Welcome to the 2020 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:

In Print

- Farms and businesses are listed alphabetically
- Review the seasonality chart on page 5 to determine when certain types of produce will be available
- Use the maps to see geographic locations in our region: farmers & producers (page 18-19); businesses (39) Numbers correspond to the farms and producers listings that start on page 10 and the business listings that start on page 30.

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 local 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 access to the outdoors
- Provide safe, fair working conditions for employees
- Sell Wisconsin products that they have grown or helped produce on their farm
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The 2020 edition of the Farm Fresh Atlas™ of Southern Wisconsin is generously underwritten by Heartland Credit Union in Madison.

heartlandcu.org
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

2020 CALENDAR OF EVENTS

Burgers & Brew

Saturday, June 6
Dane County’s most popular chefs pair up with Wisconsin’s talented brewers and farmers to serve unique, locally sourced burgers and satisfying Wisconsin craft brews.

Farm to School Night Out

Wednesday, October 7
Farm to School Night Out is a day-long, city-wide local food celebration that encourages everyone to eat at local restaurants. Participating restaurants donate 10% of sales to the REAP Farm to School Program in the Madison Metropolitan School District, which provides fresh, local snacks, garden bars, nutrition education and hands-on culinary training for students.

Harvest Gala

November
An elegant evening featuring a five-course dinner highlighting local ingredients, prepared tableside by a local chef.

learn more at reapfoodgroup.org
# WHAT’S IN SEASON?

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*Available partial month*

*Available entire month*

Based on average central Wisconsin growing season. May vary.

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**photo submitted by Sun Prairie Farmers’ Market**
FARMERS’ MARKETS

Towns with farmers’ markets are underlined on the farms and producers map on pages 18-19.

BARABOO
5/6/2020 through 10/31/2020
Saturday & Wednesday, 6:30 AM to 12 PM
Location: 515 Oak St., Downtown Square, Baraboo
Accepts Senior FMNP | Outdoor
baraboofarmersmarket.com

BELOIT
5/2/2020 through 10/31/2020
Saturday, 7:00 AM to 12:00 PM
Location: 328 State St., Beloit, 300 block of State, 400 block of East Grand Avenue and adjacent parking lot
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
downtownbeloit.com

BOSCOBEL
5/2/2020 through 12/26/2020
Saturday, 8:00 AM to 12:00 PM
Location: Outdoors - Depot Park, 800 Wisconsin Ave.; Indoors - Blaine Gym, 103 East Oak St. Depot Park and the Blaine Gym are one block off Main Street.
Accepts Senior FMNP | Accepts WIC | Indoor
delafieldfarmersmarket.com

CROSS PLAINS
6/3/2020 through 9/30/2020
Wednesday, 3:30 PM to 6:00 PM
Location: 2404 Main St., corner of Hwy 14 and Hwy. P
Outdoor

DARLINGTON
6/6/2020 through 10/3/2020
Saturday, 8:00 AM to 12:00 PM
Location: Festival Grounds Park
Outdoor

DEFORREST
6/2/2020 through 10/20/2020
Tuesday, 2:00 PM to 5:00 PM
Location: 120 S. Stevenson St., in the closed section of DeForest Street between Durkee Street and South Stevenson Street (between Village Hall and Fireman’s Park)
Accepts EBT | Accepts Senior FMNP | Outdoor
deforest.wi.us/farmersmarket

DELAFIELD
5/23/2020 through 12/26/2020
Saturday, 7:00 AM to 12:00 PM
Location: 417 Main St., Main Street and Dopkins Street, one block west of Highway C in downtown Delafield
Accepts Senior FMNP | Outdoor
delafieldfarmersmarket.com

DODGEVILLE
5/9/2020 through 10/17/2020
Saturday, 8:00 AM to 11:00 AM
Location: 327 N. Iowa St., Dodgeville United Methodist Church parking lot
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor

FERRYVILLE
5/16/2020 through 10/24/2020
Saturday, 9:00 AM to 3:00 PM
Location: 170 Pine St., Sugar Creek Park, State Hwy. 35
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
visitferryville.com

FORT ATKINSON
5/2/2020 through 10/24/2020
Saturday, 7:00 AM to 11:00 AM
Location: 101 Milwaukee Ave. E, located 1 block off of South Main Street just across the street from the Fort Atkinson Post Office on Milwaukee Ave. The main entrances are on South Water Street and through the Theater Bathrooms on Milwaukee Street. Parking is available on the South Water Street parking lot
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
fortfarmersmarket.com

GAYS MILLS
5/6/2020 through 10/28/2020
Wednesday, 1:00 PM to 5:00 PM
Location: Lions Park on State Highway 171, near dam on Kickapoo River west edge of Gays Mills
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Indoor | Outdoor

HILLSBORO
6/6/2020 through 10/17/2020
Saturday, 8:00 AM to 1:00 PM
Location: 731 Water Ave., Royal Bank parking lot
Outdoor
hillsborowi.govoffice3.com/?pri=0&tri=418

JANESVILLE
5/10/2020 through 10/25/2020
Sunday, 9:00 AM to 1:00 PM
Location: 5013 WI-11, we are located at Nature’s Touch Garden Center in Janesville
Accepts Senior FMNP | Accepts WIC | Outdoor
rockcountyfarmersmarket.com

photo by Lovefood Farm
Lodi
5/8/2020 through 10/16/2020
Friday, 2:00 PM to 6:00 PM
Location: 902 N. Main St., Village Green next to Koltes
Accepts Senior FMNP | Accepts WIC | Outdoor

Mcfarland
5/7/2020 through 10/29/2020
Thursday, 3:00 PM to 6:00 PM
Location: 5709 Hwy. 51, McFarland
Pick n’ Save

Mineral Point
5/2/2020 through 10/17/2020
Saturday, 8:30 AM to 11:00 AM
Location: 103 Ridge St., Water Tower Park, Business Hwy. 151 at Madison Street
Accepts Senior FMNP | Accepts WIC | Outdoor

Monona
5/3/2020 through 10/25/2020
Sunday, 9:00 AM to 1:00 PM
Location: 400 E. Broadway, Ahuska Park in Monona
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor

Monroe
5/6/2020 through 10/31/2020
Saturday, 7:00 AM to 12:00 PM and Wednesday, 11:00 AM to 3:30 PM
Location: 1016 16th Ave., Downtown Historic Courthouse Square
Accepts EBT | Accepts WIC | Outdoor

New Glarus
5/8/2020 through 10/9/2020
Friday, 3:00 PM to 5:30 PM
Location: 1101 Hwy. 69, Bank of New Glarus parking lot
Accepts WIC | Outdoor

Oregon
5/5/2020 through 10/27/2020
Tuesday, 2:00 PM to 6:00 PM
Location: 131 W. Richards Rd., Dorn Hardware parking lot, at corner of West Richards Road and North Main Street
Accepts Senior FMNP | Outdoor

Platteville
5/2/2020 through 10/31/2020
Saturday, 8:00 AM to 12:00 PM
11/7/2020 through 4/17/2021
Saturday, 8:00 AM to 12:00 PM
Location: 100 Park Pl.
Accepts EBT | Accepts Senior FMNP | Accepts WIC

Portage
5/7/2020 through 10/29/2020
Thursday, 12:00 PM to 5:00 PM
Location: 104 W. Cook St., Commerce Plaza parking lots, corner of West Conant Street and West Wisconsin Street
Outdoor

Prairie Du Chien
5/2/2020 through 10/10/2020
Saturday, 8:00 AM to 1:00 PM
Location: 301 E Blackhawk Ave., People’s State Bank parking lot, downtown
Accepts Senior FMNP | Accepts WIC | Outdoor

Prairie Du Sac
5/16/2020 through 10/17/2020
Saturday, 9:00 AM to 12:00 PM
Location: 551 Water St., downtown Prairie du Sac across from the Blue Spoon Cafe on Water Street
Accepts Senior FMNP | Outdoor

Sparta
5/9/2020 through 10/10/2020
Saturday, 8:00 AM to 12:00 PM & Wednesday, 3:00 PM to 6:00 PM
Location: 120 N. Water St., Beaver Creek Market Square on Water Street (downtown)
Accepts Senior FMNP | Accepts WIC | Outdoor

Sauk Prairie
5/16/2020 through 10/24/2020
Saturday, 8:00 AM to 12:00 PM
Location: 230 E. Monroe St., in the Spring Green Public Library lot between Worchester Street and Albany Street
Outdoor

Spring Green
5/16/2020 through 10/24/2020
Saturday, 8:00 AM to 12:00 PM
Location: 230 E. Monroe St.
Indoor

Stoughton
5/1/2020 through 10/30/2020
Friday, 7:00 AM to 1:00 PM
Location: 1050 W. Main St., Stoughton Plaza Shopping Center
Accepts Senior FMNP | Outdoor

Sun Prairie
5/1/2020 through 10/12/2020
Saturday
Location: 300 E. Main St., downtown near Cannery Square
5/5/2020 through 10/27/2020
Tuesday, 2:30 PM to 6:00 PM
Location: 110 W. Main St., St. Vincent De Paul parking lot
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor

10/31/2020 through 5/8/2021
Saturday, 9:00 AM to 12:00 PM
Location: 230 E. Monroe St.
Indoor
VERONA
5/19/2020 through 10/20/2020
Tuesday, 2:00 PM to 5:30 PM
Location: Hometown Junction Park, West Railroad Street, on South Main Street at the Military Ridge State Trail, just south of Miller’s Grocery Store
Accepts WIC
5/23/2020 through 9/26/2020
Every second Saturday, 11:00 AM to 2:00 PM
Location: 120 W. Verona Ave. (Chamber Building), next door to Walgreen’s and across the street from Dorn Hardware
veronasmarket.com

WATERTOWN
5/5/2020 through 11/3/2020
Tuesday, 7:00 AM to 12:00 PM
Location: 850 Labaree St., Watertown Riverside Park parking lot
Accepts WIC | Outdoor
watertownmainstreet.org

WAUNAKEE
3/4/2020 through 10/28/2020
Wednesday, 3:00 PM to 6:00 PM
Location: 301 S. Century Ave., back side of Waun-A-Bowl
Outdoor

WAUPUN
6/6/2020 through 9/26/2020
Saturday, 7:00 AM to 11:00 AM
Location: 111 E. Main St., O’Connor, Wells & Vander Werff parking lot
Accepts Senior FMNP | Accepts WIC | Outdoor
waupunchamber.com/1673/custom/24232

WHITEWATER
5/5/2020 through 10/27/2020
Tuesday, 4:00 PM to 7:00 PM
Location: 301 W. Whitewater St., The Depot
5/2/2020 through 10/31/2020
Saturday, 8:00 AM to 12:00 PM
Location: 1415 W. Main St., True Value parking lot
Accepts Senior FMNP | Accepts WIC | Outdoor
downtownwhitewater.com

WISCONSIN DELLS
5/24/2020 through 10/11/2020
Sunday, 9:00 AM to 1:00 PM
Location: Oak Street & Broadway, Duchess Plaza, at the corner of Oak and Broadway
Outdoor
wisdells.com

WISCONSIN FARM MEDIATION AND 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
1-800-327-6243
farmhelp@farmaid.org

WISCONSIN BROADBAND OFFICE
(608) 267-2160
PSCStatebroadbandoffice@wisconsin.gov
Healthcare.gov

WIC/SNAP/EBT

RESOURCES FOR FARMERS

NATIONAL SUICIDE PREVENTION LIFELINE
1-800-273-8255
en esp 1-888-628-9454
deaf and hard of hearing 1-800-799-4889

WISCONSIN FARM CENTER
[CRISIS HOTLINE]
1-800-942-2474 • farmcenter@wisconsin.gov

FARM CRISIS CENTER
farmcrisis.nfu.org

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

FARM CENTER
(800) 942-2474
MADISON FARMERS’ MARKETS

CAMPUS
8/27/2020 through 10/29/2020
Thursday, 10:00 AM to 2:00 PM
Location: 1308 W. Dayton St., Union South Plaza
Outdoor
union.wisc.edu/events-and-activities/special-events/campus-farmers-market/

CAPITOL VIEW
5/27/2020 through 10/7/2020
Wednesday, 3:00 PM to 7:00 PM
Location: 5901 Sharpsburg Dr., between the Great Dane Restaurant and Metro Market on Madison’s far east side.
Outdoor
capitolviewfarmersmarket.com

DAANE COUNTY
1/4/2020 through 4/4/2020
Saturday, 8:00 AM to 12:00 PM
Location: 3241 Garver Green, Garver Feed Mill
Accepts EBT | Indoor
4/11/2020 through 11/7/2020
Saturday, 6:15 AM to 1:45 PM
Location: 2 E. Main St., around the Capitol Square
Accepts EBT | Accepts WIC | Accepts Senior FMNP | Outdoor
4/15/2020 through 11/4/2020
Wednesday, 8:30 AM to 1:45 PM
Location: 200 Martin Luther King Jr. Blvd, 200 Block of Martin Luther King Jr. Blvd.
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
11/14/2020 through 12/19/2020
Saturday, 7:30 AM to 12:00 PM
Location: 1 John Nolen Dr., Monona Terrace
Accepts EBT | Indoor
dcfm.org

EASTSIDE
4/28/2020 through 10/27/2020
Tuesday, 4:00 PM to 7:00 PM
Location: 202 S. Ingersoll St., Central Park
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
11/3/2020 through 12/15/2020
Tuesday, 4:00 PM to 7:00 PM
Location: 953 Jenifer St., Wil-Mar Neighborhood Center
Indoor
eastsidefarmersmarket.org

EL MERCADITO
5/6/2020 through 9/30/2020
Wednesday, 4:00 PM to 7:00 PM
Location: 810 W. Badger Rd, Centro Hispano lobby
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Indoor
micentro.org

NATIVE FOOD NETWORK
(608) 280-1267
dan@indianag.org
nativefoodnetwork.com
American Indian foods including wild rice, hominy and indigenous corns, maple syrup, and more. Available by appointment or at the Eastside Madison farmers’ market.

NORTHSIDE
5/3/2020 through 10/18/2020
Sunday, 8:30 AM to 12:30 PM
Location: 1865 Northport Dr., corner of Northport and Sherman, in the Northside Town Center, between Willy St. Co-op and Old National Bank. Accessible by bus route 29 and within a few blocks of 21 and 22
Accepts EBT | Accepts Senior FMNP | Accepts WIC | Outdoor
northsidefarmersmarket.org

WESTSIDE
4/18/2020 through 11/7/2020
Saturday, 7:00 AM to 12:30 PM
Location: 750 University Row, behind UW Digestive Health, University Ave & Whitney Way
Accepts EBT | Accepts Senior FMNP | Outdoor
westsidecommunitymarket.org

photo by Mallory Meadows
1. **Adam’s Garlic**  
Don & Angela Adams  
9757 State Rd 81, Cassville, WI 53806  
(608) 794-2107 • contact@adamsgarlic.com  
adamsgarlic.com  
Adams Garlic specializes in growing gourmet garlic for seed and culinary use. We are Certified Naturally Grown; we use sustainable farming practices without chemical herbicides or pesticides. Visit our website or find us at the farmers’ market in Dubuque, IA, from August through October. Visitors welcome by appointment.

2. **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.

3. **Anu Sky Farm**  
Marita & 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! We welcome farm tours; Sales by appointment.

4. **Appleberry Farm**  
David Wildes  
8079 Maurer Rd, Cross Plains, WI 53528  
(608) 798-2780 • fun@theappleberryfarm.com  
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.

5. **Atoms to Apples**  
Rami Aburomia  
1993 WI 92 Trunk, Mount Horeb, WI 53572  
(608) 333-1866 • raburomia@yahoo.com  
Atoms to Apples grows more than 30 varieties of certified organic apples and pears. Our apples come in many tastes and flavors, but most importantly, an apple should be fresh, crisp, juicy and delicious. Growing an apple with that fantastic taste is our goal on the farm.

6. **BeefnBeaks Farm**  
Dan & Kris Paape  
N8248 Hwy. O, Waterloo, WI 53594  
(920) 478-2045 • beefnbeaks@gmail.com  
beefnbeaks.com  
On-farm store (by appointment): Grassfed beef, eggs, and pasture-raised chicken, bone broth soups. Farm events include farm camp for kids, farm dinners and tours, and edible and medicinal plant walk. Come see us at the Dane County Farmers Market on Wednesdays and Saturdays.

7. **Bleu Mont Dairy**  
Willi Lehner  
3480 Cty. F, Blue Mounds, WI 53517  
(608) 767-2875 • bleumont@tds.net  
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 organic, washed-rind, and REAL raw-milk cheeses cured in our underground cave. No farm visits, please.
8. **Blue Moon Community Farm**
Kristen Kordet
3856 Schneider Dr., Stoughton, WI 53589
(608) 446-6962 • bluemooncommunityfarm@yahoo.com
**blueemooncommunityfarm.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.

9. **Blue Skies Farm**
Paul & Louise Maki
10320 N. Crocker Rd, Brooklyn, WI 53521
(608) 455-2803 • paul@blueskiesfarm.com

We grow raspberries, ginger, heirloom tomatoes, European and Asian vegetables using only organic inputs. U-pick season: mid-August to October. We are 16 miles south of the Beltline via Hwy. 14, toward Evansville; turn right at Union (at Tavern) onto W. Union Rd for 1.5 miles and left on Crocker Rd 500 ft.

10. **Brightonwoods Orchard**
Bill Stone
1072 288th Ave., Burlington, WI 53105
(262) 878-3000 • whstone41@me.com
**brightonwoodsochard.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. AepplT reow Winery & Distillery and Glas All Naturals Cheese products available on-site.

11. **Burr Oak Gardens, LLC**
Kate Rowe
W5511 Cty. Road 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.

12. **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 prepicked 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.

13. **Cates Family Farm**
Dick & Kim, Eric & Kiley 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.

14. **Cedar Grove Cheese, Inc.**
Bob Wills
E5904 Mill Rd, Plain, WI 53577
(608) 546-5284 • bob@cedargrovecheese.com
**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.
15. Copper Kettle Farm - Gourmet Garlic
Greg Kosmeder
5576 Waukesha Q, Colgate, WI 53017
(262) 538-1189 • info@copperkfarm.com
copperkfarm.com
Copper Kettle Farm specializes in gourmet, fresh garlic grown using sustainable farming methods. We do not use any chemical fertilizers, herbicides, or pesticides. We open our fresh, gourmet garlic season in late August each year. Our pure garlic powder is also available at this time. Online and on-farm sales. Several varieties of fresh garlic from mild to spicy available in season as well as garlic braids (limited quantities). You will taste the difference.

16. 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, 2020 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.

17. Donna’s Organic Gardens, LLC
Donna Schmidt
N3730 Hwy. EE, Neosho, WI 53059
(920) 285-4579
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. 1 pasture-raise grass-fed beef, eggs, pumpkins, asparagus. Gourds for crafts, wreathes at Christmas. Call for appointment.

18. Door Creek Orchard, LLC
Liz Griffith
3252 Vilas Rd, Cottage Grove, WI 53527
(608) 838-4762
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.

19. 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 F2T catering. Visitors must call ahead.

20. 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, primitive Jacob sheep that produce beautiful natural colored wool for yarn, and steers that graze wooded pastures.

21. Dreamy 280 Farm Fresh Meats, LLC
Lisa Schlimgen
2792 Cave of the Mounds Rd, Blue Mounds, WI 53517
(608) 437-8074 • Dreamy280@mhtc.net
dreamy280.com
Our family’s 280 acre farm with an on-site farm store is only 20 minutes from Madison. You will be feeding your family beef that is raised and cared for on our farm. We offer retail beef cuts, beef CSA shares, quarter, half, and whole beef, snack stick and our famous beef jerky! We carry many Wisconsin products in our farm store. Seasonal items available. Farm store hours: Wednesday 4-7 and Saturdays 8-Noon.

22. 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, grocery stores and with Community Supported Agriculture (CSA) members throughout the upper Midwest.
23. Echo Valley Farm
Dena Eakles & Lauren West
E14604 County Rd F, Ontario, WI 54651
(608) 337-4578 • dena.eakles@gmail.com
echovalleyfarmwisconsin.com
Two miles from Wildcat Mountain State Park, we are a small, community farm. Our bakery/gift shop is open on Saturdays and Sundays, May through October from 9am-4pm. Enjoy freshly baked bread, cinnamon rolls, jams, jellies, apple butter, tea and coffee. We grow quality herbs for teas and body care products. Fresh produce is available in summer and delicious heirloom apple cider in fall. On a visit you will see chickens and ducks walking the yard. We expect a few galloping lambs this year, too!

24. 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 cares for the orchard and raises over 30 varieties of apples and several varieties of pears. The orchard also features honey from our hives and fresh cider pressed from our apples.

25. 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.

Kristi Agnew
W1414 Co. Rd Z, 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 and 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. Order on our website.

27. 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!
28. **Fifth Season Cooperative**  
Kristen Martinek  
(608) 638-2667  
Fifth Season Cooperative provides the infrastructure to move local food from our region’s producers & processors into food service and retail markets in Chicago, Milwaukee, Madison, Minneapolis and everywhere in between. Through Fifth Season, food service directors, restaurant owners, and grocery buyers are able to access local food year-round and establish stronger relationships with the folks who grow & produce it.

29. **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.

30. **Future Fruit Farm**  
Ellen, Bob, & Selena Lane  
5363 Knobs Rd, Ridgeway, WI 53582  
(608) 924-1012  
localharvest.org/farms/M7074  
Our family farm located on the beautiful ridges overlooking the Wisconsin River Valley has chosen to produce only old-time, unusual, and difficult-to-grow varieties of apples and pears. The taste of our future fruit is sought after. Our organic, artisan, and educational fruit, fruit butters, and ciders can be found at fine stores and restaurants locally and at Madison farmers’ markets. No farm visits, please.

31. **Gavin Farms**  
Jenni, Jim, & Matt Gavin  
E8128 State Rd 23 and 33, Reedsburg, WI 53959  
(608) 393-7415  
gavinfarms.com  
Gavin Farms is a 1st generation family farm focused on caring for our animals, crops, & land with integrity and honesty in every step of the process. We are determined to provide quality, locally-raised, beef to our community in a transparent, easily-accessible, and responsible way. Our Red Angus cattle are raised from birth on our farm. They’re pastured all summer and in the winter months fed a healthy ration of alfalfa, minerals & grain. Check our website or contact us for more information.

32. **Geneva Lakes Produce LLC**  
Scott, Jordan & Corban Koster  
1223 Clausen Rd, Burlington, WI 53105  
(262)206-1271  
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.

33. **Gentle Breeze Honey, Inc.**  
Eugene, Donna, Cathy & 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 hayfield and prairies, 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!

34. **Happy Valley Farm**  
Kevin & Kate Lucey  
10267 Fesenfeld Rd, Black Earth, WI 53515  
(608) 220-5007  
luceykevinez1@yahoo.com  
Happy Valley grows organic produce in the Black Earth Valley. For 28 years we have sold our vegetables at farmer’s markets, to stores, on farm and to processors. We believe our vegetables look and taste the best. We grow about 40 varieties of tomatoes, pepper, eggplant and much more.

35. **Harmony Farm**  
Brandi Bonde  
W6124 Pioneer Rd, New Glarus, WI 53574  
(608) 669-5608  
harmonyfarmreiki@gmail.com  
harmony-farm.squarespace.com  
Harmony Farm in New Glarus is a small, woman owned and operated farm passionate about sustainable agriculture, responsibly raised food, and the joy and health of our animals and the earth. We offer grass fed goat and eggs from our pastured chickens. All of our offerings are hormone and antibiotic free. We stand by our motto that the food you choose to feed your family deserves to be
raised with “Respect and care, from pasture to plate.” On-farm sales available by appointment, or online.

36. Harmony Valley Farm
Andrea Yoder
S3442 Wire Hollow Rd, Viroqua, WI 54665
(608) 483-2143 • csa@harmonyvalleyfarm.com
harmonyvalleyfarm.com
Located in southwest Wisconsin, we’ve been growing certified organic vegetables for over 40 years. Our produce is available through our CSA program with locations in the Twin Cities, MN area; the greater Madison, WI area; and our local area. Our products are also available at retail stores throughout the region.

37. Hickory Hill Farm
Gretchen Kruse
S6551 State Rd 23, Loganville, WI 53943
(608) 727-2302 • hickoryhillfarmloganville@live.com
Hickory Hill Farm is a 4th generation family farm located 2 miles south of Loganville, WI on State Road 23. We provide unique and quality certified organic and naturally grown produce, fruits, maple syrup, sorghum, tropicals, wild-gathered, permaculture, free-run chicken eggs, raw grains, and value-added products such as grain flours (i.e. rye, wheat, barley, corn, etc.), cornmeal, baking mixes, and other grain-related items. We like to keep our selections fresh so while some items are available year-round, other items will come and go throughout the different seasons. Contact us with questions about current availability. We sell direct from farm (with prior notice) and at the Dane County Farmers’ Market in Madison. Like us on Facebook!

38. Hidden Valley Mushroom Farm
Ed, Mary, Matt, Stephanie, & Tim 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, busses, 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.

39. High Meadow Farm, LLC
Meg & Mike Kelly
N6967 South Ln., Johnson Creek, WI 53038
(920) 699-3658 • highmeadowfarmcsa@gmail.com
highmeadowfarmcsa.com
HMF offers certified organic customized CSA shares, online ordering and scheduled on-farm markets. We also offer soy-free, pasture-fed, organic eggs. Learn more on our website, find us on Facebook, and visit us at the Fort Atkinson Farmers’ Market. Visitors are welcome by appointment only.

40. Hilltop Community Farm
Erin Schneider & Rob McClure
S850 Heidrich Rd, La Valle, WI 53941
(608) 257-6729
hilltopcommunityfarm.com
We’re a small-scale diversified farm, specializing in flowers/floral design, fruit, herbs, and CSA. We work by hand utilizing solar energy to lovingly produce organic food and flowers for you. Prairies and woodlands provide habitat, beauty and blooms for bouquets; our orchard is a mixed species food forest producing currants, elderberry, kiwi, pears, and more. Our CSA shares, fruit products and wedding flowers have sold out early ever since 1993, so be in touch today! We would love to grow food and flower feasts for you!
41. Homestead Meats, 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.

42. 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.

43. Landmark Creamery & Provisions  
Anna Landmark  
6895 Paoli Rd, Belleville, WI 53508  
(608) 886-8801 • alandmark@landmarkcreamery.com  
landmarkcreamery.com  
Landmark Creamery specializes in uncommon milk and beautiful cheeses. Fresh, rich sheep milk from a small farm in Rewey, WI supplies the foundation for our flagship cheeses, award-winning Anabasque and Petit Nuage. Pasture-grazed cow milk from Belleville, WI transforms into grassy, golden cow milk cheese, Tallgrass Reserve.

44. 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.

45. Los Jalapeños CSA - Los Abuelos Family Farm (Los Jalapeños)  
Juan Gonzalez-Torres  
Juan founded the Los Jalapenos CSA in 2011. He has been growing vegetables in Wisconsin for over 10 years, but he learned the art of farming as a boy in Puebla, Mexico. There, his family has grown and sold vegetables for more than 35 years. He still enjoys growing Mexican specialty crops like jalapeños, Mexican squash, squash blossoms, papaal, and tomatillos to share with CSA members along with your favorite well-known vegetables.

46. Lost Lake Acres Greenhouse  
Richard D. Salzman  
W11534 Hwy. 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. Fresh asparagus is available in season. Open to public late April through June. Visit us at the Dane County Farmers’ Market.

47. 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.
48. Luna Circle Farm
Tricia Bross
(608) 852-3559 • lunacirclefarm@yahoo.com
At Luna Circle Farm I have been raising organic vegetables for over 25 years. My goal is to grow delicious, high quality produce in the most ecologically and socially responsible manner. We are a small farm with three acres in vegetable production. Five hoophouses help us extend our growing season late into the fall. I share the farm with Riley, an active dog, and Mandalay, a black kitty who amuses us with her antics. Every year a great crew joins the farm and helps with the farm work. We harvest and clean the produce at the perfect time to ensure that the veggies are at their best when they are served at your dinner table. I think you should be offered a choice in the veggies you eat. Maybe you love kale, but not broccoli. Or perhaps you have picky eaters or dietary restrictions in your household. I created the Market Share so you can pick the veggies your family will love. Simply come to my farmers’ market stand and pick out your produce. Come when it fits your schedule. Luna Circle Farm is well known at the Dane County Farmers Market. On Saturdays, look for the purple awning on Mifflin Street. On Wednesdays, we are on MLK Boulevard.

49. 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 honeybees help our crops thrive. Our livestock of Icelandic sheep, chickens and ducks are provided nutrient dense food as they roam several acres. Lettuce, honey and hemp CSAs are available, with sign ups and pick ups at the Eagle Farmers’ Market and Waukesha Farmers’ Market.

50. Marshview Farm
Bruce & Jane Zinkle
52404 Hwy. 60, Wauzeka, WI 53826
(608) 412-4845
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.

51. Mastodon Valley Farm
Peter Allen
14153 Kanable Hollow Rd, Viola, WI 54664
(608) 843-6467 • peter@mastodonvalleyfarm.com
mastodonvalleyfarm.com
Located in the hills of the Kickapoo River watershed in the Driftless area of southwest Wisconsin, our mission is to restore our native oak savannas and produce the most vibrant foods from the most diverse ecosystems. We manage like mastodons, plant trees by the thousands, graze herds of cattle, pigs, sheep, goats, and poultry in mobs around lush valley pastures, ridgetop savannas, and wooded hillsides, just like their pleistocene cousins would have 10,000 years ago. Our animals help us restore diversity, build soil, sequester carbon, and provide us with the most delicious, beyond grass fed meats. We offer home delivery in Madison, Minneapolis, La Crosse, Milwaukee, and around the Driftless area through our Meat CSA. We also offer courses and consulting services, helping people effectively design and manage profitable regenerative agro-ecosystems.

52. Meadowlark Organics
Halee Wepking
3630 Ridgevue 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.

53. 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 Hilldale and Beloit farmers’ markets.
Map Key

- # Listed farm/producer
- # Listed value-added producer
- ➔ Off-map location/direction
- City Name City
- City Name City w/ farmers’ market
- County line and name
- Interstate
- U.S. highway
- State highway

DANE COUNTY
The numbers on this map correspond to the farms listed on pages 10-24. Cities with listed farmers’ markets (pages 6-9) are underlined. This map provides a general reference; it is not intended for navigation. Please contact farm for specific directions.
54. 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.

55. 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.

56. Munchkey Apples
Laura Tisch
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.

57. New Traditions
Robert Schulz
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.

58. Odyssey Farm, LLC
Ryan Erisman
5586 Cty. Rd N, Sun Prairie, WI 53590
(608) 616-9786  ryan@odyssey.farm
odyssey.farm
Odyssey Farm practices regenerative agriculture raising heritage, pastured pigs and their transitional-organic feed crops in a diverse rotation using only our animals’ manure and cover crops for fertility. In Fall, our pigs forage wooded paddocks, eating acorns and hickory nuts like their wild kin, rewarding eaters with redder, richly-flavored pork.

59. 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-Dec 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!

60. Paskey Suffolks
Shelby, Scott & Lisa Paskey
5213 Co. Hwy. TT, Cottage Grove, WI 53527
(608) 669-3996 (Cell)
(608) 837-9635 (Home)
(608) 837-3725 (Farm)  lrpaskey@gmail.com
Established in 1976, Paskey Suffolks raises antibiotic & 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.

61. Poor Richard’s Farm
Rick Scully
3644 S. Tracey Rd, Janesville, WI 53545
(608) 295-2574  poorrichardfarm@gmail.com
poorrichardsfarm.com
Poor Richard’s Farm specializes in raising all natural grass fed beef. We raise European beef cattle as we find that they posses the best genetic disposition to thrive on an all grass diet. Our animals spend their entire lives on pasture; their feed is 100% grass with no supplemental antibiotics or hormones administered. We practice intensive rotational grazing, moving our cattle daily so they always receive the cleanest, most nutritious forages. Check out our website!
62. Rainbow Fleece Farm
Patty Reedy
W7181 Hustad Valley Rd, New Glarus, WI 53574
(608) 527-5311 • rainbowfleece@gmail.com
rainbowfleecefarm.com
Dedicated to sustainable farming we are grass based, free-range, no chemicals/hormones. We sell whole/half/ various cuts of inspected, licensed lamb, chicken, and turkey. On-site woolen mill, yarn & fiber barn, sheepskins, “slowsox,” blankets, eco-dryer balls. Educational farm events, fiber/felting workshops. Markets: Madison Eastside, Fitchburg, New Glarus.

63. Raleigh’s Hillside Farm, LLC
Kyle & Lauren Rudersdorf
901 N. Marsh Rd, Brodhead, WI 53520
(608) 604-6562 • raleighhillsidefarm@gmail.com
raleighhillsidefarm.com
We are a husband and wife-run CSA farm committed to producing high quality, organic vegetables for our local community. We believe the best food is grown with love by people you know and respect on healthy soils filled with life.

64. Riemer Family Farm
Jen & Bryce Riemer
W2252 Riemer Rd, Brodhead, WI 53520
(608) 556-4554 • riemerfamilyfarm1927@gmail.com
riemerfamilyfarm.com
Riemer Family Farm raises 100% grass-fed beef and lamb, heritage pork, pastured chicken, turkey, and eggs. We never use GMOs, antibiotics, hormones, steroids, MSG, or nitrates in our products. Our animals are rotationally grazed in order to build soil health and create lasting habitat for grassland birds and insects. Our products are available in our online and on-farm store as individual cuts, bundles, or meat CSA shares. We deliver to Madison, Waukesha, Wauwatosa, and Woodstock (IL) areas. Tours available.

65. Rockwell Ridge Farm
Cliff Gonyer
4014 Cty. Rd Y, Dodgeville, WI 53533
(708) 834-8189 • rockwellridge@yahoo.com
RockwellRidgeFarm.com
We are a small sustainable farm raising heritage Mulefoot hogs, laying hens and Guinea fowl. We also grow cider apples, pears and various other types of berries. We produce a wide variety of baked goods from items grown on our farm and vend at the Dane County Farmers’ Market.

66. Scotch Hill Farm
Dela Ends
17310 Footville Brodhead Rd, Brodhead, WI 53520
(608) 897-4288 • dela@scotchhillfarm.com
scotchhillfarm.com
We have been farming organically for over 25 years. Now we are offering rooms at Innisfree Farmstay through Air BnB. Dela loves to teach organic gardening, canning, baking, home cheesemaking and other sustainable living skills. Call to arrange classes. Products purchased on farm by appointment. Soil Sisters Wisconsin here the first weekend in August.

67. Seven Seeds Farm
Michael Dolan
5079 Cty. Rd Z, Spring Green, WI 53588
(608) 444-9759 • michael@sevenseedsorganicfarm.com
sevenseedsorganicfarm.com
We are a seventh 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.
68. Skyline Hill Farm
Jennifer Chamblee
9628 Skyline Dr., Allenton, WI 53002
(262) 388-2199 • jenchamblee@hotmail.com
skylinehillfarm.com

69. Small Family Farm CSA
Jill Varney
S2958 W. Salem Ridge Rd, La Farge, WI 54639
(608) 625-4178 • jillian@smallfamilyfarmcsa.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.

70. 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 hoophouses in the winter months. Other specialty crops: rolled oats; heirloom tomatoes; lettuces; and greens. Year-round sales at the Dane County Farmers’ Market and direct marketing to restaurants in Madison and Chicago.

71. Sprouting Acres
Andy Watson
1746 Hwy. 73, Cambridge, WI 53523
(608) 469-2319 • andy@macwatson.net
sproutingacres.com
We are a small, certified organic, family-run farm with a 20-24-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 Tuesday Eastside and the Saturday Dane County Farmers’ Markets. We will be starting pizza nights on the farm this spring!

72. Squashington Farm
Patrick Hager & Sarah Leong
9921 Barton Rd, Mount Horeb, WI 53572
(920) 422-1042 • squashingtonfarm@gmail.com
squashingtonfarm.com
Squashington Farm is about creating healthy and sustainable gastronomical choices for our supportive community. Gastroethics. We have been farming together for five years. This year, we will continue a small, market-style CSA (40-50 members) with on farm pickups starting the first week of June, and continuing through October.

73. Steadfast Acres
Elisabeth Minich & Steven Shoemaker
33408 WI 130, Lone Rock, WI 53556
(608) 588-4871 • steadfastacresWI@gmail.com
steadfast-acres.com
We’re your farmers! We offer high quality fresh produce from our fields to your family through our Farm Share Program delivering in Southern Wisconsin. In addition we work with local grocers and restaurants that support local farms. Our farm is transitioning to organic.

74. Straight Forward Farm
Julie Case & Krome Burke-Scoll
5797 Valley Rd, Avoca, WI 53506
(608) 575-5516 • farmer@straightforwardfarm.com
straightforwardfarm.com
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.

75. Ten Eyck Orchard
Drew Ten Eyck, Annie Berssenbrugge
W968 Hwy. 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 offer all these plus more at our farm which is open daily 9-5 from late August to mid-November.

76. The Berry Farmer
John Pinkston
E10222 Hoot Owl Valley Rd, Baraboo, WI 53913
(608) 355-1965 • info@theberryfarmer.com
theberryfarmer.com
From Baraboo, turn west onto Cty. W, go 2.5 miles, and turn right onto Hoot Owl Valley Road. Strawberries mid-June to early July. U-pick and pre-picked strawberries and peas. Blueberries early July to mid-August. Call for picking information. Containers provided or bring your own. Children always welcome.
77. The Tree Farm
Chris & Karen 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, and hours.

78. Tipi Produce
Beth Kazmar & Steve Pincus
14706 W. Ahara Rd, Evansville, WI 53536
(608) 882-6196
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.

79. Towering Heights
Johnne Smalley
E9760 Tower Rd (780 Ave.), Colfax, WI 54730
(715) 704-9040
100% grass-fed beef raised naturally without hormones, antibiotics, or unnatural feed additives on pastures and hay grown without pesticides, herbicides, or chemical fertilizers.

80. Troy Farm
Sheena Tesch
502 Troy Dr., Madison, WI 53704
(608) 240-0409 • troyfarm@communitygroundworks.org
communitygroundworks.org/troyfarm
Troy Farm has been growing organic vegetables on Madison’s Northside since 2001. As a project of the nonprofit Community Groundworks, our farm seeks to improve access to food and land-based education. Support our efforts by becoming a member of Troy Farm and come by for spring seedlings and summer veggies.

81. Two Onion Farm
Chris & Juli McGuire
19638 Cottage Inn Rd, Belmont, WI 53510
(608) 762-5335 • twoonionfarm@gmail.com
twoonionfarm.com
At Two Onion Farm, our family raises awesome organic apples full of unique flavors. You can buy our apples through our Community-Supported Agriculture (CSA) program and at grocery stores in Madison and Platteville.

82. 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 Southwestern Wisconsin focusing on beef, pork, and eggs.

83. 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.
84. Valley View Organic Farm
Aaron Sommers
22001 Rosses Rd, Richland Center, WI 53581
(608) 479-2252 • valleyvieworganicfarm@gmail.com
valleyvieworganicfarm.com
We custom raise Pastured Organic meat CSA style. We are convinced that there is a definite difference in pastured meat so we pasture as much as possible. We offer BBQ Broilers-4#-$3.25#, Regular Broilers-5.5-$3.10#, Brown Broilers-5#-$3.10#, White Turkeys-14#-$2.99#, Bourbon Red Turkeys-14#-$3.50#, Lamb & Goat-75#-$3.99#, Heritage Pork-185#-$2.35#, Heritage Beef-150-600#-$3.35-3.55, Eggs-$3.50.

85. Wellspring Inc.
Caleb Trainor
4382 Hickory Rd, West Bend, WI 53090
(262) 675-6755 • Caleb@wellspringinc.org
wellspringinc.org
Our mission is to inspire and teach people to grow, prepare, and eat healthy food. We aim to sustain and expand our local and organic food community network. We have over 30 seasons of experience growing organic and GMO-free produce. A pioneer in CSA, farm to school, and agritourism, we offer summer farm camps, field trips for all ages, workshops, internships, WWOOF and volunteer opportunities. We also have a bed and breakfast and conference space.

86. Winterfell Acres
Bethanee Wright
W1912 Mortensen Rd., Brooklyn, WI 53521
(608) 628-7504 • beth@winterfellacres.com
winterfellacres.com
Located just south of Fitchburg in Brooklyn, Winterfell Acres is a woman-led farm focusing on certified organic vegetables, fruit, flowers, and herbs. We offer CSA pickup locations in and around Madison and we also have an online farmers’ market available to the public.

87. Wisconsin Grass-fed Beef Cooperative
Rod Ofte
Cty. Rd Y, Viroqua, WI 54665
(1-800) 745-9093 • 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.
For a map of value-added producers, turn to pages 18-19.

1. Bauer Valley Maples
   Dean Bauer
   31796 Cty. Hwy II, Cazenovia, WI 53924
dbmaplenut@gmail.com
Bauer Valley Maples is a 100% Pure Maple Syrup producing farm. We are located in the town of Cazenovia in Richland County. We have been making syrup for three generations and have been awarded with a blue ribbon for the past 10 years from the Wisconsin Maple Syrup Producers Association.

2. Bleu Mont Dairy
   Willi Lehner
   3480 Cty. F, Blue Mounds, WI 53517
   (608) 767-2875 • bleumont@tds.net
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 organic, washed-rind, and REAL raw-milk cheeses cured in our underground cave. No farm visits, please.
3. **Bushel & Peck’s**
Jackie Gennett
328 State St., Beloit, WI 53511
(608) 363-3911 • service@bushelandpecks.com
bushelandpecks.com
Restaurant | Store | Preservation Kitchen | Farm
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 craftsmen and women. 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.

4. **Cedar Grove Cheese**
Bob Wills
E5904 Mill Rd, Plain, WI 53577
(608) 546-5284 • bob@cedargrovecheese.com
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.

5. **Cherryland’s Best**
Scott Dercks
801 Fullview Dr., Appleton, WI 54913
(920) 687-1440
cherrylandsbest.com
For years, Cherryland’s Best has used the finest Montmorency cherries from Door County orchards to create our dried fruit treats. Supporting these local farmers of Wisconsin cherries has helped sustain this very special crop. We hope you enjoy this truly “something special from Wisconsin” product. So look around, perhaps check our link to choosecherries.com to learn more about the great health benefits of tart cherries and cherry juices. Of course, visit our online store to check out our wide array of products, including salsas, jams and everyone’s favorite-chocolate-covered dried cherries!

6. **Fifth Season Cooperative**
Kristen Martinek
1201 N. Main St. Suite 9, Viroqua, WI 54665
(608) 638-2667 • kristen@fifthseasoncoop.com
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.

7. **Four Elements Herbals**
Jane Hawley Stevens
111 E. Walnut St., North Freedom, WI 53951
(608) 552-4492 • info@fourelementsherbal.com
fourelementsherbal.com
2020 Organic Farmers of the Year: Four Elements, Connecting plants, nature and health. Stay tuned for details of MOSES August 1st Farm Field Day!

8. **Landmark Creamery**
Anna Landmark
6895 Paoli Rd, Belleville, WI 53508
(608) 886-8801 • alandmark@landmarkcreamery.com
landmarkcreamery.com
Landmark Creamery specializes in uncommon milk and beautiful cheeses. Fresh, rich sheep milk from a small farm in Rewey, WI supplies the foundation for our flagship cheeses, award-winning Anabasque and Petit Nuage. Pasture-grazed cow milk from Belleville, WI transforms into grassy, golden cow milk cheese, Tallgrass Reserve.

9. **Rainbow Fleece Farm**
Patty Reedy
W7181 Hustad Valley Rd, New Glarus, WI 53574
(608) 527-5311 • rainbowfleece@gmail.com
rainbowfleecefarm.com
Dedicated to sustainable farming we are grass based, free-range, no chemicals/hormones. We sell whole/half/variety cuts of inspected, licensed lamb, chicken, and turkey. On site woolen mill, yarn and fiber barn, sheepskins, “slowsox”, blankets, eco-dryer balls. Educational farm events, fiber/felting workshops. Markets: Madison Eastside, Fitchburg, New Glarus.
10. Sassy Cow Creamery
The Baerwolf Family
W4192 Bristol Rd, Columbus, WI 53925
(608) 837-7766 • info@sassycowcreamery.com
sassycowcreamery.com
Sassy Cow Creamery is owned and operated by brothers James and Robert Baerwolf, third generation dairy farmers, and their families. Every Sassy Cow Creamery product is made with milk from our cows to produce the best tasting local products while keeping sustainability at the forefront.

11. Tortillas Los Angeles
Angel Flores
1219 N. Sherman Ave., Madison, WI 53704
(608)345-3089 • tortillaslosangeles@gmail.com
Tortillas Los Angeles is proud to be a Wisconsin born company dedicated to producing organic tortillas and corn products. Using locally grown corn we provide the freshest and most authentic taste around.

12. The Quince & Apple Company
Matt Stoner Fehsenfeld
931 E. Main St., Suite 24, Madison, WI 53703
(608) 301-5433 • orders@qa.email
For over 10 years, Quince & 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.
**Artisan Grain Collaborative**  
208 S. LaSalle St. #1540, Chicago, IL 60604  
608-218-4770 • ahartman@graincollaborative.com  
graincollaborative.com  
We are a collective of bakers, chefs, nonprofits, farmers, millers, distributors, agriculture researchers, market developers, entrepreneurs, food system venture investors and school nutrition experts working together to promote a regenerative food system.

**Fairshare CSA Coalition**  
303 S. Paterson St., #1B, Madison, WI 53703  
(608) 226-0300 • info@csacoalition.org  
csacoalition.org  
FairShare is a coalition of 45+ 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.

**Family Farm Defenders**  
P.O. Box 1772, Madison, WI 53701  
(608) 260-0900 • familyfarmdefenders@yahoo.com  
familyfarmers.org  
The mission of Family Farm Defenders is to create a farmer-controlled and consumer-oriented food system based upon democratic institutions that respect and empower local people in their quest for justice and dignity. To this end, FFD supports sustainable agriculture, farm worker rights, animal welfare, consumer safety, fair trade, and food sovereignty. It is FFD’s belief that healthy, safe, accessible food is a basic human right and that all communities should be able to control their own food system. Find us on Facebook.

**Farley Center**  
2299 Spring Rose Rd, Verona, WI 53593  
(608) 228-9097 • 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 Wisconsin in the Town of Springdale on 43 acres of beautiful farm and wooded land. FEAST!

**FEAST! Local Foods Network**  
2637 27th Ave. S., Minneapolis, MN 55406  
(507) 405-4045 • info@local-feast.org  
local-feast.org  
The FEAST! Local Foods Network is a partnership of many organizations, businesses, and individuals committed to growing a sustainable, local and regional food system that encourages innovation. We work to support food businesses starting up and growing. Join us for our annual Marketplace festival Saturday, Dec. 5, 2020.

**Gardens Network**  
2702 International Ln., 200, Madison, WI 53704  
(608) 240-0409 • gardens@communitygroundworks.org  
danegardens.net  
We are a partnership that connects and supports community gardens in Madison and Dane County. We mentor and connect community garden leadership, organize an annual Gardens Summit, and facilitate gardens-based education. On our website, you can find community gardens near you as well as gardening information and resources.

**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 wellbeing. Offices located throughout southern Wisconsin.

**Intertribal Agriculture Council**  
2890 Terra Ct., Sun Prairie, WI 53590  
(608) 280-1267 • dan@indianaglink.com  
indianag.org  
The Intertribal Agriculture Council is a national nonprofit working to promote Native American agriculture.
Michael Fields Agricultural Institute
W2493 County Rd ES, East Troy, WI 53120
(262) 642-3303 • mroamer@michaelfields.org
michaelfields.org

For over 35 years, Michael Fields Agricultural Institute, a non-profit organization in SE, has been a leading innovator in the movement for profitable, environmentally sound, socially responsible, and sustainable agriculture. Through research, education, advocacy and community engagement, Michael Fields helps empower farmers and consumers.

MOSES (Midwest Organic & Sustainable Education Service)
PO Box 339, 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.

Renewing the Countryside
2637 27th Ave. S., Minneapolis, MN 55406
(507) 291-3663 • info@rtcinfo.org
renewingthecountryside.org

Renewing the Countryside strengthens rural areas by providing practical assistance and networking opportunities for those working to improve rural places, working lands and local foods, by building awareness and support for sustainable endeavors, and by fostering connections between urban and rural people.

Slow Food UW
1127 University Ave., Madison, WI 53703
slowfooduw@gmail.com
slowfood-uw.org

Our mission is to promote and model an alternative 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.

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 Local Food Network
117 W. Spring St., Chippewa Falls, WI 54729
wilocalfoodnet@gmail.com
wilocalfood.com

WLFN is a collection of individuals and organizations that share a common vision for WI: a state that empowers communities and businesses to build healthy, local food systems that support sustainable farms of all sizes, a strong infrastructure for those farms and supporting food business to thrive, and equitable access to healthy locally grown food for all Wisconsin residents. If you support this vision and are working toward such a Wisconsin – then you are a part of the WLFN and the WI Good Food Vision. Attend our annual summit; invite us to facilitate a Good Food Vision stakeholder meeting, and join our statewide listserv today!
BUSINESSES

For a map of businesses, turn to page 39.

BAKERIES

1. **Batch Bakehouse**
   1402 Williamson St., Madison, WI 53704
   (608) 257-1652 • batchbakehouse.com
Batch Bakehouse makes bread and pastry the old-fashioned way: before dawn, from scratch, using local ingredients. Each piece is carefully crafted by hand. Batch specializes in croissants and pastries, French baguettes, and artisanal loaf breads. Visit their store on Willy Street and try a free sample today!

2. **Bloom Bake Shop**
   1851 Monroe St., Madison, WI 53711
   (608) 509-7669 • bloombakeshop.com
Bloom is a from-scratch bakery and cafe serving up treats, biscuit sandwiches, pastries and more. We’re passionate about sourcing local, organic food and supporting community farms and vendors. Each day you’ll find many gluten free and vegan items too!

3. **Beans ’n Cream Coffee House**
   345 Cannery Sq., Sun Prairie, WI 53590
   (608) 837-7737 • beansncreamcoffeehouse.com
Beans ’n Cream Coffeehouse is located in Sun Prairie, Wisconsin’s historic downtown. We serve locally sourced coffee and cafe fare.

4. **Beans ’n Cream Bake House**
   1120 W. Main St., Sun Prairie, WI 53590
   (608) 318-1247 • beansncreamcoffeehouse.com/bakehouse
We offer a full service coffee drive thru, a robust breakfast and lunch menu as well as a fully stocked case of our scratch made pastries and artisan breads. Beans ‘n Cream Bakehouse is a relaxed and welcoming cafe perfect for meeting friends, working out of the office, and for studying.

BREWERIES & CIDERIES

5. **Brix Cider**
   119 S. 2nd St., Mount Horeb, WI 53572
   (608) 630-3325
Brix Cider is a locally grown, locally produced hard cider company. Our taproom features 12 ciders and local beers as well as a diverse and seasonal farm-to-table restaurant.

6. **Great Dane**
   123 Doty St., Madison, WI 53703
   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. Kids, gluten free and late-night menus. Giving back to the community for over 20 years! 4 Madison area locations.

7. **Grumpy Troll Brew Pub**
   105 S. 2nd St., Mt. 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!

8. **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.

9. **Hop Haus**
   231 S. Main St., Verona, WI 53593
   (608) 497-3165 • hophausbrewing.com
We brew our beer in-house, and have a locally influenced menu of appetizers and bar food items. Our tap room is open 7 days a week.

10. **The Cider Farm Cidery and Tasting Room**
    8216 Watts Rd, Madison, WI 53719
    (608) 217-6217 • theciderfarm.com
At The Cider Farm we organically grow true cider apples in Wisconsin’s Driftless Region. These are apple varieties for drinking, not for eating. At our Cidery and Tasting Room in Madison, we ferment our ciders like you would a fine wine. We pair our unique ciders with small plates that showcase the many local and sustainably grown foods from other Wisconsin farms.

11. **Wisconsin Brewing Company**
    1079 American Way, Verona, WI 53593
    (608) 347-0516 • wisconsinbrewingcompany.com
Who is Wisconsin Brewing Company? We’re brewers and business people, friends, parents and grandparents, artists, craftsmen and pioneers. People who try to be
good and do good, who appreciate great times and
great brews, who share the same enthusiasm for our
home state, love for our families and passion for our
beer. In other words, people a lot like you. We are
Wisconsin. And if all this strikes a chord, there’s a good
chance you’re Wisconsin too. It all started with brothers
Carl and Mark Nolen and Brewmaster Kirby Nelson.
Three Wisconsin born-and-raised regular guys who
share a passion for the Badger State - its friendly people,
bountiful resources, rich brewing heritage - and the idea
that drawing on all of the above is the key to creating
some really awesome beer. Our promise to you: We will
brew an incredible variety of beers that are loaded with
awesome flavor, made with passion, pride and creativity,
and are always fun to drink! We believe that beer is here
to enhance the enjoyment of life, making good times
great and great times even better. That’s our philosophy,
and we hope you’ll raise your glass to it, as well. After all,
while it’s our craft, and our passion, at the end of the day,
it’s your beer!

12.  Working Draft Beer
1129 E. Wilson St., Madison, WI 53703
(608) 709-5600  • workingdraftbeer.com
Working Draft Beer Company brings people together
around premium craft beer and food in an inviting, art-
filled taproom. Working Draft specializes in brewing
innovative beers with a focus on hoppy ales and German
lagers, and serving creative, seasonal, locally-sourced
handmade food. Located on Madison’s east side on the
bike path across from McPike Park, WDBC strives to
surprise and delight with each visit.

13.  Madison College
1701 Wright St., Madison, WI 53704
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.

14.  Madison Metropolitan School District
4711 Pflaum Rd, Madison, WI 53718
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.

15.  Gail Ambrosius Chocolatier
2083 Atwood Ave., Madison, WI 53704
(608) 249-3500  • gailambrosius.com
As my business grows, it seems I’m drawn back, more and
more, to the farm. In recent years, I’ve traveled to a few
of the countries where cacao is grown. I’ve lived with the
farmers and seen agroforestry and biodiversity in action.
Although Seymour is half a world away from the jungles
of Costa Rica, I’ve lived the farming life and I understand
it. And now, here I am using cacao they’re growing and
selling it as a gourmet product. I feel passionate about
using quality chocolate that is grown without chemicals.
Real chocolate—grown on trees by farmers transformed
into truffles on wintry Wisconsin days—is my passion.
And it’s my joy to share it with you.

16.  Just Coffee Cooperative
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.
17. Sitka Salmon Shares
3241 Garver Green, Suite 160, Madison, WI 53704
(309) 342-3474 • sitkasalmonshares.com
Sitka Salmon Shares is a completely integrated boat-to-doorstep seafood company. We have a lovable group of fishermen-owners who deliver our fish. We have a small processing plant in Sitka, Alaska, where we custom-process our catch with a laser focus on quality and traceability. And we have two Good-Fish Hubs in the Midwes., which allow us to deliver our fishermen’s catch directly to your doorstep (or to your local farmers market or restaurant).

RESTAURANTS

18. 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.

19. Banzo
2105 Sherman Ave., Madison, WI 53704
(608) 441-2002 • banzomadison.com
Voted Madison’s Favorite Mediterranean Restaurant and Madison’s Favorite Food Cart, Banzo offers up made-from-scratch falafel, hummus, chicken shawarma, and more. We have plenty of gluten free and vegan options, as well as locally sourced ingredients like braised lamb and many seasonal salads. Open 7 days/week from 11am-9pm for dine-in, delivery, and take-out! Food cart too!

20. Branding Iron Roadhouse
Farm-to-Fork Eatery
132 S. Main St., Lime Ridge, WI 53942
(608) 986-2807 • brandingironrh.com
Our daily menu features delicious burgers made from locally-grown, antibiotic-free and hormone-free Fearing Angus Beef and other locally sourced food. Wood-fired Oven Pizza is available on the 1st and 3rd Wednesday Nights. A Traditional Wisconsin Friday Night Fish Fry is held every Week. See our Facebook Events Page for Special Events!

21. 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. They source Wisconsin’s best meats, cheeses, and vegetables to create seasonal menus based on farm products available throughout the year.

22. Brix Cider
119 S. 2nd St., Mount Horeb, WI 53572
(608) 630-3325 • facebook.com/brixcider
Brix Cider is a locally grown, locally produced hard cider company. Our taproom features 12 ciders and local beers as well as a diverse and seasonal farm-to-table restaurant.

23. Cadre
2540 University Ave., Madison, WI 53705
(608) 819-8555 • cadrerestaurant.com
Founded in the fall of 2019, Cadre offers a new dining experience nestled in the Regent neighborhood of Madison, Wisconsin. Our mission is to provide our guests with a comfortable, quality, and satisfying dining experience using local, seasonal ingredients in classic dishes paired with select wine. French inspired, Wisconsin made.

24. Charlie’s on Main
113 Main St., Oregon, WI 53575
(608) 291-2255 • charliesmainevent.com
Charlie’s on Main is Liliana’s chef Dave Heide’s new hyper-local Wisconsin farm-to-table restaurant featuring

photo by Adamah Neighborhood Table
good eats, local beer, and spirits. Their historical venue in downtown Oregon has additional floors and a hideaway speakeasy for meetings and celebrations.

25. **CIRC**
   1 W. Dayton St., Madison, WI 53703
   (608) 294-3030 • concoursehotel.com/dining/circ
   Experience CIRC, the new restaurant located in the heart of downtown at The Madison Concourse Hotel and Governor’s Club. Executive Chef Charles Lazzareschi crafts seasonal menus filled with familiar but innovative dishes made with local ingredients. Experience Chef Charles’ flavors in the lively, energetic atmosphere of the newly renovated restaurant and hotel.

26. **Estrellón**
   313 W. Johnson St., Madison, WI 53703
   (608) 251-2111 • estrellonrestaurant.com
   Estrellón offers tapas-style dining in an elegant, European-inspired atmosphere. Expect locally-sourced small plates perfect for sharing, flavorful cheeses and charcuterie, incredible Spanish wines, and rich mahogany woodwork. Plus Basque Cake -- a fan-favorite!

27. **Forage Kitchen - Hilldale**
   715 Hilldale Way, Madison, WI 53705
   (608) 286-1455 • foragemadison.com
   A healthy, fast, casual restaurant in downtown Madison focusing on salads, grain bowls, acai bowls, juices, and smoothies utilizing local products from farms and small businesses throughout the state.

28. **Forage Kitchen - Monona**
   800 W. Broadway Unit 700, Monona, WI 53713
   (608) 286-1455 • foragemadison.com
   A healthy, fast, casual restaurant in downtown Madison focusing on salads, grain bowls, acai bowls, juices, and smoothies utilizing local products from farms and small businesses throughout the state.

29. **Forage Kitchen - State Street**
   665 State St., Madison, WI 53703
   (608) 286-1455 • foragemadison.com
   A healthy, fast, casual restaurant in downtown Madison focusing on salads, grain bowls, acai bowls, juices, and smoothies utilizing local products from farms and small businesses throughout the state.

30. **Grampa’s Pizzeria**
   1374 Williamson St., Madison, WI 53703
   (608) 283-9580 • grampaspizzeria.com
   Artisan pizzeria focusing on fresh ingredients and small plates. Grampa’s also grow many herbs, vegetables and flowers in their garden on site for use in the restaurant and neighboring Gib’s Bar.
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! 4 Madison area locations.

35. Great Dane Brew Pub - Hilldale
357 Price Pl., Madison, WI 53705
(608) 661-9400 • 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.

36. Grumpy Troll Brew Pub
105 S. 2nd St., Mt. 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!

37. Harvest
21 N. Pinckney St., Madison, WI 53703
(608) 239-9040 • harvest-restaurant.com
Harvest draws its inspiration from the traditions of American, Italian and French cuisines with a modern emphasis on the finest and freshest local, organic, seasonal ingredients.

38. 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.

39. Hop Haus
231 S. Main St., Verona, WI 53593
(608) 497-3165 • hophausbrewing.com
We brew our beer in-house, and have a locally influenced menu of appetizers and bar food items. Our tap room is open 7 days a week.

40. Ian’s Pizza - Frances St.
319 N. Frances St., Madison, WI 53703
(608) 257-9248 • ianspizza.com
Creative, delicious, local food is waiting for everyone at Ian’s Pizza. Buying direct from local farmers is just one way the folks at Ian’s Pizza are serving the community with their amazing pizza slices. Salads are made fresh daily, using local, organic ingredients whenever possible. Chef Jeff takes his job as head chef and food mastermind to the limit, showcasing local ingredients on their ever-changing weekly and monthly specials!

41. Ian’s Pizza - State St.
100 State 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.

42. 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! 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.

43. 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 a la carte favorite, all in view of Madison’s beautiful Capitol building. Perfect for that special occasion or any everyday celebration!

44. Liliana’s
2951 Triverton Pike Dr., Fitchburg, WI 53711
(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 more than 350 wines
by the glass. Area musicians offer the best jazz around, nearly every night of the week. Liliana’s is not just locally owned and operated, the owners are also deeply connected to the community.

45. 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.

46. Longtable Beer Café
7545 Hubbard Ave., Middleton, WI 53562
(608) 841-2337 • longtablebeercafe.com
We are a combination cafe, bottle shop and tasting room, located in downtown Middleton, which brings a communal experience to craft beer and food. We offer 300 bottled beers, 12 rotating taps and a range of wines by the glass. Our menu is created from artisanal meats, cheeses, breads and local produce, and is designed for sharing: think charcuterie, cheese and veggie boards, sausage platters, hearty deli-style sandwiches, farm-fresh salads, seasonal sides, and shareable snacks including Belgian-style Frites.

47. Lucille
101 King St., Madison, WI 53703
(608) 282-0000 • 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 Gorman Hayes’ locally-sourced, yet globally inspired menu features wood-fired pizza, Wisco-Detroit cheddar-crusted steel pan pizza and artfully crafted Pan-Latin cuisine.

48. Merchant
121 S. Pinckney St., Madison, WI 53703
(608) 259-7999 • merchantmadison.com
Merchant is a casual farm-to-table restaurant and liquor store serving local fare, craft cocktails, wine, beer, and good times.

49. ORIGIN Breads
931 E. Main St., #1, Madison, WI 53704
(608) 381-2125 • originbreads.com
ORIGIN Breads bakes small batches of handcrafted and long-fermented sourdough breads, pastries and granola using 100% organic grains grown and stone milled in Wisconsin. With every loaf, we honor the hard work of our local farmers and millers by using time honored baking techniques that coax maximum flavor and nutrition out of the organic grains.

50. Osteria Papavero
128 E. Wilson St., Madison, WI 53703
(608) 255-8376 • osteriapapavero.com
Located on E. Wilson St., just off the square, Osteria Papavero offers an authentic Italian dining experience. Chef Francesco Mangano uses fresh and sustainable regional Italian food that supports local farmers to create sandwiches, salads, and bread sides for lunch; pasta, seafood, and meat entrees for dinner.

51. 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 and 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.

52. Porter Coffee & Bandit Tacos
640 W. Washington Ave., Suite 101, Madison, WI 53703
(608) 720-1110 • porter-coffee.com
We are a coffee shop first and foremost but we are excited to be offering breakfast and lunch for the neighborhood. We also are constantly adding to our retail offerings with

photo by Estrellón
items ranging from olive oils and flours, to beer, wine and spirits as well as the staples like milk, bread and eggs. We are very proud to be working with Counter Culture Coffee from North Carolina. We have a full espresso bar, rotating drip coffees and single origin pour overs and espresso. Porter will be open 7 days a week at 7 am serving counterculture coffee and local fare. As the day moves on we transition into Bandit Tacos - offering fresh milled corn tortillas made daily on site, chips and guac, margaritas, horchata and much more.

53. Salvatore’s Tomato Pies - Madison
912 E. Johnson St., Madison, WI 53703
(608) 238-6040 • salvatorestomatopies.com
Salvatore’s Tomato Pies Chef/Owner Patrick DePula, along with his kitchen staff, is a Saturday fixture at the Dane County Farmers Market where he sources the freshest possible ingredients for his 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 Young Earth Farm, Emerald Meadows, Elderberry Hill, Harmony Valley, Vitruvian and many more.

54. Salvatore’s Tomato Pies - Sun Prairie
121 E. Main St., Sun Prairie, WI 53590
(608) 318-1761 • salvatorestomatopies.com
Salvatore’s Tomato Pies Chef/Owner Patrick DePula, along with his kitchen staff, is a Saturday fixture at the Dane County Farmers Market where he sources the freshest possible ingredients for his 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 Young Earth Farm, Emerald Meadows, Elderberry Hill, Harmony Valley, Vitruvian and many more.

55. 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.

56. Tempest Oyster Bar
120 E. Wilson St., Madison, WI 53703
Tempest offers the freshest bounty of the seas in a classically American setting with friendly, Midwestern service. Our menu features expertly prepared seafood, steaks, lamb, and much more alongside a wide selection of East and West coast oysters.

57. The Cider Farm Cidery & Tasting Room
8216 Watts Rd, Madison, WI 53719
(608) 217-6217 • theciderfarm.com
At The Cider Farm we organically grow true cider apples in Wisconsin’s Driftless Region. These are apple varieties

photo by Grampa’s Pizzeria
for drinking, not for eating. At our Cidery and Tasting Room in Madison, we ferment our ciders like you would a fine wine. We pair our unique ciders with small plates that showcase the many local and sustainably grown foods from other Wisconsin farms.

58. 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 neighborhood tavern. 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!

59. 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 new 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.

60. Tornado Steakhouse  
116 S. Hamilton St., Madison, WI 53703  
tornadosteakhouse.com  
Come visit Madison’s favorite destination for steaks for more than twenty years. We offer a wide selection of quality steaks, seafood, game, and oysters in a classic supper club atmosphere. Open seven days a week from 5:10pm, plus late night dining from 10pm-1am.

61. Wisconsin Brewing Company  
1079 American Way, Verona, WI 53593  
(608) 347-0516 • wisconsinbrewingcompany.com  
Who is Wisconsin Brewing Company? We’re brewers and business people, friends, parents and grandparents, artists, craftsmen and pioneers. People who try to be good and do good, who appreciate great times and great brews, who share the same enthusiasm for our home state, love for our families and passion for our beer. In other words, people a lot like you. We are Wisconsin. And if all this strikes a chord, there’s a good chance you’re Wisconsin too. It all started with brothers Carl and Mark Nolen and Brewmaster Kirby Nelson. Three Wisconsin born-and-raised regular guys who share a passion for the Badger State - its friendly people, bountiful resources, rich brewing heritage - and the idea that drawing on all of the above is the key to creating some really awesome beer. Our promise to you: We will brew an incredible variety of beers that are loaded with awesome flavor, made with passion, pride and creativity, and are always fun to drink! We believe that beer is here to enhance the enjoyment of life, making good times great and great times even better. That’s our philosophy, and we hope you’ll raise your glass to it, as well. After all, while it’s our craft, and our passion, at the end of the day, it’s your beer!

62. Working Draft Beer  
1129 E. Wilson St., Madison, WI 53703  
(608) 709-5600 • workingdraftbeer.com  
Working Draft Beer Company brings people together around premium craft beer and food in an inviting, art-filled taproom. Working Draft specializes in brewing innovative beers with a focus on hoppy ales and German lagers, and serving creative, seasonal, locally-sourced handmade food. Located on Madison’s east side on the bike path across from McPike Park, WDBC strives to surprise and delight with each visit.

RETAIL

63. 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.

64. Metcalfe’s Market - West Town  
7455 Mineral Point Rd, Madison, WI 53717  
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.

6895 Paoli Rd, Belleville, WI 53508  
(608) 886-8801 • landmarkcreamery.com  
Landmark Creamery specializes in uncommon milk and beautiful cheeses. Fresh, rich sheep milk from a small farm in Rewey, WI supplies the foundation for our flagship cheeses, award-winning Anabasque and Petit Nuage. Pasture-grazed cow milk from Belleville, WI transforms into grassy, golden cow milk cheese, Tallgrass Reserve.

66. Willy Street Co-op  
1221 Williamson St., Madison, WI 53703  
(608) 251-6776 • info@willystreet.coop  
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 $4.

67. **Willy Street Co-op - North**  
2817 N. Sherman Ave., Madison, WI 53704  
(608) 471-4422 • info@willystreet.coop  
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 $4.

68. **Willy Street Co-op - West**  
6825 University Ave., Madison, WI 53562  
(608) 284-7800 • info@willystreet.coop  
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 $4.

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**Local & organic produce, made-to-order sandwiches, smoothies & more!**

Check out any of our three locations.

![Map of locations](image.png)

1. **WILLY EAST:**  
   1221 Williamson St.  
   Madison, WI

2. **WILLY WEST:**  
   6825 University Ave.  
   Middleton, WI

3. **WILLY NORTH:**  
   2817 N Sherman Ave.  
   Madison, WI

www.willystreet.coop  
Everyone welcome!
1. Batch Bakehouse  
2. Bloom Bake Shop  
3. Beans & Cream Coffeehouse  
4. Beans & Cream Bakehouse  
5. Brix Cider  
6. Great Dane  
7. Grumpy Troll Brew Pub  
8. Herbiery  
9. Hop Haus  
10. The Cider Farm Cidery and Tasting Room  
11. Wisconsin Brewing Company  
12. Working Draft Beer  
13. Madison College  
14. Madison Metropolitan School District  
15. Gail Ambrosius Chocolatier  
16. Just Coffee Cooperative  
17. Sitka Salmon  
18. Adamah Neighborhood Table  
19. Banzo  
20. Branding Iron Roadhouse Farm-to-Fork Eatery  
21. Brasserie V  
22. Brix Cider  
23. Cadre  
24. Charlie’s on Main  
25. CIRC  
26. Estrellon  
27. Forage Kitchen - Hilldale  
28. Forage Kitchen - Monona  
29. Forage Kitchen - State Street  
30. Grampa’s Pizzeria  
31. Graze  
32. Great Dane Brew Pub - Downtown  
33. Great Dane Brew Pub - Eastside  
34. Great Dane Brew Pub - Fitchburg  
35. Great Dane Brew Pub - Hilldale  
36. Grumpy Troll Brew Pub  
37. Harvest  
38. Heritage Tavern  
39. Hop Haus  
40. Ian’s Pizza - Frances St.  
41. Ian’s Pizza - State St.  
42. Ian’s Pizza - Garver Feed Mill  
43. L’Etoile  
44. Liliana’s  
45. Lombardino’s  
46. Longtable Beer Café  
47. Lucille  
48. Merchant  
49. ORIGIN Breads  
50. Osteria Papavero  
51. Pasture & Plenty  
52. Porter Coffee & Bandit Tacos  
53. Salvatore’s Tomato Pies - Madison  
54. Salvatore’s Tomato Pies - Sun Prairie  
55. Short Stack Eatery  
56. Tempest Oyster Bar  
57. The Cider Farm Cidery and Tasting Room  
58. The Coopers Tavern  
59. The Madison Club  
60. Tornado Steakhouse  
61. Wisconsin Brewing Company  
62. Working Draft Beer  
63. Landmark Creamery & Provisions  
64. Metcalfe’s Market – Hilldale  
65. Metcalfe’s Market - West Town  
66. Willy Street Co-op  
67. Willy Street Co-op – North  
68. Willy Street Co-op – West
Grow with us.

Our farm and business lenders will help you find a better way to bank — at Heartland Credit Union.

DIANNE JENTZ
Vice President, Business Lending
NMLS #528575
dianne@heartlandcu.org

LISA SCHUELER
Agricultural & Commercial Lender
NMLS #1308618
lschueler@heartlandcu.org

LEAH MCDONALD
Agricultural & Commercial Lender
NMLS #1672638
lmcdonald@heartlandcu.org

Join Heartland Credit Union and your dollars will work to support family farms in southwest Wisconsin.

HEARTLANDCU.ORG > 800.362.3944 > 🌐🔥📍 muse

Heartland
CREDIT UNION

Madison: High Crossing Boulevard • Williamson (Willy) Street
DeForest • Verona • Dodgeville • Lancaster • Platteville

Federally insured by NCUA.