The 2009 Ohio Sustainable Farm Tour Series

Ohioans' taste in food is changing.

Conscientious consumers are looking for food grown locally and in a way that protects and conserves our natural resources. Ohio farmers are meeting this growing demand for wholesome food by adopting sustainable farming practices and developing creative marketing solutions.

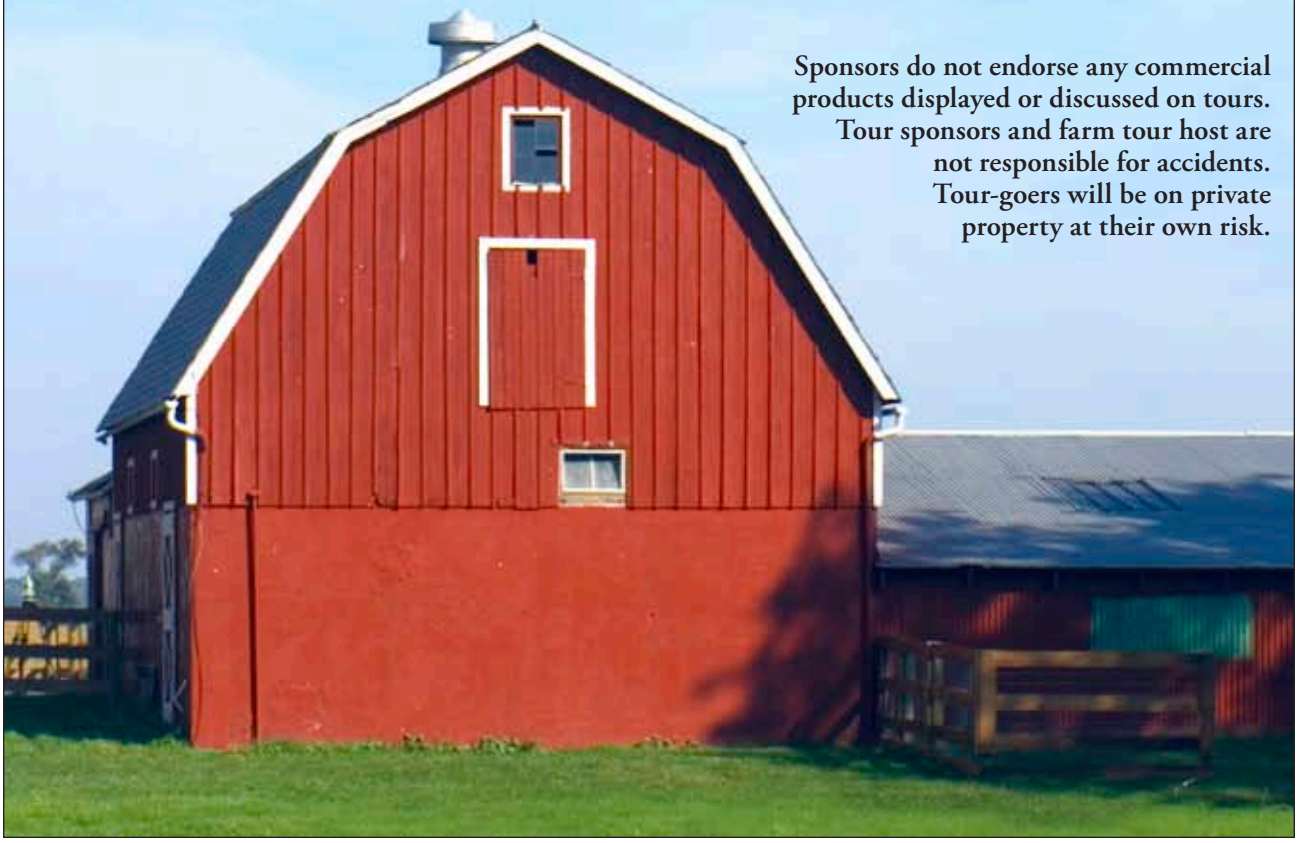
Through this tour series, you are invited to get out in the field and see just how it's done.

Each farmer is prepared to share their extensive experience—both successes and failures—with anyone interested in learning more. Market gardeners, grain and livestock producers, processors, future farmers, educators, and discriminating food lovers are encouraged to attend.

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

This series is sponsored by

- Innovative Farmers of Ohio (IFO)
- Ohio Ecological Food and Farm Association (OEFFA)
- Ohio Forage and Grasslands Council (OFGC)
- The Ohio State University Organic Food and Farming Education and Research (OFFER) Program
- The Ohio State University Sustainable Agriculture Team
- USDA SARE Program



Sponsors do not endorse any commercial products displayed or discussed on tours. Tour sponsors and farm tour host are not responsible for accidents. Tour-goers will be on private property at their own risk.

2009 Ohio Farm Tours & Workshops

JUNE

20th **Organic Field Crops ~ Wayne Co.**
Matt Peart :: Canaan Creek Organic Farm
Saturday, June 20 :: 2:00 – 4:00 pm
3727 W. Britton Road, Burbank, OH 44214-9748
330-624-3162; 330-466-2470 (cell); peart.1@osu.edu
Tour sponsored by: OEFFA

25th **Organic Field Crops Field Day ~ Wayne Co.**
OFFER Program :: OARDC West Badger Farm
Thursday, June 25 :: 1:30 – 4:00 pm
Apple Creek Road, Wooster, OH 44691
330-202-3528
Tour sponsored by: OSU / OARDC

27th **Dairy Grazing ~ Holmes Co.**
Alan & Sharon Kozak Farm
Saturday, June 27 :: 8:30 am – 3:30 pm
10061 Township Road 301, Millersburg, OH 44654
740-545-6349
Tour sponsored by: OFGC

29th **Organic Vineyard ~ Ashtabula Co.**
Ken Tarsitano :: Tarsitano Winery
Monday, June 29 :: 2:00 – 4:00 pm
4871 Hatches Corners, Conneaut, OH 44030
440-224-2444; ken@tarsitanowinery.com
Tour sponsored by: OEFFA

30th **Seasonal Grazing Dairy ~ Monroe Co.**
Kyle & Laura Forni :: Forni's Dairy Farm
Tuesday, June 30 :: 12:30 pm
619 Halls Road, New Matamoras, OH 45767
740-350-5667
Tour sponsored by: OSUE Monroe County

JULY

10th **Sheep Grazing Bus Tour ~ Noble Co.**
Noble County farms :: Chuck & Lisa Rodenfels; Shawn, Kim, & Gene Ray; Wayne Shriver
Friday, July 10 :: 9:00 am
Caldwell Elementary School, across the street from the Noble County Fairgrounds
740-545-6349
Tour sponsored by: OFGC

11th **Berries / Fruit / U-pick ~ Lorain Co.**
Chet Bowling :: Black River Organics
Saturday, July 11 :: 9:00 am – 12:00 noon
18369 State Route 58, Wellington, OH 44090
440-647-3927
Tour sponsored by: IFO

11th **Organic Field Crops ~ Wayne Co.**
Nelson & Lynn Wenger :: Nelson & Lynn Wenger Farm
Sunday, July 11 :: 2:00 – 4:00 pm
1075 N. Wenger Road, Dalton, OH 44618
330-828-2069
Tour sponsored by: OEFFA

18th **Agri-tourism ~ Monroe Co.**
David & Nicki Blackstone :: Blackstone Farmstead
Saturday, July 18 :: 10:00 am – 3:00 pm
49800 Township Road 58, Lewisville, OH 43754
740-567-3463
Tour sponsored by: IFO

18th **Organic Vegetables ~ Athens Co.**
Becky & Kip Rondy :: Green Edge Organic Gardens
Saturday, July 18 :: 2:00 – 5:00 pm
16232 Henry Road, Amesville, OH 45711
740-448-4021; greenedgegardens@verizon.net
Tour sponsored by: OEFFA

19th **Organic Vegetables / Sheep ~ Licking Co.**
Mike & Laura Laughlin :: Northridge Organic Farm
Sunday, July 19 :: 2:00 – 5:00 pm
4211 Van Fossen Road, Johnstown, OH 43031
740-967-4462; northridgeorganicfarm@hotmail.com
Tour sponsored by: OEFFA and Whole Foods Market

30th **Agronomic Crops ~ Wood Co.**
OARDC NW Agricultural Research Station
Thursday, July 30 :: 9:00 am
4240 Range Line Road, Custar, OH 43511 (near Hoytville)
419-257-2060
Tour sponsored by: OSU / OARDC

2009 Ohio Farm Tours & Workshops

AUGUST

1st **Organic Grain Producers ~ Seneca Co.**
Daryl, Diane, & Denny Moyer :: Moyer Brothers Farms
Saturday, August 1 :: 1:00 – 3:00 pm
1841 N. Township Road 165, Tiffin, OH 44883
419-447-2718
Tour sponsored by: OEFFA

13th **Dairy ~ Delaware Co.**
Sylvia Zimmerman :: Fulton Creek Jersey Cheese
Thursday, August 13 :: 10:00 am – 1:00 pm
9518 Welsh Road, Richwood, OH 43344
937-348-2633
Tour sponsored by: IFO

22nd **Organic Field Crops ~ Scioto Co.**
Charles Locher :: Locher Farms
Saturday, August 22 :: potluck lunch at noon; tour at 1:00 pm
1549 Piketon Road, Lucasville, OH 45648
740-820-3629
Tour sponsored by: OEFFA

22nd **Organic Landscape Plants ~ Warren Co.**
Marvin Duren :: Marvin's Organic Gardens
Saturday, August 22 :: 11:00 am
2055 U.S. Route 42 South, Lebanon, OH 45036
513-932-3319
Tour sponsored by: OEFFA

30th **Berries / Fruit / Diversified Farm / Market Garden / CSA ~ Preble Co.**
Lucy & Eugene Goodman :: Boulder Belt Eco-Farm
Sunday, August 30 :: 3:00 – 6:00 pm
3257 U.S. Route 127 North, Eaton, OH 45320
937-456-9724; boulderbelt@voyager.net
Tour sponsored by: IFO

SEPTEMBER

2nd **Berries / Fruit / U-pick / Auction ~ Knox Co.**
Ann & Daniel Trudel :: Ann's Raspberry Farm
Wednesday, September 2 :: 9:30 am – 12:30 pm
(rain date: Wednesday, September 23)
6645 Blair Road, Fredericktown, OH 43019
740-694-1935
Tour sponsored by: IFO

12th **Organic Dairy ~ Wayne Co.**
Ervin J. Weaver :: Weaver Family Farm
Saturday, September 12 :: 2:00 – 4:00 pm
5064 S. Mount Eaton Road, Dalton, OH 44618
330-857-7811
Tour sponsored by: OEFFA

13th **Beekeeping Workshop ~ Brown Co.**
Christine Tailer :: Straight Creek Valley Farm
Sunday, September 13 :: 10:00 am – 3:00 pm
6489 Straight Creek Road, Georgetown, OH 45121
OEFFA: 614-421-2022
Workshop sponsored by: OEFFA

14th **Organic Vegetables ~ Ashland Co.**
Scott Savage :: Arbor Hill Heirloom Organics
Monday, September 14 :: 6:30 – 8:30 pm
520 State Route 95, Loudonville, OH 44842
malabared2004@yahoo.com
Tour sponsored by: OEFFA

15th **OEFFA Cover Crops Workshop ~ Wayne Co.**
OARDC (Ohio Agricultural Research and Development Center)
Tuesday, September 15 :: 9:30 am – 3:00 pm
OSU Wooster, 1680 Madison Avenue
Wooster, OH 44691
Workshop sponsored by: OSU Sustainable Ag Team & USDA SARE

20th **Hogs / Poultry ~ Athens Co.**
JB & Charlene King :: King Family Farm
Sunday, September 20 :: 2:00 – 4:00 pm
3940 Factory Road, Albany, OH 45710
740-698-3940
Tour sponsored by: OEFFA

OCTOBER

18th **Organic Vegetables & Cannery ~ Clermont Co.**
Jeff & Sandra Ashba :: Organic Farm at Bear Creek
Sunday, October 18 :: 9:00 am, 12 noon, & 3:00 pm
2630 Jett Hill Road, New Richmond, OH 45157
513-720-1526; jsashba@msn.com
Tour sponsored by: OEFFA

25th **Sustainable Forestry Practices ~ Licking Co.**
Janell Baran ::
Blue Owl Hollow / Blue Owl Garden Emporium
Sunday, October 25 :: 12 noon – 5:00 pm; SARE test plot tour at 3:00 pm (rain date: Sunday, November 1)
6000 Porter Road NE, Newark, OH 43055
740-345-4689; 740-507-7019 (cell); boge@blueowlgarden.com
Web: http://www.blueowlgarden.com/
Tour sponsored by: OEFFA, Licking Co. SWCD, ODNR Division of Forestry

Ohio Ecological Food & Farm Association

The Ohio Ecological Food & Farm Association was formed in 1979 and is a membership-based, grassroots organization, dedicated to promoting and supporting sustainable, ecological, and healthful food systems.

The OEFFA membership is very diverse. It includes farmers, consumers, gardeners, chefs, political activists, teachers, researchers, retailers, and students. What members have in common is an interest in creating and maintaining a food system that is good for people, good for the earth, and good for the future. By coming together for the annual conference, farm tours, and workshops, and attending chapter meetings, members help each other do this in their daily lives.

To help our members network and stay informed, OEFFA provides its members with a consumer guide to organic and ecological farms and gardens, which can be found at www.oeffa.org, a membership directory, and a bimonthly newsletter. In addition, OEFFA provides organic certification services for growers, and an apprenticeship program to help students gain hands-on experience. OEFFA is also involved in research and development, farm and farmer preservation, policy making, and product promotion.

Organic Field Crops

Matt Peart ::
Canaan Creek Organic Farm
Saturday, June 20 :: 2:00 – 4:00 pm
3727 W. Britton Road, Burbank, OH 44214
330-624-3162; 330-466-2470 (cell); peart.1@osu.edu

Canaan Creek Organic Farm is a 400-acre certified organic row crop and hay farm. Owned and operated by Matt Peart, Canaan Creek Organic Farm has been certified organic for 22 years. Although Matt raises corn, soybeans, spelt, and hay, in a four year rotation, he has moved more and more of his ground into organic hay production as a result of the strong demand for feed from the growing number of organic dairy farms in the area. Very few Ohio farmers have been certified organic for as long as Matt has. Attend this tour to hear Matt's unique perspective on the opportunities and challenges of organic farming, gleaned over more than two decades of experience.

From I-71: Take exit 204 for OH-83 (the Lodi / Wooster exit). Turn south onto Avon Lake Road / OH-83 (turn right if coming from the south; turn left if coming from the north). Continue on OH-83 for about 1.5 miles. Turn right onto W. Britton Road / Twp. Hwy. 178.

Organic Vineyard

Ken Tarsitano ::
Tarsitano Winery
Monday, June 29 :: 2:00 – 4:00 pm
4871 Hatches Corners, Conneaut, OH 44030
440-224-2444; ken@tarsitanowinery.com

Come visit the Tarsitanos' 100-acre farm, which has been certified organic since 1998. Ken Tarsitano converted his great grandfather's dairy farm to 17 acres of vineyards, which are planted mainly to vinifera grape varieties including Cabernet Sauvignon, Chardonnay, Lemberger, Pinot Gris, Pinot Noir, and many more. Ken opened Tarsitano Winery in 2001 and added a café at the winery in 2004 (open Thursday–Sunday). The focus at Tarsitano Winery is on bringing organic wine-grape growing into the 21st century. In combination with age-old organic techniques, Ken uses the latest in modern technology, such as an electrostatic sprayer, new biologicals, and modern chemistry. Tour participants will have a unique opportunity to meet and talk with one of Ohio's most innovative farm families. To learn more, visit www.tarsitanowinery.com.

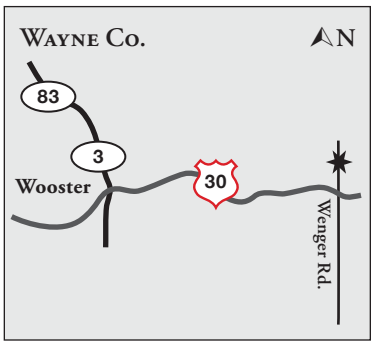
From Cleveland: Tarsitano Winery is approximately 55 miles east of Cleveland. Follow I-90 East out of Cleveland for approximately 50 miles. Merge onto OH-84 via exit 235 (the N. Kingsville exit). Continue on OH-84 South for 3.1 miles. Turn left onto State Road / County Road 354. Continue on State Road for 1.5 miles. Turn right onto Hatches Corners Road and for 0.5 mile.

Organic Field Crops

Nelson & Lynn Wenger ::
Nelson & Lynn Wenger Farm
Sunday, July 11 :: 2:00 – 4:00 pm
1075 N. Wenger Road, Dalton, OH 44618
330-828-2069

Nelson and Lynn Wenger have been producers of certified organic corn, beans, spelt, and hay since 1997. The Wengers currently farm 400 acres of organic crops. The Wengers use their four year rotation to build soil fertility and to manage weed pressure. Although Nelson and son Lynn are partners in this farming operation, they manage their fields separately and take different approaches to the challenges of producing organic field crops. Both Nelson and Lynn rely on maintaining soil fertility as part of their weed management program, but Lynn has also experimented with managing fertility through the application of poultry manure. Nelson and Lynn will discuss the differences in their fertility management systems and the resulting impact on productivity and crop yields. Tour participants will see the fields and the on-farm grain storage facilities, and will hear how Nelson and Lynn have successfully transitioned conventional farm ground into highly productive organic fields.

From Wooster: Follow US-30 East out of Wooster for approximately 11 miles. Turn left onto N. Wenger Road / Twp. Road 97.

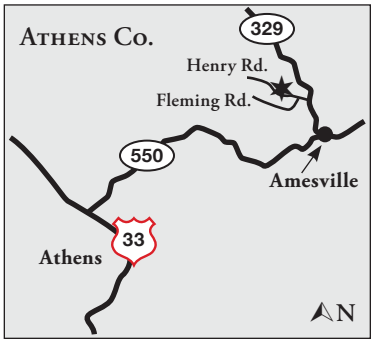


Organic Vegetables

Becky & Kip Rondy ::
Green Edge Organic Gardens
Saturday, July 18 :: 2:00 – 5:00 pm
16232 Henry Road, Amesville, OH 45711
740-448-4021; greenedgegardens@verizon.net

Kip and Becky Rondy established Green Edge Organic Gardens in 1997. The Rondys have developed this 120-acre farm into a diverse specialty crop operation that produces more than 30 organic vegetable crops — from arugula and other greens, to micro-greens, mushrooms, and winter squash. The Rondys' ability to identify and capitalize on emerging trends in the food industry has enabled them to tailor their production and marketing operations to better serve their customers. To provide a wider range of products for their CSA and retail customers, Kip and Becky use five greenhouses in addition to their production fields. Green Edge Organic Gardens produce is available through a CSA, through natural food stores and restaurants in the Athens and Columbus areas, and at the Athens Farmers Market. Everyone attending this tour is encouraged to arrive in Athens early and visit one of Ohio's finest farmers markets. The Athens Farmers Market is held at 1000 E. State Street every Saturday from 10:00 am to 1:00 pm.

From Athens: Take OH-550 East from Athens to Amesville. Turn left (north) onto OH-329. Turn left onto Fleming Road / County Road 35. At the Y, go straight onto Henry Road. Green Edge Organic Gardens will be the first farm on Henry Road.



Sponsored by OEFFA

Organic Vegetables / Sheep

Mike and Laura Laughlin ::
Northridge Organic Farm
Sunday, July 19 :: 2:00 – 5:00 pm
4211 Van Fossen Road, Johnstown, OH 43031
740-967-4462; northridgeorganicfarm@hotmail.com

Mike and Laura Laughlin have owned and operated Northridge Organic Farm for 15 years. They have been certified organic producers for 21 years. Mike and Laura, along with three full-time seasonal employees, manage 35 acres in specialty crop production and pasture-raised lamb. Northridge Organic Farm is known throughout central Ohio for its certified organic lamb, as well as a wide variety of heirloom tomatoes, potatoes, and many unusual varieties of vegetables. The Laughlins have successfully integrated livestock and vegetable production. This integrated approach has allowed them to diversify their range of products for sale, and allowed them to integrate perennial forage production into their vegetable crop rotation. Northridge Organic Farm products are available at most natural food stores throughout central Ohio and are also available through a number of local farmers markets and gourmet restaurants. Tour participants will see firsthand how one farm family is working to meet the growing demand for healthy, wholesome, and delicious locally grown foods.

From Columbus: From the I-270 outerbelt follow either OH-161 East or US-62 East to New Albany. From New Albany follow US-62 to Johnstown. Continue on US-62 for 5.8 miles past Johnstown. Turn left onto Shipley Road. Turn right onto Van Fossen Road.

The Northridge Organic Farm tour is co-sponsored by the Columbus area Whole Foods Market stores. Whole Foods Market is dedicated to selling the highest quality natural and organic products available, and features Northridge Organic Farm in its central Ohio stores. During the tour, folks from the Whole Foods Market team will talk about the store's efforts to sell locally produced foods.

OEFFA will be the beneficiary of the Whole Foods Market **Community Giving Day** to be held on Thursday, July 23, at Whole Foods Market's two Columbus locations. Five percent of the day's net sales will be donated directly to OEFFA. On Saturday, July 25, Whole Foods Market will wrap up its week-long focus on local foods with **"Shake the Hand that Feeds You,"** an opportunity for shoppers to meet local farmers, producers, and artisans, and at 6:30 pm, Whole Foods Market will host **"Farmers' Ball: A Field to Plate Dinner Celebration"** featuring a meal prepared by Whole Foods chefs from locally-sourced products. These events will be held at the Columbus store at 3670 W. Dublin-Granville Road, and 100% from the dinner proceeds will benefit OEFFA. Reservations are required. For more information, visit the Whole Foods Market web site at www.wholefoodsmarket.com/stores/columbus/, or call 614-760-5556.

Organic Grain Producers

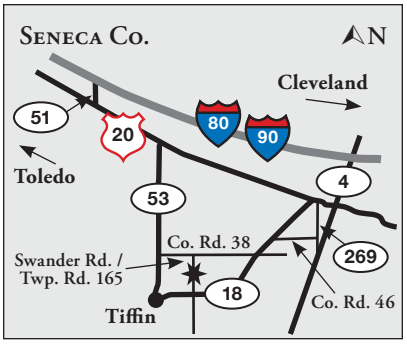
Daryl, Diane, & Denny Moyer ::
Moyer Brothers Farms
Saturday, August 1 :: 1:00 – 3:00 pm
1841 N. Township Road 165, Tiffin, OH 44883
419-447-2718

Daryl, Diane, and Daryl's brother, Denny, began farming in 1974. In 1983 they began transitioning one field at a time, and both farms were organic by 1989. The fields are on a three or four year rotation of corn, soybeans, wheat, clover hay, and clover seed. This season there will be 66 transition acres and 117 organic acres.

The **OEFFA Grain Growers Chapter** will meet at Moyer Brothers Farms at 10:00 am, followed by a potluck lunch at noon and the farm tour at 1:00 pm. If you're interested in joining or would like to learn more about the Grain Growers Chapter, you're welcome to attend! For more information, contact Marty Warnecke at 419-384-7279 or marty@watchtv.net.

From Toledo: Follow I-75 South. Merge onto I-80 East / I-90 East / Ohio Turnpike toward Cleveland. Take exit 81 for OH-51. Turn left (south) onto OH-51. Turn left onto US-20 East. Turn right onto US-6 / OH-53. Turn left onto County Road 38. Turn right onto Swander Road / N. Twp. Road 165.

From Cleveland: Follow I-90 West out of Cleveland. Take exit 110 for OH-4. Turn right (south) onto Hayes Avenue / OH-4. Turn right onto OH-269. Turn left onto County Road 46. Turn left onto OH-18. Turn right onto County Road 38. Turn left onto Swander Road / N. Twp. Road 165.



From Tiffin: Follow OH-18 East out of Tiffin. Turn left onto Swander Road / N. Twp. Road 165.

Organic Field Crops

Charles Locher :: Locher Farms
Saturday, August 22 ::
potluck lunch at noon; tour at 1:00 pm
1549 Piketon Road, Lucasville, OH 45648
740-820-3629

Charles Locher has been the owner/operator of Locher Farms since 1967. Since 1997 he has raised certified organic corn, beans, small grains, and hay in a four or five year rotation on his 140 acres of Scioto County cropland. Charles has also designed and built the "Locher Cultivator," a unique cultivator that has helped him improve weed control in his corn and bean crops. Designed to mount on the planter toolbar, this cultivator immediately proved to be an efficient means of reducing weed pressure both in the wheel tracks and in-row. The cultivator effectively disturbs the soil in the wheel tracks and drastically reduces weed germination without impacting crop growth. Patented in January 2009, the Locher Cultivator has proved so effective that Charles is developing a stand-alone cultivator that can be used after corn and beans are established. Tour participants are invited to bring a potluck dish to share for lunch at noon. The tour will begin at 1:00 pm.

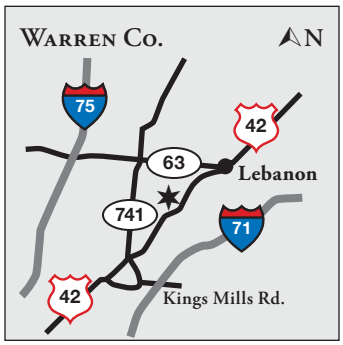
From Lucasville: Follow OH-728 East out of Lucasville. Continue on OH-728 to Minford. At the Muletown Minimart, turn left onto OH-335. Follow OH-335 for about 1.5 miles. At the Y, go left onto Piketon Road. Continue on Piketon Road for about 1.5 miles. (If you get to Fairview Baptist Church, you've gone too far.)

Organic Landscape Plants

Marvin Duren :: Marvin's Organic Gardens
Saturday, August 22 :: 11:00 am
2055 U.S. Route 42 South, Lebanon, OH 45036
513-932-3319

Marvin's Organic Gardens is a unique, full-service, organic landscape design company and garden center. Established in 1999, Marvin's Organic Gardens has grown into an industry leader in organic landscape services for environmentally conscious homeowners and commercial property owners. Marvin's Organic Gardens earned its official USDA organic certification in 2003 and is currently certified organic. Home of the only composting facility in southwestern Ohio, Marvin's Organic Gardens will expand into food waste composting in the fall of 2009. Tour participants will learn more about everything from organic management of home landscapes, to the establishment of native plants, to the creation and maintenance of water gardens. Take this opportunity to visit one of Ohio's premier organic garden centers.

From I-71: Take exit 25 for Kings Island, and turn west onto Kings Mills Road / OH-741 (left if coming from the south; right if coming from the north). Veer right and continue onto OH-741 North. Turn right at the first light onto US-42. The Garden Center is 3.3 miles on your left.



From I-75: Take exit 29 for Monroe, and turn east onto OH-63 (right if coming from the south; left if coming from the north). Follow OH-63 into downtown Lebanon, and turn right onto US-42 (the Golden Lamb will be on your left). The Garden Center is about 2.8 miles on your right.

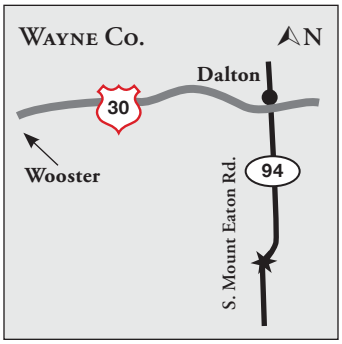
Sponsored by OEFFA

Organic Dairy

Ervin J. Weaver :: Weaver Family Farm
Saturday, September 12 :: 2:00 – 4:00 pm
5064 S. Mount Eaton Road, Dalton, OH 44618
330-857-7811

Ervin J. Weaver established the 129-acre Weaver Family Farm in 1986. In thinking about his children's future on the farm, Mr. Weaver realized that in order to ensure the long-term viability of Weaver Family Farm, it was necessary to work with other area farmers to form a cooperative. He and other area farmers established the Green Field Farms cooperative in 2003. The founding members of Green Field Farms recognized the opportunity that certified organic production represented in terms of a niche market, and they have grown steadily to meet that demand. The cooperative now includes nearly 100 members who produce a wide range of certified organic products, including eggs, many different kinds of cheese, maple products, and fresh vegetables. Tour participants will learn from Mr. Weaver about his organic dairy operation, including the development of a carefully managed rotational grazing system. Improving herd health by fencing off streams and installing drop structures in the grazing paddocks has resulted in a 150-point reduction in the somatic cell count in the 35 cow herd. The Weavers currently raise all of their own feed and produce milk 12 months a year. Attend this exceptional farm tour to learn more about the Weaver family's organic milk production as well as the Green Field Farms cooperative, which has opened doors of opportunity for the Weavers and other area organic farmers.

From Wooster: Follow US-30 East out of Wooster for approximately 13 miles. Continue on US-30 to Dalton. In Dalton, turn right (south) onto OH-94. (Note: turn onto OH-94, not 94A.) Continue on OH-94 for 5 miles. Look for the Weaver Farm Wagon sign at the end of the driveway.



Organic Vegetables

Scott Savage :: Arbor Hill Heirloom Organics
Monday, September 14 :: 6:30 – 8:30 pm
520 State Route 95, Loudonville, OH 44842
malabared2004@yahoo.com

Arbor Hill Heirloom Organics is a micro-scale organic produce business owned and operated by Scott Savage. Specializing in gourmet potato and onion production, Scott has done extensive research on season extension techniques using hoop houses and mobile greenhouse structures. In cooperation with the USDA's Sustainable Agriculture Research and Education (SARE) program, Scott researched gourmet potato production in high tunnels. He will share the results of his investigation and discuss his efforts to raise potatoes for sale in winter and early spring using hay mulch and high tunnels.

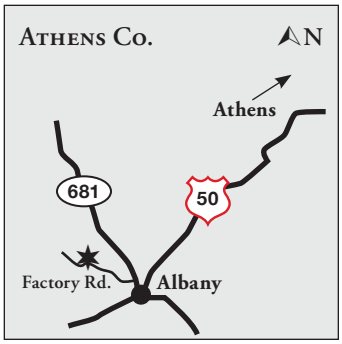
From Loudonville:
Follow OH-60 North out of Loudonville. In McKay, turn right (north) onto OH-95 / State Route 95.

Hogs / Poultry

JB & Charlene King :: King Family Farm
Sunday, September 20 :: 2:00 – 4:00 pm
3940 Factory Road, Albany, OH 45710
740-698-3940

JB and Charlene King have been farming together for 33 years. Currently they farm 200 acres in Athens County and produce high-quality pork and poultry for the southeastern and central Ohio markets. To produce pork and poultry of the highest quality, the Kings have developed management systems that minimize stress on their livestock and improve the animals' quality of life. Additionally, the Kings emphasize consistently high-quality feed as an essential ingredient in the production of quality meats. The Kings combine farm-raised feed corn with local protein feed supplement and process their own custom feed mixture. Take this tour to learn more about pork and poultry production and marketing from a family that has successfully and sustainably produced meat for almost 40 years.

From Athens: Take US-50 West out of Athens. In Albany, turn right onto OH-681. Turn left onto Factory Road / Co. Road 14.

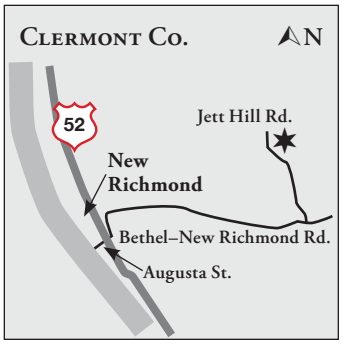


Organic Vegetables & Cannery

Jeff & Sandra Ashba ::
Organic Farm at Bear Creek
Sunday, October 18 :: 9:00 am, 12 noon, & 3:00 pm
2630 Jett Hill Road, New Richmond, OH 45157
513-720-1526; jsashba@msn.com

The Organic Farm at Bear Creek is a family enterprise committed to producing the highest quality certified organic vegetables and herbs employing sustainable agricultural practices. The farm consists of 51 heavily wooded, rolling acres in southeastern Clermont County. Jeff and Sandra Ashba produce a variety of vegetables, lettuce, greens, and herbs. The farm is home to a Department of Agriculture–licensed kitchen/cannery that produces certified organic salsas, pasta sauce, barbecue sauce, several soups, salad dressings, and jams. **Due to restricted access and parking, tour participation is limited and pre-registration is required.** To register, please contact Sandra Ashba by phone at 513-720-1526 or by email at jsashba@msn.com.

From New Richmond: Take Augusta Street east out of New Richmond. Augusta Street becomes Bethel-New Richmond Road. Continue on Bethel-New Richmond Road for about 3.5 miles. Turn left onto Jett Hill Road.

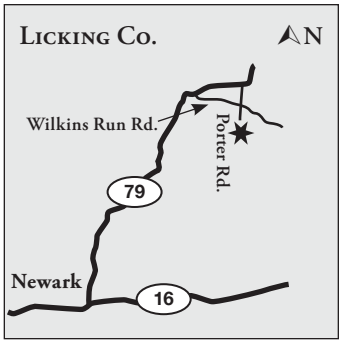


Sustainable Forestry Practices

Co-sponsored by: Licking Co. SWCD and ODNR Division of Forestry
Janell Baran ::
Blue Owl Hollow / Blue Owl Garden Emporium
Sunday, October 25 :: 12 noon – 5:00 pm; SARE test plot tour at 3:00 pm (rain date: Sunday, November 1)
6000 Porter Road NE, Newark, OH 43055
740-345-4689; 740-507-7019 (cell)
boge@blueowlgarden.com
Web: http://www.blueowlgarden.com/

Janell Baran and her husband, Peter Kuhlman, have owned Blue Owl Hollow since 1998. Formerly a Christmas tree farm, this 130-acre woodland is now managed for the conservation of native plant communities and the production of non-timber forest products, including culinary mushrooms. Janell received support from the USDA's Sustainable Agriculture Research and Education (SARE) program to evaluate a minimum-impact control technique for the invasive tree species *Ailanthus altissima* (Tree-of-heaven), a technique that may result in a marketable culinary mushroom crop as an added incentive. Janell will report on the progress of this research project and discuss the range of minimum-impact forest management tools and techniques that enable her to sustainably manage this tree farm.

From Newark: From OH-16, take the Cedar Street / OH-79 North exit. Continue on OH-79 North for about 5 miles to Wilkins Corners. Just past the Mary Ann Township fire station, turn right onto Wilkins Run Road. Continue on Wilkins Run Road for 1 mile, then turn right onto Porter Road. There will be a No Outlet sign; drive all the way to the dead end.



OEFFA Workshops

Beekeeping at Straight Creek Valley Farm

Sunday, September 13 :: 10:00 am – 3:00 pm
6489 Straight Creek Road, Georgetown, OH 45121

Join us for this workshop designed for entry level to intermediate beekeepers. Christine Tailer will show you her methods for keeping bees sustainably and avoiding chemical treatments whenever possible. With five years of experience and eight thriving hives, she will have a lot to share about bee health, summer care, and overwintering hives. Expect to learn about starting new colonies, honey extraction, and marketing honey as well. The day will finish off with a tour of the farm — 63 acres featuring an offgrid owner-built cabin, windmill, grains, vegetables, fruits, nuts and maple syrup. Anyone interested in fishing after the workshop is welcome to bring their pole! Please pack your own picnic lunch.

Cost: $20 for OEFFA members; $25 for non-members

To register, please send your check, along with your name, address, phone number, and email, to: OEFFA Workshops, 41 Croswell Road, Columbus, OH 43214. Contact Laura with questions at laura@oeffa.org or 614-421-2022.

OEFFA Cover Crops Workshop

Sponsored by: OSU Sustainable Ag Team & USDA SARE
Tuesday, September 15 :: 9:30 am – 3:00 pm
OARDC (Ohio Agricultural Research and Development Center)
OSU Wooster, 1680 Madison Avenue
Wooster, OH 44691

From enhancing soil fertility to controlling weeds and pests, cover crops can be a valuable part of any farm. Learn about their many benefits, and which cover crops work best in your situation, in a workshop led by Ohio cover crops experts Dr. John Cardina and Alan Sundermeier, as well as SARE Educator Andy Clark, editor of *Managing Cover Crops Profitably.* John, Alan, and Andy will give technical information as well as lead hands-on activities to help attendees use cover crops to improve their farm systems and make them more profitable.

The first 75 registrants will receive lunch and a free copy of the new, 3rd edition of SARE's book *Managing Cover Crops Profitably.*

This workshop is free and open to the public, though pre-registration is recommended to reserve your meal and your copy of the book.

Please register by September 7. To register, contact Laura at OEFFA with your name, address, phone number, and email: OEFFA Workshops, 41 Croswell Road, Columbus, OH 43214; laura@oeffa.org; or 614-421-2022.

OEFFA Chapter Meetings

Individuals interested in being part of an **OEFFA chapter serving Lorain and surrounding counties** will meet after the Black River Organics farm tour on Saturday, July 11. OEFFA member Chet Bowling will host this meeting, which will give folks an opportunity to meet one another, identify common interests, network, and define this group's direction. For more information, contact Chet Bowling at 440-647-3927 or bro@ncwcom.com.

The **OEFFA Grain Growers Chapter** will meet at Moyer Brothers Farms at 10:00 am on August 1, followed by a potluck lunch at noon and the farm tour at 1:00 pm. If you're interested in joining or would like to learn more about the Grain Growers Chapter, you're welcome to attend! For more information, contact Marty Warnecke at 419-384-7279 or marty@watchtv.net.

Innovative Farmers of Ohio

The Innovative Farmers of Ohio is a membership-based organization dedicated to the advancement of sustainable agriculture in the state of Ohio. Our members are farmers, food processors, and researchers who are improving the profitability of family farms, protecting our environment and communities, and improving the food system. Founded in 1993, IFO is an Ohio non-profit organization. For more information, write or call: Innovative Farmers of Ohio, 5555 Airport Highway, Suite 100, Toledo, Ohio 43615; 800-372-6092; www.ifoh.org.

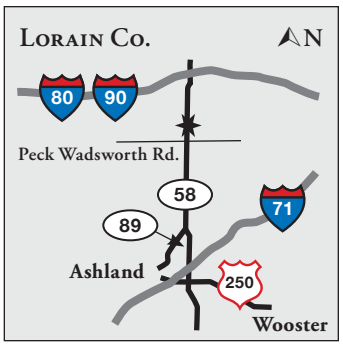
Berries / Fruit / U-pick

Chet Bowling :: Black River Organics
Saturday, July 11 :: 9:00 am – 12:00 noon
18369 State Route 58, Wellington, OH 44090
440-647-3927

Chet is a second-vocation farmer who specializes in growing and marketing blueberries. He operates a U-pick operation on five acres of leased land where he also sells value-added products. Elsewhere on the family's 37-acre farm, Chet is establishing an organic orchard and small fruit farm. Chet will talk candidly about his experiences as a beginning farmer, including his successes and satisfactions. The tour offers opportunities to both pick blueberries and taste blueberry buckle! Chet will be a featured beginning farmer on a panel of sustainable growers of raspberries, strawberries, and blueberries for IFO's early November program, *The Wisdom of Growing Berries!* at which he will also consider proposals for future on-farm mentoring days. Be sure to pick up a program flier at the farm tour.

From I-80 / I-90 / Ohio Turnpike: Take exit 140 for OH-58 South. Continue on OH-58 / State Route 58 for about 11 miles.

From I-71: Take exit 186 for US-250 toward Wooster. Turn right onto US-250 East. Turn left onto OH-89. Take a slight right onto OH-58. Continue on OH-58 / State Route 58 for about 13 miles.



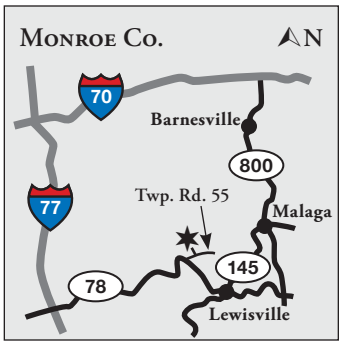
The blueberry farm and honey production is just west of 46296 Peck Wadsworth Road in Wellington. Look for the sign on the north side of the road.

Agri-tourism

David & Nicki Blackstone :: Blackstone Farmstead
Saturday, July 18 :: 10:00 am – 3:00 pm
49800 Township Road 58, Lewisville, OH 43754
740-567-3463

What do you get when you cross a farmer with an entrepreneur? An "agri-preneur"! Through tireless marketing, the Blackstones have parlayed Romanov sheep into a financial springboard that has allowed them to indulge their passion for the farm. After importing Romanovs and struggling against the American sheep industry's resistance to accepting a new breed, they learned to "harness the media" and swept across the U.S. with their Romanovs! Twenty-three years, 42 states, and 2 countries later, they have crafted a lifestyle that draws visitors to their farm, B&B, and vacation cottage. The Blackstones raise everything they eat: beef, pork, lamb, chicken, rabbit, fish, eggs, fruit, vegetables, milk, cheese, maple syrup, honey — they even can milk to carry them through the cow's dry period. They cure hams and bacon, stuff and smoke sausage. They can 1200 quarts of produce each year, and will open their fruit cupboard, cheese house, and commercial kitchen for the tour. Their Romanov breeding stock will be on display; vegetable gardens and extensive flower beds should be at their peak. The Blackstones will candidly discuss how their many agri-preneurial activities support their 60 cow/calf beef operation. Tour guests are encouraged to relax and spend the day. Bring your pole for catch-and-release fishing from the stocked pond!

From I-77: Take exit 25 toward Caldwell, and turn east onto OH-78 (left if coming from the north; right if coming from the south). Continue on OH-78 for exactly 17 miles. Turn left onto Twp. Rd. 55 and continue for ¾ mile, then turn left onto Twp. Rd. 58 (farm lane).



From I-70: Take exit 202 for OH-800 toward Barnesville / Dennison. Turn south onto 800 (left if coming from the east; right if coming from the west). Follow 800 into Barnesville and straight through Barnesville to Malaga. Turn right onto OH-145 and continue into Lewisville to blinker light, then turn right onto OH-78 and continue for 6 miles. Turn right onto Twp. Rd. 55 and continue for ¾ mile, then turn left onto Twp. Rd. 58 (farm lane).

Sponsored by IFO

Dairy

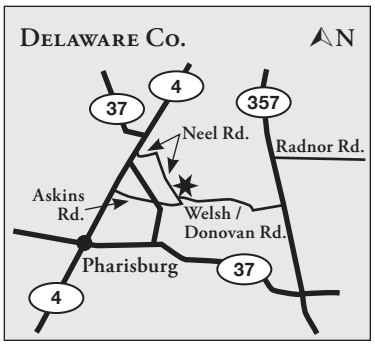
Sylvia Zimmerman :: Fulton Creek Jersey Cheese
Thursday, August 13 :: 10:00 am – 1:00 pm
9518 Welsh Road, Richwood, OH 43344
937-348-2633

Walk the pastures and see Sylvia Zimmerman's prize-winning Jersey cattle graze, and then visit the cheese house to taste the quality of that good milk in its value-added form. The egg mobile and the happy hens will also be included on this tour.

From the north: Take OH-4 to OH-37. Go straight onto OH-4 / OH-37 and continue for 1 mile, then turn left onto Neel Road. Follow Neel Road to the T where Welsh Road comes in. Farm sits at this juncture. Turn left and then into farm.

From the south: Take OH-4 past Pharisburg, then turn right onto Askins Road (the second road). Follow Askins Road past OH-37, past a lovely horse farm, and into Delaware Co., where Askins Road becomes Neel Road. Farm can be seen from the sharp curve in the road.

From the east: Take Radnor Road to OH-357, go south to Donovan Road, and then head west. Donovan Road becomes Welsh Road where the road turns north. Farm is 1 mile further on.

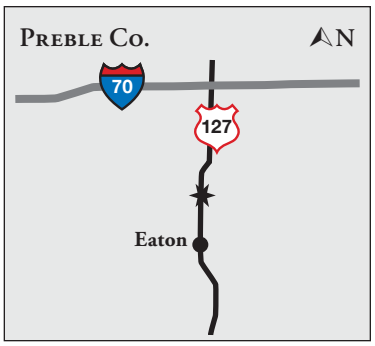


Berries / Fruit / Diversified Farm / Market Garden / CSA

Lucy and Eugene Goodman :: Boulder Belt Eco-Farm
Sunday, August 30 :: 3:00 – 6:00 pm
3257 U.S. Route 127 North, Eaton, OH 45320
937-456-9724; boulderbelt@voyager.net

The Goodmans have grown strawberries sustainably for more than 15 years. Learn how just 200 feet of strawberries, one of their best money makers, fits into the large variety of produce grown on their 9-acre farm. Products are sold at their Farm Store, at area farmers markets, and through their CSA-like Farm Share program. The Goodmans grow day-neutral strawberries on plastic, and in a hoop house to gain the financial benefits of season extension. Check out their web site and blog at http://www.boulderbeltfarm.com and http://boulderbelt.blogspot.com. Lucy and Eugene will join other highly experienced sustainable growers of raspberries, strawberries, and blueberries to provide group mentoring for IFO's early November program, *The Wisdom of Growing Berries!* at which they will also consider proposals for future on-farm mentoring days. Be sure to pick up a program flier at the farm tour.

Directions: Located at 3257 US-127, which is 1 mile north of Eaton and about 3 miles south of I-70 (exit 10). Do not use a GPS device or Mapquest or Google maps as they all send you to a nonexistent address somewhere south of Eaton. Email for more precise directions if required.



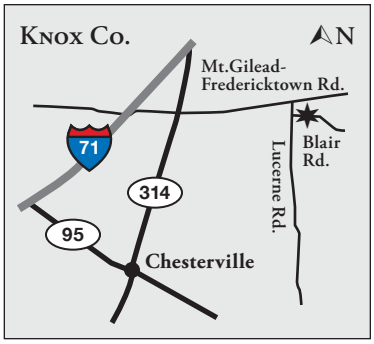
Sponsored by IFO

Berries / Fruit / U-pick / Auction

Ann and Daniel Trudel :: Ann's Raspberry Farm
Wednesday, September 2 :: 9:30 am – 12:30 pm
(rain date: Wednesday, September 23)
6645 Blair Road, Fredericktown, OH 43019
740-694-1935

The Trudels will offer a close study and hands-on introduction to their U-pick red raspberry operation. After the on-farm tour, guests will take a 5-minute drive to visit the Owl Creek Produce Auction, where they will experience and learn how to take advantage of this unique marketing venue. Ann and Daniel, who began farming four years ago with no background in agriculture, will be featured beginning farmers on a panel of sustainable growers of raspberries, strawberries, and blueberries for IFO's early November program, *The Wisdom of Growing Berries!* at which they will also consider proposals for future on-farm mentoring days. Be sure to pick up a program flier at the farm tour.

From I-71: Take exit 151 for OH-95 toward Fredericktown / Mt. Gilead. Take OH-95 South into Chesterville. In Chesterville, turn left (north) onto OH-314. Turn right onto Mt. Gilead-Fredericktown Road. Turn right onto Lucerne Road, then turn left onto Blair Road.



What is Sustainable Agriculture?

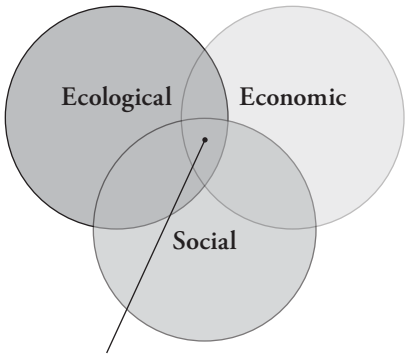
Sustainable agriculture encompasses broad goals, and farmers and ranchers develop specific strategies for achieving them. The primary goals are to

- **Provide a more profitable farm income**
- **Promote environmental stewardship, including**
  - **Protecting and improving soil quality**
  - **Reducing dependence on non-renewable resources (such as fuel and synthetic fertilizers and pesticides), and**
  - **Minimizing adverse impacts on safety, wildlife, water quality and other environmental resources**
- **Promote stable, prosperous farm families and communities**

How producers reach those goals is as different as prairie flowers dotting a Midwest landscape.

(Excerpted from the Sustainable Agriculture Research and Education (SARE) program's publication *Exploring Sustainability in Agriculture*.)

Three pillars of sustainable agriculture



OSU Sustainable Ag Team

The OSU Sustainable Ag Team includes representatives from Ohio State University Extension, the Ohio Agricultural Research and Development Center (OARDC), and others, working to promote economically feasible and ecologically sustainable agriculture. For more information, write or call: Mike Hogan, Carroll County Extension, 32 W. Main Street, Carrollton, OH 44615; 330-627-4310.

Organic Field Crops Field Day

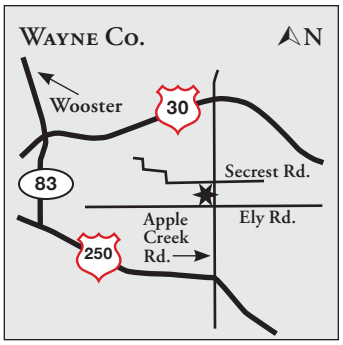
Co-sponsored by: OFFER Program
OARDC West Badger Farm
Thursday, June 25 :: 1:30 – 4:00 pm
Apple Creek Road, Wooster, OH 44691
330-202-3528

The Organic Small Grains Field Day will feature the latest research being done at The Ohio State University's Ohio Agricultural Research and Development Center (OARDC) on organic field crops. The focus this year will be on small grain research including spelt, wheat, barley, and oats. Participants will meet at OARDC's West Badger Farm and will have a chance to taste products made with organic crops.

From US-250: Go north 1.8 miles on Apple Creek Road / County Road 44.

From US-30: Go south 1.1 miles on Apple Creek Road / County Road 44.

Look for OFFER Field Day signs on the west side of Apple Creek Road between Ely Road and Secrest Road.



SARE

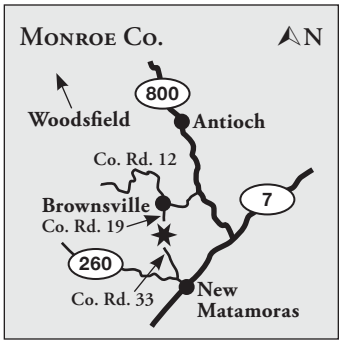
Since 1988, the Sustainable Agriculture Research and Education (SARE) program has helped advance farming systems that are profitable, environmentally sound, and good for communities through a nationwide research and education grants program. Visit the SARE web site at www.sare.org.

Seasonal Grazing Dairy

Kyle & Laura Forni ::
Forni's Dairy Farm
Tuesday, June 30 :: 12:30 pm
619 Halls Road, New Matamoras, OH 45767
740-350-5667

Kyle and Laura operate a 250 cow, predominately Jersey cross-breed, dairy farm. The cows are bred to calve in March and April, then are dried off near the end of December each year. The Fornis feed some grain to the milking herd and purchase nearly all their hay. Stockpiling grass for winter feed is part of Kyle's grazing management to greatly reduce the amount of hay needed. Stocking rates have varied, but Kyle attempts to stock at a rate of 1.25 head per acre.

From Woodsfield: Take OH-800 South. Continue past the town of Antioch approximately 4 to 5 miles until you come to County Road 12. Turn west (right) onto CR 12 and proceed to Brownsville. In Brownsville turn south (left) onto CR 19. Continue on CR 19 and follow the signs to the farm.



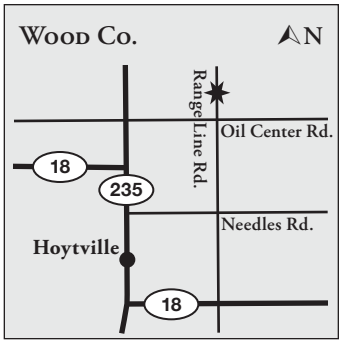
From Marietta: Take OH-7 North to New Matamoras. Turn left onto OH-260 and then north (right) onto County Road 33. Continue on CR 33 and follow the signs to the farm.

Agronomic Crops

OARDC NW Agricultural Research Station
Thursday, July 30 :: 9:00 am
4240 Range Line Road, Custar, OH 43511
(near Hoytville, OH)
419-257-2060

OSU State Specialists will demonstrate research on crop pests, fertility, and soil management. This is an OARDC agricultural research farm, with 240 acres devoted to all types of crop production research.

Directions: The NW Agricultural Research Station is ½ mile northeast of Hoytville, at the corner of Range Line and Oil Center roads.



Ohio Forage & Grasslands Council

The Ohio Forage & Grasslands Council (OFGC) exists to enhance the profitability of Ohio farmers through the use of forage and grasslands resources, and to facilitate the opportunity for collective interactions between producers and other forage workers — both public and private. OFGC provides a forum or means for the exchange of ideas, problems/opportunities, and solutions in forage-animal agriculture; encourages research, education, and services efforts so as to improve forage production, utilization, and marketing; represents a collective voice for issues affecting forage animals; and works to develop present and future leaders in the forage industry.

Dairy Grazing

Alan & Sharon Kozak Farm
Saturday, June 27 :: 8:30 am – 3:30 pm
10061 Township Road 301, Millersburg, OH 44654
740-545-6349

This all-day dairy grazing tour is being conducted in association with the U.S. Jersey Association and the Small Farm Institute. Call the Small Farm Institute at 740-545-6349 for details and cost, or email info@smallfarminstitute.org.

Sheep Grazing Bus Tour

Noble County farms ::
Chuck & Lisa Rodenfels
Shawn, Kim, & Gene Ray
Wayne Shriver
Friday, July 10 :: 9:00 am
Caldwell Elementary School, across the street from the Noble County Fairgrounds
740-545-6349

Three farms will be featured on this all-day sheep grazing tour, which is being conducted in association with the Small Farm Institute. Call the Small Farm Institute at 740-545-6349 for details, or email info@smallfarminstitute.org. **Pre-registration is required. The cost for this bus tour is $30 for OFGC members, and $35 for non-members. Lunch is included.**

Ohio Ecological Food & Farm Association
41 Croswell Road
Columbus, Ohio 43214
614-421-2022 :: www. oeffa.org

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The 2009 Ohio Sustainable Farm Tour Series

(All tours are free and open to the public unless otherwise noted.)

2009 Ohio Farm Tours & Workshops

Topics include:

Organic Field Crops :: Dairy Grazing
Sustainable Forestry Practices :: Fruit
Poultry :: Hogs :: Organic Vineyard
Sheep :: Seasonal Grazing Dairy
Auction :: Organic Grain Producers
Beekeeping Workshop :: Sheep Grazing
Organic Vegetables :: Berries :: U-pick
Market Garden :: Agronomic Crops
Agri-tourism :: Organic Landscape Plants
Organic Vegetables & Cannery :: CSA
Diversified Farm :: Organic Dairy
Cover Crops Workshop

Plus:

OSU Organic Field Crops Field Day