2018 SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

Presented by:
Ohio Ecological Food and Farm Association
Central State University Extension
Clintonville Farmers’ Market
Michigan Organic Food and Farm Alliance
Take a Field Trip This Summer

This annual series of public tours features 25 organic and ecological farms and businesses in Ohio, Michigan, Kentucky, 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 a farm-to-table dinner and five educational workshops on land assessment, bionutrient-rich food, farm planning, scaling up production and marketing, and an eight-part beginning farmer training course.

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.

Cover photo: Fulton Farms
**2018 SUSTAINABLE FARM TOUR**

**Presented by:**
Ohio Ecological Food and Farm Association  
Central State University Extension  
Clintonville Farmers’ Market  
Michigan Organic Food and Farm Alliance

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For nearly 40 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; offers educational events for beginning and established farmers; produces a quarterly newsletter and an online directory of sustainable farm and food businesses, called the Good Earth Guide; provides organic certification services and technical assistance to beginning, organic, and transitioning farmers, and advocates for policies that protect and benefit sustainable farmers and food systems.

Cultivation and Weed Control in Organic Systems Field Day

Thursday, June 7 • 1-4 p.m.

University of Kentucky Horticulture Research Farm

Brooke Gentile, Mark Williams, Kristi Durbin, Christy Cassady, and Brett Wolff
4321 Emmert Farm Ln., Lexington, KY 40514
(502) 219-7378, brooke@oak-ky.org, mark.williams@uky.edu, kristi.durbin@uky.edu, cgcass0@uky.edu, brett.wolff@uky.edu

Developing an effective weed management system integrated throughout the production process can reduce weed pressure and labor costs. Join the Organic Association of Kentucky and the University of Kentucky (UK) Department of Horticulture and Center for Crop Diversification for this field day overview of the mechanical and cultural controls used on the 30 acre UK Organic Farming Unit, hosted by Mark Williams and Kristi Durbin.

Through discussion, handouts, and demonstration, participants will see the entire weed control system while gaining a deeper understanding of how to combine...
strategies to effectively control weeds, including crop rotation, cover cropping, mulching, bed preparation, stale seedbed cultivation, scale-appropriate cultivating tools, and between-row and in-row cultivation. This field day is geared towards production farmers and will highlight mid- to large-scale farm cultivation and weed control. UK’s Organic Farming Unit has produced and sold certified organic fruit, vegetables, flowers, and herbs for more than a decade. This highly diversified farm markets through a community supported agriculture program, farm stands, and wholesale channels, and is used to train students in a farming apprenticeship program.

Cost and Registration: $5 for OAK members, $10 for non-members. To register, go to www.oak-ky.org/field-days.

Directions: From Ohio, take I-75 to Lexington. Take Exit 115 onto Rte. 922 S/Newtown Pk. Merge onto Rte. 4 W/New Circle Rd. and drive 9 miles. Take Exit 19 for Rte. 27/Nicholasville Rd., turn right, and go 1.5 miles. Turn right on Man O War Blvd. and drive 0.2 miles. Turn left on Emmert Farm Ln.

Mechanical Weed Control Farm Tour

Wednesday, June 13 • 9:30 a.m.-12 p.m.

Venture Heritage Farm
Lydell Steiner, Jon and Kirsten Detweiler
13777 Arnold Rd., Dalton, OH 44618
(330) 466-4378, lydell.steiner@tilmor.com,
jon@ventureheritagefarm.com
www.ventureheritagefarm.com

Venture Heritage Farm is located in the rolling hills of northeast Ohio. A wide range of crops are grown on the farm including edible beans, open pollinated corn, spelt, and einkorn for human consumption, and hay, hybrid corn, and soybeans sold as commodities to local dairy farmers. Produce and flowers are sold on the farm through a unique partnership with local businesses. The farm also serves as the primary testing site for the Steiner family’s new Tilmor equipment, which is designed and manufactured nearby. The farm hosts seasonal farm-to-table meal experiences, floral arranging classes, and other community events.

During this tour, Lydell Steiner will facilitate a hands-on demonstration on the variety of tools used in mechanical weed control, along with the Tilmor equipment being tested. Jon Detweiler, the farm manager, will discuss growing grains, vegetable production, and soil health, and Kirsten Detweiler will share information about farm-to-table and other on-farm events.

Directions: From Rte. 30, travel 1 mile south on Kidron Rd. Turn east on Arnold Rd. Venture Heritage Farm is on the south side of the road at the back of a long lane.

Poultry Processing Tour

Saturday, June 16 • 10 a.m.

King and Sons Poultry Services
Levi and Marilyn King
8091 Horatio-Harris Creek Rd., Bradford, OH 45308
(937) 448-2448, levi@kingspoultryfarm.com
www.kingandsonpoultry.com

King and Sons Poultry Services is a family-owned and operated custom poultry processor, serving flocks of all sizes. They are one of the only USDA-inspected custom poultry slaughterhouses in Ohio, which means there is a USDA inspector that oversees each bird slaughter. They are also inspected to process certified organic birds. Join the tour of their facilities, ask questions, and find out how you can add efficiency to your process.

Directions: From Piqua/I-75, take Exit 74 for Rte. 41. Drive west approximately 8 miles into Covington. Turn right on Rte. 48 N. Drive about 3 miles and turn left on Rte. 185 W. Drive 4 miles and turn left on Rte. 721 S. Drive 0.5 miles and turn right on Horatio-Harris Creek Rd. The farm is on the left in approximately 3 miles.

Diversified Direct Marketing Farm Tour

Sunday, July 22 • 2 p.m.

Thistle Rock Farm
Michelle Martin and Steve Daily
11956 W. 00 NS, Russiaville, IN 46979
(765) 513-4616, dailysthistlerockfarm@gmail.com
www.facebook.com/thistlerockfarm

Thistle Rock Farm is a diversified operation, home to a community supported agriculture vegetable program; sheep, goat, and pig herds; broiler and laying flocks of chickens; 50 acres of grain, and a mature forest. The sheep and goats are...
managed primarily for fiber and the chickens’ free-range diet is supplemented with non-GMO, no-soy grain. An established apple orchard has six varieties of apples, including some hard to find types. Thistle Rock Farm hosts farm-to-fork dinners and an on-farm market, and vends seasonally at the Kokomo Farmers’ Market. Join this tour to see a diversified, direct marketing farm, with ground that has not been exposed to chemicals for more than 40 years.

Directions: From Kokomo, IN, take Rte. 22 W approximately 9 miles. Turn left on N. 1150 W. In approximately 1 mile, it becomes W. 00 NS. The farm is on the right in less than 1 mile.

Organic Cash Grain Farm Tour

Friday, August 3 • 10 a.m.-3 p.m.

Kauffman Farms
John and Joyce Kauffman
3645 Guy Ave., Plain City, OH 43064
(614) 348-7368, lbaskets123@aol.com

John and Joyce Kauffman’s farm is in the heart of a large organic community in Madison County. The Kauffman family purchased the farm in 1912 and they have been farming organically since 2009. Along with their son, Joel, they run a 500 acre cash grain operation of corn, soybeans, wheat, and rye. During this tour, see the practices they implement, the equipment they use, and how they store grain on site.

An OEFFA Grain Growers 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 table service will be provided. The tour will begin at 1 p.m.

Registration: To register for the potluck, email dshively01@gmail.com.

Directions: From Plain City, take Rte. 42 S. Turn right on Converse Huff Rd./Rte. 30. Continue on Amish Pike/Rte. 30. Turn right on Rte. 128/Guy Ave. The farm is on the left. From the west, take Rte. 161 E to Chuckery Rd. Turn right on Lombard Rd. Continue on Lombard-Chuckery Rd./Rte. 29. Turn right on Rosedale-Plain City Rd. Turn left on Guy Ave. The farm is on the right.

Pastured Beef, Hay, and Grain Farm Tour

Tuesday, August 14 • 2 p.m.

Mound View Farms
Steve and Amy Hedrick
203 Hedrick Rd., Peebles, OH 45660
(937) 587-3489, sehedrick@frontier.com
www.moundviewfarms.com

More than a century old, Mound View Farms is a certified organic farm in the heart of Adams County. Located near Serpent Mound, the farm offers organic farm goods, vacation cabin rentals, and down home country charm. They manage a certified organic beef herd and a small herd of hogs, selling cuts of beef and pork at the farm. They raise all of the feed for their animals, along with grain

NEW HARVEST CAFE AND URBAN ARTS CENTER
and hay sold to local Amish organic dairy farms. They also produce their own electricity from a 60 panel solar array. Learn how their practices, including using no synthetic chemical fertilizers, pesticides, or herbicides, help ensure the health of their lands, animals, and customers.

**Directions:** From Rte. 50/Hillsboro, take Rte. 62/High St. south 4 blocks. Turn left on Muntz St. and follow Rte. 73 S approximately 17 miles. Turn right on County Rd. 13/Louden Rd. and drive about 1.5 miles. Turn left on Township Rd. 117/Thomas Rd. and drive 0.5 miles. Turn left on Hedrick Rd. and continue until the road ends at the farm. From Rte. 32, travel north on Tranquility Rd., which becomes Rte. 770. Drive approximately 17 miles. Turn right on County Rd. 15A/Louisville Rd. and drive for 1 mile. Turn left on County Rd. 15C/May Hill Rd. and drive 2.25 miles. Turn left on County Rd. 13/Louden Rd. and drive about 0.5 miles. Turn right on Township Rd. 117/Thomas Rd. and drive 0.5 miles. Turn left on Hedrick Rd. and continue until the road ends at the farm.

**Organic Grain Trials and Transition Farm Tour**

**Thursday, August 30 • 9:30 a.m.**

**Sonlight Acres/Morning Sun Farm**
Kenton and Dale Filbrun
3993 State Rte. 503 S, West Alexandria, OH 45381
(513) 267-0148, sonlightacres@gmail.com

Join the Filbrun family on this farm tour double-header. Dale Filbrun of Morning Sun Farm is an early organic pioneer, first becoming OEFFA certified in 1995. The farm focuses on organic egg production and produces its own feed grain. During this stop, attendees will visit the layer houses, tour the Great Harvest Seed grain trial plots, and observe the mechanical cultivation equipment used on the farm. The tour will continue at the adjacent Sonlight Acres for a discussion about transitioning...
land into organic management. Kenton Filbrun will address various transition strategies, effective approved fertility products, and the path he has followed toward organic certification. After the tour, the Filbruns invite you to a farmstead lunch sponsored in part by Great Harvest Seed.

Registration: If you plan to stay for lunch, RSVP by August 20 by calling (513) 267-0148 or emailing sonlightacres@gmail.com.

Directions: From I-70, take Exit 14 for Rte. 503, and drive south approximately 11 miles. The farm is on the left. From I-75, take Exit 32 for Rte. 122, and drive west approximately 20 miles into the village of Gratis. Turn left on Franklin St. and right on the second cross street, Ada Doty St./Rte. 503 N. The farm is on the right in approximately 3 miles.

Native Medicinal Plant Conservation Forest Farming Tour

Saturday, September 22 • 1-3 p.m.

United Plant Savers Botanical Sanctuary

John Stock
35703 Loop Rd., Rutland, OH 45775
(740) 742-3455, john@unitedplantsavers.org

www.unitedplantsavers.org, www.ruralaction.org

Participants will have an opportunity to see wild populations of at-risk native medicinal herbs such as goldenseal, ginseng, and more during this farm tour co-sponsored by Rural Action and United Plant Savers. Learn about efforts to conserve at-risk plants and see demonstrations on how to grow medicinal plants in your own woodlands.

Directions: From Albany, take Rte. 681 S to Rte. 684. Continue to New Lima Rd. Turn right on Loop Rd. From Rutland, drive north on New Lima Rd. Turn left on Loop Rd.

Listening to the Land: Tools and Strategies for Land Assessment Workshop

Saturday, June 23 • 10 a.m.-1 p.m. (workshop), 1-3 p.m. (public tour)

Agraria
131 E. Dayton-Yellow Springs Rd., Yellow Springs, OH 45387

Beginning farmers seeking land will gain hands-on experience assessing the suitability of a parcel of land for a farm operation during this workshop, which is a component of American Farmland Trust’s Farmland for the Next Generation project. Learn why land assessment is important and key considerations for conducting a land search including location, natural resources, infrastructure, land use and management, current use and rights, adjoining land use, and taxes. Learn from a beginning farmer and Farm Credit Mid-America appraiser about the appraisal process and common issues beginning farmers face. Participants will have an opportunity to learn first-hand about conservation easements with Tecumseh Land Trust, and will have an opportunity to walk the farmland of Agraria, a project of the Arthur Morgan Institute for Community Solutions, to observe the land assessment process from a distinguished grassland conservationist. Following the workshop, at 1 p.m., there will be a public tour of Agraria.

About the Speakers: Kelly Henderson, Begin Farming Program Coordinator at OEFFA, is one of the 25 experienced agricultural educators and service providers across the country serving in the inaugural class of American Farmland Trust’s Land Access Trainers. Dana Workman Stacey is owner and operator of Grass Powered Poultry & Meats and Collateral Analyst for Farm Credit Mid-America. Bob Hendershot is a retired State Grassland Conservationist for the Natural Resources Conservation Service and is owner of Green Pasture Services, a pasture and farm consulting service.

Cost and Registration: $25. Price includes light refreshments; participants who wish to stay for the public farm tour are encouraged to bring a bagged lunch. Pre-registration is required by
June 18. To register, go to [www.oeffa.org/q/landassessment](http://www.oeffa.org/q/landassessment) or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Land Assessment, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Kelly Henderson at (614) 421-2022 or beginfarming@oeffa.org.

Growing and Preparing Nutrient-Dense Food for Better Health and Resilient Communities Workshop

**Sunday, July 22 • 9 a.m.-1 p.m.**

**Wyatt Run Farm and Ecology Center**

12788 New England Rd., Amesville, OH 45711

Learn how to grow and prepare the finest bionutrient-rich food from seed, to soil, to serving plate. Bionutrient Food Association Southeast Ohio Chapter leader Mark Cohen will take a practical look at an innovative food philosophy for improving health, sequestering carbon, and increasing resiliency. Attendees will learn what crop varieties to focus on, how to develop healthy, mineralized, and biologically active soil, and how to prepare their food with techniques such as nixtamalization and fermentation to maximize potential nutrient availability. This workshop emphasizes community food security, but applies to cash crops as well. After exploring food production techniques, Mark will conclude with a demonstration of food preparation and a delicious farm lunch featuring crops from the fields viewed throughout the day.

**Cost and Registration:** $40 for OEFFA and/or BFA members, $50 for non-members. Price includes a locally sourced lunch. Pre-registration is required by July 16. To register, go to [www.oeffa.org/q/bionutrient](http://www.oeffa.org/q/bionutrient) or send a check made out to OEFFA, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 or milo@oeffa.org.

Rental lodging is available at Wyatt Run Farm and Ecology Center. For more information, go to [www.wyattrunfarm.weebly.com](http://www.wyattrunfarm.weebly.com).

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**Farm Vision Workshop**

**Sunday, August 5 • 1-5 p.m.**

**OEFFA**

41 Croswell Rd., Columbus, OH 43214

Are you an aspiring or new farmer planning your dream farm? This workshop 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 July 30. To register, go to [www.oeffa.org/q/farmvision2018](http://www.oeffa.org/q/farmvision2018) or send a check made out to OEFFA, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Kelly Henderson at (614) 421-2022 or beginfarming@oeffa.org.

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**4th Annual Dinner Celebration at Maplestar Farm**

**Sunday, August 19 • 4-8:30 p.m.**

**Maplestar Farm**

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

Welcome, friends! Jake and Dawn Trethewey invite you to their farm for a celebration of local food benefiting two causes near and dear to their hearts. Maplestar Farm and Driftwood Catering are collaborating on a fabulous farm-to-table menu of small plates showcasing a diversity of Ohio flavors. Guests will tour the farm, sample appetizers in the field, and enjoy Great Lakes Brewing Company beer and special wine pairings from Wente Vineyards. Proceeds will support Ohio’s organic farmers with a gift to OEFFA and Ohio’s veterans with a gift to Operation Homefront.

**Registration:** Tickets are available at Maplestar Farm or you can reserve your seat online at [www.maplestarfarm.com](http://www.maplestarfarm.com). For more information, please call Maplestar Farm at (440) 543-4499.
Heartland Farm Beginnings®
Training Course

Saturdays October 13, October 27, November 3, November 17, December 15, January 5, January 19, February 2 • 10 a.m.-4 p.m.

OEFFA
41 Croswell Rd., Columbus, OH 43214

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 the course work, the program includes 2019 OEFFA conference registration and a mentorship from March through November upon successful completion of the course.

Cost and Registration: $1,000 by August 17, $1,200 by September 21. Pre-registration is required for the entire series. To apply for registration, go to www.oeffa.org/q/farmbeginnings. For more information, contact Kelly Henderson at (614) 421-2022 or beginfarming@oeffa.org.

Scale Your Farm Production and Marketing Strategies So You Can Grow Profits Workshop

Friday, November 30-Saturday, December 1 • 9 a.m.-5 p.m.
Mustard Seed Market & Café at Highland Square
867 W. Market St., Akron, OH 44303

Early career farmers interested in advancing their farm’s earning potential will benefit from this two-day intensive workshop focused on enhancing the management plans of established operations to maximize soil fertility and yield. Session topics for larger scale sustainable farms will include: growing transplants efficiently; planting from transplants and direct seeding; weed control; meeting demands of distributors, institutions, stores, restaurants, and cooperatives; and picking, washing, packing, cooling, storing, and delivering your products to maximize efficiency and freshness.

Scaling up your farm business also requires moving beyond paper fliers, random Facebook ads, and coupon codes. You need a marketing strategy, and you need to know the why behind it. In this workshop, you’ll learn the principles behind building an online marketing system that continuously attracts qualified leads, grows your customers, and increases sales. You’ll also leave feeling confident in how to design creative marketing collateral that will build your farm’s brand and grow your profits.

About the Speakers:
Linda Halley has been an organic farmer since 1989. As a pioneer of the community supported agriculture (CSA) movement, she developed one of Wisconsin’s premier CSAs, Harmony Valley Farm. She left Wisconsin to manage Fairview Gardens, a nonprofit, educational farm in California, and later, Gardens of Eagan, a 126 acre greenhouse and produce operation in Minnesota. Currently, Linda is general manager of Gwenvyn Hill Organic Farm and Garden in Wisconsin, a diverse, peri-urban, 400 acre farm transitioning to certified organic production. In addition to farming, Linda is an organic farm inspector and has served in leadership positions at the Minnesota Food Association and Midwest Organic and Sustainable Education Service. Corinna Bench is the co-founder of Shared Legacy Farms, a 400 member certified organic CSA in northwest Ohio. Her farm grew its retention rate from 66 percent to 78 percent in one year after implementing an online branding content strategy. She is the founder of www.mydigitalfarmer.com and the CSA Marketing Facebook group, offering free digital marketing training for CSA farmers.

Cost and Registration: $110 for OEFFA members, $130 for non-members. Price includes breakfast and lunch both days. Pre-registration is required by November 16 and space is limited to 35 participants. To register, go to www.oeffa.org/q/scalingup2018 or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Scaling Up Production and Marketing, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Kelly Henderson at (614) 421-2022 or beginfarming@oeffa.org.
Check out these annual farm open houses hosted by OEFFA members this summer!

**Saturday, June 9 • 1-4 p.m.**
**Snowville Creamery**
32623 State Rte. 143, Pomeroy, OH 45769
(740) 698-2340, info@snowvillecreamery.com, www.snowvillecreamery.com
Join Snowville Creamery for a party to celebrate another year of creating delicious dairy products! Chat with Snowvillains, explore the milk plant and Melody Holler Farm, and enjoy other educational tours. There will also be live music, interactive activities for the kids, baby calves, recipe samples, cooking demonstrations, and Snowville’s famous bicycle-churned ice cream.

**Sunday, July 15 • 1-4 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. This open house features tours of certified organic annual and perennial herb, berry, vegetable, and willow plantings, samples of value-added products, and enjoyment of native wildlife areas.

**Sunday, September 9 • 12-4 p.m.**
**Carriage House Farm**
10251 Miamiview Rd., North Bend, OH 45052
(513) 967-1106, rstewart@zoomtown.com, www.carriagehousefarmllc.com
Carriage House Farm is a diversified Ohio Century Farm that produces grains, fresh produce, herbs, and honey for local distribution. Tour the garden and high tunnel, examine machinery used to bale hay, take a wagon ride, tour the on-farm market and processing facility, and sample farm ingredients prepared by local chefs and artisan producers.

**Saturday, October 27 • 2-4 p.m.**
**Pastured Providence Farmstead**
3316 Chapel Creek Rd., Chillicothe, OH 45601
(740) 851-3883, paul@pasturedprovidence.com, www.pasturedprovidence.com
Join Paul and Heather Dorrance in the beautiful Appalachian countryside for a guided tour of their 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. After the free farm tour, you are invited to stay for their annual Farm-To-Table Dinner and Movie, which runs from 4-8 p.m. This event features a cash bar with local craft beers and wine, organic and sustainably raised ingredients sourced from local farms, and an outdoor showing of an award-winning food documentary. Dinner tickets cost $50.

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**Non-Profit Urban Educational Farm Tours**

**Saturday, July 7 • 1 p.m.**
**Project Aquastar at St. Stephens Community House**
Maxwell Slater
1500 E. 17th Ave., Columbus, OH 43219
(419) 944-1939, mslater@saintstephensch.org
www.saintstephensch.org
Renita Porter, Franklin County CSU Extension Agent
(937) 376-6652, rporter@centralstate.edu

Project Aquastar grows more than 40 types of vegetables, fruit, and herbs on 1.2 acres for distribution through a community supported agriculture box. Join this tour to see greenhouses and market garden field plots, chickens, beehives, and aquaponics systems that utilize fish and plants in a symbiotic, closed loop ecosystem. Located in Linden, Project Aquastar supplies residents of the
neighborhood with fresh, locally grown food and hosts community outreach and educational programs. Recognized as one of the most sustainable farming operations in Franklin County, learn about their plans to grow their operation and serve the community.

Directions: The farm is located on 17th Ave. between Cleveland Ave. and Joyce Ave. and is easily accessible from I-71. From I-71, drive east on 17th Ave. until you arrive at St. Stephen’s Community House. Drive through the parking lot until you see the greenhouses.

Value-Added Urban Production Farm Tour

Saturday, July 21 • 10 a.m.

Hooper Farm
Erich Hooper
2835 W. 11th St., Cleveland, OH 44113
(216) 861-5224, hooper.farm@yahoo.com
www.facebook.com/Hooper-Farm-204897399646850/
Ambrose Moses III, Cuyahoga County CSU Extension Agent
(216) 429-8200 Ext. 250, amoses@centralstate.edu

Erich Hooper started growing in the city at Hooper Farm in 1994 and has become known as the ‘godfather’ of Cleveland urban agriculture. This farm enjoys a national reputation, and Erich is active in advocating for urban agriculture farm bill initiatives. Hooper Farm has over an acre of production situated on residential land and is home to an on-site market stand, educational outreach, and a catering company which provides healthy, local, sustainable food at events such as the Hessler Street Fair and Case Western Reserve’s Food Justice Conference. They also cater for the city of Cleveland events and professional athletes and musicians. Tour attendees will see the greenhouse, production fields, and supporting infrastructure. Come with questions and leave with ideas!

Cost: Donations encouraged.

Directions: Hooper Farm is very close to the I-71 and I-490 interchange. From I-71 N, take Exit 247A. Use the right lane to take exit 247A for W. 14th St. toward Clark Ave./Steelyard Dr. Keep left and follow the signs for W. 14th St. At the traffic circle, take the third exit onto W. 14th St. Turn right on Castle Ave. Turn left on W. 11th St. The farm is on the right.

Changing the Landscape of Urban Agriculture Tour

Saturday, August 18 • 1 p.m.

Urban Agriculture Alliance at Jackson Industries
Thomas Jackson and Sean Nestor
2291 Auburn Ave., Toledo, OH 43606
(419) 376-9746, seannestor@lucascountygreens.org

In 2017, urban farmer Thomas Jackson faced $30,000 in fines from the city of Toledo for using wood chips to remediate soil on vacant lots he acquired in his neighborhood. The resulting political fallout led growers to form the Urban Agriculture Alliance of Lucas County, which works to enact local policies that protect and support urban agriculture.

With the Ohio House of Representatives considering House Bill 175, a measure which would allow small livestock on residential properties and prohibit zoning authorities from regulating certain agricultural activities conducted on residential property for non-commercial purposes, the future of urban agriculture is being shaped, for better and worse, at the state and local level.

This tour focuses on the historic challenges faced by Toledo urban agriculture projects, the current status of proposed zoning ordinances, successful production
models to replicate, and support and resources available to assist urban agriculture projects. Come prepared to learn, share, and engage in the creation of a supportive urban agriculture alliance.

Directions: From I-75, take Exit 203B for Rte. 24. Drive south on Rte. 24 and turn right on Rte. 51/Monroe St. Turn left on Auburn Ave. The farm is located near the intersection of Auburn Ave. and Milburn Ave.

Urban Farm Collective Tour

Saturday, August 25 • 1-5 p.m.

Urban Earth Farms
Suellen Shupe
824 Enright Ave., Cincinnati, OH 45205
(859) 445-5044, suellyn7@yahoo.com
www.enrightecovillage.org/csa
Lisa Craig, Butler/Hamilton County CSU Extension Agent
(937) 376-6652, lcraig@centralstate.edu

Initially comprised of neighborhood yard gardens, Urban Earth Farms expanded their farm into a rubble-filled vacant lot, making new connections with their diverse community in the process. Every town has empty lots, but how do you turn that negative into a positive growing environment? Learn the history of Enright Ridge Urban Eco-Village, an intentional community in Price Hill on Cincinnati’s westside. Tour the rejuvenated gardens in neighbor’s backyards, the original community garden plot, the repurposed greenhouse, and see what is underway for the new site, the former location of a municipal ice house. Visit their community supported agriculture distribution and greenhouse marketplace, poised to become a food hub for this underserved community.

Registration: RSVP to Urban Earth Farms at suellyn7@yahoo.com by August 18.

Directions: From I-71/75 in downtown Cincinnati, take the exit for Rte. 50 W. From I-75 S, take the Freeman Ave./Rte. 50 exit. Use the far right lane to take Warsaw Ave. up the hill. Turn left past the Kroger parking lot onto Enright Ave. Watch for the sign on the left in the second block.

Regenerative, Year-Round Urban Market Farm Tour

Sunday, September 23 • 3:30-6 p.m.

Dayton Urban Grown Training Farm/Mission of Mary Farm
Lisa Helm and Stephen Mackell
933 Xenia Ave., 619 Silver Ln., Dayton, OH 45410
(937) 610-3845, (937) 823-1308, daytonurbangrown@gmail.com, missionofmaryfarm@gmail.com
Kevin McGhee, Montgomery County CSU Extension Agent
(937) 224-9654, kmcghee@centralstate.edu

Tour two of the most active farms in Dayton in the same neighborhood! The first stop is Dayton Urban Grown, an urban farm cooperative and training farm that broke ground in September 2016. It features a year-round, no-till, high rotation system for market vegetables and do-it-yourself infrastructure that new farmers can construct, including hoop houses, low tunnels, and perennial hedgerows. They offer a year-long classroom training program to train new market farmers and their wash and pack shed and other equipment are available to course graduates and cooperative members. The tour will continue at Mission of Mary Farm, which operates a network of urban farm sites around inner east Dayton and sells through markets and a community supported agriculture program to neighbors of diverse incomes through a sliding price model. Join this tour to see their headquarters building, garage, propagation nursery, wash and pack area, apiary, movable hoop houses, and one of their production gardens.

Directions: From Rte. 35 in Dayton, take the Keowee/Wayne Ave. exit. Coming from the east, turn left on Keowee St. and left on Xenia Ave. From the west, turn right on Keowee St. and take an immediate left on Xenia Ave. Dayton Urban Grown will be on the left in about 12 blocks. Mission of Mary Farm is a short two block walk from Dayton Urban Grown. Walk west on Xenia Ave. and turn left on St. Paul Ave. Turn right on Andrews St. Turn left on Silver Ln. Mission of Mary Farm is on the right.
Cultivating a Farm with Friends (and No Money) Farm Tour

Sunday, August 5 • 1-4 p.m.

Hand Hewn Farm
Kathy Neal
10990 Patterson Rd. SW, Fresno, OH 43824
(405) 668-2403, kathy@handhewnfarm.com
www.handhewnfarm.com

Hand Hewn Farm is made up of five friends: Andy and Katie Lane, Doug and Molly Wharton, and Kathy Neal. In 2014, these friends made the decision to combine efforts and move to Andy’s grandparents’ family farm in Tuscarawas County. They raise pigs in the woods, and rabbits and layer and broiler chickens on pasture. A fully operational educational butcher shop adds to the vision and is where butcher workshops and other culinary classes are held.

Many aspiring farmers don’t have access to land and don’t have the capital required to get started. Come find out how these five friends are creatively and thoughtfully building a profitable, sustainable, ecologically sound business.

Registration: To register, email info@handhewnfarm.com by August 1.

Small Sustainable Pastured Egg and Market Garden Tour

Sunday, September 2 • 10 a.m.

Freshtown Farm/City Bird Columbus
Marcie Todd and Mike Kelley
10452 McIntosh Rd., Pataskala, OH 43062
(916) 533-8646, freshtownfarm@gmail.com
www.freshtownfarm.com

Freshtown Farm and City Bird Columbus is a partnership between vegetable farmer, Marcie Todd, and egg producer, Mike Kelley. They farm on some leased land in Pataskala and on a small plot rented from the Columbus Land Bank.
Program on the city’s south side. They have a small community supported agriculture program and attend the Westgate Farmers Market and Clintonville Farmers’ Market. They established their farms in late 2017, so while the infrastructure is rudimentary, they provide only the best for the chickens and are working hard to build the soil. Join this tour if you’d like to know more about what it has taken to get their farms off the ground and the steps they are taking for a more successful future.

**Directions:** From Columbus, take I-70 E toward Wheeling. Exit at Rte. 310 toward Pataskala and turn left. Continue on Rte. 310 until it turns into Broad St. Turn right and take the immediate next left back onto Rte. 310. Pass by a golf coarse and a real estate agent office, and take the first left onto Hadley’s Mill Rd. Take the first left onto McIntosh Rd. The property will be just past the big park on the right.

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**Natural Fish Farm Tour**

**Sunday, September 9 • 1-4 p.m.**

**Kingdom Fish**

Don and Lisa Jones  
6746 County Rd. 112, Rushsylvania, OH 43347  
(937) 539-2529, kingdomfish13@gmail.com  
www.kingdomfish.com

Kingdom Fish is an all natural tilapia farm. They raise fish using no hormones, chemicals, or antibiotics. They have been in business since 2007 and sell their fish to local restaurants, food trucks, and farmers’ markets throughout the Columbus area. On the tour, you will see their fish raising operation, the new processing building where they fillet and package fish, and their aquaponics operation.

**Directions:** From Rte. 68, take County Hwy 111 E. Turn right on County Rd. 112. Kingdom Fish is on the left.

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**Michigan Organic Food and Farm Alliance**

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

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 for 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 them and get involved in creating a better food system for Michigan.

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**Stone Mill and Diversified Family Farm Tour**

**Sunday, July 15 • 2-5 p.m.**

**Westwind Milling**

Lee and Linda Purdy  
11487 Reid Rd., Swartz Creek, MI 48473  
(810) 701-8151, themillers@westwindmilling.com  
www.westwindmilling.com

Westwind Farm is a 120 acre farm featuring meadows, woods, animals, and more. Lee and Linda Purdy grow grain including hard red spring wheat, soft white winter wheat, spelt, rye, buckwheat, and corn, which they grind along with other local organic grain in their stone mill. They also have a substantial garden, growing vegetables for their community supported agriculture (CSA) program, and host classes on bread baking, cheese making, and food preservation in their newly constructed certified kitchen. Finally, they have sheep and chickens, as well as a 288 year old oak tree, in a most peaceful location, where they will start
the afternoon with a farm luncheon. Join this tour to learn about a diversified family farm engaged in multiple value-added endeavors!

Cost and Registration: $10, includes lunch. Pre-registration is required by July 5. To register, go to www.moffa.net. Please include any dietary restrictions in your registration.

Directions: From I-69, take Exit 123 and head south on M-13/Sheridan Rd. Turn left on Lansing Hwy and drive 1 mile to Duffield Rd. Turn right on Duffield Rd. and drive 2 miles, past the railroad tracks, and then turn left on Reid Rd. The farm is the second house after the church. Look for parking signs. From Rte. 23, take Exit 88 and turn left on Rte. 23. Drive for 12 miles. There's a four way stop at Seymour Rd. Duffield Rd. is 3 miles beyond that. Turn right on Duffield Rd., then drive 1 mile and turn right on Reid Rd., just before the railroad tracks. The farm is the second house after the church. Look for parking signs.

Organic Orchard, Grain, Produce, and Flower Farm Tours

Thursday, August 30 • 2-5 p.m.

Plymouth Orchards and Cider Mill/Gateway Farm
Michael Adsit
10685 Warren Rd./10540 Joy Rd., Plymouth, MI 48170
(570) 493-1731, adsit.michael@gmail.com
www.plymouthorchards.com,
www.gatewayfarmplymouth.com

Starting at Gateway Farm on Joy Rd., manager Ben Kasmenn will guide a tour of the 8 acre organic vegetable and cut flower farm that markets through a community supported agriculture program, wholesale, and on-site farmstand.

At 3 p.m., the group will travel to Plymouth Orchards and Cider Mill, a 100 acre certified organic apple orchard and farm that also grows small grains, raspberries, blackberries, asparagus, hay, and cover crops. The Plymouth Orchards owner, Mary Emmett, will greet everyone and lead a tour of the orchard and farm on hay wagons. During the tour, co-sponsored by the Organic Farmers Association, organic apple tree management, small grain production, multi-species cover crops, and cane berry management will be discussed. After the farm tour, manager Alicia Estrada will take guests to the cider mill to see the organic processing of dried apples. They hope to show the cider press in action, and share samples of some of the season’s first cider with fresh donuts!

Directions: From Rte. 14, take the Gotfredson Rd. exit. Turn left at the light on Ann Arbor Rd. and drive 1.25 miles to Joy Rd. Turn left. The sign for Gateway Farm is at the corner of Ann Arbor Rd. and Joy Rd. Park in the farm parking lot or along Joy Rd. From Gateway Farm, drive west on Ann Arbor Rd. for about 1 mile to the Plymouth Orchards Red Shed Market entrance. Follow the farm road to the cider mill parking lot.

Diversified Vegetable Farm and Commercial Kitchen Tour

Sunday, September 16 • 2-5 p.m.

Zilke Vegetable Farm
Vicki and Tom Zilke
12491 Carpenter Rd., Milan, MI 48160
(734) 260-2324, zilkevegetablefarm@gmail.com
www.zilkevegetablefarm.com

Zilke Vegetable Farm grows a diverse array of vegetables for their flexible community supported agriculture program and other direct-to-consumer markets, including a workplace wellness program and an on-site farm stand. They are Good Agricultural Practices certified and follow sustainable growing practices. Explore the farm in fall production and learn about the Zilke’s winter storage system, small grains trials, and recent wash-pack improvements. At the end, you’ll have the option to take a short trip to see their new certified kitchen for value-added production. Come see a successful, diversified family farm!

Directions: From Rte. 23, take Exit 27 to Carpenter Rd. Turn north and drive .25 miles to the farm stand. Parking is available on-site, with overflow parking across the street.