

Bramble Hollow Farm  
2108 Hutchens Road  
Montvale, VA 24122  
540.947.0337

Contact: Brent & Anna Wills  
[bramblehollowfarm@hughes.net](mailto:bramblehollowfarm@hughes.net)

Bramble Hollow Farm is a family farm situated along the eastern Blue Ridge in Montvale, Virginia, where we provide our customers a natural food source alternative, including pork, poultry and eggs. Our Cornish Cross broilers are moved to fresh pasture daily where they get their fill of fresh grass and juicy grubs & bugs. They have access to a supplemental custom-milled grain made with non-GMO corn, soybeans, oats and other goodies. We process our birds here on the farm several times each year and sell directly to the customer. Our laying hens, also pastured and treated to all-natural feeds, produce rich-tasting brown eggs year round for direct sale. Our Tamworth and Duroc hogs are raised on pasture and their own custom grain mix and finished on whole corn and acorns. We feature seasonal vegetables, berries, and other fruits and are home to acres of wild wine raspberries patches. Providing the backdrop is only part of the experience: we also offer environmental education programs for children, ages 10 & under, on everything from stream critters and animal tracking to wilderness survival and nature's arts & crafts--fun the whole family can enjoy!

Deer Ridge Farm  
2749 Saunders Grove Drive  
Moneta, VA 24121  
540 297 9286

Contact: Holly Willoughby  
[willoughby\\_p@msn.com](mailto:willoughby_p@msn.com)

Locally raised grain fed Angus beef. Will custom raise to your specifications.

EcoFriendly Foods  
3397 Stoney Fork Road  
Moneta, VA 24121  
540-297-9582

Contact: Bev Eggleston  
[letsmeat@ecofriendly.com](mailto:letsmeat@ecofriendly.com)  
[www.ecofriendly.com](http://www.ecofriendly.com)

Recognizing the need for marketing "grass-grown" beef, pork, lamb, poultry and eggs, (thus, the Pasture Pure product line), EcoFriendly Foods, is committing it's energies toward this end. The company continues to foster public awareness of the benefits of "grass-grown" animal products by expanding distribution to restaurants, farmers' markets and home buying clubs in the Washington, D.C., Virginia, Maryland and North Carolina areas. EcoFriendly Foods provides the added benefit to consumers of product accountability, from the farm to their tables, and is proud to be a link between the meadows and the mainstream. Because of growing public concerns for commercial industrial standards, EcoFriendly Foods offers an alternative and brings together those who are striving for an economical and ecological life style.

Five Forks Farm  
1331 Boyd Mill Rd  
Moneta, VA 24121  
540-297-8430

Contact: Maggie Sutphin  
[msutphin@b2xonline.com](mailto:msutphin@b2xonline.com)  
under const.

Raising natural fed beef, no antibiotics or hormones.

Graham Bass Marine Hatchery,  
LLC  
733B Peaks Street  
Bedford, VA 24523  
540-986-5621

Contact: John Graham  
[graham\\_bass@verizon.net](mailto:graham_bass@verizon.net)

Growing a variety of food fishes. Currently Black Sea Bass and Hybrid Striped Bass are our featured products. Selling whole fish live or on ice.

Gunnoe Sausage Company,  
Inc.  
3989 Cifax Road  
Goode, VA 24556  
540-586-1091

Contact: Craig Gunnoe  
[gunnoesausage@worldnet.att.net](mailto:gunnoesausage@worldnet.att.net)

IdleWild Farm  
1252 Von Roy Road  
Bedford, VA 24523  
540-587-8706

Contact: Lucy Overstreet  
[idlewildfarm@gmail.com](mailto:idlewildfarm@gmail.com)

Layman Brothers Farms  
3840 Joppa Mill Road  
Bedford, VA 24523  
540-297-6402 (Dan)

Contact: Dan and Bob Layman

Mountain Run Farm  
2734 Charlemont Road  
Big Island, VA 24526  
434-299-5193

Contact: Ben & Carly Coleman

Powers Angus  
1376 Altice Road  
Moneta, VA 24121  
540-297-6170

Contact: Jeff or Johnny  
Powers  
[jmpowers@aol.com](mailto:jmpowers@aol.com)

Production of pork products.

At IdleWild Farm we strive to produce delicious produce and eggs while enhancing our local environment. We do not treat any of our crops with chemical fertilizers or pesticides, and use sustainable methods to improve the soil and grow healthier plants. We do not vaccinate or inject hormones into our chickens. We allow them to graze in order to obtain a portion of their daily intake from grasses, bugs, and other natural food sources. We are looking to expand into meat production and currently we are raising hogs. We hope to offer all-natural pasture-raised pork this fall. We sell through local farmer's markets and to the public at our farm. Please contact us if you are interested in purchasing produce, eggs, or pork that is raised and grown using sustainable methods.

We have a commercial beef cow-calf operation and offer for sale both spring- and fall-calving Angus bred heifers. For 30 years we have purchased only registered, performance-tested bulls out of some of the breed's best sires and built our cowherd with their daughters. We select for growth, calving ease and fertility, emphasizing overall balance rather than extremes of any specific traits.

We raise our animals with the utmost care and respect. No biosolids are used on our pastures and no GMO corn is used in our custom made pork and poultry feed. Our beef is 100% grass-fed and all of our other meats have a grass based diet supplemented with the necessary grains to provide proper nutrition for healthy animals. All livestock is offered an all-natural, kelp based, vitamin/mineral supplement year round. We have a great selection of REAL meats in the freezer of over 35 cuts of beef and 20 cuts of pork and continue to add new cuts as we hear about them. We have 6 years experience direct marketing our REAL meats to a very loyal customer base. We have learned alot and will remain in tune with your needs as our customer. In fact, we intend to always deal personally with our customers. We ask that you make the trip to Sedalia, meet us, tour the farm (you'll love it!) and then consider allowing us to supply your family's fresh food needs. We will NOT ship our meats, but we will make provisions for out of town folks who'd like to visit and make a purchase. For more info and pricing, visit our website or call.

Purebred Angus cattle. High quality Angus Bulls and Heifers for sale.

Terrapin View Farm  
1300 Churchill Rd  
Big Island, VA 24526  
(434) 299-6121

Contact: Freddie and Susan  
Massie  
[susan\\_massie@yahoo.com](mailto:susan_massie@yahoo.com)

A diverse, small scale farm with a variety of animals and poultry - we raise and sell meat goats (Kiko and Boer crosses), hogs (Ossabaws and Ossabow crosses), turkeys (Royal Palms and crosses), chickens/eggs, meat rabbits and pet rabbits (Lionheads). We also do occasional farm tours for small groups of children.

Walnut Creek Farms  
12899 Dickerson Mill Rd  
Moneta, , VA 24121

Contact: Eddie Epperly

Longhorns cattle, roping steers, commercial cattle and roping horses

Wright Brothers Beef  
3444 Meadors Spur Road  
Moneta, VA 24121  
540-312-3065

Contact: Danny Wright

Wright Brothers beef is produced from Black Angus cattle that are raised on the third generation Wright Family Farm in Moneta, VA. The cattle are bred and raised for quality traits and are nurtured with care. Once the calves are weaned, their forage diet is supplemented with corn and wheat. The cattle are handled under Beef Quality Assurance Guidelines, everything done from start to finish with you the consumer in mind. After reaching the prime age for processing, the beef is aged and hand cut under USDA federal inspection at Smith Valley Meats. We have several cuts of beef available. Call for more information and a free sample of hamburger.