

farm Asap's tour

2 DAYS, 35 FARMS, COUNTLESS POSSIBILITIES

September 22 & 23, 2012

14
NEW
FARM
STOPS

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

Greenlife
GROCERY

wnc MAGAZINE
MOUNTAIN LIVING IN WESTERN NORTH CAROLINA

The Farm Tour

is hosted annually by ASAP, 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.

www.asapconnections.org
828-236-1282
306 West Haywood Street
Asheville, NC 28801

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



Use your smartphone to test drive our brand new FREE app during the Farm Tour!

► Learn more about the participating farms

► Navigate your route with ease

Search iPhone's App Store or Android's Google Play Store for "Appalachian Grown."



ADMISSION

Purchase a pass for admission to ASAP's Farm Tour from any of the locations listed on the back of this guide or online at asapconnections.org. Pack your car with a group of friends or family; the more people in your vehicle, the better the deal!

Pass prices (admits an entire carload of people into all farms both days):

- \$25 pre-purchase
- \$30 the day of the event
- \$10 per carload to visit individual farms

What's more—new this year—your Farm Tour pass enters you into ASAP's Farm Tour raffle! How? It's simple: the pass hangs off your car mirror during the tour but contains two tear-off 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 stickers to wear for access to more farms that day.

VOLUNTEER

Want to help a farmer the weekend of the tour? Sign up to volunteer! Volunteers will receive a free Farm Tour pass for the day they are not volunteering. Contact robin@asapconnections.org.

BEFORE YOU GO

Take time to read the farm descriptions in this guide and choose three to four locations to visit each day. We suggest allowing one or two hours for each farm. There won't be time to visit all of the farms, so pick your favorites and plan to join us again next year!

Study the map and locations of the farms you'll visit. Plan your route and be sure you have directions for getting from one farm to the other. **ASAP's online trip planner at appalachiangrown.org/map can help, as can our brand new app for iPhone and Android users; more at left.**

Please note that Google Maps and GPS directions are often not correct in rural areas. Refer to our detailed directions and look for our signs to help you navigate.

DAY OF THE TOUR

■ **Things to pack:** Bottled water, snacks and lunches, sunscreen or hats, walking shoes, your Farm Tour pass, hand sanitizer, an atlas or map of the area, and a camera (read about our photo contest on page 15).

■ **Bring a cooler (with ice!) and cash!** All of the farms on this year's tour will have their products for sale—from produce and cheeses to meats and fiber. Find the specific items they'll offer in their descriptions in the following pages. You can also pack your cooler with treats from home, as many participating farms are perfect picnic spots.

■ **Do not arrive earlier or later than the tour hours.** Tour hours are 1-6 pm on both days of the tour. Many farmers sell at market or attend church in the mornings and have engagements at night.

■ **Meals** will be available at six of the participating farms. These meal stops are indicated with a red ring around their number on maps and their listings. Menu details are included with their descriptions.

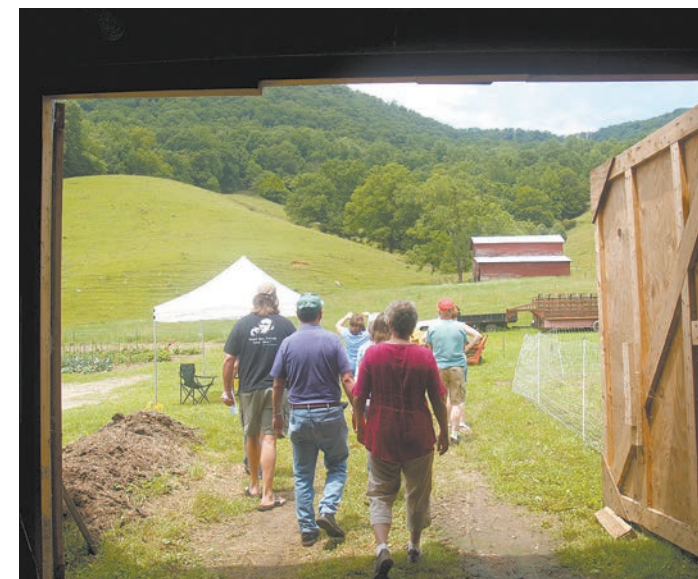
■ **Please do not bring pets on the tour.** They pose food safety threats, can damage plants, and are dangerous around livestock.

■ **Remember to wash your hands.** Many farms will have hand washing facilities, and ASAP will provide hand sanitizer at all farms. We ask that you wash your hands after petting animals and between farms to keep yourself and the farms safe.

■ **Supervise your children closely.** Animals, electric fences, and farm equipment can pose dangers to children. Keeping a close eye on your children will ensure that they are safe.

■ **All stops will have restroom facilities available.**

■ **Please do not enter private homes unless you are invited to do so by the farmer.**



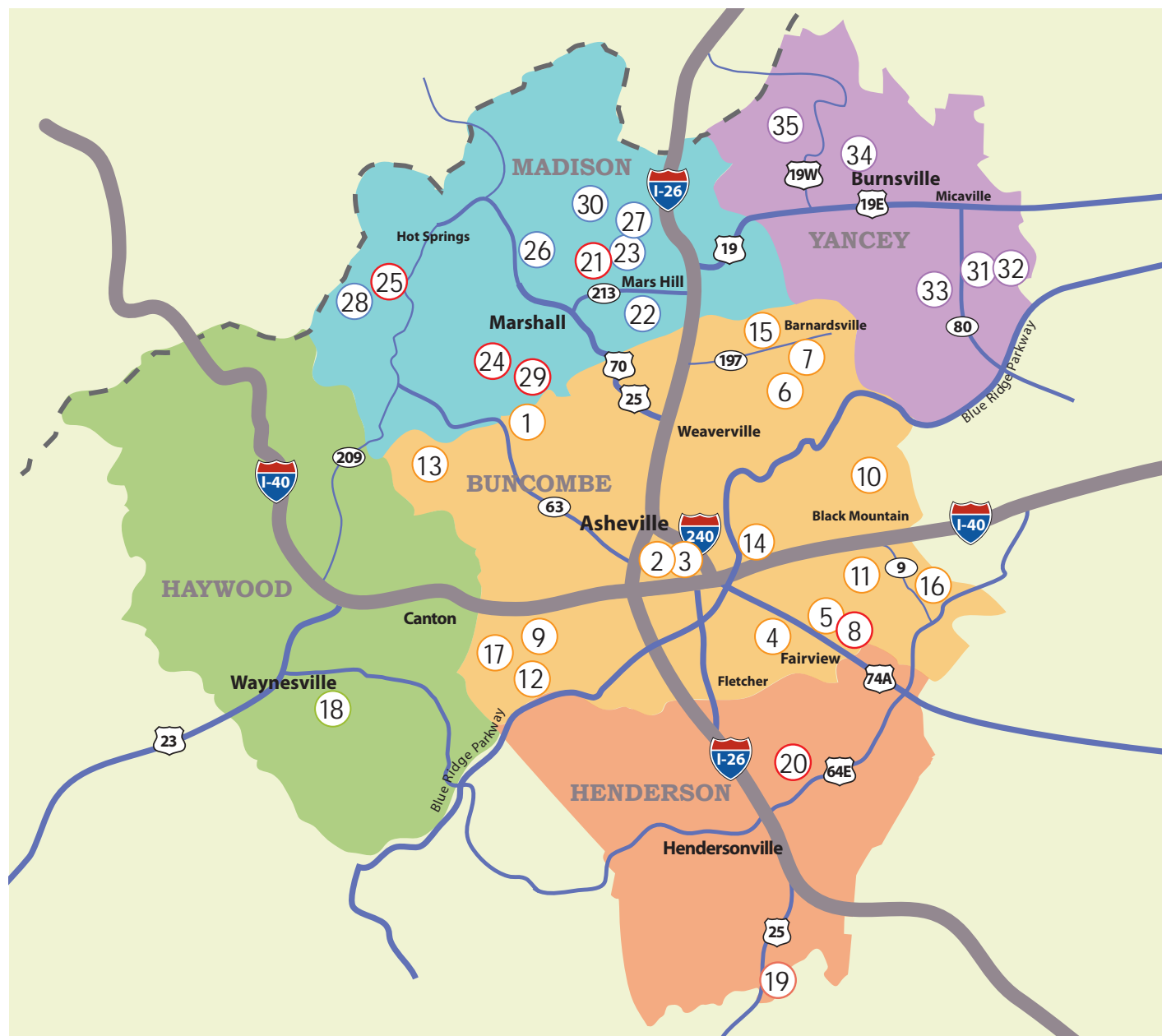
tweet your tour

Use the hashtag **#asapfarmtour** to tweet about your Farm Tour experience; we'll be retweeting throughout the weekend. Also be sure to check out other's tweets to find farms to visit and routes to take. Tweets using the hashtag will be displayed at asapconnections.org and on our community website fromhere.org.

WANT TO KNOW MORE?

It can be difficult for a farmer to describe all there is to see on their farm in only one paragraph. Learn much more about the farms on the tour with our online *Local Food Guide* at appalachiangrown.org.



**BUNCOMBE CO.**

- 1 Addison Farms Vineyard
- 2 Almosta Farm
- 3 Asheville FRESH
- 4 Cloud 9 Farm
- 5 Flying Cloud Farm
- 6 Good Fibrations
- 7 Hawk and Ivy B&B
- 8 Hickory Nut Gap Farm
- 9 Hominy Valley Farms—Land and Cattle
- 10 Hop 'n Blueberry Farm
- 11 Imladris Farm
- 12 J-Bee Farm
- 13 Long Branch Environmental Education Center

- 14 New Sprout Organic Farms
- 15 Razor Mountain
- 16 Round Mountain Creamery
- 17 Smoking J's Fiery Foods and Farm

HAYWOOD CO.

- 18 Sunburst Trout Farms

HENDERSON CO.

- 19 Deerwood Nursery and Farms
- 20 Justus Orchard

MADISON CO.

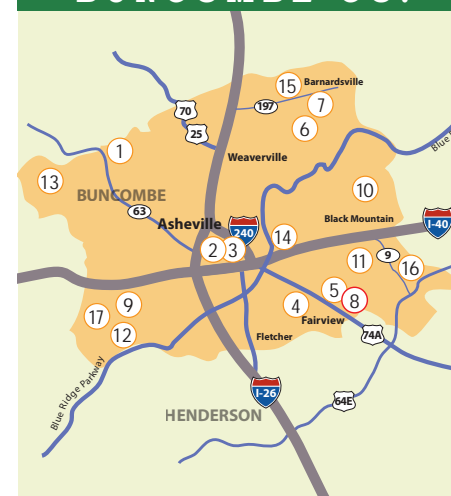
- 21 Bee Tree Farm and Vineyard
- 22 Dry Ridge Farm
- 23 East Fork Farm
- 24 The Farm Retreat and Home of Farm House Beef

- 25 Mountain Harvest Organics
- 26 Mulberry Gap Farm
- 27 New Direction Farm
- 28 Troutlily Farm
- 29 Wake Robin Farm
- 30 Wild Mountain Apiaries

YANCEY CO.

- 31 Firefly Farm
- 32 Mountain Farm
- 33 Mountain Gardens
- 34 The Mushroom Hut @ Fox Farms
- 35 Wellspring Farm

NEW New to the tour this year.

BUNCOMBE CO.**1 NEW****ADDISON FARMS VINEYARD**

Wine Grape Orchard, Winemaking, Mountain Views

Jeff Frisbee

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

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

FOR SALE: variety of wines

Directions: I-240 W.; stay in left lane onto 19/23 S. (Patton Ave.) in West Asheville. After 1 mile, turn right on Hwy. 63/New Leicester Hwy. Travel 13.9 miles and turn right into the driveway just past Union Baptist Church Cemetery.



photo: Diana Gates

2 NEW**ALMOSTA FARM**

Urban Gardening Methods, Honeybees, Chickens

Janet Marrs and Lori Shields

23 Deaver St., Asheville
828-505-2452

Learn the potential of turning an urban lot into a micro-farm. Discover how to extend your growing season and use cover crops to enhance soil. See urban chickens, straw bale gardens, beekeeping, fruit trees, and hoopouses.

FOR SALE: eggs, seasonal fruits, vegetables

Directions: I-240 (either direction) to exit 4A, I-26 W. (19/23 N). Keep right to exit onto Hill St. Turn left and follow .2 mile to Riverside Dr. Turn left and travel .5 mile to Craven St. (also called W. Haywood St.). Turn right and follow .3 mile to turn right onto Waynesville Ave. Take first left onto Reynolds Rd. House is on the right at the intersection of Reynolds Rd. and Deaver St. Parking is on the left.

**3 NEW****ASHEVILLE FRESH Hydroponic Production**

Jenny Reggi

147 Coxe Ave., Asheville
828-254-9917

We employ hydroponic techniques to grow a variety of herbs in an urban warehouse. See three different techniques: pond, run-to-waste, and ebb and flow. Learn about our operation, which facilitates involving people with disabilities in planting, watering, and harvesting.

FOR SALE: variety of herbs

Directions: In downtown Asheville at 147 Coxe Ave. between Hilliard and Banks Ave. Free parking is available in lot adjacent to the building and in unmetered street parking spaces.

4 NEW**CLOUD 9 FARM**

Forest Products, Beekeeping, Shaded Views

Janet Peterson and Jeff Hambley

137 Bob Barnwell Rd., Fletcher
828-628-1758
www.cloud9farm.net

Come see Cloud 9's resourceful ways to keep the family farm alive and thriving. Sustainable harvesting of forest products, sawmilling, pastured chicken, honey, and even vacation rentals are among the enterprises we have underway.

FOR SALE: fresh and frozen chicken, mountain laurel décor and rustic benches, honey and honey products and cosmetics, frozen berries, shakes, blueberry fudge, native pollinator homes

Directions: I-240 E., merge onto US 74A/Charlotte Hwy. Go 5.2 miles on 74A E. Turn right onto Emmas Grove Rd. (traffic light). Drive 1.4 miles (follow the arrow road signs) and turn right on Bob Barnwell Rd. Travel .5 mile to the farm's mailbox.

NAVIGATION NOTE: In spite of its Fletcher address, Cloud 9 is near Fairview destinations, such as Flying Cloud Farm. The farm's location can also serve as a gateway into Henderson Co. via back roads. Consult your mapping resources.

5

FLYING CLOUD FARM

Vegetables, Flowers, Farm Tools and Equipment

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

Learn how we produce vegetables, berries, herbs, and flowers with farming practices from cover cropping to crop rotation. See vegetables in the field and hoophouse, our packing shed, equipment and tools, and seedlings in the greenhouse.

FOR SALE: seasonal produce and flowers from self-serve farm stand

Directions: I-240 E. to exit 9. Merge onto US 74A toward Blue Ridge Parkway/Bat Cave. Continue 7 miles to the stoplight at Cane Creek Rd. where the road narrows from a five-lane to a two-lane. Stay on 74A straight through the light. Drive 1.2 more miles. Turn left at the self-service farm stand.

6

GOOD FIBRATIONS

Goats, Fiber Processing Demonstrations

Marcia Kummerle
27 Ivan Bridge Dr., Barnardsville
828-626-4303

Our colored and white Angora goats produce mohair for custom spun yarn. Come meet our goats and their baby kids and learn about the mohair they produce. Watch fiber processing, dyeing, and felting demonstrations.

FOR SALE: raw mohair, dyed locks, yarn, roving, wearable art

Directions: I-26 W. (19/23 N.) to exit 15, Barnardsville. Take a right off the exit onto NC 197/Barnardsville Hwy. After about 6 miles, turn right onto Dillingham Rd. Drive 3+ miles, passing Barnardsville Community Center on the left and taking a sweeping turn left to stay on Dillingham. On the right, you'll see white vinyl fencing and a white cottage. Take the first left past the cottage onto Ivan Bridge Dr. (no road sign) and follow signs to the farm.

7

HAWK AND IVY B&B

Edible Landscaping Demonstration Garden, Flowers

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

Enjoy a walk through the organic gardens of our 24-acre holistic B&B retreat. See hundreds of varieties of herbs, flowers, vegetables, fruits, and berries, with a large selection of unique currants and gooseberries.

FOR SALE: shade perennials, artichoke relish, preserves, poetry books

Directions: I-26 W. (19/23 N.) to exit 15, Barnardsville. Take a right off the exit onto NC 197/Barnardsville Hwy. Continue 6.5 miles to Hawk and Ivy on the right. Park in the field to the left.

8

HICKORY NUT GAP FARM

Cattle, Pigs, Chickens, Apples, Farm Store

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

Hickory Nut Gap Farm is a 90-acre, fourth-generation family farm where you'll see cows, baby calves, pigs, baby chicks, and learn about grassfed beef and other meats. Our farm store will be open during the tour.

FOR SALE: organic apples and pumpkins, 100% grassfed beef, pasture raised pork and chicken, jams, pickles, crackers, cheese, ice cream

MEAL: local food truck

Directions: I-240 E. to exit 9, merge onto US 74A/Charlotte Hwy. 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.

9

HOMINY VALLEY FARMS—LAND AND CATTLE

Vegetables, Livestock, Flowers, Farm Store

Jeanette Wilson
76 Hominy Valley Dr., Candler
828-337-6418
www.hominyvalleyfarms.com

Come see where our farming family has been growing cattle and crops for over 75 years. Walk through our market garden and high tunnel greenhouse. Enjoy long-range views from the ridges where our cattle and chickens graze.

FOR SALE: beef, chicken, pork, flowers, fall produce

Directions: I-40 W. to exit 44. Turn right onto Smokey Park Hwy. (US 19/23 S.). Travel until the road narrows to three lanes just past Bojangles. Move to the turning lane. Turn left at Kubota Tractor dealership onto Old 19/23. Travel 1.5 miles. Turn left on Hominy Valley Dr.



tweet your tour
#asapfarmtour



photo: Sheila Cruthirds

10

HOP'N BLUEBERRY FARM

Hops, Blueberries, Herbs, Native Plants, Butterfly Flight House

Van Burnette
24 Middle Mountain Rd., Black Mountain
828-664-1166
www.hopnblueberryfarm.com

I'm the seventh generation of Burnettes to farm this land. See hops—the flowers used in making beer—growing on an 18-foot trellis system, as well as medicinal herbs and plants used to create native pollinator habitat. Explore a butterfly flight house.

FOR SALE: blueberry bushes, butterfly attracting flowers, free milkweed seeds

Directions: I-40 E. to exit 64, Black Mountain. Turn left onto Hwy. 9. After the third light, travel straight .5 mile and bear left onto North Fork Rd. by the Country Food Store. Proceed 1.4 miles and turn right on North Fork Right Fork Rd. (look for the Mountain View Baptist Church sign). Go 1.2 miles and turn right onto Walkertown Rd. (gravel). The road bears hard to the left and Middle Mountain Rd. is on the right in the curve. Follow Middle Mountain Rd. into the farm.

11

IMLADRIS FARM

Berries, Chickens, Rabbits

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

FOR SALE: jam, rabbit and goat meat, eggs, homemade ice cream

Directions: I-240 E., merge onto US 74A/Charlotte Hwy. and travel just over 4 miles. Turn left onto Old Fort Rd. Travel 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.

12

J-BEE FARM

Honeybees, Berries, Chickens

(Formerly Jordan Blackley Farm)
Laura Blackley and Cindy Jordan
14 Wildfire Ln., Candler
828-667-0120
www.jordanblackleyfarm.com

See chicken coops and runs; visit our apiary, which produces award-winning honey; and explore a berry orchard. View our long- and short-term farm guesthouse rentals.

FOR SALE: honey, eggs, herbal iced tea, homemade berry freezy pops, cut honeycomb

Directions: I-40 W. to exit 44; right off exit onto US 19-23 S. for 2.7 miles. Make a left onto Hwy. 151 and continue 6.8 miles. Make a right onto Treetops Dr., a small one-lane road. When the road forks, bear right onto Wildfire Ln. Take your first, immediate right. J-Bee is the wood-sided farmhouse up the hill.

13

LONG BRANCH ENVIRONMENTAL EDUCATION CENTER

Berries, American Chestnut Nursery, Heirloom Apples, Aquaculture, Nature Trails

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, heirloom apples, and a hybrid American Chestnut nursery. Tour a trout aquaculture pond, see passive solar buildings, and learn about other renewable energy systems.

FOR SALE: raspberry and blueberry jam, honey, potted berry plants and apple seedlings, books

Directions: I-240 W.; stay in left lane onto 19/23 S. (Patton Ave.) in West Asheville. After 1 mile, turn right on Hwy. 63/New Leicester Hwy. Travel approximately 11 miles to Trading Post Grocery. Turn left onto N. Turkey Creek Rd. After 1.4 miles, bear right on Earlys Mountain Rd. and continue 5.9 miles. The road goes over the mountain and turns into Big Sandy Mush Creek Rd. Turn right at Boyd Cove Rd. and continue about 1 mile to the LBEEC sign. Go up the gravel drive to a two-story house on left, with gravel parking lot on the right.



14 NEW

NEW SPROUT ORGANIC FARMS**Organic Vegetable Production for Grocers, Farm Equipment, Farm Stand**

Michael and Michelle Porterfield
Azalea Park, Asheville
828-423-6276
www.newsproutfarms.com

See how vegetables are grown for your local grocery stores on one of the larger local farms (still small by national standards). Learn about organic practices, specialized farm equipment, and irrigation.

FOR SALE: seasonal produce, baked goods, t-shirts, free tea

Directions: I-240 E. to exit 8, 74-A/WNC Nature Center/NC-81. Turn left onto Fairview Rd. and travel .7 mile. Turn right onto Swannanoa River Rd. and travel .7 mile to Azalea Rd.; turn right (you will see signs for the WNC Nature Center). Drive past the Nature Center, past the soccer fields on your right, past a dog park on your left, and then you will see a small road turn off to your right immediately after you go under the Blue Ridge Parkway overpass. Take this right, cross a small bridge, take an immediate right that takes you under the overpass again (dirt road) until you see the farm's field.



15 NEW

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

Mary Tavalacci and Mike Quirk
157 Poverty Branch Rd., Barnardsville
828-545-8824

Ever met a Tennessee Fainting Goat? A pint-sized Dexter milk cow? These and other old heritage breeds are featured at Razor Mountain, a small operation raising food for our family, neighbors, and a few restaurants. Also see an herb and perennial garden and everybody's favorite animal: pigs.

FOR SALE: a dexter calf (use as a herd sire); join our mailing list for future purchase of fainting goats and rare breed pigs for breeding stock

Directions: I-26 W. (I9/23) to exit 15, Barnardsville. Take a right off the exit onto NC 197/Barnardsville Hwy. Continue 5.9 miles, then turn left onto Poverty Branch Rd. Travel .9 mile to the farm on the right.

16

ROUND MOUNTAIN CREAMERY**Goat Cheese Production, Goats and Kids**

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

Visit the first combined dairy goat farm and Grade A creamery in NC. See goats of all ages, a mule, donkey, emus, and a birthing barn. Tour the creamery and cheese room, and learn how goat cheese is made from milking to finish.

FOR SALE: goat milk, 12 flavors of goat cheese

Directions: I-40 E. to exit 64, Black Mountain. Turn right off the exit, following signs for Chimney Rock/Lake Lure. Continue on NC 9 for 9.6 miles, following signs carefully. Turn left at NC 2791/Old Fort Rd. Travel less than 1 mile (sign); farm is on the right.

17 NEW

SMOKING J'S FIERY FOODS AND FARM**Chile Peppers, Cooking Techniques, Tastings**

Joel Mowrey
3 Old Curtis Cove Rd., Candler
828-665-2095
www.smokingjsfieryfoods.com

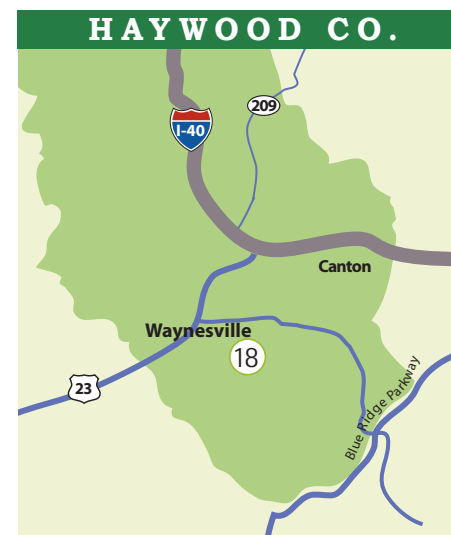
Take in the wide variety of colors, shapes, sizes, and flavors as you explore WNC's largest specialty chile pepper farm in full swing. See peppers get roasted, smoked, and prepared for a variety of dining applications—both mild and spicy.

FOR SALE: fresh and dried peppers, salsa, hot sauce, BBQ sauce, spice blends

Directions: I-40 W. to exit 44. 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.



photo: aaronzebrook.com



18

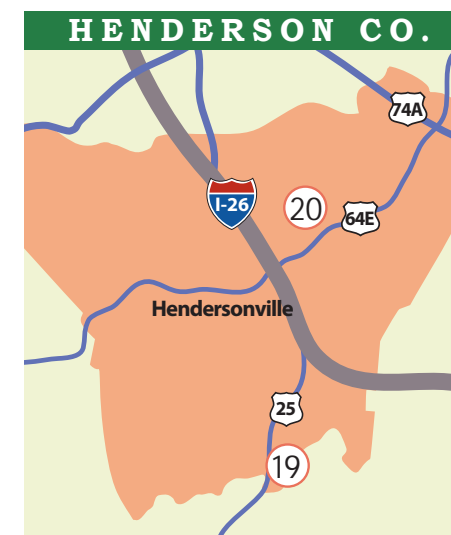
SUNBURST TROUT FARMS**Trout, Value-Added Kitchen**

Sally Eason
128 Raceway Pl., Canton
828-648-3010
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: trout fillets, smoked trout dip, trout sausage, trout jerky, several varieties of trout caviar, smoked tomato jam

Directions: I-240 W. to I-40 to exit 31B toward Canton/Knoxville. Take exit 37 toward E. Canton and turn left off the exit onto Wiggins Rd. Take the first right onto US 19/23 S./Smokey Park Hwy. Continue 5.1 miles through downtown and turn left onto Sorrells St. (turns into Pisgah Dr./NC 110). Follow curve to the right to remain on NC 110. Continue 5 miles and stay straight onto NC 215 S/Love Joy Rd. by Cliffside Pottery. Continue 2.7 miles to a stop sign and turn left to remain on NC 215. Drive 2.5 miles to Raceway Pl. on the right; there is a colorful farm sign on the road.



19 NEW

DEERWOOD NURSERY AND FARMS**Sheep, Pigs, Chickens, Honey, Fruits and Vegetables**

Rick and Karen Jordan
892 Anders Rd., Tuxedo
828-606-3625
www.deerwoodnurseryandfarms.com

Visit a special corner of Henderson Co. where our farm, once entirely a nursery business, now focuses on food production, including free range chickens for eggs, pastured poultry for meat, cut flowers, and herbs. We produce trout, ducks, pigs, and honey for home use.

FOR SALE: vegetables, fruits, eggs, honey, value-added produce, meat/livestock products

Directions: I-240 W. to end where it becomes I-26 E. Proceed about 26 miles, to exit 54 for US 25 S. (past Hendersonville). Take 25 S. almost 8 miles to exit 1, Bobs Creek Rd. Turn right onto Bobs Creek Rd. and quickly take the first left onto S. Bobs Creek Rd./Cty. Rd. 1101. Travel about 2.2 miles, continuing on as the road's name changes to Gap Creek Rd./Cty. Rd. 1100. Turn left on Anders Rd. and drive about .7 mile to the farm.



20 NEW

JUSTUS ORCHARD
Orchard Tours, U-Pick, Apple House and Bakery

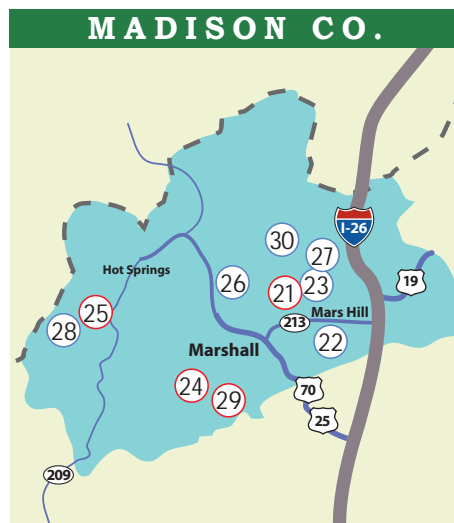
Don and Margo Justus
187 Garren Rd., Hendersonville
828-243-7235
www.justusorchard.com

Join in the excitement of apple season at our orchard. Pick your own apples and pumpkins, or buy them pre-picked. See a working blacksmith demonstration. Learn how apples are grown, including innovative methods such as trellising of densely-planted trees.

FOR SALE: apples, pumpkins, gourds, vegetables, honey, jams, jellies, baked goods, apple cider, apple slushies, fried apple pies, apple cider doughnuts
MEAL: barbeque

Directions: I-240 W. to end where it becomes I-26 E. Drive about 18 miles to exit 49A/US 64 E., Bat Cave/Chimney Rock. Stay on 64 E. (Chimney Rock Rd.) for 2 miles. Turn left onto Fruitland Rd. Travel 3.1 miles, then turn right onto Mills Gap Rd. (stop sign). After .8 mile, turn left onto Garren Rd. The farm is on the left after .25 mile.





21 BEE TREE FARM AND VINEYARD

Greenhouse and Hydroponic Production, Winemaking, Yurt

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

You may have seen our sauces, pesto, preserves, and vegetables at area tailgate markets. On the farm, see our organic gardens, greenhouses, winemaking process, and tomatoes grown for saucemaking using a hydroponic system. Visit chickens. Tour our yurt, or picnic by the pond.

FOR SALE: seven types of pesto, Italian tomato sauces, hummus, herbal tea
MEAL: vegetarian lasagna, organic meatball heroes, and Italian sausage

Directions: I-26 W. (19/23) to exit 11. Take a left off the 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.

22 NEW

DRY RIDGE FARM

New Farmers, Pigs, Chickens, Lambs, Rabbits

Wendy Noel and Graham Brugh
181 Willow Dr., Mars Hill
828-689-8700
www.dryridgefarm.org

We've been rejuvenating 43 acres of forest and horse pasture into productive multi-use farmland. Hear our story and meet lambs, newborn piglets, hogs, hens, and rabbits. Also see our vegetables, eggs, and flowers.

FOR SALE: eggs, vegetables, chicken, rabbit, lamb

Directions: I-26 W. (19/23) to exit 11. Take a left off the exit onto Hwy. 213 W. Drive through town, exactly 2 miles from the exit ramp, and turn left onto Gabriels Creek Rd. Go .5 mile and take a right on Green Acres Dr. The farm will be .7 mile beyond this turn. Pass Brown's Storage on the right, where the road becomes gravel, and take a left at the top of the hill onto Willow Dr. The farm is directly after that turn, on the right. Park as directed.

23

EAST FORK FARM

Eggs, Meat, Livestock, Petting Animals

Stephen and Dawn Robertson
215 Meadow Branch Rd., Marshall
828-206-3276
www.eastforkfarm.net

Enjoy hands-on time with newborn lambs, newly hatched chicks, and bunnies. Stroll through our pastures and observe the sheep and chickens benefiting from rotational grazing practices. Bring a picnic to enjoy by the creek.

FOR SALE: grassfed lamb cuts, pastured poultry (chicken, duck, turkey), rabbit, eggs

Directions: I-26 W. (19/23 N.) to exit 11. Take a left off the exit onto Hwy. 213 W. Travel about 3.5 miles, through Mars Hill, and make a right onto Bone Camp Rd./NC 1362. Drive about 2 miles to the road's end. Turn right onto East Fork Rd. (no sign). Travel 1.7 miles and take a left onto Meadow Trace. Farm is on the left.

24

THE FARM RETREAT AND HOME OF 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.

FOR SALE: all cuts of beef
MEAL: hamburgers, cheeseburgers, and barbeque

Directions: I-240 W.; stay in left lane onto 19/23 S. (Patton Ave.) in West Asheville. After 1 mile, 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, watch for Farm Tour sign). Stay on the paved road until you come to a dead end.

► **NAVIGATION NOTE:** This farm is in Madison Co., but these directions use much of the same route that takes you to Long Branch Environmental Education Center and Addison Farms in Buncombe Co. It can also be reached from Marshall using a different route; consult your mapping resources.



photo: aaronzebrook.com

25 NEW

MOUNTAIN HARVEST ORGANICS

Vegetable Production, Livestock, Sawmill
Carl Evans and Julie Mansfield
77 Wyatt Ln., Hot Springs
828-622-3654
www.mountainharvestorganic.com

Enjoy guided tours of our fruit, vegetable, and flower farm, or walk around yourself with a map showing key points of interest, including a greenhouse, hoophouse, and the pigs and chickens that help grow our veggies! Learn about sustainable harvesting of our woodlot.

FOR SALE: pork, vegetables, cut flowers, bedding plants (herbs)
MEAL: homemade pizza; please reserve a lunch in advance at our website.

Directions: I-26 W. (19/23 N.) to exit 19A, merge onto Hwy. 25/70 W. toward Marshall. Drive 21 miles and turn left to stay on 25/70 (do not continue straight, which becomes 208). Go 5 miles and continue straight through the town of Hot Springs, where the road changes to Hwy. 209 S. Drive 8.2 miles and turn right onto Meadow Fork Rd. (State Rt. 1175). Travel 1.4 miles then left on Wyatt Lane. Go about 200 yards, cross a wooden bridge, and take an immediate left, following the farm driveway to the barn, greenhouses, and parking.

► **NAVIGATION NOTE:** This area, the Spring Creek community of northern Madison Co., can also be reached using different directions found in the Troutlily Farm listing; consult your mapping resources. Regardless of route, this trip takes about one hour from Asheville.



26 NEW

MULBERRY GAP FARM

Heritage Livestock, Wild Plant Identification, Wheat

Tom Brady and Deborah Kaye
1007 Upper Thomas Branch Rd., Marshall
828-649-9690
www.mulberrygapfarm.com

See Tamworth pigs, Jacob sheep, and Red Poll cattle, all threatened breeds. Tour vegetable gardens, grain production, and, if your timing is lucky, enjoy a guided edible plant walk. Learn about biodynamic agriculture and how we capture rainwater.

FOR SALE: farm-ground cornmeal, vegetables, lamb, pork

Directions: I-26 W. (19/23) to exit 19A, merge onto Hwy. 25/70 W. toward Marshall. Drive 16 miles and turn right on Upper Thomas Branch Rd. (This turn will come .6 mile past the Walnut Volunteer Fire Dept.) After the turn, drive 1 mile to the farm at the very end of the road.

 **tweet your tour**
#asapfarmtour



27

NEW DIRECTION FARM

Livestock, Wreath Making, Vegetables, Hayrides, Farm Store

David and Bridget Walls
28 Ramsey Brothers Rd., Marshall
828-689-4850
www.newdirectionfarm.com

New Direction Farm is a Christ-centered residential school/farming community for boys. See our vegetable and flower gardens and learn about canning and wreath making (hands-on demonstration). Tour livestock areas and a Civil War cabin. See cattle, horses, hogs, and chickens. Hayrides on the hour.

FOR SALE: grassfed beef, pork, wreaths, jams, wooden signs, bird houses, garden furniture

Directions: I-26 W. (19/23 N.) to exit 11. Take a left off the exit onto Hwy. 213 W. Travel 3.5 miles, through Mars Hill, and turn right on Bone Camp Rd./NC 1362. At the end of Bone Camp, turn right onto East Fork Rd. (no sign) and travel 2 miles. Turn left on Ramsey Brothers Rd.

28 **NEW****TROUTLILY FARM****Forest and Farm Ecotourism,
Fruit and Vegetable
Permaculture****David Kendall**

15 Troutlily Tr., Hot Springs

828-622-7398

www.kanatilodge.com

Experience a high-mountain heritage small farm and conservation community. Enjoy heirloom apples and other autumn crops from gardens tended using permaculture and organic methods. See traditional log architecture and “safari treehouse camping.” Then, hike nearby Max Patch.

FOR SALE: heirloom apples, pumpkins, organic vegetables, perennials

Directions: I-40 W. to exit 7/Harmon Den exit (about 50 miles west of downtown Asheville). Turn right onto Cold Springs Creek Rd. Travel 6.5 miles on this gravel road along a beautiful stream through Pisgah Forest. Pass a Pisgah Forest Sign at the top of the mountain and take an immediate hard left onto Max Patch Rd. (Farm Tour sign). Go .2 mile and turn right onto Little Creek Rd. (no sign). Travel about .25 mile and follow signs to park.

► **NAVIGATION NOTE:** This area, the Spring Creek community of northern Madison Co., can also be reached using different directions found in the listings for Mountain Harvest Organics; consult your mapping resources. Regardless of route, this trip takes about one hour from Asheville.



29

WAKE ROBIN FARM**Brick Oven Baking, Vegetables,
Flowers****Steve Bardwell and Gail Lunsford**

472 Teague Rd., Marshall

828-683-2902

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.

FOR SALE: brick oven baked breads, sticky buns

MEAL: brick oven pizza

Directions: I-240 W.; stay in left lane onto 19/23 S. (Patton Ave.) in West Asheville. After 1 mile, turn right on Hwy. 63/New Leicester Hwy. Go 12.8 miles and turn right onto Meadows Town Rd. (signs for turn are at the top of a hill on the left). Go 3.2 miles on Meadows Town. At the bottom of the hill, turn right onto Teague Rd. and drive for .5 mile to the farm mailbox. Turn right up the driveway and travel to the house at the end of the road.

► **NAVIGATION NOTE:** This farm is in Madison Co., but these directions from Asheville use much of the same route that takes you to Long Branch Environmental Education Center and Addison Farms in Buncombe Co. The farm can be reached from Marshall using a different route; consult your mapping resources.



30

**WILD MOUNTAIN
APIARIES****Honey, Observation Hive,
Honey Extracting****Jon Christie**

875 Will Arrington Rd., Marshall

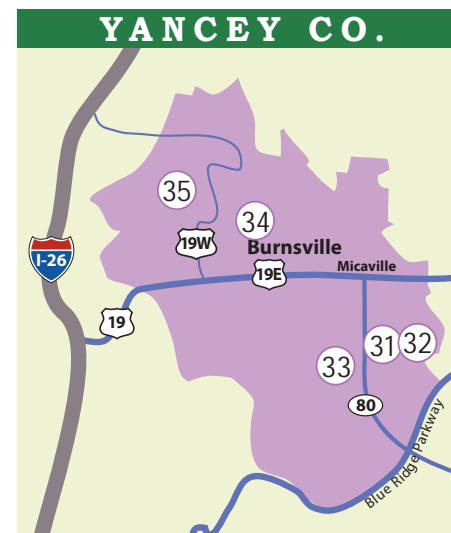
828-689-4095

www.wildmountainbees.com

See every aspect of beekeeping in action. Get a close-up view of bees through an observation hive and enjoy a tour of our small-scale honey extracting facility. See how we use off-grid micro hydro electric solar systems and terracing to utilize steep land. Note: This site requires walking up hills.

FOR SALE: honey, beeswax, beeswax candles and products, specialty honeys, propolis products, beekeeping books and supplies

Directions: I-26 W. (19/23 N.) to exit 11. Take a left off the exit onto Hwy. 213 W. Follow 213 for 5 miles, through Mars Hill. You'll see a green community sign for Petersburg; turn right onto Petersburg Rd. Drive 3.6 miles to the small bridge and bear right. Go .5 mile and turn right onto Arrington Branch Rd. Go .5 mile and bear left just past Arrington Branch Baptist Church onto Will Arrington Rd. Continue up to the end of the pavement and straight ahead 200 yards. Make a hard left into the drive.



31

FIREFLY FARM
**Vegetables, Toe River
Recreation, Wind Turbines****Scott Paquin and Elizabeth Gibbs**

534 Grindstaff Rd., Burnsville

828-675-4739

www.fireflyfarmnc.com

See and buy vegetables and heirloom apples in a spectacular setting. Learn about organic, biodynamic, and permaculture methods, and tour our new wind turbines. Visit Sunday at 5:30 pm for a pasture rotation demonstration with Border Collies.

FOR SALE: seasonal vegetables, fall/winter storage crops, 100% grassfed Devon beef, heirloom apple trees

Directions: I-26 W. (19/23) to exit 9. Take a right off the 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 .4 mile, turn right onto Hwy. 80 S. From the T intersection in Micaville, travel about 4.5 miles and turn left onto Lower Brown's Creek Rd. After about .25 mile, turn right onto Grindstaff Rd. Go over a one-lane bridge and follow signs to the farm on your left.



tweet your tour
#asapfarmtour

32

MOUNTAIN FARM
**Fiber Animals, Milking Goats,
Labyrinth, Farm Store****Marilyn Cade**

125 Copperhead Bend, Burnsville

828-675-4856

www.mountainfarm.net

We're a 24-acre dairy goat, fiber animal, blueberry, and lavender farm with views of the Black Mountains. Stroll through our meditation labyrinth. Pet miniature donkeys and llamas. Arrive at 4 pm to participate in the afternoon hand-milking. Also catch fiber dyeing and goat shearing demonstrations.

FOR SALE: goat milk bath and body products, hand-dyed yarn, aged goat cheese; lavender lemonade, teas, and honey; mulling spices, smokey salt

Directions: I-26 W. (19/23 N.) to exit 9. Take a right off the 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 .4 mile, turn right onto Hwy. 80 S. Travel for about 6 miles. Turn left onto Seven Mile Ridge Rd. Go across the bridge and turn left at the stop sign. Take first left onto Halls Chapel Rd. and drive 1 mile to the farm.

► **NAVIGATION NOTE:** GPS: 3001 Halls Chapel Rd.

Planning to go out for dinner after the tour? Many area restaurants feature products from these 35 farms!

**Look for the logo!**

Browse our online *Local Food Guide* at appalachiangrown.org, and look for the Appalachian Grown logo on restaurant windows, and menus.

33

MOUNTAIN GARDENS
**Medicinal and Culinary Herbs,
Native Plants****Joe Hollis**

546 Shuford Circle Rd., Burnsville

828-675-5664

www.mountaingardensherbs.com

More a botanical garden than farm, we collect and nurture special, ornamental plants. Our one-acre display incorporates over 500 species, including native and oriental medicinal herbs, perennials, food and craft plants, sacred and magical herbs, and useful weeds. See examples of green energy and building.

FOR SALE: medicinal herb plants and preparations

Directions: I-26 W. (19/23 N.) to exit 9. Take a right off the 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 .4 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 head back to park.



34 NEW

THE MUSHROOM HUT @ FOX FARMS

**Mushrooms, Mountain and
Native Crafts, Hops, Bees,
Livestock**

Alan and Susan Fox

54 Labrador Ln., Burnsville
828-682-1405

Find us on Facebook or Local Harvest

See Bloody Butcher cornmeal grown and made start to finish on the farm, and experience our mountain ways. Visit the mushroom hut to learn about growing shiitakes. Interact with goats and chickens.

FOR SALE: hops, shiitakes, heirloom tomatoes, eggs, baked goods, Bloody Butcher cornmeal, handmade soaps and crafts

Directions: I-26 W. (19/23 N.) to exit 9. Take a right off the exit onto Hwy 19 E. Travel 10 miles to where signs indicate US 19 becomes 19 E. Drive 2.9 more miles and turn left onto Jacks Creek Rd., also known as Rt. 1336. Go 3.3 miles, then take a right on Star Branch Rd. After 1 mile, turn right to the farm on Labrado.



35

WELLSPRING FARM

Llamas, Alpacas, Sheep, Rabbits

Elke Amenda-Spirakis

166 Wellspring Ln., Burnsville
828-682-0458

www.wellspringfarm.com

We specialize in fiber-producing animals, along with free range eggs and honey. See our llamas, alpacas; Jacob, Tunis, and Corriedale sheep; and Angora rabbits. Learn about the animals, proper fencing, housing, feeding, and fiber processing, as well as rotational grazing and the solar-powered automatic waters we implement.

FOR SALE: snacks and drinks, honey, eggs, beeswax candles, fleeces, wool, hand-spun and dyed yarn, kits, finished goods

Directions: Note: GPS does not work. I-26 W. (19/23 N.) to exit 9. Take a right off the exit and travel 8.2 miles on 19 E. Take a 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. then right onto Wellspring Ln. (.2 mile) and right at the fork. Wellspring Ln. is a gravel road.

Alternate route (longer but less mountainous): 19 to 19 W. Drive 7.8 miles and turn left onto Bald Mountain, then travel 3 miles and turn right onto Riddle Branch Rd. Directions are also on the farm's website.



TO CONTINUE YOUR JOURNEY AND BE PART OF ASAP'S WORK:

- Find more Appalachian Grown certified farms, as well as tailgate markets and businesses, to support in our print and digital *Local Food Guide*, appalachiangrown.org.
- Get involved in our Growing Minds Farm to School Program, growing-minds.org.
- Browse our local food and farm events calendar, fromhere.org.
- Use our online classified ads to post and find seeds, farm internships, and more, fromhere.org.
- Connect with us:
Facebook ([/asapconnections](https://www.facebook.com/asapconnections))
Twitter ([@asapconnections](https://twitter.com/asapconnections))
Pinterest ([asapconnections](https://www.pinterest.com/asapconnections))
YouTube ([appgrown](https://www.youtube.com/asapconnections))
- Ensure that ASAP will continue to support local food, strong farms, and healthy communities by making a donation at asapconnections.org. While there, learn more about the programs and offerings above and sign up for our monthly and weekly e-newsletters.

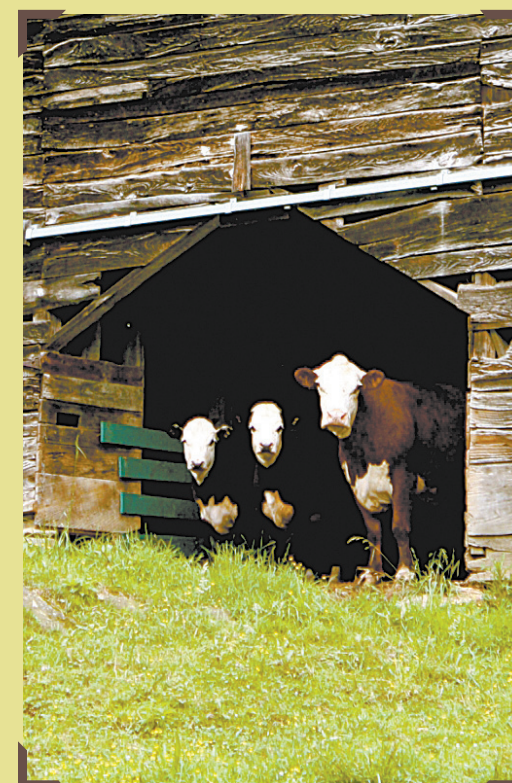


SAY CHEESE!

THE FARM TOUR PHOTO CONTEST IS BACK.

All you have to do is snap some great shots of your experience and upload them through our community website fromhere.org by midnight on Wednesday, September 26, and you're entered to win a FREE pass to the Asheville Art Museum and \$15 in Asheville City Market Bucks! A local photographer will select three winners. Find more information at fromhere.org.

PS: Not only is the Asheville Art Museum donating three passes for photo contest winners, they will also display all contest entries during their photography exhibition—featuring the work of Aaron Siskind—in March 2013!



LAST YEAR'S WINNERS

CLOCKWISE FROM TOP:

Carley Brandau's *Three Musketeers*
Steve Morton's *Sleeping Sheep*
Jose Ibarra's *Sunflower Field*

Also at fromhere.org, find exclusive Farm Tour content before the big event—from Q&As with farms new to the tour to photo contest tips and more chances to win!



Purchase a pass for admission to ASAP's Farm Tour from any of the locations listed below or online at asapconnections.org.
One pass admits an entire carload both days.

2012 PASS VENDORS

BUNCOMBE CO.

Asheville City Market
B.B. Barns
Black Mountain Tailgate Market
East Asheville Tailgate Market
French Broad Food Co-op
Greenlife Grocery
Guild Crafts
Homegrown Cafe
Imladris Farm Store
Malaprop's Books/Cafe
The Morning Glory Cafe
North Asheville Tailgate Market
Reems Creek Nursery
West Asheville Tailgate Market
West End Bakery

MADISON CO.

El Dorado Latin Grill
Madison County Farmers and
Artisans Market

YANCEY CO.

Appalachian Java
Knife and Fork
Yancey County Farmers Market

HAYWOOD CO.

Bethel Grocery
Haywood's Historic Farmers Market

HENDERSON CO.

City Market
Hendersonville Community Co-op
Henderson County Tailgate Market

SPONSORS



FRIENDS OF THE FARM TOUR

Sponsors and friends of the Farm Tour enable ASAP to showcase outstanding farms in the region and allow you to connect to local food sources. Support these businesses and thank them for their support!

*The Market Place
Slow Food Asheville
Sunny Point Cafe & Bakery
Wells Fargo Bank
West End Bakery*