



The 2012 Ohio Sustainable Farm Tour and Workshop Series

Presented by:

Athens County Convention and Visitors Bureau 30 Mile Meal Project

Innovative Farmers of Ohio (IFO)

Ohio Ecological Food and Farm Association (OEFFA)

The Ohio State University Extension Sustainable Agriculture Team

Pennsylvania Association for Sustainable Agriculture (PASA)

Rural Action



This annual series of 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 22 farms and businesses, 2 university research centers and colleges, and 5 educational workshops, featuring family businesses that have developed sustainable production methods and creative marketing strategies to respond to Ohio’s growing demand for local, fresh food and sustainably produced products. Consumers interested in local foods, farmers and market gardeners wanting to learn more and network with other farmers, aspiring and beginning farmers, and anyone interested in learning more about the production and marketing techniques of sustainable farmers in Ohio, are encouraged to attend. 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. Event organizers and hosts are not responsible for accidents. Event participants will be on private property at their own risk.

Ohio Ecological Food and Farm Association (OEFFA)



For more than 30 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents the state’s largest sustainable agriculture conference, hands-on workshops, and webinars, in addition to seasonal farm tours. OEFFA produces a quarterly newsletter and a directory of sustainable farm and food businesses to help farmers and consumers connect, provides organic certification services and technical assistance to growers, and advocates for policies that protect and benefit sustainable agriculture. For more information, go to www.oeffa.org or call (614) 421-2022.

BERRY TRELLIS SYSTEMS AND HIGH TUNNELS TOUR AND POTLUCK

Sunday, June 10 • 2 p.m.

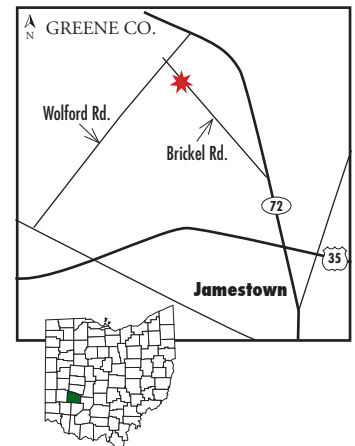
Sue Borton: Brickel Creek Organic Farm

643 Brickel Rd., Jamestown, Ohio 45335

(937) 603-3536, sue@brickelcreek.com, www.brickelcreek.com



Brickel Creek Organic Farm is the original homestead of the Brickel family who settled in Jamestown in 1890. In 2007, Sue Borton purchased 69.5 acres of the farm including the original homestead, protecting a beautiful piece of local history. The farm, including 2.5 acres under certified organic production, produces red raspberries on an adjustable trellis system and blackberries on a rotating cross arm trellis in a high tunnel. Sue also grows a wide variety of field vegetables, herbs, and cut flowers for local grocery stores, farmers’ markets, and restaurants utilizing two moveable tunnel systems. Participants will learn about vegetable and fruit production and tour the farm’s conservation areas, including warm season grasses and wild flowers, a quail buffer zone, a woodland area, and a 1 acre pond. Please bring a dish to share for a potluck that will be held in the farm’s summer kitchen following the tour.



Directions: From Rte. 35, take Rte. 72 N for 0.25 miles. Turn left on Brickel Rd. and continue for 2 miles. The farm is on the left. From I-70, take Rte. 72 S for 15 miles. Turn right on Wolford Rd. and then left on Brickel Rd. The farm is on the right.



OEFFA ATHENS CHAPTER COMPOST TOUR

Saturday, June 24 • 1 p.m.

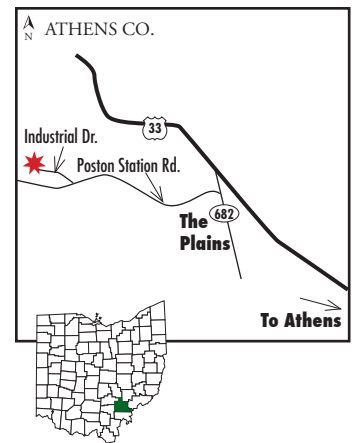
Ray Leard: The Compost Exchange

5991 Industrial Dr., Athens, Ohio 45701

(740) 592-3800, rayleard@purelyamerican.com, www.thecompostexchange.com

Join OEFFA's Athens Chapter for a tour of Athens' new Class II compost facility, The Compost Exchange. Learn all about composting, including how to build a compost bin, the sodium polyacrylate (SAP, a hard to decompose component of diapers) composting process, becoming a "Compost Partner," how to earn "Compost Bucks," and about The Compost Exchange's plans to be part of a regional Zero Waste Initiative.

Directions: From Athens, take Rte. 33 W toward Columbus to Exit 682 for The Plains. Turn left at the light. Go 0.25 miles to the next traffic light. Turn right on Poston Station Rd. and continue for 2 miles. Go through the woods and around the curve. At the bottom of the hill, turn right at the LE-AX water sign onto Industrial Dr. Go 0.25 miles and cross the bridge over the stream. The Compost Exchange is on the left.



GARDEN TOUR AND LECTURE WITH PETER BANE

Friday, July 20 • 6:30 p.m.

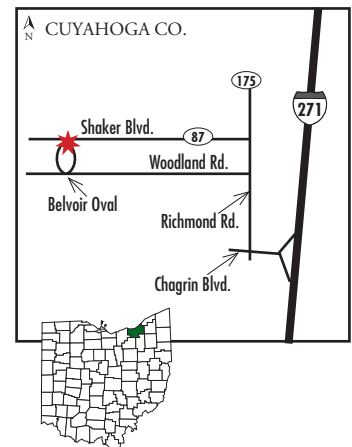
First Unitarian Church of Cleveland

21600 Shaker Blvd., Shaker Heights, Ohio 44122

(216) 407-2870, clevelandpermaculture@gmail.com, www.ambrosiaregenerativelands.com

In this free garden tour and lecture sponsored by OEFFA and Ambrosia Regenerative Land Care, Peter Bane, author of *The Permaculture Handbook*, will describe how to develop effective small-scale methods for home-based production. A book signing will follow this talk. This event will start outside the church with a tour of the newly installed permaculture garden.

Directions: From I-271, take Exit 29 for Rte. 422/Rte. 87/Chagrin Blvd. and turn right. Turn right on Richmond Rd. After 0.5 miles, turn left on Woodland Rd. Take a sharp right on Belvoir Oval. The church is at the corner of Belvoir Oval and Shaker Blvd.



ADVANCED URBAN PERMACULTURE WORKSHOP WITH PETER BANE

Saturday, July 21 – Sunday, July 22

Cleveland, Ohio

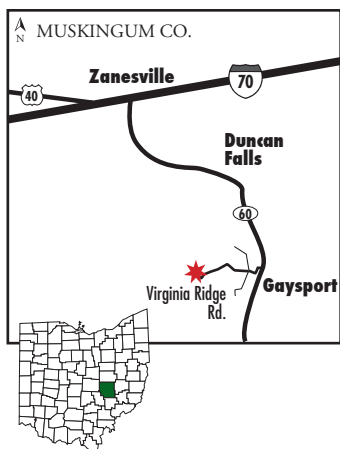
(216) 407-2870, clevelandpermaculture@gmail.com, www.ambrosiaregenerativelands.com

Take your permaculture practices and urban farm skills to the next level during this weekend workshop, sponsored by OEFFA and Ambrosia Regenerative Land Care, with world class permaculture expert Peter Bane! Learn how to transform your existing sub-acre or small-acre space into a productive permaculture garden for both personal use and market sales. Join Peter in a hands-on project to improve the design of an existing urban market garden. Peter Bane is the editor of *Permaculture Activist* magazine, author of *The Permaculture Handbook*, and a leading permaculture instructor. *Pre-registration, which includes lunch on both days, costs \$185. Space is limited.*

Directions: Will be provided to registered attendees.

CUYAHOGA CO.





NATURAL GOAT HEALTH AND RAW MILK CHEESEMAKING TOUR

Saturday, July 28 • 11 a.m.–2 p.m.

Annie Warmke: Blue Rock Station

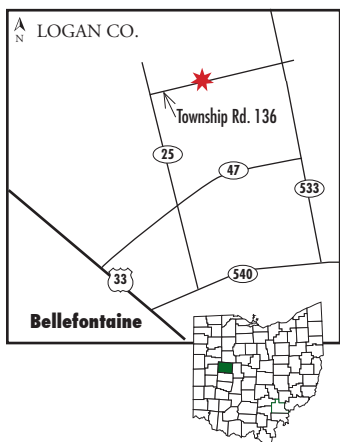
Brenda South: Log Cabin Weaving

1190 Virginia Ridge Rd., Philo, Ohio 43771

(740) 674-4300, annie@bluerockstation.com, www.bluerockstation.com

Join Annie Warmke for a tour of Blue Rock Station, a 38 acre farm and educational center, home to Ohio's first earthship. Along with Brenda South of Log Cabin Weaving, Annie will discuss natural goat health care and her new book, *The Naturally Healthy Goat Reference Book*. Annie will share her strategies for natural parasite control and important ingredients used for healthy livestock management. As part of the tour, there will be a short introduction to basic raw milk cheesemaking. Following the demonstration, guests will be treated to raw milk goat cheese snacks, including appetizers and cheesecake. Guests are encouraged to bring their favorite goat milk recipes to share. *RSVP to Annie Warmke if you plan to attend.*

Directions: From Zanesville, go south on Rt. 60 through Duncan Falls to Gaysport. Turn right onto County Rd. 66. At the end of the bridge, turn left on Old River Rd. Go 0.5 miles to the two story white building and follow the arrow pointing to Virginia Ridge Rd. Continue for 1.5 miles. Blue Rock Station is on the left.



GARLIC AND HOOP HOUSE SEASON EXTENSION TOUR

Sunday, July 29 • 1–5 p.m.

Jan Dawson and Andy Reinhart: Jandy's Farm

3624 Township Rd. 136, Bellefontaine, Ohio 43311

(937) 468-2853, janandy1988@yahoo.com

Learn about Jan Dawson and Andy Reinhart's techniques for growing fresh produce year-round, including intensive rotations and weekly plantings. Hoop houses and raised beds provide a head-start for early spring crops, like onions. Growing garlic and other crops on approximately 1 acre, Jandy's uses no synthetic pesticides, herbicides, or fertilizers. Their focus on sustainability includes improving the soil through crop rotations and green manure cover crops. On Sunday, August 12 from 1-5 p.m., join Jandy's again for their 5th Annual Garlic Festival.

Directions: From Rte. 33 W, take the Bellefontaine exit at Rte. 540. Turn east and go 2 miles to County Rd. 25. Turn left and go about 1 mile. Cross over Rte. 47 and continue north on County Rd. 25 for 1 mile. The first road on the right is Township Rd. 136. Turn right and cross the bridge. After the curve, the farm is the first house on the right.





GRAIN GROWERS CHAPTER SPECIALTY GRAIN WORKSHOP AND POTLUCK

Saturday, August 4 • 9 a.m.

Michelle Gregg: Gregg Organics

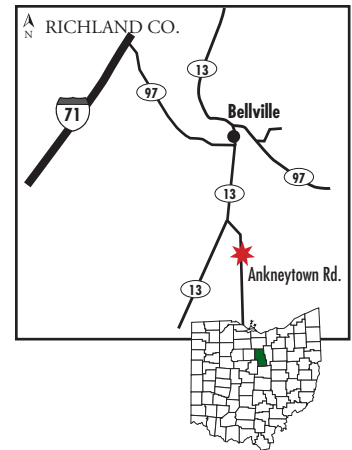
6139 Ankneytown Rd., Bellville, Ohio 44813

(740) 507-1064, greggorganics@gmail.com, www.greggorganics.com



Join OEFFA's Grain Growers Chapter to learn more about sustainable black bean and pinto bean production. Jim Sattelberg of Thistledown Farms in Michigan, one of the country's largest providers of certified organic black beans to Chipotle Mexican Grill, will describe his production methods, equipment, and marketing strategies. Jim will discuss financial, marketing, and production considerations and processing needs for specialty grains, including installation of a new, multi-million dollar wash station at Thistledown Farms. Chapter member Chris Clinehens will discuss black bean production in Ohio. Gregg Organics, a third generation, certified organic grain mill, compost site, and diversified livestock operation, will host this event. Please bring a potluck dish to share for lunch.

Directions: From I-71, take the Lexington/Bellville exit east towards Bellville. Take Rte. 97 to Bellville. At the light, turn right on Rte. 13/Main St. and continue 1 mile. Turn left on Ankneytown Rd. The farm will be on the left between two bridges.



PRODUCE AUCTIONS AND THE LOCAL FOOD WEB TOUR

Friday, September 14 • 9:30 a.m.

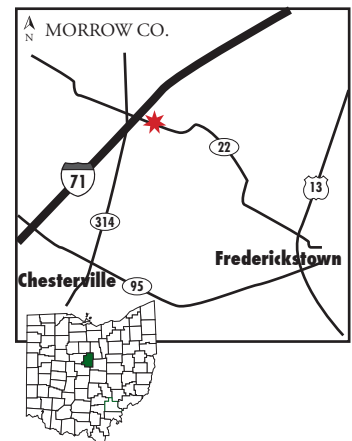
Kelly Brown: Owl Creek Produce Auction

7385 County Rd. 22, Fredericktown, Ohio 43019

(740) 627-1660, owlcreekauction@yahoo.com

Learn about the role that produce auctions play moving food from farm to fork at the Owl Creek Produce Auction. Meet restaurateurs, distributors, market experts, and growers bringing fresh produce and farm products to the auction for same day sale. Join auctioneer Wes Wigton as you experience the thrill of fast-paced auction sales, and maybe even put in a bid yourself! This is part one of a day long farm tour that continues at Kenyon College.

Directions: From I-71, take the Rte. 95 exit to Chesterville. Turn left on Rte. 314 N. Cross I-71 and turn right on County Rd. 22/Mt. Vernon-Tiffin Rd./Waterford Rd. The auction will be in 1 mile.



INSTITUTIONAL SOURCING OF LOCAL FOOD TOUR

Friday, September 14 • 12 p.m.

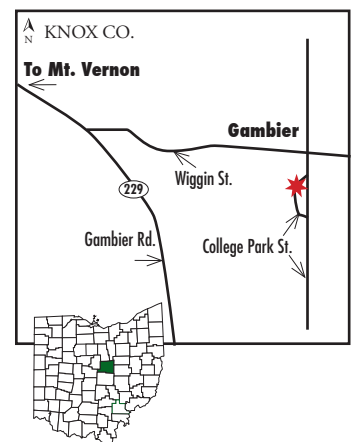
John Marsh: Kenyon College, AVI Foodsystems

106 College Park St., Gambier, Ohio 43022

(740) 427-5998, marshj@kenyon.edu, www.kenyon.avifoodweb.com

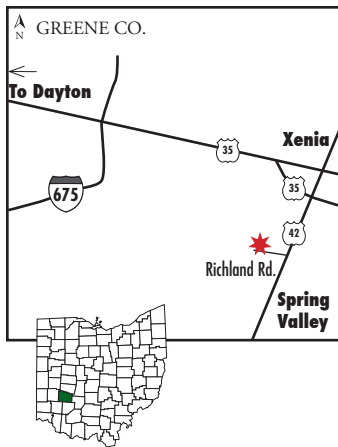
Join John Marsh and the AVI Foodsystems staff on this tour of the Kenyon College food system to learn how institutions like colleges and universities are sourcing local and sustainably produced food. See where the college stores and prepares the food grown on nearby farms, and tour the student dining area. Meet the growers who supply and market to AVI when this tour travels to several nearby farms that provide food to the college. This is part two of a day long farm tour that starts at the Owl Creek Produce Auction.

Directions: From Mt. Vernon, travel east on Rte. 229/Gambier Rd. Turn left onto W. Wiggin St. Turn right on College Park St. Make a slight right to stay on College Park St. The dining hall is on the left. Signs will be posted.





GEORGE REMINGTON



2012 OEFFA STEWARDSHIP AWARD WINNER FARM TOUR

Sunday, September 16 • 1 p.m.

Leslie Garcia and Doug Seibert: Peach Mountain Organics

1560 Richland Rd., Spring Valley, Ohio 45370

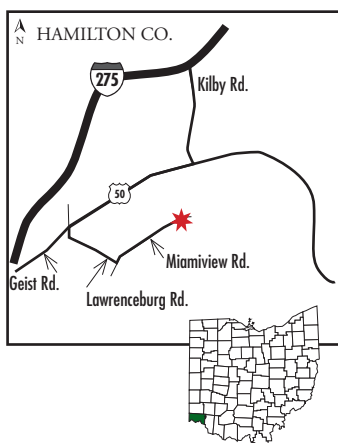
Ireland Rd., Xenia, Ohio 45385

(937) 862-5259, pmofarms@sbcglobal.net



Come see the best of what certified organic has to offer at this tour of Peach Mountain Organics, owned and operated by Leslie Garcia and Doug Siebert, the winners of the 2012 OEFFA Stewardship Award. Doug and Leslie have farmed organically since 1992, growing certified organic mixed vegetables, microgreens, fresh-cut flowers, mushrooms, hay, and greenhouse plants on 43 acres. They sell their products at the Yellow Springs Farmers' Market, local restaurants, and grocery and health food stores. Learn how organic specialty crops are produced year-round and tour the greenhouse, and washing and packing areas.

Directions: From Rte. 35 south of Xenia, go southwest on Rte. 42 toward Spring Valley. After 3.5 miles, turn right on Richland Rd. and continue for 1 mile to Peach Mountain Organics. (The tour will include Peach Mountain Organics' two locations. The tour will start on Richmond Rd. Directions to the Ireland Rd. location will be provided on-site, with an opportunity to carpool to the second location.)



SUSTAINABLE LIVING ON AN OHIO CENTURY FARM TOUR

Sunday, September 16 • 2 p.m.

Richard Stewart: Carriage House Farm

10251 Miamiview Rd., North Bend, Ohio 45052

(513) 967-1106, rstewart@zoomtown.com, www.carriagehousefarmllc.com

Carriage House Farm is a 300 acre Ohio century farm, established in 1855. Participants will tour the beehives, non-GE (genetically engineered) on-farm grain mill, and equine boarding facility, and see the specialty crops that are direct marketed to restaurants in the Cincinnati area and across the state.

Directions: From Cincinnati, take Rte. 275 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 on Miamiview Rd.



OHIO FARM HISTORY TOUR AND POTLUCK

Sunday, September 23 • 12 p.m.

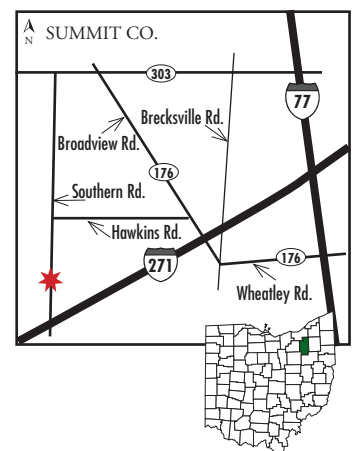
Jim and Laura Fry: Stone Garden Farm and Village

2891 Southern Rd., Richfield, Ohio 44286

(330) 659-3507, farmersgf@yahoo.com, www.ohiofarmmuseum.com

Step back in time as you tour the Museum of Western Reserve Farms and Equipment. Stone Garden Farm and Village is home to 39 historic buildings from five counties that have been relocated and restored, creating an authentic 19th century village. In addition to touring permaculture gardens, visitors will see a working weaving mill, slaughterhouse, sawmill, general store, post office, school house, wagon and wheel repair shop, threshing mill, tin and pewter shop, rope making and broom shop, cigar factory, letterpress print shop, blacksmith, and woodworking shop. The museum hosts classes on topics including soap making, cheese and butter making, wild edibles, and organic gardening, and sells seasonal farm products, including pumpkins and Christmas trees, and heirloom vegetables, eggs, maple syrup, honey, homemade soaps, and crafts year-round. Please bring a dish to share for a potluck following the tour.

Directions: *From the intersection of Rte. 303 and Rte. 176 in Richfield, go west on Rte. 303. Turn left on Southern Rd. and continue for 1.5 miles to the museum and farm. From the north, take I-77 S to Exit 143. Turn right on Rte. 176. Turn left on Hawkins Rd. Turn left on Southern Rd. From the south, take I-271 N to Exit 9 toward I-77 S/Rte. 176. Turn right on Brecksville Rd. Take the first right on Rte. 176. Turn left on Hawkins Rd. Turn left on Southern Rd.*



ALPACA FIBER PRODUCTION TOUR

Thursday, September 27 • 11 a.m.

Alicia Rocco and Norma Prosser: Alpaca Spring Valley Farm

3899 Whitacre Ave. SE, Minerva, Ohio 44657

(330) 868-4988, alpaca4u@frontier.com, www.alpacaspringvalley.com

Join this tour to learn about sustainable alpaca production. Meet the alpacas and learn how they provide fiber and nutrient rich compost. On this research farm, board certified integrative natural health practitioner Alicia Rocco will describe how to use herbal remedies, homeopathics, and natural parasite control to care for alpacas.

Directions: *From Canton, go east on Rte. 30 to Minerva. Turn left on Market St. at the square. After 0.5 miles, turn left on Whitacre Ave. The farm is on the left after 0.5 miles.*



2012 OHIO SUSTAINABLE FARM TOUR AND WORKSHOP SERIES CALENDAR

JUNE 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
3	4	5 On-Farm Wind Energy Workshop Pennsylvania pg. 12 	6	7	8	9
10 Berry and High Tunnels Tour and Potluck Greene Co. pg. 2 	11	12 Grazing Field Day Columbiana Co. pg. 12 	13	14	15	16
17	18	19	20 Urban Gardening Tour Medina Co. pg. 11 	21	22	23
24 Athens Chapter Compost Tour Athens Co. pg. 3 	25	26	27	28 Specialty Crop Marketing Tour Geauga Co. pg. 11 	29	30



JULY 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 Produce Auction Open House and Potluck Morgan Co. pg. 15 	3	4	5	6	7
8	9	10 Regional Food System Conference Athens Co. pg. 10 →	11	12 	13 Urban Agriculture Tour Cuyahoga Co. pg. 13 	14
15	16	17	18	19	20 Garden Tour and Permaculture Lecture Cuyahoga Co. pg. 3 	21 Advanced Permaculture Workshop Cuyahoga Co. pg. 3 
22 Advanced Permaculture Workshop Cuyahoga Co. pg. 3 (continued) 	23	24	25	26 On-Farm Vegetable Market Tour Auglaize Co. pg. 14 	27	28 Natural Goat Health and Raw Milk Tour Muskingum Co. pg. 4 
29 Garlic and Hoop House Tour Logan Co. pg. 4 						

AUGUST 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4 Grain Growers Chapter Specialty Grains Workshop and Potluck Richland Co. pg. 5 
5	6	7	8	9	10	11
12	13	14	15 Agritourism Tour Delaware Co. pg. 14 	16	17	18
19	20	21	22 Farming Research Tour Pike Co. pg. 14 	23	24	25

SEPTEMBER 2012

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14 Produce Auction Tour Morrow Co. pg. 5 Institutional Sourcing Tour Knox Co. pg. 5 	15
16 Ohio Century Farm Tour Hamilton Co. pg. 6 Stewardship Award Winner Tour Greene Co. 	17	18	19	20	21	22
23 Ohio Farm History Tour and Potluck Summit Co. pg. 7 	24	25	26	27 Alpaca Fiber Production Tour Stark Co. pg. 7 	28	29

Athens County Convention and Visitors Bureau's 30 Mile Meal Project



The 30 Mile Meal Project is a collaboration of the Athens County Convention and Visitors Bureau, the Appalachian Center for Economic Networks (ACEnet), and more than 130 local farmers, producers, and food businesses within a 30 mile radius of Athens. The project's work encourages culinary tourism in the region and increases the visibility and sustainability of farmers, specialty food producers, local foods markets and farmers' markets, food events, community supported agriculture (CSA) programs, and eateries and bars that source their menus locally. For more information, go to www.athensohio.com/30mile or call (740) 592-1819.



DENNIE EAGLESON



SUE BORTON

ATHENS CO.



REGIONAL FOOD SYSTEM CONFERENCE

Tuesday, July 10 – Thursday, July 12

Athens, Ohio

The 30 Mile Meal Project invites you to the Real Food, Real Local, Real Good Institute. Discover how the 30 Mile Meal Project has collaborated with more than 130 partners to strengthen and expand the local food economy. This multi-day event combines large plenary talks with small, interactive workshops, off-site tours, and a pre-release screening of *Hand to Mouth*, a feature length film on the region's food system. All aspects of building and growing a resilient local foods system will be discussed including on and off-the-farm innovation, collaborative market development and expansion, branding, shared-use processing, local foods access and equity, culinary tourism, infrastructure development, local foods education and advocacy, network building, and more. Off-site tour options include Chesterhill Produce Auction, Athens Farmers' Market, ACEnet's Food Venture Center, Snowville Creamery, and the Westside Community Gardens. *Registration for the three day event, including locally-sourced lunches, costs \$125 or \$50 per day. Local hotels will have special rates for attendees. A detailed agenda and registration information are available online.*

Directions: Will be provided to registered attendees.

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 or call (216) 348-0913.



URBAN GARDENING IN SMALL SPACES TOUR

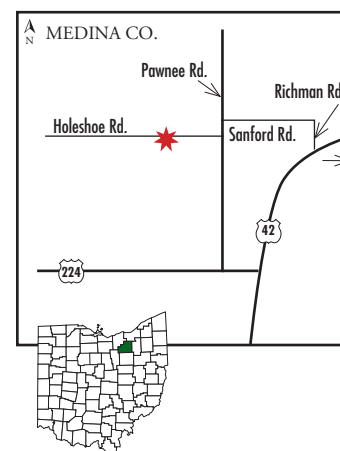
Wednesday, June 20 • 6 p.m.

Kevin Leamer: Por-Bar Farm

11136 Holshoe Rd., Homerville, Ohio 44235
(330) 625-2121

This tour designed for the urban farmer provides a model for small scale urban production. Kevin Leamer sells heirloom vegetables at farmers’ markets in the greater Cleveland area. He brings fava beans to market as early as May and is the first person at the market each year with strawberries. Customers wonder how he does it. Find out as Kevin shares his secrets for early season production. Learn how he plants late, over-winters, and begins harvesting as soon as spring arrives. Tour participants will be invited by Kevin to visit Por-Bar again in early winter to see how he prepares for an early harvest.

Directions: From Medina, take Rte. 42 S for 10 miles. Merge with Rte. 224 and continue for 2 miles to Richman Rd. Turn right and take the first left on Sanford Rd. Travel 2.3 miles and turn left on Pawnee Rd. Turn right on Holshoe Rd. Por-Bar Farm is less than 1 mile ahead.



SUCCESSFUL SPECIALTY CROP MARKETING TOUR

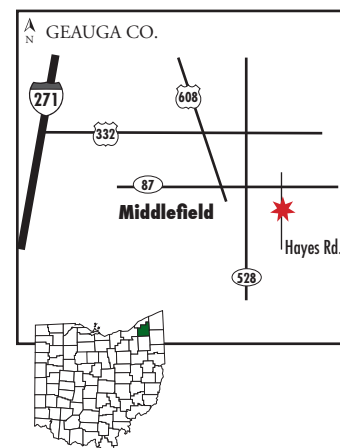
Thursday, June 28 • 6–8 p.m.

Harvey and Emmanuel Kempf: Kempf Brothers Healthy Harvest Farm

15266 S. Hayes Rd., Middlefield, Ohio 44062

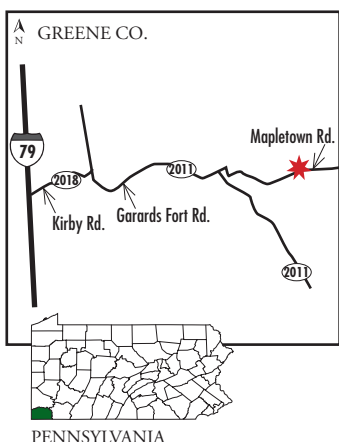
Regardless of farming and production talent, technique, and knowledge, farmers need to know how to operate a business to have a financially successful farm. Harvey and Emmanuel Kempf have learned how to grow their business successfully, increasing sales through well-focused marketing. They will discuss knowing your customer, picking your market, and deciding what crops to grow. This farm tour is also an opportunity to learn the importance of soil for plant nutrition. The Kempf brothers are soil experts and refer to their model as “beyond organic.” Join this tour to learn about creating healthy soil, nutrient-dense products, and a successful marketing strategy.

Directions: From Middlefield, take Rte. 87/Kinsman Rd. east for about 2.6 miles. Turn right on Hayes Rd. The farm is 0.25 miles on the right.



Pennsylvania Association for Sustainable Agriculture (PASA)

Since 1992, PASA has worked to bring farmers together to learn from each other and to build relationships between those farmers and consumers looking for fresh, wholesome, locally, and sustainably produced food. As the largest statewide, member-based sustainable farming organization in the United States, PASA seeks to improve the economic viability, environmental soundness, and social responsibility of food and farming systems in Pennsylvania and across the country. For more information, go to www.pasafarming.org or call (814) 349-9856.



ON-FARM WIND ENERGY WORKSHOP

Tuesday, June 5 • 10 a.m.

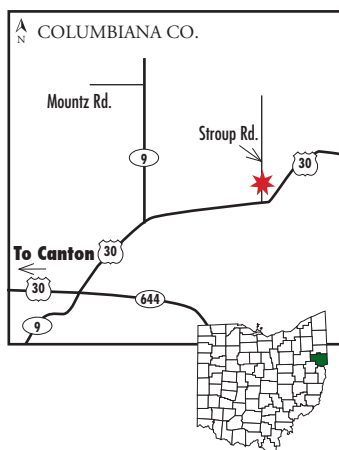
Jan and Barbara Broxterman: Cross Winds Farm

250 Mapletown Rd., Garards Fort, Pennsylvania 15334

(814) 349-9856, rebecca@pasafarming.org, www.pasafarming.org/farmbasededucation

Join PASA, IFO, and Cross Winds Farm to learn how to determine if your farm has good wind potential, what is involved in the process of harvesting wind energy, and what to look for in an installer. After lunch, participants will tour Cross Winds Farm, where the home, barn, and water supply are powered by energy generated by a Skystream 3.7 turbine. Attendees will learn about the various Natural Resource Conservation Service programs implemented at the farm and can take home an application to schedule a free Wind Resource Report on their own farm. Funded in part by the National Sustainable Agriculture Coalition, the event will feature presenters Gwendolyn Andersen and Max Scheeler of St. Francis University's Renewable Energy Center and Jan and Barbara Broxterman of Cross Winds Farm, a 100 acre grass-fed beef and horse farm. *Registration for the full day event, including lunch, costs \$20 for IFO/PASA members or \$35 for non-members. Call (814) 349-9856 to register.*

Directions: From I-79, take Exit 7. Turn right on Kirby Rd./Rte. 2018. Turn right on Garards Fort Rd./Rte. 2011. Continue on Mapletown Rd.



GRAZING FIELD DAY

Tuesday, June 12 • 10 a.m.

Pete Conkle: Conkle Family Farms

9861 Stroup Rd., Hanoverton, Ohio 44423

(330) 831-0006

Kevin and Sarah Swope: Heritage Lane Farms

29668 Mountz Rd., Salem, Ohio 44460

(330) 222-1377

IFO and PASA join the Eastern Ohio Grazing Council (EOGC) to present a special field day focused on grazing, thanks to a grant from the National Sustainable Agriculture Coalition. Guest speakers will discuss introducing grazing into a diversified farming operation. Clif Little, of Ohio State University Extension, will discuss soil, grass, and grass farm production. Cliff Miller of Carroll County, who has recently transitioned from a cow-calf to a beef finishing operation, will talk about grass finishing beef. Dan Trudel from

Ann's Raspberry Farm in Knox County will discuss on-farm businesses and value-added products. Participants will also learn about financial assistance programs such as Sustainable Agriculture Research and Education (SARE), Environmental Quality Incentives Program (EQIP), and Value-Added Producer grants. *Registration for the full day event, including lunch served by EOGC, costs \$15 for IFO/PASA/EOGC members or \$25 for non-members. Call (330) 332-8732 to register.*

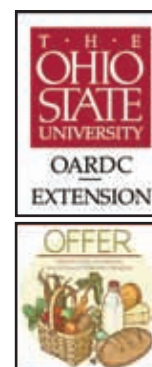
Directions: From Canton, take Rte. 30 E for about 20 miles. Rte. 30 will merge with Rte. 9. Continue to follow Rte. 30 for 3 miles to Stroup Rd. Turn left. The Conkle Family Farm is 0.5 miles on the left. Directions to Heritage Lane Farms will be provided at the morning session.

DANIELLE DEEMER



OSU Sustainable Agriculture Team

The OSU Sustainable Agriculture Team includes representatives from Ohio State University Extension, the Ohio Agricultural Research and Development Center (OARDC), and others working to promote economically feasible and ecologically sustainable agriculture. For more information, go to www.extension.osu.edu, www.oardc.osu.edu, or www.oardc.osu.edu/offer/, or call (330) 627-4310.



URBAN AGRICULTURE TOUR

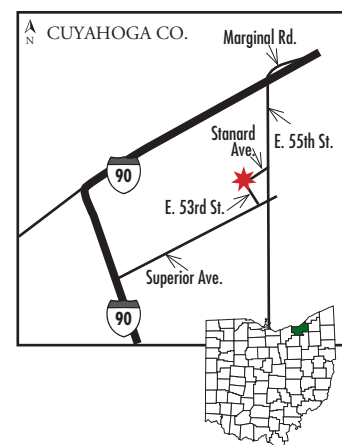
Friday, July 13 • 12–4 p.m.

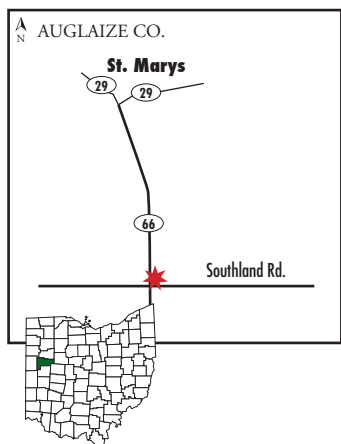
Stanard Farm

E. 53rd St. and Stanard Ave., Cleveland, Ohio 44103
(216) 429-8200 Ext. 217, kowalski.124@osu.edu

This tour will visit four successful and economically viable urban farms in Cleveland—Stanard Farm, Kinsman Incubator Farm, Ohio City Farm, and Chateau Hough. The afternoon will begin at Stanard Farm, which includes a greenhouse and high tunnel. The farm provides employment for clients of the county's Board of Developmental Disabilities. Chateau Hough is an urban wine grape vineyard, which plans to install a bio-cellar on-site to produce and store wine. Kinsman Incubator Farm is a new farm incubator designed to provide beginning farmers and entrepreneurs with land and technical support. Ohio City Farm is one of the largest contiguous urban farms in the United States, adjacent to Cleveland's popular West Side Market.

Directions: From the west, take I-90 E to Exit 173C onto Superior Ave. Turn right on Superior Ave. and go 1.1 miles. Turn left on E. 53rd St. From the east, take I-90 W to Exit 175 onto Marginal Rd. toward E. 55th St. Turn left on E. 55th St. Travel 0.7 miles and turn right on Stanard Ave. The tour begins at Stanard Farm, located at the corner of E. 53rd St. and Stanard Ave.





ON-FARM VEGETABLE MARKET TOUR

Thursday, July 26 • 3–5:30 p.m.

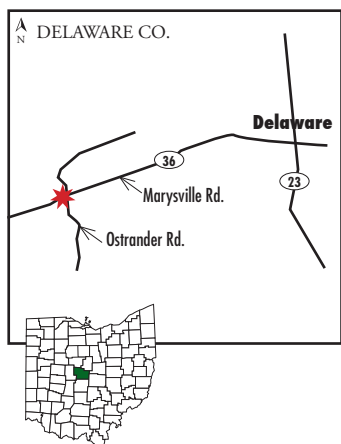
Ned and Sherry Warner: Green Thumb Farm Market

45869 Southland Rd., New Bremen, Ohio 45869

(419) 753-2456, greenthumbproduce@hotmail.com

Owned and operated by Ned and Sherry Warner, Green Thumb Farm Market is open from May through October and features vegetables, flowers, and plants grown on the farm, as well as other products purchased from Ohio farmers. High tunnels are used to grow tomatoes, peppers, and squash, and currently, a new café is being constructed at the market which is expected to open this summer.

Directions: From St. Marys, take Rte. 29 E to Rte. 66 S to Southland Rd. The market is at the corner of Southland Rd. and Rte. 66, about 5 miles from St. Marys.



AGRITOURISM TOUR

Wednesday, August 15 • 1–4 p.m.

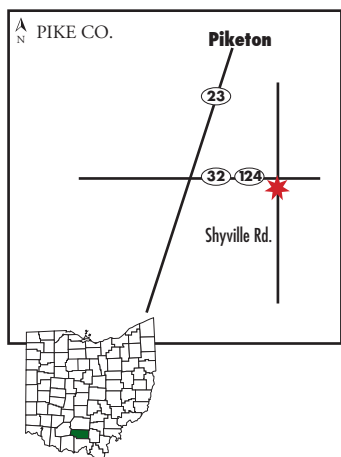
Rob and Christy Leeds: Leeds Farm

8734 Marysville Rd., Ostrander, Ohio 43061

(740) 660-2020, leeds.2@osu.edu

Leeds Farm is one of Ohio's most successful agritourism farms located on 80 acres between Marysville and Delaware. Rob and Christy Leeds have been educating students and families for more than 20 years through farm tourism each fall. This tour will focus on strategies for farm markets and agritourism operations to use to assess and minimize risks which may arise when the public is invited onto the farm.

Directions: From Delaware, go west on Rte. 36 for 8 miles. The farm is on the right side of the road immediately after the Ostrander Rd. intersection.



FARMING RESEARCH TOUR

Wednesday, August 22 • 9 a.m.–1 p.m.

Julie Moose: OSU South Centers

1864 Shyville Rd., Piketon, Ohio 45661

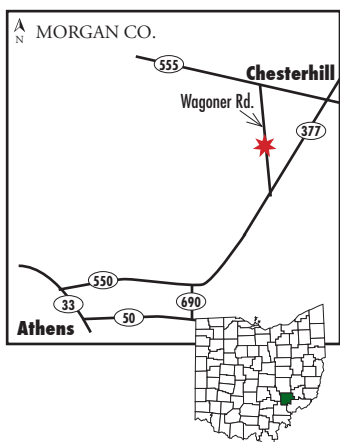
(740) 289-2071 Ext. 223, moose.14@osu.edu

Tour participants will see results from experiments currently underway at this OSU research center, including five bioenergy experiments with miscanthus, switchgrass, willow, and other warm season grasses; a phosphorous and nitrogen leaching experiment with and without cover crops; growing continuous soybeans with flue gas desulfurization (FGD) gypsum amendments and annual rye as a cover crop; long-term tillage and crop rotation trials; organic rotations using radish, cowpea, and rye as cover crops; wine grape trials, and high tunnel blueberry production trials. Lunch will be provided.

Directions: From Columbus, take Rte. 23 S to Rte. 32 just past Piketon. Take Rte. 32 E for 2 miles, then take Shyville Rd. south for approximately 200 yards. The driveway to the South Centers will be on the left.

Rural Action

Rural Action is a non-profit development agency with nearly 1,000 members and almost 20 years experience working in sustainable forestry, watershed restoration, and local food systems. Rural Action promotes social, economic, and environmental justice through demonstration projects, community organizing, and education, and has a history of identifying strategies to help farmers find new markets that strengthen food security and the local economy. Trainings have helped to educate hundreds of farmers on topics including food safety, season extension, and marketing. For more information, go to www.ruralaction.org or call (740) 767-4938.



PRODUCE AUCTION OPEN HOUSE AND POTLUCK

Monday, July 2 • 2 p.m.

Tom Redfern: Chesterhill Produce Auction

8380 Wagoner Rd. Chesterhill, Ohio 43728

(740) 767-4938, tomr@ruralaction.org, www.ohiofoodshed.org

The Chesterhill Produce Auction was started in 2004 by local entrepreneurs and farmers, supported by Rural Action as a way to aggregate produce to serve institutional markets while creating a local market and food access for underserved farmers and consumers. At the auction, produce is sold in varying quantities to a range of buyers and is usually brought in on horse-drawn buggies, and laid out on pallets for customers to inspect. The auction is fast-paced and exciting, and people come as much to witness the lively atmosphere as to purchase the high quality farm products. The Chesterhill Produce Auction was purchased by Rural Action in 2010 with a combination of local “slow money” investments, Appalachian Regional Commission funding, and revolving loan funds. Since then, auction sales have doubled and the core group of farmers who support it are working towards a cooperative model of ownership. Buyers include restaurants, grocery stores, roadside stands, individuals looking to preserve food, and Ohio University Dining Services. A corn roast and potluck lunch will begin at 2 p.m. Two sweet corn workshops will begin at 2:30 p.m. One will feature advice on canning and freezing sweet corn and the other will focus on growing, selecting, and marketing sweet corn. The auction starts at 4 p.m.

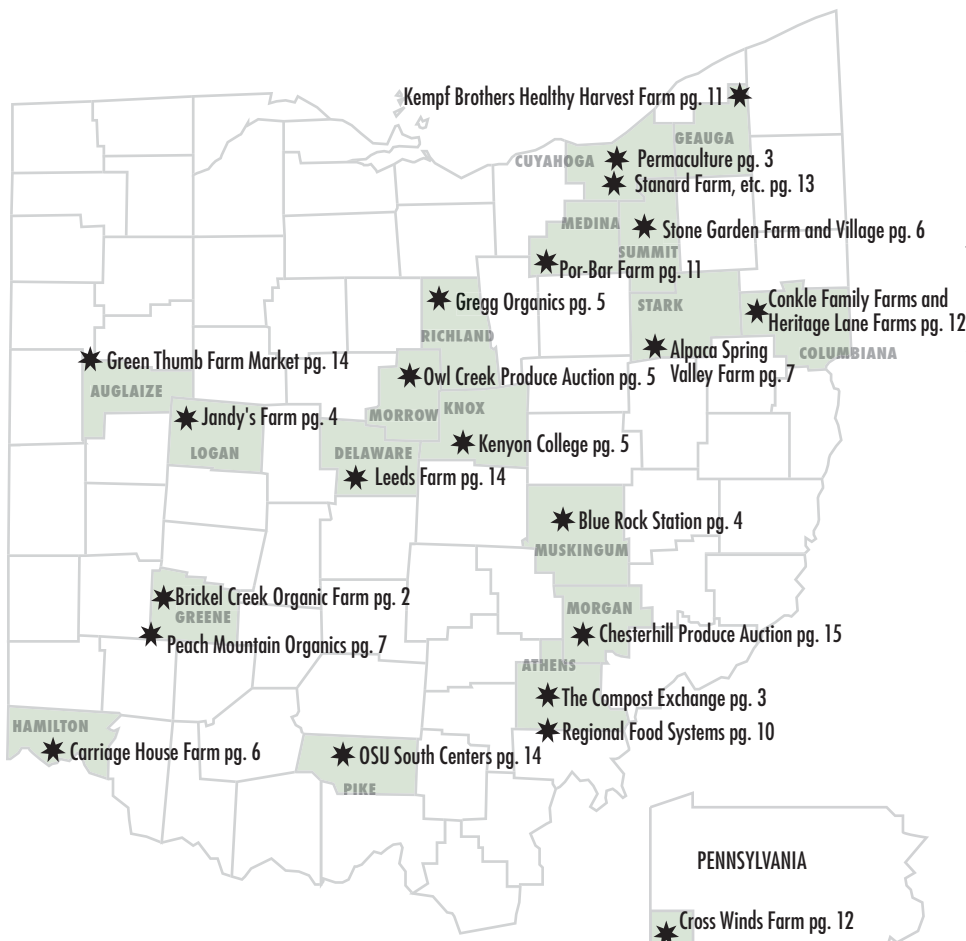
Directions: The Chesterhill Produce Auction is between Rte. 555 and Rte. 377, southwest of Chesterhill. *From Athens*, take Rte. 50/Rte. 32 E towards Belpre. After 5.2 miles, turn left onto Rte. 690. After 5.1 miles, turn right on Rte. 550 and continue for 5.2 miles. Continue straight on Rte. 377. After 3.1 miles, turn left on Wagoner Rd./County Rd. 41. The auction will be in 0.3 miles.



Ohio Ecological Food and Farm Association
41 Croswell Rd.
Columbus, Ohio 43214

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Topics Include:

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- Heirloom vegetables and specialty crops
- Permaculture
- Specialty grain production
- Produce auctions
- On-farm renewable energy
- Composting
- Livestock grazing
- Urban agriculture
- Product marketing
- Sustainable living
- Institutional sourcing
- Farming research

...and more!