



Mission:

- To create expanded economic opportunity for family-owned food growers, makers & harvesters in South Carolina and neighboring states.
- To build meaningful careers and economic futures for our team members
- To bring the delicious, fresh food and Lowcountry food heritage to all residents- old & new, part-time & full-time- of the Bluffton area.

Overview

Lowcountry Fresh was conceived in 2019 at a meeting between Andy & Cindy Rolfe, members of the Gullah Farmers' Cooperative and the Beaufort County Economic Development Corporation (BCEDC). The Rolfes were looking for a way to give back to the community they had called a second home for over 20 years and had moved to full-time in 2017. They were impressed by the agricultural riches of the Lowcountry and distressed by the loss of family-owned farmland. They saw an opportunity to increase sales for those local growers while better connecting many different communities in Beaufort County. In addition to opening the market & café in May 2021 on Buckwalter Parkway in the new Washington Square development, the Rolfes worked with the Gullah Farmers' Cooperative to help them secure a USDA loan to build a produce processing facility on Saint Helena. Lowcountry Fresh buys field-packed produce and sustainably raised meats directly from farmers across the region: from Statesboro, Georgia to Long Creek, South Carolina, to Winston-Salem, North Carolina, to Dorchester, South Carolina and back down the coast to Bluffton. Shrimp comes directly off boats that dock on Skull Creek with their fresh Atlantic catch. Fin fish is sourced from ports between Virginia and South Florida.

Facts & Figures:

The Building: Started July 2020 with Bluffton-based Fraser Construction & HHI-based Parker Design Group. Lowcountry-style with exposed rafters & brick, shiplap walls, porches & lots of natural light. About 10,000 square feet including over 2,500 square feet of porches. Demonstration kitchen for cooking classes, show bakery you can watch from the porch, dine-in café.

Opened May 2021, open 9-7 everyday

The Market: local & organic produce, professional butchers & meat selection, local seafood, house-baked breads, bagels & pastries, over 150 fine wines, over 100 local craft beers, hundreds of regionally-made groceries & beverages, house-smoked/roasted meats, house-made sides & prepared meals for easy dinners.

The Café: full take-out and eat in menus from 9-5:45. Take-out dinner, game day and holiday packages all made in house from fresh ingredients. Weekly evening events include Cooking Classes, elegant Chef's Tastings & more casual Porch Dinners. Private cooking classes, dinners and off-site catering.

Suppliers Partners: About 100 individual, family-owned growers, harvesters, and makers in the region. Select fine food sources for items not available regionally.

The Team:

- Half were born and raised within 50 miles of Bluffton, 40% in Beaufort County.
- Culinary Team reflects Lowcountry food heritage: West African, Lowcountry, and Caribbean natives. Eight professionally trained chefs.
- Over 60% people of color. Management Team is over 75% POC and 56% female, 44% male.

In the Press:

Local Life magazine: <https://www.locallifesc.com/the-fruits-of-the-land/>

“More than just showcasing these ingredients and techniques, the whole affair will serve as a freestanding love letter to the Lowcountry’s unique epicurean heritage, with regular cooking demos sharing the traditions with guests.”

Charleston Post & Courier https://www.postandcourier.com/food/lowcountry-fresh-market-in-bluffton-focuses-on-food-from-gullah-farms/article_2689db54-f146-11eb-86e7-8374cf309f8e.html

“Lowcountry Fresh provides a cornucopia of food experiences. In addition to the fresh vegetables, fruits, meats, fish and dairy products, the store stocks freshly prepared takeout food; locally made spices and condiments; fresh, baked-on-site breads, pastries and desserts; a sit-down café; cooking classes and a community meeting space.”

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