

2019 SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

June-December



Presented by:

**Ohio Ecological Food and Farm Association
The Ohio State University
Arthur Morgan Institute for Community Solutions
Clintonville Farmers Market
Michigan Organic Food and Farm Alliance**



GET BACK TO THE LAND

This annual series of public tours features 30 organic and ecological farms and businesses in Ohio, Michigan, and Indiana, providing unique opportunities for farmers, educators, and conscientious eaters to learn about sustainable agriculture and local foods on the farm from growers and producers with years of practical experience.

In addition to farm tours, this year’s series also includes 16 other events, including workshops on farm planning, leadership, keylines, hoophouses, and fiber; farm-to-table dinners; open houses; networking events; summer camps; a conference, and a multi-part beginning farmer training course.

COVER PHOTO: SWEET GRASS DAIRY, HENRY LEITER FOTO

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All events are free and open to the public and do not require pre-registration unless otherwise noted.

Events will take place rain or shine. Guests should dress appropriately; hats, sunglasses, long pants, closed toe walking shoes, and sunscreen are recommended. Tours involve standing and moderate walking; visitors with physical limitations or other concerns should contact the tour host in advance. For everyone’s safety, guests should keep children with them at all times. Please do not bring pets to the tours.

Event organizers do not endorse any commercial products displayed or discussed on tours. Organizers and hosts are not responsible for accidents. Event participants will be on private property at their own risk.

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JUNE

Saturday, June 1
**Snowville Creamery
Open House**
Meigs Co. Pg. 18

Sunday, June 2
Keyline Workshop
Greene Co. Pg. 29

Sunday, June 16
**Certified Organic
Vegetable Farm Tour**
Franklin Co. Pg. 32

Tuesday, June 18
**Multi-Species,
Rotationally Grazed
Livestock Farm Tour**
Michigan Pg. 35

Saturday, June 22
**Community Garden
Addressing Family
Hunger Tour**
Lucas Co. Pg. 7

Saturday, June 22
**Large Acreage
Conservation
Demonstration and
Education Site Tour**
Madison Co. Pg. 19

Wednesday, June 26
**Diversified Crop and
Production Field Day**
Pike Co. Pg. 20

Sunday, June 30
Farm Vision Workshop
Fairfield Co. Pg. 16

JULY

Friday, July 5
**Farmer-Owned
Creamery Plant and
Organic Dairy Farm
Tour**
Wayne Co. Pg. 9

Tuesday, July 9
**Farm Land and
Labor Mixer**
Portage Co. Pg. 16

Saturday, July 13
**Pioneering Urban
Farm Tour**
Franklin Co. Pg. 20

Saturday, July 13
**Transitional Produce
and Flower Farm Tour**
Franklin Co. Pg. 33

Sunday, July 14
**Community Solutions
Annual Meeting and
Workshops**
Greene Co. Pg. 29

Saturday, July 20
**Venture Heritage Farm
Open House**
Wayne Co. Pg. 18

Saturday, July 20
**Vegetable and Orchard
Farm Tour**
Fairfield Co. Pg. 34

Monday, July 22-
Friday, July 26
Preschool Creek Camp
Greene Co. Pg. 29

Thursday, July 25
**Pasture-Raised
Livestock and Pasture
Consultant Farm Tour**
Pickaway Co. Pg. 21

Tuesday, July 30
**Chemical-Free Urban
Vegetable Farm Tour**
Franklin Co. Pg. 34

Wednesday, July 31
**Hemp Research
and Organic Grain
Transition Farm Tour**
Indiana Pg. 10

AND WORKSHOP SERIES

AUGUST

Sunday, August 4
The Farmers' Table at Jorgensen Farms
Franklin Co. Pg. 14

Monday, August 5-
Friday, August 9
Farm and Stream Camp
Greene Co. Pg. 30

Saturday, August 10
Organic Grain Production Farm Tour and Grain Growers Chapter Meeting
Michigan Pg. 10

Saturday, August 10
Vacant Lots Become Productive Urban Farm Tour
Franklin Co. Pg. 22

Saturday, August 10
Agraria Celebration Dinner
Greene Co. Pg. 30

Sunday, August 11
Sustainable Organic Specialty Crop Farm Tour
Clinton Co. Pg. 23

Saturday, August 17
Year-Round Youth Garden to Address Food Insecurity Farm Tour
Franklin Co. Pg. 24

Sunday, August 18
Cut Flower Farm Tour
Clinton Co. Pg. 25

Sunday, August 18
Organic Vegetable, Mushroom, and Seed Production Farm Tour
Michigan Pg. 36

Saturday, August 24
Community Outreach and Education Farm Tour
Madison Co. Pg. 26

Saturday, August 24
Compostponics and Vermicompost: New Perspectives Tour
Michigan Pg. 37

Sunday, August 25
5th Annual Dinner Celebration at Maplestar Farm
Geauga Co. Pg. 15

Thursday, August 29
Certified Organic Orchard, Produce, Fruit, and Grain Farm Tour and Workshops
Michigan Pg. 38

SEPTEMBER

Saturday, September 14
Mixed Vegetables, Hay, and Hops Farm Tour
Highland Co. Pg. 11

Sunday, September 15
Hoophouse Workshop
Greene Co. Pg. 31

Saturday, September 28
Urban Community Supported Agriculture Farm Tour
Mahoning Co. Pg. 12

Saturday, September 28
Value-Added Production Farm Tour
Athens Co. Pg. 13

OCTOBER

Sundays, October 2019-February 2020
Heartland Farm Beginnings® Training Course
Franklin Co. Pg. 16

Saturday, October 5
Miami Valley Fibershed Day
Greene Co. Pg. 31

Saturday, October 12
Horse-Powered Diversified Livestock and Regenerative Farm Tour
Greene Co. Pg. 13

Saturday, October 12
Toast to Ohio's Harvest Keg Tapping
Hamilton Co. Pg. 15

Sunday, October 13
Pastured Providence Farmstead Open House
Ross Co. Pg. 18

Saturday, October 19
Aquaponic Produce and Yellow Perch Farm Tour
Union Co. Pg. 27

NOVEMBER

Friday, November 1-
Sunday, November 3
Pathways to Regeneration: Soil, Food, and Plant Medicine Conference
Greene Co. Pg. 31

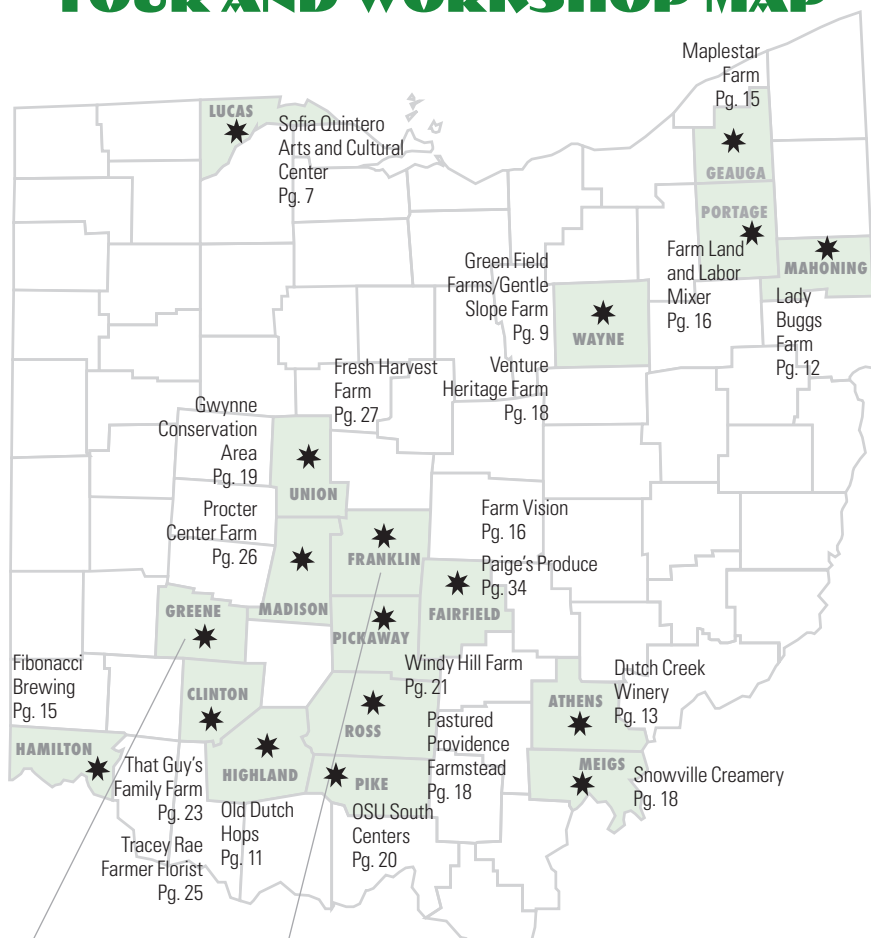
Sunday, November 3
Foraged & Sown Open House and Saffron Field Day
Franklin Co. Pg. 18

Friday, November 15
A Very OEFFA Open House
Franklin Co. Pg. 15

DECEMBER

Friday, December 6
Be the Change: A Leadership Training for Farmers and Farm Advocates
Franklin Co. Pg. 17

TOUR AND WORKSHOP MAP



GREENE

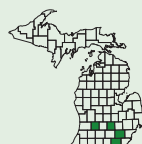
Finch Creek Farm Pg. 13	Agraria Celebration Dinner Pg. 30
Keyline Workshop Pg. 29	Hoophouse Workshop Pg. 31
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FRANKLIN

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OEFFA Pg. 15	Highland Youth Garden Pg. 24
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MICHIGAN

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MICHIGAN

INDIANA

Noble Organic Grains Pg. 10



INDIANA

Ohio Ecological Food and Farm Association

(614) 421-2022, oeffa@oeffa.org, www.oeffa.org



OEFFA is celebrating its 40th anniversary in 2019. To recognize this milestone anniversary, this year's series features special events, which provide an opportunity to honor Ohio's organic and ecological farming history and celebrate over food and drinks.

For 40 years, OEFFA has engaged in education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents the state's largest sustainable agriculture conference; provides educational events, organic certification, and technical assistance to beginning, organic, and transitioning farmers; advocates for policies that protect and benefit sustainable farmers and food systems, and produces a quarterly newsletter and an online *Good Earth Guide* directory.

OEFFA FARM TOURS

Community Garden Addressing Family Hunger Tour

Saturday, June 22 • 1 p.m.

Sofia Quintero Arts and Cultural Center

Joe Balderas and Taylor Burciaga
1222 Broadway St., Toledo, OH 43609
(419) 241-1655, (419) 930-7779, jb_sqacc@yahoo.com
www.sqacc.org



LUCAS CO.

At the Sofia Quintero Arts and Cultural Center (SQACC), Nana's Garden uses raised beds to grow various pesticide-free vegetables and fruits for use in their community kitchen. The site incorporates flowers in the design to add color and plant diversity. They also promote pollinator activity with working apiaries, selling the products under the label of "honey from the hood." SQACC was the first organization in Toledo to have a rain garden, which allows rain to be redirected and repurposed into the soil to benefit



plants and flowers, rather than losing it into the sewer system. The garden's open space is also used to host community events such as outdoor weddings and parties.

In 2015, a 4,080 square foot, 51 raised bed Broadway Urban Garden Greenspace (BUGG) was built with local business support and community involvement. For the past three years, more than 2,500 pounds of various pesticide-free produce have been provided to a local food bank. Throughout the summer, local residents can also be seen harvesting hundreds of pounds of tomatoes, peppers, squash, okra, and other vegetables. The site is home to a small prairie and bird and bug houses, attracting nature's smaller creatures. A separate "Native Grounds" area is currently under development to grow Ohio native plants and 35 raised beds have been built, allowing residents to see several hundred native plants and wildflowers.

Directions: From I-75, take Exit 200 for South Ave. Drive west on South Ave. for approximately 1 mile. Turn north on Broadway St., and drive about 0.25 miles. Park near the garden at 1225 Broadway St., looking for signs, or use street parking along 535 Crittenden Ave. (just off of Broadway St., opposite a small strip mall). The gardens will be on the right side along Broadway St.



Farmer-Owned Creamery Plant and Organic Dairy Farm Tour

Friday, July 5 • 9 a.m.-12 p.m.

Green Field Farms Processing Plant

Aaron Weaver

6464 Fredericksburg Rd. Wooster, OH 44691

(330) 263-0246, aaron@gffarms.com

www.gffarms.com



WAYNE CO.

Gentle Slope Farm

Paul and Fannie Mae Miller

9821 Hogback Rd., Fredericksburg, OH 44627

Join Green Field Farms cooperative's tour of a production dairy farm and their creamery bottling facility. The tour begins at the Gentle Slope dairy farm in Fredericksburg so that participants can observe where the pasture-to-product process begins. Enjoy the bucolic visions of cows on grass while learning about rotational grazing, calf and heifer management, and forage, silage, and grain production. Guests will follow the value-chain into the milking parlor to observe the double 5 New Zealand system, the bulk tank, and how the milk safely arrives at the milk truck.

The tour will then move to the creamery in Wooster to learn more about the "wholesome values, wholesome food" philosophy embedded in all Green Field Farms products. At the bottling plant, visitors will see the handling equipment including bulk tanks, chillers, the low temperature pasteurization process, and the bottling line. The tour culminates with questions, answers, and samples of fresh chocolate milk.

Directions: *To Gentle Slope Farm from Wooster*, take Rte. 250 E approximately 9 miles. Turn right on Fountain Nook Rd. and proceed about 2 miles. Turn right on Harrison Rd. and drive for 0.5 miles. Turn left on Hogback Rd. Gentle Slope Farm is ahead approximately 1 mile on the right. *To Gentle Slope Farm from Millersburg*, take Rte. 241 N approximately 8 miles. Turn left on County Rd. 235 traveling about 3 miles. Turn right on County Rd. 229 and drive about 0.5 miles. Turn left on Township Rd. 612, which becomes Hogback Rd. Gentle Slope Farm is in approximately 1 mile on the left. *To the creamery from Gentle Slope Farm*, travel east on Hogback Rd., turning right on Salt Creek Rd. (becomes Creamery Rd.). Travel approximately 3.5 miles. Turn right on Mill St. (becomes Fredericksburg Rd.). The creamery is ahead about 1 mile on the left.

Hemp Research and Organic Grain Transition Farm Tour

Wednesday, July 31 • 9 a.m.

Noble Organic Grains

Joel Mecklenburg
914 W. 900 N, Wawaka, IN 46794
(260) 215-1520, nobleorganicgrains@gmail.com
Michael O'Donnell, Purdue Extension
(765) 284-8414, modonnel@purdue.edu

PURDUE
UNIVERSITY

Extension
ORGANIC AGRICULTURE



INDIANA

This field day, co-sponsored by Purdue Extension, will provide an overview of Noble Organic Grains, managed by Joel and Kim Mecklenberg, including their organic transition strategy, organic crop rotation, and markets. Guests will have the opportunity to see organic seed corn production, double crop soybeans, equipment used to interseed red clover into double crop soybeans, and a 5 acre hemp seed grain research plot that the Mecklenbergs are managing in collaboration with Purdue University and others.

Registration: To register for this free event, please call the RSVP mailbox at (614) 285-4889 by July 25 and leave a voicemail with your name, phone number, and the total number of people in your party.

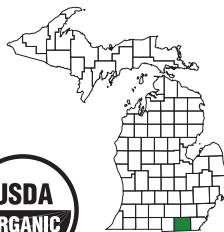
Directions: From I-69, travel west on Rte. 6. Pass Kendallville and Brimfield and turn right (north) on Baseline Rd. Turn right on W. 900 N. Look for the barn, house, and shed with the red-orange roofing.

Organic Grain Production Farm Tour and Grain Growers Chapter Meeting

Saturday, August 10 • 10 a.m.-3 p.m.

Bartholomew Farms

John and Pat Bartholomew
13212 Riga Hwy., Ottawa Lake, MI 49267
(419) 356-2998, jbartho@metalink.net



LENAWEE CO.

Join OEFFA's Grain Growers Chapter for a state line farm tour! John and Pat Bartholomew, along with son Gary Bartholomew and grandson Josh Fitzpatrick, farm 500 acres on the Ohio-Michigan line. Certified organic since 1988, they grow corn, soybeans, wheat, and clover for cover crop and seed production. Of special



interest to fellow grain growers, the Bartholomew's mechanical cultivator guidance system and The Weed Zapper will be on display, in addition to a collection of restored antique tractors.

A chapter meeting will take place before the tour from 10-11:45 a.m. Bring a side dish or dessert to share for a potluck lunch from 11:45 a.m.-12:45 p.m. Meat, drinks, and serviceware will be provided. The tour will begin at 1 p.m.

Registration: To register for this free event's potluck, call (419) 278-2701 or email dshively01@gmail.com.

Directions: *From the south*, take I-475/Rte. 23 to the Rte. 20/Central Ave. exit. Drive west on Rte. 20 for 6 miles to Rte. 295 N. Turn north and drive 3 miles to Sylvania-Metamora Rd. Turn east and drive 1 mile to Washburn Rd. Turn north and drive 0.75 miles. When crossing into Michigan, Washburn Rd. will become Riga Rd. The farm is on the west side of the road. *From the north*, take Rte. 223 to Riga Rd (east of Blissfield). Turn south and drive approximately 5 miles. The farm is on the west side of the road.

Mixed Vegetables, Hay, and Hops Farm Tour

Saturday, September 14 • 11 a.m.

Old Dutch Hops

Brady Kirwin and Amanda Wilson
6550 Pence Rd., Hillsboro, OH 45133
(937) 478-8172, olddutchhops@gmail.com
www.olddutchhops.com



HIGHLAND CO.

The Wilson Family Farm is a multi-generational, conventional farm that raises beef cattle, corn, soybeans, and hay. Brady and Amanda moved back to the farm and started Old Dutch Hops, where they produce pasture-raised poultry, lamb, and beef, grow a small amount of organic vegetables and hops, and make maple syrup. Amanda and Brady will discuss the difficulties and pleasures of trying to make a full-time living on a small, diversified family farm.

They will discuss their methods of humanely raising poultry and ruminants on pasture. Visitors can view the 500 layer mobile chicken coop and their various poultry pasture shelters. They will also discuss enterprise decision-making, their marketing and direct sales methods, and the importance of forming relationships with other like-minded businesses and farmers. Bring your pastured poultry and direct marketing questions!

Directions: From Hillsboro, take Rte. 138 W for 5 miles to Barrere Rd. Turn right on Barrere Drive. Go about 0.25 miles to a stop sign. Continue straight past Old Dutch Cemetery and park on the left at the hopyard.

Urban Community Supported Agriculture Farm Tour

Saturday, September 28 • 1 p.m.

Lady Buggs Farm

Sophia Buggs

536 Carroll St., Youngstown, OH 44502

(330) 406-9961, ladybuggsfarm@gmail.com



MAHONING CO.

LADY BUGGS FARM



The mission of Lady Buggs Farm is to restore, revamp, and revitalize the neighborhood community by providing fresh foods, gardening, cooking education, and wellness products that are affordable and accessible, while creating a loving urban homestead. Farmer Sophia Buggs believes that reclaiming the sacred roots of farming through sustainable living is vital to the

sustainability of urban America. She believes that strengthening families and beautifying communities is not an option; it's what's required as a full participant in creating vibrant communities. Since July 2014, Sophia has engaged on the biggest journey of her life, as a urban agriculturalist, specialty crop grower, wildcrafter, wellness coach, and a community advocate. Please join Sophia and find your role in all this doing.

Directions: From I-680, take Exit 5 toward Glenwood Ave. Travel south on Glenwood Ave. Turn left on Carroll St. The farm is on the left.

Value-Added Production Farm Tour

Saturday, September 28 • 2 p.m.

Dutch Creek Winery

Paul and Cindy Freedman

12157 State Rte. 690, Athens, OH 45701

(740) 818-4699, paul@dutchcreekwinery.com

www.dutchcreekwinery.com



ATHENS CO.

Join the Freedman family to learn about their journey towards creating value-added products. This OEFFA Southeast Ohio Chapter tour begins in the newly constructed processing facility where an overview of wine and honey production, processing, and packaging will be presented. They'll focus on management challenges unique to Ohio, specifically those related to a vertically-integrated business, from farmsteading, homesteading, and regulatory oversight perspectives. With these hurdles navigated, the tour will end with product sample tastings.

Directions: From Columbus, take Rte. 33 E to Rte. 550 E/Columbus Rd. (Exit 13). Turn left onto Rte. 550. Turn right on Rte. 690 S. The facility will be on the right in about 1 mile.

Horse-Powered Diversified Livestock and Regenerative Farm Tour

Saturday, October 12 • 10 a.m.

Finch Creek Farm

Reinhold Finkes

1477 State Rte. 68 S, Xenia, OH 43050

(937) 372-7217, (937) 238-9766, rjfinkes@gmail.com



BIONUTRIENT
Food Association



GREENE CO.

Once a typical farm following the prevailing model of agriculture, Finch Creek Farm has been transformed and revitalized through the organic management of their hay production, rotational grazing of cattle, and broiler production using the chicken tractor model. The entire 300 acre farm was fully transitioned to organic in 2019, and Finch Creek continues to implement regenerative management practices in their quest towards nutrient-dense food. Join this tour to explore the concepts of paramagnetism, mineralization, and soil balancing, and a discussion about the transformative path the farm continues to take.

Directions: From I-71, take Exit 50 and drive north on Rte. 68 for approximately 9 miles. The farm is on the left. From Xenia, take Rte. 68 S approximately 4 miles. The farm is on the right.

PRESENTED BY OEFFA

OEFFA 40TH ANNIVERSARY EVENTS



OEFFA has been around for 40 years. That's amazing, when you think about it. Forty years of grassroots engagement from farmers, homesteaders, gardeners, activists, and lovers of food building a better way to eat together deserves a hearty cheer. So, let's party. Make sure you save these dates!

For more information, contact Milo Petruziello at (614) 421-2022 or milo@oeffa.org, or go to www.oeffa.org/news/40-years.

The Farmers' Table at Jorgensen Farms

Sunday, August 4 • 4:30-8 p.m.

Jorgensen Farms Oak Grove

7500 Harlem Rd., New Albany, OH 43054

JORGENSEN

CIRCA 2002



FRANKLIN CO.

The Farmers' Table at Jorgensen Farms' premier event space features a special menu lovingly crafted by Chef Alonzo Horn. Guests will enjoy a lush assortment of hors d'oeuvres during a casual social hour and three plated courses, complete with local beer, all sourced from members of the OEFFA family. Join us for an unsurpassed night marking a very special anniversary for us.

Cost and Registration: \$125, includes food and drinks. To register, go to www.oeffa.org/q/farmerstable.

KISMET VISUALS AND CO., JORGENSEN FARMS



5th Annual Dinner Celebration at Maplestar Farm

Sunday, August 25 • 4-8 p.m.

Maplestar Farm

10382 E. Washington St., Auburn Township, OH 44023



GEAUGA CO.

MAPLESTAR FARM



Once again Maplestar Farm and Driftwood Catering are collaborating on a fabulous farm-to-table menu of small plates to showcase a diversity of Ohio flavors. Farmers Jake and Dawn Trethewey will lead guided tours of the farm, and guests will enjoy little bites of summer in the field and at the table, along with Great Lakes Beer and Wente Vineyards wine.

Cost and Registration: \$70, includes food and drinks. To register, go to <https://maplestardinner.eventbrite.com>

Toast to Ohio's Harvest Keg Tapping

Saturday, October 12 • 5 p.m.

Fibonacci Brewing Company

1445 Compton Rd., Mt. Healthy, OH 45231



HAMILTON CO.

Join us at Fibonacci Brewery to toast the season and the labor of love that is farming. Fibonacci has brewed a special all-Ohio grown beer just for us that we'll be tapping and we cannot wait to try it. Owners Betty and Bob Bollas will host special tours of the brewery and discuss the nuances of locally sourced brewing ingredients. Cheers!

Cost and Registration: A suggestion donation of \$10 at the door supports OEFFA. OEFFA anniversary beer and other Fibonacci offerings will be available for purchase. No RSVP necessary; just come and enjoy yourself.

A Very OEFFA Open House

Friday, November 15 • 4-7 p.m.

OEFFA World Headquarters

41 Croswell Rd., Columbus, OH 43214



FRANKLIN CO.

OEFFA World Headquarters is a friendly place filled with casual folks who like their Subarus, dogs, baked goods, and tunes. We'd like to invite you down to the office to meet the staff, ask your burning organic questions, complain about weeds, enjoy some snacks, and peruse the office record collection. Bring a treat to share, if you are able, or simply bring yourself! We look forward to your good company.



PRESENTED BY OEFFA

OEFFA WORKSHOPS

Farm Vision Workshop

Sunday, June 30 • 1-5 p.m.

Keller Market House

134 S. Columbus St., Lancaster, OH 43130



FAIRFIELD CO.

Are you an aspiring or new farmer planning your dream farm? This workshop—back by popular demand—will help you map out your farm vision, clarify your goals and values, and assess your strengths, resources, and needs before beginning a farming enterprise. Hear from a panel of early career farmers and receive important planning resources.

Cost and Registration: \$25. Price includes light refreshments. Pre-registration is required by June 15. To register, go to <https://beginfarming.oeffa.org/farm-vision> or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Farm Vision, 41 Croswell Rd., Columbus, OH 43214.

Farm Land and Labor Mixer

Tuesday, July 9 • 6:30-8:30 p.m.

Hiram Field Station

11305 Wheeler Rd., Garrettsville, OH 44231



PORTAGE CO.

If you have land you want farmed, need a plot to get started, or are looking for on-farm labor opportunities, be sure to attend this unique event designed to connect people and possibilities. Meet and spend time getting to know people looking for the opportunity you have to offer, or offering the opportunity you are looking for, in an informal networking setting.

Cost and Registration: To register for this free event, complete a pre-event survey by June 30. Go to <https://beginfarming.oeffa.org/farm-land-mixer>.

Heartland Farm Beginnings® Training Course

Select Sundays, October 2019-February 2020

OEFFA Office

41 Croswell Rd., Columbus, OH 43214

Some instruction by remote webinars may be an option



FRANKLIN CO.

PRESENTED BY OEFFA

Heartland Farm Beginnings® is a year-long, farmer-led training and support program designed to help early career farmers committed to creating a sustainable farm business achieve their goals. This intensive, eight-part workshop series will enable farmers with at least one year of production experience to develop a whole farm plan that encompasses realistic goal setting, financial management, and assessment of resources, skills, and markets. Early career farmers will also receive the business planning tools necessary to successfully implement their plan. In addition to course work, the program includes 2020 OEFFA conference registration and a March–November mentorship upon successful completion of the course.



THAT GUYS FAMILY FARM

Cost and Registration: \$1,200. Partial scholarships may be available. Pre-registration is required for the entire course. Applications will be available by August 15. To apply, go to <https://beginfarming.oeffa.org/heartland-farm-beginnings>. A minimum number of registrants is required for the course to be held.

Be the Change: A Leadership Training for Farmers and Farm Advocates

Friday, December 6 • 10 a.m.— 4:30 p.m.

OEFFA Office

41 Croswell Rd., Columbus, OH 43214



FRANKLIN CO.

Whether you are a long-time advocate for sustainable agriculture, a farmer who sees far too many farm policies harming small farms, or someone newly interested in local food seeking the best way to engage, OEFFA wants to see you thrive as a leader and advocate. OEFFA has partnered with the Institute for Conservation Leadership to offer a special leadership training for OEFFA members. Participants will learn about OEFFA's structure, policy priorities, and avenues for engagement, while learning effective advocacy strategies and broadly applicable leadership skills, that will benefit you in your own work, business, or volunteer efforts.

Cost and Registration: \$35, includes light breakfast fare and lunch. Look for online registration and additional details this summer. To reserve your spot now, send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Be the Change, 41 Croswell Rd., Columbus, OH 43214.

FEATURED ANNUAL FARM OPEN HOUSES

Check out these annual farm open houses hosted by OEFFA members this summer!

Saturday, June 1 • 1-4 p.m.

Snowville Creamery

32623 State Rte. 143, Pomeroy, OH 45769

(740) 698-2340, info@snowvillecreeamery.com, www.snowvillecreeamery.com

Join Snowville Creamery for an afternoon of bicycle churned ice cream, tours of the plant, live music, yummy recipe samples, baby calves, and an opportunity to meet and greet with the farmers of Snowville who make it all happen.

Saturday, July 20 • 1-4 p.m.

Venture Heritage Farm

13777 Arnold Rd., Dalton, OH 44618

(330) 749-6190, info@ventureheritagefarm.com, www.ventureheritagefarm.com

Venture Heritage Farm, located in the rolling hills of northeast Ohio, produces a wide range of crops including open-pollinated corn, spelt, and einkorn for human consumption. Commodities like hay, hybrid corn, and soybeans are grown and sold locally to dairy farmers. Produce and flowers are sold on the farm through a unique partnership with local businesses. The farm also serves as the primary test site for the Steiner family's Tilmor equipment, which is designed and manufactured nearby. The farm hosts seasonal farm-to-table meal experiences, floral arranging classes, and other community events. Come visit and try your hand with the Tilmor equipment and tools that are used in the field. Talk with the farmers about the challenges and successes of vegetable production, learn more about growing and processing heritage grains, and discover what it takes to host farm-to-table events.

Sunday, October 13 • 2-5 p.m.

Pastured Providence Farmstead

3316 Chapel Creek Rd., Chillicothe, OH 45601

(740) 851-3883, paul@pasturedprovidence.com, www.pasturedprovidence.com

Join Paul Dorrance amidst the Appalachian countryside's gorgeous fall foliage for a guided tour of his pasture-based livestock operation. Experience management-intensive rotational grazing, and appreciate the multi-species synergies of cattle, sheep, hogs, chickens, and turkeys working together for the benefit of the animals, the land, and our food. The guided tour and hay ride starts at 2 p.m. Please RSVP to ensure enough seating.

Sunday, November 3 • 1-4:30 p.m.

Foraged & Sown

1224 E. Cooke Rd., Columbus, OH 43224

(614) 598-3559, foragedandsown@gmail.com, www.foragedandsown.com

Foraged & Sown is a work of creative, sustainable urban agriculture that combines multiple small farm properties with wild foraging to bring adventurous flavors to market. From 1-3 p.m., enjoy an open house with walking tours of the certified organic annual and perennial herb, berry, vegetable, and willow plantings. You can sample value-added products while you enjoy native wildlife areas. A "Mad About Saffron" Field Day will immediately follow from 3-4:30 p.m. Details from the North Central Region-Sustainable Agriculture and Research Education (NCR-SARE) funded saffron growing project – including information about in-field and high tunnel production, processing, packaging, and marketing – will be shared.

The Ohio State University Sustainable Agriculture Team

(614) 866-6900, hogan.1@osu.edu,
mills-wasniak.1@osu.edu, www.extension.osu.edu



The Ohio State University (OSU) Sustainable Agriculture Team includes OSU faculty and staff from throughout Ohio who partner with farmers and others to conduct research and educational programs which promote sustainability among Ohio farms, businesses, and communities. The Sustainable Agriculture Team coordinates U.S. Department of Agriculture (USDA) Sustainable Agriculture Research and Education (SARE) programming in Ohio.

OSU FARM TOURS

Large Acreage Conservation Demonstration and Education Site Tour

Saturday, June 22 • 10 a.m.-12 p.m.

**Gwynne Conservation Area, OSU Molly Caren
Agricultural Center**

Nick Zachrich

135 State Rte. 38 NE, London, OH 43140

(614) 514-9577, zachrich.13@osu.edu

<https://fsr.osu.edu/gwynne-conservation-area>



MADISON CO.

The Gwynne Conservation Area (GCA) is a 67 acre demonstration and education area owned and operated by OSU. The GCA showcases land management practices that promote conservation of soil, water, woodlands, and wildlife. Several educational programs are offered throughout the year utilizing the demonstration area which includes pollinator plots, cover crop plots, beehives, a streambank restoration demonstration, and more. Visit the GCA and hear from

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OSU faculty and staff who use the area as a teaching space for farmers and landowners interested in adopting conservation practices.

Directions: From I-70, take Exit 79 for Rte. 42. Drive Rte. 42 south toward London. Turn right (west) on Rte. 40 (toward Springfield). Proceed to the first traffic light and turn right on Rte. 38 N. Cross over the freeway and take the first left on Arbuckle Rd. Proceed about 800 feet to the entrance to the parking lot on the right.

Diversified Crop and Production Field Day

Wednesday, June 26 • 2 p.m.

Soil, Water, and Bioenergy Resources at OSU South Centers

Rafiq Islam, Brad Bergefurd, and Gary Gao
1864 Shyville Rd., Piketon, OH 45661
(740) 289-2071 Ext. 147, islam.27@osu.edu
<https://southcenters.osu.edu>



PIKE CO.

This tour will feature a demonstration and discussion on state-of-the-art aquaponic systems, climate-smart agriculture, long-term tillage and cover crops, berries, pumpkins, pawpaws, organic farming, and more.

Directions: From Columbus, take Rte. 23S through Circleville and Chillicothe. Exit at the Rte. 32/Rte. 124 ramp toward Jackson and Cincinnati. Turn left on Rte. 32/Rte. 124 and travel 1.5 miles. Turn right on Shyville Rd. OSU South Centers will be on the right.

Pioneering Urban Farm Tour

Saturday, July 13 • 10-11:30 a.m.

Four Seasons City Farm

Daniel Ingwersen
931 E. Mound St., Columbus, OH 43205
(614) 619-0784, fourseasonscityfarm@gmail.com
www.facebook.com/fourseasonscityfarm



FRANKLIN CO.

Four Seasons City Farm is the oldest operating urban farm in Columbus. Started in 2004, the non-profit farm operates four sites in the Near Eastside neighborhood

covering nearly 1.5 acres. The farm produces berries, tree fruits, vegetables, herbs, and flowers. Produce is provided to several food pantries, given to volunteers, and marketed through a 20 share community supported agriculture program. The farm is operated by volunteers and includes a youth education component, including a Summer Chef's program.

Directions: From I-70 in Columbus, take the Miller/Kelton exit and travel north on Miller Ave. to E. Mound St. Turn left on E. Mound St. and travel approximately 12 blocks to the farm site.

Pasture-Raised Livestock and Pasture Consultant Farm Tour

Thursday, July 25 • 5-7 p.m.

Windy Hill Farm

Bob Hendershot

25995 State Rte. 159, Circleville, OH 43113

(740) 477-1114, bobhendershot2011@gmail.com

www.facebook.com/greenpastureservices



PICKAWAY CO.

Bob Hendershot began his career with the Soil Conservation Service (later changed to the Natural Resources Conservation Service or NRCS) as a soil scientist mapping soils for the soil survey program. He was promoted to a Conservation Agronomist and he and his young family moved to Circleville. He later was promoted to Resource Conservationist and finally State Grassland Conservationist in 1985.

Bob presently lives on the same pasture farm that his family moved to 33 years ago, raising sheep and cattle. He and his late wife Connie have three grown children. After retiring from NRCS, he started Green Pasture Services, a pasture consulting service that sells forage seed and temporary fencing materials.

Bob has received many honors. He was named the nation's Outstanding Pastureland Conservationist in 1999 and inducted into the Ohio State Conservationist's Hall of Fame in 1998. He was presented the NRCS Regional Grazing Lands Conservation award in 1996. He received the American Sheep Industry Flock Guardian Award in 2006 and was presented the 2010 Ohio Master Shepherd Award. Bob has also been presented the Ohio Forage and Grassland Council (OFGC) Bob Evans Leadership Award for being a "champion" of forages.

He has been president of three state organizations: the Ohio Sheep Improvement Association, the Ohio Association of Pedologists (soil scientists), and the OFGC. He was one of the founders of OFGC and still serves on the board of directors. He helped develop the Pasture for Profit grazing schools, the Forage for Horses, and the Equine Environmental and Liability Awareness Programs. He is a past president and lifetime member of the American Forage and Grassland Council and represents the organization on the National Grazing Lands Coalition Committee.

Directions: Windy Hill Farm is located 10 miles east of Circleville on Rte. 159. *From Circleville*, drive approximately 9 miles east on Rte. 56 and turn left on Rte. 159. The farm is on the left. Signs will be posted.

Vacant Lots Become Productive Urban Farm Tour

Saturday, August 10 • 10-11:30 a.m.

Magic House Farms

Joe Wolfle

120 N. Yale Ave., Columbus, OH 43222

(614) 453-4606, magichousefarms@gmail.com



FRANKLIN CO.

Magic House Farms is a community-based urban farm spanning a half acre on converted vacant lots in the Franklinton neighborhood of Columbus. In its third season, the farm focuses on companion planting and intercropping. Across four city Land Bank parcels, practices rooted in organic agriculture have been used to maximize a healthy crop yield and variety for food for the local community. The expansion and experimentation of the farm have been made possible by volunteers. Guests are invited to see how this urban oasis in a distressed neighborhood has grown from a small one person operation to a flourishing and needed neighborhood resource.



MAGIC HOUSE FARMS

Directions: *In Columbus*, exit I-70 onto Broad St./Rte. 40. Drive east on Broad St. toward downtown Columbus and turn left onto N. Yale Ave.

Sustainable Organic Specialty Crop Farm Tour

Sunday, August 11 • 2-5 p.m.

That Guy's Family Farm

Guy and Sandy Ashmore

419 N. Beechgrove Rd., Clarksville, OH 45113

(937) 289-3151, guy@thatguysfamilyfarm.com

www.thatguysfamilyfarm.com



CLINTON CO.

Guy and Sandy Ashmore, owners of That Guy's Family Farm, have been serving Wilmington and surrounding areas for more than 40 years. Originally, they used commercial fertilizers and other chemicals on traditional row crops, but they became a certified organic farm in the late 1990s. During the transition period, they also diversified the crops they grew, and how much land they maintained, learning that they didn't need large acreages of land to turn a profit.

They grow year-round in high tunnels and raise produce and flowers on 10 acres. They maintain a diverse business network with their daughter, Nellie, who runs That Girl's Flowers, and their son, Conard, who is a partner in the produce operation, and raises some grain.

At this farm tour, co-sponsored by OSU Extension Clinton County and Clinton County Natural Resources and Conservation Service (NRCS), learn how this farm transitioned from traditional crops to specialty crops, the business decisions that went into it, and the results. Hear from the Ashmores about the struggles, the successes, and the learning curves transitioning to raise produce and cut flowers. Come with your questions and leave inspired to change or begin your future business venture! In addition to the Ashmores, federal, state, and local



THAT GUY'S FAMILY FARM

employees will be on site to share information about services and resources available to farmers.

Registration: To RSVP for this free tour, call James Tillman at NRCS at (937) 382-2461 by August 9. Space is limited to 60 people.

Directions: From the intersection of Rtes. 22/3 and Rte. 68, drive west on Rtes. 22/3 for 5.5 miles. Turn right on Beechgrove Rd. Follow Beechgrove Rd. until it dead ends, and the farm will be located on your left. Follow parking signs.



HIGHLAND YOUTH GARDEN

Year-Round Youth Garden to Address Food Insecurity Farm Tour

Saturday, August 17 • 10-11:30 a.m.

Highland Youth Garden

Beth Urban

65 S. Highland Ave., Columbus, OH 43223

(614) 323-7960, bethurban36@yahoo.com

www.highlandyouthgarden.org



FRANKLIN CO.

Highland Youth Garden is an award-winning youth garden that focuses on food insecurity, gardening education, and nutrition education for youth in the Hilltop neighborhood of Columbus. The nearly half acre garden covers two formerly vacant city lots and includes a high tunnel to extend the growing season. The garden offers a diverse, hands-on learning environment for children, giving them the space

and guidance to grow their own food. Join this tour to see the educational garden, high tunnel, native garden, herb garden, and composting facility.

Directions: *In Columbus, exit I-70 at Broad St./Rte. 40. Drive west on Broad St. Turn left on Clarendon St., right on Palmetto St., and then right on S. Highland Ave.*

Cut Flower Farm Tour

Sunday, August 18 • 2-5 p.m.

Tracey Rae Farmer Florist

Tracey and Matt Parriman
804 Hales Branch Rd., Midland, OH 45148
traceyraefarmerflorist@gmail.com
www.traceyraefarmerflorist.com



CLINTON CO.

Beginning in 2011, Tracey and Matt Parriman started Tracey Rae Farmer Florist, to nurture their interest in cultivating cut flowers. They began selling cut flowers on leased land. In 2015, they invested in their own property and began to expand their operation. The farm sells a multitude of varieties of fresh cut flowers through their community supported agriculture program. They sell at markets and to special occasions, such as weddings.

Join this tour, co-sponsored by OSU Extension Clinton County and Clinton County Natural Resources and Conservation Service (NRCS), to hear the perspective of younger generation farmers establishing a small, new business and finding their place in the market. Walk the farm with the Parrimans and discuss a range of subjects, from public grants to soil testing to differentiating your operation in the



DOWN THE ROAD FARM

market. Bring your questions and learn how you can begin your business and what resources are available to you.

Registration: To RSVP for this free tour, call James Tillman at NRCS at (937) 382-2461 by August 16. Space is limited to 60 people.

Directions: The farm is located on Hales Branch Rd. *From US.68 S*, turn left on Main St. south of Midland. Stay on Main St. for 0.6 miles and Hales Branch Rd. will be on the left shortly after the road curves to the right. Follow Hales Branch Rd. for 0.7 miles and the farm will be the first house immediately on the right after passing Cochran Rd. on the right.

Community Outreach and Education Farm Tour

Saturday, August 24 • 9-11 a.m.

Procter Center Farm

Danielle Vogel

11235 Rte. 38, London, OH 43140

(740) 490-6072, dvogel@proctercenter.org

www.proctercenter.org/procterfarm



MADISON CO.

The Procter Center Farm's current focus is opening up a farm-to-table storefront in a rural food desert in historical downtown London. In addition to the store, they are leading the charge for a downtown Wednesday farmer's market in an effort to bring access to fresh, local foods to residents and visitors. They are partnering with other local producers and shifting their production focus to best accommodate these new market outlets and ensure a variety of goods can be experienced at their locations. They have hired a full-time business development position to assist with the marketing and administration of these ventures. Learn about what it takes to open a store, start a farm market, and still balance maintaining the farm.



PROCTER CENTER FARM

Registration: To RSVP for this free tour, send the number of people attending to dvogel@proctercenter.org.

Directions: *From London*, take Rte. 38 S. Enter through the Procter Camp and Conference Center main entrance. Take the first left inside the camp and park in the upper lot by the cabins. Meet by the picnic tables.

Aquaponic Produce and Yellow Perch Farm Tour

Saturday, October 19 • 1-3 p.m.

Fresh Harvest Farm

Doug and Jeni Blackburn

33869 Fields Rd., Richwood, OH 43344

(614) 264-9098, info@freshharvestfarmllc.com

www.freshharvestfarmllc.com



UNION CO.

Fresh Harvest Farm is a family farm that has been using yellow perch to grow produce sustainably with aquaponics in their three greenhouses since 2011. During the tour, visitors will learn how aquaponics works while conserving resources. The Blackburn's farm is also home to goats, alpacas, and chickens, as well as the Aquaponic Farming Course, a hands-on course that teaches the basics of aquaponics and how to build your own system.



FRESH HARVEST FARM

Directions: From Columbus, take Rte. 270 to Rte. 33 W towards Marysville. Take the Marysville exit for Rte. 31 N toward Kenton. Continue on Rte. 31 for approximately 15 miles. Once you go through the flashing lights in Sommerville, take Osborne Rd. at the Y before the Mexican restaurant. Continue on Osborne Rd. until it dead ends into Fish Daum. Turn right. Make the first left onto Fields Rd. Continue until you reach the stop sign at Rte. 739. Zigzag across Rte. 739, continuing on Fields Rd. Look for the greenhouse less than 2 miles ahead on the right.



DOWN THE ROAD FARM

Arthur Morgan Institute for Community Solutions

(937) 767-2161, sjennings@communitysolution.org
www.communitysolution.org

The Arthur Morgan Institute for
**COMMUNITY
SOLUTIONS**

AGRARIA
CENTER FOR REGENERATIVE PRACTICE

The Arthur Morgan Institute for Community Solutions was founded by engineer and educator Arthur Morgan in 1940. The institute has been a leading advocate for localism and community resilience through conferences and media, such as the film *The Power of Community: How Cuba Survived Peak Oil*. In 2017, Community Solutions bought Agraria, a 128 acre farm on the outskirts of Yellow Springs which it is transforming into a Center for Regenerative Practice. Key initiatives include a 60 acre restoration of Jacoby Creek in partnership with The Nature Conservancy, pilot agroforestry projects, K-12 education in soils, and a series of workshops for citizen scientists.

All Community Solutions events listed in this section will be held at the Agraria Center for Regenerative Practice at 131 E. Dayton-Yellow Springs Rd. in Yellow Springs. Unless otherwise noted, for more information, contact Susan Jennings using the information above.



GREENE CO.

Directions: Agraria is located 0.8 miles west of the village of Yellow Springs on Dayton-Yellow Springs Rd. *From I-675*, take Exit 20 for Dayton-Yellow Springs Rd. Drive east towards Yellow Springs for 4.5 miles. Agraria will be on the right, just past Huston Rd. *From Rte. 68*, drive to the north end of Yellow Springs. Turn onto Dayton-Yellow Springs Rd., just north of Haha Pizza. Proceed on Dayton-Yellow Springs Rd. for 2 miles. Agraria will be on left.



AGRARIA

COMMUNITY SOLUTIONS EVENTS

Keyline Workshop

Sunday, June 2 • 1-3 p.m.

Dayton Urban Green's Lisa Helm and permaculture teacher Braden Trauth will spearhead this indoor and outdoor workshop. Learn the whys and hows of creating compost tea, and then see keylining in action. This landscaping technique maximizes the beneficial use of water on farms and gardens.

Cost and Registration: \$30. To register, go to www.communitysolution.org.

Community Solutions Annual Meeting and Workshops

Sunday, July 14 • 2-4 p.m.

Join Community Solutions for its third annual meeting to be held at Agraria! Celebrate the closing of the conservation easement with The Nature Conservancy and Tecumseh Land Trust, and the opening of several new educational and farming ventures. All are welcome to enjoy the tours, workshops, presentations, and food that will be offered.

Preschool Creek Camp

Monday, July 22-

Friday, July 29 • 9 a.m.-1 p.m.

Emily Foubert
(937) 767-2161
emilyfoubert@communitysolution.org
www.communitysolution.org



PRESCHOOL CREEK CAMP

Children will spend their days splashing and playing in a cool, freshwater creek, exploring the woods, learning about the local plants and animals, making nature art, tending to a vegetable garden, playing games, and reading stories during this camp, led and sponsored by Nature Connect Ohio.

Cost and Registration: \$250. Siblings can receive a \$25 discount. To register, go to www.communitysolution.org.

Farm and Stream Camp

Monday, August 5-Friday, August 9 • 9 a.m.-2 p.m.

Emily Foubert

(937) 767-2161, emilyfoubert@communitysolution.org

www.communitysolution.org

Children ages 6-12 will spend their days splashing and catching critters in the creek, picking berries on the farm, exploring the woods, climbing the trees, learning about the local plants and animals, creating art out of natural materials, and playing lots of games during this camp led and sponsored by Nature Connect Ohio.



FARM AND STREAM CAMP

Cost and Registration: \$250. Siblings can receive a \$25 discount. To register, go to www.communitysolution.org.

Agraria Celebration Dinner

Saturday, August 10 • 6-9 p.m.

Join Agraria at the height of summer to celebrate its third season! Enjoy local food, wine, and beer from La Pampa Grill and local brewers, as well as tours, music, and conversation.

Cost and Registration: \$65. To register, go to www.communitysolution.org



AGRARIA CELEBRATION DINNER

Hoophouse Workshop

Sunday, September 15 • 9 a.m.-5 p.m.

Help build a hoophouse from the ground up. Learn how hoophouses can extend the growing season with Dayton Urban Grown's Lisa Helm, then help her raise the roof!

Cost and Registration: \$75, includes lunch. To register, go to www.communitysolution.org.

Miami Valley Fibershed Day

Saturday, October 5 • 10 a.m.-4 p.m.



See what's going on in the region with local growing, weaving, and dying, and learn why it matters! This hands-on workshop, discussion, and presentation is co-sponsored by Rust Belt Fibershed.

Cost and Registration: To register, go to www.communitysolution.org.

Pathways to Regeneration: Soil, Food, and Plant Medicine Conference

Friday, November 1-Sunday, November 3

Join Community Solutions for its 80th annual conference! This year, they turn their focus to how we can cultivate personal and community wellness through regenerating soils, growing nutrient dense food, and using plant-based medicines. Hands-on workshops include growing with mushrooms, cooking nutritional meals on a budget, and creating herbal remedies. Presentations include the link between the soil and gut biomes, indigenous medicines, the relocalization of medicine, and medical marijuana. Confirmed speakers include Dan Kittredge of the Bionutrient Food Association, herbalists Caty Crabb and Dawn Combs, local food advocate Michele Moskowitz-Brown, and cannabis practitioners Teaera Roland and Dr. Susanne Crouteau. The weekend ends with a tour of Cresco Labs medical marijuana cultivation facility.

Cost and Registration: \$30-\$270. To register, go to www.communitysolution.org.

Clintonville Farmers' Market



info@clintonvillefarmersmarket.org

www.clintonvillefarmersmarket.org

2019 marks the 17th season of the Clintonville Farmers' Market. The mission of this non-profit, community-based market is to support excellent growers and producers while nurturing community appreciation of wholesome local foods in a lively neighborhood setting. They are an outdoor three-season, producer-only market. Shop the market Saturday mornings from 9 a.m.- 12 p.m., April 27-November 23. SNAP, credit, and WIC FMNP are accepted.

CLINTONVILLE FARMERS' MARKET FARM TOURS

Certified Organic Vegetable Farm Tour

Sunday, June 16 • 2-3 p.m.

Peace Love and Freedom Farm

Milan Karcic

4541 N. 4th St., Columbus, OH 43224

(614) 390-3859, *mkarcic@gmail.com*



FRANKLIN CO.

Milan Karcic has been farming full time for seven years. In addition to selling at the Clintonville Farmers' Market, he runs a 25 member community supported agriculture (CSA) program and makes movies. At this tour, co-sponsored by The Ohio State University, participants will learn how to prepare and plant a row of vegetables.

Directions: From I-71, take the Morse Rd. exit and drive east on Morse Rd. Turn right on N. 4th St. and the farm will be on your right. Park on the street.



PEACE LOVE AND FREEDOM FARM

Transitional Produce and Flower Farm Tour

Saturday, July 13 • 3 p.m.

Happy Toes Homestead

Katie Hawkins

999 E. Cooke Rd., Columbus, OH 43224

(614) 209-1460, happytoeshomestead@gmail.com

www.happytoeshomestead.com



FRANKLIN CO.

Katie Hawkins is a beginning farmer who started Happy Toes Homestead in 2017, which she immediately began to transition to organic. She raises microgreens, herbs, cut flowers, and heirloom vegetables on a 2 acre urban farm in Columbus. She is launching her first community supported agriculture (CSA) program this year, featuring produce and flowers, and she sells at farmers' markets and local restaurants.

She is happy to share her lessons learned in produce, microgreen, and flower production from the beginning farmer perspective. This tour will have a heavy emphasis on the organic transition and certification process, because Katie also works for the Ohio Ecological Food and Farm Association as a compliance coordinator. The tour will also focus on the challenges of being a beginning, woman farmer in an urban environment, which has not been previously farmed. Participants will see her fields, equipment, and various infrastructure improvements including her greenhouse, high tunnel, irrigation system, and more.

Registration: To register for this free tour, email happytoeshomestead@gmail.com.

Directions: From I-71, take the Cooke Rd. exit and drive toward E. Cooke Rd. Turn right at the stop sign onto E. Cooke Rd. and proceed just over the hill (less than a block). The farm is on the south side of the street (mint green house). Please turn into the driveway and look for parking signs.

Vegetable and Orchard Farm Tour

Saturday, July 20 • 5-7 p.m.

Paige's Produce

Brian and Kelly Helser

7975 Cincinnati-Zanesville Rd., Amanda, OH 43102

(740) 601-8419, paigesproduce@msn.com

www.paigesproduce.com



FAIRFIELD CO.

Brian and Kelly Helser operate their produce farm and community supported agriculture (CSA) program, in Fairfield County. Paige's Produce came from small beginnings as the

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couple started seeds in a converted back porch greenhouse with 2 acres of crops. In their 20th year, they have expanded to 100 acres of produce including Ohio's favorite fruits and vegetables. They serve quality produce to their local community through sales at their home farmstand and several Columbus farmers' markets.

Come talk with the farmers, tour their farm, and visit the roadside stand. See their newest peach and apple orchards and vegetable fields, discover what crops are thriving and what crops are struggling, and learn some of the risks and rewards of agriculture, as even the best planning can be altered because of weather, pests, and more.

Registration: To register for this free tour, go to www.paigesproduce.com.

Directions: *From Lancaster*, take Rte. 22 W (Cincinnati-Zanesville Rd.) for approximately 9 miles. The farm is on the left. *From Columbus*, take Rte. 33 E to the bypass and continue west on Rt. 22 (Cincinnati-Zanesville Rd). The farm is on the left. Alternatively, take Rte. 23 S to Circleville. Take the Main St. exit. Turn left onto Rt. 22 E. The farm is in about 11 miles on the right.

Chemical-Free Urban Vegetable Farm Tour

Tuesday, July 30 • 3-5 p.m.

Harriet Gardens

Mark Van Fleet

2935 Medina Ave., Columbus, OH 43224

harrietgardensohio@gmail.com



FRANKLIN CO.

Harriet Gardens is a small-scale backyard urban farm. Join this tour to see how a lot of produce can be grown on a small plot using intensive farming methods.

Directions: *From I-71*, take the Weber Rd. exit and drive east. Turn left on Medina Ave. The farm is on the left, before the intersection with Weldone Ave. Park on the street in front of the house.

Michigan Organic Food and Farm Alliance

(248) 262-6826, moffaorganic@gmail.com

www.moffa.net



MOFFA is a 501(c)3 non-profit organization dedicated to promoting environmentally sound and socially just organic food and farming systems. Since 1992, MOFFA has been promoting public awareness for the need of decentralized, secure, unadulterated, and humane methods and programs to nutritionally feed all of us. MOFFA was one of the first organizations in Michigan and the nation to actively promote these principles. MOFFA welcomes new members to join us and get involved in creating a better food system for Michigan.

MOFFA FARM TOURS AND WORKSHOPS

Multi-Species, Rotationally Grazed Livestock Farm Tour

Tuesday, June 18 • 4-7 p.m.

Crane Dance Farm

Jill Johnson

4601 N. Johnson Rd., Middleville, MI 49333

(616) 293-1091, cranedancefarm@gmail.com

<https://cranedancefarm.eatfromfarms.com>



BARRY CO.

Named for the sandhill cranes that make the farm their home each spring, Crane Dance Farm is nestled among the rolling hills, woods, and wetlands of Barry County, Michigan, a perfect setting for a sustainable, regenerative, pasture-based farm. Jill Johnson and Mary Wills raise genetically modified organism (GMO)-free, pasture-raised pork, turkeys, and chicken eggs, as well as 100 percent grass-fed beef and lamb. All of their cattle, pigs, and lambs are bred, born, and finished on their farm. Raw honey is also part of their enterprise. They

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market their products year-round on-farm and at the Fulton Street Farmers' Market and the Holland Farmers' Market.

The farmers are passionate about the connection of their farm to the health of the planet, their livestock, and people. In 2010, they were the first farm in Michigan to be certified for pork by Animal Welfare Approved. They believe that their farming philosophies and techniques (in stark contrast to the

confinement life of factory farmed animals) are better for the earth, better for the animals, and, ultimately, better for humans.

Registration: To register for this free farm tour, go to www.moffa.net/ft-registration.html or leave a message at (248) 262-6826.

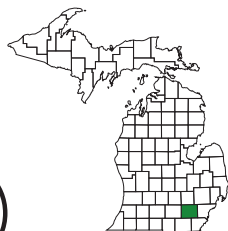
Directions: From Middleville, take Main St. east; this turns into State Rd. As State Rd. curves to the right about 1.8 miles from town, turn left on Barnum Rd. Follow Barnum Rd. 1.6 miles to the fork in the road, which is Johnson Rd., and take the left fork. The farm is on your left in approximately 0.6 miles, just after the intersection with Black Creek Dr.

Organic Vegetable, Mushroom, and Seed Production Farm Tour

Sunday, August 18 • 2-5 p.m.

Nature and Nurture

Mike Levine and Erica Kempter
7100 Marshall Rd., Dexter, MI 48130
(734) 929-0802, info@natureandnurtureseeds.com
www.natureandnurtureseeds.com



WASHTENAW CO.

Nature and Nurture is an independent, organic farm-based, diversified business rooted in Michigan. The passionate and reputable team is purpose-driven and shares their knowledge as well as their seeds. For almost two decades, Erica Kempter and Mike Levine have operated a residential landscaping service and plant nursery in Ann Arbor, specializing in edible and native gardens, while also growing and marketing organic, log-grown shiitake mushrooms.

Over time, they learned about corporate patenting and control of seeds, as well as the loss of Great Lakes heirloom seed diversity. In 2013, they moved to their current farm locations and founded Nature and Nurture Seeds to protect and promote open-source, biodiverse, and regionally adapted seeds. On this tour, discover a Midwest organic seed production farm, experience their fruit orchard, and see how they produce gourmet shiitake mushrooms.



NATURE AND NURTURE

Cost and Registration: To register for this free farm tour, go to www.moffa.net/ft-registration.html or leave a message at (248) 262-6826.

Directions: Exit I-94 at Baker Rd. (Exit 167). Head north about 0.5 miles. Turn right to head east on Marshall Rd. and continue another 0.5 miles. The farm is the second driveway on the left after the pavement ends.

Compostponics and Vermicompost: New Perspectives Tour

Saturday, August 24 • 3-6 p.m.

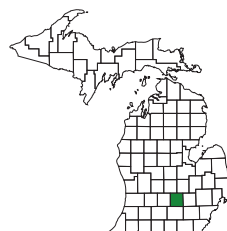
**Michigan State University Horticulture
Teaching and Research Center**

John Biernbaum

3291 College Rd., Holt, MI 48842

(517) 282-8752, biernbau@msu.edu

www.canr.msu.edu/people/dr_john_biernbaum



INGHAM CO.

This research and education site tour will focus on methods of making compost specifically for organic growing in containers and raised beds, growing vegetables and herbs in containers and raised beds, and making vermicompost for fertility and microbiology.

Limited access to healthy soil and affordable growing media approved for organic use in containers and raised beds restricts gardening and farming in urban environments. Fortunately, readily available wood chips, leaves, hay,



straw, coffee grounds, and food scraps can be composted to have the aeration, biology, and fertility that make them suitable as a growing medium for organic production. Demonstrations will show you how to make it and grow in it.

Vermicompost is valued for nutrients and biology useful for soil health and crop protection. MSU has been successfully producing 15-20 cubic yards of vermicompost in a high tunnel for the last five years; they'll demonstrate their simple method that does not require screening out the worms.

Registration: To register for this free workshop, go to www.moffa.net/ft-registration.html or leave a message at (248) 262-6826.

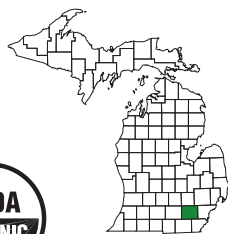
Directions: The Teaching and Research Center is very close to the intersection of I-96 and Rte. 127, but there's no exit from either road right there. The entrance is on the west side of College Rd. between Jolly Rd. and Sandhill Rd. *From I-496*, take Exit 11 and turn left (east) on Dunkel Rd. to the intersection at Collins Rd. Turn right (south) on Collins Rd. and left (east) on Jolly Rd. Turn right (south) on College Rd., and the Center is your first right after crossing over I-96. *From the east*, use the Okemos Rd. Exit 110 from I-96. Travel north on Okemos Rd. to Jolly Rd. Turn left (west) on Jolly Rd. Travel to College Rd. and turn left (south).

Certified Organic Orchard, Produce, Fruit, and Grain Farm Tour and Workshops

Thursday, August 29 • 1-5 p.m.

Plymouth Orchards and Cider Mill/Gateway Farm

Mary Emmett and Michael Adsit
 10685 Warren Rd./10540 Joy Rd., Plymouth, MI 48170
 (734) 455-2290, adsit.michael@gmail.com
www.plymouthorchards.com



WASHTENAW CO.

Three workshops will begin the afternoon at 1 p.m. at Plymouth Orchards Cider Mill on Warren Rd. Matt Sattelberg of Bay Shore Farms and Harold Wilken of Janie's Farm will

lead an interactive session on farm-scale organic grain, corn, soybean, and dry bean production. Post-production, downstream processing, and milling will be discussed. John Edgerton will present results from the small grain trials (including dryland rice) he has been conducting for the last few years on his farm in west central Michigan. Michael Adsit of Plymouth Orchards and Jim Koan of Almar Orchards will discuss their short- and long-term experiences in organic apple orchard production.

At 2 p.m. the event will travel about 1.5 miles to Gateway Farm on Joy Rd. where farm manager Ben Kasmenn will guide a tour of the 8 acre certified organic vegetable farm. Gateway's production system utilizes both a hoop house and outdoor fields. Produce is marketed through a community supported agriculture program, farmers' markets, direct-to-restaurant sales, and an on-site farm stand.

At 2:30 p.m., guests can take 30-45 minute wagon tours of the Plymouth Orchards production fields. The main farm has about 50 acres in organic production, including apples, asparagus, raspberries, blackberries, hay, flowers, small grains, and cover crops. During the tour, organic apple growing, small grain production, multi-species cover crops, and cane berry management will be discussed.

During and after the field tours, manager Alicia Estrada will take guests on a tour of the cider mill. Cider pressing, donut production, and dried apple making will be explained. Guests will be able to enjoy the season's first apple cider and fresh donuts. Bottled cider and donuts will be available for sale.

A compost tea making workshop will be shown all afternoon. Organic crop input supplies, consultant, and nonprofit tables will be set up by the cider mill.

Registration: To register for this free farm tour, go to www.moffa.net/ft-registration.html or leave a message at (248) 262-6826.

Directions: From Rte. 14, take the Gotfredson Rd. exit. Go south on Gotfredson Rd. approximately 1.8 mi. and turn left (east) on Warren Rd. Proceed approximately 0.75 mi. to the Plymouth Orchards Red Shed Market entrance on your left.



PLYMOUTH ORCHARDS



THE OHIO STATE
UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL
AND ENVIRONMENTAL SCIENCES

The Ohio State University Extension Sustainable
Agriculture Team
530 W. Spring St. Ste. 275
Columbus, OH 43215