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**ATWATER'S** • Baltimore, MD • atwaters.biz

Ned and Priscilla Atwater's traditional approach to food and friendships with local farmers define their business. They make artisanal baked goods including organic bread made with locally sourced flour, cookies, muffins, pies, scones, brownies, and granola; vegan and gluten-free items; jams and preserves made from locally sourced fruit; and hearty homemade soups.

**BAKLAVA COUTURE** • Kensington, MD • baklavacouture.com

Owned by Katerina Georgallas, Baklava Couture specializes in baklava, an eastern Mediterranean pastry made with nuts and phyllo dough, drizzled in a sweet syrup made from local honey and raw cane sugar. Classic and eclectic flavors include walnut/cinnamon, pistachio/cardamom/rose, fig, hazelnut/chocolate, and lavender. Katerina also makes Greek cookies, breads, brittle, custards, cakes, and savory hand pies.

**BARAJAS PRODUCE** • Colonial Beach, VA

Barajas Produce is a small family farm in the truest sense, consisting of husband-and-wife team Alfonso and Natalia, their sons Jorge and Edger, and daughter Ana. The Barajas work side-by-side growing and harvesting beautiful field vegetables and berries. The mild climate of the Northern Neck of Virginia means that Barajas has crops from early in the season to late in the fall.

**CHRIS' MARKETPLACE** • Bethesda, MD • chrismarketplace.com

Chris' Marketplace is a small food business specializing in crab cakes, soups, and handmade empanadas. Based just north of Washington, DC, owner Chris Hoge has access to the freshest seafood available and purchases high-quality blue crab meat directly from a family-owned operation on the Eastern Shore.

**CUCINA AL VOLO** • Washington, DC

Cucina Al Volo creates gourmet traditional Italian pastas, ravioli, lasagna, sauces, and soups with 100% locally sourced ingredients. Owners Matteo Catalani and Daniele Catalani hail from Tuscany, Italy, but their cooking style is influenced by Bologna as well, where Matteo's grandmother is from.

**GREENHEART JUICE SHOP** • Sterling, VA • greenheartjuiceshop.com

Greenheart Juice Shop is committed to fostering health, healing, and growth in their communities. They are passionate about helping people live healthier, happier, more fulfilling lives and view clean food as an important part of the equation. Using the best ingredients nature has to offer, they craft local and organic, unpasteurized, cold-pressed juices, handmade nut milks, and gluten-free granola.

**LES CAPRICES DE JOELLE** • Jessup, MD • les-caprices.com

Les Caprices de Joelle, owned and operated by chef Joelle Coats, specializes in hot, ready-to-eat Spanish and Belgium specialties, inspired by local, seasonal ingredients. Waffles and paella are weekly staples, while a rotating menu of soup and quiche round out the offerings.

**NUMBER 1 SONS** • Arlington, VA • number1sons.com

Number 1 Sons is a brother-and-sister team that makes barrel fermented foods. Yi Wah and Caitlin Roberts combine regional ingredients with traditional fermentation methods and recipes from diverse cultures to create kimchis, krauts, pickles, and kombucha. All their products are seasonal, naturally delicious, and rich in probiotics.

**QUAKER VALLEY ORCHARD & GUESTHOUSE** • Biglerville, PA • quakervalleyorchards.com

Winn and Winifred Schulteis operate this 220-acre fruit farm and guest house in the heart of apple country. The farm has been in the Schulteis' family for over 45 years, and Winn and Freddi continue the tradition of growing beautiful tree fruit, ranging from cherries to peaches to apples. They also grow fresh vegetables and make sauces and jams from their own produce.

**RUBY SCOOPS ICE CREAM & SWEETS** • Washington, DC • rubyscoops.com

Ruby Scoops came to fruition in 2014, when pastry chef/owner Rabia Kamara noticed the increasing rarity of consistent high-quality local desserts. She decided it was time to help change that, all the while beginning to take steps to work for herself. Ruby Scoops uses Kreider Farms dairy, cage-free eggs, cane sugar, and seasonal fruit from local farms to bring you the finest, richest ice creams, sorbets, sherbets, and baked goods.

**SHEPHERD'S WHEY CREAMERY** • Mar, WV • shepherdswhycreamery.com

Shepherd's Whey Creamery is a family-owned and operated farmstead goat dairy that makes fresh and aged goat milk cheese and yogurt. All the cheese is handmade in small batches with milk from a small herd of French Alpine dairy goats on the family farm. This Grade A-certified dairy is located in the eastern panhandle of West Virginia.

**STRAW STICK & BRICK DELICATESSEN** • Washington, DC • ssbdeli.com

Everything at Straw Stick & Brick is wholesome and handcrafted in their DC shop. Owners Jason Story and Carolina Gomez butcher from locally sourced whole animals to make all of their charcuterie and salumi. In fact, everything they source is local, all the way down to the salt. They don't use unnecessary chemicals to prolong shelf life or to make up for a lack of craftsmanship and patience.

**SUTTLE POST FARM** • Mechanicsville, MD

Judy and John Mast grow 15 acres of flowers on their 59-acre Suttler Post Farm, planting on raised beds. Their flower crops include sunflowers, zinnias, purple coneflower, and liatris, which they bring to market as beautiful, long-lasting bouquets.

**URBAN+ADE** • Sharpsburg, MD • drinkurbanade.com

Urban+Ade is herbal infused lemonade made with herbs grown at Evensong Farm in Sharpsburg, Maryland. Originally created to help Evensong's farmers market customers familiarize themselves with the farm's flavorful culinary herbs, "herb and ade" quickly gained a loyal following of its own. Urban+Ade is proudly made with only four natural ingredients: Evensong herbs, lemon juice, cane sugar, and water. No stabilizers, preservatives, flavor enhancers, or artificial colors. Because of its natural, pure process and flavors, Urban+Ade features half the sugar of most bottled lemonades, yet is perfectly balanced to deliver a refreshing, unique taste.

**ZAYT & ZA'TAR** • Rockville, MD • zandzdc.com

Zayt & Za'atar is a family-owned business driven by a desire to share the rich, plant-based flavors of the Eastern Mediterranean with the local community. Each of its recipes have been handed down from Grandma and refreshed by combining the delicious flavors of fresh za'atar herbs with spices and locally-grown ingredients.