# Six Ways to Buy Local

# **Farm and Food** Resource Guide 2022

- Shop at area farmers' markets.
- Shop at local farm stands.
- Join a CSA (community supported agriculture).
- Ask your local restaurant to carry more food from area farms. Several restaurants in our area offer locally grown meats, produce and specialty items produced locally.
- Try to eat seasonally by learning what is in season for fresh or stored fruits and vegetables throughout the year.
- Pick your own! Find out where to pick fruits and vegetables at their peak of ripeness and highest nutritional value.

# GET HEALTHY LIVE WELL

# GetHealthyLiveWell.org

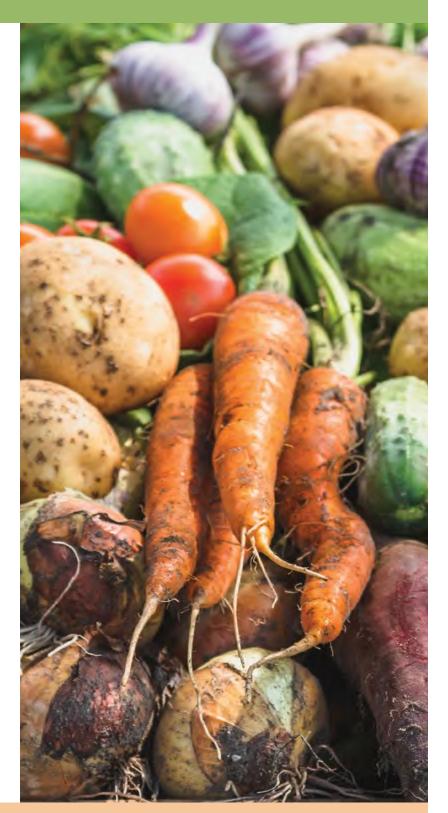
An initiative led by Tanner Health System to create healthier communities in Carroll, Haralson and Heard counties. Made possible with funding from the United States Department of Agriculture (USDA).



extension.uga.edu/county-offices/carroll The University of Georgia Cooperative Extension is dedicated to helping people find answers to questions related to agriculture, the environment, families, 4-H and youth.

Note: The farms and information listed in this guide were provided by the farmers and are subject to change at any time. For the most up-to-date information, please contact each farm directly or check their website if available.

Photos provided by Kim Littleton, Lynne Denney and Charlene Astin.



Locally Grown Food in Carroll, Haralson and Heard Counties

# Why buy from local farms? Eat fresher, better tasting, healthier foods.

When produce is shipped hundreds or thousands of miles, it loses crispness, flavor and nutrients along the way. Foods grown to be shipped may be picked before they ripen and are treated with chemicals. The average distance food travels from farm to plate is 1,500 miles. If you're buying direct from a farm or at a farmers' market, the produce has often been picked that morning or within 24 hours. Locally grown food tastes better and is more nutritious.



# Enjoy seasonal produce and regional varieties.

As the seasons change, so do crops. If you eat locally, you'll be trying new things throughout the year. You're also likely to be eating what naturally grows in your area. Family farmers often cultivate heirloom varieties that are unique to your home and a part of its heritage.

# Get to know who grew your food and where, so you reconnect with it and your community.

You can put a face on a farm with local food. You'll learn about the seasons and weather through their effects on crops, and you'll learn about the work of farming from your discussions with the grower. When you buy directly from the farmer, more of your money goes back to the farm. And if you shop at a farmers' market or subscribe to a CSA (community supported agriculture), you'll meet your neighbors and participate in a festive community event. When you visit restaurants and grocers that use local ingredients, you support businesses that share your commitment.

# Support your farming neighbors.

Use your food dollars to support a family you know. Local food supports local farm families. When the farmer can eliminate the middleman and sell directly to consumers, the farmer has a better chance of making a living.

# Protect natural beauty and open spaces by preserving farmland.

Local food preserves open space. People like to look at farms as they travel. It enhances their community as a nice place to live. Helping to make local farms profitable saves the rural landscape.

# Encourage sustainable farming practices, benefiting human, animal and environmental health.

Local food supports a clean environment and benefits wildlife. Family farmers value their water and land because they must maintain these resources to continue farming. Family farmers are accountable; unlike a company in another country or state, their customers can observe their practices.

# Strengthen local economies and keep your food dollars close to home.

The uncertainty of the global economy makes clear the need for local economies. Use your purchasing power to create local jobs and pay taxes that benefit your own community. Sustainably-raised foods sometimes cost more at the cash register, but their long-term costs to the environment and society are far less.

# Maintain and build local food systems so we can feed ourselves in the future.

As fossil fuels become scarcer and costlier, shipping food long distances may no longer be an option. By supporting local farmers today, you can help ensure that there will be farms in your community tomorrow, so that future generations will have access to nourishing, flavorful and abundant food.

# Keep farming skills alive.

The number of farmers is rapidly declining. We must ensure that farmers' essential knowledge is passed on and make staying on the farm a good option for young people.



# **Farmers' Markets** Grocery shopping doesn't have to be a chore.

Shopping at a farmers' market can be a fun activity for your whole family. Many markets offer live music performances, food tastings, cooking demonstrations and kids activities. Some also feature local artisans who sell specialty items such as pottery, soaps and crafts.

# Find so much more than vegetables.

Farmers' markets offer a wide variety of products in addition to fruits and vegetables.

- Grass-finished beef and pork
- Locally made sausage
- Farm-fresh eggs
- Stone-ground grits and other whole grains
- Fresh and dried herbs and spices
- Artisan cheeses
- Fresh-baked breads and pastries
- Salsa and pickles
- Homemade jams and jellies
- Local honey
- Live plants and flowers

# West Georgia Farmers' Markets

# **Cotton Mill Farmers' Market**

The Cotton Mill Farmers' Market is open Saturdays from 8 to 11 a.m. During the winter months, the market is open from 9 to 11 a.m. Cotton Mill Farmers' Market is located on Dixie Street, north of Tanner Medical Center/Carrollton. The vendors are all local, offering locally

grown and made foods, produce and products. For more information, visit www.cottonmillfarmersmarket.org.

Check out all that the Cotton Mill Farmers' Market has to offer: Accepts EBT/SNAP benefits and doubles their value

- Provides activities for kids, including Kid's Vendor Day
- Hosts cooking demonstrations and recipes
- Offers music

# **Power of Produce (POP) Club**

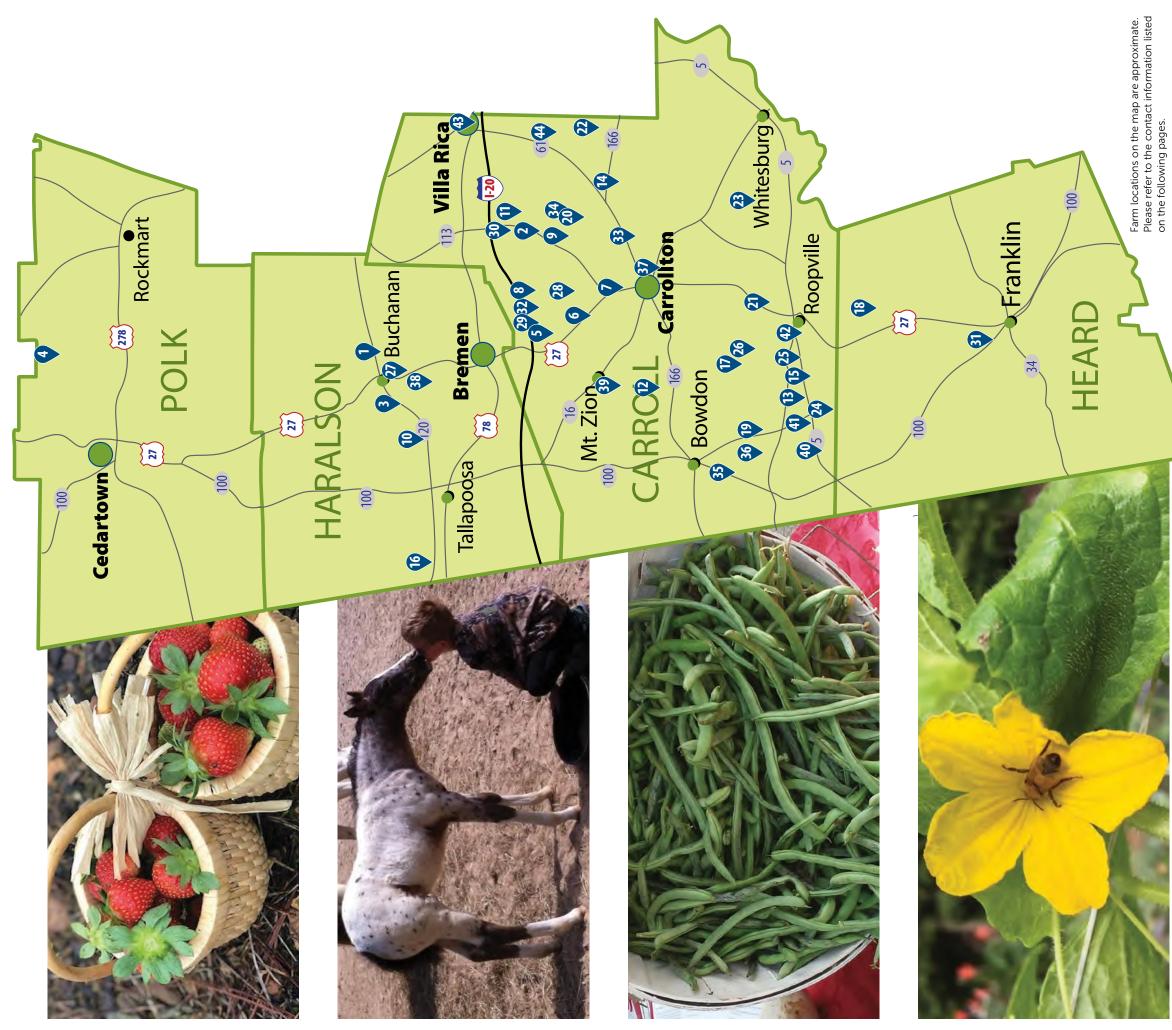
The POP Club is a program to empower kids to make healthy food choices. Every time kids ages 4 to 12 come to a participating farmers' market and participate in a fun activity, they will receive \$2 to spend on fresh fruits and vegetables. POP is sponsored by Tanner Health System's Get Healthy, Live Well. Email gethealthy@tanner.org for more information.



# What's in season?

Your guide to the availability of fruits and vegetables grown in north Georgia.

Produce	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	ОСТ	NOV	DEC
Apples												
Asparagus												
Beans - green												
Beets												
Blackberries												
Blueberries												
Broccoli												
Cabbage												
Carrots												
Cauliflower												
Collards												
Corn												
Cucumbers												
Eggplant												
Figs												
Garlic												
Kale												
Lettuce												
Melons		1										
Muscadines												
Mushrooms												
Okra												
Onions												
Peaches												
Pears												
Peas - snap												
Peas - field												
Pecans												
Peppers												
Potatoes												
Pumpkins												
Radishes												
Spinach												
Squash - summer		1										
Squash - winter												
Strawberries												
Sweet potatoes		1										
Tomatoes												
Turnips												
Peak harvest												
Light harvest, stora	ge, greenh <u>o</u> u	ıse										



**Key to Farm Symbols** 



**CSA** (community supported agriculture) Pre-purchase a share of the CSA and you will receive a portion of the fruits and vegetables harvested each week. Great for families or splitting with a friend.



Farmers' market A colorful selection of homegrown products in an open air marketplace. Buy fresh fruits, vegetables, flowers, meats, baked goods and more at farme markets. Participate in kids activities an get to know your local farmers.



**Cheese** Try fresh and aged artisanal cheeses made from cow and goat milk.



**Eggs** Fresh local eggs are available.



Farm-raised meats locally raised beef, pork, poultry and goat can be purchased here. Many farms offer pasture-raised, grass-finished, hormone-and antibiotic-free meats.



Livestock Cattle, sheep or goats available for breeding stock and/or meat.

Horse Equine operations range from offering horse boarding or lessons to breeding facilities. Ē

Fruit
Offered at the peak of ripeness, some farms specialize in a certain variety or type of fruits. Find them at the farm or a local farmers' market.

# Vegetables Offered at the peak of ripeness, some farms specialize in a certain variety or type of vegetable while others grow a broad array. Find them at the farm or a local farmers' market.



Honey Try some local honey and support these wonderful pollinators.



Specialty products Some farms offer specialty products, including canned goods, soaps, lotions and even garden arbors.

**Christmas trees** Start a new tradition for your family by getting outside and choosing your own tree this holiday season.

# Compost $(\mathbf{F})$

For your gardening and landscaping needs, check out these farms turning waste into a valuable nutrient and soil-amending resource.

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Horticulture Visit a greenhouse or nursery and find plants, flowers, trees, shrubs and sod for your landscaping and gardening needs. Growers know what plants do best in our area and have the expertise to help you.



**Pick your own** Pick your own fruit. Children and parents alike can enjoy an outing harvesting enough produce for a pie, for preserving or for just plain eating.

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Services/tours Going beyond a product, these farms share their talents. Examples include custom hay harvesting, bush hog work, garden and forestry consulting, education, event venues and farm tours.



Vineyard/Winery Try some local wine from one of the vineyards or a winery.

**1. Barefoot Farms**  $\mathbf{O}$ Jeremy and Sunny Crane 3248 Corinth Poseyville Road Bremen, GA 30110 770-696-3880 barefootfarms@bellsouth.net instagram.com/barefoot.farms Established in 2012, Barefoot Farms T of West Georgia is a chemical-free permaculture farm specializing in grass-fed and grass-finished beef. pastured pork, as well as live chicken sales. We also offer heirloom-only vegetables and plant sales. In addition to our farm products, we also offer permaculture design and construction, land clearing and waterway restoration.

2. C&L Farms Grows, LLC Chris Benton

220 Gamble Drive Carrollton, GA 30116 404-376-0786 clfarmsgrows.com We are a small farm specializing in hydroponic greens, microgreens, fruit, vegetables and herbs. We sell at the Cotton Mill Farmers' Market every Saturday as well as on the farm (Friday only).

**3.** Chewy's Backyard Farm David and Katie Bridges 3600 Georgia Highway 120 Tallapoosa, GA 30176 678-689-7862 chewvsbackvardfarm@gmail.com www.chewysbackyard.farm Chewy's Backyard Farm is a 28-acre farm that grows a wide variety of fruits and vegetables, plus various culinary and medicinal herbs. We are a SNAPapproved farm. We are adding bees and chickens in 2022 to eventually have fresh eggs and honey.

4. Cobb Mt. Farm Susan and Phil Cobb Stewart Road Cedartown, GA 30125 404-218-1615 SusanCACobb@gmail.com

We raise grass-fed hair sheep to sell for breeding and commercial use. We have been in business since 2003. We breed a Dorper-Katahdin cross using purebred rams and crossed with ewes. We are breeding for high worm resistance and mild-flavored meat. Our sheep are docile and easy to handle. We sell from the farm to private contractors. We also have registered Tennessee Walking horses, and all of our horses have champion bloodlines. We have show, trail or breeding stock for sale. We have livestock guardian dogs (LGDs), which we occasionally breed and offer puppies for sale. Please call for info or an appointment

5. Cole Family Farms Tony and Debbie Cole

771 Manderville Road Carrollton, GA 30117 770-265-7039 or 770-596-6896 colefamilyfarms85@gmail.com www.colefamilyfarmsbeef.com Open Thursdays and Fridays, 10 a.m. to 6 p.m., and Saturdays, 10 a.m. to 1 p.m. We are a family-owned and operated cattle farm located in Carroll County. We offer cuts of beef from cattle born and raised on our farm. We also offer whole and halves which can be custom processed to fit your needs. All of our beef are processed at a USDA-inspected facility and brought back to our farm.

6. Cosmos Farms John Davis 🕈 204 Bagwell Road Carrollton, GA 30117 www.instagram.com/cosmos.farm www.cosmosorganics.com Cosmos Farm is a 12-year-old certified naturally-grown family farm that grows Ť vegetables, herbs, flowers, fruits and mushrooms primarily for sale through a number of farmers' markets.

7. Cotton Mill Farmers' Market A 609 Dixie Street Carrollton, GA 30117 770-537-3720 boss@cottonmillfarmersmarket.org

www.cottonmillfarmersmarket.org The Cotton Mill Farmers' Market is open Saturdays from 8 a.m. to 11 a.m., rain or shine. During the winter months, the market is open from 9 to 11 a.m. The vendors are all local, offering locally grown and made foods produce and products

8. Crager Hager Farm Bryan Hager and Wendy Crager Northern Carroll County Carrollton, GA 30117 770-537-3720 www.cragerhagerfarm.com Strawberries that taste like childhood.

Spinach that is sweet. Tomatoes bursting with flavor. We offer diversified fruits and vegetables that are grown with no synthetic fertilizers, herbicides, or pesticides. Find us every Saturday morning at Cotton Mill Farmers' Market in Carrollton

9. Elusive Jams Jason and Heather Wynn 565 Old Muse Road Carrollton, GA 30116 678-664-2030 www.elusivejams.com In 2019, our family purchased an old dairy farm in Carrollton and began converting the pasture into an orchard. Elusive Jams crafts over 20 flavors of jams and jellies, including Fig Bourbon, which was a 2019 Flavor of Georgia Finalist

### 🚛 📭 10. Farmers Fresh CSA at **Beech Creek Orchards** Brian and Patricia Heatherington 2011 Georgia Highway 120 Tallapoosa, GA 30176 **770-633-6261** farmersfreshfood@vahoo.com www.farmersfreshcsa.com Based out of Beech Creek Orchards in Tallapoosa, Farmers Fresh CSA is a local food hub working with small farms,

dairies, ranches and food artisans from the west Georgia area. Year-round CSA program is available online with pickup and delivery options on Tuesdays and Wednesdays.

## 11. Feed the People Farms Slim Brown

4317 South Hickory Level Road Carrollton, GA 30116 678-709-4458 0 www.ftpfarms.com

Founded in 2017, we are dedicated to growing heritage foods with heritage ways and teaching others these skills. With oxen and hand-tools only, we grow a variety of vegetables, fruits, eggs and meat. We provide produce to farmers' markets, restaurants and a CSA.

**12. Foster Farm Services** Lyndle Foster 550 Burwell Road Carrollton, GA 30117 770-328-3179 fosterfarmservices@gmail.com

Foster Farm Services sells bermudagrass and fescue hay. Round and square bales available. They also offer livestock hauling, hay cutting, baling, and hauling and bush hogging services.

**13.** Four Bellies Farm **13. Four Betties rand** Avery and Melissa Nisbet 1761 Reavesville Road Bowdon, Georgia 30108 404-406-9451 farm@fourbelliesfarm.com www.fourbelliesfarm.com

Four Bellies is a family farm producing sustainable grass-fed beef and lamb. The farm raises pastured, non-GMO, sov-free chicken and turkey using rotational grazing practices. It also produces a traditional bone broth available vear round.

14. Geodesic Sustainable Farms David Sondergeld and Brian Eckman 583 Holly Tree Road  $\bigcirc$ <sup>3</sup> Carrollton, GA 30116 770-834-6859 geodesicfarms@gmail.com Geodesic Sustainable Farms believes

certified naturally growing will yield the best and most nutrient-dense, tasty foods. Foods include eggs, pastured chickens, grass-fed dry-aged beef, bananas and plantains, oranges, lemons, limes, pineapples, turmeric, ginger, garlic, sweet potatoes and a variety of summer produce. We grow foods the way our ancestors did.

### John Glore 15. Glore Farms 383 Stoney Point Road Bowdon, GA 30108 678-898-3819

We are an established farm in rural Bowdon open year-round as a working farm, raising beef cattle and hay production. We also raise grass-fed/ grass-finished beef for sale in our retail store: Tyus Mercantile in Bowdon.

# **Roger and Dana Anderson** 1989 Broad Street Tallapoosa, GA 30176

www.handinhandfarm.com Hand in Hand Farm LLC is a small market garden farm that focuses on do not use pesticides or herbicides and grow non-GMO crops. Our goal customers

**17. Hodge Ranch LLC** Bill and Di Hodge 3267 Tyus Carrollton Road Carrollton, GA 30117 770-605-6385 bill@hodgeranch.com

Georgia's original gourmet grassfinished beef producer. Hodge Ranch LLC sells whole and half beefs on the farm. Retail cuts are available through Tyus Mercantile, A small, elite herd of Chiga/Beeby Red Angus cows are selected in a total forage environment on Bonsma principles.

18. Howard Land and Cattle/ 0 Four Oaks Farm Loy and Nola Howard 3640 Glenloch Road Franklin, GA 30217 770-301-0310 lhoward@tanner.org Howard Land and Cattle/Four Oaks Farm is a family-owned and operated farm specializing in grass-fed and

grain-finished beef. Cattle are antibiotic- and hormone-free. A limited supply of honey and old-fashioned, southern-variety apples also available

**19. Jenkins Cattle Farm LLC** Kathy and Gordon Jenkins 2055 Bowdon Tyus Road Bowdon, GA 30108 770-258-5016

kathy.jenkins1961@gmail.com Family-owned and worked farm in Bowdon. Although not certified organic, we use no implants, hormones, antibiotics or other artificial means to grow cattle. They are grassand hay-fed, from hay baled by us on our property, with grain added to finish We offer USDA-inspected, packaged beef for sale. Please call for prices and availability

20. Kissing Tree Farms Gerald and Dianna Johnson 1036 Sandhill Shady Grove Road Carrollton, GA 30116

770-437-0000 www.kissingtreefarms.com

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- Kissing Tree Farms grows primarily daylilies and irises as well as other plants. The farm also grows seasonal vegetables and offers horticulture consulting, educational programs and cut flowers.

**21. Linger Longer Farm** Beth and Ron Pittman 205 Hester Road Carrollton, GA 30116 770-356-0903 lingerlongerfarm@gmail.com

🖶 www.facebook.com/LingerLongerFarmGA Opened in 2018, Linger Longer Farm is a 10-acre private-owned farm featuring certified instruction in hunt seat, trail/recreational riding and barn management. ARIA-certified instructor Beth Pittman has over 30 years of experience in the horse business with an emphasis on horse care from the hoof up!

22. Little Vine Vineyards Jerry and Sherrie Culver 665 North Hulett Road Villa Rica, GA 30180 678-665-4190 or 770-851-4454 www.littlevinevinevards.com

Little Vine Vineyards is a six-acre vineyard producing five different varieties of grapes used to produce award-winning wine at the farm's winery. The winery offers a tasting room and a gift shop. It also offers a venue for weddings, meetings, parties and office meetings. A wine catering service is available for off-site activities We also feature live entertainment on the weekends.

23. Littleton Family Farm Richard and Kim Littleton 20 Water Spaniel Lane Carrollton, GA 30116 770-830-1943 khlittleton@yahoo.com www.littletonfamilyfarm.com Littleton Family Farm is a small. (B) sustainable living farm producing locally-grown products, including vegetables, fruits, honey, jams and jellies. The farm also offers arboriculture, beekeeping and egg candling. They sell primarily at the Coweta Farmers' Market. Arborist and Master Naturalist

## 24. MM Cattle Co. Mike and Christy McCravy

34 Williamson Road Bowdon, GA 30108 770-328-2047

www.mmcattle.com MM Cattle Co. is a registered Angus seedstock operation. We offer BQAcertified Angus bulls and commerical females at our annual bull sale, online heifer sale and year-round at the farm. Custom hay work and baleage wrapping is available.

25. Natural Growth Inc. æ Wayne Seabolt 1358 West Highway 5 A Roopville, GA 30170 770-757-5323

naturalgrowthinc@gmail.com www.naturalgrowthinc.net Natural Growth Inc. sells an easy-to-

use, mega-growth compound for AMAZING plants! Elephant, rhinoceros, giraffe, zebra, chicken and worm castings contribute to this organic nutrient formulation

### 26. Ole McDermitts Farm LLC Kenny and Kayla McDermitt 102 Baxter Road Carrollton, GA 30117 678-850-8948

www.olemcdermittsfarm.com The McDermitts opened their farm in

the fall of 2010 to share a small part of the agricultural life with those who do not live on a farm or have access to visit a farm in their communities. The farm offers fun activities such as hay rides, a petting zoo, birthday parties, a flower market, corn mazes and more.

27. On the Hill Flower Farm Erica Bush 2355 Hilltop Drive

Bremen, GA 30110 678-644-8859 onthehillflowerfarm@gmail.com www.instagram.com/onthehill\_flowerfarm On the Hill Flower Farm specializes in peonies and heat-tolerant dahlias for the cut flower market. Flowers are grown for wholesalers and direct-toflorist customers.



# Carrollton, GA 30117 770-312-6669

www.pleasantridgegoats.com Pleasant Ridge Goats focuses on 100% New Zealand and purebred Kiko meat goats. They produce high-quality seed and have gathered a premier foundation doe herd from some of the best farms around the country. They use artificial insemination and embryo transplantation.

### 29. Raven's Haven Autumn and JJ Eidson 680 Bell Road $\bigcirc$ Bremen, GA 30110 770-537-2778 ampdga@yahoo.com www.ravenshaven.webs.com Raven's Haven raises award-winning dairy goats that provide milk for their soap business Down Home Soap Works. It also raises grassfed beef, chickens and pigs. The owners started their

adventure to provide the best nutrition for their family and create beautiful natural bath and body products.

### 30. Red Land Nursery Mike Allgood

86 Red Land Bend Road Temple, GA 30179 678-850-8111

www.redlandnursery.net Red Land Nursery began in 1976. We

opened three venues: Nurserv stock comprised of container-grown and field-grown evergreen and deciduous woody shrubs and trees. Pick-your-own blueberries. Choice-cut Christmas trees.

### **31. Southern Association** Youth Rodeo (formerly West GA JR Rodeo)

Melody Wilcox Pratt Franklin-Heard County Arena 706-508-2108 sayr.melody@gmail.com www.say-rodeo.com S.A.Y. Rodeo is a youth rodeo association. Rodeos are held at the

Heard County Covered Arena. They are free to spectators. Those interested in participating (and for more info) may go to www.say-rodeo.com.

### **32. Spring Brook Farm LLC** David M. Taylor

1520 Mandeville Road Carrollton, GA 30117 770-861-5333 farmerdave1520@hotmail.com

www.springbrooktrees.com This is our 18th year selling Christmas trees Visitors choose a Levland Cypress, Murray Cypress or Carolina

Sapphire tree out in the field and harvest it with a bow saw which we provide, or choose a pre-cut Fraser Fir tree, which we keep fresh in water bowls. We then shake the tree, drill it for a stand, bale it and tie it on top of your car at no extra charge. We have hot cocoa, warm apple cider. coffee, cold soft drinks, fresh-baked brownies, popcorn, hot boiled peanuts and caramel apples inside the barn for you to enjoy. We have hayrides on weekends, Thanksgiving Day and Black Friday. Enjoy a day on our farm with your children and take home a fresh Christmas tree!

### 33. Sweet Shrub Farm Rvan and Andrea Avers 105 Bull Run Road Carrollton, GA 30116 678-378-7116

ayers.rg@gmail.com

Sweet Shrub Farm raises grass-finished beef and lamb. The cattle and sheep graze on annual pastures of a diverse mixture of clover, vetch, oats, rve and crabgrass that produces a healthy flavorful meat. The farm also produces raw honey.

www.hodgeranch.com

**16.** Hand in Hand Farm LLC 404-863-3583 handinhandfarm1@gmail.com

is to grow the healthiest food for our

regenerative agricultural practices. We



34. The Capra Gia Cheese Co. Mark Stevens, Jenny O'Connor, and Heidi Lewis 3325 Shady Grove Road Carrollton, GA 30116 770-712-8465

www.facebook.com/capragia

The Capra Gia Cheese Company was

35. The Garry Farm Jacque and Nancy Garry 169 Reavesville Road Bowdon, GA 30108 404-409-2352 GarryFarm@gmail.com www.thegarryfarm.yolasite.com The Garry Farm is a self-sustainable seasonal produce, fruits, poultry,

# founded on the belief that there should be a source for fresh, healthly products that are produced on responsible sustainable and humane farms. We sell fresh goat cheese and raw goat milk for pet consumption year-round. Sold at farmers' markets, shops and restaurants. Compost, limited farm tours and open houses available.

small family farm growing vegetables. baked goods, jam/jellies, and honey sustainably and chemical free.

**36. Thurman's Farm** Mark and Diane Thurman 482 Lee Hunt Road Bowdon, GA 30108 678-215-6475 thurman\_mark@att.net

Thurman's Farms grows peas, green beans, speckled butter beans, corn, squash and cucumbers for the spring. It grows collard greens, turnip greens and pumpkins for Halloween in the fall. Produce will be sold at the produce stand located at 1471 East Highway 166 in Bowdon.

### **37. Timberland Transitions LLC** Tracy K. Dickerson 118 Hampton Way Carrollton, GA 30116 770-328-6798

www.timberlandtransitions.com Timberland Transitions LLC offers timber sale evaluation, land management recommendations, timber marketing and oversight and timber management plans. It also offers stewardship and American Tree Farm certification, timber inventory and appraisal, timber basis establishment, reforestation services and prescribed burning.

**38. Trillium Vineyard** Bruce and Karen Cross 1968 Old Bush Mill Road Bremen, GA 30110

770-841-7890 www.trilliumvineyard.com Stop by for a wine tasting, shopping, gathering with friends, or some guiet time alone with a good book and a glass of wine. Be sure to look at our event calendar for fun after-hours events and dinners.



We are a small family farm that produces a variety of fruits and vegetables using natural growing methods. We also raise goats and chickens, and make natural soap products.



40. Two Creeks Farm Mark and Patricia Rich 1295 Old Columbus Road Bowdon, GA 30108 770-328-9014

www.facebook.com/twocreeksfarm We started this small working farm in the fall of 2015 to offer grass fed lamb meat, cage-free duck eggs and occassionally pecans to individuals and restaurants/caterers in the Carroll County area



### John Glore 2366 West Highway 5 Bowdon, GA 30108 770-258-1387

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tyusmercantile@gmail.com www.facebook.com/tyusmercantile We have a retail store in the former Keys Antiques building selling grassfed/finished beef from our local farm. We offer other items (bread, cheese jams, honey and eggs) from the local community. We also have a gift shop, consignment booths and repurposed furniture.

42. Udderly Cool Creamery Jeff and Karen Green

300 West Drive Rooopville, GA 30170 770-854-6300 udderlycooldairy@gmail.com www.udderlycoolcheese.com

Udderly Cool Creamery sells smallbatch cheeses handcrafted in Roopville, Georgia, since 2010, using fresh milk from the dairy cows at Berry College Aged cheeses are available from the self-serve porch refrigerator, which is open 24/7.

43. UnCorked on Main Randy and Ann Muller and Family



129 Main Street Villa Rica, GA 30180 678-941-3699

www.uncorkedonmain.com UnCorked on Main specializes in

amazing food, the best of Georgia wine and craft beer and local cheeses It offers tastings as well as glass and bottle sales. It also has a local art gallery, banquet room and restaurant dining space.

# 44. Willis Farm



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Dan and Joyce Willis 2300 Daniel Road <sup>9</sup> Villa Rica, GA 30180 770-235-4161

Willis Farm was established during the 2020 pandemic. The family purchased a 100-year-old farmhouse, barn and land. Willis Farm currently raises laying hens, meat chickens, registered Katahdin lambs and Silver Applevard ducks. Chicken and duck eggs are available for purchase, as well as lambs beginning in late April 2022