September 24 & 25, 2022 SATURDAY & SUNDAY 11-5



13TH ANNUAL

RappFarmTour.org



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Welcome to Rappahannock County Virginia!

It's the 13th Annual Farm Tour!

Please join us for the Rappahannock County Farm Tour, a free, two-day, self-guided event offering a behindthe-scenes glimpse of our working farms.

We have 14 venues this year, with a wide range of farms and experiences – from beekeeping to horses to organic vegetable farms, not to mention goats, chickens, cows, as well as local artisans selling their wares, and local non-profits.

Officially founded in 1833, Rappahannock County's early settlers were small farmers, and the county has long been deeply rooted in agriculture.

The mission of the Rappahannock County Farm Tour is to present an unforgettable, educational, and enriching experience of Rappahannock County's (Agri)Culture.

Come see, taste, savor, and enjoy the abundance we have to offer!

-The 2022 Farm Tour Committee



Fall Art Tour



NOVEMBER 5-6, 2022

Meet the Artists and See their Work

More than 40 Studios and Galleries

FREE ADMISSION!

BROUGHT TO YOU BY



Plan Your Trip Ahead at www.FallArtTour.org

THANK YOU!

FARM TOUR VOLUNTEERS



The board of the 2022 Rappahannock County Farm Tour would like to offer a huge thankyou to our wonderful, all-volunteer Farm Tour committee. Without them and their love and support of our county agri-tourism, this fun and educational event wouldn't be possible. They have given countless hours towards the task of putting on a successful event and we appreciate their hard work and the time involved.

> Susan Blake Laurie Smith Lauren McGill Brian Volmrich Tracy Schwab

DID YOU KNOW? The Rappahannock County Farm Tour is a 501(c)(3)!

If you'd like to donate, you can do so on our website:

http://rappfarmtour.org/

2022 Photography provided by: our venues, Amanda Frye, Carl Zitzmann, Paula Combs, Marco Sanchez, Lise Metzger, John McCaslin, Alex Henze and Molly M. Peterson. Guide book layout by Shotton Design, LLC. Website design & hosting by Mark Reinhardt.



SATURDAY, SEPTEMBER 24TH, 4PM-8PM TAPPING OF THE KEG CEREMONY: 4:15PM



Featuring the Edelweiss Band! MOON BOUNCE · KIDS ARTS & CRAFTS · HAIR BRAIDING STEIN HOLDING AND COSTUME CONTEST



HOSTED BY WAKEFIELD COUNTRY DAY SCHOOL 1059 ZACHARY TAYLOR HIGHWAY, HUNTLY, VA WCDSVA.ORG | 540-635-8555

RAPPAHANNOCK COUNTY 2022 FEATURED FARMS









SATURDAY ONLY

Belle Meade School & Farm 17
Laughing Duck Gardens
& Apiary 27
Magnolia Vineyard 29

SUNDAY ONLY

Pen D	ruid Fermer	ntation 4	.3
The F	arm at Sunr	nyside4	9

OPEN BOTH SATURDAY & SUNDAY

Bean Hollow Grassfed Farm1	5
FT Valley Farm & Orchard19	9
Greenfield2	1
Happy Henz Farm 22	2
Rock Mills Farm 23	3
Mountain Vista Farm3	1
Narmada Winery 37	7
Off The Grid Farm 39 & Restaurant)
River Jordan Farm 4	5

If you need directions, guidance, or a potty break, stop by our Visitors Center at 3 Library Rd in Washington (off of 211). See pg 11 for more info.

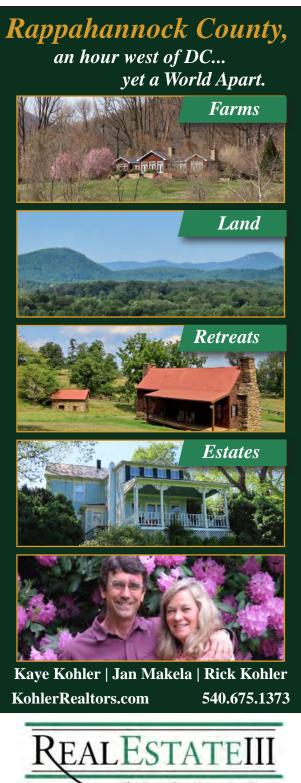
11 a.m.-5 p.m.

Please take extra note of our icons at the bottom of the featured farm pages for kid-friendly, restrooms, wifi. As a visitor to these farms you are participating in an agritourism event.





Lunch is offered wherever you see this icon:



The Best. One Home at a Time"

RAPPAHANNOCK COUNTY

TIPS FOR A SAFE FARM TOUR EXPERIENCE

- Please leave pets at home (many of our farms are not dog-friendly)
- Don't rely on cell phones much of our county does not have cell signal
- Wear appropriate shoes and clothing for the farms closed toe shoes, no flip–flops
- Be careful of barbed wire & electric fencing
- · Park only in designated areas on the farms
- Be careful driving on gravel roads and driveways
- Reference the Guidebook for restrooms and wifi
- Beware of Livestock Guardian dogs these working dogs take their job of protecting livestock very seriously
- Beware of farm cats
- Do not pet animals behind fencing
- Do not feed animals without farmer permission
- Do not chase animals
- Please be mindful of your children and our venues' posted schedules.

ATTENTION

Under Virginia law, there is no liability for an injury to or death of a participant in an agritourism activity conducted at this agritourism location if such injury or death results from the inherent risks of the agritourism activity. Inherent risks of agritourism activities include, among others, risks of injury inherent to land, equipment and animals, as well as the potential for you to act in a negligent manner that may contribute to your injury or death. You are assuming the risk of participating in this agritourism activity.

Remember, these farms are people's homes and their livelihoods. Please treat them with respect.

Unplug. Explore. Recharge.

Welcome to Rappahannock County, gateway to Shenandoah National Park!

Here lovers of nature can hike a mountain trail or go fishing; foodies can dine at Virginia's only three-star Michelin restaurant; enthusiasts of music, film, and art can find events, large and small, scattered throughout the county. Or, simply sit back and relax while enjoying a mountain sunset at one of our many wineries, breweries, and distilleries.

#ExploreRappahannock

For more great adventures visit ExploreRappahannock.com



F ExploreRappahannock 🔘 VisitRappahannockVA

RAPPAHANNOCK COUNTY 2022 FARM TOUR REST STOPS

VISITORS CENTER

The Rappahannock County Visitors Center is located just east of the Town of Washington and next to the Rappahannock County Library. Business hours are: 9 to 5 Friday–Saturday and holiday Mondays, noon to 5 Sundays. From January through March, the Visitors Center is open holiday weekends only, but tourism information is available yearround at the kiosk outside the Visitors Center.



RAPPAHANNOCK FARMERS MARKET Pre-order only at www.rappfarmersmarket.com

The Rappahannock Farmer's Market is open Saturday from 10 a.m to 12 p.m. at Pen Druid Brewing (3863 Sperryville Pike, Sperryville, VA 22740 – Located near intersection of routes 522 & 231). The market features farmers that grow their products and producers that make their products from scratch with an emphasis on local ingredients.

Vendors during farm tour weekend are:

- Bean Hollow Grassfed from Flint Hill, VA (beef, pork, lamb)
- The Farm at Sunnyside from Washington, VA (organic vegetables and fruit, eggs)
- Gardens of Khmet from Madison, VA (vegetables, fruit, plants, value-added products)
- New Iberia Food Truck
- Wholehearted Foods
- Rucker Farms
- Pen Druid Fermentation
- Jackalope Ridge Micro Farm & Bakery
- Flourish Root Florals from Sperryville, VA (flower bouquets & seasonal goods)



Meat processing and retail sales

EST.

ADAMS

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Beef, pork & chicken

Grass fed, grain finished beef raised on our farm here in Rappahannock County

State inspected facility

Retail store open every Saturday 9:00am – 1:00pm

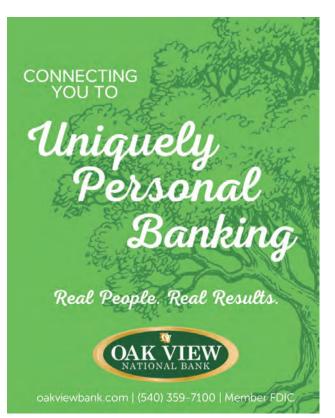


540-937-7497

27 Shurgen Lane, Amissville, Va. 20106 Email: Adamsmeats@outlook.com Call ahead on Monday - Thursday







Conserving the natural resources and rural character of Rappahannock County

PAHANNOCK LEAGUR

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Learn about us at WWW.RLEP.ORG

BEAN HOLLOW GRASSFED

540-675-1025 info@beanhollowgrassfed.com www.beanhollowgrassfed.com

SATURDAY AND SUNDAY

Bean Hollow Grassfed @ Over Jordan Farm operates on the premise that grazing livestock can be a profitable way to heal the land. We like to tell folks "we grow carbon, grass and meat." With approximately 100 ewes, their lambs, 10-15 cattle, several pigs, and a couple of goats, it sometimes feels like a 3 ring circus! Bean Hollow Grassfed uses a system of grazing all the sheep, goats and cattle together in a "flerd." The animals are grazed on small temporary parcels and moved every 1-4 days, creating greater plant utilization and longer recovery periods for the pastures. Over time, this enhances the soil health and plant diversity. Our goal is to extend our grazing season to a year round practice. We're not there yet, but we're getting closer.



1

Working with the Piedmont Environmental Council and the Smithsonian's Virginia Working Landscapes, we are monitoring a broad number of soil and plant characteristics; along with bird and pollinator populations.

We will move sheep from one daily paddock to another at 11am each day. • Our sheep are certified Animal Welfare Approved and AWA Grassfed • Grassfed lamb and beef and pastured pork is available at our selfserve on farm store.





Documenting the Essence of Life as it Unfolds: Unscripted, Unfiltered

Farm Life Editorial, Fine Art Prints & Family Portraiture www.mollympeterson.com

BELLE MEADE SCHOOL & FARM

farm 540-987-9748 / school 540-987-8970 www.bellemeadeschool.org and www.facebook.com/BelleMeadeSchool

SATURDAY ONLY

Nestled at the base of the Blue Ridge Mountains, Belle Meade Montessori School (in its 14th year and VISA accredited) offers a holistic secondaryeducation program on a 138-acre working farm in Rappahannock County, Virginia. The school works in conjunction with Belle Meade Farm and is owned by Mike Biniek and Susan Hoffman. They left their urban life 25 years ago to fulfill their dream of creating a model community for sustainable living. Belle Meade has grown into what it is today because of their flexible, nurturing patience as they developed the different components of their holistic vision. Grounded in the idea of sustainable living, Belle Meade Montessori School strives to create an atmosphere where students discover their passions, express their creativity, develop responsibility, and learn to be contributing members of their community.



Students participate in the life of the farm, take care of animals, tend the garden, gather, split and stack firewood. Composting, fertilizing the soil by moving poultry houses and rotational grazing are all part of practicing sustainable living. Families and community members buy food from the farm that the students helped to grow thus helping to support the school.

SATURDAY ONLY

- Hay Wagon Tours of the Farm: 10:30, 12:00, 1:30, 2:30
- Bee-keeping Presentation: 11:00, 12:30, 2:00
- Pony Rides: 11:30 to 2:30
- Chef Cook-off: 3:00
- In addition, a lunch of farmraised food will be served from 11:30 to 2:30.







Proud to Farm in Rappahannock County

We grow carbon, soil and grass. You can buy our grassfed lamb and beef; and pastured pork 7 days a week at our self service Farm Store or pick up your pre-ordered meat at the Rappahannock Farmer's Market



Call 540.675.1025

Over Jordan Farm info@beanhollowgrassfed.com 15 Over Jordan Farm Lane Flint Hill, VA 22627

F. T. VALLEY FARM AT MONT MEDI

703.946.6359 FTValleyFarm.com FB/IG: FTValleyFarm | FTValleyFarm

SATURDAY AND SUNDAY

Visit our family-owned farm, located 6 miles south of Sperryville, just east of the Shenandoah National Park. Our pickyour-own orchard has over 10,000 trees, offering over twenty varieties of succulent, juicy apples. Pack a picnic lunch and harvest your own fruit while enjoying the spectacular views of the Blue Ridge Mountains! Be sure to check out our farm market where we sell our grass-fed beef, freshly-pressed apple cider, and other locally-sourced goods. Open for picking from 10 a.m. - 5 p.m. Guided havrides of the orchard at 12:00 noon and 3 p.m.

Products for sale: In our market we have apples, freshly-pressed apple cider, apple butter, apple sauce, and grass-fed beef. We have rows and rows of dwarf fruit trees where we invite our customers to pick their own apples.









513 F. T. Valley Road / Sperryville, VA 22740

Directions: From Sperryville, head out of town southeast on 522. Turn right on 231 south (F. T. Valley Road). Drive approximately six miles and look for the signs on the right.

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GREENFIELD

(540) 407-0040 30 September Song Lane Washington, Va 22747

SATURDAY AND SUNDAY

One of the oldest farms in Rappahannock, Greenfield, formerly part of 1735 Colonial Land Grant from King George II and 1748 land grants from Thomas 6th Lord Fairfax. The original grant acreage was 1750 acres. Greenfield was not named until 1769 when the house was completed. The property originally included what is now the town of Washington and has supported the livelihoods of hundreds of people for over 250 years. During the Civil War the house was occupied by officers of both the Union and Confederate Armies, and Colonel John Mosby is reported to have stayed for several weeks.

Over the years the property has been whittled down to its present 83 acres, which now supports a herd of black Angus cows, horses, chickens, ducks, geese, guineas and hair sheep. On your visit you will learn the health benefits of the various kinds of eggs raised on the farm. A visit to the



woodworking shop will include a demonstration of how Windsor chairs from the late 18th century are made, and neighbor Brooke Miller, MD, one of Rappahannock's major cattlemen, also President of the United States Cattleman's Association will give a lecture on the logistics and economics of raising beef cattle on Sunday afternoon. Various craftsmen will be present to demonstrate their skills and wares. New Iberia Food Truck Windsor chairmaking demonstrations Sunday afternoon: Brooke Miller, MD lecture on beef cattle.



HAPPY HFN7 FARM

540-937-5087 HappyHenzFarm@gmail.com

www.facebook.com/HappyHenzFarm

SATURDAY AND SUNDAY

Happy Henz is a family farm owned and operated by Alex Henze, James Henze and Susan Blake Henze. We use sustainable agricultural methods to cultivate pastures for sheep, goats and chickens. Our hens range from heritage breeds to everyday layers providing some of the tastiest eggs around. The goats are clearing the way for more pastures to sustain the sheep and hens. Rotational grazing ensures everyone has something good to eat. Our livestock guardian dogs Atlas, Jack, Jill and Samson protect everything.

Farmers will be on hand for tours and questions Eggs available for sale while supplies last Sheep, goats, chickens and ducks available for viewing











150 Henze Lane / Rock Mills, VA 22716

NOTE: There is a challenging, steep, mile-long gravel road leading to Happy Henz Farm. From Little Washington take Lee Hwy (U.S.-211) west toward Sperryville; Left on Rock Mills Rd. The road narrows down toward the river. Turn right on Whorton Hollow and cross the bridge. Take the first left on Henze Ln. Stay left on Henze Ln. at all forks. Happy Henz Farm is at the end of the road.

ROCK MILLS FARM

Mary@rockmillsfarm.com • 703-909-7995 Rock Mills Farm will be showing at Happy Henz Happy Henz & Rock Mills Farm - a Henze Family Cooperative

SATURDAY AND SUNDAY

For visitor convenience, and because we are neighbors, Rock Mills Farm will be at the Happy Henz location.

Rock Mills Farm, owned by Mary Henze, raises heritage breed sheep for wool and breeding stock and keeps some goats to help expand our pastures. Our flock of hardy pure Shetland sheep has grown to over 20 and has all the wool colors that this primitive breed is famous for. We are now very focused on expanding our Gulf Coast flock to help preserve this critical conservation breed that is native to the southeast U.S. and highly parasite resistant. With 11 breeding ewes (and 15 lambs this year!) we already have the largest registered Gulf Coast flock in the mid-Atlantic. This Spring we added three American Karakul ewes to the mix. a threatened conservation breed with ancient roots in the mid-east.

Mary and friends will be preparing fiber and spinning all day on both days. Kids of



6

all ages are welcome to come learn about wool, blend colorful fibers, and try spinning on a wheel or spindle. Hand processed wool for spinners, hand spun yarn, and hand knit items (all from our sheep) will be available for sale and at www.etsy.com/shop/ rockmillsfarm.





Rappahannock Wagyu at River Jordan Farm

HUNTLY, VIRGINIA

AGYU BE



Enjoy the rich flavor and tenderness of Wagyu beef from River Jordan Farm, LLC, offering the finest beef for

the most discriminating meat lovers. Wagyu fat is rich in Omega-3's, similar to that found in salmon meat. It is the preferred meat of restaurateurs due to its marbling and rich flavor.



Jim Yates performs rotational pasture management through his nearly 400-acre farm. He also provides a healthy breeding environment for his cows, which roam around freely on the farm. His ranch uses solar-powered water pumps to keep the cattle hydrated, as well as to lower his farm's carbon footprint.

Proudly Serving Customers in Northern Virginia and the Washington Metropolitan Area. Contact Jim for information and availability of his USDA-approved Waygu Beef.

> E-Mail: info@riverjordanfarm.com https://riverjordanfarm.com/ or call: (540) 570-8001



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We promise the Fusion of Good Food, Good Friends, and Great Wine at Gadino Cellars!

Tasting room Hours: Friday, Sunday and Monday 11:30 – 5pm Saturdays 11:30 – 6pm

DIRECTIONS:

From Washington, DC and East: Take I-66 W to Rt. 29 S toward Warrenton. Take Exit for Rt 29 Business into Warrenton. Turn right on Rt. 211 W toward Shenandoah National Park. Travel approx. 23 miles past turnoffs for Washington, VA, continue to Rt. 636 (Schoolhouse Rd). Turn left onto Rt 636 and follow the sings ¹/₂ mile to Gadino Cellars. From Culpeper and Areas South: Take Rt. 522 N to Sperryville. Turn Right at the stop sign in center of town, go across the bridge and turn right on to Rt. 211 E. Travel 3.5 Miles and turn right onto Rt. 636 (Schoolhouse Rd.) Follow the signs ¹/₂ mile to Gadino Cellars. From Front Royal and North: Take Rt. 522 S to Rt. 211 W. Turn right onto Rt. 211 W & proceed past turnoffs for Washington, VA to Rt 636 (Schoolhouse Rd.) Turn left on Rt.636 & follow signs ¹/₂ mile to Gadino Cellars.

LAUGHING DUCK GARDENS & APIARIES

540-675-3725 l www.LaughingDuckGardens.com https://www.facebook.com/profile.php?id=100063504282438 www.instagram.com/LaughingDuckBees

DUE TO OUR SMALL SIZE, WE ARE OPEN VIA REGISTRATION ONLY https://tinyurl.com/bddyarcn

SATURDAY ONLY

Laughing Duck Gardens & Apiaries function as a micro-farm and a homestead. Sylvie manages the gardens that provide a wide variety of crops for fresh eating, preserving, and for sale to local restaurants: local subscribers; and to Sylvie's personal chef & catering business. Crops include berries, greens, medicinal & culinary herbs, edible flowers, unique winter salad blends, sweet potatoes, eggs, etc. Annual crops are started from seeds in the greenhouse or direct seeded. No synthetic inputs are used; the gardens are no-till with heavy use of compost and some cover crops (still learning about that), as well as insectary plantings. Winter growing is possible thanks to cold frames and 2 small homebuilt unheated growing tunnels. Keith is the beekeeper with several small apiaries throughout the county, to include the "home" apiary. He uses labor-intensive, low-tech, and non-intrusive techniques to promote the





health and wellbeing of the colonies without persistent chemicals or antibiotics. The farm produces raw honey (for direct sale or resale), nucs (for sale in the spring), wax, & propolis. PLEASE NOTE: refrain from wearing perfume and perfumed lotions as their scent can be very attractive to honeybees.

Raw honey, small-batch jams, jellies, pickles will be available for purchase. Other products MAY include produce, herbs, flowers, seedlings, bee's wax. Local cookbook author, Dori Walker's Pop-up Bakery will be selling breads and sweets, including challahs, scones, brownies, and more.

PO Box 395 / Washington, VA 22747

Directions: Guided tour of the gardens & apiary operations will be provided at set times. Registration is required AHEAD of time, due to limited on-site parking. Only those who have preregistered will be able to park and attend the tours. Carpooling is encouraged.

https://tinyurl.com/bddyarcn





Alan Zuschlag

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MAGNOLIA VINEYARDS

703-785-8190 | www.magnoliavineyards.com https://www.facebook.com/MagnoliaVineyards @magnoliavineyards

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SATURDAY ONLY

Escape to Magnolia Vinevards and enjoy a walking tour around the vinevard. The tour will cover the winemaking journey from the vines to the wines as well as some history of the area going back to the civil war. Find out more about the origins of Battle Mountain and the legend of Hawkins Run, among other fun facts. Walk our estate and hear the stories behind this breathtaking property and the owners, Glenn & Tina's adventure into winemaking. Please note the vineyard has some slopes and parts of the walk may be a bit strenuous. Dress appropriately for the weather. The tour takes about 45 minutes. Tours on Saturday at 12p and 2p. Magnolia Vinevards & Winerv is located in Amissville on Viewtown Road, just off scenic Route 211. We are a family-run boutique winery and vineyard, making small lots of mostly Bordeaux





varietals. Quiet country peace, tranquility and great mountain views. Come relax in our cozy tasting room or surrounding grounds and "Escape the Madness!" No stress, no pressure, just magnificent wines and views! We offer wine tastings paired with cheeses and chocolates as well as wine flights and wine by the glass or bottle.

Tours on Saturday at 12p and 2p.



200 Viewtown Rd, Amissville, VA 20106 From Route 211 in Amissville, take Route 642/Viewtown Rd (intersection at the old Hackley's store). Our entrance is approximately 3 miles down on the left.



HORSE N HOUND 667 ZACHARY TAYLOR HWY FLINT HILL, VA 22627 540-675-1650 Store Hours 11-5pm Mon-Sat www.horsenhound.com

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MOUNTAIN VISTA FARM

202-870-8817 brittajohnstonmvf@gmail.com facebook.com/pg/BrittaJohnstonMountainVistaFarm

SATURDAY AND SUNDAY

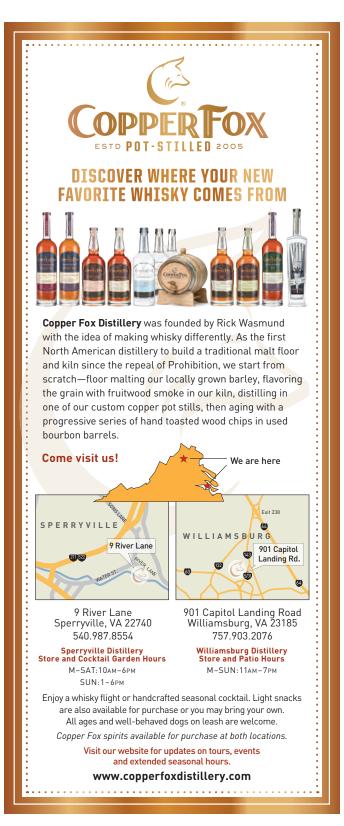
Mountain Vista Farms has been owned and operated by Britta Johnston and Britta **Johnston International** Sporthorses, LLC, for the past eight years running as a high caliber Dressage training barn nestled in the beautiful mountains of Rappahannock County. We work with many riders both locally and internationally to provide them with the tools they need to become trainers themselves as well as prepping horses for sales and competitions. We work with exquisite horses of many ages, starting them under saddle working up to Grand Prix. We also host the Mountain Vista Riding Academy for kids, "strong and skilled in their young years to look forward to shape their future." When spending time out of the saddle, we often catch ourselves "smelling the roses" and taking in the beautiful scenery this county has to offer. Come out and enjoy the breathtaking views. We'd love to meet you!



Dressage Demonstrations will be held both Saturday and Sunday at 11 am.



From Warrenton: Head west on Lee Highway (US-211) ~12 mi Turn Right onto South Poe Rd (645) Turn Right on Hackleys Mill Rd Located on the left across the Mount Moriah Baptist Church. Drive up close to the gate and it will automatically open. Keep right when driving up the laneway.





Growing vegetables, plants, & flowers in Sperryville since 2000 Follow us on Instagram and Facebook, or at waterpennyfarm.com! Anyone can shop on the farm in season at the self-serve stand in our barn 1/4 mile up Waterpenny Lane. Come Friday and Saturday for the most variety. Meet us at our farmer's markets! Arlington Courthouse 9-12 Saturdays; Takoma Park Old Town 10-2 Sundays Waterpenny Farm CSA (signups March-May 2022 for the season): 19 weeks of fresh, tasty vegetables, June-October.

Thursday On-Farm CSA share pickup

Contact us for more information. waterpenny@verizon.net





Sperryville

231

(11)

(14)

4

Rock Mills Ro

522)

Washington

Voodville

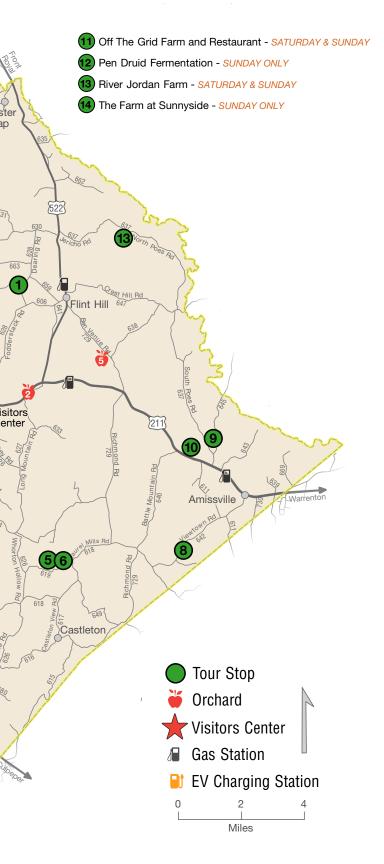
Mills R

Jenkins Orchard
 Lee's Orchard
 Roy's Orchard & Fruit Market
 Thornton River Orchard

Shenandoah National Park

211

Williams Orchard







Wednesday - Saturday by reservation. threeblacksmiths.com (540) 987-5105 20 Main Street, Sperryville

Laughing Duck

Gardens & Apiary

Washington, VA www.LaughingDuckGardens.com Raw honey from hives located solely in Rappahannock County; nucs in the spring; small-batch jams & pickles; specialty crops.

NARMADA WINERY

540-937-8215 info@narmadawinery.com narmadawinery.com www.facebook.com/NarmadaWinery

10

SATURDAY AND SUNDAY

Narmada Winery is located on 51 acres of beautiful rolling countryside in Virginia's Rappahannock County, just one hour west of the Washington, DC beltway.Our lush vineyards were planted over a decade ago, and the winery's striking tasting room opened in 2009. Owners Pandit and Sudha Patil have created a space - reminiscent of their home country of India - that is both exotic and welcoming. Narmada offers a selection of tasting flights, each with a slightly different flavor profile. Reds, whites, roses, sweets - there is something to please every palate! Our tasting room is available for private parties in the evening, our wine cellar can hold an intimate gathering, and our pavilion by the lake has been the site of many memorable weddings and parties. Meetings and corporate events can also be accommodated.









FARM TOUR WEEKEND SCHEDULE:

Saturday & Sunday Winery Tours at 11am



43 Narmada Lane / Amissville, VA 20106

Directions: The entrance to Narmada Winery is located on the westbound side of Lee Hwy (U.S.-211) in Amissville.



Beech Spring Gift Shop

Farmers Market, Quilts, Local & Fair Trade Artisans Wares

PRING GIFT SHOP

Beech Spring Gift Shop 5th Generation Family Business 2 miles West of Sperryville 11600 Lee Hwy Sperryville, VA 22740 540-987-8704 or Facebook BeechSpringGifts.com beechspringgiftshop@verizon.net open year 'round!

OFF THE GRID

540-987-5114 OTGsperryville@gmail.com www.offthegridva.com @OTGSperryville

SATURDAY AND SUNDAY

Off the Grid, is a cafe, market and farm just outside of Sperryville, VA in Rappahannock County. In our effort to produce ecofriendly food we are 100% solar-powered, and strive for low waste and carbonneutral operations.

On the Farm:

Fresh eggs, seasonal produce, and honey. The on-site smallscale farm is where you will find hens and ducks for freerange eggs, retired goats, an apiary for honey production and gardens for year round produce, herbs, and edible flowers. We practice carbon-reduction farming by working the soil in no-till methods, plant rotation and planting carbon-friendly crops. Our pasture-raised chicken and pork come from local farms that meet our standards for sustainability and humane farming practices, while vegan and vegetarian items feature prominently on the menu.

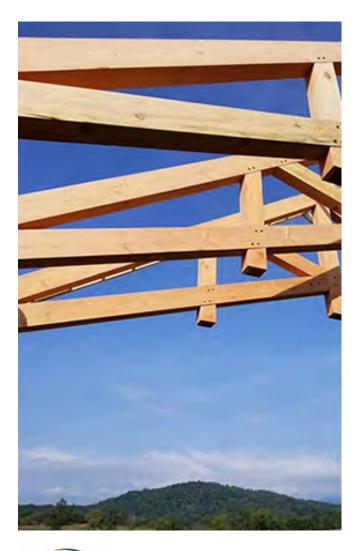


Powered by the Sun: Off the Grid is powered by a solar array in a back field. The 30 kw system can be seen from the outdoor seating next to the Thornton River. Additional arrays are on other garages on the property. An old fruit stand was refurbished into a level-2 charging center for electric vehicles, where customers can charge their EV's. The building itself was remodeled with energy efficient equipment and insulation. Energy efficient windows and other fixtures were repurposed from local remodeling jobs. In other sustainability goals, Off the Grid works hard to reduce our waste through repurposing, recycling, and composting on site.





🗄 617 Zachary Taylor Highway, Flint Hill | 540-675-1299 🗖



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> Kimberly S. Cole, DVM Kevin J. Jones, DVM Isabelle K. Olivit, BVetMed MRCVS

Mon. - Fri.: 8AM - 5PM Saturday by appt: 8AM - 1PM (540) 987-9300

21 Christmas Tree Lane, P.O. Box 248, Washington, VA 22747

Off Rt. 211 across from Rappahannock County High School

PFN DRUID FFRMFNTATION

pendruidbrewing@gmail.com . Pendruid.com Facebook.com/pendruid

12

SUNDAY ONLY

Pen Druid Fermentation focuses on native and spontaneous beer and cider fermentation. Established in 2015 by the three Carney brothers, Lain, Van and Jennings, Pen Druid seeks to find the character and taste of the native microbiology unique to the Blue Ridge Mountains and Rappahannock County. Originally, the operation began in the old Copper Fox apple-packing warehouse. In 2020 the brothers moved the operation to Eldon Farm and established a permaculture orchard. The new orchard and location's mission is to grow apples, plums and pears without the use of pesticides, herbicides or fungicides and to create a unique micro culture environment within the orchard. Additionally, the brothers have been working with local and state wildlife resources to restore the native wetlands and grasslands with the use of prescribed burning in the late winter and planting We have beer, cider and honey native riparian fruit and nut trees. Several bee colonies are also on the farm.









for sale at the farm.

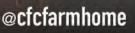


3863 Sperryville Pike / Sperryville, VA 22740 Directions: The farm is located very near the intersections of highways 522 and 231. **₩**



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RIVER JORDAN FARM

540-570-8001 jameseyates@gmail.com www.riverjordanfarm.com facebook.com/Rappahannock-Wagyu-at-River-Jordan-Farm -464966090331155

SATURDAY AND SUNDAY

River Jordan Farm, is a family owned beef cattle operation offering "Purebred" Wagyu beef located in Huntly, VA on 328 acres of chemically free pastures. The farm was the first certified organic farm registered in the State of Virginia. The farm has been chemically free since 1971. The Yates family have been farming in Rappahannock County since before the Civil War. James t3rd is the fifth generation of his family to have lived in the County. James E. Yates known as "Bull" Yates became the largest cattle producer, acquiring over 10,000 acres during the 1800's and sold cattle to both the Union and Southern Armies. Prior to WWII James E. Yates t2nd organized Rappahannock Farmers and created a Feeder Calf Sale for Angus breeders in the county. This sale was recognized as the most popular sale in the State. James E.t3rd has followed in the cattle tradition, producing one of the largest Wagyu herds in the state of Virginia.



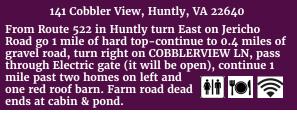




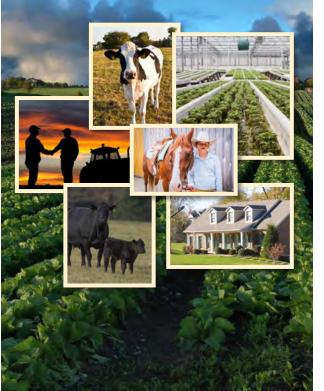




We will be offering slider and smoked brisket samples while supplies last.







Operating Expenses | Livestock | Equipment Construction | Barns



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RAPPAHANNOCK FOOD PANTRY



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THE FARM AT SUNNYSIDE

215-380-1499 thefarmatsunnyside.com https://www.facebook.com/thefarmatsunnyside @thefarmatsunnyside

SUNDAY ONLY

The Farm at Sunnyside blends sustainable agriculture with environmental protection. We grow certified organic fruits and vegetables for local sale and land not in agricultural production is actively managed for biodiversity and beneficial ecosystems with our Conservation Program. Besides sustaining a richer mosaic of life, these actions enhance vital ecosystem services that benefit our farm, by minimizing erosion, improving water quality, boosting pollination, increasing predation of agricultural pests and providing a rich food supply for our honeybees. We will be offering walking tours with our farm managers and conservationist discussing both agricultural and conservation practices. Tours will be available Sunday at 11 and 12 and last approximately 45 minutes. We will also have

45 minutes. We will also have a farm stand with organically grown fruits and vegetables that will be open Sunday from 11 til 2.



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27 Sweetwater Lane, Washington VA 22747

From Little Washington, turn onto Harris Hollow Road Follow for 2.2 miles and make a right turn onto Sunnyside Orchard Road which will be the first right turn you come to. Follow for 0.8 miles and then turn right onto Sweetwater Lane. The farm center will be 500 yards ahead on your left.

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qwine.us 540.827.4579

*Valid only Sept. 24, 25 2022. Cannot be combined with other discounts.



2022 RAPPAHANNOCK COUNTY ORCHARDS

Be sure to visit one of our county's orchards while you're here! In the Fall, the Orchards have a multitude of freshpicked apple varieties available.

F.T. Valley Farm

info@ftvalleyfarm.com 513 F.T. Valley Road, Sperryville

Jenkins Orchard

(540) 987-1201 355 Yancy Road (Rt 621), Woodville

Lee's Orchard

540-675-3201 65 Orchard Lane (off US 211), Washington

Roy's Orchard & Fruit Market

(540) 987-8636 65 Old Hollow Road (Just off US 211), Sperryville

Thorton River Orchard

(540) 987-8585 11587 Lee Highway (US 211), Sperryville

Williams Orchard

(540) 675-3765 3 William's Farm Lane (off Rt 729), Flint Hill





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Before & After

(540) 987-8322 31 Main Street, Sperryville www.beforeandaftersperryville.com

Country Café Pit Stop

(540) 987-8311 12000 Lee Hwy, Sperryville www.countrycafe.com

Griffin Tavern

(540) 675-3227 659 Zachary Taylor Hwy, Flint Hill www.griffintavern.com

Headmaster's Pub

(540) 987-5008 12018 Lee Hwy, Sperryville www.headmasterspub.com

Off The Grid

(540) 987-5114 11692 Lee Hwy, Sperryville www.offthegridva.com

Patty O's Café & Bakery

(540) 675-3801 389 Main St, Washington www.pattyoscafe.com

Rappahannock Pizza Kitchen

(540) 987-9494 3710 Sperryville Pike, Sperryville www.rappahannockpizzakitchen.com

Skyward Café

(540) 675-1111 650 Zachary Taylor Hwy, Flint Hill www.skywardcafe.com

2022 DINING GUIDE

The Blue Door Kitchen

(540) 675-1700 675 Zachary Taylor Hwy, Flint Hill www.thebluedoorkitchen.com

The Inn at Little Washington

(540) 675-3800 309 Middle Street, Washington www.theinnatlittlewashington.com

Three Blacksmiths

(540) 987-5105 20 Main Street, Sperryville www.threeblacksmiths.com

WALK-IN

211 Quicke Mart (540) 987-8310 12663 Lee Hwy, Washington

Baldwin's Grill & Groceries

(540) 675-3383 111 Main Street, Washington

Hillsdale Country Store

(540) 675-1055 13560 Lee Hwy, Washington

Laurel Mills Store

(540) 937-3015 461 Laurel Mills Rd, Castleton

Mayhugh's Store

(540) 937-5586 14630 Lee Hwy, Amissville

Settle's Store

(540) 675-3252 706 Zachary Taylor Hwy, Flint Hill

RAPPAHANNOCK COUNTY 2022 REFRESHMENT

Breweries & Distilleries

Copper Fox Distillery

9 River Lane, Sperryville www.copperfoxdisillery.com

Dida's Distillery

(540) 551-8141 14437 Hume Road, Huntley www.didasdistillery.com

Hopkins Ordinary Ale Works

(540) 987-3383 47 Main Street, Sperryville www.hopkinsordinary.com

Pen Druid Brewing

3863 Sperryville Pike, Sperryville www.pendruid.com

Coffee, Teas, etc

Before & After

31 Main St, Sperryville, VA 22740 540-987-8392 www.beforeandaftersperryville.com

Central Coffee Roasters

11836 Lee Hwy, Sperryville, VA 22740 (540) 987-1006 www.centralcoffeeroasters.com

Skyward Cafe

650 Zachary Taylor Hwy, Flint Hill, Virginia 22627 (540) 675-1111 www.skywardcafe.com

2022 REFRESHMENT

Wineries

Chester Gap Cellars

(540) 636-8086 4615 Remount Road, Huntly www.chestergapcellars.com

Gadino Cellars

(540) 987-9292 92 School House Road, Washington www.gadinocellars.com

Gray Ghost Vineyards

(540) 937-4869 14706 Lee Hwy, Amissville www.grayghostvineyards.com

Little Washington Winery

(540) 987-8330 72 Christmas Tree Lane, Washington www.littlewashingtonwinery.com

Magnolia Vineyards & Winery

(703) 785-8190 200 Viewtown Road, Amissville www.magnoliavineyards.com

Narmada Winery

(540) 937-8215 43 Narmada Lane, Amissville www.narmadawinery.com

Quievremont Winery

(540) 987-3192 162 Gid Brown Hollow Road, Washington www.quievremont.com

Rappahannock Cellars

(540) 635-9398 14437 Hume Road, Huntly www.rappahannockcellars.com

Sharp Rock Vineyards

(540) 987-8020 5 Sharp Rock Road, Sperryville www.sharprockvineyards.com



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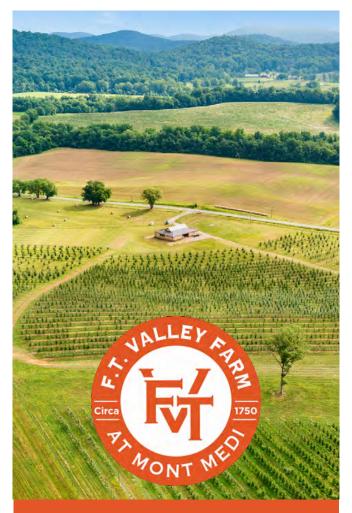


SAVE THE DATE



$\begin{array}{c} \text{September 23 \& 24} \\ \textbf{2023} \\ \end{array}$





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