

SOUTH CENTRÉ CORRIDORS

BUY FRESH BUY LOCAL

WWW.BUYLOCALVIRGINIA.ORG

2015 Food Guide

Your Local Guide To The Local Foods & Farms In The Region

About The South Centré Corridors Buy Fresh Buy Local Produce Guide

Welcome to the South Centre Corridors Buy Fresh Buy Local Chapter's local produce guide. This is a regional effort of South Centre Corridors Resource Conservation & Development (RC&D) Council and our partners to connect consumers in our communities to the freshest and most delicious locally grown produce and products available.

BUY FRESH BUY LOCAL opens new markets for family farmers by educating consumers about the benefits of eating locally, as well as supporting the local farms and producers throughout the region.



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Participating Localities

- Charles City
- Chesterfield
- Dinwiddie
- Emporia
- Greensville
- Hopewell
- Petersburg
- Prince George
- Southampton
- Surry
- Sussex



BuyLocalVirginia.org



Join Us on Facebook
Buy Fresh Buy Local South Centre Corridors

WHY BUY LOCAL?



Support Local Family Farms

With each local food purchase, you ensure that more of your money spent on food goes to the farmer.

Health & Nutritional Benefits

Knowing where your food comes from and how it is grown or raised enables you to choose safe food from farmers.

Protect The Environment

Local food does not have to travel far. This reduces carbon dioxide emissions and packing materials.

Strengthen Your Local Economy

Buying local food keeps your dollars circulating in your community

Get Exceptional Taste And Freshness

Local food is fresher and tastes better than food shipped long distances from other states or countries. Local farmers can offer produce varieties bred for taste and freshness rather than for shipping and long shelf life.

	VIRGINIA FRUIT AND VEGETABLE AVAILABILITY CALENDAR											
	JAN	FEB	MAR	APR	MAY	JUNE	JULY	AUG	SEPT	OCT	NOV	DEC
APPLES												
ASIAN PEARS												
ASPARAGUS												
BEETS												
BLACKBERRIES												
BLUEBERRIES												
BROCCOLI												
CABBAGE												
CANTALOUPE												
CUCUMBERS												
EGGPLANT												
GRAPES												
GREEN BEANS												
GREENS/SPINACH												
HERBS												
NECTARINES												
ONIONS												
PEACHES												
PEPPERS												
POTATOES												
PUMPKINS												
RASPBERRIES												
SQUASH												
STRAWBERRIES												
SWEET CORN												
SWEET POTATOES												
TOMATOES												
WATERMELONS												

Virginia Department of Agriculture and Consumer Services

We are currently looking for **RESTAURANT OWNERS** and chefs for next years guide. **Do you use fresh local food?** Let us know and get listed.

Complete the Market Producer Guide and drop in the mail

Send an Email to **SouthCenterBuyFreshBuyLocal@gmail.com**

Private Message us on Facebook at Buy Fresh Buy Local South Centré Corridors

You will be contacted for additional information by one of our representatives.

FARMERS MARKETS

CHESTERFIELD

Boulevard Flower Gardens

Teresa Peckens
2100 Ruffin Mill Road
South Chesterfield, VA 23834

804.526.4000

farmmarket@boulevardflowergardens.com
www.boulevardflowergardens.com

Market- April – Oct, Summer Schedule on Facebook & Winter Market Nov – March, every Saturday 10-2 pm

Seasonal produce, eggs, beef, homemade sausage, Brunswick stew, goats milk products, local honey, fresh bread, herbs, crafts, and more.

Brandermill Green Market

Jennifer Strader
4900 Market Square Lane
Midlothian, VA 23112
804.744.1035 X 104

www.brandermill.com

Market is open from May 3-Oct. 25 25, every Saturday from 9am- 12 noon.

Seasonal produce, grass-fed beef, free-range poultry, eggs, home baked goods, sausage products, pet treats, goats milk, soap and more.

Chester Farmers Market

Nicole Jordan
Chester Village Green

804.337.1317

Njordan236@aol.com

Saturday mornings

Chesterfield County Farmers Market

Debbie Koller
Mimms Loop in the Chesterfield County Government Complex

804.751.4401

debkoller100@gmail.com

Market is open from May 21 - Sept 10, every Wednesday from 3 pm - 6 pm.

Seasonal produce, eggs, herbs, kettle corn, goats milk products, jewelry, crafts, breads and more.

Chesterfield Berry Farm & Market

Shannon Magnuson
4800 Market Square Lane
Midlothian, VA 23112

804.739.2404

www.chesterfieldberryfarm.com
chesterfieldberry@gmail.com

Market is open all year, daily from 9 am- 7 pm.

Seasonal produce, locally grown produce, honey, pumpkins, strawberries, blackberries, free range eggs, grassfed beef, jams, dressings and more.

Huguenot Robious Farmers Market

Bonnie Pega
2051 Huguenot Road
Richmond, VA 23235

804.320.1317

www.greatbiggreenhouse.com
bonnie@greatbiggreenhouse.com

Market open from the first Thursday in April through the last Thursday in October, with an indoor winter market on Saturdays in January and February.

Seasonal fruits and vegetables, local honey, pasture raised beef, pork sausages, Brunswick stew, free range eggs, prepared foods, baked goods and crafts from local artisans.

Midlothian Mines Farmers Market

Karen Atkinson
13301 N. Woolridge Road
Midlothian, VA 23112

804.814.2373

info@growrva.com

Saturdays 2pm-4pm

Woods United Methodist Church Farmers Market

Marian Thurston
7200 Hickory Road
South Chesterfield, VA 23803

804.590.1695

Market is open from June 7-Sept. 27, every Saturday from 8:30 am - 12 noon. Seasonal produce, eggs, crafts, herbs and plants.

FARMERS MARKETS

DINWIDDIE

All Good Things Farm Market

Susan Buyalos
22902 Cox Road
North Dinwiddie, VA 23803

804.732.0247

Sells on farm, call for more information.

Specializes in locally grown fruits and vegetables: variety of strawberries, lettuce, greens, turnips, collards, cabbage, broccoli, spring onions, tomatoes, squash, cucumbers, melons and pumpkins.

McKenney Farmers Market

Kristen Beekwilder
10402 Doyle Boulevard
McKenney, VA 23872

804.478.4621

mckenneyfarmersmarket@gmail.com

Market is open from April 24 – ends in Oct., every Friday from 3pm-6pm.

Open air market.

EMPORIA

City of Emporia Farmers Market

Jan Harrell
107 South Main Street
Emporia, VA 23847

434.634.3332

jharrell@ci.emporia.va.us

Market is open year round, Mon-Sat from 6 am- 7 pm.

Open air market.

HOPEWELL

The Hopewell Farmers Market Mingle

Melissa Thoner, Market Manager
E. Broadway Street and Rt. 10

804.305.3275

thonerm01@gmail.com

Open every Saturday 2 pm-5 pm from May-Aug Fall Schedule: Sept. 19th, Oct. 23rd, Nov. 21st 12 pm- 3 pm

PETERSBURG

Petersburg Farmers Market

Rolen Moyer
Under MLK Bridge
Petersburg, VA 23803

804.733.2352

rmoyer@gmail.com

Market is open from May- Oct, every Saturday from 7 am - 12 noon

Locally-grown vegetables, fruit, flowers, herbs, potted plants, ornamentals and fresh baked goods.

PRINCE GEORGE

Prince George County Farmers Market

Kirsten Cherry
6380 Scott Memorial Park Drive
Prince George, VA 23875

804.722.8777

www.princegeorgecountyva.gov/farmersmarket
farmersmarket@princegeorgecountyva.gov

Market is open from May 10 - Oct 11, every Saturday from 8 am - 12 noon.

Seasonal produce, honey, herbs, plants, flower bulbs, baked items, soaps and flower arrangements.

SOUTHAMPTON

Franklin Farmers Market

Dan Howe
210 South Main Street
Franklin, VA 23851

757.562.6900

Facebook: Franklin Farmers' Market
www.downtownfranklinva.org
downtownfranklin@beldar.com

Market is open Mon - Fri, 9 am - 2 pm, and Sat from 9 am - 1 pm.

Find a variety of fresh garden produce, fruits, plants and flowers, homemade baked and canned goods, seasonal seafood and more.

FARMERS MARKETS (CONT.)

Ivor Farmers Market

Donna Degroat
8294 Main St.
Ivor, VA
757.377.2412

Market is open Tuesday-Saturday
9am-1pm

Local honey, specialty sauces, fresh eggs, a large variety of seasonal veggies, crafts, homemade soaps and other delights

Southeast Virginia Farmers Market

Mike Marks
24540 Agripark Drive
Courtland, VA 23837

757.653.0728

Market is open from June - Sept. Produce auctions held every Thursday at 6:30pm.

Wholesale produce only.

SURRY

Surry Community Farmers Market

Chris Anderson
12099 Rolfe Highway
Surry, VA 23883

757.294.3104

Facebook: Surry Community Farmers Market

Market is open April 18th each Saturday
9am – 12 noon.

Berries, veggies, fruit, peanuts, eggs, fresh chicken, pork, beef, fish, crab, oysters, hot food, baked goods, canned goods, breakfast, soaps, alpaca fiber, herbs

The Surry Farmers Market

Ervin Jones
45 School Street
Surry, VA 23883

757.294.5271

www.surrycountyva.gov
ejones@surrycountyva.gov
pbernsausen@surrycountyva.gov

Market is open on Fridays, 4pm-7pm,
May 1- Nov 20. Visit website for weekly updates.

Locally grown seasonal produce, meats eggs, honey, baked goods and more.

SUSSEX

Wakefield Farmers Market

Joan Drewry
100 Wilson Avenue
Wakefield, VA 23888

804.899.6005

www.wakefieldfoundation.com
Facebook: Wakefield Foundation
wakefieldfoundation@hotmail.com

Market is open from May 10 - Oct 25,
every Saturday from 8 am- 12 noon.

Seasonal produce, strawberries, blueberries, blackberries, raspberries, local honey, free-range eggs, USDA certified non-GMO beef and pork

Waverly Farmers Market

Carolyn Cooper Wright
201 Hunter Street
Waverly, VA 23890

804.571.0936

www.waverlyfarmersmarket.org

Market is open from May 10-Nov. 1,
every Saturday 9am – 1:30pm

Seasonal produce, honey, eggs
homemade jams pickles and breads

FARMS & PRODUCERS

CHARLES CITY

Amy's Garden

Amy Hicks

804.896.6446
amysorganicgarden.com
Facebook: Amy's Garden

Sells at local farmers markets. USDA certified organic family farm growing organic produce and cut flowers.

Barry's Berries

Barry Fitzgerald
8200 West Cool Hill Road
Providence Forge, VA 23140

804.960.7357

www.jansjamsinc.com

You pick blueberries, blackberries, cherries & fig

Clear View Farm & Ranch Inc.

8080 Kips Creek Dr.
Charles City, VA 23030

Richard Carter

804.363.2336

Robert Steeves

757.810.1740

clearviewfarm@verizon.net
www.clearviewfarmalpacas.com

By Appointment

Annual shearing April 6, 2015
from 8am-2pm

Alpaca farm offering raw fiber for spinning. Yarn available.

Jan's Jams

Jan Fitzgerald
8200 Westcool Hill Road
Providence Forge, VA 23140

804.955.7357

www.jansjamsinc.com

Sells at local farmers markets
30 types of Jams; fresh fruit sustainably grown

Roxbury Farm

Lynn Narrow
8711 Roxbury Road
Charles City, VA 23030

804.712.3660

narrowlynn@gmail.com

Sells at Petersburg Farmers' Market and on-site, April- June, Sept- Oct. Call for updates

Annuals, perennials, herbs and vegetable plants for sale

CHESTERFIELD

Broadfork Farm

Janet Aardema and Dan Gagnon
9501 Deer Range Road
Moseley, VA 23120

804.337.6540

www.broadforkfarm.net
info@broadforkfarm.net

Sells on-site, May-Oct, 9 am- dusk, at farmers markets and through CSA.

Certified naturally grown produce, flowers. In the interest of the health of the eaters and the environment.

Cheesecake is a Lie

Samantha Kennedy

804.898.0819

Samantha.kennedy@verizon.net
www.cheesecakeisalie.com

Sells by appointment and at local farmers markets

Baked goods made with local and organic ingredients

Epic Gardens, LLC

Patricia Stansbury
7800 Epic Road
Bon Air, VA 23235

804.617.6312

www.epicgardens.com
epicgardens@gmail.com

Sells on-site by appointment only, at farmers markets and through CSA.

Seasonal vegetables, CSA includes options for bread, coffee and eggs.



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Join Us on Facebook

Buy Fresh Buy Local South Centre Corridors

FARMS & PRODUCERS

Spring Run Vineyards

Matt & Wendy Houck

804.382.4529

springrunvineyards@yahoo.com

Open Saturdays 1-5pm in the Spring and Fall; Call to confirm

Winery priding ourselves on hand-crafting quality wines by concentrating on hybrid varieties that excel in Virginia's extreme climate and withstand minimal spraying requirements. Also grow blackberries and produce small lots of Blackberry wines.

Swift Creek Berry Farm & Greenhouse

Clyde & Kathy Goode
17210 Genito Road
Moseley, VA 23120

804.739.2037

www.swiftcreekberryfarm.com
cjgoode50@verizon.net

Sells on-site, hours vary.

Blueberries and greenhouse plants.

Virginia Mushroom

Tim Fields
P.O. Box 502
Chesterfield, VA 23832

804.245.4091

vamushroom@gmail.com
www.vamushroom.webs.com

Sells on-site

Local grower of gourmet mushrooms to include oyster mushrooms, shiitake and wine caps

Virginia State University

Michele Olgers

www.agriculture.vsu.edu
Facebook: VSU College of Agriculture

See website for program information and to sign up for announcements.

Various educational programs hosted for the community, farmers and producers

DINWIDDIE

AAH-Lisa's Bread Basket

Alisa Meade
199916 Harris Drive
Sutherland, VA 23885

804.895.2599

Alisa.meade.com

Sells by appointment and at Petersburg Farmers Market

Baked goods, bread, yeast bread, sweet bread, cookies, pies and cakes

Acres of Destiny

Odessa Maxwell
11008 Sapony Church Road
McKenney, VA 23872

443.866.1345

Facebook: Acres of Destiny
acresofdestiny@gmail.com

Sells on-site and at farmers markets. Check website for home delivery info.

Specializes in rabbits, goats, mini cattle and Seasonal produce.

Adams Acres

Todd Adams
29319 Ellington Road
North Dinwiddie, VA 23805

804.732.0696

Facebook: Adams Acres
Produce rta151@aol.com

Sells on-site, hours vary.

Various fruits and vegetables.

The Barnhardt Flower Barn, LLC

Tiffany Barnhardt
13111 Scotts Road
Dewitt, VA 23940

804.691.2950

Facebook: The Barnhardt Flower Barn
thebarnhardtflowerbarn@gmail.com

Sells on-site, Mon., Wed.-Sat.
9am-6pm and Sun. 10am-4pm

Grown on-site annuals, perennials, vegetables and herbs. Unique handcrafted gifts and floral items.

FARMS & PRODUCERS

Bassefield Fainting Goats

Sue Bass Kennedy
24232 Mill Run Road
Stony Creek, VA 23882

804.478.4387

www.freewebs.com/bassefieldfainters
bassefield_fainters@yahoo.com

Sells on-site, by appointment only.

Healthy, gentle goats that "faint."
Great pets, brush removers, livestock.
Many colors, some with blue eyes.

Boulderbrook Farm

Candie Francher
11408 Courthouse Road
Dinwiddie, VA 23841

804.731.6523

Facebook: Boulderbrook Farm
francher35@hughes.net

Sells on-site by appointment.

Farm fresh eggs for eating and fertile hatching eggs. Specializing in geese, ducks and chickens.

Boydton Plank Farm

Steve & Inke Beville
12909 Boydton Plank Road
Dinwiddie, VA 23841

804.720.8168

www.boydtonplankfarm.com
info@boydtonplankfarm.com

Sells by appointment

Naturally grown seasonal produce and fresh brown eggs from free range hens.

Cripple Creek Farm

Charles M. Smith
25106 Elmwood Drive
North Dinwiddie, VA 23803

804.712.1003

Sells at the Petersburg Farmers Market

Produce: greens, corn, cantaloupe, tomatoes, squash, blackberries, blueberries, sweet potatoes, ginseng, Carolina rose

Dolce Vita Farm

Kerry & Shirley Giannotti

804.721.3256

dolcevitafarm@yahoo.com

Sells March-May at the Petersburg Farmers Market

Specializing in pasture fed, USDA inspected, chemical and steroid free beef, pork, lamb, chicken and rainbow trout.

The Garden at Elmwoods Farm

John Smith
25110 Elmwood Drive
North Dinwiddie, VA 23803

804.731.8512

jester01@netscap.com

Sells at Petersburg Farmers Market or by appointment.

All natural vegetables, fruit, baked good and cut flowers

Garden Gate Farm

Cheryl Sherron
18704 Courthouse Road
Dinwiddie, VA 23841

910.650.6216

casherron@yahoo.com

Sells on-site, call for appointment.

A fiber farm specializing in alpaca, sheep and no hair fibers. Also sells homemade jams, eggs and fresh herbs.

Gatewood Farms

Scott & Lynda Ragsdale
16516 Gatewood Road
Dinwiddie, VA 23841

804.469.7685

lynda.ragsdale@gatewoodfarms.net

Sells on-site, call for product availability, special orders and appointment for pick up.

All natural, USDA inspected Piedmontese beef that is leaner/ more tender/ lower in cholesterol and calories, yet higher in Omega-3's and other good fats.

FARMS & PRODUCERS

DINWIDDIE (cont.)

Hummingbird Acres Farm

Elizabeth Gibbs

804.895.0022

hummingbirdacresva@yahoo.com

Call or email for available times to visit the farm.

Pasture raised, hormone & antibiotic free: lamb, pork, poultry, and farm fresh eggs. Sell livestock-Katahdin labs/sheep, registered KuneKune pigs, registered American Guinea Hogs and fertilize hatching chicken eggs.

Mardelian Farm

Cindy Hall
14917 Boydton Plank Road
Dinwiddie, VA 23841

804.536.6860

Facebook: Mardelian Farm
www.mardelianfarm.com
cindy@mardelianfarm.com

Sells on-site by appointment, at farmers markets listed on facebook page, and retail locations website

Specializing in goats' milk skin care products, goat cheese (Summer 2015), heritage chickens and rabbits.

Richlands Dairy

Coley Jones
116 Cox Road
Blackstone, VA 23842

804.469.3478

www.richlandsdairyfarm.webs.com
richlandsdairyfarm@gmail.com

Check website or contact for operation hours or to visit.

Pumpkin patch, Corn Maze, Farm education tours, and milk production for processors.

 Join Us on Facebook
Buy Fresh Buy Local
South Centre Corridors

Southern Comforts

Dale & Kirstin Andrews
11636 Chigger Creek Road
Dinwiddie, VA 23841

804.469.3478

kirstinandrews61@gmail.com

Call for availability, special orders and locations for pick up or delivery.

Specializes in herbs and produce, value added products, salsas, marinades, dry rubs along with artisan home products.

Triple R Ranch Meats, LLC

Rudy Jones
15608 Keelers Mills Road
Dewitt, VA 23840

rjonestopgun1@aol.com

Sells on-site, Mon-Fri 3pm-6pm
Sat-Sun 12 noon-6pm

Locally grown USDA certified beef and pork.

Westover Farm

Tim Miller
21604 Westover Drive
McKenney, VA 23872

540.718.0096

timmiller@emypeople.net

Sells on-site, Mon-Sat, 9am-5pm and at farmers markets

Seasonal produce, strawberries and eggs.

Willows Bend Farm

Alisa Strunk
20413 Carson Road
Dinwiddie, VA 23841

804.892.7588

www.willowsbendfarm.com
willowsbendfarm@gmail.com

Sells on-site-Call ahead

Heirloom plants, grow to order, culinary & medicinal herbs, aroma therapy

FARMS & PRODUCERS

Woodland Farms

Christy Woody
9925 Scotts Road
DeWitt, VA 23840

804.291.8260

www.woodlandfarms.com
woodlandfarms@gmail.com

Sells products online, at local farmers markets and through local retailers.

Fresh and dried herbs, soaps, salts and other craft items made from farm-grown herbs.

GREENVILLE

Calvin E. Tyler, Jr.

3299 Allen Road
Jarratt, VA 23867

804.691.8191

Sells by appointment and at local farmers markets.

Butterbeans, string beans, squash, tomatoes, peas, collards, cabbage and sweet corn.

C&W Farms & Produce

Carolyn & Willie Foster
750 Low Ground Road
Emporia, VA 23847

434.637.0377

wlbubba426@yahoo.com

Sells at local farmers market

Produce

Gaskins Nursery

Bill Gaskins
1153 Pleasant Shade Drive
Emporia, VA 23847

434.594.2781

Sells at local farmers markets.

Trees, shrubs, annuals and perennials.

Herb & Spice Soaps

Michaelene Robinson

434.532.7443

herbandspicesoaps.com
mikaelenell@hughes.net

Sell at Petersburg Farmers Market year round; accepting credit and debit cards.

Real herb and spice soaps, raw shea butter, salves and lotions.

Skippers Berry Patch

Nils & Nancy G. Melkerson
17 Cedar Lane
Skippers, VA 23879

434.634.4896

nils_nancy@msn.com

Sells on-site, April 20 - June 1, Mon-Sat, 8 am - 6pm.

Seasonal strawberries.

Woodruff's Grocery

Stephen King
10454 Brink Road
Emporia, VA 23847

434.634.6011

rockhillcountrysausage@gmail.com

Sells on-site, Mon-Sat 6 am - 8 pm, Sun 9 am - 6 pm, and at local farmers markets.

Fresh country sausage.



Photo courtesy of Dann Hall ©2015 All rights reserved.

FARMS & PRODUCERS

PETERSBURG

Jeanne's Jungel

Jeanne McCullouch

804.732.0673

Sells at Petersburg Farmers' Market

Perennials, tomatoes, house plants, tropical and orchids.

Sweet Dixie

B.G. or Frannie
8 W. Bank Street
Petersburg, VA 23805

804.732.0707

Facebook: Sweet Dixie

Open Tues.- Fri. 11 am- 5:30 pm,
Sat. 10 am-5 pm

Gift and sweet shop featuring many local artisans as well as cakes, cookies, candies and pies.

PRINCE GEORGE

Archer's Farm

Larue Archer
5975 Thweatt Drive
Disputanta, VA 23842

804.919.0612

Call for hours and locations at farm or roadside. Also sell at Prince George and Petersburg farmers markets.

Fresh eggs, onions, peas, cabbage, potatoes, salad, turnips, tomatoes, squash, corn, watermelon, cantaloupe, peppers, zucchini, eggplant, okra, cucumbers, collards, pumpkins and gourds.

Amy Coyner

6888 Sandy Ridge Road
Hopewell, VA 23860

804.452.2701

Sells by appointment and at the Petersburg farmers market

Plants, flowers, herbs

Gourmet Briar Patch

Ginger Moyer
7995 Wood Drive
Disputana, VA 23842

804.991.2121

Rmoyer46@gmail.com

Sells by appointment at Petersburg farmers' market

Cakes, pies, bread, tea bread, tarts, candies, jams, jellies, pickles, vinegar, select teas, herbs

Robert Vejnar

9801 Old Stage Road
Prince George, VA 23875

804.458.3786

Sells by appointment and at the Petersburg farmers market

Potatoes, squash, cucumbers grown with no chemicals

Wells Produce

David & Vonda Wells
17818 Templeton Road
Disputanta, VA 23842

804.861.4585

Sells on-site, and at local farmers markets.

Stand open seven days a week. Sells various seasonal fruits and vegetables. Flowers and hanging baskets.

SOUTHAMPTON

Cross Country Farms

Gary & Marguerite Cross
16404 Mission Church Road
Zuni, VA 23851

757.630.8370

757.617.9913

info@crosscountryfarms.com

Sells on-site, through CSA and at local restaurants. Call ahead for hours.

Specializes in hydroponic lettuce, herbs and tomatoes.

FARMS & PRODUCERS

Francis Farms

Jason Francis
15002 Pinopolis Road
Boykins, VA 23827

757.653.1101

Sells on-site, call to place order.

Tomatoes, cucumbers, sweet corn and squash.

Hubbard Peanut Co., Inc.

30275 Sycamore Avenue
Sedley, VA 23878

800.889.7688

www.hubspeanuts.com
hubs@hubspeanuts.com

Sells on-site, at local retailers, and online. Open all year.

Extra-large Virginia peanuts: salted, unsalted, redskins and a variety of peanut candies.

SURRY

Cabin Point Mercantile

Brigid McHugh Jones
11886 Colonial Trail Drive
Spring Grove, VA 23881

757.866.0305

www.cabinptmercantile.com
lvballroom@aol.com
Facebook: Cabin Point Mercantile

Stand open daily 9 am- 6 pm
June 1- Sept. 30; visit website for updates

Bakery, Antiques, Ice cream, fresh eggs

Deerehaven Farm LLC

Chip Powell
784 Beaver Dam Road
Spring Grove, VA 23881

757.899.3636

www.deerehavenfarm.com
lafayettepowell@gmail.com

Sells on-site and call starting April 1-Dec 20th

Seasonal vegetables & herbs, will grow products to order, SWAM certified, farm classes available

Drewry Farms

Michael Drewry
541 Strawberry Lane
Wakefield, VA 23888

757.899.3636

www.drewryfarms.com
michael_drewry@yahoo.com

Sells on-site, May-Aug, Tues-Sun, call or check website for availability.

U-Pick and pre-picked fruits and seasonal produce. Natural beef, pork and eggs. Nightly stays available at Farm Inn.

The English Connection Nursey & Gardens

Suzanne Warner
111 Cobham Warf Circle
Surry, VA 23883

757.294.3434

www.theenglishconnection.net
tecdesign@yahoo.com

Sales on-site Wed-Sun 10am- 5pm mid March-Oct. Visit website for updates

Locally grown perennials, conifers, shrubs, trees, custom water features

“Agriculture is our wisest pursuit, of happiness.”
because in the end contribute most to real
wealth, good morals, and happiness.

—Thomas Jefferson

FARMS & PRODUCERS

Farmer Joe's

Marge
12099 Rolfe Highway
Surry, VA 23883

757.294.3151

Facebook: Farmer Joe's Greenhouse and Florist

Sells on-site 9 am- 5:30 pm 7 days a week at the Surry's Farmer's Market

50 years of experience growing tomatoes, veggies, flowers, seedlings, fruit trees, answering questions on orchards & gardening

SUSSEX

Red Barn Berkshires

Tony Seward
10799 Rolf Highway
Elburn, VA 23846

757.377.4586

www.redbarnberkshires.com
redbarnberkshires@aol.com

Sells by appointment on-site

Free range pork antibiotic & steroid free (whole hog & butchered), HFAC certified, corn

Adams Peanuts & Country Store

Lewis Adams or Bonnie Savedge
9243 General Mahone Highway
Waverly, VA 23890

757.899.8651

www.adamspeanuts.com
customerservice@adamspeanuts.com

Open Mon.- Sat. 8 am – 5 pm,
Sunday 9 am – 5 pm, closed Sundays
in Jan. and Feb. and Easter Sunday

Peanuts, candies, preserves, honey,
molasses and wines

Wayne's Produce Farm

Wayne Grizzard
3469 Mineral Lane
Jarratt, VA 23867

434.637.1127

waynesproduce@yahoo.com

Sells at local farmers' markets.

Sixth generation family owned and operated farm. Over 50 fruit and vegetable crops available.

Bottle Tree Farm

Robert Richardson
6495 Beaver Dam Road
Waverly, VA 23890

804.991.0336

www.bottletreefarm.com
info@bottletreefarm.com

Sells on-site between 10 am - dusk.
Call ahead to ensure availability.

Pork shares, eggs and a wide variety of seasonal produce.

Cooper Farms, LLC

Carolyn Cooper Wright
& Janet Pomier
28220 Coopers Lane
Waverly, VA 23890

804.943.4440
804.691.0261

www.cooperfarmsllc.com
farmlife@cooperfarmsllc.com

Sells on-site daily, June 1 -Sept 30,
online, at farmers' markets and
through CSA.

Naturally grown seasonal produce,
straw berries, honey, free-range nesting
hens, eggs, homemade jams and breads.

FARMS & PRODUCERS

Pine View Greenhouses

Jessica & David Yoder
11510 Lebanon Church Road
Jarratt, VA 23867

434.535.0070

www.pineviewgreenhouses.com

Sells on-site and at local farmers market.
Check website for availability.

An assortment of vegetables, fruits,
shrubs, trees, perennials and annuals.

Red Mule Farm, LLC

Stacey Bradshaw
11102 Fortsville Road
Emporia, VA 23847

804.370.6319

redmulefarm@hotmail.com

Sells on-site and through CSA.

Naturally grown seasonal vegetables,
blackberries, honey, hormone free eggs,
herbs and cut flowers.

Stephenson's Sweet Corn

Jane Stephenson
Wakefield, VA 23888

757.630.8491

Sells at stand, call for directions and times.

Sweet corn and cantaloupe.

Wakefield Peanut Company

Sue Lane
11253 General Mahone Highway
Wakefield, VA 23888

757.899.5481

www.wakefieldpeanutco.com
sue@wakefieldpeanutco.com

Store open Mon. – Fri. 8 am- 5 pm, Sat. 9
am- 5 pm, Sun. 10 am – 5 pm.

Direct from farmers graded and inspected.
Seed sales to farmer and on site
peanut sales. Custom orders to retailers
and wholesalers.

NEIGHBORS

Appomattox River Peanut & Wine Company

424 South 15th Avenue
Hopewell, VA 23860

804.458.4741

www.appomattoxpeanuts.com

Sells on-site, Mon-Fri 10 am - 5:30 pm,
Sat 10 am- 5 pm.
Online ordering available.

Award winning gourmet peanuts
and flavored peanuts.

Bernie's Baked Goods LLC

Bernie Richardson
4803 Alberta Road

804.744.1987

www.berniesbakedgoods.com
bakedgoods_p523@hotmail.com

Sells at local farmers markets

Let Bernie's Baked Goods give you a
sweet satisfaction of homemade sweet
potato bar & 7-up cheesecake bars and
much more for any occasion.

Family Heritage Farm

Todd & Kendra Tribble
944 Cedar Hill Road
Blackstone, VA 23824

804.658.7189

Facebook: Family Heritage Farm
familyheritagefarm@gmail.com

Sells on-site, visit Facebook for hours.

Seasonal produce, eggs, pork, honey,
poultry. CSA memberships available.

Wynnhurst Manor

Kimberly
4779 Rawlings Road
Rawlings, VA 23876

540.529.3380

www.wynnhurst.com
wynnhurstmanor@yahoo.com

Fresh pick lavender and products,
teas cottage rental with option to
board your horse, fox hunting
down the road (Coming 2015)



Why eat fresh farm eggs?



Photo courtesy of Dann Hall ©2015 All rights reserved.

Mother Earth News conducted a study and reported some very interesting information about farm fresh eggs. It seems that hens that are encouraged to live a more natural life of free ranging and living on a more natural diet have healthier eggs. These eggs are packed with nutrients and provide exceptional taste. Mother Earth News found that farm eggs have:

- ✔ 1/3 less cholesterol
- ✔ 2 X the omega-3 fatty acids
- ✔ 1/4 less saturated fat
- ✔ 3 times more vitamin E
- ✔ 2/3 more vitamin A
- ✔ 7 times more beta carotene

When you Buy Fresh & Buy Local...

YOU'LL GET EXCEPTIONAL TASTE AND FRESHNESS

On average, food travels 1500-2500 miles from farm to table. Local food is fresher and tastes better than food shipped long distances from other states or countries. Produce picked and eaten at the height of ripeness has exceptional flavor and, when handled properly, is packed with nutrients. Local farmers can offer produce varieties bred for taste and freshness rather than for shipping and long shelf life. Fruits and vegetables shipped from distant states and countries can spend as many as seven to fourteen days in transit before they arrive in the supermarket. Most fruit and vegetable varieties sold in supermarkets are chosen for their ability to withstand industrial harvesting equipment and extended travel, not taste. This results in little variety in the plants grown.

YOU'LL STRENGTHEN YOUR LOCAL ECONOMY

Buying local food keeps your dollars circulating in your community. Local family farmers spend their money with local merchants. The money stays in town where it benefits everyone and builds a stronger local economy. Independent, family-owned farms supply more local jobs and contribute to the local economy at higher rates than do large, corporate-owned farms. Getting to know the farmers who grow your food builds relationships based on understanding and trust, the foundation of strong communities. The \$10 Buy Local Challenge by Virginia Department of Agriculture and Consumer Services estimates that if every household in Virginia spent \$10 a week on local products we could add a \$1.65 billion dollar to our state economy (VDACS Press Release, March 2012).

“To forget how to dig the earth and to tend the soil is to forget ourselves”.

—Mahatma Gandhi

YOU'LL SUPPORT ENDANGERED FAMILY FARMS

There's never been a more critical time to support your farming neighbors. Family farms are an important part of the American tradition of self-sufficiency, forming the bedrock for communities across the U.S. Since 1935, the the number of family farms in the U.S. has dropped from 6.8 million to 2.2 million. Fewer than one percent of Americans claim farming as their occupation, and only 45% of them claim farming as their primary occupation. Meanwhile, large corporations increasingly dominate U.S. food production--four large firms control over 80% of beef slaughter, 60% of pork packing, and 50% of broiler chicken and turkey production.

With each local food purchase, you ensure that more of your money spent on food goes to the farmer. For every dollar spent at the grocery store a farmer will only see, on average, 16 cents. If you purchase directly from the farmer, however, that number goes up to between 80 and 90 cents.

YOU'LL SAFEGUARD YOUR FAMILY'S HEALTH

Knowing where your food comes from and how it is grown or raised enables you to choose safe food from farmers who avoid or reduce their use of chemicals, pesticides, hormones, antibiotics, or genetically modified seed in their operations. Buy food from local farmers you trust.

YOU'LL PROTECT THE ENVIRONMENT

Local food in season doesn't have to travel far. This reduces carbon dioxide emissions and packing materials. Buying local food also helps to make farming more profitable and selling farmland for development less attractive. When you buy local food, you vote with your food dollar. This ensures that family farms in your community will continue to thrive and that healthy, flavorful, plentiful food will be available for future generations.

From Buy Fresh Buy Local Virginia

Why Buy Local Food?

Locally grown food tastes and looks better. The crops are picked at their peak, and farmstead products like cheeses and are hand-crafted for best flavor. Livestock products are processed in nearby facilities and typically the farmer has direct relationship with processors, over-seeing quality - unlike animals processed in large industrial facilities.

Local food is better for you. The shorter the time between the farm and your table, the less likely it is that nutrients will be lost from fresh food. Food brought in from far off lands has traveled for days and lost important nutrients. Most are picked before they have reached their peak which compromises taste and overall nutritional value.

Local food keeps taxes down. According to several studies by the American Farmland Trust, farms contribute more in taxes than they require in services, whereas most development contributes less in taxes than the cost of required services.

Local food preserves genetic diversity. In the modern agricultural system, plant varieties are chosen for their ability to ripen uniformly, withstand harvesting, survive packing and last a long time on the shelf, so there is limited genetic diversity in large-scale production. Family owned small local farms, in contrast, often grow many different varieties of crops to provide a long harvest season, an array of colors, and the best flavors. Livestock diversity is also higher where there are many small farms rather than few large farms.

Local food supports local families. Local farmers who sell direct to consumers cut out the middleman and get full retail price for their food - which helps farm families stay on the land.

Local food is an investment in the future. By supporting local farmers today, you are helping to ensure that there will be farms in your community tomorrow. That is a matter of importance for food security, especially in light of an uncertain energy future and our current reliance on fossil fuels to produce, package, distribute and store food.

Local food is safe. There's a unique kind of assurance that comes from looking a farmer in the eye at farmers market. Many farmers invite customers to visit their farms to see how the food is grown.

Local food builds community. When you buy direct from a farmer, you're engaging in a time-honored connection between eater and grower. Knowing farmers gives you insight into the seasons, the land, and your food. In many cases, it gives you access to a place where your children and grandchildren can go to learn about nature and agriculture.

Local food preserves agricultural land. When farmers get paid more for their products by marketing locally, they're less likely to sell farmland for development. When you buy locally grown food, you're doing something proactive to preserve our working landscape. That landscape is an essential ingredient to other economic activity in the state, such as tourism and recreation.

Local food benefits the environment and wildlife. Well-managed farms provide ecosystem services: they conserve fertile soil, protect water sources, and sequester carbon from the atmosphere. The farm environment is a patchwork of fields, meadows, woods, ponds and buildings that provide habitat for wildlife in our communities.



Homemade Applesauce

6 pounds Apples, Peeled, Cored,
And Cut Into 8 Slices
1 cup Apple Juice Or Apple Cider
Juice Of 1 Lemon
1/2 cup Brown Sugar, Packed
1 teaspoon Cinnamon, More Or
Less To Taste

OPTIONAL INGREDIENTS

Nutmeg, Maple Syrup, Allspice, Butter

PREPARATION

Combine all ingredients in a large pot and cook over medium heat, stirring occasionally, for 25 minutes.

Carefully puree in a food processor or blender (don't fill too full; split into two portions if needed) until smooth.

Store in the fridge and serve by itself, over pork chops, over ice cream, over pancakes...or any place where applesauce is needed!

—Ree Drummond, The Pioneer Woman

TIPS FOR a successful day of shopping at your FARMERS' MARKET

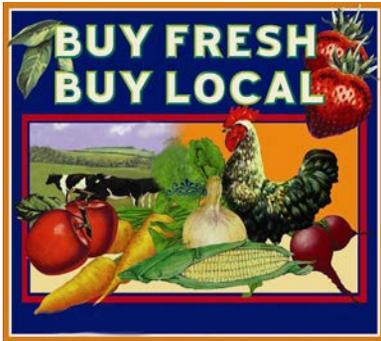
- ✔ Know what crops will be in season in your area.
- ✔ Go to your market Early and Late. Early birds get the best selection and it seems that later folks may get the best deals.
- ✔ Bring bags and/or baskets. It is great to have your hands free to try products and enjoy samples.
- ✔ Bring small bills and a little change. Vendors are sometimes unable to leave and get more change so this will help keep you moving along and taking advantage of the wonderful selection.
- ✔ Plan a few meals before your visit and shop for those items.
- ✔ Keep an open mind. You will see some wonderful farm products that you may have never imagined. Be willing to try and experience new flavors and products.
- ✔ Buy in volume while items are in season. Once they are gone they are gone for the season. Keep the wonderful taste going by canning, dehydrating and freezing.
- ✔ Ask questions. Find out how food is grown, how animals are treated or how products are made. Don't be afraid to chat with the producers. They are a wealth of information.
- ✔ Know your produce... Shop for taste. Many farmers will have samples take advantage of the opportunity to sample before you buy. You will most likely be getting the freshest products available. Be willing to accept that these items are not presented merely for beauty--- taste is the most important factor.
- ✔ Visit many farmers' markets for the best selection of products.
- ✔ Take advantage of special events at the markets. Keep up to date with social media, signage or handouts.
- ✔ Shopping with friends and family helps you be able to buy in bulk and ultimately save money.
- ✔ Some markets may allow non-local vendors. Ask questions and Buy Fresh Buy Local for the best products.
- ✔ Be reasonable if you plan to barter. It is much more respectful to barter for bulk purchases. Remember you are getting food straight from the field and the experts. Be respectful of their knowledge.
- ✔ Take advantage of recommendations on how to prepare products. New recipes and ideas may be gained.



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Buy Fresh Buy Local South Centre Corridors

The first supermarket supposedly appeared on the American landscape in 1946. That is not very long ago. Until then, where was all the food? Dear folks, the food was in homes, gardens, local fields, and forests. It was near kitchens, near tables, near bedsides. It was in the pantry, the cellar, the backyard.

—JOEL SALATIN



2016



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Buy Fresh Buy Local South Centre Corridors

Farmers Market Farmers & Producer Application

Get Your Complementary Listing!
PLEASE PROVIDE THE FOLLOWING INFORMATION

Buy Fresh Buy Local is a grassroots organization dedicated to connecting consumers to the freshest, most delicious locally grown foods and products available. By joining South Centré Corridors Buy Fresh Buy Local, you become part of a community of farmers, retailers, restaurants, and consumers who promote buying local farm products to preserve open space, support the local economy, and ensure the environmental health and sustainability of farms throughout the South Centré Corridors. The South Centré Corridors covers the areas of Charles City, Chesterfield, Dinwiddie, Emporia, Greenville, Hopewell, Petersburg, Prince George, Southampton, Surry, and Sussex counties. You will also help perpetuate the long tradition of producing delicious foods that is part of our regional heritage. Enjoy the benefits of being part of Buy Fresh Buy Local South Centré Corridors!

Name of Business _____

Contact Name _____

Locality _____

Street Address _____

Mailing address if different _____

Business Phone Number _____

Contact Phone Number (if different) _____

Website _____

Email Address _____

Facebook Page _____

Hours of operation _____

Limit 120 characters for sales description and hours of operation _____

Please mail to Attention Buy Fresh Buy Local — P O Box 70 Dinwiddie, Va 23841
Email — SouthCenterBuyFresh@gmail.com
Facebook — Buy Fresh Buy Local South Centre Corridors

Are you a producer? Would you like to grow your own customer base?
Join the South Centré Corridors Buy Fresh Buy Local Food Chapter today and you'll be listed in our next publication!

OUR SPONSERS

