

# 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, 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

Year-Round Free-Choice  
CSA & Market

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

##### Bellair Farm CSA

5375 Bellair Farm  
Charlottesville

Jamie Barrett  
Cell: (434) 262-9021  
Office: (434) 244-0325  
bellairfarm@gmail.com  
www.bellairfarm.com

Sells at CSA, Charlottesville Weekday  
and Saturday Farmers Markets,  
U-Pick for CSA Members only

*Seasonal Produce, Flowers, Herbs,  
Certified Organic Veggies, and  
Pastured Eggs, Pork, Chicken*

##### Hammered Inn Farm and Garden

5830 Lexington Lane  
Earlysville

Aaron and Mitzi Hammer  
(757) 575-1715  
mitzihammer@me.com

www.hammeredinnfarmandgarden.com

Contact to order

*Seasonal Produce, Flowers, Herbs,  
Garden Starts, Summer CSA available,  
Hammered Inn Sauce (Spicy and Sweet),  
Pork Shares offered, and more*

##### Hill Farm Vintage Vegetables

5964 W. Old Mountain Road  
Louisa

Susan Hill  
(540) 205-0946  
hillvegetables@gmail.com

Four season CSA. Delivery to  
Louisa and Charlottesville.

*Organic and nutrient dense  
seasonal produce and fruit.*



##### Morven Kitchen Garden

791 Morven Drive  
Charlottesville

Stephanie Meyers  
(434) 981-0035  
scm6x@virginia.edu

morvenkitchengarden.wordpress.com

Both Summer and Fall CSA, full  
and student shares available.  
Pickup at UVA or delivery.

*Seasonal Mixed Vegetables*

##### New Branch Farm

1070 Bishop Hill Road  
Charlottesville

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

CSA, Spring, Fall, and Winter Shares  
available, Shares delivered weekly  
*Seasonal Vegetables, Herbs, and Flowers*



Photo by Sarah Cramer Shields

##### Sweet Greens Farm

291 Coles Rolling Rd  
Scottsville

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

Flower CSA, Vegetable CSA,  
Charlottesville City Market, Wholesale,  
Floral Design for Weddings & Events  
*Ecologically-grown Produce  
and Specialty Cut Flowers*

##### Nighthawks Farm, LLC

3310 Rolling Road  
Scottsville

Vickie Pickwood  
(434) 945-3663  
thevegetablelady@embarqmail.com

Sells through CSA—customized  
boxes for each family. No upfront  
cost and delivery is included.  
Sells to local restaurants.

*Seasonal Vegetables and Fruits, Fresh Brown  
Eggs from Pastured Hens, Sourdough Breads  
and English muffins from The Bread Basket*

##### Tall Tale Farm

Slam Gate Road  
Crozet

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

Sells by Delivery or Pick Up  
*CSA Available, fresh veggies,  
culinary herbs, free-range eggs,  
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  
www.whisperhillfarm.com

CSA, Charlottesville City Market,  
Nelson County Market, and  
South of the James Market.  
*Certified Organic Plants, Produce,  
Herbs & Cut Flowers*

#### GREENE

##### Planet Earth Diversified

165 Earth Way Drive  
Stanardsville

Michael Clark  
(434) 985-3570  
specials@planetearthdiversified.com  
specials.planetearthdiversified.com

Sells at Charlottesville City  
Market, Forest Lakes Farmers  
Markets, CSA, online, by  
phone, retailers, restaurants

*Seasonal Produce, Micro-Greens,  
Herbs, Edible Flowers, Eggs, Rosemary,  
Wreaths, Jams, Jellies, Sauces, Pestos*

#### LOUISA

##### Forrest Green Farm

2317 Evergreen Road  
Louisa

Krista & Rob Rahm  
(434) 882-26485  
forrestgreenfarm@rahmweb.com  
www.forrestgreenfarm.com

Winter CSA (Nov-Feb),  
weekly pickup at farm or  
delivery to Charlottesville  
and Richmond locations

*Culinary/Medicinal Herbs, Vegetable  
& Flower Plants, Dried Herbal Teas,  
Personal Care Products, Dips, Seasonings,  
Pastured Eggs, Poultry, Grass-Fed Beef,  
Pasture/Woodland Pork*

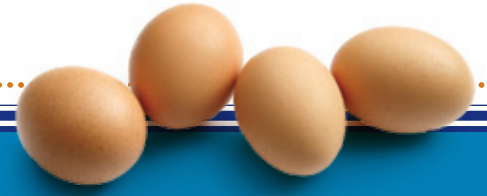


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## CSAs (continued)

### Meredith Farm

2820 Gardners Road  
Mineral 23117

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

Sell On-Site, South of the James Farmers Market, 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 Dr.  
Louisa

Kathryn Hanks  
(540) 894-7901  
phantomhillfarm@gmail.com

On Farm CSA, Local Food Hub, Restaurants, Meredith Farm CSA

*Baby greens, roots, and other seasonal produce*



## NELSON

### Little Hat Creek Farm

163 Shaeffers Hollow Lane  
Roseland

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

Charlottesville City Market, Nelson Market, Lexington Market, and through a CSA  
*Ecological vegetables, Fruit, and Garden Starts. Wood-fired Bread and Pastries. Pastured Eggs.*

## FARMS



## ALBEMARLE/CHARLOTTESVILLE

### Atelier Farm

3194 Preddy Creek Rd  
Charlottesville

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

Year-Round Free-Choice CSA & Farm Stand

*Vegetable, Fruit, Herb, and Flower*

### Bellair Farm CSA

5375 Bellair Farm  
Charlottesville

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

CSA, Charlottesville Weekday and Saturday Farmers Markets, U-Pick for CSA members only  
*Seasonal Produce, Flowers, Herbs, Certified Organic Veggies, and Pastured Eggs, Pork, Chicken*

### The BerryPatch

3035 Peavine Hollow Rd  
Crozet

Kent Davis  
(434) 978-4158  
rkdavis36@gmail.com  
www.berrypatchva.com

Sells on-site as Pick-Your-Own *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*

### Buck Mountain Farms

1140 Buck Mountain Road  
Earlsville

Rose Sgarlat Myers, PT, PhD  
(434) 960-3839 (cell)

Sells On the Farm (call ahead), Earlsville Farmers Market, Forest Lakes Farmers Market, Stonefield Farmers Market

*Grass-Fed Beef, Produce*

### Caromont Farm and Creamery

9261 Old Green Mountain  
Esmont

Gail Hobbs-Page  
(434) 831-1393  
cheese@caromontfarm.com  
www.caromontcheese.com

Sells at specialty cheese shops, restaurants, wineries, farmers markets (Charlottesville City Market, Nellysford)

*Aritsanal Goats Milk Cheeses, Agrotourism*

### Celtic Iris Gardens

1310 Lester Drive (Corner of Galloway)  
Charlottesville

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

Sells at onsite farmers market

*Lavender, medicinal/culinary herbs, seeds, Lettuce varieties, Tomatoes, Baked goods, Flowers, Iris plants, and botanicals.*

### Copps Hill Farm

2205 James River Road  
Esmont

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

Free Charlottesville area delivery  
*Grass-Fed Beef by Whole, Half, and Quarter Cuts*

### Currituck Farm

4826 Advance Mills Road  
Earlsville

Ann Mallek  
(434) 996-6159  
info@ctfbeef.com  
www.CTFBeef.com

Sells on-site by appointment  
*USDA-Certified Grass-Fed Beef*

### Darby Farm

2135 Browns Gap Turnpike  
Charlottesville

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

Sells on-site and website  
*Eggs, Grass-Fed Meat, Honey, Maple Syrup, Bees Wax Candles, Goats Milk Soap, Natural Cleaning Supplies, Garden Produce, Fresh Flowers*

### 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, Fruit Pies, Flowers*

### Farfields Farm

40 Farfields Lane  
Afton

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

Sells on-site during educational events or by appointment

*Free-Range Chicken Eggs, Pastured Beef, Mushrooms, Medicinal Plants and Native Plant Nursery Starts*

### The Farm at Red Hill

2400 Southside Drive  
North Garden

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

Sells at numerous independent stores and three major grocery chains. Contact us for more info

*Produce Grown Year Round: Tomatoes, Cucumbers, Sweet & Hot Peppers, Herbs, Ginger, Eggs, Salsa, Hummus & Habanero Jams*

### Free Bird Farm

2420 James River Road  
Esmont

Dawn Story  
(434) 286-3302  
www.farmsteadferments.com

Sells as Farmstead Mercantile in Scottsville, farmers markets, retail stores (see website), and on-site by appointment

*Biodynamically and sustainably grown vegetables and medicinal/culinary herbs for sale or for use in our product lines (Farmstead Ferments and New Moon Alchemy & Apothecary); free-range chicken, duck and guinea eggs (when available); hatching eggs; honey*

### Free Union Grass Farm

3565 Ballards Mill Road  
Free Union

Joel Slezak  
(434) 823-4632  
freeuniongrassfarm@gmail.com  
www.freeuniongrassfarm.com

Sells on-site Friday 1-6 PM, Charlottesville City Market, Richmond Saturday South of the James Market. Full list of local retailers/food purveyors can be found on website.

*Pastured Chicken & Duck, Grass-Fed Beef, Free-Range Eggs, Forest-Fed Pork, and Christmas Goose.*

### Free Union Produce & Gourmet Edibles

1813 Old Orchard Road  
Free Union

Diane LaSauce  
(434) 964-0816  
fupge2013@gmail.com  
dianelasauce.wordpress.com

Sells at C'ville City Market and by special order. VDACS inspected kitchen.

*Heirloom daffodils, peonies, and hellebores, fresh boxwood wreaths. Seasonal herbal pestos, Geeze Louise! Pimento Cheese, "Best Key Lime Pie on the Planet," Honoring Food, a memoir, and photographic cards. Organic methods used in gardens. A one-woman operation since 2000.*

Interested in adding your local farm or food business to this guide?

Visit [www.buylocalvirginia.org](http://www.buylocalvirginia.org)!

# Wegmans

Food You Feel Good About®

No Antibiotics or Added Hormones

## Wegmans Offers Fresh, Local Ingredients from Family Farms Near Our Stores

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

### Crown Orchard

Batesville, VA

Supplying sweet peaches & nectarines to Wegmans since 2008

Just one of over 170 family farms we're proud to feature.




# FARMS

**The Market at Grelen**   
 15091 Yager Road  
 Somersett  
 Leslie Gregg  
 (540) 672-7268  
 info@themarketatgrelen.com  
 www.themarketatgrelen.com  
 www.facebook.com/MarketatGrelen  
 Garden Shop, Trails & Cafe  
 open March - December  
 Shop Hours:  
 Wed - Sun 10 AM - 4 PM  
 Cafe Hours:  
 Wed - Fri 11 AM-2:30 PM,  
 Sat 11 AM-3:30 PM, Sun 10 AM-3:30 PM  
 Nursery open year round  
**PYO Farm (seasonal):**  
*Blackberries, Raspberries (Black),  
 Blueberries, Peaches, Apples*

**Gryffon's Aerie**   
 North Garden  
 Ramona & Collins Huff  
 (434) 531-0451 (cell)  
 gandhcattle@gmail.com  
 Find us on Facebook: Gryffon's Aerie  
 Look for us at public and private  
 events, festivals and pop-ups  
 throughout Virginia. Private  
 chef service available.  
*Grass-Fed Dry Aged Grilled Devon  
 Beef Burgers and more. Cooked on  
 remote sites around the state.*

**Happy Branch Farm**   
 628 Bowlers Mill Run  
 Gordonsville  
 Virginia Ashley  
 540-834-7793  
 happybranchfarm@gmail.com  
 www.facebook.com/  
 happybranchfarm/  
 Sells at Albemarle Farmers Market  
*Produce, Cut Flowers, and Bedding Plants*

**Harmony Hill Farm**   
 2070 Rolling Road South  
 Scottsville  
 Robin Ingersoll  
 434-286-7094  
 info@harmonyhillfarm.net  
 www.facebook.com/  
 harmonyhillfarmva  
 Sells on the farm, Scottsville  
 Farmers market, Charlottesville  
 City Market, Farm Store in Hanover,  
 Seasonal Roots online, local stores in  
 Fluvanna, Restaurants in Richmond  
*Grass fed & finished beef, pastured  
 poultry & eggs, Woodland raised pork*

**Heritage Farm**   
 465 Heritage Farm Lane  
 Esmont  
 Tony Pullaro  
 tonysservices@yahoo.com  
 (434) 962-8415  
*Grass-fed beef, pork, goat and lamb*

**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-site by appt., special orders  
*Sheep, Grass-fed lamb, (custom cut:  
 whole or half lamb, parts by order),  
 eggs, Sebastopol geese*

**Jolly Folly Farm**   
 1142 Durrett Ridge Road  
 Earlysville, Virginia  
 Kathleen Muhlbauer  
 jollyfollyfarm@gmail.com  
 (434) 409-8557  
 www.jollyfollyfarm.com  
 www.facebook.com/jollyfollyfarm  
 Sells in the Earlysville Exchange  
 parking lot most Wednesdays  
 starting at 1:30 PM until sold out.  
 The next sale date is always posted  
 on the website and on Facebook.  
 Call or text for more information.

*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. Farm tours/classes/education  
 available late 2019, early 2020.*

**Keep Moving Farm**   
 6980 Green Creek Rd  
 Schulyer  
 Pete Hellmann  
 (434) 831-2589  
 KeepMovingFarm@gmail.com  
 www.KeepMovingFarm.com  
 Sells directly to local customers.  
 Call for availability.  
*Onions, Garlic, Asparagus, Tomatoes  
 and Assorted Veggies in Season. We  
 also sell round hay bales for cattle.*

**Kelly Turkeys**   
 6975 Jarmans Gap Rd  
 Crozet  
 Cari Culver  
 (540) 724-1654  
 cari@kellyturkeys.com  
 www.kellyturkeys.com  
*Hand Reared Bred To Be Wild  
 Turkeys Fresh for Thanksgiving*

**Lower Sherwood Farm**   
 291 Llama Farm Lane  
 Charlottesville  
 Paige McGrath  
 (434) 286-4494  
 paigeink@aol.com  
 Sells at Scottsville Farmer's  
 Market, on-site sales (by  
 appointment), and online.  
*Fiber, fiber products including hand-dyed  
 and hand-spun yarns from both llamas  
 and alpacas; Unique hand-crafted gifts;  
 Baked goods from the farm kitchen.*

**Mangham Wool & Mohair Farm**   
 901 Hammocks Gap Road  
 Charlottesville  
 Michele Mangham  
 (434) 973-2222  
 m@wool.us  
 www.wool.us  
*We sell soft fiber in many forms: from  
 just shorn, to washed & dyed locks, to  
 carded felting & spinners batts, to spun  
 knitting yarns. Socks, Hats, Mittens, and  
 Mohair/Wool Blankets Also Available.*

**Natural Roots Farm**   
 Free Union  
 Rebecca Lunsford  
 (434) 409-0608  
 naturalrootsfarm.info@gmail.com  
 Sells at area farmers markets:  
 Tuesdays @ the Forest Lakes Farmers'  
 Market, Thursdays @ the Earlysville  
 Farmers' market, Saturdays @  
 the Albemarle Farmers' Market  
*Eggs, Honey/Beeswax, Meat, Poultry,  
 Produce, Cut Flowers. We are a new  
 farm specializing in pasture raised  
 meats and seasonal farm fresh goods!  
 We use organic, non-GMO feed as  
 supplement for our animals & NO  
 SPRAY on our produce and flowers.*




**New Branch Farm**   
 1070 Bishop Hill Road  
 Charlottesville  
 Stephanie Meyers  
 (434) 977-0155  
 newbranchfarm@gmail.com  
 www.newbranchfarm.com  
 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  
 Brooke Ray  
 (434) 305-1230  
 NewRoots.Cville@rescue.org  
 www.facebook.com/NewRootsCville  
 Sells at Michie Market  
 Farm Stand, 5:00 - 6:30 PM,  
 Thursdays, June-October  
 2100 Michie Drive (City  
 park near Whole Foods)  
*Non-certified organic vegetables,  
 flowers, ethnic specialty produce.  
 A project of the IRC; refugee families  
 from around the world grow for market.*

**Nighthawks Farm, LLC**   
 3310 Rolling Road  
 Scottsville  
 Vickie Pickwood  
 (434) 945-3663  
 thevegetablelady@embarqmail.com  
 Sells through CSA-customized  
 boxes for each family. No upfront  
 cost and delivery is included.  
 Sells to local restaurants.  
*Seasonal Vegetables and Fruits, Fresh  
 Eggs from Pastured Hens and Ducks.*


**Open Gate Farm**   
 548 Three Pond Lane  
 Earlysville  
 Tom Ward  
 (434) 978-7446  
 tom@opengatefarm.net  
 www.opengatefarm.net  
 www.facebook.com/opengatefarm1  
 Interactive Farm Tours: "An  
 authentic, hands-on learning  
 experience" - Families, Private Tours,  
 Schools, Educational Groups, Mom/  
 Toddler Groups, Churches, Birthday  
 Parties - By Appointment Only  
*Pasture Raised Heritage  
 Pork, Broiler Chicken*

**Quarter's Farm**   
 5112 Dick Woods Road  
 Charlottesville  
 Bill McCaskill  
 (434) 293-6982  
 quartersfarm@gmail.com  
 www.quartersfarm.com  
 Sells on-site by appt.  
 \*Farm tours available!  
*Grass-Fed Beef, Beef Bones, Free-Range  
 Eggs, Seasonal Produce, Cut Flowers,  
 Peonies, Meyer Lemon Plants, Flower  
 Arranging Workshops, Handwoven Linen*

**Restoration Produce**   
 Reas Ford Rd  
 Earlysville  
 Jonathan Proffitt  
 (434) 996-9575  
 restorationproduce@gmail.com  
 Facebook: RestorationProduce  
 Sells at Farm Stand across from  
 Earlysville Exchange, Tuesday  
 and Fridays from 12-6:30 PM  
 and Saturdays from 9-1 PM.  
*Fresh Produce. Pasture Raised, Non-GMO  
 Eggs. Baked & Canned Goods. Veggie  
 Plants. Cut Flowers. And More!*

**Rockfield Farm**   
 4110 Ballard's Mill Road  
 Free Union  
 Jonathan Hunt  
 (434) 973-0353  
 rockfieldfarms@gmail.com  
 www.rockfield-farms.com  
 Sells on-site; 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: Rocky Hill Farm Beef  
 Sells at the farm all year  
*USDA/Vaccum Packed Grass-Fed Beef*

**Rolling Rock Farm**   
 2131 Taylors Gap  
 North Garden  
 Amanda Winecoff  
 (434) 977-0467  
 winecoffs@earthlink.net  
 Sells on site by appt., and  
 at Mona Lisa Pasta  
*Grass Fed Lamb, Eggs*


## 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


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

Renard Turner  
(540) 967-9706  
vanguardranch@gmail.com  
Facebook: Vanguard Ranch  
Natural Gourmet  
Sells On-Site, call ahead; Local  
Food Hub, Integral Yoga, Ellwood  
Thompson; Festivals & Other Events  
*Goat Burgers, Curried Goat and Goat  
Kabobs, Heirloom Organic Produce*

### NELSON

**ABC Beef**   
2370 Buffalo Station Drive  
Gladstone

Vail Dixon  
(434) 983-8000  
abcbeef@gmail.com  
simplesoilsolutions.com  
Sells on-site and Delivers  
*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.; deliveries  
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  
info@bethlehemfarms.net  
www.bethlehemfarms.net  
Local Farmer's Markets,  
and On-site by appt.  
*Beautiful Alpine Dairy Goats and Jacobs  
Sheep—Non-GMO Grain, Hormone  
and Antibiotic; Sheep Fleeces  
and Natural Wool Products*

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


Whitney Critzer  
(540) 241-3305  
critzerfamilyfarm@gmail.com  
Sells on-site Mon-Sat, 8 AM-6 PM,  
local farmers markets  
*Seasonal Produce & Veggies, Strawberries,  
Raspberries, and Blackberries (U-Pick  
& Pre-Picked), and Peaches. Pumpkins,  
Ciders, and Mums in the Fall.*

**Deer Creek Farm**   
3764 Lowesville Rd  
Roseland


Mark Campbell  
(434) 277-9104  
4nelsoncampbells@gmail.com  
www.deercreeksimmental.com  
Sells year round by custom orders  
*Custom beef and lamb by  
whole, 1/2, or 1/4*

**Fairweather Farm**   
1626 Saint Annes Rd  
Charlottesville

Rachel Perry  
(434) 960-1828  
fairweatherfarmers@gmail.com  
www.fairweatherfarmers.com  
Sells at Charlottesville City  
Market, Greenwood Gourmet  
Grocery and a variety of local  
stores. See website for more  
information or to order online  
*100% Homegrown Herbal Teas and  
Culinary Spice Blends, Honey and  
Poplar Bark Baskets as Available*

**Frog Hollow Farm**   
3720 Adial Road  
Faber


William Karnes  
(540) 221-0305  
Facebook: Frog Hollow Family Farm  
Sells On-Site, call ahead; Delivery  
Available; Also at Nelson and  
Crozet Farmers Markets  
*Seasonal Produce, Eggs, Chickens,  
USDA Pork*

**Goodwin Creek Farm**   
151 Goodwin Creek Trail  
Afton


John & Nancy Hellerman  
(434) 260-1135  
goodwincreekfarm@gmail.com  
www.aftonvirginia.com  
Sells to retailers, restaurants,  
and for delivery  
*Seasonal Produce, Free Range Eggs,  
Fresh Baked Sliced Sandwich Bread,  
European Style Bread Loaves, Sandwich  
Rolls, and Specialty Baked Goods*

**Heart Root Farm**   
274 Shannon Farm Lane  
Afton


Terry Lilley  
(434) 296-3963  
heartrootherbs@gmail.com  
Nelson County Farmers Market,  
Sells On-Site by appointment  
*Medicinal Herbs, Produce, Culinary Herbs*

**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 AM-5 PM  
*Seasonal U-Pick Blackberries, (U-Pick  
Season Hours: 9 AM-5 PM), Jams, Jellies &  
Honey. "True to the Fruit" Wines & Authentic  
Honey Meads. Annual Blackberry Harvest  
and Music Festival first Saturday in August.*

**Hungry Hill Farm**   
89 Williamstown Road  
Shipman

Glenn R. Clayton  
(434) 263-5336  
info@hungryhillhoney.com  
www.hungryhillhoney.com  
Sells at Farmers Markets (Charlot-  
tesville City Market, Lynchburg,  
Nellysford, and Forest Farmers'  
Market), on-site, call ahead; Honey  
sold in local retail stores and online  
*Virginia Honey, Beeswax, Candles,  
Shiitake Mushrooms*

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

Heather Coiner & Ben Stowe  
(434) 277-9304  
littlehatcreek@gmail.com  
www.littlehatcreek.com  
Charlottesville City Market,  
Nelson Market, Lexington Market,  
RVCC Winter Market, IX Winter  
Market, and through a CSA &  
Bread and Pastry Subscriptions  
*Ecological vegetables, Fruit, and  
Garden Starts. Wood-fired Bread  
and Pastries. Pastured Eggs.*

**Lucky Moon Gardens**   
P.O. Box 48  
Piney River

Ann Mooney  
(434) 962-3011  
moon@ceva.net  
www.empiricalherbals.com  
*We are a Health Farm growing Medicinal  
Grade, non cert Organic foods and exotic  
plant tonics, Elderberry Elixer & Bitters.  
12 kinds of Berries, Blue Cornmeal,  
Honest raw and local honey, Catfish,  
Bass, Trout, Pastured organic Duck eggs,  
Goose, Pork, mushrooms and mushroom  
logs. We sell at Farmers Markets,  
restaurants, and to on-farm guests*



## International Rescue Committee: New Roots Program

by Christina Saylor

The key to the success of the New Roots program of the International Rescue Committee (IRC) in Charlottesville has been the ability to blend social support to refugees with the region's vibrant agricultural heritage to create community synergies and bring us all closer to the food we grow and eat. The New Roots Program in Charlottesville is part of a national effort of the IRC, and organization that was founded in 1933. The IRC in Charlottesville is the only local resettlement agency and provides essential services that support the successful integration of eligible immigrants.

New Roots strives to create a sense of community integration that revolves around our shared interest in the production and consumption of fresh food. To meet that goal, the program consists of multiple interconnected initiatives that work with New Americans in our community to support their health and wellness, community connection and household economics through food and agriculture.

The highlights of these efforts include the New Roots-operated community program that serves more than 60 families at 8 locations. New Roots also educates people and provides material support, facilitating the acquisition of new skills to adapt peoples' previous farming experience to take advantage of local micro-production opportunities.

New Roots staff operate the Michie Market neighborhood farm stand where graduates of the Micro Producer Program can sell their produce and earn supplemental income (all

income from the sales goes directly to the farmers). New Americans who participate in this program say that it instills them with a sense of pride because they are involved in providing something of value to the local community.

These farmers also have the opportunity to sell their produce to local restaurants, an innovative company called Small Axe Peppers and other outlets. New Roots provides support through other avenues as well, including advocating locally for a more just and healthful food system and funding matching incentives to New Americans which boosts their purchasing power when shopping for fresh food at participating locations.

This year New Roots is enhancing an existing community partnership of 4 years with Bellair Farm CSA. Bellair will continue to lend greenhouse space to the farmers at no cost and will now also provide land for the farmers to sow their crops. Bellair Farm CSA is very excited for the development because it presents opportunities to everyone to learn new farming techniques and practices. Bellair will also host cooking classes for the community where the farmers can share their regional cooking knowledge. The farmers will sell some of their produce as add-on shares to the CSA and Bellair will also purchase a portion of their harvests to complement and increase the variety of produce that Bellair provides to its members.

Bellair CSA members will be able to purchase this produce and support local New American farmers and the IRC during the CSA pickup at the farm on Saturdays.

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

Josh Hatter  
(434) 989-3540  
info@mountrougefarm.com  
www.mountrougefarm.com  
Delivery Available  
*Pastured Poultry & Eggs, Ducks, Heritage  
Breed Pigs, Sheep, Goats, and Rabbits*

**River Oak Farm**   
173 Woodson Road  
Lowesville


Adam Aucoin  
(434) 996-9112  
info@riveroakfarm.com  
www.riveroakfarm.com  
Sells on site by appointment,  
Nelson County Farmers Market,  
and at local retailers  
*Pasture Raised Chicken, Turkey, Grass-Fed  
Beef, Forest-Fed Pork, and Pastured Eggs*

**Rodgers Family Farms**   
3875 Stagebridge Road  
Shipman

Patty Rodgers  
(434) 987-4531  
pcampbellrogers@yahoo.com  
Direct sales, open by appt.  
*Grass-Fed Beef, Pastured Pork & Chickens*

**Twin Springs Farm**   
1200 Findlay Mountain Road  
Shipman

Gary Scott  
(434) 964-6911  
twinspringsfarmva@gmail.com  
twinspringsfarmva.com  
Sells on-site, call for availability,  
Charlottesville, Nellysford and  
Specialty Stores and Restaurants,  
Nelson Farmers Markets  
*Seasonal Produce, Blueberries,  
Market Lettuce, Greens and  
Root Crops Year Round*

**Virginia Chestnuts**   
Lovingston

Kim Bryant  
(434) 327-1985  
info@virginiachestnuts.com  
www.virginiachestnuts.com  
Our products are available for sale  
locally at Dickie Bros Orchard,  
Roseland and Shady's Place, Woods  
Mill. Seedling trees available  
at Lovingston Farm Supply  
*Sweet Chestnuts, chestnut trees,  
supplies, and workshops.*



NEWS FROM PEC

# Let There Be Fruits & Veggies

By Paula Combs

**F**ood brings people together. But healthy food is sometimes hard to come by. Despite Loudoun County's reputation as a wealthy community, a surprising number of children in the county—one in 10—live in households with limited access to healthy food. The consequences can be stark for these children, as their development, ability to learn and overall health is directly related to the quality of their diet.

The Piedmont Environmental Council's Community Farm at Roundabout Meadows was founded with two ideas in mind: to connect residents to Loudoun's vital agricultural economy and to provide locally grown fruits and vegetables for its food-insecure families.

Now, it is time for those ideas to blossom, or rather...to be planted.

Starting this spring, the northwest corner of Roundabout Meadows will be the hub of activity. We have eight acres surrounded with deer fencing, and on approximately two of those acres, PEC's community farm manager, Dana Melby, will work with volunteers to begin planting broccoli,

cabbage, cauliflower, potatoes, radishes, beets, turnips and collards, from mid-March to the beginning of April. Then, after the last frost, crops such as tomatoes, peppers, tomatillos, green beans, summer squash, watermelon and cantaloupe will be added.

"We will also be implementing cover crops to help improve our soil quality and increase the soil's nutrition," Dana explains. "Cover crops improve soil health, as well as attract pollinators and beneficial insects. They also help reclaim land that was previously fallow, allowing it to go back into production."

The fruit and vegetable crops at the Community Farm were selected with the help of our partner, Loudoun Hunger Relief (LHR), who identified the needs of the local community.

Feeding America reports that approximately 13,390 Loudoun County residents live in food-insecure households, defined by a chronic lack of access to sufficient nutritious food, in 2018. LHR serves many individuals and families in



PEC's new Community Farm manager, Dana Melby, is preparing for Roundabout Meadow's first growing season. Photo by Marco Sanchez

need, including over 1,000 families living without permanent shelter in the county. Nearly half of the people LHR helps are children who lack sufficient, nutritious food. To date, over one million meals have been distributed through the organization!

To address food insecurity and combat high rates of child obesity, diabetes and hypertension, local anti-hunger efforts are increasingly focusing on providing more produce. PEC plans to donate 100 percent of the Community Farm's fruits and vegetables to LHR and other food pantries in the county.

"Loudoun Hunger Relief is thrilled to be partnering with the Community Farm at Roundabout Meadows. Produce is so important to good health and farm fresh produce is even better. We're excited to provide locally grown, fresh produce to our neighbors in need," says Jennifer Montgomery, Executive Director of Loudoun Hunger Relief.

The Community Farm will engage volunteers to help produce local food, which will have a meaningful impact on healthy food access in Loudoun. The long-term goal is to scale up production and volunteer programming over the next 5 years.

"I'm so excited for all that is to come this growing season," says Dana. "With the tremendous help of our volunteers, we will be able to deliver fresh food to those who need it most."

## Are You Interested in Volunteering at PEC's Community Farm at Roundabout Meadows?

Help us with planting and harvesting healthy food for Loudoun residents in need! Previous experience is welcomed but not required, as on-site training will be provided. Be prepared to work outside in variable weather conditions, get your hands dirty while doing a good deed, and learn about your local agriculture community. All ages are welcome, but children must be accompanied by an adult at all times. Check the calendar on our website for upcoming volunteer opportunities and events. If you are interested in volunteering, contact PEC's Community Farm manager, Dana Melby, at [dmelby@pecva.org](mailto:dmelby@pecva.org) or (540) 347-2334 ext. 7068, or visit [pecva.org/farm](http://pecva.org/farm).



Photo by David Anhold

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

**T**he Piedmont Environmental Council works with citizens to keep Virginia's Piedmont a wonderful place—by protecting beautiful and historic landscapes, building great communities, promoting local farms and food, restoring natural resources, and connecting people with nature.

We are pleased to have helped citizens protect nearly 409,000 acres in our nine-county region with voluntary conservation easements—one of the most dramatic private land conservation success stories in America.

Check out our website if you want to:

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

PEC is a non-profit grassroots organization supported by people who care about the Piedmont. Your continuing support make this guide and programs to support our local farmers possible. Join today to show your support of local farms and food in an around our region.

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

# Piedmont Beef Study

By Kristen Markley with Health Care Without Harm and Jessica Palmer with Piedmont Environmental Council

**B**eef produced through grass-fed or regenerative grazing practices can be a systemic solution with benefits for human health, animal welfare, the environment, and farm profitability. The Virginia Piedmont is well suited for grazing operations and is home to many small and mid-scale beef farms. For decades, the Piedmont Environmental Council has worked closely with producers to support a transition to sustainable and cost-effective grazing practices.

Over the course of 2019, Health Care Without Harm and The Piedmont Environmental Council will be working together on a project to assess market access for sustainably produced Virginia Piedmont beef.

To get started, Health Care Without Harm will conduct an assessment of the institutional demand for the product. The assessment will focus on the collection of information from hospitals, colleges, and universities in Maryland, Washington D.C., Virginia, and West Virginia.

Meanwhile, PEC will conduct a supply-side assessment to provide an in-depth look at current and potential beef-sector production and gauge



farmer capacity for expansion and interest in selling to a captive wholesale market. The study will span the area from around Charlottesville to Loudoun County.

When paired together, the projects will highlight possibilities for institutional purchasing programs and possibly provide a pathway to expand and support Piedmont beef sector businesses.

If you are a beef producer in the Piedmont region, please consider taking PEC's survey: [www.pecva.org/beef](http://www.pecva.org/beef).

# Buy Fresh Buy Local and Making Connections



**S**ince 2006, PEC's *Buy Fresh Buy Local* chapters have provided free marketing opportunities for local farmers through our annual guides and have connected multitudes of families to the fresh, local products grown and raised in the Piedmont. In 2018, PEC staff conducted interviews and focus groups with our *Buy Fresh Buy Local* partners and released local food producer and community surveys to identify barriers within the Piedmont's local food system. These surveys help inform how PEC's programming can tackle those barriers and create opportunities to strengthen local agriculture around the region.

More than a third of our partners responded that the guide provides significant promotion for their products. Many also cited one of the consistent challenges as advertising products and expanding their product buyer base. Issues with pricing, finding time to develop new market relationships and connect with community members hinder farmers' ability to grow or fully establish their business.

Our surveys gleaned information on how consumers use the annual *Buy Fresh Buy Local* guide and their local food purchasing habits. Most consumers received their guide in the mail (57%) and are using it to find area farmers markets and restaurants and retailers that use local products. When asked what would encourage them to purchase more local food, it came down to convenience and information.

PEC has taken this information to develop events and programming to fill in these market-

ing gaps. We have hosted local food showcases, buyer and seller mixers that allow local producers to connect with a range of buyers—from small café owners to public school food service directors and national grocery chain produce buyers.

In the spring of 2019, PEC will launch the refreshed [BuyLocalVirginia.org](http://BuyLocalVirginia.org) website that will provide a much needed online presence for our chapter partners.

To enhance this online hub for local food information, PEC is excited to announce our partnership with Virginia Tech and MarketMaker. MarketMaker is nationwide and centers around a virtual information-sharing platform that brings 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 online market connections that will strengthen local food market purchasing. This collaboration targets local food producers (i.e. farmers, value-added producers, specialty beverage makers) and local food buyers (i.e. chefs, grocery store managers, institutional food service directors, wholesalers, aggregators and distributors). Through this partnership, PEC is supporting development of a streamlined, centralized state-wide local food inventory that provides food producers and buyers access to *Buy Fresh Buy Local* branding, Virginia Grown branding and the MarketMaker online connection platform all within the same database.

Visit our new website!  
[www.BuyLocalVirginia.org](http://www.BuyLocalVirginia.org)



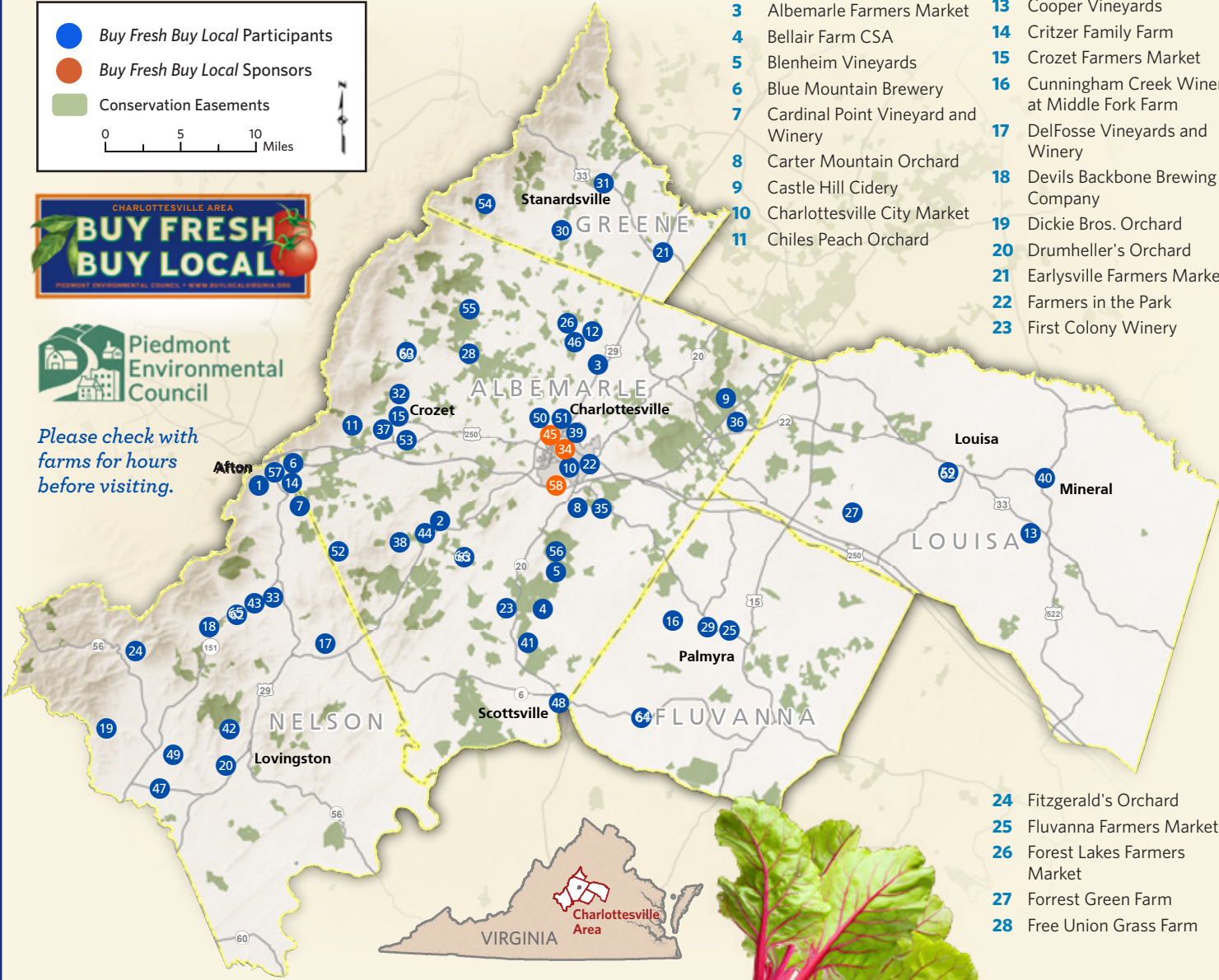
**Flavor of the Piedmont**  
The Barn at Lord Fairfax Community College  
September 5th & 8th, 2019 • Warrenton  
[www.pecva.com/events](http://www.pecva.com/events)

# Charlottesville Area

● Buy Fresh Buy Local Participants  
● Buy Fresh Buy Local Sponsors  
 Conservation Easements



Please check with farms for hours before visiting.



- |                                      |  |  |
|--------------------------------------|--|--|
| 1 Afton Mountain Vineyards           | 12 Chisolm Vineyards at Adventure Farm         | 29 Fruit Hill Orchard                      |
| 2 Albemarle Ciderworks               | 13 Cooper Vineyards                            | 30 Gardens at White Lotus                  |
| 3 Albemarle Farmers Market           | 14 Critzer Family Farm                         | 31 Greene Farmers Market                   |
| 4 Bellair Farm CSA                   | 15 Crozet Farmers Market                       | 32 Henley's Orchard                        |
| 5 Blenheim Vineyards                 | 16 Cunningham Creek Winery at Middle Fork Farm | 33 Hill Top Berry Farm & Winery            |
| 6 Blue Mountain Brewery              | 17 DelFosse Vineyards and Winery               | 34 <b>Integral Yoga Natural Foods</b>      |
| 7 Cardinal Point Vineyard and Winery | 18 Devils Backbone Brewing Company             | 35 Jefferson Vineyards                     |
| 8 Carter Mountain Orchard            | 19 Dickie Bros. Orchard                        | 36 Keswick Vineyards                       |
| 9 Castle Hill Cidery                 | 20 Drumheller's Orchard                        | 37 King Family Vineyards                   |
| 10 Charlottesville City Market       | 21 Earlysville Farmers Market                  | 38 Loving Cup Vineyard & Winery            |
| 11 Chiles Peach Orchard              | 22 Farmers in the Park                         | 39 Michie Market: IRC New Roots Farm Stand |
|                                      | 23 First Colony Winery                         | 40 Mineral Farmers Market                  |
|                                      |  | 41 Modesto Farms Greenhouse                |
|                                      |  | 42 Mountain Cove Vineyard                  |
|                                      |  | 43 Nelson Farmer's Market Co-op            |
|                                      |  | 44 North Garden Farmers Market             |
|                                      |  | 45 <b>Rebecca's Natural Food</b>           |
|                                      |  | 46 Restoration Produce                     |
|                                      |  | 47 Saunders Brothers Farm Market           |
|                                      |  | 48 Scottsville Farmers Market              |
|                                      |  | 49 Seamans' Orchard                        |
|                                      |  | 50 Shady Lane Family Farm                  |
|                                      |  | 51 Shops at Stonefield Farmers Market      |
|                                      |  | 52 Spring Valley Orchard                   |
|                                      |  | 53 Starr Hill Brewery                      |
|                                      |  | 54 Stone Mountain Vineyards                |
|                                      |  | 55 The BerryPatch                          |
|                                      |  | 56 Trump Winery Tasting Room               |
|                                      |  | 57 Veritas Vineyard and Winery             |
|                                      |  | 58 <b>Wegmans</b>                          |
|                                      |  | 59 Weston Farm Vineyard & Winery           |
|                                      |  | 60 White Hall Vineyards                    |
|                                      |  | 61 Wild Oats Farm                          |
|                                      |  | 62 Wild Wolf Brewery                       |
|                                      |  | 63 Wisdom Oak Winery                       |

\* bold denotes guide sponsors



## FARMERS MARKETS

**ALBEMARLE/CHARLOTTESVILLE**

**Albemarle Farmers Market**  
 Hollymead Town Center  
 Contact: Alisa Wildman (434) 531-2733  
 albemarlemarket@gmail.com  
 May - September, Saturdays 8:30 - 1 PM

**Charlottesville City Market** SNAP  
 Corner of First St. and Water St.  
 100 Water Street  
 Downtown Charlottesville  
 Contact: Justin McKenzie & Lucy Lamm (434) 970-3371  
 citymarket@charlottesville.org  
 www.charlottesville.org/citymarket  
 April - September, Saturdays 8 AM - 12 PM;  
 October - December, Saturdays 8 AM - 1 PM  
 Accepts SNAP. Match up to \$10 also available for SNAP users.

**Crozet Farmers Market**  
 Parking lot of Crozet United Methodist Church  
 Contact: Al Minutolo (434) 823-1092  
 aminutolo@embarqmail.com  
 May 4 - mid October, Saturdays 8 AM-12 PM

**Earlysville Farmers Market**  
 4167 Earlysville Road  
 Buck Mtn Episcopal Church in Parish Hall Parking Lot  
 Earlysville  
 Contact: Harold Woodard Jr. (434) 942-8034  
 evillefarmersmkt@embarqmail.com  
 earlysvillefarmersmarket.wordpress.com  
 April - October, Thursdays, 4-7 PM,  
 Winter Market Saturdays 10-2 PM  
 (November-April)

**Farmers in the Park** SNAP  
 Meade Park on Meade Ave.  
 300 Meade Avenue  
 Charlottesville  
 Contact: Justin McKenzie & Lucy Lamm (434) 970-3371  
 citymarket@charlottesville.org  
 www.charlottesville.org/citymarket  
 May - September, Wednesdays from 3-7 PM  
 October, Wednesdays from 3-6 PM  
 Accepts SNAP.

**Forest Lakes Farmers Market**  
 1650 Ashwood Blvd  
 Forest Lakes South  
 Pool and Tennis Parking Lot  
 Charlottesville  
 Contact: Alisa Wildman (434) 531-2733  
 forestlakesmarket@gmail.com  
 April 23 - October 29, Tuesdays 4-7 PM

**Michie Market: IRC New Roots Farm Stand** SNAP  
 2100 Michie Drive, Charlottesville  
 (near Whole Foods)  
 Contact: (434) 305-1230  
 NewRoots.Cville@rescue.org  
 www.facebook.com/NewRootsCharlottesville  
 June - October, Thursdays 5-6:30 PM  
 (subject to change, check Facebook for updates). Non-certified organic vegetables, flowers, ethnic specialty produce. Accepts SNAP cards, cash, debit, and local checks.

**North Garden Farmers Market**  
 Located at Albemarle Ciderworks  
 2545 Rural Ridge Lane  
 North Garden  
 Dolores Dwyer  
 joydotter@gmail.com  
 Facebook: North Garden Farmers Market  
 June - October, Thursdays 3-7 PM

**Scottsville Farmers Market** SNAP  
 125 Fleet Street, Scottsville Pavilion  
 Scottsville  
 Contact: Market Manager, Deb Smith (434) 286-9267  
 market@scottsville.org  
 www.scottsvillefarmersmarket.org  
 www.facebook.com/FarmersMarketScottsville  
 April - Nov 16, Saturdays 8 AM - 12 PM  
 (RAIN OR SHINE). SNAP Accepted.  
 Local, seasonal fruits and vegetables, eggs, meats, artisan wares, baked goods, pasta, breads, art and gift items, essential oils, herbs, teas, handmade body products, candles, jams, jellies, other canned goods.

**FLUVANNA**

**Fluvanna Farmers Market**  
 1735 Thomas Jefferson Pkwy  
 Pleasant Grove Park, Palmyra  
 Contact: Brenda Moore (434) 295-8361  
 fluvannafarmersmarket@gmail.com  
 Facebook: Fluvanna Farmers Market @ Pleasant Grove  
 April - November 12, Tuesdays 2-6 PM  
 Saturdays at Crofton Plaza, 10 AM-2 PM year round

**GREENE**

**Greene Farmers Market**  
 Green Commons  
 40 Celt Road  
 Stanardsville, VA 22973  
 Contact: Greene County Economic Development and Tourism (434) 985-6663  
 economic.development@gcva.us  
 www.exploregreene.com/farmersmarket  
 April - October, Saturdays, 8 AM-12 PM

**Slow Money Central Virginia** is a Charlottesville-based non-profit whose mission is to support the financial needs of small-scale farms and food entrepreneurs in the local foodshed, including both urban and rural areas. Its primary means of doing so is through a 0% revolving loan fund for Virginia farmers and food entrepreneurs who need capital and are dedicated to using resilient, eco-friendly practices that produce healthy, nutritious food for our local communities.

The organization launched in 2018 and is part of the national Slow Money movement that began ten years ago. The movement is catalyzing the flow of "nurture capital" to projects all over the country with the aim to sustain a robust healthy food system. Slow Money fills that gap that often exists for farmers who don't have access to traditional financial services like other businesses do. Long term, Slow Money Central Virginia expects to grow into a full-service financial support system for the Virginia foodshed, which includes ongoing educational programs, various forms of lending, and land acquisition strategies.

For more information about Slow Money Central Virginia, please visit [www.SlowMoneyCVA.org](http://www.SlowMoneyCVA.org). Or you can contact co-founder/executive director Michael Reilly at [michael@slowmoneycva.org](mailto:michael@slowmoneycva.org).



**LOUISA**

**Mineral Farmer's Market**  
 In the large field across from the Mineral Town Park at 81 Louisa Avenue, Mineral  
 Contact: Becky Vigon (540) 854-7626  
 becky@MineralMarket.org  
 www.MineralMarket.org  
 Saturday Market: May-October, 8 AM-1 PM,  
 Rain or Shine; Mini-Market June - August,  
 Tuesdays 4-6:30 PM

**NELSON**

**Nelson Farmers Market Cooperative**  
 Route 151, under the big white tent  
 Downtown Nellysford  
 Contact: Tim Marsh  
 nelsonfarmersmarketmanager@gmail.com  
 www.nelsonfarmersmarket.com  
 May - October, Saturdays 8 AM - 12 PM



## ORCHARDS

### ALBEMARLE/ CHARLOTTESVILLE

#### Carter Mountain Orchard

1435 Carters Mountain Trail  
Charlottesville  
Cynthia Chiles  
(434) 977-1833  
Hello@CarterMountainOrchard.com  
www.CarterMountainOrchard.com

U-Pick and on-site sales  
June-November; hours vary  
by season Country Store,  
April-December; Online year-  
round/while supplies last

*U-Pick & Fresh-Picked Peaches and Apples, Apple Cider, Pumpkins, Bakery, Country Store, Wine Shop, School Tours. Wine and Hard Cider available on site.*

#### Chiles Peach Orchard

1351 Greenwood Road  
Crozet  
Cynthia Chiles  
(434) 823-1583  
Hello@ChilesPeachOrchard.com  
www.ChilesPeachOrchard.com

U-Pick, and On-Site Sales, April-  
November, hours vary by season

Sells on-site April through  
November, hours vary by  
season—visit website or call  
*Strawberries, Sweet Cherries, Peaches, Apples, Nectarines, Pumpkins, Seasonal Vegetables, School Field Trips, U-Pick Available. Hard Cider and Wine available on site.*

#### Henley's Orchard

2192 Holly Hill Farm Road  
Crozet  
Sarah Henley  
(434) 823-7848  
info@henleysorchard.com  
www.henleysorchard.com

(May-November, Mon-Sat  
9 AM-5 PM, Sun 1-5 PM), wholesale  
and retail, restaurants  
*Over 25 Varieties of Apples, Over 15 Varieties of Peaches, 4 Varieties of Nectarines*

#### Spring Valley Orchard

3526 Spring Valley Road  
Afton  
Cynthia Chiles  
(434) 960-9443  
Hello@ChilesPeachOrchard.com  
Sells on-site and U-Pick, June  
through July (see website for hours)  
*Sweet Cherries*

#### Vintage Virginia Apples

2545 Rural Ridge Lane  
North Garden  
Charlotte Shelton  
(434) 297-2326  
fruit@vintagevirginiaapples.com  
www.vintagevirginiaapples.com

Sells on-site (Wed-Sun 11 AM-5 PM),  
online, local retailers  
*Rare & Vintage Apples, Peaches, Pears, Plums, Apricots, Cider, Fruit Trees, Workshops, Tastings*

### FLUVANNA

#### Fruit Hill Orchard

2745 Thomas Jefferson Pkwy  
Palmyra  
Terry & Barbara Lintecum  
(434) 981-9029  
fruithillorchard@gmail.com  
www.fruithillorchard.com

U-Pick when available, Accepts  
Credit Cards, Sells on-site  
Mid-July through November,  
Tues-Sat 10 AM- 6 PM

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

### NELSON

#### The Apple Shed

14815 Thomas Nelson Hwy.  
Lovingston  
(434) 263-8843

Sells on-site (Daily 10 AM-5 PM)  
*Apples, Cider, Pumpkins, Honey, Over 65 Varieties of Jams, Butters & Pickles, Unique Hand-Forged Knives, VA State Inspected, Irish Dexter Grass-Fed/Finished Beef*

#### Dickie Bros. Orchard

2685 Dickie Road  
Roseland  
John Brugiure  
(434) 277-5516  
info@dickiebros.com  
www.dickiebros.com

Sells July-November at  
Farm Stand; also at Nelson  
Farmers Market July - Sept  
*U-Pick Available from mid-July to 2nd week of Nov, Blackberries (July), Nectarines, Peaches, Plums, 19 Varieties of Apples, Pears, Sweet Potatoes, Pumpkins and More!*

#### Drumheller's Orchard

1130 Drumheller Orchard Lane  
Lovingston  
Morgan Drumheller  
(434) 263-5036  
morgan@drumhellersorchard.com  
www.drumhellersorchard.com

South of the James (Richmond)  
and Williamsburg Farmers  
Markets, Onsite during the season:  
M-Sat 9 AM-5 PM & Sun 12-5 PM  
*Apples, Peaches, Hams, Apple Cider, Apple Butter, Honey, Homemade Baked Goods*

#### Fitzgerald's Orchard

728 Harpers Creek Lane  
Tyro  
Tommy and Donna Fitzgerald  
(434) 277-5798  
Sells on-site August-Mid Sept,  
M-F 8:30 AM-4:30 PM (closed 12-1 PM),  
Mid Sept-Thanksgiving, M-F  
8:30 AM-4:30 PM, Sat 8:30 AM-3 PM  
*Many varieties of fresh picked apples and apple cider*

#### Saunders Brothers Farm Market

2717 Tye Brook Highway  
Piney River  
(434) 277-5455 ext. 37  
farmmarket@saundersbrothers.com  
www.saundersbrothersfarmmarket.com

Sells on-site  
*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*

#### Seamans' Orchard

415 Dark Hollow Road  
Roseland  
Anne Kidd  
(434) 277-8130  
anne@scso.co  
www.seamansorchard.com

Sells on-site, call for hours  
*Apples, Strawberries, Cherries, Blueberries, Farm-raised Beef and Pork*

#### Silver Creek & Seamans' Orchard, Inc

5529 Crabtree Falls Hwy  
Tyro  
Anne Kidd  
(434) 277-5824  
info@scso.co  
www.scso.co

Sells on-site, M-F 10 AM-4:30 PM  
*Apples, Jams, Jellies, Apple Butter, Cider, Pumpkins*



by Christina Saylor

Atelier Farm, located off Preddy Creek Road in northern Albemarle County is lovingly owned and operated by farmer, Austin Mandryk. Austin named his farm after the French word atelier, meaning workshop or studio, and his farm feels just like that—an open air studio where Austin creates and organizes his next work of art of the season. It is beautiful to behold the bounty and variety of flavors and colors of fruits, vegetables, herbs and flowers he coaxes his land into producing.

Austin, calls his farm “beyond organic” and “pro-biotic.” Austin’s methods include using living mulch, no-till cover crops, beneficial bug borders, and weed and vermicompost teas, all in a loving and attentive effort to promote all life to flourish in balance on this 5-acre plot. A result, Austin is bringing the overused, fallow land back to health. He is providing fresh produce that his CSA members can eat with a good conscience, while also renewing the ground that nourishes us.

Atelier Farm sells both summer and winter CSA free choice shares, with each season lasting 6 months. The winter season focuses on fresh spinach, root crops, dried beans, popcorn, winter teas, and a variety of herbs like dried spices, hot pepper, garlic, ginger, and turmeric. The summer CSA adds fresh fruit like watermelons, blackberries, strawberries, and raspberries, a diversity of greens, all the usual suspects of summer—there are 100 varieties of tomatoes—fresh culinary herbs such as mint, basil, and cilantro, healing herbs like ashwagandha and burdock, and exotic specialties like husk cherries, shiso, and Thai winter melons.

A trip to pick up your share at Atelier Farm turns into a restorative journey in itself. Listening to Austin’s philosophy and vision for his future farm—which he is always planning for—and watching his passion for ‘creating’ encourages you to connect with the land and the food it provides. Summer CSA shares are still available. If you are interested in becoming part of this community, you can join at [www.atelierfarm/pay/summer](http://www.atelierfarm/pay/summer).

## CATERERS

### ALBEMARLE/ CHARLOTTESVILLE

#### APimento Catering

313 2nd Street SE Suite 116  
Charlottesville  
(434) 971-7720  
www.apimentocatering.com

#### Feast!

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

#### DaH Catering

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

*Full service catering and prepared meals using local producers and vendors.*

#### Greenwood Gourmet Grocery

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

#### Harvest Moon Catering

3352 Berkmar Dr  
Charlottesville  
(434) 296-9091  
www.hmccatering.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



## Time to plant your garden!

Order seeds through Southern Exposure Seed Exchange and support PEC. Thirty percent of the proceeds go to our *Buy Fresh Buy Local* program when you purchase these seed packages:

➤ **Welcome-to-the-Garden Pollinator Collection:** Support your pollinators with this special collection of 12 old-fashioned single-blossomed heirloom, open-pollinated flowers and herbs.

➤ **Virginia Heritage Seed Collection:** A specially priced collection of 12 varieties rich in flavor and history, all associated with Virginia and the Appalachians.

Visit [www.southernexposure.com](http://www.southernexposure.com)



## GROCCERS

### ALBEMARLE/ CHARLOTTESVILLE

**Animal Connection  
All Natural Store for Pets**  
1701 Allied Street, Suite E  
Charlottesville  
(434) 296-7048  
TalkToUs@animalconnectionVA.com  
www.animalconnectionva.com

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

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

**Farmstead 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 AM - 8 PM,  
Saturday 9 AM - 8 PM, and  
Sunday 11 AM - 6 PM. Integral Yoga  
Natural Foods is a full service gro-  
cery store, specializing in produce,  
supplements, bulk foods, cheese,  
fresh baked breads, and featur-  
ing a fresh juice & smoothie bar.

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

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

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

**Market Street Wine**  
311 E Market Street  
Charlottesville, VA 22902  
(434) 202-0511  
www.marketstwine.com

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

**Shenandoah Produce**  
5169 Scotts Ford Rd.  
Mt. Crawford, VA 22841  
434-293-3832  
shenandoahproduce@gmail.com  
Shenandoahproduce.com

*We deliver Farm Fresh products to  
your doorstep!! We offer LOCAL fresh  
fruits & veggies, ORGANIC cheeses,  
NON-GMO meats, pantry items,  
eggs, doggy treats, AND MORE...*

*We believes in giving back to the  
community. That is why we hire locals  
in each area to deliver our boxes from  
our drop points to YOUR DOOR!!*

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

**Wegmans**  
100 Wegmans Way  
Charlottesville  
(434) 529-3200  
www.wegmans.com

**Whole Foods Market-  
Charlottesville**  
1797 Hydraulic Road  
www.wholefoodsmarket.com/  
stores/charlottesville

## RESTAURANTS

### ALBEMARLE/ CHARLOTTESVILLE

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

**Blue Moon Diner**  
512 W. Main Street  
Charlottesville  
(434) 980-6666  
info@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  
www.carpedonut.org

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

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

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



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

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

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

**Hamiltons' at First & Main**  
101 West Main Street  
Charlottesville  
(434) 295-6649  
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  
www.kardinalhall.com

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

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

**Maya**  
633 West Main Street  
Charlottesville  
(434) 979-6292  
www.maya-restaurant.com

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

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

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

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

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

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

### NELSON

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

## VINEYARDS / BREWERIES / CIDERIES

### ALBEMARLE/ CHARLOTTESVILLE

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

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

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

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

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

**First Colony Winery**  
1650 Harris Creek Road,  
Charlottesville  
(434) 979-7105  
www.firstcolonywinery.com

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

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

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

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

**Trump Winery Tasting Room**  
3550 Blenheim Road, Charlottesville  
(434) 984-4855  
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  
Tasting Room Open Thurs-Sun,  
see website for local retailers  
(434) 984-4272  
www.wisdomoakwinery.com

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

### FLUVANNA

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



### GREENE

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

### LOUISA

**Cooper Vineyards**  
13372 Shannon Hill Road, Louisa  
(540) 894-5474  
www.coopervineyards.com

**Weston Farm Vineyard  
& Winery**  
206 Harris Creek Road, Louisa  
(540) 967-4647  
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  
www.cardinalpointwinery.com

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

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

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

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

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

## VALUE-ADDED PRODUCTS

### ALBEMARLE/ CHARLOTTESVILLE


**Animal Connection  
All Natural Store for Pets**   
1701-E Allied Street  
at McIntire Road, Charlottesville

Pattie Boden  
(434) 296-7048  
www.animalconnectionva.com

*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 at Pleasant Grove, Saturdays 10-2 PM at Crofton Plaza at Lake Monticello  
*Assorted Jams and Jellies, Baked Goods, Crafts, Eggs*

**The Elderberry**   
1917 Commonwealth Drive  
Charlottesville  
(434) 964-9376

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

**Family Ties and Pies**   
1647 Brandywine Drive  
Charlottesville  
Lynette Meynig  
(434) 981-6989  
familytiespies@aol.com  
www.familytiespies.com

Charlottesville City Market, Every Saturday Morning April-December  
*Gourmet, Butter-Crust Fruit Pies, Quiches, Scones, 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

Sells at numerous independent stores and three major grocery chains. Contact us for more info  
*Produce Grown Year Round: Tomatoes, Cucumbers, Sweet & Hot Peppers, Herbs, Ginger, Eggs, Salsa, Hummus & Habanero Jams*

**Farmstead Ferments**   
330 Valley Street  
Scottsville  
Dawn Story  
(434) 286-3302  
info@farmsteadferments.com  
www.farmsteadferments.com  
www.facebook.com/FarmsteadFerments

Sells on-site, farmers markets (see website for full listing)  
*Seasonal Biodynamically and sustainably brewed Fermented Foods and Beverages (Sauerkraut, Kimchi, Pickles, Kraut Juice, Water Kefir Sodas, Cultured Condiments), Starter Cultures for Water Kefir and Kombucha, brewing supplies*

**Goodwin Creek Farm**   
151 Goodwin Creek Trail  
Afton  
John & Nancy Hellerman  
(434) 260-1135  
goodwincreekfarm@gmail.com  
www.aftonvirginia.com

Sells to retailers, restaurants  
*Seasonal Produce, Free Range Eggs, Baked Goods*

**Great Harvest Bread Cafe**   
1701 Allied Lane, McIntire Plaza  
Charlottesville


(434) 202-7813  
mamagnotto@greatharvest.com  
www.greatharvestville.com

Sells on-site, farmers markets  
*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  
Earlsville


Aaron and Mitzi Hammer  
(757) 575-1715  
mitzihammer@me.com

Contact to order  
*Seasonal Produce, Flowers, Herbs, Garden Starts, Summer CSA available, Hammered Inn Sauce (Spicy and Sweet), Pork shares offered, 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, retailers  
*Handcrafted, small batch granola*

**Jam According to Daniel**   
1626 Saint Annes Road  
Charlottesville

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

Sells at Charlottesville City Market, Albemarle Baking Co. and a variety of local specialty food stores and vineyards. See website for details & ordering.  
*Jam in 100 Flavors, Made with One Pound of Local Fruit in Every Jar (No Pectin Added)*

**La Vache Microcreamery**   
2324 Glenn Court  
Charlottesville

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

Sells at the Charlottesville Holiday City Market; See retailers list on our website  
*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, farmers markets, and by special order  
*Biodynamically and Sustainably Grown Dried & Fresh Herbs, Plants, Herbal Teas, Medicines, Elixirs*

### GREENE

**Planet Earth Diversified**   
165 Earth Way Drive  
Stanardsville

Michael Clark  
(434) 985-3570  
specials@planetearthdiversified.com  
https://specials.planearthdiversified.com

Sells at Cville City Market, Forest Lakes Farmers Markets, CSA, online, by phone, retailers, restaurants  
*Seasonal Produce, Micro-Greens, Herbs, Edible Flowers, Eggs, Rosemary, Wreaths, Jams, Jellies, Sauces, Pestos*

### LOUISA

**Forrest Green Farm**   
2317 Evergreen Road  
Louisa

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

Sells on-site (Thurs-Sun 9-5 PM year-round), online, wholesale, restaurants and retail stores (see specific stores on FGF website)  
*Culinary/Medicinal Herbs, Vegetable & Flower Plants, Dried Herbal Teas, Dips, Seasonings, Pastured Eggs, Poultry, Grass-Fed Beef, Winter CSA, Workshops*

**Garden Medicinals and Culinaries**   
237 Bakers Branch Rd  
Louisa

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

**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 Apples, Asparagus, Berries, Wine Grapes)*

**Gathered Threads**   
1127 Jennys Creek Road  
Roseland

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

Sells On-Farm, CSA, restaurants & retailers, and other local venues  
*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 AM-5 PM, Online Orders Available  
*Seasonal U-Pick Blackberries (U-Pick Season Hours: 9 AM-5 PM), Jams, Jellies and Honey. "True to the Fruit" Wines & Authentic Honey Meads. Annual Blackberry Harvest and Music Festival first Saturday in August. First Annual Honey Blooms and Blossoms Festival June 1st.*

**Ula Tortilla**   
274 Shannon Farm Lane  
Afton

Stephanie Murray  
(434) 509-6439  
orders@ulatortilla.com  
Ulatortilla.com

Sells at Nelson County Farmers Market, Rebecca's Natural Foods, Timbercreek Market, Whole Foods, Crozet Great Value, and other local retailers  
*Fresh, organic corn tortillas, and small batch chips*

**Virginia Vinegar Works**   
1234 Mayo Creek Lane  
Wingina

Steph & Jay Rostow  
(434) 953-6232  
www.virginiavinegarworks.com

Provides vinegar to restaurants, grocery and specialty food stores.  
*Virginia Vinegar Works specializes in the production of red and white wine vinegar, malt vinegar and fruit vinegar using the traditional Orleans method which results in a superior nose, color and taste. We source local raw materials for crafting our vinegar*



**Woodson's Mill**   
3211 Lowesville Road  
Roseland

Will Brockenbrough  
(804) 803-1794  
grits@woodsonsmill.com  
www.woodsonsmill.com

Check website for list of local retailers and summer hours  
*Stone-ground, heirloom, non-GMO Grits, Cornmeal, Flours and Mixes*



## Dinner in July

### From Atelier Farm

*The whole point of the dish is to pop warm cherry tomatoes in your mouth—you can tell how sunny it has been that week by how sweet the tomatoes are. The flavor of the dish stands on the flavor of its basic ingredients, which is why I like it, as I really feel as though I'm savoring the farm.*

#### INGREDIENTS, QUANTITIES BY FEEL:

**Summer Squash**  
**Cherry Tomatoes**  
Basil  
Garlic  
Salt  
Olive Oil

**PASTA:** Spiralize summer squash into noodles using a spiralizer. Heat skillet to medium heat and add two teaspoons of olive oil. Toss in squash noodles and saute for several minutes until they become soft.

**SAUCE:** In another skillet, warm over low-medium heat: whole cherry tomatoes (cut some of the largest cherry tomatoes in half for a bit of saucy-ness), ripped basil and minced garlic. Stir to mix ingredients and warm through.

After warming, add olive oil and salt to taste and mix with the squash noodles. Enjoy!



Photo courtesy Atelier Farm





## 2019 Regional Events

Visit [www.pecva.org/events](http://www.pecva.org/events) for more information on regional events throughout the year!

|   |  |   |
|---|--|---|
| <b>Loudoun Farm Tour</b><br>May 18-19                               | <b>Loudoun County Fair</b><br>July 23-28         | <b>PEC Annual Meeting</b><br>Fall 2019 (date TBD)       |
| <b>PEC Sunset Safari: The Final Year of Summer Safari</b><br>June 8 | <b>Albemarle County Fair</b><br>July 25-27       | <b>State Fair of Virginia</b><br>September 27-October 6 |
| <b>Orange County Fair</b><br>June 19-22                             | <b>Taste of the Mountains</b><br>August 31       | <b>Rappahannock County Farm Tour</b><br>September 28-29 |
| <b>Madison County Fair</b><br>July 17-20                            | <b>Culpeper Farm Tour</b><br>September 21-22     | <b>Fall Fiber Festival</b><br>October 5-6               |
| <b>Charlottesville Restaurant Week</b><br>July 13-20                | <b>Heritage Harvest Festival</b><br>September 21 | <b>Fauquier Farm Tour</b><br>October 12                 |

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The developers of this guide do not have the capacity to independently verify all of the information presented here. Contributors to the guide are responsible for its content.

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