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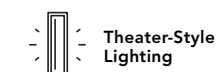
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SPRING 2022



66

Photo by Dave Bryce. Kitchen by Marvista Design + Build.

22 Fantasy Kitchens

Three local designers share their visions for kitchens full of color, texture and beauty.

28 The Big Decisions

Choosing wallpaper, paint colors, tile or hardware can feel like a challenge. Local experts share their top options.

42 Back To The Old Country

Rosa Colucci and Chef Anthony Marino head to the WaterSource by Don's Appliances showroom to cook up a Sicilian feast.

54 Life Of The Party

Top Ligonier realtor Donna Tidwell designs her own kitchen as "party central." Mission accomplished!

60 Going Green

Alison Shapiro and Marino Kitchen & Bath team up to create a beautifully green space.

66 Make It Modern

Marvista Design + Build delivers a crisp, up-to-date, black and white kitchen with timeless appeal.

70 Collecting, Culling, Creating

Interior designer Lisa Scalo McMenamin admits that she loves to collect dinnerware. She designed a kitchen to accommodate her passion.

74 Creating Sanctuary

Architect Gerald Morosco and his client Barbara Shapira melded their visions in the creation of an elegant and tranquil family oasis.

112 Next-Level Grill Game

When the sun shines, who wants to be inside? Check out this cutting edge outdoor kitchen.

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The Hillebrands, left to right: Terry, Jason, Don, Matt, Nick, and Tim.

COOKING UP A GREAT KITCHEN

Were you ever asked which of your two grandmothers makes the best chicken soup...while they're both in the room listening? There's no right answer, is there? There's something good, nourishing and soul-stirring about almost every way to make chicken soup. Your favorite depends on your taste buds and what you enjoy the most.

That's exactly how it is when you create, or remodel, a kitchen in 2022. With a world of options for color and finish at your fingertips, you will be guided by your passions. And, we hope, by expert advice from the staff at Don's Appliances. Everyone at this family-owned and operated business is ready to find what's right for you among the vast variety of today's appliances.

Steam ovens and induction cooktops have joined convection ovens and pro-chef gas ranges in many kitchens. Freezer drawers are just as reliable as traditional options, and we have both. Dishwashers can be small enough for a single meal or large enough for a party of 20. Washers and dryers vary in size from tiny to tremendous, all the while getting their job done perfectly. And outdoor kitchens are... well, they are the *bomb* right now!

Come and visit us and we will help you work out all the details! Tag your favorites in this issue of *Pittsburgh's Finest Kitchens* and we can lead you right to your appliance and hardware choices. Yes, supply-chain issues continue to affect us, but our decades of industry connections and our buying power continue to get the very best from the leading brands in the business: SKS, LG, JennAir, Thermador, Bosch, GE, The Galley, and more. Our staff is nimble and always ready to help you navigate the best way forward.

This issue also helps you unpack other decisions that go into making a kitchen. Some of our talented designer customers, chosen by the crew at TABLE Magazine and this issue's illustrious Guest Editor, Stephen Treffinger, share their favorite kitchens. A few more give us insight into finishes, materials, and colors. We are grateful to Gerald Morosco, Marvista Design + Build, Donna Tidwell, Lisa Scalo McMenamin, Alison Shapiro and Marino Kitchen & Bath for visiting their projects, and to Melissa Rees, Colleen Simonds, James Mohn, Black Cherry Design, Susan Muschweck, Betsy Wentz, and Cinque Cerra-Saunders for sharing their talents.

We are especially grateful to Chef Anthony Marino and Rosa Colucci for taking *Pittsburgh's Finest Kitchens* to Sicily. Rosa recently spent a day in Palermo cooking with Countess Nicolette Lanza Tomasi, and she and Chef Anthony recreated the meal for our cameras at the Watersource by Don's Appliance showroom on Baum Boulevard in East Liberty. They used every pan and every appliance we have... and it was a special joy watching them make delicious Sicilian food.

We are ready to get you started on the kitchen of your dreams. We hope to see you soon!

Tim Hillebrand
Principal, Don's Appliances

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Contributors

Stephen Treffinger | guest editor

Stephen covers interiors, design, travel, and technology. He has written for the *New York Times*, the *Wall Street Journal*, *Financial Times*, *Domino*, *Architectural Digest*, *House Beautiful*, *Interior Design*, *Elle Decor*, *Travel + Leisure*, *Vogue Living* (Australia), *Departures*, and others.

Dave Bryce | photographer

Dave Bryce is a Pittsburgh-based photographer with a focus on architecture and interiors. His attention to detail also brings life to food and objects.

Susan Fleming Morgans | writer

Susan is a longtime writer and editor who has written about everything from city planning to open heart surgery. Her favorite subjects are beautiful homes, memorable dining, and people who enjoy life even when times are tough.

Erin Kelly | photographer

Erin is an interiors, architectural and lifestyle photographer. She has been capturing beautiful spaces and vignettes for international and national publications, interior designers and architects for over a decade. She resides in Pittsburgh with her two daughters and crazy-talented illustrator husband.

Nicole Barley | writer

Nicole is a freelance writer and full-time content creator who loves nothing more than spending an entire day in the kitchen, cooking, baking, and snapping photos of her creations-with a soundtrack of Prince and Bruce Springsteen keeping her company.

Rosa Colucci | writer

Rosa is a features writer and national color educator for PPG Industries. Her work has appeared in newspapers, magazines, and trade publications. She loves sharing a good meal with friends and family.

Andrea Stehle | writer

Andrea's career has spanned the industries of digital news, magazines, and luxury hospitality. She is a mom of two and is passionate about sharing the benefits of essential oils and empowering families with natural solutions.



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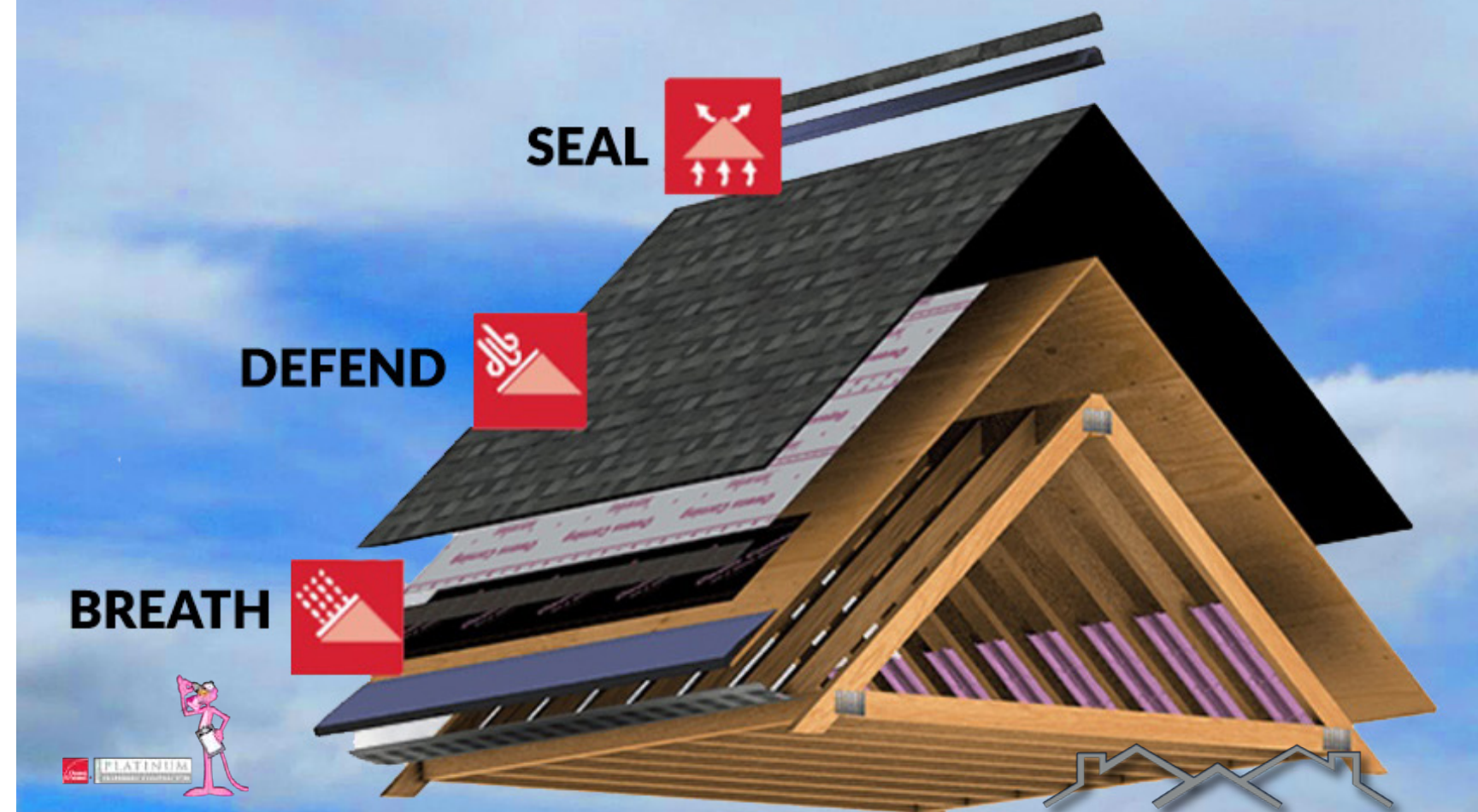
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Story by Stephen Treffinger | Photography by Dave Bryce | Styling by Keith Recker

NATURE AND SHAKER MEET

Susan Muschweck Interior Design embraces the shadow and light of natural materials, the landscape, and fine craftsmanship.

This high-fashion palette begins with a contemporary twist on the Shaker cabinet, finished here in glamorous black. In order to balance this moody look with moments of warmth and to avoid it becoming too “bachelor-like,” Susan added several carefully chosen contrasts that include the warm tones of walnut flooring. The cabinetry is topped with bright, deeply-veined quartz; yet more visual texture comes in the form of brass pulls, acrylic knobs, and the basalt and metallic porcelain backsplash tile. These crowning elements have not only a warming effect but also introduce a bit of sparkle, continued in the antiqued mirrored glass found in the cabinet doors.

1. Cabinet door:
Custom, painted in Sherwin-Williams Caviar SW 6990

2. Quartz surface:
Ultimate Granite MSI
Quartz Calacatta Laza

3. Hardwood floor:
Mirage Floors
Engineered Hardwood in American Walnut

4. Brass cabinet pull:
SPLASH Rocky Mountain
Hardware Rail Cabinet
Pull

5. Acrylic cabinet knob:
SPLASH Nest Studio
Transparency Collection

6. Glass for cabinet doors: Antique mirror

7. Tile for backsplash:
The Tile Shop Rush River
Stone Studios Basalt and
Metallic Porcelain
Mosaic



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THE FRESHNESS OF THE TIMES PAST

The past has a very modern presence in the design thinking of Black Cherry Design.

Story by Stephen Treffinger
Photography by Dave Bryce
Styling by Keith Recker

Accent Wallcovering:
Farrow & Ball St.
Antoine BP 910 from
Allegheny Millwork

For a kitchen Lauren Piasecki is designing for a Tudor in Oakland, it's about balancing accuracy and modernity. "I want to honor the period with timeless finishes, and also to incorporate elements that are current and fresh while having some reference to the past." Grasscloth and penny tile provide era-appropriateness while adding texture. The black-on-cream wallpaper certainly doesn't feel old fashioned, and Lauren thinks the extra time we've spent in our homes has resulted in a desire to try new things. "I think people are willing to take more chances now and bring in some bold patterns."

blackcherrypgh.com

Bamboo Toothbrush
from Black Cherry
Design Shop

Woven Wood Shades:
Inspired Shades Tahiti
Clay from Budget
Blinds of Downtown
Pittsburgh

Countertops:
Cambria Rose
Bay Matte

Accent Floor Tile:
Waterworks Gray
Carrara 3" Mosaic

Stool Finish:
Rove Concepts
Walnut

Backsplash: Heath
Ceramics G65
Heron Blue

Wallcovering:
Phillip Jeffries
Vinyl Arrowroot in
Sagebrush

Banquette Upholstery:
Verellen Laundered
Casual Linen Bronze
from Weisshouse

Accent Backsplash:
Penny Rounds from
Ceramiche Tile and
Stone

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Story by Stephen Treffinger | Photography by Dave Bryce | Styling by Keith Recker

FANTASTICAL WORLD TOUR

Marvista Design + Build drifts from continent to continent with an effortless mix of cultural references.



Engineered quartz countertop: Silestone Eternal Noir

Backsplash: Natural White Zellige 2 x 6 tile

Michael Jacobs and the team at Marvista Design + Build explore how to step outside of one's comfort zone to test the waters beyond-but without ever leaving home. An exaggerated vein flashes from ebony quartz, while colorful flowers dance in a dark field of pitch. The hand-hewn texture of a bright ceramic tile backsplash plays against burnished metal pulls, jewel-like glass, and cabinets of rift-sawn oak. It's a wild trip for those who long to be back on the road.

marvistadb.com

Glass/brass pull: Emtex

Cup pull: Brushed Brass from Amerock

Wallpaper: Hygge & West Alpine Garden Multi Ebony

Cabinet door: Driftwood Rift-cut White Oak

DARK PALETTES OFFER DEPTH AND RICHNESS, ESPECIALLY WHEN ACCENTED BY THE SHIMMER OF METAL AND GLASS AND THE LUXE TEXTURE OF LEATHER.

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WALLPAPER DOESN'T FOOL AROUND

Designer Colleen Simonds explains how being fearless when thinking about your walls can lead to great things. She spoke with Guest Editor Stephen Treffinger.



Interview by Stephen Treffinger
Photography by Dave Bryce
Styling by Keith Recker

- 1. TWIGS Pheasant
- 2. FARROW & BALL Jasmine
- 3. BEATA HEUMAN Marbleized
- 4. PIERRE FREY Georgian
- 5. REBECCA ATWOOD Marble
- 6. OTTOLINE Tulips
- 7. RAPTURE & WRIGHT Tribal Stripe
- 8. OTTOLINE Tulip Fields

"IN MY OPINION, BEING SAFE ALL THE TIME WITH YOUR CHOICES IS BORING! THE BEST DESIGN COMES WHEN YOU PUSH YOURSELF A LITTLE..."

Wallpaper doesn't fool around. It feels awfully permanent when you put it up. (At the very least, it's expensive to redo.) According to Colleen, that's kind of the point. "My philosophy is that if you're going to do it, *do it*. There are so many choices that people get scared." Fear not, though. Colleen has picked a selection of papers that will work their magic in your kitchen—or kickstart your own process of choosing one. Most are decidedly bold...but there are a couple of more subtle options if you can't quite make the full leap.

"IN MY OPINION, BEING SAFE ALL THE TIME WITH YOUR CHOICES IS BORING! THE BEST DESIGN COMES WHEN YOU PUSH YOURSELF A LITTLE ... "

PATTERN

Go bold or . . . well, just go bold

"The point of wallpaper is to create a mood and environment in a room that nothing else will do," she says. Colleen likes the riskiness of wallpaper and thinks you shouldn't be shy when it comes to pattern. Many of her selections have a dominant color and a range of other hues as well. This look is strong and allows for options when it comes to picking paint and other finishes (see below).

"KITCHENS SHOULD FEEL JUST LIKE ANOTHER ROOM IN YOUR HOUSE. I DON'T THINK YOU HAVE TO NECESSARILY TREAT THEM DIFFERENTLY."

PALETTE

It's only natural

Green is very popular these days, and several of the papers here are based on this organic choice. (Outdoors-inspired patterns are definitely a go-to for her.) "I like anything that has a bird or a tree or a leaf or anything that feels like nature." And while she admits the idea of "bringing the outside in" may seem a bit clichéd, she thinks these examples go further. "They feel like a connection to the outside, and that feels good in a home." She also loves geometrics with multiple colors, but with some nuance and nothing that feels too cold.

TEXTURE

Bold but not brazen

Excitement doesn't always have to be about bold color. "I love using grasscloth, and use it all the time," she says. For her, it's a way to get texture and sometimes a bit of color, but (generally) no pattern. "It's the perfect way to warm up a room instantly." It has a calming effect, too. And although it can seem as if the choices are limited, Colleen says there are a "gazillion kinds" out there with different amounts of texture, different weaves, and different tones.

"HOW DO YOU WANT THE ROOM TO FEEL? WALLPAPER CAN GET YOU WHEREVER THAT IS REALLY QUICKLY."

SURFACE TREATMENT

Our experts waded through myriad options to help streamline paint color options for the perfect kitchen.

Story by Stephen Treffinger

Perhaps no decorating decision brings with it more stress than choosing a paint color. Sample pots and paper strips are dabbed or taped onto various places around the room to “see what they’ll look like at different times of the day.” Right. In reality, the process goes something like this: try five options, tear hair out, drive back to hardware store, repeat. The room ends up looking like a Jackson Pollack as interpreted by an eight-year-old.

Fortunately, we knew whom to call to make this easier, enlisting a panel of experts who make these choices for a living. (They’ve had all the nervous breakdowns so you don’t have to.) So, whether you prefer deep hues or high-impact neutrals or something quieter, we’ve got the palette for you.

BETSY WENTZ | Clean and confident

This threesome of teal and grays is strong but not overbearing, with just the right balance of colorful and neutral, with notes both bright and profound.

Benjamin Moore Aegean teal

Benjamin Moore Feather Gray

Benjamin Moore Heather Gray

benjaminmoore.com
farrowandball.com
sherwin-williams.com
behr.com
ppgpaints.com

COLLEEN SIMONDS | Sophisticated warmth

Strike up a match made between a neutral white and rich, earthy colors for something that’s unexpected yet somehow familiar. Pick a white, then pick a color (or two or three).

Farrow & Ball Setting Plaster

Benjamin Moore White Dove

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Farrow & Ball Red Earth

Benjamin Moore Simply White

Farrow & Ball Railings

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SURFACE TREATMENT

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High contrast

The juxtaposition of black and white gets more than a little something extra with intriguingly un-plain whites, a black that's moody and complex, and a touch of gray to connect them.

Walls

Benjamin Moore
Chantilly Lace

Sherwin-Williams
Nebulous White

Cabinetry

Behr Black

MICHAEL JACOBS/MARVISTA

Updated classics

The juxtaposition of black and white gets more than a little something extra with intriguingly un-plain whites, a black that's moody and complex, and a touch of gray to connect them.

Walls

Sherwin-Williams
SW7008 Alabaster

Sherwin-Williams
SW7062 Rock Bottom

MELISSA REES | The Smart Set

The love child of Boho and Bloomsbury, this marriage is a joining of two strong individuals who are fantastic together but also play well with others.

Sherwin-Williams
Dark Auburn

Sherwin Williams
Natural Linen

ROSA COLUCCI | Understated nature

They say still waters run deep, but we say so do muted color palettes. These restrained earth tones are evocative and enveloping.

PPG Olive Spring

PPG Atrium White

"FROM VIBRANT GREEN REMINISCENT OF THE FIRST SPRING LETTUCE TO A DEEP RESTORATIVE SHADE THAT MIMICS THE EARTHY RICHNESS OF SPINACH, THERE ISN'T A SHADE OF GREEN THAT WON'T WORK WELL IN YOUR KITCHEN."

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TILE TALK

Architect and Designer James Mohn talks tile, metallurgy, and something he calls the Pittsburgh Palette.

Photography by Dave Bryce
Styling by Keith Recker
Story by Stephen Treffinger



"I ALWAYS FIND IT COMPELLING WHEN SOMEBODY CAN TAKE SOMETHING OLD AND MAKE SOMETHING NEW OUT OF IT AND DO IT IN SUCH A WAY THAT IT'S ACTUALLY VISUALLY APPEALING—AND PERHAPS EVEN HAS ENHANCED VALUE COMPARED TO HOW IT STARTED OUT."

All too often, the backsplash gets the (white) subway-tile treatment or maybe a dash of something more colorful. But here James mines the world of metallics and minerals to reveal something with a bit more character and depth. With intriguing hues and tactile surfaces, these gems supply more than a little texture and dimension. He gives ideas for how to find them and use them in your home as well.

1. Sodalite Blue Marble, 3/4" thick slab
2. Best Tile, Glamour Ronda Gold Glass Mosaic
3. Ann Sacks New York, Elements, New Bronze Luster Stoneware
4. Best Tile, CEP, Continental Cosmic, Blue
5. Ann Sacks New York, Elements, New Mercury, Stoneware
6. Ann Sacks New York, Elements, Wolf Stone, Stoneware
7. Mosaic House, Moroccan Glazed Tile, Porcelain White and White
8. Ann Sacks New York, Elements, Flannel, Stoneware
9. Eco Friendly Flooring, Recycled Brass Tile
10. Ann Sacks New York, Elements, Wolf Creek, Stoneware
11. Best Tile, CEP, Continental Royal Blue
12. Eco Friendly Flooring, Recycled Brass Tile with patination
13. Eco Friendly Flooring, Recycled Aluminum Tile with textured finish
14. Eco Friendly Flooring, Recycled Aluminum Tile with polished finish

Go with your gut

Tile has a commanding voice, so if one sings to you—trust that instinct. James was in a tile store recently and saw the penny rounds here and was wowed. "They're vibrant. And who doesn't like gold? There was something about this particular finish. It glows and jumped off the wall at me."

Mixing metals

Kitchens often contain a lot of stainless, and James is a fan as well. What about mixing it with other metallics like these? "It's interesting, the idea of putting things together that contrast but also complement." He likes the idea of pairing appliances that are obviously "manufactured" with one of these tiles that's either hand-formed or, like the recycled tiles here, melted down in someone's oven and reformed.

Surface

Several of the tiles here have slightly irregular surfaces. Others are patinated or have (intentional) imperfections. It's another way to complement or contrast your appliances, cabinets, and walls. Such "flaws" show the hand of the maker. "I speculate that these Moroccan tiles are made the same way they were hundreds of years ago." Because of that, he says, they convey timelessness.

The Pittsburgh Palette

Yes, it's a thing. "Pittsburgh has all these amazing houses from the late 19th and early 20th centuries made of brick and stone. They really lend themselves to historic color palettes." This is especially true of paint colors, but applies equally to the selection of tiles shown here. The rich materials can take being paired with saturated pigments and deep earth tones.

Scale

James subscribes to the general advice about big and small: if you use large materials in a small space, it will seem bigger. But too many small-scale materials in a not-so-large space can be a bit visually chaotic and make it seem even smaller. Larger rooms are a little less sensitive but it's good to be mindful of what you're trying to achieve in terms of the size of the room.

jamesmohndesign.com

KITCHEN SWITCH

Professional refinishing services can give you a fresh and environmentally responsible new look.

Story by Andrea Stehle
Photography by Dave Bryce

REFINISHING RATHER
THAN REPLACING YOUR
KITCHEN CABINETS
COULD BE A TIMELY
AND ENVIRONMENTALLY
RESPONSIBLE OPTION.



We all know the mantra of sustainability: Reduce. Reuse. Recycle. It can, however, be daunting to apply it to the (re)creation of a kitchen, the most used room in the house. Recent experience showed me that it is possible to reduce, reuse, and refurbish... and achieve a glorious look at the end of the process.

Jessica Flamino of Refinish, Refresh, Renew was my guide in the revamping of my kitchen cabinets last year. Her cabinet refinishing business has boomed since the start of the pandemic, when she went from doing four kitchens a month to eight, and expanded to include fireplace mantels, specialty furniture, banisters, bathroom vanities, and more.

She spends her workdays—fueled on coffee and energy from her bodybuilding hobby—modernizing clients’ kitchens usually alongside contractors, updating the entire look of a space. “I enjoy offering clients an affordable option—versus spending \$80,000 on fully replacing their kitchen cabinets—for a brand-new look,” says Flamino. “Many of my clients have small children and contractors often tell them their work will take eight to 10 weeks without a kitchen. By contrast, we typically take four to five days with one additional day for installation. Time is worth a lot to people, especially when they have kids.”

facebook.com/refinishrefreshrenew

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Santom Upholstery

Whether it's for a home project or within your commercial business, Santom has specialized in commercial-grade fabrics and materials since 1958. They give new life to thrift-shop finds and cherished family heirlooms with upholstery and refinishing. A recent project involved an antique grandfather clock refinished with a stunning custom citrus lacquer. santomupholstery.com

Refined + Co

Tara Cavanagh of Refined + Co prides herself and her team on transforming an outdated space into one that feels brand new—without the hassle and cost of brand new. They offer updates to cabinetry, fireplaces, staircases, and many other projects — all of which started as a passion project for Tara. refinedandcompany.com

Old Flame Mending

Founders Rebecca Harrison and Tia Tumminello believe that every textile has a story. “Mending is a lifestyle choice, and it takes dedication to slow down for it,” says the duo. Specializing in visible mending (darning or patching that you can see), Old Flame can “fix anything but a broken heart.” oldflamemending.com

The Guiding Light

These skilled folks can brighten your day with lamp and chandelier repair. theguidinglightpittsburgh.com

TaleWeavers

TaleWeavers are experts in restoring damaged chair seats in cane, rush, cord, splint, and more. They deal with American antique chairs and benches, as well as patio furniture and other everyday objects. Located in Erie, TaleWeavers picks up and drops off to several shops in the area. taleweavers.com

Fibrenew Three Rivers

Services offered include repair and conditioning of leather, plastic, vinyl, fabric and upholstery, whether in homes, cars, boats or offices. Their color-matching technology helps ensure an accurate restoration. fibrenew.com/three_rivers

Shehady's Oriental Rugs

Owner Wade Shehady has been restoring rugs back to their original beauty for over 40 years. He also teaches the art of restoration to carpet dealers all over the country. shehadys.com



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BACK TO THE OLD COUNTRY

Rosa Colucci and Chef Anthony Marino cooked up a Sicilian feast based on the traditional recipes of Duchess Nicoletta Lanza Tomasi. Don's Appliances' well-equipped showroom on Baum Boulevard provided everything necessary for this culinary voyage back to the Old Country.



Story by Rosa Colucci
Photography by Dave Bryce
Styling by Keith Recker
Recipes by Duchess Nicoletta
Lanza Tomasi, butera.it

Rosa Colucci works with a mezzaluna to chop the ingredients.

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Growing up as the child of Italian immigrants, I never thought of the cooking my mother and our large extended family did every day as “slow food.” Influenced by the cultures of Abruzzo and Campania, where my parents were born, it was just the way we lived. Bread was baked weekly and eaten fresh from the oven. Enough tomato sauce for the whole week bubbled on the stove every Sunday. Simple proteins and root vegetables were roasted for dinner on a daily basis.

When my mother neared the end of her life, she spoke often of the hardships of her childhood and WWII, something she never did when we were growing up. Italians, and many immigrants of that era, worked very hard to assimilate into American culture as a matter of survival—the war and its painful memories were to be left in the old country. I often wonder what else might have disappeared in the process of assimilation.



This page, clockwise from top: Crostini with Pesto, Dried Tomatoes, Almonds & Pistachios; the kitchen at WaterSource by Don's Appliances on Baum Boulevard. Opposite: Ruvidelli al pesto trapanese.

ORIGINAL RECIPES FROM A DAY COOKING WITH THE DUCHESS AT PALAZZO LANZA TOMASI, DUCHESS NICOLETTA LANZA TOMASI

Crostini al pesto di pomodorini secchi, mandorle e pistacchi

(Crostini with Pesto, Dried Tomatoes, Almonds, & Pistachios)

- 1 cup (50 g) of sun-dried cherry tomatoes
- 1/2 cup (50 g) of unsalted shelled pistachios
- 1/2 cup (50 g) of unsalted toasted almonds
- A bunch of fresh basil
- Extra-virgin olive oil
- Freshly ground black pepper

Chop the tomatoes finely together with the pistachios and the almonds, the mixture should not be too gritty. Add the basil leaves towards the end and chop them with the mixture. Put the pesto into a bowl, add 2-3 tablespoons of olive oil and some pepper. Mix well and set aside for at least 1 hour. Add more oil, as the pesto will absorb it. Mix well and spread on pieces of toast.

Ruvidelli al pesto trapanese

(Ruvidelli with Pesto Trapanese)

- 2 lb (1 kg) of Roma tomatoes
- 3/4 cup of blanched almonds
- A large bunch of basil
- Salt, freshly ground pepper
- Extra-virgin olive oil
- 1 lb (500 g) of ruvidelli
- 1 cup unflavored breadcrumbs

1. Any sweet, ripe tomato with a thin skin would be perfect for this recipe. Cherry tomatoes are not ideal because they tend to be too watery. San Marzano are wonderful but they need to be peeled, their skin being rather thick.

2. Bring plenty of water to the boil in a large pot. Put tomatoes, almonds, basil, salt, and pepper in a blender and start blending. Eventually, pour the oil, little by little, until the desired consistency is achieved (I like it quite creamy). The sauce will result pink-orange in color. Pour half of the sauce into a serving bowl.

3. Cook the ruvidelli (or any other short pasta, or, if you prefer long pasta, bucatini) until al dente. Drain the pasta and turn it into the bowl. Add the remaining sauce and toss well. Decorate with basil leaves and serve with aluddica atturrata (toasted breadcrumbs). Serves 5-6.

An important note: Unlike other kinds of pesto, trapanese keeps just one day in the fridge, and doesn't freeze.

4. For the aluddica atturrata you'll need about 1 cup



of breadcrumbs for 4-5 servings of pasta. Heat 1 1/2-2 tablespoons of olive oil in a frying pan and swirl it all over the bottom of the pan. Stir in the crumbs with a wooden spoon. Turn them repeatedly over medium-high heat, spreading them across the pan, until they get to a golden-brown color. This takes only 2-3 minutes. Take care not to burn the crumbs!

5. Immediately spread the toasted breadcrumbs onto a plate, allowing them to cool, stirring once or twice.



I recently traveled to Sicily, in part to get back in touch with my heritage. During this trip, our group enjoyed A Day Cooking with the Duchess, an immersive cooking experience with Duchess Nicoletta Lanza Tomasi in the 18th century palazzo she shared with her husband Gioacchino, the Duke of Palma.

We shopped at the famous Il Capo Market, gathering fruits, vegetables, and fish. At the Palazzo, we picked herbs and edible flowers from the lush plants on her terrace. We gathered, chopped, talked, and learned about food, living, and each other—just like we do when around the dinner table with my extended family at holidays. Three hours later, we were served the lunch we had prepared in the formal dining room on heirloom place settings. It was simply extraordinary.

My mother never returned to the land of her birth after she immigrated to the States. The first and only journey across the Atlantic on a boat was just too hard on her. When I traveled, however, she always cheered me on and told me to live my life and see everything. She has been gone for five years now but, as I was in that kitchen in Sicily, I knew she was right there with me, cheering me on every step of the way. She would have loved this meal and all of the care that went into preparing it.



This page: left: Rosa places the swordfish involtini in the oven. Right: The finished dish, ready to serve. Opposite: Pantelleria Salad with potatoes, tomatoes, onions and capers.

Involtini di pesce spada
(Swordfish Rolls)

- 1 medium red onion
- Extra-virgin olive oil
- 3 cups of very fine breadcrumbs
- 3 anchovy fillets
- 1/2 cup of finely chopped parsley and mint
- 3 tbsp of currants
- 3 tbsp of pine nuts
- Fine zest of 1 lemon and 1 orange
- 1 tsp of pink peppercorns
- Juice of 1 lemon and 1 orange
- Salt, freshly ground pepper
- 12 slices of swordfish
- 2 small golden onions
- 15 bay leaves

1. You must ask your fishmonger to slice the swordfish as thin as possible; the slices must be less than 1/4-inch (5 mm) thick.

2. Preheat the oven at 375 degrees. Chop the onion very finely. In a skillet, sauté the onion in oil until soft and just golden (as usual, I add to the cold oil a few tablespoons of water to prevent burning). Stir in the breadcrumbs and cook for 2-3 minutes to toast the crumbs.

3. In a bowl, mash the anchovy fillets, add herbs, currants, pine nuts, orange and lemon zests, pink peppercorns, lemon and orange juice, and a tablespoon of oil. Add the bread-crumbs-onion mixture, mix well, add some ground pepper and a pinch of salt. Put about 1 teaspoon of stuffing on each slice of swordfish, near one of the corners. Roll the corner of the slice over the stuffing, fold in the edges keeping the width the same to the end, and roll it all up, creating a small package. Peel and quarter the golden onions and peel off the layers. Place a bay leaf and an onion layer between each roll. Thread the rolls, the onion layers, and the bay leaves with skewers (start and end each skewer with a bay leaf and an onion layer).

4. In a platter, pour 2-3 tablespoons of oil, in another a few tablespoons of breadcrumbs. Coat the skewers with oil and then roll them in the breadcrumbs. Oil a baking dish and lightly sprinkle some salt. Arrange all the skewers in the pan, turn them, lightly sprinkle them with breadcrumbs and oil (you can use the leftover breadcrumbs and oil from the platters!). Bake for 15 minutes, turning the skewers once.



Insalata pantesca di patate, cipolle, pomodori e capperi
(Pantelleria Salad)

- 2 lb (1 kg) of potatoes
- 1 lb (1/2 kg) of tomatoes
- A cup of salted, preserved capers
- 1 medium red onion
- 1 tbsp of dried oregano
- Freshly ground pepper
- Good red wine vinegar
- Extra-virgin olive oil

Small new potatoes and Roma or San Marzano tomatoes would be ideal for this recipe.

1. Steam the potatoes until done, peel and cut them in bite-size pieces. Put them in a bowl, let them cool. Cut also the tomatoes in bite-size pieces, seed them and add them to the potatoes. Thoroughly but delicately rinse the capers and gently pat them dry. Thinly sliced the onion in rings. Add the capers and the onion rings to the bowl. Sprinkle the oregano and the pepper. In a little jug, mix the oil and the vinegar (1/3 of vinegar and 2/3 of oil).

2. Dress the salad with this mixture just before serving, otherwise the potatoes will absorb all the oil and become soggy.

This page: Chef Anthony places his Fish Stew in the steam oven. Once steamed to perfection, he plates his delicious dish. Opposite: Stufato di pesce, seasoned with pepper and lemon and ready to eat.



Stufato di pesce (Fish Stew)

This spin on a classic Italian stew cooked often by Chef Anthony's parents and great-grandparents is updated with the use of a convection steam oven.

- 12 size 16/20 shrimp, peeled and deveined
- 1 lb littleneck clams, rinsed
- 2 Maine lobster tails, sliced in half
- 10 cloves garlic, peeled
- 2 fennel bulbs, quartered
- 2 lemons, quartered
- 3 bunches Italian chard
- 1 bunch Italian parsley, chopped
- 1 tbsp salt
- 1 tbsp black pepper
- 2 cups white wine
- 1/4 cup olive oil
- 1/4 cup white balsamic vinegar
- 2 tbsp rosemary, chopped

1. Clean shrimp and butterfly down the side. (This ensures an even cook.)
2. Next, drain clams and check for quality. Discard any with cracked or open shells.
3. Slice lobster tails in half and rinse.
4. Place all seafood on solid steamer pan for steam oven. (If you are not using a steam oven, place in oven-safe stew pan and preheat oven to 375 degrees.)
5. Combine remaining ingredients (except for oil, balsamic vinegar and rosemary) and pour on top of seafood.
6. Place steam oven on convection steam 350 degrees for 20 minutes (it will take the same time in a regular oven, too).
7. When all the seafood is tender and cooked, the lobster tails are bright red, and the clam shells are open, the dish is ready.
8. To serve, take all the greens and fennel and place at bottom of serving bowl. Arrange the seafood over the greens.
9. Whisk together olive oil, balsamic vinegar and rosemary and drizzle over the dish. Add the braising broth and serve warm with crusty Italian bread.



Gelo di arancia
(Orange Jelly)

- 4 lb (2 kg) of oranges
- 2 lemons
- 10 small sheets (20 g) of isinglass gelatin
- 3/4 1 cup (150 to 200 g) of sugar
- Pure sweet almond oil

1. Squeeze the oranges together with the lemons and strain the juice. You should obtain 4 cups (1 liter) of juice. In case, squeeze a few other oranges until you obtain the right amount. Pour 3/4 of the citrus juice into a bowl. Soak the gelatin sheets in a small bowl of cold water. Pour the remaining juice into a pot and add the sugar. The amount of the sugar depends on the sweetness of the citrus.

2. Bring to a boil to dissolve the sugar. Wring the gelatin sheets gently and add them to the hot liquid off the flame, stirring well until completely dissolved. Let cool. Pour the liquid into the bowl with the juice and stir well.

3. Decant the liquid into martini glasses or champagne coupes, place in the refrigerator for a few hours until the gelatin is thoroughly set. Decorate with fresh fruit or edible flowers and serve.

4. You can also coat a 1-liter gelatin mold with some drops of sweet almond oil and set the juice in it. Refrigerate until set. Unmold onto a platter and decorate with fresh fruit or edible flowers.

Left: Chef Anthony places the Orange Jelly in the refrigerator to cool. Right: The chilled dessert is a work of art, and deliciously light and refreshing.



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BEEF TENDERLOIN STEAKS WITH BLUE CHEESE TOPPING

Try a steakhouse classic at home. Garlic-rubbed Beef Tenderloin Steaks are topped with creamy blue cheese.

INGREDIENTS:

4 beef Tenderloin Steaks,
cut 1 inch thick (about 1 pound)
1 large clove garlic, halved
1/2 teaspoon salt
2 teaspoons chopped fresh
parsley leaves

Toppings:

2 tablespoons cream cheese
4 teaspoons crumbled blue cheese
4 teaspoons plain yogurt
2 teaspoons minced onion
Dash ground white pepper

COOKING:

1. Combine topping ingredients in small bowl. Rub beef Tenderloin Steaks with garlic.
2. Place steaks on rack in broiler pan so surface of beef is 2 to 3 inches from heat. Broil 13 to 16 minutes for medium rare (145°F) to medium (160°F) doneness, turning once. One to two minutes before steaks are done, top evenly with topping.

Cook's Tip: To grill, place steaks on grid over medium, ash-covered coals. Grill, covered, 10 to 14 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. One minute before steaks are done, top evenly with topping.

3. Season with salt; sprinkle with parsley.

BEEF, IT'S WHAT'S FOR DINNER



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A portrait of Denise Bortolotti, a woman with long dark hair, smiling and resting her chin on her hand.

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A photograph of a living room featuring a large, patterned area rug, a built-in bookshelf, and a person sitting on a green cushioned bench.

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A photograph of a modern kitchen with blue cabinetry, a white countertop, a stainless steel refrigerator, and a central island with a wooden top and blue base.

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SCAN ME

Story by Keith Recker
Photography by Dave Bryce
Food by Chef Alekka Sweeney, chefalekka.com
Food Styling by Nina Gleason

Life of the Party

LIGONIER REALTOR DONNA TIDWELL WELCOMES FRIENDS INTO HER OPEN-PLAN KITCHEN "ON THE REGULAR." TABLE MAGAZINE STOPPED BY WITH CHEF ALEKKA SWEENEY TO GET IN ON THE ACTION.

Tucked into the rolling green fields outside of Ligonier, realtor Donna Tidwell's home draws in friends and neighbors like a beacon. Part of the attraction is Donna's warm, relaxed style, but the kitchen completes the picture. It was built precisely to host a party.

The house flows easily from the living room to the kitchen and then beyond to the dining area, beckoning guests to move first to drinks, then to Chef Alekka's hors d'oeuvres, and then from one smiling conversation to another.

"We wanted an open concept with voluminous spaces. To achieve that, we had to remodel what was here. We removed the walls that separated the kitchen from the rest of the living space. We also removed the existing ceiling and the attic to create the current 14-foot vaulted one. Eventually, we also widened the kitchen by grabbing part of the garage to allow for the large islands that we desired," says Donna. "Our mission was to have living room, dining room, and kitchen flow seamlessly together in a comfortable way."



The twin waterfall islands are surfaced in a unique schist granite with a leather finish. The perimeter countertops were custom made of solid rolled steel with a lacquer finish, reflecting light onto white glass backsplashes. The appliances are stainless steel JennAir models, including the streamlined 36-inch induction cooktop with a Kohler pot filler.

THE WARM, RELAXED STYLE OF THIS HOSTESS IS REFLECTED IN HER COMFORTABLY MODERN KITCHEN.



“We designed and built LED strip lights located over the islands in a way that provides maximum task lighting without shining directly into our eyes,” Donna adds, rightly proud of a noticeable detail of this long and complicated project that she personally guided and monitored. The almost-invisible fixtures cast pools of light that are not mere task-lighting: they attract guests into the kitchen. Their glow, as well as Chef Alekka’s delicious hors d’oeuvres, emphasized the kitchen’s role as the center of this party.

Starting with Gazpacho Shooters and a glass of bubbly, the crew moved on to Smoked Salmon Blini, Crab & Avocado Brioches, two kinds of crostini, tender potatoes topped with crème fraîche and crispy shallots, and fresh radishes served French-style with salt and butter.

Reluctant to leave and drive back to Pittsburgh, we were assured of summertime invitations... something we look forward to indeed.



Left, top: Donna Tidwell and her nearest and dearest. Bottom: Chef Alekka's Crostini with Burrata and Mashed Fava Bean, Lemon Zest & Red Pepper Flake Garnish. This page: Chef Alekka's Gazpacho Shooters with Parmesan & Cayenne Twists.



Appliances

JennAir 36" Pro-Style French Door Refrigerator

JennAir 30" Warming Drawer

JennAir 72" Counter-Depth French Door Refrigerator

JennAir 15" Built-In Undercounter Ice Maker

Thermidor 24" Built-In Dishwasher

Whirlpool 30" Freestanding Range



Chef Alekka's Cocktail Party Menu

Gazpacho Shooters with Parmesan & Cayenne Twists

Baby Yukon Gold Potatoes stuffed with Crème Fraîche topped with Crispy Shallots & Chives

Smoked Salmon Blini

Crab & Avocado on Mini Brioche Bites

Crostini with Burrata and Mashed Fava Bean, Lemon Zest & Red Pepper Flake Garnish

Crostini with Crispy Pancetta, Asparagus, Burrata & Lemon Zest

Radishes with Butter, Maldon Sea Salt & Herbed Olive Oil



Going Green

CREATIVITY, COLOR, AND CUSTOM DETAILS
ABOUND IN THIS VERY “VOGUE” DESIGN.

“It was a no-fun kitchen.”

That’s how the owners of this Highland Park home described their space before the team of Alison Shapiro, owner of A. Shapiro Design, and Amanda Johnson, general contractor and project manager with Marino Kitchen & Bath, got their hands on it.

No longer. This renovation is effortlessly unique, joyful, and welcoming.

Shapiro, an interior design and remodeling specialist, recalls, “[The homeowners] had a very clear vision of what they wanted.” They brought her images of bespoke French kitchens and farmhouse-style cottages to the table. “They wanted my help to educate them on how to accomplish that visual. It was a creative problem-solving process for all of us.”

Step one: removing the wall between the kitchen and dining room. This freed up the previously cramped area and invited flow. To create a transitional moment, Shapiro inserted a walnut-topped bar. Complete with three J.L. Møllers stools, it is now the homeowners’ favorite place in the house.

The kitchen’s U-shape means “it’s really tight in the two corners,” say Shapiro. Working with custom cabinetry allowed the team to get it just right, with much fine-tuning in the process. In the end, some spaces were simply too small for cabinets and doors. Instead, the designer created “little custom moments that are utilitarian but also look good and are personal,” like mini shelves displaying the spines of colorful cookbooks, and an easily accessible nook used for storing cutting boards.

Story by Nicole Barley
Photography by Erin Kelly



A GLOWING, NATURAL GREEN RELAXES THE EYE AND CALMS THE MIND.



Thoughtful details continue in the antique brass hardware and reeded glass on select cabinets. The original exposed brick chimney pairs perfectly with the intentionally simple backsplash. “I treated it as a way to smooth out the horizon line in the kitchen and create a moment of rest for your eyes,” says Shapiro.

The cabinets feature a custom paint color, the appropriately named Sherwin-Williams Vogue Green. “This project was so fun because they were willing to take a risk, and this color was special,” says Johnson. “Green is everywhere in nature, so it’s one of the few colors that stays classic.” And, it beautifully complements the plant collection throughout.

Some might also consider bold wallpaper a risk, but—as one of the homeowners’ main sources of inspiration—it majorly paid off. The print chosen for the kitchen “is not a William Morris wallpaper, but it’s very much in the style,”

says Shapiro. (British Victorian-era Morris designed over 50 papers and was known for exacting patterns drawn from nature.) She notes that the large repeat and the color density “take you back to these different eras and moments that are appropriate to the architecture in this turn-of-the-century home.”

Shapiro’s biggest aha moment was finding a way to blend existing hardwood with a new floor. While the team was able to source the same species of white oak, it would be impossible to create a perfectly seamless match. The solution? Laying the floor in a herringbone pattern.

The resulting room, from top to bottom, is perfection.

ashapirodesign.com
marinokb.com





Appliances

Bosch 800 Series
Dishwasher

Faber Inca Lux Custom
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Maytag Fingerprint
Resistant Stainless Steel
French Door Refrigerator

Samsung Smart Slide-In
Gas Range with Smart
Dial & Air Fry



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JOYFUL AND UNIQUE.***



Make it Modern

AFTER MULTIPLE RENOVATIONS OVER MORE THAN 20 YEARS, LAURA AND ELLIOT DINKIN NOW HAVE THEIR DREAM KITCHEN THANKS TO MARVISTA DESIGN + BUILD.

Story by Nicole Barley
Photography by Dave Bryce



***A FRESH LOOK FOR A
TURN-OF-THE-LAST-
CENTURY HOME.***

Laura and Elliot Dinkin know the ins-and-outs of home renovations. Over the course of more than two decades living in the same house, they'd survived two-and-a-half redesigns in order to accommodate their changing needs. "We've had everything from architects to planners to Home Depot," says Laura.

After their kids moved out, the couple began searching for a smaller residence; however, finding the right space for themselves and two dogs proved difficult. "We also love our neighborhood. It's where I grew up and raised my children. It meant a lot to me to be able to stay," she says.

Instead, the couple decided to do "one, immaculate, all-together complete renovation" to refresh the nearly century-old home.

In the course of her work as a Howard Hanna Real Estate agent in the Squirrel Hill office, Laura happened to meet Michael Jacobs, president of Marvista Design + Build. When they discussed design, they clicked.

Emily Borne, lead designer at Marvista, worked closely with the homeowners to understand their needs and priorities, such as high-end appliances. It was also important that the team work within the boundaries of the existing space, rather than change the footprint.

"Our main objective was to bridge the gap between a very traditional home architecturally and some of [Laura's] inspirational images, which tended to lean towards modern looks," says Borne.





Without removing any walls, Marvista updated the overall traffic flow by replacing an obstructive peninsula that caused congestion when the couple was entertaining. A functional island in the center of the room now stands in its place.

Borne did implement one structural change: flipping the location of the sink and the stove. Previously, a range hood obscured the window, blocking much of the natural light.

An Art Deco-inspired backsplash, featuring Inara Salt Glaze marble tile, creates a focal point that complements the contemporary fixtures, including an Italian porcelain tile floor in Tulsa Charcoal, custom metal shelves and hood by Stoll Industries, matte black pendant lights by Hubbardton Forge, and a Brizo Solna articulating faucet.

Custom Millbrook cabinets, manufactured by Plain & Fancy, are made from rift-cut white oak with a matte gray finish. They deliver a transitional style that's "a more modern take on a Shaker look," says Borne. Additionally, she chose the island's legs to mimic the style of the doors.

Finishing touches include interior and under-cabinet lighting by Hafele, a built-in TV above the pantry, and plenty of organizational features nestled within the cabinets.

The homeowners couldn't be happier with the result. "This was my third-and-a-half rodeo," says Laura. "This time, I knew what I wanted."

marvistadesignbuild.com

*A MODERN TAKE ON
SHAKER OFFERS A
TIMELESS ELEGANCE.*



Appliances:

Sub-Zero Built-In French Door Refrigerator/Freezer

Wolf 30" Gas Range and Oven

Cove Dishwasher

Wolf 24" Transitional Drawer Microwave

Sub-Zero Undercounter Wine Storage



Collecting, Culling, Creating

A VETERAN DESIGNER GIVES HER OWN KITCHEN
A FRESH AND PERSONAL LOOK.

Story by Susan Fleming Morgans
Photography by Dave Bryce

For several decades, Lisa Scalo McMennamin of LSM Interior Design has been creating dream rooms for clients. But last year she also updated the home she and her husband built in Peters Township in 1986. And while they might be empty nesters, they were not ready to down-size. “It’s a nice, sound, well-built house that we love,” she says.

Lisa started by painting the exterior white and relandscaping, providing a view of the changing seasons from the kitchen window. She then redid the entire first floor, including the kitchen, creating a stunning space that is also well-organized and ready for hard use. “I love to cook,” Lisa says.

The pale wall tiles, cabinets, and quartz countertops provide an understated backdrop for the blue and white Mottahedeh English china Lisa has collected over the years. Her treasures are kept in open cabinets along with bamboo pieces she loves, as well as her favorite dinnerware. Larger Chinese porcelain pieces are a motif throughout the house.

“I’ve always loved blue and white—it’s kind of my signature,” she says. “Blue is a color of nature, easy to live with. It’s a good base, easy to mix with yellows, pinks, and lavenders.” In season, hydrangeas grow at Lisa’s McMurray office, where she tends a flower and vegetable garden that brightens the house with their blooms—very much in harmony with the overall color palette.

To jump-start the kitchen project, Lisa adopted the same tough-love policy she uses with clients: she hired professional organizer Nikki Orsborn of Neat Method Pittsburgh to curate the space. “You know how much you collect: four carrot peelers, three spatulas,” Lisa says. “Nikki lays every little thing on six-foot tables. She determines what you’re attached to and throws out what you’re not attached to.” Nikki completes her intervention with trips to The Container Store to put in place storage systems that organize the essentials that remain.



Appliances

Electrolux Front-Loading Washer and Dryer

Miele 24" Dishwasher

Sub-Zero 48" Built-In Refrigerator

Wolf 36" Rangetop

Wolf 30" Double Wall Oven

Hardware

Franke Fireclay Farmhouse Sink

The Grind 3/4 HP Garbage Disposal

Waterstone Faucets and Soap Dispenser



Everything that survived the kitchen cull is organized nicely into custom cabinets by Phil Long ("my right arm," Lisa calls him). Two-layer drawers, where space permits, offer practical storage. One such drawer holds fragile natural bamboo cutlery for special occasions on the bottom layer and faux bamboo on the top for everyday use. Another feature is a low drawer where her two granddaughters can help themselves to sippy cups, and plastic plates and silverware.

Lantern fixtures over the center island by Urban Electric Company are painted in Sherwin-Williams Sleepy Blue, the color that accents the adjoining dining room, powder room, and laundry room. Other lighting fixtures are of hewn brass. The faucets on the Franke farm sinks in the powder room and laundry room, as well as the cabinet and drawer handles are of satin brass, "much softer and more beautiful than highly polished brass," Lisa says.

Mixing her vintage Turkish Oushak runner and traditional crystal and china with cutting-edge touches like the quartz center island gives the kitchen a fresh but timeless look. Although Lisa describes her style as classic and stays abreast of what's new and popular, she prefers to stay in her own lane. "I don't do anything trendy. I've already lived through all the trends."

lsminteriordesign.com



Creating Sanctuary

ARCHITECT GERALD MOROSCO
FOLLOWS HIS QUEST FOR BEAUTY WITH
THE MODERN KITCHEN OF A TURN-OF-
THE-CENTURY SHADYSIDE MANSE.

Story by Susan Fleming Morgans
Photography by Dave Bryce
Styling by Keith Recker



*“THIS IS
BARBARA’S
KITCHEN...
IT’S A CLEAR
EXPRESSION
OF HER.”*

“Today, clients come to us with ideas from Pinterest and say, ‘Well, this seems to be the *thing*,’” says Architect Gerald Morosco. “And I say ‘Well, is it the thing for you?’ Morosco’s thing is designing spaces — sanctuaries, as he calls them, that will be in style not just this season, but 20 years from now.

Forty years of helping his own architectural practice has taught him that active listening builds trusting relationships with clients like Barbara Shapira. Her renovated kitchen is one of several projects Morosco has designed in the stately, turn-of-the-century home where she and her husband, Dan, raised their family.

Good communication is key. Even so, clients take a leap of faith, hoping that the architect will truly grasp their vision. Ultimately, after a successful project is completed, the client might, according to Morosco, say, “Oh, this is not what I thought it would be, but it is exactly what I wanted.”

Morosco achieved Barbara’s vision by rearranging rather than adding square footage. “[Jerry] was able to capture the feel I wanted for the kitchen without needing a single change,” says the mother of three adult children and grandmother of three. “The room became the central gathering place for our family the moment it was completed.”

“This is Barbara’s kitchen; this is not my kitchen,” Morosco says emphatically. “It’s a clear expression of her.” The pale gray-green palette, for instance, is not a signature for Morosco, who usually leans towards deeper, more heavily saturated hues. But the serene colors align with his guiding philosophy. Trained as a fellow at Frank Lloyd Wright’s Taliesin West, Morosco is “inculcated with the idea of creating beauty, and that’s not something taught in architecture; it’s a very Taliesin perspective.”

Beautiful kitchens have become a priority for many families over the past two years, says Morosco: “Home used to be a place where people came to recharge. Now they’re *staying* home.”

Barbara’s 15 x 22 ½-foot kitchen, which includes a casual dining area flanked by a porch and a powder room, is more open concept than the rest of the 6,000-square-foot house. To create more space, a wall was taken down between the kitchen and a hallway, and two doors and a fireplace were removed, allowing for an island, corner cabinets and a coat closet. The ginger spice-colored ceramic tile backsplash and grayish green Caesarstone quartz countertops form a horizontal line, creating the illusion of more space. Repeating those colors and materials in the island enhances the illusion.



Thoughtfully positioned appliances make for easy cooking, from prep to oven to table. There is good circulation from the kitchen to the formal dining room, front door and patio. Custom planters have transformed a narrow lawn between the house and carriage house into “a space to participate in, not to pass through, connecting the indoors and outdoors,” Morosco says.

Among Barbara’s favorite features are a cozy upholstered bench, where her grandchildren can sit and chat while she cooks, and the custom stained open maple cabinets that contain books and small treasures as well as dinnerware.

Details such as the door and window trim, baseboards, and dark wood flooring, echo the historic character of the house. The custom white plaster crown in the ceiling provides continuity, creating the effect of a room within a room. “The ceiling detail really sets you up,” Morosco says, “Without the ceiling gesture it’s an entirely different room.”

The kitchen brings a contemporary vibe to the Shapira family’s venerable home, with Morosco’s eye ensuring continuity. “It is like timeless pieces of clothing. Reweaving threads already in the house creates a new cloth.”

glm-architects.com



Appliances

ASKO Encore Tall-Tank Stainless Steel Dishwasher with Straight Tubular Handle

General Electric Profile Convection Microwave

Sub-Zero Integrated 27" Refrigerator with Double Doors

Sub-Zero Integrated 27" Freezer with Double Doors and Ice Maker

Wolf Dual Fuel 36" Cooktop Range with 6 Burners

Wolf Classic Unframed Built-In Single Wall Oven

Wolf Stainless Steel Metal Liner Hood with Sloped Sides

Wolf Blower 1500 CFM Ventilator

TABLE[®]

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Farm to Table Buy Local is a 501c3 non profit that connects people to local farms and community gardens. We provide a myriad of programming to promote real, fresh, local food, including food deliveries, garden education classes, and helping people access food assistance programs. We work in schools, community centers, affordable housing, and child care centers. The Heinz Endowments has supported our mission through grant awards since 2018.

Welcome to Farm to Table Buy Local's 2022 Western PA Local Food Guide! We've partnered with TABLE Magazine to publish this extensive list of CSAs, farms, farmers markets, retailers, u-pick farms, butchers, dairies that are located throughout the Western Pennsylvania region. The abundance of agricultural producers in Western Pennsylvania allows us to eat local all year round. More importantly, buying direct from local farms and food producers strengthens our local food system.

I love the feeling of driving around a corner and seeing a farmers market or farm store. I usually stop by to shop. Whether I'm at home in Pittsburgh or working throughout Western Pennsylvania, I can always count on finding some delicious food. I take these opportunities to stock up on our family's favorite local foods: milk, butter, yogurt, eggs, cheese, baked goods, oatmeal, flour, honey, maple syrup, fruits, vegetables, meat, herbs and even beans. It's a completely different shopping experience. You can smell the freshness of the food, sometimes see the fields where the food was grown and talk to the people who planted the seeds, tended the crops, fed the animals or tapped the trees.

Another way to buy local is to subscribe to a CSA (Community Supported Agriculture). There are many types of farms and local businesses that deliver to your neighborhood, or even direct to your home. I subscribe to a few throughout the year and I love to teach my kids what's in season. Most farms offer customizable shares to cater to dietary needs and household sizes.

Many farms and farmers markets accept SNAP (Supplemental Nutrition Assistance Program) benefits, WIC (Women-Infant-Children) vouchers, farmers market nutrition vouchers and other programs to help low income households access fresh food. Non profits in the region help consumers connect to these programs.

Growing a garden is the closest thing to free food that you can get! Even a container of basil or mint growing on your windowsill can provide nourishment, beauty and a connection to nature. Community gardens are located throughout our region. Some are extending the harvest by adding greenhouses, hoop houses, solar energy and more.

Visit our website <https://farmtotablepa.com/> for more information about our upcoming programs.

Warm Regards,
Erin Hart
Executive Director
Farm to Table Buy Local
412-657-3028
erin@farmtotablepa.com



2022 FARM TO TABLE GUIDE

SPONSORED BY FARM TO TABLE, BUY LOCAL

PENNSYLVANIA'S FARMS, SOME OF THEM DATING BACK TO THE 18TH CENTURY, REMAIN A VIBRANT PART OF THE LIFE AND ECONOMY OF OUR STATE. NOT ONLY DO THEY NOURISH US WITH FRUITS, VEGETABLES, MEATS AND EGGS, THEY DELIGHT US WITH BAKED GOODS, FLOWERS, AND ALL MANNER OF PRESERVED FOODS BOTH SWEET AND SAVORY. THEY ALSO KEEP US GROUNDED IN THE TRADITIONS THAT ARE MOST IMPORTANT: RESPECTING THE LAND, EATING NATURAL AND HEALTHY FOODS, AND GATHERING AROUND THE TABLE TO KEEP FAMILY LIFE STRONG.

AS IMPORTANT AS THEY ARE, THEY NEED OUR SUPPORT. LEAN INTO THESE PAGES AND THEIR COUNTY-BY-COUNTY LISTINGS OF FARMS ACROSS THE STATE. VISIT THESE FARMS. BUY FROM THEM. AND, PERHAPS MOST IMPORTANT, APPRECIATE THEM WITH A KIND WORD AND A REPEAT VISIT. FARM TO TABLE LIVING IS DELICIOUS. ENJOY IT!

Principal Photography by Jeff Swensen



ALLEGHENY COUNTY

Al & Lou’s Honey Farm & Market

2013 Naomi Ave., Glassport, PA 15045
724.415.8226 • facebook.com/pg/alloushoney
Farm and Retailer: Raw honey and farm fresh eggs.

Apoidea Apiary

239 Parker St., Pittsburg, PA 15223
apoidea-apiary.com
Farm: Local honey.

Beccari’s Farm

5095 Thoms Run Rd., Oakdale, PA 15071
412.221.8768 • beccaris.com
Farm: Vegetables and berries: apples, apple cider, blueberries, lopes, nectarines, peaches, pears, plums, raspberries, strawberries, watermelon, green beans, beets, sweet corn, Indian corn, cucumbers, gourds, sweet onion, shelling peas, cubanelle peppers, hot peppers, sweet peppers, pickles, potatoes, pumpkins,



straw bales, tomatillos, tomatoes, grape tomatoes, heirloom tomatoes, plum tomatoes, zucchini, honey.

Bedner’s Farm Market

1520 Bower Hill Rd., Upper St. Clair, PA 15241
412.221.5525 • bednersfarmmarketusc.com
Farm and Retailer: Vegetables, decorations, Christmas trees from their Mercer farm, local cheese, eggs, honey, beef from other farms.

Beechview Farmers’ Market

Broadway Ave. and Beechview Ave., Pittsburgh, PA 15216
412.255.2493 • pittsburghpa.gov/events/farmers-market
Farmers’ market: Fruits, vegetables, baked good, other items.

Bellevue Farmers’ Market

34 North Balph Ave., Pittsburgh, PA 15202
bonafidebellevue.com/live/farmers-market

Farmers’ market: Fruits, vegetables, meats, coffee, baked good, other items.

Bethel Park Farmers’ Market

30 Corrigan Dr., Bethel Park, PA 15102
412.831.1328 • bethelparkfarmersmarket.com
Farmers’ market: Fruits, vegetables, baked good, other items.

Black Urban Gardeners (BUGS) of Pittsburgh

Pittsburgh, PA 15208
412.377.9926 • facebook.com/blackurbangardeners
Farm: Homewood historical urban farm.

Blackberry Meadows Organic Farm

7115 Ridge Rd., Natrona Heights, PA 15065
724.226.3939 • blackberrymeadows.com/farm
Farm: Fruits, vegetables, herbs, berries and pork.

Bloomfield Saturday Market

5050 Liberty Ave., Pittsburgh, PA 15224
412.681.8800 • bloomfieldnow.org/bloomfield-saturday-market
Farmers’ market: Fruits, vegetables, cheese, meat, baked goods, other items.

Braddock Farm Stand

612 Braddock Ave., Braddock, PA 15104
412.362.4769
Farmers’ market: Local produce.

Brenckle’s Greenhouses Pittsburgh

3814 Mt. Troy Rd., Pittsburgh, PA 15212
412.821.2566 • brenckles.com/pittsburghgreenhouse
Farm: Local greenhouse.

Carnegie Farmers’ Market

East Main St., Carnegie, PA 15106
carnegieborough.com/market
Farmers’ market: Fruit, vegetables, and other items.

Carrick Dairy District Farmers’ Market

1529 Brownsville Rd., Pittsburgh, PA 15210
pittsburghpa.gov/events/farmers-market
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Cece’s Farm Stand

249 N Craig St., Pittsburgh, PA 15213
Farmers’ market: Local produce.

Chapel Valley Honey

300 E 8th Ave., Tarentum, PA 15084
412.951.7547 • facebook.com/TheWrightStuffHoney
Farm and Retailer: Honey and honey products.

Christoff’s Farm and Greenhouse

41 Prestley Rd., Bridgeville, PA 15017
412.874.5900 • localharvest.org/christoffs-farm-and-greenhouses
Farm and Retailer: Perennials, herbs, and

vegetables. Organic fruits and vegetables: cabbage, lettuce, beets, broccoli, Brussels sprouts, carrots, cauliflower, celery, sweet corn, cucumber, eggplant, garlic, green beans, green onions, hot peppers, leeks, onions, potatoes, pumpkins, radishes, salad greens, salad mix, summer squash, spinach, sweet peppers, sweet potatoes, tomatoes, turnips, winter squash, zucchini, apples, apricots, Asian pears, blueberries, cantaloupes, grapes, peaches, pears, plums, rhubarb, eggs, honey, herbs, bread, cider, watermelons, cherries, melons.

Churchview Farm

3897 Churchview Ave., Pittsburgh, PA 15236
412.496.5623 • churchviewfarmppgh.com
Farm: Farm dinner series, certified naturally-grown produce, heirloom varieties, pasture-raised laying hens, ducks, guinea hens, dairy goats and an apiary.

Clairton Farmers’ Market

410 Clair St., Pittsburgh, PA 15025
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Coraopolis Farmers’ Market

1201 5th Ave., Coraopolis, PA 15108
724.774.2380
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Country Barn Farm

1246 Saxonburg Blvd., Glenshaw, PA 15116
412.225.0930 • countrybarnfarm.com
Farm: Honey and maple syrup.

Cutting Root Farm & Apothecary

721 1/2 Whitney Ave., Wilkinsburg, PA 15221
615.804.0064 • cuttingroot.com
Farm and Retailer: Produce and medicinal herbs.

Dillner Family Farms

4140 Sandy Hill Rd., Gibsonsia, PA 15044
724.444.6594 • dillnerfamilyfarm.com
Farm: Vegetables, berries and flowers, eggs, meat, herbs.

Downtown Market Square Farmers’ Market

Market Square, Pittsburgh, PA 15219
downtownpittsburgh.com/market-square-farmers-market
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Downtown Mellon Square Park Farmers’ Market

Mellon Park, Pittsburgh, PA 15219
pittsburghpa.gov/events/farmers-market
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Drew Mathieson Greenhouse

1600 Metropolitan St., Pittsburgh, PA 15233
412.848.8164 • drewmathiesoncenter.org
Greenhouse: Local greenhouse.

Dundee Farm and Fields LLC

528 Scaife Rd., Sewickley, PA 15143
412.377.5432
Farm and Retailer: Produce, garlic, honey, vegetables, sheep.

East End Food Co-op

7516 Meade St., Pittsburgh, PA 15208
412.242.3598 x142 • eastendfood.coop
Retailer: Grocery store.

East Liberty Farmers’ Market

Garland Parklet on N Euclid Ave., Pittsburgh, PA 15206
Farmers’ market: Fruits, vegetables, and baked goods.

Eden’s Market - A Gluten Free Emporium

99 Alfred St., Pittsburgh, PA 15228
412.343.1802 • facebook.com/pages/Edens-Market-A-Gluten-Free-Emporium/2107721956521
Retailer: Vitamin and supplements store.
Eichner’s Family Farm
285 Richard Rd., Wexford, PA 15090
724.935.2131 • facebook.com/Eichners-Family-Farm-538077262925821/Meat
Farm: Poultry, eggs, fresh market vegetables.

Etna Farmers’ Market

473 Butler St., Etna, PA 15223
412.781.0569 • etnalive.org
Farmers’ market: Fresh produce, prepared foods, crafts, jams, pickles and more.

Farmers at Phipps

One Schenley Park, Pittsburgh, PA 15213
412.622.6914 • phipps.conservatory.org
Farmers’ market: Farm market.

Farmers’ Market at The Block Northway

8013 Mcknight Rd. Pittsburgh, PA 15237
412.254.4464 • theblocknorthway.com>The Block Northway
Farmers’ market: Fruits, vegetables, and baked goods.

Farmers’ Market Cooperative of East Liberty

344 North Sheridan Ave., Pittsburgh, PA 15206
412.661.1875 • farmersmarketcooperativeofeastliberty.com
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Forest Hills Farmers’ Market

1840 Ardmore Blvd., Forest Hills, PA 15221
724.339.1709 • foresthillsfarmersmarket.com
Farmers’ market: Fruits, vegetables, baked goods, and other items.

Fox Chapel Farmers’ Market

423 Fox Chapel Rd., Fox Chapel, PA 15238
412.968.3160 • shadysideacademy.org/farmersmarket

Farmers’ market: Fruits, vegetables, baked goods, and other items.

Goat Rodeo Farm & Dairy

315 Shaffer Run Rd., Allison Park, PA 15101
412.406.336 • goatrodeocheese.com
Farm: Goat milk, goat milk cheese, cow milk cheese (milk from another farm).

Goose Creek Gardens

7245 Noblestown Rd., Oakdale, PA 15071
724.693.8240 • goosecreekgardens.com
Farm: Honey and flowers.

Green Tree Farmers’ Market

905 Greentree Rd., Pittsburgh, PA 15220
412.921.1110
Farmers’ market: Produce, eggs, meat, bread, milk, baked goods, and other items.

Grow Pittsburgh

6587 Hamilton Ave., Pittsburgh, PA 15206
412.362.4769 • growpittsburgh.org
Farm and Retailer: Tomatoes, various vegetables.

Hannah’s Honey

Fox Chapel, PA
412.302.6223 • hannahshoney.net
Farm and Retailer: Apiary.

Harvest Valley Farm Market & Bakery

6003 Cunningham Rd., Gibsonsia, PA 15044
724.898.3276 • harvestvalleyfarms.com
Farm and Retailer: Farm market.

Harvie Farms

700 River Ave. Suite 315, Pittsburgh, PA 15212
412.567.3864 • harvie.farm
CSA: Farm shares.

Homewood Farm Stand

Brushton Ave. and Susquehanna St., Pittsburgh, PA 15208
Farmers’ market: Fruits and vegetables.

Hozak Farms

488 Anderson-Hozak Rd., Clinton, PA 15026
724.899.2400 • hozakfarms.com
Farm: Pumpkins and Christmas trees.

J.L. Kennedy Meat Stand

344 N Sheridan Ave., Pittsburgh, PA 15206
724.898.2316 • facebook.com/JL-Kennedy-Meat-Stand-1802146090042657/Meat
Retailer: Beef, pork, poultry, lamb.

Janoski’s Farm & Greenhouse

1714 State Route 30, Clinton, PA 15026
724.899.3438 • janoskis.com
Farm: Fruits, vegetables, and plants.

Jodikino’s Farm

2488 PA 18, Clinton, PA 15026
724.777.4707 • jodikinosfarmmarket.com
Farm: Flowers and vegetables, fresh grown apples, peaches, cherries, strawberries, corn, tomatoes, pumpkins, cabbage,

squash, flowers, potatoes.

Kaelin Farm Market

2547 Brandt School Rd., Wexford, PA 15090
724.935.6780 • kaelinfarms.com
Retailer: Fruits, vegetables, herbs, peaches, sweet corn, apples, cider, pies.

Larimer Farmers’ Market

Larimer Ave. and Carver St., Pittsburgh, PA 15206
Farmers’ market: Fruits, vegetables, and baked goods.

Lawrenceville Farmers’ Market

250 40th St., Pittsburgh, PA 15201
412.802.7220 • lunited.org
Farmers’ market: Fruits, vegetables, baked goods.

Mallisee Farm

1105 Mallisee Lane, Pittsburgh, PA 15239
412.793.0898 • facebook.com/MalliseeFarm/Produce
Farm: Sweet corn, pumpkins.

Market on Middle

2130 Middle Rd., Glenshaw, PA 15116
412.213.0724 • marketonmiddle.com
Retailer: Arugula, beets, dill, leafy greens, lettuce, microgreens, mint, mustard greens, peas, peppers, sunflowers, Swiss chard, tomatoes, turnips, sweet corn, strawberries, tarragon, basil, chives, sage, various herbs, specialty products, and vegetables.

Market Street Grocery

435 Market St., Pittsburgh, PA 15222
412.281.3818 • marketstreetgrocery.com
Retailer: Gourmet grocery store.

Medium Rare Foods

904 Parkway View Dr., Pittsburgh, PA 15205
412.626.7273 • mediumrarefoods.com
Retailer: Food distributor.

Meneely Farms

613 Lois Dr., Pittsburgh, PA 15236
412.715.1469 • meneelyfarms.com
Farm: Local farm.



Farm To Table

Mish Farms Meat Market

80 Oak Rd., Gibsonia, PA 15044
724.449.6328 • mishfarms.com
Retailer: Beef.

MLK Community Garden

Kirkpatrick St., Pittsburgh, PA 15219
412.583.5209
Farm: Hill District farm.

Monroeville Lions Farmers' Market

2399 Tilbrook Rd., Monroeville, PA 15146
monroevillefarmersmarket.com
Farmers' market: Fruits, vegetables, and baked goods.

Moon Township Farmers' Market

1000 Beaver Grade Rd., Moon Township, PA 15108
412.262.1700 • moontwp.com/farmersmarket.html
Farmers' market: Local produce, meat, and dairy products.

Oasis Farm & Fishery

7238 Fleury Way, Pittsburgh, PA 15208
412.242.4920
Retailer: Microfarm.

One Yard Farm, CSA

336 Jacks Run Rd., Pittsburgh, PA 15202
412.983.1060 • instagram.com/oneyardfarm
CSA: Local farm.

Operation Better Block, Jr. Green Corp

801 N Homewood Ave., Pittsburgh, PA 15208
412.731.1908
Community: Produce.

Original Farmers' Market: South Fayette/Cecil

151 Parks Rd., McDonald, PA 15057
theoriginalfarmersmarket.net/home.html
Farmers' market: Fruits, vegetables, baked good, other items.



Mount Hope Community Church Farmers' Market

12106 Frankstown Rd., Penn Hills, PA 15235
Farmers' market: Fruits, vegetables, and baked goods.

Mt. Lebanon Lions Farmers' Market

975 Washington Rd., Pittsburgh, PA 15228
412.720.5163 • mtlebanonlionsfarmersmarket.com/index.html
Farmers' market: Local produce, meat, and dairy products.

North Side Farmers' Market

East Ohio St. and Cedar Ave., Pittsburgh, PA 15212
pittsburghpa.gov/events/farmers-market
Farmers' market: Fruits, vegetables, baked goods.

Robinson Farmers' Market

5718 Steubenville Pike, Robinson, PA 15136
Farmers' market: Fruits, vegetables, and baked goods.

Ross Township Farmers' Market

920 Perry Hwy., Pittsburgh, PA 15229
412.303.1322 • facebook.com/Ross-Twp-Farmers-Market-414344225264700/
Farmers' market: Local produce, meat, dairy, and processed products.

Russellton Bee Works

55 Poma St., Russellton, PA 15076
724.265.2251 • facebook.com/Russellton-Bee-Works-305634199833193/
Farm: Honey.

Sankofa Village Community Garden & Farm

N Brushton Ave. and Susquehanna St., Pittsburgh, PA 15208
412.537.7895 • svcgpgh.com
Farm: Produce.

Schneider's Dairy, Inc.

726 Frank St., Pittsburgh, PA 15227
412.881.4523 • schneidersdairypgh.com
Retailer: Dairy and cheese.

Seibel's Family Farm

814 Bocktown Cork Rd., Clinton, PA 15026
724.899.2654 • facebook.com/pages/Seibels-Family-Farm-Clinton-Pa/683448821741909
Farm: Chickens and eggs.

Serenity Hill Farms Hydroponics, LLC

20 Serenity Hill, Cheswick, PA 15024
724.681.4176 • serenityhillfarms.com
Farm: Lettuce, pork, goat, lamb, beef.

Sewickley Farmers' Market

St. James Roman Catholic Parish
200 Walnut St., Sewickley, PA 15143
412.262.4839 • saintjames-church.com
Farmers' market: Fruits, vegetables, and baked goods.

Shadyside Farmers' Market

Liberty School Lot, Pittsburgh, PA 15232
Farmers' market: Fruits, vegetables, and baked goods.

Shenot Farm & Market

3754 Wexford Run Rd., Wexford, PA 15090
724.935.2542 • shenotfarm.com
Farm and Retailer: Apples, peaches, nectarines, pears, plums, produce, apple cider.

Shiloh Farm

Thomas Blvd. and N Homewood Ave., Pittsburgh, PA 15208
412.362.4769 • growpittsburgh.org/about-us/locations/shiloh-farm
Farm: Fruit and vegetables.

Soergel Orchards

2573 Brandt School Rd., Wexford, PA 15090
724.935.1743 • soergels.com
Farm and Retailer: Apples, asparagus, snap beans, beets, blackberries, blueberries, broccoli, cabbage, canteloupe/muskmelon, cucumber, sweet corn, eggplant, onions, peas, peppers, pumpkin, raspeberries, summer squash, winter squash, strawberries, tomatoes.

Sol Patch Garden

1211 Braddock Ave., Braddock, PA 15104
solpatchgarden.com
Farm: Cut flower farm and herbs.

South Side Farmers' Market

18th St. and Carson St., Pittsburgh, PA 15203
412.422.6523 • pittsburghpa.gov/events/farmers-market
Farmers' market: Fruits, vegetables, and baked goods.

Squirrel Hill Farmers' Market

Beacon and Bartlett Parking Lot, Pittsburgh, PA 15217
Farmers' market: Fruits, vegetables, and baked goods.

Stamoolis Brothers Co.

2020 Penn Ave., Pittsburgh, PA 15222
412.471.7676 • stamoolis.com
Retailer: Gourmet grocery store specializing in Greek, Italian, and Middle Eastern foods.

Sunny Meadow Foods

2001 Montour Church Rd., Oakdale, PA 15071
412.788.1600 • sunnymeadowfoods.wordpress.com
Retailer: Produce.

Swissvale Farmers' Market

2036 Noble St., Swissvale, PA 15218
Farmers' market: Fruits, vegetables, and baked goods.

Tarentum Farmers' Market

Corner of Lock St. and 10th Ave., Tarentum, PA 15084
724.224.1818 • facebook.com/tarentumfarmersmarket
Farmers' market: Fruits, vegetables, and baked goods

Triple B Farms

823 Berry Lane, Monongahela, PA 15063
724.258.3557 • triplebfarms.com
Farm: Peaches, nectarines, strawberries, apples, corn, peppers, tomatoes, zucchini, black and red raspberries, blueberries, cucumbers, pumpkins, winter squash.

Farm To Table

Turner Dairy Farms

1049 Jefferson Rd., Pittsburgh, PA 15235
412.372.2211 • turnerdairy.net
Retailer: Dairy and cheese.

Upper St. Clair-Bethel Park Rotary Farmers' Market

2040 Washington Rd., Pittsburgh, PA 15241
412.835.6630
Farmers' market: Fruits, vegetables, and baked goods.

Uptown Mt. Lebanon Farmers' Market

710 Washington Rd., Pittsburgh, PA 15228
412.343.3412 • mtlebopartnership.org
Farmers' market: Fruits, vegetables, and baked goods.

Verona Farmers' Market

736 E Railroad Ave., Verona, PA 15147
facebook.com/veronafarmers/
Farmers' market: Fruits, vegetables, and baked goods.
West Homestead Farmers' Market
455 West 8th Ave., West Homestead, PA 15120
facebook.com/WestHomesteadFarmersMarket/
Farmers' market: Fruits, vegetables, and baked goods.

Wilksburg Thursday Open Market

Penn Ave. and Trenton Ave., Pittsburgh, PA 15221
412.999.688 • localharvest.org/wilksburg-thursday-open-market-M74950
Farmers' market: Organic produce, flowers, fabulous breads and baked goods, organic tea and lemonade, Middle Eastern food, spices, fruit preserves, herbs, community information and more!

ARMSTRONG COUNTY

Acorn Hollow Farm

310 Kunkle Rd., Kittanning, PA 16201
724.763.6966 • acornhollowfarm.com
Farm: Snow peas, snap peas, Swiss chard, radishes, pak choy, asparagus, carrots, tomatoes, peppers, cauliflower, broccoli, cabbage, cucumbers, summer squash, winter squash, sweet corn, potatoes, and more.

Bragiels' Golden Harvest Farm

1633 Markle Rd., Leechburg, PA 15656
724.337.3023
Farm: Heirloom vegetables.

Five Elements Farm

405 Hogg Rd., Worthington, PA 16262
724.575.0317 • fiveelementsfarm.com
Farm: CSA offering organic vegetables, salad mix, garlic, butternut squash, red giant mustard, lettuce, eggs.

Hooks Farm

169 Buck Tail Rd., Dayton, PA 16222
724.783.7886
Farm: PA veggies.

Kistaco Farm Market

3483 Balsinger Rd., Apollo, PA 15613
724.478.4361 • kistacofarm.com
Farm and Retailer: Apples, blueberries, peaches, plums, sweet and sour cherries, and a multitude of summer vegetables.

Le-Ara Farm

1787 W Winfield Rd., Worthington, PA 16262
724.543.2628 • leara farms.com
Farm: Raw milk, grass-fed beef, eggs, milk-fed pork, and pasture-raised poultry. Grass-fed, organic beef and dairy. Cheese.

Mowery Family Farms

475 East Main St., Dayton, PA 16222
814.591.7181 • moweryfamilyfarms.com
Farm: Grass-fed freezer beef, livestock.

Myers Pickle Farm

969 State Route 66, Leechburg, PA 15656
724.842.1691
Farm: Sweet corn, winter squash, potatoes, peppers, watermelon, eggplant, tomatoes, melons, garlic, onions.

Pounds' Turkey Farm & Market

4200 Melwood Rd., Leechburg, PA 15656
724.845.7661 • poundsturkeyfarm.com
Farm and Retailer: Turkeys, pumpkins, sweet corn, beef, chicken, eggs, cheese, frozen produce.

Renshaw Family Farms

314 Ford City Rd., Freeport, PA 16229
724.294.0061 • rensshawfarms.com
Farm: Pumpkins and hay.

Rent the Chicken

110 Olinda St., Freeport, PA 16229
724.305.0782 • rentthechicken.com
Farm and Retailer: Chicken coop rental (complete with chickens!).

Robinson's Greenhouse & Farmers' Market

1854 State Routes 28 & 66, Kittanning, PA 16201
724.545.7125
Farm and Retailer: Variety of fresh market produce.

Starr Valley Farm

150 Johnson Rd., Leechburg, PA 15656
724.845.6327 • starrvalleyfarm.net
Farm: Certified organic 100% grass-fed Hereford-Angus beef cattle.

Sugar Hollow Apiary

1625 Coulter Rd., Apollo, PA 15613
412.715.2735
Farm: Apiary.



A FAMILY AFFAIR

THE SHENOT FAMILY ARRIVED IN WEXFORD IN THE 1850s, AND THEY’VE FARMED THE LAND AND FED THEIR NEIGHBORS EVER SINCE.

Story by Keith Recker
Photography by Jeff Swensen

On a warm, humid afternoon last August, I visited the growing fields of Shenot Farm in Wexford, situated in a little teacup valley behind the family-run store on Wexford Run Road. The city of Pittsburgh is scarcely 20 miles away, but it might as well be on another planet: nothing meets the eye except apple trees heavy with fruit, sweet corn as high as the proverbial elephant’s eye, vermilion tomatoes, and the tough, bright blooms of a few zinnias in the flower field. It’s all capped by a blue, blue summer sky dotted with graceful clouds. You’d be tempted to think that nothing had changed here since the 1850s when the first Shenots arrived on the scene. But that would not be true.

Rob and Ed Shenot pick corn. Rob’s wife Leah loads the kids in the back of a quad and zips me out to wave hello. On the way, she lists the apple varieties about to come into season, all of which are grown for modern desires for color, tartness or sweetness. She waves towards the peaches that are in full fruit, noting that these varieties are also driven by what people living today are hungry for. She also explains how Rob staggers the planting of various vegetables to ensure an ongoing supply of fresh food to this part of the world all the way through

October. In recent years, longer and longer spells of warm weather can mean fresh crops until almost Thanksgiving.

I’m very happy to be listening to Leah, though I sort of know all of this already. While I’m a newcomer to the fields, I’m not a greenhorn when it comes to Shenot produce: my family have been customers of the farm’s store for upwards of 40 years. Various nieces and nephews have enjoyed the fall hayrides and the pumpkin patch. And I think the fudge recipes dreamed up by the late matriarch of the family are responsible for an extra pound or two around my middle. Leah and I discuss her favorite recipes, and what people are buying. I leave with many bags overflowing with vegetables destined for TABLE Magazine recipe developer and food stylist Anna Calabrese, who turns them into the recipes you see on the pages of this farm guide.

I also leave with a renewed sense of Shenot Farm as an anchor in my part of the world, as a reminder that the best food comes from well-tended earth, talented hands, and truly good intentions. I’m grateful for the reminder, and grateful for the chance to share it with TABLE readers.

For more, see *shenotfarm.com*.

BEAVER COUNTY

Ambridge Farmers’ Market
625 Park Rd., Ambridge, PA 15003
724.495.9618 • beaverfarmers.wordpress.com
Farmers’ market: Fruits, vegetables, and baked goods.

Beaver Falls Market
712 12th St., Beaver Falls, PA 15009
724.843.1797 • beavercountyfruit.com
Farmers’ market: Farmers’ market: grocery store, local items including local produce (spring.summer, and fall only), and local eggs.

Beefuddled Farms
Clinton, PA 15026
412.498.1607 • facebook.com/pg/beefuddledFarms/
Farm: Honey parties, beekeeping internships, and honey beehive sponsorship.

Brady’s Run Farm
460 Constitution Blvd., New Brighton, PA 15066
724.846.1030
Farm: Produce, pumpkins, and flowers.

Broadrun Farms
393 Concord Circle Rd., Beaver Falls, PA 15010
724.761.4801 • broadrundairyfarm.com
Farm: Family farm offering 100% certified organic raw milk, grass-fed beef, eggs, milk-fed pork, and pasture-raised poultry. Grass-fed, organic beef and dairy. Cheese.

Brunton Dairy
3681 Ridge Rd., Aliquippa, PA 15001
724.375.5910 • bruntondairy.com
Farm: Milk: whole, 2%, 1%, skim, cream, chocolate milk, buttermilk, strawberry milk, ice cream, ground beef.

Center Fruit Market
3431 Brodhead Rd., Monaca, PA 15061
724.774.4402 • beavercountyfruit.com/contact/locations
Retailer: Grocery store selling local items including seasonal produce and eggs.

Chippewa Farmers’ Market
Darlington Rd. and Shenango Rd., Chippewa, PA 15010
724.495.9618
Farmers’ market: Fruit, vegetables, eggs, chicken, beef, baked goods.

Conforti Family Farm
611 Georgetown Rd., Darlington, PA 16115
724.630.8132 • confortifamilyfarm.com
Farm: Chicken, turkey, and eggs, as well as a variety of produce: lettuce, green onions, cabbage, broccoli, asparagus, beets, beans, cucumbers, zucchini, tomatoes, peppers, potatoes, fresh herbs, fruit, mushrooms.

Douds-Floyd Farm
405 Pleasant Dr., Aliquippa, PA 15001
717.825.3633 • doudsfloydfarm.blogspot.com
Farm: Family farm.

Duffy Land and Livestock
161 Church Rd., Fombell, PA 16123
724.816.9677 • duffyfamilyfarm.com
Farm: Family farm raising 100% grass-fed finished cattle.

Enon Country Gardens
363 Anderson Rd., Enon Valley, PA 16120
724.495.9618 • instagram.com/enon_country_gardens
Farm: Vegetables, small fruits, herbs, and field crops.

Haffey Family Farm
147 Edgewood Circle, Industry, PA 15052
724.614.6854 • haffeyfamilyfarm.com
Farm: Family-owned produce farm.

Harley’s Oak Spring Farm
974 Blockhouse Run Rd., New Brighton, PA 15066
724.846.1808
Farm: Fruits and vegetables.

Lewis Family Farms
258 Zeigler Rd., Rochester, PA 15074
724.452.7735 • lewisfamilyfarms.com
Farm: All natural grass-fed and finished beef, pastured poultry.

McConnells’ Farm & Market
294 New Bethlehem Church Rd., Aliquippa, PA 15001
724.375.9568 • mcconnells-farm.com
Farm and Retailer: Apples, raspberries, blackberries, peaches, sweet corn, tomatoes, zucchini, cucumbers, green beans, peppers, broccoli, cauliflower, cabbage.

McCormack Apiaries
115 Reesman Dr., Aliquippa, PA 15001
724.495.6310
Farm: Honey and bee schools.

McCracken’s Apiary
631 Achortown Rd., Beaver Falls, PA 15010
724.683.4496 • facebook.com/McCrackensApiary/
Farm: Honey.

McElhaney Family Farm
149 Pittsburgh Grade Rd., Hookstown, PA 15050
724.544.2391 • familyfarmbeef.com
Farm: Beef, lamb, pork, poultry.

New Brighton Farmers’ Market
5th Ave. and 12th St., New Brighton, PA 15066
beaverfarmers.wordpress.com
Farmers’ market: Fruits, vegetables and other items.

New Sheffield Farmers’ Market
2816 Brodhead Rd., Aliquippa, PA 15001
412.727.1657
Farmers’ market: Fruits, vegetables and other items.

Ridgemont Farm
1010 Ridgemont Dr., Industry, PA 15052
724.494.0331 • facebook.com/RidgemontFarms/
Farm: Flowers, tomatoes.

Schiefelbein Farm
3323 State Route 151, Aliquippa, PA 15001
724.378.8807
Farm: Vegetables, fruits, bread, milk, eggs.

Shepler’s Family Farm
512 Smiths Ferry Rd., Ohioville, PA 15059
724.494.0566 • sheplersfamilyfarm.com
Farm: Pork, turkey, chicken, eggs.

Sturges Orchards
868 Route 288, Fombell, PA 16123
724.624.0383
Farm: Berries, peaches, apples, plums, cherries, apple cider, and Thanksgiving turkeys.

Wild Rose Farm
2412 US Route 30, Hookstown, PA 15050
724.630.0229 • wildrosefarm.blogspot.com
Farm: Lamb farm.

Windy Ridge Dairy
457 North Tower Rd., Fombell, PA 16123
724.822.8777 • windyridgedairy@yahoo.com
Farm: Milk, ice cream, meats, cheese.

Woodward’s Orchard
727 Achortown Rd., Beaver Falls, PA 15010
724.891.0102
Farm: Apples, produce.

Yeck Farms
568 Baker Rd., Freedom, PA 15042
724.775.1326 • facebook.com/Yecks-Pumpkins-and-Hayrides-1485174198389606/
Farm: Pumpkins.

BEDFORD COUNTY

Allegheny Meadows
2155 Riddlemoser Rd., Manns Choice, PA 15550
814.733.2775 • alleghenymeadows.net
Farm: Beef, hay, farm equipment, herding puppies.

Black Valley Farm
9048 Black Valley Rd., Everett, PA 15537
405.599.9797 • blackvalleyfarm.com
Farm: Vegetables, pigs, preserves , lard soaps, livestock feed.

Farm To Table

Boyer Orchards
4116 Cortland Dr., New Paris, PA 15554
814.839.4715 • boyerorchards.com
Farm: Apples, peaches, pears, plums, pumpkins.

Copperhead Rock Farms
416 Texas Corner Rd., New Enterprise, PA 16664
814.766.9920
Farm: Potatoes, fruits, berries and vegetables.

Curvin M & Wilma N
1309 Lafayette Rd., New Enterprise, PA 16664
814.766.2168
Farm: Raw milk producers.

Dark Hollow Sugar Camp
914 Jacks Corner Rd., Hopewell, PA 16650
814.766.3847 • facebook.com/Dark-Hollow-Sugar-Camp-174459056012296/
Farm: Maple syrup farm.

Em Brook Angus
2970 Helixville Rd., Schellsburg, PA 15559
814.733.4552 • embrookangus.com
Farm: Beef (whole, half, quarter animal), breedingstock.

Fisher's Country Store
111 Hoagland Rd., Bedford, PA 15522
814.623.2667 • fisherscountrystore.com
Retailer: Produce, meat, cheese, bulk foods, and other grocery items.

Gerald Smith, Jr., Smith's Organic Farm
653 Sweet Root Rd., Bedford, PA 15522
814.623.8210
Farm: Chicken, eggs, pork, beef, vegetables.

Heritage Produce
983 Miller Rd., Imler, PA 16655
814.276.9453
Farm: Producer-grower farm.

Hidden Hills Dairy
1980 Ritchey Rd., Everett, PA 15537
814.652.2775 • hiddenhillsdairy.com
Farm: Artisan, raw milk cheese.

Huckle Bee Farms
Bedford, PA 15522
724.747.7855 • hucklebeefarms.com
Farm: Raw honey farm.

Jubilee Hilltop Ranch
676 Hominy Hill Rd., Osterberg, PA 16667
814.934.7734 • jubileehilltopranch.com
Farm and Ranch: Grass-fed beef (whole, half, quarter cuts).

Lehman Farms
432 Lehman Rd., New Paris, PA 15554
814.839.4247 • facebook.com/LehmansFarm/
Farm: Produce farm.

MJC Farm
7908 Hyndman Rd., Buffalo Mills, PA 15534
814.979.1744
Farm: General farm.

Pepe Orchards
259 Taylor Rd., New Paris, PA 15554
814.839.2437
Farm: Apples, plums, nectarines, peaches, apricots, cherries, pears, cabbage, bell peppers, green beans, cucumbers, broccoli, tomatoes.

Potter Creek Sugar Shack
710 Potter Creek Rd., New Enterprise, PA 16664
717.609.6649 • pottercreeksyrup.com
Retailer: Maple syrup, maple products.

Ridgetop Orchards
2953 Valley Rd., Fishertown, PA 15539
814.839.4181 • ridgetoporchards.com
Farm: Apples, peaches, cherries, salsa, BBQ sauce, fruit butter, pie preserves, honey.

Sylvan Glen Farms
6937 Main Rd., Bedford, PA 15522
814.494.5053 • facebook.com/sylvanglenfarms
Farm: Ranch and beef farm.

Wholesome Living Marketplace
107 Railroad St., Bedford, PA 15522
814.623.8800
Retailer: Market.

Windy Knoll Farm
238 Anderson Rd., Everett, PA 15537
814.652.6044 • facebook.com/pages/category/Farm/Windy-Knoll-Farm-865848453492682/
Farm: General farm.

BLAIR COUNTY

4 Seasons Farm
305 Pacanowski Lane, Tyrone, PA 16686
814.684.2899 • 4seasonscattle.com
Farm: Grass-fed beef, pastured pork, breedingstock.

Altoona Farmers' Market
Heritage Plaza, Altoona, PA 16601
814.832.2619 facebook.com/pg/altoonafarmersmarket
Farmers' market: Fruits, vegetables, and baked goods.

Baronner's Farm Market
1613 Juniata Valley Rd., Hollidaysburg, PA 16648
814.695.4522
Farm and Retailer: Produce and other items.

Blueberry Hill
1527 W Carson Valley Rd., Duncansville, PA 16635

814.695.1579
Farm: Blueberries.

Clover Creek Cheese Cellar
5161 Clover Creek Rd., Williamsburg, PA 16693
814.832.3755 • clovercreekcheese.com
Farm: Grass-based raw milk, raw milk cheese, and grass-fed beef.

Dn'D Farms
8495 Woodbury Pike, Hollidaysburg, PA 16648
814.839.4579 • dndfarms.com
Farm: Beef, pork, chicken, eggs.

Friends Farm
142 Friends Farm Lane, Williamsburg, PA 16693
814.793.9379
CSA offering vegetables: beets, cabbage, garlic, kale, lettuce, onions, potatoes, pumpkins, salad greens, salad mix, spinach, Swiss chard, arugula, broccoli, celery, Chinese greens, green onions, peas, carrots, sweet corn, cucumber, eggplant, green beans, summer squash, tomatillos, tomatoes, zucchini, turnips, hot peppers, okra, radishes, cauliflower, daikon, leeks, sweet potatoes, winter squash; fruits: cantaloupes, grapes, pears, raisins, raspberries, blackberries, rhubarb, strawberries, watermelons, eggs, raw milk and cheese, honey, maple syrup, pasture-raised beef, pork, walnuts, herbs, gourds, flowers, baked goods, jams, soup.

Green"er" Acres Farm
747 Buttermilk Hollow Rd., Claysburg, PA 16625
814.239.8519 • greeneracresfarm.
locallygrown.net
Farm: Asparagus , beans, beets, broccoli, Brussels sprouts, cabbage, carrots, sweet corn, cucumbers, garlic, gourds, herbs, lettuce, lima beans, mesclun, okra, onions, peppers, pumpkins, spinach, squash, tomatoes, zucchini, blackberries, raspberries, pears, grapes, walnut, goat, cattle and calves.

Heritage Hills Farm
354 Poplar Run Rd., Duncansville, PA 16635
814.626.1461
Farm: Pastured poultry, rabbit, turkey, baked goods, gourmet mushrooms, free-range chicken, and duck eggs.

Leighty's Farm Market
16187 Dunnings Hwy., Newry, PA 16665
814.695.5052 • leightys.com
Farm and Retailer: Sweet corn, apples, plums, lopes, nectarines, green peppers, hot peppers, watermelons, and more local produce. Other non-produce items such as groceries, flowers, and candy.

Liedig's Farm
2546 Ridge Rd., Tyrone, PA 16686

814.632.6986
Farm: Beans, beets, broccoli, cucumbers, eggplant, herbs, onions, peppers, pickles, pumpkins, squash, tomatoes, turnips, zucchini, blueberries, strawberries apples, canteloupes, melons, nectarines, peaches, pears, plums.

Peach Hill Orchard
1072 Curryville Rd., Martinsburg, PA 16662
814.793.4100 • facebook.com/pages/Peach-Hill-Orchard/182299312120419
Farm: Lettuce, tomatoes, cucumbers, asparagus , free-range brown eggs, sauerkraut, apple butter, local maple syrup, raw honey, bulk raw honey, jams and jellies, sweet corn, yellow corn and bicolor corn, cantalopes, watermelon, peppers, onions, potatoes, strawberries and peaches, apples, unpasteurized apple cider.

Ritchey's Dairy
2130 Cross Cove Rd., Martinsburg, PA 16662
800.296.2157 • ritcheysdairy.com
Farm: Milk, buttermilk, flavored milk, ice cream.

Sparrow Hill Family Farm
165 Beaver Dam Rd., Claysburg, PA 16625
814.239.0032 • sparrowhillfamilyfarm.
weebly.com
Farm: Beef, pork, eggs, breedingstock.

The Last 44 Farm
270 Dream Lane, Altoona, PA 16601
814.330.6684 • thelast44farm.com
Farm: Organic produce and meat.

Tyrone Farmers' Market
Reservoir Park, Tyrone, PA 16686
814.632.6986 • facebook.com/TyroneCommunityFarmersMarket/
Farmers' market: Fruits, vegetables, and baked goods.

BUTLER COUNTY

Always Summer Herbs
199 Magill Rd., Slippery Rock, PA 16057
724.735.4700 • alwayssummerherbs.com
Farm: Herb plants, honey, bees, and teas.

Ambrose Farmers' Market
991 Bear Creek Rd., Cabot, PA 16023
724.360.5055 • facebook.com/pages/Ambrose-Farm-Market/148138931872154
Farmers' market: Fruits and vegetables.

Bowser's Blueberries
143 McCalmont Rd., Renfrew, PA 16053
724.482.2373 • bowstersblueberries.com
Farm: Blueberries.

Brenckle's Organic Farm and Greenhouse
768 Glen Eden Rd., Zelienople, PA 16063
724.774.2239 • brencklesfarm.com

Farm To Table

CSA: Value-added products, flowers.
Produce: lettuce, cucumber, beet greens, spinach, garlic scape, radish, chives, daikon radish, zucchini, green beans, dino kale, Red Russian kale, kale, broccoli, Swiss chard, cauliflower, scallions, cabbage, beet, Chinese cabbage, carrot, arugula, eggplant, celery, collards, Brussels sprouts, cilantro, sweet onion, watermelon, parsley, dill, basil, heirloom tomatoes, tomatoes, tomatillo, melon, garlic, bell pepper, sweet pepper, hot pepper, potato, yellow onion, cherry tomato, sweet corn, delicata squash, acorn squash, butternut squash. organic vegetables, and seedling starters.

Butler City's Farmers' Market
205 S Chestnut St., Butler, PA 16001
Farmers' market: Fruits and vegetables.

Butler Farm Market
901 Evans City Rd., Renfrew, PA 16053
724.486.2194 • butlerfarmmarket.com
Retailer: Farm market.

Cranberry Township Farmers' Market
2525 Rochester Rd., Cranberry Township, PA 16066
Farmers' market: Fruits and vegetables.

Crighton Farm
130 Main Street Route 488., Prospect, PA 16052
703.957.4800 • localharvest.org/crighton-farm-M32617
Farm: Flowers, Simply Sweet onions, shallots, peppers, cherry tomatoes, and microgreens.

Cypher Farm Market
214 Rennick Rd., Butler, PA 16002
724.285.3888
Farm and Retailer: Fruit and vegetables.

David Jones Farm
240 Jones Rd., Cabot, PA 16023
724.352.2450 • jonesturkeyfarm.com
Farm: Poultry: turkeys, chickens; sweet corn.

Deener's Farm Market
260 Ash Stop Rd., Evans City, PA 16033
724.452.7944
Farm and Retailer: Seasonal produce.

Delmont Farmers' Market
27 Greensburg St., Delmont, PA 15626
Farmers' market: Fruits and vegetables.

Delmont Tractor Supply Farmers' Market
725 Manor Rd., Delmont, PA 15626
Farmers' market: Fruits and vegetables.

Duncan Elk Farm
481 Deer Creek Rd., Saxonburg, PA 16056
724.352.4515
Farm: Elk.

Four Seasons Game Bird Farm
115 List Hill Rd., Valencia, PA 16059
724.898.2316 • fourseasonsgamebirdfarm.com
Farm: Beef, pork, lamb, poultry, eggs.

Frankferd Farms Foods
717 Saxonburg Blvd., Saxonburg, PA 16056
724.352.9500 • frankferd.com
Retailer: Organic vegetables. Trees, whole plant products, and flowers. Wide variety of seeds, dehydrated foods, other grains, pastas, rice, and cereals. Nuts and edible seeds. Beans and pulses. Dry and baking goods. Bread, bakery, and snacks. Trail, snack, and soup mixes.

Freedom Farms
795 Pittsburgh Rd., Butler, PA 16002
724.586.5551 • freedomfarmspa.com
CSA: Produce. Meat: beef, pork, chicken, turkey. Canned products: pickles, jams, fruit butters, pickled vegetables, relishes, salsa. Eggs, produce, herbs.

Goodness Grows Farm
159 Heller Rd., Butler, PA 16002
724.316.4175 • facebook.com/goodnessgrowsfarm
Farm: All natural, pasture-raised beef, pork, chicken, and lamb, and duck, eggs.

Har-Lo Farms
505 W Jefferson Rd., Butler, PA 16002
724.352.2314
Farm: Corn, soybeans, wheat, oats, straw, hay, beef, pumpkin, onions, and potatoes.

Harmony Grove Farm
123 Harmony Grove Lane, Harrisville, PA 16038
814.385.6492 • hgfarm.com
Farm: Lettuce, salad greens, microgreens, strawberries, baby spinach, stir-fry mix, young kale, rainbow Swiss chard, pea shoots, rainbow carrots, barese sausage.

Harmony Hill Farm Grass-Fed Beef
431 Upper Harmony Rd., Evans City, PA 16033
724.789.7634
Farm: Grass-fed beef.

Harvest Valley Farm
125 Ida Lane, Valencia, PA 16059
724.816.0853 • harvestvalleyfarms.com
Farm and Retailer: Apples, asparagus, beans, beets, blueberries, broccoli, cabbage, carrots, cauliflower, sweet corn, cucumbers, cut flowers, fresh cut herbs, lettuce, melons, PA Simply Sweet onions, red onions, patty pan squash, peas, peppers, pickles, pumpkins, potatoes, radishes, raspberries, speciality crops, heirloom tomatoes, spinach, squash, strawberries, field tomatoes, greenhouse tomatoes, zucchini, herbs, eggs.



HEIRLOOMS TO EAT

FARM STANDS AROUND THE STATE
OVERFLOW WITH OLD-FASHIONED
TOMATOES EVERY SUMMER. HERE'S
ONE EASY IDEA TO MAXIMIZE THEIR
DELICIOUSNESS

Food and Styling by Anna Calabrese
Photography by Dave Bryce

Heirloom Tomato & Squash Tart

This gem of a recipe couldn't be
easier, as long as you visit a farm
stand or farmers' market and stock
up on fresh tomatoes and squash.

- 1

container Boursin Garlic and
Herb cheese
- 4

oz goat cheese
- 1

egg
- 1

tbsp fresh thyme, chopped
- 2

tbsp fresh basil, chopped
- Salt and pepper, to taste
- 1

zucchini, sliced thinly
lengthwise
- 1

yellow squash, sliced
thinly lengthwise
- Heirloom tomatoes, sliced
- 2

sheets store bought puff pas
try, or homemade if you are
feeling adventurous!
- 1

egg, for brushing crust
- 1

tbsp olive oil

1.

Preheat oven to 400 degrees.
2.

Mix Boursin, goat cheese, egg,
and herbs until evenly blended.
Season with salt and pepper to
taste.
3.

Place pieces of puff pastry onto
parchment-lined baking sheets, and
spread cheese mixture evenly onto
each piece of pastry, leaving 1-inch
edge uncovered for crust.
4.

Arrange sliced tomatoes, zucchi
ni and yellow squash on top. Have
some fun here and make it pretty!
5.

Season with salt and pepper and
drizzle with olive oil.
6.

Brush edges with egg wash.
7.

Bake at 400 degrees for about
20 minutes or until golden brown.
Top with fresh thyme leaves.
8.

Let cool for five minutes before
slicing.

Enjoy!

Harvest View Farm and Market
143 Eagle Mill Rd., Butler, PA 16001
724.282.8038 • harvestviewfarm.com/
Farm and Retailer: Vegetables, fruits,
honey, eggs, jellies, jams, fruit butters,
dressings, relishes, salsa, broiler chickens,
beef (whole, half, or quarter animals), lamb.

Jarosinski Farms
150 Jarosinski Lane, Sarver, PA 16055
412.398.9813
Farm: Onions, garlic, beef, pork, chicken,
lamb, corn, oats, wheat, and eggs.

Kummer Farm
318 Watters Station Rd., Evans City, PA
16033
215.872.9662 • facebook.com/Kummer-
Farm-1638219803118026/
Farm: Produce, dairy.

Leicher Family Farm
259 Oak Rd., Chicora, PA 16025
724.445.2471 • facebook.com/leicherfarm/
Farm: Diverse vegetables, fruits, honey,
blueberries.

Level Crest Farm and Greenhouse
248 Dick Rd., Butler, PA 16001
724.865.0109
Farm and Retailer: Berries, apples, melons,
strawberries, and vegetables.

Mars Farmers' Market
225 Crowe Ave., Mars, PA 16046
724.776.3527
Farmers' market: Fruits and vegetables.

Mazur's Greenhouse & Farm
329 Benvenue Rd., Zelienople, PA 16123
412.298.1672 • facebook.com/Mazurs-
Greenhouse-and-Farm-225721554196893/
Farm and Retailer: Seasonal produce.

McKinnis Farms
G9343 Main St., Connoquenessing, PA
16027
Farm: Produce.

Meadow Rock Farm & Gardens
899 Rockdale Rd., Butler, PA 16002
724.360.3276 • meadowrockfarm.com
Farm: Heirloom vegetables.

Misera's Organic Farm
135 Minter Rd., Butler, PA 16001
724.865.2424
Farm: Peas, barley, corn, hay, oats, pasture,
sorghum Sudan grass, soybeans, wheat,
pastured poultry, beef, pork, blueberries,
raspberries.

Morton's Fruit & Herbs
145 Critchlow School Rd., Renfrew, PA
16053
724.689.8693
Farm: Fruits and herbs.

Penn Pantry
253 Mercer St., Harmony, PA 16037
724.237.901 • pennpantry.com
Retailer: Local produce, eggs, dairy, baked
goods, frozen items.

Petrolia Farmers' Market
110 Cross St., Petrolia, PA 16050
724.496.5021
Farmers' market: Fruits and vegetables.

Sally's Cider Press
501 Perry Hwy., Harmony, PA 16037
724.452.9667
Farm: Apple cider.

Schnur's Greenhouse
175 Schnur Rd., Butler, PA 16002
724.287.3273 • schnursgreenhouse.com
Farm and Retailer: Seasonal produce:
Peppers, tomatoes, basil, chives, cilantro,
dill, rosemary, parsley, oregano, sage, mint,
thyme, lavender, broccoli, Brussels sprouts,
stonehead early cabbage, Late Flat
Dutch cabbage, red acre cabbage, Savoy
cabbage, cauliflower, celery, eggplant,
buttercrunch head lettuce, Great Lakes
lettuce, kohlrabi, onion sets, sweet winter
onions, candy onion, bush cucumber, bush
pickle cucumber, slicemaster cucumber,
burpless cucumber, cantaloupe, spaghetti
squash, watermelon, zucchini, strawberries,
blueberries, rhubarb, flowers, hanging
baskets, bedding plants.

Silver Wheel Farm
141 Porter Rd., Harrisville, PA 16038
724.735.4054 • silverwheelfarm.net
Farm: Certified naturally-grown produce,
berries, flowers, hops, ginger, eggs,
oregano, rosemary, tarragon, thyme, Asian
greens, arugula, endive, escarole, lettuce,
mustard greens: purple mustard, kale,
lettuce, scallions, shallots, tatsoi.

Slippery Rock Community Farmers' Market
Gateway Park New Castle St., Slippery
Rock, PA 16057
724.374.3276 • facebook.com/SRCFM/
Farmers' market: Fruits, vegetables, and
baked goods.

Snyder's Berry Farm
152 Snyder Lane, Chicora, PA 16025
724.445.1177 • snyderberryfarm.com
Farm: Apples, strawberries, Concord
grapes, blackberries, black raspberries, red
raspberries and yellow raspberries.

Sutton Farms
359 Mahood Rd., Butler, PA 16001
724.282.1257
Farm: Grass-fed beef.

Thoma Meat Market
748 Dinnerbell Rd., Saxonburg, PA 16056
724.352.2020 • thomameat.com
Retailer: Butcher shop.

Thousand Hills Cattle
195 Gilmore Rd., Harrisville, PA 16038
412.225.2377
Farm: Beef.

Yellow Creek Farm
363 Stanford Rd., Prospect, PA 16052
412.603.1974 • yellowcreekfarm.com
Farm: Variety of produce, eggs, pastured
pork, pastured poultry, honey.

Zelienople-Harmony Farmers' Market
East Beaver St., Zelienople, PA 16123
Farmers' market: Fruits and vegetables.

CAMBRIA COUNTY

Benshoff Farms at New Germany
570 Benshoff Rd., Summerhill, PA 15958
814.495.5509 • facebook.com/
BenshoffFarmsOfNewGermany/
Farm: Produce.

Blue Goose Farm
2965 Blue Goose Rd., Nicktown, PA 15762
814.948.7188 • bluegoosefarmnicktown.
com
CSA: Certified naturally grown vegetables
(basil, beets, bok choy, broccoli, cabbage,
carrots, celeriac, celery, corn, cucumbers,
eggplant, garlic, green beans, green
onions, kale, kohlrabi, leeks, lettuce, onions,
parsley, peas, peppers, potatoes, radish,
spinach, strawberry, Swiss chard, tomatoes,
winter squash, zucchini) and small grains,
hay.

Downtown Johnstown Farmers' Market
Main St., Johnstown, PA 15901
814.533.2049 • facebook.com/Johnstown-
Farmers-Market-131268183573123/
Farmers' market: Fruits, vegetables, and
baked goods.

Ebensburg Farmers' Market
Corner of Hugh St. and Julian St.,
Ebensburg, PA 15931
814.472.8780 • facebook.com/pg/
ebensburgfarmersmarket/about/
Farmers' market: Fruits, vegetables, and
baked goods.

Galliker Dairy Company
143 Donald Lane, Johnstown, PA 15904
814.266.8702 • gallikers.com
Farm: Dairy and cheese.

Gallitzin Sunday Farmers' Market
701 Main St., Gallitzin, PA 16641
814.321.5377 • facebook.com/
GallitzinMain-Street-Farmers-
Market-1757978684437800/
Farmers' market: Produce and other items.

HIGH SUMMER DELIGHTS

ONLY FARM-GROWN CORN AND PEACHES TASTE LIKE SUMMER MAGIC. THESE RECIPES COAX ADDED SPARKLE ONTO YOUR PLATE.



Food and Styling by Anna Calabrese
Photography by Dave Bryce

Peach & Cucumber Salad

- 3 fresh peaches, sliced
- 2 medium cucumbers, sliced
- 1/2 red onion, sliced
- 6 basil leaves, chopped
- 1 tbsp apple cider vinegar
- 1 lemon, juiced
- 1 tbsp honey
- 2 tbsp avocado oil (or olive oil)
- Salt and pepper, to taste
- 1/4 cup toasted pecans
- 1/4 cup crumbled goat cheese

1. Combine sliced peaches, cucumber, onion and basil into a bowl and set aside.
2. In another bowl, combine apple cider vinegar, honey, oil, lemon juice, salt and pepper to taste.
3. Pour mixture over the peaches and cucumbers and mix well.
4. Cover and refrigerate for at least 1 hour.
5. Garnish with toasted pecans, fresh basil sprigs and goat cheese just before serving. Delicious with grilled pork or chicken.

Shenot Farm Summer Grilled Corn

- 6 ears corn
- 1 cup Shenot's Vidalia Onion Grillin' Sauce
- 2 tbsp. butter
- Salt and pepper, to taste

1. Melt butter and mix with 1 cup Shenot's Vidalia Onion Grillin' Sauce.
2. Brush onto corn and grill until slightly charred on the outside.
3. Season with salt and pepper to taste.
4. Cool just enough to eat comfortably... and enjoy!

Tobin's Vegetables
24073 Jim Tobin Lane, Cambridge Springs, PA 16403
814.398.2604 • facebook.com/Tobinsvegetables/
Farm: Produce.

Vorisek's Backyard Bee Farm
15834 Linesville Rd., Linesville, PA 16424
814.683.5888 • vbeefarm.com
Farm: Honey, honey products.

Yacha Farms
26440 Yacha Rd., Cambridge Springs, PA 16403
Farm: Produce.

Crabapple Hollow Farms
24127 Miller Hill Rd., Cambridge Springs, PA 16403
814.573.6490 • facebook.com/crabapplehollowfarms
Farm: Quality meats and fresh produce.

ELK COUNTY

Heritage Farm
28235 Lake City Rd., Ridgway, PA 15853
814.772.9622 • burnsheritagefarm.com
Farm: Beef, chicken, lamb, pork, turkey.

Patton's Pumpkin Patch
11539 Route 3002, Sigel, PA 15860
814.752.6279 • pattonspumpkinpatch.com
Farm: Pumpkins.

Ridgway Farmers' Market
111 Depot St., Ridgway, PA 15853
Farmers' market: Produce and other items.

Sugar Hill Farm
165 Muenster Rd., St. Marys, PA 15857
814.335.6933 • sugarhillfarmpa.com
Farm: Beef, chicken, eggs.

Big Maple Family Farm, LLC
877 Long Level Rd., Ridgway, PA 15853
814.594-4876 • bigmaplefamilyfarm.net
Farm: Century-old family farm.

ERIE COUNTY

5 Gallon Dog Ranch
20519 Lindsey Hollow Rd., Corry, PA 16407
814.664.2710 • 5gallondogranch.com
Farm: Alpaca, chickens, and mini cows.

Arundale Farm and Cider Mill
154 North Dewey Rd., North East, PA 16428
814.725.1079
Farm: Farm and cider.

Ayers and Zicarelli
1409 Davison Rd., Harborcreek, PA 16421
814.899.0977

Farm: Chickens

B&R Greenhouse
11855 Cole Rd., North East, PA 16428
814.725.3794
Retailer: Greenhouse

Barner's Farm Market
4300 West 12th St., Erie, PA 16505
814.838.4902
Retailer: Produce and other items

Berries & Blooms
5255 Wheelertown Rd., Waterford, PA 16441
814.438.8113
Farm: Berries and flowers.

Boone's Farm
6208 Tubbs Rd., Girard, PA 16417
814.838.4902
Farm: Blackberries, blueberries, honey.

Borecky Fruit Farm Market
7295 McCray Rd., Fairview, PA 16415
814.474.5628
Farm and Retailer: Grocery.

Burch Farms Country Market & Winery
9210 Sidehill Rd., North East, PA 16428
814.725.0747 • burchfarmscountrymarketandwinery.com
CSA: Grapes, apples, peaches, cherries, cider, fruit wine.

Cherry Hill Eco Farm
13605 West Cherry Hill, West Springfield, PA 16443
814.756.4245
Farm: General farm.

Chessman Farms
11725 E. Middle Rd., North East, PA 16428
412.580.9413
Farm: General farm.

Claron Farms
11312 Route 97, Waterford, PA 16441
814.796.4542
Farm: General farm.

Conn's Blueberry Farm
9069 Route 89, North East, PA 16428
814.725.6800
Farm: Berries.

Corry Farmers' Market
N Center St., Corry, PA 16407
Farmers' market: Produce.

Crossing Gate Farms
2114 Nursery Rd., Lake City, PA 16423
814.572.2708
Farm: General farm.



- Duda's Farm**
1955 Avonia Rd., Fairview, PA 16415
814.474.3950 • dudasfarm.com
Farm: Sweet corn, tomatoes, peppers, fruits, pumpkins, herbs, other vegetables.
- Duran's Farm Fresh Products**
10532 PA-97., Waterford, PA 16441
814.796.2849
Farm: Farm fresh products.
- Dzeskewicz Produce Farm**
3101 E Staycliff Rd., McKean, PA 16426
814.476.1373
Farm: Produce.
- Earth and Vine Farm**
3968 Williams Rd., North East, PA 16426
814.790.9055 • earthandvine.farm
Farm: Fruits, herbs, nuts, vegetables.
- Edinboro Market**
109 Erie St., Edinboro, PA 16412
Retailer: Grocery store.
- Ellsworth Maple**
9406 Hanna Hall Rd., Wattsburg, PA 16442
814.881.3320
Farm: Maple syrup.
- Fairplan Farm**
8760 West Lake Rd., Lake City, PA 16423
Farm: General farm.
- Fedei Farms**
Waterford Square, Waterford, PA 16441
814.434.6607
Farm: General farm.
- Finnell Farms**
7840 Buffalo Rd., Harbor Creek, PA 16421
814.899.8242 • facebook.com/finnell.farms/
Farm: Produce.

Farm To Table

- Fort LeBoeuf Maple**
2789 Dublin Rd., Waterford, PA 16441
814.796.3699
Farm: Maple syrup.
- Frank Piazza Fruit Farm**
12580 East Main Rd., North East, PA 16428
814.725.1685
Farm: Fruits.
- Frank's Farm Market & Bakery**
5880 Sterrettania Rd., Fairview, PA 16426
814.833.7230 • facebook.com/
FranksFarmMarketAndBakery/
Farm and Retailer: Produce, baked goods, and other grocery items.
- French Street Farms**
21st St. and French St., Erie, PA 16501
814.566.8778
Farm: General farm.
- Fuhrman's Cider Mill**
8270 Peach St., Erie, PA 16509
814.864.1125
Farm: Cider.
- G & S Sceiford Farms**
611 Dewey Rd., North East, PA 16428
Farm: General farm.
- Gallant Farms**
26404 Highway 99, Edinboro, PA 16412
814.734.7117
Farm: Flowers and produce.
- Gardner Produce**
12441 Draketown Rd., Edinboro, PA 16412
814.734.3776
Farm: Produce.
- Gilmore's Farm**
14177 Route 19, Waterford, PA 16441
814.449.7325 • facebook.com/
gilmoresfarm/
Farm: Beef and eggs.
- Glenn Troyer Farms**
13021 Flatts Rd., Waterford, PA 16441
814.796.2641 • glenntroyerfarms.com
Farm: Strawberries, asparagus, potatoes.
- Godfrey Run Farm LLC**
8958 West Lake Rd., Lake City, PA 16423
814.402.1235 • godfreyrunfarm.com
Farm: Producer, cider, wine, other items.
- Goodell Gardens Farmers' Market**
221 Waterford St., Edinboro, PA 16412
814.734.6699 • goodellgardens.org
Farmers' market: Produce, meat, jams, and other items.
- Grabski's Farm Market**
3370 Dunn Valley Rd., Erie, PA 16509
814.449.3586
Farm and retailer: Produce.

- H. Bolkey Produce**
2105 Avonia Rd., Fairview, PA 16415
814.474.2177
Farm: Produce
- Heintz Farms**
9009 Concord Rd., Union City, PA 16438
814.438.2465
Farm: General farm.
- Herb N Market**
2005 Buffalo Rd., Erie, PA 16510
Retailer: Market.
- Herb N Market**
2021 E 20th St., Erie, PA 16510
Retailer: Market.
- Hirtzel Farm**
1740 Hirtzel Rd., North East, PA 16428
814.725.5096
Farm: Fruits and vegetables.
- Hogs and Honey**
10135 Bliley Rd., Waterford, PA 16441
814.746.0815 • hogsandhoneyllc.com
Farm: Pork, honey.
- Holliday's Crooked Creek Farm Market**
747 Holliday Rd., North Springfield, PA 16430
814.922.3517
Farm and Retailer: Winter and summer squash, corn, green beans.
- Honeycutt's Greenhouse**
8240 Avonia Rd., Girard, PA 16417
814.490.9004
Farm and Retailer: Greenhouse.
- Hulings Blueberries and Farm Market**
5095 Old State Rd., Edinboro, PA 16412
814.734.5605 • hulingsblueberries.com
Retailer: Farm: Farm market.
- Hunter Farms Organic Market**
7269 Sterretania Rd., Fairview, PA 16415
814.840.4370
Farm and Retailer: Farm market.
- Hurry Hill Maple Farm and Museum**
11424 Fry Rd., Edinboro, PA 16412
814.734.1358 • hurryhillfarm.org
Farm: Maple syrup.
- John Schultz & Sons Farm**
9510 Sidehill Rd., North East, PA 16428
814.725.9522
Farm: Produce.
- Klenz Brothers Farm**
9586 Sidehill Rd., North East, PA 16428
814.725.1393
Farm: Grapes, peaches, apples, strawberries, cucumbers, cabbage, onions, squash, corn, tomatoes, potatoes, decorations, wines, jam, jelly, butters.

- Klenz Farms Fruit Stand**
9675 Route 20 and Brickyard Rd., North East, PA 16428
814.725.1393
Farm: Fruit.
- Klier Farm**
5960 Klier Rd., Girard, PA 16417
Farm: General farm.
- Langdon's Farm Market**
W 8th St.and Pittsburgh Ave., Erie, PA 16421
Farm and retailer: Farm market.
- Langdon's Farm Market**
567 State St., Erie, PA 16501
814.572.8358
Farm and Retailer: Farm market.
- Laughing Hill Farm**
12791 Hill Rd., Wattsburg, PA 16442
814.739.2795
Farm: General farm.
- Lehman Fruit Farm**
6550 Pieper Rd., Girard, PA 16417
814.774.3254
Farm: Fruit.
- Little Italy Farmers' Market**
331 West 18th St., Erie, PA 16502
814.454.7814
Farmers' market: Fruit, vegetables, herbs, bread, and other items.
- Liz and George Farms**
7671 Edinboro Rd., Erie, PA 16509
814.392.0992
Farm: General farm.
- Luke Farm**
7374 Belle Rd., Harborcreek, PA 16421
814.899.5123
Farm: General farm.
- Maas Farms**
2270 Dewey Rd., North East, PA 16428
814.725.9546
Farm: General farm.
- Mason Farms**
839 Peninsula Dr., Erie, PA 16505
814.833.9933
CSA: Produce share.
- Mason Farms Old French Market**
4115 Old French Rd., Erie, PA 16423
814.964.7276
Farm and Retailer: Market.
- Mason Farms Roadside Stand**
8603 West Lake Rd., Lake City, PA 16423
814.774.8592 • masonfarms.com
Farm stand: Green beans, lima beans, yellow beans, Concord grapes, Fredonia grapes, Niagara grapes, black raspberries, red raspberries, blueberries, strawberries, apples, asparagus, beets, cucumbers, various peas, peppers, pickles, pumpkins,

Farm To Table

- rhubarb, sweet corn, tomatoes, winter squash, yellow squash, zucchini.
- McKean Farmers' Market**
9046 Main St., McKean, PA 16417
Farmers' market: Produce.
- Merle Graham**
7845 Buringham Rd., Union City, PA 16438
Farm: Produce.
- Mike Picardo Farms**
3105 West Ridge Rd., Erie, PA 16506
814.833.4519
Farm: General farm.
- Mobilia Fruit Farms**
12073 East Main Rd., North East, PA 16428
814.725.5509 • mobiliafruitfarms.com
Farm: Peaches, cherries, grapes. Also frozen fruit, fresh grape juice, winemaking supplies, jams and jellies made from produce grown on the farm.
- Muirstead Farm**
10509 Route 6, Union City, PA 16438
814.438.2185
Farm: Meat.
- Munsee's Market**
550 East Columbus Ave., Corry, PA 16407
814.664.8473
Retailer: Fruits, vegetables, trees, flowers, garden supplies.
- Nelson Fruit Farm**
7931 East Lake Rd., Erie, PA 16511
814.323.2719
Farm: Produce.
- No Dirt Farms**
2170 Dutch Rd., Fairview, PA 16415
814.873.3303 • nodirtfarms.com
Farm: General farm.
- North East Farmers' Market**
Corner of Routes 89 and 20, North East, PA 16428
814.725.0747
Farmers' market: Seasonal produce and other items.
- Northrop Egg Farm**
12470 Route 89, Corry, PA 16407
814.654.7175
Farm: Eggs, poultry.
- Northrop's Apple Acres**
9014 West Lake Rd., Lake City, PA 16423
814.774.0020
Farm: Orchards.
- Orton's Fruit Market**
5900 Station Rd., North East, PA 16428
814.725.9381
Farm and Retailer: Produce, baked goods.
- Pangratz Farm Market**
8677 Ridge Rd., Girard, PA 16417
814.774.4448

- Farm and Retailer: Farm market.
- Patriot American Alpine Dairy Goats**
12501 Station Rd., North East, PA 16428
814.725.0011
Farm: Dairy goats.
- Peace by Piece Farm on Boyd Run**
PO Box 1116, Waterford, PA 16441
814.969.8345 • peacebypiecefarm.com
Farm: Organic produce.
- Pecansky Farms**
8427 Leefer Rd., Girard, PA 16417
814.474.4748
Farm: Produce.
- Post Apples CSA**
8893 Gulf Rd., North East, PA 16428
814.725.3330 • postapples.com
CSA: Asparagus, artichoke, arugula, bak choy, beet varieties, bean varieties, broccoli, Brussels sprouts, regular and Savoy cabbage, cantaloupe varieties, cauliflower varieties, cilantro, collards, corn, cucumber varieties, burpless cucumber varieties, pickling cucumber varieties, dill, eggplant varieties, endive, lettuce varieties, kale, kohlrabi, mustard and turnip greens, onion varieties, regular and snap peas, sweet and hot pepper varieties, potato varieties, pumpkin varieties, radishes, summer squash varieties, sweet potatoes, Swiss chard varieties, seeded and seedless watermelon varieties, tomato varieties-all types. Apples: MacIntosh, Cortland, Viking, Red Delicious, Golden Delicious, Law Rome, Northern Spy, Idared.
- R & B Blueberries**
15300 Lyons Rd., Union City, PA 16438
814.739.2079
Farm: Berries.
- Rahal Farms**
8200 Bort Rd., North East, PA 16428
814.725.1257
Farm: Pears, eggplant, peppers, chestnuts, grapes, apples, beans, plums, blueberries, mulberries, parsley, mint, basil, cilantro, watercress, walnuts, hazelnuts, melons, pumpkins, cucumber, tomatoes, squash, kale, peaches, eggs.
- Rassie Farms**
8259 Singer Rd., North East, PA 16428
814.725.2192
Farm: Concord grapes, wine grapes, blueberries, honey, maple syrup, apples, pears, beans, cucumbers, garlic, squash, tomatoes.
- Richter Farms**
6400 Firman Rd., Erie, PA 16510
814.898.4113
Farm: General farm.

Farm To Table
Rick Walker Farms 12525 Hamilton Rd., Edinboro, PA 16412 814.434.2582 • rickwalkerfarms.com Farm: Cucumbers, tomatoes, zucchini, Christmas trees.
Sabol Farm Market 7401 Meadville Rd., Girard, PA 16417 814.774.7100 Farm and Retailer: Farm market.
Sceiford Quality Fruit Farm 11820 E Middle Rd., North East, PA 16428 814.725.1519 Farm: Fruit.
Seeds to Dreams Farm 97 East High St., Union City, PA 16438 Farm: General farm.
Showman Farms 2551 Crane Rd., Edinboro, PA 16412 814.734.4673• showmanfarms.com Farm: Dairy and beef.
Skelton Farms 13388 Cambridge Springs Rd., Edinboro, PA 16412 814.734.7008 • skeltonfarms.com Farm: Grass-fed beef, chicken, eggs, breedingstock, hay.
Smith Farms 15644 Lyons Rd., Union City, PA 16438 814.739.9399 • facebook.com/ SmithFarmsPa/ Farm: Beef, pork, chicken, eggs.
Smith's Provisions 1300 Cranberry St., Erie, PA 16501 814.459.4974 Farm and retailer: Farm market.
South East Erie Farmers' Market E 38th St. and Pine Ave., Erie, PA 16504 814.825.7392 Farmers' market: Local produce.
SR Ranch/La Salvia Farm 12797 Stateline Rd., Corry, PA 16407 814.873.8447 Farm: Ranch and farm.
The Oasis Market 914 State St., Erie, PA 16501 814.449.6509 Retailer: Farm market.
The Teed Farm 10890 Keepville Rd., Albion, PA 16401 814.756.4671 Farm: Produce.
Thompson's Farm 1210 Freeport Rd., North East, PA 16428 814.725.9416 Farm: General farm.

Farm To Table
Top Trellis PO Box 31, North East, PA 16428 Farm: Produce.
Triple Creek Maple 9225 Fillinger Rd., Cranesville, PA 16410 814.756.4500 • triplecreekmaple.com Farm: Maple syrup.
Troyer Growers 817 Route 97, Waterford, PA 16441 814.796.7082 troyerinc.com Farm: Potatoes, corn, wheat.
Vanco Farms 12210 Silverthorn Rd., Edinboro, PA 16412 814.572.3777 Farm: Tomatoes, peppers, broccoli, cabbage, pumpkins, squash, more produce.
Walker Farms & Greenhouses 107 Harrison Dr., Edinboro, PA 16412 Farm and Retailer: Produce.
Wasielewski Farms 8740 Hamot Rd., Waterford, PA 16441 814.866.9293 • facebook.com/pages/ Wasielewski-Farms/969257216460464 Farm: Sweet corn.
West Erie Plaza Farmers' Market 823 West Erie Plaza, Erie, PA 16505 Farmers' market: Produce and other items.
Westgate Farms 10951 E Lake Rd., North East, PA 16428 814.725.1157 Farm: Cherries, zucchini, summer squash, cucumbers, pigs, chickens, eggs.
Wiser Farms 3401 Blair Rd., Fairview, PA 16415 814.464.5552 Farm: Sweet corn, beans, beets, broccoli, cabbage, carrot, cucumber, eggplant, onion, peppers, pumpkins, squash, tomatoes, zucchini, apples, canteloupe, peaches, plums, blueberry, raspberry, strawberry, soybean, wheat.
Wooden Nickel Buffalo Farm 5970 Koman Rd., Edinboro, PA 16412 814.734.2833 • woodennickelbuffalo.com Farm: Bison meat.
Yatzor's Maple Products 5860 Koman Rd., Edinboro, PA 16412 814.882.0925 Farm: Maple syrup.
Ziesenheim Fruit Farm 8760 West Lake Rd., Lake City, PA 16423 814.774.7342 Farm: Fruit.

FAYETTE COUNTY
Binotto Farm 275 Dickerson Rd., Vanderbilt, PA 15486 Farm: Produce, blueberries.
Carolyn's Farm and Greenhouse 190 Tony Row Rd., Star Junction, PA 15482 724.736.0829 Farm and Retailer: Vegetables and nursery plants.
Christner Farms Market 805 Scottdale Dawson Rd., Dawson, PA 15428 724.529.3131 • christnerfarms.com Farm and Retailer: Vegetables, fruit, flowers, and nursery plants.
Duda's Farm, Inc. 157 Creek Rd., Brownsville, PA 15417 724.246.7601 • dudasfarm.com Farm: Yellow squash, kohlrabi, green beans, cabbage, cucumbers, eggplant, potatoes, beets, onions, peppers, pumpkins, tomatoes, winter squash, zucchini, sweet corn, strawberries, cantaloupe, watermelon, honeydew, herbs.
Footprints Farm 184 McClellan Lane, Gibbon Glade, PA 15440 724.329.8254 • footprintsfarm.com CSA: Premium pastured poultry, pork, lamb, goats, beef, eggs. Nutrient-dense veggies: scallions and onions, squash and blossoms, tomatoes, pumpkins, garlic, edible flowers, peppers, popcorn, cucumbers, and beets. Fresh, flavorful herbs: basil, parsley.
Fruit Hill Farms 295 Krepps Lane, East Millsboro, PA 15433 724.984.1870 Farm: General farm.
Heritage Farms 426 Old Route 21 Rd., McClellandtown, PA 15458 724.437.9307 Farm: General farm.
Jackson Farms 6718 National Pike, New Salem, PA 15468 724.246.7010 • facebook.com/ Jacksonfarms40/ Farm: Pasteurized milk, specialty milk (chocolate), ice cream.
JK Farm 322 Gilmore Rd., Uniontown, PA 15401 724.569.1021 • thejkfarm.com Farm: Beef and lamb (whole animal, individual cuts).
Mountain Produce Farm 242 Mountain View Rd., Champion, PA 15622 724.593.6805

Farm To Table
Farm: Sweet corn, tomatoes, peppers, squash, cantaloupes, cucumbers, green beans, pumpkins, brown eggs.
Perryopolis Farmers' Market PO Box 747, Perryopolis, PA 15473 724.366.3412 • facebook.com/ farmersmarketperry/ Farmers' market: Local produce, meat, dairy, processed products.
Redrange Farm: Certified Biodynamic & Organic 604 Footedale Rd., New Salem, PA 15468 724.912.1533 • redrangefarm.com Farm: Organic.
United Dairy 47 W Craig St., Uniontown, PA 15401 724.438.8581 Farm: Dairy.
Willow Mist Acres 618 Indian Creek Valley Rd., Normalville, PA 15469 724.217.0000 • willmistacres.com Farm: Unique goats, rabbits, poultry, cucumbers, herbs, tomatoes, eggs, honey.
The Kefir Chicks Connellsville, PA 15425 724.970.1860 • thekefirchicks.com Farm: Probiotic foods.
FOREST COUNTY
Long Acres Farms 11832 Route 36, Tionesta, PA 16353 814.744.8454 • longacresinc.com Farm: Potatoes, corn, soybeans, oats, cover crops, timber, and hay.
Pleasant Valley Farm 4792 Sage Rd., Tionesta, PA 16353 814.755.3911 • facebook.com/ pleasantvalleyfarmpa/ Farm: Produce: beets, blueberries, carrots, cantaloupe, corn, cucumbers, garlic and garlic scapes, green beans, ground cherries, eggplant, green onions, lettuce and salad greens, kale, kohlrabi, peas (shelling and sugar snap), peppers (a wide variety of banana, bell, specialty, and hot), potatoes, pumpkins, radishes, rhubarb, spinach, specialty greens (bok choy, mustard greens, and more), Swiss chard, tomatillos, tomatoes, watermelon, winter squash (acorn, Boston Marrow, butternut, buttercup, Hubbard, Kabocha, Marina di Chioggia, spaghetti), zucchini and summer squash. Meats: pastured pork, grass-fed beef, pasture-raised lamb, chicken, sausage, cheese, coffee, jams, pickles, salsas, vinegars, gifts.
Yeany's Maple Syrup 113 Chestnut St., Marienville, PA 16239 814.221.4360 • facebook.com/Yeany's-

Farm To Table
Maple-Syrup-161532047254784/ Farm: Maple syrup.
FULTON COUNTY
Farm of Peace Organic CSA 1212 Haven Lane, Warfordsburg, PA 17267 717.573.4722 • farmofpeace.com CSA: Farm shares.
GREENE COUNTY
Elysian Fields Farm 211 Craynes Run Rd., Waynesburg, PA 15370 purebredlamb.com Farm: Lamb meat and rugs.
Fencerow Farmers' Market 1462 E High St., Waynesburg, PA 15370 724.255.0464 • facebook.com/pages/ Fencerow-Farmers-Market/355787474939 Farmers' market: Fruits, vegetables, and other items.
Forever Greene House 1937 W Roy Furman Hwy., Waynesburg, PA 15370 724.833.1783 Farm: Beefsteak tomatoes, cherry tomatoes, seedless cucumbers, buttercrunch bibb lettuce, sweet yellow and red bell peppers.
Frosty Spring Farm 1214 Garards Fort Rd., Waynesburg, PA 15370 724.627.8271 • facebook.com/ FrostySpringsFarm/ Farm: Freezer beef, replacement heifers, herd bulls, donkeys.
Tally Hollow Farm Rudolph Run Rd., Wayne, PA 15362 Farm: Pasture-raised poultry.
Waynesburg Farmers' Market 10 E High St., Waynesburg, PA 15370 724.852.3477 • waynesburgpa.org Farmers' market: Fruits and vegetables.
Willow Tree Farm 195 Pump Station Rd., Greensboro, PA 15338 724.317.9770 Farm: Pork, goat, beef, baked goods.
HUNTINGDON COUNTY
Blueming Gardens Farm 7147 Stone Creek Ridge Rd., Huntingdon, PA 16652 814.643.3565 Farm: Greens, tomatoes, peppers, beans, peas and vine crops. Farm fresh eggs, weekly-baked goods, fresh-cut flower

Farm To Table
arrangements, and gift baskets.
David Kauffman 12050 Greenwood Rd., Huntingdon, PA 16652 814.667.3408 Farm: Swine, beef cattle.
Donnelly Orchards 6312 Wyndhill Lane, Huntingdon, PA 16652 814.643.4295 Farm: Orchard.
Garry P. Eagle 12598 Scenic View Dr., Millcreek, PA 17060 Farm: Dairy.
Green Heron Farm 11579 Elliots Run Rd., Three Springs, PA 17264 814.448.2423 • greenheronfarm.net Farm: Farm.
GreenSpace Indoor Farm 421 Penn St., Huntingdon, PA 16652 814.506.8414 • growgreenspace.org Farm: Fresh grown certified organic microgreens, leaf vegetables, trees,whole plant products, flowers: seeds, fruits and vegetables.
Help From Above Farm 10393 Laurel Hollow Rd., Three Springs, PA 17264 814.447.3519 Farm: Pasture hay, mixed vegetables, seedlings, small fruit, lettuces, basil, greens variety, squash.
Hemmabast/Sylvan Sun Farm Co-Op 3460 Cold Springs Rd., Huntingdon, PA 16652 814.643.3524 sylvansunfarm.com Farm: Farm co-op.
Plowshare Produce 12936 Greenwood Rd., Huntington, PA 16652 814.667.2756 • plowshareproduce.com Farm: Farm.
Randall S. Morgan 15499 Hill Valley Rd., Mount Union, PA 17066 Farm: Dairy.
Sugar Run Dairy Farm 5492 Dairy Lane, Todd, PA 16685 Farm: Dairy.
Terry J. Allison 6789 Milky Way, Alexandria, PA 16611 Farm: Dairy.
Thomas B. Coffman 9234 Myton Rd., Petersburg, PA 16669 Farm: Dairy.
SPRING 2022



FARM STANDS AND FARMERS' MARKETS

DO YOU BRAKE SUDDENLY FOR FRESH BROCCOLI? KEEP IT UP: FARM STANDS AND FARMERS' MARKETS ARE A VITAL ELEMENT IN SUPPORTING FAMILY FARMS.

Across Pennsylvania, 59,000 farms are responsible for almost \$136 billion in direct and indirect economic activity, as well as 579,000 jobs. Just 2% of the state's population works not only to create enormous dollar impact, but also nourishing food and a way of life that is central to our very identity. Is the beauty of well-managed farmland and healthy farm produce just a byproduct of all the above? We don't think so.

And yet this essential part of Pennsylvania life is challenged. There are twice as many farmers over 65 as there are under 35. Farm acreage declined 5% between 2012 and 2017. That's 400,000 acres that went to other purposes – often because population growth is driving the value of land upward, and farmers feel financial pressure to sell. Not to mention the battle to make a living when costs go up and profitability can seem a bridge too far.

What can we do? Let's put our feet in the street this summer and head out to purchase fresh fruits and vegetables from family farms and farmers' markets. Tell your friends how delicious the offerings are. Take them with you next time you go. Every purchase helps keep a family business healthy. While you're at it, a word of appreciation would help, too!

INDIANA COUNTY

Altemus Farm
810 S Harmony Rd., Penn Run, PA 15765
724.463.8308
Farm: Cabbage, corn, potatoes, other produce.

Andy's Own Maple
2440 Musser Rd., Indiana, PA 15701
724.388.0063 • facebook.com/pages/Andys-Own-Pure-Maple-Syrup/
Farm: Maple syrup products.

Berry Hill of Stutzman Farms
8690 Highway 422 East, Penn Run, PA 15765
724.463.7915 • stutzmanfarms.com
Farm: Blueberries.

Canton Turkey Farm
533 Luciusboro Rd., Blairsville, PA 15717
724.479.0254 • facebook.com/pages/Cantons-Turkey-Farm/405436949524608
Farm: Turkeys.

Cokeville Produce Market & Greenhouse
2218 Route 217 South, Blairsville, PA 15717
724.459.9059 • facebook.com/Cokeville-Produce-157587661085934/
Farm and Retailer: Fruits and vegetables.

Downtown Indiana Farmers' Market
8th St. and Church St., Indiana, PA 15701
indianafarmmarket.blogspot.com
Farmers' market: Vegetables, fruits, flowers, baked goods, meats, eggs, raw milk, honey, and more.

Indiana County Farmers' Market
Wayne Ave., Indiana, PA 15701
indianafarmmarket.blogspot.com
Farmers' market: Vegetables, fruits, flowers, baked goods, meats, eggs, raw milk, honey, and more.

Lone Oak Farm
1606 Georgeville Rd., Marion Center, PA 15759
724-397-0101 • loneoakfarmpa.com
Farm: Produce, fruit, canned goods (including salsa, spaghetti sauce, sauerkraut, and apple pie filling), eggs, pasteurized milk (regular & chocolate), raw milk, baked goods.

Mahoning Creek Farm
6276 Route 210 Hwy., Smicksburg, PA 16256
724.541.5717 • mahoningcreekfarm.com
Farm: Produce, pastured Angus, Duroc pork, and lamb.

Miller Farm
2074 Miller Rd., Smicksburg, PA 16256
724.286.9112 • facebook.com/Miller.Farms64/
Farm: Corn, wheat, soybeans, produce, hay, straw.

Farm To Table

Pine Valley Farms, LLC
2660 Wright Rd., Rochester Mills, PA 15771
724.286.9320
Farm: Cantaloupes, cucumbers, peppers, watermelons.

Pome Ridge Orchard
1715 Luciusboro Rd., Blairsville, PA 15717
724.479.8210 • pomeridgeorchard.com
Farm: Apples, cherries, nectarines, peaches, plums, watermelon, cantaloupe, sweet corn, cucumbers, peppers, tomatoes, cabbage, onions, beans.

Pucker Brush Farm
1156 Gobblers Run Rd., Shelocta, PA 15774
724.726.0435
Farm: Organic grass-fed lamb and goat, salad greens, herbs and specialty produce, organic produce, grass-fed lamb and goats.

Reeger's Farm Market
755 Laurel Rd., Shelocta, PA 15774
724.463.0440
Farm and Retailer: Asparagus, beans, beets, carrots, cucumbers, eggplant, garlic, kale, lettuce, okra, onion, peppers, pickles, pumpkins, squash, tomatoes, zucchini, eggs, apples, canteloupe, sweet cherries, tart cherries, melons, peaches, pears, plums, blackberry, blueberry, raspberry, strawberry, honey, apple butter, jam, jelly, maple syrup, baked goods, flowers.

Sleepy Hollow Orchard
755 Sleepy Hollow Rd., Indiana, PA 15701
724.465.8393 • facebook.com/pages/Sleepy-Hollow-Orchard/122534781136616?sk=info
Farm: Apples, peaches, plums.

Stauffer's Market
8273 Route 56 Highway. East, Homer City, PA 15748
Retailer: Produce.

Susan's Greenhouse
301 Perrysville Rd., Saltsburg, PA 15681
724.697.5092
Retailer: Tomatoes, peppers, cabbage, eggplants, squash, cucumbers, onion sets, blueberries, raspberries, strawberries, herbs, flowers, planting soil, planting containers, manure.

Uncle Henry's Garden
749 South 5th St., Indiana, PA 15701
724.349.2507 • unclehenrysgarden.com
Farm: Organic bok choy, tatsoi, kohlrabi, napa cabbage, spinach, arugula, radishes, snap peas, fava beans, garlic scapes, lettuce heads, savoy cabbages, cilantro, broccoli, cauliflower, cabbages (red and green), summer squashes (zucchini, yellow, patty pan) cucumbers, green beans, fennel, beets, tomatoes, eggplants, peppers, melons, basil, garlic, onions, Swiss chard, cabbages, beans, winter squash,

sweet potato, kale, escarole, Swiss chard, cabbages, Brussels sprouts, tomatillos, ground cherries, pumpkins.

White Swan Acres Greenhouse and Gardens
2854 Saltsburg Rd., Clarksburg, PA 15725
724.422.5219
Retailer: Berries and vegetables.

Yarnick's Farm and Greenhouses
155 Thomas Covered Bridge Rd., Indiana, PA 15701
724.349.3904 • yarnicksfarm.com
Farm and Retailer: Hydroponic and field-grown vegetables, beef, pork, cabbage, squash, tomatoes, zucchini, lettuce, eggplant, cucumbers, pickles, beets, kohlrabi, spinach, sauerkraut, pepper, carrots, radish, beans, onions, herbs.

JEFFERSON COUNTY

Cherish Creamery
2771 Paradise Rd., Reynoldsville, PA 15851
574.298.2022 • cherishcreamery.com
Farm: Cheese, yogurt, pasteurized milk, kefir.

Cooper Farm Market
484 Cemetery Rd., Falls Creek, PA 15840
814.375.7050 • cooperfarmmarket.ne
Farm and Retailer: Produce and other items.

Ladybug Farm
2975 Route 410, Punxsutawney, PA 15767
814.427.2409
Farm: Berries, fruit, vegetables.

Quiet Creek Herb Farm and School of Country Living
93 Quiet Creek Lane, Brookville, PA 15825
814.849.9662 • quietcreekherbfarm.org
Farm: Farm.

Windy Hill Farm Naturals
10445 Route 28 N, Brockway, PA 15824
814.328.5346 • windyhillfarmnaturals.com
Farm: Free-range brown chicken eggs, hay and oats, organically grown vegetables and herbs: asparagus, beans (several varieties), beets, Brussels sprouts, cucumbers, garlic, elephant garlic, gourds, kale, leeks, lettuce (several varieties), onions, peppers (several varieties), pumpkins (several varieties), rhubarb, shallots, spinach, squash (several varieties), sweet corn (Bodacious), Swiss chard, tomatoes (including heirloom varieties), zucchini, basil, bay, borage, chervil, chives, cilantro, dill, hyssop, mint, oregano, parsley, rosemary, sage, shiso, tarragon, thyme.

3 D's Produce Farm and Greenhouse
1605 Mohawk School Rd., Edinburg, PA 16116
724.667.1022 • facebook.

Farm To Table

com/3-Ds-Produce-Farm-and-Greenhouse-195676273817829/
Farm and Retailer: Produce, flowers, herbs, and vegetable plants.

Apple Castle
277 State Route 18, New Wilmington, PA 16142
724.652.3221 • applecastle.com
Farm and Retailer: Apples, peaches, nectarines, blueberries, raspberries, sweet corn, plums, asparagus, rhubarb, winter squash and pumpkins.

Atlasta Sheep Farm
121 Heron Dr., Enon Valley, PA 16120
724.651.0134 • pennsylvanialambs.com
Farm: Pasture-raised lambs.

Dawson’s Orchard Farm Dinners
122 Petersburg Rd., Enon Valley, PA 16120
724.651.1733 • dawsonsorcharths.com
Farm: Farm-to-table chef dinners.

Dawson’s Orchards
122 Petersburg Rd., Enon Valley, PA 16120
724.667.7719 • dawsonsorcharths.com
Farm: Apples, blueberries, peaches, pears, prunes, watermelons, berries, nectarines, plums, pears, cider.

Ellwood City Farmers’ Market
500 Block of Beaver Ave., Ellwood City, PA 16117
724.758.5501 • facebook.com/
EllwoodCityFarmersMarket/
Farmers’ market: Produce.

Fallen Aspen Farm
2276 Georgetown Rd., Slippery Rock, PA 16057
724.513.1291 • fallenaspenfarm.com
Farm: General farm.

Fresh Marketplace at New Wilmington Center
129 Chestnut St., New Wilmington, PA 16142
facebook.com/
freshmarketplaceatnewwilmingtoncenter/
Farm and Retailer: Produce and other items.

Kenny Jersey Farm LLC
749 McClain Rd., Enon Valley, PA 16120
570.419.5188 • witmersfeed.com/kenny-jersey-farm
Farm: Dairy, feed grain.

Leckwart Farms
291 Sunnyside Rd., New Castle, PA 16102
724.652.3787
Farm: Peaches and vegetables, eggplant, peppers, tomatoes, corn, pickles, zucchini, cabbage, garlic, onions, cantaloupe, watermelon, squash, pumpkins, mums.

McMillin Apiaries
760 Chewton Wurtemurgh Rd., Wampum, PA 16157
Farm: Honey and produce.

Michelangelo’s Flea & Farmers’ Market
2475 Ben Franklin Hwy., Edinburg, PA 16116
724.652.6244
Farmers’ market: Produce and other items.

New Wilmington Farmers’ Market
Market St. and Vine St., New Wilmington, PA 16142
nwfarmersmarket.org
Farmers’ market: Produce and other items.

Pasture Maid Creamery
571 Cow Path Lane, New Castle, PA 16101
724.944.7894 • facebook.com/
pasturemaidcreamery/
Farm: Pasteurized milk, cheese (raw aged, curds), raw milk.

Sperdute Farms
206 Kildoo Rd., New Castle, PA 16102
724.667.8866 • sperdutefarms.com
Farm: Sweet corn, tomatoes, peppers, eggplants, cucumbers, zucchini, pumpkins, watermelons, cantaloupes, butternut and acorn squash, Indian corn, gourds, and other vegetables. Small grain, including hay, corn, wheat, and soybeans.

The Green Market on Market Street
Jameson Lot at Market St., New Wilmington, PA 16142
nw-green.org
Retailer: Grocery store.

Valley Home Farm
3397 State Route 956, New Castle, PA 16105
724.946.2896 • facebook.com/
ValleyHomeFarm/
Farm: Produce.

LYCOMING COUNTY

Susquehanna Mills Co.
349 Village Rd., Muncy, PA 17756
570.220.4932 • susquehannamills.com
Farm: Cooking oils.

Bell’s Meat & Poultry
401 N Fraley St., Kane, PA 16735
jackbellmeats.com
Retailer: Grocery store.

Bozberry Farms
1699 Rock Run Rd., Turtlepoint, PA 16750
814.558.0141 • bozberryfarms.com
Farm: Berries.

Gee’s Blueberry Hill Farm Market
46 Blueberry Hill Lane, Smethport, PA 16749
814.887.2416 • gees-blueberry-hill-farm-

market.business.site
Farm and Retailer: Produce.

Maple Glen Farm
543 Jo Jo Rd., Kane, PA 16735
814.837.6459 • facebook.com/Maple-Glen-Farm-170123499682402/
Farm: Produce.

Red, White & Blueberries
28 Harrisburg Run, Bradford, PA 16701
Farm: Berries.

Stroup’s Pure Maple Syrup Farm
958 Lindholm Rd., Mt. Jewett, PA 16710
Farm: Maple syrup.

MIFFLIN COUNTY

Byler Goat Dairy at Sequoia Farm
360 Garver Rd., Belleville, PA 17004
717.250.9580
Farm: Dairy.

Blue Marble Farm
2145 Dogtown Rd., Genesee, PA 16923
814.320.1308 • bluemarblefarm.weebly.com
Farm: Produce, fruit, herbs.

God’s Country Creamery
439 Pushersiding Rd., Ulysses, PA 16948
814.848.262 • godscountrycreamery.com
Farm: Dairy and cheese.

Hamiltons Pure Maple Products
320 Gee Hill Rd., Ulysses, PA 16948
814.848.9853 • hamiltonspuremaple.com
Farm: Maple syrup.

Krowley Maple Products
PO Box 112, Roulette, PA 16746
814.544.388 • facebook.com/
krowleykiomaple/
Farm: Maple syrup, maple products.

New Horizon Creamery
45 State Route 244, Coudersport, PA 16915
814.698.2227 • newhorizoncreamery.com
Farm: Cheese, ice cream, yogurt.

Paul Family Farms
Paul Hollow Rd., Galeton, PA 16922
570.772.2420 • paulfamilyfarms.com
Farm: Farm.

Whispering Evergreen Farm
320 Gee Hill Rd., Ulysses, PA 16948
814.848.9853
Farm: Variety of produce.

SOMERSET COUNTY

Abraham S. Kinsinger
339 Saw Mill Rd., Meyersdale, PA 15552
814.662.2397
Farm: Raw milk processor.

Airesman Orchard’s
745 Edie Rd., Somerset, PA 15501
814.445.5661 • facebook.com/
airesmansorchard/
Farm: Orchard fruit, apple butter.

Baer Bros. Maple Camp
234 Sugar Cake Rd., Somerset, PA 15501
814.445.1930 • baerbrosmaple.com
Farm: Maple syrup products.

Bumbleberry Farms
124 Woodside Dr., Somerset, PA 15501
814.279.8083 • bumbleberryfarms.com
Farm: Honey.

Cascio’s Fruit Market
242 West Main St., Somerset, PA 15501
814.445.5590 • casciosfruitmarket.com
Farm and Retailer: Fruit.

Emerick Pure Maple Products
180 Ridge Rd., Hyndman, PA 15545
814.324-4345 • puremaplesyruponline.com
Farm: Maple syrup, maple candy, maple sugar, maple BBQ sauce, maple mustard, maple coffee, maple tea.

Glades Pike Country Store
2706 Glades Pike, Somerset, PA 15501
814.233.2740 • gladespikecountrystore.com
Retailer: Honey, maple syrup, jams and jellies, pickled vegetables, sauces, candy, butter, and other local items.

Grandma’s Produce
30 Lucinda Lane, Windber, PA 15963
814.467.4921 • grandmasproduce.com
Farm: Sweet corn, cucumbers, red beets, cantaloupes, zucchini, beans, lettuce, peppers, stawberries, potatoes, tomatoes, asparagus, onions, popcorn, peas, pickels, blueberries, raspberries, watermelons, pumpkins, spagetti squash, beef (by the cut, whole or half animal).

Hess Family Farm Market
486 Valley Dr., Somerset, PA 15501
814.445.4048
Farm and Retailer: Fruits/vegetables.

Hillegas Sugar Camp
538 Dividing Ridge Rd., Fairhope, PA 15538
814.233.5843 • facebook.com/
Hillegassugarcamp/
Farm: Maple syrup.

Hosselrode Maple Products
698 Kennells Mill Rd., Hyndman, PA 15545
814.324.4428 • facebook.com/
hosselrodemapleproducts/
Farm: Maple syrup and other maple products.

Jesse R. Yoder
252 Kerschensteiner Dr., Meyersdale, PA

Farm To Table

15552
814.634.0294
Farm: Raw milk.

Laurel Vista Farms
1665 Coxes Creek Rd., Somerset, PA 15501
814.443.2415 • laurelvistafarm.com
Farm: Green beans, potatoes, sweet onions, canned vegetable and fruit products.

Livengood Brothers
3064 Copper Kettle Hwy., Rockwood, PA 15557
814.233.6971 • lbmaple.com
Farm: Maple syrup, maple products.



Lucky Acres Farm
2010 Coxes Creek Rd., Somerset, PA 15501
814.443.4463 • somersetcountyfarmersmarket.com/lucky-acres-farm
Farm: Red beets, cucumbers, pickles, candy onions, green beans, tomatoes (heirlooms, cherry, Roma, Celebrity, Lemon Boy), romaine, sweet corn, banana peppers, spaghetti squash, zucchini, broccoli, Brussels sprouts, cabbage, kholrabi, pumpkin, hot and sweet peppers, sweet potatoes, winter squash, cauliflower, cantaloupes and watermelons; beef, pork, pckled beets, Sweet & Sassy BBQ Sauce, pasta sauce, hot pepper jelly, and pumpkin butter.

Milroy Farms
1724 River Rd., Salisbury, PA 15558
814.662.4125 • milroyfarms.com
Farm: Maple syrup, maple products.

Moo Echo Dairy
3671 Glades Pike, Somerset, PA 15501
814.445.6780 • facebook.com/
mooechodairy/
Farm: Fluid milk, pasteurized and homogenized milk, ice cream.

O’Neil Whitehorse Mountain Apiaries
11090 Glades Pike, Fairhope, PA 15538
814.267.3720
Farm: Honey.

Providence Acres Farm
1457 Corner Stone Rd., Friedens, PA 15541
814.267.6641 • localharvest.org/
providence-acres-farm-M21625
Farm: Poultry, eggs, lamb, sheep, goat, hogs, cattle, strawberries, and fresh market vegetables.

Pure Maple Syrup
430 Reservoir Rd., Rockwood, PA 15557
Farm: Produce

Savage Mountain Farm
469 Albright Rd., Meyersdale, PA 15552
828.582.9407 • savagemountainfarm.com
Farm: Family farm.

Sechler Sugar Shack
7758 Kingwood Rd., Confluence, PA 15424
814.395.3200 • sechlersugarshack.com
Farm: Maple syrup, maple products.

Somerset County Farmers’ Market
800 Georgian Place Dr., Somerset, PA 15501
814.279.5620 • somersetcountyfarmersmarket.com
Farmers’ market: Fruits and vegatables.

Spring Water Farms Lehman & Son Pro-duce
1624 Carrest Shortcut Rd., Berlin, PA 15530
Farm: Produce.

Stahl’s
550 White Oak Rd., Somerset, PA 15501
814.445.4040
Farm: Onions, garlic, potatoes, more produce.

Summer Smiles Honey Farm
939 Horner Church Rd., Stoystown, PA 15905
814.525.0306 • summersmileshoneyfarm.com
Farm: Raw honey, pastured pork.

The Putman Place
254 Blueberry Lane, Somerset, PA 15501
814.443.4529 • putmanplace.com
Farm: Blueberries, asparagus, rhubarb, herbs, flowers, garden vegetables.

Van Grouw Family Farm
2010 Shanksville Rd., Berlin, PA 15530
814.279.5765 • ernajean.com
Farm: Raw milk and cheese.

Food and Styling by Anna Calabrese
Photography by Dave Bryce

Eggplant Jam & Goat
Cheese Spread

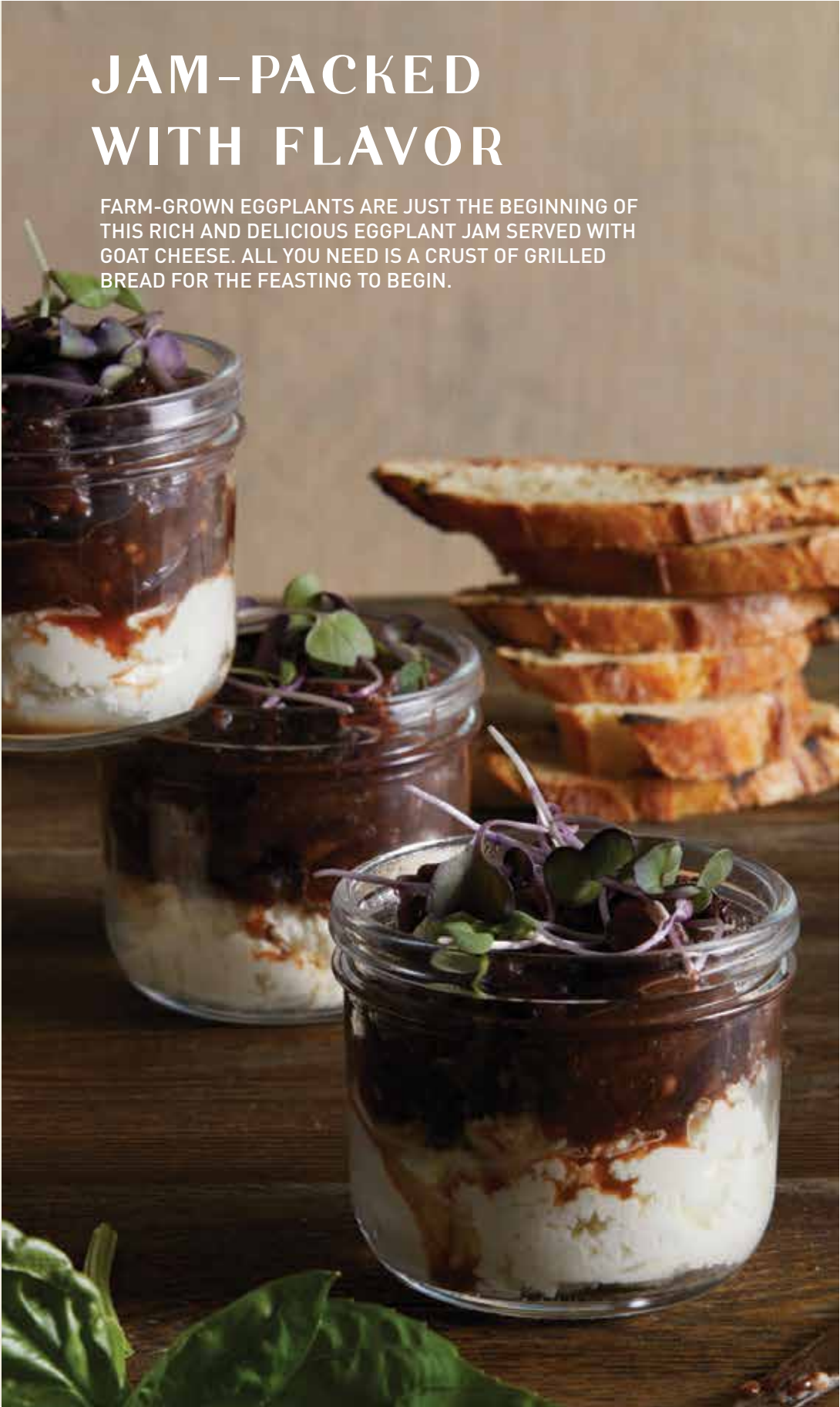
This sweet and savory appetizer is an amazing treat when paired with a glass of chilled ros  and a bunch of friends gathered round for laughter and conversation. You can serve it in one bowl or prepare individual jam jars for each person.

- 1 lb eggplant, chopped
- 1 lb radicchio, chopped
- 1/2 lb shallot, chopped
- 1 cup honey
- 1 stick butter
- 12 oz chicken stock
- 1 cup balsamic vinegar
- 12 cloves garlic, roasted
- 1 cup goat cheese
- 2 1/2 cups mascarpone cheese
- Salt and pepper, to taste

1. In a large skillet, saut  radicchio, shallot, and eggplant until tender and all liquid has evaporated.
2. Add chicken stock, butter, and garlic, and cook until liquid is reduced and mixture looks somewhat dry.
3. Add vinegar, honey, and salt and pepper. Simmer for a few minutes until mixture thickens to the consistency of jam. Let cool completely.
4. In a bowl, mix together goat cheese, mascarpone, and salt and pepper.
5. Spread cheese evenly into the bottom of a serving dish, or use small jars for individual servings. Top with radicchio and eggplant mixture.
6. Serve chilled with crackers or slices of grilled baguette.

JAM-PACKED
WITH FLAVOR

FARM-GROWN EGGPLANTS ARE JUST THE BEGINNING OF THIS RICH AND DELICIOUS EGGPLANT JAM SERVED WITH GOAT CHEESE. ALL YOU NEED IS A CRUST OF GRILLED BREAD FOR THE FEASTING TO BEGIN.



Whispering Pines Greenhouse
152 Mostoller Rd., Friedens, PA 15541
814.893.5941
Retailer: Vegetables.

Windy Hill Farm
1587 Pine Hill Rd., Garrett, PA 15542
814.634.8303 • windyhillfarms.us
Farm: Beef, pork, poultry, lamb, eggs, produce, herbs.

Barber's Orchard
3394 State Route 417, Franklin, PA 16323
814.676.6194 • facebook.com/pg/barbers.orchard/
Farm: Seasonal produce, apple cider, and other items.

Baytree Farm
2265 Rockland Nickleville Rd., Emlenton, PA 16373
814.671.3922 • baytreefarm.com
Farm: Lamb.

Franklin Farmers' Market
300 12th St., Franklin, PA 16323
Farmers' market: Produce.

Grateful Life Farm
152 Rockland Station Rd., Kennerdell, PA 16374
814.498.2127 • gratefullifefarm.com
Farm: Farm.

Mercer Road Farm
1146 Mercer Rd., Franklin, PA 16323
814.432.9422 mercerroadfarm.com
Farm: Blueberries.

Oil City Farmers' Market
2 Central Ave., Oil City, PA 16301
814.677.3152 • localharvest.org/oil-city-farmers-market-M3077
Farmers' market: Produce.

River View Dairy
8587 Route 58, Emlenton, PA 16373
814.229.0994 • riverviewdairy.com
Farm: Cheese, yogurt, goat milk.

WARREN COUNTY

Barry's Barnyard
625 Dobson Rd., Sugar Grove, PA 16350
814.489.3958 • barrysbarneyard.com
Farm: Pasture-raised poultry, cage-free eggs, grass-fed beef, round bale hay, eight-acre conservation reserve, farms tours available upon request.

Big Horn Ranch
1670 Page Hollow Rd., Pittsfield, PA 16340
814.230.4993 • facebook.com/BigHornMeats/
Farm: Beef, lamb, pork, poultry.

Happy Dog Farm
373 Townline Rd., Russell, PA 16345
814.489.2030 • happydogfarm.com
Farm: Cider orchard and mill.

Harvest Moon Farm
2776 Stanton Hill Rd., Warren, PA 16345
814.547.3615
Farm: General farm.

Lindell's Hatch Patch
522 Hatch Run Rd., Warren, PA 16345
814.757.8824 • lindellhatchpatch.com
Farm: Produce, plants.

Nordland Farms
131 East Main St. Route 957, Columbus, PA 16405
814.664.3815
Farm: Peppers, broccoli, green beans, sweet corn, cucumbers, pickling cucumbers, zucchini, yellow squash, bell peppers, hot peppers, yellow beans, eggplant, cabbage, watermelon, tomatoes, winter squash, pie pumpkins, jack-o'-lantern pumpkins, apples, grapes, pears, apple cider, onions, cauliflower, canteloupes.

Pot O Gold Dairy Specialties Inc.
117 Messinger Hill Rd., Bear Lake, PA 16402
814.663.0921 • facebook.com/Pot-O-Gold-Dairy-Specialties-Inc-180074725344545/
Farm: Pasteurized and homogenized milk, speciality milk (chocolate and eggnog), raw milk.

Riverview Farms
47 Jefferson St., Tidioute, PA 16351
814.484.7202 • riverviewfarmspa.com
Farm: Pastured beef, pastured pork, pastured poultry, brown eggs, vegetables, breedingstock.

Warren County Farmers' Market
Parking Lot on 2nd Ave., Warren, PA 16365
facebook.com/WarrenPaFarmersMarket/
Farmers' market: Fresh, local produce, honey, meat and eggs.

WASHINGTON COUNTY

Bedillion Honey Farm
1179 Burgettstown Rd., Hickory, PA 15340
724.356.7713 • bedillionhoneyfarm.com
Farm: Eggs, vegetables, and honey.

Bedner's Farm and Greenhouse
315 Coleman Rd., McDonald, PA 15057
724.926.2541 • bednersgreenhouse.com
Farm and Retailer: Beets, bell peppers, cucumber, eggplant, green beans, hot peppers, kale, tomatoes, zucchini.

Birch Creek Farmery
400 State Line Rd., Burgettstown, PA 15021
724.313.6996 • birchcreekfarmery.com
Farm: General farm.
Brown's Orchard and Cider Co.
267 Southview Rd., McDonald, PA 15057
724.356.7960 • brownsorchardandcider.com
Farm: Apples and cider.

Candle Tree Farm
2776 S Bridge Rd., Washington, PA 15301
724.249.6472 • candletreefarm.com
Farm: Christmas trees.

Cherry Valley Organics
518 Joffre-Cherry Valley Rd., Burgettstown, PA 15021
724.777.0790 • cherryvalleyorganics.com
CSA: Cut and edible flowers, herbal teas, arugula, asparagus, beans, beets, blueberries, broccoli, broccoli raab, green and red cabbage, Napa cabbage, carrots, celery, ground cherries, collards, cucumbers, black and red and white currants, edamame, eggplant, fennel, jostaberry, kale, kohlrabi, leeks, bibb and romaine lettuce, melons, mustards, onions, pac choi, peas, hot and sweet peppers, potatoes, radishes, black raspberries, scallions, shallots, summer and winter squash, strawberries, Swiss chard, tomatoes, tomatillos, watermelons, angelica, anise, arnica, basil varieties, bee balm, borage, catmint, catnip, calendula, chamomile, chervil, chickweed, common and garlic chives, cilantro, celery, comfrey, dill, echinacea, elecampane, fennel, feverfew, hyssop, lavender, lemon balm, lemongrass, lovage, sweet marjoram, marshmallow, mint varieties, oregano, parsley, pennyroyal, plantain, rosemary, rue, sage, pineapple sage, salad burnet, summer and winter savory, stevia, French tarragon, thyme varieties, valerian, yarrow, yarrow herbal vinegars, apple cider vinegar varieties, spicy lemongrass rice vinegar, sun-dried tomato and basil balsamic vinegar, cress, baby kale, microgreens, greens mixes, mizuna, sorrel, spinach, tatsoi.

Conover Organic Farm
397 Lee Rd., Burgettstown, PA 15021
724.947.2850 • conoverfarm.com
Farm: Garlic, peppers, pumpkins, strawberries, watermelon, beets, potatoes, carrots, tomatillos, tomatoes, apples, apple cider, peaches, spinach, cucumbers, kale, collard greens, squash, raspberries, blueberries, blackberries, dill, basil, oregano, parsley, epazote, cilantro, onions, canteloupe, peas, shallots, black beans, green beans, soybean, edamame, kale, kohlrabi, spinach, lettuce, eggplant, Swiss chard, sweet corn, leeks, turnips, cabbage, Brussels sprouts, honey.

Covered Bridge Meadows
26 Covered Bridge Rd., McDonald, PA 15057
724.951.4767 • coveredbridgemedadows.com
Farm: Beef, lamb (whole, half, quarter animal), turkey, chicken, duck, eggs.

Destiny Hill Farm
1069 South Main St., Washington, PA 15301
724.222.3015 • destinyhill.com
Farm: Lavender and berries.



Emerald Valley Artisans
166 Fava Farm Rd., Scenery Hill, PA 15360
724.323.3324 • emeraldvalleyartisans.com
Farm: Dairy and cheese.

Fallowfield Farms
289 Twin Bridges Rd., Charleroi, PA 15022
412.296.1978 • fallowfieldfarms.com
Farm: Pasture-raised pork.

Half Crown Hill Orchard
600 North Branch Rd., McDonald, PA 15057
412.913.4981 • hchorchard.com
Farm: Apples: Ginger Gold, Gala, Buckeye Gala, Honeycrisp, Pioneer Mac, Royal Court, Golden Delicious, Jonagold, Hampshire Mac, Snapp Staymen, Autumn Rose Fuji, pumpkins, and honey.

Harden’s Family Farm
66 Wickerham Rd., Fredericktown, PA 15333
724.344.8139
Farm: Homegrown produce, free-range eggs and roasting chickens, honey, maple syrup, and canning.

Heaven Sent Farms
243 Washington Pike, Avella, PA 15312
724.470.3022 • heavensentfarms.com
Farm: Grass-fed beef (whole, half, quarter animal).

Heritage Trail
76 Heritage Trail, Prosperity, PA 15329
724.222.5766 • lindleybeef.org
Farm: Grass-fed beef (whole, half, quarter animal).

Hickory Farmers’ and Country Market
186 Main St., Hickory, PA 15340
Retailer: Market.

Jersey Settlement Farm
2669 Pangburn Hollow Rd., Monongahela, PA 15063
412.728.2499 • jerseysettlementfarm.com
Farm: Beef, lamb, pork, eggs (whole, half animal).

Joe’s Farm Market
3132 National Pike Route 40, Richeyville, PA 15358
724.632.5877
Retailer: Produce

KrenzelaK Orchards
85 McCormick Lane, Prosperity, PA 15329
724.225.8761
Farm: Peaches, apples, plums, pears, canteloupes, melons, nectarines, corn, cucumbers, peppers, pumpkins, squash, tomatoes, zucchini, onions, broccoli, green beans, potatoes, jam, jellies.

Lowden Brothers Farm
136 California Dr., Coal Center, PA 15423
724.239.5233 • localharvest.org/lowden-brothers-farm-M7094
Farm: Beef, alfalfa, mixed-grass hay, rye hay, replacement heifers, feeder steers, compost.

McDonald Trail Station Farmers’ Market
160 S McDonald St., McDonald, PA 15057
724.926.4617 • mcdonaldtrailstation.com
Farmers’ market: Produce.

Monongahela Farmers’ Market
7th St. and Chess Park, Monongahela, PA 15063
412.215.9375
Farmers’ market: Produce and other items.

Oak Hill Farm
37 Old Trails Rd., Avella, PA 15312
724.345.3589 • oakhill4angus.com
Farm: Beef cattle and vegetable

operation: hydroponic lettuce and field-grown tomatoes, peppers, onions, garlic, squash, root vegetables, beans, and other vegetables.

Old Road Farm
619 Pleasant Valley Rd., Washington, PA 15301
724.250.8750 • theoldroadfarm.com
Farm: Pasture-raised meats.

Paul’s Orchard
269 Keys Rd., Joffre, PA 15053
Farm: Produce.

Peters Township Farmers’ Market
905 East McMurray Rd., Peters Township, PA 15317
Farmers’ market: Produce and other items.

Pleasant Valley Organic Farm
25 Pine Run Rd., Amity, PA 15311
202.213.5237 • pleasantvalleyorganicfarm.com
Farm: Grass-fed beef, soup bones, oxtail, liver, hearts, tongue, organic hay, registered Hereford cattle.
Primrose Farm
31 Meriage St., McDonald, PA 15057
484.832.3605 • primrosefarmpa.com
Farm: Chickens, turkeys, free-range eggs.

Rossell’s Maple
727 South Ridge Rd., Coal Center, PA 15423
724.986.0631 • rossellsmapple.com
Farm: Maple syrup, maple products.

Simmons Farm
2861 Washington Rd., McMurray, PA 15317
724.941.1490 • simmonsfarm.com
Farm and Retailer: Apples, pumpkins, peach, strawberry, vegetable starts (tomatoes, peppers, zucchini, cabbage, onions, melons, cucumbers, perennial herbs), beets, lettuce, Swiss chard, broccoli, Sweet Spanish onions, spinach, cabbage, peas, turnips, kale, peppers, zucchini, agritourism.

Springhouse Market
1531 Route 136, Washington, PA 15301
724.228.3339 • springhousemarket.com
Farm and Retailer: Milk, ice cream.

Stone Church Acres Farm
318 Stone Church Rd., Finleyville, PA 15332
724.255.9129 • stonechurchacres.com
CSA: Herbs, lettuce, cabbage, carrots, sweet peppers, hot peppers, tomatoes, kale, greens, bok choy, herbs, corn, kohlrabi, melons, straweberries, blueerries, apples, radishes, beets, sugar snap peas, zucchini, eggplant, pumpkin, squash, onions, beets, broccoli, Swiss chard.

Taggart’s Orchard
126 Wotring Rd., Washington, PA 15301
724.345.3656 • taggartsorchar.com
Farm: Apples, jams, jellies, cider.

The Crafty Alpaca
115 Rea Rd., Avella, PA 15312
724.263.8293
Farm: Alpaca farm.

The Farm
909 National Pike W, Brownsville, PA 15417
724.632.2190 • gwcfb.org/farmers-market
Farm: Community farm.

The Marketplace at Emerald Valley
145 South Main St., Washington, PA 15301
724-323-3324 • themarketplacevfs.square.site
CSA: Retail.

The Rosefield
297 Rural Valley Rd., Claysville, PA 15323
724.948.3715 • therosefield.com
Farm: Eggs, wool.

The Ross Farm
102 Route 519, Eighty Four, PA 15330
724.986.1925 • therossfarm.com
Farm: Pork, beef, chicken, turkey, sheep, yarn, breedingstock.

Trax Farms
528 Trax Rd., Finleyville, PA 15332
412.835.3246 • traxfarms.com
Farm and Retailer: Apples, peaches, berries, asparagus, tomatoes, blueberries, canteloupes, strawberries, black raspberries, blackberries, peppers,



green beans, yellow beans, corn, squash, pumpkins, cider.

Washington Main Street Farmers’ Market
139 S Main St., Washington, PA 15301
724.747.9703 • msfm.org
Farmers’ market: Produce, herbs, jams and jellies, baked goods, wine, and other items.

Weatherbury Farm
1061 Sugar Run Rd., Avella, PA 15312
724.587.3763 weatherburyfarm.com
Farm: Black beans, buckwheat, clover, corn, flax, hay, oats, rye, spelt, vetch, wheat. Poultry, layers and eggs; grass-fed beef, lamb. Grains, pastas, cereals, dry and baking goods.

West Heritage Farm
611 Ten Mile Rd., Amity, PA 15311
412.600.9585
Farm: Lambs, poultry.

Wherry’s Farm
526 Spring Valley Rd., Scenery Hill, PA 15360
724.554.1443
Farm: Lamb, beef.

Rustic Rock Maple Farm
199 Dutch Fork Church Rd., Claysville, PA 15323
724.663.4393 • rusticrockmaple.com
Farm: Maple farm.

WESTMORELAND COUNTY

Agostinone Mushrooms
PO Box 335, Bradenville, PA 15620
724.539.3855
Farm: Mushrooms.

Amenity Farm and Greenhouse
2135 Mount Pleasant Rd., Greensburg, PA 15601
724.423.5530 • amenityplantproducts.com
Retailer: Strawberries, fruit trees, asparagus, herbs, and vegetables.

Bridge’s Farm and Greenhouse
7108 Leechburg Rd., New Kensington, PA 15068
724.339.1709
Retailer: Produce.

Chaganra Farm
233 Roskovensky Rd., Latrobe, PA 15650
412.861.3579 • chaganrafarm.com
Farm: Pastured pork, chicken, turkey, grass-fed beef, eggs, lettuce, tomatoes, peppers, pumpkins, beets, cucumbers, zucchini, lettuce, beans, peas, eggplants, broccoli, cabbage, sweet corn.

Daugherty’s Orchards
5593 Saltsburg Rd., Murrys ville, PA 15668
724.327.1603 • daughertysorchards.com
Farm: Peaches, nectarines, plums, grapes, melons, apples, tomatoes, beans, peppers, hot peppers, cucumbers, zucchini, eggplant, sweet corn, herbs, cider.

Derry Keystone Farmers’ Market
1150 Keystone Park Rd., Derry, PA 15627
724.238.6702
Farmers’ market: Fruits and vegetables.

Friendship Farms
147 Friendship Farm Rd., Latrobe, PA 15650
724.423.1545 • friendshipfarms.com
Farm: All natural beef, natural and organic breads, jams and sauces, granola, native plant nursery, fruits, and vegetables.

Full Circle Farm
1323 Bethel Church Rd., Latrobe, PA 15650
724.593.7041 • fullcirclefarms.com
Farm: Pastured broilers, pastured turkeys, grass-fed beef, heritage pork, flowers.

Greenawalt Farm
1816 Greensburg Pike, West Newton, PA 15089
724.787.5729 • facebook.com/GreenawaltFarms/
Farm: Eggs, celeriac, carrots, green tomatoes, celery, Cameo apples, Yellow Delicious apples, cabbage, green bell peppers, slicing tomatoes, squash: winter, spaghetti, kabochi, butternut, pink banana, acorn, red buttercups, red Hubbards, cushaw, Indian corn, corn stalks and other fall decorations, large and pie pumpkins, leeks, small garlic, sweet onions, sweet potatoes, dried beans, honey, walnuts, hickory nuts, maple syrup, puffed spelt, honey spelt, corn, grapenuts, homemade flavored noodles.

Greensburg Community Farmers’ Market
526 New Alexandria Rd., Greensburg, PA 15601
724.834.2334 • facebook.com/GreensburgCommunityMarkets/
Farmers’ market: Fruits, vegetables, baked goods, jellies, honey, sauces, and other seasonal items.

Greensburg Farmers’ Market at Lynchfield
520 New Alexandria Rd., Greensburg, PA 15601
724.834.2334
Farmers’ market: Produce.

Hillside Orchard
7217 PA-819, Mt. Pleasant, PA 15666
724.689.3791 • hillsideorchardsllc.com
Farm: Orchard.

Irwin Farm Market
100 Pennsylvania Ave., Irwin, PA 15642
Retailer: Grocery store.

Jamboree Farm
270 Wilpen Rd., Ligonier, PA 15658
724.995.8490 • facebook.com/JamboreeFarm/
Farm: Whole frozen chickens, eggs, live guinea fowl, vegetables, apples, apple cider.
Jamison Farm
171 Jamison Lane, Latrobe, PA 15650
724.834.7424 • jamisonfarm.com
Farm: -USDA Lamb meat processing and butchering.

JP’s Farmers’ Market
412 Brinker Rd., Hunker, PA 15639
724.396.9220 https://www.facebook.com/jpsfarmersmarket/
Farmers’ market: Produce, meat, and other grocery items.

TABLE[®]

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FarmtoTablePA.com

WHAT IS A CSA?

In a CSA (consumer supported agriculture), customers pay for “shares” and receive a percentage of the products harvested from local farms. Shares are available from farms and farm cooperatives throughout Western PA. Customers pick a designated site such as a home, business, or church for pickup. CSAs have gained popularity over the years and farms have responded by offering a variety of options:

- Weekly, bi-weekly, or monthly shares*
- Small and large shares*
- Organic or certified naturally grown*
- Dietary concerns such as vegan or gluten-free shares*
- Customized orders*
- Paying weekly or as you order*

TIPS FOR BUYING A CSA SHARE

1. Share! Share a “share” with a friend or family member.
2. Drop! Pick a drop site convenient to your home or work.
3. Cook! Use fresh ingredients each week to make meals at home.
4. Farms may add a site if there is a minimum of 10-15 customers.
5. Many CSAs provide recipes that incorporate a week’s harvest.
6. CSAs are not always produce-based.
7. Some have meat, cheese, eggs, flowers, and other products made from farmed produce or livestock. Other CSAs work cooperatively with each other to supply their shareholders’ needs. This might mean that a CSA provides produce, meat, eggs, and flowers while other products are brought in through other farmers.

Farm To Table



ALLEGHENY COUNTY

Blackberry Meadows
blackberrymeadows.com

Blue Goose Farm
bluegoosefarmnicktown.com

Brenckle’s Oganic Farm & Green-house
brencklesfarm.com

Cherry Valley Organics
cherryvalleyorganics.com

Dillner Family Farms
dillnerfamilyfarms.com

Dream Thyme
facebook.com/dreamthymefarm

Edible Earth Farm
edibleearthfarm.com

Footprints Farm
footprintsfarm.com

Harvest Valley Farms
harvestvalleyfarms.com

Harvie Farms Pittsburgh
harvie.Farm

Medium Rare Foods
mediumrarefoods.com

Northwest PA Growers Cooperative
nwpagrowers.com

The Family Cow
yourfamilyfarmer.com

The Marketplace At Emerald Valley
themarketplacevfs.Square.Site

Who Cooks For You Farm
whocooksforyoufarm.com

ARMSTRONG COUNTY

Five Elements Farm
fiveelementsfarm.com

Who Cooks For You Farm
whocooksforyoufarm.com

BEAVER COUNTY

Cherry Valley Organics
cherryvalleyorganics.com

Conforti Family Farm
confortifamilyfarm.com

Dillner Family Farms
dillnerfamilyfarms.com

Medium Rare Foods
mediumrarefoods.com

The Family Cow
yourfamilyfarmer.com

BLAIR COUNTY

Blue Goose Farm
bluegoosefarmnicktown.com

Friends farm
facebook.com/friendsfarmmarket

BUTLER COUNTY

Brenckle’s Organic Farm & Greenhouse
brencklesfarm.com

Dream Thyme
facebook.com/dreamthymefarm

Five Elements Farm
fiveelementsfarm.com

Freedom Farms
freedomfarmspa.com

Harvest Valley Farms
harvestvalleyfarms.com

Medium Rare Foods (south butler)
mediumrarefoods.com

Northwest Pennsylvania Growers Cooperative
nwpagrowers.com

The Family Cow
yourfamilyfarmer.com

CAMBRIA COUNTY

Blue Goose Farm
bluegoosefarmnicktown.com

CRAWFORD COUNTY

Link’s Heritage Farm
linksheritagefarm.com

Northwest Pennsylvania Growers cooperative
nwpagrowers.com

Plot Twist Farm
plottwistfarm.com

Strawberry Lane Produce
harvie.Farm/profile/strawberry-lane-produce

ERIE COUNTY

Burch Farms
burchfarmscountrymarketandwinery.com

Mason Farms
masonfarms.com

Post Apples Farm
postapples.com

Farm To Table

FAYETTE COUNTY

Footprints Farm
footprintsfarm.com

Sarver’s Hill Farm & CSA
sarverhillfarm.org

The Family Cow
yourfamilyfarmer.com

FULTON COUNTY

Farm Of Peace
farmofpeace.com

INDIANA COUNTY

Blue Goose Farm
bluegoosefarmnicktown.com

The Family Cow
yourfamilyfarmer.com

LAWRENCE COUNTY

Villa Maria Farm/Sisters of the Humility Of Mary,
humilityofmary.org/the-villa/the-villa-farm

MERCER COUNTY

Dream Thyme
facebook.com/dreamthymefarm

Edible Earth Farm
edibleearthfarm.com

Northwest Pennsylvania Growers Cooperative
nwpagrowers.com

SOMERSET COUNTY

Blue Goose Farm
bluegoosefarmnicktown.com

VENANGO COUNTY

Northwest Pennsylvania Growers Cooperative
nwpagrowers.com

Plot Twist Farm
plottwistfarm.com

WASHINGTON COUNTY

Cherry Valley Organics
cherryvalleyorganics.com

The Marketplace At Emerald Valley
themarketplacevfs.Square.Site

Edible Earth Farm
edibleearthfarm.com

Harvie Farms
harvie.Farm

Stone Church Acres
stonechurchacres.com

The Family Cow
yourfamilyfarmer.com

WESTMORELAND COUNTY

Footprints Farm
footprintsfarm.com

Medium Rare Foods (Irwin & Murrysville)
mediumrarefoods.com

Sarver’s Hill Farm & CSA
sarverhillfarm.Ne

HOW TO MAKE THE MOST OF YOUR CSA?

We are lucky to live in a place that can provide nutritious, locally grown food. Buying farm-fresh products and preparing them at home is a healthy alternative to eating preservatives. The key to eating locally is to make a commitment to eat seasonally. Eat greens, asparagus, and berries in spring. You can then progress to tomatoes, corn, zucchini, and melons throughout the summer. Move on to autumn crops, such as potatoes, more greens, and squash in the fall. Summer is the time to preserve the harvest. A simple internet search will provide direction and know-how for canning, fermenting, drying and freezing your favorite summer produce. Buy a few extra quarts of blueberries each week and freeze them. You will be rewarded in mid-winter when you’re mixing your local food smoothies. The farm stands and stores, farmers’ markets and retail stores that sell these local products are located throughout allegheny county. Farmers’ markets typically run once a week for about four hours at a time. Ask your favorite restaurant if they buy from local farms. If you notice specials that contain seasonal ingredients, they are most likely getting these from a local producer. Lastly, start a garden and grow your own food! The easiest plants and some of the most delicious are tomatoes and basil. You will be rewarded with the freshest tasting ingredients.

NEXT LEVEL

Up your grill game with an outdoor kitchen.

Long days, warm evenings, and some chilled Chablis within reach. What better way to wind down than with a meal cooked outside and enjoyed under a dusky sky? There's nothing you can't grill (or smoke, rotisserie, or roast) with the DCS Series 9 Brushed Stainless Steel Built-In Grill. Two zones are perfect for simultaneous searing and slow cooking, plus the intuitive lighting supplies both direct and ambient light. (The one-handed hood opens extra wide for easy access to your sizzling steaks.) Meanwhile, boil water for corn or pasta in a flash or simmer delicate sauces with the adjustable temperature-matching DCS Series 9 Stainless Power Burner. In the morning, hold a family breakfast meeting with pancakes flipped to perfection on the DCS Series 9 Griddle.

Story by Stephen Treffinger



Center: Grill BE1-48RC-N.
Left: Power Burner 24" PBE1-24-N.
Right: Griddle 30 "GDE1-30-N
donsappliances.com.



Photo: Massery Photography



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