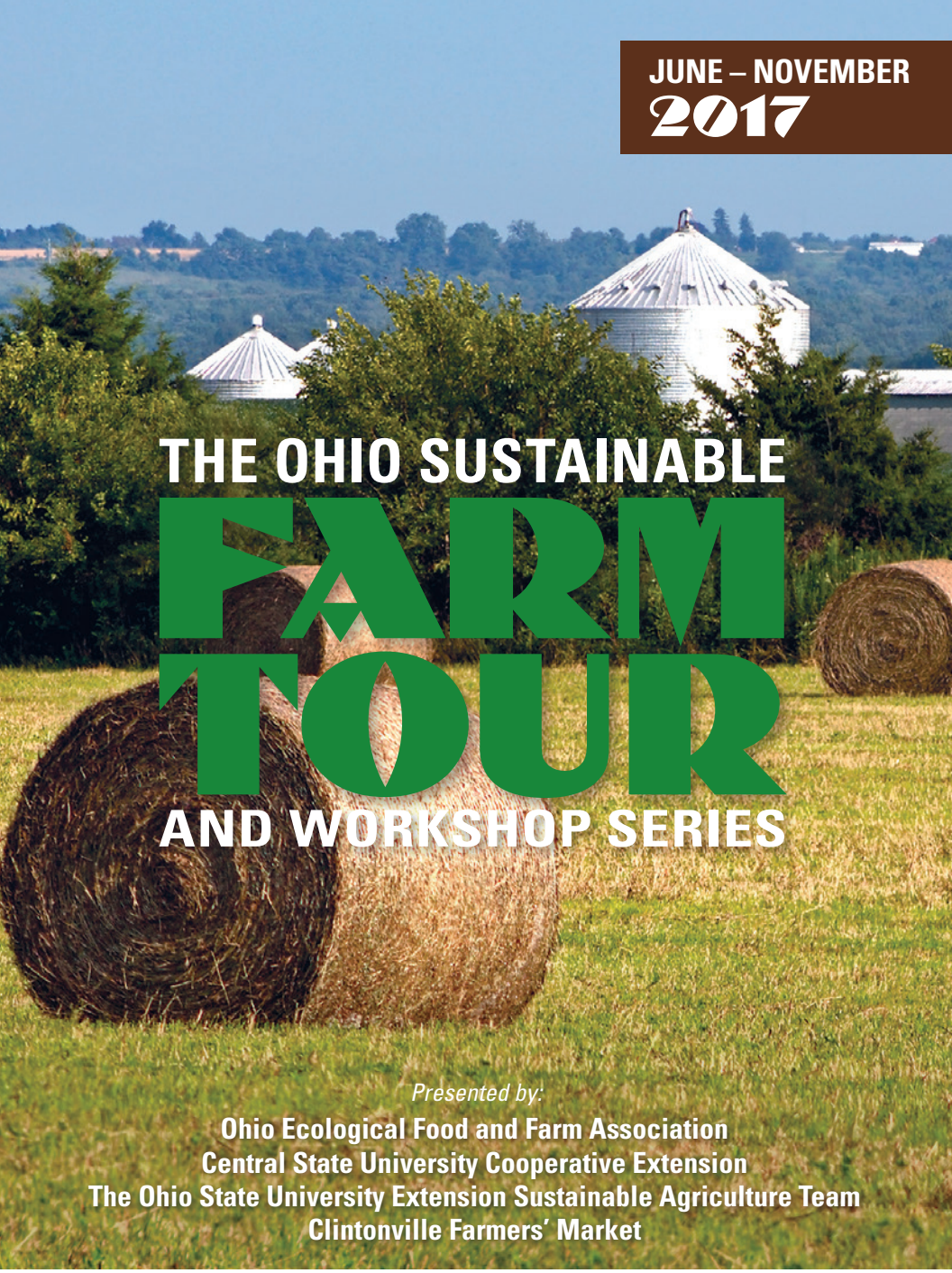

JUNE – NOVEMBER
2017

THE OHIO SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

Presented by:

Ohio Ecological Food and Farm Association
Central State University Cooperative Extension
The Ohio State University Extension Sustainable Agriculture Team
Clintonville Farmers' Market

OEFFA

Central State University 1887

The Ohio State University
College of Food, Agricultural, and Environmental Sciences

Clintonville Farmers' Market

SEE HOW SUSTAINABLE FARMERS ROLL

This annual series of public tours features 33 organic and ecological farms and businesses in Ohio, providing unique opportunities for farmers, educators, and conscientious eaters to learn about sustainable agriculture and local foods on the farm from growers and producers with years of practical experience.

In addition to farm tours, this year's series also includes six educational workshops on personal food security, poultry processing, urban agriculture and the law, farm planning, and scaling up production, in addition to four special events: a beginning farmer networking session, a farm to table dinner, a bicycle ride, and a multi-part oral history pop-up tour.

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

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

COVER PHOTO: BUCKSKIN VALLEY FARM IN GREENFIELD, OH, COURTESY OF JULIA BURNSIDE

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2017 OHIO SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

Presented by:

Ohio Ecological Food and Farm Association
Central State University Cooperative Extension
The Ohio State University Extension Sustainable Agriculture Team
Clintonville Farmers' Market

JUNE

Sunday, June 6
Mixed Vegetable Production and Information Management Farm Tour
Madison Co. Pg. 37

Saturday, June 10
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, June 10
Snowville Creamery Open House
Meigs Co. Pg. 22

Monday, June 12
Certified Organic College Farm Tour
Delaware Co. Pg. 28

Wednesday, June 14
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, June 17
Renewable Energy Farm Tour
Athens Co. Pg. 7

Tuesday, June 20
On-Farm Research and Organic Vegetable Farm Tour
Wayne Co. Pg. 8

Saturday, June 24
Urban CSA Farm Tour
Hamilton Co. Pg. 23

Sunday, June 25
Diversified Beginning Farm Tour
Athens Co. Pg. 9

Thursday, June 29
Organic Crop Field Day
Wayne Co. Pg. 29

JULY

Thursday, July 6
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Friday, July 7
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Tuesday, July 11
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Friday, July 14
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, July 15
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Sunday, July 16
Foraged & Sown Open House
Franklin Co. Pg. 22

Wednesday, July 19
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Thursday, July 20
Urban Renewal Farm Tour
Montgomery Co. Pg. 30

Friday, July 21
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, July 22
Converting Vacant Land Farm Tour
Franklin Co. Pg. 30

Saturday, July 22
Farm to Fork Orchard and Farm Tour
Fairfield Co. Pg. 38

Tuesday, July 25
Amish Produce Auction Tour
Fairfield Co. Pg. 31

Tuesday, July 25
Retail Meat Sales Farm Tour
Fairfield Co. Pg. 32

Friday, July 28
Diversified Urban Development Farm Tour
Franklin Co. Pg. 24

Saturday, July 29
Youth Urban Farming Tour
Cuyahoga Co. Pg. 10

Saturday, July 29
Commercial Market Garden Tour
Franklin Co. Pg. 32

AUGUST

Friday, August 4
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, August 5
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Saturday, August 5
Residential Permaculture Food Garden Tour
Franklin Co. Pg. 33

Tuesday, August 8
Young and Beginning Farmers Q&A and Networking Session
Franklin Co. Pg. 16

Tuesday, August 8
Food Bank Urban Farm Tour
Hocking Co. Pg. 33

Friday, August 11
Organic Grain Seed Breeding Farm Tour
Logan Co. Pg. 10

Saturday, August 12
Diversified Organic Farm Tour
Knox Co. Pg. 39

Saturday, August 12
Personal Food Security Workshop
Montgomery Co. Pg. 25

Sunday, August 13
Vegetable Equipment Systems Farm Tour
Montgomery Co. Pg. 11

Wednesday, August 16
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Thursday, August 17
Agricultural Diversification Research Tour
Wayne Co. Pg. 34

Saturday, August 19
Growing Right Oral History Pop-Up Tour
Franklin Co. Pg. 21

Sunday, August 20
The Farmers' Table
Geauga Co. Pg. 16

Sunday, August 20
Productive Residential Urban Farm Tour
Franklin Co. Pg. 35

Tuesday, August 22
Grass-Fed Livestock Farm Tour
Pike Co. Pg. 12

Thursday, August 31
Soil Health Testing Demonstration Field Day
Wood Co. Pg. 35

SEPTEMBER

Saturday, September 2
Urban Livestock Farm Tour
Lucas Co. Pg. 26

Saturday, September 2
Suburban Farmstead and Micro Dairy Tour
Delaware Co. Pg. 36

Sunday, September 10
Healthy Soil Farm Tour
Seneca Co. Pg. 13

Sunday, September 10
Poultry Processing for the Small Farm and Homestead Workshop
Ashland Co. Pg. 17

Sunday, September 17
Carriage House Farm Open House
Hamilton Co. Pg. 22

Wednesday, September 20
Farm the City on Solid Legal Ground Workshop
Cuyahoga Co. Pg. 27

Saturday, September 23
Cheesemaking and Homestead Tour
Monroe Co. Pg. 14

Sunday, September 24
Harvest Bicycle Ride
Fairfield Co. Pg. 18

OCTOBER

Sunday, October 15
Farm Vision Workshop
Franklin Co. Pg. 18

Saturday, October 21
Pasture-Raised Livestock Beginning Farm Tour
Ashtabula Co. Pg. 15

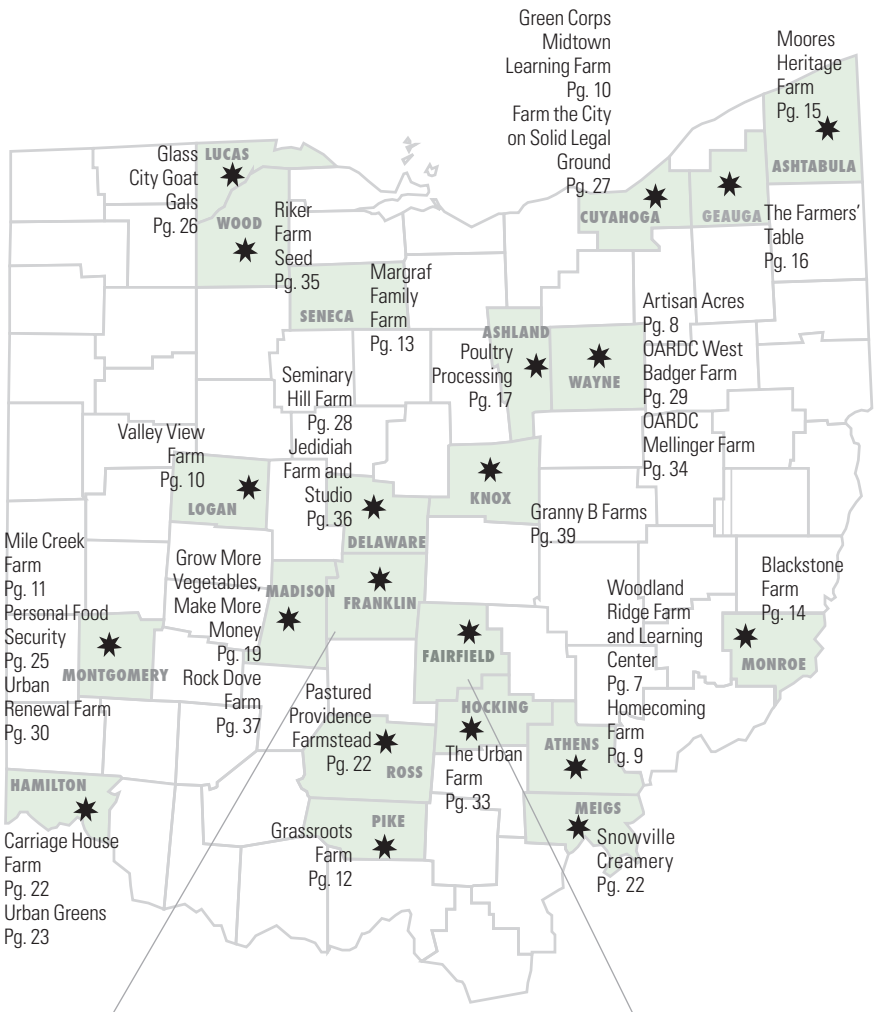
Saturday, October 21
Pastured Providence Farmstead Open House
Ross Co. Pg. 22

October 2017-February 2018
Heartland Farm Beginnings® Training Course
Franklin Co. Pg. 19

NOVEMBER

Friday, November 3-
Saturday, November 4
Grow More Vegetables, Make More Money Workshop
Madison Co. Pg. 19

TOUR AND WORKSHOP MAP



FRANKLIN

- Beginning Farmers Q&A Pg. 16
- Farm Vision Pg. 18
- Heartland Farm Beginnings® Pg. 19
- Growing Right Oral History Pop-Up Tour Pg. 21
- Foraged & Sown Pg. 22
- New Harvest Café and Urban Arts Center Pg. 24
- Wheatland Farm Pg. 30
- Heirloom Produce Pg. 32
- Sunny Glen Wellness Pg. 33
- Over The Fence Urban Farm Pg. 35

FAIRFIELD

- Harvest Bicycle Ride Pg. 18
- Bremen Produce Auction Pg. 31
- Berry Family Farm Pg. 32
- Paige's Produce Farm Pg. 38

Ohio Ecological Food and Farm Association

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

For nearly 40 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents a popular and inspiring sustainable agriculture conference; offers workshops and webinars for beginning and established farmers; produces a quarterly newsletter and an online directory of sustainable farm and food businesses, called the *Good Earth Guide*; provides organic certification services and technical assistance to beginning, organic, and transitioning farmers, and advocates for policies that protect and benefit sustainable farmers and food systems.

OEFFA FARM TOURS

Renewable Energy Farm Tour

Saturday, June 17 • 1-4 p.m.

Woodland Ridge Farm and Learning Center

Paul Harper
4884 Cooper Rd., Athens, OH 45701
(740) 591-4906, *wpaulharper@gmail.com*
https://woodlandridge.grazecart.com

ATHENS CO.

Join OEFFA, Upgrade Ohio, and Athena Solar Power to learn about renewable energy opportunities and trends and to see Woodland Ridge Farm's unique hybrid, battery backup, microgrid solar, and off-grid systems. OEFFA's Athens Chapter will hold a meeting at the farm beginning at 3 p.m.

Part of Woodland Ridge Farm Days, the farm is also offering a Swine/Bovine Farm to Table Partners weekend workshop with R&L Valley Ranch Friday, June 16-Sunday, June 18. Can't spend the weekend? Register to stay Saturday for an evening workshop from 4-9 p.m. culminating in a complimentary pig/ox roast local meal.

Cost and Registration: The farm tour is free and open to the public, but pre-registration is required. The weekend workshop costs $200 and is limited to 12 people. The Saturday evening workshop and meal cost $20 and are limited to 30 people. To register, call (740) 591-4906, email *wpaulharper@gmail.com,* or go to *https://woodlandridge.grazecart.com.*

Directions: *From Athens,* take Rte. 50/Rte. 32 to Exit 16B onto Stimson Ave. Turn left on Rock Riffle Rd. and drive 2 miles. Turn right on Long Run Rd. and go 3 miles. Turn left on Coolville Ridge Rd. and continue 3.25 miles. Turn left on Cooper Rd. Keep right at the fork. The farm is on the right.

On-Farm Research and Organic Vegetable Farm Tour

Tuesday, June 20 • 9 a.m.

Artisan Acres

Raymond Yoder, Jr.
6996 S. Honeytown Rd., Wooster, OH 44691
(330) 263-0246

WAYNE CO.

Raymond Yoder, Jr., his wife Ruth, and their two children own this 16 acre organic vegetable farm in the Nebo Valley. An artesisan water well supplies good, clean water for the livestock and people, and excess flows into a spring-fed creek that supplies the water for the farm's drip irrigation system. The farm focuses on providing superior quality, nutrient-dense vegetables to customers that purchase from the Green Field Farms co-op, while at the same time increasing the health of their soil by applying minerals, rotating cover crops, and mulching. Artisan Acres also provides Green Field Farm's raw sauerkraut. Learn about on-farm research being conducted in collaboration with the OSU Organic Food and Farming Education Research (OFFER) Program on the Base Cation Saturation Rate (BCSR) method of soil balancing. OSU researchers will be on site to discuss current observations and to demonstrate sample collecting techniques. Learn how your farm can participate in this on-going research during the tour or by going to *http://organicfarmingresearchnetwork.org.ohio-state.edu.*

Directions: *From Rte. 30,* take Rte. 83 S, merging with Rte. 250 E in approximately 1 mile. Follow Rte. 250 E toward New Philadelphia, traveling approximately 4 miles. Turn south on S. Honeytown Rd. and drive about 3 miles. The farm is on the left.

Diversified Beginning Farm Tour

Sunday, June 25 • 1-4 p.m.

Homecoming Farm

John Wood
14964 Linscott Run Rd., Amesville, OH 45711
(740) 448-3402, *homecomingfarmohio@gmail.com*
www.homecomingfarmohio.com

ATHENS CO.

John Wood, an Amesville native, started Homecoming Farm with the help of his parents, George and Marcia, in 2015. This start-up is managed in a sustainable and ethical way, and John is currently exploring organic certification. He will share his experiences as a beginning farmer and what he has learned.

The property is managed with a whole-farm approach with a focus on diverse, year-round income streams including fruit trees, vegetables, wood products, and non-timber forest products such as maple syrup. Co-sponsored by Rural Action, see the farm's vegetable plots, flower beds, and sugar shack, and learn about diversification and how to best manage a mix of forested and unforested land.

Registration: Pre-registration is encouraged. Contact *caitie@ruralaction.org* or (740) 677-4047. Materials will be provided.

Directions: *From Athens,* take Rte. 550 E into Amesville. Turn onto Rte. 329 N and drive 0.5 miles. Turn right on Linscott Rd. Homecoming Farm is the first driveway on the right. The driveway is steep; parking is at the top of the hill.

HOMECOMING FARM

Youth Urban Farming Tour

Saturday, July 29 • 1-4 p.m.

Green Corps Midtown Learning Farm
Kelly Barrett
1945 E. 66th St., Cleveland, OH 44103
(216) 645-7798, *kbarrett@cbgarden.org*
CUYAHOGA CO.
www.cbgarden.org/lets-learn/green-corps/growing-community/midtown-learning-farm.aspx

See how high schoolers are transforming agriculture in Cleveland! Since 1996, Green Corps, an urban agricultural work-study program for teenagers started by the Cleveland Botanical Garden, has been training youth to grow and sell produce at five farms on the east side of Cleveland. Tour guests can visit the program's oldest farm, established in 1996 in the Midtown neighborhood on land owned by Dunham Tavern and Museum, the oldest building in Cleveland, which will also be open for tours. Youth farmers will describe the history of "The Little Yellow House" located on site, as well as square foot gardening, composting, herb spirals, and beekeeping. Co-sponsored by OEFFA's Lake Effect Chapter, this event also features food demonstrations, music, and family friendly activities, such as scavenger hunts and crafts. Fresh produce will be available for purchase.

Directions: *From the I-490/I-71/I-90 interchange,* take I-90 N approximately 2 miles to Exit 173B. Merge onto Chester Ave. traveling east. Drive 1.5 miles and turn right on E. 66th St. The farm is immediately on the left.

Organic Grain Seed Breeding Farm Tour

Friday, August 11 • 10 a.m.-4 p.m.

Valley View Farm
Steven and Judith Coblentz
7443 County Rd. 49, Belle Center, OH 43310
(937) 464-2160
LOGAN CO.

Steven and Judith Coblentz are New Order Amish farmers running a diverse operation along with Steven's father, Mahlon, and brothers, Paul and Nelson. Together, the family farms 300 acres of forage, corn, beans, small grains, and cover crops. In addition to farming, Steven is a Byron Seed dealer with extensive test plots, Paul breeds horses, Nelson works with Natural Way Minerals, and Mahlon specializes in concrete stamping. Tour the Coblentz's seed test plots, featuring more than 100 varieties, and their seed breeding operation. There will also be horse-drawn equipment demonstrations of tillage work and harvesting, weather permitting. Horse-drawn wagon rides will be provided from the farm to seed test plots. An OEFFA Grain Growers Chapter meeting will take place before the tour from 10-11:45 a.m. Bring a dish to share for a potluck lunch from 11:45 a.m.-12:45 p.m. Tours and demonstrations will begin at 1 p.m.

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

Directions: *From Belle Center,* go west on Rte. 273. Turn south on County Rd. 49. The farm is in about 3 miles.

Vegetable Equipment Systems Farm Tour

Sunday, August 13 • 4-6 p.m.

Mile Creek Farm
Ben Jackle
10786 Mile Rd., New Lebanon, OH 45345
(937) 687-8762, *milecreekfarm@gmail.com*
www.milecreekfarm.com

MONTGOMERY CO.

This beginning farmer focused tour will walk you through the process of equipment systems and the role that machinery can play in making established systems on the farm more efficient. Organic farmer Ben Jackle will provide an overview of the process and equipment used in their greenhouse, field (with a focus on seed bed preperation and cultivation), and packing shed. Learn about how equipment can facilitate effective flow on a mixed vegetable operation and how these systems fit together.

MILE CREEK FARM

Directions: *From Dayton,* follow Rte. 35 W from downtown Dayton towards Eaton. At W. 3rd St., turn left (west) to stay on Rte. 35 towards Eaton. Turn left on Diamond Mill Rd., and drive south for approximately 4 miles. Turn right on Mile Rd. and drive west. Mile Creek Farm is on the left in about 0.75 miles.

Grass-Fed Livestock Farm Tour

Tuesday, August 22 • 9:30 a.m.

PIKE CO.

Grassroots Farm

Drausin Wulsin
1727 Frost Rd., Hillsboro, OH 45133
(740) 634-2440
www.grassrootsfoods.biz

Grassroots Farm is a 380 acre grass-based farm raising Red Devon cattle, Katahdin lamb, Cornish Cross chickens, and Berkshire hogs. Value-added products produced on site are also sold through the Hyde Park Farmers' Market and Findlay Market in Cincinnati. They lease sub parcels of their land to independent dairy producers and are seeking to transition the farm to someone who will assume business ownership in steps. Join this tour for a wagon ride to learn about the farm's wetland mitigation efforts, raising grass-fed beef and pastured meat and poultry, and unique land access opportunities.

Registration: Pre-registration is required. To register, email *eric@oeffa.org*.

Directions: *From Rte. 50,* take Rte. 41 S from Bainbridge for approximately 7 miles. Drive through Cynthiana and turn left on Frost Rd. Frost Rd. dead ends at the farm.

GRASSROOTS FRAM

GRASSROOTS FRAM

Healthy Soil Farm Tour

Sunday, September 10 • 1-4 p.m.

SENECA CO.

Margraf Family Farm

Beth Diesch, Seneca Conservation District
7838 S. State Rte. 587, McCuthenville, OH 44844
(419) 447-7073, *bdiesch@conservesenecacounty.com*
www.conservesenecacounty.com

The Margraf family has been addicted to growing healthy soil for more than 10 years and encourages more people to try this "different" approach. As a family that supports public, local, voluntary actions that lead to bigger benefits for all, they've partnered with their local Seneca Conservation District to make improvements to water quality and soil health. The farm is an Edge of Field research site for the U.S. Department of Agriculture Agricultural Research Service and hosts field days for Ohio No-Till Council, Future Farmers of America, Seneca Conservation District, and the Natural Resources Conservation Service. This unique conservation farm practices what it preaches and is inspired to preach what it practices!

Join this tour to learn about how the family raises corn, beans, and wheat using 100 percent no-till agriculture and cover crops to keep nutrients on the farm and out of the Western Lake Erie Basin, see cows and calves on pasture, tour their machine shed and precision equipment, and enjoy lemonade and cookies on the back porch.

Directions: *From Rte. 587 north of McCuthenville,* the farm is about 2 miles away, located on the west side of road. The driveway will be marked. Follow the signs to the gravel parking area behind the buildings.

SENECA CONSERVATION DISTRICT, MARGRAF FAMILY FARM

Cheesemaking and Homestead Tour

Saturday, September 23 • 11 a.m.-3 p.m.

MONROE CO.

Blackstone Farm

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

The tour of this diversified homestead will feature learning stations and local Master Gardeners, who will be on hand to share details about projects. Individual stations will include: cheesemaking, rendering lard, canning butter and milk, alternative livestock feeds, making sourdough starter, making soap, making lye, making hominy from field corn, composting, alternative health practices, and agritourism. Additional tour stops will include their 1,200 quart fruit cupboard, their commercial kitchen/cheese house, rental facilities and bed and breakfast rooms, and their Romanov sheep flock. A complimentary lunch will be served, featuring stuffed smoked sausage, vegetable beef soup, homemade bread, chicken and noodles, cheese, and assorted desserts.

Registration: To register, email *davidblackstone73@gmail.com.*

Directions: *From I-77,* travel east on Rte. 78 for approximately 17 miles. Turn left on Kuhn Run Rd./ Township Rd. 55. After about 1 mile, turn left on Township Rd. 58. Stay right at the fork; the farm is on the left.

BLACKSTONE FARM

Pasture-Raised Livestock Beginning Farm Tour

Saturday, October 21 • 4-7 p.m.

ASHTABULA CO.

Moores Heritage Farm

Connie and Randall Moores
3918 State Rd. S, Ashtabula, OH 44004
(440) 281-0272, *mooresheritagefarm@gmail.com*
www.mooresheritagefarm.com

Randall and Connie Moores are beginning farmers, breathing new life into Randall's grandparents' farmstead, which they purchased in 2014, after it had been sold out of the family in the 1990s. When Randall returned home from active duty service in the Army in 2015, they built a mobile chicken coop, raised small flocks of chickens and turkeys, and purchased two freshened dairy goats. Last year was their first full season selling chicken, eggs, goat milk, fudge, and soap at two weekly farmers' markets. They also raised pastured pigs and grass-fed lamb, which were sold as whole and half animals directly to consumers. They installed more than a mile of fencing around 32 acres and are in the process of reclaiming fields that have not been touched in nearly 30 years, with plans to certify their land as organic as early as fall 2017.

As beginning farmers, they have made plenty of mistakes but have learned a tremendous amount from other beginning and experienced farmers. They have worked with the Natural Resources Conservation Service, Ohio State University Extension, their local Soil and Water Conservation District, and the Ashtabula Local Food Council (ALFC). Join this tour, co-sponsored by ALFC, to learn about the Moores' experiences as beginning farmers seeking organic certification, and what they have planned for 2017, including raising more pastured chickens, turkeys, and ducks; expanding their free-range egg layer flock; raising four litters of piglets; finishing 20 lambs; expanding their offerings of goat milk soap, and purchasing cattle.

Registration: Pre-registration is required. To register, email *mooresheritagefarm@gmail.com* by October 13.

Directions: *From Rte. 90,* take Rte. 11 S to the Rte. 46 exit. Turn left, and drive north on Rte. 46/State Rd. S. Cross the bridge over Rte. 90, and the farm is the sixth driveway on the right. Limited on-farm parking may be available if conditions are wet. Overflow parking will be located at Plymouth United Methodist Church, 970 Plymouth Rd., and there will be a hay wagon shuttle running continuously. To get to the church, continue on State Rd. S for 1 mile until you come to a four way stop. Turn right on Plymouth Rd. The church is almost immediately on the right.

OEFFA WORKSHOPS AND SPECIAL EVENTS

Young and Beginning Farmers Q&A and Networking Session

Tuesday, August 8 • 6-8 p.m.

Rambling House Soda
310 E. Hudson St., Columbus, OH 43202

Are you a young or beginning farmer with questions about your business? Hosted by the Central Ohio Chapter of the National Young Farmers Coalition and OEFFA, this evening networking and question and answer session features local farm lawyers from Barrett, Easterday, Cunningham & Eselgroth, LLP.

The Farmers' Table

Sunday, August 20

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

Save the date! The Farmers' Table returns to Maplestar Farm this August. Join OEFFA, the Two Foundation, Maplestar Farm, and The Driftwood Group for a truly unique farm-to-table celebration of northeast Ohio agriculture and food. Details will be available in June at *www.oeffa.org*.

MAPLESTAR FARM

Poultry Processing for the Small Farm and Homestead Workshop

Sunday, September 10 • 9 a.m.-5 p.m.

Tea Hills Farms
269 Township Rd. 2450, Loudonville, OH 44842

Tea Hills Farms raises poultry on lush pastures and runs its own on-farm state-inspected processing facility. Join Cara and Jason Tipton for a first-hand processing experience and tour of their pastured poultry operation. The day will begin with a hands-on training in start-to-finish poultry processing, with students directly participating in each step. After a home cooked lunch provided by Tea Hills Farms, Cara and Jason will discuss on-farm processing regulations and equipment and take guests on a tour of the pasture to look at different shelter designs and describe the basics of raising poultry on pasture. Attendees will end the workshop packaging the chickens and each person will be able to take home two fresh chickens!

Cost and Registration: $80 for OEFFA members, $100 for non-members. Price includes two processed chickens. Pre-registration is required by September 5 and space is limited. To register, go to *www.oeffa.org/q/poultry2017* or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Poultry Processing, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022. To learn more about Tea Hills Farms, call (419) 685-1689 or visit *www.teahillsfarms.com*.

PETER TZANNES

COLUMBUS OUTDOOR PURSUITS

SUNBEAM FAMILY FARM, CYNTHIA DILBONE

Harvest Bicycle Ride

Sunday, September 24 • 10 a.m.-1 p.m.

Fairfield County

Save the date! Join OEFFA and Columbus Outdoor Pursuits for a family-friendly bicycle tour of Fairfield County sustainable farms. Cyclists will ride through the central Ohio countryside and enjoy brief tours at diverse area farms and local food businesses. Proceeds benefit OEFFA and Columbus Outdoor Pursuits! Registration information will be available this summer through the Columbus Outdoor Pursuits website at *www.outdoor-pursuits.org.*

Farm Vision Workshop

Sunday, October 15 • 1-5 p.m.

OEFFA

41 Croswell Rd., Columbus, OH 43214

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

Cost and Registration: $25. Price includes light refreshments. Pre-registration is required by October 9. To register, go to *www.oeffa.org/q/farmvision* or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Farm Vision, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Kelly Henderson at (614) 421-2022.

Heartland Farm Beginnings® Training Course

October 2017-February 2018

OEFFA

41 Croswell Rd., Columbus, OH 43214

Beginning this fall, OEFFA's Heartland Farm Beginnings® 10 part training course will provide opportunities for beginning and transitioning farmers to learn first-hand about identifying values, setting goals, and whole farm and strategic business planning. This in-depth, field-tested course is new to Ohio, but has helped to train more than 1,500 farmers across the country during the past 15 years.

Cost and Registration: Paid pre-registration for the entire 10 part course is required. Find additional information about this series, including cost and registration details, at *www.oeffa.org/q/farmbeginnings*. For more information, contact Kelly Henderson at (614) 421-2022.

Grow More Vegetables, Make More Money Workshop

Friday, November 3 • 9 a.m.-Saturday, November 4 • 5 p.m.

Procter Center

11235 State Rte. 38, London, OH 43140

This two-day intensive retreat will help seasoned vegetable farmers advance their earning potential and enhance their management plans to boost soil fertility and yield. Led by long-time organic farming expert Linda Halley, session topics for larger scale sustainable farms will include: growing transplants efficiently; planting from

JULIA VAN HAGEMAN

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. Participants will also enjoy downtime with informal information sharing and networking on the Procter Center's picturesque grounds.

About Linda: Linda Halley has been an organic farmer since 1989. As a pioneer of the community supported agriculture (CSA) movement, she developed one of Wisconsin's premier CSAs, Harmony Valley Farm. She left Wisconsin to manage Fairview Gardens, a nonprofit, educational farm in California, and later, Gardens of Eagan, a 126 acre greenhouse and production operation in Minnesota. Currently, Linda is general manager of Bryn Farm in Wisconsin, a diverse, periurban, 400 acre farm transitioning to certified organic production. In addition to farming, Linda is an organic farm inspector and has served in leadership positions at the Minnesota Food Association and Midwest Organic and Sustainable Education Service.

Cost and Registration: $150 for OEFFA members, $175 for non-members. Price includes Friday night lodging and Friday breakfast, lunch, and dinner, and Saturday breakfast and lunch. Pre-registration is required by October 26 and space is limited to 35 participants. To register, go to *www.oeffa.org/q/scalingup* or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Grow More Vegetables, Make More Money, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Kelly Henderson at (614) 421-2022.

Lodging: While we strongly encourage all attendees to spend Friday night at the Procter Center to build professional networks and share farming knowledge, we understand that an overnight stay may not be possible for everyone. If you want to participate, but cannot spend the night, please contact OEFFA about special arrangements. To learn more about the Procter Center, go to *www.proctercenter.org.*

GLASS CITY GOAT GALS

GROWING RIGHT ORAL HISTORY PROJECT
CENTRAL OHIO POP-UP TOUR

Saturday, June 10 • 8 a.m.-1 p.m.
North Market Farmers' Market
Columbus, OH

Wednesday, June 14 • 3:30-6:30 p.m.
Franklin Park Conservatory Farmers' Market
Columbus, OH

Thursday, July 6 • 4-7 p.m.
Bexley Farmers' Market, Bexley, OH

Friday, July 7 • 3-7 p.m.
Franklinton Gardens Produce Stand
Columbus, OH

Tuesday, July 11 • 10:30a.m.-1:30 p.m.
Pearl Market, Columbus, OH

Friday, July 14 • 11 a.m.-3 p.m.
Raisin Rack, Westerville, OH

Saturday, July 15 • 9 a.m.-12 p.m.
Clintonville Farmers' Market, Columbus, OH

Wednesday, July 19 • 3:30-6:30 p.m.
Franklin Park Conservatory Farmers' Market, Columbus, OH

Friday, July 21 • 6-9 p.m.
Keller Market House and Lancaster Art Walk, Lancaster, OH

Friday, August 4 • 10:30 a.m.-1:30 p.m.
Pearl Market, Columbus, OH

Saturday, August 5 • 8 a.m.-12 p.m.
Worthington Farmers' Market
Worthington, OH

Wednesday, August 16 • 3:30-6:30 p.m.
Franklin Park Conservatory Farmers' Market, Columbus, OH

Saturday, August 19 • 8 a.m.-1 p.m.
North Market Farmers' Market
Columbus, OH

Jess Lamar Reece Holler
(614) 273-5907
growingrightproject@gmail.com
www.growingrightproject.com

Ohio HUMANITIES
SHARING THE HUMAN STORY

gcac
Greater Columbus Arts Council

Explore OEFFA's Growing Right Oral History project during a stop on its tour of central Ohio farmers' markets and groceries! Oral historian Jess Lamar Reece Holler and others will be sharing oral history excerpts, photography, multimedia pieces, and print materials from OEFFA's grassroots oral history and media arts project on ecological farming in Ohio. Hear, see, and experience brand new fieldwork from our summer 2017 interviews and even some experimental sound art! Join us in listening deeply to the stories and places of Ohio's diverse ecological farmers and food systems movement-builders at the very venues where our food choices matter most.

This program is made possible, in part, by Ohio Humanities, a state affiliate of the National Endowment for the Humanities. Any views, findings, conclusions, or recommendations expressed in this exhibition do not necessarily represent those of the National Endowment for the Humanities.

The Columbus stops on this tour are made possible, in part, by the Greater Columbus Arts Council.

FEATURED ANNUAL FARM OPEN HOUSES

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

Saturday, June 10 • 1-4 p.m.

Snowville Creamery

32623 State Rte. 143, Langsville, OH 45769

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

Located on the dairy farm of Lin and Eric Karcher, join Warren and Victoria Taylor of Snowville Creamery for a leisurely field walk and milking parlor tour to learn how milk is processed and bottled for delivery. Enjoy homemade, frosty ice cream to the sound of live music!

Sunday, July 16 • 1-4 p.m.

Foraged & Sown

1224 E. Cooke Rd., Columbus, OH 43224

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

Foraged & Sown uses an innovative approach to land tenure—building relationships with multiple land owners to farm and forage on diverse sites—to create a low-impact, sustainable urban farm. This tour will feature Harmonious Homestead gardens' full of flavor-packed annual and perennial herbs and unusual fruits, along with demonstrations and samplings of their value-added products.

Sunday, September 17 • 12-4 p.m.

Carriage House Farm

10251 Miamiview Rd., North Bend, OH 45052

(513) 967-1106, rstewart@zoomtown.com, www.carriagehousefarmllc.com

Carriage House Farm is a diversified Ohio Century Farm that produces grains, fresh produce, herbs, and honey for local distribution. Tour the garden and high tunnel, examine machinery used to bale hay, take a wagon ride, tour the on-farm market and processing facility, and sample farm ingredients prepared by local chefs and artisan producers.

Saturday, October 21 • 3-4:30 p.m.

Pastured Providence Farmstead

3316 Chapel Creek Rd., Chillicothe, OH 45601

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

Join Paul and Heather Dorrance in the beautiful Appalachian countryside for a guided tour of their pasture-based livestock operation. Experience management-intensive rotational grazing and appreciate the multi-species synergies of cattle, sheep, hogs, chickens, and turkeys working together for the benefit of the animals, the land, and our food. After the free farm tour, stay for the farm's 2nd Annual Farm-To-Table Dinner and Movie. This event features a cash bar with local craft beers and wine, organic and sustainably raised ingredients sourced from local farms, and an outdoor showing of an award-winning food documentary. Tickets cost $50. To register, go to *www.pasturedprovidence.com/dinner.*

Central State University Cooperative Extension

(937) 376-6089, *tmarlow@centralstate.edu,*
www.centralstate.edu

Central State University (CSU), located in Wilberforce, Ohio, is an accredited 1890 land-grant university with a 129 year tradition of preparing students from diverse backgrounds for leadership, research, and service. CSU's College of Science and Engineering is the only program within the state of Ohio that offers a four year baccalaureate degree in Sustainable Agriculture. CSU Cooperative Extension Service is the newest land-grant institution in Ohio, engaging families and transforming Ohio's urban and rural communities to improve Ohio's food systems, natural resources, and renewable energy through Family and Consumer Science, Agriculture and Natural Resources, Community Economic Development, and 4-H Youth Development educational programs.

CSU COOPERATIVE EXTENSION URBAN AGRICULTURE EVENTS

Urban CSA Farm Tour

Saturday, June 24 • 5-7 p.m.

Urban Greens

Ryan Doan
241 Worth St., Cincinnati, OH 45226
(513) 255-0955, *info@urbangreensfresh.com*
www.urbangreensfresh.com
Lisa Craig, Butler/Hamilton County CSU Extension Agent
(937) 376-6652, *lcraig@centralstate.edu*

BUTLER/HAMILTON CO.

CSU Cooperative Extension 's urban agriculture programs help educate small and non-traditional farmers and urban communities about urban agriculture practices. Urban Greens turns vacant properties into beautiful and bountiful gardens. They operate a half acre urban farm, which serves a community supported agriculture (CSA) program. They rely on an extensive network of like-minded farmers, who

provide them with the best variety and quality. Tour this garden and small food hub, learn how they collaborate with their community, and stay for an optional farm-to-table meal. CSU Extension Agent Lisa Craig will be on site to describe their programs and Extension outreach, and to answer questions.

Cost and Registration: The farm tour is free and open to the public and does not require pre-registration. Pre-registration is required for the dinner, which costs $20. To register, email *info@urbangreensfresh.com* with "Farm to Table" in the subject line.

Directions: *From downtown Cincinnati,* take Columbia Pkwy/Rte. 50 E. Turn right on Bains St., which becomes Riverside Dr./Rte. 52. Drive approximately 3 miles. Turn right on Delta Ave. Turn right on Wool St. Turn right at the second cross street onto Worth St. The farm is on the left.

Diversified Urban Development Farm Tour

Friday, July 28 • 1-3 p.m.

New Harvest Café and Urban Arts Center

Kwodwo Ababio
1675 Arlington Ave, Columbus, OH 43211
(614) 447-8810, *kwodwoababio@gmail.com*
www.facebook.com/newharvestcafe
Renita Porter, Franklin County CSU Extension Agent
(937) 376-6652, *rporter@centralstate.edu*

FRANKLIN CO.

CSU Cooperative Extension realizes that urban agriculture has the power to bring communities together. Based in Columbus' Linden neighborhood, this project reclaims vacant lots for natural areas and food production, engages youth in agriculture through an urban 4-H program, hosts a weekly farmers' market, and provides space for contemporary artists. With the opening of the café, New Harvest became an unpretentious gathering place for the entire community to share their interests in gardening, the environment, and the arts, while enjoying authentic soul food sourced from nearby gardens. Join this tour to see garden sites, 4-H projects, the café, and the arts center, and learn about plans for constructing a fresh market and commercial kitchen facility, which will allow community members to develop value-added products. CSU Extension Agent Renita Porter will be on site to describe their programs and Extension outreach, and to answer questions.

Directions: *From I-71,* take Exit 111 for 17th Ave. Drive east 0.25 miles. Turn north on Cleveland Ave. and drive approximately 1.5 miles. Turn west on Arlington Ave. New Harvest is the first building on the left.

CENTRAL STATE UNIVERSITY AGRICULTURAL SCIENCES

Personal Food Security Workshop

Saturday, August 12 • 9 a.m.

CSU Dayton Auditorium

Kevin McGhee, Greene/Montgomery County
CSU Extension Agent
840 Germantown St., Dayton, OH 45403
(937) 224-9654, *kmcghee@centralstate.edu*
www.centralstate.edu

GREENE/MONTGOMERY CO.

CSU Cooperative Extension's Urban Agriculture program has partnered with Edgemont Solar Garden, a nonprofit group concerned with community development in inner west Dayton, to deliver this educational urban agriculture workshop. Edgemont's mission is to turn a vacant lot into a community garden and solar greenhouses, reducing food costs for low-income families. Edgemont staff will present effective, home-tested strategies that can help you increase your personal food security, improve your health, and eat well even while living on a tight budget. CSU Extension Agent Kevin McGhee will be on site to describe their programs and Extension outreach, and to answer questions.

Cost and Registration: $15. Price includes light refreshments. Pre-registration is required by August 4 and space is limited to 30 people. To register, go to *www.oeffa.org/q/foodsecurity* or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Food Security, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022.

Urban Livestock Farm Tour

Saturday, September 2 • 12-3 p.m.

Glass City Goat Gals

Elizabeth Harris
329 Mentor Dr., Toledo, OH 43608
(825) 265-1364, *glasscitygoatgals@gmail.com*
www.glasscitygoatgals.com
Brittany Jones, Lucas County CSU Extension Agent
(419) 213-2027, *bjones@centralstate.edu*

LUCAS CO.

CSU Cooperative Extension believes that urban agriculture education can stimulate community development and revitalize cities. Mentor is a small historic city block in Toledo. Old dilapidated homes were an eyesore to neighbors, and attracted vandalism and arson. Elizabeth Harris saw an opportunity, and in August 2011, a dream was born. Glass City Goat Gals had a vision to take the abandoned cull-de-sac – once known as Murder Alley – and transform it into an urban farm with goats, growing plots, and a butterfly house. Tour this farm to learn how they worked with the city and community to create positive relationships and place-making in this neglected neighborhood. While in the area, visit the Toledo Farmers' Market, open from 8 a.m.- 2 p.m., which is located less than one mile away. CSU Extension Agent Brittany Jones will be on site to describe their programs and Extension outreach, and to answer questions.

Registration: Pre-registration is required. To register, email *glasscitygoatgals@gmail.com* no later than August 26.

Directions: *From 1-75*, take Exit 206 and travel south on Phillips Ave. Take the first right onto W. Manhattan Blvd. Travel into the roundabout, and take the second exit south on Cherry St. The farm is ahead in about 0.5 miles.

RACHEL TAYSE BAILLIEUL

CENTRAL STATE UNIVERSITY AGRICULTURAL SCIENCES

Farm the City on Solid Legal Ground Workshop

Wednesday, September 20 • 4-7 p.m.

Cuyahoga County CSU Extension

Ambrose Moses III, Cuyahoga County CSU Extension Agent
5320 Stanard Ave., Cleveland, OH 44103
(216) 429-8200 Ext. 250, *amoses@centralstate.edu*
www.centralstate.edu

CUYAHOGA CO.

CSU Cooperative Extension specialist and experienced lawyer Ambrose Moses III will discuss the nuances and key considerations for building your farm's legal framework, so you can grow with piece of mind. Urban farmers seeking to grow or start their businesses face many of the same legal issues as rural growers, while also encountering challenges unique to their urban location. Like other businesses, urban farmers should take care to form a legal structure that suits their goals, protects them and their assets from liability, and prepares for safe and legal labor management. There will be plenty of time for questions, so come prepared to articulate your biggest challenges.

Cost and Registration: $15. Price includes light refreshments. Pre-registration is required by September 12 and space is limited to 25 people. To register, go to *www.oeffa.org/q/urbanfarmlaw* or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Urban Farm Law, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022.

The Ohio State University Sustainable Agriculture Team

(614) 866-6900, *hogan.1@osu.edu, kleinke.3@osu.edu, www.extension.osu.edu, www.oardc.osu.edu, www.oardc.osu.edu/offer*

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

Several OSU tours are offered in partnership with the **Columbus Urban Farmers Network,** an alliance of urban farms and food producers in Columbus. The goal of the network is to strengthen and expand the local food system by producing food in urban areas of Columbus.

OSU FARM TOURS

Certified Organic College Farm Tour

Monday, June 12 • 5-6 p.m.

Seminary Hill Farm on the MTSO Campus

Tadd Petersen
3081 Columbus Pk., Delaware, OH 43015
(614) 802-7272, *tpetersen@mtso.org*
www.seminaryhillfarm.org

DELAWARE CO.

Tour Seminary Hill Farm's 10 acre certified organic farm on the campus of Methodist Theological School in Ohio. They grow heirloom varieties of vegetables, fruit, and, most recently, chickens. During the tour, you will interact with their farmers, explore season extension techniques, learn about their young farmer apprentice program, and meet their bees.

Registration: Pre-registration is encouraged. RSVP at *www.facebook.com/seminaryhillfarm* or email *tpetersen@mtso.edu.*

Directions: The farm is on Rte. 23, just south of the Rte. 315 intersection. When you turn onto campus, turn right at the stop sign. Follow the road up the hill until you reach the traffic circle. Turn right, and the farm is on the left.

Organic Crop Field Day

Thursday, June 29 • 2-6 p.m.

Ohio Agricultural Research and Development Center West Badger Farm

Kathy Bielek
1501 Apple Creek Rd., Apple Creek, OH 44606
(330) 202-3528, *bielek.4@osu.edu*
http://offer.osu.edu

WAYNE CO.

The Organic Food and Farming Education and Research (OFFER) 2017 Organic Crop Field Day will feature tours of organic research plots on the OSU Wooster Campus. Topics to be covered include: soil balancing experiments; cover crop interseeding; variety trials of oats, corn, and red clover; weed management; and vegetable tillage, microbials, grafting, and season extension.

Directions: *From Wooster,* take Rte. 250 S to Apple Creek. In Apple Creek, turn left on Apple Creek Rd. and travel 1.8 miles. The farm is on the left.

SWEET GRASS DAIRY, HENRY LEITER FOTO

URBAN RENEWAL FARM

Urban Renewal Farm Tour

Thursday, July 20 • 10 a.m.-12 p.m.

Urban Renewal Farm
Jim Wellman
216 S. Torrence St., Dayton, OH 45403
(937) 516-1819, *jwellman1@hotmail.com*
www.facebook.com/daytonyurbanrenewalfarm

MONTGOMERY CO.

Participants will learn about a unique project to repurpose an abandoned factory into an urban farm. See how the farm grows food in raised beds in the parking lot and learn about plans and challenges of converting the factory to a year-round growing facility.

Registration: Pre-registration is encouraged. To register, go to *www.surveymonkey.com/r/TURF17.*

Directions: *From Rte. 35 in Dayton,* exit north onto Steve Whalen Blvd. Turn right on Hamilton Ave. Turn left on Linden Ave. Turn right on S. Torrence St. Turn right on Bierce Ave. The farm is on the left. Enter the gate and park inside the fence.

Converting Vacant Land Farm Tour

Saturday, July 22 • 2-4 p.m.

Wheatland Farm
Sarah Lenkay
116 N. Wheatland Ave., Columbus, OH 43223
(614) 317-9476, *urbanfarms@midohiofoodbank.org*
www.urbanfarmsofcentralohio.org

FRANKLIN CO.

Urban Farms of Central Ohio, an initiative of Mid-Ohio Foodbank, transforms vacant and underutilized sites in underserved neighborhoods into productive, sustainable urban farms that provide low-income, food-insecure residents increased access to fresh, local produce. Tour Wheatland Farm, the second farm site, which is currently being transformed into a thriving farm. The farm operates on one acre of land at a former hospital site that has been repurposed to grow food through a large-scale raised bed growing system and uses a greenhouse for seed starting. The farm sells a portion of its crops to local restaurants and through a veggie box program. In turn, this supports the pay-what-you-can farm stand that provides low-income families with fresh produce.

Registration: Pre-registration is encouraged. To register, email *urbanfarms@midohiofoodbank.org.*

Directions: *From 1-70,* take the Rte. 40/Broad St. exit and drive west. From Broad St., turn right on N. Wheatland Ave. The farm will be on the right, directly after the health center parking lot. Please park on the street along Wheatland Ave. and access the farm through the north end of the health center parking lot.

Amish Produce Auction Tour

Tuesday, July 25 • 10:30 a.m.- 1 p.m.

Bremen Produce Auction
Dave Foltz
1511 Mt. Zwingli Rd., Bremen, OH 43107
(740) 569-7351, *iles.9@osu.edu*
www.bremenfarmersauction.weebly.com

FAIRFIELD CO.

Visit a small produce auction where crops grown by the local Amish community are delivered to the auction by horse and wagon. Get a behind-the-scenes view of how the market is organized prior to the auction. Stay for the auction and purchase traditional and unique vegetables, fruit, baked goods, bedding plants, flowers, and hanging baskets.

Registration: Pre-registration is encouraged. To register, call (740) 652-7260 or email *scott.1863@osu.edu.*

Directions: The auction is approximately 20 minutes/10 miles east of downtown Lancaster. *From Lancaster,* drive east on Main St./Rte. 22/Rte. 37 toward New Lexington. On the east side of Lancaster (at Diamond Power), veer right to stay on Rte. 37 E. Turn right on Lake Rd. At North Berne corner, curve left (now on Bremen Rd.) Drive almost 3 miles, and turn right onto Mt. Zwingli Rd. The Bremen Produce Auction building will be on your right.

Retail Meat Sales Farm Tour

Tuesday, July 25 • 6:30-7:30 p.m.

FAIRFIELD CO.

Berry Family Farm
Brad Berry
5500 Canal Rd., Pleasantville, OH 43148
(740) 468-3579, *iles.9@osu.edu*
www.berryfamilyfarm.com

Berry Family Farm is a diversified farm producing natural beef raised with no antibiotics, hormones, or GMO feed. Instead, this grass-fed and non-GMO grain-fed beef is sold directly to the consumer in various quantities. They also have pasture-raised pork, chicken and eggs, season turkeys, and a limited supply of lamb. New ventures include a high tunnel for vegetable production. Come visit the farm and learn from Brad about what it takes to meet the regulations associated with selling meat directly to consumers.

Registration: Pre-registration is encouraged. To register, call (740) 652-7260 or email *scott.1863@osu.edu.*

Directions: The farm is approximately 25 minutes/14 miles northeast of downtown Lancaster. *From Lancaster,* drive east on Main St. for about a mile. Turn left on N. Cherry St., which turns slightly right and becomes Rte. 188 E/Pleasantville Rd. at the intersection with 6th Ave. Travel on Rte. 188 E/Pleasantville Rd. for about 11.5 miles. Turn left onto Canal Rd. Berry Family Farm will be on your right.

Commercial Market Garden Tour

Saturday, July 29 • 11 a.m.-12:30 p.m.

FRANKLIN CO.

Heirloom Produce
Joe Cameron Harris
7700 Richardson Rd., Groveport, OH 43125
(614) 746-0885, *urbanfarmerjoel@gmail.com*

Heirloom Produce is a large market garden consisting of 16,000 square feet of production space on a two acre residential lot. Root crops and leafy greens are marketed to restaurants and at several local farmers' markets. A hoophouse is used to start seeds, chickens are raised to build soil, and beehives are being added this summer. Learn how a vegetable market garden utilizes regenerative agriculture in order to be sustainable.

Directions: *From Columbus,* take I-70 E to exit 105A and travel Rte. 33 E towards Lancaster. Take the exit for Rte. 317/Hamilton Rd. and turn rght on Hamilton Rd. Travel 1 mile and turn left to continue on Hamilton Rd. Hamilton Rd. turns into College St. and takes you into downtown Groveport. In Groveport, turn left on Main St., and then turn right on Richardson Rd. Travel 2 miles and the farm is on the left.

Residential Permaculture Food Garden Tour

Saturday, August 5 • 2-4 p.m.

FRANKLIN CO.

Sunny Glen Wellness
Dianne Kadonga
3507 Sunny Glen Pl., Columbus, OH 43224
(404) 603-6284, *diannekadonaga@gmail.com*
www.facebook.com/sunnyglenwellness

See how a low-cost, low-input food garden in the backyard of a residence can easily be adapted to provide food for food-insecure families. Participants will also see a native plant and pollinator garden, a vegetable and herb permaculture garden that utilizes lasagna layering and pine needle mulch, and a small in-home seedling operation and homemade cold frame to transition plants outside. Sunny Glen Wellness is a certified wildlife habitat and a City of Columbus Green Spot Business.

Directions: *From Rte. 315 N in Columbus,* exit at N. Broadway St./Olentangy River Rd. Keep left to take N. Broadway St. Travel 2 miles and turn left on Maize Rd. Drive 0.5 miles and turn right on Lenore Ave. Take the first left on Sunny Glen Pl. and Sunny Glen Wellness will be on the left.

Food Bank Urban Farm Tour

Tuesday, August 8 • 6:30-7:30 p.m.

HOCKING CO.

The Urban Farm at Southeast Ohio Regional Kitchen
Tim McDermott
1005 C.I.C. Dr., Logan, OH 43138
(740) 385-3222, *mcdermott.15@osu.edu*
http://u.osu.edu/mcdermott.15/category/the-urban-farm-at-seo-regional-kitchen/

The Urban Farm at Southeast Ohio Regional Kitchen is Hocking County's only stream of fresh local produce. The farm provides seasonal produce to be exchanged for Senior Farmer's Market Promotion Program coupons through the

Ohio Area Agency on Aging. Started in fall 2016, it is a small raised bed herb, fruit, and vegetable garden incorporating biointensive production techniques to maximize space. It is located on unused ground behind the food bank in Logan which serves the Appalachian Ohio region. The Urban Farm also contributes fresh local produce to Meals on Wheels and the USDA Summer Feeding Program.

Directions: *From Columbus,* take Rte. 33 S to the Rte. 93 exit towards Logan. Turn right on Front St. (first light), and drive approximately 1 mile. The facility is on the right. Park in the visitor lot at the HAPCAP/food bank facility.

Agricultural Diversification Research Tour

Thursday, August 17 • 6:30-8:30 p.m.

Ohio Agricultural Research and Development Center Mellinger Farm
Clifford Ambers
6885 W. Old Lincoln Way, Wooster, OH 44691
(434) 238-4584, *ambers.6@osu.edu*
http://amp.osu.edu

WAYNE CO.

The OARDC Mellinger Farm features a three year research project on farm diversification including four replications of seven different agricultural enterprises in rotation. Tour participants will learn about oilseed as an alternative rotation, hulless "naked" oats culture, value-added products, pastured poultry using chicken tractors, diverse vegetable production, scales of farm diversification and more.

Directions: *From Wooster,* take Rte. 30 W. Approximately 1 mile west of the Rte. 250 interchange, turn right on Jefferson Rd. Travel 800 feet to the stop sign and turn left on W. Old Lincoln Way. Drive 1.8 miles. The farm is on the right.

FOX HOLLOW FARM

Productive Residential Urban Farm Tour

Sunday, August 20 • 2-4 p.m.

Over The Fence Urban Farm
Jodi Kushins
143 E. Dominion Blvd., Columbus, OH 43214
(614) 499-6176

FRANKLIN CO.

Over the Fence Urban Farm is dedicated to experimenting with, mastering, and sharing techniques for growing food that promote self-reliance and sustainability, and support the consumption of more fresh, locally harvested, delicious food. Toward these ends, the farm serves as a demonstration site for season extension practices, vertical gardening, and permaculture design. The farm is funded through a community supported agriculture (CSA) program, and family, friends, and neighbors help tend the land.

Directions: *From Rte. 315 in Columbus,* exit at Henderson Rd., and travel east toward Clintonville. Drive 0.5 miles and turn left on N. High St. Take the second right turn onto E. Dominion Blvd. The farm is on the right.

Soil Health Testing Demonstration Field Day

Thursday, August 31 • 9 a.m.-1 p.m.

Riker Farm Seed
Alan Sundermeier
10492 E. Poe Rd., Bowling Green, OH 43402
(419) 354-9050, *sundermeier.5@osu.edu*

WOOD CO.

In-field soil health assessment tests will allow participants to conduct an analysis of soil characteristics on their farm. Chemical, physical, and biological measurements will determine soil health.The research plots at this location feature various cover crops and no-till corn, soybeans, and wheat rotations. This tour will provide hands-on training.

Registration: There is no cost to attend, but registration is needed for a complimentary lunch. To register, email *sundermeier.5@osu.edu* by August 28.

Directions: *From 1-75,* take Exit 181 for Rte. 64/Rte. 105 for Bowling Green. Drive east for 0.25 miles. At Dunbridge Rd. (look for traffic light and Meijer store), turn north and drive 1 mile. Cross Poe Rd. The field day is at the corner of Poe and Dunbridge Rds.

Suburban Farmstead and Micro Dairy Tour

Saturday, September 2 • 2-4 p.m.

Jedidiah Farm and Studio
Sarah Taylor
5058 Smothers Rd., Westerville, OH 43081
(614) 625-3461, *sarah@jedidiahfarm.com*
www.jedidiahfarm.com

DELAWARE CO.

Jedidiah Farm and Studio is a five acre working farmstead in the suburbs of Westerville, where the Taylor family utilizes ecologically inclusive principles to encourage biodiversity and resilient food production. Visitors can expect to see a space that is in transition from the typical suburban lawnscape to perennial food forests, guilds, woodlands, and pasture, incorporating annual and perennial crops within rotational grazing principles. The use of dairy goats, honeybees, pastured poultry, and heritage hogs for pasture rehabilitation will be discussed during the tour, as well as the importance of incorporating guilds and native plantings to create self-supporting systems.

Directions: *From I-270 N,* take Sunbury Rd. Turn east on Smothers Rd. The farm is on the left nearly 2 miles east of the bridge. Park on the east side of the driveway, leaving space to turn around by the house.

JEDIDIAH FARM AND STUDIO

Clintonville Farmers' Market

info@clintonvillefarmersmarket.org, www.clintonvillefarmersmarket.org

2017 marks the 15th season of the Clintonville Farmers' Market! The mission of this non-profit, community-based market is to support excellent growers and producers while nurturing community appreciation of wholesome local foods in a lively neighborhood setting. They are an outdoor three-season, producer-only market. Join them Saturday mornings from 9 a.m.-12 p.m., April 29-November 18. SNAP, debit, credit, and WIC Farmers Market Nutrition Program coupons are accepted.

CLINTONVILLE FARMERS' MARKET FARM TOURS

Mixed Vegetable Production and Information Management Farm Tour

Sunday, June 6 • 2-6 p.m.

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

MADISON CO.

Rock Dove Farm is a 23 acre certified organic vegetable farm, growing a mixed selection of vegetables for farmers' markets and wholesale markets. Join Todd Schriver to learn about how he's learned to focus on growing the crops their customers want and about his systems for collecting data to refine their production systems.

Cost and Registration: $4 for National Young Farmers Coalition (NYFC) members, $10 for non-members. Price includes snacks: strawberries, pickles, and salad. Proceeds will benefit the NYFC Central Ohio Chapter. To register, go to *www.rockdovevegetables.com.*

Directions: *From Columbus,* take I-70 W to Rte. 142. Take Exit 85 towards West Jefferson/Plain City. Turn left on Rte. 142. Turn right on W. Broad St./Rte. 40 W. Drive 1 mile and take a slight left onto London Rd./Rte. 142. The farm is about 4 miles ahead on the left.

ROCK DOVE FARM, MICHELLE WHITE

Farm to Fork Orchard and Farm Tour

Saturday, July 22 • 4 p.m.

Paige's Produce Farm

Brian Helser
7975 Cincinnati-Zanesville Rd., Amanda, OH 43102
(740) 601-8419, *paigesproduce@msn.com*
www.paigesproduce.com

FAIRFIELD CO.

Brian and Kelly Helser operate a produce farm and community supported agriculture (CSA) program in Fairfield County. From small beginnings, they started seeds in a converted back porch greenhouse for two acres of crops. Nearly 20 years later, they have expanded to 100 acres of produce, growing customer favorites like sweet corn, tomatoes, green beans, apples, peaches, and a variety of other vegetables and fruits. They serve quality produce to their local community through sales at their home farmstand and several Columbus farmers' markets.

Tour their newly-planted orchard alongside Clear Creek, which includes 3,000 peach and apple trees, and learn how to summer-prune and care for a young tree for a bountiful harvest. See some of the vegetable crops and hear about the Helsers' experiences in the local food movement and operating a CSA program. After the tour, enjoy a delicious meal prepared by DA QUE using items grown on their farm. The meal will include pulled pork, green beans, sweet corn, new potatoes, peaches, and ice cream.

PAIGE'S PRODUCE, BRIAN HELSER

PAIGE'S PRODUCE, MICHELLE WHITE

Cost and Registration: $25. To register, go to *www.paigesproduce.com* by July 1. Click on the CSA tab, which will direct you to a separate site where you can purchase a ticket. Meal included with each registration.

Directions: *From Columbus,* take Rte. 23 S to Circleville. Take Rte. 22 E/Cincinnati-Zanesville Rd. for 10.8 miles and the farm is on the right. From Rte. 33 S, take Rte. 22 W. Drive 6 miles and the farm is on the left.

Diversified Organic Farm Tour

Saturday, August 12 • 2-4 p.m.

Granny B Farms

Marianne Trotter
7201 Tucker Rd., Centerburg, OH 43011
(614) 668-5251, *grannybfarms@gmail.com*

KNOX CO.

Granny B Farms is a diversified, certified organic farm growing annual vegetables, asparagus, and perennial small fruits. They also have an orchard, pastured sheep, goats, and bees. Their products are available at the Clintonville Farmers' Market, local restaurants, and the berries and some vegetables are offered for u-pick sales.

This farm tour is geared towards gardeners who may be interested in expanding what they grow and customers who are interested in learning about the methods used to grow their food. They love getting kids involved in the farm, and will offer a separate tour planned for families with young children!

Directions: Granny B Farms is approximately 1 hour NE of Columbus between Centerburg and Mt. Vernon, just off of Rte. 36/37. Go south on Tucker Rd. Cross the bike path and the creek and proceed up the hill. Just past the red barn, you will see a deer fence and then a gate near a green pole barn. Parking is available adjacent to the barn.

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

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