



Piedmont
Environmental
Council

NORTHERN PIEDMONT

2025-
2026
FOOD GUIDE



BUY FRESH BUY LOCAL

FRESH FOODS FROM LOCAL FAMILY FARMS



CULPEPER, FAUQUIER, MADISON, ORANGE & RAPPAHANNOCK COUNTIES

FARMS



CSA Community Supported Agriculture

CULPEPER

45 and Holding

31700 Indiantown Road
Locust Grove
(540) 848-1702
45andholding@gmail.com
45andholding.com

Order online.

Registered Texas Longhorns, beef, pork, piglets, eggs, and canned goods.

A World Away Farm, LLC

16080 Newby's Shop Road
Elkwood
Katherine Iacovelli
(240) 626-3488
info@aworldawayfarm.com

Call, text or email to order and pickup on-farm.

Free-range, non-GMO chicken eggs, organic seasonal vegetables, specialty products for crafts, and organic garden plots available.

Anchor Mere Farm

19604 Mount Pony Road
Culpeper
(540) 937-0302
anchormerefarm@gmail.com
anchormerefarm.com

Sells online, on-farm pickup by appointment or directly from processor; delivers in Culpeper.

Fifth generation farm offering grass-fed beef, spray-free produce, and pastured eggs. Beef bundles and subscriptions available.

Bees & Trees Farm, LLC

18028 Carrico Mills Road
Elkwood
Teresa & Jeff Gregson
(540) 423-9020
Teresa@BeesAndTrees.biz
www.BeesAndTrees.biz

Onsite Farm Store open year round, Wednesday-Sunday 10 AM-4 PM.

We raise chickens, honeybees and Christmas trees. Our farm store offers our own products along with many locally-produced items including grass-fed meats, jams, sauces, butters, hard cider, and wine.

Corvallis Farms

14303 Chesterfield Lane
Culpeper
Terry Osborn
(540) 718-4830
mgr@corvallisfarms.com
www.corvallisfarms.com

Sells via online store.

Specialty greens (spinach, lettuce and over 30 varieties of mesclun greens), heirloom tomatoes, strawberries, raspberries, blueberries, blackberries, fresh-cut flowers, and homemade jams.

Croftburn Farm Angus

16190 Germanna Hwy
Culpeper
Meg Campbell
(540) 829-6667
croftburnfarm@gmail.com
www.croftburnfarms.com

Contact by phone or email to custom order.

All natural, grass-fed and finished, dry-aged custom cuts of Angus beef, whole or half.

Farmer D's

Culpeper
Don Haight
(540) 905-0405
don@farmer-d.com
www.farmer-d.com

Email to place an order.

An organic family farm that uses holistic practices to produce the best heirloom, organic vegetables and garlic for a variety of your needs. Specializes in black heirloom garlic.

Flowers & Floom

Culpeper
Suzanne & Greg
Suzanne@flowersandfloom.com
Greg@flowersandfloom.com
FB/Instagram: @flowers_and_floom
www.flowersandfloom.com

Sells at Culpeper Farmers Market.

We offer cut flowers, potted perennials, native wildflowers, and milkweed.



Don Haight of Farmer D's
Photo by Gretchen Ledmor

Hock Newberry Farm

13173 Scotts Mill Road
Culpeper
Brian & Erica Gore
(540) 812-2029
info@hocknewberryfarm.com
facebook.com/hocknewberryfarm

Sells onsite by appointment and at Archwood Green Barns, City of Manassas, Culpeper Downtown Farmers Markets.

Permaculture-based regenerative farm. We raise poultry, pork, beef, and dairy goats on pasture and non-GMO, soy/chemical-free feed and cultivate fruits and vegetables without the use of chemicals. Offering seasonal produce, pastured meat/eggs, dairy/cheese, 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 year-round at our self-serve farm store, and at various regional farmers markets (see website for updated list.) Online pre-order available for drop-offs and 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 produce and CSA, raw honey, 100% grass-fed/finished beef, pastured chicken, eggs, and woodland pork supplemented with feed that is tested and guaranteed to have no GMOs, herbicides, or pesticides. Organic cheese, baked goods, loose-leaf organic tea, and farm-made natural lip balms and salves.

Jackalope Ridge Bakehouse & Microfarm

Boston
Devon
(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

Farm Store is open daily from dawn to dusk. Online shopping for farm pickup available.

Grass-fed certified Devon beef, pastured 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

Spring Hours: April-June
Friday-Monday, 10 AM-6 PM
Tuesday-Thursday, by chance/appt.
June-October, by chance/appt.
Extensive variety of herbs, perennials, annuals, native plants, grasses, and some trees and shrubs.



Piedmont
Environmental
Council

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

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

ECRWSS
Residential Customer



FARMS



Moving Meadows Farm & Bakery

307 South Main Street
Culpeper

Wally & Amy Hudson
(540) 317-5862
movingmeadowsfarm@gmail.com
www.movingmeadowsfarm.com

Farm Store hours - Mon. and Wed. - 4-6 PM. Visit our website for ordering and pickup options. You can find us seasonally at the Culpeper Farmers Market.

Grass-fed beef, pastured chicken, and fresh eggs from our farm.

Muddy Run Farm

15744 White Tail Lane
Culpeper

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

Sells onsite (email or DM Instagram for appointment).
Spanish goats (breeding and meat), llamas, and llama fiber.

Oak Shade Farm

14455 Waterford Run Lane
Rixeyville

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

Sells on-farm. See website for seasonal hours and offerings.
Christmas trees and winter greenery, shiitake mushrooms, artisan market, and educational farm days.

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.

Rohan Farm

10095 Rohan Road
Rixeyville

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

Sells onsite (strictly by appointment only).
Seasonal produce and herbs, rabbit, lamb, goat, squab, guineas, chicken, turkey, quail, chukar, pheasants, pickles, jams and jellies. Pure rabbit and poultry manure as organic as practical.

Seek Lavender

15528 Bradford Rd
Culpeper

(540) 894-6051
mfbs@gmail.com
www.seeklavender.com

Shop online or visit The Little House at Seek Lavender - Fridays & Saturdays 10 AM-3 PM (other times by appointment).

U-pick, U-cut and fresh-cut lavender, flowers and herbs, and value-added products from our gardens.

Stallard Road Farm & Botanicals, An Apothecary Farm

14649 Black Hill Road
Rixeyville

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

We sell on-farm, at Farmers Markets, and by CSA membership. Visit our website for current hours and locations.

Small-scale, regenerative farm offering all things herbal: organic plant starts, culinary and medicinal herbs (fresh or dried), apothecary products, honey, tea blends and on-farm educational opportunities.

Starstead Farm

14460 Waterford Run Lane
Rixeyville

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

Sells through CSA, Farmers Market at IX (Charlottesville), Westover Farmers Market (Arlington), and occasionally at Warrenton Farmers Market.

Ecologically grown vegetables, herbs, blueberries, seedlings, and pastured eggs.

Sunshine Acres

15504 Sheads Mountain Road
Rixeyville

Monica Briggs
(540) 937-6346
mbriggsandsafarm@gmail.com
facebook.com/MandTBriggs

Sells at Culpeper Downtown Farmers Market and on-farm year-round by appointment.

Pesticide-free seasonal vegetables, mushrooms, eggs, farm-raised beef and pork, salsas, relishes, pickles, and more.

Virginia Bison Co at Cibola Farms

10075 Stone Bridge Road
Culpeper

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

Sells on site (Wed-Sun 9 AM-5 PM), and online.

Buffalo meat, sausages, jerky, and dog food.

Virginia Truffles LLC

11047 Settletown Place
Rixeyville

Vanessa Shae
(540) 937-9881
info@virginiatruffle.com
virginiatruffle.com

Sells online for onsite pickup, by mail, or home delivery within a 15-mile radius. Farm pickups and visits by appointment only.

Black Perigord truffles available for sale during harvest season. Truffle hunts are held from December to the end of February.

FAUQUIER

4Js Farm and Brewery

7595 Keith Road
Warrenton

Jonathan & Jessica Waldron
4JsWarrenton@gmail.com
www.4jsfarmbrewery.com

Open Thurs-Sun; see website for seasonal hours.

A family-owned farm brewery focused on community and educational farming; golden barley and seasonal produce grown onsite for use in our beers.



Abundant Acres

6500 Watery Mountain Road
Warrenton

Dustin & Brittany White
(540) 340-4573
dustin@abundantacresfarm.com
www.abundantacresfarm.com
facebook.com/abundantacresfarmllc

Sells online, on-farm, at Buckland Farm Market and a variety of local venues.

Sustainably grown produce and a wide array of savory, award-winning sauces, seasonings, and jellies made from our produce (Poppi's, Papa D's and Mama B's).

Ancell Acres

10069 Shenandoah Path
Catlett

(443) 333-9152
AnceIlAcresFarm@gmail.com
AnceIl-acres-farm.square.site
FB/@anceIlacresfarm

Shop online or visit our Greenhouse Shop - Thursday-Friday 2 PM-6 PM, Saturdays 11 AM-3 PM, Sundays by appointment.

We believe in sustainable and mindful farming. Our pasture-raised poultry is nurtured in the open fields, providing high-quality, ethically raised meat and eggs. We also handcraft a variety of all-natural teas and offer a selection of unique plants to brighten your home or garden! Consulting, educational classes, and farm/garden designing available. See our website for more information.

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-December on site by appointment.

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 24-week CSA only.

The BCCF grows roughly 2.5 acres of produce to feed onsite guests and a 50-member CSA. Additionally, at least 50% of all produce grown is donated to local food banks and pantries. Proceeds from the CSA benefit OSGF's Local Education + Outreach programs. The BCCF also grows heirloom crops with roots in the Virginia Piedmont and Appalachia with the goal of sharing seeds and stories. See website for opportunities to participate and learn with OSGF.

Buena Vista Agriculture

4262 Lee Hwy
Warrenton

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

Sells at year-round farm stand by honor system.

Chicken and duck eggs, seasonal produce, pastured beef and hay.

The Chapman Farm LLC

5474 Woodside Lane
Beaeton

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

Sells on site by appointment; call or text.

Grass-fed beef and grass/grain-fed beef. Grain is made on the farm. High quality hay. Farm hospitality available on Airbnb.

Cobbler View Farm, LLC

10012 Cobbler View Drive
Delaplane

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

Sells at area farmers markets.

Seasonal produce, fresh-cut flowers, and hops.

Cowpolly, LLC

5665 Keyser Road
Hume

(540) 422-9385
cowpollyllc@gmail.com
cowpollyllc.com

Order online for on-farm pickup or delivery within 30 miles of the farm.

Offering affordable, heritage, farm-raised meats. Specializing in Belted Galloway and Angus beef, heritage pork, lamb, and poultry that is processed locally.

C&S Farmstead

Fauquier

(540) 454-6886
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
rosiesposies@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 appointment and by phone, email and Facebook messenger.

Raw honey and beeswax candles.

Fool's Gold Farm

13711 Marsh Road
Beaeton

(540) 841-1412
foolsgoldfarm1@gmail.com
Foolsgoldfarm1.com

Products available by pre-order online for farm pickup (by appointment); Remington Farmers Market, Messicks Farm Market, Remnant Farm Store, and Nokesville Meats.


Farm-fresh beef, pork, lamb, goat, and eggs.


YOUR TASTE OF HOMEGROWN




Connect with local farms, support agriculture, and savor fresh, homegrown products.

FARMS

 Meat


 Poultry/
Eggs

 Produce

 Cheese
& Dairy

 Specialty
Products

 Fruit

 U-Pick

 Flowers

 Community Supported
Agriculture

Green Truck Farm

3015 Hartland Lane
Markham

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

Sells onsite (call first)
and through U-pick.
Strawberries, blueberries, black and red raspberries, blackberries, seasonal produce (including tomatoes, asparagus and winter squash/pumpkins), and honey.

Hartland Farm and Hank's Christmas Trees

3205 Hartland Lane
Markham

Hank & Cheryl Green
(540) 532-0436
hartlandfarm@gmail.com
www.hankschristmastrees.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
customer care@hiddencreekfarmllc.com
www.hiddencreekfarmllc.com

Join our CSA or find our products
at local farmers markets
(Warrenton and Middleburg),
online for on-farm pickup, and at
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, and value-add products, including pickles and ferments.

Hollin Farms

1524 Snowden Road
Delaplane

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

U-pick May–October,
Wed.–Sun. 9 AM–4 PM.
Seasonal vegetables, apricots, plums, peaches, cherries, strawberries, apples, berries, pumpkins (check website for availability). Year-round sales of natural Angus beef (order online).

Kinloch Farm

4559 Old Tavern Road
The Plains


 

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

Farm Store - Thurs.–Sun. 10 AM–6 PM.
Online orders available.
At Kinloch Farm, our cattle are allies in our regenerative stewardship of over 3,000 acres. Through adaptive agricultural and conservation practices, we've developed beef with distinctive terroir influenced by soil health, biodiversity, and genetic work that enable our animals to thrive as part of a dynamic ecosystem. At our farm store in The Plains, we sell our 100% grassfed and finished beef, leather and beef tallow artisan goods, and raw honey from our apiary. You can also find a full selection of beef cuts including steaks, roasts, snack sticks, hot dogs, and more, alongside a curated selection of Virginia-made foods.

Living Pastures Farm

9577 Cliff Mills Road
Marshall

Jonathan & Ellen Elliott
(703) 989-3137
jonathan@livingpasturesfarm.com
livingpasturesfarm.com

Farm Store - Saturdays 1–5 PM.
We raise 100% grass-fed beef, pasture-raised chicken, and forested pork. All meats are regeneratively raised, non-GMO, antibiotic and hormone-free. Find our products along with other local farmers' goods at our co-op farm store.

Martin's Farms Va

The Plains




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

Sells by phone, mail, or email,
and at farmers markets; also
sells at local restaurants and
retailers. See website for current
locations and availability.
Dry-aged natural Angus beef and lamb.

Messick's Farm Market

6025 Catlett Road
Bealeton

Jimmy Messick
(540) 439-8900
manager@messicksfarmmarket.com
www.messicksfarmmarket.com

Sells on-farm - Mon.–Sat. 7 AM–7 PM,
Sun. 9 AM–7 PM and by CSA.
Offering over 100 varieties of fresh fruits, vegetables, herbs, and greens grown on site. Our mission is to provide freshly picked, healthy, local foods at a fair price. We invite our customers into the fields to enjoy the pick-your own experience. You'll find our own and nearby farms' products in our store—fruits, vegetables, greens, herbs, flowers, cheeses, eggs, milk, pork, chicken, beef, lamb, honey, pies, breads, jams, jellies, preserves, spices, pickled vegetables, and frozen custard.

Mount Airy Farms

Middleburg



Trisha Saldanha
(540) 687-9790
contact@mountairyfarms.com
www.mountairyfarms.com

Order online, by mail or by phone.
Certified Organic grass-fed beef.

Mt. Airy Farm

7303 Dudie Road
Marshall



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

Sells onsite by appointment
and online.
Fine fleece of Cormo and California Variegated Mutant Wool, Angora and Mohair hand-dyed yarns, natural colored yarns, and roving and raw fleece.

Nature's Wellspring, LLC

7398 Iron Bit Drive
Warrenton


 

James & Nichole Brown
(540) 935-0546
natureswellspring@gmail.com
www.natureswellspring.com

Sells online and at markets.
Heirloom seeds and seedlings, herbs, flowers and seasonal produce. Custom order your plants ahead of time; garden planning/design consults available.

Ovoka Farm

750 Gap Run Road
Paris



Karen Way
(540) 272-2947
orders@ovokaFarm.com

Sells online, at area farmers markets
including Eatloco Ashbrook,
Arlington, and Mosaic, and
onsite at Ovoka Farm Store -
Monday–Friday 10 AM–6 PM
Saturday & Sunday 9 AM–4 PM.
Hand-raised F1 Wagyu beef. Ovoka Farm is dedicated to sustainable farming, combating local food insecurity, and enriching future generations through responsible agriculture, all while providing our community with the highest-quality, most flavorful beef.

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).

Phillips Family Farmstead, LLC

Midland
Ed Phillips



(540) 924-0001
efp@phillipsfamilyfarmstead.com
www.phillipsfamilyfarmstead.com
FB/Instagram @phillipsfamilyfarmstead

Order online.
Pasture-raised pork, beef, lamb, and eggs delivered to your doorstep.


Piney Meadow Farm

3082 Midland Road
Midland

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

Sells onsite, CSA, and at
Remington Farmers Market
(accepts Fauquier Bucks).
Seasonal produce, goat cheese, eggs, beef, pork, chevon, chickens, and baked goods.

 **KINLOCH FARM**

**Taste the Terroir
of our Grasslands**

Rich in Flavor & Phytonutrients



Shop Local at our Farm Store or at kinlochfarm.com!

540.253.5266 • sales@kinlochfarm.com • 4559 Old Tavern Road The Plains, VA 20198

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.

3

FARMS



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 pickup locations.

*Wholesale pasture-raised Angus-Hereford
beef and Berkshire hogs. Turkey and
chicken production suspended for 2025.*

Quailwood Farm

12102 Leeds Chapel Lane
Markham

Jessica Swan
(540) 220-2283
contact@quailwoodfarm.com

Contact for sales by appointment.
USDA Certified grass-fed beef.

Rock Run Creek Farm

3618 Rock Run Road
Goldvein

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

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

*Seasonal produce, herbs,
microgreens, sprouts, shiitake
& oyster mushrooms, free-range
eggs and grass-fed sheep/lamb.*

Seven Oaks Lavender Farm

8769 Old Dumfries Road
Catlett

Katie Rinker
(703) 307-3739
rinker@gmail.com
www.sevenoakslavenderfarm.com
facebook.com/sevenoakslavender

Sells onsite at farm shop
and online all year.

*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 Road
Broad Run 20137

Sabry Alsharkawi
(540) 272-4962
sabry.alsharkawi@gmail.com
facebook.com/p/Sharkawi-Farm

Sells at local farmers markets.
*Premium quality, chemical-free potted
herbs, flowering perennial plants, fig
trees, teas, spices, and dried 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
SmallLittleFarm@gmail.com
www.piedmontheritagepoultry.com

Order online.

*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.*

Thistle Hill Farm

12345 Crest Hill Road
Hume

Church Humphreys
(214) 802-1283
info@thistlehill.net
www.thistlehill.net

Sells onsite by appointment
(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

*Our pick-your-own orchards include
peaches, blueberries, blackberries,
cherries, and apples. Our Locavore Farm
Market offers local artisan foods and
beverages from the Valley that include
baking mixes, honey, jarred goods and
local favorites from other small businesses,
as well as beef, pork, cornish hens,
chicken, and eggs raised in the Valley.*

Whiffletree Farm

8717 Springs Road
Warrenton

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

Farm Store hours - Mon.-Fri.
11 AM-5 PM, Sat. 10 AM-5 PM
Order online for pickup at
20+ delivery locations. See
website for details.

*Chicken, turkey, eggs, pork and beef;
all raised on fresh pasture, non-GMO
feeds, no antibiotics or chemicals,
and our beef is 100% grass-fed! Farm
Store offers products from other farms,
including grass-fed lamb, organic
veggies, and specialty products.*

Willoughby Farms & Flowers

11318 Pearlstone Lane
Delaplane

Larry Willoughby
(540) 340-2578
willfarmflowers2@outlook.com

Sells at local Farmers Markets,
flower subscriptions and delivery
(farm pickup by appointment only).

*Fresh seasonal vegetables,
berries, peaches, specialty cut
flowers, and potted plants.*

Willowlyn Farms Produce LLC

9781 Willowlyn Lane
Catlett

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

Sells wholesale, onsite
April - November (Fridays
9 AM-5 PM), 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 via our online shop.
*We grow a wide variety of organically
grown mushrooms and value-added
mushroom products.*

Zeeba Farm

6273 Deborah Drive
Warrenton

Sonny & Janelle Rostami
(571) 305-1715
zeebafarm@gmail.com
Instagram: @Zeebafarm

Sells online for on-farm pickup.

*Pasture raised, antibiotic-free beef.
Offered as whole, half, or individual cuts.*

MADISON

Fair Winds Farms & Wandering Bees Apiary

2072 Seville Road
Madison

Christy & Joe Kunz
(540) 560-8213
social.fairwindsfarms@hotmail.com
FB/Instagram @fairwindsfarms

Sells at Culpeper Downtown
Farmers Market.

*Fair Winds Farms is a veteran-owned,
family operated farm. We grow a
variety of herbs, berries, fruits, and
vegetables using pesticide-free
practices. We have raw honey from our
on-site hives and produce value-added
products using seasonal ingredients.*

Gardens of Khmet, LLC

2246 Lindsay Lane
Madison

Khalil Hassan
(540) 407-0383
thegardensofkhmet@gmail.com
piedmontseedsower.bsky.social

Sells at Rappahannock
County Farmers Market.

*Seasonal fruits and vegetables, herbs,
specialty products and jarred, canned and
dehydrated goods. U-pick 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 Earlysville, Greene County
Farmers Market and Stonefield
Commons Farm Stand.

*Fresh produce, duck and chicken eggs,
honey and seasonal garden plants.*

Kipps Grapes

6943 S. Blue Ridge Turnpike
Rochelle

Kipps Family
(540) 948-4171
wkipps@nexet.net
www.kippsgrapes.com

U-pick onsite Aug.-Sept.
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

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.*

Madison Gardens

2705 S Seminole Trail
Madison

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

Sells at Madison Gardens shop,
Mon.-Fri. 10 AM-6 PM, Sat. 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 Spotsylvania Farmers
Market, many local retailers and
restaurants (see website for full list).

*All-natural pork sausage, pork chops, baby
back ribs, loin roasts, bacon, all natural
beef; seasonal produce as available.*

The Pork Stork

7315 Holman Drive
Rhoadesville

(540) 273-3420
theporkstork@gmail.com
porkstork.com

Order online for home delivery.

*Natural, woodland-raised heritage
breeds. Partially supplemented with local
produced feed, grains, whey and seasonal
crops; Animal Welfare Approved.*

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

Order online or find us at the Ole
Country Store in Culpeper.

*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.*

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.*



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

Meat

Poultry/
Eggs


Produce

Cheese
& Dairy

Specialty
Products

Fruit

U-Pick

Flowers

Community Supported
Agriculture

Yowell Farms

Etlan

(540) 923-5032

facebook.com/YowellFarmsEnt

Sold via Facebook & local
retailers including The Little
Country Store, Etlan.

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, fruit and herbs,
chicken and duck eggs, beef, pork,
lamb, goat, and rabbit meat.

Carter Farms

26273 Carters Lane

Unionville

(804) 301-9114

michaelj@thecarterfarms.com

www.thecarterfarms.com

facebook.com/carterspecialtyfarm

Sells to local stores and restaurants.
Farm tours available by appointment.
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, Caribbean and
Asian tropical vegetables. We curate
cultural, historically influenced farm-to-
table events advocating for local farmer
procurement, culturally diverse produce
options and cultural competence.

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 appointment.

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 Zabihah hand-slaughtered
method, as well as lamb, goat, duck,
turkey, beef, eggs, and raw milk.

Gold Hill Blueberry Farm

12290 Daffodil Lane

Unionville

Dwight & Susan Boston

(540) 222-7954

goldhill7@att.net

Facebook.com/GoldHillBlueberryFarm

Check Facebook for
hours or call ahead.

Chemical-free blueberries (U-pick)
July & August. Grass-fed Angus beef
without growth hormones, antibiotics,
steroids, or fly control pesticides.
Sold by the quarter or half cow.

Heaven's Hollow Farm

311 Locust Grove Church Road

Orange

Jacob & 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.

**Hunter's Harvest at
Greenbow Run Farm**

15188 Sassafras Lane

Orange

Hunter & Angelia Tibbs

(540) 623-4837

myah99@hotmail.com

facebook.com/HuntersHarvest511

Sells at our farm, local
farmers markets and delivery
by appointment.

Seasonal produce; fresh homemade
apple butter and jams/jellies.

The Market at Grelen

15091 Yager Road

Somerset

(540) 672-7268

info@themarketatgrelen.com

themarketatgrelen.com

Open March - December.
See website for hours and
seasonal availability.

Tree nursery, casual cafe, event venue,
farm market and garden shop on
600-acre farm. PYO blackberries,
raspberries, blueberries, peaches,
plums, apples and seasonal produce.

**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.



Photo by Beth Miller-Herholtz

Finding Roots at Kinloch Farm

by Beth Miller-Herholtz

Kinloch Farm is a Fauquier County cornerstone, dating back to 1823 and nestled near the Bull Run Mountains. You can imagine the spirited history these rolling hills have seen! The Currier family purchased the land in 1960, and under the leadership of its current matriarch, Andrea Currier, has continued the family's deeply rooted commitment to land and wildlife conservation, native grasslands, sustainable farming and community outreach.

It's no surprise that Mike Peterson, Kinloch's farm and conservation director, found a perfect fit here. He, too, comes from deep farming roots; his originated in Illinois around his grandparents' farm and a boisterous supper table that gathered all of his father's siblings (his dad was one of eight!) and his cousins each Sunday. Mike learned that food brings people together, and for a while, he pursued that mission through the culinary world. Today, he tends to the intersection of conservation and agriculture at Kinloch, knowing that best practices in each of these areas result in the best nutrition. You can literally taste it!

The entire Kinloch herd, which hails from a historical line of Aberdeen Angus bulls and cows, is 100% grass-fed and finished. Mike and his team view their livestock as a way to improve the landscape, that it is a cohesive relationship often defined as regenerative farming. Their grazing management practices are all done with an adaptive lens that respects ecological cycles. It's through this lens that we see an abundance of native species thriving at Kinloch, from grassland

birds to insects to native grasses and more. This healthy structure provides a flourishing habitat and food for wildlife, pollinators and the herd. "Nature craves diversity," Mike said, and we can see the benefits of this as keystone species like kestrels and bluebirds prosper here. The benefits are also seen in the herd's overall improved health.

I met up with Mike at the heart of farm operations on a chilly February day. The barns and pens were quiet, and in the distance we heard the low mooing of cows and calves in a nearby pasture. After our conversation, I stopped to watch the Angus graze on the tall grasses with a deeper appreciation of their relationship with the land. I saw one of the calves receive a thorough tongue bath, another prance up the hill to pause by a tree trunk for a good chin scratch and several cows patiently accommodating their milking calves.

You can watch these beautiful antics, too, if you mark your calendars for Kinloch's annual Reach the Roots day, the third Saturday in October. This family-friendly fall open house gives community members a firsthand look at Kinloch's regenerative farming and conservation efforts.

You can also stop by **Kinloch's Farm Store, at 4559 Old Tavern Road in The Plains, Thursday through Sunday from 10 a.m. to 6 p.m.** I recommend planning a Sunday visit to also catch another of Kinloch's and Fauquier's mainstays, the Archwood Green Barns Farmers' Market, located next to the Farm Store. No matter how you find a way to get to know Kinloch, you'll know their roots run as deep as their dedication to the health of our lands and the animals that thrive upon them.

Timberwood Farm

8344 Wilderness Woods Lane

Rhoadesville

Barbara Johnson

(540) 854-4192

admin@timberwoodfarmandfiber.com

www.timberwoodfarmandfiber.com

facebook.com/Timberwood-Farm

Sells onsite by appointment
and online.

Rare livestock breeds, pasture-raised
meat, quality wool products, and
goat milk soaps and lotions.

**Valentine's Bakery
& Meats**

1326 Locust Grove Church Road

Orange

(540) 672-1296

valentinesbakeryandmeats.
grazecart.com

Order online for on-farm
pickup or delivery.

Certified grass-fed beef,
pork, lamb, chickens,
eggs, and gluten-free
homemade baked goods.

Westwind Flowers

112 S. Faulconer St.

Gordonsville

(540) 832-6134

info@westwindflowers.com

www.westwindflowers.com

facebook.com/westwindflowers

Sells through flower subscriptions
via website and email.

Seasonal specialty cut flowers. 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

Order online.

Grassfed/finished beef and
pastured pork by whole,
half or custom cuts.

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

Farm Store - sunup to
sunset, year-round.

We are a direct-to-consumer producer of
grassfed beef, grassfed lamb, pastured
pork and pastured poultry. We manage our
100+ acres of grassland in a holistic system
with equal attention paid to soil health, bio-
diversity, animal welfare and profitability.

Crowfoot Farm

3085 Indian Run Road

Amissville

Kevin & Rachel Summers

(540) 937-4490

thecrowfootfarm@gmail.com

www.crowfootfarm.com

facebook.com/crowfootfarm

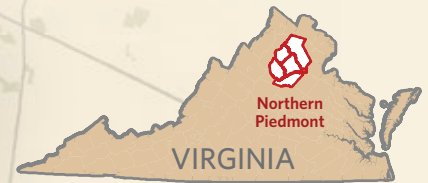
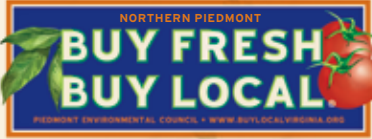
Farmstand open Saturdays, call ahead.

Raw milk herd shares from our Brown
Swiss herd, free-range eggs. Locally-
sourced seasonal produce and other
products available at our stand.
Check website for availability.



Northern Piedmont

Please check with farms for hours before visiting.



Buy Fresh Buy Local Participants

Buy Fresh Buy Local Sponsors

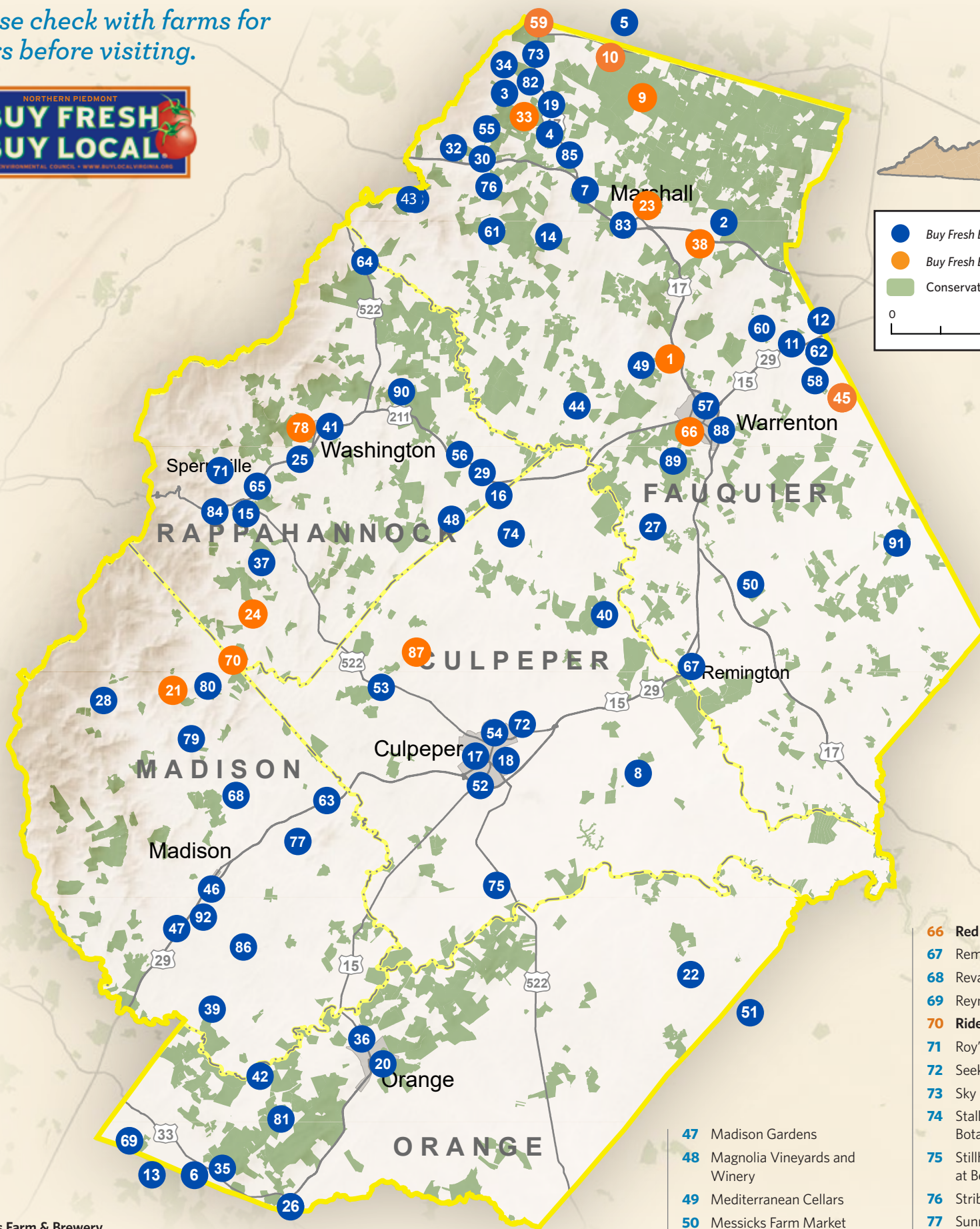
Conservation Easements

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Miles



- 1 4 J's Farm & Brewery

2 Archwood Green Barns

3 Arterra Wines & Hawkmoth Arts

4 Aspen Dale Winery at the Barn

5 Ayrshire Farm

6 Barboursville Vineyards

7 Barrel Oak Winery

8 Bees & Trees Farm, LLC

9 Biocultural Conservation Farm at Oak Spring Garden Foundation

10 Buchanan Hall Community Market

11 Buckland Farm Market

12 Buena Vista Agriculture

13 Burnley Vineyards

14 Cobbler Mountain Cellars & Cider

15 Copper Fox Distillery

16 Crowfoot Farm

17 Culpeper Cheese Company

18 Culpeper Downtown Farmers Market

19 Delaplane Cellars

20 Downtown Orange Farmers Market

21 Ducard Vineyard

22 Eastern Orange Farmers Market

23 Field and Main Restaurant

24 F. T. Valley Farm at Mont Medi

25 Gadino Cellars

26 Gordonsville Farmers Market

27 Granite Heights Winery

28 Graves Mountain Farm

29 Gray Ghost Vineyards

30 Green Truck Farm

31 Hartland Farm

32 Hartland Orchard

33 Hidden Creek Farm LLC

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

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43 Linden Vineyards

44 Living Pastures Farm

45 Mad Magick Kombucha

46 Madison County Farmers Market

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48 Magnolia Vineyards and Winery

49 Mediterranean Cellars

50 Messicks Farm Market

51 Miller Farms Market

52 Moo Thru Ice Cream

53 Morningside Farm and Nursery

54 Moving Meadows Farm

55 Naked Mountain Vineyard and Winery

56 Narmada Winery

57 Natural Marketplace

58 Old Bust Head Brewing Company

59 Ovoka Farm

60 Pearmund Cellars

61 Philip Carter Winery

62 Powers Farm & Brewery

63 Prince Michel Vineyards and Winery

64 Rappahannock Cellars

65 Rappahannock County Farmers Market

66 Red Truck Bakery and Market

67 Remington Farmers Market

68 Revalation Winery

69 Reynard Florence Vineyard

70 Rider's Backfield Farm Beef

71 Roy's Orchard and Fruit Market

72 Seek Lavender

73 Sky Meadows State Park

74 Stallard Road Farm & Botanicals

75 Stillhouse Distillery at Belmont Farm

76 Stribling Orchard

77 Sunrise Gardens

78 Sunnyside Farm & Conservancy

79 The Farm Store at Watercross

80 The Little Country Store

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82 The Orchards at Valley View Farm

83 The Whole Ox

84 Thornton River Orchard

85 Three Fox Vineyards

86 Three Springs Farm

87 Virginia Bison Co at Cibola Farms

88 Warrenton Farmers Market

89 Whiffletree Farm

90 Williams Orchard

91 Willowlyn Farms Produce LLC

92 Yoder's Country Market & Cafe
- * bold denotes guide sponsors

Buy Fresh Buy Local participants offering onsite sales are welcome to join the map. If you would like to opt in to the next edition, let us know! Contact bfbf@pecva.org.

FARMS




Meat



Poultry/
Eggs



Produce




Cheese
& Dairy



Specialty
Products



Fruit



U-Pick



Flowers



Community Supported
Agriculture

F. T. Valley Farm at Mont Medi

513 F. T. Valley Road
Sperryville

Algis & Kathy Penkiunas
(540) 351-9156
info@ftvalleyfarm.com
www.ftvalleyfarm.com
FB/Insta - @FTValleyFarm

Farm Stand/U-pick open July-
November, Thurs.- Sun. 10 AM-5 PM.
*PYO apples and peaches, grass-fed/
finished beef, honey, apple butter, apple
cider, local cheeses, eggs, poultry, and
pork. We are just down the road from Old
Rag Mountain. Visit us after you hike!*



Huffman Cattle & Hay

Amisville

(571) 300-3464
hchllc2019@gmail.com
huffmancattleandhay.com

Sells at Remington Farmers Market,
pop-ups at Rappahannock Farmers
Market, and by phone/email. See
website for price list and availability.
*Grass-fed/grain-finished certified beef,
pastured pork, and hay. Homemade
cosmetic and personal care products made
from our tallow, lard, and goat milk by
Hoof n Feather Farm (see Value-added).*



Ladybug Mountain Farm

227 Fodderstack Road
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
Gardens & Cookery**

Washington

Sylvie Rowand
(540) 675-3725
info@laughingduckgardens.com
www.LaughingDuckGardens.com

*Raw honey, jam, jelly, 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 to several drop sites.
See website for details.
*Grass-fed beef, pasture-raised chicken
and eggs, honey, raw milk cow and
goat shares and other dairy products.*



Riverview Farm

16485 Cox Mill Road
Orange

(540) 672-4345
rvfs@live.com
www.facebook.com/p/
Riverview-Farms-And-Stables

Seasonal produce and oregano stables.



Rocky Run Farm

13439 Major Brown Drive
Sperryville

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

Products available daily by appoint-
ment. 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.*



Rucker Farm

13357 Crest Hill Road
Flint Hill

Isabelle and Garrett Heydt
(444) 286-4399
info@ruckerfarm.com
ruckerfarm.com
FB/Insta @ruckerfarm.va

Order online; multiple
pickup locations offered.
Pasture-raised poultry, pork, and beef.



**Sunnyside Farm &
Conservancy**

27 Sweetwater Lane
Washington

(540) 423-4860
dawn@sunnysideconservancy.com
sunnysideconservancy.com
@sunnysidefarmconservancy

Sells at Rappahannock and
Warrenton Farmers Markets as well
as to regional restaurants and stores.
*Sustainably-grown seasonal vegetables,
fruit including apples, Asian pears, cherries,
figs, pawpaws, and honey. Community
Sponsored Conservation memberships
available, see website for more info.*



Waterpenny Farm

53 Waterpenny Lane
Sperryville

Rachel Bynum & Eric Plaksin
waterpennyfarm@gmail.com
facebook.com/Waterpennyfarm
Instagram @waterpennyfarm

Sells through CSA, Takoma Park
and Arlington Farmers Markets
and farm stand (open for self-
serve dawn to dusk every day,
May through November).
*Seasonal produce, spring
plants, and cut flowers.*



Windsong Apiaries

120 Mill Run Lane
Castleton

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

Sells onsite by appointment, local
Farmers Markets and stores.
*Pollination, varietal extracted &
comb honey from Virginia & Mid-
Atlantic region, packaged bees,
queens, nucs; beeswax candles.*





Photo by Hugh Kenny

Chapman Farm
More Than a Century
of Land and Legacy

by Lindsay Collins

“We believe the well-being of our cattle contributes to their overall health, and in turn, yours,” reads the front of the pamphlet for Chapman Farms, located in Bealeton. The sentence summarizes the values that guide Claudius Edwin “Claude” Chapman Jr. and Carla Jean Carmona-Chapman’s work. These are values that have been lived and taught through four generations of Chapman family farmers.

“The Old Chapman Place” got its start in the 1880s, when Claude’s great-great-grandmother, Mary Frances Anderson Chapman, and her son, Orville Claudius Chapman Sr., founded the family’s original dairy farm. Two generations later, in 1955, Claude’s father and two uncles built a state-of-the-art dairy barn for their 80 milk cows on the same land where Claude would himself learn to farm. At the ripe age of just 5, Claude’s father put him on a tractor and told him to “just turn the key off when he wanted to stop.” Over the years, Claude continued to learn from his father and, in 1978, helped convert the dairy farm into a beef farm.

Cut to 2004, when Claude met Carla, who owned some property down the road from the Old Chapman Place. Claude first supplied hay for Carla’s horses, but quickly found himself spending more time at her place, often manufacturing reasons to come over and chat. “He just kept driving by,” says Carla. “He made me laugh. We became friends first.”

Today, Carla and Claude are married and run Chapman Farm together, raising beef to share with local family and friends, many of whom also began as hay customers like Carla. “We grow beef the old-timey way,” says Carla — a sentiment that seems fitting, given the history of the farm. “A lot of people butcher their animals at about a year and a half because they think [the meat] is tender, but you don’t have the flavor. Ours grow more slowly because we don’t overfeed them, and the feed we give them is a mixture of alfalfa, barley, and then [Claude will] put minerals in it and maybe some sorghum or something sweet. But we don’t feed them with corn, and that’s the big thing with the commercial market, they fatten all their animals with corn.”

While Claude has taught Carla much about the farm, she also learns by way of her own research and relationships with other local farmers, as evidenced by the myriad names and family histories she can list off the top of her head. “Everybody is a farmer in this area. There goes Frankie now in his tan pickup,” she says, pointing out the window at the truck passing down the road in front of the Chapman Farm field.

Claude’s extensive farming knowledge paired with Carla’s innate curiosity and can-do attitude has led to supplementary endeavors that set Chapman Farm apart from the rest, from educational programming to farm-themed house rentals.

“When I first came here, [John Marshall Soil and Water Conservation District] came to me and said, ‘We have this [cost-share] program where you put up so much money and the government and the county will pay to put water troughs in all your fields and fencing to keep livestock out of the waterways,’” Carla said. “[We were] sort of the first ones in the neighborhood to really get into it, and I think it was sort of scary for the farmers, they didn’t understand it. I think after the other farmers saw what we did, they said, ‘This isn’t so scary.’” Now, many others have followed suit.

Soon, the John Marshall Soil and Water Conservation District began bringing its conservation education programs to Chapman Farm. “The district would set up a bug station, a creek station; I did a cow hay and feed stations to teach [the kids] what the cows ate and how we made it,” Carla explains. Additionally, Virginia Tech brought masters students to study rotational grazing on the land.

These conservation actions won Chapman Farm multiple awards from John Marshall Soil and Water Conservation District, including the 2012 Conservation Farm Award and 2013 Clean Water Farm Award, as well as recognition by the Virginia Department of Conservation and Recreation as the Grand Basin Award Winner for the Rappahannock Basin in 2014.

To learn more about Chapman Farm, visit www.facebook.com/thechapmanfarm.



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Photo by David Anhold

THIS GUIDE IS A PUBLICATION OF THE Piedmont Environmental Council

With the generous contributions of many local food and community sponsors, The Piedmont Environmental Council is proud to produce and mail *Buy Fresh Buy Local* to some 320,000 households in our nine-county region, from Clarke and Loudoun counties in the north to Albemarle County in the south.

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. A core tenant of our work is to educate and empower community members with the information they need to engage in local planning and decisions for positive outcomes.

Rooted in the four pillars of our 2023-2028 Strategic Plan, we are dedicated to:

- conserving land in the Virginia Piedmont
- supporting local farmers and food systems
- championing smart land use decisions
- improving wildlife habitat and water quality
- increasing public access to nature
- building well connected towns with ample trails and transportation options
- advocating for policies that protect and preserve our rural landscape and economies

The more than 451,350 acres of conserved land within our nine-county region now accounts for nearly 20 percent of the region's entire land 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.

Learn more about our work in your area and how you can get involved by visiting our website at pecva.org.



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)



Photo by Camden Littleton



PATH FOUNDATION

The **PATH Foundation** proudly supports *Buy Fresh, Buy Local's* initiatives to connect consumers with nutritious, locally grown 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, local food. Some of these programs include:

Carver Food Enterprise Center

The Carver Food Enterprise Center (CFEC) is a nonprofit, 6,200-square-foot shared commercial kitchen, food business incubator, and classroom located in the George Washington Carver Agricultural Research Center. CFEC provides affordable, inspected, and certified space and equipment for food entrepreneurs, creates jobs through the Stone Soup Job Skills Training Program, and established a Food System Security Program which processes foods for local food banks and pantries. Additionally, our summer interns worked with local artist Crystal Burnham to create a mural outside the CFEC that represents its mission to sustain and enhance agriculture and the environment in Virginia's Northern Piedmont.

FRESH and Commit to Be Fit

Fauquier Reaches for Excellence in School Health (FRESH) and Commit to Be Fit (C2BF) in Rappahannock focus on improving access to healthy, nutritious food in schools. FRESH partners with local producers to



provide seasonal meals and introduces new fruits and vegetables through their "What's FRESH" Harvest-of-the-Month Program. C2BF increases access to locally sourced, freshly prepared meals while offering nutritional education, taste tests, and healthy eating activities.

Additional PATH Foundation Programs and Partners

Other programs and partners include:

- Fauquier FISH - Feed. Inspire. Support. Health.
- Farm and Power of Produce (POP) Bucks
- Fauquier Education Farm
- 4P Foods, and more.

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

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

NEWS FROM PEC

Soil is a living and life-giving force

Healthy soils and the stewardship of soil are the cornerstone and foundation of a resilient, sustainable food and farm system. When we support local businesses and growers who manage healthy soils, we help support local soil health.

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 soil is 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:** Doing this longer 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 for specific purposes 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



Connecting People and Food at PEC's Community Farm at Roundabout Meadows

At the intersection of U.S. Routes 15 and 50 in Loudoun County lies PEC's Community Farm at Roundabout Meadows. It's an 8-acre, volunteer-fueled, crop-based agricultural initiative PEC launched in 2019 to improve local access to fresh, healthy produce for those in need, while also creating community connections to farming and land conservation.

Meeting local needs

While Northern Virginia is one of the wealthiest metropolitan areas in the nation, some 30,000 Loudoun County residents experience food insecurity (Feeding America, 2022). During the global pandemic, that number skyrocketed as schools closed and more families turned to local food banks for help. Since the Community Farm's first season, PEC has grown, harvested, and donated over 184,000 pounds of sustainably

grown produce to hunger relief organizations in Clarke and Loudoun Counties.

Conserving land at risk

Beyond the Community Farm, the fate of the larger Roundabout Meadows area at this gateway into western Loudoun County was almost vastly different than the rolling pastures, meandering trail and meadow, and vibrant produce farm that exist there today. Because of its strategic location, Roundabout Meadows was on the verge of massive transformation with a pending installation of a clover-leaf style highway interchange, hundreds of thousands of square feet of strip malls and a housing development. A group of concerned community members came together to protect Roundabout Meadows from its grim fate, purchased the property, and donated it to the Piedmont Environmental Council for

permanent protection. PEC has spent the past decade working to create public access on trails, historic sites, and the farm; return biological diversity to the property; improve water quality; and, through the Community Farm, create more equitable access to locally grown fruits and vegetables in the region.

Uniting people and nature

The need for a place where people can come together, connect to their environment, and make a measurable difference in their community has played a critical role in the development of the Community Farm. PEC believes that building connections to nature creates opportunities for fresh perspectives and inspires individuals to make positive changes in their communities. Volunteers at the



School day at the Community Farm.
Photo by Mitchell Pittman

Community Farm work together as a group, bonding with neighbors over shared tasks such as planting and harvesting fruits and vegetables and caring for our orchard, berry patch and native plant gardens while making a measurable impact on their community. Since 2019, volunteers of all ages have donated over 7,200 hours of service at the Community Farm.



Photo by Hugh Kenny



Photo by Dana Melby

To learn more and sign up to volunteer, visit pecva.org/farm



By the Numbers

in 2024

In each of our nine counties, PEC's dedicated staff work relentlessly to advance land conservation, sound land use planning, the protection of natural resources and better climate and energy policy. We help landowners navigate easement transactions and forge strong partnerships that promote water and soil health, wildlife restoration and agricultural productivity. Our staff are deeply engaged in development proposals, zoning and comprehensive plans as a means of advocating for conservation and smart growth. And, we equip the public with tools and information needed to participate in the democratic process during critical decision-making moments. PEC's commitment to community engagement, combined with an active citizenry, fosters stronger, more resilient communities.



Land Conservation & Habitat Restoration

The Piedmont's natural areas are vital to thriving communities, supporting diverse wildlife and contributing to the state's economy. Thanks to PEC's comprehensive conservation strategies, which focus on safeguarding key lands, rivers, and streams, **over 25% of the region is now permanently protected**, making the Piedmont a national model for conservation.



Easements

As an accredited land trust, PEC holds conservation easements that protect over 13,100 acres of vital rural land in the Piedmont. In addition to our own conservation efforts, we dedicate significant time and resources to supporting other organizations in advancing complex conservation projects. Through ongoing collaboration with our partners, we actively engage with landowners across the region to promote and facilitate conservation opportunities.

50 total
conservation
easements
19,989
total acres

2024-2025 PEC easement pipeline,
either closed or anticipated to be closed
29 projects | 6,278 acres

Emerging easement projects
14 projects | 7,824 acres

PEC supported easements being
pursued by partners
7 projects | 5,887 acres



Virginia Grassland Bird Initiative

The Virginia Grassland Bird Initiative — a partnership of PEC, Smithsonian's Virginia Working Landscapes, American Farmland Trust, and Quail Forever — is pioneering new approaches to reversing the decline of grassland bird populations on working lands in the Virginia Piedmont, Blue Ridge and Shenandoah Valley. The program offers financial incentives to farmers who adopt delayed haying and rotational grazing practices, helping to protect grassland birds and enhance landscape resilience.

1,500 acres enrolled in 2024,
a **58% increase** from 2023

18 landowners participated
from across the region

1,000 additional acres enrolled,
without incentive payments



Protecting Farms with ALE Funding

Since 2018, PEC has capitalized on the federal Agricultural Land Easements (ALE) program to purchase conservation easements on productive family farms. These easements safeguard some of Virginia's finest agricultural soils while enabling farmers to reinvest funds into their operations, land stewardship practices and the local agricultural economy.

Since 2018, our staff have
secured **over \$9 million** in
federal and state grant funding
to purchase ten easements
covering a total of 3,419 acres.

**1,000+ acres of productive
farmland preserved** in 2024
through the federal ALE program



Spreading the Word

PEC conservation staff participate in outreach and educational events throughout the year. These dedicated professionals have connected with community members through 50 events between January and September 2024.



NORTHERN PIEDMONT

Community Gardens

CULPEPER

**Remington
Community Garden**
remingtoncommunitygarden.org

FAUQUIER

Fauquier Education Farm
www.fauquiereducationfarm.org

**Warrenton Community
Garden**
[www.mgfrc.org/gardens/
warrenton-community](http://www.mgfrc.org/gardens/warrenton-community)

MADISON

**Mayo Yowell
Community Garden**
[www.facebook.com/p/
Mayo-Yowell-Community-
Garden-100064690866388](https://www.facebook.com/p/Mayo-Yowell-Community-Garden-100064690866388)

ORANGE

**Gordonsville
Community Garden**
[www.facebook.com/
groups/220423465980416](https://www.facebook.com/groups/220423465980416)

Mustard Seed Garden
[obcva.org/the-mustard-seed-
garden-at-orange-baptist-church](http://obcva.org/the-mustard-seed-garden-at-orange-baptist-church)

*Photo courtesy of
Remington Community Garden*



Photo by Justin Proctor



Photo by Hugh Kenny

Land Use

A balanced approach to land use planning is essential for preserving the Piedmont’s health and vitality, ensuring growth and development align with the protection of natural and cultural resources. PEC actively plans for the present and future, challenges incompatible projects and works to enhance livability while strengthening communities.

A Presence in Our Communities

Our highly localized approach to land use enables our staff to monitor, weigh in, and impact important decisions across our nine-county region, which leads to better land use decisions in these communities. These totals include PEC’s commitment and leadership on the data center issue in our region and beyond in 2024.



Keeping You Informed

PEC plays a vital role in keeping communities informed on land use issues. In 2024, our land use team’s efforts included:



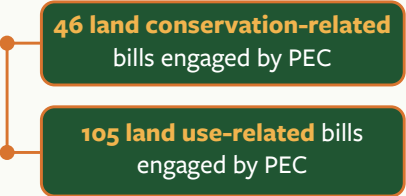
PEC’s Data Center Campaign

Virginia is undergoing a massive economic, technological, and environmental transformation, all centered around the activities of one industry: data centers. In response, PEC has sounded the alarm of the cumulative impact of data centers and increased energy demands on communities, natural resources and the climate. PEC is leading local initiatives in our region and a statewide reform coalition. Our work has changed perceptions and understanding of the data center industry in Virginia and beyond and is influencing media coverage and conversations at all levels. In 2024, we accelerated our work on this issue in the following ways:

- Engaged as a litigant and supported allies in three legal interventions: the Wilderness Crossing proposal in Orange, the Digital Gateway Project in Prince William and the approved Amazon data center in the Town of Warrenton.
- Filled comments in three cases before the Virginia State Corporation Commission (SCC) on transmission lines and rate setting.
- Tracked 25 transmission line proposals affecting the Piedmont and beyond.
- Voiced concerns with the U.S. Department of Energy’s National Interest Electric Transmission Corridor planning process.
- Engaged in 20 data center applications in PEC’s service area, maintaining a database of over 300 data centers statewide featuring an interactive map.
- Maintained an interactive map of 4,000 backup diesel generators serving data centers in the region.

At the State Level

PEC’s work at the state level is guided by our broad perspective on the issues that ultimately affect this region, including land use, conservation of land and water resources and the health of local economies. In 2024, PEC engaged with over 150 pieces of legislation (including budget amendments) introduced in the General Assembly. We provided direct testimony (including letters), initiated action alerts, and met with legislators and staff.



Community Farm

PEC’s Community Farm is a place for people of all ages to come together to learn about sustainable agricultural practices and the importance of rural land and community service. Our fresh produce was donated to support food-insecure communities in Loudoun and Clarke counties.



ORCHARDS

FAUQUIER

Hartland Orchard  
3064 Hartland Lane
Markham
(540) 364-2316
hartlandfarm@gmail.com
www.hartlandorchard.com
Sells onsite. Check website for seasonal hours and availability.
U-pick 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
hollinfarms@gmail.com
www.hollinfarms.com
U-pick May - October,
Wednesday - Sunday 9 AM-4 PM.
Seasonal vegetables, apricots, plums, peaches, cherries, strawberries, apples, berries, pumpkins (check website for availability). Year-round sales of natural Angus beef (order online).

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, baked goods, grass-fed beef. Find our goods along with quality local products in our shop.

The Orchards at Valley View Farm  
1550 Leeds Manor Road
Delaplane
Philip Carter Strother
(540) 592-1021
info@valleyviewva.com
www.valleyviewva.com
Our pick-your-own orchards include peaches, blueberries, blackberries, cherries, and apples. Our Locavore Farm Market offers local artisan foods and beverages from the Valley, including baking mixes, honey, jarred goods and local favorites from other small businesses, as well as farm to consumer beef, pork, cornish hens, chicken, and eggs raised in the Valley.

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-November) and online.
Apples, peaches, pears, pumpkins, gourds, apple butter, various jams & jellies, farm restaurant and lodging.

Quaker Run Orchard 
1654 Quaker Run Road
Madison
www.QuakerRunFarms.com
Farmstand open late
September - October, Saturday 9 AM-5 PM, Sunday 12-5 PM.
A variety of apples and Asian pears.

RAPPAHANNOCK

F. T. Valley Farm at Mont Medi  
513 F. T. Valley Road
Sperryville
Algis & Kathy Penkiunas
(540) 351-9156
info@ftvalleyfarm.com
www.ftvalleyfarm.com
FB/Insta - @FTValleyFarm
Farm Stand/U-pick open July - November, Thurs.- Sun. 10 AM-5 PM.
PYO apples and peaches, grass-fed/finished beef, honey, apple butter, apple cider, local cheeses, eggs, poultry, and pork. We are just down the road from Old Rag Mountain. Visit us after you hike!

Jenkins' Orchard  
355 Yancey Road
Woodville
James Jenkins
(540) 987-8192
facebook.com/people/Jenkins-Orchards
Sells onsite at Fruit Shed
June - December, 10 AM-4 PM.
Apples, pears, cherries, plums, peaches, nectarines, blackberries, jarred goods and other seasonal produce, and baked goods.

Lee's Orchard  
65 Orchard Lane
Washington
Bryant & Brittney Lee
(540) 675-3201
facebook.com/LeesOrchard
Sells onsite daily August - December 10 AM-5 PM (check Facebook).
Apples, cider, apple butter, and honey.

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 and vegetables; market also includes local meat, free-range eggs, jarred goods, grains, dairy, baked goods and other specialty products.

Sunnyside Farm & Conservancy  
27 Sweetwater Lane
Washington
(540) 423-4860
dawn@sunnysideconservancy.com
sunnysideconservancy.com
@sunnysidefarmconservancy
Sells at Rappahannock and Warrenton Farmers Markets as well as to regional restaurants and stores.
Sustainably-grown seasonal vegetables, fruit including apples, asian pears, cherries, figs, pawpaws, and honey. Community Sponsored Conservation memberships available, see website for more info.

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



by Lea Justice, Buy Fresh Buy Local Assistant

Follow your nose down the hallways of the Carver Center in Rapidan and you'll come to a bright mural announcing your arrival where good food happens and dreams come true — the Carver Food Enterprise Center. Originally started by Virginia Cooperative Extension as a response to local food insecurity, the project is now managed by the George Washington Carver Agricultural Research Center in partnership with VCE. Affectionately dubbed "Carver Kitchen," this 6,200-square-foot commercial kitchen serves as a food business incubator, classroom and processing center for farm surplus. A Swiss Army Knife of food production, processing equipment of all shapes and sizes lines the immaculate, stainless steel work spaces waiting to transform raw ingredients into ready-to-eat goodness at a commercial scale. Carver Kitchen is every aspiring food entrepreneur's dream. Caterers, food trucks, sauce-makers, and bakers who have outgrown cottage food law now have an affordable way to scale up in an inspected facility. Program Director Gretchen Ledmor and Senior Extension Agent Lenah Nguyen are on hand to help dreamers vet their ideas and to translate intimidating regulations into practical how-to workshops. In the one year since Carver Kitchen started cooking, 23 businesses have joined the program, with spaces still available. Robert Turner, of "Small Batch Big Taste," is among the savvy entrepreneurs who have availed themselves of this invaluable resource. When his hot sauce passion outgrew his

home kitchen, he came to Gretchen to find out what he needed to move into retail. One year of paperwork and food prep classes later, Robert received his FDA approval this January and has just started using Carver Kitchen for his hot sauce production. This season's batch will be coming to a market near you thanks to Robert's perseverance and the center's technical resources and support. To his fellow foodies, Robert encourages, "Follow your dreams, don't give up. It's possible; it just takes time." He credits Carver Kitchen for the help it took to make his dreams a reality, "I don't think I could have done it without them, especially as quickly." Carver Kitchen is also putting its many tools to use capturing the regional harvests that might otherwise be wasted. Soon, farmers will be able to take their bumper crops and uglies to Carver Kitchen. They can either co-pack: pay the kitchen to process and package goods with their own recipe and label, or white label: sell their surplus so Carver Kitchen can aggregate into value-added foods sold to local institutions. Farmers can also put their yields to good use by donating them to be processed into meals for community pantries. Donors will receive a tax-deductible receipt for the market value of the product(s) and will be highlighted in all marketing around the dish. For more information on the many opportunities to grow your food business, visit www.gwcfec.org. If your harvests and dreams have outgrown your own kitchen, let them add value to our local food community at Carver Food Enterprise Center.

Williams Orchard  
3 Williams Farm Lane
Flint Hill
Eddy & Karen Williams
(540) 675-3765
meadow548@yahoo.com
facebook.com/williamsorchard729
Sells onsite July through December, Mon. - Sun. 9 AM-5 PM.
Peaches, apples, apple cider, garden fresh vegetables and beef cattle.



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OAK SPRING
GARDEN FOUNDATION
WWW.OSGF.ORG


Tasting Room
7124 Farm Station Road • Vint Hill, VA 20187
Wednesday -Friday 11 AM – 530 PM
Saturday 11 AM – 4 PM
Home Delivery
We've made getting the best local Organic Kombucha even easier with our home delivery.
Madmagickombucha.com

VALUE-ADDED PRODUCTS

CULPEPER

Carver Food Enterprise Center
9432 James Madison Highway
Rapidan

Gretchen Ledmor
(540) 727-3435 ext 337
thekitchen@gwccarc.org
www.gwccfec.org

C FEC is a shared commercial kitchen, food business incubator, and classroom. Small-scale co-packing and white-label products will be offered in late 2025. In addition to business services, C FEC accepts local farm surplus donations to turn into meals for community pantries. C FEC is a project of the George Washington Carver Agricultural Center.

Jackalope Ridge Bakehouse & Microfarm
Boston

Devon
(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.

Seek Lavender

15528 Bradford Rd
Culpeper

(540) 894-6051
mfbs@gmail.com
www.seeklavender.com

Shop online or visit The Little House at Seek Lavender - Fridays & Saturdays 10 AM–3 PM (other times by appointment).

U-pick, U-cut and fresh-cut lavender, flowers and herbs and value-added products from our gardens.

Stallard Road Farm & Botanicals, An Apothecary Farm
14649 Black Hill Road
Rixeyville

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

We sell on-farm, at Farmers Markets, and by CSA membership. Visit our website for current hours and locations.

Small-scale, regenerative farm offering all things herbal: organic plant starts, culinary & medicinal herbs (fresh or dried), apothecary products, honey, tea blends and on-farm educational opportunities.

FAUQUIER

Lindera Farms Vinegars
3234 Longview Lane
Marshall

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

Order online for home delivery or find us at select local retailers (see website).

Small, artisanal producer of raw vinegars, sauces, syrups and salts using locally and sustainably sourced and foraged produce from throughout Virginia.

Abundant Acres Farm

6500 Watery Mountain Road
Warrenton

Dustin & Brittany White
(540) 340-4573
dustin@abundantacresfarm.com
www.poppishotsauce.com
facebook.com/PoppisHotSauce

Sells online and at area retailers including Buckland Farm Market, Great Country Farm, Lovettsville Coop, Kinloch Store and Very Virginia, Leesburg.

Award-winning, farm-to-table sauces made from produce grown on our farm. Poppi's, Pappa D's, and Mamma B's lines of hot sauces, BBQ sauce, seasonings, rubs, and pepper jellies!

Remnant Farm Kombucha

355 Waterloo St.
Warrenton

(571) 288-9392
stephanie@remnantfarm.com
www.remnantfarmkombucha.com
FB/Instagram - @Remnantfarmstore

Available at Remnant Farm Store - Monday-Saturday 10 AM - 5 PM
Sunday 10:30 - 5 PM.

Hard and soft kombucha in a variety of seasonal flavors.

Seven Oaks Lavender Farm
8769 Old Dumfries Road
Catlett

Katie Rinker
(703) 307-3739
rinker@gmail.com
www.sevenoakslavenderfarm.com
facebook.com/sevenoakslavender

Sells on-site at farm shop and online all year.

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.

Robert's Hot Sauce
Madison

robertsauce899@gmail.com
roberts-smallbatchbigtaste.com
@Robertsauce899

Sells at Culpeper, Spotsylvania, and Albemarle Farmers Markets and at Piedmont Deli in Madison.

Locally grown and produced small batch, big taste hot sauce.

Sharkawi Farm

6068 Old Bust Head Road
Broad Run 20137

Sabry Alsharkawi
(540) 272-4962
sabry.alsharkawi@gmail.com
facebook.com/p/Sharkawi-Farm

Sells at local farmers markets.

Premium quality, chemical-free potted herbs, flowering perennial plants, fig trees, teas, spices, and dried lavender.

MADISON

Gardens of Khmet, LLC

2246 Lindsay Lane
Madison

Khalil Hassan
(540) 407-0383
thegardensofkhmet@gmail.com
piedmontseedsover.bsky.social

Sells at Rappahannock County Farmers Market.

Seasonal fruits, vegetables, and herbs; specialty products including black garlic syrup, sauce and vinegar, dried fruits and vegetables, fruit butters and sauces, marinades, jams and more. U-pick fruits available.

Kipps Grapes

6943 S. Blue Ridge Turnpike
Rochelle

Kipps Family
(540) 948-4171
wkipp@nexet.net
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.

ORANGE

The Twisted Loaf Bakery
Locust Grove

(540) 623-5846
connietwistedloaf@gmail.com
Twistedloafbakery.com

Sells online and at Eastern Orange Farmers Market.

Artisanal sourdough breads and a variety of baked goods.

Valentine's Bakery & Meats

1326 Locust Grove Church Road
Orange

(540) 672-1296
valentinesbakeryandmeats.grazecart.com

Order online for on-farm pickup or delivery.

Gluten-free homemade baked goods; Certified grass-fed beef, pork, lamb, chicken and eggs.

RAPPAHANNOCK

Gluten Free Breadhouse

Amissville

Franchesca
(571) 330-1198
gbfbreadhouse@gmail.com
FB/Instagram: @Gluten Free Bread House

Sells at Rappahannock Farmers Market, Warrenton Farmers Market, Archwood Green Barns Farmers Market, Manassas Farmers Markets. See socials for schedule.

Gluten Free Breadhouse is a dedicated gluten free kitchen offering fresh stone-milled flour bread and sourdough varieties of all kinds. My loaves are soy-free, dairy-free, nut-free, oat flour-free, always gluten-free, and nearly all vegan.



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Hoof n' Feather
Amisville

Janelle
(540) 522-9118
hnffarm19@gmail.com
Facebook - Hoof n' Feather

Sells at Remington Farmers Market & pop-ups at Rappahannock Farmers Market; order by phone/email; find us in Mountain Diva Boutique, Little Washington.

Homemade cosmetic and personal care products made from tallow, lard and goat milk from our family farm to your home.

Pie Matters
Sperryville

Anna Maher
(540) 299-3613
piematters2anna@gmail.com
threads.net - piematters

Sells at Rappahannock County Farmers Market.

At-home baker specializing in from-scratch pies, tarts and fruit hand pies, scones, buttermilk biscuits, cookies, muffins & sweet breads. Pie Matters uses the finest ingredients with seasonal fruit sourced locally.

Walker Bakeshop
3 River Lane, River District
Sperryville

(540) 987-9098
walkerbakeshop.com

Sells onsite. Cafe seating. Call or email to see what's available or to pre-order.

Using the finest ingredients, we make artisanal breads (including sourdough), bagels, scones, croissants, quiche, babkas, and more—all emphasizing flavor and beauty.

Wild Roots Apothecary
4 River Lane, River District
Sperryville

(540) 617-9002
hello@wildrootsapothecary.com
www.wildrootsapothecary.com
facebook.com/wildrootsapothecary

Sells online and onsite. A modern apothecary for alchemy.

Our Apothecary is filled with locally made herbal remedies, plant magic, and thoughtful gifts for botanical enthusiasts. We offer classes and workshops in our gardens, teaching herbalism through medicine making, cooking with herbs, and plant identification. Discover the art of botanical wellness in Sperryville.



CULPEPER HARVEST DAYS

FARM TOUR

28 YEARS



SATURDAY & SUNDAY

SEPTEMBER 20TH-21ST



FARMERS MARKETS

CULPEPER

Culpeper Downtown Farmers Market

SNAP

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-12 PM

Town of Remington Farmers Market

105 E. Main St.

rbrinson@remington-va.gov
facebook - Town of Remington
Farmers Market

April - October, Thursdays 3-7 PM

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.

Mid-April - December, Sundays 10 AM-2 PM

Buchanan Hall Community Market

8549 John S. Mosby Highway
Upperville

(540) 592-3455
market@buchananhall.org
buchananhall.org/market

May - October, Wednesdays 4:30-7:30 PM

Marshall Farmers Market

8374 W. Main Street

info@marshallvirginia.com
facebook.com/marshallvmarket
Aptil - October, 2nd Fridays 5-8 PM

Warrenton Farmers Market

21 Main Street (in parking
lot behind building)

(540) 347-2405
natalie@oldtownwarrenton.org
www.warrentonva.gov/277/
Farmers-Market
facebook.com/
warrentonfarmersmarkets
Year-round, Saturdays 8 AM-12 PM

MADISON

Madison County Farmers Market

Hoover Ridge Park,
1110 Fairgrounds Road (next
to Madison High School)

madisonfarmersmarket.info
facebook.com/
madisoncountyfarmersmarket
May - October, Saturdays 8-11:30 AM

ORANGE

Downtown Orange Farmers Market

Short Street

orangefarmersmarketva@gmail.com
orangefarmersmarket.org
facebook.com/farmersmarketorange

*May - October, Saturdays
8:30 AM-12:30 PM*

Eastern Orange Farmers Market

32301 Constitution Hwy
(Locust Grove Town Center)
Locust Grove

Haredom14@aol.com
facebook.com/The-Eastern-
Orange-Virginia-Farmers-Market
April - November, Sundays 8 AM-1 PM

Gordonsville Farmers Market

105 Main Street
Gordonsville

hello@gordonsvilleonmain.com
www.gordonsvilleonmain.com

*Mid-March - November,
Saturdays 9 AM-12 PM*

RAPPAHANNOCK

Rappahannock County Farmers Market

SNAP

Sperryville Schoolhouse
12018 Lee Highway
Sperryville

info@rappfarmersmarket.com
Rappfarmersmarket.com

April - November, Saturdays 9 AM-12 PM



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Jeanette and Chuck Miller
(540) 825-3207
www.belmontfarmdistillery.com

Mountain Run Winery

10753 Mountain Run
Lake Road, Culpeper
(703) 638-5559
mountainrunwinery@gmail.com
moutainrunwinery.com

Old Trade Brewery

13270 Alanthus Road, Brandy Station
(540) 729-1740
events.oldtrade@gmail.com
oldtradebrewery.com

FAUQUIER

4Js Farm and Brewery

7595 Keith Road, Warrenton
Jonathan and Jessica Waldron
4JsWarrenton@gmail.com
www.4jsfarmbrewery.com

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
info@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

Mad Magick Kombucha

7124 Farm Station Rd, New Baltimore
(540) 364-2639
www.madmagickkombucha.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.nakedmtwinery.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

Powers Farm & Brewery

9269 Redemption Way, Midland
(540) 359-5749
info@powersfarmbrewery.com
powersfarmbrewery.com

Remnant Farm Kombucha

355 Waterloo St., Warrenton
(571) 288-9392
stephanie@remnantfarm.com
www.remnantfarmkombucha.com

Slater Run Vineyards

1500 Crenshaw Road, Upperville
(540) 878-1476
slaterrun.com

Three Fox Vineyards

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

Wild Hare Cider at The Grainery

75 South Third Street, Warrenton
(703) 402-7956
wildharecider.com



MADISON

DuCard Vineyards

40 Gibson Hollow Road, Etlan
(540) 923-4206
www.ducardvineyards.com

Prince Michel Vineyards and Winery

154 Winery Lane, Leon
Kristin Easter
(844) 302-4021
www.princemichel.com

Revaluation Vineyard

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

ORANGE

Barboursville Vineyards

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

Burnley Vineyards

4500 Winery Lane, Barboursville
(434) 906-0173
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

Penn Druid Fermentation

3863 Sperryville Pike, Sperryville
penndruid.com
@penndruidbrewing

Rappahannock Cellars

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

Toll Gate Farm and Vineyard

423 Ben Venue Road, Flint Hill
(646) 734-1207
tollgatefarmllc@gmail.com
@tollgatefarmandvineyards

FARMSTANDS & RETAILERS

CULPEPER

Bees and Trees Farm Store
18028 Carrico Mills Road, Elkwood
(540) 423-9020
www.beesandtrees.biz

Calhoun's 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
info@culpepercheese.com
www.culpepercheese.com

Lakota Ranch Farm Store
9272 Big Horn Road, Remington
(540) 848-5298
lakotaranchfarmstore@gmail.com
lakotaranchfarmstore.com

The Little House at Seek Lavender
15528 Bradford Rd, Culpeper
(540) 894-6051
mfbs@ymail.com
www.seeklavender.com

Thyme in Culpeper
128 E. Davis Street, Culpeper
(540) 825-4264
www.thymeinfo.com

FAUQUIER

4P Foods
Warrenton
www.4pfoods.com

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

Messick's Farm Market
6025 Catlett Road, Bealeton
(540) 439-8900
www.messicksfarmmarket.com

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

Natural Marketplace
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(540) 349-4111
(540) 349-4110 (deli)
thenaturalmarketplace.com

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(540) 347-2224
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540-364-2253
www.redtruckbakery.com

Remnant Farm Store
355 Waterloo St., Warrenton
(571) 288-9392
stephanie@remnantfarm.com
www.remnantfarmkombucha.com
FB, Instagram @Remnant Farm Store

The Store at Locust Hill
2152 Zulla Road, The Plains
(540) 333-1019
shoplocusthill@gmail.com
storeatlocusthill.com

Locavore Farm Market at Valley View
1550 Leeds Manor Road, Delaplane
(540) 592-1021
www.valleyviewva.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

Graves Mountain Market and Deli
205 Graves Mountain Lane, Syria
(540) 923-4231
www.gravesmountain.com

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

Madison Gardens
2705 S Seminole Trail, Madison
(540) 948-4789
facebook.com/MadisonGardens29



Three Springs Farm Stand
156 Elly Road, Aroda
(540) 923-0664
3springsfarm.com

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

ORANGE

Darnell's Garden Patch
180 Caroline Street, Orange
(540) 672-1449
facebook.com/DarnellsGardenPatch

The Market at Grelen
15091 Yager Road, Somerset
(540) 672-7268
themarketatgrelen.com

Miller Farms Market
12101 Orange Plank Road, Locust Grove
(540) 850-5009
millerfarmsmarket.com

RAPPAHANNOCK

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

Roy's Orchard and Fruit Market
64 Old Hollow Road, Sperryville
(540) 987-8636
facebook.com/oldhollowroad

The Sperryville Corner Store
3710 Sperryville Pike, Sperryville
(540) 987-8185
cornerstoresperryville.com



RESTAURANTS/CATERERS

CULPEPER

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

Grass Rootes
195 E Davis Street, Culpeper
(540) 764-4229
grassrootescu.com
@grassrootes

HFR Contemporary Kitchen & Bar
401 S Main Street, Culpeper
(540) 485-4485
happyfamily-ranch.net
FB/Instagram @happy_family_ranch

FAUQUIER

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



Bluewater Kitchen: Catering & Events
9036 John Mosby Highway, Upperville
(540) 208-1436
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

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

MADISON

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

Graves Mountain Farmhouse Restaurant
205 Graves Mountain Lane, Syria
(540) 923-4231
www.gravesmountain.com

ORANGE

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

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

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

RAPPAHANNOCK

Before & After Espresso Café and Wine Bar
31 Main Street, Sperryville
(540) 987-8392
www.beforeandaftersperryville.com

The Inn at Little Washington
Middle and Main Streets Washington
(540) 675-3800
www.theinnatlittlewashington.com/
#Restaurant

Laughing Duck Gardens & Cookery
Washington
(540) 675-3725
www.LaughingDuckGardens.com

New Iberia Kitchen
3 River Ln. Space 9 Sperryville, VA
(540) 227-6647
newiberiakitchen@gmail.com

Off the Grid
11692 Lee Hwy, Sperryville
(540) 987-5114
www.offthegridva.com

Rappahannock Pizza Kitchen
3710 Sperryville Pike, Sperryville
(540) 987-9494
www.rappahannockpizzakitchen.com

Sumac
3863 Sperryville Pike, Sperryville
(Pen Druid Brewing)
www.sumac-va.com
@sumac_va

The Black Twig
12018 Lee Hwy, Sperryville
(540)-987-5008
www.theblacktwigdiner.com
@theblacktwigdiner

Three Blacksmiths
20 Main Street, Sperryville
(540) 987-5105
threeblacksmiths.com

Walker Bakeshop
3 River Lane, Sperryville
(540) 987-9098
walkerbakeshop.com



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Photo by Hugh Kenny

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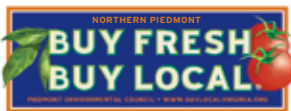
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