

**Farmers Market Promotion Program (FMPP)
Final Performance Report**

The final performance report summarizes the outcome of your FMPP award objectives. As stated in the FMPP Terms and Conditions, you will not be eligible for future FMPP or Local Food Promotion Program grant funding unless all close-out procedures are completed, including satisfactory submission of this final performance report.

This final report will be made available to the public once it is approved by FMPP staff. Write the report in a way that promotes your project's accomplishments, as this document will serve as not only a learning tool, but a promotional tool to support local and regional food programs. Particularly, recipients are expected to provide both qualitative and quantitative results to convey the activities and accomplishments of the work.

The report is limited to 10 pages and is due **within 90 days** of the project's performance period end date, or sooner if the project is complete. Provide answers to each question, or answer "not applicable" where necessary. It is recommended that you email or fax your completed performance report to FMPP staff to avoid delays:

FMPP Phone: 202-690-4152; Email: USDAFMPPQuestions@ams.usda.gov; Fax: 202-690-4152

Should you need to mail your documents via hard copy, contact FMPP staff to obtain mailing instructions.

Report Date Range: <i>(e.g. September 30, 20XX-September 29, 20XX)</i>	September 30, 2015 – September 27, 2017
Authorized Representative Name:	Helen Austin
Authorized Representative Phone:	803-470-4302
Authorized Representative Email:	Sustainablemidlands4@gmail.com
Recipient Organization Name:	Sustainable Midlands
Project Title as Stated on Grant Agreement:	Bridging the Gap: Consumers and Farmers
Grant Agreement Number: <i>(e.g. 14-FMPPX-XX-XXXX)</i>	15-FMPP-SC-0028
Year Grant was Awarded:	2015
Project City/State:	Columbia, SC
Total Awarded Budget:	28,926

FMPP staff may contact you to follow up for long-term success stories. Who may we contact?

- Same Authorized Representative listed above (check if applicable).
 Different individual: Name: _____; Email: _____; Phone: _____

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0581-0287. The time required to complete this information collection is estimated to average 4 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The U.S. Department of Agriculture (USDA) prohibits discrimination in all its programs and activities on the basis of race, color, national origin, age, disability, and where applicable sex, marital status, or familial status, parental status religion, sexual orientation, genetic information, political beliefs, reprisal, or because all or part of an individual's income is derived from any public assistance program (not all prohibited bases apply to all programs). Persons with disabilities who require alternative means for communication of program information (Braille, large print, audiotape, etc.) should contact USDA's TARGET Center at (202) 720-2600 (voice and TDD). To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

1. State the goals/objectives of your project as outlined in the grant narrative and/or approved by FMPP staff. If the goals/objectives from the narrative have changed from the grant narrative, please highlight those changes (e.g. “new objective”, “new contact”, “new consultant”, etc.). You may add additional goals/objectives if necessary. For each item below, qualitatively discuss the progress made and indicate the impact on the community, if any.

i. **Goal/Objective 1: Educate the Public about the current Midlands Local Food System**

a. Progress Made: An event called the **Midlands Farm Tour** occurred on May 21st, 2016 which featured 10 local, diverse farms for people of all ages and backgrounds to tour and explore. The farms on the tour were: Six Berry Farms, Bee Trail Farms, Mercer House Estate Winery, Patchwork Farm, S.C. State Farmers Market, Sandhills Heirloom Tomatoes, Terra Kotta Farms, USC Green Quad Carolina Community Farm and Garden, Wright Farms of S.C. Featured on the Midlands Farm Tour website was an ArcGis application that enabled consumers to locate all the farms featured on the tour. This map application has grown to incorporate all the farms listed in the food guide and helps support linking consumers to food producing farms throughout the SC Midlands. On September 23, 2017 Sustainable Midlands had another farm tour. The September 23rd **Midlands Farm Tour** had a few farms from the previous year and a few new ones. The farms which participated in the September 23rd event were: Carolina Bay Farms, Fire Barrel Farm, The Mercer House Estate Winery, Up on Cedar Knoll, Leesville Aquaponics, Terra Kotta Farms, Meador Acres Chestnuts, Doko Farm, Six Berry Farm, Arnold Farms.

b. Impact on Community: The Midlands Local Food Guides were distributed during the **Midlands Farm Tour** on May 21st, 2016. The **Midlands Farm Tour**, which occurred on May 21st, 2016, had online ticket sales of 200 with a total of over 430 (additional tickets were purchased on site) community members visiting the 10 local farms on the tour to learn sustainable farming techniques, seasonal vegetable and fruit harvesting, livestock care, honey-bee care and honey production. The farmers were encouraged to offer their products for sale and promote a sustainable lifestyle, they also had signup sheets for people who were interested to receive monthly updates and happenings on the farm. The mapping approach used in the tour allowed for people to easily access the farms and restaurants along the route. Signage was placed in strategic areas to further assist those following the tour route and to further promote the **Midlands Farm Tour**. The increase in traffic in the rural areas the farms are located also helped bring awareness to local business along the routes.

ii. **Goal/Objective 2: Increase in customer base of Midlands Food Producing Farmers**

a. Progress Made: By hosting an engaging series of events through the **Midlands Farm Tour**, May 21st, 2016, and on September 23rd, 2017, along with promoting individual local farms through the Midlands Food Guide and websites for the Midlands Food Alliance and Midlands Farm Tour- a growing consumer base is linked to our local food producing farms. Additionally, our organization leverages social media in providing profiles of “featured farms” on a weekly basis to help garner more consumer support through that form of outreach. Our staff and volunteers participated in 8 outreach events that promoted our local farm tour, the farms participating and the local food system as a whole.

b. Impact on Community: The community is better engaged around the subject of food literacy and gaining an understanding of our local food system. Consumers are also better engaged with the local area stores, venues, farmers markets, and local farm selling/delivery operation in order to further promote the “buy local” mentality. Measurements were not available on participating farms increase in customer base 6 months pre and post the farm tours.

iii. **Goal/Objective 3: Increase the amount of money consumers spend on direct farm purchases**

a. Progress Made: The Midlands Food Alliance and Sustainable Midlands launched a buy local campaign during the **Midlands Farm Tour** and continued to promote it through their websites and social media, in which consumers sign a letter of support that investing in our local farmers would be a priority for them and that food-system development would be an essential part of our county plan. In doing so, consumers also pledged to spend \$10 weekly in purchasing local food/agriculture items produced in the SC Midlands. Survey results from the pledge show:

- 20% spend \$10 or less
- 34% spend between \$10-\$20
- 28% spend between \$20-\$30
- 12% spend between \$30-\$40
- 6% spend more than \$40

b. Impact on Community: As of July 1, 2016 over 260 individuals have signed pledge, which demonstrated an increased commitment to buying local. In three months local farms and retail venues that sell local food items reported a combined increase of revenue of approximately 18%. Of the 260 people who signed up for the pledge 61 responded to the follow up survey stating they continue to support local farmers.

iv. **Goal/Objective 4: Make Farm Tour participation accessible to all**

a. Progress Made: Our leadership has approved a drastic reduction in ticket prices to \$10, “early bird” and \$15 day of (which is decreased from \$35 day of). Children under 10 were free, all SNAP, EBT and WIC beneficiaries and their families attended the farm tour for free. Attendance at the 2016 **Midlands Farm Tour** are as follows:

- 200 people – Eventbrite online sales.....\$10
- 163 people – day of farm tour at the gate.....\$15
- 16 people - SNAP/EBT/WIC.....Free
- 56 children under 10Free

b. Impact on the Community: By making the farm tour more affordable and free for some demographics we were able to make it accessible to all people of the community.

Demographics

- White.....88.33%
- Hispanic/Latino.....1.67%
- African American/Black.....5.00%
- Native American/American Indian.....0.00%
- Asian/Pacific Islander.....0.00%
- Mixed Race.....3.33%

- Other.....1.67%
- v. **Goal/Objective 5: Connect Farmers with training for Continued Agritourism**
- a. Progress Made: Outreach and training has begun to take place in helping farms market themselves as agritourism destinations. The farm tour coordinator, trained as an environmental interpretive educator, has met with each farm individually to facilitate the logistics of the tour, and offered interpretive education pieces for each site. Additionally, the director of the new Office of Agri-tourism offered courses for farms interested in growing their farm as a tour site, and provided training. All ten farms in the 2016 **Midlands Farm Tour** were offered additional resources from the South Carolina Department of Agriculture’s agritourism program. Only two participants, SC State Farmers Market and Mercer House Estate Winery, continued with the program and are currently listed in the SC Agritourism Passport.
 - b. Impact on the Community: By helping expand the agritourism industry for these 10 farms, along with other farms that now begin to feel motivated to participate after being involved with the farm tour and/or Midlands Food Alliance, we are helping to facilitate a stronger link between consumers and farms. This helps to develop the local food economy and bring a varied niche of tourism to the SC Midlands. This year marks the second year that the “SC Agritourism Passport” has been printed, which further helps promote the economic development of this area’s local food ways. The Midlands region is a featured growing region for population. Sustainable Midlands opened the door for the farmers to pursue an agritourism trade. The two which are currently listed in the SC Agritourism Passport have had to expand their facilities. The SC State Farmers Market moved to a larger facility, closer to local farmers and food hubs. Mercer House Estate Winery’s select wines are now a featured local product at Wholefoods.
- vi. **Goal/Objective 6: Build a Network of Food Producing Farmers and Supporters in the SC Midlands**
- a. Progress Made: At the inception of this project was the creation of the local food advocacy organization, the Midlands Food Alliance. The Midlands food Alliance has become an engaging food policy council that represents farmers, advocates, specialty food vendors, food retail professional and community educators that seek to develop support for a strong local food system, link new farmers to local resources, advocate for best labor practices, engage with like-minded organizations and agencies to research the feasibility of a food-hub in the Midlands. Sustainable Midlands and Midlands Food Alliance are both networked with the Midlands Local Food Collaborative and as of September 2016 have participated in the Stronger Together economic development plan that includes 11 counties. This plan is specifically evaluating the economic needs for agri-business, farming resources, and the need for a food-hub in this region
 - b. Impact on the Community: Sustainable Midlands and the Midlands Food Alliance launched the Midlands Farm Tour, the Local Food Pledge Campaign, created the farm tour interactive map and website as well as held monthly meetings and quarterly potlucks to help engage farmers, advocates, retailers, and municipal officials. These general meetings and potlucks have grown from an average of 8 people in August of 2015 to over 30 in late January of 2016. The Midlands Food Alliance has gained traction and now collaborates with other events to further engage consumers, advocates, farmers, and municipal agents

concerning the issues of local food. Such collaborations have been outreach tables at local film festivals, local natural food stores, SC Department of Agriculture events, young farmer and rancher events, with local social services agencies, and at local farmers markets. The network of food producing farmers and supports continues to grow under the programming and outreach efforts of the Midlands Food Alliance.

2. Quantify the overall impact of the project on the intended beneficiaries, if applicable, from the baseline date (the start of the award performance period, September 30, 20__). Include further explanation if necessary.
 - i. Number of direct jobs created: Two part time jobs were created for the Farm Tour Coordinator and Volunteer Coordinator
 - ii. Number of jobs retained: 1 – Program/Outreach position is retained
 - iii. Number of indirect jobs created: 1 – Sustainable Midlands developed a new PT position of “local food outreach coordinator” for the 2017 budget year
 - iv. Number of markets expanded: The market expanded has been the lower-economic areas of the Midlands region with respect to engaging them in local farm tour/agri-tourism events that they were previously priced out of. Additionally, agri-tourism markets have expanded to include 7 farms that are first-time farm tour participants. The Food and Farm guide has 132 farms, produce stands, food hubs, and farm to table restaurants listed. This guide was distributed throughout the midlands as follows:

Destination of Guides	Number of Guides
MFA Leadership-Personal Copies	7
COPAS Cities at USC-Team Member Copies	8
10 Counties in Guide's Clemson Extension Offices via Weatherly Thomas	550
Terra Kotta Farms	100
Whole Foods	600
Rosewood Market	50
Farm to Table Event Co.	50
Crust Bakehouse	25
City Roots	100
Farm to Table Event Co.	100
Lane Specialty Gardens	400
Cayce Farmers Market	40
Dupres at the Market	45
Irmo Farmers Market	40
Blythewood Farmers Market	100
Soda City Farmers Market	600

Four Oaks Farm Country Store	50
Watsonia Farms	100
Heathwood Hall	50
Lake Carolina Farmers Market	50
Ebenezer Lutheran Church Farmers Market	50
CRAVE Market	50
USDA Office	15
Tasty Tomato Festival	775
Manning Farmers Market/Food Box	30
Palmetto Health Presentation	50
Rocky Branch	10
Barter Barn	25
Price's Feed and Seed	25
Rosewood Market	50
Mercer House Winery	25
The Nest	100
Wil Moore Farms	25
Mac Pottery	15
Midlands Council of Governments	10
Stronger Economies Together Meeting	25
SC Department of Agriculture	50
Gardeners Outpost	50
Wisteria Garden Club	75
Richland County Soil and Water Conservation District	30
SC Kidney Foundation	150
Chi Designs	25
Black Bean Company	25
Marriott Hotel Store	25

- v. Number of new markets established: Three (historically black communities, historically black colleges and beneficiaries of social services such as “food stamps” – EBT, SNAP, and WIC) Specific outreach has been developed with historically black communities, churches and colleges that have not typically been engaged in such events.
- vi. Market sales increased by \$2,500 and increased by 63%.

- vii. Number of farmers/producers that have benefited from the project: 10 farms have directly benefited from participation in the 2016 **Midlands Farm Tour**. Over 30 farms have benefited from the digital mapping application that helps to link consumers to the local sustainable farms. 132 farms, markets, retail establishments benefited from being featured in the printed and digital versions of the Midlands Farm and Food Guide.
 - a. Percent Increase: Estimated a 60% increase in farms represented in Lexington County

- 3. Did you expand your customer base by reaching new populations such as new ethnic groups, additional low income/low access populations, new businesses, etc.? If so, how? Yes, with this specific outreach approach we have reached low-income and low-access populations in historically black communities, churches, and schools. Additionally we have reached low-access populations by allowing those on EBT, SNAP, or WIC to participate in the tour for free. We have also developed outreach to small, developing farms that have not participated in agri-tourism events previously, in turn gaining further exposure for their farms.

- 4. Discuss your community partnerships.
 - i. Who are your community partners? South Carolina Department of Agriculture, the Farm Bureau, South Carolina Specialty Food Association; Midlands Local Food Collaborative; media outlets – The Free Times, Lexington Life Magazine, Hometown Columbia, over one dozen local restaurants featuring local food, Sustainable Carolina of the University of South Carolina, retailers – Whole Foods market, Rosewood Market and Deli.
 - ii. How have they contributed to the overall results of the FMPP project? They have discounted media costs, sponsored outreach events for our farm tour and education, promoted the tour in their establishments, discounted printing and advertising opportunities to help promote the farm tour and map application and also acted as a facilitators on our behalf as we leveraged support for further programming around local food. No fundraising occurred, only promotion of the **Midlands Farm Tour**.
 - iii. How will they continue to contribute to your project's future activities, beyond the performance period of this FMPP grant? They will continue efforts by expanding sponsorships, helping to gain support from other counties near the Midlands region as we expand the farm tour for next year, continue to feature and support the local farms participating by purchasing (in retail/restaurant markets) goods from those smaller sustainable farms as well as lend support in developing a land access resource for new farmers.

- 5. Are you using contractors to conduct the work? If so, how did their work contribute to the results of the FMPP project? The contract work used for this tour has been specifically to coordinate logistics of the farm tour, prepare outreach materials and website by a graphic artist, recruit and train volunteers, host informational tables at local outreach events, meet with farms to determine how the farm tour will operate for each location, speak at community events to promote the tour and recruit volunteers. Map and create the farm tour passport. Take photographs of the farms before the event for promotion and during the event.

- 6. Have you publicized any results yet? Yes
 - i. If yes, how did you publicize the results? We publicized the results in our annual report, info graphics produced on October 2016 and at the Carolina Farm Stewardship

Association Conference and the Sustainable Agriculture Conference, both located in North Carolina.

- ii. To whom did you publicize the results? Community members, stake holders, like minded non-profits, agency supporters, our board, staff and volunteers
- iii. How many stakeholders (i.e. people, entities) did you reach? Through our newsletter alone over 4,000. At the conference, an estimated 40 or more, as well as to the food policy council (MFA) leadership and stake holders, which is 30 members.

*Send any publicity information (brochures, announcements, newsletters, etc.) electronically along with this report. Non-electronic promotional items should be digitally photographed and emailed with this report (do not send the actual item).

7. Have you collected any feedback from your community and additional stakeholders about your work?

- i. If so, how did you collect the information? This is a digital based survey. Emails of attendees who bought their tickets online (200 people) were sent a survey through Survey Monkey from May 21st through August 21st to determine who spends more than \$10 weekly on local food. Of those 200 people 71 replied.
- ii. What feedback was relayed (specific comments)? A summary of significant survey questions and results:

Data from Farm Tour Survey/Data Sheets

435 attendees

41 were children/students utilizing Green Step promotion (a school program which focuses on sustainable communities and school gardens)

*Respondents to survey – Farm Tour attendees: 71 out of 200 people who purchased online tickets

88% White

5% Black

2% Hispanic/Latino

5% Mixed Race

- *My Knowledge of local food increased: 96% agree or strongly agree*
- *I choose to shop at local farms/markets more often: 77% agree or strongly agree*
- *I seek out restaurants that serve local food: 64.7% agree or strongly agree*
- *Cost can be a barrier when seeking out restaurants that serve local food: 52% agree or strongly agree*

Dollar spent on local food weekly:

- 20% - spend \$10 or less
- 34% - spend between \$10-\$20
- 28% - spend between \$20-\$30
- 12% - spend between \$30-\$40
- 6% - spend more than \$40

The Midlands Farm Tour was entertaining/enjoyable: 100% agree or strongly agree

I am more likely to attend an agri-tourism event as a result of my experience on the Midlands Farm Tour: 92% agree or strongly agree

8. Budget Summary:

- i. As part of the FMPP closeout procedures, you are required to submit the SF-425 (Final Federal Financial Report). Check here if you have completed the SF-425 and are submitting it with this report:
- ii. Did the project generate any income? No
 - a. If yes, how much was generated and how was it used to further the objectives of the award?

9. Lessons Learned:

- i. Summarize any lessons learned. They should draw on positive experiences (e.g. good ideas that improved project efficiency or saved money) and negative experiences (e.g. what did not go well and what needs to be changed). The agri-tourism law that protects farms from the need of extra liability insurance does not extend to 3rd party non-profits. Due to this issue the budget for insurance far exceeded what was allocated. Suggest to farmers to sell drinks and snacks and to keep the money as profit. On the 1st Farm sign in sheet there needs to be an extra column for the number of people in the party and a column for zip code capture. Better volunteer training is the day before the event, such as sign in procedures, using the square/card reader, writing receipts, checking Eventbrite because we didn't cut off online ticket sales early and there wasn't an updated list at each station. The confusion with Eventbrite was that some people had printed tickets, others had receipts on their phone, while others had no information at all expecting us to have them on a list of attendees. This is when early cutoff is necessary, plus the point of online tickets sales is getting that "early bird" discount. More tour direction signs would have been useful, especially when coming from different directions. Pre-driving the routes will help in identifying where the direction signs should be placed.
- ii. If goals or outcome measures were not achieved, identify and share the lessons learned to help others expedite problem-solving: Goals were met
- iii. Describe any lessons learned in the administration of the project that might be helpful for others who would want to implement a similar project: Not enough time was given for all the farms in the Midlands to submit their applications. We extended the time an additional three weeks which allowed the administration to have extend the tour into Lexington County. Also, better train volunteers on how to use Square to take credit cards on site.

10. Future Work:

- i. How will you continue the work of this project beyond the performance period? In other words, how will you parlay the results of your project's work to benefit future community goals and initiatives? Include information about community impact and outreach, anticipated increases in markets and/or sales, estimated number of jobs retained/created, and any other information you'd like to share about the future of your project. This project has allowed Sustainable Midlands to offer the Midlands Farm Tour in 2017 and a part time coordinator was hired to update the Midlands Food and Farm Guide and to coordinate farmers for the event. The Green LEAF educational program was a result of the farm tour. The Calhoun County food-hub has been established due to outreach from this project with an estimated creation of 5 jobs. The Midlands Food and

Farm Guide is a resource for finding local farms and restaurants offering local foods. Copies of the guide can be found at the SC Department of Agriculture, Clemson Extension, as well as with Sustainable Midlands.

- ii. Do you have any recommendations for future activities and, if applicable, an outline of next steps or additional research that might advance the project goals? Sustainable Midlands is looking to expand their curriculum in educating children and the public about the importance of healthy food and farm to table. Research conducted showed a need for food hubs in rural counties and the Calhoun County Food Hub was created. Keeping an updated data base of farms in operation is recommended. As we were updating the Food and Farm Guide for 2017 we discovered several blueberry farmers lost their crops and had to shut down their farms permanently due to flooding.

2016 MIDLANDS

LOCAL FOOD & FARM GUIDE

*A project of The Midlands Food Alliance
and Sustainable Midlands*





ROSEWOOD MARKET

COLUMBIA'S PREMIER NATURAL GROCER SINCE 1973



WWW.ROSEWOODMARKET.COM

FARM PRODUCTS KEY

AIKEN	5
FAIRFIELD, NEWBERRY, & KERSHAW	6
SALUDA	8
LEXINGTON	10
RICHLAND	12
ORANGEBURG	18
CALHOUN & SUMTER	20



GROWING LOCAL FOODS IN THE MIDLANDS

The Midlands has a long tradition of agriculture and crop cultivation. Our lands produce an abundance of vegetables, fruits, nuts, berries, meats and other artisanal farm to table goods. Your support of these dedicated producers helps secure the future of the Midlands farms.



Midlands Food Alliance, a program of Sustainable Midlands, is a grassroots effort to advocate & educate for a sustainable & equitable, localized food system in the Midlands of South Carolina.

FARM PRODUCTS KEY

The Seasonal Fresh Fare Offerings



Fruits & Vegetables



Specialty Grains



Pastured Pork



Lamb



Grass-fed Beef



Free Range Chicken



Wine



Honey



Rabbit



Goat



Nuts



Milk



Eggs



Cheese

Use this guide to explore sustainable local food, inspire your cooking and support local venues that help our food system thrive!

Aiken



AIKEN COUNTY FARMERS MARKET

115 Williamsburg St. in Aiken
803-293-2214

Listed on the Aiken Historic Register, the Farmers Market sells fresh produce including corn, tomatoes, beans, fruit, baked goods, and local meats and cheeses. Goods are displayed on the tables built by farmers and families of Aiken County over 50 years ago. The Market, now as then, is a place where produce is sold and conversation and recipes are shared with friends, old and new. Hours are Tues., Thurs., Sat. 7:30am - noon & Thursday nights we move downtown Aiken to the Alley from 5pm-7pm.



AIKEN ORGANICS

116 B Pendleton St. Southwest in Aiken
alexandrea@aikenorganics.com

Aiken Organics is an online farmers markets that supports farmers in the local area practicing organic, natural, sustainable farming and helps make eating locally easy. We offer scheduled pickup at our location and also deliver!



BLUESTEM ACRES FARM

BluestemAcresFarm@gmail.com

Look for us at the Aiken County Farmers Market Tues., Thurs., Sat. 7:30am - noon & Thursday nights we move downtown Aiken to the Alley from 5pm-7pm. We specialize in pastured pork and 100% grass-fed beef. You also can email us to order.

Farm Stories

AIKEN ORGANICS

Looking for a great co-op dedicated to local, naturally-grown produce with a flexible weekly buy and pick-up option? Then Aiken Organics is for you. Their mission is to connect local farmers to the community and conveniently improve lives through food. Aiken Organics educates about the importance of local, fresh, and organic food, citing, "We strive to be the most trusted food market where healthy decisions are easy". Unlike some co-ops or CSAs, at Aiken Organics you get to order what you want, how much you want, and from the farms that you want. Order online weekly and pick up in Aiken. Visit them online at AikenOrganics.com to place your order today!



PROMISED LAND BEE FARM

105 Recreation Dr. in Aiken
bill.weiss@mindspring.com

We produce naturally grown herbs, garden plants, and naturally-produced, raw, pure, Aiken honey with no pesticides. We sell to you directly from farm by appointment and at the Aiken Farmers Market Saturdays and in the Aiken Downtown Alley Thursday nights.



THE STABLES RESTAURANT AT ROSE HILL

245 Greenville St. NW in Aiken
803-648-1181

Independently owned restaurant in Downtown Aiken located within a repurposed horse stable at a Nationally Registered Historic Property. We use local produce, sometimes grown on-site. Our Executive Chef's goal when creating a menu is to source products from farms within a 50 mile radius.



CAMP GRAVATT

1006 Camp Gravatt Rd. in Aiken
803-648-1817

Gravatt's gardening program began in 2009 with a few small garden boxes and a lot of hope. We have a CSA - June through August; direct sales - June through October; and preserved products year round. Call for ordering information.



FARM FRESH MARKET AT COLD CREEK NURSERY

398 Hitchcock Pkwy in Aiken
michaela@coldcreeknurseries.net

We're a locally grown and deeply rooted garden center that celebrates and sells SC foods from area growers as well as from the local and state farmers markets.



HAPPY EARTH FARM

1266 Old Graniteville Hwy in Aiken
steve@happyearthfarm.com

Happy Earth Farm is dedicated to providing you with the freshest products in the purest fashion. We don't use pesticides, herbicides or any other "cides"! Email to find out about joining our CSA and purchasing our farmed products.



HERB N BERRIES

148 Keeper Ln. in Montmorenci
803-646-8509

We have 9 different varieties of berries following national organic standards and sell on-farm through U-Pick Mon, Wed, Fri, Sat 7:30am-12pm from June through the first week in August and at the Aiken County Saturday Farmers Market.

Fairfield, Newberry & Kershaw

Farm Stories

OLD MCCASKILL'S FARM

Not only is Old McCaskill's a working farm, but it is also a scenic and beautiful bed and breakfast, as well as, a DHEC approved canning kitchen. Guests can tour the farm, attend canning classes, have lunch on Fridays or visit for the day at their annual sheep-shearing event. The farm is open seasonally to the public: Thursdays: 2:00-6:00, Fridays: 12:00-6:00 (lunch at 12:00) and Saturdays: 2:00-6:00. After a well-rested night in one of the four beautifully decorated rooms in the bed and breakfast, your simple, fresh farm-to-table breakfast can be taken in the antique-laden, country kitchen or on the pergola-covered porch that overlooks the pond and the barn.



521 BAIT & TACKLE

1460 Kershaw Hwy in Camden
803-669-9505

We sell lots of local produce and peanuts and are closed Jan-Feb yet normal hours are Thurs, Fri, and Sat 7am-3pm. We are also always available by phone to discuss other pickup times.



BIG BELLY FARM

243 Cross Creek Trail in Chapin
803-767-5165

We are a nine acre homestead utilizing sustainable and organic farming practices. We have dairy goats and chickens. Call to order!



COOKING WITH FRESH HERBS

Downtown Winnsboro Farmers Market
at 100 Congress St.
paddell@rocketmail.com

We sell culinary, tea and medicinal herbs farmed sustainably using organic practices at the Downtown Winnsboro Farmers Market each Saturday 9am-12:30pm.



COOPER FAMILY FARMS

222 Broad St. in Camden at the Kershaw
County Farmers Market
cooperc07@gmail.com

We are a family farm growing a variety of fruits, vegetables, nursery plants, and cut flowers. Find us weekly at the Kershaw County Farmers Market 8am-12pm



ENOREE RIVER WINERY, LLC

1650 Dusty Rd. in Newberry
803-276-2855

We are a family-owned and operated winery with 8 acres of Muscadine varieties, American Hybrid grape varieties, and various fruit trees in our 15 acre property. Wine is handcrafted on-site, and the winery is open for tastings Wed-Sat 11am-6pm and Sun 2-6pm. Reservations required for parties larger than 6.



GYPSY WIND FARMS

3005 Buckhead Rd. in Blair
803-369-1078

www.gypsywindfarms.com

Our farm's focus is raising registered Barbados Blackbelly Sheep and Heritage Breed pork, including the curly-haired

Gypsy Wind cont. -

Mangalitsa. BB meat is mild-flavored and tender with less fat than woolled breeds. Mangalitsa pork is considered by many to be the 'Kobe of Pork' and is a red meat with beautiful marbling. We produce lamb, pork, chicken, beef, duck and eggs; all raised naturally on pesticide/herbicide-free pastures. We have a store on the farm with our products and carry Happy Cow Creamery's butter and cheese, Fairfield Bees honey and other locally produced products. We have a picnic area, hiking trails and welcome field trips. Check the calendar on our website for farmers' market locations.



LEVER FARMS

5057 SC Hwy 34 in Pomaria
803-321-5952

Lever Farms started a home garden 12 years ago and began selling their produce at the Newberry Farmers Market. Come out to the country and see where your fruits and vegetables are grown. Our strawberries are particularly fantastic. Our stand on the farm is open when produce is in season, and you can always call ahead of time if you'd like.



MANNING FARMS

In Fairfield County
803-917-3530

We produce all kinds of vegetables and sell at the Winnsboro Farmers Market. You can also call to hear all that we have available and coordinate orders and pickups with us.



OLD MCCASKILL'S FARM

377 Cantey Ln. in Rembert
oldmccaskillsfarm@gmail.com
833-432-9537

We are a farm, farm-store, friday lunch spot, and bed and breakfast. We raise lamb, pork, beef, goat, chickens, and eggs with no hormones or medication. Our vegetables are produced without chemicals and canned here on the farm. We also sell other farm's products.



PARADISE ACRES FARM

392 Gettys Rd. in Elgin
803-427-6943

Paradise Acres Farm is a small family farm dedicated to producing fresh & naturally grown fruits, vegetables, and eggs (chicken, duck, turkey and guinea) for the local community. We produce products free from harmful fertilizers, pesticides, and antibiotics. We hand gather our eggs. Our birds live free in Paradise! Call to order.



ROBERTS FAMILY FARM

4722 Billy Holley Rd. in Kershaw
803-320-0436

We provide our customers with fresh, sustainable, home-grown produce that's pesticide free. Fresh from our farm to your table! Call to order.



SELDOM REST FARM

1410 Jones Rd. in Kershaw
803-424-7567

We are a small grass fed beef operation. If you're looking for great beef-look no further-we have it. We do have limited supply, so please call to order.



TWO GALS & A GARDEN AT MEADOW LOU FARMS

53 Meadow Lou Ln. in Winnsboro
803-627-0489

We are a family farm producing organically grown fruits and vegetables. Come visit our farmstand on the road in front of our farm during the summertime.



WEST RIDGE FARMS

2311 Old Dutch Rd. in Little Mountain
803-917-9907

Premium, certified-humane beef that is locally grown with the health-conscious consumer in mind. Call us to order. Sometimes we are at the Irmo farmers market and you can find our beef in local restaurants.



WIL-MOORE FARMS

1916 Three Branches Rd. in Lugoff
keith@wil-moorefarms.com
803-438-3097

We utilize organic practices with no antibiotics, hormones, or steroids. We are the third generation on-farm and sell cornish cross, highland brown turkeys, eggs, beef, lamb, pork, and Happy Cow Farm's milk, butter, and cheese. Look for us at Soda City Market, Kershaw Farmers Market, Rosewood Market, 14 Carrot, and at various restaurants. We also sell on-farm by appointment.

Farm Stories

MEADOW LOU FARMS WITH TWO GALS & A GARDEN

Valerie and Benny Clowney just moved back to Benny's home-place to get Meadow Lou Farms going as a produce farm. Benny's grandfather ran the farm as a dairy operation, and the Clowney's are excited to keep the land in food production. This is the second year with sweet corn, okra, tomatoes, squash, zucchini, peppers, green beans, lima beans, and are looking forward to a fall crop of greens and pumpkins. The Clowney's sell on-farm out of an antique horse-drawn carriage on Monday-Saturday from 9am-5pm. No need to call ahead! They also sometimes sell at the Winnsboro and Blythewood farmers markets. Two Gals & a Garden is Valerie and her sister-in-law, Katherine's business making and selling sourdough breads, squash pie and other edibles on-farm. The Clowney's like farming, being self-sufficient through producing their own food for their family and community. They truly value knowing where food comes from and those who produce it.

LEVER FARMS

Lever Farms started a home garden 12 years ago and selling those at the Newberry Farmers Market. They LOVED it, and one day Mrs. Lever was picking strawberries in Beaufort and decided they needed to start too. The operation has grown, selling on-farm as well as the farmers market. They've recently expanded into bees and peach production as well. The son of the family, Will, loved helping with the vegetable stand as a kid and is now returning from school to venture into beef production on the farm for the first time. Shelby Lever is 13 and enjoys helping run the farm stand and the farm festival they've thrown for the past three years featuring a corn maze, wagon rides, and U-Pick pumpkins.

Saluda



BUTTER PATCH FARMS, LLC

135 Dairy Ln. in Saluda
864-445-7399

We are a working family Jersey dairy operation established in 1981. We sell whole and half beef cows, whole pigs, and raw Jersey milk. Our beef and pork have been pastured on succulent forages and do not receive steroids, antibiotics, or hormone supplements. Call us to purchase a whole or half beef cow, a whole pig, and raw Jersey milk.



DIXIE BELL PEACHES INC.

500 East Main St. in Ridge Spring
803-685-7735

We are a fourth-generation conventional peach farm that stretches over the South Carolina counties of Aiken, Edgefield and Saluda. Our season is May-August.



HOLSTEIN FARM

243 Holstein Ridge Rd. in Monetta
803-480-0800

We are a fifth generation family farm with peaches May through August and blackberries and figs in July. We utilize integrated pest management methods. Call to order.



JUNIPER RESTAURANT

640 E. Main St. in Ridge Spring
restaurant_juniper@hotmail.com
803-685-7547

We use as much locally grown food as possible with about 70% of our menu items containing Midlands-grown products. We are open Mon & Tues 11am -2:30pm; Closed Wed; Thurs, Fri, and Sat 11am-2:30pm and 6-9pm; Sun 11am-2pm.



PATCHWORK FARMS

110 Dairy Ln. in Saluda
864-445-9548

We produce raw honey and grow fruits and vegetables using sustainable, organic practices without chemicals. We do U-pick strawberries as well. Pastured, antibiotic-free heritage Tamworth pork is also available from our farm. Call to order.



PEACHES N SUCH ONE

3771 Hwy. 23 in Monetta
803-685-5838

We are a retail farmstand selling peaches, vegetables, and prepared products from Watsonia Farms. Watsonia farms uses conventional as well as USDA Organic practices.



RIDGE SPRING FARMERS MARKET

Parking Lot by 100 Square, the Town Square, in Saluda

hfhouseholder@gmail.com
803-480-1207

The Ridge Spring Farmers Market has 10-14 regular vendors selling locally grown fruit, vegetables, flowers, herbs, and baked goods on Saturday mornings starting the second Saturday in June through the Saturday before Labor Day. Butterbeans here sell quickly!



STEVENS PRODUCE

104 Crescent Rd. in Saluda
864-323-4364

Our farm has been in the family for 120 years. We currently farm cattle and vegetables conventionally. Our products are typically available April - December. Call to order. We accept WIC and Senior Vouchers.



THE NUT HOUSE

505 E. Main St. in Ridge Spring
803-685-5335

We sell pecans at The Nut House year round. Most of the pecans come from our farm!



WARBLER CREEK FARM

118 Parrish Rd. in Ward
warblercreekfarm@gmail.com
803-665-7358

We strive to design and manage an ecosystem that produces an abundance of nourishment, energy, and beauty for our community. Our produce is farmed utilizing organic practices, and our pork is pastured with rotational grazing. Call to order and also look for us at area farmers markets.



Farm Stories

BUTTER PATCH FARM

Butter Patch Farms, LLC is a sustainable, family-owned farm and dairy. They offer raw Whole Jersey Milk and cage-free brown eggs. Also available is grass-fed Red Poll beef. Red Polls are a heritage breed and are noted for their tenderness. The pigs are also a heritage breed called Tamworth. They offer cuts of pork, 1/2 or whole pigs and piglets if you are interested in raising one or several for yourself. The pigs are on pasture and LOVE the Jersey milk given to them. Butter Patch's dairy cows receive NO BST, steroids or antibiotics. They receive a small amount of grain in the morning and afternoon while being milked. After being milked the "girls" are then on pasture and hay and plenty of clean water. Milk is bottled fresh daily.



Tour the tastes of South Carolina.

When choosing a restaurant, look for the Fresh on the Menu distinction so you know you're getting the freshest ingredients grown in the state. It's a matter of taste.

FRESHONTHEMENU.COM

A PROGRAM FROM THE SOUTH CAROLINA DEPARTMENT OF AGRICULTURE



Lexington



14 CARROT

5300 Sunset Blvd. in Lexington
14carrot@14carrot.net
803-359-2920

We are Lexington's premier source for all-natural, organic and local goods, including groceries, health and beauty care, supplements, bulk goods, produce, and more! After 25 years in business, we strive to retain our small-town, friendly atmosphere and pride ourselves on our exceptional customer service. Join us every Thursday and Sunday from 1:00 pm to 5:00 pm and save 30% on all produce! Find out more about our store and our free rewards program by visiting us online at www.14carrot.net. We accept SNAP!



ALL NATURAL BEEF, LLC

1008 Cedar Grove Rd. in Leesville
803-924-2252

We provide local farm raised beef free of antibiotics, steroids or hormones. Call to order!



BACKSTREET PRODUCE

3371 Savannah Hwy. in North
803-568-3165

We grow vegetables conventionally, selling to distributors as well as to the public. Call to order!



BEAR CREEK MUSHROOMS

bearcreekmushrooms@gmail.com
We started in 1988 as a family-owned and operated business with about 1000 logs currently under cultivation of shiitake mushrooms. We utilize organic methods and sell wholesale only. Please email for wholesale orders.



BEE HEALTHY GARDENS

121 Curtis Ct. in Chapin
beehealthygardens@yahoo.com
803-727-8228

We are a woman-owned and operated, SC State Inspected Apiary. We are certified by Clemson University, Journeyman certified, and a member of the American Beekeeping Federation. We sell bees, equipment, and speciality honey. Call us to find out more!



BEE TRAIL FARM

1437 Jessamine Rd. in Lexington
803-360-7978

We are a family owned and operated apiary. As your local beekeeper, we sell bees and bee products. Call us for local honey, beekeeping classes, and bee supplies. Also look for our honey in local restaurants and markets.



CAUGHMAN'S MEAT 'N PLACE

164 Meat Plant Rd. in Lexington
803-356-0076

We have been here since 1955 as a family owned and operated meat market open Tues-Fri 9am-6pm and Sat 9am-3pm. We accept SNAP.



CAYCE FARMERS MARKET

2329 Charleston Hwy. in Cayce
803-791-1009

We are a locally owned market that's been in business close to 40 years! We carry seasonal produce such as peaches, watermelons, and the best boiled peanuts in town. We're open open 9 a.m.-8 p.m. Monday-Friday; 8 a.m.-8 p.m. Saturday; 10 a.m.-6 p.m. Sunday. We are closed in winter from January until Easter. We accept SNAP.



CLAYTON RAWL FARMS, INC.

747 Calks Ferry Rd. in Lexington
803-359-4415

We strive to be the best growers, packers, and shippers of fine vegetables. We are located in Lexington, South Carolina on the same land our family has farmed since 1948. We farm using both organic and conventional methods.



CLINTON SEASE FARM

404 Olde Farm Rd. in Lexington
803-730-2863

We are an agritourism farm that also has strawberries for picking in-season.



DUPRE RESTAURANT AT THE MARKET

322 Little Brooke Ln. in West Columbia
803-509-5641

We are a restaurant in the back of the Corbett Building at the State Farmers Market. We also

do catering; call 803-748-4144. We are open every day 7am-3pm except for holidays. Breakfast is 7-11am, and Lunch is 11am-3pm.



FAIR ACRES HOMESTEAD

203 Fair Acres Ln. in Pelion
fair.acres.homestead@gmail.com
803-351-3364

We produce and sell non-gmo, soy free, antibiotic free meats and eggs as well as vegetables. Call or email for purchase.



THE FARMERS SHED RESTAURANT AND MARKET

2514 Augusta Hwy. in Lexington
803-996-0700

We are a farm-to-table restaurant featured on the show 'Diners, Drive-Ins, and Dives' and market selling farm-fresh products, food products, and garden plants.



FOUR OAKS FARM COUNTRY STORE

4856 Augusta Rd. in Lexington
803-356-3194

We've been family owned for 90 years. We sell local produce as well as other meats and food products. Our hours are Mon-Sat 9am-6pm.



HUMBLE FARM

ariel.greenthumb@gmail.com
843-252-1240

We are a small farm with a big heart selling to chefs, neighbors, and friends. Call or email for ordering and pickup information.



JUMPER FARM

198 Jumper Leaphart Rd. in Gilbert
803-892-2095

We grow produce conventionally year-round. Please call to see what is in-season and to order.



KEG COWBOY RESTAURANT

108 E. Main St. in Lexington
803-957-2337

We are a restaurant and taphouse on Main Street in downtown Lexington that prides itself in serving quality dishes from locally farmed foods. We use fresh baked bread, local vegetables, and have "No Crap on Tap"!



Farm Stories

FAIR ACRES HOMESTEAD

The Templeton's have about ten acres they use to raise non-gmo, antibiotic-free meats and eggs as well as vegetables to eat themselves and sell to others. It all started with wanting a few layer chickens and a hog yet has grown rapidly. They've been farming for a year and half, learning from mentors on best methods to raise hogs on pasture. The main driver for them is health, believing that these farming methods are best for themselves, their children, their grandchildren, and community members. The Templetons highly value knowing where your food comes from so that true local farmers are supported as opposed to re-sellers who sell food from out-of-state. They enjoy selling on the farm and will deliver for free in a limited area and to extended areas for a charge or minimum order. The Templetons love their animals and encourage all of their customers (and anyone who wishes to learn) to come see how their food is raised. They have an open door-just call ahead to schedule a time!



LEXINGTON FARMERS MARKET

205 E. Main St. in Lexington
chris@ourvillagevibes.com | 803-479-6370
We are a farmers market with many vendors set up every Saturday 9am-2pm, May-September.



MAYNOR FARMS

620 East Steele Rd. in West Columbia
803-873-0975
We are small family farm that provides the community with local homegrown produce at an affordable price. We farm some conventionally and some organically. We have a CSA and a roadside stand. Call to order!



MERCER HOUSE ESTATE WINERY

397 Walter Rawl Rd. in Lexington
803-957-7102
We are a USDA Certified Organic estate winery, growing all of our own grapes. We have very dry to very sweet wines as well as wines of blueberry, strawberry, and peach. We do tastings and "vine to wine" tours at the winery, and we also sell wine at Soda City Market on Main St. downtown Columbia on Saturdays 9am-1pm.



MONETTA ASPARAGUS FARM

205 Born Again Rd. in Batesburg
monettaas@live.com | 803-685-7857
We sell asparagus to distributors as well as to the public in April and May. Check the local papers or call us to see when asparagus is available.



MOUNTAIN VIEW BLUEBERRY FARM

230 Mountain View Rd. in Batesburg
mvfblueberry@aol.com
803-657-4816
We grow blueberries using organic practices. Come out and U-Pick some blueberries late May through the end of July Thurs-Sun 8am-2pm or by appointment.



OLD MILL BREW PUB

711 E Main St. in Lexington
kelly@oldmillbrewpub.net
803-785-2337
Enjoy craft brews and delicious and unique pub entrees made from local vegetables and chicken when available while enjoying the atmosphere of the historic Lexington Old Mill.



SC STATE FARMERS MARKET

3483 Charleston Hwy. in West Columbia
bboozers@scda.sc.gov
803-737-4664
Consumers can shop year round for fresh produce with the peak season for locally grown produce running from April-early October. Market hours are Mon-Sat 6am-9pm and Sun 12-6pm.



SOLAR FARMS, INC.

solarfarms@sc.rr.com
803-791-8600
We hydroponically produce sprouts (alfalfa, broccoli, clover, mung bean, crunchy, and soybean). We also produce ginger root and tofu. Look for our products at Rosewood Market and 14 Carrot as well as through Sysco and Senn Brothers distributors. Call to purchase our products by appointment.



TERRA KOTTA FARMS

2412 Lewie Rd in Leesville
(803) 580-9642
www.terrakottafarms.com
We practice sustainable farming methods including NO use of chemicals or pesticides. We only utilize non-GMO seeds in our planting. Our egg laying hens are free ranging and our pasture raised poultry is never administered hormones or antibiotics. Schedule a farm tour with us and purchase our weekly baskets online with multiple delivery locations.



WATSONIA FARMS/ PEACHES N SUCH 2

2116 Pond Branch in Gilbert
803-685-5838
We are 4th generational farms in Aiken, Lexington. and Saluda Counties. Our produce is Certified USDA Organic and conventional, processed at our packing plant, distributed to many outlets, and much is sold at Peaches n Such 2, a seasonal produce stand April through October.



WAYNE P. "BUDDY" TAYLOR FAMILY FARM

4809 Augusta Hwy. in Leesville
803-892-3611
We are a small family farm that's run for 4 generations. We specialize in the conventional farming of peaches and fall tomatoes and also grow watermelons, collards, cucumbers, and squash. Call to come pick up produce. We accept SNAP!



WINGARD'S

1403 N. Lake Dr. in Lexington
803-359-9091
This family business has been around for 49 years and is on its second generation of family owners. Our full service Wingard's Nursery and Garden Center has a gift shoppe set in the original owners' family farm house. The fresh produce market at our center has been in operation over four years now and carries locally grown produce and hard goods, pork, chicken, cheeses, milk, shrimp and baked goods.



THE WRIGHT FARM OF SC

973 St. Matthews Rd. in Swansea
803-993-8185
We specialize in raising purebred registered pigs, meat goats, and meat rabbits on a 35 acre farm. Our animals are raised on woodland pastures with the opportunity to roam, root in the brush, and eat natural foods that the trees and the environment have to offer. To order meat, just give us a call!

Richland



1ST NAZARETH BAPTIST SEEDS OF HOPE MARKET

2351 Gervais St. in Columbia
803-254-6232

Our farmer/s setup in the parking lot off of Millwood at the church every Saturday 8:30am-1:30pm from June-November. We accept SNAP



ASHLAND UNITED METHODIST CHURCH SEEDS OF HOPE FARMERS MARKET

2600 Ashland Rd. in Columbia
office@ashlandumc.org
803-798-5350

Come purchase produce from a Midlands farmer/s in our parking lot from June-middle of August on Saturdays 8am-12pm.



BLACK BEAN CO.

701 Gervais St. Columbia 29201
803-729-0235
We are a fun, edgy, high-energy, and easy-going restaurant. Our founder used to farm himself, and we purchase locally when we can. We're not fast food, we're energy food fast! Open daily 7am-10pm.



BLYTHEWOOD FARMERS MARKET

171 Langford Rd. in Blythewood
blythewoodfarmersmarket@gmail.com
843-697-1733

We are supporting local agriculture through vendors at our market and promoting community interaction through education and the arts. Come visit the market Wednesdays May-October 4-7pm.



BOURBON

1214 MAIN ST, COLUMBIA 29201
info@bourboncolumbia.com
(803) 403-1404
Bourbon is a whiskey bar and Cajun-Creole restaurant located just steps from the South Carolina State Capitol building. We specialize in bourbon, whiskey, craft cocktails and the flavors of the Louisiana Bayou. We regularly enjoy sourcing and serving products from area farms.



CAROLINA BAY FARMS

5301 Lower Richland Blvd. in Hopkins
carolinabayfarms5301@gmail.com
803-422-4929

We are a six acre sustainable farm raising free range heritage breed animals and growing heirloom vegetables without chemical input. Call or email us for purchasing information.



CAROLINA COMMUNITY FARM AND GARDEN

1216 Wheat St. in Columbia
sustainability@sc.edu
803-777-5428

We are a student-run Permaculture farm and garden. University of South Carolina students and Sustainable Carolina interns volunteer their time to operate a small-scale farm and hydroponics system, selling produce to the local community, the university, and donating to local food banks.



CITY ROOTS FARM

1005 Airport Blvd. in Columbia
cityroots@cityroots.org | 803-254-2302

We are a USDA organic, GAP certified, Certified SC Grown urban farm selling year-round produce from our farm Mon-Fri 9am-5pm and through distributors, retailers, farmers markets, and restaurants. In addition to sales, we have self-guided tour maps available for guests to see the farm and inside the greenhouses. We have a booth at the Soda City Farmers Market on Main St. in Columbia 9am-1pm every Saturday. We do on-farm sales year-round Mon-Fri 9am-5pm. We accept SNAP on-farm, and all SNAP customers receive a 50% discount.



CRAVE ARTISAN SPECIALTY MARKET

2843 Millwood Ave. in Columbia
cravemarkets@gmail.com
803-254-1001

We sell many SC Specialty Food items as well as SC farmed foods such as raw milk, honey, eggs, and yogurt. Produce is available when in-season. We are open Mon-Sat 10am-6pm and Sun 2-6pm.



CROOKED CEDAR FARM

1464 Lawhorn Rd. in Blythewood
crookedcedarfarmsc@gmail.com
803-786-4841

Everything is farmed using organic practices. We have free-range brown eggs. Our stuff is not your standard produce. We have many heirloom and different varieties including ten different types of tomatoes. In the winter we have grains for sale. All of our sales are on-farm. Call to coordinate.

Farm Stories

DOKO FARM

Doko Farm a now 15th generation family farm that dates back to the 1800's. Located in the Cedar Creek Community in Richland County the small family farm is a charm to behold. Amanda and Joe Jones are dedicated to raising happy and healthy, heritage livestock for meat and eggs, as well as, sustainable seasonal produce available through CSA opportunities and on the menu at area restaurants too. "Our goal is to provide our community, and the surrounding area, with fresh, healthy foods that taste so good, you'll keep coming back for more."



DRIP

Two Locations: 1441 Main St. and 729 Saluda Ave in Columbia
info@dripcolumbia.com
 803-661-9545

We are a coffee shop with a food menu featuring items sourced from several local farms. Our Main St. location is open Mon-Fri 7am-7pm and Sat-Sun 8am – 6pm. Our 5 Points location is open Mon-Sat 7am-10 pm And Sun 8am – 6pm.



DOKO FARM

2101 Cedar Creek Rd. in Blythewood
dokofarm@gmail.com
 803-873-7739

We specialize in pasture raised, heritage meat such as buckeye heritage chicken, guinea hog pork, St. Croix lamb, and Thanksgiving turkeys. Email or call for order and pickup or check our website at www.dokofarm.org.



Ebenezer Lutheran Church Farmers Market

1301 Richland St in Columbia
 803-765-9430

We are a farmers market in the courtyard between the church and the chapel on Thursdays in June and July 7:30-10:30am. We accept Senior Vouchers.



EMERALD GREENS AQUA FARM

19 Fountain Lake Rd. in Columbia
emeraldgreensaquafarm@yahoo.com
 803-319-8693

We are a local hydroponics and aquaponics farm producing lettuces and herbs all year long utilizing sustainable and organic farming practices. Call for delivery in the Columbia area.



FARM TO TABLE EVENT CO.

1202 Main St in Columbia
events@farmtotableeventco.com
 828-301-2328

Bringing together the community through agri-tourism, local food and local chefs who are experts in bringing the freshest ingredients to the table in creative and unique ways. We host most of our events at City Roots farm the only in town local sustainable organic farm in SC, while also exploring locations in the city with other events. Find out more at farmtotableeventco.com.



FRESHLY GROWN FARMS

Columbia
contact@freshlygrownfarms.com

We utilize integrated pest management and sustainable, organic farming practices. Look for our hydroponic greens and herbs at Rosewood Market and 14 Carrot (SNAP is accepted at these locations). Our products are also served in area restaurants. We sell directly to the public at Soda City Market on Main St in Columbia 9am-1pm on Saturdays.



GRACE UNITED METHODIST CHURCH FARMERS MARKET

410 Harbison Blvd in Columbia
office@gracecolumbia.org
 803-732-1899

Our market runs from the first Saturday in June through the last Saturday in August 8am-12pm. We accept Senior Vouchers.



HANNAH HANDS FARM

804 Longtown Road West in Blythewood
byronhanna@truvista.net
 803-260-4982

We sell rabbits directly to customers by calling us at 803-260-4982. Also look for our rabbit served at area restaurants.



HEATHWOOD HALL SCHOOL

3000 South Beltline in Columbia
beasley@heathwood.org

We are a preK-12 independent school with a thriving environmental education program. We use our greenhouse to cultivate material for distribution to the community in order to do our part for stewardship. Email us to find out more.



HERITAGE FIELDS FARM

10259 Broad River Rd in Irmo
david@heritagefieldsfarm.com

We sell thirty different types of vegetables farmed conventionally and picked daily from our fields. Come by our vegetable stand on the farm.



HUNTER-GATHERER BREWERY & RESTAURANT

900 Main St. in Columbia
 803-748-0540

We have been brewing and serving classic ales since 1995. We regularly have specials featuring local farms and regularly have local microgreens.



LAKE CAROLINA FARMERS MARKET

Market Park in the Town Center #5 Lake Carolina Way in Columbia
lakecarolinafm@gmail.com

Our market runs every Thursday 3-7pm from May-Mid Oct.



LITTLE GADSDEN FARM

5651 Pine Branch Rd. in Columbia
 803-600-1577

Conventional vegetables grown year-round by Jamey Madden. Adding citrus soon! Call or email to join the CSA or to purchase produce from the farm.



LOOSH JUICE AND CATERING

looshculinaire@sc.rr.com
 803-787-0044

We are an upscale catering company using the freshest ingredients available. We also sell juice. Call for orders and events.



MANCHESTER FARMS

customerservice@manchesterfarms.com

Manchester Farms is the leading industry supplier of premium, sustainable, farm raised quail, quail eggs and premium appetizers. We sell wholesale, so look for us in grocers and markets.



O'B JOYFUL FARM

1247 Lorenzo Davis Road in Eastover
sobrian@wescodist.com
803-556-9700

Pesticide free blueberries, muscadine and scuppernong grapes. All fresh, local, homegrown fruits available on-farm July-September. Call ahead.



PALMETTO PEPPER POTIONS COLUMBIA

info@pepperpotions.com
803-782-8020

Our hot sauces were born in our South Carolina kitchen from peppers grown conventionally in our yard. Each flavor is made with fresh, all natural ingredients and contains no preservatives, no artificial colors and no artificial flavors. Palmetto Pepper Potions has earned 12 international awards in the world's top fiery foods competitions, the Scovie Awards and the Golden Chile Awards. "Make every day sizzle!"



ROSEWOOD MARKET AND DELI

2803 Rosewood Dr. in Columbia
rosewoodmarket@gmail.com
803-765-1083

We are a grocery store and deli specializing in local, organic, and natural foods, supplements, and body care items. Join our mailing list at rosewoodmarket.com for the latest on 20% Off Days, special vendors, raw milk deliveries, and more. Our hours are Mon-Sat 8am-8pm and Sun 9am-6pm. We accept SNAP.



SALUDA'S RESTAURANT

751 Saluda Ave in Columbia
steve@saludas.com
803-799-9500

We are an upscale spot serving reimagined Southern classics, sourcing locally when available, with white-linen tables and an antique mahogany bar.



SANDHILL FARMERS MARKET

900 Clemson Rd. in Columbia
shrec@clemson.edu

Sandhill Farmers Market... where fun, food and community come together. We're across the road from the Village at Sandhill. Vendors sell on Tuesday from 2-7pm from May-Nov.



SHANDON UNITED METHODIST CHURCH FARMERS MARKET

3407 Devine St. in Columbia
mowen@shandon-umc.org
803-256-8383

Our market is every Saturday 8am-12pm from April-October in the church parking lot.



SODA CITY MARKET

1400-1500 blocks of Main St. in Columbia
sodacitysc@gmail.com

We're a street market open every Saturday rain or shine from 9am - 1pm.



SPOTTED SALAMANDER RESTAURANT AND CATERING

1531 Richland St. in Columbia
spottedsalamandercatering@gmail.com

Inventive southern cuisine catering to all of Columbia and South Carolina. We make everything from scratch. We strive to use the freshest, highest quality, local ingredients available while providing you with exceptional customized service and are known for purchasing from local farms. Come eat lunch with us Mon-Fri 11am-2:30pm and visit us at Soda City Market 9am-1pm on Main St. in Columbia on Saturdays.



THE OAK TABLE

1221 Main St. in Columbia
zsteward@theindigoroad.com
803-563-5066

Located on the corner of Main and Gervais Street overlooking the state's capital, The Oak Table offers a rich yet inviting dining experience that guests can frequent for all occasions. The menu showcases classic, American cuisine that features locally sourced, seasonal products.



THIRSTY FELLOW PIZZERIA AND PUB

1621 Gadsden St. in Columbia
803-799-1311

We are located in the USC Innovista area, we have a comfortable atmosphere, a great menu, a full bar and plenty of televisions. Open for lunch, dinner and Sunday brunch - we use local products when they are in season. Be sure to put Thirsty Fellow on your "to do" list.



TRINITY EPISCOPAL CHURCH FARMERS MARKET

1100 Sumter St. in Columbia
brunson@trinitysc.org
803-771-7300

Our market is on Sundays during the summertime only from 8am-12pm.





THE TURNIP PATCH

8256 Winnsboro Rd. in Blythewood
803-754-4790

Seven generations of family farming fresh from our fields to you using organic practices. Call to order.



UNITARIAN UNIVERSAL FELLOWSHIP SEEDS OF HOPE FARMERS MARKET

2701 Heyward St. in Columbia
uucc@uucolumbia.org

Our market runs June 12-Aug 21 on Sundays
10:15am-1pm.



UP ON CEDAR KNOLL

140 Cedar Knoll Court in Blythewood
803-204-6512

We produce cage-free, woods-pastured, heritage poultry. Turkeys are available prior to Thanksgiving by reservation, and chickens are available in the fall and late spring by reservation. We also have summer vegetables and eggs. Call to reserve!



VIRGINIA WINGARD UNITED METHODIST SEEDS OF HOPE FARMERS MARKET

1500 Broad River Rd. in Columbia
803-772-0794

Farmer/s sell at our market June 13 through early August on Saturdays beginning at 8am. We accept SNAP!



WASHINGTON STREET UNITED METHODIST CHURCH SEEDS OF HOPE FARMERS MARKET

1401 Washington St. Columbia 29201
sctatter@gmail.com
803-238-6497

This is the founding market for Seeds of Hope markets around the Midlands. Farmers are given the opportunity to sell at these locations and churches and community members support them through buying their products. This location's market starts the second week in June and runs through mid-August on Saturdays from 8am-12pm.



THE WHIG RESTAURANT AND BAR

In the basement at 1200 Main St. in Columbia
803-767-8008

We are a subterranean respite serving Columbia's Main St. and beyond since 2005. We sometimes have local pork and produce as part of the menu.



WHOLE FOODS MARKET

702 Cross Hill Rd., Columbia 29205
803-509-6700

At Whole Foods Market®, "healthy" means a whole lot more. It goes beyond good for you, to also encompass the greater good. Whether you're hungry for better, or simply food-curious, we offer a place for you to shop where value is inseparable from values.

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@WFM Columbia SC

WHOLE
FOODS
MARKET





Orangeburg



BLACK PEARL FARMS

116 Byrd Lake Rd. in Branchville
803-261-3225

Our blueberries, blackberries, figs, and watermelon are hand picked, sorted, and packaged resulting in a quality product you can trust. Blueberries are our primary crop, selling through Grow Food Carolina and in 5lb boxes directly to the public April-Sept. Call for purchase.



BOWMAN'S FARM

3310 Magnolia St. in Orangeburg
803-837-3128

I grow produce locally to sell at the Right Choice, Fresh Start Farmers Market (above address) on Fridays from 8:30am-12:30pm June-October. I accept SNAP, Senior Vouchers, and WIC Vouchers.



BRANCHVILLE LAWN AND GARDEN

405 Dorange Road in Branchville
803-274-8187

We are a farm and garden store selling seasonal produce. We're especially famous for tomatoes and okra! Store hours are Mon-Fri 8am-6pm and Sat 8am-12pm.



CHARLIE BYRD'S FARM

Branchville
803-664-1162

I sell produce at the Branchville Farmers Market Saturdays 10am-3pm located at Freedom Road (US 21/78) between the old railroad freight depot and coin-operated laundromat in Branchville. I also sell at the Right Choice Fresh Start Farmers Market at 3310 Magnolia St in Orangeburg Fridays from 8:30am-12:30pm June-October. If you want to call to schedule purchase from my house/the farm, just call ahead!



CUPSIDE DOWN CAFE AND MARKET

950 Chestnut St. Suite B in Orangeburg
cupsideowncafe@gmail.com
803-534-4121

We are a locally owned restaurant and gourmet food market. We use local, non-gmo & organic whenever possible. We cater both on-site or off. We have pet-friendly outdoor seating as well as a smoothie bar, coffee bar, java lounge & restaurant dining.

Farm Stories

LANE SPECIALTY GARDENS

The Lane family got into farming out of a desire to grow their own food organically and sustainably. As a family they now eat a whole lot healthier and enjoy providing the same quality food to others. They wanted to sell to customers directly and started doing a CSA basket and budget box program. This is their second year doing the CSA, and it's grown astronomically. In the boxes and baskets are products from Lane as well as McCurley Farms, Fanning Farms, and Sydney Livingston's farm. They also sometimes include jarred foods from Williams Produce. Find Lane Specialty Gardens on Facebook and click the button there that says "Join My List" to join their CSA basket or budget box program.



FAMILY FARMING

533 Perkins Rd. in Branchville
kelly23@yahoo.com
803-682-0751

We have lots of fruits and vegetables! Corn, squash, tomatoes, and potatoes are our biggest sellers. Call or email to order.



FERSNER FARM

516 Langley Road in Orangeburg
803-707-5551

We sell produce at the Orangeburg Farmers Market on Hwy 301 from 9am-1pm May through October. Call us to see what's available or with any questions.



GLOVER FARM

2147 Hudson Road in Cope
803-536-2008

I sell produce at the Right Choice, Fresh Start Farmers Market on Fridays at 3310 Magnolia St in Orangeburg from 8:30am-12:30pm June-Oct, and I set up a stand on Tuesdays downtown Orangeburg on Russell Street in front of the Baptist church from 3-6pm.



HICKORY BLUFF, LLC NURSERY AND BERRY FARM

245 Hickory Bluff Ln. in Holly Hill
843-743-8244

Sustainably farming berries and produce for selling on-farm, at the Charleston and Summerville farmers markets, to local schools, grocers, and restaurants. We also do field trips for schools and community groups. Feel free to call for information and orders for on-farm pickup.



HILLIARD FARM

Santee
803-308-0672

Call Joe to purchase collard greens, kale, and turnips from the farm and also look for our products in area grocery stores under the Certified SC Grown label.



HINNANT FARM

205 Hinnant Rd. in Eutawville
803-492-3788

We sell seasonal produce from our stand on our farm. We often have U-pick. We are open about 8am-5pm when produce is in season---Call to see! We have pecans in the fall. We accept Senior Vouchers and WIC Vouchers.



LANE SPECIALTY GARDENS

1088 Begonia Rd. in Neeses
allisonlane@tds.net

We grow unique and rare varieties using sustainable and organic practices and provide the freshest, best quality produce available each season. We sell at the SC State Farmers Market, the Forest Acres Farmers Market, the Sandhills Farmers Market and other markets. Also look for our products in restaurants. Email or Facebook us to find out more and to sign up for our baskets full of local vegetables and products.



LEE HUGHES FARM FRESH PRODUCE

6406 Savannah Hwy. in Neeses
803-539-8177

Call to purchase on-farm. I also sell at the Orangeburg DORA market Tuesday afternoons June-September. Also look for me at the SC State Farmers in Columbia.



OLD TYME N COMPANY

95 Houcks Gin Rd in Ellore
803-707-6068

The Roberts grow and sell pole and waxed beans on the farm. Call us for orders and to coordinate pickup!



ORANGEBURG COUNTY FARMERS MARKET

Hwy. 301 South in Orangeburg
803-378-0249

We have different vendors selling product Tues-Sat 9am-1pm April- October. Different vendors accept Senior Vouchers, WIC Vouchers, and SNAP.



PAIR FARM

Orangeburg | 803-837-9537

I sell at the Right Choice, Fresh Start Farmers Market at 3310 Magnolia St in Orangeburg Fridays 8:30am-12:30pm June-October and at the DORA market downtown at the Orangeburg Square Tuesdays 3:30-6pm. I often have boiled peanuts to sell as well! I accept Senior Vouchers, WIC Vouchers, and SNAP.



RIGHT CHOICE, FRESH START FARMERS MARKET

3300 Magnolia St. in Orangeburg

We are a farmers market of area farms selling to the community on Friday mornings Jun-Oct 8:30am-12:30pm at the Family Health Center. We accept WIC Vouchers, Senior Vouchers, and SNAP!



STUEMIRE FARMS-WOODFORD'S PRODUCE STAND

109 Keaton St. in Woodford | 803-568-3550

We are a produce stand open Apr-Sep Tue-Fri 9am-6pm and Sat 9am-1pm. We accept SNAP.



SWEATMAN FARM

154 Sweatman Farm Rd. in St. George
803-837-1285

We have strawberries Apr- May U-Pick on the farm.



THEE Matriarch Bed AND BREAKFAST

1170 Fischer St. in Orangeburg
803-937-4271

Orangeburg's most charming boutique inn nestled in the heart of historic downtown Orangeburg, SC and along the SC National Heritage Corridor Trail. Discover this hidden gem and enjoy an oasis of themed retreats, relax in the courtyard and balconies, savor home cooked breakfast, complimentary modern amenities, fitness center pass, convenience to area attractions and true southern hospitality. We source from local farmers!



THE VEGGIE PATCH

227 Ada Road in Neeses
803-206-6480

We sell produce and often we have eggs Saturdays May-Sept from 12-5pm on our farm. We accept WIC Vouchers.



WHETSELL WILLIAMS FARM

777 Pasture Ln. in Orangeburg
803-682-3399

Call me May-Sept to come purchase produce on-farm.



Calhoun & Sumter



ASYA'S ORGANICS FARM

*320 West Brewington Rd. in Sumter
803-469-0116*

We utilize heritage, organic dry farming without irrigation. We are a certified organic farm growing seasonal vegetable crops, such as okra, sweet corn, tomatoes, beans, peas, melons, cole crops, wheat and herbs. We also sell at the Sandhill Farmers' Market, Healthy Carolina Farmers Market, Northeast Farmers Market, Kershaw County Farmers Market. Call for on-farm availability and to co-op called SCF Organic Farms.



FORT FARMS

*In Sumter County
843-309-8012
edward@fortfarms.com*

We produce pasture-raised pork and poultry. Find us at the Kershaw County Farmers Market on Saturdays and find our products at the Lenoir Store in Horatio. You can also call or email us to coordinate orders and pickups. We are opening a butcher shop in Hartsville at the end of 2016 and will have as many local products to sell as possible.



HUNTER HERITAGE FARMS

*7670 Richbow Rd. in Horatio
803-499-1058*

We do on-farm sale of all kinds of vegetables year-round. We farm using organic practices. Give us a call to see what's available!



OAK GROVE FARMS OF GASTON

*872 Sandy Run Road in Gaston
803-917-2694*

We sell blueberries directly to the public. Call ahead!



OLD MCDONALD'S FARM

*89 Hanesmill Rd. in Ft. Motte
Mk1615Robert@yahoo.com
803-874-4014*

I grow Jerusalem Artichokes as a Winter crop from Nov-Jan using no commercial fertilizers or sprays. Call or email me to coordinate purchasing.





SUMTER COUNTY FARMERS MARKET

Corner of Main and Liberty in downtown Sumter

Inewman@sumter-sc.com

803-464-1374

Our market runs the first Sat in May through last Sat in Sept from 8:30am-12:30pm. Handmade, homemade, and homegrown items. We have occasional live entertainment and accept SNAP!



SUNNY CEDARS FARM

701 Singleton Ln. in Sumter

803-934-6072

We raise hogs on pasture without antibiotics, hormones or steroids. Our products do not contain sodium nitrite, MSG, preservatives or food colorings. There are absolutely no fillers, and we are gluten free. Look for us at farmers markets and call us for individual pickup and purchases.

Farm Stories

SCF ORGANICS



SCF Organic Farms is an African American farmer cooperative with a mission of growing and selling healthy, organic produce and educating others about growing and eating healthy food. Their Midlands Organics Mobile Market distributes produce in and around food deserts in central South Carolina. SCF practices heritage dry farming, using heirloom seeds passed down by generations of growers to produce organic, nutrient-dense vegetables without irrigation. Founded by the late Azeez Mustafa as Sumter Cooperative Farms, SCF was the first farm in the state to be Certified Organic by Clemson University. SCF's educational workshops carry on Azeez's legacy of inspiring people of all incomes to grow and eat healthy produce.





Sustainable Midlands is the central environmental organization that advocates and organizes on behalf of the communities in the Midlands region of South Carolina. Our focus is on:

- Contributing to sustainable, responsible development;
- Supporting our growing local food system
- Protecting our area watersheds.

We engage the public through community outreach; education and specific actions, that include community waterway cleanups; monitoring water quality in local streams; supporting local watershed and agricultural organizations; providing educational outreach to schools; connecting sustainable farmers to needed resources and promoting sustainable development, as well as hosting engaging events that further our mission.

Our programming initiatives include: The Rocky Branch Watershed Alliance, The Smith Branch Watershed Alliance and the Midlands Food Alliance. Sustainable Midlands is also known for its key events that further the message of our watershed and local food initiatives. The key events we are known for include:

**Palmetto Tasty Tomato Festival • Sustainable Holiday Celebration
Wine for Water: an Earth Day Event • Farm to Fork Restaurant Feast • The Midlands Farm Tour**

Come volunteer with one of our initiative groups, for one of our amazing events, or as part of an outreach team by emailing info@sustainablemidlands.org. If you have a passion or skill-set for environmental science, public health, education, event planning and/or public relations, then apply for a credit-based internship! Email our Executive Director at Autumn@sustainablemidlands.org. Find us online at www.sustainablemidlands.org.

The Midlands Food Alliance advocates and educates for a sustainable, equitable, and localized food system in the Midlands of South Carolina. We believe a resilient local food system ensures all residents have access to healthy and affordable food produced with dignity for food and farm workers while protecting our environment and providing a healthy and sustainable living for farmers. We believe we can achieve this vision by:

- Creating a forum that brings people together from all sectors of the food system to generate new relationships and cross learning.
- Promoting policies and programs that increase food security as well as promote socially just and economically sustainable opportunity for food producers, distributors, and consumers in the region.
- Supporting education and programs that encourage Midlands' residents to make healthy food choices.
- Serving as a resource to communities in assisting with programs and projects that promote a solution-oriented and healthy, local food system.

We host quarterly potlucks in Columbia and county potlucks throughout the Midlands. Initiatives and programming (such as this groovy food guide) are birthed from relationships built at these gatherings.

Interested in learning more or participating in the next Midlands Farm and Food Guide as a listing or sponsor? Let's talk, at MidlandsFoodAlliance@gmail.com.



FARM CREDIT

SUPPORTING LOCAL FARMERS FOR A CENTURY



Whether you're considering expanding your operation or starting a farm of your own, give us a call. We have special loan programs designed just for you.

Loans for:

- Land
- Agriculture
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- Equipment
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- Livestock
- Land and Farm Improvements
- Barns and Fencing



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MIDLANDS
FOOD ALLIANCE



Sustainable Midlands