



Piedmont
Environmental
Council

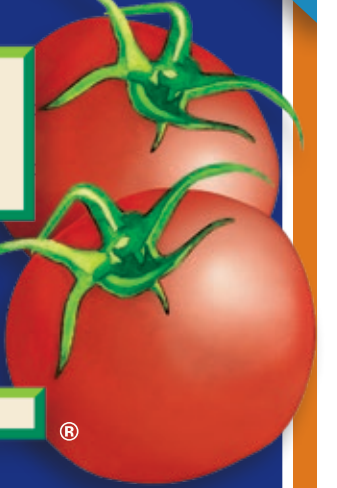
CHARLOTTESVILLE AREA

2025-
2026
FOOD GUIDE



BUY FRESH BUY LOCAL

FRESH FOODS FROM LOCAL FAMILY FARMS



ALBEMARLE, FLUVANNA, GREENE, LOUISA & NELSON COUNTIES

FARMS



Meat



Poultry/
Eggs



Produce



Cheese
& Dairy



Specialty
Products



Fruit



U-Pick



Flowers



Community Supported
Agriculture

ALBEMARLE/ CHARLOTTESVILLE

Bellair Farm

5290 Bellair Farm
Charlottesville

Michelle McKenzie
(434) 244-0325
bellairfarm@gmail.com
www.bellairfarm.com

CSA, barn store, online ordering,
and farmers markets year round.

*Seasonal produce, flowers, herbs,
pastured pork, chicken, eggs; grass-fed
and finished antibiotic-free beef.*

Brickyard Bulls LLC

Scottsville

Stefanie Marshall
(434) 531-3029
stefanie@m3-inc.net
www.brickyardbulls.net

Farmers market, online and brick-
and-mortar store coming late 2025.
American Wagyu and Black Angus beef.

Buck Island Creek Farm

Charlottesville

(434) 531-4414
facebook.com/people/
Buck-Island-Creek-Farm

Sells at Scottsville Farmers Market.
Fresh eggs and seasonal produce.

Buck Mountain Farms

1140 Buck Mountain Road
Earlysville

Rose Sgarlat Myers
(434) 960-3839

Sells on-farm by appointment and
at Earlysville Farmers Market.

*Organically grown produce, grass-fed
beef, free-range chicken and eggs. We are
a farm committed to best practices; we use
no pesticides, hormones, or antibiotics.*

Caromont Farm & Creamery

9261 Old Green Mountain Road
Esmont

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

Sells onsite by appointment and
at area farmers markets: Farmers
in the Park, Cville City Market
and Nelson Farmers Market.

*Artisanal goat milk, cheeses,
snuggles and classes.*

Copps Hill Farm

2205 James River Road
Esmont

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

Call or email to place an order for
on-farm pick-up; free delivery to
Charlottesville area available.

*All-natural, grass-fed beef by
whole, half, and quarter cuts.*

Currituck Farm

4826 Advance Mills Road
Earlysville

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

Sells onsite by appointment.

Pasture-raised, certified grass-fed beef.

Darby Farm

2135 Browns Gap Turnpike
Charlottesville

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

Sells onsite by appointment
and online.

*Eggs, grass-fed meat, honey, maple
syrup, beeswax candles, goat milk
soap, natural cleaning supplies,
seasonal produce, and flowers.*



Katherine Herman of Gathered Threads Farm at Farmers Market at IX.
Photo by Hugh Kenny

Deep Rock Farm

White Hall

(434) 466-6481
info@deeprockfarm.com
deeprockfarm.com

Order by email or find at
JM Stock Provisions.

*100% grass-fed Piedmontese beef,
raised without antibiotics or hormones
on pesticide-free pastures.*

Elena Day Pies and Produce

151 Buckingham Circle
Charlottesville

Elena Day
(434) 296-2494
elena.day@gmail.com

Sells at the Farmers Market at
IX and to local restaurants.

*Seasonal produce, fruit pies,
flowers, and specialty products.*

Fairweather Farm

1626 Saint Annes Road
Charlottesville

Rachel Perry
(434) 960-1828
fairweatherfarmers@gmail.com
www.fairweatherfarmtea.com

Sells online and at Charlottesville
City Market, Greenwood Gourmet
Grocery and a variety of local stores.
Offers local delivery and free curb-
side pick-up with online orders.

*100% homegrown herbal teas
and culinary spice blends, honey/
beeswax, poplar bark baskets (as
available), cut flowers, and herbs.*

Farfields Farm

40 Farfields Lane
Afton

Dave Atwell
(434) 326-2157
info@farfieldsfarm.com
facebook.com/farfieldsfarm

Sells onsite during educational
events or by appointment.

*Free-range chicken eggs, pastured
beef, mushrooms, medicinal and
native plant nursery starts, and
seasonal organic produce.*

The Farm at Red Hill

2400 Southside Drive
North Garden

Wendy & Richard Harrison
(434) 979-4693
thefarmatredhill@aol.com
facebook.com/thefarmatredhill
www.tfarh.com

Sells at numerous independent
stores and three major grocery
chains. Farm visits by appointment.

*Seasonal produce and greenhouse crops,
including tomatoes, cucumbers, sweet
and hot peppers, herbs, ginger, eggs,
and specialty products including salsas,
hummus, pestos, dips, and habanero jams.*

Free Union Flower Farm

3565 Ballards Mill Road
Free Union

Molly Schwoebel
(434) 996-6784
freeunionflowerfarm.com
FB/Instagram @freeunionflowerfarm

Sells on-farm Fridays, 1-5 PM and at
the Farmers Market at IX on Saturdays.
*Sustainably grown, seasonal
fresh-cut flowers.*



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



Free Union Grass Farm

3565 Ballards Mill Road
Free Union

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

Sells on-farm Fridays 1-5 PM, online,
and at Farmers Market at IX; full list
of local retailers/food purveyors
can be found on the website.

Pastured chicken & duck.

Henley 4G Livestock

5385 Jones Mill Rd
Crozet

Brook, Steele, and Jacquelyn Henley
(434) 953-9750
facebook.com/Henley4GLivestock
Henley4GLivestock.com

Sells onsite Henley's Orchard,
2192 Holly Hill Farm, Crozet.

*Grass-fed and finished Angus beef,
pasture-raised pork, and fresh free-range
chicken and duck eggs. Round bales of
mixed grasses and square bales of alfalfa.*

Highlawn Farm

125 Fleet Street
Scottsville

info@highlawnfarmVA.com
highlawnfarmva.com

Sells at Scottsville Farmers Market.

*Grass-fed, grass-finished beef raised with
respect to the animal and environment.*

Jardin Sauvage Farm

Howardsville

(681) 443-4088
michelmontvert@gmail.com

Sells at Scottsville Farmers Market
and via phone or email for wholesale.

*Bulk quantities and individual packages of
wild-harvested and organically cultivated
herbs, produce, and herb plants.*

Jolly Folly Farm

1142 Durrett Ridge Road
Earlysville, Virginia

Kathleen Muhlbauer
(434) 409-8557
jollyfollyfarm@gmail.com
www.jollyfollyfarm.com
FB/Instagram @jollyfollyfarm

Sells via on-farm pickup, text to
order; Earlysville Exchange parking
lot most Fridays after 2 PM. Text or
follow socials for availability updates.

*Year-round fresh farm eggs from
humanely raised, free-range hens
and geese. Seasonal organically
grown produce, herbs, cut flowers,
preserves, compost and manure.*

Kelly Turkeys

6975 Jarmans Gap Road
Crozet

Cari Culver
(540) 724-1654
cari@kellyturkeys.com
kellybronze.com

Sold online, collected
locally or shipped.

*Hand-reared, bred to be wild turkeys fresh
for Easter, Thanksgiving, or Christmas.*

KMB Farms

Scottsville

Mike & Kathie Boyce
(410) 365-4175
kmbfarms2020@gmail.com
kmb-farms.com

Sells online, at the Scottsville
Farmers Market, Muddy
Paws Winery and various
other local shops.

*Hand-crafted, farm-grown
herbal products.*

Ladybird Farm

6600 Blackwells Hollow Road
Crozet

Kyle Crawford
kyle@ladybird.farm
www.Ladybird.farm

Sells onsite by appointment, through
CSA, and Crozet Farmers Market.

*Ecologically grown produce, cut flowers,
ecoscaping design services, workshops.*

Little Owl Natural Farm

Free Union

Linda Uihlein
(434) 973-6015
csanaturals@gmail.com
facebook.com/csanatural

Call or email for Charlottesville
or farm pickup.

*Soil has been chemical-free for over
27 years to produce the best natural
eggs, A2/A2 cow milk herd shares,
heritage sheep wool, and produce.*

Longbottom Farm

3044 Paynes Pond Road
Scottsville

info@longbottomfarm.com
longbottomfarm.com

Find us at Charlottesville City
Market or shop our online store
for farm pickup or home delivery.

Pastured meats and seasonal produce.

Lower Sherwood Farm

293 Llama Farm Lane
Charlottesville

Paige McGrath
(434) 286-4494
hello@lowersherwood.com
www.lowersherwood.com

Sells on the farm by
appointment and online.

*Fiber, fiber products including hand-
dyed and hand-spun yarns from both
llamas and alpacas; unique hand-crafted
gifts; nature walks or virtual visits
with llamas. Camping available.*

Mangham Wool & Mohair Farm

901 Hammocks Gap Road
Charlottesville

Michele & Joel Mangham
(434) 882-2222
m@wool.us
www.wool.us

Sells at the farm during normal
business hours by appointment
and by email/phone.

*Soft fiber in many forms (shorn,
washed and dyed, to spin into yarns).
Sweaters, socks, hats, mittens, and
mohair/wool blankets. Dog, cat and
horse boarding is also available.*

Morven Kitchen Gardens

600 Morven Drive
Charlottesville

Fiona Flynn
(434) 981-0035
morvenkitchengarden@virginia.edu
morven.virginia.edu/mkg-csa

CSA - three, ten week sessions
offered spring, summer and fall.
Seasonal mixed vegetables.

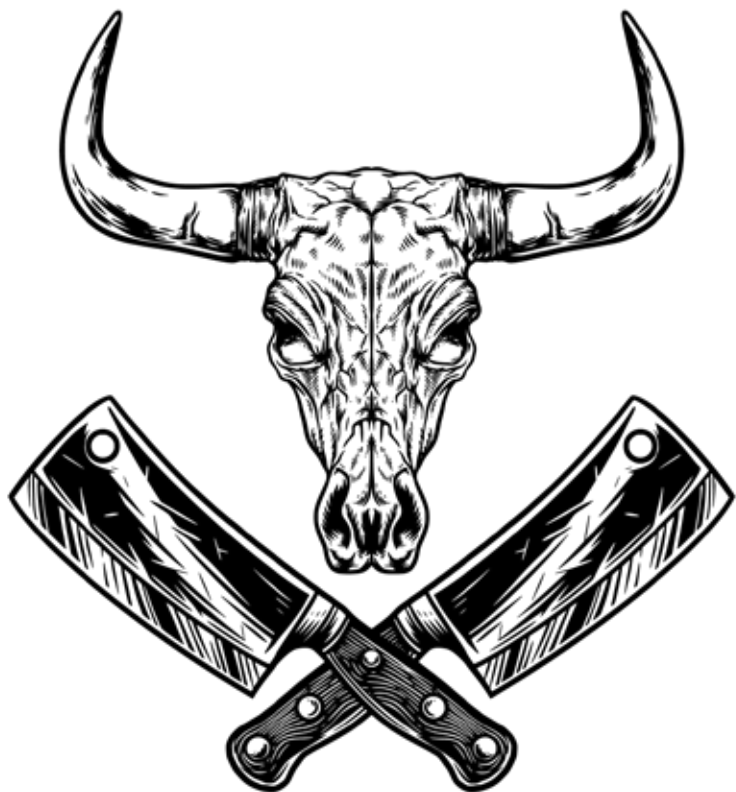
Nealand Farm

8232 Scottsville Road
Scottsville

Lina Schneider
(434) 373-2072
lina@nealand.farm
www.nealand.farm

Sells at Scottsville Farmers
Market, Farmers in the Park, and
Fluvanna Farmers Market.

*Sustainably grown produce, pickled
foods, jellies, on-farm workshops,
events, and farmstays.*



FINEST BUTCHER

— Meat Processing Company —




WWW.FINESTBUTCHER.COM

DO YOU HAVE TOO MUCH GROUND BEEF?
TURN YOUR LEFTOVER GROUND INTO ONE
OF OUR 23 BEEF SAUSAGE RECIPES. YOUR
CUSTOMERS WILL LOVE IT, AND SO WILL
YOUR BOTTOM LINE! FINEST BUTCHER IS A
PREMIER USDA-INSPECTED MEAT PROCESSING
FACILITY LOCATED IN BEALETON, VA. WE
SPECIALIZE IN CUSTOM CUTTING FOR BEEF,
HOGS, LAMB, AND GOATS. TAILORED TO YOUR
EXACT SPECIFICATIONS, WE OFFER AN ARRAY
OF FINER PROCESSING OPTIONS, INCLUDING
SAUSAGE SEASONINGS IN A VARIETY OF
FLAVORS—MANY MSG-FREE—SUITABLE FOR
ALL SPECIES, AS WELL AS NITRITE-FREE
CURING AND SMOKING FOR BACON AND HAMS.
COMPLIANT WITH USDA REGULATIONS,
ALL PRODUCTS ARE LABELED WITH EITHER
GENERIC LABELING FEATURING OUR NAME AND
MEAT IDENTITY OR CUSTOM PRIVATE LABELING,
INCLUDING YOUR FARM NAME AND PACKAGE
WEIGHTS. AT FINEST BUTCHER, OUR MISSION
IS TO DELIVER SAFE, RELIABLE SERVICE AND
A HIGH-QUALITY, MARKETABLE END PRODUCT
FOR YOU TO PROUDLY SHARE OR SELL.
VISIT US TODAY AND EXPERIENCE THE
FINEST IN MEAT PROCESSING.


FARMS




Meat



Poultry/
Eggs




Produce




Cheese
& Dairy



Specialty
Products




Fruit



U-Pick



Flowers



Community Supported
Agriculture

New Roots Farm

Multiple urban farming locations
Charlottesville

(434) 979-7772
NewRoots.Cville@rescue.org
facebook.com/NewRootsCharlottesville

Growers sell at the Farmers
Market at IX, City Market,
and Farmers in the Park.

Non-certified organic vegetables, herbs,
flowers, and ethnic specialty produce.
A project of the International Rescue
Committee; refugee families from around
the world grow for market. Contact
us to make a grower connection.

Nighthawk Farm, LLC

3310 Rolling Road
Scottsville

Vickie Pickwood
(434) 945-3663
vhtp613@gmail.com
www.nighthawkfarm.weebly.com

Hay and honey.

Olive Branch Gardens

4168 Gilbert Station Road
Barboursville

olivebranchgardensville@gmail.com
www.olivebranchgardens.farm

Sells at Farmers Market at IX and
through Home Delivery Boxes/CSA.

Small family farm that grows seasonal
vegetables and microgreens using
organic and sustainable methods.

Rockfield Farm

4110 Ballards Mill Road
Free Union

Jonathan Hunt
(434) 973-0353
rockfieldfarms@gmail.com

On-farm pickup and local
deliveries by appointment.

Grass-fed beef, honey, eggs,
and mushrooms.

Rocky Hill Farm Beef

897 Roberts Lane
Earlsville

Mark Roberts
(602) 524-2716
markquity@gmail.com
www.rockyhillfarmbeef.com

Sells at the farm year
round and online.

All natural, grass-fed, hormone-
free beef. Humanely processed
in a USDA inspected facility.

Sharondale
Mushroom Farm

Keswick

Mark Jones
(434) 296-3301
mushrooms@sharondalefarm.com
www.sharondalefarm.com

Sells online for farm pickup.

USDA and PCO Certified organic specialty
mushrooms and mushroom spawn. Dried,
fresh, or prepared/packaged. Specialty
products, workshops, and tools/supplies
for mushroom and microbial cultivation.

Sherwood Farm

4850 Sherwood Farm
Charlottesville

Pres Nowlin
(434) 284-4165
beef@sherwoodfarm.net
www.sherwoodfarm.net

Sells onsite (call ahead).

Grass-fed, grain-finished premium Angus
beef raised without antibiotics or hormones.

Sleepy Hollow Farm

1070 Beaver Dam Road
Keswick

Trevor & Jamie Ryan
(434) 531-1393
sleepyhollowkiko@aol.com
www.sleepyhollowsavannas.com

Sells onsite by appointment only.

Registered full blood Savanna goats.

Sourwood Farm

4646 Buddy's Place Lane
Earlsville

Ryan Williamson
(434) 960-2858
gotakeawalk@yahoo.com
sourwoodfarm.com

Sells online, onsite by appointment,
local retailers and the Charlottesville
City Market Oct - Dec.

Apiary offering seasonal wildflower
honey and honey bees.

Springwood Farm

4330 Springwood Drive
Free Union

Pam Hand & Will Hueston
(434) 963-2546
info@barbadosblackbellies.com
www.barbadosblackbellies.com

Sells on farm by appointment.

Purebred breeding stock, fiber,
and meat from heritage Barbados
Blackbelly sheep and lambs.

Sunny Point Farm

4301 Watts Passage
Charlottesville

Alisa Wildman
(434) 531-2733
alisawildman@gmail.com
www.sunnypointfarmcharlottesville.
company.site

Sells at Albemarle Farmers Market,
Forest Lakes Holiday Market, or
email to order an on-farm pickup.

Fresh, seasonal produce, eggs, grass-
fed & grain-finished Black Angus
beef, pork, and baked goods.

Sussex Farm LLC

7631 Old Green Mountain Road
Esmont

Jennifer Naylor
(434) 989-4298
sussexfarm@yahoo.com
ghk4joy.wixsite.com/mysite

Sells at Farmers Market at IX
and City Market; order ahead for
on-farm pickup; see socials for
market schedule and availability.

Farm fresh, free-range eggs (chicken, duck
and quail), seasonal produce, and kimchi.

Sweet Greens Farm

291 Coles Rolling Road
Scottsville

Claudia Seixas & James Marzluff
(843) 327-3959
sweetgreensfarm@gmail.com
www.sweetgreensfarm.com

Sells online, onsite at our farmstand
and at Farmers Market at IX.

Sustainable cut flowers and specialty
produce for wholesale and retail clients.
Bulk flowers and floral design for
weddings and events. Join our Flower
Club (CSA). Our mission is to spread joy
and beauty through local cut flowers,
bring healthy food to our community and
build living soil for future generations.

Tall Tale Farm

Slam Gate Road
Crozet

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

Sells through DM, email, or
phone for on-farm pickup.

Fresh organic veggies, culinary
herbs, free-range eggs, honey, and
homemade goods including hot sauce,
jams, pickles, and preserves.

Timbercreek Farm

2245 Garth Road
Charlottesville

Zach & Sara Miller
office@timbercreekfarm.com
www.timbercreekgrassfed.com

Sells online, at local retailers
and restaurants (check
website for full list).

Pastured pork, chicken, turkeys, duck,
grass-fed beef, and free-range chicken eggs.

Waddle Om Farm/
Wayfinder Holistics

Scottsville

Shankari & Dan Goldstein
wayfinderholisticsva@gmail.com
wayfinderholistics.com

Sells online, at Farmers Market at IX,
and through Common Provisions.

Regenerative, holistic farm selling
free-range eggs, seasonal produce,
herbal products and pastured meats.

Whisper Hill Farm

7127 Maple Hill Farm
Scottsville

Holly Hammond
(480) 540-9047
info@whisperhillfarm.com
www.whisperhillfarm.com

Sells through CSA and at Farmers
Market at IX, Farmers in the Park,
and Nellysford Farmers Markets.

USDA certified organic plants,
produce, and herbs.

FLUVANNA

Gillispie's County
Line Farm

19 Grace Johnson Ln
Kents Store

(434) 806-5733
info@countylinefarmVA.com
countylinefarmVA.com
Facebook.com/CountyLineGoats
Instagram.com/val.countylinefarm

Online ordering with flexible on-
farm pickup available 7 days a
week, or low cost home delivery
to the greater Charlottesville area.
We can be found at IX Farmers
Market April - November.

Grass-fed beef, pastured poultry,
Thanksgiving turkeys, cut flowers,
and other locally produced goods.

Harmony Hill Farm

2070 Rolling Road South
Scottsville

Robin Ingersoll
(434) 286-7094
info@harmonyhillfarm.net
www.harmonyhillfarm.net
facebook.com/harmonyhillfarmva

Sells on farm, online, at Glen Allen
Farm Store, and through delivery.

Grass-fed & finished beef and
lamb, pastured poultry & eggs,
and woodland raised pork.

Heart & Bones

Hollow, LLC

398 Rockfish Run Rd

Scottsville

Karen Mann
(404) 788-9114
heartandboneshollow@gmail.com

heartandboneshollow.com
facebook.com/heartandboneshollow

Sells at Scottsville Farmers Market.

Organically grown produce with
a focus on high quality salad
greens and heirloom varieties.

LaLa's Garden

734 Haden Martin Road
Palmyra

(434) 760-2351
lalasgardenva@gmail.com
facebook.com/lalasgarden

Open-pollinated native and
heirloom trees, shrubs, herbs, and
tomato and pepper plants.



FRUIT & VEGETABLE AVAILABILITY CALENDAR

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Apples												
Asparagus												
Blackberries												
Blueberries												
Broccoli												
Cantaloupe												
Cucumbers												
Grapes												
Green Beans												
Green Peppers												
Greens/Spinach												
Nectarines												
Peaches												
Pumpkins												
Raspberries												
Squash												
Strawberries												
Sweet Corn												
Tomatoes												
Watermelons												

In addition to the standard fruit and vegetables you see on this chart, Charlottesville Area farmers and farmers markets offer an even broader variety of produce to pick from. Explore your farmers’ websites and other online sites to find recipes that might appeal to your family.

FARMS



Modesto Farms Greenhouse

952 Rolling Road S
Scottsville

George & Gene Goin
(434) 989-6290
modestofarms@gmail.com
www.modestofarms.com

Sells onsite April - June &
September - October,
Monday - Saturday 10 AM-6 PM.

*Farm fresh eggs, quality hay and a
variety of vegetables, flowers and
herb plants from greenhouses.*

Oliver Creek Farm

Troy

Sam Patterson
(434) 466-8524
sgpatterson1975@icloud.com
facebook.com/olivercreekfarm

Sells onsite by appointment.
*100% grass-fed Angus beef; shares
available by reservation.*

Purple Ribbon Homestead

2095 Three Notch Road
Kents Store

(434) 221-2276
PurpleRibbonHomestead@gmail.com
purpleribbonhomestead.com

Sells onsite by appointment.
*We are a true working homestead
that offers humanely raised meats,
raw milk products through herd-
share, raw honey, baked and canned
goods, classes, events and services.*



Shirefolk Farm and Nursery

10099 West River Road
Palmyra

Emilie and Logan Tweardy
(434) 577-7618
ShireFolkFarm@gmail.com
www.shirefolkfarm.com

facebook.com/ShireFolkFarm/
@shirefolkfarm

Pre-order by phone/email
for on-farm pickup.

*Non-GMO, pastured chicken and lamb;
nursery plants including bareroot trees
and cuttings, and stakes and rods for
propagation or conservation plantings.*

GREENE

Blue Ridge Natural Beef

Stanardsville

Jim Call
(434) 996-5436
Jim@brnbeef.com
brnbeef.com

Sells directly to customers
by phone, mail, or online.

*Angus and Angus/Hereford Cross cattle,
free from antibiotics and hormones.
Pasture-rotated and never contained.
Whole, half and quarter sales.*

Cair Paravel Farmstead & Lodgings

1336 Pocosan Mountain Rd.
Stanardsville

Whitt & Martha Ledford
(434) 987-6901
cparavel@gmail.com
www.cairparavelfarmstead.com

Sells onsite by appointment.

*Pasture-raised, free-range chicken, eggs,
pork, artisan breads and baked goods,
seasonal produce; all critters pastured,
antibiotic-free, and fed non-GMO feed.*

Cattle Run Farm

16615 Spotswood Trail
Ruckersville

(915) 408-8136
cattlerunfarmllc@gmail.com
cattlerunfarmllc.com
facebook.com/cattlerunfarmllc

Sells onsite by appointment, online,
and at Greene Farmers Market.

*USDA and VDACS inspected grass-fed,
grain-finished beef, pasture-raised pork
and poultry, seasonal produce and berries.*

Monte Vista Farm

820 Monte Vista Lane
Stanardsville

Patrick & Jessica Fenn
(347) 879-1874
jessica@montevistafarm.com
facebook.com/montevistafarm

Sells directly to customers
(call for availability).

*Grass-fed natural Angus beef and
heritage Murray Grey beef, as
well as heritage Jacob lamb.*

Planet Earth Diversified

165 Earth Way Drive
Stanardsville

Michael Clark
(434) 985-3570 Press 1
for Ordering Line
packing@planetearthdiversified.com
shop.planetearthdiversified.com

Sells at Charlottesville City
Market, online, by phone, and
at retailers and restaurants.

*Arugula, watercress, salad mix, microgreens,
herbs, ginger, turmeric, CBD extracts,
pesto, roasted peppers, and ginger ale.*

Spring Gate Farm LLC

675 Jacks Shop Road
Rochelle

Jane W. Hammond
(434) 531-8547
springgatefarm@gmail.com
www.springgatefarm.com

Order by phone or email.

*Ground goat, goat kebob, Cashmere
Goat breeding stock, Cashmere wool
skeins, and other fiber products.*

LOUISA

Apfel Farms

192 Saddleback Farm Lane
Bumpass

Angela Cleary
(540) 645-7095
apfel farms@yahoo.com

Sells at local farmers markets,
delivery available.

*Seasonal produce, herbs, apples,
eggs, rabbit, hard and soft goat and
sheep's milk cheese, baked goods,
apple butter, and raw honey.*

Delly's Delights Farm

1009 Vawter Corner Rd
Louisa

Connie DeLamater
(410) 476-3821
Connie@DellysDelightsFarm.com
facebook.com/Dellys-Delights-
Farm-124329830964007

Sells onsite by appointment, advance
orders and farmers markets.

*Naturally raised lamb, hand-dyed
yarn, sheepskins, hand-felted
creations, and felting classes.*

Dragonfly Farm

3230 Ellisville Drive
Louisa

(703) 328-5443
graze@dragonflyfarms.com
dragonflyfarms.com

Order online, pick up on farm.

*We direct market grassfed and
grass finished beef, lamb and pork
that we raise from birth to butcher
using regenerative practices.*

Forrest Green Farm

2317 Evergreen Road
Louisa

Krista & Rob Rahm
(434) 882-2648
forrestgreenfarm@rahmweb.com
www.forrestgreenfarm.com

Sells onsite (Thursday - Monday
10 AM - 5 PM, year round), online,
wholesale, restaurants and retail
stores (see website for more info).

*Offers herbal education classes,
400 varieties of herbs, vegetables
and flowering plants, pasture-raised
chickens, grass-fed/finished beef, eggs,
and herbal value-added products.*



Green Acres Louisa VA, LLC

436 Green Acres Farm
Bumpass

(301) 641-8999
julie@greenacreslouisava.com
www.greenacreslouisava.com

Order online for on-farm pickup.

*Pastured Black Angus beef
and Berkshire pork.*

HANK Cattle, LLC

1018 Holland Creek Road
Louisa

Hunter & Kristin Watkins
(540) 894-7765
hankcattle@gmail.com
www.hankcattle.wordpress.com
facebook.com/hankcattlellc

*Simmental and Sim-Angus seedstock.
Strives to continue developing high quality
Simmental and Sim-Angus cattle by
working to constantly improve genetics.*

Leach Family Farms

3588 Bethany Church Road
Bumpass

James Leach
(434) 409-1274
leachfamilyfarms@gmail.com
www.leachfamilyfarms.com

Sells online; offers delivery to
Richmond, Charlottesville, and other
areas; contact for more information.

*Pastured eggs and whole or cut chickens.
Farm tours available by appointment.*

Meeting House Farm/ Grubby Girl Handmade Bath Products

1749 Rock Quarry Road
Louisa

Amanda Welch
(540) 938-0601
amanda@grubbygirl.com
www.grubbygirl.com

Sells online, at local retailers, and
by appointment at the farm.

*Honey and hand-crafted soaps & bath
products (using all-natural botanicals
grown locally at Meeting House Farm).*

Peacemeal Farm

Louisa

peacemealfarmva@gmail.com
www.peacemealfarmva.com

Sells at Farmers Market at IX
(May-Nov) and year round
through Fall Line Farms & Local
Roots online farmers market.

*Pasture-raised non-GMO fed
poultry & eggs, grass-fed beef, and
homesteading skills workshops.*

Phantom Hill Farm

64 Phantom Hill Drive
Louisa

Kathryn Hanks & Chris Pohl
(540) 894-7901
phantomhillfarm@gmail.com
www.phantomhillfarm.com

Order online; pick up on the farm.

*Shiitake mushrooms,
seasonal fruit,
workshops, and
farmstays.*

Pink House Farm

8628 Jefferson Hwy
Mineral

Clyde Harkrader
(540) 894-1746
charkrader1@gmail.com
www.pinkhousefarm.farm
facebook.com/Pink-House-Farm

Sells online and at Mineral
Farmers Market.

*Pasture-raised, heritage breed pork,
chicken and eggs as well as grass-
fed and grass-finished beef.*

Sweetwater Farm

858 Old Apple Grove Road
Mineral

Jerry & Heather Veneziano
facebook.com/MineralHerbFarm

Sells at Mineral Farmers Market.
Contact for updated product info.
Seasonal produce and blacksmith work.

Vanguard Ranch Natural Gourmet

3427 Valentine Mill Road
Gordonsville

Renard Turner
(540) 967-9706
vanguardranch@gmail.com
vanguard-ranch-natural-
gourmet.com

Sells onsite by appointment
and at local retailers.

*Organic, free-range goat meat,
vegetables, herbs, squabs, and
home-grown products. Concession
food truck and catering.*

NELSON

ABC Beef

2370 Buffalo Station Drive
Gladstone

Vail Dixon
(434) 983-8000
abcbeef@gmail.com
facebook.com/ConsciousGrassBeef

Sells onsite by appointment,
online and through delivery.
*Consciously raised grass-fed beef:
burgers, steaks, ribs, roasts, stew meat,
organs, bones and dog food available.*

Allen's Creek Farm

1936 Emblys Gap Road
Roseland

Marcia McDuffie
(434) 277-9216
secondwind@gmail.com
allenscreekfarm.org/
home/home.html

Sells onsite by appointment and
delivery to Charlottesville.

*Whole and half grass-fed lambs for the
freezer. Specializing in milk-fed lamb.*

Bethlehem Farms

1566 High Peak Lane
Shipman

Ridgely Harrison
(434) 987-2218
goatridges@gmail.com

Call or email to place
an order.

*Wool fleece
for spinning,
felting, crafts.*



Wegmans
Food Markets

Fresh, Local Ingredients

Wegmans has a long history of partnering with family farms near our stores. We have an established network of partner farms in Virginia. As an extension of our family, our local farm partners make it possible to provide our customers with the best and freshest local produce.



**Mountain
View Orchards**
STAFFORD, VA

Supplying pears to Wegmans
since 2014. Just one of over 170
family farms we're proud to feature.



FARMS

Blue Heron Farm
Nellysford

blueheronfarmflowers@gmail.com
blueheronfarm.us

Order flowers by email or find bouquets at Basic Necessities.

Sustainably-grown cut flowers, bouquets, and flowers by the bucket.

Crestvue Farm
267 Variety Mills Road
Arrington

Leslie Brock
leslie@crestvuefarm.com
FB/@crestvuefarm
www.crestvuefarm.com

Sells at Nelson Farmers Market Coop & Lovington Farmers Market; year-round on-farm sales by appointment.

Naturally grown produce, organic-fed pasture-raised eggs, flowers, small batch hot sauce made from peppers grown on the farm, baked goods (breads, soft pretzels, scones).

Critzer Family Farm
9388 Critzer Shop Road
Afton

(540) 241-3305
critzerfamilyfarm@gmail.com
www.critzerfamilyfarm.com

Sells onsite April - October. Call for farm updates.

Seasonal produce, strawberries, raspberries, blackberries and cherries (U-pick & pre-picked), apples, peaches, pumpkins, ciders, ice cream and mums in the fall.

Deer Creek Farm
3764 Lowesville Rd
Roseland

Mark Campbell
(434) 277-9104
campbellfamilyfarmllc@gmail.com
www.deercreeksimmental.com
facebook.com/Deer-Creek-Farm

Sells year round by custom orders and at Lovington Farmers Market.

Custom beef and lamb by whole, half, or quarter.

Double H Farm

arafarm_vg@hotmail.com
double-h-farmva.weebly.com

Place an order online to pick up in Charlottesville or at the farm and Nelson Farmers Market Cooperative.

Organically grown produce, fresh eggs, and free range animals producing pork, lamb, and beef cuts.

Empirical Herbals at Lucky Moon Gardens
P.O. Box 81
Piney River

Ann Mooney
(434) 962-3011
empiricalherbals@icloud.com
www.empiricalherbals.com

Sells onsite by appointment or in Charlottesville.

Goat milk herdshare including wild browsed raw milk, yogurt, kefir and chèvre. Duck eggs and meat. Berries and produce year-round. Whey-fed pork roast parties, exotic medicinals and apothecary preparations. Fishing for bass, walleye, cats for fee; no license necessary.

Gathered Threads
1127 Jennys Creek Road
Roseland

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

Sells online and at Farmers Market at IX and other local retailers (listed on website).

Sustainably grown herbs and vegetables; small batch cultures of sauerkraut, kimchi and various ferments; dried teas and seasonings, herbal products and more.

Goodwin Creek Farm & Bakery
151 Goodwin Creek Trail
Afton

John & Nancy Hellerman
(434) 260-1135
goodwincreekfarm@gmail.com
www.aftonvirginia.com
facebook.com/goodwincreekfarm

Sells online with pickup options, to retailers, restaurants, and for delivery. Check website/Facebook for more info.

Seasonal produce, free-range eggs, fresh-baked sliced sandwich bread, European style bread loaves, sandwich rolls, and specialty baked goods.

Hungry Hill Farm
89 Williamstown Road
Shipman

Glenn R. Clayton
(434) 263-5336 or (434) 989-3529
info@hungryhillhoney.com
www.hungryhillhoney.com
facebook.com/HungryHillFarm

Sells onsite by appointment, at Charlottesville, Lynchburg, and Nelson County Farmers Markets; honey available at local retail stores and online.

Virginia honey, beeswax, candles, honey bees, local fruits, and mushrooms.

Little Hat Creek Farm
163 Shaeffers Hollow Lane
Roseland

Heather Coiner & Ben Stowe
(434) 277-9304
hello@littlehatacreek.com
www.littlehatacreek.com
facebook.com/littlehatacreek

Sells at Farmers Market at IX, Lexington Farmers Market, and Nelson Farmers Market Coop; online dry goods orders shipped to your door.

Ecologically grown vegetables and garden starts. Artisanal, wood-fired pantry staples & cereals made with 100% Mid-Atlantic grain.

Mount Rouge Farm

74 Mount Rouge Rd
Roseland

Margaret Seaman & Josh Hatter
(434) 989-3540
info@mountrougefarm.com
facebook.com/Mount-Rouge-Farm

Pastured poultry & eggs, ducks, heritage breed pigs, sheep, goats, and rabbits.

Pharsalia Flower Farm

2333 Pharsalia Road
Massies Mill

Florence Morgan
434-277-5231
info@pharsaliaevents.com
www.pharsaliaevents.com

Sells on the farm at Pharsalia and at Nelson Farmers Market.

Pharsalia is a flower farm and wedding/event venue providing flowers for our brides, designers, DIYers and individuals. We also offer tours and workshops. We specialize in the unique.

River Oak Farm

173 Woodson Rd
Roseland

info@riveroakfarm.com
riveroakfarm.com

Sells through online store, at Nelson County Farmers Market, and at local retailers.

Pastured poultry (chicken & turkeys), forest-fed heritage breed pork and 100% grass-fed beef.

Rodgers Family Farms

4500 Stagebridge Road
Shipman

Patty Rodgers
(434) 987-4531
pcampbellrogers@yahoo.com

Sells directly to customers and onsite by appointment.

Grass-fed beef and pastured pork.



Photo courtesy Forrest Green Farm

Forrest Green Farm
Cultivating Healthy Food,
Land, and People

By Douglas Stewart, PEC Grants Manager

Krista and Rob Rahm have owned and operated Forrest Green Farm since 1992. The 423-acre farm in Louisa County is a marvel to visit, with its spectacular views of the Blue Ridge and diverse offerings of farm-raised meat, poultry, dairy, herbs and produce, as well as other locally grown products. It also offers visitors the opportunity to see a model for regenerative farming practices that have restored soils while enhancing the land’s beauty.

“People tell us all the time, ‘When I come down your driveway and visit the farm, I forget about everything else,’” says Rob. “It’s not just the herbs, not just the animals, not just the store. It’s everything.”

The farm reflects holistic land management practices that the Rahms have been evolving for over 30 years. Krista heads up the farm’s nursery, which features a wide variety of culinary and medicinal herbs, native plants, and heirloom vegetables and flowers. Rob manages the livestock operations, which produce 100% grass-fed and finished beef and pasture-raised chicken and eggs.

At the farm’s demonstration herb garden, a vast array of plants greets the visitor, serving as a living laboratory and testament to Krista’s passion for the restorative power of herbs. Krista teaches a course at the farm that offers a hands-on experience in both gardening and herbal medicine, with the next class starting this summer.

Fully complementing this “Whole Living” approach, Rob’s passion is to work with and mimic the natural cycles to help the farm thrive. The Rahms rotate their Hereford cows, laying hens, chickens, and turkeys throughout the pastures whenever the grasses are ready to be

grazed and after they have had time to rest. They use adaptive grazing practices that are good both for the soils and for the animals.

The farm’s well-kept, green pastures and healthy animals are a testament to more than 30 years of the Rahms’ work restoring its pastures and evolving their adaptive grazing practices. “There’s no prescribed method, but we are always monitoring and making sure all the land gets enough rest,” explains Rob. “The animals are healthier and we’ve constantly seen improvements” in the land and soils.

The Rahms use no synthetic fertilizers anywhere on their farm — a fact that often astonishes visitors to their green pastures and virtually weed-free gardens. “We put a lot of energy into keeping the farm in order,” Rob says. “We just work with the soil. If you pay attention to the foundation in the soil, everything will take care of itself.”

The Rahms’ Market on the Farm and Gift Shop has all the farm’s products, including pasture-raised chicken, grass-fed beef, eggs, and the farm’s diverse array of herbs, as well as value-added items such as herbal teas, seasonings, infused salts, sprays, salves, tallow body butter, skin care, and flower essences. The Market is also chock full of local food and artisan products, including milk, yogurt and butter from nearby dairies, and kraut, miso, pasta, rice, honey, maple syrup and much more. You’ll also find copies of Krista’s *Wellness Simplified* books, including a guide to herbal gardening and an everyday seasonal cookbook.

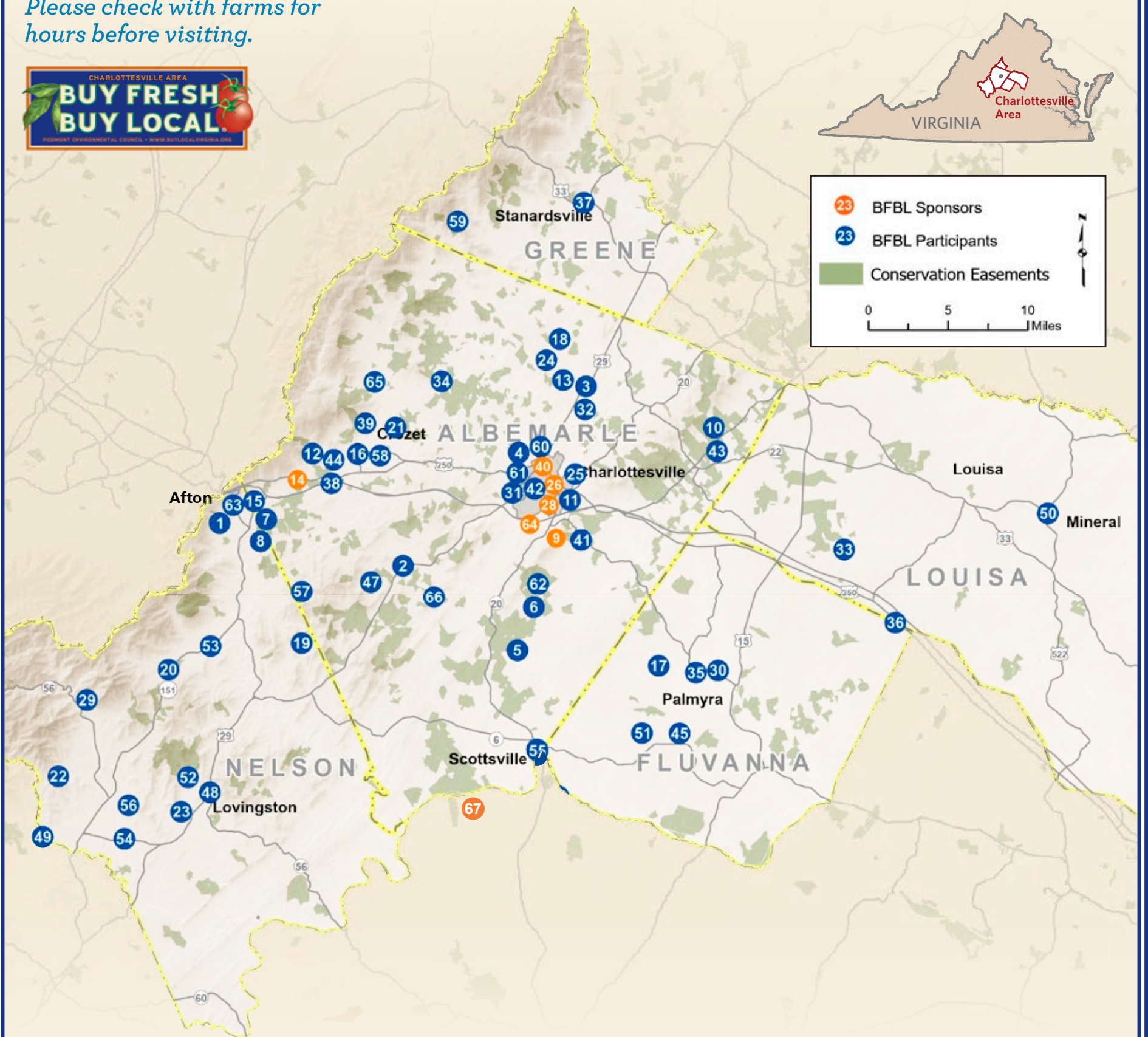
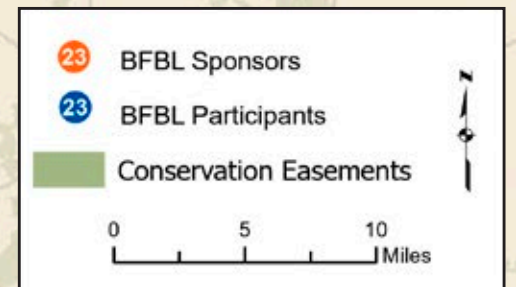
Forrest Green Farm and the Market are open year-round from Thursday through Monday, and the Rahms welcome visitors to come see the workings of their farm and its healthy, holistic practices for the land, animals, and people.



Photo by Hugh Kenny

Charlottesville Area

Please check with farms for hours before visiting.



- | | | | | |
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| 2 Albemarle Ciderworks | 17 Cunningham Creek Winery at Middle Fork Farm | 29 Fitzgerald's Orchard | 42 JM Stock Provisions | 55 Scottsville Farmers Market |
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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.

FARMERS MARKETS

ALBEMARLE/CHARLOTTESVILLE

Albemarle Farmers Market

Hollymead Town Center
Towncenter Lane, Charlottesville

Contact: Alisa Wildman
(434) 531-2733
alisawildman@gmail.com
facebook.com/
albemarlefarmersmarket
albemarlefarmersmarket.com

*May – September, Saturdays
8:30 AM – 12 PM*

Charlottesville City Market

100 E. Water St.
Corner of First Street
and Water Street
Downtown Charlottesville

Contact: Justin McKenzie
& Lucy Lamm
(434) 970-3371
citymarket@charlottesville.gov
www.charlottesville.gov/619/
Charlottesville-City-Markets

*April – November, Saturdays 8 AM – 1 PM
SNAP available*

Crozet Farmers Market

Parking lot of Crozet United
Methodist Church
1156 Crozet Avenue, Crozet

Contact: Al Minutolo
(434) 823-1092
aminutolo@embarqmail.com
facebook.com/Crozet-Farmers-
Market-
100207462693229

May – mid-October, Saturdays 8 AM – 12 PM

Earlsville Farmers Market

Buck Mountain Episcopal Church
4133 Earlsville Road, Earlsville

Contact: Shawn Pequignot
(540) 406-3155
shawnpequignot@yahoo.com
facebook.com/p/Earlsville-
Farmers-Market

Year round, Thursdays 2 – 6 PM

Farmers in the Park

Pen Park
1400 Pen Park Road, Charlottesville

Contact: Justin McKenzie
& Lucy Lamm
(434) 970-3371
citymarket@charlottesville.gov
www.charlottesville.gov/619/
Charlottesville-City-Markets

*May – September, Wednesdays 3 – 7 PM
October, Wednesdays 3 – 6 PM*

Farmers Market at IX

522 2nd Street SE,
Charlottesville

Contact: Samantha Provencio
admin@marketcentral.org
marketcentral.org/markets

*April – September, Saturdays 8 AM – 12 PM
October – March, Saturdays 9 AM – 1 PM
Accepts SNAP and matches up to \$50 in
SNAP using Virginia Fresh Match coupons.*

Forest Lakes Farmers Market

Forest Lakes South Pool Parking Lot
1650 Ashwood Blvd., Charlottesville

Contact: Alisa Wildman
(434) 531-2733
forestlakesmarket@gmail.com
facebook.com/
ForestLakesFarmersMarket

*Late April – October, Tuesdays 4 – 7 PM
Holiday Markets November & December*

Holiday Market

100 E. Water Street,
Charlottesville

Contact: Justin McKenzie
& Lucy Lamm
(434) 970-3371
citymarket@charlottesville.gov
www.charlottesville.gov/619/
Charlottesville-City-Markets

*November 22 – December 20,
Saturdays 9 AM – 1 PM*

Scottsville Farmers Market

Scottsville Pavilion
125 Fleet Street, Scottsville

Contact: Amélie Morse
(434) 286-9267
market@scottsville.org
www.scottsville.org
@scottvillefarmersmarket2025

April – October, Saturdays 9 AM – 1 PM

FLUVANNA

Fluvanna Farmers Market

Crofton Plaza (Next
to Ace Hardware)
105 Crofton Place, Palmyra

Contact: Peggy Shanklin
(434) 962-2762
fluvanacountyfarmersmarket@
gmail.com
facebook.com/Fluvanna-Farmers-
Market-
100065111115614

April – October, Sundays 11 AM – 2 PM

GREENE

Greene Farmers Market

40 Celt Road, Stanardsville

Contact: Greene County Economic
Development and Tourism
(434) 985-6663
greenefarmersmarket@gmail.com
greenecommons.com

*April – October, Saturdays 8 AM – 12 PM
November – March, Saturdays 9 AM – 12 PM*

LOUISA

Mineral Farmers Market

Across from
Mineral Town Park
81 Louisa Avenue (US 522 N),
Mineral

Contact: Becky Vigon
(540) 854-7626
becky@MineralMarket.org
www.MineralMarket.org

*May – October, Saturdays 8 AM – 12 PM
December – April, Saturdays 8 AM – 12 PM
Accepts SNAP and matches up to \$30 in
SNAP using Virginia Fresh Match coupons.*

NELSON

Mill Race Market

3211 Lowesville Rd.
Roseland

info@deeprootsmilling.com
deeprootsmilling.com/
mill-race-market

*First full weekend of month on
Sunday, 12 – 4 PM (check website
to confirm calendar)*

Nelson Farmers Market Cooperative

Nellysford beside entrance
to Stoney Creek
3079 Rockfish Valley
Highway (Rt 151)

Contact: Dennis Boone
nelsonfarmersmarketmanager
@aol.com
nelsonfarmersmarketcooperative.com

May – October, Saturdays 8 AM – 12 PM

Village of Lovingson Farmers Market

562 Front Street, Lovingson

Contact: Salena Hitzeman,
VLFM Manager
(434) 215-8791
lovingstonfarmersmarket@gmail.com
www.lovingstonfarmersmarket.com

*April – October, Wednesdays 3 – 6 pm
Accepts SNAP and VA Fresh Match*



Photo by Beth Miller-Herholtz

FARMacy Cafe & Food Truck is Mexican Fusion at its Finest

By Beth Miller-Herholtz

Mexican fusion is a perfect way to describe FARMacy Cafe and Food Truck. Fusion is simply a term used when a cuisine combines elements of different culinary traditions. Thanks to Jessica and Gabino Lino, we can enjoy the delicious combination of his Mexican roots and her holistic nutrition roots, both of which appear throughout their creative offerings.

Jessica is an outgoing, “never met a stranger” kind of person who is both passionate and knowledgeable about the importance of organic, local ingredients that fuel our bodies, minds, and spirits. Simply stated, “What we eat matters.” It is this passion that has led her to collaborate with local organic farmers who produce everything from hormone-free, pasture-raised eggs to responsibly raised fruits and vegetables. She’ll even find a way to add a touch of superfoods, like kale and spirulina, into their recipes.

Gabino is happy to let his skills in the kitchen speak to us from the plate to the fork. He was raised in a very small town in Mexico, where they relied on the fruits and vegetables they grew in their home garden. He’s adapted their family recipe for salsa and created a

unique spice blend to enhance the flavors found throughout FARMacy’s menu. You can even take a bottle of the hot sauce home with you!

What started as a food truck has morphed into a takeout cafe on the Charlottesville Downtown Mall in the CODE building courtyard. If that wasn’t enough to keep them busy, they also provide catering to small to mid-size groups. I stopped by the cafe where I saw the team in action. A steady stream of customers came through the door, including several regulars. I selected the Pico Burrito with carne asada and a mild salsa to enjoy while sitting outside listening to the water fountains. I can’t think of a better way to spend a lunch break.

FARMacy Cafe is Located at 222 West Main St., with hours Monday-Thursday 10am – 3pm, and Friday 10am – 2pm. Look for their award-winning food truck at local establishments like Fridays after Five, Ting Pavilion concerts, Carters Mountain, Boars Head Resort, UVA events, and more. Their list of venues changes month to month so keep an eye on their social media for the latest stops. No matter how you choose to dine with FARMacy, you’ll be sure to nourish your body while satisfying your cravings!



Photo by Hugh Kenny



NEWS FROM PEC

Partnering with farmers to bring back grassland birds

Native grasslands have suffered more intense impact by humans than any other North American land-based ecosystem, and remaining grassland birds have now adopted hayfields and pasturelands as surrogate habitat. Grassland bird conservation, therefore, falls largely on private landowners and farmers in particular.

The Virginia Grassland Bird Initiative (VGBI) — a partnership of The Piedmont Environmental Council, Smithsonian’s Virginia Working Landscapes, American Farmland Trust, and Quail Forever—is working with farms in the 16 counties of the Shenandoah Valley, Blue Ridge, and Northern Piedmont to address the ongoing decline of grassland bird populations in Virginia. By providing cash incentives to farmers to implement a suite of best management practices on working landscapes, VGBI strives to:

1. stem the tide of grassland bird decline
2. improve the resiliency of working landscapes
3. positively impact the livelihoods that depend upon those lands.

Summer Pasture Stockpiling

How it works: Rotate cattle off select fields by April 15 and withhold livestock, tractor/UTV activity, mowing, and other disturbances such as herbicide and fertilizer applications until July 1 or later.

Benefits: Bridges the summer dormancy gap by providing standing forage in late summer without the risk and cost of planting summer annuals. Provides the opportunity to rest and prepare other fields for fall/winter stockpiling with the goal of reducing hay feeding days and annual feed cost.



Photo by John Teel

Delayed haying

How it works: Delay the first spring cutting of hay on select fields until July 1 or later and withhold livestock, tractor/UTV activity, and other disturbances such as herbicide and fertilizer applications during this time.

Benefits: Allows producers to strategically spread out labor requirements and could lead to potential for marketing farm and products as bird friendly. Higher fiber, more mature hay is suitable for feeding dry cows, horses, and retired animals, as well as for mushroom hay and bedding. Land stays eligible for agricultural land use tax deferral.



Photo by Jacob Gilley

VGBI’s financial incentives program targets farmers interested in adopting delayed spring haying and/or summer pasture stockpiling into their long-term production goals but who might be hesitant about the financial risks involved. VGBI offsets the initial costs of piloting these best management practices so farmers can eventually make a full transition. In the program’s first three years, 45 producers formally enrolled 3,000 acres of land in the program. What farmers are telling us:

“I’ve been hearing more bobwhites than ever before. This incentive program has reached much further than the fields we enrolled. I hope better habits and understanding are occurring and that this will continue in future years.”

— **Patty Lane**, an employee of Eldon Farms in Rappahannock County

“The best part of Virginia Grassland Bird Initiative participation was how little impact it had on my normal grazing schedule. I delayed grazing the field until mid-July with no negative impact, and the morning visits from the birders were discreet and pleasant.”

— **Sam Grant**, who leases pastures at Francis Mill Farm in Loudoun County

Learn More

Visit vagrasslandbirds.org/incentives for more resources.

Reach out to VGBI co-coordinator October Greenfield by email at ogreenfield@pecva.org or by phone at (540) 347-2334 x7051.

A team member will then schedule a site visit.

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)

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 soils are complex, taking care of it can be simple. Coalition members follow and promote four core principles of soil health:

- 1. Keep soil covered:** It's the first step in protecting it from erosion, but also buffers soil temperature, slows rainfall runoff and aids rainfall infiltration.
- 2. Minimize disturbance:** Both physical and chemical. This proactive measure can heal and protect properties of the soil and ultimately enhance the biological component of soil life.
- 3. Maximize living roots:** 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 eight-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



School day at the Community Farm.
Photo by Mitchell Pittman

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 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

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

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PRODUCTS FOR YOUR HOMESTEAD •
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www.newcountryorganics.com
801 Second Street, Waynesboro, VA 22980



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.



Photo by K. Vance

CHARLOTTESVILLE AREA

Community Gardens

Cville Parks & Rec
www.charlottesville.gov/1487/Garden-Plots

Cultivate Charlottesville
www.cultivatecharlottesville.org

**New Roots/International
Rescue Committee**
www.facebook.com/NewRootsCharlottesville

Common Fields
www.instagram.com/commonfieldcrew

UVA Student Garden
sustainability.virginia.edu/student-garden

**PVCC Horticulture Club &
Community Garden**
www.facebook.com/pvcchorticulture

**Bread & Roses Community Garden
& Kitchen, Trinity Episcopal**
www.facebook.com/BreadAndRosesMinistry

**Fluvanna County Parks & Rec
Community Garden**
[www.fluvannacounty.org/parksrec/
page/community-garden](https://www.fluvannacounty.org/parksrec/page/community-garden)



Photo by Cassidy Girvin



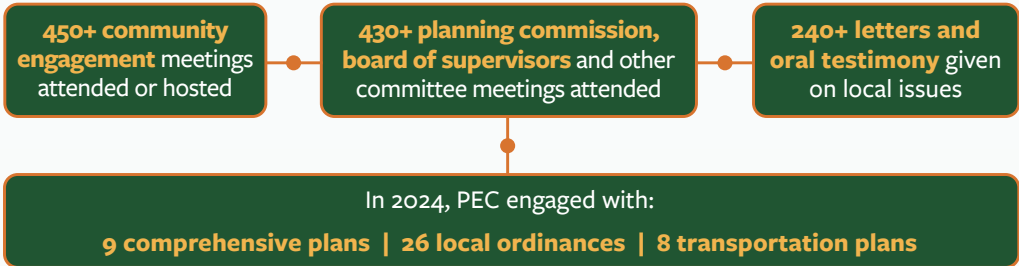
Photo by Hugh Kenny

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:



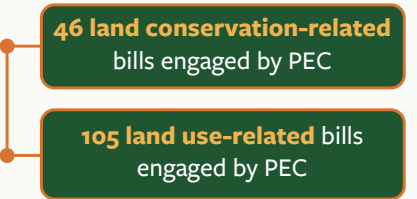
PEC’s Data Center Campaign

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.



FARMSTANDS/GROCERS

ALBEMARLE/ CHARLOTTESVILLE

**Animal Connection
All Natural Pet Store**
933 Second Street S.E.
Charlottesville
(434) 825-5472
talktous@animalconnectionva.com
www.animalconnectionva.com

Barracks Road Farm Market
2775 Barracks Road
Charlottesville
(434) 960-6708
shadyloff@gmail.com
www.barracksroadfarmmarket.com

Batesville Market
6624 Plank Road
Batesville
(434) 823-2001
Batesvillemarket.com

Crossroads Country Store
4916 Plank Road
North Garden
(434) 296-3626
crossroadcornershops.wordpress.com

Crozet Market
5728 Three Notched Road
Crozet
(434) 823-4774
www.crozetmarket.com

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

**Farmstead Ferments
Mercantile**
330 Valley Street
Scottsville
(434) 286-3302
www.farmsteadferments.com

Foods of all Nations
2121 Ivy Road
Charlottesville
(434) 296-6131
www.foodsofallnations.com

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

Integral Yoga Natural Foods
923-H Preston Avenue
Charlottesville
(434) 293-4111
www.iyfoods.com

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

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

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

Polly's Folly
2946 Monacan Trail Road
North Garden
(434) 964-0304
Pollysfolly29.com

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

Wegmans
100 Wegmans Way
Charlottesville
(434) 529-3200
www.wegmans.com/stores/
charlottesville-va

Wendell House
1160 Old Trail Drive, Suite 160
Crozet
(434) 268-5669
wendellhouse.com

**Whole Foods Market —
Charlottesville**
1797 Hydraulic Road
Charlottesville
(434) 973-4900
www.wholefoodsmarket.com/
stores/charlottesville



FLUVANNA

Local Eats
74 Joshua Lane
Palmyra
(434) 207-3558
localeatsva.com

LOUISA

E.B. Mercantile
436 West Main Street
(540) 603-2050
Louisa
facebook.com/EBMercantile

The Market at Meredith Farm
2820 Gardners Road
Mineral
(804) 929-1798
meredithfarmcsa@gmail.com
facebook.com/people/
The-Market-at-Meredith-Farm/
61555537291725/



NELSON

The Apple Shed & Chapel
14815 Thomas Nelson Hwy
Lovingston
(434) 263-8843
theappleshed1@gmail.com
facebook.com/theappleshedva

The 151 Farm Market
8063 Rockfish Valley Hwy
Afton
(434) 277-5516
dickiebrothers.com

**Saunders Brothers
Farm Market**
2717 Tye Brook Hwy
Piney River
(434) 277-5455
saundersbrothersfarmmarket.com



VINEYARDS / BREWERIES / CIDERIES

ALBEMARLE/ CHARLOTTESVILLE

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

Albemarle Ciderworks
2545 Rural Ridge Lane, North Garden
(434) 297-2326
fruit@albemarleciderworks.com
www.albemarleciderworks.com

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

Castle Hill Cider
6065 Turkey Sag Road, Keswick
(434) 365-9429
events@castlehillcider.com
www.castlehillcider.com

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

Chiswell Farm & Winery
430 Greenwood Road, Greenwood
(434) 252-2947
wine@chiswellwinery.com
chiswellwinery.com
instagram.com/chiswellwinery

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

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

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

Knights Gambit Vineyard
218 Knole Farm Lane, Charlottesville
(434) 260-9424
jordan@knightsgambitvineyard.com
knightsgambitvineyard.com

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

Potters Craft Cider
1350 Arrowhead Valley Road
Charlottesville
(434) 244-2767
info@potterscraftcider.com

Thistlerock Mead
3075 Gables Run Road, Charlottesville
(434) 340-1933
thehive@thistlerockmead.com
thistlerockmead.com

Trump Winery Tasting Room
385 Albemarle House Road,
Charlottesville
(434) 266-9909
info@trumpwinery.com
www.trumpwinery.com

Starr Hill Brewery
5391 Three Notched Road, Crozet
(434) 823-5671
www.starrhill.com

Stinson Vineyards
4744 Sugar Hollow Road
Crozet
(434) 823-7300
info@stinsonvineyards.com
stinsonvineyards.com

Wisdom Oak Winery
3613 Walnut Branch Lane,
North Garden
(434) 984-4272
info@wisdomoakwinery.com
www.wisdomoakwinery.com

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

FLUVANNA

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

GREENE

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

LOUISA

**Fifty-Third Winery
and Vineyard**
13372 Shannon Hill Road, Louisa
(540) 894-1536
info@53rdWinery.com
www.53rdwinery.com



NELSON

Blue Mountain Brewery
9519 Critzer Shop Road, Afton
(540) 456-8020
www.bluemountainbrewery.com

Bold Rock Hard Cider
1020 Rockfish Valley Hwy, Nellysford
(434) 361-1030
nellysford.boldrock.com

Brewing Tree
9278 Rockfish Valley Hwy, Afton
(540) 381-0990
brewingtreebeer.com

Bryant's Cider & Brewery
3224 E Branch Loop, Roseland, VA
(434) 818-1215
bryantscider.com

**Cardinal Point Vineyard
and Winery**
9423 Batesville Road, Afton
(540) 456-8400
info@cardinalpointwinery.com
www.cardinalpointwinery.com

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

Flying Fox Vineyard
10368 Critzer Shop Road, Afton
(434) 361-1692
flyingfoxtastingroom@gmail.com
flyingfoxvineyard.com

**Hill Top Berry Winery
& Meadery**
2800 Berry Hill Road, Nellysford
(434) 361-1266
info@hilltopberrywine.com
www.hilltopberrywine.com

Lovingston Winery
885 Freshwater Cove
Lane, Lovingston
(434) 263-8467
wes@lovingstonwinery.com
lovingstonwinery.com

**Mountain & Vine
Vineyard & Winery**
500 DelFosse Winery Lane, Faber
(434) 263-6100
info@delfossewine.com
www.delfossewine.com

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

Outback Brew House
7995 Thomas Nelson
Hwy, Lovingston
(434) 263-0007
outbackbrewhouse.com


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

WildManDan Brewery
279 Avon Road, Afton
(540) 798-8829
wmdbrewery@gmail.com
wmdb3.com

Wood Ridge Farm Brewery
165 Old Ridge Road, Lovingston
(434) 422-6225
woodridgefarmbreweryva.com




ORCHARDS

 Meat

 Poultry/
Eggs

 Produce

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& Dairy

 Specialty
Products

 Fruit

 U-Pick

 Flowers

ALBEMARLE/
CHARLOTTESVILLE

Carter Mountain Orchard

1435 Carters Mountain Trail
Charlottesville

(434) 977-1833
Hello@CarterMountainOrchard.com
www.CarterMountainOrchard.com
facebook.com/CarterMountainOrchard
instagram.com/cartermountain

Open year-round; sells at
Charlottesville City Market.

In season U-pick and fresh-picked peaches and apples, onsite bakery (apple cider donuts!), country store with ready-picked fruit, local produce, pumpkins, apple cider, hard cider and other specialty products and artisanal gifts.

Chiles Peach Orchard

1351 Greenwood Road
Crozet

(434) 823-1583
Hello@ChilesPeachOrchard.com
www.ChilesPeachOrchard.com
facebook.com/ChilesPeachOrchard
instagram.com/chilespeachorchard

Sells onsite April – November.

In season U-pick and fresh-picked peaches, apples, strawberries, blueberries, blackberries, nectarines, pumpkins and seasonal produce. Soft serve and wine. Family-friendly events and school field trips.

Henley's Orchard

2192 Holly Hill Farm Road
Crozet

Sarah & Tim Henley
(434) 953-7879
info@henleysorchard.com
www.henleysorchard.com
facebook.com/HenleysOrchard

Sells onsite June – October,
Wednesday – Sunday 10 AM – 5 PM.

Apples, peaches, and hard cider.

Spring Valley Orchard

3526 Spring Valley Road
Afton

(434) 960-9443
Hello@ChilesPeachOrchard.com
www.springvalleyorchard.com
facebook.com/SpringValleyOrchard

Sells onsite and U-Pick, around June
(see website for specific dates/hours).

Sweet cherries

Twin Springs Farm

Shipman

Gary Scott
(434) 964-6911
tsfncva@protonmail.com

Sells at the Lovingston
Farmers Market.

Ecologically grown blueberries, strawberries, and seasonal produce.

Vintage Virginia Apples & Albemarle Ciderworks

2545 Rural Ridge Lane
North Garden

Charlotte Shelton
(434) 297-2326 or (434) 979-1662
fruit@albemarleciderworks.com
www.albemarleciderworks.com

Sells onsite, Wednesday - Sunday
11 AM – 5 PM.

Rare & vintage apples, peaches, pears, plums, apricots, cider (Albemarle Ciderworks), fruit trees, workshops, tastings.

FLUVANNA

Fruit Hill Orchard

2745 Thomas Jefferson Pkwy
Palmyra

Terry & Barbara Lintecum
(434) 589-7215
fruithillorchard@gmail.com
www.fruithillorchard.com
facebook.com/fruithillorchard

Sells onsite Mid-July – November,
Monday – Saturday 10 AM – 6 PM.

Apples, peaches, pumpkins, seasonal produce, canned goods, fresh-baked breads, local farm products, cider, workshops and more.

NELSON

Dickie Bros. Orchard

2685 Dickie Road
Roseland

John Bruguiera
(434) 277-5516
apples@dickiebros.com
dickiebros.com
facebook.com/DickieBrothersOrchard

Sells on site and at 151 Farm Market
July – November
Thursday – Saturday 10 AM – 5 PM
Sunday 12 PM – 4 PM
See website for limited winter hours.

Apples, blackberries, raspberries, nectarines, peaches, plums, pears, seasonal produce, cider, fresh-baked goods, canned fruit, jams, and more.



Drumheller's Orchard

1130 Drumheller Orchard Lane
Lovingston

Morgan Drumheller
(434) 263-5036
info@drumhellersorchard.com
facebook.com/drumhellersorchard
www.drumhellersorchard.com

Sells onsite summer – fall
Monday – Saturday 9 AM – 5 PM
Sunday 12 – 5 PM.

U-Pick blueberries (May – June), U-Pick blackberries (July – August), pre-picked peaches (June), apples begin ripening late June and continue to late fall. Farm market also has famous banana peach bread (June – September), canned/jarred items, fresh apple cider, and soft serve peach and vanilla ice cream.

Fitzgerald's Orchard

728 Harpers Creek Lane
Tyro

Tommy & Donna Fitzgerald
(434) 277-5798

Sells onsite at farm stand.

Many varieties of fresh picked apples and apple cider.

Saunders Brothers Orchard & Farm Market

2717 Tye Brook Highway
Piney River

(434) 277-5455
csaunders@saundersbrothers.com
www.saundersbrothersfarmmarket.com
facebook.com/SaundersBrothersFarmMarket

Open Monday – Saturday 9 AM – 5 PM;
Closed for the winter.

Apples, peaches, Asian pears, canned fruit, jams, jellies, pickles, nursery plants, seasonal produce, locally-sourced meat and more.

Seamans' Orchard

415 Dark Hollow Road
Roseland

Anne Kidd
(434) 277-8130
anneskidd@gmail.com
www.seamansorchard.com
facebook.com/Seamans-Orchard-100064382271304

Sells onsite, call for hours.

Apples, strawberries, cherries, blueberries.



Photo by Beth Miller-Herholtz

Deep Roots Milling
Stone Ground Flours
from Field to Fork

By Beth Miller-Herholtz

It was the first Sunday of February when I drove south on Highway 29 to eventually find the curving roads of Nelson County that would lead me to Deep Roots Milling, which operates out of the historic Woodson Mill (est. 1794). Mills like this one have played an important part of America's history, sustaining communities with local grains and flour. Today, however, most flour, meal and grits are processed by electric-powered mills.

As I would hear during my visit, bakers really prefer the stone-ground flour and meal for baking, knowing the vitamin content is proven to be higher in stone-ground grain. They also love the textures, subtle nuttiness and authenticity from the products produced here. Plus, using water power to grind grains takes advantage of lessons learned by generations of millers, and the process is inherently environmentally sustainable.

The men behind Deep Roots Milling —Charlie Wade, Aaron Grigsby, and Ian Gamble — are as genuine as they are diverse. Each brings complementary skillsets to their partnership, yet they are equally dedicated to sourcing local grains, providing nutrient-dense products, and helping us all create high quality food (think buckwheat pancakes, tortillas, breads, cookies, granola, and more!). They are currently set up to process wheat, corn, rye, buckwheat, spelt, and rolled oats.

Charlie is a 6th generation miller. In fact, the table mill he started out with is on display at the Woodson Mill. He had a small but growing customer base when he met

Aaron, who quickly became his best customer. Aaron's background took him to the fields of Tuscany, Sri Lanka, and Blacksburg, all the while developing a love for small grains, natural leaven and wood-fired cookery. Luckily for us, that translates to wood-fired pizza.

Aaron and Ian have been long-time friends and business partners, so it was only fitting that Ian join Deep Roots Milling. He is a potter and oven-maker who now applies some of those engineering skills to milling, including improving and maintaining the physical structure of Woodson Mill. He also designed their stamp, bringing in more of his artistic talents. David Woodson rounds out the whole team, serving as a mentor to the trio having spent summers at Woodson Mill, his grandfather's farm, learning the milling industry. The men behind Deep Roots Milling are keeping the water flowing and the wheel turning, honoring their own deep roots to sustain a time honored vocation. For us, that means milling local grains that connect our local food systems from field to plate, providing the basis for exceptional baking.

Deep Roots Milling can provide direct delivery, with minimum orders of \$100. Find time to stop in on Mill Race Market days, typically the first Sunday of each month, where you'll not only be able to buy their excellent products, but you'll also find an array of vendors, Aaron's pizza, and a great sense of community. Check out www.deeprootsmilling.com and their social media for proven recipes, fun blog posts and videos of the milling processes.

Interested in getting listed in this guide?

Visit buyfreshbuylocal.org/piedmont/get-listed to join the next edition.

PROUD TO SUPPORT LOCAL FAMILY FARMS



RESTAURANTS

ALBEMARLE/ CHARLOTTESVILLE

Beer Run

156 Carlton Road Suite 203
Charlottesville
(434) 984-2337
info@beerrun.com
www.beerrun.com

Belle

407 Monticello Road
Charlottesville
(434) 328-8755
belleville.com

Carpe Donut

City Market
Charlottesville
(434) 806-6202
contact@carpedonut.org
www.carpedonut.org

C&O Restaurant

515 E. Water Street
Charlottesville
(434) 971-7044
www.candorestaurant.com

The Clifton's 1799 Restaurant

1296 Clifton Inn Drive
Charlottesville
(434) 971-1800
reception@the-clifton.com
www.the-clifton.net

Dr. Ho's Humble Pie

4916 Plank Road
North Garden
(434) 245-0000
www.drhoshumblepie.com

Fardowners Restaurant

5773 The Square
Crozet
(434) 823-1300
fardowners@gmail.com
www.fardowners.com

Farmacy

222 W. Main Street
Charlottesville
(434) 722-5085
farmacy.cville@gmail.com
farmacy.guru

Feast

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

FIREFLY Restaurant & Arcade

1304 East Market Street
Charlottesville
(434) 202-1050
www.fireflycville.com

Fleurie

108 3rd Street NE
Charlottesville
(434) 971-7800
fleuriecville@gmail.com
www.fleurierestaurant.com

Greenwood Gourmet Grocery

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

Hamilton's at First & Main

101 West Main Street
Charlottesville
(434) 295-6649
mail@hamiltonsrestaurant.com
www.hamiltonsrestaurant.com

The Ivy Inn Restaurant

2244 Old Ivy Road
Charlottesville
(434) 977-1222
ivyinn@ivyinnrestaurant.com
www.ivyinnrestaurant.com

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(434) 295-4255
info@kardinalhall.com
www.kardinalhall.com

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www.thelocal-cville.com

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tonic-cville.com

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www.basicnecessities.us

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Afton
(540) 609-2022
brewingtreebeer.com



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 the Fauquier Education Farm—a nonprofit dedicated to food access and agricultural education. The farm grows fresh produce for local food banks and pantries and offers hands-on programs like the New Farmer Incubator Program to educate the community on food cultivation.

Last summer, PATH interns planted 500 feet of zucchini and harvested 793 pounds of produce, which was donated to Fauquier FISH, Fauquier Community Food Bank, Rappahannock Food Pantry, and the Culpeper Manna Program. Previous interns also painted a mural on one of FEF's sheds, symbolizing the produce grown and agricultural nature of our community.



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

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1301 Carter Lane
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Daniel Perry
(434) 825-6651
accordingtodaniel@gmail.com
www.accordingtodaniel.com
facebook.com/jamaccordingtodaniel

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2324 Glenn Court
Charlottesville

Stephanie Williams
(434) 989-6264
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Amanda Welch
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NELSON

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Since 2006, The Piedmont Environmental Council has proudly produced *Buy Fresh Buy Local* guides for the Greater Charlottesville, Northern Piedmont, and Loudoun County Buy Fresh Buy Local communities. In our effort to support working farms and to make fresh, healthy, Piedmont-produced foods easily available to families, we mail these guides to more than 320,000 households in our nine-county region. We thank our many Local Food and Community Sponsors for making this important project possible!



Photo by Hugh Kenny

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