Buy Fresh Buy Local connects citizens to Central Illinois’ freshest and most delicious locally grown and produced food.

There are lots of great reasons to buy local:

- Locally grown and produced foods from Central Illinois are fresh, delicious and abundant.
- Buying local supports the Central Illinois economy and our family farms.
- Buying locally grown and produced foods allows you to choose food from farmers you can know and trust.

*Buy Fresh Buy Local Central Illinois is a project of Illinois Stewardship Alliance.*
Illinois Stewardship Alliance (ISA) is a non-profit organization with members across the state who are re-building local food systems one seed at a time through community gardens, farm to school programs, sustainable agriculture and more. ISA promotes economically viable, environmentally sustainable and socially just local food systems through policy development, advocacy and education. Join the Alliance today! For more information, including how to become a member, go to www.ilstewards.org, call us at (217) 528-1563 or find us on Facebook.

Central Illinois Sustainable Farming Network’s (CISFN) mission is to promote the development of local food systems in Central Illinois through farmer support and training. Network members are committed to sustainable farming and are willing to share knowledge and participate in learning opportunities.

The Buy Fresh Buy Local chapter is an education campaign by Illinois Stewardship Alliance. Illinois Stewardship Alliance is part of FoodRoutes Network, a national nonprofit organization that provides technical support to community-based groups that are working to strengthen regional markets for locally grown foods. Visit www.foodroutes.org to learn how FoodRoutes is reintroducing Americans to their food.

The Illinois Department of Agriculture protects and promotes the state's agricultural and natural resources through services that benefit consumers, farmers and agribusinesses. The department helps Illinois farmers, agribusinesses, food companies and other agricultural entities develop and expand markets for agricultural products worldwide through a number of initiatives. These include the Illinois Products logo program, trade shows, industry tours, retail displays and the Illinois Centennial Farm program. The Illinois Department of Agriculture administers the Specialty Crop Block Grant Program on behalf of the United States Department of Agriculture.

For more information visit: www.agriculture.illinois.gov
To find farmers’ markets in Illinois visit: http://www.agr.state.il.us/markets/farmers/

University of Illinois Extension is the flagship outreach effort of the University of Illinois at Urbana-Champaign, offering educational programs to residents of all of Illinois’ 102 counties – and far beyond.

Through learning partnerships that put knowledge to work, U of I Extension’s programs are aimed at making life better, healthier, safer and more profitable for individuals and their communities. U of I Extension offers educational programs in five broad areas: healthy society; food security and safety; environmental stewardship; sustainable and profitable food production and marketing systems; and enhancing youth, family and community well-being. U of I Extension has 13 Local Food Systems and Small Farms (LFSSF) Educators working across the state to provide Illinois residents with information, resources, and support to local agriculture. Programs supported by LFSSF Educators include beginning farmer training, Good Agricultural Practices, and MarketReady.

For more information, go to http://web.extension.illinois.edu, call us at (217) 782-4617 or find us on Facebook (Local Food Systems and Small Farms).

Local Flavors is a farm-to-table series held during the height of the growing season that connects Illinois growers and producers with local restaurants. Participating restaurants prepare a meal special highlighting fresh, seasonal, locally produced foods. The series opens new markets for local growers and give restaurants an opportunity to work with local growers and receive high quality products. For more information, or to be added to the Local Flavors email list, visit www.ilstewards.org, email isa@ilstewards.org, or call 217-528-1563
Buy Fresh Buy Local Central Illinois is a local foods’ campaign to encourage the community to support local farmers. This includes everyone from individual consumers to larger buyers, including restaurants and grocery stores. Through the BFBL campaign’s marketing materials, consumers can identify locally produced foods and farmers can reach new local markets. Remember to look for BFBL signage and tell your retailer or restaurant that you care where your food comes from.
ABC Shop
Sheldon Raber
2260 CR 1800E, Arthur
(217) 543-2655
abcshop@agapemail.com

Customers depend on us for locally grown, top quality, fresh produce. In season from about April to December. Our educational supplies and puzzles store is open year round. We primarily support local central Illinois farmers for fresh produce, Illinois Products for processed vegetables. Illinois Where Fresh Is! Mon-Sat 8:30AM-5PM. Closed Sun.

Common Ground Food Co-op
Jacqueline Hannah
Lincoln Square Village
300 S. Broadway Ave., Urbana
(217) 352-3347
comments@commonground.coop
www.commonground.coop

Common Ground is a cooperatively owned grocery store that promotes local and organic production, fosters conscious consumerism, and builds community. We are a full service grocery store with produce, bulk goods, a self-serve deli, frozen foods, cleaning products and more. We are open to the public - anyone can shop, and anyone can become an owner! Open every day 8AM-9PM

Common Ground Grocery
Katha
516 N. Main St., Bloomington
(309) 829-2621
commongroundgrocery@hotmail.com
www.commongroundgrocery.com

Common Ground Grocery, a locally owned natural and organic foods grocery, has been located in downtown Bloomington, IL since 1977. Proudly supporting local foods since our beginning, we presently carry local grain, flour, popcorn, eggs, cheese and produce. Mon-Fri 9AM-6PM, Sat 9AM-4PM, Sun 12PM-4PM, Summer Sat 7:30AM-5PM

Gibson City Meats & Deli
Randy Arends
107 S. Sangamon Ave., Gibson City
(217) 784-4344
rarends80@gmail.com
https://www.facebook.com/gibsoncitymeats

Farm Fresh Meats, Dairy, Eggs. Produce are all featured at GC Meats and Deli. Custom Meat processing onsite. Deli fresh sandwiches and grill specials for ‘grab-n-go’ convenience or eat in at the Meatin’ Place cafe. Missional WindFarm Coffee featured! Mon-Fri 6:30AM-6PM, Sat 8AM-1PM.

Food Fantasies
Jonathan Reynolds
1512 W. Wabash, Springfield
(217) 793-8009
foodfanta@gmail.com
www.foodfantasies.com

Food Fantasies is a locally owned natural food grocery store specializing in healthy food, supplements and household products free of harmful chemicals and genetically modified ingredients. We feature local and organic produce, meat and dairy, as well as quality products from the natural industry's leading brands. We have been supporting local farmers and sustainable agriculture for over 20 years with a knowledgeable staff and affordable prices. Mon-Fri 9AM-8PM, Sat 9AM-6PM, Sun 10AM-5PM

Green Top Grocery Cooperative
Katie Novak
P.O. Box 1958, Bloomington
(309) 306-1523
Katie@greentopgrocery.com
www.greentopgrocery.com

Green Top Grocery Cooperative is working to open a full-service, community-owned grocery store committed to supporting local farmers, promoting a healthy community, paying fair wages, and supporting the local economy. Become an owner with one-time payment of just $200 and help make Green Top a reality.

Humphrey's Market
Hope Humphrey-Walker
1821 South 15th St., Springfield
(217) 544-7445
humphreysmarket@sbcglobal.net
www.humphreysmarket.com

Humphrey's Market is a family owned grocery store, retail/wholesale meat processor and produce distributor. Our focus is on quality and service in our meat market, deli and Luncheonette. Fresh fruits and vegetables are local when in season and we offer specialty foods, exotic meats and many Illinois products. Mon-Fri 7AM-6PM, Sat 7AM-5PM, closed Sundays

Naturally Yours Grocery
Roger Hutchinson
4700 N. University-Metro Centre, Peoria
(309) 692-4448
organicgrocery@hotmail.com
www.naturallyyoursgrocery.com

Naturally Yours is Central Illinois’s largest health food store. We have two locations: Peoria and Normal, IL. We feature all organic and natural products with local meat, cheese, milk, bread and produce being featured. We have Illinois’s largest selection of vitamins and supplements. Mon-Sat 9AM-9PM.
**Businesses**

**Robert's Seafood Market**
Brian Aiello  
1615 W. Jefferson, Springfield  
(217) 546-3089  
info@robertsseafoodmarket.com  
www.robertsseafoodmarket.com

Robert's Seafood Market has been providing central Illinois the freshest and largest selection of seafood for over 95 years. Proud to be locally owned, in its third generation, Robert's Seafood also offers local produce, meats, cheese and baked goods, in addition to a large variety of hard-to-find products. Known for our knowledgeable staff, we are always ready to serve you and your family. **Mon-Sat 9:30AM-6:00PM**

**Strawberry Fields**
Jack Wallace  
306 W. Springfield Ave., Urbana  
(217) 328-4262  
general@strawberry-fields.com  
www.strawberry-fields.com

Established in 1974, Strawberry Fields is an independently owned natural food store & café. We have a long history of supporting local vendors. We currently maintain a number of longstanding local vendor relationships. **Mon-Sat 7AM-8PM, Sun 10AM-6PM**

**Hendrick House**
Diane Cooper  
904 W. Green St., Urbana  
(217) 365-8004  
dcooper@hendrickhouse.com  
www.hendrickhouse.com

Hendrick House is a privately owned residence hall at the University of Illinois providing food service to University of Illinois students at over 30 locations throughout campus. It is the goal of the Hendrick House to support local growers and increase our sustainability efforts in the community. **Hours: Variable**

**Breweries**

**Rolling Meadows Brewery**
Chris Trudeau  
3954 Central Point Road, Springfield  
(217) 414-2436  
rmbrewery@me.com  
www.rollingmeadowsbrewery.com

We use organic growing techniques to grow our own hops, wheat and other fresh grown elements we add, such as vanilla. We are careful to pay close attention to detail in order to produce the finest ingredients. We are a production facility that does not serve the public. Our beers are available at bars, restaurants and retail stores in and around Springfield.

**Distributors**

**Sysco Central Illinois Inc.**
PO Box 620, Lincoln  
(217) 735-6201  
robert.robbie@cil.sysco.com  
www.syscoci.com

Sysco Central Illinois is committed to supplying our food service customers with the best quality and widest assortment of locally grown and produced products in Central Illinois.
Restaurants

Destihl
Jason Bratcher
3218 S. Towanda Ave., Normal
(309) 862-2337
mmartize@destihl.com or jbratcher@destihl.com
www.destihl.com

Destihl is a ‘gastro brewery’: artisans of food and beer. Destihl creatively combines and reinvents flavors from America’s melting pot using both traditional techniques and contemporary, ethnic/global twists, utilizing many locally raised products and from-scratch cooking. Its brewery handcrafts many beer styles. Hours: Mon-Thu 11AM-10PM, Fri-Sat 11AM-11PM, Sun 11AM-9PM. Weekend Brunch: Sat-Sun 11AM-2PM

The Garlic Press Market Café
Sarah B. McManus
106 W. North St., Normal
(309) 452-0987
info@thegarlicpress.com
www.thegarlicpress.com

What sets The Garlic Press apart is our diverse, deli-style menu featuring seasonal ingredients, locally grown and organic whenever possible. Fresh, made-from-scratch sandwiches, soups, salads, entrees, pies, cakes, cookies and more. Prepared daily in small batches to ensure quality and taste. Breakfast, lunch, early dinner and carryout catering. Hours: Mon-Fri 7AM-7PM, Sat 9:30AM-7PM, Sun 11AM-4PM

Jesse’s Grill
Chef Steve Meilinger
201 Broadway, Normal
(309) 862-9000 Ext 2025
steven.meilinger@jnh.com
www.marriotnormal.com

The chefs at the Marriott Bloomington Normal are focused on supporting the local community and its agriculture. We take pride in working hand in hand with the local farmers. We present local meats and dairy products on our menu year round and our wonderful fresh produce during prime growing seasons. We believe that great meals begin with great ingredients. Hours: 6:30AM-10PM

Kelly’s Bakery & Café
Kelly Mathy
113 N. Center St., Bloomington
(309) 820-1200
kelly@cookiesbykelly.com
www.kellysbakeryandcafe.com

Kelly’s Bakery & Café is located in Downtown Bloomington. We are supporters of local farmers, using local produce whenever possible. Our collection of homemade quiche, sandwiches, soups and salads often use ingredients straight from Downtown Bloomington’s Saturday Farmers’ Market. Hours: Mon-Fri 7AM-6PM, Sat 7AM-2PM

Medici
Jessie Lawson
120 W. North St., Normal
(309) 452-6334
medicinormal@gmail.com
www.medicinormal.com

Medici is an independently owned restaurant and offers fresh, seasonal, satisfying food made to order. Reservations and walk-in guests accepted. Hours: Sun-Mon 11AM-9PM, Tue-Thu 11AM-10PM, Fri-Sat 11AM-11PM

Station 220
Annam Myszka
220 E. Front St., Bloomington
(309) 828-2323
info@station220.net
www.station220.net

Station 220 is a “Farm to Fork” restaurant located at the retired firehouse in historic downtown Bloomington. Station 220 is a fully functioning dining facility with restaurant, bar, banquet and catering. The restaurant’s new management team, Epiphany Farms Enterprise Inc., controls the ingredients, recipes, and quality to meet high standards. Hours: Lunch: Tues-Sat 11AM-3PM, Dinner: Tue-Thurs 5PM-9PM, Fri-Sat 5PM-10PM

American Harvest Eatery
August Mrozowski and Jordan Coffey
3241 W. Iles Ave., Springfield
(217) 546-8300
americanharvest2011@yahoo.com
www.americanharvesteatery.com

True to the Season, True to the Region ~ Our goal is to offer our guests a dining experience that uses only the freshest ingredients, sourced from local farmers right here in Illinois. American Harvest is all about the food, the guests, and the time we get to share together as a family. With a vast array of craft beers as well as handpicked wine list, we are sure to have the perfect drink to pair with your meal. Hours: Mon-Sat 5PM-10PM

Augie’s Front Burner
August Mrozowski
2 W. Old State Capitol Plz., Springfield
(217) 544-6979
augiesfrontburner@gmail.com
www.augiesfrontburner.com

Augie’s Front Burner supports locally grown produce and serves eclectic cuisine. Augie’s menus will be market-driven from locally produced foods and will feature daily tasting menus. Hours: Lunch: Mon-Fri 11AM-2:30PM, Dinner: Mon-Sat 5PM-9:30PM

Café Andiamo
Adrian Rojas
204 S. Sixth St., Springfield
(217) 523-3262
manager@cafeandiamo.com
www.cafeandiamo.com

Step into the historic building and be transported to the cafes of Italy. Our pastries and bakery items are tantalizing (with some vegan items in the case). Our delectable made-from-scratch pizzas are a crowd favorite. We also offer Paleo meals, espresso and coffee drinks. Fresh-made smoothies. Full bar! Hours: Mon-Fri 7AM-4PM, Sat 8AM-4PM, Sun 8AM-2PM (During the spring, summer and fall we feature live music and are open until 7PM Wed-Fri.)
Café Brio
Ryan Lewis
524 E. Monroe, Springfield
(217) 544-0574
chef@cafebrio-springfield.com
www.cafebrio-springfield.com

Cafe Brio has an eclectic menu which allows us the opportunity to utilize local produce and products in varying and creative ways at the peak of their quality. From local beer in our beer batter to specials inspired by a walk through the farmers market we strive to Buy Fresh Buy Local.

Holy Land Diner
Afaf Rashmawy
107 W. Cook St., Springfield
(217) 544-5786
rashmawy@sbcglobal.net

We serve Mediterranean style food. We were voted the best vegetarian restaurant in Springfield for seven years, as well as the healthiest food in town. Hours: Mon-Sat 11AM-2PM, Fri-Sat 5PM-9PM

Maldaner's Restaurant
Michael Higgins
222 S. 6th St., Springfield
(217) 522-4313
steve@maldaners.com
www.maldaners.com

Since 1886 Maldaner's has been hailed as one of Springfield's best restaurants. Located in historic downtown Springfield, Maldaner's warm and welcoming setting is a perfect place for Chef/Owner Michael Higgins to show off his American, regional and Mediterranean flavors, using local and regional ingredients. Hours: Mon 11AM-2:30PM, Tue-Thu 11AM-9PM, Fri 11AM-10PM, Sat 5PM-10PM

Ross Isaac
Sean Keeley
1710 S. MacArthur Blvd., Springfield
(217) 744-7677
eat@rossisaac.com
www.rossisaac.com

Ross Isaac features American cuisine with a global influence. Casual, swanky atmosphere and a superb, boutique wine list. Currently using produce from Veenstra's Vegetables, Suttill's, Ropp Jersey, Gregory Orchard, and Garrett Farms. Menu items change daily. Call ahead for reservations. Hours: Dinner: Mon-Sat 5PM-9:30PM

Big Grove Tavern
Jessica Gorin
1 E. Main St. #101, Champaign
(217) 531-1177
jgorin@biggrovetavern.com
www.biggrovetavern.com

Big Grove Tavern is a farm to table restaurant in downtown Champaign that serves seasonal Midwestern craft cuisine using products from local farms, dairies and other purveyors. We have an extensive beer and wine list featuring many local breweries as well as carefully crafted classic and specialty cocktails. Eat, drink. Hours: Sun 10AM-2:30PM, Mon-Thu 11AM-10PM, Fri 11AM-11PM & Sat 10AM-11PM

Destihl
Jason Bratcher
301 N. Neil St., Champaign
(217) 356-0301
mmartinez@destihl.com or jbratcher@destihl.com
www.destihl.com

Destihl is a 'gastro brewery': artisans of food and beer. Destihl creatively combines and reinvents flavors from America's melting pot using both traditional techniques and contemporary, ethnic/global twists, utilizing many locally raised products and from-scratch cooking. Its brewery handcrafts many beer styles. Hours: Mon-Thu 11AM-10PM, Fri & Sat 11AM-11PM, Sun 10AM-9PM, Weekend Brunch: Sat & Sun until 2PM

Urbana Country Club
Wes Robbins
100 W. Country Club Road, Urbana
(217) 337-4232
wes@urbanacountryclub.com
www.urbanacountryclub.com

We provide a retreat for a game of golf or tennis, a sunny afternoon at the pool, a casual meal or a gourmet dining experience. We offer personalized service, delicious cuisine, and a welcoming atmosphere that feels like home.

Bacaro Restaurant
Thad Morrow
113 N. Walnut St., Champaign
(217) 398-6982
thad@thadmorrow.com
www.bacarowinelounge.com

Chef/owner Thad Morrow opened Bacaro as a wine bar in November 2001. Originally offering Italian wines and a limited menu of crostini and panini, it soon grew into a restaurant offering pastas, risottos, and entrees. Bacaro's menu features thoughtful combinations of seasonal local produce, cheeses, meats, poultry, eggs, and polenta from local farms. Hours: Mon-Sun 5PM-11PM
Abbey Normal Produce Company
Hal Pohl
2549 Ropp Rd., Normal IL 61761
(309) 660-3533
abbeynormalproduce@gmail.com

A new entry into the Bloomington-Normal market. We will offer a broad spectrum of vegetables, fruits, and nuts hoping we can fulfill our customer's daily needs and the special seasonal favorites. Available via: Farmers' Market, Sales to store/retail in Bloomington-Normal

Acbees Apiaries
Arvin Pierce
16813 Lowder Rd., Waverly, IL 62692
(217) 638-6371
colnrvn@royell.org
www.acbees.org

We have several yards in central Illinois, including Maldaner's roof top and Illini Country Club. We've kept treatment-free bees for 11 years, selling raw and natural liquid honey and honeycomb. We also do educational presentations with our observation hive and photos at farmers markets, to groups and to schools. Available via: Old Capitol Farmers' Market, Sales to restaurant.

Ackerman Certified Organic Farm
Ron and Angie Ackerman
29087 N. 2850 East Rd., Chenoa, IL 61726
(815) 945-5722
ronnga@frontier.com

We became certified organic in 1988 with corn, soybeans, wheat, oats and hay. In 2000, we added organic produce, herbs, and edamame soybeans. We now have the most organic herbs in the area and are the only farm that grows organic edamame soybeans. We also produce, clean and sell whole wheat berries and oat grouts. Thanks you for supporting organic! Available via: Downtown Bloomington Farmers’ Market, Common Ground Grocery (Bloomington), Naturally Yours Grocery (Normal), Chicago Farmstand Grocery, On-Farm.

Apple Creek Herb Farm
Kathy Shepard
141 Union Rd., Waverly, IL 62692
(217) 741-3315
kj.shepard@ivs.net
www.applecreekherbfarm.com

I have a small farm. I grow asparagus, rhubarb, some herbs and raspberries. I raise and sell Muscovy ducks, white Kambden geese, Royal Palm turkeys, chickens and eggs (pasture raised). No chemicals used. Available via: Farm Stand (Apr-Oct, Wed-Sat, 10AM-5PM), Holiday Farmers’ Market.

Appleridge Produce Farm
Keith Kueritt
114 Boulder, Gridley, IL 61744
(309) 533-8220
keithappleridge@aol.com

For three generations, our family has farmed at this location. We have been in produce production for 11 years and now are up to 15 acres. We grow fresh, healthy produce at a reasonable price. Stop by or give us a call. Available via: Farm Stand (7AM-7PM during season), CSA, Sales to restaurant/institution.

Backwoods Berry Farm
Dale and Becky Conrady
27244 Hettick Scottville, Hettick, IL 62649
(217) 436-2510
berry4@wildblue.net
backwoodsberryfarm.com

We grow asparagus, strawberries and peaches. We also have a limited supply of blueberries and blackberries. All crops are available for U-pick, except for asparagus (by order only). Homemade pies, bakery items, jams and jellies are also available. Available via: Farm Stand (Hours vary, so please call ahead), Farmers’ Market, Apple Bam (Chatham), Market on the Square (Carlinville), Sales to restaurant/institution.

Bane Family Meats
David Bane
1062 CR 2125E, Sidney, IL 61877
(217) 722-2188
davidpbane@aol.com

We are a Champaign County farm family with a dedication to sustainable agriculture, and quality meat and poultry products. All of our livestock are grown free-range at our farm. No pesticides or chemicals are applied to our pastures; no antibiotics or growth promotors are added to our animal feeds. Fresh products processed to your specifications are available with prior arrangements.

The directory lists members of both the Buy Fresh Buy Local Central Illinois chapter and the Central Illinois Sustainable Farming Network. Additionally members of the Illinois Organic Growers Association are indicated. The following symbols indicate membership for the corresponding organizations. All non-farm listings are Buy Fresh Buy Local Central Illinois chapter members.
Bear Creek Farm and Ranch  
Matt and Debbie Daniels  
754 E. 1100 North Rd., Palmer, IL 62556  
(217) 899-8713 or (217) 899-0002  
bearcreekbelgian@hughes.net  
www.bearcreekfarmandbranch.com

We have operated in an all-natural, sustainable manner since we purchased our farm in April 1997. We do not use hormones, antibiotics or chemicals on our products. Pasture-raised chickens, heritage turkeys & eggs, grass-fed beef, vegetables, fruit, sprouts, herbs and flowers. Available via: CSA, Old Capitol Farmers' Market, Sales to retail/restaurant.

Berry Best Farm  
Bryce Rawers  
2775 Ostermeier Rd., Chatham, IL 62629  
(217) 652-9080  
rawers@gmail.com

Berry Best Farm is a herbicide and pesticide free U-Pick strawberry farm. We also have blackberries, raspberries, mushrooms, artichokes and other garden variety vegetables. We strive to provide the Springfield area with nutritious and delicious local produce. Available via: Farm Stand, Old Capitol Farmers' Market, Illinois Products Farmers' Market, U-Pick.

Blue Moon Farm, LLC  
Jon Cherniss  
2184 County Road 1700E, Urbana, IL 61802  
(217) 643-2031  
bluemoonfarmurbana@gmail.com  
www.bluemoonfarm.biz

Blue Moon Farm is a 20-acre certified organic vegetable farm 10 miles north of Champaign-Urbana in what we affectionately call the “corn desert”. We grow over 40 different kinds of vegetables and 30 different kinds of tomatoes. Available via: Urbana’s Market at the Square, Common Ground Food Co-op, Strawberry Fields, Sales to restaurant/institution.

Blue Ribbon Farms  
James Stanley  
1127 Pheasant Dr., Knoxville, IL 61448  
(309) 221-7751  
blueribbonfarms@grics.net

Blue Ribbon Farms is small family garden that has grown to support a multi-farm CSA, a farmers’ market and local restaurants. We typically grow seasonal vegetables, and are expanding with a new high tunnel.

Bowman Rabbitry  
David Bowman  
5484 Mt. Auburn Rd., Decatur, IL 62521  
(217) 412-8180  
dabrho@yahoo.com

Rabbitry is the focus of my operation with a special focus on purebred Californian rabbits. Californians were an early “hybrid” of three common breeds, with the outcome being a consistent “ideal” animal for meat, fur, and production. My best animals are raised for foundation (herd) replacements and show competition, lesser animals are destined for quality commercial herd replacements, and those remaining animals are genuine meat animals.

Brackett Farm  
Bob Brackett  
611 W. Union St., Champaign, IL 61820  
(217) 898-7638  
Brackett-CSA@comcast.net  
www.brackettfarm.com

We grow over 40 different types of vegetables and fruit very intensely on a little over two acres of land. Although not certified, we have grown organically on this land since 1985. We specialize in cherry/salad tomatoes (20 varieties), Italian sweet peppers, Numex chilies, zesty salad mix and other green leafies. Available via: CSA, Urbana’s Market at the Square, Common Ground Food Co-op.

Braffet Berry Farm  
Peggy Braffet  
9010 E. 2250 North Rd., Carlock, IL 61725  
(309) 376-2012  
brafferi@gmail.com

U-pick strawberry farm located in the northwest part of McLean county. We have been operating for 12 years. Call for picking conditions. Available via: Farm Stand (Mon-Sun, 7AM - 6PM).

Brian Severson Farms  
Brian Severson  
8430 S. Dwight Rd., Dwight, IL 60420  
(815) 584-1850  
brian@qualityorganic.com  
www.qualityorganic.com

Family farmers in Illinois since 1866. We’ve all non-GMO, mostly feed grains, but we also raise organic sweet corn (both fresh and frozen) and organic soybeans. Available via: Whole Foods, Country Market, Sales to retail/restaurant/institution.

Broad Branch Farm  
Brian and Anita Poeppel  
15848 Twp. Rd. 500 N, Wyoming, IL 61491  
(309) 695-2051  
broadbranchfarm@gmail.com

We grow organic vegetables, pastured organic eggs, and pastured organic meat. All of our farm products are available exclusively through our farm’s CSA.

Brown’s Fresh Produce  
David and Kathy Brown  
304 Brown St., Bloomington, IL 61704  
(309) 530-7093  
Kathy@brownsproduce.com  
www.brownsproduce.com

Est. in 1955, on our 20-acre vegetable farm in Bloomington, our family grows over 40 varieties of vegetables. We sell our produce at our retail farmstand open 7 days a week and at the Downtown Bloomington Farmers Market every Saturday. Our “Peaches-n-Cream” sweet corn is a summer favorite for many families in our area! Available via: Farm Stand (Jun 21 - End of Oct), CSA, Downtown Bloomington Farmers’ Market, Sales to retail.
Bunn Gourmet
Bob Bunn
1400 Stevenson Dr., Springfield, IL 62703
(217) 586-7838
bob.bunn@bunn.com
www.bunngourmet.com

Bunn Gourmet sells steaks/roasts, ground beef and all beef hot dogs derived from Black Angus cattle we raise in central Illinois. Our certified, 100% Black Angus cattle are raised on grass and grain with no growth hormones. The resulting USDA Prime and Choice steaks and roasts are also wet aged for 30 days. Available via: Store/retail/ Restaurants, Internet ordering.

Calico Gardens
Nancy Homerding
27592 E. 1100 North Rd., Forrest, IL 61741
(815) 657-8204
nmhforrest@hotmail.com

We grow a variety of chemical free produce, including heirlooms, which we supply to a local grocery store and some Chicago restaurants. We are members of Stewards of the Land, LLC.

Catalpa Grove Farm
Trent W. Sparrow
8400 S. Ward Rd., Dwight, IL 60420
(815) 325-4845
catalpagrove@aol.com
www.catalpagrovefarm.com

We raise sheep, dairy goats and Berkshire hogs without the use of growth hormones and antibiotics. We grow and have access to pastures. We make soap using the goat milk. We also have a large chemical-free garden of tomatoes, peppers, melons, and pumpkins. Available via Restaurants in Chicago, Champaign and Effingham, and from Naturally Yours Grocery in Normal. We also sell wholesale.

Clarewood Farm and Bakery
Gail Record
Springfield, IL 62704
(217) 546-9153
gailrecord@aol.com

Baking with the seasons using locally grown, certified organic whole wheat, which we grind in small batches. We use our own herbs, vegetables and berries, as well as seasonal produce, from local growers. Available via: Old Capitol Farmers’ Market, Illinois Products Farmers’ Market.

Crump Family Gardens
Bryan or Bob and Joann
10396 E. 2100 North Rd., Carlock, IL 61725
(309) 376-5281
crumpcarlock@aol.com
www.crumpfamilygardens.com

We grow a large variety of vegetables including cabbage, potatoes, squash, cantaloupe, eggplant, sweet corn, tomatoes, pepper, onion, green beans, cucumbers, peas and much more. We offer u-pick strawberries. Our greenhouse is home for hanging baskets, herb and vegetable plants for early Spring sales. Available via: Farm Stand (May-Nov, Mon-Fri 9AM-6:30PM, Sat-Sun 9AM-7PM).

Dearing Country Farms
Brad Dearing
16410 N. 800E, Bloomington, IL 61705
(309) 963-4932
farms@dearingdesigns.com
www.dearingcountryfarms.com

We are a small, family owned and operated organic farmstead, growing and harvesting an abundance of seasonal produce, trees, fruit, berries, melons, flowers, herbs, and specializing in raising cage-free, pastured chickens for meat and eggs, and beef. We are members of Certified Naturally Grown. Available via: Farm Stand (Open 24/7), Downtown Bloomington Farmers’ Market, Common Ground Grocery, Food Fantasies, Strawberry Fields, Natural Gourmet, Sales to restaurant.

Decatur Is Growing Gardeners (DIGG)
Sue Hemp, President
421 W. Prairie Ave., Decatur, IL 62522
(217) 620-9077 or (217) 972-2006
info@decaturdigg.org
www.decaturdigg.org

Our mission is to enrich and nourish the Decatur-Macon County community by helping those who are hungry and want to work to grow their own food, especially those who are socially, developmentally or economically challenged. Some of our produce is sold at a farm stand, local farmers’ markets and other retail outlets. The rest is donated to food pantries or shared with the growers. Available via: Saturday Produce Market at Richland Community College, Farm Stand, Retail, and through donations.
Eberlins Orchard
Aaron Eberlin
RR1 Box 59, Golden Eagle, IL 62036
(618) 883-2025
acropservice@yahoo.com

I've been raising peaches since 1988. We raise around 10 varieties starting in early July and ending in late August. We started raising tomatoes in 2010. Available via: Farm Stand (Mon-Fri 8AM-5PM, Sat-Sun 10AM-5PM), Urbana Market at the Square, Jacksonville Farmers’ Market.

Eden’s Harvest Farm
Thomas Jablonski
14254 E. 3000 North Rd., Blackstone, IL 61313
(815) 260-5237
thomas@edensharvestfarm.com

The vegetable varieties we grow are all chosen for flavor and quality. Our vegetables are grown using natural methods. We use no synthetically produced fertilizers or pesticides. We feed the soil, not the plants.

Epiphany Farms Enterprise Inc.
Ken Myszka
23676 800 North Rd., Downs, IL 61736
(309) 378-2403
info@epiphanyfarms.com
www.epiphanyfarms.com

Epiphany Farms Enterprise is a "Farm to Fork" concept that practices sustainable, beyond organic, environmentally friendly techniques. Our goal is to bring a better understanding of food, health, and well being to your life while leaving the land a better place for future generations. Available via: CSA, Farmers’ Market, Farm Tours and Educational Presentations (24/7).

Funks Grove Pure Maple Sirup
Debby or Stephen M. Funk
5257 Old Route 66, Shirley, IL 61772
(309) 874-3360
info@funkspuremaplesirup.com
www.funkspuremaplesirup.com

Funks Grove is located 15 miles south of Bloomington. We tap 3000 trees and produce on average 1800 gallons of pure maple sirup. We generally open around the first of March and usually sell out by September. Available via: Farmstand (Mon-Fri 9AM-5PM, Sat 10AM-5PM, Sun 1PM-5PM).

Garrett Hydroponics
Rose Mary Garrett
39276 State Highway 107, Chambersburg, IL 62323
(217) 491-0570

Raising vegetables hydroponically. We sell at local farmers markets. We use very little or no chemicals, insecticides, etc. We have been in business over 30 years. Available via: Farm Stand (May-Aug, Honor System).

Gail’s Pumpkin Patch
Gail Apel-Sasse
1709 2000th Ave., Beason, IL 62512
(217) 447-3409
gail@gailspumpkinpatch.com
www.gailspumpkinpatch.com

We offer over 50 varieties of pumpkins and gourds, corn, apples, Nate’s honey, donuts, Illinois cider, Abby's baked goods, crafts, toddler maze, barrel train & goat lookout! Free admission. Available via: Farm stand, either u-pick and we-pick, Sept. 1-Oct. 31.

Gehring Poultry and Eggs
JoEllen Gehring
19433 E. 800 North Rd., Fairbury, IL 61739
(815) 383-9341
deherring@frontier.com

We are raising cage free, antibiotic and hormone free, non-GMO broiler chickens on our farm near Fairbury, IL. We also have free range, antibiotic and hormone free brown eggs.

Good Earth Farms
Mike Butcher
35 South St., Lynnville, IL 62650
(217) 370-4530
mike@gardenfreshgreens.com

At Good Earth Farms, we grow a large variety of garden greens, lettuce, micro greens and heirloom tomatoes. We are chemical and pesticide free, following organic only methods for all of our produce. Available via: Farmers’ Markets, Sales to retail/restaurants.

Grani’s Acres, LLC
Amy Randazzo
3138 Auburn Road, Bloomington, IL 61704
(309) 825-9687
amycmconsult@aol.com
www.facebook.com/Grani's_Acres

Grani’s Acres grows heirloom varieties of produce the old-fashioned way – without chemicals. Available via: Farm Stand, CSA.

Green Oak Farm
Don Chenevert, Jr.
15906 North Route 91, Dunlap, IL 61525
(309) 621-3969 (Don) and (309) 363-9302 (Elizabeth)
greenoakfarm@gmail.com

Green Oak Farm is a diversified family farm. We grow our vegetables, poultry and other livestock using sustainable agricultural practices that nurture the soil through natural, biological methods. Our pastured chickens and ducks produce delicious eggs. We produce a wide range of vegetables from asparagus to zucchini. In 2012 we added grass-fed, heritage cattle and hogs to our farm! Call ahead for available produce. Available via: Farm Stand (Open daily).
Greenthoughts Garden
Amy Andrews
332 N. Emmett, Virden, IL 62690
(217) 965-4754
greenthoughtsgarden@yahoo.com
www.greenthoughtsgarden.com

I raise or wildcraft native Illinois herbs and European herbs to make soaps, balms and oils. I offer dried culinary, medicinal and craft herbs, all raised & processed lovingly by hand. I believe healthy, chemical free herbs grown in a loving environment make much healthier herbal products! Available via: Old Capitol Downtown Farmers’ Market, Carlinville Market on the Square, Food Fantasies (Springfield).

Hartz Produce
Lyndon Hartz
5235 Township Road 900E, Wyoming, IL 61491
(309) 238-0966
Hartz_L@hotmail.com

I grow lots of crops that I can store in my ‘cool rooms’ to supplement my hoop house winter crops. I market all of my crops locally through the Good Earth Food Alliance, three farmers markets, roadside stand and high-end chefs. I am interested in helping younger farmers develop an understanding and respect for small-scale vegetable farming.

Healing Acres Farm & Greenhouse
Mark Moore
8133 Hendrickson Rd., Rochester, IL 62563
(217) 502-2125
healu2@att.net

Healing Acres Farm & Greenhouses grows & offers hydroponic strawberries & a large variety of heirloom & organic vegetables (non-certified), grown traditionally & hydroponically. We also raise grass-fed heritage beef, pork, lamb & free range eggs. We practice sustainable organic and humane farming methods. Available via: CSA, Farmers’ Market, Restaurants, Winter/Spring harvest sale.

Healthy Harvest Gardens
Kelly and Cindy Kinate
312 W. Chestnut, Fairbury, IL 61739
(815) 692-3227
kkinate@amfam.com

We grow a variety of produce focusing on heirlooms, tomatoes, peppers, eggplants, and herbs. We also like to grow unusual things not readily found in grocery stores, such as purple tomatillos, purple jalapenos, purple peppers, eggplants and tomatoes! In addition we grow apples, pears and other fruits. We are members of Stewards of the Land, LLC.

Heck's Harvest
Andy Heck
8841 McLaughlin Rd., Williamsville, IL 62693
(217) 891-3570
andrew.heck@yahoo.com

Providing fresh, nutrient-dense produce to central Illinois families. Specializing in a large variety of vegetables, herbs and melons. We continue the traditional practices of nurturing the soil through natural, biological methods. Available via: Farm store (Apr-Nov), Farmers’ Markets, CSA, Sales to restaurant.

Henry's Farm
Henry Brockman
432 Grimm Rd., Congerville, IL 61729
henhiroko2@netscape.net
www.henrysfarm.com

We raise over 600 varieties of vegetables on 12 acres. We use no synthetic fertilizers, herbicides or pesticides and strive to farm in a manner that is good for the soil, for the farm, for our customers and for the world. Available via: Old Capitol Downtown Farmers’ Market.

Homestead Harvests
Eric Marshall
14861 Enterprise Rd., Heyworth, IL 61745
(309) 287-7933
eric5899@yahoo.com
www.facebook.com/pagHarvests/207710419269124

Homestead Harvests provides locally grown food using sustainable practices. We strive to benefit our customers and the community by growing fruits, nuts, and grass-fed livestock and allocate a portion of the food grown to those in the community in need. We raise Belted Galloway cattle and Kiko goats. Please e-mail to reserve grass-fed beef quarters or halves or goats. We are currently wait listing for the fall of 2012. Available via: Direct Sales.

Honey Creek Farm
Tressa Hoffman
101 Trillium, Springfield, IL 62707
(217) 652-6517
tressa.hoffman@yahoo.com

I plan to sell a variety of veggies until I can find a niche. I hope to also be selling honey, plants, and homemade crafts. Available via Illinois Products Farmers’ Market.

Huelskoetter Pork
Larry & Vicki Huelskoetter
2322 2000th St., Beason, IL 62512
(217) 737-4051
huelskoetterpork@gmail.com
www.hpork.com

Huelskoetter Pork is your source for locally grown and processed pork. All of our pork products are USDA inspected, steroid, animal by-product, and growth hormone free, and 100% guaranteed. Huelskoetter Pork is Pork Quality Assured III certified. We sell pork products by animal quarters, halves, whole, and individual cuts. We offer free delivery to residents and businesses in DeWitt, Logan and McLean counties. KNOW WHERE YOUR FOOD COMES FROM! Available via: Downtown Bloomington Farmers’ Market.

Indian Creek Farm
Jim Burrus
2095 Arcadia Rd., Jacksonville, IL 62650
(217) 886-2552
indiancreek3@yahoo.com

A family farm offering 100% grass-fed and grass-finished Angus beef and pastured poultry. We are certified organic and raise our animals in a healthy, clean environment with a natural diet of lush, nutritious grass. We provide our customers with high quality meat that is healthy and nutritious. Available via: On farm, Farmers’ Markets, Sales to retail.
J&W Produce Patch
Joe Weishaar
2426 E. 100 N Rd., Pana, IL 62557
(217) 246-4116
jnwproduce@yahoo.com
www.jnwproducepatch.com

We are a family farm started in 1999 specializing in red raspberries, tomatoes and sweet corn. An orchard was added in 2006 and is coming into production nicely. In the fall we offer school tours in our pumpkin patch. Available via: Farm Stand (Jun-Oct 7AM-PM), Farmers’ Markets, Sales to restaurant/institution.

Jenkins Country Comforts & Farm Market
Pat Jenkins
1861 State Rt. 26, Metamora, IL 61548
(309) 369-5080
jenkinscountry@yahoo.com

We grow a large variety of fruits and vegetables and are well known in our area for our extra sweet bicolour sweet corn. We have a bakery specializing in from-scratch baked items. In 2012 we will be offering "field to table" dinners in our barn. Available via: Farm Stand (Jul-Nov, Call for hours), Peoria Heights Farm Market, Peoria Riverfront Market, Peoria Atrium Market, June (Peoria Heights), Harvest Café (Delavan), Kenyons (Lacon), Sales to retail/restaurant.

Joe's Garden
Joe Gardner
3470 Woodhaven Dr., Springfield, IL 62712
(217) 529-7144
ejglab@aol.com
Facebook: Joe’s Garden

Lettuce mix, mesclun, herbs, cherry tomatoes, hot and sweet peppers, and cut flowers. No herbicides or pesticides used. Come see us at the downtown Springfield farmers' market. Available via: Old Capitol Farmers Market.

Jon and Emma's Place
Jon Klingenberg
13138 Witt Ave., Butler, IL 62015
(217) 594-7356
klingenberg@consolidated.net
www.pasturedgrassfedbeef.com

We raise grass-fed beef and farm a mix of vegetables for markets in Litchfield, Hillsboro and Springfield. The farm has been under organic practices for 14 years. Available via: Litchfield Farmers’ Market, Old Capitol Farmers Market, Illinois Products Farmers’ Market, Wholesale, Farm Stand.

Jubilee Farm
Sister Sharon Zayac
6760 Old Jacksonville Rd., New Berlin, IL 62670
(217) 787-6927
jubilee.farm@comcast.net
www.jubileefarm.info

Ministry of the Dominican Sisters of Springfield, Center for Ecology & Spirituality—Programs, tours, walking trails, labyrinth, spiritual direction, retreats, organically-grown (non-certified) fruits and vegetables. Available via: Farm stand, CSA, Farmers’ Market

Jiligus Farmstead
Matt Kilgus
6778 N. 2150 East Rd., Fairbury, IL 61739
(815) 692-6080
kilgusfarmstead@gmail.com
www.kilgusfarmstead.com

We are the only on-farm bottling plant in central Illinois. We produce whole, 2%, skim and chocolate milk. We also have heavy cream and half & half. We also produce our own ice cream. We have soft-serve and containers of ice cream. We invite people to come watch us bottle milk or visit the farmstead for a tour anytime. Available via: Farmstand store (Mon-Sat 7AM-6PM), Farmers’ Market, Sales to retail/restaurant/institution.

Living Earth Farm
Anne Patterson
23707 E. Autumn Rd., Farmington, IL 61531
(309) 251-6147
annep@livingearthfarm.com
www.livingearthfarm.com

I am a registered dietitian and market gardener with thirteen years of growing experience and twenty-six years as a registered dietitian. I grow fresh, chemical free produce, herbs, flowers, small grains and nuts. Emphasis is on heirloom flavors and food history celebrating my community's Italian heritage. The farm is a destination farm site for garden, culinary and environmental nutrition education. Consultant for food and garden programs and events. Available via: Farm Stand, Restaurants

Live Springs Farm
Bobbi Sandwisch
R.R. 3 Box 167, Carrollton, IL 62016
(217) 942-5060
customerservice@livespringsfarm.com
www.livespringsfarm.com

Live Springs Farm is a 610 acre diversified farm using biodynamic and organic practices. We raise Berkshire hogs on pasture and in the woods, we raise 100% grass-finished beef, and pasture raised chickens for both eggs and meat. All of the animals on the farm are part of our intensive rotation on grass, meaning they move around the farm regularly supporting their health and that of the land and forage. We grow small grains on the farm using biodynamic practices which are used on the farm in feed rations made on the farm for the pigs and chickens. Available via: Farmers’ Market, including Old Capitol Farmers’ Market, Retail, including Food Fantasies, Restaurants.

Living Water Farms Inc.
Denise Kilgus
29695 E. 100 North Rd., Strawn, IL 61775
(815) 848-5080
info@livingwaterfarms.net
www.livingwaterfarms.net

Living Water Farms is a family-owned year-round hydroponic greenhouse situated in the farmland of central Illinois. We grow our products in a chemical-free and sustainable environment. Our 9000 square feet of growing space is comprised of numerous living salad greens, mesclun, bibb, basil, cress, arugula, kale and various micro greens. Available via: On farm (Mon-Fri 8AM-5PM), Wholesale, Sales to retail/restaurant.
Loerger Farms
Lowell and Janet Loerger
2853 County Road 1700 North, Minonk, IL 61760
(309) 264-5945
yegs@a5.com

We are a fourth-generation farm in Woodford county. We started producing vegetables for sale at local markets and wholesale in 2003 and have expanded our markets every year since.

Meadowbrook Organic Farm
Brad Halbrook
P.O. Box 644, Shelbyville, IL 62565
(217) 454-3535
bradhalbrook@me.com

Our farm is located 1.5 miles south of the Lake Shelbyville Dam. We were certified organic in 2006. We offer vegetables and small fruits. Available via: On farm (by appointment), Farmers’ market.

Miller Family Farm
Eldon Miller
1680 CR 2000N, Arthur, IL 61911
(217) 543-4090

Miller Family Farm is a certified organic farm. We custom grow pastured chicken, turkey and feed all non-GMO grains with natural ingredients. We can have the poultry processed and packaged fresh or frozen and cut to your specifications. Available via: On farm, Sales to restaurant.

Moore Family Farm
Diann Moore
2013 N. 1950 East Rd., Watseka, IL 60970
(815) 432-6238
www.moorefamilyfarm.com

The Moore family uses sustainable farming practices. On their regenerative farm they include many of their gardening and livestock interest, including grass-fed beef, Katahdin lamb, pasture-raised Tamworth and Large Black pork, and pasture-raised ducks and chicken for meat and free range eggs. Available via: On farm (by appointment), CSA, Farmers’ Markets Sales to retail/restaurant.

Oak Tree Organics
Chad Wallace
2585 Literberry Prentice Rd., Ashland, IL 62612
(217) 371-5513
oaktreeorganics1@gmail.com

We are a family owned and operated farm offering a large variety of vegetables, herbs, and fruit. We also offer pasture-raised eggs and pork sausage. Available via: Farm Stand, CSA, Farmers’ Markets, Local Online Market.

O’Rourke Family Farms
Brian & Carrie O’Rourke
22193 E. 600 North Rd., Downs, IL 61736
(309) 660-2360
orourkes@dtnspeed.net, carrie.orourke@gmail.com, orourke.family.farms@gmail.com, sparky.orourke@gmail.com

Raising fresh produce sustainably and with organic methods, we bring the finest varieties of common and specialty crops available to local customers. Emphasizing rich color, flavor, nutritional value, and diversity in our variety selections. Known for our specialty new potatoes. Available via: Naturally Yours Farmers’ Market (Normal), Downs Village Market, Uptown Normal Trailside Market.

O’Rourke Family Gardens
Mark or Rita O’Rourke
10833 N. 2400 East Rd., Downs, IL 61736
Mark (309) 838-5932 or Rita (309) 530-7226
ofamilygardens@gmail.com

Located in rural Downs - a family-owned farm raising home grown vegetables, strawberries, and blackberries. Growing many different varieties of potatoes and sweet potatoes. Call ahead or pick your own. Available via: Downtown Bloomington Farmers’ Market and on-farm pickup during the evenings and weekends.

PJ’s Prime Cut Cattle
PJ Klawitter
963 Mulberry Grove Rd., Mulberry Grove, IL 62262
(618) 326-7473
pjsprimecutcattle@gmail.com
www.facebook.com/pjsprimecutcattle

Locally produced beef, pork and chicken sold directly to the consumer. I can sell individual cuts, quarters or halves to be picked up at the processor. Available via: On farm (call ahead), Carlyle Farmers’ Market, Litchfield Farmers’ Market.

Prairie Fruits Farm, LLC
Leslie Cooperband
4410 N. Lincoln Ave., Champaign, IL 61822
(217) 643-2314
prairiefruits@gmail.com
www.prairiefruits.com

We are Illinois’ first farmstead creamery. We milk goats and make cheese and gelato from our goats’ milk, as well as sheep milk purchased from an Amish Dairy. Our dairy and our cheeses are certified “Animal Welfare Approved.” We offer “Dinners on the Farm” (May-Nov). Available via: Urbana’s Market at the Square, Old Capitol Farmers’ Market, Green City Market, Common Ground Food Co-op, World Harvest, Strawberry Fields, Schnucks (Urbana & Champaign), Sales to restaurant.
We are a diversified Certified Organic farm producing grains, forages, vegetables, flowers, meats, and eggs. Beef and pork are available in quarters or halves. Available via: CSA’s in Lincoln and Bloomington, Downtown Bloomington Farmers’ Market, Farm Stand.

Prescott's Farm - Petal Song Apiaries
Linda Prescott
20009 E. Cty Highway 17, Canton, IL 61520
(309) 369-4368
petalsongapiaries@yahoo.com

Prescott's Farm and Petal Song Apiaries is a 34-acre farm dedicated to sustainable farming. We grow a variety of vegetables, fruits, herbs, and flowers. We keep several colonies of bees on our farm and in a few other locations.

Ready Farm Market
Cathy or Randy Wails
2869 Woodson Franklin Rd., Franklin, IL 62638
(217) 370-7456
readyfarm@yahoo.com
www.birdbhousepeople.com

We hand craft quality wren and blue bird houses as well as a variety of wild bird feeders. We can provide information on how to create your own wild bird habitat. You'll also find a selection of farm fresh grown produce, jam and comb honey, homemade jellies along with fresh made breads and baked goodies. Call for availability. Available via: Farm Stand located in Franklin, Jacksonville Farmers Market at Lincoln Square, Illinois Products Farmers Market.

Red Barn Heritage Farm
Joe Bartletti
11504 Buckhart Rd., Mechanicsburg, IL 62545
(217) 415-7157
jbart02s@yahoo.com

Vegetables, fruits, herbs, and wildflowers naturally produced the old fashion way without chemicals. Come see the historic nineteenth-century timber frame barn and pick up some naturally grown produce at this new roadside market! Available via: Farm Stand (May-Nov), Old Capitol Farmers’ Market, Sales to retail/restaurant.

Ridgeview Farm
John & Erin Chambers
RR 2 Box 343, Shelbyville, IL 62565
(309) 258-3288
ridgeview.produce@gmail.com

We are a sixth-generation Illinois sesquicentennial family farm offering a diverse array of vegetables, raspberries, blueberries, and eggs. We sell through a CSA and through farmers’ markets. We follow organic and sustainable practices, but are not certified.

Ropp Jersey Cheese
Carol and Ken Ropp
3676 Ropp Rd., Normal, IL 61761
(309) 452-3641
carol@roppcheese.com
www.roppcheese.com

Ken Ropp is a sixth-generation dairy farmer. The Ropp's invite you to visit their farm and learn first hand how fine quality cheeses are made. Explore the grounds, pet the pure bred Jersey calves. Vegetarian enzymes and vegetarian rennet are used to make the all natural cheeses. We now have whey fed pork products and whole cow Jersey Beef. Available via: Farm Stand, CSA, Downtown Bloomington Farmers Market, Store/Retail: Schnucks (8), Food Fantasies (Springfield), Common Ground (Urbana), Naturally Yours (Normal), Alwan Meats (Peoria), Friar Tucks (5), Strawberry Fields (Urbana), Common Ground (Bloomington), Restaurant, Institution.

Rush Creek Farms
Andrew and Jennifer Miller
1979 CR 1100N, Sidney, IL 61877
(217) 688-2043
info@rushcreekfarms.com

Rush Creek Farms is a small sustainable farm located on the fertile prairie soils of east central Illinois. We established the fifteen-acre farm in 2005, taking cropland out of production and converting it to pasture for meat goat production. Our free-range laying hens roam over the farm and provide us with delicious brown eggs that have bright yellow “stand-up” yolks.

Sally's Fields
Sally McDaniel-Smith
68 Cottonwood, Chatham, IL 62629
(217) 483-8385
ssmith0130@yahoo.com
www.sallysfields.com

Sally's Fields puts the ‘family’ at the heart of our family farm. We believe that when we take care of our land, ourselves, and each other, we all prosper. We grow our vegetables and fruit sustainably, nourishing the soil using organic practices so that the food grown there can be chemical-free. Available via: Old Capitol Farmers’ Market.

Samara Farm
Zack Metzger
RR 3 Box 222, Shelbyville, IL 62565
(217) 774-4050
zack@samarafarm.com

Samara Farm started in 2010 with a big garden and a booth at the Shelbyville Farmers’ Market. We focus on organically grown fruits and vegetables, but will offer free-roaming chicken eggs and free-range broilers in 2011. We're also excited to offer CSA shares in 2011! Let us know if you'd like to visit! We're just south of Shelbyville, surrounded by conservation grassland and a grove of catalpa trees.
Second Nature Honey
Maggie Wachter
613 W. Vermont, Urbana, IL 61801
(217) 722-8513
maggiewachter@yahoo.com

Gourmet honey produced with 100% natural methods in central Illinois. Available via: Farm Stand, Facebook.

Seven Sisters Farm
Cathe Capel
1123 County Road 2300E, Sidney, IL 61877
cathe@7sistersfarm.com
www.7sistersfarm.com

Seven Sisters Farm is a historic farmstead located near the Salt Fork River in eastern Champaign County. We raise Leicester Longwool sheep, heritage breed chickens, turkey, eggs and a variety of fruits and vegetables. We follow sustainable, organic, and humane farming practices. Wool from Leicester Longwool and Romney Marsh sheep available and can be custom spun and dyed to order - please contact us. Available via: Urbana’s Market at the Square, Natural Gourmet (Champaign).

Smiling Frog Farm
Robert and Julie Haugland
1612 East Knox Road 1550 North, Dahinda, IL 61428
(309) 639-2470
robert693@yahoo.com

We raise vegetables and eggs that are sold through the Local Growers Network to area restaurants, Knox College, and to customers of Julie’s wine shop, Vintages Tasting Room. We have plans to raise beef, hogs, and possibly water buffalo in the future. Available via: Vintage Tasting Room (Galesburg), Q’s Café (Galesburg).

South Fork Ranch LLC
Donna Oshaughnessy
32796 E. 750 North Rd., Chatsworth, IL 60921
(815) 635-3414
opies99@gmail.com

Our dairy, beef and pork is certified organic by MOSA. Our meat is available directly off our farm or at a number of grocery stores and restaurants. Our farm store, The Spotted Wattle, is open Monday, Tuesday, Wednesday, Friday and Saturday from 10-5, and closed Thursdays and Sundays. Various cuts of frozen beef and pork, along with honey and free-range eggs (in season) are available.

Spence Farm
Kris, Marty and Will Travis
2959 N. 2100 East Rd., Fairbury, IL 61739
(815) 692-3336
mandk@thespencefarm.com
www.thespencefarm.com

Settled in 1830, Spence Farm is the oldest family farm in Livingston county. We provide delicious chemical free produce to chefs in Central Illinois as well as downtown Chicago. This year we have over 50 acres of food production, featuring many rare and endangered heirloom varieties. Available via: Sales to restaurant.

Spence Farm Foundation
Carolynee Saffer
2959 N. 2100 East Rd., Fairbury, IL 61739
(815) 992-3296
info@spencefarmfoundation.org
www.spencefarmfoundation.org

Spence Farm Foundation is a 501c3 not-for-profit educational foundation with the mission of teaching the art, history and practice of small sustainable family farming across America. Located on the oldest family farm in Livingston County, the foundation sponsors educational programs for all ages, including workshops for students, farmers, educators and chefs.

Spring Bay Farm
Doug Day or Leslie Hiatt
1373 Spring Bay Rd., East Peoria, IL 61611
(309) 822-9876
Facebook

Located in the Illinois River Valley, we grow a variety of vegetables including heirloom tomatoes, sweet corn, green beans, potatoes, several varieties of garlic, and much more. We proudly grow Hearts of Gold heirloom cantaloupe (available in August). Member of the Good Earth Food Alliance. Available via: Farm Stand (call first), CSA, Farmers’ Markets, Sales to retail/restaurant.

Stewards of the Land, LLC
Marty Travis
2959 N. 2100 East Rd., Fairbury, IL 61739
(815) 692-3336
www.thestewardsoftheland.com

The Stewards of the Land is a group of 25 small family farms with the mission to create, maintain and support the family farm – to help them become and remain both sustainable and profitable, and to provide the same opportunity for future generations. The Stewards provide fresh, healthy, chemical-free foods of the highest quality directly to the tables of those who have a deep sense of appreciation for the connection to the land. Available via: CSA, Farmers’ Market, Sales to retail/restaurant/institution.

Sunny Lane Farm/Teresa’s Fruit and Herbs
Teresa Santiago
302 W. Sunny Ln., Eureka, IL 61530
(309) 231-4484
teresajeans@msn.com

We grow about 25 kinds of fruits, about 30 kinds of herbs and some flowers. Our aronia field is certified organic by GOA. The rest of the farm is not certified but uses no pesticides or chemical fertilizers.

Suttill’s Gardens
Ron and Jacque Suttill-Simpson
2201 Groth Rd., Springfield, IL 62703
(217) 744-9379
farmmom0520@yahoo.com

We are fourth generation farmers. The fifth generation is being trained. Greenhouse and garden are open April - Thanksgiving. Available via: Farm Stand (Mon-Sat 8AM-5:30PM, Sun 8AM-3PM), Old Capitol Farmers’ Market, Illinois Products Farmers’ Market, Maldaner’s, American Harvest Eatery, Augie’s Front Burner, Angela’s A Taste of Italy, Sales to retail/restaurant.
Swinger Family Farm
Rob Swinger
2283 N. 1000 East Rd., Edinburg, IL 62531
(217) 623-4288
swingerfarms@hotmail.com
Swinger Family Farm is a fourth generation 3500-acre operation growing primarily corn and soy beans. For the past 63 years we have maintained an Angus cow-calf operation. We currently produce all natural grass-fed beef. We also enjoy raising sweet corn and have a fruit orchard dating back to 1950. Available via: Farm Stand, Taylorville Farmers’ Market (late in season), Sales to restaurant.

T. Hodgson Produce
Ted Hodgson
208 W. McGrath, Williamsville, IL 62693
(217) 566-2039
njhodgson@casscomm.com
Our family produce farm is over 100 years old. Our produce is picked and delivered fresh daily, specializing in sweet corn, watermelons and cantaloupes. Available via: Old Capitol Farmers’ Market, Illinois Products Farmers’ Market, Jacksonville Farmers’ Market, Wholesale, Sale to retail/restaurant.

Terra Dea Farms
Linda Connelly
16401 Hamilton St., Athens, IL 62613
(217) 341-5814
lconnelly220@aol.com
Terra Dea Farms raises a wide range of naturally grown vegetables, many of them heirloom varieties. Please call for availability.

The 200 Acres
Mac Condill
1749 CR 1900 N., Arthur, IL 61911
(217) 543-2394
thepatch@the200acres.com
www.the200acres.com
The 200 Acres is a sixth-generation family farm, consisting of The Great Pumpkin Patch, The Homestead Bakery, and The Homestead Seeds. As a whole we specialize in bringing diverse, high-quality produce, baked goods, and rare seed varieties to our visitors - with our peak season during harvest. The Great Pumpkin Patch grows over 300 varieties of pumpkins, squash, and gourds and is open Sept. 15th-Oct. 31st, 7 days a week. The Homestead Bakery and The Homestead Seeds are available year-round, Monday through Saturday, 9-5. Available via: Farm Stand

The Mulberries Farm and Orchard
Wendy Heller
608 S. Willis Ave., Champaign, IL 61821
(217) 398-5842
heller.w@gmail.com
We planted our apple trees recently and are growing vegetables for our sidewalk farm stand currently. The apples will take about five years to really start producing, so our goal is to continue to develop our farm sustainably during this developmental period.

TJ’s Pastured Free Range Poultry
Tim and Julie Ifft
2773 N. 1500 East Rd., Piper City, IL 60959
(815) 686-9200
tjI4@maxwire.net
TJ’s offers all-natural, free-range chicken and turkey products, along with farm-fresh eggs. Our poultry is pasture-raised on chemical-free grass and alfalfa, giving them plenty of room to roam, fresh air and a healthy way to live and grow. No antibiotics used and fed an all-natural diet containing no animal by-products. Available via: Green City Market (Chicago), Naturally Yours Farmers’ Market (Normal), Naturally Yours Grocery, Sales to retail/restaurant.

Triple S Farms
Stan and Ryan Schutte
RR #1 Box 122A, Stewardson, IL 62463
(217) 343-4740
stan@triplesfarms.com
www.triplesfarms.com
Our goal is to raise the best tasting, highest quality meats and produce, without using harmful drugs or chemicals. Our slogan is “We grow taste.” All of our pastures are Certified Organic and all of our animals have been drug free since 1998. All our poultry is free-range - we use no GMO grains. Available via: Buying Club (By appointment), Farmers’ Market, Sales to restaurants.

Tuxhorn Farms
Ed Tuxhorn
7749 Clarksville Rd., Rochester, IL 62563
(217) 622-6003
tuxhornfarms@gmail.com
Tuxhorn Farms was established in 1925 and has been a family affair ever since. We are expanding to offer local produce to the public this year. Available via: Farm Stand on Saturdays, Robert’s Seafood, Edinburg Farmers’ Market.

Twin Oak Meats
Tom and Amy Ifft
11197N 2300E Rd., Fairbury, IL 61739
(815) 692-4215
twinoakmeats@maxwire.net
www.twinoakmeats.com
Locally raised pork products on our own farm from birth to finish. No growth hormones are used. Hogs are raised in a non-confined environment. We have a large selection of all-natural products, including our homemade sausages. We sell both retail and wholesale. Available via: Farm store (Mon-Sat 7AM-7PM), Naturally Yours Farmers’ Market (Normal), Naturally Yours Grocery, Dill Pickle Co-op (Chicago), Pasta Puttana (Chicago), Heartland Meats (Mendota), Home delivery, Sales to restaurant.

TJ’s Pastured Free Range Poultry
Tim and Julie Ifft
2773 N. 1500 East Rd., Piper City, IL 60959
(815) 686-9200
tjI4@maxwire.net
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Twisted Chicken Acres
Leslie Schenkel
13018 W. Southport Rd., Brimfield, IL 61517
(309) 231-0875
Twisted Chicken Acres is a member of Good Earth Food Alliance, a multi-farm CSA.
Veenstra's Vegetables
Garrick Veenstra
6130 New City Rd., Rochester, IL 62663
(217) 827-3931
garrickveenstra@yahoo.com

Providing fresh, nutrient-rich produce to central Illinois families. Specializing in a large variety of vegetables, herbs and melons. On-farm egg sales available. We continue the traditional practices of nurturing the soil through natural, biological methods. Available via: On farm (Apr-Nov), CSA, Farmers’ Markets, Sales to retail/restaurant

Wachter Farms
Susan Wachter
1880 1700th Ave., Lincoln, IL 62656
(217) 871-0666
susan@wachterfarms.com
www.wachterfarms.com

We are a produce and grain farm located northeast of Lincoln. We sell plants, produce, dog biscuits, and rag rugs. We grow and produce everything we sell on our own land. Available via: Farm Stand (call first), Lincoln Farmers’ Market, Illinois Products Farmers’ Market.

Witzig Farm Meats
Roger and Elaine Witzig
28501 N. 2025 E. Rd., Gridley, IL 61744
(309) 747-3330
www.witzigfarmmeats.com

Witzig Farm Meats is a centennial homestead and certified organic grain farm. We raise and graze Red Angus and Red Devon cattle on organic forages for high quality grass-fed beef. Our hogs are humane raised-farrowed in pens and finished in large pens bedded with straw. They are antibiotic-free from birth to finish - fed an all vegetarian diet - NON-GMO corn. No hormones. No steroids. No animal by products. All packaged meats are Preservative Free. We also sell whole beef, 1/2 beef, and whole hogs. Available via: Farm Stand (call first), Retail, Farmers’ Markets

Windy Knoll Produce
Derek Stoeller
29835 N. 3360 East Rd., Chenoa, IL 61726
(815) 848-7222
bkstoller@maxwire.net

I started Windy Knoll in 2008 when I was 10 years old. I am a member of the Stewards of the Land in Fairbury, IL. I grow a variety of vegetables and fruits to sell to restaurants, grocery stores, and at farmer markets.

Yordy Turkey Farm
Brent Yordy
2000 S. Main, Morton, IL 61550
(309) 263-2891
byordy@speednet.com
www.yordyturkey.com

100% natural, no preservatives, no growth promotents, feed non-GMO and raised on our own farm from one day old to market. We feed non-GMO to turkeys grown. Processed in our own USDA inspected plant. All turkey products. Available via: Retail store at 2000 S. Main St. Morton, call to order ahead of visit.

Zoey's Herb Farm
Jerry and Toni Duhon
126 Arrowhead Trl., Litchfield, IL 62056
(217) 324-6607
gjd1@wamusa.com

We grow chemical-free heirloom tomatoes, herbs, several varieties of French filet green beans, cucumbers and squash. We also grow heirloom peppers and baby corn for market and restaurants. Our goal is to provide fresh, chemical-free produce for local consumers. Available via: Old Capitol Farmer’s Market, Store/Retail (Food Fantasies- Springfield, Strawberry Fields- Urbana), Restaurant.

Downs Village Market
Carol Hiebert
PO Box 154, Downs, IL 61736
(309) 378-4223
marketmaster610@gmail.com

We are a local farmers’ market, established in the Village of Downs in 2003. Our 20 vendors offer local and select regional produce, plants and flowers, baked goods, crafts and homemade items. Just off I-74 at the southwest edge of Downs by the railroad tracks on Wednesdays, June through Sep, 4PM-6PM.

Downtown Bloomington Farmers Market
Marisa Brooks
106 W. Monroe, Bloomington, IL 61701
(309) 829-9599
marketing@downtownbloomington.org
www.downtownbloomington.org

This producer-only market offers a diverse selection of local, sustainably produced farm products – meats, cheeses, vegetables, eggs, herbs, grains, plants, as well as baked goods, prepared foods, fine arts and educational opportunities. Live music, cafes, restaurants, shops and galleries enhance the market experience. LINK cards accepted. Downtown Bloomington Square on Main, Center and Jefferson Streets. Open every Saturday May-October, from 7:30AM to noon.
Peoria Heights Farm Market
Heritage Square
4450 N. Prospect Rd., Peoria Heights, IL 61616
heightsfarmmarket@gmail.com
heightsfarmmarket.blogspot.com

Outdoor farmers’ market offering farm fresh produce, baked goods, specialty food items and art - handmade and locally produced in Illinois. Enjoy a summer evening shopping for the freshest local foods including fruits, herbs, vegetables, meat, poultry and eggs! Plus, don’t miss the fresh bread and bakery items, homemade pasta, fresh flowers, handmade crafts and more! Every Wednesday, June through September, 3:30PM to 6:30PM. Rain or Shine – except during SEVERE weather.

Peoria Riverfront Market
300 SW Water St., Peoria, IL 61602
info@peoriariverfront.com
(309) 671-5555
www.peoriariverfront.com

Peoria’s RiverFront Market features Illinois grown produce, local meats, cheeses, fresh breads, herbs, and flowers, plus a great selection of local art including jewelry, pottery, wood-turned items, candles, and much more. Every Saturday, June through September, 8AM to 12PM

Illinois Products Farmers Market
Kristi Jones
PO Box 19427, Springfield, IL 62794
(217) 785-4873
kristi.jones@illinois.gov
www.illinoisproductmarket.com

The Illinois Products Farmers’ Market is a night market sponsored by the Illinois Department of Agriculture and Springfield Clinic. Products must be produced or processed in Illinois. Products range from organic and non-organic produce, pasta, baked goods, jams and jellies, meat and poultry, eggs and Illinois wine. LINK cards and WIC/Farmers' Market Nutrition Program coupons are accepted at the market. Commodities Pavilion Illinois State Fairgrounds, Thursdays, May through October, 4PM-7PM.

Naturally Yours Grocery Farmer’s Market
Michelle Stipp
1503 E. College Ave., Normal, IL 61761
(309) 452-3456
buyingorganicgrocery@yahoo.com
www.facebook.com/#!/NaturallyYoursFarmersMarket

We will have a selection of vendors from local meat and produce farmers to chiropractors. The chiropractors will be offering information on health and wellness. Saturdays, May to September, 7:30AM-12PM.

Old Capitol Farmers Market
Ann Frescura
3 West Old State Capitol Plaza, Ste. 15, Springfield, IL 62702
(217) 544-1723
ann@downtownspringfield.org
www.downtownspringfield.org

Market is held Wednesdays and Saturdays, 8AM-12:30PM, on Adams St. between 5th and 2nd Streets. Features 50-plus vendors, plus local artisans and free entertainment. May 16 through Oct 27. On Adams St. between 5th St. and 2nd St., Wednesdays and Saturdays, 8AM-12:30PM, The second week of May through October.

Saturday Produce Market
Maire Fox
One College Park-Richland Community College, Decatur, IL 62521
(217) 875-7211 ext 442
mfox@richland.edu

The Saturday Produce Market is student run and is an integral part of the Richland Student Farms. The Market provides area-wide consumers with fresh, locally grown foods while supporting rural and urban independent farmers. The students obtain practical experience in all aspects of operating a community-based small farm business from seed to market. Saturdays, second week of June through October, 8AM-12PM.

Uptown Normal Trailside Market
Joe Tulley
108 E. Beaufort, Normal, IL 61761
(309) 454-9556
bstrack@normal.org
www.uptownnormal.org

The Uptown Normal Trailside Market is open 3:30PM-6PM every Tuesday from June 7 through September 13. A wide variety of local and out of state fruits, vegetables, flowers and baked goods are available. We’ve now added space for craft vendors as well. Visit the market and take a stroll through the beautiful new Uptown Normal Business District. On E. Beaufort between Linden and Circle.

Urbana’s Market at the Square
Natalie M. Kenny Marquez
400 South Vine St., Urbana, IL 61801
(217) 384-2319
nmkennymarquez@urbanaillinois.us
www.city.urbana.il.us/market

Urbana’s Market at the Square is a producer-only market offering locally-grown fresh produce, plants and flowers, prepared foods, baked goods, art and crafts, performance, and much more. It is located at the corner of Illinois and Vine Streets in downtown Urbana. On Saturdays, May 5 through Nov 3, 7AM-12PM.

Winter/Holiday Markets

Visit www.ilstewards.org for updated times and dates for special markets.

Holiday Farmers’ Markets
Artisan Building, Illinois State Fair Grounds, Springfield, IL
Once in November and once in December

Shop for holiday meals and fine local produce, turkeys, meats, wine, cheese gifts and more! Check www.ilstewards.org for dates and details.

McLean County Museum of History
Downtown Bloomington, IL
Every third Saturday, December through April
10AM-12PM

Thanksgiving Farmers Market
US Cellular Coliseum
Downtown Bloomington, IL
A day’s journey, memories for life

With more than 100 wineries and vineyards across the state, you’ll never run out of ways to experience Illinois wine. There are wineries offering tastings, tours, special events and even on-site chefs. Stay at a quaint bed and breakfast overlooking a vineyard or attend one of the many Illinois wine festivals. Each place will be unique, but you’ll always find a passion for creating hand-crafted wines and a commitment to providing an enjoyable experience.

Plan your journey to Illinois Wine Country by visiting: www.illinoiswa.org