

FEATURED FARMERS

PRODUCT



Find many of these farms and more at https://appalachiangrown.org/



NO BOXES July 1-7

In anticipation of some folks being away/busy for the holiday, there will be no boxes delivered or available for pick up that week.

LAST BOX **July 8-12**

Thank you so much for participating in this 26-week program! This was the second series of the program and we hope we can get another series going again as soon as possible. We will be in touch as this series comes to a close with a survey and will really appreciate your feedback to help us continue the program and make it better!



WARCRY PEPPER COMPANY

Matt and Carlos Bryant

Bryson City, NC

arcrypeppers.com/

At Warcry Pepper Company, we love hot sauce and creating it to share with others. We make water in type: Certain and the forest of source unit great and the will offer a will offer a small, handcrafted batches of our hot sauce using 25 varieties of organically grown "Super-Hot Peppers," the hottest in the world, and fire-roasted local tomatoes. We farm roise all the peppers at the sacred mother town, Kituwah, in Cherokee, NC, to honor our farming and family heritage. We also grow a variety of microgreens. We are proud to be Native American owned and operated.

SPROUT CULTURE FARM

Jesah Segal

Asheville, NC

https://www.sproutculture.farm/

Sprout Culture is one of the region's largest indoor vertical farms growing organic microgreens. More than a business, we are a cultural change movement working to shift our society from a "fast food culture" to a "living food culture." We're bringing one of the healthiest, sustainably grown foods to tables across the region.

BACKWOODS BAKERY

Whittier, NC

"Thoughtfully-sourced, lovingly-crafted." We are a NCDA-certified microbakery nestled in the backwoods of Western NC. A true "mom and pop" shop, we work together to bake the finest the area has to offer. With no "brick-and-mortar," our public offerings can be found at area farmers markets and events as well as local retailers and restaurants.

BARKER FAMILY FARM

Darren Barker Bryson City, NC

DARNELL FARMS

The Darnell Family

Bryson City, NC

https://damellfarms.com/

A fun, familu-friendlu, Appalachian-stule farm and fruit stand, specializing in u-pick strawberries, pumpkin picking, food trucks, ice cream, monthly festivals, and a giant playground, all nestled on the beautiful Tuckasegee River. All are welcome. Come make our

STILL WATERS LANDING

Andrew Jones

Hayesville, NC

https://www.stillwaterslanding.org/

Still Waters Landing is a model of rural-renewal. We are a local pasture raised pig and produce farm with a mission to restore the community through farming, food, fellowship and faith while

STILL WATERS

3 BARN FARMS

Katie Doe & Alex

Franklin, NC

https://www.3barnfarms.com/



community! While Alex specializes in animal husbandry and forest management, you can find Katle caring for plants and overseeing marketing and community outreach efforts. They aim to grow 3 Barn Farm into a 'full diet farm' that offers a one stop shop to Franklin, NC and

SEXTON FARMS

Dana NC

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Bring the whole family!

Macon

Backwoods

Bakery

Wednesday, June 26 5:30-7:30 PM

Winding Stair Farm NURSERY 57 Saunders Rd, Franklin

Swain

Thursday, June 27 5:30-7:30 PM

Darnell Farms 2300 Governors Island Rd, Bryson City

Health screenings

Farm activities

Join us on the farm!

- Light dinner & cooking demonstrations with Uncomplicated Kitchen & Rose James
- Child care and ASAP Growing Minds activities
- Gift cards (gas or grocery) for all attendees
- Door prizes!

All free of charge!









