

FARM TO SCHOOL

Shortening the Distance

Implementation Handbook



School Nutrition Program
Georgia Department of Education
Kathy Cox, State Superintendent of Schools

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ACKNOWLEDGEMENTS

The Georgia Department of Education’s School Nutrition Program would like to thank the Georgia Farm to School Alliance for the information, advice, materials, and support provided in the creation of this document. We also express our appreciation to all those who talked with us about their Farm to School programs and whose materials we used as resources. Many of the resources, agencies and organizations are listed in the *Learn More* section of this *Farm to School Handbook*.

Members of the Georgia Farm to School Alliance include the Georgia Department of Agriculture; the Georgia Department of Community Health, Division of Public Health; the Georgia Cooperative Extension Service; the Georgia Department of Education, School Nutrition Program and the Agriculture Education Program; Georgia Organics; and the United States Department of Agriculture, Food and Nutrition Service, Southeast Regional Office.



INTRODUCTION

This *Farm to School Handbook* is designed to be a reference and informational guide to assist you in developing and implementing a Farm to School program. It contains information, resources and advice that will help you get started or expand an already existing program. Although the Handbook gives useful information and may answer many of your questions, as new information becomes available, we will provide updates.

Purchasing locally grown food is good for your students, for local farmers and communities. It is an exciting time to be a part of the farm to school movement. Through these programs, children across the United States are reconnecting with their food, enjoying the taste and nutritional value of produce picked at peak ripeness, and learning about gardening, composting and agriculture.

We are pleased to join the national Farm to School movement so that Georgia's children will have access to additional healthful, tasty foods – grown right here in the great state of Georgia!



“Our intent is simple; sell more Georgia agricultural products. It’s not unusual for some Georgia farmers and producers to sell their products to out-of-state marketers who then re-sell the same product to retailers and restaurants in our state. We want to cut out the middleman, reduce shipping and increase direct access to our farm markets and local producers in addition to increasing sales of Georgia Grown products.”

Tommy Irvin
Georgia Commissioner of Agriculture

FARM TO SCHOOL

FARM TO SCHOOL – NATIONAL PERSPECTIVE

The *National Farm to School Program* was authorized by Congress in the 2004 Child Nutrition Reauthorization Act. Farm to School supplies fresh, locally grown foods to schools. The relationship between local farmers and schools enables children to have access to fresh, nutritious foods while also benefiting local farmers and communities. Farm to School offers an opportunity to educate children about nutrition and agriculture through taste tests, school gardens, composting programs, and farm tours. Children learn where their food comes from and how food choices affect their health, the environment and their communities. School nutrition directors can purchase local foods through various methods: buying directly from the farmer, through a farmers' cooperative and from wholesale distributors. Fresh locally grown food picked at the peak of flavor enhances the school nutrition program and introduces a dining experience students will not soon forget.



The *National Farm to School Network*, established in 2007, is a non-profit collaborative of the Center for Food and Justice, Occidental College and the Community Food Security Coalition. The Network began with a desire to support community-based food systems, strengthen local farms and support farm families, improve the health of school children and lower the risk of childhood obesity. With funding from the W.K. Kellogg Foundation, the Network promotes and supports Farm to School at the national, state and regional levels. Eight regional lead agencies and national staff provide training, technical assistance, and information on school gardens, composting, waste management programs, nutrition education, cooking demonstrations, and farm field trips. Forty-two states currently have operational Farm to School Programs with 8,943 schools participating.

FARM TO SCHOOL – GEORGIA

The Georgia Farm to School Program was initiated by Georgia Organics in 2007. A Farm to School Alliance was established in 2009 with representatives from the Georgia Department of Agriculture; the Georgia Department of Community Health, Division of Public Health; the Georgia Cooperative Extension Service; the Georgia Department of Education, School Nutrition Program and the Agriculture Education Program; Georgia Organics; and the United States Department of Agriculture, Food and Nutrition Service, Southeast Regional Office. Georgia's goals for Farm to School mirror that of the National Program.

Agriculture is Georgia's largest industry, contributing more than \$5.1 billion per year in cash receipts to the state's economy; however, much of what Georgia grows is sent out of state. Being a part of the Farm to School program will allow farmers to sell closer to home providing an additional marketing source for their business. The Farm to School program is reintroducing parents and

children to Georgia’s rich agricultural heritage and raising awareness of the valuable contribution that local agriculture makes to the economic well-being of communities—perhaps spawning future generations of farmers in the state.

A successful Farm to School program depends on many partners: students, parents, farmers, board members, administrators, school nutrition staff, farmer organizations, teachers, members of the community, and government organizations. Each group brings with it needed resources to help implement the program. Although it would be helpful to have all of the listed groups contribute to the program, a successful program can start small with only a few interested parties.

According to Jeff Birkby, Outreach Director of the National Sustainable Agriculture Information Service, “People want to buy from someone who has a story to tell. They like to hear the story of their family and their operation and how they bring their products to market”.

Farm to School has a great “story to tell” through offering fresh, healthy foods, lifetime learning experiences, school gardens, recycling techniques, composting, farm visits and more. By participating in these programs, Georgia’s students have the opportunity to experience history and achieve a healthier future.



FARM TO SCHOOL COMPONENTS

10 REASONS TO BUY LOCAL

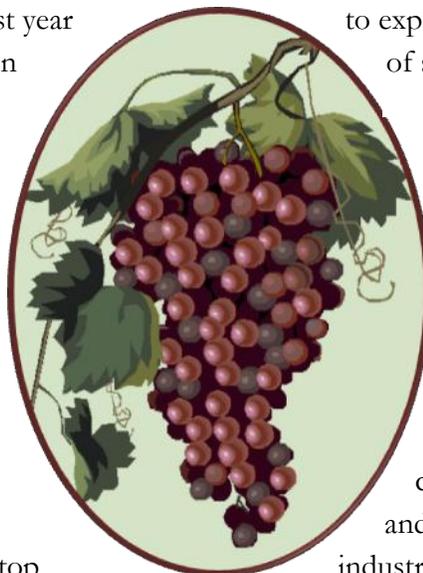
Consumers, whether as individuals or institutions, who value fresh, flavorful, healthful food and a working, rural landscape, should support local farmers by buying their products. Following are some reasons why.

- 1. Eat fresher, better tasting, healthier foods.** Food shipped across the country must be picked prior to ripening, held for extended periods of time, and treated with chemicals to either hasten or postpone ripening. Local food has less distance to travel and will arrive at its destination crisp, flavorful, and filled with nutrients.
- 2. Enjoy seasonal produce and regional varieties.** Local farmers plant according to seasonal changes providing a variety of choices throughout the year. Family farmers are known for their heirloom crop varieties giving customers unique heritage products. Local farmers are free to try small, specialty crops of various fruits and vegetables that would probably never make it in the “mass” market.
- 3. Support your farming neighbors.** Fewer and fewer family owned farms are able to stay in business. Many farming families are finding it hard to make a profit. Supporting your local farmer will keep your purchasing dollar in your community and will support your neighbors.
- 4. Sustain rural heritage and lifestyles.** The wholesale prices that farmers get for their products are low, often near the cost of production. Local farmers who sell direct to consumers cut out the middleman and get full retail prices for their food which helps farm families stay on their land.
- 5. Locally grown is good for you.** The shorter the time between the farm and your table, the less likely it is that nutrients will be lost from fresh food.
- 6. There is a benefit for the environment and wildlife.** Well-managed farms conserve fertile soil and clean water in our communities. Most produce sold in supermarkets has traveled an average of 1,500 miles from farm to shelf, which greatly contributes to greenhouse gas emissions. The farm environment is a patchwork of fields, meadows, ponds, and buildings that provide habitat for wildlife.
- 7. Local food builds community.** When you buy direct from a farmer, you are engaging in a time-honored connection between eater and grower. Knowing farmers gives you insight into the seasons, the land, and your food. In many cases, it gives you access to a place where your children and grandchildren can go to learn about nature and agriculture.
- 8. Preserve local space.** When farmers get paid more for their products by marketing locally, they are less likely to sell farmland for development. When you buy locally grown food, you are doing something proactive to preserve our agricultural landscape.
- 9. Insure the future.** By supporting local farmers today, you can help make sure that there will be farms in your community tomorrow and future generations will have access to nourishing, flavorful, and abundant food.
- 10. Food Safety and protection from bio-terrorism.** Food with less distance to travel from farm to plate is less susceptible to chemical, physical and biological hazards.

HISTORY OF GEORGIA AGRICULTURE

Georgia agriculture began with the English colonists in 1733. General James E. Oglethorpe, founder of the Georgia colony, studied the hunting and farming techniques of the Native Americans of Georgia to help establish strong agriculture practices. One of the major contributors of this advice was Tomochichi, leader of the Yamacraw tribe in Georgia. The colonists became skilled in the cultivation of maize (corn), beans, pumpkins, melons, and fruits of several kinds and exported commodities to England such as corn, rice, indigo, silk, and wine. They produced enough corn the first year to export approximately 1,000 bushels to England. By 1767, almost a ton of silk was exported yearly.

The Trustees of the colony of the first agricultural Botanists collected seeds, countries with similar if these products could be The results were amazing, peaches, apples, sweet figs, tomatoes, and a variety adapted well to Georgia's were 68,000 farms in the state cotton. Cotton remained the top the boll weevil in 1915. With the successful eradication of the boll weevil, cotton is once again an important Georgia crop.



established Savannah as the sight experiment station in America. drugs, and dyestuff from other climate and soil conditions to see successfully grown in Georgia. Mulberry trees, grapes, olives, potatoes, coffee, pomegranates, of other agricultural products climate and soils. In 1860, there and the primary product produced was industry in Georgia until the invasion of

The battle with the boll weevil and the rapid increase in Georgia's population in urban areas in the 1900s accounted for a shift to a primarily urban society. By 2004, the number of Georgia farms declined to approximately 50,000 with less than 2 percent of Georgia's citizens living and working on farms. Eleven million acres in Georgia are classified as farmland and house approximately 32,600 farming families on small farms.

Today, Georgia's agriculture is diverse producing corn, peanuts, apples, berries, cabbage, cucumbers, grapes, hay, oats, onions, peaches, rye, sorghum grain, soybeans, tomatoes, watermelons, lettuces, and more. Many Georgia farmers raise cattle for beef and dairy, chickens for poultry and eggs, pork, and fish. Today's farmer must not only know about the land and their commodity, but also the market. Much of Georgia's agriculture is shipped across America; however, many farmers are able to provide fresh from the field products to consumers through farmers' markets, co-ops, distributors, and a working relationship with schools, restaurants, and grocery stores.

GEORGIA GROWN PRODUCTS

Georgia's soil and climate are perfect for growing a cornucopia of products year-round. Following is a list of several fruits and vegetables that Georgia produces. Use this list to stimulate your thinking about which products you might want to purchase locally. Carrots, melons, peppers, squash, cucumbers, tomatoes and a variety of specialty crops such as kiwi are also grown in Georgia. Consult the *Learn More* section of this Handbook for more product information.



APPLES

Georgia's apple industry is located primarily in North Georgia. Apples are in season from July through December and the varieties are numerous. Georgia's most popular varieties include Ozark Gold, Paulard, Red Delicious, Golden Delicious, Rome Beauty, Mutzu, Crispin, Empire, Jonagold, Jonathan, Arkansas Black, Fuji, Granny Smith, Stayman, Winesap, and Yates.

Apples contain zero fat or cholesterol and have only 80 calories each. Apples are also loaded with pectin, a soluble fiber that aids in digestion. Apples contain certain phytochemicals that are associated with a reduced risk of cancer, heart disease and diabetes.

Quality apples should be firm and bruise-free. Be sure to store apples at cool temperatures to prolong shelf life. Stored apples should be checked periodically to look for damage. It is true that one bad apple can ruin the whole bunch. Also, delicious flavors can be well maintained if apples are stored in well ventilated containers or a vented poly bag.

BLUEBERRIES

Georgia ranks seventh in the nation in blueberry production. The commercial production of blueberries is primarily in South Georgia; however, there are some areas in the North Georgia Mountains that produce blueberries. Fresh blueberries are in their prime from June through August.



Blueberries are an excellent source of Vitamin A and C, iron, fiber, potassium, fiber, and antioxidants. Research shows that the antioxidants in blueberries help protect against some chronic diseases which contribute to the aging process.

Select berries that are completely blue, with no tinge of red for a more flavorful berry. To guarantee the quality of blueberries, they should be ripe when purchased because they will not continue to ripen off the vine. Avoid soft, watery, or moldy berries. Blueberries are highly perishable and should be kept refrigerated, unwashed, and covered. They can last up to two weeks when purchased fresh.



CABBAGE AND GREENS

Georgia cabbages are primarily grown in Moultrie, Georgia and are available year round. The peak times are spring and fall. Other Georgia greens are grown throughout the state and available year-round. The peak times are December to March. There are several varieties of Georgia greens: collard, mustard, turnip, and kale. Collard greens have wide leaves that have a cabbage-like flavor. Kale has

leaves that are curled on the edges and are greenish-blue to green in color. Mustard greens have oval shaped leaves that are curled on the edges. Cabbage is an excellent source of Vitamins K and C and a good source of dietary fiber. The dark greens such as collards, kale and mustard greens are rich in Vitamins K, C and A. Cabbage heads should be hard and heavy. Look for bright green or red outer leaves (depending on the variety), that are fresh and blemish-free. Select greens that are crisp with good color.

CORN

Sweet corn is a warm-weather crop, well-suited for Georgia's climate. It is available from May through mid-September. There are many varieties of corn, but sweet corn is grown for human consumption. Corn is grown all over the state of Georgia; however, South Georgia counties produce the largest quantities because of their excellent climate conditions. Major counties producing corn in Georgia are Irwin, Seminole, Miller, Mitchell, and Grady. Corn is low in fat and sodium. It is cholesterol free and is a good source of Vitamin C. The versatility of corn allows it to be used right off the cob, in different dishes, popcorn, grits, and cereal.



PEACHES

Georgia's official trademark and state fruit is the peach. Georgia boasts 40 commercial varieties. There are two commercial regions in Georgia where peach production flourishes, the central and southern region, with the central region producing the majority. Georgia, *The Peach State*, comes in third behind California and South Carolina and produces peaches for only 16 weeks—mid-May through August. The two types of peaches grown in Georgia are freestone and clingstone. The freestone's fruit breaks away from the pit while the clingstone does not. Quality peaches should be soft to the touch, blemish free, and have a fragrant smell. They contain potassium, Vitamin C and A, and have diuretic and laxative properties. Nutrients are reduced with cooking. Peaches are highly perishable so they should be eaten soon after purchase. Fresh peaches can be stored at room temperature for three to four days depending on ripeness. Allow enough space between them for proper air circulation.

Refrigeration will extend their life, but not by more than a day or two. Peaches need humidity, so refrigerate in a plastic bag. When removed from refrigeration allow the peach to return to room temperature before eating (about 30 minutes). The peach will be more flavorful.



PECANS

Pecans greeted the settlers who arrived in Louisiana. Through cultivation and advancing agricultural techniques, the pecan spread throughout the Southeastern part of the United States. Georgia is the nation’s leading pecan producing state. Pecan production is centered in Dougherty County, around Albany, with orchards ranging in size from a few acres to several thousand acres. Pecans are harvested during October and November, but are available year-round. Fortunately for pecan-lovers, these favorite nuts contain an abundance of heart-healthy unsaturated fats. Pecans are also a wonderful source of potassium, thiamine, zinc, copper, magnesium, phosphorous, niacin, folic acid, iron, Vitamin B-6, and fiber. Stored at room temperature, unshelled pecans will keep up to three months. Once they are shelled, they will keep up to six months in the refrigerator in a sealed container or up to a year in the freezer. Pecans can be frozen shelled or unshelled.

STRAWBERRIES

Pick-your-own local and commercial strawberry farms are located throughout the state of Georgia. Crops ripen from March through May in the southern part of Georgia and April to June in the northern area. The harvesting season lasts from six to ten weeks. Strawberries are ready for harvest as early as February, but if picked before they are ripe will continue to turn red, but will never increase in sweetness. Strawberries are an excellent source of Vitamin C, folic acid, potassium and dietary fiber. They are fat and sodium free and an antioxidant with a punch. Strawberries should be eaten as soon as possible after picking. Do not wash until ready to eat. For storage, place strawberries on a paper towel in a tightly-covered container in the refrigerator up to 2 to 3 days. Strawberries may be frozen whole or in pieces in a tightly sealed container up to a year.



“We purchase fresh strawberries grown locally in Colquitt County and the students love them. Many younger students participate in field trips to the farm and like being able to say that they know where the strawberries came from. Our Farm to School connection is a success. I wish we had more opportunities to utilize locally grown products—delivered directly to our door.”

Monika W. Griner, School Nutrition Director
Colquitt County Schools



VIDALIA ONIONS

Vidalia onions are grown and harvested in twenty South Georgia counties. The onions are known for their distinctively sweet flavor. Because of their tremendous success and popularity, the Vidalia onion was named Georgia's official state vegetable in 1990. Today with the use of controlled atmosphere storage, the length of time Vidalia onions are available to consumers has extended into the fall holiday season. Onions are low in calories, fat and cholesterol free. They are very low in sodium, and high in Vitamin C. Vidalia onions can be stored in the refrigerator, wrapped separately in a paper towel up to a year. Or, store the onions in the legs of clean, sheer pantyhose with knots tied between each onion and hang in a cool dry, well ventilated area.

WATERMELONS

The watermelons were first grown in Egypt and believed to have found their way to America during the African slave trade. Early explorers used watermelons as canteens. Florida, California, Texas, Georgia, and Arizona lead the nation in production of watermelons with Georgia ranking fourth. Cordele, Georgia claims to be the "Watermelon Capital of the World". Watermelons are approximately 90 percent water. They have no fat or cholesterol and are an excellent source of Vitamin A, B-6, C, fiber, potassium, and lycopene. By weight the watermelon is the most consumed melon of the different varieties of melons. Watermelons should be handled gently to avoid internal bruising. Always wash watermelons under running water and pat dry. Cut watermelon can be refrigerated in covered containers and be of good quality for up to 4 days.



PEANUTS

Ideal soil and climate contribute to the perfect conditions for Georgia's production of approximately 2.2 billion pounds of peanuts a year. Counties in the "Coastal Plain" of Georgia (Columbus through Macon to Augusta) produce the majority of peanuts. Despite the name, peanuts are not nuts—they belong to the legume family. Legumes are edible seeds enclosed in a pod and are a great source of protein. They are high in polyphenols (powerful antioxidants) and monounsaturated fat, the "good" fat. Roasting increases the antioxidant content of peanuts by 22 per cent. Peanuts contain magnesium, folate, vitamin E, copper, arginine, and fiber, all excellent for good cardiovascular health. Careful handling and storage of peanuts is imperative to prevent the growth of aflatoxin, a destructive mold. After washing and thoroughly drying store in paper or burlap sacks. Good air circulation is important to prevent the buildup of moisture. Peanuts can be stored up to 12 months.

SEASONAL AVAILABILITY GUIDE

Availability Guide

HARVEST SEASON FOR GA. FRUITS AND VEGETABLES

Commodity	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples								Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	
Beans - Lima					Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest				
Beans - Pole					Peak Harvest							
Blueberries								Peak Harvest				
Cabbage			Light Supply	Light Supply	Peak Harvest							
Cantaloupes					Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest				
Carrots	Peak Harvest							Peak Harvest				
Collards	Peak Harvest				Peak Harvest	Peak Harvest	Peak Harvest					
Corn - Sweet					Peak Harvest	Peak Harvest						
Cucumbers					Peak Harvest							
Egg Plant					Peak Harvest							
Grapes - Bunch						Peak Harvest						
Muscadines						Peak Harvest						
Okra					Peak Harvest							
Peaches					Peak Harvest							
Pears								Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest	
Peas - English	Peak Harvest	Peak Harvest	Peak Harvest									
Peas - Field					Peak Harvest							
Pecans									Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest
Pepper - Sweet					Peak Harvest							
Potatoes - Irish					Peak Harvest							
Potatoes - Sweet							Peak Harvest					
Squash					Peak Harvest							
Strawberries			Peak Harvest									
Tomatoes					Peak Harvest							
Turnips -Bunch	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest								
Turnips -Green	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest							Peak Harvest	Peak Harvest
Vidalia Onions					Peak Harvest							
Watermelons						Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest			

Light Supply
 Peak Harvest

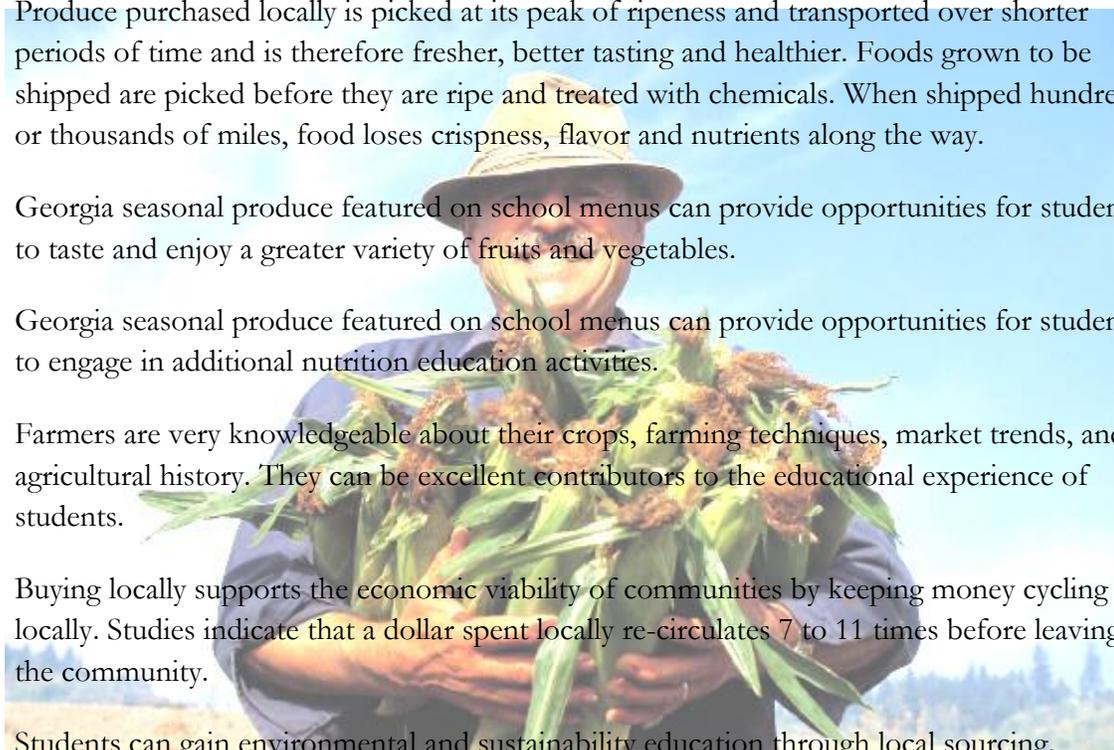
Georgia Dept. of Agriculture, Capitol Square, Atlanta, GA. 30334 (404) 656-3680

For School Nutrition Directors

WHY DO BUSINESS WITH LOCAL FARMERS

Making changes in any purchasing system can be a challenge. Building relationships and engaging in good communication are key ingredients of successful Farm to School Programs. It is important to understand the advantages of buying locally. Consider these reasons for doing business with a local farmer.

- Some products you want to use in your program may be difficult to obtain from long-distant shippers such as highly perishable fruits and/or small quantities of certain specialty products.
- Produce purchased locally is picked at its peak of ripeness and transported over shorter periods of time and is therefore fresher, better tasting and healthier. Foods grown to be shipped are picked before they are ripe and treated with chemicals. When shipped hundreds or thousands of miles, food loses crispness, flavor and nutrients along the way.
- Georgia seasonal produce featured on school menus can provide opportunities for students to taste and enjoy a greater variety of fruits and vegetables.
- Georgia seasonal produce featured on school menus can provide opportunities for students to engage in additional nutrition education activities.
- Farmers are very knowledgeable about their crops, farming techniques, market trends, and agricultural history. They can be excellent contributors to the educational experience of students.
- Buying locally supports the economic viability of communities by keeping money cycling locally. Studies indicate that a dollar spent locally re-circulates 7 to 11 times before leaving the community.
- Students can gain environmental and sustainability education through local sourcing.
- Schools can help protect the environment by reducing the distance products travel and the amount of fuel being used for transportation costs.
- Hands-on classroom learning opportunities such as school gardens, recycling, and composting programs can fit into academic requirements.
- Local farms are a great resource for field trips, taste test samples, and school garden consultation.



For Farmers

WHY DO BUSINESS WITH SCHOOL NUTRITION PROGRAMS

Entering into a customer-client relationship with your local school nutrition program can be a win-win proposition. It will take some thought and advance planning. By selling to your local school nutrition program, you will be helping your business and the children in your community. Consider these benefits of developing a business relationship with a school system.

- Increased visibility in the community for your farm, business and products.
- Decrease in expenses and time spent in delivering product outside of local area.
- Diversification of your market.
- Potential for an increase in income.
- Possibility of contracting to plant certain foods for the school market.
- Opportunity to add a reliable market for your business.
- A chance to “do good” by helping children gain access to nutritious foods while “doing well” and increasing your income.
- Increased positive image for your work.
- Opportunities to explore processing and preservation methods for schools and other institutional markets.
- Possibility of establishing grower collaboratives or cooperatives to supply school and other institutional markets.
- An opportunity to help create a new generation of farmers, and supporters of agriculture, by educating students through classroom presentations and farm field trips.



“I truly believe this will be great for our students and our farmers.”

Donna Sapp
School Nutrition
Director
Laurens County

For School Nutrition Directors

WHAT FARMERS NEED FROM THE SCHOOL NUTRITION PROGRAM

Farm to School thrives on relationships. Each partner—the farmer and the school nutrition director—has needs. In order to be successful, each partner must understand the needs of the other. Consider what farmers need from you in order to hold up their end of the business relationship.

- An understanding of the school nutrition program—its history, purpose and how it operates.
- An introduction to how you build your menus and select items to purchase.
- An explanation of the school system’s bidding process.
- To be notified when bids are released.
- An estimate of what items and how much of those items will be needed throughout the school year.
- The total estimated volume of each item to be purchased.
- Delivery schedule needed: date, time of day, frequency, and location.
- Packing requirements: standard box, grade, loose pack, or bulk.
- Post-harvest handling practices: Is the product to be delivered pre-cooled? How clean should the product be? Does the product require processing prior to delivery?
- Payment terms and payment process.
- Names and phone numbers of the contact people for ordering, billing and trouble shooting.

...he [the President] wants more nutritious food in schools. In a perfect world, everything that was sold, everything that was purchased and consumed would be local so the economy would receive the benefit of that...

Tom Vilsack
U.S. Secretary of
Agriculture



For Farmers

WHAT FARMERS NEED TO KNOW ABOUT SELLING TO SCHOOL NUTRITION PROGRAMS

The more each partner understands the other's business, the better. School nutrition programs have a “way of doing business”—just like all other businesses. Consider this information about school nutrition purchasing when planning to sell to a school system.

- Customer service and professionalism are considered when school nutrition purchasers make business partner selections.
- Food bid contracts are created and/or renewed annually, usually in the late winter or spring. Preparation for the bid process may start as early as the fall or early winter.
- Products that do not travel well, are usually expensive, and are difficult to obtain may be perfect produce items to consider offering to the school nutrition program.
- Traditionally, school nutrition programs conduct business with a small number of vendors allowing them to handle a limited numbers of orders, delivery schedules, and invoices. A farmers' cooperative could reduce the paperwork that might discourage a school nutrition director from doing business with multiple sources.
- A product that requires minimal preparation may be easier to market to schools.
- School nutrition purchasers want safe, reliable, and sometimes ready-to-use products.
- School nutrition purchasers expect reliable, consistent, and high quality products.
- Standardized packaging and weight may be required in order to meet federal regulations.
- Some school systems require one to two deliveries a week on specific days in order to utilize their storage space and meet demanding menus.
- Because school nutrition programs are self-supporting, cost could be the major consideration when evaluating bids.
- Georgia's school nutrition programs are required to follow the Hazard Analysis Critical Control Points plan (HACCP) and will expect high food safety standards from their vendors.
- As a rule there is no payment upon delivery. Terms are generally 15 to 30 days.



“We like selling to school systems; they are a reliable market for us. We enjoy being a good community member and providing a good product to children.”

Virginia Hart
Ochlockonee Ridge Farms

For School Nutrition Directors

PURCHASING GUIDELINES

Sometimes the rules for purchasing and procuring food products in a Farm to School Program can be confusing. The United States Department of Agriculture (USDA), Food and Nutrition Service (FNS) has provided information to help clarify how you can purchase directly from local farmers and meet the federal procurement requirements. A summary of that information is included in this section.

- The School Food Authority (SFA) can purchase food directly from a farmer as long as the procurement rules that apply when purchasing food with the school foodservice account monies are followed. (All funds in the nonprofit school nutrition account are subject to federal procurement regulations and review regardless of revenue source).
- **The available procurement methods are:**
 - **Competitive Sealed Bids** – A method of procurement whereby sealed bids are Publically solicited and a fixed-price contract is awarded to the responsible bidder whose bid, conforming with all the material terms and conditions of the invitation for bid, is lowest in price.
 - **Competitive Proposals** – A method of procurement whereby proposals are requested from a number of sources and the request for proposal is publicized, either a fixed-price or cost-reimbursable type contract is awarded, as appropriate. Competitive negotiation may be used if conditions are not appropriate for the use of competitive sealed bids.
 - **Small Purchase** – A relatively simple and informal procurement method that is appropriate for procurement of food, services or supplies costing not more than \$100,000 (the current federal small purchase threshold), or a lesser amount – specified by State law or local requirements. Georgia follows the federal requirements for the small purchasing threshold. SFAs must check with their local officials to determine if the local small purchase threshold is less than the federal threshold, and whether the local small purchase procedure must be followed.
- The first rule of any procurement when using federal funds– allow for maximum free and open competition.
- Follow local procurement policies and procedures as long as they comply with Federal regulations.
- If a School Food Authority’s (SFA) local small purchase threshold is less than \$100,000 (the amount of the federal threshold) the SFA must use the local threshold.

- SFAs cannot split large purchases into smaller amounts in an effort to fall under the small purchase threshold.
- A federal statute that encourages geographic preference is the recently enacted Food, Conservation, and Energy Act of 2008 (P.L. 110-246), also known as the Farm Bill.
- 7 CFR Part 3016.36(c)(2) and Part 3016.60(c) specifically address geographic preference.
- Federal law now allows for a geographic preference to be applied in purchasing as long as certain requirements are met. FNS guidance memo SP 30-2008 *Applying Geographic Preferences in Procurements for Child Nutrition Programs*, outlines the requirements:
 - Institutions receiving funds through the Child Nutrition Programs may apply geographic preference when procuring unprocessed locally grown or locally raised agricultural products.
 - Unprocessed products are those products that have not been cooked, seasoned, frozen, canned, or combined with any other products.
 - Acceptable usable forms of these unprocessed products include: “washing vegetables, bagging greens, butchering livestock and poultry, pasteurizing milk, and putting eggs in a carton.”

FNS Addendum 11/13/09
SP 08-2010 CACFP 05-2010 SFSP 06-2010

- At this time, we are further amending the previous guidelines regarding what is to be considered to be “unprocessed locally grown or locally raised agricultural products” when applying the geographic procurement preference option. In our view, for purposes of applying a geographic preference in the Child Nutrition Programs, “unprocessed agricultural products” means only those agricultural products that retain their inherent character. The efforts of the following handling and preservation techniques shall **not** be considered as changing an agricultural product into a product of a different inherent character: cooling, refrigerating, freezing; size adjustment through size reduction made by peeling, slicing, dicing, cutting, chopping, shucking, and grinding; drying/dehydration; washing; the application of high water pressure or “cold pasteurization”; packaging (such as placing eggs in cartons) and vacuum packing and bagging (such as placing vegetables in bags); butchering livestock, fish and poultry; and the pasteurization of milk.
- The National School Lunch Program regulations address procurement in 7 CFR 210.21. 7 CFR 3016 for public SFAs while 7 CFR 3019 addresses procurement requirements for nonprofit SFAs. Federal procurement regulations are subject to change.
- For more information, reference SP 08-2009 “Procurement Questions”. This guidance memo was most recently sent to systems on 6/1/09 in an e-mail regarding Senate Bill 44. The e-mail addresses procurement concerns raised by Senate Bill 44 and should also be reviewed.



For School Nutrition Directors

OVERCOMING BARRIERS TO BUYING LOCAL

Challenges may arise when trying to purchase local food. Use your commitment and creativity to turn barriers into opportunities. *Where there is a will, there is a way.* Following are a few suggestions to help you think ahead and find ways to include local food in your program.

- Consider the various distribution models that will enable you to get local food into your system for use: buying directly from individual farmers, buying from a farmers' cooperative, buying from farmers' markets with prearranged orders, and ordering through a traditional wholesaler (distributor).
- When purchasing from a distributor ask how much of the food they distribute is locally produced, and don't hesitate to ask if they can increase that amount.
- Request local food products from distributors whenever possible, and ask the names of the farms from which they purchase.
- Don't automatically assume that the cost of local food will be higher. Studies in Iowa and Wisconsin have shown local food was comparable in cost to wholesale vendors and in some cases less expensive than traditional vendors.
- Consider off-setting any additional cost of local food by instituting cost saving measures in other areas of your operation; for example reducing cost of solid waste disposal by composting all fruit and vegetable wastes. Local farmers are often happy to receive fruit and vegetable wastes for composting (not for feeding livestock).
- Establishing a delivery route to schools over a large area may be difficult for a local farmer. However, spacing out deliveries allowing the farmer to adjust your delivery around routine deliveries to farmers' markets, grocery stores, and restaurants may be the solution.
- If several local farms are delivering to a school district, those farmers could collaborate by bringing their products to one farm and having that farmer make the deliveries.
- Consider freezing items purchased at the end of the school year or in the summer months for use in recipes year-round.
- Investigate purchasing through a farmers' cooperative if one is in your area.

HOW TO FIND LOCALLY GROWN FOOD

- One of the most difficult parts of starting a Farm to School program can be finding sources for locally grown foods. This Handbook includes several listings of farmers in Georgia. These lists should help locate farmers in your area. Use these additional suggestions for finding locally grown foods.
- Contact local agricultural organizations, the state Department of Agriculture and the local cooperative extension office. A list of resources is provided at the end of this Handbook.
- Talk with distributors that are purchasing produce from Georgia Farmers' Markets and Georgia farmers. Ask your distributor about Georgia farmers and encourage them to purchase from farmers in your area.
- Contact other institutions such as colleges, restaurants, and other school nutrition directors who purchase some or all of their produce from local farmers and ask for references and contact information.
- Visit a local Farmers' market and meet the farmers. Ask if they are interested in selling into the school market. Ask for the names of other farmers who might be interested. Georgia Farmers' markets are listed in the brochures and resources provided with this Handbook.
- Check with food cooperatives that buy from local farmers and ask for contact information for the local farmers.
- Check out "Buy Local" campaigns that promote locally produced foods. Refer to references in this Handbook.
- Investigate food advocacy groups such as the Chefs' Collaborative and Slow Food U.S.A. that might know which local farmers throughout Georgia are selling to restaurants and institutions.



“The advantage of purchasing directly from local farmers is that the fresh produce is ready for the consumers at the peak of ripeness.”

Beth Flesher, School Nutrition Director
Valdosta City Schools

FOOD SAFETY

Food safety is an essential part of any foodservice program. State and Federal agencies have established rules to maintain a safe food supply. Farmers take food safety seriously. Their business and reputation depend on it. Farmers with appropriate licensing follow state and federal guidelines in handling and processing food products in a safe environment. The following questions and answers will help clarify food safety issues in purchasing local food.

1. Q: Can schools buy produce directly from growers?

A: Yes, as long as the school nutrition system has followed local and federal procurement policies and procedures.

2. Q: Is a farmer considered an “approved source”?

A: Yes, a farmer is considered an “approved source” if the product has been grown on farmland or in a garden by the farmer. However, a farmer is not considered an “approved source” if the product has been processed and/or stored at any time in a private home.

3. Q: Is a farmer required to have a license for foods that are processed (heating, canning freezing, drying, mixing, coating, or if ingredients have been added to the product)?

A: Yes, if the farmer is selling produce that has been processed or purchased for resale a license from the Georgia Department of Agriculture is required.

4. Q: Is a farmer required to have a license for produce that is fresh or fresh-cut?

A: No, a license is not required if the produce is in the raw state and not processed. A farmer is allowed minimal handling such as washing vegetables and bagging greens which might be necessary to present an agricultural product to a school nutrition system in a more useable form.

5. Q: When a farmer does not need a license, does that mean the farmer does not have to comply with good agricultural and management practices?

A: No, even when farmers do not need a license, they are still required to follow federal and state laws. For example, the Environmental Protection Agency (EPA) monitors chemical applications to produce. State agencies regulate fertilizer and pesticide use, irrigation water, and the application of manure. The Georgia Department of Agriculture inspects roadside vegetable stands, farmers markets, and pick your own food farms.

6. Q: Are Good Agricultural Practices (GAP) required?

A: GAPs are not required regulations, but were established to be guidelines on good agricultural practices and manufacturing practices for fruits and vegetables in the farm to

table process of growing, harvesting, washing, sorting, packing, and transporting produce. However, in an effort to safeguard the chain of the nation's food supply, the Federal government passed House Bill 2749, The Food Safety Enhancement Act of 2009 on August 11, 2009. The bill states that because of the recent increase in food-borne illnesses in the United States, expanded authority will be given to the Food and Drug Administration (FDA) to monitor food safety. Also, "food companies will be required to develop and place into action elaborate food safety plans" which includes danger analysis procedures, preventive controls, corrective actions, and recall procedures. Food companies have already developed a food safety plan for melons, tomatoes, lettuces, and leafy greens. Florida's state government has adopted the tomato guidelines as law.

7. Q: What is the difference between Hazards Analysis Critical Control Point (HACCP) and GAP?

A: HACCP is required by law and covers processed fruits and vegetables, meat, poultry, seafood and juices. GAPs are not required by law, but are guidelines for handling fresh produce. The guidelines are completely voluntary.

8. Q: How does the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 pertain to fresh produce?

A: Domestic and foreign facilities that manufacture, pack, or hold food for human or animal consumption in the United States must register with the FDA. In the event of a potential or actual bioterrorist incident or an outbreak of foodborne illness, the FDA can set in motion a tracking and notification process to inform affected facilities and the public.

9. Q: What are some of the most common foodborne pathogens associated with produce?

A: Campylobacter: Campylobacter is a bacterium associated with poultry. Produce is affected when it is involved in cross-contamination during food preparation or from exposure to contaminated run-off surface water from animals.

Clostridium botulinum: C botulinum is a bacterium found primarily in soil and is mostly associated with canned foods. However, it has been linked to shredded and packed cabbage, sliced onions, packaged mushrooms, and garlic packaged in oil. The only preventive method for contaminated produce is to completely discard the food.

E. coli: E. coli is a bacterium transported through human and animal feces. Produce can carry E. coli from cross contamination and run-off surface water from contaminated animals or humans. Washing contaminated produce will not destroy the bacteria. The only preventive method for contaminated produce is to completely discard the food.

Listeria: Listeria is found in human intestines, soil, and water. The bacteria can grow on raw or fresh-cut produce during refrigeration, freezing, drying and heating. Preventive measures (thorough washing) should be taken by the grower and consumer to remove the bacteria.

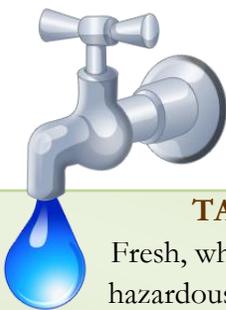
Norovirus: Norovirus is transmitted from infected people through feces or vomit. Proper hand washing methods and removing the infected person from food preparation are the best preventative measures.

Salmonella: Salmonella is a bacteria found in the intestines of humans, birds and other animals. Although Salmonella is most often associated with contaminated poultry products, it will grow rapidly on cut or damaged fruits and vegetables and on vegetables stored at temperatures between 68 to 86 degrees Fahrenheit. Contaminated produce must be discarded immediately.

Shigella: Found in water contaminated by infected human feces, Shigella can affect produce through run-off water, soil, flies that breed in contaminated feces, or contact with unwashed affected hands. Contaminated produce must be discarded immediately.

Cryptosporidium: Cryptosporidium is a protozoan intestinal parasite transmitted through infected feces. Produce is exposed to the parasite from unwashed hands and contaminated soil. Irrigation water may also be a source of contamination. The ultraviolet portion of sunlight and drying will control cryptosporidium.

Hepatitis A: Hepatitis A is a virus that is transmitted from infected human feces to food when good hygiene is not followed. Any food can be contaminated with Hepatitis A when touched by unclean infected hands. The best prevention is to practice good hand washing techniques.



Sources: *USDA Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables.* www.ncsu.edu/fvsi/ncfreshproduce/

TAKE NOTE

Fresh, whole (uncut) produce, with the exception of bean sprouts, is not potentially hazardous. However, quality is maintained longer if produce is promptly refrigerated. All melons and tomatoes, *once cut*, are potentially hazardous and must be stored at 41 degrees or below. Wash all fruits and vegetables with cold running water to remove any loose debris. A vegetable brush will aid in this process. Fresh cut vegetables that have been prewashed and bagged do not need to be washed again. Whole uncut fruits can be washed again and reserved if not eaten the first time they are put out for service. However, if a whole fruit is taken by someone but not eaten it cannot be re-served. Always remember to keep hands, surfaces, utensils, fresh fruit and vegetables clean to guarantee food safety.

SCHOOL GARDENS and FARM FIELD TRIPS

The school nutrition program can be the catalyst for establishing school gardens, but don't "go it alone". Teamwork is the best approach to establishing and maintaining a school garden. The entire school, and even the community, can benefit from a school garden. Whether the garden provides tasty foods to add to school menus, educational opportunities for children or a place of peace and beauty, there are benefits for everyone.



School Garden: E. Rivers Elementary, Atlanta Public Schools

Learning comes alive for students and teachers in a school garden setting. Gardens create dynamic, ever-changing, natural environments suitable for learning on every level. From reading and language arts, to science, math, and nutrition, to cross-cultural understanding, transformation happens in the school garden. The garden laboratory is the perfect setting to teach children about healthy eating. Nothing teaches a student more effectively than a hands-on experience of planting, nurturing, harvesting and eating foods from their own school garden. The student will learn where food comes from and how important and difficult it is to cultivate delicious food. A lifelong appreciation of agriculture can be built from meeting a local farmer and learning about a different way of life.

A school garden can teach students about natural pesticides, composting, anatomy of insects, and the variety of plant species. Curriculum activities in the garden can include food growing science, plant science, cooking and nutrition, wetland habitats and restoration, and native history. A school garden can be an excellent school fundraising project and an opportunity for a garden buddy program pairing up older children with younger children to work in the gardens. An experience with a school garden can connect the student to healthy eating and food systems, fractions and measuring, definition of a whole food and parts of plants, and healthy food preparation.



“The children are so excited. They say, ‘Ms. Robbins, we’re going to make you a salad when our garden is done!’ And, I’m also excited to see their math and science scores go up and to see them get outside. Children don’t spend enough time outside, so this ties in to so many things – childhood obesity, learning, nutrition, science, they are all addressed within this one garden.”

Robin Robbins, Principal
Burgess-Peterson Elementary, Atlanta Public Schools

FUNDING SCHOOL GARDENS

The development of school gardens can be financially supported by school nutrition funds if certain guidelines are followed, funds are available and are budgeted. In memo SP 32-2009 dated July 29, 2009, USDA/FNS provides clarification regarding use of school nutrition funds to support school gardens.

1. Q: Can the school foodservice use funds from the non-profit school foodservice account to purchase seeds for a school garden?

A: Yes, with the understanding that the garden is used within the context of the program, i.e. selling the food or providing food in the classroom as part of an educational lesson.

2. Q: Can the school foodservice use funds from the nonprofit school foodservice account to purchase items for the school garden such as fertilizer, watering cans, rakes, etc.?

A: Yes, as long as the items are used for the purpose of starting and maintaining the garden.

3. Q: Can a school sell food grown in their school garden that was funded using the nonprofit school foodservice account?

A: Yes, as long as the revenue from the sale of the food accrues back to the non-profit school foodservice account. Schools can serve the produce as part of a reimbursable meal or sell it a la carte, to parents, to PTA members, at a roadside stand, etc.

4. Q: Are there health/safety issues involved with school gardens?

A: Yes. SFA’s need to familiarize themselves with the Federal, State, and local requirements regarding health and sanitation issues.

5. Q: Can school foodservice purchase produce from another school organization that is maintaining and managing the garden, such as Future Farmers of America?

A: Yes, the school food service may purchase produce from a garden run by a school organization such as FFA, which is an agricultural education program for students.

6. Q: Can funds received through the Fresh Fruit and Vegetable Program (FFVP) be used for purchase seeds/tools/equipment for a school garden?

A: No. FFVP funds may NOT be used for the purchase of any materials for school gardens.

7. Q: What if there is excess produce from the garden left over at the end of the school year?

A: The school should first see if the excess food can be used to benefit another program such as the Summer Food Service Program (SFSP). If that is not possible, they could try selling the food (as always, the profit must accrue back to the nonprofit school foodservice account) or donate it in accordance with State and local health/safety regulations.

FARM FIELD TRIPS

The school nutrition program can also be the catalyst for farm field trips. Teachers are always eager for new ideas for field trips and other educational activities. Talking with teachers about your local food purchasing efforts and engaging them in the Farm to School Program can have many positive benefits for your school nutrition program including gaining support from parents and other community members.

Farm field trips expose students to the wonders of urban and rural agricultural environments. Through hands-on activities like hayrides and corn mazes, experiments, and exploration students learn about the roots of good nutrition. Some field trip topics include composting and the living soil, plant life and plant parts, the insect environment, urban agriculture and local food systems. Students can learn about hoop houses and greenhouses while seeing crops of vegetables, fruits, herbs, and flowers. Information gained during these visits with farmers will empower students as they work in their school garden.



“The kids loved all of it! So many had not ever been around farm animals before and got a real kick out of feeding and petting them.”

Dana Falleur, Teacher
New Hope Elementary School, Whitfield County

Georgia Planting Guide for School Gardens

Crop	Days to Maturity	Spring Planting Dates	Fall Planting Dates	Seed/ Plants 100 ft	Distance Between Rows	Distance Between Plants	Depth to Plant
Asparagus	2nd season	Jan 15-Mar 15	Nov & Dec	50 roots	3 to 5 ft	1 ½ to 2 ft	6 in
Bean, bush	50-60	Apr 1-May 1	July 15-Aug 20	½ lb.	3 ft	2 to 4 in	1-1½ in
Bean, pole	65-75	Apr 1-May 1	July 15-Aug 10	½ lb.	3 ft	6 to 12 in	1-1½ in
Bean, lima	65-75	Apr 1-June 1	July 1- Aug 1	1 lb.	2 to 2½ ft	3 to 4 in	1-1½ in
Beet	55-65	Feb 15-Apr 1	Aug 1-Sept 20	1 oz.	2 to 2½ ft	2 in	1 in
Broccoli	60-80	Feb 15-Mar 15	Aug 1-Sept 1	100 plants	2½ ft	14 to 18 in	
Cabbage	65-80	Jan 15-Mar 15	Aug 15-Oct 1	100 plants	2½ ft	12 in	
Cantaloupe	80-90	Mar 25-Apr 20	Not recommended	1 oz.	4 to 6 ft	3½ to 4 ft	1½ in
Carrot	70-80	Jan 15-Mar 20	Aug 20-Sept 15	½ oz.	2 ft	2 to 3 in	½ in
Cauliflower	55-60	Mar 1-Apr 1	Aug 1-Sept 1	100 plants	3 ft	12 to 18 in	
Collard	55-70	Feb 1-Mar 20	Aug 1-Oct 1	½ oz.	2½ ft	8 to 16 in	½ in
Corn	80-100	Mar 15-June 1	June 1-July 20	¼ lb.	3 to 3½ ft	12 to 18 in	2 in
Cucumber	60-65	Apr 1-May 15	Aug 20-Sept 1	1 oz.	3½ to 5 ft	3 to 4 ft	1½ in
Eggplant	75-90	Apr 1-May 15	July 10-15	50 plants	3 ft	2½ to 3 ft	
Kale	50-70	Feb 1-Mar 10	Aug 10-30	½ oz.	3 ft	10 in	½ in
Lettuce	60-85	Jan 15-Mar 15	Sept 1-Oct 1	½ oz.	2 to 2½ ft	10 to 12 in	½ in
Mustard	40-50	Jan 15-Apr 1	Aug 20-Oct 1	½ oz.	2 ft	1 in	½ in
Okra	55-60	Apr 1-June 1	June 15-July 1	1 oz.	3 to 3½ ft	6 in	1 in

Crop	Days to Maturity	Spring Planting Dates	Fall Planting Dates	Seed/ Plants 100 ft	Distance Between Rows	Distance Between Plants	Depth to Plant
Onion (mature)	100-120	Jan 1-Mar 15	Sept 1-Dec 31	300 plants or 1/2 gal sets	1 to 2 ft	3 to 4 in	3/4 in
Peas, garden	60-80	Jan 15-Feb 15	Not recommended	1 lb.	2 1/2 ft	1 in	1 1/2 - 2 in
Peas, southern	60-70	Apr 1-Aug 1		1/2 lb.	3 ft	4 to 6 in	1 1/2 - 2 in
Pepper	65-80	Apr 1-June 1		50 plants	2 1/2 ft	1 1/2 to 2 ft	
Potato, Irish	70-90	Jan 15-Mar 1	Aug 1-15	1 peck	2 1/2 to 3 ft	10 to 14 in	5 in
Potato, sweet	90-150	Apr 15-June 15		100 plants	3 1/2 ft	12 in	
Radish	25-30	Jan 15-Apr 1	Sept 1-Oct 15	1 oz.	1 1/2 ft	1 in	1/2 in
Spinach	40-45	Jan 15-Mar 15	Sept 1-Oct 15	1 oz.	1 1/2 to 2 ft	1 to 2 in	3/4 in
Squash, bush	50-55	Apr 1-May 15	Aug 1-20	1 oz.	3 to 4 ft	2 ft	1 1/2 - 2 in
Squash, winter	85-90	Apr 1-Aug 1		1/2 oz.	5 ft	3 ft	1 1/2 - 2 in
Tomato	70-85	Mar 25-May 1	June 1-Aug 10	50 plants	3 to 4 ft	2 1/2 to 3 ft	
Turnip	45-65	Jan 15-Apr 1	Aug 10-Sept 15	1/2 oz.	1 to 2 ft	1 to 2 in	1/2 in
Watermelon	80-90	Mar 20-May 1	Do not plant	1 oz.	10 ft	8 to 10 ft	1 1/2 in

*Note: Planting dates in this chart are for middle Georgia. North Georgia plantings should vary about two weeks later in the spring and earlier in the fall. South Georgia plantings can be made two weeks earlier in the spring and somewhat later in the fall. Information in this chart comes from Bulletin 577 of the Cooperative Extension Service of the University of Georgia College of Agriculture and Environmental Sciences.

Courtesy of Georgia Organics

10 TIPS FOR PROGRAM SUCCESS

Although Farm to School varies by region, community, and school system, many strategies are the same. Using all or a combination of these tips can help you develop a strong and sustainable foundation for Farm to School Programs.

1. **Bone up on federal and local procurement rules and regulations.** As long as proper procurement procedures are followed, USDA now allows for geographic preference for the procurement of unprocessed agricultural products which are locally grown and locally raised and that have not been cooked, seasoned, frozen, canned or combined with any other product.
2. **Commit to a cooperative approach with all interested parties.** Open lines of communication with school boards, administrators, parents, teachers, students, farmers and distributors.
3. **Start with the low-hanging fruit.** Whole fruit requires no extra processing, is easily added as a side dish or healthful dessert without having to change the main menu. The enhanced taste of locally grown will be sure to make it a success with customers.
4. **Make a shortlist of seasonal swap out options.** Pick a few items you are regularly buying and have a local farmer identify which are locally available. Swap those few items for locally grown when they are in season.
5. **Engage your distributor.** Let your distributor know of your interest in purchasing locally grown food. Ask them to identify which foods they already purchase locally. Ask them to source additional products that you want to purchase.
6. **Develop contacts.** Building a network of local farmers, farming organizations, state grower networks, cooperatives and/or distributors will expand your reach, locate sources and create support.
7. **Get to know Georgia grown products.** Learn which products are grown in Georgia, which farmers grow those products and when they are in season.
8. **Be patient and creative.** When bidding, planning menus, ordering, and partnering with local farmers take your time, use creative skills to problem solve for a better outcome.
9. **Plan for the unexpected.** A good strategic thinker always has a “Plan B” in mind. Georgia weather conditions can be unpredictable and your order could be affected.
10. **Communicate, communicate, communicate.** The best way to ensure success is to keep communication lines open and remember—communication is a two-way street.

Adapted from: *Eat Smart-Farm Fresh*, USDA/Food and Nutrition Service and *Farm to School Field Guide*; Community Alliance with Family Farmers: www.caff.org

LEARN MORE

These websites will be posted, with hyperlinks, on the GaDOE's website portal.

AGRICULTURE EDUCATION

- Ag in the Classroom – <http://www.agclassroom.org>
- Georgia Agriculture Education – <http://aged.ces.uga.edu/>

FARM TO SCHOOL

- Know Your Farmer; Know Your Food – <http://www.usda.gov/wps/portal/knowyourfarmer?navid=KNOWYOURFARMER>
- National Farm to School Program for resources and Farm to School information – <http://www.farmtoschool.org>
- School Nutrition Association Magazine Issue June/July 2009 *Sow the Seeds of Change*
- The Community Food Security Coalition's Farm to School Program http://www.foodsecurity.org/farm_to_school.html
- The Michigan Farm to School Program - <http://www.mifarmtoschool.msu.edu/>
- North Carolina Growing Minds Farm to School <http://www.growing-minds.org/RLA%20pressrelease.php>

FARMERS MARKETS

- Certified Farm Markets website - A Georgia Farm Bureau Certified Farm Market <http://www.gfb.org/commodities/cfm/default.html>
- State Farmers' Markets – Georgia Department of Agriculture http://agr.georgia.gov/00/article/0,2086,38902732_0_40928014,00.html

FARMING IN GEORGIA

- Georgia local cooperative extension offices and agents: <http://www.caes.uga.edu/extension/statewide.cfm>
- Picture of farmland in Georgia http://www.farmland.org/resources/fote/states/map_georgia.asp
- University of Georgia College of Agricultural and Environmental Sciences list of Georgia Agricultural products - <http://www.caes.uga.edu/news/kits/gaagres/>



Twenty seven Georgia schools participating in USDA's Fresh Fruit and Vegetable Program purchased 728,397 pounds of fresh fruits and vegetables during the 2008-09 school year.

FIELD TRIPS AND SCHOOL GARDENS

- Slow Food U.S.A. <http://www.slowfoodusa.org/contact/index.html>
- Georgia Agriculture and Nature Based Tourism Directory
<http://apps.caes.uga.edu/agnet/>
- Pick Your Own Crop an article from the Market Bulletin-
http://agr.georgia.gov/vgn/images/portal/cit_1210/49/5/145429769PYO%20CROPS%207-1-09.pdf
- Georgia AgriTourism
http://agr.georgia.gov/00/article/0,2086,38902732_39653527_135108970,00.html

FOOD SAFETY

- Centers for Disease Control and Prevention- <http://emergency.cdc.gov/agent/food/ & http://vm.cfsan.fda.gov/~comm/ift3-4a.html>
- Georgia Good Agricultural Practices - <http://www.gfvga.org/GAGAP/gagap.html>
- Guidance for Industry: A Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables -
<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm>
- National Food Safety Programs – <http://vm.cfsan.fda.gov~dms/fs-toc.html>
- North Carolina Cooperative Extension:
<http://www.ncsu.edu/fvsi/ncfreshproduce/faqs.html> (food safety)

GEORGIA AGRICULTURE

- Georgia Organics <http://www.georgiaorganics.org>
- Georgia Fruit and Vegetable Growers Association <http://www.gfvga.org/>
- Georgia Agriculture <http://agr.georgia.gov/02/doa/home/0,2473,38902732,00.html>
- The New Georgia Encyclopedia www.georgiaencyclopedia.org

GRANTS

- Farm to School - <http://www.farmentoschool.org/fundingopps.php>
- Healthier US School Challenge – <http://www.fns.usda.gov/tn/HealthierUS/index.html>

NUTRITION EDUCATION

- Changing the Scene: Improving the School Nutrition Environment, <http://www.fns.usda.gov/tn/Healthy/changing.html>
- USDA Food and Nutrition Service - <http://www.fns.usda.gov/tn/> and <http://teamnnutrition.usda.gov/Resources/eatsmartmaterials.html>
- Fruits and Veggies More Matters - <http://www.fruitsandveggiesmorematters.org>

PROCUREMENT

- Eat Smart-Farm Fresh! A guide to Buying and Serving Locally Grown Produce in School meals– http://fns.usda.gov/cnd/Guidance/Farm-to-School-Guidance_12-19-2005.pdf (Procurement)

TIPS TO FARMERS

- Florida Department of Education Nutrition Services: <http://www.florida-agriculture.com/farmentoschool/tips.htm>
- Vermont Farm to School <http://www.vtfeed.org>

WHY BUY LOCALLY

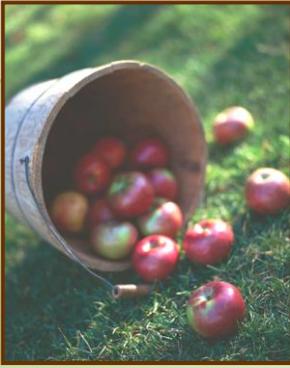
- Food Routes – <http://www.foodroutes.org>
- How Local Farmers and School Food Service Buyers Are Building Alliances: Lessons Learned from the USDA Small Farm/School Meals Workshop, May 1, 2000
<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3102250>



WEBSITES FOR GRANTS

Grant programs help fund various activities in support of Farm to School and other nutrition related programs. Each grant program has a particular focus and specific application requirements. Grants usually provide money, supplies, or equipment to groups and organizations. Consider your needs and consult these websites, and other resources, for more specific information including application details.

- http://loveyourveggies.com/school_grants.php Love your Veggies-Hidden Valley Dressing. Each grant award will support an elementary school in developing a program offering fresh vegetables and fruits lasting through the 2010-11 school year. Each school grant will consist of \$10,000 in direct funding.
- <http://www.kidsgardening.com/healthysprouts.asp> 2009 Healthy Sprouts Awards Supporting Awareness of Nutrition and Hunger through school and youth garden programs
- <http://www.kidsgardening.com/grants/GrowingKids.asp> Growing Kids Awards. Will provide 300 educators nationwide with this useful, hands-on tool to enrich and enhance the study of nutrition and life science in the classroom
- <http://www.kidsgardening.com/YGG.asp> National Gardening Association and The Home Depot™ present the 2010 Youth Garden Grants™ Program. Gift cards for Home Depot and the Gardening with Kids catalog and educational material for a school garden
- <http://www.kidsgardening.org/grants/heinz.asp> Heinz Wholesome Memories Intergenerational Garden Award. Provides 57 families with the tools needed to embark on a successful gardening project
- <http://www.kidsgardening.org/grants/mantis.asp> 2010 Mantis Awards for Community and Youth Gardens for charitable and educational garden projects
- <http://www.kidsgardening.org/grants/hoh.asp> Hooked on Hydroponics Awards for a hydroponic unit for the classroom
- http://www.gardeners.com/Raised-Bed-Giveaway-Rules/rules_rb_giveaway,default,pg.html Grow what you eat and win a gardener's large garden cart
- <http://www.toolboxforeducation.com/> Lowe's Toolbox for Education will donate money to support a school project
- <http://sites.target.com/site/en/company/page.jsp?contentId=WCMP04-031880> Field trip grants
- <http://corporate.honda.com/america/philanthropy.aspx?id=ahf> American Honda Foundation to provide grants to worthy non-profit causes, programs, and organizations that directly benefit the people of the United States in the areas of youth education and scientific education.
- <http://www.farmtoschool.org/fundingopps.php> Farm to School various grants



“We've been in business for 66 years and lately people are starting to put a greater emphasis on knowing where their food comes from. They like to put a face on their farmer. When you buy local produce you are sustaining a local economy and there is less input getting that food to your table. I like knowing that students, just a few miles away, are eating our apples.”

David Lillard – Mercier Orchards
Blue Ridge, Georgia

FALL, 2009



**Georgia
School Nutrition
Program**



The tools and resources referenced herein reflect a broad interest in Farm to School and community-based food systems generally. While these sources are provided to assist you in your search, it is your responsibility to investigate them to determine their value and appropriateness for your situation and needs. These sources are provided as a sample of available resources and are for informational purposes only. **THE GEORGIA DEPARTMENT OF EDUCATION DOES NOT MONITOR, EVALUATE, OR ENDORSE THE CONTENT OR INFORMATION OF THESE RESOURCES. NONE OF THESE RESOURCES SHOULD BE CONSIDERED THE ADVICE OR GUIDANCE OF THE GEORGIA DEPARTMENT OF EDUCATION.**

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In accordance with State and Federal law, the Georgia Department of Education prohibits discrimination on the basis of race, color, religion, national origin, sex, disability, or age in its educational and employment activities. Inquiries regarding the application of these practices may be addressed to the General Counsel of the Georgia Department of Education, 2052 *Twin Towers East, Atlanta, Georgia, 30334*, (404) 656-2800.

Directories of Local Growers

Note: The following lists provide help in finding local products and producers. These lists are not intended to be all-inclusive.

- Apples
- Peaches
- Pecans
- Strawberries
- Vidalia Onions
- Georgia Growers

The following directories are available for download on their respective websites:

- **Georgia Certified Farm Markets Directory**
http://gfb.org/commodities/cfm/documents/CFM_2009.pdf
- **Georgia Fruit & Vegetable Directory (2009)**
http://agr.georgia.gov/vgn/images/portal/cit_1210/1/32/433558902009%20Fruit%20%20Vegetable%20Directory.pdf
- **Georgia Organics' Local Food Guide (2009)**
<http://www.georgiaorganics.org/foodguide/LFGguide.pdf?PHPSESSID=b27ab68e3c5dac5f439a6fba086343b1>

Directories of Local Growers

Apple Growers



all about APPLES *Orchards*



...Apple information to its core

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Georgia Orchard Listings

B.J. Reece Apple House

9131 Hwy 52 East

Ellijay, GA 30536

Gilmer County

Phone: (706) 276-3048

Open: August - November; 8:00am-6:00pm

Directions: From I575 take 52 East. 9 miles on left. From I400 take hwy 53 West. Vere right on hwy 183. Then vere right on hwy 52. We are located on the right.

Description: We carry fresh produce, vegetables, canned goods, a variety of ciders, fresh apple pies, and numerous other gift items.

Apples: Ozark Gold, Gala, Red Delicious, Empire, Jonathan, Jonagolds, Golden Delicious, Mutsu Golden, Red Rome Beauty, Rome Beauty, Stayman Winesap, Arkansas Black, Granny Smith, Yates, Fuji

Other fruit: Peaches, Nectarines

Website: www.reeceorchards.com

H & H Orchards

106 Colvin Drive

Locust Grove, GA 30248

Henry County

Phone: (678) 432-6555

Hazel Creek Cider, Inc.

227 Smiling Apple Drive

Mount Airy, GA 30563

Habersham County

Phone: (706) 754-4899

Open: Monday to Friday 7:00am-5:00pm, Saturday until noon

Directions: 441/365 North to Toccoa exit. 50 yards on Tommy Irvin Parkway take a right.

Description: Open to the public. Specialize in wholesale distribution of several varieties of cider manufactured onsite. Only available Thanksgiving through Christmas: handmade gift baskets with apples, citrus, nuts, candies, cider and signature handmade bows--can be customized and are made to order; boxes of fruit and/or cider can be shipped anywhere in the USA.

Hillcrest Orchards

9696 Highway 52 East

Ellijay, GA 30540

Gilmer County

Phone: (706) 273-3838 / (706) 276-114

Open: July-December; Daily, 9 am - 6 pm

Description: Apples, peaches, pies, doughnuts, ice cream, honey, crafts, bread, dried apples. Petting farm, playground, festivals, tours, hayrides, haunted house. Call for times of special events.

Apples: Hwy. 52 East of Ellijay, 9 miles or take Hwy. 400 to Dawsonville, follow signs to Ellijay. 20 miles.

Hillside Orchard Country Store

18 Sorghum Mill Drive

Lakemont, GA 30576

Rabun County

Phone: (706) 782-2776

Open: Year Round; Daily 9 am-5:30 pm

Directions: 5 Miles south of Clayton on Historic Old 441 South on right. From Atlanta 85 north to 441 North. Left on wiley Connector, right on Historic 441.

Please note: All orchard listing information is only as accurate as the day we received it. Always call ahead before traveling to any orchard to check on their hours of operation.

When visiting, make sure to tell them you saw their listing on *All About Apples.com!*

Growers: Click [here](#) to update your listing.

1.7 miles on left

Description: Working Farm And Country Store Featuring 500 varieties of Jams, Jellies, Relishes, Sauces, Ciders, and much more made at our processing facility. Gift Items and Collectables, Apples, Pumpkins, Corn Maze, Haunted Maze, Barn Yard, Sorghum Cooking, Hayrides, Fried Pies, Breads, Ice Cream. Spring Farm Day (First Sat in May). Fall Farm Day (Last Sat in October). Some activities are seasonal, call for times and special events.

Apples: Ginger Gold, Red Delicious, Golden Delicious, Empire, Cameo, Rome, Mutsu, Staman Winesap, Granny Smith, Gala, Jonagold, Yates, Arkansas Black, Goldrush, Fuji

Other Fruit: Blackberries, Blueberries, Corn, Pumpkins, Beans, Cucumbers, Guards, Sorghum

Website: www.hillsideorchard.com

Jaemor Farm Market

5340 Cornelia Hwy. 365

Alto, GA 30510

Haberhsam County

Phone: (770) 869-3999 or (770) 869-0999

Open: Year-Round; Mon.- Sat.: 7am til 7 pm, Sunday: 1 til 6 pm

Directions: Hwy. 365 near Lula, north of Gainesville at 35 mile marker.

Description: Peaches, apples, cider, vegetables, peanuts, pecans, melons, onions, jams, jellies, fruit baskets, bedding plants, vegetable transplants, handmade furniture, gas, groceries, pottery.

Little Bend Orchards

3385 Tails Creek Road

Ellijay, GA 30540

Gilmer County

Phone: (706) 635-5898

Open: ;

Directions:

Description:

Apples:

Other fruit:

Website:

Mack Aaron Apple House

Ellijay, GA 30540

Gilmer County

Phone: (706) 273-3600

Open: August through December; 8am-7pm

Directions: 8.5 miles East of Ellijay on Hwy. 52

Description: Apples, cider, peaches, grapes, jams, jellies, relishes, honey, syrup, apple cakes, strudels, cookies, bread, fried pies.

Mercier Orchards

P.O. Box 425

Blue Ridge, GA 30513

Fannin County

Phone: (706) 632-3411

Open: July-December; Mon-Sat. 8 am-6 pm, Sun. 12-6 pm

Directions: 2 miles north of Blue Ridge on Highway 5. From Atlanta go north on I-575 to Highway 5 north to Blue Ridge. From Chattanooga go south on I-75 to US 76, west to Highway 5, north to Blue Ridge.

Description: Apples, apple cider, jams, jellies, baskets, gifts, cider, doughnuts and apple pies. Peaches in season. Gift packs - shipping available.

Apples: Ginger Gold, Gala, Detroit Red, Honeycrisp, Red Delicious, Golden Delicious, Beni-Shogun, Empire, Cameo, Jonagold, Rome, Mutsu, Stayman, Granny Smith, Braeburn, Fuji, York, Criterion, Splendor, Arkansas Black, Yate, Pink Lady

Website: www.mercier-orchards.com

Mountain View Orchards

2984 Mobile Road

McCaysville, GA 30555

Fannin County

Phone: (706) 492-7753

Oak Hill Orchards

4986 Highway 52 East

Ellijay, GA 30540

Gilmer County

Phone: (706) 273-3644

Panorama Orchards

P.O. Box 157

East Ellijay, GA 30539

Gilmer County

Phone: (706) 276-3813 or 3812, Pick your own: 2

Open: July-March; Weekends Year-Round, 9am-6 pm

Directions: 3 miles south of Ellijay on Appalachian Hwy. 515.

Description: Apples, cider, fried pies, apple bread, apple butter, sorghum syrup, honey, jams, jellies, chow chow, pickles, peaches, pumpkins and dried apples.

R&A Orchards

5505 Highway 52 East

Ellijay, GA 30540

Gilmer County

Phone: (706) 273-3821 or (706) 273-2639

Open: July 1 - December 1; 8 am-7 pm

Directions: 6 miles east of Ellijay on Hwy. 52.

Description: Apples, peaches (in season), apple products, produce, honey, sorghum syrup, canned goods.

Red Apple Barn (Little Bend Orchard)

3379 Tallscreek Rd.

Ellijay, GA 30540

Gilmer County

Phone: (706) 635-5898 or (706) 635-7674

Open: August 15 - December; Mon-Sat. 9 am-6 pm, Sunday 12:30-5:30 pm

Directions: 3.5 miles west of Ellijay on U.S. Hwy. 76/Ga. 282 on left side of road.

Description: Apples, cider, dried apples, apple pies, fritters, breads, candy apples, jams, jellies, honey, sorghum syrup, baskets.

T L C Orchard

4480 Cannon Bridge Road

Clarksville, GA 30523

Habersham County

Phone: (706) 754-1620

Twin River Orchard

Cannon Bridge Road

Demorest, GA 30535

Habersham County

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Georgia Orchard Listings

L & R Orchards
Sylvester Highway
Moultrie, GA 31768
Colquitt County
Phone: (229) 985-8800

Please note: All orchard listing information is only as accurate as the day we received it. Always call ahead before traveling to any orchard to check on their hours of operation.
When visiting, make sure to tell them you saw their listing on *All About Apples.com!*
Growers: Click [here](#) to update your listing.

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Peach Growers



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Georgia Peach Commission Members:

Big 6 Farm

The Pearson family has farmed around Fort Valley, Georgia, since 1885. Al and Mary Pearson, recently joined by their son, Lawton, have survived by actively reinventing the family farm concept. Big Six Farm is the growing end, jointly owned by the Al and his sisters. Pearson Farm, which he and Mary operate together, is the retail arm marketing both Big Six's raw produce and products that are made from it.

www.bigsixfarm.com

Dickey Farms

Dickey Farms is home to Georgia's oldest, continuously operating peach packinghouse. Built in 1936, the long, white building is a prominent landmark in Musella, Georgia. Today, Robert L. Dickey's grandson and great-grandson, work together to ensure that a Dickey Farms peach is the freshest, most succulent fruit available.

www.gapeaches.com

Lane Packing

Originally founded in 1908 by John David Duke, the farm was named Diamond Fruit Farm. Following the retirement of his father, David O. Lane, Duke Lane, Sr., became sole owner and continued to pack peaches. Since 1990, Lane Packing Company has continued to grow and expand.

www.lanepacking.com



Lawson Peach Shed

Burton Brooks Orchard

Taylor Orchards

The Wainwright family began growing peaches in the Crowell Community of Taylor County, Georgia, in the 1940's. Presently, the farm encompasses 2,800 acres of trees spreading over several counties and offers over 30 varieties of fresh peaches. To this day, Taylor Orchards follows its family traditions while keeping up with the latest technology for the highest standard of growing and packing peaches.

www.TaylorOrchards.com

Lawson Peach Shed

Lawson Peach Shed has been packing and shipping their own peaches since 1966 from their farm in Morven, Georgia. Their peak season runs from April to July. Just last year, Lawson Peach Shed began selling products retail. During peak season customers are able to purchase peach ice cream, milk shakes, jams and jellies directly from Lawson Peach Shed.

(229) 775-2581

Burton Brooks Orchard

John DeWitt

Phone: (229) 775.2710

Fax: (229) 775.2863

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Directories of Local Growers

Pecan Growers



Pecan Growers



Georgia Pecan Commission

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If you would like to order fresh Georgia Pecans, please contact any of the Georgia growers below.

The Georgia Pecan Commission provides this information as a service and makes no representations or warranties, expressed or implied. We also cannot and do not warrant that the information is absolutely current, although every effort is made to ensure that it is kept as current as possible.

<p>Sunny South Pecan Company 31 East Olliff Statesboro, GA 30458 800-764-3687</p>	<p>Turtle Shoals Plantation Richardrthomas@mchsi.com</p>
<p>Wade Plantation Pecans www.wadepicans.com 800-414-7941</p>	<p>William & Shirley Smith Smith's Pecan Farm 4076 Hwy 169 Claxton, GA 30417 wsmithtown@msn.com</p>
<p>Atwell Pecan Company, Inc. www.atwellpecan.com 800-548-6887</p>	<p>Banister Brothers Farm 3898 Beeline Rd. Coolidge, Ga. Phone: 229-346-3454 E-mail: pameme@msn.com</p>
<p>Barbour Fruit & Nut Farms William Barbour 478-956-5110</p>	<p>Bermuda Knoll Pecan 2153 Whitehouse Road Montezuma, GA 31063</p>
<p>Bostick Company www.bostickfreshpecans.com</p>	<p>Braddy Farms, Inc. 912-583-4414</p>
<p>Brewton Pecan Company brewtonpecan@g-net.net</p>	<p>Cherokee Pecan Company, Inc. Jim Parks www.cherokeepecan.com 478-397-4802</p>
<p>Climax Pecans www.Climaxpecans.com</p>	<p>Cromartie Pecans www.GotPecans.com</p>

<p>Durden Pecan Company www.Durdenpecan.com</p>	<p>Ellis Bothers Pecans, Inc. 1370 Tippetville Road Vienna, GA 31092 www.werenuts.com Fax. 229-268-7427</p>
<p>Garry McGlamery roseann@sowega.net</p>	<p>Harrell Nut Company www.harrellnut.com</p>
<p>Hatcher Pecan & Seed, Inc. www.hatchers.com</p>	<p>Hogan Orchards www.hoganorchards.net hoganorchards1@alltel.net</p>
<p>Lane Pecans and Vegetables www.lanepacking.com 800-277-3224</p>	<p>Leger and Son Buddy Leger Legerandson@bellsouth.net 800-235-5289</p>
<p>Luke Orchards www.LukeOrchards.com 229-455-3071 mluke@plantel.net</p>	<p>Merritt Pecan Company www.merritt-pecan.com nutty@sowega.net</p>
<p>Morehead Pecan Company www.moreheadpecans.com 800-942-4346</p>	<p>Morris Farms 1620 Johnny Smith Road Baxley, GA 31513</p>
<p>Orchard Management Services www.orchardmanagementservices.com 229-452-2656</p>	<p>Pearson Farm www.Pearsonfarm.com 888-423-7374</p>
<p>Peyton's Pecans www.peytonspecans.com</p>	<p>Robert Ray Farms, LLC Robertray136@msn.com</p>
<p>Schermer Pecans, Inc. www.pecantreats.com 800-841-3403</p>	<p>Sidney Lanier Farms 3665 State Route 26 E Montezuma, GA 31063 478-472-6332</p>

South Georgia Pecan Company
www.GeorgiaPecan.com
PO Box 5366
Valdosta, GA 31603
Phone: 800-627-6630

Sumner Pecans
Sumnerpecans.com
Srsumner1@planttel.net
800-647-0811

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Directories of Local Growers

Strawberry Growers





Georgia Strawberry Growers Association



Georgia Strawberry Farms

Adams Farms	Fayette	1486 Hwy. 54 West Fayetteville, GA	770-461- 9395	n/a
Calhoun Produce, Inc.	Turner	5075 Hawpond Rd. Ashburn, GA	229-273- 1887	joycec@planttel.net
Calhoun Produce, Inc.	Worth	3649 US Hwy. 82 West Sylvester, GA	229-777- 0824	joycec@planttel.net
Cottle Farms	Rockdale	4380 East Fairview Rd. Stockbridge, GA	770-761- 7822	n/a
Cottle Farms	Fayette	290 Banks Rd. Fayetteville, GA	770-719- 2600	n/a
Cross Road Farm	Coffee	225 Lake Demie Ln. Douglas, GA	912-381- 4667	cables@coffeek12.ga.us
Elliott Farms	Bibb	4761 Holley Road Lizella, GA	478-935- 8180	elliottfarmsga@pstel.net
Elliott Farms	Bibb	9515 Feagin Road Macon, GA	478-935- 8180	elliottfarmsga@pstel.net
Harry Stacy Farms	Paulding	623 Poplar Road Dallas, GA	770-443- 0292	solgeezer@aol.com
Hayes Farm	Franklin	4229 New Franklin Church Rd. Canon, GA	706-356- 8831	rlhayes1@windstream.net
Hodges Farms	Effingham	8705 Hwy. 21 North Newington, GA	912-754- 7257	n/a
Kauffman's Farmmarket	Macon	1305 Mennonite Church Rd. Montezuma, GA	478-472- 8833	kaysnipes@windstream.net
Lane Southern Orchards	Peach	Hwy. 96 / 50 Lane Rd. Ft. Valley, GA	478-825- 3592	david@lanepacking.com
LCCL Strawberry Farm	Floyd	3743 Old Dalton Road Rome, GA	706-295- 2587	lcl@comcast.net
Mathews Farms	Appling	3804 County Farm Road Baxley, GA	912-367- 2363	mathewsbill@ymail.com
Miles Berry Farm <i>Certified Organic Strawberries</i>	Appling	1821 MLK Ave. Baxley, GA	912-367- 0651	jamil@hughes.net
Mitcham Farm	Newton	797 Macedonia Church Rd. Oxford, GA	770-786- 8805 770-855- 1530	mitchamemy@bellsouth.net

McIntyre Strawberries	Irwin	1607 Hwy. 32 West Ocilla, GA	229-831- 2705	n/a
Ochlockonee Ridge Farms	Colquitt	1069 Rossman Dairy Rd. Moultrie, GA	229-891- 0583 229-941- 5971 229-891- 0629	theharts@sowega.org
Osage Farms, Inc.	Rabun	5030 Hwy 441 North Rabun Gap, GA	706-746- 7262	n/a
Ottawa Farms	Chatham	702 Bloomingdale Rd. Bloomingdale, GA	912-748- 3035	pwottawa@comcast.net
Prescott's	Jefferson	2226 Gus Perdue Rd. Wrens, GA	706-547- 3717	lsberry@bellsouth.net
Sanders Farms	Toombs	3414 Hwy. 147 Lyons, GA	912-565- 7477 912-293- 2050	sandersproduce@yahoo.com
Smith Farms: Berries and More	Laurens	2813 Old Eastman Rd. Cadwell, GA	478-278- 7317 478-697- 9721	bustersmith@yahoo.com
Southern Belle Farm	Henry	1658 Turner Church Rd. McDonough, GA	770-898- 0999	ansley@southernbellefarm.com jcarter@southernbellefarm.com
Southern Grace Farms, Inc.	Berrien	11946 Nashville-Enigma Rd. Enigma, GA	229-533- 8585	lauramc@southerngracefarms.com
Southern Grace Farms, Inc.	Lowndes	Bemiss Hwy. - Moody AFB Rd. Valdosta, GA	229-245- 2747	lauramc@southerngracefarms.com
Tom Sawyer Farm	Dodge	952 Empire-Chester Hwy. 257 Cochran, GA	478-934- 7584	n/a
The Strawberry Patch	Taylor	41 Racetrack Rd. Reynolds, GA	478-847- 2539	gafuit@pstel.net
Twin Oaks Fun Farm	Monroe	1946 Johnstonville Rd. Forsyth, GA	678-544- 0756	n/a
Vann Strawberry Farm	Mitchell	8602 Hwy. 19 Baconton, GA	229-787- 5133	farmfresh@vannfarms.net
Washington Farms	Oconee	5671 Hog Mountain Rd. Watkinsville, GA	706-769- 0627	johngwash@bellsouth.net
Washington Farms	Gwinnett	270 Willowwind Dr. Loganville, GA	770-554- 8119	johngwash@bellsouth.net

Corporate Members, Sponsors, and Friends

Georgia Farm Bureau Brandon T. Ashley	P.O. Box 7068 Macon, GA 31209-7068	800-342- 1196	btashley@gfb.org	www.gfb.org
Georgia Strawberry Festival Billy Patterson	Reynolds, GA	478-847- 5161	bpatterson@flintemc.com	www.ga-strawberry.org

Hendrix & Dail, Inc. Perry Fuller	900 West Golden Rd. Tifton, GA 31794	800-872- 0644	fuller@hendrixanddail.com	www.hendrixanddail.com
Dr. Gerard Krewer, UGA Horticulturist	Rural Development Center Horticulture Building P.O. Box 748 Tifton, GA 31793	229-386- 3355	gkrewer@uga.edu	n/a

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Joyce Calhoun, Secretary

info@gastrawberries.org | (229) 273-1887

Directories of Local Growers

Vidalia Onion Growers





VIDALIA[®] ONIONS



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Vidalia[®] Onion Growers & Packers

Legend

- UK - Ships to the United Kingdom
- C - Ships to Canada

Print Version

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<p>Antioch Farms, Inc. P.O. Box 457 Claxton, GA 30417 Phone: 912-739-0171 Fax: 912-739-0465 Ralph Cavender www.antiochfarms.com</p>	<p>Wayne Durrence Farms P.O. Box 725 Glennville, GA 30427 Phone: 912-654-1410 Fax: 912-654-1638 Wayne Durrence C</p>	<p>McLain Farms 534 McLain Cemetery Rd. Lyons, GA 30436 Phone: 912-526-8436 Fax: 912-526-4394 James McLain C</p>	<p>Stanley Farms/Vidalia Valley P.O. Box 310 Vidalia, GA 30475 Phone: 912-526-3575 Fax: 912-526-3705 Brian Stanley www.VidaliaValley.com onion1@bellsouth.net US & Canada</p>
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<p>Bland Farms 1126 Raymond Bland Rd. Glennville, GA 30427 Phone: 912-654-1426 Fax: 912-654-4280 Delbert Bland or Mike Hively www.blandfarms.com</p>	<p>Four Corners Farms Glennville, GA Phone: 912-654-2003 Danny Bowen dbowenfcf@yahoo.com</p>	<p>Mike & Travis Farms Rt. 1 Box 1600 Collins, GA 30421 Phone: 912-684-4357 Fax: 912-684-2062 Mike or Rhonda Collins C</p>	<p>Braddy Farms P.O. Box 302 Mt. Vernon, GA 30445 Phone: 912-583-4414 Fax: 912-583-4087 Gary P. Braddy braddyfarms@windstream.net</p>
<p>G & R Farms 102 Dasher Rd. Glennville, GA 30427 Phone: 912-654-2100 Fax: 912-654-4976 Walt or Pam Dasher C</p>	<p>Morris Farms 157 Ga. Hwy 56 Uvalda, GA 30473 Phone: 912-594-6533 Fax: 912-594-6866 Randall Morris www.sweetonion.com morrisfarms@sweetonion.com</p>	<p>Twin Pond Farms Rt. 1 Box 203A Soperton, GA 30457 Phone: 912-529-6557 Fax: 912-529-6603 Jerry Rogers</p>	<p>Butler Farms 2717 Dublin Eastman Rd. Dexter, GA 31019 Phone: 478-875-3560 Fax: 478-875-4664 Tommy Butler C</p>
<p>Gerrald's Vidalia Sweet Onions Terry Gerrald 5591 Clito Rd Statesboro, GA 30458 Phone: 912-587-5902 Terry Gerrald or Jamie Brannen www.gerraldsvidaliaonions.com Jab1@frontiernet.net</p>	<p>Plantation Sweets, Inc. 1652 Ronny Collins Rd. Cobbtown, GA 30470 Phone: 912-684-2272 Fax: 912-684-4545 Ronny Collins www.plantationsweets.com ronny@plantationsweets.com US, C</p>	<p>Vidalia Organics, Inc. PO Box 446 Glennville, GA 30427 Phone: 912-654-4577 Fax: 912-654-9023 Shad Dasher www.vidaliaorganics.com C</p>	<p>Glennville Produce Co. PO Box 446 Glennville, GA 30427 Phone: 912-654-4577 Fax: 912-654-9023 Shad Dasher C</p>
<p>Ray Farms 2088 Old Hwy.250 Glennville, GA 30427 Phone: 912-654-4361 Fax: 912-654-9065 Danny Ray rayfarms@windstream.net UK, C</p>	<p>Vidalia Sweets Brand Inc. 1782 Marvin Church Rd. Lyons, GA 30436 Phone: 912-565-9309 Fax: 912-565-0199 Anthony Cowart www.vidaliasweetsbrandinc.com cowartlyon@aol.com US, C</p>	<p>Hendrix Produce P.O. Box 145 Metter, GA 30439 Phone: 912-685-3220 Fax: 912-685-4420 Kevin Hendrix www.hendrixproduce.com UK, C</p>	<p>Roberson Onion Company 925 Williams St. Ste. 3 Hazlehurst, GA 31539 Phone: 912-375-5760 Fax: 912-375-3610 Steve Roberson C</p>

<p>Williams Farms PO Box 130 Uvalda, GA 30473 Phone: 912-594-8079 Cell: 912-293-1324 Brett Williams brettgwilliams.williamsfarms@gmail.com</p>	<p>Cowart, Inc. 816 GA Hwy 56 West Lyons, GA 30436 Phone: 912-565-9199 Fax: 912-565-0199 Jim P. Cowart www.vidaliasweetsbrandinc.com cowartinc1@bellsouth.net UK, C</p>	<p>Jimmy Cowart 1350 George Hill Rd. Lyons, GA 30436 Phone: 912-565-7623 Fax: 912-565-0199 Jimmy Cowart www.vidaliasweetsbrandinc.com cowartinc1@bellsouth.net UK, C</p>	<p>Robison Farms P.O. Box 36 Ailey, GA 30410 Phone: 912-583-4532 Phone 2: 800-892-3412 Fax: 912-583-2094 John or Charles Robison</p>
<p>Williamson Produce D/B/A Classic Vidalia 1345 US # 1 South Lyons, GA 30436 Phone: 912-526-8837 Fax: 912-526-5526 Robbie Barnes will111@bellsouth.net C</p>	<p>L.G. Herndon, Jr., Farms 1188 Lawson Rd. Lyons, GA 30436 Phone: 912-565-7640 Fax: 912-565-7158 Bo Herndon or Carolyn Wilkes www.vidaliafinest.com</p>	<p>Sanders Farms 3414 GA Hwy 147 Lyons, GA 30436 Phone: 912-565-7477 Fax: 912-565-7578 David Sanders sandersproduce@yahoo.com</p>	<p>M & T Farms P.O. Box 613 Lyons, GA 30436 Phone: 912-526-6128 Fax: 912-526-4533 Terry Collins UK, C</p>
<p>Shuman Produce, Inc. PO Box 550 Reidsville, GA 30453 Phone: 912-557-4477 Cell: 912-237-4477 Fax: 912-557-4478 John Shuman www.shumanproduce.com C</p>	<p>Dry Branch Farms Rt. 2 Box 177-A Collins, GA 30421 Phone: 912-684-4921 Fax: 912-684-5634 David Jarriel dbfarms@pineland.net</p>	<p>Smith Farms, Inc. 1455 E.L. Vaughan Road Cobbtown, GA 30420 Phone: 912.684.3150 Fax: 912.684.5910 Contact - Ty Powell smithfarms@pineland.net</p>	<p>G & R Farms Glennville, GA Phone: 800-662-4949 Phone 2: 912-654-2100 Fax: 912-654-4976 Walt or Pam Dasher pomie28@yahoo.com US & Canada</p>
<p>Four Corners Farms 760 John R. Coleman Register, GA 30452 Phone: 912-852-5098 Fax: 912-852-5097 Rawls Neville rawlsneville@yahoo.com</p>			

Directories of Local Growers

Georgia Certified Farm Markets Directory



GEORGIA CERTIFIED FARM MARKETS

A **Certified Farm Market** is a retail farm market operated by a bona fide producer of agricultural products. Each market location will display a "Georgia Certified Farm Market" sign denoting its membership. These markets sell locally grown farm-fresh products and are dedicated to customer satisfaction. They offer fully ripened fruits and vegetables, fresh flowers or plants, with all the color and freshness that can only be obtained direct from the farm. In addition, many of the markets offer other taste treats such as honey, syrup, pecans, pecan candy, peanuts and apple cider. Other markets sell Christmas trees during the holiday season and offer the opportunity to cut your own. Many farm markets also offer a variety of "Agri-tourism" activities such as tours, hayrides, crop mazes, and other fun-filled adventures the entire family can enjoy. Learn how farming practices have changed over the years and enjoy the relaxing atmosphere of country life when visiting some of these markets.

Having grown many of the products they sell, farm market operators can be a source of helpful information. They are knowledgeable on how to obtain the most enjoyment and satisfaction from the products you buy. Visiting a Certified Farm Market offers you the opportunity to purchase quality products and in most cases actually see where the crops are grown. This can be an educational experience for the entire family.

As you can see, the advantages of visiting a Certified Farm Market are many. You get safe, farm-fresh products direct from the grower at a reasonable price. Visit a Certified Farm Market near you and enjoy some of the most delicious products your family has ever tasted.

Should you have any questions, comments or suggestions on this brochure or the markets listed, please write, email or call:



Georgia Farm Bureau, Inc.
 P.O. Box 7068
 Macon, Georgia 31209
 (478) 474-8411
 or 1-800-342-1196
 E-mail: btashley@gfb.org
 Check out our web page at www.gfb.org

3/09 40,000



FARM BUREAU GEORGIA
Georgia Certified Farm Markets
 2009-2010 Member Listing
 "Quality Products"



Georgia Harvest Calendar

What is available and when

Commodity	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples												
Beans - Lima												
Beans - Pole & Snap												
Blackberries												
Blueberries												
Cabbage												
Cantaloupes												
Christmas Trees												
Collards												
Corn - Sweet												
Cucumbers												
Muscadines												
Okra												
Onions - Green												
Onions - Vidalia												
Peaches												
Peanuts												
Pears												
Peas - Field												
Pecans												
Pepper												
Plums												
Potatoes - Irish												
Potatoes - Sweet												
Pumpkins												
Strawberries												
Turnips - Green												
Watermelons												

Dates may vary due to location and weather conditions
 Peak Availability Periods

APPROXIMATE YIELD OF FRUITS & VEGETABLES FROM FRESH PRODUCTS

RAW PRODUCT	Measure & Weight*	Approx. Quart Jars or Containers Needed	Approx. Pounds Needed for 1 Quart Jar or Container
Apples	1 bu. (40 lb.)	16-20	2 1/2-3
Berries (except strawberries)	24 qt. crate (36 lb.)	12-18	1 1/2-3 (1-2 qt. boxes)
Cantaloupes	1 crate (60 lb.)		1 large melon
Grapes	12 qt. basket (18 lb.) 4 qt. basket (6 lb.)	3-4 1	4 4
Nectarines	Flat (18 lb.)	6-9	2-3
Peaches	1 bu. (50 lb.)	19-25	2-2 1/2
Pears	1 bu. (50 lb.)	20-25	2-2 1/2
Plums	1 bu. (56 lb.)	24-30	2-2 1/2
Strawberries	24 qt. crate (36 lb.)	12-16	6-8 cups
Tomatoes	1 bu. (53 lb.)	12-16	3-3 1/2
Beans, Lima (in pod)	1 bu. (30 lb.)	5-8	4-5
Beans, Green or Waxed	1 bu. (30 lb.)	15-20	1 1/2-2
Broccoli	1 crate (25 lb.)	10-12	2-3
Corn, Sweet (in husks)	1 bu. (35 lb.)	8-9 as kernels	4-5
Cucumbers	1 bu. (48 lb.)	24-30	1 1/2-2
Greens	1 bu. (18 lb.)	8-9	2-3
Okra	1 bu. (30 lb.)	19-21	1 1/2
Peas, Field	1 bu. (25 lb.)	6-8	4-5
Peppers	1 bu. (25 lb.)	17-21	1 1/2
Squash	1 bu. (40 lb.)	16-20	2-2 1/2

*Weights and measures are those set for Georgia, by the Georgia Department of Agriculture. Please note: Fruit and vegetable crops are weather-sensitive. You may wish to contact the market on product availability before visiting any of the markets listed.

- ADAMS FARMS**
 1486 Hwy 54 W • Fayetteville, 30214 • 770-461-9395
www.adamsfarmfayettevillega.com • virginiaadams@bellsouth.net
 Apr-Oct 9am-5pm Mon-Sat
 From Atlanta travel I-85 south to exit 61, turn left and travel GA Hwy 74 to Palmetto-Tyrone Rd and turn left, go to Hwy 54 and market is across street
 Strawberries, Blackberries, Raspberries, Blueberries, Tomatoes, Squash, Beans, Butterbeans, Peas, Cantaloupes, Peppers, Peaches, Pumpkins, Jams, Jellies, Breads.
- B.J. REECE APPLE HOUSE**
 9131 Hwy 52 East • Ellijay, 30536 • 706-276-3048
www.reeceorchards.com • reeceorchards@ellijay.com
 Aug-Nov 8am-6pm Daily
 Take Hwy 52 east out of Ellijay, go about 8 miles and market on left
 Apples, Cider, Pies, Canned Goods, Breads, Honey, Fresh Produce, Sorghum Syrup, Baked Goods, Souvenir Items, T-Shirts, Baskets, Cookbooks, Bird Houses. Call for Pick Your Own.
- BERRY PATCH FARMS**
 786 Arnold Mill Rd • Woodstock, 30188 • 770-926-0561 • www.berrypatchfarms.net
 786 Arnold Mill Rd • Woodstock, 30188 • 770-926-0561 • www.berrypatchfarms.net
 Jul, Oct, Day after Thanksgiving (open for two weeks). Hours Seasonal-Call ahead
 I-575 to exit 8, east on Towne Lake Pkwy 7 miles
 Blueberries, Pumpkins, Christmas Trees, Tree Stands, Wreaths, Field Trips, Hay Rides.
- BRASWELL PRODUCE AND COUNTRY MARKET**
 301 S. Tennesse Ave • Donalsonville, 39845 • 229-524-6208
 Daily 9:00 am - 7:00 pm
 Hwy 91 South, behind Subway
 Watermelons, Strawberries, Cabbage, Rutabagas, Cantaloupes, Tomatoes, Potatoes, Squash, Corn, Pecans, Peanuts, Jellies, Homemade Candies, Peaches, Beans, Peas, Fresh Fruit Smoothies, Home made style Ice-Cream with fresh fruit toppings and much more.
- BURTON BROOKS ORCHARDS**
 Hwy 76 122 • Barney, 31625 • 229-775-2710 or 2828
 May-Jul 8am-8pm
 I-75N, exit 29, 8 miles west on Hwy 122, at intersection of Hwy 122 and 76
 Peaches, Nectarines, Blueberries, Vidalia Onions, Watermelons, Cantaloupes, Tomatoes, Fresh Vegetables, Jams, Jellies, Syrups, Homemade Churn Style Peach Ice Cream.
- CAGLE'S DAIRY FARM**
 362 Stringer Rd • Canton, 30115 • 770-345-5591
www.caglesdairy.com • mark@caglesdairy.com
 Year Round Mon-Sat 9am-5pm Call for Events and Appointments
 1 mile off Hwy 140 between Canton and Roswell. Turn at sign to 362 Stringer Rd
 Cheese. Tours of only Dairy Producer/Processor in Georgia. Farm tours and Summer tours by appointment. Spring and Summer Special Events. Maze opens September 1.
- CALHOUN PRODUCE INC**
 5075 Hawpond Rd • Ashburn, 31714 • 229-273-1887 or 1860
www.calhounproduce.com • calhounproduce@calhounproduce.com
 Mar-Dec. Call for Hours
 I-75 South Exit 92, Turn left (Hawpond Road) 6 miles on right
 PYO Strawberries, Vidalia Onions, Butterbeans, Peas, Peaches, Tomatoes, Okra, Squash, Cantaloupes, Watermelons, Peanuts, Pecans. Gift shop with home décor items, Farm Toys, Gift Baskets and Boxes. Fall Activities.
- CALHOUN PRODUCE INC CRISP CO**
 Cordele State Farmers Market Hwy 41 • North Cordele, 31015 • 229-273-1892
www.calhounproduce.com • calhounproduce@calhounproduce.com
 Jun-Sept Call for Hours
 Located at Cordele Farmers Market on Hwy 41 north
 Butterbeans, Peas, Vidalia Onions, Peaches, Tomatoes, Squash, Okra, Cantaloupes, Watermelons, Peanuts, Pecans, Gift Shop with Home Décor Items and Farm Toys.
- CALHOUN PRODUCE INC WORTH CO**
 3649 US Hwy 82 West • Sylvester, 31791 • 229-777-0824
www.calhounproduce.com • calhounproduce@calhounproduce.com
 Mar-Aug Call for Hours
 Hwy 82, 5 miles west of Sylvester
 PYO Strawberries, Vidalia Onions, Butterbeans, Peas, Peaches, Tomatoes, Okra, Squash, Cantaloupes, Watermelons, Peanuts, Pecans, Gift Shop with Home Décor Items and Farm Toys.

10 CHASE FARM MARKET
Hwy 26 @ Riverview Lane • Oglethorpe, 31068
478-472-1729 or 7726 • eglc@alltel.net
Jun-Jul 10am-6pm Mon-Fri, Closed Sat-Sun
In Oglethorpe, at corner of Riverview Lane and Hwy 26; 1/2 mile west of Flint River
Sweet Corn (White), Shelled Southern Peas, Butterbeans, Tomatoes.

11 CHRISTMAS TREE FARM
2542 Maddox Rd • Ochlocknee, 31773
229-227-9295 or 229-221-2224 • rfarmer@rose.net
Nov-Dec
84 north toward Cairo. Cross over Ochlocknee River Bridge and turn
first pave road right (Stewart Rd). Continue for 2.5 miles then turn left onto Maddox Rd.
Farm is 2.5 miles on right.
Christmas Trees - Leyland cypress, Arizona cypress, Thuja
Green Giant & Murray cypress. Potted trees available.

12 CONNELL FARMS
Hyw 362 • Hollonville, 30292 • 770-229-4096
www.connellfarms.com • connellfarms@att.net
Market:Apr-Sept 9am-6pm Mon-Fri, 9am-5pm Saturday. Corn Maze-mid Sept- mid Nov
12 miles west of Griffin on Hwy 362
U-Pick Strawberries, Blackberries, Blueberries, Tomatoes, Squash, Beans, Peas,
Cantaloupes, Watermelons,School Field Trips, Corn Maze.

13 COPELAND STRAWBERRY FARMS
P.O. Box 217 • Rochelle, 31079 • 229-365-7405 or 7391
Mar-Jun 8am-7pm Mon-Sat & Sun 1pm-7pm
In the city limits of Rochelle, on Hwy 280 W
Strawberries, Onions, Green Beans, Melons.

14 DAVIS FARM FRESH PRODUCE
560 John Collins Rd • Pelham, 31779 • 229-294-2540
davisfarmfreshproduce@pelnet.net
Year Round 7am-Dark Daily
Hwy 19 in Pelham
Strawberries, Tomatoes, Watermelons, Cantaloupes, Pumpkins, Peaches, Peanuts,
Sauces, Jams, Jellies, Shelled Peas, Shelled Butterbeans, Corn, Honey, Syrup, Pecans,
Boiled Peanuts, Ice Cream and a selection of Pork. Field trips for schools and groups
include hay rides and train for the children.

15 DICKEY FARMS
3440 Old Hwy 341 North • Musella, 31066 • 478-836-4362
www.dickeyfarms.com • info@dickeyfarms.com
May-Aug Mon-Fri 8am-7pm, Sat-Sun 8am-6pm
6 miles north of Roberta at the intersection of Hwys 341 & 42 in Crawford County
Peaches, Nectarines, Fresh Peach Ice Cream, Sweet Corn, Butterbeans, Peas, Tomatoes,
Peach Bread and Fritters, Jams, Jellies, Dressings, Salsas, Gift Items, T-Shirts, Hats, Mail
Order. Tour Groups Welcome. Pavilion for Picnics.

16 DICKEY'S AT THE HILLTOP
Corner of Hwys 74 & 341 • Culloden, 31016 • 478-836-4362
www.dickeyfarms.com • info@dickeyfarms.com
May-Aug 8:30am-5:30pm Daily
Located at the corner of Hwys 341 & 74 in Monroe County,
1/2 mile north of Culloden
Fresh Tree Ripe Peaches, Nectarines, Tomatoes,
Homemade Jams, Jellies, Pickled Okra and Relishes.

17 DOUBLE B FARMS CHRISTMAS TREES
8511 Knoxville Rd • Lizella, 31052 • 478-935-8742
tolixpm@mindspring.com
Nov-Dec 9:30am-5:30pm
From I-475 travel west on US 80 (Eisenhower Pkwy) 3.2 miles, turn left
on Knoxville Rd and go 2.7 miles to tree farm on right
Christmas Trees, Tree Stands.

18 DURRENCE FARM
18388 GA Hwy 23 • Reidsville, 30453 • 912-557-4939
Sept - Nov 8am-5pm
4 miles south of Reidsville GA on Hwy 23
U-Pick Gourmet Sweet Potatoes - Labor Day thru Thanksgiving
U-Pick Tomatoes June thru Mid July.

19 ELLIOTT FARMS #1
4761 Holley Road • Lizella, GA • 478935-8180
www.elliottfarmsga.com • elliottfarmsga@pstel.net
Monday-Saturday, 8am-7pm. Sunday, 10am-6pm.
Hwy. 80 towards Lizella, Turn on South onto Holley Road.
Continue on the dirt road. Farm is on the end of the road.
Pick your own Strawberries, blackberries, tomatoes, squash, sweet corn, sweet onions,
jellies, local honey, home made ice cream,flowers (sunflowers and zinnias), pumpkins,
and Corn Maze. School Field trips and church groups by appointment.

20 ELLIOTT FARMS #2
9515 Feagin Road • Macon, 31216 • 478935-8180
www.elliottfarmsga.com • elliottfarmsga@pstel.net
Monday-Saturday, 8am-7pm. Sunday, 10am-6pm.
South on Hwy. 247. Across from macon Airport.
Strawberries, tomatoes, squash, sweet corn, sweet onions, jellies, local honey, home
made ice cream,flowers (sunflowers and zinnias), pumpkins.

21 ELLIS BROS. PECANS INC
1315 Tippettville Rd • Vienna, 31092 • 229-268-9041 or 800-635-0616
www.werenuts.com • orders@werenuts.com
Year Round 8am-7pm Daily
I-75, exit 109 Vienna; go east 75 yards, turn left onto Tippettville Rd and go 1 mile north
Pecans, Peanuts, Peaches, Vidalia Onions (in Season), Ice Cream, Candies, Jams, Jellies,
Relishes, Honey, Syrups. Gift Items and Souvenirs @ "The Gift Connection."
Tours Available by appointment.

22 FREEMAN SPRINGS FAMILY FARM
3895 Freeman Springs Road • Rocky Face, 30740
(706) 673-4090 • freemanspringsfarm@yahoo.com
May-Dec., Tuesday-Sunday 9am-6pm
From I-75, take exit 336, turn toward Rocky Face onto Hwy 41 N, turn left
on Hwy 201 (LaFayette Hwy) toward LaFayette. Travel 4 miles to
Freeman Springs Road cut off-follow signs.
Jam, Jellies, Relishes, mixes, produce. Seasonal: Pumpkin Patch, strawberries,
blueberries, fresh prodcue, peacns, muscadines. Animal Barn, Crafts,
Christmas gift baskets. Corn Maze, hay maze, hay rides, field trips.

23 G.W. LONG FARM
3005 Old Whigham Rd • Bainbridge, 39817 • 229-246-8086 or 7519
May-Sep Mon-Fri 7am-7pm, Sat 7am-Noon
2.5 miles east of Bainbridge on Old Whigham Rd on right side, watch for signs
Peas, Butterbeans, Watermelons, Sweet Potatoes, Cantaloupes, Tomatoes, Snap Beans,
Squash, Okra, Irish Potatoes, Peppers, Cucumbers, Corn.

24 GARDNER FARMS
3192 Hwy 42 • Locust Grove, 30248 • 770-957-4912
Jun-Aug 7am-1pm Daily
I-75 exit 212, 1 mile north of I-75 near city limits on Hwy 42
Peaches, Blueberries, Blackberries, Drinks. Buses Welcome. Call for availability.

25 HAYES FARM
4229 New Franklin Church Rd • Canon, 30520 • 706-356-8831
Call for days open & availability of crops
Off I-85 at Lavonia, Hwy 17S, from the traffic light 3.5 miles
to Hwy 327 right, 2.2 miles on the right
Pick-Your Own Strawberries. Blueberries, Peaches, Corn, Watermelons, Cantaloupes,
Tomatoes, Okra, Peas, Other Vegetables, Jams, Recipe Books - Please call for availability.

65 SOUTHERN GRACE FARMS #2
5447 Bemiss • Valdosta, 31602 • 229-245-2747
www.southerngracefarms.com • lauramc@southerngracefarms.com
Mar-May Mon-Sat 9am-6pm, Sun 2pm-6pm
1 mile south of Moody AFB in Lowndes County
Strawberries, Jams, Jellies, Ciders

66 SPRING BROOK FARM LLC
1520 Mandeville Rd • Carrollton, 30117-5430 • 770-861-5333
www.springbrooktrees.com • dave@springbrooktrees.com
Nov-Dec Sat & Sun 9am-dark Open Thanksgiving Day
I-20 West to exit 11. Turn left onto Hwy 27 S, go 2.6 miles and turn left onto Mandeville Rd
(Co.Rd. 240), cross Miller Academy Rd at first stop sign and travel .8 miles to farm on left
Christmas Trees, Leyland Cypress, Carolina Sapphire, Blue Ice, Pre-cut Fraser Fir, Fraser
Fir Wreaths, Stands, Hayrides, Hot Drinks, Snacks.

67 T AND T FARMS
698 Hwy 338 • Dublin, 31021 • 478-676-3670 or 3230
Year Round
From I-16, Exit 42, travel north 6 miles on Hwy 338. Farm on right
Peas, Butterbeans, Corn, Tomatoes, Collards, Turnips, Cabbage, Broccoli, Okra, Pumpkins,
Nursery Plants, Cement Items, Pine and Wheat Straw, Shelling service available.

68 THE DACULA BRIARPATCH
2503 Cammie Wages Rd • Dacula, 30019 • 770-962-4990
June - Nov 8am-7pm Tues - Sat. Closed Sun & Mon
85 North of Atlanta Exit 106 Hwy 316 E. Turn onto Harbins Rd and travel 3 miles to New
Hope Rd. Travel 1 mile and turn on Cammie Wages Rd and market is on right.
Apples, Blackberries, Blueberries, Figs, Muscadine grapes and some vegetables.

69 THE OLD BARN CHRISTMAS TREE FARM
24 Slaughter Rd • Sunnyside, 30284 • 770-227-5237
www.theoldbarnchristmastrees.com
Thanksgiving Day-Dec 24 Mon-Fri 1pm-Dark, Sat 8am-Dark, Sun 1pm-Dark
From Sunnyside take Hwy 19/41 to School Rd, go east on School Rd and turn right onto
Hwy 3. Take a left onto Teamon Rd, cross RR tracks and turn left onto Church Rd. Travel
about .25 miles and turn right onto Slaughter Rd. Market on left
Christmas Trees (Leyland Cypress, Virginia Pine, Red Cedar, Carolina Sapphire),
Wreaths, cut Fraser Firs, Wreaths Stands, Crafts, Nature Trail, Hot Apple Cider, Tree
Bailing, Shaking Services.

70 THOMAS ORCHARDS, GREENHOUSE & GIFT SHOP
6091 Macon Hwy (Hwy 441) • Bishop, 30621 • 706-769-5011 • pt117@bellsouth.net
Mar-Nov 9am-6pm, May-Aug 7am-6pm
8 miles south of Athens on Hwy 441 at Watkinsville By-Pass
Peaches, Peach Ice Cream, Pecans, Vidalia Onions in season, Apples in season, Bedding
Plants, Perennials, Conifers, Fruiting Plants, Hanging Baskets, Custom Containers, Jams,
Jellies, Sorghum, Tomatoes, Honey, Seasonal Produce, Gardening Gifts.

71 THOMPSON FARMS COUNTRY CURED MEATS
2538 Dixie Rd • Dixie, 31629 • 229-263-9074 • 229-263-8296 fax
www.thompsonfarms.com • tfsmokehouse@thompsonfarms.com
Year Round Mon-Fri 8am-6pm, Sat 8am-1pm
2.5 miles west of Dixie on Dixie Road
Country Cured Meats, Sausage, Bacon, Ham, Smoked Meats, Fresh Cuts of Pork.

72 TIGER MOUNTAIN ORCHARD
1309 Bethel Church Road • Tiger, 30576 • 7067820-3290
www.tigermountainorchards.webs.com
June-August PYO daylite to dark; Mid August-Mid Nov,
8-5 Monday thru Saturday, 1-4 Sundays
Take U.S. 441, 3 Miles S of Clayton or 8.5 miles N or Tallulah Falls, turn on Tiger
Connector. For 1 mile turn right on Tethel Road and go 100 yards to market.
PYO Raspberries, Balckberries June-August, Apples, Apple Cider, Apple Butter, Muscadines.

73 TOM SAWYER FARM
952 Empire Chester Hwy • Cochran, 31014 • 478934-7584
Call for days open and availability of crops
GA Hwy 257, 2 Miles east of Empire in north Dodge County
Strawberries, Blackberries, Onions and Peaches.

74 UNCLE BOB'S PUMPKIN PATCH
3781 E. Happy Valley Circle • Newnan, 30263 • 770-253-8100
www.uncle-bob.com • jwitt@numail.org
Fri & Sun 2pm-6pm & Sat 9am-6pm
I-85 to exit 51. Travel west to Hwy 29 go 3 miles south on Hwy 29 to Cedar Creek Rd. Turn
right and go 3 miles to Happy Valley Circle and turn left 1/4 mile the farm is on right.
Pumpkins, Honey, Gourds, Atlanta Burning Sauces, Ciders, Antiques, Crop Maze, Hay
Rides, Nature Trails, Petting Zoo, Story Time, Puppet Show (Weekends), Weekday School
Tours Available. Hay rides and nature trails. Call for Hours.

75 VANN STRAWBERRY FARM
8602 Hwy 19 • Baconton, 31716 • 229-787-5133 or 1103
www.vannfarms.net • vannfarms@live.com
Jan-Dec 8am-7pm Daily
15 miles south of Albany on US 19
Strawberries, Peaches, Watermelons, Cantaloupes, Tomatoes, Onions, Peanuts, Sauces,
Jams, Jellies, Ice Cream, T-Shirts, Field Trips, Maze (Fall).

76 WALLACE FARMS
2862 Indian Rock Drive • Elberton, 30635 • 706-213-0698 • cwallace5@bellsouth.net
April-October; 7:30am-6:00pm
From Hwy 77 in Nuberg, take Coldwater Creek Rd. Go 6 miles. You will Wallace Farm
sign on right at Indian Rock Dr. Turn right here; we are .5 miles on left.
Okra, Tomatoes, Sweet Corn, Squash (several varieties), Cucumbers, Peppers (several
varieties). We also sell vegetable plants and pole beans. Call for prodcut availability.

77 WHITE OAK PASTURES
22775 Highway 27 • Bluffton, 39824 • 229-641-2081
www.whiteoakpastures.com • willharris@whiteoakpastures.com
Year Round 8am-6pm
9 miles north of Blakely on Hwy 27
Beef Products (Grass-fed, No Hormones, No Antibiotics) and other local, sustainable and
artisan Georgia Farm Products.

78 WILLIAM L. BROWN FARM MARKET
Hwy 49 • Montezuma, 31063 • 478-472-8767 or 6513
williamlbrown@alltel.net
Jun-Aug Mon-Sat 8:30am-6:00pm, Sun 1:30-6:00pm
1 mile north of Montezuma city limits on Hwy 49
Peaches, Elberta Peaches (In-Season), Zinnias & Sunflowers (U-Pick), Tomatoes, Okra,
Blueberries, Cantaloupes, Watermelons, Squash, Shelled Peas & Butterbeans,
Seasonal Produce, Vidalia Onions, Gourmet Foods, Syrups, Honey, Jams, Jellies, Candles,
Snacks, Stone Ground Grits & Meal, Pecans, Homemade Peach Ice Cream,
Peach Pie, Cakes, Cookbooks, Gifts.

79 WILLIAMS TRACTOR FARM
2295 New Bethel Road • Bartow, 30413 • 478-552-2283
april@washemc.net
Year Round, 8am-6pm Monday-Saturday
From Sandersville: Take Hwy 242 East. Go 9 miles to Riddleville, then 1.5 miles to New
Bethel Road. Turn Right and go 2.5 miles, Farm on Left.
Onions, Peas, Potatoes, Squash, Beans, Corn, Cucumbers, Okra, Tomatoes, Peppers,
Plums, Watermelons,Pears, Blueberries, Sweet Potatoes, Zucchini, Turnip Greens,
Mustard Greens, Collards, Cabbage, Eggs. Cut Flowers, Bedding Plants,
Hanging Baskets.

80 YULE FOREST HWY 155 THE PUMPKIN PATCH
3565 Hwy 155N • Stockbridge, 30281 • 770-954-9356
or 770-914-5959
www.aboutyule.com • yuleforest155@aol.com
Oct-Jan 9am-Dark, Apr-Jun 10am-Dark
Hwy 155, 3 miles south of 138 on Hwy 155
Christmas Trees (Fresh Cut Fraser Firs, Cryptomerias, Deodar Cedars, White Pine, Leyland
Cypress, Red Cedar, Virginia Pine), B&B Trees, Pumpkins, Blueberries, Farm Tours, Hay
Rides, Movie Science Center, Petting Zoo, Maze, Horse Camp,
Landscape Woody Ornamentals.

P = Pick Your Own **U** = You Cut **M** = Maze

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49 **PAPA ALBERT'S MARKET**
150 Stringer Road • Canton, 30115 • 404567-6363
www.caglesfarmhouse.com • bernese@caglesfarmhouse.com
May-Oct., Daylight to Dark everyday.
From Hwy 140 turn onto Stringer Road. Go 1 1/4 miles on the left at intersection of Hickory Road.
Fresh in season vegetables (Tomatoes & Corn) grown naturally on the GA Centennial Farm. The house is open for parties, small wedding rehearsals and receptions.
Garden Tours and fishing and gemstones.

50 **P** **PAULK VINEYARDS**
1788 Satilla Rd • Wray, 31798 • 229-468-7873
www.paulkvineyards.com • pvinfo@paulkvineyards.com
Aug-Sep 9am-7pm
3 miles south of Hwy 32, between Ocilla and Douglas
Fresh Muscadine Grapes, 100% Muscadine Grape Juice (Purple & White), Muscadine Grape Sauce, Preserves, Jellies, Muscadine Dietary Supplements.

51 **P** **PAYNE FARM AND PRODUCE**
P.O. Box 246 • Calhoun, 30703 • 706-629-5704
April - January Call for Hours
From the intersection of GA 53 and US 41 in Calhoun, travel south on US 41 about 2 miles and turn right on Salem Rd. Market is .2 miles. From Adairsville, travel north on US 41 to Salem Rd and turn left. Market is .2 miles
Tomatoes, Okra, Squash, Peas, Corn, Beans, Watermelons, Cantaloupes, Peppers, Pumpkins, Other Vegetables, Gourds, Corn Stalks, Flowers, Baskets, Crafts, Strawberries, Collards, Cabbage and Greens.

52 **PEARSON FARM**
5575 Zenith Mill Rd • Fort Valley, 31030 • 478-825-7504
www.pearsonfarm.com • vicki@pearsonfarm.com
May-Aug (Peaches) Nov-Jan (Pecans) 8am-5pm
5 miles north of Fort Valley just off Hwy 341. Turn left on Zenith Mill Rd, go 1 mile to packing house on right
Peaches, Pecans, Peach Ice Cream

53 **PERRY PECAN & PRODUCE**
56 Reid Rd • Ellaville, 31806 • 229-937-2087 • perryproduce@windstream.net
Year Round Mon-Sat 9am-6pm, Sun 1pm-5pm
2.5 miles south of Ellaville on Hwy 19
Pecans, Peas, Beans, Collards, Turnips, Tomatoes, Squash, Corn, Watermelons, Cantaloupes, Pumpkins, Jams, Jellies, Honey, Syrup, Boiled Peanuts, Pine Straw, Plants, Flowers.

54 **PEYTON'S PECANS**
5824 Hwy 97 • Camilla, 31730 • 866-739-8607
www.peytonspecans.com • lanairworsham@peytonspecans.com
Mid Oct - Mid Jan 8am-5pm. Internet sales available year round.
5 miles south of Camilla on Hwy 97
Pecans & Pecans Candies, Gourmet Coffees and Syrups.

55 **POPPELL FARMS**
1765 Hyma Poppell Loop • Odum, 31555 • 912-586-2215
www.poppellfarm.com • popfarms@alltel.net
May - Oct 8am-6pm daily
From Jessup Highway 341N, Turn onto Tank Rd, follow signs, 4 1/2 miles
Peas (7 Varieties), Butterbeans (shelled or unshelled), watermelons, Tomatoes, Corn, Okra, Potatoes, Squash, Cucumbers, Pepper, Jelly, Pumpkins, Hayrides, Corn Maze and Field Trips during October.

56 **P** **PRESCOTT'S STRAWBERRIES**
2226 Gus Perdue Rd • Wrens, 30833 • 706-547-3717 or 7342
1sberry@bellsouth.net
Apr-Mid-June Mon-Sat 8am-8pm
Take Hwy 1 North of Wrens .4 miles past the intersection of Hwy 221, turn onto Farm Lane Rd and follow signs
Strawberries (PYO and pre-picked), Strawberry Preserves, Strawberry Jelly, Strawberry Syrupand Strawberry Cider.

57 **R & A ORCHARD INC**
5505 Hwy 52 E • Ellijay, 30536 • 706-273-3821 or 2639
www.randaorchards.com • apples@randaorchards.com
9am-6pm Year Round
4 miles east of Ellijay on Hwy 52 on left
Apples, Peaches (in season), Nectarines, Apple Products, Fried Pies, Cakes, Cookies, Peanut Brittle, Homemade Cider, Honey, Sorghum Syrup, Canned Goods, Fruit Baskets, Jams, Jellies, Chow Chows, Tomatoes, Sweet Corn, Other Produce Available. School Tours Sep & Oct. U-Pick the Month September Apples. Tour Buses Welcome.

58 **P** **RJ & G FARMS INC**
2385 Bill Hodges Rd • Claxton, 30417 • 912-618-9312 or 912-618-9002
Apr-Nov 8am-6pm
3 miles south of Hagan on Bill Hodges Rd
New Red Potatoes, Onions, Squash, Green Beans, Cucumbers, Tomatoes, Corn, Peas(White Acre, Pinkeye, Zipper, Sadandy) Butterbeans, Green Peanuts.

59 **ROCK SPRING PRODUCE**
8087 Hwy 27 North • Rockspring GA 30739 • 706-375-6860
puthompson@gmail.com
Mon - Sat 9 am - 6 pm year around
20 Miles North of Rome on Hwy 27 North. 6 miles North of Lafayette on Hwy 27 North. 6 miles South of Chickamauga on Hwy 27 South.
Locally grown produce, tomatoes, beans, squash, cucumbers, corn, peppers, melons, peas, fruits, apples, jams, jellies, honey, sorghum, pine straw, wheat straw, hay, relishes, chow chows, boiled peanuts, vegetable plants & bedding plants.

60 **SASNETT FRUITS AND NUTS**
3801 Hwy 41 North • Byron, 31008 • 478-953-3820
Year Round 8am-6pm
I-75, exit 149, go east to Dunbar Rd, take Dunbar to Hwy 41, market is on right. From 247 Conn. take Hwy 41 north about 21/2 miles
Peaches, Pecans, Peanuts, Tomatoes, Peas, Butterbeans, Seasonal Fruits and Vegetables, Turnips, Collards, Mustards, Bedding Plants, Hanging Baskets, Pecan Cracking & Shelling Service.

61 **U** **SECRET FOREST**
6899 Thompson Pond Road • Tarrytown, 30470 • 912-529-3702
secretforest@planttel.net
Thanksgiving Day–Dec 13 (Wed-Sat) 10am-Dark, Sun 1pm-Dark, Closed Mon-Tue
GA Hwy 29 to Tarrytown, go east 4 miles on Warnock Pond Rd to farm
Christmas Trees and Tree Stands, Jellies and Homemade Crafts.

62 **P** **SMITH FARMS: BERRIES & MORE**
2813 Old Eastman Road • Cadwell, 31009 • 478-278-7317 • bustersmith@yahoo.com
March, April, May & June 9am - 6pm Monday - Saturday • Sunday 1:30 - 5:00 pm
At intersection of Hwy 117 and Hwy 126, go East on Hwy 126 approx. 1/2 mile, take right on Old Eastman Rd, Farm on Right
Strawberries, Squash, Onions, Sweet Corn, School Tours

63 **P U M** **SOUTHERN BELLE FARM**
1658 Turner Church Road • McDonough, 30252 • 770898-0999
www.southernbellefarm.com • jcarter@southernbellefarm.com
Hours seasonal; visit website for updated hours
See directions at southernbellefarm.com
Strawberris, Ag-Tourism, Pumpkins, Indian Corn, Country Store items,Corn Maze, Pumpkin Patch, Hayrides, Farm Animals, Corn Canon.

64 **P** **SOUTHERN GRACE FARMS #1**
11946 Nashville Enigma Road • Enigma, 31749 • 229-533-8585
www.southerngracefarms.com • lauramc@southerngracefarms.com
Mar-Jul Mon-Sat 9am-6pm, Sun 1pm-6pm
From Hwy 82 in Enigma, go south on Nashville-Enigma Hwy 4 miles. Located behind Berrien Peanut Co.
Strawberries, Blackberries, Jams, Jellies, Ciders (From our Fruit), Gift Baskets

26 **P** **HILLCREST ORCHARDS**
9696 Hwy 52E • Ellijay, 30536 • 706-273-3838
www.hillcrestorchards.net • applelan@ellijay.com
Sept, Oct - 9-6 Daily Nov 9-5 Daily - Call for time of special events
Hwy 515 north to Hwy 52E, 9 miles on right or Hwy 400 N to Hwy 53 through Dawsonville to Hwy 183 to Hwy 52W, 12 miles
Apples, Cider, Bakery Items, Ice Cream, Fudge, Dried Apples, Honey, Canned Goods, Fresh Ground Corn Meal, Pig Races, Milk a Cow, Farm Tours, Wagon Rides, Petting Farm, Playground, Moonshine Museum, Pedal Kart Track, Nature Trail. PYO Apples during Apple Picking Season.

27 **P M** **HILLSIDE ORCHARD FARMS COUNTRY STORE & FARM**
18 Sorghum Mill Dr • Lakemont, 30552 • 706-782-2776
www.hillsideorchard.com • hillside@hillsideorchard.com
Year Round 9:00am-5:30pm. In Jan/Fed closed on Tues & Wed
From Atlanta travel north on I-85 to I-985 to 365 to 441, 5 miles north of Tallulah Falls bridge, turn left on Wiley Connector and right at dead end. Store is .7 miles on left
Apples, Ciders, Canned Goods (over 500 Products), Honey, Sorghum, Bakery Items (Breads, Pies, Fritters, Doughnuts), Boiled Peanuts, Ice Cream, Peaches, Pumpkins, Tomatoes, Seasonal Produce, “The Sorghum Mill Café”, Collectables, Blackberries (Pick your own), Commaze, Kids Gem mine, Barnyard.

28 **ISON'S NURSERY AND VINEYARD**
6855 Newnan Road • Brooks, GA • 770599-6970
www.isons.com • ison@isons.com
Monday-Saturday, 10am-6pm. Closed Sunday
12 miles west of Griffin on GA 16
Tomatoes, Peaches, Muscadines, Muscadine Jelly, preserves, syrup, butter and juice. Muscadine dietary supplements.

29 **U** **JACK'S CREEK FARMS**
2291 Price Mill Rd • Bostwick, 30623 • 706-343-1855
www.jackscreekfarm.com • dpmalcom@bellsouth.com
Nov 9am-6pm
From Athens, take 441 to Bishop; turn right on Price Mill Rd (5 miles).
From Madison, take 83N to Bostwick, turn right on Wellington, and follow signs (3 miles).
From Monroe, take 83 to Bostwick, turn left on Wellington, and follow signs (3 miles)
Christmas Trees (VA Pine, Red Cedar, Leyland Cypress, fresh Carolina Sapphire), Field Grown Nursery Stock, Jams, Jellies, Boiled Peanuts, Cider, Decorations.

30 **JAEMOR FARM MARKET**
5340 Cornelia Hwy • Alto, 30510 • 770-869-3999 or 0999
www.jaemorfarms.com • jaemor@att.net
7am-6pm (Sep-May) 7am-7pm (Jun-Aug) Daily
From Atlanta I-85 north to 985 which becomes 365, Travel 365 to market @35 mile marker on right
Peaches, Apples, Cantaloupes, Watermelons, Tomatoes, Grapes, Pumpkins, Nectarines, Jams, Jellies, Pickles, Relishes, Fried Apple Pies, Handmade Furniture, Pottery, Garden Seed, Fertilizer, Flowers, Propane. Corn Maze, Farm Tours and Hayrides (Sept. and Oct.)

31 **JIBB'S VINEYARDS**
1521 Jenkins Farm Road • Byromville GA 31007
478-952-8328 • kyelle99800@hotmail.com
8am to 6pm, May 20th- November 1st
Highway 230 to Poplar Springs Road then left on Jenkins Farm Road
Muscadine Grapes, Peaches, Green Plums, Collards and Watermelon.

32 **P M** **LANE SOUTHERN ORCHARDS**
50 Lane Rd • Fort Valley, 31030 • 478-825-3592 or 3362
www.lanesouthernorchards.com
Year Round May-Aug 9am-7pm, Sep-Apr 9am-5pm
I-75, exit 142, take 96 west 5 miles. From Fort Valley, take 96 east 3 miles
Peaches, Pecans, Strawberries, Indian River Citrus, Vidalia Onions, Tomatoes, Peanuts, Peas, Butterbeans, Jams, Jellies, Dressings, Café, Gift Shop, Mail Order, Ice Cream, Southern Gifts, Peach Tour, GA Peach Festival. Corn Maze and PYO-Strawberries only.

33 **P** **LAWSON PEACHES**
8545 Valdosta Hwy • Morven, 31638 • 229-775-2581 • lawsonfarms@windstream.net
Apr-Jul 8am-8pm Daily
I-75, exit 18, 12 miles west to Morven on Hwy 133
Peaches, Nectarines, Watermelons, Cantaloupes, Blueberries, Tomatoes, Vidalia Onions, Jams, Jellies, Peach Ice Cream and Peach Milkshakes.

34 **LITTLE BEND ORCHARD'S APPLE BARN**
3379 Tails Creek Rd • Ellijay, 30540 • 706-635-5898 or 706-273-0452
Aug 15-Dec 14 Mon-Sat 9am-6pm, Sun 12:30-5:30pm
3.5 miles west of Ellijay on US Hwy 76/GA 282
Apples, Peaches, Ciders, Dried Apples, Pies, Fritters, Bread, Sweet Corn, Honey, Jams, Jellies, Sorghum, Sweet Potatoes, Baskets, Gourds, Mats, Other Items.

35 **P M** **LITTLE RIVER FARMS**
669 Nickelsville Road • Resaca, 30735 • 706629-9688
www.littleriverfarms.com • littleriverfarms@bellsouth.net
10 am-4 pm April-May, Oct. Call or check website for specific hours
I-75-exit 320 , go east on Hwy 136. Dead end and take a left on Hwy 41 North. Right on Hwy 136 East, 3/4 mile on the right.
Beans, Tomatoes, Corn, Okra, Pumpkins. We do School Tours, Corn Maze, Hay Rides, Nature Trail and Petting Farm.

36 **LOWREY FARM**
2416 Hwy 140 • Rome, 30165 • 706295-1157
lowreyfarms@aol.com
April-Dec; Monday-Saturday 10am-6pm, Sunday 1-5pm
From intersection of Hwy 27 & GA 140: travel east 4.5 miles, market on right. From Adairsville @ I-75: travel west 11 miles, market on left.
Sweet Corn,Watermelons, Cantaloupes, Tomatoes, Okra, Squash, Peas, Beans, Romaine Lettuce, Cabbage, Peppers, Pumpkins, other vegetables.
All natural Angus Beef and All natural Pork. Cut Fraser Firs and other Christmas Trees, Corn Stalks, Flowers, Vegetable Plants. Christmas light hay ride.

37 **LOVIN FARM PRODUCE**
1590 Hwy 15 South • Greensboro, 30642 • 706-318-7990
May (Sat only) 10am-5pm. June-July (Thurs-Sat) 10am-6pm. Aug-Sept (Sat only) 10am-6pm. Please call prior to coming
Take Hwy 15 South from Greensboro toward Siloam and Sparta. One mile down Hwy 15 south on left just outside Greensboro.
Eggplant, Tomatoes, Squash, Okra, Zucchini, Cucumbers, Corn, Cabbage, Peas, Beans, Butterbeans, Peppers, Cantaloupes, Watermelons, Peaches, Collards, Turnip Greens, Honey, Chow Chow, Relishes, Fresh Eggs, Seasonal Produce, Boiled Peanuts.

38 **LUKE ORCHARDS**
66 Rice Lane • Ray City, 31645 • 229-455-3071
Oct-Jan 8am-6pm
1 mile north of Ray City on US Hwy 129
Pecans and related items, Candied Nuts, Jams, Jellies, Syrups & Honey.

39 **MACK AARON APPLE HOUSE**
8955 Hwy 52 East • Ellijay, 30536 • 706-273-3600
706-273-3602 Fax
July 15-October, 8am-6pm; November-January (closing), 8 am-5pm
8.5 miles east of Ellijay on Hwy 52
Apples, Peaches, Cider, Jams, Jellies, Relishes, Honey, Syrups, Bakery Items, More than eleven Flavors of Fried Pies, Apple Peelers and Other Kitchen Gadgets.
Tour Buses Welcome.

40 **P** **MARKS MELON PATCH**
8580 Albany Hwy • Dawson, 39842 • 229-698-4750 229-881-0814
www.marksmelonpatch.com • sales@marksmelonpatch.com
Year Round Apr-Oct 8am-7pm, Nov-Mar 8am-6pm
9 miles from Albany Mall - Hwy 82 west, 1 mile east of Sasser
Watermelons, Cantaloupes, Pumpkins (PYO), Sweet Corn, Peaches, Tomatoes, Peanuts (boiled, roasted, raw), Jams, Jellies, Vidalia Onions, Blueberries, Muscadines, Peas, Butterbeans, Gourds, Pecans, Tours, Hayrides, Hay Bales, Cornstalks, Cotton Stalks, Halloween School Tours.

P = Pick Your Own **U** = You Cut **M** = Maze

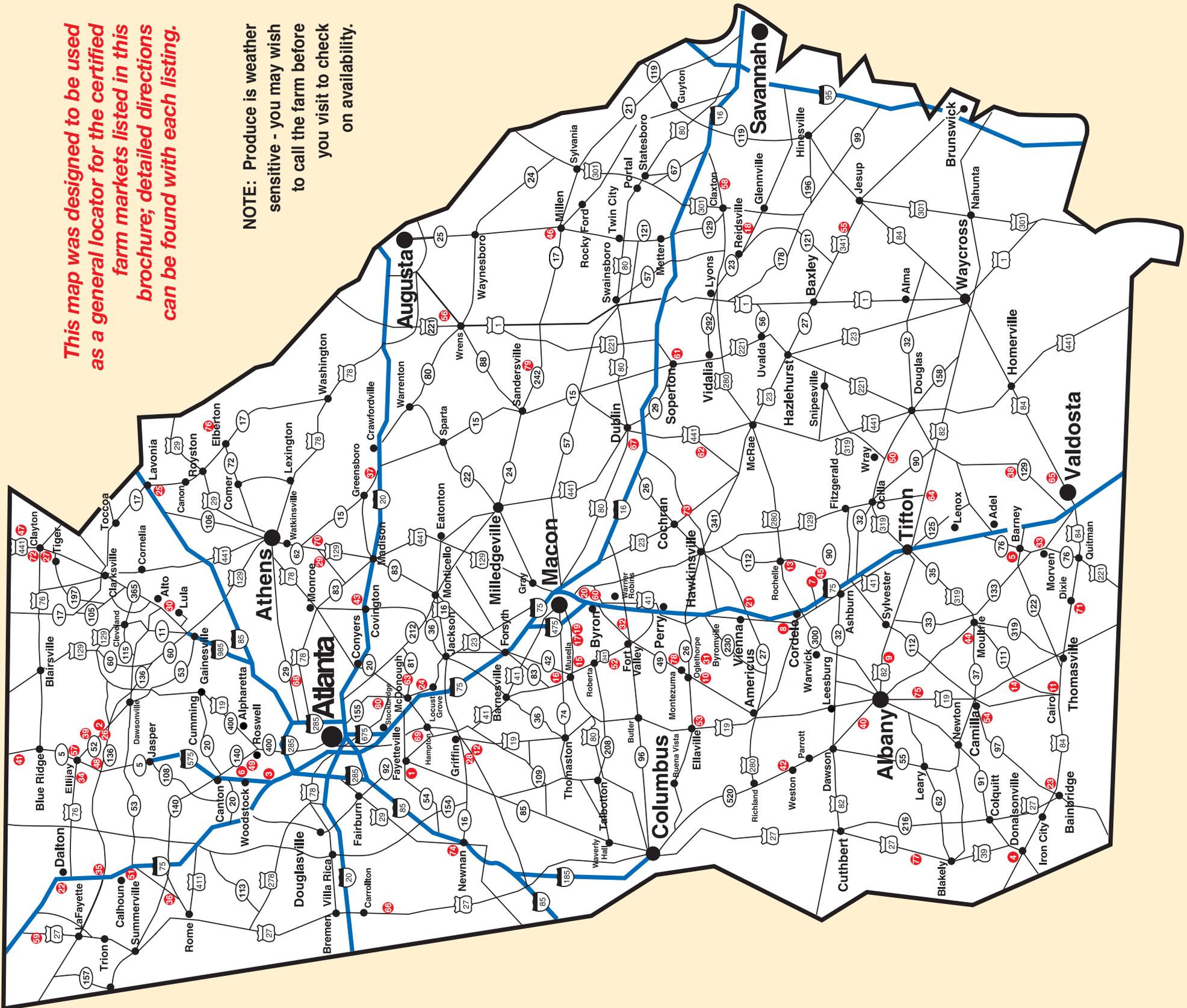
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FARM MARKET LOCATIONS

This map was designed to be used as a general locator for the certified farm markets listed in this brochure; detailed directions can be found with each listing.

NOTE: Produce is weather sensitive - you may wish to call the farm before you visit to check on availability.



- 41 P** **MERCIER ORCHARDS**
 8660 Blue Ridge Drive • Blue Ridge, 30513 • 706-632-3411
www.mercier-orchards.com • info@mercier-orchards.com
 (Dec-May) Mon-Sat 8am-5pm & Sun 10am - 5pm
 Memorial Day - Thanksgivings Mon - Sat 8am - 6pm & Sun 10am - 6pm
 2 miles north of Blue Ridge on Hwy 5
 Apples, Peaches, Blueberries, Blackberries, Nectarines, Cider, Jams, Jellies, Preserves, Sauces, Pickles, Relishes, Candles, Potpourri, Kitchen Items, Gift Items, Bakery Products, Deli.
- 42** **MERRITT PECAN CO., INC.**
 Hwy 520 • Weston, 31832 • 229828-6610
www.merritt-pecan.com • nutty@sowega.net
 Year Round (except Christmas), 7am-8pm
 Located on Hwy 520 halfway between Albany & Columbus
 Pecans available year round (new crop ready by Oct. 15), Pecan Candies, Jellies and Jams, Syrups, homemade pies and cakes, Pecan Brittle, Divinity, GA Souvenirs, T-Shirts, Cookbooks, Gift Baskets, gas and diesel.
- 43 P U** **MITCHAM FARM**
 750 Macedonia Church Rd • Oxford • 30054
 (770) 786-8805 or (778) 551-530
www.mitchamfarm.com • mitchamemy@bellsouth.net
 Seasonal-Call Ahead
 Exit 93 off I-20 Hazelbrand Road (Hwy 142); North Hwy 142; Turn Right on Hwy 81 North. Make quick left onto Macedonia Church Road. Farm will be 1.3 miles with strawberries on right, corn maze on left.
 Strawberries, Collards, Onions, Sweet Corn, pumpkins, hay, wheat straw, pine straw, fall decorations. PYO Strawberries, Corn Maze, Farm Tours.
- 44 P** **OCHLOCKONEE RIDGE FARMS**
 1069 Rossman Dairy Rd • Moultrie, 31768
 229-941-5971 or 229-891-0583
www.oridgefarms.com • theharts@sowega.org
 Mar-Jul, Call for Hours. Oct by appointment
 From Moultrie take Hwy 37 W. Turn right on Rossman Dairy Rd. Market 1.9 miles on left
 Strawberries and Tomatoes.
- 45** **ODOM APIARIES**
 2310 Williford Road • Rebecca, 31783 • 229392-0321
www.odomapiaries.com • odomapiaries03@yahoo.com
 Year Round, 8-until
 I-75 Exit 84, 8.5 miles on Hwy 159 NE. We will be on your right on Williford Road (dirt road). You can see us from highway.
 Honey, beeswax, beeswax candles.
- 46 P** **OGEECHEE PEACHES**
 624 Old Louisville Road • Millen, 30442 • (404)386-5207
snewton100@comcast.net
 June-July, 8-6 Saturday, 1-6 Sunday
 From the intersection of Hwy 17 and 25 in Millen, proceed west on Hwy 17 for one mile. Turn right (north) on Old Louisville Road, proceed 3.5 miles. Market is on the left
 Peaches
- 47** **OSAGE FARM**
 5030 Hwy 441 North • Rabun Gap, 30568 • 706746-6952
 May-Oct, 8am-6pm, 7 days
 On US 441- 1 mile south of Dillard, GA. 7 miles north of Clayton.
 Fresh Vegetables-Tomatoes, Cabbage, Sweet Corn
- 48** **PANORAMA ORCHARDS FARM MARKET**
 P.O. Box 157 • East Ellijay, 30539 • 706-276-3813 • www.panoramaorchards.com
 Year Round 9am-6pm Daily
 2.5 miles south of Ellijay on Appalachian Hwy 515
 Apples, Peaches, Cider, Fried Pies, Ice Cream, Apple Breads and Butter, Jams, Jellies, Dried Fruit, Bakery Items, Gift Shop, Quilts.

P = Pick Your Own **U** = You Cut **M** = Maze

Directories of Local Growers

Georgia Growers



Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
APPLING COUNTY							
	Altman, Hoyt	130 Blueberry Street	Baxley	GA	31513	912-367-7466	
	Product(s) Grown:	Blueberries, Corn, Peanuts					
	Miles, Jr. James Allen	4626 Highway 144	Baxley	GA	31513	912-367-0651	921-367-1147
	Product(s) Grown:	Blueberries					
	Morris, Jane	P.O. Box 159	Baxley	GA	31515	912-367-4634	912-367-7042
	Product(s) Grown:	Blueberries					
ATCHINSON COUNTY							
	Paulk, Fred	820 E. Main Street	Willacooche	GA	31650	912-534-5700	912-534-5479
	Product(s) Grown:	Bell Pepper, Cabbage, Cucumbers, Squash					
BACON COUNTY							
	Bennett, John V.	1117 Bennett Still Hwy.	Alma	GA	31510	912-337-2015	912-632-6277
	Product(s) Grown:	Blueberries					
	Wade, Shane	123 Peach Tree Road	Alma	GA	31510	912-632-0369	
	Product(s) Grown:	Blueberries					
	Wheeler, Derrin	229 Shenandoh Road	Alma	GA	31510	912-632-6406	912-632-4140
	Product(s) Grown:	Blueberries					
BAKER COUNTY							
	Heard, Chad	P.O. Box 760	Newton	GA	39870	229-734-5018	229-734-5018
	Product(s) Grown:	Corn					
	Taylor, Johnny	1941 Harmony Road	Pelham	GA	31779	229-294-8763	
	Product(s) Grown:	Peanuts, Corn					
BERRIEN COUNTY							
	D & D Farms	Lenox Brookfield Road	Nashville	GA	31639	229-543-1450	229-543-1452
	Product(s) Grown:	Cucumbers, Squash, Watermelon, Beans, Bell Pepper, Cabbage					
	McMillan, Steve	11946 Nashville Enigma Rd.	Enigma	GA	31749	229-533-8585	229-533-3058
	Product(s) Grown:	Strawberries					
	Tucker, Ricky	187 Gopher Ridge Ln.	Enigman	GA	31749	229-533-6665	229-533-9212
	Product(s) Grown:	Peanuts, Corn					
BRANTLEY COUNTY							
	Moody, Dan & Denise	P.O. Box 1238	Nahunta	GA	31553	912-462-6895	
	Product(s) Grown:	Blueberries					
BROOKS COUNTY							
	Davis, William	P.O. Box 6	Dixie	GA	31629	229-498-1776	
	Product(s) Grown:	Corn, Greens, Peas					

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
BROOKS COUNTY							
	Dewitt, Randy	P.O. Box 129	Morven	GA	31638	229-263-5000	229-263-4099
	Product(s) Grown:	Peanuts, Corn, Bell Pepper, Squash, Cabbage, Cucumber, Eggplant					
	Jones, Rufus	3996 Dry Lake Road	Dixie	GA	31629	229-263-8303	
	Product(s) Grown:	Corn, Greens, Peas					
	Price, Roger	4598 Coffee Road	Quitman	GA	31643	229-263-5024	
	Product(s) Grown:	Cucumbers					
	Spencer, Curtis	6581 Dry Lake Road	Quitman	GA	31643	229-263-6974	
	Product(s) Grown:	Peanuts, Corn					
	Thomas, Jones	842 Son Wright Road	Dixie	GA	31629	229-263-8742	
	Product(s) Grown:	Peanuts, Corn					
BULLOCK COUNTY							
	Brannen, Jamie	5591 Clito Road	Statesboro	GA	30461	912-587-5902	912-587-2258
	Product(s) Grown:	Cantaloupe, Vidalia Onions, Watermelon, Greens					
	Neville, Rawls	760 John R. Coleman	Register	GA	30452	912-852-5098	912-852-5097
	Product(s) Grown:	Corn, Peanuts, Vidalia Onions					
	Rushing, Robert	760 John R. Coleman Rd.	Register	GA	30452	912-852-5098	912-852-5097
	Product(s) Grown:	Muscadines					
CALHOUN COUNTY							
	Cowart, Jr. Charles	1575 Still Pond Road	Arlington	GA	31713	229-792-6382	229-792-3944
	Product(s) Grown:	Vidalia Onions					
CANDLER COUNTY							
	Hendrix, Kevin	P.O. Box 145	Metter	GA	30439	912-685-3220	912-685-4420
	Product(s) Grown:	Cantaloupe, Vidalia Onions, Watermelon					
CARROLL COUNTY							
	Braddy Farms	P. O. Box 302	Mt. Vernon	GA	30445	912-583-4004	912-583-4414
	Product(s) Grown:	Vidalia Onions					
CHATHAM COUNTY							
	Waller, H. B. Pete	702 Bloomingdale Rd.	Bloomingda	GA	31302	912-748-4210	912-748-8583
	Product(s) Grown:	Strawberries					
CHEROKEE COUNTY							
	Dault, James	P.O. Box 5435	Canton	GA	30114	404-992-0199	678-669-2396
	Product(s) Grown:	Greens, Herbs					
CLINCH COUNTY							
	Chambers-Peterson, Adai	200 Allen Lee Lane	Homerville	GA	31634	912-487-3053	912-487-1633
	Product(s) Grown:	Blueberries					



Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
CLINCH COUNTY							
	Goodman, Russ	9625 Cogdell Road	Homerville	GA	31634	912-487-3374	912-487-2629
	Product(s) Grown:	Blueberries, Blackberries					
	Horner, Connie	124 Horner Drive	Homerville	GA	31634	912-487-3049	
	Product(s) Grown:	Blueberries					
COFFEE COUNTY							
	Reed, Candi	1535 Harvey Vickers Rd.	Douglas	GA	31535	912-384-5450	912-384-5450
	Product(s) Grown:	Strawberries					
COLOQUITT COUNTY							
	Baker Farms	P. O. Box 97	Ellenton	GA	31747	229-769-3113	229-769-3991
	Product(s) Grown:	Beans, Cabbage, BellPepper, Cucumbers, Greens, Squash					
	Bennett, Kenny	1405 Bennett Road	Moultrie	GA	31768	229-985-7178	229-890-7443
	Product(s) Grown:	Peanuts, Corn					
	Cardin, K. G.	P. O. Box 217	Berlin	GA	31722	229-324-3275	229-324-2933
	Product(s) Grown:	Peanuts, Corn					
	Fowler, Bruce	7390 Highway 133 S.	Moultrie	GA	31768	229-324-2630	
	Product(s) Grown:	Peanuts, Corn					
	Hamilton, Kent	2775 Ellenton-NP Road	Norman	GA	31771	229-769-3676	229-769-3397
	Product(s) Grown:	Cabbage					
	Hart, Jr., Scott	1069 Russman Dairy Rd.	Moultrie	GA	31768	229-941-5971	
	Product(s) Grown:	Strawberries					
	Jerod & Rodney Baker Farm	561 Roundtree Bridge Road	Norman	GA	31771	229-324-2739	
	Product(s) Grown:	Cabbage, Watermelons					
	Mobley, Patrick	1265 GA HWY 133 N.	Moultrie	GA	31768	229-985-5544	229-985-0567
	Product(s) Grown:	Cabbage, Cantaloupe, Greens					
	Tucker, Joey	111 Cabbage Road	Moultrie	GA	31768	229-324-2242	229-324-2501
	Product(s) Grown:	Peanuts, Corn					
COOK COUNTY							
	Baker, Mike	291 Lindsey Goff Road	Lenox	GA	31637	229-686-4719	229-543-1089
	Product(s) Grown:	Watermelon					
	Bloser, Brent	867 Roundtree McCrainie Rd.	Adel	GA	31620	877-870-8053	
	Product(s) Grown:	Vidalia Onions, Peas					
	Bullard, Jason	4981 Val-Del Road	Adel	GA	31620	229-895-711	
	Product(s) Grown:	Peppers, Cucumbers, Squash					
	Daughtery, Tom	P. O. Box 74	Cecul	GA	31627	229-896-4802	229-896-3020
	Product(s) Grown:	Peanuts, Corn					

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
COOK COUNTY							
	Davis, David	1100 S. Elm Street	Adel	GA	31620	229-896-1527	229-896-1572
	Product(s) Grown:	Peanuts, Corn					
	Paulk, Mark	P.O. Box 1043	Adel	GA	31620	229-896-1895	229-896-1774
	Product(s) Grown:	Peanuts, Corn					
	Roundtree, Chip	60 Clark Smith Road	Adel	GA	31620	229-549-8865	
	Product(s) Grown:	Peanuts, Corn					
CRAWFORD COUNTY							
	Dickey, III, Robert	P.O. Box 10	Musella	GA	31066	478-836-4362	478-836-2966
	Product(s) Grown:	Peaches					
CRISP COUNTY							
	Leger, Greg	P.O. Box 686	Cordele	GA	31010	229-273-4548	229-273-4998
	Product(s) Grown:	Watermelon					
DAUGHERTY COUNTY							
	Kay, Cornelius	P.O. Box 3092	Albany	GA	31706	229-854-2256	
	Product(s) Grown:	Peanuts, Corn					
DECATUR COUNTY							
	Bridges, Jr., John	P.O. Box 753	Brinson	GA	31725	229-246-9575	229-248-0069
	Product(s) Grown:	Peanuts, Corn					
	Calhoun, Gregg	1393 Yates Springs Rd.	Brinson	GA	39825	229-246-7090	229-246-0605
	Product(s) Grown:	Peanuts					
	Heard, Glenn	516 Brinson Colquitt Rd.	Brinson	GA	31725	229-246-1340	229-246-0200
	Product(s) Grown:	Corn					
	Long, Gerald	3005 Old Wigham Rd.	Brainbridge	GA	39817	229-246-8086	229-246-0800
	Product(s) Grown:	Peanuts, Corn					
	Lynn, Carl	P.O. Box 1885	Brainbridge	GA	31717	229-774-2332	229-774-2873
	Product(s) Grown:	Peanuts, Corn					
	Murray, Greg	3654 Faceville HWY	Brainbridge	GA	31717	229-246-6563	229-248-0522
	Product(s) Grown:	Peanuts, Corn					
DOOLY COUNTY							
	Hudson, Terrell	P.O. Box 747	Unadilla	GA	31091	478-627-3039	478-627-3553
	Product(s) Grown:	Greens, Squash, Watermelon					
	West, Bruce	389 Main Street	Byromville	GA	31007	478-433-2700	478-433-2702
	Product(s) Grown:	Watermelon					
EVANS COUNTY							
	Cavender, Ralph	P.O. Box 217	Claxton	GA	30417	912-739-0171	912-739-0465
	Product(s) Grown:	Vidalia Onions					

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
FANNIN COUNTY							
	Mercier, Tim	P.O. Box 425	Blue Ridge	GA	30513	706-632-3411	706-632-2685
	Product(s) Grown:	Apples					
GRADY COUNTY							
	Hopkins, Carroll	272 Oak Hill Road	Cairo	GA	31728	229-872-3504	229-872-3216
	Product(s) Grown:	Beans, Bell Peppers, Cabbage, Carrots, Cucumber, Eggplant, Squash					
	Jones, Dan	744 Jones Road	Whigham	GA	39897	229-872-3393	
	Product(s) Grown:	Peanuts, Corn, Beans, Bell Pepper, Cabbage, Eggplant, Squash, Tomato					
HABERSHAM COUNTY							
	Webb, Virginia	349 Gastley Road	Clarksville	GA	30523	706-754-7062	
	Product(s) Grown:	Honey					
IRWIN COUNTY							
	Paulk, Jacob	Rt. 1, Box 40	Wray	GA	31798	229-468-7873	229-468-7876
	Product(s) Grown:	Muscadines, Grapes					
JOHNSON COUNTY							
	Veal, Hugh	Rt. 2, Box 2880	Wrightsville	GA	31096	478-864-3020	
	Product(s) Grown:	Corn					
LEE COUNTY							
	Isreal, Charles	P.O. Box 249	Smithville	GA	31787	229-924-3127	
	Product(s) Grown:	Peanuts, Corn					
	Isreal, Mark	607 Croxton Cross Rd.	Smithville	GA	31787	229-846-5475	
	Product(s) Grown:	Peanuts, Corn					
LOUNDES COUNTY							
	Coggins, Kevin	2086 Culpepper Rd.	Lake Park	GA	31636	229-559-7972	229-559-6097
	Product(s) Grown:	Carrots, Corn, Beans, Eggplant, Tom, Bell Pepper, Cucumbers, Squash					
	Corbett, David	P.O. Box 770	Lake Park	GA	31636	229-559-6071	229-559-4955
	Product(s) Grown:	Corn					
	Corbett, Ken	972 GA HWY 376	Lake Park	GA	31636	229-559-9051	229-559-9053
	Product(s) Grown:	Beans, Bell Pepper, Corn, Eggplant, Squash					
	Herndon, Billy	7149 Herring Road	Lake Park	GA	31636	912-559-5636	
	Product(s) Grown:	Strawberries					
	Herring, Danny & Joey	6322 Bradford Road S.	Lake Park	GA	31636	229-559-0101	229-559-0066
	Product(s) Grown:	Cucumbers, Eggplant, Squash, Peppers					
	Hiers, Randy	1307 Highway 15 N.	Lake Park	GA	31636	229-559-4176	229-559-9851
	Product(s) Grown:	Corn					
MACON COUNTY							

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
MACON COUNTY							
	Brown, William & Howar	664 Brown Road	Montezuma	GA	31063	478-472-8767	
	Product(s) Grown:	Peach, Misc. Veggies					
MARION COUNTY							
	Jackson, Matthew	Rt. 1, Box 209-B	Buena Vista	GA	31803	229-649-9929	
	Product(s) Grown:	Corn, Greens, Peas, Watermelon, Okra, Lima Beans, Cantaloupe					
	Welch, Kim	P.O. Box 408	Buena Vista	GA	31803	229-649-7967	
	Product(s) Grown:	Peanuts, Corn					
MCINTOSH COUNTY							
	Cuthbert, James		Townsend	Ga	31331	912-832-3341	912-832-3341
	Product(s) Grown:	Blueberries, Blackberries					
	Fuller, Larry	1594 Fair Hope Drive N.E.	Townsend	Ga	31331	912-832-6010	
	Product(s) Grown:	Blueberries					
MITCHELL COUNTY							
	Eubanks, Trey	4030 Eubanks Road	Sale City	GA	31784	229-294-8657	229-294-0574
	Product(s) Grown:	Melons					
	McNair, Hamill	7777 Pinecliff Road	Camilla	GA	31730	229-336-8417	229-336-5056
	Product(s) Grown:	Peanuts, Corn					
	Thompson, Joe	9180 Branchville Road	Camilla	GA	31730	229-294-0087	229-294-7919
	Product(s) Grown:	Melons					
MONTGOMERY COUNTY							
	Braddy, Gary P.	P.O. 302	Mt. Vernon	GA	30445	912-583-4414	912-583-4087
	Product(s) Grown:	Pecans, Vidalia Onions					
	Williams, Brent	P.O. Box 130	Uvalda	GA	30473	912-293-1324	912-594-8079
	Product(s) Grown:	Vidalia Onions					
MURRAY COUNTY							
	Ensiminger, Paul	11306 HWY 411 South	Chatsworth	GA	30705	706-483-3397	706-334-2271
	Product(s) Grown:	Peanuts					
PEACH COUNTY							
	Lane, III, Duke	P.O. Box 1087	Ft. Valley	GA	31714	478-825-3592	478-825-7995
	Product(s) Grown:	Peach, Pecan					
	Pearson, Lawton	5575 Zenith Mill Road	Ft. Valley	GA	31030	478-825-7504	478-825-1194
	Product(s) Grown:	Peach, Pecan					
PIERCE COUNTY							
	Bell, Rusty	4331 Highway 32	Bristol	GA	31518	912-647-2807	912-647-2806
	Product(s) Grown:	Bell Pepper, Cabbage, Squash, Blueberries					

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
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POLASKI COUNTY

Hardy, Alex	Rt. 2, Box 2120	Hawkinsville	GA	31036	478-783-3044	478-783-0606
Product(s) Grown:	Peanuts					

SUMTER COUNTY

Daniel, Jr., Roy	220 District Line Rd.	Americus	GA	31709	229-924-6193
Product(s) Grown:	Peanuts, Corn				

Daniel, Ken	1413 HWY 280 East	Americus	GA	31706	229-924-0815
Product(s) Grown:	Peanuts, Corn				

Fletcher, Joe	458 Lacrosse Road	Americus	GA	31709	229-924-4744
Product(s) Grown:	Peanuts, Corn, Beans, Squash, Bell Pepper, Cucumber, Peas				

Hagerson, Boyd	223 Joe Buchanan Rd.	Plains	GA	31780	229-324-3430
Product(s) Grown:	Peanuts				

Hagerson, Neil	1944 GA HWY 30 W.	Americus	GA	31709	229-928-6843
Product(s) Grown:	Peanuts				

Hart, Charles	P.O. Box 1285	Americus	GA	31709	229-928-2669	229-928-0183
Product(s) Grown:	Peanuts, Corn					

McNeil, Jr., John	375 Upper River Road	Americus	GA	31709	229-924-4904
Product(s) Grown:	Peanuts, Corn				

Minor, Richard	P.O. Box 218	Andersonvil	GA	31711	229-924-2241	229-928-0862
Product(s) Grown:	Beans, Corn, Peppers					

Short, Rufus	541 Logan Store Road	Americus	GA	31719	229-846-5308
Product(s) Grown:	Corn				

Strange, Bobby	2147 GA HWY 195 N.	Americus	GA	31709	229-939-1780
Product(s) Grown:	Peanuts, Corn				

TATTNALL COUNTY

Callaway, Larry	5075 Hawpond Road	Ashburn	GA	31714	912-684-3256	229-273-0082
Product(s) Grown:	Vidalia Onions					

Hively, Michael	1126 Raymond Bland Road	Glennville	GA	30247	912-654-1426	912-654-1330
Product(s) Grown:	Beans, cucumbers, Vidalia Onions					

Miles, Jeff	227 Cammack Lane	Glennville	GA	30247	888-404-1609	912-654-1068
Product(s) Grown:	Blackberries					

Wainwright, Walter	P.O.Box 975	Reynolds	GA	31075	478-847-4186	478-847-4464
Product(s) Grown:	Strawberries					

THOMAS COUNTY

Robinson, Wavell	231 Gardner Road	Pavo	GA	31778	229-859-2011	229-859-2043
Product(s) Grown:	Greens					

TIFT COUNTY



Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
TIFT COUNTY							
	Brim, Bill	195 Ty Ty-Omega Rd.	Tifton	GA	31793	229-382-4454	229-382-8930
	Product(s) Grown:	Peanuts					
	Flowers, Chip & Beau	159 William Gibbs Rd	Tifton	GA	31793	229-387-8212	229-387-8097
	Product(s) Grown:	Cucumbers, Bell Pepper					
	Grimes, Philip	629 Ty Ty-Omega Rd.	Tifton	GA	31793	229-382-3872	229-382-1057
	Product(s) Grown:	Tomatoes, Peaches, Cantaloupe					
	King, Dan	83 Plantation Drive	Chula	GA	31733	228-392-4724	
	Product(s) Grown:	Peanuts, Corn, Beans, Watermelon, Bell Pepper, Squash, Tomatoes					
	Parrish, Alan	157 Ty Ty-Omega Rd.	Tifton	GA	31793	229-387-7577	229-387-0400
	Product(s) Grown:	Melons					
	Patrick, Jr., Gibbs	P.O. Box 518	Omega	GA	31775	229-528-4252	229-528-4589
	Product(s) Grown:	Cabbage, Cantaloupe, Cucumbers, Bell Pepper, Tom, Squash, Strawberries, Eggplant, Greens, Pe					
	Roberson, Sid	35 Hickory Springs Church Rd	Tifton	GA	31793	229-382-6678	229-386-0251
	Product(s) Grown:	Cabbage, Greens					
	Rutland, Greg	5597 Union Road	Tifton	GA	31794	229-382-3465	229-382-3465
	Product(s) Grown:	Strawberries					
	Sumner, Steve	432 Rudolph Sumner Rd.	Omega	GA	31775	229-528-4663	229-528-4763
	Product(s) Grown:	Peanuts, Cantaloupe					
	Sumner, Wendell	1918 Crosland Lenox Rd.	Omega	GA	31775	229-528-6692	229-528-6692
	Product(s) Grown:	Melons					
	Taylor, Billy	3090 US HWY 41 S.	Tifton	GA	31794	229-386-2374	229-386-2500
	Product(s) Grown:	Beans, Cabbage, Cucumbers, Squash, Eggplant, Greens, Okra, Vidalia Onions					
	Thomas, Billy	P.O. Box 2037	Tifton	GA	31793	229-386-2374	229-387-8050
	Product(s) Grown:	Cabbage					
	Veazy, Johnny	231 Bellflower Road	Tifton	GA	31794	229-382-6443	229-382-7100
	Product(s) Grown:	Melons					
TOMBS COUNTY							
	Cowart, Jim	816 GA HWY 56 West	Lyons	GA	30436	912-565-9199	912-656-0199
	Product(s) Grown:	Cucumber, Peanuts, Squash, Vidalia Onions					
	Gore, Paul & Brenda	P.O. Box 188	Vidalia	GA	30475	912-245-4411	
	Product(s) Grown:	Vidalia Onions, Watermelon					
	Herndon, Jr., L. G.	1188 Lawson Road	Lyons	GA	30436	912-565-7640	912-565-7158
	Product(s) Grown:	Greens, Corn, Vidalia Onions					
	McLain, James	534 McLain Cemetary Rd.	Lyons	GA	30436	912-526-8436	912-526-6600
	Product(s) Grown:	Vidalia Onions					
	Pittman, Timothy	364 Cedar Crossing Rd	Lyons	GA	30436	912-565-7055	912-565-7699
	Product(s) Grown:	Vidalia Onions					
	Rollins, Tommy	P.O. Box 659	Lyons	GA	30436	912-565-8850	912-565-8851
	Product(s) Grown:	Corn					

Georgia Growers Directory

County	Name/Company	Address Line 1	City	State	Zip	Phone	Fax
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TOMBS COUNTY

Stanley, Jr., R.T. P.O. Box 310 Vidalia GA 30475 912-526-3575 912-526-3705
 Product(s) Grown: Vidalia Onions

Usher, Kaye 4551 GA HWY 178 Lyons GA 30436 912-565-7332 912-565-9039
 Product(s) Grown: Vidalia Onions

TURNER COUNTY

Calhoun, Gerald & Joy 5075 Hawpond Road Ashburn GA 31714 229-273-1887 229-273-0082
 Product(s) Grown: Lima Beans, Peas, Strawberries

Rawlins, Bob P.O. Box 186 Rebecca GA 31783 229-643-7609
 Product(s) Grown: Melons

WARE COUNTY

Cornelius, Alex & Cathy 6800 Blueberry Lane Manor GA 31550 912-284-0266 912-284-1956
 Product(s) Grown: Blueberries

Cornelius, Joe 6525 Senior Field Drive Manor Ga 31550 912-285-1602 912-284-1956
 Product(s) Grown: Blueberries

Lee, Clay Rt. 8, Box 451 Waycross GA 31503 912-449-9766
 Product(s) Grown: Grapes

WHEELER COUNTY

Hively, Michael 1126 Raymond Bland Rd. Glennville GA 30427 912-654-1426 912-654-1330
 Product(s) Grown: Vidalia Onions

WILCOX COUNTY

Bloodworth, Marty 916 Fellows Road Rochelle GA 31049 229-313-9266 229-624-2328
 Product(s) Grown: Peanut, Corn, Watermelon

Payne, Jeff Rt. 1, Box 65 Pineview GA 31071 478-230-4613
 Product(s) Grown: Peanut, Corn

WORTH COUNTY

Chapman, Jamie P.O. Box 525 Doles GA 31796 478-433-2700 478-433-2702
 Product(s) Grown: Beans, Vidalia Onions



Directories of Local Growers

**Georgia Fruit & Vegetable Directory
(2009)**



*2009 Georgia Fruit &
Vegetable Directory*
Georgia Department of Agriculture
Tommy Irvin, Commissioner

Please use page numbers in footers to navigate through the document. Don't use Adobe assigned page numbers.

Availability Guide

HARVEST SEASON FOR GA. FRUITS AND VEGETABLES

Commodity	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples								Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	
Beans - Lima					Light Supply	Peak Harvest	Peak Harvest	Peak Harvest				
Beans - Pole					Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply		
Blueberries					Light Supply	Peak Harvest	Peak Harvest	Light Supply				
Cabbage			Light Supply	Light Supply	Peak Harvest	Light Supply	Peak Harvest	Peak Harvest	Light Supply			
Cantaloupes						Peak Harvest	Peak Harvest	Light Supply				
Carrots	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply							Light Supply
Collards	Peak Harvest	Peak Harvest	Light Supply	Light Supply	Light Supply	Light Supply				Light Supply	Light Supply	Peak Harvest
Corn - Sweet					Light Supply	Peak Harvest						
Cucumbers					Light Supply	Peak Harvest			Light Supply	Light Supply		
Egg Plant						Light Supply	Peak Harvest	Light Supply	Light Supply	Light Supply		
Grapes - Bunch						Peak Harvest	Peak Harvest	Peak Harvest	Light Supply			
Muscadines					Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply		
Okra					Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply		
Peaches					Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply			
Pears								Peak Harvest	Peak Harvest	Peak Harvest		
Peas - English	Light Supply	Peak Harvest	Peak Harvest									
Peas - Field					Light Supply	Peak Harvest						
Pecans									Peak Harvest	Peak Harvest	Peak Harvest	Peak Harvest
Pepper - Sweet						Light Supply	Peak Harvest	Light Supply				
Potatoes - Irish					Light Supply	Peak Harvest	Light Supply	Peak Harvest	Peak Harvest	Light Supply		
Potatoes - Sweet							Light Supply	Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	
Squash					Light Supply	Peak Harvest	Peak Harvest	Light Supply	Light Supply	Light Supply		
Strawberries			Light Supply	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply					
Tomatoes					Light Supply	Peak Harvest	Light Supply	Light Supply	Light Supply	Light Supply		
Turnips -Bunch	Peak Harvest	Peak Harvest	Peak Harvest	Light Supply								
Turnips -Green	Peak Harvest	Peak Harvest	Light Supply	Light Supply							Peak Harvest	Peak Harvest
Vidalia Onions					Peak Harvest	Peak Harvest						
Watermelons						Light Supply	Peak Harvest	Peak Harvest	Light Supply			

Light Supply
 Peak Harvest

GEORGIA

GEORGIA FRUIT & VEGETABLE DIRECTORY

2009

GEORGIA DEPARTMENT OF AGRICULTURE

Tommy Irvin, Commissioner

Marketing Division
Agriculture Building
Room 324
19 MLK Jr. Drive SW
Atlanta, Georgia 30334
Phone: (404) 656-3680
Fax: (404) 656-9380
Web Site www.agr.state.ga.us

This directory represents a listing of Georgia Fruit & Vegetable Growers/Shippers/Packers with the capability to fill wholesale orders. No company was intentionally excluded - the list is the result of a survey conducted earlier this year. Companies wishing to be included in future editions should contact the Marketing Division.

DEALER IN AGRICULTURAL PRODUCTS

The "Dealer in Agricultural Products" law, O.C.G.A. 1956, p.617, requires that anyone engaged in the business of buying agricultural products be licensed and bonded by the Georgia Department of Agriculture. (404) 656-3725.

The "Georgia Always in Good Taste" logo is a registered U. S. trademark of the Georgia Department of Agriculture.

Dear Produce Buyer:

When you are looking for produce, look to Georgia. We have the diversity, quality, dependability, and value you need.

Whether it is standard vegetable offerings such as tomatoes, squash, cabbage, and beans or Southern specialties such as collards, sweet potatoes, and okra, you can find it in Georgia. And let's not forget our sweet carrots and the sweet and unique Vidalia® Onion - you won't find that anywhere else.

Melons, blueberries, peaches and other fruits are plentiful in Georgia, and as the nation's largest producer of peanuts and pecans, we can furnish these nuts to round-out your produce departments.

Besides the great variety of produce grown here in Georgia, we also have a solid reputation for the quality of the commodities we produce. Our growers and distributors offer these commodities in both straight and mixed loads, and with our proximity to Eastern markets, you can be assured of optimum freshness as well.

Diversity, quality, dependability - it just makes good sense to purchase Georgia-grown fruits, vegetables, and nuts.



Sincerely,

A handwritten signature in black ink that reads "Tommy Irvin". The signature is written in a cursive, flowing style with a large loop at the end.

Tommy Irvin

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KEY	PRODUCT	INDEX PAGE
Apl	Apples	2
Bkb	Blackberries	2
Blb	Blueberries	2
Bns	Beans	2
Cab	Cabbage	2
Cant	Cantaloupes	3
Car	Carrots	3
Cider	Cider	3
Col	Collards	4
Corn	Corn (Sweet)	4
Cux	Cucumbers	4
Egp	Eggplant	5
Grns	Greens	5
Grons	Green Onions	5
Grps	Grapes	5
Kale	Kale	6
Lima	Lima Beans	6
Mahaws	Mahaws	6
Muscadines	Muscadines	6
Mgr	Mustard Greens	6
Nec	Nectarines	6
Okra	Okra	6
Pch	Peaches	6
Pnt	Peanuts	7
Pear	Pears(Asian)	7
Peas	Peas	7
Pcn	Pecans	7
Pep	Peppers	8
Plants	Plants	9
Pkn	Pumpkins	9
Plm	Plums	9
Plants	Plants	9
Rom	Romaine	9
Spn	Spinach	9
Sqs	Squash	9
Swp	Sweet Potatoes	10
Str	Strawberries	10
Tom	Tomatoes	10
Tur	Turnips with tops	10
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“Vidalia®” is a registered U.S. trademark of the Georgia Department of Agriculture. ————

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GROWERS - PACKERS - SHIPPERS

A & C Produce Co.

Fred Paulk
P. O. Box 1487
Willacoochee, GA 31650
912 534-5700
229 891-4121 Cell
Fax: 912 534-5479
Grower/Shipper
Bns,Cab,Cux,Egp,Grns,Okra,Pep,Sqs

Adcock Pecan Co.

Sam Hogan, Neal Adcock, Mace
Johnson
Exit 62 I-75
Tifton, GA 31793
229 382-5566
800 348-5566
Fax: 229 386-8307
adcockpecans@friendlycity.net
www.adcockpecan.com
Shipper
Pcn

Albany Pecan Co.

Walter Phelps
620 Flint Ave.
Albany, GA 31701
229 435-5454
Fax: 229 439-1402
Shipper
Pcn

Albritton Melon Packing Co.

Jerry Albritton or Harold Carpenter
Hwy. 19, Americus Hwy.
Butler, GA 31006
478 862-5916
Fax: 478 862-5917
Grower/Packer/Shipper
Wat(Seedless,Binned)

Americus Bean Company

Phil Hart
1205 Southerfield Road
Americus, GA 31719
229 931-6001
800 910-6001
Fax: 229 931-6030
americusbean@bellsouth.net
Grower/Packer/Shipper
Bns(Green,Wax,KY),Okra,Sqs,Value-Added

Antioch Farms, Inc.

Ralph Cavender
P. O. Box 457
Claxton, GA 30417
912 739-0171
Fax: 912 739-0465
cavender@bulloch.net
Grower/Packer/Shipper
Pear(Asian),Pcn,V.Ons,Pnt(Green)

Atkinson Candies

Lawrence Atkinson
P. O. Box 121
Garfield, GA 30425
478 763-2149
Fax: 478 763-3907
Grower/Shipper
Pcn

Atwell Pecan Co.

Jerry Dowdy
Box 476
705 South Main Street
Wrens, GA 30833
706 547-2554
Fax: 706 547-0900
atwellpecan@jeffersonenergy.com
Shipper
Pcn

GROWERS - PACKERS - SHIPPERS

B & B Farms

Johnny Beasley
2297 Highway 56 East
Uvalda, GA 30473
912 594-6601
PKHS 912 594-6333
Grower/Packer/Shipper
V.Ons

Baker Farms

Terry Baker; Joe Baker
P. O. Box 97
Ellenton, GA 31747
229 769-3113
229 769-3203
Fax: 229 769-3991
Grower/Shipper
Bns,Cab,Cux,Egp,Grns,Sqs

Barbour Fruit & Nut Farms

Bill Barbour; Rhett Barbour
11310 GA Hwy 42 South
Byron, GA 31008
478 956-5110
Fax: 478 956-0131
swlb@windstream.com
Grower/Shipper
Nec,Pch,Pcn,Plm

Barnstormers Farm

Brian Dunaway
5311 Hwy. 230E
Unadilla, GA 31091
478 627-3790
478 951-1560
478 627-3028
Grower/Packer/Shipper
Corn,Grns,Pcn,Peas,Tom

Baxley Sunbelt Blueberry Corp.

Allen Miles
1821 St. James Street
Baxley, GA 31513
912 367-4634
Fax: 912 367-7042
bsbc-mfi@altamaha.net
Grower/Packer/Shipper
Blb

Bayview Beans of Georgia

Jimmy Myrick
2288 U.S. Hwy. 280 East
Leslie, GA 31764
229 874-4891
Fax: 229 874-1292
Grower/Packer/Shipper
Bns

Beards Creek Farms

Dwight Cason
Rt. 1, Box 78
Glennville, GA 30427
877 819-2997
912 654-2602
Fax: 912 654-9919
Grower/Packer/Shipper
Corn,Cux,Pep,Sqs

Big 6 Farm, LLC

Al Pearson; Bill McGehee
5575 Zenith Mill Rd.
Fort Valley, GA 31030
478 825-7504
Fax: 478 825-1194
big6farm@agristar.net
Grower/Packer/Shipper
Pch,Pcn

GROWERS - PACKERS - SHIPPERS

Big Buck Bean Co., Inc.

Joe Fletcher
P. O. Box 1453
423 Southerfield Road
Americus, GA 31709
229 924-4744
Fax: 229 924-5556
bigbuckbeanco@bellsouth.net
Grower/Packer/Shipper
Bns(KY,Wax)

Bland Farms

Delbert Bland
1126 Raymond Rd.
Glennville, GA 30427
912 654-1426
800 440-9543 Sales
Fax: 912 654-1330
delbert@blandfarms.com
www.blandfarms.com
Grower/Packer/Shipper
V.Ons

Blueberry Farms of Georgia, Inc.

Keith Mixon
4312 Lake Mayers Rd.
Baxley, GA 31513
912 367-5020
Sales: 863 299-1894
Fax: 912 367-2976
www.sunnyridge.com
Grower/Packer/Shipper
Blb,Bkb

Borders Melons East

Barry Plotnick; Mark Paulk; Benny
Ensley
596 MJ Taylor Rd.
Adel, GA 31620
229 896-1895
Fax: 229 896-1774
Grower/Packer/Shipper
Wat

Borzynski Bros. Farms

Jerry Goad; Larry Kus
1418 Gene McQueen Rd.
Moultrie, GA 31768
229 985-3035
262 886-1623 Off Season
Fax: 229 895-3022
Grower/Shipper
Cab,Corn

Braddy Farms

Gary Braddy
P. O. Box 302
Mt. Vernon, GA 30445
912 583-4004
912 583-4414
Grower/Packer/Shipper
V.Ons

Braswell Farms

412 West 3rd. St.
Hwy. 84 West
Donalsonville, GA 39845
229 524-6208
Grower/Packer/Shipper
**Bkb,Bns,Cant,Corn,Cux,Egp,Okra,
Pep,Pnt,Sqs,Tom,Wat**

Breedlove Farms

Al or Nell Breedlove
Route 5, Box 247
Dawson, GA 31742
229 995-2223
Grower/Shipper
Lima,Peas

Brewer Pope Farms, Inc.

Brewer Pope; Jim Petrey
P. O. Box 117
Barwick, GA 31720
229 735-4501
229 403-6209 Cell
Fax: 229 735-2735
Grower/Shipper
Cant,Col,Kale,Mgr,Tur,Wat

GROWERS - PACKERS - SHIPPERS

Brooks, A. H., Pecan Co.

P. O. Box 264
Camilla, GA 31730
229 336-5471
Fax: 229 336-9058
brookspecans@yahoo.com
Shipper
Pcn

Brooks, Burton Orchard Corp.

Junction Hwy 76/Hwy 122
Barney, GA 31625
229 775-2710 Shed
229 775-2828
Fax: 229 775 2863
Grower/Shipper
Pch

BTR Farms

113 Tallokas Circle
Moultrie, GA 31778
229 859-9132
Grower/Shipper
Egp,Pep,Sqs,Wat

Butler Farms

Tommy Butler
2717 Dublin Eastman Rd
Dexter, GA 31019
478 875-4664
Fax: 478-875-4664
butlerfarms@earthlink.net
www.butlerfarms.net
Grower/Packer/Shipper
V.Ons

Calhoun Produce, Inc.

Gerald and Joyce Calhoun
5075 Hawpond Road
Ashburn, GA 31714
229 273-1887
Fax: 229 273-0082
sheilar@planttel.net
www.calhounproduce.com
Grower/Shipper
Lima,Peas,Str

Century Pecan Groves

Richard Grebel
P. O. Box 656
Leesburg, GA 31763
229 759-6829
Fax: 229 759-2676
jhaley@surfsouth.com
Grower
Pcn

Cherokee Pecan Co.

Jim Parks
P. O. Box 1394
Perry, GA 31069
478 397-4802
478 987-5279
Grower/Packer/Shipper
Pcn

Classic Vidalia

Billy Williamson
1345 US Highway 1 S.
Lyons, GA 30436
912 526-8837
williamsfarms@gmail.com
Grower/Packer/Shipper
V.Ons

Coggins Farms

Edwin Coggins
2086 Culpepper Rd.
Lake Park, GA 31636
229 559-5288
Fax: 229 559-9121
800 220-1010 Sales
Fax: 229 559-8991
Sales: Marker 29 Produce
Grower/Packer/Shipper
**Bns,Car,Cant,Corn,Cux,Egp,Grns,
Pep,Rom,Sqs,Tom,Wat**

GROWERS - PACKERS - SHIPPERS

Collins, Rufus Farm

Rufus Collins
Route 1, Box 420
Reidsville, GA 30453
912 557-4235
Grower/Shipper
Pnt(Grn)

Copeland Farms

Stanley Copeland
P. O. Box 217
Rochelle, GA 31079
229 365-7405
229 365-2267
229 276-6006
Fax: 229 365-7630
stantil@alltel.net
Grower/Shipper
Bns,Cant,Str,Wat

Cornelius Blueberry Farm

Alex & Joe Cornelius
6844 Cornelius Rd.
Manor, GA 31550
912 284-0266
912 285-7179
912 285-3084
Fax: 912 284-9812
Grower/Packer/Shipper
Blb

Cowart, Inc.

Jim Cowart
816 Ga. Highway 56 West
Lyons, GA 30436
912 565-9199
Fax: 912 565-0199
Grower/Packer/Shipper
Grns,Grons,Sqs,V.Ons

Craftwood Farms

2535 Ga. Hwy 37 West
P. O. Box 519
Moultrie, GA 31776
229 941-5555 Office
Fax: 912 941-2275
Grower/Shipper
Pcn

Crenshaw Farms

Sam Crenshaw
947 Cemetery Road
Cordele, GA 31025
229 942-2038
229 271-5575
Fax: 229 271-1803
Grower/Packer/Shipper
Wat(Seedless)

Crisp Melon, Inc.

Al Wroten
1176 Highway 280, West
Cordele, GA 31015
229 271-8595
Fax: 229 271-8595
kathy.sellers@globalproducesales.com
Grower/Packer/Shipper
Wat

Cromartie Pecan Farm

Drew Cromartie
P. O. Box 71647
1319 U.S. Hwy. 82 West
Albany, GA 31708
229 888-0017
Fax: 229 435-0104
drewcromartie7@bellsouth.net
www.got-pecans.com
Grower/Packer/Shipper
Pcn

GROWERS - PACKERS - SHIPPERS

Curles Farms

Bo Curles or Jimbo Curles
2195 Produce Road
Pelham, GA 31779
229 294-7863
Fax: 229 294-7863
Grower/Packer/Shipper
Cant,Cux,Grns,Pep,Sqs,Tom,Wat

D&V Pecans

Dennis & Vicki James
2334 Burnette Rd.
Byron, GA 31008
478 956-1753
800 667-3226 Shelling Plant
dandvpecans@aol.com
www.dandvpecans.com
Grower/Shipper
Pcn

Davis Fresh Farm Produce

Rusty and Jordana Davis
560 John Collins Road
Pelham, GA 31779
229 294-2540
Fax: 229 294-2541
Grower
Ons,Peas,Pep,V.Ons

DeWitt Produce Co., Inc.

Randy DeWitt
561 BCT Gin Rd.
Quitman, GA 31643
Sales: Fresh Start 229 263-7501
Fax: 229 263-4099
Grower/Shipper
**Cab,Cux,Egg,Pep(Specialty),Sqs,Tom,
Tom(Grape)**

Dickey Farms, Inc.

Robert Dickey, Ted Denusik, Randy
Wilkinson
P. O. Box 10
3440 Old Highway 341 N
Musella, GA 31066
478 836-4362
478 836-3136 (May-Aug)
Fax: 478 836-2966
rdickey@dickeyfarms.com
www.dickeyfarms.com
Grower/Packer/Shipper
Pch

Dixie Land Orchards

Jimmie or Stewart Chappell
Box 7
Morven, GA 31638
229 775-2461
Grower/Packer/Shipper
Pcn

Docia Farms

Philip Grimes
629 Ty Ty - Omega Rd.
Tifton, GA 31794
229 382-3872
Fax: 229 382-1057
docia@wildblue.net
Grower/Packer/Shipper
Cant,Tom,Wat

Doubletea Farms, Inc.

T.E. "Tommy" Akridge III
6519 Pinecliff Rd.
Camilla, GA 31730
229 336-5627
Fax: 229 336-9517
teakridge3@aol.com
Grower/Packer/Shipper
Bns,Corn

GROWERS - PACKERS - SHIPPERS

Dreggors, Norris A. & Son, Inc.

Daniel Dreggors
Route 3, Box 3020
Glennville, GA 30427
912 654-2776
Grower/Packer/Shipper
Cux,Pep,Sqs,V.Ons

Dry Branch Farms

Wallace or David Jarriel
Route 2, Box 177-A
Collins, GA 30421
912 684-4921
912 684-4302
Fax: 912 684-5634
Grower/Packer/Shipper
V.Ons

Durrence, Farms

Homer Durrence; Dennis Durrence
Route 1, Box 440
Reidsville, GA 30453
912 557-4158
912 557-4939
Grower/Packer/Shipper
Swp,V.Ons

Durrence, Wayne Farms

Wayne Durrence
P. O. Box 725
Glennville, GA 30427
912 654-1410
Fax: 912 654-1638
Grower/Packer/Shipper
V.Ons

Easterlin Pecan Co., Inc.

J. B. or Billy Easterlin
P. O. Box 216
Montezuma, GA 31063
478 472-7731
478 825-7731
Fax: 478 472-8690
jbeast3252@aol.com
Shipper
Pcn(Bleached & Polished Available)

Easterlin Pecan Co., Inc.

J. B. or Billy Easterlin
Hwy. 49 N.
Fort Valley, GA 31031
478 825-7731
Fax: 478 825-2240
jbeast3525@aol.com
Shipper
Pcn(Bleached & Polished Available)

Easterling Farms

Wayne, Pat & David Easterling. Betty
Jean Easterling---Sales
Route 5, Box 135
Glennville, GA 30427
912 654-4054
Fax: 912 654-2599
Grower/Packer/Shipper
V.Ons

Ellis Bros. Pecan, Inc.

Keith Ellis
Exit 109 I-75
1315 Tippetville Road
Vienna, GA 31092
229 268-9041
Fax: 229 268-7427
keith@werenuts.com
www.werenuts.com
Grower/Packer/Shipper
Pcn

Exum Pecan Co.

James Exum
P. O. Box 208
Morven, GA 31638
229 775-2234
229 775-2188
Fax: 229 775-2236
exumpecan@surfsouth.com
Grower/Shipper
Pch,Pcn

GROWERS - PACKERS - SHIPPERS

Five Brothers Produce

Dan King
11840 Hwy. 112
Rebecca, GA 31783
229 643-7678
Fax: 229 643-7547
Grower/Packer/Shipper
Bns,Sqs,Wat

Five Points Marketing, Inc.

Marty Burch
4211 Eastman-Rhine Hwy.
Eastman, GA 31023
478 374-7774
Fax: 478 374-7798
5pointsmarketing@bellsouth.net
Grower/Packer/Shipper
Bns,Corn,Sqs,Wat

Flowers Bros. Produce Co., LLC

144 Inman Street
Ty Ty, GA 31793
229 387-8212
Fax: 229 387-8097
www.flowersbrosproduce.com
Grower/Packer/Shipper
**Bns(KY,Wax),Cab,Cux,Egp,Peas,
Pep,Sqs**

Folsom Farms

Gennis Folsom
Route 3, Box 249
Glennville, GA 30427
912 654-2568
800 252-6129
Grower/Packer/Shipper
Cant,Pcn,V.Ons,Wat

Four Corners Farms

Bobby Rushing, Rawls Nevils
760 John R Coleman
Register, GA 30452
912 852-5098
Fax: 912 852-5097
fourcornersfarms@hotmail.com
Grower/Packer/Shipper
V.Ons

Fresh Plants, Inc.; Green Beans Division

Charles Hart (Mgr.);
Jack Johnson Jr. (Sales)
P. O. Box 1285
419 Southerfield Rd.
Americus, GA 31719
229 928-2669
800 424-3553
229 928-4458
Fax: 229 928-0183
freshplantsinc@bellsouth.net
Grower/Packer/Shipper
Bns(Green,KY,Wax)

Fussell Farms

Wayne Fussell
Route 1, Box 312
Ambrose, GA 31512
912 384-1643
Grower/Shipper
Pep,Sqs

G & R Farms

Robert & Pam & Walt Dasher
102 Dasher Road
Glennville, GA 30427
912 654-2100
912 654-2118
Fax: 912 654-4976
Grower/Packer/Shipper
V.Ons

GROWERS - PACKERS - SHIPPERS

Geer Farms

608 Azalea Rd.
Albany, GA 31705
229 787-5303
Fax: 229 883-0645
Grower/Shipper

Pcn

Gene Willis Farms

Gene Willis
1284 Twin Bridges Rd.
Meigs, GA 31765
229 294-9224
229 344-3818

Grower/Packer/Shipper

Cant,Col,Cux,Mgr,Sqs,Tur

Georgia Pecan Auction

Tom Lewis; Jim Lowe; Bill Warthen
P. O. Box 297
Vidalia, GA 30474
912 537-4383
Shipper

Pcn

Georgia Pecan Farms, LLC

Frank & Newt Hiley
1488 Peach Parkway
Fort Valley, GA 31030
478 825-1212
Fax: 478 825-9090
gapecanllc@aol.com
Grower/Shipper

Pcn

Georgia Select Produce, LLC

James or Rosslyn Carter
281 Hickory Grove Rd.
P. O. Box 1329
Lake Park, GA 31636
229 559-9451
Fax: 229 559-9474
gaselect@surfsouth.com
Grower/Shipper

Bns,Cab,Cant,Cux,Egp,Pep,Sqs,Wat

Georgia Vegetable Co., Inc.

Shay Kennedy; Billy Thomas; James
Kilby
3090 US Hwy. 41S
Tifton, GA 31793
229 386-2374
Fax: 229 386-2500
gaveg@msn.com

Grower/Packer/Shipper

**Bns,Cab,Corn,Cux,Egp,Grns,Okra,
Pep,Sqs,V.Ons**

Gerrald's Vidalia Sweet Onions, Inc.

Terry Gerrald; Jamie Brannen
14350 Burkhalter Rd.
5591 Clito Rd.
Statesboro, GA 30461
912 578-2316
912 578-5902
Grower/Packer/Shipper

Cant,Car,Wat,V.Ons

Gilder Farms, Inc.

Ronnie Gilder
Box 464
Alamo, GA 30411
912 568-7114
Fax: 912 568-7180
Grower/Packer/Shipper

Cab,Col,V.Ons,Wat

Gill Farms Sales

Tim Richards; Mike Justice; Shawn
Justice
4108 Vada Rd.
Bainbridge, GA 31717
229 243-7200
Fax: 229 243-8200
Grower/Packer/Shipper

Bns,Corn,Sqs

GROWERS - PACKERS - SHIPPERS

Glennville Produce Co.

Shad J. Dasher
P. O. Box 446
Glennville, GA 30427
912 654-4577
Fax: 912 654-9023
www.Dasherfarms.com
Grower/Packer/Shipper
**Cab(Organic),Pep(Organic),V.Ons,V.
Ons(Organic),Wat(Seedless)**

Glyen Hickman Farms, Inc.

Bill Stapleton
140 Glyen Hickman Rd.
Eastman, GA 31023
478 374-0309
478 290-7891
Fax: 478 374-0309
fghbs@aol.com
Grower/Packer/Shipper
Wat

Gordon's Produce

John B. Gordon
P. O. Box 211
Cordele Farmer's Market
Rochelle, GA 31079
229 365-7200
888 231-7507
eldgordon@webtv.net
Grower/Shipper
Lima,Peas

Grantham Produce Co.

Kevin & Richard Grantham
1207 St.Illa Church Road
Douglas, GA 31533
229 384-8615
Fax: 229 383-8614
Grower/Shipper
Bns,Cux,Egp,Okra,Pep,Sqs

Green Circle Farms

Greg Calhoun
1393 Yates Springs Rd.
Brinson, GA 39825
229 246-7090 Office
229 246-6165 Seasonal
Fax: 229 246-0605
Grower/Shipper
Corn,Pep,Sqs

Green World Produce

Jody Hart
Box 2479
4816 GA Hwy. 133 S.
Moultrie, GA 31776
229 324-3131
229 891-1405 Cell
Grower/Shipper
Col,Mgr,Tur

Hardy Farms Peanuts

Alex Hardy
Route 2, Box 2120
Hawkinsville, GA 31036
478 783-3044
Fax: 478 783-0606
hardyfarms@cstel.net
www.hardyfarmspeanuts.com
Grower/Packer/Shipper
Pnt(Grn)

Harrell Nut

Marty Harrell; Brandon Harrell
P. O. Box 508
Camilla, GA 31730
229 336-7282
800 526-8770
Fax: 229 336-1177
brandon@harrellnut.com
www.harrellnut.com
Grower/Packer/Shipper
Pcn

GROWERS - PACKERS - SHIPPERS

Harrison Produce Inc.

Kevin or Emory Harrison
350 Jones Rd.
Whigham, GA 39897
229 872-3406
229 221-8116
Grower/Shipper
Bns,Grns,Peas,Sqs

Hart Farms

James or Jody Hart
4858 Ga. Hwy. 133 South
Moultrie, GA 31768
229 324-2897
229 324-2165
229 891-1405 Cell
Grower/Shipper
Col,Grns,Mgr,Tur

Hart's Produce, Inc.

145 Balfour Avenue
Moultrie, GA 31776
229 985-6602
Fax: 229-890-1386
Grower/Packer/Shipper
Cab,Cux,Egp,Sqs

Hazel Creek Orchards

Horace Yearwood
Route 1, Box 488
Mount Airy, GA 30563
706 754-4899
Fax: 706 754-1524
Grower/Shipper
**Cider(Apl,Blkbry,Blubry,Cherry,
Cimm/Apl,Pch,Rsbry,Strwbry)**

Hendrix Produce, Inc.

R. E. Hendrix; Kevin Hendrix
P. O. Box 145
Metter, GA 30439
912 685-3220
Fax: 912 685-4420
rhendrix@pineland.net
www.hendrixproduce.com
Grower/Packer/Shipper
V.Ons,Wat

Herndon,L. G. Jr. Farms, Inc.

L. G. Herndon, Jr.
1188 Lawson Road
Lyons, GA 30436
912 565-7640
912 565-0134
Fax: 912 565-7158
Herndon@vidaliasfinest.com
Grower/Packer/Shipper
Col,Corn,Mgr,Sqs,Tur,V.Ons,Wat

Herring Farm & Produce

Ryan and Sam Parker
6322 Bradford Rd. South
Lake Park, GA 31636
229 559-0101
Fax: 229 559-0066
Sales: Gulfstream 912 559-0707
Grower/Packer/Shipper
**Cux,Egp(Italian),Pep(Specialty),Sqs,
Tom**

Highland Vineyard

Frank Wetherington
4154 Valdel Rd.
Valdosta, GA 31602
229 244-1476
Fax: 229 244-9294
Grower/Shipper
Grps

GROWERS - PACKERS - SHIPPERS

Hillside Orchard Farms, Inc.

Patsy Mitcham
105 Mitcham Circle
Tiger, GA 30576
706 782-4995
Fax: 706-782-7848
hillside@hillsideorchardfarms.com
www.hillsideorchards.com
Grower/Packer/Shipper
Apl,Bkb,Cider

Hobbs Produce

David Hobbs
934 Cemetary Rd.
Cordele, GA 31015
800 383-6109
229 273-8510
Mobile: 229 938-4345
Fax: 229 273-7255
hobbs821@bellsouth.net
Grower/Shipper
Cant,Wat

Hobbs, Wayne

Wayne Hobbs
9465 Hwy 215
Vienna, GA 31092
229 268-6211
Grower/Shipper
Wat

Holley Farms

Keith Holley
2004 Adams Road
Stapleton, GA 30823
706 547-3621
Grower
Corn

Hopkins Farms

Tom Carroll or Tommy Hopkins
272 Oak Hill Road
Cairo, GA 39828
229 872-3504
229 872-3214
Fax: 229 872-3216
Grower/Shipper
Bns,Cab,Egp,Grns,Okra,Sqs,

Horne Farms, Inc.

Mike or Carolyn Horne
303 Old Andersonville Road
Andersonville, GA 31711
229 924-7427
mikehornesr@hotmail.com
Grower
Pcn

Hortman & Sons Produce

Danny or Van Hortman
4743 Ione Road
Pavo, GA 31778
229 859-2667
229 225-2576
229 225-2575
Grower/Shipper
Cab,Cux,Egp,Pep,Sqs

Hudson Farms

John Hudson
257 Frank Church Road
Ocilla, GA 31774
229 468-5100
229 468-9860
jHUDSON01@alltel.net
Grower/Packer/Shipper
Lima,Peas,Pnt(Green)

GROWERS - PACKERS - SHIPPERS

Hudson Pecan Co.

Randy Hudson; Newt Hudson
P. O. Box 527
559 Vo-Tech Drive
Ocilla, GA 31774
229 468-9473
randyHUDSON@mchsi.com
Grower/Packer/Shipper
Pcn

J & R Farms

Jerod Baker; Rodney Baker
P. O. Box 37
Norman Park, GA 31747
229 324-8834
Fax: 229 324-2388
Grower/Shipper
**Bns,Cab,Corn,Cux,Egp,Grns,Pep,
Sqs,Wat,Zucc**

J. Love Farms

John Love; Patricia Love
P. O. Box 971
2034 Sylvester Hwy.
Moultrie, GA 31776
229 891-4121
Fax: 229 985-0050
Grower/Shipper
Pcn

J.C. Albritton Farms

Cleveland Albritton
Rt. 1, Box 252
Butler, GA 31006
478 214-1617
Fax: 478 862-5917
Grower/Packer/Shipper
Cant,Col,Peas,Tur

Jackson Farms

Ricky Jackson
308 Old Albany Road
Cordele, GA 31015
229 271-8117
Fax: 229 271-2000
jacksonfarms@bellsouth.net
Grower/Packer/Shipper
wat (Binned & Seedless)

James Nursery LLC

Edward James
2532 Burnett Rd.
Byron, GA 31008
478 956-5311
Fax: 478 956-2469
eandpjames@alltel.net
Grower/Shipper
Pcn

Johnson's Vegetable Farm

M. L. Johnson
1901 Hwy. 41N
Cordele Farmers Market
Cordele, GA 31015
229 273-9029
478 244-9777
Grower/Packer/Shipper
Cab,Col,Peas,Pep,Sqs

Knight Farms

Gary Knight; Jim Knight; Rhett Knight
Route 1, Box 87B
Milan, GA 31060
229 362-4580
229 833-5295
229 362-4116
Fax: 229 362-4030
Grower/Packer/Shipper
**Cab,Col,Egp,Pep,Tom,Tur,
Wat(Seedless)**

GROWERS - PACKERS - SHIPPERS

L & M Companies

Kenny Bennett
1016 Smith Rd.
Moultrie, GA 31788
229 890-7439
Fax: 912 890-7443
Kenny.Bennett@LMCompanies.com
www.lmcompanies.com
Grower/Packer/Shipper
Cab,Cux,Egp,Grns,Pep,Sqs,Zucc

Lamar Pecan Co.

Bob Lamar
635 Anderson Rd.
Hawkinsville, GA 31036
478 892-2417
Fax: 478 892-2774
lamarpecan@comsouth.net
Grower/Shipper

Pcn

Lane Packing Co.

Bobby Lane; Stevie Lane
P. O. Box 716
Fort Valley, GA 31030
478 825-3592
866 732-2401
Fax: 478 825-0015
duke3@lanepacking.com
www.lanepacking.com
Grower/Packer/Shipper

Pch,Pcn

Lawson Farms

Irvin Lawson
P. O. Box 8
Morven, GA 31638
229 775-2581
229 775-3308
Fax: 229-775-3201
Grower/Shipper
Pch,Pcn

Leger & Son, Inc.

C. M. (Buddy) Leger; Greg Leger
120 Seedling Drive
P. O. Box 686
Cordele, GA 31015
229 273-4548
800 235-5289
Fax: 229 273-4998
greg@legerandson.com
Grower/Packer/Shipper
Wat(Seedless, Yellow Meat, Seeded)

Little River Produce, LLC

P. O. Box 310
Lake Park, GA 31636
229 559-1248
Grower/Packer/Shipper
Egp,Pep,Sqs,Tom

Lodge Farms

C. B. Lodge; J B Poppell; J B Poppell Jr.
P. O. Box 645
Pelham, GA 31779
229 294-4764
229 294-4794
Fax: 229 294-3841
Grower/Shipper

Pcn

Long Farm, G. W.

G. W. Long
3005 Old Whigham Road
Bainbridge, GA 39817
229 246-8086
jeanie_long@hotmail.com
Grower/Packer/Shipper
**Bib,Bns,Cant,Corn,Cux,Egp,Grps,
Lima,Muscadines,Okra,Peas,Pep,Pnt,
Sqs,Swp,Tom,Wat,Zucc**

GROWERS - PACKERS - SHIPPERS

M & T Farms, Inc.

Mike McKinley; Terry Collins
P. O. Box 613
Lyons, GA 30436
912 526-6128
Fax: 912 526-4533
Grower/Packer/Shipper
V.Ons

Magnolia Packing Inc.

Taylor Neighbors; George Thurmond
P. O. Box 863
1307 Southerfield Rd.
Americus, GA 31709
229 924-6997
Fax: 229 924-2010
royboygt@bellsouth.net
Grower/Packer/Shipper
Bns(Green,KYWax),Egp,Pep(bell)

Mascot Pecan Shelling Company

Kenny Tarver
P. O. Box 765
Hwy 301 South
Glennville, GA 30427
912 654-2195
800 841-3985
Fax: 912 654-2618
Packer/Shipper/Sheller
Pcn

Matthews Farms

P. O. Box 277
13204 Highway 319 N.
Thomasville, GA 31799
229 226-0080
Fax: 229 226-9165
Grower/Shipper
Grns,Peas,Wat

McBride Jr., J.D.

J.D. McBride Jr.
408 N. Boulevard
P. O. Box 2095
Thomasville, GA 31799
229 226-7990
Fax: 229 228-6222
jdmcbride@rosenet.com
Grower/Shipper
Wat,Pcn

McLain Farms, Inc.

James McLain
534 McLain Cemetery Road
Lyons, GA 30436
912 526-8436
Fax: 912 526-6600
Grower/Packer/Shipper
V.Ons

McLeod Farms

Sales - Ron Funkhauser 304 228-2880
Route 1, Box 622
Reidsville, GA 30453
912 654-2936
Grower/Packer/Shipper
V.Ons,Wat

Mercier Orchards

Tim Mercier
Box 425
8660 Blue Ridge Dr.
Blue Ridge, GA 30513
706 632-3411
706 632-2364
800 361-7731
Fax: 706 632-2685
merciers@blrg.tds.net
www.mercier-orchards.com
Grower/Packer/Shipper
Apl,Cider(Apple)

GROWERS - PACKERS - SHIPPERS

Merritt Pecan Co.

Richard Merritt
Highway 520
Box 39
Weston, GA 31832
800 762-9152
229 828-6610
Fax: 229 828-2061
merritt@sowega.net
www.merritt-pecan.com
Grower/Shipper
Pcn

Mike & Travis Collins

Mike Collins
Route 1, Box 1600
Collins, GA 30421
912 684-3140
912 684-4357
Fax: 912 684-2062
Grower/Packer/Shipper
V.Ons

Mimbs Farm

Kendall Mimbs
Route 1, Box 174-A
Soperton, GA 30457
912 529-3413
Grower/Packer/Shipper
V.Ons

Minor Produce, Inc.

Jimmy Myrick
P. O. Box 218
Andersonville, GA 31711
229 924-2241
229 928-2288
Fax: 229 928-0862
Grower/Packer/Shipper
Bns,Cux,Pep,Sqs

Mobley Plant Co.

Mark, Mike or Patrick Mobley, Joey
Faison
1265 Ga. Hwy. 133 North
Moultrie, GA 31768
229 985-5544
229 873-4759
Fax: 229 985-0567
JPFaison@alltel.net
Grower/Shipper
**Cab,Cant,Col,Pep,Plants(Veg),Tom,
Wat**

Mockingbird Hill Pecans

Sonny Abel
3101 Radium Springs Road
Albany, GA 31705
229 436-7670
229 436-9626
Fax: 229 436-7670
Grower/Shipper
Pcn

Morehead Pecan Co.

Johnny, Lee, Marsha, Ann Morehead
1940 Irwinville Hwy.
Irwinville, GA 31760
229 831-4375
800 942-4346
Fax: 229 831-4380
moreheadpecans@alltel.net
www.morepecans.com
Shipper
Pcn

Morgan, Wilbert

Wilbert Morgan
764 Lawson Road
Lyons, GA 30436
912 565-7305
Grower/Packer/Shipper
V.Ons

GROWERS - PACKERS - SHIPPERS

Murray Farms

3654 Faceville Hwy.
Bainbridge, GA 39819
229 246-6563
229 246-6568
Fax: 229 248-0522
Sales By Lewis Ledlow Jr.
850 627-9469
Grower/Packer/Shipper
Tom

Ochlockonee Ridge Farms

Scott, Virginia and Trey Hart
1069 Rossman Dairy Rd.
Moultrie, GA 31768
229 941-5971
229 891-0620 Cell
229 891-0583 Cell
theharts@sowega.org
Grower/Shipper
Corn, Tom, Str

Osage Farms

Ricky James
1604 Hale Ridge Road
Scaly Mountain, N.C. 28775
828 526-3989
Fax: 828 526-4408
Grower/Shipper
Cab, Col, Pkn, Tom

P & P Farms, Inc.

Edwin Pope or Jim Petrey
Box 117
Barwick, GA 31720
229 735-4501
Fax: 229 735-2735
Grower/Shipper
Cant, Kale, Wat

Pacific Collier Fresh

James Monteith
P. O. Box 190, Hwy. 41 N.
Cecil, GA 31720
888 809-9522
229 794-5283
Fax: 229 794-5297
www.sunripeproduce.com
Grower/Packer/Shipper
Bns, Cux, Egp, Pep, Sqs

Patrick Farms

Gibbs Patrick, Jr.
P. O. Box 518
Omega, GA 31775
229 528-4252
Fax: 229 528-4589
gpfinc@mchsi.com
Grower/Packer/Shipper
**Cab, Cant, Cux, Egp, Grns, Pep, Sqs,
Str, Tom, Wat**

Patterson Farms

Charlie Patterson
127 Scooterville-Tifton Rd.
Omega, GA 31775
229 776-5761
Fax: 229 776-3855
Grower/Packer/Shipper
Wat(seedless, seeded)

Paulk Vineyards

Jacob Paulk; Gary Paulk; J. W.
Paulk; Chris Paulk
1786 Satilla Road
Wray, GA 31798
229 468-7873
Fax: 229 468-7876
cgp@musprocorp.com
www.paulkvineyards.com
Grower/Packer/Shipper
**Muscadines, Grps,
(Various muscadine products)**

GROWERS - PACKERS - SHIPPERS

Payne Farms

Jeff Payne
Rt. 1, Box 65
Pineview, GA 31071
229 624-2721
229 276-5855
Fax: 229 624-2002
paynefarms@alltel.net
Grower/Packer/Shipper
Cant,Wat(Seedless)

Pennington Farms, Inc.

Sam Pennington
P. O. Box 11
Matthews, GA 30818
706 547-6211
Grower
Pcn

Pero Packing & Sales Inc.

Sean Resta
2375 Ty Ty-Sparks Road
Omega, GA 31775
229 528-3000
Fax: 229 528-6008
sean@peroveg.com
www.peroveg.com
Grower/Packer/Shipper
Cux,Egp,Pep,Sqs

Pick of the South Produce Co.

Steve Mullis
Route 1, Blueberry Road
Alma, GA 31510
912 632-6788
Fax: 912 632-6680
Grower/Shipper
**Blb,Bns,Cab,Cux,Egp,Okra,Pep,Sqs,
Wat**

Piedmont Plant Co.

Bucky Parker
Box 424
Albany, GA 31702
229 883-7029
Grower/Shipper
Plants(Veg)

Pinecliff Growers

Sales By: Bubba Rumble Fresh Start
Produce, Inc.
7777 Pinecliff Rd.
Camilla, GA 31730
229 336-5169
Fax: 229 336-5056
Grower/Packer/Shipper
Corn,Wat

Pineview Peanut Co./Four P Farms

Jim & Bob McLeod
P. O. Box 128
Pineview, GA 31071
229 624-2316
Fax: 229 624-2226
pineviewpc@alltel.net
Grower/Packer/Shipper
Cant(Pre-cooled),Pcn

Pippin Snack Pecan Co., Inc.

C. M. Pippin, Jr.
P. O. Box 3330
1332 Old Pretoria Rd.
Albany, GA 31706
229 438-5050 Office
229 344-6060 Cell
800 313-2300
Fax: 229 438-0464
bbpippen@hotmail.com
Grower/Shipper
Pcn(Gourmet)

GROWERS - PACKERS - SHIPPERS

Plantation Precooler

Sales: Hugh Branch Inc.
3461 GA Hwy. 311
Camilla, GA 31730
229 294-9521
Fax: 229 294-9747
Grower/Packer/Shipper
Corn

Plantation Sweets

Ronald A. Collins
Route 2, Box 374
Cobbtown, GA 30420
912 684-2272
800 541-2272 Outside GA.
Fax: 912 684-4545
vidalia@plantationsweets.com
www.plantationsweets.com
Grower/Packer/Shipper
V.Ons,Swp

Pleasant Mt. Precooler, Inc.

Sales By: S.M. Jones Co.
4108 Vada Rd.
Bainbridge, GA 31717
229 248-3888
Fax: 229 246-1506
Grower/Packer/Shipper
Bns,Corn,Sqs

Powell, Jerry Farms, Inc.

Jerry Powell
P. O. Box 306
Lumber City, GA 31549
912 363-7904
912 568-7704
912 222-8557
Grower/Packer/Shipper
Cux,Grns,Pep,Wat

Price Packing, Inc.

Roger Price
4958 Coffee Rd.
Quitman, GA 31643
229 263-5024
Fax: 229 263-8971
Grower/Packer/Shipper
Cux

Price Produce, Inc.

Roger Price
4958 Coffee Rd.
Quitman, GA 31643
229 263-4184
Fax: 229 263-4081
Grower/Packer/Shipper
Cux

Quality Pecan Co., Inc.

J. D. (Sonny) Davis, Jr.
5420 Newton Road
Albany, GA 31701
229 435-4545
Fax: 229 435-3479
sonny@qualitypecan.com
www.quality.pecan.com
Grower/Shipper
Pcn

R & B Farms

Dewayne Roberts; Calvin Bullard
226 Doc Lindsey Road
Norman Park, GA 31771
229 769-3296 Home
229 769-3453 Office
Grower/Shipper
Cab,Sqs

R & K Greenhouses

Randy & Kaye Usher
4571 GA Hwy. 178
Lyons, GA 30436
912 656-7332
Grower/Shipper
Plants(Veg)

GROWERS - PACKERS - SHIPPERS

R & S Farm

Richard Nutt;Shane Rhodes;Dennis
Stone
3814 Hwy. 215
Pitts, GA 31072
229 648-6502
Fax:229 648-6502
Grower/Packer/Shipper
Cant

Ralph Eubanks & Sons Produce

Ralph, Woody Eubanks
1840 Mt. Zion Rd.
Sale City, GA 31784
229 294-8657
229 224-8782 Cell
Fax: 229 294-0574
Grower/Shipper
Cant,Col,Kale,Mgr,Peas,Tur

Ray Farms, Inc.

Avon Ray; Danny Ray; Gary Ray
Route 1, Box 105
Glennville, GA 30427
912 654-4361
800 692-3093
Fax: 912 654-9065
Grower/Packer/Shipper
V.Ons

Renfroe Pecan Co.

Greg Hamil; Geoff Hamil
289 Commercial Drive
P.O. Box 5947
Thomasville, GA 31758
229 228-9169
Fax: 229 228-0022
Grower/Shipper
Pcn,Wat

Renfroe, J. W. Pecan CO

Timmy Barber
414 E. Second St.
Tifton, GA 31794
229 386-2361
912 285-7179
Fax: 229 386-8031
Shipper
Pcn

Roberson Farms

Sid, Melanie Roberson
35 Hickory Springs Church Rd.
Tifton, GA 31793
229 382-6678
Fax: 229 386-0251
wrfarms@planttel.net
Grower/Packer/Shipper
**Bns,Cab,Col,Grns(Pre-washed,
Bagged),Kale,Lima,Mgr,Peas,Rom,
Tur,V.Ons**

Roberson Onion Co.

Steve Roberson
P. O. Box 1096
Hazlehurst, GA 31539
912 375-5760
Fax: 912 375-3610
Grower/Packer/Shipper
V.Ons

Robert Ray Farm

Robert Ray
261 Ray Road
Ft. Valley, GA 31030
478 825-7202
Fax: 478 825-0716
robertray136@msn.com
Grower
Pcn

GROWERS - PACKERS - SHIPPERS

Robison Farms, Inc.

Charles or John Robison
P. O. Box 36
Ailey, GA 30410
912 583-4532
800 892-3412
Fax: 912 583-2094
Grower/Packer/Shipper

Pcn,V.Ons**Sanders Farms**

David, Ben, James Sanders
3414 Ga. Hwy 147
Lyons, GA 30436
912 565-7477
Fax: 912 565-7578
Grower/Packer/Shipper

Bns,Sqs,V.Ons**Scarbor & Sons**

Jennifer Johnson; W.N. Scarbor; Ricky
Scarbor
5194 US Hwy. 319 N.
Omega, GA 31775
229 528-4204
Fax: 229 528-4206
scarborsons63@yahoo.com
Grower/Packer/Shipper
Cant,Col,Pnt(green),Swp,Tur

Shannon's Vineyard

James Shannon, Jr. President
299 Racehorse Road
Sylvania, GA 30467
912 857-3876
Fax: 305 675-2256
Grower/Packer/Shipper
Gprs,Muscadines

Shermer Pecan Co.

Melita Humphries (Manager)
2214 W. Town Drive 31721
P.O. Box 3650
Albany, GA 31706
2294322636 Office
800 841-3403
Fax: 229 432-2908
www.pecantreats.com
Grower/Packer/Shipper

Pcn**Shuman Produce**

John Shuman
P. O. Box 550
Reidsville, GA 30453
912 557-4477
Fax: 912 557-4478
john@shumanproduce.com
www.shumanproduce.com
Shipper
V.Ons

Sidney Lanier Pecans

Sidney Lanier
3665 State Route 26 E.
Montezuma, GA 31063
478 472-6332
Fax: 478 472-8596
laniers1@alltel.net
Grower/Shipper
Pcn

Sikes Farms

Tracy or Alan Sikes
Rt. 1, Box 1485
Collins, GA 30421
912 684-2187
Fax: 912 684-2210
Grower/Packer/Shipper
V.Ons

GROWERS - PACKERS - SHIPPERS

Simmons Produce

Joe V. Simmons
Route 1, Box 745
Hwy 257
Pineview, GA 31071
229 624-2361
478 290-8960
Fax: 478 783-2536
Grower/Shipper
Wat(seedless,binned)

Smith Farms, Inc.

Billy Smith; Ty Powell
Route 1, Box 96
Cobbtown, GA 30420
912 684-3150
Fax: 912 684-5910
Grower/Packer/Shipper
V.Ons

Smith,Roy Lee Produce Sales, Inc.

Roy Lee Smith
P. O. Box 662
Americus, GA 31709
229 924-6997
Fax: 229 924-2010
Grower/Shipper
Bns,Cux,Egp,Pep,Sqs,

South Georgia Pecan Co.

Jimmy Colwell; Paul Joesph; Jim Worn;
Judy Whiddon
Box 5366
309 South Lee Street
Valdosta, GA 31603
229 244-1321
Fax: 229 247-6361
jcolwell@GeorgiaPecan.com
www.GeorgiaPecan.com
Packer/Shipper
Pcn

South Georgia Produce, Inc.

David Corbett; Violet Corbett
P. O. Box 770 1286 Hwy. 376
Lake Park, GA 31636
229 559-6071
Fax: 229 559-4955
Grower/Shipper
Bns,Cab,Corn,Cux,Egp,Pep,Sqs

Southworth Farms

Al or Andy Southworth
Route 1, Box 46
Mershon, GA 31551
912 647-2487
Grower/Shipper
Blb,Pch,Pcn,Sqs

Stanley Farms

R. T. Stanley, Brian, Tracy, Vince
P. O. Box 310
Vidalia, GA 30475
912 526-3575
877 956-6466
Fax: 912 526-3705
www.vidaliavalley.com
Grower/Packer/Shipper
V.Ons

Still Pond Vineyard and Winery

Charles W. Cowart, Jr.
1575 Still Pond Rd.
Arlington, GA 39813
229 792-6382
Fax: 229 792-3944
grapes@stillpond.com
www.stillpond.com
Grower/Packer/Shipper
Grps,Juice,Muscadines,Winery

GROWERS - PACKERS - SHIPPERS

Stone Mountain Pecan Co., Inc.

R. E. Coker
1781 Hwy. 78 NW
Monroe, GA 30655
770 207-6486
770 266-6659
888 280-7073
Fax: 770 207-4403
smpc1@mindspring.com
www.stonemountainpecain.com
Sheller

Pcn, Institutional & Consumer Packs

Stone Pecans

Tom Stone
206 Skyline Drive
Thomasville, GA 31792
229 226-8512
229 226-9228
Fax: 229 226-8504
Grower/Shipper

Mahaws,Pcn

Sturgis Vineyards

George Sturgis
56 Sturgis Vineyard Rd.
Twin City, GA 30471
478 763-2516
Grower/Packer/Shipper

Muscadines

Sunbelt Produce

Wayne Tillman
P. O. Box 33
Moultrie, GA 31776
229 985-2425
Fax: 229 890-6694
Grower/Shipper

Cab

Sunnyland Farms

Larry Willson; Beverly Willson
P. O. Box 1275
2314 Willson Road
Albany, GA 31705
229 436-5654
Fax: 229 888-8332
lbw@sfi-wfc.com
www.nutsandcandies.com
Grower/Shipper

Pcn

SunnyRidge Berry Center

Keith Mixon
P. O. Box 577
50 Sunnyridge Dr.
Homerville, GA 31634
912 487-3424
Sales: 863 299-1894
Fax: 912 487-3425
www.sunnyridge.com
Grower/Packer/Shipper

Blb,Bkb

Sweet Corn Co-Op

A Duda & Sons
5970 - Three Notch Rd.
Iron City, GA 39859
229 774-2332
Fax: 229 774-2873
Grower/Packer/Shipper

Corn,Cab

Sweet Dixie Melon Co., Inc.

Alan Parrish; Ricky Tawzer
38 Parrish Road
Ty Ty, GA 31795
229 382-7577
229 387-0400
dixiemelon@bellsouth.net
Grower/Packer/Shipper

Bns,Cab,Cant,Pep,Wat

GROWERS - PACKERS - SHIPPERS

Sweet Georgia Corn, LLC

Sales: Wilkerson-Cooper Produce Inc.
1086 Hwy. 97
Camilla, GA 31730
229 294-7100
229 294-6445
Fax: 229 294-6129
Grower/Packer/Shipper

Corn**Sweet One, The**

Wayne Durrence
P. O. Box 725
Glennville, GA 30427
912 654-1410
Fax: 912 654-1683

Grower

V.Ons**Taylor Orchards**

Jeff or Walter Wainwright
1665 Fall Line Freeway
Reynolds, GA 31076
478 847-4186
478 847-3322
717 597-2112 Broker
Fax: 478 847-4464
gafruit@pstel.net
www.taylororchards.com
Grower/Packer/Shipper

Pch,Str**Taylor, Lewis Farms, Inc.**

Bill Brim, Sales by Rosemont Farms;
David Segui 229 556-9860
195 Ty Ty-Omega Rd.
Tifton, GA 31793
229 382-4454
Fax: 229 382-8930
brim2@planttel.net
Grower/Packer/Shipper

Cab,Cant,Cux,Egp,Grn**Pnts,Pep,Plants(Veg),Spn,Sqs,Tom****Thomas, R. D. Jr.**

R. D. Thomas, Jr.
P. O. Box 354
Patterson, GA 31557
912 647-5811
Grower/Shipper

Pear(Asian)**Thompson, G. W. & Sons**

G. W. Thompson
Route 2, Box 1975
Glennville, GA 30427
912 654-3178
Grower/Packer/Shipper

V.Ons**Three Rivers Produce, Inc.**

Sales By: Pioneer Growers
709 Old Pelham Rd.
Bainbridge, GA 31717
229 243-9306
Fax: 229 243-1346
Grower/Packer/Shipper

Bns,Corn**Tracy-Luckey Company, Inc.**

Ruth Tracy
P. O. Box 880
Harlem, GA 30814
800 476-4796
706 556-6216
Fax: 706 556-6210
ruthtracy@tracy-luckey.com
Packer/Shipper

Pcn**Twin Pond Farm**

Jerry Rogers
Route 1, Box 203-A
Soperton, GA 30457
912 529-6557
912 529-6057
Grower/Packer/Shipper

Cux,V.Ons

GROWERS - PACKERS - SHIPPERS

Valdosta Plant Co.

Tom Daughtrey
524 Plant Farm Road
Adel, GA 31620
229 896-4802
Fax: 229 896-3020
Grower/Shipper
**Cux,Egp,Grns,Pep,Plants(Veg),Sqs,
Tom**

Valley Shore Farms

George Gillespie; Joe McQueen; Leon
Whatley; Sid Alfred
P. O. Box 862
Moultrie, GA 31776
229 985-1945
229 985-1639
Fax: 229 985-0865
vsf98@surfsouth.com
Grower/Shipper
Cab

Van Strawberry Farm, Inc.

Scott Van
8602 Highway 19
Baconton, GA 31716
229 787-5133
229 522-0442
Fax: 229 787-1103
Grower
Cant,Ons,Pch,Pnt,Str,Tom,Wat

Vidalia Onion Farms, Inc.

Edgar Wright, Jr.
P. O. Box 209
Vidalia, GA 30474
912 526-6148
Grower/Packer/Shipper
V.Ons

W. G. Hamil, LLC.

Greg Hamil
289 Commercial Drive
P. O. Box 5947
Thomasville, GA 31758
229 228-9169
229 228-0022
Grower/Shipper
Pcn,Wat

Warren Farms

Charles Warren
801 S. Gordon Avenue
Adel, GA 31620
229 896-3021
Grower/Packer/Shipper
Bns,Cab,Cux,Grns,Pep,Wat

Wavell Robinson Farms

Wavell Robinson
13576 Tallokas Rd.
Pavo, GA 31778
229 859-2011
Fax: 229 859-2043
Grower/Shipper
Cux,Egp,Pep,Sqs,Wat

Wayne Braddy Farm

Wayne Braddy
Route 1, Box 29
Tarrytown,GA 30470
912 529-3922
912 529-3594
Grower/Packer/Shipper
V.Ons

Wilkes, Darwin Farm

Darvin K. Wilkes
Route 1, Box 174
Soperton, GA 30457
912 529-6354
Grower/Packer/Shipper
Bns,Sqs,V.Ons

GROWERS - PACKERS - SHIPPERS

Williams Produce

Ray Williams; Joey Tucker
111 Cabbage Road
Moultrie, GA 31788
229 324-2242
Fax: 229 324-2501
Grower/Shipper
Cab,Cux,Grns,Pep,Sqs

Wood Farms

Don Wood
5850 Hwy. 112
Rochelle, GA 31079
229 365-7201
229 365-3425
Fax: 229 365-1815
Grower/Packer/Shipper
Wat(Seedless)

Young Pecans

Ron Cannon
1316 W. Oakridge Dr.
Albany, GA 31707
229 883-1359
Fax: 229 439-2926
roncan@surfsouth.com
Shipper
Pcn

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Georgia
Fruit & Vegetable
Growers Association

Georgia Fruit and Vegetable Growers Association

Fruit and vegetable production in Georgia is a \$1.2 billion industry. The Georgia Fruit & Vegetable Growers' Association provides a viable and united voice to represent and promote the produce industry in the state and to foster the needs of this industry.

Programs offered by the GFVGA include:

- Farm tours for retail/food service buyers
- Educational Conferences and Annual Trade Show
- Workers' Compensation Insurance
- Farm "Food Safety" Certification programs
- Representation on National Produce Councils and organizations
- Group purchase discount programs
- Promotion and Marketing opportunities
- Updates on legislative and regulatory issues

For more information contact:

Charles Hall, Executive Director
Georgia Fruit & Vegetable Growers Association
P. O. Box 2945
LaGrange, GA 30241
Telephone 1-877-994-3842 (toll free)
FAX (706) 883-8215
e-mail chall@asginfo.net
www.gfvga.org

Directories of Local Growers

**Georgia Organics' Local Food Guide
(2009)**

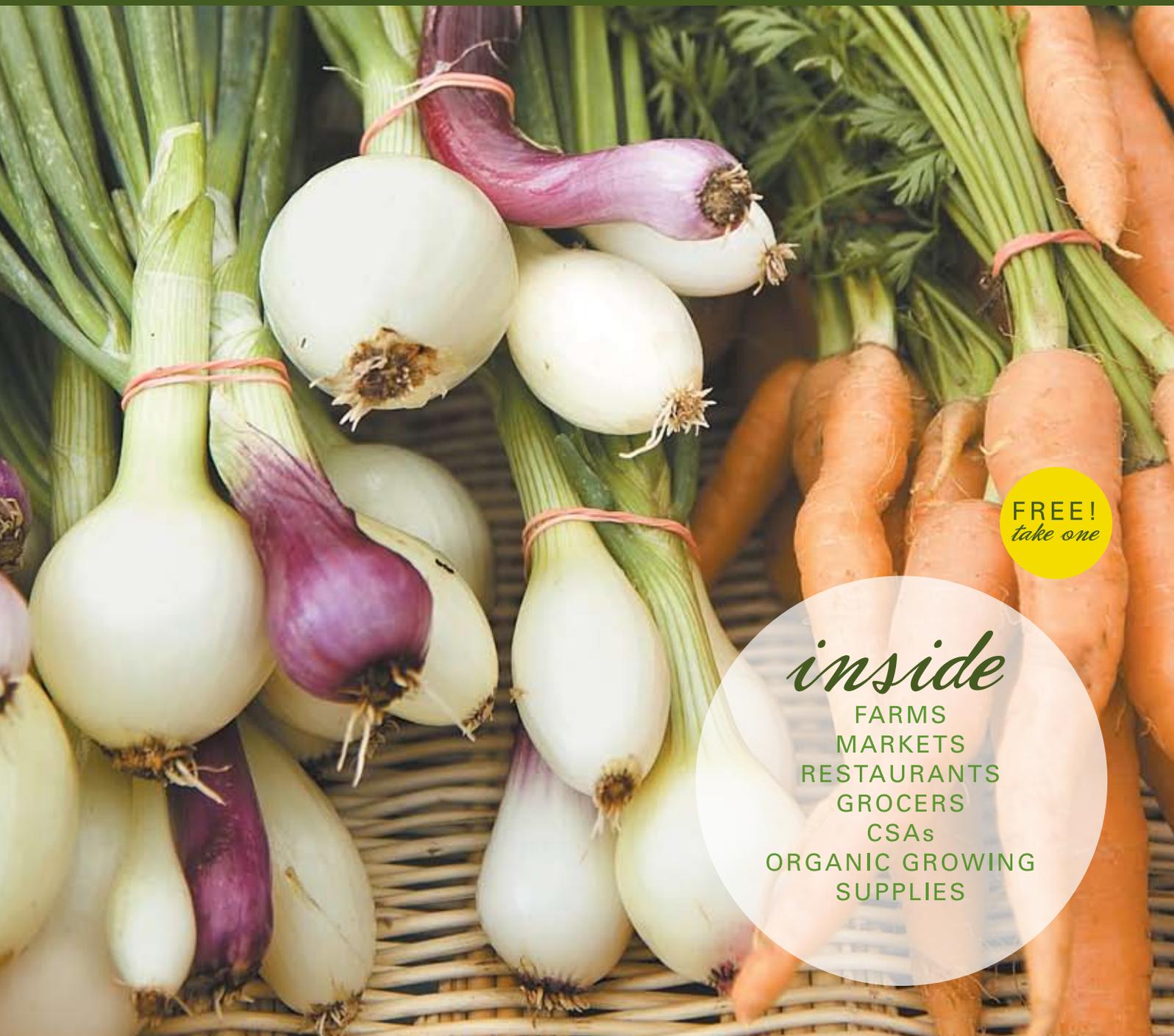




2009-2010

Your Essential Guide to Local, Sustainable, & Organic Food in Georgia

LOCAL FOOD *guide*



FREE!
take one

inside

FARMS
MARKETS
RESTAURANTS
GROCERS
CSAs
ORGANIC GROWING
SUPPLIES

SUPPORTING LOCAL PRODUCERS

IN THE SOUTH REGION, WHOLE FOODS MARKET HAS PROVIDED MORE THAN **\$500,000 IN LOCAL LOANS** TO THESE FOUR PRODUCERS AND FARMERS



3L FARMS * DURHAM, NC



VIA ELISA PASTA * ATLANTA, GA



SWEETWATER GROWERS * CANTON, GA



MEET WILL
AND LEARN
ABOUT GRASS-FED
BEEF AT
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FARMTOMARKET
★

HARRIS FAMILY HERITAGE BEEF * BLUFFTON, GA

Whole Foods Market commits
\$10 MILLION ANNUALLY
to our **Local Producer Loan Program**

An extension of Whole Food Market's efforts to expand the availability of quality, local food for customers, the loan program supports the communities in which the company does business. This program also strengthens Whole Foods Market's partnership with local producers and therefore reinforces the value of environmental sustainability.

**WHOLE
FOODS[®]**
MARKET

www.wholefoodsmarket.com

LOCAL FOOD *guide*

Published September 9, 2008

SPONSORSHIP

A special thank you to Les Dames d'Escoffier's Atlanta Chapter, the USDA Risk Management Agency, the Georgia Department of Agriculture, and Georgia Organics members for the financial partnership that supported this *Guide*.



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Thank you to the Georgia Organics Chefs Advisory Council for creating the standards used for restaurant submissions.

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Georgia Organics is the pre-eminent nonprofit organization supporting organic, sustainable, and small-scale farmers in the state. We advocate, educate, and publish resources like this one—the third edition of the *Local Food Guide*—Georgia’s best resource for connecting consumers with sustainable and organic family farms. This updated and comprehensive *Guide* includes:

New LOCATOR MAPS, one for each of five geographic regions, to help you find the farms, farmers’ markets, restaurants, grocers, and specialty retailers that are closest to you.



Mountain



Atlanta
Metropolitan



Piedmont



East Coastal
Plain



West Coastal
Plain

A new CSAs & DELIVERY SERVICES section where you can learn about Community Supported Agriculture programs and find business that will deliver locally grown food to your neighborhood, business, or home.

An expanded GROWING SUPPLIES & SERVICES section you can use to find the resources you need to create a backyard harvest of your own.

Why local?

If all of us made one meal per week a local one, U.S. oil consumption would fall by 1.1 million barrels each week. Prepare that local meal with organic or sustainable food, and breakfast, lunch, and dinner become the three most important environmental decisions that you make, every day. It’s a decision with immediate consequence: in Georgia, the number one cause of water pollution continues to be agricultural run-off.

GEORGIA ORGANICS IS INTEGRATING HEALTHY, SUSTAINABLE, AND
LOCALLY GROWN FOOD INTO THE LIVES OF ALL GEORGIANS.

Join Georgia Organics today and become part of the local food movement that seeks to know your farmer’s name, celebrate taste, and ensure that all citizens have access to healthy, life-giving food. Contributions are tax-deductible and support our nonprofit organization’s work to mentor new farmers, foster farm to school programs, cultivate urban and rural community agriculture projects, and more. Visit www.georgiaorganics.org to learn more and become a member online, or fill out the application on page 81 of this *Guide* to become a member today.



WE, **GEORGIA ORGANICS**, SWORN ADVOCATES OF TASTY FOOD, HEALTHY COMMUNITIES, & THRIVING FARMERS, HEREBY DECLARE:

GOOD FOOD FOR ALL



**A RESOUNDING
CRY THAT:**

Tomatoes shall taste like tomatoes

Strawberries *do not* carry passports

**FOOD IS LIFE, AND ONE
SHOULD CONSIDER EVERY
BITE A PIVOTAL DECISION**

Hamburgers, chops, and ribs shall from this point hence be known by their given names: COW, LAMB, AND PIG

There is no more “convenient food” than food grown outside your own back door 

“Community gardener” shall be a designation akin to knighthood

LESS IS MORE—less miles, less fuel, less pesticides equals MORE YUM, MORE AHHH, MORE MMM ❀❀❀

If it cannot be pronounced, it should not go in your mouth

Farmers have names



THE REVOLUTION WILL BE TASTY



The hoofed and beaked among us shall forever be healthy, happy, and graze upon green pastures

Food is the great equalizer—we all eat, and we all deserve to eat well

THE LEAST AMONG US SHALL KNOW THAT: *carrots come from the earth, cows come from the field, and processed foods come from the science lab*

THERE SHALL BE NO BLOOD FOR TURNIPS—AND LITTLE OIL EITHER

	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Apples												
Arugula												
Asparagus												
Basil												
Beans												
Beets												
Blueberries												
Bok Choy												
Broccoli												
Brussel Sprouts												
Cabbage												
Cantaloupes												
Carrots												
Collards												
Corn-Sweet												
Cucumbers												
Cut Flowers												
Eggplant												
Figs												
Garlic-Cured												
Garlic-Green												
Grapes-Muscadine												
Kale & other greens												
Lettuce												
Mushrooms												
Okra												
Peaches												
Peas-English												
Peas-Field												
Pecans												
Peppers												
Persimmons												
Plums												
Potatoes-Irish												
Potatoes-Sweet												
Radish												
Seedlings												
Soybean- Edamame												
Spinach												
Squash-Summer												
Squash-Winter												
Strawberries												
Tomatoes												
Turnips												
Vidalia Onions												
Watermelon												

 Peak Harvest
 Season Extension



Eating local means eating seasonal. This harvest calendar reflects the diverse array of sustainable produce available from local farms during peak season and season extension periods.

Visit us online at www.georgiaorganics.org

FARMS

This *Guide* includes farms in Georgia, and in some cases just over the border, that meet at least one of the following definitions:



Certified Organic: The USDA National Organic Program outlines the strict uniform standards that farms must meet in order to sell their products as organic. Organic growing methods replenish soil fertility, and prohibit use of persistent chemical pesticides and fertilizers.



Certified Naturally Grown: This certification program, administered by a nonprofit organization, is tailored to small-scale farms that observe growing practices based on the highest principles and ideals of organic farming.

Sustainable: Sustainable growing methods aim to produce food while minimizing damage to the surrounding physical and social environments.

Biodynamic: Biodynamics works with the health-giving forces of nature to improve the health of the planet and its people. Farms can be Certified Biodynamic by Demeter® USA.

Permaculture: Permaculture is an ethical design philosophy whereby a farm consciously follows nature's patterns to maintain sustainable habitats, dwellings, and living techniques.

Grassfed: Pertaining to livestock husbandry, grassfed systems that raise livestock on pasture are ecologically sustainable, humane, and result in healthier meat, dairy, and eggs.

KEY

Special icons indicate the products and services offered by each farm:



Produce



Dairy



Eggs



Meat/
Seafood



CSA: Community Supported Agriculture subscriptions are offered by this farm. See page 70 to learn more about CSA programs.



U-Pick: This farm welcomes visitors to pick their own produce. Call ahead to confirm hours and harvest availability.



Agritourism: Farms displaying this symbol host visitors interested in learning about agriculture. Call ahead to schedule your visit.



On-Farm Market: This farm has a stand or store that sells their products, and maybe the products of nearby farms, too.



Bed & Breakfast: Located on the farm.

FARMERS' MARKETS

The farmers' markets in this *Guide* are all producer markets where you can buy fresh produce, meats, and dairy directly from the farmer who grew the food. The *Guide* does not include markets that predominately feature brokers or resellers, or markets that do not feature local producers selling locally grown food products.

RESTAURANTS

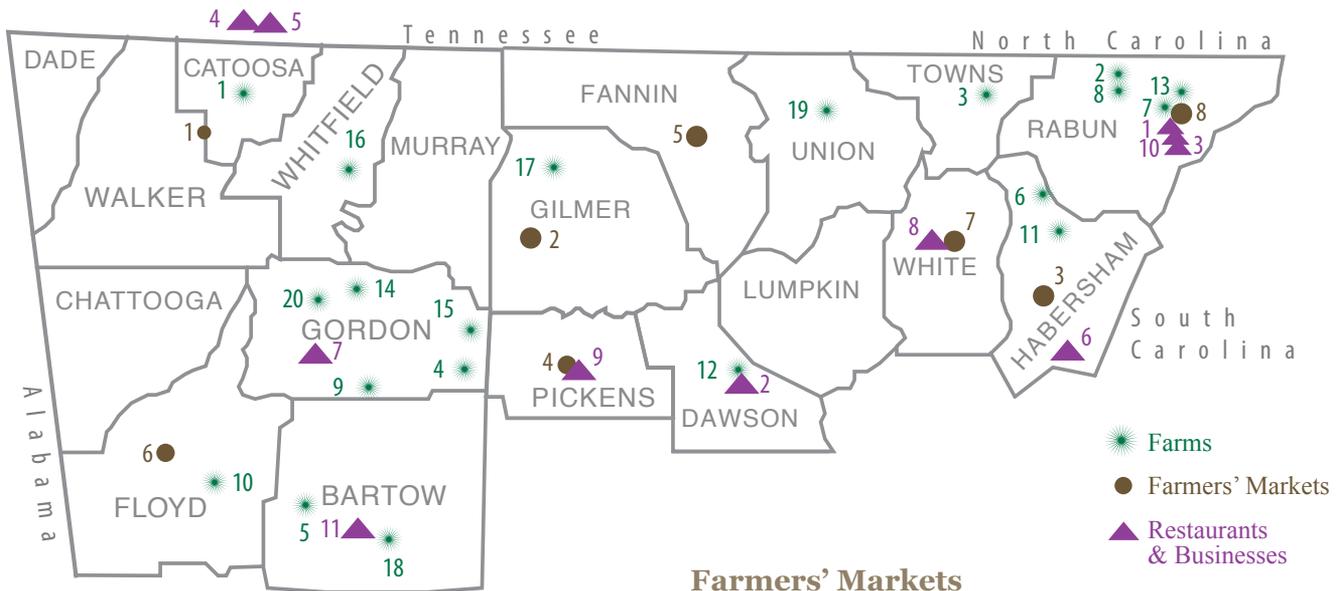
All restaurants in the *Guide* are business level members of Georgia Organics. Some of the listed restaurants are committed to featuring fresh, locally produced food on their menus every day, year-round. Others purchase locally produced food occasionally. Georgia Organics urges you to contact the restaurants directly to find out more about their commitment to feature sustainable and local food.

BUSINESSES

The businesses in the *Guide* are food-focused. All support local farmers by purchasing from them.

mountain

Georgia's mountains, known for their lush forests and sparkling waterfalls, support a growing home-grown and handmade movement. Use this section to find sustainable and organic farms in the mountains, the farmers' markets they sell at, and the restaurants and businesses that feature their products. Listings are organized by county, with special symbols for the products and services available at each farm.



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BARTOW

Farmers & Growers

Holt Heritage Farm and Supply, LLC



1235 Euharlee Road, Euharlee, GA 30145
Chaz & Georgia Holt, 770.386.8305
chaz@holtfarmsupply.com
www.holtfarmsupply.com

We offer: over 40 herb/vegetable/fruit crops throughout the year; children's summer farm camps and school field trips on our farm; and a farm store selling exclusively organic farming supplies, plants, and sustainable living supplies.



Ward Valley Gardens



38 Ward Mountain Road, Adairsville, GA 30103
Ronnie & Tammy Farr, 770.773.7234
rtfarr@bellsouth.net

We're a small market garden that uses only sustainable and organic methods. From late spring through fall, we grow a wide variety of vegetables and herbs, which we sell directly to the public.



Restaurants & Businesses

Swheat Market Deli



5 E. Main Street, Cartersville, GA 30120
Kari Hodge, 770.607.0067
karihodge@bellsouth.net
www.SwheatMarket.com

We are a grocer and restaurant working to provide fresh, healthy produce—mostly locally grown—to the public. Come see us soon!

The number of farmers' markets in the U.S. has more than doubled since 1996.

CATOOSA

Farmers & Growers

Burns Best Farm

135 Shirley Lane, Ringgold, GA 30736
Mike & Denise Burns, 706.375.1377
contactus@burnsbestfarm.com
www.burnsbestfarm.com

Specializing in blueberries and blackberries. We also grow a wide variety of heirloom tomatoes and vegetables such as okra, cucumbers, melons, squash, filet beans, and beets. We sell at the Marietta Square Farmers' Market on Saturdays, and by appointment.



DAWSON

Farmers & Growers

P.O.P.S. (Pike's Organic Products and Services) Farms

Etowah River Road, Dawsonville, GA 30534
John Pike, 404.397.7443
serenityeink@yahoo.com
www.popsfarms.com

Registered with the Georgia Department of Agriculture as an exempt organic grower in 2004 and 2005, we will eventually be certified organic for produce, nuts, berries, and fruits.



"Let us never forget that the cultivation of the earth is the most important labor of man. When tillage begins, other arts follow. The farms, therefore, are the founders of civilization."

- Daniel Webster



“She asked me, ‘Did you put sugar in this broccoli?’ I said, ‘No, that’s how broccoli is supposed to taste.’”

Alex Szecsey
A & J Farms
Winston, Georgia

Farmer Alex Szecsey and his son Jonathan enjoy the bustle of farmers’ markets—vibrant gathering places that infuse communities with a lively air that’s all about fresh, healthy foods. Choose an authentic producers’ market where you can talk directly with the farmers that picked your food, and channel your retail dollars directly into a nearby farm.

You can find A & J Farms—and their tasty produce—at the Peachtree Road Farmers Market, where one-on-one relationships and superior taste keep customers returning, week after week.

Alex says, “I am constantly learning new things with Georgia Organics.”

DAWSON (CONTINUED)

Restaurants & Businesses

Blue Bicycle



671 Lumpkin Campground Road
Suite 116, Dawsonville, GA 30534
Guy Owen, 706.265.2153
info@bluebicycle.net
www.bluebicycle.net

Here you will find a unique menu featuring locally grown and fresh dishes that change with the seasons. We strive to use the freshest local products that we can obtain. We hope to become your “spot” where you will find your favorite table, taste new things, and talk of what reaching your dreams will be like.

FANNIN

Farmers’ Markets

Mountain Fresh Market of Blue Ridge

West Main, Blue Ridge, GA 30513
Libby Stewart, 706.258.4552
libstew@tds.net

Located across from the courthouse and park in downtown Blue Ridge. Open from 8am-noon every Saturday, starting in late May until first frost.

FLOYD

Farmers & Growers

Loving Hearts Pharm & Wellness Center



102 Old Calhoun Road NE
Rome, GA 30161
Janice Holley Houck, 706.234.2862
jelizabethfarms1@bellsouth.net

We are a holistic health center and working farm specializing in happy, healthy living, strawberries, raspberries, blueberries, figs, eggs, and seasonal veggies. Call or email for availability. We also raise happy, healthy children, alpacas, and horses—but these are not for sale!





Farmers' Markets

Rome Green Market

2nd Avenue & Broad Streets, Rome, GA 30165
 Janice Holley Houck, 706.234.2862
 jelizabethfarms1@bellsouth.net
Market operates from 9am-noon, May through October. Specializing in locally and naturally grown/organic produce, eggs, honey, organic artisanal breads, and more. Live entertainment, arts, and crafts. Located at BridgePoint Plaza on the river downtown.

GILMER

Farmers & Growers

Smokey Hollow Farm

2897 Goose Island Road, Cherry Log, GA 30522
 Frank & Pat Corker, 706.635.7313
 fcorker@smokey-hollow.com
 www.smokey-hollow.com
Located near Ellijay. Growing cucumbers, squash, tomatoes, collards, turnips, beets, kale, okra, corn, potatoes, lettuce, herbs, garlic, broccoli, cherries, pears, apples, muscadines, blueberries, and blackberries. We have registered Oberhasli dairy goats and are licensed to sell raw milk for pets.



Farmers' Markets

Gilmer County Farmers' Market

McCutchen Street, Ellijay, GA 30540
 Lynn Robey, 706.276.6872
 lkrobey@ellijay.com
The Master Gardeners and Extension Service of Gilmer County invite you to attend the Saturday Morning Farmers' Market, starting in early July through the beginning of October, 9am until noon. At the Scout Barn, First Methodist Church of Ellijay, on McCutchen Street.



Want to be included
 the next edition of the
Local Food Guide?

Go to www.georgiaorganics.org/organic_directory/addentry.php
 to submit a listing.

GORDON

Farmers & Growers

Etc. Farms

3096 Highway 411 South, Fairmount, GA 30139
 Chad & Lisa McKinney, 706.337.5496
 etcfarms@msn.com
We grow a large variety of vegetables and herbs with a focus on growing during the "off" seasons: fall, winter, and spring. We supply CSA groups and restaurants in Cartersville, Canton, and Ball Ground.



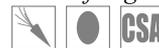
LeiHall Farm

1678 Riverbend Road SW, Plainville, GA 30733
 Rhonda Shannon, 404.310.6967
 rhondashannon@leihallfarm.org
 www.leihallfarm.org
Certified Naturally Grown farm and Wildlife Refuge. Small, high-quality produce, eggs, and fruit CSA offered June-September. Extra produce available via email. Eggs sold throughout the year. See our website for other offerings.



Rise 'N Shine Farm

191 Carpenter Road, Calhoun, GA 30701
 Mitch Lawson, 706.676.0825
 risenshinefarm@yahoo.com
Rise 'N Shine started in 2004, and grows a plethora of Certified Organic vegetables and plants. We operate two small cold frame greenhouses and farm 5 acres of vegetables.



Riverview Farms

954 White Graves Road, Ranger, GA 30734
 Charlotte & Wes Swancy, 706.334.2926
 wcswan@yahoo.com
 www.grassfedcow.com
Riverview Farms is a Certified Organic family farm specializing in grassfed beef and pastured Berkshire pork. We grow everything our animals eat, and grain for milling and feed. We support many small urban markets, restaurants throughout North Georgia, and a large CSA.



GORDON (CONTINUED)

Farmers & Growers (continued)

Zio Micu's Garden



334 Baxter Road NE, Resaca, GA 30735
 Domenico Giovanna, & Domenic Luca
 706.313.9515
 dom3372@hughes.net

Handmade Italian pastas, flat breads, sauces, all Certified Organic. We grow all of the vegetables and fruits used in our products on our homestead in the North Georgia Mountains. Find us selling at the Morningside Farmers' Market every week.



Restaurants & Businesses

Mother Nature's Eden

220 South Wall Street Suite 100 B
 Calhoun, GA 30701
 Kay Goldberg, 706.625.1952
 mothereden@aol.com

Organic food, juice bar, vitamins, minerals, supplements, essential oil, homeopathics, skin and

beauty products. We welcome local organic farmers to come and sell their produce in front of our store.

HABERSHAM

Farmers & Growers

Indian Ridge Farm



Echota Road, Clarkesville, GA 30523
 Edward Taylor, 706.754.7403
 indianridgefarm@gmail.com

Growing vegetables, fruit, and specialty potatoes for restaurants, our CSA, and the local farmers' market.



Mountain Earth Farm



P.O. Box 2124, Clarkesville, GA 30523
 Ronnie Mathis, 706.754.4003

Mountain Earth Farms grows blueberries, blackberries, strawberries, and over 40 vegetable varieties. In the process of becoming Certified Organic. Selling wholesale to area and regional restaurants and produce dealers, and retail at markets in Gainesville, Suwanee, Cumming, and Atlanta.



Farmers' Markets

Homegrown and Handmade

1335 Washington Street, Clarkesville, GA 30523
 Annie Williams & Michelle Wetherbee, 706.839.1441
 mwetherbee@alltel.net

Local farmers' market dedicated to small farms that are committed to growing naturally grown food. We also accept vendors who create and sell handmade items and other environmentally conscious products. A portion of the produce and sales are donated to the local ministry for the homeless, and the soup kitchen.

Restaurants & Businesses

Manna To Go, LLC



1335 Washington Street, Clarkesville, GA 30523
 Michelle Wetherbee, 706.839.1441
 mwetherbee@alltel.net
 www.mannatogo.com

Manna To Go is a gourmet food store dedicated to local, sustainable, and organic foods. We also carry fine wines and imported and microbrew beers.

Keeping Agriculture Alive!



Our goal is to help agriculture producers and home gardeners while insuring a safe healthy environment and working to develop a sustainable food shed and living system

Specializing in Organic and Sustainable Farming Supplies and Practices

<p>Fresh Produce & Farm Programs</p> <ul style="list-style-type: none"> •Farm Coop •Children's summer farm Camps •School Fieldtrips •10 Herb varieties •30 Vegetable varieties •Seasonal Fruit •Farm Fresh Honey 	<p>Organic Gardening & Farming Supplies</p> <ul style="list-style-type: none"> •Garden Tools •Vegetable Seed •Cover Crop Seed •Landscape Plants •Heirloom & Organic Plant Starts •Greenhouse supplies •Low Impact Pest Controls •Organic Fertilizers •Biological Amendments •Soils •Compost •Infused Oils
--	--

Sustainable Living Products

- Mini Solar Power systems
- "Bee Natural" 100% wild bees wax candle orbs
- Eco Friendly Cleaning supplies
- Canning/Preserving Supplies
- Literature
- Home made soaps and salts
- Farm fresh herbal tea blends

1235 Euharlee Road - Kingston, GA 30145
 770-608-4093 | www.HoltFarmSupply.com



PICKENS

Farmers' Markets

Jasper Farmers' Market

Park & Ride Lot off of Highway 53

Jasper, GA 30143

Kathy Bell, 706.253.8840

ramblewood@ellijay.com

www.pickensmg.com

Open most Saturdays from early April through late October, and Wednesdays 7:30am-12:30pm from mid-June through the end of August. Held in the Park & Ride Lot, near Lee Newton Park and the Pickens County Chamber of Commerce off of Highway 53, near downtown Jasper.

Restaurants & Businesses

Natural Market Place

69 N. Main Street, Jasper, GA 30143

Sandy Gerhardt, 706.253.6933

www.naturalmarketplace.net

After 12 years in Marietta, we moved to Jasper. We carry vitamins and herbs plus local organic plants in season and local handmade soaps. We specialize in gluten-free foods and natural pet food. Quantum Biofeedback services available by appointment.

RABUN

Farmers & Growers

Coleman River Farms



1252 Coleman River Road, Clayton, GA 30525

David Lent, 706.782.1515

crop@colemanriverfarms.com

www.colemanriverfarms.com

We grow a wide variety of Certified Organic vegetables and some fruits. We market to our CSA, restaurants, farmers' markets, and wholesale outlets. Our CSA is set up market style which allows for maximum flexibility and value.



Buy locally grown. Food that travels twenty miles from the field to your kitchen is more sustainable than food that travels 2,000 miles.

La Gracia



2489 Glade Road, Satolah, GA 30525

Fran & Joe Gatins, 706.782.9944

jgatins@alltel.net

www.simplyhomegrown.org

A small Certified Organic operation in far Northeast Georgia. Specialties: garlic, beans, winter squash, heirloom veggies, and a limited number of seeds for resale. Sideline: wildcrafted preserves and chutneys. Main market: Simply Homegrown community market in Clayton.



Ladybug Farms



676 Coleman River Road, Clayton, GA 30525

Terri Jagger Blincoe, 404.403.1129

ladybug@bellsouth.net

Offering an eclectic mix of produce, herbs, and flowers grown using organic methods, eggs from grassfed hens, and honey collected from bees foraging on fragrant wildflowers. All offered fresh and in season at Decatur and Piedmont Park Farmers' Markets.



Persimmon Creek Vineyards



81 Vineyard Lane, Clayton, GA 30525

Maryann Hardman, 706.212.7380

hardmanathns@aol.com

www.persimmoncreekwine.com

Persimmon Creek is nestled between Lake Rabun and Burton. The rocky soil and the cool mountain air make it perfect for growing grapes. Four varieties are grown at Persimmon: Cabernet Franc, Merlot, Riesling, and Seyval Blanc.



Farmers' Markets

Simply Homegrown

74 N. Main Street, Clayton, GA 30525

Joseph Gatins, 706.782.9944

jgatins@alltel.net

www.simplyhomegrown.org

Small, award-winning outdoor market. Open Saturday mornings in season (May-October). Located in historic downtown Clayton at Butler's II. Concentrating on sustainably grown, local produce and farm items (honey, preserves, salves, goat products, stone ground grain, fresh bread).

RABUN (CONTINUED)

Restaurants & Businesses

Beechwood Inn



220 Beechwood Drive P.O. Box 429
Clayton, GA 30525
David G. Darugh, 706.782.5485
david-gayle@beechwoodinn.ws
www.beechwoodinn.ws

Most of our seasonal foods are from local and sustainable farms, orchards, and gardens, and much of it is organic and natural. Most of our dinner entrée meats are natural (organic, no hormones, no antibiotics, no feed lots). We are proud of our local suppliers.

Grapes & Beans Café



42 E. Savannah Street, Clayton, GA 30525
Susan Willis, 706.212.0020
grapesandbeans@yahoo.com
www.grapesandbeans.com

Grapes & Beans is a quaint little restaurant, wine, and coffee shop nestled in the North Georgia Mountain town of Clayton, the heart of Rabun County. We serve lunch daily, eat-in or carry-out. Our menu includes fresh soups, salads, several entrees for vegetarians and meat-eaters alike and wholesome homemade treats. And as a member of such a great community we are committed to providing fine cuisine while supporting local and sustainable food systems.

Persimmon Creek on the Square



28 E. Savannah Street, Clayton, GA 30525
Maryann Hardman, 706.212.7972
hardmanathns@aol.com
www.persimmoncreekwine.com

Visit our new tasting room and culinary shop on the Square in downtown Clayton where you can taste the wines from our nearby vineyard. The shop also stocks Georgia farmstead artisanal cheese, locally milled stone ground grits and cornmeal, earthenware from Ryan Gainey's The Gathered Garden, and much more!

www.georgiaorganics.org

TOWNS

Farmers & Growers

Enota Mountain Retreat



1000 Highway 180, Hiawassee, GA 30546
Dr. Suan Freed, 706.896.9966
enota@enota.com

www.enota.com, www.enota.org

Enota is a 60-acre sustainable organic farm, campground, and retreat center on ancient Cherokee land in the beautiful Georgia Mountains, surrounded by the Chattahoochee National Forest. Our property contains waterfalls, crystal-clear streams, and a country store, restaurant, and lodge.



UNION

Farmers & Growers

Wolfcreek Wilderness Farm



2162 W. Wolf Creek Road, Blairsville, GA 30512
Robert Steele, 706.835.8456
wolfcreek@windstream.net

www.wolfcreekwildernessfarm.com

Fresh blueberries. Located in Northeast Georgia near Vogel State Park. We are open for U-pick and sales Monday through Saturday 9am to 6pm, Sundays 1-6pm. Open July 1 through August 15.



WALKER

Farmers' Markets

Battlefield Farmers' Market

10052 N. Highway 27, Rock Spring, GA 30739
Karen L. Bradley, 706.638.2207 ext 3
mktmgr@battlefieldmkt.org

www.battlefieldmkt.org

Locally grown and produced products from the region around the Chickamauga Battlefield in Northwest Georgia. Open May through November on Wednesdays from 3-6pm, and Saturdays 8am until noon at the Walker County Agriculture Center. Also in downtown LaFayette at the Joe Stock Memorial Park Mondays 3-6pm from mid-June through mid-August.



Member



Certified Naturally Grown



Certified Organic



Produce



Dairy



Eggs



Meat/Seafood



Agritourism



CSA



On-Farm Market



U-Pick



Bed & Breakfast



WHITE

Farmers' Markets

Sautee Nacoochee Farmers' Market

283 Highway 255N, Sautee Nacoochee, GA 30571
Saturday morning market operates from 10am-12:30pm during the growing season. Located at the Sautee Nacoochee Community Center.

Restaurants & Businesses

Natural Health Center



783 S. Main Street Suite 9, Cleveland, GA 30528
Cameron Williams, 706.865.6075
Complete nutrition store, with a full selection of bulk foods and herbs. We can help you find farmers in our area.

WHITFIELD

Farmers & Growers

Sleepy Hollow Farm



1421 Boyles Mill Road, Dalton, GA 30721
Randy & Cindi Beavers, 706.259.7647
info@sleepyhollowherbfarm.com
www.sleepyhollowherbfarm.com
We produce Certified Organic medicinal plants and distribute OrganiPharm liquid herbal extracts. We also handcraft our Goldenseal, Frankincense, and Myrrh line of natural skin care products. Available on-farm, Internet, and at the Prater's Mill Country Fair in Dalton.



TENNESSEE

Restaurants & Businesses

Greenlife Grocery



301 Manufacturer's Road, Chattanooga, TN 37405
423.702.7300
1100 Hixson Pike, Chattanooga, TN 37405
423.267.1960
www.greenlifegrocery.com
Greenlife Grocery is a full service natural foods store dedicated to bringing you and your family the freshest and healthiest foods and products available. No artificial flavors, colors, preservatives, or hydrogenated oils. We are committed to supporting local foods and the local economy.

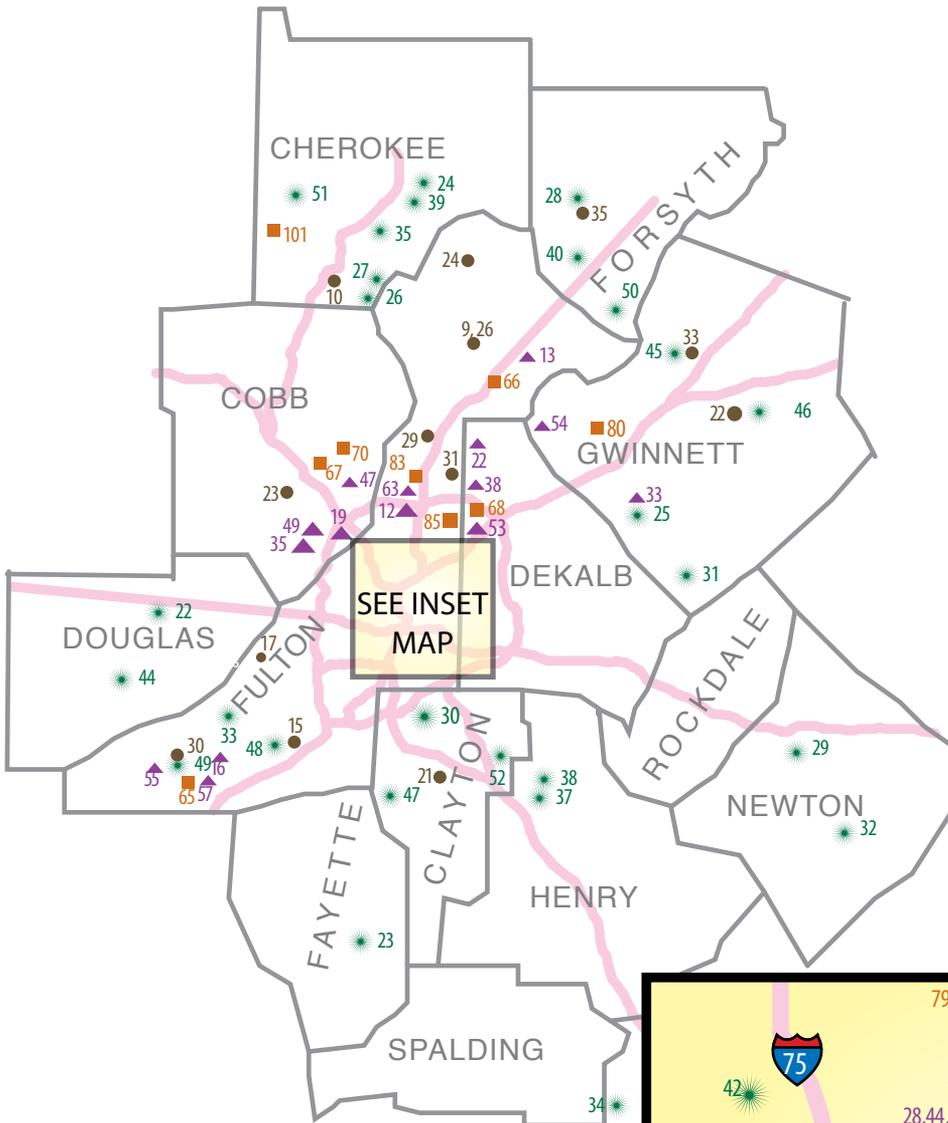


atlanta metropolitan

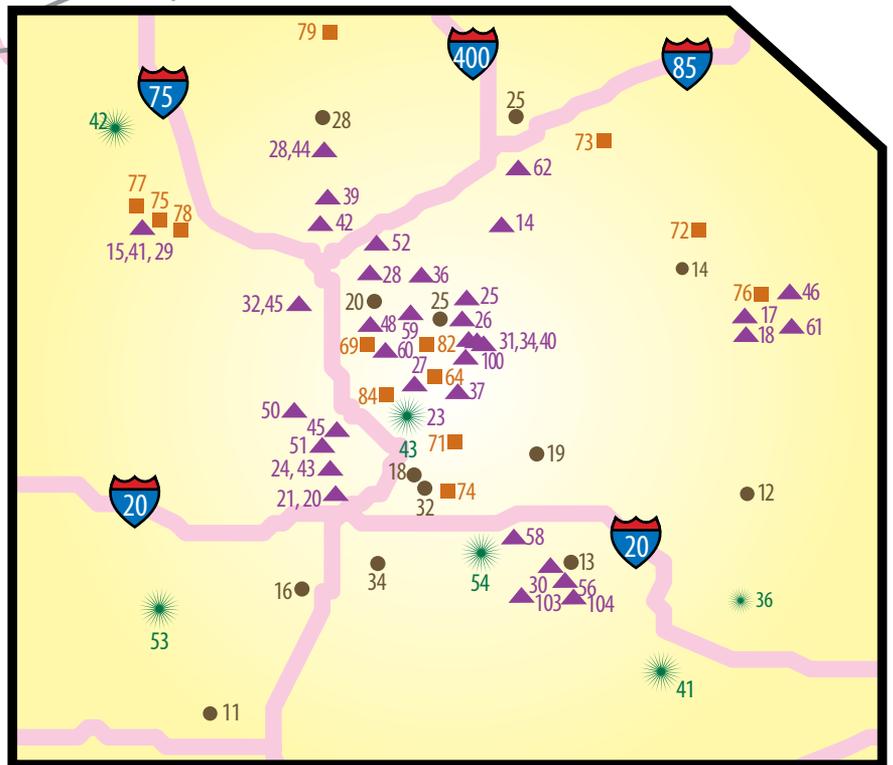
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Georgia's largest metropolitan isn't only about good eating—Atlanta harbors some farms and growers in unusual places. Use this section to find sustainable and organic farms in Atlanta, the farmers' markets they sell at, and the restaurants and businesses that feature their products. Listings are organized by county, with special symbols for the products and services available at each farm.



CHEROKEE

Farmers & Growers

Blossom Hill Farms



1408 Edwards Mill Road, Ball Ground, GA 30107
 Melissa Flock, 770.887.5911
 blossomhillfarms@yahoo.com
 www.blossomhillfarms.com

Blossom Hill Farms was started out of love for all things natural. We found that there was no greater joy than to step out into the garden and pick anything! We are Certified Naturally Grown.



Buckeye Creek Farm



2115 Jep Wheeler Road, Woodstock, GA 30188
 Liz Porter, 678.491.5843
 liz_por@msn.com

Fresh seasonal vegetables and fruits for local markets, custom growers for the restaurant/food trade. We also grind grits and cornmeal from an old variety of corn using a stone mill.



Cagle's Farm House

150 Stringer Road, Canton, GA 30115
 Bernese Cagle, 404.567.6363
 Bernese@caglesfarmhouse.com
 www.caglesfarmhouse.com

Vegetables in season: greens, cabbage, broccoli, lettuce, onions, shallots, potatoes, tomatoes, cucumbers, squash, corn, peppers, sunflowers, etc. Two fishing ponds. Recreational fun for children. Garden walks with the farmer. Parties at the 1838 vintage farmhouse. Roadside market.



Freehome Gardens



901 Trinity Church Road, Canton, GA 30115
 Mary Anne Woodie & Harold Carney, 770.720.9690
 mawoodie@mindspring.com

We are a small CSA/market garden in East Cherokee County, using only sustainable farming methods. In addition to a CSA, we sell our vegetables, herbs, and flowers at the Vickery Green Market on Saturdays, June through August.



Greystone Farms



50 Cornerstone Creek, Ball Ground, GA 30107
 Collin Davis, 770.842.8689
 greystonefarms@tds.net
 www.greystonefarms.net

Family farm, specializing in heritage breed animals and heirloom vegetables. This spring we will have milk for pets, eggs, and vegetables. On-farm pick-up. Email us to join the waiting list for milk and eggs.



Sweetwater Growers



4060 Knox Bridge Highway, Canton, GA 30114
 404.992.0199
 james@sweetwatergrowers.com
 www.sweetwatergrowers.com

Our family-run business is dedicated to bringing fresh culinary herbs and specialty greens of the highest quality to you. Our herbs and greens are grown hydroponically in a sterile environment. We sell online, at specialty grocers, and to fine dining establishments.



Member



Certified Naturally Grown



Certified Organic



Produce



Dairy



Eggs



Meat/Seafood



Agritourism



CSA



On-Farm Market



U-Pick



Bed & Breakfast



Farmers' Markets

Cherokee Fresh Market

362 Stringer Road, Canton, GA 30115

Bernese Cagle, 770.345.6663

bernesecagle@mindspring.com

Located at Cagle's Dairy Farm in Hickory Flat, open every Saturday from 9am until noon from the last Saturday in May through the first weekend in September. Any farmer within 40 miles is welcome to sell at the market.

Grocers & Specialty Retailers

Magnolia Bread Company

2299 White Road, White, GA 30184

Dianne Reinhardt, 770.479.5162

magnoliabread@gmail.com

www.magnolia-bread.com

Magnolia Bread Company specializes in European-style handmade, hearth-baked breads. We bake in a wood-fired oven, heated with untreated wood scraps from local businesses. We are the only Certified Organic bread company in the state of Georgia.

CLAYTON

Farmers & Growers

Decimal Place Farm

4314 Almach Avenue, Conley, GA 30288

Mary Hart Rigdon, 404.363.0356

mary.rigdon@comcast.net

www.decimalplacefarm.com

Decimal Place Farm produces award-winning, farmstead artisanal cheeses from our herd of certified Saanen goats. Our goats are hand-raised. We make traditional chevre, feta, and tuma cheese. We market at the East Atlanta Village Farmers Market on Thursday evenings.



Riverdale Chicken Ranch



7690 Lyle Drive, Riverdale, GA 30296

Keith Poole, 770.997.1968

keithpoole@webtv.net

Offering free-range eggs from rare heritage-breed chickens. We also have naturally grown vegetables, including tomatoes, okra, beans, garlic, broccoli, cucumbers, squash, peppers, and greens. Selling direct to consumers.



TaylOrganic dba Split Cedar Farm



7095 Highway 155 North, Ellenwood, GA 30294

Neil Taylor, 770.981.0827

TaylOrganic@bellsouth.net

www.localharvest.org/farms/m7359

www.Taylorganic.blogspot.com

Additional productive acreage at the Monastery of the Holy Spirit in Conyers and high tunnels are increasing the volume and varieties of high-quality, nutrient-dense produce for CSA families, restaurants, and markets throughout metro Atlanta on a year-round basis.



Farmers' Markets

Jonesboro Farmer's Market

1262 Government Circle, Jonesboro, GA 30236

Tom Bonnell, 770.473.5434

hortta@uga.edu

Open the second and fourth Saturday of the month, from 9am to 3pm.

Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date listings.



“It’s healthy for the body, and the environment. This is how it is meant to be done.”

Emeka Okona
Village Farm
Atlanta, GA

Farmers like Emeka Okona believe that the more you give to the earth, the more you receive in return. Organic growing methods build healthy, fertile soil that heals the farm’s eco-system, and grows healthier produce with better taste, too.

Village Farm’s sustainably grown produce—from fresh arugula to turnips—is picked less than one mile from the East Atlanta Village Farmers Market.

Emeka says, “Georgia Organics’ educational programs help me connect the dots.”

COBB

Farmers’ Markets

Marietta Square Farmers’ Market

65 Church Street, Marietta, GA 30060
Johnny Fulmer, 770.499.9393
JFulmer@ChurchStreetMarket.com
www.MariettaSquareFarmersMarket.net
Fruits and vegetables, fresh flowers, local honey, herbal soaps, whole grain breads, fudge pies, jelly, jam, and preserves. Open Saturdays starting in early May through the end of August, 9am until noon, on the historic Marietta Square.

Restaurants



Canoe

4199 Paces Ferry Road
Atlanta, GA 30339
Carvel Grant Gould, 770.432.2663
info@canoeatl.com
www.canoeatl.com
Located on the banks of the beautiful Chattahoochee River, Canoe offers locally grown, organic seasonal dishes. Whether dining with us for lunch, brunch, or dinner, Chef Gould provides our guests with a unique culinary experience. We want to support our local farmers as well as take advantage of the quality, freshness, and flavor of heirloom vegetables, quality meats, and local dairies.





Grocers & Specialty Retailers

Muss & Turners



1675 Cumberland Parkway Suite 309
Smyrna, GA 30080
Ryan Turner, 770.434.1114
ryan@mussandturners.com
www.mussandturners.com

We are a deli by day, restaurant by night, and specialty food store in between. We try to use as many local, organic, and sustainable products as possible. We are always in pursuit of making our food better tasting and better for you. We make almost everything from scratch, maintain relationships with local farmers, and change the menu every four weeks.

Six Beans



1401 Johnson Ferry Road Suite 140
Marietta, GA 30062
Margie Weldon & Amy Waldner, 770.565.1001
greatfood@sixbeans.com
www.sixbeans.com

Eat well and live well with Six Beans! We are your one-stop shop for quick, convenient, and healthful restaurant-quality meals at a fraction of the price. We also make your life easier by offering specially selected wine and gift items. Let Six Beans be your personal chef, creating delicious food from all-natural, whole ingredients. Non-processed food with no preservatives, made fresh! Online ordering, and delivery available.

South City Kitchen Vinings



1675 Cumberland Parkway Suite 400
Smyrna, GA 30080
Tim Gates, 770.435.0700
sckvinings@fifthgroup.com
www.southcitykitchen.com/vinings

Southern smiles and sophisticated tastes come together at South City Kitchen, a Vinings hotspot that has earned popular and critical acclaim since 1993 for merging traditional, regional ingredients with contemporary style. The sophisticated atmosphere conveys the energy of a big city with the warmth of a neighborhood soul food kitchen.

Harry's Farmers Market (Marietta)



70 Powers Ferry Road SE, Marietta, GA 30067
770.664.6300
www.wholefoods.com

We strive to obtain products from local and regional suppliers to offer the highest quality, least processed, most flavorful and naturally preserved foods. Worldwide we support organic and sustainable farming because the future of our food depends on it.

Life Grocery



1453 Roswell Road, Marietta, GA 30062
Lisa Maden, 770.977.9583
info@lifegrocery.com
www.lifegrocery.com

Natural foods market featuring organic produce, nutritional supplements, natural groceries, and bulk foods. Vegetarian café highlights freshly prepared organic entrees, salads, and a living bar, hot bar, juice bar, and desserts. Free lectures, health fairs. One-half mile east of the Big Chicken in Marietta.

Pure Bliss Organics



1165 Allgood Road #14, Marietta, GA 30062
Jon Morgan, 770.579.7665
pureblissorganic@bellsouth.net
www.pureblissorganics.com

We are a Certified Organic bakery specializing in granola, granola/energy bars, and roasted nuts. Our customers include Whole Foods and other health food stores, grocers, restaurants, schools, etc. We have bulk and packaged lines and also do private labeling.

Yummy Spoonfuls

1860 Sandy Plains Road Suites 204-109
Marietta, GA 30066
Sherri Sims, 678.464.3103
info@yummyspoonfuls.com
www.yummyspoonfuls.com
100% fresh USDA Certified Organic baby food. Dairy- and gluten-free, no extenders, fillers, preservatives, salt, or sugar added. 25 flavorful foods for your baby, infant or toddler. Located in the freezer section at Whole Foods and other fine markets.



Member



Certified
Naturally
Grown



Certified
Organic



Produce



Dairy



Eggs



Meat/
Seafood



Agritourism



CSA



On-Farm
Market



U-Pick



Bed &
Breakfast

DEKALB

Farmers & Growers

Gaia Gardens



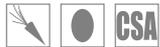
900 Dancing Fox Road, Decatur, GA 30032
Karen Minvielle, 404.373.5059
gardener@eastlakecommons.org
www.eastlakecommons.org
Gaia Gardens is a 5-acre urban market garden situated between Decatur and East Atlanta. We sell our produce, cut flowers, and shiitake mushrooms through our 55-member CSA and at the Morningside and East Atlanta Village Farmers Markets.



Harvest Farm



2124 Bouldercrest Road, Atlanta, GA 30316
Collins Davis, 404.308.1307
collins@valterrafarm.net
We are a 12-acre sustainable, organic farm inside the Atlanta perimeter. Our fruits, vegetables, mushrooms, and eggs can be found at Atlanta restaurants, farmers' markets, and through our CSA. Sustainability and education are central focuses. Interns welcome, please contact us.



Farmers' Markets

Decatur Farmers' Market

Corner of Church Street & Commerce Drive
Decatur, GA 30030
Lauren Justice, 404.245.8589
info@decaturfarmersmarket.com
www.decaturfarmersmarket.com
Decatur Farmers' Market, located in downtown Decatur, offers locally grown fresh organic produce, flowers, bread, and other organic food products. Come meet the farmers who grow your food! Open year-round on Wednesdays from 4-7pm in the summer, and 3-6pm in the winter.

East Atlanta Village Farmers Market

1231 Glenwood Avenue SE, Atlanta, GA 30316
Jonathan Tescher, 404.275.4064
info@farmeav.com
Every Thursday afternoon from 4pm until dusk from May through November. Fresh local vegetables, flowers, herbs, music, and local crafts. Located in the parking lot of the East Atlanta Ace Hardware.

Emory Farmers Market

Cox Hall Bridge, 569 Asbury Circle
Atlanta, GA 30322
Emory Office of Sustainability
www.emory.edu/sustainability.cfm
The Emory Farmers Market supports Georgia farmers and allows the Emory campus community to expand their knowledge about healthy eating and sustainable production systems through interaction with farmers. Open Tuesdays June through November, 11am-2pm.

Restaurants

Avalon Catering



2191 D Briarcliff Road, Atlanta, GA 30329
Cathy Conway, 404.728.0770
info@avaloncatering.com
www.avaloncatering.com
Avalon Catering is a Southeastern catering company specializing in local, sustainable menus. We purchase from local organic farms and co-ops to bring incredible, sustainable seasonal foods to your event. Beyond this, we offer an organic look and feel to our buffet presentations, incorporating clean lines, natural materials, and an earth-toned color palette. Our fifteen years of catering experience comes through in our flawless event execution.

Brick Store Pub



125 E. Court Square, Decatur, GA 30030
Mike Gallagher, 404.687.0990
michael@mail.brickstorepub.com
www.brickstorepub.com
At Brickstore Pub, now in our 11th year, we are committed to value, community, hospitality, and quality. Quality for us includes a commitment to offer local foods, in a casual environment with neighborhood prices, and to foster positive relationships with local farmers.

Visit the CSAs and Delivery Services section that starts on page 70 for a complete listing of farm CSA programs and other delivery services



Café Slush



491 Flat Shoals Avenue Suite F, Atlanta, GA 30316
404.525.7587
opulentmgmt@bellsouth.net

A natural fruit smoothie lounge that serves up all-natural deli sandwiches, fresh juices, and an after-hours all-natural breakfast on the weekends, Café Slush is opening a natural foods market next door. If it's available in organic, that's what we choose!

Cakes & Ale Restaurant



254 W. Ponce de Leon Avenue, Decatur, GA 30030
Billy & Kristin Allin, 404.377.7994
cakesandale@comcast.net

Cakes & Ale means "the good things in life" and we hope to offer this to our guests. Cakes & Ale is a small, chef-driven restaurant. Our food is made from scratch every day, and we cook with local, seasonal vegetables, freshly milled grains, humanely raised meats, and non-endangered fish species. These aren't just good practices—they taste better and are more nourishing, too. We hope you will come in and enjoy the experience.

Dunwoody Country Club



1600 Dunwoody Club Drive, Dunwoody, GA 30350
Patrick Gebrayel, 770.394.4492
www.dunwoodycc.org

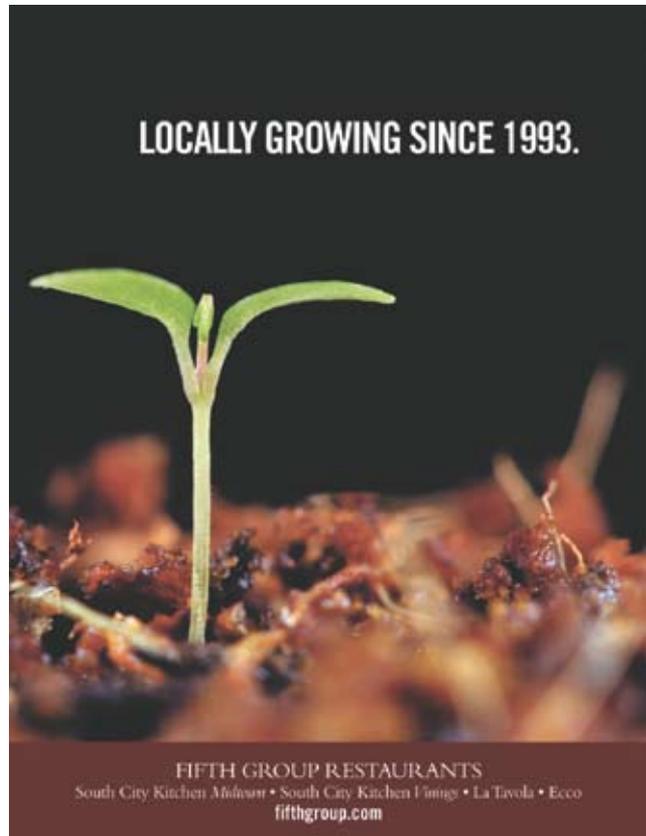
We are a private club that strives to offer our members and their guests the best in seasonal, fresh foods.

Graveyard Tavern



1245 Glenwood Avenue SE, Atlanta, GA 30316
404.622.8686
philip@graveyardtavern.com
www.graveyardtavern.com

A sunny place for shady people, the Graveyard Tavern is a pub in the hip East Atlanta Village, featuring daily food specials based on local and seasonal ingredients, prepared by Chef Cristy Nolton. Check out our website for music, parties, and events.



Buy directly from a farmer, and eat low on the marketing chain.



Organic Livestock Feed | Organic Soils and Amendments
 Organic Fertilizers | Worm Castings
 A Fun, Educational Farm Tour
 Certified Organic Fruits, Berries, and Vegetables



3905 Highway 138, Covington, GA 30014
 678.625.3272 | whippoorwillhof@bellsouth.net

Stately Events

CATERING

We Support Georgia Grown!

Book your holiday party, wedding,
 corporate meeting or reception at
 the Georgia Freight Depot

404-656-3840

WWW.STATELYEVENTS.COM



DEKALB (CONTINUED)

Restaurants (continued)

Kasan Red



517 Flat Shoals Avenue, Atlanta, GA 30316
 John McLaughlin, 404.549.9630
 info@kasanred.com
 www.kasanred.com

Kasan Red is committed to offering a healthy, seasonal menu. We directly source as many of our ingredients as possible, and choose with discrimination those products that we cannot source directly. We use organic milk, local honey and jams, cage-free eggs, local grassfed beef, local free-range chicken, local organic cheese, and fresh-baked preservative-free breads. Not only do these foods taste better—we truly believe that it's the right thing to do. Located in East Atlanta Village.

Parsley's Catering & The Gardens at Kennesaw



4343 Dunwoody Park Drive Suite C
 Atlanta, GA 30338
 Marc Sommers, 770.396.5361
 catering@parsleys.com
 www.parsleys.com

We are a full-service catering company featuring local and organic foods to highlight our "Fresh, Creative Cuisine."

Sawicki's Meat, Seafood and More



250 W. Ponce de Leon Avenue, Decatur, GA 30030
 Lynne Sawicki, 404.377.0992
 lynneseawicki@aol.com
 www.sawickimeatseafoodandmore.com

We are a specialty foods store providing Decatur with fresh, local, and organic products of all kinds—fresh produce, dairy, meats, and seafood. We also bake from scratch, serve sandwiches, and cater.

"Shipping is a terrible thing to do to vegetables. They probably get jet-lagged, just like people."

- Elizabeth Berry



Terra Terroir

3974 Peachtree Road, Atlanta, GA 30319
Chris Driollet & Cynthia Dieges, 404.841.1032
info@terraterroir.com
www.terraterroir.com

We make a concerted effort to buy locally grown vegetables for our salad entrees, and locally raised meat products at our grill and wine patio. Serving lunch and dinner.

The Glenwood

1263 Glenwood Avenue, Atlanta, GA 30316
404.622.6066
theglenwood@comcast.net
www.theglenwood.net

Named one of the “Fifteen Best New Restaurants in Atlanta” and “Best Gastro Pub” (2007) by Atlanta Magazine, The Glenwood has also been featured as one of the “Twenty Great Meals Under \$25.” Chef Ryan Stewart presents an eclectic, seasonally driven menu focusing on local and organic products. This neighborhood pub with a garden deck also offers a thoughtfully crafted wine list and a selection of over 150 beers.

Watershed

406 W. Ponce de Leon Avenue, Decatur, GA 30030
Scott Peacock, 404.378.4900
friends@watershedrestaurant.com
www.watershedrestaurant.com

Watershed is an award-winning restaurant in a converted gas station, specializing in seasonal, Southern-flared fare, fine wines, and old-fashioned, made-from-scratch desserts. Fine dining in a casual, neighborhood setting.

Grocers & Specialty Retailers

Improv’eat

2241 Perimeter Park Drive Suite #5
Atlanta, GA 30341
Leesa Wheeler, 404.214.9021
Leesa.Wheeler@Improveat.com
www.improveat.com

We source local, seasonal, and “beyond organic” food and prepare these blessings into convenient meals, snacks, and drinks. This is accomplished in a sustainable and environmentally responsible manner to ensure we have life-enhancing food for future generations.

Rainbow Natural Foods

2118 N. Decatur Road, Decatur, GA 30033
404.636.5553
lpallas@mac.com
www.rainbowgrocery.com

Rainbow Grocery, deli, and restaurant is an award-winning natural foods store serving the needs of the Decatur community since 1976. Stay healthy, eat nourishing foods, and use products that are both individually beneficial and ecologically safe.

Sevananda Natural Foods Market

467 Moreland Avenue NE, Atlanta, GA 30307
Steve Cooke, 404.681.2831
stevec@sevananda.coop
www.sevananda.coop

Sevananda Natural Foods Market is a member-owned co-op whose mission is to empower the community to improve its health and well-being. Specializing in fresh local organic produce, bulk herbs, supplements, and grocery items, with a hot-bar deli and salad bar.

The Cook’s Warehouse

180 W. Ponce de Leon Avenue, Decatur, GA 30306
Mary Moore, 404.377.4005
mary@cookwarehouse.com
www.cookwarehouse.com

The Cook’s Warehouse is Atlanta’s premier gourmet store and cooking school, with over 14,000 culinary tools and 600 classes per year. Voted Best in Atlanta 2004–2007, it is Atlanta’s culinary resource with three locations: Midtown, Brookhaven, and Decatur.

Whole Foods Market (Emory area)

2111 Briarcliff Road, Atlanta, GA 30329
404.634.7800
www.wholefoods.com

We strive to obtain products from local and regional suppliers to offer the highest quality, least processed, most flavorful and naturally preserved foods. Worldwide, we support organic and sustainable farming because the future of our food depends on it.

Take reusable bags with you on your shopping trips.

DOUGLAS

Farmers & Growers

A & J Farms



6800 Cowan Mill Road, Winston, GA 30187
 Alex & Jonathan Szescey, 770.489.7291
 A_Jfarms@hotmail.com

Naturally grown produce without using petroleum-based fertilizers, pesticides, or herbicides. We grow a large variety of heirloom vegetables and some fruits. CSA shares are provided a weekly harvest of fresh vegetables year-round. On-farm stand is open from 3-6pm on Wednesdays.



Love is Love Farm



3260 Highway 166, Douglasville, GA 30135
 Judith Winfrey & Joseph Reynolds, 678.485.4941
 loveislovefarm@gmail.com
 www.loveislovefarm.com

A new farm on a historic farmstead, Love is Love Farm is owned and operated by Judith Winfrey and Joseph Reynolds. We grow seasonal produce on 5 acres, focusing on Slow Food Ark of Taste varieties. Visit our on-farm stand on Wednesday afternoons between 4-7pm, from spring to late fall.



FAYETTE

Farmers & Growers

Able 2 Farm



205 New Oak Ridge Trail, Fayetteville, GA 30214
 Becky Douville, 770.460.7188
 able2farm@gmail.com
 www.able2farm.blogspot.com

Locally grown vegetables, herbs, flowers, and fruit. A joint project with North Fayette United Methodist with profits benefitting the World Missions of the United Methodist Church.



FORSYTH

Farmers & Growers

Cane Creek Farm



5110 Jekyll Road, Cumming, GA 30040
 Lynn Pugh, 770.889.3793
 lynn@canecreekfarm.net
 www.canecreekfarm.net

Our small market farm produces vegetables, berries, flowers, and herbs. Field trips, food preservation, and farming and gardening classes are offered periodically. An on-farm market and CSA pickup is offered on Wednesday and Saturday mornings.



Hanson Farms



4701 Piney Grove Drive, Cumming, GA 30040
 Boo Hanson & Paula Guilbeau, 770.844.1462
 Hansonfarms@comcast.net

Hanson Farms is an 8-acre Certified Naturally Grown farm in Cumming, Georgia. We specialize in growing heirloom tomatoes, along with vegetables and cut flowers. We sell at the farm daily Monday-Saturday and at the Alpharetta and Peachtree Road Farmers Markets.



Sugar Tree Farm



Kieth Bridge Road, Gainesville, GA 30506
 Gwen Hammond, 770.751.8635
 sugartreefarmga@yahoo.com
 www.riverstonespa.com/id35.html

We sell vegetables through a weekly email list showcasing each week's offering. Pick up is at Riverstone Organic Spa in Alpharetta on Tuesdays. Some special orders are also possible. We are not open to the public for on-farm sales.



Farmers' Markets

Vickery Green Market

Vickery Village on Post Road, Cumming, GA 30040
 Sarah Reese
 sareese@alum.emory.edu
 http://vickerygreenmarket.com

The Vickery Green Market offers fresh and local flowers, herbs, fruits, produce, and baked goods. We operate from 8am until sell-out every Saturday morning in June, July, and August.

FULTON

Farmers & Growers

Fairywood Thicket Farm

4545 Cochran Mill Road, Fairburn, GA 30213
 Kimberly Conner, 770.306.6187
 fairywood2005@aol.com
 www.fairywoodthicket.com



We raise elderberries on our sustainable farm and make specialty jellies and jams. We sell farm-fresh brown, white, and green eggs. We are learning about biodynamic gardening.



Hope's Gardens, LLC



1640 W. Wesley Road, Atlanta, GA 30327
 Leslie & Dave Lennox, 404.367.1440
 hopesgardens@mindspring.com
 www.hopesgardens.com

Hope's Gardens makes fresh pesto from basil grown in our renovated greenhouse/garden. Our passion grew from a hobby to a business that caters to pesto enthusiasts at the Peachtree Road Farmers Market and retail stores around Atlanta.

Keystone Organics

315 Augusta Avenue, Atlanta, GA 30315
 Jake Egolf, 404.376.0768
 jakeegolf@bellsouth.net

A garden design company offering fresh-cut micro greens, edible flowers, herbs, and live plants. Also residential and commercial design, installation, and maintenance of edible and ornamental gardens and containers.



Scharko Farms



17 Pine Street, Fairburn, GA 30213
 Tony & Linda Scharko, 770.964.9074
 scharkofarm@yahoo.com
 www.scharkofarms.com

Nestled in the city limits of Fairburn are two ol' hippies who farm for pleasure and sustainability, growing veggies, flowers, and herbs. We sell on-farm, at the Fairburn Farmers' Market, East Atlanta Village Farmers Market, and have a CSA program.



*"To forget how to dig the earth and to tend the soil is to forget ourselves."
 -Ghandi*

PIZZA FUSION
 FRESH, ORGANIC EARTH FRIENDLY

We Serve Organic Beer & Wine!

ATLANTA
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 2233 Peachtree Road Atlanta, GA

Gourmet Organic Food • Dine In • Take Out • Delivery • Catering

www.pizzafusion.com

FULTON (CONTINUED)

Farmers & Growers (continued)

Serenbe Farms



8457 Atlanta Newnan Road
Chattahoochee Hill Country, GA 30268
Paige Witherington, 770.463.9319
info@serenbefarms.com
www.serenbefarms.com

Located 35 miles south of Atlanta in the sustainable Serenbe community, we offer an extensive variety of organically produced vegetables, herbs, fruits, flowers, and eggs. We also have a CSA program and sell at our Serenbe Farmers' Market.



Truly Living Well Natural Urban Farms



P.O. Box 90841, East Point, GA 30364
K. Rashid Nuri, 404.520.8331
admin@trulylivingwell.com
www.trulylivingwell.com

CSA subscribers obtain full or half shares of produce grown at multiple locations in metro Atlanta, or purchase produce for cash on market days. Educational tours for schools and organizations. Volunteers and interns welcome. Call for nearest location and pickup times.



Village Farm



1015 Berne Street, Atlanta, GA 30316
Emeka Okona, 404.312.5434

A 7,500 square foot garden growing broccoli, beets, carrots, cabbage, lettuce, arugula, mizuna, red mustard, collards, kale, okra, basil, eggplant, squash, cucumbers, tomatoes, peppers, sweet potatoes, potatoes, beans, and flowers. Usually selling at the Decatur and East Atlanta Farmers Markets.



Farmers' Markets

Alpharetta Farmers Market

City parking lot behind Smokejack Grill
Alpharetta, GA 30004
Paula Guilbeau, 770.844.1462
hansonfarms@comcast.net
www.alpharettafarmersmarket.com

Located under an old oak tree in historic downtown Alpharetta, this market is open Saturdays, 8am-1pm,

starting in late April through October. Named "Best Saturday Morning Excursion" in 2007 by Atlanta Magazine.

College Park Health Center

1920 John Wesley Avenue, College Park, GA 30337
404.622.7778

hungercoalition@mindspring.com

This market operates Thursdays and Fridays from 10am-2pm starting in mid-June through the end of October. Located in front of the Willie J. Freeman College Park Regional Health Center, convenient to the College Park MARTA station. Operated by the Georgia Citizen's Coalition on Hunger.

Fairburn Farmers' Market

W. Broad Street, Fairburn, GA 30213
Linda & Tony Scharko, 770.964.9074

www.fairburn.com

The Fairburn Farmers Market is located at the Old Freight Depot, on West Broad Street in the historic part of Fairburn, at the intersection of Highway 92 and Highway 29. Open every Saturday from early May through October, 8am until noon.

Georgia Citizen's Coalition On Hunger

Lakewood Health Center

1853 Jonesboro Road SE, Atlanta, GA 30315

MLK

3699 Bakers Ferry Road, Atlanta, GA 30331

Southside Medical Center

1046 Ridge Avenue SW, Atlanta, GA 30315

Warren Street

Warren Street, Atlanta, GA 30317

404.622.7778

hungercoalition@mindspring.com

These markets are open to the general public, however, our primary customers are low-income families living in the neighborhoods surrounding the market. A variety of fresh fruits and vegetables at greatly reduced prices. Open June through November. Contact the Hunger Coalition for operating hours.

Green Market at Piedmont Park

1071 Piedmont Avenue NE, Atlanta, GA 30309

Holly Hollingsworth, 404.876.4024

hhollingsworth@piedmontpark.org

www.piedmontpark.org

Green Market is a local market located in Piedmont Park. Live band and two chef demonstrations every week. Produce, bakers, juice makers, gourmet sauces, pastas, cheeses, coffee and tea, artist-of-the-week, handmade crepes, free chair massages, and more.



Milton Community Market

15639 Birmingham Highway
Milton, GA 30004

Jan Waters, 770.777.5875

www.scottsdalefarms.com

Hosted by the Milton Garden Club, the Community Market at Scottsdale Farms Garden Center features local produce; vendors also sell herbal lotions and soaps, baked goods, hand-woven baskets, and local honey. Market operates from 9am-1pm on the last Saturday of the month, from June through September.

Morningside Farmers' Market

1393 N. Highland Avenue NE
Atlanta, GA 30306

Jonathan Tescher, 404.275.4064

contactus@morningsidemarket.com

www.morningsidemarket.com

The Morningside Farmers' Market features locally grown organic vegetables, herbs, flowers, and fruits, soaps, herbal products, pottery, furniture, and other crafts every Saturday, 8-11:30am. Cooking demonstrations at 9:30am by local chefs. Located in the parking lot across from Alon's Bakery.

North Fulton Tailgate Farmers' Market

11913 Wills Road, Alpharetta, GA 30004

Louise Estabrook, 404.613.7670

laesta@uga.edu

Fresh-picked fruits and vegetables, culinary herbs, berries, local honey, cut flowers, and plants. Open Saturdays 7am until sold out.

Peachtree Road Farmers Market

2744 Peachtree Road, Atlanta, GA 30305

Julie Bartholomew, 770.653.5141

manager@peachtreeroadfarmersmarket.com

www.peachtreeroadfarmersmarket.com

Offering fresh produce, herbs, eggs, meat, cheese, and honey from local Certified Organic and Certified Naturally Grown farms—plus artisanal breads, fresh pasta, and other delectables. Open Saturdays April through October, 8:30am until noon. Visit our website for details on special events and winter markets.



“ I think this is the best picture that’s ever been taken of me...it’s because I look really happy.”

*Becky Douville
Able 2 Farm
Fayetteville, Georgia*

Organic growing has become a way of life for Becky Douville—for the joy of growing, for the challenge of working with nature, and to be a living example of a sustainable lifestyle for her suburban neighbors.

Where will Georgia’s next generation of organic farmers come from? If they’re like Becky, it might be from the suburbs.

A graduate of Georgia Organics’ Fundamentals of Organic Farming class, Becky’s first crop at Able 2 Farm was harvested in 2008.

www.georgiaorganics.org

FULTON (CONTINUED)

Farmers' Markets (continued)

Riverside Farmers Market

Riverside Park, Roswell, GA 30050
 Louise Estabrook, 404.613.7670
 laesta@uga.edu

The Riverside Farmers Market brings together vendors and shoppers in a celebration of farming and wholesome Georgia-grown produce. Enjoy events such as music, cook's tours, chili cook-offs, watermelon eating contests, and a harvest festival! Open Saturdays 8am until noon, late May through October.

Serenbe Farmers' Artist Market

8457 Atlanta Newnan Road
 Chattahoochee Hill Country, GA 30268
 770.463.9319
 info@serenbefarms.com
 www.serenbefarms.com

Now in its second season, the Serenbe Farmers' Market features local farmers and artisans. Join us from 8:30am until noon, from mid-April through December, for a bustling market just south of Atlanta.

Spruill Green Market

4681 Ashford Dunwoody Road, Atlanta, GA 30338
 Corinna Garmon, 770.214.8531
 SpruillGreenMarket@yahoo.com
 www.localharvest.org/farmers-markets/M12065

Spruill Green Market is a producer-only market, now in its sixth year. Open May through November, 8am until noon. Vendors are local, and sell seasonal vegetables, fruits, meats, eggs, handmade soaps, local honey, shea butter, baked goods, cheeses, spices, and more. Weekly eNewsletter and CSA available.

Studioplex Green Market

659 Auburn Avenue, Atlanta, GA 30312
 Dillon Baynes, 404.733.6000
 dbaynes@orindacorp.com
 www.studioplexlofts.com

The Studioplex Green Market is held on Saturdays from 8am to noon in Atlanta's historic Old Fourth Ward. The market features produce from Sutton Mill Farm in Clarkesville. Leftover produce is donated to the Atlanta Community Food Bank.

UMOJA Farmers' Market

9 Gammon Avenue SW, Atlanta, GA 30315
 404.622.7778
 hungercoalition@mindspring.com

The UMOJA (Swahili for 'unity') Farmers' Market is a non-profit indoor market, primarily operated for low-income neighborhood families, that carries a variety of fresh fruits and vegetables at greatly reduced prices. Open year-round, six days a week.

39 percent of the U.S. population now uses organic products.



Restaurants

5 Seasons Brewing



5600 Roswell Rd. NE #21, Atlanta, GA 30342
David Larkworthy, 404.255.5911
cchelmer5@gmail.com
www.5seasonsbrewing.com

The 5 Seasons is an award-winning, locally owned American restaurant and brewery. We purchase much of our produce and meats from many small, local, sustainable, and organic farms. From these wonderful ingredients we prepare 20 to 30 seasonal specials a day and pair them with our famous hand-crafted beer. Spent grain, a by-product from brewing our amazing beer, is used to make our fresh bread—the rest is delivered to local organic farms for composting.

5 Seasons Brewing North



3655 Old Milton Parkway, Alpharetta, GA 30005
David Larkworthy, 770.521.5551
event.5seasonsnorth@gmail.com
www.5seasonsbrewing.com

The 5 Seasons is an award-winning, locally owned American restaurant and brewery. We purchase much of our produce and meats from many small, local, sustainable, and organic farms. From these wonderful ingredients we prepare 20 to 30 seasonal specials a day and pair them with our famous hand-crafted beer. Spent grain, a by-product from brewing our amazing beer, is used to make our fresh bread—the rest is delivered to local organic farms for composting.

Bacchanalia



1198 Howell Mill Road, Atlanta, GA 30318
Anne Quatrano, 404.365.0410 ext 22
aquatrano@eatoutoften.net
www.starprovisions.com

Do you know where your food has been? For Atlanta chefs and restaurant owners Anne Quatrano and Clifford Harrison, the answer is yes, all the way from personally planting the seeds in the ground to cooking and garnishing your plate. Passionate purveyors of all things organic, husband and wife culinary team have for the past seventeen years been committed to bringing the local, the organic, and the seasonal to the diners of Atlanta.

A typical meal of meat, grains, fruit and vegetables bought from a super-market chain takes 4 to 17 times more petroleum to transport.

Belly General Store



772 N. Highland Avenue, Atlanta, GA 30306
404.872.1003
storekeeper@bellystore.com
www.bellystore.com

Offering a combination of the freshest foods, everything is house-made and organic whenever possible: breakfast and lunch specials, sandwiches, salads, fresh mozzarella, organic preserves, hummus, mayonnaise, pesto. Our menu changes according to what's beautiful and in season.

Blue Eyed Daisy Bakeshop



9065 Selborne Lane
Chattahoochee Hill Country, GA 30268
770.463.8379
info@blueeyeddaisy.com
www.blueeyeddaisy.com

The Blue Eyed Daisy Bakeshop is a casual neighborhood eatery located in the heart of Serenbe, serving a variety of breakfast items, classic sandwiches, salads, and snacks. The bakeshop is stocked with scrumptious treats such as cupcakes, pies, cookies, and tarts. A full country breakfast is served on Saturday and Sunday.

City Grill



50 Hurt Plaza, Atlanta, GA 30303
David Gillespie, 404.524.2489
david@citygrillatlanta.com
www.CityGrillAtlanta.com

Our menu is updated daily with dishes made of the finest organic cuisine. Our wine list is enhanced monthly. Please check our menu and wine list online for your favorites, or to find something new to try.

Dailey's Restaurant & Bar



17 Andrew Young International Boulevard
Atlanta, GA 30303
Brad Register, 404.681.3303
brad@DaileysRestaurant.com
www.DaileysRestaurant.com

Comfortable American food featuring steaks, seafood, and pasta. Dailey's Downstairs does double-duty as a casual grill in the daytime and a lounge with live music in the evening.

Buy directly from a farmer, and eat low on the marketing chain.



“ We wanted a store that helps farmers keep the land that they have and turn it into something wholesome and viable. ”

Anissa & James Harris
Harris & Clark, Thoughtful Grocer & Cooking School
Chattahoochee Hill Country, Georgia

Purveyors James and Anissa Harris know that procuring handcrafted, one of a kind products creates a livelihood for Georgia's family farms. Customers delight in finding uncommon and delicious tastes that tease their palates and connect them with their local place.

Harris & Clark Thoughtful Grocery goes beyond the ordinary to support homegrown products that someone has put a lot of care and heart into.

James says, “Georgia Organics as a leader in this movement opens doors for people like Harris & Clark to walk through... and open the next door.”

FULTON (CONTINUED)

Restaurants (continued)

Dynamic Dish



427 Edgewood Avenue, Atlanta, GA 30312
David Sweeney, 404.688.4344
dsweeney@dynamicdish.biz
Dynamic Dish serves local and organic vegetarian food with a new menu everyday. Meals are prepared in small batches in order to maintain freshness. You can find a daily soup, salad, sandwich, and special. Reservations recommended.

Ecco



40 7th Street, Atlanta, GA 30308
Andy Fox, 404.347.9555
afox@fifthgroup.com
www.fifthgroup.com
Ecco is a Fifth Group Restaurant® featuring a tailored yet casual atmosphere and a fresh seasonal, European-inspired menu. The restaurant combines old-world style with a contemporary setting that makes guests say “this is my kind of place.” Boasting one of the most adventurous wine and cocktail lists in the city, along with a sophisticated late night menu, Ecco was named a “Best New Restaurant in America” by Esquire Magazine.

Floataway Café



1123 Zonolite Road Suite 15
Atlanta, GA 30306
Anne Quatrano, 404.892.1414
aquatrano@eatoutoften.net
www.starprovisions.com
Do you know where your food has been? For Atlanta chefs and restaurant owners Anne Quatrano and Clifford Harrison, the answer is yes, all the way from personally planting the seeds in the ground to cooking and garnishing your plate. Passionate purveyors of all things organic, husband and wife culinary team have for the past seventeen years been committed to bringing the local, the organic, and the seasonal to the diners of Atlanta.



Food 101 Morningside



1397 N. Highland Avenue, Atlanta, GA 30306
Ron Eyester, 404.347.9747
eyester@bellsouth.net
www.food101atlanta.com

Food 101 is a chef-driven, neighborhood eatery that features a seasonally focused menu of local produce, meats, and poultry. Food 101 offers lunch, brunch, and dinner.

Highland Bakery



655 Highland Avenue, Atlanta, GA 30312
404.586.0772
www.highlandbakery.com

Milling flour from chemical-free grain is the cornerstone to our bakery's success. With signature whole-grain breads, you can stop worrying about preservatives in your food while you dive into an egg-and-cheese breakfast sandwich, one of our tasty brunch items, or a selection from our many lunch sandwiches. Our grits, a comfort to any Southerner's heart, are stone-ground on the premises and can be bought to take home.

Holeman and Finch Public House



2277 Peachtree Road, Atlanta, GA 30309
Gina Hopkins, 404.948.1175
gina@restauranteugene.com
www.holeman-finch.com

A team of five, including renowned chef Linton Hopkins and mixologist Greg Best, recently opened this gastro-pub. The seasonal small plate menu celebrates Linton's passion for artisanal, whole-animal preparations and locally grown produce. Each detail, from the pimento cheese to the hearth-baked bread is made in-house. The cocktail list, one of the most inventive in the country, highlights unique flavors from local ingredients.

JCT Kitchen & Bar



1198 Howell Mill Road #18, Atlanta, GA 30318
Ford Fry, 404.355.2252
info@jctkitchen.com
www.jctkitchen.com

JCT Kitchen & Bar is a locally owned and operated restaurant serving "Southern farmstead cooking." Our menu changes regularly along with the season and local farmers' availability. JCT Bar is an addition to the restaurant that serves small plates and features lovely local music and Midtown skyline views.

La Tavola Trattoria



992 Virginia Avenue NE, Atlanta, GA 30309
Craig Richards, 404.873.5430
latavola@fifthgroup.com
www.fifthgroup.com

In Italian, "la tavola" means "the table." In Atlanta, La Tavola means a cozy gathering place where friends can enjoy fresh, seasonal, classic Italian cuisine in a comfortable setting. The menu includes traditional pastas and sauces, as well as dishes that evoke the true taste of Italy's premier ingredients. Exposed brick, dark wood floors, and rustic colors frame the 65-seat dining room that overlooks the open kitchen in this neighborhood trattoria. Situated in the Virginia-Highland area.

Lobby at TWELVE



361 17th Street, Atlanta, GA 30363
Chef Gregory Vivier, 404.961.7370
gvivier@ctrxhs.com
www.lobbyattwelve.com

Recognized on Conde Nast Traveler's "Hot List" and named one of the "Top 50 Restaurants in Atlanta" by the Atlanta Journal-Constitution, Lobby at TWELVE is a stylish yet casual modern American bistro that boasts seasonal ingredient-driven food with an emphasis on simplicity. Located in one of Atlanta's hippest boutique hotels, Lobby is open seven days a week for breakfast, lunch, and dinner.

"Strawberries are the angels of the earth, innocent and sweet with green leafy wings reaching heavenward."

-Jasmine Heiler



Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date
listings.

ATHENA'S
Culinary Escapes

The Wisdom of Greek Cooking Brought to Your Home

Give a private, authentic Greek cooking class for 6-12 in your home with a customized menu created just for you by Chef Athena.

As representatives for Springer Mountain Farms chicken, Chef Athena and her husband, Jonathan, have been promoting buying local, sustainable, organic food as a way of life for many years.

Chef Athena George Penson PCC and Jonathan Penson

Contact Us Today
404.226.2116 • chefathena@yahoo.com

LITTLE'S
GRILL
AND
CABBAGETOWN
MARKET

Local Produce • Cheeses • Baked Goods
Groceries • Grill and Deli Menu

198 Carroll Street | Atlanta, Georgia
404-221-9186

FULTON (CONTINUED)

Restaurants (continued)

Murphy's



997 Virginia Avenue NE, Atlanta, GA 30306
Chef Gregg McCarthy, 404.872.0904
chef@murphysvh.com
www.murphysvh.com

Murphy's is an American neighborhood bistro serving upscale comfort food that changes with the season, served in a warm, friendly environment. We use a variety of local, organic products and we are committed to the local/organic farmers. Named "Best Brunch in Atlanta" by Airtran's GO Magazine, the AOL City Guide, and one of the "best restaurants for traditional American fare" by ZAGAT, Murphy's celebrates 27 years of service as one of Atlanta's best-loved restaurants.

ONE.midtown kitchen



559 Dutch Valley Road, Atlanta, GA 30324
Chef Tom Harvey, 404.892.4111
tharvey@ctrxha.com
www.onemidtownkitchen.com

One of Atlanta's premier dining hotspots, ONE midtown kitchen led a restaurant resurgence in Midtown that helped elevate Atlanta's culinary scene to national recognition. One of Bon Appetit's "Hot Tables" and a "Neighborhood Gem" according to Gourmet Magazine, ONE is a one-of-a-kind concept located in a renovated urban warehouse offering approachable, seasonal, high-energy American cuisine. Whether it is small plates or a three-course meal, ONE adds gourmet flair utilizing the freshest local ingredients.

PARISH



240 N. Highland Avenue, Atlanta, GA 30307
Chef Timothy Magee, 404.681.4434
tmagee@ctrxhs.com
www.parishatl.com

A historic two-story space in an 1890 factory terminal building, PARISH is defined by three concepts: PARISH Restaurant, The Market at PARISH, and To-Go at PARISH. PARISH is committed to environmental responsibility. As a restaurant and market we have the opportunity to promote the sustainable use of the Earth's resources in a variety of ways. We pledge responsibility, from our management and operational practices to organic and fair trade sourcing.



Pizza Fusion



2233 Peachtree Road Suite M, Atlanta, GA 30309
Jeffery Melnick, 404.351.9334
j.melnick@pizzafusion.com
www.pizzafusion.com

The health of our environment is a reflection of the choices we make. At Pizza Fusion we care about the health of our planet and our customers. Buying local when we can, we are committed to and conscious of our impact on the environment and the consumer.

Pura Vida



656 N. Highland Avenue NE, Atlanta, GA 30306
Chef Hector Santiago & Leslie Santiago
404.870.9797
info@puravidatapas.com
www.puravidatapas.com

The menu at Pura Vida reflects the flavors, ingredients, and traditions of Latin America. One of the biggest traditions in our cuisine is the daily trip to the market. As we try to recreate these traditions, it is only natural that we purchase from our local market and farmers, as if we were in Latin America. Our menu features Berkshire pork, farm-fresh eggs, specialty herbs, and vegetables that are the fruit of our relationship with local farmers.

Quinones at Bacchanalia



1198 Howell Mill Road, Atlanta, GA 30318
Anne Quatrano, 404.365.0410
aquatrano@eatoutoften.net
www.starprovisions.com

Do you know where your food has been? For Atlanta chefs and restaurant owners Anne Quatrano and Clifford Harrison, the answer is yes, all the way from personally planting the seeds in the ground to cooking and garnishing your plate. Passionate purveyors of all things organic, husband and wife culinary team have for the past seventeen years been committed to bringing the local, the organic, and the seasonal to the diners of Atlanta.

R. Thomas Deluxe Grill



1812 Peachtree Street NW, Atlanta, GA 30309
Jim Thomas, 404.872.2942
rthomasdeluxe grill@comcast.net
www.rthomasdeluxe grill.com

Our menu is an eclectic celebration for both vegetarians and carnivores of all kinds. R. Thomas features nearly two dozen vegan selections which are

always available 24 hours a day. Richard Thomas and his son Jim want to provide you with educated and enlightened food choices to help you be healthy and vibrant. We buy local produce when available, as well as other organic and sustainable agricultural products from various regions of the world.

Repast



620 Glen Iris Drive NE, Atlanta, GA 30308
Joe Truex, 404.870.8707
jtruex@repastrestaurant.com
www.repastrestaurant.com

A husband and wife team operate this French-Japanese bistro with an emphasis on local, sustainable farming. Organic whenever possible.

Restaurant Eugene



2277 Peachtree Road, Atlanta, GA 30309
Gina Hopkins, 404.355.0321
gina@restauranteugene.com
www.restauranteugene.com

Award-winning Chef Linton Hopkins and wife Gina welcome diners to savor an ever-changing menu that highlights Georgia's purest, locally grown produce and naturally raised meats. From hearth-baked bread to seasonal ice cream, the inspired New American cuisine is lovingly prepared with a Southern accent and served with gracious hospitality. Indulge in a bottle from the meticulously selected wine list, or join us at the bar for a hand-crafted libation from our nationally recognized cocktail menu.

The number of farms run by women has increased 86 percent, according to the USDA. Women account for more than 20 percent of organic farmers today, according to the Organic Farming Research Foundation.

Planning a catered event? Ask your caterer to provide local and organic foods, beer, and wine, and fair trade coffee or tea.

FULTON (CONTINUED)

Restaurants (continued)

ROOM at TWELVE



400 W. Peachtree, Atlanta, GA 30308
 Terry Koval, 404.418.1250
 rkoval@ctrxhs.com
 www.concentricsrestaurants.com

One of the Top Ten New Restaurants of 2007 on Atlanta's CitySearch.com, ROOM at TWELVE, a modern American steakhouse, is the ultimate hot spot for drinks, steaks, and sushi. Among its accolades, ROOM received a 3-star review by both the Atlanta Journal-Constitution and Atlanta's Creative Loafing, who stated ROOM is "the perfect modern hotel restaurant." ROOM is known for ingredient-driven cuisine, and is located in one of Atlanta's hippest boutique hotels.

South City Kitchen Midtown



1144 Crescent Avenue, Atlanta, GA 30309
 Dean Dupuis, 404.873.7358
 southcitykitchen@fifthgroup.com
 www.fifthgroup.com

Southern smiles and sophisticated tastes come together at the Midtown and Vinings locations

of South City Kitchen, a hotspot that has earned popular and critical acclaim since 1993 for merging traditional, regional ingredients with contemporary style. The sophisticated atmosphere conveys the energy of a big city with the warmth of a neighborhood soul food kitchen.

STATS



300 Marietta Street NW, Atlanta, GA 30313
 Shireen Herrington, 404.885.1472
 sherrington@ctrxhs.com
 www.statsatl.com

STATS is an upscale sports restaurant serving classic American cuisine featuring local produce wherever possible. Boasting serious food and serious sports, STATS, the biggest and busiest sports bar in Atlanta, introduced the city to a premium food-focused, sports-centered, draught-direct eatery with a high-energy vibe. STATS has become the go-to hang out and event space for sports lovers and the top sports franchises in the city. STATS serves lunch and dinner seven days a week.

Sweet Auburn Bread Company



234 Auburn Avenue NE, Atlanta, GA 30303
 Sonya Jones, 404.221.1157
 eat@sweetauburnbread.com
 www.sweetauburnbread.com

Small bakery specializing in Southern-inspired desserts and breads baked with local, seasonal, and sometimes organic produce.



Concentrics Restaurants
 PROUDLY PROMOTES and SUPPORTS
 Georgia Organics and the use of
local, sustainable and organic
 produce and ingredients at our restaurants.



concentrics
 restaurants
 concentricsrestaurants.com



ONE



two



TROIS
TROIS



TAP



ATLANTA
PARISH



murphy's



Lobby



ROOM



STATS
FOOD PLAY



LUMA
PARK

Winter Park, Florida



Visit us online at
www.georgiaorganics.org

“All carrots are not created equal. Some of them are actually more nutritious than others. How the animals were raised has not just a bearing on their health, but on your health.”

- Michael Pollan, author of *Omnivore's Dilemma* and *In Defense of Food*



TAP



1180 Peachtree Street, Atlanta, GA 30309
Chef Todd Ginsberg, 404.347.2220
todd@tapat1180.com
www.tapat1180.com

Recognized as "Atlanta's Best Gastropub" by Atlanta Magazine, TAP is a standout spot for seasonally driven, innovative comfort food courtesy of Chef Todd Ginsberg. An extensive international beer list and innovative barrel wine program makes TAP a convivial place to have a pint. TAP serves supper seven nights a week, lunch Monday through Friday, and weekend brunch.

The Farmhouse at Serenbe



10950 Hutcheson Ferry Road
Chattahoochee Hill Country, GA 30268
770.463.2622
info@SerenbeFarmhouse.com
www.serenbefarmhouse.com

The Farmhouse features a prix fixe, weekly-changing chef's choice menu. Dishes are seasonal and based on ingredients from Serenbe Organic Farms. Reservations are highly recommended. The Farmhouse serves beer and wine. Located in The Inn at Serenbe.



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770.396.5361 | 770.396.9479 fax

www.parsleys.com



“ Seeing the children learning practical skills brings joy to me and the families in our community.”

*Virgie Sanyang
Director, Pearl Academy
Atlanta, Georgia*

Pearl Academy uses their grounds and greenhouses to teach entrepreneurial and farming skills in addition to the basics on their curriculum. One tangible result is the landscaping business that a group of Pearl’s 9-year-olds started in order to work on a restaurant garden. Engaging children in the natural world activates their imaginations, and provides all the encouragement they need to eat fresh and wholesome food.

Environmental awareness, good nutrition, and community investment—helping others learn how to grow their own food—are all integral to Pearl Academy’s mission.

Virgie says, “Our students have learned about hydroponics, vermiculture, and chickens at the Georgia Organics annual conference—it’s a learning experience, and a vacation.”

Urban Agriculture Takes Root

On their first day back at school, Cascade Elementary’s students are picking tomatoes. Urban agriculture programs like the third grade’s garden are blooming throughout the city, delivering tangible, and tasty rewards. Sample these programs, each examples of how sustainable, organic food production is cropping up in sustainability plans for the future. Visit www.georgiaorganics.org to learn how you can get involved, or, if you live in Atlanta, check out the Atlanta Local Food Initiative’s plan for sustainable local food at www.atlantainlocalfood.org.

FARM TO SCHOOL

To improve child nutrition and establish the healthy eating habits kids will rely on throughout their entire life, schools are integrating farm to school programming into their curriculum and cafeterias. Lesson plans based on school gardens get kids involved and active—and studies show that kids love eating fresh vegetables that they grow themselves! Farm to school programs also connect Georgia’s organic and sustainable farms with school lunch programs, integrating healthy and fresh food into school cafeterias.

COMMUNITY GARDENS

Community gardens bring people with common interests together while offering the benefits of nutritious food and beautiful landscapes. Some cities, such as Atlanta, have created programs that allow neighborhoods to adopt city-owned parkland to establish new organic community gardens. According to the Georgia Department of Agriculture, \$600 in fresh food can be harvested from a single 10 foot by 20 foot plot each year. Community gardens aren’t only about fresh food; they serve as fertile ground for social interaction, physical exercise, and economic development.

URBAN FARMS

Bringing food production into the city is one of the most effective ways of improving access to health-giving, fresh food, especially needed inside inner-city food ‘deserts’ where processed and fast foods are the only choice. Community food projects and urban farming enterprises capitalize on the assets found within neighborhoods to connect citizens with land, supplies, and the know-how needed to transform diets, lives, and neighborhoods.

FAITH, FARMS, & FOODS

The faith community is an important piece of the urban agriculture movement. As landowners, churches are developing ministry gardens that serve a dual purpose: provide harvests to food pantry programs, as well as hosting community gardening space for the congregation and surrounding neighborhood. Churches are proving convenient locations for farmers’ Community Supported Agriculture (CSA) drop points, and are integrating sustainable agriculture into their environmental stewardship missions.



“We decided to become an active part of the solution.”

Tim Young
Nature's Harmony Farm
Elberton, Georgia

Tim and Liz Young know that raising animals in a sustainable and humane way takes time, patience, and heart. Georgia's small-scale, pastured meat and grassfed dairy producers embrace the daily ritual required to give their livestock the best life possible—with no time off for vacations or holidays. The resulting meat and dairy products taste better, and are better for you.

The cows, pigs, and chickens at Nature's Harmony Farm are raised on pasture where they can express their natural characteristics.

Tim says, “Georgia Organics is a momentum-builder that keeps people involved and active to advance issues we care about.”

FULTON (CONTINUED)

Restaurants (continued)

The Hil



9110 Selborne Lane
Chattahoochee Hill Country, GA 30268
Hilary White, 770.463.6040
info@the-hil.com
www.the-hil.com

The Hil features a seasonal, classic American menu created by executive chef/owner Hilary White. A variety of appetizers, gourmet pizzas, entrees, farm-fresh vegetables, and desserts are offered, with many ingredients coming from Serenbe Organic Farms. Reservations accepted. The Hil has a full bar and wine list. Located in the heart of Serenbe.

TROIS



1180 Peachtree Street, Atlanta, GA 30309
Jeremy Lieb & Matt Harris, 404.815.3337
jlieb@ctrxhs.com
www.trois3.com

Recognized as one of the country's Best New Restaurants of 2007 by Esquire magazine, a member of Conde Nast Traveler's "Hot List," and a four-star recipient from the Atlanta Journal Constitution, TROIS is a culinary sanctuary featuring flavorful, modern French cuisine. We are committed to the use of local and organic products, consistent with our philosophy of serving high quality French-inspired food. Purchasing from purveyors that have sustainable operations is of the utmost importance.

TWO urban licks



820 Ralph McGill Boulevard NE Suite B
Atlanta, GA 30306
Chef Cameron Thompson, 404.522.4622
agunderson@ctrxhs.com
www.twourbanlicks.com

TWO is committed to using local and sustainable products whenever we can. It not only provides us with the freshest ingredients, but lowers our carbon footprint and allows our local economy to flourish. TWO also utilizes our own "urban garden" that provides us with tomatoes, chili peppers, and herbs that we use in our everyday cooking.



Woodfire Grill



1782 Cheshire Bridge Road, Atlanta, GA 30324
404.347.9055

gm@woodfiregrill.com

www.woodfiregrill.com

Woodfire Grill indulges Atlantans with seasonally influenced, ingredient-focused Northern California cuisine. The menu changes daily, and features fresh organic ingredients sourced from local farmers. Acclaimed by local and national press, including Food & Wine magazine, Gourmet, and Wine Spectator.

World Peace Café Atlanta



220 Hammond Drive Suite 302

Sandy Springs, GA 30328

Mayra Cuevas & Chris Bryne, 404.256.2100

info@WorldPeaceCafeAtlanta.com

www.WorldPeaceCafeAtlanta.com

The vision of the World Peace Café is to serve nutritious and tasteful vegetarian food in a peaceful, warm, and gracious environment that is reflective of the Buddhist principles of loving kindness and respect for all living beings. The café uses natural food products and organic, locally grown produce and other foods whenever possible. We also serve a variety of specialty organic teas.

Grocers & Specialty Retailers

Bella Cucina Artful Food



1050 N. Highland Avenue, Atlanta, GA 30306

Alisa Barry, 800.580.5674

customerassistance@bellacucina.com

www.bellacucina.com

Bella Cucina is an award-winning artisanal producer of Italian-inspired food and gifts. Chef/Owner Alisa Barry creates the recipes, which are made by hand in Atlanta and sold in specialty shops and at the store in the Virginia-Highland shopping district.

Visit the CSAs and Delivery Services section that starts on page 70 for a complete listing of farm CSA programs and other delivery services

Harris & Clark Thoughtful Grocery & Food School



Selborne Lane

Chattahoochee Hill Country, GA 30268

James & Anissa Clark, 770.463.6000

http://harrisclarkblog.wordpress.com/

Harris & Clark is the grocery and general store for the Serenbe community, featuring prepared foods made from locally grown, organic food. We host cooking classes and tastings that celebrate the province of food from our area.

Harry's Farmers Market (Alpharetta)



1180 Upper Hembree Road

Roswell, GA 30076

770.664.6300

www.wholefoods.com

We strive to obtain products from local and regional suppliers to offer the highest quality, least processed, most flavorful, naturally preserved foods. Worldwide, we support organic and sustainable farming because the future of our food depends on it.

Jack's Harvest



Atlanta, GA

Connie Pope, 404.551.5322

info@jacksharvest.com

www.jacksharvest.com

Mom-owned and operated, Jack's Harvest frozen organic baby food is gently prepared and quickly frozen to capture nature's fresh flavor, vibrant color, rich texture, and essential nutrients. USDA certified 100% organic. Jack's Harvest—because your baby has good taste!

K Chocolat



312C Elizabeth Street, Atlanta, GA 30307

Kristin Hard, 404.437.8585

kchocolat@kchocolat.com

www.kchocolat.com

We are a sustainable company obsessed with chocolate. Our collections are conscious and healthy!

Organic farming uses less water and emits about 60 percent less carbon into the atmosphere.

FULTON (CONTINUED)

Grocers & Specialty Retailers (continued)

Little's Grill Cabbagetown Market

198 Carroll Street, Atlanta, GA 30312
Lisa Hanson, 404.221.9186
cabbagetown@bellsouth.net

Located in the heart of Cabbagetown, the market features produce from local farmers along with bread, cheese, eggs, and flowers. Prepared foods available at the lunch counter, including hamburgers made with locally raised, grassfed beef!

Return to Eden

2335 Cheshire Bridge Road, Atlanta, GA 30324
Jodi Wittenberg, 404.320.3336
jodi@return2eden.com
www.return2eden.com

Your neighborhood organic market, offers an abundance of locally grown produce, gluten-free foods, vegetarian and vegan groceries, vitamins, herbs, health/beauty needs, natural cleaning supplies, pet products, grab 'n go meals, and more.

Star Provisions

1198 Howell Mill Road, Atlanta, GA 30318
Anne Quatrano, 404.365.0410
aquatrano@eatoutoften.net
www.starprovisions.com

A shop offering specialty provisions including a selection of Southern cheeses and eggs from our chickens. We sell organic local honey, house-cured charcuterie handcrafted from local pigs, and bakery items using grains from Lindley Mills in Graham, NC.



GEORGIA ORGANICS

Support Georgia's sustainable farming community by becoming a member of Georgia Organics today at www.georgiaorganics.org/join.



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404.815.4993

Brookhaven

4062 Peachtree Road, Atlanta, GA 30319
404.949.9945

Mary Moore

mary@cookswarehouse.com

www.cookswarehouse.com

The Cook's Warehouse is Atlanta's premier gourmet store and cooking school, with over 14,000 culinary tools and 600 classes per year. Voted Best in Atlanta 2004–2007, it is Atlanta's culinary resource with three locations: Midtown, Brookhaven, and Decatur.

The Local Farmstand



1198 Howell Mill Road, Atlanta, GA 30318

Judith Winfrey, 404.423.8639

loveislovefarm@gmail.com

www.loveislovefarm.com

The Local Farmstand is open year-round Thursday through Saturday. All produce and fruits are seasonal and grown by some of Atlanta's best local and organic farmers. We are farmer-owned and operated!

Via Elisa Fresh Pasta



1750 C Howell Mill Road NW, Atlanta, GA 30318

Elisa Gambino, 404.605.0668

elisa@viaelisa.com

www.viaelisa.com

Specialty cheeses, extra-virgin olive oils, fresh pasta, and ravioli made from local organic flour and free-range eggs. In addition to the store, we also sell at the Peachtree Road Farmers Market. Walk-in customers can purchase gnocchi on Thursdays, and cannelloni on Saturdays.

Whole Foods Market



Buckhead

77 W. Paces Ferry Road, Atlanta, GA 30305

404.324.4100

Midtown

650 Ponce de Leon Avenue NE, Atlanta, GA 30308

404.853.1681

Sandy Springs

5930 Roswell Road, Atlanta, GA 30328

404.236.0810

www.wholefoods.com

We strive to obtain products from local and regional suppliers to offer the highest quality, least processed,

most flavorful and naturally preserved foods. Worldwide, we support organic and sustainable farming because the future of our food depends on it.

GWINNETT

Farmers & Growers

Bountiful Bohemian Farms



21 Lester Road, Lawrenceville, GA 30044

Jeannie Wrightson, 770.309.1232

jeanniela11@hotmail.com

Fruit and berries that should be producing well in summer 2009.



Dillwood Farms



4000 Brushy Fork Road, Loganville, GA 30052

Doug Dillard, 404.965.3683

georgiaproduce@dillwoodfarms.com

www.dillwoodfarms.com

Dillwood Farms is oriented to achieve organic certification. While chemical-free, we do not yet have certification, but produce only naturally grown fruits and vegetables.



Okie Dokie Farm



4020 Westbrook Road, Suwanee, GA 30024

Sharon Strube, 770.945.8003

okiedokiefarm@hotmail.com

www.localharvest.org/farms/M608

Small, quality farm specializing in potatoes, tomatoes, blueberries, bay leaves, and more. We market May through August at the Saturday Suwanee Farmers' Market. We grow our veggies with a smile.



Phoenix Gardens, LLC



1180 Hiram Davis Road, Lawrenceville, GA 30045

Brennan & Gwendolyn Washington, 770.513.1563

info@phoenixgardens.net

www.phoenixgardens.net

Phoenix Gardens is a naturally sustainable grower of heirloom tomatoes, peppers, specialty melons, cucumbers, onions, and other crops. In the fall, we carry all types of winter crops such as collards, kale, mustard, and turnip greens.



GWINNETT (CONTINUED)

Farmers' Markets

Lawrenceville Farmers Market

On the Square, Lawrenceville, GA 30046
Brennan Washington, 678.318.4092
bwashington@touchstonehomes.com
Open every Saturday from summer solstice through fall equinox, 8am until noon. On the Square across from the courthouse.

Suwanee Farmers' Market

373 Highway 23, Suwanee, GA 30024
Amy Doherty, 770.945.8996 ext 335
adoherty@suwanee.com
www.suwanee.com
Our farmers provide fresh, locally grown produce, herbs, honey, plants, bread, and meat. The market is open May through October on Saturday mornings, from 8am until noon, culminating with the Suwanee Day Festival. Located in Town Center Park across from City Hall.

Restaurants

L'Thai Fine Organic Cuisine & Wine Bar 

4880 Lawrenceville Highway Suite 14-16
Tucker, GA 30084
Pithya Kongthavorn, 770.491.9948
pithya@lethai.com
www.lethai.com
L'Thai is committed to serving authentic Thai food prepared with the finest ingredients, spices, and herbs. We believe each morsel of food impacts who we are and how we process our thoughts. Inner peace is likely when the body is properly nurtured.

The Bleu House Café 

108 Cemetery Street, Norcross, GA 30071
Maureen Adams, 770.209.0016
adams55@comcast.com
www.bleuhousecafe.com
We are a small café that serves sandwiches, salads, and soups. We have been incorporating organic items into our menu, and have talked to some local farmers about becoming suppliers. We plan to start a market that offers local produce, meats, and cheeses in spring-summer 2009.

Grocers & Specialty Retailers

Whole Foods Market (Duluth) 

5945 State Bridge Road, Duluth, GA 30097
678.514.2400
www.wholefoods.com
We strive to obtain products from local and regional suppliers to offer the highest quality, least processed, most flavorful and naturally preserved foods. Worldwide, we support organic and sustainable farming because the future of our food depends on it.

HENRY

Farmers & Growers

Garden of Eatin' of Henry County 

950 Eagles Landing Parkway #316
Stockbridge, GA 30281
Tracy Everitt & Adrian Moore, 678.575.9891
gardenofeatinatl@gmail.com
Reduce fossil fuel use by joining our farm's Eat Local members. Henry County-grown veggies and fresh herbs, often harvested the same day from our farm in McDonough, are available through CSA full and half shares for pick-up/delivery in May-October 2009. Email for details and membership options.



Green Acres Naturally Grown Farms, Inc. 

P.O. Box 2686, Stockbridge, GA 30281
Jennifer Brooks, 404.680.2394
jrbrook1@bellsouth.net
Green Acres Naturally Grown Farms, Inc. is a teaching, demonstration, and research farm which provides students and community exposure to basic farming, gardening, horticultural, and conservation practices. Our products include fruits, vegetables, nuts, herbs, native plants, and specialty crops.



NEWTON

Farmers & Growers

Crystal Organic Farm  

425 N. Johnson Street, Newborn, GA 30056
Nicolas Donck, 770.784.6571
madnic@mindspring.com
Crystal Organic Farm is a 13-year old Certified Organic farm located one hour east of Atlanta. We grow fruits, flowers, and vegetables year-round in



high tunnels. Our mission is to be a successful farm providing fresh, clean food.



Double B Farm

915 Lake Stone Lea Drive, Oxford, GA 30054
Brady Bala, 404.456.4333
doublebeefarm@gmail.com
www.conyers.locallygrown.net

We are a small farm dedicated to quality. We have a great passion for honeybees that we enjoy sharing every chance we can. Come grow with us as we continue to build a strong sustainable operation.



SPALDING

Farmers & Growers

Farmer Jeff's Produce



P.O. Box 213, Orchard Hill, GA 30266
Jeffrey Collins, 404.895.6422
farmerjeff@mindspring.com
www.farmerjeff.com

Farmer Jeff grows heirloom vegetables, herbs, and small fruit. The goal of the farm is to develop a system that blends organics, permaculture, and biodynamics into a productive sustainable enterprise. You can find Farmer Jeff at the Peachtree Road Farmers Market.



"Your health is inseparable from the health of the whole food chain that you're a part of there's a direct connection between the health of the soil, the health of the plants, the health of the animals, and you as eater. We're not just eating piles of chemicals that we can get from anywhere. All carrots are not created equal. Some of them are actually more nutritious than others. How the animals were raised has not just a bearing on their health, but on your health."

- Michael Pollan, author of *Omnivore's Dilemma* and *In Defense of Food*.

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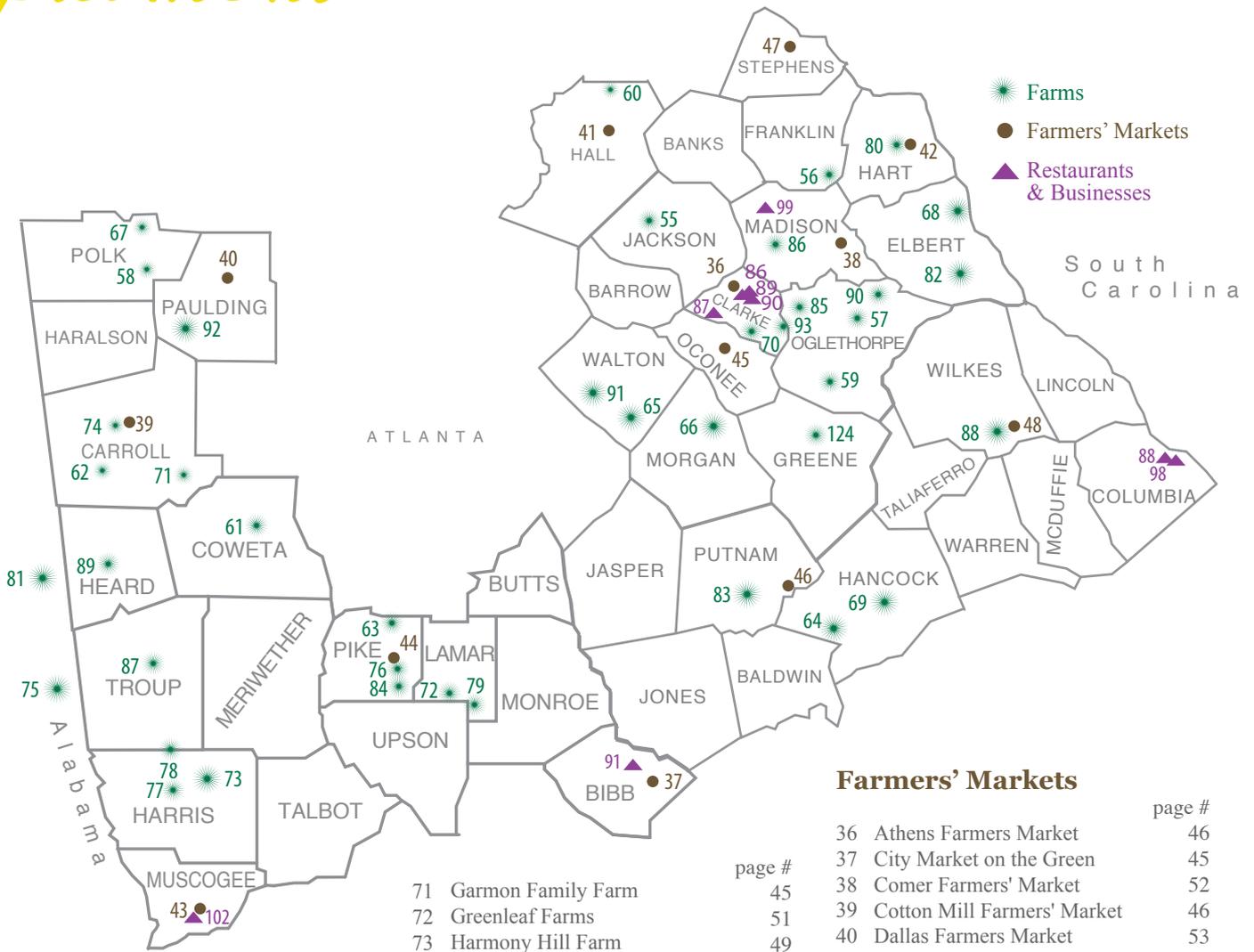


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Nestled into the rolling hills of the Piedmont, you'll find a thriving local food scene focused on building local economies and rural-urban connections. Use this section to find sustainable and organic farms in the Piedmont, the farmers' markets they sell at, and the restaurants and businesses that feature their products. Listings are organized by county, with special symbols for the products and services available at each farm.



BIBB

Farmers' Markets

City Market on the Green

Poplar & MLK Boulevard, Macon, GA 31201

Naomi Davis, 478.836.4564

davisfarmscsa@aol.com

<http://maconmarket.blogspot.com>

City Market on the Green is Macon's downtown market for locally grown produce, plants, herbs, crafts, handmade soaps and lotions, breads, and local entertainment. Open Saturdays 8am until noon, rain or shine, April to December.

Restaurants & Businesses

Mia's Health Foods



3105 Vineville Avenue, Macon, GA 31204

Anabel Cunningham, 478.742.0624

mias3107@cbi.mgacoxmail.com

www.miashealthfood.com

We strive to educate people in good eating habits, supplementation, exercise, and spiritual health. Along with providing knowledgeable and friendly service, Mia's sells organic produce, meats, and dry foods as well as high quality vitamins, minerals, and supplements.

www.georgiaorganics.org

CARROLL

Farmers & Growers

Crager-Hager Farm



2314 Pleasant Ridge Road, Bremen, GA 30110

Wendy Crager, 770.537.3720

wcrager@yahoo.com

www.gonzogourmet.com

Diverse vegetables and fruit grown on 3 acres and in unheated greenhouses. Specialties: garlic, shiitake mushrooms, spinach, lettuce, arugula, strawberries, blueberries, tomatoes, basil. Vendor at Cotton Mill Farmers Market in Carrollton. Member Farmers' Fresh Food Network.



Garmon Family Farm



337 Old Four Notch Road, Whitesburg, GA 30185

Larry & Corinna Garmon, 770.214.8531

garmonfamilyfarm@earthlink.net

www.localharvest.org/farms/M7513

Best known for our blueberries, we are a small family farm located approximately one hour west of Atlanta. We have blueberries, muscadines, scuppernongs, pears, apples, seasonal garden produce, herbs, free-range eggs, and flowers. We grow mostly heirloom and specialty vegetables.



CARROLL (CONTINUED)

Farmers & Growers (continued)

Hodge Ranch, LLC



3267 Tyus Carrollton Road, Carrollton, GA 30117
 Bill & Di Hodge, 770.854.5614
 bill@hodgeranch.com
 www.hodgeranch.com

Hodge Ranch is a sustainable livestock operation producing forage-finished beef, breeding stock, frozen embryos and bovine semen, pastured eggs, and meat goats.



Farmers' Markets

Cotton Mill Farmers' Market

Downtown on Bradley Street, Carrollton, GA 30117
 Janet Holbrook, 770.258.8865
 cottonmillfm@yahoo.com
 www.cottonmillfarmersmarket.org

All locally grown vegetables, fruit, eggs, honey, plants, flowers, pasture-raised meats. Also cheese, homemade bread and pastries, coffee, goat milk soap, crafts, and art. Open Saturdays late April through October, 8am until noon, rain or shine.

CLARKE

Farmers & Growers

Full Moon Farms



1095 Spring Valley Road, Athens, GA 30605
 Jason Mann, 706.247.2100
 info@fullmooncoop.org
 www.fullmooncoop.org

Full Moon Farms is a biodynamic education and research farm that, with its sister restaurant, Farm 255, provides the citizens of Athens with local food and culture.



Woodland Gardens



1355 Athens Road, Winterville, GA 30683
 Celia Barss, 706.227.1944
 farm@woodlandgardens.org
 www.woodlandgardens.org

We farm year-round on 5 acres and in unheated hoopouses and heated greenhouses. We sell at the Morningside Farmers' Market in Atlanta, to restaurants in Atlanta and Athens, and through our subscription box program in Athens.



Farmers' Markets

Athens Farmers Market

Bishop Park at 705 Sunset Drive, Athens, GA 30601
 Jay Payne, 706.759.3710
 jay.payne@athensfarmersmarket.net
 www.athensfarmersmarket.net

Sustainable, organic, and Certified Naturally Grown vegetables, flowers, herbs, grits, eggs, and more. Open every Saturday from May to November, 8am until noon.

Restaurants & Businesses

Daily Groceries Co-op

523 Prince Avenue, Athens, GA 30601
 Walter Swanson, 706.548.1732
 dailygroceriescoop@gmail.com
 www.dailygroceries.org

Daily Groceries Co-op is open to the public and serves as a membership-based food cooperative. The Co-op has been in Athens for fourteen years and is committed to offering as many organically grown, minimally packaged products as possible.

Earth Fare

1689 S. Lumpkin Street, Athens, GA 30606
 Michael Perkins, 706.227.1717
 athens300@earthfare.com
 www.earthfare.com

Earth Fare's roots go back to 1975 as the first natural food store in Asheville, NC. Today Earth Fare continues as a multi-store operation, providing quality natural and organic products, top-notch customer service, and a quality work environment.

Farm 255



255 W. Washington Street, Athens, GA 30601
 706.549.4660
 info@farm255.com
 www.farm255.com

Farm 255 is a downtown Athens restaurant serving local, seasonal, and sustainable food. We also run Full Moon Farms, a 5-acre organic/biodynamic farm here in town. We supplement our harvests with those of other local and sustainable growers in the region. We serve pasture-raised cow, pig, and chicken and raise all our own meat. Our menu changes daily to reflect our harvests. We are also a full bar and music venue with outdoor dining. Dig in.



Five & Ten



1653 S. Lumpkin Street
Athens, GA 30606
Hugh Acheson, 706.546.7300
5and10restaurant@gmail.com
www.fiveandten.com

The Five & Ten is a little restaurant that thinks big. Great food, 84 seats, great cooks, great wine—a very personal place where food is made without pretense, pomp, or circumstance. The creative menu changes seasonally to match the harvest.

COLUMBIA

Restaurants & Businesses

Earth Fare

368 Furys Ferry Road
Martinez, GA 30907
706.288.3042
Augusta310@earthfare.com
www.earthfare.com

Earth Fare's roots go back to 1975 as the first natural food store in Asheville, NC. Today Earth Fare continues as a multi-store operation, providing quality natural and organic products, top-notch customer service, and a quality work environment.

COWETA

Farmers & Growers

Country Gardens Farm and Nursery



3728 Lower Fayetteville Road
Newnan, GA 30265
Mike Cunningham, 770.251.2673
mikec@countrygardensfarm.com
www.countrygardensfarm.com
Come buy direct from our farm in Newnan. We grow pastured poultry, eggs, grassfed beef, produce, and flowers, and sell organic fertilizers. Our website has a complete list of our farm products and special events through the year.



“The act of farming is a privilege of great purpose and patience.”

Jason Mann
Full Moon Farms
Athens, Georgia

Jason Mann believes there is a farmer asleep in all of us, lying in wait for the spark of one great teacher, one beautiful meal, one sun-soaked tomato. As one of the most powerful forms of human expression, farming is art—one that brings great pleasure and joy to the table.

A model of farm-to-restaurant integration, Full Moon Farms' meats and produce supply the Athens restaurant Farm 255. But it's the creation of young farmers, through their collaboration with the University of Georgia, that's their most important crop.

Farmers & Growers

Flatwoods Farm



2539 Col. Dixon Road, Elberton, GA 30635
 Tim Heil, 706.283.6270
 flatwoodsfarm@bellsouth.net
 www.flatwoodsfarm.com

We are an organic farm specializing in heirloom organic produce. We have our own greenhouse and also sell organic seedlings for all seasons. Please see our website for a more complete description of our operation.



Nature's Harmony Farm



1978 Bakers Ferry Road, Elberton, GA 30635
 Tim Young, 770.842.8983
 tim@naturesharmonyfarm.com
 www.naturesharmonyfarm.com

Nature's Harmony is a pasture-based, sustainable family farm where animals are treated with love and respect and are free to naturally express their characteristics. We offer grassfed beef, pastured poultry and eggs, free-foraging pork, and heritage turkeys.



FRANKLIN

Farmers & Growers

Boann's Banks



310 Woody Road, Royston, GA 30662
 Eric & Christina Wagoner, 706.248.1860
 farm@boannsbanks.com
 www.boannsbanks.com

Certified Naturally Grown farm specializing in growing heirloom and open-pollinated vegetables and herbs. Eggs from day-range poultry. We practice sustainable agriculture, which results in food as nature intended: fresh, full of nutrients, and produced without harm.



“Food and nourishment are right at the point where human rights and the environment intersect.”

-Alice Waters

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 Georgia's Fair Trade, Organic Coffee Company

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GREENE

Farmers & Growers

10 Signs Garden & Gourmet



1110 Dogwood Road North, Woodville, GA 30669
Jamie Swedberg, 706.486.2276
jlswedberg@yahoo.com

We are a small, sustainable market garden specializing in vegetables, flowers, herbs, and fresh eggs. We also sell preserves and baked goods with an emphasis on local ingredients. Selling exclusively at the Oconee Farmers' Market and Athens Locally Grown.



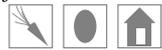
HALL

Farmers & Growers

Cook Family Farm

6539 Ransom Free Road, Clermont, GA 30527
Kim Cook, 770.983.7785
kacook3@netzero.net

We use sustainable methods to grow a variety of vegetables, herbs, mushrooms, and flowers. We sell at the Peachtree Road Farmers Market, direct from the farm on Mondays, and to restaurants and natural food stores.



Farmers' Markets

Hall County Farmers Market

Corner of E. Crescent Drive & Jesse Jewel Parkway
Gainesville, GA 30501
770.535.8293
www.hallcounty.org

In addition to traditional fruit and veggie favorites, you can also find a nice selection of potted plants, cut flowers, shrubs, homemade bread, local honey, and eggs. Open Tuesdays and Saturdays, 6am until sell-out.

HANCOCK

Farmers & Growers

Deerwood Farm



951 Tucker Road, Sparta, GA 31087
Sid Cox, 706.444.9555
johncox70@bellsouth.net
www.spartahancockgrowers.com

Deerwood Farm is a member of the Sparta/Hancock Produce Growers Cooperative and offers a wide

variety of produce. We sell through our CSA and local farmers' markets.



Fort Creek Farm



1664 Rives Road, Sparta, GA 30002
Susan & Bob Woodall, 706.444.5464
woodall@fortcreekfarm.com

Our grass finished beef is humanely raised on fresh nutritious pasture on our historic family farm, without grain, hormone implants, or antibiotics. Halves and quarters available summer and fall. Pick up in Atlanta, Athens, or on-farm.



HARRIS

Farmers & Growers

Harmony Hill Farm



280 West C Street, Pine Mountain Valley, GA 31823
Nathan & Cynthia Chapman, 706.628.9718
uschapmans@aol.com

We grow a variety of vegetables, herbs, fruits, and flowers on our family-run farm. We are Certified Naturally Grown. We sell on-site, through a CSA, and at the Market on Broadway in downtown Columbus on Saturday mornings.



Jenny-Jack Sun Farm



707 White Cemetery Road
Pine Mountain, GA 31822
Jenny & Chris Jackson, 706.333.4479
jennyjackfarm@hotmail.com

Our small, diverse family farm grows chemical-free produce, herbs, and cut flowers with an emphasis on heirloom varieties, in addition to raw honey, fresh eggs, and stone-ground grits. We sell through Small Farms CSA managed by Love is Love Farm, and at the farmers' market in Columbus.



Leaning Tree Farm



1449 Old Chipley Road, Pine Mountain, GA 31822
Alan Barrett, 706.663.9759
ltreefarms@aol.com

Small farm that breeds goats (Boer and some Kiko), Katahdin hair sheep, and Great Pyrenees guard dogs. We sell single animals or small-scale, direct to customers.





LOCAL SEASONAL & SUSTAINABLE FOOD
IN DOWNTOWN ATHENS
SUPPER NIGHTLY & SUNDAY BRUNCH
OUTDOOR PATIO, LIVE MUSIC & FULL BAR

In addition to the restaurant, we run Full Moon Farms, a 5-acre organic/biodynamic farm in Athens situated on 100 acres of historic farmland. Unlike the owners of any other restaurant we know of, we are the folks sowing turnip seeds in the morning and cooking turnip greens in the evening. We supplement our harvests with those of other local family farmers and ranchers that avoid harmful chemicals and practice sustainable agriculture. Dig in.

255 W. WASHINGTON STREET ATHENS GEORGIA 30601
706.549.4660 WWW.FARM255.COM





HART

Farmers & Growers

McMullan Family Farm



199 Welcome Road, Hartwell, GA 30643
Michael McMullan, 706.988.8008
m.mcmullan1@gmail.com
www.mcmullanfarm.com

We are a fifth-generation family farm. We are Certified Naturally Grown. The farm grows food all year, not just seasonally. We sell direct from the farm through our CSA, through Athens Locally Grown, and at the new Athens Farmers Market.



Farmers' Markets

Hartwell Farmers Market

500 E. Howell Street, Hartwell, GA 30643
RC Davis, 706.436.0332

Local market for Hart and adjoining counties. Saturdays starting in late April through mid-November, 8am until noon. All produce is locally grown; no crafts or processed foods. Members only; membership is \$7.00 per year or \$1.00 per Saturday.

HEARD

Farmers & Growers

Ups & Downs Farm

388 Ridge Way Road, Franklin, GA 30217
Whit Abel, 256.343.6295
whitskey@hotmail.com

Growing on 3.5 acres: fruit trees (persimmons), peppers, Roma tomatoes, watermelons, lots of ground cherries, sun gold tomatoes. We have a table at the East Atlanta Village Farmers Market on Thursdays.



JACKSON

Farmers & Growers

Black Farms



930 B. Wilson Road, Commerce, GA 30529
Ward & Gary Black, 706.335.9516
bfarms@alltel.net

Offering Angus-based beef animals born in Jackson County and raised on pastures with diet supplemented by other locally grown feed; no growth hormones. Animals delivered to approved processor

of your choice. Customer references available; would love to earn your trust.



LAMAR

Farmers & Growers

Greenleaf Farms



201 Highway 36 Bypass, Barnesville, GA 30204
Greg & Maeda Brown, 678.596.6803
Greenleaf201@aol.com

We are a Certified Naturally Grown farm in Barnesville, Georgia. We sell our produce at the Decatur Farmers' Market Wednesday from 4-7pm, East Atlanta Village Market on Thursday from 4pm-dusk, and Piedmont Green Market on Saturday from 9am-1pm.



Lee Farms/Epicuristic Products



1054 McCollum Road, Barnesville, GA 30204
Elliott Shimley, 770.412.0336
epicuristic@comcast.net

Grassfed, milk-fed, Southern veal and young, tender, dry-aged, grassfed beef.



MADISON

Farmers & Growers

Shady Brook Farm, LLC



1645 Lem Edwards Road, Colbert, GA 30628
Jennif Chandler, 706.248.3745
shadybrook@fastmail.fm
www.shadybrooksheep.com

Humane and natural: the best, mild, tender lamb available, raised on pasture with shade trees and shelter. No hormones or antibiotics ever added to feed. Processed under inspection. Cuts available seasonally at www.athens.locallygrown.net, and from the farm by appointment. Whole, splits, and quarters sold wholesale to restaurants.



"A nation that destroys its soils
destroys itself."

- Franklin D. Roosevelt

MADISON (CONTINUED)

Farmers' Markets

Comer Farmers' Market

Madison Street, Comer, GA 30629

Karen Newcomb, 706.783.4794

comerfarmersmarket@gmail.com

Open from Spring Festival until late fall. Located in downtown Comer next to Saving Grace restaurant, Saturdays 8am until noon. Featuring products grown or hand-crafted by vendors living in the Broad River watershed: artisanal bread, honey, herbal soaps, and sustainably grown blueberries, vegetables, herbs, flowers, and sometimes plants.

Restaurants & Businesses

Wolf Creek Soaps

74 Wolf Creek Trail, Hull, GA 30646

Mark Davis, 706.543.9175

wolfcreeksoaps@bellsouth.net

Our products are for people, plants, and pets. We offer a variety of soaps and shampoos for people and a liquid shampoo for pets. We also offer a plant spray that serves as a natural deterrent to insects and animals.

MORGAN

Farmers & Growers

Doe Creek Farm

1141 Cleveland Avenue, Buckhead, GA 30625

W. A. & Rachel Robinson, 706.342.9279

doecreek@bellsouth.net

Third year growing Doe Creek sweet onions, garlic, peppers, cucumbers, Indian okra, etc. It's a growing business! Selling on Saturdays, April-September, at the Harmony Crossing Shopping Center in Greensboro. Will have U-pick and on-farm market in 2009.



MUSCOGEE

Farmers' Markets

Market on Broadway

1000 Block of Broadway, Columbus, GA 31901

Judy Ferrall, 706.957.6256

www.uptowncolumbusga.com

Located in historic downtown Columbus, this Saturday market features sustainable farmers, and is

open Saturdays, 8am until noon, spring through fall growing seasons.

Restaurants & Businesses

Country Life Vegetarian Café and Natural Food Store

1217 Eberhart Avenue, Columbus, GA 31906

Jay Thomas, 706.323.9194

countrylife@ucheepines.org

Country Life Natural Foods is the first and premier vegetarian restaurant in Columbus, Georgia. It carries an ample volume of bulk foods and health items, serving America with a mail order service for all items in stock. A lifestyle counselor is available daily to counsel people in health matters.

OCONEE

Farmers' Markets

Oconee Farmers Market

26 N. Main Street, Watkinsville, GA 30677

Debbie Beese

oconeefm@yahoo.com

www.oconeefarmersmarket.org

Join us on Saturday mornings from 7:30am-12:30pm (or later) for fresh and locally grown produce, homemade goods, fresh-brewed coffee, and many other items. On Main Street at the Eagle Tavern.

OGLETHORPE

Farmers & Growers

Camoston Farm

114 Sandy Cross Road, Lexington, GA 30648

Mia & Patrice Camoston, 706.743.8469

Committed to conservation of natural resources and preservation of food traditions, we use organic growing principles to grow traditional Southern foods, including heirloom vegetables and heritage livestock. Willing to grow specifically for communities who make a commitment to the farm.



Cedar Grove Farm

372 Oconee Forest Road, Stephens, GA 30667

Jay Payne, 706.759.3710

jay.payne@athensfarmersmarket.net

Cedar Grove Farm, located in Oglethorpe county, is family-owned and run. Three acres, cultivated using sustainable methods, produce a variety of natural,



healthy, great-tasting fruits and vegetables for the good people in the Athens area.



Roots Farm



46 Beaver Trail, Winterville, GA 30683
Sara Callaway, 706.742.0010
rootsfarm@hotmail.com
www.rootsfarm.org

At Roots Farm, we strive to sustainably cultivate community, quality food, and education. Harvests from our annual and perennial crops are available at on-farm CSA pickups, the Athens Farmers' Market, and online through Athens Locally Grown. Workshops cover various topics.



Veribest Farm



1192 Veribest Road, Carlton, GA 30627
Todd Lister, 706.202.7680
toddlister1@gmail.com

Local, sustainable, organic farm becoming biodynamic. Selling produce through Athens Locally Grown and the Athens Farmers Market at Bishop Park on Saturday mornings. Arugula, basil, beets, beans, carrots, garlic, broccoli, corn, cantaloupe, kale, eggplant, peppers, squash ... the list goes on.



PAULDING

Farmers & Growers

White Rock Farm



407 Compton Road, Rockmart, GA 30153
Mike & Lisa Mason, 678.363.5653
mimason20@bellsouth.net
www.freshfarming.com

The mission of White Rock Farm is to provide farm-fresh eggs from pastured hens and high quality, locally grown produce without using herbicides or pesticides.



Farmers' Markets

Dallas Farmers Market

120 E. Memorial Drive, Dallas, GA 30132
Susan Breen, 770.443.4349
www.localharvest.org/farmers-markets/M22261
Come visit us on the historic Downtown Dallas Courthouse Square. Open 7am until noon every

Saturday, June through October. Vendors are from Paulding and surrounding counties, and sell a wide variety of producer-grown produce such as corn, beans, peas, heirloom tomatoes, and berries.

PIKE

Farmers & Growers

D & A Farm



19556 Highway 18 East, Zebulon, GA 30295
Dave Bentoski, 404.392.6364
DandAfarm@wildblue.net
www.dandafarm.com

We are a first-generation family farm operated primarily by Amy, Alan, and Dave Bentoski. We grow seasonal produce, vegetable transplants, and USDA-processed pastured chicken. We have a growing CSA and can be found at Morningside Farmers' Market weekly.



**HOLY-COW!
BEEF**

- Freezer beef raised on small family farm in Union County
- Our feed is free of antibiotics and growth stimulants
- Tastes great, highly-marbled, and priced affordably
- Delivery to metro Atlanta or pickup directly from butcher
- Over 10% of our profits go to charities feeding the hungry

holycowbeef.com ♦ 404-502-4019

PIKE (CONTINUED)

Farmers & Growers (continued)

J & J Farm



2393 Williams Mill Road, Zebulon, GA 30295
 Jim Formby & Jayne Midura, 770.567.3919
 j2farm@bellsouth.net

We are a family-owned farm producing a variety of heirloom vegetables and pastured eggs. Our produce is available at the farmers' markets in Zebulon (Saturday) and Decatur (Wednesday).



Redland Farms



P.O. Box 877, Zebulon, GA 30295
 Allie & Butch Armistead, 770.468.4995
 alliearmistead@gmail.com

We raise grassfed Chianina cattle. Our bull, "Lucky," is a registered Chianina—one of the oldest breeds and preferred by many European chefs. You may purchase a whole or half steer. Call for information or to arrange a farm visit.



Farmers' Markets

Market on the Square

Southeast Corner of the Zebulon Courthouse Square
 Zebulon, GA 30295
 Gwen Roland, 770.412.4786
 groland@gsu.edu

Located in a pecan grove alongside Zebulon's post office on Highway 19. Fresh produce, plants, baked goods, soaps, quilts, and other heirloom crafts in a beautiful location that compels customers to linger and visit. Open Saturdays 8am until noon, April through October.

POLK

Farmers & Growers

Carlton Farms



1274 Highway 113, Rockmart, GA 30153
 Bobby Carlton, 770.546.6229
 carltonfarm@gmail.com
 www.carltonfarm.com

A family dairy farm since 1919. We produce raw cows' milk for pets, free-range eggs, pastured poultry and grassfed beef. Our products are grassfed without hormones or antibiotics. Check our website for

Atlanta deliveries, or visit our on-farm store.



Featherwise Farms



644 Live Oak Road, Aragon, GA 30104
 Chad & Julie Carlton, 770.655.1503
 carltonfarm@gmail.com

We are an all-natural, free-range egg business where the birds are rotated on fresh pasture and fed locally grown grain. Eggs available with delivery from Carlton Farms and through wholesale accounts.



PUTNAM

Farmers & Growers

Omar's Lake Oconee Garden, Inc.



237 Riverlake Drive, Eatonton, GA 31024
 Omar Rasheed, 404.377.0104
 oconee@earthlink.net

We grow tomatoes, greens, broccoli, peppers, squash, herbs, lettuce, garlic, onions, and fruit using compost to supplement soil fertility. We sell at the Decatur Farmers' Market and the Green Market at Piedmont Park. Visitors welcome, but please call first.



Farmers' Markets

Sparta/Hancock Cooperative Market

Harmony Crossing Shopping Center
 Eatonton, GA 31024
 Sid Cox, 706.444.9555
 johncox70@bellsouth.net
 www.spartahancockgrowers.com
Saturday market operated by the Produce Growers Cooperative from 8:30am-12:30pm. At the Harmony Crossing Shopping Center.

RICHMOND

Restaurants & Businesses

La Maison on Telfair



404 Telfair Street, Augusta, GA 30901
 Chef Heinz Sowinski, 706.722.4805
 lamaison1@comcast.net
 www.lamaisontelfair.com

International cuisine served with expert wine pairings, La Maison on Telfair offers an exceptional experience in fine dining lauded by Food & Wine magazine for eight years in a row. Located in a



historic 150-year old Victorian house. We put forth the effort to bring you the best that is available in natural, organic foods from nearby farmers in Georgia and South Carolina. A wine and tapas lounge, Veritas, is housed under the same roof.

STEPHENS

Farmers' Markets

Stephens County Farmers Market

Big A Road, Toccoa, GA 30577

Nell Anderson, 706.886.8009

forrestc@uga.edu

Open Tuesday and Friday mornings from 7am-noon, from May through October, with locally grown fruit and vegetables from Stephens and adjacent counties.

TROUP

Farmers & Growers

Sim's Garden Patch



301 College Street, Historic Mountville Community
LaGrange, GA 30241

Sim Blitch & Caroline Nelson, 678.575.1063

simblitch@charter.net

We grow tomatoes, sweet corn, lettuce, cabbage, mixed greens, cucumbers, eggplant, rattlesnake beans, carrots, garlic, broccoli, okra, blueberries, and melons. We sell at the Garden Patch at our on-farm market on Tuesdays and Thursdays, and deliver into LaGrange.



Member



Certified
Naturally
Grown



Certified
Organic



Produce



Dairy



Eggs



Meat/
Seafood



Agritourism



CSA



On-Farm
Market



U-Pick



Bed &
Breakfast



Nature's Harmony is a family owned, pasture-based, sustainable farm in Elberton, Georgia. We believe in orchestrating an environment harmonious with nature, where animals are treated with love and respect and are free to naturally express their characteristics. Visits are encouraged. Deliveries via our Metropolitan Buying Club. Visit our website and blog!

No antibiotics. No chemicals. No growth stimulants.
Entirely pasture raised.



- Grassfed beef
- Free-range Berkshire pork
- Free-range eggs
- Pastured poultry
- Heritage turkeys
- Grassfed lamb



www.naturesharmonyfarm.com

WALTON

Farmers & Growers

Denton Flower Farm, Inc. 

4367 H. D. Atha Road, Covington, GA 30014
 Mary Denton, 770.464.3900
 dentonfarm@aol.com

Denton Flower Farm grows Certified Organic cut flowers, vegetables, and berries. These are available at Morningside and Decatur Farmers' markets. CSA with Tuesday pickup for local area only, drop points at farm and Covington. No on-farm sales.



Whippoorwill Hollow Organic Farm  

3905 Highway 138, Covington, GA 30014
 Andy & Hilda Byrd, 678.625.3272
 whippoorwillhof@bellsouth.net
 www.whippoorwillhollowfarm.com

We are a Certified Organic farm that produces fruits, berries, vegetables, and free-range eggs for sale on-farm and at the Morningside and Decatur Farmers' Markets. Countryside organic livestock feed, soil, and amendments, and Nature Safe fertilizer available. Check our website for agritourism opportunities and events.



WILKES

Farmers & Growers

Tink's Grassfed Beef 

965 Roberson Campbell Road
 Washington, GA 30673
 Etwenda Wade, 706.318.1515
 info@tinksbeef.com
 www.tinksbeef.com

Tink's Beef is finished out on the highest quality forages Mother Earth can provide. Grassfed beef is healthier because it is higher in Omega 3 fatty acids, CLAs, Vitamin E, beta carotene, and nutrients. No growth hormones, antibiotics, grain, or by-products.



Farmers' Markets

Washington Farmers Market

111 N. Allison Street, Washington, GA 30673
 Katherine Stolz Barber, 706.678.6256
 washingtonfarmersmarket@yahoo.com
 www.washingtonwilkes.org

Bringing you locally grown goodness year-round! Our indoor/outdoor market features a variety of local growers, grassfed beef, flowers, and handmade products. Join us for free live local music every Thursday night (April-October) and our Annual Street Festival every October!

ALABAMA

Farmers & Growers

Hollyholm Farm 

2026 County Road 297, Five Points, AL 36855
 Horace & Linda Holderfield, 334.864.7096
 holderfieldh1L2@msn.com

We produce hormone- and antibiotic-free grassfed beef from South Poll/Angus X, selected for multiple generations for efficient foraging and tender meat. We sell cattle from the farm for herd development, and meat from our cows and goats.



Moore Farms  

239 County Road 561, Woodland, AL 36280
 Will & Laurie Moore, 256.449.9417
 moorefarmsandfriends@yahoo.com
 www.moorefarmsandfriends.com

Moore Farms has been growing a wide variety of Certified Naturally Grown specialty produce since 1999 in Woodland, AL. Our sixth generation farm is three miles over the Georgia state line, only 90 miles from Atlanta!



SOUTH CAROLINA

Restaurants & Businesses

Anson Mills 

1922-C Gervais Street, Columbia, SC 29201
 Glenn Roberts
 sales@AnsonMills.com
 www.ansonmills.com

Anson Mills specializes in organically grown heirloom grains including "Red May," the first named American wheat. Also known for Carolina Gold Rice and an extraordinary line of polentas, cornmeals, and grits, Anson Mills grains are milled and shipped the same day.

www.georgiaorganics.org

It Just Makes You FEEL GOOD!!

Hydrastis canadensis (Goldenseal)

The Traditional Appalachian Bitter

Prized for generations for its beneficial effects when added to the diet



Exploited to endangered status during the late 20th century



Now available from USDA NOP certified family farms



Hydrastis Complete™

Concentrated Liquid Dietary Supplement

Everything You Always Hoped Goldenseal Would Be... and More!
Sustainable Production, Reliable Potency, Uncompromising Purity



Hydrastis Complete™ is a whole plant combination of the berberine rich root and rhizome of *Hydrastis canadensis* plus the myriad of synergistic compounds found in the leaf.

Scientifically blended for optimal potency, Hydrastis Complete™ may:

- Improve digestion*
- Restore Tone and Regulate Mucosal Linings*
- Enhance Glucose Uptake and Metabolism*
- Help Maintain Normal Cholesterol Levels*
- Strengthen the Cardio-Vascular System*

As one happy customer said,
"It just makes you FEEL GOOD!!"

*These statements have not been evaluated by the FDA. This product is not intended to treat, prevent, cure or mitigate any disease.



Hydrastis Complete™
Digestive Blend

Hydrastis Complete™
with Echinacea

Hydrastis Complete™
with Elder Berry

Available:

- Locally direct from growers (See website for locations)
- Secure Website: www.organipharm.com
- E-Mail: info@organipharm.com
- Mail: 1421 Boyles Mill Rd. Dalton, GA 30721
- Call: 706-259-7647
- Ask your local retailer to stock Hydrastis Complete™

Wholesale Inquires Invited

OrganiPharm



OrganiPharm, LLC is 100% owned by small family farmers.
Your purchase of this product supports them and their work to conserve and protect *Hydrastis*.
Thank You for Caring!!!

east coastal plain

From below the “fall line” that traverses Georgia, the sandy soils of the Coastal Plain stretch south all the way to the Atlantic coast. Use this section to find sustainable and organic farms in the East Coastal Plain, the farmers’ markets they sell at, and the restaurants and businesses that feature their products. Listings are organized by county, with special symbols for the products and services available at each farm.



Farms

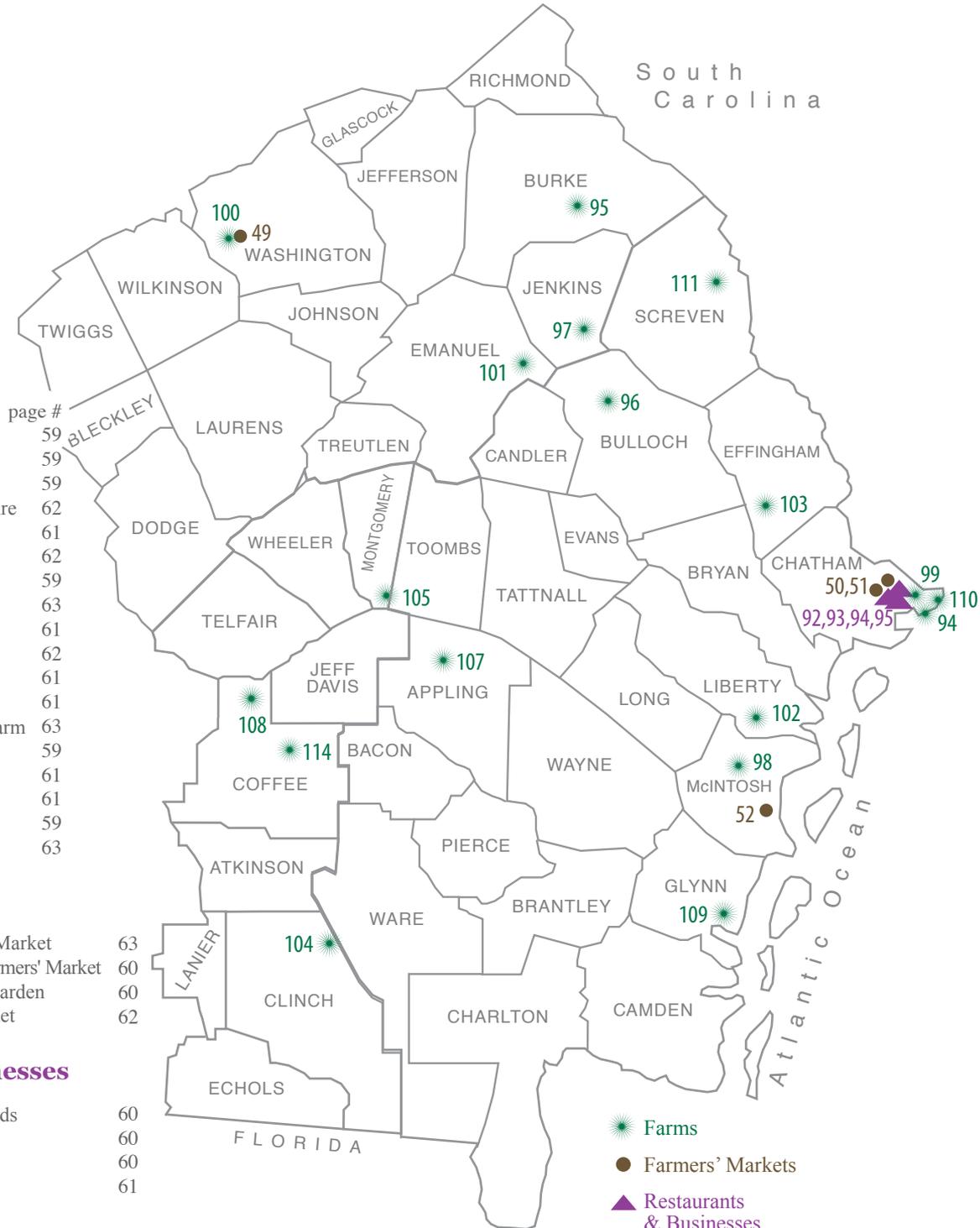
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APPLING

Farmers & Growers

Miles Berry Farm



1821 MLK Avenue, Baxley, GA 31513
Allen Miles, 912.367.0651
jallenmiles@bellsouth.net

Blueberries, corn, potatoes, beans, squash, peppers (hot, sweet, and bell types), and melons. Call our farm for directions and information.



BULLOCH

Farmers & Growers

Clark & Sons Organics



526 Clark Farm Road, Twin City, GA 30471
Al, John, & A.R. Clark, 912.531.3746
adclark@bulloch.net

Our sustainable family farm grows strawberries, watermelons, sweet corn, peas, butterbeans, squash, okra, and pumpkins. We provide hayrides for groups by appointment.



BURKE

Farmers & Growers

Byne Blueberry Farms



537 Jones Avenue, Waynesboro, GA 30830
Richard Byne, 706.554.6244
dick.byne@gmail.com
www.byneblueberries.com

We grow blueberries. We started in 1980 and may be the oldest commercial blueberry operation in the Southeast. Our season starts in June and ends in July. We also have blueberry products: salsa, butter, syrup, jelly, jam, preserves, pecan, walnut chutney, chow-chow, and jalapeño.



CHATHAM

Farmers & Growers

Ambos Seafoods, LLC



P.O. Box 15242, Savannah, GA 31416
Drew & Hal Ambos, 912.920.3474
dambos@bellsouth.net
www.ambosseafoods.com

We are a fifth-generation family business specializing in seafood, particularly shrimp. Our domestic shrimp are wild-caught off the Carolina and Georgia coasts, and are additive, chemical, and antibiotic-free. We offer a line of shrimp that are Certified Organic (which is not currently part of the USDA National Organic Program) by Natureland, from Germany.



Dubberly's Seafood



214 Vernonburg Avenue, Savannah, GA 31419
Frank & Linda Dubberly, 912.925.6433
NIKI702@aol.com

Family-owned and operated harvester and distributor of certified Wild Georgia Shrimp. In business over 30 years. Fresh shrimp available in season; Individual Quick Frozen (IQF) shrimp are available year-round. Members of the Georgia Shrimp Association.



Trustees Garden



88 Randolph Street, Savannah, GA 31401
Daron "Farmer D" Joffe, 912.443.3277
tate@trusteesgarden.com
www.trusteesgarden.com

Established on the site of the first experimental garden in America, this garden is an urban agricultural center designed to educate citizens on growing, with classes, garden tours, volunteer, and internship opportunities.



CHATHAM (CONTINUED)

Farmers' Markets

The Savannah Starland Farmers' Market

Whittaker & W. 40th Streets, Savannah, GA 31401
Jenny Weldy, 912.443.5355
www.starlandfarmersmarket.com

A lively and entertaining setting where people can buy and sell local products, this market operates every Saturday from March through October. Doors open at 9am. Currently seeking farmers, artists, food vendors, craftspeople, musicians, street performers, storytellers, and volunteers.

The Market at Trustees Garden

88 Randolph Street, Savannah, GA 31401
Tate Hudson, 912.443.3277
tate@trusteesgarden.com
www.trusteessgarden.com

The Market at Trustees Garden provides fertile ground for Savannah's gathering of a growing community of producers and consumers. Operating on Wednesdays year-round, featuring local organic

farmers, eco-artists, live music, kids' activities, local green cuisine, and garden tours.

Restaurants & Businesses

Brighter Day Natural Foods



1102 Bull Street, Savannah, GA 31401
Marsha Weston, 912.236.4703
jabday@hotmail.com
www.brighterdayfoods.com

Brighter Day is a full-service natural foods grocery store featuring a deli and fresh organic produce. We have a certified nutritionist on staff and offer friendly, caring service. We have been an independent, family-run business since 1978.

Cha Bella



102 E. Broad Street, Savannah, GA 31401
Matthew J. Roher, 912.790.7888
matthew@cha-bella.com
www.cha-bella.com

Cha Bella is an organic, "Sophisticated Southerner" Savannah restaurant. We are committed to supporting our local food providers and use only the freshest seasonal food.

The Sentient Bean



13 E. Park Avenue, Savannah, GA 31401
Kristin Russell, 912.232.4447
coffee@sentientbean.com
www.sentientbean.com

Since its inception in 2001, The Sentient Bean coffee house has been offering consumers in Savannah a more sustainable choice for dining out. We use organic milk in our specialty drinks and organic produce in our fresh-made food. Our vegetarian menu changes daily. We recycle, compost, and are always trying to figure out ways to waste less. Our organic coffee is 100% fair trade, and most of our baked goods are made in house with organic flour, butter, sugar, soy, and more.

"To forget how to dig the earth and to tend the soil is to forget ourselves."

-Ghandi

MAGNOLIA FARMS
CSA AND FARMSTAY CAMPGROUND

CSA DELIVERIES TO VALDOSTA, GEORGIA AND
TO TALLAHASSEE AND JACKSONVILLE, FLORIDA,
LIVE OAK, FLORIDA
WWW.MAGNOLIAFARMS.ORG
MCELWEE87@ALLTEL.NET 386 364 6450



Thrive: A Carryout Café



4700 E. Highway 80 East, Savannah, GA 31410
Wendy Armstrong & Sarah Dudys, 912.898.2131
thrivetogo@aol.com
Simply put, Thrive offers freshly prepared carry-out dishes using as many local and organic ingredients as possible. Convenient, healthy, and gourmet!

CLINCH

Farmers & Growers

Horners Farm, Inc.



124 Horner Drive, Homerville, GA 31634
Ray & Connie Horner, 912.487.3049
horners@dishmail.net
Eight acres of Certified Organic blueberries. Adding blackberries and will have some other produce in winter 2009. U-pick blueberries start in June through the end of the season; closed Sundays.



COFFEE

Farmers & Growers

Deep South Growers

1535 Harvey Vickers Road, Douglas, GA 31535
Rick Reed, 912.384.5450
farmfreshtoyou@deepsouthgrowers.com
Field grown fruits and vegetables, including lettuce, squash, cucumber, peppers, eggplant, chard, spinach, strawberries, blueberries, and more! Incorporating eggs into production in mid-2009.



Riley Farms

P.O. Box 351, Broxton, GA 31519
Charlie & Darquitta Riley, 912.359.2443
driley@alltel.net
Our vegetables, watermelons, and sweet corn are organically grown. We sell direct from the field and market.



EFFINGHAM

Farmers & Growers

Heritage Organic Farm



485 Scuffletown Road, Guyton, GA 31312
Shirley Daughtry, 912.728.3708
heritageorganicfarms@comcast.net

www.heritageorganicfarm.com

The first farm in Georgia to be Certified Organic, Heritage has been and continues to be a leader in the field. To provide a market for other organic growers and to provide the freshest organic produce for its customers, Heritage works with a network of local and regional growers.



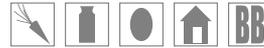
EMANUEL

Farmers & Growers

Flat Creek Lodge



367 Bishop Chapel Church Road
Swainsboro, GA 30401
Caroline Harless, 866.237.3474
charless@flatcreeklodge.com
www.flatcreeklodge.com
Flat Creek Lodge offers artisanal, farmstead cheeses, fresh eggs, and produce in keeping with the Lodge's mission—grow the local economy and provide an eco-friendly environment. Products are available at Atlanta and Savannah restaurants, Whole Foods, and other locations.



GLYNN

Farmers & Growers

Sapelo Farms



331 Canal Road, Brunswick, GA 31520
Betty Anne Lewis, 912.264.8535
ba@sapelofarms.com
www.sapelofarms.com
Sapelo Farms offers a CSA program, regular produce ordering, and pasture-fed beef. For more information, please visit our website.



Support Georgia's sustainable farming community by becoming a member of Georgia Organics today at www.georgiaorganics.org/join.

east coastal plain

JENKINS

Farmers & Growers

Crystal Ponds Aquaculture

5476 Old Aycock Road, Garfield, GA 30425
Sandy Miller, 478.982.0939
crystalponds@gmail.com

Pond-raised catfish fed a corn/soybean-based feed—no chemicals, no drugs. Customers can call to place orders, or come to the farm and fish by appointment—we do the cleaning!



LIBERTY

Farmers & Growers

Harvest Lake Farm at Hampton Island

1300 Retreat Road, Riceboro, GA 31323
Daron 'Farmer D' Joffe, 912.880.8838
djoffe@hamptonisland.com

www.hamptonisland.com

The farm is located within the Hampton Island Preservation, 35 miles south of Savannah. The farm produces a wide variety of vegetables, herbs, flowers,



grains, and fruits for the members of Hampton Island Preservation.



MCINTOSH

Farmers & Growers

Do Tell Farm



5690 Cox Road SW, Townsend, GA 31331
Ron & Cheryl Popiel, 912.437.4137
dotellfarm@darientel.net

Applying for organic certification in the near future. We have begun a CSA program and sell a variety of produce at the Waterfront Market in Darien on Fridays. Our greenhouse will assist in growing vegetables year-round.



Farmers' Markets

Waterfront Farmers Market

Broad Street, Darien, GA 31305
912.437.3410

Located on Broad Street in downtown Darien,



“Fresh Tastes Best”
and that’s why
“We Catch’em Wild”



Available Exclusively at
Dubberly’s Seafood
Savannah, Georgia
912-925-6433
www.SweetSavannahShrimp.com

Premium Quality
Wild-Caught Shrimp



this year-round market operates on Fridays and Saturdays, from 9am to 3pm. Featuring local farmers, and organic baked goods and breads from Brunswick.

MONTGOMERY

Farmers & Growers

Live River Lodge and Farm



P.O. Box 155, Uvalda, GA 30473
Rod Elkins, 912.594.6671
rdelkins@windstream.net
www.liveriverlodge.com

The Live River Lodge and Farm offers raw goat milk for pets. We also sell small, lactating does for backyard milking. With a weekend stay, the lodge provides an opportunity to learn about goats and select just the right animal.



SCREVEN

Farmers & Growers

Walker Farms



6810 Savannah Highway
Sylvania, GA 30467
Relinda Walker, 912.481.2263
rekarwalk@aol.com
www.walkerorganicfarm.com

Walker Farms is a Certified Organic farm with 40 acres of vegetables, grain, and cover crops. Specialties include Vidalia onions, sweet corn, watermelons, cantaloupes, and canary melons. Also, peanuts, soy beans, and Abruzzi rye cover crop seed.



WASHINGTON

Farmers & Growers

Eden Farms



613 Linton Road
Sandersville, GA 31082
Marvin & Joanna Alston, 478.552.2322
m_alston@bellsouth.net

Eden Farms produces naturally grown vegetables and fruit. We sell our produce on the Square in downtown Sandersville on Wednesday and Saturday mornings during spring and summer.



Farmers' Markets

Downtown Sandersville Market

On the Courthouse Square, Sandersville, GA 31082
Marvin Alston, 478.552.2322

Year-round market features fruit and vegetables—many locally grown, including Washington County peaches—and some produce grown using sustainable/organic methods. Locally produced handcrafted items and prepared foods also available. Open Wednesdays and Saturdays, 7am until noon.



west coastal plain

Some of Georgia's largest and most well-known sustainable producers find their home in the sandy soils of the western half of Georgia's Coastal Plain. Use this section to find sustainable and organic farms in the West Coastal Plain, the farmers' markets they sell at, and the restaurants and businesses that feature their products. Listings are organized by county, with special symbols for the products and services available at each farm.



-  Farms
-  Farmers' Markets
-  Restaurants & Businesses

Farms

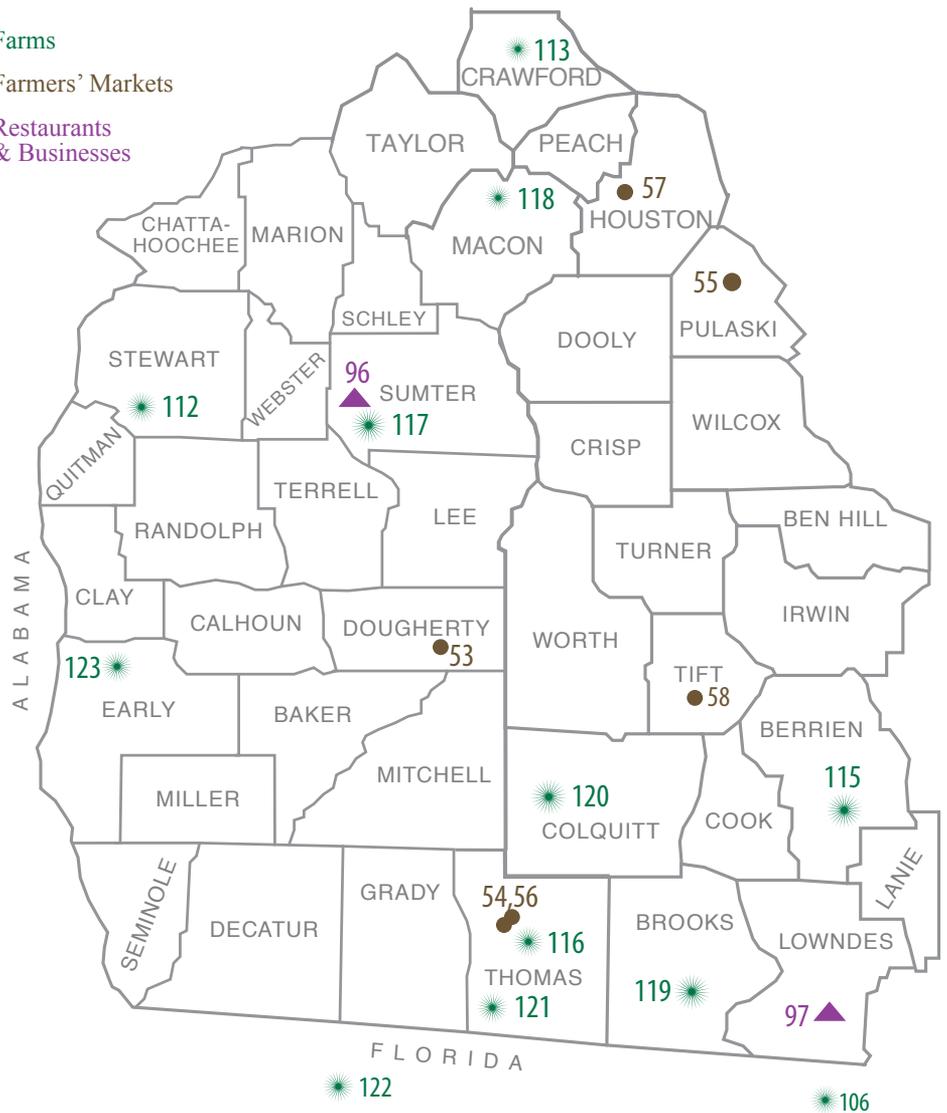
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BERRIEN

Farmers & Growers

Dorsey Farms



725 Sandy Bluff Road, Nashville, GA 31639
Jeff & Allen Dorsey, 229.686.3374
jeffbdorsey@yahoo.com

We are currently converting our farm to an all-natural operation. We grow pecans, natural produce, pasture-raised chicken, and grassfed beef and sell gift baskets. Coming soon: satsuma oranges, lemons, and wine from our Horse Creek Winery.



BROOKS

Farmers & Growers

Pebble Hill Grove, LLC



9047 Moultrie Highway, Quitman, GA 31643
Frank & Teresa Bibin, 229.775.3347
bibin@batfarm.com

We are a Certified Organic pecan grower and offer our pecans in the shell. We also build quality bat homes and accessories, and help farmers and gardeners establish their own bat colonies for safe and effective insect control.



COLQUITT

Farmers & Growers

Sparkman's Cream Valley



1263 Rossman Dairy Road, Moultrie, GA 31768
Kelvin Spurlock, 229.941.4082
sparkysfinest@alltel.net
www.sparkmanscreamvalley.com

Sparkman's dairy products come from an all-Jersey herd producing the freshest tasting milk and ice cream you've ever had. Available at retail stores

around Georgia and on the Internet. No artificial hormones, longer shelf life, and higher in solids than fat content.



CRAWFORD

Farmers & Growers

Davis Farms Community Supported Agriculture



701 Hortman Mill Road, Roberta, GA 31078
Naomi & Bennie Davis, 478.836.4564
davisfarmscsa@aol.com
www.freewebs.com/davisfarmscsa

Davis Farms grows vegetables and strawberries using sustainable methods. We are educationally oriented and welcome farm visits. We host workshops on growing, canning, permaculture, etc. We sell through our CSA and at The City Market on the Green in Macon.



"Your health is inseparable from the health of the whole food chain that you're a part of there's a direct connection between the health of the soil, the health of the plants, the health of the animals, and you as eater. We're not just eating piles of chemicals that we can get from anywhere."

- Michael Pollan, author of Omnivore's Dilemma and In Defense of Food



“I love that our land is captured and reflected in every bottle. Everything we do is a taste of our place.”

Mary Ann Hardman
Persimmon Creek Vineyard
Clayton, Georgia

To create wine is to enter into a dance with Mother Nature, or as Mary Ann Hardman puts it, the “chief chick in charge.” Georgia’s growing cadre of estate-bottled vintages and independent brewers contribute to local economies, and make the perfect accompaniment to local food.

Persimmon Creek Vineyard’s award-winning wines can be found at fine purveyors and restaurants throughout the state.

Mary Ann says, “No one embodies the importance of supporting local better than Georgia Organics.”

DOUGHERTY

Farmers’ Markets

Albany Farmers’ Market

Corner of W. Broad Ave. & N. Jackson Street
Albany, GA 31702

Linda Riggins, 229.430.9870

lindamarylou@yahoo.com

The Albany Farmers’ Market provides an outlet for local growers and gardeners to offer fresh produce, flowers, and herbs to the community year-round. Open every Saturday from 10am-4pm on the 200 block of Broad Avenue.

EARLY

Farmers & Growers

White Oak Pastures



P.O. Box 98, Bluffton, GA 39824

Will Harris, 229.641.2081

willharris@whiteoakpastures.com

www.whiteoakpastures.com

For 142 years, humane treatment of our herd and environmental stewardship of our farm have been core values of the Harris Family.

We have now built an artisanal abattoir on our farm to ensure our beef’s quality. We also have a farm store on-site that sells value-added farm products from our region.



HOUSTON

Farmers’ Markets

Perry Farmers’ Market

916 Commerce Street, Perry, GA 31069

Tish Chase, 478.988.2757

perry.dda@perry-ga.gov

Now in our sixth season, we offer Georgia-grown produce, from farmers direct to consumers. Our Mennonite community offers baked goods for sale at the Market. Georgia honey products, plants, and fresh flowers are also available. Open Saturdays, June through October, 8am until noon.

Take reusable bags with you on your shopping trips.



LOWNDES

Restaurants & Businesses

Packhouse Market



201 S. Church Street, Hahira, GA 31639

Jeff Allen Dorsey, 229.794.4112

thepackhousemarket@yahoo.com

Small, family-owned market featuring organic, local, and conventional produce, grassfed meats, natural/organic snacks, artisanal cheeses, antibiotic and steroid-free dairy products. Our goal is to become the buying and selling point for Southern Georgia's natural and organic foods and products.

MACON

Farmers & Growers

Malatchie Fields



RR 3, Fort Valley, GA 31030

Lucy Jarrett, 478.987.0025

jarrettl@bellsouth.net

Malatchie Fields is registered with the Georgia Department of Agriculture as an organic operation. We grow vegetables, fruit, flowers, and herbs. We sell at the Emory University Farmers Market in Decatur and also by prior arrangement.



PULASKI

Farmers' Markets

Hawkinsville Downtown Community Market

P.O. Box 120, Hawkinsville, GA 31036

Karen Bailey, 478.783.9294

downtown@comsouth.net

Located in historical downtown Hawkinsville at the corner of Broad and Lumpkin Streets. Homegrown vegetables from farmers, gardeners, and organic growers welcome. Open Saturdays, 8am-2pm.

STEWART

Farmers & Growers

Beyond the Boonies Farm



RR 1 Box 32 C, Lumpkin, GA 31815

Robert & Nea Permenter, 229.838.9813

here@beyondtheboonies.com

www.beyondtheboonies.com

Beyond the Boonies farm is part of OrganiPharm, a 100% grower-owned botanical product company. We also have naturally grown seasonal produce, four

types of shiitake mushrooms, and farm-fresh eggs that come from very happy hens.



Koinonia Farm



1324 Highway 49 South, Americus, GA 31719

Jerry Nelson & Sarah Pendergrast, 877.738.1741

jandrewnelson@yahoo.com

www.koinoniapartners.org

Koinonia Farm grows typical South Georgia produce. Commercial bakery onsite. Items sold in our Welcome Center, catalog, and online. Strong presence in area farmers' markets and restaurants. Visitors/guests welcome with advance notice. Internships available.



Restaurants & Businesses

Cafe Campesino, Inc.



725 Spring Street, Americus, GA 31709

Tripp Pomeroy, 888.532.4728

info@cafecampesino.com

www.cafecampesino.com

100% fair trade, organic coffee roaster and coffee house. Supplying individuals, coffee houses, restaurants, markets, fund-raisers, etc. with really delicious, roasted-to-order, specialty-grade coffee. Online ordering. A founding member of Cooperative Coffees working directly with small-scale coffee farmers for ten years.

THOMAS

Farmers & Growers

Home Park Farm

167 Home Park Farm Road, Thomasville, GA 31757

Charles Conklin, 229.228.6548

conklincr@hotmail.com

www.homeparkfarms.com

The two traits we emphasize in our Angus cattle are natural adaptability and good taste. We've been developing this since 1956. Beef is available as grass- or grain-finished wholes, halves, or quarters. Please contact us at the farm.



Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date listings.

THOMAS (CONTINUED)

Farmers & Growers

Sweet Grass Dairy



19635 US Highway 19 North
Thomasville, GA 31792
Karen Harper, 229.227.0752
info@sweetgrassdairy.com
www.sweetgrassdairy.com

A passion-driven family affair, dedicated to producing world-class cow and goat cheeses from the ground up. For more information, visit our website.



Farmers' Markets

Green Market

Corner of W. Jackson & Stevens Streets
Thomasville, GA 31792
Alison Wilson, 229.277.7020
alisonw@thomasville.org
www.downtownthomasville.com

Downtown Thomasville Main Street hosts the Green Market every second Saturday of the month from 10am-1pm, except January, February, and December. Local vendors sell homemade/homegrown, organic, and eco-friendly products for purchase. We hope to see you at the next Green Market!

Organic Market

Corner of E. Jackson & Crawford Streets
Thomasville, GA 31792
Alison Wilson, 229.277.7020
alisonw@thomasville.org
www.downtownthomasville.com

Downtown Thomasville Main Street hosts the Organic Market every Thursday from 11am-2pm in the breezeway of the Municipal Building. We offer several types of organic produce, blueberries, eggs, coffees, grains, salad dressings, pepper sauces, salsa, and herbs.

TIFT

Farmers' Markets

Tifton Farmers Market

Corner of Tift and Third Streets, Tifton, GA 31794
Leeann Culbreath, 229.848.2940
Market operates every first Thursday of the month, from 5-7pm, and Saturday mornings starting in late April through mid-July from 8-11am. Products available at the market include local produce,

conventional and pesticide-free. Also homemade baked goods, preserves, medicinal herbs, and plant-related kid's art activities. Located in downtown Tifton Railway Depot, next to the red caboose.

FLORIDA

Farmers & Growers

Magnolia Farms CSA and Farmstay Campground



12886 87th Road, Live Oak, FL 32060
Darlene & Michael McElwee, 386.364.6450
mcelwee87@alltel.net
www.magnoliafarms.org

CSA deliveries to Valdosta, Tallahassee, Jacksonville. Farm store open Saturdays, with produce, goat cheese, feta, eggs, goat milk soaps. Camping available; BBQ, picnic area. Educational farm tours of gardens and animals.



Turkey Hill Farm



3546 Baum Road, Tallahassee, FL 32309
Louise Divine & Herman Holley, 850.216.4024
turkeyhill@earthlink.net
www.localharvest.org/farms/M4181

We are Certified Naturally Grown and use organic and biodynamic methods. We grow seasonal vegetables, fruits, and shiitake mushrooms for two markets and select local restaurants. Our annual Tomato Festival is held on Fathers Day.



Farmers' Markets

A Grower's Market

229 Lake Ella Drive, Tallahassee, FL 32302
Jennifer Taylor, 850.412.5260
jennifer.taylor@famu.edu

This open air market, behind the Black Dog Café, features fresh, seasonal, organically grown vegetables, fruit, and flowers direct from local small farmers. Open Wednesdays rain or shine from 3pm until dusk. Sustainable living workshops, raw cuisine, and cooking demonstrations by executive chefs.



Join Today
www.georgiaorganics.org/join



Sunshine Growers' Market

Esplanade Way, Tallahassee, FL 32311

Jennifer Taylor, 850.412.5260

jennifertaylor@famu.edu

The market features locally grown produce—vegetables and fruit. Open every Monday from 1pm-2pm, except state holidays. In the SouthWood Office Complex on Esplanade Way, Buildings 4025 and 4055, at the Florida Department of Health.

Tallahassee Farmers' Market

1415 Timberlane Road, Tallahassee, FL 32312

Herman Holley, 850.216.4024

Year-round market located in the central covered pavilion in Market Square Shopping Center. Open Saturdays 8am-2pm, on the north side of Tallahassee off of US 319 at I-10.

The Green Market

Commonwealth Boulevard, Tallahassee, FL 32302

Jennifer Taylor, 850.412.5260

jennifer.taylor@famu.edu

Features fresh seasonal, organically grown produce direct from local small farmers. Open 3-5pm Thursdays, rain or shine, except state holidays. At the Florida Department of Environmental Protection between the Douglas and Carr Buildings, on Commonwealth Boulevard.



Going beyond organic to bring balance and healing to agriculture from large farms to backyard gardens.

Dig in with Farmer D!

Farmer D Organics Biodynamic Blend Compost is now available at Whole Foods Market and other fine garden centers.

To find out more about Farmer D Organics, visit www.farmerd.com



CSAs & delivery services

“We meet the most inspiring, sweetest people—farmers that really care about growing, and customers that genuinely appreciate our food.”

*Jenny & Chris Jackson
Jenny-Jack Sun Farm
Pine Mountain, Georgia*



Customers subscribing to farm CSA programs receive a weekly delivery of fresh, seasonal produce throughout the growing season from farmers like Jenny and Chris Jackson. Share the bounty of the local harvest by joining a CSA, or choosing from the growing number of other local food delivery programs.

Farming on Jenny's family land, Chris and Jenny Jackson have found the meaningful and worthwhile vocation they were looking for. Their produce, honey, and grains are sold on-farm, at the farmers' market in Columbus, and to select restaurants—and are also distributed through the Love is Love Farm CSA.



COMMUNITY SUPPORTED AGRICULTURE (CSA) FARMS

What’s in a name? The term “CSA” traditionally describes a single-farm relationship where a farm delivers just-picked produce to a designated location where customers go to pick up their share. By subscribing in advance of the growing season, customers provide their farmer with income to buy growing supplies when they’re most needed. CSA programs offer Georgia’s family farms economic stability, and help consumers develop a deeper relationship with the source of their food and the farmer who grows it.

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FARMER-OWNED BUSINESSES

Consumers and restaurants interested in purchasing a weekly share of Georgia’s fresh, organic, and sustainable harvest have more options than ever. The following local businesses have built their model around distributing locally grown food—some deliver to consumers, some to restaurants. Others offer Internet shopping, or ordering by-the-item.

Athens Locally Grown

Athens, GA 30605
 Eric & Christina Wagoner, 706.248.1860
 eric@locallygrown.net
 www.athens.locallygrown.net
An online farmers’ market where over sixty sustainable farms located around Athens sell anything that can be locally grown. Over 1,200 individuals and families shop on the website that has become one of the largest and most diverse markets in the Southeast.

Columbus Natural Foods CSA

Columbus, GA
 Cathy Carter
 catcart@aol.com
 http://groups.yahoo.com/group/ColsNaturalFood
An all-volunteer organization composed of folks who value the opportunity to acquire local, chemical-free, sustainably-grown produce grown by three farms near Columbus. All proceeds from the sale of produce shares go directly to our farmers. Our farmers can currently support 50 weekly shares.

Conyers Locally Grown

915 Lake Stone Lea Drive, Oxford, GA 30054
 Brady Bala, 404.456.4333
 doublebeefarm@gmail.com
 www.conyers.locallygrown.net
Our Internet-based program allows you to choose from available items to fill your box each week. We currently have twenty farms growing and marketing items on our site. It’s easy and fun—shop without getting up from your computer! See website for pick up locations.



Farmers' Fresh Food Network is a cooperative of local small family farms based in historic Tallapoosa Georgia. Our farms are all Certified Naturally Grown or Certified USDA Organic and dedicated to natural, biologically responsible and humane production methods. Diversity is the key for our customers.

We offer vegetables, fruits, pastured meats and dairy, baked goods and more through a seasonal Subscription Program. Recipes give you the opportunity to prepare our weekly deliveries with your friends and family. Pickup locations are available throughout the Metro Atlanta Area.

Please visit our website for more information about our farms and online ordering. Learn the pleasures of preparing, sharing and enjoying fresh locally grown foods, from our fields to your table.

www.farmersfreshfood.com

Eat fresh with Off the Vine!

Serving: Georgia, Florida, South Carolina, Alabama & Tennessee




OfftheVine.organic

We deliver the farmers market to you!



Delivering a weekly variety of  certified organic produce to your home.

www.offthevine.org

GA: 404-317-7459
FL: 850-374-2181

Farmers' Fresh Food Network

Tallapoosa, GA
farmersfreshfood@yahoo.com
www.farmersfreshfood.com

A cooperative of farmers and food producers from West Georgia and East Alabama. We provide fruits and vegetables grown without pesticides, and meats and eggs without hormones or antibiotics, through a subscription service with deliveries in metro Atlanta and West Georgia.



Moore Farms and Friends

239 County Road 561, Woodland, AL 36280
Will & Laurie Moore, 256.449.9417
moorefarmsandfriends@yahoo.com
www.moorefarmsandfriends.com

Moore Farms and Friends offers fresh local/regional, Certified Organic foods from over twenty farms, including our own. Order from our online market at www.moorefarmsandfriends.com, where features include custom ordering by the item from a wide array of products, nutrition information, and recipes. Multiple pickup locations throughout Atlanta.

Spruill Green Market CSA

4681 Ashford Dunwoody Road, Atlanta, GA 30338
Corinna Garmon, 770.214.8531
spruillgreenmarket@yahoo.com
www.localharvest.org/farms/M14721

Operated by the vendors of Spruill Green Market, the Spruill Green Market CSA is a cooperative program formed to provide customers with a diverse and flexible share. No seasonal commitment required. Pickup on Wednesdays from 8am-noon at the Spruill Green Market, or 5-7pm in Ball Ground and Carrollton.

LOCAL PRODUCE DELIVERY SERVICES

Want delivery to your home or restaurant? These local companies bring the freshest local foods—produced by Georgia's Certified Organic and sustainable farms—to consumers and/or restaurants. Read the descriptions to find a service that's right for you!

auNaturale Market



115 Pine Grove Road, Locust Grove, GA 30248
Rena Richardson, 678.608.3329
sales@themarket.com
www.themarket.com

We are a Certified Organic delivery service south of Atlanta specializing in bringing the freshest produce directly to you from local farmers. We also offer green

grocery items such as local grassfed beef and fresh organic baby food.

Destiny Produce



16 Forest Parkway Building E
Forest Park, GA 30297
Dee Dee Digby, 404.366.7006
sales@destinyproduce.com
www.destinyproduce.com

The only Certified Organic distributor in Georgia offering a full line of Certified Organic fruits and vegetables and local dairy, meats, and juices. Destiny supports and distributes for local producers all over the Southeast...bringing people and food closer together.

Off the Vine—Organic Produce Delivery



Marietta, GA 30068
Shana Wolf & Cecilia Smith, 404.317.7459
support@offthevineproduce.com
www.offthevineproduce.com

Since 2002, Off the Vine Produce has been the one and only company that offers delivery of Certified Organic fruits and vegetables from local USDA-certified farms to your home or office, twelve months a year. Reliable and convenient!

Southeastern Organic Supply Co.



425 Forest Valley Road, Atlanta, GA 30342
Kristopher Swanson, 404.277.1233
kswanson@seorganicsupply.com
www.seorganicsupply.com

SEOS specializes in the marketing and distribution of locally and regionally grown and produced food to chefs who wish to use the most sustainable ingredients possible.

The Turnip Truck, Inc.



P.O. Box 18281, Atlanta, GA 30316
Michael Schenck, 404.909.7927
turniptruckproduce@gmail.com

The Turnip Truck bridges the gap between the farmer and the consumer, whether they are consumers who want weekly deliveries, or restaurants and chefs. We provide professional distribution and marketing services to farmers, and source local goods for Atlanta chefs.

Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date listings.

COMMERCIAL DISTRIBUTORS

These commercial distributors are integrating locally grown, Certified Organic foods in their product lines sold to restaurants, businesses, and other institutions.

Royal Food Service Inc.



3720 Zip Industrial Boulevard SE, Atlanta, GA 30354
404.366.4299

web@royalfoodservice.com
www.royalfoodservice.com

Royal Food Service is a privately owned food distribution company focused on providing fresh produce through partnerships with Georgia farmers and grower cooperatives that specialize in growing Certified Organic, seasonal, and local produce. We are a HACCP-approved facility that delivers only the highest quality products to some of the finest restaurants in Atlanta, and beyond.

Sodexo/Emory Dining at Emory University



569 Asbury Circle, Atlanta, GA 30322
Christy Cook, 404.727.7361
christy.cook@sodexo.com
www.emory.edu/dining

Sodexo partners with Emory University to provide dining services on campus, serving more than 2.5 million meals every year. Emory Dining's vision is to create services that contribute to a more pleasant way of life for the Emory University community and to promote a diverse, healthy, and environmentally sustainable community. We actively seek foods grown or raised in Georgia. If you are interested in learning more about Emory Dining and opportunities to bring your product to campus, please contact Christy Cook.

U.S. Foodservice, Inc.



7950 Spence Road, Fairburn, GA 30213
800.241.7677

<http://Atlanta.USFoodservice.com>

A Broadline distributor in the Georgia market with a corporate initiative for responsibility and sustainability, we have a broad base of organic and local, sustainable products available for food service needs. We have created a "Green Product Solutions" catalogue for our customers including any and all products with third party certifications. Our branch has put together a team to address environmental performance, community engagement and creation of more sustainable offerings to be "your partner beyond the plate.™"



“I want to preserve the world’s ability to produce food for my children and grandchildren.”

*Lynn Pugh
Cane Creek Farm
Cumming, Georgia*

TEACHER

“As I started farming, I realized that we needed more farmers—so I started teaching. I enjoy watching my students realize their ability, and watching them develop their talents. There’s challenges, too. The biggest is making sustainable farming economically feasible. I don’t want to promise something to my students that is going to lead them to the poor house. There has to be a way to farm and make a modest living.”

Lynn Pugh teaches the annual Fundamentals of Organic Farming course for Georgia Organics, using the curriculum she coordinated. Visit www.georgiaorganics.org to download a free copy of the curriculum.

“I walk away with a greater sense of purpose, seeing people enjoy something that I enjoy doing.”

*Greg Brown
Greenleaf Farms
Barnesville, Georgia*



STUDENT

“I grew up on a small hog farm and hated every second of it. There were seven of us, and I was the oldest and was in charge of the chores. I complained about why I had to do all of this—and not the rest of my brothers and sisters. As I got older, there wasn’t anything driving me. I tried a few different careers: chef, landscaper. But I kept coming back to farming. Why? I like seeing transplants sprout, knowing that I’ve at least done that part right. I love to watch things grow. I like going out to the fields, pulling fresh veggies and eating from the farm—and not worrying about my health. I love bringing my harvest to markets and seeing people who are excited about what I do.”

Greg Brown is a graduate of farmer Lynn Pugh’s first Fundamentals of Organic Farming course, taught in 2007.

growing supplies & services

Whether you're a farmer growing food for others, or just want to eat fresh produce grown organically in your very own yard, these suppliers, landscapers, and businesses provide the products and services you'll need—everything from soil amendments, fertilizers, and seedlings to home garden design and installation.

A Girl and Her Tractor

N. Decatur Road NE, Atlanta, GA 30307

Adria Stembridge, 404.200.8967

email@agirlandhertractor.com

www.agirlandhertractor.com

Tilling, plowing, grading, leveling, spreading, lawn prep, excavation, and other tractor services provided. No job too large or small. Servicing victory gardens and urban/suburban farms all over the Atlanta metro area.

Atlantis Hydroponics

1422 Woodmont Lane Suite 4, Atlanta, GA 30318

Sara Smith, 404.367.0052

2561 Westpoint Avenue, College Park, GA 30337

Sara Smith, 678.510.0032

info@atlantishydroponics.com

www.atlantishydroponics.com

Discover the difference in taste when fertilizing with organic fertilizers and soils, and experience the wonders of hydroponics. Enjoy delicious, homegrown vegetables year-round using very little space. Grow indoors, or start seedlings inside under HID and fluorescent lighting systems.

Country Gardens Farm & Nursery

3728 Lower Fayetteville Road, Newnan, GA 30265

Mike & Judy Cunningham, 770.251.2673

mikec@countrygardensfarm.com

www.countrygardensfarm.com

We are a farm and nursery supplier of organic minerals and fertilizers—primarily Fertrell and Nature Safe—worm castings, mushroom compost, and other soil amendments.

Farmer D Organics

22 W. Bryan Street #237, Savannah, GA 31401

Daron “Farmer D” Joffe, 404.474.0760

farmerd@farmerd.com

www.farmerd.com

Creators of farms and products for the earth and its people, Farmer D Organics provides organic farm and garden consulting and a line of organic gardening products. Available at Whole Foods stores throughout the Southeast.

Farmer D Organics Home Garden Service

2154 Briarcliff Road NE, Atlanta, GA 30329

Daron “Farmer D” Joffe, 404.474.0760

farmerd@farmerd.com

www.farmerd.com

Farmer D Organics brings the farm to your own backyard! Have your own custom garden installed by a professional and enjoy organic vegetables, herbs, flowers, or fruit delivered to your door. With a variety of raised bed gardens, Farmer D will have you up and growing in no time!

Farmers Organic

137 Phipps Avenue, Newton, GA 39870

Chad Heard, 229.734.5018

chadheard@bellsouth.net

www.farmersorganic.com

Compost, produce and turfgrass production plots, and nursery potting soil test plots for pine tree seedlings and plants.

Grand Pa's Worm Farm

2908 Southshore Drive, Macon, GA 31204

Keith Stringfellow, 478.477.4748

kstringellow@bellsouth.net

Supplier of worms and worm castings for organic gardens. Developer of “moisture wick” soil-less worm bedding and feed.

Holt Heritage Farm & Supply

1235 Euharlee Road, Kingston, GA 30145

Charles D. Holt, 770.608.4093

chaz@holtfarmssupply.com

www.holtfarmssupply.com

Specializing in organically and environmentally sound practices and products. Our farm store offers organic and low eco-impact farm and garden supplies, with products ranging from lawn fertilizers to garden seeds, greenhouses and greenhouse supplies, bulk landscaping materials, and plants.



Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date
listings.

Home & Garden Design, Inc.



3703 Summitridge Drive, Atlanta, GA 30340
Danna Cain, ASLA, 770.938.6688
contactus@homegardendesign.com
www.home-garden-design.com

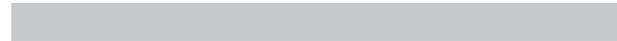
An award-winning design/build firm creating personalized, interactive, outdoor living areas, ecosystems, and edible gardens that are organic, sustainable, water-wise, functional, healthy, and harmonious for people, pets, plants, and wildlife.

InterNatural Marketing



P.O. Box 1401, Lake Worth, FL 33460
Chris Bell, 561.586.0048
cbell@internaturalmarketing.com
www.internationalmarketing.com

InterNatural Marketing provides organic farmers throughout the Southeast with a full-service marketing solution, including any of the following: consultancy, sales, package design, certification assistance, crop planning, market assessment, farm plans, and logistical planning.



Designer & builder of awesome edible & ornamental gardens

www.home-garden-design.com



Keystone Organics

315 Augusta Avenue, Atlanta, GA 30315
Jake Egolf, 404.376.0768
jakeegolf@bellsouth.net
Kitchen garden design, installation, and maintenance.

Longwood Plantation



1549 Pryor Road, Newington, GA 30446
Patrick C. (Mike) & Karen Smith, 912.857.4571
longwood@planters.net
www.longwood-plantation.com
We make compost and other soil amendments on our centennial farm. We also sell organic fertilizer, and incorporate it into our soil mixes. Customers include farms, nurseries, landscapers, golf courses, and home consumers.

Nature Safe Fertilizer



4310 37th Street E., Bradenton, FL 34208
Gabe Diaz-Saavedra, 941.350.7291
gabeds@naturesafe.com
www.naturesafe.com
Producer of six OMRI-listed organic fertilizers. Primary ingredients include feather, meat, bone, and blood meal derived from poultry. Grows consistent crops because it is a more readily available source for microorganisms.

SeaAgri, Inc.



P.O. Box 88237, Dunwoody, GA 30356
Robert Cain & Carmen Hagen, 678.232.9064
carmen@seaagri.com
www.seaagri.com
SEA-90 Sea Mineral Solids. OMRI-listed for production of crops and animals. 90+ Periodic Table minerals and trace elements! Broadcast, or dissolve and spray to remineralize crops, hay, and pasture. Offer free-choice to all poultry and livestock.

Susan Keller

1240 McLynn Avenue NE, Atlanta, GA 30306
404.892.5853
gardentoe@yahoo.com
I am an organic gardener's gardener who knows oxalis from aquilegia. Each garden is unique, containing the spirit of its creator. I will be your hands: planting, weeding, mulching, and picking bouquets for you, from your garden. I also teach clients.

Sustenance Design, LLC



Atlanta, GA 30306
Lindsey Mann, 404.377.2843
lindsey@sustenancedesign.net
www.sustenancedesign.net

Practicing the art of sustainable landscapes. Design and implementation of ecological, edible landscapes that feed people! We aim to empower individuals, families, and communities to grow their own food.

The Urban Gardener, Inc.

491-B Flat Shoals Avenue, Atlanta, GA 30316
Duane & Robin Marcus, 404.529.9980
robinmarcus@mac.com
www.theurbangardener.com

A full-service garden center catering to the particular needs of the city gardener. Whether growing in a yard, on a balcony, rooftop, or loft, we can provide you with the ingredients to make you a successful gardener.

Whippoorwill Hollow Organic Farm



3905 Highway 138, Covington, GA 30014
Hilda & Andy Byrd, 678.625.3272
whippoorwillholf@bellsouth.net
www.whippoorwillhollowfarm.com

Whippoorwill Hollow Farm distributes Certified Organic livestock feed, soils, amendments, and fertilizers in addition to worm castings. 'Enriched by nature, not by chemicals' is our motto!

Youngs Mill Farm



P.O. Box 233, Kingston, GA 30145
Melanie Hernandez, 404.625.4744
melanie@youngsmillfarm.com
www.youngsmillfarm.com

Youngs Mill Farm is a Certified Organic greenhouse operation. Our focus is on growing quality herb and vegetable bedding plants for retail garden centers. We also contract-grow Certified Organic vegetable transplants for farmers throughout the Southeast.

The Georgia Department of Agriculture estimates that a 10-foot by 20-foot plot can grow \$600 worth of vegetables each year.

SEED SOURCES

Abundant Life

P.O. Box 157, Saginaw, OR 97472
541.767.9606
www.abundantlifeseeds.com

Specializing in organic heirloom seeds of the West Coast.

Adams-Briscoe Seed Company



325 E. Second Street, Jackson, GA 30233
Jimmy Adams, 770.775.7826
abseed@juno.com
www.abseed.com

Since 1946, Adams-Briscoe Seed Company has been serving agriculture and the seed industry with all types of seeds, many difficult to locate elsewhere. We stock seeds for cover crops, forages, erosion control, wildlife enhancement, vegetables, land reclamation, and other uses.

Baker Creek Heirloom Seeds

2278 Baker Creek Road, Mansfield, MO 65704
417.924.8917
www.RareSeeds.com

Heirloom seed supplier and producer of The Heirloom Gardener Magazine.

Bountiful Gardens

18001 Shafer Ranch Road, Willits, CA 95490
707.459.6410
www.bountifulgardens.org

California-based seed company specializing in open-pollinated, heirloom, and bio-intensive seed.

Cottle Strawberry Nursery, Inc.

2488 W. NC 403 Highway, Faison, NC 28341
Ron Cottle, 910.267.4531
ron@cottlefarms.com
www.cottlefarms.com

Producer and seller of Certified Organic Chandler, Camarosa, and Sweet Charlie strawberry plants.

DLF Organic

P.O. Box 229, Halsey, OR 97348
Erica Garren & Chad Hale, 541.369.2251
ericag@intlseed.com
www.DLFORGANIC.com

We sell Certified Organic forage and turf seed. We have alfalfa, perennial ryegrass, festulium ryegrass type, timothy, red clover, and forage peas.

Fedco

P.O. Box 520, Waterville, ME 04903
207.873.7333
www.fedcoseeds.com
A cooperative specializing in open-pollinated seeds and Moose Tubers (seed potatoes).

Gardens Alive

5100 Schenley Place, Lawrenceburg, IN 47025
513.354.1482
www.gardensalive.com
Internet sales of environmentally responsible and effective gardening products for lawn, soil, plant care, and pest/disease control. Catalogue available.

Harris Seeds

355 Paul Road, Rochester, NY 14624
877.892.9197
www.harriseseeds.com
Marketing vegetable and flower seeds, plants, and growing supplies to gardeners and professional growers.

High Mowing Seeds

813 Brook Road, Wolcott, VT 05680
802.888.1800
www.highmowingseeds.com
Seller of Certified Organic seed, specializing in Northern varieties.

Johnny's Selected Seeds

955 Benton Avenue, Winslow, ME 04901
207.861.3900
www.johnnyseeds.com
Wide selection of vegetable, herb, and flower seeds, with Certified Organic and heirloom offerings.

Nichols Garden Nursery

1190 Old Salem Road NE, Albany, OR 97321
800.422.3985
www.nicholsgardennursery.com
A family-operated business focused on fine culinary gardening.

P.O.P.S. (Pike's Organic Products and Services) Farms

Etowah River Road, Dawsonville, GA 30534
John Pike, 404.397.7443
serenityeink@yahoo.com
www.popsfarms.com
Organic seeds grown in Georgia, including Hercules field peas, Cherokee Trail of Tears green beans, mammoth sunflowers, okra, peppers, and others.

Peaceful Valley

P.O. Box 2209, Grass Valley, CA 95945
530.272.4769
www.groworganic.com
Seeds and supplies for organic growers.

Seeds of Change

P.O. Box 15700, Santa Fe, NM 87506
888.762.7333
www.seedsofchange.com
Source for Certified Organic and open-pollinated seed.

Seedway, LLC

1734 Railroad Place, Hall, NY 14463
800.836.3710
vegseed@seedway.com
www.seedway.com
Seedway is a full-line seed company that markets farm, turf, and vegetable seeds in the Eastern United States and Ontario, Canada.

Southern Exposure Seed Exchange

P.O. Box 460, Mineral, VA 23117
540.894.9480
www.southernexposure.com
Virginia-based organization dedicated to preserving and sharing heirloom seeds, especially those suited to Southern conditions.

Territorial Seed Company

P.O. Box 158, Cottage Grove, OR 97424
800.626.0866
www.territorial-seed.com
Oregon-based seed company focusing on Northern varieties; organic seeds available.

Turtle Tree Seed

Camphill Village, Copake, NY 12516
800.620.7388
turtle@turtletreeseed.org
www.turtletreeseed.org
Biodynamic, open-pollinated flower, vegetable, and herb seeds.

Walker Farms



6810 Savannah Highway, Sylvania, GA 30467
Relinda Walker, 912.481.2263
recarwalk@aol.com
Walker Farms is a Certified Organic farm with 40 cultivated acres of vegetables, grain, and cover crops, offering cover crop seed and Vidalia onion seedlings to organic growers.

African American Family Farmers, Inc.
347 Milledgeville Road, Eatonton, GA 31024
Melvin Bishop, 706.485.0004
melvinbishop@bellsouth.net
Provides support to farmers.

Alabama Sustainable Agricultural Network
P.O. Box 18782, Huntsville, AL 35804
Karen Wynne, 256.751.3925
info@asanonline.org
www.asanonline.org
Provides support to farmers.

Appalachian Sustainable Agriculture Project
729 Haywood Road Suite 3, Asheville, NC 28806
828.236.1282
info@BuyAppalachian.org
www.BuyAppalachian.org
Provides support to farmers.

Atlanta Community Food Bank
732 Joseph E. Lowery Boulevard
Atlanta, GA 30318-6628
404.892.3333
feedback@acfb.org
www.acfb.org
Supports community gardens in Atlanta, and distributes food to communities in need.

Atlanta Local Food Initiative (ALFI)
P.O. Box 8924, Atlanta, GA 31106
678.702.0400
www.atlantafood.org
Food policy coalition advocating for Atlanta's sustainable food future.

Carolina Farm Stewardship Association 
P.O. Box 448, Pittsboro, NC 27312
919.542.2402
www.carolinafarmstewards.org
Provides support to farmers.

Earth Share of Georgia
1447 Peachtree Street, Atlanta, GA 30309
Madeline Reamy, 404.873.3173
madeline@earthsharega.org
www.earthsharega.org
Facilitates corporate charitable giving to environmental nonprofits.

Federation of Southern Cooperatives
2769 Church Street, East Point, GA 30344
Heather Gray, 404.765.0991
hlgray@mindspring.com
www.federation.coop
Provides support to farmers.

Florida Certified Organic Growers & Consumers
P.O. Box 12311, Gainesville, FL 32604
352.377.6345
www.foginfo.org
Organic certifying agency.

**Georgia Department of Human Resources,
Department of Public Health, WIC Branch**
2 Peachtree Street NW #10476, Atlanta, GA 30303
Doris Evans-Gates, 404.656.9883
degates@dhr.state.ga.us
www.health.state.ga.us/programs/wic
Administers the WIC Farmers Market and Senior Nutrition Programs.

Georgia Citizens Coalition on Hunger
9 Gammon Avenue SW, Atlanta, GA 30315
404.622.7778
livingwageatl@hotmail.com
www.georgialivingwage.org
Advocates and improves access to healthy food in underserved neighborhoods.

Georgia Mountains Foodways Alliance
220 Beechwood Drive, Clayton, GA 30525
David Darugh, 706.782.5485
david-gayle@beechwoodinn.ws
www.georgiafoodways.org
Building local food community in North Georgia.

Green Foodservice Alliance
480 E. Paces Ferry Road Suite 7, Atlanta, GA 30305
Holly Elmore, 404.261.4690
holly@GreenFoodserviceAlliance.org
www.greenfoodservicealliance.org
Networking and environmental advocacy for Georgia's foodservice industry.

"A nation that destroys its soils
destroys itself."

- Franklin D. Roosevelt

Heifer International

315 W. Ponce De Leon Avenue #245
Decatur, GA 30030
877.663.1685
se@heifer.org
www.heifer.org
Administers programs that improve food access to underserved populations.

Les Dames d'Escoffier



www.ldeiatlanta.org
Provides support to the sustainable agriculture community and women in the culinary arts.

Oakhurst Community Garden Project

435 Oakview Street, Decatur, GA 30030
Stephanie Van Parys, 404.371.1920
director@oakhurstgarden.org
www.oakhurstgarden.org
Large community garden offers educational classes, plant sales, and tours.

Organic Extension Underground

P.O. Box 33459, Decatur, GA 30033
Mark Boudreau, 828.215.2093
info@organicextension.org
www.organicextension.org
Provides support to farmers.

Park Pride

675 Ponce de Leon Avenue NE 8th Floor
Atlanta, GA 30308
George Dusenbury
404.817.7970
parkpride@parkpride.org
www.parkpride.org
Administers the Adopt a Community Garden Program in Atlanta's city parks.

P.L.A.C.E.

P.O. Box 1924
Athens, GA 30603
www.localplace.org
Building local food systems in Athens.

Slow Food



4148 Kings Troop Road, Stone Mountain, GA 30083
Julie Shaffer, 404.296.3932
indiasjules@hotmail.com
www.slowfoodatlanta.org
Supports good, clean, and fair food.

Southeastern African American Farmers Organic Network (SAAFON)

P.O. Box 456, Savannah, GA 31402
Cynthia Hayes, 912.495.0591
saafon@comcast.net
www.saafon.org
Provides support to farmers.

Southern Foodways Alliance

Barnard Observatory, University, MS 38677
662.915.5993
sfamail@olemiss.edu
www.southernfoodways.com
Dedicated to preserving the South's food heritage and culture.

Southern Rural Black Women's Initiative

P.O. Box 1933, Albany, GA 31702
229.430.9870
education@bellsouth.net
www.SRBWI.org
Nourishing women's internal capacity to take responsibility for their own lives.

Southern Sustainable Agriculture Working Group (SSAWG)

P.O. Box 1552, Fayetteville, AR 72702
Jim Lukens, 479.422.5831
info@ssawg.org
www.ssawg.org
Provides support to farmers.

Sustainable Agriculture Research & Education (SARE)–Southern Region

University of Georgia Agricultural Experiment Station, Griffin, GA 30223
www.southernsare.uga.edu
Provides support to farmers.

Team Agriculture Georgia (TAG)

Neal Leonard, 478.825.6806
www.teamageorgia.com
Provides support to farmers.

Visit the Organic Directory at
www.georgiaorganics.org
for the latest, up-to-date listings.

.....membership application



GEORGIA ORGANICS
GOOD FOOD FOR ALL

Georgia Organics is a member-supported, nonprofit organization working to integrate healthy, sustainable, and locally grown food into the lives of all Georgians. Members receive a quarterly print newsletter, monthly newsletters, discounts to all Georgia Organics events, and more. Become a member today, and help grow a healthy Georgia!

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 Business/Farm/Organization _____
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Georgia Organics is a 501(c)3 nonprofit corporation. Dues and donations to Georgia Organics are tax-deductible.

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 Atlanta, GA 31106-8924
www.georgiaorganics.org
 678.702.0400



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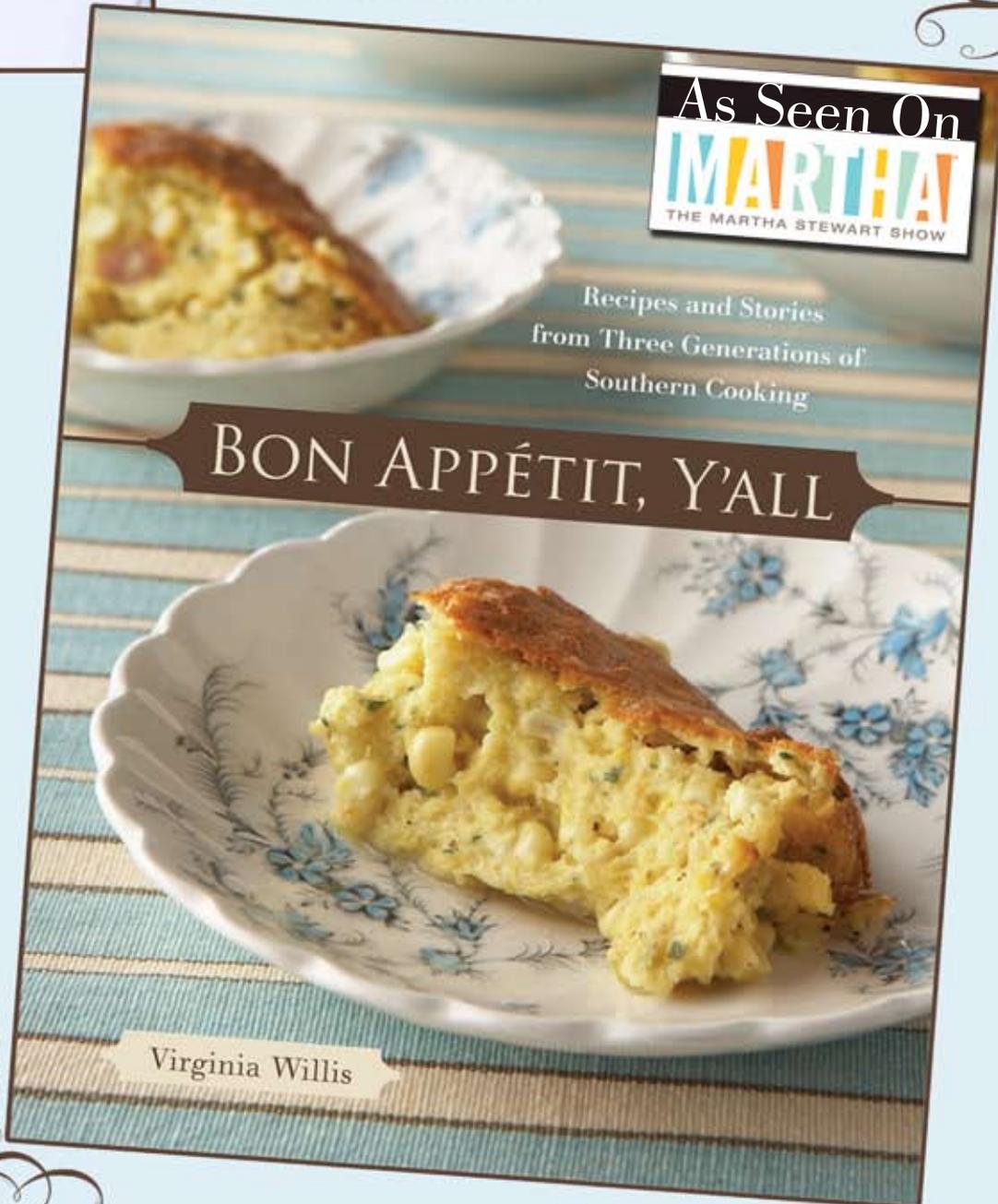
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