A GUIDE TO LOCAL FARM PRODUCTS

IN Chester County 2015

PRODUCED BY THE Chester County Agricultural Development Council
Every year the Chester County Board of Commissioners and the Chester County Agricultural Development Council (Ag Council) bring you this resource to help you find local farm products and assist you in discovering what agriculture in our county is all about.

We are proud to support local producers and hope residents gain additional understanding of where their food comes from and how it is produced. In addition, the Ag Council wants to introduce you to Robert Lange, the 2014 Farmer of the Year and owner/operator of Sugartown Strawberries, as well as others working in the industry. These individuals, while not farmers per se, have found Chester County agriculture to be a thriving business and viable career option.

One reoccurring theme throughout the features is a sense of place, through which we hope you will connect the relevance of our agricultural settlement patterns to the current success of several of the farmers’ markets, as well as highlight opportunities for new agricultural endeavors to capture the essence and flavor of Chester County.

Finally, you will meet our partners who support this publication and have the opportunity to read about some county initiatives that promote and support agriculture; the preservation of open space as a way to protect our high-quality soils, and the industry as a vital component of the local economy.

For more information on the Ag Council please visit our website at www.chesco.org/agdev or find us on Facebook and Instagram.
Contents

Features

4 Robert Lange of Sugartown Strawberries—2014 Farmer of the Year
6 Coming full circle: the path to market
8 Being a good ag neighbor
10 Growing opportunities for horticultural careers
12 Growing grapes to make wines of place

Where to buy

16 Map of locations in Chester County
18 Farmers’ markets
19 Farm outlets
20 Retail outlets
21 CSA—Community Supported Agriculture
22 Specialty products
   • Milk & ice cream
   • Cheesemakers
   • Honey
   • Tree farms
   • Mushrooms
   • Wineries

Partner profiles

26 Chester County Food Bank
27 Chester-Delaware County Farm Bureau
27 Mushroom Farmers of Pennsylvania
28 Chester County Planning Commission
28 Chester County Economic Development Council’s AgConnect
29 Central & Western Chester County Industrial Development Authority
30 Agriculture: our economic powerhouse

Farm product calendar

24
Robert Lange of Sugartown Strawberries

2014 Farmer of the Year

The 2014 Farmer of the Year was Robert Lange, owner and operator of Sugartown Strawberries. His operation, which is part of Willisbrook Farm, is located in Willistown Township, PA. The 230-acre Century Farm has been in Lange’s family since 1896.

Robert Lange, or “Farmer Bob” as he is more often referred to, is a hugely popular figure in Chester County agriculture. With an engaging, easy smile and enthusiasm of a man half his age, he is happy to educate kids (approximately 5,000 school children tour the farm each year) and adults alike on where their food comes from.

Despite the name of his operation, Lange grows a wide variety of produce including pumpkins, sunflowers, strawberries, and sweet corn, which he sells to the public at his onsite store. Following his family’s longstanding tradition of taking care of the land, Lange takes great care to implement conservation practices to protect and manage the soils and the natural resources on the property.

Lange makes it all look easy, but don’t be fooled; he has been a serious advocate for agriculture for many years. In fact, he is the first person to have received both the Farmer of the Year accolade, as well as the Distinguished Service to Agriculture award (given to him by the Chester County Board of Commissioners and Ag Council in 1996). He received the Distinguished Service to Agriculture award, in part, for his work with land preservation and successfully lobbying on the federal level for improved estate tax laws for agricultural properties, which has benefitted farm families throughout the nation.

“Lange makes it all look easy, but don’t be fooled; he has been a serious advocate for agriculture for many years.”
Lange is a dedicated member of the community, serving on the Willistown Township Board of Supervisors for many years, helping to protect open space and farming. He is also a board member of Historic Sugartown, Inc., an organization dedicated to preserving Chester County’s heritage. In years past, Lange was a board member of the Chester County Conservation District and the Chester County Agricultural Preservation Board as well.

Check out Sugartown Strawberries for delicious dinner staples throughout the growing season and don’t forget to stop by for pumpkin picking in the fall. Chances are you’ll get to see Farmer Bob—so make sure you say hello. www.sugartownstrawberries.com

The Chester County Farmer of the Year Award is presented to a deserving individual or family that exemplifies outstanding farm practices, has an innovative operation and keen business sense, and that runs a well-maintained farm. For more information about the Farmer of the Year award, go to www.chesco.org/agdev.
The adage, “what’s old is new again,” is proving to be true with the success of Chester County farmers’ markets. The rise in popularity and number of markets throughout the county suggest what might have been considered a “trend” a decade ago is now the norm. But what draws people to the markets may be in their DNA, a part of their heritage.

Karen Marshall, the county’s heritage preservation coordinator, agrees that it is no coincidence that farmers’ markets are located in or near boroughs, where significant consumer populations reside. Marshall says, “Today’s population centers are actually a direct outgrowth of the market centers that were established from the county’s founding. Farmers’ markets are a return to shopping patterns established 300 years ago.”

In 1682, when William Penn founded Chester County, the primarily Quaker settlers found the area rich in natural resources. Farmers enjoyed fertile soil, a moderate climate and access to nearby markets; more so than any other place in the American colonies. Within thirty years of settlement, increased population and demand for production resulted in the building of grist and corn mills, as well as saw and textile mills, which were easily supported by our many creeks and tributaries. In addition, the second iron forge in Pennsylvania was established in Coventry in 1717. These mills and ironworks were the earliest market and trade locations in the county, there being few villages before the Revolutionary War.

A transportation system also evolved during Chester County’s colonial period. These roadways allowed for movement of people, livestock, and goods, by connecting farms, mills, and places of worship. It also connected the county with Philadelphia.

“... Farmers’ markets are a return to shopping patterns established 300 years ago.”

Over time, populations of landless consumers grew at important intersections, often near mills, and where a tavern and blacksmith shop had been established to serve the transportation network. As these communities grew, they became the market destinations for their region, and by the end of the American Revolution, much of the cultural landscape that we know today had been established.

Farming and the industries spawned by the early mills remained the commercial foundation of Chester County until World War II. After the war, the landscape became increasingly suburbanized. The rise of grocery stores took consumers out of the traditional market places.

For awhile, it appeared we might lose our historic market centers but then something remarkable happened. People began returning to the villages and boroughs that gave birth to the county, to once again purchase local farm products and learn more about how their food is grown. As Liz Andersen of Charlestown Farm and vendor at the
Phoenixville market notes, “Consumers are engaged, and supporting local producers makes them feel connected to their food, the farmers, and their community in general.”

While there is significant historical presence throughout Chester County and our market locations, three markets demonstrate specific historical importance: market centers, foundries, and mills.

It is fitting that the West Chester Growers Market, the first of our modern markets, was founded at Turks Head village. The village was named after the tavern (c.1762) that stood during the American Revolution. Turks Head, at the intersection of today’s High and Market Streets, was one of the first villages established as a market center because of crossroads, not because of proximity to a mill or foundry. In 1786, Turks Head was renamed West Chester.

The Phoenixville Farmers’ Market held at the restored Phoenix Iron Company Foundry (c.1882), reminds us of the historic role the site played as a market and industrial commercial center for the region. In 1790, the first nail factory in the United States was established there. Renamed the Phoenix Iron Company in the 1800s, it would grow to be among the largest iron and steel producers in the nation.

Downingtown has a history that harkens to the earliest days of Chester County. The first of many mills was built along the Brandywine Creek in 1716 giving the area the early name of Milltown. Located halfway between Lancaster and Philadelphia, a number of taverns were built in the mid 1700s adding to its importance as a commercial and market center. Although the Downingtown Farmers’ Market has a new location this year, it had been at Kerr Park, almost adjacent to the East Branch of the Brandywine.

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Spotlight Interviews

**Name:** Yvonne Post  
**Job:** Owner of Cooking For Real, a company that teaches hands-on cooking and nutrition since 2005.

**Q Describe your job.**  
I help people learn about the food they eat and their nutrition decisions through real-time, whole-food cooking demos. I teach people how to empower themselves through informed food choices.

**Q How did you get started working in the local food system?**  
I didn’t grow up on a farm, but I always wished I had. I was raised on the northern coast of NJ, where my father was part of the last generation of area lobstermen. Throughout my life, I’ve always paid attention to the food I chose to eat.

**Q What is your educational background? Did you have any apprenticeships or special training?**  
My commitment to education began in 1993 as a Montessori teacher, which evolved into writing holistic, hands-on classroom curriculums. After receiving my bachelor’s degree in Community and Human Services from Empire State College, I completed a certificate from the Institute for Integrative Nutrition. My interest in farming began at Vollmecke Orchards & CSA in Coatesville, where I’ve worked, on and off, for nearly 10 years. That’s where my mission took shape. Now through Cooking For Real, I seek to educate people, especially under-served populations, in the benefits of buying local, learning to grow food, and choosing locally sourced foods to improve health and well-being.

**Q What are the current challenges involved in your industry?**  
I’ve seen real growth in requests for corporate wellness programs. Until a couple years ago, most of my work was with youth, but getting consistent funding for school programs and under-served communities has become challenging as many funders are interested in the next new idea. It takes a long-term commitment to change the way individuals think about food.

**Q What do you think are areas for growth for Chester County agriculture?**  
Consumers here are better educated about the importance of supporting the local food system than ever before. We have an older adult population who is very interested in supporting local farms and many food entrepreneurs are using locally sourced ingredients.
Being a Good Ag Neighbor

Although over one-third of the land in Chester County is still in agricultural production, the county has experienced significant residential development over the last several decades that brings residents right to agriculture’s door.

Yet few people today are involved with agriculture (approximately one percent nationally and about three percent in Chester County) so it is not surprising that many residents are unfamiliar with how the industry works.

So what does it mean to be a good ag neighbor? While there is a role for both farmers and residents alike to be good neighbors, it means understanding the differences and potential conflicts between agricultural and non-agricultural uses and figuring out ways to co-exist.

Most farmers take steps to reduce noise and odors. Although they operate under “Right to Farm” laws which generally uphold their right to normal operational practices, farmers know that some of those normal business practices affect their neighbors.

Karl Herr, a dairy and crop farmer in the Oxford area, acknowledges this but adds: “What residents may not be aware of is how much we try to lessen our impact on them.” Herr, like many farmers, looks at upcoming weather conditions before ordering lime or spreading manure. “My intention is for it to go on my fields, not onto my neighbors’ properties.”

Municipalities take measures to reduce land use conflicts, yet there is no way to completely eliminate them. As municipal officials know, it can be a challenge to mitigate issues between farmers and non-farm residents. Ernie Holling, president of Chester County Association of Township Officials (CCATO), and a Supervisor from West Pikeland Township says, “As elected officials, we have a responsibility to all of our residents, and at times their interests may differ. However, when complaints arise we find that a little communication between parties can go a long way.”

In fact, open communication between producers and neighbors can help alleviate problems before they start. Chris Alonzo, a mushroom grower in Kennett, knows how powerful an introduction can be. “Once the townhouses that were built near one of my mushroom houses were complete, I went over and introduced myself. I explained what we do on the farm, and invited them to see our operation. I also gave them my number in case they had any issues. Reaching out to the neighbors can go a long way toward building good relationships.”

“What residents may not be aware of is how much we try to lessen our impact on them.”
This is not to suggest that non-farm neighbors should just show up without invitation; trespassing on a farm without permission is always a bad idea. Not only are crop damage or livestock issues a possibility, but other hazards could occur. Many agricultural practices require knowledge to be done safely.

Herr talked to neighbors after he applied pesticide to one of his fields because, “I saw some kids running through the field I had just sprayed. We use protective measures, gloves and the like, when we apply chemicals. I explained that not only could the kids have damaged my crop, but they could have been exposed to chemicals.” Herr followed up by distributing a handout to neighbors showing the labels of chemicals he commonly uses.

There are times when producers impact their non-farm neighbors, like when they move equipment on the roads, but it is part of living near farms and is a generally short-lived annoyance. As Dan Miller, President of Chester-Delaware Farm Bureau says, “Farmers transport equipment because most of them in our area do not have enough contiguous acreage and farm additional land down the road. A little patience from our non-farm neighbors goes a long way toward keeping our farmers and the community safe.”

Our agricultural heritage makes Chester County one of the most desirable places to live in Pennsylvania, and it is important to retain the industry to keep our quality of life. Recognizing that farmers try to lessen their impact on non-farmer neighbors can help bolster the relationships between all county residents; the farming families that have been here for generations as well as every new-comer.
Horticulture, the science and art of cultivating plants, is a complex and dynamic industry that offers a wide variety of career options. It provides an annual sales value of almost 79 million dollars in Chester County alone (USDA, 2012). Like other agricultural businesses, horticulture is dependent upon a network of interrelated professionals from a variety of educational and training backgrounds to make it all possible.

Karina Garcia, a laboratory technician at NovaFlora (rose giant Conard-Pyle’s plant breeding operation in West Grove, PA) is involved in the creation of new ornamental plants. Instead of waiting for nature to take its course, Garcia strategically cross-pollinates existing plant species, grows out the resulting seed embryos under sterile lab conditions and keeps detailed records to track the results.

But Garcia did not initially see herself working in the industry. “I started off at Conard-Pyle growing roses from cuttings and moving plants in the greenhouse because my mother worked there, not because I had an interest in flowers,” says Garcia. “At first, I wasn’t sure how I was even going to learn the names of all the plants we grew!”

Eventually, Garcia moved to the pollination department part time. She soon discovered she had an interest in plant breeding and the management team supported her transition to it full time. “I didn’t have any special laboratory training at first, but they really worked with me as I grew into my job. Sometimes you don’t need a paper degree to end up doing the kind of work you love.”

Tim McGinty, the general manager at North Creek Nurseries in Landenberg, PA, had a different path into horticulture.

Growing up in the inner city, McGinty had to walk 13 blocks to find a patch of grass. However, he developed his love of horticulture on his grandparents’ farm on the weekends. His parents wouldn’t allow him to attend trade school for horticulture, preferring he pursue a four-year degree.

So McGinty studied biology at SUNY Oswego, which led to an internship in vegetable production at Cornell University. From there, he worked in a number of different horticultural operations doing everything from driving a forklift, to starting his...
own small farm. He was attracted to North Creek Nurseries for their focus on conservation. As their general manager, he currently oversees several teams including growing, research and development, marketing and sales. “Most people don’t realize how complicated our business is,” says McGinty.

Like McGinty, Jim Sutton also loved plants as a child, but his interest led him to work in public horticulture. As a display designer at Longwood Gardens, Sutton works with a number of departments including marketing, facilities, and education to formulate plans for the ever-changing array of plants in Longwood’s conservatory. He also researches design and gardening trends from around the world for inspiration, new ideas, and resources.

“Planning takes place at least one full year ahead of display installation,” says Sutton. “I want our guests to enjoy and be wowed by the colors and combinations.”

Sutton practically grew up at Longwood. His mother worked in the performing arts and guest services department for 30 years. As an adult, Sutton received a degree in ornamental horticulture and minor in business from Penn State University.

Whether you come to the industry by happy accident like Karina Garcia or whether you arrive with a passion for plants like Tim McGinty and Jim Sutton, the horticulture industry could provide the career opportunity you are looking for.

As Sutton reminds us, “In this ever-changing, technology-driven world, people are discovering a growing need to connect to nature. Whether as a visitor to a public garden or as a horticulture professional, the industry provides many opportunities to engage with plants.”

**Spotlight Interviews**

**Name:** Viviana Cordero  
**Job:** Operations Manager at Mother Earth Organic Mushrooms, LLC

**Q** Describe your job.  
I recruit, hire, and train employees. I also help staff perform their jobs better and develop personal growth opportunities. I coach them and help them understand what the company expects. I provide feedback on their performance, and if needed, carryout disciplinary measures. On the operations end, I schedule and manage production flow. Ultimately I report on production procedures and systems, while looking for ways to reduce costs without impacting quality and control.

**Q** How did you get started working in the local food system?  
I started working when I was 15 at a KFC/Taco Bell in Kennett Square. After that, I went to work at a chiropractor’s office, but soon realized I would not be able to use my bilingual skills. I grew up in the area and knew there were agricultural businesses where my language skills would be an asset. I went to work as a quality control technician at one of the local mushroom pack houses. Within a year, at the age of 19, I was promoted to a quality assurance manager. This was a big step for me and was the moment I figured out where my career could start. I worked in food safety at several different mushroom operations before coming to Mother Earth Organic Mushrooms nine years ago. I am excited to say I was recently promoted to operations manager.

**Q** What is your educational background? Did you have any apprenticeships or special training?  
I attended West Chester University and have numerous certifications including Advanced Sanitation, Food Safety and Safe Quality Foods. I am a Safe Foods Consultant and Safe Quality Foods practitioner.

**Q** What are the current challenges involved in your industry?  
Although most mushroom operations understand food safety, more work can be done to teach and promote it. It can be difficult at smaller operations where employees hold many different hats already.

**Q** What do you think are areas for growth for Chester County agriculture?  
I think the industry can help promote the fact that farming can be a career and not a low end job. Leadership training would also be good. To grow in any organization you need the right mentality, approach, and ambition.
Growing grapes, and for some, making wine, is an enticing enterprise that once it captures the heart, the soul quickly follows. Residents may not be aware that grapes are grown here for wine production, but they are; by vineyard owners and several wine makers who are passionately compelled to cultivate their own vines.

While this type of agriculture sounds romantic, grapes are notoriously difficult to grow. However, being located largely in the Piedmont Plateau, Chester County’s hilly landscapes, well-drained soils, and mild climate have arguably blessed it with the best growing conditions in Pennsylvania. The biggest consideration is the weather as humidity and rainfall foster an atmosphere for mold and mildew, the death knell for wine grapes.

Although it seems that viticulture, or grape growing, is a best kept secret, Brian Dickerson, owner of Dickerson Vineyards, recognizes potential for this high-value crop, “While there are currently less than 150 acres in fruit bearing vineyards in Chester County, there is tremendous opportunity for growing grapes. In fact, we have a shortage of locally-sourced, quality grapes because the demand from local wineries has outpaced local fruit production.” To help remedy this situation, Dickerson is filling a niche that has allowed viticulture to gain a stronger foothold in the county. In addition to his own operation, he consults, designs, and sometimes manages other’s vineyards; all the while focusing exclusively on growing.

So what would additional grape production in Chester County mean for winemakers in the region? According to Denise Gardner, an enologist with Penn State Extension, “It means an opportunity for winemakers to experiment with local grapes and production methods to begin branding Chester County and southeastern Pennsylvania wines as ‘wines of place’.”

Gardner explains that many growers approach winemaking similarly to making ice cream: “They want to produce all of the varieties that consumers expect, varietals that they are comfortable purchasing with names they know. Wine can be intimidating so the average consumer is more likely to purchase a Chardonnay or a Merlot rather than a varietal blend.” But she adds, “A bottle of Chardonnay made by grapes grown in Chester County will taste different than a Chardonnay produced in California. Therefore, there is opportunity for local winemakers to help consumers understand the uniqueness of that Chester County Chardonnay rather than trying to replicate the taste of California, for example.”

Anthony Vietri, of Va La Vineyard, talking about the structure of the cluster of his Northern Italian varietal, “Barbera.”
This is not to say that local grape producers or winemakers cannot make a great Chardonnay or Merlot. As Dickerson says, “We can absolutely grow great Chardonnay, Pinot Gris, and Merlot grapes here, but we have to understand our regional strengths. Cabernets will be more challenging because they ripen late in the season. A focus on doing what we can do well, and the uniqueness of the taste, is how and why the European wine regions have such enduring presence. Each region only makes a few varietals for which they are known.” So far some areas in the United States have captured that nuance, but there is potential for local producers to do the same.

In addition, there is opportunity here to make “wines of place” that are artful blends that do not follow convention. Anthony Vietri of Va La Vineyard in Avondale is a master craftsman of these blends, producing only four wines each year. He grows 100 percent of his own grapes and his award-winning wines are, as he explains, “Made from the blend of varieties selected from seventeen years of plantings, and which are unique to [his] field.”

While some winemakers in the county are developing wines with a sense of place, others have found success using grapes grown outside of the region. However, a majority of our local winemakers grow at least a portion of their own grapes. These production decisions may be the result of not being able to source enough of, or the type of, grape that they want for their particular wines locally.

Zachary Wilson, of Wilson Vineyards in Nottingham, has also made the decision to grow all of his own grapes because, “Having control over the quality was important to me, and we knew that ‘local’ was important to consumers in our area.” After his first year of production, Wilson’s aim, like Vietri’s, is to make small batches of high-quality wine.

Recognizing the difficulty of growing grapes and producing wine, Vietri says, “My business model isn’t for everyone, but for those of us who love both the science and the art of winemaking, there really is no alternative but to let the soils and the grapes dictate the end result.”
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LOCAL FARM PRODUCTS 
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LOCAL FARM PRODUCTS in Chester County

18 Farmers’ markets
19 Farm outlets
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• Milk & Ice cream
• Cheesemakers
• Honey
• Tree farms
• Mushrooms
• Wineries

New local farm products app coming soon!
The Ag Council is developing a new and improved interactive map feature for mobile devices in 2015. More details to come on www.chesco.org/agdev/farmguide.
Farmers’ markets

Farmers’ markets are often open-air venues at which various farmers and producers offer their products. For the purpose of this guide, farmers’ markets are generally “producer only markets,” meaning they sell what they produce, not items they purchase from other suppliers.

Some items that are not otherwise specifically identified in the specialty products listing may be found at farmers’ markets such as meat and eggs.

Some markets, denoted with a snowflake, host winter markets at least once a month during the off-season.

Anselma Farmers’ and Artisans’ Market

CENTRAL
Historic Mill at Anselma
Route 401, 1/2 mile west of Route 113
Chester Springs, PA
Wednesdays: 3pm–7pm
610-827-1906
www.anselmamill.org

Artisan Exchange West Chester

WEST CHESTER
Artisan Exchange West Chester
208 Carter Drive Suite 13-B
West Chester, PA 19382
Saturdays: 10am–2pm
610-719-0232
www.artisanexchangewcpa.com

Downingtownt Farmers Market

CENTRAL
Downingtownt Downingtown
Behind Dane Decor, off Washington Ave.
Saturdays: 9am–1pm
www.growingrootspartners.com

Eagleview Farmers Market at Town Center

CENTRAL
Wellington Square
Thursdays: 3pm–7pm
www.growingrootspartners.com

East Goshen Farmers’ Market

WEST CHESTER
East Goshen Park, 1661 Paoli Pike
West Chester, PA 19380
Thursdays: 3pm–6:30pm
www.eastgoshenfarmersmarket.org

Jennersville Farmer’s Market

SOUTHWESTERN
Under the pavilion next to Sweet Peas
352 N. Jennersville Road
West Grove, PA 19390
Wednesdays: 3pm–7pm
610-345-1763
www.facebook.com/jennersvillefarmersmarket

Kennett Square Farmers Market

SOUTHEASTERN
Downtown Kennett Square
101 East State Street
Fridays: 2pm–6pm
610-444-8188
www.historickennetsquare.com/recreation-culture/kennett-square-farmers-market

Malvern Farmers Market

EASTERN
Burke Park, Malvern
Saturdays: 9:30am–1pm
www.growingrootspartners.com

New Garden Growers Market

SOUTHEASTERN
Near New Garden Township Park
Route 41
Saturdays: 9am–1pm
610-268-2150
www.newgardengrowers.com

Oxford Village Market

SOUTHWESTERN
Downtown Oxford at 3rd and Locust Streets
Tuesdays: 12pm–6pm
610-998-9494
www.downtownoxfordpa.org

Phoenixville Farmers’ Market

EASTERN
Under the Veterans Memorial
Gay Street Bridge
Phoenixville, PA 19460
Accessed by Taylor Alley off of Bridge St.
Saturdays: 9am–1pm
www.phoenixvillefarmersmarket.org

West Chester Growers Market

WEST CHESTER
Downtown West Chester at the Church & Chestnut Streets municipal parking lot
Saturdays: 9am–1pm
www.westchestergrowersmarket.com
## Farm outlets

Farm outlets are on-farm structures used for the sale of agricultural products. These outlets may offer products from a single farm or multiple farms and may be open seasonally or year-round. **Contact the outlet, or check the website, for hours of operation before visiting.**

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<tr>
<th>Outlet Name</th>
<th>Location</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
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<td>Baily's Dairy of Pocopson Meadow Farm</td>
<td>SOUTHEASTERN</td>
<td>1821 Lenape Unionville Road, West Chester, PA 19382</td>
<td>610-793-1151</td>
<td><a href="http://www.bailsdairy.com">www.bailsdairy.com</a></td>
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<td>Barnard's Orchard &amp; Greenhouses</td>
<td>SOUTHEASTERN</td>
<td>1079 Wawaset Road, Kennett Square, PA 19348</td>
<td>610-347-2151</td>
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<td>Becky's Bakery and Produce</td>
<td>NORTHERN</td>
<td>2163 Compass Road, Honey Brook, PA 19344</td>
<td>610-273-7745</td>
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<td>Bethany Farm</td>
<td>CENTRAL</td>
<td>71 Fairview Road, Glenmoore, PA 19343</td>
<td>610-942-4004</td>
<td><a href="http://www.facebook.com/bethanyfarm">www.facebook.com/bethanyfarm</a></td>
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<td>Brandywine Produce</td>
<td>NORTHERN</td>
<td>180 Beaver Dam Road, Honey Brook, PA 19344</td>
<td>610-273-7817</td>
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<td>Briar Hollow Farm Market</td>
<td>SOUTHWESTERN</td>
<td>476 Little Elk Creek Road, Lincoln University, PA 19352</td>
<td>610-932-0914</td>
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<td>Brook Side Greenhouse and Produce</td>
<td>SOUTHWESTERN</td>
<td>170 Catamount Road, Oxford, PA 19363</td>
<td>610-932-5510</td>
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<td>Canter Hill Farm</td>
<td>EASTERN</td>
<td>2138 Valley Hill Road, Malvern, PA 19355</td>
<td>610-827-1594</td>
<td><a href="http://www.canterhillfarm.org">www.canterhillfarm.org</a></td>
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<td>Conebella Farm</td>
<td>NORTHERN</td>
<td>337 Chestnut Tree Road, Elverson, PA 19520-9115</td>
<td>610-286-2967</td>
<td><a href="http://www.conebellafarm.com">www.conebellafarm.com</a></td>
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<td>Farmer's Daughter Farm Market Ltd.</td>
<td>NORTHERN</td>
<td>3190 Schuykill Road, Spring City, PA 19475</td>
<td>610-495-4555</td>
<td><a href="http://www.farmersdaugtherfarmmarket.com">www.farmersdaugtherfarmmarket.com</a></td>
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<td>Gladiolus Farm</td>
<td>NORTHERN</td>
<td>191 Pine Swamp Road, Elverson, PA 19520</td>
<td>610-268-8743</td>
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<td>Glen Willow Orchards</td>
<td>SOUTHWESTERN</td>
<td>1657 Glen Willow Road, Avondale, PA 19311</td>
<td>610-269-3494</td>
<td><a href="http://www.gladiolusfarm.com">www.gladiolusfarm.com</a></td>
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<tr>
<td>Highland Orchards</td>
<td>CENTRAL</td>
<td>1000 Marshallton-Thorndale Road, West Chester, PA 19380</td>
<td>610-269-3494</td>
<td><a href="http://www.highlandorchards.net">www.highlandorchards.net</a></td>
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<tr>
<td>Highspire Hills Farm LLC</td>
<td>CENTRAL</td>
<td>709 Highspire Road, Glenmoore, PA 19343</td>
<td>610-942-9634</td>
<td><a href="http://www.localharvest.org/highspire-hills-farm-ilc-M6683">www.localharvest.org/highspire-hills-farm-ilc-M6683</a></td>
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<tr>
<td>Hill Creek Farm</td>
<td>NORTHERN</td>
<td>75 Creamery Road, Pottstown, PA 19465</td>
<td>610-506-3372</td>
<td><a href="http://www.hillcreekfarmpa.com">www.hillcreekfarmpa.com</a></td>
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<tr>
<td>Hurricane Hill Farm &amp; Corn Maze</td>
<td>CENTRAL</td>
<td>704 East Reeceville Road, Coatesville, PA 19320</td>
<td>610-213-5944</td>
<td><a href="http://www.hhfmaze.com">www.hhfmaze.com</a></td>
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<tr>
<td>Jack's Farm</td>
<td>NORTHERN</td>
<td>1370 West Schuykill Road, Pottstown, PA 19465</td>
<td>610-413-9088</td>
<td><a href="http://www.jacksfarm.net">www.jacksfarm.net</a></td>
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<tr>
<td>King's Herb Nook of Honey Brook</td>
<td>NORTHERN</td>
<td>1060 Compass Road, Honey Brook, PA 19344</td>
<td>610-273-4583</td>
<td><a href="http://agmap.psu.edu/businesses/4084">http://agmap.psu.edu/businesses/4084</a></td>
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<tr>
<td>King's Potato Farm</td>
<td>SOUTHWESTERN</td>
<td>302 Daleville Road, Cochranville, PA 19330</td>
<td>610-593-5345</td>
<td><a href="http://www.kingpotato.com">www.kingpotato.com</a></td>
<td></td>
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<tr>
<td>Kolb's Farm Store</td>
<td>NORTHERN</td>
<td>151 Kolb Road, Spring City, PA 19475</td>
<td>610-495-7841</td>
<td><a href="http://www.kolbsfarmstore.com">www.kolbsfarmstore.com</a></td>
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<tr>
<td>Maple Arch Organic Produce Farm</td>
<td>SOUTHWESTERN</td>
<td>3418 Limestone Road, Parkesburg, PA 19365</td>
<td>610-593-7105</td>
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<tr>
<td>Meadowset Farm &amp; Apiary</td>
<td>SOUTHWESTERN</td>
<td>210 North Creek Road, Landenberg, PA 19350</td>
<td>484-620-9132</td>
<td><a href="http://www.meadowsetfarm.com">www.meadowsetfarm.com</a></td>
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<tr>
<td>Milky Way Farm and Chester Springs Creamery</td>
<td>CENTRAL</td>
<td>521 East Uwchlan Avenue, Chester Springs, PA 19425</td>
<td>610-827-1484</td>
<td><a href="http://www.milkywayfarm.com">www.milkywayfarm.com</a></td>
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<tr>
<td>Olszanowski Farm</td>
<td>NORTHERN</td>
<td>315 Pughtown Road, Phoenixville, PA 19460</td>
<td>610-476-0737</td>
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**www.CHESCO.ORG/AGDEV**

A GUIDE TO LOCAL FARM PRODUCTS IN CHESTER COUNTY
A GUIDE TO LOCAL FARM PRODUCTS IN CHESTER COUNTY

Pete's Produce Farm at Westtown School
WEST CHESTER
1225 East Street Road
West Chester, PA 19382
610-399-3711
www.petespducufactfarm.com

Rt. 10 Roadside Market
NORTHERN
941 Compass Road
Honey Brook, PA 19344
610-273-7793

Shellbark Hollow Farm
WEST CHESTER
942 Cornwallis Drive
West Chester, PA 19380
610-431-0786
www.shellbarkhollow.com

SIW Vegetables
SOUTHEASTERN
4317 South Creek Road
Chadds Ford, PA 19317
610-388-7491
www.siw-vegetables.blogspot.com

Stoltzfus Hay and Straw
NORTHERN
579 North Manor Road
Elverson, PA 19520
610-286-6047

Sugartown Strawberries
EASTERN
650 Sugartown Road
Malvern, PA 19355
610-647-0711
www.sugartownstrawberries.com

Swallow Hill Farm
SOUTHWESTERN
Route 926 and Ewing Road
Cochranville, PA 19330
610-932-9619

Thornbury Farm CSA
WEST CHESTER
1256 Thornbury Road
West Chester, PA 19382
610-793-2933
www.thornburyfarmcsa.com

Vollmecke Orchards and CSA
CENTRAL
155 Cedar Knoll Road
Coatesville, PA 19320
610-383-4616
www.csachestercounty.com

The Woodlands at Phillips
SOUTHERN
1020 Kaolin Road
Kennett Square, PA 19348
610-444-2192
www.thewoodlandsatphillips.com

Why Not Farm
NORTHERN
3108 Conestoga Road
Glenmoore, PA 19343
610-458-5408
www.whynotfarm.com

Wyebrook Farm
NORTHERN
150 Wyebrook Road
Honey Brook, PA 19344
610-942-7481
www.wyebrookfarm.com

Yeager's Farm & Market, Inc.
EASTERN
1015 Pike Springs Road
Phoenixville, PA 19460
610-935-1444
www.yeagersfarm.com

Yellow Springs Farm
CENTRAL
1165 Yellow Springs Road
Chester Springs, PA 19425
610-827-2014
www.yellowspringsfarm.com

Retail outlets

Retail outlets are places where consumers may find local items but a variety of non-local items are offered as well. Many of these outlets are open year-round.

Great Pumpkin Health Foods
WEST CHESTER
607 E. Market Street
West Chester, PA 19382
610-696-0741
www.mygreatpumpkin.com

Hershey's Farm Market
CENTRAL
959 South Octorara Trail
Parkesburg, PA 19365
610-857-5053
www.hersheysfarmmarket.com

Kimberton Whole Foods
EASTERN
2140 Kimberton Road
Kimberton, PA 19460
610-935-1444

Northbrook Country Market
SOUTHEASTERN
1805 Unionville-Wawaset Road
West Chester, PA 19382
610-793-1210
www.northbrookmarketplace.com

Oxford Farm Market
SOUTHWESTERN
193 Limestone Road
Oxford PA 19363
610-932-8048

September Farm Cheese
NORTHERN
5287 Horseshoe Pike
Honey Brook, PA 19344
610-273-3552
www.septemberfarmcheese.com
CSA
Community Supported Agriculture

Community Supported Agriculture (CSA) is a partnership between the farmer and the members of that CSA. Farmers sell shares of the coming season’s harvest. Members pay upfront for the products they will receive during the growing season. This upfront investment helps the farmer have capital for needed seeds and supplies and helps the farmer plan how much farm produce to grow. The farmer and the members share in the bounty and/or risk of the harvest.

Charlestown Farm
EASTERN
2565 Charlestown Road
Phoenixville, PA 19460
610-917-0252
www.charlestownfarm.com

Down to Earth Harvest
SOUTHEASTERN
912 South Union Street
Kennett Square, PA 19348
www.downtoearthharvest.com

FarmHouse Markets CSA
CENTRAL
521 East Uwchlan Avenue
Chester Springs, PA 19425
www.farmhousemarkets.com

Full Circle CSA
NORTHERN
15 St. Andrews Lane
Glenmoore, PA 19343
www.fullcirclesca.com

Highland Orchards
CENTRAL
1000 Marshallton-Thorndale Road
West Chester, PA 19380
610-269-3949
www.highlandorchards.net

In My Back Yard at Misty Hollow CSA
WEST CHESTER
1020 East Street Road
West Chester, PA 19380
610-717-6949
www.imbymistyhollow.com

Jack’s Farm
NORTHERN
1370 West Schuylkill Road
Pottstown, PA 19465
610-413-9088
www.jacksfarm.net

Kimberton CSA
NORTHERN
415 West Seven Stars Road
Phoenixville, PA 19460
610-933-8339
www.kimbertoncsa.org

Moriah’s Horse Powered Farm and CSA
NORTHERN
3500 Coventryville Road
Pottstown, PA 19465
215-384-3239
www.moriahsfarm.com

North Star Orchard
SOUTHWESTERN
3226 Limestone Road
Cochranville, PA 19330
610-593-0314
www.northstarorchard.com

Paradox Vineyard (wine CSA)
SOUTHWESTERN
1833 Flint Hill Road
Landenberg, PA 19350
610-255-5684
www.paradox.com

Pete’s Produce Farm at Westtown School
WEST CHESTER
1225 East Street Road
West Chester, PA 19382
610-399-3711
www.petesproducefarm.com

Rainbows End Farm
SOUTHWESTERN
451 Pusey Mill Road.
Cochranville, PA 19330
610-324-9432
www.rainbowsendfarm.info

Rambling Roots Farm
SOUTHWESTERN
7 Faggs Manor Road
Cochranville, PA 19330
484-748-0649
www.ramblingrootsfarm.wordpress.com

Rushton Farm: Willistown Conservation Trust’s CSA
EASTERN
Goshen & Delchester Roads
Newtown Square, PA 19073
610-353-2563 ext. 22
www.wctrust.org

Sankanac CSA
NORTHERN
Camphill Village Kimberton Hills
1852 French Creek Road
Phoenixville, PA 19460
610-495-7295
www.sankanac.com

SIW Vegetables
SOUTHEASTERN
4317 South Creek Road
Chadds Ford, PA 19317
610-388-0656, 610-388-7491
www.siw-vegetables.blogspot.com

Thornbury Farm CSA
WEST CHESTER
1256 Thornbury Road
West Chester, PA 19382
610-793-2933
www.thornburyfarmcsa.com

Vollmecke Orchards and CSA
CENTRAL
155 Cedar Knoll Road
Coatesville, PA 19320
610-383-4616
www.csachestercounty.com

Yellow Springs Farm (cheese CSA)
CENTRAL
1165 Yellow Springs Road
Chester Springs, PA 19425
610-827-2014
www.yellowspringsfarm.com
Specialty products

These products highlight the diversity in Chester County agriculture and the opportunities that exist for farmers. Some of these products, such as cheese and wine, are available at farmers’ markets and the producers are not generally open to the public without prior arrangement. However, some of the producers do welcome visitors so it is best to contact the producers directly for specific information on availability.

Milk & Ice cream

Baily’s Dairy of Pocopson
Meadow Farm
SOUTHEASTERN
1821 Lenape Unionville Road
West Chester, PA 19382
610-793-1151
www.bailyisdairy.com

Kolb’s Farm Store
NORTHERN
151 Kolb Road
Spring City, PA 19475
610-495-7841
www.kolbsfarmstore.com

Milky Way Farm and Chester Springs Creamery
CENTRAL
521 East Uwchlan Avenue
Chester Springs, PA 19425
Farm: 610-827-1484
Creamery: 610-363-8500
www.milkywayfarm.com

Cheesemakers

Amazing Acres Goat Dairy
NORTHERN
184 Grove Road
Elverson, PA 19520
610-913-7002
www.amazingacresgoatdairy.com

Birchrun Hills Farm
NORTHERN
2573 Horseshoe Trail
Chester Springs, PA 19425
610-827-1603
www.birchrunhillsfarm.com

Conebella Farm
NORTHERN
337 Chestnut Tree Road
Elverson, PA 19520-9115
610-286-2967
www.conebellafarm.com

The Farm at Doe Run
SOUTHEASTERN
Unionville, PA 19375
www.chestercountycheese.org/the-farm-at-doe-run

Meadowset Farm & Apiary
SOUTHWESTERN
210 North Creek Road
Landenberg, PA 19350
484-620-9132
www.meadowsetfarm.com

September Farm Cheese
NORTHERN
5287 Horseshoe Pike
Honey Brook, PA 19344
610-273-3552
www.septemberfarmcheese.com

Shellbark Hollow Farm
WEST CHESTER
942 Cornwallis Drive
West Chester, PA 19380
610-431-0786
www.shellbarkhollow.com

Yellow Springs Farm
CENTRAL
1165 Yellow Springs Road
Chester Springs, PA 19425
610-827-2014
www.yellowspringsfarm.com

Honey

Biondi’s Local Honey
WEST CHESTER
812 Sharon Circle
West Chester, PA 19382
484-432-2741
www.teslabeesupply.com

Bloomster Honey, LLC
SOUTHEASTERN
485 Webb Road
Chadds Ford, PA 19317
484-315-9083

Carmen B’s Honey
WEST CHESTER
1607 Williams Way
West Chester, PA 19380
610-436-6760
www.carmenbshoney.com

Friendship Lane Honey
SOUTHWESTERN
1 Friendshiop Lane
Avondale, PA 19311
610-368-7172

Meadowset Farm & Apiary
SOUTHWESTERN
210 North Creek Road
Landenberg, PA 19350
610-274-8320
www.meadowsetfarm.com

Swarmbustin’ Honey
SOUTHEASTERN
190 Thouron Road
West Grove, PA 19390
610-384-2384
www.911honey.com

Tree Farms

Clarks Christmas Tree Farm
SOUTHWESTERN
235 Pusey Mill Road
Cochranville, PA 19330
610-358-4933
www.clarkschristmastrees.com

CT Farm
SOUTHWESTERN
175 South Church Street
Parkesburg, PA 19365
717-442-3132
www.ctfarmtrees.com

Old Stone Farm
SOUTHWESTERN
688 Strickersville Road
Landenberg, PA 19350
484-798-8413
www.oldstonefarm.com

Heylmun’s Pine Hill Tree Farm
NORTHERN
1174 Sheep Hill Road
Pottstown, PA 19465
610-323-8045
www.pinehilltreefarm.com

Marsh Creek Tree Farm
NORTHERN
301 Marsh Creek Road
Elverson, PA 19520
610-998-TREE
www.marshcreektree.com
Schmidt's Tree Farm
SOUTHWESTERN
1741 Flint Hill Road
Landenburg, PA 19350
610-274-8560
www.schmidtstreefarm.com

Tricolor Tree Farm
CENTRAL
1480 Hall Road
West Chester, PA 19380
610-269-1034
www.tricolortree.com

Westlake Tree Farms LLC
NORTHERN
2421 North Hill Camp Road
Pottstown, PA 19465
800-584-TREE
www.westlaketreefarms.com

Wiggins Christmas Trees
WEST CHESTER
1257 Westown Thornton Road
West Chester, PA 19380
610-344-7822

SOUTHWESTERN
2176 Gap Newport Pike
Cochranville, PA 19330
www.wigginschristmastrees.com

Windridge Farm
NORTHERN
1049 Bartlett Lane
Chester Springs, PA 19425
610-469-9299
www.cutyourownchristmastree.net

Yeager’s Farm & Market, Inc.
EASTERN
1015 Pike Springs Road
Phoenixville, PA 19460
610-935-8244
www.yeagersfarm.com

Mushrooms

Mother Earth Organic Mushrooms
SOUTHWESTERN
600 North Baker Station Road
West Grove, PA 19390
610-869-3595
(Second location)
SOUTHEASTERN
740 Penn Green Road
Landenberg, PA 19350
610-268-5904
www.organicmushrooms.com

The Mushroom Cap
SOUTHEASTERN
114 West State Street
Kennett Square, PA 19348
610-444-8484
www.themushroomcap.com

Sher-Rockee Mushroom Farms
SOUTHWESTERN
170 SherRockee Lane
Lincoln University, PA 19352
610-869-8048
www.sherrockmush.com

To-Jo Mushroom
SOUTHEASTERN
974 Penn Green Road
Avondale, PA 19311
610-268-8082
www.To-Jo.com

The Woodlands at Phillips
SOUTHEASTERN
1020 Kaolin Road
Kennett Square, PA 19348
610-444-2192
www.thewoodlandsatphillips.com

Wineries

Black Walnut Winery
CENTRAL
3000 Lincoln Highway
Sadsburyville, PA 19369
610-857-5566
www.blackwalnutwinery.com

Borderland Vineyard
SOUTHWESTERN
332 Indiantown Road
Landenberg, PA 19350
215-436-9154
www.borderlandvineyard.com

Chaddsford Winery
SOUTHEASTERN
632 Baltimore Pike
Chadds Ford, PA 19317
610-388-6221
www.chaddsford.com

Galer Estates
SOUTHEASTERN
700 Folly Hill Road
Kennett Square, PA 19348
610-793-5134
www.galerestate.com

J. Maki Winery
NORTHERN
200 Grove Road
Elverson, PA 19520
610-286-7754
www.jmakiwinery.com

Kreutz Creek Vineyards
SOUTHWESTERN
553 South Guernsey Road
West Grove, PA 19390
610-869-4412
www.kreutzcreekvineyards.com

Paradocx Vineyard
SOUTHWESTERN
1833 Flint Hill Road
Landenberg, PA 19350
610-255-5884
www.paradocx.com

Stargazers Vineyard
SOUTHEASTERN
1024 Wheatland Drive
Coatesville, PA 19320
610-486-0422
www.stargazersvineyard.com

Stone Barn Cellars Winery
NORTHERN
3050 Pottstown Pike
Spring City PA 19475
484-985-8077
www.stonebarncellars.com

Va La Vineyards
SOUTHEASTERN
8820-8824 Gap-Newport Pike (Rt 41)
Avondale, PA 19311
610-268-2702
www.valavineyards.com

Wilson Vineyard
SOUTHWESTERN
4374 Forge Road
Nottingham, PA 19362
610-220-0128
www.wilsonvineyard.com

A GUIDE TO LOCAL FARM PRODUCTS IN CHESTER COUNTY
www.CHESCO.ORG/AGDEV
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## A Guide to Local Farm Products in Chester County

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### MEAT

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### GRAINS (for milling or use in animal feed)

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### NON-FOOD ITEMS

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### HERBS

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**Farm Product Calendar Season of Availability**

- Harvest season
- Extended season
- Available from storage

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[www.CHESCO.ORG/AGDEV](http://www.CHESCO.ORG/AGDEV)
Partner Profile

Chester County Food Bank

The Chester County Food Bank, Inc. (CCFB) is a non-profit organization that distributes over 2.5 million pounds of food to Chester County residents in need while focusing on hunger’s role in poverty, health, and education. Unlike typical food banks, the CCFB is intricately involved with community partners, schools, the county’s agricultural producers, local gardeners, local businesses, and thousands of dedicated volunteers to help fulfill their mission. Thirty-three percent of the food we distribute is locally sourced fresh produce that is processed, packed, and delivered to our partnering agencies throughout the county.

The CCFB’s focus on nutrition education extends well beyond the walls of their warehouse. In addition to helping instruct people of all ages what foods are healthy and good for them to eat, they help teach people how to grow and prepare their own food. This helps create a much healthier and sustainable food system for all Chester County residents.

The CCFB has several outreach initiatives, programs, and services including:

- **Project Fresh, Eat Fresh and Taste It!** in which the CCFB works with schools; in classrooms, cafeterias, and afterschool programs and with community partners to increase understanding about and access to fresh, healthy food.
- **The Outdoor Classroom at Springton Manor Farm**, an educational center for students, teachers, and the community to learn about growing food and helping those in need.
- **Gleaning Program** to harvest usable leftover crops from area farms for feeding the hungry.
- **Fresh Food Program** to grow fresh produce year round.
- **Raised Garden Bed Program** to support community organizations, schools, places of worship, and area businesses to grow food for local food cupboards and agencies. With a “Home Grown” standards based curriculum, the CCFB and local educators teach across the curriculum using Raised Bed Gardens.
- **Backpack Program** to provide hungry children and their families food over the weekend.
- **Commercial kitchen** to produce value added products, and preserve local produce for residents in need.

For more information call the Chester County Food Bank at 610-873-6000 or visit www.chestercountyfoodbank.org.

Our Partners

The organizations profiled on the following pages work to keep our agricultural industry and economy strong and it is through their hard work and endeavors that our agricultural producers receive continued support. There are of course, many other organizations that contribute to agriculture, but the following have supported the production of this guide. The Agricultural Development Council sincerely thanks them.

Making inroads in the fight against hunger

This GREENHOUSE GROWS for the Chester County Food Bank

1 in 8 People in Chester County go hungry every day.

ChesterCountyFoodBank.org

www.CHESCO.ORG/AGDEV
Chester-Delaware County Farm Bureau

The Chester-Delaware County Farm Bureau (CDCFB) works to advance the interests of agriculture and rural communities and is affiliated with the Pennsylvania Farm Bureau and the American Farm Bureau Federation.

Farm Bureau advocates for agriculture at the state and federal level and offers numerous benefits and services to its over 7,000 members including:

- Policy programs.
- Business services such as farm management services.
- Leadership development programs.
- Scholarship programs for students in agricultural related studies.
- Support for 4-H and Future Farmers of America (FFA) programs.
- The Farmers Care Program to help those in need of food in our area.
- The Mobile Agriculture Education Lab for children K–8.
- Ag in the Classroom for teachers K–12 to bring agriculture into the classroom.
- Lyme disease awareness programs.
- Discounts on electricity, vehicle rebates, telephone services, health insurance, insurance products through Nationwide Insurance, supplies, and travel.

For more information, please find us on www.pafbcounties.org or visit us on Facebook.

Mushroom Farmers of Pennsylvania

The American Mushroom Institute (AMI) is a voluntary, national trade association in Washington D.C. representing the growers, processors and marketers of cultivated mushrooms in the United States. Mushroom Farmers of Pennsylvania (MFPA) is a subcommittee of AMI and is headquartered in Avondale, PA.

MFPA works on legislative issues at the state level to advocate for mushroom farmers. The group also partners with local governments and agricultural development organizations to promote the mushroom farm community by educating them on new farming technologies and best management practices that are used to increase production while at the same time safeguard the environment.

In addition, MFPA sponsors local high school scholarships, sports teams, Kennett After School Association, Stroud Water Research Center, Brandywine Valley Association, Community Volunteers in Medicine, the Chester County Conservation District’s Envirothon event, and donates to many other charitable organizations in the area. MFPA is committed to developing and rewarding its labor force by offering managerial workshops targeted at Hispanic workers. The group is one of the principal sponsors of the Mushroom Festival every September. For more information, please visit www.americanmushroom.org or call 610-268-7483.
Chester County Planning Commission

The Chester County Planning Commission is a planning organization that uses specialized knowledge and training, along with the latest techniques and technology, to plan for the future of Chester County. The Planning Commission and its staff work in partnership with federal, state, and regional agencies and municipal governments to preserve and improve the quality of life for all Chester County residents.

At the highest level, the Planning Commission is responsible for developing land use policies for the Board of County Commissioners, including directing development to appropriate locations and preserving the county’s agricultural land base. In addition, the Planning Commission offers a variety of on-going services and programs including municipal planning assistance, planning information and technical reviews, infrastructure reviews, and transportation planning. The Planning Commission’s technical services staff help bring all of this data and information to life through a variety of web and media publications, including this Local Farm Products Guide.

Chester County Economic Development Council’s AgConnect

AgConnect is a network of farm and non-farm business owners, and service providers that bring business resources, training, and financing to farmers and their workforce. It is administered by the Chester County Economic Development Council (CCEDC), a non-profit economic development organization, in collaboration with the Chester County Workforce Investment Board (CCWIB).

Financing: Since 2000, CCEDC and AgConnect have administered the Next Generation Farmer Loan Program, a tax exempt loan program for first-time farm buyers. They have closed more than 150 loans, helping farmers purchase 8,420 acres.

Training: In 2014, 240 farmers and agribusiness owners received AgConnect and CCWIB scholarships to participate in trainings on succession planning, farmers’ market management, food safety, sustainable agriculture, and business management.

Business Resources: AgConnect partners with SCORE, a nonprofit that helps small businesses through a core of senior-level volunteers, to offer business planning and consulting services. AgConnect also works with AgChoice Farm Credit to offer the AgBiz Masters business planning workshop to new and beginning farmers.

Youth Initiatives: AgConnect provides high school students opportunities to explore careers in agriculture. Since 2008, it has inspired more than 3,900 students through career exploration showcases and career fairs.

AgConnect is a public-private partnership, funded by private contributions and grants from the PA Departments of Agriculture, Community and Economic Development, and Labor & Industry. For more information about AgConnect, call 610-458-5700 or visit www.agconnectpa.org.
Central & Western Chester County Industrial Development Authority

The Central & Western Chester County Industrial Development Authority (C &WCCIDA) is a leader in the Commonwealth for special loans to help first-time farm ownership become a reality for beginning farmers. The Next Generation Farmer Loan Program, a national program adopted in Pennsylvania in 1998, offers first-time farmers below-market interest rates that last throughout the entire life of the loan. The loans run through a commercial bank or other lender and go through a process by which they become tax-exempt for the lender, meaning the lender does not have to pay federal and state income taxes on the interest earnings from the borrower. Due to the tax-exempt status, the lender reduces the interest rate paid by the first-time farmer. The savings earned through the program allow the beginning farmer to make investments in the farm or build a cushion for those inevitably challenging years ahead.

Combined with their colleagues at the Chester County Industrial Development Authority, the two IDAs have contributed to over 150 new farm ownerships in southeastern Pennsylvania, representing over 8,400 acres of prime farmland that will continue to be farmed for years to come.

For more information on the Next Generation Farmer Loan Program or the other work of the C &WCCIDA, please contact 610-458-5700.
Agriculture: our economic powerhouse

Chester County recognizes the importance of agriculture to our heritage and way of life, as well as being a significant economic driver. The industry:

• Creates and maintains jobs.
• Helps protect our high quality soils (we have some of the best non-irrigated soils in the world).
• Supported by large population concentrations and easy access to markets.
• Provides tax revenue yet keeps land in use that requires little infrastructure or public services.
• Provides scenic landscapes that help make Chester County a wonderful place to live.

All of this adds up to an economic benefit for agricultural producers and residents alike.

The county’s award-winning comprehensive plan, Landscapes2, includes objectives, policies, and an action plan for agriculture (as well as other key land use topics) and identifies it as an important economic factor. As Chester County Board of Commissioners’ Chair Terence Farrell says, “The comprehensive actions in Landscapes2 address our on-going commitment to agricultural land preservation programs, and highlight the benefits of our local food system.”

“Chester County has some of the best non-irrigated farmland in the country.”
Vista 2025, the economic development strategy recently produced by the Chester County Economic Development Council, and supported by the Chester County Board of Commissioners, has also identified agriculture as a critical component to the local economy. Commissioner Michelle Kichline, co-Chair of the Vista 2025 initiative has called agriculture, “An underestimated industry sector in the county, particularly by those in the eastern region, who may be less involved with agriculture as a part of their daily lives. But when you examine the amount and diversity of agriculture in the county, you begin to recognize its significant impact.”

According to the 2012 USDA Ag Census, our county’s agricultural industry provides a sales value of over half a billion dollars. If one takes into account the “multiplier effect” which factors in the value of service industries that support agriculture such as large animal veterinarians, material suppliers, grain processors, as well as post-production enterprises such as transportation, packaging and distribution services, the industry is a considerable economic driver for the county.

For the mushroom industry alone, with sales of approximately $346 million in 2007 (Ag Census), researchers estimated that mushroom farmers contribute approximately $2.17 billion to the local economy—this suggests a multiplier of approximately six-fold for that sector (Penn State University economic report, Stefanou, 2008).

Commissioner Kathi Cozzone acknowledges that, “Although many county residents do not work in agriculture and may be unaware of the industry’s economic significance, most recognize it as part of our heritage and how it influences our quality of life. The soils are important to preserve and protect, and the industry must be allowed to continue to grow and change, and apply technologies to remain the powerhouse it is.”

Chester County is ranked 1st in the nation for mushroom production by county.
Source: 2012 Ag Census

Chester County ranked 1st in the U.S. in the value of nursery, greenhouse, floriculture, sod, and mushrooms.
Source: 2012 Ag Census