



East Atlanta Village Farmers Market Vendor Guide*



Atlanta Fresh Creamery

The mission Atlanta Fresh is to bring the highest quality locally sourced dairy products to the Atlanta market. Our commitment to find the highest quality local dairy farms and, using their milk, provides you with the freshest and best yogurt and freshest cheese products you'll ever taste.

Atlanta Gourmet Mushrooms

An urban mushroom farm collective located in west Atlanta, dedicated to providing locally grown, world-class gourmet mushrooms of unsurpassed quality. We are committed to socially and environmentally beneficial food production.

Beautiful Briny Sea

Beautiful Briny Sea blends hand harvested sea salt with locally grown herbs and spices. From the harvesting of ingredients to the screening of the labels this product is 100% hand made from start to finish.

Big Daddy Biscuits

Big Daddy Biscuits makes all natural and organic dog biscuits using the highest quality of human grade ingredients. Many which come from local farmers...To help with Fleas, Digestion and some that just taste YUMMY for your furry friends.

Café Campesino and Revolution Doughnuts

Cafe Campesino provides freshly brewed whole bean coffee and various all-natural hot and cold beverages from scratch like chai tea, cocoa, lemonade, and iced tea. Revolution Doughnuts bakes up fresh doughnuts and other baked treats.

Cosmos Organic Farm

Cosmos Organic Farm is transitioning a 100 year old conventional farm into a new organic farm as a new generation of farmer takes over. We have a very diverse array of vegetable produce, herbs, flowers, and mushrooms and use sustainable farming practices that both heals the land and respects our particular place here in the cosmos.

Country Gardens Farm

Country Gardens Farm is a Certified Naturally Grown small family farm located in Newnan producing a variety of natural foods in a sustainable farm system. Their goal is to help heal the land and people by producing the healthiest foods that we can by working with nature not against it.

Crack in the Sidewalk Farmlet

Chris and Isia are urban farmers and foragers on a 1/2 acre lot in SE Atlanta. In addition to their farming and gathering, Isia teaches yoga classes in our EAVFM Learning Garden and Chris leads walking tours of fruit and nut trees in East Atlanta.

Crepemasters

These wonderful pockets of scrumptious delectables are prepared fresh using local and seasonal ingredients from the farmers market. These fast and fresh crepes are perfect for a picnic dinner in the EAVFM Garden.

Decimal Place Farm

Since 1995, Mary has been producing award-winning farmstead artisanal cheeses from Saanan goats. These goats are raised on farm and the chevre, tuma, feta-style, and special varietal cheeses are hand-crafted. These happy goats walk the earth gently thanks to rotational grazing.

The Edgewood Farm Crew

Kyla and Chrissy work with the Edgewood Farm Crew - a leadership program that trains 14-21 year-olds from the neighborhood in urban agriculture techniques and food systems theory. The Farm Crew will be selling sustainably grown produce and teaching lessons in the Edible Learning Garden.

Fresh

Fresh, a family business started by Marci Scharko, is unique because her products are made with all-natural ingredients from local farms. Just like the produce at the farmers market, Fresh products change with the seasons – like the *Peaches 'n Cream* soap made from Decimal Place goats milk and Pearson's peaches.

Fresh Roots Farm

Fresh Roots Farm sells naturally grown vegetables in the heart of Atlanta. Fresh Roots Farm strives to build a locally sustainable future for us and our community through a commitment to food security, education and grassroots organizing.

* This is a list of vendors that appear throughout the year. Not all vendors are present each week.





East Atlanta Village Farmers Market Vendor Guide*



Frolona Farm

Frolona Farm is a family owned and operated farm that has been continuously operated for over 100 years. They strive to produce the highest quality vegetables and meats and eggs that are all natural and delicious.

Grace's Goodness

Grace's Goodness was founded on the notion that honest, healthy, local food should be accessible to all. Brittany serves up Mason jars full of snacks, soups, salads, and treats that change with the season, along with the perennial Mama's Pimento Cheese that'll keep you coming back to her food truck week after week.

H&F Bread Company

H&F Bread Company specializes in artisanal breads with a unique Southern twist; H&F breads are the perfect companion to local cheeses and produce. Try the classic Southern Sandwich bread or go out on a limb with a bacon baguette.

Hidden Springs Honey

From the Hive to You. Hidden Springs Farm, LLC is a family farm. The farm consists of 109 acres in Williamson, Georgia. Hidden Spring's primary focus is to be a diversified farm that it is a self-sustaining agriculture business.

Honeysuckle Sweet Gelato

Our vision at Honeysuckle is to combine the rich and smooth texture of gelato, a dessert that has been embraced and perfected by our friends up North, with the decadent flavors and desserts of the South. With over 100 flavors of gelato and sorbet, we make a point to delight and surprise our customers every time they visit us!

Hope's Gardens

Hope's Gardens is a local producer of hand-crafted pesto. We blend the highest quality ingredients to make all our pestos and create the freshest product possible.

King of Pops

The three Carse brothers dreamed up the concept for King of Pops while sitting on a beach in South America. Desiring to bring healthy and natural popsicles back to the US, their pops are now the most popular in town - with people lining up to enjoy their ecologically responsible, fresh, and all natural frozen treats.

Lafayette's Fancy Boiled Peanuts

Will serves up hot boiled p'nuts in three delicious flavors - Beef n' Jalapeno, Lemon Pepper, and Red Curry. Perfect for a Braves game or summer picnic, Lafayette's fancy peanuts are the perfect combination of tradition and culinary experimentation. These nuts are sure to be the next food craze in Atlanta.

The Little Red Hen

Little Red Hen is a small family owned farm in Pike County. Offering the tastiest fresh grass-fed eggs in town and pasture raised chicken and turkey and pasture raised pork. Heirloom eggs are available year round, and meats are seasonal.

The Little Tart Bakeshop

Sarah O'Brian serves up savory tarts mouthwatering treats at Atlanta 's hottest new bakery specializing in French-style confections with a strong commitment to local and sustainable food production practices.

Love is Love Farm at Gaia Gardens

Joe Reynolds focuses on heirloom and endangered vegetable varieties and soil-based agricultural practices. He believes a direct relationship with customers and transparent growing practices are the most assured ways to preserve the safety of our food supply and protect our community and environment.

Mercier Orchards

Mercier Orchards is a third-generation apple farm that is located near the scenic mountain town of Blue Ridge, Georgia. Visit the farm website for information about store hours, u-pick dates, and special events.

Nazifa's Bakery

Nazifa provides her famous, hand-made Tandoore nan bread baked on an open flame. Her products are milk, egg and preservative free and 100% organic. She also features Sachas Humus, Baba Ganus, tabulih, baklava Burek, falafeel, falafeel sandwich and weekly specials each week.

* This is a list of vendors that appear throughout the year. Not all vendors are present each week.





East Atlanta Village Farmers Market

Vendor Guide*



Oakleaf Mennonite Farm

Oakleaf Mennonite Farm is located just a few blocks down on Bouldercrest. Oakleaf believes that we all should be stewards of the land, which has been entrusted to us. Oakleaf is located in a diverse community, and wants to add to the diversity by growing a variety of produce using sustainable organic practices.

One Screw Loose

From One Screw Loose we bring to Market a unique variety of jellies and jelly rubs. OSL is local, unique and handcrafted.

Patchwork City Farms

Patchwork City Farms (PCF) is a small multi-family owned urban farm located in the South West of Atlanta in the West End historic district. Patchwork City Farms mission is to work with local landholders, public and private, to create a sustainable, naturally grown local food system.

Pearson Farm Peaches

The Pearson Family has been growing sweet Georgia Peaches and Pecans on the same land as our great-great grandparents for over 100 years. For five generations, Pearson Farm has stood for honest values and traditional American Southern hospitality.

Riverview Farms

Riverview Farms is a certified organic family farm on 200 acres in the beautiful foothills of the Appalachians in Northwest Georgia. In the fertile bottomlands of the Coosawattee River west of Carter's Lake, Charlotte and Wes gently cultivate certified organic vegetables, Berkshire pork, and grass-fed beef.

S & J Woodfired Pizza

Sarah and Jonathan will be making wood-fired pizza using fresh ingredients from local farms and the best dough in town. Their business was conceived out of a mutual love for pizza, family, and the great outdoors. S & J's Woodfired Pizza is focused on preserving the earth for generations to come.

Scharko Farms and Friends

Linda and Tony are "a couple of old hippies that farm for pleasure and sustainability." They have a small 4-acre vegetable, cut flower and herb farm with a roadside stand. The Scharkos have been sharing their world view and delicious veggies with us since 2006.

Small Batch Garden

Good clean fun is our mission but living next-door to our customers is our privilege. By seeking the best and most sustainable ingredients, we can offer products to our customers that are second-to-none, good to the Earth, and great for you and your home. It is our sincere hope that you enjoy this offering of our handcraft.

The Spotted Trotter

Local boutique charcuterie using only local, humanely sourced proteins and natural ingredients.

Sweet Georgia Grains

This line of hand-made granola is produced by Diane Peck. Each bag is hand produced from start to finish. There are six varieties of granola sold exclusively at local farmers markets and businesses. The best granola featuring GA Pecans in town!

Third Angle Farm

Scott has long been interested between the connection between health and good food. Scott is interested in how our stewardship of soils effects our food quality which effects our health; mentally, spiritually, and physically.

Zocalo Salsa

Zocalo Salsas is a family owned business that specializes in hand-crafted salsa and tamales, made daily with fresh and natural ingredients grown by local farmers. Zocalo Salsa does not add any preservatives.

* This is a list of vendors that appear throughout the year. Not all vendors are present each week.

