

2022 Champlain Valley

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GUIDE



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Welcome!

Recently, during a Farm to School meeting, the term “Sense of Place” was mentioned a few times. It wasn’t the first time I’d heard that term, but a question kept echoing in my mind. What does it mean for one to have a *Sense of Place*?

Without recognizing it, I’d spent the previous six weeks exploring my sense of place, as a participant in Shelburne Farms’ Land Acknowledgement series. I spent time being in deeper relation to this land known as the Champlain Valley, located between Lake Champlain (known by the Abenaki as *Bitawbagw*, or the Lake Between) and the Green Mountains (*Askaskwiwajoak*).

In addition to our region’s mind-blowing geologic history (*a white beluga whale skeleton was found in Charlotte in 1849! The original Adirondacks were higher than the Himalayas!*), I spent time trying to understand the people who were, and continue to be, caretakers here. The Abenaki, specifically the Winooski band in the northern Champlain Valley, and the Mohican, in the southern Champlain Valley.

I write these words in the place I call home, Brandon, which was once called *Neshobe*, or “full of water.” The Abenaki did not cede this land of milk and honey, and many of the names in use today still reflect their sense of place, with the very word Winooski (*Winoskitegw*) referring to the flowing river where wild onions (ramps) were abundant every spring. The Abenaki’s sense of place was, and continues to be, vital to their survival. Is it not the same for the rest of us?

As we move forward into what some are calling “the new normal,” I emerge with a new perspective of my sense of place. I was recently interviewed by VPR’s Brave Little State for a light hearted chat about whether or not Vermont is a good place to ride out an apocalypse. *Spoiler alert: most folks said yes.* I tend to agree, as I’ve seen through **ACORN’s Farmacy: Food is Medicine** program and the publication of this very **Guide**, through the **Farm to School** network and the **Tour de Farms**, how much our community at large cares. Cares about this land, each other and their sense of place.

Hypothetical apocalypse aside, ACORN’s emerging work on a **food hub** space in Addison County excites me. We are building a physical manifestation of what this sense of place looks like for our local food system: its growers and producers, its eaters, and

the land from where the food is cultivated.

The cover art also reflects this sense of place. Camel’s Hump (*Tawapodiawajo*, or place to sit on a mountain), bears witness to a young farmer’s dedication to her task at hand, tending to the soil to feed herself, her family and her community.

Please use this Guide as a resource to develop your own sense of place. Connect with some of the 257 Champlain Valley food producers and farmers who are dedicated to feeding our community and stewarding this land.

As you’ll read in the following pages, you can support local food producers by shopping at farm stands and local grocers, and by frequenting restaurants that source locally. And, of course we can’t talk about food and farming without also mentioning their effects on climate. You’ll learn about clean water initiatives and regenerative growing practices across the region. You’ll read about ACORN’s emerging **online wholesale market** as well as our appreciation of a couple of farmers we’ve lost this past year.

Stay connected to ACORN by signing up for our monthly e-newsletter at www.acornvt.org, and by downloading the **Eat Local VT app** on your phone.

Whether you live here or you’re visiting, please take a moment and give thanks to the land on which you’re reading this Guide.

With gratitude,

Lindsey Berk, Executive Director, ACORN



LINDSEY BERK

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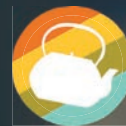


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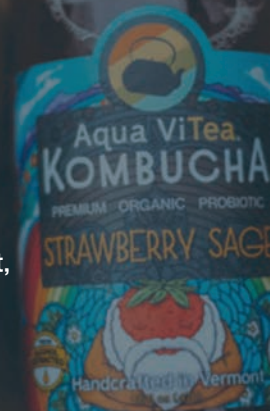
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We are a community non-profit governed by a working board whose mission is to promote the growth and health of local food and agriculture in Vermont's Champlain Valley.

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.

TOUR DE FARMS



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.

EAT LOCAL VT



ACORN's mobile app **EatLocalVT** makes it easy for residents and visitors to find and connect with the 300+ farmers and food producers in our community. It's available to download for free in the Apple App Store and Google Play Store.

Food Economy



ACORN is developing a business plan and feasibility study for a zero-carbon **food hub** in Middlebury. This will be a centralized space for aggregation, storage and distribution for increased access to local and regional markets.



ACORN is facilitating an **online platform** that streamlines wholesale purchasing by developing a business-to-business e-commerce platform that aggregates products from local producers with the aim of farmers taking ownership of the platform in the future.



Farmer and producer workshops around the region focus on a variety of topics: agritourism, cost of production, marketing and retailing, working with distributors, networking, succession planning, and more.

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 Lindsey@acornvt.org.

FARMACY

Food is Medicine



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.

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Remembering & Appreciating

ACORN would like to take a moment to remember and appreciate two farmers who made quite an impact in our area, and who will be greatly missed by many in our community.

WAYNE KINGSLEY

Beekeeper Fred Putnam of Brandon, VT, was a good friend to Wayne Kingsley. Wayne was already operating Kingsley Farm Stand when he and Fred began working together at the Forest Service office in Rutland County in 1964. On a 30 acre parcel in the settled area of Forestdale, where the soil was a mix of sand, silt and some stones, a small, commercial vegetable operation sprang up to serve neighbors in Forestdale and Brandon, Rutland and Addison Counties, and seasonal visitors to the lakes nearby.

Wayne grew and picked, tilled and tended a wide range of vegetables that took up temporary residence in his self service farmstand beside his house. Spring and early summer debuted bedding plants and herbs on the farmstand shelves. Sweet corn was the magnet in August, peaches too, sent up from family in Pennsylvania. There was no false front to Wayne Kingsley. His approach to life was a reflection of his work overseeing the honesty and integrity of Forest Service contract fulfillment, Fred said. Wayne had hoped to be in the garden as spring 2022 approached. He passed away on March 4, 2022.

JONATHAN “JON” SATZ

Jon Satz was 33 when he came to Brandon to begin farming at Woods Market Garden on Route 7 at the southern edge of town. Jon loved to learn, working at all kinds of jobs, as a baker,



Jonathan “Jon” Satz



Wayne Kingsley

teacher, working on a goat farm, farming in the Connecticut River Valley and working as an inspector of certified organic farms in New England. He got to know Vermont and its food producers that way. As soon as he was established at Woods Market he was able to give full expression to his passion for innovation, collaboration and love for his community.

Greenhouses sprang up as bedding plants, flowers and hanging baskets began to fill the farm's spacious and colorful farmstand. Loyal local customers were joined by customers from far away, drawn by the prospect of an unusual variety or one of a kind flower, only to be found at Woods.

Vern Grubinger, the Vegetable and Berry Specialist at UVM, wrote in his Farewell to Jon Satz that he had pioneered sweet corn transplanting, tested biomass heat for greenhouses and was a key player when growers were figuring out how to grow organic strawberries at a commercial scale. Courtney Satz, Jon's wife, remarked that winters were spent tinkering with old equipment and designing and building new. Farm workshops and educational tours brought the voices of many visitors to the fields and greenhouses, Courtney added.

Jon passed away on Aug. 25, 2021, after a long illness which he battled with grace, wrote Vern Grubinger. Courtney shared her hope that Woods Market will resume operation with new owners/operators in the foreseeable future.



The Regenerative Food Network's vision for Vermont

BY JONATHAN CORCORAN

There's a lot of talk in the local food world these days about revitalizing the western corridor of Vermont. Route 7 stretches from Chittenden County in the north, through Addison and Rutland Counties, all the way down to Bennington County, the southern gateway to the large urban markets of New York, Massachusetts and Connecticut.

After years of industrial decline and neglect, Bennington is experiencing a rebirth. In 2019, Bennington College received a \$1 million grant from the Mellon Foundation to convene the stakeholders in the local food community and to address the systemic causes of growing food insecurity in the county.

In 2020, the Southern Vermont Regional Food System was formed to jump-start a number of projects, including the building of the Southshire Regenerative Food Center at a former car-parts plant. This 45,000 sq. ft. facility will house a for-profit meat processing plant called Southshire Meats LLC (scheduled to open in 2023) and the nonprofit Bennington Food Hub which will include space for aggregation and storage and for a community kitchen for farmers,

food producers and the local food bank.

The entrepreneurs behind this bold two-phase \$10 million project have organized themselves into a public benefit corporation called the Regenerative Food Network (RFN). The co-founders combine decades of experience in high finance, project development and management, communications, engineering, renewable energy, food systems and farming.

RFN's vision is to build a regional regenerative food system in the Northeast over the next 5-10 years. Their goal is "30 X 30": to get 30% of the food consumed in the Northeast to be raised with regenerative practices by 2030. They estimate that 10% of our food is currently grown in the region but that only 1% can be characterized as organic or regenerative.

What's a regenerative food system? Regenerative farming goes beyond sustainability to actually replenish ecosystems, nurture biodiversity and sequester and store long-term carbon. It's a food system based on biological cycles and design principles that mimic natural systems. Integrating livestock into holistically-managed rotations regenerates soil organic matter which is key to growing healthy plants, animals and humans.

By contrast, the industrial food system is an extractive machine that rewards Wall Street and large corporations. It is bankrupting small and medium-scale farms, hollowing out our rural economy and communities, poisoning our land, our water and pollinators, and driving a pandemic of chronic diseases.

(See Regenerative, page 9)

We started this company to regenerate the natural resources of our region.

The holistically-managed animals across our network of family farms in Vermont regenerate the environments they inhabit. Natural animals, acting naturally, in a natural environment produces clean water, healthy soils, abundant crops, and a strong rural economy.

BEEF - LAMB - CHICKEN



SOIL - WATER - AIR

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Regenerative continued from page 8

The World Business Council on Sustainable Development recently cites research estimating the hidden costs of the global food system at \$12 trillion per year. Offset that against the annual value of the global food and beverage market at nearly \$9 trillion (Statista, 2022), and we are left with an annual deficit of \$3 trillion in damages to people and planet that we are invisibly subsidizing every year.

As Michael Philipp, Chairman of RFN, puts it: “Transforming the food system is the best way to solve the negative impacts on our climate, on our health, on our rural economies, all at the same time. The cheap food produced by the industrial food system is actually being subsidized by Big Pharma and the healthcare system.”

So how do we fund a regenerative food system? According to Michael, “we have to tackle both sides of the equation at the same time. On the supply side, how do we pay farmers more, not just for what they grow, but for HOW they grow food? On the demand side, how do we make good food affordable, not just for the 1%, but for everybody? That’s a really tricky problem to solve.

“We want people to tie into this aggregated regenerative vision that integrates meat, grains and compost at scale. If we can create an economic alternative that farmers can transition into from conventional dairy, then we have something interesting. We have to prove that it can work locally and then knit all those local communities together at a regional level so small and medium-sized farms can scale. Clearly, the decision to scale has to be a financially-driven one for the farmer.”

RFN proposes building a revenue model that can return more money to farmers by: 1) increasing production so they can earn more by supplying larger regional markets 2) adding more value to farm production by building the distributed infrastructure for processing, 3) generating incremental revenues by supplying the byproducts from processing to multiple off-take markets, and 4) paying them a fair value for their ecological stewardship.

To take a real life example, one of RFN’s farmers used to raise and sell 20 sheep every year at a price of \$300 per animal for a total of \$6,000. His land, however, if regeneratively managed, could support 250 sheep. But he could only market 20 as that was the limit of the local market.

Kyle Philipp, RFN’s CEO, elaborates: “Once meat processing



Sheep recline at Studio Hill Farm in Shaftsbury. The regenerative farm in Southern Vermont is setting up the Southshire Regenerative Food Center — a for-profit meat processing plant and the nonprofit Bennington Food Hub, which will serve a community kitchen for farmers, food producers and local food bank.

Photo / Jesse McDougall

comes online and Southshire unlocks access to regional markets, he will be able to raise and sell 250 sheep at a price per animal of \$300 for a total of \$75,000. By utilizing the whole animal, meat processing will yield new revenue streams for the farmer. For example, he’ll get \$300 for the sheepskin (VT Natural Tanning), and \$100 for the organ meats (pet food) and bones (broth) and the blood and viscera get composted (VT Compost Company) generating additional revenue of \$100,000 and unlocking regeneration at scale.”

Michael estimates that Vermont will need to attract \$50 million in outside capital through a combination of grants, long-term low-interest loans and private investment to build the necessary processing and distribution infrastructure to scale. Reclaiming “the middle of the food system” will enable Vermont to supply the region with a consistent volume of quality meat products at a competitive price.

Third-party outcome-based verification that tracks good food from the farm to the table will be critical to RFN’s marketing strategy to differentiate the Southshire brand from the competition. They are partnering with Hudson Carbon to monitor the ecological impact of farming practices on soils and adjacent ecosystems and with the

(See Regenerative, page 10)



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Regenerative continued from page 9

Savory Institute's Land to Market branding and its EOY (Ecological Outcome Verification) protocol. EOY is an "empirical and scalable soil and landscape assessment methodology that tracks outcomes in soil health, biodiversity and ecosystem function."

RFN is investigating multiple financing strategies to provide the additional economics needed to enable the regenerative food system to compete with cheap food on a more level playing field. Michael believes that "paying fairly for the ecological assets created by good stewardship of our farms, forests and fisheries is what will change the economics."

RFN is presently in conversations with the Intrinsic Exchange Group (IEG) (IntrinsicExchange.com), a new investment company financed by the New York Stock Exchange and the Rockefeller Foundation which is partnering with institutional investors and NGOs to find new ways to figure out how to capitalize ecological assets.

IEG is "pioneering a new asset class based on nature and the benefits nature provides (ecosystem services). This new asset class is the foundation of a new form of corporation called a Natural Asset Company (NAC). IEG is providing a world-class platform to list these companies for trading, enabling the conversion of natural wealth into financial wealth to provide the resources necessary to fund conservation and regenerative practices at scale, powering us to a sustainable future for the benefit of nature and humanity.

"The potential of this asset class is immense. Nature's economy


(assets valued at \$4,000 trillion) is (eight times) larger than our current industrial economy (assets valued at \$512 trillion) and we can tap this store of wealth and productivity to protect and grow nature and to transform our economy to one that is more equitable, resilient and sustainable."

While NACs are being marketed as a benevolent top-down solution to all our problems, they are being promoted by the very same players who brought us the industrial food system. History suggests that further investigation and an abundance of caution are in order. As Wendell Berry wisely advised, "always ask of any proposed innovation: what will this do to our community?"

Will this be global capital's final campaign to colonize and financialize nature into a commodity, an asset that it can own, manage and earn income streams from in perpetuity? Will ownership through NACs by a powerful few allow domination of not just the economy but of the entire natural world? As Michael recommends, "everybody in Vermont should pay close attention to NACs." Indeed, they should.

The local food network in Vermont emerged from grassroots values of love of the land and community, of self-reliance and co-operation. Over the last two decades, it has grown to a point where we now need to invest in infrastructure and scale in order to feed more Vermonters and access new markets.

Can RFN help pioneer a new financial model that is fair, transparent and mutually beneficial to all stakeholders, that energizes a regenerative food ecosystem that feeds and nourishes the future of our land, our farms, and our communities from the ground up?



***Mission:* 'Strengthening the imperative bond between farming, economy and nature. From the ground up and for our common good'**



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A vision of hope and resilience motivates Earthkeep Farmcommon

BY CHRISTY LYNN

CHARLOTTE, Vt. — A multi-faceted collective now occupying the former Nordic Farm dairy property in Charlotte demands the attention of three communities interested in the future of foods and farms in Vermont:

Small scale farmers struggling to find viable options to continue their livelihoods, environmentalists searching for solutions to climate change in agricultural zones, and investors eyeing ways to monetize progressive stewardship of working landscapes.

Earthkeep Farmcommon, as it has been named, is an incubator for farmers and producers looking for a foothold in a crowded and crumbling landscape, providing a supportive community with shared resources that can reduce individual burden. It is also a research and development incubator, pursuing ambitious goals to realize new financial models that would equalize wealth distribution by rewarding land stewards who can deliver measurable ecological benefits that mitigate climate change.

FOUNDING VISION

Will Raap is a tenacious Vermont entrepreneur with a visionary gift toward optimism. Best known as the founder of Gardener's Supply company, Raap has spent decades trying to strengthen the connection between communities and sustainable, local food.

In the mid-'80s Will saw potential in a 700-acre floodplain of abandoned farmland in Burlington. In this marginalized property he not only moved his business, but used it to build the Intervale Center, which has become a thriving non-profit working to build stronger connections with local food systems. He and his partners built the first organic farm incubator in the United States and helped fund their initiatives by crafting the first CSA and Food Hub programs. Their regenerative approach has been fueled by the largest municipal composting project in Vermont, solving the problem of what to do with municipal and commercial waste while organically sustaining crop production and farms in the Intervale.

Land that was cast off and abandoned 35 years ago has been transformed back into a sustainably productive and vibrant landscape of diverse ecology visited by recreationalists and citizens committed to having a closer relationship with their food and the land that produced it.

CHALLENGES FOR VT DAIRIES

Vermont's large conventional dairy operations are facing a critical dilemma: with profitability constricted, they can either increase their productivity and try to squeeze even more out of their resources, or they can fold.

For those that choose the former, their land is heavily taxed by higher production demands to keep up with larger herds and the perceived need to turn every inch of land to farming, however marginal. Aggressive tilling and the use of fertilizers, pesticides and hormones deplete natural soil health and demand a reliance on chemical and mechanical innovation. Soil degradation has led



The iconic red roofed barns of the former Nordic Farm off Route 7 in Charlotte are now home to Earthkeep Farmcommon. The 600-acre former dairy farm is being repurposed into a diversified hub where several smaller farmers and producers as well as entrepreneurs, educators, and innovators are building a sustainable future for Vermont's large farm parcels.

to damaging consequences for our water supplies due to toxic agricultural runoff. Poor handling of manure and fertilizers contributes catastrophically to greenhouse gas emissions. Loss of biodiversity and ecological balance on farmland further exacerbates the problem.

Yet Vermont farms struggle to compete with mega-farms in the Midwest and are losing ground rapidly.

The alternative is perhaps even more bleak. Roughly 1,000 large Vermont farms are operating within strict conservation easements that prevent the land being repurposed for anything other than farming. Even if a farm folds or wants to divide their assets and downsize, they face impenetrable barriers that too

(See Earthkeep, page 13)



Earthkeep continued from page 12

frequently prevent any other future than fallow and valueless land stripped of ecological biodiversity, and abandoned infrastructure left to collapse.

For some, this is simply a devastating story of loss. For others, out of this picture of desperation has come a glimpse into what else may be possible.

A STEADY EYE ON THE FUTURE

It is no wonder that such a tenacious problem-solver as Raap would turn his gaze to the conundrum faced by dairy farmers in today's Vermont landscape.

In late 2021, after a lengthy process of negotiations, Raap and a group of fellow investors purchased Nordic Farm, a 600-acre former dairy operation off Route 7 in Charlotte. The plot has been rebranded Earthkeep Farmcommon, and Raap and his team plan to carry out a vision to return it to a diversified and sustainable model of farming while pursuing nontraditional revenue streams for systems that reverse climate change.

Their mission is ambitious: "Strengthening the imperative bond between farming, economy and nature. From the ground up and for our common good."

Earthkeep Farmers Coalition LLC was established as a collective of about a dozen small-scale farmers and producers working symbiotically on the farm. Jacob Keszezy, the Earthkeep Farmcommon Farm and Land Director, is responsible in part for maintaining a strong mix of farming entrepreneurs who share a commitment to the land and environment, while offering a diverse service and marketable product.

Among the producers are fruit and vegetable farmers as well as Clayton Floral, offering flowers and decorative foliage; House of Fermentology/FOAM Brewers, producing ale blended and aged with botanicals and honey; and Sweet Sound Aquaculture Shrimp. These growers and producers keep the land and buildings at Earthkeep active while employing sustainable farming practices and actively seeking ways to repair ecologically sensitive areas that naturally help to reduce the negative impacts of farming on the environment.

One of the two primary barns of Nordic Farm had been converted to a granary prior to Raap's acquisition of the farm. It has found yet another life as the Vermont Grain Co-op, sustaining an operation supporting not just growing of the grains, but offering all services from malting to milling, flaking, roasting, smoking and blending top-quality barley, rye, wheat and triticale. These raw local materials are then converted on site to malt (used for various beverages), flour, bread and more. Nitty Gritty Grain and Slowfire Bakery are two of the granary's primary partners in this endeavor.

Raap, Keszezy and Robin Jeffers (COO of the Earthkeep Farmers Collective and chair of the Regenerative Ag Center) have navigated through the murky waters of agricultural designations and easement codes to determine that their collective can serve as a farming "entity," recognized by the state agricultural laws as equivalent to

(See Earthkeep, page 14)

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Charlotte, Vermont**



Earthkeep continued from page 13

a single farmer. As long as they collectively produce a minimum of 51% of their sold products on the farm itself, they are within the parameters set up by agricultural easements. The collective can then aggregate a wider ecosystem of nearby farms where additional crops are currently thriving, offering a processing/production facility as an alternative option for partnership within the collective. This hybrid model appeals to farmers who lack the infrastructure or capital to host their own facility for processing. Shared processing services enable small and medium-size farmers to bypass costs associated with operating an independent farm, while maintaining more control of their final marketed product.

Keszeý, who also operates an independent beef farm locally, explains: "People ask if we think we can really afford to operate within the collective model Earthkeep proposes. I answer that we can't afford not to."

CO-OPERATIVE MARKETPLACE

Optimistic plans at Earthkeep involve converting the second main barn to a year-round marketplace where farmers would be able to sell directly to consumers. It would also house a large educational space and co-working space where they could house workshops, seminars, training sessions and community engagement events.

Jeffers and the non-profit team at Earthkeep are simultaneously

working on exploring innovative channels for clean energy production and mechanisms for reducing greenhouse gas emissions. The collective has identified 20-30 acres of viable land to site a large solar array, which they see as a critical intervention necessary on agricultural sites.

"In order to have any kind of a measurable impact on climate change we are going to need to convert 2,000-3,000 acres per year to solar," Raap said. "The most feasible way to do that is with agro-voltaics."

Among the solar panels the team plans to interplant shrubs that grow elderberry and other perennials and botanicals. Shrubland proves an incredibly powerful tool for carbon sequestration as well as providing habitat for species that have struggled to find suitable nesting sites in today's agricultural landscape. At Earthkeep, the fruits, berries and florals are also harvested and used by the House of Fermentology producers to ferment into ales or for other value-added products such as jams, tinctures and salves.

"We are going to need to convert 2,000-3,000 acres per year to solar."

— Will Raap

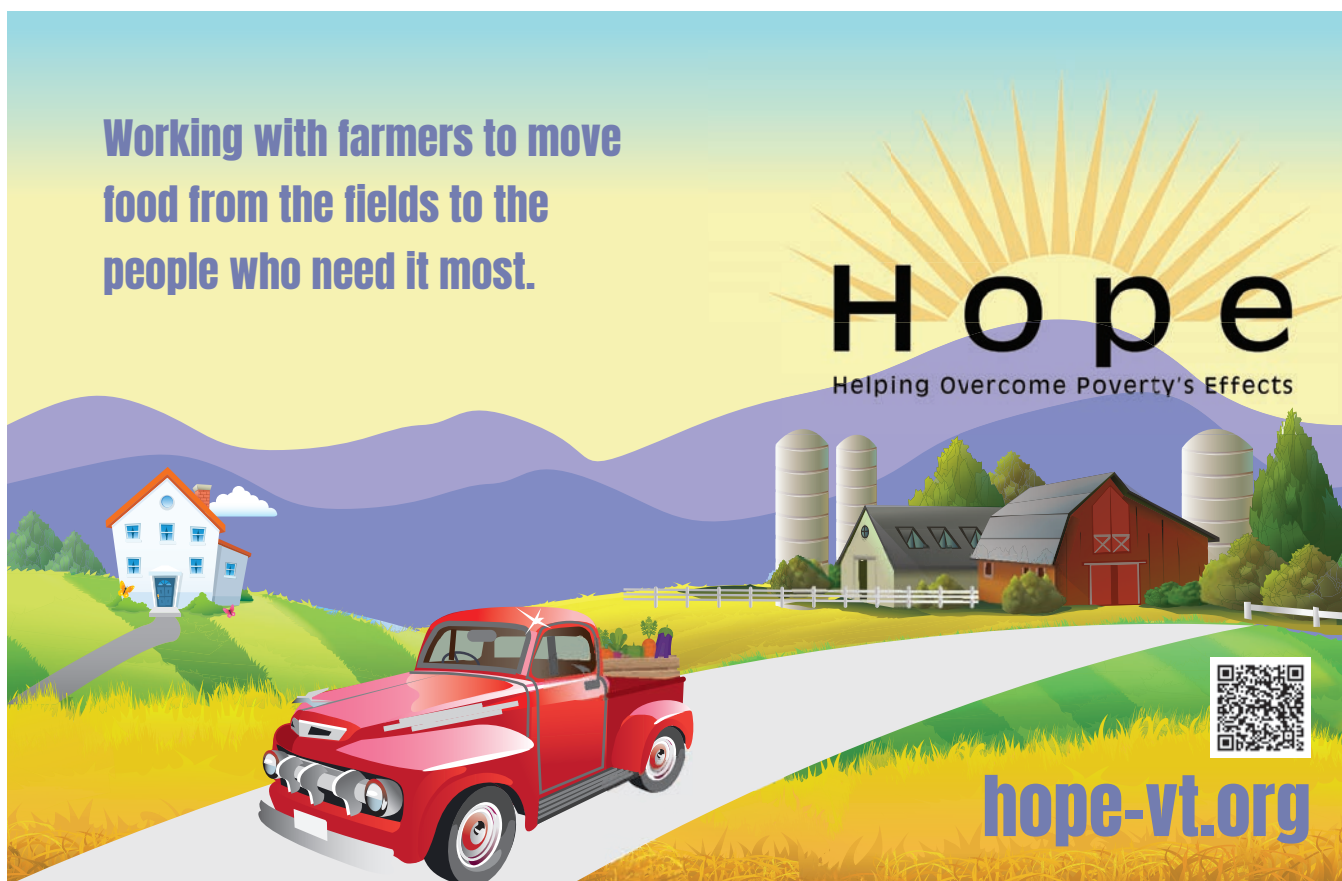
INNOVATIVE FUNDING STREAMS

Jeffers, Keszeý and Raap have joined forces with other organizations in Vermont to evaluate a process through which to establish a marketplace that will fund the climate-positive work being pursued by their agricultural ventures.

Financing is coming from a few primary channels.

Grants along with public and private donations to pursue

(See Earthkeep, page 15)





Earthkeep continued from page 14

environmental research and development are critical initial assets that Jeffers has brought to Earthkeep Farmcommon to fund the purchase of the farm and infrastructure improvements to realize the vision.

The federal government is also actively and rapidly crafting policies that can help redeem its overall negative impact on climate change. The USDA has developed “Partnerships for Climate-Smart Commodities” with grant money totaling \$1 billion for pilot projects that create market opportunities for commodities produced using climate-smart practices in 2022. Jeffers is writing grants seeking millions of dollars for Earthkeep to realize some of these funds until other market-driven exchanges are more viable.

But perhaps their most novel pursuit is the groundwork to build a model in which Vermont’s progressive and diversified farms could aggregate into natural asset companies and be valued for the work they do to mitigate climate change.

They’re calling this “The Big Idea,” and if successful, it could inspire a fundamental shift in the equation faced by farmers.

The end goal is to obtain payments for “ecosystem services” through a public marketplace traded through the New York Stock Exchange. The marketplace is being crafted to reward stewards of healthy wetlands, forests and farmland who work to sequester carbon, enhance biodiversity and maintain clean water sources. According to the New York Stock Exchange, Natural Asset Companies, or NACs, “will capture the intrinsic and productive

value of nature and provide a store of value based on the vital assets that underpin our entire economy and make life on earth possible.”

Big tracts of farmland can be aggregated into collectives that reach the scale that could be traded, Raap explains. It currently requires 1,000 acres of land to become a viable entity for trading publicly, which Raap and the Earthkeep collective see as a reachable goal. Raap believes that if farmers can be paid for doing the “right thing” to their land and landscape, they will, especially in Vermont. With roughly 600,000 acres of farmland in Vermont, the Earthkeep team believes they could set up the model through which regional farms could aggregate into collectives without losing the independent and localized farming system so treasured in the Green Mountain State.

This model would effectively develop a financially viable path for small farmers to employ sustainable practices on their farms.

“Vermont is well-positioned to be the leader in this field,” Keszey believes, “We have relatively well-informed consumers who choose local and sustainable food options whenever possible.” And if systems like those being developed at Earthkeep can make it more possible for those choices to become mainstream and easy to make for both farmers and consumers, it will naturally be adopted as a model elsewhere too.

“I believe that the financial market will naturally see the value in Natural Asset Companies and we’ll be moving in these directions before long,” Raap says, “but I don’t think we have the time to wait. Climate change is urgent, so we’re working on every avenue possible, NOW.”



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Farm Directory

Addison

1. Harrison's Homegrown

Melanie and Patrick Harrison | 8042 Vermont Route 22A
Addison | 802-759-2605 | ptpatrick@gmavt.net

Organic dairy farm, also producing Organic beef.

Products: Organic beef, by the whole, half, or quarter, custom cut and wrapped to your specifications.

Available: Farm Direct

Services: Educational Programs, Fun for Kids, Farm Based Day Camps, Riding Lessons and Horse Boarding

2. Harwood Farm

Alden Harwood | 1582 Route 17E | Addison | 802-989-0479
aharwood802@gmail.com | harwoodfarmvt.com

Owned and operated by Alden Harwood since 1991. Growing top quality organic hay and a variety of vegetables. Plants for sale in spring at the farmstand and the Middlebury farmer's market. Also honey, jellies, squash based pasta sauce and other seasonal items.

Products: Tomatoes, squash, potatoes, corn, pumpkins, herbs, flowers, wild plum jelly, pasta sauce, honey, hemp, CBD salve, plant starts

Available: Onsite farmstand, Middlebury Farmers Market

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 & Amy Godard | 300 Atherton Road | Addison
802-758-9286 | westaddisonacres@gmail.com

westaddisonacres.com

Angus Beef Farm

Products: Black Angus beef, retail cuts

Available: Vermont Food Collaborative, Farm Direct, Delivery

Benson

6. The Bur-Ger Farm

Sarah Hathaway | 1077 Stage Road | Benson
802-537-3830 | burgerfarmvt.com

We sell 100% Grass Fed Beef, pasture raised pork and lamb, and farm fresh chicken and eggs. All our beef, pork and lamb are processed at our family owned and operated processing facility, Maple Ridge Meats. They are Animal Welfare/Humane Certified.

Products: Beef, pork, lamb, chicken, eggs

Available: Delivery to Rutland and Middlebury areas. Call or email to order for delivery. Rutland Farmers Market and Woodstock Farmers Market Store

Services: Meat Processing

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

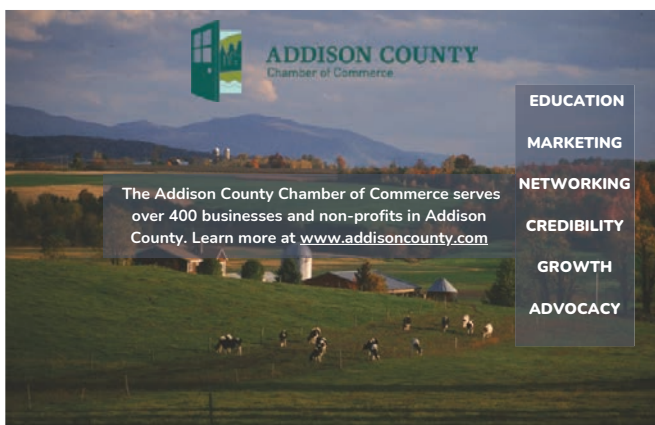
10. Autumn Mountain Winery

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

11. Busy Bee Honey

Fred Putnam, Jr. | 179 Town Farm Road | Brandon
 802-247-3323 | busybeehoneyvermont@gmail.com
facebook.com/busybeehoneyvermont/

We are a small local Vermont apiculture business specializing in small-batch honey extraction with a special focus on colony health from our own local Vermont colonies.

Products: Local quality seasonal honey, beeswax, raw popolis, creamed honey

Available: Order by phone, email, or Facebook Messenger. We ship.

12. High Pond Goat Farm

Stephen and Wendy Cijka | 1958 High Pond Road | Brandon
 802-273-2655 | highpondgoatfarm@gmail.com
Small family run goat farm licensed in 2014 to produce and sell goat cheese and yogurt.

Products: Raw goat milk, goat cheese and yogurt, eggs, maple walnut granola, slaughter pigs

Available: Brandon Farmers Market, Rutland Farmers Market, Middlebury Co-op, New Morning Natural Foods, Gourmet Provence, Kamudas Market, Dorset Union Store, North Meadow Farm, Dutchess Farm, Frog Hollow Farms, Philo Ridge Farm, Wellsmere Farm

Services: Farm tours by appointment.

13. Maple View Farm Alpacas

185 Adams Road | Brandon | 802-247-5412
mvalpacas@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.

Online Store: Yes

14. Neshobe River Winery, Foley Brothers Brewery

Bob Foley | 79 Stone Mill Dam Road | Brandon
 802-465-8413 | brewinginvermont@gmail.com
neshoberiverwinery.com

Products: Grape wine, cassis, beer

Available: Winery/Brewery Direct, Online

Services: Tasting Room, Bed and Breakfast

Online Store: Yes

15. 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

16. Spotted Dog Family Farm

Charles & Susan Whiting | 1516 Hollow Road | Brandon
 802-247-6076 | cswhtng@aol.com
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Products: Grass-fed, grass-finished beef, retail cuts, Dexter breeding stock, haylage in season

Available: Farm Direct, Cafe Provence (burgers)

17. 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.

Bridport

18. Bridport Creamery

Nicole Foster | 3284 Lake Street | Bridport | 802-758-6800
bridportcreamery@gmail.com | bridportcreamery.com

Founded 2013 by Nicole Foster. Artisanal pasteurized & raw milk cheeses.

Products: Artisanal cheese, pasteurized and raw milk cheeses, cheese curds, Swisslerella, Colby, aged Tomme Cheese

Available: Middlebury Natural Foods Co-op, Vermont Food Collaborative, Greg's Market, Wholesale, Curbside/ Order Ahead, Farm Stand, All Skinny Pancakes, Wheel Inn, Halfway House, 7 South Deli, Online Store

Online Store: Yes

19. Champlain Valley Alpacas, Vineyard and Beef and The Vermont Wedding Barn

Les n Jenny Foshay | 152 Merino Lane | Bridport | 802-758-3276 | alpaca@wcvf.com | champlainvalleyalpacas.org

Vineyard and event venue

Products: Grass-fed beef, alpaca meat and alpaca wool products, grapes

Available: Farm Direct

Services: Family farm vacation, farm stays in guest cottage and rustic camping available. Educational programs, fun for kids, farm tours, events. We also offer a limited number of Pick Your Own grapes. Shearing experience.

20. Fairy Tale Farm

Alissa Shethar | 1183 VT Route 125 | Bridport
802-265-5646 | info@fairytalefarm.net | fairytalefarm.net

We are a small farmstead sheep dairy and creamery making fresh and aged cow and sheep cheeses and sheep milk gelato. We also kettle dye yarn and make blankets from our sheep's wool.

Products: Fresh and aged sheep and cow cheeses, sheep milk gelato, eggs, yarns, blankets, roving

Available: Burlington, Richmond, and Middlebury Farmers markets, MNFC, Healthy Living, Cheese and Wine Traders, Dedalus Wine Shop, Mad River Taste Place, Vergennes Laundry and others seasonally.

Services: Farm tours

Online Store: Yes

21. Hemenway Hillbillies/Myrick Maple Works

Cindy/Steve/Steve Jr. Myrick | Hemenway Hill | Bridport
802-236-8800

Products: Maple coconut crunch, maple syrup

Available: Phone/Text Orders

22. Little Ditty Farm

Jessica Addis | 642 Route 22A | Bridport
littledittyfarm@mail.com | littledittyfarm.org

Goat milk soap, bath bombs, lotion bars, scrubs

Earthkeep Farmers Collective- FARM NIGHT *
Thursday Nights - June 23 - October 13, 4-7pm
Meet the Farmers, Enjoy a Summer Evening

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Earthkeep Farmers Collective

1211 Ethan Allen Hwy, Charlotte, VT 05445 - www.earthkeepfarmcommon.com



Products: Goat milk soap, and bath products, free range eggs
Available: Vermont Food Collaborative, Pratt's Store, Curbside/Order Ahead, Online Store
Online Store: Yes

23. Morgan Hill Farm

Cheryl Connor | 2710 Route 22A | Bridport
 802-349-8635 | mhffarms@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, Vermont Food Collaborative, Haymaker Bun Company, Tourterelle, Farm Stand

24. Shallow Rock Farm

Lynn Clohessy | 603 Market Road | Bridport | 802-758-2979
 shallowrck@gmail.com

Our 10th year growing vegetable starters as well as a large selection of annual and perennial plants, baskets and planters. Open late April to mid June.

Products: Annual, perennial and vegetable plants, hanging baskets and planters

Available: On site

25. Understory Farm

Gregory Witscher | 2076 East Street | Bridport | 802-282-6738
 gregorywitscher@gmail.com | understoryveront.com

Products: Flower subscriptions, flowers for weddings & events

Available: Vermont Grocery Stores, Online Store

Online Store: Yes

26. 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

27. Bristol Community Gardens

Catherine Willson | 402 Hewitt Road | Bristol
 ccover@gmavt.net | bristolcommunitygarden.weebly.com

Products: Community garden sites

Services: Community Garden Sites

28. 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

Online Store: Yes

29. Farmhouse Chocolates

Eliza La Rocca and Erelé LaBounty | 25B Mountain View Street
 Bristol | 802-349-6228 | info@farmhousechocolates.com
 farmhousechocolates.com

Crafters of dark chocolate truffles, caramels, bars and more, we focus on pure pleasure and ethical ingredients. We ship online, sell wholesale, produce private label, and more! Visit our factory store.

Products: Handmade confections crafted with organic, fair trade dark chocolate. All bars are naturally vegan.

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: Yes

30. Firefly Fields

Nathan Hammer | 125 Colin Drive | Bristol | 802-522-4261
 hammer.nathan@gmail.com | fireflyfields.org

Firefly Fields is a small, certified Organic, diversified, market garden-farm located in Bristol. The farm's goal is to produce affordable, high quality crops while focusing on being environmentally and ecologically focused. Though it grows a variety of crops, the farm is best known for its everbearing strawberries and Sungold cherry tomatoes.

Products: Strawberries, wide range of vegetables including Sungold cherry tomatoes

Available: Middlebury Natural Foods Co-op, American Flatbread Middlebury, Wholesale

31. 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

Online Store: Yes

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32. 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

Online Store: Yes

33. 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

Online Store: Yes

34. 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

35. 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 Farmer's Market Taste of Place, Waitsfield Farmers Market, Online Store

Online Store: Yes

36. Lower Notch Farm

Olivia Glasco | 1946 Lower Notch Road | Bristol
802-453-4220 | lowernotchfarm@gmail.com

Products: Blueberries, Flowers

Available: Farm Direct, Middlebury Natural Foods Co-op

Services: Pick Your Own

37. 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

38. Norm Booska

Norm Booska | 149 Lower Notch Road | Bristol | 802-453-5653

Products: Raspberries, black raspberries, blackberries

Available: Middlebury Natural Foods Co-op

39. Savouré Soda

Jess Messer | 26 Main Street | Bristol | 802-734-4236

jess@savouremtl.com | savouremtl.com

Products: On tap and bottled seasonal sodas and seltzer

Available: Tandem in Bristol. Bottle spots: Philo Ridge Farm, Healthy Living, Beverage Warehouse of Vermont, Scout & Company, Hen of the Wood, Monarch & the Milkweed, Farmhouse Tap & Grill. Check out our website and Instagram page

Services: Workshops, Classes, Catering, Dinner Series

40. Wild Roots Farm

Jon Turner | 195 Harvey Road | Bristol | 802-377-1214
wildrootsfarmvt@gmail.com | wildrootsfarmvermont.com

We practice regenerative agriculture, forest farming and are involved with various community building initiatives, food systems education and provide a community growing space.

Available: Farm Stand

Services: Educational Programs, Farm Tours, Pick Your Own, Summer and Fall CSA

41. 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, raspberries, garlic, pumpkins, butternut squash, pickled eggs

Available: Asian Mart, Always Full, Vermont Food Collaborative

Online Store: Yes

42. Yore Farm

Anthony Myrick | 1100 Stoney Hill Road | Bristol
802-349-4961 | anthony.myrick@hotmail.com

I raise pastured beef, pork, roasting chickens, and eggs.

Addison County Solid Waste Management District

District Transfer Station Hours:

Mon-Fri, 7:00 am - 3:00 pm

Saturdays, 8:00 am - 1:00 pm

HazWaste Center Hours:

Mon-Fri, 8:00 am - 2:00 pm

Saturdays, 8:00 am - 1:00 pm

Call for Information: 388-2333, or visit us online at www.AddisonCountyRecycles.org



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www.bluledgefarm.com



Products: Beef, chicken, pork, eggs

Available: On farm

Charlotte

43. 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

44. Allen Family Maple

David Allen | 82 Split Rock Road | Charlotte | 802-734-1105
mansfield@gmavt.net | mapleinvertmont.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 Spear's store and the Old Brick Store in Charlotte. Online market.

Online Store: Yes

45. 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. I have been an herbalist and educator for 25 years.

Online Store: Yes

46. 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

47. 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.

48. Donegan Family Farm

Joe & Emily Donegan | 1506 Carpenter Road | Charlotte
802-425-4528 | doneganfamilyfarm@gmail.com
doneganfamilyfarm.com

First generation, family-run dairy farm supplying high-quality raw milk to the local community. Certified Real Organic Project.

Products: Raw milk, bottled, A2A2

Available: At our farm, and also at Bread and Butter Farm in Shelburne/South Burlington, Sweet Roots Market in Charlotte, and Trillium Hill Farm in Hinesburg.

Services: Raw Milk CSA, Air B&B stays

49 A. Earthkeep Farmcommon

Robin Jeffers | 1211 Ethan Allen Highway | Charlotte
802-425-2283 | info@earthkeepfarmcommon.com
earthkeepfarmcommon.com

Earthkeep Farmcommon is home to a Farmer Collective of 12+ farm producers. Currently we offer a seasonal Farmer's Market featuring all of Earthkeep Farmcommon's producers once a week in summer, early fall and select pre-holiday markets.

Products: Vegetables, herbs, flowers, malted beverages, Shrubby soft drinks, Upstate Elevator CBD, shrimp, breads/pastry & malted grains for brewers/distillers

Available: Seasonal weekly farmers market at Earthkeep Farmcommon and local restaurants

Services: Seasonal weekly farm market 'nite out'

49 B. Fat Cow Farm

Peter Trono | 800 Bingham Brook Road | Charlotte
802-343-3254 | dtrono20@aol.com | fatcowfarm.com
Products: American style Waygu beef, pork, lamb, seasonal poultry, maple syrup, honey

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34 MAIN STREET
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Available: Farm Store, Spear's Corner Store, East Charlotte, Shelburne Tap House, Backyard Bistro

50. Grass Cattle Company

Steve Shubart | Charlotte | 802-363-4575
stevenshubert@gmail.com | grasscattlecompany.com

Products: Grass-fed beef by the half

Available: Farm Direct, Intervale Food Hub, Last Resort Farm, Online Store

Online Store: Yes

51. Greylaine Farm

Michael Kirk | Charlotte | 802-349-4994
mike@greylainefarm.com | greylainefarm.com

We sell 100% Grass Fed lamb, mutton, pelts and pasture-based Dorset/Ile De France sheep breeding stock.

Products: Lamb, mutton, pelts, breeding stock

Available: Farm Direct, Wholesale

52. Hands and Hearts Farm

Katherine Knox | 124 Quinlan Farm Lane | Charlotte
802-233-2640 | katherineknox11@gmail.com
handsandheartfarm.com

A small off-grid farm in Charlotte, Vermont, where Border Leicester and Romney sheep are lovingly raised for show, breeding stock and pets.

Products: Custom lamb and sheep meat. Wool products.

Available: Norwich Knits, Must Love Yarn

53. Head Over Fields

Katie Rose Leonard | 6035 Ethan Allen Highway | Charlotte
267-664-8484 | headoverfieldsvt@gmail.com
Headoverfieldsvt.com

Head Over Fields is a Certified Organic vegetable farm located in Charlotte, Vermont. We offer seasonal Organic vegetables, flowers and herbs through our retail farm stand, CSA, wholesale and at the Shelburne Farmers Market.

Products: Local chicken, pork, beef, over 50 vegetable crops, local fruit, eggs, Vermont-made cheeses, Vermont products

Available: Shelburne Farmers Market, Bar Antidote, Paulines Cafe, Shelburne Tap House, Backyard Bistro, Vergennes Laundry, City Market, Farmstand, Starry Night Cafe

Services: CSA

54. High Hedge Farm

Bruno Murphy | 69 Ashe Road | Charlotte | 802-373-8378
bandt98@gmail.com

Products: Grass-fed, grass-finished beef sold by the cut, pork products, honey, eggs

Available: Farm Direct, Pre Paid Drop Offs at Shelburne Vineyard and Rustic Roots

55. 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

Available: Middlebury Natural Foods Co-op, Healthy Living, City Market, Lantman's, Jericho Market, Local Restaurants

56. Paradiso Farm

Steven Colangeli | 2969 Lake Road | Charlotte
802-343-3423 | scolangeli1@gmail.com | paradisofarm.com

Products: Vermont grown fig trees, figs

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Available: Shelburne Farmers Market, Middlebury Natural Foods Co-op, Vermont Food Collaborative, Shelburne Market, Philo Ridge Farm, Jake's One Market

57. Pelkey's Blueberries

3968 Greenbush Road | Charlotte | 802-425-3281

Products: Blueberries, jam, pies, creemeees

Available: Farm Direct

Services: Pick Your Own

58. 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

59. 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

60. 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

61. 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

Online Store: Yes

62. Sobremesa

Caitlin and Jason Elbersen | Charlotte | 802-279-3444

sobremesavt@yahoo.com | SobremesaVT.com

Products: Kimchi, sauerkraut, kombucha, fire cider, elderberry syrup, Iceladic lamb

Available: Healthy Living, City Market, Burlington Farmers Market

Online Store: Yes

63. 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

64. Sweet Roots Farm

Jane Maclean | 4702 Ethan Allen Highway | Charlotte

802-425-3652 | jane@sweetrootsvt.com | sweetrootsvt.com

Sweet Roots Farm is a diversified berry and vegetable farm located at the former Charlotte Berry Farm. We offer seasonal pick your own blueberries and sunflowers and a year-round farm Market right at the farm. Our Market features farm-grown items as well as products from many local artisans, craftspeople and producers of all kinds.

Products: Vegetables of all kinds, herbs, berries, melons, peaches, pears, local products such as eggs, meat, dairy, grains, and beans

Available: On-farm

Services: We have a loyal shopper program in our Market similar to a CSA but with customer choice of any items in our Market. Pick Your Own Blueberries & Sunflowers. Special events.

65. Unity Farm

Cathy Wells | 200 Higbee Road | Charlotte | 914-703-1328

lambwells@gmail.com | unityfarmvt.com

Now in our 10th year, Unity Farm specializes in Certified Organic winter greens sold to local markets and online, and specialty cut flowers. We focus on growing the highest quality flowers possible, available to florists and designers, DIY buckets for weddings and events, flower share and bouquet subscriptions, our Friday flower market and market bouquets. Certified Real Organic Project.

Products: Winter greens, flowers, bulbs, ornamental shrub cuttings

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Available: On-farm market, Shelburne Market, Lantmans Market, Healthy Living, City Market, Sweet Roots Farm, Online.

Services: Flower Subscription Program, DIY buckets, Florist Supplier

Online Store: Yes

66. Vermont Malt House

Rob Hunter | 1211 Ethan Allen Highway | Charlotte

802-425-2283 | rob@nordicfarmvt.org | vermontmalthouse.com

Vermont Malthouse came into being in 2021. A team of experts brought together by owner Will Raap; Rob Hunter, Jamie Dragon and Rob Liedl combined forces to retool malting equipment, and are now producing and selling locally sourced grain based pilsner and pale malt to breweries and distillers of distinction.

Products: Malted barley, malted wheat, malted rye, other malted grains

Available: We sell directly to brewers and distillers. Their products are available wherever you buy quality beverages.

Cornwall

67. Birdsong Herb Farm

Emily Givens | 168 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 Store, Middlebury Floral and Gift Shop

68. 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

Online Store: Yes

69. Cedar Meadow Farm

Lyssa Stearns | 4534 Route 30 | Cornwall | 802-349-4225

cedar Meadowf@gmail.com | cedarMeadowfarm.org

Products: Nigerian Dwarf Goats, registered and unregistered.

Mishan Pigs, Honey, Goat Milk Soap

Available: Lincoln General Store (honey & soap), Farm Direct and through website

70. Cornwall Orchards Bed and Breakfast

Lise Anderson | 1364 Route 30 | Cornwall

802-462-2729 | innkeeper@cornwallorchards.com

cornwallorchards.com

Charming 4-room B&B only 3 minutes from Middlebury serving local/organic breakfast and good conversation. We are restoring habitat and soils on our 13 acre former commercial orchard. Guests can wander trails and pick-your-own eggs, berries and no-spray Jersey Mac apples in season.

Products: Herbs, flowers, apples, berries, rhubarb, baked goods, jams and preserves

Available: Farm Stand

Services: Farm stay, jam making classes, retreats, pick-your-own raspberries



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**71. Cutting Hill Beef**

Ramsay & Caroline Mellish | 2438 South Bingham Street | Cornwall
603-306-7921 | info@cuttinghillbeef.com | cuttinghillbeef.com

Products: Organic beef

Available: Online Store, Farm Direct

Online Store: Yes

72. 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, Online Store

Services: Please email to sign up for nucleus colonies.

Online Store: Yes

73. Meeting Place Pastures/Perennial Grazing Co.

Marc & Cheryl Cesario | 1368 West Street | Cornwall
802-462-3759 | marc@meetingplacepastures.com
meetingplacepastures.com

Services: Custom Grazing Services — Dairy Heifers, Beef Stockers

74. 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

75. Sunrise Orchards

Christina 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 Co-op, Greg's Market, Pratt's General Store and here on the farm.

76. Twig Farm

Michael Lee | 2575 South Bingham Street | Cornwall
802-462-3363 | twigcheese@gmail.com | twigfarm.com

Products: Goat's milk cheeses

Available: Middlebury Natural Foods Co-op, Farm Direct, Online Store

Online Store: Yes

77. 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

Online Store: Yes

78. 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 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

Ferrisburgh

79. 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

Online Store: Yes

80. 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.

81. Earth House Farm

Finn Yarbrough | 4215 Sand Road | Ferrisburgh
802-877-6288 | finn.yarbrough@gmail.com

Products: Organic lamb, discount pricing for whole or half lamb orders

Available: Farm Direct, call ahead for pick-up

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82. Flowerpower VT

Anne Matthews | 991 Middlebrook Road | Ferrisburgh
802-877-3476 | flowerpowervermont@gmail.com
flowerpowervt.com

We are a sustainable farm in our 20th year. Specialty cut flowers are the focus. We also offer everlasting flowers, blue eggs, garlic, and a smattering of vegetables and fruit in season. We will soon have yarn available from our Suri llamas and Finn sheep! Belgian Tervuren Kennel.

Products: Hundreds of specialty cut flowers and everlastings available in season. Tulips, ranunculus, sunflowers, zinnias, dahlias, daisies, snapdragons, lisianthus and beyond. We offer a smattering of fresh vegetables/fruit in season, eggs, yarn, CBD bulk.

Available: Farm Stand, City Market, Must Love Yarn, Wholesale
Services: Wedding/Event site, Floral Services, Delivery

83. Fuller Mountain Farm

Sheri & Alexander Arroyo | 1411 Fuller Mountain Road
Ferrisburgh | 802-391-0121 | info@fullermountainfarm.com
fullermountainfarm.com

We are creating a dynamic, sustainable agricultural landscape on our 8-acre farm. We are focused on growing heirloom vegetables and flowers, medicinal and culinary herbs, and tree crops utilizing concepts of agroecology to maintain the health and vitality of our systems without the use of synthetic inputs. Applying for organic certification at this time.

Products: Sustainably grown herbs, flowers, garlic, vegetables, mushrooms, raspberries and other berries. We also sell free-range eggs, baked goods, jams and jellies, pickles and ferments, maple, plants and starts, baskets and wreaths, calendula cream, lavender sachets, herb mixes and teas. Yarn and roving from our sheep.

Available: Middlebury Natural Foods Co-op, Farm Stand, Online Store

Services: Floral services

Online Store: Yes

84. Kimball Brook Farm

Cheryl DeVos | 2263 Greenbush Road | Ferrisburgh
802-734-6346 | kbvvermont@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

Online Store: Yes

85. 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 Vermont Collaborative, Shelburne Farmer's Market, Winooski Farmer's Market, Isham Family Farm, Vergennes Farmer's Market, Great Harvest Bread, Cucina Antiqua Bistro

86. Monkton Ridge Orchard

Christine & Charles LaFreniere | 79 Rotax Road
Ferrisburgh | 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, 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. Quilts at Shelburne Farms.

Services: Pick Your Own apples

87. Scott's Greenbush Gardens

Bill & Donna Scott | 79 Quaker Street | Ferrisburgh
802-425-2370 | wjscottjr@comcast.net

Family owned and operated since the early 70's. Garden mums, PYO fall raspberries, sweet corn, melons, pumpkins.

Products: Apples, raspberries, melons, wide variety of vegetables, raspberries, sweet cider, garden mums

Available: Dakin Farm, Vermont Discount Foods, Van De Weert Farm Stand, Pelky's Blueberries, Mill Deli, Starry Night, Head Over Fields, Sweet Roots

Services: Pick your own

88. 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

89. Van De Weert Farmstand

Bill Van De Weert | 3670 Route 7 | Ferrisburgh
802-989-8105 | bvandeweert@gmail.com

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Products: Sweet corn, cucumbers, squash, yellow, red and blue potatoes, pumpkins, apples, melons, tomatoes, hay, mums

Available: Farm Stand

Services: Hay

90. 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

91. Ice House Farm

Chad Beckwith | 421 Hathaway Road | Goshen
802-247-1443 | goats@icehousefarmvt.com | icehousefarmvt.com

Animal Welfare Approved and Certified Grass Fed by AGW

Products: Raw goats milk, goats milk yogurt, kefir and cheeses

Available: Shelburne Farmers Market, Middlebury Natural Foods Co-op, Healthy Living, Stowe Farmers Market, Hunger Mountain Co-op, Bread 'n Butter Farm, Farm Stand

Services: Goat farm tours by appointment

92. 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

Online Store: Yes

Granville

93. Clearfield Farm

John Hirsch | 250 Genes Road | Granville | 802-565-0774
learfieldfarmvermont@gmail.com | facebook.com/clearfieldfarm

Products: Certified Organic mixed vegetables and Organic cut flowers

Available: Rochester Farmers Market, Waitsfield Farmers Market

94. 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 Co-op

Services: CSA

Hinesburg

95. 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, Lantmans, Richmond Market, Jericho Market, Waterbury Village Market, Mill Market, Trillium Hill Farm Stand, Momo's Market, Petes's Greens Good Eats, Intervale Food Hub

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96. Full Moon Farm

David Zuckerman | 2083 Gilman Road | Hinesburg
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, Lantman's Grocery Store, Online Store, Restaurants: Farmhouse Group, Great Northern, Intervale Food Hub and Muddy Boots 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 10% off all farm retail prices (20-30% off store prices.)

97. Red Wagon Plants Inc.

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

Online Store: Yes

98. Rock Meadow Farm

Betsy Orvis | 2053 Texas Hill Road | Hinesburg
 802-482-2247 | rockmeadowvt@gmail.com | rockmeadowvt.com

We grow a wide variety of cut flowers on land in Hinesburg and Huntington. Fresh flowers are available seasonally, May-October; dried flowers and wreaths November-December. Our bouquets can be found at small retail grocers and farm stands in our area, as well as farm direct for special orders.

Products: Ecologically grown cut flowers

Available: Jubilee Farmstand, Trillium Hill Farmstand, Lantman's Market, Richmond Market & Beverage

Services: Flower CSA shares available, June-August. Custom bouquets and arrangements for weddings and events, as well as DIY bulk flower buckets.

99. 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, Restaurants: Farmhouse Group, Great Northern, Intervale Food Hub and Muddy Boots CSA. Spring, Summer and Fall CSA and Farm Stand shares.

Online Store: Yes

Hubbardton

100. Frog Hollow Farms

Janis Reinke | 924 Frog Hollow Road | Hubbardton
 802-468-7975 | info@froghollowvt.com | froghollowvt.com

Small family farm producing naturally grown heirloom & open-pollinated produce. No GMOs, no synthetic chemicals or fertilizers, sustainably farmed. Run by chefs, Frog Hollow Farms uses the produce and meats grown and raised on the farm, along with other Vermont farms and small-batch artisan products to create gourmet specialty foods, breads, bakery, & desserts.

Products: Wide variety of Organic vegetables, garlic, herbs, apples, blackberries, strawberries, free-range eggs, pasture raised heritage breed chickens, bread and baked goods, jams and jellies, pickles and ferments, salsas, vinegars, & fruit butters, Leicester long wool, plants and starts, holiday wreaths and gift baskets

Available: Farm Stand, Online Store, Middlebury Farmers Market, Rutland Farmers Market, Brandon Farmers Market, Lake Dunmore Farmers Market, Wholesale, Curbside

Services: Summer and Fall CSA, Catering, Farm Tours, Fun for Kids, Hikes & Picnics

Online Store: Yes

Huntington

101. 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

102. Maple Wind Farm

Beth Whiting | 1340 Carse Road | Huntington | 802-434-7257
 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
Services: Poultry Processing
Online Store: Yes

103. 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

104. 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, Vermont Food Collaborative, Pratt's Store, Buxton's Store, Prunier's Market, Kamuda's Country Market
Services: Maple Open House in March each year, also open daily for sugarhouse product pickup and we also offer free delivery

105. Petrithor Farm

Matthew Steinke | 502 Lincoln Hill | Huntington
 802-558-1657 | petrithorfarmvt@gmail.com
 petrithorfarmvt.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

106. Purinton Maple

Peter Purinton | Huntington
 Purintonmaple@gmail.com | Purintonmaple.com
Products: Maple Syrup, Maple Equipment, Christmas Trees
Available: Healthy Living, City Market, Kinney Drugs, Hinesburg Bakery, Lake Champlain Chocolates Waterbury, Lawson's Finest Liquids, Commidity Market-Stowe & Winooski, Vermont's Own Products

107. Taft's 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
Online Store: Yes

Leicester

108. Blue Ledge Farm

Hannah Sessions | 2001 Old Jerusalem Road | Leicester
 802-247-0095 | blueledgefarm.com
 Since 2000, Animal Welfare Approved goat dairy farm and cheese facility, milking 120 goats and producing eleven types of fresh, semi-aged

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and aged award-winning goat and cow's milk cheeses. The cheese we make is "farmstead" because it comes from the milk of one singular herd.
Products: Artisanal and farmstead fresh, semi-aged and aged goat and cow's milk cheeses

Available: Farm Stand, Middlebury Natural Foods Co-op, City Market, Healthy Living, Greg's Market, Cafe Provence, Fire and Ice, Grapevine Grille, Wholesale, Online Store, Curbside/ Order Ahead. We sell year-round but Farm Stand is only open April 1-Dec. 1.

Services: Farm Tours by appointment

Online Store: Yes

109. Chandler Ridge Farm

Liza & Derric Miner | 3611 Lake Dunmore Road | Leicester
 802-247-9309

Products: Eggs, hay

Available: Farm Direct

110. 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

111. 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

Online Store: Yes

112. Mt. Pleasant Sugarworks

Andy, Donna & Cody Hutchison | 2668 US Route 7 | Leicester
 802-247-3117 | info@mountpleasantmaple.com

mountpleasantmaple.com/store.html

Products: Maple syrup, maple equipment sales

Available: Direct Sales

113. Oliver Hill Farm

Suki Fredericks | 1033 Bullock Road | Leicester | 802-247-3479
spfspf@gmail.com | www.airbnb/rooms/720709

Products: Free-range eggs and VOF Certified Organic Hay

Available: Farm Direct, please call

Services: B&B guest house on the farm

114. 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

115. Taconic End Farm

Annie Claghorn Catlin Fox | 1395 Leicester Whiting Road
 Leicester | 802-247-3979

Since 1987, Organic grazing dairy with Jersey cows.

Products: Certified Organic beef, retail cuts

Available: Farm Direct, Curbside/ Call Ahead

Lincoln

116. Hidden Mountain Maple

Christopher Johnson Carol Boyd | 480 Green Road North
 Lincoln | 802-985-2010 | hiddenmtmaple.com

Products: Certified Organic maple syrup

Available: Online

117. 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

118. 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 is 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

119. Metta Earth Institute

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.



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**120. 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

Online Store: Yes

121. Sweetgrass Herbals

Emily French | 2908 Ripton Road | Lincoln
emily@sweetgrassherbals.com | sweetgrassherbals.com

Products: Consultations

Services: Wellness Consultations, Classes & Workshops

122. Twin Maple Sugarworks

Don Gale | 88 W. River Road | Lincoln | 802-453-2785
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.

Online Store: Yes

Middlebury

123. Appalachian Gap Distillery, Inc.

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

Online Store: Yes

124. Champlain Valley Apiaries

Charles Mraz | 504 Washington Street Ext. | Middlebury
802-388-7724 | cva@together.net | champlainvalleyhoney.com

We are a third-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, Vermont Food Collaborative, 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

Online Store: Yes

125. Champlain Valley Creamery

Carleton Yoder | 88 Mainelli Road, Ste. 3 | Middlebury
802-989-7361 | cheeseguy@cvccream.com | cvcream.com

Products: Organic cream cheese, Champlain Triple, Pyramid Scheme, Queso Anejo, and Queso Fresco

Available: Middlebury Natural Foods Co-op, American Flatbread, Shelburne Supermarket, Otter Creek Brewing

126. Dancing Bee Gardens

Ross Conrad | 609 Burnham Drive | Middlebury | 802-349-4279
Dancingbhoney@gmail.com | dancingbeegardens.com

Founded in 1997 by Ross Conrad, Dancing Bee Gardens is a small-scale artisanal operation that specializes in raw unheated and unfiltered honey, and other products from the hive. Located entirely in Addison County, all honey bee colonies are managed without using antibiotics to control disease or synthetic chemical pesticides to control pests. Log-grown organic shiitake mushrooms are also available.

Products: Shiitake mushrooms, raw honey, beeswax, salves, beeswax candles, tincture, beauty masks

Available: Middlebury Farmers Market and at Homestead by appointment

Services: Educational services: beekeeping and bee related classes and workshops

127. Elmer Farm

Spencer & Jennifer Blackwell | 855 Case Street | Middlebury
802-377-8195 | elmer.farm@yahoo.com | elmerfarm.com

Certified Real Organic Project

Products: Certified Organic vegetables, canteloupe, watermelon, flowers

Available: Middlebury Natural Foods Co-op, American Flatbread Middlebury, Blueberry Hill Inn

128. The Garden Patch at Hannaford Career Center

Kelley Mills | Patricia A. Hannaford Career Center, 51 Charles Avenue | Middlebury | 802-382-1073 | kmills@pahcc.org
HannafordCareerCenter.org

The Garden Patch is a student run greenhouse.

Products: Flowers, herbs, bedding plants, hanging baskets, vegetable starts

Available: Greenhouse direct, Aubuchon Middlebury

Online Store: Yes

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129. Golden Rule Mead

Alexandre Apfel | 8 Elm Street | Middlebury
aapfel@goldenrulebrew.com | goldenrulebrew.com

Products: Artisanal brewed mead, made with 100% Vermont origin raw honey, blended with seasonal fruits, herbs and vegetables from farms around Vermont

Available: Middlebury Farmers Market, Middlebury Natural Foods Co-op, Middlebury Discount Beverage, Waybury Inn, Bristol Discount Beverage, 116 Wine & Spirits

130. Happy Valley Orchard

217 Quarry Road | Middlebury | 802-388-2411 | hvo@sover.net
Products: Vegetables, apples, cider, berries, peaches, cider donuts, baked goods

Available: Orchard Direct/Farm Stand

Services: Pick Your Own

131. LedgEnd Farm

Hank Dimuzio | 1288 Munger Street | Middlebury
802-388-8979 | ledgendeer@comcast.net | Ledgendfarm.com

We are a family run farm raising fallow deer native to Europe and Mesopotamia. Chefs around the world consider Fallow deer to be the premier venison. We raise ours on pasture in the spring, summer, and fall, and on traditionally grown feeds of haylage and baled hay and shell corn in the winter. No feed additives.

Products: Venison, pet chews

Available: Middlebury Natural Foods Co-op, Greg's Market, Healthy Living Market, Middlebury Farmers Market (seasonally), Store On The Edge Farmstand

132. Marble Rose Farm

Thomas Kruk | 1733 Case Street | Middlebury
802-388-9411 | marblerosefarm@comcast.net

Products: Variety of vegetables, cantaloupe, strawberries, watermelon, pears, and peaches

Available: Farm Stand

Services: Pick-Your-Own Strawberries

133. Method Organics

Chris Anderson | | Middlebury | 802-989-7382
chris@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

134. Middlebury Community Gardens

Porter Medical Center | Middlebury
info@middleburygardens.org | middleburygardens.org

Products: Community garden plots

135. 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, Summer and Fall CSA

136. 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 Farmer's Market, Middlebury Natural Foods Co-op, By appointment, Curbside Pick-up

Services: Pick Your Own Raspberries and Currants

137. Tail Feather Farm

Jennifer Kennett | 1740 US Route 7 N. | Middlebury
802-683-6436 | tailfeatherfarm6@gmail.com
facebook.com/tailfeatherfarmvt

A transparent farm.

Products: Grass-grazed, humane-raised, grain-finished beef, pork and poultry

Available: Farm Stand, Vermont Food Collaborative

Services: Farm Education, Farm Suppers, Farm Camps, Horse Boarding, Riding Lessons

138. Vermont Natural Ag Products

Tricia Foster | 297 Lower Foote Street | Middlebury
802-388-1137 | tfmoodoo@sover.net

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vermontnaturalagproducts.com

Products: Bagged and bulk compost

Available: Local garden centers

139. 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 in Middlebury. We've been growing Christmas trees for over 40 years. We produce wool, yarn, roving, and lamb from Shropshire sheep that graze in our trees for weed control. We believe that farming should improve the local environment through smart farming choices. Our farm is solar-powered.

Products: Lamb, maple syrup, honey, yarn, roving, fiber, Christmas trees, garlands, wreaths, hay

Available: On Farm, Middlebury Natural Foods Co-op

Services: Cut your own Christmas trees

Online Store: Yes

Monkton

140. Boro Hill Nursery

Chris Urban | 995 Monkton-Vergennes Road | Monkton

borohillnursery@gmail.com | borohillnursery.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

141. Boyer's Orchard

Genny & Mark Boyer | 1823 Monkton Road | Monkton

802-453-3786 | orchard@together.net | boyersorchard.com

Products: Apples, pears, plums, cider, pies, donuts, wine & hard cider

Available: Orchard Direct

Services: Pick Your Own

142. Full Belly Farm

Stephen Park | 686 Davis Road | Monkton | 802-453-3793

fullbellyfarmvt@gmail.com | fullbellyfarmvt.com

Products: Variety of vegetables, herbs, rhubarb, blueberries, melons, strawberries, raspberries, vegetables starts and flower bedding plants, flowers

Available: Farm Stand, City Market, Shelburne Supermarket

Services: Pick Your Own Strawberries, Raspberries, Blueberries, Flowers

143. Last Resort Farm

Silas Doyle-Burr | 2246 Tyler Bridge Road | Monkton

802-989-0781 | lastresortfarm.com

Last Resort Farm is a multigenerational family owned farm growing a diverse mix of certified organic berries, vegetables, hemp, maple syrup and hay. We are a PYO operation, sell at four farmers markets, have a farm stand where we offer a farm share and sell wholesale in the Addison and Chittenden Counties. Certified Real Organic Project.

Products: We grow 27 different crops, including a wide variety of certified organic vegetables, berries, hay, hemp and CBD products, eggs and value-added products including jams, relishes, pickles, elderberry syrup, fire cider, maple syrup, honey, and more

Available: Farm Stand, Farmers Markets, Pick Your Own, CSA/ Farmshare program, Online Store, Wholesale

Services: CSA

Online Store: Yes

144. Layn Farms

Heather Layn | 3984 Bristol Road | Monkton | 802-355-0178

heatherlayn802@outlook.com

Layn Farms is a 5th generation family farm! We have been slowly diversifying over the years.

Products: Beef, pork, chicken, turkey, chicken eggs, quail eggs, pet rabbits, wool, hay, sweet corn, sunflowers, shell corn, wool products, Christmas trees, and soy beans

Available: Farm store, Bristol Beverage, Village Green Market

Services: Monthly meat box

145. New Leaf Organics

Jill Kopel | 4818 Bristol Road | Monkton | 802-349-7369

newleaf@gmavt.net | newleaforganics.org

We are a woman-owned farm that began in 2002. We pay a liveable wage - all of our crew members make at least \$15 per hour. Certified Real Organic Project.

Products: Variety of certified Organic vegetables, blueberries, cantaloupe, melons, raspberries, strawberries, pears, plums, herbs, bedding plants, flower bouquets and arrangements, grab and go farm fresh meals

Available: Middlebury Natural Foods Co-op, Farm Stand, Wholesale, Online Store

Services: Pick Your Own, Year Round Vegetable and Fruit CSA, Floral workshops, Weddings/Events, Farm Stays, Farm Tours

Online Store: Yes

Middlebury college would like to thank all of the area providers that help to load our plates with fresh bounty.



Middlebury
College



146. Orb Weaver Farm

Marjorie Susman & Marion Pollack | Monkton | 802-877-3755
orbweaver@together.net | orbweaverfarm.com

Products: Certified Organic green & red peppers, cherry & plum tomatoes, garlic

Available: Middlebury Natural Foods Co-op

147. Reap & Sow Farm

Matt Lasser | 986 Rotax Road | Monkton
info@reapandsowfarm.com | reapandsowfarm.com

A farm born from the minds of a farmer and a chef.

Products: Wide variety of vegetables, value added products including ferments, sauces and sodas

Available: Farm Stand, Burlington Farmers Market and restaurants around the Burlington area, CSA pickup at Windfall Orchard, Online Store

Services: Summer and Fall Veggie CSA, with add-ons from other local producers. 6 pick up points in Addison and Chittenden Counties. See website for details. Accepts EBT.

Online Store: Yes

148. Vermont Vinegars

Debra Boyer | Monkton | 802-989-9645
debb@vtvinegars.com | vtvinegars.com

A new class of vinegar, vinaigrette, marinades & reductions. For your table or as a boxed gift.

Products: Cider & wine vinegar, vinegar infusions, vinaigrette, marinades, reductions, grain vinegars

Available: Shelburne Farmers Market, Middlebury Natural Foods Co-op, Vermont Food Collaborative, Wholesale, Online Store, for full list check website.

Online Store: Yes

149. 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

150. 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

151. Buck Mountain Maple Farm

Tim & Kristine Bouvier | 2569 South Street | New Haven
802-453-2381 | buckmtnmaplefarm@gmail.com

Products: Maple syrup and products: maple cream, granulated maple sugar, maple pecans and maple walnuts

Available: Direct Sales

152. 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.



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Products: Honey
Available: Farm Direct

153. 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

154. 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

155. 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 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

156. Lincoln Peak Vineyard

Ken Albert, Ethan Joseph & Sam Coppola | 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, grapes
Available: Vineyard Direct, Middlebury Natural Foods Co-op, Healthy Living, City Market, and many restaurants
Services: Tasting Room

157. 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, Vermont Food Collaborative, Farm Direct Tuesday (Preorder Monday by Noon)

158. Pin Up Pickles

Rachel Smith | | New Haven | 802-399-4631
 Pinuppickles@gmail.com | pinuppickles.com
Products: Pickles, hot sauce, and DIY pickling kits
Available: Middlebury Farmers Market, Middlebury Natural Foods Co-op, Vermont Food Collaborative, Hogback Brewery Taproom, Farmhouse Chocolates
Services: Larger sizes for food service

159. Purple Crow Permaculture

Eric and Jennifer Neil | 425 Meadow Lane | New Haven
 802-989-5944 | jennifer.neil77@gmail.com
No chemicals, hormones or antibiotics; no packaged grain feeds.
Products: 100% grass-fed lamb, naturally (and locally) tanned sheepskins, wool roving, free-range chicken eggs
Available: Farm Direct

160. Sheeran's Family Farm

James Sheeran | 4382 Route 7 | New Haven | 802-881-9021
 sheeranfamilyfarm@gmail.com
Products: Chicken, duck, and quail. Eggs from each. Also offer hatching, sheep, goats, pork and beef
Available: Farm Direct
Services: Egg Hatching

161. Smith Family Farm

Harvey, Donna and AnnaJo Smith | 2516 Lime Kiln Road
 New Haven | 802-877-2712 | Smithfamilybeef@me.com
 Smithfamilymeats.com
Products: Grass-fed beef, natural pork & lamb, poultry, retail cuts
Available: Farm Direct, Deliveries, Online Sales, Vergennes Farmers Market, Vermont Food Collaborative

162. 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,

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 New Haven, VT 05472
info@lesterfarmmarketvt.com | 802.453.3132 | [f](#) [i](#) [t](#)



sunflowers, zinnias, garlic, potatoes, winter squash, pumpkins, gourds and ornamental corn.

Available: Farm Stand

163. Valley Clayplain Forest Farm

Mark Krawczyk | 37 Kelton Drive | New Haven | 802-999-2768
valleyclayplain@gmail.com | valleyclayplain.com

Since 2015, Mark Krawczyk and Ammy Martinez have been building an agroforestry farm producing log grown shiitake mushrooms, all sorts of unique berries and fruits (namely black currants), and greenhouse vegetables along with limited grass-fed lamb and lambskins.

Products: Lamb, garlic, potatoes, tomatoes, cucumbers, peppers, asparagus, berries, black current oxymel, dried mushrooms, elderberry syrup, firewood, wreaths, wood crafts, small tree nursery

Available: Middlebury Natural Foods Co-op, Honey Lights, Sandy's Books and Bakery

Services: Farm Tours, Educational programs

Online Store: Yes

164. Vermont Food Collaborative

Jennifer Kennett | 16 Campground Road | New Haven
802-453-4333 | vermontfoodcollaborative@gmail.com
vermontfoodcollaborative.com

A market for Vermont raised livestock, foods and goods. Organic, free-range, grass-fed products available.

Products: Wide variety of meat, vegetables, fruit, fiber, wool, pelts, fleece

Available: Vermont Food Collaborative. All of our products are also available at each member farm as well.

Services: Meat Processing

165. V Smiley Preserves

V Smiley | 16 Main Street | Bristol | 802-316-8365

honeyjam@vsmileypreserves.com | vsmileypreserves.com

Minifactory is the brick and mortar home of V Smiley Preserves located in the longtime bakery and cafe space at 16 Main St. Bristol. V Smiley Preserves produces honey sweetened, no added pectin preserves. Minifactory serves coffee, pastries, and an all-day menu that celebrates preserves.

Products: Honey sweetened preserves

Available: Burlington Farmers Market, Minifactory, Middlebury Natural Foods Co-op, Honey Lights, Healthy Living Markets, Sweet Roots, Dedalus Market, Cheese Traders, Intervale, Farmers To You

Online Store: Yes

North Chittenden

166. Baird Farm

Jenna Baird | 65 West Road | North Chittenden | 802-558-8443

jenna.p.baird@gmail.com | bairdfarm.com

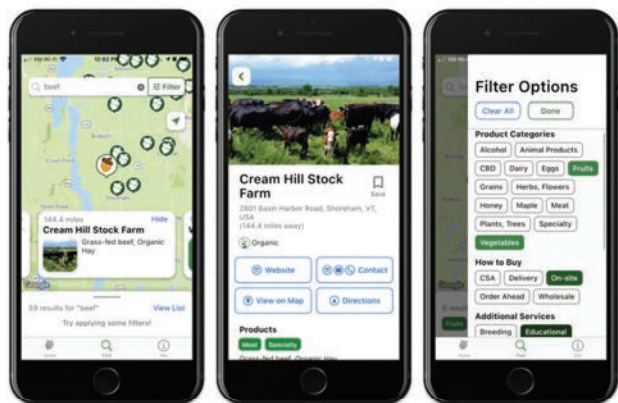
Baird Farm is a fourth-generation farm that produces Vermont maple syrup and other maple products. We've been making maple syrup on our farm for over 100 years! Tours by appointment or by chance. Visit the farm's website for more information. We work with a young local farmer who grazes his beef cattle 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

Online Store: Yes



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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 High Pond Goat Farm
- 13 Maple View Farm Alpacas
- 14 Neshobe River Winery, Foley Brothers Brewery
- 15 Renaissance Farm
- 16 Spotted Dog Family Farm
- 17 Vermont Fiber Mill & Studio

Bridport

- 18 Bridport Creamery
- 19 Champlain Valley Alpacas, Vineyard and Beef and The Vermont Wedding Barn
- 20 Fairy Tale Farm
- 21 Hemenway Hillbillies/Myrick Maple Works
- 22 Little Ditty Farm
- 23 Morgan Hill Farm
- 24 Shallow Rock Farm
- 25 Understory Farm
- 26 Wagner Ranch

Bristol

- 27 Bristol Community Gardens
- 28 Emerald Rose Grows
- 29 Farmhouse Chocolates
- 30 Firefly Fields
- 31 Gateway Farm
- 32 Hillsboro Sugarworks
- 33 Hogback Mountain Brewing
- 34 Interlace Agroforestry Farm and Commons
- 35 Little Hogback Farm
- 36 Lower Notch Farm
- 37 Mayer Maple Producers
- 38 Norm Booska
- 39 savouré soda
- 40 Wild Roots Farm
- 41 Wondering Drake Farm
- 42 Yore Farm

Charlotte

- 43 Adam's Berry Farm
- 44 Allen Family Maple
- 45 Body Botanicals/CannaBliss
- 46 Ceres Gardens
- 47 Charlotte Village Winery
- 48 Donegan Family Farm
- 49A Earthkeep Farmcommon

- 49B Fat Cow Farm
- 50 Grass Cattle Company
- 51 Greylaine Farm
- 52 Hands and Hearts Farm
- 53 Head Over Fields
- 54 High Hedge Farm
- 55 Nitty Gritty Grain Co. of Vermont
- 56 Paradiso Farm
- 57 Pelkey's Blueberries
- 58 Philo Ridge Farm
- 59 Plum Hill Farm
- 60 Rise 'n Shine
- 61 Shakey Ground Farm
- 62 Sobremesa
- 63 Stony Loam Farm
- 64 Sweet Roots Farm
- 65 Unity Farm
- 66 Vermont Malt House

Cornwall

- 67 Birdsong Herb Farm
- 68 Bread Loaf View Farm
- 69 Cedar Meadow Farm
- 70 Cornwall Orchards Bed and Breakfast
- 71 Cutting Hill Beef
- 72 Lemon Fair Honey Works
- 73 Meeting Place Pastures/Perennial Grazing Co.
- 74 Rowe Crest Farm
- 75 Sunrise Orchards
- 76 Twig Farm
- 77 Williams Farm Maple
- 78 Windfall Orchard

Ferrisburgh

- 79 Dakin Farm
- 80 Dream in Color
- 81 Earth House Farm
- 82 Flowerpower VT
- 83 Fuller Mountain Farm
- 84 Kimball Brook Farm
- 85 Lalumiere Farm and Greenhouse
- 86 Monkton Ridge Orchard
- 87 Scott's Greenbush Gardens
- 88 Shellhouse Mountain Beef
- 89 Van De Weert Farmstand
- 90 Vermont Livestock Slaughter and Processing Co.

Goshen

- 91 Ice House Farm
- 92 Republic of Vermont

Granville

- 93 Clearfield Farm
- 94 Old Road Farm

Hinesburg

- 95 Besteyfield Farm
- 96 Full Moon Farm
- 97 Red Wagon Plants Inc.
- 98 Rock Meadow Farm
- 99 Trillium Hill Farm

Hubbardton

- 100 Frog Hollow Farms

Huntington

- 101 Burnt Rock Farm
- 102 Maple Wind Farm
- 103 Midnight Goat Farm
- 104 Mountinside Maple
- 105 Petrichor Farm
- 106 Purinton Maple
- 107 Tafts Milk and Maple

Leicester

- 108 Blue Ledge Farm
- 109 Chandler Ridge Farm
- 110 Depot Farm Supply
- 111 Foxglove Farm
- 112 Mt. Pleasant Sugarworks
- 113 Oliver Hill Farm
- 114 Summer's Gale Farm
- 115 Taconic End Farm

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- 116 Hidden Mountain Maple
- 117 Isham Brook Farm
- 118 Meetinghouse Farm
- 119 Metta Earth Institute
- 120 Solar Sweet Maple Farm
- 121 Sweetgrass Herbs
- 122 Twin Maple Sugarworks

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

Monkton

- 140 Boro Hill Nursery
- 141 Boyer's Orchard
- 142 Full Belly Farm
- 143 Last Resort Farm
- 144 Layn Farms
- 145 New Leaf Organics
- 146 Orb Weaver Farm
- 147 Reap & Sow Farm
- 148 Vermont Vinegars
- 149 Willowell Community Garden
- 150 Yates Family Orchard

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- 151 Buck Mountain Maple Farm
- 152 Champlain Valley Bees and Queens
- 153 Field of Dreams
- 154 Greenhaven Gardens

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- 156 Lincoln Peak Vineyard
- 157 Misty Knoll Farms
- 158 Pin Up Pickles
- 159 Purple Crow Permaculture
- 160 Sheeran's Family Farm
- 161 Smith Family Farm
- 162 Sweet Hill Farm
- 163 Valley Clayplain Forest Farm
- 164 Vermont Food Collaborative
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- 172 Lazy Dog Farm
- 173 Ledge Haven Farm
- 174 Lucas Family Farms
- 175 Red Sky Farm
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- 177 Singing Cedars Apiary
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- 179 Sylvan Shades Farm
- 180 Tup's Crossing Farm LLC
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- 195 Uphill Farm

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- 200 New Village Farm
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- 202 Shelburne Sugarworks
- 203 Shelburne Vineyard
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- 207 Cousineau Cattle Co.

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- 209 Daana Farm American Wagyu Beef
- 210 Elysian Fields
- 211 Golden Russet Farm
- 212 Lakeview Leicesters
- 213 Rolling Bale Farm
- 214 Solar Haven Farm
- 216 Vermont Trade Winds Farm
- 217 WhistlePig Farm
- 218 Work and Days Farm

Starksboro

- 219 Bee Happy Vermont
- 220 Champlain Valley Hops
- 221 Dunham Family Maple
- 222 Flatlander Farm
- 223 Footprint Farm
- 224 Lewis Creek Farm
- 225 Maggie Brook Sugarworks
- 226 Norris Sugarworks
- 227 Red Rock Valley Maple Farm
- 228 Russell Farm
- 229 Sentinel Farms
- 230 Shaker Mountain Farm
- 231 Shangrila Farm
- 232 Spring Mountain Herbs
- 233 vTerra Farms

Sudbury

- 234 Green & Gold CSA
- 235 Miller Hill Farm Nursery and Gardens
- 236 Mountain Meadows Farm
- 237 Rup's Custom Cutting and Smoking
- 238 The Stevens Farmstead

Vergennes

- 239 Boundbrook Farm
- 240 Green Street Gardens
- 241 Kayhart Beef
- 242 Otter Creek Heritage Farm
- 243 Shacksbury Cider
- 244 Treleven
- 245 Vermont Pure Essentials
- 246 Woodman Hill Orchard

Waltham

- 247 Lazy Breeze Farm

Weybridge

- 248 Duclos and Thompson Farm
- 249 Ledge Hill Farm
- 250 Monument Farms
- 251 Rosy Pebble Farm and Orchard
- 252 Weybridge Farm

Wells

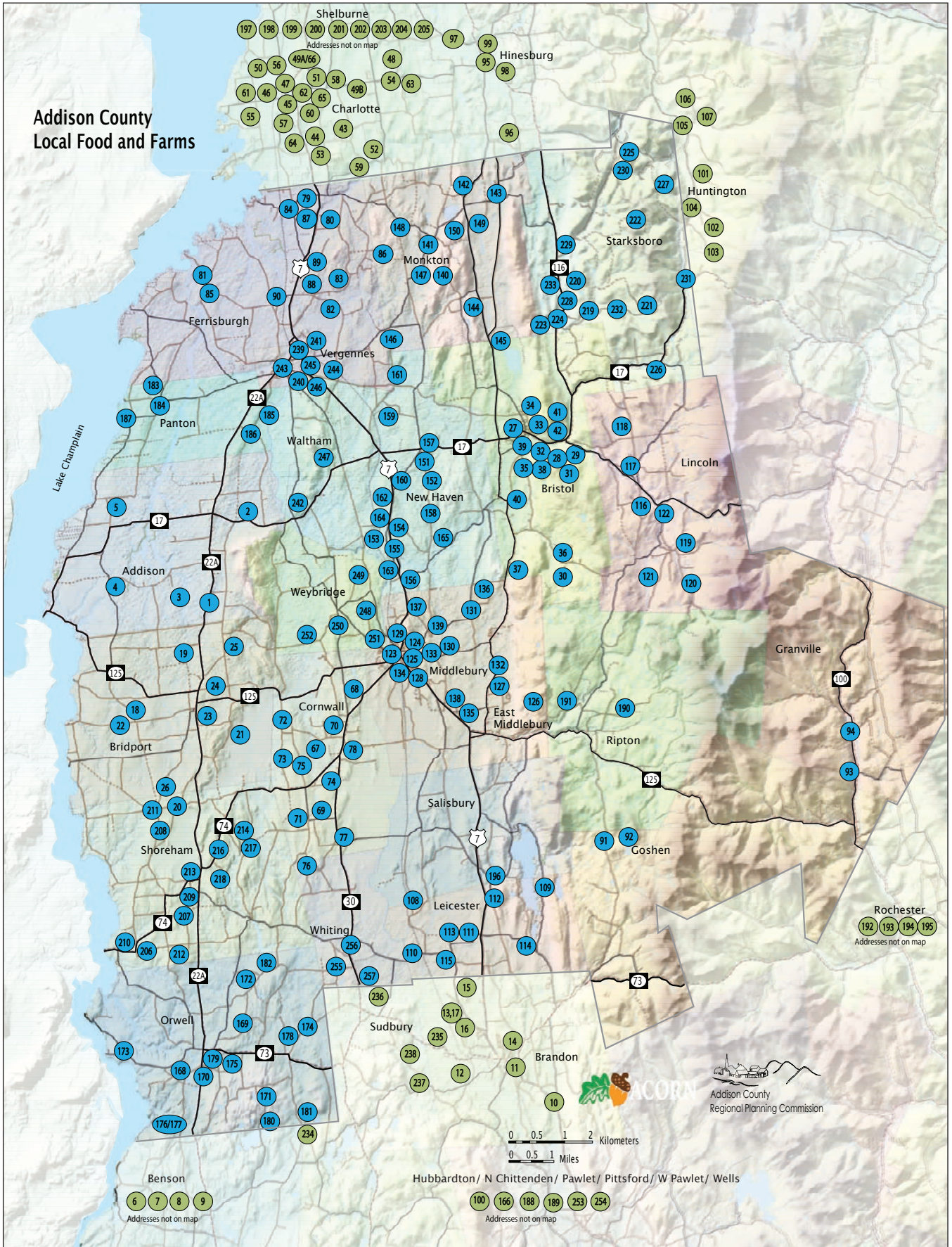
- 253 Larson Farm and Creamery

West Pawlet

- 254 Wayward Goose Farm

Whiting

- 255 Fast Hitch Farm
- 256 Fowlers R&R Ranch
- 257 Mo'Se Farm





Orwell

167. Animal Farm

FARM CLOSED

Contact Rolling Bale Farm (#212 in this guide)

Products: Animal Farm Creamery butter and buttermilk

168. 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

169. 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

170. Brookside Stock Farm

Olga Sears | 183 Route 22A | Orwell | 802-948-2211

osandy@live.com | brooksideestate.net

No hormones, no pesticides

Products: Grass-fed, grass-finished Belted Galloway beef, mixed vegetables, raw honey, blueberries, plums

Available: Rutland Farmers Market, Fair Haven Summer Farmers Market, Farm Stand

Services: Farm stays at our small Bed & Breakfast in the Historic Wilcox-Cutts House

171. 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

Online Store: Yes

172. 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

173. 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

Online Store: Yes

174. Lucas Family Farms

Josh & Jenelle 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), Middlebury and Rutland Natural Foods Co-ops, Fire and Ice

175. 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)

176. 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, Hope Farm

Services: Special Orders and Wholesale

177. Singing Cedars Apiary

vtbees.com

178. Stonewood Farm

Peter Stone | 105 Griswold Lane | Orwell | 802-948-2277

stone@stonewoodfarm.com | stonewoodfarm.com

Valley Clayplain Forest Farm

www.valleyclayplain.com



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Products: Turkey: whole birds, ground meat and breast meat
Available: Middlebury Natural Foods Co-op, Healthy Living, City Market

179. 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

180. 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

181. Vermont Yogurt Company

Jennifer Bruyneel | 1 Horton Road | Orwell | 802-948-2543
vermontyogurt@gmail.com
Products: 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

182. Yankee Rock Farm

Siri Swanson | 363 Fisher Road | Orwell | 781-264-0430
yankeerockfarm@gmail.com | yankeerockfarm.com
Siri Swanson & Colin Siegmund are first-generation farmers working to serve sheep, land, and community. Siri and Colin are also professional shearers providing services to flocks of all sizes in over a dozen states. They offer breed-specific wool items to find farmers fair value and save wool from going to waste.
Products: Lamb, wool, pelts, roving, yarn
Available: Vermont Food Collaborative, Buxton's Store, Farm pick-up
Services: Sheep shearing, Breeding Stock
Online Store: Yes

Panton

183. Agricola Farm

Ale Rellini | 2674 Jersey Street | Panton | 802-475-3409
alerellini@gmail.com | agricolavermont.com
Products: Farm fresh salami, pastured meats, handmade pasta, CSA boxes, raw honey, tallow balms
Available: Burlington and Jericho Farmers' Markets, Farm Stand,

Home Delivery in Addison and Chittenden Counties
Services: Pastured Meat CSA, Bread and Pasta CSA, Pick Your Own Edible Wild Flowers, Activities in the Summer

184. Diddle & Zen

Abby Matson | 3376 Jersey Street | Panton | 303-709-9930
abby@diddleandzen.com | diddleandzen.com
Diddle & Zen is a sustainable flower farm, flower market, & wedding venue in Panton. Born out of love for naturally inspired floral design, we grow our own flowers organically and cut them fresh for our weekly Flower Market, and include them in all of our floral designs for weddings, events, everyday bouquets, & business spaces.
Products: Large variety of speciality fresh cut flowers
Available: Sweet Roots, Gilfeather's Fine Provisions, Vergennes Laundry, and our farm stand.
Services: Spring and Summer flower subscription. You Pick and farm tour, wedding floral design DIY wedding flower buckets everyday floral designs

185. 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

186. Jackson Hill Gardens

Joy Jackson | 409 East Road | Panton | 802-324-3653
desireaj@yahoo.com
Products: Free-range eggs, veggies and baked goods
Available: Farm stand, also pickup, and delivery in Vergennes area

187. Scuttlship Farm

Sean Willerford | 2214 Arnold Bay Road | Panton | 802-870-0554
scuttlshipfarm@gmail.com | scuttlshipfarm.com
Beef and lamb is grass-fed/finished and rotationally grazed. Our chicken is pasture-raised and fed non-GMO feed. All livestock are moved to fresh pasture Every. Single. Day. for the health of our animals, our land, and our customers. Naturally-tanned sheepskins. Raw, un-skirted wool. Ready-to-knit hat kits featuring our flock's wool.
Products: Beef, chicken, lamb, mutton, free-range eggs, fiber, wool, pelts, fleece, whole carcasses (USDA) available late summer through early winter.
Available: Vergennes Farmers Market, Middlebury Natural Foods Co-op, City Market, Vermont Food Collaborative, Wholesale, Farm Stand, Curbside/ Order Ahead, BJ's Farm Depot, The Arcadian, Bread & Butter Farm Store, Online Store, Maple Wind Farm (online store)
Online Store: Yes



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 SG Consulting LLC

Shawna Gabbeitt

shawna@goldstandardvt.com
 802.309.0149

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Gold is our Standard





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- 100% Grass Fed Lamb

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- Rutland Area Natural Food Co-op
- Wood's Market Garden
- Fire and Ice
- Shoreham Inn
- The Wheel Inn

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lucasfamilyfarm.net • 802-779-7261

lucasfamilyfarmllc@gmail.com



follow us on Instagram: [lucas_familyfarmllc](https://www.instagram.com/lucas_familyfarmllc)

Pawlet

188. Laughing Child Farm

Brooke & Timothy Hughes-Muse | 3209 VT Route 30
Pawlet | 802-884-5893 | farmer@laughingchildfarm.com
laughingchildfarm.com

We are Vermont's largest organic sweet potato farm. Our sweet potatoes are available at various locations throughout VT and are available loose, bagged, and diced. Our laughing children also bake sweet potato pies each weekend for sale in our farm stand.

Products: Certified Organic sweet potatoes. sweet potato pies on weekends in farm stand.

Available: Middlebury Natural Foods Co-op, Healthy Living, City Market, Wholesale, Curbside/ Order Ahead, Farm Stand, Sweet Alchemy, Shelburne Market, Sweet Roots Market, Lantman's Market, Sweet Clover Market

Pittsford

189. 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 Gummies, CBD Lotions, Gummies and Teas

Available: Physical retail store in Pittsford Online at Vtterps.com

Ripton

190. Mountainyard Farm

Mia and Freeman Allen | 1676 Natural Turnpike Road
Ripton 802-388-7394 | mttydfm@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: Middlebury Natural Foods Co-op, Ripton Country Store, Farm Stand

191. 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

192. Kismet Farm

Megan Payne | 405 Sawmill Hill Road | Rochester | 802-767-3282
kismetfarmvt@gmail.com | kismetfarmvermont.com

Products: Seed to vase flowers, cut flowers, craft CBD flowers and tincture

Available: Local Florists, Online Store, Farmers Markets, Restaurants

Online Store: Yes

193. 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

Online Store: Yes

194. 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

195. Uphill Farm

Paula and Kevin Dougherty | Rochester
farmers@uphillfarmvt.com | uphillfarmvt.com

We strive for quality over quantity with our produce, using organic growing methods only. We grow a wide variety of crops, and try for something new every year!

Products: Chicken, tomatoes, cucumbers, lettuce and other greens, garlic, herbs, squash, beans, peas, berries, eggs, plant starts, dried beans

Available: Free choice CSA. Market and online store.

Online Store: Yes

Salisbury

196. Maple Meadow Farm

George & Jackie Devoid | 518 Maple Street | Salisbury
802-352-4241 | maplemeadowfarmvt@gmail.com
maplemeadowfarmeggs.com

Maple Meadow Farm has been in business since 1946, delivering farm fresh eggs and maple syrup throughout the state. It is owned and operated by George and Jackie Devoid along with their family and several loyal employees. A small retail store carries our eggs and maple syrup along Monument Farms Dairy products.

Products: Eggs (conventional and cage free) and maple syrup

Available: Middlebury Natural Foods Co-op, City Market, Vermont Food Collaborative, Greg's Market, Farm Stand, Online Store

Services: Wholesale Egg Delivery

Online Store: Yes

Shelburne

197. 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

Online Store: Yes

198. Farm Craft VT

Rebecca Lindenmeyr | 6608 Route 116 | Shelburne | 802-363-3044 | farmcraftvermont@gmail.com | farmcraftvt.com

Seed to Soap Herb Farm. We grow 50 varieties of herbs, plus flowers, to make soap and other body care products. We raise bees for their honey and beeswax, we grow seed oil crops (hemp and sunflower) that we cold press for products. Organic certification in progress, certified Bee Friendly Farm.

Products: Herbs, super fruits: elderberry, aronia, black currants, mulberry, baked goods, soaps and body care products, jams and jellies, oils, honey and hemp

Available: Farm Stand, Online Store, Shelburne Farmers Market, Curbside/ Order Ahead, Area Gift Stores

Services: Farm Tours, Farm Stay, Educational Programs, HipCamp Site

Online Store: Yes

199. Killeen Crossroads Farm

Kieran & Breana Killeen | 1283 Cheeseactory Road
Shelburne | 802-233-5131

hello@killeencrossroadsfarm.com | killeencrossroads.com

Products: Vegetables, Poultry, Eggs, Beef, Flowers

Available: Farm Stand

200. 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

201. Shelburne Farms

1611 Harbor Road | Shelburne | 802-985-8686
info@shelburnefarms.org | shelburnefarms.org

Products: Cheese, eggs, vegetables, beef, lamb (retail cuts),



Red Clover
FAMILY DENTISTRY



Five-Town Health Alliance acknowledges the connection between public health and our food system.

Collaborating with our community partners gives us the opportunity to provide resources and education to our patients assisting with the risks of diet-related health conditions and reducing health care costs.

It supports our patients, our mission and the environmental health of our community.




LiveGreenVT
Champlain Valley Climate & Energy Guide

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Online Directory**

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Electric	Homesteading
Transportation	Land Based Resources
Renewable Energy	Sustainability Orgs.
Travel & Recreation	Resourceful Living

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for Vermonters**



www.AcornEnergyCoop.com
info@acornenergycoop.com

maple syrup

Available: Welcome Center, Shelburne Farmers Market, Online Store, Catalogue (Cheese), Local grocery stores (Cheese)

Services: Farm Based Education, Education for Sustainability Institutes, Preschool Programs, School Field Trips

Online Store: Yes

202. 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

203. Shelburne Vineyard

Gail Albert | 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.

Products: Red, white, rose and ice wines, plus our capsize wine-in-a-can made from our cold-hardy Vermont-grown grapes

Available: Available in our Tasting Room, Online Store and at stores, specialty shops and restaurants throughout VT, in NH

Services: Tastings, Tours, Musical Events, Event Facilities

Online Store: Yes

204. Sisters of Anarchy Ice Cream

Becky Castle | 4947 Spear Street | Shelburne | 802-495-5165
info@sistersofanarchyicecream.com | sistersofanarchyicecream.com

Farm-to-cone ice cream and wellness syrups! We grow all of the berry flavor elements here at our farm where we make the ice cream and produce the syrup.

Products: Ice cream, wellness syrups

Available: Farm Stand, Events, Online Store, Healthy Living

Online Store: Yes

205. Vermont Tortilla Company

April Moulart | 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

Online Store: Yes

Shoreham

206. 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. Cider: Specialty hard ciders and ice ciders.

Available: Farm Stand, Restaurants, Grocery Stores throughout Vermont, Wholesale, Online Store

Services: Pick Your Own

Online Store: Yes

**207. Cousineau Cattle Co.**

Glen Cousineau | 114 Hemenway Hill Road | Shoreham
802-349-4222

Products: USDA inspected beef, sides, quarters, retail cuts

Available: Farm Direct

208. 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, certified Organic hay

Available: Middlebury Natural Foods Co-op, Wholesale, Online Store

Services: Hay, Silage, Youngstock

Online Store: Yes

209. 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

210. Elysian Fields

Kathleen Hescok | 3658 VT Route 74W | Shoreham
802-897-7484 | kathleenhescok@hotmail.com

Products: Beef, fed on homegrown feed, by the half or whole, wheat berries, honey

Available: Farm Direct

211. 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

212. 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

213. Rolling Bale Farm

Ben and Hilary Haigh | 1695 Shacksboro Road | Shoreham
802-897-5630 | Rollingbalefarm@gmail.com
rollingbalefarm.com

Founded in 2014 by Ben and Hilary Haigh, Rolling Bale Farm raises Certified Organic pastured meats. We offer individual cuts of meat, but also custom cut sides and whole animals. We also have other bulk buying options to fill your freezer and offer a savings. Call or email to place an order, stop by our self serve farm stand or find our lamb in the Middlebury Co-op.

Products: Beef, chicken, lamb, blueberries, naturally colored sheepskin pelts

Available: Middlebury Natural Foods Co-op, Sweet Roots Farm, Trillium Hill Farm, on-farm

Services: Chicken CSA in the summer, pick-your-own blueberries

214. Solar Haven Farm

Barbara Wilson | 977 Bates Road | Shoreham
802-897-5430 | barb@solarhavenfarm.com | solarhavenfarm.com

A fruit farm specializing value added products. Our fruits are grown using organic practices and are never sprayed with chemicals.

Products: Organic blackberries, blueberries, raspberries, plums, peaches, baked goods, jams and jellies, fruit sorbet, gluten-free cookie bar and brownie kits

Available: Middlebury Farmers Market, Vergennes Farmers Market, Vermont Food Collaborative, Curbside/ Order Ahead, Buxton's Store, Online Store. We sell our specialty products all year long. Fruits are only sold in season.

Online Store: Yes

215. Tio Grain Farm

FARM CLOSED.

216. Vermont Trade Winds Farm

Tim & Loraine Hescok | 888 Route 74E | Shoreham



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802-897-2448 | info@vermonttradewinds.com
vermonttradewinds.com

Trade Winds Farm is a family-owned Maple Syrup farm since 2003. Owners Tim & Loraine Hescocock 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

Products: Christmas trees wreaths & garland, 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 Co-op, Upper Valley Food Co-op, Farm Stand, Online Store

Services: Full tasting bar, over 6 varieties of maple syrup on tap.

Online Store: Yes

217. 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

Online Store: Yes

218. Work and Days Farm

Caroline Usher | 619 Tottingham Road | Shoreham
802-897-2822 | sheep@shoreham.net

Products: Lamb, goats, honey

Available: Farm Direct

Starksboro

219. 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 wild flowers.

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, Local Maverick, 1000 Stone Farm, Online Store, Curbside/Order Ahead, Bread and Butter

Services: Picking up wayward swarms

Online Store: Yes

220. 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. CVH is passionate about local agriculture and would like to give regional brewers greater access to local ingredients.

Products: Hop pellets (varieties: Cascade Centennial Chinook Crystal Magnum Nugget Willamette)

Available: Online market

Services: Hop contracts, public and private farm tours

221. Dunham Family Maple

Jeff Dunham | 3702 Ireland Road | Starksboro
802-453-4219 | dfmaple@gmavt.net

Products: Maple syrup

Available: Direct Sales



222. 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: Yearly chicken CSA and goose pre-order. Sign-up begins in January.

223. 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 Co-op, Hindquarter Deli Huntington, Honey Road, Pizzaria Ida, Bar Antidote, Bobcat Cafe, Cucina Antica, Online Store

Services: Year Round CSA

Online Store: Yes

224. 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

Online Store: Yes

225. Maggie Brook Sugarworks

Matthew Elder | 500 Ruby Brace Road | Starksboro
melder@gmavt.net

Products: Maple syrup and sap

226. Norris Sugarworks

Kelly Norris | 745 Robert Young Road | Starksboro
802-453-4753 | norriessw@gmavt.net

Products: Maple syrup, maple candy, maple cream

Available: Farm Direct, Mail Order

227. Red Rock Valley Maple Farm

Henry & Linda Emmons | 160 Sugarhouse Lane | Starksboro
802-434-2858

Products: Maple syrup

Available: Sugar House

228. 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

229. 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.

230. Shaker Mountain Farm

Ann Bove | 1400 Shaker Hill Road | Starksboro
802-434-4254 | shakermountainfarmvt.com

Products: Maple syrup

Available: Farm Direct, Online Store

Online Store: Yes

231. 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

232. Spring Mountain Herbs

Margi Gregory | 4428 Ireland Road | Starksboro

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413-320-1920 | margigregory@gmail.com

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Products: Wide variety of Western, Ayurvedic, Chinese and Native American medicinal herbs including plants, dried herbs, and tinctures

Available: Farm Direct

Services: Herbal Consultations, Farm Tours, Educational Programs, Classes, Pick Your Own

233. vTerra Farms

Kevin Kennedy | 205 Cemetery Road | Starksboro

802-434-7484 | kevin@vtterrafarms.com | vtterrafarms.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

234. Green & Gold CSA

Paige Wener | greenandgoldcsa@gmail.com

greenandgoldcsa.com

Green & Gold is a Certified Organic, no-till, woman-run farm that began in New Haven in 2019. We now cultivate one acre in Sudbury within sight of Lake Horton. We market our high-quality produce through our beloved CSA, the Middlebury Farmers' Market, and the Vermont Food Collaborative in New Haven.

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, and the Vermont Food Collaborative

Services: Summer and Fall CSA

235. 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

236. 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

237. 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

238. The Stevens Farmstead

Jane Costello | 5 Williams Lane | Sudbury | 802-623-6755
thestevensfarmstead@gmail.com | thestevensfarmstead.com

Fresh veggies and fruits, custom catering, baking and event planning

Products: Tomatoes, herbs, onions squash, corn, root veggies, greens, cut flowers, beans, strawberries, eggs, bakery, salsas, jams

Services: Veggie, flower and prepared meal CSA (June-September). Catering wedding flowers, event planning

Vergennes

239. 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

Online Store: Yes

240. Green Street Gardens

Margaret Lowe | 150 Green Street | Vergennes | 802-877-3783

Products: Variety of vegetables, herbs

241. Kayhart Beef

Brian Kayhart | 4188 Otter Creek Hwy. | Vergennes
 802-545-2484 | bkayhart@gmavt.net

Products: Homegrown beef, pork, retail cuts, eggs

Available: Farm Stand

242. 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

243. 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

244. Treleven

Cheryl Mitchell | 164 Mitchell Drive | Vergennes
 802-989-8141 | Cheryl.W.Mitchell@gmail.com | trelevenfarm.org

Treleven is a sheep farm located in the Champlain Valley that also serves as the education site for related agricultural and social justice projects.

Products: Variety of vegetables for distribution, apples for picking, fleece

Services: Workshops, farm stays

245. 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, and lotion, pet tincture, bath bombs, milk chocolate and dark chocolate, certified organic smokeable flower

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Available: Vermont Pure Essentials Store, Middlebury Natural Foods Co-op, Online

246. 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: Middlebury Farmers Market, Vermont Food Collaborative, Wholesale, Curbside/ Order Ahead, Farm Stand, Van De Weert Farm Stand

Services: Catering (apples and cider), Pick Your Own, Farm Tours

Waltham

247. 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, The Arcadian and Haymaker Bun Company, Village Green Market

Services: Catering business, farm tours, events, fun for kids, playground, pick your own beef, wagyu breeding

Weybridge

248. Duclos and Thompson Farm

Tom Duclos | 1026 Sheep Farm Road | Weybridge
 802-545-2230

Products: Pork, lamb, beef and turkeys, retail cuts

Available: Farm Store

249. 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

250. 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

251. 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, shiitake mushrooms and eggs from our free range chickens.

Products: Free-range eggs, log-grown shiitake and oyster mushrooms, apples, apple cider and vinegar

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Available: Farm stand

Services: Farm stays, weddings/events

252. Weybridge Farm

Phyllis Bowdish | 21 Denisville Lane | Weybridge
802-545-2446

Products: Eggs, beef

Available: Farm Direct, Middlebury Natural Foods Co-op (eggs)

Wells

253. 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 cows' 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

254. Wayward Goose Farm

Dan and Laurie Brooks | 1035 Vermont Route 153
West Pawlet | 802-379-8950

waywardgoosefarm@gmail.com | waywardgoosefarm.com

Founded in 2011, Wayward Goose Farm is owned and operated by Dan and Laurie Brooks. We are providing our community with local and Organic food.

Products: Beef, chicken, pork, veal, lamb, potatoes, tomatoes, squash, cucumbers, eggplant, pumpkins, garlic, raw A2 milk and yogurt, cheese, eggs, local jams and pickles, vinegar, maple syrup, honey.

Available: Farm store

Services: Air B&B farm stay

Whiting

255. 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. Conventional Rye Straw in round bales and small square bales.

Products: Garlic, hay

Available: Vermont Food Collaborative, Middlebury Agway, Farmers to You, By Appointment

256. Fowlers R&R Ranch

Bruce Fowler | 38 South Main Street | Whiting
Info@fowlersrandr.org | fowlersrandr.org

Seven year old 501(c)3 non-profit that unites veterans with their community through marketable skills such as farming, mechanics and woodworking.

Products: Organic, free-range, pork, lamb, rabbit, wide variety of vegetables, garlic, herbs, tomato sauce, blackberries, grapes, raspberries, strawberries, eggs, baked goods, pickles and ferments, maple syrup, honey, compost, hay, firewood, plants and starts, wreaths and baskets

Available: Middlebury Natural Foods Co-op, Farm Stand, Curbside/ Order Ahead

Services: Catering, Educational programs, Meat processing, Pick Your Own, Breeding, Hay

257. 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



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Royal Oak is a family-owned specialty coffee shop with a goal to foster a community space providing outstanding coffee. We bring thoughtfully produced, sourced, and crafted coffees to Addison County and are proud to have been named in Food and Wine's Best Coffee Shops in America 2019. Looking forward to serving delicious beverages, locally-made goodies, and great community for years to come.



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Behind the scene with grocers

BY CLAIRE CONTRERAS

The term “supply chain” has been tossed around a lot this year as an explanation for empty grocery store shelves and disruptions to everyday life. It’s easy to understand how upsets to the supply chain might impact consumers: we may go to the grocery store and find it doesn’t have what we’re looking for. It’s annoying, maybe, but seldom catastrophic. But the impact these same disruptions are having on grocers behind the scenes is more elusive, especially on small grocers who lack the robust safety net a large company such as Shaw’s or Hannaford might have.

As March 2022 marked the beginning of the third year of a global pandemic, we’re given the unique opportunity to step back and consider how supply chains connect us, what happens when they break, and how we can respond to global health crises with innovative, sustainable foodways.

The reports from local small grocers are dismal. According to Gail Daha, the Store Manager at Greg’s Market in Middlebury, egg prices went up by \$1 a dozen in a week. “Stuff like this just keeps happening,” Daha says, “It’s been a struggle. Because we’re relatively new we didn’t have built-up resources to fall back on. It’s really putting pressure on the bottom line.”

And although the Middlebury Natural Foods Co-op wasn’t able to provide specific numbers, the Co-op’s Grocery Buyer Katie Sandberg notes that over the last two-plus years, “it is safe to say that all product categories have seen some impacts... caused by both labor and resource shortages. Long-term reduced resource pulls, paired with increased demand, are unfortunately not something that can be easily overcome on a relatively short timeline — even years.”

Greg Prescott, the Co-op’s General Manager (and former Operations Manager), emphasizes that the food retailer experience hasn’t been linear these past two years and that grocers experience anxiety as a result of the instability of the

supply chain.

“In the Fall of 2021 through February 2022, the whole supply chain seemed to break down again. It felt like an aftershock to the initial disruption [in Spring 2020]. I really wish I was smart enough to understand what the heck caused this, but I heard many narratives. It was labor, ships stuck in the Suez Canal a year earlier, gas prices, border lockdowns, inflation, politics ... Now things seem to be back [to work,] and I find myself waiting for the other shoe to drop, wondering when we will experience another hiccup.”

Both Daha and Sandberg cite labor as one of the biggest resource deficits impacting the chain. “Labor has been hit by COVID [spread] directly, causing immediate shifts in labor that may not be easily reinforced in a timeframe that would have been most helpful. These needs were sudden, drastic, and mostly hard to fill as they were not permanent job changes, but rather coverage for sickness en masse,” explained Sandberg.

Importantly, labor shortages aren’t always a consequence of mishaps or misfortune. Sometimes, as Sandberg pointed out, labor is intentionally and powerfully withheld.

“We have also seen change through [global and national] strikes or shifts in labor as people reconsider where they would like to sell their labor, how their choices about this might impact their lives directly, and reevaluate what efforts are required of them to get their own needs met.”

With a similar effect, Daha has found that a lot of people don’t want to take the health risks that essential workers have taken on for the past two years, especially when cases were rising. “They didn’t feel safe, which is understandable. We’re right in the middle of it... with the strain of the increased volume of [curbside pick-up and delivery requests,] on top of having people out, it’s really difficult for the people here.”

(See Local Grocers, page 53)

“It is safe to say that all product categories have seen some impacts.”

— Katie Sandberg,
Middlebury Natural Food Co-op’s Grocery Buyer



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Local Grocers continued from page 52

Along with the Co-op's focus on sourcing locally, Doha sees local producers as her hope for moving forward. "[Local products] are much more consistent... If we can source locally, we're far better off, there's no doubt about it."

Although not disruption-proof, genuine investments in our local food system have the radical potential to provide much-needed security to small grocers. Local supply chains are dependent on tight-knit communities and interpersonal relationships. Programs like ACORN's Eat Local VT App and emerging Addison County food hub, as well as the broader Vermont Food Hub Network, which links multiple food hubs across the state and region, have the power to leverage these relationships to allow producers and grocers to compete with the industrial food chain. With a robust support network, small producers and grocers can support each other and resist national and global supply chain disruptions. Sourcing from local producers, in a pandemic or otherwise, gives grocers more security than wholesale food distributors ever could.

Doha experiences this community network daily. "We're doing our best and hope to connect with more local producers. We do that as much as we can because they take care of us. C&S [Wholesale Grocers, a major national food distributor] will short us because we're the little guy; Monument Farms will take care of us."



Employees at Middlebury Natural Foods Co-op, like at other local grocery stores, have worked hard to provide consumers with the foods they want and need during the pandemic, but say that labor shortages and supply chain problems caused by the pandemic have affected all product categories.

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Local farms now have access to a centralized space that connects small and medium-size food producers markets locally and around the region via ACORN's Online Wholesale Market.

ACORN's new Online Wholesale Market

Born out of the COVID-19 shutdown and national supply chain disruptions, the **ACORN Online Wholesale Market** has developed into an exciting new platform for enhancing the connections between local producers and local businesses, promoting local food and strong community ties!

ACORN has worked since the shutdown to customize and build an online sales platform that is intuitive to use and effective at facilitating the purchase of local goods. Wholesale buyers across the region can now buy directly from a wide range of small and medium-sized farm and food producers using a one-stop online shop. A wide variety of products are available at various times throughout the year, including vegetables, mushrooms, honey, meats, yogurt and dairy products, baked goods, specialty beverages, and more.

Collaboration with local non-profits, including the Champlain Valley Office of Economic Opportunity, known as CVOEO, has enabled the sharing of a physical location that will help facilitate efficient movement of food in our local area, as well as connect local producers to a larger distribution network around the state and region. This centralized space in Middlebury, near Route 7, helps ease the challenge of accessing products from small and medium farms and distributing products to more markets locally and around the region.

The growth and development of the Online Market has been



bolstered by deep and ongoing involvement from dedicated farmers and producers seeking to support our community and each other. This authentic connection has enabled the Online Market to grow and evolve in accordance with the needs of the local farmers and customers themselves, setting a strong foundation for the future of local food in Addison County and beyond!

Visit www.acornvt.org/market for more information and to register as a Producer or Customer on the site. Contact market@acornvt.org with any questions.

— By Alex Arroyo



Vermont Family Forests is “re-wilding” the Cold Brook watershed just north of Bristol with the goal of enabling the comeback of healthy, self-willed old forests, particularly in the areas near rivers and streams. Shown here is a tributary to Baldwin Brook, which in turn flows into the New Haven River. Projects like this show that recovery is possible.

Photo / Matthew Witten

Can we regenerate our watersheds?

BY MATTHEW WITTEN

I am skeptical that those of us trained in western science should make claims about regeneration of the land or water. Understandably, as we witness degradation around us, we yearn to come into balance, to limit and maybe even correct some of the damages humans have wrought.

I do believe we can reduce our impact. Here in Vermont there are so many opportunities to give our friends — the land, the plants, the animals and the water — a chance to recover from a few centuries of development, agriculture, industry and pollution. So heartening to see willows and red osier dogwood sprouting thickly on formerly bare stream banks, to hear the insistent, loud call of the osprey who was once nearly extinct here, and to watch a moose lope through our fields, its population also rebounded from extirpation. Recovery is possible.

I’m willing to give us the benefit of the doubt, as long as we can remember that our tinkering may be misguided — or maybe one-dimensional — compared to the methods practiced for thousands of years by our Abenaki and Iroquois neighbors, and by the plants, animals, slime molds and fungi themselves. So much repair is needed; we are obligated to try.

What is the tinkering we could attempt that might help regenerate watersheds?

First step: I’d like us to consider setting aside our tinkering to get to know the spirit of a place. Or maybe you see this practice as following the Aristotelean path of making observations before hypothesizing. Either way, pausing to listen, look, smell and touch a place is important. Not only do bird-watchers, photographers, and artists do this, but so do hunters on their pre-dawn vigils in the forest, anglers clad in waders standing hip-deep in cool waters, and farmers walking their fields.

It takes time. Might the wetland delineator sit and eat her lunch slowly while gazing out at the wetland? Might the fluvial geomorphologist (that is, a scientist who studies how rivers behave) bring his family to spend a morning playing by the river he’s hired to analyze?

In her wonderful book “Braiding Sweetgrass,” Robin Wall Kimmerer says: “Restoring a habitat, no matter how well intentioned, produces casualties.” When Kimmerer spent hours upon hours to clear her eutrophic pond of mats of algae in order

(See Watershed, page 56)



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to restore the small body of water to a more balanced ecosystem, she had to keep reminding herself to pause. She found bullfrog tadpoles embedded in the gobs of green filamentous algae she raked to shore. She took the time to pick them out and throw them back in the water. When she whacked away at willows, she caught sight of a tiny bird's nest just as she was about to cut the branches on which it sat. "I peered inside and there were three eggs the size of lima beans lying in a circlet of pine needles. What a treasure I had nearly destroyed in my zeal to 'improve' the habitat."

Next step: try to let nature do her own repairing, when possible.

David Brynn of Vermont Family Forests believes that part of our duty is to enable the comeback of "healthy, intact, self-willed, wild, old forests," especially in riparian zones (i.e., near-river places) and floodplains. Marc and Cheryl Cesario, of Meeting Place Pastures in Cornwall, point to the advantages of grazing their cows and sheep in way that "mimics natural herbivorous herds," moving their animals from one paddock to another every 8-12 hours.

Case Study: Last Resort Farm's Approach

"Pretty much everything we do has to do with conservation of water," Eugenie Doyle observed on a sunny afternoon this early spring. Doyle, her husband, Sam Burr, and their son, Silas Doyle-Burr, produce certified organic hay, maple sap, small fruits, vegetables, cover crops, and hemp at Last Resort Farm in Monkton.

Doyle, Burr and Doyle-Burr use drip irrigation to conserve water. They plant cover crops, which add organic matter to the soil and help it hold water. They fertilize carefully to reduce the amount of nutrients that are leached out of their fields by rain.

On that recent spring day Burr brought visitors to an area of the farm's landscape that — with some nudging from various partners — is in the process of healing itself. In an attempt to protect water quality, Burr got involved in a water stewardship project that was designed to encourage nature to heal some damage that had occurred over a number of years. Burr pointed out six channels through a steep sugarbush treated with rocks, logs, and brush. The forest did not always look like this.



The quality of the water in Pond Brook, a tributary of Lewis Creek that is just upstream of Last Resort Farm, suffered when agriculture practices resulted in runoff through a sugarbush into the brook. After landowners addressed the problem, the stream has begun to repair itself.

Photo / Matthew Witten

"Pretty much
everything we do has
to do with conservation
of water."

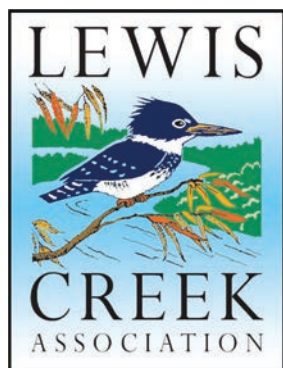
— Eugenie Doyle,
Last Resort Farm

Burr believes that the problem began when he and Doyle replaced the sloping cornfield above the site with permanent hay. In storms, rainwater would drain into the hayfield from the vegetable fields on top of the knoll. By the time the water reached the sugarbush, it ran with enough energy to carve gullies up to eight feet deep and five feet wide and erode large amounts

forest soil into Pond Brook, a tributary to Lewis Creek.

In 2012, water sampling by the Lewis Creek Association (LCA) indicated that the area was a source of sediment and phosphorus washing into Pond Brook. This type of runoff can be a big problem for water quality. "The extra nutrients and sediment affect our whole ecosystem and food web, from the insects that live in the stream, through the fish, amphibians and reptiles, and birds that feed on them, to the humans that rely on fishing for food and a

(See Watershed, page 69)



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Trees planted along lines on this farmland create an alley where the leeks on the left can grow productively. Alley cropping like this can combat climate change by increasing species diversity to reduce crop damage from pests, stabilizing air and soil temperatures to resist drought, and reduce wind speeds and evapotranspiration.

Photo / Meghan Giroux

Agroforestry helping farmers prepare for climate change

BY CHRISTOPHER ROSS

ESSEX, N.Y. — Agroforestry practitioner Meghan Giroux is in a hurry to get as many trees planted on farms as possible, to help build resilience to climate change.

“What’s coming — what’s forecast and what’s actualizing in landscapes right now — is scary and significant,” Giroux said. “I go out to farms and I feel stressed on their behalf.”

Giroux, who lives in Bristol, is the founder and director of Interlace Commons, a nonprofit organization headquartered on the other side of Lake Champlain in Essex, N.Y., that provides agroforestry training and consulting to farms throughout the Northeast. Interlace has been supported by funding from a number of sources, including a congressional appropriation secured by Sen. Bernie Sanders and a grant from the Edward Mother Jones Foundation.

Many of the farms Giroux consults with are already reporting a number of issues related to climate change.

“They’re experiencing longer periods of drought and they’re

running out of forages earlier in the season,” Giroux said. “They’re seeing shorter but more intense periods of precipitation leading to erosion issues. And we’re hearing about pests migrating north, and instead of having one reproductive cycle they’re having two, or even three.”

Farmers are looking for tools that can not only help build their resilience but can also diversify their incomes, Giroux said.

Agroforestry, an ancient set of land-use practices, is fast gaining recognition as a one of those tools.

According to the USDA there are five widely recognized categories of agroforestry in the U.S.

- Alley cropping is a system of planting rows of trees or shrubs to create “alleys” within which crops are produced. This can help reduce soil erosion, increase water infiltration, improve nutrient retention and protect crops against wind damage, insect pests and temperature swings.

- Forest farming or multi-story cropping is a system of growing crops under a forest canopy that’s carefully managed to provide the right amounts of sunlight. This can improve crop or forage quality, improve the use and recycling of soil nutrients and reduce excess subsurface water.

- Silvopasture adds trees to the system of livestock grazing, which not only expands available food sources to include woody nutrients, fruits and nuts but can also reduce stress on animals by providing shade and shelter from the hot sun, cold winds or intense downpours.

- Riparian forest buffers made up of trees, shrubs and grasses along rivers, streams and other bodies of water can help filter

(See Agroforestry, page 58)



Agroforestry continued from page 57

farm runoff, stabilize banks to prevent erosion and protect cropland from flooding.

- Windbreaks are designed primarily to slow down the wind and other elements like rain and snow, offering protection for soil, crops, animals and buildings, and they can also provide shade for livestock.

All of these practices offer the possibility of diversifying farm income with wood and nontimber forest products.

Demand for the services Giroux provides has been significant throughout New England, she said.

When Interlace Commons recently launched a two-year farmer-centered Field Consultancy Program, which will support agricultural landowners interested in designing and implementing these processes, it received more than 300 applications from all over the Northeast.

Giroux attributes this increased interest to three factors.

“People are starting to feel the effects of climate change, they want to diversify their income, and some of the state and federal barriers to adoption have been broken down over the last few years,” she said.

Giroux herself works with dozens of farms a year. In the first year she helps them design systems. In the second year she helps with implementation.

In addition to helping train farmers, she also continues to pursue more training herself.

In 2021 she participated in the USDA-sponsored Climate Adaptation Fellowship program, which was developed in part by researchers at the University of Vermont.

The program, which was held in Maine, partnered technical service providers like Giroux with farmers who had climate-related concerns.

Giroux came away with a refined climate assessment tool, which can help her farmers identify what’s happening on their farms, predict what will happen in the future and better understand the potential benefits of agroforestry. She also learned how to better communicate with those farmers about climate change in action-oriented ways, she said.

But as demand for these services increase, Giroux worries there



Silvopasture is a management system that combines trees with forages and livestock in the same field. This not only allows livestock to add woody nutrients, fruits and nuts to their diets, but can also reduce stress on animals by providing shade and shelter in the field.

Photo / Joe Orefice

won’t be enough people to provide them.

“I’ve been telling the USDA for five years that we’re going to have a bottleneck, and here we are with a bottleneck,” she said. From a provider standpoint the increased demand is “a good problem to have, but now we need more trained technical service providers.”

In addition to helping farmers, Giroux has also consulted for institutions such as Middlebury College.

Last year, as part of the college’s New Perennials Project, Giroux worked with college conservation specialist Marc Lapin, scholar in residence Bill Vitek and four student interns to develop agroforestry designs for 60 acres of college-owned farmland.

“The New Perennials Project is a fantastic program,” Giroux said. “Very few liberal arts schools are really looking at agroforestry so it’s been great to see Middlebury show up and say, ‘Hey, what’s possible in our landscape?’”

For more information about Interlace Commons, visit interlacecommons.org.



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Young entrepreneur uses biodynamics to make her wine

BY JOHN S. MCCRIGHT

For someone whose business is literally planted in a small patch of Vermont soil, Camila Carrillo has connections all around the world. And not just acquaintances with people in far-off lands, she has worked and learned her craft — natural winemaking — at vineyards on four continents, as well.

After working her first gig in the wine business at a tasting room in Vermont, Monkton resident Camila Carrillo began a series of internships at wineries and in vineyards in around the United States and in several other countries that eventually brought her to the Champlain Valley. Along the way she learned the technique and the craft of growing grapes and making wines. She learned so well that she was able to start harvesting grapes at a Hinesburg vineyard that she could make into her own wines, she started her own label, “La Montañuela Wines,” she made a connection with a big-name wine distributor who is selling her bottles far and wide, and a year ago she bought about 9 acres in New Haven, where she will plant her own vines and harvest her own grapes to use in her own well-respected wines.

Oh, and she is still just 29 years old.

Carrillo said the internships were a great way for her to learn the winemaking business. She has been interested since she would be served wine at dinner during her days at Montpelier High School. But, although some people learn the chemistry and science of winemaking in college, Carrillo knew early on that wasn’t the route for her.

“I’m more of a hands-on learner,” she said. “Learning out of a book is very hard for me.”

She worked her first grape harvest in Sebastopol, Calif., in 2015, and found that this was her entrée into winemaking.

“It was empowering,” Carrillo recalled. “It was really valuable to see that I can learn something by doing it.”

A second internship, this one in Argentina, was different but also a growth experience. Then a stint at a winery in Washington state, one in Australia and finally one in Italy. Amongst all those experiences, Carrillo met Deirdre Heekin, who owns the La Garagista winery, which is based in Barnard, Vt., and has a vineyard in West Addison. Heekin and her husband, Caleb Barber, have become mentors to Carrillo.

While learning the nuts and bolts of winemaking, Carrillo made decisions along the way about what kind of wine she wanted to create, how to cultivate the plants that would grow the grapes that would make her wine. She found that she gravitated toward “natural winemaking,” which uses organically grown fruit and foregoes additives.

“I’ve always had a deep connection to nature,” Carrillo said. “Natural wine and biodynamics — those things align with my beliefs.”



Camila Carrillo holds a bottle of her La Montañuela wine as she strides across the New Haven land she has purchased to grow her own vineyard. Not yet 30 years old, Carrillo has a decade of experience cultivating vines, harvesting grapes and making wines using natural winemaking and biodynamic methods.

Independent photo / Steve James

She also has a deep connection to her family. Born in the United States, Carrillo was raised for a number of years in the South American country of Colombia before moving back to the U.S. and eventually Vermont. She named the label for her wine “La Montañuela” after the farm her grandfather started in Venezuela. She gave her most expensive wine, “Rocio,” her mother’s middle name.

Carrillo got a taste of leading her own operation after she harvested some grapes at a small plot of land in Hinesburg in 2019. The landowners were considering tearing out the vines.

“I told them I’d potentially take care of the land for you in exchange for the fruit,” Carrillo said. “They told me, ‘We want to be supportive of a young entrepreneur, just take care of the vines.’”

It was small enough that she could do all the plant maintenance and harvesting herself, and large enough that she would get enough fruit to make her own wines in batches big enough to bottle.

(See Winemaker, page 61)



Winemaker continued from page 60

"It was the perfect size for me — a quarter of an acre." Carrillo said.

Carrillo describes a good winemaker as observant, patient, creative and passionate, as well as willing to take risks.

"Some winemakers are very scientific, they can be very technical, whereas some people are very creative," she said.

While Carrillo's passion for wine and winemaking is obvious, her powers of observation and imagination are also clearly evident to anyone who is watching. For instance, she describes not just the physical labor, but the technique she uses when pruning grape vines.

"With pruning you are getting at the bare bones of the vine," she said. "You have to think about the vascular system of the vines, where the sap flows. Moving where the sap wants to go.

"Pruning is very meditative but also very technical. You have to be trained."

Her skills of observation pay off in the realm of biodynamic agriculture, which treats soil and plants as interrelated components of a unified system.

"In the spring, don't mow around the vines early so you can see what is growing in the soil — that is important!" Carrillo said.

This gives the person tending the vineyard a chance to see what is growing naturally in the soil — what wants to grow in this particular patch of soil. For instance, Carrillo saw stinging nettles, which can control pests and diseases as well as promote growth.

At the La Garagista Winery and its vineyard in West Addison, where Carrillo works, she has seen plants growing among the vines that provide anti-fungal and ant-bacterial properties, so those are left to do their work, which benefits the vines and ultimately the wine.

"Nature knows what it needs, and it's always sending you

messages," Carrillo said. "That can get lost when people are making wines traditionally — not really giving nature a chance to show you what it needs."

Heekin, whom Carrillo describes as both "definitely creative" and endowed with a deep knowledge of biodynamics, describes it this way: "You can't have a good wine if you don't have a happy and healthy vineyard."

Carrillo may be starting her career in Vermont winemaking at the right time. She said the wines made here have been produced with hybrid varieties of grapes, such as the Marquette, which is a mix of the Pinot Noir grape and other varieties. Connoisseurs in the past have looked down on such blends, but they have accepted, and in some cases embraced them now.

"Hybrids have been hated, made out to be this horrible thing," Carrillo said. "But they can make really good wine. I'm so proud of what Vermont has done with hybrids."

And some well-established winemaking regions are being pushed to hybrids, too, as global climate change is making some places in California and France less hospitable to their traditional grape varieties.

"When I start planting vines in New Haven I will plant all the hybrids I know and love," Carrillo said.

Carrillo bought the property for her future vineyard, which sits off Route 17 between the villages of New Haven and Bristol, last year. In addition to planting vines, she plans to build a house there (she's living nearby right now) and start a garden. At some point she may build the actual winery for creating the product.

She has been hesitant to put in the grape vines until the house is built because she doesn't want to disturb them if installation of a septic system ends up taking a different space than anticipated. She may put in a holding bed where the vines can get started

"Nature knows what it needs, and it's always sending you messages."

— Camila Carrillo

(See Winemaker, page 62)



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Winemaker continued from page 61

before being moved to their final home on the property. She has enough space for four or five acres of vines.

"I know it's going to happen, it just takes time," she said.

While waiting on the grapes, Carrillo planted fruit trees last year — apple, pear, plum and peach — whose fruits could make it into some wines, too. But she would be happy to depend on other Addison County producers for some of the fruits, if for no other reason than to make the business more manageable. In this way she sounded like a more typical farmer.

"I want to be able to purchase fruit from growers so I don't have to be running around," she said. "I'd like to be able to take a vacation."

And she's given a lot of thought to other aspects of her winemaking business. In addition to focusing on farming responsibly, Carrillo said she'd like to provide educational opportunities, particularly to Black, indigenous and people of color who might not otherwise get the chance to learn about farming close up. Plus she wants to give back to those in the wine community who have helped her by mentoring younger people herself.

"It would be great to hire one full-timer, and a couple paid interns," she said. "I want to keep it small enough to manage it and pay people properly."

She notes that work in the vineyard during spring and summer is "very rough." She sometimes has to carry a heavy backpack sprayer in heat that can be scorching. Then in the fall there is harvest. Carrillo starts to prune the vines — one by one —



Natural winemaker Camila Carrillo shows an apple tree she planted on her New Haven property which could contribute fruit, along with four or five acres of grape vines that will be planted, to her own line of La Montañuela wines.

Independent photo / Steve James

when they go dormant in late November. That carries on into the winter: "This January and February was way too cold," she said.

Carrillo realizes that winemaking — not just creating the drink, but the whole process from soil to plant to glass — takes a lot of time and requires a demanding commitment.

"It's a year round thing," she said. "It becomes your baby, you have to be prepared for that."

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Farmers' Market Guide

Wednesdays

Vermont Farmers' Market, Rutland

May 7-Oct. 29, 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

Thursdays

Branbury Beach Farmers' Market

June 2-Sep. 1, 3-6:30 p.m. | The Harvest Market 9/17
3570 Lake Dunmore Rd, Salisbury
Director: Jane Costello
thestevenfarmstead@gmail.com | 802-349-6854

Fair Haven Market

May 19-Oct. 27, 3-6 p.m. | Fair Haven Park
Am Finley | 802 747 8264 | vtfarmersmarket.org

Vergennes Farmers' Market

June 18-Oct. 6, 3-6:30 p.m. on the City Green
Chris Reck | vergennsfm@gmail.com | 802-233-9180

Fridays

Brandon Farmers' Market

June 3-Oct. 7, 9:30 a.m.-2:30 p.m. at Central Park, Rte 7
Harvest Fair, Oct. 8, 10 a.m.-4 p.m. at Central Park, Rte. 7.
Wendy Cijka | 802-273-2655 | cijka4@gmail.com

Richmond Farmers' Market

June 3-Oct. 14, 3-6:30 p.m. at the Volunteers Green
info@richmondfarmersmarket.org
richmondfarmersmarketvt.org
*Accepts EBT and Debit Cards

Saturdays

Shelburne Farmers' Market

May 28-Oct. 15, 9 a.m.-1 p.m.
Shelburne Village Green
shelburnefarmersmarketvt@gmail.com
shelburnefarmersmarketvt.org

Vermont Farmers' Market, Rutland

May 7-Oct. 29, 9 a.m.-2 p.m. at the Depot Park
Indoor Market
Nov. 6-April 30, 10 a.m.-2 p.m., at Cortina Inn
476 Holiday Drive
Market Manager | 802-747 8264
vfmrutland@gmail.com | vtfarmersmarket.org

Middlebury Winter Market

Nov. 5-April 29, 9 a.m.-12:30 p.m. at VFW Indoors,
530 Exchange St.
middleburyfarmersmarket.org
*Accepts EBT and Debit Cards

Middlebury Farmers' Market

May 7-Oct. 29, 9 a.m.-12:30 p.m.
at the VFW Parking Lot,
530 Exchange St. | middleburyfarmersmarket.org
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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 and over Meals

Various locations and dates across the county.

Call Michelle Eastman to enquire 802-377-1419
See the schedule in the Addison Independent calendar section.

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.

The Giving Fridge

A staffed community refrigerator housed inside a houseplant shop, Everything Nice
66 Merchants Row, Middlebury
Reserve your meals for pick up or delivery each week by emailing meals@givingfridge.com or visiting givingfridge.com
The Giving Fridge is an EE hub for Addison County. In addition to giving out meals directly from the shop, it distributes batches of meals to HOPE, New Community Project and Open Door Clinic.

Food Shelves

Serving all of Addison County unless otherwise noted

Have a Heart Food Shelf

20 West St., Bristol
First Friday of the month | 5-6 p.m.
Watch for signs 20 West St, Shaws, Bristol Redemption
Serves Bristol, Lincoln, Monkton, New Haven and Starksboro
If someone has an immediate need, call Kathy Burritt at 802-453-2453

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.-12 p.m. and 12:30-3:40 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 | pick up outside behind the church
Meat and More Giveaway
Second Saturday each month.

John W. Graham Shelter Food Shelf

69 Main Street, Vergennes
802-877-2677
M-F: 9-4 p.m.

Starksboro Food Shelf

3056 Route 116, Starksboro

Barbara Herrington: 802-453-6775 or bherrington766@gmail.com
Second Wednesday of the month
All residents of Starksboro are welcome.

New Community Project

First Baptist Church
2806 Rt. 116, Starksboro
Every Sunday, 2:30-3 p.m. Try to arrive by 2:20 p.m.
Questions: contact Peter at 802-434-2333 or antosketchamcp@gmail.com

Vergennes Community Food Shelf

30 South Water Street, Vergennes
802-877-2435
T and Th: 2-4 p.m.
Serves towns of Vergennes, Pantton, Ferrisburgh, North Ferrisburgh, New Haven, Waltham and Addison. Access twice per month.

Victory Baptist Church Food Shelf

862 US Route 7, Vergennes
802-877-3393
M-W and Friday: 8:30 a.m.-5 p.m.
Serves towns of Vergennes, Pantton, Ferrisburgh, North Ferrisburgh, New Haven, Waltham and Addison.

Whiting Community Cupboard

Whiting Community Church | North Main Street (Rte 30), Whiting
Beverly Freeguard: 802-623-8033
Mondays: 8-10 p.m.
Serves towns of Whiting, Brandon, Cornwall, Leicester, Middlebury, Orwell, Shoreham and Sudbury.



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Local food and the pandemic

BY LILAH KRUGMAN

This past March marked the two-year anniversary of the onset of the COVID-19 pandemic. As the feelings of fear, uncertainty, and confusion of that period become more distant, now, more than ever, is the time for reflection on the changes that the collective Vermont food and farm community weathered. Picturing the empty supermarket shelves of March 2020, it's not difficult to understand why so many new customers decided to invest in direct-to-consumer market channels like farm stands and community-supported agriculture (CSA). Vermont's local food system demonstrated its continuing resiliency in a new and uncertain world.

One significant change ushered in by the pandemic was a shift in how direct-to-consumer sales occurred. Lisa Chase, a University of Vermont Extension professor, aids farmers in developing direct sales and agritourism markets. When asked to reflect on how the nature of her job changed following the onset of the COVID-19 pandemic, Chase recalled receiving calls every day from food producers questioning how to go forward in a new, socially-distanced world.

Chase developed a weekly webinar series to aid growers through the rapid transition. For producers who were able to sell directly to their community in COVID-safe ways, reflected Chase, the period of uncertainty following March 2020 brought prosperity. She recalled the time of transformation as growers developed new ways of fostering connections and strengthening bonds within their community through direct-to-consumer sales.

According to Silas Doyle-Burr, a second-generation farmer at Last Resort Farm in Monkton, the sales at their farm stand went up by over 300% early in the pandemic. Although sales decreased to just above average after the initial rush, he believes that the pandemic increased consumer understanding of the importance of local food producers. Beyond counting revenue, Doyle-Burr noted a rise in general connections with consumers including social media and website traffic, as well as overall transactions.

Jill Kopel from New Leaf Organics in Bristol also had a similar experience, with a 30% increase in CSA participation in 2020 and 2021. She believes that they are reaching customers who never participated in a CSA before. When asked about her own experience, Kopel reflected that the work she did, growing food and flowers for the community, felt more important than ever. She hopes that consumers gained the same insights during the past two years. "I'm hopeful that a lot of customers also felt that shift for themselves as well and will continue to prioritize finding local food and supporting local farms with their dollars and time," Kopel said.

Currently, no statewide data has been released on the condition of direct-to-consumer markets in 2022. Anecdotally, though, it seems like many growers saw increased participation that stemmed from the pandemic. A recent email from the Vermont Vegetable and Berry Growers Association asked members about CSA and farm stand demand changes in the past two years. A number of



New Leaf Organics in Bristol saw a 30% increase in CSA participation at the start of the pandemic as consumers shifted to direct-to-consumer purchases. New Leaf owner Jill Kopel hopes that customers will continue to prioritize supporting local food and local farms with their dollars.

respondents saw growth in the 2020 season — some as much as doubling participation. Whether or not this growth stuck around for the 2021 season, though, varied greatly, with a few growers' CSA participation dropping almost below 2019 levels. Looking forward to the Census of Agriculture next year, these variations may be better explained in the data.

When asked if she had any insights to leave with consumers as life slowly returns to normal, Chase responded, "One lesson, from the pandemic, is that the current food supply has major challenges at a larger scale. We have the power as a community to create these local supply chains that are much more resilient to shocks."

The COVID-19 pandemic did not introduce the concept of resiliency to the Vermont food system; it has always been a central tenet of Vermont's small, but strong and diverse, agriculture community. As Kopel reflected, "resiliency, for our farm, has meant being willing to adapt to changes and challenges as they come, and boy do they come!" Most importantly, as the pandemic ages, consumers must remember how Vermont farmers were there for them in March 2020. As we move forward into our uncertain future, continuing to support local growers should be considered a responsibility. The last two years proved that direct-to-consumer markets can be strong and steady. Consumers and producers alike can continue to foster the Vermont food and farm community for years to come.



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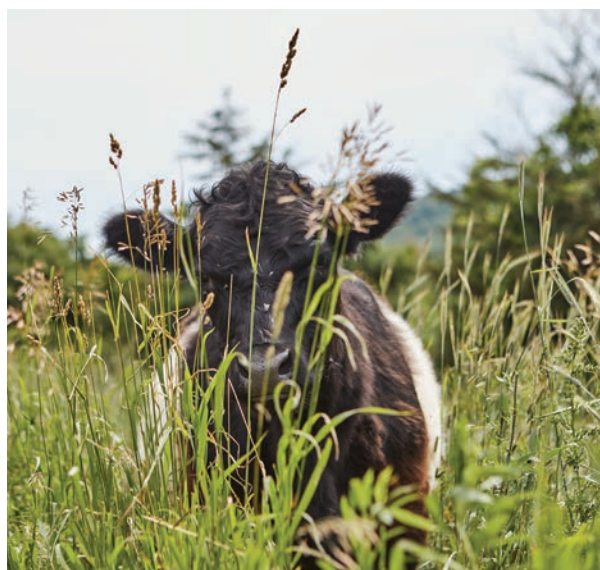
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Watershed continued from page 56

clean lake for drinking water and swimming,” said LCA Program Manager Kate Kelly. LCA shared the data with Doyle and Burr.

“It became clear that some of this stuff was coming from forested areas,” Burr recalled. “We were all concerned about Pond Brook. So what could we do about it?”

In 2012, LCA and Last Resort Farm applied successfully for funding to treat the gullies. The Natural Resources Conservation Service, an agency of the USDA, granted funds to treat the two most highly eroded gullies by laying geotextile fabric and lining the gullies with rock. LCA used funds from the Vermont Agency of Natural Resources to hire engineers to design alternative treatments for the remaining gullies.

Engineers from Milone and MacBroom Inc. (now SLR) designed a “soft” fix. Their plan matched treatment practices to the degree of erosion in each gully and called for on-site trees to be cut and placed in the gullies by hand, minimizing the impact of heavy machinery on the forest and fields.

The Last Resort farmers smoothed the fields above the gullies. They provided tree trunks and brush from the site. LCA hired a logger to cut trees and arrange the woody material in the gullies, as per the engineers’ designs. The resulting small dams and brush piles control erosion by slowing the flow of water towards the brook. Work on the NRCS gullies, which required heavy equipment, had to wait until the ground froze that winter. The project was completed in early 2015.

Today, the gullies have settled into the landscape. Fallen leaves, brush, and sediment are layered on top of the original rock and woody materials.

“The NRCS gullies are probably more effective, but not tremendously,” Burr observed. In contrast to the fully rock-lined gullies, the farmers can maintain the “soft” gully treatments themselves, or use similar techniques to treat any new gullies that may develop.

“I think farmers now are realizing it’s important to take steps to deal with [erosion,]” Burr reflected. His advice to other farmers concerned about water quality? “You need to watch your woods, not just the fields.” LCA hopes that data collected by Addison County River Watch Collaborative will show what they and Burr have believed all along: that the gully treatments have improved



Engineers used trees and brush to fill gullies leading into Pond Brook as a “soft” method to stabilize the land and reduce erosion that was harming the water and the downstream watershed.

water quality in Pond Brook and beyond.

Looking ahead: In the coming years Addison County River Watch Collaborative will be dipping its toes into restoration projects in riparian areas, focusing on increasing vegetated swaths of land adjacent to rivers. As we engage in this work, I hope we will take the time to listen and look first, and then to find opportunities for nature to render her own healing.

My request to you is to help us find landowners who are willing to stop mowing or growing crops along river banks. Help us understand the very complex matter of stabilizing river banks and “regenerating” riparian areas amid ever-changing conditions. And, if we do decide to round up volunteers to help plant trees and shrubs, please consider joining us!

Matthew Witten is the director of Addison County River Watch Collaborative. Abel Fillion, board member of the Lewis Creek Association, wrote the section about Last Resort Farm’s restoration work.

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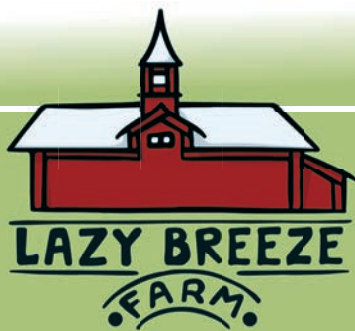
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