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Buckland Farm Market Bakery

A homemade wonderland

By Danica Low

Located along southbound Route 29 just over the Vint Hill intersection and to the West along a backdrop of blue mountains, is Buckland Farm Market. Established and owned by Bill Coffey, his wife Sherry, and their families, the market offers produce, meats, canned and dried goods such as preserves, candy, salty snacks, and perhaps its most scrumptious addition – a kitchen and a bakery.

Mrs. Coffey says, “We do everything as close to home as possible. We bake everything on-site and gather recipes from family members and close family friends who are willing to share.”

Warm, made-fresh, apple cider donuts are the first to take your senses away. Blueberry turnovers and pies – apple caramel walnut, blueberry, French apple, cherry – and sugar free options decorate the bakery counters. Moist sweet breads stock the shelves – vanilla, cinnamon crunch, lemon, blueberry, peach melba, red velvet chocolate, cranberry orange nut, and zucchini nut – to the point of overflow. Buttermilk biscuits round out the not-so sweet side of things.

Coffey’s sister Margaret says, “We have customers come from all over – D.C., Maryland, Alexandria, Fairfax County. They stop here on their way to the mountains, a drive along Skyline Drive, to their mountain cabin, or to a University of Virginia football game.”

A conversation with Sherry about Buckland Farm Market’s Bakery, also known as *Sherry Lynn’s Pie Shop*, opens an appetite and soothes a sweet tooth.

What is your most popular dessert?

“All of our desserts are popular in their own way. Customers usually pick the pie that they grew up eating. We try to give them the best we know how to fix.”

How many different kinds of pies do you make?

“We regularly make about 40 different pies, not including special requests.”

How many people work in the bakery (baking and preparing)?

“We usually have between three and four bakers and preparers. If it is a busy time of year, we have more people on staff. One lady that helps bake, Rashell, has been my best friend for about 25 years and has worked with me for about 20 years. We really enjoy doing what we do.

Destiney, her daughter, also helps. She has been working with us for about 5 years. They are both talented in the bakery and can do anything I can do.”

How many of your family members work in the bakery with you?

“Depending on the time of year, we can have up to five or six family members working in the bakery.” (Coffey’s sisters BJ and Margaret and their families, as well as his children (and grandchildren in training) work in the market and the bakery.)

Where do you get your ingredients, such as the fruit for your pies?

“Our ingredients are local. When the fruit is in season, we freeze it for future use. We only use the best. When customers buy a pie, we want them to enjoy it and remember where it came from.”

Can folks place an order to be picked up?

“Folks are more than welcome to place an order for pies. We ask that they call ahead if they have a special request. However, we always keep plenty of fresh pies on hand for pick up. Allow time for preparation, please.”

How much can they order at once? Do you cater?

“Customers are more than welcome to order as many pies as they’d like. In fact, we also do fundraisers. The last fundraiser that we helped with, we had an order for several hundred pies. We do not cater, but have made pies for weddings.”

When is the bakery open?

“The fall is our busiest season. Winter hours are (January-March): Thursday-Monday, 9am-6pm
Full time hours (April-December): Monday-Saturday, 9am-7pm/Sunday 8:30-6pm.”