Southern Maryland Meats and Seafood Guide
A SO. MARYLAND, SO GOOD DIRECTORY

Meats and Seafood
Fresh from our local farms and waterways!
This booklet is produced by the Southern Maryland Agricultural Development Commission (SMADC).

It is provided as a means to assist and promote farmers and related businesses as Southern Maryland diversifies and transitions away from its tobacco-dependent economy.

**SMADC’s commitment is to:**
- a) a market-driven and sustainable farming future as Maryland transitions away from tobacco,
- b) a Maryland where farmland preservation and environmental stewardship positively impact the quality of our air and water, and
- c) cultivating awareness among consumers and leaders of the vital role our farms play in a balanced community, safe, nutritious food and a cleaner and healthier environment.

Christine L. Bergmark, Executive Director  
Southern Maryland Agricultural Development Commission (SMADC)  
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www.somarylandsogood.com  
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Our product line includes beef, pork, poultry, lamb, goat and rabbit. We treat our animals humanely; our animals are never fed animal by-products and we are conscientious stewards of the environment.

All animals are raised in the five Southern Maryland counties of Anne Arundel, Calvert, Charles, Prince George's and St. Mary's.

Custom Options: Some farms are able to custom-grow or custom-process their animals. See the website for details.

www.southernmarylandmeats.com
Your Guide to Southern Maryland Meats and Seafood!

The Southern Maryland Agricultural Development Commission (SMADC) is excited to have developed the first Meats and Seafood Guide showcasing Southern Maryland’s farm-raised meats and local seafood fresh from the region’s waterways.

Thanks to a recent SMADC grant to purchase commercial-capacity freezer trailers, many more local livestock producers are able to meet state regulatory requirements for transportation and storage and are now selling a wide variety of USDA-inspected meats directly to their customers.

SMADC has also been instrumental in building the new Southern Maryland Meats brand, which enables consumers to find quality meat, grown and harvested locally according to strict standards of raising, slaughtering and packaging. Many Southern Maryland Meats members are represented in this directory.

The guide also features local seafood (finfish, shellfish, crabs and oysters) wild-harvested or raised by aquaculture farming techniques.

What is So. Maryland, So Good?

So. Maryland, So Good is a campaign designed by SMADC to help consumers identify true Southern Maryland products and buy accordingly. By building a direct link between buyers and growers in the five Southern Maryland counties and promoting the advantages of buying local, SMADC hopes to help keep farming vibrant and vital in Southern Maryland.

As a consumer, you have a unique opportunity to help preserve Southern Maryland’s rural charm by supporting our local farms and waterways. Always look for the So. Maryland, So Good logo at stores and restaurants and ask for Southern Maryland products where you shop and dine. Visit www.smadc.com for more information on this and other programs administered by SMADC.

Purchasing Local Meats/Seafood

Check producers’ listings for a description of how their product is packaged and sold (fresh vs. frozen, whole vs. cuts, etc.). Each listing also designates whether the product is available directly from the farm, from a separate retail venue or both.

Aquaculture: Also known as aquafarming, is the farming of aquatic organisms such as fish, crustaceans and molluscs. Aquaculture involves cultivating freshwater or saltwater species under controlled conditions and can be contrasted with commercial fishing, which is the harvesting of wild fish. Particular kinds of aquaculture include fish farming, shrimp farming and oyster farming.

Custom-Order Meats: Some farms are able to custom-grow or custom-cut their animals to their customer’s specific requirements. Check the meat producers’ individual listings for custom order options and details. Minimum order requirements may apply.
Introducing Southern Maryland Meats

In 2011, SMADC, together with meat producers in the five Southern Maryland counties, created the Southern Maryland Meats brand in answer to the growing demand by consumers for meats that were produced locally in conditions that are safe, humane and environmentally responsible.

To use the Southern Maryland Meats logo, producers must be located in Southern Maryland and must meet stringent standards concerning raising, finishing and labeling. Each farm raises, feeds and finishes its animals according to its own style and preference, however, to use the SMM brand, the farm must pledge to uphold strict standards of quality and humane care and to use clearly defined terms when marketing its product. An extensive explanation of terms and standards can be found at www.southernmarylandmeats.com. Producers in this directory that are members of Southern Maryland Meats are designated with the Southern Maryland Meats logo.

Standardized Terms Used by Southern Maryland Meats

In an effort to provide consumers with clear information about how their food is raised and produced, members of Southern Maryland Meats have compiled standardized definitions for their raising practices and agree to use these when describing and labeling their products.

**Grass-fed:** Grass and/or forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning. The diet shall be derived solely from forage and animals cannot be fed grain and must have continuous access to pasture during the growing season.

**Grass-finished:** Finishing is just another word for the time that cattle are normally fattened for the last few months before processing. Typically, feed lots finish cattle for 90 to 160 days on grain, usually corn, whereas, grass finished cattle are fattened on grass only until the day that they are processed.

**Grain/corn-fed:** Cattle raised on pasture from birth to about 7-9 months, then fed small amounts of hay or straw supplemented with grain, soy and other ingredients.
**Grain/corn-finished:** Cattle fed hay or straw supplemented with grain, soy and other ingredients for a minimum of 90 days.

**Naturally raised:** Livestock used for the production of meat and meat products that have been raised entirely without growth promotants, antibiotics (except for ionophores used as coccidiostats for parasite control), and have never been fed animal (mammalian, avian, or aquatic) by-products derived from the slaughter/harvest processes, including meat and fat, animal waste materials (e.g., manure and litter), and aquatic by-products (e.g., fishmeal and fish oil). (USDA definition, 2009)

All products labeled with a naturally raised marketing claim must incorporate information explicitly stating that animals have been raised in a manner that meets the following conditions: 1) no growth promotants were administered to the animals; 2) no antibiotics (other than ionophores used to prevent parasitism) were administered to the animal; and 3) no animal by-products were fed to the animals. If ionophores used only to prevent parasitism were administered to the animals, they may be labeled with the naturally raised marketing claims if that fact is explicitly noted. (USDA, 2009)

**Organic:** Livestock standards apply to animals used for meat, milk, eggs and other animal products represented as organically produced, and they require that:

- Animals for slaughter must be raised under organic management from the last third of gestation, or no later than the second day of life for poultry.
- Producers must feed livestock agricultural feed products that are 100 percent organic, but may also provide allowed vitamin and mineral supplements.
- Dairy animals must be managed organically for at least 12 months in order for milk or dairy products to be sold, labeled or represented as organic. (Dairy producers may use land that is transitioning during its third year of transition to organic certification to provide crops and forage for dairy animals during this 12-month period prior to the sale of dairy products as organic).
- Organically raised animals must not be given hormones to promote growth, or antibiotics for any reason.
- Preventive management practices, including the use of vaccines, must be used to keep animals healthy. Producers must not withhold treatment from a sick or injured animal; however, animals treated with a prohibited medication may not be sold as organic.
- All organically raised animals must have access to the outdoors, including access to pasture for ruminants. They may be temporarily confined only for reasons of health, safety, the animal’s stage of production, or to protect soil or water quality. (USDA National Organic Program Livestock Standards, 2008)

**Pasture-raised:** Animals spend their lives outdoors, on pastures (barring birthing, inclement weather, and other limited circumstances) and animals forage for significant portions of their diets.

**Humane Treatment:** Animals in the Southern Maryland Meats program are humanely raised on Southern Maryland family farms. The animals are able to express normal behaviors and live in an appropriate and comfortable environment that includes sufficient space with appropriate access to the outdoors and pasture. Animals have proper facilities with clean and sufficient food and water, shelter, a resting area, and company of their own kind. Animals have a healthy life, benefiting from disease and injury prevention and rapid diagnoses and treatment. Farm owners have a good working knowledge of their system and the animals in their care. Southern Maryland Meats animals are also humanely transported and slaughtered.
Chesapeake’s Bounty
Nursery, farm and local seafood market

We offer local meats at farm-direct prices, seafood, seasonal produce, plants, dairy products, organic health and beauty products, firewood, straw, local canned goods, baked goods and free-range eggs.

www.chesapeakesbounty.com

(410) 586-3881
6415 Saint Leonard Rd
Saint Leonard, MD 20685
On the corner of St. Leonard Road and Route 4 North
**MEAT PRODUCERS**

### ALVEY BROTHERS, LLC

Darren and Judson Alvey  
39302 Alvey Way  
Clements, MD 20624  
(301) 904-3847  
alveybros@md.metrocast.net  
www.alveybrothersfarm.com

**Hours:** By appointment.  
**Category:** Certified on-farm processor, custom orders, on-farm retail sales.  
**Meats We Offer:** Beef (fresh, frozen), pork (fresh, frozen, live).  
**Custom Orders:** Beef (whole, half, quarter), hogs (whole, half).  
**Products:** Retail meats are slaughtered at USDA facility, whole animals are not; beef is aged 14 days. Country sausage.  
**Farm Description:** We are a complete custom butchering service. When you purchase Alvey Brothers meats fresh off the farm, you can be assured that you’re getting the best quality and finest tasting local meat in Southern Maryland. We do not use any steroids or growth hormones. Our cattle are allowed to grow and mature peacefully and naturally.  
**Raising Practices:** Our beef is pasture-raised, their diet only supplemented by USDA-recommended minerals and our own corn and hay. Our hogs receive the best natural diet recommended of feeds grown here on our own farm.  
**Where To Find Our Meats:** On farm.  
See our ad on page 22!

### ARMIGER SHOW TEAM

Roger Armiger, III  
2208 Garrity Road  
St. Leonard, MD 20685  
(410) 474-3645, (443) 968-2076  
rarmiger.show.stock@hotmail.com

**Hours:** By appointment.  
**Category:** Retail, wholesale.  
**Meats We Offer:** Beef (frozen – Polled Hereford), lamb (frozen – Dorset/Suffolk/Hampshire-cross), poultry (frozen).  
**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts (beef, lamb). Meat is aged minimum 14 days.  
**Custom Orders:** Available by request (whole, half, quarter). Wholesale orders (whole, half, quarter) livestock. We transport to slaughter and deliver.  
**Farm Description:** Our meats do not have added antibiotics, chemical residues, pesticides, or hormones. We show our stock throughout Maryland, the surrounding states and the Midwest. We attend Junior Nationals every year with our prize Hereford cattle. Contact us for information about our meat, showing or stock.  
**Raising Practices:** Livestock are grain/pasture-raised using environmentally sound sustainable agriculture practices, humanely raised and handled every day. Farm-fresh eggs also available.  
**Where To Find Our Meats:** On farm, Chesapeake’s Bounty.

### BALD EAGLE FARM BEEF

Yates Clagett  
17011 River Airport Road  
Brandywine, MD 20613  
(240) 417-1523  
tractplow@yahoo.com

**Hours:** By appointment.  
**Category:** Custom orders only.  
**Meats We Offer:** Beef (frozen – Angus).  
**Products:** USDA-slaughtered and processed, vacuum-packed frozen; individual cuts or quarters. Meat is aged 21 days. We transport to slaughter and deliver.
Serving Southern Maryland for over 10 years with a menu of classic bistro dishes featuring fresh local products that pair perfectly with an eclectic list of wines from Leonardtown to France.

Classic Country French Dining in a casual, relaxing atmosphere.

Café des Artistes

Chef-owned and operated Loïc and Karleen Jaffres

LUNCH: Tues. - Fri.
11 a.m. to 2 p.m.
DINNER: Tues. - Sat.
5 p.m. to 9 p.m.
Sun. 11 a.m. to 8 p.m.
Closed Mondays

- Piano every Friday and Saturday night
- Jazz cabaret/dancing on special evenings
- 3-course prix-fixe dinner menu until 6 p.m.
- Daily lunch and dinner specials
- Sunday brunch à la carte items
- “Le Salon” (private room) available

41655 Fenwick Street, Leonardtown
web: cafedesartistes.ws
email: cafedesartistes@somd.us
301-997-0500
MEAT PRODUCERS

CROOKED BRANCH FARM

Bryan Dowell
140 Dalrymple Road
Sunderland, MD 20689
(410) 257-5527
dowellfinancial@comcast.net

Farm Description: My cows are Black Angus, raised and finished on our farm and farms I personally manage. The cattle rotationally graze year-round on mixed grasses and legumes; in the winter they eat high quality hay produced by our farms. I am proud of the way we raise our cows and encourage customers to visit the farm.

Raising Practices: **G, GF, NR, PR, NHI, NFB, AWN

Where To Find Our Meats: On farm.

FORREST HALL FARM

Joe Wood
39136 Avie Lane
Mechanicsville, MD 20659
(301) 481-5544, (301) 884-3086
woodm@md.metrocast.net
www.forresthallfarm.com

Hours: Please call for availability.

Category: Certified on-farm processor, on farm retail sales.

Meats We Offer: Beef (frozen – Black Angus), goat (frozen).

Products: USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 days.

Custom Orders: Meat available all year; there may be a wait period until next processing opportunity, call for availability, price and pick-up.

Farm Description: We are pleased to offer our own farm produced Black Angus beef cuts for sale in our shop. Visit our website for information about our farm store and fun farm activities for the whole family including corn maze, field trips and more.

Raising Practices: Our animals are hormone and antibiotic-free, humanely raised on our farm, and fed grain grown and ground here on the farm.

**GC, NHI, NFB, AWN

Where To Find Our Meats: Avie’s Place (our on-farm store).

GUNSTON MANOR

Ralph B. Dickinson
5470 Dickinson Farm Place
Welcome, MD 20693
(301) 934-8867

Hours: By appointment.

Category: Live animal sales only.

Products: Beef (live – Angus)

Farm Description: Five to six animals (400 lb/500 lb) are produced every year. The cows graze on 27 acres of pasture here at Gunston Manor; they are fed hay in winter and drink the same water I do.

Raising Practices: **G, PR, NHI, NFB, AWN

Where To Find Our Meats: On farm.

Follow SMADC on Twitter!
Get up-to-the-minute information on SMADC grants, workshops and other news! www.twitter.com/smadc

**See page 4 for key to Raising Practices**
Supporting farms promotes fresher air, cleaner water, healthier families, stronger economies, safer food and a greener planet!

“I pledge to eat at least one thing from a local farm every day during Buy Local Week!”

**Take the Buy Local Challenge Last Week in July!**

**Who?**  
We encourage EVERY FAMILY in Maryland to take the “Buy Local Challenge!”

**What?**  
The “Buy Local Challenge” is a voluntary pledge to include locally-grown products in your meals for one week. (Produce, eggs, meat, fruit, etc.)

**Where?**  
Stock up at your local farms, farm stands and markets that offer genuine local products, and dine at restaurants featuring local farm food and wine!

**Why?**  
We’re sure that when you get a taste of fresh, delicious, farm-grown products, you’ll want to buy from your local farmers ALL YEAR!

**How?**  

**Think Global, Eat Local. Find Out More at www.buy-local-challenge.com**
**MEAT PRODUCERS**

**HANCOCK FARM SERVICE**
Donald J. Hancock  
10415 Hancock Farm Place  
La Plata, MD 20646  
(301) 934-3059, (301) 520-0305  
ddhancockfarm@yahoo.com

**Category:** MDA-certified poultry processor, custom orders only.

**Meats We Offer:** Turkey (fresh, live, fresh – Double-breasted White).

**Products:** Turkeys for Thanksgiving and Christmas sold by advanced order; please call for Easter availability. We also custom kill and cut beef, hogs, lamb, goat, deer and other meats for private customers; live animals (whole, half, or quarter carcass only). Meat is aged 10 to 14 days.

**Farm Description:** We specialize in farm-raised turkeys for Thanksgiving, Christmas and sometimes Easter. We also custom process meats and wild game; we can assist in purchasing animals for custom processing.

**Raising Practices:** Turkeys are free-range, grain-fed; we use organic practices.

**NR, NHI, NFB, AWN**

**Where To Find Our Meats:** On farm.

**HARD BARGAIN FARM, ALICE FERGUSON FOUNDATION**
Eileen Watts, Farm Manager  
2001 Bryan Point Road  
Accokeek, MD 20607  
(301) 292-5665, cell: (301) 659-1666  
farmproducts@fergusonfoundation.org  
www.fergusonfoundation.org

**Category:** MDA-certified poultry processor, on farm retail sales, wholesale.

**Meats We Offer:** Beef (frozen, live – Angus, Angus-cross), poultry (frozen – Cornish-cross, broilers, stew hens, older mixed layers).

**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts (beef). Meat is aged 3 to 4 weeks.

**Custom Orders:** Butcher is agreeable to custom cut beef (whole, half or quarter). We take animals to slaughter only once a year in late fall, not year-round.

**Farm Description:** Hard Bargain is a 330-acre environmental and agricultural education facility located on the Potomac River. Our farming operations utilize many best management and sustainable practices in the production of vegetables, livestock and pastures.

**Raising Practices:** **G, GF, NR, PR, NHI, NFB, AWN**

**Where To Find Our Meats:** On farm.

**HORSMON FARM**
Dickie Horsmon  
1805 Parran Road  
St. Leonard, MD 20685  
(443) 532-0320  
inquire@horsmonfarm.com  
www.horsmonfarm.com

**Category:** Custom orders only.

**Meats We Offer:** Beef (frozen, live – Black Angus).

**Products:** Beef (whole, half), USDA-slaughtered and processed. Meat is aged 14 days. We transport to slaughter and deliver.

**Farm Description:** Horsmon Farm is a multi-generation, family-owned farm. We strive to bring the best quality beef from our farm to your table.

**Raising Practices:** **GCF, NR, PR, NHI, NFB, AWN**

**Where To Find Our Meats:** On farm.
Property Exchange: Maryland FarmLINK connects those selling or leasing Maryland farms with buyers across the country looking to purchase a farm.

Person-to-Person: Maryland FarmLINK connects farmers with business partners, mentors, interns, experts and relevant professionals.

The Farm Forum: Maryland FarmLINK connects members of the farming community with each other to exchange information, expertise, advice and farm-related news.

Tools & Resources: Maryland FarmLINK offers a comprehensive listing of workshops, ag agencies and resources for the ag community.

Discover a FREE online community built just for Ag-based businesses.

www.marylandfarmlink.com

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So. Maryland, So Good, Southern Maryland Trails, Buy Local Challenge, Maryland FarmLINK and Cornelia and the Farm Band are programs of SMADC
MEAT PRODUCERS

**See page 4 for key to Raising Practices**

**KNOTT FAMILY FARM**
Johnny Knott
3888 Reeves Road
Mechanicsville, MD 20659
(301) 373-6775, cell: (301) 481-0834
johnk@md.metrocast.net

**Hours:** By appointment.
**Category:** Certified on-farm processor, wholesale.

**Meats We Offer:** Beef (fresh, frozen), goat (fresh, frozen), lamb (fresh, frozen), pork (fresh, frozen).

**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 10 to 21 days. We transport to slaughter and deliver.

**Raising Practices:** **G, NHI, NFB, NA**

**Where To Find Our Meats:** On farm.

**MARYLAND SUNRISE FARM, LLC**
Megan Fry
100 Dairy Lane
Gambrills, MD 21054
(443) 243-5163
mdsunrisebeef@gmail.com
www.mdsunrisefarm.com

**Hours:** By appointment.
**Category:** Certified on-farm processor, on-farm retail sales.

**Meats We Offer:** Beef (fresh, frozen, live – Angus).

**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged minimum of 14 days.

**Custom Orders:** Beef (whole, half, quarter). We transport to slaughter and deliver.

**Farm Description:** Located on the grounds of the former US Naval Academy Dairy Farm, MD Sunrise Farm is the largest certified organic farm in Maryland producing beef, vegetables, grain and hay. For information visit our website.

**Raising Practices:** Beef is raised as certified organic and may be sold live as such. All beef is pasture-raised and grass-finished and may be processed at organic or conventional USDA-inspected plants as available.

**Where To Find Our Meats:** On farm, Anne Arundel County Farmers’ Market.

**See our ad on page 22!**

**MONNETT FARMS**
Benson and Jamie Tiralla
4825 Dennis Monnett Road
Prince Frederick, MD 20678
(410) 535-4357
sales@monnettfarms.com
www.monnettfarms.com

**Hours:** By appointment.
**Category:** Custom orders only.

**Meats We Offer:** Beef (frozen, live – Angus), goat (frozen, live – Kiko, Spanish).

**Products:** Beef (whole, half, quarter), goat (whole only). Meat is aged according to type. We transport to slaughter and deliver.

**Farm Description:** Family-owned and operated, Monnett Farms specializes in custom grass-fed meats raised under humane, natural, and environmentally sustainable conditions.

**Raising Practices:** **G, GF, NR, PR, NHI, NFB, AWN**

**Where To Find Our Meats:** On farm.

**MONTPELIER FARMS**
Shelby Watson
1720 North Crain Highway
Upper Marlboro, MD 20774
(410) 320-0464
pgcornmaze@aol.com
www.montpelierfarms.com

**Hours:** Weekends, June – Nov.; see website for times.
**Category:** Certified on-farm processor.

**Meats We Offer:** Beef (frozen – 15 days).
Part Green Hill Farm
LEONARDTOWN, MD

Our QUALITY BEEF is sold in quarters, halves and whole. Ready for the freezer or on the hoof.

Earl Lumpkins
Call for info or directions.
301-475-5376

• Pasture raised
• Grain and pasture finished
• Antibiotics only if needed
• No steroids or hormones

partgreenhillfarm@gmail.com
23321 Part Green Hill Farm Lane, Leonardtown Maryland 20650
MEAT PRODUCERS

Angus, Hereford), pork (frozen – Yorkshire).

**See page 4 for key to Raising Practices

PART GREEN HILL FARM
Earl Lumpkins
23321 Part Green Hill Farm Lane
Leonardtown, MD 20650
(301) 475-5376
partgreenhillfarm@gmail.com

**PR, NHI, NFB, NA

Where To Find Our Meats: On farm.

P. A. BOWEN FARMSTEAD
Barb Haigwood
15701 Doctor Bowen Road
Brandywine, MD 20613
(301) 579-2727
pabowenfarmstead@gmail.com
www.pabowenfarmstead.com

Hours: Thurs., Fri., Sat. 10 a.m. to 6 p.m., or by appointment.

Category: Retail on-farm sales.

Meats We Offer: Beef (frozen, live – Jersey), pork (frozen – Tamworth, Tamworth/Hereford-cross), poultry (fresh, frozen – Cornish-cross).

Products: USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 days. Bacon, sausage.

Custom Orders: Call for information.

Farm Description: P. A. Bowen Farmstead is an integrated, pasture-based dairy farm that produces raw milk artisan cheeses, pastured eggs, poultry, beef, pork, veal and Maryland crafts. Tours of the farm (Saturdays at 11 a.m.) are a true learning experience in holistic pasture and livestock management.

Raising Practices: Biodynamics, and no soy grain in all our meats.

**GC, PR, NHI, NFB, AWN

Where To Find Our Meats: On farm.

PROSPERITY ACRES, LLC
Mike and Mary Bowen
5811 Sunderland Court
Sunderland, MD 20689
(443) 964-4972
maryt@prosperityacres.com
www.prosperityacres.com

Hours: By appointment.

Category: Certified on-farm processor, retail, wholesale.

Meats We Offer: Beef (frozen, live – Angus, Hereford), goat (frozen, live – Boer, Kiko).

Products: USDA-slaughtered and

See our ad on opposite page!
Prosperity Acres

Farm Fresh Beef and Goat Meat

- We offer farm-fresh beef raised on pasture, never penned up to be fattened.
- We do not use antibiotics, hormones or steroids on our animals.
- We dry-age our beef three weeks prior to processing.
- Fresh goat meat is available by the cut or whole, cut up.

443-964-4972
www.prosperityacres.com
www.facebook.com/prosperityacresbowen

We are proud supporters of So. Maryland, So Good. Our meat is available direct from our farm and at local quality retailers. Check web site for listing.

Ask about “Goats Gone Green” as seen in the Washington Post! And be sure to subscribe to our blog and our farm newsletter.

5811 Sunderland Court
Sunderland, MD 20689
Family-Owned by the Bowens
MEAT PRODUCERS

**See page 4 for key to Raising Practices**

MEAT PRODUCERS

processed, vacuum-packed frozen cuts. Meat is aged 21 days.

**Custom Orders:** Custom orders require minimum purchase of at least half carcass. We transport to slaughter.

**Farm Description:** Our farm is family-owned and operated. It is our mission to provide our family and consumers with meat that is humanely raised and handled in environmentally sustainable conditions.

**Raising Practices:** Animals are naturally raised, sustainable, on pasture year-round, grain-fed and finished. When the animals leave our farm they go directly to the butcher; no additional fattening.

**GC, NR, PR, NHI, NFB, AWN**

**Where To Find Our Meats:** On farm, Nicks of Calvert, Spider Hall Farm, Dreamweaver Events & Catering.

See our ad on opposite page!

**RIVER CREEK FARM**

Eddie Bowling
13790 River Road
Newburg, MD 20664
(301) 643-9445
eddiebowling10@yahoo.com

**Hours:** By appointment.

**Category:** Certified on-farm processor, retail.

**Meats We Offer:** Beef (fresh, frozen, live – Angus).

**Custom Orders:** Beef (whole, half, quarter).

**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 days or more. We transport to slaughter and deliver.

**Raising Practices:** Calves are born on the farm and raised on grain until about one year old, then fed grain until ready for harvest.

**GC, NA**

**Where To Find Our Meats:** On farm.

**RICK’S PLACE**

Richard Turner
13800 Petzold Drive
Waldorf, MD 20601
(301) 396-4888
ricksplace9@aol.com

**Hours:** Tues., Thurs., and Sat. 8 a.m. to 6 p.m.

**Category:** Custom orders only.

**Meats We Offer:** Beef (live), goat (live), lamb (live), pork (live).

**Products:** Customers purchase the animal live, we take care of the rest; meat cut to customers specifications. Meat is aged 14 days. Beef available to order only (whole, half, quarter). We arrange transport to slaughter.

**Farm Description:** We are a custom-cut meat processor.

**Raising Practices:**

**GC, NR, PR**

**Where To Find Our Meats:** On farm.

**SERENITY FARM, INC.**

Theresa Robinson
6932 Serenity Farm Road
Benedict, MD 20612
(301) 274-3829, (301) 399-1634
serenityfarm1@gmail.com
www.serenityfarminc.com

**Hours:** Harvest House farm store: Sat., April – Dec. 10 a.m. to 5 p.m; or call (301) 399-1634, Jan. – Dec., during business hours.

**Category:** Certified on-farm processor, retail on-farm sales, wholesale.

**Meats We Offer:** Beef (frozen, live – Angus/Hereford-cross), goat (live – Pygmy cross-bred), lamb (frozen, live – Hampshire/Suffolk-cross), pork (frozen, live – Old Spot/Landrace-cross).

**Products:** USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 days. Sausage.

**Custom Orders:** Beef, lamb or pork.
The Harvest House at Serenity Farm


Farm-raised beef, pork, and lamb: pasture raised, grain finished, free range.

Produce in season and more.

School tours, rental venues, and USDA approved petting pen available.

301-399-1634

The Robinson Family has owned and operated Serenity Farm since 1965.

Route 231 and Serenity Farm Road, Benedict, Maryland

www.serenityfarminc.com

facebook.com/serenityfarmbenedict
MEAT PRODUCERS

(whole, half, quarter). We transport to slaughter.

Farm Description: A family farm raising quality meats for the public. Stop by the Harvest House farm store to see our selection. We also offer farm tours for school groups and organizations. Rental venues available.

Raising Practices: Our animals are free-range; all feed and pasture is on-farm, and farm-grown hay and grain.

**GCF, PR, NHI, NFB, AWN

Where To Find Our Meats: Harvest House (our on-farm store).

See our ad on opposite page!

WINDY WILLOW FARM

Debbie Jones
421 Clyde Jones Road
Sunderland, MD 20689
(301) 928-6781
debbie@windywillowfarm.com
www.windywillowfarm.com

Hours: By appointment.

Category: Certified on-farm processor, retail.

Meats We Offer: Beef (frozen – Angus, Limousin), goat (frozen – Boer-cross), lamb (frozen – Katahdin-cross), pork (frozen), poultry (frozen, fresh).

Products: USDAslaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 to 21 days. Steaks, roasts, hamburger (1 lb and 2 lb packs), center-cut ham steaks, pork chops, bacon, sausage and ¼ lb grillers. Delivery available for wholesale orders only.

Farm Description: Cow/calf operation, pasture-raised and grain-finished.

Raising Practices: We grow and produce all our feed (naturally grown grass, hay, corn, barley) at our farm.

**GC, NR, PR, NHI, NFB, NA

Where To Find Our Meats: On farm, Spider Hall Farm store, Home Grown Farm Market, LLC.

TREE STUMP ACRES

Mark and Mary Henderson
3720 Danville Road
Brandywine, MD 20613
(301) 372-8614

Hours: Daylight hours only, (winter: 7 a.m. to 5 p.m., summer: 7 a.m. to 8 p.m.).

Category: Live animal sales only.

Products: Goats (live), lamb (live – Hair Sheep), poultry (barnyard hens and roosters, guinea hens, ducks, pigeons).

Raising Practices:

**GF, PR

Where To Find Our Meats: On farm.

WAG MEATS

Willie Goddard
23700 Point Lookout Road
Leonardtown, MD 20650
(301) 475-5190
wgmillwag@aol.com
www.southernmarylandmeats.com

Hours: By appointment.

Category: Certified on-farm processor, retail, wholesale.

Meats We Offer: Beef (frozen – Angus, Charolais, Hereford/Angus-cross), pork (frozen – Durock, Hampshire).

Products: USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 14 to 21 days. Steaks, roasts, hamburger (1 lb and 2 lb packs), center-cut ham steaks, pork chops, bacon, sausage and ¼ lb grillers. Delivery available for wholesale orders only.

Farm Description: Cow/calf operation, pasture-raised and grain-finished.

Raising Practices: We grow and produce all our feed (naturally grown grass, hay, corn, barley) at our farm.

**GC, NR, PR, NHI, NFB, NA

Where To Find Our Meats: On farm, Spider Hall Farm store, Home Grown Farm Market, LLC.
So. Maryland, So Good     Meat and Seafood Directory

We are now offering naturally raised beef, pork, goat, chicken, and lamb year round, and turkeys for the fall and holiday season.

Our premium dry-aged beef (dry-aged for 14 - 21 days), provides a more flavorful and tender cut. Pound for pound, you are getting more beef and not water weight.

The meats are flash-frozen and vacuum-sealed to maintain freshness and flavor.

Our products are available through our farm store, CSA, farmers’ markets and Southern Maryland Meat partners.

See the web for details.

www.zekiahfarms.com
WOODBOROUGH FARMS
Phil Hutton
20111 Aquasco Road
Aquaasco, MD 20608
(301) 888-2219
woodborough@prodigy.net
Hours: By appointment.
Category: Custom orders only.
Meats We Offer: Beef (frozen, live – Angus).
Products: Custom order beef (whole, half, quarter). We transport to slaughter and deliver. USDA-slaughtered and processed, vacuum-packed frozen cuts. Meat is aged 21 days. Hot dogs (nitrate-free), Kielbasa, beef sticks.
Farm Description: We have been selecting animals with the best tenderness and marbling characteristics since the technology became available; as a result of this selection process our beef speaks for itself.
Raising Practices: Animals have free access to pasture or hay until processing, including during the finishing period when they are also fed a corn-based supplement.
**GCF, PR, NHI, NFB, AWN
Where To Find Our Meats: On farm.

ZEKIAH FARMS
David and Cindy Thorne
5235 Bryantown Road
Waldorf, MD 20601
(240) 216-4065, (240) 216-4067
info@zekiahfarms.com
www.zekiahfarms.com
Hours: Seasonal, call for information.
Category: Certified on farm-processor, on-farm retail sales, wholesale.
Meats We Offer: Beef (frozen, live – Angus, Shorthorn, Gelbveigh), goat (frozen, live – Boer, Boer-cross), lamb (frozen, live), pork (frozen, live), turkey and chicken (frozen, live), rabbit (frozen, live).
Products: USDA-slaughtered and processed, vacuum-packed frozen cuts (flash frozen and vacuum-sealed to maintain freshness and flavor). Meat is aged 14 to 21 days. Sausage, bacon, BBQ, jerky, snack sticks, hot dogs, and nitrate-free pork.
Custom Orders: CSA and custom meat orders available.
Farm Description: We offer various options to purchase our meats; cuts are available at the farm store and a meat CSA; see website for details. When you purchase a CSA in our farm you the consumer and we the farmer create a relationship that builds sustainable agriculture by ensuring we have a market for our meats and you have plates full of very fresh, very healthy, and very humane dinners for months to come. Livestock is seasonal (especially goat and lambs), call for availability.
Raising Practices: Our animals are raised on a natural diet of pasture, hay, and grain to meet their nutritional needs with nothing artificial ever added. Chickens are free-range.
**NR, NHI, NFB, AWN
Where To Find Our Meats: Zekiah Farms farm store, Waldorf Farmers’ Market, Chesapeake’s Bounty, Spider Hall Farm.
See our ad on opposite page!

What is ‘Aging’?

Aging is a process that tenderizes meats, concentrates the flavor and produces a superior taste and texture. The meat producers in this directory ‘dry-age’ their meats; this process is costly as the meat is hung for a period of time in specialized climate-controlled coolers (see individual listings for details). (‘Wet-aging’ is the predominant mode of aging meats in the U.S.A. as it is cheaper and takes less time).
Alvey Brothers, LLC
Country Meat and Butchering

WE OFFER...
- Beef and pork, whole or cuts
- Complete custom butchering services
- Pork and beef grill kits
- High quality, great tasting meats fresh from the farm
(See the website for available cuts)

GO W H O L E H O G !

Buying your meat each week in small packages costs your family a lot of money. Buying a cut hog directly from the farm not only tastes better, it saves you money!

Clements Maryland • 301-904-3847
www.alveybrothersfarm.com

Maryland Sunrise Farm

Grass-fed Beef
All-natural / Hormone-free / Raised on our certified organic pastures

101 Dairy Ln. Gambrills, MD 21054 (443) 243-5163
ABNER’S CRAB HOUSE
Robert F. Abner
3748 Harbor Road
Chesapeake Beach, MD 20732
(410) 257-3689, (410) 610-7014
abnerscrabhouse90@yahoo.com
www.abnerscrabhouse.com
Hours: 7 days a week, 11 a.m. to midnight.
Type Of Business: Retail, wholesale, restaurant.
Hard Crabs: (live, meat).
Soft Crabs: (fresh, frozen).
Processed And Prepared Seafood: Full restaurant menu, seafood dinners, and sandwiches, crab and oyster specials.
Business Description: Family-owned and operated for 46 years; restaurant and retail specializing in fresh seafood, sandwiches, crab and oyster specials and seafood dinners. Processed seafood. We harvest and produce 75 percent of all product we sell. We have our own crab and fishing fleet.

BOB EVANS SEAFOOD
Bob Evans
5527 Muddy Creek Road
Churchton, MD 20778
(410) 867-3884, (443) 336-3000
Hours: Seasonal, please call.
Type Of Business: Waterman, retail, wholesale.
Oysters: Wild-harvest.
Hard Crabs: (live).
Soft Crabs: (fresh).
Business Description: Local waterman, processor and local retail and interstate wholesale.

CRABKNOCKERS SEAFOOD MARKET, LLC
Mike and Mary Simmons
40955 Merchants Lane
Leonardtown, MD 20650
(301) 475-2722
crabknockermike@gmail.com
Crabknockers on Facebook.
Hours: Mon. – Thurs. 10 a.m. to 7 p.m., Fri. – Sat. 10 a.m. to 8 p.m., Sun. 10 a.m. to 6 p.m.
Type Of Business: Retail, wholesale, carryout.
Products: Finfish: Flounder, rockfish, salmon, striped bass, tilapia, trout, whiting (fresh, frozen).
Soft Crabs: (fresh, frozen).
Processed And Prepared Seafood: Complete line of fresh and cooked seafoods, homemade soups and crab cakes.
Business Description: In business for over 20 years, we offer a complete line of fresh, raw or cooked seafood. Carryout only; lunches, dinners and catering available.

DALY’S FRESH SEAFOOD
Matt Daly
27421 North Sandgates Road
Mechanicsville, MD 20659
(301) 373-7764
thedalys@md.metrocast.net
Hours: Tues. – Sun. noon to 7 p.m.
Type Of Business: Retail, wholesale, carryout.
Products: Finfish: Catfish, croaker, perch, rockfish, whiting (fresh, live).
Shellfish: Cherrystone clams, scallops, shrimp (fresh, frozen, live).
Soft Crabs: (fresh, frozen).
Other Seafood: Snow crab legs.
Farms are a vital part of our local economy, and the Southern Maryland Agricultural Development Commission (SMADC) has many resources to help you find the farms that fit your needs.

The extensive So. Maryland, So Good Farm Guide and a full line of targeted mini-directories like the SMSG Equine Guide, Farmers Market Guide and Holiday Guide are available around the region and can also be downloaded FREE from the SMADC website.

And be sure to look for the So. Maryland, So Good logo where you shop and dine. You’ll get products that are fresh and healthy, and you’ll be supporting our local farms.

Find out more at smadc.com.
Processed And Prepared Seafood: Fresh steamed seafood, soups and chowders.

Business Description: A local carryout seafood business providing fresh or steamed seafood to our patrons. Also wholesale fish, oysters and crabs.

Where To Find Our Seafood: At our store and McKays, Nicks of Clinton, Leonardtown Grille, Kevin’s Café, Boomerangs, DC Wharf in Washington, DC.

GOLDEN EYE SEAFOOD
Robert Lumpkins
17640 Clarke Road
Piney Point, MD 20674
(301) 994-2274
Hours: 6 a.m. to 4 p.m.
Type Of Business: Waterman, retail, wholesale.

KELLAM’S SEAFOOD
Paul Kellam
16616 Three Notch Road
Ridge, MD 20680
(301) 872-0100
Hours: Seasonal March – Dec., please call for information.
Type Of Business: Waterman, retail, wholesale.

KENT ISLAND CRAB CO.
2905 Mountain Road
Pasadena, MD 21122
(410) 437-2155
Hours: Mon. – Sun. 11 a.m. to 9 p.m.
Type Of Business: Waterman, retail.

MARYLAND SELECT HATCHERY
Dennis Woodruff
7470 Mason Springs Road
LaPlata, MD 20646
(301) 753-6120
www.troutfishingmaryland.com
Hours: By appointment.
Type Of Business: Aquaculture producer, retail.
Products: Hybrid striped bass, black crappie (live).
Business Description: We are a hatchery raising fish for stocking ponds and also provide licensed ‘fee
fishing’ catchout ponds; no fishing license required. Visit our website for prices and complete details for ‘fee fishing’ and hatchery.

**MEL’S CRABS**

Mel  
(410) 394-0777  
melscrabs@comcast.net  
www.melscrabs.com  

**Hours:** Seasonal, visit website for details.  
**Type Of Business:** Retail, mobile truck sales.  
**Products:** Hard Crabs: (live, meat – bushel, half bushel, dozen).  
Soft Crabs: (fresh, frozen – individual, dozen).  

**Business Description:** Mel’s Crabs has been in business since 1988. Ninety-nine percent of the catch is caught by local watermen. We have a satisfaction guarantee and a full refund or replacement policy. Our hard crabs are guaranteed live from us to your cooker. Visit our website for our policy and full details and call us for weekly prices and hours throughout the season. We sell our products from our mobile truck at 5005 Solomons Island Road in Huntingtown.

**PATUXENT SEAFOOD CO., LLC**

Andrew and Jill Buck  
4149 School Road  
Broomes Island, MD 20615  
(410) 610-5395  
jkbuck720@yahoo.com  
patuxentseafood@yahoo.com  

**Hours:** By appointment, evenings and weekends only.  
**Type Of Business:** Waterman, aquaculture producer, retail, wholesale, private sales to the public.  
**Products:** Oysters: Farmed aquaculture. Hard Crabs: Maryland blue crabs (live).  
**Business Description:** We specialize in oyster aquaculture; a family-owned business offering sustainable and delicious farm-raised oysters harvested from our private oyster lease in the Patuxent River (raised in cages that sit about 7 inches off the bottom) as well as quality Maryland blue crabs that are harvested out of the Patuxent River and regions of the Chesapeake Bay. We are located in Broomes Island, which has been a working waterman’s community for more than 100 years.

**SHORELINE SEAFOOD, INC.**

Donald and Deborah Storm  
1034 Route 3 North  
Gambrills, MD 21054  
(410) 721-7767  
shorelinesfd@aol.com  
www.shorelinesfoodinc.com  

**Hours:** Mon. – Thurs. 11 a.m. to 8 p.m., Fri. 11 a.m. to 9 p.m., Sat. 10 a.m. to 9 p.m., Sun. 11 a.m. to 8 p.m.  
**Type Of Business:** Retail, wholesale, carryout.  
Hard Crabs: Crabs, (live, meat).  
Soft Crabs: (fresh, frozen).  
Other Seafood: Dungeness crabs, snow king crab legs.  
**Processed And Prepared Seafood:** Crab cakes, soups, seafood platters.  
**Business Description:** Wholesale and retail seafood market. We also have a carryout with seafood platters, homemade soups, sandwiches and subs. We provide on-premises catering (featuring crabs, shrimp and lobster) for all types of family and corporate events.

**THOMPSON’S SEAFOOD CORNER MARKET, INC.**

Denise Ching and Paul Thompson  
28765 Three Notch Road  
Mechanicsville, MD 20659  
(301) 884-5251  

**Hours:** Closed Mon., Tues. – Sat., 9 a.m. to 7 p.m., Sun. 11 a.m. to 5 p.m.
Type Of Business: Retail, wholesale, carryout.


Other Seafood: Smoked bluefish, crab legs (snow, Alaska, Dungeness), frog legs, lobster tails.

Processed And Prepared Seafood: Crab cakes, crab soup, stuffed crabs, fried shrimp, fried fish, steamed and raw shrimp, steamed snow crab legs, crab salad, oyster and seafood dinners. Other non-seafood items available.

Business Description: Fresh seafood available daily; we clean the fish ourselves. Summertime fresh Maryland crabs a specialty. Also offering drop-off or carryout and catering services, carryout dinners and seafood.

WILD COUNTRY SEAFOOD

Patrick Mahoney
124 Bay Shore Avenue
Annapolis, MD 21403
(410) 267-6711, (410) 562-2880
wildcountry2174@yahoo.com
www.wildcountryseafood.com

Hours: Summer hours; Tues. – Thurs. 3 p.m to 7 p.m., Fri. – Sat., 11 a.m. to 7 p.m., Sun. 11 a.m. to 5 p.m. Visit website for seasonal hours.

Type Of Business: Waterman, retail, restaurant.


Other Seafood: Squid.

Processed And Prepared Seafood: Steamed shrimp, steamed crabs, full sandwich menu, platters menu (crab balls, shrimp, oyster, crabs), soups.

Business Description: My father and I work the water each morning before opening the store to provide the freshest seafood possible. We sell fresh seafood also available raw, steamed, broiled or fried.

WILD WILLY’S SEAFOOD

Willy Dean
49925 Hays Beach Road
Scotland, MD 20687
(301) 904-8078, (301) 870-5617
selbysuzi1121@aol.com

Hours: Seasonal, please call.

Type Of Business: Retail, wholesale.

Products: Finfish: Croaker, flounder, perch, rockfish, spot (fresh).

Oysters: Wild-harvest (in-shell).

Hard Crabs: (live).

Business Description: Family-owned and operated seafood business, wholesale and retail. All locally caught seafood. All interstate sales. We specialize in bait for crabbing.
CHESAPEAKE’S BOUNTY
William Kreamer
6415 St. Leonard Road
St. Leonard, MD 20685
(410) 586-3881
william@chesapeakesbounty.com
www.chesapeakesbounty.com

**Hours:** 7 days a week, 9 a.m. to 7 p.m. year round.

**Meats:** USDA-slaughtered and processed, vacuum-packed frozen cuts (beef, goat, lamb, pork, poultry). Aged meats available, varies by producer. Bacon, sausage, smoked meats, hot dogs, scrapple, jerky.

**Seafood:** Rockfish, perch, croaker, catfish, flounder, tilapia, oysters in-shell or shucked (fresh, live, wild-harvest, aquaculture), clams (fresh, live), crabs (live, meat), soft crabs (fresh, frozen), Jonah crabs and lobster (caught by Maryland watermen).

**Business Description:** Retail, wholesale farm outlet. We buy products from local farms and sell at farm direct prices. Open year-round we provide easy access to local quality produce, meats (from farms that participate in the Southern Maryland Meats program), local seafood (Chesapeake region), dairy products, baked goods, canned goods, holiday decor, plants and health and beauty products.

See our ad on page 6!

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DAVID’S NATURAL MARKET
871 Annapolis Road, Route I75
Gambrills, MD 21054
(410) 987-1533
www.davidsnaturalmarket.com

**Hours:** Visit website for details.

**Meats:** USDA-slaughtered and processed, vacuum-packed and frozen cuts.

**Business Description:** All-natural local grocery market. The store features many locally produced products including Southern Maryland Meats products. We sell only completely natural products free of preservatives, artificial colors, antibiotics and hormones. Many of our products are also certified organic.

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MILLER FARMS
Brad Miller
10140 Piscataway Road
Clinton, MD 20735
(301) 297-9370, (301) 399-5485
bmiller14@vzw.blackberry.net
www.millerfarmsclinton.com

**Hours:** Summer hours: Mon. – Fri., 8 a.m. to 7 p.m., Sun. 9 a.m. to 5 p.m. Winter hours: Mon. – Fri., 8 a.m. to 6 p.m., Sun., 9 a.m to 5 p.m.

**Meats:** USDA-slaughtered and processed, vacuum-packed frozen cuts (beef, goat, lamb, pork, poultry, rabbit), sausage, hamburger patties, ground beef. Starting this year we will sell custom meats (whole, half or quarter side) on pre-order forms.

**Business Description:** Miller Farms is a direct farm market that has been family-owned since 1840. We participate in the Southern Maryland Meats program and host a freezer case featuring farm-raised meats; farms’ raising practices may include grass-fed, naturally raised, hormone and antibiotic-free meats. Meat aging varies by producer. Our farm store also offers a wide variety of fruits, vegetables, baked goods, homemade icecream, greenhouse plants and nursery, firewood and more.
**RETAIL VENUES**

**NICKS OF CALVERT**
930 Costley Way
Prince Frederick, MD 20678
(410) 414-7105
Specials line: (410) 414-8367
www.nicksofcalvert.com

**Hours:** Mon. – Wed. 10 a.m. to 7 p.m., Thurs., Fri., 10 a.m. to 8 p.m., Sat. 9 a.m. to 8 p.m., Sun. 9 a.m. to 5 p.m.

**Business Description:** Specialty meat products and grocery store.

**Meat producers in this guide have listed the following farmers’ markets where consumers can find their products:**

Visit market websites for seasons, days and times.

**ANNE ARUNDEL FARMERS’ MARKET**
Annapolis
www.aaedc.org

**HOME GROWN FARM MARKET**
Lexington Park
www.homegrownfarmmarket.webs.com

**NORTH BEACH FRIDAY NIGHT FARMERS’ MARKET**
North Beach
www.northbeachmd.org

**WALDORF FARMERS’ MARKET**
O'Donnell Lake Waldorf
www.facebook.com/stcharlesmd

And be sure to visit www.somarylandsogood.com for the latest So. Maryland, So Good Farmers’ Market Guide to the region's markets.

**SPIDER HALL FARMS, LLC**
3915 Hallowing Point Road
Prince Frederick, MD 20678
(410) 610-0094
coxfarm1@verizon.net
www.spiderhallfarm.com

**Hours:** Mon. – Fri. 11 a.m. to 7 p.m., Sat. 8 a.m. to 8 p.m., Sun. 9 a.m. to 5 p.m.

**Meats:** USDA-slaughtered and vacuum-packed frozen cuts (beef, goat, lamb, pork), bacon, sausage, ground beef, ham.

**Business Description:** We host a freezer case featuring Southern Maryland Meats farm products (may include hormone and antibiotic-free, naturally raised meats). Year round we offer a full range of Maryland farm products including locally grown fresh produce, honey, jams and jellies, baked goods and dairy products (milk, yoghurt, icecream). Visit our website for information on our corn maze, school tours and events.
What if you could plan a getaway filled with colorful people, postcard-perfect views and experiences as unique as you are?

Now you can!

The NEW Southern Maryland Trails: Earth, Art, Imagination guidebook has more farms, wineries, art galleries, artists’ studios, B&Bs and eateries than ever before. Plus, you’ll find imaginative itineraries like “DeVine Wine Journey” and the “Gadget-Free Getaway.”

So grab your car keys, your sense of adventure and your imagination ... your perfect trip is waiting.

Get your FREE copy of the NEW Southern Maryland Trails guidebook at participating partner sites. See website for listings.

www.somdtrails.com

Get the Guides!

FIND THE SO. MARYLAND FARMS THAT FIT YOUR NEEDS

Ask about other So. Maryland, So Good directories. Download from the web or call 301-274-1922 for convenient pick-up sites.

Christine L. Bergmark, Executive Director
Southern Maryland Agricultural Development Commission
P.O. Box 745 / 15045 Burnt Store Road / Hughesville, MD 20637
Tel: 301-274-1922 / FAX: 301-274-1924
info@smadc.com

www.somarylandsogood.com