



Piedmont
Environmental
Council

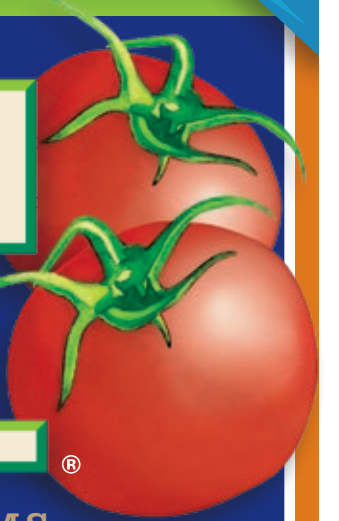
LOUDOUN COUNTY

2025-
2026
FOOD GUIDE



BUY FRESH BUY LOCAL

FRESH FOODS FROM LOUDOUN COUNTY'S FAMILY FARMS



FARMS



Meat



Poultry/
Eggs



Produce



Cheese
& Dairy



Specialty
Products



Fruit



U-Pick



Flowers



Community Supported
Agriculture

56 Hooves

Bluemont

Deborah Dramby
deborahdramby@gmail.com
www.56hooves.com

Targeted goat grazing services.

Abernethy & Spencer Greenhouse & Garden Center

18035 Lincoln Road
Purcellville

(540) 338-9118
info@abernethyspencer.com
abernethyspencer.com

Sells on site March–December,
Monday–Saturday 9 AM–5 PM;
Sunday 10 AM–4 PM.

Vegetables, plants, annuals, perennials,
trees, shrubs, and organic supplies.

Allder School Berries

37825 Allder School Road
Purcellville

Warren Howell
(540) 338-6412
allder.school@gmail.com
facebook.com/Allder-School-
Berries-1443693102541523

Sells at Leesburg Farmers
Markets and Gilberts Corner
Saturday Farmers Market.

Certified Naturally Grown fruits and
vegetables, Indian and SE Asian
vegetables, and potted edible plants.

Ayrshire Farm

21846 Trappe Road
Upperville

(540) 592-7018
info@ayrshirefarm.com
www.ayrshirefarm.com
facebook.com/ayrshirefarmshires

Sells online, at Hunter's Head
Tavern in Upperville, VA, and
in other local restaurants and
independent markets.

Certified organic, Certified Humane®,
non-GMO heritage breed meats and
poultry. Offering quarter, half, and
whole shares of beef and pork, as
well as monthly meat box pickups.



BARCrott Farm

16087 Hamilton Station Road
Waterford

(703) 405-7214
BARCrottfarm@gmail.com
Sells on-farm by appointment.

Honey and eggs.

Basking Bee Farm & Apiary

40738 Tankerville Road
Lovettsville

Todd & Steph Soós
(571) 305-BBEE (2233)
honey@baskingbee.com
www.baskingbee.com

Open weekends 10 AM–4 PM.

Raw honey, nucleus colonies, eggs,
and Highland cattle for viewing
and socialization.

Beaucaire Farm

Purcellville

Irene & Jim Mandracchia
(540) 751-0104
idmandracchia@aol.com
facebook.com/BeaucaireFarm

Sells from the farm by appointment.

Tunis wool, roving, yarn, pelts,
and chicken eggs.



Photo by Hugh Kenny

The Beekeepers Farm

40975 Snickersville Turnpike
Aldie

George Forristall
thebeekeepersfarm@aol.com
www.thebeekeepersfarm.com

Sells at local retailers and
farmers markets; farm
pickup by appointment.

Raw honey, beeswax based body
care products, and nucs.

Beesburg of Leesburg

15301 Limestone School Road
Leesburg

Jesse Vaughn
(571) 882-2874
sales@beesburgofleesburg.com
www.beesburgofleesburg.com

Sells online; local pickup available.

Raw honey, honey comb, wax,
candles, soaps, and lotions.

Black Sheep Farm

14605 Chapel Lane
Leesburg

Martha Polkey
(703) 727-5604
sheep@budiansky.com
www.blacksheepfarmva.com

Sells fleeces online.

Merino fleeces (white and colored),
tanned sheepskins, fine-wool roving,
breeding stock; lamb when available.

Blackwood Farm

20707 St. Louis Road
Purcellville

Brad & Sue Toohill
(540) 338-2486

Contact for sales.

Honey, eggs, beeswax candles,
lip balm, and soap.

BLE-COR Farm

12048 Harpers Ferry
Purcellville

Robert & Dawn Blevins
(540) 668-6992
blecorfarmsales@gmail.com
blecor.weebly.com

Sells onsite by appointment.

Beef by the quarter, half or whole.

Cannabreeze Hemp Farms

13554 Breezy Meadow Lane
Lovettsville

Jeff Boogaard
(540) 882-4969
talktous@cannabreezehemp.com
www.cannabreezehemp.com
facebook.com/cannabreezehemp

Sells at farmstand, farmers
markets, online and through
wholesale. See website for full
list of markets and retailers.

Veteran owned, Virginia grown
organic CBD hemp products.

Catoctin Creamery

17434 Canby Road
Leesburg

Erin Walter
(248) 755-9673
contact@catocincreamery.com
www.catocincreamery.com

Sells at farmers markets, local
retailers and restaurants.

Variety of artisan cheeses, fresh
chevre, feta, and goat milk caramel.

Creek Crossing Farm and Bed & Breakfast

37768 Chappelle Hill Road
Lincoln

Barbara Baroody
(540) 338-7550
www.creekcrossingfarm.com

Sells at the farm.

Cream-topped milk in glass jars, butter,
heavy cream, tomatoes, squash, corn,
blueberries and free range organic eggs.



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



Crooked Run Orchard

37883 East Main Street
Purcellville

Sam & Uta Brown
(540) 338-6642
crookedrunorchardpyo@gmail.com
facebook.com/CrookedRunOrchard

Sells at farmstand and U-pick
(summer and fall).

*Asparagus, cherries, blackberries,
peaches, plums, gooseberries, pears,
apples, herbs, veggies, and pumpkins.*

Country Loving Christmas Tree Farm

40856 Red Hill Road
Leesburg

(703) 929-4749
facebook.com/
Countrylovingchristmastreefarm

*Choose and cut-your-own Christmas trees:
White Pine, Scotch Pine, Norway Spruce,
Red Cedar, and Canaan and Fraser firs.*

Dapple Farm

Lovettsville

Dapple.farm

Sells online for on-farm pickup,
at George's Mill Farm Store
and Bolivar Bread Bakery.

*Rescue farm selling chicken, duck, quail,
turkey and goose eggs. In addition, dog
and horse treats made from spent grain
from Wheatland Spring Farm Brewery.*

Eagletree Farm and Vineyard

15126 Harrison Hill Lane
Leesburg

Jeff Judge & Lori McKeever
(703) 851-0699 (text)
or (703) 777-5208
lorimckeever@gmail.com
www.eagletreevineyards.com
facebook.com/EagletreeFarm

Sells onsite approximately
June-July (call first for
blueberry picking times).

U-pick blueberries and winery/restaurant.

Earth Wind and Fleece

13833 Berlin Turnpike
Lovettsville

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

Sells onsite, online and at
Butterfly Hill Farm Store.

*Alpaca fiber, yarn, scarves, hats and other
fiber products. Art classes and events.*

EarthJoy Farm

19075 Ebenezer
Church Road
Round Hill

Brenda Krieger & John Carhart
brenda@earthjoyfarm.com
Facebook: EarthJoy Farm

Boutique sales – order what you
want from weekly list and pick
up orders at the farm or local
drop-off points at specified times.
Buyers club and special events.

*Regenerative market garden offering
over 50 varieties of vegetables. NO
chemical fertilizers or pesticides.*

East Lynn Farm

19955 Airmont Road
Round Hill

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

Email for wholesale orders.

Grass-fed, pasture-raised beef and lamb.

Endless Summer Harvest

36474 Osburn Road
Purcellville

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

Sells online, at local farmers
markets, and at our farmstand.

*Hydroponic gourmet lettuces, salad
greens, microgreens, and culinary
herbs available year-round.*

A Farm Less Ordinary

Leesburg

(202) 810-FARM
info@afarmlessordinary.org
www.afarmlessordinary.org
FB/Instagram @afarmlessordinary

Sells at Leesburg Farmers Market
and through CSA membership.

*Vegetables, fruits, flower bouquets,
jams and pickles. Employs individuals
with intellectual and developmental
disabilities to grow and sell high-
quality, chemical-free produce.*

Fair Oaks Farm

23718 New Mountain Road
Aldie

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

Email for orders and inquiries.

*Pasture-raised beef, lamb, hay,
firewood, and wool. Kosher and
Halaal meat available by request.*

Far Bungalow Farm

42517 Farm Lane
Leesburg

(908) 310-6012
farbungalowfarm@gmail.com
www.farbungalowfarm.com

Order online or join the CSA.

*Wholesale flowers, CSA & bucket
shares, and individual bouquets.*

Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy
Leesburg

(703) 939-7456
farmerjohnsmarket@gmail.com
facebook.com/FarmerJohnsMarket

Sells onsite mid-June -
Thanksgiving, AM-sunset.

*Large selection of seasonal
fruits, vegetables, honey and
more. U-pick orchard.*



Photo by Casey Wisch

Farmed with Care at Long Stone

By Catherine Fisher, PEC Community Farm Specialist

A quick browse on Long Stone's web-site will tell you this farm is "owned and farmed with care" by Casey and Justin Wisch and their four young children. Although a simple phrase, the magnitude of that care is apparent after just a short conversation with these farmers who produce non-GMO pastured pork, beef, chicken and eggs on over 300 acres in Lovettsville.

Leaning on Justin's background in livestock management and Casey's overseas introduction to permaculture and grazing, the couple launched Long Stone in 2011 as a grass-based operation. "I truly believe large land can be sustainably managed with livestock," says Casey. "We have worked to establish chemical-free systems that really are the core of who we are and how we manage our farm for soil health and clean proteins."

Implementing these grazing systems has involved working with the Loudoun Soil and Water Conservation District and Natural Resource Conservation Service to help provide year-round forage for livestock. Casey and Justin have a few dedicated fields of annual forage amongst perennial forage fields. "What happens in the hog field isn't the same as what happens with the cattle, but what stays consistent is the goal to prioritize animal, soil and ecosystem health," Casey says.

Casey enjoys the years-long challenge of bringing cattle onto previously degraded hay fields they lease and watching the fertility improve through soil tests. "We know the hay we're growing is clean and weed-free because of how we're managing our land. We know exactly what our cattle are eating and pooping out. We understand and have control over it all," she says.

In their interconnected grazing systems, manure has found a second life in their farm orchard as fertilizer for Long Stone's latest passion project: Blue Wall Cider & Wine, which has begun with single-varietal small-batch cider experimentation. While livestock is the Wisch's main passion, a heirloom apple orchard has finally found a place at the farm, a dream since 2010. The orchard itself, like the rest of the property, is part of a long-term soil building project.

"Our goal in the orchard is to integrate livestock to help us manage the orchard soil and fruit production. We've been running livestock over orchard ground for the last five years to prepare the soil," says Casey. For example, the couple has been planting cover crops and spreading self-sourced manure, while continuing to move cattle and poultry through the orchard to help manage fertility and pest pressures.

Long Stone Farm is a beautiful mosaic of people, animals, forages, seasons and habitats. Experience it yourself and learn what it means to farm with care during the spring and fall Loudoun County Farm Tours, a Sunday Supper, or their new series of events connecting agriculture and holistic health. Better yet, stop by their **year-round on-site farm stand in Lovettsville, 8 AM – 8 PM, or their seasonal off-site Route 9 Market and tasting room in Paeonian Springs, open April–December. To sign up for a CSA, purchase bulk meat shares, and learn more, visit longstonefarmva.com.**

"To find multiple proteins in one place is really valuable to [customers]," says Casey. "Visitors can see us working with our family on the farm. People care about that. It's a very transparent way to buy."



A fresh option in farm & rural property financing!



FARM CREDIT

800.919.FARM | FarmCreditofVirginias.com



FARMS

Farrah's Farm
34994 Williams Gap Road
Round Hill
(703) 777-8132
farrah@farrahsfarm.com
Farrahsfarm.com

Sells online.
Six varieties of Certified Naturally Grown garlic.

Fields of Athenry Farm
7 W. Washington Street
Middleburg

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

Sells online and onsite at farm shop; wholesale to local retailers and restaurants.
Grass-fed beef, pork, poultry, cheese, eggs, spices, bone broths, deli, and farm-to-table prepared meals.

Fields of Flowers
37879 Alder School Road
Purcellville

Patty & Nat Craley
(540) 338-7231
info@loudounfieldsofflowers.com
www.loudounfieldsofflowers.com

Sells onsite mid-May through mid-October.
U-pick flowers and greenery.

Fireside Farm
Waterford

stacey@farmfireside.com
farmfireside.com
@farmfireside

Leesburg Saturday Farmers Market year-round, George's Mill Farmstand, on-farm and local pizza events promoted on social media.
Wide variety of high-quality vegetables, herbs and grains grown with organic and regenerative methods. Fireside Pizza made using farm-grown and locally-sourced ingredients.

Frog Haven Farms LLC
Valerie Campbell
(703) 909-1616
valcdvm@aol.com
froghaven.weebly.com

Call or email with inquiries.
Direct sales of livestock and hatching eggs. Belted Galloway cattle, pygmy and fainter goats, mini donkeys, and mixed breed chickens. Hair sheep (Katahdin, St. Croix, Dorper and Black Bellied sheep) ram rental, bred ewes and bottle lambs. Offers onsite slaughter/ethnic accommodations.

Gathering Springs Farm
22022 Sam Fred Road
Middleburg

(540) 227-4306
gatheringspringsfarm@gmail.com
FB/Instagram - @gatheringsprings

Sells at Haymarket Farmers Market, on-farm store open everyday during daylight hours and by CSA.
Women owned and operated. Sustainable growing practices. In-season produce and eggs.

Georges Mill Farm Artisan Cheese
11873 Georges Mill Road
Lovettsville

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

Sells at self-service farm store 24/7 year round, through local retailers and restaurants, and online.
Fresh chevre (plain & flavored), bloomy rind cheeses, feta, raw milk aged cheese, blue cheese, goat milk caramel, gelato, and soaps.

Great Country Farms LLC
18780 Foggy Bottom Road
Bluemont

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

Sells at the farm market starting late March, by CSA, U-pick, and online.
Seasonal produce, including strawberries, blackberries, peaches, apples, and pumpkins; locally-sourced honey, eggs, baked goods and more.

Gum Tree Farm
21980 Quaker Lane
Middleburg

Franny Kansteiner
(540) 592-9561
goods@gumtreefarmdesigns.com
www.gumtreefarmdesigns.com
facebook.com/gumtreefarmdesigns

Sells onsite by appointment and online.
Ultra-fine Merino wool collection for the home and body.

Happy Morning Farm
15 Running Brook Ln
Sterling

(703) 884-7505
hello@happymorningfarm.com
BuyFreshEggs.com

Sells onsite, Monday–Friday 8 AM–9 PM, online, and through CSA membership.
Pasture-raised, soy-free, non-GMO eggs and honey.

Hidden Creek Apiary
Hillsboro

(304) 261-3237
facebook.com/p/Hidden-Creek-Apiary

Sells at Leesburg Farmers Market.
Seasonal vegetables, berries, fruit, shiitake mushrooms, locally harvested honey and beeswax candles.

Higgly Farm
35283 Hillock Lane
Round Hill

CarlaGay Higgins & Michael O. Lyon
(703) 587-5196
higglyfarm@rstartmail.com
www.higglyfarm.com

Sells onsite by appointment.
Free-range oversized brown chicken eggs, champion alpacas for breeding and sale, alpaca fleece toys for pets.

Homestead 1870 Farm
12117 Harpers Ferry Road
Hillsboro

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

Sells online and onsite at self-service farm store 7 AM–9 PM.
Homemade jellies and jams, sodas, duck and chicken eggs, baked goods, produce, and other local farm products. Raw goat milk herdshares available.

Lily's Garden LLC
18035 Lincoln Road
Purcellville

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

Sells through CSA and local restaurants.
Heirloom tomatoes, culinary herbs, specialty salad greens, squash, cucumbers, peppers, and more!

Long Stone Farm
38212 Long Lane
Lovettsville

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

Sells onsite at farm store, Route 9 Market, and by CSA membership.
Pasture-raised pork, chicken, beef, chicken and duck eggs, Chesapeake Bay Rogue oysters, and Blue Wall Cider & Wine.

Loudoun Heritage Farm Museum
21668 Heritage Farm Lane
Sterling

(571) 258-3800
hfmuseum@gmail.com
www.heritagefarmmuseum.org

Open Tuesday–Saturday 9:30 AM–4:30 PM; Sunday 11:30 AM–4:30 PM.
Interactive historic farming displays, events, and community garden space.

Meat

Poultry/Eggs

Produce

Cheese & Dairy

Specialty Products

Fruit

U-Pick

Flowers

Community Supported Agriculture

Loudoun Honey
Waterford

(540) 514-3173
loudounhoney.com

Sells online, at local retailers, farmers markets and events.
Raw honey from our dozen apiaries throughout Western Loudoun.

Lydia's Fields at Wheatland, LLC
15120 Planck Lane
Purcellville

Amy Page & Robert Schubert
(540) 822-0353
rschubert@lydiasfields.com
www.lydiasfields.com
facebook.com/LydiasFields

Sells onsite, online, and at local retailers and restaurants.
Cultivates a variety of seasonal produce using sustainable practices.

Milcreek Farm
37964 Long Lane
Lovettsville

Don Ulmer
(703) 727-9764
milcrk@aol.com
www.milcrk.com

Sells online and at Leesburg, Cascades, and Gilbert's Corner Farmers Markets; on-farm by appointment. Call to order or arrange delivery.
Grass and grain-fed beef, lamb, pastured chicken and eggs, and hay.



FRUIT & VEGETABLE AVAILABILITY CALENDAR

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

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



FARMS



Mill Road Farm

19440 Dunlop Mill Road
Leesburg

(703) 777-4210
beefhatch@aol.com
facebook.com/MillRoadFarm

Sells at Leesburg Saturday
Farmers Market (year round),
Cascade Farmers Market, and
onsite by appointment.
*Grass-fed Angus beef, eggs,
and pastured lamb.*

Misty Meadow Mushrooms

15960 Limestone School Road
Leesburg

(703) 939-7456
mistymeadowmushrooms@gmail.com
www.mistymeadowmushrooms.com

Order online for onsite
pickup by appointment or
at Farmer John's Market.

*Gourmet mushrooms serving local chefs,
restaurants, farmers markets, and CSAs.*

Moutoux Orchard

15290 Purcellville Road
Purcellville

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

On-farm whole-diet, full
year CSA program. Register
online or by email.

*Fruits, vegetables, pastured eggs,
grass-fed meats (beef, pork, chicken),
dairy, herbs, flours, and dry goods.*

North Fork Fields

36715 North Fork Road
Purcellville

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

Call or email for pricing
and availability.

*Certified Humane Producer selling
pastured chicken and duck eggs
and pastured, grass-fed hormone
and antibiotic-free Angus beef.*

Oakland Green Farm and Bed & Breakfast

19192 Oakland Green Road
Leesburg

Sara Brown
(540) 338-7628
sarabrown8@aol.com
www.oaklandgreen.com

Place orders by email,
phone, or online form.

*Naturally raised Angus beef available
by the cut, quarter, or half. Weddings
and events as well as Bed & Breakfast.*

Old Apple Valley Farms

18260 Calumet Lane
Round Hill

Joe & Chery
(540) 554-2498
Joseph@Guirrerri.com
www.OldAppleValleyFarms.com
facebook.com/OldAppleValleyFarms

Sells online and through Facebook.

*Vegetable and herb seedlings in
spring (April - June). Organically
grown seasonal fruits, vegetables,
garlic, chestnuts and honey.*

Permaculture Gardens

41558 Stumptown Road
Leesburg

Nicky & Dave Schauder
permaculturegardens@gmail.com
www.permaculturegardens.com
Instagram @permaculture_garden

Sells online.

*Microgreens and permaculture
gardening workshops.*

Patowmack Farm

42461 Lovettsville Road
Lovettsville

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

Sells through on-farm retail
market by appointment.

Seasonal produce and restaurant.

Potomac Vegetable Farms

38369 John Wolford Road
Purcellville
(Farm stand)

Hana Newcomb
(540) 882-3885
hana@potomacvegetablefarms.com
www.potomacvegetablefarms.com

Market style CSA, Vienna
and Purcellville Farmstands
(July–October) and Leesburg
Farmers Market.

*Ecoganic vegetables and herbs;
other local products available in our
farmstands including local meat, cheese,
fruit, flowers, eggs, pies, and cider.*

School Hill Garden

34788 Bloomfield Road
Round Hill

Terri & Annie Teeter
(540) 454-5065
schoolhillgarden@gmail.com
www.schoolhillgarden.com

Summer: Mon.–Sat. 8 AM–6 PM;
Winter: Mon.–Sat. 8 AM–4 PM.

*Sixth generation family farm offering
beef, pork, chicken, turkey, duck, lamb,
fresh produce, seasonal fruits, bedding
plants, eggs, jams, pickles and salsas.
Also offering locally sourced cheeses
and a variety of other local products.*

Second Spring Farm

38205 John Wolford Road
Purcellville

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

Sells through CSA June -
October. CSA pickup locations
in Leesburg, Purcellville, and
around the DC suburbs.

*Ecologically-grown 'staple' vegetables
including tomatoes, cucumbers,
zucchini, potatoes, onions, peppers,
spinach, lettuce, and more.*

Silcott Springs Farm

19027 Silcott Springs Road
Purcellville

Sam & Teresa Grant
(703) 973-0033
sam@silcottspringsfarm.com
www.silcottspringsfarm.com

Sells at Purcellville Saturday
Farmers Market and online.

*Pastured and grain-fed beef and heritage
pork (retail cuts and custom orders),
and free-range chicken and eggs.*

Spring House Farm

16848 Hamilton
Station Road
Hamilton

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

Sells online, onsite
(8 AM–8 PM, self-serve), and
through CSA membership.

*Pasture-raised and forest-finished
pork products, grass-fed beef, goat,
and lamb, pasture-raised chicken
and eggs. Other locally-sourced
goods offered at the farmstand.*

Sprouting Roots Farm

15669 Limestone
School Road
Leesburg

(571) 226-0824
Sproutingroots.farm

Farm visits and U-pick by
appointment; CSA membership.

*Regeneratively-farmed, seasonal
Indian ethnic vegetables, greens,
roots, herbs, and flowers.*

Stoneybrook Organic Farm and Market

37091 Charlestown Pike
Hillsboro

Matt Scott
(540) 668-9067
info@stoneybrookfarm.org
www.stoneybrookfarm.org

Sells on-farm and at Market.

*Produce, grass-fed beef, free-range
poultry and eggs. Hay and grains.
Variety of locally-sourced goods,
fresh-baked goods, and prepared
foods offered in the Market.*

Sweet Piedmont Flower Farm

Waterford

(703) 261-9953
info@sweetpiedmont.com
sweetpiedmont.com
Instagram: @sweetpiedmont
Facebook: /sweetpiedmont

Sells online for pickup or delivery,
CSA, wholesale buckets and U-pick.

*Sustainable, specialty cut flowers,
floral design services, and workshops.*



Romanesco, Catalan Roasted Pepper & Tomato Spread

Shared by Casey Gustowarow,
Fireside Farm

INGREDIENTS

- | | |
|--|-------------------------------------|
| 1 1/2 lbs. Italian roasting peppers | 1-2 cloves garlic |
| 1 lb. tomatoes (Romas work best but
other types will suffice) | 1 tsp. smoked paprika |
| 1 cup almonds | 1 deseeded Fresno or Cayenne pepper |
| 1/4 cup parsley | 2 tsp. lemon juice |
| 1/4 cup olive oil | 1 tsp. red wine or sherry vinegar |
| | Salt and pepper to taste |

INSTRUCTIONS

1. Cut out the stems and seeds from the peppers and roast them with the tomatoes in the oven under broiler until the skin is blackened. You will need to rotate them to char all sides. It will probably take about 5-8 minutes. This can also be done on a charcoal grill for a smokier flavor.
2. Put the peppers in a bag or covered bowl for 15 minutes and then peel the skins. Peel the skins off the tomatoes and cut out the core.
3. Place all ingredients in a blender or food processor together and process until smooth. Adjust flavoring with vinegar and salt. Add more olive oil if you want a smoother consistency.




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

 CSA Community Supported
Agriculture

Temple Hall Farm

15855 Limestone School Road
Leesburg

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

Sells on site April–November,
Tuesday–Sunday 9 AM–4:30 PM.
Farm tours, equestrian trail, pumpkin patch, annual Fall Festival and corn maze, nature trail, local farm products, heritage livestock, hay, straw, non-GMO grains, pasture raised pork and beef, and fresh eggs.



Thousand Hills Farm

P.O. Box 278
Philomont

(571) 233-5820
thousandhillsfarm@live.com

Sells by appointment only;
delivery available.
Grassfed (and finished) beef, forages, hay, straw, pastured poultry, rotation of field crops. Managing acreage in Loudoun & Clarke counties. Beef Quality Assurance (BQA) Certified.



Trout Lily Garden

Middleburg

(301) 788-4759
troutlilygarden@gmail.com
facebook.com/troutlilygardensflowers
Instagram @troutlilygarden

Cut flowers for all occasions, available to cut your own by appointment, cut flower orders, and market bouquets.



View of Heaven Farm and Bakery

18061 Yellow Schoolhouse Road
Round Hill

Katie Conaway
(540) 454-3036
Info@ViewofHeavenFarm.org
www.viewofheavenfarm.org

Farm market at Tree of Life -
115 E Main Street, Purcellville
May through mid December -
Saturday 9 AM–1 PM. Winter pickup
market - sign up for newsletter to
get weekly offerings and to order.
View of Heaven is a farm that provides meaningful employment to people of differing mental and physical abilities, pays a living wage and grows food using environmentally sustainable processes. Offering eggs, produce, baked goods, dried herbs and jams/jellies.



Wegmeyer Farms

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

Visit us at one of our three locations!

The Wegmeyer Home Farm at
38299 Hughesville Road, Hamilton
U-pick strawberries & pumpkins; CSA pickup.

Wegmeyer Farms at
Gilbert’s Corner, Intersection
of Rt. 15 and Rt. 50
U-pick strawberries and pumpkins; CSA pickup.

Wegmeyer Farms at Oatlands,
7 miles south of Leesburg
on Route 15
U-pick strawberries.



Wild Wind Farm

Round Hill

(703) 203-3633
wildwindfarm.nova@gmail.com
facebook.com/WildWindFarmLLC

Sells on site by appointment.
Non-GMO, pasture-raised chicken and duck eggs; organically grown vegetables and fruit.



Willow Hawk Farm

11985 Rolling Hills Lane
Lovettsville

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

Sells onsite by appointment.
Washable sheepskins, yarns, fleeces, roving, and other wool products.



Willowsford Farm

23595 Founders Drive
Ashburn

(571) 297-6900
farm@willowsfordfarm.com
www.willowsfordfarmcsa.com
facebook.com/willowsfordfarm

Sells online, through CSA, at
the Boat House Farmstand in
Aldie and The Farm Stand in
the Grange in Ashburn.
Seasonal produce and fruit, honey, eggs, local grass-fed meats, dairy, and baked goods.




Woodtrail Graziers

17990 Tranquility Road
Purcellville

Janet & John Bailey
(703) 608-9151
john@woodtrailgraziers.com
woodtrailgraziers.com

Call for order details
and availability.
Grass-fed/grass-finished beef.





Fireside Farm
From Harvest to Hearth

by Catherine Fisher, PEC Community Farm Specialist

For Stacey Carlberg and Casey Gustowarow, good food is more than just a meal. It’s a gateway to building community, experimenting in the kitchen and creating healthy soil that nurtures fresh produce. This ethos is what first connected the couple when they met in 2009 and guided them as they managed Potomac Vegetable Farms and The Farm at Sunnyside over the course of a decade. In 2021, that shared passion became the heart of Fireside Farm on land they lease in Purcellville and Lovettsville, where they grow organic vegetables and wheat to make wood-fired, seasonally inspired pizzas. Good soil health is a top priority at Fireside, and it’s through methods such as cover cropping, minimizing tillage and using locally made compost that they can grow the highest quality crops and steward Loudoun county’s rich farmlands. However, it’s Casey’s lifelong love of cooking that inspires the vibrant colors and unique vegetable varieties quintessential to Fireside’s farmers market displays.

“We love to share unique vegetables with our customer base and tell people how we cook it,” says Casey. “It’s fun to experiment in the kitchen and deal with new flavors people aren’t necessarily accustomed to.” While selling at farmers markets, Fireside staff are eager to share tips for preparing vegetables, and customers often come back the next week having enjoyed something new.

Enriching cooking and eating experiences also drives the couple to top pizzas with

radicchio, sweet potato, winter squash, beets and other toppings that people might be hesitant to try. “Our customers have to gain trust in us that we’ll come up with a fun flavor combination,” says Casey. That trust is easily won after a first bite.

In 2024, Stacey and Casey purchased 42 acres in Waterford, where they just broke ground that will become Fireside’s main growing property and gathering space for both customers and local farmers.

“People can come to have a pizza, understanding that we grew all the veggies and grain and then got cheese and meat from other local farms in Loudoun,” says Stacey. “There is all this wonderful food being grown right here, and we want to support farmland preservation by showing that there are viable farms right here. And we’re one of them.”

Like a summer bonfire or a wood-burning stove in winter, a fireside is somewhere you return to throughout the seasons, somewhere you visit to nourish your body and mind and fill you with the warmth of community. Fireside Farm stays true to its name as a place where you can come with an open mind and leave with a full belly.

You can find Fireside produce year-round at the Leesburg Farmer’s Market and George’s Mill Farm Store, and seasonally at the Gateway Farmers Market in Maryland. For a full list of local stores and restaurants that feature Fireside products, visit farmfireside.com. To enjoy a Fireside pizza, follow their social media or visit their website for upcoming events and pop-ups.

Photo by Sarah Holway

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Photo by Camden Littleton

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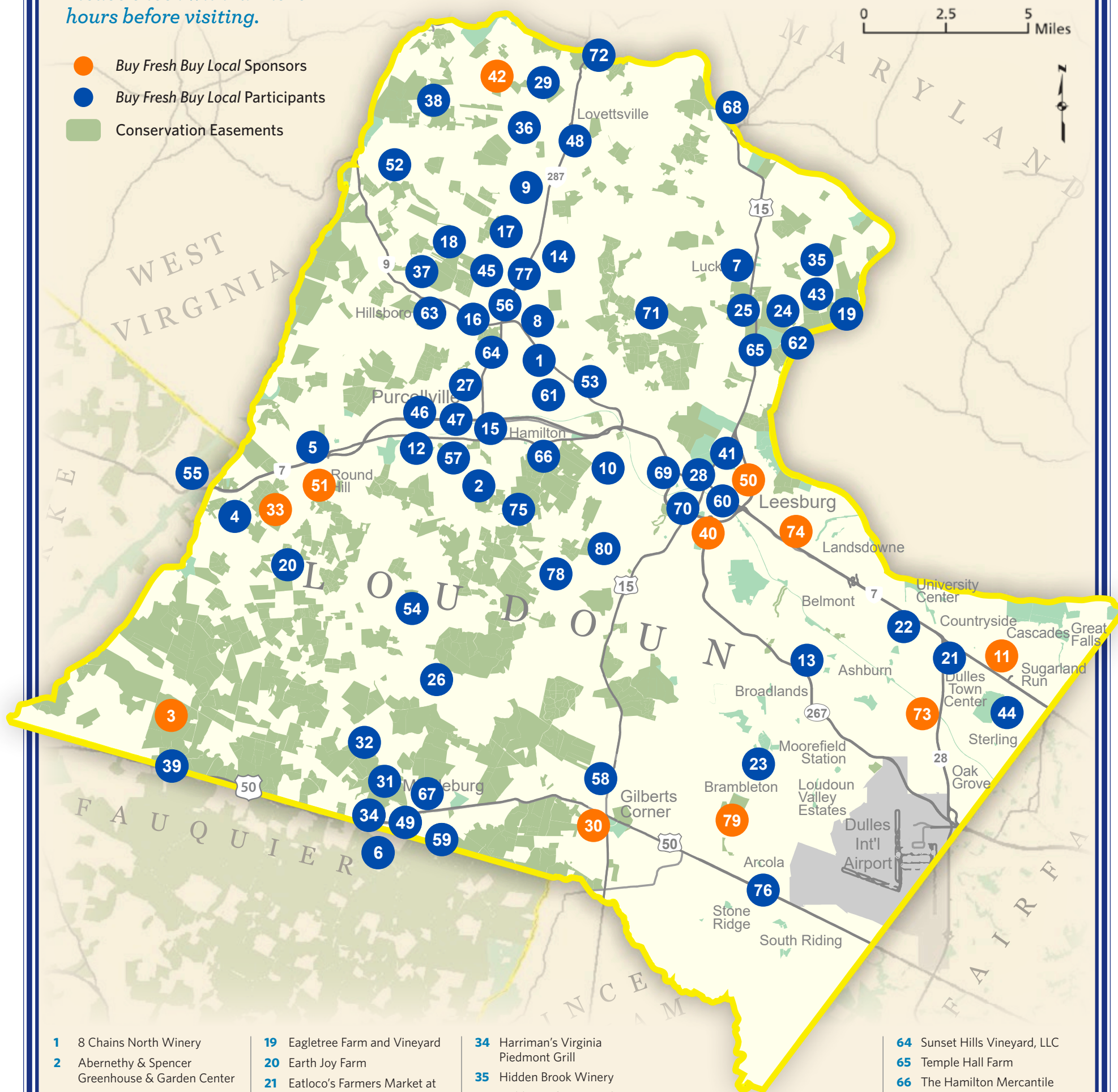
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www.newcountryorganics.com
801 Second Street, Waynesboro, VA 22980

Please check with farms for hours before visiting.

- Buy Fresh Buy Local Sponsors
- Buy Fresh Buy Local Participants
- Conservation Easements



- 

1 8 Chains North Winery	19 Eagletree Farm and Vineyard	34 Harriman's Virginia Piedmont Grill	64 Sunset Hills Vineyard, LLC
2 Abernethy & Spencer Greenhouse & Garden Center	20 Earth Joy Farm	35 Hidden Brook Winery	65 Temple Hall Farm
3 Ayrshire Farm	21 Eatloco's Farmers Market at Ashbrook	36 Hiddencroft Vineyards	66 The Hamilton Mercantile
4 Bluemont Vineyard	22 Eatloco's Farmers Market at Brambleton	37 Hillsborough Vineyards	67 The Red Fox Inn & Tavern
5 Bogati Bodega and Winery	23 Eatloco's Open Air Market at Dulles Town Center	38 Homestead 1870 Farm	68 The Restaurant at Patowmack Farm
6 Boxwood Estate Winery	24 Fabboli Cellars	39 Hunters Head Tavern	69 The Wine Kitchen
7 Brossman's Farm Stand	25 Farmer John's Fruit and Vegetable Market	40 Leesburg Farmers Market	70 Tuscarora Mill
8 Butterfly Hill Farm Store	26 Fields of Athenry Farm	41 Lightfoot Restaurant	71 Village Winery & Farm Market
9 Cannabreeze Hemp Farm	27 Fields of Flowers	42 Long Stone Farm	72 Weatherlea Farm & Vineyard
10 Casanel Vineyards	28 Fire Works Pizza	43 Lost Creek Vineyards & Winery	73 Wegmans Dulles
11 Cascades Farmers Market	29 Georges Mill Farm Artisan Cheese, LLC	44 Loudoun Heritage Farm Museum	74 Wegmans Leesburg
12 Catocin Creek Distilling Company	30 Gilberts Corner Farmers Market	45 Lydia's Fields at Wheatland	75 Wegmeyer Farms
13 Clydes at Willow Creek Farm	31 Gold Cup Wine Bar	46 Magnolias at the Mill	76 Wellness Connection Farmers Market
14 Corcoran Vineyards & Cider	32 Goodstone Inn & Restaurant	47 Market Burger	77 Wheatland Spring Farm Brewery
15 Crooked Run Orchard	33 Great Country Farms LLC	48 Market Table Bistro	78 Willowcroft Farm Vineyards
16 Crushed Cellars Winery		49 Middleburg Community Farmers Market	79 Willowsford Farm
17 Dapple Farm		50 Mom's Apple Pie	80 Zephaniah Farm Vineyard
18 Doukenie Winery			

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.

FARMSTANDS

 Meat

 Poultry/
Eggs

 Produce

 Cheese
& Dairy

 Specialty
Products

 Fruit

 U-Pick

 Flowers

 CSA Community Supported
Agriculture

Brossman's Farm Stand

14740 James Monroe Hwy
Leesburg

Rick & Stephanie Brossman
(703) 777- 1127
www.brossmansfarm.com
facebook.com/BrossmansFarmStand

Open daily May–October, 9 AM–6:30 PM; farm stand and U-pick.

Farm-fresh vegetables and fruit, homemade baked goods and ice cream, nursery plants, local eggs, Brossman's honey, old-fashioned pickles, jellies and jams, and many other delicious goodies.

Butterfly Hill Farm Store

38673 Charles Town Pike
Waterford

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

Farmstand open April–December.

Alpaca fiber products as well as country antiques and local farm products.

Crooked Run Orchard

37883 East Main Street
Purcellville

Sam & Uta Brown
(540) 338-6642
crookedrunorchardpyo@gmail.com
facebook.com/CrookedRunOrchard

Sells at farmstand and U-pick, summer through fall.

Asparagus, cherries, blackberries, peaches, plums, gooseberries, pears, apples, herbs, veggies, and pumpkins.

Endless Summer Harvest

36474 Osburn Road
Purcellville

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

Open Wednesday–Friday 9 AM–1 PM, Saturday 10 AM–1 PM, self-service.

Hydroponic gourmet lettuces, salad greens, microgreens, and culinary herbs available year-round. Locally produced flowers, meats, soaps, and more.

Farmer John's Fruit and Vegetable Market

15520 James Monroe Hwy
Leesburg

(703) 939-7456
farmerjohnsmarket@gmail.com
www.farmer-johns-market.square.site
facebook.com/FarmerJohnsMarket

Sells onsite mid-June–Thanksgiving, 8 AM–sunset, daily.

Large selection of seasonal fruits, vegetables, honey, and more. U-pick orchard.

Georges Mill Farm Store

11873 Georges Mill Road
Lovettsville

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

Self-service farm store open 24/7, year round.

Artisan goat milk farmstead cheeses, as well as pork, gelato, fudge, and caramel. Additional offerings from other local farms and artisans including fresh eggs, soaps, organically grown vegetables, coffee, crafts, and more.

Great Country Farms

18780 Foggy Bottom Road
Bluemont

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

Open March–November.

Seasonal produce including strawberries, blackberries, peaches, apples, and pumpkins; locally-sourced honey, eggs, baked goods and more. Interactive farm recreation, mazes, hayrides, and U-pick.

Homestead 1870 Farm

12117 Harpers Ferry Road
Hillsboro

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

Sells online and onsite at self-service farm store 7 AM–9 PM.

Homemade jellies and jams, sodas, duck and chicken eggs, baked goods, produce, and other local farm products. Raw goat milk herdshares available.

Long Stone Farm Stand

38212 Long Lane
Lovettsville

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

April–October, 8 AM–8 PM daily; November–March, 8 AM–6 PM daily.

Full selection of pork, lamb, beef, chicken, eggs , Chesapeake Bay Rogue oysters, and other local products.

Paige's Pit Stop— Farm Store

39810 Charles Town Pike
(green barn at the corner of Rt. 9 & Rt. 704)
Waterford

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

Open Saturday–Sunday 9 AM–5 PM.

Local meats, eggs, jams, salsas, honey, seasonal produce, baked goods, cider, pickles, sauces, fudge, and more.

Potomac Vegetable Farms

38369 John Wolford Road
Purcellville

Hana Newcomb
(540) 882-3885
hana@potomacvegetablefarms.com
www.potomacvegetablefarms.com

Open July–October, Thursday–Sunday 10 AM–6:30 PM.

Ecoganic vegetables and herbs; other local products at farmstand including local meat, cheese, fruit, flowers, eggs, pies and cider.



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540-439-7227



Route 9 Market

40614 Charlestown Pike
Paeonian Springs

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

Open April–December - Friday 1–6 PM, Saturday & Sunday 11 AM–5 PM.

Selling Long Stone Farm pork, chicken, lamb, beef, and eggs; Chesapeake Bay Rogue oysters, Blue Wall cider and wine, and other local products.

School Hill Garden

34788 Bloomfield Road
Round Hill

Terri & Annie Teeter
(540) 454-5065
schoolhillgarden@gmail.com
www.schoolhillgarden.com

Summer hours: Monday–Saturday 8 AM–6 PM; Winter hours: Monday–Saturday 8 AM–4 PM.

Sixth generation family farm offering beef, pork, chicken, turkey, duck, lamb, fresh produce, seasonal fruits, bedding plants, eggs, jams, pickles, and salsas. Also offering locally sourced cheeses and a variety of other local products.

Spring House Farm

16848 Hamilton
Station Road
Hamilton

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

Open daily 8 AM–8 PM, self-serve.

Pasture-raised and forest-finished pork products, grass-fed beef, goat, and lamb, and pasture-raised chicken and eggs. Local honey, Trickle Springs Dairy products, and seasonal vegetables.

Stoneybrook Organic Farm and Market

37091 Charlestown Pike
Hillsboro

Matt Scott
(540) 668-9067
info@stoneybrookfarm.org
www.stoneybrookfarm.org

Farm Market hours - Sunday 11 AM–8 PM; Monday–Thursday 7 AM–8 PM; Friday 7 AM–3 PM.

Seasonal produce, eggs, dairy, meat, cheese, grains, bulk foods, dine-in and to-go sandwiches, salads, and soups. On-site bakery with fresh stone ground flour in our baked goods.

Willowsford Farm

(571) 297-6900
farm@
willowsfordfarm.com
willowsfordfarmcsa.com
facebook.com/willowsfordfarm


Willowsford Boat House Farmstand
41025 Willowsford Lane, Aldie

March–mid-May, select dates, see website. Mid-May–October, Thursday 4–6 PM. November - February, Thursday 4 - 6 PM, biweekly.

Farm Stand in the Grange
23595 Founders Drive, Ashburn

Mid-May–October, Thursday 4 - 7 PM. Saturday 9 AM - 1 PM.

Seasonal produce and fruit, honey, eggs, local grass-fed meats, dairy, and baked goods.



Loudoun County Farm Bureau is the VOICE of Loudoun Farmers. We are the only dedicated advocacy organization working exclusively to bring the needs of farmers to the attention of decision makers at the local and state levels in Virginia.


We are a dedicated group of volunteers representing every major agricultural sector active in Loudoun and we are working hard for YOU!


Join us in our efforts to support the thriving agricultural community in Loudoun and build a sustainable rural economy for the future.

Loudoun County Farm Bureau 540-751-1111

www.loudounfarmers.org

Become a Friend of the Farm: **VAfarmbureau.org**

 facebook.com/loudouncountyfarmbureau







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 supports 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 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

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.



School day at the Community Farm.
Photo by Mitchell Pittman



Photo by Hugh Kenny



Photo by Sophia Chapin

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.



Photo by James Bussels

LOUDOUN COUNTY

Community Gardens

Community Farm at Roundabout Meadows, PEC

www.pecva.org/about-us/properties/gilberts-corner/community-farm/

Loudoun Heritage Farm Museum Community Garden

heritagefarmmuseum.org/gardens

Town of Leesburg Community Garden Plots

www.leesburgva.gov/departments/parks-recreation/programs/community-garden-plots

Round Hill Community Garden

www.roundhillva.gov/round-hill-outdoors-committee/round-hill-community-garden



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:

- 29 email alerts sent to keep the community informed and able to take action
- 47 mentions or quotes from PEC in local and national news publications

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.

- 46 land conservation-related bills engaged by PEC
- 105 land use-related bills engaged by PEC

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.

- 49,000 pounds of produce grown, harvested and donated to local food pantries. A 93% increase from our growing season in 2020
- 569 volunteers contributed over 1,900 hours planting and harvesting produce

FARM BREWERIES, DISTILLERIES & CIDERIES

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120 West Main Street
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Scott & Rebecca Harris
(540) 751-8404
info@catoctincreek.com
www.catoctincreekdistilling.com

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www.mtdefiance.com

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(540) 687-0035
info@wheatlandspring.com
www.wheatlandspring.com

Wild Hare Cider Cabin

106 South Street SE
Leesburg

(703) 402-7956
www.wildharecider.com

FARMERS MARKETS

Cascades Farmers Market

Parking lot of the Senior Center
21060 Whitfield Drive
Sterling

(540) 454-8089
info@loudounfarmersmarkets.org
loudounfarmersmarkets.org/cascades
facebook.com/CascadesFarmersMarket

May - October, Sundays 9 AM - 12 PM

EatLoco's Farmers Market at Ashbrook

(formerly One Loudoun)
44505 Atwater Drive
Ashburn

(703) 737-0311
info@eatloco.org
eatloco.org/ashbrook

Year-round, Saturdays 9 AM - 1 PM

EatLoco's Farmers Market at Brambleton

Corner of Olympia & Legacy Park Drive
Brambleton

(703) 737-0311
info@eatloco.org
eatloco.org/brambleton

Year-round, Sundays 9 AM - 1 PM

EatLoco's Open Air Market at Dulles Town Center

(JC Penney's parking lot at the Dulles Town Center)
21030 Dulles Town Circle
Sterling

(703) 737-0311
info@eatloco.org
eatloco.org/dulles

March - October, Sundays 9 AM - 2 PM

Gilberts Corner Farmers Market

Intersection of Route 50 and Route 15
39958 Little River Turnpike
Aldie

pecva.org/gcmarket
facebook.com/gilbertscornerfarmersmarket
@gilbertscornermarket

Year-round, Saturday and Sunday 10 AM - 3:30 PM

Leesburg Farmers Market

Virginia Village Shopping Center
30 Catoctin Circle SE
Leesburg

(540) 454-8089
facebook.com/LeesburgFarmersMarket
info@loudounfarmersmarkets.org
www.loudounfarmersmarkets.org/leesburg-saturday

Year-round, rain or shine.

May - October, Saturday 8 AM - 12 PM;

November - April, Saturday 9 AM - 12 PM.

Middleburg Farmers Market

Middleburg Town Hall
10 W. Marshall Street

Ali MacIntyre
amacintyre@middleburgva.gov
www.middleburgva.gov/297/Farmers-Market

May - October, Saturday 9 AM - 1 PM

Purcellville Farmers Market

142 E. Main Street
Behind Nostalgia Boutique

purcellvillefarmers@gmail.com
www.purcellvillefarmers.com
facebook.com/purcellvillefarmers

April - October, Saturday 8 - 11 AM

Stone Ridge/Wellness Connection Farmers Market

Parking lot of Stone Springs Hospital
24440 Stone Springs Blvd, Dulles

(703) 327-0335
marketmgr@wellnessconnectionllc.com
www.wellnessconnectionllc.com/farmers-market
facebook.com/FarmersMarketWC

April - October, Saturdays 9 AM - 12 PM



PEC'S GILBERTS CORNER – FARMERS MARKET –



SATURDAYS / SUNDAYS | 10:00 AM – 3:30 PM

www.pecva.org/gcmarket | 39958 Little River Turnpike, Aldie, VA 20105



LVHMC is a producer-only, member-led cooperative, our local farmers and vendors offer only the highest-quality, homegrown, and handcrafted goods.

Leesburg Farmers Market

VIRGINIA VILLAGE SHOPPING CENTER
EVERY SATURDAY (RAIN OR SHINE)
MAY - OCTOBER | 8-12 PM
NOV. - APRIL | 9-12 PM

Cascades Farmers Market

SENIOR CENTER PARKING LOT IN STERLING
SUNDAYS (RAIN OR SHINE)
MAY - OCTOBER | 9-12 PM



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).



Interested in
becoming a sponsor?

Contact bfbf@pecva.org
for more information.





Photo by Peter Huijck

Piedmont Farm Tours & Festivals 2025

Visit www.pecva.org/events for more information on regional events throughout the year!

- | | |
|--|---|
| Leesburg Flower & Garden Festival
April 27 - 28 | Loudoun County Fair
July 22 - 26 |
| Annual Sheep Sheering, James Monroe's Highland, Albemarle
April 27 | Greene Farm & Livestock Show
July 31 - August 2 |
| Lincoln Strawberry Festival, Loudoun
May 16 - 18 | Louisa County Fair
July 31 - August 2 |
| Lovettsville Mayfest, Loudoun
May 17 | VA Ag Expo, Locust Grove
August 7 |
| Loudoun Spring Farm Tour
May 18 - 19 | Taste of Leesburg
August 9 |
| Delaplane Strawberry Festival, Fauquier
May 25 | Bluemont Fair
September 20 & 21 |
| VA Black Bear Festival, Standardsville
June 7 | Culpeper Harvest Days Farm Tour
September 20 - 21 |
| Grace Farm Tour, Albemarle
June 7 | Lovettsville Oktoberfest, Loudoun
September 26 - 28 |
| Orange County Fair
June 25 - 28 | Rokeby Fall Festival, Oak Spring Garden Foundation, Fauquier
September 27 |
| Albemarle County Fair
July 31 - August 2 | Rappahannock Farm Tour
September 27 - 28 |
| Culpeper Madison Rappahannock Farm Show
July 10 - 14 | Orangetoberbest, A Celebration of VA Craft Beer & Cider, Downtown Orange
September 27 |
| Fauquier County Fair
July 16 - 19 | Fauquier County Fall Farm Tour
October 4 |
| Madison County Fair
July 16 - 19 | Loudoun Fall Farm Tour
October 18 & 19 |
| Purcellville Wine and Food Festival, Loudoun
July 19th | Waterford Fair
October 2 - 5 |
| Greene Farm & Livestock Show
July 31, August 1 & 2 | Graves Mountain Apple Harvest Festival, Madison
1st 3 weekends of October |
| | Two Up Wine Down Festival, Charlottesville
November 15 |

* check websites for 2026 dates



Photo by Cinderella and Champagne

Land Beer, Loudoun Grown

by Hugh Kenny, PEC Multimedia Specialist

“Beer is an agricultural product. We think a lot of people forget that.” Bonny and John Branding, co-founders of Wheatland Spring Farm and Brewery, pride themselves on making beer that reflects the distinct agricultural region of Virginia’s Piedmont — a concept they call “land beer.”

Wheatland Spring is an “estate brewery,” a concept distinct from the many farm breweries in our area. While farm breweries usually rely on commodity ingredients in their beers, Wheatland Spring sets itself apart by growing much of its own grain on-site, cultivating barley and wheat varieties specifically adapted to Virginia’s climate and using other local ingredients when that’s not possible.

The idea of “land beer” was inspired by the Brandings’ time living in Europe, where they visited breweries that have been growing grain and developing their signature styles for centuries across the countrysides of Germany and France. They were inspired by how connected these beers and their brewers were to local agriculture and growing conditions; they felt they could truly grasp a sense of place through the beer.

Back in the United States, Bonny and John

set out to create a similar experience here in Loudoun County. Crucially, though, they didn’t aspire to replicate the beers they had enjoyed in Europe, but rather to create a local tradition of beer that tastes like the agriculture of our region. “We want to connect people with farmland through food and beverage.”

The results speak for themselves. The beer is delicious. From their signature Farmhouse Ale to a variety of IPAs, each of their beers is well-balanced, crisp and original. There truly is something for everybody.

When you start to get a little hungry after a beer or two, Wheatland Spring offers a menu of classic brewery food (think pretzels, sandwiches and burgers); they also frequently host other food vendors on weekends throughout the year. They host movie nights on Fridays and often have live music and other fun events.

Looking toward the future, Bonny and John hope Wheatland Spring can serve as a platform for the local agricultural community and an example of regenerative agriculture in the beer world. “We think community matters. We think small farms matter. We think healthy food matters. We think integrity matters. We think regional identity matters. We think all these things are important, not just for us, but for our kids and our kids’ kids.”



Photo by Stacey Carlberg

VINEYARDS

Loudoun County, Virginia: DC's Wine Country®

offers exceptional culinary experiences, from award-winning wineries to farm-to-table dining, artisan sweets and more. Set against a backdrop of rolling vineyards, scenic vistas and charming small towns, Loudoun is the perfect destination for agrarian enthusiasts. Request your **FREE** copy of the **Loudoun County Official Visitors Guide** at **VisitLoudoun.org**.

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

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info@8chainsnorth.com
www.8chainsnorth.com

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(571) 367-4760
information@50westvineyards.com
www.50westvineyards.com

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Hillsboro

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info@868estatevineyards.com
www.868estatevineyards.com

The Barns at Hamilton Station

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(540) 751-9511
info@thebarnsathamiltonstation.com
www.thebarnsathamiltonstation.com

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(540) 454-2505
www.bluewallcider.com

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www.canavineyards.com

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DeSouza Family
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www.casanelvineyards.com

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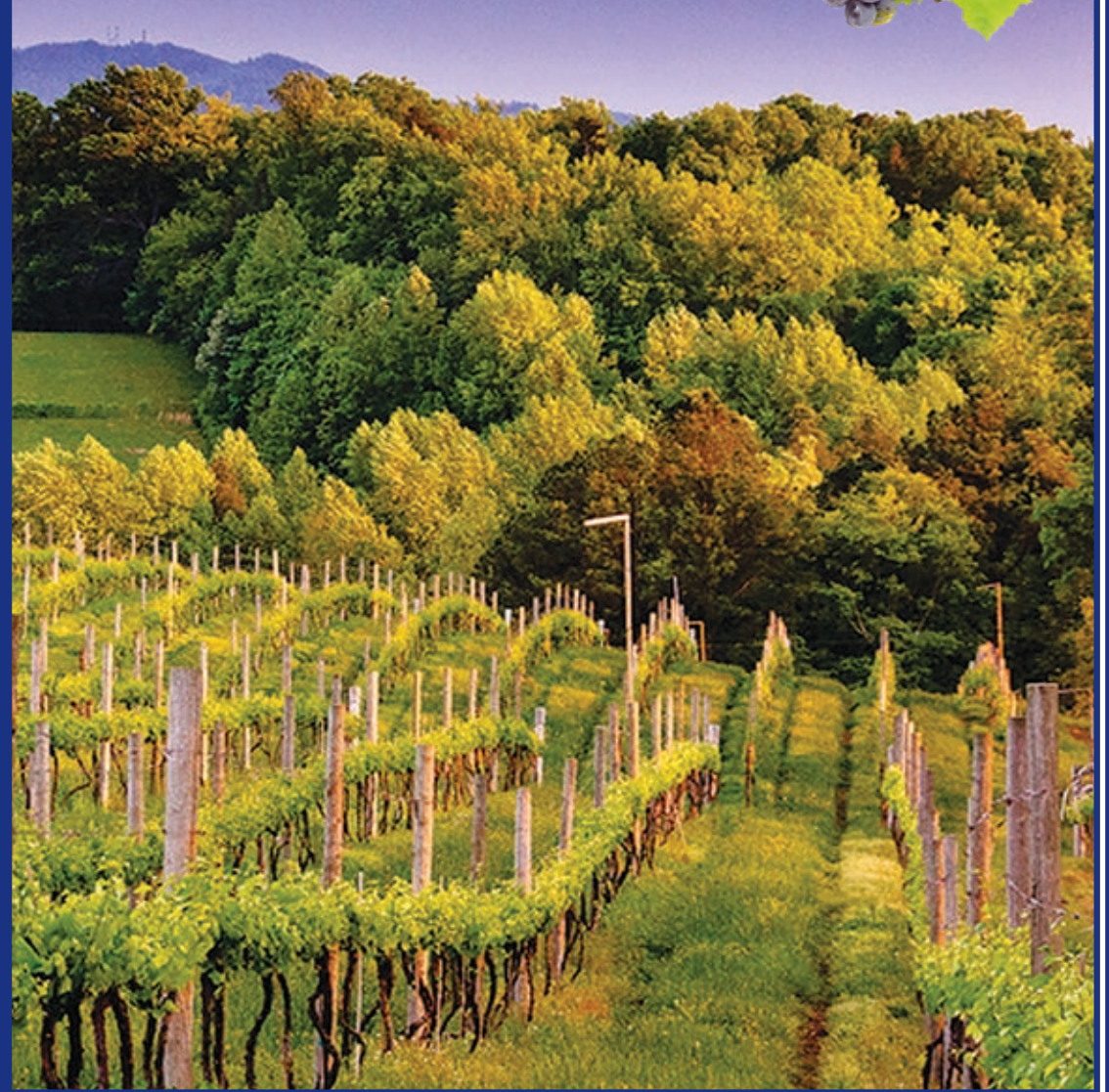
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Photo by David Anhold



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www.eagletreevineyards.com

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www.fabbioliwines.com

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www.farmdevine.com

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(703) 722-2124
www.fleetwoodfarmwinery.com

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Eric & Deborah Hauck
(703) 737-3935
info@hiddenbrookwinery.com
www.hiddenbrookwinery.com

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winery@hiddencroftvineyards.com
www.hiddencroftvineyards.com

Hillsborough Winery, Brewery & Vineyard

36716 Charles Town Pike
Hillsboro

Kerem & Tolga Baki
(540) 668-6216
tastingroom@hillsboroughwine.com
www.hillsboroughwine.com

Iron Will Winery

38588 Charles Town Pike
Waterford

No onsite tasting room currently;
see website for farmers markets
and events schedule.
(703) 963-0724
fernando@ironwillwinery.com
www.ironwillwinery.com

Kalero Vineyards

36140 Charlestown Pike
Purcellville

(703) 216-9036
www.kalerovineyard.com

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Stephen & Shannon Mackey
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Lew Parker
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www.willowcroftwine.com

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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!



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