On to Little Rock Farm, sitting on 55 acres nestled at the bottom of 10 Mile Hill, owned and operated by Stephanie Zink. Stephanie is the third generation to work this farm which was purchased by her grandparents, Otto and Florence Schack in 1938.

At Little Rock Farm, we offer certified organic seasonal produce, grass fed beef, and pasture raised chicken. Our beef and chicken are raised right here on the farm. No hormones or antibiotics are used. We also have pork which is raised on a neighboring farm. Meat is available at the farm in a variety of cuts and we are beginning to offer meat subscriptions in 4 month intervals. Homemade baked goods, jams, jellies, eggs, raw honey and other locally produced food items are also offered here.

While at Little Rock Farm you can see walk about the barnyard, see the cattle and visit the greenhouses. You can see and learn the various growing methods; everything from field production, to containers in the greenhouse, raised beds, and hydroponically grown lettuce. All of our produce is sustainable and organically raised. You can visit with our farm animals and even check out our beehives. Fresh honey will be available to purchase.

Allow 40 minutes for this stop.