THE OHIO SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

JUNE 3 – OCTOBER 24 2015

Presented by:
Ohio Ecological Food and Farm Association
The Ohio State University Extension Sustainable Agriculture Team
Clintonville Farmers’ Market
This annual series of public tours features 30 organic and ecological farms and businesses in Ohio and Michigan, 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.

Additionally, the series includes a one-day Women Grow Ohio event celebrating women in agriculture, and a tour of a university research center showcasing the results of new sustainable agriculture research.

This year’s series also includes 10 educational workshops on farm machinery, solar energy, dairy herd health, hops production, small-plot market farming, urban agriculture, poultry processing, and living garden structures, along with a farm to table benefit dinner.

**All tours and workshops 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 and plan appropriately. Hats, sunglasses, long pants, closed toe walking shoes, drinking water, 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.

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

**Cover Photo: Ann’s Raspberry Farm**
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# 2015 Ohio Sustainable Farm

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**Presented by:**

Ohio Ecological Food and Farm Association  
The Ohio State University Extension Sustainable Agriculture Team  
Clintonville Farmers’ Market
For more than 30 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents the state’s largest sustainable agriculture conference; offers workshops and webinars for farmers; publishes 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 growers, and advocates for policies that protect and benefit sustainable agriculture.

Pastured Poultry Research Tour

**Wednesday, June 3 • 3 – 5 p.m.**

**Muddy Fork Farm**
Monica Bongue  
2289 N. Reedsburg, Rd., Wooster, OH 44691  
(330) 465-1399, muddyforkfarm@gmail.com  
www.muddyforkfarm.com

Join this tour to see a demonstration of a pastured poultry project using small moveable shelters and a novel feed ingredient. Muddy Fork Farm and The Ohio State University will explore a whole farm approach to incorporating pasture-raised organic poultry and the cereal grain naked oats into a multi-year organic rotation. Two types of broiler chickens, commercial cross broilers and RedBros, were used in this project to compare growth and feed conversion ratios. The simple organic poultry diet based on naked oats and whole roasted soybeans will be discussed, as well as options and considerations for poultry in organic crop rotations. This project was funded by a U.S. Department of Agriculture Organic Research Extension Initiative (OREI) grant. In addition to poultry, tour host Monica Bongue of Muddy Fork Farm grows certified organic produce which is marketed
through a community supported agriculture (CSA) program, at area farmers’ markets, and to local restaurants.

**Directions:** Muddy Fork Farm is located on the border of Wayne and Ashland counties, between Rte. 250 and Rte. 30A. *From Rte. 250*, take Township Rd. 35 and drive 2 miles to the farm, which will be on the left. *From Rte. 30A*, take N. Reedsburg Rd. 1.5 miles to the farm, which will be on the right. Look for the red and blue barn.

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**Bringing it Back Home with Organic Vegetables Tour**

**Sunday, July 12 • 2 p.m.**

**Morningside Farm**

George and Mary Remington  
1075 State Rd., Hinckley, OH 44233  
(216) 406-6621, george@rempro.net  
www.morningside-farm.com

Since 2010, Morningside Farm has demonstrated that more than 300 varieties of organic vegetables can be profitably grown in Ohio. With five acres and five greenhouses in production, George and Mary Remington produce about every variety of vegetable that can possibly be grown in Medina County, along with berries, herbs, tropical crops, and wild crops for farmers’ markets, a community supported agriculture (CSA) program, and restaurants. Guests will learn how the Remingtons manage their organic system from seed to market and discover how Morningside Farm is bringing fresh specialty crop food production back to the Ohio corn field desert, and reintroducing this forgotten craft to a new generation of apprentices.

**Directions:** The farm is located between I-71 and I-77 about 0.5 miles north of Rte. 303/Center Rd. on State Rd. Driving north on Rte. 303, the farm will be on the right. Look for a Morningside Farm sign at the driveway.
Women Grow Ohio Farm Tours

Sunday, July 19
Annie Warmke
(740) 674-4300, womengrowohio@yahoo.com

See how women are transforming agriculture in Ohio! This one-day event features 17 women-run farms, gardens, and homesteads in Athens, Fairfield, Franklin, Lorain, Muskingum, and Perry counties. Connect and unite with women in agriculture and learn how they are feeding Ohio’s families through urban gardens, permaculture, community gardens, community supported agriculture (CSA) programs, and commercial family farms.

Eleven women-operated farms, gardens, and homesteads will be featured. For a detailed list of all sites, including tour descriptions, contact information, and specific times, go to www.oeffa.org/q/womengrowohio.

Registration: Pre-registration is required for each site. Email womengrowohio@yahoo.com.

Michigan Sustainable Farm and Business Tour

Sunday, July 26 • 10 a.m. – 6:30 p.m.

This three-in-one tour will stop at Salomon Gardens, a pastured livestock and poultry farm, Argus Farm Stop, a new retail outlet for year-round local food sales, and Sunseed Farm, a diverse vegetable farm with a year-round community supported agriculture (CSA) program.

Salomon Gardens
Nina White and Salomon Jost
13712 Grass Lake Rd., Grass Lake, MI 49240
(517) 775-2057, salomon.gardens@gmail.com
www.salomongardens.com

The first stop, Salomon Gardens is a 35 acre farm in its third year of production. Salomon Jost, who has worked on organic and biodynamic farms since the early 1980s, and his wife, Nina White, tend to a small flock of sheep, 1,200 free-
range broilers, 200 or more laying hens, and 50 Bourbon Red turkeys. All animals are intensively grazed on ecologically-managed pasture. Salomon and Nina process their broilers and turkeys on-site and direct market to customers and restaurants. In this tour, taking place from 10 a.m.-12 p.m. participants will see firsthand how the lambs, broilers, hens, and turkeys are managed and learn about Salomon and Nina’s challenges and innovations for pasture management; animal health, productivity, and breeding; marketing; infrastructure, and more.

**Directions:** From I-94, take Exit 153 for Clear Lake Rd. Turn south on Clear Lake Rd. which becomes Francisco Rd. Go 2 miles, crossing Michigan Ave. and turn right on Grass Lake Rd. Drive west 1 mile. Pass grain storage silos, three houses, and a large red barn on the right. Follow the parking signs at the barn.

**Argus Farm Stop**
Kathy Sample  
325 W. Liberty St., Ann Arbor, MI 48103  
(734) 213-2200, kathy@argusfarmstop.com  
www.argusfarmstop.com

Participants will drive to Ann Arbor for the second part of the tour at Argus Farm Stop from 2-4 p.m., a market which sells locally produced vegetables, meats, eggs, dairy, and baked goods. Kathy Sample and Bill Brinkerhoff opened the small market on the edge of downtown Ann Arbor in August 2014 to provide a convenient venue for consumers to buy local foods year-round. Farmers own and price their products, and receive 80 percent of the sales price, helping them to expand their businesses and access new customers. Hear from Bill and Kathy about what they’ve learned in the last year of doing business, what challenges they’ve faced, and about the marketing and availability of local produce.

**Directions:** From Salomon Gardens, return to Rte. 94 and drive east. Take Exit 172 for Jackson Rd. Drive east on Jackson Rd. which becomes Huron St. Turn right on 3rd St. The second left is W. Liberty St. Argus Farm Stop is on the right.
**Sunseed Farm**
Tomm Becker
5000 Boyden Dr.,
Ann Arbor, MI 48105
(734) 224-4228,
sunseed@farmsunseed.com
www.farmsunseed.com

The last stop, Sunseed Farm, is a year-round vegetable CSA farm started in 2009 by Tomm and Trilby Becker. Tomm worked as the production manager at the Student Organic Farm at Michigan State University and is one of the area’s foremost experts on extending the growing season with hoop houses. Dedicated to mentoring new farmers, he works with Tilian Farm Development Center and employs 2 or more beginning farmers at any given time at Sunseed Farm. In the summer months, Trilby runs a cut flower CSA that also serves restaurants, florists, and markets like Argus Farm Stop. Join the Beckers and their employees from 4:30-6:30 p.m. for a tour of their hoop houses and to learn about their crops, their CSA, and what they have learned in the last six years of running the farm.

**Directions:** From Argus Farm Stop, take W. Liberty St. east. Turn left on S. Main St. Turn left on W. Huron River Dr. Turn right on N. Maple Rd. Turn left on W. Joy Rd. The first right is Boyden Dr. Sunseed is at the end on the left.

**Registration:** There is no cost to participate in these tours. Lunch is available for purchase. Pre-registration is strongly encouraged. Register by July 19 at http://goo.gl/5hLSBc.

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**Organic Dairy Farm Tour**

**Wednesday, August 5 • 9:30 a.m. – 12 p.m.**

**Weaver Dairy**
Landis Weaver
1285 Frost Rd., Hillsboro, OH 45133
(740) 634-2440

Landis Weaver started his first dairy with his brother on his father’s farm in 2008. Today, he runs his own certified organic dairy on 250 acres of rented land, where he pastures cows and grows 30 acres of corn and triticale. Landis
Turnow Ventures began operation in 1980 with 600 acres in production. As market dynamics changed, Steve Turnow began experimenting with organic production in 1998. In 2002, during the first year of the National Organic Program, he certified all 1,500 acres of his farm. Today, 600 acres are dedicated to alfalfa production to serve a value-added supply chain of dehydrated pellets for chicken feed, an operation managed by extended family. On the tour, attendees will see a corn, soybean, wheat, black bean rotation; test plots studying various weed control cultivation methods, and soil fertility approaches utilizing soil-balancing techniques.

Directions: From Toledo, take I-280 S. At the Ohio Turnpike, I-280 becomes Rte. 420. Continue for 2 miles and merge onto Rte. 20 E toward Fremont. Travel approximately 13 miles. Turn left on County
Rd 92. Continue for 1.75 miles; the farm is on the left. From I-75 N, take Exit 179. Travel east on Rte. 6 toward Fremont for about 11 miles. Turn left on Rte. 23 N. Travel for 3 miles. Turn right on Rte. 600 E. After 10 miles, Rte. 600 becomes County Rd. 92. Continue on County Rd. 92 for 2 miles; the farm is on the left.

Value-Added Fruits and Vegetables Farm Tour

Sunday, August 16 • 1 – 4 p.m.

Ann’s Raspberry Farm
Daniel and Ann Trudel
6645 Blair Rd., Fredericktown, OH 43019
(740) 694-1935, annsraspberryfarm@gmail.com
www.annsraspberryfarm.com

Enjoy a self-guided tour of Ann’s Raspberry Farm to see red raspberries produced using season extension methods and to learn about growing Brussels sprouts. End your visit with a taste of what Knox County has to offer, including local meat, syrup, cheese, baked goods, artisan jams and preserves, and farm fresh produce. A local chef will also be preparing various Brussels sprout dishes. Celebrating 10 years growing specialty crops and crafting artisan products from seed to jar, Daniel and Ann Trudel will share the challenges and rewards of growing a hobby farm into a full-time operation during this multi-faceted event co-sponsored by the Clintonville Farmers’ Market.

Registration: Pre-registration is strongly encouraged. To register, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org by August 10.

Directions: From Columbus, take I-71 N to Exit 151. Travel east on Rte. 95/ Mt. Gilead Rd. for about 5 miles to Lucerne Rd./Township Rd. 392. Turn left and go north on Lucerne Rd. for 4 miles. Turn right on Blair Rd. and travel east for 0.5 miles to the farm.
Organic Weed Management Farm Tour

Sunday, September 20 • 10 a.m. – 2 p.m.

**Rock Dove Farm**
Todd and Heather Schriver
5319 State Rte. 142 SE, West Jefferson, OH 43162
(614) 738-1050, (614) 738-8285,
farmer@rockdovevegetables.com,
www.rockdovevegetables.com

Rock Dove Farm was founded in 2010 by Todd and Heather Schriver. The farm primarily specializes in roots and greens, which are sold at local farmers’ markets and through Great River Organics. The Schrivers will highlight their weed management strategies by demonstrating proper hoeing techniques. They’ll also discuss bed staling and what weed management approaches have and haven’t worked on their farm.

**Directions:** From Columbus, take I-70 W to Rte. 142 (just past Hilliard Roam Rd. exit). Travel south on Rte. 142. Turn right at the stop light to continue on Rte. 142. Drive through West Jefferson. To stay on Rte. 142, turn left just after the railroad tracks. Continue for 4 miles; the farm is on the left. Pull into the driveway and park in the grass on either side.

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Naturally Raised Lamb Pasture Walk

Saturday, September 26 • 1–3 p.m.

**Find a Way Farm**
Beth and Brian Duffy
36789 Buzzard Den Rd., Langsville, OH 45741
(740) 669-0057, (937) 361-0421, findawayfarm45741@gmail.com
www.findawayfarm.com

Beth and Brian Duffy of Find a Way Farm invite visitors for a two hour pasture walk on their beautiful 80 acre farm in southeast Ohio to experience life as a
shepherd. The Duffys will describe what it takes to raise lamb naturally while providing access to clean, healthy pastures. They’ll discuss the practice of management-intensive rotational grazing and demonstrate the use of polynets. Visitors will have an opportunity to sample lamb and make purchases.

**Registration:** Space is limited to 40 participants. Pre-registration is required. To register, email findawayfarm45741@gmail.com by September 12.

**Directions:** From Athens, take Rte. 32 W. About 5 miles past Albany, take Rte. 689 S. After about 3 miles, turn left on Point Rock Rd./Township Rd. 27. There is no sign for Point Rock Rd.; however, there is a sign to the right that says North Run Rd. and a blue building before the turn. Take the first right onto Mine Rd. Disregard the gate, guard shack, and “Do Not Enter” sign. Proceed slowly and watch for pot holes. Take the first right on Buzzard Den Rd. after exiting the mine area. It is a gravel road with a small yellow bridge. The farm is about 1 mile from the intersection. Look for a two story white house with a blue barn on the right side of the road.

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**Off-Season Farm Production Tour and Workshop**

**Sunday, September 27 • 10 a.m.**

**Rose Hill Willow Farm**

Howard Peller
7680 Rosehill Rd., Roseville, OH 43777
(740) 697-0027, hp@columbus.rr.com
www.basketfarmer.com

Willow farmer and basket weaver Howard Peller will describe how you can diversify your farm or garden and create off-season production opportunities through the planting and harvesting of woody perennial plants. Howard established a grove of 5,000...
willow plants in 50 different varieties on his farm and uses traditional European methods to fitch, slew, rand, wale, slath, and twine the willow to make artisanal handcrafts, including baskets and garden structures.

View Howard’s wildlife and beneficial insect reserves, learn about coppicing (a method of pruning which allows for long-term harvest), and discover opportunities to create fencing, beanpoles, and trellises from woody plants.

A guided tour, co-sponsored by the Clintonville Farmers’ Market, will take place at 10 a.m. Guests may also take a self-guided tour beginning at 12 p.m.

Following the tour, Howard will offer a workshop from 2-4 p.m. on the traditional art of creating garden structures with cut willow rods. He will demonstrate the techniques to craft a treillage for growing plants in your garden. This is a hands-on demonstration with participation encouraged.

**Cost and Registration:** The farm tour is free and open to the public. The cost of the workshop is $20. For an additional $30, participants can receive a kit of willow sticks to make their own garden structure. Workshop attendance is limited to 15 people. Workshop pre-registration is required. To register, email hp@columbus.rr.com or call (740) 697-0027.

**Directions:** From Zanesville, take Rte. 93 S toward Roseville. Turn left on Fultonrose Rd. and drive east 100 yards to the stop sign. Turn left on Rosehill Rd. Turn right at the first gravel driveway and park where indicated.
Lee and Jennifer Ruff started End of the Road Farm five years ago. Since then, they’ve been working to transform the 21 acre conventional farm into a sustainable homestead. The Ruffs produce sweet sorghum syrup, whole spelt flour, 40 varieties of heirloom vegetables, and pastured eggs, chicken, and pork. They use draft horses for the majority of their field work, including squeezing sorghum cane into sweet syrup. When they’re not producing their own animal feed, relocating old barns, butchering chickens, or rebuilding horse-drawn equipment, the Ruffs sell at three farmer’s markets, and through a co-op and small community supported agriculture (CSA) program. Join Lee and Jennifer for a guided tour of their Certified Naturally Grown farm and a demonstration of their sorghum-making process.

Registration: Pre-registration is required. To register, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org by October 2.

Directions: From the west, take I-75 to Exit 82 for Piqua/Urbana. Take Rte. 36 E toward Urbana and drive 6 miles into Fletcher. Turn right on Mill St. before the first stop light. Take the next right on First St. which becomes the farm’s driveway. From the east, follow Rte. 36 for 20 miles past Urbana to Fletcher. Turn left at the first stoplight onto Rte. 589. Turn right on First St. at the Methodist Church, which becomes the farm’s driveway. Follow the driveway up and around the teardrop and park facing out.
Check out these annual farm open houses hosted by OEFFA members this summer!

**Saturday, June 6 • 1 – 4 p.m.**
**Snowville Creamery**
32623 State Rte. 143, Pomeroy, OH 45769
(740) 698-2340, info@snowvillecreamery.com, www.snowvillecreamery.com

Located on the dairy farm of Bill Dix and Stacy Hall, join Warren and Victoria Taylor of Snowville Creamery for a leisurely field walk and milking parlor tour to learn how milk is processed and bottled for delivery. Enjoy cranking homemade butter or help make frosty ice cream to the sound of a live bluegrass band!

**Sunday, June 28 • 1 p.m.**
**Sunny Meadows Flower Farm**
3555 Watkins Rd., Columbus, OH 43232
(614) 361-5102, sunnymeadowsflowerfarm@gmail.com, www.oursunnymeadows.com

Join Steve and Gretel Adams for a guided tour of Sunny Meadows Flower Farm. This seven acre urban flower farm specializes in mixed cut flower bouquets for local farmers’ markets, grocery stores, florists, weddings, special events, and for sale at their recently opened on-site retail farm stand.

**Sunday, September 20 • 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. The farm focuses on sustainable local food production and distribution. Tour the garden and high tunnel, examine machinery used to bale hay, take a wagon ride, tour the new on-farm market and processing facility, and sample farm ingredients prepared by local chefs and artisan producers.
Five-Day Solar Electric Workshops

**Monday, June 15 – Friday, June 19 • 8 a.m. – 5 p.m.**

**OEFFA Office, Ohio Lumbermen’s Building**

41 Croswell Rd., Columbus, OH 43214

**Monday, October 12 – Friday, October 16 • 8 a.m. – 5 p.m.**

**Local Roots Market and Café**

140 S. Walnut St., Wooster, OH 44691

With prices for photovoltaic (PV) systems falling and demand exploding, solar energy is becoming economical for nearly every home or farm. If you have ever wanted to make your farm energy independent, take your homestead off the grid, or start your own business installing PV systems, now is a great time!

Join OEFFA and Annie and Jay Warmke of Blue Rock Station for a five-day training course where you will learn how to design and install PV systems. The course will be equally divided between lectures and hands-on labs. You will learn with a working PV system, dismantling and reinstalling it, troubleshooting, and testing its proper operation. You will also learn how to construct a working solar generator to run pumps, freezers, and lights when the grid goes down. At the end of the week, you will have the opportunity to sit for an internationally recognized certification Level 1 examination offered by the Electronic Technicians Association (ETA), which allows you to receive a respected industry credential demonstrating your knowledge.

**Cost and Registration:** $930 for OEFFA members, $970 for non-members. The cost includes ETA fees, an installation toolkit, and a course workbook. Lunch is provided on each class day. Contact OEFFA if you would like to discuss installment options. All attendees must be paid in full by the beginning of their first class. Pre-registration is required. Space is limited to 10 students per workshop. Register online at [www.oeffa.org](http://www.oeffa.org) by June 10 for the Columbus workshop and October 7 for the Wooster workshop. To register by mail, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA Solar Workshop, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org. For more information about Blue Rock Station, call (740) 674-4300 or go to [www.bluerockstation.com](http://www.bluerockstation.com).
Small-Plot Market Farming Master Class

Sunday, June 21 • 12 – 4 p.m.

Carriage House Farm
10251 Miamiview Rd., North Bend, OH 45052

Join Carriage House Farm Garden Manager Kate Cook for an in-depth look at successful small-plot market gardening. An experienced grower and educator, Kate produces a wide variety of specialty crops, ranging from market staples like tomatoes and chard to more unique offerings, like ginger and nasturtium, for farmers’ markets, restaurants, and grocers. She will give a tour of her four acre market garden and discuss her planting techniques, tools, crop choices, and the variety of outlets she sells through. This class is well-suited for serious gardeners looking to start a business or small-scale market growers interested in fine-tuning their operation.

Cost and Registration: $30 for OEFFA members, $40 for non-members. Pre-registration is required. Space is limited to 35 participants. To register, go to www.oeffa.org/q/marketfarming or send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Market Farming Master Class, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 Ext. 206. To learn more about Carriage House Farm, call (513) 235-7868 or go to www.carriagehousefarmllc.com.

Urban Agriculture Exchange

In an effort to connect Ohio’s urban farmers, OEFFA is working with partners across the state to host leading urban growers from different cities for workshops and networking.

Production Systems for Successful Urban Farming

Sunday, June 28 • 1 – 5 p.m.

Garden Station
509 E. 4th St., Dayton, OH 45402
www.daytongardenstation.org

Successful urban market farming requires efficient systems and cost-effective infrastructure. Experienced farmer and Findlay Market Farm Manager Mike
Hass will compare and contrast different bed and production systems from urban and rural settings, and share ideas for inexpensive post-harvest handling setups for urban growers. The workshop will start with a private tour of Mission of Mary Farm at 619 Silver Ln. in Dayton, before heading to Garden Station. After the workshop, enjoy a reception hosted by Garden Station and Dayton Urban Grown.

About the Instructor: Mike Hass manages four acres of urban and rural production and helps train aspiring farmers at Findlay Market Farm. A New England native, Mike got his start managing an organic farm in Connecticut in 1990. He has run his own operation, Idyllwild Farm in Kentucky since 2009. For more information, go to www.findlaymarket.org.

Finding Your Niche: Aligning Products, Markets, and Your Interests for Maximum Productivity, Profitability, and Satisfaction

Saturday, October 24 • 2 – 5 p.m.
The Refugee Response at Ohio City Farm
Bridge Ave. and W. 24th St., Cleveland, OH 44113
www.therefugeeresponse.org

With space at a premium, it is important for urban farmers to choose their crops and markets wisely. Urban homesteader Rachel Tayse Baillieul of Columbus will share how she hones in on trends and researches competition when making product decisions, evaluates potential sales outlets including farmers’ markets and wholesale clients, and tries to factor her own happiness
and good health into decision-making. After the workshop, enjoy networking and a private tour of Ohio City Farm hosted by the Refugee Response.

**About the Instructor:** Rachel Tayse Baillieul farms with Swainway Urban Farm, which specializes in microgreens, mushrooms, vegetables, and seedlings for farmers’ markets, restaurants, and retailers. She also educates urban farmers and homesteaders as a founder of the Columbus Agrarian Society, and blogs about her family’s adventures in urban homesteading. Learn more at: [www.swainway.com](http://www.swainway.com), [www.columbusagrariansociety.com](http://www.columbusagrariansociety.com), and [www.harmonioushomestead.com](http://www.harmonioushomestead.com).

**Cost and Registration:** $20 per workshop. Price includes the presentation, tour, and light refreshments. Pre-registration is required for both workshops. Space is limited to 30 participants per workshop. To register for the Dayton workshop, go to [www.oeffa.org/q/urbanfarming](http://www.oeffa.org/q/urbanfarming). To register for the Cleveland workshop, go to [www.oeffa.org/q/niche](http://www.oeffa.org/q/niche). To register by mail, send a check made out to OEFFA, along with the workshop name, the names of all attendees, addresses, phone numbers, and emails to OEFFA, Urban Ag Exchange, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 Ext. 206.

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**Dairy Herd Health Workshop**

**Monday, June 29 • 10 a.m. – 3 p.m.**

**Othmary Farms**

8310 Huwer Rd., Maria Stein, OH 45860

Join OSU Extension veterinarian Dr. Gustavo Schuenemann for a workshop held at Othmary Farms, a family-owned certified organic dairy farm managed by Daniel and Rebecca Fullenkamp and family. Gustavo will discuss herd health
monitoring and recordkeeping, and perform an on-farm risk assessment with an emphasis on herd health and productivity to identify areas for improvement. This workshop, co-sponsored by the Ohio Forage and Grasslands Council and Organic Valley, is intended for veterinarians, Extension educators, farmers, and others who work with certified organic farmers and dairy herds. A free lunch will be provided by Organic Valley.

**Registration:** Pre-registration is required. To register, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org by June 26.

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**The Farmers’ Table**

**Sunday, August 30 • 4 p.m.**

**Maplestar Farm**
10382 E. Washington St.,
Chagrin Falls, OH 44023

Save the date! The Farmers’ Table is coming to northeast Ohio this year! Join OEFFA, organic farmers Jake and Dawn Trethewey of Maplestar Farm, and their long-time restaurant partners, the Driftwood Group, for a unique farm to table experience that celebrates Ohio farms and flavors. Erik Martinez, Executive Chef at Cibreo, will prepare something extra special for the occasion, and we can’t wait to tell you more about it! More information will be available soon at www.oeffa.org.
Steel in the Field Workshop

Back by popular demand!

Sunday, September 27 • 1 – 5 p.m.

Mile Creek Farm
10786 Mile Rd., New Lebanon, OH 45345

Well-maintained and appropriately-scaled equipment is essential to a successful and efficient farm. Learn how to make sound equipment decisions for your farm and about the basics of maintaining, modifying, and fabricating common farm equipment. During this hands-on workshop, you will see the tools, techniques, and shop space utilized on an eight acre certified organic specialty crop farm producing cut flowers and mixed vegetables. Ben and Emily Jackle of Mile Creek Farm will talk about how they select and modify their equipment to suit their needs and how they keep all of it working smoothly. Learn how the Jackles manage their operation with a two-wheel walk behind tractor, a cultivating tractor, and two larger tractors using implements like a mechanical transplanter, disc bedder, chisel plow, rototiller, and side-dresser.

Cost and Registration: $25 for OEFFA members, $30 for non-members. Pre-registration is required. Space is limited to 20 participants and we sold out last year, so please register early. To register, go to www.oeffa.org/q/steelinthefield or send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Steel in the Field, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 Ext. 206. To learn more about Mile Creek Farm, call (937) 687-8762 or go to www.milecreekfarm.com.
Poultry Processing for the Small Farm and Homestead Workshop

Sunday, October 11 • 10 a.m. – 4 p.m.

Tea Hills Farms
269 Township Rd. 2450, 44842

Take control of your food by learning to efficiently and humanely process your own chickens. Join Cara and Jason Tipton of Tea Hills Farms for a firsthand processing experience and tour of the pastured poultry operation. Together they raise poultry on lush pastures and run an on-farm state-inspected processing facility. The day will begin with a hands-on training in start to finish poultry processing, with students directly participating in each step. Attendees will tour the pastures and look at different shelter designs while learning about the basics of raising poultry on pasture and results of recent OSU research on using naked oats for feed. After a home-cooked lunch provided by Tea Hills Farms, Cara and Jason will discuss on-farm processing regulations and equipment. At the end of the day, each attendee will be able to take home two fresh chickens!

Cost: $75 for OEFFA members, $90 for non-members. Price includes lunch and two fresh chickens to take home.

Registration: Pre-registration is required. Space is limited to 15 participants, so please register early. To register, go to www.oeffa.org/q/poultryprocessing or send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Process Your Own Poultry, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022 Ext. 206. To learn more about Tea Hills Farms, call (419) 685-1689 or go to www.teahillsfarms.com.
Ohio State University Sustainable Agriculture Team

(614) 866-6900, (419) 354-9050, hogan.1@osu.edu, sundermeier.5@osu.edu, www.extension.osu.edu, www.oardc.osu.edu, www.oardc.osu.edu/offer

The 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.

Four OSU tours are offered in partnership with the Columbus Urban Farmers Network and the Columbus Agrarian Society. The Columbus Agrarian Society’s goal is to provide the supplies, support, and education to advance and expand food plots in central Ohio. For more information about the Columbus Agrarian Society, including services and other events, go to www.columbusagrariansociety.com.

Seven OSU tours will feature farms participating in OSU Extension’s Ohio Women in Agriculture Learning Network (OWIALN), a grass-roots network created to build confidence and connections among Ohio’s women in food, agricultural, and natural resources production. For information about this initiative, contact neal.331@osu.edu or neikirk.2@osu.edu.
Hops Production Workshop

Tuesday, August 25 • 9 – 3 p.m.

Agricultural Incubator Foundation
Alan Sundermeier
13737 Middleton Pk., Bowling Green, OH 43402
(419) 354-9050, sundermeier.5@osu.edu
www.agincubator.org

Brad Bergefurd, Horticulture Specialist with OSU South Centers, will showcase the newly established hops research planting. Learn about new hop cultivars; innovative hop production techniques; insect and disease control methods; and harvesting, processing, and marketing techniques that can be adopted by Ohio farmers wanting to provide hops for Ohio’s breweries.

Cost and Registration: $50. Price includes materials and meal. Pre-registration is required. To register, email sundermeier.5@osu.edu by August 18.

Directions: The Agricultural Incubator Foundation is located 5 miles north of Bowling Green. From I-75, take the exit for Rte. 582 W/ Middleton Pk. Take Rte. 582 W past Rte. 25. The Foundation will be on the south side.

Cover Crop Farm Tour

Thursday, September 3 • 6 – 8 p.m.

Turnwald Farm
Terry and Dennis Turnwald
22714 Rd. N, Cloverdale, OH 45827
(419) 235-8122

Join this tour to learn about more than 10 different cover crops and cover crop mixtures after wheat that are broadcast, drilled, and applied with and without manure, for a total of more than 40 combinations. Participants will learn about soil health concepts, ways to enhance cover crop growth through different seeding methods, and how cover crops may enhance soil productivity, improve yields, and increase profits.

Directions: From the south, take Rte. 65 which becomes Rte. 115. Turn left on Rte. 224/Rte. 115/Rte. 114/Rte. 224. Continue to follow Rte. 224 W. Turn right on Rte. 634. Turn left onto Rd. N. From the east or west, take Rte. 224 to Rte. 634. Turn north on Rte. 634. Turn left on Rd. N.
Organic and Sustainable Agriculture Field Day

**Thursday, September 10 • 5 – 7 p.m.**

**Agricultural Incubator Foundation**

Alan Sundermeier  
13737 Middleton Pk.,  
Bowling Green, OH 43402  
(419) 354-9050, sundermeier.5@osu.edu  
www.agincubator.org

During this field day, co-sponsored by the Organic Food and Farming Education Research (OFFER) program, learn about organic grain crop production and Zeolite soil amendment research, pest scouting, organic controls, and other OFFER projects. An OREI grant project featuring soil balancing of calcium and magnesium using gypsum, Epsom, and sulfur amendments will be shown. A meal will be provided at no cost.

**Registration:** Pre-registration is required. To register, email sundermeier.5@osu.edu by September 5.

**Directions:** The Agricultural Incubator Foundation is located 5 miles north of Bowling Green. From I-75, take the exit for Rte. 582 W/ Middleton Pk. Take Rte. 582 W past Rte. 25. The Foundation will be on the south side.

Sustainable Fruit Orchard Management Tour

**Sunday, September 20 • 1 – 4 p.m.**

**Cherry Orchards**

Neil and Faybelle Cherry  
10290 State Rte. 669, Crooksville, OH 43731  
(740) 982-0976

Cherry Orchards is a family owned and operated orchard that has been doing business in Morgan County since 1949. Neil and Faybelle Cherry manage the farm with a “do no harm” philosophy. In addition to selling apples, peaches, grapes, plums, and pears which are grown with a minimal spray/low impact approach, they plant disease-resistant varieties to further eliminate the need for chemicals. The Cherrys also offer a selection of vegetables and plants. The family has sold at the Athens and Muskingum County farmers’ markets for more than 30 years and at the
Reynoldsburg Farmers’ Market for the past four years. They also operate an on-farm market, contribute a “fruit share” for an area community supported agriculture (CSA) program, and offer pick-your-own apples. The Cherrys have landscaped much of the farm with a variety of ponds, trees, and several stone sculptures.

Directions: From I-70 in Zanesville, take Rte. 60 S to Gaysport. In Gaysport, turn right at the bridge, and left onto Old River Rd. S. Continue on N. River Rd., to Sharps Ridge Rd./County Rd. 8, to Rte. 555, to Rte. 669. Cherry Orchards is located at the intersection of Rte. 555 and Rte. 669.

COLUMBUS AGRARIAN SOCIETY
FARM TOURS

Urban Fruit and Vegetable Production and Marketing Tour

Saturday, July 25 • 2 – 4 p.m.

Franklinton Gardens
Nick Stanich
909 W. Rich St., Columbus, OH 43222
(614) 233-1887, nick.stanich@franklintongardens.org
www.franklintongardens.org

Franklinton Gardens is a nonprofit urban farm in the Franklinton community of Columbus. Franklinton Gardens maintains a mosaic of urban food production
gardens that total just over 1.5 acres, including multiple market gardens, a perennial fruit and nut nursery, a bramble garden, a community garden, and a neighborhood produce stand. Franklinton Garden’s goal is to demonstrate that urban agriculture can be a cornerstone of a healthy urban food system by showcasing high output gardens and inspiring others to garden to strengthen household food security and the local food economy. This tour will focus on seven gardens that contribute the bulk of Franklinton Gardens’ annual fruit and vegetable production. Guests will see four high tunnels, a seedling start house, a produce rinse and refrigeration area, drip irrigation, and an assortment of cold frames.

Directions: From Rte. 315 S, take the Rich/Town St. exit and continue south to the Rich St. intersection. Turn right on Rich St. From Rte. 315 N, take the Rich/Town St. exit and continue north to the Town St. intersection. Turn left on Town St. Continue to Martin Ave. Turn left on Martin Ave. Park near Martin Ave. and Rich St. and walk west to 909 W. Rich St.

Urban Farming in Small Spaces Tour

Sunday, August 9 • 2 – 4 p.m.

Swainway Urban Farm
Joseph Swain
285 Canyon Dr., Columbus, OH 43214
(614) 557-8902, joseph@swainway.com
www.swainway.com

Swainway Urban Farm began as a backyard garden in 2007 and now includes three growing sites producing certified organic mushrooms, microgreens, seedlings, and specialty vegetables for sale at farmers’ markets and restaurants. This tour will feature the original farm of permanent raised beds used for intensive market gardening. Join Joseph Swain to discuss the challenges and
rewards of expanding and refining an urban farm. Visitors will see the farm’s extensive composting systems, hoop houses used for season extension and hardening off seedlings, personal perennial gardens, and egg-laying chickens.

**Directions:** From I-71, take the Cooke Rd. exit. Travel west to Indianola Ave. and turn left. Continue south to Glenmont Rd. and turn right. Follow Glenmont Rd. to Sharon Rd. and turn right. Turn left on Canyon Dr. Park on the street, being respectful of neighbors’ yards. Carpooling is encouraged.

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**Aquaponic Fish Production Tour**

**Friday, August 14 • 12 – 2 p.m.**

**St. Stephens Community House**

Henry Pettigrew  
1500 E. 17th Ave., Columbus, OH 43219  
(614) 294-6347, hpettigrew@ststephensch.org

Project AquaStar is a multifaceted aquaponics, waste reduction, and composting business enterprise operated by St. Stephens Community House in the Linden Neighborhood of Columbus. The site includes an aquaponics system utilizing six 1,200 gallon tanks. Aquaponics is a synergistic production technique in which fish and plants are grown together in the same system. The fish waste feeds the growing plants and the plants in turn clean and filter the water that returns to the fish environment. Tilapia fish are produced in this system in an effort to help address food insecurity in the Linden community.

**Directions:** From I-71, take the 17th St. exit and go east toward Cleveland Ave. Cross Cleveland Ave. and after about 2,000 feet, St. Stephens Community House will be on the left. Turn right into the parking area. Project Aquastar is directly ahead.
Large-Scale Urban Farm Tour

Monday, August 24 • 5 – 7 p.m.

Clarfield Farm
Dana Hilfinger
3220 Groveport Rd., Columbus, OH 43207
(614) 277-3663, slenkay@midohiofoodbank.org
www.midohiofoodbank.org/programs-services/our-programs/UFCO

Urban Farms of Central Ohio, an initiative of the Mid-Ohio Foodbank, transforms vacant and underutilized sites in underserved neighborhoods into productive, sustainable urban farms that provide low-income, food-insecure residents increased access to fresh, local produce. One site has been fully transformed, the Clarfield Farm, and a second site will begin in 2015, the Wheatland Farm. Each farm works to sustain itself and raise awareness about hunger by selling a portion of crops directly to local restaurants in addition to feeding the neighborhood around the farm. The Clarfield Farm operates on three acres of vacant elementary school property in the Marion-Franklin neighborhood. Each week, neighbors visit the farm stand to fill up on fresh, wholesome produce. With three high-tunnel structures at the farm, produce and opportunities for engagement are available year-round.

Directions: From I-71, take the Frank Rd./Rte. 104 exit and head east. Exit Frank Rd./Rte. 104 at Groveport Rd. Turn right and drive south. The farm will be about 1.5 miles from the exit and will be on the left, with parking in the rear of the school building.
Dairy Goats and Goat Milk Soaps Tour

Saturday, June 13 • 12 – 6 p.m.
Rain date: Saturday, June 20

Pine Lane Farm
Martha Fix
5057 State Rte. 133, Batavia, OH 45103
(513) 260-4352, info@pinelanesoaps.com
www.pinelanesoaps.com

Visit Pine Lane Farm to see Martha Fix’s herd of registered Saanen and Toggenburg dairy goats. Guests can try their hand at showing and milking, learn about cold process soapmaking, and see finished goat milk body care products including soaps and lotions.

Directions: From Cincinnati, take I-275 and exit at Rte. 50 (Milford/Hillsboro exit). Travel east on Rte. 50 for about 8 miles, going through the town of Owensville. Continue east on Rt. 50 for 4 miles and look for the intersection of Rte. 133. Turn right, going south on Rte. 133 towards Williamsburg for 0.8 miles. The farm is on the right before the stop sign. Parking is available at the end of the driveway.
Farming for Farmers’ Markets Tour

Sunday, July 19 • 1 – 4 p.m.

Jaybird Farms
Vivian Pfankuch
2091 State Rte. 321, Sardinia, OH 45171
(937) 442-4800, vivian@jaybirdfarms.com
www.jaybirdfarms.com

Visit Jaybird Farms’ greenhouse and walk the field to see the plants Vivian Pfankuch grows and picks for market sales. Guests can also see an empty hive and learn about the beekeeping process.

Directions: From Cincinnati, take Rte. 32 E to Sardinia. Turn north on Rte. 134. Go about 5 miles and turn right on Rte. 321 E. Drive 2.5 miles to the farm.

Pasture-Based Livestock and Poultry Tour

Saturday, August 1 • 1:30 – 4 p.m.

Three Moon Farm
Kelly and Ryan Jeter
8181 State Rte. 138, Williamsport, OH 43164
(740) 253-9029, kelly@threemoonfarm.com
www.threemoonfarm.com

Kelly and Ryan Jeter of Three Moon Farm started as aspiring farmers who “knew nothing.” Since purchasing their land, they’ve created a self-sustaining 34 acre family farm that offers a satisfying lifestyle and provides eggs, beef,
Thanksgiving turkeys, and pre-ordered meat chickens to word-of-mouth customers. Learn what infrastructure investments and conservation practices make this farm work. Kelly and Ryan will discuss the challenges and benefits of a recently established breeding program and on-farm poultry processing. Self-directed learners who graduated from the OSU Small Farm College and utilized other OSU programs and services, Kelly and Ryan will share the harder lessons learned only from experience, along with their plans for the future, including two acres of new fruit trees and on-farm processed cider.

Directions: From I-71, take exit 65 and travel east on Rte. 35 through Washington Court House. After about 24 miles, take the Rte. 138 exit toward Greenfield/Clarksburg. Turn left onto Rte. 138 and drive to the farm. Parking will be in a field area.

Food, Family, and Farming Tour

Saturday, August 15 • 10 a.m. – 5 p.m.

Lucky Penny Creamery
Abbe Turner
632 Temple Ave., Kent, OH 44240
(330) 715-4140, abbe@luckypennyfarm.com
www.luckypennyfarm.com

Join four women in agriculture for an exciting and empowering day focused on raising dairy goats, making cheese, composting, and living the small farm dream. Have you ever wanted to raise and milk dairy goats? Join Gwenn Volkert from Ferrum Moraine Farm at 10 a.m. for the inside scoop. Are you interested in learning how to make cheese? Abbe Turner of Lucky Penny Creamery will demonstrate how to make simple cheeses at home beginning at 11:30 a.m. Have you considered backyard urban homesteading and raising a few animals? At 1 p.m., Amber Sattleberg of the SARE Food Waste for Farms project will discuss basic care and feeding for your small farm menagerie. Thinking about starting a small food or farm business? Abbe Turner will discuss getting started and selling at farmers markets in her talk “Living the Dream: Just Say ‘NO’ to Pantyhose” at 2:30 p.m. How about composting? At 4 p.m., Teresa Kaminski from the SARE Food Waste For Farms project will discuss setting up a small compost bin for your food waste to build the soil health of your garden. The day
will also include creamery tours, local food and cheeses, sheep and goats, and more inspiration for your small farm dream.

**Directions:** From I-76, take Rte. 43 N through downtown Kent and turn right on Lake St. Travel 0.25 miles, turn right on Temple St., and continue to the creamery.

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### Sustainable Living Farm Tour

**Saturday, September 19 • 2 – 4 p.m.**

**Schooner Farms**
Becky White Schooner
14890 Otsego Pk., Weston, OH 43569
(419) 261-0908, info@schoonerberries.com
www.schoonerberries.com

A tour of Schooner Farms is a unique experience. Tour visitors will see Becky White Schooner’s classrooms and sundry shop; various huglekultur mound gardens, including a one-third scale replica of the Great Serpent Mound which is aligned with the moon and sun; a lavender labyrinth; herbs; berries; aquaculture; ponds; a community supported agriculture (CSA) program pick up; an apiary, and more.

**Directions:** From I-75, take Rte. 6 W. The farm is located on the corner of Rte. 6 and Rte. 235/Otsego Pk., about 12 miles from I-75. The farm is roughly two miles west of the wind turbines on Rte. 6.

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### Alpaca Farm Tour

**Saturday, September 26 • 10 a.m. – 4 p.m.**

**Alpaca Spring Valley Farm**
Alicia Rocco
3944 Whitacre Ave. SE, Minerva, OH 44657
(330) 868-5353, alpaca4u@frontier.com
www.alpacaspringvalley.com

See, touch, and learn how to raise alpacas naturally! Guests will discover how Alicia Rocco raises alpacas at Alpaca Spring Valley Farm using no pesticides.
or medicines (unless it is an emergency). See healthy alpacas and learn how Alicia uses natural preventative health care. Walk the farm’s pastures, touch the alpacas, and learn the cost involved in being an alpaca farmer.

Directions: From I-77, take Rte. 30 E to Minerva. Turn left on N. Market St and left on Whitacre Ave.

On-Farm Processing, Cheesemaking, and Agritourism Tour

Saturday, September 26 • 11 a.m. – 2 p.m.

Blackstone Farmstead
David and Nicki Blackstone
49800 Township Rd. 58, Lewisville, OH 43754
(740) 567-3463, davidblackstone73@gmail.com

David and Nikki Blackstone operate an on-farm licensed commercial kitchen, cheesemaking facility, milking parlor, and catering business. The farm also features a flock of Russian Romanov sheep, bed and breakfast and vacation/hunters cottages, a pond with swans, a smokehouse, a greenhouse with extensive flower beds, and 50 varieties of hostas. Enjoy free samples of baklava, honey, cheese, breads, stuffed smoked sausage, and more.

Directions: From I-77, take the exit for Rte. 78 in Caldwell. Travel east for 17 miles. The farm is located about 0.75 miles off of Rte. 78 on Township Rd. 58.
Clintonville Farmers’ Market

info@clintonvillefarmersmarket.org, www.clintonvillefarmersmarket.org

The Clintonville Farmers’ Market began in 2003 and has expanded to run three seasons throughout the year, featuring more than 60 Ohio producers. 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. Clintonville is a producer-only market, which means that everything you see at market is grown or produced by the person selling it. This model provides customers with the opportunity to ask questions, make connections, and to truly learn where their food comes from. At the market, you’ll find fruits and vegetables, poultry, pasture-raised meats, cheese, honey and jams, baked goods of all kinds, eggs, grains, cut flowers, and more—all produced in Ohio and brought to market at the peak of freshness. Producers travel anywhere from half a mile to 90 miles to arrive in Clintonville each market day, often harvesting just hours before to ensure they sell only the highest quality products.

Small-Scale Biointensive Farm Tour

Sunday, July 26 • 2 p.m.

Meadow Rise Farm
Joan Richmond
6991 Renie Rd., Bellville, OH 44831
(419) 886-4365, meadowrisefarm@gmail.com
www.meadowrisefarm.com

Learn how Joan and Reed Richmond have transformed 2.5 acres into a human-centered, biointensive farm. Utilizing mostly hand tools and a
“feet-on-the-ground” philosophy, Meadow Rise Farm produces more than three dozen varieties of vegetables in permanent raised beds. Visitors will see gardening philosophies and practices in action from Jean-Martin Fortier’s *The Market Gardener*, as well as Eliot Coleman’s *The New Organic Grower.

**Directions:** From I-71 N, take Exit 165 for Rte. 97 E. Drive 3 miles and turn right at the light at the Rte. 13 intersection (Bellville Bandstand will be on your left). Travel south for 4 miles on Rte. 13 until you come to the Bangorville Rd. intersection. Turn right. Drive 0.5 miles west on Bangorville Rd. You will come to a rise/small hill. At the crest, turn right and park along the edge of the pasture (there’s room to park on both sides of the drive). Walk across the field toward the gray cottage and red pole barn.

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**Sustainable Urban Produce Farm Tour**

**Sunday, August 2 • 2 p.m.**

**Peace, Love, and Freedom Farm**

Milan Karcic  
4541 N. 4th St., Columbus, OH 43224  
(614) 390-3859, mkarcic@gmail.com

Milan Karcic of Peace, Love, and Freedom Farm has been gardening in an urban environment for 25 years. The farm specializes in ground cherries, cucamelons, and rare vegetables. Join this tour to see 30 different varieties of vegetables, fruits, and herbs grown on less than an acre in Franklin County. The farm uses cover crops, crop rotation, compost, raised beds, and season extension practices to minimize soil loss.

**Directions:** From I-71 in Columbus, take Exit 116 for Morse Rd. Turn east on Morse Rd. and drive a short distance to N. 4th St. Turn right on N. 4th St. The farm is on the right side of the road. There is on-street parking and two driveways with parking signs.