

Local Vendor List:

You're In Luck Farm Products

<http://youreinluckfarm.com/>

Who they are:

It all started back in 2013, when Hannah realized that existing natural deodorants simply weren't up to the daily tasks and trials of farm life. At the time, she was running an urban farm and community garden in Baltimore, Maryland, and it was crucially important that her deodorant could stand up to farming in the height of Baltimore's heat and humidity *and* allow her to ride the crowded bus home worry free.

She began experimenting with recipes and finally perfected what we now call our Endurance Deodorant. In the process of developing Endurance, Hannah became convinced that she could make better versions of all her daily necessities- from bug spray to sun block. By the end of that summer, her deodorant was selling better at the markets than her produce and she decided to dedicate herself to the creation of natural products that can stand the tests of daily life.

Since then, Hannah has worked tirelessly to perfect her recipes for dozens of small batch necessity items for you to enjoy. You're in Luck Farm made the move off-grid to Virginia in December 2015, as part of our commitment to reducing emissions and waste. Here we are currently working towards sourcing 100% of our beeswax and lanolin from our farm to ensure the highest quality, cruelty free ingredients from the happiest of critters.

You're in Luck Farm's goal is to provide top quality, sustainable, plant-based products for your daily life using simple but effective recipes inspired by nature.

You're In Luck Farm

Charlottesville, VA

email: info@youreinluckfarm.com

Instagram: [@youreinluckfarm.com](https://www.instagram.com/youreinluckfarm.com)

Facebook: [/youreinluckfarm](https://www.facebook.com/youreinluckfarm)

Wynott Goats Milk Soap

<http://wynottfarm.com/>

Who they are:

We started in goats in the summer of 2010 with an already established mini-herd of 1st generation mini-nubian goats. We love life with our goats, and are working hard at improving the quality of our animals. Since that time, we have added new goats, and improved our herd with some wonderful additions. They provide us with companionship, a reason to get out of the house on a cold winters morning, and with sweet, creamy milk with which we produce our [goat milk soap](#).

Our farm is named after the farm that Bob grew up on. His parents, in an attempt to lure their sons away from the wiles of the city, moved their family from Saverna Park, Maryland to New Melly, Missouri. They found a lovely small farm with about 40 acres, named it Wynott Farm, and proceeded to fill it with all sorts of animals. They got horses, sheep, dogs, and pigs. They moved back to Virginia in 1975, but those memories of Wynott farm stay fresh in the minds of all 4 of the brothers. In honor of those memories, we named our farmette, Wynott Farm.

© 2018 Wynott Farm | Mini Nubian Goats and Goat Milk Soap in Charlottesville Virginia.

Laurel Woods Farm Goat Milk Soap

<https://laurelwoodsfarmshop.com/>

Laurel Woods Farms raises happy healthy Lamancha and Nigerian Dwarf Goats.

All LWF animals eat either organic or all natural feeds and there are no chemicals used on our pasture or lawn.

A few of our goats were purchased for their bloodline but our focus is on creating a happy home for our rescue animals.

Our soap production begins at the farm with farm fresh goat milk!

info@Laurelwoodsfarmshop.com

Back Creek Farms Syrup

<http://www.backcreekfarms.com/>

Back Creek Farms is located in the beautiful Back Creek valley of Highland County, Virginia. Life in Highland County has always been about using the abundant natural resources around us in a responsible, sustainable way - and carving a livelihood out of the mountains, woods and meadows which make up this beautiful area known as Virginia's Switzerland.

Our maple syrup is a made by boiling sugar water from maple trees - it's all natural!

Not only does maple syrup taste better than other sweeteners, it contains vitamins and minerals, and has been found to contain compounds with antioxidant and anti-inflammatory properties.

Real. Pure. Maple. It's the *best*.

Back Creek Farms, 7781 Upper Back Creek Road, Monterey, VA 24465
540 499-2302 stayonbackcreek@htcnet.org

Koss Sauce

<https://kosssauce.com/>

Welcome to Koss Sauce. We are a small, family business sharing our family recipe. Our sauce is a versatile Bbq/all purpose sauce with the perfect balance of heat and sweet.

Wade's Mill

<https://www.wadesmill.com/>

Wade's Mill (originally the Kennedy-Wade Mill) is the oldest, continuously operating commercial grist mill surviving in the Shenandoah Valley of Virginia. It is on the National Register of Historic Places and the Virginia Landmarks Register.

The Wade's Mill legacy began with Captain Joseph Kennedy, a Scots-Irishman from County Antrim, Northern Ireland, who immigrated to America in 1733. Captain Kennedy was one of the earliest settlers and landowners in the area. By 1750, he had built his mill powered by the waters of "Captain Kennedy's Mill Creek".

The Kennedy family owned and operated the Mill for over a century. In 1882, the Wade family purchased the Mill and operated it for four generations. In 1991, it was purchased by Jim and Georgie Young.

In July 2016, John and Karen Siegfried purchased Wade's Mill, with the commitment to preserve and continue the 260+ year tradition of family owned and operated stone-ground milling in the Shenandoah Valley.

Wade's Mill
55 Kennedy Wade's Mill Loop
Raphine, VA 24472
info@wadesmill.com
(540) 348-1400

North Mountain Candle Company

<https://northmountaincandles.com/>

Where it is our mission to capture the charm of the Blue Ridge Mountains by hand crafting the highest quality fragrance products to help create a cozy atmosphere for your home. All of our products are hand poured, in small batches using 100% American made soy wax, phthalate-free, essential oil blended fragrances, and lead free wicks.

Element Shrub

<https://www.elementshrub.com/>

SO what is a "Shrub" and why should I be drinking it?

In this context, the word "shrub" comes from the Arabic word "*sharāb*" meaning "to drink". Historically, **vinegar** was used (instead of citrus) in colonial America as a way to preserve fruit with sugar prior to advent of refrigeration.

In our case, **Organic Apple Cider Vinegar with the "mother"** (not all shrubs are made this way) is the base for everything we make. To this, we add **whole, fresh fruit** (no juices, no concentrates, no extracts, no oils), **organic cane sugar** and **herbs and spices**. This allows us to achieve the perfect balance of sweet, savory, tangy and an almost umami complexity made with 100% real, simple, all-natural ingredients.

For us, our story began because Charlie and his wife couldn't find a drink that was healthy, complex, made with real ingredients and non-alcoholic while she was pregnant with their first child. That said, shrubs are incredibly versatile and can be used for making craft cocktails and even to incorporate into your cooking.

For us, that means:

- Organic apple cider vinegar
- Whole, fresh (non-GMO) fruit
- Organic herbs and spices
- A touch of organic cane sugar (from a family run business, just like ours)

That's it. Real, simple ingredients.

These shrubs, which once seemed like a simple solution to a healthy non-alcoholic drink for my wife have evolved into a line of products that **are truly unique and wholesome enough to drink every day**.

While our story is rooted in creating a delicious and refreshing non-alcoholic drink, our shrubs are incredibly versatile. They work equally well as craft cocktail mixers (think acid from the vinegar + sweetness from the fruit and sugar) and as an easy way to add a ton of flavor to salads, marinades and other culinary creations.

If you need some inspiration, here are a few [recipes](#) we have created. We

would love to see what you can do with our shrubs so if you do create something, please share it with us or on social media using [#drinkmoreshrub](#) and make sure tag us ([@elementshrub](#)) so see it.

We are proud to be a member of the [Good Food Foundation](#), an organization headed by Alice Waters, the chef and mastermind behind Chez Panisse (Berkeley, CA) and one of the first pioneers of the organic movement, promoting sustainable practices and the use of real ingredients in food.

We are also proud members of both the [Specialty Food Association](#) & [Virginia's Finest](#).

David Martin (hand crafted wood products)

Beez Nuts Balms

Our Story

Beez Nuts Balms was developed in 2015 in an effort to clear up eczema for a co-founder's son using natural ingredients, as the prescribed chemical ointments and steroid creams were too harsh. The salve worked, and Beez Nuts Balms was subsequently brought to market in 2016.

Beez Nuts is more than just a cheeky name. Beez Nuts is a health & beauty lifestyle brand—one calling our customers to be natural, fun, and caring about the environment and one another. Made with beeswax (“Beez”) and tree nut oils (“Nuts”), Beez Nuts products naturally moisturize and relieve dry, chapped, and damaged lips and skin. Carefully handcrafted by our biochemist, Beez Nuts products currently include lip balm flavor varieties, hand and foot salve, skin balms made with certified organic oils, and beard oils.

Thank you for supporting us, a small business that cares as much about our products as you care about your skin. For more information about our Beez Nuts brand, please contact us via email at info@beeznutsbalms.com. Beez Nuts is a registered trademark of Sociiterra International, LLC.

Our Main Ingredients

Beeswax is a humectant and protectant, drawing moisture to the skin and sealing it in. Beeswax also contains vitamin A, which is beneficial in softening and rehydrating dry skin and for cell reconstruction. We strive to source 50% of our beeswax from Virginia beekeepers.

Coconut Oil is made of triglycerides and medium-chain fatty acids that help retain the natural moisture content of the lips and skin. It also has disinfectant and antimicrobial properties.

Shea Butter is a superfood for your skin that's naturally rich in vitamins A, E, and F, offers UV protection, and provides the skin with essential fatty acids and nutrients necessary for collagen production. It is extremely effective at healing cracked skin and lips, and it softens the skin.

Sweet Almond Oil helps maintain the pH balance of your skin and lips without leaving them dry. It also rejuvenates dead skin cells.

Macadamia Nut Oil moisturizes the skin and lips while balancing oil production, and it absorbs quickly without leaving a greasy residue.

Walnut Oil provides high levels of vitamins E, B-1, B-2, and B-3, and contributes to enhancing the texture and quality of the skin. It is also an antioxidant and helps reduce fine lines.

Argan Nut Oil has been used for several thousand years in traditional medicines as it moisturizes, hydrates, heals, and softens the lips and skin.

Address: PO Box 15753 Richmond, VA 23227

Phone: 1.800.969.3992

Email: info@beeznutsbalms.com

Clean Conscience Chocolates

<https://www.cleanconsciencechocolates.com/>

Our Mission & About Us:

Chocolate Creations Healthy for your MIND & BODY!!

We are a small artisan chocolate company out of Gordonsville, Virginia and our mission is to convince people that Chocolate is FOOD - - - not candy! Our signature line of all natural healthy gourmet treats are all made by hand in small batches using the finest ingredients. They are super clean, uniquely delicious as you would expect from our quality ingredients, not overly sweet, healthful, and are all:

- ORGANIC
- PALEO-friendly
- VEGAN
- Non-GMO
- Dairy / Gluten / Soy-FREE
- No-Refined Sugar / Preservatives / Stabilizers

Cacao is a special food with a rich cultural heritage, holistic properties, and is incredibly healthful - after

all, it's a SUPERFOOD. Our Chocolate is a 70% Cacao, Single-Origin, Organic, Biodynamic-Certified and is RAW. Minimally processed - the beans are dried naturally (not roasted) - so that it retains the maximum amount of nutrients.

All of the taste....None of the guilt!

About Clean Conscience Chocolates:

In 2006, I walked away from a corporate career to pursue my passion for cooking and love of food. With the support of my family and a teenage son - who thought I was crazy - I started my own business and became a personal chef. My focus was to prepare meals for busy families using quality and locally sourced ingredients. My goal was to teach families how to eat healthy without relying on frozen meals and fast-food. I started leaving behind a special homemade chocolate treat as a dessert, and within a few weeks, my customers were asking how they could buy them to give as gifts. Before I knew it, I became a certified Professional Chocolatier and was deep into my own line of chocolate and re-creating my favorite treats from childhood.

Fast Forward a few years and my story takes a new twist. I developed digestive issues in my mid 30's which severely impacted my overall health and well-being. The traditional approach led me down the road of way too many doctors, 3 surgeries, and a list of prescription drugs. Fed up with the traditional way, I took my health into my own hands - dumped the prescriptions, did a lot of research, and started eliminating processed foods, sometimes entire food groups, and focused solely on clean and natural ingredients. Little by little I began to feel better again. I didn't know it at the time but I was basically going Paleo before there really was such a thing. I believe for most people being Paleo or Vegan is not a diet - it's a lifestyle choice necessary to be healthy and function without medication.

steve@mychocolateshoppe.net

Homestead Creamery

<https://www.homesteadcreameryinc.com/>

Unmatched Commitment to Quality

At Homestead Creamery, we are committed to quality. We seek quality in our products, in the lives of our cows, in the character of our employees, and in the service we provide to our customers.

We believe in taking good care of our employees and consider each team member a critical part of the "Cream Team". Our employee motto is "the best rises to the top" and we actively seek to help each employee to reach their highest potential. We take great care in providing the best customer service to our partners and customers. We are always actively looking for ways to improve our customers' experience.

On the Farm

Our farmers believe that quality dairy products begin with the quality of life of our cows. We focus on cow comfort and health, providing clean, dry bedding, a constant supply of fresh water and feed grown on our farms, and fans and sprinklers to help keep them comfortable. After each milking, they get to roam our pastures for exercise, grazing, and lounging.

At the Plant

Each batch of milk is delivered directly to the plant and processed within a day to guarantee freshness. From the silo, we put our milk through minimal pasteurization; heating the milk up to 165° - 175° and quickly down to 36° to kill any harmful bacteria and leave the nutrition and flavor. Then we homogenize the milk through a pressure pump to help the cream absorb into the milk.

Farm-Fresh Flavors

Next, our milk is bottled up into our signature glass bottles or crafted into the rest of our line of dairy products. You'll easily recognize our glass milk bottles on shelves. Not only are they recyclable, but it locks in the fresh flavor and keeps the milk cold longer.

On Your Table

We pack as much flavor and nutrients into each and every dairy product that will be loaded onto the milkman truck or shipped off to our partner retail stores, so families from all over can enjoy.

7254 Booker T Washington Hwy
Wirtz, Virginia

Trickling Springs (dairy products)

<http://tricklingspringscreamery.com/>

In 2001, Tricking Springs Creamery was founded by two friends, Gerald Byers and Myron Miller, with the goal of processing premium milk from local farmers for their local community. They established high standards for their farmers to follow in terms of what they feed their cows, how they care for their animals, and how they take care of their land's eco-sustainability. A large part of this was asking our farmers to give their cows access to pasture year round and feed a grass-intensive diet.

All our dairy products are minimally processed using low-temp pasteurization, simple ingredients, and no additives to our whole milk and creams. In 2002, we became certified as an organic processor and started selling our organic products throughout the greater Mid-Atlantic region. As our reputation for quality organic grass-fed dairy products grew, we were privileged to be able to expand distribution throughout the eastern seaboard region

In 2015, we started building a state of the art cheese making facility 20 miles north of our Chambersburg plant in Newville, Pennsylvania. This cheese making facility will allow us to make cheese within the Mid-Atlantic region with our milk. This plant is currently projected to be completed sometime in early 2018.

As we grow, we are committed to growing sustainable organic farming in the Mid-Atlantic area. In 2015, we launched a Farmer-for-Life™ program to encourage farmers to make the transition from conventional farming to organic farming. This program incrementally pays farmers for each step they make along the journey toward being Non-gmo Project Verified® and certified organic.

Currently, we purchase milk from 32 family farms.

Production

While we hold strict standards for our community of family farms the story doesn't end there. We aim to deliver you the best product possible and that means processing it as minimally as possible. All of our fresh milk is pasteurized with a low-temp pasteurization (165°F for 15 seconds) and immediately cooled below 40°F. The whole milk is bottled with NO additives or vitamins but is bottled just as you expect it - as close to raw as possible. We even offer it without any homogenization (Cream Line milk). If you prefer skim milk, you will certainly enjoy our nonfat milk. Our Nonfat milk is not reconstituted, and with its naturally higher proteins (from grass fed cows) you will notice the richer, fuller taste of our nonfat milk. We use no stabilizers or thickeners in our Half & Half or Heavy Cream. In 2013 we took carrageenan out of our Egg Nog and Ice Cream. By mid-2016 we will no longer be using carrageenan in any of our products. All our products are processed without any added colors or artificial flavors.

We have a dedicated crew of 30 people working in our production hall who love to hear when you enjoy our products. Drop us a line through our "[Contact Page](#)," and we'll make sure they see it. Please identify which of our products is your favorite.

Our Values

Trickling Springs Creamery's mission is to serve our communities with the finest artisan dairy foods while promoting healthy happy cows, farmer sustainability, employee wellness, environmental stewardship, and quality food. We connect a community of family farmers and the products they produce with consumers who care about the source and values of the food that they eat.

Cheerful Designs

Damn Yankee Hot Sauce

Even after living in Richmond for years, Hugh's friends always jokingly called him a "damn Yankee." It became his good-natured badge of honor.

After tasting and testing of different recipes, and there were many, he found just the right combination of ingredients and Damn Yankee Chipotle Hot Sauce was born. "Everyone who tasted it loved its sweet and smoky smack!" he says.

In 2015 Hugh invested his money from a busy winter's contracting work and launched production of Damn Yankee Chipotle Hot Sauce. His first run produced a respectable 12 cases of 5-ounce bottles and 4 one-gallon jugs — for his "Core-4" restaurants — A special "thanks" goes out to them from Hugh just for believing in him; they are: Pig & Pearl, O'toole's, Poe's Pub and River City Diner (downtown).

The rest is history, and the popularity of Damn Yankee sauces has grown rapidly. Damn Yankee Hot Sauces are now available in 70+ retail locations and served in a number of restaurants throughout Richmond and beyond.

Damn Yankee Chipotle Hot Sauce. Taste for yourself!

Phone: [804-873-2239](tel:804-873-2239)

Email: newsouth.hugh@gmail.com

Clever Clover Jewelry

Rachel Dunn Jewelry

Dogtrot Eggs (grassland commodities)

Tastes Like Grandma's

Shenandoah Spice Company

<https://www.shenandoahspicecompany.com>

Founded by two young entrepreneurial guys with a love and appreciation for food. The business model was created while floating down the beautiful Shenandoah River, and has been thriving ever since!

Every single day, our highest purpose is to make Shenandoah Spice Company the go-to place to discover some of the best handmade and small-batch spice blends.

Living in an era of extreme product industrialization – an era of “one size fits all” – we emphasize the need of every human being, every one of us, to own and use products that are unique, products that have been made by humans, for humans.

We are thankful to get to be a small team of artisans, craftsmen, butchers, fisherman and chefs that make and produce with great care all the exquisite blends that we sell. And we want to stay small, to be able to personally serve every one of you, our valued customers.

We always value and truly welcome customer input – and just so you know, in addition to the existing blends we offer currently, special requests are warmly welcomed.

Thank you for taking the time to stop by and visit us!

244 West King St,
Strasburg, VA 22657

info@shenandoahspicecompany.com

Shenandoah Joe

<https://shenandoahjoe.com/>

Shenandoah Joe Coffee Roasters was established as a small batch coffee roaster in 1993 in Charlottesville, Virginia. We currently offer over 25 varieties of specialty/boutique/gourmet coffee using only the finest Arabica coffee from all over the world. Coffee is our passion and we painstaking

search out the best coffee available. As a small batch roaster we are dedicated to the craft of roasting coffee. We do not depend on automation in the roasting process, instead balancing the science and art that can only be gained through years of experience. Nothing is taken for granted as we continually strive to provide the best coffee we possibly can. We roast all of our coffees to order based on our wholesale orders and the needs of our Espresso Bar, insuring that only the freshest and highest quality coffee leaves our roasting house.

Over the years Shenandoah Joe Coffee has established a loyal and dedicated following. We had dozens of customers that would come into our tiny warehouse every week to get their beans. It was great to talk about coffee with those that appreciate our passion. Every summer we would set up a booth at the Charlottesville City Market and sell coffee by the cup. More fine people got hooked and it opened up the door for even more great conversations about coffee. All along people suggested that we open our own coffee house.

In our old warehouse we set up a little one group ECM Giotto and started pulling shots of espresso for our customers. It was wonderful being able to share our espresso with folks. The search was on to find the perfect place to expand our business.

At Shenandoah Joe it has always been All About the Joe. Looking to open a coffee house we wanted to create a relaxed place to share our passion about coffee and to foster a community espresso bar. A place where people of all walks of life could hang out, work, converse and connect with one another over a fine cup of coffee.

Coffee is an amazing agricultural gem, cited as being the second largest traded commodity in the world after petroleum. It has an amazing, rich and complicated history, having journeyed from Africa through Yemen to Indonesia and then on to the Americas.

Coffee has been fought over, coveted, and exploited. It has been inevitably linked to colonial rule, and its subsequent aftermath. It acted as a powerful elixir in religious ceremonies. It filled the bottomless diner cup drenched in milk and sugar, and it is a wonderfully nuanced specialty beverage that people search the world over for. One could spend their entire life learning about coffee: the history, the botany, how it's processed and handled and traded, about roasting, blending, packaging, grinding, brewing and one would never learn all there is to know. That is part of why coffee is so wonderful, there are so many mysteries to explore.

info@shenandoahjoe.com

945 Preston Ave.
Charlottesville, VA
[434.295.4563](tel:434.295.4563)

[Espresso Bar Facebook](#)
[Espresso Bar on Instagram](#)

HOURS

Monday – Thursday: 6:30am-7pm
Friday: 6:30am-9pm
Saturday: 7:30am-9pm
Sunday: Closed

The Farming Artist Vinyl Decals

Orange Dot Baking Company

<https://orange-dot-baking-company.myshopify.com/>

Inspired by a review of poverty in her hometown of Charlottesville, VA called the [Orange Dot Report](#), Susan Freeman Weiner conceived of Orange Dot Baking Company to generate local employment while producing a healthy, flavorful alternative to existing high-glycemic, gluten free breads.

As an avid gluten free cook, Susan built Orange Dot on innovation in both its baking process and its recipes—much to the delight of her celiac son, Andrew.

Orange Dot bread is special because it is made with an innovative, proprietary baking process that locks in the moisture and expands the cell structure of the bread.

The recipes are also innovative because:

- they do not use any xanthan gum (which causes intestinal distress!),
- are low in tapioca starch (which is high-glycemic!)
- are packed with high energy ingredients like organic eggs and sunflower, pumpkin, quinoa, chia and amaranth seeds,
- and baked with great flavors!

It is a versatile bread that works well as a French toast for breakfast, a turkey sandwich for lunch, a hamburger bun for dinner--or simply toasted with goat cheese and a glass of red wine.

In 2015, Susan began baking in her home kitchen and selling at the Charlottesville farmer's market. In late 2017, Orange Dot moved into a new dedicated, gluten free baking facility and now supplies stores in Charlottesville, Richmond, Washington D.C., Baltimore and Philadelphia, and surrounding areas. Come try our Major English muffins and biscuits and learn how amazing GF bread can be!

Orange Dot Baking Company 395 Spring Lane Charlottesville, VA 22903
(434) 825-1646

Harmony Hill Meats

<http://harmonyhillfarm.net/>

These are the farming principles we abide by.

Natural: Our goal at Harmony Hill Farm is to produce food products that are raised naturally. Raising animals naturally means we mimic nature as much as possible. We have studied the way God has designed animals to grow, and we have committed to imitate that as best we can. For example, cows are herbivores, not omnivores. Therefore, we don't feed our cows any grain, only grass.

Local Community Growth: We dream of the day when each person will have his or her own 'farmer' much like we each have our own 'doctor' or our own 'mechanic'. It is not wise to ship food 2,000 miles before it's consumed. Buying locally supports economic growth of the community.

Sustainability: Healing the land through natural farming practices results in healthy soil, which results in healthy grass, which results in healthy food. We don't spray our fields with any chemicals, fertilizers, etc. As we follow the Creator's design, the land will naturally be healed of anything that may have been damaged in the past. It may take some time, but it is a worthwhile investment for everyone.

Transparency: Many farms today and much of the large-scale agricultural industry do not allow the public to see how its food is produced. There are many reasons for that. However, we believe that this is unfair to the food buyer. In America we simply do not know where the majority of our food comes from, who raised it, or how it was raised. At Harmony Hill we strive to be 100% transparent with our customers. You are welcome to stop by the farm at any time to see how we do things and how we raise the animals. Any question may be asked and anyone is welcome to visit. We want you to know and understand where your food comes from and how it is raised. Transparency is honesty and this is what we abide by.

Quality: Quantity is not always the best route to take, particularly in farming. We are farmers who want our farm and our local community to grow. However, we will not sacrifice quality for quantity. We believe that raising our animals naturally results in the highest quality possible.

Integrity: There are many definitions of integrity. The simplest is *doing what is truthful, reliable, and right*. We will not cheat our customers or lie to them in any way. As we have said, transparency is important to us. We will not forsake our integrity in any circumstances

The Ingersoll Family
2070 Rolling Road South
Scottsville, Virginia 24590
info@harmonyhillfarm.net
(434) 286-7094

Foods for Thought INC <https://foodsforthoughtinc.com/>

Foods For Thought, Inc. is proud to be the Virginia distributor for Roseda Black Angus Beef. We offer tender, juicy & dry aged black Angus beef for superior taste!

Our beef is locally, pasture raised and grain finished with NO ARTIFICIAL GROWTH ENHANCERS - EVER!

[The Roseda Difference](#)

- **No growth enhancers used, ever**
- **All of Roseda beef is dry-aged 14-21 days as a whole carcass**
- **Strict all vegetarian diet**
- **DNA tested for tenderness**
- **We are local. All of our beef is born, raised and processed in Maryland, Virginia, Pennsylvania and Delaware.**
- **Young Black Angus Cattle**

The method of processing that Roseda Beef uses is a large contributor to the high quality of its hamburgers and steaks - dry aging the entire beef, something virtually no one else in the business does today. Each carcass is dry aged for 14 to 21 days by a local processor who handles all of Roseda Beef's products. Roseda burgers are made exclusively of this young, carefully managed, hormone free, dry-aged beef. The Roseda burger is created from beef harvested in a single day; quite frequently from one animal. This is quite a contrast to the industry norm, where ground beef is derived from many animals of various ages and classes. We know of no one else going to these extremes to bring you a tender, juicy, delicious

steakburger. Yes, it takes more to produce beef this way, but our goal is to provide our friends and neighbors with the best eating experience possible.

If you have any questions feel free to fill out our contact form.

You can also call Rob Harrison at 434-242-4996, email him at rob@foodsforthoughtinc.com, call Doug Harris at 804-332-1456, or email him at doug@foodsforthoughtinc.com.

Barefoot Farm

The Peanut Shop of Williamsburg

<https://www.thepeanutshop.com>

At The Peanut Shop of Williamsburg, we have been carefully selecting and hand roasting the finest gourmet peanuts in Virginia for more than 40 years. After all these years we still honor the same traditional recipe, roasting the “cream of the crop” super extra-large peanuts in small batches according to our “gold standard”... providing our customers with peanuts that are unique, distinctive and deliciously crisp. In fact, only 3% of all Virginia Peanuts meet the strict standards of the highest market-grade that we use. For more than four decades, the simple goodness of our peanut has changed very little. Not only are they simply good, they are simply healthy – something our peanut lovers have suspected for years. Feast with your eyes as you browse our site for the most delectable [Virginia peanuts](#), [snack mixes](#), [chocolates](#) and [seasoned nuts](#) to fit every budget and occasion. And as the giving season approaches, send the [finest nuts and holiday nut gifts](#) from The Peanut Shop, delivered to you and your friends, family and business associates – and with free shipping... what’s not to love!

8012 Hankins Industrial Park Road

Toano, VA 23168

Phone: 1.800.637.3268

Fax: 1.757.566.2992

info@thepeanutshop.com

Best of What’s Around Hot Dogs

<http://bestofwhatsaround.org/>

Best of What’s Around, LLC, is a local farming operation situated four miles north of Scottsville, Virginia. Originating as six separate but contiguous farms, the property was purchased by [Dave Matthews](#) and his wife Ashley Harper in 2002. In 2003 the Matthews placed the entire 1261 acres under a protective land conservation easement, thereby safeguarding it against any

possible development, and then set themselves the not-so-small task of building a certified organic farm from the bottom up.

The name of the farm, taken from a DMB song, emphasizes the focus and intention of the farm: growing and providing the very best of everything around, keeping to high standards of integrity, sustainability, and quality. The farm has maintained organic certification with Oregon Tilth, Inc. since 2002.

Dave, a [Farm Aid](#) board member since 2001, and Ashley, a doctor of naturopathic medicine, both strongly believe in the locality of food and the sustainability of farming.

Our philosophy of growing is to focus on achieving an overall balance, sustainably and naturally. We currently sell beef from a herd of about 300 grass fed cattle. They are raised and grass finished on the organic grasses grown on the farms. The five-acre apple orchard, planted in 2004, has nearly five acres of trees, comprising 40 different old heirloom varieties.

The farm is maintained by a full-time staff and is open by appointment only.

We are committed to farming sustainably and being responsible stewards of the land and environment, as well as being good farming neighbors.

bowacow@gmail.com

PO Box 700, Scottsville, Virginia 24590

(434) 286-7255

Appalachian Yaks

<https://farmspread.com/vendor/3538/appalachian-yaks-the-farming-artist/>

We are a husband/wife pair. The husband operates our farm where we raise cattle, sheep, and Tibetan yaks. We sell frozen cuts of meat, as well as products made from the yaks including powder horns, shofars, yarn, and canvas prints. The wife is the farming artist. She creates heavy-duty vinyl decals of her own original artwork for placement on cars, coffee mugs, water bottles and more.

Production Practices

Pastured Antibiotic And Hormone Free, Free Range, 100 Percent Grass Fed

Thistle Gate Vineyard

<http://thistlegatevineyard.com/>

Our family-owned and tended vineyard is located in Fluvanna County near historic Scottsville, Va. We are dedicated to growing high quality grapes and producing premier wines. Our wines are handcrafted using traditional techniques and aged to maturity in French and American Oak.

Thistle Gate Vineyard
5199 W. River Rd.
Scottsville, VA 24590
434-286-7781

Blenheim Vineyards

<http://blenheimvineyards.com/>

WELCOME TO BLENHEIM VINEYARDS

Established in 2000 by owner Dave Matthews, Blenheim Vineyards is located 20 minutes southeast of Charlottesville. With three vineyard sites growing seven varieties, the goal at Blenheim Vineyards is to make high quality wines that reflect the climate, soil, and beauty of the surrounding piedmont landscape.

31 Blenheim Farm
Charlottesville, Virginia 22902
434-293-5366
info@blenheimvineyards.com

First Colony Winery

<http://www.firstcolonywinery.com/>

Our Winery is nestled at the foothills of the Blue Ridge, the heart of Virginia Wine Country. First Colony boasts breathtaking sunsets, charming Old World gardens, meticulously manicured vineyards and newly renovated facilities. The warm hospitality and elegant atmosphere will make you feel like kicking back and staying awhile.

In 2013, First Colony added 4.5 acres of Merlot and Cabernet Sauvignon to its existing 6.5 acres of Chardonnay, Petit Verdot, Cabernet Franc and Traminette. In 2014 the Traminette was replaced with Vidal Blanc to better serve our needs. Our plan is to continue to expand our vineyard each year until we have approximately 20-25 acres under vine.

1650 Harris Creek Road
Charlottesville, VA 22902
434.979.7105
info@firstcolonywinery.com

Cunningham Creek Winery

<http://cunninghamcreek.wine/>

Before it was Cunningham Creek Winery at Middle Fork Farm, it was the Bragg Farm for over a hundred years. Instead of fields with grapes, strawberries, pumpkins, and goats, there were fields of cows and hay. Then in 2011, Bruce and Debby “retired” and literally bought the farm. They joined forces with long-time friends, Rick and Sara, and together gave the beautiful rolling land new life.

The first year and a half was dedicated to cleaning up, planning, and preparing for what was to come. In 2013, we planted our first vines, acquired our initial goat herd, and planted our first strawberry field.

Today Cunningham Creek Winery at Middle Fork Farm is once again a vibrant working farm. We have eleven acres of Chardonnay, Viognier, Pinot Gris, Cab Franc, Merlot, and Petit Verdot, a couple acres of strawberries and pumpkins, 30+ Kiko-Boer goats, and two very busy and happy families.

Cunningham Creek Winery & Farm Store
3304 Ruritan Lake Road
Palmyra, VA 22963
(434) 207-3907

Rebecca Vineyard

Well Hung Vineyard

<https://www.wellhungvineyard.com/>

Founded in 2008 by three women who recognized the value of a good joke and a great glass of wine, Well Hung® Vineyard has a proud heritage and a bright future. Today, Well Hung® Vineyard is all about growth. Working with winegrowers across the country, we are able to source the best fruit to go into our up and coming wines.

Over the years our cheeky labels have received almost as much attention as our wines. The San Francisco Museum of Modern Art featured the label in their exhibition: “How Wine Became Modern: Design & Wine 1976 to Now.”

Even Rachel Ray has a taste for Well Hung® [Jan-Feb 2013 issue of her magazine, under the headline, "LOL Labels"]. The collaboration has brought much cheering and cheers. Blogger Swirl, Sip, Snark perhaps epitomized the endeavor, writing "The name might be fun, but the wine is no joke."

Preferring to keep our full attention on the wine, we do not manage our own tasting room, though in April 2014, Well Hung wines were invited to share [the Honah Lee Vineyard tasting room](#), which they continue to use as a "home base" for year-round Well Hung tastings. Swing by if you're in Gordonsville, VA. If you would like to get your hands on some Well Hung® Vineyard wine, just ask for it (carefully) in your favorite wine shop!

Email: info@wellhungvineyard.com

Phone/text: 434-218-2213

Cross Keys Vineyard

<https://crosskeysvineyards.com/>

Located in the heart of the Shenandoah Valley just 15 minutes from Harrisonburg, Virginia, CrossKeys Vineyards is a family-owned 125-acre estate winery that welcomes every guest with a warm smile and award-winning wines. Our Tuscan-style villa and gourmet onsite Bistro offer beautiful panoramic views of the Blue Ridge Mountains and an easy to love setting for weddings, private events, or a quick weekend escape.

When we first laid eyes on the beautiful rolling hills we now call CrossKeys Vineyards, it was nothing more than a thick forest. After crossing the fence which divided the land from the road, we saw the vision of the vineyard come to life. With no roads on the property, we walked through the untouched forest to the top of the first hill. Through the dense trees we could see the immaculate Massanutten Mountain peeking through, dominating the landscape. A few months after purchasing the land, we had a family picnic to celebrate the wonderful new beginnings with a bottle of Pinot Noir. It was there in that moment the realization of the endless possibilities this land had to offer was planted in our minds. Not too long after, in 2001 the first vines were planted. After many years of hard work, passion, hope, and most importantly perseverance breathed life into our dream; opening the doors to our own vineyard. In May of 2008, we opened the doors to the tasting room and offered the first vintage of 2006, 100% estate grown Virginia wine from the once forgotten land.

Aside from the impressive beauty of the land, the old Cross Keys Tavern was and still is one of our biggest inspirations. The old Tavern served as a town center for the community in the early to mid-19th century. Friends and family gathered after long days and could unwind and enjoy the pure essence the valley has to offer. However, on June 8th of 1862, the small village was engulfed by Union and Confederate troops. The old Tavern became a place of healing as wounded soldiers were carried off after the infamous battle of Cross Keys. We have a dream of rebuilding what the old Cross Keys Tavern offered a century and a half ago; a place of relaxation and gathering for visitors and the locals of the beautiful Shenandoah Valley. We strive to be an establishment that gives back to our community. Every year we hold a New Year's Eve Ball to benefit St. Jude Children's Hospital and have donated more than \$250,000 to St. Jude's.

The two gold crossed keys are an old symbol of hospitality, excellence, and a place of prestige. The keys embody our goal of producing exquisite wines, delicious food, fabulous events, but most of all they are a daily reminder that we are here to provide an excellent experience for every guest that walks through our doors.

Thank you for believing in our dreams,

6011 E. Timber Ridge Rd., Mt. Crawford, VA 22841
[540-234-0505 | info@crosskeysvineyards.com](mailto:info@crosskeysvineyards.com)

Trump Winery

<https://www.trumpwinery.com/>

From our award-winning [wines](#) to memorable events to our world-class accommodations, there are innumerable ways to experience the magic of Trump Winery. Nestled in the foothills of the Blue Ridge Mountains along central Virginia's [Monticello Wine Trail](#), Trump Winery's stunning 1,300-acre estate lies just a few miles from James Monroe's Highland and Thomas Jefferson's Monticello, the birthplace of American viticulture. We pride ourselves on creating the finest terroir-driven sparkling, white, and red wines, which have won numerous national and international [medals](#) and best-in-class designations. Planted with 227 acres of French vinifera varieties, Trump Winery is Virginia's largest vineyard and the largest vinifera vineyard on the East Coast.

Since opening in 2011, our [Tasting Room](#) has delighted guests with its warm atmosphere, gourmet cuisine, and sweeping vineyard views. Our unparalleled hospitality and [engaging lineup of signature events](#) transform first-time visitors into enthusiastic regulars. With multiple awe-inspiring and fully-customizable [event venues](#), we have the ongoing honor of being a part of our guests' most important celebrations.

In 2015, we proudly opened [Albemarle Estate at Trump Winery](#), a boutique luxury hotel offering guests the opportunity to stay at one of the most prestigious and architecturally significant residences in history. The 26,000 square-foot, 45-room mansion has been called “one of America’s true treasures.” Surrounded by vineyards and beautiful countryside, our guests enjoy an extensive list of amenities and signature Trump quality and service.

Now it’s your time. We invite you to experience why Wine Enthusiast names Virginia wine country one of the “Top 10 Wine Travel Destinations” in the world.

[Trump Winery Tasting Room](#)
3550 Blenheim Road
Charlottesville, Virginia 22902
434-977-3895

James River Brewery <https://www.jrbrewery.com/>

James River Brewery is located in a 19th century brick tobacco warehouse in small-town, historic Scottsville, Virginia. Situated on a horseshoe bend in the James River, Scottsville and its history is intertwined with the James: from a flat-bottomed river batteau or canal boat in the past centuries to present-day tubing and recreational fishing.

In its logo, setting, and the names of the beers, JRB honors the River and the past. Scottsville’s three Valley Street restaurants deliver food to the brewery, so patrons can relax in the beer garden alongside Mink Creek or in the taproom and enjoy burgers, pizza, barbeque or seafood while drinking JRB beers. We have live on music most weekends, so check out our Events calendar and plan a visit.

A brewery first opened in the warehouse in 2012, but the first two business attempts were not successful. James River Brewery reopened in 2015 with a new owner/management team, new brewers as well as a renovated taproom and beer garden. Our flagship IPA, JRB 3.0, is a wink to JRB’s recent past (and the earlier two IPAs) and our commitment to the future.

James River Brewery
561 Valley Street
Scottsville, VA 24590
(434) 286-7837
info@jrbrewery.com

Bold Rock

<https://boldrock.com/>

Bold Rock knows that bringing joy to people is what matters. We bring employees, customers, retailers, and distributors together engaging them in a way that makes them feel they are significant and a part of something that matters. Be Bold. Tread Lightly. Make it Happen.

The apple is never too far from the tree. We source 100% of our apples from local orchards within 35 miles of our two cideries.

We create true craft ciders, completely free of additives, with an efficient process that turns 85% of every apple into juice.

Bold Rock was started by a southern farmowner and a New Zealand cider expert. We've been bringing people together around great hard cider since 2012.

1020 Rockfish Valley Hwy
Nellysford, VA 22958

[1-434-361-1030](tel:1-434-361-1030)

info@boldrock.com

Devils Backbone Beer

<http://dbbrewingcompany.com/beer/>

One might say the spark for the idea behind the brewery happened in 1992 with a visit to Cortina, Italy. Founders, Steve and Heidi Crandall were on a ski trip and were introduced to a German beer called Weihenstephan. This first real "craft" beer experience started a trend in the Crandall household, planting the seed that slowly grew into an idea, and then bloomed to become Devils Backbone Brewing Company.

More travels throughout the Western United States brought more exposure to craft beer, as the common denominator for most great outdoor destinations was a brewpub... and, there were lots of them. Brewpubs, mountains, skiing, biking, hiking, bird watching and running go together, right? In Europe most small towns have their own pubs that are an important part of the social fabric of the community. This added water to the original seed and further solidified the idea that there needed to be a brewpub in the Nelson County community; the Three Ridges Wilderness area seemed like a perfect place to bring great food and beer to the people.

With some great friends, the Crandall's began to further foster the idea of a small, environmentally sensitive, pedestrian-friendly, and community-focused business development. "The Village at Glen Mary" community was born and its flagship business would be the Devils Backbone Brewing Company, opening its doors in 2008. Although the economic downturn prevented the neighborhood from flourishing, the brewpub was a regional success. This inspired Devils Backbone to ask, "What if we started bottling the beer, bringing the experience to people in their homes?" The decision was made to break ground on the Outpost facility, in Lexington, Virginia, Originally projected to produce 10,000 barrels of beer in its first ten years, the Outpost produced almost 45,000 barrels in its first three, bringing world-class beer to people in Virginia, Maryland, and Washington D.C.

The name "Devils Backbone" was selected to incorporate this region's history into modern culture. On September 25, 1746, eight years before the French and Indian War, a party of forty set out from Bear Fence Mountain in the Blue Ridge on one of the most legendary land surveys in American history. They had already spent two-weeks charting various wild rivers to find the true "Headspring of the Rappahannock," its point-of-beginning as decreed by King George. Among the party were axmen, chainmen, compassmen, note keepers, mathematicians, astronomers, hunters, cooks, and gentleman commissioners whose job it was to make lawyerly decisions as needed and to purchase provisions (somehow) along the way, keeping the party supplied. These hardy Virginians' descendants are part of our core patrons to this day, according to our latest market analysis. They were hand-picked - the best men and minds in Virginia. Perhaps the most notable member of the party was Thomas Jefferson's father, a colonel, reputedly the strongest man in Rockingham County. Their task was to carve and measure a straight line, eighty-miles long through the wilderness, connecting the sources of the Rappahannock and Potomac Rivers. This line was known as "The Fairfax Line."

They did it all with compass and chain—and fortitude untold—in 50 days. Consider the following entry from the journal of Thomas Lewis, surveyor and mathematician, who left behind one of the two sets of surviving field notes from this survey:

"Friday, October 3rd ... Thence 604 poles to the top of Devils Backbone to a Chestnut Oak we marked 31 miles. This day several of the horses had like to been killed, tumbling over rocks and precipices, and we ourselves were often in utmost danger. This terrible place we called Purgatory ..."

Without the risks taken by this survey party, what Virginia would look like now is something of wonder. Devils Backbone Brewing Company is similar in that there was a lot of risk involved in this project. Sure, producing craft beer seems like an easy thing to do. But, developing a restaurant and brewery in

remote central Virginia in the middle of a recession came with its own set of unique challenges. However, just as these brave Virginian surveyors raised axes, compasses, and chains, we raise malt, hops, and our glasses in hopes of pioneering great experiences for you and for each other.

Cheers!

BASECAMP BREWPUB & MEADOWS

200 Mosbys Run
Roseland, VA 22967
540-602-6018

Starr Hill Brewery
<https://starrhill.com/>

Born in a Music Hall

In the early 1990s, Charlottesville native Mark Thompson took his biology degree from James Madison University and moved to Portland, Oregon, ground zero for craft beer's growth in America. The natural blend of art and science poured into the brewing scene inspired him to take up the craft. Working alongside brewers in Oregon and Colorado, Mark honed his own artisanal beer recipes.

An old friend looking to start a brewpub and music hall back in Charlottesville eventually lured Mark back to Virginia. In September 1999, they partnered to found Starr Hill Brewery out of a passion for great beer and live music. Named after the local neighborhood, the brewery shared its original space with the [Starr Hill Music Hall](#). The historic storefront on Main Street was once home to the state of Virginia's first craft brewing operation, Blue Ridge Brewing Company.

Brewed in Virginia

As the second oldest craft brewery in Virginia, Starr Hill has led the way as a pioneer in the industry, helping to lay the groundwork for the growing craft beer community in the region. Starting out with only a handful of regular employees, kegs of Starr Hill were delivered and sold by hand out of a van, including the milestone first account where C&O Restaurant tapped Amber Ale. We have been pouring our beers and sharing the love at [live music festivals](#) since the first Bonnaroo and FloydFest in 2002.

Starr Hill beers began to receive attention beyond Virginia, including some big awards at the Great American Beer Festival, World Beer Cup and Great British Beer Festival. In response to the growing demand, Starr Hill moved in the summer of 2005 from our small downtown storefront to a larger facility, once home to a ConAgra Foods plant, located several miles west in the town of Crozet. It was here where Starr Hill became the first production craft brewery in Virginia, focused on bottling and packaging beer to ship to around Virginia and beyond. The brewery and [Tap Room](#) are still based there today, nestled in the rolling foothills of the Blue Ridge Mountains.

Enjoyed On Tour

Starr Hill now brews 28,000 barrels of beer each year and its growing selection of beers can be found in 8 states across the Southeast region. After years of brewing, creative development and promoting on the road, Mark Thompson decided to retire in early 2015 to explore new and exciting opportunities. Brand and recipe development leader, Robbie O’Cain, was soon tapped as the brewery’s new Brewmaster. That year saw several other changes at the brewery with updates to flagship brands, including [Northern Lights IPA](#), and a redesign of the Starr Hill logo and packaging artwork.

Starr Hill Brewery still remains independent and locally owned, proud of our accomplishments while striving to make creative and world-class beer every day. The new [Pilot Brewery & Side Stage in Roanoke](#) is the latest expansion into brewing new beers and showcasing new music. We raise a glass to our fans who empower us to do what we love and to the next chapter in this story of bringing people together through great beer. See you on tour!

*5391 Three Notched Road
Crozet, VA 22932
434.823.5671*

Blue Mountain Brewery

<http://www.bluemountainbrewery.com/>

About Us

Opened in 2007 as the first brewery in Nelson County, Blue Mountain Brewery is a unique destination in the heart of Virginia’s Blue Ridge Mountains. All our ales and lagers are brewed, bottled, canned and kegged onsite in Afton or down the road in Arrington at our new Blue Mountain Barrel House. We have made our home for both facilities in beautiful, friendly Nelson County and are proud to be the pioneers of the Virginia rural brewery. Our two breweries will craft 10,000 barrels (310,000 gallons) of Virginia’s

finest beer this year, made from deep well water and the best barley malt and hops the world has to offer.

Our two hop fields in Afton and a new hop yard in Arrington grow 1,000 hills of Cascade variety hops that we use year round in our Full Nelson strong pale ale, and in seasonal and harvest beer offerings. We hold medals at the World Beer Cup and Great American Beer Festival for our 100% brewery-grown fresh hop ale *Blue Reserve*, and in 2010-2011 were honored to be the only brewery in Virginia to hold back-to-back Gold medals at the Great American Beer Festival.

Blue Mountain Brewery is a proud member of the Virginia Green program. Our environmental efforts include many day-to-day activities aimed at reducing waste, recycling, and treating our brewery and restaurant effluent in an engineered water treatment facility that processes our waste stream through a recirculating wetland before returning clean water to the earth.

Blue Mountain Brewery
9519 Critzers Shop Road
Afton, VA 22920
540-456-8020

Antioch Brewing Company
<https://antiochbrews.com/>

In January of 2012, after an Army tour of duty in Iraq, Raymond got together with his friend Alan in a little garage in rural Fluvanna County to learn the art of brewing beer. After producing their first batch, they wondered what to call it; inspiration struck when they looked back on the photos of brew day – Raymond’s old dog, Roscoe, a faithful friend, sleeping in the background. Their first beer, a Cream Ale, was christened “Roscoe’s Nap”. Other brews were produced under the sleepy gaze of Roscoe, up until the last night of his life when they produced a Whiskey Barrel Stout that would forever be known as “Peaceful Journey”. The next day, and with a heavy heart, Raymond took his old friend on a final ride to the vet in “Ol’ Red”, Roscoe’s favorite truck, and saw him off. A final resting place for Roscoe was chosen near

the brewery. A week later, a small package arrived from the vet's office containing a mold of Roscoe's paw print. An army buddy of Raymond's turned it into the company logo, and to this day, paw prints retrace Roscoe's steps to his favorite napping spot, where his bowl sits.

There have been many changes through the years, but some things stayed the same. Dogs remain a key part of Antioch Brewing Company, with Luke and Leia taking over the reins from Roscoe and Meeko to keep a watchful eye over the business. Friends and Family are a vital part of who we are, and Roscoe's picture watches over us as a reminder that beer is best enjoyed with a good friend.

In 2017, Antioch Brewing Company became a Limited (farm) Brewery in the state of Virginia. Opening as a production-only brewery and selling locally, future plans will involve relocating to a site close by that offers more room – for a tasting room, for growth, and for an opportunity to share our beer with you.

PO Box 599
Palmyra, Virginia
(434) 249-6727