

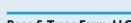
NORTHERN PIEDMONT

BUYFRESH JY LOC

FRESH FOODS FROM LOCAL FAMILY FARMS

CULPEPER, FAUQUIER, MADISON, ORANGE & RAPPAHANNOCK COUNTIES

FARMS



Look for the **CSA** icon!

6

Cheese





Produce













CSA Community Supported

CULPEPER

A World Away Farm, LLC 💉 16080 Newby's Shop Rd

Katherine lacovelli (240) 626-3488 info@aworldawayfarm.com

Call/text/email.

Free-Range, non-GMO Chicken Eggs, organic seasonal vegetables, specialty products, Timothy hay, wwoofer host, organic garden plots available, field horse boarding, room for other animals

AnteSEEDent at **Thymes 3 Farm**

123 West Davis Street

Barry Bader info@anteseedent.com

Sells at Culpeper Farmers Market

Seasonal Heirloom Vegetables and Herbs, Hardneck Garlic, Seedlings in Spring, Baked Goods

Piedmont

Council

www.pecva.org

Environmental

Post Office Box 460 • Warrenton, VA 20188

Bees & Trees Farm, LLC 18028 Carrico Mills Road

Flkwood

Teresa & Jeff Gregson (540) 423-9020 Info@BeesAndTrees.biz www.BeesAndTrees.biz

Sells on-site (open all year-Wednesday-Sunday 10 AM-4 PM)

Organically fed, free-range brown Chicken eggs, Angus beef (raised right there on the farm), raw honey, fresh-cut flowers, salsas, jams, syrups, homemade baked goods (breads & sweets), farm-made natural lip balms, salves, beeswax candles, soaps. Christmas wreaths, decorations and cut-your-own trees starting the Friday after Thanksgiving.

Bountiful Acres LLC 14294 Browntown Road

Culpeper

(540) 827-4754 Aruna.ratnavibhushana@gmail.com



Do you love this guide? Your support makes it possible.

Please show your love by becoming a member today! Visit **pecva.org/donate**

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 (nucs, or nucleus colonies, i.e. starter hives) seasonally. We also give beekeeping lessons both at our apiary and through the Carver Center in Culpeper, VA. We use no chemicals in our hives. Our honey is what the bees give us, no more and no less.

Clover Hill Farm 10109 Clover Hill Lane

Rixeyville

Christina M Stockton (540) 937-5961 cloverhillfarms@comcast.net

Sells on-site (Daily 9 AM-5 PM), Culpeper Farmers Market Eggs, Cut Flowers, Purebred Berkshire Pork

Corvallis Farms

14303 Chesterfield Lane Culpeper

Terry Osborn (540) 718-4830 terry@corvallisfarms.com www.corvallisfarms.com

Sells at Culpeper Farmers Market or call/email for special orders Specialty Greens (spinach, lettuce and over 30 varieties of mesclun greens), Heirloom Tomatoes, Strawberries Raspberries, Blueberries, Blackberries, Fresh Cut Flowers, Homemade Jams

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.

Croftburn Farm Angus

Culpeper

Meg Campbell (540) 829-6667 croftburnfarm@gmail.comwww.croftburnfarm.com

Sells by phone and email

All Natural, dry aged beef, Custom cut, Wholes/halves, Grass-finished and/ or Grain-finished available, Lamb, Washable fleeces, Pastured eggs.

Hock Newberry Farm 💓 13173 Scotts Mill Road

(425) 812-2029 info@hocknewberryfarm.com

Soy-free, organically raised chicken, turkey and pork. Pastured, soy-free eggs, grass-fed beef, dairy goat herd shares,

The Wilkes Team (540) 825-8375

info@honeybrookfarms.com www.honeybrookfarms.com

Honey Brook Farms

19030 Bel Pre Road

Brandy Station

Sells on-site by appt, Farmers Markets (Falls Church, Burke, Leesburg, Reston, Alexandria/Del Ray, Mt. Vernon/McCutcheon, Stone Ridge Market). You can also pre-order online for our yearround drop-offs & home delivery.

Beyond organic multi-generational family run farm offering Raw Milk Herd shares Seasonal Certified Naturally Grown (CNG) Produce & CSA, RAW honey, 100% Grass Fed/Finished Beef & Lamb, Pasture Raised Chicken, Eggs, Turkey, & Woodland Pork supplemented with feed that is tested & augranteed to have No GMO's, herbicides, or pesticides. Also Organic Cheese from 100% Grass fed A2/ A2 iersev milk. Whole Grain & No-Gluten Baked Goods, Loose Leaf Organic Tea, & Farm-made natural lip balms & salves. See website for complete list & more details!

Lakota Ranch Farm Store

9272 Big Horn Road

Remington Jill & Jeremy Engh

(540) 848-5298 lakotaranchfarmstore@gmail.com www.lakotareddevons.com

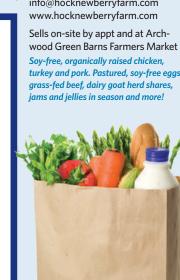
Sells on-site, Monday - Saturday 10 \mbox{AM} - 5 \mbox{PM} and Sunday 11 \mbox{AM} - 5 \mbox{PM} Grass-fed Devon Beef, Pasture-Raised Pork, Home Goods and other specialty products





















Lavender & Lace at **The Bothy Farm**

1171 Nelson Lane

Anita & Paul Barry (540) 905-4749 LandL.Bothyfarm@comcast.net www.Bothyfarm.com facebook.com/LnLbuds

Cottage store and U-Pick open early May - mid-July, Friday -Sunday 11 AM - 5 PM, or schedule an appointment by phone. Fresh and dried lavender, lavender products and made-by-hand tatted lace items. Tours and classes

Morningside Farm and Nursery

available by appointment.

7855 Griffinsburg Road **Boston**

George & Karen Mosebrook (540) 547-3726 morning side farmand nursery @gmail.comwww.morningsidefarmandnursery.com Find us on Facebook

Sells on-site by appt, pre-order (via email or phone) and delivery Herbs, Perennials, Annuals, Native Plants, Grasses, Trees and Shrubs

Moving Meadows Farm & Bakery 307 South Main Street

Culpeper

Wally and Amy Hudson (540) 317.5862 moving meadows farm@gmail.com

www.movingmeadowsfarm.com

Grass-fed beef & goat, pastured chicken, turkey & fresh eggs from our farm. Flour milled daily for our Whole Grain Breads (Spelt, Rye & Wheat). Cinnamon buns, apple hand pies, brownies cookies, cakes, pies & muffins all made on site from wholesome ingredients. Farm-to-table lunch (burgers, soups & sandwiches) served with Movina Meadows Farm meats, eggs and breads.

Muddy Run Farm 15744 White Tail Lane

Culpeper

Peter Schechter & Rosa Puech (540) 937·3504 or (202) 257·0611 rpuech@yahoo.com @muddyrunfarm (Instagram)

Sells on-site (email or DM Instagram for appointment) Spanish Goats (Breeding and Meat), Llamas, Llama fiber

Oak Shade Farm 14455 Waterford Run Lane Rixeyville

(540) 937-5062 oakshadefarm@gmail.com www.oakshadefarm.net

Sells at Warrenton Farmers Market and through CSA Shiitake Mushrooms, Jams, (Cherry, Pear, Strawberry, Jalapeno), Eggs from Pastured Chickens and Christmas trees Tuesday-

Sunday Thanksgiving until Christmas

Old Gjerpen Farm

10042 Cedar Spring Lane Culpeper

Richard & Donna Larson (540) 829-5683 oldgjerpenfarm@yahoo.com www.oldgjerpenfarm.com

Call or email for Details Whole, half, or quarter grass-fed beef, cut to your specifications. Breeding heifer and bull calves. Dedicated to rare breed conservation.



3150 Jefferson Woods Lane Amissville

Glenn Bell (571) 721-8316 quartzhillfarm.va@gmail.com

local delivery available Seasonal Produce, Cage-free, No Hormones or Antibiotics Eggs and Baked goods and jams. Expanding farm to include goats for milk and cheese.

Sell on-site (call for best times),

Rohan Farm

10095 Rohan Road Rixevville

Peggy Parris, Matt Buell and Rob Parris (540) 937-4999 rohanfarm@yahoo.com

Sells on-site (strictly by appt only) Seasonal Produce and Herbs, Rabbit, Lamb. Goat, Squab, Guineas, Chicken, Turkey, Ouail, Chukar, Pheasants, Pickles, Jams and Jellies. Pure rabbit manure and pure poultry manure as organic as practical.

Saddle Ridge Farm 10208 Jamesons Mill Road

Wendy Farrish

(703)789.0647wendy.saddleridge@gmail.com www.saddleridgefarm.net

Sells on-site 7-days a week Pasture Raised, Non-GMO Pork and Grass-Fed/Finished Beef

Stallard Road Farm & Botanicals

14649 Black Hill Road Rixeyville

John & Katherine Adams (540) 937-4181 stallardroad@gmail.com www.stallardroad.com

Sell on site at farm store (Monday-Friday, check social media for hours), Reston Farmers Market, and online. Email for more information on weekly drops to Fredericksburg, Fairfax City and Reston areas. Culinary & medicinal herbs, plants, tea blends, vinegars, tonics, salves.

Starstead Farm

tours & classes by appt.

14460 Waterford Run Lane Rixeyville

Mushrooms, eggs (free-range),

grass-fed beef and honey. Farm

Amanda and Stephen Day (703) 909-0959 days@starsteadfarm.com www.starsteadfarm.com

Sells through CSA, Warrenton Farmers Market and Westover Farmers Market in Arlington Certified organic vegetables, herbs, seedlings, and shiitake mushrooms. as well as honey and pastured eggs.

Summer Creek Farm

10152 Cedar Spring Lane Culpeper

Karen Evans (540) 727-8207 summercreeklamb@gmail.com summercreekfarm.weebly.com

Sells on-site by appt.

and through CSA Frozen Lamb Cuts, Whole Freezer Lambs, 25 to 100lb Beef Packages, Eggs, tomatoes and other vegaies as well as lettuce and kale. CSA includes beef, lamb, and veggies.

Monica Briggs

Rixeyville

Sunshine Acres 15504 Sheads Mountain Road

(540) 937-6346 mbriggsandsafarm@gmail.com www.mysitesunshineacresfarm.com

Sells on-site (please call first) and at Culpeper Downtown Farmer's Market, Saturdays 7:30 AM - 12:00 PM. Pre-order and pre-pay available through website. Pesticide-free Seasonal Vegetables Mushrooms, Eggs and Farm raised beef available year round.

Superfood Farm

11825 Remington Rd Remington

Nifen Gaber (540) 497-2329 superfoodfarm@yahoo.com www.superfoodsfarms.com

Local Farmers Markets Fruits and Vegetables

Sweet Valley Farm Dairy 19017 Fields Mill Road Elkwood

Al & Cecilia Schallenberger (540) 423.1003 SwtVlyFarmDairy@gmail.comwww.SweetValleyFarm.com

Sells online, at Spotsylvania Farmers Market, Rogers Ford Winery (Sumerduck), Winery at La Grange (Haymarket), 4P Foods CSA (Elkwood) and Red, White, Bleu, and Brew (Locust Grove). Does not sell directly from the farm.

USDA/VDACS-inspected Grade A Dairy; Hand-crafted Goat Milk products: Cheese, Cajeta, Soap and Lotions using milk from our herd of well-loved Nubian & Saanen/Nubian goats.

Virginia Bison Co at Cibola Farms

10075 Stone Bridge Road Culpeper

Rob Ferguson & Mike Sipes (540) 212-9455 farm@cibolafarms.com www.cibolafarms.com

Sells on site (daily 9 AM-5 PM), online, at farmers markets Buffalo Meat, Free-Range Pork, Sausages, and Jerky, Dog Food

Virginia Truffles LLC

11047 Settletown Place Rixeyville

Pat Martin (540) 937-9881 pmartin@virginiatruffle.com www.virginiatruffle.com/

Sells online and farm visits by appt only Various varieties of truffles

Wilevington Farm 11278 Homeland Road

Rixeyville Dick & Sharon Williams

(540) 937-3447 swilliams@vabb.com

Sells on-site (open mid Sept-Oct, 9 AM-5 PM) and at Tri-County Farmers Market

Assorted Pumpkins and Gourds Assorted Butters and Jams

FAUQUIER

Angelic Beef Farm 11170 St. Paul's Road

Remington

Doug Linton (540) 439-2019 quarter-mor@vabb.com www.angelicbeef.com

Sells at NoVa Central and Gilberts Corner Farmers Markets Hormone and additive free,

Grass-fed Piedmontese Beef

Ayshire Farm

21846 Trappe Road Upperville

(540) 592.7018 www.gentleharvest.com info@gentleharvest.com orders@ayrshirefarm.com www.ayrshirefarm.com

Products available year round at Gentle Harvest in Marshall. VA, at Hunter's Head Tavern in Upperville, VA, online, and in many other local restaurants and independent markets.

Best known for certified organic, Certified Humane®, Non-GMO, heritage breed meats and poultry, Ayrshire Farm produces chicken and turkey, beef, veal, pork and eggs. Gentle Harvest provides customers with the best of local and sustainable gourmet foods including local beers, wines and ciders, jams & jellies, chocolates, cheeses, produce, meal kits, desserts, diet-restricted foods and unique host and hostess gifts.





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

540-439-7227 FinestButcherVA@gmail.com

















Produce





Berry Simple Farm, LLC 🎪 7992 Tackett Lane Bealeton

Rick Crofford (540) 718-2679 rick.crofford@aol.com

Sells April through December on site by appt

Asparagus, Blueberries (U-pick), Fingerling Potatoes, Baby Ginger, and other seasonal vegetables

Blue Ridge Beef

1716 Blue Ridge Farm Road Upperville

Michael Barreda & Leslie Grayson (540) 878-9931 and (703) 850-3924 blue.ridge4@gmail.com

Sells On-Site

Grass-Fed Beef Sold by the 1/2 or the 1/4 (Cuts Individually Frozen & Wrapped in Cryovac)

Buena Vista Agriculture

4262 Lee Hwy Warrenton

Doug & Christine Smith (540) 270-9303 buenavista agriculture@gmail.comfacebook.com/buenavistaagriculture

Sells on site at honor stand and through U-Pick

Eggs, Seasonal Produce, Strawberries, Pumpkins

Bull Run Mountain Farm Vegetable Farm 4362 Highpoint Lane

The Plains Leigh Hauter

(703) 754-4005 Farm@bullrunfarm.com www.bullrunfarm.com facebook.com/BullRunMountainFarm

Sells through CSA, delivery available or pick-up on farm & in Falls Church Seasonal Produce, Fruits, Eggs, Honey/Beeswax

The Chapman Farm LLC 5474 Woodside Lane

Bealeton

Claudius E. Chapman Jr. & Carla Jean Carmona Chapman (540) 439-8766 the chapman farm@gmail.com

facebook.com/The ChapmanFarm Sells on site by appt Grassfed Beef and Grass/Grain fed Beef.

High Quality Hay.

Cobbler View Farm, LLC 10012 Cobbler View Drive Delaplane

Grain is made on the farm.

Jane Eickhoff (703) 509-6307 jane@cobblerviewfarm.com facebook.com/Cobbler-View-Farm-LLC-483202851854302

Sells at Middleburg Farmers Market (Saturday mornings), at the exit 40 Market in Haymarket (Thursday afternoons), and offers 16-week CSA

Seasonal Produce, Blueberry, Peach and Pear Jams, Pickles, Hops and hop flavored candy, popcorn and popcorn treats

Evans-Wells Farm

3819 Landmark Road The Plains

Dr. Anthony Wells (540) 336-1181 drarwells1@aol.com

Sells on-site and through U-pick June - September **Multiple Varieties of Tomatoes**

Fern Hill Apiary

5382 Free State Road Marshall

Michael & Donielle Rininger (540) 317-1170 fernhillapiary@gmail.com www.fernhillapiary.com facebook.com/fernhillapiary

Sells on-site by appt and by phone, email and Facebook messenger. Honey, Beeswax Candles

Strawberries, Blueberries, Black & Red Raspberries, Blackberries, Seasonal Produce (including tomatoes, asparagus and winter squash/pumpkins) and Honey

CSA

Green Truck Farm

hartlandorchard@gmail.com

www.greentruckfarms.com

facebook.com/Green-Truck-

Farm-171766292933654

Sells on-site (call first)

and through U-Pick

3015 Hartland Lane

Markham

Brian Green

(540) 316-7715

Days Hill Farm 14694 Days Hill Lane Sumerduck

Debbie Day

The Green Thumb—

(540) 439-8316 Larrydebbie@aol.com facebook.com/thegreenthumbfarm

Sells on-site by appt and at Stafford and Spotsylvania Farmers Markets (check Facebook)

Seasonal Vegetables, Herbs, Vegetable Plants, Eggs, Flowers, Shrubs, Pork products, fresh and frozen Chicken, Turkey and Lamb

Happy Family Ranch, Inc 💓 12057 Elk Run Church Road

Midland

Roberto Melendez (703) 801-5837 happyfamilyranchinc@gmail.com www.happyfamilyranch.net

Sells on-site Tuesday - Saturday (10 AM - 5 PM) and at local farmers markets throughout the area. Check out our Farm to Table Food Truck. Chemical free meats. Angus, Charolais

and Wagyu Beef, lamb and pork raised on our farm. Salamis, cured steaks, smoked sausages and plenty more to offer!

Hartland Farm and Hank's Christmas Trees 3205 Hartland Lane

Markham

Hank & Cheryl Green (540) 532-0436 hartlandfarm@gmail.com www.hartlandfarmandorchard.com facebook.com/HartlandFarmandOrchard

Sells on-site at entrance to Hartland Orchard

U-Pick tomatoes, pumpkins and Christmas trees as well as other seasonal produce and goods (like sweet corn), baked and canned/jarred goods and specialty items. Check Facebook/website for seasonal events, like the fall festival.

Hidden Creek Farm LLC

2591 Triplett Turn Delaplane

Andrea Young (703) 828-5801 Sarah Nordseth (540) 416-2691

customercare@hiddencreekfarmllc.com www.hiddencreekfarmllc.com

Sells through CSA, Farmers Market (Warrenton and Upperville, check website for updated info) and various local specialty shops

Organic Vegetables, Eggs, Beef, Pork, Lamb, Herbs, Bread and Cake Mixes, Yogurt and Farm Cheese, Value-Add products, including pickles and ferments. Hidden Creek Farm is an Organic and Humane Certified regenerative farm focusing on raising quality breeding stock (Red Poll cattle, Katahdin sheep, Tamalitsa™ pigs) and providing 100% organic-pastured proteins and produce. Hidden Creek Farm offers internships and workshops for a limited number of applicants in various areas including organic vegetable and herb production, apiary management, soil and nutrient management, and rotational grazing. To find out more information about our offering please visit www.hiddencreekfarmllc.com.

Hollin Farms

1524 Snowden Road (Located next to Sky Meadows State Park) Delaplane

Matt Davenport (540) 623·8854 (Message and website updated daily) hollinfarms@gmail.comwww.hollinfarms.com

For beef: hollinfarms.com/pages/ beef.html; U-Pick May - October, Wed - Sun 9 AM - 4 PM (call first)

Seasonal Vegetables, Apricots, Plums, Peaches, Cherries, Strawberries, Apples, Berries, Pumpkins, Natural Angus Beef

Lindera Farms Vinegars P.O. Box 1002

Marshall

Daniel Liberson (703) 967-1571 daniel@linderafarms.com www.Linderafarms.com facebook.com/Linderafarms

Sells at The Whole Ox, The Home Farm Store, The Organic Butcher, Glen's Garden Market Small, artisanal producer of raw vinegars using locally and sustainably sourced and foraged produce from throughout Virginia

Living Waters Longhorns 8066 Riverside Farm Road

Marshall

Jim & Danielle Dean (540) 364-3473 dmdean6@yahoo.com living waters@longhornbeef.netfacebook.com/Livingwaters-

Longhorns-419331211557331

Sell on-site, call or email for sales information

Pasture raised chicken, eggs, beef, turkey and lamb. Pork available throughout the year. Texas longhorn beef grass-fed upon request.

Locust Hill Farm LLC 2152 Zulla Road

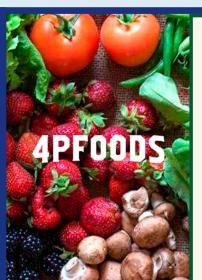
The Plains

(703) 906-4667 locusthillangus1@gmail.com www.locusthill.com facebook.com/LocustHillFarmLLC

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Sells online and through direct sales (call or email for product availability). Sweet corn available on-site July - September, Wednesday - Saturday 11 AM - 5 PM.

Angus and Hereford Beef Seedstock, Grass-fed and Grain-Finished Beef, Pork, Eggs, Sweet Corn, Wheat and Hay/Straw



DELIVERING GOOD FOOD WITH A PURPOSE

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

Direct doorstep delivery of Produce, Meat, Dairy, and More! Save \$10 with promo code: BUYFRESH4P

4PFOODS.COM

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.

















Community Supported Agriculture

Specialty

Products

Produce

Martin's Farms Va

P.O. Box 121 The Plains

Bill & Holly Martin (540) 253-5264 in fo@martin sangus beef.comhglenn21@gmail.com www.martinsangusbeef.com

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

Mast Farms

10663 Rogues Road Midland

David Mast (540) 272-3023 david mast auctions@gmail.com

Sells on-site by appointment Hormone-Free, All-Natural, Grass-Fed Beef and Locally-Raised Pork

Messick's **Farm Market**

6025 Catlett Road



manager@messicksfarmmarket.comwww.messicks farmmarket.comSells on the farm everyday

9 AM - 7 PM, CSA Fruits, vegetables, greens, herbs, mushrooms, cheeses, eggs, milk, pork, chicken, beef, lamb, honey, pies, breads, jams, jellies, preserves, spices, pickled vegetables, frozen custard and other specialty products

Mount Airy Farms P.O. Box 1888

Middleburg

Christine Miller (540) 687·9795 or (540) 687·9790 contact@mountairy farms.comwww.mountairyfarms.com

Order online, by mail or by phone **Certified Organic and Humane** Cared, Grass-Fed Beef

Mt. Airy Farm 7303 Dudie Road

Marshall

Jody Kinney (540) 349-4496 mtairyfarm@yahoo.com www.mtairyfarm.com

Sells on-site by appt and online Fine Fleece of Cormo and California Variegated Mutant Wool, Angora and Mohair Hand Dyed Yarns, Natural Colored Yarns, Roving and Raw Fleece, also Lamb and Free Range Eggs. Sheep and lambs for sale when available.

Nature's Wellspring, LLC

7398 Iron Bit Drive Warrenton James and Nichole Brown (540) 935-0546 natureswellspring@gmail.com www.natureswellspring.com

Sells online and at markets. Sells directly to customer-contact by phone or email to order and arrange local delivery. Please, no walk-ups. Heirloom seeds and seedlings. Potted Herbs/Flowers, Fresh Culinary and Medicinal Herbs and Flowers, Cut Flowers and Seasonal Produce, Herb infused Seasoned Salts, Dehydrated veggies and veggie powders.

Piedmont Ag

8116 Fox Groves Road Remington

Joseph Gray (540) 522-3466 johndeerejoe22@aol.com

Sells On-Site (call ahead) Sunflowers (August/September) and black oil sunflower seeds (for birds)





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. to provide our customers with the best and freshest local produce.





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



Susannah Grove (540) 522-9417 pineymeadowfarm@gmail.com pineymeadowfarm.impress.ly

Sells on-site, CSA, farmers markets Seasonal Produce, Goat Cheese, Eggs, Beef, Pork, Chevon, Chickens, baked goods

Pleasant Vale Farm

11032 Pleasant Vale Rd Delaplane

Sarah McDonough (540) 905-2580 pleasantvalefarm@gmail.com www.pleasantvalefarm.com

Sells on-site and by email (to arrange order) as well as through CSA. Pasture-raised Berkshire pork, pasture raised eggs, turkeys, and grass-fed beef

Powers Farm & Brewery 9269 Redemption Way

Midland Melody Powers

(540) 272·5060 or (540) 359·5749 powersfarmbrewery@gmail.com www.powersfarmbrewery.com

Produce, Flower & Beer CSApick up from farm on Monday, Thursday, and Friday afternoons Extras also available (meat and eaas from partnerina farms): Diverse Farm Vegetables, Fruit, Culinary and Medicinal Herbs, Cut Flowers, Hops & Beer

Quailwood Farm

12102 Leeds Chapel Lane Markham

Jessica Swan (540) 220-2283 contact@quailwoodfarm

Contact for sales by appointment **USDA Certified Grass-Fed Beef**

Rock Run Creek Farm 👐

3618 Rock Run Road Goldvein

Francis & Carol Ngoh (703) 628-8447 fengoh2010@gmail.com

Sells through CSA, available at restaurants, Whole Foods and other retailers

Seasonal produce (including brussel sprouts, celery, leeks, garlic, okra, onions, hot peppers, fingerling potatoes), herbs microgreens, sprouts, Shiitake & Oyster Mushrooms, free range eggs and sheep/lamb grass-fed

Seven Oaks **Lavender Farm**

8769 Old Dumfries Road

Catlett Deborah Williamson

(540) 272.7839 deborah@sevenoakslavenderfarm.com www.sevenoakslavenderfarm.com facebook.com/sevenoakslavender

Sells products on site at farm shop and online all year. Products also available at various retail outlets. Outside of season many products available at Messick's Farm Market in Bealton, VA. Check website for hours.

Fresh and dried lavender flowers. Culinary lavender, teas, jams, honey, sachets, soap and more. Retail and wholesale. U-Pick lavender early June through early July. Lavender festival end of June.

Sharkawi Farm 6068 Old Bust Head Rd

Broad Run 20137

Sabry Alsharkawi (540) 272-4962 sabry.alsharkawi@gmail.com

Sells at Warrenton, Dale City, Mount Vernon, McLean, and Annandale Farmers Markets

Dried Herbs, Seasonina Mixes, Herbal Teas, Potted Herbs, Flowerina Plants, Greenhouse Tomatoes and Cucumbers, Strawberry Baskets, Dried Culinary, and Potpourri Lavender

Sky Meadows **State Park**

11012 Edmonds Lane Delaplane

(540) 592-3556 laura.schliesske@dcr.virginia.gov

www.virginiastateparks.gov "Preserving and promoting our agricultural heritage"

Sells at the Park Visitor Center/Gift Shop Monday - Friday 11 AM-5 PM, Saturday & Sunday 10 AM-5 PM

The historic vegetable garden at Sky Meadows is cultivated and tended by volunteers. Proceeds from the garden benefit the Friends of Sky Meadows. Pickyour-own pumpkin patch open during Fall Farm Days on October weekends. Seasonal garden produce and other items available for sale April through October from our Friends of Sky Meadows Farmer's Market or inside the Visitor Center. Farm fresh, free-range eggs available year-round.

Small Little Farm

8894 Meetze Rd. Warrenton

Caryl E. Buck (540) 341-4266 PiedHeritPoultry@gmail.com

Livestock sales are sold from the farm for on farm pick up. Produce is delivered to the restaurant.

www.piedmontheritagepoultry.com

Custom grown non-commercial variety produce for local chefs. Registered, purebred White Dorper breeding stock specializing in terminal sires. Heritage breed poultry chicks: Bourbon Red and Standard Bronze turkeys, Swedish ducklings, and American Buff and Sebastopol goslings.

Smith Family Farm

5770 Artemus Road Gainesville

Leigh Smith

(571) 220-0017 beefandhayproducer@gmail.com www.smithfamilyfarm.grazecart.com facebook.com/smithfamilyfarm

Sells on-site (Saturday 9 AM-4 PM, call ahead), online, farmers markets throughout the metro Washington, DC area, home delivery (check Facebook for more details)

Grass-fed Angus beef, pastured poultry, lamb, turkey, and pork and free-range eggs. Completely free of antibiotics, growth hormones, steroids, fertilizers, and pesticide

Sunridge Farm

Upperville

6

Christina Mangano Mackenzie (540) 454-7085 christina.mangano@gmail.com www.sunridgefarm.com

Contact for more info. Grass-fed Wagyu Beef

Sweet Blessings, LLC 9648 South Pines Rd

Warrenton

/?ref=py_c

Charles and Gina Phelps (301) 536·7900 or (410) 428·5876 charlie@sweetblessings.com or gina@sweetblessings.com sweetblessingsfarm.blogspot.com facebook.com/sweetblessingsfarm

Sells on-site and online Pastured chicken for meat, pastured heritage breed pigs and eggs from free range, pastured chickens.

Thistle Hill Farm

Church Humphreys (540) 364·2090 or (214) 802·1283

GMO Pork by Whole or Side. No herbicide,

Valley View Farm

1550 Leeds Manor Road

Philip Carter Strother (540) 592-1021 info@valleyviewva.com www.valleyviewva.com

Sells on-site when seasonably available, online and in Locavore Farm Market Farm, Retail, Specialty Beverage, Value-Added Products, Wine, Hard Cider, Cured Meats, Cheeses, Jams, Jellies, Preserves, Honey, Flowers, Seasonal

Walnut Hill Farm at Elm Springs, LLC

449 Kellogg Mill Road Falmouth

(540) 809-4271 jvadams@verizon.net facebook.com/ walnuthillfarmatelmsprings

Sells on-site (Saturday & Sunday 2-5 PM and evenings by appt), and Farmers Markets (Warrenton, Dale City and Fredericksburg). Check website/Facebook

Grass-Fed Beef, Lamb & Pork: Free-Range Chicken, Duck, Goose & Heritage Turkey; **Eggs; Custom Poultry Processing**

2028 Laws Ford Road

Sells On-Site, Call Ahead Cow Shares for Raw Milk, Seasonal Vegetables, Chicken, Eggs,

Whiffletree Farm 8717 Springs Road

Warrenton

Jesse and Liz Straight (540) 935-0600 info@whiffletreefarmva.com www.whiffletreefarmva.com

You can buy from our Farm Store (Monday - Friday 11 AM - 5 PM and Saturday 10 AM - 5 PM), our online shop or our Neighborhood

Check website for more details. Chicken, Turkey, Eggs, Pork and Beef; All raised on fresh pasture, non-GMO feeds, no antibiotics or chemicals, and our beef is 100% Grass-fed! Farm Store offers products from other farms, including grass-fed lamb, organic veggies, kombucha, sourdough bread, wild seafood, Laconiko olive oil, raw honey, herbal teas and products, fermented cod liver oil, grass-fed cheese and milk, and soap from our pigs' lard! Check website for full offerings. We're also a drop point for pasture-raised, raw milk and an organic vegetable CSA!

Midland

Dwane or Pat (540) 788·4767 or (703) 403·2775 whisperingwoodsgrown@gmail.com facebook.com/Whispering-woods-

Sells on site by appt Pesticide free produce: Blueberries and seasonal produce (such as lettuce,

Willowlyn Farms Produce LLC

9781 Willowlyn Lane Catlett

(571) 436-7954 matt@willowlynfarms.com www.willowlynfarms.com

9 AM-5 PM) and by appt CSA, seasonal vegetables, U-Pick













for more information.

Western View Farm Catlett



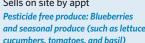
Meat and Straw/Hay



facebook.com/WhiffletreeFarmVA Deliveries that range from DC/MD/ VA metro area to central Virginia!

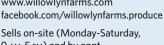
Whispering Woods Farm 1498 Aquia Road















info@thistlehill.net www.thistlehill.net Find us on Facebook

pesticides, hormones, or chemicals.









Grass-fed Devon Beef and Heritage non-







Sells on-site (Monday-Saturday,



Won Shan Mushroom Co

11305 Elk Run Rd Catlett

Paul Weon (571) 970-8800 wonshanmushroom@gmail.com www.wonshanmushroom.com

Sells direct to consumer, distributors, restaurants and retailers Fresh Oyster and Shiitake Mushrooms year round

Zeeba Farm

6273 Deborah Dr Warrenton Sonny & Janelle Rostami (703) 470-9940 zeebafarm@gmail.com Instagram: @Zeebafarm

Sales on site by appointment. Follow us on Instagram for info on our location at Farmers Markets. Pasture raised, antibiotic free beef. Offered as whole, half, or individual cuts.

MADISON

7 Acres Farm 1832 N Seminole Trl

Madison

Brian Walls (540) 445-1020 farming7acres@gmail.com 7-acres-farm.business.site

Sells at the farm by appt only and Manassas farmers market Saturdays 8 AM-1 PM

Chicken meat and eggs; Duck meat and eggs; Turkeys; Specialty items such as Kimchi. Animals feed on pasture and locally sourced non-GMO feed.

Bordeaux Farms

P.O. Box 647 Madison

Jacob Dudek (540) 718-8680 bordeauxfarms07@gmail.com www.bordeauxfarms.com

Sells on-site Monday-Saturday 9 AM-6 PM

Natural Raised Beef, Pastured Pork, Eggs, Honey/Beeswax, Goats Milk Soap, Cut Flowers and Dairy/Cheese

Carmel Acres Farm P.O. Box 1217

Madison

Gregg & Jane Klopp (540) 543-2508 carmelmeats@gmail.com

Sells on-site by appt, affiliated with the Madison Farmers Markets Free-Range Chicken and Turkey,

Gardens of Khmet, LLC

2246 Lindsay Lane Madison

Lamb. Woodland Pork

Khalil Hassan (540) 923-5121 facebook.com/Gardens-of-Khmet-75321410508

Sells on-site Monday-Saturday 9 AM-5 PM (May-October), online, and at Farmers Markets.

Seasonal fruits and vegetables, herbs, specialty products and jarred, canned and dehydrated goods. **U-Pick for fruits available**

Hawk Hollow Greenhouse & Farm

1293 Oak Park Road Madison

Harold & Susan Woodward (434) 942-8034 hrwsaw@yahoo.com

Sells on-site at farm stand and at Forrest Lakes, Earlysville, Crozet, Greene County Farmers Markets, and at Stonefield Commons Farm Stand Fresh produce, duck and chicken eggs, honey

Kipps Grapes

6943 S. Blue Ridge Tpk Rochelle

Kipps Family (540) 948-4171 kippsgrapes@gmail.com www.kippsgrapes.com

U-pick on-site August-September 8 AM-6 PM (call ahead) Grapes (Concord and more), Limited Apples and Peaches. Homemade juice,

jelly, jam, and sauce from our own fruit.

La Paysanne Farm

Orange

Sarah Thionville (434) 760-4657 lapaysannefarm@gmail.com facebook.com/lapaysannefarm

Check Facebook or contact for more information

Cabrito by reservation, Free Range Eggs, French Alpine Dairy Goats, and Herdshares

Landon Farm LLC P.O. Box 317

Sperryville

Jennifer Sisney (540) 923-4310 runningcedar@hotmail.com facebook.com/LandonFarm

Sells on-site by appt, Check Facebook for more info.

Certified Animal Welfare Approved Pasture Pork, Chicken, Eggs and Dairy goats; Seasonal Produce

Madison Gardens

2705 S Seminole Trail Madison

Ray and Marietta Shank (540) 948-4789 madisongardens29@gmail.com facebook.com/MadisonGardens29

8

Sells at Madison Gardens shop, Monday-Friday 10 AM-6 PM & Saturday 10 AM-4 PM

Seasonal Produce, Plants, Jam and Herbs

Mary Ruth's Garden

2022 Repton Mill Road Aroda

David & Mary Ruth Kipps (540) 948·4024 or (540) 718·1277 dlk55mrk@gmail.com facebook.com/maryruthsgarden

Sells on-site (call first) and at the Madison farmers market. Check Facebook for more information.

Baked Goods, Cut Flowers, Jams and seasonal produce (such as tomatoes)

Papa Weaver's Pork

346 Caves Ford Lane Orange

Tom Weaver (540) 672-1552

papaweaverspork@gmail.com www.papaweaver.com

sells online, at Farmers Markets (Madison and Spotsylvania Rt 3), Farm Clubs, Retailers and Wholesalers

All Natural Pork Sausage, Pork Chops, Baby Back Ribs, Loin Roasts, Bacon, All Natural Beef; Seasonal produce as available

Perennial Pastures

463 Willis Ford Lane

Rochelle (540) 718-2108 www.perennialpastures.com

Angus, Hereford/Polled Hereford and Jersey Beef; Boer, Kiko and Spanish Goat; Katahdin and Dorper Lamb/Sheep.







by Beth Miller-Herholtz

ames and Nichole Brown created their online organic plant and garden supply business with one goal in mind: to help others find wellness using the gifts of nature. Their journey has been a personal one. When Nichole developed a life-threatening food allergy, they found that growing their own produce was instrumental to their own family wellness. Now, by making allergyfriendly, nature-based products available to their customers through their farm Nature's Wellspring, the Browns are committed to empowering their customers to grow healthy food for themselves in their own gardens.

They recommend the use of natural, non-GMO heirloom seeds, which they use (and sell) to start their custom-grown plants and herbs, and follow only organic, sustainable farming practices. James is a certified Square Foot Gardener and can provide instruction on how to create a garden sized to meet an individual's needs. The square foot gardening method, which emphasizes the use of partitioning growing plots into small areas, is easier on both the environment and on the gardener. It's estimated to cost 50 percent less and use 20 percent less space and 10 percent less water than traditional row gardening. And with no digging, tilling, or using heavy tools, it's much less work, too. Square foot gardening is accessible to everyone.

Nichole's expertise with specialty cut flowers can be seen throughout the community in the flowers Nature's Wellspring makes available to many of our local florists. Their beautiful blooms can be seen when walking around Eva Walker and Rady parks in Warrenton or working with Families for Fauguier. Nichole is happy to grow to order, too, so feel free to make special requests, as one Realtor did when she provided lemon trees for new homeowners.

Like many small farms, Nature's Wellspring has adapted to the changing times in addition to customer needs. Herbs and seasonings will be added to their offerings soon, which already include local honey, artisan soaps, and homeopathy items. Both James and Nichole see a need to help educate young people, so they've also added the Wildcraft herbal adventure board game to their tool shed. All of their products and services are listed in their online store at https://squareup.com/store/natures-wellspring.

Nature's Wellspring is a certified, servicedisabled veteran-owned and woman-owned small business with the added designation of "Homegrown by Heroes." After serving in the U.S Navy for 20 years, James found the stress-relieving benefit of "grounding" and, literally, putting his fingers and toes in the soil. James and Nichole can be found at the Nature's Wellspring booth at the Warrenton Farmers Market, online at natureswellspring.com, and in social media on Facebook and Instagram under username natureswellspring.

Rider's Backfield Farm Beef, LLC

6251 S. F.T. Valley Road

Jimmy & Robin Rider (540) 923-4036 robin@ridersbackfieldfarmbeef.com ridersbackfieldfarmbeef.com/rbf facebook.com/Riders-Backfield-Farm-Beef-109293385773402/?fref=ts

Sells at Madison County Farmers Market all year round, online, and on-site when COVID-19 restrictions are lifted. Beef available at Ole Country Store in Culpeper. Sells via phone Monday - Friday, through online store on website and by appointment at the farm on Saturdays 1 - 4 PM or per arrangement. We are open to sale to restaurants, retailers and caterers. Frozen or fresh, all natural beef raised without fed antibiotics, hormones or growth implants; we add nothing to our beef except what God intended them to eat: grass, hay and custom ground grain. Our beef eat grass and hay without pesticides and herbicides and sludge is banned from our program as a fertilizer. Natural Soap from our beef tallow and beef available also as auarters, halves and whole sides.

Spring Lake Farm 334 Bairs Trail Lane

Rochelle

Jan Richter & Barry Siegel Text or voicemail (240) 418-3500 janisrichter@msn.com

Sells direct to consumer (text or email), restaurants Hand Picked Pie Cherries, blueberries, 'Niche' Gourmet Vegetables, Homemade Multigrain Bread, Cranberry or

Cheese Scones, Herbs and Honey

Sunrise Gardens 114 Sunrise Lane

Brightwood

Margaret Hutcheson (540) 407-1424 mfhutch3@vabb.com

Sells on-site (U-Pick, call ahead) and Madison Farmers Market

U-Pick, Spray-free Blueberries, **Blackberries, and Tomatoes** at the farm. Seasonal Vegetables and Herbal Products at the market.

TuckerBerry Farm 4975 Orange Road

Radiant

Kate Rakowski (802) 299-1220 tuckerberryfarm@gmail.com www.tuckerberryfarm.com facebook.com/TuckerBerryFarm

Sells at Farm Stand during daylight hours

Free range eggs, seasonal produce, horse boarding, crafts, and AirBnB stays.

Valentine's Bakery & Meats

1326 Locust Grove Church Road 😇 Orange

Valentine and Darletta Miller (540) 672-1296 orders@valentinesbakeryandmeats.com

Sells on-site (call for appt) and online; Restaurants and Retailers. See website

for pick up and delivery options. AGA Certified Grass-Fed Beef, Pork, Lamb; Chickens; Eggs; Homemade Baked Goods

> Farm listings continue on page 8



NEWS FROM PEC

Leading On Local Food

By The Piedmont Environmental Council

e 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

"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 globallyscaled 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 ninecounty 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*, 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* to learn more!



ince 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) non-profit 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** 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

Find us on Instagram

apiedmontenviron

Find us on Facebook facebook.com/pecva

NEWS FROM PEC

Strengthening Regional Processing

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

long 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 product certifica-

tion availability, requirements, and value 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 of 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 process-



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

ing 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.

Buy Fresh Buy Local and Making Connections

hrough 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!



PATH FOUNDATION

he **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 towards 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 their 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.

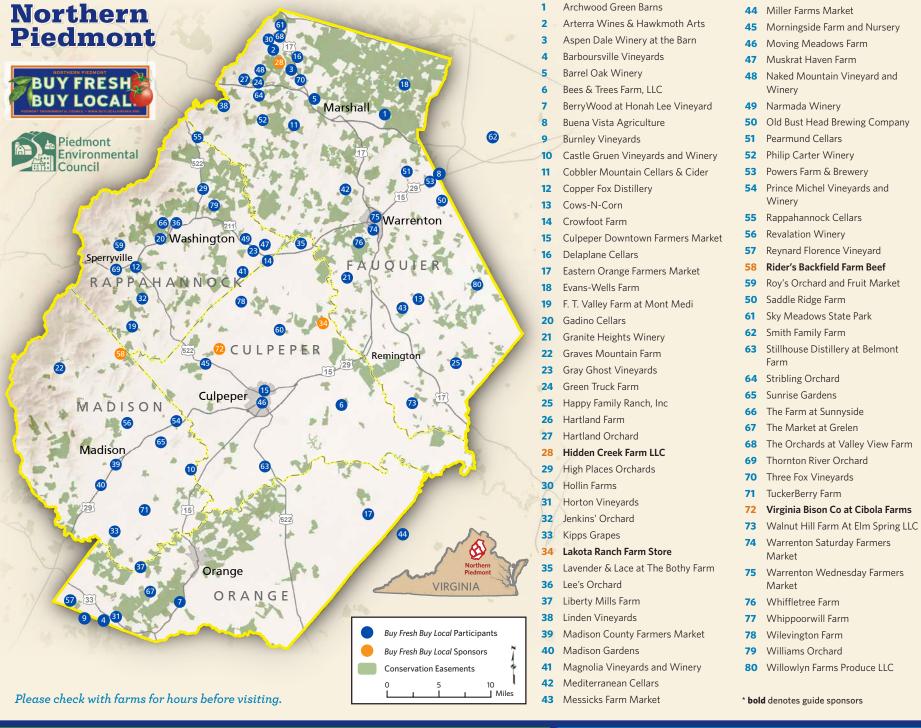
Other examples of PATH Foundation programs and partners include:

- ▶ 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, or find us on social media at @pathforyou.



FARMERS MARKETS

CULPEPER

Culpeper Downtown Farmers Market brought to you by **Culpeper Renaissance**

318 South West Street (Culpeper Baptist Church)

(540) 825-4416

crievents@culpeperdowntown.comwww.culpeperdowntown.com facebook.com/

CulpeperFarmersMarket

Drive-thru and walk-thru times available at the market. Check Facebook for information. May - October, Saturdays 7:30 AM - 12:00 PM

FAUQUIER

Archwood Green Barns **Farmers' Market**

4557 Old Tavern Rd, I-66 exit 31 The Plains

(540) 253-5289 archwoodgreenbarn@gmail.com www.archwoodgreenbarns.com Check website for most up to date information. May - December, 10 AM - 2 PM

Warrenton Farmers Market (Saturday) (multi-seasonal)

21 Main Street (in parking lot behind building)

(540) 347-1101 kmachen@warrentonva.gov www.warrentonva.gov/community/ farmers_market.php facebook.com/ warrent on farmers marketsSaturday mornings. Check Facebook for updated info.

Warrenton Farmers Market (Wednesday) (multi-seasonal)

21 Main Street (in parking lot behind building)

(540) 347-1101 kmachen@warrentonva.gov www.warrentonva.gov/community/ farmers_market.php facebook.com/ warrentonfarmersmarkets Wednesday mornings.

Check Facebook for updated info.

MADISON

Madison County Farmers Market Hoover Ridge Park,

1110 Fairgrounds Road (Next to Madison Primary School)

Margaret Hutcheson and Brad Jarvis (540) 407-1424 mfhutch3@vabb.com www.madisonfarmersmarket.info facebook.com/ madisoncountyfarmersmarket Saturdays May to October, 8 AM - 12 PM Online ordering available. Check website/Facebook for updated info.

ORANGE

Eastern Orange Farmers Market

Locust Grove Town Center, on the corner of Constitution Highway (Route 20) and Zoar Road (Route 611) 32301 Constitution Hwy Locust Grove

Bobbi Collyer (434) 227-4561 eastern or angefarmer smarket@gmail.comeasternorangefarmersmarket. blogspot.com

Sunday 8 AM - 1 PM, May - October

RAPPAHANNOCK

Rappahannock County Farmers Market

Pen Druid Brev 3863 Sperryville Pike Sperryville

Rappfarmersmarket.com info@rappfarmersmarket.com

Saturday 10 AM - 12 PM, April - October Pre-order online and drive-thru. Check website for updated info.

AGRICULTURE

Fauquier County Agricultural **Development Department**

Support for the marketing, promotion & preservation of Fauquier County Agriculture

Mark your calendars for the 25th Annual Fauquier Fall Farm Tour, October 9, 2021!

FAUQUIER COUNTY FARM PRODUCT & SERVICES DIRECTORY AT

www.fauquierag.com

FARMS

Continued from page 5

Wolf Creek Farm 4345 Wolftown-Hood Road

Madison

John Whiteside (540) 948-5574 info@wolfcreekfarm.com www.wolfcreekfarm.com

Sells on-site by pre-order (phone/ email) and scheduled pick-up, Greenwood Gourmet, Rebecca's Natural Foods, Yoder's County Market, local Charlottesville butcher J.M. Stock Provisions, and Specialty Grocers (see website) Grass-Fed, Natural Beef Year Round, No Antibiotics or Growth Hormones, No Grain (100% Grass-fed), Hay grown without Chemicals, All Natural Land Stewardship and Humane Animal Husbandry

ORANGE

5 Rider's Farm

3849 Twymans Mill Road

Kristin Rider (540) 672-7479 5ridersmadison@gmail.com

facebook.com/5Riders Sells on-site Monday-Saturday (dawn to dusk), Sunday afternoons, CSA, Bring the kids to see live animals!

Seasonal Produce (such as tomatoes, sweet corn, beans, lettuce, zucchini, etc.), Seasonal Fruit, Herbs, Chicken and Duck Eggs, Dressed Rabbit, Beef and Baked Goods

Carter Farms

26427 Carters Lane

Unionville (804) 301-9114

carterfarmsva@gmail.com www.thecarterfarms.com

facebook.com/carterspecialtyfarm Sells to local stores and restaurants. Farm tours available by appt. Contact for more information.

Ethnic vegetable, afro tourism teaching farm. Grows and works with other farmers in the region to provide an extensive variety of ethnic African, Carribean and Asian tropical vegetables. Events and workshops, including dinners with intense focused discussions on race in America.

Darnell's Garden Patch

Orange

Jim Darnell (540) 672-1449

zdarnell540@gmail.com facebook.com/Darnellsgardenpatch Sells on-site 7 days a week, 9 AM-6 PM

Seasonal Vegetables, Herbs, Annuals, Perennials, and Vegetable Plants

Edgewood Miller Farm 🠙 5291 Scuffletown Road

Barboursville Barbara Miller



(917) 570-0155 barbara@edgewoodmillerfarm.com www.edgewoodmillerfarm.com facebook.com/edgewoodmillerfarm

Sells directly to individuals and local restaurants and wineries. Farm tours available by appt. Organic Eggs, Seasonal Produce,

Orchard Grass Hay—square bales

Gold Hill Blueberry Farm 12290 Daffodil Lane

Unionville

Susan Boston (540) 222·7954 sbos69@gmail.com facebook.com/Gold-Hill-Blueberry-Farm-113974898651476

Check Facebook for days/ hours or call ahead

Blueberries (U-Pick) Chemical Free July & August; Paw Paw, Elderberry, and Persimmons. Grass-fed Angus beef. No growth hormones, antibiotics, steroids, and no pesticides for fly control.

Heaven's Hollow Farm 311 Locust Grove Church Road

311 Locust Grove Church Road Orange

Jacob and Jennifer Gilley (540) 672·3677 info@heavenshollowfarm.com www.heavenshollowfarm.com facebook.com/
Heavenshollowfarmllc

Sells On-site (call ahead), Online Store with Shipping, Area Festivals, Local Independent Markets, and Delivery.

Dry-Aged, Angus Beef (grass fed with supplemental local grains). Pork (outdoor access with supplemental local grains). Bulk shares and sampler packs (\$30-\$150) available. Raises livestock with best management practices and a focus on animal welfare. Pastured Eggs.

Hunter's Harvest at Greenbow Run Farm

15188 Sassafras Lane Orange

Hunter & Angelia Tibbs (540) 623-4837 or (540) 406-1427 mvah99@hotmail.com

facebook.com/HuntersHarvest511
Sells at our farm, local farmer's markets and delivery by appointment
Seasonal Produce; Fresh homemade

Apple Butter, Jams/Jellies The Market at Grelen

15091 Yager Rd. P.O. Box 159 (mailing) Somerset

Leslie Gregg (434) 242·7356 or (540) 672·7268 info@themarketatgrelen.com www.themarketatgrelen.com facebook.com/MarketatGrelen Instagram: @marketatgrelan

Garden shop open March December, Wednesday - Sunday
10 AM - 4 PM; Cafe open March
- December Wednesday Friday 11:30 AM - 2:30 PM and
Saturday - Sunday 11:20 AM 3:30 PM; Nursery open year round
(by appt). Hiking trails, Virginia
Beer, Cider & Wine and events
(check website for more info).

Nursery open year round.

PYO Farm (seasonal): Blackberries,
Raspberries (Red/Yellow/Black),
Blueberries. Peaches. Plums & Apples

Liberty Mills Farm, LLC

9166 Liberty Mills Road Somerset

Kent & Evie Woods (434) 882·6293 info@libertymillsfarm.com www.libertymillsfarm.com

Sells seasonally on-site. Please check website or call for details. Wind your way through our 34 acre Fall Corn Maze, pick Flowers, attend our Sunflower Festival, pick Strawberries or Pumpkins, explore our Farm Market and view our antique tractor collection.

Miller Farms Market 12101 Orange Plank Road Locust Grove

JoAnn & Ben Miller (540) 850-5009 info@millerfarmsmarket.com www.millerfarmsmarket.com

Sells on-site Monday - Friday
9 AM - 5 PM and Saturday 8 AM 5 PM (Check Facebook/website
for more info), U-Pick, local
restaurants, farm stands and CSA
Strawberries (U-pick May), Blackberries
(U-pick July), Pumpkins (U-pick Oct.),
Christmas Trees (U-pick Nov., Dec.).
Grass-fed beef from farm and
other local products, including
meats, dairy, seasonal produce and
specialty products. CSA available.

Retreat Farm

8175 Retreat Farm Road Rapidan

Frank & Cindy Gillan (540) 672·5871 retreatfarm@earthlink.net or retreatfarmva@gmail.com

Sells on-site by appt and by wholesale account Heritage Lamb, Asparagus, Berries, Eggs, Honey, Sheep Fiber

Timberwood Farm 8344 Wilderness Woods Lan

8344 Wilderness Woods Lane Rhoadesville

Barbara Johnson (540) 854·4192 barbarafrilingjohnson@msn.com or barbara@timberwoodfarmandfiber.com www.timberwoodfarmandfiber.com facebook.com/Timberwood-Farm-317620789696

Sells on-site by appt, at online markets (The Fresh Harvest & Seasonal Roots) and Madison Farmers Market Pasture-Raised, Heritage Breed

Lamb & Pork, Free-Range Eggs

Westwind Flowers P.O. Box 133

Orange

(540) 222-9948 info@westwindflowers.com www.westwindflowers.com facebook.com/westwindflowers

Sells through Fresh Harvest Club (May - October). Check website/ Facebook for more info. Seasonal specialty cut flowers and greens.

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RAPPAHANNOCK

Beahm Family Farm 36 Taylor Farm Lane

Sperryville

Timothy Beahm (540) 905·0322 beahmfamilyfarm@gmail.com beahmfamilyfarm.com

Sells by appointment only Grassfed/Grassfinished Beef, Pastured Pork.

Bean Hollow Grassfed

15 Over Jordan Farm Lane Flint Hill

Michael Sands, Phd (540) 675·1025 info@beanhollowgrassfed.com www.beanhollowgrassfed.com facebook.com/BeanHollowGrassfed

Sells on-site at the farm stand. Farm tours available by appointment.

Pasture raised, grass fed beef, lamb and pork, eggs and dog treats. GMO and growth hormone free. Animal Welfare Approved by A Greener World.





by Hugh Kenny

ichael Carter Jr. is a member of the fifth generation of Carters to own and work the land of Carter Farms, a century farm in Orange County, Virginia. His great-great-grandparents bought the 150-acre property in 1910, and the family has owned and cultivated the land ever since. After working on farms in Israel, Kenya, and Ghana, Michael returned to Virginia in 2017 to continue his family's farming legacy. He and his own children now live and work on a portion of the family's land.

Since enslaved Africans were first brought to Virginia in 1619, Black people have been integral to the development and commercial success of American agriculture as innovators, enslaved laborers, and later, landowners. Sadly, their contributions are often overlooked or intentionally suppressed. Michael is working to change that.

Michael has converted the family's more traditional cattle and hay operation into an ethnic vegetable Afrotourism teaching farm. He grows, "ethnic, African tropical vegetables," including okra, cassava, amaranth, and Ethiopian kale, and sells to a variety of stores and farmer's markets serving

West-African communities from Washington D.C. to Charlottesville.

In 2020, Michael established Africulture, a nonprofit dedicated to educating the public about the many indispensable, often involuntary, contributions of African Americans to agriculture in the United States. Through Africulture, he offers educational tours of his farm, implicit bias training, and workshops/events that delve into issues of race in America. Visitors see and touch cotton and tobacco plants, the two primary cash crops that drove the demand for slave labor and built the American economy. They also see and learn about the tools and machines invented by enslaved African Americans only to be used by their white masters for self-enrichment.

One farm tour at a time, Michael hopes to bring the contributions of African Americans to the forefront, while continuing his family's legacy of land ownership and farming in Orange County.

Michael hopes to open Carter Farms to visitors (by appointment only) in summer 2021, depending on Covid-19 restrictions at that time. Visit **thecarterfarms.com** to learn more.

Belle Meade 353 F.T. Valley Road

353 F.T. Valley Road Sperryville

Susan Hoffman & Mike Biniek (540) 987-9748 info@bellemeade.net www.bellemeade.net

Sells on-site, CSA

Seasonal Produce, Culinary Herbs, Grass-Fed/Grass-Finished Beef, Pastured Poultry and Pork, Thanksgiving Turkeys, Eggs, no hormones, no antibiotics, Bed & Breakfast, school and summer day camps.

Crowfoot Farm 3085 Indian Run Road

3085 Indian Run Road Amissville

Kevin & Rachel Summers (540) 937-4490 thecrowfootfarm@gmail.com www.crowfootfarm.com facebook.com/crowfootfarm

Sells on-site Monday - Saturday 8 AM - 6 PM. Farm tours available by appt. Raw milk herd shares, dairy cultures and cheese making supplies. Free-range eggs, herbs, seasonal produce and seasonal grass-fed beef from our Brown Swiss herd. Honey, Heirloom Plants,

Wool Products and Handmade Soaps.



CULPEPER HARVEST DAYS



SATURDAY & SUNDAY ❖ SEPTEMBER 18-19, 2021 10 A.M.-4 P.M.

www.culpeperfarmtour.com

Dominion Star Natural Foods LLC

104 Winesap Lane Huntly

Clare & Tom Mansmann (540) 270-6573 dominionstar@gmail.com

Direct Sales to Consumers (email) and to local restaurants Grass-Fed Wagyu Beef

The Farm at Sunnyside 27 Sweetwater Lane

Washington

Tyler Zander (540) 675-9946 tyler@thefarmatsunnyside.com www.thefarmatsunnyside.com

Sells directly to consumers (offers delivery through Number 1 Sons), through CSA, locally at Rappahannock Farmers Market in Sperryville and to restaurants. Check website for more information. Certified Organic Seasonal Vegetables, Apples, Blackberries, Eggs, Honey

F. T. Valley Farm at Mont Medi

415 F. T. Valley Road Sperryville

Algis and Kathy Penkiunas (703) 447-3220 info@ftvalleyfarm.com www.ftvalleyfarm.com

Sells by U-Pick and Online beef sales. Check online for more info. U-Pick Apples and Grass-fed/ **Grass-finished Beef**

Ladybug Mountain Farm

227 Fodderstack Washington

Michael J. McCormick (540) 675-1115 michaelmccormick47@yahoo.com

Sells on-site

Pussywillow cuts and plants, Peonies some plants and cut flowers in May, spring garlic, figs in fall, herb seedlings rosemary, thyme, oregano, mint, basils, Mexican sage, lavender, Aloe Vera and other succulent plants, lemon grass, papyrus plants and large goldfish

Laughing Duck Apiary P.O. Box 395

Washington

Keith & Sylvia Rowand (540) 675-3725 infor@laughingduckgardens.com honey@laughing duck gardens.comwww.LaughingDuckGardens.com

Sells honey through various retailers & by appointment. Other products by appointment.

Raw honey, honey, beeswax & beeswax candles, propolis (all from hives located solely in Rappahannock County), nucs in spring, jams, jellies & pickles and specialty crops.

Muskrat Haven Farm (20 Cedar Break Lane

Amissville

Manfred & Etta Call (540) 937·5892 (farm) or (540) 937·5191 (produce stand) facebook.com/pages/Muskrat-Haven-Farms/105164959550181

Sells on-site, U-pick, restaurants Seasonal Vegetables, Raspberries, Blueberries, Blackberries, Chicken, Beef, Turkey, Pheasant, Quail

Rappahannock Organic 👸

13632 Major Brown Drive Sperryville

Michael Frank & Justin Hinkle (540) 987-6343 info@rappahannockorganics.com www.rappahannockorganics.com/

Sells direct to consumers and wholesale to restaurants. Contact for more information.

Herbs, culinary mushrooms, and other fresh food products. Other services include plant pathology and commercial mushroom consultations, soil remediation and classes/trainings on these topics.

Reality Farm

P.O. Box 335 Washington

Teri Guevremont (540) 987-3192 teri@realityfarminc.com www.realityfarminc.com

Sells on site by appt, delivery available (Check website or contact for more info)

Free Range Eggs, Grass-Fed Beef, Free Range Broilers, Goat shares available, Honey, Raw Milk Cow Shares and other dairy products

Rocky Run Farm

13439 Major Brown Dr. Sperryville

Doug Weaver (340) 690-4225 rockvrunfarmva@gmail.com facebook.com/RockyRunFarmVa

***** 5

Products available daily by appointment. Honor farmstand in season.

Fresh seasonal produce and herbs, Aged compost and square bales timothy/clover hay, Syrups and U-pick or share gardening.

Roy's Orchard and **Fruit Market**

64 Old Hollow Road Sperryville

Roy & Janet Alther (540) 987-8636 facebook.com/oldhollowroad

Sells on-site year-round (daily, 8 AM-8 PM); Closes at 7 PM during late fall/winter months. Check Facebook for more info. Seasonal Fruits & Vegetables; Market also includes local Meat, Free Range Eggs, jarred goods, Grains, Dairy, Baked

St. Anthony's Farm 375 Seven Ponds Road

Amissville

Argia Caporuscio (540) 937-5797 saintanthonysfarm@gmail.com

Hospital Farmers Markets Seasonal Produce (including some fruits), Homemade Jams; Known for Italian bread and fresh figs.

Touchstone Farm

140 Touchstone Lane Amissville

Alan Zuschlag alan@touchstonefarm.org www.touchstonefarm.org

See website for ordering information Grass-Fed Lamb (Custom Cut, Individual Cuts & Packages) and variety of lamb sausage

Waterpenny Farm

53 Waterpenny Lane Sperryville

(540) 987-8567 waterpenny@verizon.net www.waterpennyfarm.com

Rachel Bynum & Eric Plaksin

facebook.com/Waterpennyfarm and Instagram: @waterpennyfarm Sells through CSA (Pick ups in Arlington, Falls Church, Warrenton,

and on-Farm), on-farm selfserve stand (May - October, Tuesday - Saturday), Farmers Markets: Arlington Courthouse, Warrenton, and Takoma Park Seasonal Produce, Spring Plants, Eggs, Flowers

Whippoorwill Farm 220 Whippoorwill Lane

Washington

Jenna Brownell and Blake Brown (540) 522-0456 jenna@whippoorwillfarmtotable. com or blake@

whippoorwillfarmtotable.com www.whippoorwillfarmtotable.com Wholesale to local restaurant

only (2021 season) Seasonal Veggies, Eggs, Beef cuts, Pork cuts, Herbs, Vegetable Plants, **Locally Produced Artisan Products**

Wild Roots Apothecary

4 River Lane Sperryville

(540) 227.0491 hello@wildrootsapothecary.com www.wildrootsapothecary.com facebook.com/wildrootsapothecary

Sells online and on-site (check website for hours). A modern apothecary for alchemy. To stay up to date with our current happenings sign up for mailing list or check website.

Local herbal shop with lots of herbal goods handcrafted unique bulk herbs and artisan goods. Bulk dried herbs, custom blended wellness teas, culinary herbs, apothecary goods and our unique botanical elixirs, tonics and tinctures. Offering classes and workshops.

Windsong Apiaries

120 Mill Run Lane Castleton

Bob Wellemeyer beeswax7@wildblue.net www.windsongapiaries.com facebook.com/windsongapiaries

Sells on-site by appt, local Farmers Markets and stores. Visitors welcome but please call first. Pollination, Varietal Extracted & Comb Honey from VA & Mid-Atlantic Region

Pkg. Bees, Queens, Nucs, Beeswax Candles

FAUQUIER

ORCHARDS

Hartland Orchard 3064 Hartland Lane

Markham (540) 364-2316

hartlandfarm@gmail.com www.hartlandorchard.com

Sells on-site through U-pick (June-October 9 AM-5 PM, call for updates), cash and check only Strawberries, Raspberries, Cherries, Blueberries, Peaches, Apples, Pumpkins, Cider and Honey

Hollin Farms

1524 Snowden Road

Matt Davenport (540) 623·8854 (Message and website updated daily) hollinfarms@gmail.com

For beef hollinfarms.com/ pages/beef.html, U-Pick May -October, Wednesday - Sunday 9 AM - 4 PM (call first)

Seasonal Vegetables, Apricots, Plums, Peaches, Cherries, Strawberries, Apples, Berries, Pumpkins, Natural Angus Beef

Delaplane

info@valleyviewva.com www.valleyviewva.com

Sells on-site when seasonably available, online and in

Cherries, Blueberries, Peaches, Apples, Pears, Apricots, Blackberries, Garden Vegetables, Pumpkins, Free-Range Chickens & Eggs (limited). Farm Market also includes baked goods, honey, cheeses, fresh flowers and local meats.

11587 Poverty Hollow Lane Markham

Rob & Stacia Stribling (540) 364-3040 info@striblingorchard.com

Sells on-site late Julyearly Nov, Tuesday-Sunday 9 ам-5 рм and online

Apples, Peaches, Pears, Nectarines, Pumpkins, Honey, Jams and Jellies, Bakery & Shop and Grass-fed Beef

Farm and Lodges 205 Graves Mountain Lane

(Rt. 670) Syria

(540) 923-4231 info@gravesmountain.com www.gravesmountain.com

and online. Check website for more information on events.

Various Jams & Jellies

RAPPAHANNOCK

High Places Orchards

121 Winesap Lane Flint Hill

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Ed Streapy (540) 635-5537

Open daily through week and Sunday afternoons Apples, Peaches, Nectarines, Plums, Cherries, Asian Pears.

Jenkins' Orchard

355 Yancey Road Woodville



Sells on-site at Fruit Shed (9 AM - 4:30 PM, Check Facebook

for more info) Apples, Pears, Cherries, Plums, Peaches, Nectarines, Blackberries, jarred aoods and other seasonal produce

7 6

(such as tomatoes and pumpkins)

Lee's Orchard

65 Orchard Lane Washington

Bryant and Brittney Lee (540) 675-3201 facebook.com/LeesOrchard

Sells on-site Monday-Sunday 9:30 AM-5 PM, Check Facebook for more information

Apples, Cider, Apple and Honey Butters

Roy's Orchard and **Fruit Market**

64 Old Hollow Road Sperryville

Roy & Janet Alther (540) 987-8636 facebook.com/oldhollowroad

Sells on-site year-round (daily, 8 AM-8 PM); Closes at 7 PM during late fall/winter months

Seasonal Fruits & Vegetables; Market also includes local Meat, Free Range Eggs, jarred goods, Grains, Dairy, Baked Goods and other Specialty Products.

Thornton River Orchard & Market LLC

11587 Lee Highway

Sperryville Allen Clark

(540) 987-8585 thorntonriverorchard@gmail.com www.thorntonriverorchard.com

Sells on-site, 7 days a week July -November 10 AM - 6 PM, online or by

Find us on Facebook & Instagram Apples, peaches, nectarines, cherries, berries, cider, local honey, assorted jams & jellies, other garden fresh vegetables per

season, local meats (beef, pork) and eggs

Williams Orchard 3 Williams Farm Lane

Flint Hill

Eddy & Karen Williams (540) 675-3765 meadow548@yahoo.com facebook.com/williamsorchard729

Sells on-site Monday - Sunday 9 AM - 5 PM July through December Beef, Apples, Peaches, Cider,











CSA



www.hollinfarms.com

The Orchards at Valley View Farm 1520 Leeds Manor Road

Philip Carter Strother (540) 592-1021

Locavore Farm Market

Stribling Orchard

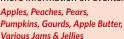
www.striblingorchard.com

MADISON

Graves Mountain

Lvnn Graves

Sells on-site (weekends July-Nov)









VINEYARDS

CULPEPER

Belmont Farm Distillery

13490 Cedar Run Road, Culpeper Jeanette and Chuck Miller $(540)825 \cdot 3207$ www.belmontfarmdistillery.com

FAUQUIER

Arterra Wines & Hawkmoth Arts

1808 Leeds Manor Road, Delaplane Jason Murray (540) 422-3443 www.arterrawines.com

Aspen Dale Winery at The Barn

3180 Aspen Dale Lane, Delaplane GPS: 11083 John Marshall Highway Larry & Kelly Carr (540) 364-1722 www.aspendalewinery.com

Barrel Oak Winery

3623 Grove Lane, Delaplane Brian & Sharon Roeder (540) 364-6402 www.barreloak.com

Cobbler Mountain Cellars & Cider

5909 Long Fall Lane, Delaplane Jeff & Laura McCarthy Louden GPS: 10363 Moreland Road (540) 364-2802 www.cobblermountain.com

Delaplane Cellars

2187 Winchester Road, Delaplane Jim & Betsy Dolphin (540) 592.7210 www.delaplanecellars.com

Granite Heights Winery

8141 Opal Road, Warrenton Luke & Toni Kilyk (540) 349-5185 www.gh.wine

Linden Vineyards

3708 Harrels Corner Road, Linden J. Law (540) 364-1997 www.lindenvineyards.com

Mediterranean Cellars

8295 Falcon Glen Road Warrenton (540) 428.1984 www.mediterraneancellars.com

Naked Mountain Winery and Vineyards

2747 Leeds Manor Road, Markham (540) 364-1609 www.naked mountain winery.com

Old Bust Head Brewing Company

7134 Farm Station Road, Vint Hill (540) 347-4777 www.oldbusthead.com facebook.com/OldBustHead

Pearmund Cellars

6190 Georgetown Road, Broad Run Chris Pearmund (540) 347-3475 www.pearmundcellars.com

Philip Carter Winery

4366 Stillhouse Road, Hume (540) 364-1203 www.pcwinery.com

Three Fox Vineyards

10100 Three Fox Lane, Delaplane Tim and Emily Faltemier (540) 364-6073 www.threefoxvineyards.com



MADISON

Castle Gruen Vineyards and Winery

1272 Meander Run Road, Locust Dale Dean & Jeanne Gruenburg (540) 229-2498 facebook.com/CastleGruenWinery

DuCard Vineyard

40 Gibson Hollow Lane, Etlan Scott Elliff (540) 923-4206 www.ducardvineyards.com

Prince Michel Vineyards and Winery

154 Winery Lane, Leon Kristin Easter (540) 547-3707 www.princemichel.com

Revalation Vineyard

2710 Hebron Valley Road, Madison Francoise Seillier-Moiseiwitsch info@revalationvineyards.com (540) 407-1236 revalationvineyards.com

ORANGE

Barboursville Vineyards

17655 Winery Road, Barboursville (540) 832-3824 www.bbvwine.com

BerryWood at Honah Lee Vineyard

13443 Honah Lee Farm Drive, Gordonsville (540) 406-1313 www.berrywoodcrafters.com Wine & Wine Tasting, farm stand (check website for hours)

Burnley Vineyards

4500 Winery Lane, Barboursville (434) 960-4411 www.burnleywines.com

Horton Vineyards

6399 Spotswood Trail, Gordonsville Joan Bieda and Dennis Horton (540) 832-7440 www.hortonwine.com

Reynard Florence Vineyard

16109 Burnley Road, Barboursville Roe Allison (540) 832-3895 www.reynardflorence.com

RAPPAHANNOCK

Copper Fox Distillery

9 River Lane, Sperryville (540) 987-8554 www.copperfoxdistillerysperryville. square.site

Gadino Cellars

92 Schoolhouse Road, Washington (540) 987-9292 www.gadinocellars.com

Gray Ghost Vineyards

14706 Lee Highway, Amissville The Kellert Family (540) 937-4869 www.grayghostvineyards.com

Magnolia Vineyards and Winery

200 Viewtown Road, Amissville Glenn & Tina Marchione (703) 785-8190 www.magnoliavineyards.com

Narmada Winery

43 Narmada Lane, Amissville (540) 937-8215 www.narmadawinery.com

Rappahannock Cellars

14437 Hume Road, Huntly Kelly Knight (540) 635-9398 www.rappahannockcellars.com

RETAILERS

CULPEPER

Calhouns Ham House and Country Deli

211 South East St, Culpeper 540-825-8319 calhounshamhouse@yahoo.com www.calhounhams.com facebook.com/Calhouns-Ham-House-and-Country-Deli-627543534060677

Culpeper Cheese Company

Culpeper (540) 827-4757 info@culpepercheese.com www.culpepercheese.com

It's About Thyme/ The Copper Fish

128 E. Davis Street, Culpeper (540) 825-4264 www.thvmeinfo.com

FAUQUIER

Buckland Farm Market

4484 Lee Hwy, New Baltimore (540) 341-4739 www.bucklandfarmmarket.com

Moo Thru Ice Cream

11402 James Madison Highway, Remington (540) 439-6455 info@moothru.com www.moothru.com

Natural Marketplace

5 Diagonal St, Warrenton (540) 349-4111

(540) 349·4110 (deli) www.thenaturalmarketplace.com

Red Truck Bakery and Market

Two locations! 22 Waterloo Street, Warrenton (540) 347-2224

8368 W. Main St., Marshall Va 540-364-2253 www.redtruckbakery.com

The Whole Ox

8357 West Main St, Marshall (540) 724-1650 www.thewholeox.com

MADISON

The Little Country Store

5338 South F.T. Valley Road, Etlan (540) 683-8004 www.tlcs-bbq.com

Yoder's Country Market Inc.

2105 S Seminole Trail, Madison (540) 948-3000 YCM@YodersCountryMarket.net www.yoderscountrymarket.net *And café!

RAPPAHANNOCK

Beech Spring Gift Shop/ Farmer's Market

11600 Lee Hwy, Sperryville (540) 987-8704 beechspringgiftshop@verizon.net facebook.com/BeechSpringGiftShop



RESTAURANTS/CATERERS

CULPEPER

It's About Thyme/Thyme Market/The Copper Fish

128 East Davis Street, Culpeper (540) 825-42641 thvme@thvmeinfo.com www.thymeinfo.com

Raven's Nest Coffee House

215 E. Davis St., Culpeper (540) 827-4185 ravenscoffeecpep@gmail.com ravensnestcoffeehouse.com

FAUQUIER

The Ashby Inn & Restaurant

692 Federal Street, Paris (540) 592-3900 info@ashbyinn.com www.ashbyinn.com

Black Bear Bistro & Brick Oven

32 Main Street, Warrenton (540) 428-1005 www.blackbearbistro.com

Bluewater Kitchen: **Boutique Catering & Events**

9036 John Mosby Highway, Upperville (703) 628-2583 events@bwkitchen.com www.bwkitchen.com

Claire's at the Depot 65 South 3rd Street, Warrenton

(540) 351-1616 claires@clairesrestaurant.com www.clairesrestaurant.com

Field & Main Restaurant

8369 W. Main Street, Marshall info@fieldandmainrestaurant.com www.fieldandmainrestaurant.com

Girasole

4244 Loudoun Ave, The Plains (540) 253-5501 info@girasoleva.com www.girasoleva.com

Hunters Head Tavern 9048 John Mosby Hwy, Upperville

(540) 592-9020 info@huntersheadtavern.com www.huntersheadtavern.com

Poplar Springs & The **Manor House Restaurant**

5025 Casanova Road, Warrenton (540) 788-3486 info@themanorsva.com www.poplarspringsmanor.com

MADISON

The Inn and Tavern at Meander

2333 N. James Madison Hwy, Locust Dale (540) 672-4912 info@innatmeander.com www.innatmeander.com

ORANGE

The Light Well

110 E. Main Street, Orange (540) 661-0004 www.thelightwell.com

Palladio Restaurant at Barboursville Vineyards

17655 Winery Road, Barboursville (540) 832-7848 book@palladiorestaurant.com www.bbvwine.com/our-restaurant

Real Food

12267 Old Gordonsville Rd, Orange (540) 661-7261 www.realfoodva.com

RAPPAHANNOCK

Before & After Espresso Café and Wine Bar

31 Main Street, Sperryville (540) 987-8392 www.beforeandaftersperryville.com

The Inn at Little Washington

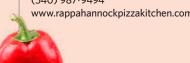
Middle and Main Streets Washington (540) 675-3800 www.theinnatlittlewashington.com/ restaurant.shtml

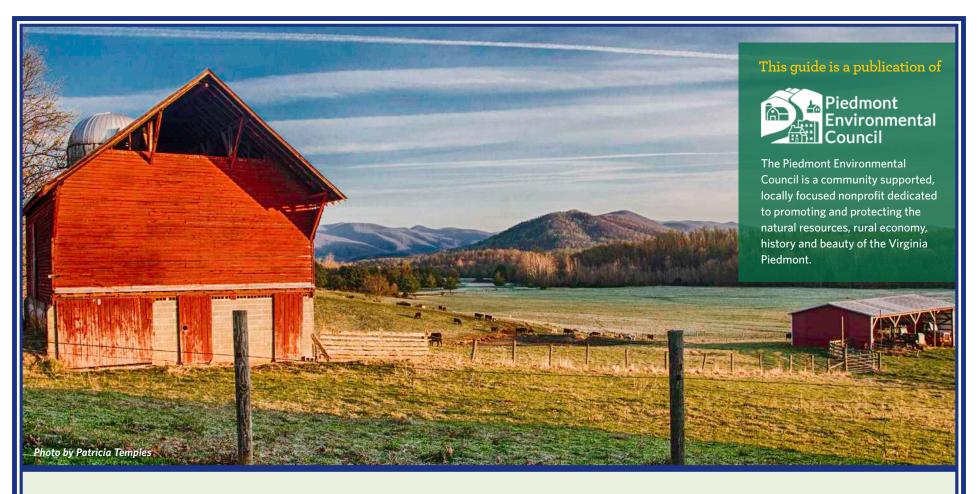
Laughing Duck Gardens & Cookery

PO Box 395, Washington (540) 675-3725 www.LaughingDuckGardens.com Catering, Personal Chef Services, Cookery Workshops

Rappahannock Pizza Kitchen 3710 Sperryville Pike, Sperryville

(540) 987-9494 www.rappahannockpizzakitchen.com





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This guide is published by The Piedmont Environmental Council and funded through the generosity of our local community. A heartfelt thank you to our 2021 Northern Piedmont Buy Fresh Buy Local sponsors! Interested in becoming a sponsor? Contact bfbl@pecva.org to get more information.

Community

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www.ridersbackfieldfarmbeef.com/rbf









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