



FRESHFARM FARMERS MARKETS

Downtown Silver Spring FRESHFARM Market

Established 2005

April – December | Saturdays, 9am to 1pm

January – March | Saturdays, 10am to 1pm

freshfarm.org | Twitter: @FRESHFARMSlvrSp

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.

AUDIA'S FARM NORTH • Hampstead, MD

This family operated 1.75-acre farm in Carroll County focuses on perennials, herb plants, vegetable starters, and vegetables. Additionally, owners Robert Audia and Patricia Oakley-Audia make nearly twenty types of jams and jellies and sweet and savory baked goods, using local ingredients.

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. Georgallas also makes Greek cookies, breads, brittle, custards, cakes, and savory hand pies.

BANNERBEE COMPANY • Laytonsville, MD • bannerbees.com

The family-run BannerBee Company is located on a Montgomery County Agricultural Reserve with additional apiaries in Montgomery, Frederick, and Howard counties. BannerBee uses only natural products in treating their bees for disease and pests and never use chemicals or antibiotics. BannerBee specializes in fresh raw honey and comb honey; bee pollen granules and propolis; pure beeswax candles; and a full line of all-natural honey- and beeswax-based bath and body products.

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.

BELLE'S ACRES • Port Deposit, MD

Belle's Acres is a small farm located in Cecil County, Maryland that raises miniature beef cattle and goats and makes artisan skin care products. Owner Angela Jones milks her Nubian goats daily and uses their fresh milk, which is loaded with vitamins and nutrients, to make creamy moisturizing soaps and lotions. Jones makes everything from scratch the old-fashioned way, working in small batches and enhancing her products with local herbs and waxes.

BOORDY VINEYARDS • Hydes, MD • boordy.com

Boordy Vineyards makes wine from estate grapes sustainably grown on its two Maryland vineyards, Long Green and South Mountain. As a type of farming, growing grapes for wine is an inherently beneficial form of agriculture since it does not require repeated denuding and disturbance of the soil. In keeping with an ethos of good stewardship, The R.B. Deford Family, who acquired the vineyard in 1980, have placed the farm in permanent preservation with the Maryland Environmental Trust.

CAPITOL KETTLE CORN • Fort Meade, MD • capitolkettlecorn.com

Capitol Kettle Corn is a small veteran- and minority-owned operation specializing in freshly made kettle corn in flavors ranging from Ethiopian Spice to Sea Salt. They use a "Mushroom" style popping corn grown locally within the Chesapeake Bay Watershed and processed exclusively by Reist Popcorn, located in Mount Joy, Pennsylvania.

CHICANO SOL • BLAIN, PA • chicanosol.com

Husband and wife Augustin and Jarrah Salazar Cernas grow a wide range of Certified Organic field vegetables, including specialty greens and a huge variety of tomatoes. With the aid of green houses, they are able to grow throughout the winter, even when their farm is covered in snow.

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, D.C., 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.



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CLEAR SPRING CREAMERY • Clear Spring, MD • clearspringcreamery.com

Clear Spring Creamery has been in the Seibert family for more than 100 years. The Seiberts produce wholesome dairy products, from milk to cheese, from its herd of grass-fed Jersey cows. The Seiberts' herd lives as nature intended, on pasture and in the fresh air, and produce delicious milk. Cows are grazed using an intensive rotational grazing system and are never given hormones. Every acre of the farm is planted in perennial grasses, ensuring environmental sustainability.

COUNTRY PLEASURES FARM • Middletown MD • countrypleasuresfarm.com

Country Pleasures Farm is a productive, small, family farm located in the heart of the lovely Middletown Valley of Maryland. The farm is the state's first Certified Organic orchard, with over 1,800 apple, cherry, pear, peach, and apricot trees. Other farm products include blueberries, blackberries, raspberries, currants, and other small fruits, as well as beef, hay, eggs, vegetables, herbs, and flowers. Along with jams and jellies, the farm makes an organic barrel fermented cider from its organic fruit.

DISTILLERY LANE CIDERWORKS • Jefferson, MD • distillerylaneciderworks.com

Maryland's first licensed cidery, Distillery Lane is located on 100 acres of farmland in Frederick County and specializes in growing the finest American and European cider apples, as well as an assortment of heritage apples that are ideal for eating and baking. Their handcrafted ciders are pressed, fermented, and bottled right on location and are naturally tart and aromatic.

ELK RUN VINEYARD • Mount Airy, MD • elkrun.com

Elk Run Vineyards is nestled in the rolling hills of Frederick County, Maryland, surrounded by dairy and horse farms and fields of wheat and corn. Using New World research and technology while retaining the traditions and values of the Old World, Elk Run's focus is on producing high quality wine from its estate-grown grapes.

EVENSONG FARM • Sharpsburg, MD • evensong-farm.com

Evensong Farm is owned and operated by Julie Stinar, who focuses on healthful, heritage foods cultivated at nature's pace without synthetic fertilizers, pesticides, or genetically-modified inputs. Stinar produces culinary herbs, pasture-fresh eggs, woodland raised pork, and 100-percent grass-raised beef. Evensong Farm has a strong reputation for top quality eggs, meats, and sausages.

THE FARM AT OUR HOUSE • Brookeville, MD • thefarmatourhouse.com

The Farm at Our House is a Certified Organic farm with a flock of free-range laying hens. The farm, an LLC, grows on 5 acres owned by Our House, a nonprofit residential job training center for at-risk teenage boys. The farm's mission is to grow and sell a variety of nutritious, delicious, organic produce; and to provide the young men of Our House with a work opportunity that stimulates learning, growth, and responsibility.

FOUR SEASONS NURSERY • Charles Town, WV • fourseasonsherb.com

Four Seasons Nursery is owned and operated by George Miller, who grows a large variety of herbs and vegetable starters, perennial and annual flowers, and beautiful hanging plants. In the cooler months, Miller sells handmade dried herb and flowers wreaths, perfect for gifts and holiday decorating.

GARDEN PATH FARM • Newburg, PA

Garden Path Farm is owned and operated by the Kauffman family, who raise their Red Devon cattle, Kathadin sheep, Tamworth pigs, turkeys, and chickens in the lush green valleys of southern Pennsylvania. Using the timeless method of feeding their animals nutritious grasses, clean water, and love, the Kauffmans pay special attention to maintaining the high quality of all of their meats and pastured eggs.

GORDY'S PICKLE JAR • Washington, DC • gordypicklejar.com

Gordy's Pickle Jar is owned and operated by Sarah Gordon and Sheila Fain, who create handcrafted pickles and preserves from fresh, local produce. Their line of small-batch pickled products includes classic cucumber pickles, okra, peppers, and chiles, as well as bloody Mary mix, pickle brine, and a variety of relishes.

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.

HEX FERMENTS • Baltimore, MD • hexferments.com

HEX Ferments uses the traditional method of fermentation to preserve and transform local, organic produce into nourishing foods, with products including unique sauerkrauts, kimchi, seasonal ferments, and kombucha tea. Their creations are teeming with beneficial bacteria, healthy acids, and enzymes that promote digestion, immune health, and overall well-being.

KNOB HALL WINERY • Clear Spring, MD • knobhallwinery.com

Knob Hall Winery is a small family-owned and operated vineyard and estate winery. They produce high-quality wines from grapes harvested from their 43-acre vineyard, where they maintain a tradition of sustainable agriculture.



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KOINER FARM • Silver Spring, MD

Koiner Farm is the last working farm inside Montgomery County. Farmer Charlie Koiner, a Rockville native, grew up on about 60 acres of farmland that is now part of the Mid-Pike Plaza shopping center. He has tended his one-acre farm in downtown Silver Spring for over 30 years with his daughter Lynn. Koiner's farm was featured in a short documentary, *Corner Plot*, in 2010.

LINDERA FARMS • Delaplane, VA • linderafarms.com

Lindera Farms Vinegars are artisanally made, all-natural vinegars using ingredients sourced entirely from beyond organic producers in Virginia. Their vinegars are made from a combination of traditional wine-making practices and modern culinary techniques. They are incredibly high quality and versatile, perfect for chefs, bartenders, home cooks, and health-conscious individuals.

LOVE DOVE FARMS • Woodbine, MD • lovedovefarms.com

Love Dove Farms is a fourth-generation family farm owned and operated by John and Courtney Dove. They grow vegetables and herbs on 10 acres in Howard County, Maryland without the use of chemical pesticides or fertilizers. The Doves are dedicated to feeding their local community and supporting local agriculture.

MILKHOUSE BREWERY AT STILLPOINT FARM • Mount Airy, MD • milkhousebrewery.com

Milkhouse Brewery is Maryland's first farm brewery, owned and operated by Tom Barse and Carolann McConaughy. They create handcrafted beers using hops and other ingredients grown on their farm. Specializing in classic styles of beer "improved with Maryland hops," Milkhouse Brewery focuses on locally sourced ingredients, including grains, fruits, herbs, honey, and other Maryland agricultural products.

MOCK'S GREENHOUSE • Berkeley Springs, WV • mocksgreenhouse.com

Mock's Greenhouse grows pesticide-free, hydroponic produce year-round, specializing in Bibb lettuce, watercress, and tomatoes. Owners Paul and Raynette Mock also cultivate a seasonal garden producing pesticide-free vegetables. They have received several recognitions and awards for farm conservation practices, contributions to West Virginia's economic development, and their good agricultural practices program.

NORTH COVE MUSHROOMS • Reva, VA • northcovemushrooms.com

North Cove Mushrooms grows delicious, fresh, high-quality shiitake, oyster, and other mushrooms year-round. They focus on growing the healthiest mushrooms possible, in a way that nourishes the environment and the community. They also make medicinal mushroom tinctures and tea, as well as delicious prepared foods with their mushrooms, farmers market produce, and organic ingredients.

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 work to combine regional ingredients with traditional fermentation methods and recipes from diverse cultures to create kimchis, krauts, pickles, and kombucha. All their products are seasonal and all naturally delicious and rich in probiotics.

PRALINE BAKERY • Bethesda, MD • praline-bakery.com

Susan Limb and Patrick Musel opened Praline Bakery in 2006, focusing on traditional pastries using the finest and purest ingredients. Praline Bakery offers a variety of baked goods daily, from breakfast pastries and delicious cakes to special occasion desserts.

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.

ROCKLANDS FARM • Poolesville, MD • rocklandsfarmmd.com

The 34-acre Rocklands Farm is located on a historical property in Montgomery County, Maryland. Rocklands is a working, diverse farm that seeks to steward the land so that others can best enjoy its fruit and beauty. Along with raising animals and growing vegetables, Rocklands cultivates 6.5 acres of estate grapes. They produce and bottle wines on the farm using their own grapes and partner with other Maryland vineyards for the highest-quality grape supply.

SHE PEPPERS • Alexandria, VA • shepeppers.com

This small, woman-owned business grows peppers, herbs, cucumbers, and tomatoes and transforms this produce into artisan hot sauces, barbecue sauces, chili pastes, seasoning blends, and pickles. They grow 75 percent of what goes into their product, and what they cannot grow themselves, they source locally. She Peppers takes pride in the fact that their produce is grown using sustainable practices, free of commercial fertilizers. All products are made in small batches and available to customers within a few days to ensure freshness.



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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.

SPIRAL PATH FARM • Loysville, PA • spiralpathfarm.com

Spiral Path Farm is located in scenic western Perry County, Pennsylvania, between the Tuscarora and Blue Mountain ranges. This family farm consists of 250 diverse acres that have been under the care of Mike and Terra Brownback since 1978. The Brownbacks grow a wide variety of Certified Organic vegetables, fruits, and herbs. Spiral Path Farm's goal is to provide the best tasting, freshest, and highest-nutritional-value food they can grow while maintaining the land in a fertile, nontoxic state.

SPRING GAP MOUNTAIN CREAMERY • Paw Paw, WV • springgapmtn.com

Penelope Sagawa and Jurgen Schelzig started Spring Gap Mountain Creamery on a 32-acre farm in Paw Paw, West Virginia in 2009. What was originally planned as a weekend getaway from D.C. office jobs turned into a business and a new life as cheesemakers and farmers. All of the milk for their artisan cheeses is purchased from Kitty Hockman-Nicholas, owner of Hedgebrook Farm in Winchester, Virginia. Kitty raises a small herd of Jersey cows that are "Animal Welfare Approved" and are 100-percent pasture-raised.

SPRING VALLEY FARM AND ORCHARD • Augusta, WV

Spring Valley Farm and Orchard is owned by Eli and Misty Cook, who manage their 345 acres following the principles of Integrated Pest Management and sustainable agriculture. A hands-on approach ensures that all their produce is handled with care from the field, to the packing shed, and ultimately to market. As most farms go dormant in the winter, Spring Valley stays green, producing many specialty greens in nine solar-heated greenhouses.

STRAW STICK AND BRICK DELICATESSEN • Washington, DC • ssbdeli.com

Everything at Straw Stick and Brick is wholesome and handcrafted in their Washington, D.C. 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.

TRUE CHEASEPEAKE OYSTER Co • St. Jerome Creek • trueoyster.com

True Chesapeake Oyster Co. farms oysters in St. Jerome Creek in St. Mary's County, Maryland and is one of the largest oyster farms in the state. Since 2010, they have been growing what oyster aficionados say are the best tasting oysters in the world, and production has reached one million bivalves a year. Since the 1800s, their location in the Chesapeake Bay has been known for the quality of its water and the oysters it produces. Says owner Patrick Hudson, "We're lucky to have some of the best oysters in the Chesapeake Bay. It's the perfect place for oysters to thrive."

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.

TALKING BREADS • Duncannon, PA

Talking Breads Bakery and farm is located in Perry County, Pennsylvania. Owner/baker/farmer Shana Slossberg bakes artisan breads in a brick oven, using locally grown and milled flours and other organic ingredients. She cultivates one acre of Certified Organic produce, which she uses in her baked goods and other value-added products, and raises laying hens, which are pasture-raised and fed local, non-GMO feed.

THREE SPRINGS FRUIT FARM • Aspers, PA • threespringsfruitfarm.com

The farming heritage of Three Springs Fruit Farm spans 190 years. Now in their seventh generation of family farming, the Wenk family grows a wide range of tree fruits, field berries, and vegetables in Adams County, Pennsylvania. The Wenks are committed to using Integrated Pest Management practices to grow all of their produce and are the first fruit growers in Adams County to achieve comprehensive third-party certification for social and environmental responsibility through the Food Alliance. The Wenks also make ciders, juices, jams, jellies, and sauces with their produce.

TWINPOST FARM • Princess Anne, MD • twinpostfarm.info

After 30-plus years raising commercial broilers, Ned and Eileen Dykes closed their commercial operation and converted their houses to raise free-range laying hens and ducks. The doors of the houses open to allow the chickens and ducks access to lush pasture and plenty of fresh air and sunshine. Thanks to natural feed and tender loving care, their chickens and ducks produce delicious eggs.

URBAN BUTCHER • Silver Spring, MD • urbanbutcher.com

Urban Butcher is a restaurant, butcher shop, and meat cellar specializing in whole animal butchering and handcrafted European style charcuterie and salumi. Chef/owner Raynold Mendizabal was named the 2016 Chef of the Year by the Maryland Restaurant Association.