



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
WHOLEFOODS.COM/
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.



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*.



LOCAL FOOD GUIDE PRODUCTION TEAM

EDITOR

Suzanne Welander

CONTENT COORDINATOR

Kristina Lefever

DESIGNER

Jill the Designer (Jill Veysey)

PHOTOGRAPHY

Anthony-Masterson

LOCATOR MAPS

SR Walker Designs

VOLUNTEERS

Ava Wagner - Farms
Barbara Petit - Restaurants
Bob Smiles - Restaurants
Cathy Merkens - Farmers' Markets

PARTICIPATING STAFF

Alice Rolls
Jennifer Owens
Karen Adler
Stephanie Hass

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

Georgia Organics, Inc.
P.O. Box 8924, Atlanta, GA 31106
678.702.0400
www.georgiaorganics.org

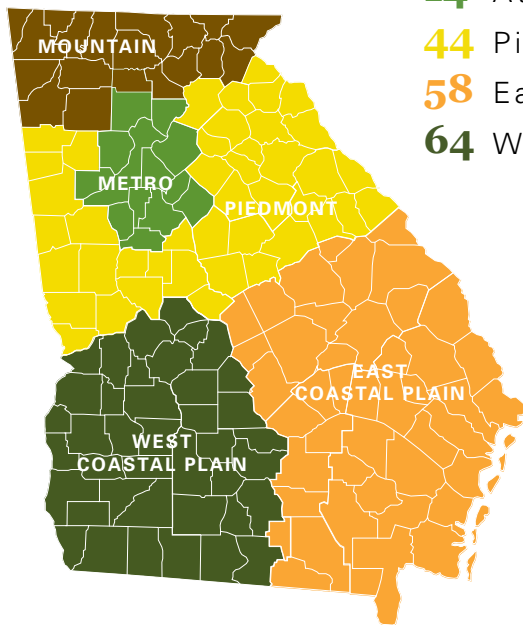
About Georgia Organics **2**

Seasonal Harvest Calendar **4**

Who's in the *Local Food Guide*? **5**

FARMS, FARMERS' MARKETS, RESTAURANTS, GROCERS, & BUSINESSES BY REGION

- 6** Mountain
- 14** Atlanta Metropolitan
- 44** Piedmont
- 58** East Coastal Plain
- 64** West Coastal Plain



On Urban Agriculture **36**

CSAs & Delivery Services **70**

Growing Supplies & Services **74**

Organizations **79**

Georgia Organics Membership Application **81**

Index **82**





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:

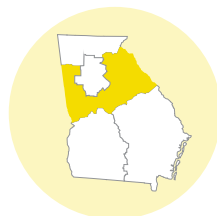
New LOCATOR MAPS, one for each of five geographic regions, to help you find the farms, farmers’ markets, restaurants, grocers, and specialty retailers that are closest to you.



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

Farmers have names

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



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

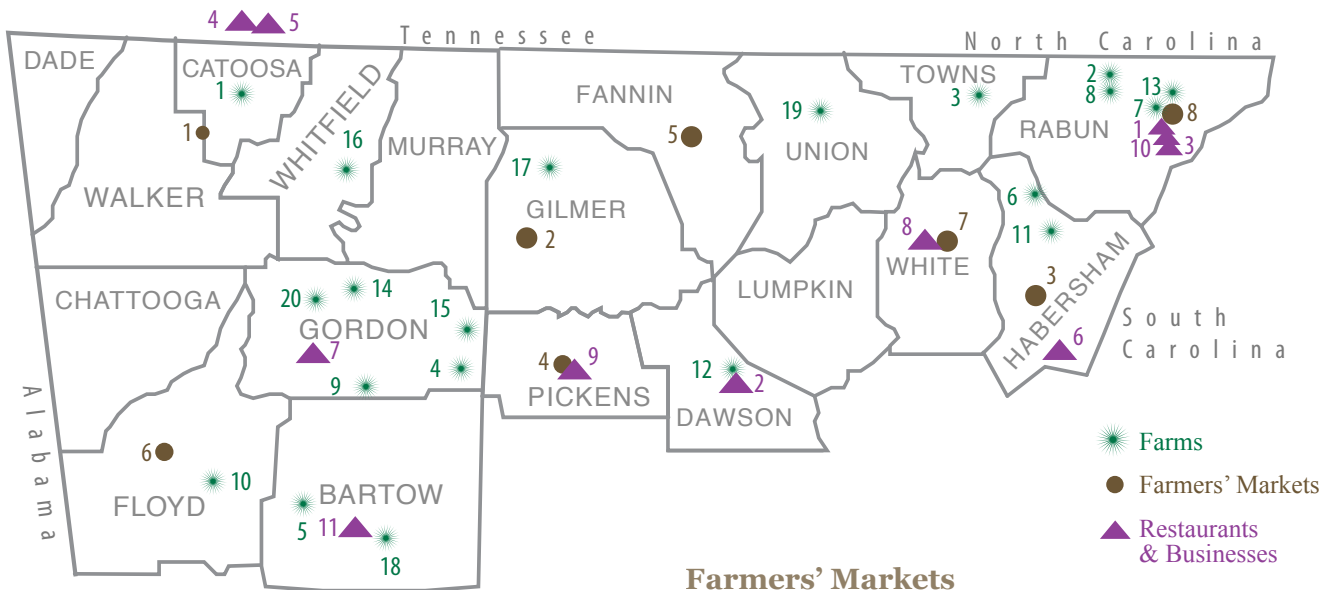
All restaurants in the *Guide* are business level members of Georgia Organics. Some of the listed restaurants are committed to featuring fresh, locally produced food on their menus every day, year-round. Others purchase locally produced food occasionally. Georgia Organics urges you to contact the restaurants 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.



Farms

	page #
1 Burns Best Farm	7
2 Coleman River Farms	11
3 Enota Mountain Retreat	12
4 Etc. Farms	9
5 Holt Heritage Farm and Supply, LLC	7
6 Indian Ridge Farm	10
7 La Gracia	11
8 Ladybug Farms	11
9 LeiHall Farm	9
10 Loving Hearts Pharm & Wellness Center	8
11 Mountain Earth Farm	10
12 P.O.P.S. (Pike's Organic Products and Services) Farms	7
13 Persimmon Creek Vineyards	11
14 Rise 'N Shine Farm	9
15 Riverview Farms	9
16 Sleepy Hollow Farm	13
17 Smokey Hollow Farm	9
18 Ward Valley Gardens	7
19 Wolfcreek Wilderness Farm	12
20 Zio Micu's Garden	10

Farmers' Markets

	page #
1 Battlefield Farmers' Market	12
2 Gilmer County Farmers' Market	9
3 Homegrown and Handmade	10
4 Jasper Farmers' Market	11
5 Mountain Fresh Market of Blue Ridge	8
6 Rome Green Market	9
7 Sautee Nacoochee Farmers' Market	13
8 Simply Homegrown	11

Restaurants & Businesses

1 Beechwood Inn	12
2 Blue Bicycle	8
3 Grapes & Beans Café	12
4 Greenlife Grocery	13
5 Greenlife Grocery	13
6 Manna To Go, LLC	10
7 Mother Nature's Eden	10
8 Natural Health Center	13
9 Natural Market Place	11
10 Persimmon Creek on the Square	12
11 Swheat Market Deli	7



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



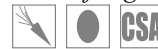
1678 Riverbend Road SW, Plainville, GA 30733
Rhonda Shannon, 404.310.6967
rhondashannon@leihallfarm.org
www.leihallfarm.org
Certified Naturally Grown farm and Wildlife Refuge. Small, high-quality produce, eggs, and fruit CSA offered June-September. Extra produce available via email. Eggs sold throughout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

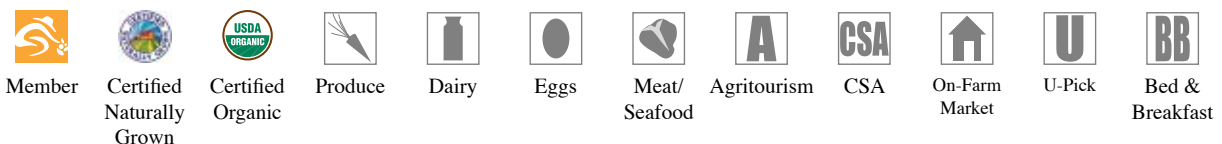
Wolfcreek Wilderness Farm  
 2162 W. Wolf Creek Road, Blairsville, GA 30512
 Robert Steele, 706.835.8456
 wolfcreek@windstream.net
 www.wolfcreekwildernessfarm.com
Fresh blueberries. Located in Northeast Georgia near Vogel State Park. We are open for U-pick and sales Monday through Saturday 9am to 6pm, 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.





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.

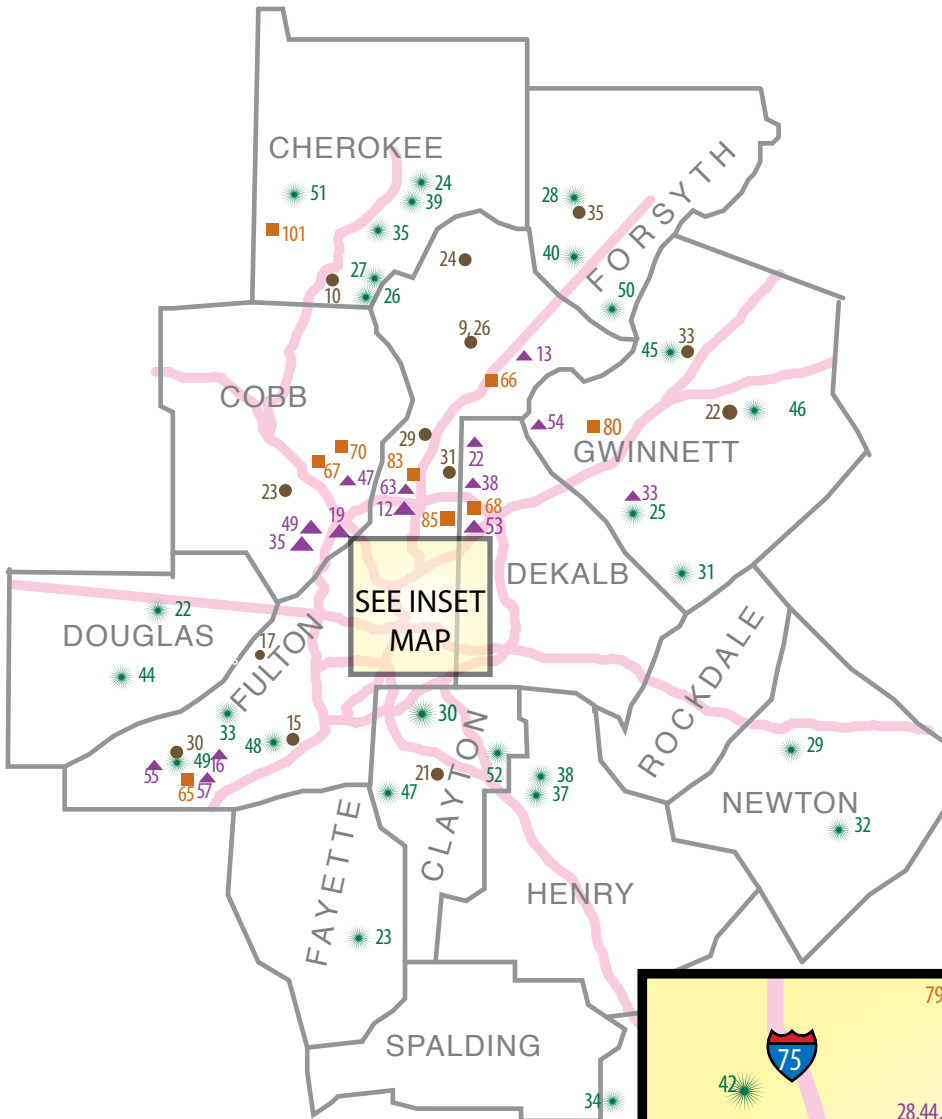


atlanta metropolitan

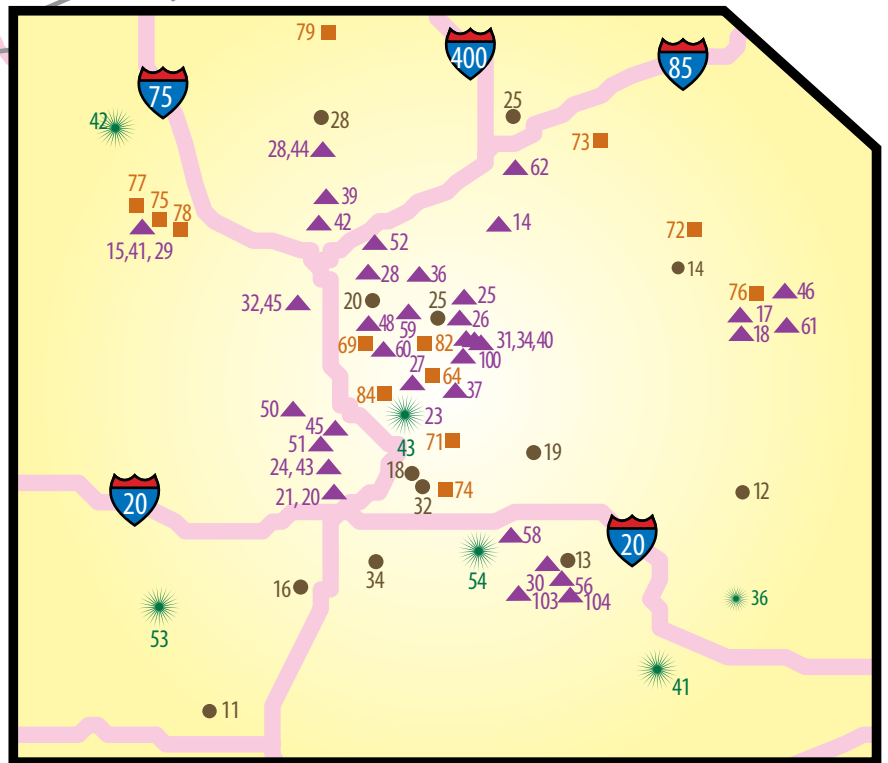
Farms

page #

22	A & J Farms	24
23	Able 2 Farm	24
24	Blossom Hill Farms	16
25	Bountiful Bohemian Farms	41
26	Buckeye Creek Farm	16
27	Cagle's Farm House	16
28	Cane Creek Farm	24
29	Crystal Organic Farm	42
30	Decimal Place Farm	17
31	Dillwood Farms	41
32	Double B Farm	43
33	Fairywood Thicket	24
34	Farmer Jeff's Produce	43
35	Freehome Gardens	16
36	Gaia Gardens	20
37	Garden of Eatin' of Henry County	42
38	Green Acres Naturally Grown Farms, Inc.	42
39	Greystone Farms	16
40	Hanson Farms	24
41	Harvest Farm	20
42	Hope's Gardens, LLC	25
43	Keystone Organics	25
44	Love is Love Farm	24
45	Okie Dokie Farm	41
46	Phoenix Gardens, LLC	41
47	Riverdale Chicken Ranch	17
48	Scharko Farms	25
49	Serenbe Farms	26
50	Sugar Tree Farm	24
51	Sweetwater Growers	16
52	TaylOrganic dba Split Cedar Farm	17
53	Truly Living Well Natural Urban Farms	26
54	Village Farm	26



-  Farms
-  Restaurants
-  Farmers' Markets
-  Grocers & Specialty Retailers



Farmers' Markets

	page #
9 Alpharetta Farmers Market	26
10 Cherokee Fresh Market	17
11 College Park Health Center	26
12 Decatur Farmers' Market	20
13 East Atlanta Village Farmers Market	20
14 Emory Farmers Market	20
15 Fairburn Farmers' Market	26
16 Georgia Citizen's Coalition On Hunger: Lakewood Health Center	26
17 Georgia Citizen's Coalition on Hunger: MLK	26
18 Georgia Citizen's Coalition On Hunger: Southside Medical Center	26
19 Georgia Citizen's Coalition On Hunger: Warren Street	26
20 Green Market at Piedmont Park	26
21 Jonesboro Farmer's Market	17
22 Lawrenceville Farmers Market	42
23 Marietta Square Farmers' Market	18
24 Milton Community Market	27
25 Morningside Farmers' Market	27
26 North Fulton Tailgate Farmers' Market	27
28 Peachtree Road Farmers Market	27
29 Riverside Farmers Market	28
30 Serenbe Farmers' Artist Market	28
31 Spruill Green Market	28
32 Studioplex Green Market	28
33 Suwanee Farmers' Market	42
34 UMOJA Farmers' Market	28
35 Vickery Green Market	24

Grocers & Specialty Retailers

64 Bella Cucina Artful Food	39
65 Harris & Clark Thoughtful Grocery & Food School	39
66 Harry's Farmers Market (Alpharetta)	39
67 Harry's Farmers Market (Marietta)	19
68 Improv'eat	23
69 K Chocolat	39
70 Life Grocery	19
71 Little's Grill Cabbagetown Market	40
101 Magnolia Bread Company	17
72 Rainbow Natural Foods	23
73 Return to Eden	40
74 Sevananda Natural Foods Market	23
75 Star Provisions	40
76 The Cook's Warehouse (Decatur)	23
84 The Cook's Warehouse (Midtown)	41
85 The Cook's Warehouse (Brookhaven)	41
77 The Local Farmstand	41
78 Via Elisa Fresh Pasta	41
79 Whole Foods Market (Buckhead)	41
80 Whole Foods Market (Duluth)	42
81 Whole Foods Market (Emory area)	23
82 Whole Foods Market (Midtown)	41
83 Whole Foods Market (Sandy Springs)	41

Restaurants

	page #
12 5 Seasons Brewing (Sandy Springs)	29
13 5 Seasons Brewing (North)	29
14 Avalon Catering	20
15 Bacchanalia	29
100 Belly General Store	29
16 Blue Eyed Daisy Bakeshop	29
17 Brick Store Pub	20
103 Café Slush	21
18 Cakes & Ale Restaurant	21
19 Canoe	18
20 City Grill	29
21 Dailey's Restaurant & Bar	29
22 Dunwoody Country Club	21
23 Dynamic Dish	30
24 Ecco	30
25 Floataway Café	30
26 Food 101 Morningside	31
104 Graveyard Tavern	21
27 Highland Bakery	31
28 Holeman and Finch Public House	31
29 JCT Kitchen & Bar	31
30 Kasan Red	22
31 La Tavola Trattoria	31
32 Lobby at TWELVE	31
33 L'Thai Fine Organic Cuisine & Wine Bar	42
34 Murphy's	32
35 Muss & Turners	19
36 ONE.midtown kitchen	32
37 PARISH	32
38 Parsley's Catering & The Gardens at Kennesaw	22
39 Pizza Fusion	33
40 Pura Vida	33
41 Quinones at Bacchanalia	33
42 R. Thomas Deluxe Grill	33
43 Repast	33
44 Restaurant Eugene	33
45 ROOM at TWELVE	34
46 Sawicki's Meat, Seafood and More	22
47 Six Beans	19
48 South City Kitchen Midtown	34
49 South City Kitchen Vinings	19
50 STATS	34
51 Sweet Auburn Bread Company	34
52 TAP	35
53 Terra Terroir	23
54 The Bleu House Café	42
55 The Farmhouse at Serenbe	35
56 The Glenwood	23
57 The Hil	38
59 TROIS	38
60 TWO urban licks	38
61 Watershed	23
62 Woodfire Grill	39
63 World Peace Café Atlanta	39

Georgia's largest metropolis 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.

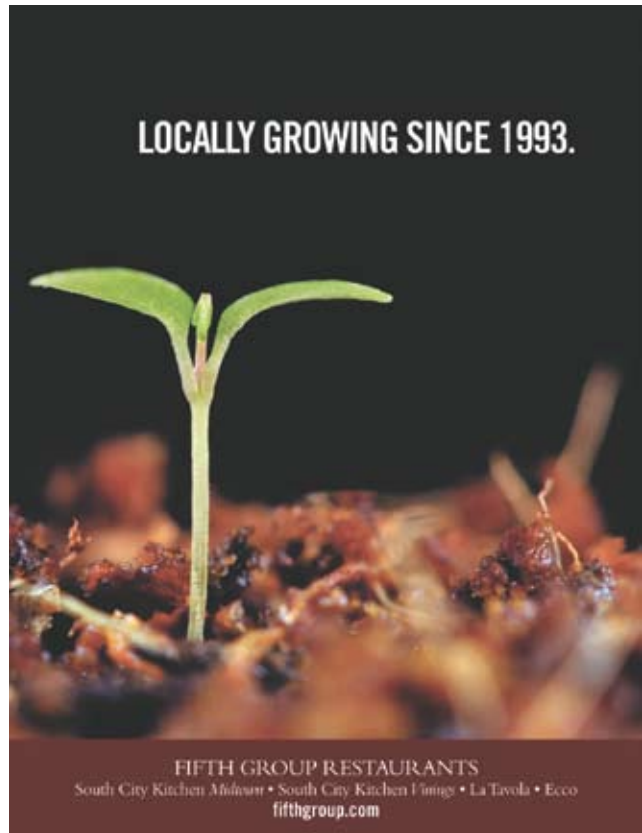
Graveyard Tavern



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.sawickismeatseafoodandmore.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 Szecsey, 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
 404.351.9334
 2233 Peachtree Road Atlanta, GA

www.pizzafusion.com

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

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
rthomasdeluxegrill@comcast.net
www.rthomasdeluxegrill.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



PARISH



murphy's



Lobby



ROOM



STATS



LUMA

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.



Member



Certified
Naturally
Grown



Certified
Organic



Produce



Dairy



Eggs



Meat/
Seafood



Agritourism



CSA



On-Farm
Market



U-Pick



Bed &
Breakfast

Parsley's

Custom Catering

A full service catering company focusing on "fresh, creative cuisine" and custom catering. We are committed to local vendors and organic/sustainable farming in an effort to promote healthy and distinctive cuisine.

**Seasonal & Organic
-From Farm to Table**

4343 Dunwoody Park | Suite C | Dunwoody, Georgia

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.

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!

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

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.



RESTAURANT EUGENE & HOLEMAN AND FINCH PUBLIC HOUSE

are happy to announce the opening of

H&F BREAD CO.

EACH DAY YOU WILL FIND A SELECTION OF ARTISAN, ALL NATURAL BREADS.

ENJOY BAGUETTES AND FICELLES
CROISSANTS | SWEET PASTRIES | HOUSE MADE
BAGELS | CIABATTA | MULTIGRAIN BOULES
WHOLE WHEAT LOAVES AND MUCH, MUCH MORE

OPEN DAILY 7-6 SUNDAYS 7-3
ALSO LOCATED IN THE ARAMORE
404-350-8877



H&F BREAD CO.



The Cook's Warehouse

Midtown

549-1 Amsterdam Avenue NE, Atlanta, GA 30306
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*.

SEVANANDA

NATURAL FOODS MARKET
~cooperatively owned since 1974~

Shop Local, Own Local

20% OF OUR PRODUCTS
STOREWIDE ARE LOCAL



Everyone Can Shop, Anyone Can Join

www.sevananda.coop

for a special membership coupon

467 MORELAND AVE NE ATLANTA, GA 404-681-2831

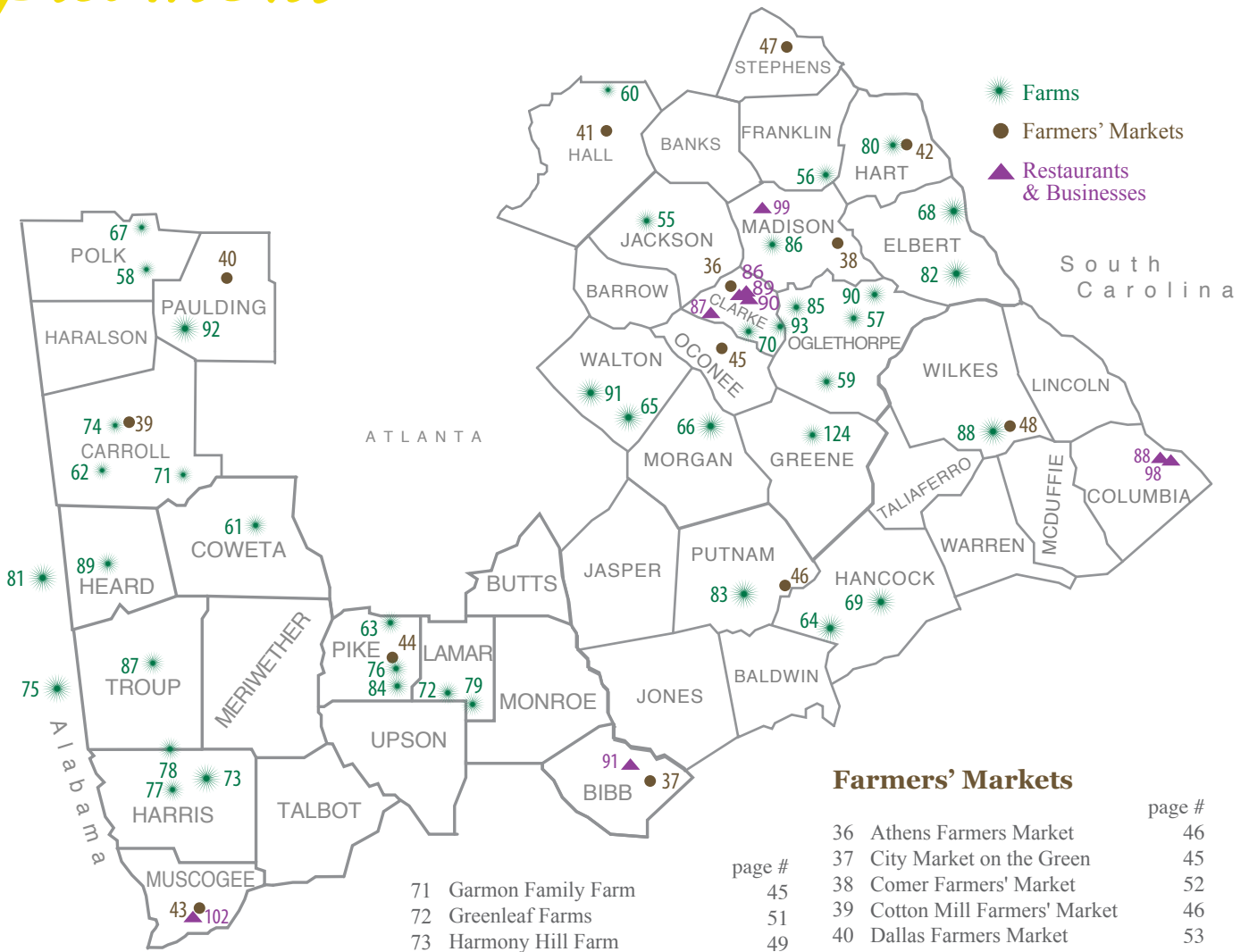


RETURN TO EDEN

YOUR NEIGHBORHOOD ORGANIC MARKET

Return2eden.com
404.320.EDEN(3336)
2335 Cheshire Bridge Rd.
Atlanta, GA 30324
at the corner of Lavista and
Cheshire Bridge
We Ship Anywhere!

Spend \$50 and receive a FREE reusable Return To Eden Shopping Bag



Farms

	page #
124 10 Signs Garden & Gourmet	49
55 Black Farms	51
56 Boann's Banks	48
57 Camoston Farm	52
58 Carlton Farms	54
59 Cedar Grove Farm	52
60 Cook Family Farm	49
61 Country Gardens Farm & Nursery	47
62 Crager-Hager Farm	45
63 D & A Farm	53
64 Deerwood Farm	49
65 Denton Flower Farm, Inc.	56
66 Doe Creek Farm	52
67 Featherwise Farms	54
68 Flatwoods Farm	48
69 Fort Creek Farm	49
70 Full Moon Farms	46

71 Garmon Family Farm	
72 Greenleaf Farms	45
73 Harmony Hill Farm	51
74 Hodge Ranch, LLC	49
75 Hollyholm Farm	46
76 J & J Farm	56
77 Jenny-Jack Sun Farm	54
78 Leaning Tree Farm	49
79 Lee Farms/ Epicuristic Products	49
80 McMullan Family Farm	51
81 Moore Farms	56
82 Nature's Harmony Farm	48
83 Omar's Lake Oconee Garden, Inc.	54
84 Redland Farms	54
85 Roots Farm	53
86 Shady Brook Farm, LLC	51
87 Sim's Garden Patch	55
88 Tink's Grassfed Beef	56
89 Ups & Downs Farm	51
90 Veribest Farm	53
91 Whippoorwill Hollow Organic Farm	56
92 White Rock Farm	53
93 Woodland Gardens	46

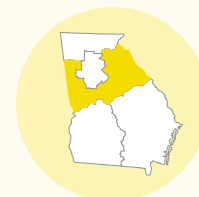
Farmers' Markets

	page #
36 Athens Farmers Market	46
37 City Market on the Green	45
38 Comer Farmers' Market	52
39 Cotton Mill Farmers' Market	46
40 Dallas Farmers Market	53
41 Hall County Farmers Market	49
42 Hartwell Farmers Market	51
43 Market on Broadway	52
44 Market on the Square	54
45 Oconee Farmers Market	52
46 Sparta/Hancock Cooperative Market	54
47 Stephens County Farmers Market	55
48 Washington Farmers Market	56

Restaurants & Businesses

102 Country Life Vegetarian Cafe	52
86 Daily Groceries Co-op	46
87 Earth Fare - Athens	46
88 Earth Fare - Augusta	47
89 Farm 255	46
90 Five & Ten	47
98 La Maison on Telfair	54
91 Mia's Health Foods	45
99 Wolf Creek Soaps	52

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

Café Campesino
 Georgia's Fair Trade, Organic Coffee Company

**organic
 fair trade
 shade grown
 coffee**

Toll-Free: (888) 532-4728 | www.cafecampesino.com
 Roasted-to-Order in Americus, Georgia
 725 SPRING ST • AMERICUS, GEORGIA • 31709



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/Epicurist 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 Chiangus 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

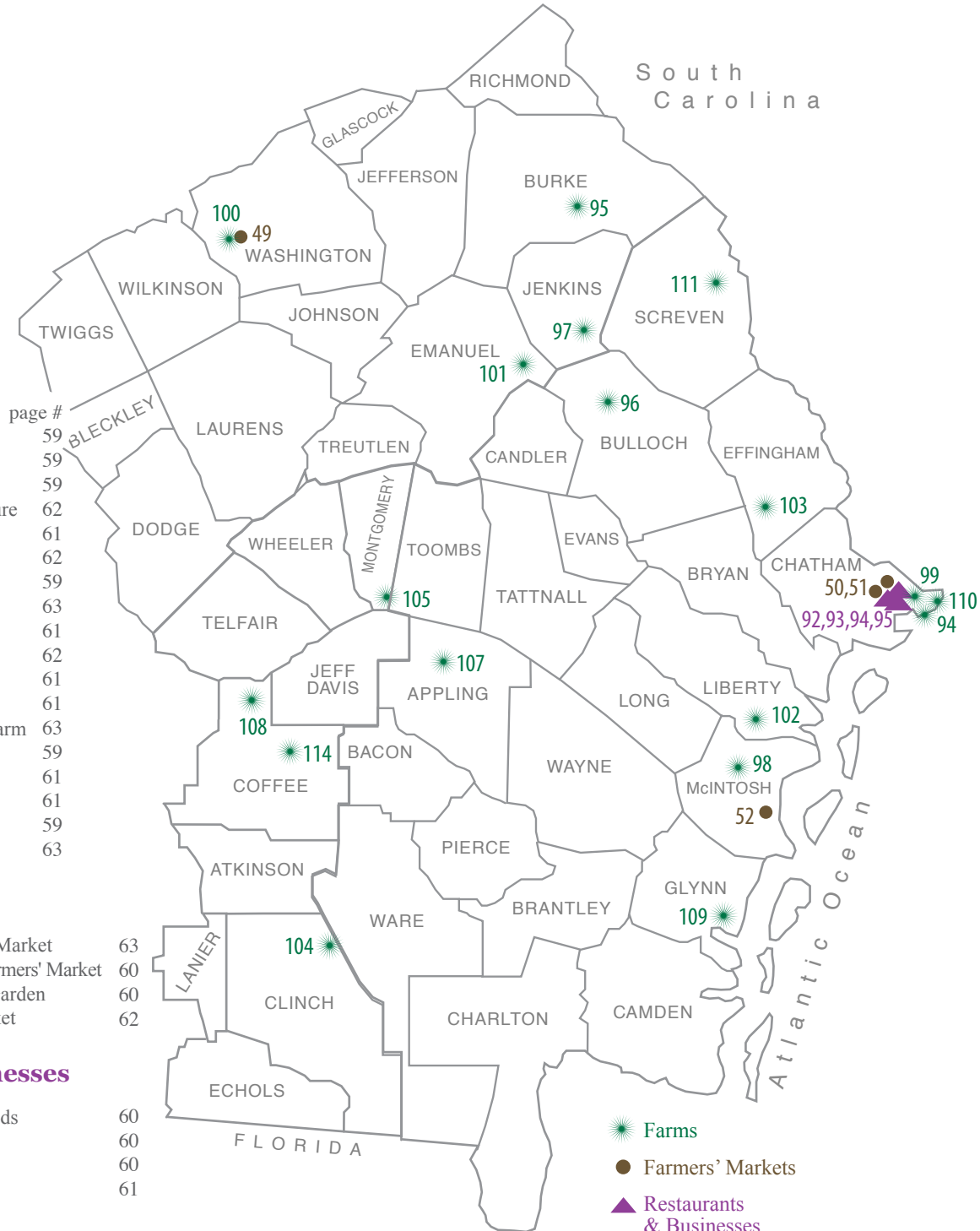
94	Ambos Seafoods, LLC	59
95	Byne Blueberry Farms	59
96	Clark & Sons Organics	59
97	Crystal Ponds Aquaculture	62
114	Deep South Growers	61
98	Do Tell Farm	62
99	Dubberly's Seafood	59
100	Eden Farms	63
101	Flat Creek Lodge	61
102	Harvest Lake Farm	62
103	Heritage Organic Farm	61
104	Horners Farm, Inc.	61
105	Live River Lodge and Farm	63
107	Miles Berry Farm	59
108	Riley Farms	61
109	Sapelo Farms	61
110	Trustees Garden	59
111	Walker Farms	63

Farmers' Markets

49	Downtown Sandersville Market	63
50	The Savannah Starland Farmers' Market	60
51	The Market at Trustees Garden	60
52	Waterfront Farmers Market	62

Restaurants & Businesses

92	Brighter Day Natural Foods	60
93	Cha Bella	60
94	The Sentient Bean	60
95	Thrive: A Carryout Café	61





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,

Sweet Savannah Shrimp™

**“Fresh Tastes Best”
and that’s why
“We Catch’em Wild”**

**Premium Quality
Wild-Caught Shrimp**

**Available Exclusively at
Dubberly’s Seafood**
Savannah, Georgia
912-925-6433
www.SweetSavannahShrimp.com



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

reacarwalk@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.



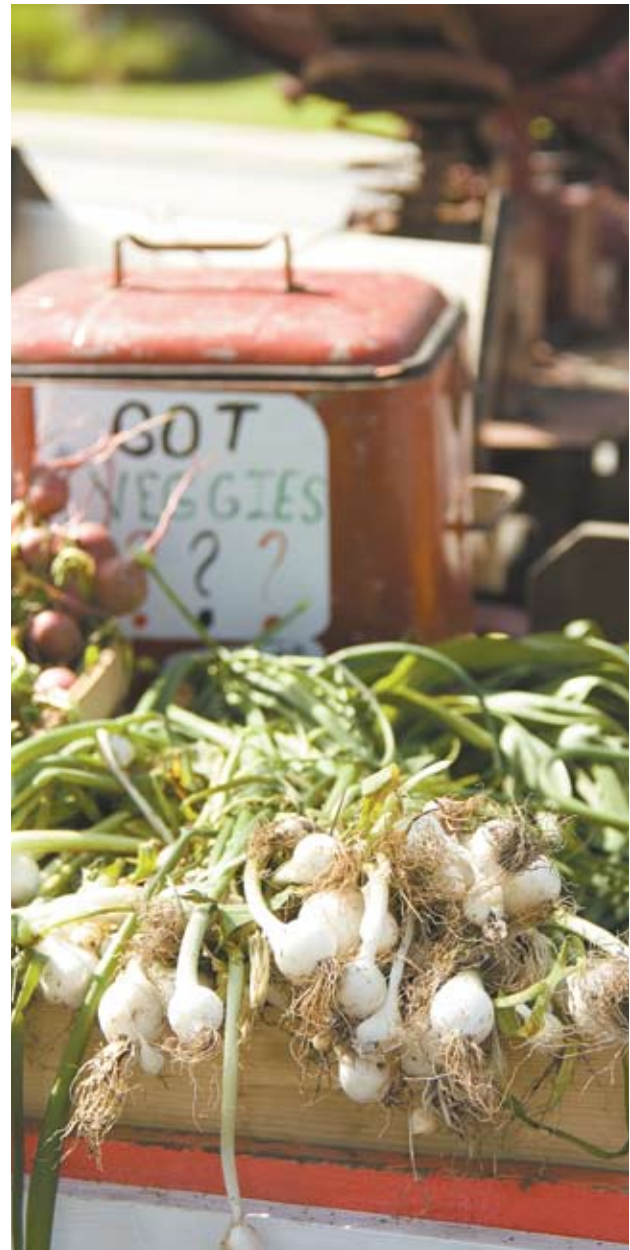
Farmers' Markets

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

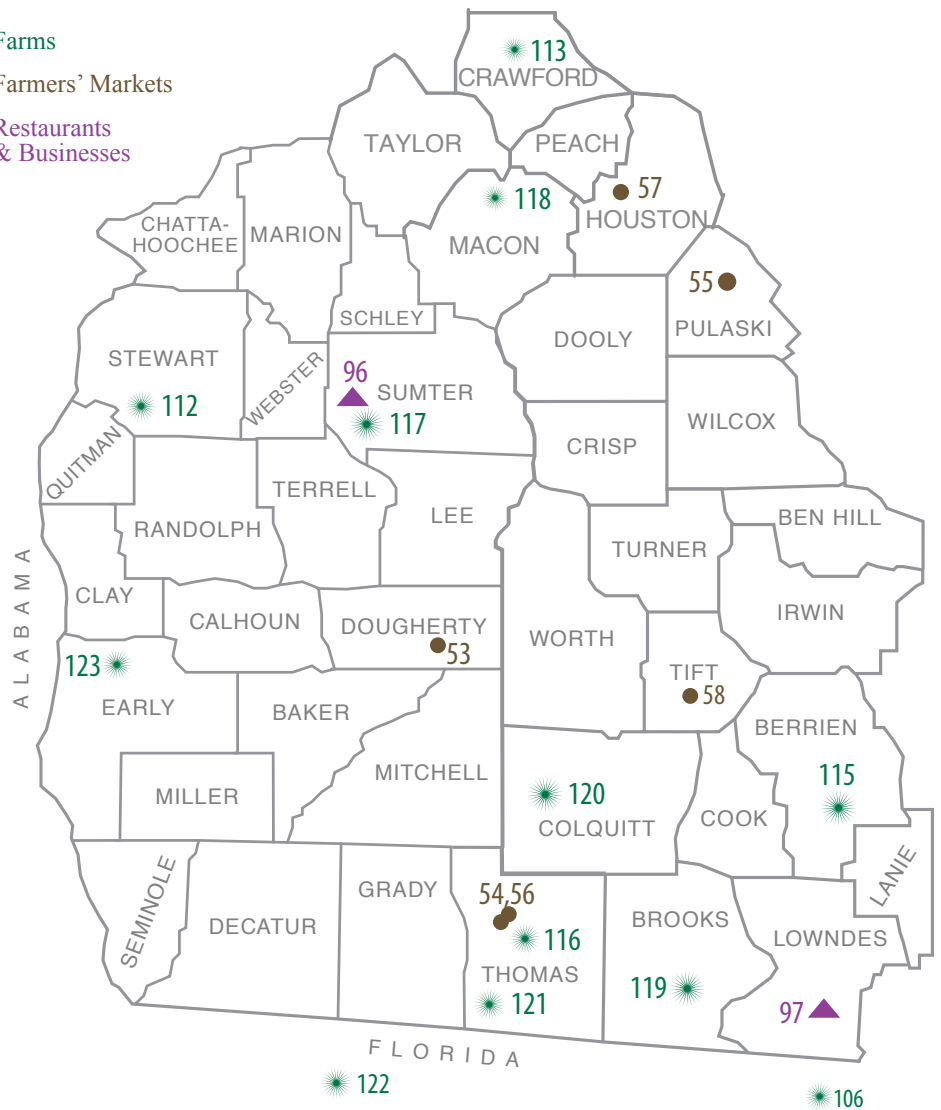
	page #	
112	Beyond the Boonies Farm	67
113	Davis Farms CSA	65
115	Dorsey Farms	65
116	Home Park Farm	67
117	Koinonia Farm	67
106	Magnolia Farms CSA and Farmstay Campground	68
118	Malatchie Fields	67
119	Pebble Hill Grove, LLC	65
120	Sparkman's Cream Valley	65
121	Sweet Grass Dairy	68
122	Turkey Hill Farm	68
123	White Oak Pastures	66

Farmers' Markets

53	Albany Farmers' Market	66
54	Green Market	68
55	Hawkinsville Downtown Community Market	67
56	Organic Market	68
57	Perry Farmers' Market	66
58	Tifton Farmers Market	68

Restaurants & Businesses

96	Cafe Campesino Inc.	67
97	Packhouse Market	67





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.

Farms with CSA programs:	page #
A & J Farms	24
Blossom Hill Farms	16
Cane Creek Farm	24
Coleman River Farms	11
Crager-Hager Farm	45
D & A Farm	53
Davis Farms CSA	65
Deerwood Farm	49
Denton Flower Farm	56
Do Tell Farm	62
Doe Creek Farm	52
Double B Farm	43
Enota Mountain Retreat	12
Etc Farms	9
Farmer Jeff’s Produce	43
Freehome Gardens	16
Full Moon Farms	46
Gaia Gardens	20
Garden of Eatin’ of Henry County	42
Garmon Family Farm	45
Greenleaf Farms	51
Harmony Hill Farm	49
Harvest Farm	20
Heritage Organic Farm	61
Holt Heritage Farm & Supply	7
Indian Ridge Farm	10
Ladybug Farms	11
Leihall Farm	9
Love is Love Farm	24
Magnolia Farms CSA	60
McMullan Family Farm	51
Nature’s Harmony Farm	48
P.O.P.S. Farms	7
Rise ‘N Shine Farm	9
Riverview Farms	9
Roots Farm	53
Sapelo Farms	61
Scharko Farms	25
Serenbe Farms	26
Sugar Tree Farm	24
TaylOrganic, dba Split Cedar Farm	17
Truly Living Well Natural Urban Farms	26
Woodland Gardens	46

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
kstringfellow@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.

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.

Designer & builder of awesome edible & ornamental gardens

www.home-garden-design.com



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
rekarwalk@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.atlantlocalfood.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.teamaggeorgia.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!

Name(s) _____
 Business/Farm/Organization _____
 Occupation _____
 Address _____
 City _____ State _____ Zip _____
 County _____
 Phone _____ Fax _____
 Email _____

Benefactor	\$1000	<input type="checkbox"/>
Sustainer	\$ 500	<input type="checkbox"/>
Business	\$ 250	<input type="checkbox"/>
Patron	\$125	<input type="checkbox"/>
Farm/Family	\$45	<input type="checkbox"/>
Individual	\$35	<input type="checkbox"/>
Student	\$20	<input type="checkbox"/>

Where did you pick up this *Guide*? _____

Please check the category that best fits you:

___ I have enclosed my check payable to Georgia Organics
 ___ Please charge my ___ Visa ___ MasterCard ___ Discover
 Card # _____
 Exp Date _____
 Signature _____

Friend/Consumer	<input type="checkbox"/>
Farmer/Grower	<input type="checkbox"/>
Gardener	<input type="checkbox"/>
Business	<input type="checkbox"/>
Governmental	<input type="checkbox"/>
Educational	<input type="checkbox"/>
Organization	<input type="checkbox"/>
Other _____	<input type="checkbox"/>

___ Yes, I can contribute to organizations through workplace giving.
 ___ Please keep me posted on volunteer opportunities.
 ___ Please send me information on including Georgia Organics in my will.



Georgia Organics is a 501(c)3 nonprofit corporation. Dues and donations to Georgia Organics are tax-deductible.

Return form to:
 Georgia Organics, Inc.
 P O Box 8924
 Atlanta, GA 31106-8924
www.georgiaorganics.org
 678.702.0400



index

Name	Page #			
10 Signs Garden & Gourmet	49	Dallas Farmers Market	53	Harvest Farm
5 Seasons Brewing (North)	29	Davis Farms CSA	65	Harvest Lake Farm
5 Seasons Brewing (Sandy Springs)	29	Decatur Farmers' Market	20	Hawkinsville Downtown
A & J Farms	8, 24	Decimal Place Farm	17	Community Market
A Girl and Her Tractor	75	Deep South Growers	61	Heifer International
A Growers' Market	68	Deerwood Farm	49	Heritage Organic Farm
Able 2 Farm	24, 27	Denton Flower Farm, Inc.	56	Highland Bakery
Adams-Briscoe Seed Company	77	Destiny Produce	73	Hodge Ranch, LLC
African American Family Farmers, Inc.	79	Dillwood Farms	41	Holeman and Finch Public House
Alabama Sustainable Agricultural Network	79	Do Tell Farm	62	Hollyholm Farm
Albany Farmers' Market	66	Doe Creek Farm	52	Holt Heritage Farm and Supply, LLC
Alpharetta Farmers Market	26	Dorsey Farms	65	Holy Cow Beef
Ambos Seafoods, LLC	59	Double B Farm	43	Home & Garden Design
Anson Mills	56	Downtown Sandersville Market	63	Home Park Farm
Appalachian Sustainable Agriculture Project	79	Dubberly's Seafood	59, 62	Homegrown and Handmade
Athena's Culinary Escapes	32	Dunwoody Country Club	21	Hope's Gardens, LLC
Athens Farmers Market	46	Dynamic Dish	30	Horners Farm, Inc.
Athens Locally Grown	71	Earth Fare (Athens)	46	Improv'eat
Atlanta Community Food Bank	79	Earth Fare (Augusta)	47	Indian Ridge Farm
Atlanta Local Food Initiative (ALFI)	79	Earth Share of Georgia	79	InterNatural Marketing
Atlantis Hydroponics	75	East Atlanta Village Farmers Market	20	J & J Farm
auNaturale Market	72	Ecco	30	Jack's Harvest
Avalon Catering	20, 28	Eden Farms	63	Jasper Farmers' Market
Bacchanalia	29	Emory Farmers Market	20	JCT Kitchen & Bar
Battlefield Farmers' Market	12	Enota Mountain Retreat	12	Jenny-Jack Sun Farm
Beechwood Inn	12	Etc. Farms	9	Jonesboro Farmer's Market
Bella Cucina Artful Food	39	Fairburn Farmers' Market	26	K Chocolate
Belly General Store	29	Fairywood Thicket	24	Kasan Red
Beyond the Boonies Farm	67	Farm 255	46, 50	Keystone Organics
Black Farms	51	Farmer D Organics	69, 75	Koinonia Farm
Blossom Hill Farms	16	Farmer Jeff's Produce	43	La Gracia
Blue Bicycle	8	Farmers' Fresh Food Network	72	La Maison on Telfair
Blue Eyed Daisy Bakeshop	29	Farmers Organic	75	La Tavola Trattoria
Boann's Banks	48	Featherwise Farms	54	Ladybug Farms
Bountiful Bohemian Farms	41	Federation of Southern Cooperatives	79	Lakewood Health Center Farmers' Market
Brick Store Pub	20	Fifth Group Restaurants	21	Lawrenceville Farmers Market
Brighter Day Natural Foods	60	Five & Ten	47	Leaning Tree Farm
Buckeye Creek Farm	16	Flat Creek Lodge	61	Lee Farms/Epicurist Products
Burns Best Farm	7	Flatwoods Farm	48	LeiHall Farm
Byne Blueberry Farms	59	Floataway Café	30	Les Dames d'Escoffier
Café Campesino Inc.	48, 67	Florida Certified Organic Growers & Consumers	79	Life Grocery
Café Slush	21	Food 101 Morningside	31	Little's Grill Cabbagetown Market
Cagle's Farm House	16	Fort Creek Farm	49	Live River Lodge and Farm
Cakes & Ale Restaurant	21	Freehome Gardens	16	Lobby at TWELVE
Camoston Farm	52	Full Moon Farms	46, 47	Longwood Plantation
Cane Creek Farm	24, 74	Gaia Gardens	20	Love is Love Farm
Canoe	18	Garden of Eatin' of Henry County	42	Loving Hearts Pharm & Wellness Center
Carlton Farms	54	Garmon Family Farm	45	L'Thai Fine Organic Cuisine & Wine Bar
Carolina Farm Stewardship Association	79	Georgia Citizens Coalition on Hunger	79	Magnolia Bread Company
Cedar Grove Farm	52	Georgia Department of Human Resources	79	Magnolia Farms
Cha Bella	60	Georgia Mountains Foodways Alliance	79	Malatchie Fields
Cherokee Fresh Market	17	Gilmer County Farmers' Market	9	Manna To Go, LLC
City Grill	29	Grand Pa's Worm Farm	75	Marietta Square Farmers' Market
City Market on the Green	45	Grapes & Beans Café	12	Market on Broadway
Clark & Sons Organics	59	Graveyard Tavern	21	Market on the Square
Coleman River Farms	11	Green Acres Naturally Grown Farms, Inc.	42	McMullan Family Farm
College Park Health Center	26	Green Foodservice Alliance	79	Mia's Health Foods
Columbus Natural Foods CSA	71	Green Market	68	Miles Berry Farm
Comer Farmers' Market	52	Green Market at Piedmont Park	26, 28	Milton Community Market
Concentrics Restaurants	34	Greenleaf Farms	51, 74	MLK Farmers' Market
Conyers Locally Grown	71	Greenlife Grocery	13	Moore Farms and Friends
Cook Family Farm	49	Greystone Farms	16	Morningside Farmers' Market
Cotton Mill Farmers' Market	46	H&F Bread Co.	40	Mother Nature's Eden
Country Gardens Farm & Nursery	47, 75	Hall County Farmers Market	49	Mountain Earth Farm
Country Life Vegetarian Cafe	52	Hanson Farms	24	Mountain Fresh Market of Blue Ridge
Crager-Hager Farm	45	Harmony Hill Farm	49	Murphy's
Crystal Organic Farm	42	Harris & Clark Thoughtful Grocery & Food School	30, 39	Muss & Turners
Crystal Ponds Aquaculture	62	Harry's Farmers Market (Alpharetta)	39	Natural Health Center
D & A Farm	53	Harry's Farmers Market (Marietta)	19	Natural Market Place
Dailey's Restaurant & Bar	29	Hartwell Farmers Market	51	Nature Safe Fertilizer
Daily Groceries Co-op	46			Nature's Harmony Farm

Name	Page #				
North Fulton Tailgate Farmers' Market	27	Sparkman's Cream Valley	65	The Urban Gardener	77
Oakhurst Community Garden Project	80	Sparta/Hancock Cooperative Market	54	Thrive: A Carryout Café	61
Oconee Farmers Market	52	Spruill Green Market	28	Tifton Farmers Market	68
Off the Vine, Organic Produce Delivery	72, 73	Spruill Green Market CSA	72	Tink's Grassfed Beef	56
Okie Dokie Farm	41	Star Provisions	40	TROIS	38
Omar's Lake Oconee Garden, Inc.	54	Stately Events Catering	22	Truly Living Well Natural Urban Farms	26
ONE.midtown kitchen	32	STATS	34	Trustees Garden	59
Organic Extension Underground	80	Stephens County Farmers Market	55	Turkey Hill Farm	68
Organic Market	68	Studioplex Green Market	28	TWO urban licks	38
Organic Valley	86	Sugar Tree Farm	24	U.S. Foodservice, Inc.	73
OrganiPharm	57	Sunshine Growers' Market	69	UMOJA Farmers' Market	28
P.L.A.C.E.	80	Susan Keller	76	Ups & Downs Farm	51
P.O.P.S. (Pike's Organic Products and Services) Farms	7, 78	Sustainable Agriculture Research & Education (SARE)-Southern Region	80	Veribest Farm	53
Packhouse Market	67	Sustenance Design, LLC	77	Via Elisa Fresh Pasta	41
PARISH	32	Suwanee Farmers' Market	42	Vickery Green Market	24
Park Pride	80	Sweet Auburn Bread Company	34	Village Farm	18, 26
Parsley's Catering & The Gardens at Kennesaw	22, 35	Sweet Grass Dairy	68	Virginia Willis	84
Peachtree Road Farmers Market	27	Sweetwater Growers	16	Walker Farms	63, 78
Pearl Academy	36	Swheat Market Deli	7	Ward Valley Gardens	7
Pebble Hill Grove, LLC	65	Tallahassee Farmers' Market	69	Warren Street Farmers' Market	26
Perry Farmers' Market	66	TAP	35	Washington Farmers Market	56
Persimmon Creek Vineyards	11, 12, 66	TaylOrganic dba Split Cedar Farm	17	Waterfront Farmers Market	62
Phoenix Gardens, LLC	41	Team Agriculture Georgia (TAG)	80	Watershed	23
Pizza Fusion	25, 33	Terra Terroir	23	Whippoorwill Hollow Organic Farm	22, 56, 77
Pura Vida	33	The Bleu House Café	42	White Oak Pastures	66, 85
Pure Bliss Organics	19	The Cook's Warehouse (Brookhaven)	41	White Rock Farm	53
Quinones at Bacchanalia	33	The Cook's Warehouse (Decatur)	23	Whole Foods Market (Buckhead)	41
R. Thomas Deluxe Grill	33	The Cook's Warehouse (Midtown)	41	Whole Foods Market (Duluth)	42
Rainbow Natural Foods	23	The Farmhouse at Serenbe	35	Whole Foods Market (Emory area)	23
Redland Farms	54	The Glenwood	23	Whole Foods Market (Midtown)	41
Repast	33	The Green Market	69	Whole Foods Market (Sandy Springs)	41
Restaurant Eugene	33	The Hil	38	Wolf Creek Soaps	52
Return to Eden	40, 43	The Local Farmstand	21, 41	Wolfcreek Wilderness Farm	12
Riley Farms	61	The Market at Trustees Garden	60	Woodfire Grill	39
Rise 'N Shine Farm	9	The Market at Trustees Garden'	60	Woodland Gardens	46
Riverdale Chicken Ranch	17	The Savannah Starland Farmers' Market	60	World Peace Café Atlanta	39
Riverside Farmers Market	28	The Sentient Bean	60	Youngs Mill Farm	77
Riverview Farms	9	The Turnip Truck, Inc.	73	Yummy Spoonfuls	19
Rome Green Market	9			Zio Micu's Garden	10
ROOM at TWELVE	34				
Roots Farm	53				
Royal Food Service Inc.	73				
Sapelo Farms	61				
Sautee Nacoochee Farmers' Market	13				
Sawicki's Meat, Seafood and More	22				
Scharko Farms	25				
SeaAgri, Inc.	76				
Serenbe Farmers' Artist Market	28				
Serenbe Farms	26				
Sevananda Natural Foods Market	23, 43				
Shady Brook Farm, LLC	51				
Simply Homegrown	11				
Sim's Garden Patch	55				
Six Beans	19				
Sleepy Hollow Farm	13				
Slow Food	80				
Smokey Hollow Farm	9				
Sodexo/Emory Dining	73				
South City Kitchen Midtown	34				
South City Kitchen Vinings	19				
Southeastern African American Farmers Organic Network (SAAFON)	80				
Southeastern Organic Supply Co.	73				
Southern Foodways Alliance	80				
Southern Rural Black Women's Initiative	80				
Southern Sustainable Agriculture Working Group (SSAWG)	80				
Southside Medical Center Farmers' Market	26				



“I am not bound for any public place, but for ground of my own where I have planted vines and orchard trees, and in the heat of the day climbed up into the healing shadow of the woods. Better than any argument is to rise at dawn and pick dew-wet berries in a cup.”

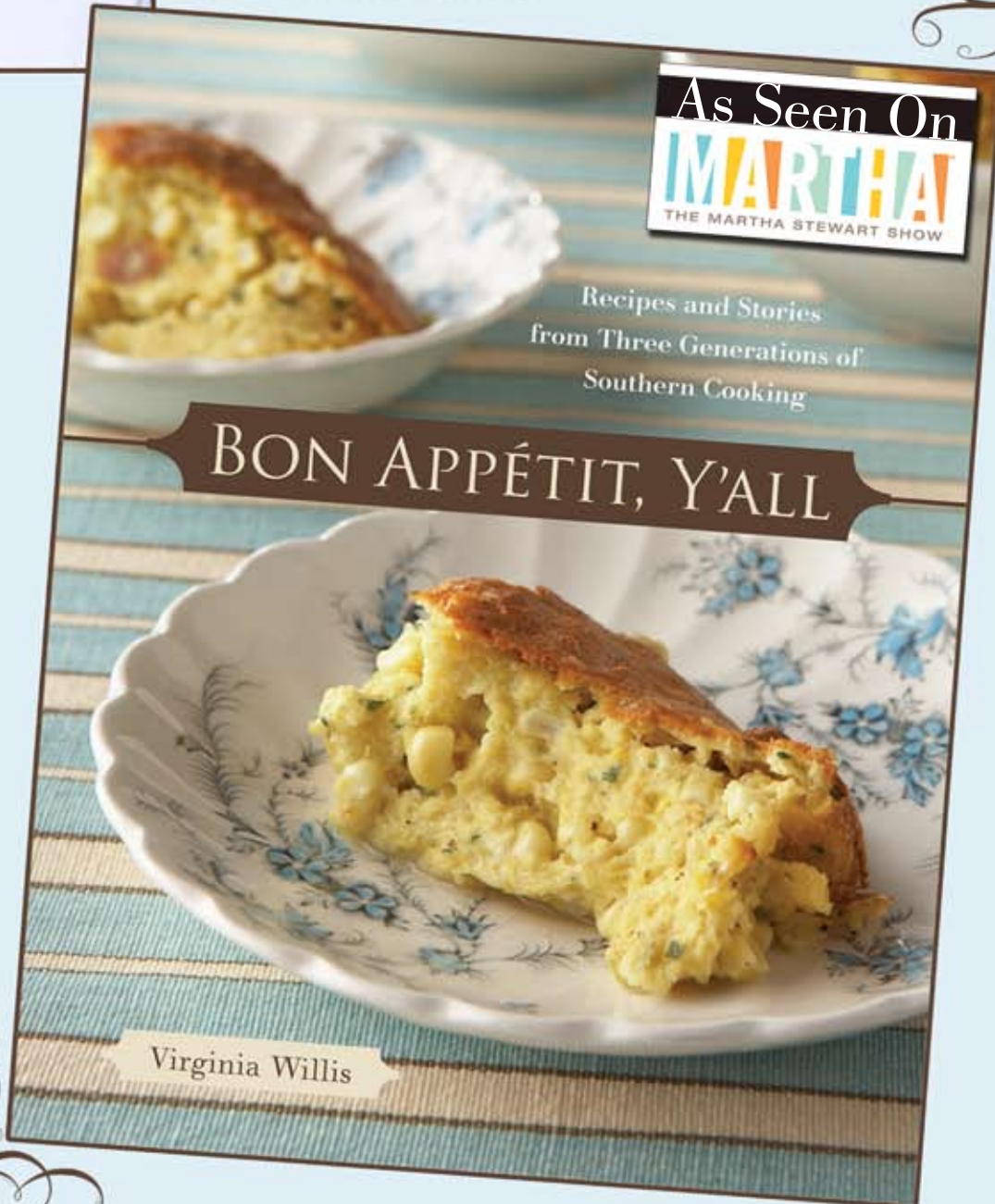
-Wendell Berry



VIRGINIA WILLIS

www.virginiawillis.com

Renowned cook, author, and television producer, Virginia Willis announces the publication of her new cookbook.



This critically acclaimed book has glorious photographs and delicious Southern recipes that have been adopted to reflect Virginia's classic French culinary training.



James Edward Harris
1839 - 1909



Will Carter Harris
1882 - 1957



Will Bell Harris
1920 - 2000



Will Harris III



Jessi, Jenni & Jodi Harris



Grand Prize Winner
March 2008

WHITE OAK PASTURES

Harris Family Heritage • Since 1866

Our Certifications:

American Grassfed Association • University of Georgia Master Cattleman
Humane Farm Animal Care • Animal Welfare Institute • Silliker, Inc., Georgia Crop Improvement Organic Certification Program

Accomplishments that we are proud of:

- Our farm produces beef in a way that can only be considered local, artisan, sustainable, and humane.
- Our farm is “certified organic” and is the largest certified organic farm in Georgia.
- Our plant is run by a talented artisan meat cutter who holds a masters degree in meat science.
- Our processing plant is a zero-waste facility. We use a digester to transform waste into organic fertilizer, a 30,000 gallon septic system to recycle wash down, and we are working with a Georgia company to convert excess tallow into biodiesel.
- All of our cattle are locally born, raised, and harvested and meet our USDA Approved Grassfed Protocol. [This protocol forbids the use of artificial hormones, confinement feeding, animal by-products, antibiotics, etc.]

AVAILABLE AT:

Whole Foods Market in the Deep South
Buckhead Beef delivers to the finest restaurants • Destiny Produce
Order online: www.whiteoakpastures.com

Phone: 229-641-2081



Our new on farm processing plant
Built in 2008



THE DEEP SOUTH'S LOCAL BEEF





ORGANIC MILK *from* JUST UP THE ROAD.



© 2008 Organic Valley Family of Farms



As members of a farmer-owned cooperative, we have the freedom to farm the way nature intended. We never use antibiotics, synthetic hormones or pesticides. Our cows graze organic pastures. And we treat our customers, animals, and environment with respect. You see, like all Organic Valley farmers, we take pride in putting food on your table that's both healthy and delicious. After all, if it says Organic Valley, it has our name on it. www.organicvalley.coop