

Cultivating Connection with Wild Acres Farm

As participants in the Research and Extension Experience for Undergraduates (REEU) program at UGA for Crops Genetics and Genomics, we had the enriching opportunity to volunteer at the Marigold Farmers Market in Winterville, GA. Our mission was to engage with farmers, understand the local agricultural landscape, and delve into the "field to table" approach. Here, we share the stories and knowledge we gained from Hannah and Adam Reynolds of Wild Acres Farm.

Meet the Farmers: Hannah and Adam Reynolds

Hannah and Adam Reynolds recently embarked on their farming journey. Adam, with an upbringing in rural Conyers, learned his love of gardening at a young age. Together with his wife, Hannah, they are navigating the challenges and rewards of their first year.



What They Grow

At Wild Acres Farm, the Reynolds decided to start off their journey by growing what they consider “farm staples.” This includes a variety of crops including eggplant, corn, cucumbers, tomatoes, lettuce, bell peppers, squash, and winter pumpkins. At Wild Acres Farm, the Reynolds strive to adhere to organic farming practices.

Community Engagement

Adam and Hannah are passionate about the role of education in transforming public opinion about food and agriculture. At the market the Reynolds planned a cooking demonstration featuring their air-fried green tomatoes. By cooking this classic southern dish, the Reynolds were able to emphasize how familiarity and trust are crucial factors to education. This engaging activity not only showcased the versatility of their produce but also attracted diverse market attendees.

Volunteering at the farmers market under the REEU program was a transformative experience, deepening our understanding of sustainable farming and community dynamics. As two volunteers, we helped them prepare some air-fried green tomatoes for market attendees. Throughout this activity, it became quite apparent how loved the simple dish is among the locals that provided such a unique yet delicious taste to our food palette. This experience gave us an understanding of how much commitment and enthusiasm are needed to get your food to the table. The dedication of farmers like Hannah and Adam Reynolds inspire us to continue exploring and supporting local agricultural initiatives.

