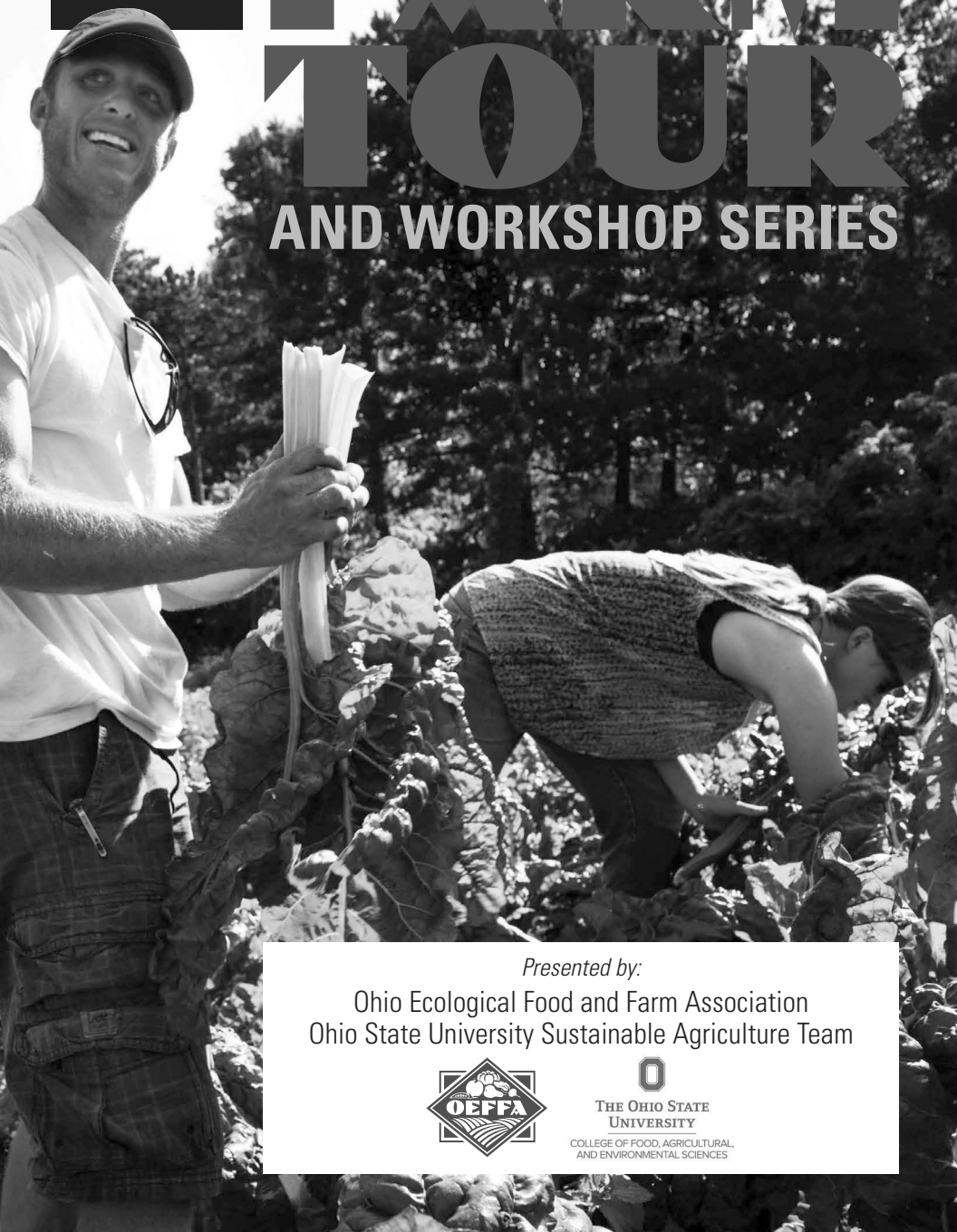


MAY 22–
NOVEMBER 14
2014

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



Presented by:

Ohio Ecological Food and Farm Association
Ohio State University Sustainable Agriculture Team



THE OHIO STATE
UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

This annual series of public tours features 21 organic and ecological farms in Ohio, providing unique opportunities for growers, educators, and conscientious eaters to learn about sustainable food and fiber production in a real world setting from farmers with years of practical experience. Additionally, four university research center tours showcase the results of new sustainable agriculture research. This year's series also includes six educational workshops on farm machinery, solar energy, dairy herd health, tomato production, and farming with horses, along with a film screening and farm-to-table benefit dinner.

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

All tours 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: BOBBY GAYOL, CINCINNATI STATE, FOR OUR HARVEST COOPERATIVE

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OHIO SUSTAINABLE FARM TOUR

May

Thursday, May 22
Strawberry Field Night
Pike Co.
Pg. 23

June

Saturday, June 7
**Snowville Creamery
Open House**
Meigs Co.
Pg. 16

Sunday, June 8
**High Tunnel and
Raised Beds Farm Tour**
Holmes Co.
Pg. 24

Saturday, June 14
**Organic Fruit and
Vegetable CSA Farm
Tour**
Miami Co.
Pg. 7

Saturday, June 14
**Greenhouse and
Garden Center Tour**
Stark Co.
Pg. 24

Sunday, June 15
**Pasture Raised
Livestock and Value-
Added Processing
Farm Tour**
Ashland Co.
Pg. 8

Monday, June 16 –
Friday, June 20
**Solar Electric
Workshop**
Franklin Co.
Pg. 17

Tuesday, June 17
**Organic Research
Field Day**
Wayne Co.
Pg. 25

Sunday, June 22
**Sustainable Urban
Homestead Tour**
Franklin Co.
Pg. 9

Thursday, June 26
**Dairy Herd Health
Workshop**
Pickaway Co.
Pg. 18

Friday, June 27
**Urban Agriculture Film
Screening**
Franklin Co.
Pg. 26

Sunday, June 29
**Sunny Meadows
Flower Farm Open
House**
Franklin Co.
Pg. 16

July

Thursday, July 10
**Managed Livestock
Grazing Tour**
Monroe Co.
Pg. 26

Sunday, July 13
**Specialty Livestock
Farm Tour**
Medina Co.
Pg. 9

Monday, July 21
**Specialty Crop Farm
Tour and Tomato
Workshop**
Pennsylvania
Pg. 10

AND WORKSHOP SERIES

August

Friday, August 1
**Organic No-Till Grain
Farm Tour**
Wayne Co.
Pg. 11

Saturday, August 9
**Non-Profit Urban
Farm Tour**
Lucas Co.
Pg. 27

Sunday, August 10
**Multi-Species Grazing
Farm Tour**
Knox Co.
Pg. 12

Saturday, August 16
**Diversified Produce,
Livestock, and Farm
Market Tour**
Geauga Co.
Pg. 12

Thursday, August 21
**Hops Production
Twilight Tour**
Pike Co.
Pg. 28

Friday, August 22
**Rooftop Gardening
Tour and OEFFA
Fundraiser**
Franklin Co.
Pg. 13

Friday, August 22
**Community
Revitalization and
Urban Farm Tour**
Mahoning Co.
Pg. 28

September

Saturday, September 6
**Aquaponics Facility
Tour**
Union Co.
Pg. 29

Sunday, September 7
The Farmers' Table
Franklin Co.
Pg. 19

Saturday, September 13
**High Tunnel and CSA
Farm Tour**
Knox Co.
Pg. 30

Sunday, September 14
**Carriage House Farm
Open House**
Hamilton Co.
Pg. 16

Saturday, September 20
**Worker-Owned
Cooperative Farm Tour**
Hamilton Co.
Pg. 14

Sunday, September 21
Steel in the Field
Montgomery Co.
Pg. 20

Sunday, September 28
Farming with Horses
Stark Co.
Pg. 21

October

Saturday, October 4
**Organic Dairy Farm
Tour**
Fayette Co.
Pg. 14

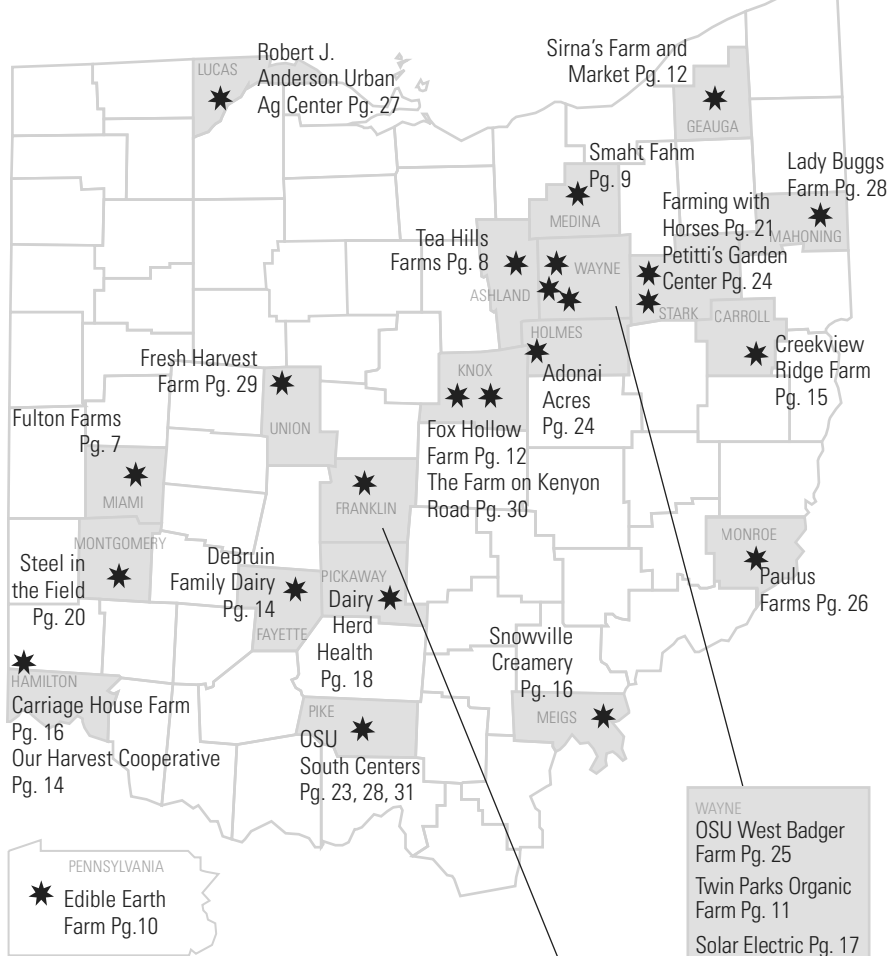
Thursday, October 9
Pumpkin Field Night
Pike Co.
Pg. 31

Sunday, October 12
**Restoration Agriculture
Farm Tour**
Carroll Co.
Pg. 15

November

Monday, November 10 –
Friday, November 14
**Solar Electric
Workshop**
Wayne Co.
Pg. 17

TOUR AND WORKSHOP MAP



Tour and workshop topics include:

- Season extension
- Community supported agriculture
- Fruit and vegetable production
- Urban agriculture
- Farming research
- Livestock grazing
- Permaculture
- No-till grain
- Solar energy
- Farming with horses
- Aquaponics ... and more!

Ohio Ecological Food and Farm Association



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

For more than 30 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food systems. OEFFA presents the state's largest sustainable agriculture conference; 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 sustainable agriculture.

OEFFA FARM TOURS



MELISSA EAST PEARL MARKET CAPITAL CROSSROADS SPECIAL IMPROVEMENT DISTRICT

Organic Fruit and Vegetable CSA Farm Tour

Saturday, June 14 • 2 – 6 p.m.

Fulton Farms

Milan Pajev
 2393 State Rte. 202, Troy, OH 45373
 (937) 668-2425, fultonfarmsorganic@yahoo.com
www.fultonfarmsorganic.com



Fulton Farms is a diverse family-owned vegetable farm in operation for more than 50 years. Horticulturalist Milan Pajev and his wife Tanya Popova started the farm's certified organic production and "The Happy Box" community sup-

PRESENTED BY OEFFA

ported agriculture (CSA) program in 2006, which now feeds more than 400 families in the Dayton area. Tour the farm's 30 acres of certified organic fields and nine high tunnels, along with its packing area, nursery greenhouse, compost operation, and equipment barn. Learn Milan and Tanya's methods for managing a large CSA including irrigating, composting, harvesting, packing, delivering, and recordkeeping.

Directions: From I-70, take Exit 36 for Rte. 202. Go north on Rte. 202 for 10 miles to Fulton Farms. From I-75, take Exit 68 for Tipp City. Take Rte. 571 E 5 miles to Rte. 202. Turn left and travel 3.5 miles to Fulton Farms. There is a large parking lot by the farm market with additional parking available by following the signs to the packing area.

Pasture Raised Livestock and Value-Added Processing Farm Tour

Sunday, June 15 • 2 p.m.

Tea Hills Farms

Cara Tipton
269 Township Rd. 2450, Loudonville, OH 44842
(419) 685-1689, teahillsfarms@gmail.com
www.teahillsfarms.com



ASHLAND CO.

Tea Hills Farms specializes in pasture raised poultry, pork, lamb, and value-added meat products. They operate a state inspected processing facility on their farm where they hand make gourmet sausages and patties using local ingredients. Their products are marketed through their on-site market, area farmers' markets, restaurants, and natural food stores. Tea Hills Farms was selected to receive a U.S. Department of Agriculture Value-Added Producers Grant in 2012. Cara Tipton will be discussing her experience with the grant process and how the funding has helped to grow the farm's value-added sales.

Directions: From I-71, take Rte. 30 E to Rte. 89 S. Turn right on Rte. 95. At the first intersection, turn left on Rte. 179. Turn right on County Rd. 175 and right on Township Rd. 2450. The farm is on the left.



Sustainable Urban Homestead Tour

Sunday, June 22 • 1 – 4 p.m.

Harmonious Homestead

Rachel Tayse Baillieu and Alex Baillieu
1224 E. Cooke Rd., Columbus, OH 43224
(614) 598-3559, racheletayse@gmail.com
www.harmonioushomestead.com



FRANKLIN CO.

Harmonious Homestead is home to food educator Rachel Tayse Baillieu, engineer Alex Baillieu, and 8 year old Lil. Together they raise egg-laying and meat chickens, harvest from their Permaculture gardens, grow seasonal produce in a high tunnel, and preserve their bounty through canning, fermenting, and dehydrating. They openly share their space with a beekeeper, organic farmer, family, and friends. Join this tour to learn more about community-oriented urban homesteading.

Directions: From I-71, 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.

Specialty Livestock Farm Tour

Sunday, July 13 • 12 – 4 p.m.

Smaht Fahm

Erin Willett
7238 Spieth Rd., Medina, OH 44256
(330) 721-1332, smahtfahm@gmail.com
www.smahtfahm.com



MEDINA CO.

Smaht Fahm is a family run "fahmstead" offering sustainable living classes; raw honey; beeswax hand creams, lip balms, and candles; soaps, and alpaca fiber. Visit this sustainably managed farm to see alpacas, honeybees raised without chemicals, and heritage breeds of geese, ducks, chickens, and turkeys.

Directions: From I-71, take Exit 218. Travel west on Rte. 18/Medina Rd. through the city of Medina, following Rte. 18/ Liberty St. out of town. After about 5 miles, go north on Rte. 57/Rte. 252/Columbia Rd. Take the first left onto Rte. 57/Spaith Rd. and travel west for 1 mile. Smaht Fahm is on the left, across the railroad tracks.



Diversified Specialty Crop Farm Tour and Commercial Organic Tomato Production Workshop

Monday, July 21 • 1 – 2:30 p.m. (farm tour),
2:30 – 5 p.m. (workshop)

Edible Earth Farm

Johnny and April Parker
22430 Rte. 62 N, East Hickory, PA 16353
(814) 303-9663, mail@edibleearthfarm.com
www.edibleearthfarm.com



PENNSYLVANIA

Edible Earth Farm is a 10 acre certified organic farm, supplying a 130 member community support agriculture (CSA) program, local farmers' markets, and regional restaurants and institutional kitchens. Owners Johnny and April Parker raise organic vegetables, herbs, fruit, and mushrooms and operate a licensed and inspected canning and food processing facility. Join this tour to learn about the Parkers' diversified business model and about how they scaled up their specialty crop production to meet the needs of wholesale markets.

After the tour, join the Parkers for a workshop geared toward mid-sized organic growers wanting to learn more about diversified business strategies and advanced tomato production. Sample many different tomato varieties, learn about nutrient and disease management, and participate in a hands-on tomato grafting session.

Cost: The farm tour is free and open to the public. The cost of the workshop is \$15, payable the day of the event. All proceeds benefit Mountain Café-Mt. Zion Lutheran Church, who provides free dinners to the community.

Registration: Workshop pre-registration is required. To register, email mail@edibleearthfarm.com.

Directions: Edible Earth Farm is located 3 miles north of downtown Tionesta on Rte. 62 beside the West Forest School.

Organic No-Till Grain Farm Tour

Friday, August 1 • 4 – 6 p.m.

Twin Parks Organic Farm

Dean McIlvaine
10980 N. Elyria Rd., West Salem, OH 44287
(330) 466-2545, organicpedaler1@aol.com



WAYNE CO.

To till or not to till: that is the question for organic producers. Join Dean McIlvaine of Twin Parks Organic Farm to see examples of both standard tillage and no-till organic crop rotations of corn, soybeans, spelt, oats, wheat, rye, and clover. Tour this 830 acre certified organic farm, learn about hay production and various cover crop mixes, and view crop roller and mechanical weed puller demonstrations.

Directions: From I-71 N, take Exit 196 for Rte. 301/Elyria Rd. and travel south. Twin Parks Organic Farm is the first driveway on the right. From I-71 S, take Exit 198 for Rte. 539 S. Take the second right onto Stair Rd. Travel approximately 2 miles and take the first right onto Rte. 301/Elyria Rd. Twin Parks Organic Farm is the first driveway on the left.



HRITZEL FARMS

Multi-Species Grazing Farm Tour

Saturday, August 10 • 1 p.m.

Fox Hollow Farm

Lisa and Bruce Rickard
20060 Gilmore Rd., Fredericktown, OH 43019
(740) 694-8528, lisa@foxhollowfarmnaturally.com
www.foxhollowfarmnaturally.com



KNOX CO.

Enjoy a guided or self-directed tour of Fox Hollow Farm to see Lisa and Bruce Rickard's techniques for mob-grazing cattle and sheep; raising pigs and heritage meat chickens on pasture, and managing laying flocks using an eggmobile. Learn about how the Rickards incorporated Permaculture practices into their farm, including swales, living fences, and chinampa (or floating gardens). Lisa and Bruce will also discuss on-farm chicken processing, how they direct market their products through farmers' markets and local food co-ops, and what's involved in hosting farm-to-table dinners.



KIP GARDNER

Directions: From I-71, take Exit 151. Take Rte. 95 E through Chesterville. Travel 10 miles into Fredericktown. At the traffic light in town, turn left to stay on Rte. 95 N/Main St./Ankneytown Rd. After approximately 3 miles, where Rte. 95 bends sharply to the left, travel straight onto Mishey Rd./County Rd. 55. Take the first right onto Knox Lake Rd./County Rd. 82 and travel approximately 0.25 miles. Turn left onto Spohn Rd. After 1 mile, turn left on Gilmore Rd. Fox Hollow Farm is the first driveway on the right.

Diversified Produce, Livestock, and Farm Market Tour

Saturday, August 16 • 3 p.m.

Sirna's Farm and Market

Craig and Kaitlyn Sirna
19009 Ravenna Rd., Auburn, OH 44023
(440) 834-0696, info@sirnasfarm.com
www.sirnasfarm.com



GEAUGA CO.

At Sirna's Farm and Market, Craig and Kaitlyn Sirna rely on beneficial insects and other sustainable agricultural practices to grow produce hydroponically, in

high tunnels, and in raised beds. They raise grass-fed pure-bred Black Angus cows for ground beef sales using no hormones, antibiotics, or steroids. The Sirnas market their products through multiple farmers' markets, the Winking Lizard restaurant, and through their on-farm store, which also sells off-farm local produce and agricultural products. Join this tour to learn about how the Sirnas manage a diversified farm and farm market sales.



STANLEY SMITH

Directions: From Cleveland's outerbelt I-271/I-480, take Rte. 422 E. Approximately 6.5 miles past Bainbridge, take the Ravenna Rd./Rte. 44 exit and travel south for 2.5 miles. Sirna's Farm and Market is on the left.

Rooftop Gardening Tour and OEFFA Fundraiser

Friday, August 22 • 5 p.m., 6 p.m. and 7 p.m. tours

The Crest Gastropub

Trisha Clark
2855 Indianola Ave., Columbus, OH 43202
(614) 738-0819, trish.thecrest@gmail.com
www.thecrestgastropub.com



FRANKLIN CO.

Join The Crest for tours and tastings to learn more about this community-oriented, award-winning restaurant, which sources ingredients from local farms and from their rooftop garden. Tour the renovated restaurant designed by local consultant Opal Stackhouse to see the creative use of reclaimed materials. Then, experience The Crest's food production gardens. Learn about creating a rooftop garden and about how they coordinate their production to meet the needs of their chef's seasonal menu. End your visit with a tapas tasting and sampling of local beers! Plus, order anything from The Crest's menu (excluding alcohol) anytime Friday and they'll donate 5% of sales to OEFFA!

Cost: The optional beer and tapas pairings costs \$25.

Directions: From I-71 in Columbus, take Exit 113 for Weber Rd. and travel west. At the first traffic light, turn left on Rte. 23/Indianola Ave. Travel three blocks. The Crest is on the right at the corner of Crestview Rd. and Indianola Ave. There is on-street neighborhood parking, a small private lot, and complimentary valet parking.

Worker-Owned Cooperative Farm Tour

Saturday, September 20 • 2 – 4 p.m.

Our Harvest Cooperative

Kristin Gangwer
969 W. North Bend Rd., Cincinnati, OH 45224
(405) 818-3731, kristin@ourharvest.coop
www.ourharvest.coop



HAMILTON CO.

Our Harvest Cooperative is a worker-owned urban incubator farm and food hub. Take this tour to learn from the Our Harvest staff how they are creating green, union cooperative jobs with good wages and healthcare; promoting sustainable, organic, fair trade products, and cultivating new growers – all while improving access to local, healthy food for Cincinnati area residents. The tour will include an overview of the farm's model, its recent progress, and how food hubs can rebuild essential infrastructure needed to improve our local food systems.



Registration: RSVP by September 6 to Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org.

Directions: The farm is located south of Rte. 126 and west of I-75, a few blocks west of the intersection of Winton Rd. and North Bend Rd. Limited parking is available so look for signs indicating where to park. If necessary, a small fee may be charged for shuttles from the parking area to the farm.

Organic Dairy Farm Tour

Saturday, October 4 • 10 a.m. – 12 p.m.

DeBruin Family Dairy

Toni and Gene DeBruin
7580 Pisgah Rd., Greenfield, OH 45123
(740) 636-0073



FAYETTE CO.

The DeBruin family have been farming seasonally for more than 20 years and certified organic since 2006. They operate a 33 cow seasonal grass-based dairy on 65 acres of pasture and woods, raising nine heifers and nine calves each year.

Join this tour to learn about operating an organic dairy and why the DeBruins purchase their supplemental hay and grain. Following the tour, a talk is scheduled with a local grazing group. Guests are welcome to bring a packed lunch and join in the discussion.

Directions: From I-71, take Exit 65 and travel south on Rte. 35 toward Washington Court House. After approximately 9 miles, take Rte. 753 S into the village of Good Hope. Turn left on Main St./Washington-Good Hope Rd. Go approximately 2 miles, turning right on Pisgah Rd./Lyndon Rd. DeBruin Family Dairy is 0.25 miles ahead on the right. From Chillicothe, take Rte. 35 W for approximately 14 miles, turn left on Rte. 138, and travel west towards Greenfield. Continue for about 7 miles. Turn right on Lyndon Rd./County Rd. 55, which will become Pisgah Rd. DeBruin Family Dairy is 0.5 miles ahead on the left. Look for a yellow house with white barns.

Restoration Agriculture Farm Tour

Sunday, October 12 • 12 – 4 p.m.

Creekview Ridge Farm

Kip Gardner
9047 Magnet Rd. NE, Minerva, OH 44657
(330) 265-5992, creekviewridge@gmail.com



CARROLL CO.

Kip Gardner of Creekview Ridge Farm grows fruit, seasonal vegetables, hay, and small livestock on 25 acres of fields, hillside pasture, woodlands, streams, and wetlands. From October 9-11, the farm will host Permaculture practitioner, teacher, and author Mark Shepard for a multi-part workshop on Restoration Agriculture. Restoration Agriculture is aimed at restoring farm-scale agricultural ecosystem services by integrating perennial crops and livestock to produce abundant food, fiber, and fuel. Join this tour to see how the theory of Restoration Agriculture is being put into practice on a diversified family farm. For those wishing to delve deeper, contact Kip to learn more or register for the October 9-11 workshop.

Directions: From Canton, travel east on Rte. 30/Lincoln Highway into the city of Minerva. Turn right on Market St./Rte. 183 S and go 0.1 mile to the second traffic light. Turn left on Line St. After crossing the railroad tracks, take the first right onto Murray Ave. Travel 0.6 miles and turn left on Arbor Rd. After 1 mile, turn right at the stop sign to stay on Arbor Rd. In another 0.4 miles, turn right on Magnet Rd. and go 0.25 miles. Creekview Ridge Farm is on the right after crossing the bridge over the creek.

FEATURED ANNUAL FARM OPEN HOUSES

Find OEFFA at these annual farm open houses hosted by OEFFA members this summer!

Saturday, June 7 • 1 – 4 p.m. **Snowville Creamery**

32623 State Rte. 143, Pomeroy, OH 45769

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

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

Sunday, June 29 • 1 – 4 p.m. **Sunny Meadows Flower Farm**

3555 Watkins Rd., Columbus, OH 43232

(614) 361-5102, sunnymeadowsflowerfarm@gmail.com,
www.oursunnymeadows.com

Join Steve and Gretel Adams for an open house at Sunny Meadows Flower Farm. This seven acre urban flower farm specializes in mixed cut flower bouquets for local farmers' markets, grocery stores, florists, weddings, and special events.

Sunday, September 14 • 12 – 4 p.m. **Carriage House Farm**

10251 Miamiview Rd., North Bend, OH 45052

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

Richard Stewart of Carriage House Farm grows specialty grains, fresh produce, herbs, and honey on this 300 acre Ohio Century Farm. Tour the garden and high tunnel, examine machinery used to bale hay, take a wagon ride, and sample farm ingredients prepared by local chefs and artisan producers.

OEFFA WORKSHOPS AND EVENTS

Five-Day Solar Electric Workshops

Monday, June 16 – Friday, June 20 • 8 a.m. – 5 p.m.

OEFFA's Office, Ohio Lumbermens Building
41 Crosswell Rd., Columbus, OH 43214

Monday, November 10 – Friday, November 14 • 8 a.m. – 5 p.m.

Local Roots Market and Café
140 S. Walnut St., Wooster, OH 44691

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

Join OEFFA and Annie and Jay Warmke of Blue Rock Station for a five-day training course where you will learn how to design and install photovoltaic systems through lectures and hands-on labs. You will learn with a working PV system, dismantling and reinstalling it, troubleshooting, and testing its proper operation. You will also learn how to integrate a working wind turbine into the PV system. As part of the class, you can nominate a site to serve as a "real world" model; one site will be selected and together the class will evaluate, size, and design a system for that site. At the end of the week, you will have the opportunity to sit for an internationally recognized certification Level 1 examination offered by the Electronic Technicians Association (ETA), which allows you to receive a respected industry credential demonstrating your knowledge.

Cost: \$930 for OEFFA members, \$970 for non-members. The cost includes ETA fees, an installation toolkit, and a course workbook. Lunch is provided on each class day. Contact OEFFA if you would like to discuss payment plan options. All attendees must be paid in full by the beginning of their first class.

Registration: Pre-registration is required. Space is limited to 10 students. Register at www.oeffa.org by Wednesday, June 11 or Wednesday, November 5. To register by mail, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA Solar Workshop, 41 Crosswell Rd., Columbus, OH 43214. For more information, or to register by phone, please contact Milo Petruziello at (614) 421-2022 Ext. 206 or milo@oeffa.org. For more information about Blue Rock Station, call (740) 674-4300 or go to www.bluerockstation.com.

Dairy Herd Health Workshop

Thursday, June 26 • 1 – 4 p.m.

Pleasantview Farm

20361 Florence Chapel Pike, Circleville, OH 43113

Join OSU Extension veterinarian Dr. Gustavo Schuenemann for a workshop held at Pleasantview Farm, a family-owned certified organic dairy farm managed by Perry Clutts and his family since 1899. Gustavo will cover herd health monitoring, recordkeeping, and perform an on-farm risk assessment with an emphasis on herd health and productivity to identify areas for improvement. This workshop is geared toward veterinarians, Extension educators, farmers, and other animal health professionals who work with certified organic farmers and dairy herds.

Registration: Pre-registration is required. To register, contact Eric Pawlowski at (614) 421-2022 Ext. 209 or eric@oeffa.org. For more information about Pleasantview Farm, call (740) 248-1448 or email addyg1000@gmail.com.



A Gathering in Celebration of Ohio Farms and Flavors

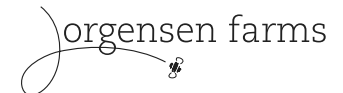


Sunday, September 7, 2014 4:30 p.m.
Jorgensen Farms, Westerville, Ohio

Join OEFFA for an elegant evening of local fare crafted by central Ohio's finest chefs. Surrounded by organic fields, diners will enjoy guided tours of Jorgensen Farms, a cocktail hour featuring local spirits and hors d'oeuvres, and a delicious locally-sourced meal with wine pairings. The menu will feature the bounty of Ohio's sustainable farmers lovingly prepared by Master Chef Alfonso Contrisciani, owner of Plate Restaurant and Academic Dean of Hospitality at Hocking College, Chef Tom Smith of The Worthington Inn, Chef David Tetzloff of G. Michael's Bistro and Bar, and Chef Darren Grieves of Third & Hollywood. Media support and dinner music are being provided by WCBE.

Cost: A \$125 ticket includes dinner, drinks, and an optional tour of the farm. Parties can reserve a table of 8 for \$1,000, or a table of 10 for \$1,250. All proceeds support OEFFA's ongoing work to grow Ohio's sustainable and organic agriculture movement.

Reservations: To learn more about the food, farms, and chefs featured at The Farmers' Table or to make a reservation, go to www.oeffa.org/farmerstable. To reserve seats by mail, please send a check made out to OEFFA, along with the name, address, phone number, and email of all attendees to OEFFA, The Farmers' Table, 41 Croswell Rd., Columbus, OH 43214. For more information, contact Milo Petruziello (614) 421-2022 Ext. 206 or milo@oeffa.org. To learn more about Jorgensen Farms, go to www.jorgensen-farms.com.



Steel in the Field: Selecting, Maintaining, and Fabricating Farm Machinery

Sunday, September 21 • 1 – 5 p.m.

Mile Creek Farm

10786 Mile Rd., New Lebanon, OH 45345

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

Cost: \$25 for OEFFA members, \$30 for non-members.

Registration: Pre-registration is required. Space is limited to 20 participants, so please register early. To register, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Steel in the Field, 41 Croswell Rd., Columbus, OH 43214. For more information, or to register by phone, contact Milo Petruziello at 614-421-2022 Ext. 206 or milo@oeffa.org. To learn more about Mile Creek Farm, call (937) 687-8762 or go to www.milecreekfarm.com.



An Introduction to Farming with Horses

Sunday, September 28 • 10 a.m. – 4 p.m.

Mud Run Farm

14126 Millersburg Rd. SW, Navarre, OH 44662

Draft horses are a great way for farmers and homesteaders to increase their self-sufficiency and maintain a sustainable lifestyle. A good team of horses help limit a farm's reliance on fossil fuels while providing companionship, efficient tillage, and manure for healthy soils. Seasoned organic farmer and teamster Alex Dragovich has used horse power on Mud Run Farm since 1995 to grow vegetables, hay, small grains, fruit, berries, and free-range chicken and eggs. Join Alex for a day-long, hands-on training in the basics of horse-based agriculture. Safety, grooming, stabling, harnessing, and hitching will be covered. Alex will also share simple work exercises and demonstrate homemade equipment.

Cost: \$65 for OEFFA members, \$75 for non-members.

Lunch, coffee, and tea will be provided by Raisin Rack Natural Food Market, a proud partner of Mud Run Farm.



Registration: Pre-registration is required. Space is limited to 10 participants, so please register early. To register, send a check made out to OEFFA along with the names of all attendees, addresses, phone numbers, and emails to OEFFA, Farming with Horses, 41 Croswell Rd., Columbus, OH 43214. For more information, or to register by phone, contact Milo Petruziello at 614-421-2022 Ext. 206 or milo@oeffa.org. To learn more about Mud Run Farm, call (330) 268-2600 or email acdrag@yahoo.com.

Safety Note: Participants will have hands-on experience with horses. The horses are well-trained and any interaction will be supervised by a professional; however, there are still risks involved in working with large draft animals. Mud Run Farm and OEFFA cannot accept any liability for injury resulting from participation in this workshop.

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 throughout the state of Ohio who partner with farmers and others to promote sustainability among Ohio farms, businesses, and communities. The Sustainable Agriculture Team coordinates U.S. Department of Agriculture Sustainable Agriculture Research and Education (SARE) programming in Ohio.



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES



OSU FARM TOURS AND EVENTS

Strawberry Field Night

Thursday, May 22 • 6 – 9 p.m.

Ohio State University South Centers

Brad Bergefurd
1864 Shyville Rd., Piketon, OH 45661
(740) 289-2071 Ext. 132, bergefurd.1@osu.edu
www.southcenters.osu.edu



PIKE CO.

OSU South Centers will showcase their plasticulture and matted row strawberry field research including winter protection techniques, Israeli drip irrigation demonstration and management, row cover management, cultivar evaluations, pest and disease control, Spotted Wing Drosophila monitoring and trapping, and Integrated Pest Management techniques.

Cost: \$15, includes dinner.

Registration: Pre-registration is required. To register, contact Charissa McGlothlin at mcglothlin.4@osu.edu or (740) 289-2071 Ext. 132.

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

High Tunnel and Raised Beds Farm Tour

Sunday, June 8 • 2 – 4 p.m.

Adonai Acres

Mary Gzniak

14820 Township Rd. 211, Lakeville, OH 44638

(330) 473-8206, praisetohimgnizak@gmail.com



HOLMES CO.

During this tour, co-sponsored by Women Farm, learn how Mary Gzniak utilized 18 acres of hilly land with depleted soils to grow produce using one acre of raised beds, three high tunnels, and one hoop house. Mary has 20 years of production experience and sells her products through the Downtown Wooster Farmers Market, the Wooster Local Roots Co-op, and a small three season CSA, thanks to a partnership with a nearby farmer. Take Mary's challenge: "If I can be a small farmer, anybody can."

Directions: From Millersburg, take Rte. 39 W. Turn left on Rte. 514 S. The first road on right is Township Rd. 211. Turn right and travel 2 miles to the farm. Note: Due to the terrain of this farm, this site is not handicapped accessible.

Greenhouse and Garden Center Tour

Saturday, June 14 • 9 a.m. – 3 p.m.

Petitti's Garden Center and Greenhouse

Cindy Petitti

5828 Columbus Rd. NE, Louisville, OH 44641

(330) 455-5997, cindypetitti@gmail.com

www.petittisorganic.com



STARK CO.

Co-sponsored by Women Farm, join this tour to see a woman-owned and operated greenhouse and garden center producing flowers, fruit trees, landscape plants, and vegetable starts. The garden center provides organic gardening supplies, tools, garden decor, and also features a small café with locally sourced foods. View on-site poultry, cattle, goats, and alpacas raised on GMO-free feed.

Directions: From Canton, take Rte. 62 E. Turn left on Broadway Ave. Then turn right onto Columbus Rd. The garden center is on the right side of the road.



MELISSA FAST PEARL MARKET CAPITAL CROSSROADS SPECIAL IMPROVEMENT DISTRICT

Organic Research Field Day

Tuesday, June 17 • 9:30 a.m.-12:30 p.m.

OSU West Badger Farm

Brian McSpadden Gardener and Kathy Bielek

Apple Creek Rd., Wooster, OH 44691

(330) 202-3565, mcspadden-garden.1@osu.edu

bielek.4@osu.edu, www.oardc.osu.edu/offer



WAYNE CO.

Join this field day to learn about the Ohio Agricultural Research and Development Center's current research related to organic crops and inputs, including the multi-year organic pastured poultry and naked oats project.

Registration: Pre-registration is encouraged. To register, email bielek.4@osu.edu before June 9.

Directions: From Rte. 250, go north 1.8 miles on Apple Creek Rd./County Rd. 44. From Rte. 30, go south 1.1 miles on Apple Creek Rd./County Rd. 44. Look for OFFER Field Day signs on the west side of Apple Creek Rd. between Ely Rd. and Secrest Rd.



JULIA VAN WAGENEN

Urban Agriculture Film Screening

Friday, June 27 • 6:30 – 9 p.m.

The Ohio Union on OSU's Main Campus

Mike Hogan

1759 N. High St., Columbus, OH 43210

(614) 866-6900, hogan.1@osu.edu

www.franklin.osu.edu



FRANKLIN CO.

The public is invited to a free screening of a new documentary film on urban agriculture titled, *Growing Cities*. The full length feature film tells the inspiring stories of urban farmers, food justice advocates, and everyday city-dwellers who are challenging the way this country feeds itself. A reception will be held before the screening, with a panel discussion to follow the film.

Directions: The Ohio Union is located on the Columbus Campus of The Ohio State University. Parking is available in two adjacent parking garages.

Managed Livestock Grazing Tour

Thursday, July 10 • 6:30 – 8 p.m.

Paulus Farms

Mark Landefeld

41800 Paulus Ridge Rd., Woodsfield, OH 43793

(740) 472-0810, landefeld.6@osu.edu

www.monroe.osu.edu



MONROE CO.

Paulus Farms is a beef cow-calf operation which utilizes stockpiled forage with small round hay bale production for winter feed in a strip-grazed system. A heavy-use pad has been constructed to reduce soil erosion. Harvested timber has been replaced by forage production in some areas on the farm.

Directions: From Woodsfield, travel east on Rte. 78. After 3.5 miles, turn right on County Rd. 85/ Paulus Ridge Rd. Travel 0.5 miles. Bear right at the fork in the road, remaining on County Rd. 85. Proceed 0.25 miles to the farm.

Non-Profit Urban Farm Tour

Saturday, August 9 • 10 a.m. – 2 p.m.

Robert J. Anderson Urban Agriculture Center

Yvonne Dubielak and Susan Noblet

900 Oneida St., Toledo, OH 43608

(419) 720.8714, yvonne.dubielak@toledogarden.org

susan.noblet@toledogarden.org, www.toledogarden.org



LUCAS CO.

The Robert J. Anderson Urban Agriculture Center is home to Toledo GROWs, the Toledo Botanical Garden's community outreach garden. This three acre urban farm uses greenhouses and sustainable practices to grow produce, along with bees, chickens, and turkeys. The site is a hub for more than 120 community gardens in the Toledo GROWs network, providing support to the gardens in the form of free seeds, plants, tool loans, gardening advice, and workshops. Come witness how an urban farm can beautify an inner city neighborhood and take home fresh produce from the garden's on-site market stand!



TOLEDO GROWS

Directions: From the east, follow I-80 W/I-90 W/Ohio Turnpike to Exit 71 and take I-280 N. Take Exit 11 toward Rte. 25 S/Downtown. Turn left on Galena St. and left on Greenbelt Parkway/Rte. 25. Turn right on Lagrange St. and take the second left onto Oneida St. From the south, take I-75 N to Exit 201B for Rte. 25 N toward downtown. Merge onto Anthony Wayne Tr. and continue straight to Erie St. Turn left on Cherry St. and right on Oneida St. From the west, take Rte. 20 E to Toledo. Go straight on Rte. 20/Central Ave. and follow Central Ave. until Cherry St. Turn right on Cherry St. and left on Oneida St.

Hops Production Twilight Tour

Thursday, August 21 • 6 – 9 p.m.

OSU South Centers

Brad Bergefurd

1864 Shyville Rd., Piketon, OH 45661

(740) 289-2071 Ext. 132, bergefurd.1@osu.edu

www.southcenters.osu.edu



PIKE CO.

OSU South Centers and the OSU Department of Entomology will showcase their hops field research plantings. This research is evaluating new hop cultivars, innovative hop production techniques, insect and disease control methods, and techniques for harvesting, processing, and marketing which can be adopted by Ohio farmers to provide hops for Ohio's growing brewing industry.

Cost: \$15, includes dinner. To register, contact Charissa McGlothlin at mcglothlin.4@osu.edu or (740) 289-2071 Ext. 132.

Registration: Pre-registration is required. Send checks to OSU South Centers.

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

Community Revitalization and Urban Farm Tour

Friday, August 22 • 2 – 5 p.m.

Lady Buggs Farm

Sophia Buggs

519 Carroll St., Youngstown, OH 44502

(330) 272-6651, ladybuggsfarm@gmail.com



MAHONING CO.

Since 2010, Sophia Buggs has been working with the Mahoning County Land Bank to restore vacant lots behind her Youngstown home and to revitalize her community. Sophia grows medicinal herbs, specialty crops, cut flowers, micro-greens, and mushrooms on her 1.2 acre urban farm, which she sells through her wellness business, on-farm, community and neighborhood events, by delivery,

and at farmers' markets. She also grows inside a small hoophouse and sells cottage food products. During this tour co-sponsored by Women Farm, see see what Sophia grows, why she grows it, and how she manages urban soil. Network with neighbors and enjoy food and drink available for sale.

Directions: From I-80 E, take I-680 S toward Youngstown at Exit 224B. Take Exit 5 towards Glenwood Ave./Mahoning Ave. Take a slight right onto High St. Take the second left onto Glenwood Ave. Turn left on Carroll St.

Aquaponics Facility Tour

Saturday, September 6 • 2 – 4 p.m.

Fresh Harvest Farm

Doug and Jeni Blackburn

33869 Fields Rd., Richwood, OH 43344

(614) 264-9098, info@freshharvestfarmllc.com



UNION CO.

Doug and Jeni Blackburn of Fresh Harvest Farm grows chemical-free produce using aquaponics in a commercial-size greenhouse and teaches others how to grow food using this sustainable production system. Aquaponics combines aquaculture, or raising fish in a contained environment, with hydroponics, growing in a soilless, recirculating water system. Using this method, the Blackburns grow specialty salad greens and tomatoes which are sold through a lettuce club and farmers markets.



Directions: From Columbus, take Rte. 33 W to the Marysville exit for Rte. 31 N. Take Rte. 31 N for about 15 miles. After the flashing lights in Sommerville, go right at the fork onto Osborne Rd. Continue on Osborne Rd. until it dead ends into Fish Daum Rd. Turn right, then make the first left onto Fields Rd. At the stop sign, zigzag across Rte. 739 to stay on Fields Rd. Fresh Harvest Farm is 2 miles ahead on the right.



JEREMY BEACHY

High Tunnel and CSA Farm Tour

Saturday, September 13 • 1 – 3 p.m.

The Farm on Kenyon Road

Sabrina Schirtzinger
 11749 Kenyon Rd., Gambier, OH 43022
 (740) 397-0401, schirtzinger.55@osu.edu
 www.knox.osu.edu



KNOX CO.

The Farm on Kenyon Road is a small-scale sustainable farm working to feed their own family and the community through a community supported agriculture (CSA) program. Visitors will see two high tunnels in production and learn how the farm produces pasture-raised beef and poultry. Guests will meet Local Food Council members working to promote a community-based local food system and enjoy a chef demonstration using locally produced meat, eggs, fruit, and vegetables.

Directions: From Columbus, take Rte. 62 E through Johnstown. Turn left on Rte. 661 and continue through Mt. Vernon. Turn right on Rte. 36 E. Turn right on Rte. 308 S. The farm will be on right side of road just before Kenyon College.

Pumpkin Field Night

Thursday, October 9 • 6 – 9 p.m.

OSU South Centers

Brad Bergefurd
 1864 Shyville Rd., Piketon, OH 45661
 (740) 289-2071 Ext. 132, bergefurd.1@osu.edu
 www.southcenters.osu.edu



PIKE CO.

OSU South Centers will showcase their pumpkin field research including cultivar evaluations, disease and insect identification and control, irrigation management, pollination, Israeli drip irrigation demonstration and management, and Integrated Pest Management techniques. Those in attendance will learn how to perform pumpkin fruit and stem evaluations to determine disease tolerance and have an opportunity to compare individual pumpkin weights, sizes, shapes, colors, and other market characteristics.

Cost: \$15, includes dinner. To register, contact Charissa McGlothlin at mcglothlin.4@osu.edu or (740) 289-2071 Ext. 132.

Registration: Pre-registration is required. Send checks to OSU South Centers.

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



LAUREN KETCHAM



**THE OHIO STATE
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