



FRESHFARM White House Market

Established 2009

Thursdays, 11am - 2pm through November 17

800 Vermont Avenue NW

www.freshfarm.org | Twitter: @FRESHFARMWhtHse

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

Baklava Couture specializes in baklava, an eastern Mediterranean pastry made with nuts and phyllo dough, drizzled in a sweet syrup. They offer a variety of rolled and layered baklava in classic and eclectic flavors, like walnut/cinnamon, pistachio/cardamom/rose, fig, hazelnut/chocolate, and lavender to name a few. Their pastries are sweetened with a family recipe using local honey and raw cane sugar. In addition to baklava, an assortment of Greek cookies, breads, brittle, custards, cakes, and savory hand pies can be found at market and in their storefront kitchen located in Kensington.

BIG RIGGS FARM • Hampshire County, WV • www.biggriggsfarm.com

The idea for Bigg Riggs Farm was born in the sandy deserts of Iraq in 2003 during Calvin Riggleman's first deployment with the U.S. Marine Corps. His fellow comrades became fascinated during a conversation about the farm his family has owned for five generations, and gave him encouragement and some tips. In fact, his family has been farming within a few miles of the farm for eight generations. The farm now has a 60-acre orchard and a four-acre vegetable garden, producing a variety of home-grown produce and homemade preserved products such as jars of apple butter and hot pepper jelly.

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

Capitol Kettle Corn is a small veteran- and minority-owned operation located in Washington D.C., with over 20 years of business experience. They offer more than 15 varieties of kettle corn and popcorn that includes flavors such as Southern BBQ, Old Bay, Ethiopian Spice, Cinnamon, Sea Salt, and Spicy Hot Chocolate. The company utilizes all UL/CSA/NSF Certified equipment, and customers receive a top grain "Mushroom" style corn, grown locally within the Chesapeake Bay Watershed and available from Reist Popcorn, located in Mount Joy, Pennsylvania.

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

Chris' Marketplace is a small food business, focused on value-added seafood products, including crab cakes and seafood, meat, and vegetable empanadas. Located just north of Washington, D.C., the business has access to the freshest seafood available. Chef/owner Chris Hoge goes directly to the source when purchasing his high-quality blue crab meat, procuring much of his seafood from the family-owned Rippons Brothers Seafood (Hooper's Island, MD).

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

Heritage. Health. Harmony. These are the chords of Evensong Farm in historic Sharpsburg, Maryland. Evensong grows healthful, heritage foods cultivated at nature's pace without synthetic fertilizers, pesticides or genetically-modified inputs, including 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.

FRUITIVE • Norfolk, VA • www.fruitive.com

Fruitive is a 100 percent plant-based restaurant—only fruits, vegetables, grains, legumes, nuts, seeds, herbs, and spices exist in their pantry. Their produce is sourced from the best local farmers and organic suppliers available. Fruitive is passionate about sustainability and was the first restaurant in Southeast Virginia to receive a 3-star certification by the Green Restaurant Association.

KING MUSHROOMS • Barclay, MD • www.facebook.com/kingsmushroomfarm

King Mushrooms offers the freshest mushrooms from their farm on Maryland's Eastern Shore to local consumers.

KUHN ORCHARDS • Cashtown, PA • www.kuhnorchards.com

Kuhn Orchards is located just outside of historic Gettysburg. The farm is family-owned and operated by Sidney Kuhn and her parents, David and Mary Margaret. Sidney is the fifth generation of her family to farm the same land. They grow a wide variety of high-quality fruits and vegetables on a little over 100 acres. They sell at farmers markets in Northern Virginia and Washington, D.C. and conduct a Winter CSA program. All of their produce is grown using sustainable Integrated Pest Management practices.

MS. CURRY • Kensington, MD • www.mscurry.com

Ms. Curry specializes in pure Ayurvedic Indian food that is fresh, wholesome, and yummy. They offer chutneys like tamarind, cilantro, tomato date, raw mango, and apple raisin. They also serve fresh biryanis (aromatic rice and veggie pilafs), samosas and pakoras (gluten free vegetable fritters) made fresh on site.

PANORAMA BAKING • Capitol Heights, MD

French-owned Panorama bakery sells its traditional French baguette, breads, and pastries along with scones and muffins to top-tier hotels and restaurants in the Washington, D.C. area. Best sellers include its rustique bread, olive oil hamburger buns, and sticky buns.



FRESH FARM FARMERS MARKETS

PINCH • Clarksburg, MD • www.pinchdumplings.com

Pinch is committed to providing the finest, most authentic Northern Chinese dumplings available anywhere. Their traditional Chinese dumplings are 100 percent made from scratch, in-house daily. They knead their own dough, produce wrappers in-house, and hand craft each freshly cooked dumpling. Every dumpling is made with the best locally sourced, organic ingredients possible.

PLEASANT POPS • Washington, DC • www.pleasantpops.com

Pleasant Pops makes Mexican-style ice pops called *paletas* from fresh fruits and dairy, using original recipes and sourcing locally from D.C. farmers' markets whenever possible. Pleasant Pops started out of a combined love of sustainability, local food, and Mexican ice pops. They source their ingredients locally and donate one percent of proceeds to local non-profits to keep their carbon footprint low and to support the local economy. They use fresh ingredients in season because they taste great!

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

Susan Limb and Patrick Musel opened Praline Bakery in 2006 with talent for creating delectable pastries. All of their pastries and desserts are made on the premise with the finest and purest ingredients. Praline Bakery offers a variety of baked goods daily, from breakfast pastries and delicious cakes to special occasion desserts, such as wedding cakes, Thanksgiving pies, Christmas Yule Logs and Valentine's Day tarts.

PUDDIN' • Washington, DC • www.dcpuddin.com

Puddin' specializes in divine comfort food, including veggie and seafood po'boys. They combine local ingredients with traditional southern comfort cooking methods.

QUALIA COFFEE • Washington, DC • www.qualiacoffee.com

Qualia Coffee is a small-batch roastery located in the Petworth neighborhood of Washington, D.C. They carefully source coffee beans from around the world, roast them to bring out optimal flavor, and sell directly to customers within three days.

THE RED ZEBRA • Baltimore, MD • www.woodfiredfood.net

The Red Zebra is a small catering and concessionaire business specializing in wood fired cuisine cooked on-site in their mobile pizza oven. Their Farmers Market Pizzas are prepared using a majority of local and, in some cases, organic foods obtained from farmers throughout Maryland and southern Pennsylvania.

ROCK HILL HONEY BEE FARMS • Stafford, VA • www.rockhillhoneybeefarms-inc.com

Rock Hill Honey Bee Farms are purveyors of high-quality honey from Italian honey bee hives. Their apiary is located on five acres of land bordering Stafford and Fauquier Counties in Virginia. They produce wildflower, clover, orange blossom, and Brazilian pepper honey and are a veteran-owned small business.

SOUPERGIRL • Washington, DC • www.thesoupergirl.com

Soupergirl makes soups sourcing ingredients primarily from local, sustainable farms around the area. Soupergirl's soups are 100% vegetarian, kosher, healthy, and nutritious. They have two store fronts and also do home and office soup delivery.

SPRING HILL FARM • Warrenton, VA

Spring Hill Farm is a family owned business on a 410 acre paradise. They sell grass-fed and antibiotic- and hormone-free Black Angus beef. Their cattle live healthy and happy lives eating fresh grasses and drinking pure and clean well water that flows directly to their strategically placed troughs. Spring Hill Farm participates in sustainable environmental protection practices, using fence systems and well troughs to keep cattle from contributing to pollution in the Chesapeake Bay watershed. In addition, they engage in rotational grazing methods to protect the root base and growth of native flora, discourage overgrazing, and prevent the spread of invasive plant species.

SPRING VALLEY FARM AND ORCHARD • Augusta, WV • facebook.com/springvalleyfarmandorchard

Spring Valley Farm and Orchard is owned by Eli and Misty Cook, who manage their 345 acre with the fundamentals of Integrated Pest Management and sustainable agriculture. A hands-on approach insures every product going to market is handled with care from the field, to the packing shed, and ultimately to market. The farm is 100 percent irrigated, so even in dry conditions Spring Valley's products is juicy and flavorful. Orchards span 200 acres and produce fields go as far as the eye can see. 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 • www.ssbdeli.com

Everything at Straw Stick and Brick is wholesome and hand crafted. They 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. All of their pickles, condiments, and crackers are made and packaged in their shop. The lunch menu changes daily, and the quality of service will always match the quality of the food.

TAMALES PACHUCA • Washington, DC • Square.com/Store/tamalespachuca

Tamales Pachuca is a healthy, all-natural Mexican and Latin fusion cuisine for a health-conscious society. They offer meat, vegetarian, and vegan options for their tamales and are veteran-owned and operated.