



# The 2010 Ohio Sustainable Farm Tour and Workshop Series

Sponsored by:

**Innovative Farmers of Ohio (IFO)**

**Ohio Ecological Food and Farm Association (OEFFA)**

**The Ohio State University Sustainable Agriculture Team**





**W**e believe that a good dinner can satisfy more than just our appetite. Agriculture, when practiced with integrity, can improve the quality of our soils, our water, our families, and our future.

Consumers are growing increasingly sophisticated about their food choices, demanding local and organic food in record numbers. Ohio farmers are meeting this growing demand for wholesome food by adopting sustainable farming practices and developing creative marketing solutions.

This annual series of free public tours, which has been held every year for almost three decades, features organic and ecological farms and gardens in Ohio. The 2010 Sustainable Farm Tour and Workshop Series includes tours of 15 farms, 3 university research centers, and 10 educational workshops, providing unique opportunities for growers, educators, and conscientious eaters to see, taste, feel, and learn what alternative production systems are all about from the real experts—the farmers and researchers themselves.

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

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

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

# Ohio Ecological Food and Farm Association (OEFFA)



OEFFA was formed in 1979 and is a grassroots coalition of farmers, backyard gardeners, consumers, retailers, educators, researchers, and others who share a desire to build a healthy food system that brings prosperity to family farmers, helps preserve farmland, offers food security for all Ohioans, and promotes economic development for our rural communities. For 31 years, OEFFA has used education, advocacy, and grassroots organizing to promote local and organic food systems, helping farmers and consumers reconnect and together build a sustainable food system, one meal at a time. For more information, go to [www.oeffa.org](http://www.oeffa.org), call (614) 421-2022, or write to 41 Crosswell Road, Columbus, Ohio 43214.

## SPECIALTY CROP PRODUCTION AND WIND POWER

**Monica Bongue: Muddy Fork Farm**

**Thursday, June 10 • 7–8:30 p.m.**

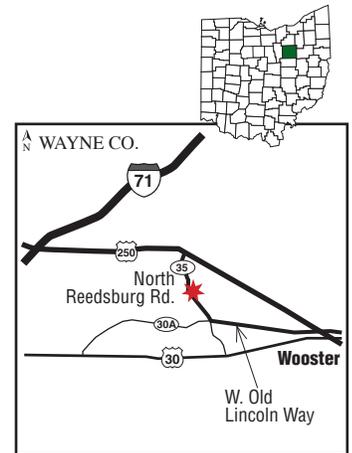
2289 N Reedsburg Rd., Wooster, Ohio

(330) 465-1399, [muddyforkfarm@gmail.com](mailto:muddyforkfarm@gmail.com)



Muddy Fork Farm provides local customers the freshest and highest quality produce grown in an ecologically mindful and sustainable manner. Muddy Fork Farm has been certified organic since 1997. Monica Bongue, the owner and operator of Muddy Fork Farm, is committed to harnessing renewable energy sources and decreasing the farm's carbon footprint. Tour participants will learn more about the installation and performance of a wind turbine, rain barrels, and heat sinks in the greenhouse. The farm is located 15 minutes west of Wooster overlooking the beautiful valley of the Muddy Fork of the Mohican River. A wide range of specialty crops, including blackberries, raspberries, salad mix, and microgreens, are sold through a CSA, at farmers' markets, to restaurants, and at the Local Roots Market and Cafe.

**Directions:** From Wooster, follow Rte. 250 west out of Wooster. Turn left onto W. Old Lincoln Way (30A). Proceed through Jefferson to Reedsburg. At Reedsburg, turn right (north) onto N. Reedsburg Rd. Stop at 2289 N. Reedsburg Rd. From I-71, exit at Rte. 250. Go east on Rte. 250. Turn right (south) onto Township Rd. 35. This intersection is hard to see, so go slowly after passing Rowsburg. Township Rd. 35 becomes N. Reedsburg Rd. Stop at 2289 N. Reedsburg Rd. If you reach Reedsburg, you have gone too far.





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## WOMEN IN AGRICULTURE

**Annie and Jay Warmke: Blue Rock Station**

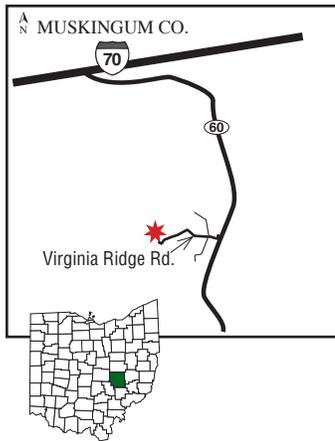
**Wednesday, June 16 • 1–4 p.m.**

1190 Virginia Ridge Rd., Philo, Ohio

(740) 674-4300, [annie@bluerockstation.com](mailto:annie@bluerockstation.com)

Women who farm or are thinking of farming as a living face many unique challenges in creating, converting, or operating sustainable farms, ranging from tools to animal care to accessing credit through financial institutions. Annie and Jay Warmke have thought a lot about these challenges and how they can be overcome. Participants will see a range of unique sustainable building designs, including Ohio's first Earthship and a plastic bottle greenhouse, as well as rainwater harvesting and natural gardens. Plan on attending for an afternoon of examining issues unique to women farmers.

**Directions:** From Zanesville, follow Rte. 60 south towards McConnellsville. About six miles past Duncan Falls, you will arrive in Gaysport (little more than a crossroad with a convenience store). From Gaysport, cross the bridge on your right just a hundred feet or so past the filling station (this is a large bridge that crosses the Muskingum River). On the far side of the bridge, turn left. Travel about 1/2 mile until you see a large two-story white building directly in front of you. There is a sign on that building pointing you up the hill towards Blue Rock Station, which is located about two miles on your left. Stop at 1190 Virginia Ridge Rd. From McConnellsville, head north on State Rte. 60. About 14 miles after leaving McConnellsville, you will enter the little village of Gaysport. Look for a bridge on your left. Cross the bridge and follow the directions listed above.



## PRODUCE, SPECIALTY GRAINS, AND LIVESTOCK

**Matt and Angie Starline: Starline Organics**

**Sunday, June 27 • 4–6 p.m.**

18635 River Rd., Athens, Ohio

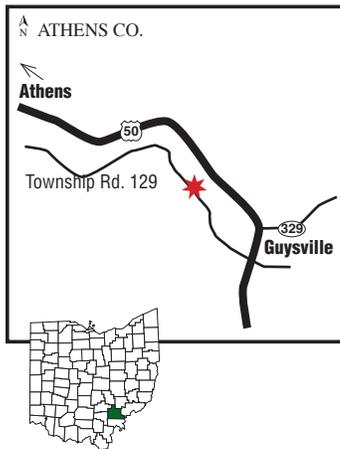
(740) 517-1032, [starlineorganics@verizon.net](mailto:starlineorganics@verizon.net)



Starline Organics is a certified organic diversified farm located in the Appalachian foothills of Southeast Ohio. The home farm is 50 acres and the Starlines rent additional acreage. They raise malting barley for beer making, spelt for puffed cereal, sweet sorghum for molasses, and 4.5 acres of produce. The Starlines also raise sheep, beef cattle, and pigs on pasture. Produce is marketed to area restaurants and through the Athens Farmers Market.

**Directions:** From Athens, follow US 50 out of Athens for a little over 12 miles. Turn right onto Township Rd. 129. Go 1.2 miles. The driveway is on the left. Stop at 18635 River Rd.

If you plan on attending, please RSVP to [starlineorganics@verizon.net](mailto:starlineorganics@verizon.net)



## ORGANIC GRAIN CROPS

### Clarence and Lowell Moore: Mapleside Farm

Saturday, July 17 • 2–5 p.m.

6438 Pioneer Tr., Hiram, Ohio

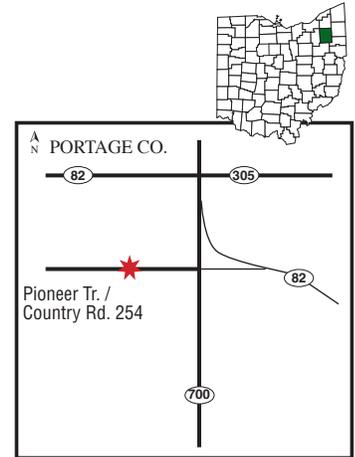
(330) 569-7033 (home), (330) 524-0479 (cell)

Clarence and Lowell Moore produce certified organic grains, hay, and maple syrup. The 200 acre farm was established in 1815. The Moores raise corn, soybeans, oats, spelt, and hay on their home farm and rent additional acreage. Tour participants will see the crop production fields, the sugar bush, and if the wind is right, maybe even an ultra-light or a glider taking off from the 2000' grass airstrip on the farm.

**Directions:** From Hiram, follow OH 700/Garfield Rd. south out of town for about one mile. Turn slightly right to stay on OH 700. Turn right onto Pioneer Tr./County Rd. 254. Stop at 6438 Pioneer Tr.



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## HIGH TENSILE FENCING

### Christina Wieg and Rick Perkins: Sandy Rock Acres

Sunday, July 18 • 1–5 p.m.

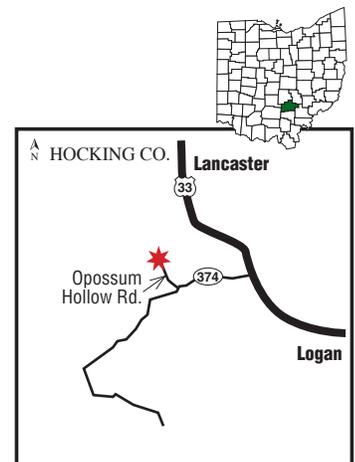
10999 Opossum Hollow Rd., Rockbridge, Ohio

(740) 385-0160, [wieg@netscape.net](mailto:wieg@netscape.net)

Sandy Rock Acres is a 50 acre farm located in the heart of Hocking Hills. Christina and Rick pasture raise quality meat goats and free range chickens for meat and eggs. They have worked closely with Natural Resource Conservation Service (NRCS) on a number of cost sharing grants in order to develop a spring, construct high tensile pasture fencing to increase rotational grazing, and install a cistern and water lines for a livestock watering system. Join them for a tour of their farm followed by discussion, demonstration, and hands on practice constructing high tensile fencing.

**Directions:** Take US-33 to State Rte. 374. Go west on State Rte. 374. Drive 1.6 miles and turn right on Opossum Hollow Rd. Sandy Rock Acres is the only farm house on the left side of the road. Stop at 10999 Opossum Hollow Rd.

Space is limited. Preregistration required by sending \$10 to OEFFA Workshops, 41 Croswell Rd., Columbus, Ohio 43214.



## BIODYNAMIC HERBS AND HONEY

### Dawn and Carson Combs: Mockingbird Meadows

Saturday, August 7 • 6:30–8:30 p.m.

16671 Burns Rd., Marysville, Ohio

(614) 354-5162, [dcombs@mockingbirdmeadows.com](mailto:dcombs@mockingbirdmeadows.com)

Mockingbird Meadows, a biodynamic herb and honey farm, was established in 2002. Dawn and Carson are passionate about growing fresh, potent medicinal herbs and have added value to these farm crops by using them to infuse their raw honey and as raw ingredients in skin care products. Plan on attending this tour to learn more about biodynamic herb production and the Combs' unique approach to sustainable bee hive management.

**Directions:** From Columbus, follow Rte. 161 west to Plain City. After passing through Plain City turn right onto Middleburg Plain City Rd. At Unionville Center, turn right onto Township Rd. 55. Turn left onto Robinson Rd. Turn left onto Burns Rd. Stop at 16671 Burns Rd. From Marysville, follow London Ave. south out of Marysville. Turn left onto Rausch Rd. Turn left onto Burns Rd. Stop at 16671 Burns Rd.





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## ORGANIC PRODUCE FOR CSA AND FOOD BANK

**Tim Knorr: Crown Point Ecology Center**

**Saturday, August 14 • 2–4 p.m.**

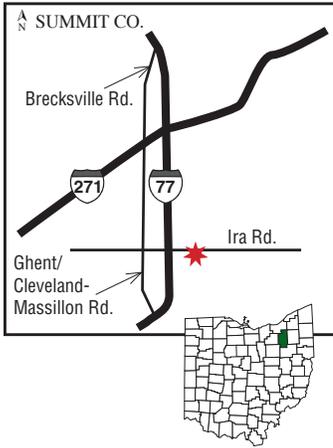
3220 Ira Rd., Bath, Ohio

(330) 668-8992, [farm@crownpnt.org](mailto:farm@crownpnt.org)



Crown Point Ecology Center is a 130 acre farm and education center sponsored by the Dominican Sisters of Peace in Akron. Over 40 types of certified organic vegetables are grown on 11 acres. Farm produce is marketed through a CSA. A significant portion of the harvest is donated to the Akron/Canton Regional Food Bank. Plan to attend this tour to see an expertly managed organic produce farm that provides fresh, nutritious food to families in northeast Ohio.

**Directions:** *From the north*, follow I-77 south to Exit 143 (Richfield/Wheatley Rd.). Turn right off the ramp and left at the first traffic light onto Brecksville Rd. Continue south to Ira Rd. Turn left onto Ira Rd. Crown Point is one mile down the road on the right side. *From the south*, follow I-77 north to Exit 138 (Ghent Rd.). Turn left off the ramp onto Ghent/Cleveland-Massillon Rd. Continue north on Cleveland-Massillon Rd. to Ira Rd. Turn right onto Ira Rd. Crown Point is one mile down the road on the right side.



## 2007 OEFFA STEWARDSHIP AWARD WINNER

**Mick Luber: Bluebird Farm**

**Saturday, September 18 • 2–6 p.m.**

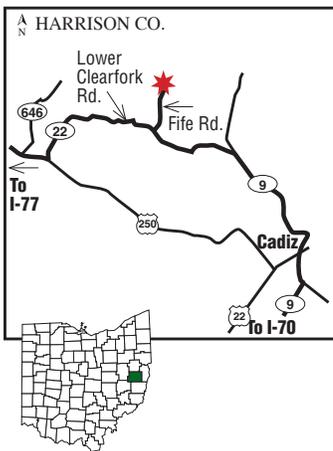
86663 Fife Rd. Cadiz, Ohio

(740) 945-0217



Mick Luber is OEFFA's 2007 Stewardship Award winner. He raises certified organic vegetables, fruits, herbs, mushrooms, flowers, garlic, chickens, and hay. Established in 1989, Bluebird Farm is one of the longest continually certified organic farms in the state. Enjoy a tour of a beautiful farm, talk with an extremely experienced and knowledgeable farmer, and bring a covered dish to share for a pot latch meal. Please bring the recipe to give to others. The pot latch will begin around 4:30 p.m.

**Directions:** *From Cadiz*, follow Rte. 9 north for three miles to County Rd. 22/ Lower Clearfork Rd. Turn left onto Country Rd. 22. Go 3 miles and turn right onto Fife Rd./ Township Rd. 240, which will be the third road on the right. Stop at 86663 Fife Rd. *From I-70*, take the Rte. 9 north exit to Cadiz. *From the north on I-77*, take Rte. 250. Two roads past State Rte. 646 is County Rd. 22/Lower Clearfork Rd. Turn left onto Country Rd. 22 and follow it for 4 miles. Turn left onto Fife Rd. *From the south on I-77*, follow Rte. 22 to Cadiz.





## POULTRY PROCESSING

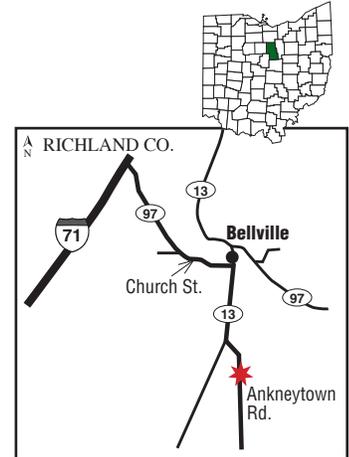
**Michelle Gregg-Skinner: Central Ohio Poultry Processing, Gregg Organics, Ltd.**

**Saturday, September 25 • 2–4 p.m.**

6139 Ankneytown Rd., Bellville, Ohio  
(419) 886-4422, [michelle@oeffa.org](mailto:michelle@oeffa.org)

A family farm recently converted to organic, this third-generation certified operation is host to an on-site poultry harvest facility for custom and commercial use and an EPA class II composting facility. All poultry waste is converted into compost. The facility is awaiting certification from the Global Organic Alliance for organic certification, Demeter for biodynamic certification, and the Food Safety and Inspection Service for federally-inspected poultry slaughter.

**Directions:** From I-71, take exit 165 for OH 97 Lexington/Bellville. Turn south onto OH 97. Turn right onto Main St./OH 13. Continue to follow OH 13. Turn slight left onto Ankneytown Rd. Stop at 6139 Ankneytown Rd.



## FARMLAND PRESERVATION

**John and Anne Hohmann: Clearview Farm**

**Saturday, October 2 • 2–4 p.m.**

11015 Mill St. NW, Pataskala, Ohio  
(740) 927-8268

Clearview Farm has been in the Hohmann family since 1929. Although this area is under heavy development pressure, Clearview Farm has been protected from development since 2001 through the Ohio Department of Agriculture's Farmland Preservation program. Small scale poultry and beef cattle, a diverse "barnyard garden," and a green house are all part of Clearview Farm. Corn and soybeans are conventionally grown on some of their 217 acres and 25 acres of woodland are used to produce cabinet grade lumber. Plan to attend this tour to hear about the process that any Ohio farmer can use to permanently protect their farm from development and help insure that the farm can stay in their family.

**Directions:** From Columbus, follow Broad St. east of the 270 outerbelt and turn right onto Mill St. Stop at 11015 Mill St. NW.



## CENTURY FARM

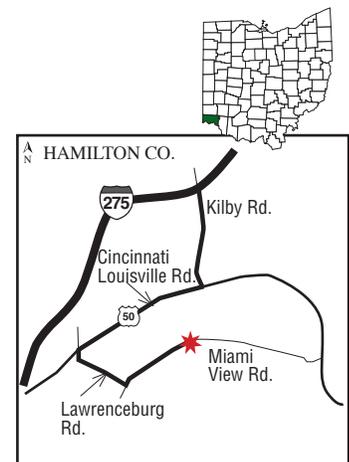
**Richard Stewart: Carriage House Farms, LLC**

**Saturday, October 16 • 2–4 p.m.**

10251 Miami View Rd., N. Bend, Ohio  
(513) 967-1106, [rstewart@zoomtown.com](mailto:rstewart@zoomtown.com)

Carriage House Farm, LLC is a 300 acre Ohio Century Farm that was established in 1855. The Stewarts raise produce for area restaurants and CSA sales, manage a growing apiary of more than 30 bee hives, and raise corn, beans, small grains, and hay. The farm also features a 32 stall horse boarding facility with three miles of riding trails. Tour participants will see a diverse and beautiful farm that is rooted in six generations of family stewardship.

**Directions:** From Cincinnati, follow Rte. 275 south out of Cincinnati. Exit 275 at Kilby Rd., exit 21. Turn right onto Kilby Rd. Turn right onto US Rte. 50. Turn left onto Geist Rd. Geist Rd. becomes Lawrenceburg Rd. Turn left onto Miami View Rd. Stop at 10251 Miami View Rd.



# JUNE 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
6	7	8	9	10 <b>Specialty Crop Production, Wind Power</b> 7–8:30 p.m. Wooster, Ohio p. 3 	11	12
13	14	15	16 <b>Women in Agriculture</b> 1–4 p.m. Philo, Ohio p. 4 	17	18	19
20	21	22	23	24	25	26
27 <b>Produce, Specialty Grains, and Livestock</b> 4–6 p.m. Athens, Ohio p. 4 	28	29	30			

# JULY 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
4	5	6	7	8	9 <b>Raised Bed Vegetable Production and Poultry</b> 10 a.m.–1 p.m. Tiffin, Ohio p. 12 	10
11	12	13	14	15 <b>Drip Irrigation</b> 6–8 p.m. Piketon, Ohio p. 15 	16	17 <b>Organic Grain Crops</b> 2–5 p.m. Hiram, Ohio p. 5 
18 <b>High Tensile Fencing</b> 1–5 p.m. Rockbridge, Ohio p. 5 	19	20	21	22	23 <b>Home-Scale Ecological Production</b> 7–9 p.m. Cleveland, Ohio p. 10 	24 <b>Fundamentals of Ecological Gardening—Day 1</b> 8:30 a.m.–5 p.m. Cleveland, Ohio p. 11 
(CONTINUED) 25 <b>Fundamentals of Ecological Gardening—Day 2</b> 8:30 a.m.–5 p.m. Cleveland, Ohio p. 11 	26	27	28	29 <b>Agricultural Research</b> 9–11 a.m. Custar, Ohio p. 14 	30 <b>Home-Scale Ecological Production</b> 7–9 p.m. Columbus, Ohio p. 10 	31 <b>Goat Dairy</b> 12–4 p.m. Kent, Ohio p. 12  <b>Fundamentals of Ecological Gardening—Day 1</b> 8:30 a.m.–5 p.m. Delaware, Ohio p. 11 

# AUGUST 2010

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
(CONTINUED) 1 <b>Fundamentals of Ecological Gardening—Day 2</b> 8:30 a.m.–5 p.m. Delaware, Ohio p. 11 	3	3	4	5	6 <b>Home-Scale Ecological Production</b> 7–9 p.m. Cincinnati, Ohio p. 10 	7 <b>Urban Ecological Food Production</b> 8:30 a.m.–5 p.m. Cincinnati, Ohio p. 11  <b>Biodynamic Herb and Honey</b> 6:30–8:30 p.m. Marysville, Ohio p. 5 
8	9 <b>Forest Garden Design Intensive</b> A Weeklong Design Immersion Course with Dave Jacke Springfield, Ohio. p. 11 	10	11 <b>Soil Ecology and Self-Renewing Fertility</b> 7:30–9:30 p.m. Yellow Springs, Ohio p. 10 	12 <b>Horticulture Field Night</b> 5–9 p.m. Piketon, Ohio p. 14 	13 <b>Advanced Wine Grape Production</b> 9:30–4 p.m. Piketon, Ohio p. 15 	14 <b>Organic Produce for CSA and Food Bank</b> 2–4 p.m. Bath, Ohio p. 6 
15	16	17	18 <b>Farming Education</b> 1–4 p.m. Delaware, Ohio p. 13 	19	20	21
22	23	24	25	26	27	28 <b>Conservation Farming</b> 1:30–4:30 p.m. Woodville, Ohio p. 13 

# SEPTEMBER 2010

THURSDAY	FRIDAY	SATURDAY
2 <b>OFFER Field Day</b> 1 p.m. Wooster, Ohio p. 15 	3	4
9	10	11
16 <b>Ribes 101</b> 6–8 p.m. Piketon, Ohio p. 15 	17	18 <b>2007 OEFFA Stewardship Award Winner</b> 2–4 p.m. Cadiz, OH p. 6 
23	24	25 <b>Poultry Processing</b> 2–4 p.m. Bellville, Ohio p. 7 

# OCTOBER 2010

THURSDAY	FRIDAY	SATURDAY
	1	2 <b>Farmland Preservation</b> 2–4 p.m. Pataskala, Ohio p. 7 
	7	8
	14	15
	16	16 <b>Century Farm</b> 2–4 p.m. N. Bend, Ohio p. 7 
	21	22
21 <b>Pumpkin Twilight Tour</b> 6–8 p.m. Piketon, Ohio p. 15 		23

# OEFFA's "Gardening Like the Forest" Workshop Series



This summer OEFFA is delighted to be offering a series of permaculture workshops with instructor Dave Jacke, the author of the award winning two-volume book *Edible Forest Gardens*. Jacke has studied ecology and design since the 1970s, and has run his own design firm, Dynamics Ecological Design, since 1984. He has designed, built, and planted landscapes, homes, farms, and communities throughout the United States. Assistant instructors Jessica Bilecki, Kurt Belser, and Sam Dunlap pour permaculture passion into their respective corners of Ohio through practice and teaching.

Please note that space is limited for some of the sessions. Don't miss this chance to learn directly from Dave, who has a rare gift for teaching permaculture concepts in a manner that engages the audience experientially!

## **PUBLIC EVENING TALKS:**

### **"HOME-SCALE ECOLOGICAL PRODUCTION"**

#### **Friday, July 23 • 7–9 p.m.**

The Intergenerational School  
12200 Fairhill Rd., Cleveland, Ohio

#### **Friday, July 30 • 7–9 p.m.**

Clinton Heights Church  
15 Clinton Heights Ave., Columbus, Ohio

#### **Friday, August 6 • 7–9 p.m.**

Civic Garden Center  
2715 Reading Rd., Cincinnati, Ohio

#### **Monday, August 9 • 7:30–9 p.m.**

Glen Helen Building  
405 Corry St., Yellow Springs, Ohio

Healthy forests maintain, fertilize, and renew themselves, naturally. Wouldn't you like to grow an abundant food-producing ecosystem like this in your back yard? You can! Edible forest gardens mimic the structure and function of natural forests, growing food, fuel, fiber, fodder, fertilizers, and "farmaceuticals." We can meet our own needs and regenerate healthy ecosystems at the same time! This public lecture introduces the concept of forest gardening, its scientific background, living examples, and some useful perennial edibles you can use in your own garden.

Cost: Free, \$10 donation appreciated for those who can afford it. No preregistration necessary.

## **PUBLIC EVENING TALK:**

### **"SOIL ECOLOGY AND SELF-RENEWING FERTILITY"**

#### **Wednesday, August 11 • 7:30–9 p.m.**

Glen Helen Building  
405 Corry St., Yellow Springs, Ohio

Soil ecosystems evolve from interactions between physical, chemical, geological, biological, and ecological forces. This talk examines the soil ecosystem with an eye toward creating intergenerational soil health and self-renewing fertility, the way natural forest ecosystems do. This systems perspective offers practical solutions useful to farmers, gardeners, landscapers, and restorationists for site assessment, site preparation, plant selection, planting techniques, and ecosystem management.

**TWO DAY WORKSHOPS:  
"FUNDAMENTALS OF ECOLOGICAL GARDENING"**

**Saturday July 24 & Sunday, July 25 • 8:30 a.m.–5 p.m.**

The Intergenerational School  
12200 Fairhill Rd., Cleveland, Ohio

**Saturday, July 31 & Sunday, August 1 • 8:30 a.m.–5 p.m.**

Stratford Ecological Center  
3083 Liberty Rd., Delaware, Ohio

Ecosystem agriculture mimics the structure and function of natural ecosystems in food-producing ecologies. This workshop explores the vision, theory, design, and practice of ecosystem agriculture using the temperate deciduous forest as the model. Lectures, field observations, and experiential classes will help participants develop practical design principles, practices, patterns, and processes for garden design and management.

Cost: \$175-\$225 (sliding scale). Lunch will be provided. Pre-registration required. Space is limited.

**ONE DAY WORKSHOP:  
"URBAN ECOLOGICAL FOOD PRODUCTION"**

**Saturday, August 7 • 8:30 a.m.–5 p.m.**

Civic Garden Center  
2715 Reading Rd., Cincinnati, Ohio

How can we mimic the structure and function of natural ecosystems while producing food in city environments? This workshop explores the vision, theory, design, and practice of urban ecosystem agriculture. We will focus on design scenarios of particular interest to city gardeners using a combination of lectures and experiential exercises.

Cost: \$100-\$125 (sliding scale). Lunch will be provided. Pre-registration required. Space is limited.

**WEEKLONG DESIGN IMMERSION:  
"FOREST GARDEN DESIGN INTENSIVE"**

**Monday, August 9–Sunday, August 15**

Andelain Fields  
Springfield, Ohio

Dive deeply into the vision, theory, design, and practice of creating edible ecosystems using temperate deciduous forest ecosystems as models. This weeklong immersion course offers lectures, site walks, and experiential exercises to help you understand the architecture, social structure, underground economics, and successional processes of natural forests. You'll also learn a variety of ecological design processes while designing a range of food-producing ecologies at our host farm near Yellow Springs.

Cost: \$700-\$1000 (sliding scale). Base fee includes space for onsite camping, lunches, and breakfast items. For low cost offsite accommodations please contact us. Pre-registration required. Space is limited.



**Registration:** You can register for any of the events that require pre-registration by sending a check (along with your name, address, phone number, and email) to OEFFA Forest Garden, 41 Croswell Rd. Columbus, Ohio 43214. For more information about the "Gardening Like the Forest" workshop series, contact Laura Wies at (614) 421-2022 or [laura@oeffa.org](mailto:laura@oeffa.org).

# Innovative Farmers of Ohio (IFO)



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



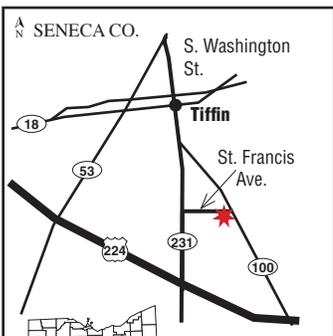
## RAISED BED VEGETABLE PRODUCTION AND POULTRY

**Sister Rita Wienken and Trish Valentine: Seeds of Hope Farm**

**Friday, July 9 • 10–1 p.m.**

194 St. Francis Ave. Tiffin, Ohio  
(419) 934-5144

Seeds of Hope Farm is a small diversified farm dedicated to sustainable agricultural methods. The farm is in its sixth year and has grown from two acres in 2005 to twelve acres in 2009. The 12 acre farm produces a wide variety of annual vegetables and herbs that are sold through a self-service farm stand, CSA, nursing homes, and to several restaurants. Most of the vegetables and herbs are produced on raised beds. The farm produces its own compost for the fields from horse manure, wood chips, and leaves that are delivered to the farm. Seeds of Hope also has a flock of 150 laying hens and seasonally raises about 300 pastured poultry meat chickens. A light lunch will be served.



**Directions:** *From the west or south*, take State Rte. 224 to State Rte. 231. Turn left on State Rte. 231 and go one mile. Turn right on St. Francis Ave. At the driveway to St. Francis Home, turn right and follow signs posted for the Franciscan Earth Literacy Center and Seeds of Hope Farm. *From the east*, take State Rte. 224 to State Rte. 100. Turn right onto State Rte. 100. About one mile north, turn left onto St. Francis Ave. Turn left at the second driveway and follow the signs for the Franciscan Earth Literacy Center and Seeds of Hope Farm. *From the north*, take State Rte. 53 south to Tiffin. Turn left on Washington St. Follow it through town, about two miles. Turn left at St. Francis Ave. Turn right at the driveway to St. Francis Home and follow the signs for the Franciscan Earth Literacy Center and Seed of Hope Farm.

## GOAT DAIRY

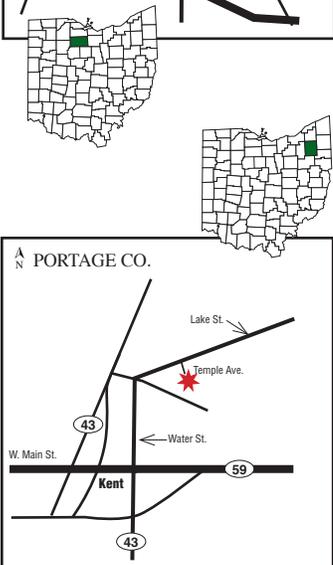
**Abbe and Anderson Turner: Lucky Penny Creamery**

**Saturday, July 31 • 12–4 p.m.**

632 Temple Ave. Kent, Ohio  
(330) 572-7550, [abbe@luckypennyfarm.com](mailto:abbe@luckypennyfarm.com)

Lucky Penny Creamery specializes in crafting nutritious goat cheeses, produced with only the highest quality milk using no artificial preservatives. True to artisanal standards, they craft the goat cheese by hand in small batches. Lucky Penny Creamery cheeses are sold across Ohio at farmers markets, CSAs, gourmet specialty stores, and restaurants. Join dairy goat farmers Abbe and Anderson Turner to learn about cheesemaking using milk from Ohio's goat dairies. Tour the facility and taste Ohio cheeses at the creamery retail store.

**Directions:** Take Temple Ave. off Lake St. north of downtown Kent.





## FARMING EDUCATION

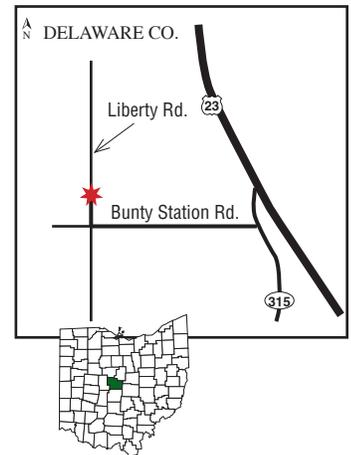
**Jeff Dickinson: Stratford Ecological Center**  
**Wednesday, August 18 • 1–4 p.m.**

3083 Liberty Rd., Delaware, Ohio  
 (740) 363-2548



Stratford Ecological Center (SEC) is a teaching, working organic farm, just south of the city of Delaware. Besides the many programs for children, there are walking trails through thick woods, a high tunnel, a straw shed, several raised beds of vegetables, a sugar shack, and pastures with cattle, sheep, goats, and pigs. There is also a barn and educational center. Guests are invited to bring a bag lunch which will be supplemented with a large community salad. Wagon rides will be offered around the farm with guidance from Jeff Dickinson, farm manager and director.

**Directions:** *From the South*, take State Rte. 315 to Bunty Station Rd. Turn west and go to Liberty Rd. Turn north. The sign to SEC is less than one mile on the right. *From the north*, take State Rte. 23 to State Rte. 315. Turn onto State Rte. 315. The first road on right is Bunty Station Rd. Turn right and go to intersection of Liberty Rd. Turn north. You will see the SEC sign on right. Stop at 3083 Liberty Rd.



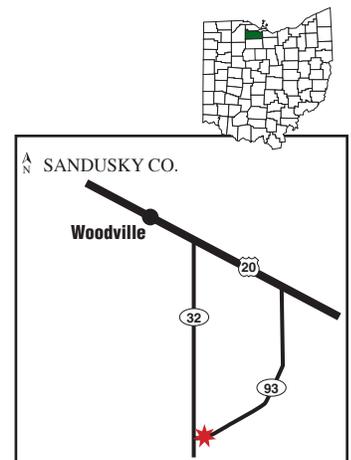
## CONSERVATION FARMING

**June and Barb Barger: Barger Farm and Barn**  
**Saturday, August 28 • 1:30–4:30 p.m.**

7417 Township Rd. 93, Woodville, Ohio  
 (740) 369-8272

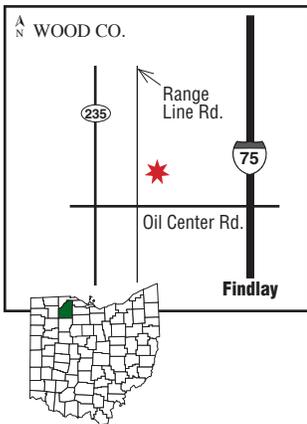
The Barger Farm was established in the 1850s as a diversified family farm. When June took possession of the farm in 2004, it included seven acres with a barn, woodlots, a stream, and 106 acres of tillable land. Josh and Jeremy Gerwin will talk about their practices of no-till, cover crops, and the USDA's Conservation Stewardship Program. June will speak about the reclaiming and reconstruction of the old barn into a beautiful showcase.

**Directions:** *From the north and west*, proceed to Rte. 20, go east through Woodville, cross the railroad tracks, and turn right immediately onto County Rd. 32. Go south about two miles to Township Rd. 93. Turn left. Stop at the first barn on the right at 7417 Township Rd. 93. *From the north and east*, proceed to Rte. 20, go west toward Woodville (do not cross the main railroad on Rt. 20), turn left at County Rd. 32, and go south about two miles. Turn left at Township Rd. 93. Stop at the first barn on the right at 7417 Township Rd. 93. *From the south and west*, proceed to Rte. 6, turn right, and go east to County Rd. 32. Turn north (left) onto County Rd. 32, continue to Township Rd. 93, just past the bridge over Coon Creek and a small wood lot. Turn right at Township Rd. 93. Stop at the first barn on the right at 7417 Township Rd. 93.



# OSU Sustainable Agriculture Team

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



**AGRICULTURAL RESEARCH**  
**OARDC NW Agricultural Research Station**  
**Thursday, July 29 • 9–11 a.m.**  
 4240 Range Line Rd., Custar, Ohio  
 (419) 257-2060



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

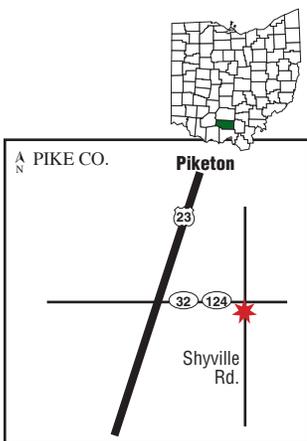
**Directions:** The research station is 1/2 mile northeast of Hoytville, at the center of Range Line and Oil Center roads.

**HORTICULTURE FIELD NIGHT**  
**OSU South Center**  
**Thursday, August 12 • 5–9 p.m.**  
 1864 Shyville Rd., Piketon, Ohio  
 (740) 289-2071 Ext. 223, [strawser.35@cfaes.osu.edu](mailto:strawser.35@cfaes.osu.edu)

Discover the latest research on various fruits, vegetables, specialty crops, irrigation techniques and more, as you tour their fields at the OSU South Centers at Piketon. View the demonstrations with the experts and be the first to learn the results of the 2010 trials being conducted. Stops on the wagon tour will include wine grapes, vegetable and melon evaluations, strawberries, primocane bearing and thornless blackberries, and drip irrigation. Leading the presentations will be Brad Bergfurd, horticulture educator, and Maurus Brown, small fruit specialist. This facility is one of OARDC's 10 outlying agricultural research stations across Ohio, conducting research critical to each region of the state in areas such as field crops, livestock production, fruits and vegetables, natural resource management, and wine grape production.

Cost is \$10 per person and includes dinner. RSVP by emailing Julie Strawser-Moose at [strawser35@cfaes.osu.edu](mailto:strawser35@cfaes.osu.edu). Visit <http://southcenters.osu.edu/hort> for more information.

**Directions:** *From Columbus*, take State Rte. 23 south to State Rte. 32 just past Piketon. Take State Rte. 32 east for two miles, then take Shyville Rd. south for approximately 200 yards. The driveway to the South Centers is on the left. *From Jackson*, take State Rte. 32 west approximately 20 miles. Take Shyville Rd. south approximately 200 yards. The driveway to the South Centers is on the left.



## ADVANCED WINE GRAPE PRODUCTION

OSU South Center

Friday, August 13 • 9:30–4 p.m.

1864 Shyville Rd., Piketon, Ohio

(740) 289-2071 Ext. 223, [strawser.35@cfaes.osu.edu](mailto:strawser.35@cfaes.osu.edu)

Take your knowledge to the next level with this advanced workshop on wine grape production. The day will include a presentation on the Vineyard Expansion Assistance Program (VEAP), discussion on wine grape varieties suited to Southern Ohio, pest monitoring and developing spray programs for control, crop load management, soil and leaf tissue analysis, prediction of crop yield, economics of maintaining a wine grape vineyard, and use of technology to locate best sites for growing grapes. Participants will also tour the NE1020 research trial that was established in 2008 to help educate growers about French-American and Vinifera varieties.

**Directions:** *From Columbus*, take State Rte. 23 south to State Rte. 32 just past Piketon. Take State Rte. 32 east for two miles, then take Shyville Rd. south for approximately 200 yards. The driveway to the South Centers is on the left. *From Jackson*, take State Rte. 32 west approximately 20 miles. Take Shyville Rd. south approximately 200 yards. The driveway to the South Centers is on the left.

## OFFER FIELD DAY

West Badger Farm

Thursday, September 2—1 p.m.

Apple Creek Rd. Wooster, Ohio

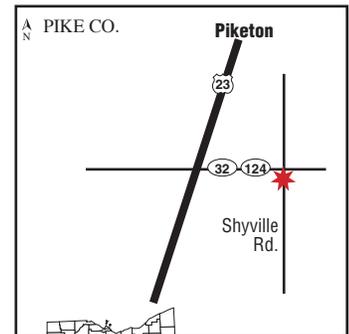
(330) 202-3528

Come see organic agronomic and horticulture research on OSU certified organic research land at the Ohio Agriculture Research and Development Center (OARDC). The tour will feature specialty small grains, including a hard white wheat trial, high-gluten soft wheat, cover crop research in organic vegetables, polyculture fruit and vegetables, and more.

**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.



Sponsored by OSU



## OSU South Centers' Summer Workshops

### 3RD ANNUAL DRIP IRRIGATION WORKSHOP

Thursday, July 15—6-8 p.m.

### RIBES 101 WORKSHOP

Thursday, September 16—6-8 p.m.

### 15TH ANNUAL PUMPKIN TWILIGHT TOUR

Thursday, October 21—6-8 p.m.

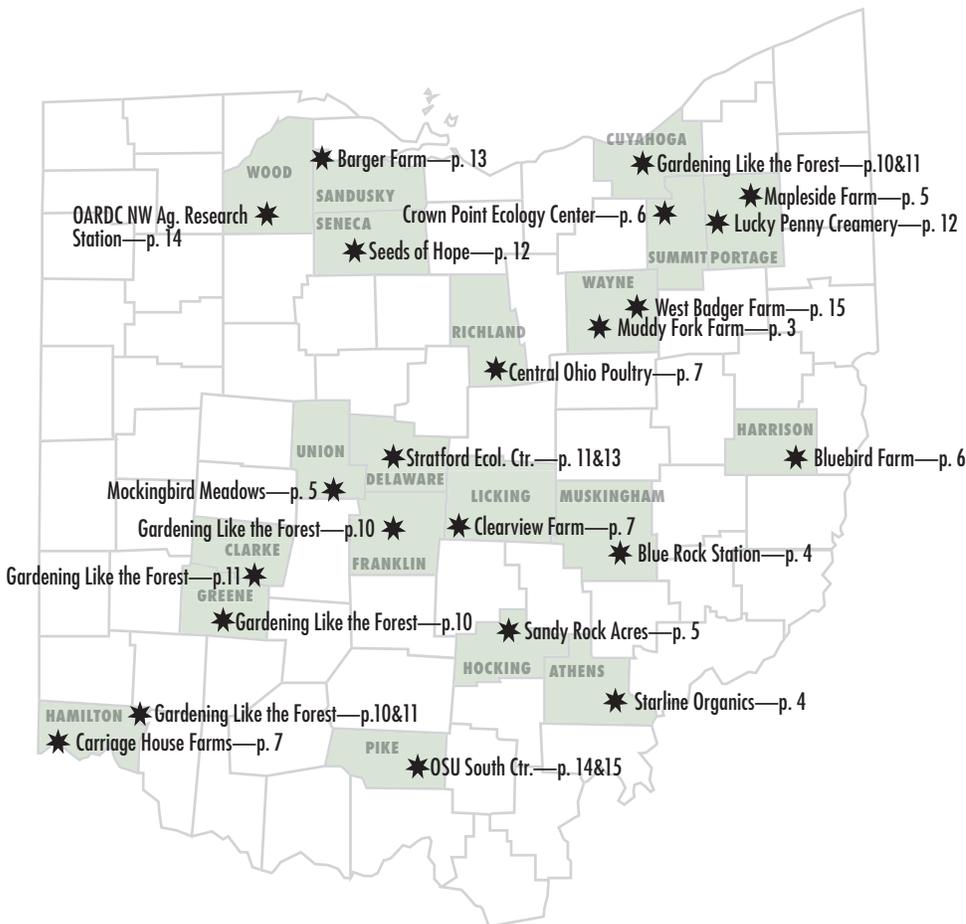
All workshops will take place at the OSU South Centers at 1864 Shyville Rd., Piketon, Ohio. Cost: \$5/person/workshop. For more information, call (740) 289-2071 Ext. 223 or email [strawser.35@cfaes.osu.edu](mailto:strawser.35@cfaes.osu.edu).



Ohio Ecological Food & Farm Association  
 41 Crosswell Road  
 Columbus, Ohio 43214

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## The 2010 Ohio Sustainable Farm Tour and Workshop Series

### Topics Include:

- Speciality grains
- Permaculture
- Wind power
- Meat goats and poultry
- Herbs and honey
- Poultry processing
- Farmland preservation
- Raised beds
- Goat dairying and cheesemaking
- Winegrape production
- ...and more!