

Asap's farm tour

2013 Guide

31 Farms
1 Pass

\$25 advance purchase

asapconnections.org

September
21 & 22
1-6 pm

E V E N T S P O N S O R S

Greenlife
GROCERY

wnc MAGAZINE
MOUNTAIN LIVING IN WESTERN NORTH CAROLINA



farm tour

THE FARM TOUR is

hosted annually by ASAP (Appalachian Sustainable Agriculture Project), an Asheville-based nonprofit with a mission to help local farms thrive, link farmers to markets and supporters, and build healthy communities through connections to local food. We work to reconnect you with what you eat and transform the food system by:

- ▶ Certifying local farms and local farm products as Appalachian Grown (more below)
- ▶ Spearheading a Local Food Campaign, which includes our *Local Food Guide*, Get Local initiative, and local food bumper sticker (have one on your car?!)
- ▶ Hosting fun local food events like this Farm Tour and our CSA Fair
- ▶ Providing marketing support and training to area farmers
- ▶ Running the Growing Minds Farm to School Program and Asheville City Market
- ▶ And so much more!

Learn about ASAP's work in the region at asapconnections.org, or call 828-236-1282.

Appalachian Grown: Certified Local

All 31 farms on the tour are Appalachian Grown certified by ASAP. Just what does that mean? It means that they're family farms growing and raising food right here in the Southern Appalachians.

Only certified farms are allowed to use the Appalachian Grown logo to market their food products. That, in turn, means that when you see the logo where you shop or dine, you can feel confident that the food you're enjoying or purchasing is **truly local**. (Find the Appalachian Grown partner restaurants and markets tour farms sell to in their listings in the following pages.) And, it means that as you take the tour, you'll see genuine Southern Appalachian working farms firsthand—learning how they keep area farming traditions alive, while innovating with the times, and how they preserve our rural landscapes and agricultural history.



ADMISSION

Purchase a **pass** for admission to ASAP's Farm Tour online at asapconnections.org or from any of the pass vendors listed on the back of this guide. If you purchase online, show your emailed receipt at the first farm you visit for your pass. Pack your car with a group of friends and family; the more people in your vehicle, the better the deal!

Pass Prices

(One pass admits an entire carload into all farms both days):

- ▶ \$25 pre-purchase and online
- ▶ \$30 at farms the days of the event
- ▶ OR \$10 per carload to visit an individual farm

Kickoff Event: \$20/person for Sunny Point Cafe's Spade to Spoon Social, a Farm Tour kickoff and fundraiser! (HUGE thanks to Sunny Point for hosting; see back cover for details).



Pass = Prizes

Your Farm Tour pass is also two raffle tickets. Fill out and present one ticket at the first farm you visit each day, and you're entered to win all kinds of fantastic local food prizes. Once you submit your ticket, everyone in your party will receive ASAP stickers to wear for access to more farms that day.



PolkFresh Farm Tour

Your ASAP Farm Tour pass also admits you into the PolkFresh Farm Tour. Pick up a PolkFresh Farm Tour Map at the Mill Spring Ag Center or at any participating farm. While ASAP's Farm Tour takes place on Saturday and Sunday, September 21 and 22, Polk County farms will **ONLY** be open on Saturday, September 21, from 8 am until 6 pm. Visit polkcountyfarms.org for more details.

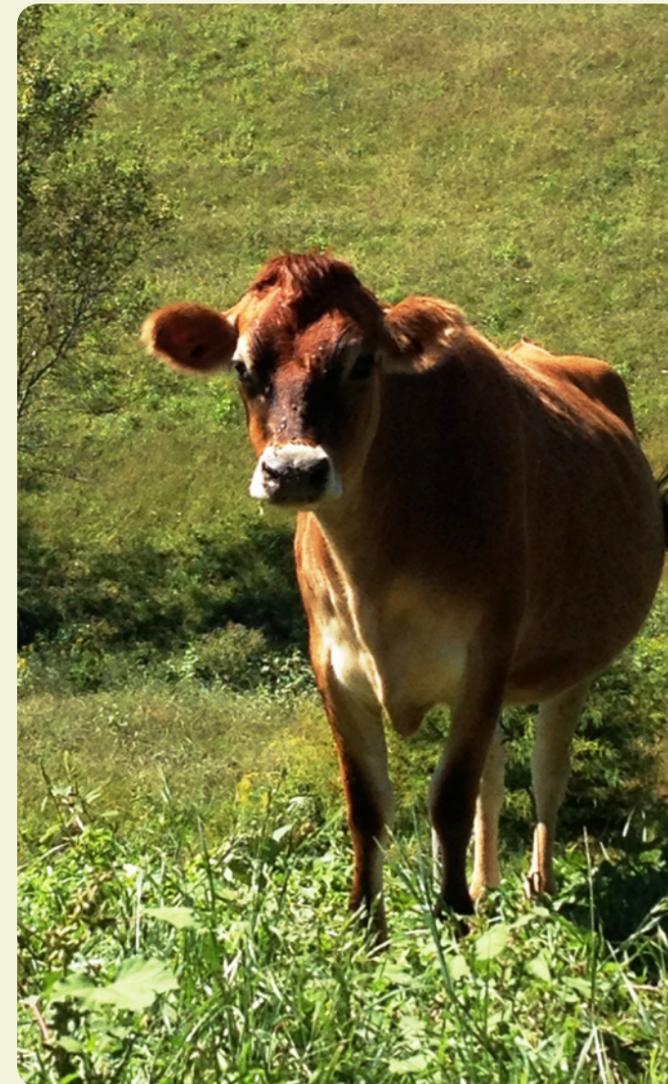


Volunteer

Want to help a farmer the weekend of the tour and get to take the tour for free? Volunteer! Sign up now at asapconnections.org to guarantee your spot. Questions? Email volunteer@asapconnections.org.

Are you a farmer or aspiring farmer?

Visit asapconnections.org to learn about our annual Business of Farming Conference, one-on-one assistance, Appalachian Grown certification, getting listed in our *Local Food Guide*, and more. Interested in participating in next year's Farm Tour? Email appgown@asapconnections.org.



September 21 & 22
Farms open at 1 pm
and close at 6 pm

TOUR-READY CHECKLIST

To help you make the most of your experience

- Make a tour itinerary:** Before you set off, read the farm descriptions in this guide (pages 5-15); you can also read more about each farm in ASAP's online *Local Food Guide* at appalachiangrown.org. We recommend picking six to eight farms that excite you most and visiting three or four farms a day, allowing one to two hours at each. Visiting farms in clusters can maximize your time at farms. Find suggested farm clusters on pages 4 and 5.
- Map your trip:** Study the map and locations of farms on pages 4 and 5 to plan your route in advance, and always have a map or printed directions in hand. Use the directions in this guide (pages 5-15), ASAP's online trip planner at appalachiangrown.org/map, and ASAP's Appalachian Grown app for iPhone (simply search Appalachian Grown in your app store). **Note:** GPS can be unreliable for some farms, and cell phone service can be spotty.
- Pack supplies:** Be prepared with bottled water, sunscreen and hats, walking shoes, hand sanitizer, bug spray, an atlas or map, an EpiPen® if needed, a cooler, an umbrella or rain jacket, cash, and a camera (read about our photo contest on page 6).
- Plan your meals:** Bring a cooler and cash. You can fill your cooler with snacks and lunches—many farms are perfect picnic spots—and/or fill it with farm products you buy on the tour. All farms will offer products for sale, from produce and cheeses to meats and fiber. Many farms also offer meals, so bring cash to enjoy; farms offering meals share information in their listings (pages 5-15). Appalachian Grown restaurants are also great meal stops. Find out which restaurants a farm sells to in their listing.
- Leave pets at home:** They pose food safety threats, can damage plants, and are dangerous around livestock.

Tag Your Tour

On social media? Use **#asapfarmtour** when you post and tweet about your Farm Tour experience, and follow the hashtag for ideas and inspiration from others. We'll be active on Facebook and Twitter throughout the weekend. What's more, your social shares will live on, as we plan to record the excitement of the 2013 tour with Storify!

Live Twitter Chat

Join us on **Tuesday, September 17, from noon until 1 pm** for a live Twitter chat. Get all your Farm Tour questions answered + tips for making the most of the event from ASAP and past attendees. How? It's simple: just use **#asapfarmtour!**



facebook.com/asapconnections



[@asapconnections](https://twitter.com/asapconnections)



pinterest.com/asapconnections

For more tour tips,
visit asapconnections.org.



Look for Farm Tour signs to guide you to your destination.

Mars Hill Cluster

- 1 Dry Ridge Farm
- 2 Bee Tree Farm and Vineyard
- 5 Wild Mountain Apiaries

Yancey Cluster

- 4 Wellspring Farm
- 5 Mushroom Hut @ Fox Farms
- 6 Mountain Gardens
- 7 Duck Dance Farm

Barnardsville Cluster

- 8 Razor Mountain
- 9 Hawk and Ivy Bed and Breakfast
- 10 Good Fibrations

Mars Hill Cluster

I-26 W. (19/23) north of Asheville to exit 11, Mars Hill; left off exit onto Hwy. 213 W. All of these farms are west of Mars Hill off of Hwy. 213.

1 DRY RIDGE FARM
Pastured Pigs, Newborn Lambs, Chickens, Rotational Grazing

Wendy and Graham Brugh
 181 Willow Dr., Mars Hill
 828-319-5656
 www.dryridgefarm.org

Learn how we use rotational grazing techniques with our sheep to benefit our pastures and how we manage our hog fields to prevent erosion. See piglets of all ages and visit our lambing barn. September is lambing month, so lambs will be in the first month of their lives. Bottle-feed babies.

For sale on tour: All cuts of pork, lamb, and chicken; whole rabbits, eggs, possibly late tomatoes, potatoes, winter squashes

Find us at restaurants: Red Stag Grill, Seven Sows Bourbon and Larder

CSA offered

Find us at tailgates: Asheville City Market South, French Broad Food Co-op Wednesday Tailgate Market, Oakley Farmers Market

Directions: I-26 W. (19/23) north of Asheville to exit 11, Mars Hill; left off exit onto Hwy. 213 W. Drive through town, exactly 2 miles from the exit ramp, and turn left on Gabriels Creek Rd. Go .5 mile and take first right onto Green Acres Rd. (Take this turn slowly and stay to the right, as you can't see oncoming traffic.) Follow for less than a mile. Green Acres turns to gravel and goes up a steep hill. At top of the hill, take a left onto Willow Dr. and park below the large tan and green metal barn.

Tag Your Tour
 Use #asapfarmtour to share your Farm Tour via social media.

2 BEE TREE FARM AND VINEYARD

Meal Stop
New on the Tour
Greenhouse and Hydroponic Production, Winemaking, Yurt

Ron Gagliano
 246 Bee Tree Rd., Marshall
 828-680-9496
 www.beetreefarm.wordpress.com

See our gardens, nine greenhouses, nine ponds, yurt, and hydroponic units. Learn about our winemaking process and visit our farm store and chickens.

For sale on tour: Tomato sauces, pesto, preserves, hummus, hot sauce, vegetables

Enjoy a meal: Italian sausage or meatball heros, vegetable risotto, organic salad, and cobbler

CSA offered

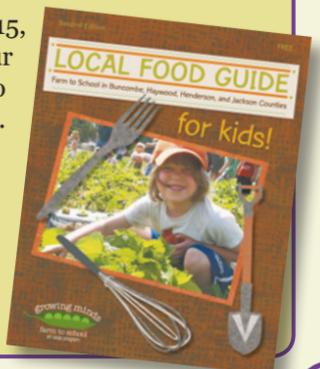
Find us at tailgates: French Broad Food Co-op Wednesday Tailgate Market, Madison County Farmers & Artisans Market, North Asheville Tailgate Market, West Asheville Tailgate Market

Directions: I-26 W. (19/23) north of Asheville to exit 11, Mars Hill; left off exit onto Hwy. 213 W. Travel about 3.5 miles, through Mars Hill, and make a right onto Bone Camp Rd./NC 1362. Drive 2.4 miles to the road's end. Turn left onto East Fork Rd. Go .7 mile to Bee Tree Rd. and turn right. Travel .2 mile and turn into the property on the right side. Follow signs to park.

Kids Activities

Pick up a copy of ASAP's *Local Food Guide for Kids* at the first farm you visit.

On page 15, find a tour journal to complete.



Leicester Cluster

- 11 Gaining Ground Farm
- 12 Addison Farms Vineyard
- 13 Farm House Beef
- 14 Wake Robin Farm Breads
- 15 Long Branch Environmental Education Center

West Cluster

- 16 Smoking J's Fiery Foods and Farm
- 17 Venezia Dream Farm
- 18 Sunburst Trout Farms

Fairview Cluster

- 19 Cloud 9 Farm
- 20 Flying Cloud Farm
- 21 Hickory Nut Gap Farm
- 22 Imladris Farm
- 23 Adelbert Farm

Old Fort Cluster

- 24 Round Mountain Creamery
- 25 Foothills Pasture Raised Meats
- 26 Farm Fresh Ventures
- 27 Vandele Farms on Cedar Creek

Henderson Cluster

- 28 Saint Paul Mountain Vineyards
- 29 J.H. Stepp Farms Hillcrest Orchard
- 30 Justus Orchard
- 31 Holly Spring Farm and Nursery

Participating farms subject to change; visit asapconnections.org for the most up-to-date information.

We wish you a safe and enjoyable 2013 Farm Tour. There are inherent risks in agritourism, so please respect the farms' posted warnings and directions regarding safety around animals, water, electric fences, and farm equipment and supervise your children closely. Participation in ASAP's Farm Tour is at your own risk.



2012 Photo Contest entry Brandy Ball

SAY CHEESE!

The **Farm Tour Photo Contest** is back. Snap some great shots of your experience, upload them through ASAP's community website fromhere.org by midnight on Wednesday, September 25, and you could win free coffee for an entire year from Appalachian Grown partner restaurant Green Sage Coffeehouse & Cafe and a free pass to next year's tour!

A professional photographer will select three winners. Find more information at fromhere.org.

Flip through a photo album of all 2012 contest entries, including the winners, at fromhere.org/photos. Also find the winning photographs and several great entries throughout this guide.



3

WILD MOUNTAIN APIARIES

Bees, Honey, Observation Hive, Honey Extracting

Jon Christie

875 Will Arrington Rd., Marshall
828-689-4095
www.wildmountainbees.com

Visit our bee farm, where we manage about 150 honeybee colonies for production of varietal honeys, nucleus honeybee colonies, and queens. We live off-grid, producing our power with micro-hydro and solar. Interested in home beekeeping? Ask us about our seasonal workshops.

More for kids: Bee-themed games and activities, observation hive

For sale on tour: Honey, herbal infused honeys, beeswax candles, propolis tinctures

Find us at restaurants/retailers: Cúrate, HomeGrown, Madison Natural Foods

Find us at tailgates: Asheville City Market, North Asheville Tailgate Market (occasionally)

Directions: I-26 W. (19/23) north of Asheville to exit 11, Mars Hill; left off exit onto Hwy. 213 W. Follow 213 for 5 miles, through Mars Hill, and turn right onto Petersburg Rd. Follow Farm Tour signs to Arrington Branch Baptist Church; stay left past the church and drive to end of pavement. Continue up gravel to first driveway on the left.

Yancey Cluster

I-26 W. (19/23) north of Asheville to exit 9, Burnsville; right off exit onto Hwy 19 E. All of these farms are east off of Hwy. 19/23.

4

WELLSPRING FARM

Llamas, Alpacas, Sheep, Rabbits

Elke Amenda-Spirakis

166 Wellspring Ln., Burnsville
www.wellspringfarm.com

Wellspring Farm specializes in fiber-producing animals. Visit with our llamas, alpacas, and Jacob Tunis and Corriedale sheep. Learn about the animals, proper fencing and care, fiber processing, rotational grazing, and fiber crafts.

More for kids: Learn how to felt

For sale on tour: Wool fleeces, roving, yarns, and hand knit crochet; felted items, eggs, honey, beeswax, ornaments, snacks, bottled water

Find us at tailgates: North Asheville Tailgate Market, Yancey County Farmers Market

Directions: GPS does not work. I-26 W. (19/23) north of Asheville to exit 9, Burnsville; right off exit onto Hwy 19 E. Travel 8.2 miles on 19 E. Turn left onto Scronce Creek Rd. (take first right to stay on Scronce Creek). Drive 7.5 miles over the mountain. Turn left onto Riddle Branch Rd. and right onto Wellspring Lane (.2 mile) and right at the fork. Wellspring Ln. is a gravel road.

Navigation note: If planning to visit the next farm (5), take a left when you leave our drive onto Riddle Branch Rd. and pull out a map.

5

THE MUSHROOM HUT @ FOX FARMS

Mushrooms, Mountain and Native Crafts, Hops, Bees

Alan and Susan Fox

54 Labrador Ln., Burnsville
828-682-1405
Find us on Facebook and Local Harvest

We're a "working and teaching" farm trying to teach the mountain ways of "makin' do and gettin' by," or some call it sustainability. Tour our small-scale diversified farm where we have goats' milk and cheese, shiitake mushrooms, produce, and berries. Visit the mushroom hut to learn about growing shiitakes.

More for kids: Make cornhusk dolls, jewelry, and dream catchers

For sale on tour: Fresh-ground Bloody Butcher cornmeal, goat milk and cheeses; possibly fresh hops, shiitake mushrooms, heirloom tomatoes, eggs, baked goods,



Mushroom Hut @ Fox Farm products

and honey; goat milk soap, handcrafted necklaces, handmade knives, dream-catchers, handcrafted tiles, pottery
Find us at retailers: Market on Oak
Find us at tailgates: Yancey County Farmers Market

Directions: I-26 W. (19/23) north of Asheville to exit 9, Burnsville; right off exit onto Hwy 19 E. and follow for approximately 13 miles. Turn left onto Jacks Creek Rd. and travel about 3.3 miles to take a right on Star Branch Rd. After 1 mile, turn right to the farm on Labrador Ln.

6

MOUNTAIN GARDENS

Medicinal and Culinary Herbs, Native Plants

Joe Hollis

546 Shuford Circle Rd., Burnsville
828-675-5664
www.mountaingardenherbs.com

More botanical garden than farm, this one-acre display incorporates more than 500 species, including native and oriental medicinal herbs, perennials, food and craft plants, sacred and magical herbs, and useful weeds. Visit the herb shop and pharmacy, extensive library, and see examples of alternative building and energy.

For sale on tour: Medicinal herb plants and preparations

Directions: I-26 W. (19/23) north of Asheville to exit 9 Burnsville; right off exit onto Hwy 19 E. Follow for about 20 miles, passing through Burnsville. Take a slight right onto Micaville Loop, following signs for Hwy. 80 S. and Mt. Mitchell. After .6 mile, turn right onto

Hwy. 80 S. Travel for about 6.5 miles. After passing Toe River Arts, turn right on White Oak Creek Rd. Follow signs to Mountain Gardens. Parking is on the left side of the road; you may want to drive past the gardens, turn around, and come back to park.

7

DUCK DANCE FARM

Endangered Duck Breeds, Heritage Poultry, Sustainable Aquaculture

Andrew Frank

150 Troxell Dr., Burnsville
828-675-2012
www.duckdancefarm.com

Saxony, Welsh Harlequin, and Ancona. Those are just a few of the beautiful rare and endangered domestic duck breeds living at our conservation waterfowl and heritage poultry farm. Visit with our animals, including baby ducks, and learn about our sustainable aquaculture system.

For sale on tour: Duck eggs, rare ducklings and adult ducks, bedding plants, French guinea keets

Find us at tailgates: Bakersville Farmers Market, Spruce Pine Farmers Market

Directions: I-26 W. (19/23) north of Asheville to exit 9, Burnsville; right off exit onto Hwy 19 E. Follow for about 20 miles, passing through Burnsville. Take a slight right onto



Duck Dance Farm

Tag Your Tour

Use #asapfarmtour to share your Farm Tour via social media.

Micaville Loop, following signs for Hwy. 80 S. and Mt. Mitchell. After .6 mile, turn right onto Hwy. 80 S. Travel for about 6.5 miles. After passing Toe River Arts, travel .5 mile and turn right on White Oak Rd. Drive .5 mile and take a left onto White Oak Creek Rd. Drive .8 mile and make a left onto Troxell Dr.; stay left on gravel road to farm.

Barnardsville Cluster

I-26 W. north of Asheville to exit 15, Jupiter/Barnardsville; right off exit onto 197/Barnardsville Hwy. All of these farms are east off of Hwy. 197.

8

RAZOR MOUNTAIN

Home-Scale Food Production, Heritage-Breed Farm Animals, Fruits, Herbs

Mary Tavolacci and Mike Quirk

157 Poverty Branch Rd., Barnardsville
828-545-8824
www.razormountain.com

Ever met a Tennessee Fainting goat? A pint-sized Dexter milk cow? A Gloucestershire Old Spots boar? Our 11-acre farm is



2012 Photo Contest entry
Debbie Wren Hill

committed to preserving heritage breeds of pigs, goats, cows, and chickens; we also have three horses. Come meet them all.

For sale on tour: Honey, eggs, frozen heritage breed chickens, inoculated mushroom logs, comfrey and other herb plants, sign up for beef and produce available in late fall

Directions: I-26 W. north of Asheville to exit 15, Jupiter/Barnardsville; right off exit onto 197/Barnardsville Hwy. Continue 5.9 miles to a left turn on Poverty Branch Rd. Travel .9 mile to the farm on the right.

9 HAWK AND IVY BED AND BREAKFAST
Edible Landscaping Demonstration Garden, Flowers, B&B

Eve and James Davis
133 North Fork Rd., Barnardsville
828-626-3486
info@hawkandivy.com
www.hawkandivy.com

Organic gardens are the heart of our 24-acre holistic B&B retreat. The edible landscaping focuses on beauty, productivity, and diversity with hundreds of varieties of herbs, flowers, vegetables, fruits, berries, and "planted" poems.

For sale on tour: Plants, jams, pickles, poems

Directions: I-26 W. north of Asheville to exit 15, Jupiter/Barnardsville; right off exit onto 197/Barnardsville Hwy. Continue 6.5 miles to Hawk and Ivy, #133, on the right. Park in the field to the left.

10 GOOD FIBRATIONS
Goats, Fiber Processing Demonstrations

Marcia Kummerle
27 Ivan Bridge Dr., Barnardsville
828-626-4303
Find us at www.handmadeinamerica.org

A quaint restored barn is home to our Angora goats. Come meet and pet them and learn about the mohair they produce for Good Fibrations roving, yarn in natural colors, and kettle dyed and hand painted colorways. See demonstrations of spinning, weaving, and more.

For sale on tour: Mohair locks: dyed and natural colors for doll making, knitting, weaving, and felting; roving for spinning and knitting/crocheting; yarn: natural colors, kettle dyed, and hand painted; hats, scarves, shawls, vests

Directions: I-26 W. north of Asheville to exit 15, Jupiter/Barnardsville; right off exit onto 197/Barnardsville Hwy. After approximately 6 miles, turn right onto Dillingham Rd. Drive about 3 miles, passing the Barnardsville Community Center on the left, and take a sweeping turn left to stay on Dillingham. On the right, you'll see white vinyl fencing and a white cottage. Take the bridge to the left. Over the bridge, bear left and then right to barn/house with lattice work.

Leicester Cluster

I-240 W. in Asheville; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. In one mile, turn right on Hwy. 63/New Leicester Hwy. All of these farms are accessed from New Leicester Hwy.

11 GAINING GROUND FARM
Vegetables, Cattle, Pigs, Flowers

Anne and Aaron Grier
298 Sluder Branch Rd., Leicester
www.gaininggroundfarm-nc.com

See our herd of Red Devon cattle, flock of chickens, pigs, and vegetable-growing bottomland. We operate as a CSA program and raise fruit and vegetables for sale at area tailgate markets and restaurants. We strive to raise food that is healthier for all of us using ecologically responsible methods.

For sale on tour: Flowers, vegetables, beef, eggs
Find us at restaurants: Ben's Tune-Up, Market Place, Table, Zambra
CSA offered
Find us at tailgates: Asheville City Market, Montford Farmers Market, North Asheville Tailgate Market

Directions: I-240 W. in Asheville; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. Turn right on Hwy. 63/New

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Leicester Hwy. Travel 6.6 miles and turn right onto Old Leicester Hwy. After .9 mile, turn left onto Sluder Branch Rd./SR 1617 and travel .4 mile. Farm is on the left.

12 ADDISON FARMS VINEYARD
Wine Grape Orchard, Winemaking, Mountain Views

Jeff Frisbee
4003 New Leicester Hwy., Leicester
828-581-9463
www.addisonfarms.net

Taste our current selection of farm-grown wines in the tasting room. Walk the vineyard, see how wine grapes are grown, learn about the winemaking process, and enjoy panoramic mountain range views.

For sale on tour: Variety of wines
Meal: Doc Brown's BBQ Food Truck (Sat.)

Directions: I-240 W. in Asheville; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. Turn right on Hwy. 63/New Leicester Hwy. Travel about 14 miles to the farm on the right side. Look for Union Baptist, a little white church, on the left. Driveway is first right after the church's cemetery.

13 FARM HOUSE BEEF
Cattle, Hayrides, Hiking

Carolyn Bradley
978 Piney Grove Rd., Marshall
770-856-9694
www.farmhousebeef.com

Stretch your legs and explore short and long trails on our picturesque 130-acre family farm. Come later in the afternoon and see humanely raised, grassfed Angus cattle and calves grazing (greatest number visible 3-6 pm). Learn about rotational grazing and preparing beef.
More for kids: Volleyball, badminton, horse shoes, hiking

For sale on tour: All cuts of beef; call or email an order in advance to ensure product availability

Enjoy a meal: Hamburger or cheese-burger plates
Find us at tailgates: Asheville City Market South

Directions: I-240 W. in Asheville; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. Turn right on Hwy. 63/New Leicester Hwy. Travel about 13 miles to Hwy. 1001/Meadows Town Rd. and turn right toward Marshall. Travel about 3 miles and take a left on Piney Grove Rd. (no street sign; look for Piney Grove Baptist Church sign). Travel 1 mile to the farm house.

14 WAKE ROBIN FARM BREADS
Brick Oven Baking, Gardens

Steve Bardwell and Gail Lunsford
472 Teague Rd., Marshall
828-683-2902
Find us on the Blue Ridge Web Market

Learn about brick oven bread baking techniques, create your own pizza using fresh local ingredients, and enjoy a picnic in the meadow. Take a self-guided tour of our vegetable and flower gardens.
More for kids: Swing set and play area

For sale on tour: Artisan bread
Enjoy a meal: Brick oven pizza
Find us at tailgates: Montford Farmers Market, North Asheville Tailgate Market

Directions: I-240 W. in Asheville; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. Turn right on Hwy. 63/New Leicester Hwy. Travel about 13 miles to



Wake Robin Farm Breads

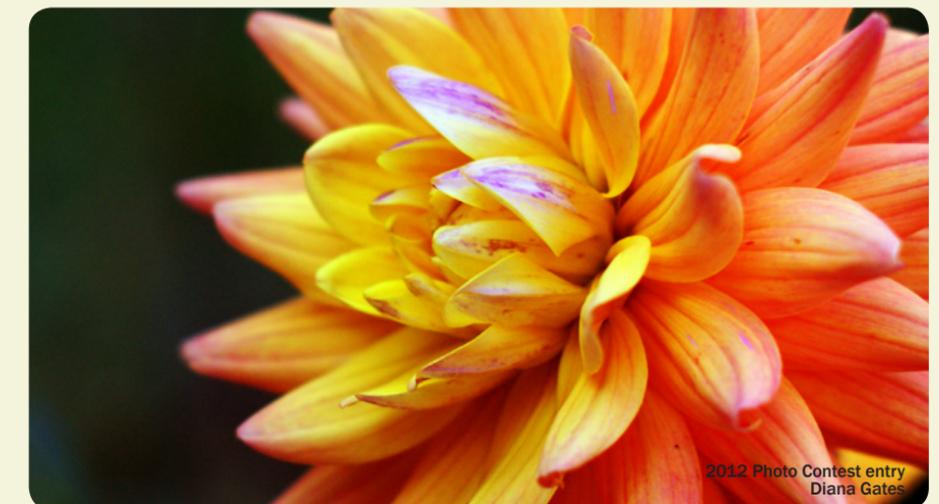
Hwy. 1001/Meadows Town Rd. and turn right toward Marshall. Go 3.2 miles on Meadows Town Rd. At the bottom of the hill, you will see the sign for Teague Rd. on the right (sign on left is Graham Rd.). Turn right onto Teague Rd. and travel .5 mile on unpaved road to mailbox #472. Turn right up the driveway, driving for about .5 mile until you come to the house.

15 LONG BRANCH ENVIRONMENTAL EDUCATION CENTER

Berries, American Chestnut Nursery, Heirloom Apples, Aquaculture

Paul Gallimore
278 Boyd Cove Rd., Leicester
828-683-3662
www.longbrancheec.org

See an edible landscape and permaculture design, including heritage red raspberries, blueberries, wineberries, strawberries, an American Chestnut nursery, and heirloom



2012 Photo Contest entry
Diana Gates



2012 Photo Contest entry
Marc Henry

apples. Tour a trout aquaculture pond, see passive solar buildings and other renewable energy systems, and enjoy nature trails, waterfalls, and wildlife.

For sale on tour: Jams, honey, u-pick berries, apples, apple cider, pears, chestnuts

Directions: I-240 W.; stay in left lane onto 19/23 (Patton Ave.) in West Asheville. Turn right on Hwy 63/New Leicester Hwy. Travel about 11 miles to Trading Post Grocery. Turn left onto N. Turkey Creek Rd. After 1.4 miles, bear right on Early's Mtn. Rd. and proceed 5.9 miles over the mountain. The road turns into Big Sandy Mush Rd. Turn right at Boyd Cove Rd. and continue about a mile to the LBEEC sign. Go up the gravel drive and take left fork to grassy parking area across from the barn.

West Cluster

I-40 W. west of Asheville toward Canton. All of these farms are off of I-40 W.

16 SMOKING J'S FIERY FOODS AND FARM

Meal Stop

Chile Peppers, Cooking Techniques and Tastings

Joel Mowrey
36 Rootstock Rd., Candler
828-665-2095
www.smokingjsfieryfoods.com

17 VENEZIA DREAM FARM

Alpacas, Fiber Products and Demonstrations

Starr Cash
56 Pisgah View Dr., Candler
828-298-9166
www.veneziadream.com

Smoking J's Fiery Foods and Farm could be considered the New Mexico of Appalachia, where all things revolve around the mighty chile pepper. Be captivated by the sights, sounds, and smells of peppers at the peak of their season.

For sale on tour: Fresh peppers, dried peppers, salsa, hot sauce, BBQ sauce, spice blends

Find us at restaurants/retailers: Corner Kitchen, Cúrate, Farm Burger, French Broad Food Co-op, Nine Mile, West Village Market

Find us at tailgates: Asheville City Market, Montford Farmers Market, North Asheville Tailgate Market, West Asheville Tailgate Market

Directions: I-40 W. of Asheville to exit 44, Candler/Enka. Turn right onto Smokey Park Hwy./US 19/23 S. Travel 3 miles to Hwy. 151 and turn left. Continue 4.1 miles to a right turn on Curtis Creek Rd. Proceed 1.3 miles, turn right onto Old Curtis Cove Rd., and immediately bear left onto Rootstock Rd. Travel this shared private gravel road slowly, watching for animals and children, until you reach the farm at the end.

Hang out with our alpacas, charming livestock prized for their soft fiber. Alpacas are a 3-in-1 source of income for our farm: sales of alpacas, of alpaca fiber products such as yarn, and alpaca compost. Have/want a small acreage farm? Talk with us about how alpacas are a good option for income diversification.

For sale on tour: Fiber, roving, batts, yarn; knitted, woven, and crocheted finished garments; household textiles

Directions: I-40 W. from Asheville to exit 44, Candler/Enka. Take US 19/23 S. (Smokey Park Hwy.) west toward Enka and Candler for about 3 miles. Turn left on NC 151 S. (Pisgah Hwy.) and travel about 5.8 miles. Turn right on Pisgah View Dr. and travel about .3 mile. Farm is second house on the right after the bridge.

18 SUNBURST TROUT FARMS

Trout, Value-Added Kitchen

Sally Eason
128 Raceway Pl., Canton
800-673-3051
www.sunbursttrout.com

Tour our system of 20+ raceways that house approximately 150,000 pounds of rainbow trout. Feed the fish and watch them swim upstream in 12,000 gallons of water per minute. Inside, see our processing facility and value-added kitchen.

For sale on tour: Trout fillets, smoked trout dip, trout sausage, trout jerky, several varieties of trout caviar, smoked tomato jam, pimento goat cheese

Find us at restaurants/retailers: Bouchon, Cucina 24, Frog's Leap Public House, Glass Onion, Knife & Fork, Posana Café, Table, West First Wood-Fired Pizza, and more

Find us at tailgates: Asheville City Market

Directions: I-40 W. from Asheville to exit 31, Canton; turn left at end of ramp onto Hwy. 215 S. Follow signs on 215 S. for about 11 miles; farm is on the right. If you pass Lake Logan, you've gone too far.

Fairview Cluster

I-240 E. east of Asheville to merge onto 74-A/Charlotte Hwy. toward Fairview/Bat Cave. All of these farms are off of 74-A/Charlotte Hwy.

19 CLOUD 9 FARM

Forest Products, Beekeeping, Sawmilling, Rental Cabins

Janet Peterson and Jeff Hambley
137 Bob Barnwell Rd., Fletcher
828-628-1758
www.cloud9farm.net

See how vacation renters spend the "Ultimate Farmcation" while supporting and preserving the family farm. Tour our pastured poultry operation, blueberry fields, and observation honeybee hive. Enjoy a hayride with stops at our cabins and "Cathedral in the Woods" wedding site. Don't miss our portable sawmill demonstration.

More for kids: Native pollinators bean bag games

For sale on tour: Beef, chicken, eggs,

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slab benches and tables, cutting boards, bat boxes, native pollinator houses, blueberry shakes, blueberry jam, honey, Bee Babe Made skin care products, mountain laurel décor

Directions: I-240 E. east of Asheville to merge onto 74-A/Charlotte Hwy. Drive 5.2 miles on 74-A. Turn right onto Emmas Grove Rd. at traffic light. Drive 1.4 miles (follow the arrow road signs) and turn right onto Bob Barnwell Rd. Travel .5 mile and turn left at the Cloud 9 rock sign, mailbox #137.

Navigation note: The farm's location can also serve as a gateway into Henderson Co. via back roads. Consult your mapping resources.

20 FLYING CLOUD FARM

Vegetables, Flowers, Farm Tools and Equipment, Roadside Stand

Annie and Isaiah Perkinson
1860 Charlotte Hwy., Fairview
828-768-3348
www.flyingcloudfarm.net

See a working farm in action and learn about our apprenticeship program for aspiring farmers. Many crops will be growing, including flowers, eggplants, peppers, fall greens, and sweet potatoes. Our self-service roadside stand will be



2012 Photo Contest winner
Cameron Kempson

fully stocked with produce; u-pick flowers will also be available. Ask us about our floral arrangements for weddings.

For sale on tour: Produce and flowers via self-serve farmstand

Find us at restaurants/retailers: Ben's Tune-Up, Farm Burger, Southern Kitchen and Bar, Trout Lily Healthy Mini Market, Zambra

CSA offered

Find us at tailgates: Asheville City Market, Montford Farmers Market, North Asheville Tailgate Market

Directions: I-240 E. east of Asheville to merge onto 74-A/Charlotte Hwy. Continue 7 miles to the stop light at Cane Creek Rd. where the road narrows from a five-lane to a two-lane. Stay on 74-A straight through the light. Drive 2 more miles and turn left at the self-service farmstand.

21 HICKORY NUT GAP FARM

Meal Stop

Cattle, Pigs, Chickens, Apples, Farm Store

Amy and Jamie Ager
57 Sugar Hollow Rd., Fairview
828-628-1027
www.hickorynutgapfarm.com

Learn firsthand about our farm's history, philosophy, and how we turn the sun's energy into 100% grassfed beef. Enjoy spending time with our animals, tasting the season's fresh apples, exploring the corn maze, and much more.

More for kids: Corn maze, trike track, games, face painting



2012 Photo Contest entry
Mary Costello



2012 Photo Contest entry
Beverly Healey

For sale on tour: Beef, pork, poultry, crackers, jams, pickles, crafts, jewelry, etc.), apples, cider, pumpkins
Enjoy a meal: Provided by The Local Joint

Find us at restaurants/retailers: Earth Fare, French Broad Food Co-op, Greenlife, Jack of the Wood, The Local Joint, Morning Glory Cafe, Tupelo Honey Cafe, West End Bakery, West Village Market, Zambra, and more

CSA offered

Find us at tailgates: Asheville City Market, North Asheville Tailgate Market, West Asheville Tailgate Market

Directions: I-240 E., merge onto US 74-A/Charlotte Hwy. toward Fairview/Bat Cave. Continue 9.4 miles (about 2 miles past where the road narrows to two lanes) and turn left on Sugar Hollow Rd. The farm store is the first building on the right.

22 IMLADRIS FARM
Berries, Eggs, Rabbits

Walter, Wendy, and Andy Harrill
45 Little Pond Rd., Fairview
828-545-2631
www.impladrisfarm.com

Hear songbirds in the raspberry canes and visit a cornerstone in sustainable agriculture. Learn about our many products—berries, jam, rabbit meat, and free range eggs—and the cycles that bring them together. Our latest projects include compost tea and silviculture.

For sale on tour: Jam, rabbit meat, goat meat, eggs, ice cream

Find us at restaurants/retailers: Cheese Store of Asheville at the Weinhaus, Chestnut, City Bakery, City Market, Corner Kitchen, Early Girl Eatery, Earth Fare, Fresh Quarter, Greenlife, Green Sage, HomeGrown, Jack of the Wood, Laughing Seed Café, Livi's Pantry, The Local Joint, Louise's Kitchen, Merry Wine Market, Morning Glory Cafe, Red Stag Grill, Sunny Point Café, Trout Lily Healthy Mini Market, Tupelo Honey Café, Ultimate Ice Cream, West Village Market, and more

Find us at tailgates: North Asheville Tailgate Market

Directions: I-240 E., merge onto US 74-A/Charlotte Hwy. toward Fairview/Bat Cave and travel just over 4 miles. Turn left onto Old Fort Rd. Drive just over 5 miles and turn left on Spring Mountain Rd. Take the second right into the parking lot of Spring Mountain Baptist Church. A shuttle will bring you to the farm.

23 ADELBERT FARM
Vegetables, Bees, Goats, Chickens, Summer Camps

Kimberly and Joe Kirstein
105 Flat Creek Rd., Fairview
828-215-7208
www.adelbertfarm.com

Visit our educational farm that first feeds a family then the community. Travel our walking trails and see how our vegetable gardens, apple trees, bees, goats, and chickens work together to produce food. Plus, pick up pointers to get growing in your own backyard.

More for kids: Special tasting table and activity

For sale on tour: Eggs, honey, pre-ordering organic turkeys and chickens, apples, variety of fresh seasonal produce
Find us at restaurants/retailers: Farm Burger, Lexington Avenue Brewery, The Local Joint

Find us at tailgates: Oakley Farmers Market

Directions: I-240 E., merge onto US 74-A/Charlotte Hwy. toward Fairview/Bat Cave. Travel 4 miles and turn left onto

Old Fort Rd. Drive 8 miles then turn right onto Flat Creek Rd.; farm is .5 mile down on the right.

Old Fort Cluster

I-40 E. east of Asheville toward Statesville. All of these farms are off of I-40 E.

24 ROUND MOUNTAIN CREAMERY
Goat Cheese Production, Goats and Kids

Linda Seligman
2203 Old Fort Rd., Black Mountain
828-669-0718
www.roundmountaincreamery.com

We're passionate about high-quality dairy and are North Carolina's first and only Grade A goat dairy. Visit our goats and tour the creamery and cheese room to learn how goat cheese is made from milking to finish. Learn about vat pasteurization and bottling in glass bottles, which preserves the freshness and good taste of our whole goat milk.

More for kids: Make goat cheese ice cream

For sale on tour: Grade A vat-pasteurized whole goat milk in glass bottles, goat cheese (soft and washed-rind aged)

Find us at restaurants/retailers: Artisan Gourmet Market, Earth Fare, Farm to Home Milk, French Broad Food Co-op, FRESH Wood Fired Pizza and Pasta, Roman's Deli and Catering, Rosetta's Kitchen, Trout Lily Healthy Mini Market

Directions: I-40 E. east of Asheville toward Statesville to exit 64, Black Mountain; right off exit, following signs for Chimney Rock/Lake Lure. Continue on Hwy. 9 S. for approximately 9.6 miles, following signs carefully. Turn left at Hwy. 2791/Old Fort Rd. Travel about 1 mile; creamery is on the right.

Tag Your Tour
Use #asapfarmtour to share your Farm Tour via social media.

25 FOOTHILLS PASTURE RAISED MEATS
Farm Animals, Mountain Views, Bonfire

Meredith and Casey McKissick
788 Mt. Hebron Rd., Old Fort
www.foothillslocalmeats.com

Learn about our meat products, tour our homestead vegetable and flower garden, and enjoy the mountain views. Bring a chair so you can enjoy a bonfire out in front of the barn and marshmallows for the kids.

More for kids: Marshmallow roast, photo op sitting on the tractor

For sale on tour: Pasture raised beef and pork, dry-cured salamis

Enjoy a meal: Bom Bus, Portuguese food truck

Find us at restaurants: Ben's Tune-Up, Bom Bus, Red Radish To-Go, Seven Sows Bourbon and Larder, Table
CSA offered

Find us at tailgates: Black Mountain Tailgate Market

Directions: I-40 E. east of Asheville toward Statesville to exit 73, second Old Fort exit; right off ramp onto Bat Cave Rd. Travel 4 miles and make a soft right at an abandoned gas station onto Mt. Hebron Rd. Drive approximately .3 mile and driveway is on the right, #788 (first driveway on right past Gilliam Rd.).

26 FARM FRESH VENTURES
(a Division of Recovery Ventures Corporation)
Hydroponics, Hoop House, Vegetables, Pottery Demonstration

Eugene Jones
360 Davistown Church Rd., Old Fort
828-686-0354 (main office)
336-514-6240 (cell)
www.recoveryventurescorp.org

Visit a working farm that provides horticulture therapy for individuals in addition. We're the only residential treatment program in the state offering this service. Tour our state-of-the-art hydroponics greenhouse, hothouse, chicken coop, and enjoy a pottery demonstration.

More for kids: Learn how to pot plants

For sale on tour: Tomatoes, corn, squash; hydroponic lettuce, micro-greens, herbs (including 20 varieties of mint)

Find us at restaurants: Biltmore Estate, Old Rock Café at Chimney Rock State Park, Red Stag Grill

Directions: I-40 E. east of Asheville toward Statesville to exit 73, second Old Fort exit; right off ramp onto Bat Cave Rd. Travel approximately 6 miles, and turn left onto Davistown Church Rd. The farm is approximately 2 miles on the left; look for the big greenhouse, hoop house, and vegetable stand.



2012 Photo Contest winner
Caitlin Spencer

27 VANDELE FARMS ON CEDAR CREEK
Pastured Pigs and Piglets, Cattle, Horses

Larry and Kathleen Crocker
530 Cedar Creek Rd., Lake Lure
828-429-9312
www.vandelefarms.com

Take guided walking tours of the farm, including paddocks, farrowing house, and cutting floor. Learn about different cuts of meat. Children will enjoy meeting piglets, and scratching sticks/brushes will be provided to enable visitors to scratch pigs and piglets who might venture up to the fence.

For sale on tour: Pork, beef
Enjoy a meal: Barbecue plate

Find us at retailers: Hendersonville Community Co-op

Find us at tailgates: Oakley Farmers Market

Directions: I-40 E. east of Asheville toward Statesville to exit 73, second



Vandele Farms on Cedar Creek



J. H. Stepp Farms Hillcrest Orchard

Old Fort exit; right off exit onto Old Bat Cave Rd. Drive 6 miles, then turn left onto Cedar Creek Rd. just past the entrance to Gateway Mountains development (first .3 mile is dirt that will turn to pavement). Travel 6 miles; farm is on the left, just past Cedar Creek Riding Stables.

Navigation note: Can be approached by 74-A. Consult your mapping resources.

Henderson Cluster

I-26 E. south of Asheville toward Hendersonville. All of these farms are off of I-26 E.

28 SAINT PAUL MOUNTAIN VINEYARDS

New on Tour

Wine Grape Orchard, Winemaking, Mountain Views

Alan and Beth Ward

588 Chestnut Gap Rd., Hendersonville
828-685-4002
www.saintpaulmountainvineyards.com

We're a family-owned vineyard with panoramic views of the Blue Ridge Mountains. Take our vineyard tours and hear educational talks on grape growing, winemaking, and farming history of the area. Then, taste our wine. Picnic facilities available.

29 J.H. STEPP FARMS HILLCREST ORCHARD

Meal Stop
New on Tour

Orchard Tours, U-Pick, Country Store

Sonya Hollingsworth

221 Stepp Orchard Dr., Hendersonville
828-685-9083
www.steppapples.com

Enjoy a wagon ride and hear our farm story. Folks have been picking apples with us for 44 years. On our 70-acre working farm and u-pick orchard, we grow more than 20 varieties of apples, as well as pumpkins and grapes. Stay for lunch in our picnic area.

For sale on tour: Apple butter, apples, cabbage, salsa, BBQ sauce, cider, chow chow, chutney, gift shop items
Enjoy a meal: Barbecue plate

Directions: I-26 E. south of Asheville toward Hendersonville. to exit 49-A Bat Cave/Chimney Rock. Merge onto on 64 E./Chimney Rock Rd. and travel 5.3 miles. Turn right at the traffic light on Pace Rd. Continue for 1 mile to Stepp Orchard Dr. on right. Follow drive to metal apple house.

30 JUSTUS ORCHARD

Orchard Tours, U-Pick, Apple House and Bakery

Don and Margo Justus

187 Garren Rd., Hendersonville
828-243-2420
www.justusorchard.com

Come pick your own apples or buy them already picked. Visit our bakery for fried apple pies, apple cider donuts, fresh apple cider, and jams, jellies, and honey. We also grow pumpkins and raise farm animals.
More for kids: Cow train for children to ride, playground

For sale on tour: Apples, baked goods, cider, jams, jellies, honey, vegetables, pumpkins

Enjoy a meal: Barbecue plate



2012 Photo Contest winner LeeAnn Donnelly

Directions: I-26 E. south of Asheville toward Hendersonville to exit 49-A Bat Cave/Chimney Rock. Merge onto on 64 E./Chimney Rock Rd. and travel 2 miles. Turn left onto Fruitland Rd. Drive approximately 3.1 miles to stop sign and turn right onto S. Mills Gap Rd. After .8 mile, turn left onto Garren Rd. Farm will be .25 mile on left. Follow Justus Orchard signs entire route.

31 HOLLY SPRING FARM AND NURSERY

New on Tour

Tomatoes, Bean House, Christmas Trees

Paul Shoemaker

1378 Turnpike Rd., Mills River
828-891-4968

We're the tomato experts. See more than 30 different varieties of tomatoes grown on low and high trellises (up to seven feet high). Also see a variety of lettuces and other vegetables, including a unique "bean house" where pole lima beans hang from above your head.

For sale on tour: Wide selection of tomatoes, seasonal produce

Find us at restaurants/retailers: Blue Water Seafood, Flat Rock Village Bakery, Horse Shoe Café, West First Wood-Fired Pizza

Find us at tailgates: Flat Rock Tailgate Market, Mills River Farmers Market

Directions: I-26 E. south of Asheville toward Hendersonville to exit 40, Asheville Regional Airport; right off exit onto Hwy. 280 W. toward Brevard. Travel 8 miles to Mills River. At the intersection of 191 and 280 (Marathon gas station on left), check your odometer. Travel 1.8 miles further west on Hwy. 280 and turn left at the traffic light onto Ray Hill Rd. Turn right onto Turnpike Rd. and travel about .7 mile to our unpaved driveway on the right.

Tag Your Tour

Use #asapfarmtour to share your Farm Tour via social media.



2012 Photo Contest entry Christine Nace



Don't want tour weekend to end?

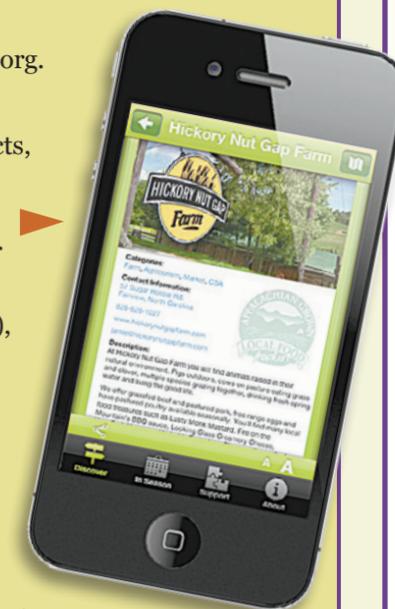
It doesn't have to! Stay connected with ASAP and local food in the region by:

- ▶ Buying Appalachian Grown farm products at certified roadside farm stands, farmers tailgate markets, restaurants, and groceries. ASAP certifies more than 700 farms and nearly 400 businesses each year; browse at appalachiangrown.org.
- ▶ Getting involved in our Growing Minds Farm to School Program; growing-minds.org.
- ▶ Attending local food and farm events; visit our events calendar at fromhere.org.
- ▶ Posting to and searching our online classified ads at fromhere.org for farm products, plants and seeds, farm internships, land, and lots more.
- ▶ Using our FREE iPhone app to find Appalachian Grown restaurants and retailers, as well as farms that accept visitors throughout the year; search your app store for Appalachian Grown.
- ▶ Connecting with us on Facebook ([/asapconnections](http://asapconnections)), Twitter (@[@asapconnections](http://asapconnections)), Pinterest ([/asapconnections](http://asapconnections)), and YouTube ([/appgrown](http://appgrown)).
- ▶ Volunteering or interning with ASAP; details at asapconnections.org.
- ▶ Donating to ensure we can continue to support local food, strong farms, and healthy communities; give at asapconnections.org.

To learn more about ASAP's work, visit asapconnections.org, or call 828-236-1282.

We'll see you back again next year!

PS: Take our tour survey to help us improve for 2014; after the tour, find via our website and social media.





Sponsors



Purchase Your Pass From These Vendors:

Buncombe County

Asheville City Market
 Black Mountain Tailgate Market
 B.B. Barns
 French Broad Food Co-op
 Greenlife Grocery
 Malaprop's Bookstore
 Reems Creek Nursery
 West End Bakery
 Wild Mountain Bees

Yancey County

Appalachian Java & Cafe

Madison County

Zuma

Haywood County

Sunburst Market on Montgomery
 Haywood's Historic Farmers Market

Hendersonville County

Hendersonville Community Co-op
 City Market

Passes may also be purchased online at asapconnections.org or from the first farm you visit on the tour.



Farm Tour Kickoff and Fundraiser

Who: Sunny Point Café, ASAP, and our local food friends (that's YOU)

What: Spade to Spoon Social, a Farm Tour kickoff and fundraiser! Redeem tickets at special stations for beer, wine, and local food from Sunny Point's on-site garden and area farms; tour the kitchen garden and learn how the restaurant uses homegrown veggies and herbs in their seasonal specials, get the inside scoop on the Farm Tour from ASAPers, and socialize with friends.

When: Thursday, September 19, 6-9 pm

Where: Sunny Point Café, 626 Haywood Rd. in West Asheville; www.sunnypointcafe.com

Why: To kickoff Farm Tour weekend, enjoy the seasonal bounty, benefit ASAP, and celebrate all the players that make WNC's local food movement thrive.

Cost: One \$20 admission provides five tickets to be redeemed at food and drink stations; purchase tickets online at asapconnections.org. Sunny Point is graciously donating a percentage of sales to ASAP!

Participating farms subject to change; visit asapconnections.org for the most up-to-date information.