Dear Farm Fresh Consumer:

From the earth springs great bounty, and from farming, great leaders. We forget sometimes that many of our founding fathers, among them our first four presidents – George Washington, John Adams, Thomas Jefferson and James Madison – were farmers before turning their attention to the causes of liberty, independence and our fledgling republic.

Generations of Bucks County leaders have also been farmers and supporters of farming. They range from officials such as Commissioner DiGirolamo, who farmed for a quarter-century before joining the state Legislature, to present-day practitioners such as Bolton's Turkey Farm, which the county honored with the 2019 Fred Groshens Memorial Conservation Farmer of the Year Award for its successful business practices and its soil conservation, nutrient management and irrigation innovations.

We, the Board of County Commissioners, will always attach great value to Bucks County’s farming heritage, which took root long before our county was founded in 1682 and continues today. We are pleased to note that our Farmland Preservation Program surpassed two milestones during the past year – more than 225 farms and more than 18,000 total acres preserved!

We further celebrate this heritage by joining again with our farming community and the Penn State Cooperative Extension to bring you the 2020 edition of “Fresh from Bucks County Farms.” Please enjoy this fine publication and keep it handy as a roadmap leading you to those who produce and sell the bounty that our local residents and visitors enjoy so much.

Featured in this directory are dozens of farms, orchards, wineries and farm markets where you can find a vast array of fresh fruits and vegetables, quality meats and poultry, organic and u-pick options, agritainment and educational opportunities, and holiday staples such as pumpkins, fresh turkeys and Christmas trees. See lists of CSAs you can support, along with farm-to-table restaurants that do wonders with locally sourced ingredients.

Please visit the farms and other locations listed in this excellent guide. We congratulate them, and the Penn State Cooperative Extension, for adding so much richness to life in our beloved Bucks County.

Sincerely,

Diane M. Ellis-Marseglia, LCSW, Chair
Robert J. Harvie Jr., Vice-Chair
Gene DiGirolamo

Agriculture is the most healthful, most useful and most noble employment of man.
- George Washington
ABOUT EXTENSION

All universities engage in research and teaching. However the nation’s more than 100 land-grant colleges and universities have a third critical mission:

Extension

Extension means reaching out and, along with teaching and research, land-grant institutions, such as Penn State, “extend” their resources and solve public needs with college or university resources through non-formal, non-credit programs. These programs are administered through county and regional extension offices, which bring land-grant expertise to the most local of levels.

Penn State Extension’s mission is to enhance quality of life by providing informal outreach educational opportunities to individuals, families, businesses, and communities throughout the Commonwealth.

Visit us at: extension.psu.edu

Penn State Extension Bucks County
Neshaminy Manor Center
1282 Almshouse Rd.
Doylestown, PA 18901-2896

Web: extension.psu.edu/bucks-county
Phone: 267-483-2020
Email: bucksext@psu.edu

Office hours:
Monday - Friday
8:00am - 12:00pm and 1:00pm - 4:30pm

Farms pay a small fee to be included in this guide. This guide does not represent all farms in Bucks County, only those choosing to participate and have products available for retail sale. Information listed in this guide is provided by the participating farmers. If you have questions about production methods or other farm details, contact the individual farmer. If you are a Bucks County farmer who would like to be listed in next year’s Fresh from Bucks County Farms directory, contact Bucks County Extension at 267-483-2020.
While there is currently no evidence to support the transmission of COVID-19 through food, your farmers market shopping trip will look different this year. There will be new market guidelines in place to prevent the spread of COVID-19 and to keep you and your family safe. By following these guidelines, you will keep the farmer/vendor and farmers market safe as well.

### BEFORE SHOPPING

- Before going to market, visit the market website or contact vendors to see what changes have been implemented for customers.
- Many markets have implemented order-ahead procedures and pay online, either through the market or directly from the vendor. Once at the market, you will pick up your bagged orders from each vendor.
- If there is no order-ahead process, have a shopping list of items you plan to purchase. This will allow you to focus on purchasing items you need, which means less time at the market and exposure to others.
- Find out if reusable bags are allowed. If they are, be sure you are bringing clean bags (either clean, washed cloth bags or cleaned and disinfected plastic bags).
- Take disinfecting hand wipes or hand sanitizer (60% alcohol) to clean your hands during and after shopping.
- Bring a cooler with ice packs if perishable foods will be above 40°F longer than one hour.
  - Keep perishable foods at 40°F (4°C) or below.
  - Keep raw meats separate from ready-to-eat foods by using multiple plastic bags.

### WHILE SHOPPING

- Practice social distancing (stay 6 feet away from others) while shopping and interacting with vendors; wear a face mask as outlined under local, state, and federal guidelines.
- For prepackaged orders, check that your order is accurate and complete and make changes with the vendor as needed.
- Most likely you will not be able to handle individual pieces of produce before purchase.
  - Items may be prepackaged to limit shopper handling or displayed in such a way that only the vendor can handle and package them for you.
  - If eggs are available, the vendor can open the carton for you to visually inspect.
  - Continue to inspect produce and avoid purchasing bruised or damaged produce (misshapen is okay).
• Pay attention to prepackaged ready-to-eat foods like sandwiches or cut fruit.
  • Ask how long the food items have been sitting out.
    • Cold food should be cold; hot foods should be hot.
    • Vendors/servers should wear gloves when handling ready-to-eat foods.
    • Once purchased, take the food home to consume. This includes food purchased from a food truck. Do not linger or eat at the market.

AT HOME
• Wash your hands with soap and water for 20 seconds as soon as you get home.
• Refrigerate perishable foods immediately upon return. Store other foods as appropriate.
• Clean and sanitize countertops where bags were placed, and dispose of plastic bags or wash/clean and disinfect reusable bags immediately.
• Wash your hands with soap and water for 20 seconds again.

STORAGE AND PREPARATION
• Fresh produce.
  • Do not wash until ready to use.
  • When ready to prepare foods:
    • Wash your hands with soap and water for 20 seconds.
    • Wash produce under cool, running water; do not use household soap, detergent, or bleach to wash produce.
    • Wash all parts of the produce, even if not eating the skin/rinds.
      • Pull apart the layers.
      • Use a clean brush for produce with harder skins like potatoes, cucumbers, melons.
• Eggs and dairy foods.
  • Refrigerate immediately.
• Meat and poultry.
  • Refrigerate or freeze.
    • In the refrigerator, store in containers to prevent juices from dripping.
    • Freeze in containers or bags designed for freezing.
Wear a mask and follow physical distancing guidelines. Stay 6 feet away from other customers and vendors.

Minimize your time at the market. Prepare a list for efficient shopping and consume prepared foods at home.

Use hand sanitizer after payment at each vendor.
Avoid touching your face.

Wash your hands for 20 seconds, wetting hands first. Upon returning home and again after you put away your groceries. Clean and sanitize kitchen counters.

Wash produce, as always, with running water. There is no evidence that food or packaging is associated with spreading the coronavirus. Wash produce with running water and a scrub brush if needed, like normally, before eating or preparing.

References

# What’s in Season?

## THE BUCKS COUNTY HARVEST CALENDAR

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<th>May</th>
<th>June</th>
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COMMUNITY SUPPORTED AGRICULTURE (CSA)
Share the harvest! That’s one of the ideas behind Community Supported Agriculture. With each share, members enjoy all the fresh food their farming partner is harvesting. In addition, CSA members have opportunities to get directly involved in the farming aspect. Check out the following CSAs, included in this guide:

- Blooming Glen Farm CSA
- Farmer John’s Produce and CSA
- Charlann Farms
- Myerov Family Farm
- Snipes Farm and Education Center
- Solly Farm
- Stoney Lane Organic Farm

BUCKS COUNTY WINE TRAIL
Travel from vineyard to vineyard on the Bucks County Wine Trail! Featured in this guide are just a few of the local, family-owned wineries in Bucks County. Find more at: buckscountywinetrail.com

- Buckingham Valley Vineyards & Winery
- Rose Bank Winery

COMMUNITY FARMERS MARKETS
Included in this guide are six Bucks County Farmers Markets, where gathering vendors and farmers offer locally-grown foods, unique products, and weekly entertainment.

- Doylestown Farmers Market
- Perkasie Farmers Market
- Plumsteadville Grange Farm Market
- Wrightstown Farmers Market
Find BUCKS COUNTY FARMS

Be sure to tell the farms you visit that you found them in Fresh from Bucks County Farms!
1. **BEECH TREE FARM**
   Fresh eggs, hormone-free beef halves, ground beef by the pound, vegetables in season, hay, straw, custom sawing, rough-sawn lumber and table top slabs.

   6004 Stoney Hill Rd.  
   New Hope, PA 18938  
   215-397-8789  
   215-794-5054

2. **BLOOMING GLEN FARM**
   Certified organic vegetables, berries, melons, herbs and flowers since 2000. CSA shares on farm and by delivery. Pick-your-own flowers.

   98 Moyer Rd.  
   Perkasie, PA 18944  
   215-257-2566  
   bloomingglenfarm.com

   CSA Share Pick Up  
   Tue & Thu: 1-7:30pm  
   Pick-Your-Own  
   Mon - Sat  
   Road Stand  
   May - Oct  
   Fri: 11am-5pm  
   Sat: 10am-3pm

   Wrightstown Farmers Market  
   Every Saturday  
   Headhouse Farmers Market  
   Every Sunday  
   Philadelphia

3. **BLUE MOON ACRES**
   Specializing in microgreens and certified organic rice and produce. We concentrate on organic growing methods which lead to great tasting products.

   2287 Durham Rd.  
   Buckingham, PA 18912  
   215-794-3093  
   bluemoonacres.com

   Open Year-Round  
   Tue & Fri: 10am - 4pm

4. **BOLTON’S FARM MARKET**
   Our own turkeys, turkey products, chickens, beef. Fresh local produce and baked goods. Milk in glass bottles, homemade sandwiches, salads, soups, heat-and-eat items.

   1005 Main St.  
   Silverdale, PA 18962  
   215-257-6047  
   boltonfarmmarket.com

   Open Year-Round  
   Mon - Fri: 9am-6pm  
   Sat: 9am-5pm  
   Closed Sunday
<table>
<thead>
<tr>
<th>BRUMBAUGH’S FARM</th>
<th>Strawberries, sweet corn, tomatoes, peppers, squash, beans, lettuce, herbs, melons, cucumbers, asparagus, mums, pumpkins, plants, Christmas wreaths and pick-your-own strawberries.</th>
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<tbody>
<tr>
<td>2575 County Line Rd.</td>
<td>Open Seasonal</td>
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<tr>
<td>Telford, PA 18969</td>
<td>Apr - Dec</td>
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<tr>
<td>215-723-3508</td>
<td>Mon - Sat: 9am-8pm</td>
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<tr>
<td>brumbaughsfarm.com</td>
<td>Closed Sunday</td>
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<thead>
<tr>
<th>BUCKINGHAM VALLEY VINEYARDS &amp; WINERY</th>
<th>Founded in 1966, we are a family-owned and operated winery dedicated to growing and making the best possible Bucks County wines. Self-guided tours and tastings available.</th>
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<tbody>
<tr>
<td>1521 Route 413</td>
<td>Open Year-Round</td>
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<tr>
<td>Buckingham, PA 18912</td>
<td>Tue - Sat: 11am-6pm</td>
</tr>
<tr>
<td>215-794-7188</td>
<td>Sun: 12-5pm</td>
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<td>pawine.com</td>
<td>Closed Monday</td>
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<thead>
<tr>
<th>CHARLANN FARMS</th>
<th>Fifth generation family farm that grows fresh vegetables, grain and pumpkins.</th>
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<tbody>
<tr>
<td>586 Stonyhill Rd.</td>
<td>Open Seasonal</td>
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<tr>
<td>Yardley, PA 19067</td>
<td>Jun - Dec</td>
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<tr>
<td>215-493-1831</td>
<td>See website for hours</td>
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<td>charlannfarms.com</td>
<td>Sep - Oct</td>
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<td></td>
<td>Fall festival weekends</td>
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<thead>
<tr>
<th>DOYLESTOWN FARMERS MARKET</th>
<th>Local producers only market, live music every week, tasting events, chef demos, produce, meat, dairy, coffee, pastries, tea, fruit, bread, kombucha and more.</th>
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<tr>
<td>On South Hamilton St.,</td>
<td>Open Seasonal</td>
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<tr>
<td>between West State St. &amp; West Oakland Ave.</td>
<td>Apr 18 - Nov 21</td>
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<td>Doylestown, PA 18901</td>
<td>Sat: 8am-1pm</td>
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<td>215-621-8967</td>
<td>Oktober Fest 2020</td>
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<tr>
<td>bucksfoodshed.org/dfm</td>
<td>September 19th</td>
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</table>
9 EASTBURN FARM  
Everyday family-friendly farm! A great place for a family autumn outing. Featuring pumpkins of all sizes, gourds, indian corn, straw bales, corn stalks and painted-face pumpkins.

1085 Durham Rd.  
Pineville, PA 18946  
215-598-3396  
eastburnfarm.com

10 ELY FARM PRODUCTS  
Nationally award-winning meats and cheeses, including: beef, pork, poultry, lamb, veal, bacon, ham, sausage, jerky, snack sticks, pork roll, honey bologna and aged, raw-milk cheeses. Venison processing.

401 Woodhill Rd.  
Newtown, PA 18940  
215-860-0669  
elyfarmproducts.com

11 FARMER JOHN’S PRODUCE AND CSA  
Farm fresh veggies, berries, fruits, flowers, herbs and eggs. Certified non-profit Children’s Educational Center. Contact us for programs.

1541 Lower State Rd.  
Doylestown, PA 18901  
215-272-2200  
farmerjohn.org

12 HELLERICK’S FAMILY FARM  
Aerial adventure rope course, agritourism, strawberries, raspberries, peas, u-pick flowers, pumpkins, gourds and squash. Farm animals. Fall festival and birthday parties. Fun for families, groups and school tours.

5500 North Easton Rd.  
Doylestown, PA 18902  
215-766-8388  
hellericksfarm.com
See more on back cover.
When World War II ended, young Walter Maximuck returned to his family's farm in Solebury, Bucks County, after distinguished service in the 8th Air Force flying B-17s as a tail gunner. Walter soon met and fell in love with Sally Tanner of Warminster. Sally shared Walter's zest for life and his passion for farming. The young couple married in 1951 and lived in a rented 18th century farmhouse on 102 acres in Buckingham Township, where they dreamed of raising a family on their own working farm. By the late 1960s, there were six children in the family and the farm was selling tomatoes to the Campbell Soup Company, as well as vegetables of all kinds to local markets and the public. In 1968, Walter and Sally purchased the farm they had rented since they were married.

The Maximucks were innovative leaders in conservation and among the first farmers in Bucks County to utilize and encourage environmentally friendly practices, including storm water management through terracing and no-till farming. The farm was recognized by the American Soil Conservation Service in the early 1970s.

Today the Maximuck family farm, at the corner of Long Lane and Street Road, is run by Walter and Sally's son and grandson, Matt Maximuck, Sr., and Matt Maximuck, Jr. They are still a family of conservation-minded innovators, growing tomatoes and lettuces year-round in state-of-the-art greenhouses powered entirely by solar panels installed in 2012. Pests are controlled biologically and not through pesticides. The 102-acre farm was preserved in perpetuity in 2019 and its preservation is critical to groundwater recharge in the Paunacussing Watershed, a tributary to the Delaware River.

The Maximuck farm supplies produce year-round to Wegmans and restaurants in Philadelphia and New York City. The farm also carries its own seasonal fruits and vegetables, beef and pork products, and birdseed mixes in its popular onsite market run by Matt Sr.'s wife, Cheryl. Eggs, ice cream, jarred goods, candies, and cut flowers are available, too. New to the store in 2020 is an annexed greenhouse filled with colorful bedding plants, hanging baskets, and home gardening and landscaping products.

Photos by Kathleen Connally and Kathy Leas.
13. **MANOFF MARKET GARDEN AND CIDERY**
Cider made from our own farm-grown fruit, aged in American oak barrels. Market includes seasonal fruit, cider, gift baskets, homemade goodies and local artisania.

3157 Comfort Rd.
New Hope, PA 18938
215-297-8220
manoffmarketgardens.com

Open Year-Round
Mon - Sat: 9am-5:15pm
Hard Cider Available
Thu - Sat
Bottle sales all week

14. **THE MARKET AT DELVAL**
A modern farm market featuring plants, prepared foods, bakery, produce, wine, ice cream and so much more. Year-round agritainment events.

2100 Lower State Rd.
Doylestown, PA 18901
215-230-7170
themarketatdelval.com

Open Year-Round
Mon - Sat: 9am-7pm
Sun: 9am-5pm

15. **MAXIMUCK’S FARM MARKET**
Family-owned and operated. Seasonal fruits & vegetables. Year-round hydro-lettuce and tomatoes. Flowers, mulch, our own bird seed, landscaping needs and much more.

5793 Long Lane Rd.
Doylestown, PA 18902
215-297-9894
maximucks.com

Open Year-Round
call for hours

16. **MCARDLE’S HOLIDAY FARM**
Seasonal self-serve stand for vegetables, eggs, honey and straw. Christmas trees available, seasonally.

4316 Mechanicsville Rd.
Mechanicsville, PA 18934
215-794-7655
holidayfarmbuckscounty.com

Open Seasonal
Jun - Oct
Self-Serve Stand
Black Friday - Christmas Eve
Christmas Trees
17 **MILK HOUSE FARM MARKET**
A produce and poultry farm offering fresh eggs and chicken & duck meat. Also offering over 50 varieties of fruits and vegetables, all non-GMO, including asparagus, strawberries, sweet corn, pumpkins and tomatoes. Plus, cut flowers, hay and straw.

1118 Slack Rd.
Newtown, PA 18940
215-852-4305
milkhousefarmmarket.com
Open Year-Round
Daily: 9am-6pm

18 **MYEROV FAMILY FARM**
Seasonal vegetable farm specializing in salad green, herbs, and raw honey. Customers always look forward to our sweet corn, melons, pumpkins and tomatoes.

306 Elephant Rd.
Perkasie, PA 18944
215-421-9413
myerovfarm.com
Open Seasonal
CSA Shares Available
Internships Available

19 **NONE SUCH FARM MARKET**
The market features fresh produce, meats, freshly prepared entrees and sides, deli, bakery. The farm is 100% non-GMO producer of Black Angus Beef. Herb plants, asparagus, strawberries, sweet corn tomatoes and pumpkins.

4458 York Rd.
Buckingham, PA 18912
215-794-5201
nonesuchfarms.com
Open Year-Round
Mon - Thu: 8am-6:30pm
Fri & Sat: 8am-7pm
Closed Sunday

20 **PEACE VALLEY LAVENDER FARM**
Lavender farm and with a lavender filled gift shop. Bath and body, culinary, aroma therapy, dried floral and seasonal pick-your-own.

802 New Galena Rd.
Doylestown, PA 18901
215-249-8462
peacevalleylavender.com
Open Year-Round
Sat: 10am-5pm
Sun: 12-5pm
Online 24/7
21 PENN VIEW FARM
Milk sold in glass bottles that is pasteurized and homogenized. Whole, 2% and chocolate milk, eggnog, Longacres ice cream, angus beef, seasonal produce and bulk foods.

1433 Broad St.
Perkasie, PA 18944
215-249-9128
Open Year-Round
Mon - Fri: 12:30-7pm
Sat: 9:30am - 5pm
Closed Sunday

22 PENN VERMONT FRUIT FARM
Pick-your-own strawberries, beans, tomatoes, and pumpkins. Apples, peaches, sweet corn, peppers, squash, melons, cut flowers, honey, maple syrup and much more available. Free Wagon Rides out to pumpkin fields on weekends during October.

831 Rolling Hills Rd.
Bedminster, PA 18910
215-795-2475
215-795-0230
Open Seasonal
Jun - Dec
Mon - Sat: 8am-6pm
Sun: 9am-6pm

23 PERKASIE FARMERS MARKET
Produce, meats, eggs, bakery goods, honey, ready-to-eat foods, wine, beer, spirits, flowers, plants, skin care and gifts. Live music and special events. Loyalty cards. Accepting FMNP and WIC Checks.

620 W. Chestnut St.
Perkasie, PA 18944
215-257-5065
perkasieborough.org/parks-recreation/farmers-market

24 PLUMSTEADVILLE GRANGE FARM MARKET
Local and organic produce, honey, eggs, baked goods, artisan crafts along with musical entertainment and demonstrations.

59011 Easton Rd.
Pipersville, PA 18947
267-221-6713
plumsteadvillegrange.org
Open Seasonal
May 30 - Oct 31
Sat: 9am-12:30pm
25 PROMISED LAND NATURAL FARM
A small, family-owned farm that grows without chemical-based fertilizers, fungicides or herbicides. We use organic practices. Featuring 8 varieties of lettuce, along with lettuce mixes, vegetables and herbs.

597A Long Acre Ln. Yardley, PA 19067
215-321-4839

Spring, Summer & Fall at the Wrightstown Farmers Market

26 RICHLAND MILL FEED AND SEED
We mill our own small batch locally-grown feeds and produce blended wild bird seeds and top-quality pet goods. Also offering wood pellets and bedding. Voted “BEST Equine Supplies” by 2020 Penny Power Readers Choice Awards. Family-owned.

20 N. Main St. Richlandtown, PA 18955
215-536-2555
richlandmill@gmail.com

Open Year-Round Mon - Sat: 7:30am-5pm

27 RICK’S EGG FARM
Our own cage-free eggs, vegetables, local honey, fruits, bottled milk, baked goods, grassfed frozen beef, roasted coffee, ice cream, bedding plants, hanging baskets, mums, pumpkins and wreaths.

4917 Durham Rd. Kintnersville, PA 18930
610-847-5322

Open Year-Round Mon - Sat: 8am-6pm
Sun: 8am-2pm

28 ROSE BANK WINERY
Twenty-five hand-crafted wines, plus cider. Stop in to savor our red and white award-winning American fruit wines. We have 3 beautiful venues that are just perfect for your next event.

258 Durham Rd. Newtown, PA 18940
215-860-5899
rosebank2@aol.com

Open Year-Round Thu - Sun: 11am-5pm
BCFA is a nonprofit working since 2006 to improve consumers' access to fresh, healthy, local food and build a resilient local food system through

Connection    Education    Collaboration

We CONNECT through The 4-season Wrightstown Farmers' Market (see listing #43) and the 3-season Doylestown Farmers' Market (see listing #8), our online local foods e-guide, and a highly informative newsletter. You can find and sign up for all at bucksfoodshed.org.

We EDUCATE and raise awareness through our popular farm tours, how-to workshops, chef demos, and a range of presentations at our markets and through our Speakers Bureau.

We COLLABORATE with and develop vital relationships with local partners, including Penn State Extension, farmers, retailers, educators, healthcare providers, restaurants, other non-profits and government.

We hope you'll join us!

Go to bucksfoodshed.org to stay in-the-know for farm tour details, fall programs and our annual BucksFoodshed 5K Run and 3K Scavenger Hunt this Sept. 5th

BCFA is a 501(c)3 which relies on grants, fundraising, memberships and donations and our wonderful volunteers!
DO YOU LIKE EATING "LOCAL"?

Visit our food E-guide at bucksfoodshed.org to find local farms, farmers markets, CSAs, farm stores, and businesses and restaurants committed to supporting local food in our region. Partners of Buy Fresh Buy Local (BFBL) show additional commitment to supporting the entire local food system.

SUMMER FARM TOURS

Save the dates to get up close and personal!
Farm Tours are from 6 - 9 pm - 6 pm Potluck & 7 pm Tour.
Wedgesdays on June 3 July 1 August 5

WAYS TO SUPPORT YOUR LOCAL FARMERS

• **BUY** directly from them!

• **BUY** their products from a local retailer or restaurant.

• **SUPPORT** local and nat'l legislation that supports them.

• **ASK** them if/how you can help on the farm.

• **DONATE** to BCFA’s Small Farmer Small Grant Program.

Your donation at bucksfoodshed.org/donate supports grants which provides farmers with funds to help attend conferences, make small capital improvements, or better market their farms. In 2019 we gave grants to three local farmers!
29 SERWELL FARMS
Hay and straw for horses, large and small bales. Cleaned and bagged shelled corn for feed and corn burning stoves, plus hay huts and farm fresh eggs. Equipment repairs.

917 Cherry Ln.  
Wrightstown, PA 18940  
215-598-3768  
randsequipment.com

Open Year-Round  
Mon - Fri: 8am-5:30pm  
Sat: 8am-12pm  
Closed Sunday

Accepting phone orders  
Delivery available

30 SHADY BROOK FARM
Family farm with pick-your-own, farm market and garden center. Stones Throw Pub and agritainment events starting at Easter. unWINEd summer concerts, fall festivals, holiday light show and other seasonal events.

931 Stony Hill Rd.  
Yardley, PA 19067  
215-968-1670  
shadybrookfarm.com

Open Year-Round  
See website for hours.

31 SNIPES FARM AND EDUCATION CENTER
Vegetable and fruit CSA, pasteurized eggs and cider. Summer farm day camp, school and group farm tours, fun family events, birthday parties, hay rides, corn maze and apple picking.

890 W. Bridge St.  
Morrisville, PA 19067  
215-295-1138 x102  
snipesfarm.org

Open Seasonal  
May - Nov  
CSA Shares  
Sep - Oct  
Corn Maze

Jul - Oct  
Pick-Your-Own

32 SOLEBURY ORCHARDS
Apples, peaches, blueberries, pears, plums, cherries, apricots, fresh cider, and applesauce. Pick-your-own apples, blueberries, flowers and tomatoes. Educational programs.

3325 Creamery Rd.  
New Hope, PA 18938  
215-297-8079  
soleburyorchards.com

Open Seasonal  
Jul - Dec  
Thu - Sun: 9am-6pm

Jan - Mar  
Sat: 10am-5pm

Also at the  
Wrightstown  
Famers Market
33 SOLLY FARM  
Celebrating 100 years of growing! Fruits, vegetables, fresh baked pies, pot pies, soups, bedding plants, preserves, variety of pick-your-own, hayrides and school tours.

707 Almshouse Rd. Ivyland, PA 18974
215-357-2850
sollyfarm.com

Open Year-Round
See website for hours.
CSA Memberships available

34 STONEY LANE ORGANIC FARM  
Corporate CSA and traditional CSA programs available. All produce is grown with organic practices and all products are strictly local.

5055 Ridge Rd.
New Hope, PA 18938
215-693-2017
stoneylanefarm.com

Open Seasonal
Apr-Oct
on-site market

35 TANNER BROTHERS  
Homemade ice cream, fresh-made milk, fresh fruit and produce, fresh baked pies, farm raised angus meat, wide variety of dairy products.

1070 Hatboro Rd.
Ivyland, PA 18974
215-357-1716
tannerbrothersdairy.com

Open Year-Round
Daily: 8:30am-7pm

36 TOHICKON MEADOWS FARM  
Hay and straw plus freezer beef and freezer pork.

3547 Farm School Rd.
Ottsville, PA 18942
215-795-2385

Open Year-Round
Call for hours
37 **TUSSOCK SEDGE FARM**  📸   📷
Your local source for pastured meats, including 100% grassfed beef, heritage breed pork and more! Always non-GMO, corn-, soy-, antibiotic-, and hormone-free. Humanely raised animals. Fall farm events, too!

1239 Route 113  
Blooming Glen, PA 18911  
267-450-4024  
tussocksedgefarm.com  
Open Year-Round  
Thu: 1-6pm  
Sat: 8am-4pm  
Online 24/7  

38 **TRAUGER’S FARMS MARKET**  📸   📷
Fruits, vegetables, bedding plants, cut flowers and baked goods. Pick-your-own strawberries, peas and flowers. A fall festival with horse-drawn wagon rides to a pick-your-own pumpkin patch.

370 Island Rd.  
Kintnersville, PA 18930  
610-847-5702  
traugersfarm.com  
Open Year-Round  
May - Oct  
Mon - Fri: 9am-6pm  
Sat - Sun: 9am-5pm  
Nov, Dec, Mar & Apr  
Mon-Fri: 9am-5pm  
Sat: 9am-5pm  
Jan & Feb:  
Thu - Sat: 9am-5pm  

39 **WALNUT BOTTOM FARM**  📸
Brown eggs year-round and duck eggs available seasonally. Fresh-picked flowers and in-season vegetables, including peppers, cucumbers, tomatoes, hot peppers, corn, beans, zucchini and eggplant.

303 South Perkasie Rd.  
Perkasie, PA 18944  
267-901-5010  
Open Year-Round  

40 **WINDING BROOK FARM**
Beef, hay, straw, sawdust, fall hayrides, pumpkins, hay maze, corn maze and haunted attractions. Large groups welcome. Farm tours, educational programs, corporate events and parties available.

3014 Bristol Rd.  
Warrington, PA 18976  
215-343-8880  
windingbrookfarm.com  
Open Year-Round  
Call or check website for hours.  
Reservations may be required.
41 WILDEMORE FARM  
Apples, peaches, blueberries, strawberries, lettuce, beans, beets, tomatoes and garlic. Pick-your-own apples, strawberries and blueberries. Also, at the Doylestown Farmers Market.

977 Upper Stump Rd.
Chalfont, PA 18914
At the corner of Upper Stump and Upper Church Roads.

215-249-3683

42 WINDY SPRINGS FARM  
Fourth generation family farm growing local, seasonal produce, hay, straw and all natural beef and chicken. From our family farm to your family table!

1845 Myers Rd.
Quakertown, PA 18951
215-536-8624
windyspringsfarm.com

Seasonal Farm Stand
May-Nov
1970 John Fries Hwy.
Quakertown, PA 18951

Farm is open year-round by appointment.

43 WRIGHTSTOWN FARMERS MARKET  
Organically- and conventionally-grown local produce, including mushrooms. Pastured meats, dairy, eggs, local honey, coffee, breads, baked goods, prepared foods, dog treats, events with kids’ activities and live music.

215-378-3284
wrightstownfarmersmarket.org

Outdoor Market
May - Thanksgiving
Sat: 9am-1pm
2203 Second Street Pk.
Wrightstown, PA 18940

Indoor Market
Dec - Apr
2nd & 4th Saturdays:
10am-12pm
The Anchor Church
980 Durham Rd.
Wrightstown, PA
(Use Newtown for GPS)
The spotted lanternfly is an invasive insect that has spread throughout southeastern Pennsylvania since its discovery in Berks County in 2014. This pest presents a significant threat to Pennsylvania’s forests, yards and gardens, agriculture, and recreational facilities and activities.

Do your part to protect our state treasures!
Before you leave a quarantined area, check for the spotted lanternfly (or its egg masses) on your car and on picnic and recreational gear.

If you see it, kill it! For more information on the spotted lanternfly, the quarantined area, and how to manage the pest on your property, visit: extension.psu.edu/spotted-lanternfly.
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~ THE MAXIMUCK FAMILY ~
READ ABOUT THE FEATURED
FAMILY FARM ON PAGE 14