



SOUTHERN

MARYLAND

Meat & Seafood Guide

Where to buy local meat and seafood in Southern Maryland.
Featuring over 75 farms, watermen, and local businesses.



SMADC is a division of the
TRI-COUNTY COUNCIL
for SOUTHERN MARYLAND





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THE SOUTHERN MARYLAND MEAT & SEAFOOD GUIDE is produced by the Southern Maryland Agricultural Development Commission (SMADC), a division of the Tri-County Council for Southern Maryland.

This guide is provided as a means to assist and promote farmers, seafood harvesters and producers, and related businesses as Southern Maryland diversifies and transitions away from its tobacco-dependent economy. And is supported by the **RURAL MARYLAND COUNCIL** through a Rural Maryland Prosperity Investment Fund grant.

The Southern Maryland Meat & Seafood Guide includes only voluntary listings and is not intended to be an endorsement of any particular farm, service or business.

Shelby Watson-Hampton, Director

Southern Maryland Agricultural Development Commission (SMADC)

P.O. Box 745 • 15045 Burnt Store Road • Hughesville, MD 20637

(301) 274 - 1922 ext. 1

info@smadc.com

smadc.com

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Second Edition. First Printing.

Find Local Meat & Seafood

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Farms with this icon are members of SMADC’s Southern Maryland Meats Program. Learn more about the program on page 23.

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Welcome to the Southern Maryland Meat & Seafood Guide

This is the second edition of the Southern Maryland Meat & Seafood Guide, updated in 2019 featuring more than 75 farms and seafood businesses where you can buy locally raised and harvested meat, fish and shellfish. This guide is produced by the Southern Maryland Agricultural Development Commission, a division of the Tri-County Council for Southern Maryland.

Since 2000, SMADC has been a driving force in Southern Maryland for agriculture innovation, helping farms transition away from tobacco. SMADC administered the “Tobacco Buyout” and has developed a number of important programs to assist area farmers in their new business ventures. Our marketing guides, like the Southern Maryland Meat & Seafood Guide, help consumers connect with local farmers and watermen. In addition to the Meat & Seafood Guide, you can find our other guides: Southern Maryland Farm Holiday Guide, Southern Maryland Farmers’ Market Guide and others at smadc.com.



SMADC’S VISION

SMADC provides vision, support, grants, and marketing and promotion to area farmers. As new farm economies are being formed, SMADC helps to streamline regulations and reduce obstacles. We assist farmers in creating a profitable farming future and inform the public on the importance of local farms to our overall economy. To achieve that goal, SMADC helps connect local farmers to their consumers and protects area farmland through local land preservation efforts.



Message from Craig

It is my pleasure to introduce the Southern Maryland meat and seafood producers listed in this publication. They are a remarkable group of people running independent businesses raising wholesome and local foods for you and your family to enjoy. As studies have shown, out of every dollar that a local and independent business takes in, \$0.65 stays in the community, as opposed to chain stores where only \$0.16 remains. Those statistics are startling and this is before we even begin talking about health, taste and the environmental benefits of buying locally produced food. Agriculture has been a pillar in Southern Maryland since its founding, and today it is as diversified and important to our economy as ever.

As a Project Manager for SMADC working with our livestock producers I have met the farmer's listed on these pages. I have walked their fields with them and seen firsthand the care and hard work that they do in husbanding their animals. This immense amount of work is necessary to bring a product to market, sustain it and make a profit doing it, and these producers of the land and water have a palpable sense of ownership and pride in all they do.

SMADC is vitally committed to building the meat processing infrastructure that has long been necessary in Southern Maryland. When it is completed, producers will not only raise their meats and seafood at a farm or waterway close to you, they will also be able to process it, package it and make it conveniently available throughout our area. They continue to offer freshly cut meats and harvested seafood, but also have ability to provide finer cured meats, sausages and charcuterie. We are taking meat production to the next level, literally from their farm to your table without leaving your neighborhood. How many of us know where our food comes from and how it was grown? In Southern Maryland, you have that ability.

Craig Sewell, Marketing and Livestock Program Manager, Southern Maryland Meats

Anne Arundel County



COLLINSON FAMILY FARM 4758 SOLOMONS ISLAND RD., HARWOOD

(443) 370-9625 • DANISCHRONCE@GMAIL.COM •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Angus/Hereford cross) and pork (Hampshire/Yorkshire cross). Our livestock is USDA processed, vacuum packed and frozen. We also offer sausage, bacon, Kielbasa and ham. Our beef is dry-aged approximately 14 to 21 days. Our beef is naturally-raised on pasture. All our animals have access to pasture, they are grain-fed/grain-finished and receive hay and supplement with grain (corn and oats grown and harvested on our farm) as necessary. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as custom order.



EN-TICE-MENT FARM RAISED MEATS 231 POLLING HOUSE RD., HARWOOD

(443) 336-8492 • ENTICEMENTSTABLES@MSN.COM • ENTICEMENTFARMRAISEDMEATS.COM •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef, chicken (Cornish Rock broilers), lamb, and pork. Our livestock is USDA processed, vacuum packed and frozen. Smoked cured ham, ham steaks, bacon and sausage in several flavors. Beef is dry-aged three weeks. A family owned and operated farm, we raise our animals in a natural atmosphere with care. We feed many families and supply a few restaurants in the Southern Anne Arundel County area. Our beef is pasture-raised, grain-fed/corn-finished. All animals are naturally-raised. Antibiotics are used only when medically necessary. We do not use growth implants or hormones.

HOW TO BUY: On-farm store, by appointment. Meats sold by the individual cut or as custom order. Also at the Anne Arundel County Farmers' Market, Saturday, 7 a.m. to noon or Sunday, 10 a.m. to 1 p.m.

HOLIDAY MEMORIES FARM 4848 MUDDY CREEK RD., WEST RIVER

(410) 562-9733 • KELCIE.PALMER@HOLIDAYMEMORIESFARM.COM •

KELCIEPALMER.WIXSITE.COM/HOLIDAYMEMORIESFARM



FREE RANGE • CSA

Free range duck eggs (white, brown, dark brown, green and blue). Our girls stay in a large, clean and well-ventilated coop. They're fed vegetables from our gardens and high tunnels, as well as oyster shells, to strengthen their shells. They love free ranging around and are loved daily by our Farmers and FarmHers.

HOW TO BUY: On-farm store, Sunday, 10 a.m. to 4 p.m. Online orders accepted Monday-Saturday. Ask about our CSA (Community Supported Agriculture).

Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
You can also visit aaedc.org/agriculture for a listing of more farms and farmers' markets in Anne Arundel County.



HOLLYWOOD FARM 1701 PLEASANT PLAINS RD., ANNAPOLIS

(443) 692-7876 • GWEN@HOLLYWOODFARM.COM • HOLLYWOODFARM.COM •  



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT

Specializing in grass-fed lamb, available seasonally. Visit our website for availability. Our lamb is naturally-raised and grass-fed on pasture. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Call or email ahead. Lamb sold by the individual cut. Also at the Anne Arundel County Farmers' Market, Sunday, 10 a.m. to 1 p.m.



HOPKINS FAMILY FARM 444 BAYARD RD., LOTHIAN

(443) 871-5420 • HOPKINSFF@YAHOO.COM



PASTURE-RAISED • GRASS-FED / GRAIN-FINISHED • CUSTOM ORDERS ONLY

Offering Angus and Angus-cross beef, USDA processed, vacuum packed and frozen. We accept custom orders only (quarter, side or whole). We arrange for transportation to processor and delivery to customer. Beef is dry-aged up to 21 days. Our animals are naturally-raised, grass-fed and grain-finished with free access to pasture. No antibiotics used unless medically necessary, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, custom orders only (quarter, side or whole), call for details.



LOCUST FARM 2868 DAVIDSONVILLE RD., DAVIDSONVILLE

(410) 798-6694 • THEROSSBACKS@VERIZON.NET



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • CUSTOM ORDERS ONLY

Custom order beef (quarter, side or whole). Our livestock are USDA processed, vacuum packed and frozen to the customer's requirements. We arrange for transportation to slaughter and customer arranges for pick up of cut meat from processor. Our beef is dry-aged 14 to 21 days. Our beef is naturally-raised on pasture. Grain-fed and grain-finished. All our animals have access to pasture. We feed them hay and supplement with grain (corn and oats grown and harvested on our farm) as necessary. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On farm, custom orders only (quarter, side or whole), call for details.



MARYLAND SUNRISE FARM 100 DAIRY LN., GAMBRILLS

(443) 243-5163 • MDSUNRISEBEEF@GMAIL.COM • MDSUNRISEBEEF.COM • 



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS • CSA

Offering grass-fed/grass-finished Angus beef. Our livestock are USDA processed, vacuum packed and frozen. Our beef is dry-aged 14 to 21 days. Our beef cattle are pasture-raised, 100% grass-fed and grass-finished, no growth implants, never fed animal byproducts.

HOW TO BUY: On-farm store, by appointment. Beef sold by the individual cut, as custom order (quarter, side or whole) and as a beef CSA. See website for details.



Hollywood Farm, Anne Arundel County. Photo by Lena McBean, Remsburg, Inc.



NEW ROOTS FARM 4956 MUDDY CREEK RD., WEST RIVER

INFO@NEWROOTS.FARM • NEWROOTS.FARM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CSA

Offering grass-fed/grass-finished beef and lamb, pasture-raised pork, and pasture-raised chicken. Our animals are naturally-raised on pasture. Lamb, pork, and chicken are grain-fed (GMO-free feed). Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Our meats are available by the individual cut or join our CSA. Memberships run in three and six month increments.



PROGRESSIVE FARM 375 A LANKFORD RD., HARWOOD

(410) 320-0560 • CATTERTONRICK@AOL.COM • PROGRESSIVEFARMMEATS.COM •



PASTURE-RAISED • GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Black Angus). Our beef is raised on pasture and grain-finished. Beef is dry-aged for 14 to 21 days. Our steers are pasture-raised and finished on grain and hay that is produced and harvested on our farm. Our cattle are naturally-raised and humanely treated. They are never given antibiotics, hormones, or growth implants. No animal byproducts are ever used in our feed.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as custom order, call for details.



VANALSTINE'S FARM 135 JEWELL RD., DUNKIRK

(443) 223-3433 •



GRAIN-FED / GRAIN-FINISHED • WHOLE/DRESSED CHICKEN/RABBIT/TURKEY

We are MDA-certified to offer whole chicken (Cornish-cross), rabbits (American Chinchilla), and turkey (Double Breasted Bronze and Bourbon Red). Our livestock are grain-fed/grain-finished. Chickens, turkeys, and rabbits are processed on the farm and available for pick up by appointment. No antibiotics ever, no added hormones or growth implants and humanely treated. Chickens and turkeys are pasture-raised in large mobile pen and moved to fresh pasture daily. They are fed non-medicated feed. Chickens, turkeys, and rabbits are processed on the farm and available for pick up.

HOW TO BUY: On farm, by appointment.

Calvert County



BATTLE CREEK BEEF 3900 ADELINA RD., PRINCE FREDERICK

(410) 535-2451 • BATTLECREEKBEEF@GMAIL.COM • BATTLECREEKBEEF.COM •



PASTURE-RAISED • GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS • CSA

Offering all natural, choice-grade beef (Angus and Angus Cross), pork and eggs. Our livestock are USDA processed, vacuum packed and frozen. Our beef is dry-aged for 14 - 21 days. Cattle are naturally-raised on pasture until a year old, then corn and alfalfa hay are added to the ration until cattle are finished (approximately 60 to 90 days). No soy products are used in feed. Free access to choice mineral, fresh water and pasture at all times. Using rotational grazing, cattle are moved monthly to fresh pasture which decreases parasite activity to promote growth and health. Humanely treated. Antibiotics only used when medically necessary, no growth hormones or growth implants, no animal byproducts in feed.

HOW TO BUY: On farm store, by appointment. Meats sold by the individual cut or as a custom order (quarter, side or whole). Package specials and CSA also available. Find us at the California Farmers Market in Lexington Park on Saturday, 9 a.m. to 1 p.m. (April through November). Meats also available at Spider Hall Farm, Chesapeake's Bounty, Dreamweaver Café and Elements Eatery & Mixology.



CROOKED BRANCH FARM 140 DALRYMPLE RD., SUNDERLAND

(410) 257-5527 • DOWELLFINANCIAL@COMCAST.NET



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • CUSTOM ORDERS ONLY

Offering all natural beef (Black Angus and Hereford). Our livestock is USDA processed. Our beef is grain-fed/grain-finished (corn), raised on pasture and dry-aged 10 to 14 days. Custom orders only, locally cut and packaged to your specifications. We arrange for transportation to slaughter; customer arranges for pick up of cut meat from butcher. Naturally-raised on pasture, antibiotics used only when medically necessary, no growth implants, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Custom orders only (side or whole), call for details.



HORSMON FARM 1865 HORSMON FARM LN., ST. LEONARD

(443) 532-5763 • INQUIRE@HORSMONFARM.COM • HORSMONFARM.COM •



PASTURE-RAISED • GRASS-FED • GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef and pork. Our livestock are USDA processed, vacuum packed and frozen. We offer both grass-fed and grain-finished beef. Our beef is dry-aged for two weeks. Naturally-raised, humane treatment, no growth implants, never fed animal byproducts, antibiotics used only when medically necessary.

HOW TO BUY: On-farm store, by appointment. Meat sold by the individual cut or as custom order, call for details. Open to the public September and October on weekdays from 3 p.m. to 6 p.m. Visit us at Calvert County Farmers' Market, see Facebook for location and times.



MILLING RITTER MEAT 9726 HG TRUEMAN RD., LUSBY

(301) 481-1162 • SALES@MILLINGRITTERMEAT.COM • MILLINGRITTERMEAT.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Angus/Hereford). Our livestock are USDA processed, vacuum packed and frozen. Our beef is dry-aged two weeks. Our beef is naturally-raised on pasture, 100% grass-fed and grass-finished, using rotational grazing practices and fed hay (when weather conditions do not permit grazing). Humanely raised, no growth implants, no antibiotics ever, never fed animal byproducts, GMO and soy-free.

HOW TO BUY: On farm, by appointment. Our meats are available by the individual cut or as a custom order (quarter, side or whole).



MKONO FARM 3225 SOPER RD., HUNTINGTOWN

(757) 214-1819 • MKONOFARM@GMAIL.COM • MKONOFARM.COM •



PASTURE-RAISED • BY THE CUT AND CUSTOM ORDERS

Specializing in the slow-growing, docile heritage breed, KuneKune. Small batch but big in flavor, this perfectly marbled deep red pork won't disappoint. We are fully committed to the ethical and humane treatment of our animals and environment. Our flavorful products are sustainably produced, without added hormones and free from antibiotics, GMOs, corn, soy, byproducts, etc. Our pork is USDA processed, vacuum sealed and frozen. Our processed pork products include nitrate/MSG-free bacon, sausage, ham and other specialty charcuterie.

HOW TO BUY: On farm, by appointment. Free delivery within 30 minute radius. Pork sold by the individual cut or as custom order (side or whole). Visit us at the Calvert County Farmers' Market, see Facebook for location and times.



Interactive map available at smadc.com/msg-map

*Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
You can also visit calvertag.com for a listing of more farms and farmers' markets in Calvert County.*



Wilson Dowell Farm, Calvert County. Photo by Lena McBean, Remsberg, Inc.



MONNETT FARMS 4830 DENNIS MONNETT RD., PRINCE FREDERICK

(410) 474-4009 • benson@monnett farms.com • monnett farms.com •  



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering 100% grass-fed/grass-finished Angus beef and pasture-raised lamb, goat, and pork. Our livestock are USDA processed, vacuum packed and frozen. Beef is dry-aged for 10 – 14 days and lamb and goat are dry-aged 4 – 7 days. Raised on pasture with free choice minerals. Humanely treated without antibiotics unless medically necessary and no hormone growth implants.

HOW TO BUY: On farm, by appointment. Meat sold by the individual cut or as a custom order. Visit us at the Calvert County Farmers' Market, see Facebook for location and times.



PATUXENT HARVEST 1910 CHIMNEY LANE, ST. LEONARD

(443) 684-4634 • mike@paxtuxenth harvest.com • paxtuxenth harvest.com • 



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering pork (Tamworth), chicken (Red Meat Bird), and turkey (Broad Breasted White, Narragansett). Our pork is USDA processed, vacuum packed and frozen. MDA-certified to offer whole chickens and turkey. Poultry processed on farm. Our naturally-raised, organic chickens, hogs and turkeys are grain-fed, grain-finished and pasture-raised. We never give our animals antibiotics, hormones, or growth promotants.

HOW TO BUY: On farm, by appointment. Pork sold by the individual cut, as custom order (side or whole). Chicken and turkey sold whole. Delivery available upon request.



PROSPERITY ACRES 5811 SUNDERLAND CT., SUNDERLAND

(443) 964-4972 • maryt@prosperity acres.com • prosperity acres.com •  



PASTURE-RAISED • GRAIN/GRASS-FED & FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Hereford, Angus/Hereford) and goat/chevon (Boer/Kiko-cross). Our livestock are USDA processed, vacuum packed and frozen. Our beef is dry-aged for a minimum of 14 days and our goat/chevon is dry-aged for a minimum of four days. Naturally-raised, sustainable, pasture-raised, grain/grass-fed and finished.

HOW TO BUY: On farm, by appointment. Our meats are available by the individual cut or as a custom order (quarter, side or whole beef/whole goat).



Newport Valley Farm, Charles County. Photo by Lena McBean, Remsburg, Inc.



WILSON DOWELL FARMS 2905 CHANEYVILLE RD., OWINGS

(703) 899-6380 • INFO@WILSONDOWELLFARMS.COM • WILSONDOWELLFARMS.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering 100% grass-fed beef (Angus/Angus cross), pasture-raised pork, and grass-fed goat meat. Our livestock is USDA processed, vacuum packed and frozen. We also offer sausage, bacon, and ham. Our beef is dry-aged approximately 14 to 21 days. Livestock are naturally-raised on pasture. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as a custom order (quarter, side or whole beef/side or whole pork/whole goat).



WINDY WILLOW FARM 421 CLYDE JONES RD., SUNDERLAND

(410) 286-3918 • DEBBIE@WINDYWILLOWFARM.COM • WINDYWILLOWFARM.COM •



PASTURE-RAISED • GRAIN-FINISHED • BY THE CUT

Offering pasture-raised and finished beef (Angus/Limousin-cross), pasture-raised lamb (Katahin-cross) and cross-bred pork. All of our livestock is USDA processed, vacuum packed and frozen. We do not use growth implants or hormones. We raise our own hay for our livestock and use no pesticides or herbicides on those fields. Antibiotics are used only when medically necessary.

HOW TO BUY: On farm, by appointment. Meats sold by the cut. Visit us at the Calvert County Farmers' Market, see Facebook for location and time.

Charles County



GRACEHAVEN FARM 14155 RIVER RD., NEWBURG

(240) 216-8353 • GRACEHAVENFARMING@GMAIL.COM • GRACEHAVENFARM.COM •  



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering pork (Berkshire), lamb (Katahdin), and goat (Nubian). Our livestock are USDA processed, vacuum packed and frozen. Sausage, bacon and smoked meats available. Our pork is naturally-raised with rotational access to woodland and pasture areas and wallow. GMO-free, grain-fed, grain-finished, humanely raised, no growth implants, no antibiotics ever, never fed animal byproducts. Lambs and goats are naturally-raised, access to pasture, grass-fed, grain-finished supplemented with hay, humanely raised, no growth implants, no antibiotics ever, never fed animal byproducts.

HOW TO BUY: On-farm store, by appointment. Meats sold by the individual cut or as custom order, call for details.



HANCOCK FARM SERVICE 10415 HANCOCK FARM PL., LA PLATA

(301) 520-0305 • DDHANCOCKFARM@YAHOO.COM



FREE RANGE • SEASONAL AVAILABILITY • WHOLE/DRESSED TURKEY AND CUTS

Offering double breasted white turkeys as whole/dressed turkeys, turkey burger, and turkey breast, wings, and leg quarters. We are a certified and registered Maryland Department of Agriculture poultry producer. Turkeys for Thanksgiving and Christmas sold by advanced order; call for Easter availability. Poultry raised under organic standards (not certified). Free range, grain/corn-fed, naturally-raised, no antibiotics used ever, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On-farm store, by appointment. Turkey sold whole/dressed and by the individual cut.



NEWPORT VALLEY FARM 9670 BOWLING DR., CHARLOTTE HALL

(301) 399-3405 • GO.BOWLING@YAHOO.COM



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • CUSTOM ORDERS ONLY

Offering pasture-raised grain/corn-finished beef (Angus, Hereford, Angus/Hereford-cross). Our livestock are USDA processed, vacuum packed and frozen. Our beef is dry-aged for 10 to 14 days. Naturally-raised, antibiotics used only when medically necessary, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Custom orders only (side or whole), call for details.



Interactive map available at smadc.com/msg-map

*Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
You can also visit meetcharlescounty.com/farms-agriculture for a listing of farmers' markets in Charles County.*



RIVER CREEK FARM 13790 RIVER RD., NEWBURG

(301) 643-9445



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • CUSTOM ORDERS ONLY

Offering naturally-raised Angus beef. Our livestock is USDA processed, vacuum packed and frozen. Our beef is dry-aged for a minimum of 10 days.

HOW TO BUY: On farm, by appointment. Custom orders only (side or whole), call for details.



SERENITY FARM 6932 SERENITY FARM RD., BENEDICT

(301) 399-1634 • SERENITYFARM1@GMAIL.COM • SERENITYFARMINC.COM • 



PASTURE-RAISED • GRASS-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef, lamb, pork, for sale at our “Harvest House.” Our livestock is USDA processed, vacuum packed and frozen. Our livestock are pasture-raised and grain/corn-finished. Our beef is dry-aged for 14 days.

HOW TO BUY: On-farm store: The “Harvest House” at Serenity Farm. Open April–December, Saturday, 10 a.m. to 3 p.m. Other weekdays and off-season (January–March), by appointment. Meats are sold by the individual cut or as a custom order (quarter, side or whole), call for details.

SHLAGEL FARM 12850 SHLAGEL RD., WALDORF

(301) 645-4554 • INFO@SHLAGELFARMS.COM • SHLAGELFARMS.COM • 



PASTURE-RAISED • BY THE CUT AND CUSTOM ORDERS • CSA

Specializing in fruit and vegetable production. We also offer farm raised beef, pork, and chicken, Thanksgiving turkeys and brown eggs. Our livestock are raised humanely on pasture, with no antibiotics or growth hormones and packaged under USDA inspection. Our beef is dry-aged. We offer 12 flavors of sausage, smoked bacon, and pulled-pork BBQ.

HOW TO BUY: On-farm store, open Saturday, 8 a.m. to 1 p.m. (April–Christmas) and daily, 8 a.m. to 6 p.m., during our pick-your-own strawberry season. Meats are sold by the individual cut, as a custom order (quarter, side or whole) and through our unique CSA.



ZEKIAH FARMS³, LLC 5235 BRYANTOWN RD., WALDORF

(240) 216-4065 • ZEKIAHFARMS3@GMAIL.COM • ZEKIAHFARMS3.COM • 



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED
BY THE CUT AND CUSTOM ORDERS • CSA

Offering beef (Angus, Shorthorn), goat/chevon (Boer), lamb, pork, rabbit, chicken, turkey. Our livestock (cattle, goats, sheep, and hogs) are USDA processed, vacuum packed and frozen. Sausage, bacon, BBQ, jerky, and nitrate-free pork is available. We are MDA-certified to offer rabbit, chicken, and turkey. Our beef is dry-aged for a minimum of 14 to 21 days. Our livestock are naturally-raised on pasture. Beef is grain-fed and grain-finished. We feed them hay and supplement with grain (corn and oats grown and harvested on our farm) as necessary. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On-farm store, by appointment. Meats are sold by the individual cut or as custom order (quarter, side or whole). We also offer a CSA, call for details.

Prince George's County



804 CATTLE COMPANY CLAGETT LANDING RD., UPPER MARLBORO

804CATTLECOMPANY@GMAIL.COM • 804CATTLE.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Family owned company operating in Upper Marlboro. Our cattle are grass-fed and humanely raised in accordance with Beef Quality Assurance (BQA) standards and gentle handling practices. The pasture-raised beef on our farm is grass-fed. Rotational grazing is a key part of what we do at 804 Cattle Company. Moving the animals across the pasture creates a 'pulse' in the fields that mimics the natural movements of cattle herds across the land. This provides clean healthy pastures for our cattle, that results in clean healthy beef for our customers.

HOW TO BUY: On-farm store, by appointment. Meats sold by the individual cut or as a custom order, call for details.



CABIN CREEK HERITAGE FARM 18235 CLAGETT LANDING RD., UPPER MARLBORO

(301) 430-0170 • INFO@CABINCREEKHERITAGEFARM.COM • CABINCREEKHERITAGEFARM.COM •



PASTURE-RAISED • WOODLAND-RAISED • BY THE CUT

Bringing naturally-raised, local food from our farm to your family. We offer naturally-raised woodland pork (Berkshire), heritage beef (Dexter), pasture-raised chicken (Cornish-cross) and meadow lamb (Katahdin). Pork, beef and lamb are processed in an Animal Welfare Approved, USDA processing facility. Poultry is processed on-farm. Our products are vacuum packed and frozen, sold by the cut. We also offer value added items including a variety of sausage, pulled pork BBQ, beef snack sticks and jerky. We keep our livestock outdoors, grazing on fresh grass, under the shade of woodland trees, without the use of pesticides, herbicides, antibiotics, medicated feed or growth hormones.

HOW TO BUY: On-farm market, by appointment. Meats sold by the individual cut. Also order



CLAGETT FARM, CBF 11904 OLD MARLBORO PIKE, UPPER MARLBORO

(301) 627-4393 • MHELLER@CBF.ORG • CLAGETTFARM.ORG



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • CUSTOM ORDERS ONLY

Clagett Farm is managed by the Chesapeake Bay Foundation. We produce beef (Red Angus/Red Devon) and lamb (Katahdin). Our livestock are USDA processed, vacuum packed and frozen. Our beef is sold as split quarters and lamb is sold half or whole only. Our meats are dry-aged. Our animals are grass-fed with free-choice minerals provided and hay supplemented during winter months. During summer months beef and lambs are rotated through mixed summer annuals for grazing. Our animals are naturally-raised, no antibiotics ever, no medicated feeds or growth hormones. Our meat products are GMO and soy-free.

HOW TO BUY: On farm, by appointment. Custom order only (quarter, side or whole), call for details.

Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
Visit farmpgc.com for other farms and farmers' markets in Prince George's County.



Cabin Creek Heritage Farm, Prince George's County. Photo by Lena McBean, Remsberg, Inc.



DONOHUE DOWNS, LLC 16401 OLD MARSHALL HALL RD., ACCOKEEK
 (301) 641-8770 • DADONOHUE@HOTMAIL.COM



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • WHOLESALE ORDERS ONLY

We raise quality beef (Black Angus) which we sell directly to the processor. Our animals are humanely raised on pasture (grass-fed and grass-finished) using rotational grazing and without growth hormones, implants or any products that are GMO or contain soy. As needed, our animals are fed hay which we produce on the farm. No antibiotics are used, unless medically necessary.

HOW TO BUY: No retail sales. Wholesale only, contact for more details.

GOOD FORTUNE FARM 18001 HORSEHEAD RD., BRANDYWINE
 (240) 350-2111 • GFFORGANIC@GMAIL.COM



PASTURE-RAISED • GRAIN-FED • WHOLE/DRESSED CHICKEN/TURKEY

In operation for over 20 years. We raise chicken and turkeys free to range on rotational pastures. Additionally, our poultry is fed with GMO-free, grain-based feeds. We also offer chicken eggs (brown) and a wide variety of naturally grown vegetables.

HOW TO BUY: On-farm store, by appointment.



Interactive map available at smadc.com/msg-map



HARD BARGAIN FARM 2301 BRYAN POINT RD., ACCOKEEK

(301) 659-1666 • FARMPRODUCTS@FERGUSONFOUNDATION.ORG • FERGUSONFOUNDATION.ORG •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Naturally-raised beef and chicken. Our beef is USDA processed, vacuum packed and frozen. Our beef is dry-aged for 3 weeks. Our beef is naturally-raised on pasture. Grain-fed and grain-finished. All our animals have access to pasture, supplemented with hay and grain (corn and oats grown and harvested on our farm) as necessary. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On-farm store, Monday – Friday, 9 a.m. to 5 p.m. or by appointment. Meats are sold by the individual cut or as custom order (quarter, side or whole).

HOLLY HILL RANCH 17915 PEED RD., BRANDYWINE

(715) 412-0477 • ERGORDY@GMAIL.COM •



PASTURE-RAISED • BY THE CUT AND CUSTOM ORDERS

We raise heritage and endangered breed sheep, turkeys, chickens and eggs and offer pasture-raised lamb, mutton, turkey, chicken. Pre-order holiday turkeys early. Our animals are pasture/naturally-raised and only given medicines if needed. We strive to not use antibiotics on our animals. We also offer turkey eggs (speckled) and chicken eggs (blue, green, brown, cream).

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as custom order.



LONGVIEW FARM 1511 BRYAN POINT RD., ACCOKEEK

(301) 203-2874 • SMC177@VERIZON.NET • LONGVIEWFARMDC.COM



PASTURE-RAISED • WOODLAND RAISED • BY THE CUT AND CUSTOM ORDER

Grass-fed/grass-finished beef (Angus) and woodland-raised/grain-fed pork (Berkshire). Our livestock is USDA processed, vacuum packed and frozen. We also offer cured/smoked pork products (salami, bacon, sausage, and ham). Beef is dry-aged for a minimum of 14 days. Cattle are born and bred on the farm, pastured for life. They have free choice access to minerals, salt and kelp. Our pigs are rotated through forest and fed non-medicated barley/wheat feed. Our livestock are naturally and humanely raised, antibiotics used only when medically necessary, no growth implants, never fed animal byproducts. Approved by SlowFoodDC.

HOW TO BUY: Meat sold by the individual cut or as custom order (quarter, side or whole). Delivery to some neighborhoods in Washington D.C. and Charles County.

MOOSE MANOR FARMS MOYAONE RESERVE, ACCOKEEK

(301) 678-3533 • HENHERDER@HENSFORHIRE.COM • MOOSEMANORFARMS.COM •



PASTURE-RAISED • CUSTOM ORDERS ONLY

A woman veteran-owned small producer of all-natural meat, eggs, and livestock specializing in preserving rare domestic waterfowl. All-natural GMO and soy-free pastured meats. We offer whole roaster chicken, duck, Muscovy, guineas and turkey and goose for holidays. Custom, whole lamb and hog. Pork and lamb sausage also available. Chicken eggs (brown, green, blue), duck eggs (white, green, blue), Guinea eggs (brown).

HOW TO BUY: On-farm store, by appointment. Custom orders only, cut at butcher of your choice.



P.A. BOWEN FARMSTEAD 15701 DR. BOWEN RD., BRANDYWINE

(301) 579-2727 • PABOWENFARMSTEAD@GMAIL.COM • PABOWENFARMSTEAD.COM • 



PASTURE-RAISED • BY THE CUT

Offering beef (Jersey), pork (Tamworth, Tamworth/Hereford-cross), and chicken (fresh or frozen Cornish-cross). Our beef and pork are USDA processed, vacuum packed and frozen. We also offer bacon and sausage. Our beef is dry-aged for a minimum of 14 days. We are an integrated, pasture-based dairy farm that produces raw milk artisan cheeses, meats and pastured poultry. No soy in our meats. Naturally-raised, pasture-raised, no growth implants, never fed animal byproducts.

HOW TO BUY: On-farm store, Thursday-Saturday, 10 a.m. to 6 p.m., or by appointment. Meats are sold by the individual cut. Our raw milk cheeses and dairy products are also for sale at store.

TRIPPLE SPRINGS FARM, LLC 13300 BADEN WESTWOOD RD., BRANDYWINE

(240) 478-3312 • TRIPPLESPRINGS@GMAIL.COM • 



PASTURE-RAISED • GRASS-FED • BY THE CUT AND CUSTOM ORDERS

We raise specialty and rare breeds of chickens, chicks and hatching eggs and free-range eggs, (dark brown (Marans), green (Olive Eggers), blue (Crested Cream Legbar and Ameracauana), tan, beige, pink tints (Blue Laced Red Wyandottes, English Orpingtons) and local grass-fed beef. Also serving as a unique farm venue. Our farm is sustainably managed, we use natural supplements for all our livestock and poultry. We do not use antibiotics. Our cows have plenty of space, about one cow per acre.

HOW TO BUY: On farm, by appointment. Meats sold by the cut or custom order. Call for details.

St. Mary's County



ALVEY BROTHERS FARM 39302 ALVEY WAY, CLEMENTS

(301) 904-3847 • ALVEYBROS@MD.METROCAST.NET



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Complete custom butchering service. Our retail cuts of beef and pork are processed at a USDA facility, whole animals are not; beef is aged 14 days. We offer beef (frozen and fresh) and pork (frozen, fresh, and live), and country sausage. Our beef is pasture-raised, their diet only supplemented by USDA-recommended minerals and our own corn and hay. Our hogs receive a natural diet recommended of feeds grown here on our own farm. No antibiotics used ever, no growth implants, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as custom order, call for details.

Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
You can also visit visitstmarysmd.com/see-do/farm-fun for a listing of more farms and farmers' markets in St. Mary's County.



Fairfield Farm, St. Mary's County. Photo by Lena McBean, Remsburg, Inc.



BOOTHE FARM - RAGGEDY ANGUS 18926 FLAT IRON RD., VALLEY LEE

(301) 994-0649 • BOOTHEFARM59@AOL.COM



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BREEDING STOCK

Members of the American Angus Association. As a quality-minded producer, we raise and sell black Angus calves. Angus cattle are naturally-raised (grass-fed and grain-finished) with free access to pasture, free-choice hay, limited ground corn feed, plenty of fresh water and shelter. Following best management and kind handling practices our animals are humanely raised without growth hormones or implants. Never fed animal byproducts. No antibiotics unless medically necessary.

HOW TO BUY: On farm, by appointment. We sell live animals only: calves, breeding stock and

DEERE VIEW FARM AND MEATS 28455 POINT LOOKOUT RD., LEONARDTOWN

(301) 536-0774 • FARMCHIC82@AOL.COM • 



PASTURE-RAISED • GRASS-FED/GRAIN-FINISHED

BY THE CUT AND CUSTOM ORDERS

We pride ourselves in raising the best quality meat that we can. We have individual cuts available, as well as whole and half animals for purchase too. We raise and sell beef, pork, lamb, goat and chicken. Our animals are grass-fed and grain-finished. We do not give antibiotics unless it is medically necessary.

HOW TO BUY: On-farm store, Monday-Saturday, 8 a.m. to 6 p.m. We also deliver to your house! Meats sold by the individual cut or as a custom order (side or whole).



EARNSHAW FARM & TXM CATTLE, LLC 26725 EARNSHAW WAY, MECHANICSVILLE

(301) 481-9611 • MARGIEMOUREY@GMAIL.COM



PASTURE-RAISED • GRAIN-FED • CUSTOM ORDERS ONLY • COW/CALF SALES

We raise registered pure-bred Polled Herefords, Red Angus and cross-bred Hereford/Red Angus. We also sell beef as custom order. Our cattle are raised naturally on grass/pasture that is not treated with chemicals, pesticides or herbicides. Grain is GMO and soy-free and does not contain animal by products. Free choice minerals are provided. Animals are humanely raised without added hormones or growth implants. Antibiotics are used as medically necessary and are veterinarian authorized.

HOW TO BUY: On farm, by appointment: Monday-Friday, 8 a.m. to 4 p.m. and Saturday, 8 a.m. to 1 p.m.



New Roots Farm, Anne Arundel County. Photo by Lena McBean, Remsburg, Inc.



FAIRFIELD FARM 48165 PARK HALL RD., PARK HALL

(301) 862-2411 • CSASSCER@HOTMAIL.COM • FAIRFIELDFARMMD.COM •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Angus/Limousine cross), pork (Duroc/Chester White cross), and goat (Boer). Our livestock are USDA processed, vacuum packed and frozen. Pork products include bacon and smoked ham steaks and sausage. Our beef is dry-aged for a minimum of 10 days. Our beef is naturally-raised on pasture. Grain-fed and grain-finished. All our animals have access to pasture. We feed them hay and supplement with grain (corn and oats grown and harvested on our farm) as necessary. Humanely raised, no growth implants, antibiotics used when medically necessary, never fed animal byproducts.

HOW TO BUY: On-farm store, by appointment. Meats sold by the individual cut or as custom order (quarter, side or whole). Also at the Home Grown Farmers' Market, Wednesdays and Saturdays.



FORREST HALL FARM 39136 AVIE LN., MECHANICSVILLE

(301) 481-5544 • ADMIN@FORRETHALLFARM.COM • FORRETHALLFARM.COM •



PASTURE-RAISED • GRASS-FED/GRAIN-FINISHED • BY THE CUT

Offering pasture-raised, grass-fed/grain-finished beef. Our meat is available by the cut. The beef is USDA processed, and vacuum packed and frozen. Our beef is dry-aged 10 days. Our cattle receive humane treatment and antibiotics only when medically necessary. We never give our cattle growth implants or hormones or feed animal byproducts.

HOW TO BUY: On-farm store, open daily July–Thanksgiving, 9 a.m. to 5 p.m. Meat is available year round, sold by the individual cut. Please call or email for information.



FRIENDLY HALL FARM, LLC 39010 LYON LN., MECHANICSVILLE

(301) 884-5846 • FRIENDLYHALLFARM@GMAIL.COM • 



PASTURE-RAISED • GRAIN-FED /GRAIN-FINISHED

BY THE CUT AND CUSTOM ORDERS

Offering lamb (Katahdin), pork (Duroc/Berkshire/Chester/White-cross, and beef (Angus/Charolais-cross). Our livestock are USDA processed, vacuum packed and frozen. We also offer sausage and bacon and fresh, free range chicken and duck eggs. All natural raising practices. Animals have never been given antibiotics or growth hormones. Access to pasture/roaming areas, shelter and feed at all times. Lambs are grass-fed year round, hay in winter as needed. Swine diet is all vegetarian (grain-fed, grain-finished).

HOW TO BUY: On-farm store, Monday – Saturday, 9 a.m. to 6 p.m. Meats sold by individual cut or as custom order (quarter, side or whole).



HOLE IN THE WOODS FARM 36859 HOLLY FIELD LN., CHAPTICO

(301) 769-2963 • HOLEINTHEWOODSFARM91@GMAIL.COM • HOLEINTHEWOODSFARMANDMEATS.COM • 



PASTURE-RAISED • GRAIN-FED • BY THE CUT AND CUSTOM ORDERS

Offering beef, lamb, pork and chicken. Our beef, lamb and pork are USDA processed, vacuum packed and frozen. Naturally-raised, hormone and steroid free, USDA inspected, antibiotic free, pasture and grain-fed.

HOW TO BUY: On-farm store, Saturday, 9 a.m. to 2 p.m., see website for additional days. Meats sold by individual cut or as custom order (quarter, side or whole).



HUNTER'S RIDGE FARM 28919 LIVINGSTON DR., MECHANICSVILLE

(240) 925-6906 • HUNTERSRIDEFARM@GMAIL.COM



PASTURE-RAISED • GRAIN-FINISHED • CUSTOM ORDERS ONLY

Offering naturally-raised, grain-finished lamb who have access to pasture. Our breeds of lamb are Romney and Clun Forrest. Our lamb is dry-aged for 14 days. Antibiotics used only when medically necessary, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Custom orders only (whole lamb).



KNOTT FAMILY FARM 38888 REEVES RD., MECHANICSVILLE

(301) 481-0834 • DONNAKNOTT35@GMAIL.COM



PASTURE-RAISED • CUT/WRAP SERVICE • CUSTOM ORDERS ONLY

USDA certified butcher/cut and wrap service. We have the ability to receive USDA certified meats (beef, lamb, pork and goat) and cut to customer's specification. Vacuum packed and wrapped frozen cuts or fresh meats available. We also raise sheep and calves for purchase. Our animals are pasture-raised.

HOW TO BUY: On farm, by appointment only. Custom orders and USDA cut/wrap.



Interactive map available at smadc.com/msg-map



PART GREEN HILL FARM 23321 PART GREEN HILL FARM LN., LEONARDTOWN
(301) 475-5376 • PARTGREENHILLFARM@GMAIL.COM



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering grain-fed/grain-finished beef (Angus, Angus/cross). Our beef is USDA processed, vacuum packed and frozen. Beef is dry-aged for 14 days. Our animals are pasture and grain-fed and finished, free choice of hay and water. GMO-free (corn and barley) feed, grown on our farm with mineral supplements. Naturally-raised, antibiotics used only when medically necessary, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as a custom order (quarter, side or whole).



R AND H FARMS 18824 THREE NOTCH RD., LEXINGTON PARK
(301) 247-2777 • RANDHFARMS@GMAIL.COM •



PASTURE & WOODLAND RAISED • GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering pork (Red Wattle/Berkshire). Our pork is USDA processed, vacuum packed and frozen. Pork products include sausage, bacon, ham and scrapple. Our animals are naturally-raised and grain-finished with free access to pasture and woodland. No antibiotics used, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Also at the Sotterly Farmers' Market, Saturday, (June-September) from 8 a.m. to 12 p.m.; California (BAE) Farmers' Market, Saturday, (April-November) from 9 a.m. to 1 p.m.; and Shepherd's Old Field Market, Saturday, from 2 p.m. to 5 p.m.



ROACHE MEATS 28045 OLD VILLAGE RD., MECHANICSVILLE
(301) 997-5842 • BARRY.ROACHE53@GMAIL.COM



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Our pork is grain/corn-fed, naturally-raised at our farm in Mechanicsville. Hogs are kept on pasture during gestation and for finishing. Our meats are USDA processed, vacuum packed and frozen. We also offer bacon and sausage. Antibiotics used only when medically necessary, no growth implants or hormones.

HOW TO BUY: On farm, by appointment. Also at the Home Grown Farm Market, Wednesdays and Saturdays. Meats sold by the individual cut or as custom order (side or whole).

RUSSELL BROTHERS, LLC 25111 COLTONS POINT RD., MORGANZA
(301) 475-1633 • RUSBROS@AOL.COM •



GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Locally owned and operated family business, located across from Chopticon High School. We sell farm raised beef, pork, chicken, chicken eggs (brown). Our beef is dry-aged, USDA processed, vacuum packed and frozen. Our animals are grain-fed, no antibiotics and no added hormones. We also offer sausage, bacon and scrapple and local canned goods.

HOW TO BUY: On-farm store, open Saturday, 9 a.m. to 1 p.m. Meats sold by the individual cut or as a custom order (quarter, side or whole).



SWAMP FOX FARM 19098 POPLAR HILL LN., VALLEY LEE

(301) 481-9827 • THESWAMPFOXFARM@GMAIL.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering chicken (Speckled Cockerel, Cornish Cross), turkey (American Bronze), duck (Khaki Campbell), lamb (Katahdin) and pork (Berkshire/Duroc cross). Our lamb and pork are USDA-processed, vacuum packed and frozen. Our lamb is 100% grass-fed. The pork is pasture-raised grain-fed/grain-finished (GMO-free feed). We also offer whole dressed chickens, turkeys and eggs. Our poultry is naturally-raised on pasture, grain-fed (non-GMO), no animal byproducts in feed. Laying hens and broilers are raised in moveable pens, moved to fresh pasture daily. Turkeys are raised on pasture and woodland. Our birds are humanely raised and processed on the farm. No antibiotics, hormones or growth implants.

HOW TO BUY: On farm, by appointment. Our meats are available by the individual cut or as a custom order. Also visit us at California (BAE) Farmers' Market, Saturday, (April-November) 9 a.m. to 1 p.m.



THE FARM AT GLEN MARY GLEN MARY FARM RD., PARK HALL

(703) 336-9547 • ANDREA@THEFARMMD.COM • THEFARMMD.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering grass-fed and pasture-raised meats including beef (Angus, Angus/Hereford cross, Highland), pork (Red wattles, Berkshire, Hampshire, Tamaworth and Ossabaw), chicken and turkeys. Our beef and pork are USDA processed, vacuum packed and frozen. Our beef is dry-aged. We are MDA-certified to process poultry on the farm, sold whole/dressed or by parts. Turkeys are available seasonally. No antibiotics, growth implants or hormones, never fed animal byproducts, GMO-free, soy-free. Our animals have year round access to an array of free choice minerals and are grazed on pasture using mob-grazing techniques.

HOW TO BUY: On farm, by appointment. Meats sold by the individual cut or as custom order (side or whole).



TROSSBACH FAMILY MEATS 1821 ST. JEROME'S NECK, DAMERON

(240) 808-9056 • TROSSBACHFAMILYMEATS@AOL.COM • TROSSBACHFAMILYMEATS.COM •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Experience the exceptional quality of our beef (Angus) and pork (York Hampshire cross). Our livestock are USDA processed, vacuum packed and frozen. We also offer bacon, sausages and specialty beef cuts. Our Angus beef is naturally-raised on pasture (grass-fed and grain-finished). Hogs are naturally-raised (grain-fed and grain-finished). Animals are humanely raised without added hormones or growth implants. Never fed animal byproducts. No antibiotics are used, ever.

HOW TO BUY: On-farm store, Fridays, 4 p.m. to 7 p.m. Meats sold by the individual cut or as custom order (side or whole). Also visit us at the Home Grown Farm Market.

*Find our Southern Maryland Meats Producers online at southernmarylandmeats.com
You can also visit visitstmarysmd.com/see-do/farm-fun for a listing of more farms
and farmers' markets in St. Mary's County.*



Swamp Fox Farm, St. Mary's County. Photo by Lena McBean, Remsburg, Inc.



WAG MEATS 23700 POINT LOOKOUT RD., LEONARDTOWN

(301) 475-5190 • WGMILLWAG@AOL.COM •



PASTURE-RAISED • GRAIN-FED / GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering beef (Angus, Charolais, Angus/Charolais-cross). Our meat is USDA processed, vacuum packed and frozen. Beef is dry-aged 7 to 10 days. Naturally-raised, pasture-raised, grain-finished, antibiotics used when medically necessary, no growth implants or hormones.

HOW TO BUY: Roadside Stand (located at the intersection at Rt. 244 and Rt. 5), Saturday, 9 a.m. to 1 p.m. Also at the Home Grown Farmers' Market on Wednesdays and Saturdays.



WILD HEART FARM 21057 POINT LOOKOUT RD., CALLAWAY

(805) 501-2501 • CHARLENEJOY301@GMAIL.COM •



PASTURE-RAISED • GRASS-FED / GRASS-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering 100% grass-fed Angus/Hereford beef, naturally-raised (no GMO or soy feed). Our beef is USDA processed, vacuum packed and frozen and dry aged for 14 days. Our cattle are raised on pasture and have free access to shelter and woods. We offer free choice loose minerals. Our animals are humanely raised without hormones, growth implants and no antibiotics, ever. Our cattle are never fed any substances that contain animal byproducts.

HOW TO BUY: On-farm store, Thursday-Sunday, 11 a.m. to 5 p.m. (April-November) or by appointment. Meats sold by the individual cut or as a custom order (quarter, side or whole).



WOLVES KNOLL FARM 23678 HURRY RD., CHAPTICO

(301) 769-3870 • OLDGOATNORRIS@MD.METROCAST.NET



PASTURE-RAISED • GRAIN-FINISHED • BY THE CUT AND CUSTOM ORDERS

Offering goat meat (Boer cross). Our meat is USDA processed, vacuum packed and frozen. Our goat meat is dry-aged for a minimum of 7 days. Our animals are naturally-raised and grain-finished with access to pasture; antibiotics used only when medically necessary, no growth implants or hormones, never fed animal byproducts.

HOW TO BUY: On farm, by appointment. Meats sold by the cut or as custom order (quarter, side or whole). Also at the Home Grown Farmers' Market on Wednesdays and Saturdays.



What is Southern Maryland Meats?

SOUTHERN MARYLAND MEATS is a marketing program, developed by the Southern Maryland Agricultural Development Commission. In response to the high consumer demand for local farm-raised meats and help grow the industry, SMADC launched SMM with strict producer guidelines, a regional branding strategy and resources to help farmers establish their businesses. In addition to the logo, marketing materials and website: southernmarylandmeats.com, SMADC also purchased freezer trailers to facilitate transportation of USDA processed meats back to the farm for retail sales, along with several dedicated freezer cases, reserved for SMM products only and placed at centralized locations in the region. Find local Southern Maryland Meats farms on our website or connect on Facebook @southernmarylandmeats

BECOME A MEMBER

Southern Maryland Meats is open to any meat producer in the five county Southern Maryland region who agrees to follow the SMM standards.

If you are interested in participating, complete the application at southernmarylandmeats.com/resources

JUNIOR MEMBER PROGRAM

The SMM Jr. Membership Program was developed to engage young people in raising livestock for quality meat production, and is open to any youth (age 8 to 21 years) resident in the five Southern Maryland counties.

Learn more and apply at southernmarylandmeats.com/junior-program



Order Taking Stock

THE FACES & STORIES OF SOUTHERN MARYLAND MEATS

SMADC published *Taking Stock*, a book about Southern Maryland Meats Members featuring award winning photography by Lena McBean of Remsberg, Inc., and written by SMADC's Craig Sewell. The hard bound, coffee table book is available for purchase from SMADC visit southernmarylandmeats.com/taking-stock to place your order today!



Bob Evans Seafood, Anne Arundel County, Photo from Bob Evans Seafood

Anne Arundel County

BOB EVANS SEAFOOD 5527 MUDDY CREEK RD., CHURCHTON

(410) 867-3884 • 



WILD HARVEST

Family owned and operated seafood business. Local waterman, local retail, interstate and wholesale. We offer in finfish in season: bluefish, carp, catfish, cruppy, croaker, eel, perch, rockfish, shad, spot, yellow perch. Wild harvest oysters, hard crabs (live) and soft-shell crabs (fresh), crab meat, mussels and scallops.

HOW TO BUY: At our store. Seasonal, please call. Retail/wholesale.

RYAN MOULDS FRESH CRABS & SEAFOOD 1330 JORDAN DR., SHADY SIDE

(443) 404-6131 • 




WILD HARVEST

Providing seafood caught daily from the Chesapeake Bay “from our dock to your door.” Wild harvest oysters, hard crabs (live), fresh soft-shell crabs and fish (various available in season).

HOW TO BUY: Anne Arundel County Farmers’ Market at Riva Road in Annapolis and Piney Orchard Farmers’ Market in Odenton.

VANALSTINE SEAFOOD AND FARM 135 JEWELL RD., DUNKIRK

(443) 223-3433 • 



AQUACULTURE & WILD HARVEST

We are a veteran-owned and operated family business, waterman and oyster aquaculture producer. We offer fresh aquaculture farmed oysters and wild harvest oysters in shell by the dozen, half bushel or bushel. Our oysters have a mild and not over-salty flavor. Finfish in season: bluefish, catfish, rockfish, white and yellow perch. Hard crabs (live) and soft-shell crabs (fresh and frozen). Experience a working day on the river with Captain John: cruises, tours and customized tours available.

HOW TO BUY: At the farm, Saturday and Sunday, noon to 5 p.m. Call ahead for orders and tours. Retail/wholesale.

Calvert County

BAY ABNER 3748 HARBOR RD., CHESAPEAKE BEACH

(410) 257-3689 • ACRABNER@GMAIL.COM



AQUACULTURE

We are a new and upcoming oyster aquaculture business. Our first harvest of fresh Chesapeake Bay oysters is due in the fall of 2019.

HOW TO BUY: On site, by appointment. Call ahead for information.

MEL'S CRABS MOBILE TRUCK SALES - 5005 SOLOMONS ISLAND ROAD, HUNTINGTOWN

(410) 394-0777 • MELSCRABS@COMCAST.NET • MELSCRABS.COM



WILD HARVEST

In business since 1988, ninety-nine percent of the catch is caught by local watermen. We specialize in hard crabs (live) available by the bushel, half bushel, dozen. Soft-shell crabs (live, fresh, frozen) individual or by the dozen. We have a satisfaction guarantee with a full refund or replacement policy. Our hard crabs are guaranteed live from us to your cooker. Visit our website for our policy and details.

HOW TO BUY: Mobile truck sales, seasonal. Call for weekly prices and hours throughout the season. Retail.

PATUXENT RIVER SEAFOOD SOLOMONS

(301) 672-3509 • CHESAPEAKEFISHING@JUNO.COM • SOLOMONSISLANDHERITAGETOURS.COM • 



AQUACULTURE & WILD HARVEST

Specializing in fresh local seafood. We harvest and sell wild and aquaculture farmed oysters, hard and soft crabs, and finfish: rockfish, eels, perch, croaker, spot, catfish. Bait crabs also available. State licensed and HACCP certified for direct sales to the general public and wholesale. Discover the beauty and heritage of the Bay through our own Solomons Island Heritage Tours (May-September).

HOW TO BUY: Please call for sales. Retail and wholesale to restaurants and markets.

PATUXENT SEAFOOD CO., LLC 4149 SCHOOL RD., BROOMES ISLAND(410) 610-5395 • PATUXENTSEAFOOD@GMAIL.COM • PATUXENTSEAFOOD.COM • 

AQUACULTURE & WILD HARVEST

Waterman, oyster aquaculture producer. We specialize in aquaculture farmed oysters and local wild harvest oysters, Maryland blue crabs and soft crabs. Our aquaculture oysters (hearty meat with a salty, sweet flavor are harvested year-round) available in 50 and 100 count bags. Wild harvest oysters from the Patuxent River (a slightly saltier flavor), by the dozen, half bushel or bushel. Soft-shell crabs (live, or cleaned/frozen), hard crabs (live or steamed).

HOW TO BUY: On site sales, Tuesday–Saturday, 10 a.m. to 6 p.m. and Sunday, 11 a.m. to 4 p.m. or by appointment. Experience our oysters prepared at Jerry’s Place restaurant in Prince Frederick.

St. Mary’s County

38° NORTH OYSTERS SCOTLAND

(301) 872-5051 • JD@38NORTHOYSTERS.COM • 38NORTHOYSTERS.COM



AQUACULTURE

Aquaculture farmed, market ready oysters. Our oysters are cultivated to capture the best flavors of the Bay, firm and meaty oysters with just the right balance of salinity and the perfect size (from two to five inches). Grown in a floating cage farm environment, we’re able to perfect our oysters’ shape, size and health. Catered events with shucked, grilled, and fried oysters provided.

HOW TO BUY: Open to retail customer by appointment. Call us or Blue Wind Gourmet at (301) 737-2714 for direct purchases.

CHESAPEAKE SEA FRUIT TALL TIMBERS

(240) 434-3265 • CHESAPEAKESEAFRUIT@YAHOO.COM • FACEBOOK.COM/MARYLANDCRABFISH



AQUACULTURE & WILD HARVEST

We harvest and buy locally sourced crabs, fish and oysters. Our oysters are grown the wild way! We take pride in providing an oyster that grows, tastes and looks just like our wild oysters. Our facility is one of a kind in southern Maryland; we are one of the few wholesale/retail facilities that still buys oysters, crabs, fish, and bait from several local watermen who bring their fresh catch to us daily. We process and package seafood to be distributed locally and all over the country. Check us out for a free tour and buy some of the freshest seafood in Southern Maryland.

HOW TO BUY: Monday–Friday, 8 a.m. to 4 p.m. and Saturday, 8 a.m. to 12 noon. Retail/wholesale. Oysters shucked (pints, quarts, gallons), shell stock (by the dozen, 50ct., 100ct., half and whole bushel). And find our products at Golden Eye Seafood. We process and package our oysters to be sold anywhere in the U.S. Free tours available.

*Interactive map available at smadc.com/msg-map*



Double T Oyster Ranch, St. Mary's County, photo from Double T Oyster Ranch

CIRCLE C OYSTER RANCHERS ASSOCIATION, INC 49676 FREEMANS RD., DAMERON
(301) 872-5126 • RICH@OYSTERRANCHING.COM • OYSTERRANCHING.COM • 



AQUACULTURE

Aquaculture farmed, shell oysters (live). We have perfected our own strain of eastern oyster, the Lineback[®] with a deep cup and easily opened shell. We also sell personal oyster aquaculture equipment including Floating Oyster Reefs, Stealth Floats and Taylor Floats (Maryland income tax credit applies) and Shucker Paddy oyster knives.

HOW TO BUY: Call for information. Sales on site and through our website online store.

DOUBLE T OYSTER RANCH 18521 HERRING CREEK RD., UNIT9, TALL TIMBERS
(301) 994-1508 • TTOYSTER.COM • INFO@TALLTIMBERSMARINASOMD.COM • 



AQUACULTURE

Family oyster aquaculture operation founded in 2009 by a father and son team. Today we provide the freshest oysters around “from creek to seat!” Our oysters feature a sweet, yet briny consistency imparted by surrounding marshlands and the Potomac River. Taste our delicious oysters at the Reluctant Navigator Restaurant, located on site. We have oysters ready on our menu, fresh, shucked, or smoked. Call us today to secure fresh oysters for your next gathering and to schedule a tour or tasting!

HOW TO BUY: On site, March–December, Thursday–Saturday, 5 p.m. to 9:30 p.m., Sunday Brunch 8 a.m. to 12:30 p.m. Orders shipped nationwide. Check out our Facebook page for upcoming events.



Maryland Rockfish, 2015 Governor's Buy Local Picnic, photo by Remsberg, Inc.

HOLLYWOOD OYSTER COMPANY HOLLYWOOD

(301) 710-6396 • INFO@HOLLYWOODOYSTER.COM • HOLLYWOODOYSTER.COM •  



AQUACULTURE

Premium aquaculture farmed, market ready oysters with a deep cup and large firm meat. Our 'Hollywood' and 'Sweet Jesus' oysters are sweet with mineral hints and clean finish. Our business is 100% solar powered and sustainable. Oyster farming contributes to the restoration of our water quality and ecosystems and is a sustainable use of our public waters. Tours for individuals and groups are available via advance booking for an agreed fee.

HOW TO BUY: By appointment, please call. Retail/Wholesale. We ship our oysters nationwide. Find our oysters at Snellman's General Merchandise in Hollywood.

JON LORE OYSTER FARMING 23314 GREEN HOLLY RD., LEXINGTON PARK

(301) 247-1948 • JLORE@MD.METROCAST.NET



AQUACULTURE

Aquaculture farmed, bottom raised oysters with a traditional Chesapeake Bay taste. Market oysters by the bushel.

HOW TO BUY: Call for information. Wholesale.

KELLAM'S SEAFOOD 16616 THREE NOTCH RD., RIDGE

(301) 872-0100 • 



AQUACULTURE & WILD HARVEST

Family retail and wholesale seafood market providing fresh local seafood caught daily by local waterman from the Chesapeake Bay and the Potomac River and seafood processing plant for local crabmeat, oysters, and fish. We offer wild harvest and aquaculture farmed oysters (shucked and shell), hard shell crabs (live, steamed and meat), soft-shell crabs (fresh and frozen) and locally harvested finfish in season: bluefish, croaker, flounder, perch, rockfish, spot. Shrimp, snow crab legs also available. Catering services provided.

HOW TO BUY: At our store. Seasonal, March–December. Please call for information. Find our products at The Front Porch Restaurant in Leonardtown, Elements Restaurant in Lexington Park, Chesapeake's Bounty in St. Leonard and Dream Weaver Restaurant in Prince Frederick. Call us for our catering menu options.

MARYLAND SEAFOOD CO, INC. 46591 COOPER CREEK LN., DRAYDEN

(301) 994-1525 • MIKESCRIVENER6@GMAIL.COM • 



AQUACULTURE & WILD HARVEST

Locally owned and operated by the Scrivener family since 1976. Specializing in fresh local oysters, crabs, and fish. Wide variety of wild and aquaculture farmed oysters from multiple locations in southern Maryland. Perfect salinity for the best taste. Our processing facility shucks oysters daily, HACCP and FDA certified under the strict guidelines of the seafood industry. Seasonal finfish: striped bass, rock fish. Wild harvest oysters (shucked, shell), available in 100-count box, half bushel box, one bushel box, pints, quarts, and gallons. Hard shell crabs in season (live and steamed) and soft-shell crabs (fresh, frozen).

HOW TO BUY: At our Store. Monday–Friday 9 a.m. to 4 p.m. and Saturday, 9 a.m. to 2 p.m., closed Sunday. Processor, wholesale/retail. Ask for our seafood at W. J. Dent & Sons, Wegmans Grocery Stores, Harris Teeter, Whole Foods, Captain John's Crab House, Captain Billy's, Thompson's Seafood and Dockside Restaurant.

MOONSTRUCK OYSTER COMPANY 43765 LITTLE CLIFF RD., HOLLYWOOD

(301) 751-2114 • BOBPARKINSON@HUGHES.NET • MOONSTRUCKOYSTERS.COM • 




AQUACULTURE

Aquaculture farmed oysters in shell, by the dozen, 50-count, 100-count, bushel, half bushel and shucked. Our oysters feature a sweet briny taste “the taste of the sea!” We sell, deliver, and install oyster floats.

HOW TO BUY: Call for sales.

PATUXENT RIVER OYSTERS, LLC HOLLYWOOD

(240) 640-1453 • 



AQUACULTURE

Aquaculture farmed sweet natural oysters (when inventory is available) for consumers and restaurants.

HOW TO BUY: Call for information. Seasonal operation October–March. Order in advance. Wholesale/retail.



Patuxent River Seafood, Calvert County photo by Dan Duffy

SHORE THING SHELLFISH TALL TIMBERS

(240) 538-1336 • SHORETHINGSHELLFISH@GMAIL.COM • SHORETHINGSHELLFISH.COM • 



AQUACULTURE

We are a small, member owned and operated oyster farm dedicated to producing quality oysters using the most environmentally friendly practices possible. We offer quality aquaculture farmed oysters, uniform, deep cup, mild to medium salt, with a delicious savory finish. Available all year by the dozen, 50-count, 100-count. Grow your own oysters: visit our website for our products (floats for the home hobbyist, oyster seed and more).

HOW TO BUY: Call for sales. Retail/wholesale. Or ask for our oysters at the Ruddy Duck Alehouse in Piney Point.

TRUE CHESAPEAKE OYSTER COMPANY 49944 AIREDALE RD., RIDGE

(410) 403-6400 • INFO@TRUEOYSTER.COM • TRUEOYSTER.COM • 



AQUACULTURE

St. Jerome Creek, where fresh waters from the north meet the salty Atlantic from the south, is our home. There are millions of oysters on the farm, and the site features beautiful surroundings and environmentally conscious cultivating. *“Hand-picked from perfectly balanced waters, our oysters have a perfect salty balance, not too salty, not too sweet – crisp, natural and pure.”* We cater weddings, parties and other special events.

HOW TO BUY: Distributed through J. J. McDonnell and at the Local Oyster, located inside Mt. Vernon Marketplace at 520 Park Ave. in Baltimore. Oysters also at area Whole Foods and MGM National Harbor. Call to schedule farm tour.

WILD WILLY'S SEAFOOD 49925 HAYS BEACH RD., SCOTLAND

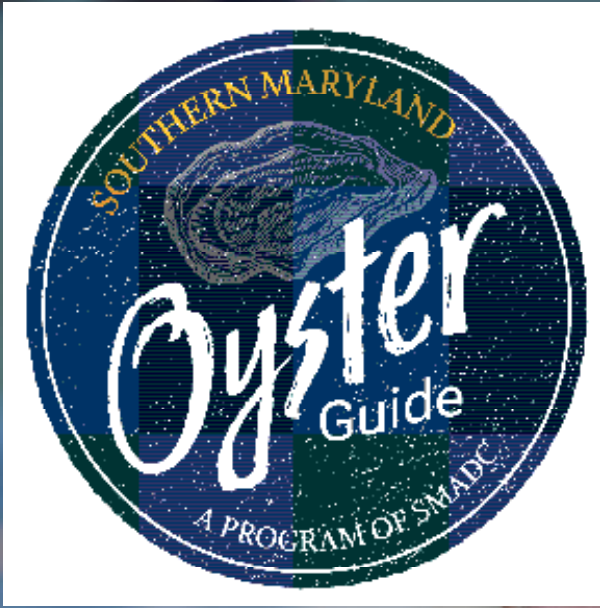
(301) 904-8078



WILD HARVEST

Family owned and operated seafood business. Wild harvest waterman, all locally caught seafood. Various finfish in season, wild harvest oysters (in shell) with salty 'St. Mary's flavor.' Hard crabs (live). We specialize in crab bait.

HOW TO BUY: On site. Seasonal, call for information. Wholesale/retail.



Find, Eat, Savor

SOUTHERN MARYLAND OYSTERS

Introducing **THE SOUTHERN MARYLAND OYSTER GUIDE**
Meet the producers, find restaurants that feature local wild
harvest and aquaculture farmed oysters and experience
the region's maritime heritage.

SOMDOYSTERGUIDE.COM

Standardized Terms in Raising and Finishing Practices

Many terms commonly used to define raising and finishing practices can have a broad range of subjective interpretations. **Federal regulations prohibit the use of hormones in poultry, hogs, veal calves or exotic, non-amenable species.*

SMM farms use the following standardized terms to describe how their product is handled before processing:

GRASS-FED: Grass and/or forage shall be the feed source consumed for the lifetime of the ruminant animal, with the exception of milk consumed prior to weaning. The diet shall be derived solely from forage and animals cannot be fed grain and must have continuous access to pasture during the growing season. Diet should not be supplemented with grain, animal byproducts or *hormones. Animals may have access to free choice mineral to ensure their bodies get needed nutrients grass may lack. Protein tubs are not acceptable in grass-fed protocols. Feeding molasses protein tubs to grass-fed is prohibited.

GRASS-FINISHED: Finishing is just another word for the time that cattle are normally fattened for the last few months before processing. Typically, feed lots finish cattle for 90 to 160 days on grain, usually corn, whereas, grass-finished cattle are fattened on grass only until the day that they are processed. Diet should not be supplemented with grain, animal byproducts or *hormones. Animals may have access to free choice mineral to ensure their bodies get needed nutrients grass may lack. Protein tubs are not acceptable in grass-fed protocols. Feeding molasses protein tubs to grass-fed is prohibited.

GRAIN/CORN-FED: Cattle raised on pasture from birth to about 7-9 months, then fed small amounts of hay or straw supplemented with grain, soy and other ingredients. Fed a balanced diet that includes grain. Does not necessarily mean feed lot, animals are supplemented with grain to make up protein content that cannot be obtained from environment.

GRAIN/CORN-FINISHED: Cattle fed hay or straw supplemented with grain, soy and other ingredients for a minimum of 90 days. Fed grain to increase fat content on the animal.

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

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

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

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

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

PASTURE-RAISED: Animals spend their lives outdoors, on pastures (barring birthing, inclement weather, and other limited circumstances) and animals forage for significant portions of their diets. Animals are able to go about normal behavior such as nesting, grazing, etc.

SOY-FREE: Animals are fed a diet that gets the protein from a source other than soybean products. Animal feeds do not contain soybean meal, whole soybeans, extruded soybeans or any other soy based products.

GMO-FREE: GMO are plants or animals that have been genetically modified by inputting DNA from other species. Animals are fed a diet that is free from any genetically modified organisms. GMO-free feeds are identified by the feed labels.

DRY-AGING: Dry-aging is a process that tenderizes meats, concentrates the flavor and produces a superior taste and texture. Meat that is dry-aged is hung for extended periods of time in a specialized cooler at carefully controlled temperatures and humidity levels. Average dry-aging period for beef is 14 - 21 days and 7 - 14 days for lamb and goat. The dry-aging process changes meat in two ways. First, moisture is evaporated which creates a greater concentration of flavor and taste. Second, the meat's natural enzymes break down the connective tissue in the muscle, which leads to more tender meat. The dominant mode of aging meat in the United States today is 'wet-aging' primarily because it takes less time and is less expensive. Wet-aged meat cuts are vacuum packed in plastic and boxed for immediate distribution.

CUSTOM-ORDER MEATS: Some farms are able to custom-grow or custom-order cuts to their customer's specific requirements. Check the meat producers' individual listings for custom order options and details. Minimum order requirements may apply. Generally, the farm will arrange for transportation to the selected butcher. Contact individual producers for specific details.

Seafood Definitions

AQUACULTURE: Aquaculture is defined by the USDA as the farming of aquatic organisms, including baitfish, crustaceans, food fish, mollusks, ornamental fish, sport or game fish and other aquaculture products. Farming involves some form of intervention in the rearing process, such as seeding, stocking, feeding or protection from predators.

WILD HARVEST: Wild harvest fish and shellfish are caught by watermen in their natural habitats.



Supporting farms and the future of agriculture

Southern Maryland Agricultural Development Commission

P.O. BOX 745 • 15045 BURNT STORE ROAD • HUGHESVILLE, MD 20637

(301) 274 - 1922 EXT. 1

INFO@SMADC.COM

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SMADC is a division of the
TRI-COUNTY COUNCIL
for SOUTHERN MARYLAND