The 2011 Ohio Sustainable Farm Tour and Workshop Series

Presented by:
Athens County CVB & The 30 Mile Meal Project
Cuyahoga Valley Countryside Conservancy
Innovative Farmers of Ohio (IFO)
Ohio Ecological Food and Farm Association (OEFFA)
The Ohio State University Sustainable Agriculture Team
Tecumseh Land Trust
We believe that a good dinner can satisfy more than just our appetite.

Small, local, and sustainable food systems can nourish our bodies, our communities, and our environment, while providing pathways to profitability for farmers and creating economic opportunities for our rural communities.

This annual series of free public tours features organic and ecological farms in Ohio, providing unique opportunities for growers, educators, and conscientious eaters to see, taste, feel, and learn what alternative production systems are all about from the real experts—the farmers themselves.

This year’s sustainable farm tour and workshop series features 40 farms and food businesses, 3 university research centers, and 3 educational workshops, featuring family businesses that have developed sustainable production methods and creative marketing strategies to make their operations financially successful.

Each farmer or researcher is prepared to share their extensive experience—both successes and failures—with anyone interested in learning more. Market gardeners, grain and livestock producers, processors, future farmers, educators, and discriminating food lovers are encouraged to attend these tours and shake the hands that feed them. If you are already farming, thinking about farming, or just want to learn more about where good food comes from, plan to attend one or more tours this summer.

All tours are free and open to the public unless otherwise noted. Events will take place rain or shine.

Organizers do not endorse any commercial products displayed or discussed on tours. Tour organizers and farm tour hosts are not responsible for accidents. Tour participants will be on private property at their own risk.
Ohio Ecological Food and Farm Association (OEFFA)

OEFFA was formed in 1979 and is a grassroots coalition of farmers, backyard gardeners, consumers, retailers, educators, researchers, and others who share a desire to build a healthy food system that brings prosperity to family farmers, helps preserve farmland, offers food security for all Ohioans, and economic development for our rural communities. For more than 30 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food production, helping farmers and consumers reconnect and together build a sustainable food system, one meal at a time. For more information, go to www.oeffa.org, call (614) 421-2022, or write to 41 Croswell Rd., Columbus, Ohio 43214.

**FULL SERVICE SUSTAINABLE DAIRY**
Saturday, June 4 • 1–4 p.m.
Bill Dix, Stacy Hall, Warren and Victoria Taylor: Snowville Creamery
32623 State Rte. 143, Pomeroy, Ohio 45769
(740) 698-2340, info@snowvillecreamery.com

Snowville Creamery is a small-scale dairy processing plant located on Bill Dix and Stacy Hall’s 300 acre pasture-based dairy farm. Fresh grass-fed milk from the 250 cross-bred dairy cows is minimally processed and packaged on site. Join creamery owners Warren and Victoria Taylor for a walk through the pasture to observe the results of sustainable pasture management. During this open house, tour the low cost, fast throughput milking parlor and the creamery to learn how the milk is processed, and find out more about the benefits and challenges of bringing it to market.

**Directions:** From Rte. 50/32, take the Rte. 681/State St. exit in Albany. Go southeast on Rte. 681. Take the first road to the right, which is Carpenter Rd./County Rd. 13. County Rd. 13 becomes State Farm Rd. Turn left on Rte. 143. Stay on Rte. 143 for about 2 miles. At the sharp curve at the top of the hill, Snowville Creamery is on the right.

**GRAIN PRODUCTION AND CLEANING, ORGANIC VEGETABLES, AND SEASON EXTENSION**
Saturday, June 18 • 10 a.m.
Lupe Hernandez: Hirzel Farms
20790 Bradner Rd., Luckey, Ohio 43443
(419) 467-7533, lupe@hirzel.com

This fifth generation family farm manages over 2,000 acres of land, 700 of which are certified organic. Tour participants will view grain cleaning and bagging as the farm prepares custom, regional, and international orders; its licensed compost site where nutrient-dense crop, grain, livestock, and canning waste is recycled for sale and on-farm use; and cabbage and tomato fields which feed the Silver Fleece sauerkraut and Dei Fratelli tomato product lines.

**Directions:** From Rte. 20, turn south on Bradner Rd. Hirzel Farms is on the left.
FAMILY-OWNED POULTRY HATCHERY
Thursday, June 30 • 10:30 a.m.
Dean Ridgway: Ridgway Hatcheries
615 N. High St., La Rue, Ohio 43332
(800) 323-3825, ridgwayegg@aol.com

Ridgway Hatcheries is a multi-generational, family-run enterprise specializing in the hatching and distribution of quality poultry. Participants will tour this 88 year old business, and learn how the facility has developed its own lines of ducklings, goslings, pheasant, turkey, and game birds, as well as an expansive array of egg-layer, fancy, and meat-type poultry. Owner Dean Ridgway will discuss business logistics and the challenges for meeting seasonal and year-round product demand.

Directions: From I-71, take Rte. 95 W through Marion and New Bloomington to La Rue. Turn right on S. High St./Rte. 37. Ridgway Hatcheries is on the left.

ORGANIC DAIRY AND HERDSHARE
Saturday, July 9 • 2 p.m.
Joe and Janet Streit: Double J Farm
3070 Wehr Rd. Hamilton, Ohio 45011
(513) 737-7131, (513) 284-7370, streitsdoublejfarm@gmail.com

Joe and Janet Streit own and operate a certified organic pasture-raised dairy herdshare for people who choose unpasteurized dairy products. Double J Farm produces raw milk, grass-fed beef, pork, eggs, and produce from the garden. Join Joe and Janet to uncover the secrets of soil tilth and fertility, and learn more about managing a jointly-owned livestock operation.

Directions: Double J Farm is located about 2 miles west of Trenton. Take Rte. 73 W from Trenton to Wehr Rd. Turn south on Wehr Rd. and continue for about 1 mile to Double J Farm.

HEIRLOOM VEGETABLES, BUFFALO, AND SEASON EXTENSION
Tuesday, July 12 • 4 p.m.
Kevin and Sarah Swope: Heritage Lane Farms
29668 Mountz Rd., Salem, Ohio 44460
(330) 222-1377

Owned and operated by Kevin and Sarah Swope and their three children, Caleb, Rebecca, and Hannah, Heritage Lane Farm is home to a herd of 50 American bison, a small flock of sheep, and a variety of other small farm animals. In addition, the Swopes grow heirloom vegetables and cut flowers on 1.5 acres and in 2 high tunnels. Tour participants will learn about managed grazing techniques and vegetable growing practices, including the use of high tunnels.

Directions: Heritage Lane Farms is located 6 miles south of Salem, off of Rte. 9. From the Rte. 45 bypass on the south side of Salem, follow Rte. 9 S for 6 miles towards Hanoverton. Turn right on Mountz Rd. and travel west for 0.9 miles. The farm is on the right. From E. Canton, follow Rte. 172 E to Rte. 9. This is a four way stop at a small crossroads town known as New Garden. Turn left and travel north towards Salem approximately 1.5 miles. Turn left on Mountz Rd. and travel west for 0.9 miles. The farm is on the right.
In operation since 1795, Turner Farm is one of three working farms remaining in Indian Hill. As a certified organic non-profit educational farm, the staff provides instruction on various topics. The farm received a USDA SARE Farmer Rancher Grant to study the use of wool as a mulch and for environmental monitoring and distributes their products through a 50 member CSA. On this tour, participants will view beehives, equine-based land management techniques, and learn about year-round production using cold frames, row cover, and high tunnels.

**Directions:** *From I-71 S, take the Kenwood Rd. exit. Turn right on Kenwood Rd. and left on Euclid Ave. At the intersection of Euclid Ave. and Camargo Rd., turn left. Continue to Given Rd. and turn right. The farm is on the left between Kugglar Mill Rd. and Shawnee Run Rd.*

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Ohio Prairie Nursery produces native seed and plants, including standard and custom native seed blends, helping to reintroduce native species into the landscape. Tour participants will experience the butterfly, hummingbird, and rain gardens and learn more about native seed production and distribution.

**Directions:** *From the Ohio Turnpike, take the Rte. 44 N exit. Turn right on Rte. 82 and continue for 3.5 miles. Turn left on Alpha Rd.*
WOMEN IN AGRICULTURE
Saturday, July 30 • 11 a.m. – 5 p.m.
Anne Warmke: Blue Rock Station
1190 Virginia Ridge Rd., Philo, Ohio 43771
(740) 674-4300, annie@bluerockstation.com
Brenda South: Log Cabin Weaving
1700 Millers Ln. Zanesville, Ohio 43701
(740) 453-3621
Patricia West-Volland: Butternut Farms Retreat and Education Center
16563 Laurel Hill Rd., Glenford, Ohio 43739
(740) 787-2834, rvolland@windstream.net

Join “Green Livin’ Farm Women” for this three-part tour featuring an afternoon of learning, good food, and visiting.

The tour begins at 11 a.m. at Blue Rock Station, a 38 acre farm owned and operated by Annie and Jay Warmke. The farm includes a raised bed garden, livestock grain production, and an educational center, hosting green living workshops throughout the year.

The tour continues at 1 p.m. at Log Cabin Weaving, where owners Brenda and Terry South manage a small herd of sheep. The tour will highlight fiber collection, shearing, on-site weaving, and food preservation techniques.

The day concludes with a 3 p.m. tour of Butternut Farms Retreat and Education Center, owned and operated by Patricia West-Volland. The farm includes a bed and breakfast, classroom, and large organic vegetable garden, complete with forage production for dairy goats, llamas, horses, and rabbits.

RSVP to Annie Warmke if you plan to attend. Refreshments will be served.

Directions: Blue Rock Station: Take I-70 to Zanesville and go south on Rte. 60 through Duncan Falls to Gaysport. Turn right on Country Rd. 66. At the end of the bridge, turn left on Old River Rd. Go 0.5 miles to the two story white building with the Blue Rock Station sign, which points to Virginia Ridge Rd. Continue for 2 miles. Blue Rock Station is on the left. Log Cabin Weaving: From Blue Rock Station, take Rte. 60 N into Duncan Falls. At the second light, turn right on Millers Ln. Follow this road across Rte. 146. Log Cabin Weaving is the first driveway on the right. Butternut Farms Retreat and Education Center: From Log Cabin Weaving, take Rte. 146 into Zanesville. Turn right on Underwood St./Rte. 60, and then turn left onto I-70 W. Take Exit 152 for Rte. 40 toward National Rd., and take Rte. 40 W. Continue for 12.9 miles, turn left on Midland Oil Rd., and then turn left at Laurel Hill Rd.
YEARN-ROUND ORGANIC FARM AND MARKET  
Saturday, July 30 • 12 – 5 p.m.  
Carolyn Eyster and Carol Strater: Trinity Farms Market  
7427 State Rte. 13, Bellville, Ohio 44813  
(419) 886-4854, trinityfarms@aol.com  
Joan Richmond: Meadow Rise Farm  
6991 Renie Rd., Bellville, Ohio 44813  
(419) 886-4365, joan_richmond@me.com

Trinity Farms Market is family-owned and operated since 2005. The certified organic Black Angus beef and pork available at the market are raised on local organic farms. Tour participants will learn how this year-round market specializing in organic and all natural foods supports local producers whenever possible. An on-site organic produce garden managed by Hoam Grown Produce will also be featured.

The second stop on this tour features Joan Richmond’s Meadow Rise Farm, home to a vast array of backyard poultry breeds, for both egg and meat production. Joan is also a specialty crop producer, and she will share her season extension techniques for growing mixed greens and produce for the Trinity Farms Market. Participants in this tour will better understand the soil-to-market-to-table process of local food systems.

Directions: Trinity Farms Market: From I-71 N, take Exit 151 for Rte. 95. Turn right on Rte. 95 toward Fredericktown and continue for 10 miles. Turn left on Rte. 13 and continue north for approximately 4.5 miles. Trinity Farms Market is on the right and is in a red building with a green roof. From I-71 S, take Exit 168 for Rte. 13. Take Rte. 13 S for 10 miles, going through Bellville. Trinity Farms Market is on the right. Meadow Rise Farm: From Trinity Farms Market, turn right on Rte. 13. Travel for 0.5 miles to the bottom of the hill, turning left on Bangorville Rd. Continue for 0.5 miles and turn right on Renie Rd. Meadow Rise Farm is the first driveway on the right.

VALUE-ADDED FIBER AND FABRIC  
Thursday, August 11 • 10 a.m. – 3 p.m.  
J.C. Christensen: Morning Star Fiber  
8522 Dover Rd., Apple Creek, Ohio 44606  
(330) 778-0078, jc@morningstarfiber.com

Morning Star Fiber provides value-added processing to raw wool from fiber producers around the country and the world. Learn how this processing facility collects wool from farms in 42 states providing fiber clients with a high quality alternative to mainstream synthetics. Following the Morning Star Fiber tour, tour participants can follow J.C. Christensen to the nearby Kidron Auction to view first-hand how fiber commodities are sold.

Directions: Morning Star Fiber is located east of Wooster on Rte. 250.
FARMSTEAD CHEESE AND DIVERSIFIED LIVESTOCK
Saturday, August 20 • 11 a.m. – 1 p.m.
Brian Schlatter: Canal Junction Farmstead Cheese
18637 Rd. 168, Defiance, Ohio 43512
(419) 399-2350, cjcheese07@yahoo.com

Family-owned and operated, Canal Junction Farmstead Cheese produces and direct markets grass-fed beef, pork, chicken, lamb, turkey, brown eggs, and raw milk cheeses. Participants will learn about how milk is turned into handmade, artisan, raw milk cheeses that have their own unique taste that comes from the land where the cows graze.

Directions: Canal Junction Farmstead Cheese is located southwest of Defiance and east of the Ohio/Indiana state line. From the north and Rte. 24, turn south on County Rd. 143 toward Paulding County. Continue on County Rd. 143, which becomes Rte. 637. Go south on Rte. 637 to County Rd. 168. Turn east on County Rd. 168 and continue for 0.5 miles. From the south and Rte. 30, take the Middle Point Wetzel Rd. exit north. At the first stop sign, turn west on Rte. 224. Continue to Rte. 637 and turn right. Pass through the small town of Grover Hill. Continue to County Rd. 168. Turn right and go east on County Rd. 168 for 0.5 miles. The farm is on the north side of the road. Look for the sign and the brown building with a pine tree in front.

ORGANIC PORK, GRAIN, AND LIVESTOCK FEED MILL
Saturday, August 27 • 1 p.m.
Ed Snavely: Curly Tail Organic Farm
11464 Yankee St., Fredericktown, Ohio 43019
(740) 694-8622, curlytail_organic@msn.com

Recipient of the 2011 OEFFA Stewardship Award, Ed Snavely purchased Curly Tail Organic Farm in 1979 and has been certified organic since 1989. Learn about Ed’s organic production methods for raising pork, corn, soybeans, hay, and grain crops; and how he grinds and bags certified organic feed (to pick up feed at the tour, order a week ahead). Join Ed and the OEFFA Grain Growers Chapter for a meeting and potluck starting at 9:30 a.m.

Directions: From I-71, take Rte. 95 E. Turn north on Rte. 13 and continue for 4 miles. Turn right on Yankee St. Continue for 0.8 miles until you see a green vertical marker at the base of mailboxes that says, “11440” or “11466.” Turn right onto the shared lane. Drive slowly (watch for neighbor children and small dogs). The farm is at the end of the lane.
GRASS-FED MARKETING AND NRCS EQIP DEMONSTRATION
Saturday, September 10 • 3 – 5 p.m.
Mardy Townsend: Marshy Meadow Farms
7490 Noble Rd., Windsor, Ohio 44099
(440) 272-5174, mltownsend56@yahoo.com

Marshy Meadows Farm is home to a 130 head grass-fed calf to finish operation. Owner Mardy Townsend will discuss management techniques and marketing opportunities in northeast Ohio, with an emphasis on designing a farm operation to reflect local conditions. The farm is enrolled in the Conservation Security Program through the Natural Resources Conservation Service (NRCS). A new pasture water system, including well, will be showcased as part of the NRCS Environmental Quality Incentives Program (EQIP) demonstration, and NRCS staff will explain how EQIP money can be used for organic farm operations.

Directions: From Cleveland, take Mayfield Rd./Rte. 322 E to Rte. 534 in Windsor. At the intersection of Rte. 534 and Rte. 322, go north on Noble Rd. The tour will start from the calving barn area less than 0.5 miles north of the light on Noble Rd.

ALL-IN-ONE ORGANIC FARM
Saturday, September 17 • 4 – 7 p.m.
Ben and Emily Jackle: Mile Creek Farm and CSA
10786 Mile Rd., New Lebanon, Ohio 45345
(937) 687-1402, milecreekfarm@gmail.com

Mile Creek Farm is a certified organic vegetable and flower farm serving the greater Dayton area through a 60 member CSA and Saturday farmers’ market sales. Come and see the innovative and practical production techniques used by owners Ben and Emily Jackle, including a homemade walk-in cooler, machinery for raised bed vegetable production, and livestock management. Please bring a dish to share for the potluck following the tour at 5:30 p.m.

Directions: From I-70, take Rte. 49 S. Turn right at E. Westbrook Rd. Turn left at N. Diamond Mill Rd. and continue for 7 miles. Turn right at Mile Rd. The house is on the left.

ORGANIC FAMILY DAIRY
Saturday, September 24 • 2 p.m.
Perry Clutts: Pleasantview Farm
20361 Florence Chapel Pk., Circleville, Ohio 43113
(740) 248-1448, addyg1000@gmail.com

Family-owned since 1899, Pleasantview Farm is named for its beautiful views of the farmstead and the Big Darby Creek in south central Ohio. Perry is the President of the Ohio Forage and Grasslands Council, implementing sustainable agricultural practices to produce high quality, certified organic milk from grass-fed cows. Learn about Perry’s livestock and land management practices, which improve the quality of the farm and the surrounding environment.

Directions: From Columbus, take Rte. 104 S to Florence Chapel Pk. Turn left and continue for 1 mile. Pleasantview Farm is on the left.
YEAR-ROUND GROWERS’ MARKET

Saturday, October 1 • 9 a.m. – 3 p.m.
Jessica Eikleberry: Local Roots Market
140 S. Walnut St., Wooster, Ohio 44691
(330) 263-5336, roots@localrootswp.com

South Market Bistro
151 S. Market St., Wooster, Ohio 44691
(330) 264-FOOD, mail@southmarketbistro.com

Join market manager Jessica Eikleberry for a tour of Local Roots Market, a year-round local food market that innovatively connects consumers with producers. All products at Local Roots Market are produced in Ohio and sold on consignment with 90 percent of the sales going to the producer. Expect to see fresh produce, baked goods, frozen meats, dairy, grains, and much more from over 100 local producers!

Join the tour group for an afternoon treat at South Market Bistro, where special arrangements have been made for tour participants. The bistro sources Local Roots Market products for their menu, showcasing locally-grown food.

Directions: Local Roots Market: From Columbus, Rte. 250/30, take Rte. 3/Columbus Rd. north. Turn right on W. Liberty St. Take the third right onto S. Walnut St. South Market Bistro: From Local Roots Market, walk 0.5 miles to S. Market St., directly to the bistro.

LIVING OFF THE LAND

Sunday, October 9 • 2 p.m.
Richard Stewart: Carriage House Farm
10251 Miamiview Rd., N. Bend, Ohio 45052
(513) 967-1106, rstewart@zoomtown.com

Carriage House Farm is a 300 acre Ohio Century Farm that was established in 1855. The Stewarts raise produce for area restaurants and retailers, manage a growing apiary of more than 50 beehives, and raise heirloom hay and corn for cornmeal production. Tour participants will see a diverse and beautiful farm that is rooted in six generations of family stewardship. Visitors will also see a terraced dining project, including a wood-fired brick oven.

Directions: From Cincinnati, take Rte. 275 S to Exit 21 for Kilby Rd. Go south on Kilby Rd. Turn right on Rte. 50. Turn left on Geist Rd./Lawrenceburg Rd. Turn left onto Miamiview Rd.
Advanced Specialty Crop Workshops

RAISING THE SALAD BAR:
ADVANCED TECHNIQUES AND SEASON EXTENSION
FOR THE ESTABLISHED SPECIALTY CROP GROWER
Saturday, November 5 – Tuesday, November 8
Procter Camp and Conference Center
11235 State Rte. 38 SE, London, Ohio 43140

Geared toward advancing the earning potential of seasoned growers, this multi-day workshop focuses on enhancing the management plans of established operations to maximize soil fertility and yields. This two part series will equip producers with the tools needed to strategically manage crop rotations, stock selection, and human resources, and develop a productive and resilient agricultural ecosystem. Sponsored by Countryside Conservancy and OEFFA this event will host specialty crop experts, and provide opportunities for networking and the resources needed to implement new techniques on your operation.

Session 1 will be devoted to season extension and address: calculating crop yields and sales; identifying appropriate planting stock varieties for season extension; understanding the benefits and drawbacks of low tunnels; establishing greenhouses and other non-high tunnel techniques; implementing light, temperature, and ventilation strategies for high tunnels, and developing strategies for enhancing production.

Session 2 will address advanced techniques and more specific business management considerations including: records management; comprehensive farm planning; succession plantings for continuous harvests; weed management techniques; pre-season preparation; appropriate equipment for facility scale; building soil tilth through crop rotations and cover cropping; harvest techniques and post-harvest handling considerations; pest management strategies, and labor management, including hiring and training.

Farmers can attend one or both sessions. Each session is limited to 25 farmers. Registration and additional details will be available soon. For more information, contact OEFFA at (614) 421-2022 or michelle@oeffa.org or Countryside Conservancy at (330) 657-2542 or farmersmarket@cvcountryside.org.

ADVANCED SUSTAINABLE TOMATO PRODUCTION
Friday, October 14 • 10 a.m. – 5 p.m.
Wooster, Ohio

Join OEFFA to learn about all aspects of tomato production from seed to harvest. This interactive workshop is designed for experienced growers looking for the most up to date and innovative strategies to improve their management techniques. It will address both field and high tunnel production and will feature veteran growers as well as extension and university educators. Topics will include disease management, grafting, variety selection, and much more. Seating is limited. Cost: $85 OEFFA members, $100 nonmembers. Lunch included. For more information or to register, contact Laura Wies at (614) 421-2022 or laura@oeffa.org.
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**PAWPAWS, GOATS, AND CHEESE**  
**Sunday, July 31 • 1 – 2:30 p.m.**

Chris Chmiel and Michelle Gorman: Integration Acres  
9794 Chase Rd., Albany, Ohio 45710  
(740) 698-6060, info@integrationacres.com

Join owners Chris Chmiel and Michelle Gorman for a tour of Integration Acres, including livestock housing, pastures, and a goat milk parlor. Tour participants can visit the on-farm shop featuring farm products, including goat cheeses, and Ohio Pawpaw Festival apparel and merchandise.

**Directions:** From Athens, take Rte. 50 W toward Albany. Turn left on Fisher Rd./County Rd. 17 (the first left after passing the gas station/shopping area). Continue on Fisher Rd. for about 4 miles. At the gas compressor station, go straight on Wood Rd./County Rd. 15. This road becomes Pearlwood Rd./County Rd. 97. At the next intersection, turn left onto Lowery Rd. (look for a blue water tower). Continue on Lowery Rd. to the stop sign. Turn right on Chase Rd./County Rd. 69. Integration Acres is the second farm on the right.

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**VALUE-ADDED GRAIN PRODUCTS AND LOCAVORE DINING**  
**Sunday, July 31 • 2:45 – 5:30 p.m.**

Brandon Jaeger and Michelle Ajamian: Shagbark Seed & Mill Co.  
88 Columbus Rd., Athens, Ohio 45701  
(740) 590-8240, shagbarkmill@gmail.com

Chris Bruno: Casa Nueva  
6 W. State St., Athens, Ohio 45701  
(740) 592-2016, casa@casanueva.com

Shagbark Seed & Mill Co. was launched by the Appalachian Staple Foods Collaborative (ASFC) as a sustainable business model for assuring regional access to field-to-table foods. This facility processes high nutrition crops—black turtle, pinto, and adzuki beans; heirloom corn; spelt, and amaranth—grown by regional farmers. Shagbark is also creating value-added products from these crops. As part of ASFC, Shagbark’s mission is to improve regional food security, economics, farm sustainability, and health. In 2010, *Utne Reader* named Brandon and Michelle among 25 visionaries who are changing the world. Participants will tour the facility, learn about Shagbark’s partner farms, and see how crops are handled and processed. Samples will be offered.
At 4:15 p.m., tour participants can follow Shagbark’s products from farm to fork with a visit to Casa Nueva. Known as the “locavore’s solution,” this worker-owned eatery and bar makes everything in-house and from scratch. They pride themselves on dishes that are seasonal, lightly handled, and simple, but with the intricate flavors that Casa is known for. They network with and support local, sustainable, and organic producers to bolster the local economy and keep food affordable for their customers.

**Directions:** Shagbark Seed & Mill Co.: This facility is located on Columbus Rd. in Athens. Casa Nueva: From Shagbark, go south on Columbus Rd. for 1 mile. The road becomes N. Lancaster Rd. Turn right on N. High St. Take the first left onto W. State St. The restaurant is on the left.

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**Innovative Farmers of Ohio (IFO)**

IFO is a statewide grassroots network of farmers, researchers, and consumers dedicated to promoting and supporting—through research, education, and community-building activities—a sustainable agriculture that strengthens the economic, social, and environmental well-being of Ohio’s farms, farm families, and rural communities, and protects and improves the health and productivity of Ohio’s land and waterways. For more information, go to www.ifoh.org.

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**CSA SEASON EXTENSION**

**Saturday, June 25 • 2 – 4 p.m.**

John Riehm: Riehm Farms
7244 N. State Rte. 53, Tiffin, Ohio 44883
(419) 992-4392, riehmfarms@yahoo.com

Farming on 300 acres, John Riehm uses greenhouses, high tunnels, and low tunnels for early production of a large assortment of vegetables that are grown without chemicals. By the tour date, John will be harvesting a second crop for an on-farm market, six farmers markets, and a CSA with over 100 members. Riehm Farms also raises about 15 acres of vegetables and sells to 15 grocery stores during the height of the season. In the fall, the farm hosts fun events including a corn maze, hay rides, pig races, and more.

**Directions:** From Tiffin, take Rte. 53 S for 5 miles. The farm is on the left.

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**ORGANIC PRODUCE, DAIRY, AND MAPLE SYRUP**

**Tuesday, July 26 • 6:30 – 8 p.m.**

Andy and Laura Miller: Miller’s Organic Produce
17201 Bundysburg Rd., Middlefield, OH 44062

Andy and Laura Miller run a certified organic farm, specializing in produce, poultry, dairy cows, horses, and maple syrup. Andy, Board President of the Geauga Family Farms CSA, a group of small family farms, will start the evening with a discussion on his success using this cooperative approach. The evening will end with light refreshments. No photography please.

**Directions:** Take Rte. 422 E to Parkman. Turn left on Rte. 528. Continue on Rte. 528 to Nash Rd./Rte. 88. Turn right on Nash Rd. Turn left on Bundysburg Rd.
ORGANIC URBAN FARM  
Sunday, August 7 • 2 – 4 p.m.  
Joseph Swain: Swainway Urban Farm  
285 Canyon Dr., Columbus, Ohio 43214  
(614) 557-8902, joseph@swainway.com  

Joseph Swain operates a certified organic urban farm located in the heart of Columbus. On a sub-acre plot he intensively grows a variety of vegetables, herbs, mushrooms, specialty crops, and seedlings. In an effort to encourage backyard gardens and to spread awareness about sustainable food and farming practices, Joseph educates others about growing their own vegetables. Swainway Urban Farm also offers on-site consulting services to those interested in developing urban gardens and is currently developing programs geared toward children.  

Directions: From I-71, take the Cooke Rd. exit and turn to go south on Indianola Ave. At the first light, turn right on Glenmont Ave. Turn right on Sharon Ave. The farm is on the left.

SEASON EXTENSION AND GOURMET SWEET CORN  
Sunday, August 21 • 11 a.m. – 1 p.m.  
Floyd Davis: Red Basket Farm  
6311 Mayburn Barclay Rd., Kinsman, Ohio 44428  
(330) 876-9118, sales@redbasketfarm.com  

Since 2002, Floyd Davis has been known locally for his gourmet sweet corn varieties. When he expanded to include unusual vegetable varieties and starting selling at the Tremont Farmers Market, his reputation spread. Today, the Red Basket Farm grows several acres of sweet corn and as many as 70 different varieties of vegetables year-round on about 20 acres using high tunnel greenhouses and season extension techniques. The farm follows sustainable and natural farming practices, including the use of cover crops, crop rotations, compost, and organic fertilizers which help to promote healthy soil. The Red Basket Farm supplies a weekly CSA program, several farmers markets, and restaurants, and Floyd has begun working with the S. Euclid Lyndhurst School District on a pilot Farm to School program.  

Directions: Take Rte. 11 to the Rte. 5 exit. Take Rte. 5 E toward Kinsman. Continue for 5 miles to Mayburn Barclay Rd. Turn right. The farm is the second house on the left.
**SUSTAINABLE MEAT PRODUCTION AND CSA**

Sunday, August 21 • 2 – 4 p.m.

Aaron Miller: Miller Livestock Co.
9590 Kinsman-Pymatuning Rd., Kinsman, Ohio 44428
(330) 876-5655, millergrassfed@aol.com

Join Aaron Miller for a “pasture walk” to learn about his sustainable meat production methods. Miller Livestock Co. has raised grass-fed beef and lamb, pastured pork, and pastured-raised chicken and turkeys without chemicals, antibiotics, or hormones for more than a decade. Aaron will describe his diverse marketing methods that allow him to farm full-time, from selling to restaurants and farmers markets, to his own farm stand and CSA.

**Directions:** Take Rte. 11 to the Rte. 5 exit. Follow Rte. 5 E to Kinsman, bearing left after Johnstown to stay on Rte. 5. At the stop sign, turn left on Rte. 7/Rte. 5. Go through Kinsman, staying on Rte. 7. Turn right on Kinsman-Pymatuning Rd. Continue for about 1.5 miles. Miller Livestock Co. is the fourth house on the right. Look for the gray house, red barn, and wire corn rib.

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**RASPBERRIES AND SPECIALITY CROPS**

Sunday, September 18 • 1 – 4 p.m.

Daniel and Ann Trudel: Ann’s Raspberry Farm and Specialty Crops
6645 Blair Rd., Fredericktown, Ohio 43019
(740) 694-1939, datrudel@gmail.com

A pick-your-own farm nestled in Knox County’s countryside and scenic rolling hills, Ann’s Raspberry Farm specializes in chemical-free red raspberries, Brussels sprouts, onions, and peppers grown on 5 acres of open fields and high tunnels. As a Certified Naturally Grown farm, owners Daniel and Ann Trudel believe in using farming practices that foster good stewardship of the land. In addition to selling at six farmers markets, local colleges, and a CSA, a significant portion of their harvest is used to produce value-added products such as artisan jam, jelly, relish, and mustard. This tour will focus on the rewards, challenges, and varied methods of growing chemical-free specialty crops and developing and marketing value-added products for farmers’ markets and e-commerce. Product sampling will be available after the tour.

**Directions:** From I-71, take Exit 151, driving east on Rte. 95/Mt. Gilead Rd. Continue for 3.3 miles. Turn left on Lucerne Rd. Continue for 3 miles, and turn right on Blair Rd. The farm is 0.5 miles on the left.
Cuyahoga Valley Countryside Conservancy (CVCC)

The Countryside Conservancy was established in 1999 as a cooperating partner of the Cuyahoga Valley National Park, and during its first four years focused primarily on rehabilitating and revitalizing the old farms still surviving within park boundaries. That project, called the Countryside Initiative, is unique in North America. Since 1999, the Conservancy has developed numerous educational programs to support new farmers and educate the public. Over its first decade, the Conservancy’s work has come to include programs related to the key links in a sustainable food chain—farm-land, farmers, food, and community. For more information, go to www.cvcountryide.org, call (330) 657-2542, or write to 2179 Everett Rd., Peninsula, Ohio 44264.

SPECIALTY CROPS AND HIGH TUNNELS

Sunday, June 12 • 3 p.m.
Phil and Mindy Bartholomae: Breezy Hill Farm
23342 Bowman Rd., Homeworth, Ohio 44634
(330) 525-7059, mindybartholomae6@gmail.com

Breezy Hill Farm’s mission is simple: to love and respect the 23 acres they call home and to grow good food. They farm using agricultural practices that support the natural, biological, and chemical processes of the soil, including crop rotations, planting green manure crops which are tilled into the soil, and adding animal manures to enrich the soil.

Directions: From I-77, take Exit 107B for Rte. 62 E towards Alliance. Follow Rte. 62 E for about 13 miles. At the Rte. 62/Rte. 173/State St. intersection, turn right on State St. and go about 5 miles through Alliance. Turn right on Homeworth Rd. Continue south for about 5 miles. Turn left on Bowman Rd. (look for the Rose Excavating sign on the corner). Continue on Bowman Rd. past the traintracks. Breezy Hill Farm is the second driveway on the left and is lined with apple trees.

CSA AND CVNP LEASE SITE

Saturday, July 9 • 3 p.m.
Eric and Heather Walters: Basket of Life Farm
4965 Quick Rd. Peninsula, Ohio 44264
eric@basketoflifefarm.com

Basket of Life Farm is located on 30 acres in the Cuyahoga Valley National Park (CVNP) and operates a CSA serving more than 100 families. Using sustainable methods, the farm produces well over 100 varieties of produce. The CSA has doubled in size over the last couple of years, and this growth has resulted in a change from "large scale gardening" to "small scale farming." The farm uses a high tunnel, a heated greenhouse, a Jang seeder, plastic mulches, and other practices to maximize efficiency. The farm leases land in the CVNP through the Countryside Initiative program, which is jointly managed by CVCC and CVNP.

Directions: From I-77, take Rte. 271 N to Rte. 303 E towards Hudson. Turn south on Akron Peninsula Rd., and left on Quick Rd.
OSU Sustainable Agriculture Team

The OSU Sustainable Agriculture Team includes representatives from the Ohio State University Extension, the Ohio Agricultural Research and Development Center (OARDC), and others, working to promote economically feasible and ecologically sustainable agriculture. The team also coordinates all USDA SARE programs and activities in Ohio. For more information, call (740) 264-2212 or write to Mike Hogan, Jefferson County Extension, 135 Main St., Ste. A, Wintersville, Ohio 43953.

FRESHWATER FISH PRODUCTION

Wednesday, June 15 • 6:30 – 8:30 p.m.
Dr. Laura Tiu: OSU Extension Aquaculture Specialist
Dave Smith: Freshwater Farms of Ohio
2624 US Hwy. 68 N, Urbana, Ohio 43078
(937) 652-3701, drdave@fwfarms.com

Visit Ohio’s largest indoor fish hatchery to learn more about fish management and the growing aquaculture industry in Ohio and the midwest. Live fish sales and an on-site farmers’ market feature fresh and smoked gourmet foods and highlight locally-grown and produced cottage foods and maple syrup. Freshwater Farms is a vertically-integrated hatchery, grow-out, processing, marketing, and retail operation and was chosen as Wittenburg University’s Entrepreneurial Business Award 2011 recipient for being leaders in the field of sustainable aquaculture.

Directions: From Columbus, take I-70 W toward Dayton. Take Exit 80 to Rte. 29 W toward Mechanicsburg/Urbana. Stay on Rte. 29 W for approximately 25 miles. Proceed to the Urbana square, and turn right on Main St./Rte. 68 N. Drive 2.9 miles. Freshwater Farms is 1 mile north of Urbana on the left.

URBAN AGRICULTURE

Saturday, June 25 • 10:30 a.m. – 12 p.m.
Suzanne Mills-Wasniak: Vacant to Vibrant Urban Agriculture and Nutrition Project
40 S. Edwin C. Moses Blvd., Dayton, Ohio 45402
(937) 224-9654, mills-wasniak.1@cfaes.osu.edu

The Vacant to Vibrant Urban Agriculture and Nutrition Project was established in 2009 by the City of Dayton and Ohio State University Montgomery County Extension. In 2010, a drip irrigation system was donated and installed and season extension were introduced. This project has introduced the Wright-Dunbar neighborhood to urban agriculture. After you tour the lot, visit the Wright-Dunbar neighborhood, home of the Wright Brothers Bicycle Shop and Museum.

Directions: From I-75, take Exit 52A to Rte. 35 E. Turn left on S. Edwin C. Moses Blvd. The facility is on the right.
MELON RESEARCH
Tuesday, August 2 • 4-6 p.m.
Celeste Welty, Sally Miller, and Mary Gardiner:
Ohio Agricultural Research and Development Center Frye Farm
1680 Madison Ave., Wooster, Ohio 44691
(614) 292-2803, welty.1@osu.edu

The Frye Farm is host to melon pest management research trials. Two trials will be showcased focusing on management of bacterial wilt and cucumber beetles using row cropping and trap cropping.

Directions: The Frye Farm is on Dover Rd./Rte. 250 about 1 mile east of OARDC’s main entrance at 1680 Madison Ave.

CHESTNUT PRODUCTION AND MARKETING
Saturday, August 13 • 2 – 4 p.m.
Greg Miller: Chestnut Processing and Packaging Cooperative
4300 Germano Rd. SE, Carrollton, OH 44615
(330) 627-3541

The Rte. 9 Chestnut Processing and Packaging Cooperative is the largest and most developed chestnut packing facility in the United States. They are currently considering additional services such as fruit and vegetable processing, poultry harvest, and produce auctions. Tour participants will view the chestnut orchards, and gain exposure to the inner workings of chestnut production and sales.

Directions: From the south, take I-77 to Rte. 39 E through New Philadelphia to Carrollton. Turn right on Germano Rd./Rte. 9 S towards Kilgore. From the north, take I-77 to Rte. 30 E, through E. Canton and Minerva to Kensington. Turn right on Germano Rd./Rte. 9 S and continue through Carrollton towards Kilgore.

ORGANIC SOYBEAN PEST MANAGEMENT RESEARCH
Wednesday, August 17 • 12 – 3 p.m.
Alan Sundermeier: Hizel Sustainable Research and Education Research Site, Agriculture Incubator Foundation
13737 Middleton Pk./Rte. 582, Bowling Green, Ohio 43402
(419) 354-9050, sundermeier.5@osu.edu

Tour participants will learn about certified organic soybean production. The tour will highlight organic methods for insect pest control, including demonstrations on the significance of planting date on insect populations and no-till rotations of rye and soybeans for optimal insect control. Lunch included.

Directions: The Agriculture Incubator Foundation is located 5 miles north of Bowling Green. From I-75, take Rte. 582 W for 2.5 miles. The tour is 1 mile past Rte. 25 on the left.
COVER CROP MANAGEMENT
Saturday, August 27 • 2 – 4 p.m.
Jeff Rasawehr: Rasawehr Farms
8820 Kuck Rd., Celina, Ohio 45822
(419) 305-0187, pjrasawehr@watchtv.net

Join the Rasawehr Family on this fourth generation, 2,100 acre grain and seed operation tour. The farm credits its rich soils to incorporated cover crops and interseeding of clover into grain crops. Soybean yields have been revived by incorporating rye to improve tilth while reducing weeds and soybean pests. Jeff received a SARE grant to continue his work using cover crops to improve no-till methods and enhance soil nutrient absorption.

Directions: From I-75 at Wapakoneta, take Rte. 33 W to St. Mary’s. Follow the Rte. 33 split northwest 6 miles, turning north on Kuck Rd. Continue 1 mile to Rasawehrer Farms (look for a large grain bin).

ORGANIC RESEARCH AND MARKETING
Thursday, September 1 • 1:30 – 5 p.m.
Kathy Bielek and Deb Stinner:
Ohio Agriculture Research and Development Center
Apple Creek Rd., Apple Creek, Ohio 44606
(330) 202-3528, bielek.4@osu.edu

Come see organic research on OSU certified organic research land at the Ohio Agricultural Research and Development Center (OARDC). The tour will feature specialty small grains research reports, cover crops in organic vegetables, polyculture fruit and vegetables, environmental impacts of organic farming, organic marketing research results, results from research on management of uterine diseases in organic dairy cows, and new this year—development of organic livestock research with a new sheep and goat grazing project.

Directions: From Rte. 250, travel north 1.8 miles on Apple Creek Rd. From Rte. 30, travel south 1.1 miles on Apple Creek Rd. Look for the OFFER Field Day signs on the west side of Apple Creek Rd. between Ely Rd. and Secrest Rd.
SYNTHETIC AND CHEMICAL FREE CSA
Saturday, September 17 • 3 p.m.
Tim and Carol Conrad: Four Sisters Farm
6742 Lower Valley Pk., New Carlisle, Ohio 45344
(937) 882-9226, timcarol7@att.net

Home to a successful CSA, this preserved family farm operates without the use of synthetic agricultural chemicals. Four Sisters Farm supplies produce to CSA subscribers, Seasons Bistro and Grille, and the Springfield Farmers Market. This farm is protected by a conservation easement with Tecumseh Land Trust that assures it will always be available for food production. Join the group for dinner at Seasons Bistro after the tour.

Directions: From I-70, go north at the Enon Rd. exit. Turn left on Lower Valley Pk. The farm is 0.25 miles up the road.

ORGANIC SEASON EXTENSION
Sunday, September 18 • 10 a.m.
Michele Burns and John DeWine: Flying Mouse Farms
100 Yellow Springs-Fairfield Rd., Yellow Springs, Ohio 45387
(937) 319-6076, micheleburns409@yahoo.com

This creative and innovative farm features season extension practices to produce food year-round. This certified organic farm sells at multiple farmers markets and to Seasons Bistro and Grille, Winds Café, Sunrise Café, and Meadowlark Restaurant.

Directions: From Rte. 68 north of Yellow Springs, turn left on Yellow Springs-Fairfield Rd. The farm is down the road 0.25 miles.
FREE RANGE LIVESTOCK AND WATER BUFFALO
Sunday, September 18 • 1 p.m.
Kat Krehbiel: New Liberty Farms
6840 Mosier Rd., Yellow Springs, Ohio 45387
(301) 318-8995, kat@newlibertyfarms.net

New Liberty Farms produces happy, healthy, humanely-raised poultry. Kat Krehbiel sells fresh or frozen whole, ready-to-roast chickens, livers, gizzards, hearts, necks, and fresh eggs at the Yellow Springs Farmers’ Market and Springfield Farmers’ Market and at their farm store, located at the corner of Rte. 68 and Jackson Rd. Future plans include dairy and greens operations.

Directions: From I-70, go south on Rte. 68 through Houston. Turn left on Jackson Rd., directly before Young’s Jersey Dairy. Turn right on Mosier Rd. The farm is located 0.5 miles on the left.
The 2011 Ohio Sustainable Farm Tour and Workshop Series

Topics Include:

- Organic dairy and herdshare
- Canning and food processing
- Season extension
- Heirloom vegetables and specialty crops
- Livestock production
- Farm to fork businesses
- Fiber and fabric production
- Artisan cheesemaking
- Community supported agriculture
- Urban farming
- Organic farming research
- Cover crop management

…and more!