2023 Champlain Valley Local Food & Farm Guide

FREE

Published by ACORN

In partnership with the Addison Independent

Welcome!

Some say we live in cycles of seven years. As I begin my eighth year working with ACORN, I find myself reflecting on my learnings of the last seven year cycle. I've learned the value of working in a small, tight-knit community where the closing of a beloved creamery or the job transition of a school food services director becomes the topic of conversation for weeks, if not longer. I've learned the dynamic nature of the local food system and the precariousness of agricultural businesses. I've learned how truly interconnected we are as community members.

Every winter, as we embark on the annual ritual of updating this publication's directory, we add, remove and edit farms and food businesses; folks in our community are continuously hanging a new shingle, shifting their business model or closing up shop. It never fails to elicit a "wow" when an institution we view as a stalwart shuts down. But, as they also say, the only constant in life is change.

ACORN, too, is changing. We are expanding our staff, our services and how we define our work. We have office space for the first time! And, our Board has agreed to explicitly include justice in our work and theory of change; **we acknowledge we cannot have a resilient local food system if it is not a just local food system.**

We recently enacted a new inclusivity policy, which can be read on our website, and are joining statewide conversations around increasing housing equity and land access. We see the Vermont Land Access Opportunity Board, Northeast Farmers of Color Land Trust and Every Town Project as leaders in this movement and look forward to uplifting and supporting their work (if you haven't heard of these groups, look them up and spread the word!).

The articles in this year's Guide focus on food justice and sovereignty work that is happening around our region right now. You'll read about the ACORN Food Hub and Online Market, how we're increasing access to markets for local food producers and at the same time increasing access to local food for community members. We highlight our Farmacy: Food is Medicine program, which provides free Organic farm shares to families experiencing diet-related illness and/or food insecurity. We showcase the Real Organic Project and how it differs from USDA Organic standards in terms of soil health and animal welfare. You'll learn about a new community kitchen effort spearheaded by a collective of migrant chefs as well as an emerging "grain revival." And, you'll read about new local food access programs as well as a farmer profile on Matt Lasser of Reap and Sow Farm.

LINDSEY BERK

A common thread connecting these projects and programs is the nebulous, intangible work of community building.

I recently attended a UVM lecture given by Cooperation Jackson co-founder Kali Akuno. He was philosophizing on how to organize for economic self-empowerment in the future, and he called on us to "draw from the collective experience that's been practiced in this community." He urged us to "look around… look around to the people that you're in a room with. That's who you're going to have to find a solution with…" Organizing at human scale, he reminded us, can open up new possibilities and support the flourishing of individuals and resilient ecosystems in an uncertain future.

I'll take Kali's words with me as I go forth into my next seven year cycle with ACORN, and I hope you do, too. I'll remember his words to embrace a "small-but-beautiful" scale, and the importance of building deep relationships so we can flourish individually, and collectively.

We invite you to use this Guide as a resource to connect with the 260+ intrepid producers and farmers in the Champlain Valley who are forefront and crucial to creating a "resilient ecosystem in an uncertain future."

With gratitude,

Lindsey Berk
Executive Director, ACORN

Table of Contents

Project Contributors:

Project Editor: Lindsey Berk
Contributing Writers: Lindsey Berk, Claire Contreras, Emily Landenberger, Jess Purks, Susan Smiley, Anna Freund, Emmet Moseley, Marin Howell & ***Addison Independent*** staff
Directory: Lilah Krugman and Susan Smiley
Ad Sales: Jonathan Corcoran

The Cover:

Art: Caitlin O'Donnell **Cover Design:** Lindsey Berk

ACORN

P.O. Box 404, Bristol, VT 05443 | (802) 382-0401 | www.acornvt.org | info@acornvt.org

We are a community non-profit governed by a volunteer board whose mission is to promote the growth and health of local food and agriculture in Vermont's Champlain Valley.

Food and Farms

The **Champlain Valley Guide to Local Food and Farms** provides comprehensive information about our region's farms and serves as a year-round resource for buying local.

The **Tour de Farms**, the Champlain Valley's annual cycling and sampling tour of local farms, raises awareness of our county's bounty and promotes safe, sustainable transportation.

The Farmer Climate Network This emerging peer to peer network of farmers will share ideas and best practices for mitigating the risks and adapting to the opportunities that a changing climate presents.

Food Economy

In Fall 2022, the **ACORN Food Hub** opened in Middlebury. This centralized space for aggregation, storage and distribution increases access to local and regional markets for producers and increases access to local food across the community.

ACORN's **online wholesale market** streamlines wholesale and local bulk purchasing on an e-commerce platform. The market aggregates products from multiple local producers onto one invoice, making it easier to purchase local food.

ACORN is a member of multiple **statewide groups and communities of practice** to ensure we remain connected with our colleagues in the regional foodshed and continue to identify new opportunities for growers and food producers in the Champlain Valley.

Community + Culture

We publish a monthly e-newsletter, ***Cultivating Connections,*** to inform our regional community about farm and food-related news. Sign up for the newsletter at www.ACORNVT.org. To submit content, email info@acornvt.org.

The **Farmacy Food is Medicine** program connects families facing food insecurity and/or diet-related illness with a health provider's prescription to local farm shares (CSA) of fruits and vegetables, supplemented with nutrition & cooking information.

ACORN is a nimble network, a catalyst for developing local, sustainable and collaborative solutions that adapt to current times. **Please get in touch** if you'd like to work with us in the future.

Our Board + Staff

Jonathan Corcoran
Board Chair
jcorcoran@acornvt.org

Susan Smiley
Vice Chair
susan.smiley46@gmail.com

Neily Jennings
Treasurer
neily.jennings@gmail.com

Emily Landenberger
Secretary
emilylandenberger@middlebury.coop

Claire Contreras
ckcontreras@middlebury.edu

Harley Fjeld
fjeld.harley@gmail.com

Sarah Kaeck
sarahpkaeck@gmail.com

Lindsey Berk - Executive Director
lindsey@acornvt.org

Jessica Purks - Food Hub Manager
jessica@acornvt.org

Lilah Krugman - Programs + Outreach
lilah@acornvt.org

Will Raap: A practical futurist and quiet revolutionary

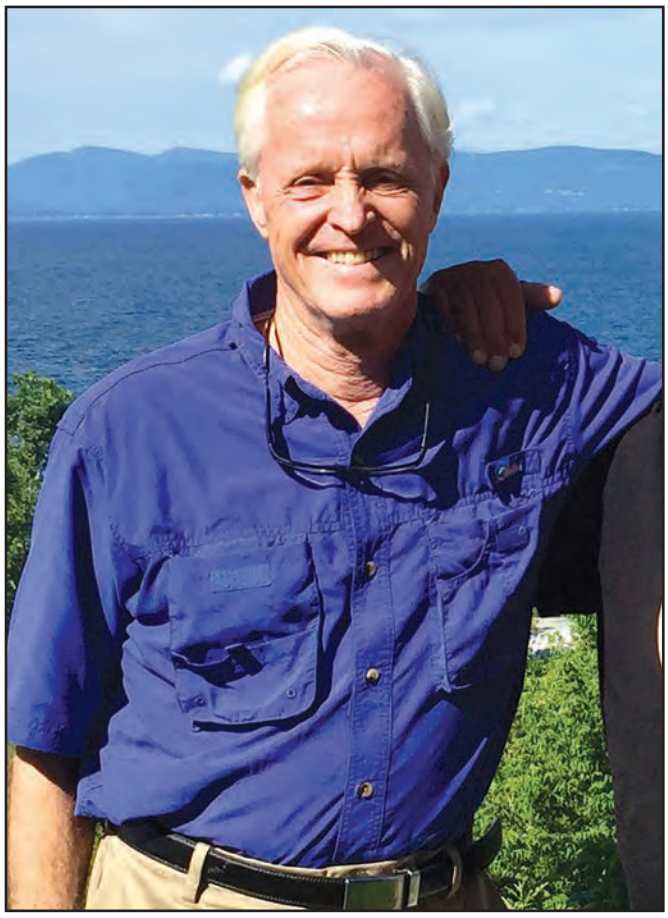
We would like to honor someone who profoundly influenced the landscape of the local food movement in Vermont. On December 12, 2022, Will Raap, founder of Gardener's Supply, the Intervale Center and Earthkeep Common, among many other regenerative initiatives, transitioned beyond this material world.

Will was initially inspired by his readings of and meetings with Fritz Schumacher, founder of The Schumacher Center. Will described Fritz as "a practical futurist and quiet revolutionary," and the same could be said about Will himself. He was one of the first leaders to focus on triple bottom lines, social enterprises and alternative models of ownership. He envisioned a different future, and he leapt into action to make it happen.

> "He envisioned a different future, and he leapt into action to make it happen."

It is eerie, and prophetic, that in this 2006 Schumacher Center lecture, Will requested that on his gravestone, he'd like to have carved, "He tested and proved common-sense ideas for a more sustainable world that works."

Indeed, Will Raap, your ideas have led us on a path towards sustainability where "the commons" and collaborations are valued — ideas that had been dismissed and forgotten in our dominant culture for the last 500 years.



Will Raap

We hope that ACORN's work, including the ACORN Food Hub, can be our community's embodiment of Will's five-point strategy: envisioning our desired long-term future and choosing a smart course forward; discovering our personal passion and a way to express it; defining and planning for a good market niche; creating collaborative relationships internally and externally; and taking advantage of the new economic understanding that we live in a finite world where nature has inherent value that we must ultimately internalize into our economic world.

Sending peace and well-being to all who knew and loved Will.

Growing grain is returning to the Champlain Valley

BY SUSAN SMILEY

New England was once the breadbasket of the United States, however, the Northern Grain Growers Association tells us that Vermont has not grown grains on a large scale since the 19th century. Yet, we can still grow grains. Today, scattered across the Champlain Valley we find grain growers, mills, millers, livestock operations feeding grains they grew as well as farmers growing for the commodity grain market.

Ben Haigh and Alyth Hescock operate Tio Farm, a newly launched certified organic farm in Shoreham. They planted their first fields of wheat in the fall of 2021, using a Hard White Winter Wheat variety called Redeemer. Alyth had done fieldwork for his uncle Joe at Elysian Fields Farm from the age of 12, and loved it. The cousins approached the soil preparation with care, planting oats and field peas and grazing sheep on the fields in the months leading up to wheat planting. Midsummer 2022, a good harvest of wheat was taken off with a borrowed combine and the straw residue was bailed up to use for bedding at Round Bale Farm, Ben and Hilary Haigh's livestock and dairy operation nearby. Morrison's Custom Feeds, an organic feed mill in Barnet, bought that first crop, paying $43/ton. In 2022, production was rotated to 25 new acres and this spring a good stand of green wheat plants awaited the warming weather. Depending on the quality of the grain harvested this summer, if the protein level and other measures are right, the wheat berries could become bread flour.

These days mills come in different sizes and shapes. Champlain Valley Milling in Willsboro, N.Y., fits the traditional description of a mill. It is not large but the business buys grain from a range of suppliers and parts of the country. They perform other important custom functions for local grain growers, who can send their grain to Willsboro to have weed seeds removed and flour made that growers can then sell in their own retail packaging or sell to bakers.

Champlain Valley Milling cleans the harvested grain for Ben's uncle Joe, who grows around 50 acres of Redeemer wheat on the 800 acres that supports Elysian Fields dairy farm in Shoreham. Joe first saw grain growing as a nice sideline that provided straw and feed for the dairy herd. He soon realized that hard red winter wheat is a good thing to grow in clay in the fall and harvest in usually dry midsummer. It can form part of a crop rotation, along with sudan grass and hay that controls weeds and enriches the farm soils. Red Hen Bakery buys wheat berries from Elysian Fields, mills the grain into flour at their bakery in Middlesex and turns it into Sesame Whole Wheat Bread and the bakery's creemee cones. The Middlebury Natural Foods Co-op sells the farm's wheat berries in their Bulk section.

Naga Bakeshop in Middletown Springs, Back Door Bread in Charlotte and Bicycle Mill Baking in Monkton are all retail

(See Grains, page 9)

Bicycle Mill Baking uses pedal power to power their grain mill.

Grains continued from page 8

bakers who also mill their own flour. Equipping their businesses for milling allows them to buy from local grain growers. Each business trumpets the value in flavor and freshness of milling just ahead of baking. Elysian sells grain to Naga Bakeshop for their pizza dough and new flour CSA. The other two miller/bakers source their grain from Aurora Farms/Nitty Grain Company in Charlotte.

Tom Kenyon and his son, David, operate Aurora Farm as a grain farm. They cultivate 160 acres of grain, wheat and corn, in a much larger land base that stretches from Monkton to Charlotte and fields along the shores of Lake Champlain. Nitty Gritty cornmeal and corn bread mixes can be found up and down the Champlain Valley in stores small and large. Jim Williams of Backdoor Bread bakes entirely with whole grain flour and 70% of what he mills is locally grown wheat from Aurora Farm and Rye from Thornhill Farm. This miller, with experience running bakeries in Rhode Island and Vermont, observes that there have been many improvements in locally grown grain over the years, in the grain itself, in grain testing and in infrastructure support. The Kenyons supply 40% of the freshly milled grain at Bicycle Mill Baking. Baker Liz Trostel is also miller Liz Trostel, using pedal power from her stationary bicycle to power her grain mill.

For Heather Darby of UVM Extension Service and one of the founders of Northern Grain Growers Association, the growers are there but there needs to be more mills and businesses that contract with farmers to grow crops. Efforts are afoot to build a grain processing plant in Ferrisburgh. Todd Hardie, founder of Caledonia Spirits and Barr Hill gin, is also the developer of the emerging Champlain Valley Grain Center, which is in the early stages of the permitting process for a business that hopes to receive grain from farmers on the day of (or day after) harvest. They will clean the grain, store and dry it in a silo, and clean it again to mill for bakers and make whiskey on site.

The farming landscape of the Champlain Valley is a multi-faceted one that supports many forms of plant and animal growing. The improvement in grain quality arose from a process of farmers, millers and bakers and researchers educating each other. Alyth Hescock speaks of the old equipment network that exists and neighbors helping neighbors as an extension of that network, the pleasure he takes in seeing combines operating in fields and resting in farmyards. Naga Bakehouse speaks of the power of grain to reinforce the agriculture community. Readers of this Guide have many points of access to the agricultural landscape, too, as buyers of bread, bakers of cornmeal muffins, sprouters of wheat berries, and videographers of grain combines operating on the gently rolling landscape of the Champlain Valley.

Reap and Sow:

A Farm Story about Changing Course, Resiliency, and Feeding Communities

BY CLAIRE CONTRERAS

Since its start in 2019, the story of Matt Lasser's farm, Reap and Sow, has been defined by having to pivot: to new land, new business models, and new partnerships. Lasser started Reap and Sow with his business partner, Josh Fisher, a chef experienced in the local farm-to-table culinary scene. The pair met while attending UVM and became fast friends and "chosen family." After years of Lasser working in the environmental non-profit world and Fisher at the late Kitchen Table Bistro in Richmond, they opened Reap and Sow together in Hinesburg with the hope of growing food for restaurants. Largely inspired by the talents of the Intervale's late Half Pint Farm, they started by growing culinary varieties for locally-minded chefs at the top restaurants and cafes in the Burlington area.

In early 2020, just before Reap and Sow's second growing season, the Covid-19 pandemic hit Vermont, forcing all the restaurants they supplied with their unique products to close their doors. Unsure of what to do next or how to pay their bills, they shifted to direct-to-consumer agricultural models by creating a CSA program and vending at the Burlington Farmers Market. This meant changing their product offerings considerably to appeal more to the average consumer instead of chefs. In its first year, Lasser's CSA had over 125 members who helped keep Reap and Sow afloat in incredibly uncertain times. He also created a donation CSA program in which people could buy CSA shares to be donated to the Hinesburg Food Shelf.

Matt Lasser and Food Hub Manager Jessica Purks display some of the local produce at the Exchange Street food hub in Middlebury last fall. Independent photo/Steve James

In 2021, Lasser continued the CSA and vending at the farmers market while also moving his farm to Monkton, where he encountered unexpected challenges with the soil. Lasser still only rents the land he stewards. During the pandemic, people flocked to Vermont in an exodus from NewYork and other east coast cities. Now, farmers like Lasser and their employees often compete with wealthy new Vermonters and prospective second homeowners in a tight real estate market that is offering increasingly less land for

(See Reap & Sow, page 11)

Reap & Sow continued from page 10

more money. Lasser hopes to be able to buy land of his own soon and sees this as one of the keys to a stable and expansive future for Reap and Sow.

Although the last couple of years were full of challenges, Lasser praises pandemic times as an era of food system innovation and refocusing. In 2021, You First, a state Department of Health-run program supporting mothers with a range of medical needs, reached out to him. Ever since, You First has partnered with Reap and Sow to connect their members with CSA shares. Lasser crowns this program as the most gratifying thing he does. At the same time, Burlington area restaurants were beginning to order produce again, forcing Lasser to redirect to growing for both restaurant and consumer markets. Three years in, Reap and Sow looked very little like Lasser and Fisher's original dream. But while Covid-19 may have forced them to reassess their goals time after time, they never lost focus of what they originally set off to do: supply the Vermont culinary world.

Now, in 2023, the CSA and Burlington Farmers Market are no longer about survival for Lasser. He's excited to continue those markets for the foreseeable future and grateful for the community of farmers and customers he's found in his four years of growing. Through it all, Lasser has continued to innovate. This year he added a Free Choice CSA option to the business, giving customers

more control over their food shares while still providing Lasser with the money he needed to start off the growing season. He also recently announced a partnership with VT Vineyards to offer garden design, build and maintenance services for homes, schools, restaurants, churches and other community spaces starting for the 2024 season.

At the same time, Lasser is excited to be pivoting back to his dreams of supplying Vermont's thriving culinary world. And although Reap and Sow is never not adapting, Lasser is happy to find himself "on the other side of reinvention" as his goals come back into view. "It's been a wild ride but somehow we're still here."

Real Organic debates foundations

BY EMILY LANDENBERGER

What comes to mind when you think of organically-grown produce and organic dairy products? Does it conjure a pastoral scene with fields of fertile soil dotted with lush, healthy plants and happily grazing cows? What about hydroponic "vegetable factories" and "vertical farms" where production is hermetically sealed in huge warehouses filled with LED lights, plastic tubing and nutrient pumps? Or large factory farms that confine thousands of cows in concentrated animal feeding operations (CAFOs)? Should soil-less industrial-scale operations like these qualify for organic certification, or should fertile soil remain the non-negotiable foundation of organic farming?

This question is at the heart of a years-long debate among organic farmers, the USDA and Big Ag lobbyists, which has ultimately led to the creation of a grassroots, farmer-led initiative known as the Real Organic Project, or ROP. In response to the lack of enforcement of some vital USDA Organic standards to protect soil health and animal welfare, organic farmers rallied to protect the integrity of the organic label, eventually creating their own add-on label to help distinguish their products from those that are deviating from the original, soil-based tenets of organic stewardship.

THE HISTORY

To fully understand the nature of this debate, we must go back to November 2017. The USDA's National Organic Standards Board (NOSB) had been granted the authority to make the pivotal decision of whether to certify hydroponic operations and in a series of narrow votes, they chose to allow hydroponic operations to be a part of the organic program. This decision dealt a disappointing blow to many long-time organic farmers and organic farming advocates who had been working tirelessly to protect the integrity of the organic label. On one side of the argument is a multi-billion-dollar hydroponic industry with powerful lobbyists: in the United States, approximately 100 hydroponic operations are already certified organic including berry giant Driscoll's, and tomato giant Wholesum Harvest. On the other side of the debate are organic farming pioneers who mourn the devaluation of the organic brand they fought for decades to establish.

Organic philosophy is rooted in building soil fertility. Sir Albert Howard, a principal figure in the early organic movement, famously stated that "the health of soil, plant, animal and man is one and indivisible." When the USDA first established organic standards, they specified the tenets of organic farming as follows: "Soil is the source of life. Soil quality and balance are essential to the long-term future of agriculture. Healthy plants, animals and humans result from balanced, biologically-active soil." A quarter of our earth's biodiversity resides in the soil and this living soil is fundamental to human and planetary health. Therefore, the benefits of organic farming to human and planetary health must begin with fertile soil.

Davey Miskell of the ROP visits the ACORN Food Hub during the 2022 Farmacy program. All four farms that participated in the 2022 Farmacy program are certified Real Organic.

Dave Chapman, a longtime organic tomato farmer at Long Wind Farm in Thetford, Vt., along with a small army of other organic farmers and organic farming advocates, packed the room at that November 2017 NOSB meeting in a last-ditch effort to protect the integrity of the organic label. They organized dozens of rallies across the country leading up to the Jacksonville meeting and inspired a small group of organic advocates to champion the cause.

One such rally took place right here in Vermont in October of 2016 and was dubbed the "Rally in the Valley." The event drew over 250 people — including over 100 organic farmers from Vermont, Maine, New Hampshire, New York and Pennsylvania — who shared the belief that all good farming begins with the soil. Congressman Peter Welch, Senator Patrick Leahy, and organic farming expert Eliot Coleman were part of the lineup of elected officials and organic farming leaders who addressed the crowd that day, urging those in attendance to keep the pressure on the Department of Agriculture to maintain the integrity of the organic certification.

It's worth noting that the U.S. government is alone in granting the much-desired organic label to hydroponic growers. Hydroponic production is a soil-less process that has long been the norm in industrial-scale conventional greenhouse production.

(See Real Organic, page 13)

Real Organic continued from page 12

Now it is fast becoming the norm in organic certification for several major crops, such as tomatoes and berries. As Chapman pointed out at a 2019 ROP Symposium at Dartmouth College, by changing the fertilizer brew in their mixing tanks to "natural" (but highly processed) soluble fertilizers, and then switching to "approved" pesticides, the industrial-scale hydroponic producers can miraculously become "organic" overnight.

Experts say the explosive growth in hydroponic imports may force some organic farmers out of business. Farmers in Vermont are already feeling the impact of the influx of "fauxganic" produce and are seeing their wholesale orders at large retailers reduced in favor of the cheaper hydroponically-grown produce. Henry Webb and Gabby Tuite of Old Road Farm in Granville, Vt., said they choose to be certified under the Real Organic Project because their farming practices are inherently tied to the land and soil that they farm.

"In Vermont, we are really fortunate to have the Northeast Organic Farming Association and its certifying body, Vermont Organic Farmers (VOF), who share that commitment, but on a national level, we agree with the Real Organic Project (ROP) that industrialization has in some ways diluted the intent of the organic label. We really don't like to be critical of anyone else's farming practices but there are currently things allowed under national standards that we don't think fit people's perception of what an organic farm is and we think that consumers have a right to an informed decision about what they are buying. We see our farm, our land, as not just a medium for production but a deeply complex living system that we ultimately bear the responsibility to steward. ROP is an advocate for that view."

> A 1% increase in the soil organic matter on the 4 billion acres that are used for agricultural production on our planet would allow for the sequestration of 102 billion tons of carbon dioxide.
>
> — Jean Paul Courtens

CHALLENGES FOR DAIRY FARMERS

A litany of complex factors over the past few years has wielded a tough blow for conventional and organic dairy farmers alike, though organic farmers are facing new and growing challenges as a result of the rise of mega factory "organic" farms that have no intention of living up to organic principles. These CAFO dairy farms are home to upwards of 15,000 cows apiece, more than 100 times the size of a typical organic herd and, despite using certified organic feed, their ability to meet other organic standards — particularly those related to animal welfare and pasture accessibility — has been called into question.

The nonprofit watchdog The Cornucopia Institute published an extensive report on these issues called "The Industrialization of Organic Dairy" in August 2018, detailing the systematic takeover by enormous organic producers who represent themselves as the very farms they're driving out of business. The Washington Post offered a similar exposé in May 2017 titled "Why Your 'Organic' Milk May Not Be Organic." The Post documented the rise of mega-dairies in Texas and the West that are falling well short of organic standards by ignoring pasture grazing requirements and flooding the market with cheaper milk, squeezing out small, legitimate organic dairy farms that are following the rules.

Here in Vermont, we saw first-hand the challenges that this shift created for our local, organic dairy farmers when, in the fall of 2021, 89 organic family dairy farms across Maine, New Hampshire, Vermont and New York received the shocking news that their customer Horizon Organic, which is owned

(See Real Organic, page 15)

Real Organic continued from page 13

by Danone, was terminating their purchase contracts. When cheaper "organic" milk can be purchased from mega-dairies, big corporations, ever eager to whittle down their bottom line, are quick to make the switch, putting small, family-scale, pasture-based organic farms at serious risk.

The Certified Organic seal on a dairy product is supposed to ensure that cows graze on pasture for a minimum of 120 days per year. Following the rules costs more, as grazing requires more land and grass-fed cows tend to produce a lower volume of milk when compared to their confined conventional counterparts. However, the milk they produce offers a measurable nutritional difference, boasting a healthier ratio of Omega 3 to Omega 6 fatty acids, and the way the cows are managed offers much-needed resilience in the face of a rapidly changing climate.

Allowing cows to graze on pasture respects the natural behavior of the animal, improves the health of the cow, and mitigates the environmental impacts associated with industrial dairy production. Grazing animals are critical to the process of building soil organic matter. According to Jean Paul Courtens, who presented at the Dartmouth Real Organic Project Symposium in 2019, a mere 1% increase in the soil organic matter on the 4 billion acres that are used for agricultural production on our planet would allow for the sequestration of 102 billion tons of carbon dioxide. Beyond carbon sequestration, regenerating our soils in partnership with ruminants increases biodiversity above and below ground and creates a living sponge that increases the infiltration and water-holding capacity of the soil. This reduces runoff of precious topsoil and offers resilience to climate change-fueled flooding and drought.

Butterworks farmer Christine Lazor said that her Westfield, Vt., farm is lucky to have the support of a community of well-educated shoppers who know so much about organic food and farming and believe in what Butterworks does.

"That said, as consolidation within the food system escalates, we face increasing competition from green-washed megabrands on the shelves of most stores," Lazor said. "It's getting harder and harder to stand out as the real deal! We are grateful to Real Organic Project for bringing some of the tougher issues to light, especially those that affect our dairy farming peers in other parts of the U.S. where shoppers may not be as savvy as Vermonters who typically know a few farmers. For example, our cows are outside, grazing diverse, multi-species pasture, and breathing fresh mountain air for as many days as possible here in Westfield, while other organic, grass-fed brands are delivering mowed rye grass indoors to feed cows who go outside the bare minimum number of days required by the law. Confinement is their go-to, even though the picture on the carton will tell you otherwise! We are proud to be Real Organic Project certified, as it offers us a way to communicate our thoughtful level of care to our customers. It's also a farmer-founded and farmer-led organization, which has always been a crucial aspect of the organic movement."

WHAT IS LOST WHEN WE ALLOW THIS TO PERSIST?

Mark Kastel of The Cornucopia Institute points out that "thousands of small organic farmers across the United States depend on the USDA organic system working. Unfortunately, right now, it's not working for small farmers or consumers." Eaters are mostly unaware of what they are losing as real organic crops are being pushed relentlessly out of the marketplace. They're losing the choice of real organic food grown in healthy soil, along with the food security, vibrant local economy, and ecosystem services that these farms provide by building soil organic matter, sequestering carbon, conserving water, and promoting biodiversity.

WHAT CAN WE DO?

As consumers, we can establish a demand for soil-grown produce and pasture-based dairy by purchasing products grown by Real Organic farmers. Look for the Real Organic Certification seal, the Real Organic designation listed with the farms in this directory, and purchase organic tomatoes and berries from local farmers in their appropriate seasons. It's also

(See Real Organic, page 69)

DID YOU KNOW?

Addison Central School District supports local farms!

IF YOU ARE A LOCAL PRODUCER AND ARE INTERESTED IN PARTNERING WITH US PLEASE CONTACT US WITH WHAT YOU OFFER!

CONTACT:

JEN GRAHAM
ASSISTANT FOOD SERVICE DIRECTOR
JGRAHAM@ACSDVT.ORG

Farm Directory

Addison

1. Harrison's Homegrown
Melanie and Patrick Harrison | 8042 Vermont Route 22A Addison | 802-759-2605
Certified Organic
Products: Beef (available by the quarter, half, or whole at the farm by appointment), milk, hay
Available: Farm Direct, on farm by appointment
Services: Kids camps, riding lessons, horse boarding, educational programs

2. Harwood Farm
Alden Harwood | 1582 Route 17E | Addison | 802-989-0479
aharwood802@gmail.com | harwoodfarmvt.com
Diverse, owner operated farm since 1991. Produce organic horse hay, vegetables, flowers, and honey. Value added products of pasta sauce, jelly, piccalilli. Farmstand open 24/7 from May through October.
Products: Assorted vegetables, sweet corn, herbs, flowers, jams and jellies, butternut squash, tomato pasta sauce, hemp, CBD, compost, hay, plants and starts, honey
Available: Middlebury Summer Market, Farm Stand
Services: Accepts EBT

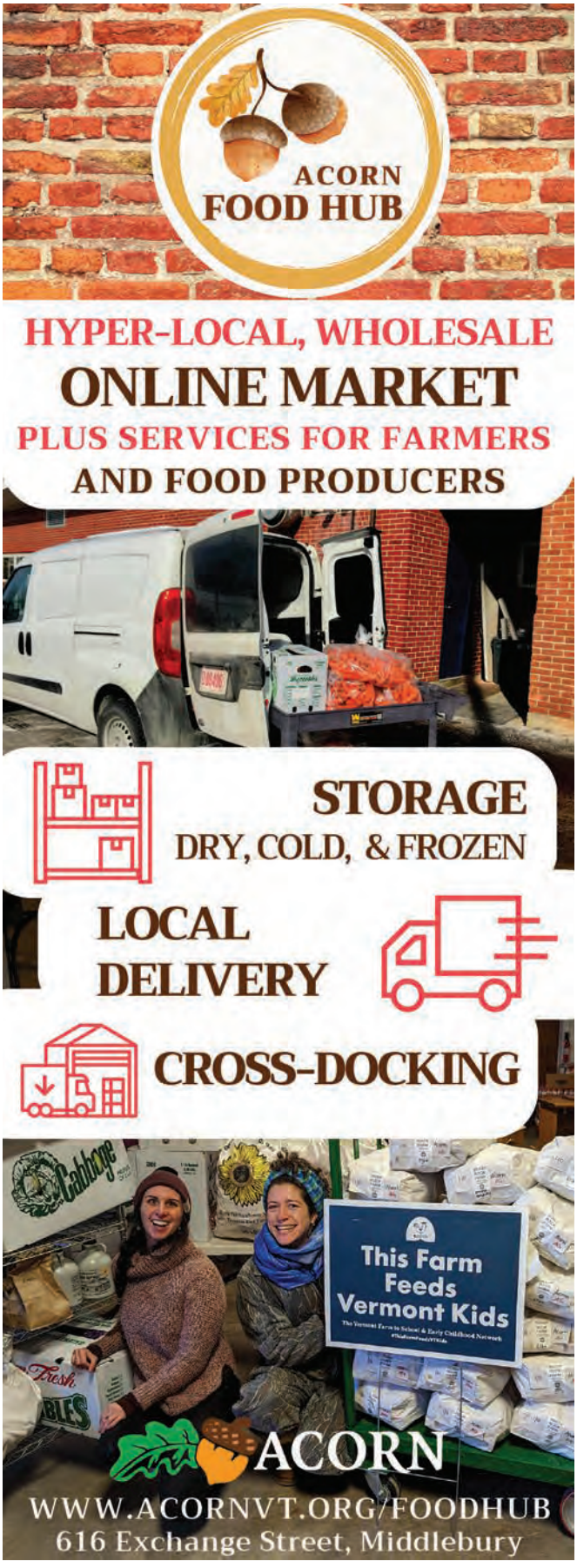
3. Mike's Farm
Mike Eastman | 435 Town House Road | Addison | 802-759-2764
Products: Certified Organic A2A2 Protein Raw Milk. Certified Grass Fed. Available at the farm.
Available: Farm Direct

4. Pork Shop
Rob Hunt | 1133 Jersey Street | Addison | 802-759-2618
Available: Farm Direct

5. West Addison Acres
Tim and Amy Godard | 300 Atherton Road | Addison
802-758-9286 | westaddisonacres@gmail.com
westaddisonacres.com
Small family owned Angus beef farm founded in 2015. We currently raise Angus beef, and deliver throughout Vermont.
Products: Black Angus beef, retail cuts
Available: ACORN Food Hub, Addison Four Corners Store, Farm Direct

Benson

6. The Bur-Ger Farm
Sarah Hathaway | 1077 Stage Road | Benson | 802-537-3830
burgerfarmvt.com
The Bur-Ger Farm is a small well loved operated family farm. We raise and sell 100% grass fed beef, pasture raised pork, lamb, and farm fresh chicken. Our eggs are free range and cage free.
Products: Beef, pork, lamb, chicken, eggs
Available: Delivery to Rutland and Middlebury areas. Call or email to order for delivery. Rutland Farmers Market, Shelburne Market, Middlebury Summer Market



7. Falkenbury Farm

Bob Ambrozaitis | 1520 Park Hill Road | Benson | 802-537-2979
jojoerobert@yahoo.com | falkenburyfarm.com
Products: Rabbits, goats, beef
Available: Farm Direct
Services: Farm Stays, Guest House

8. Maple Ridge Meats

Greg Hathaway | 464 Stage Road | Benson | 802-537-2811
mapleridgemeats@gmail.com | mapleridgemeatsvt.com
We are a full service USDA slaughter/processing facility and certified Organic processor.
Products: Organic meat processing
Available: Facility Direct
Services: Certified Organic Meat Processing

9. Vermont Natural Beef

Bob Stannard | 1943 Stage Road | Benson | 802-537-3711
vermontnaturalbeef.com
Products: Beef, custom cut and delivered

Brandon

10. Autumn Mountain Winery

Jennifer & Jonathan Lutkus | 1246 Franklin Street, Route 7
Brandon | 413-230-5876 | amwcabins@yahoo.com
facebook.com/AutumnMountainWinery
Family operated winery with seasonal cabin rentals.
Products: Wine, grapes
Available: Rutland Farmers Market, Curbside/ Order Ahead
Services: Summer and Fall Tasting Room, Wedding/ Event Site, Farm Stays / B&B
Open: Winery Tasting Room by appointment.

11. Busy Bee Honey

Fred Putnam, Jr. | Brandon | 802-247-3323
busybeehoneyvermont@gmail.com | busybeehoneyvermont.com
Busy Bee raw honey is never heated or filtered (the definition of raw honey). Our 100% local raw honey comes straight from the hives just as our bees made it. Our honey won Best of Class and Best of Show awards at the VT Farm Show honey competition.
Products: Sweet corn, honey, creamed honey, honey bee nucleus colonies, beeswax, raw propolis
Available: Order by phone or email, The Creative Nest, Neshobe Cafe, Brandon Senior Center and Food Shelf

12. Hamilton Cattle Company

Jamie Hamilton | 4960 West Creek Road | Brandon
802-353-0737 | hamiltoncattlecovt@gmail.com
hamiltoncattleco.com
Hamilton Cattle Company is a grass-fed, cow-calf to finish beef operation located in Florence, VT. Owned and operated by Jamie Hamilton, the farm sells beef direct to consumer, to local stores and restaurants, as well as regionally.
Products: Beef, hay
Available: Farm Direct, Baird Farm, Kamuda's Country Market, Wooden Barrel Country Store
Services: Custom farming

13. High Pond Goat Farm

Stephen and Wendy Cijka | 1958 High Pond Road | Brandon
802-273-2655 | highpondgoatfarm@gmail.com
Small family run goat farm producing and selling fresh Chevre, goat milk yogurt, goat milk lotion, and granola. We also raise chickens and slaughter pigs. Fresh eggs available occasionally.

Products: Cheese, eggs, goat dairy, raw milk, yogurt, baked goods, soap and body products
Available: Middlebury Natural Foods Co-op, Rutland Farmers Market, Brandon Farmers Market, Farm Direct, VFFC Online Market

14. Maple View Farm Alpacas
185 Adams Road | Brandon | 802-247-5412
mvfalpacas@gmail.com | mapleviewfarmalpacas.com
We raise alpacas and sell alpaca products.
Products: Products made from luxurious alpaca fiber including raw fiber, roving, yarn, garments and accessories.
Available: Farm Store, Online Store, and Fiber Festivals
Services: Farm Tours, fiber processing

15. Neshobe River Winery, Foley Brothers Brewery
Bob Foley | 79 Stone Mill Dam Road | Brandon
802-465-8413 | brewinginvermont@gmail.com
Products: Grape wine, cassis, beer
Available: Winery/Brewery Direct, Online
Services: Tasting Room, B&B

16. Renaissance Farm
Diane Barrette | 1403 Arnold District Road | Brandon
802-236-6504 | Renaissancefarmvermont@gmail.com
renaissancefarmvermont.square.site
We are a small, family run flower farm located in central Vermont that uses sustainable growing practices to keep our land as healthy as possible. We love what we do and hope you enjoy the flowers we grow for you.
Products: Spring, summer, and fall flower varieties
Available: Rutland Farmers Market, at farm by appointment
Services: Spring tulip subscription, floral services

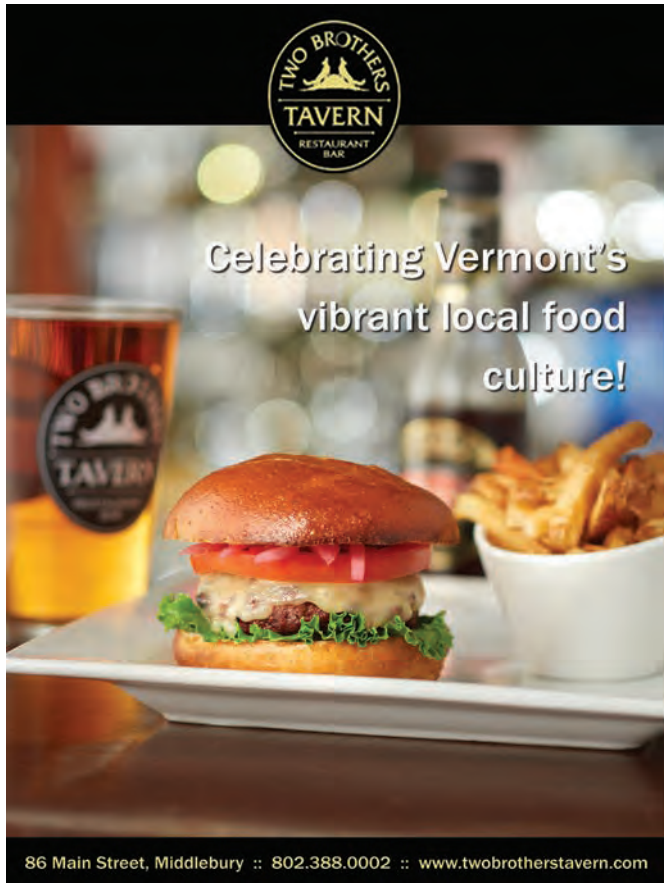
17. Spotted Dog Family Farm
Charles & Susan Whiting | 1516 Hollow Road | Brandon
802-247-6076 | cswhtng@aol.com
facebook.com/vermontirishdexters
Green World animal welfare approved
Products: Grass-fed, grass-finished beef, retail cuts, Dexter breeding stock, haylage in season
Available: Farm Direct, Cafe Provence (burgers)

18. Vermont Fiber Mill & Studio
Deb Bratton | 185 Adams Road | Brandon | 802-236-9158
vtfibermill@gmail.com | vermontfibermill.com
Located at Maple View Farm Alpacas. Wholesale available.
Products: Custom processing of fiber into high quality batts, roving, yarn and felt
Available: Studio Direct
Services: Rental of the FeltLOOM, Fiber-related Workshops

19. Wood's Market Garden
Dan and Elyse Wulfkuhle | 93 Wood Lane | Brandon
802-247-6630 | info@woodsmarketgarden.com
woodsmarketgarden.com
Wonderful family farm growing fresh veggies and fruits for the greater Brandon community and beyond for over 100 years. Certified organic crops and a wide selection of seasonal bedding plants and garden starts. Bustling farmstand located on Rt 7.
Products: Assorted vegetables, sweet corn, herbs, flowers, apples, blueberries, melons, raspberries, rhubarb, strawberries, plants and starts, local eggs, meat, dairy, and more!
Available: Online market, Middlebury Natural Foods Co-op, ACORN Food Hub, Farm Stand, Farm Direct
Services: CSA, community events, farm events, floral services, pick-your-own

Bridport

20. Bridport Creamery
Nicole Foster | 3284 Lake Street | Bridport | 802-758-6800
bridportcreamery@gmail.com | bridportcreamery.com
Founded 2013 by Nicole Foster. Artisanal pasteurized and raw milk cheeses.
Products: Artisanal cheese, pasteurized and raw milk cheeses, cheese curds, Swisserella, Colby, aged Tomme Cheese
Available: Middlebury Natural Foods Co-op, Greg's Market, Wholesale, Curbside/ Order Ahead, Farm Stand, The Skinny Pancake, Wheel Inn, Halfway House, 7 South Deli, Online Store



21. Champlain Valley Alpacas at The Vermont Wedding Barn
Les and Jenny Foshay | 152 Merino Lane | Bridport
802-758-3276 | champlainvalleyalpacas.org
The longest operating alpaca farm in the region with National Show honors, offering highest quality and crafting fleeces, natural beef and alpaca, (Organic) grapes and leaves in season and our 300 person event barn, overnights and camping.
Products: Beef, alpacas, catnip, grapes, eggs, grape juice and jelly, fiber, pelts, fleece, fine finished woven alpaca products
Available: Direct sales from farm
Services: Breeding, community events, educational programs, farm events, farm stays/B&Bs, pick-your-own, weddings and large parties

22. Fairy Tale Farm
Alissa Shethar | 1183 VT Route 125 | Bridport
802-265-5646 | info@fairytalefarm.net | fairytalefarm.net
Sheep dairy and creamery producing sheep and cow milk cheeses and sheep milk gelato, kettle dyed yarns and blankets.
Products: Cheese, eggs, sheep dairy, gelato, fiber, wool, roving
Available: Online market, Middlebury Natural Foods Co-op, Middlebury Farmers Market, Healthy Living
Services: Farm events, Accepts EBT

23. Hemenway Hillbillies/Myrick Maple Works
Cindy/Steve/Steve Jr. Myrick | Bridport | 802-236-8800
Myrick@middlebury.edu
We are a multi-generational family operation located in Bridport making Vermont maple syrup the slow old-fashioned way, no R.O., still using an open-pan wood-fired evaporator.
Products: Maple Syrup. Also value-added products like maple sugar, maple coconut crunch and maple glazed nuts made to order year 'round.
Available: Phone/text orders, direct sales at the sugarhouse during the season, Broughton's Farm Supply and Pratt's Store
Services: Shipping and delivery

24. Little Ditty Farm
Jessica Addis | 642 Route 22A | Bridport
Littledittyfarm@mail.com | Littledittyfarm.org
Goat milk soap, bath bombs, lotion bars, scrubs
Products: Goat milk soap, caramels, fudge and bath products, free range eggs
Available: Pratt's Store, Curbside/Order Ahead, Online Store

25. Long Cloud Farm
Stephen Clark | 2069 VT Route 125 | Bridport | 646-509-5560
Longcloudfarmvt@gmail.com | longcloudfarm.com
Products: Lamb
Available: Middlebury Natural Foods Co-op
Services: Breeding, contract grazing

26. Morgan Hill Farm
Cheryl Connor | 2710 Route 22A | Bridport | 802-349-8635
mhfarms@gmavt.net
Morgan Hill Farm is owned by Jerry and Cheryl Connor. We relocated the farmstand and now have 600 chickens at our home farm. We sell eggs at our farmstand and at the Middlebury Natural Foods Co Op. Stop by and try some of our restaurant quality eggs. Oh, and you will love the view!
Products: Eggs
Available: Middlebury Natural Foods Co-op, Haymaker Bun Company, Tourterelle, Farm Stand

27. Shallow Rock Farm
Lynn Clohessy | 603 Market Road | Bridport | 802-758-2979
lynnffmfd@yahoo.com
Growing flower, vegetable and perennial starts since 2012. Offering a large selection of favorites as well as new and other unique fun finds.
Products: Plants and starts
Available: Farm stand

28. Understory Farm
Gregory Witscher | 2076 East Street | Bridport | 802-282-6738
gregorywitscher@gmail.com | understoryfarmvermont.com
Products: Flower subscriptions, flowers for weddings & events
Available: Vermont Grocery Stores, Online Store

29. Wagner Ranch
Phil Wagner | 314 N. Cream Hill Road | Bridport | 802-758-2912
wagnerranch@hotmail.com
Products: Grass-fed Angus beef, all-natural pork and poultry, hay
Available: Farm Direct

Bristol

30. Bristol Community Gardens
Catherine Cover | 416 Hewitt Road | Bristol | 802-453-4855
ccover@gmavt.net | bristolcommunitygarden.weebly.com
Bristol Community Gardens offers garden space for residents of the 5-Town area. We are located on farmland on Hewitt Road, 1 mile from Bristol Village. Gardeners pay per square footage of their garden plot. We are committed to organic methods.
Products: Assorted vegetables
Services: Community events, community garden plots

31. Emerald Rose Grows
Greg Newman | 11 Main Street | Bristol | 802-453-4797
emeraldrosefarms@yahoo.com | emeraldrosegrows.com
Products: Certified Organic soil amendments, soil mix, lights, fans, nutrients, grow tents, novelty seeds
Available: Retail Direct, Online Store

32. Farmhouse Chocolates
Eliza La Rocca & Erlé LaBounty | 25B Mountain View Street
Bristol | 802-349-6228 | info@farmhousechocolates.com
farmhousechocolates.com
This isn't just chocolate. It is an invitation to slow down. Expand, light up, be still. Just for a moment. Savor.
Products: Handmade truffles, caramels & chocolate bars crafted with organic, fair trade, soy-free chocolate. Some vegan options. Mostly dark chocolate with a few milk chocolate options, too!
Available: At our factory store, and on our website and Etsy site for year-round, nationwide delivery. Available outside of VT (see list of stores on our website) and throughout Vermont at Middlebury Natural Foods Co-op, both Healthy Living locations, both City Market locations, Hunger Mountain Food Co-op, and more. Online store.

33. Firefly Fields
Nathan Hammer | Bristol | fireflyfields.org
Firefly Fields is a certified organic, diversified, market garden. It grows a wide range of crops, but is best known for its strawberries and Sungold cherry tomatoes. Its goal is to produce high quality and affordable crops for the local community.
Products: Assorted vegetables, raspberries, strawberries, cherry tomatoes
Available: Middlebury Natural Foods Co-op, ACORN Food Hub

34. Gateway Farm
Abby Roleau | 506 North 116 Road | Bristol | 802-453-5263
thegatewayfarm@gmavt.net | thegatewayfarm.com
Products: Maple syrup, beef, pork, poultry, lamb, corn, squash, tomatoes, cucumbers, apples, peaches
Available: Farm Stand: 25B Mountain View Street, Bristol (check website for hours), Online Store
Services: Pick Your Own Pumpkins

35. Hillsboro Sugarworks
Dave Folino | 270 Rounds Road | Bristol | 802-453-5462
dffolino@gmavt.net | hillsborosugarworks.com
Products: Certified Organic maple syrup
Available: Middlebury Natural Foods Co-op, Shaw's, Online Store
Services: Maple Open House Check for Dates

36. Hogback Mountain Brewing
Samantha Sawyer | 372 Rockydale Road | Bristol
802-643-2304 | sam@hogbackbrew.com | hogbackbrew.com
Founded in 2015, Hogback Mountain Brewing is a nano-brewery embracing the concept of local supporting local. Owned and operated by Jamie and Samantha Sawyer, Hogback Mountain crafts hyper-local traditional styles infused with a Vermont flair. Head brewer, Sam, utilizes key ingredients from local producers in Vermont and as close to home as possible.
Products: Hyper-local beer
Available: Distributed across the state
Services: Private events in the taproom, including farm to table fare from Lucky Star Catering

37. Interlace Agroforestry Farm and Commons
Meghan Giroux | 9 Pleasant Street | Bristol | 802-578-0829
meghan.giroux@gmail.com
facebook.com/vermontediblelandscapes
Products: Edible trees and bushes, perennial vegetables, nursery, agroforestry consultation
Available: Nursery Direct
Services: Design, Installation and establishment of ecologically regenerative landscapes. Site Evaluation, Planning and Development. Agroforestry Consultation

38. It's 5 0'clock Somewhere
Deanna Richards | 634 Hardscrabble Road | Bristol
603-692-8460 | its50clocksomewhere58@gmail.com
its50clocksomewhere.net
Founded in 2016 our mission statement is to support local growers by offering a delicious small batched locally sourced boozy jam.
Products: Boozy jams and jellies, strawberry daiquiri jam

Available: Vergennes Farmers Market, farm stand, online market, Facebook

39. Little Hogback Farm
Matthew Davis | 2365 Lower Notch Road | Bristol | 802-598-8204
littlehogbackfarm@gmail.com | littlehogbackfarm.com
Products: Maple products: maple syrup, maple cream, maple sugar
Available: Middlebury Natural Foods Co-op, Waitsfield Farmers Market Taste of Place, Waitsfield Farmers Market, Online Store

40. Lower Notch Farm
Matt Bryan | 1946 Lower Notch Road | Bristol
410-370-5239 | lowernotchfarm@gmail.com
Products: Blueberries, Flowers
Available: Farm Direct, Middlebury Farmers Market, Bristol Farmers Market
Services: Pick Your Own

41. Mayer Maple Producers
Alan and Cindy Mayer | 4395 South 116 Road | Bristol
802-453-5129 | clsmayer@gmail.com
Products: Maple syrup
Available: Precision Print & Copy in Vergennes, Direct Sales, Free Local Delivery
Services: Buy Direct from Your Maple Producer

42. Norm Booska
Norm Booska | 149 Lower Notch Road | Bristol | 802-453-5653
Products: Raspberries, black raspberries, blackberries
Available: Middlebury Natural Foods Co-op

43. savouré soda
Jess Messer | 26 Main Street | Bristol | 802-734-4236
jess@savouremtl.com | savouremtl.com
Check out our website for a full list of stockists of canned veggie seltzers and bottled sodas, and online ordering. Follow us on Instagram @savouremtlvt for latest news and updates on Tandem events and rotating flavours.
Products: On tap and bottled seasonal sodas and canned seltzer
Available: Available at Tandem, our production kitchen in Bristol

44. V Smiley Preserves
V Smiley | 16 Main Street | Bristol | vpreserves@gmail.com
vsmileypreserves.com
V Smiley Preserves makes honey sweetened preserves, no added pectin preserves with an emphasis on regional fruit and aromatics. We manufacture our product at Minifactory in downtown Bristol where you'll also find the preserves on the food & drink menu.
Products: Jams and jellies
Available: Middlebury Natural Foods Co-op, Healthy Living, Minifactory

45. Wild Roots Farm
Jon Turner | 195 Harvey Road | Bristol | 802-377-1214
wildrootsfarmvt@gmail.com | wildrootsfarmvermont.com
We are a 10-acre operation dedicated to community resilience through food systems education, wilderness survival and self-rescue. WRCF is deeply rooted in agroforestry, agroecology and whole systems thinking
Available: Farm Stand, Workshops, Summer Camps
Services: Education, Internship/ Apprenticeship, Farm Tours, Community Gatherings, Forest Preschool

46. Wondering Drake Farm
August Hoagland | 380 South 116 Road | Bristol | 802-829-4190
wonderingdrakefarm@gmail.com | wonderingdrakefarm.com
Small family owned duck farm.
Products: Whole chickens, duck eggs, chicken eggs, pickled eggs, goose eggs, goslings, chicks, ducklings
Available: Asian Mart, Always Full, online store, Full Belly Farmstand

47. Yore Fare Farm
Anthony Myrick | Bristol | anthony.myrick@hotmail.com
I've raised pastured poultry, eggs, pork and beef since 2009.
Products: Beef, poultry, pork, eggs
Available: Farm direct

Charlotte

48. Adam's Berry Farm
Adam Hausman | 985 Bingham Brook Road | Charlotte
802-578-9093 | adamsberryfarm.com
Adam's Berry Farm is a community-oriented farm that grows delicious certified organic strawberries, blueberries and raspberries. Over the last 20 years the farm has created community through food and berries. Enjoy fresh berries, popsicles and sorbet at the farm stand and at Pick Your Own (check the website for what's available). Certified Real Organic Project.
Products: Certified Organic strawberries, blueberries, raspberries, pears, melons, pumpkins, flowers, eggs, jams and jellies, popsicles, sorbet and frozen berries
Available: Farm Stand, City Market, Healthy Living, Burlington Farmers Market, Wholesale
Services: Pick Your Own Berries and Flowers, Educational Programs and Event Space

49. Allen Family Maple
David Allen | 82 Split Rock Road | Charlotte | 802-734-1105
mansfield@gmavt.net | mapleinvermont.com
David and Jane Allen have been marketing their maple syrup for over 30 years. We ship syrup throughout the U.S. and to Europe.
Products: Maple syrup
Available: Our syrup is available at Gilfeather's in Ferrisburgh, and at the Charlotte General Store and the Old Brick Store in Charlotte. Online market.

50. Body Botanicals / CannaBliss
Gyan Devi | Charlotte | 802-730-4050
gyan@bodybotanicals.biz | bodybotanicals.biz
We produce health and beauty products with and without CBD. We source from local growers and wildcraft from our fields and forests. We make tinctures, salves, lotions, oils, and syrups. Some of our products are based on recipes dating back 600 years. We make small, artisanal batches according to the lunar phase.
Products: Organic CBD products, herbal health & beauty products, herbs, root vegetables, mushrooms, oils, CBD products, CBD pain salve, medicinals
Available: Online Store, Curbside/ Order Ahead
Services: Educational programs, Fun for kids, "In the Field" foraging events and online herbal how-to classes

51. Ceres Gardens
W.L. Shriner | 1503 Ferry Road | Charlotte | 802-425-3770
Bud@ceresgardens.net
Products: Certified Organic vegetables, small fruits, herbs, and conventional local beef, eggs, honey, maple syrup
Available: Farm Stand

52. Charlotte Village Winery
William Pelkey | 3968 Greenbush Road | Charlotte
802-425-4599 | info@charlottevillagewinery.com
charlottevillagewinery.com
Products: La Crescent, Merlot, Cabernet, Chardonnay Wine, three styles of Blueberry wine and other sweet wines
Services: Tasting Room, Open May through December. Free Wine Tasting. Curbside Pickup. Phone to order.

53. Donegan Family Farm
Joe & Emily Donegan | 1506 Carpenter Road | Charlotte
802-425-4528 | LarsonFarmVT@gmail.com
doneganfamilyfarm.com
Larson Farm milk and dairy products available for walk-in purchase
Products: Larson Farm milk, butter, yogurt, gelato
Services: Retail, farm stay

54. Fat Cow Farm
Peter Trono | 800 Bingham Brook Road | Charlotte
802-343-3254 | dtrono20@aol.com | fatcowfarm.com
Products: American style Wagyu beef, pork, lamb, seasonal poultry, maple syrup, honey
Available: Farm Store, Spear's Corner Store, East Charlotte, Shelburne Tap House, Backyard Bistro

55. Flower Gap Farm
Margaret Aiken | 1768 Mount Philo Road | Charlotte
540-929-4785 | flowergapfarm@gmail.com
A small dairy producing raw milk and other goat products from Nigerian Dwarf goats. The milk has a high butterfat content and lacks the "goaty" flavor most often associated with goat's milk. I also offer spring kid "meet and bleat" play sessions.
Products: Goat dairy, breeding stock, pet-quality goats
Available: Farm stand
Services: Farm events

56. Golden Apple Family Farm
1052 Whalley Road | Charlotte
goldenapplefamilyfarm@gmail.com | goldenapplefamilyfarm.com
Golden Apple Family Farm is a diversified orchard and farm in Charlotte, Vermont. We offer seasonal vegetables, flowers, and fruit. Our year-round farmstand features pastured, heritage, organically-fed chicken, lamb, pork, eggs and raw honey.
Products: Poultry, pork, lamb, assorted vegetables, sweet corn, herbs, flowers, apples, blackberries, melons, peaches, pears, plums, raspberries, strawberries, eggs, sweet cider, jams and jellies, honey
Available: Farm stand, online market
Services: Farm events

57. Grass Cattle Company
Steve Shubart | Charlotte | 802-363-4575
stevenshubert@gmail.com | grasscattlecompany.com
Products: Grass-fed beef by the half
Available: Farm Direct, Last Resort Farm, Online Store

58. Greylaine Farm
Michael Kirk | Charlotte | 802-349-4994
greylainefarm@gmail.com | greylainefarm.com
Dorset x Ile de France Sheep raised on pasture in Charlotte.
Products: Lamb, mutton, wool, pelts
Available: Farm Direct, Wholesale

59. Hands and Heart Farm
Katherine Knox | Charlotte | 802-233-2640
katherineknox11@gmail.com | handsandheartfarm.com
Wool! Fleeces, blankets, yarn, wool insoles, roving; Border Leicester sheep, Romney sheep; limited cuts of lamb, mutton
Products: Lamb, mutton, fiber, wool, pelts, fleece, roving
Available: Norwich Knits, Must Love Yarn, Farm Direct

60. Head Over Fields
Katie Rose Seward | 6035 Ethan Allen Highway | Charlotte
headoverfieldsvt@gmail.com | Headoverfieldsvt.com
Head Over Fields is a certified organic vegetable farm located in Charlotte, VT. We are kicking off Season 3 and growing fast! Our farm stand is open 5 days/week during the growing season and conveniently located on Route 7 near Mount Philo.
Products: Assorted vegetables, herbs, flowers, plants and starts, wreaths and baskets, honey
Available: Farm stand, Shelburne Farmers Market
Services: CSA, floral services, wreath workshops

61. High Hedge Farm
Bruno Murphy | 69 Ashe Road | Charlotte | 802-373-8378
bandt98@gmail.com
Products: Wholesale hay, feeder cattle
Available: Available on-farm, call to order

62. Nitty Gritty Grain Co. of Vermont
Catherine Kenyon | 4458 Lake Road | Charlotte | 802-425-4544
ckenyon@nittygrittygrain.com | nittygrittygrain.com
All of our grains come from our farm, Aurora Farm, in Charlotte. They are single source grains which adds to their integrity.
Products: Certified Organic pancake/muffin mix, whole grain cornmeal, unbleached all purpose white flour, wheat berries, 4 different types of flour
Available: Middlebury Natural Foods Co-op, Healthy Living, City Market, Lantman's, Jericho Market, Local Restaurants

63. Paradiso Farm
Steven Colangeli | 2969 Lake Road | Charlotte | 802-343-3423
scolangeli1@gmail.com | paradisofarm.com
Products: Vermont grown fig trees, figs
Available: Shelburne Farmers Market, Middlebury Natural Foods Co-op, Shelburne Market, Philo Ridge Farm, Jake's One Market

64. Pelkey's Blueberries
3968 Greenbush Road | Charlotte | 802-425-3281
Products: Blueberries, jam, pies, creemees
Available: Farm Direct
Services: Pick Your Own

65. Philo Ridge Farm
2766 Mt. Philo Road | Charlotte | 802-539-2147
info@philoridgefarm.com | philoridgefarm.com
Philo Ridge Farm is a regenerative agriculture farm in Charlotte. Using innovative, ecologically sustainable practices, we manage 400 acres of healthy pasture land, forests and diversified produce gardens. We rotationally graze heritage breeds of livestock and grow Certified Organic fruits, vegetables, and flowers. Everything we harvest is processed and sold in our kitchen and market.
Products: Grass finished beef, organic chicken, turkey, eggs, heritage pork, lamb, organic eggs, certified organic vegetables, flowers, herbs, spring plants and starts, and fruits. The market has local cheese, pantry items, home goods, wool products, and prepared foods
Available: Our Farm Market and Restaurant
Services: Dinner and lunch service, coffee bar, catering, farm tours, educational programs, private events

66. Plum Hill Farm
201 Line Drive | Charlotte | plumhillfarm@gmavt.net
Plum Hill Farm is a small family orchard in Charlotte specializing in stone fruit, plums, peaches, cherries
Products: Plums, peaches, cherries
Available: Burlington Farmers Market

67. Rise 'n Shine
343 Root Road | Charlotte | 802-264-1913
peter@risenshine.farm | risenshine.farm
We deliver milk six days a week, year round. We deliver to 10 towns on a weekly basis. We currently offer products from 30+ farmers on our home delivery routes. 200 products delivered to your door.
Products: Bottled Milk
Available: Farm Stand, Home Delivery

68. Shakey Ground Farm
David Beckwith | 289 Converse Bay Road | Charlotte
802-435-2448 | info@shakeygroundfarm.com
shakeygroundfarm.com
Products: Certified Organic vegetables, berries & mushrooms, grass fed lamb, grass fed beefalo, pastured eggs & chicken, wool & fiber. Certified Real Organic Project.
Available: Onsite Farm Stand, Spring, Summer, & Fall CSA, Shelburne Farmers Market, Shelburne Supermarket, Rise & Shine Market, Local Restaurants
Services: Spring, Summer and Fall Vegetable CSA

69. Sobremesa
Caitlin and Jason Elberson | Charlotte | 802-279-3444
sobremesavt@yahoo.com | SobremesaVT.com
Products: Kimchi, sauerkraut, kombucha, fire cider, elderberry syrup, Icelandic lamb
Available: Healthy Living, City Market, Burlington Farmers Market, Online Store

70. Stony Loam Farm
Dave Quickel | 2755 Hinesburg Road | Charlotte | 802-238-0255
stonyloamfarm@hotmail.com | stonyloamfarm.com
Products: Wide variety of vegetables, flowers
Available: City Market, Healthy Living, Shelburne Supermarket, American Flatbread Burlington, Archie's, Stone Soup
Services: Summer Vegetable and Flower CSA

71. Sweet Roots Farm
Jane MacLean | 4702 Ethan Allen Highway | Charlotte
802-425-3652 | jane@sweetrootsvt.com | sweetrootsvt.com
Sweet Roots Farm (former Charlotte Berry Farm) is a certified Organic diversified vegetables and berry farm. The farm is open for Pick Your Own blueberries seasonally and features an on-farm Market full of farm grown and other local products.
Products: Assorted vegetables, blueberries, strawberries
Available: ACORN Food Hub, farm stand
Services: Pick-your-own blueberries, CSA

Cornwall

72. Birdsong Herb Song
Emily Givens | 1683 Sperry Road | Cornwall | 541-948-2370
birdsongherbfarm@gmail.com | birdsongherbfarm.com
Products: Cut flowers, vegetables, dried herbs, medicinal, culinary and Chinese herbs
Available: Farmstand, Middlebury Natural Foods Co-op, Middlebury Floral and Gift Shop

73. Bread Loaf View Farm
Kenn Hastings | 486 Cider Mill Road | Cornwall
802-349-1755 | maplekenn@gmail.com | breadloafviewfarm.com
Bread Loaf View Farm, established in 1985, produces all grades of pure maple syrup and value added products. We offer farm store pickup, online sales and ship our products worldwide. Private label and wedding favors are a specialty.
Products: Specialty products including Bourbon infused syrup, maple cream, fudge, granulated sugar, candies, granola, hot sauces, honey and gift packs
Available: Addison West, Costellos Market, Frog Hollow, Champlain Valley Apiaries, Zeno House, online
Services: Farm tours during Spring and Fall, open house events, private tours by appointment

74. Cedar Meadow Farm
Lyssa Stearns | 4534 Route 30 | Cornwall | 802-349-4225
cedarmeadowf@gmail.com | cedarmeadowfarm.org
Products: Nigerian Dwarf Goats, registered and unregistered. Meishan Pigs, Honey, Goat Milk Soap
Available: Lincoln General Store (honey & soap), Farm Direct and through website

75. Cutting Hill Beef
Ramsey/Caroline Mellish | 2438 South Bingham Street | Cornwall
603-306-7921 | info@cuttinghillbeef.com | cuttinghillbeef.com
Products: Organic beef
Available: Online Store, Farm Direct

76. Lemon Fair Honey Works
Andrew Munkres | 2703 West Street | Cornwall
ajmunkres@yahoo.com | LemonFairHoneyworks.com
Treatment free
Products: Honey and comb honey from untreated bees, queen bees, nucleus colonies
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, Champlain Orchards, Wholesale
Services: Please email to sign up for nucleus colonies.

77. Rowe Crest Farm
Daniel Rowe | 123 Lambert Lane | Cornwall | 802-349-4530
Products: Grass-fed beef, Organic hay, grass-fed steers for finishing
Available: Farm Direct

78. Sunrise Orchards
Christiana Hodges | 1287 N. Bingham Street | Cornwall
802-989-0694 | chodges@sunriseorchards.com
sunriseorchards.com
Sunrise Orchards is a family owned and operated, 150 acre orchard on a beautiful ridge in West Cornwall. We have a diverse range of offerings including a secluded pick your own area, farmstand, on site packing house and acres of wholesale cider orchards.
Products: Cider, donuts, 12 varieties of eco-certified apples, pies, turnovers, applesauce and many other Vermont made and grown products in our farmstand
Available: Our apples, cider and donuts are available in season at the Middlebury Natural Foods Coop, Greg's Market, Pratt's General Store and here on the farm.
Services: Farm stand pick-your-own in season at 1333 N Bingham St, Cornwall, VT 05753

79. Twig Farm
Michael Lee | 2575 South Bingham Street | West Cornwall
twigcheese@gmail.com | twigfarm.com
Products: Goat's milk cheeses
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, Online Store
Services: Farm stays/B&Bs

80. Williams Farm Maple
Kevin Williams | 5283 Route 30 | Cornwall | 802-462-2186
wmsmaple@shoreham.net | blueribbonmaple.com
Products: Maple syrup, maple products
Available: Farm Direct, Online Store

81. Windfall Orchard
Bradley Koehler | 1491 Route 30 | Cornwall | 802-462-3158
bradk@shoreham.net | windfallorchardvt.com
Family run orchard with over 100 apple varieties. We are the Reap and Sow Farm CSA pick up location (spring-fall) and also sell local farmstead cheeses and other local products.
Products: Apples, plums, pears, blueberries, farmhouse hard cider, ice cider, fresh pressed cider. Homemade Soup & Stew. Woodfired par-baked Pizza
Available: Middlebury Natural Foods Co-op, Farm Stand
Services: Catering, Farm Tours, Wedding/Event Site, Pick Your Own, Farm Stand
Open: Saturday 9-1 April through October

Ferrisburgh

82. Dakin Farm
Sam Cutting | 5797 Route 7 | Ferrisburgh | 1-800-99DAKIN |
scutting@dakinfarm.com | dakinfarm.com
Products: Maple syrup, smoked meats and cheeses, gifts
Available: Retail stores in Ferrisburgh and Burlington, Online Store

83. Dream in Color
Muff Parsons-Reinhardt | 286 Old Hollow Road | Ferrisburgh
802-881-4880 | muff.parsons@uvm.edu
Dream In Color was established in 2010. Muff & Paul do a home business making jams, pickles, beaded jewelry and unique wooden items.
Products: Pickles, pickled fiddleheads, dilly beans, dill pickles, tongue pickles & Bread & Butter pickles, sweet and hot pickled peppers, 24 flavors of jams, wood products
Available: Craft shows, and at home. Pickled Fiddleheads sold at Fiddlehead Brewery, Shelburne.

84. Earth House Farm
Finn Yarbrough | 4215 Sand Road | Ferrisburgh | 802-877-6288
finn.yarbrough@gmail.com
Products: Live lambs for purchase
Available: Farm Direct, call ahead for pick-up

85. Flowerpower VT
Anne Matthews | 991 Middlebrook Road | Ferrisburgh
802-877-3476 | flowerpowervermont@gmail.com
flowerpowervt.com
For the past 20 years, we have been farming specialty cut flowers. These are available by pick up in our farm store, as well as local delivery. We design gorgeous bridal work, installing wedding blossoms in many of the beautiful venues in the state.
Products: Flowers, eggs, fiber, wool, CBD
Available: City Market, Farm Stand
Services: Floral services

86. Fuller Mountain Farm
Sheri & Alexander Arroyo | 1411 Fuller Mountain Road
Ferrisburgh | 802-391-0121 | info@fullermountainfarm.com
fullermountainfarm.com
Fuller Mountain Farm is a dynamic and sustainable farm. We are focused on tree crops, heirloom vegetables, medicinal and culinary herbs, flowers, and heritage breed chickens. We utilize concepts of agroecology and permaculture on our farm.
Products: Lamb, assorted vegetables, herbs, flowers, pears, rhubarb, strawberries, eggs, baked goods, jams and jellies, oils and vinegars, pickles and ferments, soap and body products, beans, wool, roving, plants and starts, maple
Available: Online market, Middlebury Natural Foods Co-op, farm stand, Farm Direct
Services: Community events, farm stays/B&Bs, floral services,

87. Kimball Brook Farm
Cheryl DeVos | 2263 Greenbush Road | Ferrisburgh
802-734-6346 | kbfVermont@gmail.com | kimballbrookfarm.com
Products: CBD infused teas and lemonades
Available: Middlebury Natural Foods Co-op, Lantman's Hinesburg, Shelburne Supermarket, Shaw's, Hannaford, Online Store

88. LaLumiere Farm and Greenhouse
Justin and Karolyn Lalumiere | 3747 Sand Road | Ferrisburgh
802-349-7782 | kslalumiere.1955@gmail.com
Lalumiere Farm is a small sustainable family operated produce farm since 1986. Over the years we've added multiple greenhouses to the farm for extended produce production in spring and fall. We are best known for our early delicious tomatoes, sweet melons, spring mix, and late season strawberries. Also low sugar jams and pickles from old family recipes.
Products: Full variety of vegetables, herbs, greens, strawberries, melons, bedding plants, hanging baskets, planters, vegetable starts, jam, pickles, and farm merchandise
Available: Year round at Shelburne Farmers Market, Winooski Farmers Market, Isham Family Farm, Vergennes Farmers Market, Great Harvest Bread, Cucina Antiqua Bistro

89. Scott's Greenbush Gardens
Bill & Donna Scott | 79 Quaker Street | Ferrisburgh
802-425-2370 | wjscottjr@comcast.net
We have decided to retire from our 46 year plus farming operation but will still have PYO Fall Raspberries and some produce for sale from mid-August to frost; raspberries, sweet corn, winter squash, melons, and pumpkins. Thanks for your patronage!
Products: Assorted vegetables, sweet corn, apples, raspberries, sweet cider
Available: Farm Direct
Services: Pick Your Own

90. Shellhouse Mountain Beef
Brent Jerger | 2565 Shellhouse Mountain Road | Ferrisburgh
802-877-3092
Products: Weaned feeder calves 800 lbs. and up, sold in lots
Available: Farm Direct

91. Van De Weert Farmstand
Bill Van De Weert | 3670 Route 7 | Ferrisburgh
802-989-8105 | bvandeweert@gmail.com
Specializing in new potato, sweet corn and fall decorations including diverse gourd selection, corn stalk bundles and ornamental corn. Also carry products from Scott's Greenbush Gardens and Woodman Hill Orchard at the Farm Stand.
Products: Sweet corn, cucumbers, squash, yellow, red and blue

potatoes, pumpkins, apples, melons, tomatoes, hay, mums
Available: Farm Stand
Services: Hay

92. Vermont Livestock Slaughter and Processing Co.
Carl Cushing | 76 Depot Road | Ferrisburgh | 802-877-3421
vermontmeat@gmail.com
Products: Beef, lamb, pork, sides, retail cuts. Roaster pigs are available through our customers.
Available: Through our customers
Services: USDA Inspected Meat Processing

Goshen

93. Ice House Farm
Morgan and Chad Beckwith | 421 Hathaway Road | Goshen
802-247-1443 | goats@icehousefarmvt.com | icehousefarmvt.com
Our most meaningful work is with our animals and on the land. Our goal is to build a healthier environment with a more robust surrounding ecosystem. We do this by adaptively grazing a herd of dairy goats, moving them to new pastures each day.
Products: Cheese, goat dairy, raw milk, yogurt, kefir
Available: Online market, Middlebury Natural Foods Co-op, Healthy Living, farm stand, on-farm pickup
Services: Goat farm tours by appointment, farm events

94. Republic of Vermont
Ethan West | 234 Cape Look Off Road | Goshen | 802-989-2901
ethan@republicofvermont.com | republicofvermont.com
Products: Maple syrup, raw honey, rum-aged maple syrup
Available: Online Store

Granville

95. Clearfield Farm
John Hirsch | 250 Genes Road | Granville | 802-565-0774 | clearfieldfarmvermont@gmail.com | facebook.com/clearfieldfarm
Clearfield Farm is a certified organic wholesale mixed vegetable farm producing fingerling and regular potatoes, carrots, onions, Delicata squash, cabbage, tomatoes, broccolini, shishito peppers and more.
Products: Certified Organic assorted vegetables
Available: Supply grocery stores, restaurants, institutions, food shelves, CSA's and wholesalers in central Vermont. Find us in locations around Middlebury through ACORN food hub and Middlebury Natural Foods Coop.

96. Old Road Farm
Henry Webb | 4911 Route 100 | Granville | 802-318-0423 | henry@oldroadfarmvt.com | oldroadfarmvt.com
Certified Real Organic Project
Products: Organic vegetables
Available: Shelburne Farmers Market, Middlebury Natural Foods Coop
Services: CSA

Hinesburg

97. Besteyfield Farm
Ben Butterfield | Taproot Farm Lane | Hinesburg
802-310-3400 | besteyfieldfarm@gmail.com
besteyfieldfarm.com
Products: Eggs
Available: Healthy Living, City Market, Shelburne Supermarket, Lantman's, Richmond Market, Jericho Market, Waterbury Village

Market, Mill Market, Trillium Hill Farm Stand, Momo's Market, Pete's Greens Good Eats

98. Full Moon Farm

David Zuckerman | 2083 Gilman Road | Hinesburg
802-598-1986 | info@fullmoonfarminc.com
fullmoonfarminc.com
Certified Real Organic Project.
Products: Organic pork, poultry, wide variety of vegetables, melons, watermelons, eggs, flower bouquets, herbs, CBD products
Available: Farm stand, CSA
Services: The 100% flexible CSA both in summer/fall and Winter/spring. You get to choose what and how much you take at each pick-up and can get your food at any of our pick-ups or the Burlington Farmers market. Our CSA offers you 7-10% off all farm retail prices (20-30% off store prices).

99. Red Wagon Plants

Julie Rubaud | 2408 Shelburne Falls Road | Hinesburg
802-482-4060 | julie@redwagonplants.com
redwagonplants.com
Certified Real Organic Project
Products: Certified Organic plants for vegetable gardens, flower beds, containers and herb gardens, herb salts and herb vinegars
Available: Retail greenhouse open mid-April through August. Online Store
Services: Delivery of plants to area garden centers, grocery stores and hardware/feed stores

100. Rock Meadow Farm

Betsy Orvis | 2053 Texas Hill Road | Hinesburg | 802-482-2247
rockmeadowvt@gmail.com | rockmeadowvt.com
Since 2012, we have grown a wide variety of cut flowers using sustainable farming methods, available via our CSA and at retail locations. We provide flowers for weddings/events, including DIY bulk options. Fresh flowers in season; dried through Dec.
Products: Ecologically grown cut flowers
Available: Farm stand, farm direct, Lantman's Market, Richmond Market, Trillium Hill Farmstand, Jubilee Farmstand
Services: CSA, floral services

101. Trillium Hill Farm

James Donegan | 10643 Route 116 | Hinesburg | 802-488-0283
trilliumhill@gmail.com | trilliumhillfarmvt.com
We are a long time family farm with a certified Organic market garden, grass fed beef herd, and maple sugaring operation. Maple sugaring is done in the traditional way with buckets and horses.
Products: Certified Organic vegetables, grass fed beef, maple syrup, plus we sell a variety of products from other farms in our Farm Stand
Available: Farm Stand, CSA, Lantman's Grocery Store, Online Store, Muddy Boots CSA. Restaurants: Farmhouse Group, Great Northern
Services: Spring, Summer and Fall CSA and Farm Stand shares.
Open: Farm Stand open 7 days a week, April-November, daylight hours.

Hubbardton

102. Frog Hollow Farmstead

Janis Reinke | 924 Frog Hollow Road | Hubbardton
802-468-7975 | info@froghollowvt.com | froghollowvt.com
Founded in 2020, a small family farm committed to the traditional and wholesome practices of growing, raising, and otherwise producing the tastiest foods and provisions. We are proud to offer our gourmet and flavorful take on the foods you love.
Products: Beef, poultry, pork, lamb, assorted vegetables, herbs, flowers, apples, rhubarb, eggs, baked goods, jams and jellies, oils and vinegars, pickles and ferments, wool, plants and starts
Available: Online market, ACORN Food Hub, Middlebury Farmers Market, Rutland Farmers Market, farm stand
Services: Farm events. Accepts EBT.

Huntington

103. Burnt Rock Farm

Justin Rich | 7052 Main Road | Huntington | 802-434-7170
justin@burntrockfarm.com
Products: Certified Organic sweet potatoes, potatoes, winter squash, onions and greenhouse tomatoes
Available: Middlebury Natural Foods Co-op, City Market in Burlington, Healthy Living in South Burlington, Farmers to You
Services: Muddy Boots CSA in Burlington

104. Couching Lion Maple Sugar Farm

Chaska Richardson | 223 Aestivalis Hill | Huntington
802-338-1679 | couchinglionsugar@gmavt.net
couchinglionsugar.com
Located in the foothills of Camel's Hump, also known as the Couching Lion, enrolled in Audubon's Bird Friendly Maple Project, we manage a sugarbush that includes a diversity of trees and habitat for animals. Our syrup is small batch, wood fired.
Products: Maple syrup, Certified Bird Friendly per Audubon's Bird Friendly Maple Project
Available: Farm stand, farm direct, online market

105. Midnight Goat Farm
Yves Gonnet | 9613 Main Street | Huntington
802-882-1952 | midnightgoatfarm.com
Products: Artisanal goat cheese, rabbit meat
Available: Farm Direct, Maple Wind Farm, Trillium Hill Farm, Flatlander Farm

106. Mountainside Maple
Jim & Gayle Rowe | 7926 Main Road | Huntington
802-434-7415 | mtnsidemaple@gmavt.net
Maple syrup producers since 1977.
Products: Maple syrup, maple cream, maple granulated sugar
Available: Farm Direct, Pratt's Store, Buxton's Store, Prunier's Market, Kamuda's Country Market
Services: Maple Open House in March each year, open daily for sugarhouse product pickup and we also offer free delivery

107. Petrichor Farm
Matthew Steinke | 502 Lincoln Hill | Huntington | 802-558-1657
petrichorfarmvt@gmail.com | petrichorfarmvt.com
Products: Certified organic trimmed CBD flower, full spectrum extracts, & full spectrum CBD balms, eggs, heirloom tomatoes
Available: Farm Stand, Website. Eggs available for purchase on the farm. Hemp products available at the farm and through our website.
Services: Farm Tours

108. Purinton Maple
Austin & Cody Purinton | Huntington
Purintonmaple@gmail.com | Purintonmaple.com
Products: Maple Syrup, Maple Equipment, Christmas Trees
Available: Healthy Living South Burlington, City Market, Kinney Drugs, Lake Champlain Chocolates Waterbury, Lawson's Finest Liquids, Commodity Market-Stowe, Vermont's Own Products, Champs Trading Post

109. RambleBramble Farm
Jamie Sky Bianco | Huntington | 802-434-2626
farmer@ramblebramblefarm.com | ramblebramblefarm.com
RambleBramble Farm is a 2SLGBTQIA+ and woman-owned and operated VOF Certified Organic egg, chicken, sheep, goat, and

vegetable farm. We raise our animals and grow crops organically and also sustainably, using compost, cover cropping and rotation.
Products: Certified Organic poultry, lamb, goat, assorted vegetables, eggs, fiber, wool, fleece
Available: Last Resort Farm, Jubilee Farm Market
Services: Breeding, farm stays/B&Bs

110. Tafts Milk and Maple
Mary Taft | 1470 Taft Road | Huntington | 802-434-2727
vtmaplesyrup.com
Products: Maple syrup, maple cream, granulated maple sugar
Available: Beaudry's Store. Farm Direct
Services: Online Store

Leicester

111. Blue Ledge Farm
Hannah Sessions & Greg Bernhardt
2001 Old Jerusalem Road | Leicester | 802-247-0095
info@blueledgefarm.com | blueledgefarm.com
Founded in 2000, first-generation family farm, Animal Welfare Approved goat dairy producing a full line of award-winning fresh and aged goat and cow's milk cheeses.
Products: Cheese, goat dairy
Available: Online market, Middlebury Natural Foods Co-op, ACORN Food Hub, City Market, Healthy Living, farm stand, farm direct
Services: Farm events, farm stays/B&Bs

112. Chandler Ridge Farm
Liza & Derric Miner | 3611 Lake Dunmore Road | Leicester
802-247-9309
Products: Eggs, hay
Available: Farm Direct

113. Depot Farm Supply
Rick Oberkirch | 2681 Leicester Whiting Road | Leicester
802-247-6700 | depotfarmsupply.com
Products: Certified Organic, conventional and non-GMO animal feed
Available: Direct Sales/Delivery

114. Foxglove Farm
Catherine Raishart | Leicester | 802-345-3708
catherine.raishart@gmail.com | FoxGloveFarmVT.com
High quality unique cut flowers and maple syrup. Certified Bird Friendly Habitat.
Products: Flowers, maple syrup, wreaths
Available: Farm Stand, Middlebury Farmers Market, Online Store, Curbside/Order Ahead
Services: Farm Stays / B&Bs, Farm Tours, Summer and Fall CSA

115. Mt. Pleasant Sugarworks
Andy, Donna & Cody Hutchison
1627 Shackett Road | Leicester | 802-247-3117
mountpleasantmaple@gmail.com | mountpleasantmaple.com
Maple syrup producers since 1988. Retail shop selling maple products. Maple equipment sales since 1996. Andy and Donna Hutchison owners.
Products: Maple syrup
Available: Online market, Brandon Farmers Market

116. Oliver Hill Farm
Suki Fredericks | 1033 Bullock Road | Leicester | 802-247-3479
spfspf@gmail.com | airbnb.com/rooms/720709
Products: Free-range eggs and VOF Certified Organic Hay

Available: Farm Direct, please call
Services: B&B guest house on the farm

117. Summer's Gale Farm
James Ellefson & Lesley Wright | 588 Fern Lake Road | Leicester
802-247-5920 | cehp@gmavt.net
Products: Vegetables, garlic, pumpkins, and eggs
Available: Farm Direct

118. Taconic End Farm
Annie Claghorn | 1395 Leicester Whiting Road | Leicester
802-247-3979
Certified organic dairy farm with registered Jerseys. Founded 1987 by Catlin Fox and Annie Claghorn. Seasonal, long time rotational grazing practiced.
Products: Certified Organic beef
Available: Farm Direct

Lincoln

119. Hidden Mountain Maple
Christopher Johnson & Carol Boyd
480 Green Road North | Lincoln | 802-985-2010
hiddenmtmaple.com
Products: Certified Organic maple syrup
Available: Online

120. Isham Brook Farm
William Roleau | 1426 W. River Road | Lincoln | 802-453-3713
Products: Beef, pork, retail cuts, maple syrup, honey
Available: Farm Direct, Lincoln Store, Bristol Beverage

121. Meetinghouse Farm
Ruth Shepherd | 192 Isham Hollow | Lincoln | 802-453-4786
mhfarm@gmavt.net
Meetinghouse Farm is a small, family-owned, livestock farm in Lincoln. All of our livestock are born and raised solely on our farm. Our lambs are rotationally grazed throughout the spring, summer and fall, but do receive a small ration of Organic corn and hay to help them reach market weight.
Products: Grass-fed beef, lamb and hay
Available: Farm Direct and Middlebury Natural Foods Co-op

122. Metta Earth Institute & Metta Earth Farm
Gillian & Russell Comstock | 334 Geary Road South | Lincoln
802-453-8111 | info@mettaearth.org | mettaearth.org
Products: Garlic, herbs, vegetables, eggs, milk, pesto, garlic oil, herb tea and herb salve, sheepskins and fleeces
Available: Farm Direct
Services: Individual and group retreats, leadership trainings, yoga/meditation programs and re-skilling workshops that integrate organic, regenerative agriculture, contemplative practice and ecological perspectives.

123. Solar Sweet Maple Farm
Tom & Rhonda Gadhue | 3841 S. Lincoln Road | Lincoln
802-453-6063 | rhonda@solarsweetmaplefarm.com
solarsweetmaplefarm.com
Products: Maple syrup, maple cream, maple glazed walnuts, maple balsamic dressing, maple candy
Available: Farm Direct, Online Store
Services: Annual Pancake Breakfast in March

124. Sweetgrass Herbals
Emily French | 2908 Ripton Road | Lincoln
emily@sweetgrassherbals.com | sweetgrassherbals.com
Products: Consultations
Services: Wellness Consultations, Classes & Workshops

125. Twin Maple Sugarworks
Don Gale | 88 W. River Road | Lincoln
802-453-2785, 802-989-3293 | twinmaplesugarworksvt.com
Certified Real Organic Project
Products: Certified Organic maple syrup in various grades, maple cream, maple sugar and maple glazed nuts
Available: Sugarhouse Direct, Middlebury Farmers Market, Online Store. We ship.

Middlebury

126. Appalachian Gap Distillery
Charles Burkins | 88 Mainelli Road | Middlebury
chuck@appgap.com | appalachiangap.com
From our solar-powered distillery, we are handcrafting a line of delicious, unique spirits that will delight the senses. Rye whiskey grains are 100% local. As many of our ingredients are grown as locally as practicable.
Products: Spirits: whiskey, gin, liqueur, specialty spirits
Available: Distillery Tasting Room, Vermont Liquor Outlets, Online Store

127. Champlain Valley Apiaries
Charles Mraz | 504 Washington Street Ext. | Middlebury
802-388-7724 | cee@champlainvalleyhoney.com
champlainvalleyhoney.com
We are a fourth-generation, family-owned Vermont business. Our mission, along with producing the highest quality honey, is to foster sustainable agriculture and promote the importance of honeybees to our food system.
Products: Liquid and naturally crystallized raw honey, beeswax, teas, soap, cookbooks, maple syrup, cheese, books, candles, pollen
Available: Farm Direct, Middlebury Natural Foods Co-op, City Market, Healthy Living, Greg's Market, Wholesale, Online Store, Curbside/ Call Ahead, Restaurants: Middlebury Inn, Fire & Ice, Otter Creek Bakery, Mirabelle's, Stone Leaf Tea House
Services: Farm Tours, Educational Programs

128. Champlain Valley Creamery
Carleton Yoder | 88 Mainelli Road, Ste. 3 | Middlebury
802-989-7361 | cheeseguy@cvcream.com | cvcream.com
Products: Old Fashioned Organic Cream Cheese, Champlain Triple, Pyramid Scheme, Champlain Truffle Triple, Organic Queso Fresco, Pepper Queso, Organic Smoked Queso, Bleu de Champlain
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, Shelburne Market, American Flatbread

129. Dancing Bee Gardens
Ross Conrad | Middlebury | 802-349-4279
Dancingbhoney@gmail.com | dancingbeegardens.com
Dancing Bee Gardens is a small-scale artisanal operation specializing in raw unheated and unfiltered honey, and other hive products. Located entirely in Addison County, all bee colonies are managed without using antibiotics or synthetic chemicals.
Products: Raw honey, beeswax candles, herbal salve, propolis tincture
Available: Rutland Farmers Market, farm direct, Golden Rule Mead, Middlebury Summer Market
Services: Educational programs, local pollination services

130. Elmer Farm
Spencer & Jennifer Blackwell | 855 Case Street | Middlebury
elmer.farm@yahoo.com | elmerfarm.com
Elmer Farm is a certified organic vegetable farm serving Addison County since 2008. It grows a wide variety of vegetables which are all sold either at its own on farm CSA pick-up or through stores and restaurants within the county. Real Organic Project Certified.
Products: Assorted vegetables, sweet corn, herbs, flowers
Available: Middlebury Natural Foods Co-op, ACORN Food Hub
Services: Pick-your-own cut flowers and vegetables, CSA

131. Deep Roots Farm and The Garden Patch at Hannaford Career Center
Kelley Mills | Deep Roots Farm: 372 Mainelli Road
The Garden Patch: 51 Charles Avenue | Middlebury
802-382-1073 | kmills@pahcc.org | HannafordCareerCenter.org
Deep Roots Farm and The Garden Patch are student managed agribusinesses at the Patricia A. Hannaford Career Center. The Garden patch is open in May 2023, selling veggie starts, hanging baskets, and bedding plants
Products: Goat meat, chicken eggs, herbs, veggie starts, hanging baskets, and bedding plants
Available: Shelburne Farmers Market in association with Smith Family Farm
Services: Educational programs

132. Golden Rule Mead
Alexandre Apfel | 8 Elm Street | Middlebury | 719-216-2911

aapfel@goldenrulebrew.com | goldenrulebrew.com
Golden Rule Mead combines 100% VT-origin honey with a variety of other locally sourced ingredients to create a range of light, dry, usually bubbly and always accessible meads. Available statewide at retail outlets and at our Middlebury tasting room.
Products: Mead (honey-based wine)
Available: Middlebury Natural Foods Co-op, Rutland Farmers Market, City Market, Healthy Living

133. Happy Valley Orchard
217 Quarry Road | Middlebury | 802-388-2411
Products: Vegetables, apples, cider, berries, peaches, cider donuts, baked goods
Available: Orchard Direct/Farm Stand
Services: Pick Your Own

134. LedgEnd Farm
Hank Dimuzio | 1288 Munger Street | Middlebury
802-343-8848 | ledgendeer@comcast.net | Ledgendfarm.com
Established in 1991, LedgEnd farm is a 420 acre Vermont Land trust conserved farm selling quality Fallow Deer venison year-round, farm direct and in local stores and restaurants. We also sell antlers for your pet's chewing pleasure.
Products: Venison, pet chews
Available: Middlebury Natural Foods Co-op, Middlebury Farmers Market, Healthy Living, Greg's Meat Market, Farm Direct

135. Marble Rose Farm
Thomas Kruk | 1733 Case Street | Middlebury
802-388-9411 | marblerosefarm@comcast.net
U-pick strawberries and mixed veggies
Products: Assorted vegetables, herbs, melons, peaches, pears, raspberries, strawberries, Christmas trees, wreaths and baskets, asparagus

Available: Farm Stand
Services: Pick-your-own strawberries

136. Method Organics
Chris Anderson | Middlebury | 802-989-7382
travis@methodorganics.com | methodorganics.com
Method Organics is committed to crafting Vermont hemp-infused offerings for customers who find value in knowing the who, what, and how of the products they consume. With rigorous quality assurances from seed to shelf, Method provides consumers with a reliable, effective, and affordable source for their hemp-based wellness needs.
Products: Hemp-infused products
Available: Middlebury Natural Foods Co-op, Greg's Market, Website
Services: Private Label/White Label

137. Middlebury Community Gardens
Porter Medical Center | Middlebury
info@middleburygardens.org | middleburygardens.org
Products: Community garden plots

138. Next Chapter Farm
Lara Dickson | 2571 Route 7 S. | Middlebury | 802-382-8704
nextchapterfarm@gmail.com | nextchapterfarm.com
Next Chapter Farm is a diversified, no-till, certified Organic vegetable market farm on Route 7 in Middlebury. Along with our farm stand and CSA we also raise chickens and heritage hogs on pasture, offering fresh eggs and whole/half hog shares.
Products: Wide variety of vegetables, garlic, herbs, apples, pears, blueberries, melons, eggs, local pantry products, heritage breed piglets, whole/half hogs, and vegetable starts
Available: Farm Stand, open September 15-October 31
Services: Summer and Fall CSA

139. Omar's Uncommon Fruits
Omar Fugaro | 488 E. Munger Street | Middlebury
802-282-6739 | omarfooge@yahoo.com
Unusual fruits and berries grown with passion. Constant experimentation with trying new things keeps my work exciting, interesting and satisfying. Some fruits are entirely organic but some need an occasional spray during some years. I keep it to a minimum and use Organic sprays whenever possible.
Products: Cantaloupe, melons, pears, plums, blackberries, raspberries, strawberries, gooseberries and currants
Available: Middlebury Farmers Market, Middlebury Natural Foods Co-op, By appointment, Curbside Pick-up
Services: Pick Your Own Raspberries and Currants

140. Tail Feather Farm
Jennifer Kennett | 1740 Route 7 N. | Middlebury
802-683-6436 | tailfeatherfarm6@gmail.com
facebook.com/tailfeatherfarmvt
Products: Grass-grazed, humane-raised, grain-finished beef
Available: Farm Stand
Services: Farm Education, Farm Camps, Horse Boarding, Riding Lessons, therapeutic riding, Gymkhana, and training

141. Vermont Natural Ag Products
Tricia Foster | 297 Lower Foote Street | Middlebury
802-388-1137 | questions@vermontnaturalagproducts.com
moodoo.com
We are a family-owned composting business that has been composting for over 30 years. We produce bagged and bulk soil which we sell to garden centers and growers throughout New England and New York
Products: Bagged and bulk compost

Available: Local garden centers, bulk sold directly from facility

142. Werner Tree Farm

Cheryl Werner | 429 Painter Road | Middlebury | 802-388-7781
wernertreefarm@yahoo.com | wernertreefarm.com
We're a small, family-owned tree farm, selling trees for 40 years. We produce yarn & lamb from Shropshire sheep that graze the trees for weed control. We believe that farming should improve the local environment through smart farming choices.
Products: Lamb, wool, fleece, roving, Christmas trees, wreaths, garlands, hay, honey, maple syrup, chocolate maple syrup, and maple cream
Available: Online market, Middlebury Natural Foods Co-op, Farm Direct

Middletown Springs

143. Naga Bakehouse

Julie Sperling & Doug Freilich | P.O. Box 1041
Middletown Springs | 802-235-1282
nagabakehouse@gmail.com | nagabakehouse.com
Naga Bakehouse is a wood-fired bakery, gristmill and micro-farm hidden in the hills of southwestern Vermont. Naga stands for (NA)tural (G)rain (A)lchemy; and is the magic of changing something simple into something special. Our three prong mission is to create "Good Food" to regenerate the land and to reinvigorate our rural economy by shortening the distance between the farmer, the miller, the baker and the eater.
Products: Freshly baked wood-fired breads at farmers' markets and festivals, seasonally. Small-batch, freshly milled, flours and grains.

Monkton

144. Boro Hill Nursery

Chris Urban | 995 Monkton-Vergennes Road | Monkton
borohillnursery@gmail.com | borohllnursery.com
Products: Superior cultivars of field grown native shrubs and highly resistant fruit trees
Available: Nursery Direct
Services: Consultation and Design; Delivery and Installation and Seasonal Pruning

145. Stine Orchard

Aaron and Kathleen Stine | 1823 Monkton Road | Monkton
802-453-2676 | stineorchard.com
Products: Apples, pears, plums, cider, pies, donuts, wine & hard cider
Available: Orchard Direct
Services: Pick Your Own

146. Full Belly Farm

Stephen Park | 686 Davis Road | Monkton | 802-453-3793
fullbellyfarmvt@gmail.com | fullbellyfarmvt.com
Products: Strawberries, blueberries, raspberries, tomatoes, sweet corn, seasonal vegetables, bedding plants & flowers
Available: Farm Stand, City Market, Shelburne Supermarket
Services: Pick Your Own Strawberries, Raspberries, Blueberries, Cut-Your-Own Flowers

147. Last Resort Farm

Silas Doyle-Burr | 2246 Tyler Bridge Road | Monkton
802-453-2847 | lastresortfarm.com
Last Resort Farm is a multigenerational family owned farm growing a diverse mix of certified organic berries, vegetables, maple syrup, hay and straw. Real Organic Project Certified.
Products: Assorted vegetables, sweet corn, herbs, flowers, blackberries, blueberries, currants, raspberries, strawberries, soda, jams and jellies, pickles and ferments, hay, honey, maple syrup

Available: City Market, Healthy Living, farm stand
Services: Farm Share Program, pick-your-own. Accepts EBT

148. Layn Farms

Heather Layn | 3984 Bristol Road | Monkton | 802-355-0178
heatherlayn802@outlook.com
Layn Farms is a 5th generation farm. Also, a certified Homegrown-By-Heroes farm. We have been restructuring the last few years as we have stopped milking cows. We are specializing in grains-shell corn, soybeans, wheat, pigs, chickens, turkey.
Products: Beef, poultry, pork, rabbit, venison, assorted vegetables, sweet corn, flowers, eggs, grains, alpacas, fiber, wool, fleece, roving, Christmas trees, hay, maple
Available: Farm stand, farm direct, Isham Family Farmers Market, Bristol Discount Beverage, Village Green Market
Services: Monthly meat box

149. Monkton Ridge Orchard

Christine & Charles LaFreniere | 79 Rotax Road | Monkton
802-318-3785 | christinelee.laf@gmail.com
monktonridgeorchard.com
We are a family run orchard with 3 acres of apple trees. Our apple cider is made on site with a beautifully restored early 1900s cider press. We make our cider donuts by hand, along with apple pies and homemade cookies. Hand painted Barn Quilts along with local artisan products are also on display.
Products: Apples, cider, apple pie, cider donuts, gluten free cookies, local honey, winter squash, potatoes, pumpkins, gourds, ornamental corn, bundles of apple wood, hand painted barn quilts, and products from other local artisans
Available: Farm Stand. Barn quilts at Shelburne Farmers Market
Services: Pick Your Own apples

150. New Leaf Organics

Jill Kopel | 4818 Bristol Road | Monkton | 802-349-7369
newleaf@gmavt.net | newleaforganics.org
Farming here since 2002, we grow 5 acres of certified organic vegetables and flowers. We operate a farm stand on site and sell all of our produce within a 50 mile range. Our flowers are used all season long at weddings and events around Vermont. Real Organic Project Certified.
Products: Assorted vegetables, herbs, flowers, blueberries, peaches, pears, plums, raspberries, strawberries
Available: Online market, Middlebury Natural Foods Co-op, farm stand, ACORN Food Hub, farm direct
Services: Farm stand card (CSA), farm events, farm stays/B&Bs, floral services, pick-your-own flowers

151. Orb Weaver Farm

Marjorie Susman & Marion Pollack | Monkton | 802-877-3755
orbweavr@together.net | orbweaverfarm.com
Products: Certified Organic cherry & plum tomatoes
Available: Middlebury Natural Foods Co-op

152. Reap & Sow Farm

Matt Lasser | 986 Rotax Road | Monkton
info@reapandsowfarm.com | reapandsowfarm.com
We were founded in 2019 by a farmer and chef team. We grow veggies, with an emphasis on culinary varieties, such as fingerling potatoes, heirloom tomatoes and baby carrots, alongside your standard cucumbers, salad greens, and everything in between.
Products: Assorted vegetables, herbs, plants and starts
Available: ACORN Food Hub, Burlington Farmers Market, various caterers and restaurants around Chittenden and Addison counties
Services: Summer and Fall Veggie CSA. Accepts EBT.

153. Vermont Vinegars
Debra Boyer | Monkton | 802-989-9645 or 802-453-4077
debb@vtvinegars.com | vtvinegars.com
VT Vinegars is an artisanal producer of vinegar, vinaigrette, and marinades with a focus on using natural local ingredients for creating unique, healthful, and tasty food.
Products: Oils and vinegars
Available: Online market, Middlebury Natural Foods Co-op, Healthy Living, Dakin's Farm Store, Shelburne Farm Store, Shelburne Market, Vermont's Own Gifts & Goods
Services: Accepts EBT.

154. Willowell Community Garden
Tasha Ball | Monkton | 802-453-6195 | info@willowell.org
willowell.org
We are located on 230 acres of land and provide space and programming for youth groups to camp and enjoy group projects helping out on the farm and land.
Products: Wide variety of vegetables
Available: Farm to School, Donations to Food Shelves
Services: Farm Tours, Educational Programs, Fun for Kids

155. Yates Family Orchard
Jessika Yates | 1074 Davis Road | Monkton | 802-373-7437
yatesfamilyorchard.com
Products: 25 varieties of apples, pears, plums, peaches, farm-made jams, local raw honey and maple syrup, baked goods, cider donuts, Kingdom Creamery Creemees, local artisanal crafts, fresh pressed cider
Available: Orchard Direct
Services: Pick Your Own and Picked Apples

New Haven

156. Buck Mountain Maple Farm
Tim & Kristine Bouvier | 2569 South Street | New Haven
802-349-8161 | Buckmtnmaple@gmail.com
buckmtnmaplefarm.com
Products: Maple syrup and products: maple cream, granulated maple sugar, maple pecans and maple walnuts
Available: Direct Sales

157. Champlain Valley Bees and Queens
Kirk Webster | 1437 South Street | New Haven | 802-989-5895
30# pails raw honey available in the fall. Reserve before September.
Products: Honey
Available: Farm Direct

158. Dog Team Farm and Pin Up Pickles
Rachel Smith | 933 Dog Team Road | New Haven
802-399-4631 | pinuppickles@gmail.com | pinuppickles.com
Handmade pickles, sauces, jams made from local and seasonal ingredients. NEW IN 2023: Plant starts, herbs, veggies, cut flowers, perennials. Available online from our website and our farmstand. Run by Rachel Smith and started in 2015. You can prepay on our website and use the code PICKUP to remove shipping fees. We will reach out to arrange a pickup time.
Products: Assorted vegetables, herbs, flowers, jams and jellies, pickles and ferments, mustards, sauces, plants and starts
Available: Online market, farm stand
Services: Floral services, pick-your-own

159. Field of Dreams
Chuck King | 370 Dallinger Road | New Haven | 802-388-4174
rhythmnreed@madriver.com | fieldofdreamsvt.com
Products: Nigerian dwarf goats, dog breeding
Available: Farm Direct

160. Greenhaven Gardens
2638 Ethan Allen Hwy. | New Haven | 802-453-5382
greenhaven@greenhavenvt.com | greenhavengardensandnursery.com
Products: Vegetable plants, annual plants, perennial plants, trees & nursery stock, vegetable & flower seeds
Available: Retail Shop
Services: Landscaping

161. The Hart Homestead
Shannon Hart | New Haven | theharthomestead.vt@gmail.com
We're a small but mighty homestead. We have some fabulous pigs, plentiful laying hens, and a couple of family milk cows. Our garden and orchard grow every year, as well as our knowledge of them. We have a seasonal farm stand open daylight hours.
Products: Pork, assorted vegetables, herbs, flowers, rhubarb, eggs, jams and jellies
Available: Farm stand
Services: Farm events

162. Lester Farm & Market
Sam & Maura Lester | 2297 Ethan Allen Hwy. | New Haven
802-453-3132 | contact@lesterfarmmarket.com
lesterfarmmarketvt.com
Sam and Maura Lester sell vegetables and fruits they grow as well as locally produced meat, dairy, eggs, fruit and flowers. Their CSA is "A CSA Your Way." Members choose what they want from a weekly

Map Key

Addison
1 ..... Harrison's Homegrown
2 ..... Harwood Farm
3 ..... Mike's Farm
4 ..... Pork Shop
5 ..... West Addison Acres

Benson
6 ..... The Bur-Ger Farm
7 ..... Falkenbury Farm
8 ..... Maple Ridge Meats
9 ..... Vermont Natural Beef

Brandon
10 ..... Autumn Mountain Winery
11 ..... Busy Bee Honey
12 ..... Hamilton Cattle Company
13 ..... High Pond Goat Farm
14 ..... Maple View Farm Alpacas
15 ..... Neshobe River Winery, Foley Brothers Brewery
16 ..... Renaissance Farm
17 ..... Spotted Dog Family Farm
18 ..... Vermont Fiber Mill & Studio
19 ..... Wood's Market Garden

Bridport
20 ..... Bridport Creamery
21 ..... Champlain Valley Alpacas at The Vermont Wedding Barn
22 ..... Fairy Tale Farm
23 ..... Hemenway Hillbillies/ Myrick Maple Works
24 ..... Little Ditty Farm
25 ..... Long Cloud Farm
26 ..... Morgan Hill Farm
27 ..... Shallow Rock Farm
28 ..... Understory Farm
29 ..... Wagner Ranch

Bristol
30 ..... Bristol Community Gardens
31 ..... Emerald Rose Grows
32 ..... Farmhouse Chocolates
33 ..... Firefly Fields
34 ..... Gateway Farm
35 ..... Hillsboro Sugarworks
36 ..... Hogback Mountain Brewing
37 ..... Interlace Agroforestry Farm and Commons
38 ..... It's 5 O'clock Somewhere
39 ..... Little Hogback Farm
40 ..... Lower Notch Farm
41 ..... Mayer Maple Producers
42 ..... Norm Booska
43 ..... savouré soda
44 ..... V Smiley Preserves
45 ..... Wild Roots Farm
46 ..... Wondering Drake Farm
47 ..... Yore Fare Farm

Charlotte
48 ..... Adam's Berry Farm
49 ..... Allen Family Maple
50 ..... Body Botanicals / CannaBliss
51 ..... Ceres Gardens
52 ..... Charlotte Village Winery
53 ..... Donegan Family Farm
54 ..... Fat Cow Farm
55 ..... Flower Gap Farm
56 ..... Golden Apple Family Farm
57 ..... Grass Cattle Company
58 ..... Greylaine Farm
59 ..... Hands and Heart Farm
60 ..... Head Over Fields
61 ..... High Hedge Farm
62 ..... Nitty Gritty Grain Co. of Vermont
63 ..... Paradiso Farm
64 ..... Pelkey's Blueberries
65 ..... Philo Ridge Farm
66 ..... Plum Hill Farm
67 ..... Rise 'n Shine
68 ..... Shakey Ground Farm
69 ..... Sobremesa
70 ..... Stony Loam Farm
71 ..... Sweet Roots Farm

Cornwall
72 ..... Birdsong Herb Song
73 ..... Bread Loaf View Farm
74 ..... Cedar Meadow Farm
75 ..... Cutting Hill Beef
76 ..... Lemon Fair Honey Works
77 ..... Rowe Crest Farm
78 ..... Sunrise Orchards
79 ..... Twig Farm
80 ..... Williams Farm Maple
81 ..... Windfall Orchard

Ferrisburgh
82 ..... Dakin Farm
83 ..... Dream in Color
84 ..... Earth House Farm
85 ..... Flowerpower VT
86 ..... Fuller Mountain Farm
87 ..... Kimball Brook Farm
88 ..... LaLumiere Farm and Greenhouse
89 ..... Scott's Greenbush Gardens
90 ..... Shellhouse Mountain Beef
91 ..... Van De Weert Farmstand
92 ..... Vermont Livestock Slaughter and Processing Co.

Goshen
93 ..... Ice House Farm
94 ..... Republic of Vermont

Granville
95 ..... Clearfield Farm
96 ..... Old Road Farm

Hinesburg
97 ..... Besteyfield Farm
98 ..... Full Moon Farm
99 ..... Red Wagon Plants
100 ..... Rock Meadow Farm
101 ..... Trillium Hill Farm

Hubbardton
102 ..... Frog Hollow Farmstead

Huntington
103 ..... Burnt Rock Farm
104 ..... Couching Lion Maple Sugar Farm
105 ..... Midnight Goat Farm
106 ..... Mountainside Maple
107 ..... Petrichor Farm
108 ..... Purinton Maple
109 ..... RambleBramble Farm
110 ..... Tafts Milk and Maple

Leicester
111 ..... Blue Ledge Farm
112 ..... Chandler Ridge Farm
113 ..... Depot Farm Supply
114 ..... Foxglove Farm
115 ..... Mt. Pleasant Sugarworks
116 ..... Oliver Hill Farm
117 ..... Summer's Gale Farm
118 ..... Taconic End Farm

Lincoln
119 ..... Hidden Mountain Maple
120 ..... Isham Brook Farm
121 ..... Meetinghouse Farm
122 ..... Metta Earth Institute & Metta Earth Farm
123 ..... Solar Sweet Maple Farm
124 ..... Sweetgrass Herbals
125 ..... Twin Maple Sugarworks

Middlebury
126 ..... Appalachian Gap Distillery
127 ..... Champlain Valley Apiaries
128 ..... Champlain Valley Creamery
129 ..... Dancing Bee Gardens
130 ..... Elmer Farm
131 ..... Deep Roots Farm and The Garden Patch at Hannaford Career Center
132 ..... Golden Rule Mead
133 ..... Happy Valley Orchard
134 ..... LedgEnd Farm
135 ..... Marble Rose Farm
136 ..... Method Organics
137 ..... Middlebury Community Gardens
138 ..... Next Chapter Farm
139 ..... Omar's Uncommon Fruits
140 ..... Tail Feather Farm
141 ..... Vermont Natural Ag Products
142 ..... Werner Tree Farm

Middletown Springs
143 ..... Naga Bakehouse

Monkton
144 ..... Boro Hill Nursery
145 ..... Stein Orchard
146 ..... Full Belly Farm
147 ..... Last Resort Farm
148 ..... Layn Farms
149 ..... Monkton Ridge Orchard
150 ..... New Leaf Organics
151 ..... Orb Weaver Farm
152 ..... Reap & Sow Farm
153 ..... Vermont Vinegars
154 ..... Willowell Community Garden
155 ..... Yates Family Orchard

New Haven
156 ..... Buck Mountain Maple Farm
157 ..... Champlain Valley Bees and Queens
158 ..... Dog Team Farm and Pin Up Pickles
159 ..... Field of Dreams
160 ..... Greenhaven Gardens
161 ..... The Hart Homestead
162 ..... Lester Farm & Market
163 ..... Lincoln Peak Vineyard
164 ..... Misty Knoll Farms
165 ..... Purple Crow Permaculture
166 ..... Smith Family Farm
167 ..... Sweet Hill Farm
168 ..... Valley Clayplain Forest Farm
169 ..... Wild Winds Farm

N. Chittenden
170 ..... Baird Farm

Orwell
171 ..... Berry Meadow Farm
172 ..... Bloomers
173 ..... Champlain Valley Mushrooms
174 ..... Danz Ahn Dairy
175 ..... Lazy Dog Farm
176 ..... Ledge Haven Farm
177 ..... Lucas Family Farms
178 ..... Red Sky Farm
179 ..... Singing Cedars Farmstead
180 ..... Stonewood Farm
181 ..... Sylvan Shades Farm
182 ..... Tup's Crossing Farm LLC
183 ..... Vermont Yogurt Company
184 ..... Yankee Rock Farm

Panton
185 ..... Agricola Farm
186 ..... Diddle & Zen
187 ..... Farmhouse Table
188 ..... Jackson Hill Gardens

Pawlet
189 ..... Laughing Child Farm

Pittsford
190 ..... VT Terps Cannabis

Richmond
191 ..... Farr Farm
192 ..... Maple Wind Farm

Ripton
193 ..... High Rows Vineyards
194 ..... Mountainyard Farm
195 ..... Nola's Secret Garden

Rochester
196 ..... Kismet Farm
197 ..... North Hollow Farm
198 ..... Sunshine Valley Berry Farm
199 ..... Uphill Farm

Salisbury
200 ..... Maple Meadow Farm

Shelburne
201 ..... Bread & Butter Farm
202 ..... Farm Craft VT
203 ..... Killeen Crossroads Farm
204 ..... New Village Farm
205 ..... Shelburne Farms
206 ..... Shelburne Sugarworks
207 ..... Shelburne Vineyard
208 ..... Sisters of Anarchy Ice Cream
209 ..... Vermont Tortilla Company

Shoreham
210 ..... Champlain Orchards
211 ..... Cousineau Cattle Co.
212 ..... Cream Hill Stock Farm
213 ..... Daona Farm American Wagyu Beef
214 ..... Elysian Fields
215 ..... Golden Russet Farm
216 ..... Lakeview Leicesters
217 ..... Rolling Bale Farm and Animal Farm Creamery
218 ..... Solar Haven Farm
219 ..... Vermont Trade Winds Farm
220 ..... WhistlePig Farm
221 ..... Work and Days Farm

Shrewsbury
222 ..... Stone's Throw Farmstead

South Burlington
223 ..... The Simmering Bone

Starksboro
224 ..... Bee Happy Vermont
225 ..... Champlain Valley Hops
226 ..... Dunham Family Maple
227 ..... Flatlander Farm
228 ..... Footprint Farm
229 ..... Lewis Creek Farm
230 ..... Maggie Brook Sugarworks
231 ..... Norris Sugarworks
232 ..... Red Rock Valley Maple Farm
233 ..... Russell Farm
234 ..... Sentinel Farms
235 ..... Shaker Mountain Farm
236 ..... Shangrila Farm
237 ..... Upstream Sugarworks
238 ..... vTerra Farms

Sudbury
239 ..... Green & Gold CSA
240 ..... Miller Hill Farm Nursery and Gardens
241 ..... Mountain Meadows Farm
242 ..... Rup's Custom Cutting and Smoking
243 ..... The Stevens Farmstead

Vergennes
244 ..... Boundbrook Farm
245 ..... Green Street Gardens
246 ..... Kayhart's Homegrown Beef
247 ..... Otter Creek Heritage Farm
248 ..... Shacksbury Cider
249 ..... Treleven
250 ..... Vermont Pure Essentials
251 ..... Woodman Hill Orchard

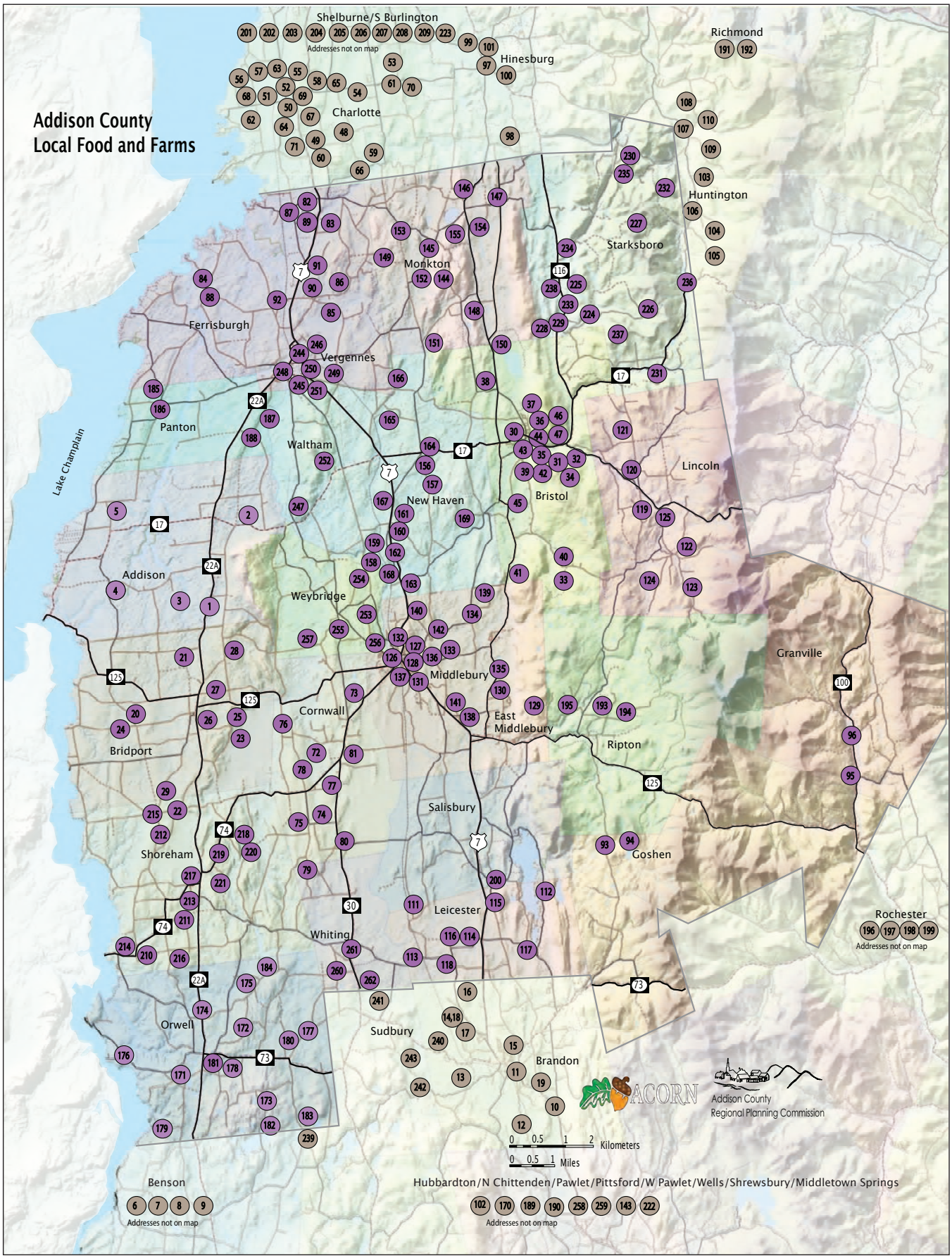
Waltham
252 ..... Lazy Breeze Farm

Weybridge
253 ..... Duclos and Thompson Farm
254 ..... Ledge Hill Farm
255 ..... Monument Farms
256 ..... Rosy Pebble Farm and Orchard
257 ..... Weybridge Farm

Wells
258 ..... Larson Farm and Creamery

West Pawlet
259 ..... Wayward Goose Farm

Whiting
260 ..... Fast Hitch Farm
261 ..... Fowlers R&R Ranch
262 ..... Mo*Se Farm


Addison County
Local Food and Farms
Shelburne/S Burlington
201 202 203 204 205 206 207 208 209 223
Addresses not on map
Hinesburg
99 101 97 100
Richmond
191 192
Charlotte
53 56 57 63 55 58 65 54 61 70 52 68 51 69 50 67 62 64 48 49 71 60 59 66
98
108 110 107 109 103 106 104 105
Huntington
230 235 232 227 234
Starksboro
146 147 153 155 154 145 149
Monkton
152 144
116 238 225 236 233 224 226 228 229 237
84 88 92 91 90 86 85 148 151 150
Ferrisburgh
Vergennes
246 244 248 250 249 245 251 166 38
17 231
185 186 187 188 22A
Panton
Waltham
165 164 252 156 157 167 247 161 160 159 162 158 168 254 163 253 140 255 257 256 132 127 126 128 137 131 136 133 135 130 141 138 139 134 142
37 36 46 30 44 47 43 35 31 32 39 42 34 45 41 33 40
121 120 119 125 122 124 123
Lincoln
Bristol
New Haven
Lake Champlain
5 4 3 1 2 21 28 27 20 24 26 25 23 76 73 72 81 78 77 29 215 22 212 219 220 217 221 213 211 214 210 216 184 175 174 172 177 180 176 171 181 178 173 179 182 183 239
Addison
Weybridge
Cornwall
Bridport
Orwell
Middlebury
East Middlebury
Salisbury
Shoreham
Whiting
Leicester
Sudbury
Brandon
Ripton
Granville
Goshen
Rochester
Benson
Hubbardton/N Chittenden/Pawlet/Pittsford/W Pawlet/Wells/Shrewsbury/Middletown Springs
Addresses not on map
6 7 8 9
102 170 189 190 258 259 143 222
Addresses not on map
74 125 7 30 73 100
74 218 75 74 80 79 200 112 115 111 116 114 117 261 113 118 260 262 241 16 14,18 17 240 243 242 15 11 19 13 10 12
196 197 198 199
Addresses not on map
ACORN
Addison County
Regional Planning Commission
0 0.5 1 2 Kilometers
0 0.5 1 Miles

newsletter. Pick-ups start June 9. When the store opens on July 14, CSA members can shop whenever they are open.
Products: Wide variety of vegetables, garlic, herbs, fruit, pickles and ferments, tomato puree
Available: Farm Stand, Curbside/ Order Ahead, Wholesale, Tourterelle Restaurant
Services: Spring, Summer, Fall CSA, Farm Tours, Fun for Kids, Corn Maze

163. Lincoln Peak Vineyard
Ken Albert, Sam Coppola & Ethan Joseph | 142 River Road New Haven | 802-388-7368 hello@lincolnpeakvineyard.com | lincolnpeakvineyard.com
Ken Albert, founder and co-owner of Shelburne Vineyard, has worked closely with Lincoln Peak's founders, the Granstroms, for many years. When Chris Granstrom recently decided it was time to retire, Albert was honored that the Granstroms approached him, and that Albert and his Shelburne Vineyard team could carry on the legacy the Granstroms built.
Products: Wine made exclusively from our own grapes
Available: Vineyard Direct, Middlebury Natural Foods Co-op, Healthy Living, City Market, and many restaurants
Services: Tasting Room

164. Misty Knoll Farms
Minda Lafountain | 1687 Main Street | New Haven 802-453-4748 | mistyknollfarm@gmavt.net mistyknollfarms.com
Products: Turkeys, chickens, retail cuts
Available: Middlebury Natural Foods Co-op, Most Natural Food Stores, Farm Direct Tuesday (Preorder Monday by Noon)

165. Purple Crow Permaculture
Eric and Jennifer Neil | New Haven | 802-989-5944 jennifer.neil77@gmail.com
We're located in New Haven with our small flock of grass-fed sheep and chickens. We have available roving as well as sheepskins that have been naturally tanned (no chemicals) by a company in Vermont.
Products: Pelts, roving, sheepskins naturally tanned in Vermont
Available: Farm Direct

166. Smith Family Farm
Harvey, Donna and AnnaJo Smith | 2516 Lime Kiln Road New Haven | 802-349-0284 | smithfamilymeats.com
Products: Grass-fed beef, natural pork & lamb, poultry, retail cuts
Available: Farm Direct, Deliveries, Online Sales, Vergennes Farmers Market

167. Sweet Hill Farm
Chris, Dianne & Chelsea Bingham | 3835 Ethan Allen Hwy. New Haven | 802-453-7751 | sweetcorn@gmavt.net
Sweet corn is our specialty at Sweet Hill Farm. Open Tuesday through Sunday from mid-July to end of October.
Products: Sweet corn, tomatoes, cucumbers, summer squash, sunflowers, zinnias, garlic, potatoes, winter squash, pumpkins, gourds and ornamental corn.
Available: Farm Stand

168. Valley Clayplain Forest Farm
Mark Krawczyk | 37 Kelton Drive | New Haven | 802-999-2768 valleyclayplain@gmail.com | valleyclayplain.com
Valley Clayplain Forest Farm is a small agroforestry farm focused on growing perennial crops that nourish people and the landscape. Our main products include log-grown shiitake mushrooms, black currants, asparagus and other nutrient dense berries.
Products: Assorted vegetables, currants, plums, shiitake mushrooms, black currant 'Oxymel' tonic, pelts, trees, wreaths and baskets
Available: Online market, Middlebury Natural Foods Co-op, ACORN Food Hub, Farm Direct
Services: Educational programs, farm events

169. Wild Winds Farm
Brittany Leno | 716 Hunt Road | New Haven | 802-349-8680 wildwindsfarmvt@gmail.com | wildwindsfarmvt.com
At Wild Winds Farm, we raise animals with regenerative farming practices for the most nutrient dense products and for the health and productivity of our land.
Products: Beef, pork, lamb, goat, pelts
Available: Online market, Farm Direct
Notes: We also support neighboring land through custom grazing with our goats and sheep.

North Chittenden

170. Baird Farm
Jenna Baird | 65 West Road | North Chittenden 802-558-8443 | jenna.p.baird@gmail.com | bairdfarm.com
Baird Farm is a fourth-generation farm that produces Vermont maple syrup and other maple products. We've been making maple syrup on our farm for over 100 years! Tours by appointment or by chance. Visit the farm's website for more information. We work with a young local farmer who grazes his beef cattle on our fields.
Products: Certified Organic maple, honey, maple ketchup, mint-infused maple, spruce tip infused maple, various maple products, beef

Available: Middlebury Natural Foods Co-op, Healthy Living, Farm Stand, Online Store, Wholesale
Services: Farm Tours

Orwell

171. Berry Meadow Farm
Kevin Schumann | 56 Mt. Independence Road | Orwell
908-507-2461 | info@berrymeadow.com | berrymeadow.com
Products: Alpaca yarn, alpaca garments, knitting and crochet patterns & kits, dehydrated vegetables and herbal teas
Available: Farm Direct and Website

172. Bloomers
Karen Hescock | 13 Beauvais Road | Orwell | 802-948-2434
karenhescock@hotmail.com
Products: Flower arrangements, perennials
Available: Farm Direct
Services: Landscaping, Pick Your Own Flowers for Events, Flower CSA

173. Champlain Valley Mushrooms
Heather Ewing | 193 Young Road | Orwell | 802-948-2563
champlainvalleymushrooms@gmail.com
champlainvalleymushrooms.com
Products: Fresh mushrooms: Oyster, Shiitake, Lion's Mane, Chestnut. Dried mushrooms, medicinal mushrooms, tinctures & teas
Available: Rutland Farmers Market, Dorset Farmers Market, Rutland and Middlebury Natural Foods Co-op, Online Store

174. Danz Ahn Dairy
Juliana Danyew | 44 Hemenway Hill Road | Orwell
802-948-2852 | danzahn.dairy@gmail.com |
Danz Ahn Dairy, licensed in 2021, is located at Danz Ahn Farm in Orwell. We make small batch, artisanal farmstead goat cheese with milk from our herd of seasonal Saanen/LaMancha-cross dairy goats, and aged cow milk cheese from milk locally sourced.
Products: Cheese, eggs, goat dairy, soap and body products
Available: Middlebury Natural Foods Co-op, ACORN Food Hub, Vergennes Farmers Market, Farm Direct
Services: Farm events

175. Lazy Dog Farm
Jesse Wilbur | 152 Royce Hill Road | Orwell | 802-948-2565
facebook.com/LazyDogFarm
Products: Organic produce, Organic beef (retail cuts), natural pork (retail cuts), Organic eggs, maple syrup
Available: Farm Direct, Brandon Farmers Market

176. Ledge Haven Farm
Tom Audet | Mt. Independence Road | Orwell | 802-948-2545 | ledgehavenfarm@gmail.com | vtmaple.net
Products: Maple syrup & maple products
Available: Farm Direct, Online Store

177. Lucas Family Farms
Josh & Janelle Lucas | 37 Old Sawmill Road | Orwell
802-779-7261 | lucasfamilyfarmsllc@gmail.com
Growing healthy soils and healthy animals, supporting clean water.
Products: Grass-fed, grass-finished beef & lamb, freezer boxes, wholes and halves, non-GMO pastured eggs
Available: Farm Direct (call ahead), Ground Beef at Woods Market, Middlebury and Rutland Natural Foods Co-ops, Fire and Ice

178. Red Sky Farm
Ed and Paula Barnes | 613 Route 73 | Orwell | 802-948-2566
barnespj4@gmail.com | redskyfarmvt.com
A traditional farm market providing quality meats, produce and desserts year round.
Products: Beef, poultry, turkey, pork, retail cuts, vegetables, apples, berries, bedding plants, veggie starts, hanging baskets, herb plants, perennials, cut flowers, free-range eggs, milk, cheese, honey, maple syrup, quilts, clothing, and handmade items
Available: Farm Stand
Services: Root crop box (year-round with choice of meat, vegetable, dairy, dessert, eggs, potatoes, carrots, onions)

179. Singing Cedars Farmstead
Scott Greene & Becky Maden | 30 Black Snake Lane | Orwell
802-948-2062 | singingseeders@gmail.com
singingseedersfarmstead.com
Certified Real Organic Project
Products: Certified Organic vegetables, winter greens, tomatoes, specialty vegetables, Organic beef
Available: Middlebury and Rutland Natural Foods Co-op, Buxton's Store, Three Squares Cafe, City Market, American Flatbread
Services: Special Orders and Wholesale

180. Stonewood Farm
Peter Stone | 105 Griswold Lane | Orwell | 802-948-2277
stone@stonewoodfarm.com | stonewoodfarm.com
Products: Turkey: whole birds, ground meat and breast meat
Available: Middlebury Natural Foods Co-op, Healthy Living, City Market

181. Sylvan Shades Farm
Missy Clifford | 133 Raymond Hill Road | Orwell | 802-948-2798

Products: Grass-fed Highland beef (sides), broilers, Organic hay
Available: Farm Direct

182. Tup's Crossing Farm LLC
Holly & Faruk Menguc | 66 Young Road | Orwell
802-948-9827 | tupscrossing@gmail.com
facebook.com/TupsCrossingFarm
Family owned and operated goat's milk dairy. We produce pasture raised goat's milk for Vermont Creamery. We do NOT sell raw milk on the farm. Seasonally offering Alpine, Saanen and LaMancha dairy goat bucklings and doelings.
Products: Dairy goat bucklings and doelings
Services: Breeding Stock, Farm Tours

183. Vermont Yogurt Company
Jennifer Bruyneel | 1 Horton Road | Orwell | 802-948-2543
vermontyogurt@gmail.com
Full fat yogurt with homemade granola on top.
Available: Middlebury Natural Foods Co-op, Rutland Food Co-op, Greg's Market, Pratt's Store, Buxton's, Gas-n-Go, Castleton Village Store

184. Yankee Rock Farm
Siri Swanson | 363 Fisher Road | Orwell | 781-264-0430
yankeerockfarm@gmail.com | yankeerockfarm.com
Yankee Rock Farm is home to a pastured flock of Border Leicesters and Finnsheep. The primary focus of the flock is to produce quality purebred sheep for other farms but offerings from the flock include lamb, wool products, and hides.
Products: Lamb, fiber, wool, pelts, fleece, roving, yarn, knits
Available: Online market
Services: Sheep shearing

Panton

185. Agricola Farm
Ale Rellini & Steo Pinna | 2674 Jersey Street | Panton
802-475-3409 | alerellini@gmail.com | agricolavermont.com
Products: Salami & charcuteries, pastured meats, seasonal duck and chicken eggs, italian products at the farmstand
Available: Farm Stand. Charcuteries are available online montiverdivt.com, shipped everywhere
Services: Monthly Farm Dinners

186. Diddle & Zen
Abby Matson | 3376 Jersey Street | Panton | 303-709-9930
abby@diddleandzen.com | diddleandzen.com
Founded in 2019, Diddle & Zen is a cut flower farm located 8 miles outside of Vergennes. Our seasonal farm stand features ready made bouquets, flower bar and gifts. We also offer wedding floral design, and DIY buckets of blooms.
Products: Flowers, plants and starts, wreaths and baskets
Available: Online market, farm stand, Vergennes Laundry, Sweet Roots, Gilfeather's
Services: CSA, farm events, floral services, pick-your-own

187. Farmhouse Table
Teresa Smith | 21 Fisher Lane | Panton | 802-345-5360
madhunter@gmavt.net
Products: Poultry, pork, beef, vegetables and different types of pickles
Available: Vergennes Farmers Market, Farm Direct

188. Jackson Hill Gardens
Joy Jackson | 409 East Road | Panton | 802-324-3653
Products: Free-range eggs, veggies and baked goods
Available: Farm Stand, Also pickup, and delivery in Vergennes area

Pawlet

189. Laughing Child Farm

Brooke & Timothy Hughes-Muse | 3209 VT Route 30 | Pawlet
802-884-5893 | farmer@laughingchildfarm.com
laughingchildfarm.com
Vermont's organic sweet potato farm is located in Pawlet VT, in the scenic Mettawee Valley. We've been organically farming sweets for over 10 years. Life is sweeter here.
Products: Certified Organic sweet potatoes, sweet potato pie
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, farm stand, farm direct

Pittsford

190. VT Terps Cannabis

Susan Markowski | 4270 Route 7 | Pittsford | 802-483-6503
Mail@vtterps.com | vtterps.com
Seed to package Organic CBD Products.
Products: NOFA-VT Certified Organic CBD oil, CBD Lotions, Gummies and Teas
Available: Physical retail store in Pittsford, Online at Vtterps.com

Richmond

191. Farr Farm

Erin Farr | 400 Huntington Road | Richmond | 802-233-7925
farr.farm@gmail.com | farrfarm.com
We are a family farm in Richmond, after being a dairy since the 40's we have transitioned to crops, beef, pork, eggs and agrotourism! We have a farm stand where folks can buy our products and other local items. In the fall, we have a Sunflower Walk.
Products: Beef, pork, flowers, eggs, pickles and ferments, soap and body products, wreaths and baskets, maple syrup
Available: Farm stand, Farm Direct
Services: CSA, community events, educational programs, farm events, floral services, pick-your-own

192. Maple Wind Farm

Beth Whiting | 1149 E Main Street | Richmond | 802-322-3739
beth@maplewindfarm.com | maplewindfarm.com
Products: 100% grass fed beef, pasture raised, non GMO turkeys,

chickens, pork and eggs
Available: Burlington Farmers Market, Online Store, Select Home Delivery, Shipping in New England, market open daily 10am-8pm
Services: Poultry Processing

Ripton

193. High Rows Vineyards
William Ford | 388 Lincoln Road | Ripton
highrowsvineyards@gmail.com | highrowsvineyards.com
Bill and Brian Ford have been producing wine from cold-hardy grapes grown in our Goshen, Middlebury, and Ripton vineyards since 2018. Our Ripton winery is open by appointment or during scheduled tasting hours.
Products: Wine from grapes grown in vineyard
Available: Middlebury Natural Foods Co-op, Farm Direct, Middlebury Discount Beverage, ShireTown Marketplace, Hare and the Dog, online market

194. Mountainyard Farm
Mia and Freeman Allen | 1676 Natural Turnpike Road | Ripton
802-388-7394 | mtydfm@gmail.com
V.O.F certified - 1991 and R.O.P certified - 2020. Certified Real Organic Project
Products: Certified Organic cucumbers, flowers, garlic, onions, tomatoes
Available: Ripton Country Store, Farm Stand

195. Nola's Secret Garden
Nola Kevra | 2936 Natural Turnpike Road or Green Natural Forest Rt 59 | Ripton | 802-388-6107
markrusciolelli@gmail.com |
Certified Real Organic Project
Products: Organic greens, herbs, mixed vegetables, vegetable plants, cut flowers, Middle Eastern summer squash (Koosa)
Available: Farm Direct, Middlebury Natural Foods Co-op

Rochester

196. Kismet Farm
Megan Payne | 405 Sawmill Hill Road | Rochester | 802-767-3282 | kismetfarmvermont.com
Products: Seed to vase flowers, cut flowers, craft CBD flowers and tincture
Available: Local Florists, Online Store, Farmers Markets, Restaurants

197. North Hollow Farm
Mike Bowen | 2124 N. Hollow Road | Rochester | 802-767-4255
orders@vermontgrassfedbeef.com | vermontgrassfedbeef.com
Products: Grass-fed beef, pork (retail cuts), chickens, maple syrup
Available: Farm Direct, North Hollow Farm Store, Middlebury Natural Foods Co-op, Online Store

198. Sunshine Valley Berry Farm
Rob Meadows | 129 Ranger Road | Rochester | 802-767-3989
rob@vermontberries.com | vermontberries.com
Certified Real Organic Project
Products: Certified Organic blueberries, raspberries, jam, raw honey, maple syrup
Available: Farm Direct
Services: Pick Your Own, Barter help for farm credit

199. Uphill Farm
Paula and Kevin Dougherty | Rochester
farmers@uphillfarmvt.com | uphillfarmvt.com
At Uphill Farm we emphasize quality over quantity. As a small scale grower we can make sure only the best produce finds its way to your table. We love what we do and take great pride in being affordable and of top quality with all of our offerings.
Products: Poultry, assorted vegetables, herbs, flowers, blueberries, currants, raspberries, eggs, jams and jellies, variety of pestos, plants and starts
Available: Online Market, Farm Direct, Rochester Farmers Market
Services: CSA

Salisbury

200. Maple Meadow Farm
George & Jackie Devoid | 518 Maple Street | Salisbury
802-352-4241 | maplemeadowfarmvt@gmail.com
maplemeadowfarmeggs.com
Providing Fresh Local Eggs and Vermont Maple Syrup for three generations. Maple Meadow Farm is owned and operated by the Devoid Family.
Products: Eggs (conventional and cage-free) and maple syrup
Available: Online market, Middlebury Natural Foods Co-op, City Market, Healthy Living, Greg's Meat Market, Farm Direct, Farm Store
Services: Wholesale Egg Delivery

Shelburne

201. Bread & Butter Farm
Corie Pierce | 200 Leduc Farm Road | Shelburne | 802-985-9200
breadandbutterfarm@gmail.com | breadandbutterfarm.com
Products: Beef and pork, retail cuts, mixed vegetables. Blank Page Cafe: gluten-free bakery, coffee drinks
Available: Farm Store, Online Store
Services: Educational Programs, Summer Camp, Farmer Training, Live Music, CSA

202. Farm Craft VT
Rebecca Lindenmeyr | 6608 Route 116 | Shelburne
802-363-3044 | farmcraftvermont@gmail.com | farmcraftvt.com
A Seed to Soap Herb Farm in Vermont - growing herbs and sunflowers, pressing and distilling plant oils, raising bees, and making botanical products. Stop by the self-serve farm shop to buy natural soaps, lotions, herb teas, honey and more!
Products: Herbs, soap and body products, honey
Available: Farm stand, farm direct, online market
Services: Educational programs, farm events, farm stays/B&Bs

203. Killeen Crossroads Farm
Kieran & Breana Killeen | 1283 Cheesefactory Road | Shelburne
802-233-5131 | hello@killeencrossroadsfarm.com
Killeencrossroadsfarm.com
Products: Vegetables, Poultry, Eggs, Beef, Flowers
Available: Farm Stand

204. New Village Farm
Michaela Ryan | 700 Harbor Road | Shelburne | 802-338-0116
michaela@newvillagefarm.com | newvillagefarm.com
Products: Raw cow & goat's milk, chicken, eggs, beef, lamb & goats (retail cuts), seasonal vegetables, herbs and flowers
Available: Farm Stand
Services: Educational Programs Year Round, Summer Camp, Farm School, after school programs, animal rentals, pick-your-own gardens

205. Shelburne Farms
1611 Harbor Road | Shelburne | 802-985-8686
info@shelburnefarms.org | shelburnefarms.org
Products: Cheese, eggs, vegetables, beef, lamb (retail cuts), maple syrup
Available: Farm store, Shelburne Farmers Market, online store, cheese sold through catalog and at local grocery stores
Services: Farm-Based Education Programs for all ages; Institute for Sustainable Schools, Walking Trails

206. Shelburne Sugarworks
Steve Palmer | 746 Shelburne-Hinesburg Road | Shelburne
802-233-7531 | shelburnesugarworks@gmail.com
shelburnesugarworks.com
Products: Maple products: Syrup, Cream, Sugar, Candy. Line of Maple Ice Creams. March-Sugar on Snow
Available: Sugarhouse, Online, Healthy Living
Services: Tours, Tastings

207. Shelburne Vineyard
Ken Albert, Sam Coppola & Ethan Joseph | 6803 Shelburne Road
Shelburne | 802-985-8222 | info@shelburnevineyard.com
shelburnevineyard.com
It takes determination and dedication to be a winegrower in Vermont. This land is not for the faint of heart. At Shelburne Vineyard, we have been pioneers and champions of the Vermont wine region for over two decades. This year is our 25th anniversary.
Products: Red, white, rose and ice wines made from our cold-hardy Vermont-grown grapes, Cider
Available: Tasting Room Retail Store, Online Store, as well as Stores, Specialty Shops and Restaurants throughout VT and NH
Services: Tastings, Tours, Musical Events, Event Facilities

suncommon

Solar for Farms is a Cash Crop

Between state and federal incentives, and the ability to offset rising utility costs, there are many outstanding financial reasons to install solar panels at your commercial farm. Not to mention: climate change and its effect on weather are heavily impacting farms, so taking steps to reduce our carbon impact is critical for all of us depending on healthy farms and a healthy planet.

Being an incredible steward of the land means incorporating regeneration and sustainability into every step of your business. However, if you're not factoring in energy use as a part of your overall environmental strategy, you're missing a big piece of the puzzle. **Contact SunCommon today to see how we can help you power more than just your crops with the sun.**

Go solar with SunCommon!

Visit us at **suncommon.com** or get in touch to learn more.

solar@suncommon.com

802-882-8170

Certified B Corporation

208. Sisters of Anarchy Ice Cream
Becky Castle | 4947 Spear Street | Shelburne | 802-495-5165
info@sistersofanarchyicecream.com | sistersofanarchyicecream.com
Unlike most ice cream companies, we don't throw around "farm-to-cone" just because it's a catchy phrase. Our ice cream is, truly, farm-to-cone, made on-site at our farm, almost entirely with flavor elements grown by the ice cream makers.
Products: Blackberries, blueberries, grapes, raspberries, farm-to-cone ice cream, wellness syrups
Available: Online market, Middlebury Natural Foods Co-op, City Market, Healthy Living, farm stand, Farm Direct
Services: Community events

209. Vermont Tortilla Company
April Moulaert | 22 Sage Court, Suite 1 | Shelburne
802-999-4823 | april@vttortillaco.com | vttortillaco.com
Our certified Organic tortillas are made with 100% freshly stone ground corn grown 8 miles from our factory. They are gluten, allergen, and additive free.
Products: Certified Organic tortillas
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, Wholesale, Curbside/ Order Ahead, Online Store, available at factory
Services: Factory Tours, Educational Programs

Shoreham

210. Champlain Orchards
Bill Suhr | 3597 VT Route 74W | Shoreham | 802-897-2777
office@champlainorchards.com | champlainorchards.com
Products: 110 varieties of apples, cherries, peaches, pears, plums and raspberries. Bakery: fresh apple pie, cider donuts, apple butter, cider syrup and apple sauce. Cider Mill: sweet pasteurized and unpasteurized cider, preservative-free, cranberry apple cider. Cidery: Specialty hard ciders and ice ciders.
Available: Farm Stand, Restaurants, Grocery Stores throughout Vermont, Wholesale, Online Store
Services: Pick Your Own

211. Cousineau Cattle Co.
Glen Cousineau | 114 Hemenway Hill Road | Shoreham
802-349-4222
Products: USDA inspected beef, sides, quarters, retail cuts
Available: Farm Direct

212. Cream Hill Stock Farm
Wallace Greenewalt | 2801 Basin Harbor Road | Shoreham
802-989-4141 | info@creamhillstockfarm.com
creamhillstockfarm.com
Originally established 1861 and known for choice Jersey cattle and noteworthy Morgan horses; since 2014 Cream Hill Stock Farm produces natural grass-fed beef cattle, continuing the legacy of a diverse livestock farm in the southern Champlain Valley.
Products: Grass-fed beef
Available: Middlebury Natural Foods Co-op, Wholesale
Services: Hay, Silage, Youngstock

213. Daona Farm American Wagyu Beef
Elaine Brisson | 1079 School Street | Shoreham | 802-771-7391
daona@shoreham.net | daonawagyu.com
We sell farm raised American Wagyu Beef from our farm store. Frozen individual cuts and larger amounts available. Please call ahead or pre-order.

Products: Beef
Available: On farm (call ahead or pre-order), Red Sky Farm, Greg's Market, Shiretown Market

214. Elysian Fields
Kathleen Hescock | 3658 VT Route 74W | Shoreham
802-897-7484 | kathleenhescock@hotmail.com
Products: Certified Organic beef, fed on homegrown feed, by the half or whole, wheat berries
Available: Farm Direct

215. Golden Russet Farm
Pauline Stevens | 1329 Lapham Bay Road | Shoreham
802-897-7031 | orders@goldenrussetfarm.com
goldenrussetfarm.com
Golden Russet Farm has always used exclusively Organic production practices on their vegetable and greenhouse operations, and became Certified Organic by Vermont Organic Farmers in 1987. For the last twenty years, the farm's focus has been on selling the majority of their high quality produce within Addison County. Certified Real Organic Project.
Products: Wide variety of Certified Organic vegetables, herbs and cut flowers. Certified Organic vegetable and herb starts, annuals, perennials, hanging baskets, organic fertilizer, compost and potting soil, seeds, onion sets, seed potatoes, decorative pottery and supplies.
Available: Middlebury Natural Foods Co-op, American Flatbread Middlebury, Haymaker Bun Company, City Market, Healthy Living
Services: Fall CSA from September through November

216. Lakeview Leicesters
Glen Cousineau | 144 Hemenway Hill Road | Shoreham
802-948-2779 | gcct@shoreham.net
Products: USDA inspected lamb, whole or retail cuts, sheepskins, breeding stock, raw fleeces
Available: Farm Direct

217. Rolling Bale Farm and Animal Farm Creamery
Ben and Hilary Haigh | 1695 Shacksboro Road | Shoreham
802-897-5630 | Rollingbalefarm@gmail.com
rollingbalefarm.com
Founded in 2014, Hilary and Ben Haigh raise beef, certified organic lamb, chicken (broilers) and blueberries, and make farmstead cultured butter and buttermilk. Certified Organic.
Products: Beef, poultry, lamb, blueberries, butter, buttermilk, pelts
Available: Middlebury Natural Foods Co-op, farm stand, Farm Direct, Trillium Hill Farm, Sweet Roots
Services: CSA, pick-your-own

218. Solar Haven Farm
Barbara Wilson | 977 Bates Road | Shoreham | 802-289-4287
barb@solarhavenfarm.com | solarhavenfarm.com
A woman owned fruit farm, established in 2011, specializing in value added specialty products, featuring low sugar jams and creamy dairy free sorbets. Our fruits are grown, using organic practices and are never sprayed with chemicals.
Products: Blackberries, blueberries, currants, peaches, plums, raspberries, baked goods, sorbet, jams and jellies
Available: Online market

219. Vermont Trade Winds Farm
Tim & Loraine Hescock | 884 Route 74E | Shoreham
802-897-2448 | info@vermonttradewinds.com
vermonttradewinds.com
Trade Winds Farm is a family-owned Maple Syrup farm since 2003. Owners Tim & Loraine Hescock run the farm and maple store year-round. The farm produces different grades of maple syrup, as well as barrel aged & infused. Jugs and containers can be filled with farm's syrup-on-tap. Seasonal produce are peaches, Christmas trees, wreaths & garland.
Products: Maple syrup, maple rub, Frog Run Granola, maple candies, maple cream, maple walnuts, maple popcorn, maple cotton candy, sweet corn, pumpkins, peaches, apples, strawberries, ciders, Christmas trees, wreaths, garlands
Available: Middlebury Natural Foods Co-op, Hunger Mountain Coop, Upper Valley Food Coop, Farm Stand, Online Store
Services: Full tasting bar, over 6 varieties of maple syrup on tap.

220. WhistlePig Farm
2139 Quiet Valley Road | Shoreham | 802-897-7700
info@whistlepigrye.com | whistlepigwhiskey.com
Products: Rye whiskey
Available: See Vermont DLC for local liquor store listings; Waitsfield, Burlington, and Rutland Farmers' Markets; local restaurants; farm website, Online Store

221. Work and Days Farm
Caroline Usher | 619 Tottingham Road | Shoreham
802-897-2822 | sheep@shoreham.net
Products: Lamb, seasonal and dried flowers
Available: Farm Direct

Shrewsbury

222. Stone's Throw Farmstead
Jessica Purks & Connor Self | 120 Wilmouth Hill Road | Shrewsbury
240-818-4521 | Stonesthrowfarmstead@gmail.com
stonesthrowfarmstead.com
We are young farmers growing vegetables and cut flowers in low-till market garden in the hills of Shrewsbury.
Products: Assorted vegetables, herbs, flowers, melons, baked goods, wreaths and baskets
Available: Online market, ACORN Food Hub, farm stand, Farm Direct, Rutland VFFC Market
Services: Floral services

South Burlington

223. The Simmering Bone
Rachel Collier | 57 Commerce Ave Unit 3 | South Burlington
802-578-7579 | simmervt@gmail.com | thesimmeringbone.com
We are a bone broth company working hard to support VT farms that value and practice ecological responsibility, sustainability and true animal welfare. We are unique in our dedication to extracting as

much healing collagen and nutrients as possible.
Products: Bone broth, "Brothecary" Adaptogen Blend & Immune Boost Blend
Available: Online market, ACORN Food Hub, Farmers to You

Starksboro

224. Bee Happy Vermont
Pedro Salas | 258 Big Hollow Road | Starksboro
802-453-7996 | beehappybeekeeper@gmail.com
beehappyvermont.com
Our land where we have our hives is Organic. Our Honey, from Starksboro and St. Albans, is a mix of clover and wildflowers.
Products: Honey, creamy honey, honey mead, honey lemonade, honey baklava, lip balm, baked goods, beeswax candles
Available: Farm Stand, Burlington Farmers Market, Isham Family Farm Farmers Market, Richmond Farmers Market, Winooski Farmers Market, Online Store, Curbside/Order Ahead
Services: Picking up wayward swarms
Open: Summer hours- Wednesday afternoons

225. Champlain Valley Hops
Max Licker | 5459 Route 116 | Starksboro | 802-448-0525
max@champlainvalleyhops.com | champlainvalleyhops.com
Champlain Valley Hops is the largest hop farm in New England. Located about 30 minutes south of Burlington, we grow and process premium hops for the region's growing number of craft breweries as well as home brewers. 99% of US hops are grown in the Pacific Northwest where there is an established culture around hop farming and wet hopped beers. CVH is passionate about local agriculture and would like to give regional brewers greater access to local ingredients with unique flavors that represent Vermont.
Products: Hop pellets and wet hops during harvest (varieties: Cascade, Centennial, Chinook, Comet, Crystal, Magnum, Triumph, Nugget, and Willamette)
Available: Online market and direct inquiries
Services: Spot hops, hop contracts, public and private farm tours

226. Dunham Family Maple
Jeff Dunham | 3702 Ireland Road | Starksboro
802-453-4219 | dfmaple@gmavt.net
Products: Maple syrup
Available: Direct Sales

227. Flatlander Farm
Keith and Lisa Drinkwine | 2148 VT Route 17 | Starksboro
802-453-4631 | info@flatlanderfarm.com | flatlanderfarm.com
Founded in 2013 by Keith Drinkwine and Lisa Burritt Drinkwine, Flatlander Farm is known for quality pasture-raised chicken, duck and goose. Their grazing practices are rooted in their commitment to healthy animals, diverse pasture systems and clean water sheds. Flatlander Farm's chicken and duck, and other local products, are available for purchase at their farm stand.
Products: Pasture raised chicken, duck, goose, goat, flowers, duck eggs, chicken eggs, baked goods, jams, herbal products
Available: Farm Stand
Services: Chicken CSA and goose pre-order. Sign-up begins in January.

228. Footprint Farm
Taylor Mendell | 760 Tatro Road | Starksboro | 802-318-2090
csa@footprintfarmvt.com | footprintfarmvt.com
All of our pork is pasture-raised, fed Organic grain, and is sold in whole shares. Certified Real Organic Project.

Products: Mixed vegetables, pork, strawberries
Available: Middlebury Natural Foods Store, Hindquarter Deli Huntington, Honey Road, Pizzaria Ida, Bar Antidote, Bobcat Cafe, Cucina Antica, Online Store
Services: Year Round CSA

229. Lewis Creek Farm

Hank Bissell | 3071 VT Route 116 | Starksboro | 802-453-4591
LewisCreekFarm@gmavt.net | lewiscreekfarm.com
Lewis Creek Farm has been growing vegetables on the rich bottom lands of Lewis Creek since 1981. We have a reputation for top quality, competitive pricing and environmental responsibility. All winter we have a good selection of Potatoes and Root Vegetables, Dry Beans, Eggs and Pickles. Summer begins with Strawberries...and ends with Watermelon.
Products: Wide variety of vegetables, herbs, strawberries, melons, eggs, honey, pickles and ferments, plants and starts, flowers, hanging baskets
Available: City Market, Healthy Living, Wholesale, Farm Stand, Online Store
Services: Year Round CSA, Pick Your Own

230. Maggie Brook Sugarworks

Matthew Elder | 500 Ruby Brace Road | Starksboro
melder@gmavt.net
Products: Maple syrup and sap

231. Norris Sugarworks

Kelly Norris | 2951 Vermont Route 17 | Starksboro
802-453-4753 | norrissw@gmavt.net
Products: Maple syrup, maple candy, maple cream
Available: Farm Direct, Mail Order

232. Red Rock Valley Maple Farm

Henry & Linda Emmons | 160 Sugarhouse Lane | Starksboro
802-434-2858
Products: Maple syrup
Available: Sugar House

233. Russell Farm

David Russell | 1248 VT Route 116 | Starksboro
802-453-2208 | amymansfield@gmavt.net
Products: Sweet corn, summer & winter squash, maple syrup, maple products
Available: Farm Direct
Services: Christmas Trees with horse drawn rides

234. Sentinel Farms

Kerry Harris | Starksboro | 802-377-1066
kerry@unboundgrace.org | unboundgrace.org
Beef raised with love, harvested without stress or fear, leaving no harmful fight or flight toxins behind.
Products: Grass-fed, grass-finished beef
Available: Farm Direct
Services: Sentinel Saturdays: Noon-3pm. Come enjoy family out of doors activities with horses and healthy food available. Horse and farm educational health experiences, riding lessons, individual and group equine programs.

235. Shaker Mountain Farm

Ann Bove | 1400 Shaker Hill Road | Starksboro
802-434-4254 | shakermountainfarmvt.com
Products: Maple syrup
Available: Farm Direct, Online Store

236. Shangrila Farm
Kit & Karen | 35567 Route 17 | Starksboro | 802-453-6016
karenharris23@gmail.com | shangrilafarmvermont.com
Products: Eggs, garlic
Available: Farm Direct, Middlebury Natural Foods Co-op, Jerusalem Store

237. Upstream Sugarworks
Michael Shepard | Starksboro | 802-349-5785
michael.amadon.shepard@gmail.com
7th generation family farm producing wood fired pure maple syrup.
Products: Sweet cider, maple syrup
Available: Island Girl Jewelry, Flatlander Farm Farmstand

238. vTerra Farms
Kevin Kennedy | 205 Cemetery Road | Starksboro
802-434-7484 | kevin@vterrafarms.com | vterrafarms.com
vTerra is a diversified hemp farm specializing in fast-acting Nano CBD products formulated with premium, vitamin-rich, low glycemic whole foods. We are vertically integrated, managing every step of the process ourselves, and use regenerative growing techniques that ensure crop health and potency. vTerra's full spectrum CBD is nano-encapsulated using 100% natural, plant-based emulsifiers.
Products: Organic pasture-raised poultry, turkey, pigs, garlic, peppers, ginger, tomatoes, cucumbers, corn, sunflowers, squashes, pumpkins, CBD hemp, berries, apples, melons, eggs, CBD products
Available: Online, Shelburne Farmers Market, Hudak Farm Store, Champlain Valley Community Fitness, Hatchet Restaurant, Spruce Restaurant
Services: Event hosting

Sudbury

239. Green & Gold CSA
Paige Wener | Sudbury | greenandgoldcsa@gmail.com
greenandgoldcsa.com
Green & Gold is a Certified Organic, no-till, woman-run farm that began in New Haven, VT in 2019. We now cultivate one acre in Sudbury within sight of Lake Hortonia. We market our high-quality produce through our beloved CSA and the Middlebury Farmers' Market.
Products: Greens, herbs, string beans, root vegetables, broccoli, cauliflower, cabbage, cucumbers, eggplant, fennel, garlic, kohlrabi, leeks, Brussels sprouts, watermelon and cantaloupe, snap and snow peas, onions, hot and sweet peppers, potatoes, shallots, summer and winter squash, and heirloom and cherry tomatoes.
Available: CSA, the Middlebury Farmers Market
Services: Summer and Fall CSA

240. Miller Hill Farm Nursery and Gardens
Carl Phelps & Nan Jenks-Jay | 2127 Route 73 E. | Sudbury
802-623-7373 | mhfarm@shoreham.net | millerhillfarmvt.com
Not your ordinary plant nursery! Customers describe having an enchanting and inspiring experience. Vibrant plants, prices you'll love and expert advice. Annuals, perennials, trees, shrubs, berry plants and native species. Plus fun and unusual garden accessories and accents.
Products: Flowers, herbs, plants and starts, trees, wreaths and baskets, ornamental & native plants, fleece
Available: Farm Store

241. Mountain Meadows Farm
Brian Kemp | 2711 Route 30 | Sudbury | 802-989-0514
briankemp@shoreham.net
Products: Beef, wholesale/retail, organic, retail cuts
Available: Whole Foods Stores

242. Rup's Custom Cutting and Smoking
Rupert Larock | 2015 Willowbrook Road | Sudbury
802-247-4570
Retail Sales on Friday. Call ahead to order.
Products: Meat processing & smoking

243. The Stevens Farmstead
Jane Costello | 5 Williams Lane | Sudbury | 802-623-6755
thestevensfarmstead@gmail.com | thestevensfarmstead.com
I started the Stevens Farmstead in 2014 in honor of my late mother, Dawn Stevens. I produce Christmas wreaths, vegetables, and run a certified catering kitchen out of my home.
Products: Assorted vegetables, herbs, flowers, baked goods, prepared meals, plants and starts, wreaths and baskets
Available: Brandon Farmers Market, farm stand, farm direct, VFFC Online Market, The Giving Fridge
Services: CSA, floral services, catering

Vergennes

244. Boundbrook Farm
Erik Andrus | 276 Burroughs Farm Road | Vergennes
802-877-1396 | erik@vermontrice.net | vermontrice.net
Products: Ducks, white rice, brown rice, brick oven baked goods
Available: Middlebury and Vergennes Farmers Markets, Farm Direct, Online Store

245. Green Street Gardens
Margaret Lowe | 150 Green Street | Vergennes | 802-877-3783
Products: Variety of vegetables, herbs

246. Kayhart's Homegrown Beef
Brian and Cindy Kayhart | 4188 Otter Creek Hwy. | Vergennes | 802-343-3862 | bkayhart@gmavt.net |
We are celebrating our 10th anniversary this year! We have beef and pork including linked sausages and bacon and ham. Eggs and maple syrup that we make "the old fashioned way." We are open 7-7 every day!
Products: Beef, pork, lamb, sweet corn, eggs, maple syrup
Available: Farm Stand

247. Otter Creek Heritage Farm
Kevin & Zachary Sullivan | 4990 Jersey Street | Vergennes
802-475-2964 | ksullivan@gmavt.net
Products: Pork, pasture-raised heritage pigs
Available: BJ's Farm Supply, Fiddlehead Brewery, By Appointment

248. Shacksbury Cider
David Dolginow | 11 Main Street | Vergennes | 802-989-9892
david@shacksbury.com | shacksbury.com
Products: We make complex ciders that are always pushing forward, while never straying far from the natural beauty our home state is known for.
Available: Cidery Direct, Middlebury Natural Foods Co-op, Two Brothers, American Flatbread, Bobcat Cafe & Middlebury Discount Beverage

249. Treleven
Cheryl Mitchell | 164 Mitchell Drive | Vergennes | 802-545-2278
Cheryl.W.Mitchell@gmail.com | trelevenfarm.org
Treleven is a farm and forest setting with hay fields and large vegetable gardens that are mostly used as learning centers. A variety of educational activities take place on the farm.
Products: Hay
Available: Farm Direct
Services: Community events, educational programs, farm events, farm stays/B&Bs

250. Vermont Pure Essentials
Jonathan Namanworth | 237 Main Street | Vergennes
802-897-5663 | info@vermontpurecbd.com
vermontpurecbd.com
Products: CBD tinctures, capsules, salve, roll on, dog treats, CBD honey, lotion, pet tincture, bath bombs, milk chocolate and dark chocolate, certified organic smokable flowers
Available: Vermont Pure Essentials Store, Middlebury Natural Foods Co-op, Online

251. Woodman Hill Orchard
Stephanie Lowe | 175 Plank Road | Vergennes
802-877-6686 | apples@woodmanhillorchard.com
woodmanhillorchard.com
U-pick apple orchard, unpasteurized cider, donuts. Use latest IPM (Integrated Pest Management) practices to manage our orchard. Our Farm Stand also sells pumpkins, gourds, maple syrup and honey produced by other local growers.
Products: Apples, pears, peaches, baked goods, sweet cider, jams and jellies
Available: Home Farm Stand, VanDeWeert Farm Stand
Services: Catering (apples and cider), Pick Your Own, Farm Tours

Waltham

252. Lazy Breeze Farm
Brent Newton | 157 Burnham Road | Waltham | 802-771-4685 | lazybreezeacres@outlook.com | lazybreezefarm.com
We are a small family farm specializing in Aberdeen Lowline Angus and Wagyu beef. Our small farm store features local eggs, milk, seasonal produce and syrup. Our barn, built in 1878, is open to the public and a marvel to see. Visitors can enjoy farm fresh foods on the farm using our picnic tables or open-air-porch March-October.
Products: Beef, chicken, seasonal vegetables, eggs
Available: Farm stand, Three Squares Cafe, Haymaker Bun Company, Village Green Market
Services: Catering business, farm tours, events, fun for kids, playground, pick your own beef, wagyu breeding

Weybridge

253. Duclos and Thompson Farm
Lisa Thompson | 1026 Sheep Farm Road | Weybridge
802-545-2230
Products: Pork, lamb, beef and turkeys, retail cuts
Available: Farm Store

254. Ledge Hill Farm
Violet LaFountain | 58 LaFountain Lane | Weybridge
802-545-2104, 802-377-0452 | springviolet@gmavt.net
Products: Vegetable plants, fruits, jams, USDA inspected goat meat, retail cuts, duck and chicken eggs, baked goods
Available: Farm Direct, Middlebury Farmers Market

255. Monument Farms
Robert James | 2107 James Road | Weybridge
802-545-2119 | monumentfarms.com
Products: Milk, retail milk, bottled cream, half & half, chocolate milk
Available: Retail Store, Stores in Addison, Franklin, Rutland and Chittenden Counties

256. Rosy Pebble Farm and Orchard

Dorsey Coale | 61 Orchard Lane | Weybridge
802-349-9772 | dorseycoale@gmail.com
We are a small family owned farm that produces hand craft cider, vinegar, shitake mushrooms and eggs from our free range chickens.
Products: Apples, eggs, mushrooms, vinegar
Available: Farm stand
Services: Educational programs, farm events, farm stays/B&Bs
Open: Closing June 30, 2023

257. Weybridge Farm

Phyllis Bowdish | 21 Denisville Lane | Weybridge
802-545-2446
Products: Eggs, beef
Available: Farm Direct, Middlebury Natural Foods Co-op (eggs)

Wells

258. Larson Farm and Creamery

Rich & Cynthia Larson | 661 South Street | Wells | 802-645-1957 | LarsonFarmVT@gmail.com | larsonfarmvt.com
Certified Real Organic Project
Products: Certified Organic, certified grass fed, Raw A2, pasteurized cream-top cow milk, plain and maple yogurt, butter, Italian gelato, all "cow to cup," made from our own A2 cow's milk, plus our Organic beef by the cut
Available: Middlebury Natural Foods Co-op, City Market, Healthy Living, other area stores, and Farm Store
Services: Farm Tours by Appointment, On-farm AirBnB, Farm Stays

West Pawlet

259. Wayward Goose Farm

Dan and Laurie Brooks | 1035 Vermont Route 153
West Pawlet | 607-337-0549
waywardgoosefarm@gmail.com | waywardgoosefarm.com
Wayward Goose farm store. Local products including A2 raw milk pork and beef and roaster chickens. Certified Organic.
Products: Beef, poultry, pork, lamb, veal, assorted vegetables, sweet corn, cheese, eggs, raw milk, yogurt, kefir, ice cream, jams and jellies, mushrooms, oils and vinegars, pickles and ferments, soap and body products, honey, maple
Available: Farm store
Services: Farm stays/B&Bs

Whiting

260. Fast Hitch Farm

Donner D & Donner R Carr | 389 West Road | Whiting
802-623-6519 | fasthitchfarm@gmail.com
Vermont Organic Farmers Certified Organic Garlic. Both Seed Grade and Kitchen Grade offered. Five varieties available: Siberian, Russian Red, Music, Bogatyr and Metechi. Green Rye Straw in round bales and small square bales.
Products: Garlic, hay
Available: Middlebury Agway, Farmers to You, By Appointment

261. Fowler's R&R Ranch

Bruce Fowler | 38 South Main Street | Whiting
802-598-0940 | fowlersrandr.org
Eight years ago we started Fowler's R and R Ranch to assist veterans returning from active service. They can stay for free, but some that can afford to pay help with donations. We have had animals and gardens for them to help out with chores.
Products: Beef, pork, assorted vegetables, sweet corn, flowers, apples, blackberries, raspberries, baked goods, beans, compost, hay, plants and starts, honey
Available: Middlebury Natural Foods Co-op, Middlebury Farmers Market, farm stand, farm direct
Services: Farm events, pick-your-own

262. Mo*Se Farm

Seth Ross | 165 Sawyer Needham Road | Whiting
mosefarm@gmail.com | mosefarmvt.com
We lease a dairy barn and 30 acres of pasture in Whiting, where our small herd of predominantly Ayrshire cows live. Their high quality raw milk is sold to a local artisan cheese producer and directly to our customers. Excess milk is used to grow the bulls born on the farm to produce truly excellent and humane veal.
Products: Rose veal, raw cow milk
Available: Rutland Farmers Market, Farm Stand

How to think about food security in the post-pandemic era

BY ANNA FREUND AND EMMET MOSELEY

The Covid-19 Pandemic pushed food insecurity in Vermont and the nation to levels not seen in decades, well above the peak of 14% in the aftermath of the 2008 financial crisis and recession. At the same time, federal and state programs responded in dramatic ways.

The federal government streamlined the application process for SNAP food assistance benefits and expanded the benefit amount so that most eligible people received the maximum allowed benefit. This meant that, on average, a SNAP household received an extra $85 per month. The increase impacted seniors most dramatically, many of whom qualify for SNAP but receive a very small monthly amount, in some cases adding an extra $200 or more per month to their food budgets.

The state and federal government also funded Everyone Eats, a program that paid participating restaurants to produce meals for food insecure Vermonters. By December 2022, Everybody Eats was providing 25,000 meals per week.

CVOEO conducted a survey in 2022 and found that 20% of those receiving services from CVOEO across the Champlain Valley used their local food pantries less during the pandemic because of the extra SNAP benefits and programs like Everyone Eats. Funding for both of these initiatives expired with the expiration of the public health emergency in March 2023. SNAP benefits will drop back to pre-pandemic levels and Everyone Eats stopped service on March 31, 2023. At the same time, inflation is pushing the cost of food higher for everyone but will affect food insecure Vermonters disproportionally. Research from UVM showed that 90% of food insecure Vermonters changed their food purchasing habits due to inflation in 2022. The same research team found that in 2022 only half of Vermonters who are considered food insecure used a food pantry to supplement their nutritional needs.

So where does this leave us as food security advocates and local food supporters in Addison County in 2023?

It means we need to double down on our support for our local food security providers and increase our advocacy on the state and national levels. **Reach out to Senators Welch and Sanders and Representative Balint to tell them to push for SNAP benefit increases as part of the 2023 Farm Bill,** our nation's primary means for setting food and agriculture policy every five years. Reach out to your state representatives and tell them you support universal school meals and that you support increased funding for programs such as Vermonters Feeding Vermonters, which allow food security organizations to purchase local foods for distribution to food insecure Vermonters.

Finally, you can support organizations like CVOEO, ACORN and HOPE, which in various ways are providing critical food assistance in Addison County. CVOEO launched its online food pantry in 2022. Housed on Exchange Street in Middlebury, CVOEO packs orders received through its Pantry Soft website, available 24/7 in over 20 languages. They distribute the pre-ordered, customized food boxes via home delivery and through collaborations with housing, healthcare and childcare providers, as well as to migrant farm workers throughout the county. CVOEO also hosts the ACORN Food Hub and supports the ACORN Online Market by purchasing local products for distribution through their program.

By supporting collaborations between organizations like ACORN and CVOEO, and advocating on the state and national levels, we can strengthen food security and build our local agricultural economy at the same time.

Get involved!

CVOEO Online Food Pantry
Emoseley@cvoeo.org

ACORN Farmacy: Food is Medicine:
acornvt.org/farmacy

HOPE: Universal School Meals/Farm Bill:
hungerfreevt.org/farm-bill-2023

Vermonters Feeding Vermonters:
vtfoodbank.org/gather-food/vermonters-feeding-vermonters

The Giving Fridge
meals@givingfridge.com

Addison Allies network helping whip up community kitchen

BY MARIN HOWELL

Six years ago, Addison County residents Veronica Ciambra and Kathy Comstock teamed up to form a network that would support the area's migrant community.

The Addison Allies Network has grown a lot since then, training new volunteers and finding different ways to meet needs within the migrant community. In recent months the organization has also begun working on a new project — developing a community, commercial kitchen and tortilla factory for Addison County.

Viva El Sabor chef Alicia Rodriguez works on one of her custom-made cakes, which she makes along with other Mexican cuisine for her business, Mexico in Vermont. While she is licensed to work in her home kitchen, there are limitations that she would not face if she cooked out of a commercial community kitchen.

The network is collaborating with the Addison County Relocalization Network (ACORN), Middlebury College and the cooks of local culinary collective Viva El Sabor on the effort. The team hopes that, once completed, the space will give members of the migrant community and other county residents a place to grow their food-related businesses and connect with neighbors.

"The shared vision is that it would be truly a community space," Ciambra said. "People come together over food really easily

(See Kitchen, page 67)

Lindsey and Jess with a great order to start the new year! This order went to the Slate Valley School District. Photo courtesy of ACORN

ACORN Food Hub meets needs of farmers and food producers

BY JESS PURKS

In early January 2023, Lindsey Berk, ACORN's Executive Director, and Jess Purks, its Food Hub Manager, loaded up over $2,000 of local food in a delivery van at the new ACORN Food Hub in Middlebury. This single order placed by a public school district on the ACORN Online Market included 700 pounds of potatoes, 200 pounds of sweet potatoes, 125 pounds of carrots, 100 pounds of onions, 70 pounds of cabbage, gallons of maple syrup, and a case of 30 honey bears. This order supported eight different local farms and provided food for about 1,200 students across the six schools in the district. Later that same day, orders placed on the ACORN market were delivered to CVOEO's Feeding Chittenden program, The Bobcat Cafe and Brewery in Bristol, and numerous community members.

Extending its mission to support agriculture in Vermont's Champlain Valley, the ACORN Food Hub launched last September with a unique set of services tailored to meet the needs of farmers and food producers. Primarily, the Food Hub works to increase access to wholesale markets for small and mid-sized food producers. Through its Online Market, institutional, restaurant, retail and community member customers can streamline purchasing of diverse local products. The growing product list includes everything including maple, honey, dairy, beef, pork, fruit, fresh and frozen baked goods, specialty food products like tortillas and sauerkraut, and, of course, plenty of local vegetables. Packaging is often available in both retail and bulk sizes to appeal to a wide range of customer types.

Since opening, more than 30 producers have sold products on the market and the customer list continues to grow. Small and mid-sized producers have faced challenges getting their goods in front of some of these buyers, especially the schools, due to their scale of production or limited capacity to build and maintain more customer relationships. The ACORN Food Hub works to aggregate products from different farms to fulfill the needs of larger buyers and consolidate the purchasing of diverse local products onto one invoice.

OFFERING CONVENIENCE AND EFFICIENCY

The local food community in Vermont is still feeling the wake of the pandemic: farms are understaffed, CSA memberships have declined, and margins have tightened for everyone. The pandemic demonstrated the fragility of the global food supply chain, emphasizing local foodsheds' ability to promise greater food security. Farmers, like Jennifer and Spencer of Elmer Farm in East Middlebury, sense a greater desire among restaurants and institutions to source locally and they are excited to see food hubs

(See Food Hub, page 58)

Food Hub continued from page 57

help facilitate that. Labor continues to be a perennial challenge for all businesses post-pandemic, and it has made direct relationships between food producers and buyers more challenging to maintain. Producers are looking for more convenient ways to sell their products and wholesale customers desire easier ways to source local food.

The ACORN Food Hub supports farms at any scale and stage to diversify their markets, and the hub provides access to a market niche that is challenging to get started with, especially as a new or small farm. Market diversification is recognized by most farmers as critical for financial stability. Stephen Chamberlain of Dutchess Farm in Castleton has been growing vegetables for 29 years. He knows local wholesale is good for his farm, but saw a dramatic decline in his wholesale markets during and post-pandemic. Through the ACORN Food Hub, he got access to new wholesale markets conveniently and efficiently and was able to circumvent the challenges of being located in a rural area with limited direct markets. For new farms with niche products, like Valley Clayplain Forest Farm in New Haven, the ACORN Online Market is a space to safely explore wholesale markets. Valley Clayplain farmer Mark Krawczyk said he enjoyed the services offered by the Food Hub including its "outreach and support to small folks like us, a great interface for the wholesale marketplace, and affordable storage options."

The convenience of the ACORN Online Market appeals to customers, too. Tatiana Dale, manager of Otter East Bakery in Middlebury and a customer on the Online Market, said she is thrilled that the "Food Hub is going to open so many doors for [the bakery] to source products locally." She says restaurant managers are constantly on the floor and don't have the time to get to know their local farms. The ACORN Food Hub makes it possible for the bakery to stay connected to its local food producers and source locally for the business. Erin Wheeler, chef and co-owner of The Bobcat Cafe and Brewery, has said, "This ACORN thing is something I've been dreaming about. It's all in one place. I can look at the list and plan our menu based on what's available. Payment happens automatically. It's better than any food distributor we work with."

Thanks to a donation by a generous community member, the ACORN Food Hub now has the ability to increase distribution around the region. If you see our van making deliveries around town, be sure to say hi!

Although the ACORN Food Hub initially launched its Online Market to support institutions, groceries and restaurants, requests from community members to participate inspired opening up the market to more customer types. Community members have turned out to be the fastest growing segment of shoppers on the ACORN Online Market. As opportunities to purchase bulk local food have become less available, individuals and families have turned to the ACORN Online Market to source diverse local bulk foods for their families and community food pantries. One such customer recently told us they love that they can still support their favorite farms during the winter and can try new products that they wouldn't get to know. She called picking up her ACORN order the highlight of the week for her family!

Lucy, employee at Elmer Farm, delivering an order at the ACORN Food Hub, Fall 2022.

Photo courtesy of ACORN

MAKING LOCAL FOOD MORE ACCESSIBLE TO ALL

Food producers naturally would like to see their products being enjoyed by a broader segment of the population. Matt Lasser, farmer at Reap & Sow Farm in Monkton, is just such an example. "I know many of us farmers wish we could charge less for our produce, but with the amount it costs to produce food, lower prices would be the end of many local farms," Lasser said. "There is room to get more local produce into the hands of people who haven't been able to afford what we grow." Many farmers operate on margins that are too tight to reduce prices to make their products more affordable while keeping their farms viable. Some wholesale buyers are making these inroads into the general population for greater local food access.

Emmet Moseley, Food Access Coordinator of CVOEO Feeding Chittenden, purchases food on the ACORN Online Market for the Food Access Network Addison County food distribution program. He explains that "as food security advocates, [we] want to do the best for those who use our programs — getting the highest quality, freshest food is super important. Supporting local producers helps build food security on a community level; ensuring that our local producers are thriving means more access to high quality food for everyone." He also appreciates that sourcing local food through the ACORN Food Hub is easier because there are no credit checks and order minimums, unlike other distributors.

As a non-profit enterprise under ACORN, the ACORN Food Hub is able to return 84% of sales on the Online Market back to farmers and food producers, supporting the viability of food production in Vermont's Champlain Valley. While ACORN's work is largely focused on strengthening the local food economy and distribution network in central Vermont, it is also establishing collaborative relationships with the wider network of Food Hubs in the state. Through the Food Hub network, more local food can be distributed and enjoyed — fostering a more resilient food shed and robust agricultural economy in Vermont.

In the fight for dignified Vermont dairy, Migrant Justice's 'Milk With Dignity' Campaign rallies on

BY CLAIRE CONTRERAS

Migrant Justice (MJ) is a farmworker-led organization leading the charge in advocating for dignified living and working conditions for immigrant farmworkers. MJ pushes for fair housing conditions, shift lengths and wages, on-the-job safety, and more, on dairy farms across the Northeast. They also advocate for fair immigration policies at the state and federal levels. MJ's campaigns emphasize that immigrant dairy workers are the backbone of Vermont's long-time dairy industry and they deserve to be treated with dignity.

MJ's primary campaign, Milk with Dignity (MD,) is a movement of farmworkers and allies calling on big dairy purchasers to hold the farms they contract with accountable for their labor practices. MD tackles labor abuse in the dairy industry at a systemic level, rather than the grueling task of "putting out fires" one issue at a time. This particular campaign is modeled after the highly effective Coalition of Immokalee Workers' Fair Food Program in Florida, which operates under a chain of accountability for farmworkers, farmers, purchasers and a third-party standards council.

> "Workers milk cows for up to 13 hours without breaks for food."

In 2017, after three years of negotiation, Ben and Jerry's signed on to the Milk with Dignity agreement making them the first company to join the program. After seeing the positive impact MD has had on the lives of farmworkers in the Ben and Jerry's supply chain, Migrant Justice turned its focus to Hannaford supermarkets, one of the largest buyers of Vermont milk. The most recent iteration of MJ's organizing efforts asks Hannaford to take accountability for abuses and poor conditions in their dairy supply chain as well. Since 2019, MJ has been met with silence and dismissal from the corporation despite innumerable rallies at Hannaford supermarkets across the region, including at the Hannaford headquarters in Maine.

Organizers speak at a rally for two Vermont migrant farmworkers who were arrested by federal immigration agents after meeting with Migrant Justice a few years back.

Photo courtesy of Migrant Justice

Hannaford continues to claim their supply chains are free of labor abuse despite countless claims from workers on farms supplying Hannaford's store-brand milk. On one farm that

(See Migrant Justice, page 61)

More than a 150 people march as part of the organization Migrant Justice's Milk With Dignity campaign, which is aims to get retailers like Hannaford supermarkets to ensure that farms from which they buy milk treat workers fairly and humanely.

Photo by Terry Allen

Migrant Justice continued from page 60

Hannaford purchases milk from, "workers milk cows for up to 13 hours without breaks for food. Six workers are lodged in a cramped housing unit, sharing three beds between them." The complaint — made through the official "ethics" line Hannaford set up for its suppliers following the launch of the Milk with Dignity campaign — went unanswered.

Despite the silence, MJ has again committed themselves to "the long road ahead" and put MD into high gear, calling on Hannaford for the fifth year in a row. In the spring of 2023, MJ's team of organizers went on an organizing tour with over 50 stops across seven states, building movement solidarity and excitement. If you missed one of their tour stops, Migrant Justice regularly holds rallies at Hannaford stores around Vermont. Check out their website and social media accounts to stay connected and stand in solidarity with farmworkers to "bring about a 'new day for human rights.'"

ACORN's Farmacy: Food is Medicine Program

FARMACY BITES

This "Prescription CSA" or "Food is Medicine" program addresses three major challenges in Addison County: diet-related illness, food insecurity and local farm viability. These produce prescriptions are written by health care providers and provide free CSA shares supplied by local farmers.

In 2022, ACORN served 85 families, distributed 1,190 farm shares with 11,500 pounds of locally purchased food, accounting for $34,170 in direct support of four Organic farms.

Hear from our participants...

"Prior to the Farmacy program, I was eating within my comfort zone... Farmacy really forced me out of that comfort zone by giving me these fruits and vegetables. Literally putting them on my plate and being like, here, do something with them...so it's developed my ability to cook and prepare foods in a way that I wasn't doing before."

"You know that old saying you are what you eat? It's true. I'm 63 years old and I can keep up with my 16-month-old great-grandson. Farmacy has really contributed... it has helped me to feel like we can still stay strong and healthy. I have told many of my friends about it and they have gotten on the program, too, and it's changed their lives. It's the most beautiful thing ever. Really."

70% of participants chose to return to the program from 2021 to 2022

80% of interviewed participants reported trying a new food or recipe

86% of participants self-reported equal or greater health following the program

THE University of Vermont HEALTH NETWORK
Porter Medical Center

FARMACY
BECAUSE FOOD IS MEDICINE.

ACORN
www.acornvt.org/farmacy

Farmers' Market Guide

Mondays

Wednesdays

Thursdays

Midd Summer Market
June 1-Aug 31, 3:30-7:30 p.m.
Fountain Park, Downtown Middlebury
MiddSummerMarket@gmail.com
ExperienceMiddlebury.com

Fridays

Brandon Farmers' Market
June-early Oct., 9 a.m.-2 p.m. at Central Park
Conant Square in Brandon
Wendy Cijka | 802-273-2655 | cijka4@gmail.com

Saturdays

Shelburne Farmers' Market
May 27-Oct. 14, 9 a.m.-1 p.m.
Shelburne Village Green
shelburnefarmersmarketvt@gmail.com
shelburnefarmersmarketvt.org

Vermont Farmers' Market, Rutland
May 13-Oct. 28, 9 a.m.-2 p.m. at the Depot Park, outdoor market
Nov. 4-April, 10 a.m.-2 p.m., at Franklin Conference Center, indoor market.
Market Manager | 802-747 8264
vfmrutland@gmail.com | vtfarmersmarket.org

Bristol Farmers Market
June 5-Oct. 9, 4-7 p.m. on the Town Green
director@bristolcore.org

Vermont Farmers' Market, Rutland
June 7-Oct. 25, 1-5 p.m. at the Depot Park
(in front of WalMart) 78 Merchants Row
Judy Dark | 802-773-4813
vtfarmersmarket.org or rcfmvt.org

Fair Haven Market
June 8-Oct. 26, 3-6 p.m. | Fair Haven Park
Am Finley | 802 747 8264 | vtfarmersmarket.org

Vergennes Farmers' Market
June 15-Oct. 5, 3-6:30 p.m. on the City Green
Chris Reck | vergennsfm@gmail.com | 802-233-9180

Richmond Farmers' Market
June-Oct., 3-6:30 p.m. at the Volunteers Green
info@richmondfarmersmarket.org
richmondfarmersmarketvt.org
*Accepts EBT and Debit Cards

Middlebury Winter Market
Nov. 4-April, 9 a.m.-12:30 p.m. at VFW Indoors,
530 Exchange St.
middleburyfarmersmarket.org
*Accepts EBT and Debit Cards

Middlebury Farmers' Market
May 6-Oct. 28, 9 a.m.-12:30 p.m.
at the VFW Parking Lot,
530 Exchange St. | middleburyfarmersmarket.org
middleburyfarmersmkt@yahoo.com
*Accepts EBT and Debit Cards

Making healthy, local food for all

Access to local produce and whole foods should be a right, and many organizations in the Champlain Valley work hard to put fresh food on every table. Whether we're food shelf customers or donors, we can all help our community feed itself.

HOPE continues the county's gleaning program, or the practice of collecting leftover crops from farmers' fields after they have harvested all that they will sell elsewhere. Those who want to sign up to glean should contact HOPE at 802-388-3608.

Community Meals

Serving all of Addison County unless otherwise noted

Age Well - Age 60+ Meals
Various locations and dates across the county.
Call Michelle Eastman to inquire
802-377-1419
See the schedule in the Addison Independent.

The Giving Fridge
A staffed community refrigerator housed inside a house plant shop, Everything Nice
51 Main Street, Middlebury
Reserve your meals for pick up or delivery each week by emailing meals@givingfridge.com or visiting www.givingfridge.com

Middlebury Community Lunches
Charter House, 27 North Pleasant Street
Year round | 7 Days/week 11:30 a.m.-12:15 p.m.
Pick up on side porch

Middlebury Community Suppers
Congregational Church | 2 Main Street | 802-388-7634
Pick up only.
Year Round Fridays 5-5:30 p.m.

Food Shelves

Serving all of Addison County unless otherwise noted

Have a Heart Food Shelf
20 West St., Bristol
1st Friday of the month: 5-6 p.m.
Watch for signs 20 West St., Shaw's, Bristol Redemption
Serves Bristol, Lincoln, Monkton, New Haven & Starksboro
If someone has an immediate need, call Allison Pouliot at 802-233-2561

Addison County Food Shelf / HOPE
282 Boardman Street, Middlebury | 802-388-3608
Food Shelf: M-F: 9 a.m.-3 p.m.

CVOEO Food Shelf
54 Creek Road, Suite A, Middlebury | 802-388-2285
M-F: 8 a.m.-noon and 12:30 to 3:40 p.m.
Income eligibility requirements; Distributes USDA commodities.

New Haven Congregational Church Closet
91 Town Hill Rd. New Haven
Deb Taylor 802-989-5224
"Closet" open 24/7 Outside, behind the church
Meat and More Giveaway. 2nd Saturday each month

John W. Graham Shelter Food Shelf
69 Main Street, Vergennes | 802-877-2677
Monday-Friday 9 to 4 p.m.

Starksboro Food Shelf
3056 Route 116, Starksboro | Barbara Herrington, 802-453-6775
bherrington766@gmail.com
2nd Wednesday of the month. All residents of Starksboro are welcome

New Community Project Food Share Program
2806 Route 116, First Baptist Church, Starksboro
Every Sunday, 2:30-3 p.m.. Try to arrive by 2:20 p.m.
Questions: contact Peter, 434-2333

Vergennes Community Food Shelf
30 South Water Street, Vergennes | 802-877-2435
Tuesday & Thursday: 2-4 p.m.
Serves Vergennes, Panton, Ferrisburgh, North Ferrisburgh, New Haven, Waltham & Addison. Access twice per month

Victory Baptist Church Food Shelf
862 Route 7, Vergennes | 802-877-3393
Monday-Wednesday and Friday: 8:30 a.m.-5 p.m.
Serves Vergennes, Panton, Ferrisburgh, North Ferrisburgh, New Haven, Waltham and Addison

Whiting Community Cupboard
Whiting Community Church | North Main Street (Route 30), Whiting | 623-8033, Beverly Freeguard
Mondays: 9-10 a.m.
All are welcome

Kitchen continued from page 56

it seems, so it's just a place that would bring the community together."

IT STARTED WITH TWO

When Ciambra and Comstock started the Addison Allies Network in 2017, the organization focused mainly on helping members of the migrant community learn English.

"We started out teaching English and just took things on as people in the migrant community made requests to us," Ciambra said.

Today, the network collects donations of food and household goods, supplies rides to medical and dental appointments and helps members of the migrant community obtain driver's privilege cards.

Ciambra said the group tries to connect individuals in need of transportation with those who have a driver privilege card.

"We made up a kitchen magnet of the people that could drive and have cars and distributed that throughout the migrant community," she said. "That worked really well, and I think people got the rides they needed."

The network's team of volunteers has also grown over the years.

"(At first) it was just the two of us, Kathy Comstock and I," Ciambra said. "There are so many people involved now. There's a lot of new relationships that have grown that have really advanced the issues that people in the migrant community face."

Addison Allies now has a core team of about a dozen and a group of 20 to 70 volunteers that offer additional support.

Joan Stephens has been volunteering with the network for two years. She helps teach an English class twice a week, offers rides and collects donations.

Stephens said she's enjoyed meeting members of the migrant community and learning how to best offer support.

"Just empowering people and listening. Whether it's Viva El Sabor or the farmworkers, putting them in charge and having them lead the way in terms of what works for them and how we can empower them," she said.

KITCHEN SPACE

Supporting the migrant community is one goal of the network's latest project, to develop a community kitchen in Middlebury.

Community kitchens are typically licensed spaces where foods intended for sale can be safely made in compliance with laws and regulations. Food entrepreneurs and other individuals can rent space at these shared-use, commercial kitchens to work on their food-related ventures.

Ciambra said the network thought such a space could help expand the work of Viva El Sabor, a women-led culinary collective in Addison County.

"We try to support (Viva El Sabor) in any way we can, and that's how the idea came about. In order to expand their business, they need more commercial kitchen space," she explained.

Viva El Sabor formed in 2021 with support from the Addison Allies Network and Little Village Enterprises, a nonprofit organization created by Vermont Coffee Company founder Paul Ralston. The collective is made up of cooks from Mexico and Central America and operates as several individual businesses rather than as one entity.

Alicia Rodriguez is one of Viva El Sabor's chefs. Her business, Mexico in Vermont, offers custom-made cakes and other Mexican cuisine.

Rodriquez operates her business out of her home kitchen in Salisbury, which is licensed by the Vermont Department of Health for catering. She notes that the current set up has its limitations.

"If I wanted to sell my food in other places, for example the co-op, I can make food, but I'm not allowed to resell food that I make that contains meat, everything has to be vegetarian," Rodriguez explains. "If we use the (community) kitchen, we'd be able to offer more options with meat. That is one of the benefits for us, with the community kitchen."

Plans call for the community kitchen to include retail space, potentially providing a place for the creation and distribution of Mexican and Central American food products that are hard to find in Addison County.

> "People come together over food really easily it seems, so it's just a place that would bring the community together."
>
> — Veronica Ciambra

Rodriguez said that space would be an added benefit of the community kitchen.

"It's hard to find what we need sometimes. Sometimes people come from New York and New Jersey with a lot of Mexican items and then all of us go to that person and buy a lot," she said. "Having a store is great. You don't have to wait for these people or these sellers to come to Vermont to have what you need."

COMMUNITY PLACE

Representatives from ACORN, Addison Allies, Viva El Sabor and Middlebury College are meeting frequently to create a business plan for the space. The group is aiming to have the kitchen operational by next spring.

Current focuses of the project include work on the business plan, finding a location for the kitchen and surveying community members to gauge interest and see how the kitchen space might be used.

"Things are moving along. It's slow but there's a lot of people involved and we're gathering a lot of information," Ciambra said.

The team hopes the community kitchen serves as a resource for residents and business owners throughout Addison County.

"We surveyed the migrant community and ACORN members and found a lot of support for the idea," Ciambra said. "One person said he may use it for beekeeping classes, another person said they'd use it to make crackers."

Ciambra said the team sees the kitchen as more than a place to start or grow a business — but as a space to build community and connect immigrants in the county with other residents.

"My vision has always been that it would be a catalyst for more integration of the communities, and just more recognition of the farm workers because they are here," Ciambra said.

Real Organic continued from page 15

worth noting that, while the USDA National Organic Program has allowed hydroponic operations to be certified organic, VOF does not certify hydroponically grown produce, so you can feel confident that items bearing the VOF logo come from farms that are committed to soil-based organic farming.

To learn more and get involved, visit realorganicproject.org and consider becoming a Real Organic Friend — a community of eaters, business owners, and other allies who want to support and promote Real Organic Project's mission by making a sustaining donation and helping to spread the word about Real Organic Project.

As community members who care deeply about the viability of our local food system, we must support small farmers who prioritize healthy working conditions and humane livestock handling, who provide meaningful jobs, and who build healthy rural communities. We must strive to be a part of a food system that provides markets for small family farmers who are working hard to do the right thing every day, feeding our communities and providing critical ecosystem services that make us more resilient in the face of a changing climate. Thankfully, our community has a long list of local farmers and producers that fit the bill.

Gabby Tuite from Old Road Farm in Granville displays the Real Organic Project sign at her farmers market stall. Old Road Farm believes in the "consumers' right to an informed decision about what they are buying."

Index of Products

MEAT

FRUIT

VEGETABLES, HERBS, FLOWERS

GRAINS

PLANTS AND TREES

EGGS & DAIRY

HONEY & MAPLE

SPECIALTY PRODUCTS

ANIMAL PRODUCTS

SERVICES



GILFEATHER'S
FINE PROVISIONS

Gilfeather's is a locally owned specialty food market featuring the savory and sweet creations of Chefs Rick and Nan Benson. Fine wines and craft beers fill the shop along with unique cheeses, charcuterie, mustards, jams, chocolates, conservas and many more unique items created by talented artisans from Vermont and beyond.

GREAT FOOD TO GO



THE LITTLE GARDEN MARKET, LLC
dba Gilfeather's Fine Foods (Ferrisburgh)

802·870·7315 3177 Route 7, Ferrisburgh, Vermont

FIND US ONLINE
facebook.com/gilfeathersfineprovisions