

CENTRAL ILLINOIS

BUY FRESH BUY LOCAL®

www.buyfreshbuylocalcentralillinois.org

217-528-1563

2018

Farms

Farmers Markets

Farm-to-Table
Restaurants

Local Food Grocers
And More



**YOUR GUIDE TO THE FRESHEST
LOCAL FOOD IN CENTRAL ILLINOIS**



ABOUT THIS GUIDE

In an effort to create a robust source of information where central Illinois residents can find local food, Illinois Stewardship Alliance established the Buy Fresh Buy Local Central Illinois Chapter in 2005. This directory features farms that have pledged to use sustainable practices and farmers markets, restaurants, retailers, institutions, and distributors that pledge to source locally whenever possible. Members of this chapter are not inspected or certified by Buy Fresh Buy Local Central Illinois and all information is self-reported. We encourage you to always ask questions and form a relationship with local farmers and businesses in order to better understand where your food comes from and how it was raised.

For more information about the Buy Fresh Buy Local Central Illinois chapter, upcoming events, a virtual map, and the stories behind local farms and businesses, visit www.buyfreshbuylocalcentralillinois.org

THIS GUIDE IS BROUGHT TO YOU BY



The Buy Fresh Buy Local Central Illinois chapter, a program of Illinois Stewardship Alliance, is a local foods campaign to connect central Illinois farmers with community members, restaurants, retailers, and other local buyers. The Central Illinois chapter is part of a national network of Buy Fresh Buy Local chapters. To date there are over 75 chapters in 20 states. Visit www.buyfreshbuylocalcentralillinois.org to learn more about the Central Illinois chapter.



Illinois Stewardship Alliance cultivates local food and farm systems that are economically viable, environmentally sustainable and socially just. We advocate for fair food and farm policies on the state and federal level, work to connect farmers and eaters, and provide education and resources to help farmers implement environmentally sustainable practices. Our members span the state and include farmers, eaters, businesses, and organizations that care about local food, clean water, and the health and the well-being of Illinois communities. For more information, or to join the Alliance, go to www.ilstewards.org or call us at 217-528-1563.



THANK YOU TO OUR SPONSORS



\$2500 Rosaceae (Rose) Family

*apples, peaches, apricots, nectarines,
plums, strawberries, blackberries,
raspberries, pears*



BlueCross BlueShield of Illinois



\$500 Nightshade Family

*peppers, tomatoes, potatoes, eggplant,
tobacco, tomatillo*



YMCA OF GREATER SPRINGFIELD

HICKORY POINT BANK



\$1000 Brassica Family

*horseradish, cabbage, cauliflower,
broccoli, kohlrabi, kale, turnips,
radish,*

ACUPUNCTURE & INTEGRATIVE WELLNESS CENTER



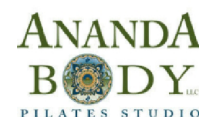
\$250 Cucurbit Family

*cucumber, melons, watermelon,
summer, squash, pumpkin, gourds,
winter squash*



\$100 Friend

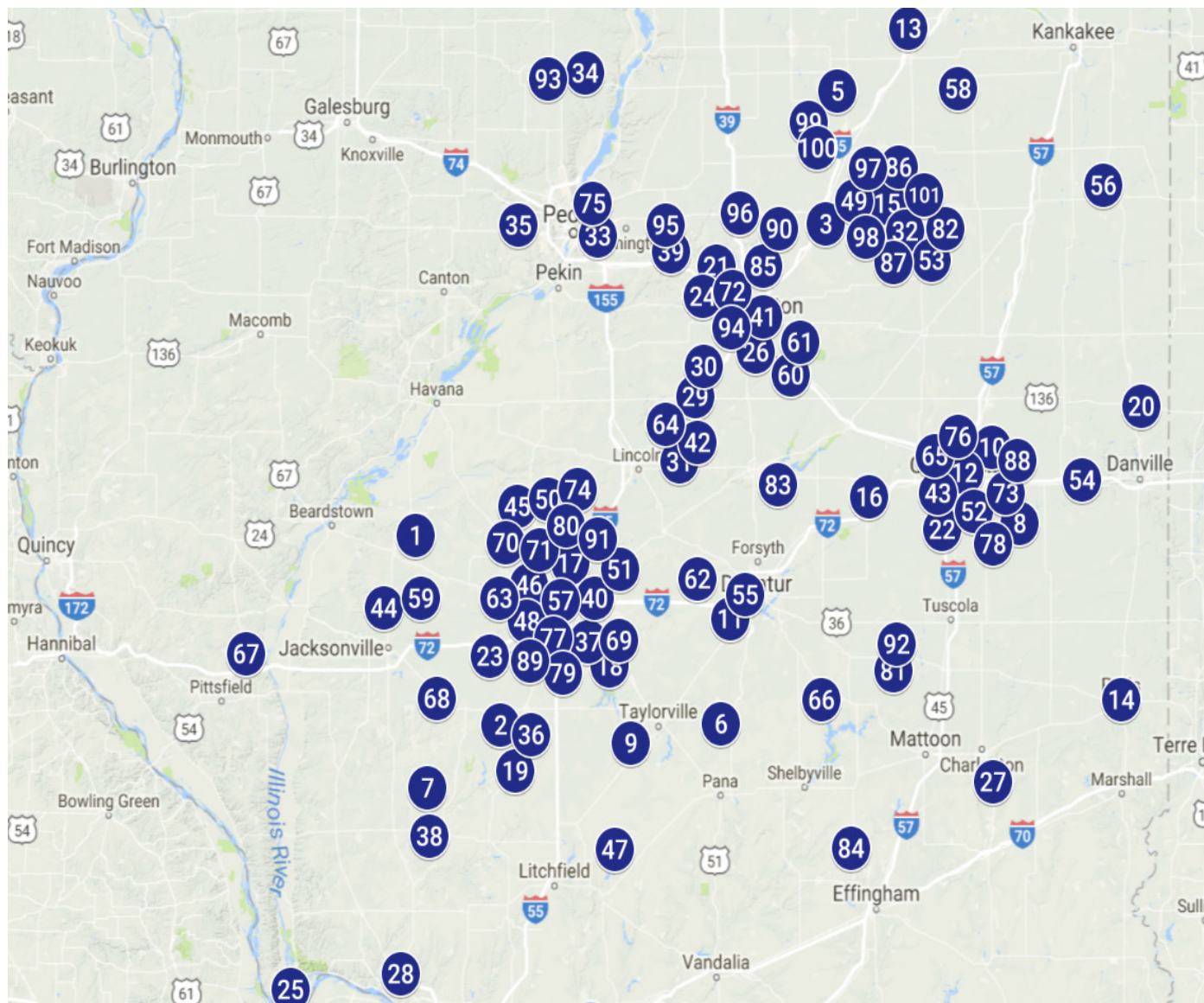
Those we care for, respect, and trust



www.buyfreshbuylocalcentralillinois.org

FIND A FARM NEAR YOU

The numbered locations correspond to farms that are listed on the following pages of this directory. For sake of clarity, map locations are approximate. For an interactive map of Buy Fresh Buy Local Members with exact locations, visit www.buyfreshbuylocalcentralillinois.org



Why Buy Local?

When you buy local you not only get food grown with love, but you support fair wages, the humane treatment of animals, the health of the environment, and the well-being of the local economy. Small family farmers are a vibrant part of our local landscape, culture, and community, and when you buy from them, you are insuring they will remain on the land, growing wholesome food for generations to come.

Look for the Buy Fresh Buy Local logo at a farm, farmers market, restaurant or retailer near you!

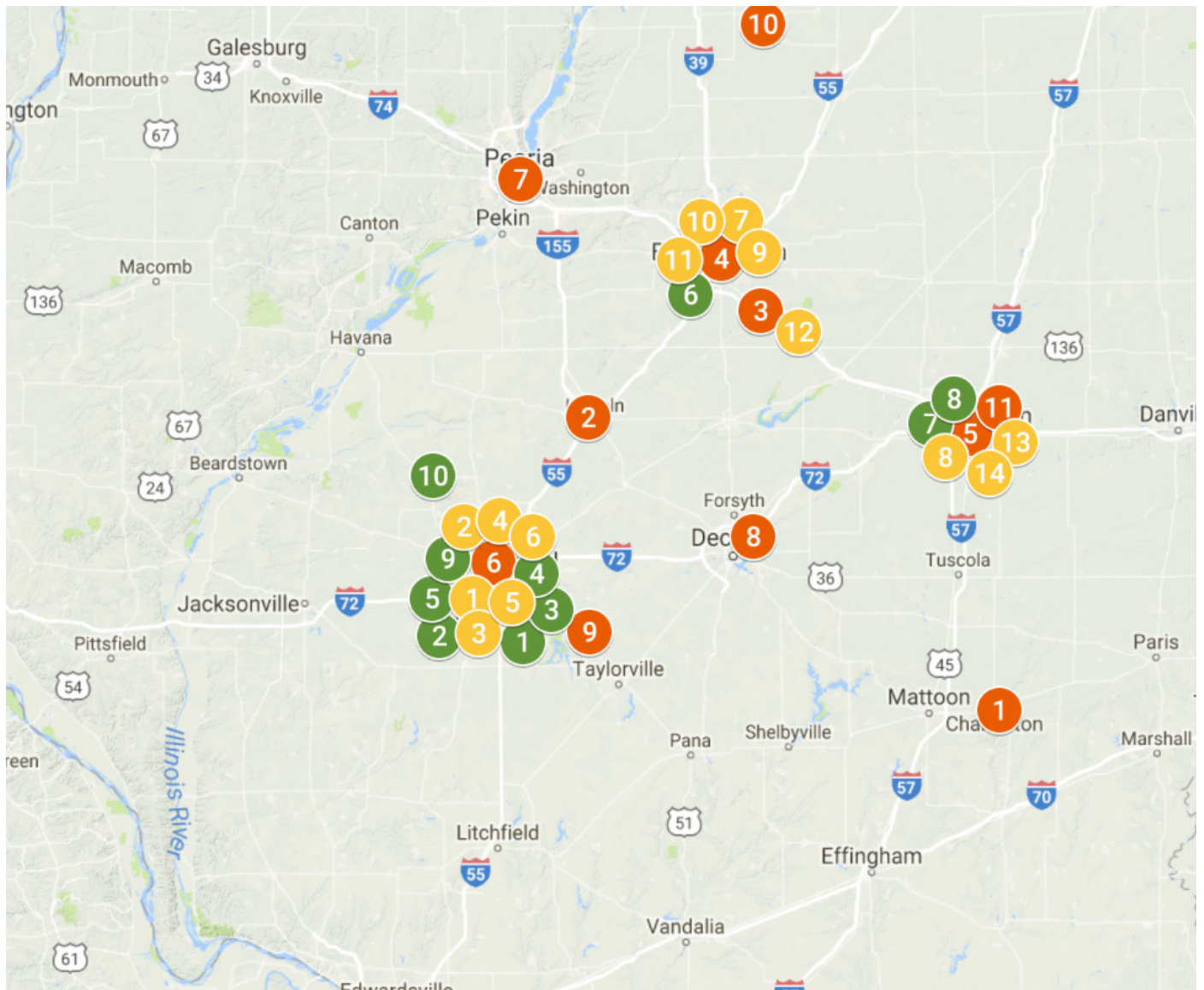


FIND A LOCAL FOOD BUSINESS NEAR YOU



- = Farmers Markets
- = Restaurants
- = Retailers & Processors

The numbered locations correspond to local food businesses across central Illinois that have pledged to source locally. For sake of clarity map locations are approximate. For an interactive map of Buy Fresh Buy Local Members with exact locations, visit www.buyfreshbuylocalcentralillinois.org



1500 miles: That's the average number of miles that food travels before it reaches your grocery shelf. It typically spends 4-7 days in travel and must be picked before it is ripe, compromising freshness, nutrition, and flavor.

95%: The percentage of food that Illinois imports. That means 95% of the money that Illinois residents spend on food is sent out of state instead of being kept in our local economies.

\$47 Million: If every household in Illinois dedicated just \$10 of their weekly grocery budget towards products raised in our state, \$47 million would be re-invested in the Illinois economy EACH week.

17.4 cents: The decline of rural Illinois towns and villages parallels the decline of the farmers' share of each dollar spent on food, from over 40 cents in the 1960s to just today. Buying direct from farmers insures that they receive every penny.

1.25 million farmers: The U.S. family farm industry has witnessed the loss of 1.25 million farms since the early 1960s, that means less family farms living in our communities and more industrial farming and big corporations controlling the food system. Buying from local farmers insures they stay on the land, feeding our communities for generations to come.

PRODUCT KEY



Vegetables



Fruits



Flowers



Herbs



Honey



Beef



Pork



Lamb/Goat



Chicken



Turkey



Duck/Goose



Rabbit



Eggs



Dairy

Additional Products: Bison, Birdseed, Craft Beer, Christmas Trees, Grains, Maple Syrup, Mushrooms, Wine, Wool

FARMING PRACTICES KEY

Chemical Free: Produce is grown without the use of synthetic chemicals, pesticides, or herbicides.

Certified Organic: Organic certification verifies that a farm or ranch complies with the U.S. Department of Agriculture (USDA) organic regulations and standards. Organic livestock standards address many factors including land and livestock management practices, feed, recordkeeping, medication and supplements.

Animal Welfare Approved: Animal Welfare Approved (AWA) is a food label for meat and dairy products that come from farm animals raised to the highest animal welfare and environmental standards. The standards are more rigorous than organic standards and animals on AWA certified farms have continual access to pasture or range, as well as the opportunity to perform natural and instinctive behaviors essential to their health and well-being.

Non-GMO Feed: All feed given to animals is from non-GMO products

Organic Feed: All feed given to animals was raised using organic practices

Sub-Therapeutic Antibiotic Free: All meat is technically “antibiotic free.” Antibiotic usage is regulated by the USDA and animals that receive antibiotics must go through a withdrawal period for a specified amount of time before slaughter in order to insure that the antibiotics are no longer present in their system. Sick animals, just like sick humans, sometimes need antibiotics to recover, and therefore the use of antibiotics in livestock in and of itself is not necessarily a bad thing. The problem is that livestock and poultry can receive antibiotics for many other reasons besides the treatment of illness, including growth promotion and disease prevention, both tactics often used by large-scale facilities where close quarters leads to the outbreak of more disease. Antibiotics given in low doses to almost all animals on a farm are referred to as “sub-therapeutic antibiotics” and they can increase antibiotic resistance and lead to the development of superbugs. For the purpose of this directory, “Sub-Therapeutic Antibiotic Free” refers to the practice of only using antibiotics to treat illness when absolutely necessary and following USDA guidelines for withdrawal periods.

Steroid & Hormone Free: The US Food and Drug Administration (FDA) has not approved any growth hormones for use in raising pigs and poultry for food, therefore all pork and chicken is “hormone free.” However added hormones, sometimes called steroids, are allowed in cattle, sheep, and dairy production to promote growth or increase milk production. For the purpose of this directory, “Steroid & Hormone Free” refers to the practice of raising livestock without any added hormones.

100% Grass-fed: This label applies to beef and lamb. Most cattle and lamb are grass-fed for the majority of their lives and then fed grain for the last 60-120 days to increase fat and protein and add weight. For meat to be labeled “100% grass-fed,” animals must be fed an exclusive diet of grass and forage plants only, with no grain or by-products.

Pasture-raised: Animals are raised outdoors with constant access to fresh-growing, palatable vegetation and shelter for evenings and inclement weather. However, it does not necessarily mean the animal ate only grass or forages.

Rotational Grazing: An environmentally beneficial farming practice in which livestock are regularly rotated to fresh pastures at the right time to prevent overgrazing and optimize grass growth.

Outdoor Access: Animals are raised indoors in barns or sheds but have access to outdoor space.

Cage Free: Animals are raised indoors but are able to move freely within the indoor space.

SALES AVENUES KEY

Direct sales through call or email: Farmers that list “Direct sales through call or email” are amenable to making arrangements for on-farm pickup or delivery of products. Call or email the farmer directly to learn what’s available, quantities, and prices.

Farmers Market: For many farmers, farmers market sales are a large portion of their income for the year and an easy way for customers to shop for locally-grown food. Call or email the farmer directly to learn which farmers markets they attend.

CSA: Community Supported Agriculture (CSA) shares are a means of supporting local farms and getting farm-fresh products throughout the growing season. Buy a “share” in the harvest up front at the beginning of the season, and receive your shares periodically throughout the growing season. CSA shares vary widely between farms. Some offer pick-up at their farm, while others offer pick-up at certain drop-off points, and still others offer home delivery. Shares may include everything from produce to meat, eggs, cheese, and other farm products depending on the farm and may be available weekly, bi-weekly, or monthly. Buyers clubs and email subscription ordering are a subset of CSA in which farmers may send out a periodic product list and customers can select and order products from that list. These often do not require an up front investment on the part of the customer.

Wholesale: Farmers that sell wholesale have regularly occurring contracts or sales orders with restaurants, institutions, and/or distributors and can provide delivery services.

Farm Shop: Farmers with a farm shop have a physical store on their property where customers can come to select and purchase products. Some farm shops are seasonal while others are open year round. It’s always best to call ahead for store hours and product availability.

Online Ordering: Farmers with online ordering systems have webstores where customers can purchase products for shipping or delivery.

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1. 4 Lees Farm

Mitch Cave
Virginia, IL 62691
217-883-3048
mitchcave1@yahoo.com
facebook.com/4leesfarm



Chemical Free, Non-GMO Feed, Sub-Therapeutic Antibiotic-Free, Steroid & Hormone-free, Pasture Raised, Rotational Grazing, 100% Grass Fed Direct sales through call or email, Farmers Markets, Wholesale, CSA, Farm Shop

We are a fourth-generation family farm located near Virginia, Illinois, raising pastured pork, 100% grass fed only beef, pasture raised chickens for eggs and meat, and honey. We provide our customers with high quality meat and eggs that are healthy and nutritious. New for 2017 - heritage breed red wattle pork! We also grow a large variety of produce using only organic methods. All products are available from our on-farm store or at farmers markets in downtown Springfield, at the state fairgrounds, Jacksonville farmers market downtown, First Sunday Midwest Bazaar in Petersburg, or weekly delivery to Springfield on Tuesdays.

2. Acbees Apiaries

Arvin Pierce
Waverly, IL 62692
217-638-6371
rvnpirc51@gmail.com
acbees.org



Chemical Free, (Treatment-free beekeeping) Farmers Markets

We have been keeping honeybees treatment-free since 2003. I sell honey at farmers markets as well as promote and teach sustainable beekeeping through mentoring and educational presentations.

3. Ackerman Certified Organic Farm

Ron and Angie Ackerman
Chenoa, IL 61726
815-945-5722
ronnga@frontier.com
facebook.com/Ackerman-Certified-Organic-Farm-More-233110203467/



Grains Certified Organic Direct sales through call or email, Farmers Markets, Wholesale

Our farm has been in the family now 93 years and has been certified organic now 30 years. We believe in a wholistic approach to farming. We believe in growing and increasing organic matter in the soils for healthy plants and people. We offer whole wheat flours, corn meal, and rolled oats at the Downtown Bloomington Farmers Market, as well as wholesale purchasing.

4. All Season's Farm

Jill Rendleman
Cobden, IL 62902
618-308-0217
jillrendleman@aol.com
allseasons-farm.com



Certified Organic, Non-GMO Feed, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Pasture Raised Direct sales through call or email, Farmers Markets, Wholesale, CSA, Online ordering

All Season Farm grows restaurant quality vegetables and fruit with exceptional taste. Spring fed irrigation, select heirloom varieties, and close attention to our soils makes for produce that is densely nutritious and pleasing to the palate. Our small scale farming practices are low carbon and USDA Certified Organic by MOSA.

5. Antiquity Oaks LLC

Deborah Niemann-Boehle
Cornell, IL 61319-9445
815-358-2450
deborah@antiquityoaks.com



Goat Milk Soap Chemical Free, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Pasture Raised, Rotational Grazing Direct sales through call or email, Wholesale, Online ordering

We produce vegetables, fruit, eggs, and meat (pork, lamb, goat, chicken, and turkey). Everything is sold directly to the consumer. We use only sustainable growing practices. Our animals live on pasture where they get plenty of fresh air and sunshine, while having free access to shelter during bad weather. We sell whole animals directly to consumer for pick up at our processor.

6. August Creek

Andrea Sloan
Assumption, IL 62510
217-820-1414
andrea@augustcreekfarm.com
augustcreekfarm.com



Chemical Free, (Organic Practices Non-Certified) Farmers Market, CSA, Farm Shop

August Creek Farm is a two acre CSA vegetable farm located outside Assumption, Illinois that services the Decatur area. We follow organic farming methods that are beneficial for both our bodies and the environment.

*"Let thy food be thy medicine and thy medicine be thy food."
-Hippocrates*



Providing customized marketing strategies,
holistic brand management, effective
social media development, content curation,
and creative support services for start-ups,
non-profits & farmers markets.

✉ natalie@growmktg.com  [/growmktg](https://www.facebook.com/growmktg)  growmktg.com

7. Backwoods Berry Farm

Dale and Becky Conrady
Hettick, IL 62649
217-436-2510
bconrady8@hotmail.com
[facebook.com/
backwoods farms95](https://www.facebook.com/backwoods farms95)



*Direct sales through call
or email*

We are a family friendly farm located in central Illinois. We offer U-pick and picked orders for seasonal items including asparagus, strawberries, blueberries, blackberries, and peaches. Please call ahead for availability!

8. Bane Family Meats

David Bane
Sidney, IL 61877
217-722-2188
davidpbane@aol.com
banefarm.com



*Non-GMO Feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing
Direct sales through call
or email, Wholesale, CSA,
Online Ordering*

We are a Champaign County farm family with a dedication to sustainable agriculture, and the highest quality meat and poultry products. We take special care

in the selection, humane rearing and processing of our chicken, turkey, beef, lamb and pork to provide are grown on diverse forage pastures at our farm. NO pesticides or synthetic fertilizers are applied to our pastures; NO antibiotics or growth promoters are added to our animal feeds. Our livestock feeds are purchased from local feed mills, are custom blended to our specifications, and contain NO genetically modified ingredients. Our animals are transported by us to local, federally-inspected processing facilities. Fresh products processed to your specifications are available with prior arrangements. To place online orders visit www.cufarmers.com

9. Bear Creek Farm and Ranch

Matt and Debbie Daniels
Palmer, IL 62556
217-899-0002
bearcreekbelgian@hughes.net
[facebook.com/Bear-
Creek-Farm-and-
Ranch-105450492861526](https://www.facebook.com/Bear-Creek-Farm-and-Ranch-105450492861526)



*Value-added products
Non-GMO Feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing, 100%
Grass Fed
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA*

We are an all natural sustainable farm. We do not use chemicals. We raise grass fed beef, belted Galloway cattle. We raise vegetable, fruits, herbs, flowers & sell plants. We also have a certified kitchen & make prepared foods & baked goods. We currently sell at the Taylorville Farmers Market & off the farm.

10. Blue Moon Farm, LLC

Jon Chemiss
Urbana, IL 61802
217-643-2031
bluemoonfarmurbana@gmail.com
bluemoonfarm.biz



*Certified Organic
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA,
Online Ordering*

At Blue Moon Farm, our goal is simple: produce the most beautiful, best tasting produce possible using only organic methods. Our 20-acre organic vegetable farm grows quality produce for Urbana's farmer's market, grocery stores, and local restaurants. We are committed to the collective project of implementing farming practices that promote the health and well-being of the land we grow on and the people who eat our food. Buying locally leads to more accountability between the farmer and the eater and that relationship is important to us. For online ordering visit www.cufarmers.com

*"When one tugs on a single thing in
nature, he finds it attached to the
rest of the world."
- John Muir*

11. Bowman Rabbitry

David Bowman
Decatur, IL 62521
217-412-8180
dabrbo@yahoo.com



*Steroid & Hormone
Free, Sub-Therapeutic
Antibiotic Free
Direct sales through call
or email, Wholesale*

Rabbitry is the focus of my operation with a special focus on purebred Californian rabbits. Californians were an early "hybrid" of three common breeds, with the outcome being a consistent "ideal" animal for meat, fur, and production. My best animals are raised for herd replacements and show competition. Lesser animals are destined for quality commercial herd replacements, and those remaining animals are genuine meat animals. Call to place an order for pick-up.

12. Brackett Farm

Bob Brackett
Champaign, IL 61820
217-898-7638
Brackett-CSA@comcast.net
brackettfarmcsa.com



*Chemical Free
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA*

We grow almost 50 different types of fruits and vegetables, and have done so using organic methods since 1985, serving the Champaign/Urbana area through our Brackett-CSA and Urbana's Market At The Square, with some sales to restaurants and grocery stores. All 4 of our sons have been involved in the business over these many years, and 2 of them are now the main workers on the farm with their father, with friends helping out whenever I can afford their help. Our goal is to grow the most diverse selection of nutritious, delicious food we possibly can. We specialize in fruit (10 different types) with a large selection of veggies on the side.

13. Brian Severson Farms, Inc.

Brian Severson
Dwight, IL 60420
815-584-1850
brian@qualityorganic.com
qualityorganic.com



*Grains, Flour
Certified Organic
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA,
Online Ordering*

From "Seed to Store", all done on our farm. We raise, clean and process certified organic wheat, oats, food corns, popcorn and buckwheat into organic stone ground flour, meal, rolled oats as well as the cleaned whole grains. . We enjoy working with individuals, chefs, retailers, and wholesale buyers.

*"To forget how to dig the earth and tend
the soil is to forget ourselves"
- Mahatma Gandhi*

14. Burning Oak Farm

Ron and Debra George
Paris, IL 61944
217-251-5595
ron.burningoakfarm@gmail.com
burningoakfarm.com



*Pasture Raised, 100%
Grass Fed*

We are a small certified naturally grown farm near Paris, IL. We specialize in organically outdoor raised pork, meat poultry, and grass fed beef. We also grow commercial elderberries. Our goal is producing healthy food for a healthy community.

15. Cascade Poultry and Eggs

JoEllen Gehring
Fairbury, IL 61739
815-692-4897
gehring@frontier.com



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Outdoor
Access, Cage Free
Direct sales through call
or email, Wholesale*

We raise cage free chicken meat and offer free range brown eggs. All steroid, hormone, and sub-therapeutic antibiotic free.

16. Caveny Farm

Betsy Barnick
Monticello, IL 61856
217-762-7767
bourbonredturkey@gmail.com
cavenyfarm.com



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Pasture
Raised
Direct sales through call
or email, Wholesale,
Online Ordering*

Caveny Farm is a family-owned business located just north of Monticello, Illinois. With more than 30 years of experience, the farm focuses primarily pasture raised poultry and Katahdin lamb, a variety known for its exceptionally mild flavor. With the help of three generations, Caveny Farm is a steward of the land and is committed to raising the highest quality meats. For more information or to order online, visit www.cavenyfarm.com

17. Choice Roots

Kyle DeWeese
Sherman, IL 62684
217-546-5834
kyle@choiceroots.com
choiceroots.com



*Chemical Free
Direct sales through
call or email, Farmers
Markets, Wholesale,
Online Ordering*

Choice Roots helps the concerned consumer in the greater Springfield area acquire ethically grown produce. This is achieved through the Old Capitol Farmers Market, local fine dining establishments, my website, and on my farm. My efforts are all geared toward being an additional source of truly fresh, local food for all those trying to eat right.

➤ What goes around. Comes around.



Investing in the future isn't about what you get to keep.
It's about what you choose to give away.
Proud to Support Our Community

MEMBER FDIC

HICKORY
POINT BANK

Invested.

HICKORYPOINTBANK.COM CHAMPAIGN DECATUR PEORIA SPRINGFIELD

18. Clear Creek Cattle Co.

Scott McKinsey
Rochester, IL 62563
660-605-2054
smckinseycutting@aol.com
clearcreekcattle.co



Chemical Free, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Pasture Raised, Rotational Grazing, 100% Grass Fed
Direct sales through call or email, Wholesale

Clear Creek Cattle Co. produces the highest quality, 100% grass-fed beef from cattle raised in Illinois on the best of native grasslands and improved pastures. We take great pride in handling our cattle humanely and with great respect. We do not use any artificial fillers, grains, antibiotics, hormones, or chemicals of any kind.

19. Cloyd's Apples & Honey

Barb Hunt
Macoupin, IL 62690
217-965-4697



Apple Butter & Jam
Direct sales through call or email, Farmers Markets, Farm Shop

We sell apples and honey and homemade apple butter and jams at the Old Capitol Farmers Market in Springfield.

20. Creaking Tree Farm

Christine Blinstrub and Jim Alvin, IL 61811
708-951-6099
creakingtreefarm@aol.com
facebook.com/creakingtreefarmalvinil



Chemical Free
Direct sales through call or email, Farmers Market, Wholesale

We are a small family owned vegetable farm located in Alvin, IL. Our main crop is German Hardneck Garlic, along with fruit, berries, vegetables & pumpkins when in season. Garlic scapes are ready in May (limited time) and our clove garlic is generally ready at the end of July. We use only natural fertilizers and soil amendments, we sell on farm and deliver locally. Spring of 2018 we will be adding Maple Syrup to our list of available items. Please call ahead for availability on all of our products.

21. Crump Family Gardens

Bryan, Bob, or Joann Crump
Carlock, IL 61725
309-376-5281
crumpcarlock@aol.com
crumpfamilygardens.com



Direct sales through call or email, Farmers Markets, Wholesale, Farm Shop

We grow fruits and all types of vegetables on our family-owned farm. Our farm store is open 7 days a week. We sell at local farmers markets. Our greenhouse is open in April for locally raised plants and beautiful hanging baskets.

22. Curtis Orchard

Champaign, IL 61822
217-359-5565
info@curtisorchard.com
curtisorchard.com



Baked goods
Farm Shop

This 80-acre entertainment farm features u-pick apples & pumpkins, a modern country store, award-winning honey, café & bakery, petting zoo, pony rides, inflatable slide & obstacle course, mazes, wagon rides and group tours. Open seasonally.

July 20 - October 31, Monday – Saturday: 9am–6pm, Sunday: 11am–6pm

November 1 - December 23, Monday – Saturday: 9am–5:30pm, Sunday: 11am–5pm

December 24 - July 19: Closed except by appointment.

"You are what you eat, so don't be cheap, fast, easy, or fake"
- Anonymous



BlueCross BlueShield of Illinois

**We are proud
to support
Buy Fresh,
Buy Local.**



Blue Cross and Blue Shield of Illinois, a Division of Health Care Service Corporation,
a Mutual Legal Reserve Company, an Independent Licensee of the Blue Cross and Blue Shield Association

232644.0717

23. Danenberger Family Vineyards

Susan Danenberger
New Berlin, IL 62670
217-488-6321
susan@dfv-wines.com
danenbergerfamilyvineyards.com

*Wine
On-Farm, Online ordering*

Artisan winery w/ a Modern Twist: Award-winning Cabernet Franc & red blends in Central IL. Our labor in the vineyard ends in a moment that can be taken and shared with others. When you visit Danenberger Family Vineyards, you will enjoy memorable experiences that stimulate and engage the senses. Our passion for grapes, wine and food is a part of our lifestyle, and we love to share it.

24. Dearing Country Farms

Brad Dearing
Bloomington, IL 61705
309-963-4932
farms@dearingdesigns.com
dearingcountryfarms.com



Chemical-free, Non-GMO Feed, Organic feed, Steroid & Hormone Free, Sub-Therapeutic Antibiotic Free, Pasture Raised, 100% Grass Fed Direct sales through call or email, Farmers Markets, Wholesale, CSA, On-farm store, Online Ordering

We are a small family owned/operated farmstead, growing and harvesting an abundant of healthy foods. We raise chickens for meat and eggs, beef cattle, goats for milk and meat and grow a full variety of seasonal produce, trees, fruit, berries, melons, flowers, grasses, nuts and herbs. Products can be purchased directly from off the farm, local farmers markets, and at several health food stores. We offer a year round CSA opportunity as well as a monthly seafood pickup from our farm as we travel to the Florida panhandle to gather fresh gulf seafood!

25. Eberlin's Orchard

Aaron Eberlin
Golden Eagle, IL 62036
618-954-9654
acropservice@yahoo.com
facebook.com/eberlinsorchard



Direct sales through call or email, Farmers Markets

We've been raising & selling Calhoun County peaches for 25 years. We raise several freestone varieties from late June to late August.

26. Epiphany Farms

Ken Myszka
Bloomington, IL 61701
309-828-2323
ken@epiphanyfarms.com
epiphanyfarms.com



Chemical Free, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Pasture Raised, Rotational Grazing Wholesale, Online Ordering, CSA

Epiphany Farms is a diversified farm that uses regenerative natural farming practices. Located in Central Illinois, we are pioneering a new food system by blending our farm and restaurants to create one self-sustaining organism. Designed and operated by our chefs, Epiphany Farms is the inspiration and key source of vegetables, pork, chicken, eggs, and fungi for our three Central Illinois restaurants.

27. First Fruits Homestead

Lauren Calandrilla and Jessica Sweitzer
Charleston, IL 61920
217-348-0348
firstfruitshomestead@gmail.com
firstfruitshomestead.org



Chemical Free, Non-GMO, Pasture Raised, Rotational Grazing Direct sales through call or email, Farmers Markets, CSA

First Fruits Homestead was founded by Jerry and Lauren Calandrilla and Owen and Jessica Sweitzer back in 2015. Our four acre garden with its numerous varieties of fruits and vegetables sustain our CSA (Community Supported Agriculture) and sales at Coles County Farmers' Markets. In addition to the garden, we raise an assortment of animals ranging from a herd of mini cows to flock of ducks, from a cluck of chickens to a mess of children-- all of which support the growth of the garden. We use organic practices although we are not certified. Farming is an amazing way to give, and our CSA and farmers market sales also support our giving to local food pantries, first responders, and other organizations. In 2017 we donated over 2,500 pounds worth of food, or 16% of what we grew.

28. Fortschneider's Orchard

Todd Fortschneider
Godfrey, IL 62035
618-402-5579
fortx4@gmail.com
facebook.com/FortschneidersOrchard-1909081142685464



Direct sales through call or email, Farmers Markets, Wholesale

I grow peaches, nectarines, apples, sweet corn, black berries, tomatoes, and pumpkins in Brussels in Calhoun County. I take my produce to the Springfield Farmers Market, Jerseyville Farmers Market and Alton Farmers Market. I also sell at the St. Charles Farmers Market in Missouri.

29. Funks Grove Heritage Fruits & Grains

Jeff Hake and Katie Funk
McLean, IL 61754
508-633-4323
funktsgrovehfg@gmail.com
facebook.com/funktsgrovehfg

 *Syrup, Grains*
Chemical Free
Direct sales through call
or email, Wholesale,
Farm Shop, Online
Ordering

We are a new farm in historic Funks Grove, Illinois, growing specialty fruits and grains. We are operated jointly by Jonny Funk, Katie Funk, and Jeff Hake, and work closely with Funks Grove Pure Maple Sirup. We intend to carry on the tradition of the Funk family and cultivate the best of what central Illinois has to offer using sustainable practices. Our products can be ordered via Funks Grove Pure Maple Sirup. A list of our products can be viewed on their website at www.funkspuremaplesirup.com and you can order by calling the shop at (309) 874-3360

30. Funks Grove Pure Maple Sirup

Debby or Stephen M. Funk
Shirley, IL 61772
309-874-3360
info@funkspuremaplesirup.com
funkspuremaplesirup.com

Pure maple syrup and
syrup Products
A naturally pure product
Direct sales through call
or email, Farm Shop

Funks Grove Pure Maple Sirup was first sold commercially starting in 1891. Stephen (Mike) Funk is the fifth generation to produce pure maple sirup in the Funks Grove.

31. Gail's Pumpkin Patch

Gail Apel-Sasse
Beason, IL 62512
217-447-3409
gail@gailspumpkinpatch.com
gailspumpkinpatch.com


Farm Shop

Our family owned patch in Logan County offers over 60 varieties of pumpkins, gourds, apples, honey, crafts, cider, donuts, and baked goods. Ride the barrel train or popcorn wagon to pick your own popcorn. Toddler maze, barn yard games, goats, chickens, and rabbits. Free admission.

32. Garden Gate Farm

Beth and Doug Rinkenberger
Fairbury, IL 61739
815-848-3518
dougink68@icloud.com
facebook.com/Garden-Gate-Farm-1618223548434970/

 *Grains*
Chemical Free, Non-GMO
Feed, Organic feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised
Direct sales through
call or email, Farmers
Markets, Wholesale

Pastured, non-gmo turkey, Chemical Free produce and non-gmo cornmeal and grits located in Fairbury, IL. We welcome visitors to come and see the farm!

33. GITM Foundation

Kim Keenan
East Peoria, IL 61611
gitm@mtco.com
309-96-3790
www.believegitm.com


CSA, Mobile Fresh Food
Van

Our not-for-profit foundation serves predominantly low income families by offering double value incentives on SNAP benefits through our Mobile Fresh Food Van. CSA is offered to all families and business in the Tri-County Region to improve consumption of locally-grown fruits and vegetables.

34. Grandma & Grandpa's Farm, LLC

Ginger & Tony Malek
Sparland, IL 61565
309-213-0242
maleks@grandmagrandpasfarm.com
grandmagrandpasfarm.com


Chemical Free, Non-GMO
Feed, Organic feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing
Direct sales through
call or email, Farmers
Markets, CSA

Grandma & Grandpa's Farm is a 4th generation farm which sustainably raises vegetables, fruit and herbs as well as pasture raised chickens for both meat and eggs using organic methods. We sell only what we raise ourselves and are located about 30 minutes North of Peoria, IL.



8am - 12pm | SATURDAYS
Logan County Fairgrounds

NOW thru September 30

Indoor, Producer-Only Farmers Market
offering health screenings,
Power of Produce Club for 5-12 year olds,
free cooking demos,
free fitness classes and more!

Visit TheALMHMarket.org for details!

37. Harvest & Blooms Farm

Garrick & Violeta Veenstra
Rochester, IL 62663
217-565-1141

viosaldana@yahoo.com &
hello@harvestandblooms.com
harvestandblooms.com



*Chemical Free
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA*

Harvest & Blooms Farm provides fresh, high quality flowers, vegetables, fruits and herbs for our on-farm CSA (Community Supported Agriculture), farmer's markets, restaurants and specialty stores in Central Illinois. We also focus on growing and designing flowers for weddings and special events. Our flowers reflect seasonal blooms, accentuating the beauty of the growing season. We work hard to create a balance that fosters the farm as a whole, living organism which sustains itself and in return feeds our growing family of customers

38. Healing Acres Farm and Greenhouse

Mark Moore or Cindy Hatton
Chesterfield, IL 62630
217-361-6826
healingacresfarm@gmail.com
cjh61@live.com
healingacresfarm.blogspot.com



*Chemical-free, Non-GMO
Feed, Steroid free, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing, 100%
grass fed
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA,
Online Ordering*

At Healing Acres Farm, humane and sustainable practices, preserving heritage breeds, education and local attention are our primary focus. We believe that "Fresh is good, local is better, and healthy is best!" We do our best to provide nutrient dense Food to heal you too. To join our online ordering list featuring a weekly email with a current list of products, prices, and drop off location, subscribe on our website.

39. Henry's Farm

Henry Brockman
Congerville, IL 61729
henbcarlo@gmail.com
brockmanfamilyfarms/henrys-farm



*Certified Organic
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA*

We raise over 600 varieties of organic vegetables on 12 acres. We strive to farm in a manner that is good for the soil, for the farm, for our customers, and for our world.

40. Honey Creek Farm

Tressa Hoffman
Springfield, IL 62707
217-652-6517
tressa.hoffman@yahoo.com
[facebook.com/
HoneyCreekFarmSpringfield](https://facebook.com/HoneyCreekFarmSpringfield)



*Chemical Free
Direct sales through
call or email, Farmers
Markets*

Vegetables, fruits, flowers and herbs grown Chemical Free. Honey is available when the honey bees decide to spend time in the hive producing their tasty honey. Fill free to contact us or look us up at Facebook to keep in touch with the items we have available during the growing season.

41. Honey Pimp Apiaries

Tom Pankonen
Bloomington, IL 61704
630-728-1400
HoneyPimpApiaries@gmail.com
[facebook.com/
HoneyPimpApiaries](https://facebook.com/HoneyPimpApiaries)



*Bees
Chemical Free, Sub-
Therapeutic Antibiotic
Free
Direct sales through
call or email, Farmers
Markets, Wholesale*

We strive to pick locations, land owners, and flower sources to place our hives to ensure the highest quality and purest products for our customers. Our goal is to provide honeybees, queens, honey and hive products from hives managed with organic compliant practices. We're not organically certified at this time.

42. Huelskoetter Pork

Larry & Vicki Huelskoetter
Beason, IL 62512
217-737-4051
huelskoetterpork@gmail.com
hpork.com



*Steroid & Hormone Free
Direct sales through
call or email, Farmers
Markets, Wholesale*

Since 1972, Huelskoetter Pork Farm has been family owned and operated by Larry and Vicki Huelskoetter. Huelskoetter Pork is your source for locally grown and processed pork products. Our animals are IL Department of Agriculture and USDA inspected, steroid, animal by-product, and growth hormone free, and 100% guaranteed. Huelskoetter Pork is Pork Quality Assured III certified. We sell pork products by animal quarters, halves, whole, and individual cuts. We offer free delivery to residents and businesses in DeWitt, Logan, and McLean Counties. We invite you to get to know us and try our delicious pork meat products.

"Agriculture is our wisest pursuit, because it will in the end contribute most to real wealth, good morals, and happiness." -Thomas Jefferson

94. Legacy of the Land Farmer Cooperative

Amy Randazzo
Bloomington, IL
309-825-9687
market.thelegacyoftheland.com

Vegetables, Fruit, Herbs
Chemical Free
Wholesale, Farmers Markets, CSA, Online Ordering

Legacy of the Land, LLC, is a group of family farms straddling McLean, Woodford and Livingston counties. We formed in the winter of 2012 to provide a business, educational and community network that makes small-scale, sustainable farming a viable livelihood for more Central Illinois farm families. We raise our animals and grow our crops with care and are committed to providing chemical free, non-GMO products to our customers. We work collaboratively to meet the demands of individuals and wholesale buyers in our community.

We offer a few ways to purchase our harvest. Restaurants, dining services, grocers and other wholesale buyers can sign up through our online ordering system. Individuals can sign up for our Harvest Share CSA Program. Individuals can also find our harvest at Mika's Bistro in Eureka, Tri-County Food Hub in East Peoria, Hendrick House in Champaign, Common Ground in Urbana, and Common Ground in Bloomington. And of course, we encourage you to contact our farmers directly to see what they have in store.

Our farmers are free to operate their own individual businesses through farmers market stands, CSAs, and farm stores. We strive to make sure our farmers keep their individual identities while empowering them to reach a wider range of consumers.

95. Sunny Lane Farm

Teresa Brockman
Eureka, IL 61530
309-231-4484
sunnylanearonia@gmail.com
brockmanfamilyfarming.com/teresas-farms

Fruit, Herbs, Garden Starts
Chemical Free
Farmers Markets, Wholesale, CSA, Online Ordering

Legacy of the Land member farm. Sunny Lane Farm is a very small, but very diverse farm in Eureka, IL. We use Chemical Free practices to grow 20 kinds (almost 80 varieties) of fruit, about 30 kinds of herbs, and over 200 varieties of garden plant starts.

96. Jane's Farm

Jane Mahalick Wilson
El Paso, IL
309-966-3790
jemahalick@gmail.com
facebook.com/Janes-Farm-1414913415469758

Vegetables, Eggs
Chemical Free, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Outdoor Access, Cage Free

Jane's Farm, located outside of El Paso is a member of Legacy of The Land, a group of local family farms. We've grown fresh produce for over 10 years & added laying hens to the family last year. It's our hope you enjoy our produce & eggs, as much as we love growing/raising happy chickens!

97. Grani's Acres

Amy Randazzo
Fairbury, IL 61739
309-825-9687
granisacres@aol.com
granisacres.com

Vegetables, Flowers, Honey, Eggs
Chemical Free, Non-GMO Feed, Pasture Raised
Direct sales through call or email, Farmers market, Wholesale, CSA, Online Ordering

We started farming in 2012, wanting to do something that people could appreciate. People appreciate good food! We are committed to farming practices that result in quality over quantity. We take wholesale orders online at www.market.thelegacyoftheland.com

98. Millie's Corner Farm

Beth Steffen
Fairbury, IL 61739
815-692-4830
beth@steffenbunch.com

Vegetables, Honey, Eggs, Chicken
Chemical Free
Direct sales by call or email, Farmers Market

Millie's Corner is a small, family owned and operated farm specializing in fresh, Chemical Free produce and eggs.

99. Jones Country Garden

Chad Jones
Pontiac, IL 61764
815-358-2585
jonescountrygardens@yahoo.com
jonescountrygardens.com

Vegetables, Flowers, Herbs, Pork, Eggs, Chicken
Chemical Free, Non-GMO Feed, Sub-Therapeutic Antibiotic Free, Steroid & Hormone free, Pasture Raised
Wholesale, Farm Shop

Jones Country Gardens is a small diversified family farm. Our produce is raised in a sustainable manner free of synthetic fertilizers and chemicals. We also have chickens, eggs, and pork that are pasture raised and are hormone, antibiotic, and GMO free. Our produce eggs and meat are available on our home farm in rural Pontiac and at Cliff's Market in Metamora Illinois.

100. Carroll's Timber Edge Farm

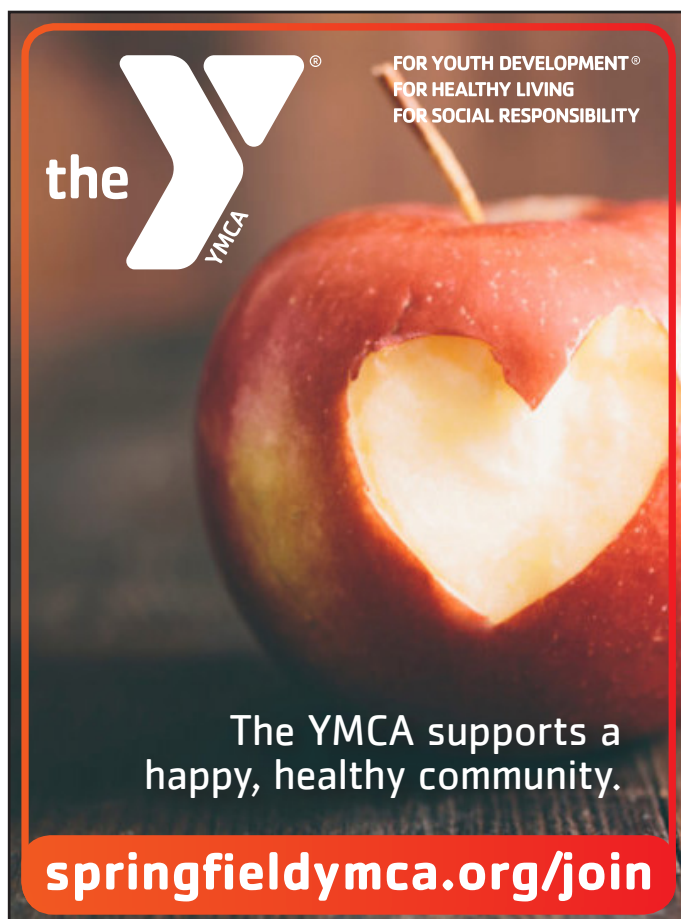
Graymont, IL 61743
815-410-4948
facebook.com/carrollsfarm.com
carrollsfarm.com

*Vegetables, Fruit,
Flowers, Herbs
Chemical Free
Direct sales through
call or email, Farmers
market, CSA, Wholesale,*

We've managed a large family garden for over 25 years. Acting upon our desire to share this healthy goodness and bounty with others, in 2012 we enlarged the garden. Interns, high school students and adults work alongside us learning how to grow fresh, chemical free produce. Our vegetables, fruit, and flowers are grown on naturally rich virgin pasture and prairie soil protected by the timber edge along Rooks Creek near Pontiac.



Amy Randazzo and family of Grani's Acres smile in front of their farmers market booth at the Downtown Bloomington Farmers Market.



the **YMCA**

FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY

The YMCA supports a
happy, healthy community.

springfieldymca.org/join

35. Greengold Acres

Cheryl Harden
Hanna City, IL 61636
309-565-7811
farmerwebb@excite.com
facebook.com/greengoldacres



*Direct sales through call
or email*

Our farm is surrounded by hundreds of acres of woods so we have no worries of chemical drift or GMO infiltration. We have followed sustainable and organic practices since 1985. Our animals forage and live chemical and hormone free. Their water source is from natural springs on the land. We raise bees for our orchard, several berry plants, and clover fields, which are especially good for our honey!

36. Greenthoughts Garden

Amy Andrews
Virden, IL 62690
217-204-4021
greenthoughtsgarden@yahoo.com
greenthoughtsgarden.com




*Herbal Soaps
and Personal Care
Products
Direct sales through
call or email, Farmers
Markets, Online Ordering*

I believe in a hands on, chemical free approach to raising herbs and produce creates a healthier environment and healthier plants, which in turn creates healthier people, and healthier products. I create products from these plants! I offer herbal soaps, balms, oils, dried herbs, herbal crafts and live plants for sale. My goal is to inspire others to use herbs to add a little joy to their everyday life!

43. Illinois Willows

Kent Miles
Seymour, IL 61875
217-778-8312
illinoiswillows@aol.com
illinoiswillows.com

 *Decorative branches*
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA

We are a Specialty Cut Flower Grower 10 miles west of Champaign, IL. Product year round, Flower CSA and Buyers Club. Farmers Markets, Wholesale, Retail and Commercial design.

44. Indian Creek Beef Farm

Jim and Mary Burrus
Jacksonville, IL 62650
217-473-5529
indiancreek3@yahoo.com

 *Certified Organic, 100%*
Grass Fed
Direct sales through
call or email, Farmers
Markets

We are a family farm offering 100% Grass Fed and grass-finished Angus beef and pastured poultry. We are certified organic and raise our animals in a healthy, clean environment with a natural diet of lush, nutritious grass. We provide our customers with high quality meat that is healthy and nutritious.

45. Indian Creek Farmstead

John Lyons
Petersburg, IL 62675
217-899-3327
lyonsjohn66@gmail.com
indiancreekfarmstead.com

 *On-Farm Store*

Indian Creek Farmstead is a 100 acre Agritainment Business and Pumpkin Farm. Restored farm buildings are available for Weddings, Special Events. Wagon Rides, Country shop, Food and Entertainment. We grow corn, soybeans, wheat, pumpkins, apples, broom Corn. Coming to Indian Creek Farmstead will be a REAL FARM experience.

46. Jefferies Orchard

Pam Jefferies
Springfield, IL 62707
217-487-7582
Jefferiesorchard23@yahoo.com
jefferies-orchard.com

 *Direct sales through call*
or email, Wholesale,
Farm Shop

Jefferies Orchard is 5 miles north of Springfield, Illinois off Route 29, featuring picked-daily, in-season produce beginning with asparagus and rhubarb in the spring. Pick-your-own crops: strawberries, tart cherries, and blueberries. Apples, peaches, plus garden vegetables: from sweet corn in July to winter squashes in November, and everything in between.

"My grandfather used to say that once in your life you need a doctor, a lawyer, a policeman, and a preacher, but every day, three times a day, you need a farmer." - Brenda Schoepp

47. John & Emma's Place

Jon and Emma Klingenberg
Butler, IL 62015
217-313-8301
klingenberg@consolidated.net
facebook.com/Jon-and-Emmas-Organic-Vegetables-and-Grass-Fed-Beef-167277476632532/

 *Organic, non-certified,*
Chemical Free, Pasture
Raised, 100% Grass Fed
Direct sales through
call or email, Farmers
Markets

We specialize in grass-fed beef and organically grown vegetables and herbs. We have a greenhouse and grow a wide variety of vegetable and herbs, including many Asian varieties.

**WILD ALASKAN
SEAFOOD
DELIVERED DIRECT
TO YOUR DOOR**


SITKA SALMON
— SHARES —

WWW.SITKASALMONSHARES.COM

CHAMPAIGN FARMERS MARKET

Double Link benefits up to \$20 every week, plus Triple Link Tuesday on the second Tuesday of every month (get up to \$40 extra to spend on fresh produce)

Fruits, vegetables, honey, flowers, fish, baked goods, olive oil, balsamic vinegar, jams, and more direct from the farmer

Tuesdays 3:30-6:30pm in the parking lot by Neil & Main in Downtown Champaign through the end of October

Learn more at
TheLandConnection.org/market



48. Jubilee Farm

Sister Sharon Zayac
New Berlin, IL 62670
217-787-6927
jubilee.farm@comcast.net
jubileefarm.info



*Chemical Free
Farm Shop*

Ministry of Dominican Sisters of Springfield. We have 164 acres preserved for habitat. Open from 9am to dusk year round Monday - Friday. Closed 4pm Saturday though noon Sunday. Walking trails, labyrinth, weaving lessons, cooking classes. We sell herb and (limited) vegetable seedlings mid-April through mid-September.

49. Kilgus Farmstead

Matt Kilgus
Fairbury, IL 61739
815-692-6080
kilgusfarmstead@gmail.com
kilgusfarmstead.com



*(Milk)
Non-GMO Feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised
Direct sales through call
or email, Wholesale,
Farm Shop*

We are the only on-farm bottling plant in central Illinois. We produce whole, 2%, skim and chocolate milk. We also have heavy cream and half & half. We also produce our own ice cream. We have soft-serve and containers of ice cream. We invite people to come watch us bottle milk or visit the farmstead for a tour anytime.

50. Knob Hill Livestock Co.

Landon Kirby or Jamie
Greenview, IL 62642
217-638-2950
jamie@knobhilllivestock.com
www.knobhilllivestock.com



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Outdoor
Access, Rotational
Grazing
Direct sales by call or
email, Farmers Markets,
Wholesale*

Knob Hill Livestock is a third generation livestock farm located in rural Greenview. The Kirby family has been raising State Fair Champion lamb for over 25 years. Specializing in locally raised lamb that is all natural, no steroids, hormones or antibiotics.

51. Krone Farms Produce

Ellie Tarr
Riverton, IL
217-899-8431
ekrone92@yahoo.com
[facebook.com/
KroneFarmsProduce](https://facebook.com/KroneFarmsProduce)



*Direct sales by call or
email, Farmers Markets*

Our small family operation started 15 years ago, selling sweet corn off the farm. In 2012 we began selling a variety of vegetables and pumpkins off the farm and at local farmers market. Continuing to specialize in growing sweet corn and striving to provide quality tasting produce to our customers.

52. The Mulberries Farm & Orchard

MJ Walker
Homer, IL 61821
217-722-9366
mulberriesfarm@gmail.com



*Chemical Free
Direct sales by call or
email, CSA*

We are small organic vegetable and apple farm dedicated to building fertility and resiliency in east central Illinois. Contact us early if you're interested in the CSA. We reach capacity quickly.

53. Living Water Farms Inc.

Denise Kilgus
Strawn, IL 61775
815-848-2316
info@livingwaterfarms.com
livingwaterfarms.com



*Microgreens
Chemical Free
Wholesale*

Living Water Farms is a family farm started in 2008, growing chemical-pesticide free produce year round. We specialize in lettuces, kale, wheatgrass, sunflower shoots, pea shoots, pea tendrils, cress, arugula & a variety of microgreens. You can find our produce in your local Schnucks, Hy-Vee, Dierberg's or Wholefoods Market!

54. Ludwig Farmstead Creamery

Penny VanVactor
Fithian, IL 61844
217-260-1953
sales@ludwigfarmstead
creamery.com
penny@ludwigfarmstead
creamery.com
ludwigfarmsteadcreamery.com



*Pasture Raised, Certified
Humane
Wholesale, Farm Shop*

The word Artisan refers to a skilled craft worker who makes things by hand. That is just what we do here at Ludwig Farmstead Creamery. We take great care in crafting our cheese and then nurturing it through the aging process. The end result is great tasting cheese that makes your taste buds dance! All milk is supplied from our own Holstein cows. We are Certified Humane. We love our cows and they love us!

55. McGrath's Plants And Produce

Josh McGrath
Decatur, IL 62526
217-855-7190
mcgrathfarms@yahoo.com
facebook.com/mcgrathfarms



We are a small sustainable farm on the west side of Decatur. We grow an assortment of vegetables that we sell at the Saturday Produce Market in Decatur. We are also beekeepers, selling our honey when available. Check our Facebook page for availability.

56. Moore Family Farm

Diann Moore
Watseka, IL 60970
815-432-6238
moorefarmfamily.com



*Popcorn
Chemical Free, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
100% Grass Fed (beef &
lamb)
Direct sales through call
or email, Wholesale, CSA*

Moore Family Farm uses sustainable farming practices on their farm. The farm uses old fashion hands-on care. Their regenerative farm includes many of their livestock and gardening interest, such as, grass fed beef and lamb, Pasture Raised heritage breeds of pork, Pasture Raised chicken for meat and eggs. We can be found full season at Urbana Market at the square or direct from farm buying groups.

*"The Earth does not belong to us,
we belong to the Earth."
- Chief Seattle*

57. Mushroom Farmacy

August Jones
Springfield, IL 62702
217-299-4578
augustj77@gmail.com

*Mushrooms
Chemical-free
Direct sales through
call or email, Farmers
Markets*

Entrepreneurs Gus Jones of Small Axe Market Gardens and Ben Kruger of Beaver Creek Woodworks have come together to create the Mushroom Farmacy. Our goal is to provide Springfieldians a variety of fresh, choice mushrooms every Saturday morning at the Old State Capitol Farmers Market. Hope to see you there!

58. Naturally Special Farms

Matthew and Brenda Davies
Buckingham, IL 60917
815-419-5620
naturally.special@yahoo.com
facebook.com/naturallyspecialfarms



*Livestock feed
Chemical Free, Non-GMO
Feed, Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Pasture
Raised, Rotational
Grazing, 100% Grass Fed
Direct sales through
call or email, Farmers
Markets, Wholesale*

We are a first generation Family Farm raising plants and animals as close to the way God intended as possible. No confinement, no chemicals, no GMO, no compromise. Find us at a nearby farmers market or email/text to place orders for pick up or home delivery.

59. Oak Tree Farms

Chad Wallace
Ashland, IL 62612
217-371-5513
oaktreeorganics1@gmail.com
facebook.com/oaktreeorganics



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Pasture
Raised*

We are a family owned and operated farm offering a large variety of vegetables, herbs, and fruit. We also offer pasture-raised eggs and pork sausage.

60. O'Rourke Family Farms

Carrie O'Rourke
Downs, IL 61736
309-660-9115
carrie.orourke@gmail.com
facebook.com/ORourkeFamilyFarms



*Popcorn
Direct sales through call
or email, Wholesale,
Farm Shop*

Small sustainable family farm in south-central McLean County. We raise fresh produce for the local community, using only non-gmo varieties with emphasis on flavor, nutrient density, and deep colors.

"The greatest fine art of the future will be the making of a comfortable living from a small piece of land" - Abraham Lincoln

61. O'Rourke Family Gardens

Mark or Rita O'Rourke
Downs, IL 61736
309-838-5932
ofamilygardens@gmail.com
facebook.com/orourkefamilygardens



Farm fresh eggs and produce, including sweetcorn, green beans, tomatoes and so much more. Available at the Downs Village and Bloomington Farmers Markets. Pick up eggs and produce in season throughout the year on the farm located 8 miles of east of Bloomington.

62. Over the Rainbow Farm, Inc.

Lori and Roy Roberts
Niantic Central, IL 62551
217-306-6214
robertsgal@sbcglobal.net
overtherainbowfarminc.casignup.com



Over The Rainbow Farm is a small family farm just north of Niantic, IL. Roy and Lori Roberts offer community supported agriculture (CSA) shares of 6-10 seasonal produce items or more each week including berries, beans, tomatoes, onions, garlic and much more! Weekly shares are delivered during their growing season to Decatur, IL on Thursday evenings and Saturday mornings or may be picked up at the farm! We have a Decatur farm stand on Saturday mornings as well.

63. Parkes Family Produce

John Parkes
Pleasant Plains, IL 62677
217-971-6412
217-331-3697
parkesj49@yahoo.com
parkesfamilyproduce.com



We are a family farm that takes pride in producing high quality produce, pork, cage-free chicken, chicken and duck eggs, and honey. Our family has been farming for over 100 years. We have a small farmstand on our property where we sell our products as well as products from several other local producers, including lamb, turkey, and dairy products for a truly one-stop shop.

64. PrairiErth Farm

Katie and Hans Bishop
Atlanta, IL 61723
309-824-0484
katie@prairiethfarm.com
prairiethfarm.com



We're a 300 acre USDA Certified Organic family farm located in Atlanta, Illinois. We raise a diverse selection of vegetables, garden plants, fruit, cows, heritage breed pigs, chicken for eggs, and grains. Our farm is centered around the idea of diversity, soil health and lasting relationships with our community

65. Prairie Fruits Farm and Creamery, LLC

Leslie Cooperband
Champaign, IL 61822
217-643-2314
prairiefruits@gmail.com
prairiefruits.com



Prairie Fruits Farm & Creamery is Illinois' first farmstead & artisan creamery. Established in 2005, they have been raising dairy goats and producing small-batch, hand-crafted cheeses for over a decade. They sell their products at farmers' market and through their Cheese & Gelato CSA. They also have a farm store called "The Real Stand." Prairie Fruits Farm has a small organic fruit orchard and hosts farm to table meals and other agri-tourism activities.

66. Prairie Hill Blueberry Farm

Barbara Kieft
Bethany, IL 61914
217-665-3935
info@prairiehillblueberryfarm.com
prairiehillblueberryfarm.com



U-pick. Spend an hour or a day in a beautifully landscaped park-like setting. Five varieties from mid-June through July. As you pick, sample to your hearts content to find your favorite varieties.

67. R & R Hydroponics

Rose Mary Garrett
Chambersburg, IL 62323
217-653-5108
rjmartin@hughs.net
facebook.com/pikecounty107



*Cage Free
Direct sales through
call or email, Farmers
Markets, Wholesale,
Farm Shop*

Raising vegetables hydroponically. We sell at local farmers markets. We use very little or no chemicals, insecticides, etc. We have been in business over 30 years.

68. Ready Farm Market

Cathy or Randy Walls
Franklin, IL 62638
217-370-7456
readyfarm@yahoo.com
facebook.com/wildbirdhousepeople



*Chemical Free, Pasture
Raised
Direct sales through
call or email, Farmers
Markets, Farm Shop*

We are a family farm in business since 1992. We offer fresh honey, brown eggs, a variety of ecologically friendly house plants. We have all natural grass hay, alfalfa and straw available. During the growing season we offer naturally grown vegetables and wild fruits. We are good stewards of the land and wild life, limiting our carbon foot prints as much as possible.

69. Red Barn Heritage Farm

Joe Bartletti
Mechanicsburg, IL 62545
217-415-7157
jbart02s@yahoo.com
facebook.com/RedBarnHeritageFarm



*Non-GMO Feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised*

Located on a historic farmstead in rural Sangamon County, Red Barn Heritage Farm proudly raises American Guinea Hogs. Offering cuts, whole and half animals.

70. Red Gate Farm, LLC

Sean or Danielle Londrigan
Petersburg, IL 62675
217-501-4234
manager@redgatefarmllc.com
redgatefarmllc.com



*Chemical Free, Non-GMO
Feed, Organic feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing, 100%
Grass Fed
Direct sales through call
or email, CSA*

Red Gate Farm, LLC is a small, family farm, focused on being good stewards of God's creation. We raise a wide variety of produce and meat animals, using natural, sustainable methods. In addition, we offer a variety of tours, classes, and clinics. Please visit our website for additional information.

71. Rolling Meadows Brewery & Farm

Caren Trudeau *Craft Beer*
Cantrall, IL 62625
217-899-7239
rmbrewery@gmail.com
rollingmeadowsbrewery.com

Rolling Meadows is a farmhouse brewery located in Cantrall, Illinois, just minutes north of the Abraham Lincoln Capitol Airport. We make beer using our own water, fruits, grains, and hops which are grown and foraged on our farm and our neighbor's orchard. Our brewer transforms these field and foraged ingredients into truly local and premium artisanal beer and cider. Rolling Meadows Brewery has twice been a winner of the Good Foods Award for RMB Abe's Ale and RMB Barrel Aged Abe's Ale. We are always striving to create the taste and character (terroir) of our farm on the Sangamon River in Central Illinois.



Located just a short 10 minute drive outside of Springfield, Parkes Family Produce is your local choice for food that is truly fresh from the farm. Stop by our farm stand for fresh produce, eggs, pork, chicken, and beef raised on our farm, as well as amish baked goods. Pre-order amish turkeys with us in the fall. Summer Hours, June - August Monday - Friday 10am - 6pm, Saturday, 9am - 4pm Fall Hours, September - May Monday - Friday 3pm - 6pm, Saturday, 9am - 4pm

72. Ropp Jersey Cheese

Ken Ropp
Normal, IL 61761
309-452-3641
ken@roppcheese.com
roppcheese.com



Steroid & Hormone Free, Sub-Therapeutic Antibiotic Free, Pasture Raised, Cage Free, Grass Fed Grain Finished
Direct sales through call or email, Wholesale, Farm Shop

We are a 7th generation family farm with an emphasis on registered Jersey cattle and cheesemaking. Feel free to stop by our on-farm store, see the cheese process, or play with the animals.

73. Ruhter Bison LLC.

David Ruhter
Urbana, IL 61802
217-778-9858
david.ruhter@ruhterbison.com
ruhterbison.com

Bison
Pasture Raised, 100% Grass Fed
Direct sales through call or email, Farmers Markets

Ruhter Bison is a family owned and operated business in Urbana, Illinois. We started in 2011 with the idea that bison could both restore native habitat and be a locally sourced alternative to beef. Our bison are 100% grass fed and finished on pastures that provide homes for native wildlife and plants.

74. Rustic Red Poultry and Produce

Sonja Solomonson
Mason City, IL 62664
317-525-1847
rusticredpoultry@gmail.com
facebook.com/Rustic-Red-Poultry-and-Produce-1495520077345703



Wool
Non-GMO Feed, Pasture Raised
Direct sales through call or email

A sole proprietorship, this farm has been in the family since 1852 specializing in conservation breeding of heritage chickens, ducks, geese, and turkeys. Naturally brooded, pasture raised poultry and eggs, and organically raised produce.

75. Schaer's Farm Market

Larry & Bonnie Schaer
East Peoria, IL 61661
309-698-2234
b.schaer@mch
facebook.com/schaersfarmmarket



Christmas trees
Minimal chemicals applied on as-needed basis.
Direct sales through call or email, Farm Shop

For five decades Schaer's farm market has been providing homegrown produce to the Peoria area. We specialize in pick-your-own strawberries, melons, tomatoes, sweet corn, pumpkins, and Christmas trees. For details on our seasonal produce, see our Facebook page at Schaer's Farm Market.

76. Second Nature Honey

Maggie Wachter
Urbana, IL 61803
217-722-8513
maggiewachter@yahoo.com
facebook.com/Second-Nature-Honey-164298890291073



Chemical Free
Direct sales through call or email

Gourmet honey produced 100% naturally in central Illinois.

77. Small Axe Market Gardens

Gus Jones
Springfield, IL 62702
217-299-4578
augustj77@gmail.com
facebook.com/smallaxemarketgardens



Chemical Free
Direct sales through call or email, Farmers Markets

Small Axe Market Garden is located on the north side of Springfield, IL. The land has been used to grow food for my family for over one hundred years. My great grandpa settled on this spot because after tasting dirt from other locations across town he decided, "this dirt will grow good potatoes". We grow fruits like heirloom tomatoes and peppers, and vegetables, such as scallions, radish and lettuce mix. We operate a small Community Supported Agriculture program, attend a weekly farmers market, and sell to a few chefs in town.

78. Sola Gratia Farm

Traci Barkley and Hunter DiFonso
Urbana, IL 61801
217-367-1189
solagratiacs@gmail.com
solagratiacs.com



Chemical Free, Non-GMO
Direct sales through call or email, Farmers Markets, Wholesale, CSA

Sola Gratia Farm is a community-based farm dedicated to producing locally-grown, high-quality, natural produce. Produce is grown following organic practices for our Community Supported Agriculture (CSA) program, local farmers markets, the Common Ground Food Coop, several restaurants, and for donations to local hunger assistance programs. Started by St. Matthew Lutheran Church and Faith in Place in 2012, this four acre community farm is committed to helping those who lack adequate food resources. Sola Gratia Farm donates at least 10 percent of its produce to the Eastern Illinois Foodbank and other hunger abatement programs in East Central Illinois. Both full and partial shares are available as well as add-ons including bread, fruit, honey, mushrooms, eggs, and meat. We grow 50 different kinds of vegetables and nearly 125 different varieties. Shares of produce can also be purchased for donation.

HOW TO BUY A WHOLE ANIMAL

Buying whole animals direct from the farm allows you to choose the quality of meat that you like, as well as how it was raised, fed, finished, and even cut and packaged. We are lucky in central Illinois as there are many choices: Grass-fed or grain-finished? Certified organic or conventional? How about a heritage livestock breed? There are a lot of options!

Common Terms

Live weight/ On the hoof: this refers to the actual weight of the animal while it is alive. A typical grass-fed cow weighs about 1000lbs.

Hanging weight: Once the animal is slaughtered the skin, head, non-usable organs, hooves and all other inedible parts are removed, and the carcass is hung to age. The weight of the carcass that remains is referred to as the “hanging weight,” which is usually around 60% of the live weight. The hanging weight of a typical 1000lb grass-fed cow is about 600lbs

Take home/Boxed/Retail weight: After hanging and aging, the animal is processed into individual retail cuts. The weight after this process is called the “boxed”, “take home”, or “retail” weight. The retail weight will be significantly less than the hanging weight. Typically, the retail weight is about 60% of the hanging weight, so if you’ve got a cow with a hanging weight of 600lbs, your actual retail weight will be close to 360lbs. However, the percentage varies based on a number of factors including:

- **Bone-in vs. boneless** – This will dramatically affect yield; the more boneless cuts that are made, the lower the retail weight. It will not however significantly affect the actual amount of meat you receive.
- **The amount of fat remaining on the meat cuts** – The retail weight will vary based on how much surface fat the cutter leaves on the cuts. More fat means a higher retail weight.
- **Leanness of ground meat** – If the ground meat is made very lean the yield will be less than if the ground is made with a higher percentage of fat. Again, a higher percentage of fat means a higher retail weight.

What does it cost?

Because the retail weight varies depending on how the animal is processed, most farmers set the price/lb on the hanging weight. For example, a typical grass-fed cow weighs about 1,000 lbs. on the hoof, which yields about 600 lbs. of hanging weight. If you purchase half a cow, you will be purchasing 300lbs of the hanging weight, which will yield about 180lbs of retail weight. If the farmer charges \$6.00/lb on the hanging weight, that will cost you \$1800 (300lbs x \$6.00) for approximately 180lbs of actual retail cuts, or an average of \$10.00/lb on the retail weight (\$1800/180lbs). This price applies to every cut, so one pound of ground beef will cost the same as one pound of steak.



Heritage breed grass-fed beef from Healing Acres Farm and Greenhouse



Khatadin lamb from Caveny Farm

Additional fees

When a farmer takes an animal to the butcher, they are charged a couple of different fees, including:

- A slaughter fee or kill fee
- Cut & wrap (cutting and packaging your meat)
- Processing (making any of the cuts into bacon, sausage, jerky, etc.).

Many farmers will include the slaughter fee and cut and wrap fee in the price of the hanging weight, and you will be asked to pay any additional processing fees if you would like to create special value-added products, like bacon. But not every farmer does it that way. It's always good to ask your farmer up front what is included in the hanging weight price, and how much processing typically costs.

HOW TO BUY A WHOLE ANIMAL

How long will my purchase last?

Here you have to do a little math. If you have a family of 4, and you eat beef twice a week, and at each meal, each family member eats .5lb of beef (a typical serving size), then you'll use an average of 4lbs of beef each week. At that rate, a half cow with a retail weight of 180lbs would last your family approximately 45 weeks (or almost an entire year!).

How much freezer space do I need?

As a general guide, 100lbs of meat (about 1/4 of a typical beef cow) will take up a full freezer in the average home refrigerator. A chest or upright freezer might be a good option if you are thinking of buying a quarter or half a cow.



Bison from Rhutor Bison

Pros and Cons

Pros:

- **Transparency:** Buying direct from a farmer gives you the opportunity to choose meat that was raised in a way that aligns with your values.
- **Long-term savings:** When you buy in bulk (quarters, halves and wholes) you're paying the same price per pound regardless of the cut. That means you pay the same price for ground beef as you do for filet mignon!
- **Customize it!** You get to choose your favorite cuts. Thinly sliced ribeyes for sandwiches or thick ribeye steaks? Showstopping bone-in leg of lamb or an easy weeknight boneless leg roast? You decide! Your farmer can help walk you through the best options to serve your needs.
- **That personal touch:** When you buy meat in bulk, you have the opportunity to form a relationship with a local farmer and keep your food dollars in your local community.

Cons

- **Up-front investment:** Buying whole, half, and quarter animals requires a hefty up-front investment.
- **Paying for parts unknown:** In addition, you'll also be paying for cuts of meat you might not necessarily purchase otherwise---like liver, kidneys, and tongue. Knowing how to use all of the different cuts might require a little creativity or research, and some trial and error. Luckily there are lots of resources and recipes at your fingertips on the internet!



Pastured Pork from Sugar Grove Family Farms

How do I get started?

Look for the beef, pork, lamb and goat icons to find farmers who are raising and selling meat products, or check out the index at on page 7 of this guide. Read each farmer's listing to find out how they raise their livestock and contact them individually via phone or email for specific pricing and any other questions. There are many options to choose from, so shop around and see what fits your needs.

79. Suttill's Gardens

Ron and Jacque Suttill-Simpson
Springfield, IL 62703
217-744-9379
farmmom0520@yahoo.com
facebook.com/suttills.gardens



*Direct sales through
call or email, Farmers
Markets, Wholesale,
Farm Shop*

Suttill's Gardens is a 100+ year farm started by my great grandmother. We use sustainable farm practices. We grow lots of unique produce from spring through fall.

80. T. Hodgson Produce

Ted Hodgson
Williamsville, IL 62693
217-341-4666
njhodgson@casscomm.com



*Direct sales through
call or email, Farmers
Markets, Wholesale*

Our family produce farm is over 100 years old. Our produce is picked and delivered fresh daily specializing in sweet corn, cantaloupes, and watermelons.

81. The Great Pumpkin Patch and the 200 Acres

Mac Condill
Arthur, IL 61911
217-543-2394
thepatch@the200acres.com
the200acres.com

*Pumpkins, Squash, and
Gourds
Farm Shop*

The 200 Acres is a 5th generation family farm consisting of The Great Pumpkin Patch, The Homestead Bakery, and the Homestead Seeds. As a whole we specialize in bringing diverse high quality produce, baked goods, and rare seed varieties to our visitors-- with our peak season during harvest. The Great Pumpkin Patch grows over 300 varieties of pumpkins, squash, and gourds and is open Sept. 15th - October 31st, seven days a week.

*"A society grows great when
old men plant trees whose
shade they know they shall
never sit in."
- Greek Proverb*

82. Timberfeast

Mark Brady & Katie Kennedy
Chatsworth, IL 60921
Farm: 708-606-9414, Katie:
815-228-2311
Farm@Timberfeast.com
timberfeast.com



*Non-GMO Feed, Organic
Feed, Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Pasture
Raised, Rotational
Grazing, 100% Grass Fed
Direct sales through
call or email, Farmers
Markets, Wholesale, CSA,
Online Ordering*

Timberfeast is a new farm in Chatsworth, Illinois offering the highest-quality Pasture Raised meats. Our products include fresh organic-fed pastured poultry and eggs, pastured pork, pastured goat, grass-fed beef, and grass-fed lamb. Young farmers Mark Brady and Katie Kennedy raise animals on the woodland pastures of Mark's family's sixth generation farm in Central Illinois.

83. Triple M Farms: Mariah's Mums and More, LLC

Greg and Mariah Anderson
Clinton, IL 61727
217-898-0706
mariahandgreg@
mariahs mums.com
triplemfarms.com



*Direct Sales through call
or email, CSA, Wholesale*

We strive to produce the best possible plants and produce through viable based agricultural practices. We have grown mums since 2009, but now we are growing bedding plants, hanging baskets, cut flowers and fresh, healthy, and delicious produce, while providing a link to the farm where it is grown.

84. Triple S Farms

Stan and Ryan Schutte
Stewardson, IL 62463
217-343-4740
stan@triplesfarms.com
triplesfarms.com



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Pasture-
Raised, Rotational
Grazing, Non-GMO Feed
Direct sales through
call or email, Farmers
Markets, Wholesale,
Online Ordering*

Triple S Farms, established in 1980, is family-owned and operated. We raise our animals humanely on our Certified Organic pastures - they just have that one bad day!

101. Down at the Farms, LLC

Marty Travis and Will Travis
Fairbury, IL
815-848-2271
mandk@thespencefarm.com

All products: Vegetables, Fruit, flowers, Herbs, Honey, Beef, Pork, Lamb, Goat, Eggs, Chicken, Turkey, Duck, Rabbit, Dairy, Grains
Chemical Free, Non-GMO, Pasture-Raised
Wholesale

Down at the Farms, LLC is a farmer-to-farmer marketing and delivery service based outside of Fairbury, IL. We represent over 60 of the finest farms in Central Illinois to chefs, grocers, individuals and institutions. Farms retain their identity and are able to showcase their unique products to a large audience. We operate as a “food hub,” but are so much more as we work with nice people to create community and cooperation between farmers in the area. Our growers produce a wide variety of product using chemical free or certified organic practices, pastured livestock and non GMO seed. Our weekly deliveries to Chicago and downstate restaurants have helped to put Central Illinois farms on the map. Our goal is to continue to offer these opportunities for small and beginning farmers and to reach an ever wider audience.

Ackerman Organic Farm
Always Somethin’ Farm
Besgrove Farm
Black Sheep Food Initiative
Calico Garden
Carroll’s Timber Edge Farm
Cook Farm
Cow Creek Farm
Crooked Row Farm
D&S Heritage Farms
Deercreek Organics
Eden’s Harvest Farm
Epiphany Farms Inc
Farmer in Odell
Grani’s Acres
Gray Farms
Grazin Haven Farms
Green Acres Farm
Gunther’s Swamp Farm

Hammons Black Walnuts
Hazelnut Farm
Healthy Harvest
Henry’s Farm
Honey Milk Grove
Ifft Family Gardens
J&B Country Living Farm
Jane’s Farm
Jones Country Gardens
Joyful Acre
Living Water Farms
Mill at Janie’s Farm
Millie’s Corner Farm
Mushrooms for Earth
Old Dixie Pastures
Pittman’s Maple Syrup
Prairie Fruits Farm and Creamery
Prairie Grove Cattle Co.
Prairierth Farm

Rendezvous Ridge
Sancken Hill Top Farm
Sandy Springs Farm
SBG Farm
Silver Line Ranch
Silver Maple Farm
Small Acres Too
Spartan Valley
Spence Farm
Staff of Life Farms
Sylvan Acres
The Seasonal Plate
The Sprout House
TJ’s Free Range Poultry
TW Farms
Verdant Acre
Windmill Acres
Windy Knoll Produce



Marty and Will Travis of Down at the Farms, LLC pose in front of loading truck on their farm that they use to deliver locally grown farm-fresh produce across Illinois.

85. Troyer Family Gardens

Cathy Troyer
Hudson, IL 61748
309-275-0008
cathytroyer1@gmail.com
facebook.com/
troyerfamilygardens



We are a family owned and operated produce business, selling only what we grow. Bicolor sweet corn is our specialty along with a variety of seasonal vegetables and fruits grown on our farms near Hudson. We also offer a variety of flower and vegetable plants in the spring.

86. Twin Oak Meats

Tom and Amy Ifft
Fairbury, IL 61739
815-692-4215
twinoakmeats@maxwire.net
www.twinoakmeats.com



*Sub-Therapeutic
Antibiotic Free, Steroid &
Hormone Free, Outdoor
Access
Direct sales through call
or email, Wholesale,
Online Ordering*

Locally-raised pork products on our own farm from birth to finish. No growth hormones are used. Hogs are raised in a non-confined environment. we have a large selection of all-natural products, including our homemade sausage. We sell both retail and wholesale.

87. Wildgrain Farms LLC

Kent Fehr
Fairbury, IL 61739
309-431-6260
kent@wildgainfarms.com
wildgrainfarms.com

Birdseed

We are a small family farm that produces Premium Black Oil Sunflower Seed for wild bird feeding.

88. Willow Creek Farm

Traci Lipps
Urbana, IL 61820
217-840-1986
tracilipps@yahoo.com
willowcreekfarmcu.com



*Non-GMO Feed, Pasture
Raised, Rotational-
Grazing
Direct sales through call
or email, Wholesale*

Willow Creek Farm is a sustainable, farm-to-table venue. The farm lies on 37 acres. It's a working farm: cows, chickens, goats, horses, and sheep range in rotational pastures. We have a small greenhouse and a large garden area. We also have 12 honeybee hives.

89. Willow City Farm

Tara Davlin Holcomb
Springfield, IL 62711
217-899-4562
info@willowcityfarm.com
willowcityfarm.com



*Wool
Non-GMO Feed, Sub-
Therapeutic Antibiotic
Free, Steroid & Hormone
Free, Pasture Raised,
Rotational Grazing, Grass
Fed Grain Finished and
100% Grass Fed
Direct sales through
call or email, Farmers
Markets, Wholesale,
CSA, Farm Shop, Online
Ordering*

Willow City Farm is a family-owned diversified farm. We raise beef, pork, lamb, goat, poultry, and eggs. Our products have no hormones added or daily antibiotics administered, ever. Our animals are sustainably & humanely raised & processed, always. We also raise alpaca and sell their luxurious fibers, yarns, and other handmade products. Stop by our farm store or place orders online. We also offer free delivery.



We've ^{Ut-Pick Veggies & Pre-picked} MOVED Right Into the Patch!

Experience Your Veggies From the Plant To Your Plate

OPEN TILL SUNSET
☺ But NOT at crack of dawn ☺
Just 1/4 Mile North of Previous Store Location
2294 CR 1800E
1 1/2 miles north of downtown
ARTHUR, IL
(217) 543-2655
Retail - Wholesale

Or Visit Our Roadside Stand
CHAMPAIGN
At Danville Gardens Too - 1413 N. Prospect
Wednesday & Saturday in July - August

90. Witzig Farm Meats

Roger & Elaine Witzig
Gridley, IL 61744
309-747-3330
witzigfarmmeats.com



Non-GMO Feed, Organic Feed, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, Pasture Raised (cattle), 100% Grass Fed
Direct sales through call or email, Wholesale

Witzig Farm Meats is a 1899 Centennial Homestead and Certified Organic Grain Farm. Our red Angus and Red Devon cattle are 100% grass fed and finished, raised and grazed, birth to finish, on organic forages for high quality grass-fed beef. Our hogs are humane-raised- farrowed in pens and finished in large pens bedded with straw. They are sub-therapeutic antibiotic free from birth to finish and fed an all vegetarian, non-GMO diet. No growth hormones, no steroids, no animal by-products. Our packaged meats are all natural, preservative free, and MSG free, with organic curing and seasoning. Our bratwurst and sausages are sugar free with organic seasonings. We also sell whole beef cows, 1/2 and 1/4 beef cows, and whole hogs. Available via: the Witzig Farm Store (call for service), local farmers markets, Naturally Yours Grocery (Peoria, IL), and Common Ground (Bloomington, IL).

91. Wolf Creek Farm LLC

Deb Flannery
Williamsville, IL 62693
219-405-7904
debsgarden@mac.com
info@wolfcreekfarmllc.com
wolfcreekfarmllc.com



Chemical Free Wholesale

We provide wholesale specialty vegetable crops. Our seasonal availability includes: cabbages, carrots, heirlooms, sweet peppers, onions, winter squash, and more. Available planting per buyer request (1-10 acres per buyer). We use naturally pollinator and environmentally friendly practices. We are Illinois Small Business Set-Aside Program registered (SBSP) and are invested in being a conscientious food business. We donate our excess product to charity food kitchens, shelters, and animal protection projects. On farm visits by appointment only.

92. ABC Shop

Sheldon Raber
PO Box 225 – 2294 CR 1800E
Arthur, IL
217-543-2655
abcshop@agapemail.com



Wholesale, Farmers Market, Farm Shop

Customers depend on us for locally grown, top quality, fresh produce. In season from April to Thanksgiving. We also bring in southern IL peaches and fruit and early season vegetables. On Wednesdays and Saturdays in July and August visit our stand at Danville Gardens Too at 1413 N. Prospect in Champaign.

Shop hours: Monday, Thursday, Saturday 9am – Sunset; Tuesday, Friday 1pm – Sunset; Wednesday 9am – 6pm; Sunday Closed.

93. Broad Branch Farm

Anita and Brian Poeppel
Wyoming, IL 61491
309-231-9290
broadbranchfarm@gmail.com
www.broadbranchfarm



Certified Organic, Chemical Free, Non-GMO Feed, Sub-Therapeutic Antibiotic Free, Steroid & Hormone Free, 100% Grass Fed, Rotational Grazing, Pasture-Raised
CSA, Online Ordering

Broad Branch Farm is a Certified Organic, pasture-based vegetable and livestock farm near Peoria, IL. Our farm produces food using no pesticides, no GMO's, no synthetic inputs, no antibiotics or growth hormones for our pastured livestock and vegetables. Our beef is strictly grass fed and grass finished. No grain, ever. We offer FREE HOME DELIVERY our food year-round including CSA shares from June - November. Our online stores include our own vegetables, meat, eggs, flowers and herbs. We also offer extras from other outstanding local and organic farms including cheese, olive oil, nuts, raw ferments and more.



HCI
ALTERNATIVES

**SPRINGFIELD'S
MEDICAL
CANNABIS
DISPENSARY**

**CORNER OF 7TH AND ADAMS
217-679-3283**

WWW.MYNEWMEDS.COM

1. 18th Street Farmers Market

Steve Runyon
Charleston, IL 61920
scrnyon@consolidated.net
facebook.com/18thstreetfarmersmarket

*We accept SNAP
SNAP Match Program
Debit/Credit Tokens
Food Bank Pickup*

The 18th Street Farmers Market offers fresh local produce, flowers/plants, honey products, hand crafted items, and home-baked goods. This Saturday only market also offers Music at the Market, Yoga at the Market, and Chef at the Market.

3rd Saturday of May - Last Saturday of September: 8am-12pm

2. The Abraham Lincoln Memorial Hospital Farmers Market

Lynne Metz
Lincoln, IL 62656
217-605-5701
metz.lynn@mhsil.com
thealmhmarket.org

*Producer-Only
We accept SNAP
SNAP Match Program
Debit/Credit Tokens*

Financially supported by Abraham Lincoln Memorial Hospital to promote fresh food and health, the market features extensive marketing, robust health-focused programming, vendor incentives, and a wellness experience unlike anything else in Central Illinois.

May-October, Saturdays: 8am-12pm

3. Downs Village Market

Margaret Kelyin
Downs, IL 61736
309-378-4396
marketmaster610@gmail.com
villageofdowns.org/downs-village-market.htm

Downs Village Market was established in 2003 and features about 20 vendors offering local and select regional produce, meats, baked goods, honey, plants, flowers, quality crafts, and handmade items. We offer a large variety of goods for sale, friendly vendors, Master Gardener advice, convenient parking and weekly musical entertainment. Visit us this summer!

June-September, Wednesdays: 4pm-6pm

4. Downtown Bloomington Farmers' Market

Catherine Dunlap
Bloomington, IL 61701
309-434-2295
cdunlap@cityblm.org
downtownbloomington.org/farmers-market

*Producer Only
We accept SNAP
SNAP Match Program
Debit/Credit Tokens
Food Bank Pickup*

This producer only market offers a diverse selection of local and sustainably produced farm products-- meats, cheeses, vegetables, eggs, herbs, grains, plants, as well as baked goods, prepared foods, fine arts, and education opportunities. Live music, cafes, restaurants,

restaurants,shops and galleries enhance the market experience.

May-October, Saturdays: 7:30am-12pm.

5. The Land Connection Champaign Farmers' Market

Sarah Simeziane
Champaign, IL 61820
217-840-2128
sarah@thelandconnection.org
thelandconnection.com/market

*Producer Only
We accept SNAP
SNAP Match Program
Food Bank Pickup*

The Land Connection is a farmer training organization who works to train and support new and sustainable farmers and connect the community with local food. With the Champaign Farmers Market we seek to make local food more available to everyone and support local farmers by providing them with an additional mid-week sales opportunity.

Mid May-October, Tuesdays: 3:30pm-6:30pm

6. The Old Capitol Farmers Market

Deborah Cavanaugh-Grant
Springfield, IL 62701
217-528-1563
deborah@ilstewards.org
facebook.com/oldcapitolfarmersmarket

*Producer Only
We Accept SNAP
SNAP Match Program
Debit/Credit Tokens*

The Old Capitol Farmers Market is a producer-only farmers market located in the heart of downtown Springfield. It is managed through a partnership between Downtown Springfield Inc, Illinois Stewardship Alliance, and the Springfield Area Arts Council. In addition to 50+ vendors throughout the season, the Market also hosts weekly chef demos, family fitness activities, live music, food trucks, and other prepared food vendors featuring local ingredients.

May-October, Wednesday and Saturdays: 8am-12:30pm

7. The Peoria Riverfront Farmers Market

Sharon Gramm
Peoria, IL 61602
309-671-5555
info@peoriariverfront.com
visitdowntownpeoria.com

*Producer Only
We accept SNAP
SNAP Match Program
Food Bank Pickup*

The RiverFront Market is a producers-only market featuring 70 – 80 vendors each week. Located in the 200 Block of Water Street, the market offers local produce, meats, eggs, cheeses, baked goods, fresh flowers and more. Local art and live music are featured each week. Join us on the first and third Saturdays of each month for our popular "Chopped" Farmers' Market Style Cooking Contest. Recipes and samplings available on second and fourth Saturdays. Please see our website for a complete list of entertainment.

Mid May-September, Saturdays: 8am -12pm

8. Richland Community College Saturday Produce Market

Deanna Koenigs
Decatur, IL 62521
217-875-7200
dkoeneigs@richland.edu
facebook.com/RichlandStudentFarms

*Debit/Credit
Tokens*

Local vendors sell their fruits, vegetables, plants, baked goods and artisan crafts. From 'seed to market' the students at Richland obtain practical experience in all aspects of operating a community-based small farm business, including the operation of the Student Farms Booth.

June-September, Saturdays: 8am -12pm

9. Rochester Library Farmers Market

Carole Strick
Rochester, IL 62563
217-498-8454
rochesterlibraryfarmersmarket
@gmail.com
facebook.com/62563Rochester
PublicLibraryFarmersMarket

Local farmers market that provides a community-based atmosphere where vendors provide produce, homemade items, and locally-raised meats. Our mission is to enhance the quality of life which fosters social gatherings and interaction.

Late May-October, Saturdays: 8am-12pm

10. Streator Downtown Farmers Market

Curt Bedei
Streator, IL 61364
815-257-6807
streatormarketmanager@gmail.com
facebook.com/
streatordowntownfarmersmarket/

Food Bank Pickup

The Streator Farmers Market provides a direct producer-to-consumer market opportunity. This would include healthy, local, fresh foods and other "hand-crafted" items to the community and surrounding areas to encourage commerce, entertainment, and promote agri-tourism for the city of Streator.

June-October, Saturdays: 9am-1pm

11. Urbana's Market at the Square

Urbana, IL 61801
217-384-2319
urbana@urbanaiminois.us
urbanamarket.org/

*Producer Only
We accept SNAP
Food Bank Pickup*

Urbana's Market at the Square is a producer-only market offering locally-grown fresh produce, plants, flowers, prepared foods, baked goods, arts and crafts, performance, and much more.

May-November, Saturdays: 7am-12pm

Winter Farmers Markets

Holiday and Winter Markets are a growing trend in Central Illinois! These off-season markets help farmers earn additional income during the winter months and give communities greater access to fresh, locally-grown food. Check with your local farmers market to learn about off-season markets in your area and to gather updated information on dates, times, and locations for the markets listed below, as these may vary from year to year.

ALMH Holiday Farmers Market

Managed by Abraham Lincoln Memorial Hospital
Lincoln Park District
1400 Railer Way, Lincoln, IL
Date TBD, 5pm -8pm

Downtown Bloomington Thanksgiving Market

Managed by the City of Bloomington
Grossinger Motors Arena
(formerly the U.S. Cellular Coliseum)
101 S. Madison St., Bloomington, IL
The Saturday before Thanksgiving, 10am -12pm

Downtown Bloomington Indoor Markets

Managed by the City of Bloomington
Grossinger Motors Arena
(formerly the U.S. Cellular Coliseum)
101 S. Madison St., Bloomington, IL
Third Saturday of every month, December - April: 10am -12pm

Springfield Holiday Farmers Markets

Managed by Illinois Stewardship Alliance
Indoors on the State Fairgrounds, Springfield, IL
Third Saturday of November and December, 9am -1pm

Springfield Winter Farmers Markets

Managed by Illinois Stewardship Alliance
Third Presbyterian Church, 1030 S. 7th St., Springfield, IL
Fourth Saturday, January- April: 9 am - 12pm

Streator Light Up Holiday Market

Downtown Streator
Date TBD, 10am - 10pm

Urbana Market in the Square- Holiday Edition

Managed by the City of Urbana
201 Lincoln Square in downtown Urbana, IL
Saturdays, November- December, 8am - 1pm

Urbana Market in the Square - Spring Edition

Managed by the City of Urbana
201 Lincoln Square in downtown Urbana, IL
Second and Fourth Saturdays, January-April: 8am - 1pm

1. American Harvest Eatery

Chefs Aurora and Jordan Coffey
3241 W Iles, Springfield, IL
217-546-8300
americanharvesteatery@gmail.com
americanharvesteatery.com

American Harvest Eatery is a locally owned restaurant that has been in operation for 6 years now. It is our mission to provide our guests with a meal comprised of locally grown items that have been manipulated in house to create the freshest and most thoughtful cuisine. From our salads to our cocktails we do not cut any corners and always strive to provide our guests with a product that highlights locality, sustainability, and seasonality.
Sunday: 10am-3pm, Monday: Closed, Tuesday-Saturday: 11am-2:30pm and 5pm-10pm

2. Augie's Front Burner

Chef August Mrozowski
109 S 5th, Springfield, IL
217-544-6979
augiesfrontburner@gmail.com
augiesfrontburner.com

Augie's Front Burner is located in historical downtown Springfield and strives to serve the freshest local meats, vegetables, fruits, grains, and dairy. The owner, Augie was raised on farm to table items and continues stay true to his roots by serving his customers with the same quality of food that he was raised on.
Lunch: Monday-Friday 11am-2:30pm, Dinner: Monday-Saturday 5pm-10pm

3. Pease's at Bunn Gourmet

Bob Bunn
2941 Plaza Drive, Springfield, IL
bob.bunn@bunn.com
217-793-1840
bunnngourmet.com

Bunn Gourmet and Pease's Candy Store, two family-owned business operations that have been "Local Since Lincoln," have joined forces under Pease's at BUNN Gourmet™. Located at The Gables in Springfield, the venue offers locally sourced selections including the finest quality confections from Pease's, fresh quiche from Incredibly Delicious, locally raised USDA Prime and Choice beef from the Bunn Family Quarter B Farm and a wide variety of interesting beverages including locally roasted coffee from Custom Cup and the Bean Counter.
Mon-Thurs: 7am-9pm, Fri-Sat: 7am-10pm, Sun: 10am-5pm

4. Cooper's AlleySide & StrEATside Bistro

Chef Justin Cooper and Kendra Cooper
3115 E Sangamon, Springfield, IL
217-836-2657
info@cooperstreatside.com
cooperstreatside.com

We are a local food truck and restaurant sourcing local ingredients. We focus on using the freshest ingredients when available. Chef Cooper is the 7th generation from a family farm in Williamsville. He takes pride in sourcing directly from the farmer. He understands that fresh is best.
Sunday-Monday 11am-8pm, Tuesday-Thursday 11am- 9pm, Fri-Sat 11am-9:30pm

5. Engrained Brewery & Restaurant

Owner Brent Schwoerer
1120 W. Lincolnshire Blvd., Springfield, IL
217-546-3054
info@engrainedbrewery.com
engrainedbrewery.com

Engrained Brewing Company is a locally owned micro-brewery and farm to table restaurant. Brewed onsite, our beer lineup is crafted to bring friends together with a broad range of styles. Our menu features fresh and affordable food from local family farms. Our brewmaster is always crafting fresh new brews to give you a unique experience with every visit. Gather at Engrained for a drink with friends, a family dinner, or special event at your own local brewpub!
Sun: 9am-9pm, Mon-Wed: 11am-9pm, Thurs-Sat: 11am-close

6. Maldaner's Restaurant

Chef Michael Higgins
222 S 6th St, Springfield, IL
217-522-4313
steve@maldaners.com
maldaners.com

Since 1886, Maldaner's has been hailed as one of Springfield's best restaurants. Located in historic downtown Springfield, Maldaner's warm and welcoming setting is a perfect place for Chef Owner Michael Higgins to showoff his American, regional and Mediterranean flavors, using local and regional ingredients. Maldaner's is a supporter of Springfield's farmer's markets.
Monday-Friday 11am-9pm, Sat 5:30-9pm

7. Piatos Organic Food Nanny

Chef Kelly Lamb
300 S. Broadway, Urbana, IL
217-344-9015
info@piatocafe.com
piatocafe.com

Piatos Organic Food Nanny is a meal delivery Service in which individuals purchase monthly membership shares. Shares then entitle members to their "share" of the two meals our kitchen prepares each week made with locally sourced ingredients.
Monday-Friday 7:30am-2pm

8. Timpones Restaurant

Chef Jim Takantjas
710 S Goodwin, Urbana, IL
217-344-7619
jct1876@gmail.com,
timpones-urbana.com

Timpones is a renowned for its ever changing daily menu. Our philosophy of cooking, which is based on the best quality ingredients we can purchase; fresh, ripe, seasonal, and organic raw materials. We are also dedicated to the common interest of the environment and use of organic ingredients whenever possible.
Monday-Thursday 11am-9pm, Friday 11am-10pm, Saturday 5pm-10pm

DESTIHL Restaurant & Brew Works

Director of Restaurant Operation, Anna Ober-Sutton
asutton@destihl.com

DESTIHL was founded on the promise of supporting flavor and boycotting bland. We opened our first gastrobrewpub™ (DESTIHL Restaurant & Brew Works) in Normal, Illinois, in November 2007. A second location in downtown Champaign, Illinois, was later added in April 2011. Our menu focuses on bold flavors that pair well with a wide array of innovative beers for every palate. Our commitment is grounded upon an inventive approach to classic American-inspired pub fare and global cooking and brewing traditions.

9. DESTIHL Restaurant & Brew Works- Normal

Chef Jacob Sartin
318 S. Towanda Ave., Normal, IL
309-220-9901
destihl.com

Mon-Thurs 11am-10pm., Fri-Sat 11am-11pm, Sun. 11am-9pm

10. DESTIHL Restaurant & Brew Works- Champaign

Chef Chris Alwes
301 N. Neil St., Champaign, IL
217-356-0301
destihl.com

Mon-Thurs 11am-10pm., Fri-Sat 11am-11pm, Sun. 10am-9pm

11. The Beer Hall at DESTIHL Brewery

Chef Jacob Sartin
1200 Greenbriar Dr., Normal IL
309-862-2337
destihl.com

The new home of DESTIHL Brewery opened in May 2017 with a larger production brewery space and a 6,300 sq. ft. beer hall featuring the bold flavors of DESTIHL's beer and food. Guests of The Beer Hall will experience a mix of self and full-service in a communal setting, inside the long, open, brick-walled hall, while enjoying the same family-friendly atmosphere as the gastrobrewpubs™. The bar in The Beer Hall not only highlights DESTIHL beer, but also adventurous beer-based cocktails and brewed on-site craft sodas and ciders. Tours of the brewery are available. Tickets can be purchased at destihl.com

Mon-Thurs: 11am-9:30pm, Fri-Sat: 11am-10:30pm, Sun: 11am-8:30pm

Epiphany Farms Hospitality Group

Epiphany Farm Hospitality Group is pioneering a new food system frontier consisting of multiple farms and restaurants working together to create one self-sustaining organism.

12. Anju Above

Stu Hummel,
220 E Front St, Bloomington, IL
309-828-8704
contact@epiphanyfarms.com
epiphanyfarms.com/anju

Anju Above's menu features classic Neapolitan pizzas, sushi crafted for the Midwestern palate, Asian dumplings, and a modern, interactive bar. Our purpose is to blend internationally inspired small dishes with socially responsible farming techniques to create a fast and fun, farm fresh experience for our guests.

Mon-Thurs: 11am-10pm, Fri-Sat: 11am-11pm, Sun: 11am-9pm

13. Epiphany Farms Restaurant

Ken Myszka
220 E Front St, Bloomington, IL
309-828-2323
contact@epiphanyfarms.com
epiphanyfarms.com

We are pioneering a new food system frontier, by blending our farm and restaurant, Epiphany Farms Restaurant, to create one, self-sustaining organism. Every day we strive to produce something not only that customers enjoy, but also believe in.

Tues-Thur 4pm-9pm, Fri-Sat 4pm-10pm, Sun-Mon Closed

14. Old Bank

Ken Myszka
201 E Center St., LeRoy, IL
309-468-0112
contact@oldbankrestaurant.com
epiphanyfarms.com/oldbank

Old Bank Restaurant & Bar features Midwestern classics, made-from-scratch, using ingredients grown on the Epiphany Farms 10 miles away. "Where You Can Bank on Good Food"
Tues-Fri: 4pm-9pm, Sat: 3pm-9pm, Sun: 10am-8pm, Fri-Sat: Bar open until 10pm



Are you up for the challenge?

During the month of September we challenge you to spend \$20 a week on locally-grown food. It's that simple! When you sign up you'll receive weekly recipes and inspiration, updates on local food and farm events in your area, opportunities to win great local prizes, and more!

Sign up at:
www.buyfreshbuylocalcentralillinois.org

1. Food Fantasies

Lyndsay Grawey
1512 Wabash Ave., Springfield, IL
217-793-8009
foodfanta@gmail.com
foodfantasies.com

Food Fantasies has been serving Springfield and surrounding areas since 1989. We are a local and independently owned business that specializes in natural and organic foods. We source from local farms when possible for meats, eggs, dairy, and natural health and beauty care. We also carry a large assortment of bulk herbs and spices, and stock a wide range of natural supplements and essential oils. We also carry a variety of allergen-friendly, vegan, and vegetarian options.

Monday-Friday: 9am-8pm, Saturday: 9am-6pm, Sunday: 10am-5pm

2. Humphrey's Market

Hope Humphrey
1821 South 15th Street
Springfield
217-544-7445
humphreysmarket@sbcglobal.net
humphreysmarket.com

A family owned and operated market since 1932 specializing in premium meats, fresh produce and specialty grocery. We sell both retail and wholesale with delivery available.

Monday-Friday: 7am-6pm, Saturday 7am-5pm, Sunday Closed

3. Milk and Honey Fresh Market

Jenny Loftus
413 E. Adam St., Springfield, IL
jennyloftus81@gmail.com
facebook.com/milkandhoneyfreshmarket

Coming soon! Fresh produce and herbs grown on location in our indoor garden, along with meat, dairy, bread, canned goods, beer, and wine.

Mon-Fri: 9am-9pm, Sat: 9am-5pm, Sun: Closed

4. Robert's Seafood Company

Brian Aiello
1615 W. Jefferson St., Springfield, IL
217-546-3089
baiello@robartsseafoodmarket.com
robartsseafoodmarket.com

We are a locally owned and independently operated, 4th generation retail food store. We specialize in fresh seafood, meats, produce, dry goods and much more, incorporating locally grown, raised, or produced products. We believe the food experience should nourish the body as well as the soul!

Monday-Friday: 9:30am-6pm, Saturday: 9am-5pm, Sunday: Closed.

5. The Farmstand by Willow City Farm

Tara Holcomb
731 S Durkin Dr. Suite D, Springfield, IL
217-899-4562
info@willowcityfarm.com
willowcityfarm.com

Willow City Farm now has a retail location in Springfield. You can now purchase WCF meats & alpaca products, plus clean, locally grown products from many other local farmers and artists.

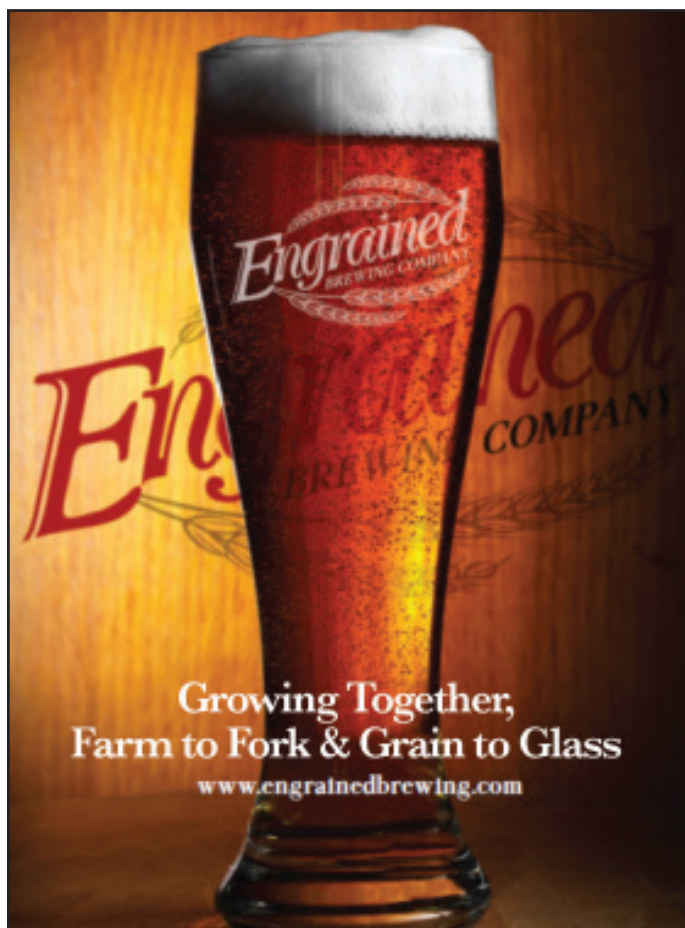
Mon-Fri: 10am-6pm, Sat: 10am-5pm (except during farmers market season when you can find us at the Old Capitol Farmers Market from 8am-12:30pm. On those Saturdays, the shop is open 2pm-5pm.)

6. Green Top Grocery

Michael Pennington
921 E. Washington St., Bloomington, IL
309-306-1523
michael@greentopgrocery.com
greentopgrocery.com

Green Top Grocery is a full service grocery store created by owners to reflect the values of our owners, including the support of local producers and the local economy. Green Top Grocery opened in the spring of 2017 and provides a one stop shop for your local food shopping.

Seven days a week: 8am-9pm



7. Common Ground Food Coop

Gary Taylor
Lincoln Square Village, 300 S. Broadway Ave, Urbana, IL
gm@commonground.coop
gary.taylor@commonground.coop
217-352-3347
commonground.coop
We're a full service, cooperatively owned grocery store, which means we're owned by members of the community (like you!) who buy shares. We're passionate about naturally delicious, sustainable local food—and that's just the beginning! Anyone can shop here and enjoy all the services we offer- from our delicious salad bar to our robust cooking classes!
Seven days a week: 8am-10pm

8. Hendrick House

Diane McNattin
904 W Green St., Champaign, IL
217-365-8004
diane@hendrickhouse.com
hendrickhouse.com

Created in 1956 to house University of Illinois students, Hendrick House has grown into a multi-faceted food service provider. This family-owned and operated business provides exceptional, fresh and local food to residents, guests and catering clients at the University of Illinois and throughout Champaign Urbana. Menus are written with fresh, local and sustainability in mind by chef's that work with our full-time farmer/chef for the freshest ingredients possible. Since we can not grow everything ourselves, we support local business and farmers by purchasing eggs, poultry, beef, pork, cheese, dairy and produce.
7 days a week, 5am-midnight



Heal With Us.

We combine Traditional Chinese Medicine and current scientific knowledge to offer an array of traditional and modern treatments to accommodate the needs of our patients. Find out what we can do to heal you.

Processors

9. Magro's Meat and Produce

Tracy or Tony Magro
3150 Stanton Ave
Springfield
217-679-3161
magrosmeat@outlook.com
magrosprocessing.com

Magros Meat & Produce is a local meat processor that sells locally sourced meat and produce and is also a full grocery store.

Monday-Saturday: 9am-6pm, Sunday 10am-3pm

10. Petersburg Poultry Processing

Cavan Sullivan
1215 E. Clary Street
217-546-3054
petersburgpoultry@gmail.com
pppoultry.com

Petersburg Poultry Processing is located in Petersburg, IL. We humanely process, under USDA inspection, chickens, turkeys, pheasants, and waterfowl. We offer custom processing, and are always looking for farmers to help grow our specialty brands. Online scheduling is available.

Monday-Friday: 6am- 2pm

ACUPUNCTURE &
INTEGRATIVE
WELLNESS CENTER

716 South Second Street, Springfield 217-544-8118
acuintegrative.com

ILLINOIS STEWARDSHIP ALLIANCE



Illinois Stewardship Alliance is a statewide non-profit organization whose mission is to cultivate a local food and farm system that is economically viable, environmentally sustainable, and socially just.

Policy Development & Advocacy

As a grassroots organization, we listen to the needs of farmers and develop policies to grow the local food movement on both the state and federal level.

Conservation

We promote clean water and healthy soil by connecting farmers to resources and programs that help them conserve natural resources on their farms and be good stewards of the land

Local Food Programs

Through farm-to-table programs, cooking classes, and various other educational projects, we make it easy for the public to find fresh, local food, and help open new markets and sales avenues for small farmers.

To join Illinois Stewardship Alliance or support our work visit:
www.ilstewards.org