

JUNE 7 –
NOVEMBER 13
2016



THE OHIO SUSTAINABLE
**FARM
TOUR**
AND WORKSHOP SERIES

Presented by:

Ohio Ecological Food and Farm Association
The Ohio State University Extension Sustainable Agriculture Team
Advancing Eco Agriculture
Ashtabula Local Food Council
Columbus Agrarian Society
Our Harvest Research and Education Institute



GROW YOUR FARM KNOWLEDGE THIS SUMMER

This annual series of public tours features 32 organic and ecological farms and businesses in Ohio, Indiana, and Kentucky, 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 10 educational workshops on water quality, grass-feed beef, poultry production, season extension, beekeeping, permaculture, biochar, carcass scanning, and organic production.

All tours and workshops are free and open to the public and do not require pre-registration unless otherwise noted. Events will take place rain or shine. Guests should dress 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 BY MILE CREEK FARM OF NEW LEBANON, OH, WHICH HOSTED AN ON-FARM WORKSHOP AS PART OF THE 2015 OHIO SUSTAINABLE FARM TOUR AND WORKSHOP SERIES

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June

Tuesday, June 7
Take an Organic Farm Stand Tour
Harrison Co. Pg. 7

Saturday, June 11
Snowville Creamery Open House
Meigs Co. Pg. 15

Saturday, June 11
Find A Way Farm Open House
Meigs Co. Pg. 15

Saturday, June 11
Carcass Ultrasound Scanning Workshop
Summit Co. Pg. 17

Tuesday, June 14
Diversified Vegetable Farm Tour
Fairfield Co. Pg. 21

Monday, June 20
Find Your Path(ogen) to Clean Water Workshop
Delaware Co. Pg. 18

Friday, June 24
Raising the Steaks Workshop
Highland Co. Pg. 18

Saturday, June 25
Pasture-Raised, Rotationally Grazed Livestock Tour
Ross Co. Pg. 8

Sunday, June 26
Sunny Meadows Flower Farm Open House
Franklin Co. Pg. 16

Sunday, June 26
Creative Gourmet Produce Farm Tour
Franklin Co. Pg. 33

Sunday, June 26
Hands-On Gardening Workshop
Clermont Co. Pg. 37

Thursday, June 30
Regenerative Vegetable Farm Tour
Coshocton Co. Pg. 28

JULY

Saturday, July 9
Historic Farm Tour and Biochar Workshop
Hamilton Co. Pg. 9

Saturday, July 9
Sustainable Beekeeping Farm Tour and Workshop
Delaware Co. Pg. 10

Friday, July 15
Quality Forage for Dairy Operations Farm Tour
Darke Co. Pg. 12

Sunday, July 17
Unique Kitchen Herb and Berry Farm Tour
Franklin Co. Pg. 35

Sunday, July 24
Urban Gamebird Farm Tour
Franklin Co. Pg. 35

TOUR AND WORKSHOP SERIES

AUGUST

Thursday, August 4
Innovative Farm to School Project Tour
Licking Co. Pg. 22

Friday, August 5
Profitable Poultry in Motion Workshop
Portage Co. Pg. 19

Saturday, August 6
Large-Scale Urban Farm Tour
Franklin Co. Pg. 23

Saturday, August 6
Permaculture and Green Building Farm Tour
Ashtabula Co. Pg. 30

Sunday, August 7
Multi-Location, Mission-Driven Urban Farm Tour
Franklin Co. Pg. 23

Sunday, August 7
Experimental Agroforestry Site Tour
Franklin Co. Pg. 35

Saturday, August 13
Quality Hay and Grass-Fed Beef Farm Tour
Indiana Pg. 12

Saturday, August 13
Demonstration Food Garden Tour
Franklin Co. Pg. 24

Sunday, August 14
Suburban Homestead Tour
Franklin Co. Pg. 24

Thursday, August 18
Northwest Ohio Hops Field Day
Wood Co. Pg. 25

Friday, August 19
Organic Compost Farm Tour
Wood Co. Pg. 13

Saturday, August 20
Community Urban Agriculture Tour
Lucas Co. Pg. 26

Sunday, August 21
Organic Niche Micro-Farm Tour
Franklin Co. Pg. 36

Saturday, August 27
Experimental Building and Herb Sanctuary Tour
Ashtabula Co. Pg. 31

SEPTEMBER

Thursday, September 8
Organic Crop Research Tour
Wayne Co. Pg. 26

Thursday, September 8
Soil Health Research Tour
Putnam Co. Pg. 27

Friday, September 9
Lessons Learned, Understanding Gained Farm Tour
Ashtabula Co. Pg. 32

Friday, September 16
On-Farm Research Farm Tour
Ashland Co. Pg. 13

Sunday, September 18
Carriage House Farm Open House
Hamilton Co. Pg. 16

Tuesday, September 20
Grape Production and Winery Tour
Fairfield Co. Pg. 27

Thursday, September 22
Season Creation Workshop
Summit Co. Pg. 20

Wednesday, September 28
Regenerative Corn and Soybean Farm Tour
Tuscarawas Co. Pg. 29

OCTOBER

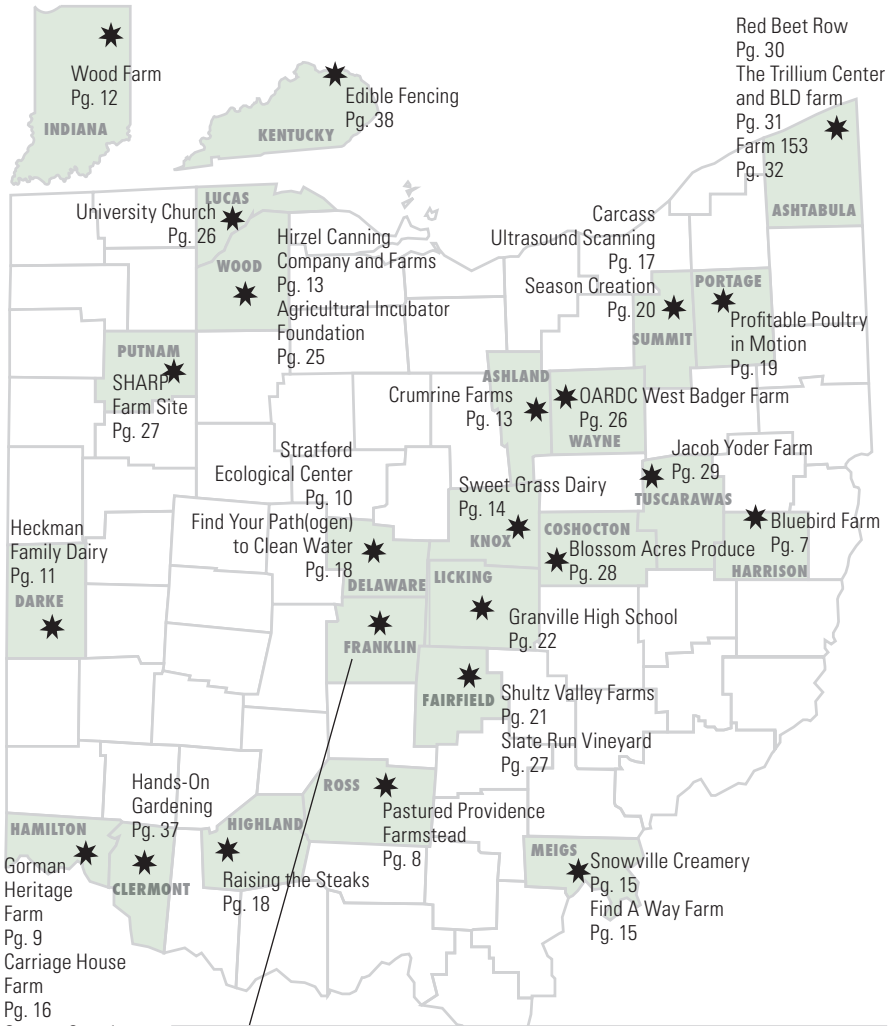
Saturday, October 1
Pasture-Raised Multi-Species Livestock Farm Tour
Knox Co. Pg. 14

NOVEMBER

Thursday, November 10
Season Creation Workshop
Hamilton Co. Pg. 20

Sunday, November 13
Edible Fencing for the Urban Garden Workshop
Kentucky Pg. 38

TOUR AND WORKSHOP MAP



FRANKLIN	
Sunny Meadows Flower Farm Pg. 16	Peace, Love, and Freedom Urban Farm Pg. 33
Clarfield Farm Pg. 23	Foraged & Sown Pg. 34
Italian Village Urban Farm Pg. 23	Pettibone Urban Game Pg. 35
Franklin Park Conservatory Pg. 24	Cooke Forest Edibles and Medicinals Pg. 35
Weurfulville Suburban Farmstead Pg. 24	Swinway Urban Farm Pg. 36

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 the state's largest sustainable agriculture conference; offers workshops and webinars for 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 growers, and advocates for policies that protect and benefit organic and sustainable farmers and food systems.

OEFFA FARM TOURS

Take an Organic Farm Stand Tour

Tuesday, June 7 • 2 p.m.

Bluebird Farm

Mick Luber
86663 Fife Rd., Cadiz, OH 43907
(740) 945-0217, bluebirdorganicfarm@gmail.com



HARRISON CO.

Stand in solidarity with one of OEFFA's founding members and organic farming pioneer Mick Luber of Bluebird Farm. Bluebird Farm produces fresh, organic vegetables, apples, and wild crops, including ramps, berries, and mushrooms, on about 65 acres, serving markets in Wheeling, WV and Pittsburgh, PA. The Utopia pipeline, which would carry ethylene and propane to plastics manufacturing plants in Canada, is threatening to cross Bluebird Farm and could negatively impact the rich, organic soils Mick has worked so hard to foster for 36 years. As part of a National Day of Action on Fracking, join OEFFA and Mick to oppose this pipeline and learn about all Bluebird Farm does to produce quality organic food for the communities it serves.



Registration: Pre-registration is encouraged. To register, contact Eric Pawlowski at (614) 421-2022 or eric@oeffa.org by June 3.

Directions: *From the north*, take I-77 to Exit 81. Take Rte. 250 E for approximately 25 miles. Turn left on Rte. 646 and travel 5 miles. Turn right on County Highway 44/Gundy Ridge Rd. Drive about 1.5 miles. Turn right on County Highway 45/Dodson Rd. and go 0.25 miles. Take the first left on Fife Rd. Bluebird Farm is on the left in approximately 1 mile. *From the south*, take I-77 to Exit 65. Take Rte. 36 E for approximately 14 miles. Rte. 36 becomes Rte. 250. Follow the directions above.

Pasture-Raised, Rotationally Grazed Livestock Farm Tour

Saturday, June 25 • 2 p.m.

Pastured Providence Farmstead

Paul and Heather Dorrance
3316 Chapel Creek Rd., Chillicothe, OH 45601
(740) 851-3883, paul@pasturedprovidence.com
www.pasturedprovidence.com



ROSS CO.

Paul Dorrance left his career as an Air Force pilot in August 2014 and, along with his wife, Heather, started Pastured Providence Farmstead, a small, sustainable, diversified, pasture-based farm. They strive to “partner with creation to produce healthy food” by raising livestock without any growth hormones, antibiotics, or chemicals. The farm’s cows and sheep are 100 percent grass-fed and finished, and the pigs, chickens, and turkeys get a daily helping of grass and hay and a non-genetically modified feed, sourced from a local farmer. Pastured Providence



PASTURED PROVIDENCE FARMSTEAD

Farmstead focuses on producing healthy food for south-central Ohio using heritage breed stock, including Red Poll cattle, St. Croix sheep, Large Black hogs, Narragansett turkeys, and Buckeye laying hens. Their emphasis is on natural and synergistic processes, seeking to mimic nature and minimize external inputs. Paul and Heather will share their values, methods, and lessons learned to both educate and encourage others who want to produce food in an ethical, humane, ecologically sound manner.

Registration: To register, email paul@pasturedprovidence.com by June 18.

Directions: *From the north*, take Rte. 23 S towards Chillicothe. Take the Rte. 207 exit, and turn left. At the stop sign, turn right onto Hospital Rd. In 0.7 miles, turn left on Delano Rd. Drive 1.7 miles through a stoplight to a four-way stop sign, then continue straight onto Marietta Rd. Drive 2.8 miles, then make a sharp right turn on Dry Run Rd. Drive 1 mile, then turn left on Chapel Creek Rd. The farm is the second driveway on the left. *From the south*, take Rte. 23, Rte. 35, or Rte. 50 N towards Chillicothe. Take the Chillicothe-Main St. exit, then turn right on Charleston Pk. Drive 4.9 miles, then turn left on Dry Run Rd. Drive 5.5 miles, then turn right on Chapel Creek Rd. The farm is the second driveway on the left. *From the west*, take Rte. 35 E toward Chillicothe. Take the Chillicothe-Main St. exit, then turn left on Charleston Pk. Pick up directions above from the south.

Historic Farm Tour and Biochar Workshop

Saturday, July 9 • 10 a.m.-12:30 p.m. (workshop), **12:30 p.m.-1:30 p.m.** (tour)

Gorman Heritage Farm

Katie Getz

10052 Reading Rd., Evendale, OH 45241

(513) 563-6663, kgetz@gormanfarm.org

www.gormanfarm.org



HAMILTON CO.

Gorman Heritage Farm is a 122 acre working farm and outdoor education center, inviting visitors to explore and learn the history, methods, and values of a working farm. The farm, purchased in 1835 by Edward Brown, was passed through the Brown family and eventually, through marriage, to the Gormans. In 1943, siblings Jim and Dorothy Gorman took over the property and continued to farm the land, inviting neighbors, particularly children, to learn about food and farming. Today, Gorman Heritage Farm continues that good work. This farm tour will explore the historic property, including the three original buildings: the Farmhouse, Spring House, and Bank Barn. Visit the gardens, explore the farmyard, and meet the farm's friendly animals.

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Before the tour, a biochar workshop will cover the history, production methods, and benefits of biochar in sustainable agriculture. A type of charcoal, biochar can be added to soils to improve soil health and plant growth and sequester carbon. The creation and application of biochar is an ancient practice receiving new attention as a method of mitigating climate change while simultaneously improving soil structure, aeration, water retention, and beneficial microbial growth.

The workshop will be broken into three main parts. It will begin with a one hour presentation on the history, production methods, and benefits of biochar. A 45 minute tour of the composting area and market garden to see the application steps will be followed by a 45 minute visit to Gorman's biochar kiln to see how it is produced on-farm. Attendees are encouraged to bring water and a snack, and to wear appropriate shoes and clothes.

Cost and Registration: The farm tour is free and open to the public, but space is limited to 40 people. Pre-registration is required. To register, email kgetz@gormanfarm.org by July 1. The biochar workshop costs \$15. Pre-registration is required. Space is limited to 40 people. To register, go to www.gormanfarm.org/product/3383/.

Directions: From I-75, take Exit 14 for Glendale-Milford Rd. Exit and travel east 1.2 miles toward Evendale until the intersection of Reading Rd. Turn right to go south. Turn left at the third light and drive 0.6 miles south. Look for the Gorman Heritage Farm sign. From I-71, take Exit 15 and turn left on Pfeiffer Rd. Follow Pfeiffer Rd. (which turns into Glendale Milford Rd. at Reed Hartman Highway) west 3 miles. Turn left on Reading Rd. Turn left at the third light and drive 0.6 miles south. Look for the Gorman Heritage Farm sign.

Sustainable Beekeeping Farm Tour and Workshop

Saturday, July 9 • 10 a.m.-12 p.m. (tour), 12:30-2:30 p.m. (workshop)

Stratford Ecological Center

Dave Noble
3083 Liberty Rd., Delaware, OH 43085
(740) 363-2548, apiarydave@stratfordecologicalcenter.org
www.stratfordecologicalcenter.org



DELAWARE CO.

Join Stratford Ecological Center apiarist Dave Noble for a discussion of the challenges and benefits of incorporating bees, beekeeping, and apiculture into a sustainable, organic farming system. Gain an overview of the issues related to establishing an apiary, or just a few hives, from Colony Collapse Disorder and varroa mites, to Africanized bees and chemical-free hive management.



After the tour, stay for a workshop for a more in-depth look at the hives. Dave will take guests out to open up the hives and meet the bees themselves. Bring your own lunch to enjoy while exploring what it takes to become a successful beekeeper and discussing the many hive products that can be harvested, marketed, and sold.

Cost and Registration: The farm tour is free and open to the public. The cost of the workshop is \$10. Workshop pre-registration is required. To register, go to www.stratfordecologicalcenter.org or call (740) 363-2548.

Directions: Stratford Ecological Center is located just south of the city of Delaware, a short distance west of the intersection of Rte. 23 and Rte. 315. From Rte. 315, turn west on Bunty Station Rd. and drive for 1 mile (Gabby's Place, a small carry-out, is at the corner of Rte. 315 and Bunty Station Rd.). At the stop sign, turn north on Liberty Rd. Stratford is 0.25 miles ahead on the right. Watch for the sign and follow the gravel drive through the woods to the parking lot next to the Education Center.

Quality Forage for Dairy Operations Farm Tour

Friday, July 15 • 10 a.m.

Heckman Family Dairy

Thomas and Jamie Heckman
9276 State Rte. 705, Yorkshire, OH 45388
(567) 644-4316, tandjheckman@yahoo.com



DARKE CO.



Thomas and Jamie Heckman are fifth generation dairy farmers. Together with Thomas' parents, Bill and Mary Beth, the family maintains 80 cows year-round and raise replacements, which are rotationally grazed on the farm's 340 certified

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organic acres. To be self-sufficient, they grow all their own feed, raising corn, corn silage, hay, triticale, timothy, forage sorghum, oats, and soybeans. Hear how Thomas and Jamie produce quality forages and manage their herd. This tour will feature rotational paddocks and information on expansion opportunities for organic producers. Organic Valley staff veterinarian Dr. Guy Jodarski will also discuss the benefits of high quality forage in a dairy feed ration. Refreshments will be provided by co-sponsor Organic Valley Cropp Cooperative.

Registration: Pre-registration is encouraged. To register, email rose.smith@organicvalley.coop.

Directions: *From the north*, take I-75 to Exit 99. Travel west on Rte. 119 for 11 miles. Turn left on Rte. 66 and drive 3 miles. Turn right on Rte. 705 and drive approximately 5 miles. The farm is on the right. *From the south*, take I-75 to Exit 92. Travel west on Rte. 47 for 11 miles. Turn right on Ft. Recovery Rd. and travel 2.5 miles. Turn left on Cardo Rd., which becomes Foote Rd./County Rd. 128, and travel 2 miles. Turn right on Coble Rd./County Rd. 129 and drive 2 miles. Turn right on Rte. 705. The farm is on the left.

Quality Hay and Grass-Fed Beef Farm Tour

Saturday, August 13 • 10 a.m.

Wood Farm

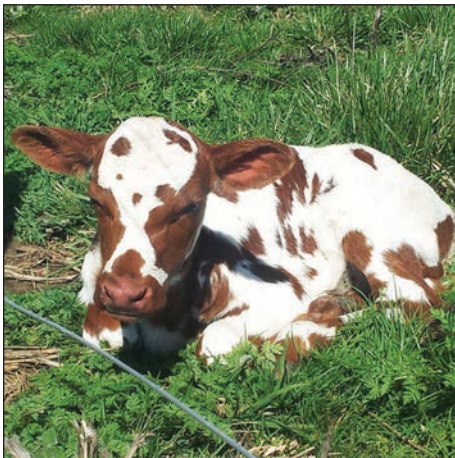
Dennis Wood
11402 Indianapolis Rd., Fort Wayne, IN 46809
(260) 478-6643, denniswood81@gmail.com



INDIANA

Wood farm is a certified organic 500 acre hay and pasture farm, which supplies hay to regional dairies and beef to local restaurants. See the farm's rotational pastures, Angus herd, and haying equipment, and learn the techniques and

SWEET GRASS DAIRY



COLLEEN CALHAN



systems the Wood family uses to manage each segment of the operation. Learn about how they have partnered with other landowners in the area, including the Fort Wayne airport, to increase their base acreage. Food truck client, Brava's Specialty Burgers, will be on-site and open after the tour.

Directions: From I-469, take Exit 2 and drive north on Indianapolis Rd. for approximately 3 miles. The farm is on the left.

Organic Compost Farm Tour

Friday, August 19 • 10 a.m.-3 p.m.

Hirzel Canning Company and Farms

Lou Kozma Jr.

20790 Bradner Rd., Luckey, OH 43443

(419) 467-7525, lkozma@hirzel.com

www.hirzelfarms.com



WOOD CO.

This fifth generation family farm includes more than 2,000 acres of land, 700 of which are certified organic. Learn about small grains and hear how the farm prepares custom, regional, and international orders. Beginning at 1 p.m., tour the licensed compost facility where nutrient-dense crop, grain, livestock, and canning waste is recycled for sale and on-farm use. Weather permitting, see demonstrations of different cultivators from K.U.L.T. Kress Manufacturing. Bring a dish to share for a potluck lunch from 11:45 a.m.-12:45 p.m. An OEFFA Grain Growers chapter meeting will take place before lunch from 10-11:45 a.m.

Registration: To register, email lkozma@hirzel.com with the name of all attendees.

Directions: Hirzel Farm is located 1.5 miles south of Rte. 20.

On-Farm Research Farm Tour

Friday, September 16 • 1 p.m.

Crumrine Farms

Tod Crumrine

173 State Rte. 511, Nova, OH 44859

(419) 652-3194, crumrinefarms@gmail.com



ASHLAND CO.

Focusing on long-term soil sustainability, Crumrine Farms has been in the Crumrine family for generations. They produce certified organic corn, hay, straw,

winter barley, food and feed grade roasted soybeans, oats, and grain sorghum on 260 acres. Learn about the on-farm research being conducted in collaboration with the Ohio State University (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 soil sample collecting techniques. Learn how your farm can participate in this on-going research.

Directions: From the I-76/I-71 interchange, take I-76 W, which becomes Rte. 224. Drive 40 miles and turn right on Rte. 511. The farm is on the right in 1 mile.

Pasture-Raised Multi-Species Livestock Farm Tour

Saturday, October 1 • 12-4 p.m.

Sweet Grass Dairy

Jacob and Elizabeth Coleman
6049 Bryant Rd., Fredericktown, OH 43019
(317) 258-3864, jacob@sweetgrassdairyofohio.com
www.sweetgrassdairyofohio.com



KNOX CO.

Jacob and Elizabeth Coleman have been operating a diversified pasture-based dairy for more than three years. As a teenager, Jacob read *You Can Farm* by Joel Salatin, which ignited his farm dream. He worked on a pastured dairy during high school and had a brief foray into conventional agriculture after college, before he and his family found their way to Ohio and started Sweet Grass Dairy. Hear how the Colemans are building their soil with about 60 pastured dual-purpose cows and how they raise grass-fed beef, pastured pork, pastured eggs and meat chickens, and pastured Thanksgiving turkeys for direct market and herdshare sales. Learn about multi-species grazing, dairy calf rearing, grazing management, milking, and marketing, and observe cows, chickens, turkeys, and hogs on pasture. Homemade ice cream may be available for a small fee.

Registration: To register, call (814) 758-2708 or email jacob@sweetgrassdairyofohio.com by September 20.

Directions: From Columbus or Cleveland, take I-71 to Exit 151. Take Rte. 95 E. In Knox Co., take the first road to the right. Lucerne Rd. will intersect with Bryant Rd. in 100 yards. Turn right. The farm is on the left in 0.5 miles.

FEATURED ANNUAL FARM OPEN HOUSES

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

Saturday, June 11 • 1-4 p.m.

Snowville Creamery

32623 State Rte. 143, Pomeroy, OH 45769

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

Located on the dairy farm of 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 cranking homemade butter or help make frosty ice cream to the sound of live music!



SNOWVILLE CREAMERY

Saturday, June 11 • 1-4 p.m.

Find A Way Farm

36789 Buzzard Den Rd., Langsville, OH 45741

(937) 361-0421, findawayfarm45741@gmail.com, www.findawayfarm.com

Veterans turned farmers, Brian and Beth Duffy of Find A Way Farm invite you to a self-paced pasture walk to experience life on their beautiful 80 acre farm in southeast Ohio. Visitors will learn how lamb is raised naturally, visit with free-range hens, pet lambs, and trek to the ridge top for picturesque views. Lamb sampling and sales will be available.



FIND A WAY FARM

(More Open Houses on next page)

FEATURED ANNUAL FARM OPEN HOUSES

Sunday, June 26 • 1 p.m.

Sunny Meadows Flower Farm

3555 Watkins Rd., Columbus, OH 43232

(614) 362-5102, sunnymeadowsflowerfarm@gmail.com,

www.oursunnymeadows.com

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



OEFFA STAFF

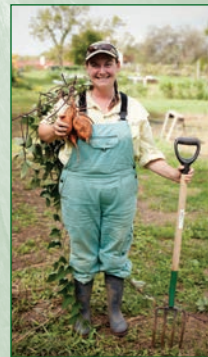
Sunday, September 18 • 12-4 p.m.

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. On Sunday, August 28 from 3-7:30 p.m., join the farm for **The Haymaker's Social: A 75 Mile Meal**, an on-farm three course snout-to-tail dinner featuring some of the region's best chefs and producers, wine and beer pairings, and bluegrass music. Tickets cost \$150, with partial proceeds benefiting OEFFA. To register, go to <http://bit.ly/1VpH10D>.



CARRIAGE HOUSE FARM

OEFFA ON-FARM WORKSHOPS

Loin Eye Carcass Ultrasound Scanning

Saturday, June 11 • 2-4 p.m.

The Spicy Lamb Farm

6560 Akron-Peninsula Rd., Peninsula, OH 44264

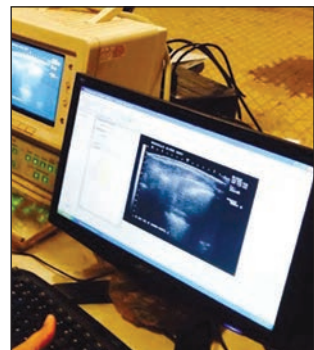


Sheep producers are invited to join Laura Minnig of The Spicy Lamb Farm, a Cuyahoga Valley National Park Countryside Conservancy farm, to learn about the value of using ultrasound technology to select breeding stock and improve product quality. Funded by a grant from the Sustainable Agriculture Research and Education (SARE) program, the Northcoast Lamb Co-Op is using carcass ultrasound scanning to enhance the market quality of their lamb and to measure muscle quality deficiencies.

This program was developed with support from the SARE program, which is funded by the U.S. Department of Agriculture National Institute of Food and Agriculture (USDA-NIFA). Any opinions, findings, conclusions, or recommendations expressed within do not necessarily reflect the view of the SARE program or the USDA. USDA is an equal opportunity provider and employer.

Registration: This workshop is free, but pre-registration is required. To register, contact Laura Minnig at laura@thespicylamb.com by June 3. For more information about The Spicy Lamb Farm, go to www.thespicylamb.com.

THE SPICY LAMB FARM



Find Your Path(ogen) to Clean Water: Food Safety Water Quality Standards and Testing Protocols for Produce Growers

Monday, June 20 • 3-7 p.m.

MTSO's Seminary Hill Farm

3081 Columbus Pk., Delaware, OH 43015

The Food Safety Modernization Act (FSMA) Produce Rule includes detailed water quality standards for irrigation, harvest, and post-harvest contact. Join Don Stoeckel of the Cornell Extension Produce Safety Alliance, Gary Horrisberger of Holmes Lab, and Tadd Petersen of Seminary Hill Farm on the campus of the Methodist Theological School in Ohio for a workshop and tour designed to shine a bright (UV) light on these requirements and how they can protect your farm, your business, and your customers. This session will focus on irrigation and packing shed water use and review good agricultural practices (GAP) for farm water usage. Speakers will guide you through the water portion of the FSMA rule and help you to know what they mean for your farm.

Cost and Registration: \$20 for OEFFA members, \$30 for non-members. Price includes dinner. Pre-registration is required. Space is limited to 35 participants. To register, go to www.oeffa.org/q/findyourpathogen or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Find Your Pathogen, 41 Crosswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022. To learn more about Seminary Hill Farm, call (614) 802-7272 or visit www.mtso.edu/academics/seminary-hill-farm.

Raising the Steaks: Finishing the Finest Beef on Grass

Friday, June 24 • 1-5 p.m.

White Clover Farm

9600 E. Prospect Rd., Hillsboro, OH 45133

Consumer demand for grass-fed beef is high, but finishing beef on pasture with a consistent quality that consumers expect is a delicate art form. Dr. Jim Linne of White Clover Farm and U.S. Department of Agriculture Natural Resources Conservation Service State Grazing Specialist Troyce Barnett will delve into the

finer points of managing a grass-fed herd to improve the marbling and flavor of your beef. Participants will walk White Clover Farm's pastures and discuss Jim's forage and cattle selection and frame score. Learn about forage species selection, establishment, and management for different soils, terrains, and microclimates, as well as watering systems and water quality, livestock rotations, stockpiling fescue, and using warm season annuals to extend grazing days.

Cost and Registration: \$20 for OEFFA members, \$30 for non-members. Pre-registration is required. Space is limited to 25 participants. To register, go to www.oeffa.org/q/raisingthesteaks or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Raising the Steaks, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022. To learn more about White Clover Farm, call (513) 562-7298 or visit www.whitecloverfarmohio.com.

Profitable Poultry in Motion: Maximizing Performance From Your Pastured Flock

Friday, August 5 • 10 a.m.-4 p.m.

Breakneck Acres

2743 Summit Rd., Ravenna, OH 44266

Making money from your pastured poultry requires careful planning, sound budgeting, and effective management. Join Ami Gignac and Tim Fox of Breakneck Acres and Casey Rogers of Fertrell for a day-long look at profitably raising healthy layers and broilers on pasture. Ami and Casey will connect financial health and flock health during this session exploring planning and forecasting, budgeting and cost tracking, operations, nutrition and feed mixing, disease management, and financial analysis and pricing. Attendees will receive customizable spreadsheet files with profit and loss statements for broilers and layers. Breakneck Acres is an unconventional farm in northeast Ohio raising pastured broilers and layers, as well as beef cattle, hogs, and stone milled specialty grains for food and feed. A livestock and poultry specialist for Fertrell, Casey Rogers works with hundreds of pastured and organic farms across the country.

Cost and Registration: \$50 for OEFFA members, \$70 for non-members. Price includes lunch. Pre-registration is required. Space is limited to 35 participants. To register, go to www.oeffa.org/q/poultryinmotion or send a check made out to OEFFA, along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Profitable Poultry in Motion, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022. To learn more about Breakneck Acres, call (330) 732-7376 or visit www.breakneckacres.com.

Season Creation: Pay for Your High Tunnel in Six Months Harvesting Food through the Winter



Thursday, September 22 • 12-4 p.m.



SEASON CREATION
The Green Edge Model of Winter Growing

Mustard Seed Market at Highland Square

867 W. Market St., Akron, OH 44303

Thursday, November 10 • 12-4 p.m.



Rural Action
Working Together to Revitalize Appalachian Ohio

Gorman Heritage Farm

10052 Reading Rd., Evendale, OH 45241

Based on the successful on-farm workshops developed in partnership with Rural Action, these workshops will focus on Green Edge Gardens' season creation model. Their innovative use of high tunnel greenhouses and grow rooms ensures a year-round selection of organic seasonal vegetables, microgreens, and specialty mushrooms. Harvesting through the winter enables Green Edge Gardens to offer a successful winter community supported agriculture (CSA) program and take advantage of higher off-season prices and reduced competition. Farmers Kip and Becky Rondy and Dan Kneier will demonstrate how utilizing their practical, real world-tested season creation techniques can bring these off-season advantages to your farm, provide you with year-round cash flow, and eliminate the need for off-farm income. All attendees will receive a detailed Season Creation book, planting and harvest calendar, and folder with handouts and resources.

Cost and Registration: \$80 for OEFFA members, \$100 for non-members. Pre-registration is required. Space is limited to 35 participants. To register for the September 22 event, go to www.oeffa.org/q/seasoncreationakron. To register for the November 10 event, go to www.oeffa.org/q/seasoncreationcincy. You can also send a check made out to OEFFA, along with the date and location of the workshop, names of all attendees, addresses, phone numbers, and emails to OEFFA, Season Creation, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello at (614) 421-2022. To learn more about Green Edge Organic Gardens, call (740) 448-4021 or visit www.greenedgegardens.com.



The Ohio State University Sustainable Agriculture Team

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



The 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

Diversified Vegetable Farm Tour

Tuesday, June 14 • 6:30-7:30 p.m.

Shultz Valley Farms

Josh and Lynne Shultz
424 Zion Rd. SE, Lancaster, OH 43130
(740) 652-7260, *iles.9@osu.edu*
www.shultzvalleyfarms.com



FAIRFIELD CO.

Join Jerry Iles, OSU Extension Educator, and farmers Josh and Lynne Schultz of Schultz Valley Farms for a tour of this diversified family farm and to learn how they

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use high tunnels for season extension. The Shultz family grows greens, sweet corn, root vegetables, eggplant, melons, and other crops for market sales and a successful community supported agriculture (CSA) program.

Directions: *From downtown Lancaster*, head 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 Marietta Rd. Turn right on Zion Rd. Schultz Valley Farms will be on your left.

Innovative Farm to School Project Tour

Thursday, August 4 • 7-8 p.m.

Granville High School

Jim Reding

248 New Burg St., Granville, OH 43023

(740) 334-2085, jreding@granvilleschools.org

<https://www.facebook.com/Granville-Schools-Sustainability-Project-127445512227/>



LICKING CO.

When the Granville Schools Sustainability Project started almost 10 years ago, its goals were simple: to develop and maintain a sustainable garden to help students appreciate the “bounty” of their food and to take into account the land, resources, and labor required to produce it. As the project grew, however, they realized it could accomplish much more.

Jim Reding will explain how this project is encouraging his students to get involved in shaping the future and increasing their understandings of curriculum-related subjects such as conventional and sustainable agriculture, pollution, biodiversity, solid waste management, genetics, plant development and propagation, ecosystems, and species interaction. He will also explore how it is providing opportunities for collaboration with other teachers, subjects, grade levels, and schools, while engaging students with the natural world and enhancing the school grounds.

Tour the school garden, aquaponics system, hoop house, raised beds, bee hives, and see permaculture principles in practice while hearing how the project has become a growing part of the school lunch program and helped fuel discussions about diet and health. Join Jim for an evening of “show and tell” and hear more about the school’s story.

Directions: *From Granville*, take Rte. 661 N and turn left on New Burg St. (past Denison University). The garden is located behind the Granville High School and Middle School buildings.

Large-Scale Urban Farm Tour

Saturday, August 6 • 2-4 p.m.

Clarfield Farm

Dana Hilfinger
3220 Groveport Rd., Columbus, OH 43207
(734) 276-1895, dhilfinger@midohiofoodbank.org
www.urbanfarmsofcentralohio.org



FRANKLIN CO.

Urban Farms of Central Ohio, an initiative of the Mid-Ohio Foodbank, transforms vacant and underutilized sites in underserved neighborhoods into productive, sustainable urban farms that provide low-income, food insecure residents increased access to fresh, local produce. Tour Clarfield Farm, the initiative's first project, which has been fully transformed into a thriving year-round farm with three high tunnel structures. The farm operates on three acres of land at a vacant elementary school property in the Marion-Franklin neighborhood, selling a portion of its crops directly to local restaurants and at a farmers' market. In turn, this supports their ability to feed the neighborhood through a pay-what-you-can farm stand.

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

Multi-Location, Mission-Driven Urban Farm Tour

Sunday, August 7 • 1-2 p.m.

Italian Village Urban Farm

Joel Harris
701 N. 4th St., Columbus, OH 43202
(614) 746-0885, urbanfarmerjoel@gmail.com
www.columbusgrowingcollective.com



FRANKLIN CO.

The Columbus Growing Collective is an eclectic group of farmers, restaurateurs, social entrepreneurs, and environmentalists whose mantra is sustainable production with a social purpose. The group operates a multi-location urban farm which includes shipping containers, rooftops, in-ground growing, and high tunnels. This tour will take place at the group's two acre flagship farm, known as the Italian Village Urban Farm, which is located in the center of one of Columbus's newest

PRESENTED BY OSU

mixed use urban developments, known as Jeffrey Place. Participants will tour the entire farm, stopping along the way to learn about the unique social programming initiatives and strategic community partnerships which have developed at the farm. The group's evolving relationship with A&R Creative Group—which owns some of the most innovative farm to table concept restaurants in Columbus—will also be discussed.

Directions: From downtown Columbus, take 4th St. N toward OSU and Clintonville. Go under the I-670 underpass, and make the first right onto Neruda Ave. Make the first right on N. 6th St. The farm is on the right side of the street. Park on N. 6th St.

Demonstration Food Garden Tour

Saturday, August 13 • 10 a.m.-12 p.m.

**Scotts Community Garden Campus
at Franklin Park Conservatory**

Bill Dawson

1777 E. Broad St., Columbus, OH 43203

(614) 715-8090, bdawson@fpconservatory.org

www.fpconservatory.org



FRANKLIN CO.

Visit the Scotts Miracle Gro Community Garden Campus for beauty and inspiration. Designed as a living classroom and idea center, this four acre garden provides creative resources for anyone interested in gardening and edible landscapes. Explore the culinary, herb, and fragrance gardens, live-fire cooking area, theater, apiary, rose pavilion, berry house, and 40 community garden plots.

Directions: From downtown Columbus, take Broad St. east toward Bexley. Franklin Park Conservatory is on the right.

Suburban Homestead Tour

Sunday, August 14 • 2-4 p.m.

Weurfulville Suburban Farmstead

Teresa Gottier

7051 Weurful Dr., Canal Winchester, OH 43110

(614) 837-8445, tgottier@att.net



FRANKLIN CO.

Teresa Gottier of Weurfulville Suburban Farmstead farms a small yard using all possible space by growing vertically in containers and raised beds. While

transitioning the yard from ornamentals to all edibles over the last several years, a variety of vegetables, herbs, berries, and fruit trees have been incorporated into the landscape. See how Teresa is extending the growing season through the use of low tunnels and a mini-greenhouse. Learn how her yields have steadily increased, enabling the micro-farm to produce enough food to feed the family year-round with surplus to sell to the neighbors!

Directions: From Columbus, take Rte. 33 S toward Canal Winchester. In Canal Winchester, turn left on Gender Rd., heading north. After approximately 1 mile, turn right on Winchester Crossing Blvd. After crossing the bridge, turn right on Weurful Dr. Look for a white ranch house on the right.



WEURFULVILLE SUBURBAN FARMSTEAD

Northwest Ohio Hops Field Day

Thursday, August 18 • 6:30-8:30 p.m.

Agricultural Incubator Foundation

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



WOOD CO.

Brad Bergefurd, Horticulture Specialist at OSU South Centers, will showcase the one-year-old hops planting at the farm. Learn about new hop cultivars, innovative hop production techniques, pest control, and harvesting.

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

Community Urban Agriculture Tour

Saturday, August 20 • 10 a.m.-12 p.m.

University Church

Sean Smith

4747 Hill Ave., Toledo, OH 43615

(678) 787-5691, smith.5944@osu.edu

www.theuniversitychurchtoledo.org



LUCAS CO.

See an array of agricultural practices in an urban, small-scale setting. From bees to chickens, greenhouses to hoop houses, and fish to fruit, University Church's eight acres showcase something for everyone, including a growing community garden. Enjoy the morning learning about agriculture and how you can apply those practices in your own backyard.

Directions: The church is located on Hill Ave., west of Richards Rd. and east of Reynolds Rd. The church is on the south side of the road.

Organic Crop Research Tour

Thursday, September 8 • 2 p.m.

Ohio Agricultural Research and Development Center West Badger Farm

Kathy Bielek

Apple Creek Rd., Wooster, OH 44691

(330) 202-3528, bielek.4@osu.edu

<http://u.osu.edu/offer>



WAYNE CO.

Attend this field day to learn about OSU's latest research related to organic crop production and inputs. Topics will include a multi-year organic soil management project; oat, corn, and red clover variety trials; cover crops; and more. The field day will include tours of OSU's East and West Badger Farms, Fry Farm, and Hort Unit 1.

Registration: To register, email bielek.4@osu.edu by September 2.

Directions: From Wooster, take Rte. 250 S to Apple Creek Rd. Turn left and go north 1.8 miles to the farm. Alternatively, from Wooster, take Rte. 30 E, and turn right. Go south on Apple Creek Rd. for 1.1 miles. Look for OFFER Field Day signs on the west side of Apple Creek Rd. between Ely Rd. and Secret Rd.

Soil Health Research Tour

Thursday, September 8 • 7-9 p.m.

SHARP Farm Site

Jim Hoorman

11508 Township Rd. H-11, Ottawa, OH 45875

(419) 523-6294, hoorman.1@osu.edu



PUTNAM CO.

Tour participants will see replicated on-farm soil health research plots in a corn-soybean-wheat rotation with three different tillage systems: conventional tillage, long-term no-till, and long-term no-till with cover crop. Other trials include soybeans interplanted into corn for added nitrogen. Changes in soil health, weeds, insects, diseases, and nutrient runoff from the different plot treatments will be discussed.

Directions: From Ottawa, take Rte. 224 W for 1 mile and turn right on S. Main St. Go 1.3 miles and turn right on E. Blake St. In 325 feet, make a slight left on Anthony Ave., and then continue on Township Rd. 11 for 1.3 miles. Turn left on Township Rd. H-11. Travel 0.5 miles to the farm, which is on right side of road.

Grape Production and Winery Tour

Tuesday, September 20 • 6:30-7:30 p.m.

Slate Run Vineyard

Keith Pritchard

1900 Winchester Southern Rd., Canal Winchester, OH 43110

(740) 652-7260, iles.9@osu.edu

www.slaterunwine.com



FAIRFIELD CO.



Slate Run Vineyard features 60 varieties of grapes on four acres. Tour the vineyard and winery and learn how they source local apples to produce 17 unique proprietary wines.

Directions: From Columbus, take Rte. 33 towards Lancaster and exit on Rte. 674. Turn right and follow Rte. 674 S for 6.5 miles to the winery, which is on the left side of the road.

Advancing Eco Agriculture

(440) 632-1014, akempf@advancingecoag.com

www.advancingecoag.com



Advancing Eco Agriculture (AEA) is a leader in the regeneration of food and agriculture. They create regenerative systems that help farmers grow disease and insect resistant crops with complete plant nutrition. Since its founding in 2006, the company has worked with thousands of farmers to provide complete soil and plant nutrition programs that foster a functional immunity in plants, which leads to high-yield, high-quality crops that are naturally resistant to disease and insect pests. For information about additional AEA summer farm tours in Kentucky, Iowa, Illinois and New York, visit www.advancingecoag.com/#!/events/vkxps.

ADVANCING ECO AGRICULTURE FARM TOURS

Regenerative Vegetable Farm Tour

Thursday, June 30 • 6:30-9 p.m.

Blossom Acres Produce

Eli Yoder

44548 County Rd. 19, Coshocton, OH 43812



COSHOCTON CO.

Eli Yoder grows 15 acres of nutrient-dense mixed vegetables at Blossom Acres Farm, which serves more than 100 community supported agriculture (CSA) shareholders. When Eli purchased the farm five years ago, the soil was extremely degraded after many years of being cash cropped in Roundup Ready corn. As a result, Eli lost most of his first CSA customers due to crop failures and poor fruit quality.

After integrating a regenerative program on his farm to bring back life to the dead soil, his yields, produce quality, and soil biology all improved dramatically. His CSA

business rebounded and continues to grow each season. Attend this farm tour for a first-hand look at Eli's crops and to hear the methods he employed to regenerate his farm. Refreshments will follow the tour.

Registration: To register, call (440) 632-1014 or go to <http://bit.ly/blossom-acres> by July 11.

Directions: From *Coshocton*, follow Rte. 83 N to County Rd. 19 and turn left. Continue 1.1 mi on County Rd. 19.

Regenerative Corn and Soybean Farm Tour

Wednesday, September 28 • 6:30-9 p.m.

Jacob Yoder Farm

Jacob Yoder
2165 County Rd. 70, Sugarcreek, OH 44681



TUSCARAWAS CO.

Find out more about organic corn and forage production at this field day held at a certified organic farm. Jacob Yoder farms 112 acres and has incorporated effective regenerative farming methods with successful results. Attend to learn about the correlations between healthy soil biology and successful crop production and to see fall management strategies. Refreshments will follow the walk.

Registration: To register, call (440) 632-1014 or go to <http://bit.ly/organic-forage-production-walk> by September 26.

Directions: From *Sugarcreek*, head northwest on N. Main St. toward 2nd St. Take a slight left to stay on Main St. and turn left on Rte.93 S/Mill St. After 2.1 miles, turn right on County Rd. 70. The farm is on the right in 1.7 miles.



JACOB YODER FARM

Ashtabula Local Food Council

(440) 261-5112, info@ashtabulafood.org
www.ashtabulafood.org



The Ashtabula Local Food Council (ALFC) works to develop a sustainable, local food culture in Ashtabula County. They focus on three distinct areas of local food work: Community, Growers, and Policy. Ashtabula County has a proud heritage of real food, and ALFC hopes to celebrate and expand that great tradition. ALFC works to achieve strong family farms and farming communities, ensure adequate nutrition for our most vulnerable populations, promote the stewardship of agricultural land, and preserve our environmental treasures. Join ALFC for the following farm tours, designed to increase healthy food access, cooperatively market, and work together to identify food system opportunities!

ASHTABULA LOCAL FOOD COUNCIL FARM TOURS

Permaculture and Green Building Farm Tour

Saturday, August 6 • 1-3:30 p.m.

Red Beet Row

Stephanie Blessing and John Wright
2873 E. Maple Rd., Jefferson, OH 44047
(440) 316-2338, redbeetrow@yahoo.com
www.redbeetrow.com



ASHTABULA CO.

At Red Beet Row, a new 14 acre education farm, Stephanie Blessing and Jon Wright experiment with permaculture and holistic growing and building methods. They

teach the best of what they've learned during on-farm classes. Join this tour to see their passive solar underground greenhouse, mobile animal shelters, hugelkultur (mound) beds, polyculture gardens, and more! On-farm products will be available for sale (cash only please).

Registration: To register, call (440) 316-2338 or email redbeetrow@yahoo.com.

Directions: From I-90, take Exit 235 for Rte. 84/Rte. 193 N for Kingsville. Travel south on Rte. 193 for 7.2 miles (about 12 minutes). Turn right onto E. Maple Rd. Travel 0.8 miles. The farm is on the right. From Youngstown or Pittsburg, take Rte. 193 N, and turn left onto E. Maple Rd. Travel 0.8 miles. The farm is on the right.

Experimental Building and Herb Sanctuary Tour

Saturday, August 27 • 1-3:30 p.m.

The Trillium Center and BLD farm

Charles Schiavone and Leah Wolfe
715 Furnace Rd., Conneaut, OH 44030
(440) 812-9921, leah@trilliumcenter.org
www.trilliumcenter.org



ASHTABULA CO.

BLD farm is a place for experiments, creativity, and healing. Charles Schiavone is a builder-carpenter-potter who is building with mud, grass, and sticks. BLD farm is the home of the Trillium Center, an educational project led by herbalist Leah Wolfe, which focuses on community health through whole foods and herbs. They sell eggs, culinary herbs, and leafy greens on-site and offer on-farm classes. See examples of natural building, rocket stoves, a greenhouse, herb gardens, and more.

Registration: To register, email leah@trilliumcenter.org by August 20.

Directions: From I-90 W, take PA Exit 3 for Highway 6 N. Turn right toward Highway 20, then turn left on Highway 20. Drive 3.9 miles to Furnace Rd. Turn left and drive 1.7 miles to the farm. From I-90 E, take Exit 241 for Highway 7. Turn right on Highway 7, then turn left on Underridge Rd. (just before Beef and Beer restaurant). Drive for 2.7 miles and turn right on Furnace Rd. The farm is at the top of the hill.



BLD FARM

Lessons Learned, Understanding Gained Farm Tour

Friday, September 9 • 2-4 p.m.

Farm 153

Tim and Barb Loya

1440 Overly Rd., Jefferson, OH 44047

(216) 299-4970, (216) 780-3526, farm153@yahoo.com



ASHTABULA CO.

Tim and Barb Loya of Farm 153 grow nutritious and delicious produce with the goal of enhancing the health and the culinary experience of their customers. They see their soil, air, water, and plants as parts of a complex living system that they build up according to organic methods, applying naturally-occurring inputs and avoiding all synthetic pesticides, herbicides, and fertilizers.

Since they started the farm in 2008, Tim and Barb have learned many expensive and painful lessons. Join this tour to learn how they've improved efficiency and quality and increased scale as they explain some fundamental mistakes that they made that can save beginning growers time, grief, and money. They'll explore how important it is to consistently and effectively execute the basics in every task. They will also discuss their first steps toward discovering and using permaculture techniques to increase their efficiency and production. Visitors will walk away with a list of resources, materials, practices to avoid, and practices to embrace. Produce may be available for purchase on-site.

Registration: Pre-registration is encouraged, but not required. To register, email farm153@yahoo.com with the number of people coming and any questions or farm topics you'd like to hear discussed.

Directions: Farm 153 is located near Rte. 11 and Rte. 307. *From the west*, take I-90 E. Use Exit 228 and take Rte. 11 S. Take Exit 84 for Rte. 307. Turn right and drive west on Rte. 307. Go 100 feet and turn right on Overly Rd. Proceed 0.6 miles. Farm 153 is the fourth house on the right, a brown ranch house with a red barn visible. Park in the U-driveway in front of the house.



FARM 153

Columbus Agrarian Society

(614) 557-8902, joseph@swainway.com
www.columbusagrariansociety.com



The Columbus Agrarian Society (CAS) was established to provide agricultural assistance to central Ohio gardeners, farmers, and homesteaders with a focus on expanding and sustaining the local food supply and economy. We believe in sustainable and organic farming, teaching and learning with everyone who eats, connecting central Ohio consumers and growers, and advancing urban food systems. The CAS also sells professional growing tools and supplies and is a central Ohio distributor of Ohio Earth Food products. They are excited to offer this tour series focused on for-profit urban farming and to showcase this successful and dedicated group of farmers who provide a vital contribution to the community. Please consider joining us all to learn and be inspired!

COLUMBUS AGRARIAN SOCIETY FARM TOURS

Creative Gourmet Produce Farm Tour

Sunday, June 26 • 2-4 p.m.

Peace, Love, and Freedom Urban Farm

Milan Karcic

4541 N. 4th St., Columbus, OH 43224

(614) 390-3859, mkarcic@gmail.com, <http://bit.ly/1oFndHL>



FRANKLIN CO.

Peace, Love, and Freedom Urban Farm is a certified organic urban farm focusing on specialty crops like ground cherries, currant tomatoes, cucamelons, orach, garnishes, rainbow carrots, and rainbow beets. They operate a Clintonville-based community supported agriculture (CSA) program, sell at the Clintonville Farmers' Market, and provide produce to Central Ohio locally-sourcing restaurants. Learn about intensive and sustainable growing practices during this tour.

Directions: From I-71 in Columbus, take Exit 116. Drive east on Morse Rd. and turn right on 4th St. The farm is on the right side of the road. Parking is on-street; signs will be posted.

PRESENTED BY CAS

Unique Kitchen Herb and Berry Farm Tour

Sunday, July 17 • 2-4 p.m.

Foraged & Sown

Kate Hodges

1264 Elmore Rd., Columbus, OH 43224

(614) 208-2125, katehodges2@gmail.com

www.foragedandsown.com



FRANKLIN CO.

Foraged & Sown is a growing and foraging operation that seeks out flavors to share with customers at the Clintonville Farmers' Market and select area retail outlets. The cultivated half of Foraged & Sown focuses on herb seedlings, culinary herbs, and specialty berries grown on multiple parcels. This tour takes place at the "home base," which includes a front yard perennial and annual culinary herb garden, alpine strawberries, backyard-scale greenhouse and high tunnel, and multiple experimental plantings.

Directions: From I-71 in Columbus, take the Cooke Rd. exit. Travel east on Cooke Rd. and turn right at the light at Maize Rd. Turn left on Elmore Rd. The farm is on the left after the Atwood Pl. intersection. Park on the street.

SWANWAY URBAN FARM



PEACE, LOVE, AND FREEDOM URBAN FARM



COOKE FOREST EDIBLES AND MEDICINALS



Urban Gamebird Farm Tour

Sunday, July 24 • 2-4 p.m.

Pettibone Urban Game

Jerah Pettibone

2102 Ormond Ave., Columbus, OH 43224

(614) 569-1132, jerah.beth@gmail.com

www.facebook.com/pettiboneurbangame



FRANKLIN CO.

Join this tour to learn about the entire process of raising quail for meat and eggs including hatching, brooding, and egg and meat processing. Interact with birds of various types and ages, and see where they live, what they eat, and what they produce. Explore the perennial crops and plants on the homestead, visit with some Chukar partridges, and learn about some ways to use feathers and eggs for crafts.



PETTIBONE URBAN GAME

Directions: The farm is located in northeast Columbus, off of Cleveland Ave. and between Cooke Rd. and Ferris Rd. Please park in the spots to the right and left of the driveway, or on the grass to the right of the driveway.

Experimental Agroforestry Site Tour

Sunday, August 7 • 2-4 p.m.

Cooke Forest Edibles and Medicinals

Bethani Turley and Chris Burney

4166 Maize Rd., Columbus, OH 43224

(330) 622-3860, info@cookeforest.com

www.facebook.com/cookeforest



FRANKLIN CO.

Cooke Forest Edibles and Medicinals is a small farm company that currently grows on an acre of wet clay soil at the back of a three acre city lot that makes up part of the head waters for Adena Brook. Bethani Turley and Chris Burney started their farm based on ideas about biodiversity and land management that they learned through permaculture, agroforestry, and experienced friends. The garden contains a wide variety of perennial and annual plants in an attempt to

mimic the eastern deciduous forest biome. Stop by and see the garden in all of its mid-summer abundance!

Directions: From I-71 in Columbus, take the Cooke Rd. exit. Travel east on Cooke Rd. and turn left at the light onto Maize Rd.

Organic Niche Micro-Farm Tour

Sunday, August 21 • 2-4 p.m.

Swainway Urban Farm

Joseph Swain and Rachel Tayse
1224 E. Cooke Rd., Columbus, OH 43224
(614) 557-8902, joseph@swainway.com
www.swainway.com



FRANKLIN CO.

During this field day, attendees will visit the most recently established ground plot of Swainway Urban Farm. Building a micro-farm enterprise within small spaces is possible through innovative farming techniques and a strategic approach. In six seasons of expansion, the farm has grown from a small backyard garden to three intensive production sites, drawing revenue of \$150,000 on less than a 1/2 acre foot print. These sites include two outdoor gardens, a spring seedling hoop house, and an indoor facility growing mushrooms and microgreens year-round. Garden layout and niche crop production will be discussed, along with the business aspects of developing a sustainable and successful small plot farming system. Harmonious Homestead, the tour location, includes more than thirty perennial edible species, annual and wild food beds, a flock of chickens, and beehives. The homestead includes projects created by friends and children who use shared space to practice restoration agriculture and nature schooling.

Directions: From I-71 in Columbus, take the Cooke Rd. exit. Travel east on Cooke Rd. through the light at Maize Rd. Harmonious Homestead is approximately 1 mile from I-71 on the north side of Cooke Rd.



FORAGED & SOWN

Our Harvest Research and Education Institute

OHREI
*Our Harvest Research
& Education Institute*

Ken Stern

(513) 473-1860, farmtrainingOH@gmail.com

www.ourharvest.coop/farmer-training

The Our Harvest Research and Education Institute (OHREI) works to increase vegetable crop acreage in the Cincinnati tri-state area by working directly with farmers. Sustainable growing methods and practices are stressed.

OHREI coordinates an apprentice training program for farm staff, overseeing a 4,000 hour on-the-job training and over 288 hours of formal education.

OHREI works with mentor farmers, who place their employees in the program, investing in the employee's and the farm's growth. OHREI farm consultants teach on-farm workshops and consult one-on-one with farmers. They also partner with Cincinnati State Community and Technical College's Sustainable Agriculture Management Certificate program.

OHREI ON-FARM WORKSHOPS

Hands-On Gardening Workshop

Sunday, June 26 • 2-5 p.m.

Earth-Shares CSA at Grailville

Karen Huseman

932 O'Bannonville Rd., Loveland, OH 45140

(513) 706-4315, karen55663@yahoo.com

www.earthsharescsa.org



CLERMONT CO.

Earth-Shares CSA's mission is to provide members with fresh, organic vegetables produced by their farmers. They distribute healthy food through their community supported agriculture (CSA) program, a self-serve produce stand, and at the Loveland Farmers Market. Earth-Shares CSA started 10 years ago and leases long-time certified organic land from Grailville Farm.

Join this workshop to learn about small-scale organic agriculture and see on-the-ground demonstrations. Gain insight into the organic label, which integrates cultural, biological, and mechanical practices that foster cycling of resources, promote ecological balance, and conserve biodiversity. Engage in hands-on activities, such as soil preparation with a broad fork, weeding with a wheel hoe, mulching tomatoes with a scythe, preparing irrigation systems, direct sowing and broadcast seeding, and observations of soil, plant health, cover crops, row cover, and insect habitats.

Cost and Registration: \$10. Pre-registration required. To register, email Ken Stern at farmtrainingOH@gmail.com or call (513) 473-1860 by June 22.

Directions: From north of Cincinnati, take I-71 to Exit 17 onto I-275 E. Go about 3.5 miles on I-275 to Exit 52 for Loveland-Indian Hill. At the traffic light, turn left onto Loveland Madeira Rd., toward Loveland. Go 3 miles to the traffic light at W. Loveland Ave. Turn right and go 1.2 miles, over the bridge across the Little Miami River, through downtown Loveland, and up the hill away from town. As you top the hill, the road levels out and the name changes to O'Bannonville Rd. Turn right at the Grailville sign and follow the gravel driveway to the small red brick building. Park opposite the building.

Edible Fencing for the Urban Garden Workshop

Sunday, November 13 • 10 a.m.-12 p.m.

Yogi and the Farmer / Watkins Alley Gardens

Alexa Abner and Jessica Starr

1213 Russell St., Covington, KY 41011

(513) 746-6137, (859) 466-9107, csa@rootedcov.com

www.yogiandthefarmer.com



KENTUCKY

Permaculture design facilitates an ongoing relationship between people and plants. Join Alexa Abner and Jessica Starr as they add the next additions to their food forest gardens as a part of their continuous edible fencing project. Perennial plants are the anchor of their market gardens, providing reliable crops for their community supported agriculture (CSA) program, farmers' market customers, and partner chefs each season. Learn the history and uses of the plants they

are cultivating. Take home your newfound knowledge and a few cuttings to get started on your own edible fence.

Cost and Registration: \$10, includes perennial plant giveaway. Pre-registration required. To register, go to www.yogiandthefarmer.com or call (513) 746-6137 or (859) 466-9107 by October 13.

Directions: *From Cincinnati,* take I-75 S to Exit 191 for MLK Jr. Blvd./12th St./Pike St. Turn left onto W. 12th St. Continue for 1 mile on 12th St., proceeding over the overpass and crossing Madison Pk. The garden will be on your immediate right. Park on the street. *From Kentucky,* follow I-71 N/I-75 N to W. 12th St./MLK Jr. Blvd. in Covington. Take Exit 191 for 12th St. toward Pike St. Turn right on W. 12th St./MLK Jr. Blvd. Continue for 1 mile on 12th St., proceeding over the overpass and crossing Madison Pk. The garden will be on your immediate right. Park on the street.



OUR HARVEST COOPERATIVE

EARTH-SHARES CSA AT GRAYVILLE



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

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