

NORTHERN PIEDMONT

BUYFRESH JY LOC

FRESH FOODS FROM LOCAL FAMILY FARMS

CULPEPER, FAUQUIER, MADISON, ORANGE & RAPPAHANNOCK COUNTIES

FARMS







Produce











CULPEPER

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

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

(Call/text/email).

Some weekend delivery. Free-Range Chicken Eggs, organic vegetables, wwoofer host, organic garden plots available, field horse boarding, room for other animals.

AnteSEEDent

info@anteseedent.com

Sells at Culpeper Farmers Market Seasonal Heirloom Vegetables Hardneck Garlic, Seedlings in Spring







Andrew Cummings (573) 673-0488 blackbarnfarm1@gmail.com

Bees & Trees Farm, LLC

18028 Carrico Mills Road

Teresa & Jeff Gregson

Info@BeesAndTrees.biz

www.BeesAndTrees.biz

Sells on-site (open all year-

Wednesday's-Sundays 10 AM-4 PM)

eggs, Angus beef (raised right there on

the farm), raw honey, fresh-cut flowers,

salsas, jams, syrups, homemade baked

goods (breads & sweets), farm-made

natural lip balms, salves, beeswax

candles, soaps. Christmas wreaths,

decorations and cut-your-own trees

Organically fed, free-range brown Chicken

(540) 423-9020

Elkwood, VA

Sells on site by appt Small family farm raising eggs the old fashioned way

Bountiful Acres, LLC

14294 Browntown Road Culpeper

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

Sells onsite (call first) Free-Range Eggs

Look for the CSA icon!

Culpeper

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

Sells on-site (daily 9 AM-5 PM), online, farmers markets

Rixeyville

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

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

Corvallis Farms 14303 Chesterfield Lane

Culpeper

Terry Osborn (540) 718-4830

Sells at Culpeper Farmers Market or Call/Email for Special Orders Specialty Greens (spinach, lettuce and over 30 varieties of mesclun greens), Heirloom Tomatoes, Strawberries, Raspberries, Blueberries, Blackberries,

Cibola Farms

10075 Stone Bridge Road

www.cibolafarms.com

Buffalo Meat, Free-Range Pork Sausages, and Jerky, Dog Food

Clover Hill Farm

10109 Clover Hill Lane

terry@corvallisfarms.com www.corvallisfarms.com

Fresh Cut Flowers, Homemade Jams



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.

Croftburn Farm Angus

(540) 829-6667 croftburnfarm@gmail.com www.croftburnfarm.com

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

Full Moon Farm, LLC

13632 Major Brown Drive Sperryville

Michael & Susan Frank (540) 547-3639 info@fullmoonfarm.net www.fullmoonfarm.net

Foods Charlottesville

Sells Leesburg Farmers Market (Saturday 8-12), Whole

A large culinary variety of USDA certified organic, food grade essential oils, herbal extract sprays, dried herbs, spices and blends, and a large variety of certified organic potted plants. Organic food grade Skin Care Products.

Hock Newberry Farm ## 13173 Scotts Mill Road

Culpeper

Brian and Erica Gore (425) 213-2489 info@hocknewberryfarm.com www.hocknewberry farm.com

Sells at Archwood Green Barns Farmers Market, Arlington Courthouse Market, On-Farm by appointment.

Soy-free, organically raised chicken, turkey, and pork. Pastured, soy-free eggs, grass-fed beef, dairy goat herd shares, jams and jellies in season, and more!

Hollow Way Farm

Richardsville

Matthew Holloway (703) 895-8722 xprezs1@yahoo.com

Sells on-site, Mon-Fri 5 PM-7 PM

Honey Brook Farms 19030 Bel Pre Road

Brandy Station The Wilkes Team

(540) 825-8375 info@honeybrookfarms.com www.honevbrookfarms.com

Sells on-site (call ahead), Farmers Markets (Falls Church, Burke, Leesburg Saturday, Alexandria/ Del Ray, Mt. Vernon/McCutcheon, Arlington Lubber Run, Stone Ridge Market), You can also preorder online for our year-round drop offs & home delivery.

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





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



Post Office Box 460 • Warrenton, VA 20188 www.pecva.org

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











Products

Produce















Community Supported Agriculture

Lakota Ranch Farm Store

9272 Big Horn Road Remington

Jill Engh (540) 718 · 1139 lakotaranchfarmstore@gmail.com lakotaranchfarmstore.com

Sells on-site, Wednesday-Friday, 10 AM-5 PM; Saturday-Sunday,

Grass-fed Devon Beef, Pasture-Raised Pork, Home Goods

Lavender & Lace at The Bothy Farm

1171 Nelson Lane Amissville



Sells May 4 - July 13, Fridays, Saturdays & Sundays as follows:

Saturdays: 7:30 AM - 12 noon at The Culpeper Farmers Market, 1 PM - 5 PM at the Farm Store

Fridays & Sundays: 11am - 5 PM Farm Store, or by appointment. Fresh and dried lavender and madeby-hand tatted lace items.

Morningside Farm and Nurserv

7855 Griffinsburg Road

George & Karen Mosebrook (540)547.3726morning side farm and nursery @gmail.comwww.morningsidefarmandnursery.com Find us on Facebook

Sells on-site, Farmers Markets and at Plant Shows

Herbs, Perennials, Annuals, Native Plants, Grasses, Trees and Shrubs

Moving Meadows Farm & Bakery

254 E. Davis Street Culpeper

Wally and Amy Hudson (540) 317.5862 movingmeadowsfarm@gmail.com www.movingmeadowsfarm.com

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

Muddy Run Farm

15744 White Tail Lane Culpeper

Peter Schechter & Rosa Puech (540) 937-3504 rpuech@yahoo.com

Sells on-site

Spanish Goats (Breeding and Meat), Llamas, Llama fiber

Oak Shade Farm

14455 Waterford Run Lane Rixeyville

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

Sells at Warrenton Farmers Market, CSA Seasonal Organic Vegetables, Honey, Shiitake Mushrooms, Jams, (Cherry, Pear, Strawberry, Jalapeno), **Eggs from Pastured Chickens**

Old Gjerpen Farm

10042 Cedar Spring Lane Culpeper

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

Call for Details

Whole fresh lamb, whole or half grass-fed beef

Quartz Hill Farm

3150 Jefferson Woods Lane Amissville

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

Sell on-site (call for best times), local delivery available Seasonal Produce, Eggs

Rohan Farm

10095 Rohan Road Rixeyville

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

Sells on-site (strictly by appt. only) Seasonal Produce, Rabbit, Lamb, Goat, Squab, Guineas, Chicken, Turkey, Quail, Chukar, Pheasants, Pickles, Jams, Jellies

Saddle Ridge Farm

15338 Saddle Ridge Farm Lane Culpeper

Wendy Farrish (703) 789-0647 wendy. saddleridge@gmail.comwww.saddleridgefarm.net

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

Stallard Road Farm & Botanicals

14649 Black Hill Road Rixeyville

John & Katherine Adams (540) 937-4181 stallardroad@gmail.com stallardroad.wix.com/stallardroadfarm

Sell on site (by appt.), Reston Farmers Market Saturdays 8 AM-12 PM & Wakefield Market Wednesdays 2-6 PM

Culinary & medicinal herbs: plants, tea blends, vinegars, tonics, salves Mushrooms, eggs (free-range), grassfed beef, honey. Farm tours & classes by appt.

Starstead Farm

14460 Waterford Run Lane Rixeyville

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

Sells through CSA, Warrenton Farmers Market and Westover Farmers Market in Arlington.

Certified organic vegetables, herbs, seedlings, and shiitake mushrooms, as well





Karen Evans (540) 718-3791 summercreeklamb@gmail.com summercreekfarm.weebly.com

CSA, Sells on-site (by appt.) Frozen Lamb Cuts, Whole Freezer Lambs, 25 to 100lb Beef Packages, Eggs, tomatoes and other veggies as well as lettuce and

kale. CSA includes beef, lamb, and veggies.

Sunshine Acres

15504 Sheads Mountain Road Rixeyville

Monica Briggs (540) 937-6346 mbriggs and safarm@gmail.com

Sells at Culpeper Downtown Farmer's Market, Saturdays 7:30 AM-12 PM and from the farm, please call first.

Pesticide-free Seasonal Vegetables, Mushrooms, Eggs and Farm raised beef available year round

Superfoods Farm

11825 Remington Rd Remington, VA 22734

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

Local Farmers Markets Fruits and Vegetables

Sweet Valley Farm Dairy 19017 Fields Mill Road

Elkwood Al & Cecilia Schallenberger (540) 423-1003 SwtVlyFarmDairy@gmail.com

www.SweetValleyFarm.com Spotsylvania Farmers Market; Rogers Ford Winery (Sumerduck), Winery at La Grange (Haymarket), 4P Foods CSA (Elkwood), and Red, White, Bleu, and Brew (Locust Grove). Does not sell direct from farm.

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

The Funny Farm

2437 Funny Farm Road Reva

Mark & Samantha Pullen (540) 547-3983 funnyfarmbb@gmail.com www.thefunnyfarminn.com

Sells on-site by appointment **Eggs and Laying Hens**

Wilevington Farm 11278 Homeland Road Rixeyville

Dick & Sharon Williams (540) 937-3447 swilliams@vabb.com

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

Assorted Pumpkins and Gourds, **Assorted Butters and Jams**

FAUQUIER

Remington

Angelic Beef Farm 11170 St. Paul's Road

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

www.angelicbeef.com Sells at Oakton, Reston, and Gainesville Farmers Markets Hormone and additive free Piedmontese

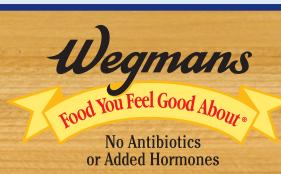
Ayshire Farm

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.



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.



Crown Orchard

Supplying sweet peaches & nectarines to Wegmans since 2008

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

Berry Simple Farm, LLC 7992 Tackett Lane

7992 Tackett Lane Bealeton



Sells April through December on the farm by appointment

Asparagus, U-pick Blueberries, Fingerling Potatoes, Baby Ginger, Jerusalem Artichokes and other seasonal vegetables

Blue Ridge Beef

1716 Blue Ridge Farm Road Upperville

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

Sells On-Site Grass-Fed Beef Sold by the 1/2 or the 1/4 (Cuts Individually Frozen

Buena Vista Agriculture

4262 Lee Hwy. Warrenton, VA 20187

& Wrapped in Cryovac)



Sells on site honor stand Eggs, Seasonal Produce, Strawberries, Turkey

Bull Run Mountain Vegetable Farm

4362 Highpoint Lane The Plains

Leigh Hauter (703) 754·4005 bullrunfarm@novecnet.com www.bullrunfarm.com bullrunfarm.blogspot.com Find us on Facebook

Through CSA; Delivery available to pick-up on farm & in Falls Church Seasonal Produce, Fruits, Eggs, Honey

The Chapman Farm LLC 5474 Woodside Lane

5474 Woodside Lane Bealeton

Carla Jean Carmona Chapman (540) 439·8766 thechapmanfarm@gmail.com Website: TheChapmanFarm.com (coming soon)

Facebook: TheChapmanFarm
Sells by appointment here
at the farm in Bealeton
Grassfed Beef and Grass/Grain fed

Beef. Grain is made here on the farm

gh Hauter)3) 754·4005 |runfarm@novecnet.com

Promoting Piedmont Agriculture

Five organizations in the Piedmont region are working together to support targeted local food marketing efforts through a USDA Farmers Market Promotion Program grant.

The **Culpeper Downtown Farmers Market** continued to build on the success of the FMPP grant for the 2018 season. New marketing efforts to better inform the public of the Grand Opening Celebration of the market led to one of the most well attended days in the market's decades long history

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Promotional efforts supported special events programming like various customer appreciation days, children's nutritional cooking classes and a National Farmers Market

material which resulted in a doubling of SNAP usage during the 2018 market season from the previous year.

traditional print and social media have been key to maintaining a strong customer base while also reaching new market attendees.

The Market's ability to accept Supplemental Nutrition Assistance Program (SNAP) benefits was promoted throughout all marketing

week celebration. Increased advertising of the market through signage, posters, postcards, informative vendor and special event guides,



Madison Farmers' Market iss excited about the upcoming year. Some changes in Virginia laws allow more flexibility in what we can sell. We are also looking forward to having some breakfast type items, homemade bone broths and more.

We are opening an online store! www.localline.ca/madison-fresh-market

The website can take pre-orders with Saturday pick ups in Madison or Monday afternoon pick ups in Culpeper. We specialize in bringing you fresh, local food by farmers who know you by name!

The Piedmont Environmental Council's Buy Fresh Buy Local program has used the FMPP grant funds to design, print and direct mail the annual Northern Piedmont guide to over 75,000 households in the region. The grant also covered the Farm to Table Showcase in the fall of 2018. This event was an opportunity for local producers to set up tables with their products and meet a wide-range of buyers with the intent of helping develop market connections.



This year, we are excited for the final event of this grant! The **Flavor of the Piedmont** will take place at Lord Fairfax Community College in Warrenton on September 8, 2019. This day starts with a local food buyer-seller event and ends with a local food tasting that is open to the public. Visit *www.pecva.org/events* for more information and tickets!



The **Rappahannock-Rapidan Regional Commission** continues its "Purely Piedmont" marketing campaign to promote the region's locally-grown foods and beverages. Look for their booth at local festivals, billboards proclaiming "Local Tastes Better," and commercials airing on Comcast this summer.

The Purely Piedmont regional label program is entering its second year. Similar to the state's Virginia Grown program, producers who register their products with the program will receive free labels with the Purely Piedmont logo to affix to their products, in addition to digital versions of the logo to incorporate into their own marketing materials.

Keep an eye out for the Purely Piedmont label at local markets, verifying the product was grown in Virginia's Northern Piedmont. Please visit www.purelypiedmont.com or for more information.

The 'Tween Rivers Trail has continued to support and expand its efforts in marketing to potential customers, both in- and outside our region, as well as growing the number Trail member locations. Free workshops are offered quarterly on topics designed to support agri-tourism businesses and provide networking opportunities with other Trail members. A quarterly newsletter for the Trail allows the Trail members to learn more about one another as well as any important information and upcoming events or workshops. Trail member interviews continue to allow us to understand how each business functions and the best ways to support Trail members. Since the grant award, the 'Tween Rivers Trail has grown to 85 Trail locations! Please learn more at www.tweenriverstrail.com.





FRUIT & VEGETABLE AVAILABILITY CALENDAR

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ОСТ	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, Northern Piedmont area farmers and farmers markets offer an even broader variety of produce to pick from. Explore your farmers' websites and other online sites to find recipes that might appeal to your family.









Specialty







Community Supported Agriculture

Cobbler View Farm, LLC 10012 Cobbler View Drive Delaplane

Jane Eickhoff (540) 364-9596 jane@cobblerviewfarm.com Find us on Facebook

Sells at Middleburg Farmers Market (Saturday mornings), at the exit 40 Market in Haymarket (Thursday afternoons), and offers 16 week CSA Seasonal Produce, Blueberry, Peach and Pear Jams, Pickles, Hops and hop flavored candy, popcorn and popcorn treats

Cows-N-Corn

5225 Catlett Road Midland

Jeff & Patty Leonard (540)522.0689patty@cows-n-corn.com www.cows-n-corn.com

Sells on-site, U-pick (check website for hours)

Cheese, Ice Cream, Pumpkins, Event Hosting, Corn Maze

Evans-Wells Farm

3819 Landmark Road The Plains

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

U-Pick On-Site, June - September **Multiple Varieties of Tomatoes**

Fern Hill Apiary

5382 Free State Road Marshall

Michael & Donielle Rininger (540) 270-8537 fernhillapiary@gmail.com www.fernhillapiary.com Find us on Facebook

Sells directly by phone, email, & FB messenger. Visits by appointment only. Honey, Beeswax Candles

Blueberry Crisp

INGREDIENTS FOR THE FILLING

2 to 21/4 pounds fresh blueberries, rinsed & well-drained

2 Tbsp lemon juice freshly squeezed

1 tsp lemon zest zest of 1 lemon

3 Tbsp all-purpose flour

1/4 cup granulated sugar

1 tsp ground cinnamon

FOR THE CRUMBLE TOPPING

1 cup all-purpose flour

1/4 cup granulated sugar 1/3 cup brown sugar packed

1/8 tsp generous pinch of salt

8 Tbsp 1 stick cold, unsalted

1/2 cup quick-cooking oats

butter, diced

1 cup sliced almonds divided

Golden Valley Farm

P.O. Box 3116 Warrenton

(434) 983.1209 in fo@golden valley guernseys.com

www.goldenvalleyguernseys.com Delivery Locations in Gainesville, Reston, Manassas, Warrenton, Ashburn, Vienna, Occoquan, Charlottesville, Culpeper and Fredericksburg, Stafford, Gordonsville, Scottsville. New delivery locations added by request. Milk-fed pork by the half, whole or cuts—sausage available, dairy bull calves for beef or 4H. Raw Milk Herdshares from 100% registered Guernsey cows tested positive for the A2 protein.

Green Truck Farm

3015 Hartland Lane Markham

Brian Green (540) 316-7715 www.greentruckfarms.com

Find us on Facebook Sells on-site PYO, 9 AM-5 PM, Call before coming

Strawberries, Blueberries, Black & Red Raspberries, Blackberries, Tomatoes, Pumpkins/Winter Squash

The Green Thumb— **Days Hill Farm** 14694 Days Hill Lane

Sumerduck Debbie Day

(540) 439-8316 Larrydebbie@aol.com

Sells at Saturday Stafford and Spotsylvania Farmers Markets Seasonal Vegetables, Herbs, Vegetable Plants, Eggs, Flowers, Shrubs, Pork products, fresh and frozen Chicken, and Lamb

Happy Family Ranch, Inc 💓 12057 Elk Run Church Rd

Midland Roberto Melendez

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

Direct on farm sales and at local farmers markets throughout the area. Check out our Farm to Table Food Truck

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



DIRECTIONS

Toss blueberries with 2 Tbsp lemon juice and 1 tsp lemon zest and set aside.

Whisk together 1/4 cup sugar, 3 Tbsp flour and 1 tsp ground cinnamon and toss with the blueberries just until evenly coated. Pour into a 9 x 13-inch

Combine and mix 1 cup flour, 1/4 cup granulated sugar, 1/3 cup brown sugar, and 1/8 tsp of salt.

Add the diced cold butter and smoosh with your fingers until the butter is the size of peas.

Add 1/2 cup oatmeal and use your hands to make large crumbles.

Add 1/2 cup of the sliced almonds and mix to combine.

Spread the topping over the fruit and cover evenly, then sprinkle 1/2 cup of almonds over the top. Bake 40 minutes at 350°F. Let sit for at least 15 minutes before serving with a scoop of Moo Thru vanilla ice cream!

Hartland Farm Markham

Hank Green (540) 532.0436 hartlandfarm@gmail.com www.hartlandfarmandorchard.com

Sells On-Site at entrance to Hartland Orchard, 3205 Hartland Lane, Markham, VA 22643 Sweet corn, tomatoes, tumpkin, honey, jams, jellies, salsas and other products in season, including Christmas trees

Hidden Creek Farm LLC

2591 Triplett Turn Delaplane

Andrea Young (301) 580-9119 info@hiddencreekfarmllc.com www.hiddencreekfarmllc.com

Sells through Farm Store, Farmer's Market (McLean, Herndon, Middleburg), Buyers Clubs, various local specialty shops

Eaas, Pork, Turkeys (seasonal), Herbs, Bread and Cake Mixes, Pickled and Fermented Foods (sauerkraut, kimchee, krautchee), Jams and Preserves, Lamb. potted plants, honey bee workshops. Hidden Creek Farm practices organic. pasture raised, and grass-fed methods consistent with 'regenerative' farming.

Hollin Farms

1408 Snowden Road Delaplane Located next to Sky Meadows State Park

Matt Davenport (540) 592-3574 hollinfarms@gmail.com www.hollinfarms.com

Beef sold online; U-Pick May-October, Wed-Sun 9 AM-4 PM Seasonal Vegetables, Apricots, Plums, Peaches, Cherries, Strawberries, Apples, Berries, Pumpkins, Beef

Kylmar Farm

10803 Crest Hill Rd Marshall

Marissa Kunkel (540) 556-0083 kylmarfarm@gmail.com

Contact to purchase **Grass-Fed Lamb, Limited Supply**

Lindera Farms Vinegars

P.O. Box 1002 Marshall

Daniel Liberson (703) 967-1571 info@linderafarms.com www.Linderafarms.com Find us on Facebook

Sells at The Whole Ox, The Home Farm Store, The Organic Butcher, Glen's Garden Market Mulberry, Elderflower and Honey Vinegars

Living Waters Longhorns 8066 Riverside Farm Road Marshall

Jim & Danielle Dean (540) 364-3473 Facebook @LivingwatersLonghorns dmdean6@vahoo.com

livingwaters@longhornbeef.net www.longhornbeef.net Sell on-site Beef (Grass-Fed by Request),

Martin's Farms Va

PO Roy 121 The Plains

Chicken, Turkey

Bill & Holly Martin (540) 253-5264 info@martinsangusbeef.com www.martinsangusbeef.com

Sells Direct, Farmers Markets, **Local Restaurants and Retailers** Dry Aged Natural Angus Beef, Lamb

Mast Meats

10673 Rogues Road Midland

David Mast (540) 272-3023 davidmastauctions@gmail.com

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

Messick's Farm Market

6025 Catlett Road Bealeton

Jimmy Messick (540) 439-8900

manager@messicksfarmmarket.com www.messicksfarmmarket.com

Sells on the farm, Mon-Sat 7 ам-7 рм, Sun 10 ам-7 рм, CSA Fruits, vegetables, greens, herbs, mushrooms, cheeses, eggs, milk, pork, chicken, beef, lamb, honey, pies, breads, jams, jellies, preserves, spices, pickled vegetables, and frozen custard.

Midtrees Farm

8487-8509 Botha Road Warrenton

Sells at farmers markets

Karen Darschner (540) 439-4812

Beef, Lamb, Eggs

Mount Airy Farms

P.O. Box 1888 Middleburg

Christine Miller (540) 687-9795 contact@mountairyfarms.com www.mountairyfarms.com

Order online or by phone Certified Organic, Grass-Fed Beef

Mt. Airy Farm 7303 Dudie Road

Marshall

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

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

Nature's Wellspring, LLC 7398 Iron Bit Dr. Warrenton James and Nichole Brown

(540) 935-0546 natureswellspring@gmail.com www.natureswellspring.com

Sells online and at markets. Sells directly to customer-contact by phone or email to order and arrange local delivery. Please, no walk-ups.

Heirloom seeds and seedlings, Potted Herbs/Flowers, Fresh Culinary and Medicinal Herbs and Flowers, Cut Flowers, High Tunnel Seasonal Vegetables. Herb infused Seasoned Salts. Dehydrated veggies and veggie powders.

Piedmont Ag

8116 Fox Groves Road Remington

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

Sells On-Site Free-Range Eggs

Piney Meadow Farm 3082 Midland Road

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

pineymeadowfarm.impress.ly

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

Pleasant Vale Farm



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

direct from the farm. Email us to arrange your order. CSA available Fall 2019

raised eggs, turkeys, and grass-fed beef

Powers Farm & Brewery

Midland

(540) 272-5060 powersfarmbrewery@gmail.com www.powersfarmbrewery.com

pick up from farm on Mondays, Thursdays, Fridays 3 PM to 8 PM; Extras also available; Diverse Farm

Ouailwood Farm

12102 Leeds Chapel Lane

Jessica Swan (540) 220-2283

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

Fauguier

(703) 628-8447 fengoh2010@gmail.com

Foods and other retailers Eggs, Herbs, Shiitake & Oyster Mushrooms, Fingerling Potatoes, leeks, okra, brassicas, microgreens, garlic, sheep & goats, garlic chives, and other Seasonal Produce

Salsa Las Glorias

(540) 222-1952 salsalasglorias@gmail.com Facebook: Salsa Las Glorias

Various Salsas (Hot, Medium, Mild,

Seven Oaks

Lavender Farm 8769 Old Dumfries Road

Deborah Williamson (540) 272.7839 www.sevenoakslavenderfarm.com

Facebook @sevenoakslavender

June to early July

Festival Dates: End of June

Outside of season many products available at Messick's

Fresh and dried lavender flowers. Culinary soap and more. Retail and wholesale.

6068 Old Bust Head Rd Broad Run 20137

Sabry Alsharkawi

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

Dried Herbs, Seasoning Mixes, Herbal Teas, Potted Herbs, Flowering Plants, Greenhouse Tomatoes and Cucumbers, Strawberry Baskets, Dried



CSA

All of our products are available

Pasture-raised Berkshire pork, pasture

9269 Redemption Way



Produce, Flower, & Beer CSA-

Vegetables, Fruit, Culinary and Medicinal Herbs, Cut Flowers, Hops & Beer

Markham

contact@quailwoodfarm

Rock Run Creek Farm 💗 🠙 3618 Rock Run Road

Francis & Carol Ngoh

CSA, restaurants, Whole

The Plains

Lily Castano

Sells at farmers markets Green Tomatillo, Pico de Gallo, Habanero)

👸 🍎

Catlett

deborah@sevenoakslavenderfarm.com

Lavender Season: Early

Sells products on site during season

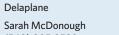
Farm Market in Bealton, VA lavender, teas, jams, honey, sachets,

Sharkawi Farm

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

Culinary, and Potpourri Lavender





Sky Meadows State Park

11012 Edmonds Lane Delaplane, VA 20144

(540) 592-3556 skymeadows@dcr.virginia.gov www.virginiastateparks.gov

"Preserving and promoting our agricultural heritage'

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

The historic vegetable garden at Sky Meadows is cultivated and tended by volunteers. Proceeds from the garden benefit the Friends of Sky Meadows. Local and park apiary honey and locally milled cornmeal and grains available in the gift shop. Jack o'lantern pumpkins and winter cooking squash for sale from the end of September through October and into November. Pick-your-own pumpkin patch open during Fall Farm Days on October weekends.

Small Little Farm

Caryl E. Buck 8894 Meetze Rd. Warrenton

(540) 341-4266 SmallLittleFarm@gmail.com piedmontheritagepoultry.com

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

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

Smith Family Farm 5770 Artemus Road

Gainesville Leigh Smith

(571) 220-0017 beefandhayproducer@gmail.com

Sells on-farm (Sat 9 AM-4 PM, call ahead), farmers markets throughout the metro Washington, DC area,

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

Sunridge Farm

Upperville

Christina Mangano Mackenzie (540) 454.7085 christina.mangano@gmail.com www.sunridgefarm.com

Sells to individuals & restaurants, please contact us to set up drop off/pick up of foods. Grass-fed Wagyu Beef

Sweet Blessings, LLC 9648 South Pines Rd

Warrenton

Charles and Gina Phelps (301) 536-7900 charlie@sweetblessings.comwww.sweetblessings.com

Sells On-site, Online

Thistle Hill Farm 12345 Crest Hill Road

David Schoumacher

(540) 364-2090 www.thistlehill.net Find us on Facebook

Sells on-site by appt Grass-fed Devon Beef by Side, Quarter, and 15lb Variety Packs, Tamworth Pork by Whole, Sides, and 10lb Variety Packs.

Valley View Farm 1562 Leeds Manor Road

Delaplane

info@valleyviewva.com www.valleyviewva.com

Farm, Retail, Specialty Beverag Value-Added Products, Wine, Hard Cider, Peaches, Apples, Blackberries, Raspberries, Blueberries, Cherries, Cured Meats, Cheeses, Jams, Jellies, Preserves, Honey, Flowers, Seasonal Vegetables, Compost, and Eggs

Virginia Lowline Cattle Company, LLC

Jeff Rash

Dupont Circle Farmers Market All Natural, Grass-Fed Beef (Quarters, Halves, Entire Cow Retail and Individual Cuts)

Walnut Hill Farm at Elm Spring LLC

Jeff Adams (540) 809-4271 jvadams@verizon.net

Warrenton Saturday, Dale City, Stafford, Manassas and Fredericksburg Farmers Markets Grass-Fed Beef, Lamb & Pork; Free-Range Chicken, Duck, Goose & Heritage Turkey; Eggs; Custom Poultry Processing

Western View Farm

2028 Laws Ford Road Catlett

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

Whiffletree Farm

Jesse and Liz Straight (540) 229-5192 info@whiffletreefarmva.com www.whiffletreefarmva.com

Our Farm Store is open Monday-Friday 11 AM-5 PM, Saturday 1 рм-5 рм. We also have delivery drop points from the DC area to central Virginia — please check website for details and ordering.

raised on fresh pasture, non-GMO feeds, no antibiotics or chemicals, and our beef is 100% Grass-fed! On-Site Farm Store: We also sell our friends' grassfed lamb, kraut, organic baked goods, wild salmon, Laconiko olive oil, raw honey, teas, balms, firecider, elderberry syrup, fermented cod

Whispering Woods Farm

1498 Aquia Road Midland

Dwane or Pat (540) 788-4767 (703) 403·2775 - Dwane Cell whisperingwoodsgrown@gmail.com Find us on Facebook

Sells on site by appt Blueberries, Shiitake Mushrooms,

Marshall

Peter Carp (540) 422-9188 peter@wildwindsfarm.com

Sells on-site by appt 100% organic fed, GMO free pasture raised chickens, no hormone, no antibiotic Red Devon beef





Philip Carter Strother

Sells on-site when seasonably available

(540) 422-2009

Sells Years Round. On-farm sales.

P. O. Box 1 Sumerduck

www.walnuthillfarmva.com

Sells on-site (Sat & Sun 2-5 PM),

Lewis & Martha Bender (540) 788-9663

and Pet Rabbits, Straw

8717 Springs Road Warrenton

Chicken, Turkey, Eggs, Pork and Beef; All organic veggies, fermented kombucha and liver oil, and soap from our pigs' lard!

Baby Ginger, Hydro Lettuce

Wild Winds Farm





Sales on site by appointment. Follow us on Instagram for info on our location at Farmers Markets. Pasture raised, antibiotic free beef.

for its farms, and you'll find one of the finest at the end of Elk Run Church Road in Midland, Virginia. It's called the Happy Family Ranch, owned and operated by Roberto Melendez and his family. Not only are they dedicated to producing fine meats, including grass-fed beef and pork, but they are also dedicated to educating others about what it means to bring the farm to the table.

outhern Fauquier County is known

Ranch

by Beth Miller-Herholtz

Happy Family

RANCH

Established in 2013 initially as a land investment, it became a working ranch when the couple of goats Roberto bought for his parents quickly expanded to include potbelly, Mangalitsa, & Heritage Yorkshire hogs, 80 prized Wagyu cattle, & a variety of fowl. I sat down with Roberto in early March to learn more about their vision for farm to table meats and their experience as first time

"I drew a lot of inspiration from others in the county and from my own heritage. Respect for the animal is a top priority, and we work hard to make sure they are fed and cared for with dignity. We've collaborated with the local Co-Op, the USDA,

CSA

and now PEC. Thanks to a grant from the **Environmental Quality Incentives Program** (EQIP), we'll be expanding and improving our infrastructure. Producing award-winning meats requires clean water sources, non-GMO food sources, and room to roam."

You'll also find the Happy Family Ranch food truck making its rounds at local breweries, farmers markets, and other events. While I was at the Ranch, I sampled the street taco and hamburger—from farm to fork is a delicious experience! I finished up my tour in the retail shop, which is clean and ready to welcome visitors. Soon, there will be an outside gathering area where you might take some time to appreciate both the view and the animals. "Farming never stops. It teaches me something new every day," said Roberto. "I love how it brings people together."

Visits are encouraged, so drop by the Ranch at 12507 Elk Run Church Road, Midland, VA and select your meats in the retail shop. Find them also at the Manassas and Warrenton Farmers Markets. Visit them online at www.happyfamilyranch.net, or follow them on Facebook.

Willowlyn Farms **Produce LLC**

9781 Willowlyn Lane

Catlett Matt Eustace (571) 436-7954 matt@willowlvnfarms.com

www.willowlynfarms.com Sells on-site (Mon-Sat, 9 AM-5 PM) Seasonal Produce, Strawberries, Blackberries, CSA, seasonal veaetables. **PYO** strawberries and pumpkins

Won Shan Mushroom Co

11305 Elk Run Rd

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

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

Zeeba Farm

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

Offered as whole, half, or individual cuts.

MADISON

5 Rider's Farm

3849 Twymans Mill Road Orange

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

Sells on-site Mon-Sat, Sunday afternoons, CSA, Bring the kids to see live animals! Seasonal Produce (tomatoes, sweet corn), Chicken and Duck Eggs, Dressed Rabbit,

7 Acres Farm

Baked Goods

1832 N Seminole Trl Madison

Brian Walls (540) 445.1020 farming7acres@gmail.com 7-acres-farm.business.site

Sells at the farm by appt only and Manassas farmers market Saturdays, 8 AM-1 PM Chicken meat and eggs; Duck meat and eggs

Bordeaux Farms

Madison

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

Natural Raised Beef, Pastures Pork, Eggs, Honey, Goats Milk Soap

Carmel Acres Farm

P.O. Box 1217 Madison

gmail.com

Gregg & Jane Klopp (540) 543-2508 greggandjaneatcarmelacres@

Sells on-site by appt, Madison and Charlottesville Farmers Markets Free-Range Chicken, Turkey, **Duck, Woodland Pork**

Gardens of Khmet 2246 Lindsay Lane

Madison



Sells On-Site by Appt., at Pen Druid Farmers Market in Sperryville VA Seasonal Vegetables, Herbs, Wineberries, Raspberries, Amaranth

God's Whisper Farm 👐

4975 Orange Rd. Radiant

Andi Cumbo-Floyd (443) 693-2619 godswhisperfarm@gmail.com

www.godswhisperfarm.com Sells at Farm Stand, Monday-Saturday 8 AM-5 PM

















NEWS FROM PEC

Let There Be Fruits & Veggies

By Paula Combs

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 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 or (540) 347-2334 ext. 7068, or visit pecva.org/farm.



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

Find us on Instagram: @piedmontenviron

Find us on Facebook: facebook.com/pecva





NEWS FROM PEC

Piedmont Beef Study

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

ver 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.



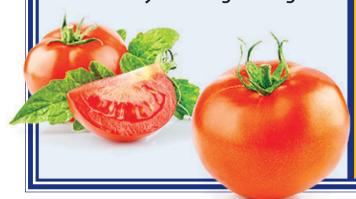
Buy Fresh Buy Local and Making Connections

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

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 MarketMaker provides online market connections that will strengthen local food market purchasing.

Visit BuyLocalVirginia.org!





PATH FOUNDATION



In line with Buy Fresh, Buy Local's initiatives to connect consumers with healthy, local products, the PATH Foundation is proud to fund Commit to Be Fit and Fauquier Reaches for Excellence in School Health—two programs that enhance nutrition, physical activity and overall health in Fauquier and Rappahannock public schools. Both programs are tailored to the needs of their students and communities.

FRESH

Fauquier Reaches for Excellence in School Health, otherwise known as FRESH, is an innovative program bringing a culture of health and wellness to Fauquier County Public Schools. FRESH engages 20 schools in a wide variety of initiatives, such as increasing physical activity in classrooms, providing new recipes and training to cafeteria workers, and creating after-school clubs that focus on fitness, nutrition and wellness. With over 2,600 student participants, and their sights set on increasing the program's scope and outreach, FRESH continues to support and promote health in Fauquier County.

Commit to Be Fit

Commit to Be Fit is focused on improving health and wellness in Rappahannock County through community engagement and school initiatives. In two years, the program has offered more than 450 community workshops on topics like eating healthy on a budget and injury prevention, as well as one-on-one health coaching. In Rappahannock County Public Schools, Commit to Be Fit has improved nutrition by introducing salad bars, horticulture class produce and other new menu items to school cafeterias. Commit to Be Fit remains a pioneering and useful resource for Rappahannock County residents of all ages.

For more information, please visit www.pathforyou.org



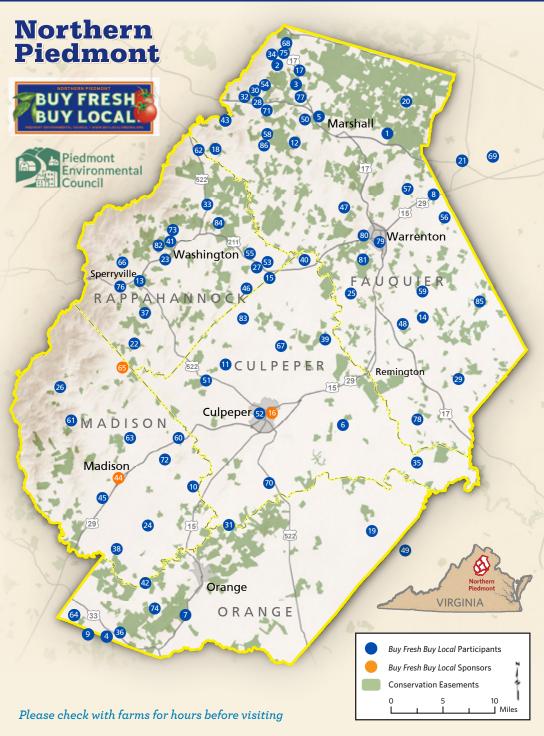




Flavor of the Piedmont

The Barn at Lord Fairfax Community College

September 5th & 8th, 2019 • Warrenton www.pecva.com/events



- Archwood Green Barns
- Arterra Wines & Hawkmoth Arts
- Aspen Dale Winery at the Barn
- Barboursville Vineyards
- Barrel Oak Winery
- Bees & Trees Farm, LLC BerryWood at Honah Lee Vineyard
- Buena Vista Agriculture
- **Burnley Vineyards**
- Castle Gruen Vineyards and Winery
- Cobbler Mountain Cellars & Cider
- Copper Fox Distillery 13
- 14 Cows-N-Corn
- Crowfoot Farm 15
- Culpeper Downtown Farmers Market
- 17 Delaplane Cellars
- Desert Rose Ranch & Winery
- Eastern Orange Farmers Market 19
- Evans-Wells Farm 20
- Exit 40 Farmers Market
- F. T. Valley Farm at Mont Medi
- 23 Gadino Cellars
- God's Whisper Farm
- Granite Heights Winery
- Graves Mountain Farm
- Gray Ghost Vineyards
- Green Truck Farm
- Happy Family Ranch, Inc 29
- Hartland Farm
- Hartland Natural Farm
- Hartland Orchard
- High Places Orchards
- Hollin Farms
- 35 Hollow Way Farm
- 36 Horton Vineyards
- 37 Jenkins' Orchard
- 38 Kipps Grapes
- Lakota Ranch Farm Store Lavender & Lace at The Bothy Farm
- Lee's Orchard
- Liberty Mills Farm
- Linden Vinevards
- **Madison County Farmers Market**
- 45 Madison Gardens
- Magnolia Vineyards and Winery 47 Mediterranean Cellars
- Messicks Farm Market

- 49 Miller Farms Market
- Miracle Valley Vineyard
- Morningside Farm and Nursery
- **52** Moving Meadows Farm
- Muskrat Haven Farm
- Naked Mountain Vineyard and
- Narmada Winery
- Old Bust Head Brewing Company
- Pearmund Cellars
- Philip Carter Winery
- Powers Farm & Brewery
- Prince Michel Vineyards and
- Quaker Run Orchard
- Rappahannock Cellars
- Revalation Winery
- Reynard Florence Vineyard
- Rider's Backfield Farm Beef
- Roy's Orchard and Fruit Market
- Saddle Ridge Farm
- **68** Sky Meadows State Park
- Smith Family Farm
- Stillhouse Distillery at Belmont Farm
- Stribling Orchard
- Sunrise Gardens
- The Farm at Sunnyside
- The Market at Grelen
- The Orchards at Valley View Farm
- Thornton River Orchard
- Three Fox Vineyards
- Walnut Hill Farm At Elm Spring LLC
- Warrenton Saturday Farmers Market
- Warrenton Wednesday Farmers Market
- Whiffletree Farm
- Whippoorwill Farm
- Wilevington Farm
- Williams Orchard Willowlyn Farms Produce LLC
- Winding Road Cellars
- * **bold** denotes guide sponsors

FARMERS MARKETS

CULPEPER

Culpeper Downtown Farmers Market brought to you by

Culpeper Renaissance Corner East Davis and Commerce Streets, Downtown Culpeper

(540) 825-4416 crievents@culpeperdowntown.com www.culpeperdowntown.com www.facebook.com/ CulpeperFarmersMarket May 4 - October 26, Saturdays

FAUQUIER

7:30 AM - noon

Archwood Green Barns

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

(540) 253-5289 archwoodgreenbarn@gmail.com May through the Sunday before Thanksgiving, Sundays, 10 AM - 3 PM

Exit 40 Farmers' Market

Parking lot of Novant Health UVA Haymarket Medical Center 15225 Heathcote Blvd, Haymarket

(540) 316-1157 elizabeth@farmtotablesolutions.com exit40farmersmarket.com May-October, Thursdays, 2 - 6 PM

Warrenton Saturday Farmers Market

Municipal Parking Lot Corner of Lee Street and Fifth Street

Contact: Kelly Machen (540) 347-2405

Planning@warrentonva.gov www.warrentonva.gov/ visitors/local attractions

warrentonfarmersmarkets Saturdays, April 20 - November 23, 8 AM - 12 PM

Warrenton Wednesday **Farmers Market**

WARF (Warrenton Aquatic and Recreation Facility) 800 Waterloo Road

Contact: Kelly Machen (540) 347-2405 Planning@warrentonva.gov

www.warrentonya.gov/ visitors/local_attractions

www.facebook.com/ warrentonfarmersmarkets Wednesdays, May - September, 8 AM - 1 PM

MADISON

Madison County Farmers Market

Hoover Ridge Park on Fairgrounds Rd. (Next to Madison Primary School) Madison

(540) 948-6881 madfarmers 13@gmail.comwww.madisonfarmersmarket.info Find us on Facebook Saturdays May to October, 8 AM - noon

ORANGE

Eastern Orange Farmers Market

Locust Grove Town Center, on the corner of Constitution Highway (Route 20) and Zoar Road (Route 611), 4 miles south of Germanna Highway (Route 3) Locust Grove

Contact: Bobbi Collyer (434) 227-4561 easternorangefarmersmarket @gmail.com easternorangefarmersmarket. blogspot.com Sundays, 8 AM - 2 PM, May through October

Hartland Natural Farm 444 Hartland Oak Drive Rapidan

FARMS

Jamie or Toki (540) 748-8277 hartlandnaturalfarm@gmail.com www.hartland.edu Find us on Facebook

Sells on-site at greenhouse area Mon-Thurs 9 AM - 5 PM, Fri 9 AM- 12 PM, CSA, wholesale outlets, retailers, restaurants. call or text for details **Seasonal Certified Naturally Grown produce**

Hawk Hollow Greenhouse & Farm

1293 Oak Park Road Madison

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

Sells at Farm Stand on Site, and at Forrest Lakes, Earlysville, Crozet, Greene County Farmers Markets, and at Stonefield Commons Farm Stand

Fresh produce, duck and chicken eggs, honey

Kipps Grapes

6943 S. Blue Ridge Tpk Rochelle

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

Pick Your Own on site

Grapes (Concord and more), Limited Apples and Peaches, Homemade juice, jelly and jam, all from our own fruit. Homemade juice, jelly, jam, and sauce—all from our own fruit.

La Paysanne Farm

Orange

CSA

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

www.facebook.com/lapaysannefarm Cabrito by reservation, Free Range Eggs, French Alpine Dairy Goats, and Herdshares

Landon Farm LLC

Sells on-site by appt.

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

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

Madison Gardens 2705 S Seminole Trail

Madison



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

Sells at Madison Gardens shop, Mon-Fri 10 ам-6 рм & Sat 10 ам-4 рм Seasonal Produce, Plants, Jam

Mary Ruth's Garden 2022 Repton Mill Road

Aroda David & Mary Ruth Kipps (540) 718-1277

Sells on-site (call first), and at the Madison farmers market Baked Goods, Cut Flowers,



dlk55mrk@gmail.com



Fauquier County Agricultural Development Department

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

Mark your calendars for the Annual Fauquier Fall Farm Tour,

FAUQUIER COUNTY FARM PRODUCT & SERVICES DIRECTORY AT

October 12, 2019!

www.fauquierag.com

Papa Weaver's Pork 346 Caves Ford Lane

Orange

Tom Weaver (540) 672-1552 papaweaverspork@gmail.com www.papaweaver.com

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

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

Piedmont Pigworks

Madison

Thomas Hawes (703) 431-3123 piedmontpigworks@protonmail.com Facebook: PiedmontPigs

Sells onsite by appt, scheduled delivery locally and to Northern Virginia Pasture-raised/grain supplemented Hertiage Pork, Grass-fed Lamb

Rider's Backfield Farm Beef, LLC

6251 S. F.T. Valley Rd Etlan

Robin Rider (540) 923-4036 ridersbackfieldfarmbeef@hughes.net www.ridersbackfieldfarmbeef.com Find us on Facebook

Sells at Madison County Farmer's Market (8-12 PM) May - Oct. as well as the Madison County Holiday Markets Nov. - Dec. and Winter Markets Jan.- March. Beef available at Ole Country Store in Culpeper, and at The Battlefield Country Store in Chancellorsville, Va near Fredericksburg, in addition to On Farm sales by appointment only on Saturdays 2-5 PM, to restaurants, retailers, and caterers. Frozen or Fresh, 100% "grass-fed/ with grain" finished beef (never feedlot confined, no feed antibiotics, no growth hormones). Natural Soap from our beef tallow. Beef available also as quarters, halves and whole sides.

Spring Lake Farm Madison

Jan Richter & Barry Siegel Leave a message at (540) 948-3272 janisrichter@msn.com

Sells direct to consumer (phone or email), restaurants Hand Picked Pie Cherries, blueberries, Veaetables, Homemade Multigrain **Bread, Cranberry or Cheese Scones**

Sunrise Gardens

114 Sunrise Lane Brightwood

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

Sells on-site (U-Pick) and U-Pick, Spray-free Blueberries, Blackberries, and Tomatoes at the farm. Seasonal Vegetables and Herbal Products at the market

TurkeyCrest Farm 589 Lester Utz Lane

Brightwood

Lyn Wills (540) 543-2469 elwills@turkeycrest.com Turkeycrest.com

Sells on farm by appt Grass-fed Beef Cattle. Free-range Hens. Honey Bees



Valentine's Bakery

Valentine Miller, Jr. (540) 672-1296

orders@valentinesbakery and meats.com

Sells on-site (call for appt); Mount Vernon, Annandale, McLean, Reston and Falls Church Farmers Markets, Restaurants and Retailers AGA Certified Grass-Fed Beef, Pork, Lamb; Chickens; Eggs; Homemade Baked Goods

Wolf Creek Farm

4345 Wolftown-Hood Road Madison

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

Sells on-site by pre-order and scheduled pick-up, Greenwood Gourmet, Rebecca's Natural Foods, Yoder's County Market, local Charlottesville butcher J.M. Stock Provisions, and Specialty Grocers (see website) Grass-Fed, Natural Beef Year Round, No **Antibiotics or Growth Hormones,** No Grain, Hay grown without Chemicals

Yowell Farms Fruit & Produce

6640 South F.T. Valley Road

yowelltl@dukes.jmu.edu

Sells on-site by appt only, and at Madison County Farmers Market and Greene Farmers Market. Call (540) 923-4414 for appointment (closed Sundays) Seasonal produce/fruit, U-Pick blueberries (June-July)

ORANGE

Edgewood Miller Farm 5291 Scuffletown Road Barboursville

Barbara Miller (917) 570-0155

www.edgewoodmillerfarm.com www.facebook.com/ edgewoodmillerfarm

Sells direct to individuals and local restaurants and wineries Organic Eggs, Seasonal Produce, Orchard Grass Hay—square bales

The Garden Patch

180 Caroline Street Orange

Sells on-site 7 days a

Goldhill7@att.net

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

311 Locust Grove Church Road Orange

Jacob and Jennifer Gilley (540) 672-3677 info@heavenshollowfarm.com www.heavenshollowfarm.com

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

Dry- Aged, Angus Beef (grass fed with supplemental local grains). Pork (outdoor access with supplemental local grains). Bulk shares and sampler packs (\$30-\$150) available. Pastured Eggs.





by Beth Miller-Herholtz

hat if you could get locally sourced, fresh food delivered right to your door? And what if you could choose products from a variety of producers who use the most sustainable farming methods? And what if you knew that the products you chose were raised and grown by local farmers? If you're like me, you'd think you found a little bit of heaven on earth.

That's just what Matt Coyle and Dr. Jerry Engh have created in their new collaboration called The Fresh Harvest. When Matt started working at Dr. Engh's family farm, Lakota Ranch, he saw the difference eating food raised without using antibiotics, GMOs or grain made in his and his family's overall health. As a world-renown orthopedic surgeon who has also raised prize-winning Devon cattle for over 50 years, Dr. Engh has seen the benefits of good nutrition first hand, both in his patients and his own family. Together, they began to think how they could expand beyond the farmer's markets and help both local consumers and the local farming communities.

The Fresh Harvest began with 12 producers

and 100 products in April 2018. Today, the online hub has over 40 producers and 500 products and continues to expand! Matt leads the operation and has worked with his team and his producers to reduce food waste. Everything comes in and goes out on the same day. They do all that they can to ensure freshness and as Matt said, "to connect people with their farmer."

There's no subscription fee or minimum order. All you need to do is place your order online using their website (thefreshharvest. com) or app (The Fresh Harvest) by 11:59pm on Sundays. Each order is collected and coordinated in the early part of the week so that by Thursday, The Fresh Harvest team can package your selections and deliver the same day. All products have been picked, baked, and even juiced the day before delivery. You can also choose your preferred point of delivery: your own doorstep (no delivery fee for orders over \$150), or for free delivery at Powell Wellness Center in Culpeper and the WARF in

Local. Fresh. Delivered. That's a little bit of heaven on earth. That's The Fresh Harvest.

Hunter's Harvest at

lim Darnell zdarnell540@gmail.com

week, 9 AM-6 PM

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

Gold Hill Blueberry Farm 12290 Daffodil Lane Unionville

Dwight Boston (540) 222-7954

Heaven's Hollow Farm

Greenbow Run Farm

15188 Sassafras Lane Orange

Hunter & Angelia Tibbs (540) 623·4837 or (540) 406·1427 myah99@hotmail.com

Sells at our farm, local farmer's markets and delivery by appointment Seasonal Fresh Produce: Fresh homemade Apple Butter, Jams/Jellies

The Market at Grelen 🏻 🄭 🥙

P.O. Box 159 (mailing) 15091 Yager Rd. (shipping) Somerset, VA 22972

Leslie Carter Gregg Owner & Creative Director Cell (434) 242·7356 Shop (540) 672·7268 info@themarketatgrelen.com www.themarketatgrelen.com Facebook & Instagram:

Market at Grelen

Garden Shop, Trails & Cafe open March -December; Shop Hrs: Wednesday - Sunday 10 a.m. - 4 p.m.; Cafe Hrs. Wed - Fri 11:30-2:30 & Sat/Sun 11:30-3:30

Nursery open year round. PYO Farm (seasonal): Blackberries, Raspberries (Red/Yellow/Black), Blueberries, Peaches & Apple

Liberty Mills Farm

9166 Liberty Mills Road Somerset

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

Sells Seasonally On-Site and at Farmers Markets. Please check website for details.

Seasonal Produce, U-pick Strawberries, Fresh Flowers, Watermelons, Pumpkins, and 33 acre Fall Corn Maze

Miller Farms Market 12101 Orange Plank Road

Locust Grove

JoAnn & Ben Miller (540) 850-5009

info@millerfarmsmarket.com CSA www.millerfarmsmarket.com Sells on-site Monday-Saturday

9 AM-5 PM, pick your own, local

restaurants, farm stands Local Produce, Berries, Beef, Pork, Lamb, Milk in Glass Bottles, Ice Cream Cheese, Eggs, Strawberries (U-pick May), Blackberries (U-pick July), Pumpkins (U-pick Oct.), Christmas Trees (U-pick Nov., Dec.). CSA available

Retreat Farm

7541 Retreat Farm Road Rapidan

Frank & Cindy Gillan (540) 672-5871

Sells by wholesale account and by appt at the farm Heritage Lamb, Asparagus, Berries, Eggs, Honey, Sheep Fiber

Timberwood Farm 8344 Wilderness Woods Lane

Rhoadesville

Barbara Johnson (540) 854-4192

barbara@timberwood farmand fiber.comwww.timberwoodfarmandfiber.com

Sells onsite (call first) and online markets The Fresh Harvest & Seasonal Roots Pasture-Raised, Heritage Breed

RAPPAHANNOCK

Beahm Family Farm

beahmfamilyfarm.com

36 Taylor Farm Lane Sperryville

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

Sells By appointment only Grassfed/Grassfinished Beef, Pastured Pork. Non-GMO feed; No antibiotics, dewormers, pesticides or hormones.



















Belle Meade 353 FT Valley Road

www.bellemeade.net

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

Sells on-site, CSA Seasonal Produce, Culinary Herbs, **Grass-Fed Beef, Pastured Poultry** and Pork, Thanksgiving Turkeys,

Crowfoot Farm 3085 Indian Run Road

Amissville

Eggs, and non-GMO feed.

Kevin & Rachel Summers (540) 937-4490 the crowfoot farm@gmail.comwww.crowfootfarm.com

On Farm Sales Mon-Sat 8 AM-7 PM Raw milk herd shares, Organic Eggs, Grassfed Beef, Honey, Heirloom Plants, Wool Products, and Handmade Soaps.

Dominion Star Natural Foods LLC

104 Winesap Lane Huntly

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

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

The Farm at Sunnyside

27 Sweetwater Lane Washington

Stacey Carlberg (540) 675-9946 stacey@thefarmatsunnyside.com www.thefarmatsunnyside.com

Sells locally at Rappahannock Farmers Market in Sperryville, VA. Certified Organic Seasonal Vegetables, Apples, Blackberries, Eggs, Honey

F. T. Valley Farm at Mont Medi 403 F. T. Valley Road Sperryville

Algis and Kathy Penkiunas

(703) 447-3220 apenkiunas@aol.com Sells by Pick Your Own,

Online beef sales. PYO Apples and Peaches, Grass-fed/ **Grass-finished Beef**

Kattle1 Beef 95 Crossmolina Farm Lane

Washington (540) 227-4845

kurt@Kattle1beef.com www.Kattle1beef.com

Sells online with free delivery in Rappahannock County, surrounding counties free delivery \$100+ orders, available as add-on at Waterpenny CSA, pop up burger stand at local vineyards and festivals with take home cuts available Middleburg barn market and Archwood Green Barn market

Grass fed, Grass finished Black Angus Beef, Grass fed, Grain finished Wagyu **Beef, Cured Salamis, Dog Treats**

Ladybug Mountain Farm

227 Fodderstack Washington

Michael J. McCormick (540) 675-1233 michaelmccormick47@yahoo.com

Sells from the farm

Peonies, calla lilies, gladiolas, zinnias. Spring garlic, rhubarb, rosemary, French tarragon, mints, and basil



Laughing Duck Apiary Washington

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

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

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

Muskrat Haven Farm

20 Cedar Break Lane Amissville

Manfred & Etta Call (540) 937·5892 (farm), (540) 937·5191 (produce stand)

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

Reality Farm P.O. Box 335

Washington

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

Sells on site (call for appointment), delivery available (contact us) Raw Milk Cow Shares, Free Range Eggs, Grass-Fed Beef, Free Range Broilers, Goat shares available

Rocky Run Farm

13439 Major Brown Dr. Sperryville

Doug Weaver (340) 690-4225 rockyrunfarmva@gmail.com Facebook: Rocky Run Sustainable Farm

Products available daily by appointment. Honor farmstand in season.

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

Roy's Orchard and Fruit Market

Route 612 Sperryville

Roy & Janet Alther (540) 987-8636

Sells on-site year-round (daily, 8 AM-8 PM); Closes at 7 PM during late fall/winter months Seasonal Fruits & Vegetables, Meat, Free Range Eggs, Jellies, Jams, Pickles, and Dairy Products

St. Anthony's Farm 375 Seven Ponds Road

from Trickling Springs Dairy

Amissville

(540) 937-5797

Sells at the Saturday Warrenton Farmers Market Seasonal Produce, Homemade Jams

Touchstone Farm 140 Touchstone Lane

Amissville

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

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

Waterpenny Farm 53 Waterpenny Lane Sperryville

Rachel Bynum & Eric Plaksin (540) 987-8567 waterpenny@verizon.net www.waterpennyfarm.com Facebook & Instagram

CSA (Pick ups in Arlington, Falls Church, Warrenton, and on-Farm), on-farm stand, Farmers Markets: Arlington Courthouse and Takoma Park Seasonal Produce, Spring

Whippoorwill Farm 220 Whipperwill Lane

Washington

Blake Brown (540) 522-0456 dominiondeck@msn.com www.whippoorwillfarmtotable.com

Sells by appt, CSA and at farm stand on Fridays 3-6 PM, May 25-Nov 9 Seasonal Veggies, Eggs, Beef cuts, Pork cuts, Herbs, Vegetable Plants, **Locally Produced Artisan Products**

Sperryville

(703) 598-2837 hello@wildrootsapothecary.com www.wildrootsapothecary.com

A modern apothecary for alchemy. CSA starting this May. Including bulk herbs, local herbal plants for your gardens, herbal classes, great natural herbal products along with our custom blended product line. To stay up to date with our current happenings sign up for our mailing list at our website.

Castleton

beeswax7@wildblue.net

Sells by wholesale to local retailers & orchard stores, Farmers Markets Pollination, Varietal Extracted & Comb Honey from VA & Mid-Atlantic Region,

Pkg. Bees, Queens, Nucs, Beeswax Candles

FAUQUIER

Hartland Orchard 3064 Hartland Lane

Markham

(540) 364-2316 www.hartlandorchard.com

ORCHARDS

6

Sells on-site through U-pick (mid-May-October 9 AM-5 PM, call for updates)

Strawberries, Raspberries, Cherries, Blueberries, Peaches, Apples, Pumpkins, Cider, Honey, Apple

Hollin Farms

1408 Snowden Road Delaplane Located next to Sky Meadows State Park

Matt Davenport (540) 592-3574 hollinfarms@gmail.com www.hollinfarms.com

Beef sold online, U-Pick May-October, Wed-Sun 9 AM-4 PM Seasonal Vegetables, Apricots, Plums, Peaches, Cherries, Strawberries, Apples, Berries, Pumpkins, Beef

The Orchards at Valley View Farm 1562 Leeds Manor Road

Delanlane Philip Carter Strother

(540) 592-3730 info@valleyviewva.com www.vallevviewva.com

Sellson-sitewhenseasonablyavailable Cherries, Blueberries, Peaches, Apples, Pears, Blackberries, Garden Vegetables, Free-Range Chickens & Eggs (limited)

Stribling Orchard 11587 Poverty Hollow Lane

Rob & Stacia Stribling (540) 364-3040

info@striblingorchard.com www.striblingorchard.com

Tues-Sun 9 AM-5 PM Apples, Peaches, Pears, Nectarines, Pumpkins, Honey, Jams and Jellies (on-line year-round), Bakery & Shop

MADISON

205 Graves Mountain Lane

Syria

Lynn Graves (540) 923-4231

info@gravesmountain.com www.gravesmountain.com

July-Nov) and online Apples, Peaches, Pears, Pumpkins, Gourds, Apple Butter,

Quaker Run Orchard 1654 Ouaker Run Road

Madison



Sells on-site last weekend in September thru October, Saturdays 10 AM-5 PM & Sundays 12-5 PM A variety of apples and Asian pears

RAPPAHANNOCK

Jenkins' Orchard

355 Yancev Road Woodville

James Jenkins

(540) 987-8192

Tomatoes, Pumpkins

Sells on-site at Fruit Shed (mid-July through mid-Dec, 9 AM-6 PM) Apples, Pears, Cherries, Plums, Peaches, Nectarines, Blackberries,

Lee's Orchard

65 Orchard Lane Washington

Bryant and Brittney Lee (540) 675-3201

Sells on-site 9 AM-5 PM, Monday-Sunday Apples, Cider, Apple Butter

Roy's Orchard and Fruit Market Route 612

Sperryville

Roy & Janet Alther (540) 987-8636

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

Seasonal Fruits & Vegetables, Meat, Free Range Eggs, Jellies, Jams, Pickles, and **Dairy Products from Trickling Springs Dairy**

Thornton River Orchard & Market

11587 Lee Highway

Sperryville Allen Clark

thorntonriverorchard@gmail.com thorntonriverorchard.com

Sells on-site, 7 days a week July early December 9 AM - 6 PM Find us on Facebook & Instagram Apples, peaches, nectarines, cherries, cider, local honey, assorted jams & jellies, other garden fresh vegetables per season

F

Williams Orchard 3 Williams Farm Lane

Eddy & Karen Williams

Sells on-site (early July





Saturday, September 21st & Sunday, September 22nd, 2019

Visit our website to learn more:

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

Visit www.buylocalvirginia.org!









Plants, Eggs, Flowers

Jenna Brownell and

Wild Roots Apothecary

4 River Lane

Windsong Apiaries

120 Mill Run Lane

Bob Wellemeyer



CSA Markham

Sells on-site late July-early Nov,

Graves Mountain Farm

Sells on-site (weekends

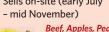
Various Jams & Jellies















10 AM until 4 PM

www.culpeperfarmtour.com

VINEYARDS

CULPEPER

Belmont Farm Distillery

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

FAUQUIER

Arterra Wines & Hawkmoth Arts

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

Aspen Dale Winery at The Barn

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

Barrel Oak Winery

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

Cobbler Mountain Cellars

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

Delaplane Cellars

2187 Winchester Road, Delaplane Jim & Betsy Dolphin (540) 592·7210 www.delaplanecellars.com

Desert Rose Ranch & Winery

13726 Hume Rd, Hume Melissa Hughes (540) 635-3200 www.desertrosewinery.com

Granite Heights Winery

8141 Opal Road, Warrenton Toni C. Kilyk (540) 349·5185 www.gh.wine

Linden Vineyards

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

Mediterranean Cellars

8295 Falcon Glen Road Warrenton Louizos Papadopoulos (540) 428·1984 www.mediterraneancellars.com

Miracle Valley Vineyard

3661 Double J Lane, Delaplane Joe & Mary Ann Cunningham (540) 364-0228 www.miraclevalleyvineyard.com

Naked Mountain Winery and Vineyards

2747 Leeds Manor Road, Markham (540) 364·1609 www.nakedmountainwinery.com

Old Bust Head

Brewing Company
7134 Farm Station Road, Vint Hill
Jaimis Huff
(540) 347·4777
www.oldbusthead.com
Facebook @oldbusthead

Pearmund Cellars

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

Philip Carter Winery

4366 Stillhouse Road, Hume Philip Carter Strother (540) 364·1203 www.pcwinery.com

Three Fox Vineyards

10100 Three Fox Lane, Delaplane Holli and John Todhunter (540) 364-6073 www.threefoxvineyards.com

Winding Road Cellars

4289 Leeds Manor Road, Markham Scott and Linda Culver (540) 364·1025 www.windingroadcellars.com

MADISON

Castle Gruen Vineyards and Winery

1272 Meander Run Road, Locust Dale Dean & Jeanne Gruenburg (540) 229·2498 Facebook @CastleGruenWinery

DuCard Vineyard

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

Prince Michel Vineyards and Winery

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

Revalation Vineyard

2710 Hebron Valley Road, Madison Francoise Seillier-Moiseiwitsch francoise@revalationvineyard.com (540) 407·1236 revalationvineyard.com

ORANGE

Barboursville Vineyards

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

Berrywood at Honah Lee Vineyard

13443 Honah Lee Farm Drive, Gordonsville (540) 406·1313 berrywoodcrafters@yahoo.com www.berrywoodcrafters.com Sells on-site (Mon-Thurs 12-5 PM, Fri-Sat 11 AM-6 PM, Sun 12-5 by appt) Wine & Wine Tasting, Bakery, Jams

Burnley Vineyards

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

Horton Vineyards

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

Reynard Florence Vineyard

16109 Burnley Road, Barboursville Roe Allison (540) 832·3895 / (434) 962·1849 www.reynardflorence.com

RAPPAHANNOCK

Copper Fox Distillery

9 River Lane, Sperryville Rick Wasmund (540) 987-8554 www.copperfox.com

Gadino Cellars

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

Gray Ghost Vineyards

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

Magnolia Vineyards and Winery

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

Narmada Winery

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

Rappahannock Cellars

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

RETAILERS

CULPEPER

Calhouns Ham House and Country Deli

211 South East St, Culpeper 540-825-8319 calhounshamhouse@yahoo.com calhounhams.com Facebook: Calhoun's Ham House

Culpeper Cheese Company

P.O. Box # 2082 Culpeper, Virginia 22701 www.culpepercheese.com

It's About Thyme/ The Copper Fish

128 E. Davis Street, Culpeper (540) 825-4264 www.thymeinfo.com/ its-about-thyme

FAUQUIER

Buckland Farm Market

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

Gentle Harvest

8372 West Main Street Marshall (540) 837·4405 info@gentleharvest.com www.gentleharvest.com

Moo Thru Ice Cream

11402 James Madison Highway, Remington (540) 439·6455 www.moothru.com

Natural Marketplace

5 Diagonal St, Warrenton (540) 349·4111 (540) 349·4110 (deli) www.thenaturalmarketplace.com

Red Truck Bakery and Market

Two locations! 22 Waterloo Street, Warrenton (540) 347·2224 8368 W. Main St., Marshall Va 540-364-BAKE

The Whole Ox

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

www.redtruckbakery.com

MADISON

The Little Country Store

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

Yoder's Country Market Inc.

2105 S Seminole Trail, Madison (540) 948·3000 www.yoderscountrymarket.net *And café!

RAPPAHANNOCK

Beech Spring Gift Shop/ Farmer's Market

11600 Lee Hwy, Sperryville 22740 (540) 987·8704 beechspringgiftshop@verizon.net Facebook-Beech Spring Gift Shop

The 2019 **Rappahannock**

28th & 29th from 11 AM to 5 PM both days. Come explore Rappahannock on this free, self-guided tour of our working farms.

Farm Tour is September



For more information, visit: www.RappFarmTour.org

RESTAURANTS/CATERERS

CULPEPER

Foti's Restaurant

110 East Davis St., Culpeper (540) 829·8400 www.fotisrestaurant.com

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

128 East Davis Street, Culpeper (540) 825-42641 www.thymeinfo.com/its-about-thyme

Raven's Nest Coffee House

215 E. Davis St., Culpeper (540) 827·4185 ravensnestcoffeehouse.com

FAUQUIER

The Ashby Inn & Restaurant

692 Federal Street, Paris (540) 592·3900 www.ashbyinn.com

Black Bear Bistro & Cellar

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



Bluewater Kitchen: Boutique Catering & Events

8549 John Mosby Highway, Upperville (703) 628-2583 www.bwkitchen.com

Claire's at the Depot

65 South 3rd Street, Warrenton (540) 351·1616 www.clairesrestaurant.com Restaurant and Catering

Field & Main Restaurant 8369 W Main Street Marshall

8369 W. Main Street, Marshall (540) 364·8166 info@fieldandmainrestaurant.com www.fieldandmainrestaurant.com

Girasole

4244 Loudoun Ave, The Plains (540) 253-5501 www.girasoleva.com Restaurant and Catering

Hunters Head Tavern

9048 John Mosby Hwy, Upperville (540) 592·9020 www.huntersheadtavern.com

Poplar Springs

5025 Casanova Road, Warrenton (540) 788·3486 www.poplarspringsmanor.com Facebook @poplarspringsmanor

MADISON

Inn at Meander Plantation

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

ORANGE

The Generals Quarters Restaurant

32345 Constitution Hwy, Locust Grove (540) 854·4800 www.generalsquartersrestaurant.com

The Light Well

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

Palladio Restaurant at Barboursville Vineyards

17655 Winery Road, Barboursville (540) 832·7848 www.bbvwine.com Restaurant, Cooking Classes

Real Food

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

Roadside Chive

Catering

Roadside Chive 323 North Madison Road, Suite H, Orange (540) 308·7500 www.roadsidechive.com

RAPPAHANNOCK

Before & After Espresso Café and Wine Bar

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

The Inn at Little Washington

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

Laughing Duck Gardens & Cookery

Washington (540) 675·3725 www.LaughingDuckGardens.com Catering, Personal Chef Services, Cookery Workshops

Thornton River Grille

3710 Sperryville Pike, Sperryville (540) 987·8790

www.thorntonrivergrille.com



2019 Regional Events

Visit 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

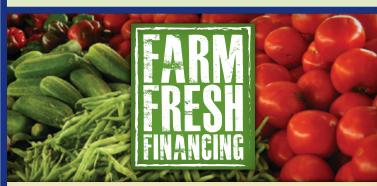
Time to plant your garden!



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





800.919.FARM | FarmCreditofVirginias.com

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This guide is funded by the generosity of our local community. A heartfelt thank you to our 2019 Northern Piedmont Buy Fresh Buy Local sponsors! Interested in becoming a sponsor? Contact bfbl@pecva.org to get more information.

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CONSERVATION SPONSOR



www.pathforyou.org



www.rrregion.org

SUSTAINABILITY SPONSOR



HARVEST SPONSOR



www.citizensforfauquier.org

Local Food Industry

TOP OF THE CROP SPONSORS



Fauquier County Agricultural Development Department www.fauquierag.com



CULPEPER HARVEST DAYS

www.culpeperfarmtour.com

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