



Regional illustration by Ken Czarnomski, Blue Ridge Naturalist
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LOOK INSIDE FOR:

- Farmer & Tailgate Markets • Award Winning Farm-to-Table Restaurants • Uniquely Local Jams, Jellies, Savory Spreads, Artisan Pickles, Trout & Honey • Speciality Retail Shops
- Rustic Hospitality • Farm Fresh Flavors
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Nestled in the mountains of western North Carolina, Haywood County is less than a day's drive from many major urban areas in the southeastern United States with primary access via Interstate 40.

From sprawling picturesque farms to family-owned and operated homesteads, this guide is an invitation to explore our vibrant community of agripreneurs!

Enjoy breathtaking vistas and cool mountain streams. Stroll any number of our Main Streets. Discover why Haywood County has earned a gold star on the regional gastronomy map.

A project of the **Haywood Advancement Foundation** designed to support Haywood County farmers, locally grown products, farmlands and the preservation of our rich agricultural heritage.

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2023-24 AGRITOURISM GUIDE

What's In Season

Southern food is less about any particular ingredient and more about a state of mind. Support of local agripreneurs keeps farms viable and preserves access to local products while protecting farmland and the rural character of the region.

By shifting your palate toward seasonal local ingredients, you are helping to support the sustainability of area farms—ensuring their capacity to endure for generations to come.



Photo by Rachael McIntosh, courtesy of Copper Pot & Wooden Spoon

— Always —
Dairy Products, Eggs, Jams, Jellies, Savory Spreads, Pickled Products, Honey, Farm Raised Meats, Trout and other Artisanal Goods

— January & February —
Apples, Potatoes, Pumpkins, Winter Squash, Kale, Greens

— March —
Greens, Lettuces, Onions, Spinach

— April —
Asparagus, Greens, Lettuces, Mushrooms, Onions, Peas, Radishes, Ramps, Spinach, Turnips

— May —
Asparagus, Beets, Carrots, Greens, Lettuces, Mushrooms, Onions, Peas, Radishes, Ramps, Spinach, Strawberries, Summer Squash, Turnips

— June —
Asparagus, Beans, Beets, Blueberries, Broccoli, Carrots, Cabbages, Cucumbers, Cauliflower, Garlic, Greens, Lettuces, Mushrooms, Onions, Peaches, Peas, Potatoes, Radishes, Raspberries Spinach, Strawberries, Summer Squash, Turnips

Note: This guide is, of course, vulnerable to the influence of Mother Nature. It is intended to inspire your palate toward an appreciation for the seasonality of local products—harvested at the peak of ripeness for the best flavor.

— July —
Beans, Beets, Blackberries, Blueberries, Broccoli, Carrots, Cabbages, Cucumbers, Cauliflower, Eggplant, Garlic, Greens, Lettuces, Melons, Mushrooms, Okra, Onions, Peaches, Peas, Peppers, Potatoes, Pumpkins, Radishes, Raspberries, Summer Squash, Sweet Corn, Sweet Potato, Tomatoes, Turnips

— August —
Apples, Beans, Beets, Blackberries, Blueberries, Carrots, Cabbages, Cucumbers, Eggplant, Garlic, Greens, Lettuces, Melons, Mushrooms, Okra, Onions, Peaches, Peas, Peppers, Potatoes, Pumpkins, Radishes, Raspberries, Summer Squash, Sweet Corn, Sweet Potato, Tomatoes, Turnips, Winter Squash

— September —
Apples, Beans, Beets, Blackberries, Carrots, Cabbages, Cucumbers, Eggplant, Garlic, Greens, Lettuces, Melons, Mushrooms, Okra, Onions, Peaches, Peppers, Potatoes, Pumpkins, Radishes, Raspberries, Spinach, Summer Squash, Sweet Corn, Sweet Potato, Tomatoes, Turnips, Winter Squash

— October —
Apples, Beans, Beets, Broccoli, Carrots, Cabbages, Cauliflower, Cucumbers, Eggplant, Garlic, Greens, Lettuces, Melons, Mushrooms, Okra, Onions, Peppers, Potatoes, Pumpkins, Radishes, Raspberries, Spinach, Summer Squash, Sweet Potato, Tomatoes, Turnips, Winter Squash

— November —
Apples, Beets, Broccoli, Carrots, Cabbages, Cauliflower, Cucumbers, Garlic, Greens, Lettuces, Mushrooms, Onions, Potatoes, Pumpkins, Radishes, Spinach, Tomatoes, Turnips, Winter Squash

— December —
Apples, Cabbages, Garlic, Greens, Lettuce, Potatoes, Pumpkins, Radishes, Spinach, Winter Squash

SAUSAGE-CHEDDAR DROP BISCUITS
Recipe courtesy of Deb Shalosky

- Ingredients**
- 1 3/4 cups sifted all-purpose flour
 - 1/2 teaspoon salt
 - 3 teaspoons baking powder
 - 1/4 teaspoon garlic powder
 - 4-6 Tablespoons butter
 - 1 1/8 cups cold whole milk
 - 1 cup cooked sausage, local farm-raised (let cool before adding to dough)
 - 1 cup shredded sharp cheddar cheese

Steps of Preparation
Preheat oven to 350 degrees. Combine dry ingredients in a mixing bowl. Add the butter and cut into the dry mixture with a pastry knife. Make a well in the center and add the milk. Stir slightly with a fork. Mixture should be wet and lumpy. Add cooled cooked sausage and shredded cheddar. Work in just until combined. Drop from a large spoon onto an ungreased baking sheet, lined with parchment paper. Bake for 8-12 minutes or until they begin to brown on top. Serve warm with your favorite jam or a side of local eggs.

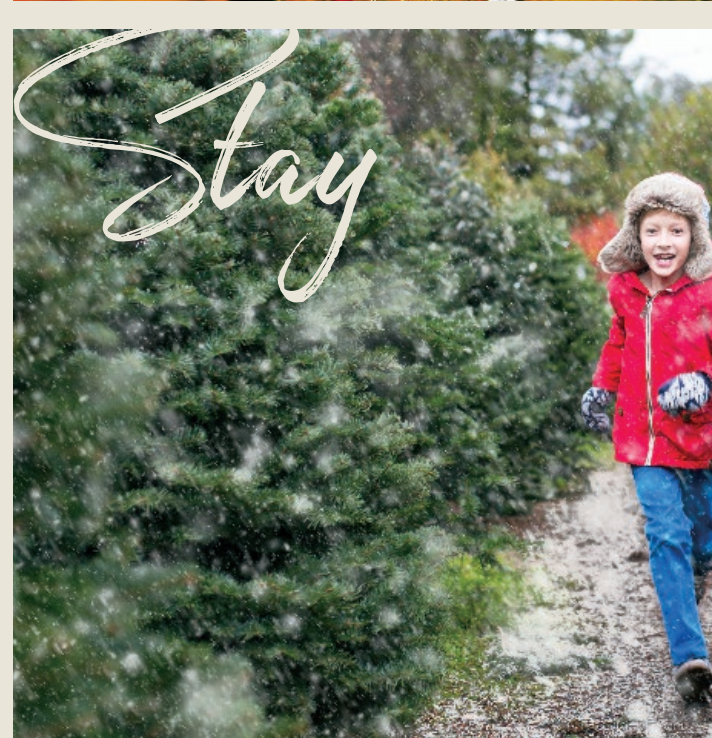
Chef's Note: For a crunchier biscuit, lightly brush tops with cream or melted butter before baking.



Eat



Love



Stay



Can you imagine a place where farmers grow hundreds of acres of fresh produce, graze cattle, raise shrubs, trees, herbs and bees—create dozens of artisanal products like Peach-Shine Jam & Sunburst Trout Caviar—while embodying the character of a rural community?

Welcome to Haywood County, a place where the rich landscape of local ingredients and cultural memory nurtures unique collaborations between farmers and makers.

It's the destination that brings everyone together, season after season.

