

# BUY FRESH BUY LOCAL

FRESH FOODS FROM LOUDOUN COUNTY'S FAMILY FARMS

## CSAs (COMMUNITY SUPPORTED AGRICULTURE)

### 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.



#### Bee's Wing Farm

34427 Hollow Oak Road  
Bluemont

Chelsea Belle Graves  
(571) 271-8004  
beeswingfarm@gmail.com  
www.beeswingfarm.com

Sells through CSA, online store, On-site by Appt, Wholesale to designers and florists, Berryville Farmers Market  
*Specialty Cut Flowers, Floral Design for Weddings and Special Events*

#### Catoctin Creamery

17434 Canby Road  
Leesburg

Erin Walter  
(540) 441-3251  
contact@catocctincreamery.com  
www.catocctincreamery.com

Sells at Farmers Markets, Cheese CSA, Local Retailers and Restaurants

*Variety of Artisan Cheeses, Fresh Chevre, Herb Chevre, Feta, Aged Goat Cheeses, Goat Milk Caramel*

#### Day Spring Farm

21388 Steptoe Hill Rd  
Middleburg

Sean & Jessie Baker  
(540) 687-6036  
dayspring.farm@hotmail.com  
www.dayspringfarmva.com

Full diet CSA (Meat, veggie, milk and egg). Farm store open for pick up and sales Thursday 2-4, Saturday 3-5 or by appointment.

*Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, Milk Share. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.*

#### East Lynn Farm

19955 Airmont Road  
Round Hill

Mollie Madison  
(571) 257-4243  
locallygrownva@eastlynnfarm.com  
www.eastlynnfarm.com

Sells through CSA

*U-Pick CSA Program: vegetables, herbs, flowers, fruits, free-range eggs. 100% Pasture-Raised Beef and Lamb, Hay, Firewood, and Wool also available. Kosher and Halaal Meat Available by Request.*

#### George's Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@gmail.com  
georgesmillcheese.com

Sells at self service farm store open 24/7 year round, Falls Church and Takoma Park farmers markets, CSA, local retailers and restaurants.

*Fresh chevre (plain & flavored), bloomy rind cheeses, feta, raw milk aged cheese, blue cheese, pastured eggs, pastured whey fed pork, goats milk caramel, goats milk soaps, cheese CSA, raw goat milk herdshare*

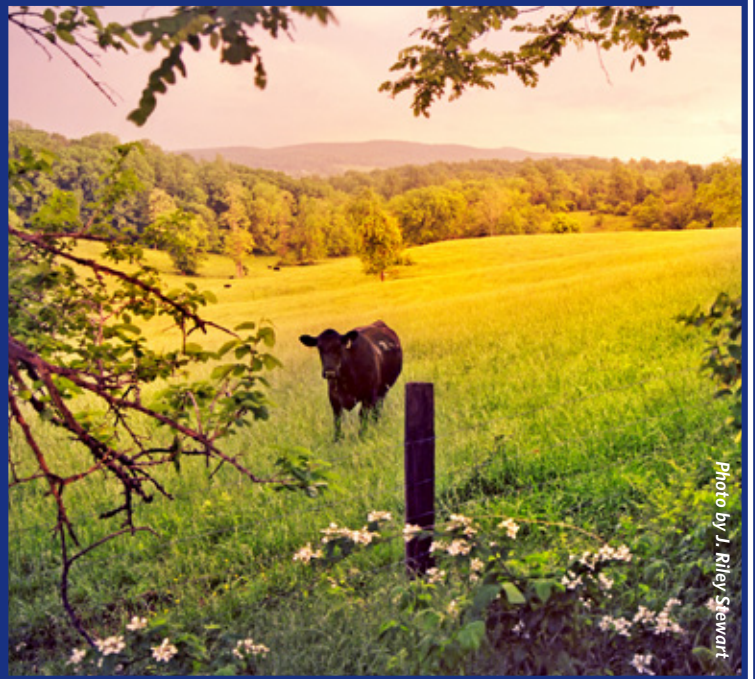


Photo by J. Riley Stewart

#### Great Country Farms

18780 Foggy Bottom Road  
Bluemont

Mark & Kate Zurschmeide  
(540) 554-2073  
askthefarmer@greatcountryfarms.com  
www.greatcountryfarms.com

Sells On-Site Opens April 5th, CSA, U-Pick

*Strawberries, Blueberries, Blackberries, Peaches, Apples, Pumpkins, Honey, Eggs and more*

#### Lily's Garden LLC

18035 Lincoln Road  
Purcellville

Lily Florenz  
(917) 517-3174  
lilysherbogarden@gmail.com

Sells through CSA and local restaurants

*Heirloom Tomatoes, Culinary Herbs, Specialty Salad Greens, Squash, Cucumbers, Peppers and More!*

#### Lost Corner Farm

43702 Hibler Road  
Leesburg

(571) 420-3031  
info@lostcornerfarm.com  
www.lostcornerfarm.com

Pick-up locations: Mom's Apple Pie Leesburg, Occoquan & Round Hill, Times vary for each spot and pick-up day

*Seasonal Fruits and Vegetables, Free-Range Eggs. Co-op add-ons available: Organic Free-Range Chicken, Fresh Bread, monthly Grass-Fed Beef, Wild Caught Alaskan Salmon, Lamb and Pork*

#### Loudoun Beef

PO Box 677  
Middleburg

(240) 271-1045  
LoudounBeef@yahoo.com  
www.LoudounBeef.com

Sells through CSA, Farmers Markets, Delivery (free to Middleburg), Bi-weekly mail order. Visit website for more detail.

*Local Loudoun 100% Grass Fed Beef*

Do you love this guide?

Your support  
makes it possible.

Please show your love by  
becoming a member today!

Visit [pecva.org/donate](http://pecva.org/donate)



Photo by Diana Cowdery

Do you have a local  
farm or food business  
you would like to list  
in this guide?

Visit [www.buylocalvirginia.org](http://www.buylocalvirginia.org) and  
follow the sign-up instructions!





## CSAs (continued)

### Moutoux Orchard

15290 Purcellville Road  
Purcellville

Rob and Maureen Moutoux  
csa@moutouxorchard.com  
www.moutouxorchard.com

On-farm Whole-Diet, Full Year CSA  
*Whole-Diet, Full Year CSA: Fruits, Vegetables, Pastured Eggs, Grass-Fed Meats, Dairy, Grains*

### Potomac Vegetable Farms

38369 John Wolford Road  
Purcellville

Hana Newcomb  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com

Market Style CSA (on-farm),  
Farmstand July-Oct (Thurs-Sun, 10 AM-6:30 PM), Leesburg  
Farmers Markets (Sat)

*Ecologically Grown Vegetables & Herbs; Other local products at farmstand (meat, cheese, flowers, eggs)*

### Second Spring Farm

38205 John Wolford Road  
Purcellville

David Giusti  
(703) 915-2173  
david@secondspringcsa.com  
www.secondspringcsa.com

CSA: Focus on 'staple' vegetables, ecological growing methods only. \$498 for 22 weeks; other size and season options. CSA pickup locations in Leesburg, Ashburn, Purcellville, and around the DC suburbs.

*Tomatoes, Cucumbers, Zucchini, Carrots, Potatoes, Onions, Peppers, Eggplant, Spinach, Lettuce, etc.*

### Spring House Farm

16848 Hamilton Station Road  
Hamilton

Andrew & Liz Crush  
(540) 822-0556  
info@springhouse.farm  
www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

*Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef, Goat, and Lamb, Pasture-Raised Chicken, Eggs, Local Honey, Tricking Springs Dairy and South Mountain Creamery products, other locally-produced items, and Seasonal Vegetables!*

### Stoneybrook Organic Farm and Market

37091 Charlestown Pike  
Hillsboro

Matt Scott  
(703) 622-7526  
www.stoneybrookfarm.org

Sells on-site, roadside stand, CSA  
*Farm: Certified Organic Produce. Farm Market: Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods*

### Tranco Farms Garden

19004 Harmony Church Rd  
Leesburg

Erin Bajada  
(301) 310-5599  
erin@trancofarms.com  
https://erin505.wixsite.com/trancofarmsgardencsa

Sells at Purcellville Farmers Markets, Magnolias at the Mill, Hillbrook Inn, The Bavarian Inn, and in the garden for pick-up.

*Organic, hand-selected, first-choice vegetables for all CSA members and local community: Seasonal Vegetables, Herbs, Cut Flowers, Eggs*

### Wegmeyer Farms

Tyler & Harriet Wegmeyer  
(540) 751-1782  
wegmeyerfarms@yahoo.com  
www.wegmeyerfarms.com

Visit us at one of our three locations!

The Wegmeyer Home Farm at 38299 Hughesville Road, Hamilton  
*U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up*

Wegmeyer Farms at Gilbert's Corner, Intersection of Rt. 15 and Rt. 50

*U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up*

Wegmeyer Farms at Oatlands, 7 miles south of Leesburg on Rt. 15  
*U-Pick Strawberries*

### Willowsford Farm

23595 Founders Drive  
Ashburn

Ashley Swensen  
(571) 297-6900  
market@willowsfordfarm.com  
www.willowsfordfarmcsa.com

Sells at Farm Stand Tues-Wednesday, Sat-Sunday and CSA pickup at the Farm in Ashburn and Aldie  
*Seasonal Produce, Strawberries, Honey, Poultry, Eggs, Pork, Local Grass-Fed Meats, Dairy, Fruit, Baked Goods, Kombucha, Prepared Foods*

## FARMSTANDS

### Butterfly Hill Farm Store

38673 Charles Town Pike  
Waterford

Catie Dutcher  
(703) 475-3011  
catie@butterflyhill.net

Farm Stand open April-Dec

*Alpaca fiber products and local farm products*

### Brossman's Farm Stand

14740 James Monroe Hwy  
Leesburg

Rick & Stephanie Brossman  
(703) 777-4432  
www.brossmansfarm.com

Open daily 9 AM-7 PM,  
Farm Stand and PYO

*Peaches, Nectarines, Sweet Corn, Tomatoes, Melons, Cantaloupes, Strawberries, Pumpkins, Squash, Blueberries, Peppers, Plums*

### Crooked Run Orchard

37883 East Main Street  
Purcellville

Sam & Uta Brown  
(540) 338-6642  
www.crookedrunorchard.com

Sells at farmstand (daily); U-pick (Summer and Fall, see website for availability and hours).

*Asparagus, Cherries, Blackberries, Peaches, Plums, Gooseberries, Pears, Apples, Herbs, Veggies, Pumpkins*

### Day Spring Farm

21388 Steptoe Hill Rd  
Middleburg

Sean & Jessie Baker  
(540) 687-6036  
dayspring.farm@hotmail.com  
www.dayspringfarmva.com

Full diet CSA (Meat, veggie, milk and egg). Farm store open for pick up and sales Thursday 2-4, Saturday 3-5 or by appointment.

*Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, Milk Share. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.*

### Faith Like a Mustard Seed Farm

42906 Lucketts Road  
Leesburg

Patricia Glaeser  
(571) 291-4150  
farmer@FaithLikeAMustardSeedFarm.com  
www.faithlikeamustardseedfarm.com

Sells on-site farm store  
*Loudoun Grown Pasture Raised Lamb, Beef, Chicken. Coffee shop with Baked Goods and Sandwiches on the weekends*

### Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy  
Leesburg

John Whitmore  
(703) 777-2100 (Farm number)  
(703) 771-8982 (Daily recording during season)

farmerjohn@farmerjohnsleesburg.com  
www.farmerjohnsleesburg.com

Sells On-Site Mid June-Thanksgiving, 8 AM-Sunset

*Large Selection of Seasonal Produce, Ethnic Vegetables Greens, Varieties of Peaches, Corn and Tomatoes*

### George's Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@gmail.com  
georgesmillcheese.com

Sells at self service farm store open 24/7 year round, Falls Church and Takoma Park farmers markets, CSA, local retailers and restaurants.

*Fresh chevre (plain & flavored), bloomy rind cheeses, feta, raw milk aged cheese, blue cheese, pastured eggs, pastured whey fed pork, goats milk caramel, goats milk soaps, cheese CSA.*

### Homestead 1870 Farm

12117 Harpers Ferry Road  
Hillsboro

(540) 751-8088  
info@homestead1870.com  
www.homestead1870.com

Sells on-site and at farmers market 7 AM-9 PM

*Homemade jellies and jams, sodas, eggs, baked goods, and other local farm products.*

### Long Stone Farm Stand

38212 Long Lane  
Lovettsville

Casey & Justin Wisch  
(540) 454-2505  
info@longstonefarmva.com  
www.longstonefarmva.com

Buy where your food is produced. Open year round 7 AM-9 PM. We are a self-serve honor system store—please visit at your convenience.

*We sell individual cuts of pastured pork, grass-fed beef, chicken and duck eggs, small batch salamis.*

### Paige's Pit Stop—Farm Store

39810 Charles Town Pike  
Waterford

Paige Critchley  
(703) 727-2395  
PaigeCritchley@aol.com

Located in the Green Barn on the Animal Shelter access road at the corner of Rt. 9 & Rt. 704

*Local Meats, Chicken & Duck Eggs, Jams, Salsas, Local Honey, Produce (in-season), Baked Goods, Bread & Pies, Baking Mixes, Cider, Pickled Items, BBQ Sauces, Fudge*



### Potomac Vegetable Farms

38369 John Wolford Road  
Purcellville

Hana Newcomb  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com

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16848 Hamilton Station Road  
Hamilton

Andrew & Liz Crush  
(540) 822-0556  
info@springhouse.farm  
www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

*Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef, Goat, and Lamb, Pasture-Raised Chicken, Eggs, and Local Honey, Tricking Springs Dairy products, Seasonal Vegetables!*

### Stoneybrook Organic Farm and Market

37091 Charlestown Pike  
Hillsboro

Matt Scott  
(703) 622-7526  
www.stoneybrookfarm.org

Sells on-site, roadside stand, CSA  
*Farm: Certified Organic Produce. Farm Market: Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods*

### Willowsford Farm

23595 Founders Drive  
Ashburn

Ashley Swensen  
(571) 297-6900  
market@willowsfordfarm.com  
www.willowsfordfarmcsa.com

Sells at Farm Stand Tues-Wednesday, Sat-Sunday and CSA pickup at the Farm in Ashburn and Aldie

*Seasonal Produce, Strawberries, Honey, Poultry, Eggs, Pork, Local Grass-Fed Meats, Dairy, Fruit, Baked Goods, Kombucha, Prepared Foods*



## Community Supported Agriculture

Community Supported Agriculture (or CSA) is a way for your family to get your weekly produce and other farm products while directly supporting a local farm at a time when they need it most. A family signs up for a CSA share at the beginning of a growing season. Since the farm receives the payment upfront, they are immediately able to invest in the seeds, equipment, and other materials needed to launch their production for the season. In return, your family receives a box of farm fresh products each week of the growing season (anywhere between 20 and 25 weeks), to be picked up either on-farm or at specific drop-off locations. The variety of products you receive each week changes throughout the season, and many farms offer recipes for less familiar items.

Sign Up → Pick Up → Eat up!



## Time to plant your garden!

Order seeds through Southern Exposure Seed Exchange and support PEC.

30% 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)



# Goat Cheese Egg Melt

from Catoctin Creamery

INGREDIENTS:

- 2 eggs
- 1 tablespoon butter
- 1 tablespoon milk
- 1 tablespoon basil
- 1/2 teaspoon salt and pepper
- 1 clove of garlic
- 2 ounces of goat cheese

Beat together 2 eggs, 1 tablespoon of milk and a little salt and pepper.

In a small pan, melt 1 tablespoon of butter. Add a clove of fresh garlic pressed and 1 tablespoon of basil once cooked a little, maybe 20 seconds (Note: can add any other vegetables or cooked meat that you like at this time – I like to add a little cooked ham most of the time)

Then add the egg and milk mixture above.

Once bubbly but when the eggs are still liquid, add 2 ounces of chevre goat cheese, and mix together. Once the eggs are fully cooked, take off the heat and eat!



Photo by Chelsea Belle Graves

by Mitra Kashani

Everyone needs a little soul food, and that's just what Bee's Wing Farm provides! Nestled in the valleys of Bluemont, Virginia, Bee's Wing Farm is a newly blossoming flower farm owned and operated by Chelsea Belle Graves.

Chelsea is a young and hopeful farmer with over ten years of experience tending to the earth. With the help of her parents and husband, Chelsea brought Bee's Wing Farm to life at her childhood home in Bluemont in 2014, and now grows over 40 varieties of flowers, berries, herbs, and greenery, and creates hand-curated bouquets for every occasion.

Originally, Chelsea had aspirations to become a vegetable grower, but later realized that with flowers, "... I was nourishing a different part of people. I tell folks we're selling soul food...they recognize that their eyes and their heart need to feast on that. I got over not growing carrots anymore."

Bee's Wing Farm uses all organic and

gentle practices in their growing, stating "in an effort to care for and respect the land we do not use any synthetic pesticides or herbicides. We know that the soil is the soul of our farm and care for it through cover cropping, compost and integrating our livestock and cropping systems."

The farm also houses a walk-in cooler, allowing customers the opportunity to experience flowers that are picked at their peak freshness. There are a variety of ways to experience the blooms of Bee's Wing Farm: as a bride or groom on your wedding day, as a CSA share member where you receive a fresh bouquet every week, at a local farmers market (this summer, the farm will be tabeling at Reston and Berrysville farmers markets) or at a local wholesale shop, like Jenny's Salon or Petite LouLou.

As Chelsea mentioned, "When you're choosing local, you're supporting people living the dream, helping them sustain this life whether its through a \$2 stem at a farmers market or a CSA share."



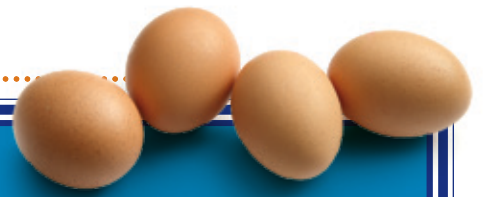
Photo by Erin Walter

## 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, Loudoun farmers and farmers markets offer an even broader variety of produce to pick from. Explore your farmers' websites and other online sites to find recipes that might appeal to your family.





# FARMS

**A Dozen Eggs LLC**  
 37938 Charles Town Pike  
 Purcellville  
 Belinda Moh  
 (703) 829-2317  
 info@pastureraisedeggs.com  
 Sells on-site and delivery  
*Pastured Chicken/Pork/Eggs, Grass-Fed Beef, Cheeses, Butter, Honey, Thanksgiving Turkeys. Eggs available 24hrs/day 7 days/week*

**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.*

**Abernethy and Spencer Greenhouses**  
 18035 Lincoln Road  
 Purcellville  
 (540) 338-9118  
 info@abernethyspencer.com  
 abernethyspencer.com  
 Sells on site Mon-Sat  
 9 AM-5 PM, Sundays 10 AM-4 PM  
 March thru December  
*Eggs, Vegetables, Plants, Annuals, Perennials, Trees, Shrubs, Organic Supplies*

**Allder School Berries**  
 37825 Allder School Road  
 Purcellville  
 Warren Howell  
 (540) 454-6488  
 allder.school@gmail.com  
 Sells at Leesburg Wednesday & Saturday Farmers Markets  
*Certified Naturally Grown Strawberries, Raspberries (both black and red), Blackberries, Blueberries, Figs, Asparagus, Tomatoes, Roasted Peppers, Cantaloupes and Watermelons, Container and In-Ground Edible Plants, ginger, turmeric, lauki, okra, Indian eggplant, lemongrass, bitter melon and other Indian and SE Asian vegetables.*

**BARC Croft Farm**  
 16087 Hamilton Station Road  
 Waterford  
 (703) 405-7214  
 BARC Croft farm@gmail.com  
 By appointment  
*Honey and Lamb, Registered Lambs and Breeding stock*

**Bay Haven Farm, LLC**  
 19028 Sullystone Lane  
 Round Hill  
 Anna Cohen  
 (703) 401-4054  
 acohen@bayhavenfarm.com  
 www.bayhavenfarm.com  
 Sells on-site by appt  
*Eggs, Thanksgiving Turkeys, Grass-Fed Beef*

**Beucaire Farm**  
 Purcellville  
 Irene & Jim Mandracchia  
 (540) 751-0104  
 idmandracchia@aol.com  
 Sells from the farm by appointment  
*Lamb, Tunis wool, yarn, roving and pelts, and chicken eggs*

**Bee's Wing Farm**  
 34427 Hollow Oak Road  
 Bluemont  
 Chelsea Belle Graves  
 (571) 271-8004  
 beeswingfarm@gmail.com  
 www.beeswingfarm.com  
 Sells through CSA, Online Store, On-site by Appt, wholesale to designers and florists, Berryville Burke Farmers Market  
*Specialty Cut Flowers, Floral Design for Weddings and Special Events*

**Beesburg of Leesburg**  
 15301 Limestone School Road  
 Leesburg  
 Jesse Vaughn  
 (571) 882-2874  
 www.beesburgofleesburg.com  
 Sells Online; Local Pickup Available  
*Raw Honey, Honey Comb, Wax, Candles, Soaps, Lotions*

**Black Oak Cattle Co. LLC**  
 19028 Sullystone Lane  
 Round Hill  
 Anna Cohen  
 (703) 401-4054  
 info@blackoakcattleco.com  
 Sells On Site; Hillsboro Farmers Market  
*100% Grass-fed Beef. No antibiotics. No hormones.*

**Black Sheep Farm**  
 14605 Chapel Lane  
 Leesburg  
 Martha Polkey  
 (703) 727-5604  
 sheep@budiansky.com  
 www.blacksheepfarmva.com  
 Sells fleeces onsite/web; Lamb Delivered to Butcher For Customers, Finished Lamb available in early summer  
*Natural Lamb for the Freezer, Merino Fleeces (white and colored), Tanned Sheepskins, Fine-Wool Roving, Breeding Stock*

**Blackwater Beef**  
 23318 Foxcroft Road  
 Middleburg  
 Emily Miller  
 (540) 359-9133  
 emiller@blackwaterbeef.com  
 www.blackwaterbeef.com  
 Products sells online direct, on-site by appointment, Farmers Markets, Local Retailers, Prepared foods through Blackwater Beef Food Truck to include burgers, all beef hot dogs, chili, cowboy cheesesteak, steak tips and more.  
*Pasture-raised 100% Black Angus beef, grain finished*

**Blackwood Farm**  
 20707 St. Louis Road  
 Purcellville  
 Brad & Sue Toohill  
 (540) 338-2486  
 Sells on Thursdays at Purcellville Farmers Market  
*Honey, Eggs, Beeswax Candles, Lip Balm, Soap*

**BLE-COR Farm**  
 12048 Harpers Ferry  
 Purcellville  
 Robert & Dawn Blevins  
 (540) 668-6992 or (304) 671-3537  
 blecor.weebly.com  
 Sells on-site  
*Beef by the Quarter, Half or Whole*

**Breezy Meadow Farms**  
 13530 Breezy Meadow Lane  
 Lovettsville  
 Jeff Boogaard  
 TalkToUs@BreezyMeadowFarms.com  
 www.BreezyMeadowFarms.com  
 Sells through CSA, on farm, Farmers Markets (Leesburg Reston, Crystal City, Dupont Circle, Takoma Park)  
*Grass fed Water Buffalo, Chicken, Pork and Rabbit. Extensive list of value-added products including meat pies, stocks, soups and chilis. A complete menu can be found on our website.*

Cheese & Dairy Specialty Products  
 Meat Produce  
 Poultry/Eggs U-Pick  
 Fruit

**Brossman's Farm Stand**  
 14740 James Monroe Hwy  
 Leesburg  
 Rick & Stephanie Brossman  
 (703) 777-4432  
 www.brossmansfarm.com  
 Open daily 9 AM-7 PM, Farm Stand and PYO  
*Peaches, Nectarines, Sweet Corn, Tomatoes, Melons, Cantaloupes, Strawberries, Pumpkins, Squash, Blueberries, Peppers, Plums*

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 17434 Canby Road  
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 Erin Walter  
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 contact@catoctincreamery.com  
 www.catoctincreamery.com  
 Sells at Farmers Markets, Cheese CSA, Local Retailers and Restaurants  
*Variety of Artisan Cheeses, Fresh Chevre, Herb Chevre, Feta, Aged Goat Cheeses, Goat Milk Caramel*

**Commonwealth Farms**  
 36625 Shoemaker School Road  
 Purcellville  
 (540) 454-6403  
 dlohmann3@aol.com  
 Sells on-site by appointment only  
*Natural Organic Beef, Poultry, Pork, Duck Chicken Eggs, Raw Milk for Home or Restaurant. Some Items Seasonal*

**Creek Crossing Farm and Bed & Breakfast**  
 37768 Chappelle Hill Road  
 Lincoln  
 Barbara Baroody  
 creekcrossingfarm@comcast.net  
 www.creekcrossingfarm.com  
 Sells at the farm  
*Organic Blueberries; Tomatoes, Cucumbers, Peppers, Green Beans; Free Range Organic Eggs*

**Crooked Run Orchard**  
 37883 East Main Street  
 Purcellville  
 Sam & Uta Brown  
 (540) 338-6642  
 www.crookedrunorchard.com  
 Sells at farmstand (daily); U-pick (Summer and Fall, see website for availability and hours)  
*Asparagus, Cherries, Blackberries, Peaches, Plums, Gooseberries, Pears, Apples, Herbs, Veggies, Pumpkins*

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 Middleburg  
 Sean & Jessie Baker  
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*Pasture-Raised Turkey & Chicken, Grass-Fed Beef, Rabbit, Woodland-Raised Pork, Pasture-Raised Eggs, Milk Share. All Animals Fed Organic, Non-GMO and Soy Free. Also offering Fermented, Soap and Herbal CSA.*

*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** Supplying sweet peaches & nectarines to Wegmans since 2008  
 Batesville, VA

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



## FARMS

### Eagletree Farm

15126 Harrison Hill Lane  
Leesburg

Jeff Judge & Lori McKeever  
(703) 851-0699 (please text)  
lorimckeeper@gmail.com

Sells on the farm  
approximately June-July  
*Blueberries*



### Earth Wind and Fleece

13833 Berlin Turnpike  
Lovettsville

Susan Trask  
(703) 946-7759  
EarthWindandFleece@gmail.com  
EarthWindandFleece.com

On site in studio, at  
Butterfly Hill Farm Store  
*Alpaca fiber, yarn, scarves, hats  
and other fiber products.*



### East Lynn Farm

19955 Airmont Road  
Round Hill

Mollie Madison  
(571) 257-4243  
locallygrownva@eastlynnfarm.com  
www.eastlynnfarm.com

Sells through CSA  
*U-Pick CSA Program: vegetables,  
herbs, flowers, fruits, free-range  
eggs. 100% Pasture-Raised Beef  
and Lamb, Hay, Firewood, and Wool  
also available. Kosher and Halaal  
Meat Available by Request.*



### Edgegrove Farm

15401 Edgegrove Rd  
Hillsboro

Kelley Shreffler  
(440) 645-6676  
farmer@edgegrovefarm.com  
www.edgegrovefarm.com

Sells On farm, preorder pickup  
*Pasture raised, non-GMO Berkshire  
pork, beef, lamb, eggs*



### Endless Summer Harvest

36474 Osburn Road  
Purcellville

Mary Ellen Taylor  
(703) 431-0689  
met.thelettucelady@gmail.com  
www.endlesssummerharvest.com

Sells at Local Farmers Markets,  
Restaurants and Specialty Stores.  
*Hydroponic Gourmet Lettuces, Salad  
Greens, Microgreens, and Culinary  
Herbs available year-round*



### Fair Oaks Farm

23718 New Mountain Road  
Aldie

Mollie Madison  
(571) 257-4243  
locallygrownva@gmail.com

*Pasture-Raised Beef, Lamb, Hay,  
Firewood, Wool. Kosher and Halaal  
Meat Available by Request*



### Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy  
Leesburg

John Whitmore  
(703) 777-2100 (Farm number)  
(703) 771-8982 (Daily  
recording during season)  
farmerjohn@  
farmerjohnsleesburg.com  
www.farmerjohnsleesburg.com

Sells On-Site Mid June-  
Thanksgiving, 8:00 AM-Sunset  
*Large Selection of Seasonal Produce,  
Ethnic Vegetables Greens, Varieties  
of Peaches, Corn and Tomatoes*



### Fields of Athenry Farm Shop

7 W. Washington Street  
Middleburg

Elaine Boland  
(703) 300-5765  
elaine@fieldsofathenryfarm.com  
www.fieldsofathenryfarm.com

Sells On-Site at Farm Shop  
Wednesday 9 AM-4 PM, Thurs-Sat  
9 AM-6 PM, Sunday 10 AM-4 PM,  
Home/Office Delivery

*Beef, Lamb, Pork, Poultry, Turkey,  
Cheese, Vital Choice Salmon/  
Cod, Spices, Bone Broths*



### Fields of Flowers

Patty & Nat Craley  
37879 Allder School Road  
Purcellville

(540) 338-7231  
info@loudounfieldsofflowers.com  
www.loudounfieldsofflowers.com

Sells On-Site Daily 9 AM-6 PM,  
May through October  
*U-Pick Flowers, Herbs, Grasses*



### Fleetwood Farm

23075 Evergreen Mills Road  
Leesburg

Walt Feasel  
(571) 393-1859  
fleetwoodfarm@hotmail.com

Sells on-site by appt only  
*Beef, Pork, Lamb, Chicken, Turkeys, Eggs*



### George's Mill Farm Artisan Cheese, LLC

11873 Georges Mill Road  
Lovettsville

Molly Kroiz  
(571) 442-7444  
georgesmillcheese@gmail.com  
georgesmillcheese.com

Sells at self service farm store open  
24/7 year round, Falls Church and  
Takoma Park farmers markets, CSA,  
local retailers and restaurants.

*Fresh chevre (plain & flavored), bloomy  
rind cheeses, feta, raw milk aged  
cheese, blue cheese, pastured eggs,  
pastured whey fed pork, goats milk  
caramel, goats milk soaps, cheese  
CSA, raw goat milk herdshare*



### Great Country Farms

18780 Foggy Bottom Road  
Bluemont

Mark & Kate Zurschmeide  
(540) 554-2073  
askthefarmer@  
greatcountryfarms.com  
www.greatcountryfarms.com

Sells On-Site  
Opens April 5th, CSA, U-Pick  
*Strawberries, Blueberries,  
Blackberries, Peaches, Apples,  
Pumpkins, Honey, Eggs and more*



### Greenstone Fields

38223 John Wolford Road  
Purcellville

Barbara Lamborne  
greenstone@rstarmail.com  
www.greenstonefields.com

Sells at Falls Church Farmers  
Market, floral design for weddings  
and events, on-farm by appt,  
wholesale to designers and  
florists, and through Potomac  
Vegetable Farms and Willowsford  
Farms' CSA programs.

*Florganically grown Specialty Cut  
Flowers, including annuals, perennials,  
bulbs, woodies and fruiting branches.*



## Willowhawk Farm

by Brittany Croll

As you pull into the gravel driveway leading to Willow Hawk Farm, the sign reads "Caution: animals at play." This intentionally small operation is a labor of love for Ashley and Greg who own the 18-acre farm.

Ashley described herself as a "fiber person" who wanted to try raising sheep. Together she and Greg have embarked on a journey that now includes producing roving (not twisted) yarn typically used by hand spinners, natural and dyed finished (twisted) yarn, fleeces, lamb meat and free-range eggs. The pastured-raised sheep are mostly Romney, which is a "long wool" breed with mild flavored meat. Willow Hawk's flock averages 30-35 ewes, with new lambs each year. In addition to the sheep and their two guardian Great Pyrenees, they have about 18 chickens to produce the eggs and several farm cats that serve as the official greeters.

In addition to the sustainability ethos that Greg and Ashley adhere to, what really sets Willow Hawk Farm apart is their commitment

to community. For the past 17 years Ashley and Greg have served as a host farm for the Temple Hall Non-Owners Sheep Club, which is a Loudoun County 4-H program. As part of this program, the group will learn and experience all things about raising sheep and compete in the Loudoun County Fair in the summer. Many of the kids will participate for multiple years becoming part of Ashley and Greg's extended family.

To experience Willow Hawk Farm firsthand, attend their Spring and Fall Farm Days. Ashley conducts spinning and dyeing demos, enthusiastically explains the in-depth hand dyeing process, the young lambs are in pens for visitors to pet, and the 4-H kids provide tours highlighting the bank barn which is built into the hillside on the property. They also make sure that the tractor is out for visitors to sit on, which is usually a favorite activity.

When asked what is one thing Greg and Ashley would want people to know about their farm, they replied nearly simultaneously, "We have happy lambs!"

### Grange and Grub

14809 Purcellville Road  
Purcellville, VA 20132

Miles and Justine Cowan  
(540) 668-9828  
jcowan@grangeandgrub.com  
mcowan@grangeandgrub.com  
www.grangeandgrub.com  
Facebook: GrangeandGrub

Sells On-Site by Appt. Book  
our food trailer for large  
events and/or check Facebook  
to find where we are!

*Free-Range Eggs; Pastured Chicken  
& Pork; Pastured Holiday Turkey;  
Grass-Fed Beef (1/4, 1/2 and whole  
steers), Lamb, Goat; Ready to eat  
food / meals to go. Animals are non-  
GMO, antibiotic and hormone free.*



### Higgly Farm

35283 Hillock Lane  
Round Hill

CarlaGay Higgins  
(703) 587-5196  
higglyfarm@rstarmail.com  
www.higglyfarm.com

Sells on-site by appt  
*Free-range oversized brown chicken  
eggs and Guinea eggs, champion  
alpacas for breeding and sale,  
alpaca fleece toys for pets*



### Little Stream Farm LLC

13420 Stream Farm Lane  
Lucketts

Andrew Presgraves  
(703) 862-4838  
littlestreamfarmllc@aol.com  
Call for an appointment  
*Pasture Raised Eggs, Asparagus,  
Veggies from the greenhouse*



### Locust Hill Farm LLC

P.O. Box 247  
Middleburg

Michael Webert  
(703) 906-4667  
locusthillangus1@gmail.com

Direct Sales (call or email  
for product availability)  
*Natural Angus Beef, Hay, Small Grains*



### Homestead 1870 Farm

12117 Harpers Ferry Road  
Hillsboro

(540) 751-8088  
info@homestead1870.com  
www.homestead1870.com

Sells on-site and at farmers  
market 7 AM-9 AM  
*Homemade jellies and jams,  
sodas, eggs, baked goods, and  
other local farm products.*



### Lily's Garden LLC

18035 Lincoln Road  
Purcellville

Lily Florenz  
(917) 517-3174  
lilysherbgarden@gmail.com

Sells through CSA and  
local restaurants  
*Heirloom Tomatoes,  
Culinary Herbs, Specialty  
Salad Greens,  
Squash, Cucumbers,  
Peppers and More!*



### Harper's Ferry Family Farm

13471 Harpers Ferry Road  
Purcellville

Linna Walz  
(540) 751-8150  
Find us on Facebook!

Sells at Leesburg Farmers Market  
(all year), One Loudoun Farmers  
Market (all year), Cascades  
Farmers Market (May-Oct)  
*Organic multiple-colored chicken  
eggs, Organic (no chemicals)  
chicken poultry, Organic (no  
chemicals) turkeys (seasonal).*





**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



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

food, in 2018. LHR serves many individuals and families in 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

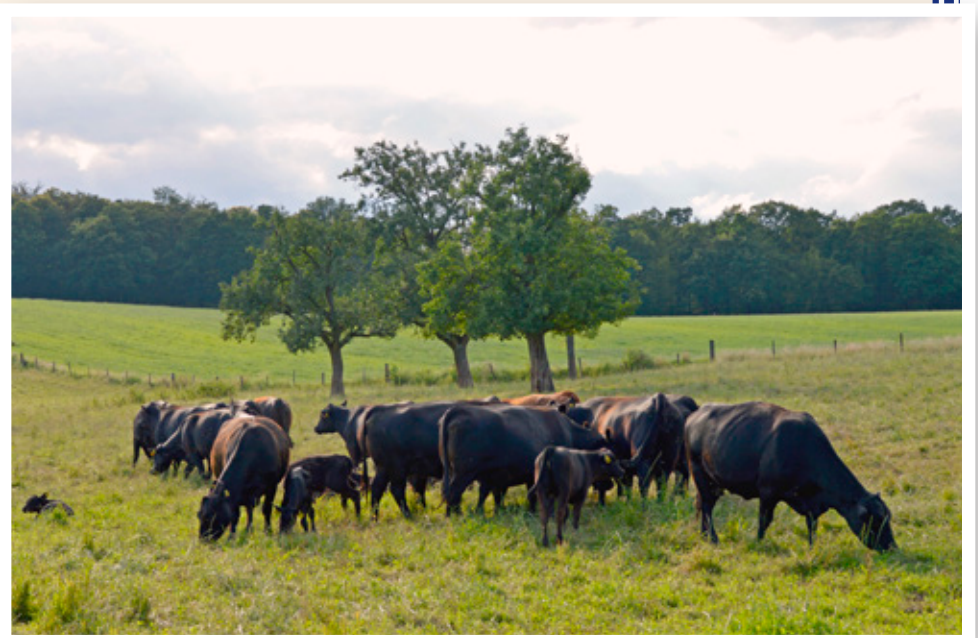
By Kristen Markley with Health Care Without Harm and Jessica Palmer with Piedmont Environmental Council

**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** 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 Market-Maker. 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 Market-Maker 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)



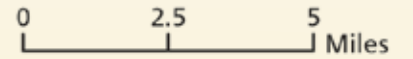
**Flavor of the Piedmont**  
The Barn at Lord Fairfax Community College  
September 5th & 8th • Warrenton  
[www.pecva.com/events](http://www.pecva.com/events)



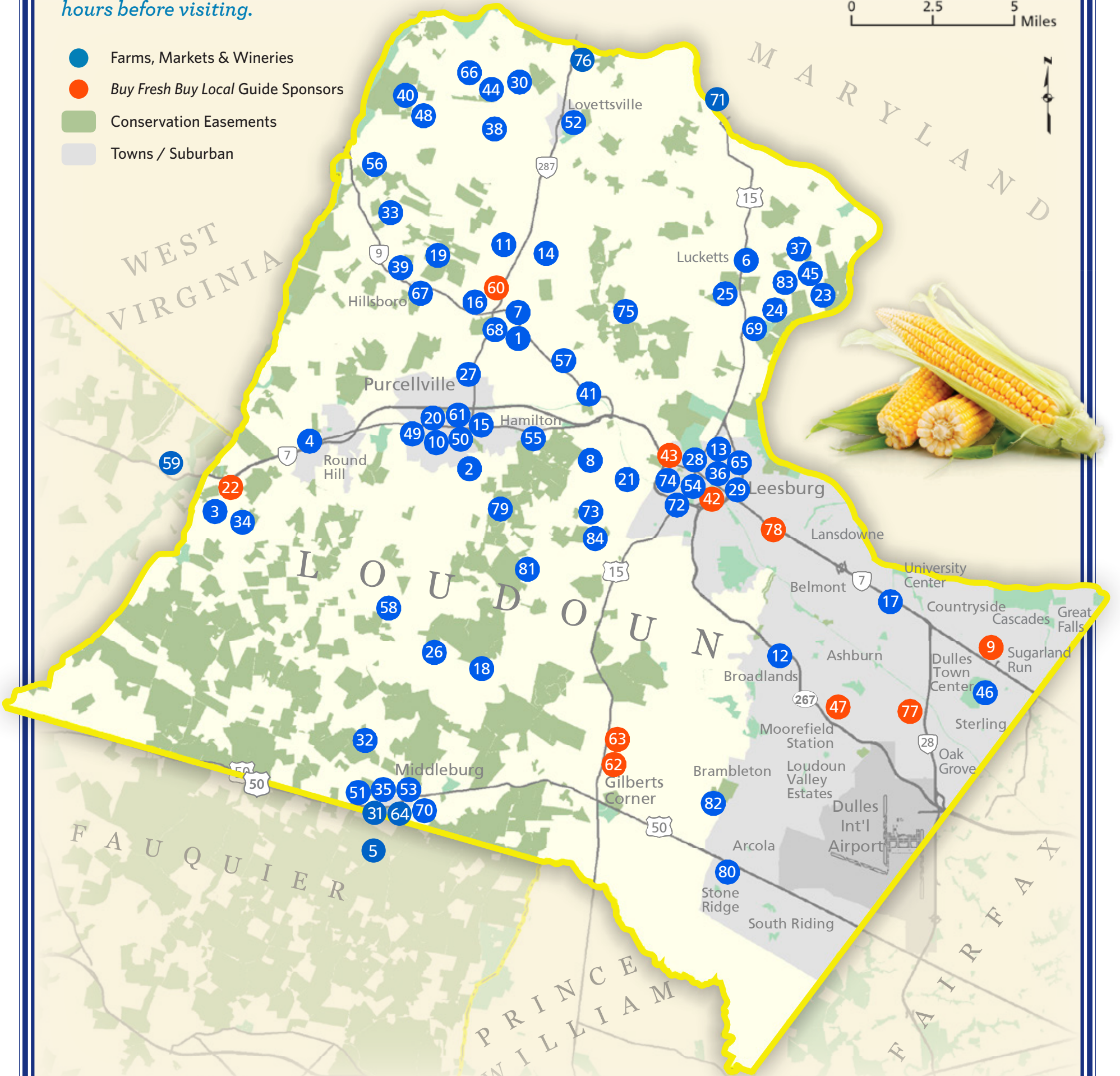
# Loudoun County



Please check with farms for hours before visiting.



- Farms, Markets & Wineries
- Buy Fresh Buy Local Guide Sponsors
- Conservation Easements
- Towns / Suburban



- |  |  |  |  |  |
|--|--|--|--|--|
| <ul style="list-style-type: none"> <li>1 8 Chains North Winery</li> <li>2 Abernathy and Spencer Greenhouses 3 Bluemont Vineyard</li> <li>4 Bogati Bodega and Winery</li> <li>5 Boxwood Estate Winery</li> <li>6 Brossman's Farm Stand</li> <li>7 Butterfly Hill Farm Store</li> <li>8 Casanel Vineyards</li> <li>9 <b>Cascades Sunday Farmers Market (Year-round)</b></li> <li>10 Catoctin Creek Distilling Company</li> <li>11 Catoctin Creek Winery</li> <li>12 Clydes at Willow Creek Farm</li> <li>13 Cocina on Main</li> <li>14 Corcoran Vineyards &amp; Cider</li> <li>15 Crooked Run Orchard</li> <li>16 Crushed Cellars Winery</li> <li>17 D.C. Prime Steaks &amp; Lobsters</li> <li>18 Day Spring Farm</li> </ul> | <ul style="list-style-type: none"> <li>19 Doukenie Winery</li> <li>20 Dragon Hops Brewing</li> <li>21 Dry Mill Vineyards &amp; Winery</li> <li>22 <b>E. E. Lake General Store Farmers Market (Indoor Market)</b></li> <li>23 Eagletree Farm and Vineyard</li> <li>24 Fabbiosi Cellars</li> <li>25 Farmer John's Fruit and Vegetable Market</li> <li>26 Fields of Athenry Farm</li> <li>27 Fields of Flowers</li> <li>28 Fireworks Pizza</li> <li>29 For Goodness Sake Natural Foods</li> <li>30 Georges Mill Farm Artisan Cheese, LLC</li> <li>31 Gold Cup Wine Bar</li> <li>32 Goodstone Inn &amp; Restaurant</li> <li>33 Grandale Vintner's Table</li> <li>34 Great Country Farms</li> </ul> | <ul style="list-style-type: none"> <li>35 Harriman's Virginia Piedmont Grill</li> <li>36 Healthy by Nature</li> <li>37 Hidden Brook Winery</li> <li>38 Hiddencroft Vineyards</li> <li>39 Hillsborough Vineyards</li> <li>40 Homestead 1870 Farm</li> <li>41 Hunters Run Winery</li> <li>42 <b>Leesburg Saturday Market (Year-round)</b></li> <li>43 <b>Lightfoot Restaurant</b></li> <li>44 Long Stone Farm</li> <li>45 Lost Creek Vineyards &amp; Winery</li> <li>46 Loudoun Heritage Farm Museum</li> <li>47 <b>Loudoun Station Saturday Farmers Market</b></li> <li>48 Maggie Malick Wine Caves</li> <li>49 Magnolias at the Mill</li> <li>50 Market Burger Fries and Shakes</li> </ul> | <ul style="list-style-type: none"> <li>51 Market Salamander</li> <li>52 Market Table Bistro</li> <li>53 Middleburg Community Farmers Market</li> <li>54 Mom's Apple Pie</li> <li>55 Natural Mercantile of Hamilton, Inc.</li> <li>56 Notaviva Vineyards</li> <li>57 Paige's Pit Stop - Produce</li> <li>58 Philomont General Store</li> <li>59 Pine Grove Restaurant</li> <li>60 <b>Potomac Vegetable Farms</b></li> <li>61 Purcellville Farmers Market</li> <li>62 <b>Quattro Goomba's Brewery</b></li> <li>63 <b>Quattro Goomba's Winery</b></li> <li>64 Side Saddle Cafe</li> <li>65 South Street Under Deli &amp; Bakery</li> <li>66 Spring House Farm</li> <li>67 Stonybrook Organic Farm and Market</li> </ul> | <ul style="list-style-type: none"> <li>68 Sunset Hills Vineyard. LLC</li> <li>69 Temple Hall Farm</li> <li>70 The Red Fox Inn &amp; Tavern</li> <li>71 The Restaurant at Patowmack Farm</li> <li>72 The Wine Kitchen</li> <li>73 Tranco Farms Garden</li> <li>74 Tuscarora Mill</li> <li>75 Village Winery &amp; Farm Market</li> <li>76 WeatherLea Farm &amp; Vineyard</li> <li>77 <b>Wegmans Dulles</b></li> <li>78 <b>Wegmans Leesburg</b></li> <li>79 Wegmeyer Farms</li> <li>80 Wellness Connection Farmers Market</li> <li>81 Willowcroft Farm Vineyards</li> <li>82 Willowsford Farm</li> <li>83 Winery 32</li> <li>84 Zephaniah Farm Vineyard</li> </ul> |
|--|--|--|--|--|



# FARMS

**Lost Corner Farm**   
43702 Hibler Road  
Leesburg

(571) 420-3031  
info@lostcornerfarm.com  
www.lostcornerfarm.com

Pick-up locations: Mom's Apple Pie Leesburg, Occoquan & Round Hill, Times vary for each spot and pick-up day


*Seasonal Fruits and Vegetables, Free-Range Eggs. Co-op add-ons available: Organic Free-Range Chicken, Fresh Bread, monthly Grass-Fed Beef, Wild Caught Alaskan Salmon, Lamb and Pork*

**Loudoun Beef**   
P.O. Box 677  
Middleburg

(240) 271-1045  
LoudounBeef@yahoo.com  
www.LoudounBeef.com


Sells through CSA, Farmers Markets, Delivery (free to Middleburg), Bi-weekly Mail Order. Visit website for more detail.

*Local Loudoun 100% Grass Fed Beef*

**Lowlands Farm**   
21344 Steptoe Hill Road  
Middleburg


Rick & Karen Lowe  
(540) 687-6923  
lowlandfarm@aol.com  
www.thehuntbox.com

Sells On-Site by Appointment Only; On-Farm Vacation Rental  
*Locally Grown and Prepared Herbal and Fruited Honeys, Herbal Wine Vinegars and Dried Herb Blends*

**Meadowview Farmstead**   
Purcellville

Meredith Kope  
(540) 751-8121  
meadowviewfarmstead@gmail.com  
www.meadowviewfarmstead.com  
Facebook: MeadowviewFarmstead

Sells on-site, restaurants  
*Meat CSA, Pork, Chicken, Turkey, Cut Flowers, Herbs*

**Milcreek Farm**   
37964 Long Lane  
Lovettsville

Donald Ulmer  
(540) 822-4181  
milcrk@aol.com  
milcreekfarm.com


Sells at LVHMC markets (Leesburg Saturday and Cascades Sunday) and on-farm by appt.

*Grass & Grain-Fed Beef, Lamb, Goat (retail cuts, 1/4's, 1/2's or whole), Pasture Chicken, Turkey and Eggs*

**Mill Road Farm**   
19440 Dunlop Mill Road  
Leesburg


Chris Hatch  
(703) 777-1356  
beefhatch@aol.com

Sells at Leesburg Saturday Farmers Market, Cascade Farmers Market  
*Grass-Fed Angus Beef, Pastured Lamb*

**Mountain View Farm at BRCS**   
11661 Harpers Ferry Road  
Purcellville


Shawna DeWitt & Attila Agoston  
(571) 271-2136  
mvorganics@gmail.com  
Instagram: @mountainvfarm

Sells at Farmers Markets (Penn Quarter, 14th and U, and Bloomingdale), restaurants, on-site by special arrangement  
*Certified Organic Produce*

**Moutoux Orchard**   
15290 Purcellville Road  
Purcellville

Rob and Maureen Moutoux  
csa@moutouxorchard.com  
www.moutouxorchard.com

On-farm Whole Diet, Full Year CSA  
*Whole-Diet, Full Year CSA: Fruits, Vegetables, Pastured Eggs, Grass-Fed Meats, Dairy, Grains*

**New Asbury Farm**   
41469 Springvalley Lane  
Leesburg

Bill & Joan Baker  
(703) 542-6226  
info@newasburyfarm.com  
www.newasburyfarm.com

New Asbury Farm Lamb available on the farm, at Paige's Pit Stop in Hamilton, and at the Willowsford Farm Stand in Ashburn

*Sweet and Mild Pasture-Raised Lamb— No growth hormones or antibiotics. Discount for Whole or Half Freezer Lamb. No live lamb sales.*

**North Fork Fields**   
36715 North Fork Road  
Purcellville

Sharon DiRenzo  
(703) 346-6117  
direnzos510@gmail.com  
www.northforkfields.com

Sells on the farm by appointment

*Certified Humane Producer selling pastured, organic Chicken Eggs and Heritage Turkeys, Duck Eggs, Free-Range, Grass fed Hormone and Antibiotic Free Angus Beef*

**Oak Spring Dairy**   
8370 Oak Spring Road  
Upperville


Allen Bassler  
(540) 592-3559  
oakspringdairy@aol.com

Sells at Marshall IGA and Local Farmers Markets  
*25 Varieties of Cheeses*

**Oakland Green Farm and Bed & Breakfast**   
PO Box 100, Lincoln  
Sara Brown

(540) 338-7628  
www.oaklandgreen.com


Sells on-site by appt, limited delivery available; Great Country Farms Store, Philomont Store  
*Naturally Raised Angus Beef available by the cut, quarter, or half*

**Old Apple Valley Farms**   
18260 Calumet Lane  
Round Hill

Joe & Chery  
(540) 554-2498  
Joseph@Guirrieri.com  
www.OldAppleValleyFarms.com

Online 24/7, Non-CSA We use mailing lists to notify customers by email when each Vegetable/ Fruit is ripe. Some U-Pick, some that We-Pick for you.

*Asparagus, Blueberries, Tomatoes, Green Beans, Corn, Peppers, Squash, Apples, Peaches, Pears, Plums, Figs, Chestnuts*

**Paige's Pit Stop**   
39810 Charles Town Pike  
Waterford

Paige Critchley  
(703) 727-2395  
PaigeCritchley@aol.com


Located in the Green Barn on the Animal Shelter access road at the corner of Rt. 9 & Rt. 704  
*Local Meats, Chicken & Duck Eggs, Jams, Salsas, Local Honey, Produce (in-season), Baked Goods, Bread & Pies, Baking Mixes, Cider, Pickled Items, BBQ Sauces, Fudge*

**Patowmack Farm**   
42461 Lovettsville Road  
Lovettsville

Beverly Morton Billand  
(540) 822-9017  
info@patowmackfarm.com  
www.patowmackfarm.com

Sells through on-farm retail market by appt. See website for restaurant hours

*Seasonal Produce and Restaurant. Certified Naturally Grown.*

**Potomac Vegetable Farms**   
38369 John Wolford Road  
Purcellville

Hana Newcomb  
hana@potomacvegetablefarms.com  
www.potomacvegetablefarms.com

Market Style CSA (on-farm), Farmstand July-Oct (Thurs-Sun, 10 AM-6:30 PM), Leesburg Farmers Markets (Sat)

*Ecologically Grown Vegetables & Herbs; Other local products at farmstand (meat, cheese, flowers, eggs)*

**Second Spring Farm**   
38205 John Wolford Road  
Purcellville

David Giusti  
(703) 915-2173  
david@secondspringcsa.com  
www.secondspringcsa.com

CSA: Focus on 'staple' vegetables, ecological growing methods only. \$498 for 22 weeks; other size and season options. CSA pickup locations in Leesburg, Ashburn, Purcellville, and around the DC suburbs.

*Tomatoes, Cucumbers, Zucchini, Carrots, Potatoes, Onions, Peppers, Eggplant, Spinach, Lettuce, etc.*

**Silcott Springs Farm**   
19027 Silcott Springs Road  
Purcellville

Sam & Teresa Grant  
(540) 338-1881; (703) 973-0911 (cell)  
tgrantpt@hotmail.com

Sells on the farm; Loudoun Saturday Farmers Market  
*Pastured- and Grain-Fed Beef and Heritage Pork (Retail Cuts and Custom Orders), Free Range Chicken and Duck Eggs*

**South Fork Farm**   
39569 Charles Town Pike  
Hamilton

Paul & Helen Jester  
(540) 882-4018  
psjester@msn.com  
www.southforkfarmva.com

On farm sales, call for appt, Online  
*Pasture-Raised Lamb Whole, Half, or by the Piece, Eggs, Honey, Yarn, Sheepskins, Roving*

**Spring House Farm**   
16848 Hamilton Station Road  
Hamilton

Andrew & Liz Crush  
(540) 822-0556  
info@springhouse.farm  
www.springhouse.farm

Online 24/7, Farm Stand 7 days a week 8 AM-8 PM, CSA members can enjoy a bi-weekly share with the ability to add on "a la carte" items. See website for pickup locations and more details.

*Pasture-Raised and Forest-Finished Pork Products, Grass-Fed Beef, Goat, and Lamb, Pasture-Raised Chicken, Eggs, Local Honey, Trickling Springs Dairy and South Mountain Creamery products, other locally-produced items, and Seasonal Vegetables!*

**Springdale Village Inn**   
18328 Lincoln Road  
Purcellville

(540) 751-8686  
springdaleva@gmail.com  
springdalevillageinn.com


Sells on site Daily

*Fresh Duck and Chicken Eggs, Fresh Pork and Beef All Locally Raised and Pastured. Cow Shares also available.*

**Stoneybrook Organic Farm and Market**   
37091 Charlestown Pike  
Hillsboro

Matt Scott  
(703) 622-7526  
www.stoneybrookfarm.org

Sells on-site, roadside stand, CSA  
*Farm: Certified Organic Produce. Farm Market: Produce, Eggs, Dairy, Meat, Cheese, Grains, Bulk Foods, Natural Foods*

**Sunpower Farm**   
35091 Paxson Road  
Round Hill

Jamie Pantel  
(540) 494-0005  
lauren.sunpowerfarm@gmail.com  
www.sunpowerfarm.us

Free local delivery is available, pickup on the farm, or items may be shipped.  
*Grass-fed lamb (whole, ground, or chops), free range chicken and duck eggs, and all-natural dog food*

**Temple Hall Farm**   
15855 Limestone School Road  
Leesburg

(703) 779-9372  
templehallfarm@nvrpa.org  
www.novaparks.com/parks/temple-hall-farm-regional-park

Sells on-site April 1-November 2, Tues-Sun 9 AM-4:30 PM  
*Farm Tours, Equestrian Trail, Annual Fall Festival and Corn Maize, Nature Trail, Local Farm Products, Heritage Livestock, Hay, Straw, Non-GMO Grains, Pasture Raised Pork & Beef, Fresh Eggs*

**Thousand Hills Farm**   
36860 North Fork Road  
Purcellville

Joel & John McClintic  
(703) 994-0885  
thousandhillsfarm@live.com  
www.thousandhillsfarmva.com


Sells by appointment only; delivery available  
*100 Grass-Fed Finished Beef (Whole, Half, Quarter) in beef share quantities*

**Tranco Farms Garden**   
19004 Harmony Church Rd  
Leesburg

Erin Bajada  
(301) 310-5599  
erin@trancofarms.com  
https://erin505.wixsite.com/trancofarmsgardencsa

Sells at Purcellville Farmers Markets, Magnolias at the Mill, Hillbrook Inn, The Bavarian Inn, and in the garden for pick-up.

*Organic, hand-selected, first-choice vegetables for all CSA members and local community: Seasonal Vegetables, Herbs, Cut Flowers, Eggs*

**Vineyard Nursery**   
PO Box 1118  
Middleburg

Sally Bolton  
(540) 687-5949  
sally@thecornergarden.com

Sells at Middleburg Farmers Market  
*Seasonal Produce*



**Wegmeyer Farms**   
Tyler & Harriet Wegmeyer  
(540) 751-1782  
wegmeyerfarms@yahoo.com  
www.wegmeyerfarms.com

Visit us at one of our three locations!

The Wegmeyer Home Farm at 38299 Hughesville Road, Hamilton  
*U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up*

Wegmeyer Farms at Gilbert's Corner, Intersection of Rt. 15 and Rt. 50

*U-Pick Strawberries, U-Pick Pumpkins, CSA Pick-Up*


Wegmeyer Farms at Oatlands, 7 miles south of Leesburg on Route 15  
*U-Pick Strawberries*

**Wellspring Farm**   
20309 Edgewood Farm Lane  
Purcellville

Andy & Debi Knight  
(540) 422-4506  
info@loudounlamb.com

Sells on-site by appt

*Pasture-Raised Lamb, USDA lamb cuts and lamb sausage, Romney & Coopworth Wool Fleeces, Pastured Pork, Free-Range Duck & Chicken Eggs.*

**Willow Hawk Farm**   
11985 Rolling Hills Lane  
Lovettsville

Ashley Wells & Greg Treado  
(703) 980-2866  
sheep@willowhawkfarm.com  
www.willowhawkfarm.com

Sells at Leesburg Saturday Farmers Market; on-site by appt.

*Pasture-Raised Lamb, Individual Cuts (Prepackaged Frozen), Whole or 1/2 Lamb Butchered to Your Specifications, Wool, Yarn, Pelts*

**Willowsford Farm**   
23595 Founders Drive  
Ashburn

Ashley Swensen  
(571) 297-6900  
market@willowsfordfarm.com  
www.willowsfordfarmcsa.com

Sells at Farm Stand Tues-Wednesday, Sat-Sunday and CSA pickup at the Farm in Ashburn and Aldie

*Seasonal Produce, Strawberries, Honey, Eggs, Pork, Local Grass-Fed Meats, Dairy, Fruit, Baked Goods, Kombucha, Prepared Foods*

**Woodtrail Graziers**   
19643 Woodtrail Road  
Round Hill

Janet & John Bailey  
(540) 554-8665  
john@woodtrailgraziers.com  
www.woodtrailgraziers.com

Sells at Leesburg Saturday Farmers Market, On-Site by Appointment  
*Grass-Fed Beef, Pastured Pork and Poultry, Rabbit, Goat dairy products, and Eggs*





# VINEYARDS

## Loudoun County, Virginia: DC's Wine Country®

boasts exquisite culinary experiences including award-winning wineries grouped into 5 clusters. Loudoun also features farm-to-table dining, locally made pies and sweets, and more, all set amidst the backdrop of scenic vistas and charming small towns. **For more information, order your FREE copy of the *Touring Guide to Loudoun, Virginia: DC's Wine Country®* at [VisitLoudoun.org](http://VisitLoudoun.org).**

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

## The Harmony Cluster

### Casanel Vineyards & Winery

17956 Canby Road  
Leesburg  
Nelson & Kathleen DeSouza  
(540) 751-1776  
[info@casanelvineyards.com](mailto:info@casanelvineyards.com)  
[www.casanelvineyards.com](http://www.casanelvineyards.com)

*People, Passion, and a Sense of Place. Estate wines with an old world influence and new world techniques including Pinot Gris, Chardonnay, Cabernet Sauvignon, Petit Verdot, Carménère, and Norton*

### Dry Mill Vineyards Winery

18195 Dry Mill Road  
Leesburg  
Dean Vanhuss  
(703) 737-3930  
[info@drymillwine.com](mailto:info@drymillwine.com)  
[www.drymillwine.com](http://www.drymillwine.com)

*Traminette, Chardonnay, Chambourcin, Norton, Merlot, Petit Verdot, Chambourcin Rose, Reserve Wines*

### Willowcroft Farm Vineyards

38906 Mount Gilead Road  
Leesburg  
Lew Parker  
(703) 777-8161  
[info@willowcroftwine.com](mailto:info@willowcroftwine.com)  
[www.willowcroftwine.com](http://www.willowcroftwine.com)

*Chardonnay, Cabernet Sauvignon, Cabernet Franc, Merlot, Riesling, Seyval, Vidal, Traminette, Petit Verdot, Albarino, Chambourcin*

### Zephaniah Farm Vineyard

19381 Dunlop Mill Road  
Leesburg  
Bill Hatch & Bonnie Archer  
(703) 431-1994  
[bonnie@zephwine.com](mailto:bonnie@zephwine.com)  
[www.zephwine.com](http://www.zephwine.com)

*Making wines from grapes grown on our farm!*

## The Loudoun Heights Cluster

### Bluemont Vineyard

18755 Foggy Bottom Road  
Bluemont  
Bruce Zurschmeide, Kevin Rupy  
(540) 554-8439  
[951@bluemontvineyard.com](mailto:951@bluemontvineyard.com)  
[www.bluemontvineyard.com](http://www.bluemontvineyard.com)

*Farm Table Red, Farm Table White, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Merlot, Chambourcin, Vidal Blanc, Chardonnay, Albariño, Rosé, Norton, Peach, Strawberry & Apple.*

### Doukenie Winery

14727 Mountain Road  
Purcellville  
Bill Travis  
(540) 668-6464  
[info@DoukenieWinery.com](mailto:info@DoukenieWinery.com)  
[www.doukeniewinery.com](http://www.doukeniewinery.com)

*A variety of wines including Merlot, Cabernet Franc, Sauvignon Blanc, Cabernet Sauvignon, Chardonnay, and Raspberry Wine*

### Hillsborough Winery, Brewery & Vineyard

36716 Charles Town Pike  
Purcellville  
Kerem & Tolga Baki  
(540) 668-6216  
[tastingroom@hillsboroughwine.com](mailto:tastingroom@hillsboroughwine.com)  
[www.hillsboroughwine.com](http://www.hillsboroughwine.com)

*A Variety of Wines including Opal, Ruby, Serefina, Moonstone, Carnelian, Bloodstone, and Onyx*

### Maggie Malick Wine Caves

12138 Harpers Ferry Road  
Purcellville  
Maggie & Mark Malick  
(540) 905-2921  
[info@maggiemalickwinecaves.com](mailto:info@maggiemalickwinecaves.com)  
[www.MaggieMalickWineCaves.com](http://www.MaggieMalickWineCaves.com)

*215 acre Estate, 30 acres of 15 different grapes. Taste Award winning wines. Picnic area & views. Light gourmet fare available.*

### Notaviva Vineyards, LLC

13274 Sagle Road  
Purcellville  
Stephen & Shannon Mackey  
(540) 668-6756  
[info@notavivavineyards.com](mailto:info@notavivavineyards.com)  
[www.notavivavineyards.com](http://www.notavivavineyards.com)

*Viognier, Sauvignon Blanc, Cabernet Franc, Petit Verdot, and Blaufränkisch*

## The Mosby Cluster

### 50 West Vineyards

39060 John Mosby Highway  
Middleburg  
(571) 367-4760  
[information@50westvineyards.com](mailto:information@50westvineyards.com)  
[www.50westvineyards.com](http://www.50westvineyards.com)  
*Viognier, Chardonnay, Cabernet Franc, Petit Verdot, Tannat*

### Boxwood Winery

2042 Burrland Road  
Middleburg  
(540) 687-8778  
[contact@boxwoodwinery.com](mailto:contact@boxwoodwinery.com)  
[www.boxwoodwinery.com](http://www.boxwoodwinery.com)

*Producing five Bordeaux-style wines from low yielding vines: Sauvignon Blanc, Rosé, and three highly rated red blends*

### Quattro Goomba's Winery

22860 James Monroe Hwy  
Aldie  
Jay DeCianno & David Camden  
(703) 327-6052  
[events@goombawine.com](mailto:events@goombawine.com)  
[www.goombawine.com](http://www.goombawine.com)

*A variety of Red and White wines produced on premise. Also serve homemade Sicilian-style pizza daily.*

## The Potomac Cluster

### Eagletree Farm & Vineyard

15100 Harrison Hill Lane  
Leesburg  
Jeff Judge and Lori Mckeever  
(703) 777-5208  
*Estate grown Viognier, Tannat, Cabernet Franc, Chardonnay*



Photo by David Anhold

### Fabbioli Cellars

15669 Limestone School Road  
Leesburg  
Doug Fabbioli & Colleen Berg  
(703) 771-1197  
[info@fabbioliwines.com](mailto:info@fabbioliwines.com)  
[www.fabbioliwines.com](http://www.fabbioliwines.com)

*Eclectic selection of award-winning, artisan wines to include White Blends, Chardonnay, Asian Pear, Chambourcin, Tre Sorelle (Bordeaux Blend), Cabernet Franc, Tannat, Raspberry Merlot, and Port-Style Dessert Wines*

### Hidden Brook Winery

43301 Spinks Ferry Road  
Leesburg  
Eric & Deborah Hauck  
(703) 737-3935  
[info@hiddenbrookwinery.com](mailto:info@hiddenbrookwinery.com)  
[www.hiddenbrookwinery.com](http://www.hiddenbrookwinery.com)  
*Variety of Wines including Vidal Blanc, Chardonnay, Rose, Cabernet Sauvignon, Chambourcin, Merlot, Reserve*

### The Vineyards & Winery at Lost Creek

43285 Spinks Ferry Road  
Leesburg  
Aimee & Todd Henkle  
(703) 443-9836  
[concierger@lostcreekwinery.com](mailto:concierger@lostcreekwinery.com)  
[www.lostcreekwinery.com](http://www.lostcreekwinery.com)  
*Chardonnay, Vidal Blanc, Cabernet Sauvignon, Merlot, Cabernet Franc, Bordeaux-Style Red Blend*

### Winery 32

15066 Limestone School Road  
Leesburg  
Roxanne & Michael Moosher  
(240) 687-1989  
[info@winery32.com](mailto:info@winery32.com)  
[winery32.com](http://winery32.com)  
*Winery and Vineyard*

## The Waterford Cluster

### 8 Chains North Winery

38593 Daymont Lane  
Waterford  
Ben Renshaw  
(571) 439-2255  
[info@8chainsnorth.com](mailto:info@8chainsnorth.com)  
[www.8chainsnorth.com](http://www.8chainsnorth.com)  
*Wines Produced by Estate and Locally Grown Grapes*

### Catoctin Creek Winery

14426 Richards Run Lane  
Purcellville  
Jim Hanna  
(540) 668-7707  
[jimhanna12@gmail.com](mailto:jimhanna12@gmail.com)  
[www.catoctincreekwinery.com](http://www.catoctincreekwinery.com)  
*Not open for tastings*

### Corcoran Vineyards & Cider

14635 Corkys Farm Lane  
Waterford  
Lori Corcoran  
(540) 882-9073  
[lori@corcoranvineyards.com](mailto:lori@corcoranvineyards.com)  
[www.corcoranvineyards.com](http://www.corcoranvineyards.com)

*Variety of Red, White, and Dessert-Style Wines, Hard Cider*

### Crushed Cellars Winery

37938 Charles Town Pike  
Purcellville  
Bob Kalok  
(571) 374-WINE (9463)  
[info@crushedcellars.com](mailto:info@crushedcellars.com)  
[www.crushedcellars.com](http://www.crushedcellars.com)

*Award Winning: Chardonnay, Cabernet Sauvignon, Meritage and others. Bruschettas and Dips, Local Organic Cheeses, Steaks and other farm products including Free Range Thanksgiving Turkeys*

### Hiddencroft Vineyards

12202 Axline Road  
Lovettsville  
Clyde & Terry Housel  
(540) 535-5367  
[winery@hiddencroftvineyards.com](mailto:winery@hiddencroftvineyards.com)  
[www.hiddencroftvineyards.com](http://www.hiddencroftvineyards.com)  
*Traminette, Vidal Blanc, Chambourcin, Cabernet Franc, Dutchman's Creek Blend, Tannat, Cherry, Grandma's Love Potion, Vitus Rubus, Raspberry*

### Sunset Hills Vineyard, LLC

38295 Freemont Overlook Lane  
Purcellville  
Diane & Mike Canney  
(540) 882-4560  
[information@sunsethillsvineyard.com](mailto:information@sunsethillsvineyard.com)  
[www.sunsethillsvineyard.com](http://www.sunsethillsvineyard.com)  
*Chardonnay, Viognier, Cabernet Franc, Merlot, Petit Verdot*

### Village Winery and Orchards

40405 Browns Lane  
Waterford  
Kent & Karen Marrs  
(540) 882-3780  
[info@villagewineryandvineyards.com](mailto:info@villagewineryandvineyards.com)  
[www.villagewineryandvineyards.com](http://www.villagewineryandvineyards.com)  
*Viognier, Cabernet Franc, Merlot, Petit Verdot, Elderberry, Apple, Raspberry Wine*

## WINE TASTING SHOPS

### Bogati Winery

35246 Harry Byrd Hwy #190  
Round Hill  
Della Bogaty  
(540) 338-1144  
[info@bogatiwinery.com](mailto:info@bogatiwinery.com)  
[www.bogatiwinery.com](http://www.bogatiwinery.com)

*Seyval Blanc, Viognier, "Tango Blu", "B-Thin", "Fat Ass Red", Malbec, "Collection I"*

### Hunters Run Winery Tasting Barn

40325 Charlestown Pike  
Hamilton  
(703) 926-4183  
[geri@huntersrunwinebarn.com](mailto:geri@huntersrunwinebarn.com)  
[www.huntersrunwinebarn.com](http://www.huntersrunwinebarn.com)

*Riesling, Viognier, Rose, Chambourcin, Cabernet Franc, Wine Barn Red, Traminette, Todds, "Geri's Sangria" Made Fresh*



## BREWERIES & DISTILLERIES

### Catoctin Creek Distilling Company

120 West Main Street  
Purcellville  
Scott & Rebecca Harris  
(540) 751-8404  
[info@catoctincreek.com](mailto:info@catoctincreek.com)  
[www.catoctincreek.com](http://www.catoctincreek.com)

*Certified Organic and Kosher Spirits: Rye Whiskey, Gin, and Seasonal Fruit Brandies*

### Dragon Hops Brewing

130 East Main Street  
Purcellville  
(540) 441-3660  
Facebook: Dragon Hops Brewing

### Quattro Goomba's Brewery

22860 James Monroe Highway  
Aldie  
Jay DeCianno & David Camden  
(703) 327-6052  
[info@goombabrewery.com](mailto:info@goombabrewery.com)  
[www.goombabrewery.com](http://www.goombabrewery.com)  
*A wide selection of craft beers brewed on site. Also Big City sandwiches and our own hand-cut fries.*





**GROCERS**

**Betty's Chips and Salsa**  
P.O. Box 797  
Middleburg  
(703) 371-2967

**For Goodness Sake Natural Foods**  
108-D South Street SE  
Leesburg  
(703) 771-7146  
www.fgsleesburg.com

**Healthy by Nature**  
305-O East Market Street  
Leesburg  
(703) 443-6632  
info@healthybynatureleesburgva.com  
www.healthybynatureleesburgva.com

**Loudoun Heritage Farm Museum**  
21668 Heritage Farm Lane  
Sterling  
(571) 258-3800  
www.heritagefarmmuseum.org

**Market Salamander**  
200 W Washington Street  
Middleburg  
(540) 687-8011  
info@market-salamander.com  
www.market-salamander.com

**Mom's Apple Pie**  
220 Loudoun Street SE  
Leesburg  
(703) 771-8590  
mom@momsapplepieco.com  
www.momsapplepieco.com

**Natural Mercantile of Hamilton**  
341 East Colonial Hwy  
Hamilton  
(540) 338-7080  
www.naturalmercantile.com

**Philomont General Store**  
36550 Jeb Stuart Road  
Philomont  
(540) 338-5792  
info@philomontgeneralstore.com  
www.philomontgeneralstore.com

**Savoir Fare Limited Catering**  
One West Loudoun Street  
Round Hill  
(540) 338-8300  
www.savoirfarelimited.com

**Wegmans Dulles**  
45131 Columbia Place  
Sterling  
(703) 421-2400  
www.wegmans.com

**Wegmans Leesburg**  
101 Crosstrail Blvd, SE  
Leesburg  
(703) 669-2044  
www.wegmans.com



**RESTAURANTS/CATERERS**

**Clydes at Willow Creek Farm**  
42920 Broadlands Boulevard  
Broadlands  
(571) 209-1200  
www.clydes.com/willow-creek-farm

**Cocina On Market**  
7 West Market Street  
Leesburg, Va 20176  
(571) 707-8593  
www.CocinaOnMarket.com

**D.C. Prime Steaks & Lobsters**  
20120 Lakeview Center Plaza  
Ashburn  
(703) 840-2099  
www.dcpriimesteaks.com

**Fireworks Pizza**  
201 Harrison St. SE  
Leesburg  
(703) 779-8400

**Gold Cup Wine Bar**  
500 North Pendleton Street  
Middleburg  
(540) 326-4070

**Goodstone Inn Restaurant**  
36205 Snake Hill Road  
Middleburg  
(540) 687-3333  
www.goodstone.com

**Grandale Vintner's Table**  
14001 Harpers Ferry Road  
Hillsboro  
(540) 668-6000  
www.grandalerestaurant.com

**Harriman's Virginia Piedmont Grill**  
500 North Pendleton Street  
Middleburg  
(540) 326-4070  
www.harrimansgrill.com

**Lightfoot Restaurant**  
11 N King Street  
Leesburg  
(703) 771-2233  
www.lightfootrestaurant.com

**Magnolias at the Mill**  
198 N 21st St  
Purcellville  
(540) 338-9800  
www.magnoliasmill.com

**Market Burger Fries and Shakes**  
145 West Main Street  
Purcellville  
(540) 751-1145  
www.marketburger.net

**Market Table Bistro**  
13 East Broad Way  
Lovettsville  
(540) 822-3008  
www.markettablebistro.com

**Pine Grove Restaurant**  
574 Pine Grove Road  
Bluemont  
(540) 554-8126  
Pinegroverest@yahoo.com  
Facebook: PineGroveRest

**The Red Fox Inn and Tavern**  
2 East Washington Street  
Middleburg  
(540) 687-6301  
www.redfox.com

**The Restaurant at Patowmack Farm**  
42461 Lovettsville Road  
Lovettsville  
(540) 822-9017  
www.patowmackfarm.com

**Side Saddle Café**  
7 W. Washington Street  
Middleburg  
(540) 326-8177  
www.fieldsofathenryfarm.com

**South Street Under Deli Bakery**  
203 Harrison Street SE  
(Below Tuscarora Mill)  
Leesburg  
(703) 771-9610  
www.southstreetunder.com

**Tuscarora Mill**  
203 Harrison St. SE  
Leesburg  
(703) 771-9300  
www.tuskies.com

**What the Heck BBQ**  
Book us to cater your next event!  
Kevin Heck  
(571) 446-0398  
www.whattheheckbbq.com

**The Wine Kitchen**  
7 S. King Street  
Leesburg  
(703) 777-9463  
www.thewinekitchen.com/leesburg



**FARMERS MARKETS**

**Cascades Sunday Farmers Market** ☀️  
Parking lot of the Senior Center  
21060 Whitfield Drive  
Sterling  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Sundays, May 5 - October 27, 8 AM - Noon  
Sundays, November 3 - December 29, 9 AM - Noon

**Leesburg Saturday Farmers Market** ☀️  
Virginia Village Shopping Center  
Catoctin Circle  
Leesburg  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Saturdays, May 4 - October 26, 8 AM - Noon

**Middleburg Community Farmers Market**  
Behind the Middleburg Bank,  
105 W. Federal Street  
(540) 687-5152  
tstaples@middleburgva.gov  
www.middleburgva.gov/mc-farmers-market-1.html  
May 4 - October 26

**E. E. Lake General Store Farmers Market (Indoor Market)** ☀️  
33721 Snickersville Turnpike  
Bluemont  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Sundays, June 2 - September 1, 10 AM - 2 PM

**WINTER Leesburg Saturday Farmers Market** ☀️  
Virginia Village Shopping Center  
Catoctin Circle  
Leesburg  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Saturdays, November 2, 2019 - April 25, 2020,  
9 AM - Noon

**Purcellville Farmers Market**  
The Shoppes at Maple and Main Parking Lot  
171 East Main Street, Purcellville  
(540) 751-8550  
tomatoes@purcellvillefarmersmarket.com  
www.purcellvillefarmersmarket.com  
Saturdays 9 AM-1 PM

**Leesburg Wednesday Farmers Market** ☀️  
Virginia Village Shopping Center  
Catoctin Circle  
Leesburg  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Wednesdays, May 8 - September 25, 4 PM - 7 PM

**Loudoun Station Saturday Farmers Market** ☀️  
Loudoun Station: Intersection of Gramercy  
Park Drive and Central Station Drive  
Ashburn  
www.loudounfarmersmarkets.org  
info@loudounfarmersmarkets.org  
Saturdays, March 31 - October 27, 9 AM-1 PM

**Stone Ridge/Wellness Connection Farmers Market**  
Parking lot of Stone Spring Hospital  
24440 Stone Springs Blvd, Dulles  
(703) 327-0335  
marketmgr@wellnessconnectionllc.com  
facebook.com/FarmersMarketWC  
Saturdays, April 20 - October 26, 9 AM-1 PM

☀️ **LVHMC—Loudoun County "Producer-Only" Farmers Markets since 1994.**

**Loudoun Farmers Markets**  
*It's That Thing We Do on the Weekend*

The Loudoun Valley HomeGrown Markets Cooperative celebrates its 25th Anniversary beginning in May, 2019. Named 2019 Best Farmers Market in Loudoun, the Leesburg market boasts over 50 vendors and serves close to 1,500 customers on a Saturday in summer.

A Leesburg Farmers Market shopper recently said her family shops the market because, "It's that thing we do on the weekend! Fresh air and products we know are fresh, too. Plus, we combine fun for the kids and sneak in a little education about eating healthy food and purchasing quality merchandise from people who bring us their own products, from not far from the market." It is reassuring that your dinner table can boast freshly picked fruit and produce, meats, poultry, dairy products, wines, chocolates, just made baked goods and much more that comes directly to market from within 125 miles.

Local musicians, found center market throughout the summer, provide a welcome accompaniment to a cup of coffee and a pastry or other market delight. We offer many kid friendly events throughout the year, including our market mascot hunt each week.



(540) 454-8089  
loudounfarmersmarkets.org





Photo by Peter Hujik

## 2019 Regional Events

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

**Loudoun Farm Tour**  
May 18-19

**PEC Sunset Safari:  
The Final Year of  
Summer Safari**  
June 8

**Orange County Fair**  
June 19-22

**Madison County Fair**  
July 17-20

**Charlottesville  
Restaurant Week**  
July 13-20

**Loudoun County Fair**  
July 23-28

**Albemarle County Fair**  
July 25-27

**Taste of the Mountains**  
August 31

**Culpeper Farm Tour**  
September 21-22

**Heritage Harvest  
Festival**  
September 21

**PEC Annual Meeting**  
Fall 2019 (date TBD)

**State Fair of Virginia**  
September 27-October 6

**Rappahannock County  
Farm Tour**  
September 28-29

**Fall Fiber Festival**  
October 5-6

**Fauquier Farm Tour**  
October 12

Thank you for being a  
**Friend of the Farm.**

Tell your friends  
they can be one too!



Find us on [facebook.com/loudouncountyfarmbureau](https://facebook.com/loudouncountyfarmbureau)



Loudoun County Farm Bureau  
540-751-1111  
[VaFarmBureau.org](http://VaFarmBureau.org)

In 2018, Loudoun Farm Bureau advocated for increased transparency in farm building assessments, pushed for establishment of farm conservation programs like easements, Purchase, and Transfer of Development Rights programs, and continued our work promoting Loudoun agriculture through our Book Barn program in schools and this Buy Fresh Buy Local Guide! In 2019 we're continuing to be on the front lines of supporting the next generation of agricultural producers as Loudoun county approves a new Comprehensive Plan. Want to support local farms? Join Loudoun Farm Bureau today as a Producer or Associate Member! Visit [www.vafb.com/join](http://www.vafb.com/join) or call 540-751-1111.



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800.919.FARM | [FarmCreditofVirginias.com](http://FarmCreditofVirginias.com)

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for more information.



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