

# BUY FRESH BUY LOCAL

FRESH FOODS FROM LOUDOUN COUNTY'S FAMILY FARMS

## FARMS



### 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.



### BARCrot Farm

16087 Hamilton Station Road  
Waterford

(703) 405-7214  
BARCrotfarm@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@catoctincreamery.com  
www.catoctincreamery.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.

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# 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 Halal 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 website 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.

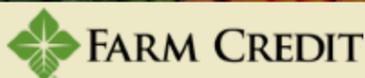
"Our goal in the orchard is to integrate livestock to help us manage the orchard soil and fruit production. We've been running livestock over orchard ground for the last five years to prepare the soil," says Casey. For example, the couple has been planting cover crops and spreading self-sourced manure,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



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purelypiedmont.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@rstarmail.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  
lilysherbarden@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.*

**CSA** 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/LydiaFields  
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@Guirri.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

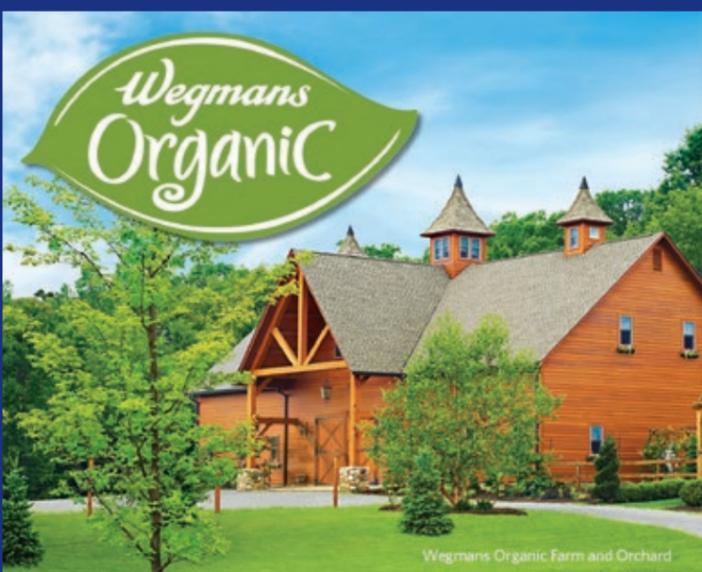
Shared by Casey Gustowarow, Fireside Farm

### 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.



## FARMS



### 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

Photo by Sarah Holway

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](http://farmfireside.com). To enjoy a Fireside pizza, follow their social media or visit their website for upcoming events and pop-ups.

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GARDEN FOUNDATION  
WWW.OSGF.ORG

Photo by Camden Littleton

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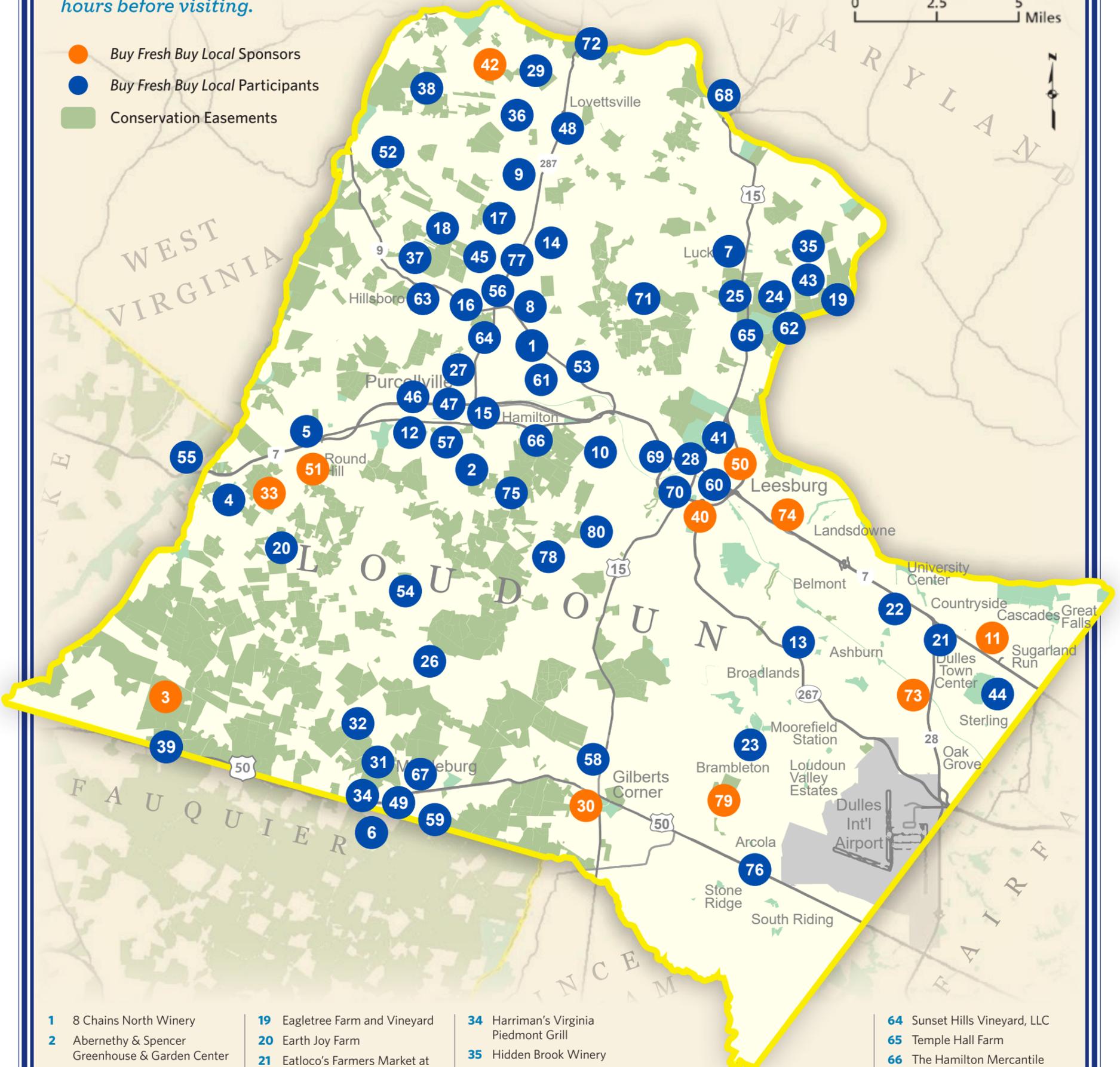
# Loudoun County



Please check with farms for hours before visiting.

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

0 2.5 5 Miles



- |   |  |   |  |   |
|---|--|---|--|---|
| <ul style="list-style-type: none"> <li>1 8 Chains North Winery</li> <li>2 Abernethy &amp; Spencer Greenhouse &amp; Garden Center</li> <li>3 <b>Ayrshire Farm</b></li> <li>4 Bluemont Vineyard</li> <li>5 Bogati Bodega and Winery</li> <li>6 Boxwood Estate Winery</li> <li>7 Brossman's Farm Stand</li> <li>8 Butterfly Hill Farm Store</li> <li>9 Cannabreeze Hemp Farm</li> <li>10 Casanel Vineyards</li> <li>11 <b>Cascades Farmers Market</b></li> <li>12 Catoctin Creek Distilling Company</li> <li>13 Clydes at Willow Creek Farm</li> <li>14 Corcoran Vineyards &amp; Cider</li> <li>15 Crooked Run Orchard</li> <li>16 Crushed Cellars Winery</li> <li>17 Dapple Farm</li> <li>18 Doukenie Winery</li> </ul> | <ul style="list-style-type: none"> <li>19 Eagletree Farm and Vineyard</li> <li>20 Earth Joy Farm</li> <li>21 Eatloco's Farmers Market at Ashbrook</li> <li>22 Eatloco's Farmers Market at Brambleton</li> <li>23 Eatloco's Open Air Market at Dulles Town Center</li> <li>24 Fabboli Cellars</li> <li>25 Farmer John's Fruit and Vegetable Market</li> <li>26 Fields of Athenry Farm</li> <li>27 Fields of Flowers</li> <li>28 Fire Works Pizza</li> <li>29 Georges Mill Farm Artisan Cheese, LLC</li> <li>30 <b>Gilberts Corner Farmers Market</b></li> <li>31 Gold Cup Wine Bar</li> <li>32 Goodstone Inn &amp; Restaurant</li> <li>33 <b>Great Country Farms LLC</b></li> </ul> | <ul style="list-style-type: none"> <li>34 Harriman's Virginia Piedmont Grill</li> <li>35 Hidden Brook Winery</li> <li>36 Hiddencroft Vineyards</li> <li>37 Hillsborough Vineyards</li> <li>38 Homestead 1870 Farm</li> <li>39 Hunters Head Tavern</li> <li>40 <b>Leesburg Farmers Market</b></li> <li>41 Lightfoot Restaurant</li> <li>42 <b>Long Stone Farm</b></li> <li>43 Lost Creek Vineyards &amp; Winery</li> <li>44 Loudoun Heritage Farm Museum</li> <li>45 Lydia's Fields at Wheatland</li> <li>46 Magnolias at the Mill</li> <li>47 Market Burger</li> <li>48 Market Table Bistro</li> <li>49 Middleburg Community Farmers Market</li> <li>50 <b>Mom's Apple Pie</b></li> </ul> | <ul style="list-style-type: none"> <li>51 <b>Mom's Apple Pie</b></li> <li>52 Notaviva Vineyards</li> <li>53 Paige's Pit Stop - Produce</li> <li>54 Philomont General Store</li> <li>55 Pine Grove Restaurant</li> <li>56 Potomac Vegetable Farms</li> <li>57 Purcellville Farmers Market</li> <li>58 Quattro Goomba's Winery &amp; Brewery</li> <li>59 Side Saddle Cafe</li> <li>60 South Street Under Deli &amp; Bakery</li> <li>61 Spring House Farm</li> <li>62 Sprouting Roots Farm</li> <li>63 Stoneybrook Organic Farm and Market</li> </ul> | <ul style="list-style-type: none"> <li>64 Sunset Hills Vineyard, LLC</li> <li>65 Temple Hall Farm</li> <li>66 The Hamilton Mercantile</li> <li>67 The Red Fox Inn &amp; Tavern</li> <li>68 The Restaurant at Patowmack Farm</li> <li>69 The Wine Kitchen</li> <li>70 Tuscarora Mill</li> <li>71 Village Winery &amp; Farm Market</li> <li>72 Weatherlea Farm &amp; Vineyard</li> <li>73 <b>Wegmans Dulles</b></li> <li>74 <b>Wegmans Leesburg</b></li> <li>75 Wegmeyer Farms</li> <li>76 Wellness Connection Farmers Market</li> <li>77 Wheatland Spring Farm Brewery</li> <li>78 Willowcroft Farm Vineyards</li> <li>79 <b>Willowsford Farm</b></li> <li>80 Zephaniah Farm Vineyard</li> </ul> |
|---|--|---|--|---|

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](mailto:bfbf@pecva.org).

# FARMSTANDS



**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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WWW.FINESTBUTCHER.COM  
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, Tricking 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.*



Photo by Hugh Kenny



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



NEWS FROM PEC

# Partnering with farmers to bring back grassland birds

**N**ative 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.



Photo by Jacob Gilley

## 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.

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:

## 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



Photo by David Anhold

THIS GUIDE IS A PUBLICATION OF THE **Piedmont Environmental Council**

**W**ith 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](http://pecva.org).



Become a member: [www.pecva.org](http://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)

“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

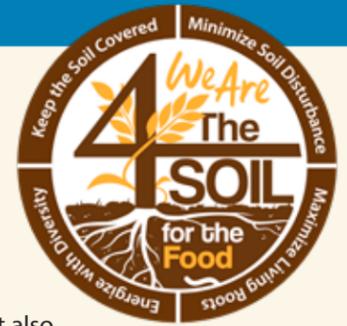
## Learn More

Visit [vagrasslandbirds.org/incentives](http://vagrasslandbirds.org/incentives) for more resources.

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

A team member will then schedule a site visit.

NEWS FROM PEC



# Soil is a living and life-giving force

**H**ealthy 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](http://www.4thesoil.org/take-the-pledge)



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

**A**t the intersection of U.S. Routes 15 and 50 in Loudoun County lies PEC's Community Farm at Roundabout Meadows. It's an 8-acre, volunteer-fueled, crop-based agricultural initiative PEC launched in 2019 to improve local access to fresh, healthy produce for those in need, while also creating community connections to farming and land conservation.

### Meeting local needs

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

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

### Conserving land at risk

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

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

### Uniting people and nature

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



School day at the Community Farm. Photo by Mitchell Pittman

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



Photo by Hugh Kenny



Photo by Sophia Chapin

To learn more and sign up to volunteer, visit [pecva.org/farm](http://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.

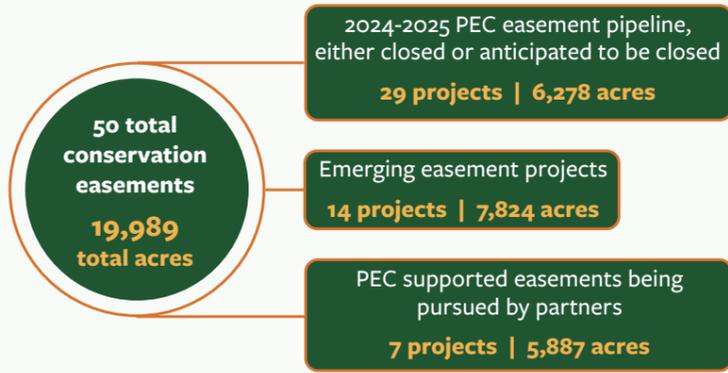


## Land Conservation & Habitat Restoration

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.



### 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.



### 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.



### 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/](http://www.pecva.org/about-us/properties/gilberts-corner/community-farm/)

**Town of Leesburg Community Garden Plots**  
[www.leesburgva.gov/departments/parks-recreation/programs/community-garden-plots](http://www.leesburgva.gov/departments/parks-recreation/programs/community-garden-plots)

**Loudoun Heritage Farm Museum Community Garden**  
[heritagefarmmuseum.org/gardens](http://heritagefarmmuseum.org/gardens)

**Round Hill Community Garden**  
[www.roundhillva.gov/round-hill-outdoors-committee/round-hill-community-garden](http://www.roundhillva.gov/round-hill-outdoors-committee/round-hill-community-garden)



Photo courtesy Loudoun Hunger Relief



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:



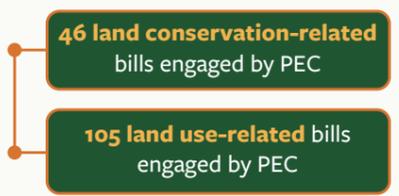
### PEC’s Data Center Campaign

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.



## FARM BREWERIES, DISTILLERIES & CIDERIES

### Catoctin Creek Distilling Company

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

### Crooked Run Fermentation

22455 Davis Dr. Suite #120  
Sterling  
(571) 375-2652  
www.crookedrunfermentation.com

### Dirt Farm Brewing

18701 Foggy Bottom Road  
Bluemont  
(540) 554-2337  
info@dirtfarmbrewing.com  
www.dirtfarmbrewing.com  
FB/Instagram @dirtfarmbrewing

### Harvest Gap Brewery

15485 Purcellville Road  
Purcellville  
(703) 431-5696  
www.harvestgap.com

### Henway Hard Cider

18780 Foggy Bottom Road  
Bluemont  
(540) 554-8439  
www.henwayhardcider.com

### Mount Defiance Cidery & Distillery

495 E. Washington Street  
Middleburg  
(540) 883-3176  
www.mtdefiance.com

### Wheatland Spring Farm Brewery

38506 John Wolford Road  
Waterford  
(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*

SNAP

### 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.*

SNAP

### 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



### 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

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

Interested in becoming a sponsor?

Contact [bfbl@pecva.org](mailto:bfbl@pecva.org) for more information.



## 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](http://pathforyou.org) or follow us on social media at [@pathforyou](https://www.instagram.com/pathforyou).



Photo by Peter Hujik



Photo by Cinderella and Champagne

## Piedmont Farm Tours & Festivals 2025

Visit [www.pecva.org/events](http://www.pecva.org/events) for more information on regional events throughout the year!

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

\* check websites for 2026 dates

## 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](http://VisitLoudoun.org).

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

Photo by David Anhold



### 8 Chains North Winery

38593 Daymont Lane  
Waterford

Ben Renshaw  
(571) 439-2255  
info@8chainsnorth.com  
www.8chainsnorth.com

### 50 West Vineyards

39060 John Mosby Highway  
Middleburg

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

### 868 Estate Vineyards

14001 Harpers Ferry Rd  
Hillsboro

(540) 668-7008  
info@868estatevineyards.com  
www.868estatevineyards.com

### The Barns at Hamilton Station

16804 Hamilton Station Road  
Hamilton

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

### Blue Wall Cider & Wine

40614 Charles Town Pike  
Paeonian Springs

(540) 454-2505  
www.bluewallcider.com

### Bluemont Vineyard

18755 Foggy Bottom Road  
Bluemont

(540) 554-8439  
contact@bluemontvineyard.com  
www.bluemontvineyard.com

### Bogati Bodega & Winery

35246 Harry Byrd Hwy #190  
Round Hill

Della & James Bogaty  
(540) 338-1144  
www.bogatibodega.com

### Boxwood Winery Estate

2042 Burrland Lane  
Middleburg

(540) 687-8778  
contact@boxwoodwinery.com  
www.boxwoodwinery.com

### Canavine Vineyards and Winery

38600 Little River Tpke  
Middleburg

(703) 348-2458  
www.canavineyards.com

### Casanel Vineyards & Winery

17956 Canby Road  
Leesburg

DeSouza Family  
(540) 751-1776  
info@casanelvineyards.com  
www.casanelvineyards.com

### Chrysalis Vineyards

39025 Little River Tpke  
Middleburg

(540) 687-8222  
www.chrysaliswine.com

### Corcoran Vineyards & Cider

14635 Corkys Farm Lane  
Waterford

Lori Corcoran  
(540) 882-9073  
lori@corcoranvineyards.com  
www.corcorancider.com

### Crushed Cellars Winery

37938 Charles Town Pike  
Purcellville

Bob Kalok  
(571) 374-9463  
info@crushedcellars.com  
www.crushedcellars.com

### Domaine Fortier

13235 Milltown Rd  
Lovettsville

(703) 870-1225  
www.domainefortier.com

### Doukenie Winery

14727 Mountain Road  
Purcellville

George & Nicki Bazaco  
(540) 668-6464  
info@DoukenieWinery.com  
www.doukeniewinery.com

### Eagletree Farm & Vineyard

15126 Harrison Hill Lane  
Leesburg

Jeff Judge and Lori McKeever  
(703) 851-0699  
lorimckeever@gmail.com  
www.eagletreevineyards.com

### Fabbioli Cellars

15669 Limestone School Road  
Leesburg

Doug Fabbioli & Colleen Berg  
(703) 771-1197  
info@fabbioliwines.com  
www.fabbioliwines.com

### Farm de Vine

15960 Short Hill Road  
Hillsboro

(703) 338-9840  
www.farmdevine.com

### Fleetwood Farm Winery

23075 Evergreen Mills Rd.  
Leesburg, VA 20175

(703) 722-2124  
www.fleetwoodfarmwinery.com

### Hidden Brook Winery

43301 Spinks Ferry Road  
Leesburg

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

### Hiddencroft Vineyards

12202 Axline Road  
Lovettsville

Clyde & Terry Housel  
(540) 535-5367  
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

### Notaviva Farm Brewery & Winery

13274 Sagle Road  
Hillsboro

Stephen & Shannon Mackey  
(540) 668-6756  
info@notavivavineyards.com  
www.notavivavineyards.com

### Quattro Goomba's Winery & Craft Brewery

22860 James Monroe Hwy  
Aldie

Jay DeCianno & David Camden  
(703) 327-6052  
info@quattrogoombas.com  
www.quattrogoombas.com

### Sunset Hills Vineyard LLC

38295 Freemont Overlook Lane  
Purcellville

Diane & Mike Canney  
(540) 882-4560  
information@sunsethillsvineyard.com  
www.sunsethillsvineyard.com

### Two Twisted Posts Winery

12944 Harpers Ferry Road  
Purcellville

(540) 668-6540  
www.twotwistedposts.com

### Village Winery and Orchards

40405 Browns Lane  
Waterford

Kent & Karen Marrs  
(540) 882-3780  
info@villagewineryandvineyards.com  
www.villagewineryandvineyards.com

### The Vineyards & Winery at Lost Creek

43285 Spinks Ferry Road  
Leesburg

Aimee & Todd Henkle  
(703) 443-9836  
conciierge@lostcreekwinery.com  
www.lostcreekwinery.com

### Willowcroft Farm Vineyards

38906 Mount Gilead Road  
Leesburg

Lew Parker  
(703) 777-8161  
info@willowcroftwine.com  
www.willowcroftwine.com

### Zephaniah Farm Vineyard

19381 Dunlop Mill Road  
Leesburg

Bill Hatch & Bonnie Archer  
(703) 431-1994  
bonnie@zephwine.com  
www.zephwine.com



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You'll find us on our farm in the rolling hills of Louisa County, Virginia. You'll find our network of small farm seed growers throughout the U.S.  
[www.SouthernExposure.com](http://www.SouthernExposure.com)  
heirloom organic non-GMO

## GROCERS

### Bluemont General Store

33715 Snickersville Turnpike  
Bluemont  
(540) 554-2054  
www.bluemontstore.com

### The Hamilton Mercantile

341 East Colonial Hwy  
Hamilton  
(540) 338-7080  
www.hamiltonmercantile.com

### Hill High Marketplace

35246 Leesburg Pike  
Round Hill  
(540) 338-9340  
www.hill-high.com

### LIVWELL Organic Market

305 E. Market Street  
Leesburg  
(703) 443-6632  
www.livwellorganicmarket.com

### Loudounberry Farm & Garden

14917 James Monroe Hwy  
Leesburg  
(703) 772-8104  
www.loudounberry.com

### Lovettsville Cooperative Market

11 Town Center Drive, Suite 150  
Lovettsville  
(540) 579-8070  
info@lovettsvillemarket.coop  
www.lovettsvillemarket.coop

### Mom's Apple Pie

220 Loudoun Street SE  
Leesburg  
(703) 771-8590  
mom@momsapplepieco.com  
www.momsapplepieco.com

### Mom's Apple Pie Hill High

35246 Harry Byrd Hwy, Suite 120  
Round Hill  
(540) 339-1800  
mom@momsapplepieco.com  
www.momsapplepieco.com

### Philomont General Store

36550 Philomont Road  
Philomont  
(540) 338-5792  
info@philomontgeneralstore.com  
www.philomontgeneral.com

### Round Hill Local Grocery

19 Main Street  
Round Hill  
(540) 441.7474  
www.roundhilllocalgrocery.com

### Waterford Corner Store

40183 Main St.  
Waterford  
(202) 320-4996  
www.thecornerstoreva.com

### Wegmans Dulles

45131 Columbia Place  
Sterling  
(703) 421-2400  
www.wegmans.com

### Wegmans Leesburg

101 Crosstrail Blvd, SE  
Leesburg  
(703) 669-2044  
www.wegmans.com



## RESTAURANTS/CATERERS

### Between the Hills Kitchen

24 E Broad Way  
Lovettsville  
(703) 798-7999  
info@betweenthehillsevents.com  
@betweenthehillsevents  
www.betweenthehillsevents.com

### Buford's Biscuits

7 W. Market Street  
Leesburg  
(703) 687-7699  
www.bufordsbiscuits.com

### Clydes at Willow Creek Farm

42920 Broadlands Boulevard  
Broadlands  
(571) 209-1200  
www.clydes.com/willow-creek-farm

### Eagletree Winery & Restaurant

15100 Harris Hill Lane  
Leesburg  
(703) 851-0699  
www.eagletreevineyards.com

### Farm Belly Catering

Lovettsville  
(978) 559-1749  
ContactUs@farm-belly.com  
www.farm-belly.com

### Fireside Farm Pizza

Waterford  
www.Farmfireside.com  
@farmfireside

### Fire Works Pizza

201 Harrison St. SE  
Leesburg  
(703) 779-8400  
contact-leesburg@fireworkspizza.com  
www.fireworkspizza.com

### Gold Cup Wine Bar

500 North Pendleton Street  
Middleburg  
(866) 888-5124  
www.salamanderresort.com/  
dine/goldcup-wine-bar

### Goodstone Inn Restaurant

36205 Snake Hill Road  
Middleburg  
(540) 687-3333  
information@goodstone.com  
www.goodstone.com

### Harriman's Virginia Piedmont Grill

500 North Pendleton Street  
Middleburg  
(540) 326-4070  
www.harrimansgrill.com

### Lightfoot Restaurant

11 N King Street  
Leesburg  
(703) 771-2233  
www.lightfootrestaurant.com

### Hunter's Head Tavern

9048 John S. Mosby Hwy  
Upperville  
(540) 592-9020  
info@huntersheadtavern.com  
www.huntersheadtavern.com

### J & J Pizza

2245 Davis Drive  
Sterling  
(571) 313-0226  
www.jandj pizzadm.com/sterling

### Little River Bakehouse

39025 John Mosby Hwy  
(The Ag District)  
Middleburg  
www.theagdistrict.com/  
little-river-bake-house

### Magnolias at the Mill

198 N 21st St  
Purcellville  
(540) 338-9800  
magnolias@magnoliasmill.com  
www.magnoliasmill.com

### Market Burger

145 West Main Street  
Purcellville  
(540) 751-1145  
eat@marketburger.net  
www.marketburger.net

### Market Table Bistro

13 East Broad Way  
Lovettsville  
(540) 822-3008  
info@marketablebistro.com  
www.marketablebistro.com

### Pine Grove Restaurant

574 Pine Grove Road  
Bluemont  
(540) 554-8126  
pinegroverest@yahoo.com  
facebook.com/PineGroveRest

### Polished Foxx Catering

Leesburg  
(571) 577-8825  
thepolishedfoxx.com

### The Red Fox Inn and Tavern

2 East Washington Street  
Middleburg  
(540) 687-6301  
inn@redfox.com  
www.redfox.com

### The Restaurant at Patowmack Farm

42461 Lovettsville Road  
Lovettsville  
(540) 822-9017  
info@patowmackfarm.com  
www.patowmackfarm.com

### Savoir Fare Limited Catering

1 West Loudoun Street  
Round Hill  
(540) 338-8300  
info@savoirfarelimited.com  
www.savoirfarelimited.com

### Side Saddle Bistro

7 W. Washington Street  
Middleburg  
(703) 300-5765  
FOA@fieldsofathenryfarm.com  
www.fieldsofathenryfarm.com

### South Street Under

203 Harrison Street SE  
(Below Tuscarora Mill)  
Leesburg  
(703) 771-9610  
www.southstreetunder.com

### Tuscarora Mill

203 Harrison St. SE  
Leesburg  
(703) 771-9300  
www.tuskies.com

### The Wine Kitchen

7 S. King Street  
Leesburg  
(703) 777-9463  
www.thewinekitchen.com

## VALUE-ADDED PRODUCTS

### Aromatic Spice Blends LLC

43671 Trade Center Place, Suite 166  
Sterling

Deepa Patke  
(703) 477-6865  
admin@aromaticspiceblends.com  
www.aromaticspiceblends.com  
@aromaticspiceblends

Sells online and at local farmers markets.

*Organic, small batch spice blends made in a gluten-free kitchen.*

### Harvest Symphony

Ashburn  
Bud & Beth Harris  
info@harvestsymphony.com  
www.harvestsymphony.com  
facebook.com/harvestsymphony

Sells online and at local farmers markets.

*Artisan bakery using local ingredients.*

### Locksley Farmstead Cheese

39025 John Mosby Hwy  
Middleburg  
(540) 687-8222 x 215  
www.theagdistrict.com/  
locksley-farmstead-cheese-co

Available online and at the Ag District Center.

*A variety of artisanal cheeses from dairy cows raised at The Ag District, a 412-acre sustainable working farm in the heart of the Bull Run Mountains in western Loudoun County.*

### Meadowview Farmstead

18085 Sands Road  
Purcellville

(540) 751-8121  
contact@meadowviewfarmstead.com  
www.meadowviewfarmstead.com

Order online.

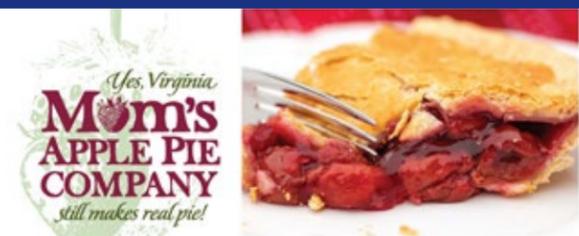
*Farm-based herbal apothecary products for health, culinary, personal care, cleaning supplies and pet care.*

### Mom's Apple Pie

220 Loudoun Street SE  
Leesburg

*Mom's at Hill High*  
35246 Leesburg Pike  
Round Hill  
(703) 771-8590  
mom@momsapplepieco.com  
www.momsapplepieco.com

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MOM'S APPLE PIE BAKERY

220 Loudoun St SE  
Leesburg, VA 20175  
703.771.8590

MOM'S APPLE PIE HILL HIGH

35246 Leesburg Pike, Suite 120  
Round Hill, VA 20141  
540.338.1800

MomsApplePieCo.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!



Photo by Hugh Kenny

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