch-Made Sweets, Made-to-Order Sandwiches, Coffee, House-Made Mixes*

**Hammered Inn Farm and Garden**

5830 Lexington Lane  
Earlysville

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

Sells online

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

**Hudson Henry Baking Co.**

P.O. Box 460  
Palmrya

Hope Lawrence  
(434) 510-7776  
hope@hudsonhenrybakingco.com  
www.hudsonhenrybakingco.com

Sells online and at select local and national stores

*Handcrafted, small batch Hudson Henry Granola, available 12 oz. bags and bulk as well as 3 oz. snack packs*

**Jam According to Daniel**

1626 Saint Annes Road  
Charlottesville

Daniel Perry  
(434) 825-6651  
accordingtodaniel@gmail.com  
www.accordingtodaniel.com  
facebook.com/jamaccordingtodaniel

Sells online, at Charlottesville City Market and a variety of local specialty food stores and vineyards. See website for details & ordering, including free local delivery.

*Jam in a variety of different flavors, working directly with growers and picking much of the fruit by hand*

**La Vache Microcreamery**

2324 Glenn Court  
Charlottesville

Stephanie Williams  
(434) 989-6264  
lvmicrocreamery@gmail.com  
www.lavachemicrocreamery.com  
facebook.com/lavachemicrocreamery

Sells online and at the Charlottesville Holiday City Market (See website for full list of retailers)

*Award winning small batch artisan caramels in seasonal and standard flavors*

**Mr. B.'s Oyster Company**

2400 Milton Rd  
Charlottesville

(804) 297-6682

*High quality oysters from the Yeocomico River*

**New Moon Alchemy & Apothecary**

330 Valley Street  
Scottsville

Dawn Story  
(434) 286-3302  
info@newmoonnaturals.com  
www.newmoonalchemy.com

Sells at Farmstead Mercantile, and by special order

*Biodynamically and Sustainably Grown Dried & Fresh Herbs, Herbal Teas, Herbal Remedies, Herbal Body Products, Farm-distilled Hydrosols*

**GREENE**

**Planet Earth Diversified**

165 Earth Way Drive  
Stanardsville

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

Sells at Charlottesville City Market, LuLusfood Farmers Market, through CSA, online, by phone and at retailers and restaurants

*Seasonal Produce, Micro-Greens, Herbs, Edible Flowers, Eggs, Wreaths, Jams, Jellies, Sauces, Pestos. CBD and hemp products.*

**LOUISA**

**Forrest Green Farm**

2317 Evergreen Road  
Louisa

Krista & Rob Rahm  
(540) 882-2648  
forrestgreenfarm@rahmweb.com  
www.forrestgreenfarm.com

Sells on-site (Thursday - Monday 10 a.m. - 5 p.m. year-round), online, wholesale, restaurants and retail stores (see website for more info)

*Organically grown culinary & medicinal herb plants, heirloom vegetable plants, flowers and shrubs, soil mix and herbal and other specialty products. 100% grass-fed/grass-finished beef, pasture raised and nourished chicken and eggs, woodland and pasture raised pork, horse hay and winter CSA.*



Photo by Barbara Kavanagh

**Garden Medicinals and Culinaries**

P.O. Box 460  
Mineral

(540) 872-8351  
gardenmedicinals@gmail.com  
www.gardenmedicinals.com  
mailbox@gardenmedicinals.com

Sells Online Only

*Medicinal and Culinary Herbs, Open-Pollinated (Non-Hybrid) Seeds and Plants, and Ethnic and Heirloom Varieties of Vegetables and Flowers.*

**NELSON**

**Deep Roots Milling at Woodson's Mill**

3211 Lowesville Road  
Roseland

Will Brockenbrough  
(804) 803-1794  
info@deeprootsmilling.com  
www.deeprootsmilling.com

Check website for list of local retailers and wholesale

*Stone-ground, heirloom, non-GMO Grits, Cornmeal, Flours and Mixes*

**Edible Landscaping Nursery**

361 Spirit Ridge Lane  
Afton

(434) 361-9134  
info@ediblelandscaping.com  
www.ediblelandscaping.com

Sells on-site daily 9-5, online

*Edible Potted Plants (Such as herbs, fruits, vegetables, nuts and wine grapes). See website for full selection.*

**Gathered Threads**

1127 Jennys Creek Road  
Roseland

Katherine Herman  
(703) 300-2729  
gatheredthreadslc@gmail.com  
www.gatheredthreadslc.com

Sells online, farmers markets (RVCC and IX Arts Park, Nelson County), herb CSA, restaurants & retailers, and other local venues (check website for more info)

*Herbal teas, Dried Spices, Herbal body products, Herbal remedies, Herbal infused vinegars, Herbal Gift Boxes, Fresh Herbs, Fresh Vegetables, Cultured Vegetables (ferments), Plants*

**Hill Top Berry Farm & Winery**

2800 Berry Hill Road  
Nellysford

Kimberly Allen Pugh  
(434) 361-1266  
hilltop1@ntelos.net  
www.hilltopberrywine.com

Sells on-site daily 11 a.m.-5 p.m., Online Orders Available

*Seasonal U-Pick Blackberries (U-Pick Season Hours: 9 A.M.-5 P.M.), Jams, Jellies and Honey. "True to the Fruit" Wines & Authentic Honey Meads. Annual Blackberry Harvest and Music Festival first Saturday in August. Check website for updates on festival).*

**Virginia Vinegar Works**

8744 Laurel Road  
Shipman

(703) 434-9968  
virginiavinegarllc@gmail.com  
www.virginiavinegarworks.com

Sells online.

*Producer of handcrafted, artisanal vinegar. Specializing in barrel aged exceptional wine vinegar, seasonal fruit vinegars and robust malt vinegars*



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4PFOODS.COM





Photo by Patricia Temples

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

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Virginia Vinegar Works



Photo by Hugh Kenny



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