

# Six Ways to Buy Local

# Farm and Food Resource Guide 2024

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

**GET HEALTHY  
LIVE WELL**



**UNIVERSITY OF GEORGIA  
EXTENSION**  
Carroll County

[GetHealthyLiveWell.org](http://GetHealthyLiveWell.org)

[extension.uga.edu/county-offices/carroll](http://extension.uga.edu/county-offices/carroll)

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

The University of Georgia Cooperative Extension is dedicated to helping people find answers to questions related to agriculture, the environment, families, 4-H and youth.



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

Photos provided by Bill Hodge, Kim Littleton, Mary Catherine Martin, Charlie Reese



Bee on squash flower photo by Kim Littleton

**Locally Grown Food in Carroll,  
Haralson and Heard Counties**

## Why buy from local farms?

### Eat fresher, better tasting, healthier foods.

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



Blueberries photo by Kim Littleton

### Enjoy seasonal produce and regional varieties.

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

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

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

### Support your farming neighbors.

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

### Protect natural beauty and open spaces by preserving farmland.

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

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

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

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

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

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

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

### Keep farming skills alive.

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



Bale of hay on tractor photo by Charlie Reese

## Farmers Markets

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

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

### Find so much more than vegetables.

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

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

## West Georgia Farmers Markets

### Cotton Mill Farmers' Market

The Cotton Mill Farmers' Market is open Saturdays from 8 to 11 a.m. During the winter months, the market is open from 9 to 11 a.m. Cotton Mill Farmers' Market is located on Dixie Street, north of Tanner Medical Center/Carrollton. The vendors are all local, offering locally grown and made foods, produce and products. For more information, visit [www.cottonmillfarmersmarket.org](http://www.cottonmillfarmersmarket.org).



Check out all that the Cotton Mill Farmers' Market has to offer:

- ❖ Accepts EBT/SNAP benefits and doubles their value
- ❖ Provides activities for kids, including Kid's Vendor Day
- ❖ Hosts cooking demonstrations and recipes
- ❖ Offers music

### The Community Farmers Market

The Community Farmers Market is open weekly on Mondays from 4-7 p.m. during May-September. The Market is located at the Mill Amphitheater at 106 Temple Street, Villa Rica. A variety of vendors selling handmade and homegrown products. For more information, visit <https://downtownvillarica.com/the-community-farmers-market>

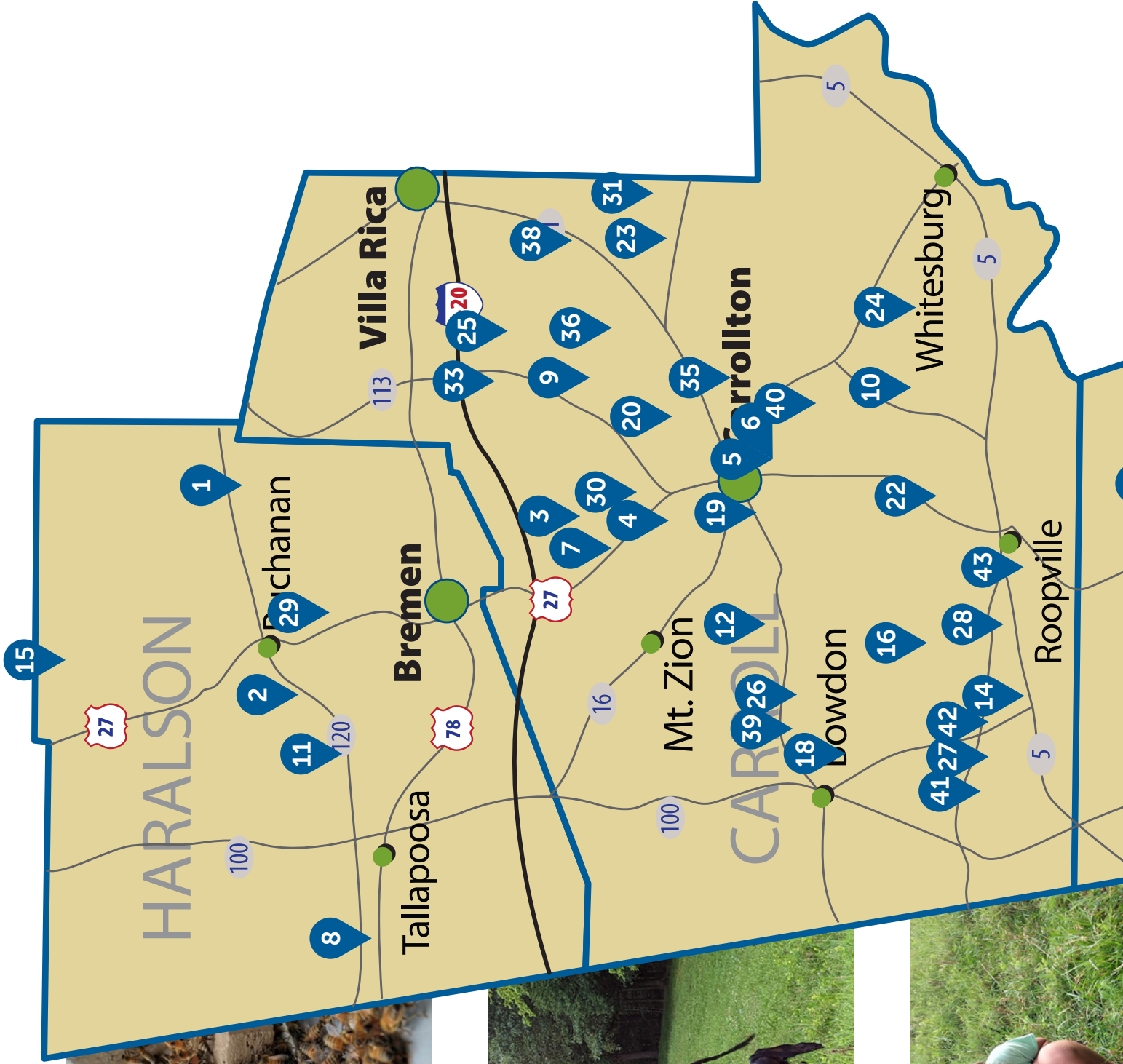
Cattle lined up photo by Bill Hodge



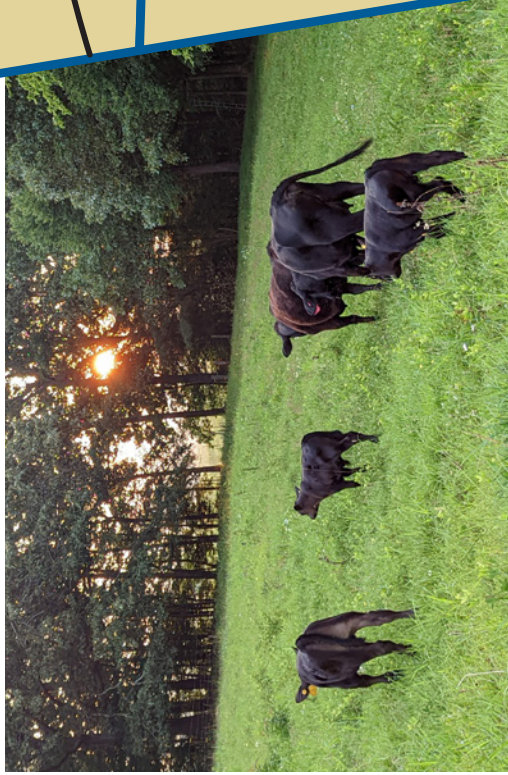
# What's in season?

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

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



Bees photo by Charlie Reese



Cattle in pasture photo by Charlie Reese

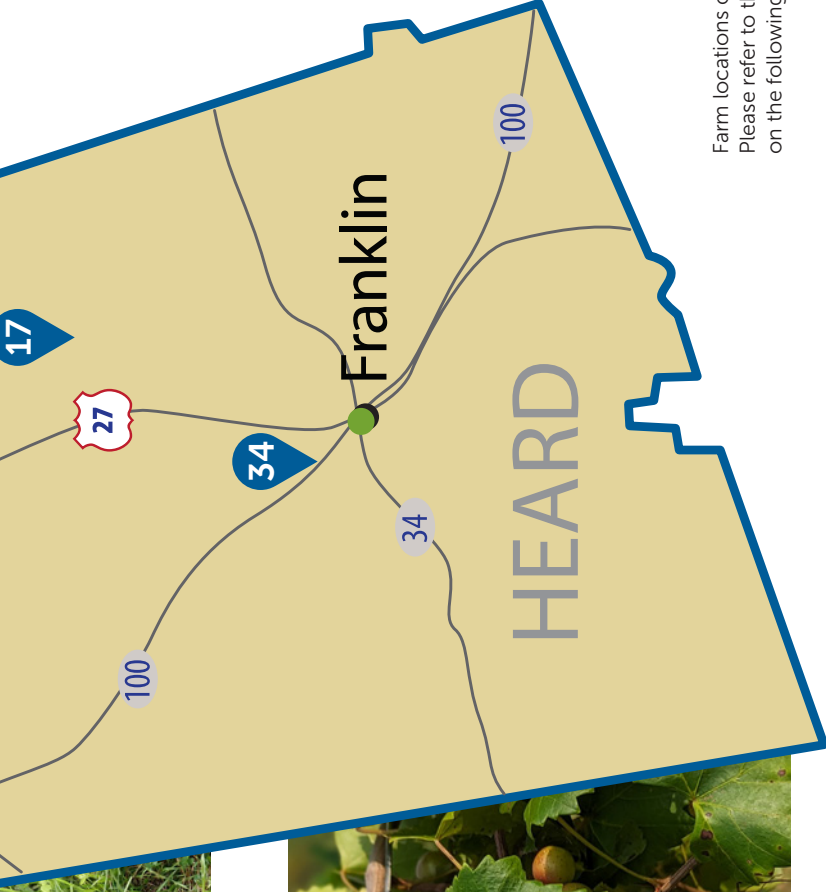




Black calf sleeping photo by Mary Catherine Martin



Muscadines photo by Charlie Reese



Farm locations on the map are approximate. Please refer to the contact information listed on the following pages.

## Key to Farm Symbols



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



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



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



**Eggs**  
Fresh local eggs are available.



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



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



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



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



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



**Honey**  
Try some local honey and support these wonderful pollinators.



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



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



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



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



**Hay**  
Hay producers are growing bermudagrass, fescue and even alfalfa hay in round or square bales.



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



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



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

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

 **2. Chewy's Backyard Farm**  
David and Katie Bridges  
3600 Georgia Highway 120  
Tallapoosa, GA 30176  
678-689-7862  
chewysbackyardfarm@gmail.com  
chewysbackyard.farm  
Chewy's Backyard Farm is a 28 acre farm that grows a wide variety of fruits and vegetables, plus various culinary and medicinal herbs. We have pasture eggs and chickens.

 **3. Cole Family Farms**  
Tony and Debbie Cole  
771 Manderville Road  
Carrollton, GA 30117  
770-265-7039 or 770-596-6896  
colegfamilyfarms85@gmail.com  
colegfamilyfarmsbeef.com  
Open Thursdays and Fridays, 10 to 6 p.m. and Saturdays, 10 to 1 p.m. We are a family-owned and operated cattle farm located in Carroll County. We offer cuts of beef from cattle born and raised on our farm. We also offer whole and halves which can be custom processed to fit your needs. All of our beef are processed at a USDA-inspected facility and brought back to our farm.

 **4. Cosmos Farms**  
John Davis  
204 Bagwell Road  
Carrollton, GA 30117  
404-805-8819  
cosmosorganics.com  
Cosmos Farm is a 28 acre Certified Naturally Grown vegetable farm growing vegetables, herbs, mushrooms and flowers for sale at local farmer's markets in the Atlanta area for more than 10 years.

 **5. Cotton Mill Farmers' Market**  
609 Dixie Street  
Carrollton, GA 30117  
770-537-3720  
boss@cottonmillfarmersmarket.org  
cottonmillfarmersmarket.org  
The Cotton Mill Farmers' Market is open Saturdays from 8 a.m. to noon, rain or shine, from April through October. During the winter months, the market is open from 9 to 11 a.m. Cotton Mill Farmers' Market is located at 609 Dixie Street in Carrollton. The vendors are all local, offering locally grown and made foods, produce, and products.

 **6. Crager Hager Farms**  
Bryan Hager and Wendy Crager  
Northern Carroll County  
Carrollton, GA 30117  
770-537-3720  
wcrager@yahoo.com  
cragerhagerfarm.com  
Diversified vegetables and fruits. Certified Organic. Strawberries that taste like childhood, spinach that is sweet, tomatoes bursting with flavor. Find us every Saturday morning at Cotton Mill Farmers Market in Carrollton.

 **7. Creel's Mill Farm**  
Gregory Powers  
3391 N Highway 27  
Carrollton, GA 30117  
770-375-7712  
creelsmillfarm@gmail.com  
instagram.com/creelsmillfarm  
creelsmillfarm.com

Welcome to the magical world of Creels Mill Farm, where we blend the goodness of tradition and nature to bring to you the finest Christmas trees seasonally and a variety of farm-fresh produce. Discover the passion and tradition that goes into everything we do.

 **8. Dogwood Hills Farm**  
Tom and Melanie Gernatt  
1532 US Highway 78  
Tallapoosa, GA 30176  
678-977-7423  
melanie@dogwoodhillsga.com  
instagram.com/  
dogwoodhillsfarmwinery  
Dogwood Hills is a family owned farm with three acres of grapes for producing wine and three acres of blackberries, blueberries and raspberries for pick your own. Tasting room to open fall of 2024.


 **9. Elusive Jams**  
Jason Wynn  
565 Old Muse Road  
Carrollton, GA 30116  
678-664-2030  
elusivejams@gmail.com  
instagram.com/elusivejams  
elusivejams.com  
Elusive Jams crafts small batches of jams and jellies. We are a member of Georgia Grown and grow most of our ingredients on our Carrollton farm. Our award-winning flavors can be found in restaurants, wineries and boutiques across the Southeast.


 **10. Falling J Cattle Co. LLC**  
Jeffery and Hope Vance  
1481 Clem Lowell Road  
Carrollton, GA 30116  
770-846-0898  
jvance1ga@gmail.com  
Family owned and operated cattle farm producing quality beef for families. We are a pre-order producer, selling USDA inspected whole, half, or 1/4 beef that is dry aged for 14 days to gain flavor. Bulk burger for sale for larger families.

 **11. Farmers Fresh CSA at Beech Creek Orchards**  
Brian and Patricia Heatherington  
2011 Georgia Highway 120  
Tallapoosa, GA 30176  
770-633-6261  
farmersfreshfood@yahoo.com  
farmersfreshcsa.com  
Based out of Beech Creek Orchards in Tallapoosa, Farmers Fresh CSA is a local food hub working with small farms, dairies, ranches and food artisans from the West Georgia area. Year-round CSA program is available online with pick-up and delivery options on Tuesdays and Wednesdays.

 **12. Foster Farm Services**  
Lyndle Foster  
550 Burwell Road  
Carrollton, GA 30117  
770-328-3179  
fosterfarmservices@gmail.com  
Offering livestock hauling, hay cutting, baling, hauling and bushhogging services.

 **13. Four Bellies Farm**  
Avery and Melissa Nisbet  
Bowdon, GA 30108  
404-406-9451  
farm@fourbelliesfarm.com  
instagram.com/fourbelliesfarm  
fourbelliesfarm.com  
Four Bellies Farm is a family farm producing sustainable grass fed beef and lamb. Pastured, non-GMO, soy-free chicken and turkey using rotational grazing practices. Four Bellies Farm also produces a traditional bone broth available year-round.

 **14. Glore Farms**  
John Glore  
383 Stoney Point Road  
Bowdon, GA 30108  
678-898-3819  
An established farm in rural Bowdon, raising grass fed/grass finished beef for sale in our retail store, Tyus Mercantile, in Bowdon.

 **15. Handerston Hills**  
Dustin Huddleston  
166 Mtn. View Club House Road  
Buchanan, GA 30113  
678-332-7790  
Our farm has a holistic approach as we do not use chemicals on crops, in fields and only deworm livestock as needed. We are producing, breeding and meat stock of Kune Kune pigs, producing meat goats, free-range chickens and Pekin ducks and starting to build a herd of Zebu mini cows.

 **16. Hodge Ranch LLC**  
Bill and Di Hodge  
3267 Tyus Carrollton Road  
Carrollton, GA 30117  
770-605-6385  
bill@hodgeranch.com  
hodgeranch.com  
Georgia's original gourmet grass finished beef producer. Selling whole and half beefs on farm. Retail cuts available through Tyus Mercantile. Two small, elite seedstock herds of China/Bebby Red Angus and Trask Herefords selected on Bonsma principles in a regenerative forage system. Inquiries welcome on cattle available for sale.

 **17. Howard Land and Cattle/ Four Oaks Farm**  
Loy and Nola Howard  
3640 Glenloch Road  
Franklin, GA 30217  
770-301-0310  
lhoward@tanner.org  
Howard Land and Cattle/Four Oaks Farm is a family owned and operating farm specializing in grass-fed and grain-finished beef. Cattle are antibiotic and hormone free. A limited supply of honey and old fashion, southern variety apples also available.

 **18. Key Farms**  
David and Allison Key  
145 Huey Drive and 422 Tarpley Street  
Bowdon, GA  
678-890-1115  
allison@key-farms.com  
instagram.com/keyfarmsmeats  
key-farms.com  
Visit a working family farm to not only get fruits and vegetables straight from the vine, but make memories with your family to last a lifetime. Tulips, strawberries, summer veggies, wildflowers, sunflowers and pumpkins are just some of the seasonal varieties grown on the farm. With fun activities like hay rides, face painting, inflatable play, live animals and more, your kids will never want to leave the farm! Stay tuned for information on upcoming ticketed events like private farm to table dinners, cowboy chili suppers with live music, river floats/guided tours and refreshing farm-stays!

 **19. Key Farms Meats and Mercantile**  
David and Allison Key  
816 Maple St.  
Carrollton, GA 30117  
678-890-1115  
allison@key-farms.com  
instagram.com/keyfarmsmeats  
key-farms.com  
Open since February 2022, the store features Key Farms' delicious beef cuts and products as well as grills, grilling utensils, seasonings, spices, jars of pickles and relishes and other delicious small-batch fruits and vegetables grown mostly in Georgia and other southeastern states. Also carrying a wide variety of gift items, inspirational books and Bible studies, kitchen and home décor necessities and even Key Farms branded hats and shirts. Proud to carry some other local farms' chicken and pork sausage cuts in the retail store. Future plans include a fresh meat counter for custom-cut beef and a café with gourmet burgers.

 **20. Kissing Tree Farms**  
Gerald and Dianna Johnson  
1036 Sandhill Shady Grove Road  
Carrollton, GA 30116  
770-437-0000  
kissingtreefarms.com  
Kissing Tree Farms grows primarily daylilies and irises as well as other plants. The farm also grows seasonal vegetables and offers horticulture consulting, educational programs and cut flowers.

 **21. Lewis Link International LLC**  
CW Lewis  
P.O. Box 5967  
Douglasville, GA, 30154  
770-380-3356  
info@lewislinkintl.com  
lewislinkintl.com/agtours-%26-travel-sites  
AgTours and Eco-Learning are amazing experiences. Custom guided and self-directed tours of West Georgia Farms, Farmers Markets, Natural Resource Centers and Eco-businesses highlight our daytrip offerings and make for memorable fun, sustainable, recreation adventures.

 **22. Linger Longer Farm**  
Beth and Ron Pittman  
205 Hester Road  
Carrollton, GA 30116  
770-356-0903  
lingerlongerfarmga@gmail.com  
facebook.com/LingerLongerFarmGA  
Opened in 2018, Linger Longer Farm is a 10-acre private-owned farm featuring certified instruction in hunt seat, trail/recreational riding and barn management. ARIA-certified instructor Beth Pittman has over 30 years of experience in the horse business with an emphasis on horse care from the hoof up!

 **23. Little Vine Vineyards**  
Jerry and Sherrie Culver  
665 North Hulett Road  
Villa Rica, GA 30180  
678-665-4190 or 770-851-4454  
sbculver@littlevinevineyards.com  
littlevinevineyards.com  
Little Vine Vineyards is a 6-acre vineyard producing five different varieties of grapes which are used to produce award-winning wine at the farm's winery. The winery offers a tasting room and a gift shop and is a venue for weddings, meetings, parties and office meetings. A wine catering service is available for off site activities. We also feature live entertainment on the weekends.

 **24. Littleton Family Farm**  
Richard and Kim Littleton  
20 Water Spaniel Lane  
Carrollton, GA 30116  
770-830-1943  
khlittleton@yahoo.com  
mainstreetnewnan.com/business/  
littleton-family-farms  
Littleton Family farm is a small sustainable living farm producing locally grown products, including vegetables, fruits, jams, and jellies. The farm offers arboriculture. Sells primarily at the Coweta Farmers Market. Arborist and Master Naturalist.

 **25. Llamas on the Loose Farm**  
Natalie Parks  
200 Bivins Road  
Villa Rica, GA 30108  
470-338-6105  
llamasontheloose@gmail.com  
instagram.com/llamasontheloosefarm  
llamasontheloosefarm.com  
Established in 2010, Llamas on the Loose Farm is the perfect place to interact with our llamas and other farm animals in a peaceful setting. Book your farm visit or birthday party on our website today!

 **26. Mandy's Meats and Treats**  
Mandy Hendrix  
304 Old Antioch Road  
Carrollton, GA 30117  
770-842-4494  
rockrollranch@yahoo.com  
facebook.com/rock-roll-ranch  
instagram.com/Mandy's\_Meats  
We raise lamb, pork, eggs and micro-greens. We offer jellies, chutneys relish, goat milk soap and a variety of baked breads and sweets. We sell our products on the hoof or by the cut at local farmers markets and from the farm.

 **27. My Forefathers Farm LLC**  
Deborah Yates and Meredith Stone  
3020 W. Highway 5  
Bowden, GA 30108  
706-302-0674  
myforefathersfarm@gmail.com  
instagram.com/myForefathersFarm  
Established in the 1940s by Great Grandfather Yates, we continue the tradition of raising our animals as natural as possible. We offer grass fed beef and lamb with no antibiotics and no growth hormones and eggs from pasture-raised, free-range chickens.

 **28. Natural Growth Inc.**  
Wayne Seabolt  
1358 W. Highway 5  
Roopville, GA 30170  
770-757-5323  
naturalgrowthinc@gmail.com  
naturalgrowthinc.net  
Easy to use, mega-growth compound for amazing plants! Elephant, rhinoceros, giraffe, zebra, chicken and worm castings all contribute to this organic nutrient formulation. Only compost operation in state of Georgia approved to compost chicken litter. We remove all toxicity and order. Compost yard considered foremost compost site in Georgia. Compost is guaranteed Grazon free by EPD.


 **29. On the Hill Flower Farm**  
Erica Bush  
2355 Hilltop Drive  
Bremen, GA 30110  
678-644-8859  
onthehillflowerfarm@gmail.com  
instagram.com/onthehill\_flowerfarm  
On the Hill Flower Farm specializes in peonies and heat-tolerant dahlias for the cut flower market. Flowers are grown for wholesalers and direct-to-florist customers.

 **30. Pleasant Ridge Goats**  
Rich and Laura Davis  
444 Pleasant Ridge Road  
Carrollton, GA 30117  
770-630-5634  
pleasantrygoats.com  
Pleasant Ridge Goats focuses on 100 percent New Zealand and purebred Kiko meat goats. They produce high-quality seed and have gathered a premier foundation doe herd from some of the best farms around the country. They use artificial insemination and embryo transplantation.

 **31. Power's Family Farm**  
Kendall Powers  
660 N. Hulett Road  
Villa Rica, GA 30180  
770-733-2032  
kendall@powersfamilyfarm.com  
instagram.com/powersfamilyfarm  
powersfamilyfarm.com  
We are a small family-owned cattle farm. We also have a pumpkin patch every fall, including a hay ride, a country store, a cowboy swing and a petting zoo. During late November and December, we sell Christmas trees. We do fall and spring field trips during weekdays. During summer, we do weekly farm camps for school-age children.


 **32. Raven's Haven**  
Autumn and JJ Eidson  
Bremen, GA 30110  
770-537-2778  
ampdga@yahoo.com  
ravenshaven.webs.com  
Raven's Haven raises award-winning dairy goats that provide milk for their soap business Down Home Soap Works. Also raising grassfed beef, chickens and pigs. They started their adventure to provide the best nutrition for their family and create beautiful natural bath and body products.

 **33. Red Land Nursery**  
Mike Allgood  
86 Red Land Bend Road  
Temple, GA 30179  
678-850-8111  
redlandnursery.net  
Red Land Nursery began in 1976. We opened 3 venues: 1) Nursery stock comprised of container-grown and field-grown evergreen and deciduous woodyshrubs and trees; 2) Pick-your-own blueberries; 3) Choice cut Christmas tree.

 **34. Southern Association Youth Rodeo**  
Melody Wilcox Pratt  
12080 GA 100  
Franklin, GA 30317  
706-508-2108  
sayr.melody@gmail.com  
say-rodeo.com  
Southern Association Youth Rodeo is a youth rodeo association. Rodeos are held at the Heard County Covered Arena. They are free to spectators. Those interested in participating, or those interested in more information, may go to say-rodeo.com.

 **35. Sweet Shrub Farm**  
Ryan and Andrea Ayers  
105 Bull Run Road  
Carrollton, GA 30116  
678-378-7116  
ayers.rg@gmail.com  
Sweet Shrub Farm raises grass-finished beef and lamb. The cattle and sheep graze on annual pastures of a diverse mixture of clover, vetch, oats, rye, and crabgrass that produces a healthy flavorful meat. The farm also produces raw honey and pick your own blueberries and blackberries.


 **36. The Capra Gia Cheese Co.**  
Mark Stevens, Jenny O'Connor and Heidi Lewis  
3325 Shady Grove Road  
Carrollton, GA 30116  
770-712-8465  
capragia@yahoo.com  
capragia.net  
The Capra Gia Cheese Company was founded on the belief that there should be a source for fresh, healthy products that are produced on responsible, sustainable and humane farms. We sell fresh goat cheese and raw goat milk for pet consumption year-round. Sold at farmers' markets, shops and restaurants. Compost, limited farm tours and open houses available.

 **37. The Garry Farm**  
Jacque and Nancy Garry  
Bowdon, GA 30108  
404-409-2352  
GarryFarm@gmail.com  
thegarryfarm.yolasite.com  
The Garry Farm is a self sustainable small family farm growing vegetables sustainably and chemical free.

 **38. The Vineyard at Hominy Creek**  
Charles and Eloise Cornell  
83 Hominy Creek Road  
Carrollton, GA 30116  
770-856-4473  
ccornell9@aol.com  
Instagram.com/  
thevineyardathominycreek  
thevineyardathominycreek.com  
We began our farm by planting a vineyard in 2012. The crops were productive which led us to make our own wine with five different kinds, from a sweet Traminette to a robust Noiret. These wines with a selection of Muscadine wines are served in our tasting room.

 **39. Thurman's Farm**  
Mark and Diane Thurman  
1467 East Hwy 166  
Bowdon, GA 30108  
678-215-6475  
thurman\_mark@att.net  
Thurman's Farms grows peas, green beans, speckled butter beans, corn, squash and cucumbers for the spring. Collard greens, turnip greens and pumpkins for Halloween in the fall. Produce will be sold at the produce stand located at 1471 East Hwy 166 in Bowdon.

 **40. Timberland Transitions LLC**  
Tracy K. Dickerson  
118 Hampton Way  
Carrollton, GA 30116  
770-328-6798  
timberlandtransitions.com  
Offering timber sale evaluation, land management recommendations, timber marketing and oversight, timber management plans, stewardship and American Tree Farm certification, timber inventory and appraisal, timber basis establishment, reforestation services, and prescribed burning.

 **41. Two Creeks Farm**  
Mark and Patricia Rich  
1295 Old Columbus Road  
Bowdon, GA 30108  
770-328-9014  
facebook.com/twocreeksfarm  
We started this small working farm in the fall of 2015 to offer grass fed lamb meat, cage free duck eggs and occasionally pecans to both individuals and restaurants/caterers in the Carroll County area.

 **42. Tyus Mercantile**  
John Glore  
2366 West Highway 5  
Bowdon, GA 30108  
770-258-1387  
tyusmercantile@gmail.com  
facebook.com/tyusmercantile  
A retail store in the former Keys Antiques building selling grass fed/finished beef from our local farm. Offering other items such as bread, cheese, jams, honey and eggs from the local community. We also have a gift shop, consignment booths and re-purposed furniture.

 **43. Udderly Cool Creamery**  
Jeff and Karen Green  
300 West Drive  
Roopville, GA 30170  
770-854-6300  
udderlycooldairy@gmail.com  
udderlycoolcheese.com  
Small-batch cheeses handcrafted in Roopville, GA, since 2010, using fresh milk from the dairy cows at Berry College. Aged cheeses are available from the self-serve porch refrigerator, open 24/7.