



ARCHWOOD Green Barns



Top: Feeding the goats at Archwood Green Barns. Above: Canned goods sold by Valley Creekside Farm Canned Fruits and Veggies at the Archwood Green Barns Farmers Market that has been running since 1998.

A legacy to all things homemade

By Aimée O'Grady

A large green barn stands at the Route 245 exit off 66 in The Plains. It marks the entrance to an old farm steeped in history. Further into the farm property, a smaller barn sits to the left, adjacent to a large, fenced-in garden. Beyond the chain-link fencing of the garden are a few white posts that mark the location of two graves. On the left rests Candy Queen, who was born in 1924 and died in 1945. To the right lies Boston Man, who was born in 1938 and died in 1955. Both thoroughbreds were sired by two of the greatest stud horses in American racing history, Stefan the Great and Broomstick, respectively. The thoroughbreds' graves are a testament to the story of H. Teller Archibald, the "Candy King" of Chicago and Miami, who bred and trained thoroughbreds until his untimely death in 1936. Today, the barns host a thriving farmers market that will celebrate its 20th anniversary in 2018.

Born in 1879 in Washington, D.C., Archibald moved to Chicago in 1900 and married his first wife, Mildred King, the following year. They were best known for their wildly successful candy store, Fannie May Home Made Candies. They opened their first candy store in Chicago in 1920. Within fifteen years, there were four dozen of the family's candy stores in Illinois and neighboring states. The business grew until Fannie May was the largest maker of boxed chocolates in the nation. Archibald and King divorced in 1929 and the following year he married Dorothy Louise Wooden.

Archibald soon became an industry leader in the horse racing world. As he advanced in both the candy and horse industries, he began naming his horses after candy, such as the thoroughbreds whose remains rest at the farm.



Candy Queen and Boston Man were thoroughbred horses bred by H. Teller Archibald, the “Candy King” of Chicago and Miami, who bred and trained thoroughbreds until his death in 1936. Candy Queen was sired by Stefan the Great and Boston Man was sired by Broomstick - two of the greatest stud horses in American racing history.

Archibald was at the peak of his success in the horse industry when he suffered an untimely death at the young age of 56, the result of a cardiac arrest which occurred while at a Boston-area racetrack. The July 25, 1936 Boston Herald printed the following in his obituary:

Allan J. Wilson, managing director at the Suffolk Downs track said, “In the death of Mr. Archibald modern racing has lost one of its cleanest and most popular exponents. He was one of those who will be greatly missed by the racing world.”

Ben Holmes, racing secretary at Suffolk Downs, added, “In the death of H. T. Archibald I have lost one of my best friends and racing has lost a splendid gentleman and a clean sport.”

The Archwood fields once stretched from Route 66 in the south, to O’Bannon Road in the east, and up to Route 55 in the north. The grounds where Wakefield Day School sits today were once part of the large farm, and the Corn Maze in the Plains is still part of the Archwood Farm property. Archibald’s second wife, Dorothy, and her second husband, J.D. Stetson Coleman, whom she married in 1944, lived at the property until they willed it to the Merchant Marine Academy. The property was eventually purchased by The Plains Redevelopment Corporation, the current owner. The Coleman’s went on to launch the Coleman Foundation, a private, independent grant maker in the Midwest that focuses on cancer care, developmental disabilities, and entrepreneurship education that became fully endowed upon their deaths in 1981.

THE BARNs TODAY

Anyone heading into The Plains should make an effort to stop at the Archwood property and visit the barns. A farmers

market operates on the property from late April to early November. Every Sunday from 10:00 a.m. until 3:00 p.m., 35 vendors come from as far as Charlottesville and Martinsburg to sell items from their farms. The Archwood Green Barns Farmers Market has been running since 1998, when the first ten vendors registered to launch the market

Rebecca Brothers has been the farmer’s market manager since 2001. As the manager, Brothers fields all questions from existing and new vendors, manages paperwork, schedules the vendor meetings prior to opening day, and is on-site every Sunday to ensure that the market runs smoothly.

The market is unique thanks to the creative use of the horse stalls in the larger barn. Vendors set up small stores, one per stall, where guests can browse their merchandise.

“Everything sold by our vendors is manufactured by our vendors,” Brothers says. “We do not permit anyone to bring something made by a third party to sell at the market.” The market is an artisanal heaven filled with breads, specialty salsa and guacamole, pickles, empanadas, and gifts such as soaps, orchids, infused olive oils, woodworking creations, lanterns, and so much more. Fresh produce is also available. Regional farmers offer everything in season, and meat vendors offer specialty cuts with information available on share programs.

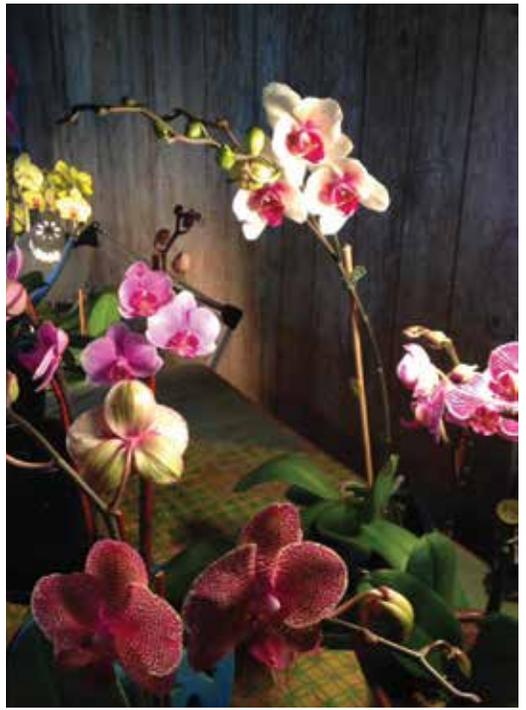
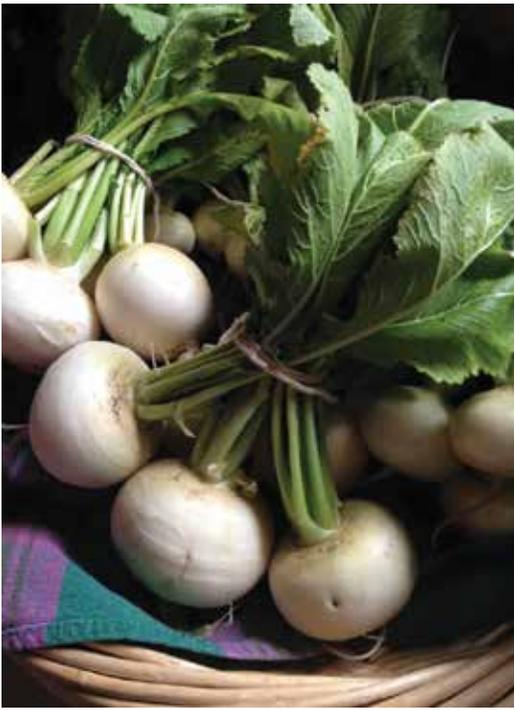
Vendors all offer something a little different, with no two in direct competition with each other. “I have a waitlist of vendors who would like to get into the market,” says Brothers, “so if any of my vendors are unable to stay, I can probably replace them with someone who offers something similar.”

Considering the market employs only one part-time employee and engages in only a modest amount of advertising, their market is a surprisingly popular destination on Sundays, with area residents and visitors making their way into The Plains for an afternoon in the country.

During the six weeks that the Corn Maze is open, the two businesses work together to promote one another. “The maze has set up a wagon ride that will bring guests to the market to shop or get something to eat. When visitors are done, they can hop back on the wagon to go back to the maze,” Brothers explains about the symbiotic relationship between the two entities.

Although she grew up in Pittsburgh, Brothers considers herself to be a farmer, having lived on a 10-acre property in Haymarket for the past 25 years. “We have done a little bit of everything over the years and still operate a cattle operation,” she says. “We used to tend to a large vegetable garden, but with all the quality produce that the vendors at the market give me, it didn’t make sense to go to the trouble,” she confides.

A majority of the Farmers Market vendors have been with Brothers for as many as 16 years and operate as a large family. “I have vendors who have multiple markets on Sunday, so one of my daughters will work their station for them,” she says. “It’s been a great opportunity for my girls, and it helps out a vendor who I would like to have at the market.” Brothers has three grown daughters and two grandchildren. Two of her daughters live locally and can regularly be found at the market during the season, in addition to her sons-in-law, who she’s also pulled into the business.



A sampling of the fresh fruit, vegetables, and flowers available at the Archwood Green Barns Farmer's Market held every Sunday from 10 a.m. to 3 p.m. from late April to early November. Everything sold by the vendors is grown or manufactured by the vendors and the market is so popular that there is a waitlist to become a vendor. Bottom left: Strawberries from Santa Cruz Produce. Top right: Orchids from The Orchid Spot.

Brothers stays with the market because it compliments her lifestyle, "I moved here from Pittsburgh with my family when I was 15 years old. My husband and I found our property when we got married and never looked back." They live in a renovated barn with two bedrooms accessible via a catwalk in the former hayloft. Their three daughters all shared one room. "We fenced in the property and got a few horses and learned as we went." Today, Brothers' husband, Tim, is a cattle farmer.

Brothers, who works as a bookkeeper at Alvey Elementary School in Haymarket during the week, has enjoyed what the market has brought to her family. "My girls literally grew up there. It's nice to see that they are able to help out so many of the vendors who have become family to us." Brothers also

appreciates the exposure the girls have had to the business aspects of the farm.

The intimate market has become a well-oiled machine over the years. Relationships forged among vendors have spilled over into personal time as vendors often invite one another to family events such as baby showers. Brothers is celebrating her 16th season as the market manager this year. "This is a really good market, everyone is responsible and most vendors know each other's products well enough to help out in a pinch," making the relationships among the vendors unique at Archwood Green Barns. "If one vendor needs someone one day, they will hire help from another vendor. Everyone is willing to help each other out," says Brothers.

Although the horse facility is long gone, the legacy of Mr. Archibald lives on through the business relationships among the vendors at Archwood Green Barns. It seems fitting that the former property of a man whose fortune derived partly from homemade candies is now home to a market that showcases homemade items from artisans and farmers throughout the Piedmont region. ❖

Aimée O'Grady is a freelance writer who enjoys transforming stories told by Fauquier residents into articles for Lifestyle readers. She learns more and more about our rich county with every interview she conducts. She and her husband are happy with their decision to raise their three children in Warrenton.

