

REAP FOOD GROUP



FARM  FRESH
ATLAS™

of Southern Wisconsin 2022

HOW TO USE THE FARM FRESH ATLAS

Welcome to the 2022 Farm Fresh Atlas of Southern Wisconsin! This guide will help you find Southern Wisconsin farms, farmers' markets, restaurants, stores, and other businesses that sell local food and use sustainable production and business practices. Here's how to make the most of it:



Riemer Family Farm

In Print

- Farms and businesses are listed alphabetically
- Review the What's in Season chart on page 9 to determine when certain types of produce will be available
- Use the map on pages 24-25 to locate the geographic locations of farmers & producers listed on pages 16-29

Online at farmfreshatlas.org

- Visit farmfreshatlas.org to view Atlas members from all six regions of Wisconsin
- Looking for who carries a specific item? Use the search bar to find specific foods, farmers' markets, farms, events, retail spaces, and organizations
- View the map to find Atlas members near you

ATLAS PLEDGE OF COMMITMENT

All listed businesses, organizations, producers and farms pledge their commitment to the following:

Business & Organization

- Support Wisconsin farmers and local food businesses and promote a more sustainable, regional food system and good food
- Locally and cooperatively owned or family owned or is a non-profit organization whose mission is to promote a sustainable regional food system
- Control purchasing decisions for goods, products or services
- Operate in a way that protects and sustains the region's natural (e.g. land and water) resources
- Provide safe and fair working conditions for employees
- Commit to purchasing food locally and sustainably, emphasizing ingredients grown or produced in Wisconsin
- Work to increase, expand, and promote Wisconsin sourced products

Farm & Producer

- Cooperatively or family-owned
- Committed to reducing the application of synthetic pesticides and fertilizers
- Operate in a way that protects and sustains the region's land and water resources
- Treat animals with care, respect, and provide access to the outdoors
- Provide safe, fair working conditions for employees
- Sell Wisconsin products that they have grown or helped produce on their farm



Pasture and Plenty

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WHO IS REAP FOOD GROUP?

REAP Food Group is a Madison-based nonprofit whose **mission is to transform communities, economies, and lives through the power of good food.**

We do this by:

- Building the next generation of healthy eaters through youth education
- Educating and connecting local and sustainable farmers and everyone from institutional to individual buyers
- Strengthening and amplifying community-led solutions to food system challenges
- Educating consumers so they can be advocates for actions and policies that support an equitable, just and environmentally sustainable food system
- Celebrating with community around good food

Farm to School • Farm to Business • Farm Fresh Atlas
reapfoodgroup.org

RESOURCES FOR FARMERS

NATIONAL SUICIDE PREVENTION LIFELINE

(800) 273-8255
en español (888) 628-9454
deaf and hard of hearing (800) 799-4889

WI FARM CRISIS HOTLINE

(800) 942-2474 • farmcenter@wisconsin.gov

FARM CRISIS CENTER

farmcrisis.nfu.org

DEPARTMENT OF AGRICULTURE, TRADE & CONSUMER PROTECTION FARM CENTER

(800) 942-2474

WISCONSIN FARM MEDIATION & ARBITRATION PROGRAM

(608) 224-5138

NATIONAL FARM MEDICINE CENTER

(715) 389-4999

FARM AID CRISIS HOTLINE

[farmaid.org/our-work/resources-for-farmers/
online-request-for-assistance-form](http://farmaid.org/our-work/resources-for-farmers/online-request-for-assistance-form)
(800) 327-6243 • farmhelp@farmaid.org

WISCONSIN BROADBAND OFFICE

(608) 267-2160 •
PSCStatebroadbandoffice@wisconsin.gov

EMERGENCY FOOD

ORGANIZATION	ADDRESS	WEBSITE	PHONE #
Healthy Food for All	1219 N. Sherman Ave., Madison, WI 53704	hffadane.org	(608) 204-7017
Lussier Community Education Center	55 S. Gammon Rd., Madison, WI 53717	lcecmadison.org/eat/pantry/	(608) 833-4979
Madison Area Food Pantry Gardens	7492 Old Sauk Rd., Verona, WI 53593	foodpantrygardens.org	(530) 650-5301
Middleton Outreach Ministry	3502 Parmenter St., Middleton, WI 53562	momhelps.org	(608) 836-7338
Second Harvest Foodbank of Southern WI	2802 Dairy Dr., Madison, WI 53718	secondharvestmadison.org	(608) 223-9121
Sunshine Supper	1632 W. Main St., Sun Prairie, WI 53590	sunshinesupper.org	(608) 561-1632
The Boys and Girls Clubs of Dane County	4619 Jenewein Rd., Fitchburg, WI 53711	bgcadc.org	(608) 661-4757
The Fritz Food Pantry at the Goodman Community Center	149 Waubesa St., Madison, WI 53704	goodmancenter.org	(608) 204-8049
The River Food Pantry	2201 Darwin Rd., Madison, WI 53704	riverfoodpantry.org	(608) 442-8815

Nearly overnight, COVID-19 closures created huge disruptions in our workplaces and local food chain in 2020. Unemployment soared and hundreds of thousands of pounds of locally grown food that had been slated for area restaurants, schools and other food service industries suddenly had nowhere to go. Area food banks, with funding from the federal, state and local governments, stepped up to buy as much local produce as possible, making it available to food insecure families, and are continuing to offer locally grown food through 2022. Please contact these organizations if you need assistance, or consider sending them a donation to help keep locally grown produce in our food banks!



photos by Laura Zastrow Photography

(RE)BUILDING:

Creating a resilient food system with an equity lens



When the Farm to Families (F2F) project, a collaboration between REAP and Roots4Change (R4C), ended in May 2021, we continued nurturing our relationship through the summer program *Verano en Familia* (a family summer). This program included community-grounded activities that were co-planned with R4C to advance the wellness of Latinx/Indigenous families, centering the importance of local food, healthy eating, and lifestyle, while respecting and honoring families' cultural backgrounds. These outdoor events educate families about the importance of sourcing food that is both locally grown and produced in an environmentally responsible manner. Using our food truck and ingredients directly purchased from different farms around Dane County, we provided families with fresh, healthy snacks, had fun showing kids how to make smoothies and fresh salsa using the blender bikes, and showcased cooking demonstrations alongside R4C's *promotoras*. In addition to the parks events, Latinx/Indigenous families enjoyed tours to Moonwise Herbs Farm in Edgerton and to Tortilleria Zepeda, Lone Rock.

Verano en Familia

On October 19th, 2021, REAP collaborated with Wisconsin Bike Fed, Dream Bikes, and Down With Bikes in the event Safe Routes to School where kids and adults prepared fresh salsa using REAP's bike blenders. A healthy snack of apples from Door Creek Orchard farms accompanied.

Safe Routes to School



(RE)IMAGINING:

Community food solutions from leaders on the ground

REAP's mission of transforming communities through the power of good food has evolved in the last few years to better reflect our intention to be a strong food equity ally. We have started to reach out and listen to the voices of those in our community that have been historically left out of the conversation, meeting them as partners and as the experts they are in their own food access solutions.

Thanks to the ingenuity of our partners at R4C and funding from a Wisconsin Partnership Program Grant, the idea of creating a community advisory group was born. The newly formed Affinity Group Advisory Committee can bridge our work as advocates of food system work and the food justice issues that disproportionately affect communities of color in Dane County. After much planning, in October 2021, seven community members representing farmers, consumers, entrepreneurs, and educators met. We posed a question and listened:

“If you could build a dream community food system today, what would it look like for you? ”

•**CONNECTIONS** “We need to know who and where [Latinx] farmers and manufacturers are. Having a way to connect and collaborate with each other would promote “reciprocity” among producers.”

•**MARKET RESEARCH** “We want to know where the main produce (raw materials) comes from and how they are produced. We need to know what products are needed/wanted by consumers (demand).”

•**SCHOOL LUNCH** “School lunch should incorporate other foods and can be an opportunity to teach about different foods consumed by different cultures”

•**EDUCATION IN FOODWAYS** “We want to educate our community about healthy food and traditional eating habits.”

•**ENTREPRENEUR TRAINING** “We need help to navigate the system to establish a farm/business and to know the different funding opportunities available for producers as well as help to market our products”



Verano en Familia

ADVISORY BOARD MEMBER SPOTLIGHT

Tortilleria Zepeda • Lone Rock, WI • tortilleriazepeda@gmail.com • tortilleriazepeda.com

Mexico native and former marine biologist Julian Zepeda met his wife, Heidi, in Mexico in 2013. The two soon moved to Heidi's home near Spring Green, WI. Quickly recognizing the lack of authentic, high quality corn tortillas in their new home, the duo decided to produce their own. Since 2018, Tortilleria Zepeda has sourced locally grown, non-GMO corn and employed the pre-hispanic nixtamalization process to yield authentic, nutritious, artisan corn tortillas.

Cesar's Cheese • Plain, WI • hbarrad96@aol.com

Oaxaca native and UW-Madison Master Cheese Program grad Cesar Luis and his wife Heydi began their cheese operation in 2008 with the release of Queso Oaxaca. They hand stretch the mozzarella-like cheese into 15 pound, 50 foot ropes, then cut into retail-ready sticks.

Victor's Garden • Stoughton, WI • vortega91367@gmail.com

Victor has been growing and selling chemical-free crops for the past 10 years. This includes beets, beans, broccoli, cauliflower, cabbage, corn, cucumbers, eggplant, garlic, kale, lettuce, onions, peppers, tomatoes, radishes, and Mexican herbs. Reach out if you'd like Victor's Garden to supply your restaurant or home.

WHAT'S IN SEASON



farmfreshatlas.org

Find Local Food in Wisconsin

Local food means food that is grown close to where it is sold and enjoyed. Shop at local farmers markets and farm stands or use the Farm Fresh Atlas™ to find fresh local food for your family!

Encuentra Comida Local en Wisconsin

La comida local significa comida que se cultiva cerca de donde se vende y se disfruta. ¡Compre en los mercados agrícolas locales y en los puestos agrícolas o use Farm Fresh Atlas™ para encontrar comida local fresca para su familia!

MEMBERSHIP

Since 2002, REAP's Farm Fresh Atlas of Southern Wisconsin ("Farm Fresh Atlas") has connected consumers to local growers and farmers' markets throughout Columbia, Crawford, Dane, Dodge, Grant, Green, Iowa, Jefferson, Lafayette, Richland, Rock, Sauk, Vernon, and Walworth counties. Each of the Farm Fresh Atlas' 200+ growers and food businesses pledge that they are family-owned, committed to sustainable agriculture, and provide safe and fair working conditions.

ATLAS REACH



Facebook
5,100 followers



Instagram
2,707 followers



E-newsletters
20,00 subscribers



Print copies
20,000 subscribers

WAYS TO SELL

Directly to REAP

Do you have a larger volume than you can sell through your CSA or farmers market? Let us know. REAP purchases vegetables and other products from our Atlas partners for our Farm to School programs, holiday fundraiser boxes and more. Contact info@reapfoodgroup.org.

Farm to Restaurants

All of the restaurants and local businesses who are Atlas members are committed to buying and serving local foods in their establishments. If you're looking for new markets or have a great new product, don't hesitate to reach out to them. If you're selling local produce to a restaurant that isn't an Atlas member, encourage them to sign up and promote their support for local farmers!

Farm to Institutions

Looking for even larger markets? Join REAP in strengthening the local supply chain by selling to institutions, such as schools, hospitals, corporate campuses, prisons, and county meal programs. REAP is investing in new technology, building resources for technical support for both farmers and institutional buyers, and researching the feasibility of a vegetable processing facility to supply institutions with locally grown, minimally processed fruits and vegetables. Contact REAP Farm to Business Director Anna Landmark at annal@reapfoodgroup.org for more information.

FARMERS' MARKETS

Towns with farmers' markets are underlined on the farms and producers map on pages 24-25.

Argyle

6/4/22-10/12/22 • 1st & 3rd Saturdays
9AM-12:30PM

Location: The corner of Hwy. 81 and Broad St. in a former high school lot, 109 S. Broad St., Argyle

Contact:
economicdevelopment@argylewi.org
or (608) 543-3113

Fresh produce, eggs, frozen meat, and a variety of other products.

Baraboo

5/7/22-10/29/22 • Saturday & Wednesday
7:30AM-1PM

Location: Downtown Square in Baraboo, 515 Oak St., Baraboo

Contact:
baraboofarmersmarket@gmail.com
or (608) 963-9879

Established in the mid-1980s to allow shoppers to connect with farmers who grow their food.

baraboofarmersmarket.com

Beloit



5/7/22-10/29/22 • Saturday 8AM-1PM
Location: 300 Block of State St. and 400 Block of E. Grand Ave.

Contact:
shauna@downtownbeloit.com or
(608) 365-0150

Shop in an open-air market in the heart of historic Downtown Beloit. Chat with local vendors and get the scoop on next week's harvest and offerings! No pets.

downtownbeloit.com

Beloit Winter

11/6/21-4/30/22 •

Location: Downtown Beloit Association office, 557 E. Grand Ave.

Contact:
shauna@downtownbeloit.com or
(608) 365-0150

Vendors will be announced Fridays on our Farmers' Market page.

Best of WI Indoor

11/5/22-12/17/22 • Saturday 9AM-2PM

Location: McFarland Municipal Center, 5915 Milwaukee St., McFarland

Contact: mcstorefms@gmail.com or
(608) 873-9443

A celebration of the local harvest with vendors from many markets with great foods and wonderful crafts.

Boscobel



5/7/22-10/29/22 • Saturday 8AM-12PM

Location: Depot Park, 800 Wisconsin Ave., Boscobel

Contact:
boscobelfarmersmarket@gmail.com
or (608) 391-0635

Fresh produce, home canned and baked goods, local honey, maple syrup, meats, fresh eggs, arts and crafts, hot breakfasts, ice cream, and live music.

Boscobel Winter

2/12/22-4/23/22 •
2nd & 4th Saturdays,
8AM-12PM

Location: Blaine Gym, 102 E. Oak St., Boscobel

Contact:
boscobelfarmersmarket@gmail.com
or (608) 391-0635

Fresh produce, home canned and baked goods, local honey, maple syrup, meats, fresh eggs, arts and crafts, hot breakfasts, ice cream, and live music.

Cross Plains

7/6/22-8/31/22 • Wednesday 4PM-6PM
Location: Corner of Hwy. 14 & Hwy. P, 2404 Main St., Cross Plains

Contact: crossplainsfm@gmail.com
or (608) 798-4308

Lead by the Cross Plains LIFE Foundation. Fresh fruits and veggies, preserves, baked goods, flowers plus.

Darlington

5/7/22-10/29/22 • Saturday 8AM-12PM

Location: Darlington Festival Grounds next to Casey's Gas Station, Festival Grounds Park, Darlington

Contact: mainstprogram@gmail.com
or (608) 776-3067

Local, farm fresh, and seasonal produce, cut flowers, baked goods, artisan products, meat, and cheese vendors.

DeForest



6/7/22-10/18/22 • Tuesday 3:30PM-6:30PM

Location: Between Village Hall and Fireman's Park, 120 S. Stevenson St., DeForest

Contact: farmersmarket@vi.deforest.wi.us
or (608) 509-5324

Local farm fresh produce, baked goods, and meats. Weekly themes/specials, food carts, and entertainment.

vi.deforest.wi.us/farmersmarket

Delafield



5/7/22-10/29/22 • Saturday 8AM-1PM

Location: Main St. & Dopkins St., one block west of Hwy. C, 417 Main St., Delafield

Contact:
info@delafieldfarmersmarket.com or
(262) 409-5276

Vendors selling produce, honey, microgreens, mushrooms, and maple syrup. Check website for up-to-date information on location.

delafieldfarmersmarket.com

Dodgeville



5/21/22-10/8/22 • Saturday 8AM-12PM

Location: Dodgeville United Methodist Church parking lot, 327 N. Iowa St., Dodgeville

Contact:
dodgevillefarmersmarket@gmail.com
or (608) 574-3027

Wide variety of local offerings beyond vegetables and plants.

Downtown Dells

5/28/22-10/1/22 • Sunday 9:30AM-1:30PM

Location: River Walk Park/River Walk Pub Entrance, 105 Broadway St., Wisconsin Dells**Contact:** briana@wisdells.com or (608) 291-5157

An open-air market with fresh and healthy Wisconsin products.

Downtown Waupun

6/4/22-9/24/22 •

☑ SFMNP ☑ WIC

Saturday 8AM-12PM

Location: O'Connor, Wells, & Vander Werff parking lot, 111 E. Main St., Waupun**Contact:**

waupunfarmersmarket@gmail.com or (920) 948-4384

Fresh produce, eggs, grass-fed beef, pickles, canned veggies, homemade soaps, tea, salsa, jams, fresh flowers, handmade crafts, and more!

waupunchamber.com

Ferryville

☑ SFMNP ☑ WIC ☑ EBT

5/21/22-10/29/22 • Saturday 9AM-3PM

Location: Sugar Creek Park, south of Village of Ferryville, 170 Pine St., Ferryville**Contact:** squamme43@gmail.com or (920) 210-4560

Fresh produce, bakery, canned goods, Amish quilts, baskets, crafts.

visitferryville.com

Fitchburg Center

☑ SFMNP ☑ WIC

5/5/22-10/27/22 •

Thursday 3PM-6PM

Location: Under Agora Pavillion, off of Fish Hatchery Rd., 5511 E. Cheryl Pkwy., Fitchburg**Contact:**

steven.leverentz@promega.com or (608) 277-2592

An abundance of each season's offerings and colors. Special events third Thursday of each month with live music and local charitable fundraisers.

fitchburgmarket.wordpress.com

Fitchburg Center Winter

11/3/22-12/15/22 •

☑ SFMNP ☑ WIC

Thursday 2PM-5PM

Location: Promega BTC, 5445 E. Cheryl Pkwy., Fitchburg**Contact:**

steven.leverentz@promega.com or (608) 277-2592

Around 25 vendors with produce, flowers, baked goods, and more. Special events on the third Thursday of the month. Free parking, restrooms, ATM.

fitchburgmarket.wordpress.com

Fort Atkinson

5/7/22-10/29/22 • ☑ SFMNP ☑ WIC ☑ EBT

Saturday 8AM-12PM

Location: 1 block off S. Main St. across the street from the Fort Atkinson Post Office, 101 Milwaukee Ave., Fort Atkinson**Contact:**

manager.fortfarmersmarket@gmail.com or (920) 563-3210

A vibrant Saturday market with produce, bakery, artisan crafts, soaps, jewelry, honey, and much more! Live music every week, Wellness on 3rd Saturdays and Arts last Saturday of the month.

fortfarmersmarket.com

Gays Mills

5/18/22-10/26/22 • ☑ SFMNP ☑ WIC ☑ EBT

Wednesday 1PM-5PM

Location: Near Dam on Kickapoo River west edge of Gays Mills, Lions Park on State Hwy. 171, Gays Mills**Contact:** rhyminthyme@yahoo.com or (608) 735-4017

All-local vendors offer fresh produce, farm eggs, honey, maple syrup, goat milk, and canned goods as well as hand-made crafts.

Hillsboro

6/5/22-10/23/22 • Sunday 10AM-2PM

Location: Hillsboro Brewing Co. parking lot, 206 E. Madison St., Hillsboro**Contact:** jperez@verbsky.net or (608) 489-7486

Local honey, woodwork, local meat, soap, and more. Live music on Sunday markets.

Janesville

☑ SFMNP ☑ WIC ☑ EBT

5/7/22-10/29/22 • Saturday 8AM-1PM

Location: Town Square, 20 Dodge St., Janesville**Contact:**

janesvillefarmersmarket@gmail.com or (608) 289-9292

A sustainable outlet for fresh, locally grown food, agricultural products, and quality handcrafted items, plus educational opportunities.

janesvillefarmersmarket.com

Main Street Monroe

☑ EBT

5/4/22-10/29/22 • Saturday & Wednesday

Location: North side of courthouse square, 1016 16th Ave., Monroe**Contact:** monroemainstreet@tds.net or (608) 328-4023

Producer-only market featuring seasonal fruits and vegetables, ready-made food, beef and pork, preserves, baked goods, and unique crafts.

McFarland

☑ SFMNP ☑ WIC

5/5/22-10/27/22 • Thursday 2PM-6PM

Location: McFarland Pick n' Save, 5709 US 51, McFarland**Contact:** mcstorefms@gmail.com or (608) 873-9443

Run by the vendors to provide customers with the best local vegetables, fruits, honey, cheese curds, eggs, jams, and jellies. New this year: Supreme Seafood.

Mineral Point

☑ SFMNP ☑ WIC

5/7/22-10/15/22 • Saturday 8:30AM-11AM

Location: Water Tower Park, Business 151 Madison St., Mineral Pt.**Contact:**

mineralpointmarket@gmail.com or (608) 967-2319

Just-picked organic produce, berries, fruits, locally grown eggs, meats and cheese, a variety of foodstuffs: honeys, breads, syrups, plus handmade art, and more from local producers.

mineralpointmarket.com

Monona

WIC EBT

5/1/22-10/30/22 • Sunday 8:30AM-12:30PM
Location: Ahuska Park with free parking, 400 E. Broadway, Monona
Contact: mononafarmersmarket@gmail.com
 Fresh local produce, baked goods, honey, sauces, and seasonings.

mononafarmersmarket.com

Mount Horeb

SFMNP WIC

5/5/22-10/13/22 • Thursday 3PM-6:30PM
Location: On the lawn of the Evangelical Lutheran Church, 315 E. Main St., Mount Horeb
Contact: mthorebfarmersmarket@gmail.com or (239) 292-0510

A vibrant event focused on healthy food, healthy individuals, and a healthy community. We have reimagined our market for the health and safety of our community in regards to Covid-19. Visit our website for details.

mthorebfarmersmarket.com

New Glarus

WIC

5/6/22-10/7/22 • Friday 3PM-5:30PM
Location: Bank of New Glarus Parking lot, 1101 Hwy. 69, New Glarus
Contact: newglaruswifarmersmarket@gmail.com or (608) 290-3905

Enjoy produce, meat, eggs, baked goods, jams and jellies, honey, pickles, sauerkraut, fibers, artisanal crafts, and much more.

Oregon

SFMNP WIC

5/3/22-10/25/22 • Tuesday 2PM-6PM
Location: Dorn Hardware parking lot, 131 W. Richards Rd., Oregon
Contact: mcstorefms@gmail.com or (608) 873-9443

Our market is run by our vendors to provide our customers with the best possible vegetables, fruits, bakery, cheeses, flowers, and local products we can grow.

Platteville

SFMNP WIC EBT

5/7/22-10/29/22 • Saturday 8AM-12PM
Location: City Park, Platteville, 75 N. Bonson St., Platteville
Contact: plattevillefarmersmarketwi@gmail.com or (608) 218-4374

An outlet for fruits, vegetables, cider, honey, maple syrup, fresh and dried flowers, nuts, indoor and outdoor plants, baked goods, processed foods, dairy products, meats, and vendor produced apparel and crafts.

plattevillefarmersmarketwi.com

Platteville Winter

11/5/22-4/15/23 SFMNP WIC EBT

1st & 3rd Saturdays 9AM-12PM
Location: Roundtree Gallery, 120 W. Main St., Platteville
Contact: plattevillefarmersmarketwi@gmail.com or (608) 218-4374

An outlet for fruits, vegetables, cider, honey, maple syrup, fresh and dried flowers, nuts, indoor and outdoor plants, baked goods, processed foods, dairy products, meats, and vendor-produced apparel and crafts.

plattevillefarmersmarketwi.com

Poynette Area

5/7/22-9/24/22 • Saturday 8AM-11AM
Location: Parking lot of Pauquette Park on Main St. south of Village Hall, 126 S. Main St., Poynette
Contact: patricianiglis@gmail.com or (608) 770-6405

Locally grown seasonal fruits and vegetables, honey, maple syrup, handmade soaps and body care products, fiber arts, plants, and more.

Prairie du Chien

5/12/22-10/13/22 • Thursday 4PM-7PM
Location: Corner lot at intersection of Blackhawk Ave. & Beaumont Rd., 105 W. Blackhawk Ave., Prairie du Chien
Contact:

mainstreet.tammiek@gmail.com or (608) 412-0187

Evening market that supports local producers and artisans.

Richland Area

SFMNP

5/11/22-10/12/22 • Wednesday 1:30PM-5:30PM
Location: NE corner of Court & Orange St. across from Kwik Trip, Richland Center
Contact: truthspring@fastmail.fm or (608) 213-3374

Bring farmers and consumers together to market locally produced agricultural products and baked goods. Our values are: courtesy, honesty and quality. Our slogan: Edible and Artful creations for you.

richlandareafarmersmarket.org

Ridgeway

5/1/22-10/16/22 • Sunday 11AM-2PM
Location: Ridgeway Ballpark Shelter area, 299 Hughitt St., Ridgeway
Contact: ridgewayfarmersmarket@gmail.com or (319) 830-9292

Hosts 30-40 fabulous makers, bakers, growers, and producers, local music, and monthly events.

Sparta

SFMNP WIC

5/7/22-10/15/22 • Saturday 8AM-12PM & Wednesday 3PM-6PM
Location: Mueller Square, 120 N. Water St., Sparta
Contact: spartawifarmersmarket@gmail.com or (608) 633-3471

Cobblestone "Market Square" with vendor huts, musicians and education activities. Produce, honey, canned goods, soap, and flowers.

Spring Green

5/14/22-10/15/22 • Saturday 9AM-12PM
Location: Spring Green Public Library Lot between Worchester St. and Albany St., 230 E. Monroe St., Spring Green
Contact: SGFarmersMarket@gmail.com or (608) 575-9787

Seasonal veggies, pastured meats, body care products, baked goods, baskets, textiles, dog/cat products, honey, jams and sauces, roasted coffee, sprouts, prepared foods, and maple syrup. Pre-order and on-site purchases. See FB for vendor info.

Spring Green Winter

10/22/22-5/6/23 • Saturday 10AM-11AM

Location: Spring Green Public Library Lot, 230 E. Monroe St., Spring Green**Contact:**

SGFarmersMarket@gmail.com or (608) 575-9787

Seasonal veggies, pastured meats, body care products, baked goods, baskets, textiles, dog/cat products, honey, jams and sauces, roasted coffee, sprouts, prepared foods, and maple syrup. Pre-order and on-site purchases. See FB for vendor info.

Stoughton



5/6/22-10/28/22 • Friday 7AM-1PM

Location: Stoughton Plaza Shopping Center, 1050 W. Main St., Stoughton
Contact: mcstorefms@gmail.com or (608) 873-9443

Dane County's oldest market is run by vendors with the best local vegetables, fruits, bakery, meats, cheeses, flowers, and more.

Sun Prairie


5/7/22-10/29/22 • Saturday 7AM-12PM

Location: Downtown Cannery Square, Market St., Sun Prairie**Contact:** market@cityofsunprairie.com or (608) 515-4862

Find all of what you are looking for and still have time to visit and interact with the farmers and vendors producing your food.

Verona


4/20/22-10/19/22 • Wednesday 3PM-6:30PM

Location: Hometown Junction Park, 101 W. Railroad St., Verona**Contact:** info@veronawi.com or (608) 845-5777

Pick up your weekly staples and grab a treat for yourself!

veronadowntownfarmersmarket.com

Viroqua



5/7/22-10/29/22 • Saturday 8AM-12:30PM

Location: 220 S. Main St., Viroqua
Contact: promotions@viroqua-wisconsin.com or (608) 637-2575

70+ local farmers and artisans provide high quality local and organic produce, meat, sausage, eggs, flowers, pottery, body care products, jewelry, and furniture. Producer-only market.

viroqua-wisconsin.com/viroqua-tourism/farmers-market

Watertown


5/3/22-10/25/22 • Tuesday 7AM-12PM

Location: Riverside Park parking lot, 850 Labaree St., Watertown**Contact:**

watertownmainstreet@gmail.com or (920) 342-3623

One of the area's longest-running markets offering meat, cheese, honey, produce, plants, and flowers. Community programs and events.

watertownmainstreet.org

Waunakee

5/4/22-10/26/22 • Wednesday 3PM-6PM

Location: Waun-A-Bowl Parking Lot, 301 S. Century Ave., Waunakee**Contact:**

office@waunakeechamber.com or (608) 849-5977

New seasonal selections of produce and homeade goods available every week. An outlet for growers to sell goods, connect with community, and preserve Wisconsin's unique agricultural heritage.

West Main St. Sun Prairie




5/3/22-10/25/22 • Tuesday 2:30PM-6PM

Location: St. Vincent De Paul Parking Lot, 1110 W. Main St., Sun Prairie**Contact:** eioacres@gmail.com or (608) 345-7556

A wide variety of local foods along with recipes, nutritional information, and meal planning suggestions for successful seasonal eating.

Whitewater City



4/5/22-10/25/22 • Tuesday 4PM-7PM

Location: The Depot, 301 W. Whitewater St., Whitewater**Contact:**

whitewatercitymarket@gmail.com or (262) 473-2200

This vibrant market brings together area farmers, artisans, food carts, and the community and includes free music, kids' activities, and over 50 vendors.

downtownwhitewater.com

Whitewater City Winter

1/1/22-4/30/22 • Saturday 10AM-12PM



Location: Whitewater Public Library, 431 W. Center St., Whitewater**Contact:**

whitewatercitymarket@gmail.com or (262) 473-2200

This vibrant market brings together area farmers, artisans, food carts, and the community.

downtownwhitewater.com

Whitewater



5/7/22-10/29/22 • Saturday 8AM-12PM

Location: Train Depot parking lot across from the city municipal building, 301 W. Whitewater St., Whitewater**Contact:**




whitewaterfarmersmarket@gmail.com or (262) 949-4508




A producer-only market with seasonal fruits, vegetables, baked goods, preserves, meat, eggs, plants, and crafts.

downtownwhitewater.com


MADISON FARMERS' MARKETS


Dane County




Saturday   
4/16/22-11/12/22 • 6:15AM-1:45PM
Location: Capitol Square

Wednesday   
4/20/22-11/2/22 • 8:30AM-1:45PM
Location: 200 block of Martin Luther King Jr. Blvd.

Dane County Winter

Holiday - Saturday 
11/19/22-12/17/22 • 7:30AM-12PM
Location: Monona Terrace, 1 John Nolen Dr.

Late Winter - Saturday 
1/8/22-4/9/22 • 8AM-12PM
Location: Garver Feed Mill, 3241 Garver Green
Contact (all): info@dcfm.org
For more info, visit dcfm.org

Eastside   
4/26/22-10/25/22 • Tuesday 4PM-7PM
Location: McPike Park, 202 S. Ingersoll St.
Contact: efmmanager@gmail.com
eastsidefarmersmarket.org




Hilldale

 
5/4/22-10/29/22 • Saturday 8AM-1PM
Location: Hilldale Shopping Center, 702 N. Midvale Blvd.
Contact:
hilldale@wsdevelopment.com
hilldale.com/info/farmersmarket




Monroe St.

  
5/1/22-10/30/22 • Sunday 9AM-1PM
Location: Edgewood, 2219 Monroe St.
Contact: manager@monroestreetfarmersmarket.org
monroestreetfarmersmarket.org

Northside

  
5/8/22-10/23/22 • Sunday 8:30AM-12:30PM
Location: Northside Town Center parking lot between Willy St. Co-op and Old National Bank. Accessible by bus route 29 and within a few blocks of 21 and 22, 1865 Northport Dr.
Contact: manager.nfm@gmail.com or (608) 515-8843
northsidefarmersmarket.org

South Madison

  
Monday
6/27/22-10/31/22 • 2PM-6PM
Location: The Novation Campus, 2500 Rimrock Rd.

Tuesday
5/24/22-10/25/22 • 2PM-6PM
Location: Labor Temple, 1602 S. Park St.

Friday
6/24/22-10/28/22 • 2PM-6PM
Location: Madison College South, 2429 Perry St., Madison, WI 53713

Sunday
4/24/22-10/30/22 • 11AM-3PM
Location: Labor Temple, 1602 S. Park St.
Contact (all): rep1313@yahoo.com or (608) 358-5834
southmadisonfarmersmarket.com

Westside  
4/16/22-11/12/22 • Saturday 7AM-12:30PM
Location: Behind UW Digestive Health, University Ave. & Whitney Way, 750 University Row
Contact: manager.wcm@gmail.com or (608) 628-8879
westsidecommunitymarket.org

LOCAL FLAVOR LOCAL FLAVOR

FARMERS MARKET
MONROE, WISCONSIN • FRESH AND LOCAL, ON THE SQUARE

On Monroe's Historic Square

May 4th thru October 29th
WEDNESDAY AFTERNOONS
from NOON til 3 PM

SATURDAY MORNINGS
from 8 AM til 1 PM

- Seasonal Fruits & Vegetables
- Ready Made Food
- Beef & Pork
- Preserves
- Maple Syrup
- Honey
- Baked Goods
- Unique Crafts

SNAP MainStreetMonroe.org

Indoor Market
3rd Saturday Nov-April
and Dec 3rd



Troy Farm

FARM-2-SCHOOL

Do you grow juicy cherry tomatoes, sweet snack peppers or bright red beets? Let us know! REAP Food Group provides a Farm to School Snack once per week through the Madison Metropolitan School District (MMSD) Fresh Fruit and Vegetable Program.

Throughout the school year, REAP purchases on average 650 lbs. of produce weekly from farms and producers within 150 miles of Madison, and is always on the lookout for more sources of local ingredients.

Are you interested in having your Wisconsin-grown produce and products on the menu for students throughout Southern Wisconsin?



Photo by Mango Man Cooks

Whether you have fresh fruits and vegetables or local meat or dairy, REAP can help make introductions, help farmers know and meet the needs of schools, and provide schools with resources to use local products within their different meal and snack programs. Reach out to learn more!

Produce typical of the REAP Farm to School Snack is included below, but REAP is also eager to learn about other or new varieties or products. Are you interested in the program but don't quite grow in the volume for the REAP Farm to School Snack Program? Please don't let the volume deter you from reaching out, as REAP may be able to combine your produce with another supplier. Reach out to REAP Food Group (info@reapfoodgroup.org) or Allison Pfaff Harris, REAP Farm to School Director (allisonph@reapfoodgroup.org) to learn more.

Apples

Asparagus

Beans, including Green, Yellow, Dragon

Beets, Red only

Bok Choy

Broccoli

Cabbage, including Red, Green, Napa

Carrots

Cucumbers

Grapes

Kohlrabi

Pears

Bell Peppers

Radishes, including Beauty Heart, Red, or other varieties

Snap Peas

Spinach

Spring Mix Lettuce

Sweet Potatoes

Tomatoes, snack size like cherry or grape

Turnips

Contact info@reapfoodgroup.org or allisonph@reapfoodgroup.org to learn more.

FARMS & PRODUCERS

For a map of farms and producers, turn to pages 24-25.

1. Anisoptera Acres

Dan & Catherine Kleiber
N9387 Riverview Dr., Waterloo, WI 53594
(920) 478-9696 • farmerdan@anisopteraacres.com
anisopteraacres.com

Tucked away in rural Waterloo, Anisoptera Acres is a beautiful, environmentally-friendly family farm. We offer pasture-raised pork and beef, free-range chicken, and honey. We use no hormones, antibiotics, or animal by-products. We offer bulk meat sales and a la carte delivery to Madison-area homes.

2. Anu Sky Farm

Marita and Chris Kehl
1228 Lake Kegonsa Rd., Stoughton, WI 53589
(608) 669-3059 • marita@anuskyfarm.com
anuskyfarm.com

Anu Sky Farm is a small family-owned and operated farm. We offer a 10-week every other Thursday CSA share (with delivery) in and around Dane Co.. We pride ourselves on farm fresh produce for CSA and market clientele without the use of chemicals. We look forward to growing tall into the future!

3. Appleberry Farm

Chris Hendrickson
8079 Maurer Rd., Cross Plains, WI 53528
theappleberryfarm.com

Conveniently located near the west Beltline of Madison, yet tucked away in the quiet countryside, the scenic farm provides a wholesome family experience and famously fresh food. U-pick strawberries, raspberries, and summer vegetables. Heirloom apples, pumpkins, caramel apples, fresh cider, donuts, brats, hayrides, and school tours.

4. Atoms to Apples

Rami Aburomia
1993 WI-92 Trunk, Mount Horeb, WI 53572
(608) 333-1866 • raburomia@yahoo.com

Organic local apples, grown for crisp, fresh, delicious taste. Try varieties like Zestar, Lox Orange Pippin, Honeycrisp, and Crimson Topez.

5. Blue Moon Community Farm

Kristen Kordet
3856 Schneider Dr., Stoughton, WI 53589
(608) 446-6962 • blumooncommunityfarm@yahoo.com
blumooncommunityfarm.com

Blue Moon is a certified organic CSA and market farm on Madison's southern edge. We grow over 40 different vegetables, and we are known for the cleanliness and quality of our produce. Join our CSA or visit our stand on Saturdays at the Westside Community Market in Madison.

6. Brightonwoods Orchard

Bill Stone
1072 288th Ave., Burlington, WI 53105
(262) 878-3000 • whstone41@me.com
brightonwoodsorchard.com

Our orchard is located on a rustic road, 1/2 mile north of the Bong State Recreation Area, and features over 150 already-picked antique and commercial apple varieties. Our award-winning apple cider is available along with locally grown fall products. A two-story tree house and walking trails are family favorites. Open daily September to Thanksgiving. AeppelTreow Winery & Distillery and Glas All Naturals Cheese products available on-site.

7. Burr Oak Gardens, LLC

Kate Rowe
W5511 County Rd. B, Rio, WI 53960
burroakgardens.com

Stop out to our retail greenhouse in May and June for a beautiful array of annual bedding plants and Certified Organic vegetable and herb plants grown from seed right here on our farm! June through October stop by our farm stand or visit us at the Dane County Farmers' Market.

8. Carandale Farm, LLC

Dale, Cindy & Cory Secher
1046 Tipperary Rd., Oregon, WI 53575
(608) 345-7391 • cdsecher@gmail.com
carandalefarm.com

Be our guests at our family farm, located at the south end of Fish Hatchery Rd. to pick your own, or purchase pre-picked strawberries. Visit us at the Dane County Farmers' Market on the square to purchase other fruits, many are uncommon (uncommonfruit.cias.wisc.edu), some are certified organic, and all are grown with minimal or no pesticides.

9. Cates Family Farm

Eric & Kiley, Dick & Kim Cates
5992 Cty. T, Spring Green, WI 53588
(608) 512-7327 • eric.r.cates@gmail.com
catesfamilyfarm.com

We offer Grass-fed Finished Angus and Jersey beef as frozen cuts and smoked products for delivery in the SCWI area or pickup on the farm (by appointment). We are a Something Special from WI farm and have been serving our customers for more than 25 years. We farm with "A Commitment to Conservation" to protect our cattle, our soil, our water, and our lives.

10. Circadian Organics

Dylan Bruce
57196 Rush Creek Rd., Ferryville, WI 54628
(608) 606-5708 • circadianorganics@gmail.com
circadianorganics.com/csa

Circadian Organics is a family-run, certified organic vegetable CSA farm in the heart of Driftless, WI. Our farming practices are regenerative, sustainable, and pollinator-friendly. We deliver to Madison, La Crosse, and Viroqua.

11. Copper Kettle Farm - Gourmet Garlic

Greg Kosmeder
5576 County Rd. Q, Colgate, WI 53017
(262) 538-1189 • copperkfarm@gmail.com
copperkfarm.com

Specializing in high quality garlic grown using organic sustainable farm methods. Whether you are looking for a couple of bulbs for eating or a quantity for growing/seed we are here for you. Our fresh garlic market season begins in late August of each year.

12. Country Bumpkin Farm Market

Cindy Rhinehart
E9745 Cty. P, Wisconsin Dells, WI 53965
(608) 254-2311 • info@countrybumpkinfarm.com
countrybumpkinfarm.com

U-pick and we-pick strawberries, raspberries, blueberries, melons, vegetables, pumpkins. Fun Play Village, kid zip line, petting farm, train rides, trivia, corn maze. Farm Store, bakery, ice cream, homemade caramel apples! Open daily, April 24 - October 31, 2022 from 9am-6pm. Take I-90/94 onto Hwy. 23, go south 1/2 mile, turn right on Cty. P (Walmart/Commerce St. on left). We are 1 mile down P, on left.

13. Creek Bed Country Farmacy

Darrell & Julie Schoeneberg
N2767 Mountford Rd., Poynette, WI 53955
(608) 635-8798 • info@creekbedfarm.com
creekbedcountryfarmacy.com

For over 150 years, our family has taken care of the same ground, growing the best produce through our sustainable practices. We are open seasonally starting in June with our strawberries. Later we offer sweet corn in July as well as beautiful sunflowers at the end of the month! In August we harvest peaches. Come fall, we're open weekends for our 18-acre corn maze & pumpkin patch! You may order beef year-round by the quarter, half, or whole.





Homestead Sheep & Cattle Co., LLC

14. Donna's Organic Gardens, LLC

Donna Schmidt
N3730 Hwy. EE, Neosho, WI 53059

(920) 349-3305 (Donna); (262) 224-1444 (Kurt)

The Garden is located 10 miles west of Hartford or 1 mile east of Hustisford on Hwy. 60. The farm is south of Hwy. 60 on Hwy. EE. I pasture raise grass-fed beef, eggs, pumpkins, and asparagus. Gourds for crafts and wreathes at Christmas. Call for appointment.

15. Door Creek Orchard, LLC

Liz Griffith
3252 Vilas Rd., Cottage Grove, WI 53527

(608) 838-4762 • liz@doorcreekorchard.com

doorcreekorchard.com

The Griffith Family of Door Creek Orchard grows 90ish varieties of apples, modern and heirloom. Grapes, pears, and fresh, unpasteurized apple cider are also available. Naturally colored yarn is available from our Black Welsh Mountain sheep. All produce is sustainably grown with TLC and the absolute minimum of chemicals. We have been in business since 1984.

16. Dorothy's Range, LLC

April Prusia and Steve Fabos
W8707 Sawmill Rd., Blanchardville, WI 53516

(608) 444-1102 • aprils.csa.garden@gmail.com

dorothysgrange.com

Dorothy's Range raises GOS, a rare heritage hog, on the pasture, farrow to finish style. We offer farm stays, barn rentals, pig and prairie tours, and small Farm to Table catering. Visitors must call ahead.

17. Dreamfarm, LLC

Diana Kalscheur Murphy
8877 Table Bluff Rd., Cross Plains, WI 53528

(608) 767-3442 ♦ diana@dreamfarm.biz

dreamfarm.biz

Dreamfarm is a 25-acre, certified organic family farm. We raise dairy goats and a Jersey cow, and craft farmstead cheeses in our licensed, on-farm cheese plant. We also raise laying hens and ducks for eggs, market hogs that are fed our whey from cheesemaking, and steers that graze wooded pastures.

18. Dreamy 280 Farm Fresh Meats, LLC

Lisa Schlimgen
2792 Cave of the Mounds Rd., Blue Mounds, WI 53517

(608) 437-8074 • dreamy280@gmail.com

Dreamy280.com

Our family's 280-acre farm with an on-site farm store is only 20 minutes from Madison. Our farm store offers beef, chicken, pork, cheese, and over 100 other local products. Additionally, we offer meat bundles, quarter, half, and whole beef, holiday meats, and gift boxes. We also sell seasonal sunflowers which are grown at Dreamy 280. We partner with local restaurants for beef on their menus and sell to wholesale markets. Farm store hours: Wed. 4-7pm and Sat. 8am-noon.

19. Driftless Organics

Josh & Noah Engel
52450 McManus Rd., Soldiers Grove, WI 54655
(608) 624-3735 • csainfo@driftlessorganics.com

driftlessorganics.com

What began as a summer project has now taken the shape of our dreams. We manage over 100 acres of ridge and valley fields in the enchanting Driftless region of Southwest Wisconsin. Our farm is called Driftless Organics and beyond our legendary potatoes, we produce fruit, vegetables, and sunflower oil that we share via farmers' markets and grocery stores throughout the upper Midwest.

20. Ducks in a Row Family Farm

Nadia Alber
5737 Cty Rd. H, Arena, WI 53503
(608) 924-1154 • nadia.alber@gmail.com

We are a small, diverse family farm. We raise 100% grass-fed lamb (and yarn/fiber), pastured poultry (chicken and duck eggs), heritage, pastured, soy-free pork, and organic vegetables. We sell individual products/cuts and whole/half animals directly to consumers and at markets in Dane and Iowa Counties.

21. Echo Valley Farm

Dena Eakles & Lauren West
E 14604 Cty. Hwy. F, Ontario, WI 54651
(608) 337-4578 • dena.eakles@gmail.com

echovalleyfarmwisconsin.com

Our community farm is adjacent to Wildcat Mountain State Park. Our on-site bakery is open Saturday and Sunday, 9am-4pm, May thru October. Don't miss the cinnamon rolls! We maintain an heirloom orchard and gardens of herbs, vegetables and indigenous corn and squash. Our animals are free range. Call ahead for a walking tour.

22. Ela Orchard

Bob Willard
31219 Washington Ave., Rochester, WI 53167
(262) 534-2545

elaorchard.com

We have been growing apples since the 1920s. Presently, the third and fourth generation of our family care for the orchard and raise over 30 varieties of apples and several varieties of pears. The orchard also features fresh cider pressed from our apples.

23. Elderberry Hill Farm

Eric Elderbrock
5795 River Rd., Waunakee, WI 53597
(608) 772-4461 • elderberryhillfarm@gmail.com

We are a diversified vegetable farm near Madison, growing in the beautiful soil on the North side of Lake Mendota, near the Cherokee Marsh. We focus on growing delicious, beautiful varieties and deliver our freshly harvested produce to restaurants in Madison. Please contact us if you are interested in convenient deliveries of our high quality, locally grown vegetables.

24. Englewood Grass Farm

Kristi Agnew
Englewood Grass Farm, Fall River, WI 53932
(920) 484-8457 • englewoodgrassfedbeef@gmail.com

englewoodgrassfarm.com

At Englewood, we farm to promote the health of our animals, the environment, and our family of customers. We specialize in 100% grass-fed beef, free from hormones and antibiotics. Our beef is dry-aged, cut, vacuum-packed, and frozen at our local processor. On-farm sales/visits by appointment. Delivery in the Wisconsin area. Order on our website.

25. Eplegaarden, LLC

Rami Aburomi
2227 Fitchburg Rd., Fitchburg, WI 53575
(608) 845-5966 • eplegaardenllc@gmail.com

eplegaarden.com

Eplegaarden is your local pick-your-own orchard! Located in beautiful Dane County, we connect guests to high quality and fresh produce on the farm. Throughout the fall we also have U-pick raspberries and pumpkins, a full retail space, and on-farm events. Come out for all your fall family fun needs. Mange Takk!



Pasture & Plenty



Creek Bed Country Farmacy

26. Flyte Family Farms LLC

Carolyn Flyte
W13450 Cottonville Ave., Coloma, WI 54930

(715) 228-2304 • flyte@uniontel.net

flytefamilyfarm.com

From modest beginnings to a full-scale operation, we are here to provide you with products from our farm filled with homegrown taste, homegrown quality, and homegrown pride. U-pick strawberries and organic blueberries and raspberries start our season along with fresh hydroponic tomatoes and cucumbers straight from the greenhouse. Our delicious sweet corn, melons, squash, and more will keep you coming back to one of our 15 farm stands in Central WI.

27. Fox Heritage Farms

Dan Fox
895 19th St., Prairie du Sac, WI 53578
(608) 643-6348 • info@foxheritagefarms.com

willowcreekpork.com

Fox Heritage and Willow Creek Farms operates a local meat processing facility in Prairie du Sac, WI. We are family-owned and operated, and raise pure Berkshire and Crossbreed hogs on small local farms. We believe we have an obligation to make sure our animals have comfortable and natural lives. We practice non-confinement and never use antibiotics or growth hormones in the feed for our hogs. We practice whole animal utilization. Our animals are processed at our local facility, where we operate our smokehouse and make sausages, hams, and bacon.

28. Future Fruit Farm

Ellen & Selena Warsaw-Lane
5363 Knobs Rd., Ridgeway, WI 53582
(608) 924-1012 • futurefruitfarm@hotmail.com

futurefruitfarm.com

Our Family Farm is located on the beautiful ridges overlooking the Wisconsin River Valley. Here, we have chosen to grow only "old-time," unusual and exceptionally delicious varieties of apples and pears for the last 40 years. The taste of our Future Fruit is sought after. Find our organic, artisanal, and EDUCATIONAL specialty fruit, ciders, and fruit butters at local & Madison Farmers' Markets, fine stores and restaurants, and our website. No farm visits, please.

29. Geneva Lakes Produce, LLC

Scott, Jordan & Corban Koster
1223 Clausen Rd., Burlington, WI 53105
(262) 206-1271 • info@genevalakesproduce.com

genevalakesproduce.com

We are a family-owned and operated produce farm growing a wide variety of crops. We offer a fill-your-own box CSA program, sell at many local farmers' markets, our local farm stand and we sell to local grocery stores and restaurants. Consider a CSA membership for the upcoming season.

30. Gentle Breeze Honey, Inc.

Eugene, Donna, Cathy, and Timothy Woller
2123 Town Hall Rd., Mt. Horeb, WI 53572
(608) 832-4876 • gentlebreezehoney@gmail.com

gentlebreezehoney.com

Explore beautiful southwestern Wisconsin and marvel at the hayfields, prairies, forests, small produce farms, and home gardens. These are the floral sources for our "purely delicious" Gentle Breeze Honey. Come visit us on the farm to discover our array of superior honey and beeswax products offered at a fair value!

31. Green Field Farm

Jason & Kris Gruenenfelder
187 Cty. Rd. F, Blanchardville, WI 53516
(608) 214-2842 • kris.hoffmaster@gmail.com

Greenfield Farm resides in the rolling hills of Iowa County in Southwest WI. We are a scenic drive about 40 minutes outside of Madison, WI. Our farm is first-generation owned and operated by Jason & Kris Gruenenfelder and our 5 young children. Beginning our business 12 years ago, our primary focus is, and continues to be, milking dairy cows in a beautiful white barn built in early 1900s. We have expanded our offering to the local community by adding pigs, beef cows, meat goats, and chickens.

32. Hidden Valley Mushroom Farm

Mary Tylka
S270 Birchwood Rd., Wisconsin Dells, WI 53965
(608) 253-6804 • mrytylka@aol.com

Family-owned and operated since 1992. We are open year-round by appointment. Tours, school groups, buses, catering, graduation, and special orders are welcome. Fresh mushrooms available daily: white button, portobello, crimini, shiitake, oyster, and lion's mane. Varieties of value-added items such as dry mushrooms, dry soup mixes, and pickled mushrooms are also sold. Spent mushroom compost is also available.

33. High Meadow Farm, LLC

Meg & Mike Kelly
N6967 South Ln., Johnson Creek, WI 53038
(920) 699-3658 • highmeadowfarmcsa@gmail.com
highmeadowfarmcsa.com

High Meadow Farm offers a certified organic, virtual farmers' market, and customized CSA market share boxes. We provide the freshest, harvested-to-order veggies you can get! We also have soy-free, pasture-raised organic eggs, lamb cuts, and beautiful wool fleece. Learn more on our website, find us on Facebook and Instagram. Visitors are welcome by appointment.

34. Homestead Sheep and Cattle Co., LLC

Brit McCoy
7743 WI-69, Belleville, WI 53508
(608) 712-0997 • brit.homesteadwisconsin@gmail.com
homesteadwisconsin.com

Our farm focuses on raising grass-fed and grass-finished beef and lamb. We are first generation farmers who are passionate about fostering the connection you have with your food and the hands who raise it. We love sharing our farm through our on-farm store, tours, social media, and our blog. Through these avenues we hope to connect with our community and promote responsible animal husbandry and regenerative agriculture. Customers can shop all of our products online and receive free delivery within the Madison Area.

35. Keewaydin Farms

Rufus Haucke & Joy Miller
15270 Haucke Ln., Viola, WI 54664
(608) 627-1701 • rufushaucke@gmail.com
keewaydinfarms.com

At the end of Haucke Lane in the heart of the Driftless you will find Keewaydin Farms. Certified organic since 2004, farmers Joy and Rufus find profound satisfaction in agricultural practices which work in harmony with mother nature. Now offering on-farm workshops, community events, and retreats through our nonprofit Driftless Curiosity, found at driftlesscuriosity.org.

36. Link's Greenhouse & Farm

Rob Gehm
N9905 Link Rd., Portage, WI 53901
(608) 742-6758 • linksgreenhouse@gmail.com

We run a year-round greenhouse growing spring plants, perennials, trees, and shrubs throughout summer and fall. Cut-your-own Christmas tree, and pick-out poinsettias and wreaths. Pick-your-own asparagus in spring; squash, pumpkins, and cauliflower in fall. Naturally-fed pork sold by the half.

37. Los Jalapeños CSA - Los Abuelos Farley Farm

Juan Gonzales-Torres
2299 Spring Rose Rd., Verona, WI 53593
jalapenoscsa@gmail.com

farleycenter.org/our-farmers-single/?smid=305

Juan Gonzales-Torres has been farming in WI for over a decade, after learning how to farm as a boy in Puebla, Mexico. This family farm has grown and sold vegetables for more than four years, and was one of the first farmers at the Farley Center Collaborative Farm. You can find Los Abuelos Farley Farm at farmers' markets, or sign up for Los Jalapeños CSA and enjoy 20 weeks of seasonal vegetables and Mexican specialty crops!




"The heart of our CSA is a deep love for the land and the longevity of people and place. For Joy and I, it is a pure farmer to family relationship. The connection is truly magical and we hope we can share it with you." - Rufus Haucke

Customizable with a longer than usual season • Daily updates via Facebook and website • Second generation farm, certified organic since 2004 • Wide variety of produce, fruits & herbs • Eggs, chicken & pork
Keewaydinfarms.com • 608-627-1701

38. Lost Lake Acres Greenhouse

Richard Salzman
W11534 Cty. Rd. DE, Fall River, WI 53932
(902) 484-6044 • lostlakeacres8@gmail.com

lostlakeacresgreenhouse.com

Lost Lake Acres Greenhouse is a family-owned business specializing in hanging baskets and planters for sun and shade. We offer a full line of vegetable plants, perennials, bedding plants, and “proven winners.” Open to public late April through June. Visit us at the Dane County Farmers’ Market.

39. Lovefood Farm

David Bachhuber
1679 Pleasant Hill Rd., Stoughton, WI 53589
(608) 217-5387 • farmer@lovefood.farm

lovefoodfarm.com

Lovefood Farm is a family-run certified organic market farm that grows for CSA as well as farmers’ markets, grocery stores, and restaurants. We grow a wide variety of vegetables and herbs and pride ourselves on sending out nutritious, fresh food that has a great shelf life.

40. Mallory Meadows

Zach & Erica Mallory
W367S9594 South Rd., Eagle, WI 53119
(608) 770-0301 • mallorymeadowseagle@gmail.com

herbamoreherbs.com

Mallory Meadows is a small family, veteran-owned farm working lands that have been farmed on since 1845. Our planting and harvesting is all done by hand without chemicals. Our livestock of goats, chickens, geese, and turkeys are provided good forage and happiness as they roam several acres. Lettuce and honey CSAs are available, with pick-ups at the Eagle Farmers’ Market, Waukesha Farmers’ Market, and additional markets in Walworth and Milwaukee counties.

41. Marshview Farm

Bruce & Jane Zinkle
52404 State Hwy. 60 Trunk, Wauzeka, WI 53826
(608) 412-4845 • bz.thmanagement@gmail.com

We have been bringing the best organically grown asparagus to the Dane County Farmers’ Market for over 30 years. We also sell wholesale to local restaurants, and on our farm at our roadside stand.

42. Meadowlark Organics

Halee & John Wepking
3630 Ridgeway Rd., Ridgeway, WI 53582
(608) 636-6794 • meadowlarkorganics@gmail.com

meadowlarkorganics.com

Meadowlark Organics is a diversified farm focused on growing nutritious staple foods like milling grains and dry beans. We’re committed to cultivating a regenerative ecosystem, improving the health and resilience of our soils, protecting the safety of our water, and investing in the vitality of our rural community.

43. Misty Meadows Dairy

Antony & Laura Jay
W4282 Schutt Ln., Monroe, WI 53566
(608) 558-5072 • mistymeadows@tds.net

mistymeadowsdairy.com

Misty Meadows Dairy is a first generation small family farm. We began over a decade ago with a diverse produce garden. We then added a commercial goat dairy, and most recently began making maple syrup. We sell weekly at the Hildale and Beloit farmers’ markets.

44. Mitchell Vineyards

David Mitchell
4252 Sunny Ridge Rd., Oregon, WI 53575
(608) 225-9210 • dgmitchell25@gmail.com

mitchell-vineyard.com

Mitchell Vineyard began in 1976 and has 12 varieties of U-pick grapes covering six acres for eating, juice, and winemaking. We supply buckets, shears, crushers, and presses for free use by customers. Picking Tuesday, Saturday, and Sunday in September and early October 11am-4pm. Call about our delicious grapes. Visitors welcome.

45. Morren Orchard

Henry Morren
2718 S. State Rd. 213, Orfordville, WI 53576
(608) 445-2067 • morrenhenry@yahoo.com

morrenorchardandnursery.com

On our family farm and certified nursery south of Madison, we’ve grown plums, pears, peaches, grapes, and over 80 new and antique apple varieties since 1999. Every spring, we offer bare root fruit trees grafted from our orchard, including rare cider varieties for cider-makers. Custom orders encouraged; visitors welcome with notice.



Creek Bed Country Farmacy

46. Munchkey Apples

Laura Tisch
175 Drammen Valley Rd., Mount Horeb, WI 53572
laura.tisch@munchkeyapples.com

Our apple orchard started in 2011 when we wanted to do work together as a family and provide quality apples for the people around us. Today we have over 8,700 trees with over a dozen varieties. We offer pre-picked and pick-your-own. Our on-farm store has our home raised freezer beef, along with apple pies, cider donuts, and apple butter that are made in our apple kitchen. We belong to many fruit growing associations and continue to educate ourselves on the best practices for growing healthy fruit while taking care of the land we live on.

47. New Traditions

Robert Schulz
S3680 Beaver Creek Road., Hillsboro, WI 54634
Established in 2004, New Traditions homestead practices include certified organic agriculture and gardening, draft animal power, haymaking, sustainable grazing and logging, maple syrup production, as well as custom woodworking, hand-forged ironwork, and an educational blacksmith shop.

48. Orange Cat Community Farm

Laura Mortimore
S1280B Cherry Ln., Lyndon Station, WI 53944
(608) 963-4234 • orangecatcommunityfarm@gmail.com
orangecatcommunityfarm.com

Orange Cat is a small, certified organic vegetable farm servicing the Sauk County area. We offer several types of CSA shares May-December and can be found at the Baraboo Farmers' Market on Saturdays. Copious amounts of high quality, clean, beautiful produce! Come be a part of it!

49. Parisi Family Farm

Terry Parisi & son Franco Parisi
3718 Halverson Rd., Stoughton, WI 53589
(608) 873-3011 • parisifamilyfarm@gmail.com
parisifamilyfarm.com

We offer organic vegetables and grass-fed beef from our farm in the Town of Dunn overlooking Lake Kegonsa. It is a diverse mix of alfalfa hay, vegetables, various nut and fruit trees, a small apple orchard, 23 acres of pasture for custom rotational grazing of cattle, chickens, and goats, plus a 7-acre pollinator habitat, a perfect home for honey bees. We practice regenerative agriculture and reduced tillage to maximize and support the biodiversity of the soil to build climate change resilience.

50. Paskey Suffolks

Shelby, Scott & Lisa Paskey
5213 Cty. Hwy. TT, Cottage Grove, WI 53527
(608) 837-3725 • lrpaskey@gmail.com

Established in 1976, Paskey Suffolks raises antibiotic- and hormone-free, pasture-raised lambs & breeding stock. Our ewes and lambs are treated respectfully and humanely on our farm located 10 miles east of Madison. Lambs are available May-October, call to reserve your lamb early. Certified Scrapie Free Flock 2012 & Export Certified 2016. Sheepskins also available in natural colors: use on car/truck seats or couch/bed. Farm visits by appointment.

51. Riemer Family Farm

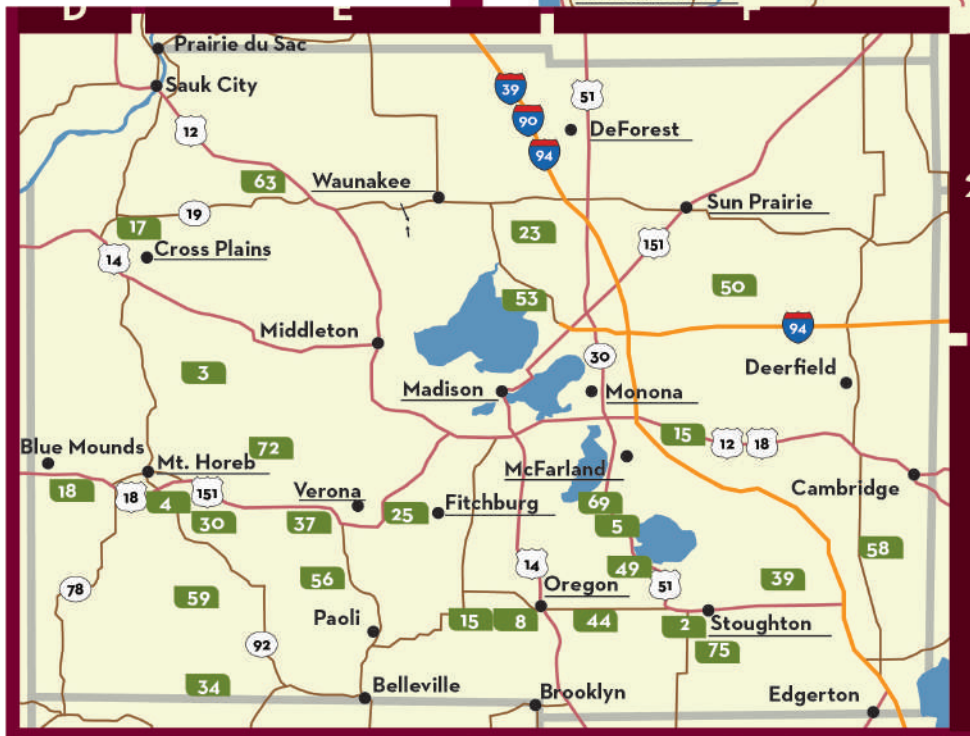
Jen & Bryce Riemer
W2252 Riemer Rd., Brodhead, WI 53520
(608) 897-6295 • info@riemerfamilyfarm.com
riemerfamilyfarm.com

Riemer Family Farm raises 100% grass-fed beef, seasonally pastured pork, turkey, and eggs. Never GMOs, antibiotics, hormones, or steroids. We rotationally graze to build soil health and grassland habitat. Shop by the piece online for convenient, affordable home delivery throughout Wisconsin or pick up on farm.

Map Key

- # Listed farm/producer
- ▶ Off-map location/direction
- City Name City
- City Name City w/ farmers' market
- COUNTY County line and name
- Interstate
- U.S. highway
- State highway

DANE COUNTY



A map of Wisconsin counties with Dane County highlighted in gray. The text "SEE DANE COUNTY INSET" is overlaid on the gray area. The map shows major highways, cities, and county names like Juneau, Columbia, Dodge, Jefferson, Rock, Walworth, and Green.

25

52. Rockwell Ridge Farm

Cliff Gonyer
4014 Cty. Rd. Y, Dodgeville, WI 53533
(708) 834-8189 • rockwellridge@yahoo.com

rockwellridge.com

We are a small sustainable farm raising heritage Mulefoot hogs, laying hens, and Guinea fowl. We grow fruit and vegetables and we produce a wide variety of baked goods using local flour and items grown on our farm. Please visit us at the DCFM or rockwellridge.com.

53. Rooted/Troy Farm

Paul Huber
502 Troy Dr., Madison, WI 53704
(608) 240-0409 • troyfarm@rootedwi.org

rootedwi.org/farms/troy-farm

Troy Farm has been growing organic vegetables on Madison's North Side since 2001. As a project of the nonprofit Rooted, our farm seeks to improve access to food, land, and education. We do this through reduced cost and free memberships, our urban farmer training program, and our many community collaborations. Support our efforts by becoming a member of Troy Farm and come by for spring seedlings, seasonal veggies, and community meal nights. Our annual plant sale has an extra day this year, and will be hosted on May 7th and May 14th from 10am to 2pm. Sign up for memberships and workshares here: rootedwi.wufoo.com/forms/xiwcjjul84ahi/.

54. Seven Seeds Farm

Michael Dolan
5079 Cty. Rd. Z, Spring Green, WI 53588
(608) 444-9759 • michael@sevenseedsorganicfarm.com

sevenseedsorganicfarm.com

We are a 7th generation organic farm practicing regenerative agriculture through the use of silvopasture to create exceptional pastured meats: grass-fed organic beef, pasture-raised organic heritage pork, organic pastured chicken, and eggs. Our certifications include: MOSA organic, AWA, AGA and USDA grass-fed. On-farm store hours: Wed. 3-6pm & Sat. 11am-3pm.

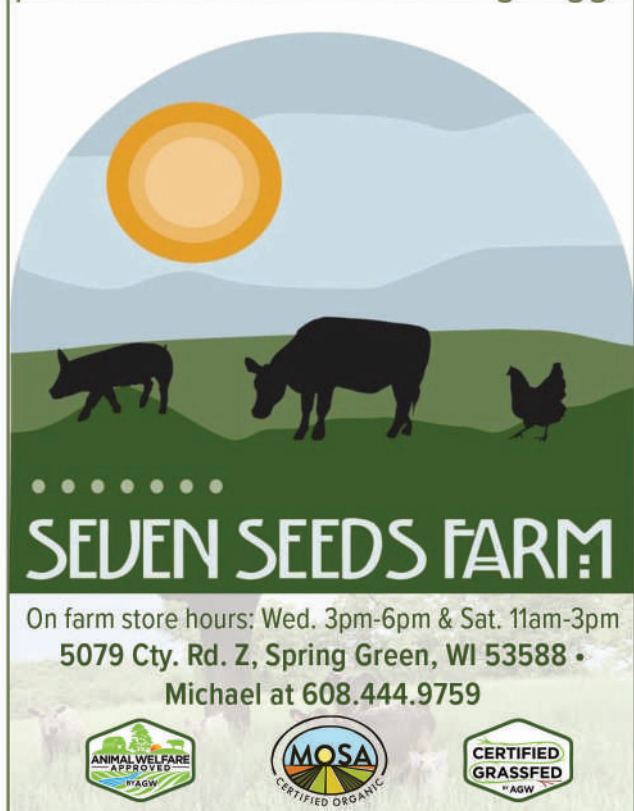
55. Small Family Farm CSA

Jill Varney
S2958 W. Salem Ridge Rd., La Farge, WI 54639
(608) 625-4178 • jillian@smallfamilycsa.com

smallfamilycsa.com

The Small Family Farm is primarily a CSA farm that offers a 20-Week Summer Share program. We offer weekly, bi-weekly, egg, coffee, apple, and storage shares. We also raise broiler chickens. We deliver to Madison, Fitchburg, Verona, Sun Prairie, Middleton, Dubuque, La Crosse, Viroqua, and La Farge. Farm Events.

•grass-fed organic beef •pasture
raised heritage pork •organic
pastured chicken •free-range eggs



56. Snug Haven Farm, LLC

Judy Hageman, Bill Warner, & Danielle Wood
1170 Hageman Rd., Belleville, WI 53508
(608) 424-3296 • spinach@snughavenfarm.com

snughavenfarm.com

Certified Organic, Snug Haven Farm is nestled in a valley. Our specialty is spinach, kale, collards, chard, and Asian greens grown in hoopouses in the winter months. Other specialty crops: heirloom tomatoes, lettuces, and greens. Year-round sales at the Dane County Farmers' Market and direct marketing to restaurants in Madison and Chicago. Starting in the fall/winter of 2022 we will have chicken, pork, and beef available.

57. South 49 Farms, LLC

Nick Metz
10197 Cty. Hwy. E, Darlington, WI 53530
(608) 726-0921 • nick_metz@hotmail.com

facebook.com/south49farms

Small farm located in the rolling hills of Southwest Wisconsin providing pasture-raised beef from our farm to your table.

58. Sprouting Acres

Andy Watson
1746 Hwy. 73, Cambridge, WI 53523
(608) 469-2319 • andy@sproutingacres.com
sproutingacres.com

We are a small, certified organic, family-run farm with an 18-22 week CSA season that includes a wide variety of vegetables, and some fruit. We offer a spring and summer CSA share. Visit our website or Facebook for more information or find us at the Saturday Dane County Farmers' Markets. We also offer wood fired pizza and beer on the farm on the 1st and 3rd Sundays from May-October!

59. Squashington Farm

Patrick Hager & Sarah Leong
1129 Lafollette Rd., Mount Horeb, WI 53572
(920) 422-1042 • squashingtonfarm@gmail.com
squashingtonfarm.com

Squashington Farm focuses on healthy, sustainable, gastronomical choices for our community. Gastroethics, certified-organic, real organic, committed to soil stewardship through composting, cover crops, rotational grazing, and limiting use of plastics. Farming together for 8 years with a small, market-style CSA (~100 members) with on-farm pickups starting the first week of June through October, plus fall CSA.



Riemer Family Farm

60. Straight Forward Farm

Julie Case & Krome Burke-Scoll
5797 Valley Rd., Avoca, WI 53506
(608) 575-5516 • farmer@straightforward.farm
straightforward.farm

Our small family farm specializes in raising grass-fed & finished lamb, pastured poultry, woodland pork & organic free-range eggs. We focus on humanely raising heritage breed livestock through sustainable farming practices. We offer retail cuts directly to consumers (SCWI area). We also partner with a variety of local restaurants.

61. Ten Eyck Orchard

Rob Ten Eyck
W968 Hwy. 81, Brodhead, WI 53520
(608) 897-4014 • TEOApples@wekz.net

A sixth generation farm since 1839 we grow over 50 varieties of hand picked apples, plus pears and plums. We also sell honey, cider, baked goods, pumpkins, and more at our family farm. Open daily, 9am-5pm, from late August to mid-November.

62. The Berry Farmer

John Pinkston
E10222 Hoot Owl Valley Rd., Baraboo, WI 53913
(608) 355-1965 • info@theberryfarmer.com
theberryfarmer.com

We offer pick-your-own blueberries starting in early July and running into early August. Picking is Wednesday nights 5pm to 8pm and Saturday 8am to 5pm. Picking containers provided or you may bring your own.

63. The Tree Farm

Chris Upper
8454 State Rd. 19, Cross Plains, WI 53528
(608) 798-2286 • farm@thetreefarm.net
thetreefarm.net

U-Pick vegetables since 1973. Diversity and ethnic vegetables are our specialty. Over 70 kinds of vegetables, flowers, and herbs. Quantities for canning or for supper. The farm is located on a scenic ridge-top in northwestern Dane County, overlooking Indian Lake Park. Visit thetreefarm.net for produce availability (updated daily in summer), driving directions, & hours.

64. Tipi Produce

Beth Kazmar & Steve Pincus
14706 W. Ahara Rd., Evansville, WI 53536
(608) 882-6196 • traderoots43@gmail.com

tipiproduce.com/csa

Honored as the 2016 MOSES Organic Farmers of the Year, we focus on growing the most flavorful, high-quality vegetables, berries, and melons. Let us make CSA simple with vacation rescheduling, abundant recipes & boxes filled with your favorite staple vegetables. Visit for member u-picks & our popular gleaning party. Apple CSA at some sites.

65. Trade Roots Farm

traderootsfarms.org

TradeRoots is a Madison-based group of farmers and chefs with roots in Wisconsin and West Africa. Beginning in 2021, we're growing and cooking with crops of cultural relevance to the African diaspora in the Madison area. Our farming projects, products, and culinary events highlight the entire life cycle of locally grown heritage varieties of veggies and grains within the context of diversified small-scale farming in southern WI. Our goal is to develop viable approaches to urban farming, cooking, food preservation, and value-added processing that are accessible to everyday people and help mitigate the increasingly severe economic hardship in our city.

66. Unconventional Acres, LLC

Melissa and Ben Dickinson
Arena, WI 53503

(608) 753-2781 • unconventionalacres@gmail.com

unconventionalacres.com

We are a small, pasture-based farm located in SW Wisconsin focusing on beef, pork, and eggs.

67. Valley Springs Farm

Dorothy & Don Harms
E4681 Cty. Rd. S, Reedsburg, WI 53959
(608) 524-2421 • valleyspringsbb@gmail.com

valleyspringsbeef.com

A 140-year family tradition, Valley Springs Farm is proud of our farm, and our animals are given the utmost of care and respect. We feel that it is our responsibility to be good stewards of the land. Our Red Angus cattle are primarily pasture-fed with supplemented forage. The beef we produce is humanely raised without animal by-products and is free of antibiotics. Beef is available in bundles or a monthly beef CSA. Check with us for current pricing.

68. Valley View Grassfed Farm

Aaron Sommers
22001 Rosses Rd., Richland Center, WI 53581
(608) 479-2252 • valleyvieworganicfarm@gmail.com

valleyvieworganicfarm.com

We offer pastured broilers, turkeys and pork. We also offer grass-fed and grass-finished beef and lamb. No growth hormones, herbicides, pesticides, antibiotics or chemical fertilizers used ever!

69. Vitruvian Farms

2727 B. US Hwy. 51, McFarland, WI 53558
(608) 302-4375 • customerservice@vitruvianfarms.com

vitruvianfarms.com

Vitruvian is a certified organic vegetable and mushroom farm with an online farm store that offers home delivery options, CSA program, stand at the Monona Farmers' Market, and products available at Madison-area restaurants and grocery stores, like the Willy Street Co-ops. We have locally grown and made products available year-round, including a variety of greens and mushrooms available throughout the winter.



CERTIFIED ORGANIC VEGETABLES & MUSHROOMS
VITRUVIAN
ONLINE FARM STORE CSA HOME DELIVERY

10% OFF YOUR FIRST ONLINE STORE PURCHASE WITH DISCOUNT CODE [REAP2022](https://vitruvianfarms.com) AT [VITRUVIANFARMS.COM](https://vitruvianfarms.com)



Yowela?talíh^ Farms

70. Westridge Organic Farm

Jake and Kim Jakubowski

26820 Kasts Ln., Blue River, WI 53518

(608) 536-3017 • westridgefarmers@gmail.com

westridgeorganicfarm.com

Westridge Organic Farm is a regenerative organic family farm. We focus on soil health through bio-intensive, no-till practices to grow nutrient-dense vegetables. Westridge believes in taking care of the soil, so that it can take care of us. We offer weekly and bi-weekly shares for our Spring, Summer and Fall CSA with the option to add fresh organic eggs.

71. Winterfell Acres

Bethanee Wright

W1912 Mortensen Rd., Brooklyn, WI 53521

(608) 628-7504 • winterfellacres@gmail.com

winterfellacres.com

A woman- and mother-led CSA farm dedicated to growing nutrient-dense and organic vegetables, fruit, flowers, and herbs. We offer seasonal CSA shares and bulk produce options.

72. Wonderfarm

Jess Bernstein

8579 Klevenville Riley Rd., Mount Horeb, WI 53572

(608) 692-5827 • jess@wonder.farm

wonder.farm

Wonderfarm sits at the edge of the Driftless Area, just outside of Madison. We're honored to care for this land and these animals. We love helping our Gloucester Old Spot pigs be the piggiest pigs and helping our heritage breed chickens be the chickeniest chickens. We're also planting lots of perennial fruits and nuts. We practice permaculture and we're certified organic; sustainability and regeneration are our goals. Online ordering, on-farm pickup, and Madison-area delivery are available!

73. Wonka's Harvest, LLC

Patty Grimmer and Ky Christenson

1671 Cty. Rd. K, Hollandale, WI 53544

wonkasharvest@gmail.com

Wonka's Harvest is a no-till market vegetable farm that offers a pay-what-you-can CSA within the greater Madison area, provides local produce to restaurants, and is a vendor at the Dane County Farmers' Market. Wonka's Harvest aims to promote and support reimagined food systems and networks that ensure everyone has the right to safe, nutritious, and culturally appropriate foods.

74. Young Earth Farm

Shirley Young

W11544 Cty. Rd. CF, Randolph, WI 53956

(608) 843-5730 • farmer@youngearthfarm.com

Young Earth Farm has been growing Certified Organic vegetables for 16 years. Customer comments: "Cannot wait for Saturday." "Last week's produce was phenomenal!!" "Really liked last weeks produce. It was so clean and as always, the quality was stellar. I really appreciated that." Please email me to find out how to get your Young Earth Farm produce!

75. Yowela?talíh^ Farms

Dan Cornelius

(608) 280-1267 • daniel.cornelius@gmail.com

yowelafarms.com

Yowela?talíh^ Farms ("gentle breeze" in Oneida) grows heirloom Oneida corn and other specialty crops as part of a regenerative agricultural system that integrates sustainable livestock and agroforestry including maple sugar production. We also hand-harvest wild rice from northern Wisconsin.

ORGANIZATIONS

Artisan Grain Collaborative

2440 N. Lakeview Ave., #15A, Chicago, IL 60614
(608) 712-8340 • ebyrne@graincollaborative.com
graincollaborative.com

AGC is a network of farmers, millers, maltsters, bakers, chefs, food manufacturers, brewers, distillers, researchers, and advocates working together to promote a regenerative grainshed in the Midwest. We offer info about grains through our website's Learn page, describe key projects in an Our Work page, show our members in a map on the Our Network page, and offer a blog, Notes from the Grainshed.

Center for Integrated Agricultural Systems (CIAS)

1535 Observatory Dr., Madison, WI 53706
(608) 262-5200
cias.wisc.edu

CIAS is breaking new ground in research and education for profitable farms and businesses, resilient landscapes, and healthy communities. Our work has shown that farmers can cut costs, increase profits, and improve their quality of life while enhancing the environment. We are part of the UW-Madison College of Agricultural and Life Sciences.

Edible Madison

4313 Somerset Ln., Madison, WI 53711
(608) 347-9300 • hello@ediblemadison.com
ediblemadison.com

Edible Madison magazine's mission is to celebrate and promote the abundance of local foods in southwestern Wisconsin. We share stories of our region's unique food culture and the people who make it possible. Subscribe and join a community of eaters who care about our local foodshed!

Fairshare CSA Coalition

303 S. Paterson St., #1B, Madison, WI 53703
(608) 226-0300 • info@csacoalition.org
csacoalition.org

FairShare is a coalition of 40+ Community Supported Agriculture (CSA) farms that provide local, organic CSA shares to consumers across Wisconsin. On our website, you can find farm profiles, a custom farm search and an interactive pickup locations map to help you choose a farm. CSA rebates are offered to members of local health insurance partners, and we assist limited-income households in purchasing CSA shares through our Partner Shares Program.

Family Farm Defenders

P.O. Box 1772, Madison, WI 53701
(608) 260-0900 • familyfarmdefenders@yahoo.com
familyfarmdefenders.org

FFD's mission is to create a farmer-controlled and consumer-oriented food and fiber system, based upon democratically controlled institutions that empower farmers to speak for and respect themselves in their quest for social and economic justice. To this end, FFD supports agroecology, farm/food worker rights, animal welfare, consumer safety, fair trade, and food sovereignty.

Farley Center

2299 Spring Rose Rd., Verona, WI 53593
(608) 845-8724 • farm@farleycenter.org
farleycenter.org

The Farley Center is a nonprofit organization dedicated to promoting ecological sustainability, social justice, and peace. It is located outside of Verona on 110 acres of beautiful farm and wooded land. Our collaborative farm program provides land, equipment, and assistance to immigrant and aspiring farmers and their businesses. Farmers grow organically and sell at local farmers' markets, restaurants, grocers and CSA. Learn about Farm Incubator at soundcloud.com/wort-fm/5mf-farley.

FEED Kitchens

1219 N. Sherman Ave., Madison, WI 53704
(608) 204-7017 • feedmanager@feedkitchens.org
feedkitchens.org

FEED Kitchens is a shared use commercial kitchen, food business incubator. With 5 commercial production spaces available 24/7, FEED Kitchens supports food entrepreneurs in business startup, licensing, sourcing, production, finance, and marketing. Supporting a stronger and more resilient local food system, FEED offers membership to commercial businesses, nonprofits, and community groups/families.

Heartland Credit Union

5325 High Crossing Blvd., Madison, WI 53718
(800) 362-3944 • eBranch@heartlandcu.org
heartlandcu.org

Heartland is a member-owned financial cooperative specializing in farm and producer lending. We also offer Checking/Savings Accounts, Home Loans, Credit Cards, and more. Our mission is to provide our members with quality, cost-effective, personalized financial services that contribute to their social and economic well-being. Offices located throughout southern WI.

Intertribal Agriculture Council

2890 Terra Ct., Sun Prairie, WI 53590
(608) 280-1267 • dan@indianag.org

iacgreatlakes.com

The Intertribal Agriculture Council is a national nonprofit working to promote Native American agriculture. Learn more on our website.

Michael Fields Agricultural Institute

N8030 Townline Rd., East Troy, WI 53120
(262) 642-3303 • pbrown@michaelfields.org

michaelfields.org

MFAI is a non-profit organization in SE WI, which helps rural and urban farms and agricultural communities in Wisconsin and the Upper Midwest be healthy environmentally, economically, and socially, through research, education, advocacy, and community engagement.

MOSES (Midwest Organic & Sustainable Education Service)

S233 McKay Ave., Spring Valley, WI 54767
(888) 90-MOSES • info@mosesorganic.org

mosesorganic.org

MOSES provides training, resources, and practical advice to help farmers grow organically. The annual MOSES Organic Farming Conference is the country's premier organic forum. Free resources include the Organic Broadcaster newspaper, Guidebook for Organic Certification, and Midwest Organic Resource Directory. For farming advice: the Organic Answer Line (888-90-MOSES or mosesorganic.org/ask).

REAP Food Group

306 E. Wilson St., Suite 2W, Madison, WI 53703
(608) 310-7836 • info@reapfoodgroup.org

reapfoodgroup.org

REAP Food Group connects producers, consumers, businesses, and organizations to grow a healthful, just, and sustainable local food system in Southern Wisconsin. Through Farm to School and Farm to Business, the Farm Fresh Atlas of Southern Wisconsin, community events, and other programs and efforts, REAP's staff, members, volunteers, and partners envision sustainable, local food on every plate.

Rooted

2702 International Ln., Suite 200, Madison, WI 53714
(608) 240-0409 • info@rootedwi.org

rootedwi.org

Rooted is committed to collaborations rooted in food, land, and learning so that people can grow and thrive in healthy, equitable, and sustainable neighborhoods. Rooted's programs are devoted to increasing equitable access and connection to land, fresh food, and learning opportunities in Madison and throughout Wisconsin. Our work includes urban farming and urban agriculture training programs, garden-based learning, community garden support, and other community-based activities.

Slow Food UW

1127 University Ave., Madison, WI 53715

slowfooduw@gmail.com

slowfood-uw.org

Slow Food UW is the largest university chapter in the US. We have a responsibility to be environmental stewards and social justice advocates as we work hard to improve both our on-campus and off-campus Madison community. We strive to promote and model a food system where food is good, clean, and fair for all by supporting sustainable food production, creating an inviting community around food, and advancing food justice in the Madison area.

Sustain Dane

821 E. Washington Ave., Madison, WI 53703

(608) 285-2454 • hello@sustaindane.org

sustaindane.org

At Sustain Dane, we focus on holistic sustainability: environmental health, equity, and social well-being, and a just economy. Our mission is to inspire, connect, and support people to accelerate sustainable actions for community well-being. Join us for a Sustain Dane program or membership. Change happens when inspired people take action.



Yusuf Bin-Rella (center) of Rooted

Wild Bearies

PO Box 332, Wisconsin Dells, WI 53965

wildbearieset@outlook.com

wildbearies.org

Wild Bearies is a community outreach organization that focuses on traditional agriculture, ancestral food systems and education. We work to build a stronger community to support native peoples overcoming alcohol and other drug abuse issues or emotional trauma through the healing power of our foods.

Wisconsin Farmers Union

117 W. Spring St., Chippewa Falls, WI 54729

(715) 723-5561 • info@wisconsinfarmersunion.com

wisconsinfarmersunion.com

Wisconsin Farmers Union is a member-driven organization committed to enhancing the quality of life for family farmers, rural communities, and all people through educational opportunities, cooperative endeavors, and civic engagement. Educational efforts focus on renewable energy, land conservation, sustainable farming, fair trade and local foods. Since 1930, WFU has championed cooperatives and other community-based businesses. WFU Kamp Kenwood summer camps on Lake Wissota deliver a unique blend of cooperative philosophy, leadership development, and social justice education to rural and urban kids, while building awareness of the value of family farms and strong communities. Together, we're "United to Grow Family Agriculture."

Wisconsin Grass-fed Beef Cooperative

PO Box 269, Viroqua, WI 54665

(800) 745-9093 • more.info@wisconsingrassfed.coop

wisconsingrassfed.coop

Our cooperative consists of nearly 180 sustainable Wisconsin family farms producing the ultimate clean, local, sustainable, 100% grass-fed beef available. Our beef is never confined, given growth hormones, or exposed to herbicides/pesticides. You can find our products at a store near you under the Wisconsin made label.

It's not only about
building more solar.

It's caring for the lakes,
rivers and wildlife we love.

alliantenergy.com/poweringwhatsnext





The best-tasting traceable seafood!

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TRACEABLE TO THE SOURCE. FREE CONTACTLESS DELIVERY.

HOW IT WORKS

Sign up to have sustainable seafood delivered to you year-round! Select a subscription box and frequency that fits your needs. We back each delivery with a 100% satisfaction guarantee. Cancel your membership at any time.

SOURCING

Sitka Salmon Shares delivers the highest quality product possible with the greatest transparency on who, how, and where your fish was caught. We support healthy oceans, local fishermen, and healthy coastal communities.

EXPERIENCE

By subscribing, you'll gain exclusive access to cooking classes, chef-developed recipes, and special discount. We'll help build your confidence in the kitchen and connect you to our growing community of like-minded seafood lovers.



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THE FIRST MONTH OF A SEAFOOD SUBSCRIPTION!

@sitkasalmonshares



BUSINESSES

BAKERIES

1. Bloom Bake Shop

1851 Monroe St., Madison, WI 53711
(608) 628-2249 • bloombakeshop.com

Bloom Bake Shop is a quaint neighborhood bakery nestled in the heart of Monroe Street and located by the UW Badger Stadium. Specializing in French inspired pastries, fresh bread, and specialty layer cakes. Includes espresso bar and deli offering pressed sandwiches, salad, and seasonal soups. Each day you'll find many gluten free and vegan items too!

2. Madison Sourdough

916 Williamson St., Madison, WI 53703
(608) 442-8009 • madisonsourdough.com

Madison Sourdough is a bakery, cafe, mill, and patisserie located on Madison's near east side. We are a from-scratch bakery and restaurant committed to nourishing our community, supporting our local food systems, and sharing our love of Wisconsin grains and wild fermentation through the tastiest treats in the city.

3. ORIGIN Breads

931 E. Main St., #1, Madison, WI 53703
(608) 590-5504 • originbreads.com

ORIGIN Breads bakes handcrafted and long-fermented naturally leavened sourdough breads and pastries using only organic whole grains grown and stone milled in Wisconsin and the wider Driftless Area. We use local and organic products when available and power our bakery on 100% renewable energy. Our products are available to purchase from our bakery, in local co-ops and stores, and at several Farmers' Markets.



Riemer Family Farm Porterhouse Steak

4. Tortillas Los Angeles

4510 Femrite Dr., Madison, WI 53716
(608) 345-3089

Tortillas Los Angeles is proud to be a Wisconsin born company dedicated to producing authentic and organic tortillas and other bakery products. The corn we use is grown locally, non-GMO, free of chemical fertilizer, and gluten-free. With nixtamalization, the use of volcanic stone grinding machines, a special manual tortilla press, and the best cooking process, we provide you real, fresh, and delicious tortillas. Also sell certified processed grains to brewers.

5. Tortilleria Zepeda

304 S. Oak St., Lone Rock, WI 53556
(608) 520-3026 • tortilleriazepeda.com

Locally Sourced, Authentic Tortillas. Our tortillas are made with local, organic and non-GMO Wisconsin corn. We use the pre-Hispanic nixtamalization process to produce the most authentic, nutritious, artisan corn tortilla. We sell our tortillas wholesale to numerous restaurants and retail locations. Please visit our website to find locations where our tortillas are being sold.

LOCAL LIBATIONS

6. American Wine Project

802 Ridge St., Mineral Point, WI 53565
(608) 987-0505 • americanwineproject.com

We are a winery focused on low-intervention methods using locally grown, cold-climate grapes. We offer tastings, local snack options, event space, and an acre of perennial gardens.

7. Brix Cider

119 South 2nd St., Mount Horeb, WI 53572
(608) 437-BRIX • brixcider.com

We are a hard cider producer with a farm-to-table restaurant. In addition, we provide local and organic groceries inside our store. We support over 60 local and regional food producers as well as local artists and musicians.

8. Giant Jones Brewing Company

931 E. Main St., Suite 9, Madison, WI 53703
(608) 620-5172 • giantjones.com

Women-owned and operated, we are Wisconsin's only certified organic brewery. Our brewery and tasting room is located on Madison's near east side, where we produce big beers for everyone. Big on flavor and big on community, we donate proceeds to local organizations advancing racial and social justice initiatives. We advance environmental justice through organic certification, shared solar, and participating in the Artisan Grain Collaborative to develop the local grain shed.

9. Great Dane Brew Pub

Downtown Location, 123 Doty St., Madison, WI 53703
(608) 284-0000 • greatdanepub.com

The Great Dane is Wisconsin's #1 Brewpub Company! Local and global pub fare, made and served with care. 15+ awesome beers made in-house. Award-winning outdoor garden dining. Kid's, gluten-free and late-night menus. Giving back to the community for over 20 years! Four Madison area locations include Downtown, Eastside, Fitchburg and Hilldale.

10. Grumpy Troll Brew Pub

105 S. 2nd St., Mount Horeb, WI 53572
(608) 437-2739 • thegrumpytroll.com

Award winning brewpub, restaurant, and pizzeria that likes to incorporate and use local ingredients whenever we can!



11. Herbiery

123 W. Gorham St., Madison, WI 53703
(630) 881-0005 • herbiery.com

Herbiery creates beer with herbs and spices in place of hops. Beer is better when ingredients are sustainable and sourced locally, so that's what we do. Herbiery does not have a retail location - visit our website to see where you can find our beer!

12. Wollersheim Winery & Distillery

7876 Hwy. 188, Prairie du Sac, WI 53578
(608) 643-6515 • wollersheim.com

We produce family crafted wine, spirits, and bistro food all made on-site at the historic property in Prairie du Sac. The winery and distillery have daily tastings and the bistro serves lunch. Open year-round.



Troy Farm

13. Working Draft Beer Company

1129 E. Wilson St., Madison, WI 53703
(608) 709-5600 • workingdraftbeer.com

Working Draft Beer Company is a bright and airy community-focused brewery across from McPike Park in Madison. A proud participant in many REAP events, WDBC is committed to sourcing from Wisconsin farmers, producers and artisans.

CHEESE & DAIRY

14. Bleu Mont Dairy

11011 Brigham Ave., Blue Mounds, WI 53517
(608) 219-0366

Committed to sustainable practices, we grow organically, have a passive solar home and greenhouse, and produce our electricity from wind and solar. Our selection of cheese includes Bandaged Cheddar, Big Sky Grana, and seasonal offerings cured in our underground cave. No farm visits, please. Instead, find our products at the Dane County Farmers' Market.

15. Cedar Grove Cheese, Inc.

E5904 Mill Rd., Plain, WI 53577
(608) 546-5284 • cedargrovecheese.com

Nestled in the lush Wisconsin countryside, where Valley View meets Mill Road, you will find Cedar Grove Cheese. For over 140 years Cedar Grove Cheese has been producing superior quality, hand crafted cheese. Prepared according to the highest cheesemaking standards, Cedar Grove makes cheese from local family farmers' milk, always fresh and producer certified rBGH free. We offer conventional, organic, kosher, halal, and sheep and goat specialty cheeses.

16. Landmark Creamery Provisions

6895 Paoli Rd., Belleville, WI 53508
(608) 886-8801 • landmarkcreamery.com

Lush sheep milk and buttery grass-fed cow milk are used to carefully create unique cheeses that represent the terroir of Southern Wisconsin. Visit our retail store in Paoli, WI or order from our website! Local delivery within the Madison area.

17. Roth Cheese

657 2nd St., Monroe, WI 53566
(608) 845-5796 • rothcheese.com

Roth Cheese is a part of Emmi Roth, one of the nation's largest producers of specialty cheese. Experts at Roth have been crafting award-winning cheese in Southern Wisconsin for more than 150 years.



Riemer Family Farm

INSTITUTIONS

18. Madison College Culinary Program

1701 Wright St., Madison, WI 53704
(608) 258-2301 • madisoncollege.edu

Madison College is a technical college that has locations through the Dane County region. We run a renowned Culinary Arts Program and have been at the leading edge of the good food movement for over a decade. Good food prepared well is the focus of our culinary students. Sourcing locally for our cafeterias has always been a priority and is even more so today. Recently we have partnered with REAP Food Group on their Farm to School and Farm to Institution initiatives. We strive to be on the leading edge of local sourcing on campuses.

19. Madison Metropolitan School District

4711 Pflaum Rd., Madison, WI 53718
(608) 204-4001 • madison.k12.wi.us

The Farm to School Project is a partnership between REAP Food Group and the Madison Metropolitan School District (MMSD) Food and Nutrition Department to increase the amount of locally-grown, fresh foods in district snacks and lunches, and to teach nutrition and agriculture lessons to students and staff.

RESTAURANTS

20. Adamah Neighborhood Table

611 Langdon St., Madison, WI 53703
(608) 441-1574 • adamahmadison.com

Looking for a Jewish Deli with plenty of vegan options? Look no further! Adamah Cafe and Catering is a program of the UW Hillel Foundation. Adamah opened in August 2014 and is intended to bring good food, community, and gathering to the UW Hillel. Being a program of the UW Hillel Foundation, we are a private non-profit organization but are also open to the general public. We are excited to promote good, healthy, and kosher cuisine to campus and the larger Madison community. Our quality, dependability, and service excellence are unsurpassed. We are excited to offer you the only Kosher-certified food service operation in the Madison area.

21. Athens Grill

5430 Willow Rd., Waunakee, WI 53597
(608) 220-3340 • theathensgrill.com

Athens Grill grew from decades-long family friendships and years of gathering over good food in good company. Together, we work to bring you the best quality food, with the freshest ingredients from the closest farms, at affordable prices. We hand-craft our own all-natural gyro cones with fresh ground meats and the best Mediterranean spices. And we care deeply about the sources of our food, how and where it's grown, what's in season, and that it comes to you fresh, delicious, and reasonably priced.

22. Banzo

2105 Sherman Ave., Madison, WI 53704
(608) 441-2002 • banzomadison.com

Food truck-spawned counter serve (with a patio) specializing in falafel and other Mediterranean eats.

23. Branding Iron Roadhouse Farm-to-Fork Eatery

132 S Main St., Lime Ridge, WI 53942
(608) 986-2807 • brandingironrh.com

The Branding Iron is a unique country roadhouse serving delicious food, cooked to order, made from locally-grown Fearing Angus Beef and other locally-produced products, since 2011. Visit our facebook page for notice of events including our special wood-fired oven pizza nights and smoked rib nights!

24. Brasserie V

1923 Monroe St., Madison, WI 53711
(608) 255-8500 • brasseriev.com

Brasserie V is a casual neighborhood eatery on historic Monroe Street offering 300 world-class craft beers and a French and Belgian-inspired menu. We source Wisconsin's best meats, cheeses, and vegetables to create seasonal menus based on farm products available throughout the year.



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CSA-style Prepared Meal Share Service,
including fresh bakery & local food grocery
items with gluten-free options available.

Quality, nutritious and accessible meals
created through the transparent co-ownership
efforts of local farmers & workers.

communitykitchencoop@gmail.com • 209 N. Main St., Monticello, WI 53570 • 608.938.1173

25. Cadre

2540 University Ave., Madison, WI 53705
(608) 819-8555 • cadrerestaurant.com

Founded in the Fall of 2019, Cadre is a French-inspired restaurant located in the Regent neighborhood of Madison, Wisconsin. Cadre's mission is to create a welcoming and educational dining experience using locally-sourced, respectfully prepared ingredients.

26. Cafe Costa Rica

1219 N. Sherman Ave., Madison, WI 53704
(608) 308-7430 • mango-man-cooks.square.site

I love creating delicious food so you have fun with it. Mango Man cooks so you don't have to! Mango Man is BACK! Check location description for details on where to find us.

27. Community Kitchen Co-op

209 N. Main St., Monticello, WI 53570
(608) 938-1173 • communitykitchen.coop

We are a CSA-style prepared meal share service, including fresh bakery and local grocery items with gluten-free options available. The Co-op sources 90% of ingredients within a 150-mile radius of our Monticello, WI kitchen. Community Kitchen Co-op provides quality, nutritious, and accessible meals created through the transparent co-ownership efforts of local farmers and workers.

28. Forage Kitchen - Hilldale

715 Hilldale Way, Madison, WI 53705
(608) 819-6223 • foragemadison.com

A healthy, fast, casual restaurant with several locations in the Madison area focusing on salads, grain bowls, acai bowls, juices, and smoothies utilizing local products from farms and small businesses throughout the state.

29. Forage Kitchen - Middleton

8430 Old Sauk Rd., Middleton, WI 53562
(608) 820-1210 • foragemadison.com

30. Forage Kitchen - Monona

800 W. Broadway, Monona, WI 53713
(608) 230-6782 • foragemadison.com

31. Forage Kitchen - State Street

665 State St., Madison, WI 53703
(608) 286-1455 • foragemadison.com

32. Grampa's Pizzeria

1374 Williamson St., Madison, WI 53703
(608) 283-9580 • grampaspizzeria.com

Grampa's is an artisan pizzeria on Willy Street focusing on quality ingredients, warm service, and atmosphere. Owner Gilbert Altschul puts his own spin on a family pizza recipe passed down from his grampa Bill. Grampa's also grows many herbs, vegetables, and flowers in their garden on site for use in the restaurant and neighboring Gib's Bar.

33. Graze

1 S. Pinckney St., Madison, WI 53703
(608) 251-2700 • grazemadison.com

Chef Tory Miller's love letter to New York Gastropubs, Graze serves comfort-food favorites in a casual, yet upscale atmosphere. Celebrating almost 10 years on the Capitol Square, enjoy Friday night fish fry, craft cocktails, and more, all sourced locally from our farmer and producer partners.

34. Heritage Tavern

131 E. Mifflin St., Madison, WI 53703
(608) 283-9500 • heritagetavern.com

In an Old World ambiance, one block off of Madison's Capitol Square, Wisconsin's finest ingredients meet global inspiration, culinary excellence, and expertly crafted cocktails.

35. Ian's Pizza - Frances St.

319 N. Frances St., Madison, WI 53703
(608) 257-9248 • ianspizza.com

Ian's Pizza specializes in pizza by the slice and works closely with local farmers and the farmers' market to offer one of the best and unique salad stations around. We have a team of food "masterminds" that showcase their new recipes in our weekly special slices and seasonal slices and salads.

36. Ian's Pizza - State St.

100 State St., Madison, WI 53703
(608) 257-9248 • ianspizza.com

37. Ian's Pizza- Garver Feed Mill

3241 Garver Green, Madison, WI 53704
(608) 257-9248 • ianspizza.com

Check out our new location in the Garver Feed Mill!

38. L'Etoile

1 S. Pinckney St., Madison, WI 53703
(608) 251-0500 • letoile-restaurant.com

Founded in 1976 by Odessa Piper, L'Etoile continues its locally-sourced mission year-round under Chef Tory Miller. Join us for our seasonal Tasting Menu or an à la carte favorite, all in view of Madison's beautiful Capitol building. Perfect for that special occasion or any everyday celebration!

39. Liliana's Restaurant

2951 Triverton Pike Dr., Fitchburg, WI 53719
(608) 442-4444 • lilianasrestaurant.com

At the intersection of New Orleans and Madison lies Liliana's. They're known for great New Orleans cooking traditions and what they serve is fresh from Madison-area farms, both meat and produce. Liliana's is a Wine Spectator Award winner, offering an extensive wine list. Liliana's is not just locally owned and operated, the owners are also deeply connected to the community.



Morris Ramen - Laura Zastrow Photography

40. Lombardino's

2500 University Ave., Madison, WI 53705
(608) 238-1922 • lombardinos.com

We believe in using the best ingredients available to give our guests the finest dining experience they can find. We use a rich combination of local produce, domestic artisan products, and the best ingredients Italy has to offer to create dishes that we not only take great pride in, but also come from the heart. Wisconsin's four seasons give heavy influence, with lighter dishes featured in the warmer months, and heartier comfort foods taking center-stage in the colder months.

41. Longtable Beer Cafe

7545 Hubbard Ave., Middleton, WI 53562
(608) 841-2337 • longtablebeercafe.com

Longtable Beer Cafe sources products from many local farms and artisan purveyors to provide a delicious menu of house-smoked BBQ, grass-fed beef burgers, cheeseboards, and more. Our open cooler features a carefully curated selection of 300 craft beers, all available for carry out. Outdoor patio dining is open year-round with fire pit tables.

42. Lucille

101 King St., Madison, WI 53703
(608) 283-0000 • lucillemadison.com

Lucille is a tri-level fresh cocktail, craft beer, pizza, and shared platters venue located at the gateway of Madison's historic culinary and entertainment center, the First Settlement of Madison, WI. Executive Chef Jennifer Schwarzkopf's locally-sourced, yet globally inspired menu features wood-fired pizza, Wisco-Detroit cheddar-crust steel pan pizza, and artfully crafted Pan-Latin cuisine.

43. Merchant

121 S. Pinckney St., Madison, WI 53703
(608) 259-9799 • merchantmadison.com

Merchant is a casual farm-to-table restaurant and liquor store serving local fare, craft cocktails, wine, beer, and good times.

44. Morris Ramen

106 King St., Madison, WI 53703
(608) 416-5547 • morrisramen.com

Morris Ramen is a cozy neighborhood ramen shop honoring traditional techniques and midwestern ingredients. Our goal is to not only nourish the soul with revitalizing soup, but to collaborate with community leaders to build a more sustainable and inclusive future for our industry.

45. Osteria Papavero

128 E. Wilson St., Madison, WI 53703
(608) 255-8378 • osteriapapavero.com

Local, sustainable, regional Italian fare.

46. Pasture & Plenty

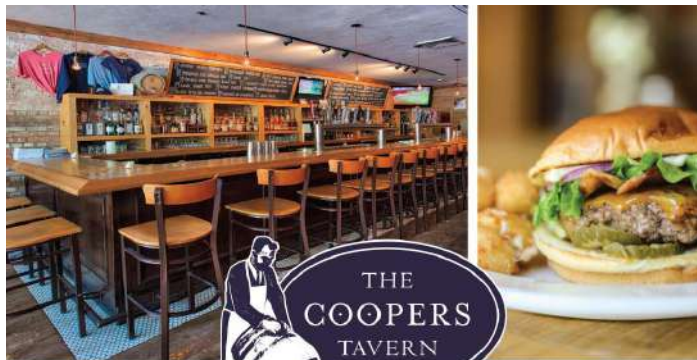
2433 University Ave., Madison, WI 53726
(608) 665-3370 • pastureandplenty.com

Pasture and Plenty is a restaurant and market, and a “Whole Diet” meal kit service. We serve high-quality, locally-sourced daily menus, prepared frozen, ready-to-eat meals, cook kits, and pantry items to individuals and families who are hungry for high-quality, healthy meals, but starved for time.

47. Salvatore’s Tomato Pies

121 E. Main St., Sun Prairie, WI 53590
(608) 318-1761 • salvatorestomatopies.com

Salvatore’s Tomato Pies Chef/Owner Patrick DePula, along with Chef John Jerabek and their kitchen team, are Saturday fixture at the Dane County Farmers Market where they source the freshest possible ingredients for their restaurants. To Patrick, local sourcing isn’t about marketing, it is about tradition. His parents and grandparents have always had extensive gardens and some of his fondest memories as a young child involved helping his grandmother pick vegetables, and then prepare them for family meals. Salvatore’s is proud to extend this tradition to its customers and partner with farmers such as Vitruvian Farm, Emerald Meadows, Harmony Valley, Indian Farm, Wells Farms, Hickory Hill, and many many more. Sal’s has a proud history of responding to community emergencies, and consistently gives back with community meals, and substantial giving focusing on addressing food insecurity and access. Sal’s has four locations: Livingston St., E. Johnson St., Sun Prairie, and Monona.



CRAFT BEER & RUSTIC FOOD

(608) 256-1600 | 20 W. MIFFLIN ST., MADISON WI
THECOOPERSTAVERN.COM

48. Short Stack Eatery

301 W. Johnson St., Madison, WI 53703
(608) 709-5569 • shortstackeats.com

An all-breakfast eatery in the heart of downtown Madison. They focus on sourcing fresh, organic, and local products from farms and small businesses all over the state.

49. The Coopers Tavern

20 W. Mifflin St., Madison, WI 53703
(608) 256-1600 • thecooperstavern.com

The Coopers Tavern is a neighborhood tavern that serves craft beer and rustic food in a relaxed atmosphere. Serving local favorites, including our vegan “Local Herbivore” and Ellsworth Cooperative Creamery fried cheese curds, the menu is designed to soothe the soul. Not to mention, Coopers has an outstanding selection of beer and wine!



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2433 University Avenue | pastureandplenty.com



50. The Madison Club

5 E. Wilson St., Madison, WI 53703
(608) 255-4861 • madisonclub.org

Churchill's elegant setting is one-of-a-kind and sits atop a breathtaking view of Lake Monona. The Madison Club provides its members and guests with outstanding cuisine and extraordinary service. Our accomplished culinary staff continuously provides fresh menu selections to fit every occasion. Our kitchen strives to integrate fresh and locally sustainable products, which allows us to create truly wonderful menus with the finest that Wisconsin has to offer.

51. The Old Fashioned

23 N. Pinckney St., #1, Madison, WI 53703
(608) 310-4545 • theoldfashioned.com

Inspired by the traditions of Wisconsin taverns and supper clubs, The Old Fashioned exists to pay tribute to the foods and spirits that make our state famous. Here, that means so much more than beers, brats, and cheese. Don't worry, we take all those things very seriously, but we're equally committed to preserving the unique heritage that defines our way of life. When you walk through our doors, you'll not only experience what Wisconsin was, you'll taste what it always will be.

RETAIL

52. Artemis Provisions and Cheese

141 Valley View Rd., Mount Horeb, WI 53572
(608) 228-3808 • artemisprovisions.org

We exist to put high quality produce, straight from our producers directly on your table. Once you see and taste the difference that locally grown produce provides, you will never return to the store for your meat, eggs, and cheese again. On behalf of my wife Melissa, and sons Thaedon and Wesley, I want to thank you for supporting Artemis Provisions and Cheese.

53. Bushel & Peck's

328 State St., Beloit, WI 53511
(608) 363-3911 • bushelandpecks.com

Market, Preservation Kitchen, Farm, and Cafe. We make and market artisan, agricultural goods for those who seek high-quality, environmentally sound, handcrafted products. Our preservation kitchen, store, and restaurant supports a local economy and connects consumers directly to farmers and craftspeople. Each good we provide shares the story of its artisans, neighbors, tradespeople, and friends. Bushel & Peck's and our affiliated producers are experts in their fields who believe in the future of a hand crafted economy.

54. Cathryn's Market

206 N. Iowa St., Dodgeville, WI 53533
(608) 930-2777 • cathrynsmarket.com

Cathryn's Market is a small retailer/bakery focused on local products including heritage pork, grass-fed beef, eggs, produce, and cheese. We also sell prepared foods, bread, baked goods, jam, flour, grains, and more. We brew and sell local coffee and tea, and we have a working soda fountain from the 1930s.

55. Fifth Season Cooperative

1201 N. Main St., Suite #9, Viroqua, WI 54665
(608) 638-2667 • fifthseasoncoop.com

The Fifth Season Cooperative is a multi-stakeholder cooperative made up of producers, producer groups, food processors, distributors, and buyers from the 7 Rivers Region. We source fresh, frozen, and dry food products from our region, including fresh produce, meats, dairy items, vegetarian/meatless alternatives, local sweeteners, natural meat snack strips, applesauce, and more! Our members represent all of the key players in the food system at the local level. Our goal is to build a robust regional food system that supports a healthy environment, a strong economy, and thriving communities.

56. Four Elements Herbals

111 E. Walnut St., North Freedom, WI 53951
(608) 552-4492 • fourelementsherbals.com

Full Herbal Apothecary from herbs grown on our "Organic Farmers of the Year" farm. Open Monday-Friday from 8:30PM-4:30PM, mostly. Open Farm Day is on June 11, 12PM-4:30PM.

57. Just Coffee Co-op

3701 Orin Rd., Madison, WI 53704
(608) 204-9011 • justcoffee.coop

Since 2002, justice has been our durable promise, from every hand we shake to every bean we roast. Just Coffee Cooperative is located on Madison's East side, providing artisan roasted organic coffee for cafes, grocers, and grocery cooperatives nationally. You can also find our coffee online at justcoffee.coop.

58. Meadowlark Community Mill

3630 Ridgeway Rd., Ridgeway, WI 53582
(608) 574-9321 • meadowlarkmill.com

Here to serve farmers, culinary professionals, and home bakers, we are excited to share the bounty of the Driftless region by milling high quality stone ground flour using regionally grown organic grains.

59. Metcalfe's Market - Hilldale

726 N. Midvale Blvd., Madison, WI 53705
(608) 238-7612 • shopmetcalfes.com

As a family-owned market that has served its community proudly since 1917, we've proven time and again that "local" is much more than a physical location. It's our philosophy. With more than 3,500 local foods in our aisles, we're proud to say that we buy local too.

60. Metcalfe's Market - West Towne

7455 Mineral Point Rd., Madison, WI 53717
(608) 829-3500 • shopmetcalfes.com

61. Sitka Salmon Shares

3241 Garver Green, Suite 160, Madison, WI 53703
(309) 342-3474 • sitkasalmonshares.com/REAP

Join our community supported fishery (CSF) to receive premium wild Alaska seafood delivered to your door! When you subscribe to our seafood, you aren't just getting a slice of fish, you're experiencing the highest quality seafood available with specially crafted recipes designed for you, stories about your seafood, and opportunities to interact with your fisherman. What's more, all our fish is traceable to the source and caught using low-impact fishing methods from responsibly managed fisheries in Alaska. Subscribe to better seafood today!

62. The Quince and Apple Company

931 E. Main St., Suite 6, Madison, WI 53703
(608) 301-5433

For over ten years, Quince and Apple has been handcrafting award-winning artisan preserves, nuts, simple syrups, and confections in our Wisconsin kitchen with traditional methods and meticulous attention to detail.



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www.willystreet.coop



63. Willy Street Co-op

1221 Williamson St., Madison, WI 53703
(608) 251-6776 • willystreet.coop

A full-service grocery cooperative specializing in natural, organic, and locally produced foods. We offer delicious deli food, fresh bakery, natural bodycare products, and the best local and organic produce in the area. Anyone can shop, anyone can join! Become a Co-op Owner today for as little as \$10.

64. Willy Street Co-op North

2817 N. Sherman Ave., Madison, WI 53704
(608) 471-4422 • willystreet.coop

65. Willy Street Co-op West

6825 University Ave., Middleton, WI 53562
(608) 284-7800 • willystreet.coop

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