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GROWING LOCAL FOODS IN THE MIDLANDS

The Midlands has a long tradition of agriculture and crop cultivation. Our lands produce an abundance of vegetables, fruits, nuts, berries, meats and other artisanal farm to table goods. Your support of these dedicated producers helps secure the future of the Midlands farms.
Midlands Food Alliance, a program of Sustainable Midlands, is a grassroots effort to advocate & educate for a sustainable & equitable, localized food system in the Midlands of South Carolina.
Use this guide to explore sustainable local food, inspire your cooking and support local venues that help our food system thrive!

**Aiken County Farmers Market**
115 Williamsburg St. in Aiken  
803-293-2214
Listed on the Aiken Historic Register, the Farmers Market sells fresh produce including corn, tomatoes, beans, fruit, baked goods, and local meats and cheeses. Goods are displayed on the tables built by farmers and families of Aiken County over 50 years ago. The Market, now as then, is a place where produce is sold and conversation and recipes are shared with friends, old and new. Hours are Tues., Thurs., Sat. 7:30am - noon & Thursday nights we move downtown Aiken to the Alley from 5pm-7pm.

**Aiken Organics**
116 B Pendleton St. Southwest in Aiken  
alexandra@aikenorganics.com
Aiken Organics is an online farmers markets that supports farmers in the local area practicing organic, natural, sustainable farming and helps make eating locally easy. We offer scheduled pickup at our location and also deliver!

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

**Aiken Organics**

**PROMISED LAND BEE FARM**
105 Recreation Dr. in Aiken  
bill.weiss@mindspring.com
We produce naturally grown herbs, garden plants, and naturally-produced, raw, pure, Aiken honey with no pesticides. We sell to you directly from farm by appointment and at the Aiken Farmers Market Saturdays and in the Aiken Downtown Alley Thursday nights.

**THE STABLES RESTAURANT AT ROSE HILL**
245 Greenville St. NW in Aiken  
803-648-1181
Independently owned restaurant in Downtown Aiken located within a repurposed horse stable at a Nationally Registered Historic Property. We use local produce, sometimes grown on-site. Our Executive Chef’s goal when creating a menu is to source products from farms within a 50-mile radius.

**HAPPY EARTH FARM**
1266 Old Graniteville Hwy in Aiken  
steve@happyearthfarm.com
Happy Earth Farm is dedicated to providing you with the freshest products in the purest fashion. We don’t use pesticides, herbicides or any other “icides”. Email to find out about joining our CSA and purchasing our farmed products.

**HERB N BERRIES**
148 Keeper Ln. in Montmorenci  
803-646-8509
We have 9 different varieties of berries following national organic standards and sell on-farm through U-Pick Mon, Wed, Fri, Sat 7:30am-12pm from June through the first week in August and at the Aiken County Saturday Farmers Market.
OLD MCCCASKILL’S FARM

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

521 BAIT & TACKLE
1460 Kershaw Hwy in Camden
803-669-9505
We sell lots of local produce and peanuts and are closed Jan-Feb yet normal hours are Thurs, Fri, and Sat 7am-3pm. We are also always available by phone to discuss other pickup times.

BIG BELLY FARM
243 Cross Creek Trail in Chapin
803-767-5165
We are a nine acre homestead utilizing sustainable and organic farming practices. We have dairy goats and chickens. Call to order!

COOKING WITH FRESH HERBS
Downtown Winnsboro Farmers Market at 100 Congress St.
paddell@rocketmail.com
We sell culinary, tea and medicinal herbs farmed sustainably using organic practices at the Downtown Winnsboro Farmers Market each Saturday 9am-12:30pm.

COOPER FAMILY FARMS
222 Broad St. in Camden at the Kershaw County Farmers Market
cooperco07@gmail.com
We are a family farm growing a variety of fruits, vegetables, nursery plants, and cut flowers. Find us weekly at the Kershaw County Farmers Market 8am-12pm.

ENOREE RIVER WINERY, LLC
1650 Dusty Rd. in Newberry
803-276-2855
We are a family-owned and operated winery with 8 acres of Muscadine varieties, American Hybrid grape varieties, and various fruit trees in our 15 acre property. Wine is handcrafted on-site, and the winery is open for tastings Wed-Sat 11am-6pm and Sun 2-6pm. Reservations required for parties larger than 6.

LEVER FARMS
5057 SC Hwy 34 in Pomaria
803-321-5952
Lever Farms started a home garden 12 years ago and began selling their produce at the Newberry Farmers Market. Come out to the country and see where your fruits and vegetables are grown. Our strawberries are particularly fantastic. Our stand on the farm is open when produce is in season, and you can always call ahead of time if you’d like.

MIBEK FARMS
8499 Hwy 300 in Ulmer
mibek@mibekfarms.com
803-259-2361
We are a family-owned grass-fed, beef farm. Call, email, or find us online to place an order. Also look for us at area farmers markets.

OLD MCCCASKILL’S FARM
377 Cantey Ln. in Rembert
oldmccaskillsfarm@gmail.com
833-432-9537
We are a farm, farm-store, friday lunch spot, and bed and breakfast. We raise lamb, pork, beef, goat, chickens, and eggs with no hormones or medication. Our vegetables are produced without chemicals and canned here on the farm. We also sell other farm’s products.

PARADISE ACRES FARM
392 Gettys Rd. in Elgin
803-427-6943
Paradise Acres Farm is a small family farm dedicated to producing fresh & naturally grown fruits, vegetables, and eggs (chicken, duck, turkey and guinea) for the local community. We produce products free from harmful fertilizers, pesticides, and antibiotics. We hand gather our eggs. Our birds live free in Paradise! Call to order.

ROBERTS FAMILY FARM
4722 Billy Holley Rd. in Kershaw
803-320-0436
We provide our customers with fresh, sustainable, home-grown produce that’s pesticide free. Fresh from our farm to your table! Call to order.

SELDOM REST FARM
1410 Jones Rd. in Kershaw
803-424-7567
We are a small grass fed beef operation. If you’re looking for great beef—look no further—we have it. We do have limited supply, so please call to order.
Farm Stories

MEADOW LOU FARMS WITH TWO GALS & A GARDEN

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

LEVER FARMS

Lever Farms started a home garden 12 years ago and selling those at the Newberry Farmers Market. They LOVED it, and one day Mrs. Lever was picking strawberries in Beaufort and decided they needed to start too. The operation has grown, selling on-farm as well as the farmers market. They’ve recently expanded into bees and peach production as well. The son of the family, Will, loved helping with the vegetable stand as a kid and is now returning from school to venture into beef production on the farm for the first time. Shelby Lever is 13 and enjoys helping run the farm stand and the farm festival they’ve thrown for the past three years featuring a corn maze, wagon rides, and U-Pick pumpkins.
**BUTTER PATCH FARMS, LLC**  
135 Diary Ln. in Saluda  
864-445-7399  
We are a working family Jersey dairy operation established in 1981. We sell whole and half beef cows, whole pigs, and raw Jersey milk. Our beef and pork have been pastured on succulent forages and do not receive steroids, antibiotics, or hormone supplements. Call us to purchase a whole or half beef cow, a whole pig, and raw Jersey milk.

**DIXIE BELL PEACHES INC.**  
500 East Main St. in Ridge Spring  
803-685-7735  
We are a fourth-generation conventional peach farm that stretches over the South Carolina counties of Aiken, Edgefield and Saluda. Our season is May-August.

**HOLSTEIN FARM**  
243 Holstein Ridge Rd. in Monetta  
803-480-0800  
We are a fifth generation family farm with peaches May through August and blackberries and figs in July. We utilize integrated pest management methods. Call to order.

**PATCHWORK FARMS**  
110 Dairy Ln. in Saluda  
864-445-9548  
We produce raw honey and grow fruits and vegetables using sustainable, organic practices without chemicals. We do U-pick strawberries as well. Pastured, antibiotic-free heritage Tamworth pork is also available from our farm. Call to order.

**PEACHES N SUCH ONE**  
3771 Hwy. 23 in Monetta  
803-685-5838  
We are a retail farmstand selling peaches, vegetables, and prepared products from Watsonia Farms. Watsonia farms uses conventional as well as USDA Organic practices.

**RIDGE SPRING FARMERS MARKET**  
Parking Lot by 100 Square, the Town Square, in Saluda  
hhouseholder@gmail.com  
803-480-1207  
The Ridge Spring Farmers Market has 10-14 regular vendors selling locally grown fruit, vegetables, flowers, herbs, and baked goods on Saturday mornings starting the second Saturday in June through the Saturday before Labor Day. Butterbeans here sell quickly!

**THE NUT HOUSE**  
505 E. Main St. in Ridge Spring  
803-685-5335  
We sell pecans at The Nut House year round. Most of the pecans come from our farm!

**WARBLER CREEK FARM**  
118 Parrish Rd. in Ward  
warblercreekfarm@gmail.com  
803-665-7358  
We strive to design and manage an ecosystem that produces an abundance of nourishment, energy, and beauty for our community. Our produce is farmed utilizing organic practices, and our pork is pastured with rotational grazing. Call to order and also look for us at area farmers markets.

**JUNIPER RESTAURANT**  
640 E. Main St. in Ridge Spring  
restaurant_juniper@hotmail.com  
803-685-7547  
We use as much locally grown food as possible with about 70% of our menu items containing Midlands-grown products. We are open Mon, Tues, and Wed 11am-2:30pm; Thurs, Fri, and Sat 11am-2:30pm and 6-9pm; Sun 11am-2pm.

**STEVENS PRODUCE**  
104 Crescent Rd. in Saluda  
864-323-4364  
Our farm has been in the family for 120 years. We currently farm cattle and vegetables conventionally. Our products are typically available April - December. Call to order. We accept WIC and Senior Vouchers.
Butter Patch Farms, LLC is a sustainable, family-owned farm and dairy. They offer raw Whole Jersey Milk and cage-free brown eggs. Also available is grass-fed Red Poll beef. Red Polls are a heritage breed and are noted for their tenderness. The pigs are also a heritage breed called Tamworth. They offer cuts of pork, 1/2 or whole pigs and piglets if you are interested in raising one or several for yourself. The pigs are on pasture and LOVE the Jersey milk given to them. Butter Patch’s dairy cows receive NO BST, steroids or antibiotics. They receive a small amount of grain in the morning and afternoon while being milked. After being milked the “girls” are then on pasture and hay and plenty of clean water. Milk is bottled fresh daily.
Lexington

14 CARROT
5300 Sunset Blvd. in Lexington
14carrot@14carrot.net
803-359-2920
We are Lexington’s premier source for all-natural, organic and local goods, including groceries, health and beauty care, supplements, bulk goods, produce, and more! After 25 years in business, we strive to retain our small-town, friendly atmosphere and pride ourselves on our exceptional customer service. Join us every Thursday and Sunday from 1:00 pm to 5:00 pm and save 30% on all produce! Find out more about our store and our free rewards program by visiting us online at www.14carrot.net. We accept SNAP.

ALL NATURAL BEEF, LLC
1008 Cedar Grove Rd. in Leesville
803-924-2252
We provide local farm raised beef free of antibiotics, steroids or hormones. Call to order!

BACKSTREET PRODUCE
3371 Savannah Hwy. in North Charleston
803-568-3165
We grow vegetables conventionally, selling to distributors as well as to the public. Call to order!

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

BEE HEALTHY GARDENS
121 Curtis Ct. in Chapin
beehealthygardens@yahoo.com
803-727-8228
We are a woman-owned and operated, SC State Inspected Apiary. We are certified by Clemson University, Journeyman certified, and a member of the American Beekeeping Federation. We sell bees, equipment, and speciality honey. Call us to find out more!

BEE TRAIL FARM
1437 Jessamine Rd. in Lexington
803-360-7978
We are a family owned and operated apiary. As your local beekeeper, we sell bees and bee products. Call us for local honey, beekeeping classes, and bee supplies. Also look for our honey in local restaurants and markets.

CAUGHMAN’S MEAT’N PLACE
164 Meat Plant Rd. in Lexington
803-356-0076
We have been here since 1955 as a family owned and operated meat market open Tues-Fri 9am-6pm and Sat 9am-3pm. We accept SNAP.

CAYCE FARMERS MARKET
2329 Charleston Hwy. in Cayce
803-791-1009
We are a locally owned market that’s been in business close to 40 years! We carry seasonal produce such as peaches, watermelons, and the best boiled peanuts in town. We’re open open 9am-8pm Monday and 8am-6pm Saturday; 10am-6pm Sunday. We are closed in winter from January until Easter. We accept SNAP.

CLAYTON RAWL FARMS, INC.
747 Calls Ferry Rd. in Lexington
803-359-4415
We strive to be the best growers, packers, and shippers of fine vegetables. We are located in Lexington, South Carolina on the same land our family has farmed since 1948. We farm using both organic and conventional methods.

CLINTON SEASE FARM
404 Olde Farm Rd. in Lexington
803-730-2863
We are an agritourism farm that also has strawberries for picking in-season.

DUPRE RESTAURANT AT THE MARKET
322 Little Brook Ln. in West Columbia
803-509-5641
We are a restaurant in the back of the Corbett Building at the State Farmers Market. We also do catering; call 803-748-4144. We are open every day 7am-3pm except for holidays. Breakfast is 7-11am, and Lunch is 11am-3pm.

FAIR ACRES HOMESTEAD
203 Fair Acres Ln. in Pelion
fair.acres.homestead@gmail.com
803-351-3364
We produce and sell non-gmo, soy free, antibiotic free meats and eggs as well as vegetables. Call or email for purchase.

THE FARMERS SHED RESTAURANT AND MARKET
2514 Augusta Hwy. in Lexington
803-996-0700
We are a farm-to-table restaurant featured on the show 'Diners, Drive-Ins, and Dives' and market selling farm-fresh products, food products, and garden plants.

THREE OAKS FARM COUNTRY STORE
4856 Augusta Rd. in Lexington
803-356-3194
We’ve been family owned for 90 years. We sell local produce as well as other meats and food products. Our hours are Mon-Sat 9am-6pm.

JUMPER FARM
198 Jumper Leaphart Rd. in Gilbert
803-892-2095
We grow produce conventionally year-round. Please call to see what is in-season and to order.

KEG COWBOY RESTAURANT
108 E. Main St. in Lexington
803-957-2337
We are a restaurant and taphouse on Main Street in downtown Lexington that prides itself in serving quality dishes from locally farmed foods. We use fresh baked bread, local vegetables, and have "No Crap on Tap"!
Farm Stories

FAIR ACRES HOMESTEAD

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

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

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

MERCER HOUSE ESTATE WINERY
397 Walter Raulf Rd.in Lexington
803-957-7100
We are a USDA Certified Organic estate winery, growing all of our own grapes. We have very dry to very sweet wines as well as wines of blueberry, strawberry, and peach. We do tastings and “wine to wine” tours at the winery, and we also sell wine at Soda City Market on Main St. downtown Columbia on Saturdays 9am-1pm.

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

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

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

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

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

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

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

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

THE WRIGHT FARM OF SC
973 St. Matthews Rd. in Swansea
803-993-8185
We specialize in raising purebred registered pigs, meat goats, and meat rabbits on a 35 acre farm. Our animals are raised on woodland pastures with the opportunity to roam, root in the brushes, and eat natural foods that the trees and the environment have to offer. To order meat, just give us a call!
1ST NAZARETH BAPTIST
SEEDS OF HOPE MARKET
2351 Gervais St. in Columbia
803-254-6232
Our farmer/s setup in the parking lot off of Millwood at the church every Saturday 8:30am-1:30pm from June-November. We accept SNAP

ASHLAND UNITED
METHODIST CHURCH SEEDS
OF HOPE FARMERS MARKET
2600 Ashland Rd. in Columbia
office@ashlandumc.org
803-798-5350
Come purchase produce from a Midlands farmer/s in our parking lot from June-middle of August on Saturdays 8am-12pm.

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

BLYTHEWOOD FARMERS
MARKET
171 Langford Rd. in Blythewood
blythewoodfarmersmarket@gmail.com
843-697-1733
We are supporting local agriculture through vendors at our market and promoting community interaction through education and the arts. Come visit the market Wednesdays May-October 4-7pm.

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

CAROLINA BAY FARMS
5301 Lower Richland Blvd. in Hopkins
carolinabayfarms5301@gmail.com
803-422-4929
We are a six acre sustainable farm raising free range heritage breed animals and growing heirloom vegetables without chemical input. Call or email us for purchasing information.

CAROLINA COMMUNITY
FARM AND GARDEN
1216 Wheat St. in Columbia
sustainability@sc.edu
803-777-5428
We are a student-run Permaculture farm and garden. University of South Carolina students and Sustainable Carolina interns volunteer their time to operate a small-scale farm and hydroponics system, selling produce to the local community, the university, and donating to local food banks.

CROOKED CEDAR FARM
1464 Lawhorn Rd. in Blythewood
crookedcedarfarmsc@gmail.com
803-786-4841
Everything is farmed using organic practices. We have free-range brown eggs. Our stuff is not your standard produce. We have many heirloom and different varieties including ten different types of tomatoes. In the winter we have grains for sale. All of our sales are on-farm. Call to coordinate.

CITY ROOTS FARM
1005 Airport Blvd. in Columbia
cityroots@cityroots.org | 803-254-2302
We are a USDA organic, GAP certified, Certified SC Grown urban farm selling year-round produce from our farm Mon-Fri 9am-5pm and through distributors, retailers, farmers markets, and restaurants. In addition to sales, we have self-guided tour maps available for guests to see the farm and inside the greenhouses. We have a booth at the Soda City Farmers Market on Main St. in Columbia 9am-1pm every Saturday. We do on-farm sales year-round Mon-Fri 9am-5pm. We accept SNAP on-farm, and all SNAP customers receive a 50% discount.

DOKO FARM
Doko Farm a now 15th generation family farm that dates back to the 1800’s. Located in the Cedar Creek Community in Richland County the small family farm is a charm to behold. Amanda and Joe Jones are dedicated to raising happy and healthy, heritage livestock for meat and eggs, as well as, sustainable seasonal produce available through CSA opportunities and on the menu at area restaurants too. “Our goal is to provide our community, and the surrounding area, with fresh, healthy foods that taste so good, you’ll keep coming back for more.”
**DRIIP**
Two Locations: 1441 Main St. and 729 Saluda Ave in Columbia
info@dripcolumbia.com
803-661-9545
We are a coffee shop with a food menu featuring items sourced from several local farms. Our Main St. location is open Mon-Fri 7am-7pm and Sat-Sun 8am – 6pm. Our 5 Points location is open Mon-Sat 7am-10 pm And Sun 8am – 6pm.

**DOKO FARM**
2101 Cedar Creek Rd. in Blythewood
dokofarm@gmail.com
803-873-7739
We specialize in pasture raised, heritage meat such as buckeye heritage chicken, guinea hog pork, St. Croix lamb, and Thanksgiving turkeys. Email or call for order and pickup or check our website at www.dokofarm.org.

**EBENEZER LUTHERAN CHURCH FARMERS MARKET**
1301 Richland St in Columbia
803-765-9430
We are a farmers market in the courtyard between the church and the chapel on Thursdays in June and July 7:30-10:30am. We accept Senior Vouchers.

**EMERALD GREENS AQUAFARM**
19 Fountain Lake Rd. in Columbia
emeraldgreensaquafarm@yahoo.com
803-319-8693
We are a local hydroponics and aquaponics farm producing lettuces and herbs all year long utilizing sustainable and organic farming practices. Call for delivery in the Columbia area.

**FARM TO TABLE EVENT CO.**
1202 Main St in Columbia
events@farmtotableeventco.com
828-301-2328
Bringing together the community through agri-tourism, local food and local chefs who are experts in bringing the freshest ingredients to the table in creative and unique ways. We host most of our events at City Roots farm the only in town local sustainable organic farm in SC, while also exploring locations in the city with other events. Find out more at farmtotableeventco.com.

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

**GRACE UNITED METHODIST CHURCH FARMERS MARKET**
410 Harbison Blvd in Columbia
office@gracecolumbia.org
803-732-1899
Our market runs from the first Saturday in June through the last Saturday in August 8am-12pm. We accept Senior Vouchers.

**HEATHWOOD HALL SCHOOL**
3000 South Beltline in Columbia
beasley@heathwood.org
We are a preK-12 independent school with a thriving environmental education program. We use our greenhouse to cultivate material for distribution to the community in order to do our part for stewardship. Email us to find out more.

**HERITAGE FIELDS FARM**
10259 Broad River Rd in Irmo
david@heritagefieldsfarm.com
We sell thirty different types of vegetables farmed conventionally and picked daily from our fields. Come by our vegetable stand on the farm.

**HUNTER-GATHERER BREWERY & RESTAURANT**
900 Main St. in Columbia
803-748-0540
We have been brewing and serving classic ales since 1995. We regularly have specials featuring local farms and regularly have local microgreens.

**LAKE CAROLINA FARMERS MARKET**
Market Park in the Town Center #5 Lake Carolina Way in Columbia
lakecarolinafm@gmail.com
Our market runs every Thursday 3-7pm from May-Mid Oct.

**LITTLE GADSDEN FARM**
5651 Pine Branch Rd. in Columbia
803-600-1577
Conventional vegetables grown year-round by by Jamey Madden. Adding citrus soon! Call or email to join the CSA or to purchase produce from the farm.

**LOOSH JUICE AND CATERING**
looshculinaire@scrr.com
803-787-0044
We are an upscale catering company using the freshest ingredients available. We also sell juice. Call for orders and events.
**MANCHESTER FARMS**
customerservice@manchesterfarms.com
Manchester Farms is the leading industry supplier of premium, sustainable, farm raised quail, quail eggs and premium appetizers. We sell wholesale, so look for us in grocers and markets.

**O'B JOYFUL FARM**
1247 Lorenzo Davis Road in Eastover
sobrian@wescodist.com
803-556-9700
Pesticide free blueberries, muscadine and scuppernong grapes. All fresh, local, homegrown fruits available on-farm July-September. Call ahead.

**PALMETTO PEPPER POTIONS COLUMBIA**
info@pepperpotions.com
803-782-8020
Our hot sauces were born in our South Carolina kitchen from peppers grown conventionally in our yard. Each flavor is made with fresh, all natural ingredients and contains no preservatives, no artificial colors and no artificial flavors. Palmetto Pepper Potions has earned 12 international awards in the world’s top fiery foods competitions, the Scovie Awards and the Golden Chile Awards. “Make every day sizzle!”

**ROSEWOOD MARKET AND DELI**
2803 Rosewood Dr. in Columbia
rosewoodmarket@gmail.com
803-765-1083
We are a grocery store and deli specializing in local, organic, and natural foods, supplements, and body care items. Join our mailing list at rosewoodmarket.com for the latest on 20% Off Days, special vendors, raw milk deliveries, Sidewalk Farmers’ Market, and more. Our hours are Mon-Sat 8am-8pm and Sun 9am-6pm. We accept SNAP.

**SALUDA’S RESTAURANT**
751 Saluda Ave in Columbia
steve@saludas.com
803-799-9500
We are an upscale spot serving reimagined Southern classics, sourcing locally when available, with white-linen tables and an antique mahogany bar.

**SANDHILL FARMERS MARKET**
900 Clemson Rd. in Columbia
shrec@clemson.edu
Sandhill Farmers Market... where fun, food and community come together. We’re across the road from the Village at Sandhill. Vendors sell on Tuesday from 2-7pm from May-Nov.

**SHANDON UNITED METHODIST CHURCH FARMERS MARKET**
3407 Devine St. in Columbia
moven@shandon-umc.org
803-256-8383
Our market is every Saturday 8am-12pm from April-October in the church parking lot.

**SODA CITY MARKET**
1400-1500 blocks of Main St. in Columbia
sodacitysc@gmail.com
We’re a street market open every Saturday rain or shine from 9am – 1pm.

**SPOTTED SALAMANDER RESTAURANT AND CATERING**
1531 Richland St. in Columbia
spottdsalamandercatering@gmail.com
Inventive southern cuisine catering to all of Columbia and South Carolina. We make everything from scratch. We strive to use the freshest, highest quality, local ingredients available while providing you with exceptional customized service and are known for purchasing from local farms. Come eat lunch with us Mon-Fri 11am-2:30pm and visit us at Soda City Market 9am-1pm on Main St. in Columbia on Saturdays.

**THE OAK TABLE**
1221 Main St. in Columbia
zstewart@thehindigoroad.com
803-563-5066
Located on the corner of Main and Gervais Street overlooking the state’s capital, The Oak Table offers a rich yet inviting dining experience that guests can frequent for all occasions. The menu showcases classic, American cuisine that features locally sourced, seasonal products.

**THIRSTY FELLOW PIZZERIA AND PUB**
1621 Gadsden St. in Columbia
803-799-1311
We are located in the USC Innovista area, we have a comfortable atmosphere, a great menu, a full bar and plenty of televisions. Open for lunch, dinner and Sunday brunch - we use local products when they are in season. Be sure to put Thirsty Fellow on your “to do” list.

**TRINITY EPISCOPAL CHURCH FARMERS MARKET**
1100 Sumter St. in Columbia
brunson@trinitysc.org
803-771-7300
Our market is on Sundays during the summertime only from 8am-12pm.
THE TURNIP PATCH
8256 Winnnsboro Rd. in Blythewood
803-754-4790
Seven generations of family farming fresh from our fields to you using organic practices. Call to order.

UNITARIAN UNIVERSAL FELLOWSHIP
SEEDS OF HOPE FARMERS MARKET
2701 Heyward St. in Columbia
uucc@uucolumbia.org
Our market runs June 12-Aug 21 on Sundays
10:15am-1pm.

UP ON CEDAR KNOLL
140 Cedar Knoll Court in Blythewood
803-204-6512
We produce cage-free, woods-pastured, heritage poultry. Turkeys are available prior to Thanksgiving by reservation, and chickens are available in the fall and late spring by reservation. We also have summer vegetables and eggs. Call to reserve!

VIRGINIA WINGARD UNITED METHODIST
SEEDS OF HOPE FARMERS MARKET
1500 Broad River Rd. in Columbia
803-772-0794
Farmer/s sell at our market June 13 through early August on Saturdays beginning at 8am. We accept SNAP!

WASHINGTON STREET UNITED METHODIST
CHURCH SEEDS OF HOPE FARMERS MARKET
1401 Washington St. Columbia 29201
sctatter@gmail.com
803-238-6497
This is the founding market for Seeds of Hope markets around the Midlands. Farmers are given the opportunity to sell at these locations and churches and community members support them through buying their products. This location’s market starts the second week in June and runs through mid-August on Saturdays from 8am-12pm.

THE WHIG RESTAURANT AND BAR
In the basement at 1200 Main St. in Columbia
803-767-8008
We are a subterranean respite serving Columbia’s Main St. and beyond since 2005. We sometimes have local pork and produce as part of the menu.

WHOLE FOODS MARKET
702 Cross Hill Rd., Columbia 29205
803-509-6700
At Whole Foods Market®, “healthy” means a whole lot more. It goes beyond good for you, to also encompass the greater good. Whether you’re hungry for better, or simply food-curious, we offer a place for you to shop where value is inseparable from values.
**LANE SPECIALTY GARDENS**

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

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**BLACK PEARL FARMS**
116 Byrd Lake Rd. in Branchville
803-261-3225
Our blueberries, blackberries, figs, and watermelon are hand picked, sorted, and packaged resulting in a quality product you can trust. Blueberries are our primary crop, selling through Grow Food Carolina and in Slb boxes directly to the public April-Sept. Call for purchase.

**BOWMAN’S FARM**
3310 Magnolia St. in Orangeburg
803-837-3128
I grow produce locally to sell at the Right Choice, Fresh Start Farmers Market (above address) on Fridays from 8:30am-12:30pm June-October. I accept SNAP, Senior Vouchers, and WIC Vouchers.

**BRANCHVILLE LAWN AND GARDEN**
405 Dorange Road in Branchville
803-274-8187
We are a farm and garden store selling seasonal produce. We’re especially famous for tomatoes and okra! Store hours are Mon-Fri 8am-6pm and Sat 8am-12pm.

**CHARLIE BYRD’S FARM**
Branchville
803-664-1162
I sell produce at the Branchville Farmers Market Saturdays 10am-3pm located at Freedom Road (US 21/78) between the old railroad freight depot and coin-operated laundromat in Branchville. I also sell at the Right Choice Fresh Start Farmers Market at 3310 Magnolia St in Orangeburg Fridays from 8:30am-12:30pm June-October. If you want to call to schedule purchase from my house/the farm, just call ahead!

**CUPSIDE DOWN CAFE AND MARKET**
950 Chestnut St. Suite B in Orangeburg
cupsidedowncafe@gmail.com
803-534-4121
We are a locally owned restaurant and gourmet food market. We use local, non-gmo & organic whenever possible. We cater both on-site or off. We have pet-friendly outdoor seating as well as a smoothie bar, coffee bar, java lounge & restaurant dining.

**FAMILY FARMING**
533 Perkins Rd. in Branchville
kelly23@yahoo.com
803-682-0751
We have lots of fruits and vegetables! Corn, squash, tomatoes, and potatoes are our biggest sellers. Call or email to order.

**FERSNER FARM**
516 Langley Road in Orangeburg
803-707-5551
We sell produce at the Orangeburg Farmers Market on Hwy 301 from 9am-1pm May through October. Call us to see what’s available or with any questions.

**GLOVER FARM**
2147 Hudson Road in Cope
803-536-2008
I sell produce at the Right Choice, Fresh Start Farmers Market on Fridays at 3310 Magnolia St in Orangeburg from 8:30am-12:30pm June-Oct, and I set up a stand on Tuesdays downtown Orangeburg on Russell Street in front of the Baptist church from 3-6pm.

**HICKORY BLUFF, LLC NURSERY AND BERRY FARM**
245 Hickory Bluff Ln. in Holly Hill
843-743-8244
Sustainably farming berries and produce for selling on-farm, at the Charleston and Summerville farmers markets, to local schools, grocers, and restaurants. We also do field trips for schools and community groups. Feel free to call for information and orders for on-farm pickup.

**HILLIARD FARM**
Santee
803-308-0672
Call Joe to purchase collard greens, kale, and turnips from the farm and also look for our products in area grocery stores under the Certified SC Grown label.

**HINNANT FARM**
205 Hinnant Rd. in Eutawville
803-492-3788
We sell seasonal produce from our stand on our farm. We often have U-pick. We are open about 8am-5pm when produce is in season---Call to see! We have pecans in the fall. We accept Senior Vouchers and WIC Vouchers.
LANE SPECIALTY GARDENS
1088 Begonia Rd. in Neeses
allisonlane@tds.net
We grow unique and rare varieties using sustainable and organic practices and provide the freshest, best quality produce available each season. We sell at the SC State Farmers Market, the Forest Acres Farmers Market, the Sandhills Farmers Market and other markets. Also look for our products in restaurants. Email or Facebook us to find out more and to sign up for our baskets full of local vegetables and products.

LEE HUGHES FARM FRESH PRODUCE
6406 Savannah Hwy. in Neeses
803-539-8177
Call to purchase on-farm. I also sell at the Orangeburg DORA market Tuesday afternoons June-September. Also look for me at the SC State Farmers in Columbia.

ORANGEBURG COUNTY FARMERS MARKET
Hwy. 301 South in Orangeburg
803-378-0249
We have different vendors selling product Tues-Sat 9am-1pm April-October. Different vendors accept Senior Vouchers, WIC Vouchers, and SNAP.

PAIR FARM
Orangeburg
803-837-9537
I sell at the Right Choice, Fresh Start Farmers Market at 3310 Magnolia St in Orangeburg Fridays 8:30am-12:30pm June-October and at the DORA market downtown at the Orangeburg Square Tuesdays 3:30-6pm. I often have boiled peanuts to sell as well! I accept Senior Vouchers, WIC Vouchers, and SNAP.

RIGHT CHOICE, FRESH START FARMERS MARKET
3300 Magnolia St. in Orangeburg
We are a farmers market of area farms selling to the community on Friday mornings Jun-Oct 8:30am-12:30pm at the Family Health Center. We accept WIC Vouchers, Senior Vouchers, and SNAP!

STUDEMIRE FARMS-WOODFORD’S PRODUCE STAND
109 Keaton St. in Woodford
803-568-3550
We are a produce stand open Apr-Sep Tue-Fri 9am-6pm and Sat 9am-1pm. We accept SNAP.

SWEATMAN FARM
154 Sweatman Farm Rd. in St. George
803-837-1285
We have strawberries Apr-May U-Pick on the farm.

THE VEGGIE PATCH
227 Ada Road in Neeses
803-206-6480
We sell produce and often we have eggs Saturdays May-Sept from 12-5pm on our farm. We accept WIC Vouchers.

WHETSELL WILLIAMS FARM
777 Pasture Ln. in Orangeburg
803-682-3399
Call me May-Sept to come purchase produce on-farm.
**ASYA’S ORGANICS FARM**
320 West Brewington Rd. in Sumter
803-469-0116
We utilize heritage, organic dry farming without irrigation. We are a certified organic farm growing seasonal vegetable crops, such as okra, sweet corn, tomatoes, beans, peas, melons, cole crops, wheat and herbs. We also sell at the Sandhill Farmers’ Market, Rosewood Market, Healthy Carolina Farmers Market, Northeast Farmers Market, Kershaw County Farmers Market. Call for on-farm availability and to co-op called SCF Organic Farms.

**HUNTER HERITAGE FARMS**
7670 Richbow Rd. in Horatio
803-499-1058
We do on-farm sale of all kinds of vegetables year-round. We farm using organic practices. Give us a call to see what’s available!

**OAK GROVE FARMS OF GASTON**
872 Sandy Run Road in Gaston
803-917-2694
We sell blueberries directly to the public. Call ahead!

**OLD MCDONALD’S FARM**
89 Hanesmill Rd. in Ft. Motte
Mk1615Robert@yahoo.com
803-707-1040
I grow Jerusalem Artichokes as a Winter crop from Nov-Jan using no commercial fertilizers or sprays. Call or email me to coordinate purchasing.

**SUMTER COUNTY FARMERS MARKET**
Corner of Main and Liberty in downtown Sumter
Inewman@sumter-sc.com
803-436-2635
Our market runs the first Sat in May through last Sat in Sept from 8:30am-12:30pm. Handmade, homemade, and homegrown items. We have occasional live entertainment and accept SNAP!

**SUNNY CEDARS FARM**
701 Singleton Ln. in Sumter
803-934-6072
We raise hogs on pasture without antibiotics, hormones or steroids. Our products do not contain sodium nitrite, MSG, preservatives or food colorings. There are absolutely no fillers, and we are gluten free. Look for us at farmers markets and call us for individual pickup and purchases.
SCF Organic Farms is an African American farmer cooperative with a mission of growing and selling healthy, organic produce and educating others about growing and eating healthy food. Their Midlands Organics Mobile Market distributes produce in and around food deserts in central South Carolina. SCF practices heritage dry farming, using heirloom seeds passed down by generations of growers to produce organic, nutrient-dense vegetables without irrigation. Founded by the late Azeez Mustafa as Sumter Cooperative Farms, SCF was the first farm in the state to be Certified Organic by Clemson University. SCF’s educational workshops carry on Azeez’s legacy of inspiring people of all incomes to grow and eat healthy produce.
**Sustainable Midlands** is the central environmental organization that advocates and organizes on behalf of the communities in the Midlands region of South Carolina. Our focus is on:

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

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

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

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

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

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

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

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

Interested in learning more or participating in the next Midlands Farm and Food Guide as a listing or sponsor? Let’s talk, at MidlandsFoodAlliance@gmail.com.
Whether you’re considering expanding your operation or starting a farm of your own, give us a call. We have special loan programs designed just for you.

**Loans for:**
- Land
- Agriculture
- Operating Expenses
- Equipment
- Home Construction, Purchases and Improvements
- Livestock
- Land and Farm Improvements
- Barns and Fencing

**AgSouth**
Farm Credit, ACA
844-AGSOUTH | AgSouthFC.com
NMLS# 619788

**ArborOne**
Farm Credit
843-662-1527 | ArborOne.com
NMLS# 449370