



The 2013 Ohio Sustainable Farm Tour and Workshop Series

Presented by:
Coalition of Ohio Land Trusts
Ohio Ecological Food and Farm Association
Ohio State University Sustainable Agriculture Team



This annual series of public tours features organic and ecological farms and businesses in Ohio, providing unique opportunities for growers, educators, and conscientious eaters to see, taste, feel, and learn what sustainable food and fiber production is all about from the real experts—the farmers themselves.

This year's sustainable farm tour and workshop series features 24 farms, gardens, and food businesses, three university research centers, and three educational workshops. The tours are presented by the Coalition of Ohio Land Trusts, Ohio Ecological Food and Farm Association, and Ohio State University Sustainable Agriculture Team.

Consumers interested in local foods, farmers and market gardeners wanting to learn more and network with other farmers, and aspiring and beginning farmers, are encouraged to attend.

All tours are free and open to the public unless otherwise noted. Events will take place rain or shine. Guests should dress appropriately to tour these working farms. Hats, sunglasses, long pants, closed toe walking shoes, and sunscreen are recommended. Tours involve standing and moderate walking; visitors with physical limitations or other concerns should contact the tour host in advance. Please do not bring pets to the tours.



SNOWVILLE CREAMERY

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

Ohio Ecological Food and Farm Association

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

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 and offers workshops and webinars for farmers. OEFFA produces a quarterly newsletter and a 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. OEFFA's 2013 farm tours are supported in part by the Jim Rosselot Memorial Fund.



Full Service Sustainable Dairy Farm Tour and Open House

Saturday, June 8 • 1 – 4 p.m.

Snowville Creamery

Bill Dix, Stacy Hall, Warren and Victoria Taylor
32623 State Rte. 143, Pomeroy, OH 45769
(740) 698-2340, info@snowvillecreamery.com
www.snowvillecreamery.com



MEIGS CO.

Snowville Creamery is a small-scale dairy processing plant located on Bill Dix and Stacy Hall's 300 acre pasture-based dairy farm. Fresh, grass-fed milk from the 250 cross-bred

dairy cows is minimally processed and packaged on-site. Join creamery owners Warren and Victoria Taylor to see the pasture's sustainable management. Tour the low cost, fast throughput milking parlor and the creamery to learn how the milk is processed, and find out more about the benefits and challenges of bringing it to market.

Directions: From Rte. 50/32, take the Rte. 681/State St. exit in Albany. Travel southeast on Rte. 681. Take the first road to the right, which is Carpenter Rd./County Rd. 13. County Rd. 13 becomes State Farm Rd. Turn left on Rte. 143 and continue for about 2 miles. At the sharp curve at the top of the hill, Snowville Creamery is on the right.



Community Compost Facility Tour

Sunday, June 9 • 1 p.m.

The Compost Exchange

Ray Leard, 5991 Industrial Park Rd., Athens, OH 45701
(740) 592-3800, rayleard@purelyamerican.com,
www.thecompostexchange.com



ATHENS CO.

Find out all about composting during this tour of southeast Ohio's only Class II compost facility. The Compost Exchange accepts yard and food waste and manure from the community and provides compost products and services for residential and business customers in the region. Learn about their Zero Waste Initiative, how to build a compost bin, how compost is created, and how to get involved as a member or partner.

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

Pasture-Raised Livestock Farm Tour

Saturday, June 15 • 2 p.m.

Omega Meats

Lindsay Graham, 11415 Pollock Rd.,
Grand Rapids, OH 43522
(419) 392-6868, omegameats@gmail.com,
www.omegameatsohio.com



LUCAS CO.

Graham Farms in northwest Ohio specializes in pasture-raised meat, which they sell under the label Omega Meats. Farmer Lindsay Graham raises grass-fed beef, pastured chickens and turkeys, and pastured heritage breed hogs on 16 acres using rotational grazing practices. Omega Meats products are available at area restaurants, natural food stores, and through a buyers' club and on-farm sales. Join this tour to learn more about sustainable, pasture-based livestock management.

Directions: From I-475 in Toledo, take Rte. 24 W toward Napoleon. Take the exit for Rte. 295 S/S. Berkey Southern Rd. Turn left on Rte. 295. Take the third left onto Pollock Rd. From I-75, take Exit 179 to Rte. 6 W. Turn right on Rte. 235 N/Ostego Pike. Turn left on County Rd. 184/Kellogg Rd. Continue on Rte. 65 S/W. River Rd. Turn right on Rte. 295 N/Bridge St./Grand Rapids Rd. Turn right on Rte. 295 N/Lucas County Rd. 53/Rte. 24/Anthony Wayne Tr. Turn left on Rte. 295 N/S. Berkey Southern Rd. Take the first right onto Pollock Rd.



MARK SHEPARD

Perennial Permaculture Farm and Organic Valley Field Trip

Friday, July 5 • 9 a.m. – 5 p.m.

Saturday, July 6 • 10 a.m. – 1:30 p.m.

New Forest Farm

Mark Shepard, 15662 County Hwy 1,
Viola, WI 54664
(608) 627-TREE, forestag@mwt.net,
www.newforestfarm.net, www.forestag.com



WISCONSIN



In 1995, Mark Shepard and his family moved to Wisconsin to establish a perennial farm, modeled on native ecosystems. Mark began terraforming the 100 acre property and planting polycultures of perennial plants such as grapes, currants, and nut trees. Today, there are more than 100 species of edible perennial plants and New Forest Farm is one of the most developed and productive perennial farms in North America. Mark is founder and president of the Restoration Agriculture Institute, a farmer-member of Organic Valley, and the founder and chief cydermaker for Shepard's Hard Cyder Winery. He teaches agroforestry and Permaculture worldwide.

Join Mark for a special two day tour of sustainable agriculture in southwest Wisconsin, including a tour of New Forest Farm. On Friday July 5, join Mark for a morning tour of Organic Valley's headquarters in LaFarge. The Cooperative Regions of Organic Producer Pools (CROPP), more commonly known by its brands Organic Valley and Organic Prairie, is the largest organic farming cooperative in North America. Participants can purchase lunch at Organic Valley's cafeteria before continuing with Mark for a tour of area farms and an initial tour of New



Presented by OEFFA

Forest Farm. On Saturday, participants will tour New Forest Farm and enjoy a locally sourced lunch. Primitive camping is available at the farm on Thursday, Friday, and Saturday nights.

Cost: \$75 for OEFFA members, \$85 for non-members, \$10 for children 17 and under. Camping and Saturday lunch is included. Children may attend for free if they will not require a Saturday lunch. All children must be accompanied by a parent or guardian at all times.

Registration: Tour is tentative until final details can be confirmed. Pre-registration is required. To register by mail, send a check along with the names of all attendees, addresses, phone numbers, and emails to OEFFA New Forest Farm Tour, 41 Crosswell Rd., Columbus, OH 43214. For more information or to register by phone, call Milo Petruziello at (614) 421-2022 Ext. 206.

Directions: Directions and carpool information will be provided to registered attendees.

Organic Farm Growth and Transition Tour

Sunday, July 21 • 1 p.m.

Northridge Organic Farm

Mike and Laura Laughlin, Joseph Swain
4211 Van Fossen Rd., Johnstown, OH 43031
(740) 967-4462,
northridgeorganicfarm@hotmail.com



LICKING CO.



Mike and Laura Laughlin have owned and operated Northridge Organic Farm for 19 years and have been certified organic producers for 24 years. The Laughlins raise a variety of seasonal produce for sale at farmers' markets, restaurants, and retailers, and are known throughout central Ohio for their heirloom tomatoes. They have recently partnered with Joseph Swain of Swainway Urban Farm in Columbus to transition the farm to the next generation. They will share how they are working to meet the growing demand for healthy, wholesome, and delicious locally grown foods, while embracing change and tomorrow's challenges.

Directions: From I-270, follow either Rte. 161 E or Rte. 62 E to New Albany. From New Albany, follow Rte. 62 through Johnstown. Turn left on Shipley Rd. Turn right onto Van Fossen Rd.



MELISSA FAST, PEARL MARKET CAPITAL CROSSROADS SPECIAL IMPROVEMENT DISTRICT

Sustainable Cut Flower Farm Tour

Sunday, July 28 • 1 p.m.

Sunny Meadows Flower Farm

Steve and Gretel Adams
3555 Watkins Rd., Columbus, OH 43232
(614) 361-5102,
sunnymeadowsflowerfarm@gmail.com,
www.oursunnymeadows.com



FRANKLIN CO.

Tour Sunny Meadows Flower Farm, a seven acre urban flower farm only six miles from downtown Columbus, to learn about growing flowers sustainably and intensively. Farmers Steve and Gretel Adams specialize in mixed bouquets, growing a wide variety of cut flowers for local markets, especially varieties that are not easily shipped. They produce blooms for seven grocery stores, four farmers' markets, florists across central Ohio, and for weddings and special events.

Directions: From the east, take I-70 W toward Columbus. Take the exit for Hamilton Rd. and turn left. Travel south on Hamilton Rd. 2.6 miles, then turn right on Winchester Pike. Turn left on Watkins Rd. and follow the signs to park. From Columbus, take I-70 E to Rte. 33 E toward Lancaster. Stay in the left lane to go straight through the light toward Winchester Pike. Follow Winchester Pike until you see Watkins Rd. and turn right. To park, turn into the first driveway on the right. From Athens, take Rte. 33 W toward Columbus. Take the Hamilton Rd. exit and turn right at the light. Travel north on Hamilton Rd. to Winchester Pike. Turn left on Winchester Pike and left again on Watkins Rd.



Agri-Tourism and Poultry Production Tour and Consultation

Saturday, August 10 • 11 a.m. – 5 p.m.

Manchester Hill Bed and Breakfast, Farm, and Winery

Jenie and Patrick McGrath
13160 Tarlton Rd., Circleville, OH 43113
(614) 571-0750, sharon@womenfarm.com,
www.manchesterhill.com



PICKAWAY CO.

Beginning farmers and farmers new to agri-tourism or poultry production are invited to learn from the explorations, mistakes, and successes of beginning farmers Jenie and Patrick McGrath. Since 2009, the McGraths have used sustainable methods to raise all natural, chemical-free specialty crops and animals on their four acre farm.



Co-sponsored by Women Farm, from 11 a.m.-2 p.m. this tour will focus on the McGraths' diverse approaches to agri-tourism, including a family winery, bed and breakfast, and farm to table events. From 2-3 p.m. and 4-5 p.m., learn about the farm's poultry business, which has grown to weekly sales of 350 dozen eggs. At 3 p.m., participate in a one hour "Think-Do" business management group consultation, during which the McGraths and Women Farm owners Sharon Sachs and Janie Marr Werum will consult with select pre-registered farmers about their own new or developing poultry enterprises.

Cost: Visitors may choose to participate in a wine tasting for \$5 and a farm to table lunch for \$20 per person. Lunch will be served at 12:30 p.m. and only available by pre-registration. Vegetarian and vegan options are available by request. Visitors can also bring their own lunches and a picnic blanket.

Registration: To pre-register for lunch or to be considered as a featured farmer for the group consultation, contact Sharon Sachs at (800) 713-8575 Ext. 2 or sharon@womenfarm.com. For more information about Women Farm, go to www.womenfarm.com.

Directions: From Columbus, take Rte. 23 S through Circleville to Tarlton Rd. Turn left and travel east on Tarlton Rd. for about 10 miles. Manchester Hill Bed and Breakfast is the large brick house on the left side of road. From Chillicothe, take Rte. 159 N to Tarlton Rd. and turn right. Manchester Hill Bed and Breakfast is on the right.

Historic Artisan Market and Urban Farm Tour

Saturday, August 17 • 10 a.m.

Ohio City Farm

Intersection of W. 24th St. and Bridge Ave.,
Cleveland, OH 44113
(216) 781-3222 Ext. 108, adempsey@ohiocity.org,
www.ohiocityfarm.wordpress.com



CUYAHOGA CO.

At nearly six acres, Ohio City Farm is one of the country's largest contiguous urban farms. The 2010 ground-breaking was made possible through a public/private partnership between Ohio City Incorporated, the Refugee Response, Great Lakes Brewing Company, the Cuyahoga Metropolitan Housing Authority (CMHA), and the Cleveland City Council. Ohio City Farm incubates workforce development programs and entrepreneurial farm businesses by providing urban farmers with low-cost land, shared facilities, and technical assistance. The Refugee Response, Great Lakes Brewing Company, and the CMHA Green Team all farm the land, along with Central Roots and Cleveland Crops, a project of the Cuyahoga County Board of Developmental Disabilities. In 2011, the Ohio City Farm stand opened to sell produce on site. In 2012, the farm added four high tunnels and Great Lakes Brewing Company harvested its first hops crop. The farm is set within the Market District, named for its anchor institution, the publicly-owned historic West Side Market. Join this tour to learn about urban farming and the innovative collaborations that are making Cleveland a leader in the local food movement.

Directions: From downtown Cleveland, take Carnegie Ave. west and cross the Lorain-Carnegie Hope Memorial Bridge across from Progressive Field. Continue on Lorain Ave. and travel just past the West Side Market to the light at W. 25th St. Turn right on W. 25th St. Turn right on Bridge Ave. Continue to the stop sign. Ohio City Farm will be on your left. From I-71 N, take the W. 25th St. exit and turn left. Continue past Lorain Ave. and the West Side Market, and turn right on Bridge Ave. Continue to the stop sign. Ohio City Farm will be on your left. From I-90 W, take Rte. 2 W. to the W. 28th St. exit. Turn left at the bottom of the exit ramp and go south on W. 28th St. At the first light, turn left on Detroit Ave. Turn right at the next light on W. 25th St. At the second light, turn left on Bridge Ave. Continue to the stop sign. Ohio City Farm will be on your left. Find parking on Bridge Ave. or turn right at the stop sign to park in the West Side Market parking lots.



Presented by OEFFA

Innovative Cover Crop Farm Tour

Tuesday, August 27 • 6 – 8 p.m.

Brandt's Farm

David Brandt, 6100 Basil-Western Rd.,
Carroll, OH 43112
(740) 756-4436, brandtsfarm@yahoo.com



FAIRFIELD CO.

David Brandt is one of Ohio's foremost cover crop experts. He farms 1,250 acres of corn, soy, and wheat, and five acres of produce in Fairfield County. A no-till farmer since 1971, David has been using cover crops extensively since 1978. During that time, he has reduced chemical inputs on his farm by 70 percent, and eliminated all chemicals on some of his land. He is currently participating in Sustainable Agriculture Research and Education (SARE) funded research into nitrogen fixing cover crops and a Natural Resources Conservation Service (NRCS) grant to study how cover crop species transport nutrients to the soil's surface. Join David for a twilight tour as he shares his innovative cover cropping techniques and the tremendous impact they have had on his farm.

Directions: From Columbus, take Rte. 33 E toward Lancaster and turn left on Allen Rd. Take the first right on Basil-Western Rd. The farm will be on the left.

Organic Dairy Farm Tour and Panel Discussion

Thursday, September 12 • 9:30 a.m. – 3 p.m.

Rolling Ridge Meadows

Jerry Miller, 5950 Township Rd. 409,
Millersburg, OH 44654
(330) 231-1741, mike.kline@organicvalley.coop,
www.organicvalley.coop



HOLMES CO.

Jerry Miller's organic dairy farm, Rolling Ridge Meadows, in Holmes County has been certified organic since 2005. He calls his 200 acre farm "simple in all its complexities." A member of the Cooperative Regions of Organic Producer Pools (CROPP), Jerry transitioned to organic because of the stable prices. More commonly known by its brands Organic Valley and Organic Prairie, CROPP has grown to become the largest organic farming cooperative in North America, while remaining focused on its founding mission of saving family farmers through organic farming. CROPP currently has more than 170 farmer-owners in Ohio.



DAVID NEVALA, ORGANIC VALLEY

This tour, co-sponsored by Organic Valley, will provide background on CROPP and include a morning farmer panel featuring experienced Ohio organic dairymen David Kline, Mark Martin, and Jim Gasser. A free home-style lunch will be provided by Organic Valley at 11:30 a.m. and a tour of Rolling Ridge Meadows will begin at 12:30 p.m.

Directions: From Millersburg, travel east on Rte. 39 to Berlin. Turn left on Rte. 62 E. Turn right on County Hwy 168. Turn right on Township Rd. 409.

Local Food From Farm to Plate Tour and Open House

Saturday, September 14 • 12 – 4 p.m.

Carriage House Farm

Richard Stewart, 10251 Miamiview Rd.,
North Bend, OH 45052
(513) 967-1106, rstewart@zoomtown.com,
www.carriagehousefarmllc.com



HAMILTON CO.

Established in 1855, Carriage House Farm is a 300 acre Ohio Century Farm. Farmer Richard Stewart grows specialty grains, fresh produce, herbs, and honey for Cincinnati area retailers, restaurants, and markets. Participants will tour the beehives and the new USDA grant-funded high tunnel and sample ingredients fresh from the farm prepared by local chefs and artisan producers.

Directions: From Cincinnati, take Rte. 275 to Exit 21 for Kilby Rd. Travel south on Kilby Rd. Turn right on Rte. 50. Turn left on Geist Rd./Lawrenceburg Rd. Turn left on Miamiview Rd.



Diversified Organic Farm Tour and Food Preservation Workshop

Sunday, September 15 • 1 p.m.

Strawberry Hill Farm

Ron Meyer and Mary Clemens Meyer,
24514 Township Rd. 167, Fresno, OH 43824
(740) 545-7828,
strawberryhillfarm1@gmail.com



COSHOCTON CO.

Operated by Ron and Mary Meyer, Strawberry Hill Farm was founded in 2003 and has been certified organic since 2006. With the help of their extended family, the Meyers grow a wide variety of vegetables and fruit, specializing in strawberries. They also raise grass-fed beef and free range pastured poultry. Their products are sold through a community supported agriculture (CSA) program, at the Coshocton Farmers' Market, and through Local Bounty, a local cooperative store. Tour the farm and learn the Meyers' organic methods for growing and building the health of the land.



Following the tour, at 4 p.m. join Mary Clemens Meyer, co-author of *Saving the Seasons: How to Can, Freeze, or Dry Almost Anything*, for a hands-on food preservation demonstration. Working with fresh farm produce, Mary will show participants how to enjoy autumn's bounty all winter. Guests will create their own bottled herbed vinegar to take home.



RON MEYER

Cost: The farm tour is free. The workshop is \$10 per person and with limited space, pre-registration is required. To register, please send a check along with your name, address, phone number, and email to OEFFA, Saving the Seasons, 41 Croswell Rd., Columbus, OH 43214. For more information or to register by phone, call Milo Petruziello at (614) 421-2022 Ext. 206. Books will be available for purchase.

Directions: From Coshocton, take Rte. 36 E for 8 miles to Township Rd. 167. Turn left and continue for 1.2 miles. The farm is on the right. From I-77, take Rte. 36 W for 10 miles to Township Rd. 167. Turn right and continue for 1.2 miles. The farm is on the right.

Organic Farm Production and Business Management Tour

Thursday, September 26 • 2 p.m.

Birdsong Farm

Matt Herbruck, 11316 Wheeler Rd.,
Garrettsville, OH 44231
(330) 527-2653, matt@birdsongfarmohio.com,
www.birdsongfarmohio.com



PORTAGE CO.

Birdsong Farm is a family-owned certified organic farm in northeast Ohio. Owner Matt Herbruck has been in the farming business for 18 years and growing vegetables, herbs, and cut flowers at Birdsong Farm since 2009. Birdsong Farm specializes in greens, herbs, and root crops, which are sold at farmers' markets and through two community supported agriculture (CSA) programs, including a winter CSA. A firm believer in balancing sound ecological farming practices with effective business management, Matt will talk about how he keeps his land and his business healthy, while maintaining a high quality of life for his family.



Directions: From Cleveland, take Rte. 422 E to Rte. 44 S. At the first light, turn left on Rte. 82 E towards Hiram. At the light, go straight onto Rte. 305 E. After about 1 mile, turn right on Wheeler Rd. Birdsong Farm is on the left. From the Turnpike/I-80 W, take Exit 193 for Ravenna and travel south. At the light, turn left on Rte. 303. Continue to Rte. 88 and turn left. Follow Rte. 88 to Garrettsville. Turn left at the light on Rte. 82/ Main St. Turn right on Wheeler Rd. From the Turnpike/I-80 E, take Exit 209. Travel west on Rte. 5. Turn right on Rte. 534. Continue a few miles and turn left on Rte. 82. Continue on Rte. 82 to Garrettsville. Go through town and turn right on Wheeler Rd. Birdsong Farm is on the right. Look for a white house with white columns and a red barn.



CHRIS BLANCHARD, ROCK SPRING FARM

2013 Sustainable Farm Tour and Workshop Series

Calendar at a Glance

MAY

Thursday, May 16
Strawberry Plasticulture Field Night
 Pike Co.
 Pg. 11



JUNE

Saturday, June 8
Full Service Sustainable Dairy Farm Tour and Open House
 Meigs Co.
 Pg. 2



Sunday, June 9
Community Compost Facility Tour
 Athens Co.
 Pg. 3



Saturday, June 15
Pasture-Raised Livestock Farm Tour
 Lucas Co.
 Pg. 3



Friday, June 21
Fulton County Sustainable Agriculture Tour
 Fulton Co.
 Pg. 12



JULY

Friday, July 5-6
Perennial Permaculture Farm and Organic Valley Field Trip
 WI
 Pg. 3



Friday, July 12
Managed Grazing and Direct Marketing Meat Tour
 Fairfield Co.
 Pg. 12



Sunday, July 14
Sustainable Brewery and Fertilizer Operation Tours
 Greene Co.
 Pg. 14



Sunday, July 21
Organic Farm Growth and Transition Tour
 Licking Co.
 Pg. 4



Sunday, July 28
Sustainable Cut Flower Farm Tour
 Franklin Co.
 Pg. 4



Sunday, July 28
Historic Century Farm Tour
 Geauga Co.
 Pg. 15



Sunday, July 28
Diversified Organic Farm Tour
 Geauga Co.
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2013 Sustainable Farm Tour and Workshop Series

Calendar at a Glance

AUGUST

Saturday, August 10
**Agri-Tourism and Poultry
Production Tour and Consultation**
Pickaway Co.
Pg. 5



Thursday, August 15
Hops Production Tour
Pike Co.
Pg. 13



Saturday, August 17
**Historic Artisan Market
and Urban Farm Tour**
Cuyahoga Co.
Pg. 5



Saturday, August 17
Urban Community Garden Tour
Lucas Co.
Pg. 12



Saturday, August 24
**OEFFA Benefit:
An Evening at Blue Rock Station**
Muskingum Co.
Pg. 10



Tuesday, August 27
Innovative Cover Crop Farm Tour
Fairfield Co.
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SEPTEMBER

Thursday, September 5
Hops Production Tour
Wayne Co.
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Thursday, September 5
**Organic and Sustainable
Agriculture Field Day**
Wood Co.
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Thursday, September 12
**Organic Dairy Farm Tour
and Panel Discussion**
Holmes Co.
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Saturday, September 14
**Local Food From Farm to Plate
Tour and Open House**
Hamilton Co.
Pg. 6



Sunday, September 15
**Diversified Organic Farm Tour
and Food Preservation Workshop**
Coshocton Co.
Pg. 7



Thursday, September 26
**Organic Farm Production
and Business Management Tour**
Portage Co.
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NOVEMBER

Saturday, November 2 –
Tuesday, November 5
**Scaling Up the Food Chain
Specialty Crop Workshops**
Wayne Co.
Pg. 10



Saturday, November 9
**Cold Season Vegetable
Production Tour**
Hamilton Co.
Pg. 11





OEFFA Benefit: An Evening at Blue Rock Station

Saturday, August 24 • 5 – 7:30 p.m.

Blue Rock Station

Annie and Jay Warmke

1190 Virginia Ridge Rd., Philo, OH 43771

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

www.bluerockstation.com



MUSKINGUM CO.

Join sustainable living pioneers Annie and Jay Warmke of Blue Rock Station, a 38 acre farm and educational center that is home to Ohio's first earthship, for a tour of the farm and an evening of music, local food, and a discussion about the importance of supporting the sustainable agriculture community. The Warmkes will give a talk on the "Age of Community," based on their recent books, *When the Biomass Hits the Wind Turbine* and *The Journey Towards Nothing*. Learn why the Warmkes contribute to OEFFA and how they made a commitment to support the organization through their will. The tour will begin at 5 p.m. Food will be served at 6 p.m., followed by discussion.

Cost: A minimum donation of \$25 per person is suggested.

Donations will support OEFFA's farm tour series and educational programs. For an additional \$55 donation to OEFFA, a limited number of guests can arrange an overnight stay in one of Blue Rock's forest cabins (breakfast included, 2 person per cabin maximum).

Registration: To RSVP or reserve a cabin, contact Mary Ann Hopper at (614) 421-2022 Ext. 209 or maryann@oeffa.org by August 16.

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



ANNIE WARMKE

Scaling Up the Food Chain Specialty Crop Workshops

Saturday, November 2 –

Tuesday, November 5

Shisler Conference Center, Ohio State University Wooster Campus

1680 Madison Ave., Wooster, OH 44691



WAYNE CO.

As demand increases for sustainably-grown, local produce, a growing number of retailers, distributors, and institutional buyers are looking for quality Ohio grown specialty crops. The Cuyahoga Valley Countryside Conservancy and OEFFA will offer workshops to help established operations scale up their production and take advantage of these growing markets while maintaining ecologically sound and sustainable practices. This two-part series will feature regional specialty crop experts and Ohio food industry leaders, and provide networking opportunities and resources.

SESSION 1: Expanding Produce Production and Meeting Large-Scale Buyer Demands

Saturday, November 2- Sunday, November 3

Focusing on production techniques that work on larger-scale sustainable farms, session topics will include: growing transplants efficiently; planting from transplants and direct seeding; weed control; meeting demands of distributors, institutions, stores, restaurants, and cooperatives; and picking, washing, packing, cooling, storing, and delivering your products to maximize efficiency and freshness.

SESSION 2: Growing and Managing Your Farm Business

Monday, November 4 – Tuesday, November 5

Concentrating on business practices for thoughtful and sustainable expansion, topics covered by this session will include: equipment and infrastructure for scaling up; hiring and managing employees; planning the growth of your farm and effectively prioritizing equipment, infrastructure, and employee needs; financing options; and bookkeeping and recordkeeping.

Registration: Farmers can attend one or both sessions. Each session is limited to 40 farmers. Registration and additional details will be available soon at www.cvcountryside.org and www.oeffa.org. For more information, contact OEFFA at (614) 421-2022 Ext. 206 or milo@oeffa.org, or Countryside Conservancy at (330) 657-2542 or farmersmarket@cvcountryside.org.

Directions: Directions will be provided to registered attendees.



Cold Season Vegetable Production Tour

Saturday, November 9 • 1:30-3 p.m.

Turner Farm

Bonnie Mitsui, Melinda O'Briant, and Megan Hill
7400 Given Rd., Cincinnati, OH 45243
(513) 561-7400, turnerfarm@zoomtown.com,
www.turnerfarm.org



HAMILTON CO.



Turner Farm is a 160 acre farm located in suburban Cincinnati. They raise about six acres of certified organic vegetables, herbs, and flowers, with production in high tunnels, cold frames, and under row cover year round. Draft horses are used for much of the field work. They also raise pastured hogs, lamb, and poultry and offer educational programs for schools and the public. Products are marketed through the Madiera Farmers' Market, restaurants, a commu-

nity supported agriculture (CSA) program, and on-farm sales. In response to growing consumer demand and market opportunities for winter produce, the farm is working to expand fall and winter production of vegetables including lettuce, arugula, carrots, parsnips, kale, broccoli, and cauliflower. Learn about the advantages of cold weather production and see what can be grown in Ohio during the fall and winter.

For gardeners looking to establish season extension practices this year, the farm will offer a winter gardening class on August 10 from 1:30-3:30 p.m. for \$10. Call Melinda O'Briant at (513) 561-7400 to pre-register.

Directions: From I-275 E, take Exit 52 toward Loveland and Indian Hill. Turn right on Loveland Madeira Rd. Turn left on Spooky Hollow Rd. Take the first right to stay on Spooky Hollow Rd. Turn right on Given Rd. Turner Farm is on the left. From I-71 S, take the Kenwood Rd. exit. Turn right on Kenwood Rd. and left on Euclid Ave. At the intersection of Euclid Ave. and Camargo Rd., turn left. Continue to Given Rd. and turn right. The farm is on the left between Kuglar Mill Rd. and Shawnee Run Rd.

Ohio State University Sustainable Agriculture Team

(330) 627-4310, hogan.1@osu.edu, www.extension.osu.edu, www.oardc.osu.edu,
www.oardc.osu.edu/offer



The OSU Sustainable Agriculture Team includes representatives from OSU Extension, the Ohio Agricultural Research and Development Center (OARDC), the Organic Food and Farming Education and Research (OFFER) program, and others working to promote economically feasible and ecologically sustainable agriculture.

Strawberry Plasticulture Field Night

Thursday, May 16 • 6 – 9 p.m.

Ohio State University South Centers

Brad Bergfurd, 1864 Shyville Rd.,
Piketon, OH 45661
(740) 289-2071 Ext. 132, mcglothin.4@osu.edu,
www.southcenters.osu.edu



PIKE CO.

The OSU South Centers will showcase their plasticulture strawberry field research including winter protection techniques, Israeli drip irrigation demonstration and management, row cover management, cultivar evaluations, pest and disease control, and Integrated Pest Management (IPM) techniques. Co-sponsored by the Ohio Vegetable and Small Fruit Research and Development Program.

Directions: From Columbus, take Rte. 23 S to Rte. 32 E. Turn left on Rte. 32 E and continue for 1 mile. The South Centers will be on the right, at the corner of Rte. 32 and Shyville Rd.



Presented by OSU

Fulton County Sustainable Agriculture Tour

Friday, June 21 • 10 a.m. – 5 p.m.

Kinsman Farm

Valerie and Doug Kinsman
5328 County Rd. 22, Archbold, OH 43502
(419) 445-8605, valeriekinsman@hotmail.com



FULTON CO.

Turkeyfoot Creek Creamery

Del and Linda Burkholder
11313 County Rd. D, Wauseon, OH 43567
(419) 335-0224, info@turkeyfootcreek.com,
www.turkeyfootcreek.com

Knotty Vines Farm and Winery

Steve and Julie Nofziger
2920 County Rd. 19, Wauseon, OH 43567
(419) 446-WINE, jfnofziger@gmail.com,
www.knottvineswinery.com

These tours, co-sponsored by Fulton County OSU Extension, will visit three successful, small, and sustainable Fulton County farms that have made key production and management changes in the past few years in order to become more economically viable.

The tour will begin at Kinsman Farm, a traditional family-run row crop farm that has modified its production in recent years to include organic produce, community supported agriculture (CSA) subscriptions, and high tunnel greenhouse production. A lunch including produce from the farm will be provided.

At 1 p.m., the tour will continue to Turkeyfoot Creek Creamery where participants will witness how fresh, ripened, and aged cheeses are made by hand using milk from the farm's goats. See the entire process from the goat to the curd at this farm started in 2012.

At 3 p.m., the tour will make a final stop at Knotty Vines Farm and Winery where a "retirement project" has turned into a viable enterprise on just three acres. The winery opened for retail business early in 2013.

Cost: The full day event, including lunch and tastings, costs \$20.

Registration: Pre-register by June 19. For more information or to register, contact Eric Richer at (419) 337-9210 or richer.5@osu.edu.

Directions to Kinsman Farm: *From the west*, take I-80/I-90 E to Exit 25. Take Rte. 66 S for 3 miles. Turn left on Rte. 2 and continue for 1 mile. Turn left on County Rd. 22. Kinsman Farm is the second farm

on the right. *From the east*, take I-80/I-90 W to Exit 34. Take Rte. 108 S for 1.2 miles. Turn right on Rte. 20 and continue for 7 miles. Turn left on County Rd. 22 and continue for 1.7 miles. Kinsman Farm is on the left. Maps will be provided at Kinsman Farm for the other tours. Those wishing to carpool should meet at 9:30 a.m. at the Fulton County Extension office, 8770 Rte. 108, Wauseon, OH 43567.

Managed Grazing and Direct Marketing Meat Tour

Friday, July 12 • 1 – 3:30 p.m.

Berry Family Farm

Brad Berry, 5500 Canal Rd.,
Pleasantville, OH 43148
(740) 653-5419, hogan.1@osu.edu,
www.berryfamilyfarm.com



FAIRFIELD CO.

Brad Berry and his family raise 70 brood cows of various old-fashioned breeds that are designed to be effective grazers. The family also raises broilers in a Joel Salatin type system, has a chicken tractor for their egg flock, and raises a few hogs on their 70 acre farm. The family direct markets freezer beef and value-added products, including beef snack sticks, jerky, and summer sausage. Learn how to direct market beef to consumers and about how this farm is expanding to meet growing demand.

Directions: *From I-70 E*, take Rte. 37 S to Rte. 256. Turn left on Rte. 256. Take a slight left and continue on Rte. 188. Turn left on Canal Rd. *From I-70 W*, take Rte. 13 S. Turn right on Rte. 204 W in Thornville. Turn left on Rte. 188 S. Turn right on Canal Rd.



CAROL GOLAND

Hops Production Tours

Thursday, August 15 • 6 – 8 p.m.

Ohio State University South Centers

Brad Bergefurd and Mary Gardiner
1864 Shyville Rd., Piketon, OH 45661
(740) 289-2071 Ext. 132,
mcglothlin.4@osu.edu,
www.southcenters.osu.edu



PIKE CO.

Thursday, September 5 • 6 – 8 p.m.

Ohio Agricultural Research and Development Center Research Field

Brad Bergefurd and Mary Gardiner
5082 Oil City Rd., Wooster, OH 44691
(330) 263-3725, jones.728@osu.edu,
www.oardc.osu.edu



WAYNE CO.

The OSU South Centers and the OSU Department of Entomology will showcase their newly established hops research planting and discuss malting barley research. 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.

Directions to OSU South Centers: From Columbus, take Rte. 23 S to Rte. 32 E. Turn left on Rte. 32 E and continue for 1 mile. The South Centers will be on the right, at the corner of Rte. 32 and Shyville Rd.

Directions to OARDC Research Field: From Wooster, take Rte. 250 E/Dover Rd. to Fredericksburg Rd. Turn right and continue to E. Tolbert Rd. Turn right on E. Tolbert Rd. and left on Oil City Rd.

Urban Community Garden Tour

Saturday, August 17 • 10 a.m. – 4 p.m.

Magyar Garden

Karen Wood, 2353 York St., Toledo, OH 43605
(419) 578-6783, richter.71@osu.edu



LUCAS CO.

Join Master Gardener Karen Wood for a tour of Magyar Garden, an urban community garden on the east side of Toledo. Anywhere from 15 to 30 families grow food on this piece of land farmed by city gardeners for more than 60 years. In 2011, more than 200 pounds of honey was harvested from the garden's five beehives and there are plans to sell future harvests as a fundraiser for the

neighborhood. A monarch butterfly waystation was added in 2012 and plans are in the works to join the Cornell University urban bird study. Come to visit the garden, enjoy the Hungarian Festival in the Birmingham neighborhood, or eat at the original Tony Packo's made famous on M.A.S.H. Co-sponsored by Lucas County OSU Extension and Toledo Grows.

Directions: From the south, take I-75 to Exit 198. Turn right on Wales Rd. Turn left on Oregon Rd. Turn right onto Miami St. Continue on 1st St. Turn left on Oak St. Continue on Front St. Turn right on York St. Magyar Garden will be on the left. From the east, take I-90/I-80 to Exit 71. Merge onto I-280 N toward Toledo. Take Exit 9 for Front St. Turn right on Rte. 65/Front St. Continue on Front St. and turn right on York St. Magyar Garden will be on the left.



OFFER STAFF

Organic and Sustainable Agriculture Field Day

Thursday, September 5 • 5 p.m.

Agricultural Incubator Foundation

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



WOOD CO.

This field day, co-sponsored by the Organic Food and Farming Education Research (OFFER) program, will tour the Organic Valley corn variety plot, and share information on organic grain crop and Zeolite soil amendment research, pest scouting and organic controls, and other OFFER projects.



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

Coalition of Ohio Land Trusts

(937) 767-9490, krista@tecumsehlandtrust.org,
www.ohiolandtrusts.org



C.O.L.T.
Coalition of Ohio Land Trusts

Western Reserve Land Conservancy
OUR LAND. OUR LEGACY.

The Coalition of Ohio Land Trusts (COLT) is a voluntary network of 40 land trusts and organizations, including the Tecumseh Land Trust and the Western Reserve Land Conservancy, which supports permanent conservation of Ohio's best farms, woodlands, natural areas, and culturally significant sites. COLT provides training, assessment, and mentoring on best land trust practices and advances state and federal land conservation policies.

To find a land trust, go to www.ohiolandtrusts.org. For more information about the Tecumseh Land Trust, call (937) 767-9490, email krista@tecumsehlandtrust.org, or go to www.tecumsehlandtrust.org. For more information about the Western Reserve Land Conservancy, call (440) 528-4150, email info@wrlandconservancy.org, or go to www.wrlandconservancy.org.

Sustainable Brewery and Fertilizer Operation Tours

Sunday, July 14 • 2 – 5 p.m.

Yellow Springs Brewery

Lisa Wolters and Nate Cornett
305 N. Walnut St. Ste. B, Yellow Springs, OH 45387
(937) 767-0222, lisa@yellowspringsbrewery.com,
www.yellowspringsbrewery.com

Enviroflight

Glen Courtright
303 N. Walnut St., Yellow Springs, OH 45387
(937) 767-1988, glen@enviroflight.net,
www.enviroflight.net



GREENE CO.

The Yellow Springs Brewery's motto is "Craft Truth to Power," reflecting their belief that locally-crafted beer is not only better and fresher, but also an important part of creating sustainable communities. Located in a neighboring building, Enviroflight creates fertilizer and fish feeds from the Yellow Spring Brewery's spent hops and grains, with the help of black soldier flies. This unique operation, years in the making, has recently begun commercial distribution. Tours will begin at each location at 2 p.m., 3 p.m., and 4 p.m. Join this tour to sample delicious microbrews and learn about a unique food and farm partnership, featured by Tecumseh Land Trust, that is helping to strengthen southwest Ohio's local food system.

Directions: Enviroflight and Yellow Springs Brewery are located on the Little Miami Bike Trail, just west of Rte. 68 in Yellow Springs. By car, from Rte. 68, turn northwest on Corry St. Take a slight left as it



SARAH BROWNING



YELLOW SPRINGS NEWS

becomes Dayton St. Turn right on Walnut St. The entrance for Mill Works is a couple short blocks to the north. The brewery is directly ahead at the end of the drive and Enviroflight is the first building to the left of the drive. Look for Tecumseh signs.

Historic Century Farm Tour

Sunday, July 28 • 2 – 3:30 p.m.

Messenger Century Farm

Bill and Dee Belew
17098 Messenger Rd., Chagrin Falls, OH 44023
(440) 543-4513, mcfbelew@aol.com



GEAUGA CO.

Messenger Century Farm and the road that it is on are named after the original owners of the land. The Messenger family produced maple syrup on the farm in the early 1800s and that tradition is carried on by the current owners. In addition to maple syrup, the farm specializes in hay and blueberries grown utilizing irrigation from a spring fed pond. A conservation easement with the Western Reserve Land Conservancy protects the property in perpetuity. Join this tour to see a farm rich in history and where draft horses are used for farm work.

Directions: The farm is located near the intersection of Rte. 44 and Rte. 422. *From Rte. 422*, take Rte. 44 N. Turn left on E. Washington St. and travel approximately 0.8 miles. Turn right on County Rd. 31/ Messenger Rd. and travel approximately 1.2 miles. The farm is on the left.

PETE McDONALD



ANNE MURPHY

Diversified Organic Farm Tour

Sunday, July 28 • 4 – 5:30 p.m.

Snake Hill Farm

Lou and Savery Rorimer
18173 Geauga Lake Rd., Chagrin Falls, OH 44023
(216) 295-1105, snakehillfarm@gmail.com,
www.snakehillfarm.com



GEAUGA CO.

Lou and Savery Rorimer of Snake Hill Farm raise organic Belted Galloway beef, chickens, and a variety of seasonable vegetables. They also produce maple syrup on the farm's managed woodlands. Certified organic since 1996, the Rorimers sell their products through the North Union Farmers' Markets. Located in a secluded valley by the Chagrin River, the farm is named after the winding road known to locals as "Snake Hill." The farm, which has been in the family for 100 years, is protected in perpetuity by a conservation easement with the Western Reserve Land Conservancy. Join this tour to see a diversified organic farm and to learn about conservation easements.



Directions: Snake Hill Farm is located about 11 miles southwest of Messenger Century Farm, near the intersection of Rte. 306 and Rte. 422. *From Rte. 422*, take the Rte. 306/Chillicothe Rd. exit and travel south. When you see a white church on your left, turn right on Bainbridge Rd. and travel west for about 1 mile. Make a slight left onto Geauga Lake Rd. Snake Hill Farm is in about 1 mile. Look for four mailboxes mounted on an old wagon frame.

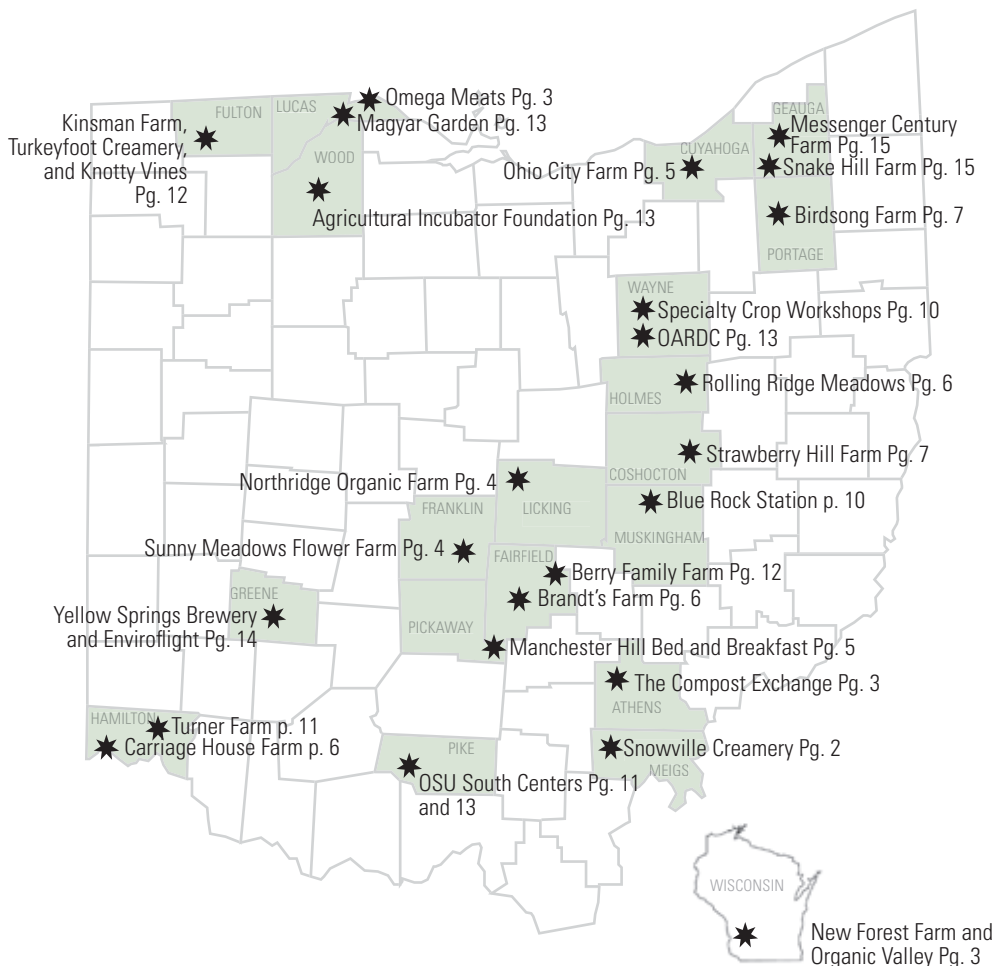
On the Cover: Kay Studer and Susan Studer-King
of Buckeye Blooms in Elida, OH



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

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Specialty crops and cut flowers
Pastured livestock and poultry
Cover cropping
Brewing and hops production
Permaculture
Urban agriculture and community gardening
Farming research
Agri-tourism
Food preservation
Farm business skills

...and more!