

Six Ways to Buy Local

Farm and Food Resource Guide 2025

- » Shop at area farmers markets.
- » Shop at local farm stands.
- » Join Community Supported Agriculture (CSA).
- » Ask your local restaurant to carry more food from area farms. Several restaurants in our area offer locally grown meats, produce and specialty items.
- » 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 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 Alyssa Giese, Bill Hodge, Kim Littleton, Amber Taylor, Lorie Teal and Jason Wynn.



Potatoes, hostas, blueberries, photo by Kim Littleton

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.



Tomatoes, 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, 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 sometimes cost more at the cash register, but their long-term costs to the environment and society are sometimes 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 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.



Potatoes in hand, photo by Alyssa Giese.

Locally Grown Food in Carroll, Haralson and Heard Counties

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 at 120 North Park Street in 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 to 7 p.m. in May through September. The market is located at The Mill Amphitheater at 106 Temple Street in Villa Rica. A variety of vendors sell handmade and homegrown products. For more information, visit <https://downtownvillarica.com/the-community-farmers-market>.

Tractor sunset, photo by Lorie Teal.



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												
Asparagus												
Beans - green												
Beets												
Blackberries												
Blueberries												
Broccoli												
Cabbage												
Carrots												
Cauliflower												
Collards												
Corn												
Cucumbers												
Eggplant												
Figs												
Garlic												
Kale												
Lettuce												
Melons												
Muscadines												
Mushrooms												
Okra												
Onions												
Peaches												
Pears												
Peas - field												
Peas - snap												
Pecans												
Peppers												
Potatoes												
Pumpkins												
Radishes												
Spinach												
Squash - summer												
Squash - winter												
Strawberries												
Sweet potatoes												
Tomatoes												
Turnips												
Peak harvest												
Light harvest, storage, greenhouse												



Radishes, photo by Kim Littleton.



Sunflower, photo by Jason Wynn.



Eggs, photo by Amber Taylor.



Chicken, photo by Amber Taylor.



Gourds, photo by Kim Littleton.



Red Bull, photo by Bill Hodge.



Key to Farm Symbols

- Community Supported Agriculture (CSA)**
Prepurchase 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 type 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.

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- 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.

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

 **1. Austin's Farm II, LLC**
Samuel and Angela Austin
2008 Liberty Church Road
Temple, GA 30179
404-552-5365
sam40austin@gmail.com
Austin's Farm in Temple has been happily operating since 2019. We sell a great selection of farm-raised meat and attend farmers markets weekly. We also provide educational farm tours where we teach about composting and no-till farming.

 **2. 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.

 **3. 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, along with a selection of culinary and medicinal herbs. We also offer pasture-raised eggs and chickens.

 **4. Cole Family Farms**
Tony and Debbie Cole
771 Mandeville Road
Carrollton, GA 30117
770-265-7039 or 770-596-6896
colefamilymfarms85@gmail.com
colefamilymfarmsbeef.com
Cole Family Farms is a family-owned and operated cattle farm located in Carroll County. We offer cuts of beef from cattle that are born and raised on our farm. In addition to retail cuts, we also offer whole and half beef options that can be custom processed to meet your specific needs. All of our beef is processed at a USDA-inspected facility and then brought back to our farm for your convenience. We are open Thursdays and Fridays from 10 a.m. to 6 p.m., and Saturdays from 10 a.m. to 1 p.m.

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

 **6. Cotton Mill Farmers' Market**
120 North Park Street
Carrollton, GA 30117
770-537-3720
boss@cottonmillfarmersmarket.org
cottonmillfarmersmarket.org
The Cotton Mill Farmers' Market showcases all local vendors, offering locally produced food and products. Vendor offerings include vegetables, fruit, meat, cheese, honey, jams, jellies, breads, pastries, juices, eggs, soap, pet treats, flowers, arts and crafts. SNAP benefits are accepted and DOUBLED in April - September. We are open Saturdays 8-11 a.m. during the months of April-September, and open Saturdays 9-11 a.m. during the months of October - March.

 **7. Crager Hager Farm**
Bryan Hager and Wendy Crager
Northern Carroll County
Carrollton, GA 30117
770-537-3720
wcrager@yahoo.com
cragragerhagerfarm.com
Discover a vibrant selection of diversified vegetables and fruits, all certified organic and grown with care. From strawberries that taste like childhood to sweet spinach and tomatoes bursting with flavor, our produce is a celebration of seasonal freshness. Find us every Saturday morning at Cotton Mill Farmers' Market in Carrollton.

 **8. Creel's Mill Farm**
Gregory Powers
3391 North Highway 27
Carrollton, GA 30117
770-375-7712
creelsmillfarm@gmail.com
instagram.com/creelsmillfarm
creelsmillfarm.com
Welcome to the magical world of Creel's 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.

 **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, and we now offer honey! 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
We are a family-owned and operated cattle farm producing high-quality beef for families. As a pre-order producer, we sell USDA-inspected whole, half or quarter beef, dry-aged for 14 days to enhance flavor. Bulk ground beef is also available 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
fosterfarmsservices@gmail.com
Foster Farm Services offers livestock hauling, hay cutting, baling, hauling and bush hogging services.

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

 **14. Handerston Hills**
Dustin Huddleston
166 Mountain View
Club House Road
Buchanan, GA 30113
678-332-7790
Our farm follows a holistic approach. We do not use chemicals on our crops or fields, and we deworm livestock only as needed. We raise and breed Kunekune pigs for both breeding and meat production, produce meat goats and keep free-range chickens and Pekin ducks. We are also in the early stages of building a herd of Zebu mini cows.

 **15. 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 operated farm specializing in grass-fed, grain-finished beef. Our cattle are raised without antibiotics or added hormones. We also offer a limited supply of local honey and old-fashioned, Southern apple varieties.

 **16. KBee Honey, LLC**
Kriston and Brad Peterson
1653 East Highway 5
Whitesburg, GA 30185
678-776-4547
KBeeHoney@yahoo.com
facebook.com/kbeehoneyllc
KBee Honey is a family-operated beekeeping farm established in 2021. We offer a selection of raw wildflower honey, bee packages, queens and pollination services. If interested in purchasing one of our sweet products, please contact us to arrange a time to meet. We love educating people about the crucial importance of honeybees as guest speakers; to learn more, visit the KBee Honey Facebook page.

 **17. Key Farms, LLC**
Key Farms Meat & Mercantile
Farm - 422 Tarpley Street, Bowdon
Store - 816 Maple Street, Carrollton
678-890-1115
allison@key-farms.com
keyfarmsmeats
Key-Farms.com
Key Farms operates two local storefronts for easy access to locally farm-raised, grass-fed beef along with other small batch farm products! Also offering u-pick, agritourism and other farm experiences for all ages!

 **18. Kissing Tree Farms**
Gerald and Dianna Johnson
1036 Sandhill Shady Grove Road
Carrollton, GA 30116
770-437-0000
kissingtreefarms.com
Kissing Tree Farms primarily grows daylilies and irises, along with a variety of other plants. The farm also produces seasonal vegetables and offers horticultural consulting, educational programs and fresh-cut flowers.

 **19. 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
Ag tours 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, creating fun, sustainable and memorable recreational adventures.

 **20. Linger Longer Farm**
Beth and Ron Pittman
205 Hester Road
Carrollton, GA 30116
770-356-0903
instagram.com/LingerLongerFarmGA
facebook.com/LingerLongerFarmGA
Opened in 2018, Linger Longer Farm is a privately owned, 10-acre farm offering certified instruction in hunt seat, trail and recreational riding, as well as barn management. ARIA-certified instructor Beth Pittman brings more than 30 years of experience in the horse industry, with a strong emphasis on horse care — from the hoof up.

 **21. 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 varieties of grapes used to craft award-winning wines at the on-site winery. The winery features a tasting room and gift shop, and serves as a venue for weddings, meetings, parties and other special events. A wine catering service is also available for off-site gatherings. On weekends, guests can enjoy live entertainment.

 **22. 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 also offers arboriculture services and sells primarily at the Coweta Farmers Market. The owner is a certified arborist and master naturalist.

 **23. 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!

 **24. My Forefathers Farm LLC**
Deborah Yates and Meredith Stone
3020 West Highway 5
Bowdon, 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 naturally as possible. We offer grass-fed beef and lamb, raised without antibiotics or growth hormones, along with eggs from pasture-raised, free-range chickens.

 **25. Natural Growth Inc.**
Wayne Seabolt
1358 West Highway 5
Roopville, GA 30170
770-757-5323
naturalgrowthinc@gmail.com
naturalgrowthinc.net
An easy-to-use, mega-growth compound for amazing plants, this organic nutrient blend includes castings from elephants, rhinoceroses, giraffes, zebras, chickens and worms. It's produced by the only compost operation in Georgia approved to compost chicken litter. All toxicity and odor are removed during processing, and the compost yard is recognized as one of the leading compost sites in the state. The compost is guaranteed Grazon-free by the Georgia Environmental Protection Division.

 **26. Pleasant Ridge Goats**
Rich and Laura Davis
444 Pleasant Ridge Road
Carrollton, GA 30117
770-630-5634
pleasantridgegoats.com
Pleasant Ridge Goats focuses on 100 percent New Zealand and purebred Kiko meat goats. The farm produces high-quality seed stock and has assembled a premier foundation doe herd from some of the top farms across the country. Artificial insemination is also used to strengthen genetic quality.

 **27. Poe Mans Cattle Company**
Daniel and Heather Poe
391 Rickels Path
Dallas, GA 30132
770-639-3235 or 678-977-6640
jaydanielpoe@icloud.com
instagram.com/poemanscattleco
Poe Mans Cattle Company is a regeneratively-grown beef producer in Paulding County. We proudly raise South Poll cattle with only grass, water and minerals.


 **28. Powers Family Farm**
Kendall Powers
660 North 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 offering seasonal activities for the whole family. Each fall, we host a pumpkin patch that includes hayrides, a country store, a cowboy swing and a petting zoo. In late November and December, we sell Christmas trees. We also offer weekday field trips in the fall and spring, and during the summer, we host weekly farm camps for school-aged children.

 **29. Red Land Nursery**
Mike Allgood
86 Red Land Bend Road
Temple, GA 30179
678-850-8111
redlandnursery.net
facebook.com/redlandnursery&christmastrees
Red Land Nursery began in 1976 and offers choice-cut Christmas trees.

 **30. Rock and Roll Ranch**
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
At Rock and Roll Ranch, we raise lamb, pork, eggs and micro-greens. We offer a vibrant assortment of jellies, chutneys and 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 directly from our farm.

 **31. Souflower Gardens**
Neil Yearta and Tracey Garrett Yearta
109 Garrett Circle
Carrollton, GA 30117
souflowergardens@yahoo.com
instagram.com/Souflowergardens
Souflower Gardens is a proud, third-generation land steward, bringing you a unique flower farm experience. We sell at The Community Market of Villa Rica, a roadside farmstand and directly from farm to florist.

 **32. 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 composed of a diverse mix of clover, vetch, oats, rye and crabgrass, which contributes to healthy, flavorful meat. The farm also produces raw honey and offers pick-your-own blueberries and blackberries.

 **33. Taylor Raised**
Perry and Amber Taylor
3764 South Highway 100
Bowdon, GA 30108
770-265-6016
instagram.com/taylorraisedllc
Taylor Raised was established in 2024. We are a small family farm with a love for animals, offering fresh, pasture-raised pork, chicken and eggs.


 **34. 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 reliable source for fresh, healthy products produced on responsible, sustainable and humane farms. We offer fresh goat cheese and raw goat milk for pet consumption year-round, available at farmers markets, local shops and restaurants. Compost is also available, along with limited farm tours and seasonal open houses.

 **35. The Garry Farm**
Jacque and Nancy Garry
Bowdon, GA 30108
404-409-2352
GarryFarm@gmail.com
thegarryfarm.yolasite.com
The Garry Farm is a small, self-sustaining family farm dedicated to growing chemical-free vegetables through environmentally-conscious farming practices.

 **36. 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 of grapes — from a sweet Traminette to a robust Noiret. These wines, along with a selection of Muscadine wines, are served in our tasting room.

 **37. Thurman's Farm**
Mark and Diane Thurman
1467 East Highway 166
Bowdon, GA 30108
678-215-6475
thurman_mark@att.net
Thurman's Farm grows peas, green beans, speckled butter beans, corn, squash and cucumbers in the spring, and collard greens, turnip greens and pumpkins in the fall for Halloween. Produce is sold at the farm's produce stand located at 1471 East Highway 166 in Bowdon.

 **38. Timberland Transitions LLC**
Tracy K. Dickerson
118 Hampton Way
Carrollton, GA 30116
770-328-6798
timberlandtransitions.com
Services include 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.

 **39. 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, cage-free duck eggs and, occasionally, pecans to individuals, restaurants and caterers in the Carroll County area.

 **40. Tyus Mercantile**
John Glore
2366 West Highway 5
Bowdon, GA 30108
770-258-1387
tyusmercantile@gmail.com
facebook.com/tyusmercantile
Located in the former Keys Antiques building, our retail store sells grass-fed, grass-finished beef from our local farm. We also offer a variety of locally-sourced products, including bread, cheese, jams, honey and eggs. In addition, the store features a gift shop, consignment booths and repurposed furniture.