

BUY FRESH BUY LOCAL®

FRESH FOODS FROM LOCAL FAMILY FARMS

CULPEPER, FAUQUIER, MADISON, ORANGE & RAPPAHANNOCK COUNTIES

FARMS

Look for the **CSA** icon!



CULPEPER

A World Away Farm, LLC

16080 Newby's Shop Road
Elkwood

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

Call/text/email.

Free-Range, non-GMO Chicken Eggs, organic seasonal vegetables, specialty products for crafts, Timothy hay, organic garden plots available.

AnteSEEDent at Thymes 3 Farm

123 West Davis Street

Barry Bader
info@anteseedent.com

Sells at Culpeper Farmers Market
Seasonal Heirloom Vegetables and Herbs, Hardneck Garlic, Seedlings in Spring, Baked Goods

Bees & Trees Farm, LLC

18028 Carrico Mills Road
Elkwood

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

Sells onsite (open all year, Wednesday-Sunday 10 AM-4 PM)

Bees & Trees is a 46 acre farm located just outside Culpeper, VA. Here we raise black Angus beef, chickens, honeybees and Christmas trees. We have a Farm Store open Wednesday-Sunday 10-4 that sells our grass-fed beef, fresh brown eggs, honey, jams, sauces, butters and syrups as well as seasonal decor and jewelry. We are pet friendly for all pets on leashes. While here, head to the barn and visit our miniature donkeys (Eeyore and Tigger) and Nigerian dwarf goats (Sebastian, Ariel, Flounder and Patches)...all are friendly and lovable!

Bountiful Acres LLC

14294 Browntown Road
Culpeper

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

Selling onsite. Contact directly for products and availability.

Free-Range Eggs, Meat, Poultry, Produce



Cedar Mountain Apiary

24060 Cedar Mountain Drive
Rapidan

Roger Williams
(802) 355-9933
rogerw@nordlink.com

Contact for sales.

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

Clover Hill Farm

10109 Clover Hill Lane
Rixeyville

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

Sells onsite (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
mgr@corvallisfarms.com
www.corvallisfarms.com

Sells at Culpeper Farmers Market or via online store.

Specialty Greens (spinach, lettuce and over 30 varieties of mesclun greens), Heirloom Tomatoes, Strawberries, Raspberries, Blueberries, Blackberries, Fresh Cut Flowers, Homemade Jams



Photo by Marco Sanchez

WHAT IS A CSA?

When you join a CSA (Community Supported Agriculture), you make a financial commitment to a farm (usually before the growing season begins) and receive a weekly basket of farm products.

Croftburn Farm Angus

16190 Germanna Hwy
Culpeper

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

Sells at Croftburn Market
Tuesday - Friday 10 AM - 7 PM,
Saturday 10 AM - 5 PM and
Sunday 12 - 5 PM. Also sells to
restaurants, buyers groups, and
by phone, email or online.

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

Hock Newberry Farm

13173 Scotts Mill Road
Culpeper

Brian and Erica Gore
(425) 213-2489
info@hocknewberryfarm.com
facebook.com/hocknewberryfarm

Sells onsite by appt and at Arch-wood Green Barns, City of Manassas, Culpeper Downtown and Marshall Farmers Market.

Organically-raised chickens, turkeys, pigs, and goats. Pastured, soy-free eggs, grass-fed beef, dairy goat herd shares, jams and jellies in season and more!

Honey Brook Farms

19030 Bel Pre Road
Brandy Station

The Wilkes Team
(540) 825-8375
info@honeybrookfarms.com
www.honeybrookfarms.com

Sells onsite and at Falls Church, Burke, Leesburg, Reston, Alexandria/Del Ray, and Stone Ridge Farmers Markets. Online pre-order available 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, Pasture Raised Chicken, Eggs, and Woodland Pork supplemented with feed that is tested & guaranteed to have No GMO's, herbicides, or pesticides. Also Organic Cheese, Baked Goods, Loose Leaf Organic Tea, & Farm-made natural lip balms & salves.



FARMS



Jackalope Ridge Bakehouse & Microfarm

Boston
Jill & Jeremy Engh
(540) 729-9397
jackaloperidgeva.com

We are a small Cottage Bakery and Microfarm in the foothills of the Blue Ridge Mountains. You can catch our goods at the Rappahannock Farmers Market or for pre order over the winter.

We specialize in all kinds of sourdough goods featuring local flours, vegetables, fruits and grains. We grow a wide variety of fresh microgreens and offer a rotating selection of custom mix boxes.

Lakota Ranch Farm Store

9272 Big Horn Road
Remington
Jill & Jeremy Engh
(540) 848-5298
lakotaranchfarmstore@gmail.com
lakotaranchfarmstore.com

Open daily from Dawn to Dusk.
Grass-fed Devon Beef, Pasture-Raised Pork, Organic Chicken, Eggs, Lamb, Home Goods and other specialty products

Morningside Farm and Nursery

7855 Griffinsburg Road
Boston
George & Karen Mosebrook
(540) 547-3726
morningsidefarmandnursery@gmail.com
www.morningsidefarmandnursery.com

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

Moving Meadows Farm & Bakery

307 South Main Street
Culpeper
Wally and Amy Hudson
(540) 317-5862
movingmeadowsfarm@gmail.com
www.movingmeadowsfarm.com

Grass-fed beef & goat, pastured chicken, turkey & fresh eggs from our farm. Flour milled daily for our Whole Grain Breads (Spelt, Rye & Wheat). Bakery goods and lunch served with farm-to-table ingredients.

Muddy Run Farm

15744 White Tail Lane
Culpeper
Peter Schechter & Rosa Puech
(540) 937-3504
muddyrunfarm.com
rpuech@yahoo.com
@muddyrunfarm (Instagram)
Sells onsite (email or DM Instagram for appointment)
Spanish Goats (Breeding and Meat), Llamas, Llama fiber

Oak Shade Farm

14455 Waterford Run Lane
Rixeyville
James Mello
(540) 937-5062
oakshadefarm@gmail.com
Sells at Warrenton Farmers Market and through CSA
Seasonal Organic Vegetables, Honey, Shiitake Mushrooms, Jams, (Cherry, Pear, Strawberry, Jalapeno), Eggs from Pastured Chickens and Christmas trees Tuesday-Sunday Thanksgiving until Christmas

Old Gjerpen Farm

10042 Cedar Spring Lane
Culpeper
Richard & Donna Larson
(540) 829-5683
oldgjerpenfarm@yahoo.com
www.oldgjerpenfarm.com

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

Quartz Hill Farm

3150 Jefferson Woods Lane
Amissville
Glenn Bell
(571) 721-8316
quartzhillfarm.va@gmail.com

Sell onsite (call for best times), local delivery available
Seasonal Produce, Cage-free, No Hormones or Antibiotics Eggs and Baked goods and jams. Expanding farm to include goats for milk and cheese.

Rohan Farm

10095 Rohan Road
Rixeyville
Peggy Parris, Matt Buell and Rob Parris
(540) 937-4999
rohanfarm@yahoo.com
Sells onsite (strictly by appt only)
Seasonal Produce and Herbs, Rabbit, Lamb, Goat, Squab, Guineas, Chicken, Turkey, Quail, Chukar, Pheasants, Pickles, Jams and Jellies. Pure rabbit manure and pure poultry manure as organic as practical.

Saddle Ridge Farm

10210 Jamesons Mill Road
Culpeper
Wendy Farrish
(703) 789-0647
wendy.saddleridge@gmail.com
Sells onsite 7-days a week
Pasture Raised, Non-GMO Pork and Grass-Fed/Finished Beef

Stallard Road Farm & Botanicals

14649 Black Hill Road
Rixeyville
John & Katherine Adams
(540) 937-4181
stallardroad@gmail.com
www.stallardroad.com
Sell on site at farm store, Reston Farmers Market, and online. Email for more information on weekly drops to Fredericksburg, Fairfax City and Reston areas.
Culinary & medicinal herbs, plants, tea blends, vinegars, tonics, salves. Mushrooms, eggs (free-range), grass-fed beef and 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 as honey and pastured eggs.

Summer Creek Farm

10152 Cedar Spring Lane
Culpeper
Karen Evans
(540) 718-3791
summercreekfarm@gmail.com
summercreekfarm.weebly.com
Sells onsite by appt. and through CSA
Frozen Lamb Cuts, Whole Freezer Lambs, 25 to 100 lb beef packages, eggs, tomatoes and other veggies. CSA includes beef, lamb, and veggies.

Sunshine Acres

15504 Sheads Mountain Road
Rixeyville
Monica Briggs
(540) 937-6346
mbriggsandsafarm@gmail.com
www.mysitesunshineacresfarm.com
Sells onsite. Pre-order and pre-pay available through website.
Pesticide-free Seasonal Vegetables, Mushrooms, Eggs and farm-raised beef available year round.

Sweet Valley Farm Dairy

19017 Fields Mill Road
Elkwood
Al & Cecilia Schallenberger
(540) 423-1003
SwtVlyFarmDairy@gmail.com
www.SweetValleyFarm.com
Sells online, at Spotsylvania Farmers Market, Rogers Ford Winery (Sumerduck), Winery at La Grange (Haymarket), 4P Foods

CSA (Elkwood) and Red, White, Bleu, and Brew (Locust Grove).
USDA/VDACS-inspected Grade A Dairy; Hand-crafted Goat Milk products: Cheese, Cajeta, Soap and Lotions using milk from our herd of well-loved Nubian & Saanen/Nubian goats.

Virginia Bison Co at Cibola Farms

10075 Stone Bridge Road
Culpeper
Rob Ferguson & Mike Sipes
(540) 212-9455
farm@cibolafarms.com
www.cibolafarms.com
Sells on site (daily 9 AM-5 PM), online, at farmers markets.
Buffalo Meat, Sausages, Jerky, and Dog Food

Virginia Truffles LLC

11047 Settletown Place
Rixeyville
Pat Martin
(540) 937-9881
pmartin@virginiatruffle.com
virginiatruffle.com
Sells online for pick-up and delivery and through farm visits by appointment only.
Various varieties of truffles

Wilevington Farm

11278 Homeland Road
Rixeyville
Dick & Sharon Williams
(540) 937-3947
swilliams@vabb.com
Sells onsite (open mid Sept - Oct, 9 AM - 5 PM)
Assorted Pumpkins and Gourds, Assorted Butters and Jams

FAUQUIER

Angelic Beef Farm

11170 St. Paul's Road
Remington
Doug Linton
(540) 439-2019
quarter-mor@vabb.com
www.angelicbeef.com
Sells at NoVa Central and Gilberts Corner Farmers Markets
Hormone and additive free, Grass-fed Piedmontese Beef

Berry Simple Farm, LLC

7992 Tackett Lane
Beaeton
Rick Crofford
(540) 718-2679
rick.crofford@aol.com
Sells April through December on site by appt
Asparagus, Blueberries (U-pick), Fingerling Potatoes, Baby Ginger, and other seasonal vegetables

Biocultural Conservation Farm (BCCF) at Oak Spring Garden Foundation (OSGF)

1776 Loughborough Lane
Upperville
(540) 592-3159
bccf@osgf.org
www.osgf.org/bccf
Produce sold through a 25-week CSA only. The BCCF works to cultivate, conserve, and share heirloom crops with roots in the Virginia Piedmont and Appalachia. All produce not purchased through CSA or used onsite is donated to community food pantries. Proceeds from the CSA benefit OSGF's community Education + Outreach programs.
OSGF also hosts educational workshops and short courses on the art and science of plants, gardens, and landscapes. BCCF-specific programming includes courses on fiber arts and paper making, botanical dyeing, seed saving and poultry-breeding.

100%

Grass Fed & Finished Aberdeen Angus Beef



Visit Our Farm Store or Order Online at kinlochfarm.com

540.253.5266 • sales@kinlochfarm.com • 4550 Old Tavern Road The Plains, VA 20198



KINLOCH
FARM

FARMS

Cheese & Dairy

Specialty Products

Meat

Produce

Poultry/Eggs

U-Pick

Fruit

Community Supported Agriculture

Buena Vista Agriculture

4262 Lee Hwy
Warrenton

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

Sells on site at honor stand
Eggs, Seasonal Produce, Strawberries, Pumpkins

The Chapman Farm LLC

5474 Woodside Lane
Bealeton

(540) 439-8766
thechapmanfarm@gmail.com
facebook.com/TheChapmanFarm

Sells on site by appt
Grass-fed Beef and Grass/Grain-fed Beef. Grain is made on the farm. High quality hay.

Cobbler View Farm, LLC

10012 Cobbler View Drive
Delaplane

Jane Eickhoff
jane@cobblerviewfarm.com
facebook.com/people/Cobbler-View-Farm-LLC/100032747893398

Sells at area farmers markets.
Peach and Pear Jams, hops, popcorn and popcorn treats.

Cowpolly, LLC

5665 Keyser Road
Hume

cowpollyllc.com

Raising and producing farm fresh, quality meats at affordable prices. Specializing in Belted Galloway and Angus beef, heritage pork, lamb and poultry that is processed locally.

C&S Farmstead

Fauquier

(540) 454-6996
csfarmstead@gmail.com
facebook.com/CandSFarmstead

Family owned flower farm specializing in sustainably-grown cut flowers and custom weddings and event designs.

Dog Tired Farms

3317 Midland Road
Midland

(301) 461-3623
rosiesposes@dogtiredfarms.com
facebook.com/dogtiredfarms

Sells micro-greens, produce, and cut flowers.

Fern Hill Apiary

5382 Free State Road
Marshall

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

Sells onsite by appt and by phone, email and Facebook messenger.
Honey, Beeswax Candles

Green Truck Farm

3015 Hartland Lane
Markham

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

Sells onsite (call first) and through U-Pick
Strawberries, Blueberries, Black & Red Raspberries, Blackberries, Seasonal Produce (including tomatoes, asparagus and winter squash/pumpkins) and Honey

Happy Family Ranch, Inc

12057 Elk Run Church Road
Midland

Roberto Melendez
(703) 801-5837
info@happyfamily-ranch.net
happyfamily-ranch.net

Sells onsite and at local farmers markets throughout the area. Check out our Farm to Table Food Truck.
Chemical free meats: Angus, Charolais and Wagyu Beef, lamb and pork raised on our farm. Salamis, cured steaks, smoked sausages and more.

Hartland Farm and Hank's Christmas Trees

3205 Hartland Lane
Markham

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

Sells onsite at entrance to Hartland Orchard
Hartland Farm is a destination for tomatoes, sweet corn, pumpkins, and Christmas trees. They offer kettle corn, caramel apples, cider slushies, jams, preserves, salsas, baked goods, Christmas ornaments and more.

Hidden Creek Farm LLC

2591 Triplett Turn
Delaplane

Andrea Young
(703) 828-5801
customercare@hiddencreekfarmllc.com
www.hiddencreekfarmllc.com

Sells through CSA, Farmers Market (Warrenton and Upperville) and various local specialty shops.
Organic and Humane Certified regenerative farm selling Organic Vegetables, Eggs, Beef, Pork, Lamb, Herbs, Bread and Cake Mixes, Yogurt and Farm Cheese, Value-Add products, including pickles and ferments.

Hollin Farms

1524 Snowden Road
Delaplane

Matt Davenport
(540) 623-8854
hollinfarms@gmail.com
www.hollinfarms.com

U-Pick May - October,
Wed - Sun 9 AM - 4 PM

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

Kinloch Farm

4559 Old Tavern Road
The Plains

(540) 253-5266
sales@kinlochfarm.com
kinlochfarm.com

Encompassing over 3000 acres of scenic and historic farmland in Virginia's Piedmont, Kinloch Farm operates at the intersection of agriculture and conservation. We take the approach that agriculture and conservation are intrinsically intertwined. We utilize regenerative and adaptive management principles to maximize ecological cycles across our farm. We strategically integrate our historic line of Aberdeen Angus cattle to complete nutrient cycles throughout our grasslands and native meadows to promote diversity, wildlife habitat, ecological health, and animal nutrition. We sell 100% Grassfed Beef from our historic genetic line from our farm store in The Plains.

Lindera Farms Vinegars

3234 Longview Lane
Marshall

(540) 724-1471
linderafarms@gmail.com
www.Linderafarms.com
facebook.com/Linderafarms

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

Living Waters Longhorns

8066 Riverside Farm Road
Marshall

Jim & Danielle Dean
(540) 364-3473
dmdean6@yahoo.com
livingwaters@longhornbeef.net
facebook.com/Livingwaters-Longhorns-419331211557331

Sell onsite, call or email for sales information
Pasture raised chicken, eggs, beef, turkey and lamb. Pork available throughout the year. Texas longhorn beef grass-fed upon request.

Locust Hill Farm LLC

2152 Zulla Road
The Plains

(540) 333-1019
shoplocusthill@gmail.com
Storeatlocusthill.com

Small farm store offering grass fed, grain finished beef and eggs raised on the farm as well as honey, cheese, spice mixes and other local products, seasonal produce and items.

Martin's Farms Va

P.O. Box 121
The Plains

Bill & Holly Martin
(540) 253-5264
info@martinsangusbeef.com
hglenn21@gmail.com
www.martinsangusbeef.com

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

Mast Farms

10663 Rogues Road
Midland

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

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

Mount Airy Farms

P.O. Box 1888
Middleburg

Christine Miller
(540) 687-9790
contact@mountairyfarms.com
www.mountairyfarms.com

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



Photo by Hugh Kenny

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, 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.

FARMS



Mt. Airy Farm

7303 Dudie Road
Marshall

Jody Kinney
(540) 219-9915
mtairyfarm@mtairyfarm.com
www.mtairyfarm.com

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

Nature's Wellspring, LLC

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

Sells online and at markets.
*Heirloom seeds and seedlings, Herbs
and Flowers, Seasonal Produce and
Dehydrated veggies and veggie powders.*

Piedmont Ag

8116 Fox Groves Road
Remington
Joseph Gray
(540) 522-3466
johndeerejoe22@aol.com

Sells onsite
*Sunflowers (August/September) and
black oil sunflower seeds (for birds)*

Piney Meadow Farm

3082 Midland Road
Midland
Susannah Grove
(540) 522-9417
pineymeadowfarm@gmail.com
Sells onsite, CSA, farmers markets
*Seasonal Produce, Goat Cheese, Eggs,
Beef, Pork, Chevron, Chickens, baked goods*

Pleasant Vale Farm

11032 Pleasant Vale Rd
Delaplane
Sarah McDonough
(540) 905-2580
pleasantvalefarm@gmail.com
www.pleasantvalefarm.com

Sells onsite at Farm Shop,
online, and by email to arrange
order at pick-up locations.
*Pasture-raised Berkshire pork,
pasture-raised chicken and eggs,
turkeys, lamb and grass-fed beef*

Powers Farm & Brewery

9269 Redemption Way
Midland
Melody Powers
(540) 359-5749
info@powersfarmbrewery.com
www.powersfarmbrewery.com

Produce, Flower & Beer CSA
with pick-up on farm.
*Extras also available (meat and eggs
from partnering farms); Diverse Farm
Vegetables, Fruit, Culinary and Medicinal
Herbs, Cut Flowers, Hops & Beer*

Quailwood Farm

12102 Leeds Chapel Lane
Markham
Jessica Swan
(540) 220-2283
contact@quailwoodfarm
Contact for sales by appointment
USDA Certified Grass-Fed Beef

Rock Run Creek Farm

3618 Rock Run Road
Goldvein
Francis & Carol Ngoh
(703) 628-8447
fengoh2010@gmail.com
Sells through CSA, available
at restaurants, Whole Foods
and other retailers
*Seasonal produce (including brussel
sprouts, celery, leeks, garlic, okra,
onions, hot peppers, fingerling potatoes),
herbs microgreens, sprouts, Shiitake
& Oyster Mushrooms, free range
eggs and sheep/lamb grass-fed*

Seven Oaks Lavender Farm

8769 Old Dumfries Road
Catlett
Deborah Williamson
(540) 272-7839
deborah@sevenoakslavenderfarm.com
www.sevenoakslavenderfarm.com
facebook.com/sevenoakslavender

Sells products on site at farm
shop and online all year. Products
also available at various retail
outlets, including Messick's Farm
Market outside of season.

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

Sharkawi Farm

6068 Old Bust Head Rd
Broad Run 20137
Sabry Alsharkawi
(540) 272-4962
sabry.alsharkawi@gmail.com

Sells at local farmers markets
*Dried Herbs, Seasoning Mixes,
Herbal Teas, Potted Herbs, Flowering
Plants, Greenhouse Tomatoes and
Cucumbers, Strawberry Baskets, Dried
Culinary, and Potpourri Lavender*

Sky Meadows State Park

11012 Edmonds Lane
Delaplane
(540) 592-3556
laura.schliesske@dc.virginia.gov
www.virginiastateparks.gov
Sells at the Park Visitor Center
*Seasonal garden produce and other
items available for sale April through
October from our Friends of Sky
Meadows Farmer's Market or inside
the Visitor Center. Farm fresh, free-
range eggs available year-round.*

Small Little Farm

8894 Meetze Road
Warrenton
Caryl E. Buck
(540) 341-4266
PiedHeritPoultry@gmail.com
www.piedmontheritagepoultry.com
Livestock sales are sold from
the farm for on farm pick up.
*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.*

Superfood Farm

11825 Remington Road
Remington
Nifen Gaber
(540) 497-2329
superfoodfarm@yahoo.com
Local Farmers Markets
Fruits and Vegetables

Sweet Blessings, LLC

9648 South Pines Road
Warrenton
Charles & Gina Phelps
(301) 536-7900 or (410) 428-5876
charlie@sweetblessings.com or
gina@sweetblessings.com
sweetblessingsfarm.blogspot.com
Sells onsite and online
*Pastured chicken for meat, pastured
heritage breed pigs and eggs from
free range, pastured chickens.*

Thistle Hill Farm

12345 Crest Hill Road
Hume
Church Humphreys
(214) 802-1283
info@thistlehill.net
www.thistlehill.net
Sells onsite by appt (call or email)
*Grass-fed Devon Beef and Heritage non-
GMO Pork by Whole or Side. No herbicide,
pesticides, hormones, or chemicals.*

Valley View Farm

1550 Leeds Manor Road
Delaplane
Philip Carter Strother
(540) 592-1021
info@valleyviewva.com
www.valleyviewva.com
Sells onsite when seasonably available,
online and in Locavore Farm Market
*Farm, Retail, Specialty Beverage, Value-
Added Products, Wine, Hard Cider,
Cured Meats, Cheeses, Jams, Jellies,
Preserves, Honey, Flowers, Seasonal
Fruits (U-Pick) and Vegetables and Eggs*

Whiffletree Farm

8717 Springs Road
Warrenton
Jesse and Liz Straight
(540) 935-0600
info@whiffletreefarmva.com
www.whiffletreefarmva.com
You can buy from our Farm Store
(Monday - Friday 11 AM - 5 PM
and Saturday 10 AM - 5 PM), our
online shop or our Neighborhood
Deliveries.
*Chicken, Turkey, Eggs, Pork and Beef;
All raised on fresh pasture, non-GMO
feeds, no antibiotics or chemicals,
and our beef is 100% Grass-fed! Farm
Store offers products from other farms,
including grass-fed lamb, organic
veggies, and specialty products.*

Whispering Woods Farm

1498 Aquia Road
Midland
(703) 403-2775
whisperingwoodsgrown@gmail.com
facebook.com/people/Whispering-
woods-grown-llc/100043547786290
Sells on site by appt
*Pesticide free produce: Blueberries
and seasonal produce (such as lettuce,
cucumbers, tomatoes, and basil)*

Wild Winds Farm

Marshall
(703) 203-3633
wildwindfarm.nova@gmail.com
facebook.com/WildWindFarmLLC
Sells onsite by appointment.
*100% organic-fed, GMO-free
pasture-raised chickens, Red Devon
beef, and chicken and duck eggs.*

Willowlyn Farms Produce LLC

9781 Willowlyn Lane
Catlett
Matt Eustace
(571) 436-7954
matt@willowlynfarms.com
www.willowlynfarms.com
Sells wholesale, onsite April -
November, through CSA, and
at Culpeper Farmers Market.
*CSA and wide variety of
seasonal vegetables.*

Won Shan Mushroom Co

11305 Elk Run Road
Catlett
Paul Weon
(571) 970-8800
wonshanmushroom@gmail.com
wonshanmushrooms.com
Sells direct to consumer, distributors,
restaurants and retailers
*Fresh Oyster and Shiitake
Mushrooms year round.*

Zeeba Farm

6273 Deborah Drive
Warrenton
Sonny & Janelle Rostami
(703) 470-9940
zeebafarm@gmail.com
Instagram: @Zeebafarm
Sales through Facebook
and Instagram.
*Pasture raised, antibiotic free beef.
Offered as whole, half, or individual cuts.*

MADISON

7 Acres Farm

1832 N Seminole Trail
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
*Chicken meat and eggs; Duck meat
and eggs; Turkeys; Specialty items such
as Kimchi. Animals feed on pasture
and locally sourced non-GMO feed.*

Gardens of Khmet, LLC

2246 Lindsay Lane
Madison
Khalil Hassan
(540) 407-0383
thegardensofkhmet@gmail.com
facebook.com/Gardens-of-
Khmet-75321410508
Sells onsite, online, and
at Farmers Markets.
*Seasonal fruits and vegetables,
herbs, specialty products and jarred,
canned and dehydrated goods.
U-Pick for fruits available.*

Hawk Hollow Greenhouse & Farm

1293 Oak Park Road
Madison
Harold & Susan Woodward
(434) 942-8034
hrwsaw@yahoo.com
Sells onsite at farm stand and at
Forrest Lakes, Earlysville, Crozet,
Greene County Farmers Markets, and
at Stonefield Commons Farm Stand
Fresh produce, duck and chicken eggs, honey

Kipps Grapes

6943 S. Blue Ridge Turnpike
Rochelle
Kipps Family
(540) 948-4171
kippsgrapes@gmail.com
www.kippsgrapes.com
U-pick onsite August-September
8 AM-6 PM (call ahead)
*Grapes (Concord and more), Apples
and Peaches. Homemade juice, jelly,
jam, and sauce from our own fruit.*

La Paysanne Farm

Orange
Sarah Thionville
(434) 760-4657
lapaysannefarm@gmail.com
facebook.com/lapaysannefarm
*Cabrito by reservation, Free
Range Eggs, French Alpine Dairy
Goats, and Herd shares*

Landon Farm LLC

P.O. Box 317
Sperryville
Jennifer Sisney
(540) 923-4310
runningcedar@hotmail.com
facebook.com/LandonFarm
*Animal Welfare Approved since 2012.
Selling AWA eggs, chicken, beef,
pork, lamb and wool products plus
dairy and other local items from the
community in farm store and online.
Offers farm tours and events.*



Organics from Family Farms Near Our Stores

We partner with growers near our stores to bring you a deliciously
fresh variety of fruits and veggies. We're so committed to organics,
we have our own organic farm and orchard, in Canandaigua, NY.

Wegmans



FARMS

 Cheese & Dairy

 Specialty Products

 Meat

 Produce

 Poultry/ Eggs

 U-Pick

 Fruit

 CSA Community Supported Agriculture

Madison Gardens

2705 S Seminole Trail
Madison

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

Sells at Madison Gardens shop,
Monday-Friday 10 AM-6 PM
& Saturday 10 AM-4 PM
Seasonal Produce, Plants, Jam and Herbs

Mary Ruth's Garden

2022 Repton Mill Road
Aroda

David & Mary Ruth Kipps
(540) 718-1277
dlk55mrk@gmail.com
facebook.com/maryruthsgarden

Sells onsite (call first) and at
the Madison Farmers Market.
*Baked Goods, Cut Flowers,
Jams, eggs, and seasonal produce*

Papa Weaver's Pork

346 Caves Ford Lane
Orange

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

Sells online, at Farmers Markets
(Stuarts Draft and Spotsylvania
Rt 3), Retailers and Wholesalers
*All Natural Pork Sausage, Pork Chops, Baby
Back Ribs, Loin Roasts, Bacon, All Natural
Beef; Seasonal produce as available.*

Perennial Pastures

463 Willis Ford Lane

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

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

Rider's Backfield Farm Beef, LLC

6251 S. F.T. Valley Road
Etlan

Jimmy & Robin Rider
(540) 923-4036
robin@ridersbackfieldfarmbeef.com
ridersbackfieldfarmbeef.com/rbf



USDA Certified, pasture-raised
beef farm that sells at Madison
County Farmers Market, through
online store on website, and
onsite by appointment.
*Our beef is always on pastures year round
and is not confined. During the winter,
they receive hay purchased from our Etlan
Valley farmers. They do receive a small
amount of custom grain (Page Valley
grown) as a snack and are not confined
in a feedlot even during the "finishing
phase." We purchase our bulls and
steers from local farmers in our area.*

Spring Lake Farm

334 Bairs Trail Lane
Rochelle

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

Sells direct to consumers (text
or email), and restaurants
*Hand Picked Pie Cherries, blueberries,
'Niche' Gourmet Vegetables, Homemade
Multigrain Bread, Cranberry or
Cheese Scones, Herbs and Honey*

Sunrise Gardens

1168 Spring Branch Road
Brightwood

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

Sells onsite (U-Pick, call ahead)
*U-Pick: Spray-free Blueberries and
Tomatoes at the farm. Seasonal
Vegetables and Herbal Products
at the farm stand.*

Three Springs Farm

156 Elly Road
Aroda

(540) 923-0664
threespringsfarmllc@gmail.com

Sells online and at on-farm store.
*Grass-fed/grass-finished Beef, Pasture
raised non-GMO Berkshire Pork,
and Pasture raised non-GMO Lamb
raised humanely and sustainably.*

TuckerBerry Farm

4975 Orange Road
Radiant

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

Sells at Farm Stand during
daylight hours
*Free range eggs, seasonal produce, horse
boarding, crafts, and AirBnB stays.*

Wolf Creek Farm

Wolftown

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

Sells onsite by pre-order (phone/
email) and online, Greenwood
Gourmet, Rebecca's Natural
Foods, Yoder's Country Market
*Grass-Fed, Natural Beef Year Round, No
Antibiotics or Growth Hormones, No Grain
(100% Grass-fed), Hay grown without
Chemicals, All Natural Land Stewardship
and Humane Animal Husbandry.*

Yowell Farms

Etlan

(540) 923-5032
facebook.com/YowellFarmsEnt

Sold via Facebook & local retailers
including The Little Country Store
Family farm selling local beef.

ORANGE

5 Rider's Farm

3849 Twymans Mill Road
Orange

Kristin Rider
(540) 672-7479
5ridersmadison@gmail.com
5-riders-farm.square.site

Sells onsite daily, through
CSA, and online store. Bring
the kids to see live animals!
*Seasonal Produce (such as tomatoes,
sweet corn, beans, lettuce, zucchini,
etc.), Seasonal Fruit, Herbs,
Chicken and Duck Eggs, Beef, Pork,
Lamb, Goat, and Rabbit meat.*

Carter Farms

26427 Carters Lane
Unionville

(804) 301-9114
carterfarmsva@gmail.com
www.thecarterfarms.com
facebook.com/carterspecialtyfarm

Sells to local stores and restaurants.
Farm tours available by appt.
Contact for more information.
*Ethnic vegetable, afro tourism teaching
farm. Grows and works with other farmers
in the region to provide an extensive
variety of ethnic African, Carribean and
Asian tropical vegetables. Events and
workshops, including dinners with intense
focused discussions on race in America.*

Darnell's Garden Patch

180 Caroline Street
Orange

Jim Darnell
(540) 672-1449
zdarnell540@gmail.com
facebook.com/Darnellsgardenpatch

Sells onsite 7 days a week, 9 AM-6 PM
*Seasonal Vegetables, Herbs, Annuals,
Perennials, and Vegetable Plants*

Edgewood Miller Farm

5291 Scuffletown Road
Barboursville

Barbara Miller
(917) 570-0155
barbara@edgewoodmillerfarm.com
www.edgewoodmillerfarm.com



Sells directly to individuals and
local restaurants and wineries.
Farm tours available by appt.
*Organic Eggs, Seasonal Produce,
Orchard Grass Hay—square bales*

Fitrah Farms

Gordonsville

Sakinah & Omari Grey
hello@fitrahfarms.com
facebook.com/fitrahfarms2020

*Pasture-raised, Halal chickens processed
using the Zabiha hand-slaughtered
method, as well as lamb, goat, duck,
turkey, beef, eggs, and raw milk.*

Gold Hill Blueberry Farm

12290 Daffodil Lane
Unionville

Susan Boston
(540) 222-7954
goldhill7@att.net
facebook.com/people/Gold-Hill-
Blueberry-Farm/100067475462732

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

Heaven's Hollow Farm

311 Locust Grove Church Road
Orange

Jacob and Jennifer Gilley
(540) 718-6481
info@heavenshollowfarm.com
heavenshollowfarm.com

Sells onsite (call ahead), through
online store with shipping, area
festivals, local independent
markets, and delivery.
*Sells grass-fed/local grain supplemented
beef, pork, and pasteurized eggs with a
focus on using best management practices
and emphasizing animal welfare.*

Farm listings continue on page 8



Photo by Hugh Kenny

Hidden Creek Farm

by Sophia Chapin

“Our focus is to provide highly nutrient-dense, pure, clean food to our customers by including humans in an ecosystem of regenerative health,” say Andrea and Dendy Young of Hidden Creek Farm in Delaplane, Va.

Since 2015, their agricultural operation in northern Fauquier has become a role model in the region for regenerative, organic and humane practices. Part of its success is credit to the Youngs’ holistic, science-based approach, which views farming as part of, rather than separate from, nature. “It’s important that wildlife and natural habitat also thrive,” says Andrea.

Making this a reality on their 558 acres has been no easy task, involving a number of projects with American Farmland Trust, John Marshall Soil and Conservation District, Virginia Working Landscapes and Virginia Tech. When they first bought the property, its soils had been degraded, and invasive species ran rampant across the hillsides. “It wasn’t managed in a way that was trying to understand the whole,” says Andrea.

Now, many of the farm’s pastures are home to native grasses and wildflowers, and populations of native pollinators and ground-nesting birds are returning to the land. “Forage is a critically important factor for the health of all of the animals, including wildlife,” says Dendy.

In addition to making for happier livestock, this kind of pasture management

also benefits something else — soil health. Allowing multiple species to move across the land sustains microbial diversity and healthy levels of organic matter, nutrients and minerals. “One of the basic concepts of regenerative agriculture is that you graze the pastures and then you let them rest. And that rest period is essential,” says Andrea, “it all comes back to the soil.”

Hidden Creek Farm is perhaps best known for its specialty livestock: Red Poll cattle, Tamalitsa™ pigs, Katahdin sheep and heritage chicken. These animals are bred to be pathogen- or parasite-resistant, or both, which helps keep animals and humans healthy. Seasonal organic produce is also a mainstay for the farm, which offers a variety of vegetables, herbs and greens that change with each season.

“Since we’ve moved in and started farming regeneratively, the land has really blossomed,” says Andrea. “I see us as very centrally in the middle of nature. We’ve run the farm in a way that allows for niches of life that otherwise couldn’t exist.”

You can find Hidden Creek Farm produce, meat, eggs and value-added products available for individual purchase or in CSA boxes, both found online at hiddencreekfarmllc.com. Their products can also be found at Field and Main, The Whole Ox, Locke Store, Market at Bluewater Kitchen, Upperville EverGro Farm and Feed Store, and the Warrenton, Middleburg and Buchanan Hall farmers markets.

NEWS FROM PEC

Leading On Local Food

By The Piedmont Environmental Council

We believe that preserving and protecting the farms, fields and forests that are so characteristic to the Piedmont region depends on a strong, vibrant sustainable farm economy that keeps these rural lands economically viable. For more than 50 years, The Piedmont Environmental Council (PEC) has remained steadfast in our resolve to strengthen the rural economy throughout our nine-county region. We've done this by working directly with landowners to conserve farmland and with farm families to deploy management practices that increase productivity while also protecting agricultural soils and the streams that provide our drinking water. And through our *Buy Fresh Buy Local* guide, we hope to promote working farms and the fresh, local food they produce.

Never before has the value of the local food system been more apparent than during Covid-19. The pandemic exposed vulnerabilities and flaws in our national supply chain, increasing demand for local food, animal processors and food pantries. A strange phenomenon occurred: farm products produced in this region were not

directly available to meet local demand because of a shortage of local processing and distribution.

The lesson learned is that we cannot, and should not, rely on just a few globally-scaled producers for food security in our communities. In light of the struggles over the last few years, PEC has doubled down on work to support a sustainable and resilient local food system in four key ways.

Supporting Local Farmers

Farm businesses are the lifeblood of our local rural and agricultural economies. In 2023, PEC published three new *Buy Fresh Buy Local* print publications (including this one!), which connect local farms and producers directly to consumers and are mailed to more than 300,000 households in the region. Together with the online version found at buylocalpiedmont.org, these resources provide a means for farmers to market their products



Loudoun Hunger Relief staff help with the harvest at The Piedmont Environmental Council's Community Farm at Roundabout Meadows. Photo by Hugh Kenny

and help consumers find and purchase local, healthy, fresh food.

Championing Soil Health

Soil is immensely important to our natural ecosystems and agricultural economy. Virginia State Code refers to the best soils as "prime soils," and unfortunately, Virginia is losing this finite resource—which can't be reproduced or replaced—to numerous forms of development. Protecting what remains is essential to ensuring current and future agricultural production and supporting a strong local food system across the Piedmont. Whether you're a farmer, a nature lover, or a food lover, you can join us as an advocate for healthy soils.

Solving Supply Chain Issues

The limited local animal processing capacity that was illuminated during the pandemic has eased somewhat with three new facilities within PEC's nine-county region having come online since Jan. 1, 2021, and the expansion and processing improvements at several others. Still, the major concern of all of these processors has been the availability of trained labor. PEC, in partnership with the American Farmland Trust (AFT) has funded a meat cutter training program that has graduated nearly two dozen qualified workers as of April 2023. PEC and AFT worked with the Rappahannock Center for Education to develop and implement this course, which we hope will be expanded to Virginia's Community College System or other partners to help meet the labor needs outside our region as well.

Farming with Community Support

PEC's Community Farm at Roundabout Meadows, located in Aldie, Va., is part of our direct support of the region's food insecure population. While Loudoun County is one of the wealthiest and most rapidly developing jurisdictions in our country, more than 15,790 Loudoun residents—half of them children—are food insecure, and these numbers are rapidly increasing. With the help of hundreds of volunteers each year, we donate 100 percent of what is grown at our community farm to Loudoun Hunger Relief. Through this vital partnership, and through the distribution of produce to approximately 15 other partner organizations, this food goes directly into the hands of those who need it most. Volunteers are needed for ongoing planting, harvest, and sorting produce through the end of October. Community members interested in volunteering at the Community Farm can visit pecva.org/farmvolunteer to learn more!

Photo by David Anhold

THIS GUIDE IS A PUBLICATION OF THE Piedmont Environmental Council

Since 1972, The Piedmont Environmental Council has worked to protect and restore the lands and waters of the Virginia Piedmont, while building stronger, more sustainable communities.

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

We are pleased to have helped our nine-county region protect more than 439,000 acres of land with conservation easements — accounting now for nearly 20 percent of the region's entire land area and reflecting an area more than twice the size of Shenandoah National Park. The story of conservation in the Virginia Piedmont is one of the most dramatic private land conservation success stories in America.

PEC is a 501(c)(3) nonprofit, grassroots organization and accredited land trust supported by members who care about the Piedmont. If you're not already a member, we invite you to join PEC today to show your support of local farms and food in and around our region.

Visit our website at pecva.org to:

- Learn about local and sustainable farming;
- Find out how you can protect land;
- Read about building wildlife habitat where you live;
- Browse community events that can help you live more sustainably—or just get outdoors;
- Get involved in the issues shaping your local community.



Become a member
www.pecva.org

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

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

NEWS FROM PEC

Soil is a living and life-giving force

As world population and food production demands rise, keeping our soil healthy and productive is critical. By caring for the soil, we can build healthier communities, stronger economies and a more resilient landscape.

The Piedmont Environmental Council is a proud member of the **Virginia Soil Health Coalition** and supporter of its **4theSoil** campaign to raise general awareness of soil as a critical resource. While soils are complex, taking care of it can be simple. Coalition members follow and promote four core principles of soil health:

1. **Keep soil covered:** It's the first step in protecting it from erosion, but also buffers soil temperature, slows rainfall runoff and aids rainfall infiltration.

2. **Minimize disturbance:** Both physical and chemical. This proactive measure can heal and protect properties of the soil and ultimately enhance the biological component of soil life.

3. **Maximize living roots:** Keeping living plants in the ground throughout the year fuels biological activity and contributes to improved soil structure.

4. **Energize with diversity:** Use different crop species and integrate livestock where possible to enhance chemical, physical and/or biological aspects of the soil. It improves the whole system.

We all have a role to play in taking care of our soil. Whether we care for the soil on our farmland, urban gardens, front lawns and backyards, or when purchasing produce and meat at the store, we all influence soil health. Join the movement. Take the pledge: www.4thesoil.org/take-the-pledge



SUSAN HAYES
GARDEN DESIGN, LLC.



Susan Violet Hayes
Landscape Designer
VSLD, CBLP, VNLA

540.878.1420

susanhayesgardendesign@gmail.com

susanhayes.org



PATH FOUNDATION

The **PATH Foundation** is a proud supporter of *Buy Fresh, Buy Local's* initiatives to connect consumers with healthy food. Our mission is to strengthen the health and vitality of our community, and one way we work toward our mission is by supporting programs that help our community access fresh and local food. Some of those programs include:

FRESH

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

Commit to Be Fit

Commit to Be Fit is focused on improving health and wellness in Rappahannock County through community engagement and school initiatives. Previously, the program has hosted community workshops on topics like eating healthy on a budget and injury prevention, as well as one-on-one health coaching. In Rappahannock County Public Schools, *Commit to Be Fit* has improved health through tools like its neuronasium, and has introduced salad bars, horticulture class produce and other new menu items to school cafeterias. *Commit to Be Fit* remains a pioneering and useful resource for Rappahannock County residents of all ages.

Other examples of PATH Foundation programs and partners include:

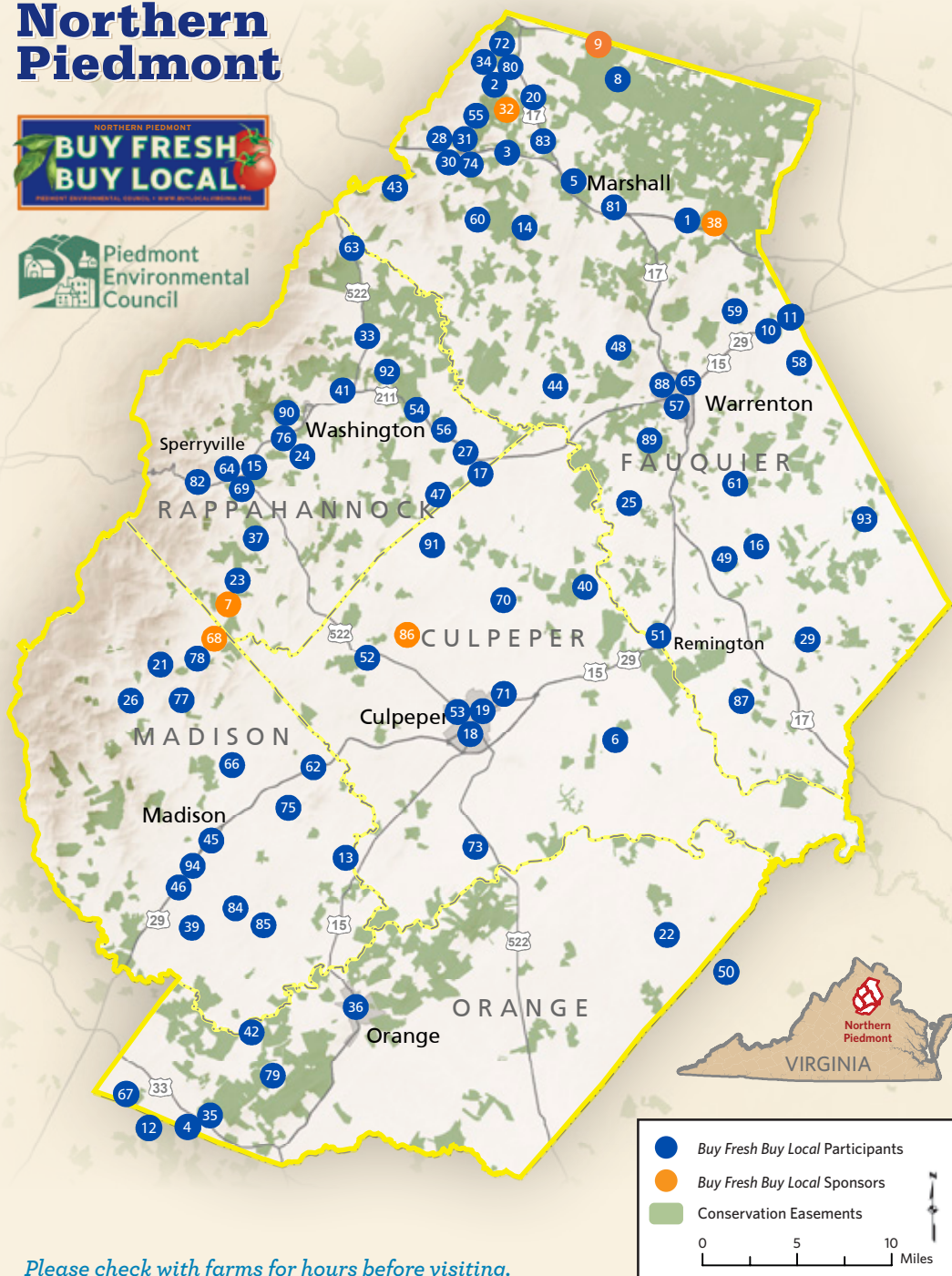
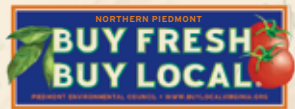
- ▶ Power of Produce Bucks (POP Bucks)
- ▶ Warrenton Farmers Market
- ▶ 4P Foods
- ▶ Fauquier Education Farm
- ▶ Minority and Veteran Farmers of the Piedmont
- ▶ Fauquier County 4-H
- ▶ And many more!



Throughout the years, programs that support local food have taken many forms, but all of our partners rise to the challenge and continue to innovate, support agriculture and feed families.

To learn more about the PATH Foundation and our grants and programs, please visit www.pathforyou.org, or find us on social media at [@pathforyou](https://www.instagram.com/pathforyou).

Northern Piedmont



Please check with farms for hours before visiting.

- | | |
|--|---|
| <p>1 Archwood Green Barns
2 Arterra Wines & Hawkmoth Arts
3 Aspen Dale Winery at the Barn
4 Barbourville Vineyards
5 Barrel Oak Winery
6 Bees & Trees Farm, LLC
7 Belle Meade
8 Biocultural Conservation Farm at Oak Spring Garden Foundation
9 Buchanan Hall Farmer's Market
10 Buckland Farm Market
11 Buena Vista Agriculture
12 Burnley Vineyards
13 Castle Gruen Vineyards and Winery
14 Cobbler Mountain Cellars & Cider
15 Copper Fox Distillery
16 Cows-N-Corn
17 Crowfoot Farm
18 Culpeper Cheese Company
19 Culpeper Downtown Farmers Market
20 Delaplane Cellars
21 DuCard Vineyards
22 Eastern Orange Farmers Market
23 F. T. Valley Farm at Mont Medi
24 Gadino Cellars
25 Granite Heights Winery
26 Graves Mountain Farm
27 Gray Ghost Vineyards
28 Green Truck Farm
29 Happy Family Ranch, Inc
30 Hartland Farm
31 Hartland Orchard
32 Hidden Creek Farm LLC
33 High Places Orchards
34 Hollin Farms
35 Horton Vineyards
36 Iron Pipe Aleworks
37 Jenkins' Orchard
38 Kinloch Farm
39 Kipps Grapes
40 Lakota Ranch Farm Store
41 Lee's Orchard
42 Liberty Mills Farm
43 Linden Vineyards
44 Living Pastures Farm
45 Madison County Farmers Market
46 Madison Gardens
47 Magnolia Vineyards and Winery</p> | <p>48 Mediterranean Cellars
49 Messicks Farm Market
50 Miller Farms Market
51 Moo Thru Ice Cream
52 Morningside Farm and Nursery
53 Moving Meadows Farm
54 Muskrat Haven Farm
55 Naked Mountain Vineyard and Winery
56 Narmada Winery
57 Natural Marketplace
58 Old Bust Head Brewing Company
59 Pearmund Cellars
60 Philip Carter Winery
61 Powers Farm & Brewery
62 Prince Michel Vineyards and Winery
63 Rappahannock Cellars
64 Rappahannock County Farmers Market
65 Red Truck Bakery and Market
66 Revalation Winery
67 Reynard Florence Vineyard
68 Rider's Backfield Farm Beef
69 Roy's Orchard and Fruit Market
70 Saddle Ridge Farm
71 Seek Lavender
72 Sky Meadows State Park
73 Stillhouse Distillery at Belmont Farm
74 Stribling Orchard
75 Sunrise Gardens
76 The Farm at Sunnyside
77 The Farm Store at Watercross
78 The Little Country Store
79 The Market at Grelen
80 The Orchards at Valley View Farm
81 The Whole Ox
82 Thornton River Orchard
83 Three Fox Vineyards
84 Three Springs Farm
85 TuckerBerry Farm
86 Virginia Bison Co at Cibola Farms
87 Walnut Hill Farm At Elm Spring LLC
88 Warrenton Saturday Farmers Market
89 Whiffletree Farm
90 Whippoorwill Farm
91 Wilevinton Farm
92 Williams Orchard
93 Willowlyn Farms Produce LLC
94 Yoder's Country Market & Café</p> |
|--|---|
- * **bold** denotes guide sponsors

FARMERS MARKETS

CULPEPER

Culpeper Downtown Farmers Market
318 South West Street (Culpeper Baptist Church)
(540) 825-4416
crievents@culpeperdowntown.com
www.culpeperdowntown.com
facebook.com/CulpeperFarmersMarket
May - October, Saturdays 7:30 AM - noon

FAUQUIER

Archwood Green Barns Farmers' Market
4559 Old Tavern Road, I-66 exit 31
The Plains
(540) 253-5289
archwoodgreenbarn@gmail.com
www.archwoodgreenbarns.com
Check website for most up to date information.
Sundays, May - December, 10 AM - 2 PM

Buchanan Hall Farmers Market
8549 John S. Mosby Highway
Upperville
(540) 592-3455
buchananhall@gmail.com
buchananhall.org/farmersmarket
Wednesdays, 4:30 - 7:30 PM May - October

Marshall Farmers Market
8382 W Main Street
Marshall
facebook.com/marshallvamarke
marshallfarmersmarket@gmail.com
Fridays, 4 - 7 PM May - October

Warrenton Farmers Market (Saturday) (multi-seasonal)
21 Main Street (in parking lot behind building)
(540) 347-2405
natalie@oldtownwarrenton.org
www.warrentonva.gov/277/Farmers-Market
facebook.com/warrentonfarmersmarkets
Saturday mornings 8 AM - noon

MADISON

Madison County Farmers Market
Hoover Ridge Park,
1110 Fairgrounds Road (Next to Madison High School)
Margaret Hutcheson and Brad Jarvis
(540) 407-1424
madisonfarmersmarket.info
facebook.com/madisoncountyfarmersmarket
Saturdays May to October, 8 AM - 12 PM.
Online ordering available. Check website/Facebook for updates.

ORANGE

Eastern Orange Farmers Market
Locust Grove Town Center, on the corner of
Constitution Highway (Route 20) and Zoar Road (Route 611)
32301 Constitution Highway
Locust Grove
easternorangefarmersmarket@gmail.com
easternorangefarmersmarket.blogspot.com
Sunday 8 AM - 1 PM, April - October

RAPPAHANNOCK

Rappahannock County Farmers Market
Headmaster's Pub
12018 Lee Highway
Sperryville
Rappfarmersmarket.com
info@rappfarmersmarket.com
Saturdays 9 AM - noon, April - October
Pre-order online and drive-thru.
Check website for updated info.



Discover our specialties

Part of your everyday life



OAK SPRING
GARDEN FOUNDATION

COME GROW WITH US



Nestled on 700 acres of land in the Northern Virginia Piedmont, the Oak Spring Garden Foundation works to inspire and educate the public about plants, gardens, and landscapes. Learn about upcoming short courses, workshops, lectures, and other events at Oak Spring by visiting our website.

WWW.OSGF.ORG



FARMS

Cheese & Dairy

Specialty Products

Meat

Produce

Poultry/Eggs

U-Pick

Fruit

Community Supported Agriculture

Hunter's Harvest at Greenbow Run Farm

15188 Sassafras Lane
Orange

Hunter & Angelia Tibbs
(540) 623-4837 or (540) 406-1427
myah99@hotmail.com
facebook.com/HuntersHarvest511

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

The Market at Grelen

15091 Yager Road
Somerset

(540) 672-7268
info@themarketatgrelen.com
themarketatgrelen.com

Shop open March - December
10 AM - 4 PM

PYO Farm featuring Blackberries, Raspberries, Blueberries, Peaches, Plums and Apples. Site also includes a nursery, hiking trails, and events.

Liberty Mills Farm, LLC

9166 Liberty Mills Road
Somerset

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

Sells seasonally onsite.
Wind your way through our 34 acre Fall Corn Maze, pick Flowers, attend our Sunflower Festival, pick Strawberries or Pumpkins, explore our Farm Market and view our antique tractor collection.

Miller Farms Market

12101 Orange Plank Road
Locust Grove

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

Sells onsite Thursday - Saturday, U-Pick, local restaurants, farm stands and CSA.
Strawberries (U-pick May), Blackberries (U-pick July), Pumpkins (U-pick Oct.), Christmas Trees (U-pick Nov., Dec.). Grass-fed beef from farm and other local products, including meats, dairy, seasonal produce and specialty products. CSA available.

Olive Branch Gardens

4168 Gilbert Station Road
Barboursville

www.olivebranchgardens.farm

Sells at IX Farmers Market on Saturdays in Charlottesville and through Home Delivery Boxes.
Small family farm that grows seasonal vegetables and microgreens using organic and sustainable methods.

Retreat Farm

8175 Retreat Farm Road
Rapidan

Frank & Cindy Gillan
(540) 672-5871
retreatfarmva@gmail.com

Sells onsite by appt and by wholesale account
Heritage Lamb, Asparagus, Berries, Eggs, Honey, Sheep Fiber

Timberwood Farm

8344 Wilderness Woods Lane
Rhoadesville

Barbara Johnson
(540) 854-4192
admin@timberwoodfarmandfiber.com
www.timberwoodfarmandfiber.com
facebook.com/Timberwood-Farm-317620789696

Sells onsite by appt and online
Rare livestock breeds, pasture raised meat, quality wool products, and goat's milk soaps and lotions.

Westwind Flowers

P.O. Box 133
Orange

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

Sells through flower subscriptions via website and email.
Seasonal specialty cut flowers and greens. Also offers workshops and private U-pick events.

RAPPAHANNOCK

Beahm Family Farm

36 Taylor Farm Lane
Sperryville

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

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

Bean Hollow Grassfed

15 Over Jordan Farm Lane
Flint Hill

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

Sells onsite at the farm stand. Farm tours available by appointment.
Pasture raised, grass fed beef, lamb and pork, eggs and dog treats. GMO and growth hormone free. Animal Welfare Approved by A Greener World.

Belle Meade

353 F.T. Valley Road
Sperryville

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

Sells onsite, CSA
Seasonal Produce, Culinary Herbs. All Grass-Fed Beef, Pastured Poultry and Pork, and Eggs produced without hormones or antibiotics. Bed & Breakfast, school and summer day camps.



C&S Farmstead
Flower Farming at its Finest

by Beth Miller-Herholtz

When I first met Sharla Bond and Clyde Kessler of C&S Farmstead, it was on a spring-like day in February. We stood under the shade of a tall oak near a barn with open windows and deep shadows that stretched through the center of the building, leading the way to a greenhouse. A beautiful mural of a dahlia welcomed me with the greeting, “Protect what you love.” As we talked softly, I admired the view of Bull Run Mountain and felt a gentle nudge of affection from Hank, their Komondor/Anatolian Shepherd.

We looked out over the fields nestled between farmsteads that have been in the Elgin family since 1790. Clyde described how he came to know them, having grown up in Purcellville with a shared interest for farming; and now, he is almost a member of the family thanks to a wedding between other family members that brought them even closer. What was a large dairy farm is now a small cattle farm, one that welcomed the addition of Sharla’s dream of flower farming.

We walked between the tidy rows as they pointed to new growth starting to emerge. I think we could all imagine what those fields would look like in growing season, when tulips, ranunculus, roses, and dazzling dahlias would dot the scene with bright colors, reaching for the sun and dancing in the breezes. In winter, though, the duo focuses on prepping the bulbs and sowing the seeds that will become

the gorgeous, sustainably grown flowers that grace special events throughout the Northern Piedmont.

Sharla and Clyde met while both working in the California farming industry. She has worked in the fields as well as in the floral design shops, so she knows flowers from seed to stem to centerpiece. It’s a passion that has flourished over two decades, and one that has evolved into a practice based on the Slow Flower Movement. I learned that an estimated 80% of all flowers sold in the U.S. are imported. When you think about the logistics behind that statistic—from chemicals used to preserve the flower to the shipping containers and fuel costs—you begin to reconsider what you choose to put in an arrangement.

Inspiration at C&S Farmstead begins season by season, growing what is best for the natural cycle of a year. They started with rows of 100 feet before expanding to rows of 300 feet and eventually to 600 feet. Everything is planted and maintained by hand (they have the callouses to prove it!), and most importantly, everything is grown free of pesticides.

You can find the beautiful bouquets at the Buchanan Hall Farmer’s Market, which is held on Wednesdays 4:30 - 7:30 PM May - October. For special events and weddings, contact Sharla at CSFarmstead@gmail.com. You can also find their flowers at Metro Flower Market in Chantilly. Follow them on Instagram [@C&SFarmstead](https://www.instagram.com/C&SFarmstead) to see their work in action.



Finest Butcher, in Bealton, Virginia, is a Federally inspected meat processing facility offering custom packaging for beef, pork, lamb and goat. We are now offering our locally raised and fed Prime Angus beef as well as Wagyu Angus cross beef. Both are available in halves, quarters and eighths, visit www.FinestButcher.com for more information. Our beef are raised as part of the Global Animal Partnership animal welfare certification.



FARMS

Crowfoot Farm

3085 Indian Run Road
Amissville



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

Raw milk herd shares, dairy cultures and cheese making supplies. Free-range eggs, herbs, seasonal produce and seasonal grass-fed beef from our Brown Swiss herd.

The Farm at Sunnyside

27 Sweetwater Lane
Washington



(540) 423-4860
nick@thefarmatsunnyside.com
www.thefarmatsunnyside.com

Sells at Rappahannock Farmers Market in Sperryville and to restaurants and local stores.

Certified Organic Seasonal Vegetables, Apples, Blackberries, Eggs, Honey

F. T. Valley Farm at Mont Medi

513 F. T. Valley Road
Sperryville



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

Sells by U-Pick and Online beef sales. Check online for more info.

U-Pick Apples and Grass-fed/Grass-finished Beef

Full Moon Farm LLC

13632 Major Brown Drive
Sperryville



(540) 547-3639
fullmoonfarm.net

Dried herbs, spices, blends, and essential oils that are certified organic and grown, processed and packaged on the farm.

Ladybug Mountain Farm

227 Fodderstack
Washington



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

Sells onsite

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

Laughing Duck Apiary

P.O. Box 395
Washington



Keith & Sylvia Rowand
(540) 675-3725
info@laughingduckgardens.com
honey@laughingduckgardens.com
www.LaughingDuckGardens.com

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

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

Reality Farm

115 Reality Farm Lane #335
Washington



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

Sells online and onsite by appointment with delivery available.

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

Rocky Run Farm

13439 Major Brown Drive
Sperryville



Doug Weaver
(540) 618-0976
rockyrunfarmva@gmail.com
facebook.com/RockyRunFarmVa

Products available daily by appointment. Honor farmstand in season.

A sustainable farm offering best practices vegetables, herbs, flowers and organic animal hay.

Roy's Orchard and Fruit Market

64 Old Hollow Road
Sperryville



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

Sells onsite year-round.

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

Waterpenny Farm

53 Waterpenny Lane
Sperryville



Rachel Bynum & Eric Plaksin
(540) 987-8567
waterpenny@verizon.net
facebook.com/Waterpennyfarm

Sells through CSA and Takoma Park and Arlington Farmers Markets

Seasonal Produce, Spring Plants, Eggs, Flowers

Whippoorwill Farm

220 Whippoorwill Lane
Washington



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

Seasonal Veggies, Eggs, Beef cuts, Pork cuts, Herbs, Vegetable Plants, Locally Produced Artisan Products

Wild Roots Apothecary

4 River Lane
Sperryville



(540) 227-0491
hello@wildrootsapothecary.com
www.wildrootsapothecary.com
facebook.com/wildrootsapothecary

Sells online and onsite. A modern apothecary for alchemy.

Local herbal shop with handcrafted unique products, bulk herbs and artisan goods. Offering classes and workshops.

Windsong Apiaries

120 Mill Run Lane
Castleton



Bob Wellemeier
windsongapiaries7@gmail.com
www.windsongapiaries.com
facebook.com/windsongapiaries

Sells onsite by appt, local Farmers Markets and stores.

Pollination, Varietal Extracted & Comb Honey from VA & Mid-Atlantic Region, Pkg. Bees, Queens, Nucs, Beeswax Candles



ORCHARDS

FAUQUIER

Hartland Orchard

3064 Hartland Lane
Markham



(540) 364-2316
hartlandfarm@gmail.com
www.hartlandorchard.com

Sells onsite through U-pick (June–October 9 AM–5 PM, call for updates), cash and check only

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

Hollin Farms

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



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

For beef:

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

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

Stribling Orchard

11587 Poverty Hollow Lane
Markham



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

Sells onsite late July - early Nov and online

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

The Orchards at Valley View Farm

1550 Leeds Manor Road
Delaplane



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

Sells onsite when seasonably available, online and in Locavore Farm Market

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

MADISON

Graves Mountain Farm and Lodges

205 Graves Mountain Lane
(Rt. 670)
Syria



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

Sells onsite (weekends July–Nov) and online.

Apples, Peaches, Pears, Pumpkins, Gourds, Apple Butter, Various Jams & Jellies, Farm Restaurant and Lodging

RAPPAHANNOCK

High Places Orchards

121 Winesap Lane
Flint Hill



Ed Streapy
(540) 635-5537

Open daily through week and Sunday afternoons

Apples, Peaches, Nectarines, Plums, Cherries, Asian Pears.

Jenkins' Orchard

355 Yancey Road
Woodville



James Jenkins
(540) 987-8192
facebook.com/people/Jenkins-Orchards/100067937084410

Sells onsite at Fruit Shed 10 AM - 4 PM, *Apples, Pears, Cherries, Plums, Peaches, Nectarines, Blackberries, jarred goods and other seasonal produce (such as tomatoes and pumpkins).*

Lee's Orchard

65 Orchard Lane
Washington



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

Sells onsite daily 9:30 AM - 5 PM
Apples, Cider, Apple, and Honey Butters

Roy's Orchard and Fruit Market

64 Old Hollow Road
Sperryville



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

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

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

Thornton River Orchard & Market LLC

11587 Lee Highway
Sperryville



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

Sells onsite, 7 days a week July - December 9 AM - 6 PM, online or by appt

Apples, peaches, nectarines, cherries, berries, cider, local honey, assorted jams & jellies, other garden fresh vegetables per season

Williams Orchard

3 Williams Farm Lane
Flint Hill



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

Sells onsite Monday - Sunday 9 AM - 5 PM July through December

Apples, Peaches, Cider, Seasonal Produce



CULPEPER HARVEST DAYS
FARM TOUR 2023



Visit New Friends



The freshest option in farm financing!

 **FARM CREDIT**

800.919.FARM | FarmCreditofVirginias.com

NMFS #456965



Photo by Dana Melby

*Everything you need for
your farm, animals & more!*

CULPEPER 540-825-2200 WARRENTON 540-347-7100
MORRISVILLE 540-439-3251 MARSHALL 540-364-1533 RAPPAHANNOCK 540-987-8555





SPECIALTY BEVERAGE



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
brian@barreloak.com
www.barreloak.com

Cobbler Mountain Cellars & Cider
5909 Long Fall Lane, Delaplane
GPS: 10363 Moreland Road
(571) 484-0735
www.cobblermountain.com

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

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

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

Mediterranean Cellars
8295 Falcon Glen Road
Warrenton
(540) 428-1984
www.mediterraneancellars.com

Naked Mountain Winery and Vineyards
2747 Leeds Manor Road, Markham
(540) 364-1609
www.nakedmountainwinery.com

Old Bust Head Brewing Company
7134 Farm Station Road, Vint Hill
(540) 347-4777
www.oldbusthead.com

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

Philip Carter Winery
4366 Stillhouse Road, Hume
(540) 364-1203
info@pcwinery.com
www.pcwinery.com

Three Fox Vineyards
10100 Three Fox Lane, Delaplane
Tim and Emily Faltemier
(703) 594-6136
www.threefoxvineyards.com

MADISON

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

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

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

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

ORANGE

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

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

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

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

RAPPAHANNOCK

Copper Fox Distillery
9 River Lane, Sperryville
(540) 987-8554
www.copperfoxdistillery.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
(540) 937-8215
www.narmadawinery.com

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



RESTAURANTS/CATERERS

CULPEPER

Raven's Nest Coffee House
215 E. Davis Street, Culpeper
(540) 827-4185
ravenscoffeecpep@gmail.com
ravensnestcoffeehouse.com

FAUQUIER

The Ashby Inn & Restaurant
692 Federal Street, Paris
(540) 592-3900
info@ashbyinn.com
ashbyinn.com

Black Bear Bistro & Brick Oven
32 Main Street, Warrenton
(540) 428-1005
www.blackbearbistro.com

Bluewater Kitchen: Catering & Events
9036 John Mosby Highway, Upperville
(703) 628-2583
events@bwkitchen.com
www.bwkitchen.com

Claire's at the Depot
65 South 3rd Street, Warrenton
(540) 351-1616
claires@clairesrestaurant.com
www.clairesrestaurant.com

Field & Main Restaurant
8369 W. Main Street, Marshall
(540) 364-8166
info@fieldandmainrestaurant.com
www.fieldandmainrestaurant.com

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

Poplar Springs & The Manor House Restaurant
5025 Casanova Road, Warrenton
(540) 788-3486
info@themanorsva.com
www.poplarspringsmanor.com

MADISON

The Inn and Tavern at Meander
2333 N. James Madison Hwy,
Locust Dale
(540) 672-4912
info@innatmeander.com
innatmeander.com

RETAILERS

CULPEPER

Calhouns Ham House and Country Deli
211 South East Street, Culpeper
540-825-8319
calhounshamhouse@yahoo.com
facebook.com/people/Calhouns-Ham-House-and-Country-Deli/
100036645439856

Culpeper Cheese Company
306 South Main Street, Culpeper
(540) 827-4757
info@culpepercheese.com
www.culpepercheese.com

It's About Thyme
128 E. Davis Street, Culpeper
(540) 825-4264
www.thymeinfo.com

FAUQUIER

Buckland Farm Market
4484 Lee Highway, Warrenton
(540) 341-4739
www.bucklandfarmmarket.com

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

Natural Marketplace
5 Diagonal St, Warrenton
(540) 349-4111
(540) 349-4110 (deli)
thenaturalmarketplace.com

Red Truck Bakery and Market

Two locations!
22 Waterloo Street, Warrenton
(540) 347-2224
8368 W. Main Street, Marshall
540-364-2253
www.redtruckbakery.com

The Whole Ox
8357 West Main Street, Marshall
(540) 724-1650
www.thewholeox.com

MADISON

The Farm Store at Watercress
2450 S.F.T Valley Road
Etlan
runningcedar@hotmail.com
farmstorewatercress.com

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

Yoder's Country Market & Café
2105 S Seminole Trail, Madison
(540) 948-3000
YCM@YodersCountryMarket.net
www.yoderscountrymarket.net

ORANGE

Iron Pipe Aleworks
323 N Madison Road Suite A, Orange
(540) 522-0673
ironpipealewerks.com

RAPPAHANNOCK

Beech Spring Gift Shop/ Farmer's Market
11600 Lee Hwy, Sperryville
(540) 987-8704
beechspringgiftshop@verizon.net
facebook.com/BeechSpringGiftShop



This guide is a publication of



The Piedmont Environmental Council is a community supported, locally focused nonprofit dedicated to protecting and restoring the lands and waters of the Virginia Piedmont, while building stronger, more sustainable communities.



Photo by Hugh Kenny

SPONSORS

This guide is published by The Piedmont Environmental Council and funded through the generosity of our local community. A heartfelt thank you to our 2023 Northern Piedmont *Buy Fresh Buy Local* sponsors! Interested in becoming a sponsor? Contact bfbf@pecva.org to get more information.

HERITAGE SPONSOR



PATH FOUNDATION

www.pathforyou.org

SUSTAINABILITY SPONSORS



KINLOCH FARM



Wegmans

TOP OF THE CROP SPONSOR



EPICUREAN SPONSORS



CULPEPER HARVEST DAYS
FARM TOUR

SUSAN HAYES
GARDEN DESIGN, LLC.

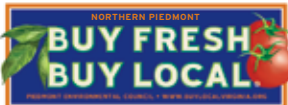
Local Food

GOOD EGG SPONSORS



HEALTHY HARVEST SPONSORS

VIRGINIA BISON CO. at Cibola Farms



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

Production Team: Faith Schweikert, Bri West, Beth Miller-Herholtz, Hugh Kenny, Sophia Chapin, Watsun Randolph, Marco Sánchez, Cindy Sabato, Robin Cross

TO OBTAIN COPIES OR TO BE LISTED IN THIS GUIDE, visit www.buylocalpiedmont.org or call (540) 347-2334 ext. 7026.