

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

GetHealthyLiveWell.org

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).



UNIVERSITY OF GEORGIA
EXTENSION
Carroll County

extension.uga.edu/county-offices/carroll

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 Kim Littleton, Lynne Denney and Charlene Astin.



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.



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>

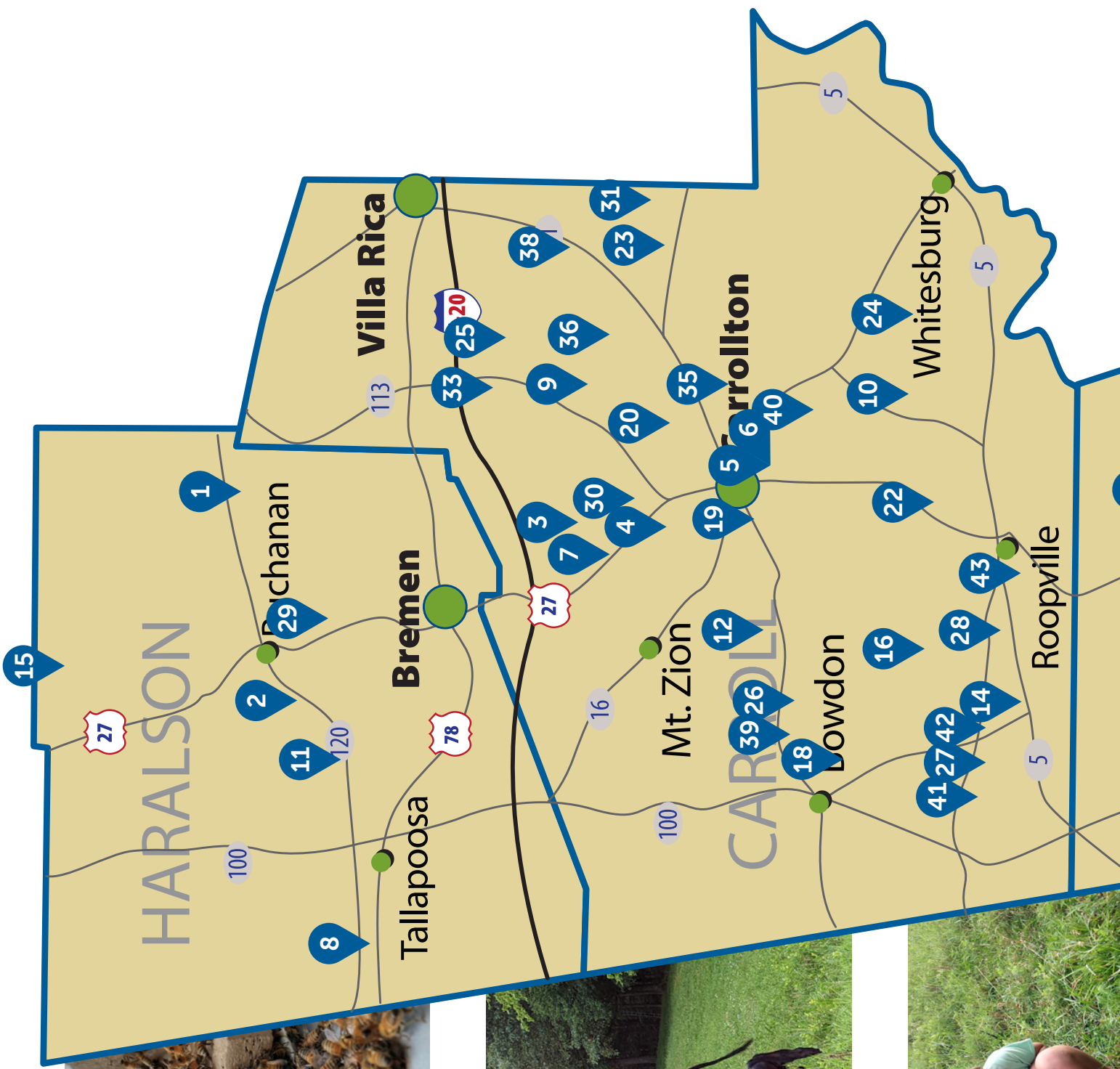
Cattle lined up photo by Bill Hodge



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

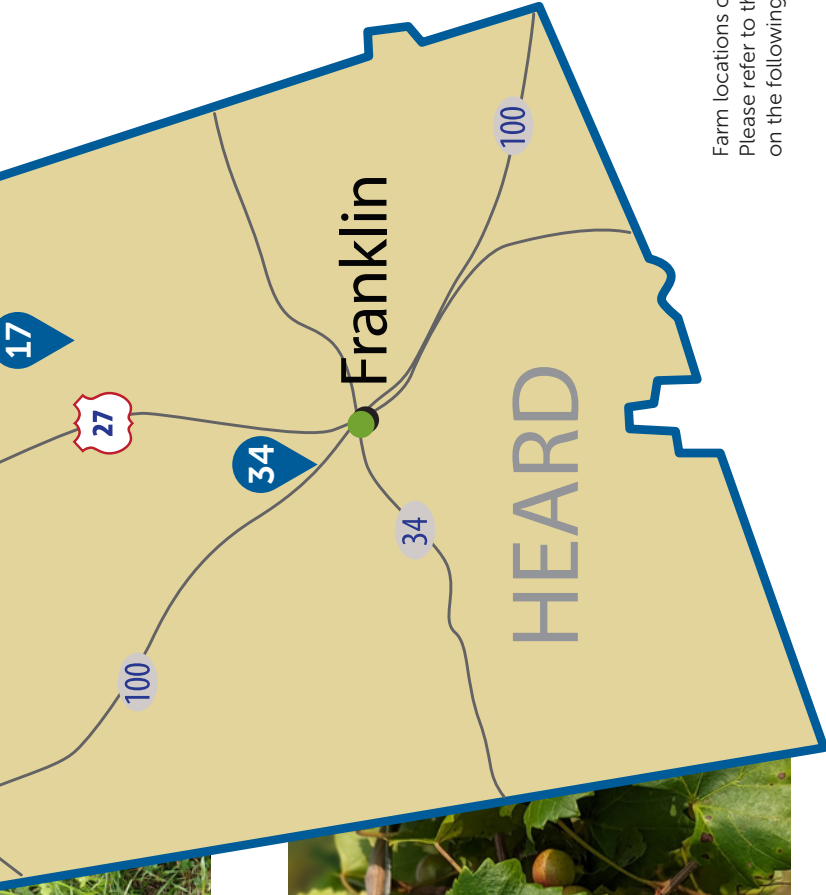




Black calf sleeping photo by Mary Catherine Martin



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
cofamilyfarms85@gmail.com
cofamilyfarmsbeef.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 30217
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.