

September 19 & 20 Fun for Everyone!

New Hows!
12 pm - 5 pm

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

Appalachian Grown™: Certified Local

All farms on the tour are Appalachian Grown certified by ASAP. That means they're family-owned farms producing food in the Southern



Appalachian Mountains. Look for the Appalachian Grown logo at stores, restaurants, farmers tailgate markets, and other businesses to feel confident that the food you are purchasing is truly local! Find over 700 certified farms, over 300 partner businesses, and 100 farmers tailgate markets at appalachiangrown.org.

Admission

Purchase a pass for ASAP's Farm Tour online at *asapconnections.org* or from any of the vendors listed on the back of this guide. If you purchase online, print and show your emailed receipt at the first farm you visit in exchange for your pass.

When you present your Farm Tour pass, everyone in your party will receive an ASAP sticker to wear for access to more farms that day.

Car Pass Prices

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

- \$30 advance purchase
- \$40 at farms the days of the event
- OR \$15 to visit an individual farm

Pass = Prizes

Your Farm Tour pass is also a raffle ticket. Present your pass at the first farm you visit and be entered to win two Biltmore Annual Passes plus a \$100 gift card to celebrate NC Wine Month with Taste of Biltmore! The gift card is also valid for any other Biltmore purchase at any time of the year.

For more tour information, visit asapconnections.org.

ASAP's Farm Tour is the perfect outing for visitors of all ages, abilities, and interests. Use this guide to discover what you can see and do on the tour, and to find exciting tour extras, like our Farm Tour Scavenger Hunt. For more tour information visit *asapconnections.org* or contact us at 828-236-1282.

Bring your appetite and picnic basket



Enjoy delicious homemade snacks and meals available for purchase on the tour. Look inside for details. Farms also make great picnic spots, so bring a blanket and some fixings, and enjoy a leisurely afternoon with picturesque mountain views.

Volunteer for the tour



Want to help a farmer the weekend of the tour and take the tour for free the day you are not working? Volunteer! Sign up now at *asapconnections.org* or email volunteer@asapconnections.org.

We wish you a safe and enjoyable 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. Supervise your children closely. Participation in ASAP's Farm Tour is at your own risk.



On Your Mark, Get Set, and Snap!

- ☐ Attend a fiber demonstration
- ☐ Buy your favorite farm product
- □ Cluck with a chicken
- □ Discover what's inside
- □ Enjoy a farm picnic
- ☐ Find an Appalachian Grown logo
- ☐ Get to know someone new
- ☐ How's the view
- □ mitate you favorite farm animal
- □ Join a guided tour
- ☐ Kid around with a goat
- □ Learn a new farming tip
- ☐ Make a donation to ASAP
- □ Nectors so sweet! Stop and smell a flower
- ☐ Oink with a pig
- □ Pick your own fruit or vegetable
- □ Quack with a duck
- ☐ Recognize a volunteer and say thank you
- □ Show something that inspires you
- □ Take a bite
- □ Use your Farm Tour guide
- □ **V**egetables, fruits, and herbs, oh my!
- □ Why do you go on the Farm Tour?
- ☐ X-change places with another photographer in your group
- ☐ Yay for hay! Take a hay ride
- □ **Z**illions of bees



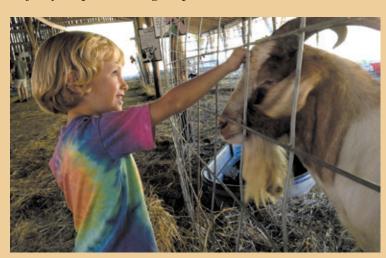
ASAP's Farm Tour Photo Scavenger Hunt

Join ASAP's Farm Tour Photo Scavenger Hunt to share your tour experience, and possibly win fabulous prizes!

To play:

- **1.** Complete and photograph as many of the items as you can from the list.
- **2.** Upload your photos over the weekend to social media (via Instagram, Facebook, or Twitter) using the hashtag **#asapfarmtour**, or email to events@asapconnections.org by midnight, on Monday, September 21.
- **3.** Mark each photo with the letter and description associated with the task in order for it to be counted.
- **4.** Submit the highest number of items for your chance to win! ASAP will share the most fun and creative photo on our websites and future tour promotions!

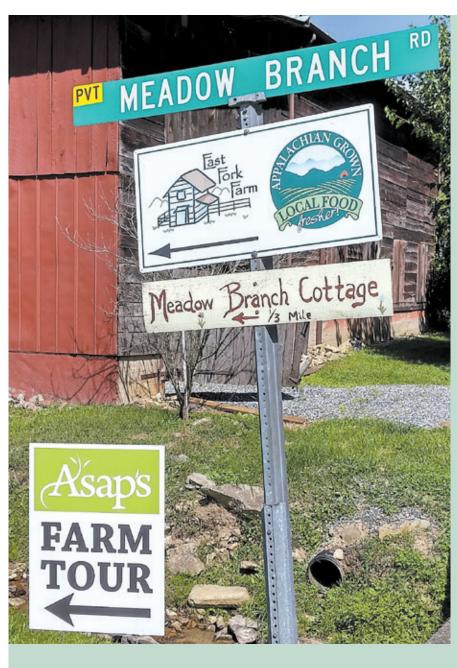
Tips: High resolution setting = greater photo quality. Adjust your photo settings to public to share them.







Entry into the Farm Tour Photo Scavenger Hunt contest grants ASAP and the individual farms permission to use photographs in any and all public informational material. Full contest rules and details at fromhere.org.



Plan ahead and make the most of your experience

Make a tour itinerary: Before you set off, we recommend choosing three or four farms to visit each day, allowing one to two hours at each farm. Visiting farms in clusters can maximize your time

Map your trip: Study the map and locations of farms to plan your route in advance, and print directions. GPS can be unreliable for some farms, and cell phone service can be spotty.

Pack supplies: Be prepared with drinking water, sunscreen and hats, closed toe walking shoes, hand sanitizer, bug spray, a cooler, an umbrella or rain jacket, cash, and a camera

Leave pets at home: They pose food safety threats, can damage plants, and are dangerous to livestock.

Plan your meals: Use our guide to find farms serving meals, or stops where you can purchase snacks to make your own picnic. All farms offer products for sale, from produce and cheeses to meats, herbs, and fiber. Many farms accept debit/credit but not all, so bring extra cash.



Tag Your Tour

Social media savvy? 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, Twitter, and Instagram, throughout the weekend.



facebook.com/asapconnections



@asapconnections



@asapconnections

Stay Connected with the Farms on the Tour!

water

See our Farm Offerings Index to learn about the many ways you can stay in touch and support your favorite local farming families. Interested in joining a CSA, going to a U-pick, or eating at a restaurant that sources from local farms? Refer to the table below and our online Farm Tour map at asapconnections.org for year-round product and visitor information.

umbrella



Went tourin, now what? ☐ Support local farmers and find Appalachian Grown farm products at roadside stands, farmers tailgate markets, restaurants, CSAs, and grocers. Browse our online *Local Food* Guide at appalachiangrown.org. ☐ Learn and network at ASAP events like our CSA Fair, Business of Farming Conference, and Farm to School Conference; visit our events calendar at fromhere.org for more community events and workshops. ☐ Get lesson plans, recipes, and educational resources from ASAP's Growing Minds Farm to School Program; growing-☐ Post to and search our online classified ads at *fromhere.org* for farm products, plants and seeds, farm jobs/internships, land,

 \square Subscribe to one of ASAP's e-newsletters at as a pronnections. org and stay informed on local food news and events. ☐ Connect with ASAP on:

☐ Facebook /asapconnections ☐ Twitter @asapconnections □ Pinterest /asapconnections

☐ Instagram @asapconnections ☐ YouTube /appgrown

☐ Volunteer or intern with ASAP.

☐ Complete our online farm tour survey at *asapconnections.org* to share you tour experience and feedback.

Save the date for the 2016 Farm Tour; September 17-18.





Madison Cluster 1-26 W. north of Asheville to exit 11, Mars Hill; left off exit onto Hwy. 213 W. The Farmer's Hands Dry Ridge Farm Homestead New Bees, Cut Flowers, Vegetables, Graham and Wendy Brugh ntensive Practices

Sebastiaan Zijp and Ariel Dixon 646-415-2898

they're coming out our ears! Learn about views in WNC! our biointensive and organic planting For sale on tour: All cuts of pork, lamb, practices, humanely raised animals, and our focus on sustainability. We love to live and learn from the land. For sale on tour: Seasonal vegetables and

fruits, sweet and savory jams **Directions:** Follow 213 W. through town 2.4 miles and turn right onto the see oncoming traffic.) Follow for less Cottage Road is a loop and can be and goes up a steep hill. At top of the Camp Rd./NC 1362. Travel about 2.3 miles, turn left onto Phillips Valley Rd., below the barn. the farm will be on the right.

181 Willow Dr., Mars Hill 828-319-5656 605 Phillips Valley Rd., Mars Hill Come watch our sheep graze, our chickens scratch and peck, and our pigs Stroll through our pastures, meet Visit our two-acre homestead where we root around in their pastures. Visitors raise chickens and honey bees, and grow will take a self-guided tour to see all of

and chicken; eggs

Farm New

Cattle, Pigs

Truck, dessert

Ducks, Lambs, Turkeys,

Thomas Rathbone

828-231-2390

Betty and Robin Reeves,

9205 N. Carolina 63, Marshall

Whiskey Pigs Meats, is a 6th generation

antibiotics. Visit with our animals, and

reserve your turkeys for Thanksgiving!

For sale on tour: Chicken, duck, turkey,

Enjoy a meal: (Saturday) meat gumbo,

(Sunday) Tacos from El' Lemon Food

Directions: Travel about 18 miles on

the Buncombe-Madison County line.

Turn right for our farm.

Hwy. 63/New Leicester Hwy, crossing

Waynesville

family farm where we humanely raise

make our delicious cornmeal. For sale on tour: Lamb, eggs, chicken, duck, rabbit, turkey, trout, pork, grits,

Directions: Follow 213 W. through town, 2 miles and turn left on Gabriels Creek Rd. Go .5 mile and take first right Enjoy a meal: We are grilling our choice onto Green Acres Rd. (Take this turn slowly and stay to the right, as you can't farm fresh sides and drinks SECOND Stone Cottage road. (Stone than a mile. Green Acres turns to gravel town 3.5 miles and turn right onto Bone

East Fork Farm **Doubletree Farm** Pastured Sheep, Pigs, Chickens Gristmill, Livestock, Petting Sorghum Processing, **Animals, Vacation Cottages**

828-206-9075

cornmeal, corn flour, pottery, crafts

your left.

Stephen and Dawn Robertson Cathy Guthrie 215 Meadow Branch Rd., Marshall
835 Cargile Branch Rd., Marshall 828-380-2254

Learn how Doubletree Farm uses horse animals in the petting area, and enjoy a power to grow and process traditional picnic by the creek. East Fork Farm has sorghum molasses. See all of the steps herbs, vegetables, and so many flowers our animals and enjoy some of the best a wonderful array of animals. Visit our needed to make this sweet Appalachian operational gristmill and see where we syrup. Tour the sorghum cane growing in the field, the horse drawn mill where it is processed, and the wood fired vat where it is cooked down from green cane juice to thick, rich syrup. If you're lucky, there may even be a batch cooking when you arrive.

meats from the farm. Meals will include For sale on tour: Sorghum molasses Directions: Follow 213 W. through town Directions: Follow 213 W. through 5 miles and turn right onto Petersburg Rd. Travel approximately 1.3 miles and accessed from either direction.) After 2 hill, take a left onto Willow Dr. and park miles and turn right onto East Fork Rd. stay left at the Center Community Center (no road sign). Go 1.7 miles and turn left onto Grapevine Rd. Go another 2.5 miles, cross a small bridge, and turn left onto onto Meadow Branch Rd. Farm is on Cargile Branch Rd. Travel .8 mile to farm North Buncombe Cluster 1-26 W. north of Asheville

Meadow Cove Farm Rayburn Farm New Solar Energy, Rainwater Irrigation, Guineas, Brush Garden, Specialty Products

Paul and Claudine Cremer

260 Dula Springs Rd., Weaverville

produce, mushrooms, chestnuts, and

and hoop houses. Visit our flock of

Nubian bucks who help manage our

or sale on tour: Seasonal vegetables,

flowers, chestnuts, shiitake mushrooms,

herbs, garlic, eggs, fall vegetable plant

starts, ornamental shrubs and trees

Directions: Take Exit 18 for 19 Bus.

S/Monticello Rd.; right off exit onto

through the intersection, at which point

Monticello Rd. turns into Dula Springs

Rd. Continue for about 1 mile and take

a left onto an asphalt drive at #260.

Bear left in 150 feet onto the gravel

drive to reach our farm.

Black Mountain

Monticello Rd. Proceed straight

farming practices we use to grow

828-658-0294

828-424-5109 We grow specialty herbs, fruits, and Learn about the organic and biodynamic vegetables for local food/beverage businesses (breweries, doughnut, and ice cream shops), using conservationextend our seasons using high tunnels also be open to the public.

For sale on tour: U-pick/we-cut chickens and guineas, and meet our baby pumpkins, winter squash, pie pumpkins, purple popcorn, garlic, and specialty potatoes, sweet potatoes, and preserves Enjoy a meal: Food truck (Saturday) and ice cream cart (Sunday)

Directions: Take exit 15 for Jupiter/ Barnardsville; right off exit onto US-197/Barnardsville Hwy. After approximately 6 miles, turn right onto Dillingham Rd. Continue .7 mile on Dillingham Rd. to our farm on the left.

Ivy Creek Family Farm Good Fibrations Pumpkin Patch, Pollinator CSA, Vegetables, Shiitake **Mushrooms, Flowers**

Michael and Lauren Rayburn

136 Dillingham Rd., Barnardsville

Anna and Paul Littman

390 North Fork Rd., Barnardsville

Marcia Kummerle 828-626-2447 828-626-4303 See how we grow over 50 varieties of

mushrooms nearly all year round. Learn learn about how I raise them. Discover about CSAs (Community Supported the unique properties of Angora Goat more. See how we power our house and based practices. Take a self-guided tour Agriculture) and whether joining one is mohair and see demonstrations of farm with solar energy, use captured of our cultivated field or hike through the right for you. We'll have a few sample spinning, weaving, and needle felting, rainwater for our irrigation systems, and pollinator garden. A pumpkin patch will CSA boxes for you to see and purchase while learning how we process fiber from and recipes to sample. Omni Grove Park "Goat to Garment." Inn Chef, Philip Bollhoefer, will also provide recipes and ideas for what to do with all of the fresh veggies a CSA brings

> to your kitchen. For sale on tour: Seasonal vegetables, fresh cut flowers, shiitake mushrooms, sample CSA boxes

Directions: Take exit 15, Jupiter/ Barnardsville; right off exit onto 197/ Barnardsville Hwy. and follow for approximately 6.5 miles into town of Barnardsville. Hwy. 197 becomes with cove<mark>red porch.</mark>

Angora Goats **Goats, Fiber Processing**

27 Ivan Bridge Dr., Barnardsville

For sale on tour: Natural and dyed Mohair locks, roving, kettle-dyed and hand-painted yarn, wearable art including knitted hats, scarves, stoles, and woven shawls

Directions: Take exit 15 for Jupiter/ Barnardsville; right off exit onto US-197/Barnardsville Hwy. After approximately 6 miles, turn right onto Dillingham Rd. Go about 3 miles, passing the Barnardsville Community Center, and keep left to stay on North Fork Rd. just past the Post Office. Dillingham. On the right, you'll see a Continue straight 1.3 miles and turn left white cottage, take the bridge to the left. into drive<mark>way with white far</mark>mhouse Over the bridge, bear left, and then right to the barn and house.

 ${\it Lancey Cluster}$ 1-26 W. north of Asheville to exit 9, Burnsville; right off exit onto Hwy 19 E. The Mushroom Hut **Duck Dance Farm**

Farmstead Aged Cheeses, our mountain aquaculture practices. Visitors can

cornmeal, goat cheeses, fruit pies, baked Enjoy a meal: BLT sliders with duck

goods, specialty drinks, honey, jellies, bacon, salad

828-675-2012

explore our beautiful wetlands and

@ Fox Farms

Alan and Susan Fox

828-682-1405

Shiitake Mushrooms, Micro

Milking Parlor, Goat Cheese,

54 Labrador Ln., Burnsville

Come see our small-scale working and

licensed one-goat micro milking parlor

and processing facility where we make

teaching farm, and tour our newly

take on Tomme. We will also be

For sale on tour: Bloody Butcher

homemade lye soaps, jewelry

to the farm on Labrador Ln.

"juicing" sorghum.

Medicinal and Culinary Herbs Endangered Duck Breeds, Heritage Poultry, Aquaculture, Perennials, Native Plants Wetlands Joe Hollis Andrew Frank and Pat Poole

546 Shuford Circle Rd., Burnsville 150 Troxell Dr., Burnsville 828-675-5664

More botanical garden than farm, this We are a small scale conservation and one-acre display incorporates more demonstration farm specializing in than 500 species, including native and raising endangered breeds of domestic oriental medicinal herbs, perennials, waterfowl. We have seven stocked ponds food and craft plants, sacred herbs, where we raise fish using sustainable and useful weeds. Visit the herb shop, pharmacy, and extensive library, and see examples of alternative building and

Mountain Gardens

demonstrating a non-traditional form of landscape, and visit with our animals. energy. For sale on tour: Ducklings, duck eggs, For sale on tour: Medicinal herb plants duck meat, farm crafts, baked goods and preparations Directions: Follow Hwy. 19 E. for

about 20 miles, passing through Burnsville. Take a slight right onto **Directions:** Follow Hwy. 19 E. for Micaville Loop, following signs for **Directions:** Follow Hwy. 19 E. about 13 about 20 miles, passing through Hwy. 80 S. and Mt. Mitchell. After .6 miles. Turn left onto Jacks Creek Rd. and Burnsville. Take a slight right onto travel about 3.3 miles. Take a right on Micaville Loop, following signs for mile, turn right onto Hwy. 80 S. Trave Star Branch Rd. After 1 mile, turn right Hwy. 80 S. and Mt. Mitchell. After .6 for about 6.5 miles and turn right on White Oak Rd. Follow signs to Mountai mile, turn right onto Hwy. 80 S. Travel Gardens. Parking is on the left side of for about 6.5 miles and turn right on the road; you may want to drive past White Oak Rd. Drive .5 mile and take a the gardens, turn around, and come left onto White Oak Creek Rd. Drive .8 back to park. mile and make a left onto Troxell Dr.;

stay left on gravel road to farm. Farms are clustered by geographic proximity to help you plan your tour routes. Clusters are suggested farm groupings; individual farms can be accessed by multiple routes and other clusters. Directions to farms start at the top of each cluster. Map details are limited, so plan your route in advance and bring printed directions. GPS and phone

service can be unreliable and spotty in some rural areas. Participating farms subject to change; visit asapconnections.org for the *most up-to-date information.*

East Cluster 1-40 E. east of Asheville or 74 Alt. East.

Butterfly House, Pollinator

Maze and Plants, Native Butterflies ▲ Van Burnette

19> 24 Middle Mountain Rd., Black Mountain 828-664-1166 Our farm has been a model of alternative crops and energy for over and native butterflies, walking through fields, and chicken coop.

our pollinator maze, and learning about **For sale on tour**: Hydroponic lettuce, conservation practices with the Xerces microgreens, tomatoes, and seasonal vegetables

seeds, native blueberry bushes, butterfly Old Fort exit; right off ramp onto Bat attracting flowers, butterfly nets; stained Cave Rd. Travel approximately 6 miles glass, and beneficial insect guide books and turn left onto Davistown Church Rd. The farm is approximately 2 miles Mountain; left off exit onto Hwy. 9 N. on the left; look for the big greenhouse Travel 1 mile and bear left onto North and vegetable stand. right onto N. Fork-Right Fork Rd. Go 1,2

V Old Fort

Hop'n Blueberry Farm Farm Fresh Ventures Vandele Farms on Hydroponic Greenhouse, Cedar Creek Pastured Pigs and Piglets, Hoop House, Vegetables, **Horses, Processing Facility**

Horticulture Therapy Eugene Jones Larry and Kathleen Crocker 306 Davis Town Church Rd., 530 Cedar Creek Rd., Lake Lure 828-429-9312

336-514-6240 Take a self-guided tour of our beautiful Recovery Ventures Corporation is the farm and walk through our N.C. State only substance abuse treatment program inspected processing floor where we in North Carolina that uses Horticultural make our sausages. See our boar, pigs, 169 years. Today we specialize in raising Therapy for addiction recovery. Visit our and piglets in all stages of growth. Use pollinators and the plants that attract working farm, where residents learn how scratching sticks to pet our pigs who them. Visitors can enjoy stepping inside to grow food and raise animals. Tour venture up to the fence. We will also our butterfly house to see monarchs our hydroponics greenhouse, hothouse, have live music.

Eniov a meal: Grilled bratwurst and

farm is on the left, just past Cedar Creek Riding Stables.

New Beginnings Historic Farm New Heritage Animals, Heirloom **Herbs**, Event Space

828-275-1683

For sale on tour: Pork, goat milk soap,

kielbasa sausages, fresh squeezed lemon E/Charlotte Hwy. Continue on 74-Alt.

John and Sheri Crenshaw 2> 5370 US 64/74A Hwy., Rutherfordton

Visit our historic farmhouse and see how we are restoring the land back to a working farm. We specialize in growing heirloom herbs and raising heritage breed farm animals. The historic home

Directions: 1-40 E; take exit 73, second 30.2 miles. Turn left into farm. Look for Old Fort exit; right off exit onto Old our green and white house on the hill. Bat Cave Rd. Drive 6 miles, then turn Navigation Note: Google FARM left onto Cedar Creek Rd. just past NAME (not address) for directions or the entrance to Gateway Mountains use "Calhoun Trail, Rutherfordton, development (first .3 mile is dirt that NC". Can be approached from Fairview will turn to pavement). Travel 6 miles; Cluster.

and grounds can be rented out for weddings, birthday celebrations, and For sale on tour: Vegetables and eggs

Directions: I-240 E, to exit 9, 74-Alt. E (thru Chimney Rock, Lake Lure) for

Leicester Cluster 1-240 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. **Reeves Home Place**

Addison Farms Vineyard Winery, Tasting Room

Maleada, Dianne, Eddie, and Jeff Frisbee 4005 New Leicester Hwy., Leicester 828-581-9463

addison Farms Vineyard is a familyowned and operated vineyard and in 2009. At an elevation between 2250'

For sale on tour: Variety of wines

Hwy. 63/New Leicester Hwy. The farm assorted drinks is on the right just past Union Baptist Church, on the left. Driveway is first right after the cemetery.

Farm House Beef Cattle, Hayrides, Hiking

Mike and Carolyn Bradley 978 Piney Grove Rd., Marshall 770-856-9694, 828-713-7688

Stretch your legs and hit the trail on our picturesque 130-acre family farm. winery. We planted our first acre of vines and fall pasture management, and how crust Neapolitan pizza baked fresh in and 2300', the vineyard is surrounded cattle. Come later in the afternoon to been in our family for 180 years and our turkey without the use of hormones or by nearly 360° mountain views. Visitors catch our calves grazing in the field can tour our vineyard, enjoy our tasting (greatest number visible from 3-5 pm). self-guided walks, and a peek into our room, and learn about our winemaking For sale on tour: All cuts of beef, quarter working kitchen. and half beef sizes available

Enjoy a meal: Hamburger, cheeseburger,

Directions: Travel about 13 miles on Directions: Travel about 13 miles on Hwy. 63/New Leicester Hwy. to Hwy. 63/New Leicester Hwy. to Hwy. 1001/ 1001/Meadows Town Rd. and turn right Meadows Town Rd. and turn right toward Marshall. Travel about 3 miles toward Marshall and go 3.2 miles. and take a left on Piney Grove Rd. (no At the bottom of the hill, turn right street sign; look for Piney Grove Baptist onto Teague Rd. and travel .5 mile on Church sign). Travel 1 mile to the farm unpaved road to mailbox #472. Turn

Wake Robin Farm Brick Oven Baking, Pizza,

Gardens Steve Bardwell, Gail Lunsford, 4 Beth Sollars 472 Teague Rd., Marshall

828-683-2902 Enjoy guided tours and a hayride to our Bring a bottle of wine and spend the scenic ridge top at 2300'. Learn about afternoon enjoying the scenery, strolling Reeves Home Place Farm, home of our rotational grazing practices, summer our natural gardens, and eating a thin we humanely raise our grassfed Angus our brick oven. Wake Robin Farm has beef, pork, chicken, duck, lamb, and brick-oven bakery since 1999. Enjoy

Sirloin steak burger, barbecue, sides, Enjoy a meal: Make your own brick oven cornbread muffins, drinks, dessert;

another .5 mile to the house.

For sale on tour: Homemade bread, sticky beef, pork, lamb

right up the driveway, driving for

Sheep, Turkeys, Walking Frails, Event Space

Frances and Jeff Tacy, Bennett Tompkins

Come experience our 18-acre organic farm. Walk through the vegetable and

pollinator gardens, tour the poultry and producing a small amount of nuts. and see an edible landscape of berries, pasture with chickens and turkeys, and Discover unique farm equipment, like give a treat to the sheep and goats. Stay our electric cultivating tractor, and learn apples. Tour our trout pond, passive

potatoes, and other vegetables, cut

63/New Leicester Hwy. and turn left onto N. Turkey Creek Rd. After about 1.4 miles, bear right onto State Rd. 1401/Earlys Mtn. Rd. and proceed approximately 5 miles over the mountain. The road turns into Big Sandy Mush Rd. and Bald Creek Rd. The farm is the first house on the left

pizza

Long Branch

Nursery, Heirloom Apples Paul and Pat Gallimore 278 Boyd Cove Rd., Leiceste

systems. Enjoy nature trails, waterfalls,

For sale on tour: Jams, honey, berries, plants, apples, cider, chestnuts, red

Directions: Travel 11 miles on Hwy. 63/New Leicester Hwy. and turn left onto N. Turkey Creek Rd. After about 1.4 miles, bear right onto State Rd. 1401/ Earlys Mtn. Rd. and proceed about 5 miles. The road turns into Big Sandy Mush Rd. and Bald Creek Rd. Turn right onto Boyd Cove Rd. and continue 1.3 miles to the LBEEC sign. Go up the rocky gravel drive to parking area.

V 828-683-3662 our hazelnut orchard, now in its 4th year Learn about our permaculture practices,

wiggler worms

American Chestnuts, and heirloom

High Tunnels, Cut Flowers Education Center Alex Brown and Vanessa Campbell Berries, American Chestnut

past Willow Creek Rd.

Full Sun Farm Hazelnut Orchard, Vegetables, Environmental

and wildlife.

Gravel drive may not be suitable for vehicles with low clearance.

Alpacas, Fiber Products A Starr Cash 56 Pisgah View Dr., Candler 828-667-2785

Hang out with our sweet alpacas and versatile fiber. See our "Farm to by step how we process fiber to make yarn and fabric. Shop our store filled enjoy a sampling of our hot sauces and with alpaca socks, scarves, hats, and seasonings. Join a guided tour or stay at more.

the barn and enjoy the smell of roasting For sale on tour: Alpaca socks, roving, yarn, handmade scarves, hats, shawls,

Directions: Take exit 44 for Candler/ **Enjoy a meal:** Buffet-style meal with mild Enka; turn right onto Smokey Park Hwy./US 19/23 S. and travel toward left onto Hwy. 151 and travel about 5.8 Rd.; straight onto Freedom Dr. miles. Turn right on Pisgah View Dr. and travel 1 mile. Turn right onto Enka and Candler for 3 miles. Turn left for the red and white barn and park in .6 miles to farm drive on the left. Turn right on Curtis Creek Rd. Proceed

$West\ {\it Cluster}$ 1-40 W.; west of Asheville toward Canton. All of these farms are off of 1-40 W. Venezia Dream Farm Two Trees Farm Homestead, Permaculture

505 Long Branch Rd., Canton 828-646-3662 charming livestock prized for their soft farmstead. Explore our blacksmith Fashion" demonstrations, learning step shop, bees, vegetables, orchards, and native plantings. Relax and dip your

sound and productive landscape.

For sale on tour: Seasonal produce, cider. blacksmithed goods, garden local sodas from Waynesville Soda made from our beeswax

Enka and Candler for 3 miles. Turn

Directions: Take exit 33 for Newfound

215/Canton; left onto Champion Dr. and travel for .5 mile. Turn right onto Thickety Road and take an immediate and travel about .3 mile. Farm is second Beaverdam Rd. and travel 3.8 miles. left onto Pigeon Ford Rd. Our barn is on house on the right after the bridge. Look Turn right onto Long Branch Rd. and go the right.

KT's Orchard and Apiary New Chickens, Blacksmith Shop Orchards, Beekeeping, Tree Dustin Cornelison and Sara Martin Pruning, Demonstrations

Howard and Kathy Taylor 158 Pigeon Ford Rd., Canton 828-279-5614 Take a stroll through our beautiful orchards, and see how we care for our land and fruit trees, including several toes in a mountain stream. Learn how to varieties of peaches, berries, and transform a property into an ecologically heirloom apples. Meet our bees, and

products and tools, fall garden plants, For sale on tour: Apples, honey, eggs, cold frame hoops, garlic, native plants, vegetables, lip balm and hand cream Directions: Take exit 31 for Hwy.

learn how we manage our hives. See

what equipment we use to produce

Wes and Ben Eason

828-648-3010 Take an outside tour of our third generation family farm with 20+ raceways situated below the Shining Rock Wilderness. Inside, see our processing facility and value added kitchen. Learn about how local trout is raised while enjoying samples of your favorite products.

For sale on tour: Smoked trout dip, hot and cold smoked trout, trout fillets (limited amount available), jerky, pimento goat cheese, trout sausage Directions: Take 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.

Sunburst Trout Farms® **Trout, Value-Added Kitchen**

<u>(19) (23)</u>

27> 128 Raceway Pl., Canton

North River Farms rides, Vegetables, River Access Jason Davis 28> 3333 N. Mills River Rd.,

✓ Mills River 828-890-5316 vegetable farm, and stay to harvest your in action! We raise goats, rabbits, and own vegetables. See our molasses facility, chickens, and keep bees for honey and our 1,250-acre farm since 1999 and love and high efficiency aeroponic gardens.

For sale on tour: U-pick vegetables, molasses **Directions:** Take exit 40 NC-280/ Asheville Regional Airport; right off exit onto 280 W./Airport Rd. Travel 3.8 miles and turn right at the Ingles Grocery light onto North Mills River Rd. Asheville Regional Airport; right off exit our farm. Drive 3.5 miles; farm is on the left.

Sospiro Farmstead olasses, U-pick, Corn Maze, Goats, Rabbits, Chickens, Vegetables

Hendersonville

136 Limousine Ln., Pisgah Forest 828-348-0966

Curt and Susan Burnside

to educate the public about farming. Learn the principles of composting, animal husbandry, pasture management, and more. For sale on tour: Honey, ABGA registered Boer goats, goat meat, eggs, New Zealand rabbits

onto 280 W./Airport Rd. Go 11.3 miles

and turn left onto Limousine Ln. The

farm is at the end of the drive.

Queens Produce and Berry Farm New Vineyards Lee Tuttle 858 Davidson River Rd.,

Pisgah Forest

828-884-5121 Tour our vegetable and flower fields and Come experience our award-winning Take a hay ride and guided tour of our Come see a modern working farmstead see multiple crops ready for harvest. wines in the comfort of our tasting room and raise farm animals. Visit our bakery There may still be raspberries, flowers, offering indoor and outdoor seating and blueberries to pick. Enjoy long range with spectacular views of our vineyards. grain bins, and farm equipment, We bee pollen. We have traditional raised views of the valley, and stop by our farm We are the first commercial vineyard in have been growing a variety of crops on bed gardens, as well as unique straw bale store for seasonal products to take home. Henderson County, located on acreage vegetables, flowers, honey, eggs

Directions: Take exit 40 NC-280/

Asheville Regional Airport; right off exit onto 280 W./Airport Rd. Travel for 16 miles and turn left onto US-64 E. Travel Enjoy a meal: Food truck .7 mile and turn right onto Davidson **Directions:** Take exit 40 NC-280/ River Rd. Go .4 mile and turn left into Chimney Rock. Merge onto 64 E./

Henderson | Pisgah Forest Cluster 1-26 E. south of Asheville toward Hendersonville. All of these farms are off of 1-26 E. **Saint Paul Mountain** Vegetables, U-Pick, Flowers Tasting Room, Winemaking

Alan Ward and Family

Hendersonville

588 Chestnut Gap Rd.,

828-685-4002 Come pick your own apples or buy them already picked. We also grow pumpkins and farm store and show your Farm Tour that has been farmed for more than

nine generations. Saint Paul wines are

produced from 14 varieties of grapes.

cider, jams, honey, vegetables, pumpkins **Enjoy a meal:** Barbecue food truck For sale on tour: Wine by the glass and

Justus Orchard

House and Bakery

U-Pick, Orchard Tours, Apple

Don and Margo Justus

828-243-2420

Chimney Rock. Merge onto 64 E./ Turn left onto Fruitland Rd. Drive **Directions:** Take exit 49-A Bat Cave/ approximately 3.1 miles to stop sign and turn right onto S. Mills Gap Rd. After Chimney Rock Rd. and travel 2.5 miles. Turn right onto Chestnut Gap Rd. The .8 mile, turn left onto Garren Rd. Farm will be .25 mile on left. Follow Justus vineyard is .5 mile on the right. Orchard signs entire route.

pass for a special treat. Guided tours on the hour. Our orchard is open daily to the public July-November. For sale on tour: Apples, baked goods,

187 Garren Rd., Hendersonville

Directions: Take exit 49-A Bat Cave/ Chimney Rock Rd. and travel 2 miles.

Navigation Note: Can be approached from Fairview Cluster or East Cluster.

or I-40 east of Asheville, exit 53/US 74 Alt. E Flying Cloud Farm

Greenhouses, Sweet Potato Curing Annie and Isaiah Perkinson

Vegetables, Cut Flowers,

self-serve roadside stand **Directions:** Continue 7 miles on 74-Alt at Cane Creek Rd. where the road narrows to two lanes. Stay on 74-A **Directions:** Travel just over 4 miles on straight through the light. Drive 2 more

miles and turn left at the self-service

Hickory Nut Gap Farm Rise Up Rooted New Farm Store

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

animals, and farm practices at 10, 12, grow artisan greens, seasonal produce, and 2 pm each day. Additional fee havrides, and pony rides will also be available. Wheelchair accessible.

jewelry, pottery Enjoy a meal: Our new on-farm kitchen

Cattle, Pigs, Chickens, Apples, Greenhouses, Farm Stays, **Artisan Greens, Produce** Tom Brody

2838 NC Hwy. 9, Black Mountain 540-292-3140 Families can enjoy self-guided barnyard Visit our farm and river camp, including

and year-round greenhouses where we and plant starts. Ask us about our farm stays and WWOOFing opportunities. For sale on tour: Fresh seasonal produce and salad mix, pesto, pickles, salves, plant starts, birdhouse gourd planters raised pork and chicken, apples, berries, Enjoy a meal: Sandwiches on homemade mushrooms, farm apparel, jams, sauces, herbed focaccia bread, potato salad,

74-Alt E., and take a slight left on Directions: Continue 9.4 miles on US Village Rd. Turn left onto Garren Creek

Fairview Cluster 1-240 E. east of Asheville to Exit 9, 74-Alt. E/Charlotte Hwy. toward Fairview/Bat Cave

Imladris Farm Berries, Eggs, Rabbits,

Directions: Take exit 64 for Black

Fork Rd. Proceed 1.4 miles and turn

and follow straight to the farm.

mile and turn right onto Walkertown

Rd. Turn right on Middle Mountain Rd.,

Walter, Wendy, and Andy Harrill 45 Little Pond Rd., Fairview 828-628-9377

Hear songbirds in the raspberry canes and visit a cornerstone in sustainable agriculture. Learn about our many products—berries, jam, rabbit meat— potatoes, fall greens, lettuce, blueberries, conduct guided tours of our pastures, and the cycles that bring them together. and strawberries. See our packing Take a guided tour of the farm, and learn shed, hand tools, greenhouses, curing practices. We'll also be offering separate equipment. Ask us about floral design kid's tours to inspire our young future for weddings and special events.

For sale on tour: Jam and preserves, rabbit meat, eggs Enjoy a meal: Local chef Ronnie Potter- E./Charlotte Hwy. to the stop light Bowers will be serving locally sourced

US 74-Alt. E./Charlotte Hwy. toward Fairview/Bat Cave. Turn left onto Old Fort Rd. Drive about 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.

meals and snacks

1860 Charlotte Hwy., Fairview 828-768-3348 See a working farm in action with many tours, where they will visit our chicks, 10-acres riparian ecosystems along the crops growing, including flowers, sweet pigs, and goats. Owner, Jamie Ager, will beautiful Broad River. See our gardens

about our compost teas and silviculture process for sweet potatoes, and tractor activities such as kiddie cart rides, For sale on tour: Produce and flowers via For sale on tour: Grassfed beef, pasture

on the right.

will be open

herbal ice tea Directions: Continue 7.2 miles on

74-Alt. E./Charlotte Hwy. (about 2 miles Rd. and travel 6.5 miles. Turn right onto past where the road narrows to two Morgan Hill Rd. and go 2.8 miles (stay lanes) and turn left on Sugar Hollow right to remain on Morgan Hill Rd.) Rd. The farm store is the first building Cross the bridge to the right then take

a sharp left onto NC-9 North. The farm farm will be on the left. Navigation Note: Can be approached from East Cluster farms via Hwy. 9.



chicken, cut flowers



22 Franny's Farm Rd., Leicester 828- 693-1607

like pickles, cheese and crackers.

Enjoy a meal: Hamburgers, hot dogs, chips, cookies, drinks, and picnic fixings **Directions:** Travel 11 miles on Hwy. **Directions:** Travel about 10 miles on

take right onto Came Sharp Rd. Keep

left on gravel road to stay on Franny's

Hwy. 63/New Leicester Hwy. Turn left on S. Turkey Creek Rd. Go .6 mile and

Farm Rd. to our barn.

Smoking J's

Chile Peppers, Cooking

36 Rootstock Rd., Candler

Visit WNC's largest specialty chile

pepper farm located in the beautiful

Hominy Valley. Discover unique chile

pepper varieties from mild to wild, and

For sale on tour: Hot sauce, salsa, BBQ

sauce, seasonings, fresh chile peppers

Directions: Take exit 44 for Candler/

Enka. Turn right onto Smokey Park

Hwy./US 19/23 S. and travel toward

onto Hwy. 151 and continue 4.1 miles.

1.3 miles, turn right onto Old Curtis

Cove Rd., and immediately bear left

onto Rootstock Rd. Travel this shared private gravel road slowly, until you

and spicy options

reach the farm.

Techniques, Tastings

Joel Mowrey

828-230-9652

Fiery Foods

for a hike on the Moonshine Mary Trail how we use them to grow a wide variety solar buildings, and renewable energy and tour the Eco-Cabin Event Center. of produce. For sale on tour: Eggs, seasonal produce, For sale on the tour: Winter squash,

Full Sun Farm is a constantly evolving

vegetable and cut-flower operation. Tour

90 Bald Creek Rd., Leicester



More Appalachian Grown Fun

Visiting from out of town or looking for a local food stay-cation? Fill your Farm Tour experience with more straight- from-the-farm fun.

Asheville City Market

161 South Charlotte St., Asheville, NC

- Fiber demonstrations and finger knitting with Growing Minds@Market, September 12, 9 am-noon
- Farm Tour Q&A and tour tips with ASAP, September 19, 8 am-noon

Polk Fresh Farm Tour

Start your Saturday tour early! Your ASAP Farm Tour pass also admits you into the Polk Fresh Farm Tour for free! Visit *polkcountyfarms.org* for details on hours and participating farms.

Exclusive Farm Tour Deals

Take advantage of special discounts for tour goers at participating Appalachian Grown businesses. Go to asapconnections.org for details.

Purchase a pass at one of these locations:

- · Asheville City Market
- B.B.BARNS The Garden-Gift-Landscape Company
- Greenlife Grocery/Whole Foods Market
- · Haywood's Historic Farmer's Market
- Hendersonville Community Co-op
- · ASAP Office

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

asapconnections.org 828-236-1282