Lehigh, Berks, and Northampton Counties

2022-2024 LOCAL FOODS GUIDE

FEATURING:
- Farmers’ Markets
- Farms • Agritourism
- CSAs & Farm Shares
- Wine & Spirits
- Specialty Products
- Retail Markets
- Restaurants

BuyLocalGLV.org
Buy Fresh Buy Local of the Greater Lehigh Valley (BFBLGLV) is working to build the local food economy by:

- **Educating** consumers about the benefits of choosing locally grown foods
- **Promoting** local food providers
- **Improving** fresh food access in low-income neighborhoods
- **Facilitating** local food purchases by wholesale buyers
- **Providing** research about the GLV local food system

This Guide is funded in part by Northampton County Hotel Tax Grant program and the Pennsylvania Agricultural Product Promotion, Education and Export Promotion Matching Grant program of the PA Department of Agriculture.
Now more than ever, it is important to embrace our local foods, services, and community. This helps to promote a healthier local environment and economy! How have you been a valuable member of the local food community?

### Play Local Foods BINGO!

Circle all of the things you’ve done.
If you get five in a row, it’s a Bingo!

<table>
<thead>
<tr>
<th>B</th>
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<th>G</th>
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</thead>
<tbody>
<tr>
<td><strong>Picked my own berries</strong></td>
<td><strong>Visited the closest farmers’ market</strong></td>
<td><strong>Talked to a farmer at a farm or farmers’ market</strong></td>
<td><strong>Got lost in a corn maze</strong></td>
<td><strong>Took a ride through a local pumpkin patch</strong></td>
</tr>
<tr>
<td><strong>Took a tour of a local farm</strong></td>
<td><strong>Ate at a restaurant that sources food locally</strong></td>
<td><strong>Visited/planted in a community garden</strong></td>
<td><strong>Took an educational class at a local farm</strong></td>
<td><strong>Bought a holiday/other tree at a local farm</strong></td>
</tr>
<tr>
<td><strong>Went on a tasting at a local winery</strong></td>
<td><strong>Visited a local distillery</strong></td>
<td><strong>FREE LOCAL FOOD FAN SQUARE</strong></td>
<td><strong>Took a road trip to visit a farm</strong></td>
<td><strong>Gifted local farm foods/products</strong></td>
</tr>
<tr>
<td><strong>Hosted a “local foods potluck” with friends</strong></td>
<td><strong>Worn a local farmers’ market accessory</strong></td>
<td><strong>Made a smoothie from local fruits</strong></td>
<td><strong>Started a compost bin</strong></td>
<td><strong>Tried a new recipe with local foods</strong></td>
</tr>
<tr>
<td><strong>Shared this food guide with a friend</strong></td>
<td><strong>Volunteered at a local environmental nonprofit (ex: NNC!)</strong></td>
<td><strong>Made coffee with local coffee beans</strong></td>
<td><strong>Started a share with a local CSA</strong></td>
<td><strong>Visited a local food co-op</strong></td>
</tr>
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BFBLGLV is a program of the Nurture Nature Center, a 501c3 organization. Nationally, Buy Fresh Buy Local Chapters are expanding the market for locally grown food in communities across the U.S.

**Executive Director**
RACHEL HOGAN CARR

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**Editors**
RACHEL HOGAN CARR & MADELINE SQUARCIA

**Graphic Designer**
LAINI ABRAHAM
Shop at a Farmers’ Market

With 10 producer-only farmers’ markets in the Greater Lehigh Valley, it is easier than ever to buy directly from our farmers. See pages 10-15.

Join a CSA or Farm Share

Community Supported Agriculture and Farm Share programs make it easy to eat more fresh vegetables. Sign up for a weekly share of the harvest, either picked up at the farm or delivered to your neighborhood or workplace. See pages 16-21.

Visit a Farm

Enjoy the on-farm experience! Our local farms offer a number of hands-on activities, including Pick-Your-Own (PYO) experiences, corn mazes, and outdoor pizza ovens. Bring the kids and have some fun! See pages 22-56.

Patronize Restaurants that Use Locally Grown Foods

The best restaurants in the Greater Lehigh Valley are choosing fresh, local ingredients for their menus. The next time you visit, thank them for supporting our farmers! See pages 66-69.

Eat Locally Grown at Work & School

Local institutions are learning about what’s grown here in the Greater Lehigh Valley and including more locally grown items in their operations. See page 71.

Look for Local Products in Retail Outlets

Many grocery and health food stores are offering locally grown products. Make a point to look for them, and if you don’t see them, ask the store to start providing them. See pages 57-61.

Visit a Local Winery or Distillery

There are many family-owned and -operated vineyards and distilleries in the Greater Lehigh Valley. Come out and taste the wines that have won countless regional, state, national, and international awards. See pages 64-65.

7 WAYS TO BUY LOCALLY GROWN
5 REASONS TO BUY LOCALLY GROWN FOOD

1. **It tastes better.**
Local food is often harvested within 24-hours of being sold (or it is properly cured and stored for longer use). Local farmers are experts working hard to get the highest quality, most flavorful foods directly to you!

2. **It’s better for your health.**
Locally grown foods use practices that are safer, reduce use of chemicals and pesticides, and are grown to retain the highest vitamin and mineral content - in short, they are healthier for you and your family!

3. **It helps support our local family farms.**
Farmers are hardworking members of our communities. Supporting them now means supporting the future of local farming, open spaces, and healthy, flavorful food for future generations.

4. **It’s better for the environment.**
Local farms can have a huge impact on our local environment by reducing use of pesticides, building healthy soils that reduce erosion and disease, provide open spaces, regenerate the land and so much more!

5. **It strengthens our local food system and economy.**
Purchasing locally grown food keeps our food dollars circulating in our community, while also giving you a chance to connect with neighbors and explore what’s grown in your own region.

READY FOR A ROAD TRIP?

Have you visited a local farmers’ market with your family and enjoyed a day filled with conversation with local growers, local live music, activities for kids and best of all, come home with a bag full of fresh local foods and goods created by people who live in your community? Then you know the joys of agritourism, a special kind of tourism you can engage right in your own community, and that draws visitors to our region from hundreds of miles away. The Lehigh Valley’s rich heritage of farms and growing operations, as well as its wineries and distilleries, markets and retail options for buying local foods, makes it a great place to visit and explore. Throughout this guide, you will find QR codes that will link you to videos and sections of the BFBL website, where you can see and learn more about the agritourism options available in the Lehigh Valley.

Feeling ready to get started? Use this QR code to get to our Agritourism Road Map and find routes already designed for you! Beep! Beep!
What is a Producer-Only Farmers’ Market?

A producer-only farmers’ market is a public and recurring assembly of farmers or their representatives selling the food that they produced directly to consumers. Farmers’ markets facilitate personal connections and bonds of mutual benefits between farmers, shoppers, and communities. By cutting out middlemen, farmers receive more of our food dollars and shoppers receive the freshest and most flavorful food in their area and local economies prosper.

—Farmers’ Market Coalition

PRODUCER-ONLY FARMERS’ MARKETS WEEKLY SCHEDULE

**TUESDAY**

Northampton Borough Farmers’ Market  
3-6:30pm; May–end of Sept  
Municipal Park, Laubach Ave & Smith Ln, Northampton

**SATURDAY**

Bath Farmers’ Market  
9am-12pm; mid-May–end of Sept  
Monocacy Creek Park, W Main & Race Sts, Bath

Bethlehem Rose Garden Farmers’ Market  
9am-1pm; Jun–mid Oct  
Historic Bethlehem Rose Garden, 8th Ave & Broad/Raspberry St, Bethlehem

Easton Farmers’ Market *  
9am-1pm; beginning of May–end of Dec  
128 Larry Holmes Dr, Easton

Nazareth Farmers’ Market  
9am-1pm; beginning of May–Oct  
Center Square, Nazareth

**THURSDAY**

Bethlehem Farmers’ Market  
10am-2pm; late Apr–Nov  
Farrington Square, New & Morton Sts, Bethlehem

Macungie Farmers’ Market  
4-7pm; mid-May–end of Oct  
Macungie Memorial Park, 99 Lumber St, Macungie

**SUNDAY**

Emmaus Farmers’ Market *  
10am-1pm; beginning of May–end of Nov  
Triangle Park, Main St, Emmaus

Saucon Valley Farmers’ Market  
9am-1pm; beginning of May–end of Nov  
Hellertown Library, 409 Constitution Ave, Hellertown

* For Winter Market details, see full listing.
**BATH FARMERS’ MARKET**

**SATURDAYS 9AM–12PM; MID-MAY–END OF SEPT**
MONOCACY CREEK PARK
WEST MAIN ST AND RACE ST, BATH, PA 18014
484-547-3573; BATHMARKETMANAGER@GMAIL.COM
BATHFARMERSMARKET.ORG
@ BATHFARMERSMARKETPA

Bath Farmers’ Market is an open-air, producer-only market founded in 2009 featuring fresh, seasonal locally grown produce. Eggs, meats, smoked cheeses, beef jerky, prepared foods such as smoothies, artisan breads, peanut butter, pies, honey, breakfast and lunch type foods, dog treats, and local spirits. Events include Kids’ Day, Tomato Fest, the Little Miss Strawberry contest, Northampton Public Library every third Saturday, and demos. Dog-friendly and free parking.
16 vendors

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**BETHLEHEM FARMERS’ MARKET**

**THURSDAYS 10AM-2PM; LATE APR–2ND THURS IN NOV**
FARRINGTON SQ, NEW & MORTON STS
BETHLEHEM, PA 18015; 610-758-3692
BETHLEHEMFKMARKET@GMAIL.COM
SUSTAINABILITY.LEHIGH.EDU/BETHLEHEM-FARMERS-MARKET

Vendors offer fresh produce, breakfast and lunch items, baked goods, houseplants, flowers, peanut butter, jerky, and more. Our producer-only farmers’ market operates as a community service to SouthSide Bethlehem—we don’t charge vendor fees. Our goal is to support local growers and businesses and make fresh local produce and food readily available to our community.
12-15 vendors

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**BETHLEHEM ROSE GARDEN FARMERS’ MARKET**

**SATURDAYS 9AM-1PM; JUNE–MID-OCT**
HISTORIC BETHLEHEM ROSE GARDEN
8TH AVE & RASPBERRY STS, BETHLEHEM, PA 18018
610-865-2615; 18018MANA@GMAIL.COM
MANA18018.ORG @ BRGFARMERSMARKET

The purpose of the Bethlehem Rose Garden Farmers’ Market is to provide a thriving outlet to directly connect consumers and producers of local food products, and to foster community relations within the over 6,000 households on the West Side of Bethlehem. Easy parking, childrens playground, picnic area and benches, on-site bathrooms
15-20 vendors; FMNP accepted by some vendors.

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“What makes the farmers’ market such a special place is that you’re actually creating community around food.”

—Bryant Terry
EASTON FARMERS’ MARKET
SATURDAYS 9AM–1PM; BEG OF MAY–END OF DEC
SCOTT PARK, 128 LARRY HOLMES DR,
EASTON, PA 18042
WINTER MARKET: SATURDAYS; JAN–APRIL [15 VENDORS], 325 NORTHAMPTON ST
(IN FRONT OF EASTON PUBLIC MARKET)
610-330-9942; MEGAN@EASTONPARTNERSHIP.ORG
EASTONFARMERSMARKET.COM
The Easton Farmers’ Market was established in 1752 making it the oldest, continuous open-air market in America. The majority of produce is naturally/organically grown, and all meat and dairy products are antibiotic and hormone-free. All farms undergo a full on-site inspection. Prepared food vendors source ingredients from local farms whenever possible.
45 vendors; EBT and FMNP accepted by some vendors.

EMMAUS FARMERS’ MARKET
SUNDAYS 10AM–1PM; BEGINNING OF MAY–END OF NOV
WINTER MARKET: SUNDAYS 10AM–12PM; 2ND & 4TH SUN OF THE MONTH, DEC–APR [20+ VENDORS]
TRIANGLE PARK, MAIN ST, EMMAUS, PA 18049
INFO@EMMAUSMARKET.COM; EMMAUSMARKET.COM
The Emmaus Farmers’ Market is held rain or shine. The mission of the market is to provide the Emmaus community with a source of safe, locally produced, highly nutritious produce while educating the public, including farmers, on the benefits of supporting local agriculture in order to preserve farmland in the surrounding area, improve individual health and strengthen community. The market is more than just a place to buy local, high quality, produce from small family farms and businesses; it is also a place to meet friends, neighbors, and family. Enjoy live music May–November and check out their website for special events!
29 vendors; EBT and FMNP accepted by some vendors.

MACUNGIE FARMERS’ MARKET
THURSDAYS 4PM–7PM; MIDDLE OF MAY–END OF OCT
MACUNGIE MEMORIAL PARK
99 LUMBER ST (OFF MAIN ST), MACUNGIE, PA 18062
610-360-5592; INFO@MACUNGIEFARMERSMARKET.COM;
INFO997706.WIXSITE.COM/MACUNGIEFM
MACUNGIEFARMERSMARKET
The Macungie Farmers’ Market is a producer/grower market committed to providing locally grown, fresh food, preserving our agricultural heritage and building community. The market supports local agriculture by connecting farmers directly to consumers. This means you buy directly from the farmers and artisans themselves, not from third parties or resellers. Locally grown and handmade products straight to you, the consumer.
13 vendors; EBT and FMNP accepted by some vendors.

NAZARETH FARMERS’ MARKET
SATURDAYS 9AM–1PM; BEGINNING OF MAY–OCT
CENTER SQ, MAIN & CENTER ST, NAZARETH, PA 18064
484-291-1309; NAZDOWNTOWNMGR@GMAIL.COM
NAZARETHFARMERSMARKET.COM
The Nazareth Farmers’ Market offers a wide variety of seasonal fruits and vegetables, grass-fed beef, poultry, smoked cheese, fresh baked goods and breads, kiffles, peanut butter, coffee, wine, pet treats, handcrafted soaps, kombucha, and so much more. Also enjoy live music and activities.
20 vendors; EBT and FMNP accepted by some vendors.
NORTHAMPTON BOROUGH FARMERS’ MARKET
TUESDAYS 3PM-6:30PM; MAY–END OF SEPT
LAUBACH AVE & SMITH LN (IN MUNICIPAL PARK
COMPLEX), ACROSS FROM 1401 LAUBACH AVE,
(NORTHAMPTON MUNICIPAL ADMIN BUILDING),
NORTHAMPTON, PA 18067
PAKNOPF57@GMAIL.COM
NORTHAMPTONPAFARMERSMARKET
Northampton Borough Farmers’ Market brings
fresh, locally grown produce, grass-fed pork and
beef, baked goods, peanut butter, freshly squeezed
lemonade, Tastefully Simple, smoked cheeses, eggs,
bacon, beef sticks, and more to our community every
Tuesday, May to end of September, from 3-6:30pm.
We are located conveniently in the pavilions next
to the borough playground on Laubach Avenue,
where you can shop in the shade—rain or shine!
10 Vendors; FMNP accepted by some vendors.

SAUCON VALLEY FARMERS’ MARKET
SUNDAYS 9AM-1PM; BEGINNING OF MAY–END OF NOV
HELLERTOWN AREA LIBRARY, 409 CONSTITUTION
AVE, HELLERTOWN, PA 18055; 610-908-9728
SAUCONVALLEYFARMERSMARKET@GMAIL.COM
SVFMPA.COM THESVFARMERMARKET
THESAUCONVALLEYFARMERSMARKET
Saucon Valley Farmers’ Market at the Hellertown
Library offers the freshest seasonal produce
and unique specialty products from local busi-
nesses every Sunday from May to November!
40 Vendors; EBT and FMNP accepted by some vendors.

TREXLERTOWN FARMERS’ MARKET
SATURDAYS 9AM-12PM; BEGINNING OF MAY–END OF OCT
WINTER MARKET: SATURDAYS 10AM-12PM; 1ST AND
3RD SATURDAYS, BEGINNING OF NOV–END OF APR
VALLEY PREFERRED CYCLING CENTER
(THE VELODROME), 1151 MOSSER RD,
BREINIGSVILLE, PA 18031
MANAGER@TREXLERTOWNFARMERSMARKET.COM
TREXLERTOWNFARMERSMARKET.COM
TREXLERTOWNFARMERSMARKET
TREXLERFARMMMKT
Trexlerstown Farmers’ Market was created by a group of
local farmers as a way to engage with our neighbors in
Western Lehigh and Eastern Berks Counties, the same
communities in which we live, work, and raise our fami-
lies. The focus of the market is to provide access to
locally grown and raised products directly from the pro-
ducers themselves. No middlemen, no aggregators, no
wholesalers. All of our Growers & Producers are located
within a 30 mile radius of the market and are committed
to delivering the highest quality local products available
at their peak of freshness. Come taste the difference!
13 Vendors; EBT and FMNP accepted by some vendors.

“An economy genuinely local and
neighborly offers to localities a
measure of security that they cannot
derive from a national or a global
economy controlled by people who, by
principle, have no local commitment.”
—Wendell Berry

Get on the Farm!
With **COMMUNITY SUPPORTED AGRICULTURE (CSA)**, a consumer purchases a share (also known as a membership or a subscription) in the farm’s harvest before the season begins and, in return, receives a box of seasonal produce each week throughout the growing season. Shares are usually picked up at the farm, although many farmers also have additional pick-up locations. This arrangement helps farmers by increasing cash flow early in the season when seeds and equipment need to be purchased and farm labor needs to be paid.

**FARM SHARES AND ASCS (Agriculture Supported Communities)** are similar to CSAs in that members receive a weekly box of produce. Farms Shares, however, are typically delivered to low-income neighborhoods, and members are allowed to pay for their shares weekly at pick-up. This makes fresh, local produce more accessible to people who may not be able to pay for the shares up front. SNAP benefits may also be used to pay for the weekly shares.

**CSA SHARES** usually contain vegetables, but some farmers also offer the following, either as part of the CSA or as an add-on: fruit, eggs, homemade bread, meat, cheese, flowers or other farm products.

<table>
<thead>
<tr>
<th>FARM</th>
<th>FARM PICK-UP</th>
<th>OTHER PICK-UP SITES</th>
<th>SEASON</th>
<th>COST OF SHARES</th>
<th>POSSIBLE ADD-ONS</th>
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</thead>
<tbody>
<tr>
<td>BLEILER’S PRODUCE PATCH</td>
<td>Trexler FM, West Reading FM, Macungie FM</td>
<td></td>
<td>26 wks beg Jun–end Nov</td>
<td>$775 (8-10 items) $400 (4-5 items)</td>
<td>Artisan cheese, bread, pastured meat (ground beef, bacon, sausage, chicken), eggs</td>
</tr>
<tr>
<td>SALVATERRA’S GARDENS</td>
<td>9044 Mountain Rd, Alburtis; Thurs 2pm to 7pm</td>
<td>Easton FM (preorder: info@ salvaterrasgardens.com)</td>
<td>20 wks beg May–Sept/Oct</td>
<td>$600 Large Flex Share (Members Choose Items) $400 Small Flex Share (Members Choose Items)</td>
<td>Artisan cheese, bread, pastured meat (ground beef, bacon, sausage, chicken), eggs</td>
</tr>
<tr>
<td>SUBARASHII KUDAMONO</td>
<td>Online order; home delivery</td>
<td></td>
<td>4 months Sept–Dec</td>
<td>12-18 locally grown Asian pears/box Email website to be contacted for current CSA pricing/offer: wonderful-fruit.com</td>
<td></td>
</tr>
<tr>
<td>TAPROOT FARM</td>
<td>66 Kemmerer Rd, Shoemakersville</td>
<td>Four Monkeys Coffee, Kutztown; Covered Bridge Farm Stand, Oley; Building 7 Yoga, Wyomissing.</td>
<td>5 months beg Jun–beg Nov</td>
<td>$897 (10 items) $644 (7 items) $506 (5 items)</td>
<td>Eggs, mushrooms, fruit, cheese, coffee, pasta, tea</td>
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<tr>
<td>BLEILER’S PRODUCE PATCH</td>
<td></td>
<td>Trexlertown FM; Macungie FM; West Reading FM</td>
<td>25 wks beg Jun–end Nov</td>
<td>$775 (8-10 items) $400 (4-5 items)</td>
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<tr>
<td>CROOKED ROW FARM</td>
<td>3245 Rt 309, Orefield</td>
<td>Bradbury-Sullivan LGBT CC, Allentown; Residential pick-up on Church St, Bethlehem</td>
<td>20-22 wks end May–end Oct</td>
<td>$635 (8 items) $405 (5 items)</td>
<td>Eggs, cheese, bread, fruit</td>
</tr>
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<td>TAPROOT FARM</td>
<td>66 Kemmerer Rd, Shoemakersville</td>
<td>Zion UCC, Allentown; private residence, Center Valley</td>
<td>5 months beg Jun–beg Nov</td>
<td>$897 (10 items) $644 (7 items) $506 (5 items)</td>
<td>Eggs, mushrooms, fruit, cheese, coffee, pasta, tea</td>
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<tr>
<td>THE GOOD FARM</td>
<td>8112 Church Rd, Germansville</td>
<td>Livewell Integrated Health, Breinigsville; Switchback Pizza, Emmaus; The Colony Meadery, Allentown</td>
<td>22 wks Jun–Nov</td>
<td>$40/week (10-12 items) $30/week (7-8 items)</td>
<td>Fruit, cheese, eggs, coffee, mushrooms</td>
</tr>
<tr>
<td>WILLOW HAVEN FARM</td>
<td>7686 Herber Rd, New Tripoli; Sat 9-1pm, Wed 1-8pm</td>
<td>St. Stephan of Hungary, Allentown; PBS Media Center, Bethlehem; Bonn Place Brewery, Bethlehem; Wacker Chemical Corp, Lehigh University; Home Delivery and Workplace Delivery at some locations: <a href="http://www.harvie.mx/willow-workplace-20">www.harvie.mx/willow-workplace-20</a></td>
<td>20 wks Jul–mid Oct</td>
<td>$35/week - $95/week with delivery fees based on location</td>
<td>Fruit, eggs, bread, artisan and raw cheese, herbs, yogurt, pastured meat, flowers and more</td>
</tr>
<tr>
<td>WILLOW HAVEN FLOWERS</td>
<td>7686 Herber Rd, New Tripoli; Sat 10-2pm</td>
<td>Home Delivery offered in the Allentown and Bethlehem areas or within 10 miles of the farm. Included in price.</td>
<td>2 sessions of 8 wks each beg Jul–end Oct</td>
<td>$190 for 50 shares</td>
<td></td>
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“Every time you spend money, you’re casting a vote for the kind of world you want.”
—Anna Lappé
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<td>CLEAR SPRING FARM</td>
<td>206 Garr Rd, Easton Wed, Fri 2-7pm</td>
<td></td>
<td>20 wks end May–beg Oct</td>
<td>$700 (Full Share) $375 (Half Share)</td>
<td>Farm stand open with other items for purchase</td>
</tr>
<tr>
<td>HUNTER HILL CSA</td>
<td>901 Frost Hollow Rd, Easton; Fri or Tues 3-7pm</td>
<td></td>
<td>24 wks end May–beg Nov</td>
<td>$720 (payment plans available)</td>
<td></td>
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<td>SALVATERRA’S GARDENS</td>
<td>9044 Mountain Rd, Alburtis; Thurs 2-7pm</td>
<td>Easton FM (preorder: <a href="mailto:info@salvaterrasgardens.com">info@salvaterrasgardens.com</a>)</td>
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<td>66 Kemmerer Rd, Shoemakersville</td>
<td>Siren Studio, Bethlehem; Private Residence, Bethlehem</td>
<td>5 months beg Jun–beg Nov</td>
<td>$897 (10 items) $644 (7 items) $506 (5 items)</td>
<td>Eggs, mushrooms, fruit, cheese, coffee, pasta, tea</td>
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<tr>
<td>TERRA FAUNA FARM</td>
<td>8141 Valley View Rd, Northampton; Tues &amp; Thurs 1-7pm</td>
<td></td>
<td>23 wks end May–end Oct</td>
<td>$900 (8-10 items) $500 (8-10 items in smaller portions)</td>
<td>Honey, dairy, eggs, coffee, maple syrup</td>
</tr>
<tr>
<td>THE GOOD FARM</td>
<td>812 Church Rd, Germansville</td>
<td>The Restoration Space, Bethlehem</td>
<td>22 wks Jun–Nov</td>
<td>$40/week (10-12 items) $30/week (7-8 items)</td>
<td>Fruit, cheese, eggs, coffee, mushrooms</td>
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<td>KROMER MEATS</td>
<td>Clear Spring Farm, 206 Garr Rd, Easton</td>
<td></td>
<td>1 x/month for 6 mos (6 pickups)</td>
<td>$750 (14-16 lbs items) $400 (7-8 lbs items)</td>
<td></td>
</tr>
<tr>
<td>JOSIE PORTER FARM</td>
<td>6514 Cherry Valley Rd, Stroudsburg Wed 2-6pm; Fri 12-6pm; Sat 9-3pm</td>
<td>St Luke’s Hospital Monroe Campus, Stroudsburg; Mountain top Lodge, Lake Naomi</td>
<td>20 wks Jun–Oct</td>
<td>$750 (10-12 items) $450 (6-8 items)</td>
<td>On-farm Buying Club: eggs, cheese, meat, bread, dairy, honey, maple, syrup, garlic vinegar, fruit, and more</td>
</tr>
<tr>
<td>TAPROOT FARM</td>
<td>66 Kemmerer Rd, Shoemakersville</td>
<td>Greater Philadelphia area see <a href="https://taprootfarmpa.com/pick-up-locations">https://taprootfarmpa.com/pick-up-locations</a></td>
<td>5 mos beg Jun–beg Nov</td>
<td>$897 (10 items) $644 (7 items) $506 (5 items)</td>
<td>Eggs, mushrooms, fruit, cheese, coffee, pasta, tea</td>
</tr>
<tr>
<td>THE GOOD FARM</td>
<td>812 Church Rd, Germansville</td>
<td>Livewell Empowerment, Jim Thorpe</td>
<td>22 weeks Jun–Nov</td>
<td>$40/week (10-12 items) $30/week (7-8 items)</td>
<td>Fruit, cheese, eggs, coffee, mushrooms</td>
</tr>
</tbody>
</table>
BAD FARM
86 WIEDER RD, KEMPTON, PA 19529
484-221-3302; BADFARM83@GMAIL.COM
BADFARM86.COM  🅺 BAD FARM
We are proud to be a family-owned and operating dairy farm at the base of Hawk Mt in Kempton, PA. We have a PA Raw Milk Permit which enables us to sell raw milk directly to the consumer and to use our own milk to make delicious dairy products. We currently are milking 70 Holstein cows. Our heifers are raised to join the milking herd and the bull calves are raised for butcher beef. We crop farm 600 acres and have 200 laying hens. A portion of our milk is sold directly to the customer for fluid raw, pasteurized and chocolate milk, along with making ice cream from scratch on the farm with our own milk and recipes. Our milk is also made into many different yogurts, cheese curds, aged cheese, fresh mozzarella, cottage cheese and more.
Farm Practices: Integrated Pest Management (IPM), Antibiotic- & Hormone-Free, Pastured, Extended Growing Season
Products: Ice Cream, Raw Milk, Pasteurized Milk, Chocolate Milk, Yogurts, Curds, Cheeses, Brown Eggs, Beef
Available at: Farmstand, Lehighton Farmers’ Market, Emmaus Farmers’ Market, Dietrich Meats, Wanamakers General Store, Shady Mt Bakery, Quarry View Farm, Leaf Local, Mt View Supply, Albright’s Mill, Raberts Sunoco, Miller Charm Farm and various CSA’s
Hours: 6am-8pm every day

BECHDOLT ORCHARDS
2209 LEITHSVILLE RD, HELLERTOWN, PA 18055
610-838-8522; RKROWE@VERIZON.NET
PEOPLE/BECHDOLT-ORCHARDS/100057588244593
Serving the Lehigh Valley since 1947, Bechdolt Orchards offers a wide range of seasonal crops. We also offer home made fruit butters, apple cider, sauces, jams, jellies and syrups. We take great pride in growing crops that look and taste good!
Farm Practices: Integrated Pest Management (IPM), Extended Growing Season
Available at: Saucon Valley Farmers’ Market
Hours: Tues–Sun 9am-5pm

BERNARD’S GREEN VALLEY FARM
2925 HIGH HILL RD, SLATINGTON, PA 18080
484-894-1497
BERNARDSGREENVALLEYFARM.AB@GMAIL.COM
BERNARDS-GREEN-VALLEY-FARM-119904731356803
We are a family farm specializing in Christmas trees, wreaths, and roping in the winter and pick your own blueberries in the summer. We also hand craft artisan jams, jellies, and preserves utilizing what we grow on our farm and that of our neighboring farms. We practice organic methods for both our blueberries and trees. We do not spray anything on or near our blueberry bushes.
Farm Practices: Integrated Pest Management (IPM), Organic Methods for blueberries and trees
Products: Blueberries, Raspberries (Red), Jams, Jellies, Pick Your Own, Christmas Tree Farm, Gift Baskets, Wreaths, Christmas Trees
Available at: Our Jams and Jellies can be found at Kornfeind’s Meat Market, Baba, Nonna, and Pamkakes Bakery
Hours: Our hours for pick your own blueberries are: mid/late June–late August, sun up until sun down. For the Christmas tree season we are open the day after Thanksgiving until Christmas Eve. Black Fri Only: 9am-5pm; Fri by appointment only; Sat & Sun 9am-5pm

BuyLocalGLV.org
BLEILER’S PRODUCE PATCH
TERRY BLEILER
1931 INDEPENDENT RD, BREINIGSVILLE, PA 18031
610-360-5592; TERRYBLLR@AOL.COM
BLEILERSPRODUCEPATCH.COM
BLEILERPRODUCEPATCH
It all started decades ago… Terry has been farming all of his life, starting out with his father when he was very young. His father farmed over 40-acres of land and taught Terry his passion and skills. Terry continued to keep the farm going after his father’s death and officially named the business “Bleiler’s Produce Patch”. Audrey joined Terry in 2017 when they were married. She brings from her college and high school teaching career knowledge of nutrition, environmental science and biology to help Terry with continuous sustainability in the business. We have a passion for growing the most nutritious produce.

Products: Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Berries, Flowers (Cut), Bedding Plants, Ornamentals, Value-added products

Available at: Macungie Farmers’ Market, Trexlertown Farmers’ Market, West Reading Farmers’ Market

CSA Shares Available

BLUE VALLEY FARM MARKET
707 AMERICAN BANGOR RD, BANGOR, PA 18013
570-795-4057; BLUEVALLEYFM@GMAIL.COM
BLUEVALLEYFARMERSMARKET
The Blue Valley Farmers’ Market strives to provide fresh, local produce to our community.

Hours: Sun 9am-1pm, Beginning of May–end of Oct
Accepts FMNP Vouchers

BURNSIDE PLANTATION
1461 SCHOENERSVILLE RD, BETHLEHEM, PA 18018
610-882-0450; INFO@HISTORICBETHLEHEM.ORG
HISTORICBETHLEHEM.ORG/?HISTORIC-SITE-BURNSIDE-PLANTATION
BURNSIDEPLANTATION
From the time of its original purchase by James and Mary Burnside until today, this site has remained a farm. Today, Burnside Plantation is an historic site interpreting farming and farm life from 1748-1848 in this Moravian community.

Agritourism: Tours, Unique Experiences, Birthdays, Weddings, Facility Rental, Classes/Educational Programs, Special Events

CATTLE CREEK FARMS
471 GEORGETOWN ROAD, NAZARETH, PA 18064
610-810-8344; CATTLECREEKFARMS13@GMAIL.COM
CATTLE-CREEK-FARMS-LLC-457590947697068
We are a family owned company determined to provide safe and wholesome meats for our customers, while bridging the gap between producer and consumer.

Farm Practices: Antibiotic- & Hormone-Free, Pastured

Products: Beef, Pork, Smoked meat, Sausage, Beef Jerky

Available at: Bath Farmers’ Market

Hours: Wed 2pm-6pm, Sat 9am-3pm, or by appointment

CLEAR SPRING FARM, LLC
DAVID AND TERRY KROMER
206 GARR RD, EASTON, PA 18040
610-258-5050; CLEARSPRINGFARM2@YAHOO.COM
CLEARSPRINGFARM.NET
CLEAR-SPRING-FARM-110410908977566
CLEARSPRINGFARM_EASTONPA
Clear Spring Farm is family-owned and operated Community Supported Agriculture run farm that started in 2005. We started out with 21 members our first year and have grown to as many as 80 members in past years. We have partnered with Follett and Easton Hospital as well as the Westward partnership program in the past. We grow a wide variety of approximately 30 different kinds of vegetables, harvested from May through October. CSA Members will receive a wide variety of vegetables harvested at its peak of ripeness, flavor, vitamins, and mineral content.

Farm Practices: Integrated Pest Management (IPM), Extended Growing Season

Available at: Nazareth Farmers’ Market, Blue Valley Farm Market

Products:
Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Blueberries, Strawberries, Orchard & Small Fruits, Flowers (Cut & Dried), Mums, Ornamentals, Honey (Raw), Beef, Chicken, Eggs (Chicken), Wreaths

Agritourism: Special Events, Unique Experiences, Christmas Tree Farm

Hours: Sun 10am-6pm (Beginning of May–End of Dec), Mon 10am-6pm (Beginning of May–End of Oct), Tues–Sat 10am-6pm (Beginning of Jan–Beginning of Jan), Sun 9am-1pm

CSA Shares Available
COVERED BRIDGE FARM
AMY HOWER, 65 COVERED BRIDGE RD, NORTHAMPTON, PA 18067
610-261-0261; COVEREDBRIDGEFARMPA@GMAIL.COM
PAGES/COVERED-BRIDGE-FARM/145966432127915
Covered Bridge Farm is a local family-run farm operated by the Hower Family specializing in fresh seasonal produce, seasonal decorations in the fall, and fresh evergreen holiday decorations in the winter. The farm offers a full range of produce from asparagus to zucchini. Seasonal fall decorations include pumpkins, gourds, and other items. Wreaths, swags, and memorial decorations are some of the fresh evergreen items we provide during the holiday season. The Howers look forward to seeing you this year!

Farm Practices: Integrated Pest Management (IPM), Extended Growing Season
Products: Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Flowers (Cut & Edible), Ornaments, Wreaths
Hours: Mon–Fri 4pm-7pm, Sat & Sun 9am-7pm starting Fri Nov 29th. See Facebook for seasonal hours

CROOKED ROW FARM
LIZ WAGNER, 3245 ROUTE 309, OREFIELD, PA 18069
484-773-6559; LIZ.M.WAGNER@GMAIL.COM
CROOKEDROWFARMPA.COM THEFARMERLIZ
Crooked Row Farm is no exception. In addition to Certified-Organic vegetable and herb operations and our flock of pasture-raised chickens for eggs, we run a year-round Farm Market featuring over 40 area growers and producers throughout the season. From veggies & fruit to dairy, proteins, ferment, fresh bread, canned goods and more, we are so happy to be building this food community with you. Visit our website and follow us on social media for info on pop-up markets, workshops and stand events.

Products: Certified-organic vegetables, fresh and dried herbs, pasture-raised eggs. Spring plant sales of organic vegetable, flower, and herb starts
Hours: Jan–Mar: Thurs & Fri 10am-5pm, Sat 10am-3pm; April–Dec: Mon 10am-3pm, Tues–Fri 10am-5pm, Sat & Sun 10am-3pm
Available at: Curious Goods at The Bake Oven Inn, Lit, Made By Lino, Healthy Alternatives-Pastured Eggs, Valley Milkhouse, Red Cat Farm, Gauker Farms, Kreeky Tree Farm, LLC, Terra Fauna Farm, Rodale Institute’s ASC Program, Scholl Orchards, Lyon Creek Farm, The Good Farm, LLC, Lehigh Valley Kombucha, Monocacy Coffee, OH Produce!

Agritourism: Workshops, School Tours, Other, Culinary Classes, Wild Edibles Walks
CSA Shares Available
DOVE SONG DAIRY
LENA SCHAEFFER
108 SEIGFREID RD, BERNVILLE, PA 19506
610-488-6060; INFO@DOVESONGDAIRY.COM
DOVESONGDAIRY.COM 🌐 DOVE_SONG_DAIRY

Dove Song Dairy is an old-fashioned family farm located in the rolling hills of Berks County. Our 200 goats are individually named and loved by friends and family. We believe in a natural approach to animal husbandry. Our dairy goats, chickens and other livestock are Pastured year round and fed a ration made from our own organically grown barley, spelt and sunflower seeds. Farming is our life and we enjoy every part of it, from collecting the eggs to making cheeses and everything in between.

Farm Practices: Non-GMO, Antibiotic- & Hormone-Free

Products: Market, Cheese (Goat), Milk (Goat, Raw), Yogurt (Goat), Goat, Lamb, Pork, Beef, Chicken, Duck, Turkey, Duck Eggs, Chicken Eggs, Soap, Goat Milk Caramel, Bone Broths & Soups

Available at: Blue Marsh Market, Healthy Habits Natural Market, Orwigsburg, Local Leaf Market, Healthy Alternatives, Eagle Point Farm

Hours: Mon 9am-7pm, Wed 9am-7pm, Fri 9am-7pm, Sat 10am-5pm

“By having contact with the soil, there’s abundant communication that comes from the Earth about how we can best live in human community.”

—Leah Penniman, Soul Fire Farm
EAGLE POINT FARM MARKET & GREENHOUSES
GAYLE GANSER & MONICA BERGHOLD
853 TREXLERTOWN RD, TREXLERTOWN, PA 18087
610-395-8620; GGANSER1@YAHOO.COM
EAGLEPOINTFARMMARKET.COM
EAGLEPOINTFARM EAGLEPOINTFARM_853
We at Eagle Point have been growing sustainable for the past 41 years at our farm in Kutztown, PA. We have been selling retail at our Trexlertown location for 36 years. We pride ourselves in growing the best quality, selling at fair prices, and offering a great selection from our bedding plants to produce to our handmade Christmas wreaths. Please visit our website for more detail on our growing practices as well as what we offer.
**Farm Practices:** Sustainable using Organic Practices and conventional means when necessary.
**Products:** Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Berries, Orchard & Small Fruits, Value-Added products, Flowers (Cut & Edible), Plants, Ornamentals, Honey (raw), Dairy, Eggs (Chicken), Mushrooms, Wreaths, Cider (Apple), Baked Goods, Chestnuts, Christmas Trees, Educational Workshops
**Available at:** Scholl Orchards, Gould’s Produce, Traugers, Nathaniel Burkholder
**Hours:** Mon–Fri 10am-6pm, Sat 9am-5pm, Closed Sun (Middle of April-End of December); May Only: Tues–Fri 10am-6pm, Sat 9am-5pm, Sun 12pm-4pm

EAGLE POINT FARM market & Greenhouses
GAYLE GANSER & MONICA BERGHOLD
853 TREXLERTOWN RD, TREXLERTOWN, PA 18087
610-395-8620; GGANSER1@YAHOO.COM
EAGLEPOINTFARMMARKET.COM
EAGLEPOINTFARM EAGLEPOINTFARM_853
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**Hours:** Mon–Fri 10am-6pm, Sat 9am-5pm, Closed Sun (Middle of April-End of December); May Only: Tues–Fri 10am-6pm, Sat 9am-5pm, Sun 12pm-4pm

“**The agriculture we seek will act like an ecosystem, feature material recycling and run on the contemporary sunlight of our star.”**
—Wes Jackson, The Land Institute
FLINT HILL FARM
EDUCATIONAL CENTER
1922 FLINT HILL RD, COOPERSBURG, PA 18036
610-838-2928; INFO@FLINTHILL-FARM.ORG
FLINTHILLFARM-EDCENTER.ORG
Flint Hill Farm Educational Center and Dairy is a non-profit Agro-Educational Center serving the Greater Lehigh Valley since 2006. We host approximately 3000+ students, teachers and families through our tours, summer camps, OPEN HOUSE events, classes, individual family visits and store visitors yearly. Supporting our goat and cow dairy directly supports our community outreach opportunities. Check out our Dairy Farm Share! Purchase a month’s worth of dairy at a reduced price through our online store.
Farm Practices: Antibiotic- & Hormone-Free, Pastured Humane care of animals, Rotational Pastures
Products: Herbs (Fresh), Jams, Jellies, Butter, Cheese (Cow), Cheese (Goat), Milk (Cow, Pasteurized), Milk (Goat, Pasteurized), Milk (Cow, Raw), Milk (Goat, Raw), Yogurt (Goat), flavored probiotic yogurt smoothies, cheddar cheeses (aged and flavored-call for specials), manchego, mozzarella, chevre, cream cheese, kefir, buttermilk
Also available: Classes/Educational Programs, Tours, Farm Stay/B&B, Special Events, Equestrian, Fall Activities, Unique Experiences, Birthdays, Weddings, Facility Rental, Pumpkin Patches, Wool, Yarn, Soap, Workshops, School Tours, cheesemaking classes, bread making classes, goat care, Summer Camp, Kinder Camp, Farm Camp, Mommy/Daddy and Me Camp
Available at: Trexlertown Farmers’ Market
Hours: Sun 10am-5pm, Mon–Fri 9am-7pm, Sat 9am-6pm

FRECON FARMS
501 S READING AVE, BOYERTOWN, PA 19512
610-367-6200; JOSH.SMITH@FRECONFARMS.COM
FRECONFARMS.COM
Frecon Farms has been growing some of Pennsylvania’s finest tree fruits and berries since 1944. Cherries, peaches, plums, blueberries, nectarines, raspberries, apples, and pears. For three generations, we’ve provided the Delaware Valley and communities throughout the United States with the best fruit, local produce, specialty food items, and ciders through our retail store, bakery, farmers’ markets, and wholesale distribution services. Our farm proudly services retailers, schools, and institutions with select tree fruits from our family orchard.
Farm Practices: Integrated Pest Management (IPM)
Products: Asparagus, Blueberries, Raspberries (Red), Apples, Apricots, Cherries, Nectarines, Peaches, Pears, Plums, Apple Sauce, Cider (Apple), Cider (Pear), Dried Fruits, Vinegars, Pumpkins, Honey (Raw), Pick Your Own, Fall Activities, Pumpkin Patches, Special Events, Hay Rides, Gift Baskets, Cider, Workshops, School Tours, Culinary Classes
Available at: Trexlertown Farmers’ Market
Hours: Sun 10am-5pm, Mon–Fri 9am-7pm, Sat 9am-6pm

FRONTIER PASTURES
TIM EHST, 1688 RTE 100, BALLY, PA 19503
484-866-6920: CONTACT@FRONTIERPASTURES.COM
FRONTIERPASTURES.COM
Grass-Fed Beef: Good for you, good for the land! We pasture cattle on 40 acres in Eastern Berks County. Our cattle are 100% grass fed,(not fed growth hormones, antibiotics, grain), and spend their entire lives outside. They live a low-stress life, and are treated with respect by their farmer. Our cattle provide a delicious, nicely marbled, and tender meat you can feel good about!
Farm Practices: Antibiotic- & Hormone-Free, Pastured, 100 percent grass fed
Products: Beef. Ground beef-$7.50/pound,$6.50/lb on the farm. See web site for additional products on sale. Call 484-866-6920 to make appointment.
Available at: frontierpastures.com
Hours: By appointment

“ Agriculture is emerging as a solution to mitigating climate change, reducing public health problems and costs, making cities more livable, and creating jobs in a stagnant global economy.”
—Danielle Nierenberg, Food Tank
FUNNY FARM APIARIES, LLC
WENDY FUJITA, 17 OAK RD, MERTZTOWN, PA 19539
610-401-8317; WCFUJITA@PTD.NET
FUNNYFARMAPIARIES.COM  FUNNYFARMAPIARIES
FUJIFUNNYFARM
We have hives located in Berks, Lehigh, & Montgomery counties. Our honey is extracted on site at our farm. It is always raw and unpasteurized. Our honey is a pure and wholesome product full of nature’s beneficial pollens, wax, propolis, minerals, and enzymes.

Products: All of our honey is raw, regular, creamed, unfiltered, and flavor-infused raw honeys, elderberry syrup, cut comb, comb honey, lotion bars, healing salves, and lip balms and other bee related products.

Available at: For a full list of where are honey can be purchased see our website at https://funnyfarmapiaries.com

Hours: Tues 10am-5pm, Wed 10am-5pm, Thurs 10am-5pm, Fri 10am-5pm, Sat 9am-4pm

GAUKER FARMS
846 FLEETWOOD LYONS RD, FLEETWOOD, PA 19522
724-454-3674; GAUKERFARMS@GMAIL.COM
GAUKERFARMS.COM  GAUKERFARMS
Gauker Farms is an 8th, 9th, and 10th generation, 260-acre crop and beef farm in Fleetwood, Berks County. Lee and Jodi are the 9th generation to operate the farm. They grow corn, soybeans, wheat, and hay, and have about 85 head of Holstein steers that they buy from within two miles of the farm (hyper-local). The steers are fed grain and hay grown on the farm. Gauker Farms is committed to providing wholesome, delicious beef to our customers—From Our Family Farm to Your Family Table.

Farm Practices: Integrated Pest Management (IPM).
No added hormones; We only treat sick animals with antibiotics, typically when they are calves and acclimating to life on the farm with other calves.

Products: Beef Cuts and Snacks, Tours, Workshops, School Tours, Wheat Straw

Available at: The Farm, Crooked Row Farm, and Downingtown Farmers’ Market

Hours: By appointment only

GERHARD FARMS
KURT & ALYSSA GERHARD
9244 LOGHOUSE RD, KEMPTON, PA 19529
484-264-9147; GERHARDFARMS24@GMAIL.COM
GERHARDFARMS.COM  GERHARDFARMS
We are Kurt and Alyssa Gerhard, owners of Gerhad Farms, a family-owned and -operated cattle farm located in Kempton, PA. We proudly offer locally grown beef free of hormones and antibiotics, as well as pork and chicken purchased from fellow PA farmers. All of our products are frozen, vacuum sealed, and sold out of our small shop. We also offer halves and whole cows and normally need a few months notice if you are interested in purchasing. Please visit our website for our most up to date pricing information or feel free to send us an email with any questions! We look forward to meeting you and providing you with farm-to-table meats!

Farm Practices: Antibiotic and hormone free or by appointment

Products: Beef, Pork, Chicken

GOGLE FARMS
ROGER AND TIMOTHY GOGLE
5017 MULBERRY ST, COPLAY, PA 18037
610-262-4275; INFO@GOGLEFARMS.COM
GOGLEFARMS.COM  GOGLEFARMS
Gogle Farms is a family run orchard located near Laurys Station, about 10 miles north of Allentown. We offer a variety of fresh, in-season fruits and vegetables from July to November. With many of our fruit crops, customers have the option of taking a short hayride out to the field to Pick Your Own. We started planting the orchard in 2008, in ground that has been farmed by at least 7 generations of Gogles, and had our first peach season in 2011.

Farm Practices: Integrated Pest Management (IPM), Non-GMO

Products: Potatoes, Squash (Winter), Pumpkins (Edible, Pie), Apples, Cherries, Peaches, Pears, Plums, Gourds, Pumpkins, Pumpkin Patches, Pick Your Own, Hay Rides

Hours: Sun 9am-5pm (Middle of July–End of Oct), Fri 10am-6pm, Open Fri during Aug (Beginning of Aug–End of Aug), Sat 9am-5pm (Middle of July–End of Oct)
**HARVEST HOME MEATS**
390 HARVEST LN, BANGOR, PA 18013
610-972-8910; INFO@HARVESTHOMEMEATS.COM

HARVESTHOMEMEATS.COM

We are a family-operated, grass-based farm located on the pastoral northeastern edge of the Lehigh Valley. Our cattle are dependent on grass farms that have been in the DiFebo and Ott families for the last hundred years. Richard DiFebo, his wife Lynn, and sons Dane and Dohl are involved in the everyday operations.

Farm Practices: Use Only Organic Materials, Non-GMO, antibiotic and hormone-free, Pastured, 100 percent grass-fed

Products: Beef

Hours: By appointment

**HAUSMAN FRUIT FARM**
JUSTIN HAUSMAN
2824 LIMEPORT PIKE, COOPERSBURG, PA 18036
267-980-3409; HAUSMANFARM@PTD.NET

HAUSMANFRUITFARM.COM

Our process has been passed down from generation to generation and we continue to take pride in how we get our land and crops ready for you and your family. We only reap the freshest produce for you and your family. By hand-picking all of our produce, you are ensured fresh, and ripe, foods.

Farm Practices: Integrated Pest Management (IPM), Non-GMO

Products: Asparagus, Rhubarb, Sweet Corn, Watermelons, Cantaloupes, Pumpkins (Edible, Pie), Honeydew, Herbs (Plants), Blueberries, Strawberries, Raspberries (Black), Apples, Apricots, Cherries, Nectarines, Peaches, Plums, Mums, Vegetable Starts, Perennials, Hanging Baskets, Bedding Plants, Annuals, Herb Starts, Corn Shocks, Pumpkins, Ornamental Corn, Straw Bales, Pick Your Own, Fall Activities, Special Events, Corn Mazes, Pumpkin Patches, Hay Rides, Cider (Apple), School Tours, Workshops, Cakes, Pies, Pastries, Cookies, Muffins, Bread, Straw

Available at: Emmaus Farmers’ Market, Macungie Farmers’ Market, On the farm

Hours: Special hours all year long, please check website and facebook hours for specific details about PYO and store hours.

**HUMMING HILLS FARM, LLC**
JUDY HENDERSON
50 LAKE RD, HAMBURG, PA 19526
484-509-1339; INFO@HUMMINGHILLSFARM.COM

HUMMINGHILLSFARM.COM

Humming Hills Farm specializes in producing the best and freshest microgreens in Berks County. We use all organic principles with our vertical indoor growing. Microgreens are available year-round. We can grow all types of microgreens successfully from Amaranth to Wheatgrass. We also sell Supergreens Microgreens Powders & Salt and G.I.Y. (Grow It Yourself) Microgreens Grow Kits. We offer online ordering, on-farm pickup, farmers’ market pickup (check website for markets), or buy locally at farmers’ markets.

Farm Practices: Certified Naturally Grown

Products: Micro Greens, Wheatgrass, Supergreen Seasonings, Power Greens, Powders and Salts

Available at: Trexlertown Farmers’ Market, Wyomissing Farmers’ Market, Heathy Habits Natural Store (Orwigsburg), Kirbyville Farm Market, Shady Mountain Market (Fleetwood), Local Leaf Market, Wanamakers General Store

**HUNTER HILL CSA**
DAN & KATY HUNTER
901 FROST HOLLOW RD, EASTON, PA 18040
484-788-4634; HUNTERHILLCSA@GMAIL.COM

HUNTERHILLCSA.COM

Since 2010, Dan Hunter has grown a variety of vegetables, fruits, and herbs on 1 ½ acres of his family farm in Forks, PA. Joined by his wife Katy in 2015, they’ve expanded the farm each season since and now serve 180 members. Dan and Katy care deeply about regenerative agriculture that enriches the soil, traps more carbon dioxide, and makes heaps of nutritious, chemical-free produce. Hunter Hill CSA members value the freshness and quality of produce, as well as the fact that their produce is grown using organic practices. Members also love the ease of picking up from a farm so close to home.

Farm Practices: fertilize with composted plant materials and manures, no-till farming, zero synthetic chemicals, Non-GMO

Products: Seasonally available produce

CSA Shares Available
**JOSIE PORTER FARM**

HEIDI SECORD & GARY BLOSS  
6514 CHERRY VALLEY RD, STROUDSBURG, PA 18360  
570-992-5731; JPFARM@PTD.NET  
[JOSIEPORTERFARM.COM](#)  
[JOSIEPORTERFARM](#)

The Josie Porter Farm offers high-quality, nutritionally dense, chemical-free produce and food to our community. Since 2007, farm manager Heidi Secord and husband Gary Bloss have focused on organic and biodynamic farming techniques that enliven the soil. Biodynamic growers recognize the soil itself to be alive and that human health and vitality depend upon the health and vitality of the soil. You can purchase our products through our CSA and on-site Farm Stand. Taste the difference and experience our mission at the farm—connecting people to the earth through agriculture, education and community.

**Farm Practices:** Use Only Organic Materials, Non-GMO, Antibiotic-Free, Hormone-Free, Pastured, Extended Growing Season  
**Products:** Seasonal Vegetables and Fruit, Pantry Items, Eggs, Local Beef, Pork, Poultry, and more!  
**Hours:** Please see website for hours and CSA info

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**JUS KIDDIN AROUND FARM**

8059 BAKE OVEN RD, GERMANSVILLE, PA 18053  
215-872-3865; JKAFARM@GMAIL.COM  
[JUSKIDDINAROUND](#)

Koss family farm that specializes in hay, vegetables, poultry products, and other farm animals.  
**Products:** Lettuce, Turnips, Radishes, Peppers (Sweet), Peppers (Hot), Tomatoes, Cucumber, Squash (Summer), Zucchini, Rhubarb, Pumpkins (Edible, Pie), Bedding Plants, Hanging Baskets, Vegetable Starts, Herb Starts, Pumpkins, Gourds, Eggs, Wreath  
**Available at:** Macungie Farmers’ Market, our own farm stand  
**Hours:** 10am-5pm Daily, Farm stand plus greenhouse for plants and flowers. Call for fresh seasonal produce. Beginning of May–End of Oct  
**Accepts FMNP**

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**JUNIPERDALE FARM & PRODUCE CRIB**

EVA FULMER  
1015 BROWNTOWN RD, NAZARETH, PA 18064  
610-217-7203; THE.PRODUCE.CRIB.14@GMAIL.COM  
[THEPRODUCECRIB14.WIXSITE.COM](#)  
[JUNIPERDALEFARMS/ACTIVITIES](#)

We only sell what we grow! In order to offer the most delicious & nutritious fruits and veggies, we only sell our own, home grown produce, harvested at peak ripeness. This also allows for our customers to know where their food is coming from. If you have any questions...ask the farmers who produced it! We are a family business, but farming is not our occupation. Its our way of life. We are very passionate about what we do, and work hard every day to provide the best products for you, our valued customer and friend.  
**Products:** Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Berries, Orchard & Small Fruits, Flowers (Cut), Honey, Beef, Eggs (Chicken), Chestnuts  
**Hours:** 10am-6pm daily Mon–Sat, 10am-5pm Sun

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**KREEKY TREE FARM, LLC**

8755 JONES RD, SLATINGTON, PA 18080  
480-686-6092; KREEKYTREEFARM@GMAIL.COM  
[KREEKYTREEFARM.COM](#)  
[KREEKYTREEFARM](#)

A small organic farm producing and selling local and fresh foods to the region. Shipping available on some items. Wholesale and retail available. Open for tours. Seasonal products available: Organic whole fryer chickens and parts, chicken eggs, goat’s milk (raw or pasteurized), goat farmer-style cheese and canned goods.  
**Farm Practices:** Use Only Organic Materials, Non-GMO, Antibiotic- & Hormone-Free, Pastured  
**Available at:** Crooked Row Farm, Switchback Pizza  
**Products:** Herbs (Fresh), Hot Sauce, Jams, Jellies, Salsas, Vinegars, Cheese (Goat), Milk (Goat, Raw), Chicken, Baked Goods, Pot Pies, Quiche, Special Events, Educational Tours  
**Hours:** Sun–Wed 10am-4pm, Fri 10am-6pm, Sat 10am-6pm, or by appointment
**LYON CREEK FARM**

**LYON CREEK FARM**

3502 BLACKSMITH RD, NEW TRIPOLI, PA 18066
610-390-1641; RLPOP5281@PTD.NET

**LYONCREEKFARMMARKET**

We are a family owned and operated farm where four generations work together. We grow our own floral hanging baskets, bedding plants, vegetable plants, seasonal fruits and vegetables, pumpkins, and unique fall ornamentals. Beautiful handmade holiday wreaths and greens are also available. In summer, we offer walking tours, cut your own sunflowers and zinnias, and some PYO vegetables. In fall we offer a PYO pumpkin patch and pumpkin game area. We encourage guests to ask questions about our farming methods and practices. We look forward to your visit to our farm and appreciate your interest in local food.

**Farm Practices:** Integrated pest management (IPM), Non-GMO

**Products:** Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Berries, Value-Added, Plants, Ornamentals, Honey/Syrup, Educational Programs, Pick Your Own, Other Products

**Hours:** Mon–Sun 9am-6pm (Beginning of June–End of Oct), Fri–Sun 9am-4pm (Thanksgiving–Christmas)

**Accepts FMNP**

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**KROMER MEATS**

**KROMER MEATS**

BRIAN KROMER
206 GARR RD, EASTON, PA 18040
610-972-0779; BKROMER119@GMAIL.COM
KROMERMEATS.COM 📱 KROMERMEATS

Kromer Meats is owned by Brian and Samantha Kromer along with their two children, Caleb and Addison. Established in 2020, Brian has been raising beef with his grandfather for over 20 years. Our monthly CSA shares include lean ground beef, as well as a mix of specially cuts such as Tenderloin steaks, Rib eye steaks, Sirloin steaks, Strip steaks, London Broil or Flank and Skirt steaks. Also included could be pot roasts or oven roasts, brisket, short ribs, meaty soup bones, or stew meat. Our CSA allows a family to buy meat at a reduced price and receive it in quantities that will fit in your regular size refrigerator-freezer.

**Farm Practices:** Antibiotic and Hormone Free

**Available at:** Clear Spring Farm, LLC

**CSA Shares Available:** Accepts SNAP

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**LAFAARM, THE LAFAYETTE COLLEGE COMMUNITY GARDEN & WORKING FARM**

**LAFAARM, THE LAFAYETTE COLLEGE COMMUNITY GARDEN & WORKING FARM**

718 SULLIVAN TRAIL, ATTN: FARM MGR, #305 RAMER HISTORY HOUSE, EASTON, PA 18042
610-330-3079; LAFARM@LAFAYETTE.EDU

**GARDEN.LAFAYETTE.EDU** 📲 LAFAYETTECOLLEGEFARM

LaFarm is a sustainability initiative at the College and the cornerstone of the Lafayette College Sustainable Food Loop. Our mission is to integrate curriculum and practice in sustainable food and agriculture for the campus community. We grow produce for the dining halls, recycle nutrients from composted food back to the soil, and serve as a laboratory for collaborative student-faculty education and research.

**Farm Practices:** Use Only Organic Materials, Integrated Pest Management (IPM)

**Products:** Greens, Root Crops, Seasonal Vegetables, Pumpkins (Edible, Pie), Herbs, Salsas, Tomato Sauce, Flowers (Cut), Educational Programs

**Available at:** Seasonal, Weekly On-Campus, Our Farm Stand, Lafayette College Dining Services

**Hours:** Mon 12am-12am, or by appointment

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**MILLER’S EGG RANCH**

**MILLER’S EGG RANCH**

96 MT. BETHEL HIGHWAY, BANGOR, PA 18013
610-588-4204; MAIL@MILLERSEGGRANCH.COM

**MILLERSEGGRANCH.COM** 📲 MILLERSEGGRANCH

Miller’s Egg Ranch is a family owned and operated farm located just outside East Bangor. We are a dealer in many types of horse and assorted animal feeds and supplies. We sell wood pellets and rock salt. We have a feed or seed for every need. In addition we have a year round farmers market with fresh, local produce, eggs, dairy and homegrown pasture raised meat. We offer baked goods from our kitchen along with jars of jams, sauces, salsas and more! Plus fun seasonal events throughout the year!

**Hours:** Mon–Fri 8am-5pm, Sat 8am-3pm

**Agritourism:** Corn Mazes, Unique Experiences, Wine & Spirits Tasting, Special Events, Fall Activities, Pumpkin Patches, Hay Rides
MONOCACY FARM PROJECT
395 BRIDLE PATH RD, BETHLEHEM, PA 18017
610-867-8494
MFP-INFO@MONOCACYFARMPROJECT.ORG
MONOCACYFARMPROJECT.ORG
facebook MONOCACYFARMPROJECT
twitter MONOCACYFARMPROJECT

The Monocacy Farm Project operates on a 10-acre farm owned by the School Sisters of Saint Francis. As a non-profit educational farm initiative, the MFP seeks to use the land and resources at Monocacy Manor to model stewardship and care of the earth, foster community involvement, provide educational opportunities, and serve the needs of the poor. The farm’s operations include demonstration/production fields, a pick-your-own program, and community gardens. The project’s Grow Healthy Community program grows and freely distributes fresh, healthy produce to soup kitchens and food pantries throughout the Lehigh Valley through our partners in the emergency food system. Educational programs exploring relationships among ecology, health, nutrition, and more are offered for people of all ages and abilities. A variety of volunteer opportunities that engage youth and adults with hands-on experiences are integrated among the seasonal activities of planting, growing, harvesting, and the distribution of fruits and vegetables.

Farm Practices: Extended Growing Season, Agroecological Practices
Products: Greens, Root Crops, Seasonal Veggies, Herbs, Melons
Agritourism: Pick Your Own Fresh Veggies, Fall Food Festival, Spring Plant Sale
Educational: Individual & Group Farm Visits, School Groups, Workshops
Hours: Call for hours

MY LITTLE FARM STAND @ HONEYSUCKLE HILL, LLC
DOMINIQUE D KOEHLER & MARK J CIRESA
800 BERGER RD, WILLIAMS TOWNSHIP, PA 18042
484-547-8968 OR 484-541-8872
MYLITTLEFARMSTAND@GMAIL.COM
MYLITTLEFARMSTAND.COM
facebook MY-LITTLE-FARM-STAND-100351231970884
twitter MY_LITTLE_FARM_STAND

Welcome to Honeysuckle Hill where we love what we do! Our beautiful, quaint farm store sits creek side, stop by and enjoy the scenery along with a laid back local shopping experience.

Products: Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs (Fresh & Dried), Blueberries, Strawberries, Mulberries, Orchard & Small Fruits, Value-added products, Flowers (Cut, Dried & Edible), Plants, Ornamentals, Honey/Syrup, Dairy, Meat, Poultry, Eggs (Quail, Chicken & Duck), Artisanal Products, Cider (Apple), Educational Workshops, Baked Goods, Sunflower Seeds, Chestnuts, Other
Available at: Our Farm Market
Hours: Mon–Sat 8am-8pm, Sun 10am-6pm
Accepts FMNP

What is Community Supported Agriculture? How can it enrich your commitment to local foods and provide a great visiting experience for your household? Explore this video to meet local farmers and learn the ins & outs of joining a CSA!

“Agriculture is our wisest pursuit, because it will in the end contribute most to real wealth, good morals, and happiness.”
—Letter from Thomas Jefferson to George Washington in 1787
NEWHARD FARMS
CORN SHED
JOEL NEWHARD
3250 MAUCH CHUNK RD, COPLAY, PA 18037
610-799-3303; INFO@THECORNSHED.COM
THECORNSHED.COM

We are currently farming over 2500 acres of crops, which include corn, wheat, soybeans and sweet corn. In the summer, our primary focus is growing and selling our premium quality sweet corn. Most of the sweet corn we grow is sold at The Corn Shed, which is located on our farm in Ruchsville. We also sell a whole host of fruits and vegetables that are produced on local farms. As a matter of fact, 90% of all the vegetables are grown on one Mennonite farm in Kutztown. Knowing the grower ensures us that we are selling the freshest vegetables possible to the Lehigh Valley region.

Farm Practices: Integrated Pest Management (IPM), Non-GMO
Products: Sweet Corn, Watermelons, Cantaloupes, Corn Shocks, Straw Bales
Available at: Our Farm Market
Hours: Mon–Fri 9am-6:30pm (Middle of June-End of Sept), Sat 9am-5pm (Middle of June-End of Sept), Sun 9am-4pm (Middle of June–Beginning of Oct)
Accepts SNAP & FMNP

OLEY VALLEY ORGANICS
BARB AND MIKE DIETRICH
516 OYSTERDALE RD, OLEY, PA 19547
484-336-9980; INFO@OLEYVALLEYORGANICS.COM
OLEYVALLEYORGANICS.COM

Oley Valley Organics is a quaint organic food store located in the beautiful Oley Valley in Berks County. Representing 60+ Local Growers and Producers. Veteran-Owned, Family-Run.
Farm Practices: Certified Organic since 2010 by Pennsylvania Certified Organic, Use Only Organic Materials
Products: Garlic, Asparagus, Strawberries, Vinegars, Honey (Raw), Workshops, Compost, Greens, Seasonal Vegetables, Compost
Available at: Our Farm Stand
Hours: Sun–Sat 6:30am-6:30pm (Sunup to Sundown, April to Dec)
Accepts FMNP

PATRIOT FARMS, LLC
ANSEL L. BACHMAN, BRITTANY J. PINTER
130 MOUNTAIN RD, LENHARTSVILLE, PA 19534
484-542-4553, PATRIOTFARMSPA@GMAIL.COM
PATRIOTFARMSPA.COM

Patriot Farms, LLC is a small scale permaculture based farm in Lenhartsville, Pennsylvania. Owned by Ansel Bachman and Brittany Pinter, the two farmers work together to supply the community with fresh vegetables, microgreens, culinary herbs, ethically raised Pastured pork, and free-range eggs. Only 100% USDA Certified Organic Seed is used, and all the livestock are fed certified organic grain. Incorporating numerous regenerative agricultural practices such as no till, rotational grazing, and companion planting. Farmers Brit and Ansel are passionate about creating a sustainable food structure.

Farm Practices: Use Only Organic Materials, Non-GMO, Antibiotic- & Hormone-Free, Pastured, Extended Growing Season, no till, no tractor, hand work only
Products: Arugula, Asian Greens, Collards, Kale, Lettuce, Micro Greens, Mustard Greens, Salad Mixes, Sorrel, Spinach, Swiss Chard, Tatsoi, Beets, Carrots, Fennel, Potatoes, Radishes, Turnips, Cabbage, Celery, Cucumber, Leeks, Peas, Peppers (Sweet), Peppers (Hot), Squash (Summer), Tomatoes, Zucchini, Broccoli, Herbs (Fresh), Herbs (Medicinal), Flowers (Cut), Flowers (Edible), Pork
Available at: Our Farm Stand
Hours: By appointment

PRIMORDIA MUSHROOM FARM
351 BLUE ROCKS RD, LENHARTSVILLE, PA 19534
484-336-5042; PRIMORDIAFARM@GMAIL.COM
PRIMORDIAFARM.COM

We grow and provide among the best selection of mushrooms and foraged foods available in the mid Atlantic! We are family owned and operated, and we grow beautiful food year round!

Farm Practices: Extended Growing Season
Products: Mushrooms
Available at: Wanamaker’s General Store, Crooked Row Farm Market, Oley Valley Organics, Scholl’s Orchard Market, Nature’s Way, Easton Public Market, Dietrich’s Meats, Radish Republic
Accepts FMNP
RAINBOW FARM
STEVE & LESLIE SCHOENIGER
6707 SCHOLLER RD, NEW TRIPOLI, PA 18066
610-298-2333; RAINBOW9@PTD.NET
RAINBOWFARMPA.COM
Rainbow Farm grass fed goodness. We raise our beef, pigs and poultry on rationally grazed pasture. We do not use antibiotics, growth hormones or GMOs.
Farm Practices: Use Only Organic Materials, Integrated Pest Management (IPM), Non-GMO, Antibiotic- & Hormone-Free, Pastured, 100% grass fed
Products: Apples, Peaches, Beef, Pork, Chicken, Turkey, School Tours, Hay
Available at: Our Farm Stand, Wanamakers General Store, Nature’s Way
Hours: Sat 10am-12pm or by appointment

RED CAT FARM
TEENA AND MICHAEL BAILEY
6113 MEMORIAL RD, GERMANSVILLE, PA 18053
610-767-2519; REDCATFARM@VERIZON.NET
REDCATFARMWHEAT.COM
Small farm with two passive solar hoop houses and less than an acre of land for growing vegetables, lettuces, greens, herbs, rhubarb, a few berries. We use organic type methods and no chemical fertilizers or herbicides, and only OMRI approved sprays if absolutely necessary.
Products: Kale, Swiss Chard, Beets, Peppers (Sweet), Rhubarb, Tomatoes, Cabbage, Peppers (Hot), Herbs (Fresh), Herbs (Plants), Wheat Flour, Wheat Berries Vegetable Starts, Herb Starts,
Available at: Crooked Row Farm, Easton Public Market, Eight Oaks Farm Distillery
Hours: By appointment
Accepts FMNP

RODALE INSTITUTE
611 SIEGFRIEDALE RD, KUTZTOWN, PA 19530
610-683-1439; ASC@RODALEINSTITUTE.ORG
RODALEINSTITUTE.ORG
The Rodale Institute operates a farm stand at the Allentown YMCA delivering fresh organic produce to the community on a weekly basis June through October at an affordable price. Pay with cash, credit, EBT/SNAP, and participate in the Lehigh Valley Fresh Food Bucks program. Other organic products are available to add-on seasonally.
Products: Greens, broccoli, root vegetables, tomatoes, peppers, eggplant, sweet corn, melons, summer and winter squash, cucumbers, potatoes, onions, garlic, sweet potatoes, apples, apple cider, pastured pork, honey, eggs, and chicken
Available at: Our Farm Stand, Allentown YMCA Farm Stand
Hours: Sat 9am-1pm (Allentown YMCA Farm Stand, Beginning of June–Beginning of Oct); Sat 10am-3pm (Rodale Institute Farm Stand, Beginning of June–Beginning of Oct)
CSA Shares Available
Accepts SNAP and FMNP

“We have neglected the truth that a good farmer is a craftsman of the highest order, a kind of artist.”
—Wendell Berry
Salvaterra’s Gardens
Matt and Jessica Salvaterra
9044 Mountain Rd, Alburttis, PA 18011
610-682-0542; info@salvaterrasgardens.com
Salvaterrasgardens.com

Salvaterra’s Gardens is a family-owned farm that grows over 100 different varieties of high quality certified organic vegetables. Our produce is grown almost entirely by hand without the use of heavy equipment, synthetic pesticides, chemical fertilizers, herbicides or genetically modified organisms.

Farm Practices: Certified organic since 2018 by Baystate Organic, Use Only Organic Materials, Non-GMO, Extended Growing Season

Products: Salad Greens, Cooking Greens, Beets, Carrots, Fennel, Garlic, Onions, Potatoes, Radishes, Turnips, Beans (Fresh), Broccoli, Cabbage, Cauliflower, Celery, Cucumber, Eggplant, Garlic, Leeks, Peas, Peppers (Sweet), Peppers (Hot), Scallions, Squash (Summer), Squash (Winter), Tomatoes, Zucchini, Herbs (Fresh), Apples, Pears, Apple Sauce, Tomato Sauce, Ketchup, Tomatoes (Canned, Crushed)

Available at: Easton Farmers’ Market, Trexlertown Farmers’ Market, Local Leaf Market, Scholl Orchards

Hours: Sat & Sun 10am-4pm, Mon–Fri 11am-5pm

CSA Shares Available; Accepts SNAP and FMNP

Scholl Orchards
George & Faith Scholl
3057 Center St, Bethlehem, PA 18017
Schollorchards@yahoo.com
Schollorchards.com

Scholl Orchards began in 1948 with a table stand of apples on the side of Center Street in Bethlehem and has transformed into a full-fledged business known for their tree-ripened peaches, nectarines, pears, plums, cherries, apple cider, fruit butters and sauces and an increasingly wide array of vegetables.

Farm Practices: Integrated Pest Management (IPM), Non-GMO

Products: Apples, Cherries, Nectarines, Melons, Peaches, Pears, Plums, Seasonal Vegetables, Tomatoes

Available at: Easton Farmers’ Market, Bolete, Easton Public Market, Eagle Point Farm Market, Newhard Farms Corn Shed, The Nesting Box Market & Creamery

Hours: Mon 9am-5pm (End of June–End of Dec), Tues 9am-5pm (End of June–End of Dec), Wed 9am-5pm (End of June–End of Dec), Thurs 9am-5pm, Fri 9am-5pm, Sat 9am-4pm, Sun 9am-4pm (We are closed Sundays after Thanksgiving, End of June–End of Nov)

Accepts FMNP

Seiple Farms
Andrea DeLong
5761 Nor Bath Blvd, Bath, PA 18014
610-837-0847; seiplefarms@yahoo.com
Seiplefarms.com

We are a fifth generation Family farm, operating since 1889. We have pick your own Strawberries in June, Pick your own Pumpkins in October, & Cut your Own Christmas tree in December. We also Harvest hay and straw bales, field corn, soybeans for feed animals. Check out the latest on Facebook or check our website for more info!

Products: Peas, Pumpkins (Edible, Pie), Strawberries, Corn Shocks, Pumpkins, Straw Bales, Ornamental Corn, Gourds, Honey (Raw), Pick Your Own, Corn Mazes, Hay Rides, Fall Activities, Pumpkin Patches, Christmas Tree Farm, School Tours; Spring: strawberries, shelling peas, sugar snap peas, and snow peas; Fall: Pumpkins, gourds, squash, neck pumpkins, Indian corn and popcorn.

Agritourism: Pick your own strawberries and peas, Fall fun on the Farm, Christmas trees, decorations, and gifts.
**SUBARASHII KUDAMONO ASIAN Pears**

PO BOX 209, COOPERSBURG, PA 18036
610-282-7588
CUSTOMERCARE@WONDERFULFRUIT.COM

Greetings from Subarashii Kudamono! We are a gourmet grower of Asian Pears in the Lehigh Valley/Berks County region of PA and specialize in unique varieties of Asian Pears. We primarily ship our pears in big beautiful gift boxes during the Fall & Holiday season. Our fruit is a great way to share a ‘taste of Pennsylvania’ with friends & family anywhere (ask us about Corporate Gifting, too!). All year long, we ship delicious items from our pantry: all-natural dried Asian Pears, aged vinegar and pear spread. Visit our website to learn more.

**Farm Practices:** Integrated Pest Management (IPM), Non-GMO

**Products:** Asian Pears, Dried Asian Pears, Asian Pear Spread, Dried Fruits, Vinegars, Gift Baskets

**Available at:** Curious Goods at The Bake Oven Inn, Wanamakers General Store

**CSA Shares Available**

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**SUYUNDALLA FARMS**

1848 CLEARVIEW RD, COPLAY, PA 18037
610-261-9098; HJSKORINKO@VERIZON.NET

We are open every day but Monday. Lamb orders are by appointment only. Currently the only way to contact us is by email.

**Farm Practices:** Integrated Pest Management (IPM), Antibiotic- & Hormone-Free, Pastured

**Products:** Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Berries, Orchard & Small Fruits, Value-Added, Ornamentals, Honey/Syrup, Meat, Eggs, Fibers

**Available at:** Our Farm Stand

**Hours:** Tues–Fri 10am-6pm, Eggs available year round, (Middle of May–End of Oct), Sat 10am-6pm & Sun 10am-5pm (Eggs available year round) or by appointment

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**TAPROOT FARM**

OLA CRESTON & GEORGE BRITTENBURG
66 KEMMERER RD, SHOEMAKERSVILLE, PA 19555
610-657-1927; FARMERS@TAPROOTFARMPA.COM

We are a family owned and operated farm in Berks County. We grow 100% of our vegetables and pasture-raise our hens on our farm, allowing us the ability to fulfill our promise of the most organic and sustainable farming practices in the industry. Plus, we leverage our Berks County friendships to bring our members the most delicious artisan bread, artisan cheese, chemical-free mushrooms and IPM fruit. Whether you are a member receiving a weekly fresh farm share (CSA), frequent our farmers markets, or purchase ingredients for your restaurant with us, you are part of our family and we commit to providing only the best.

**Farm Practices:** Certified Organic since 2017 by PCO; Certified Naturally Grown since 2014; Use Only Organic Materials, Non-GMO, Antibiotic- & Hormone-Free, Pastured, Extended Growing Season

**Products:** Greens, Root Crops, Seasonal Vegetables, Cantaloupes, Watermelons, Herbs (Fresh & Plants), Blueberries, Strawberries, Orchard & Small Fruits, Tomato Sauce, Plants, Dairy, Eggs (Chicken), Bread

**Available at:** Our Farm Stand

**CSA Shares Available**

**Accepts FMNP**
**TERRA FAUNA FARM**  
8141 VALLEY VIEW RD, NORTHAMPTON, PA 18067  
610-392-6267; TERRAFAUNAFARMPA@GMAIL.COM  
TERRAFAUNAFARM.COM ✉️ TERRAFAUNAFARM  
Terra Fauna Farm is a small farm located in Northampton, PA. We are committed to the challenge of farming using methods that are respectful to the soil, animals, community and ecosystem we inhabit. Our vegetables are grown in a sustainable way using only organic methods.  
**Farm Practices:** Use Only Organic Materials, Non-GMO  
**Products:** Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs, Berries, Orchard & Small Fruits, Flowers, Ornamentals, Honey (Raw)  
**Available at:** Crooked Row Farm  
**Hours:** Tues & Thurs 1pm-7pm or by appointment  
**CSA Shares Available**

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**THE GOOD FARM, LLC**  
8112 CHURCH RD, GERMANSVILLE, PA 18053  
484-262-0675; FARMERS@GOODFARMCSA.COM  
GOODFARMCSA.COM ✉️ GOODFARMCSA  
The Good Farm is the longest-running certified organic farm in the Lehigh Valley, raising certified organic vegetables, berries, flowers, and herbs for over 200 CSA members, offering both on-farm market-style pickup in beautiful Germansville and boxed share deliveries throughout the Lehigh Valley. With over 20 years of experience, farmers John and Aimee Good are known for the excellent quality of their produce, as well as the variety & abundance of their CSA shares. The member retention rate shows it too-over 70% of our members return every year!  
**Farm Practices:** Certified organic since 2006 by PCO; Use Only Organic Materials, Non-GMO, Antibiotic- & Hormone-Free, Extended Growing Season  
**Products:** Seasonal Vegetables, Herbs (Fresh and Plants), Flowers (Cut and Edible), Plants, Vegetable/herb/flower starter plants, Tours, Workshops, Farm Incubator  
**Available at:** St. Luke’s Employee Wellness CSA Program  
**Agritourism:** Visit our website for details.  
**Hours:** By appointment

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**THE SEED FARM**  
5854 VERA CRUZ RD, EMMAUS, PA 18049  
610-391-9583 X16; KHUNTER@CACLV.ORG  
THESEEDFARM.ORG ✉️ THESEEDFARMORG  
The Seed Farm works to cultivate the next generation of farmers through our training and incubator programs. We provide beginning farmers with affordable access to land, infrastructure, equipment, technical assistance, and more, so that they can start their farm businesses. We also offer experiential training throughout the year in skill and knowledge areas that are critical to new farmer success, such as equipment operation, food safety, planning, and marketing. We are growing new farmers so that they can protect our farmland and grow the local food economy. The Seed Farm is part of Community Action Lehigh Valley under Second Harvest Food Bank.  
**Farm Practices:** Use Only Organic Materials, Integrated Pest Management (IPM), Non-GMO, Extended Growing Season  
**Products:** Seasonal Vegetables, Herbs (Fresh and Plants), Flowers (Cut and Edible), Plants, Vegetable/herb/flower starter plants, Tours, Workshops, Farm Incubator  
**Available at:** St. Luke’s Employee Wellness CSA Program  
**Agritourism:** Visit our website for details.  
**Hours:** By appointment

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**Has all this talk of agritourism and local foods made you hungry to learn more? Check out our resources, including reports from local studies, that will help you learn more about the local foods economy here in the Lehigh Valley.**

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**Get on the Farm!**
TWIN MAPLE FARMS
GARRY HUNSICKER
7486 SCHOOL RD, BATH, PA 18014
610-837-0175; HUNSICKERG@GMAIL.COM
TWINMAPLEFARMSPA.COM
TWIN-MAPLE-FARMS-217406121679781S
Twin Maple Farms is owned and operated by the Hunsicker family. It is a fourth-generation farm. Produce is sold in season daily at the farm.
Farm Practices: Integrated Pest Management (IPM), Non-GMO
Products: Kale, Lettuce, Beets, Onions, Potatoes, Radishes, Turnips, Beans (Fresh), Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Cucumber, Eggplant, Peppers (Sweet), Peppers (Hot), Rhubarb, Sweet Corn, Squash (Summer), Squash (Winter), Tomatoes, Zucchini, Cantaloupes, Pumpkins (Edible, Pie), Watermelons, Strawberries, Gourds, Ornamental Corn
Available at: The Farm, Easton Farmers’ Market (only Sweet Corn and Potatoes)
Hours: Mon 9am-5pm, Tues 9am-5pm, Wed 9am-5pm, Thurs 9am-5pm, Fri 9am-5pm, Sat 9am-5pm, Sun 9am-5pm
Accepts FMNP

WILLOW HAVEN FARM
REUBEN AND TESSA DEMASTER
7686 HERBER RD, NEW TRIPOLI, PA 18066
484-201-8249; WILLOWHAVENFARM@LIVE.COM
WILLOWHAVENFARMPA.COM
WILLOWHAVENFARM
WILLOWHAVENFARMPA
We grow and deliver delicious local food that fits your life. It’s a challenge to get to the farmers’ market every week but when you join the market box subscription you will always have the nutritious, local food you want for creating meals to feed your family. We organically grow and produce many of the foods in your box—the rest are from local farmers we trust. Customize your delivery with grass fed dairy, meats, eggs, brick oven bread, organic vegetables, pantry items and flowers. You’ll never miss the farmers’ market again!
Farm Practices: Use Only Organic Materials, Non-GMO, Antibiotic- & Hormone-Free, Pastured, 100% grass fed
Products: Greens, Root Crops, Seasonal Vegetables, Melons & Pumpkins, Herbs (Fresh & Plants), Strawberries, Flowers (Cut), Plants, Honey/Syrup, Dairy, Meat, Chicken, Fibers, Soap, Educational Programs, Baked Goods
Available at: Our Farm Market
Hours: Sat 10am-1pm (Middle of April–Middle of Dec) or by appointment. Our farm is open for visitors. Seasonal vegetables displayed beautifully on our stand and a market store with frozen meats, fresh bread, fruit, eggs, cheese, and salmon. Grass fed beef, chicken, lamb, and duck raised on our pastures are seasonally stocked.
CSA Shares Available
Accepts FMNP

WILLOW HAVEN FLOWERS
7686 HERBER RD, NEW TRIPOLI, PA 18066
484-330-9939; WILLOWHAVENFLOWERSPA@GMAIL.COM
WILLOWHAVENFLOWERS.COM
WILLOWHAVENFLOWERS
Willow Haven Flowers is a cut flower farm in New Tripoli. If you love flowers and want to give yourself beautiful unique flowers all season long than you’ll love our flower CSA. We offer a summer share and an autumn share which gives you a weekly bouquet of the best flowers growing that week. It also makes a great gift for a friend, a mother in a nursing home or someone who needs cheering up!
Products: Herbs (Fresh), Herbs (Plants), Flowers (Cut), Annuals
Hours: Sat 10am-2pm
CSA Shares Available
WILLOW RUN FARMSTEAD
DEANNE BOYER
270 HOCH RD, FLEETWOOD, PA 19522
484-225-9151; WILLOWRUNFARM@GMAIL.COM
WILLOWRUNFARMPA.COM
**EASTON PUBLIC MARKET**

325 NORTHAMPTON ST, EASTON, PA 18042  
610-330-9942; MEGAN@EASTONPARTNERSHIP.ORG  
EASTONPUBLICMARKET.COM  
@EASTONPUBLICMKT  

The Easton Public Market is a locally driven community market that offers high quality grocery shopping and an array of dining experiences—a unique blend of artisanal food vendors, a full service farmstand (SNAP accepted), and restaurants offering many different culinary influences. A state of the art teaching kitchen features culinary classes, chef demos and dining experiences. Like the historic Easton Farmers’ Market, the Easton Public Market offers a vibrant, community gathering space that showcases the Lehigh Valley’s local food culture!  
**Sourced from:** Salvaterra’s Gardens, Scholl Orchards, The Seed Farm, Red Cat Farm, Easton Farmers’ Market, Klein Farms, Tolino’s Vineyard, Twin Maple Farms, Josie Porter Farm, Rodale Institute  
**Hours:** Wed–Sat 9am-7pm, Sun 9am-5pm

**NATURE’S WAY**

143 NORTHAMPTON ST, EASTON, PA 18042  
610-253-0940; INFO@NATURESWAYEASTON.COM  
NATURESWAYEASTON.COM  
@NATURESWAYEASTON  
@EASTON.NATURESWAY  

We are an independent health food store established in 1975, located in downtown Easton. Our store is bright and comfortable with a knowledgeable staff ready to help. We specialize in local products such as honey, pastured milk, eggs, meats and raw cheeses. We also carry local produce and fermented vegetables. We’re proud to carry locally made supplements and body care lines as well. We have a full bulk section of herbs and spices, nuts, beans, and grains.  
**Sourced from:** Hunter Hill CSA  
**Hours:** Mon & Tues 10am-6pm, Wed–Fri 9am-6pm, Sat 9am-5pm, Sun 11am-4pm

**RETAIL OUTLETS**

**LOCAL LEAF MARKET**

3071 W PHILADELPHIA AVE, OLEY, PA 19547  
484-755-4208; THELOCALLEAFMARKET@GMAIL.COM  
LOCALLEAFMARKET.COM  
@LOCALLEAFMARKET  
@LOCAL.LEAF.MARKET  

Local Leaf Market is a grocery focused on providing access to fresh, healthy & nutritious products sourced primarily from local growers & producers. Previously known as Oley Valley Organics Market.  
**Sourced from:** Salvaterra’s Gardens, BAD Farm, Oley Valley Organics, LLC  
**Hours:** Wed 10am-5pm, Thurs 10am-7pm, Fri 10am-7pm, Sat 10am-5pm, Sun 10am-3pm

**EAT REAL FOOD MOBILE MARKET**

336 BUSHKILL ST, TATAMY, PA 18085  
610-730-8860; INFO@KELLYN.ORG  
HEALTHYFOOD.KELLYN.ORG  
@KELLYNFOUNDATION  
@KELLYNORG  

The “Eat Real Food” Mobile Market, a program of the Kellyn Foundation, visits ten local sites on a regular weekly schedule in Bethlehem, Easton and the Slate Belt. Our purpose is to bring healthy food at a reasonable price into neighborhoods that may not have easy access to healthy foods. We purchase as much local as we can get based on our local growing season. We also supplement with non-local foods to provide an array of healthy foods. Visit our website to find a delivery site near you.  
**Sourced from:** Bechdolt Orchards, Hunter Hill CSA, Liberty Gardens, Raubs Farm Market, Scholl Orchards, Twin Maple Farms, Bernard’s Green Valley Farm, Good Work Farm, Monocacy Farm Project, Primordia Mushroom Farm, Terra Fauna Farm, The Nesting Box Market & Creamery, Crooked Row Farm, Funny Farm Apiaries, LLC  
**Hours:** Please see website for available delivery times and locations.
RENNINGER’S ANTIQUE AND FARMERS’ MARKET

JIM RENNINGER, 740 NOBLE ST, KUTZTOWN, PA 19530
610-683-6848; KUTZ@RENNINGERS.COM
RENNINGERS.NET/KUTZTOWN

Our butchers offer the fullest line of fresh and smoked meats (A trademark of the Penna. Dutch area), produce, fish poultry, candy, snacks, & baked goods. There is a fabulous Folk Art Shoppe, along with flower & novelty stores. Attached to the Market is 200 Indoor Booths filled with Antiques & Collectibles, Outdoor and Pavilion Flea Market catering to the antiques & collectors trade on Saturdays. Special Antiques Extravaganzas featuring hundreds of dealers April, June, & September. Antiques Radio Swapmeet May & September, and more!

Hours: Fri 10am-6pm, Sat 8am-4pm

WANAMAKERS GENERAL STORE

8888 KINGS HWY, STE 100,
KEMPTON, PA 19529; 610-756-6609
INFO@WANAMAKERSGENERALSTORE.COM
WANAMAKERSGENERALSTORE.COM

A slice of local history, Wanamakers Generals Store was founded in 1886 and operates from its original brick and mortar building nestled among the rolling hills of Kempton PA. Through our collaboration with many local businesses, growers, and artisans, we offer a unique shopping experience. Visit our deli for an exciting selection of hoagies, wraps, and salads made to order. Stock your pantry with our wide variety of dry goods, bulk foods and fresh local produce. Visit the Grab and Go cooler stocked with fresh sliced deli meats, cheeses or try one of our seasonal salads made fresh on premise with ingredients from our organic garden.

Sourced from: Scholl Orchards, BAD Farm, Epic Acre Farm, Rainbow Farm, Valley Milkhouse, County Line Orchard, Primordia Mushroom Farm, Haven Farmstead Table

Hours: Mon–Fri 8am-7pm, Sat 8am-6pm, Sun 9am-3pm

WEST WARD MARKET

100 N 12TH ST, EASTON, PA 18042
(OUTSIDE PAXINOSA ELEMENTARY SCHOOL)
WESTWARDMARKET.COM  WESTWARDMARKET

The Easton Market District has a new market! Come out and shop this neighborhood street market from 4-7 p.m., Wednesdays through September at 12th & Northampton Streets. Find live music, family-friendly activities and shop for local produce and grab a bite to eat. Find a list of events, activities and vendors at westwardmarket.com. A program of West Ward Community Initiative

Sourced from: LaFarm, Kellyn Foundation, Windy Spring Farm

Hours: Wednesdays 3pm-7pm, June–September

“You, as a food buyer, have the distinct privilege of proactively participating in shaping the world your children will inherit.” —Joel Salatin
There’s nothing like spending a day on the farm with your family and friends! Whether it’s berry-picking in the spring and summer, apple picking in fall, touring a local winery, or cutting your own Christmas tree, our local growers are excited to share their land and knowledge with you!

**CHRISTMAS TREES**
- Bechdolt Orchards, Hellertown
- Bernard’s Green Valley Farm, Sлатington
- Clear Spring Farm, Easton
- Eagle Point Farm Market & Greenhouses, Trexlertown
- Seiple Farms, Bath

**COOKING CLASSES**
- Easton Public Market, Easton
- Crooked Row Farms, Orefield
- Flint Hill Farm Educational Center, Coopersburg
- Frecon Farms, Boyertown
- Valley Milkhouse, Oley

**CORN MAZES**
- Clear Spring Farm, Easton
- Hausman Fruit Farm, Coopersburg
- Miller’s Egg Ranch, Bangor
- Seiple Farms, Bath

**EDUCATIONAL PROGRAMS**
- Burnside Plantation, Bethlehem
- Eagle Point Farm Market & Greenhouses, Trexlertown
- Easton Urban Farm, Easton
- Flint Hill Farm Educational Center, Coopersburg

**FARM STAY**
- Flint Hill Farm Educational Center, Coopersburg

**FESTIVALS/SPECIAL EVENTS**
- Black River Farms-Wardog Spirits, Bethlehem
- Burnside Plantation, Bethlehem
- Clear Spring Farm, Easton
- Easton Farmers’ Market, Easton
- Eight Oaks Farm Distillery, New Tripoli
- Emmaus Farmers’ Market, Emmaus
- Flint Hill Farm Educational Center, Coopersburg
- Franklin Hill Vineyards, Bangor
- Frecon Farms, Boyertown

**HAY RIDES**
- Frecon Farms, Boyertown
- Gogle Farms, Coplay
- Hausman Fruit Farm, Coopersburg
- Miller’s Egg Ranch, Bangor
- Seiple Farms, Bath

**HORSEBACK RIDING**
- Flint Hill Farm Educational Center, Coopersburg

**PICK-YOUR-OWN**
- Bernard’s Green Valley Farm, Sлатington
- Frecon Farm, Boyertown
- Hausman Fruit Farm, Coopersburg
- Lyon Creek Farm, New Tripoli
- Monocacy Farm Project, Bethlehem
- Seiple Farms, Bath

**PUMPKIN PATCH**
- Clear Spring Farm, Easton
- Flint Hill Farm Educational Center, Coopersburg
- Frecon Farms, Boyertown
- Gogle Farms, Coplay
- Hausman Fruit Farm, Coopersburg
- Lyon Creek Farm, New Tripoli
- Miller’s Egg Ranch, Bangor
- Monocacy Farm Project, Bethlehem
- Seiple Farms, Bath

**EVENT RENTALS**
- Burnside Plantation, Bethlehem
- Flint Hill Farm Educational Center, Coopersburg
- Hausman Fruit Farm, Coopersburg
- Josie Porter Farm, Stroudsburg
- Monocacy Farm Project, Bethlehem
WINE AND SPIRITS

BLACK RIVER FARMS—WARDOG SPIRITS

ANDY WARNER
2472 BLACK RIVER RD, BETHLEHEM, PA 18015
484-935-1011; BRFVINEYARD@GMAIL.COM
BLACK-RIVER-FARMS.COM  BLACKRIVERFARMS

Black River Farms was established in 2009. The vineyard is home to over 9 acres of grape vines consisting of 14 varieties. This family-owned and -operated business features a sustainable vineyard and gardens. All power used to make award winning wines is generated from lovely sunshine through their solar field.

Agritourism: Wine & Spirits Tasting, Special Events, Tours

Hours: Thurs 2pm-5pm, Fri–Sun 12pm-5pm, Mon 2pm-5pm, Wed 2pm-5pm

EIGHT OAKS FARM DISTILLERY

CHAD BUTTERS, 7189 RTE 309, NEW TRIPOLI, PA 18066
484-387-5287; CBUTTERS@EIGHTOAKSDISTILLERY.COM
EIGHTOAKSDISTILLERY.COM

Eight Oaks Farm Distillery is a veteran-owned, family run, farm distillery. We grow all our own grains on our farm and the farms of our neighbors and friends. We also source local ingredients from other farms and orchards. We craft all of these fresh, locally raised ingredients into award-winning spirits. Stop in and enjoy a cocktail and food in our tasting room.

Agritourism: Spirits Tasting, Tours, Special Events

Available at: Allentown Fairgrounds Farmers Market

Sourced from: Hardball Cider

Hours: Fri 3pm-8pm, Sat 2pm-8pm, Sun 11am-5pm

FRANKLIN HILL VINEYARDS

ELAINE D PIVINSKI
7833 FRANKLIN HILL RD, BANGOR, PA 18013
888-887-2839; INFO@FRANKLINHILLVINEYARDS.COM
FRANKLINHILLVINEYARDS.COM

Franklin Hill Vineyards is so proud to be one of the first woman-owned and women-operated wineries in PA. We’ve been creatively crafting some of our states favorite wines since 1982. We pride ourselves on our green and socially conscious practices and power our facility with the sun. We hope you’ll stop by for a tasting and stay for a flight of our award winning wines and hand crafted sangrias. We have a delicious snack menu, local beers, and even wine slushies in the summertime. We love showing our friends around our facility so if you’d like to see where the magic happens—just ask us while you’re here!

Agritourism: Wine Tasting, Tours, Special Events

Hours: Mon 11-5pm, Fri–Sat 11am-5pm, Sun 12-4pm

SOCIAL STILL

ADAM & KATE FLATT
530 E 3RD ST, BETHLEHEM, PA 18015
610-625-4585; INFO@SOCIALSTILL.COM
SOCIALSTILL.COM

Are we a restaurant? A Bar? A Distillery? Yes! We are all those things. We built our facility inside a prohibition era bank building—a building that is an institution to the great South Side of Bethlehem. Inside you will find a one-of-a-kind tasting room. Come in and enjoy our signature cocktails paired perfectly to our incredible food menu in a sophisticated environment. Come in for lunch, dinner, tastings, tours, or just to grab a bottle. We produce ultra-premium spirits in the heart of the Lehigh Valley, using Pennsylvania-grown grains. Stop by and see just how good life can taste.

Agritourism: Spirits Tasting, Tours

Sourced from: Franklin Hill Vineyards, Valley Milkhouse, Scholl Orchards

Hours: Tues–Thurs 12-10pm, Fri & Sat 12-11pm
CURIOUS GOODS AT THE BAKE OVEN INN
7705 BAKE OVEN RD, GERMANSVILLE
610-760-8580; INFO@EATCURIOUSGOODS.COM
EATCURIOUSGOODS.COM
CURIOUS-GOODS-AT-THE-BAKE-OVEN-INN-81926772519  EATCURIOUSGOODS
Nestled just below the famous Bake Oven Knob, from which the original inn gets its name, awaits a delicious sampling of Curious Goods. Join us for a truly unique, intimate farm-to-table dining experience in our historic country inn, located in the midst of rural farm & horse country. Our award-winning menu focuses on seasonal, local ingredients with a “curious” twist. We also offer a wide variety of specialty drinks, wines & craft beers. We are friendly people with a passion for exquisite food and fresh local ingredients.
Sourced from: Willow Haven Farm, Red Cat Farm, Epic Acre Farm, Jus Kiddin Around Farm. We always have several locally grown ingredients in our menu items.
Hours: Wed–Sat 4pm-8pm

EIGHT OAKS FARM DISTILLERY
CHAD BUTTERS, 7189 RTE 309, NEW TRIPOLI, PA 18066
484-387-5287; CBUTTERS@EIGHTOAKSDISTILLERY.COM; EIGHTOAKSDISTILLERY.COM
EIGHTOAKSDISTILLERY  EIGHTOAKSDISTILLERY  EIGHTOAKSDIST
Eight Oaks Farm Distillery is a veteran-owned, family run, farm distillery. We grow all our own grains on our farm and the farms of our neighbors and friends. We also source local ingredients from other farms and orchards. We craft all of these fresh, locally raised ingredients into award-winning spirits. Stop in and enjoy a cocktail and food in our tasting room.
Agritourism: Wine & Spirits Tasting, Tours, Special Events
Available at: Allentown Fairgrounds Farmers Market
Sourced from: Hardball Cider
Hours: Fri 3pm-8pm, Sat 2pm-8pm, Sun 11am-5pm

GREEN HARVEST FOOD EMPORIUM
140 NORTHAMPTON ST, EASTON
610-252-6360; GREENHARVESTINC@AOL.COM
GREENHARVESTFOOD.COM
GREENHARVESTFOOD
Green Harvest Food Emporium’s green philosophy is to buy local, serve fresh and do right by the environment. Our gourmet deli features menu items such as home-made wraps, sandwiches, salads, soups, and paninis. We accommodate many different diets by offering vegan and vegetarian menu items and gluten free meals as well. We also offer fresh baked goods made on-site and espresso drinks. We are the preferred caterer for the Grand Eastonian Suites Hotel and offer off-site catering as well.
Sourced from: Hunter Hill CSA, our own garden. We frequently have several locally grown ingredients in our menu items.
Hours: Mon–Fri 7am-3pm; Sat 8am-2pm
SOCIAL STILL
ADAM & KATE FLATT
530 E 3RD ST, BETHLEHEM, PA 18015
610-625-4585; INFO@SOCIALSTILL.COM
SOCIALSTILL.COM  SOCIALSTILL
SOCIALSTILLDISTILLERY  SOCIALSTILL
Are we a restaurant? A Bar? A Distillery? Yes! We are all those things. We built our facility inside a prohibition era bank building—a building that is an institution to the great South Side of Bethlehem. Inside you will find a one-of-a-kind tasting room. Come in and enjoy our signature cocktails paired perfectly to our incredible food menu in a sophisticated environment. Come in for lunch, dinner, tastings, tours, or just to grab a bottle. We produce ultra-premium spirits in the heart of the Lehigh Valley, using Pennsylvania-grown grains. Stop by and see just how good life can taste.
Agritourism: Spirits Tasting, Tours
Sourced from: Franklin Hill Vineyards, Valley Milkhouse, Scholl Orchards
Hours: Tues–Thurs 12-10pm, Fri & Sat 12-11pm

SWITCHBACK PIZZA
525 JUBILEE ST, EMMAUS, PA 18049
610-928-0641; MARGUERITE@SWITCHBACKPIZZA.COM
SWITCHBACKPIZZA.COM
SWITCHBACKPIZZACOMPANY  SWITCHBACKPIZZA
Neapolitan pizza cooked at 900 degrees in our Italian wood oven for you to enjoy with family and friends. The inspiration for our pizzas comes from the bounty of our local farms allowing us to bring farm-to-table pizza to you at our restaurant in Emmaus. At our online provisions store you will find a variety of products from local producers as well as breads made in our pizza oven that can be ordered ahead and picked up at the restaurant. Our frozen pizza can be purchased at several local farm markets, including Salvaterra’s. We also offer Red Balloon Cider—hard cider made from 100% PA sourced apples.
Sourced from: Red Cat Farm, The Good Farm, LLC, Scholl Orchards, Butter Valley Harvest, Stryker Farm, Our Garden. We always have one or more locally grown ingredients in our menu items.
Hours: Wed–Thurs 4pm-8pm; Fri 4pm-9pm; Sat 12pm-9pm

TWISTED OLIVE
51 W BROAD ST, BETHLEHEM, PA 18018
610-419-1200
TWISTEDOLIVEBETHLEHEM@YAHOO.COM
TWISTEDOLIVEBETHLEHEM.COM
TWISTEDOLIVEBETHLEHEM
A casual bistro with a world twist, offering infused liquors, unique cocktails, and delicious food, all with a commitment to the freshest ingredients.
Sourced from: Rodale Institute’s ASC Program, Scholl Orchards, Twisted Olive, Our Chef & Owner’s Own Personal Herb & Vegetable Gardens, Bechtel Farm, Trauger’s Farm Market. We frequently have several locally grown ingredients in our menu items.
Hours: Mon 4pm-10pm; Tues–Sat 11:30am-10pm

Nurture Nature Center
518 Northampron St, Easton, PA
www.nurturenaturecenter.org

Sign up for the BFBLGLV eNewsletter at our website: BuyLocalGLV.org
**HIGH POINT KOMBUCHA**

905 HARRISON ST, UNIT 105B, ALLENTOWN, PA 18103
405-510-5546; HIGHPOINTKOMBUCHA@GMAIL.COM
HIGHPOINTKOMBUCHA.COM

High Point Kombucha is a small brewery specializing in single-batch, 100% raw, unfiltered kombucha in a large variety of flavors. We are proud to partner with a dozen local farms to source seasonal produce to create all of the flavors, never using juices or concentrates. Sourcing locally, using high quality organic teas, and using care in our process is what makes all the difference! The High Point mission is to make kombucha approachable, delicious, wholesome, and a responsible part of the Lehigh Valley food culture. Our kombucha is available in single bottles and growler fills at area farmers’ markets and small retail stores.

**Available at:** Trexlertown Farmers’ Market, Emmaus Farmers’ Market, Crooked Row Farm, Funny Farm Apiaries, LLC, Renninger’s Antique and Farmers’ Market, the Wonder Garden, Hausman’s Fruit Farm, Radish Republic, Nowhere Coffee Co, Dietrech’s Meat Market, Lafaver Family Farms

**Sourced from:** Funny Farm Apiaries, LLC, Bleiler’s Produce Patch, Crooked Row Farm, Epic Acre Farm, The Berry Farm (Kutztown), the Wonder Garden, Patriot Farms, Hausman’s Fruit Farm, Rappelkeppi Farm, Scholl Orchards, Terra Fauna Farm

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**FULL CIRCLE EDIBLE LANDSCAPING**

484-903-9093; FULLCIRCLEVEGGIES@GMAIL.COM
FULLCIRCLEVEGGIES.COM  FULLCIRCLEVEGGIES

Installations and maintenance of vegetable gardens for businesses and residents of the Lehigh Valley.

**Products:** Seasonal vegetables grown in your own backyard!

---

**VALLEY MILKHOUSE**

92 COVERED BRIDGE RD, OLEY, PA 19547
610-816-9813; VALLEYMILKHOUSE@GMAIL.COM
VALLEYMILKHOUSE.COM  MILKHOUSECHEESE

Valley Milkhouse is an artisan creamery producing fresh and aged cheeses, butter and yogurt. We are inspired by the European cheesemaking tradition, making primarily French and Dutch styles. We handcraft each cheese with special attention to texture and flavor, and we seek to allow the terroir of the region to shine. Our milk comes from Spring Creek Farm and Dutch Meadows Dairy—both certified organic dairies feeding their cows a 100% grass-based diet. Spring Creek’s herd is a mix of Jersey, Ayrshire and Holstein breeds. Dutch Meadows raises the rare Dutch belted breed of cattle, known for its delicate and easily digestible milk.

**Agritourism:** Tours, Classes/Educational Programs, Special Events

**Available at:** Easton Farmers’ Market, Frecon Farms

**Sourced from:** Crooked Row Farm

**Hours:** Tues–Sat 9am-6pm

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**MEALS ON WHEELS OF THE GREATER LEHIGH VALLEY**

1302 N SHERMAN ST, ALLENTOWN, PA 18109
610-691-1030; VICKIC@MOWGLV.ORG
MOWGLV.ORG  MOWGLV

We use as much local farm fresh produce as possible to prepare over half a million meals per year for seniors and people with disabilities in Lehigh and Northampton Counties. Meals are home-delivered to our seniors by a dedicated core of 1,500 volunteers.

**Sourced from:** Hunter Hill CSA, Twin Maple Farms, Scholl Orchards, Primordia Mushroom Farm

**Hours:** Mon–Fri 7:30am-3:30pm
### Harvest Calendar

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<th>Spring</th>
<th>Summer</th>
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<td><strong>Broccoli Raab</strong></td>
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<td><strong>Okra</strong></td>
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<td><strong>Onions</strong></td>
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<td><strong>Peas</strong></td>
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<td><strong>Peppers, Hot</strong></td>
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<td><strong>Peppers, Sweet</strong></td>
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<td><strong>Pumpkins</strong></td>
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<td><strong>Radicchio</strong></td>
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**Legend**

- Green: Field Crops
- Yellow: High Tunnel Crops
- Blue: Storage Crops

**Includes Bok Choi, Collard Greens, Endive, Escarole, Kale, Mache, Mizuna, Mustard Greens, Pak Choi, Spinach, Swiss Chard, Tatsoi, and more.**
150+ KINDS OF LOCAL FOODS
100+ LOCAL FOOD PROVIDERS

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