Thicketty Mountain Farms, LLC is a small, diverse, family farm owned and operated by Brent Belue and Sallie Hambright-Belue. We currently offer free-range eggs, fruits, vegetables, and herbs. In the next year, we plan to add pastured chicken, raw goat milk, and grass-fed beef. We are committed to producing fresh, local, healthy, and sustainable food for your family and ours. You can purchase our products directly off the farm or at several Upstate farmer’s markets. Please visit us at www.thickettymountainfarms.com. ~Brent Belue and Sallie Hambright-Belue~

Three Sisters Farm is a USDA certified organic vegetable and flower farm in Bluffton, SC. Providing our local community exceptional produce and flowers is our goal. Being certified organic assures that our farmers market, direct-sales “box” and restaurant customers receive the safest food available locally. We specialize in heirloom and unique varieties of vegetables, herbs and flowers. Varieties we grow are chosen for superior taste and appearance, not for prolonged shelf life or mechanical harvest. Our products are hand-harvested and usually distributed on the day of picking. We also provide farm fresh free-range eggs. Please visit us at www.3sistersorganicfarm.com. ~Barry Connor~

Coyne Hall Honey is a Leesville, SC apiary. We produce raw, unfiltered honey and nucleus hives also called nucs. The majority of our award-winning honey is produced early spring from a variety of wild nectar sources. Wild nectar makes an excellent honey with different plants creating unique flavors. Natural, chemical-free beekeeping techniques are used to raise queens from our own survivor stock. These queens are placed in the small nucleus hives that we offer for sale. The vision of Coyne Hall Honey is to produce quality raw honey, provide nucs that are led by locally raised queens, and to educate the public on the value and plight of our honeybees. ~Patrick Coyne~
At Haiden's Harvest, our passion is to grow and market produce to our community using sustainable practice and direct marketing. We are a CSA that seeks to develop a personal relationship with our customer base in order to serve their needs in a way mass produced agriculture and grocery stores cannot. At Haiden's Harvest, we believe that the food you eat and the farmer that grows it should be just as important a decision as the doctor or banker you deal with. Do you know who grew the salad you ate last night? Do you know where the green beans were grown that you ate for lunch today? Even more than those questions is the question of how much do you trust the growing process of the producers of these things? These are the ideas that drive Haiden's Harvest direct marketed sustainable agriculture. “Harold Edge”

Roar Farms is a family farm that produces nutritious fruits, vegetables and goat meat. We are currently transitioning to organic farm practices. Our products can be found on our farm, a local restaurant and local farmer’s markets. A short term goal is to share our wholesome produce through our own CSA. We are committed to educating our consumers on the importance of purchasing produce packed with flavonoids. “Bernard and Felecia Henderson”
Of The Earth, LLC is a small sustainable diversified teaching farm on Wadmalaw Island, specializing in naturally grown heirloom or unique cherry tomatoes and winter squash, marketed under the brand name “Cheery Tom’s”, to restaurants and farmer’s markets. The farm will also feature raw goat milk and cheese, as well as pasture-raised poultry; eggs and broilers.

With an emphasis on earth skills, sustainability and self-sufficiency, we’ll teach courses on composting, mead and beer brewing, solar water heating, photovoltaics, poultry raising and processing, cheese production, bee-keeping, hydroponics, aquaponics, and permaculture. ~Thane Hollington~

"I've been gardening all my life starting with my family's eight acre farm. I worked as assistance produce manager at a local grocery store while in college, owned my own bird and butterfly garden business in the 90's and still garden, even though I live on concrete at the moment. I've even managed to grow a fruit tree in a container and ate my first home grown peaches last year! I've also kept aquariums off and on my entire life, so I feel aquaponics is a perfect fit for starting my own farming venture. I've started my first mini-ponics system this February and plan to start my big system (250 gallon fish tank and 200 gallons of grow beds) this spring. I draw maps using Civil 3D (Cad), write rezoning packages, create master plans and landscape plans, research property (due diligence), and develop storm drainage, erosion control, sewer and water plans as part of my day job (find out more about that at linkedin). I also write a garden blog for Carolina Gardener magazine (South Carolina Container Garden) and will be published several times in the magazine this year for articles on: growing lettuce, building an earthworm bin and keeping preying mantids as pets. My ultimate farming goal is to have a large aquaponic system in a green house for commercial growing, surrounded by fruit and nut trees, muscadines, blackberries and herbs. I would use this farm to teach others to grow, harvest and store their own food." ~Sharon Johnson~

Silver Acres Farm, LLC, is the continuation of a family farming tradition begun on this Clarendon County farm in 1940. Currently we are transitioning four acres into organic vegetable and herb production for the Charleston restaurant market and for a CSA. The remaining acreage consists of pastures for grass-fed Red Angus cows, fields for corn and hay, pines planted for timber harvest, and wildlife habitat for quail and turkey populations. As more infrastructure is added, agritourism and “farm-stay” activities will be planned. The goal of May Jones and her son TA is to make SAF a sustainable farm which will nourish both the body and the soul of every person who comes in contact with it. ~May Jones~
The HEN – Hunger Ends Now – Project began in 2010 as a grass-roots organization founded on the single idea that no one should be hungry. By providing education on basic gardening principles, hosting a community garden in Moncks Corner and growing the local farmer’s market the HEN Project is striving to increase food security for those most in need. Being able to grow food to feed yourself and your family is empowering especially if you are one of the millions of people that have been affected by the economic downturn over the last few years. The HEN Project is dedicated to the idea that no one should be hungry. If you’re growing a garden out of necessity to feed a family or whether you’re growing a garden for charity to feed others, the HEN Project believes that simple knowledge is the key. The only question is: what are you hungry for? ~Jennifer Schlette & Laura Perdue~

Bottomwoods Farm is the vision of founders Meghan and Dominic Schultz of the future of local agriculture. By combining aspects of antiquity’s homestead with modern advances in permaculture and holistic management practices, we intend to provide the local South Carolina markets with fresh, artisan-grown food products. Bottomwoods Farm will demonstrate to our community that by severing our ties to petrochemical agriculture, we can produce the highest quality annual and perennial produce, cut flowers, poultry, and fish using nature’s own perfected processes with minimal outside intervention. ~Nic and Meghan Schultz~

Weatherly Farms & Custom Gardens provides approachable ways to grow your own produce, sustainably and organically. Utilizing Weatherly Farms’ innovative Veg-Table container garden design and organic seedlings, now having a healthy, productive and fresh garden is possible for all. ~Weatherly Thomas~