

CHESTER COUNTY

**BUY FRESH
BUY LOCAL**®

WWW.BUYLOCALPA.ORG/CHESTER

**LOCAL FOOD GUIDE
FOR CHESTER COUNTY, PENNSYLVANIA**



**CHESTER COUNTY'S
COMMITMENT TO AGRICULTURE**

Agriculture is an important part of Chester County's economy. Chester County ranks second in the Commonwealth in the total value of agricultural products sold (second only to Lancaster County) and ranks 49th of all U.S. counties with annual sales of \$553,290,000 (there are over 3,000 counties in the U.S.). (Source: 2007 Ag Census)

As of April 30, 2010, Chester County has preserved almost 27,000 acres of farmland, ranking us fourth in the nation for total number of acres preserved. The Chester County Board of Commis-

sioners, through the efforts of the Open Space Preservation Department and the Agriculture Development Council, continues its pledge to keep agriculture a viable component of the County's economy.

There are many farmers, growers, non-profit groups, land trusts and dedicated individuals that also support this mission. The Board of Commissioners thanks all of these organizations for their efforts in recognizing Chester County's rich agriculture heritage, and in promoting the importance of agriculture in the lives of our citizens.

**FARMERS EXEMPLIFY DIVERSITY
OF COUNTY AGRICULTURE**



Chester County Commissioners present award to Norman Laffey family

Each year the Chester County Agricultural Development Council (ADC) selects a farmer or farm family to receive its Farmer of the Year award. For the first time ever, the ADC gave this award to two deserving farmers because both farmers excel in what they do and serve as models in their respective fields. In addition, they exemplify the breadth and diversity of agriculture in the County.

Both the Norman Laffey family of Glenville Farms (nominated by Chester Delaware Farm Bureau) and Anthony and Karen Vietri of Va La Vineyard (nominated by Penn State Cooperative Extension) were honored by the Board of County Commissioners in December 2009.

Glenville Farms

The Laffey family own and operate Glenville Farms in Cochranville, the largest dairy farm in Chester County. Glenville Farms is a great example of a multi-generational operation in which each family member is able to use their specific skills to add to the overall success of the farm. In 2007 they built a state-of-the-art facility and milking parlor which promotes both cow comfort and health. The Laffey family are also past winners of the Chester County Conservation District's Farmer of the Year award, having implemented their conservation plan and Best Management Practices to protect the

environment on their farm. The Laffey family strive to work together, motivate each other, and improve key performance indicators to continue to succeed.

Va La Vineyard

Anthony and Karen Vietri own and operate Va La Vineyard in Avondale, a small artisan winery established on the former mushroom farm site that has been in Anthony's family for generations. Anthony grows rare varieties of Italian grapes on seven acres and uses an innovative combination of traditional and modern winemaking methods. The Vietris refurbished the old barn into a beautiful tasting room where they also feature other artisan foods for sale including local cheese and chocolate. In addition, they display the artwork of local artists in their upstairs café area. Va La Vineyard is a great model of how a small farm winery can be developed and successfully operated.

The Council applauds the Laffey family and the Vietris for their on-going commitment to agriculture and the environment around them.

To find out how you can nominate a farmer or farm family for the Chester County ADC's Farmer of the Year award please contact Hillary Krummrich at 610-344-6285 or hkrummrich@chesco.org.

Chester County Commissioners present award to Anthony and Karen Vietri



ABOUT THIS GUIDE

The features in this Food Guide reflect recent program initiatives of the Chester County Agricultural Development Council (ADC). The ADC has been studying the County's dairy industry to understand the record-low prices faced by dairy farmers; therefore, this Guide highlights dairy farmers exploring strategies to remain viable. The

ADC has also co-hosted a series of agricultural issues forums. One forum examined agricultural and gardening programs in Chester County that are bringing fresh produce to those in need. In an effort to spread the word about these remarkable programs, this Guide includes features on the Chester County Food Bank and its initiatives.

**WHAT IS
BUY FRESH BUY LOCAL?**

In 2002, FoodRoutes Network (foodroutes.org) started the first four Buy Fresh Buy Local® (BFBL) chapters and today there are approximately 75 BFBL chapters nationwide.



There are 11 Buy Fresh Buy Local Chapters in Pennsylvania, coordinated by PASA (Pennsylvania Association for Sustainable Agriculture) a nonprofit organization based in Millheim, PA and with a SE regional office in Exton, Chester County.

BFBL chapters connect consumers in communities throughout the country to the freshest, most delicious locally grown and locally produced foods available. Through outreach, education, fun events, festivals, farmers markets and by supporting local food system revitalization, BFBL chapter members and affiliates are hard at work expanding the availability and quality of locally grown and produced foods.

To find local foods in your area, visit PASA's BFBL searchable website, www.buylocalpa.org. For individuals and businesses interested in becoming PASA members or Buy Fresh Buy Local partners, contact Marilyn Anthony at marilyn@pasafarming.org or (610)458-5700 ext 305 or Denise Sheehan at denise@pasafarming.org or (610) 458-5700 ext 317 for additional information.

**SPECIAL
INSERT
PAGES 3-6**

**Farm Stands, Farm Stores, CSAs,
Farmers' Markets, Specialty
Products, Retail Outlets,
Harvest Calendar**

DAIRY DIVERSIFIES WITH EYE ON FUTURE



Photo reprinted by permission of Conebella Farm

Who would choose to run a commercial enterprise when you have absolutely no control over your selling price, not to mention that the price can vary greatly at times—falling 50 percent within several months?

Well, the answer to that question is the American dairy farmer. Low milk prices have affected the approximately 275 dairy farmers in Chester County and those elsewhere in the country during the last few years. However, unlike other industries that may be able to enact stop-gap measures for immediate cost savings, dairy farmers cannot easily cost-correct their operations. They can not turn off the milk supply when prices drop below their breakeven point: the cows must be fed and milked (several times) every day and the milk must be picked up and transported for processing. This means constant cash outlays for animal feed, labor, and contracted hauling costs, along with the costs of general farm operations. In addition, dairy farmers have to balance the farm needs with the on-going needs of their family.

So how does the dairy farmer manage? Although it's not easy to cut costs, some dairy farmers have begun value added enterprises to off-set these impacts. Don and Pam Gable are a perfect

example of farmers doing just that. The Gable family has been farming at Conebella Farm in Elverson since 1923. Don's grandfather introduced Ayrshire cattle to the area and Don and Pam continue to use these high quality milk producing cows on their 198 acre farm.

While they are traditional dairy farmers, selling most of their milk to Land O'Lakes, the Gables began working with a local cheese maker to produce cheddar and colby cheese under the "Conebella Farm" label using the milk. While cheddar and colby are their standards—they offer specialty flavors including: Garlic-chive Cheddar, Smoked Cheddar, and Dill Colby. Don and Pam supply their range of specialty cheeses to local farm markets, wineries and other local and regional outlets (a full list of which can be seen on their website <http://www.conebellafarm.com/index.html>.)

While only a small percentage of their milk is used to produce cheese at present, it is a higher value product and Don and Pam are able to control the marketing, distribution and promotion of it. This is one way that their dairy farm can continue to flourish and provide a secure future for the next generation of Gables.

CHEESEMAKERS UNITE TO DEVELOP INDUSTRY



In 2009 Sue Milshaw, Agricultural Program Manager at the Chester County Economic Development Council (CCEDC), began collecting information about local Chester County cheese-makers and learning about their delicious, hand-crafted products: some farmer's use sheep's milk, others, goat's milk, and a few use the more traditional cow's milk. The creamy main ingredient, though, is always pure and fresh, taken directly from their own farm animals.

It was during a conversation with Al and Catherine Renzi of Yellow Springs Farm that the couple suggested to Sue some ideas on developing the local industry. Perhaps, they said, a cheese group could be formed? The concept intrigued Sue, so she pulled together all the Chester County farmers producing farmstead cheeses. Then, in January 2010, the Renzi's concept of a local cheese collaboration became a reality, and the Chester County Cheese Artisans assembled for their first official meeting.

The newly formed Chester County Cheese Artisans (ChesterCountyCheese.org) is a group of eight local farmers that produce fine, artisan cheese, confirming that

their curds and whey are rich, creamy bites of local history. The group provides its members with local training opportunities and workshops like the two-day program on cheese aging given by Marc Druart from the Vermont Institute for Artisan Cheese.

Each Chester County Cheese Artisan sells their cheeses through a variety of outlets, including farm stands, farmers' markets, local restaurants, vineyards, and specialty food markets. In addition, one producer is offering a bi-weekly share in a cheese CSA.

As individual as their cheeses, each of the eight local cheese-makers has their own favorite cheese recipe, cheese pairing and cheese book. For more information, check out www.ChesterCountyCheese.org.

— By Margaret Gilmour
Reprinted with permission from Chester County Dwell, a hyper-local weblog with a global message (ccdwell.com)

Photo: CCPC staff



Did You Know?

In 2009, the Chester County Food Bank distributed:

- 240,000 lbs. of collected food
- 700,000 lbs. of food allocated by State and Federal agencies
- 82,500 lbs. of fresh, local produce grown by over forty contributing farms?

That's a total of over one million pounds of food!

GETTING FOOD TO THE HUNGRY



Photo reprinted by permission of Chester County Food Bank

Chester County is one of the wealthiest counties in the state yet hunger is an issue that many of our neighbors face every day. And due to the recent economic recession there has been a 45 percent increase in need. The Chester County Food Bank, Inc. (CCFB) is a non-profit organization that provides food for those in need in Chester County while

focusing on hunger's role in poverty, health and education. Their mission is to feed the over 32,000 households that do not have enough food, which accounts for approximately 18 percent of all county households.

Most of us are familiar with the concept of a food bank—they collect food and distribute it to those in need; however, the simplicity of the concept belies the significant responsibility and complex system of such an organization.

CCFB's charge is reached through a comprehensive system which involves the distribution of non-perishable food donated by a number of local sources including corporations, community groups, grocers, places of worship and individuals, along with state and federally purchased food, to over 65 food pantries and feeding sites (places where you can get a hot meal).

In addition, the CCFB supplements the non-perishable food with fresh produce through some of its other

programs, such as the Gleaning and Growing Program and the Raised Bed Garden Program. Last year over 40 farms donated 82,500 lbs of produce and over 55 churches and community groups produced vegetables in raised beds for their local food pantries.

But even with that success, more farmers and raised beds are needed to meet the growing demand for fresh produce. So how can you help?

- ☞ Contribute non-perishable food items
- ☞ Volunteer your time at a local food pantry
- ☞ Volunteer your time at a feeding site
- ☞ Have a food drive or participate in one
- ☞ Plant a garden and deliver the extra produce to your local food pantry
- ☞ Start or help out at a raised bed community garden

- ☞ Glean produce from a local farm
- ☞ Plant, weed and harvest produce from a local farm involved in growing
- ☞ Transport produce from either a gleaning farm or growing farm to a local food pantry
- ☞ Start seedlings (in early spring) and then give them to the growing or raised bed program
- ☞ Make a financial contribution to support the programs (designated funds will go to that specific program), or help cover costs for food storage, transportation, and other necessary business expenses

Want to know more about any of the programs or how you can get involved? Call the Chester County Food Bank at 610-873-6000 or contact Larry Welsch, lwelsch@chesco.org, <http://www.chester-countyfoodbank.org>

The whole of nature, as has been said, is a conjugation of the verb to eat, in the active and in the passive.
— William Ralph Inge



LOCAL FOOD SOURCES IN CHESTER COUNTY

See contact information for specific details such as products sold, hours of operation and exact directions. Please be advised that a visit to a few of these farms is by appointment only.

FARM STANDS

FARM STANDS are temporary or permanent structures used for the display and sale of agricultural products. Generally farm stands offer products from a single grower and most of the products are produced on that farm. Farm stands may be either on the farm property itself or a roadside stand. Payment may be conducted through the honor system if the stand is unattended.

1 Baldwin's Hurricane Hill Farm & Corn Maze

704 East Reeceville Road
Coatesville, PA 19320
Phone: 610-384-6952
www.hhfmaze.com
Email: hhfmaze@aol.com

2 Becky's Bakery and Produce

2163 Compass Road
Honey Brook, PA 19344
Phone: 610-273-7745

3 Bethany Farm

81 Fairview Road
Glenmoore, PA 19343
Phone: 610-942-4004
www.bethanyfarm.com

4 Brandywine Produce

180 Beaver Dam Road
Honey Brook, PA 19344
Phone: 610-273-7817

5 Briar Hollow Farm Market

476 Little Elk Creek Road
Lincoln University, PA 19352
Phone: 610-932-0914

6 Brook Side Greenhouse and Produce

170 Catamount Road
Oxford, PA 19363
Phone: 610-932-5510

7 Canter Hill Farm

2138 Valley Hill Road
Malvern, PA 19355
Phone: 610-269-1594
www.canterhillfarm.org
Email: canterhillfarm@verizon.net

8 Conebella Farm

337 Chestnut Tree Road
Elverson, PA 19520-9115
Phone: 610-286-2967
www.conebellafarm.com
Email: gable@conebellafarm.com

9 Duncan's Farm

966 North Valley Forge Road
Devon, PA 19333
Phone: 610-688-2786

10 Highland Orchards

1000 Marshallton-Thorndale Road
West Chester, PA 19380
Phone: 610-269-3494
www.highlandorchards.net
Email: events@highlandorchards.net

11 Highspire Hills Farm

709 Highspire Road
Glenmoore, PA 19343
Phone: 610-942-9634

12 Jack's Farm

Dan and Deb Heckler
1370 West Schuylkill Road
Pottstown, PA 19465
Phone: 610-326-1802

www.jacksfarm.net

Email: jacksfarm@gmail.com

13 King's Herb Nook of Honey Brook

1060 Compass Road
Honey Brook, PA 19344
Phone: 610-273-4583

14 King's Potato Farm

302 Daleville Road
Cochranville, PA 19330
Phone: 610-593-5345 or
610-996-1403
www.kingpotato.com

15 Maple Arch Organic Produce Farm

3418 Limestone Road
Parkesburg, PA 19365
Phone: 610-593-7105

16 Meadowset Farm & Apiary

210 North Creek Road
Landenberg, PA 19350
Phone: 610-274-8320
www.localharvest.org/farms/M8042

17 NewBee'n Farm

Natural honey
106 Edwards Drive
Coatesville, PA 19320
Phone: 610-380-1374
www.1family.biz
Email: eschwandt@verizon.net

18 Olszanowski Farm

315 Pughtown Road
Phoenixville, PA 19460
Phone: 610-476-0737
Email: mikesstillivetaxidermy@yahoo.com

19 Opperman's Corner Organics

Farm stand at Gardner's
Landscape Nursery
535 Uwchlan Avenue
Chester Springs, PA 19425

20 Pete's Produce Farm

1225 East Street Road
Westtown, PA 19395
Phone: 610-399-3711
www.petesproducefarm.com
Email: petesproducefarmstore@verizon.net

21 Red Haven Farm

Erich Estes
56 Forest Manor Road
Lincoln University, PA 19352
Phone: 484-886-5147
www.redhavenfarm.com
Email: info@redhavenfarm.com

22 Rt. 10 Roadside Market

941 Compass Road
Honey Brook, PA 19344
Phone: 610-273-7793

23 Shellbark Hollow Farm

942 Cornwallis Drive
West Chester, PA 19380
Phone: 610-431-0786
www.shellbarkhollow.com
Email: shellbarkhollow@aol.com

24 SIW Vegetables

H.G. Haskell
4317 South Creek Road
Chadds Ford, PA 19317
Phone: 610-388-0656, 610-388-7491
<http://www.thebrandywine.com/SIW/index.html>
Email: siwvegies@aol.com

25 Stoltzfus Pumpkins, Hay and Straw

579 North Manor Road
Elverson, PA 19520
Phone: 610-286-6047

26 Stratton's Wynnorr Farm

1631 East Street Road
Glen Mills, PA 19342
Phone: 610-399-9080
www.strattonfarm.com
Email: StrattonsFarm@aol.com

27 Sugartown Strawberries

650 Sugartown Road
Malvern, PA 19355
Phone: 610-647-0711
www.sugartownstrawberries.com
Email: bob@sugartownstrawberries.com

28 Sunnyside Farm

351 North Manor Road
Elverson, PA 19520
Email: miller_12@hotmail.com

29 Thornbury Farm

Randell Spackman
1256 Thornbury Road
West Chester, PA 19382
Phone: 610-793-2933
www.thornburyfarmcsa.org.ag
Email: thornburyfarmcsa@yahoo.com

30 Turning Roots Farm

231 Little Washington Road
Downingtown, PA 19335
Phone: 484-228-8437
www.turningrootsfarm.com
Email: chris@turningrootsfarm.com

31 Vollmecke Orchards and CSA

155 Cedar Knoll Road
Coatesville, PA 19320
Phone: 610-383-4616
www.csachestercounty.com
Email: vollmeckecsahotmail.com

32 Why Not Farm

3108 Conestoga Road
Glenmoore, PA 19343
Phone: 610-458-5408

33 Yeager's Farm & Market, Inc.

1015 Pike Springs Road
Phoenixville, PA 19460
Phone: 610-935-8244
www.yeagersfarmmarket.net
Email: Sue@YeagersFarmMarket.net

34 Yellow Springs Farm

1165 Yellow Springs Road
Chester Springs, PA 19425
Phone: 610-827-2014
www.yellowspringsfarm.com
Email: al@yellowspringsfarm.com

Photo: Dustin Eirdosh

"The farmer is the only man in our economy who buys everything at retail, sells everything at wholesale, and pays the freight both ways."
— John F. Kennedy



COMMUNITY SUPPORTED AGRICULTURE (CSA)

COMMUNITY SUPPORTED AGRICULTURE (CSA) is a partnership between the farmer and the members of that CSA. Farmers sell shares of the coming season's harvest, sometimes in various sizes to accommodate different family sizes, in the late winter or early spring. Members pay up front to join the CSA, and essentially, for the products they will receive during the growing season (often late May through October).

This upfront investment helps the farmer have capital for needed seeds and supplies and helps the farmer plan how much farm produce to grow or raise. The farmer and the members share in the bounty and/or risk of the harvest. Most CSAs sell fruit and vegetables, though there are a wide range of other products that may be offered through a CSA arrangement including eggs, meats and honey. Some CSAs also offer winter shares.

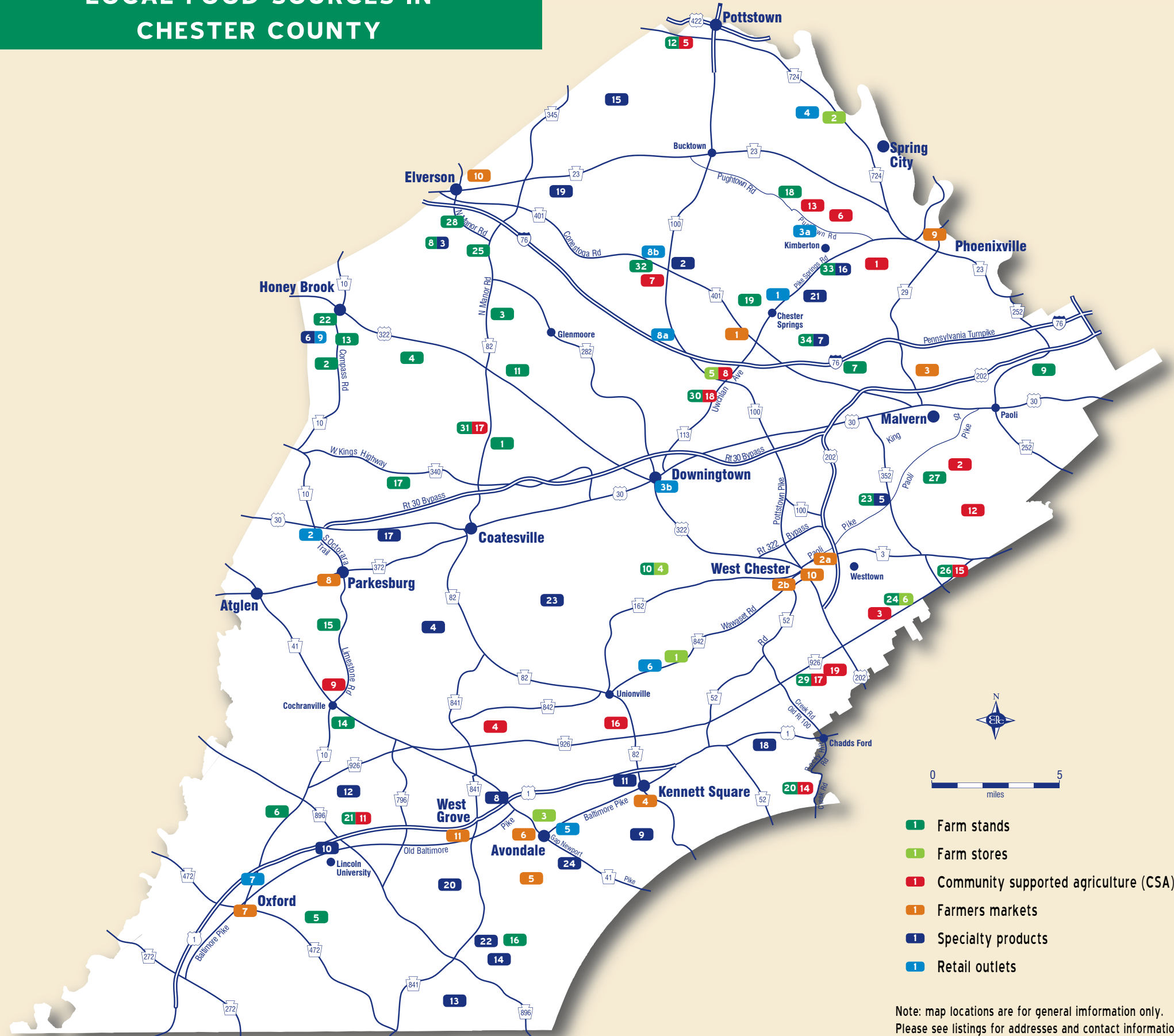
- 1 Charlestown Farm CSA**
Melissa Ingaolio
2565 Charlestown Road
Phoenixville, PA 19460
Phone: 610-917-0252
www.charlestownfarm.org
Email: info@charlestownfarmcenter.org
- 2 The Farm at Waterloo Mills**
Easttown, PA
Phone: 484-318-8691
www.greenerpartners.org
Email: rick.fonda@greenerpartners.org
- 3 In My Back Yard at Misty Hollow CSA**
1020 East Street Road
West Chester, PA 19380
Phone: 610-717-6949
www.imbymystyhollow.com
Email: imbymystyhollow@mac.com
- 4 Inverbrook Farm CSA**
Claire Murray and Hugh Lofting
345 Lambortown Road
West Grove, PA 19390
Phone: 610-563-3116
www.inverbrook.com
Email: claire@inverbrook.com
- 5 Jack's Farm and CSA**
(see Farm Stand for farm info)
- 6 Kimberton CSA**
Birgit and Erik Landowne
415 West Seven Stars Road
Phoenixville, PA 19460
Phone: 610-933-8339
www.kimbertoncsa.org
Email: KimbertonCSA@hotmail.com
- 7 Maysie's Farm Conservation Center CSA**
Sam Cantrell
15 St. Andrew's Lane
Glenmoore, PA 19343

- Phone: 610-458-8129
www.Maysiesfarm.org
Email: sam@maysiesfarm.org
- 8 Milky Way Farm CSA**
(see Farm Store for farm info)
 - 9 North Star Orchard CSA**
Ike and Lisa Kerschner
3226 Limestone Road
Cochranville, PA 19330
Phone: 610-593-0314
www.northstarorchard.com
Email: Lisa@northstarorchard.com
 - 10 Opperman's Corner Organics and CSA**
(not on map)
Chester Springs, PA 19425
Phone: 610-715-3844
www.oppermansorganics.com
Email: info@oppermansorganics.com
 - 11 Red Haven Farm (meat CSA)**
(see Farm Stand for farm info)
 - 12 Rushton Farm Willistown Conservation Trust's CSA**
Fred de Long
Goshen & Delchester Roads
Newtown Square, PA 19073
Phone: 610-353-2563 ext. 22
www.wctrust.org
Email: cfd@wctrust.org
 - 13 Sankanac CSA**
Sebastian Kretschmer at Camphill Village Kimberton Hills
1852 French Creek Road
Phoenixville, PA 19460
Phone: 610-495-7295
www.camphillkimberton.org
Email: sankanacca@gmail.com
 - 14 SIW Vegetables CSA**
(see Farm Stand for farm info)
 - 15 Stratton's Wynnor Farm (Sunny Harvest Farms) CSA**
(see Farm Stand for farm info)
www.sunnyharvestfarmscsa.com
 - 16 SunnyGirl Farm CSA**
Jennifer Cully and Mary Ann Petrillo
750 Wollaston Road
Kennett Square, PA 19348
Phone: 727-599-4352
www.sunnygirlfarm.com
Email: jennifer@sunnygirlfarm.com
 - 17 Thornbury Farm CSA**
(see Farm Stand for farm info)
 - 18 Turning Roots Farm (egg CSA)**
(see Farm Stand for farm info)
 - 19 Vollmecke Orchards and CSA**
(see Farm Stand for farm info)

Photo: Dustin Eirdosh



LOCAL FOOD SOURCES IN CHESTER COUNTY



Note: map locations are for general information only. Please see listings for addresses and contact information.

FARM STORES

FARM STORES are generally permanent structures used for the display and sale of agricultural products. Usually they are open only during the growing season and not year-round and carry items produced on that farm.

- 1 Barnard's Orchard and Greenhouses**
1079 Wawaset Road
Kennett Square, PA 19348
Phone: 610-347-2151
- 2 Farmer's Daughter Farm Market Ltd.**
3190 Schuykill Road
Spring City, PA 19475
Phone: 610-495-4555
www.farmersdaughterfarmmarket.com
Email: farmersdaughterfarmmarket@verizon.net
- 3 Glen Willow Orchards**
1657 Glen Willow Road
Avondale, PA 19311
Phone: 610-268-8743
- 4 Highland Orchards**
See Farm Stand for farm info.
- 5 Milky Way Farm and Chester Springs Creamery**
521 East Uwchlan Avenue
Chester Springs, PA 19425
Phone (Fm): 610-827-1484 (Crmy): 610-363-8500
www.milkywayfarm.com
- 6 Pete's Produce Farm**
See Farm Stand for farm info.



Photo: CCPC staff

SPECIALTY PRODUCTS

SPECIALTY PRODUCTS are, as the name suggests, products that the producer specializes in. These products highlight the diversity in Chester County agriculture and the opportunities that exist for farmers. Some of these products, such as cheese and wine, are available at farmers' markets and the producers are not generally open to the public without prior arrangement. However, some of the producers are open to the public so it is best to contact the producers directly for specific information on availability.

CHEESEMAKERS

- 1 Amazing Acres Goat Dairy**
(not on map)
Fred and Debbie Mikulak
Phone: 610-913-7002
www.amazingacresgoatdairy.com
Email: cheese@amazingacres-goatdairy.com
- 2 Birchrun Hills Farm**
Ken & Sue Miller
2573 Horseshoe Trail
Chester Springs, PA 10425
Phone: 610-827-1603
<http://birchrunhillsfarm.com/>
Email: birchrunhillsfarm@verizon.net
- 3 Conebella**
(See Farm Stands for farm info)
- 4 Highland Farm**
Martha and Jerry Pisano
151 Doe Run Station Road
Coatesville, PA 19320
Phone: 610-384-7118
Email: highlandfarm151@aol.com



Photo: CCPC staff

- 5 Shellbark Hollow Farm**
(see Farm Stands for farm info)
- 6 September Farm Cheese**
Roberta Rotelle
460 Mill Road
Honey Brook, PA 19344
Phone: 610-273-3552
www.septemberfarmcheese.com
- 7 Yellow Springs Farm**
(see Farm Stand for farm info)

MUSHROOMS

- 8 Mother Earth Organic Mushrooms**
600 North Baker Station Road
West Grove, PA 19390
Phone: 610-869-7211
<http://www.organicmushrooms.com/>
Email: info@organicmushrooms.com

(Continued on next page)

FARMERS MARKETS



Photo: CCPC staff

FARMERS' MARKETS are generally open air markets at which various farmers offer their products. They are typically open during the growing season from late May through October and offer consumers a variety of products. For the purpose of this guide, farmers' markets are generally "producer only markets", meaning they sell what they produce, not items they purchase from other suppliers.

- 1 Anselma Farmers' and Artisans' Market**
Historic Mill at Anselma
Route 401, .5 mile west of
Chester Springs, PA
Phone: 610-942-7285
<http://anselmamarket.googlepages.com/>
Email: anselmamarket@gmail.com
Wednesdays: 1pm-6pm
- 2 Chester County Farmers' Markets**
(a) Government Services Center Entry Patio
601 Westtown Road
West Chester, PA
(b) High Street Courthouse Patio
2 North High Street
West Chester, PA
Both on Fridays: 11:30am-1:30pm
- 3 Farmers' Market at Great Valley**
Penn State Great Valley Campus
30 E. Swedesford Road
Malvern, PA 19355
www.sgps.psu.edu/market/default.ashx
Email: marketatgreatvalley@gmail.com
Thursdays: 11am-2pm
- 4 Kennett Square Farmers' Market**
Downtown Kennett Square
Phone: 610-444-8188
www.ksqfarmersmarket.wordpress.com
Email: info@westchestergrowersmarket.com
Saturdays: 9am-1pm
- 5 London Britain Township**
Nichol Park, Route 896
Landenberg, PA 19350
Phone: 610-255-0388
www.londonbritaintownship-pa.gov
Email: Carolyn.londonbritaintwp@comcast.net
Fridays: 2pm-6pm
- 6 New Garden Growers' Market**
Near New Garden Township
- 7 Oxford Village Farm Market**
Downtown Oxford at 3rd and Locust Streets
Phone: 610-998-9494
www.oxfordmainstreet.org
Tuesdays: 2pm-6pm
- 8 Parkesburg Farm and Community Market**
315 First Avenue
Parkesburg, PA 19365
Phone: 610-857-2616 (Borough Office)
www.parkesburg.org
Email: tmcurtin6@gmail.com
Saturdays 9:30am-1:30pm
- 9 Phoenixville Farmers' Market**
New Location this year!
Under the Veterans Memorial
Gay Street Bridge
Phoenixville, PA 19460
www.phoenixvillefarmersmarket.org
mail: info@phoenixvillefarmersmarket.org
Saturdays: 9am-1pm
- 10 The Farmers' Market at Elverson**
Livingood Park at Rt. 23
Elverson, PA 19520
Saturdays: 9am-1pm
Email: miller.evanielizabeth@gmail.com
- 11 West Chester Growers' Market**
Downtown West Chester at Church Street parking lot
www.westchestergrowersmarket.com
Email: info@westchestergrowersmarket.com
Saturdays: 9am-1pm
- 12 West Grove Farmers' Market**
Harmony Park on Harmony Road near Guersey Road
West Grove, PA 19390
Phone: 610-932-5468
www.westgrovefarmersmarket.com
Thursdays: 2pm-6pm

Strawberries are the angels of the earth, innocent and sweet with green leafy wings reaching heavenward.
— Terri Guillemets

SPECIALTY PRODUCTS (CONT.)

9 Phillips Mushroom Farms
1011 Kaolin Road
Kennett Square, PA 19348
Phone: 610-925-0520
<http://www.phillipsmushroomfarms.com>
Email: info@phillipsmushroomfarms.com
Limited supplies of mushrooms available at office

10 Sher-Rockee Mushroom Farms
170 SherRockee Lane
Lincoln University, PA 19352
Phone: 610-869-8048
<http://www.sherrockmush.com>
E-Mail: rockee@sherrockmush.com

11 The Mushroom Cap
114 West State Street
Kennett Square, PA 19348
Phone: 610-444-8484
<http://www.themushroomcap.com/index.htm>
Email: themushroomcap@aol.com

TREE FARMS

12 Clarks Christmas Tree Farm
235 Pusey Mill Road
Cochranville, PA 19330
Phone: 610-358-4933
610-497-0110

13 Old Stone Farm
688 Strickersville Road
Landenberg, PA 19350
Phone: 484-798-8413
www.oldstonefarm.com
Email: Mark@oldstonefarm.com

14 Schmidts' Tree Farm
1741 Flint Hill Road
Landenburg, PA 19350
Phone: 610-274-8560
www.schmidtschristmastreefarm.com
Email: easytree@aol.com

15 Westlake Tree Farms
Gary Westlake, Sr., PCH
2421 North Hill Camp Road
Pottstown, PA 19465
Phone: 610-469-6913
www.westlaketreefarms.com

16 Yeager's Farm & Market, Inc.
(see Farm Stand for farm info)

WINERIES

17 Black Walnut Winery
3000 Lincoln Highway
Sadsburyville, PA 19369
Phone: 610-857-5566
www.blackwalnutwinery.com
Email: pawine@blackwalnutwinery.com

18 Chaddsford Winery
632 Baltimore Pike
Chadds Ford, PA 19317
Phone: 610-388-6221
www.chaddsford.com
Email: info@chaddsford.com

19 J. Maki Winery
200 Grove Road
Elverson, PA 19520
Phone: 610-286-7754
www.jmakiwinery.com

20 Kreutz Creek Vineyards
553 South Guernsey Road
West Grove, PA 19390
Phone: 610-869-4412
Tasting Room:
44 East Gay Street
West Chester, PA 19380
Phone: 610-436-5006
www.kreutzcreekvineyards.com
Email: info@kreutzcreekvineyards.com

21 Olde Mill Race Wines
1439 Clover Mill Road
Chester Springs, PA 19425
Phone: 1-888-655-WINE (9463)
www.clovermillfarm.com
Email: oldemillracewines@clovermillfarm.com

22 Paradox Vineyard & Tasting Room
1833 Flint Hill Road
Landenberg, PA 19350
Phone: 610-255-5684
Tasting Room:
879 East Baltimore Pike, #B
Kennett Square, PA 19348
Phone: 610-444-9003
www.paradox.com
Email: info@paradox.com

23 Stargazers Vineyard
1024 Wheatland Drive
Coatesville, PA 19320
Phone: 610-486-0422
www.stargazersvineyard.com

24 Va La Vineyards
8820-8824 Gap Newport Pike
Avondale, PA 19311
Phone: 610-268-2702
www.valavineyards.com



HARVEST CALENDAR

	May	June	July	Aug	Sep	Oct	Nov	Dec
FRUIT								
APPLES								
BLUEBERRIES								
CHERRIES								
GRAPES								
MELONS								
PEACHES								
PEARS								
PLUMS								
RASPBERRIES								
STRAWBERRIES								
VEGETABLES								
BEANS								
BEETS								
BROCCOLI								
CABBAGE								
CARROTS								
CAULIFLOWER								
CELERY								
CORN								
CUCUMBERS								
EGGPLANT								
LETTUCE								
ONIONS								
PEAS								
PEPPERS								
POTATOES								
PUMPKINS								
RADISHES								
RHUBARB								
SPINACH								
SQUASH								
TOMATOES								
CHRISTMAS TREES								
CHRISTMAS TREES								



Chester County Board of Commissioners

Carol Aichele
Terence Farrell
Kathi Cozzone

Please Note:

The developers of this guide do not have the capacity to independently verify all of the information included. All information is subject to change.

In addition the developers of this guide do not claim to have included every producer within the County.

Please contact the farmers directly for specific information such as products sold, hours of operation and exact directions. Please be advised that a visit to a few of these farms is by appointment only.

Information compiled by the Chester County Agricultural Development Council (ADC).

Printed brochure created by the Chester County Planning Commission, 2010.

Producers that are not included but who wish to be listed in a future Guide should contact:

Chester County Agricultural Development Council
601 Westtown Road, Suite 270
PO Box 2747
West Chester, PA 19380-0990
610-344-6285

RETAIL OUTLETS

RETAIL OUTLETS are generally places where consumers may find local items but a variety of non-local items are offered as well. Often a store, these permanent structures are open year-round

1 Hallman's General Store
Route 113 and Pikeland Road
Chester Springs, PA 19425
Phone: 610-827-7721

2 Hershey's Farm Market
959 South Octorara Trail
Parkesburg, PA 19365
Phone: 610-857-5053
www.HersheysFarmMarket.com

3 Kimberton Whole Foods
(2 locations within County)

(a) 2140 Kimberton Road
Kimberton, PA 19460
Phone: 610-935-1444
www.kimbertonwholefoods.com

(b) Downingtown Location
150 East Pennsylvania Avenue
Downingtown, PA 19335
Phone: 610-873-8225

4 Kolb's Farm Store
151 Kolb Road
Spring City, PA 19475
Phone: 610-495-7841

5 Natural Dairy Products Corp.
Natural By Nature Retail Store
1670 Baltimore Pike
Avondale, PA 19311
Phone: 610-268-6962
www.natural-by-nature.com



Photo: CCPC staff

6 Northbrook Country Market
1805 Unionville-Wawaset Road
West Chester, PA 19382
Phone: 610-793-1210
www.northbrookmarketplace.com

7 Oxford Farm Market
193 Limestone Road
Oxford PA 19363
Phone: 610-932-8048

8 Pearl's Market
(2 locations)
(a) 160 Park Road
Downingtown, PA 19335
Phone: 610-458-7733
www.pearlsmarkets.com
(b) Route 100 & 401
Ludwig's Corners, PA

9 September Farm Cheese
(see Specialty Products for farm info)

GLEANNING (AND GROWING) PROGRAM



Gleaning, a practice that goes back to biblical times, is the process of collecting produce left over after a farmer's harvest and giving it to those in need. The Chester County Food Bank's Gleaning (and Growing) Program involves just that: volunteers going into a farmer's field after the farmer has harvested it, picking the remaining food, and delivering it to food pantries in the area. Although the way gleaning may be carried out on local farms varies, all meet the objective of providing fresh produce to Chester County residents in need.

H.G. Haskell, owner of SIW Vegetables and a great supporter of the Food Bank, coordinates with Food Bank staff as to the days

and times when program volunteers, which include families, community groups and individuals, can go into his fields and pick the remaining produce. The volunteers then transport it to local food pantries for distribution.

Other committed farmers, like Karen Vollmecke of Vollmecke Orchards and CSA, essentially do the gleaning themselves and offer the produce to the Food Bank, eliminating the harvesting work done by volunteers. In addition, a few farmers actually set aside land for the Food Bank volunteers to plant and harvest themselves; this is known as a "growing program". Peter Flynn of Pete's Produce, another major advocate of the Food Bank, has been setting aside about three acres for Food Bank volunteers to plant, tend (weed), and harvest for years.

There are over 40 farmers participating in the Gleaning Program and over 600 hands-on volunteers. The Food Bank is extremely grateful for their help and contribution. To find out more about how you can become involved call Larry Welsch at 610-873-6000 or email him at lwelsch@chesco.org.

RAISED BED GARDEN PROJECT



Photo: Mary Kay Peterson

Chester County has a long history of gleaning extra produce from the farms in the county but with a 45 percent increase in demand on local food pantries, the Raised Bed Garden Project is expanding the scope of gleaning to the broader community. Working with schools, faith and community based organizations, the Raised Bed Garden Project is not only providing fresh, organic produce to families in need but providing education on gardening and growing in a sustainable method to the community at large.

Last year, members from Parkesburg Presbyterian Church built ten single layer beds, and added three double-high beds this spring, to help provide fresh produce to families in the Parkesburg area. However, the church has done more than just grow fresh food. Led by Len Dwinell, now a member of the Raised Bed Garden Project, the church opened the garden three nights a week to eligible members of the community for freshly picked vegetables. As the summer went on, older members of the community would come on those nights, even if they weren't going to be taking home any of the produce. They were coming for the

company, to share recipes with young families who may have been unfamiliar with some of the vegetables and to be part of a community effort. It became THE place to be on a summer night!

Parkesburg Presbyterian has led the way for the ever-growing number of groups building beds and growing food for their local food pantries. Some of the gardens have bloomed into community gardens with beds for gleaning alongside beds claimed by families eager to grow their own food and be part of a community of gardeners. Trinity Episcopal in Coatesville built a community garden with 13 community beds and two gleaning beds as will St. Paul's Episcopal in Exton. The Food Bank is excited to have its first business join the effort with two beds that will be sponsored by and cared for by Sander Saws in Honey Brook.

The Raised Bed Garden Project currently has almost 20 different organizations and will have over 50 beds growing for the Chester County Food Bank this season!

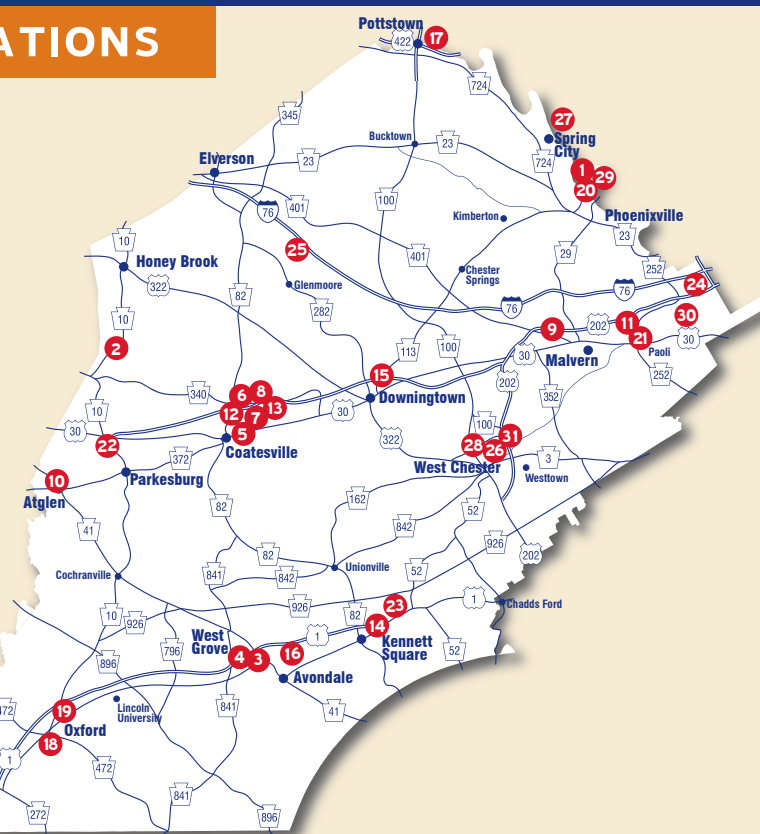
— By Mary Kay Peterson

Did You Know?

Discount Food Purchase Programs are available which enable people who qualify to buy groceries at a reduced cost? For program details please visit the Chester County Food Bank's website at [http://www.chestercountyfoodbank.org/wp-content/uploads/2010/01/Food_Cupboard_Brochure_6-09\[1\].pdf](http://www.chestercountyfoodbank.org/wp-content/uploads/2010/01/Food_Cupboard_Brochure_6-09[1].pdf)

FOOD PANTRY LOCATIONS

- 1** Baptist Church of Phoenixville
248 Church St.
Phoenixville
- 2** Blessing House
197 Leary Rd.
Honeybrook
- 3** Bridge Food Pantry Avon Grove
(Church of the Nazarene)
240 State Rd.
West Grove
- 4** Catholic Social Services
105 Prospect Ave.
West Grove
- 5** Coatesville Community Food Co-Op
800 South First Ave.
Coatesville
- 6** Coatesville Soup Kitchen
825 East Chestnut St.
Coatesville
- 7** Children, Youth and Woman's Alliance
423 East Lincoln Hwy.
Coatesville
- 8** Coatesville Salvation Army
669 East Lincoln Hwy.
Coatesville
- 9** Deacon's Pantry
Covenant United
Presbyterian Church
400 Lancaster Ave.
Frazer
- 10** Freedom Life Christian Center
447 Noble Rd.
Christiana
- 11** Good Samaritan Food Pantry
212 West Lancaster Ave.
Paoli
- 12** Holy Tabernacle Soup Kitchen
533 Coates St.
Coatesville
- 13** Jubilee Evangelist Church
920 East Lincoln Hwy.
Coatesville
- 14** Kennett Area Community Services
515 South Broad St.
Kennett Square
- 15** Lord's Pantry of Downingtown
141 East Lancaster Ave.
Downingtown
- 16** Mission Santa Maria
37 South Pennsylvania Ave.
Avondale
- 17** North Coventry Food Pantry
845 South Hanover St.
Pottstown
- 18** Oxford Church of God
198 Barnsley Rd.
Oxford
- 19** Oxford Neighborhood Services
33 North 3rd St.
Oxford
- 20** Phoenixville Area Community Services
257 Church St.
Phoenixville



- 21** Paoli Presbyterian Church
225 South Valley Rd.
Paoli
- 22** Parkesburg Mobile Food Pantry
10 Cemetery Road
Parkesburg
- 23** PathStone
415 McFarland Rd., Ste.108
Kennett Square
- 24** REACT-The Baptist Church in the Great Valley
945 North Valley Forge Rd.
Devon
- 25** Salvation Army Service Unit-Glenmoore
570 Fairview Rd.
Glenmoore
- 26** Salvation Army West Chester
101 East Market St.
West Chester
- 27** Spring City Food Pantry
145 Chestnut St.
Spring City
- 28** St. Agnes Day Room
233 West Gay St.
West Chester
- 29** St. Peter's Episcopal Church
123 Church St.
Phoenixville
- 30** Trinity Presbyterian Church
640 Berwyn Ave.
Berwyn
- 31** West Chester Food Pantry
545 East Gay St.
West Chester

FOOD BANK'S COMMERCIAL KITCHEN

The Food Bank has just moved into its new space in Guthriesville, and in addition to more warehouse space, this summer they are installing a commercial kitchen. This kitchen will be designed specifically for preparation of soups and sauces and will help enable year-round availability of nutritious food.

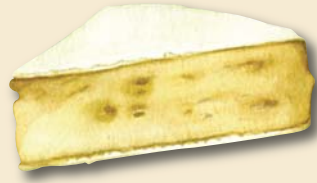
The Food Bank would also like to make the kitchen available to area farmers who want to produce value added products from their farm harvest but who do not have the space or equipment to do so. Examples of value added products include making jam from strawberries or tomato sauce from tomatoes.

In addition, the Food Bank is looking into the possibility of a Culinary Arts Program for youth. Such a program would enable youth to learn discipline and responsibility while teaching them actual culinary skills which could provide them potential career opportunities.



A SLICE OF CHESTER COUNTY CHEESE HISTORY

In the 1800s Southeastern Pennsylvania was a center of cheese production, a flourishing cottage industry fueled mostly by women who made the farms' cheese and butter. The farmers cultivated a variety of crops and raised animals that grazed on lush pastures, which, of course, contributed to successful cheese-making.



And since agriculture was Chester County's dominant industry—the region's fertile soil fed with ample rainfall and temperate climates—the proximity to Philadelphia was ideal for supplying the city with plenty of pure, hand-crafted cheeses.

Especially cream cheese

While there is little scientific data on local cheese history, regional food historian William Woys Weaver says "We know that cream cheese was prized because it was used as an ingredient in a lot of Colonial recipes, cheese

cakes for example." He points out that it was "Philadelphia, not New York, that was famous for its colonial cheesecake cookery." There was even a Cheese Cake House in Philadelphia in the 1720s that sold almost only cheesecakes.

But there were also plenty of cattle, sheep and goats in Chester County at the time, so many farmers took to experimenting with their fermented milk to produce their own handmade, quality cheeses, and not all of it was creamed. Other types included many similar to Cheddar, Double Gloucester, and Cotswold.

Pennsylvania's farming industry progressed alongside the Industrial Revolution. New approaches to harvesting meant maximizing yields and efficiency in every way, and the quality of everything the farmers produced was affected, including cheese. Because cheese-making is a time-consuming labor of love and traditional methods require a skilled craftsperson, many farmers stopped making cheese and turned to selling their milk to large markets or factory cheese-makers instead.

Today's cheese revival

But there's good news: today Chester County is experiencing a local farmstead cheese revival. There are now eight farms producing cheese. All are doing so from the fresh milk their farm animals produce.

In fact, Pennsylvania is one of a handful of states with a growing reputation for their artisan

"A slice of good cheese is never just a thing to eat. It is usually also a slice of local history: agricultural, political or ecclesiastical."

—Patrick Rance, crusader for traditional, raw-milk cheeses and author: *The Great British Cheese Book*, *The French Cheese Book*

cheese-makers. The list also includes California, Wisconsin, and Vermont—each one churning out sliced delicacies proving that U.S. cheeses are comparable in quality to European varieties and taste luxurious. Complex. Intense.

Source: *The Cheese Plate* by Max McCalman and David Gibbons

—By Margaret Gilmour
Reprinted with permission from Chester County Dwell, a hyper-local weblog with a global message (ccdwell.com)

Did You Know?

Chester County Heirloom Seed History

The London Grove Tomato has been in the London Grove Quaker Community for about 100 years. It is also locally called Rabbit's Foot.

The Brandywine Tomato, introduced in the mid-1880s by a Philadelphia seed company, is said to have been named by a Quaker farmer who loved the tomato so much after growing it, he named the tomato for the creek that ran past his Quaker village: The Brandywine.

The True Black Brandywine Tomato and Dr. Martin Lima Beans were developed by Dr. Harold E. Martin, a dentist who owned a small farm along Street Road in Westtown near West Chester.

Acknowledgements

The Board of Chester County Commissioners, the Chester County Agricultural Development Council, and the Buy Fresh Buy Local Chester County Chapter would like to acknowledge all of the funders, partners, organizations, and individuals who have supported this guide.

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Pennsylvania
Association for
Sustainable Agriculture

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Every day, 1 in 8 residents in
Chester County goes to bed hungry!

www.chestercountyfoodbank.org



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BUREAU



CCPC
Chester County Planning Commission

Plant a radish, get a radish, never any doubt. That's why I love vegetables, you know what they're about!
—Tom Jones and Harvey Schmidt