

#16

FARM TOUR

OCTOBER 14-15

2023

Our 2023 Patron



A FREE weekend wandering through farms, orchards, ranches, gardens. Samples to try and products to take home! North Central Florida—South Central Georgia!

HOST: *Millstone Institute - Tallahassee*

TOUR

16

The Farm Tour continues to grow in size and diversity.

Several dozen farms, ranches, orchards, and gardens make up the 2023 tour!



Come meet our local farmers, ranchers, and growers.

They love for you to visit: to see how they do what they do!

Many of the sites will have produce or products,
samples or hands on “how to’s.”

TIPS FOR THE TOUR

- BRING THE MAP/GUIDE ALONG (GPS isn't always right)
 - BRING WATER, SUNSCREEN AND INSECT REPELLANT
 - BRING A COOLER for those fresh meats, cheeses, veggies
- HAVE CASH ON HAND, some may not do credit cards—use bills under \$20
 - Wear CLOSED TOE SHOES and have a hat handy
 - **ABSOLUTELY NO PETS** (call ahead about service dogs)



PATRON SPONSOR OF 2023

*“Nothing more valuable than our farmers, ranchers, growers
& nothing more exciting than farm-to-table”*

Hal Bennett, owner Johnston’s
Johnston’s Meat Market, since 1926



WHAT WE HAVE FOR YOU!

Johnston’s Reserve

Did you know we have our own line of cattle? Our Johnston’s Reserve, on the farm in Cairo, is our Angus line—USDA inspected and certified—processed right here in our facility—aged to perfection—cut how you like!

Meat Boxes

Have you noticed how “trendy” meat boxes are with the on-line stores? Johnston’s has been doing our meat boxes for over a dozen years! All local product—meats and veggies! You can order fresh or frozen, vacuum packed. Pick from our choices, or create one !

Rolling Store

Talk about customer service! Our rolling store hits the road every day packed with fresh cut meats and veggies—sauces and spices. You’ll find us in places convenient for you! Check our website for locations!

AND MORE.....SO MUCH MORE!

**Catering—Fundraising (we help YOU make money) - the Smokehouse
Custom Processing—Handmade Sausage—Shipping—Private Labeling**

1480 W Washington, Monticello, Fl 850.997.5622

ICONS

The description of each location in this guide contains some of these icons.

The icons help you determine which sites you may wish to visit !



Restrooms



Accessible



Food to purchase



Goods for sale



Complimentary refreshments



Facebook



Web site



Other vendors on site



Workshops or family activities



Member Red Hills Alliance

THE TOUR IS SELF-GUIDED:

You choose where and who you want to visit.

Participating farms, ranches, orchard, gardens, etc. are spread out over several counties. The last pages of this guidebook are geo-referenced maps for the tour.

TOUR GUIDELINES:

Participating locations work very hard to open their farms for you and provide a great experience. Please follow these guidelines.

KEEP PETS AT HOME (call ahead for information about service dogs)

DO NOT VISIT before or after published hours

DO NOT ENTER private homes or areas

KEEP YOUR EYES ON YOUR CHILDREN

NEVER FEED FARM ANIMALS WITHOUT PERMISSION

FOLLOW ANY AND ALL POSTED SIGNS/RULES

HAVE LOADS OF FUN AND TAKE LOTS OF PICTURES!

THANK YOU—THANK YOU

TO OUR SPONSORS

Please support these businesses as they make the Farm Tour possible.

The Farm Tour is a volunteer project of Millstone Institute. Farms are not charged to be part of the tour and visitors are not charged to enjoy the tour.

It's the sponsors who make it happen.

JOHNSTON'S MEAT MARKET

IS OUR 2023 PATRON SPONSOR

Madison County—TDC/Chamber

Jefferson County—TDC/Chamber

Farm Credit Bank

Prime Meridian Bank

Redemptive Love Farm/Rescue

Florida-Georgia Citrus

Deep Roots Meat

Coldwell Banker Hartung Realty

Granny Kats

Farm Bureau—Tallahassee

North Florida Homestead Supply

Schuckelberry Farms

Second Harvest—Lott's Community Garden

Tallahassee Farmer's Market

Red Hills Small Farm Alliance

Arrowhead Beef Farm

Grau Veterinary Services

Heritage Farms

Longview Farm

Cole Brown—Longview Land Clearing

Tupelo Café—Monticello

Sweet Grass Dairy

Promised Land Homestead

Ag Pro

Seed Time Harvest Farm

Pine Dove

Prime South Realty-Mike Ferrie

Farm and Feed

Waukeenah Feed

Better Half Farm

Southern Craft Creamery

Timber Bamboo

Grady Ranch

Paradise Found Farm

Native Nurseries

Turkey Hill Farms

Schmoe Farm

Fielder's Tree Service

Havana Main Street

Tallahassee Disc Golf



Millstone

Institute of Preservation

Founded 1995

TOUR HOST:

Millstone Institute of Preservation is honored to coordinate and host the Annual Farm Tour. Our commitment to those who work the land, promote best practices, process & package farm products, and share their knowledge is all the encouragement we need to create the Tour for you to enjoy.

Come learn, sample, relax, enjoy, and meet those who provide for the rest of us and those who are stewards of our land.

Along the tour, we've encouraged vendors to have their farm and farm related products available for you as well as vendors who produce farm-related wares and products, such as; weavers, wood workers, basket makers, preserves and jam makers , blacksmiths, bakers, and more!

NOTE: Millstone will not be open this year during the tour.



INTERESTED IN BEING PART OF THE TOUR?

BECOMING A LOCATION TO VISIT: Every year we add farms, ranches, gardens, orchards, and farm-related stops to the tour. The new stops must be able to host a bunch of people and have new, interesting or interactive things for visitors to experience. Workshops, presentations or activities are great! Sustainability/best practices must be central philosophies.

BE A VOLUNTEER: Every year farms/locations can use few extra sets of hands to make the tour happen. Volunteering also provides insight into what it takes to run a farm or an event. The tour can always use photographers, servers, on site host helpers, interviewers....or before the tours help is needed to get out the Tour books, or signs, or other errands! Come join us!

BE A SPONSOR: The tour is a volunteer endeavor. Farms are not charged to be a part of the tour—AND—the tour is FREE to all visitors. Therefore, it is our sponsors who make the tour happen!

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NOTE: The last pages of the Farm Tour Guidebook are maps of the area with the sites highlighted.

The maps are geo-referenced for use with Avenza or other navigation apps. To use, download the FREE Avenza app and the Farm Tour pdf maps (see link on each map.) Add your newly downloaded Farm Tour map to Avenza and you'll be able to follow your location in real time.

ARROWHEAD



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

982 Hutchins Lane
Chipley, Florida 32428
850.270.8804
info@arrowheadbeef.com
www.arrowheadbeef.com



CONTACT: Tony DeBlauw

HOURS: Saturday, October 14, 9n am—5 pm

NOTE: This is **CENTRAL TIME**

If you're looking to smell hay, admire farm equipment, meander among the cows and sample some very tasty beef...then head on out to Chipley, Florida. See what real Farm-To-Table looks like from the very start of the process.

If the weather's good, we'll drive you around on the hay trailer to witness the life of a cow and when you're done dodging cowpies and soaking up pastoral views, you can come on back and pick out some tasty items to take home with you. We have our unique herds of cattle including: Parthenaise (France,) Limousin (France,) and Wagyu (Japan.) Come see and come sample!

We will be selling our beef and pork and will have specials listed on site. **BRING A COOLER OR 2!**

We will also have some friends setting up on site to share their wares....and maybe a Bouncy House for kids!

DIRECTIONS: From Tallahassee: take I 10 west to exit 130/US231. Turn south onto 231. Turn right onto Corbin Road then right again onto Orange Hill Road. Turn left onto Joiner Road and right onto Foxworthy Road. Then turn right onto Hutchins Lane and the driveway is on your left. Look for the FARM TOUR signs!



*Support Your Local Farmers
Year Round!*

We are proud to support small farmers and our community with annual events such as the Tomato Festival and Seven Days of Local Delights, as well as, our unique virtual farmers market, Red Hills Online Market.



More than 100 producers from within 100 miles of Tallahassee, find high-quality, locally-grown produce, meats, eggs, cheese, baked goods, garden plants, and much more on the Red Hills Online Market at RHOMarket.com.



Visit us at RedHillsFarmAlliance.com to learn more!

ARTZI ORGANIC VEGGIES &

PITA QUEEN LLC:

114 Artzi Drive

Thomasville, Georgia

229.224.6383

yochevet@gmail.com

www.artziorgnics.com

CONTACT: Isreal and Yoche Artzi

HOURS: Saturday, October 14, 10 am—3 pm

Artiz Organic Garden is a 2 acre, intensively cultivated organic farm located in Thomasville, Georgia. We honor the practice of the ancient art of organic farming right in our back and front yards.

We apply our Israeli, international agricultural expertise. We grow only organic and seasonal fruits and vegetables. We have been gardening in this way for the past fifteen years and have become known for our teaching techniques—which have been found to be highly successful. We have a large following of chefs, foodies, and health conscious customers.

Many of our organic veggies are used in the products people love at Pita Queen...our Falafel, gourmet hummus, specialty dips, bread and deserts. In 2012 we built our commercial kitchen so we are able to prepare Pita Queen delicious whole wheat pita.

We will have fresh organic veggies, our gourmet falafel and hummus, bread/pastries/halva and cold drinks for sale.

DIRECTIONS: From Tallahassee—take 319 (Thomasville Rd) north to Thomasville. Proceed through town to Glenwood Drive and turn left. Continue until you see Artzi Drive on the left....drive down to the cul-de-sac.



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE



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Thousands of pounds of produce are grown annually for Second Harvest !

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Join Lott's Community Gardens today!

Grow fresh vegetables in your own family garden, just 11 minutes east of Tallahassee!

Enjoy a great new hobby that feeds your family the fresh produce you have grown yourself!

850.566-8421 for info!

BETTER HALF FARM:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE



939 Kendallwood Church Rd

Moultrie, Georgia

229.454.1898

betterhalffarm@yahoo.com

www.betterhalffarm.net

CONTACT: Kerry Griffin

HOURS: Saturday, October 14, 8 am—4 pm

Specialty cut flower farm located in western Colquitt County in southwest Georgia growing annuals and perennials for cut flowers on approximately 4 acres. Farm includes 3 acre commercial field with a mix of annuals and perennials, 2800 sq ft high tunnel growing area, half acre U pick field and open-air barn.

8:30 AM—Harvesting Zinnias—hands on or observe as we walk through harvest & post handling of zinnias.

10 AM & 1 PM—Pollinator workshop: Jeremy Kichler, Colquitt County Extension Coordinator with UGA will lead a discussion on pollinators and pollinator gardens. We will have starter plants available for purchase to use in your own gardens!

11:30- & 2:30—Commercial Field Tour. Walk through our cut flower field as we discuss what is currently growing.

8:00 AM & 4:00 PM—Commercial field and U pick field open. U pick field cups or pails available for purchase to harvest and take home. U pick field availability based on attendees throughout the day.

DIRECTIONS: From Tallahassee, north on 319, take Thomasville by-pass/84 north toward Moultrie. You will dead end at 319—then continue on 319 for 17 miles. Turn left on Mack Deckle Road off 319. Continue on Fred Wedd Road, turning left on lower Meigs at stop sign. Take a right onto Kendallwood Church Road—then continue to 939 Kendallwood Church Road



COLDWELL BANKER HARTUNG

Looking for that perfect piece of property to begin your farming adventure? Looking for wide open spaces? Looking for that farm house? *You know we can help—since 1979 Chip Hartung has helped Tallahassee families build their dream! 850.386.6160*






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2181 Government Farm Road

Monticello, Florida

850.997.5012

bambooplant@timberbamboonursery

BAMBOO is a crucial element in the balance of oxygen & carbon dioxide in the atmosphere. A grove of bamboo releases 35% more oxygen than an equivalent stand of trees! SO planting bamboo is a great way to reduce your footprint. We provide you with the tools to start and grow your bamboo.



BLUEFISH GREENHOUSE AQUAPONICS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

120 Wheeler Road

Cairo, Georgia

404.886.6395

Kaye_41@hotmail.com

Facebook: Blue Fish Farms

CONTACT: Levina or Jack Bergen

HOURS: Saturday, October 14, 9 am—4 pm

We use Aquaponics, Hydroponics, and Raised Beds on our farm to grow veggies, flowers, and fish! With the help of Shelby (our young talented farm helper) we grow year round in three 3,000 sq ft greenhouses. In one of the greenhouses we use fish in a symbiotic relationship with plants. The fish water feeds the plants and the plants then clean the water. We use the best feeds and organic pesticides. We are excited to show you our new hydroponics greenhouse section of the farm, which greatly expands our ability to produce food. We're now part of the Tallahassee Farmer's Market! We have laying hens, turkeys, ducks, and geese—along with our meat birds. You'll be interested to see our moveable chicken tractor....so our chickens always have fresh grass/water!



You will also see our beautiful Nubian goats and our pigs. The pigs are a cross of Red Wattle, American Guinea Hog, and Pot Belly. Deposits will be taken on baby goats and pigs (checks or cash.)

There are fruit trees and blackberries and raised beds in strategic locations to take advantage of water runoff, from the fowl and fish. We compost our veggie and animal waste.

We will be conducting tours or you can mosey over to any area you are interested in.



There will be a goat milking demonstration first thing!

There will be (God willing) fresh veggies, goat milk, eggs, and local, organic, non-pasteurized honey for sale and other treats (BRING YOUR COOLER!)

We are serving smoked sausage dogs from our smoked sausage from our pigs raised here on the farm.

There is a kids play area and free water.

Come enjoy our farm with us!

DIRECTIONS: From Tallahassee—US 319/Thomasville Rd, north toward Thomasville. Left onto Ga 93 to Cairo (at blinking light) then left onto highway 84. Right onto Highway 111 and left at the fork in the road! Turn left onto Capel Road and right onto Wheeler Road! Worth the trip!!

CINDALE FARMS

(SOUTHERN CRAFT CREAMERY & MARKET):



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

FARM: 3958 Old US Rd (CR167)

Marianna, Florida

850.573.1456

CREAMERY: 2884 Jefferson St

Marianna, Florida

850.372.4958

MARKET: 2886 Jefferson St

Marianna, Florida

850.394.4377

FARM: cindalefarmtours@gmail.com

CREAMERY: info@southerncraftcreamery.com

www.southerncraftcreamery.com

CONTACT: Meg Austin

HOURS: Saturday, October 14, 10 am—3 pm

MARIANNA IS IN THE CENTRAL TIME ZONE!!

Cindale Farms is the dairy behind the award-winning Southern Craft Creamery. We are a grass based dairy that is home to Jersey and Jersey crossed cows. We take great pride in our environmental stewardship, animal care, and production of quality milk. Come visit us to get an understanding of the work that goes into producing milk while caring for our cows and land.

PLEASE REMEMBER: We are a working farm and request the you dress appropriately (closed toe shoes) and we recommend bug spray and sunscreen. **NO PETS.**

If you would like to see the cows being milked be sure to visit before 12 Noon. **(central time)**

Our creamery is located in historic Marianna. We will not be able to host tours in the creamery but we will be serving ice cream and coffee and we will have plenty of farm-to-table products, plus specialty gift items available for purchase at the Market.

DIRECTIONS: From I 10, take exit 142 onto FL 71 north toward Marianna. Travel 1.8 miles and turn left onto Hwy 90. Travel 3.1 miles and turn right on Jefferson Street.

SOUTHERN CRAFT CREAMERY: will be on your right at 2884 Jefferson Street. **SOUTHERN CRAFT MARKET** will be directly across Market Street from the Creamery at 2886 Jefferson St. **CINDALE FARMS:** is farther up Jefferson Street for another 3.0 miles then turn left on Old US Rd (CR167.) Travel 3.0 miles and turn right at 3958 Old US Road (Circle Bar Lane.) The farm will be straight up the dirt lane until you reach the parking area near the large barn.



SOUTHERN
CRAFT
Creamery
Handcrafted ICE CREAM

ICE CREAM & COFFEE

2884 Jefferson Street

Marianna, FL 32446

850.372.4958

Tuesday-Thursday 7:30am—4:30 pm

Friday 7:30 am—6 pm

Saturday: 12 pm—3 pm

Market

2884 Jefferson Street

Marianna, Florida 32446

850.394.4377

Tuesday—Friday 10 am—6 pm

Saturday 10 am—3 pm



CRAZY 8 RANCH



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

812 Sir Richard Road

Tallahassee, Florida

850.524.3484

m.decamp71@gmail

www.crayeightrnch.com



CONTACT: Marcia DeCamp

HOURS: Saturday, October 14, 10 am - 4 pm
Sunday, October 15, 10 am - 4 pm

Ranches take many forms and serve many purposes. Crazy 8 is all about horses—

There's nothing quite as mystical and regal as a horse. At Crazy 8 Ranch (home of 4 Steps Horse Rescue) we offer traditional trail rides (through the Apalachicola National Forest), camps (summer time and school breaks), and parties (at the ranch or your location), but we really like to focus on education (we do all-ages field trips). Other people are surprised at the care and knowledge needed to own one

of these beautiful animals - that's where Crazy 8 Ranch comes in.

Come out for the Farm Tour and visit our 31 horses (most are rescues) and a handful of other animals. Listen to our trainers/teachers as they share years of knowledge and experience. Come learn how we can help you with your first horse and learn about our services from boarding to lessons. You can also learn how to become part of the Crazy 8 Ranch/4 Steps Horse Rescue.

Together we have rescued close to 100 horses. We have handled neglect, abandonment, and abuse cases. Our goals are to rehabilitate them: help them regain their health and trust.

During the tour we will have many demonstrations on how we communicate with our horses through body language. We will demonstrate how to groom a horse and give you the opportunity to try! We will teach you about hoof care and farrier services. We will talk about what, when, and how much a horse eats along with other topics.

We'll have many free activities, such as bull roping, cornhole, and horseshoes. Pony rides are \$5.00. We will also have barbeque for purchase along with refreshments, a bake sale, and Crazy 8 shirts and hats!

Wearing closed toe shoes & using sunscreen are good ideas.

DIRECTIONS: From Tallahassee, head out Highway 20 West (Pensacola Street becomes Highway 20). From Capital Circle we are about 12-14 minutes. Ft Braden Elementary school will come up on your right and just a bit farther is Sir Richard Road on your left. Turn down Sir Richard and head on to the ranch.



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DEEP ROOTS MEAT:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

11061 W US 90

Greenville, Florida

850.973.9915

deeprootsmeat@yahoo.com

Facebook: Deep Roots Meat

www.deeprootsmeat.com

CONTACT: Troy Platt, ranch manager

Cheri Platt, promotions manager

Tricia Platt, bookkeeper

Tracey Platt, correspondence

HOURS: Saturday, October 14, 9 am—5 pm

Sunday, October 15, 9 am—5 pm

HAYRIDES: Saturday, 10am, 12 pm, 2 pm

Sunday, 12pm and 2 pm

Deep Roots Meat, LLC, is located in Madison County, Florida. It is owned and operated by the Platt family who have been in the cattle business in Florida for five generations. **We sell all grass (forage) fed nutrient dense beef in individual USDA inspected packages and we custom harvest by the half or whole animal.** *Do you know where your beef comes from? You do if you eat Deep Roots Meat Beef.* So what makes our cattle so **UNIQUE?**

- ⇒ Our Angus influenced cattle are bred, born, and raised on our ranch
- ⇒ They only eat high quality grasses, forages, and hay that we grow and bale on our ranch

- ⇒ We only use organic fertilizers such as fish emulsions and seaweed
- ⇒ Our cattle are rotationally grazed on our pastures
- ⇒ We use low stress handling techniques that make for happy cows
- ⇒ We do NOT supplement our cattle with GMOs
- ⇒ Our cattle are never given antibiotics or hormones
- ⇒ We have Dung Beetles and Earthworms—signifying healthy soil
- ⇒ These practices have been found to insure the healthiest, most delicious BEEF you can eat
- ⇒ We are proud to say you can eat our beef without ANY seasonings...not even salt and pepper.

BRING YOUR COOLERS !

At the Tour: We will have all cuts of our Beef products!

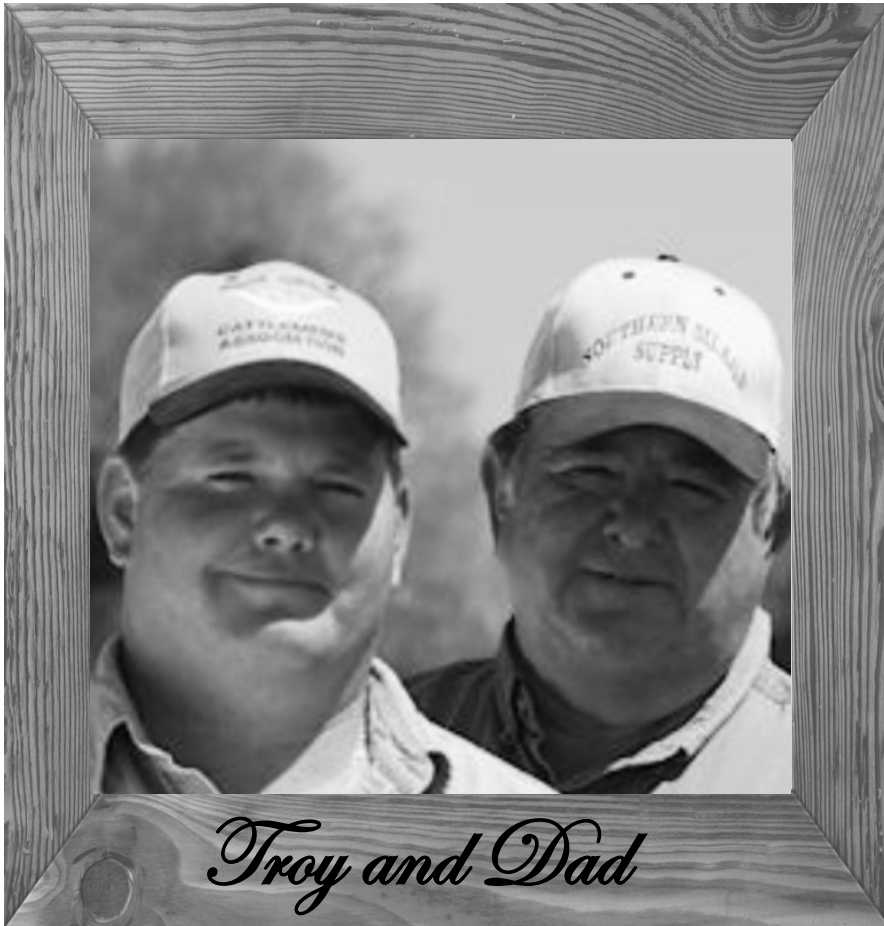
We have frozen whole chickens and chicken eggs for sale (raised and harvested on our ranch). We will also have pre-orders available for half or whole pork. Samples of our Beef will be given before or after the hayride tour.

Hungry? We'll have fresh cooked burgers, drinks, and snacks available for purchase all weekend.

DIRECTIONS: From Tallahassee, take I-10 East to exit 241 (US 221 for Greenville and Perry.) After exiting turn left (north) onto US 221 to the intersection of Hwy 90. Turn right and proceed about 2.5 miles. We are the mailbox marked 11061 on the right after Hickory Hill Way (a dirt road on the right.) Turn right, cross the tracks and follow the signs for parking. **NOTE: GPS SYSTEMS MAY NOT ALWAYS WORK PROPERLY WITH OUR ADDRESS.**

BRING A COOLER! We accept cash, check or card!





"Hotshot"

*It's been ten years
since you left ~
yet we feel you
beside us every day.*

*Harold "Hotshot" Platt was born in Melbourne, Florida on December 19, 1946. He was a cattleman all his life, living in Palm Bay, Florida where he raised his family. In 2004, he and his family: Wife, Cheri, Children Troy and Tricia and His 4 Grandsons Levi, Tyler, Wyatt and Tanner moved to Madison, Florida where he continued to raise cattle. He and his son Troy won multiple awards at the Southeastern Hay Contest. This led them to develop all grass forage fed beef. Making beef a health food. They then founded the family business **Deep Roots Meat**.*

Hotshot passed away on August 31, 2013, in Gainesville, Florida. On the family headstone is inscribed:

"God made a Rancher of Deep Roots with the strength to throw a calf and the gentleness to love and encourage his children and grandsons. A man with the wisdom to recognize God's gifts, from the sounds of dogs running a deer, to the beauty of the sun setting on grazing cattle."

He would be very proud to know that his family has carried on where he left off, including being a part of the annual farm tour!!

Ask Dr. Grau, Farm Vet !

Q: My vet is coming; how should I prepare?

A: When it comes to livestock, efficiency is key. If you have cattle, having a working chute is essential. Having animals up in cow pens, already sorted, and all associated paperwork needed will help move through the animals quickly, thus saving time and fees. If you have small ruminants, pigs, or camelids having the animals in pens ready to be restrained is important. Adequate identification of animals is necessary to allow your vet to maintain adequate records and is mandatory if you need health certificates. Most important, however ask your vet for what they need from you to make the visit be as efficient and worthwhile for you.

Q: Do I have to feed my goat grain?

A: NO! Goats are browsers, which means they move around selectively picking what to eat including leaves, buds of trees, grasses, and shrubs. So long as they have ample pasture and are offered a high-quality hay (e.g. perennial peanut and Bahia grass hay), a high-quality loose mineral, and are not in milk, they do not need supplemental grain. It is also important to note – bucks and rams (and wethers) should never be fed grain or alfalfa hay to minimize the risk for urinary stones.

Q: My cow just calved. How soon can she be bred again?

A: She will start cycling soon after calving and a bull can mount her as soon as a couple of weeks. However, a voluntary waiting period should be observed where the cow is not exposed to a bull for a minimum of 45-60 days to allow her reproductive tract time to rest after calving. This will still allow for one calf per year.

Q: My lamb is scouring (profuse, watery diarrhea); I should deworm it, right?

A: Absolutely not. Scours has many different causes including bacteria such as E. coli and Clostridium, protozoans like Cryptosporidium, viruses, and worms. However, even just changing the milk being offered to babies can cause them to scour. Without knowing the reason for the scours, deworming is not recommended. Talk with your veterinarian about what is the best course of action.

Q: What should I do to prepare for kidding/lambing/calving/farrowing?

A: First, have an established relationship with a veterinarian in case of an emergency. Familiarize yourself with what a normal birth process is, including expected intervals between babies. Work with your vet to develop a birthing kit, which at minimum should include lubricant, clean gloves, betadine scrub, OB chains and handles, navel dip, and head snare. Have a defined point where your vet needs to be called to aid – the sooner the better. Outcomes are more positive if the vet arrives too early vs too late. Usually, veterinarians will appreciate a heads up when an expected difficult birth is starting.



Alejandro Grau, DVM

Owner

(954) 599-2887

grauvetservice@gmail.com

Livestock medicine and reproduction ambulatory services to Leon, Gadsden, Wakulla, & Jefferson Counties

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- Fecal evaluations
- Health certificates
- Hoof trimming
- Farm walkthrough

FARMERS Tallahassee MARKET

SINCE 1978

The TALLAHASSEE FARMERS MARKET is located at 2904 Kerry Forest Parkway. We're open Saturdays from 8 AM—12 Noon. The Market brings together small local farmers to serve our community the freshest products available. Come meet the farmers and see what goes into producing the finest goods. We are Tallahassee's oldest farmer's market and we thank you for supporting us for over 40 years!

DREAMIN' BIG EVENTING, LLC



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

2104 Lower Hawthorn Trail

Cairo, Georgia

850.545.6496

dreaminbigeventingllc@hotmail.com

CONTACT: Sally Griner

HOURS: Saturday, October 14, 9 am—4 pm

Come out to enjoy some time with the horses and see how a horse farm runs. Learn a bit about daily horse care in our “Barn Talks” throughout the day. Kids can get a chance to groom a horse and can schedule a pony ride (in advance.) There will be riding and training demonstrations in the morning and afternoon. You may remember The Painted Pony from a few years ago. I grew up there helping my mom run that business and developed my own love for educating horses and the people who love them. My husband and I bought this farm almost 3 years ago to live our dream! Also, on location, Claudarondacks will be selling blue-bird houses and handmade furniture. Come learn how to encourage beautiful bluebirds to come to your place!

DIRECTIONS: From Highway 319 (Thomasville Highway.) Turn west on State Road 93, go 1 mile, turn left on Meridian Road, go approximately 5 miles, turn right on Hadley Ferry Road, go approximately 3 miles, turn left on Gainey Road. Go approximately 1.5 miles, turn left on Lower Hawthorn Trail in 0.5 miles we re on the right! Follow the signs for overflow parking if needed!



FLORIDA-GEORGIA CITRUS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

5314 Boston Highway

Monticello, Florida

229.224.76989

kim@floridageorgiacitrus.com

www.floridageorgiacitrus.com

Facebook/Instagram/You Tube

CONTACT: Kim or Angela Jones

HOURS: Saturday, October 14, 10am—5 pm

Sunday, October 15, 11am—4pm

ENJOY THE TASTE OF SWEET SUNSHINE ON OUR FAMILY FARM!

We grow, pack and juice Satsumas and other Citrus fruit. We involve 4 generations on our farm and our mission is to create a legacy for future generations and teach the values of faith, honesty, integrity, and hard work.

You can find our Satsuma fruit at Farmer's Markets in North Florida and South Georgia and as part of the Florida and Georgia School Lunch programs. We are big fans of Local Supporting Locals and appreciate all our local fans and business partners.

TAKE A HAY RIDE through our citrus groves and tour our Packing Shed where we process and ship our fruit in season (Nov-Jan.) We also juice our fruit, producing some of the best juice you've ever tasted! Our juice tastes like real fruit because it comes from real fruit—grown right here on our farm! Be sure to grab a family photo at the photo-op area set up on the grove.

Florida-Georgia Citrus is proudly offering these Satsuma products:

slushes - jellies - syrup - salad dressings -

cookies - ice cream - juice - and MORE!

We are excited to have so many local makers/producers join us for this Farm Tour!

A & B Produce: vegetables

Alice Cappa—demo & show weaving

Butcher's Pride—cane syrup/stone ground grits

Forgotten Coast Soap Works—hand crafted soap/body products

Fulford Family Farm—boiled peanuts/cotton wreaths/farm shirts and hats

Full Moon Honey—honey products

Hickory Nuts Gifts—jams/jellies

Jefferson County Chamber & Tourist Development Council

Jefferson County Extension Office

Linda Rabon—demo & show handmade baskets

Melissa Ray—demo & show pottery

Phil's Pickle Dip—dip

Planks Rough Cuts—woodworks

Vaughan Gators—gator meat and products

DIRECTIONS: North out of Monticello on Highway 19, then right on Highway 149 (Boston Highway.) Just a few miles to Florida—Georgia Citrus on your right!





Your certified John Deere dealer—to help you with all your garden and farm equipment needs! @agpro.Tallahassee

GEORGIA GROWN CITRUS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

2501 Malloy Road

Ochlocknee, Georgia

229.234.2797

georgiagrowncitrus@gmail.com

www.georgiagrowncitrus.com

Facebook: Georgia Grown Citrus

CONTACTS: Savannah Crutchfield

HOURS: Saturday, October 14, 9am—3 pm

Sunday, October 15, 9 am—3 pm

Georgia Grown Citrus and JoNina Farm sits on a beautiful 90 acres in South Georgia. Our citrus grove is 5 acres consisting primarily of Satsuma trees with a few rows dedicated to a mixed variety of other citrus trees.

On our farm, you will also find our USDA-Certified greenhouse, screenhouse, and storefront! Our greenhouse is a temperature-controlled environment where the majority



of our citrus trees are grown.

Once trees outgrow our greenhouse, they are then moved to our screenhouse. Both our greenhouse and screenhouse are vital for growing certified citrus trees free of any diseases, pests and insects.

Besides that, you will find our storefront where we keep a wide variety of citrus growing materials available for purchase. We also keep a stock of jams, juices, baked goods, and more all made from citrus grown on our farm. In our shop you will also find our lovely Simply Citrus Cookbook, shirts and other Georgia Grown Citrus trees products.

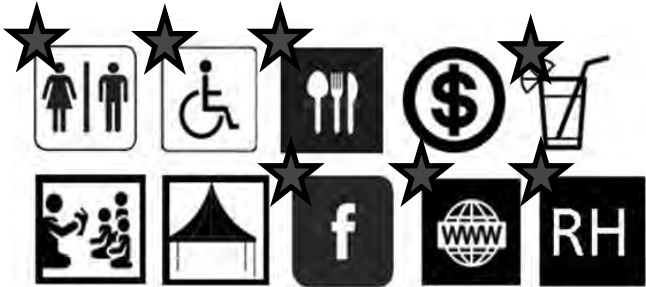
WORKSHOPS: If you are interested in growing citrus trees, please join us for our informational citrus workshop. We will take you through “all things citrus” from buying your first tree through planting, watering, cold protection, and much more. You will learn all the essentials for growing citrus and you will be provided an informational packet.

WORKSHOPS AT NOON AND 2 PM BOTH DAYS.

DIRECTIONS: When heading north on US 19 (from Hwy 90 or I 10) you will take a left hand turn on Rupp Road (approx. 30+ minutes.) After 3 miles take a sharp right hand turn onto a dirt road called Malloy Road. Continue for about a half mile and on your left you will see gates, a little white building and big pond. Turn left through the gates and follow the road to the designated parking area. There will be signs along Malloy Road to guide you.

GLENDOWER

FARMS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

12617 Ashville Highway

Greenville, Florida

850.570.8989

hinesboyd@gmail.com

www.glendowerfarms.com

Facebook: Glendower Farms

CONTACT: Hines Boyd

HOURS: Saturday, October 14, 9 am—5 pm

Sunday, October 15, 9 am—5 pm

NOTE: We have live pigs for sale for those wishing to start their own homestead!

Glendower Farms: Pastured Iberian Pig Farm— sustainably grown on one of Florida’s oldest family farms.

Glendower is a multi-generational family farm that raises the iconic Spanish Iberico pig famous for its acorn-fed dry-cured ham. The modern Iberico was first imported to the US just 9 years ago, but some of Florida’s “piney woods rooters” are probably descendants of this centuries-old Spanish breed. The Glendower herd is one of only 7 Iberico herds in the country.

Glendower has been in the same family since 1839. Its stunning entrance is an avenue of 180 year old oaks. The home-schooled Boyd grandkids are the 8th generation on the farm. They and their mother handle much of the daily

feeding and help with the routine chores. Granddad Hines and Dad Whit manage the outdoor operations, breeding program, processing (at USDA inspected facilities,) and marketing.

The Glendower outdoor environment allows the pigs to express their natural instincts; they explore, root, wallow, nap, and forage on pastures and woodlands.

The herd at Glendower is a “farrow-to-finish” operation, so you’ll see pigs of all ages and all stages of their life cycles. The little guys playfully romp in open fields. The “growers” graze on oats, ryegrass and other high quality pastures. You can see the sows (mamas,) some with newborn litters, and the big guys (boars) who happily accomplish that.

The Iberico is known for its healthy, high oleic fat. The fat makes the pork perfectly suited for top-quality charcuterie products like Glendower’s dry-cured bacon, 9 different sausages, brined chops, and pork pastrami.

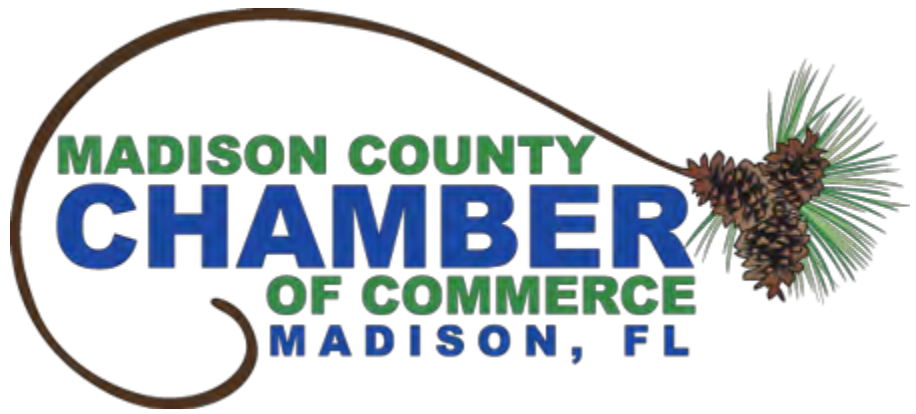
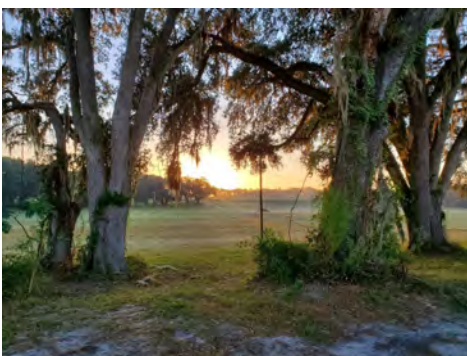
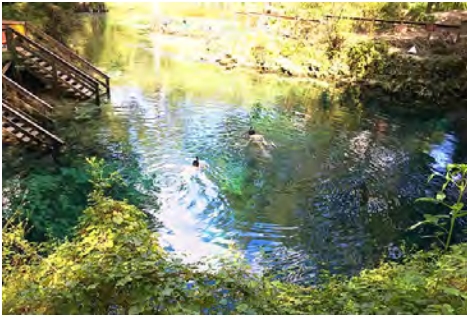
Another Glendower specialty is its Bacon Burger, seasoned ground pork infused with ground dry-cured bacon. These artisan products and more will be for sale and pickup at this year’s farm tour. You can even pre-order and pay online (GlendowerFarms.com) for quick convenient, pick up at the farm. So **BRING YOUR COOLER!**

During your visit you’ll have the opportunity for cooking demonstrations, meat tastings, and walking tours. Except for an easily accessible bathroom with hand-washing facilities, everything is outdoors .

DIRECTIONS: From the Courthouse Circle in the center of Monticello go east on US 90 for 1 mile; turn left on CR 146 for 1 block, then right onto the Ashville Highway for 12.6 miles to farm entrance on the left.

If coming from the east on I 10, take exit 241 (US 221) through Greenville. Go 10.2 miles north of Greenville on US 221. Turn left onto CR 146 at Ashville. Go 1.4 miles west toward Monticello to farm entrance on the right at the first curve.





& Madison County Tourist Development Council

Tucked just about halfway between the haste and high pace of everywhere else, Madison County is a quiet, inviting beacon calling you to come catch your breath and truly relax. From small town country charm with history in spades to sparkling ecotourism attractions, set your own speed here — Madison County will take care of the rest.

Come enjoy and relax into the **16th ANNUAL FARM TOUR!**

Sponsored by the Chamber and the Tourist Development Council, the **FARM TOUR** meanders through North Florida into our own Madison County.



THE ANNUAL FARM TOUR

OCTOBER 14-15

INFO BOOKS AT THE CHAMBER or

FL-Ga Farm Tour on Facebook

THE GOOD GROUND FARM:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

399 E Osprey Lane

Monticello, Florida

239.822.1748

koryph@gmail.com

www.thegoodgroundfarm.com

Facebook: the good ground farm CSA

CONTACT: Kory Philips

HOURS: Saturday, October 14, 10am—6pm

We are a family owned and operated bio-intensive market garden that uses human scale techniques, compost and other natural fertilizers and no synthetic pesticides,



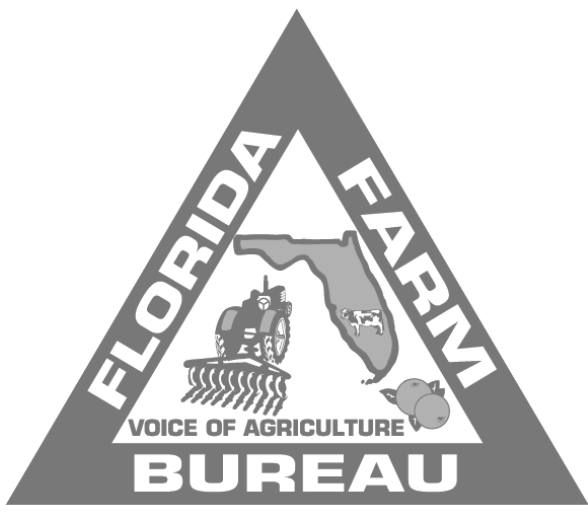
herbicides, or fertilizers. We make a living on our small plot by using high intensity methods to grow at last 3 crops a year on any given garden.

Come see what all can be done on a small plot of land. We will be demonstrating some of the small scale, intensive tools and techniques that we use including: BCS two wheel tractor and implements, irrigation systems, bed layout, caterpillar tunnels, seed drills, cultivation, etc.

DIRECTIONS: From Tallahassee, go east on I 10, take exit 217 onto State Road 59 (also called Gamble Road) turn right. After .6 miles turn left onto Old Lloyd Road (at caution light) and drive 2.3 miles. Turn right onto Cardinal Lane. (**NOTE: If you cross back over I10 you've gone too far.**)

Once you are on Cardinal Lane, take the first right onto Robin Road and after .4 miles turn right onto Murmuring Creek Road. Continue straight. You will cross over the railroad tracks and the road will turn to dirt. Continue until the road dead ends into E. Osprey Lane. After .7 miles, turn left.

You will gradually drive up a hill and turn left at 399 E Osprey Lane after .4 miles. You will see our house and greenhouse set back on the property. The drive is on the right side of property. We will also post Farm Tour signs along the way to assist in finding us!



LEON COUNTY

The Leon County Farm Bureau works to preserve and promote agriculture, and to protect the American family and farm.

Our membership benefits are second to none—the discounts, gifts, and services available to Farm Bureau members are exciting!

To learn more or to join Leon County Farm Bureau: 850.877.6581

GRADY RANCH:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE



200 Grady Ranch Lane

Whigham, Georgia

229.378.7673 (or 229.378.7674 / 229.378.7672)

brwest74@gmail.com or info@gradyranchfarms.com

www.gradyranchbeef.com

Facebook: Grady Ranch Farms

CONTACT: Bill & Renee West or Bobby Holden

HOURS: Sunday, October 15, 10 am—4 pm

Come and enjoy Grady Ranch! We are a fourth generation family farm! Our farm is located north of Whigham in southwest Georgia, a short drive from Tallahassee.

We focus on 100% grass fed/grass finished beef from our Black Angus herd.

We will offer guided tours with Bill, Bobby, and Ben along with encounters with calves, sheep, horses, and dogs. You will be able to sample some of our beef as well as purchase some to take home!

The children will enjoy games and viewing farm tractors and other farm machinery. Families can take a photo by our photo wall. Enjoy lunch with us from the food truck featuring our beef. We really hope to see everyone!

DIRECTIONS: From Tallahassee—take Hwy 27 to Havana & continue down 27 to the flashing yellow light. Turn onto Hwy 111 toward Calvary...then follow Hwy 179 N to Whigham, Ga. Continue through the red light on old 179 N (about 11 miles) Then turn right onto Harrell Road—go about a mile.

OR

Take Hwy N 319 (Thomasville Road) north about 13 miles. Turn left on GA 93 and go about 11 miles to Cairo. Turn left at the red light (next to Burger King) onto Hwy 84 and follow until you reach Hwy 112. Turn right onto Hwy 112 and go about 11 miles. Turn left on Harrell Road and go about 6 miles. Turn left onto Grady Lane.



We'll miss you this year—but can't wait to see you again at Heritage Farms in 2024!

Have a GREAT Farm Tour!



GRANNY KATS: APIARY SUPPLY & BEE LEARNING CENTER



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

407 Industrial Park Drive
 Monticello, Florida
 850.997.1947 or 850.570.6633
 beesupplies@grannykats.com
 www.grannykats.com



Facebook: Granny Kats apiary supply & bee learning center.

CONTACT: Kathryn Gohlke

HOURS: Saturday, October 14, 9 am—5 pm

Sunday, October 15, 9 am—5 pm

Granny Kats is a local store front with an apiary, bee supplies, classroom, gift shop, and processing services. We process honey from local beekeepers. Our classes are for beginning beekeepers who want to get started in the world of beekeeping. We offer field trips for schools, youth groups and other organizations.

Our store has an observation hive where you can view all the inner workings of a bee hive!

You will be able to purchase honey and other products made by “bees.” Our gift shop also has lots of related products for your enjoyment!

DIRECTIONS: Take Hwy 19 south from the Monticello court house to Industrial Park Road—about 3.5 miles. Make a right and go to the end of the road—we are on the left.

From I10—go north on Hwy 19 toward Monticello. Industrial Park Road is on the left in about 2.5 miles. Go to the end of Industrial Park Road—we are on the left.



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JOHNSTON'S OLD FASHIONED MEAT MARKET:

Since 1926



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1480 West Washington

Monticello, Florida

850.997.5622

info@johnstonsmarket.com

www.johnstonsmeatmarket.com

Facebook: Johnstons Meat Market

IG: Johnstons Market

CONTACT: Hal Bennett

HOURS: Saturday, October 14, 9 am—5 pm

Sunday, October 15, 9 am—3 pm

BRING YOUR COOLERS! Come visit our ol' fashioned meat market, locker plant, and country store...peek behind the scenes...try some amazing food!

Why are we on a tour of farms? Well, at Johnston's we raise our own beef, process it, age it perfectly, then cut it the way the customer likes. We also sell whole, half or quarter cow OR whole, half hog. Our processing is USDA inspected and certified. Our own line of beef (JMM Reserve) is Angus. We happily also help others with their processing. SO we aren't just a butcher shop that cuts meat—it's OUR farm raised beef/pork.

And we cook ! We specialize in hickory smoked meats—in true southern tradition—and homemade ol' fashioned sausage...nearly two dozen different flavors as well as our popular summer sausage.

We have coolers full of fresh local veggies and a store full of sauces and spices, oils and marinades.

For the farm tour—we've got a great weekend planned:

Take a tour of the facilities—watch and learn how to make amazing sausage—sample our smoked meats and sausages—and take home some of the best meats you'll ever have...and a bone or two for Fido!

Come learn about the services we can offer to make life a little easier! We're able to cater your events—large or small, formal or casual...we coordinate a fundraising program that can make thou\$and\$ for your organization....we have our Rolling Store that carries our meats daily around the region to make it easy to shop with us...and then there's our Meat Boxes!

Our meat boxes are pre-selected meats and veggies that provide what you need for your family or event and save money. Our meat boxes can be ordered fresh or frozen, vacuum packed. We are able to ship—making the meat boxes a great gift!

Of course, during the farm tour we have DEALS and SPECIALS galore! And we have a few friends joining in the fun! Come See Us !

DIRECTIONS: We're easy to find! From Tallahassee take Hwy 90 east about 25 miles. We are on the left as you get into Monticello.

OR from I 10 take the US 19 exit and head north into town—go around the courthouse to Hwy 90 and head back west—we're on the right as you leave town.

OR from Thomasville take US Hwy 19 S to the courthouse. Take a right on US 90. We're on the right as you leave town.



JUST FRUITS &

EXOTICS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

30 St. Frances Street

Crawfordville, Florida

850.926.5644

info@justfruitsandexotics.com

Www.justfruitsandexotics.com

Facebook: Just Fruits

CONTACT: Lisa Davino

HOURS: Saturday, October 14, 9 am—4 pm

Sunday, October 15, 9 am—4 pm

Our mission at Just Fruit and Exotics is to offer the greatest variety of quality edible, exotic, and ornamental plants. We aim to provide you with the tools and expertise you



need to successfully plant, nurture, and grow each product you purchase. Whether you're a master gardener or just beginning, we'd love to be your nursery of choice.

Just fruits and exotics has been growing edible plants for 45 years! Now, more than ever, it's smart to grow your own edibles...and we'll help you figure out what will work best for you.

We have an orchard full of some of the best foods and varieties that grow well in our area. We grow the fruit for our customer to taste and we then sell the trees if you want to grow them in your own yard!

While we specialize in fruiting trees, our nursery sells a wide variety of plants that will spark the whole family's taste.

Our gift shop has unique gifts, décor, and garden supplies.

Come visit, take a tour with us, and imagine your own orchard. We have learned that having your own garden or orchard is a great idea as food costs continue to rise.

Should you want to make a purchase, let us know at checkout that you are here with the Farm Tour and you will get a 5% discount!

DIRECTIONS: Out of Tallahassee, head south on Crawfordville Highway (US 319.) Turn left at Highway 98. Go 1/2 mile until you see the orchard sign on the right. Turn right

waukeenah fertilizer & feed



- Farm & garden
- Hunting—skeet
- Beekeeping
- Outdoor fun
- Camping

Easy drive out Hwy 27 to Waukeenah!
850.997.4460

THE LAZY ACRES FAMILY FARM



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE



6512 Americus Road

Marianna, Florida 32446

850.557.0471

thelazyacresfamilyfarm@gmail.co

www.thelazyacresfarm

Facebook: thelazyacresfarm

CONTACT: Ryan and Kathy Ziglar

HOURS: Saturday, October 14, 10 am—4 pm

NOTE: This is central time

All About The Farm

Our family farm is first and foremost a homestead farm. We eat the food we grow and livestock we raise. As a customer, you can trust that we only sell the highest quality produce and pasture raised livestock. If we won't eat it, we won't sell it to you.

We Grow Good Food

That sounds almost too simple, but in a world of increasing food regulation, industrialized food production and synthesis, truly good food has become hard to find.



Our Methodology

We strive to follow a migration-style method of agriculture. This means our chickens, cows, and pigs are moved on a schedule to new pasture and forage, helping promote better soil ecology and a healthier farm.

What We Believe

Our highest priority is to build healthy soil. Healthy soil is the key. Simply stated, "Healthy soil grows healthy plants. Healthy plants feed healthy animals. Healthy animals feed healthy people."

DIRECTIONS: If you are coming from the south or west of Jackson County, take highway 71 north, turn right on Blue Springs Road, go 7 miles. Then turn right onto Butler Road. Go 1 mile and turn right onto Dellwood Cypress Road. Go 2 miles, turn left on Americus and go another half mile.

If coming from the east, take Highway 90 to Grand Ridge, turn right onto Highway 69 north. Go 6 miles, turn left onto Americus Road and go 2 miles.



3600 Weems Rd—Talla, Fl



WELCOME TO
Jefferson County

Farming is a way of life in Jefferson County, Florida and we welcome you to the 2023 Farm Tour! Jefferson County has everything from ranches that specialize in cattle, goats, sheep, chickens, ducks, turkeys, hogs, peacocks and geese to farms that raise bees, grapes, vegetables, herbs, mayhaw berries, soybeans, pecans, peanuts, corn and trees. Many farmers practice organic and natural farming, making sure everything they produce is full of nutrients and free from harmful pesticides.



LOCAL FARMS AND RANCHES ON THE 2023 FARM TOUR

- Glendower Farms
- Johnston's Meat Market & Locker Plant
- Florida-Georgia Citrus
- Monticello Vineyard
- Rocky Soil Family Farm
- Timber Bamboo
- The Good Ground Farm
- Granny Kats Apiary Supply
- Seed Time Harvest Farms

Whether you're looking for an epic day trip or your next eco-adventure, historic Jefferson County, Florida promises to be your place to **VISIT. STAY. PLAY.**

Let's plan your next getaway!



VISIT HISTORIC
JEFFERSON COUNTY



VISITJEFFERSONCOUNTYFLORIDA.COM

EXPLORE MONTICELLO'S BEST
Places to Stay

With so many activities to enjoy, it is important to find the perfect place to rest, relax and recharge. Jefferson County offers a multitude of options, so no one needs to compromise on their vacation.

our campgrounds. Or find a quaint cottage with all the necessities of a home away from home. Big or small, elegant or homey - whatever you choose - Monticello has it all!

Cozy up in one of our historic bed & breakfasts. Park your camper at one of

Additional rentals & campgrounds available at VisitJeffersonCountyFlorida.com

BED & BREAKFASTS

AVERA-CLARKE HOUSE B&B
www.averaclarke.com
580 West Washington St,
Monticello | 850-997-5001

1872 DENHAM INN
www.johndenhamhouse.com
555 West Palmer Mill Rd,
Monticello | 850-997-4568

THE COTTAGE B&B
295 West Palmer Mill Rd,
Monticello | 850-342-3541

THE DAFFODALE HOUSE
www.daffodaleestate.com
620 West Washington St,
Monticello | 850-997-1111

THE BISHOP HOUSE
310 N. Jefferson Street,
Monticello | 808-651-8604

HOTELS

DAYS INN OF MONTICELLO
www.daysinn.com
44 Woodworth Rd,
Monticello | 850-997-5988

SUPER 8 MOTEL
www.super8.com/monticello
140 Pafford Rd,
Monticello | 850-997-8888

ECONO LODGE
www.econolodgereservations.com
2616 Gamble Rd,
Lloyd | 850-997-0020

LA PETITE

FERME:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

87 Hidden Valley Trail

Havana, Florida

850.567.6205 / 850,567.4545

lapetitefermefl@protonmail.com

Facebook: La Petite Ferme

CONTACT: Michael Dorminy

HOURS: Saturday, October 14, 9 am—3 pm

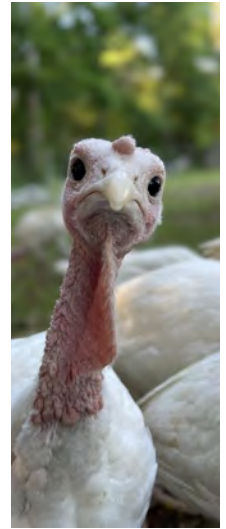
Sunday, October 15, 12 noon—3 pm

La Petite Ferme lives up to our name as a small six acre family owned farm located in Havana, Florida. We are first generation young farmers, who are learning as we go, with our four children right alongside us!

Come and see how the dream of having a little homestead morphed into a running farm, providing quality food for our family and the community. With the help of Soleil,

our Great Pyrenees, we safely free range our many flocks of egg-laying hens, broiler chickens, ducks and turkeys on pasture and in our shaded woods. We also raise Gloucester Old Spot/Berkshire pigs throughout the property using mobile electric fencing to help clear some of our thick woods.

Our oldest children help maintain a small colony of rabbits, which produce several litters annually (and make really cute lawn mowers as well !) And let's not forget our young milk goats that the farmer's wife could not do without!



We will have a small area where the kiddos can view chicks, poults, ducklings, and rabbits. There are always babies somewhere on the farm,.

Be sure to bring your cooler! We will have fresh eggs, all the chicken cuts you can imagine, ground turkey and select turkey cuts, and the option to reserve your very own Thanksgiving bird. All of our animals are pasture raised and supplemented with Non-GMO grains.

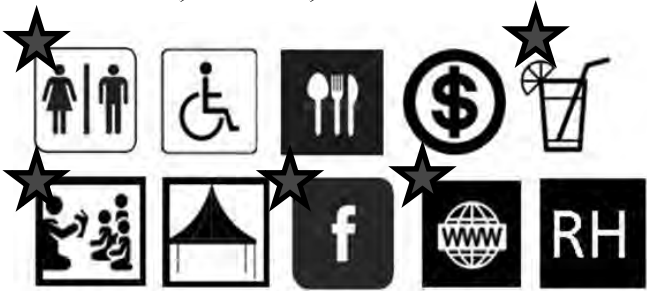
DIRECTIONS: From Tallahassee, take I 10 West to exit 192 in Midway. From there go west on Hwy 90 for about 4 miles and turn right on Lanier Road (opposite Robert F Munroe School.) Lastly turn right on Hidden Valley Trail and our driveway is the first one on the left at the white mailbox. Also you can drive in from Tallahassee going north on Hw27 and make a left on Shady Rest Rd at the Dollar General, make a left on Lanier Ro and finally make a left on Hidden Valley Trail and our driveway is the first one on the left.



Bill West 229.378.7673 info@gradyranchfarms.com Bobby Holden 229.378.7672

LOTT'S COMMUNITY GARDEN

A PARTNERSHIP OF SECOND HARVEST OF THE BIG BEND



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

39 Lott Road

Monticello, Florida

850.562.3033

faith@fightinghunger.org

www.fightinghunger.org

Facebook: facebook.com/secondharvestbb

CONTACT: Faith Cuillo, community engagement specialist

HOURS: Saturday, October 14, 9 am—2 pm

Second Harvest of the Big Bend grows fresh produce to provide to our neighbors in need. As a supplement to the produce program, and with the generous cooperation of Edwin Lott, Lott's Community Garden, our garden program, grows a rotation of produce to add nutritious items that may not be readily available from our donor network. Thanks to our close relationship with Lott's, produce harvested by our volunteers is brought back to the warehouse and offered to our community partners at the peak of its freshness,

Join Second Harvest of the Big Bend for demonstrations on our services and programs that we provide in our 16 county service area in the Florida Panhandle. The fresh produce grown at Lott's Community Garden goes right back to our community in need. We will be showing our new mobile pantry vehicle to see how we distribute food to rural communities, have gardening demonstrations for children to demonstrate how everyone can grow their own food, provide cooking demonstrations and samples to show how to use the same produce that we give out to our communities, and will have information for individuals who are looking for more information on our services or for those who are looking to volunteer with us!

DIRECTIONS: We are just off Highway 27 near County Road 59. Coming from Tallahassee, out Hwy 27 (Apalachee Parkway) Lott's is approx. 15 minutes from Cap Circle. Upon entering Jefferson County, you will pass Cody Church Road on the right. The NEXT road on the right is St. Augustine Road. Turn onto St Augustine Road and drive until you see a road on the right. This will be Lott's Road and the garden is on the corner of St. Augustine and Lott's Road.

If you are coming south on Hwy 59—continue across Hwy 27 and St. Augustine Road will be on your right. Turn onto St. Augustine and proceed until you see Lott's Road on the left. The garden is at the corner of St. Augustine and Lott's Rd.



Thousands of pounds of fresh produce goes to Second Harvest for community members in need.



MADISON

SEED LIBRARY



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

378 NW College Loop

Madison, Florida

630.660.1156

MissAnnaMusic@gmail.com

www.srrlib.org

CONTACT: Anna Stange

HOURS: Saturday, October 15, 9 am—1 pm

“Seed Library” - a place where community members can get seeds for free and is run for the public benefit.

The Madison County Seed Library, launched in March 2020, is sponsored by the Madison County Libraries with donated seeds and managed by a volunteer curator. Open-pollinated and heirloom seeds are available for check-out and completely free. If the gardener is successful at growing out their produce or flowers, they are encouraged to save and donate seed back into the seed library to keep it growing.

Ongoing live demonstrations will give visitors the opportunity to learn how to save both wet and dry seeds. Curator Anna Stange will answer questions about threshing and winnowing seed; organic, open pollinated, heirloom, hybrid, GMO, patented, and determinate and indeterminate seed—and about what and when to plant!

Visitors may “check out” free seeds, participate in seed saving demos, play a hands on seed ID quiz, take home coloring sheets and see saving/gardening information, and participate in a seed starting activity. All activities are family friendly.

DIRECTIONS: highway 90 TO Madison.

Signage to North Florida College—left onto Turner David Drive. Left onto College loop—378 NW College Loop.

Thank you farmers for helping support our community.

- Patios
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- Drainage & Erosion
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- Design Plans



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Email: ParadiseFoundFarmsLLC@gmail.com



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MARTIN'S HARVEST:



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2588 Heavenly Drive
Marianna, Florida
850.372.3847
martinsharvest@gmail.com

www.martinsharvest.com

Faceook: martinsharvest

CONTACT: Tonya Martin

HOURS: Saturday, October 14, 10 am—4pm

Sunday, October 15, 10 am—4 pm

NOTE: This is Central Time



Welcome to our Family Farm in Marianna, Florida. We have a 4000 square food climate controlled hydroponic greenhouse where we grow year-round lettuce.

Our newest farm addition is our commercial kitchen. We now specialize in pre-made salads using seasonal local produce.

Make sure to visit our pigs, chickens, turkeys, guineas, ducks and you cannot forget to meet the farm dogs, Isabelle and Zoey.

Bring your appetite! Delicious farm to table meals will be available. We'll have the farm store ready for you as well as a Farmer's Market with local farmers and hand crafted items.

DIRECTIONS: From Marianna, go south on Hwy 276. Go under I 10 on 276. Right on Damascus Loop then right on Heavenly Drive—we are just a bit down the road on the right.

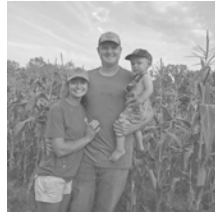
From I 10, head south on Hwy 276 then right on Damascus Loop to Heavenly Drive. Right on Heavenly Drive and we're up on the right!

MOCCASIN GROVE:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

9214 Herold Hill Road
 Tallahassee, Florida
 850.274.9124
 moccasingrove850@gmail.com



Facebook: Moccasin Grove

CONTACT: Ryan Bass

HOURS: Saturday, October 14, 9 am—3 pm

Sunday, October 15, 12 noon—3 pm

Established in 2021, Moccasin Grove is a family farm on roughly 40 farmable acres located in Miccosukee, Florida.

Our farm offers Upick strawberries in the early spring, Upick peaches in the early summer, Upick flowers, and Upick mandarins coming soon. During the season you can find us at the Tallahassee Farmer’s Market on Kerry Forest or you may schedule an appointment to pick up your produce directly from the farm.

The best way to stay updated about our farm is through social media (Facebook or Instagram.)

This is our first year being a part of the Farm Tour and we are so excited! We will have a Upick pumpkin patch and Upick flowers. There will also be a photographer on site (Jennifer Holland) to capture some great Punkin’ Patch photos! **CASH only on the farm please.**

DIRECTIONS: Herold Hill Road is out Centerville Road nearly to Miccosukee. Centerville Road becomes Moccasin Gap. Our sign will be at the end of our drive at Herold Hill Rd and Moccasin Gap. Follow the signs down the long dirt drive. See you there!

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 turkeyhillfarmtlh@gmail.com

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**407 Industrial Park Dr
 Monticello, Florida**

MONTICELLO VINEYARDS & WINERY—LADYBIRD ORGANICS:



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1211 Waukeenah Highway

Monticello, Florida

850.294.9463

CLCFARM@aol.com

www.monticellowinery.com

www.ladybirdorganics.com

CONTACT: Cynthia Connolly

HOURS: Saturday, October 14, 12noon—5 pm

An organic farm and vineyard following the national organic standards and best practices for sustainability since 1989.

Monticello Vineyards & Winery is a small Florida farm winery located on the 50 acre farm of Ladybird Organics. Situated in Jefferson County, Florida, the winery features wines made from grapes and other fruits grown here in the Red Hills bioregion.

Over 18 different varieties of Muscadine grapes and other fruits are grown on site. With a focus on the fruit, we offer a diverse range of easy drinking fresh wines—bright whites and chillable reds including our unique White Strawberry, our garnet colored Blackberry wine, our gold colored Peach wine, and our citrus fruit sangria we call Satsuma Sunrise. In addition, we are happy to offer for the first time our newest wine Watermelon Rosé, a salute to

the watermelon history of Jefferson County.

In the vinifera grape family, we have the Italian varietals Pinot Grigio and Pinot Noir. And, our very special cream sherry, a delicious Port style dessert wine we call “Piacere” (Italian for pleasure) is now available. All wines are manufactured on site, handcrafted in small batches and proudly branded with the classic Jefferson County courthouse on the label. From sweet and semi-sweet to dry, there is a wine to please every palate. Quantities, however, are limited so come early!

Visitors are welcome to taste our wines and to purchase a bottle, or case, to enjoy after returning home. Tasting during this event is FREE!

DIRECTIONS: From Tallahassee, take Apalachee Parkway south (about 18 miles) to Waukeenah. A DOT sign with the grape bunch for Monticello Vineyards & Winery indicates to turn left on CR 259/Waukeenah Highway.) Go about 8 miles and there is another DOT sign for the winery pointing at the entrance to the farm at 1211 Waukeenah Highway. Signs for Ladybird Organics and Monticello Vineyards & Winery are at the entrance to the farm.

If taking I 10 toward Monticello, take exit #225 and go north on US 19 toward Monticello. In 3 miles a DOT sign with the grape bunch for Monticello Vineyards & Winery indicates to turn left on CR 259/Waukeenah Highway. In one mile another DOT sign indicates to turn left into the

MOONPIE FARM & CREAMERY:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE



1100 Walters Road

Cottondale, Florida

504.439.0810

moonpiefarmandcreamery@gmail.com

CONTACT: Elizabeth Patrick

HOURS: Saturday, October 14, 9 am—6 pm

Sunday, October 15, 9 am—6 pm

NOTE: This is Central time

A woman owned small Hobby Farm where we raise Goats, Pigs, Poultry and Waterfowl. I took over the family homestead in 2018. The property has been in my family since the mid to late 1920's.

I specialize in Goat Cheese, Fresh Unpasteurized Milk,

Jams and Jellies, Homemade Breads and Crisps, Home Raised Pork and Chicken, and Grass Fed Beef. It's all about knowing what I am eating and where it comes from.

This will be our third year on the farm tour and we have some new products for you!

We will be smoking a whole hog that was raised right here on the farm as well as some of our grass fed beef! We will have vendors here and perhaps some other local food producers.

We will be doing Goat milking demonstrations, Goat petting and farm tours.

DIRECTIONS: Head west from Tallahassee on I 10 (pass the Marianna exits.) Go to Hwy 231 and turn south. Turn right on Corbin and then right on Walters. Moonpie is near the end of the road on the left.





Farm Tour 2023

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NEIGHBORS FARM:



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2966 Foxcroft Drive

Tallahassee, Florida

850.209.7750

neighborsfarmtlh@gmail.com

Instagram: neighborsfarmtlh

Facebook: neighborsfarmtlh

CONTACT: Whitney Burluson

HOURS: Saturday, October 14, 9am—4 pm

Sunday, October 15, 9 am—4 pm

WORKSHOPS: Saturday 2 pm and Sunday 10 am

“How To Start Your Homestead”



We're an urban farming family that lives, grows and plays on less than 1/4 acres. Our latest front yard expansion showcases how much you can grow in a small space. Tour the greenhouse, feed chickens, and learn more about organic and sustainable practices. We'll have activities for the kids and friends sharing their knowledge and products too!

Goods for sale include; produce, plants, seeds, sourdough, cold pressed soap, art and hand-carved items.

Follow us on social media for more Farm Tour details.

DIRECTIONS: From in-town Tallahassee, head north on Thomasville Road. Turn right on Foxcroft Drive (immediately after passing St. Peter's Cathedral on your left.) Front yard farm is on your left at the intersection of Barclay Lane. Roadside parking along Foxcroft Drive.

A journey, farm near Havana, Florida,
built on the premise that healthy foods
come from healthy soils.

Our farm is a classroom as well as a farm.

1532 Concord Road, Havana, Florida
longviewhavana@gmail.com

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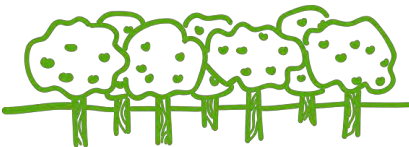
info@arrowheadbeef.com
www.arrowheadbeef.com



Back in 1926, Johnston's started a locker plant—a place to keep meats cold before each household had refrigeration. Then folks shared their bounty from the fields and real “farm to family” happened everyday. We believed this was the best way then and we do now! Farm to family.....it just makes sense!

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ORCHARD POND ORGANICS:

400 Cedar Hill Road
Tallahassee, Florida
850.894.0154
hello@orchardpond.com
www.orchardpond.com



CONTACT: Mary Phipps

HOURS: Saturday, October 14, 9 am—4 pm

Orchard Pond Organics is a diverse, organic farm located in the Red Hills Regions of Tallahassee, Florida. Good food and caring for the land are traditions that have been passed down for generations in our families. This inspires our dedication to producing the highest quality foods using sustainable practices.

We started our organic garden in 2008 when our first child was 6 months old. Having access to all that wonderful produce to feed our children from an early age is something we will always be grateful for. Since then, thanks to the culmination of lots of hard work and determination of many great people, our garden has expanded to feed many more families. Orchard Pond produce can be found at local restaurants, farmers markets, grocery stores, and through the Red Hills Online Market.

Our on-farm commercial kitchen was added in 2011. What started out as a facility for bottling honey, quickly became



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

a test kitchen for trying out new recipes incorporating all of the beautiful produce coming straight from the field.

We also pickle some of our own veggies, including dill pickles, okra, squash and carrots. You can also find our products in many local owned stores in Tallahassee, Fl. And now, Orchard Pond Pesto and Granola can be found in stores throughout the state of Florida including in Whole Foods, Publix in north Florida and the Fresh Markets in Tallahassee and Jacksonville, Fl.

We will have products available and tastings of honey and granola!

DIRECTIONS: from Tallahassee head north on Meridian Road. From north of Tallahassee head south on Thomasville Road and turn right onto Timberlane (just before I 10) then right on Meridian. From I 10 exit on Thomasville Road and turn left onto Timberlane and continue to Meridian and turn right.

Once on Meridian Road head north—after passing Ox Bottom on your right, turn left onto Cedar Hill Road. The garden entrance will be on your immediate left.



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PARADISE FOUND FARMS:



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3560 Jefferson Road

Tallahassee, Florida

850.519.0610

paradisefoundfarmsllc@gmail.com

www.paradisefoundfarms.com

Facebook: Paradise Found Farms

CONTACT: Kelly Cogswell

HOURS: Sunday, October 15, 10 am—4 pm

GUIDED TOURS HOURLY!

Paradise Found Farms is an 8 acre pastured poultry farm with on-site processing.

Tours will include the brooder, chicken tractor, layer coop, and processing area. We are happy to answer questions and share our processes.

We will also have Ragged Glory Farm, Lucky Dog Farm, and Bluefish Greenhouse set up on-site!

Products will be available for purchase from all vendors.

DIRECTIONS: From Tallahassee take Hwy 90 (Mahan Drive) east approximately 8 miles. Turn right on Jefferson Road. We are 1/2 mile from Hwy 90 on the left. Enter drive # 3560.



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**www.havanamainstreet.com (850)755-2999
havanamainstreet@gmail.com**

REDEMPTIVE LOVE FARM LLC



We are NOT part of the
Tour this year, but we will
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Saturday 9 am—6 pm

Sunday 2 pm—6 pm

Monday 9 am –6 pm

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PINE DOVE FARM:



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5256 Wild Goose Road

Tallahassee, Florida

727.277.4230

pinedovemarket@gmail.com

Facebook: Pine Dove Farm

CONTACT: Nathan Dudeck, farm manager

HOURS: Saturday, October 14, 10 am—3 pm

Welcome to Pine Dove Farm!

Pine Dove is a community of farm-style homes where residents enjoy a variety of amenities including organic year

round produce, free range eggs, and baked goods from the onsite 2 acre farm. Residents can enjoy over a mile of onsite hiking trails, lakes and plentiful green spaces. Through this farm-to-table lifestyle, Pine Dove Farm cultivates relationships between neighbors and nature while promoting a healthier, more sustainable future. Pine Dove is North Florida's first and only planned agricultural community (PAC) and is located just east of Tallahassee.

Farmer Nathan and Mike will be on site to discuss all aspects of our operation. We are happy to share about the development of the farm from bare ground to now—crop management, irrigation, composting and hen care. We will have fresh produce, baked goods, eggs and drinks available for sale on site. We will have new chicks too!;

Kids will have the opportunity to plant something to take home and watch grow.

DIRECTIONS: We are approximately 9.5 miles east/southeast of Tallahassee. Off Highway 27 turn onto Williams Road. Cross through intersection of Williams and Old St. Augustine Road. Turn left onto Lonesome Dove Lane into Pine Dove Farm.

For real estate inquiries at Pine Dove: 850.566.8272

REDEMPTIVE LOVE RESCUE:



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13501 Moccasin Gap Road

Tallahassee, Florida

850.894.1800

RedemptiveLoveRescue@gmail.com

www.RedemptiveLoveFarm.com

Facebook: RedemptiveLoveRescue

CONTACT: Milagros Pollock

HOURS: Saturday, October 14, 9 am—6 pm

Sunday, October 15, 2 pm—6 pm

Redemptive Love Rescue is a 501 (c)3 non-profit, volunteer-run, community-funded and board-managed organization! After being founded by Redemptive Love Farm in April 2022, our volunteers are passionate about helping people facing hardships by caring for their farm animals, providing animal therapy visits and teaching our next generation to be compassionate towards both people and animals!

Stop by and visit our facility where we provide a safe, temporary home for livestock animals in need and a welcoming calm place for people to come cuddle rescue animals for some much needed animal therapy!

We will host tours of our facility throughout the tour and have fun/educational activities about animal care. When you are here, stay for a “calming cuddle” session and visit our giftshop on site. Maybe you will even fall in love with your next farm pet right here!

DIRECTIONS: From Tallahassee, head out Centerville Road. It’s about a 10 mile beautiful drive. Centerville Road be-

comes Moccasin Gap Road when the road forks off to Old Centerville Road. We are the Quonset hut building on the left!

If coming from the Hwy 90 area via Veteran’s Parkway—turn left at the blinking light in Miccosukee onto Moccasin Gap Road. In just a couple of miles, you will see the Quonset hut building on your right.

If coming from the Thomasville area turn right at the blinking light in Miccosukee onto Moccasin Gap Road. In just a couple of miles, you will see the Quonset hut building on your right.



ROCKY SOIL

FAMILY FARM:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

3137 Waukeenah Highway

Monticello, Florida

850.816.0254

rockysoilfamilyfarm@gmail.com

www.rockysoilfamilyfarm.com

Facebook: Rocky Soil Family Farm

CONTACTS: Kiona or Chris Wagner

HOURS: Saturday, October 14, 10 am—5 pm

Sunday, October 15, 10 am—5 pm



Kiona and Chris Wagner started Rocky Soil Family Farm in 2019 after quitting their jobs and relocating from Miami, Florida.

Using organic practices, Rocky Soil operates as a market garden, focusing on seasonal vegetables grown for local farmers markets, the Red Hills Online market, the Community Co-Op Market and community farm shares.

The farm bakery produces artisanal sourdough breads, specialty breads, pastries and refrigerated meals for the family table.

Farm-to-table brunches and events will begin in the fall so be sure to follow us on Instagram and Facebook for details.

Additional vendors will be joining us to offer a variety of shopping opportunities

DIRECTIONS: From I 10, exit #255 (Highway 19) head south. In 0.1 miles turn right onto Nash Road. In 1.9 miles turn right onto Waukeenah Highway (#259) The farm is in 1.8 miles on the right. OR from Highway 27, at Waukeenah head north on Waukeenah Highway (#259.) Pass I 10 and continue to 3137 Waukeenah Highway.

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SCHMOE FARM:



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1548 Greenville Highway

Quitman, Georgia

229.539.1921

schmoefarm@gmail.com

www.schmoefarm.com

Facebook: [schmoefarm](https://www.facebook.com/schmoefarm)



CONTACT: Christian Schmoie

HOURS: Saturday, October 14, 10 am—4 pm

Sunday, October 15, 11 am—3 pm

Schmoie Farm is a small, family-run farm on the Georgia/Florida line just south of Quitman, Ga.

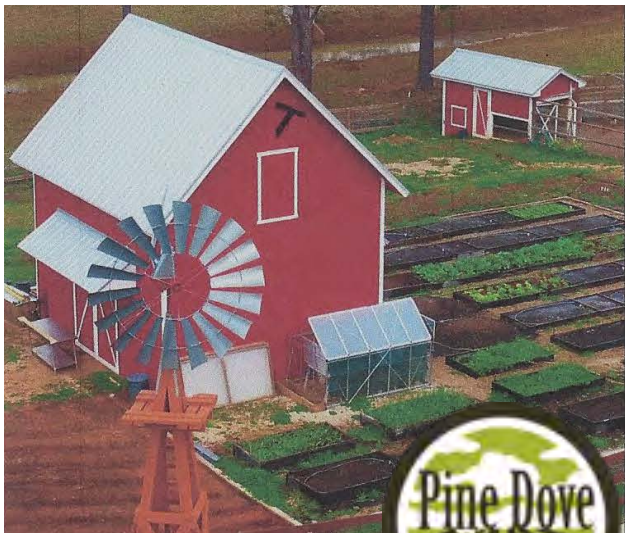
We raise pastured poultry and forested pigs. Our farm is dedicated to the humane treatment of animals.

We utilize regenerative practices to raise the most flavorful meat. We sell chicken, eggs, and pork products.

We will have hourly walking tours! Food and beverages will be available for purchase. Bring a blanket, come hang out under the mossy oaks and enjoy live music. Shop our farmers market featuring local producers of fresh bread, olive oil, hydroponic lettuce, seasonal flowers and of course, our pastured meats.

DIRECTIONS: We are 9 miles south of Quitman, Ga on Highway 221. Coming from I 10 head north on Highway 221 (from the Greenville exit 0 for BOUT 16 MILES.

From Monticello take Highway 90 to the east. Turn left on County Road 146. In one block turn right onto Ashville Highway. Take a left on Hwy 221 and go about 5 miles to 1548 Greenville Highway.



Pine Dove Farm is a community of farm-style homes where residents enjoy a variety of amenities including a community garden, "Under The Sun Farm."

SCHUCKELBERRY FARMS:

21190 NW Whitewater Grade Road

Clarksville, Florida

850.451.6222

instantorchard@gmail.com

www.instantorchardpackage.com



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CONTACT: Martin Schuck

HOURS: Sunday, October 15, 7 am—7 pm

NOTE: This is Central time!

INFORMATIONAL SESSIONS: Our Farm Tour this year will feature informational sessions on how to successfully grow and harvest fruit from banana plants in the Florida panhandle. We will be demonstrating proper maintenance of your banana plants and showing the many different varieties of delicious cold hardy bananas that can be grown in our climate!

Schuckelberry Farms is a family owned fruit tree nursery and edible landscaping company. We specialize in edibles and fruit bearing trees and vines. We grow hundreds of different varieties of fruit trees and have thousands of plants in our inventory. Our featured service is our **Instant Orchard Packages** - we have installed backyard and commercial orchards and vineyards all over the panhandle. We also feature bamboo and install edible bamboo as well as bamboo for timber or privacy.

Our business model is to help you decrease your reliance on the grocery store, make the most of your homestead, and increase your self sustainability. We keep our environ

ment as natural as possible and do not use systemic pesticides or harmful chemicals.

We live here and we grow here, so we are here to help you find the varieties that will do well in your climate and soil conditions. We can also set up packages so you can harvest fruit all year long.

You can tour our nursery, vineyard, orchard, greenhouse, bee-yard, and banana groves. We offer retail purchase, packages, installation, and free delivery in most cases. We have hard to find varieties of cold hardy citrus and avocados in stock as well !

DIRECTIONS:

Schuckelberry Farms is located on Whitewater Grade Road, also known as Hwy 287, in Clarksville. From Hwy 20 heading out of Blountstown toward Panama City you will turn right on #287—2 miles past the Clarksville gas station. We are 7 miles down #287 on the left hand side.

If you are coming from Marianna/Altha, you will take #274 to Whitewater Grade Road. We will have signs up and you will see our greenhouse in the background and vineyards in the front.

Deep Roots Meat

Come on over to Greenville!

We can't wait to see y'all



SEED TIME HARVEST FARMS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

680 W. Halpin Road

Monticello, Florida

850.251.0386

seedtimebix@gmail.com

www.seedtimeharvestfarms.com

Facebook: Seed Time Harvest Farms

CONTACT: Cetta Barnhart

HOURS: Saturday, October 14, 10 am—5 pm

Sunday, October 15, 10 am—5 pm

DEMONSTRATIONS: We will be demonstrating companion gardening, aeroponics, and agrivoltaics.

Seed Time Harvest Time is a farm advocacy group that supports local and regional farms in expanding their options in farm sustainability.

Through the Community Supported Agriculture (CSA) series,

we coordinate the distribution of fresh and local foods supporting the concept that fresh picked nutritionally dense foods can be beneficial toward a healthy diet and more. Focus on the exotics and little known produce for added value and nutritional intake.

DIRECTIONS: from I 10 take exit 225 south go 0.10 mile to Nash Road. Make a right and come to the end (ends into Waukeelah Highway—#259.) Take a right on Waukeelah Highway. Cross the I 10 overpass and W Halpin will soon be on your left. Follow the paved Road to 680 (fence post) Follow signs for parking.

From Monticello - Take Highway 19 south from courthouse to Waukeelah Highway (#259) Make a right onto Waukeelah Highway. Follow for 5 miles to just before the I 10 overpass—W Halpin will be on your right. Follow signs to 680.

From Tallahassee/Apalachee Parkway: Follow US Highway 27 south/southeast to Waukeelah, At caution light take a left on Waukeelah Highway. Travel to W. Halpin Road which is on your left just after the I 10 overpass. Follow the paved road to 680 W Halpin.



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SOUTHERN CRAFT CREAMERY AND MARKET (AND CINDALE FARMS)



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

FARM: 3859 Old US Rd (CR 167)

Marianna, Florida

850.573.1456

CREAMERY: 2884 Jefferson Street

Marianna, Florida

850.372.4958

MARKET: 2886 Jefferson Street

Marianna, Florida

850.394.4377

FARM: cindalefarmtours@gmail.com

CREAMERY: info@southerncraftcreamery

www.southerncraftcreamery.com

CONTACT: Meg Austin

HOURS: FARM: Saturday, October 14, 9 am—2 pm

CREAMERY: Saturday, October 14, 12—3 pm

MARKET: Saturday, October 14, 10 am—3 pm

Southern Craft Creamery and Market are the ice cream/ coffee shop and storefront for the products from our farm, Cindale Farms, and other surrounding local farms.

Our farm is a grass based dairy that is home to Jersey and Jersey crossed cows. We take great pride in our environmental stewardship, animal care, & production of quality milk.

We love everything about the experience of sharing great

food—so we began creating our hand crafted ice cream to share with you. We believe our ice cream helps make memories and we hope you can taste the time and care that goes into every scoop!

Come visit our Creamery, Market and Farm—we look forward to seeing you !

DIRECTIONS: From I 10 take exit 142 onto FL 71 north toward Marianna. Travel 1.8 miles and turn left onto Hwy 90. Travel 3.1 miles and turn right on Jefferson Street:

Southern Craft Creamery: will be on your right at 2884 Jefferson Street.

Southern Craft Market: we are directly across Market Street from the Creamery at 2886 Jefferson Street

Cindale Farms: is farther up Jefferson Street for another 3 miles then turn left on Old US Road (CR 167.) Travel 3 miles and turn right at 3958 Old US Road (Circle Bar Lane.) The farm will be straight up the dirt lane. Parking area os up near the large barn.

SOUTHERN
CRAFT
Creamery
Handcrafted ICE CREAM

ICE CREAM & COFFEE

2884 Jefferson Street

Marianna, Florida

850.372.4958

MARKET

2886 Jefferson Street

Marianna, Florida

850.394.4377



TALLY KOMBUCHA:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

CONTACT: Michaela Teasley

HOURS: Saturday, October 14, 11 am—6 pm

Sunday, October 15, 11 am—6 pm

Saturday and Sunday we will have sampling and pairing.
Sunday we have our **Home Brewing Class** 1 pm—3 pm.
Please RSVP your kit to ensure you have one for the class.

Tally Kombucha is a brewery space AND a tasting room-

2525 Apalachee Parkway # 5

Tallahassee, Florida

850.764.2900

tallykombucha@gmail.com

www.tallykombucha.com

Facebook: Tally Kombucha

wrapped into one. We will be offering different samples.

Some of the different ways you can incorporate kombucha; dressings, roll-ups, as a drink, as a mocktail !

DIRECTIONS: On the east side of Tallahassee on Apalachee Parkway, which is also Hwy 27. Look for the What-A-Burger, on the south side of the road, and we are just past them!

TIMBER BAMBOO NURSERY:

BIG BAMBOO HIPCAMP



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

2181 Government Farm Road

Monticello, Florida

850.841.0459

bambooplants@timberbamboonursery.com

www.timberbamboonursery.com

Facebook. Timber Bamboo Nursery

CONTACT: David Harvey

HOURS: Saturday, October 14, 9 am—4 pm



TIMBER BAMBOO NURSERY
Deer Stream Productions LLC

Sunday, October 15, 9 am—4 pm

We have maps for self guided tours! 4 campsites!

Demonstrations: making charcoal, extracting vinegar & how to propagate! Sign up to become a grower!

We will be teaching how to grow and control bamboo for fun and profit.

We will teach how to grow and manage Hurricane Proof Bamboo privacy fencing!

We have 25 species available for sale.

DIRECTIONS: From Monticello, travel east on US Hwy 90 to the caution light. Turn left on # 257 & go to cemetery. Turn left and go to the 3rd paved road on the right = Government Farm Road. 1 miles down on left you will see my sign...the proceed to Farm Tour sign and go left to parking.

TURKEY HILL FARM:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

3546 Baum Road

Tallahassee, Florida

850.980.2485 (txt)

turkeyhillfarmtlh@gmail.com

CONTACT: Louise Devine

HOURS: Sunday, October 15, 9 am—4 pm

We'll be making cane syrup and giving short farm tours (weather dependent.)

Syrup processing takes about 5-6 hours. Juicing begins about 9 AM...cooking begins around noon...and bottling will happen around 3 (all times approximate.)

Farm Tours by the farmers at: 10 am—12—2 pm, & 4 pm

We will have syrup and ginger for sale along with apples from north Georgia.

DIRECTIONS: We are just off Highway 90 halfway between Tallahassee and Monticello.

From Tallahassee: take Hwy 90 east—5 miles past I 10 and turn left only Baum.

From Monticello: 13 miles on Hwy 90 west. Turn right at Baum Road. Go 1/4 mile and we're on the left.



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Fulford Family Farm · Full Moon Honey · Hickory Nut Gifts · K&R Hidden Farms
Jefferson County Extension Office · Linda Rabon · Melissa Ray · Phil's Pickle Dip
Plank's Rough Cuts · The Porch on the Green · Vaughan Gators



WHITETAIL HOLLOW FARMS:



THOSE ICONS STARRED ARE THOSE AVAILABLE AT THIS SITE

1944 Jamieson Road

Havana, Florida

850.627.2085 (landline)

whitetailhollowfarms@gmail.com

www.whitetailhollowfarms.com

Facebook: Whitetail Hollow Farms

CONTACT: Gigi, Jed, or Ben Carroll

HOURS: Saturday, October 14, 10 am—5 pm

Sunday, October 15, 10 am—5 pm

Follow our website for updates on activities!

Whitetail Hollow Farms is located in the rolling hills of the Florida Panhandle, just northwest of Havana, Florida on the Georgia border. We are a 45-acre family-owned and operated farm proudly establishing a sustainable and ethical agricultural legacy that will be passed down to future generations.

We raise and breed various animals, including: emu, Jersey & Mini-Jersey cattle, heritage and rare breed laying chickens, Heritage Blue Slate turkeys, Nubian, Mini-Nubian, and Nigerian Dwarf goats and more. We hold multiple licenses and permits with FDACS, including: NPIP Hatchery, FI Nursery, FI Limited Poultry & Egg Farm, and FI Feed Distributor. We are also a licensed game farm with the Fish and Wildlife Conservation Commission (FWC,) and we raise captive whitetail deer.

In our 3,750-sq ft farmhouse garden we grow various fruits, vegetables, herbs, and flowers using all natural methods, ensuring the health and well-being of ourselves,



our land, and our animals. We also manage dedicated wildlife habitats throughout our farm to ensure a healthy ecosystem.

For more detailed information on our 2023 Farm Tour offering, vendors, and daily agendas, please visit our Events & Farm Tours webpage at <https://www.whitetailhollowfarms.com/pages/events-farm-tours>, scan our QR code to go directly to our home page, or follow us on social media @WhitetailHollowFarms.

We look forward to seeing you this year!

DIRECTIONS: We are on Google Maps! @WhitetailHollow Farms. The farmhouse is at 1872 Jamieson Road. Please use the main farm entrance (the driveway past the pastures) at 1944 Jamieson Road, Havana, FL for visitors.

From Tallahassee: Take US 27 north through Havana and turn left onto Potter Woodbury Rd (at the Lumber Mill.) Follow Potter Woodbury to the end and turn right onto Salem Road. (Cty Rt. 159.) Jamieson Rd. will be on your right as you cross the new bridge. Whitetail Hollow Farms is at the end of Jamieson Rd. on the right (approx. 1.8 mi.) Look for the signs for parking!

From Georgia: Take US 27 south and make a right onto Potter Woodbury Rd. ... from there, follow the directions above.



SITES ON THE MAPS:



Number	Farm	Address	Latitude	Longitude
1	Arrowhead Beef Farm	982 Hutchins Lane, Chipley FL	30.73553	-85.51479
2	Artzi Organic Veggies	114 Artzi Drive, Thomasville, GA	30.86372	-83.97885
3	Better Half Farm	939 Kendallwood Church Rd, Moultrie GA	31.17718	-83.87262
4	Blue Fish Aquaponics	120 Wheeler Road, Cairo, GA	30.97401	-84.21019
5	Cindale Farms	3958 Old US Road (CR 167), Marianna FL	30.853	-85.21045
6	Crazy 8 Horse Ranch	812 Sir Richard Road, Tallahassee, FL	30.42975	-84.5189
7	Deep Roots Meat	11061 W US 90, Greenville, FL	30.46809	-83.58763
8	Dreamin Big Eventing LLC	2104 Lower Hawthorne Trail, Cairo, GA	30.739	-84.26924
9	Florida-Georgia Citrus	5314 Boston Highway, Monticello, FL	30.62722	-83.83128
10	Georgia-Grown Citrus	2501 Malloy Rd, Ochlocknee, Georgia	31.01807	-84.09249
11	Glendower Farms	12617 Ashville Highway, Greenville, FL	30.60653	-83.66726
12	Good Ground Farm	339 E Osprey Land, Monticello, FL	30.47449	-83.97695
13	Grady Ranch	200 Grady Ranch Lane, Whigham, Georgia	31.02147	-84.33454
14	Granny Kats	407 Industrial Park Dr, Monticello, FL	30.50393	-83.88461
15	Johnston's Meat Market	1480 W Washington, Monticello, FL	30.54517	-83.885
16	Just Fruits & Exotics	30 Saint Frances St, Crawfordville, FL	30.11926	-84.36996
17	The Lazy Acres Family Farm	6512 Americus Rd, Marianna, FL	30.78298	-85.05094
18	La Petite Ferme	87 Hidden Valley Trail, Havana, FL	30.56289	-84.45833
19	Lott's Community Garden	39 Lott Road, Monticello, FL	30.39062	-84.03684
20	Madison Seed Library	378 NW College Loop, Madison, FL	30.47289	-83.42542
21	Martin's Harvest	2588 Heavenly Dr, Marianna, FL	30.75429	-85.29234
22	Moccasin Grove	9214 Herold Hill Rd, Tallahassee, FL	30.59838	-84.04747
23	Monticello Vineyards & Winery	1211 Waukeenah Hwy, Monticello, FL	30.51102	-83.89161
24	Moonpie Farm & Creamery	1100 Walters Rd, Cottondale, FL	30.74524	-85.43258
25	Neighbors Farm	2966 Foxcroft Dr, Tallahassee, FL	30.53155	-84.22755
26	Orchard Pond Organics	400 Cedar Hill Rd, Tallahassee, FL	30.58054	-84.27758
27	Paradise Found Farm	3560 Jefferson Rd, Tallahassee, FL	30.5132	-84.06424
28	Pine Dove Farm	5256 Wild Goose Rd, Tallahassee, FL	30.38524	-84.15382
29	Redemptive Love Rescue	13501 Moccasin Gap Rd, Tallahassee, FL	30.59242	-84.05303
30	Rocky Soil Family Farm	3137 Waukeenah Highway, Monticello, FL	30.49312	-83.91149
31	Schmoe Farm	1548 Greenville Highway, Quitman, GA	30.67281	-83.62437
32	Schuckelberry Farm	21190 NW Whitewater Grd Rd, Clarksville, FL	30.52977	-85.22707
33	Seed Time Harvest Farms	680 W Halpin, Monticello, FL	30.47903	-83.92936
34	Southern Craft Creamery	2884 Jefferson St, Marianna, FL	30.77453	-85.22677
35	Tallahassee Kombucha	2525 Apalachee Pkwy # 5, Tallahassee, FL	30.42751	-84.23796
36	Timber Bamboo Nursery	2181 Government Farm Rd, Monticello, FL	30.55746	-83.73797
37	Turkey Hill Farm	3546 Baum Rd, Tallahassee, FL	30.51774	-84.0869
38	Whitetail Hollow Farms	1944 Jamieson Rd, Havana, FL	30.6852	-84.45229

Farm Tour 2023



Farm Tour Location

— Major Road

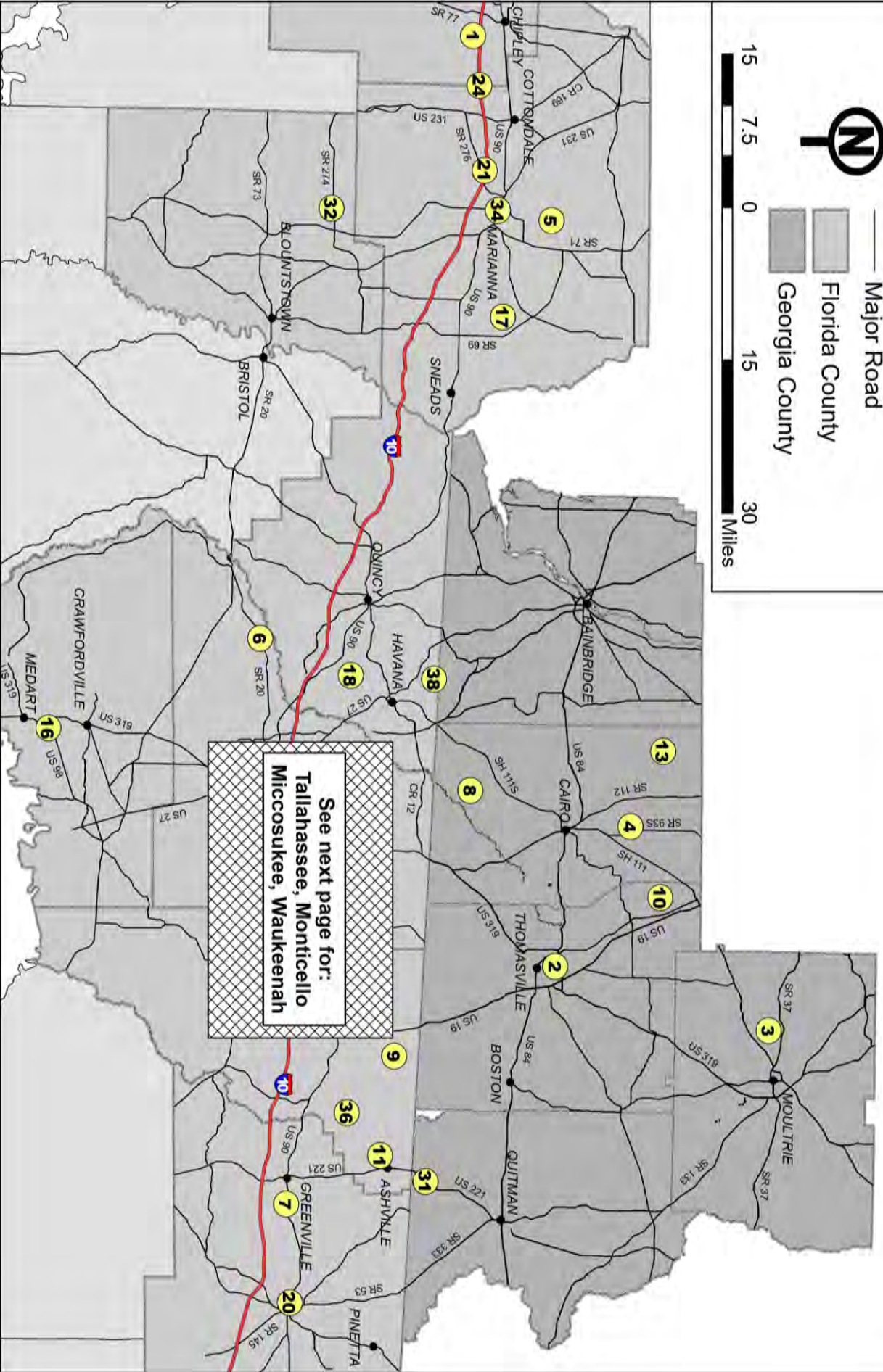
Florida County

Georgia County



Please see next page for map of Tallahassee, Monticello, Miccosukee, Waukeenaah

map is georeferenced for use with Avenza or other navigation app

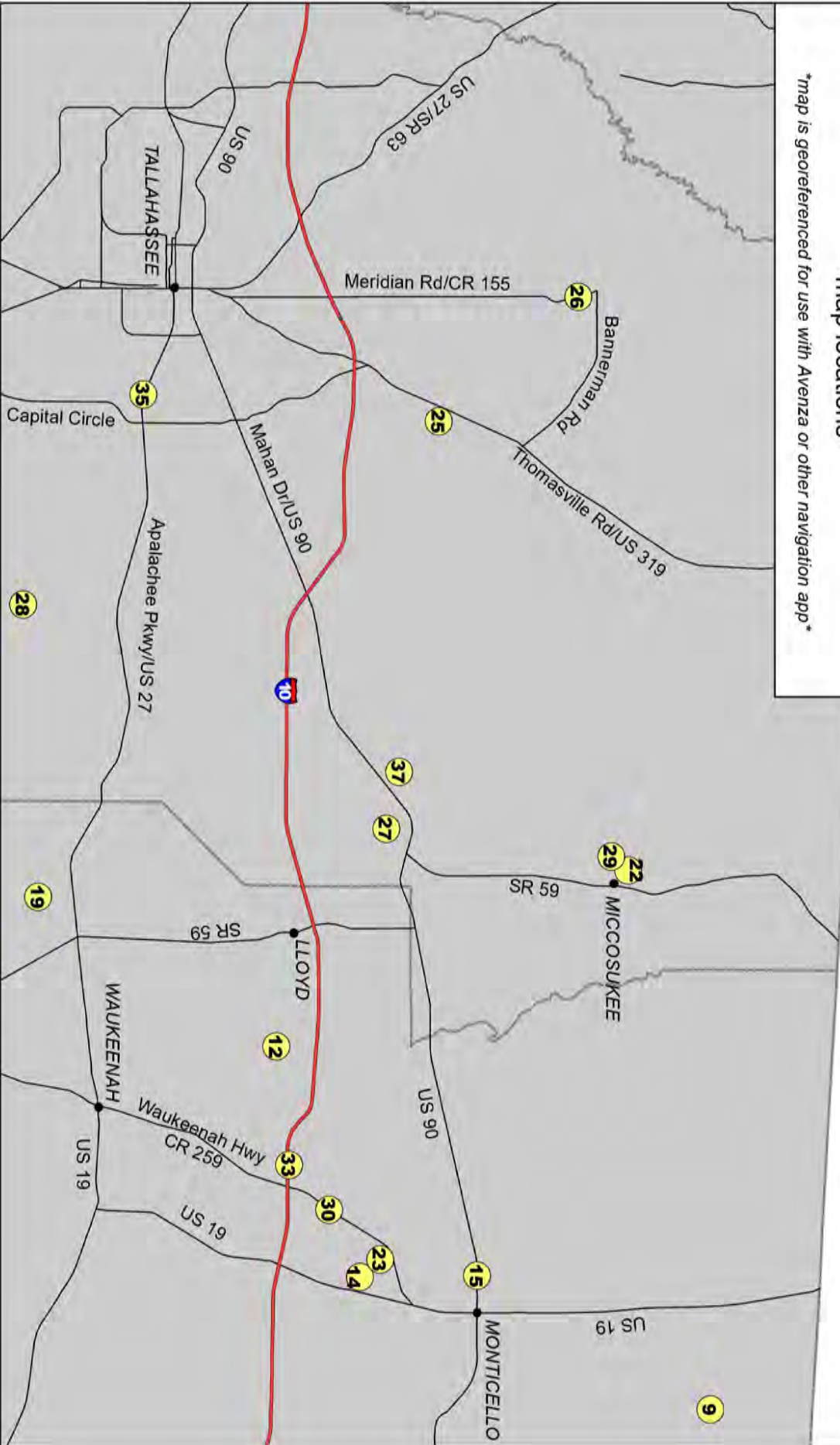


Farm Tour 2023

Tallahassee, Monticello, Miccosukee,
Waukeelah Area Map

Please see first page for the rest of the
map locations

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Second Harvest OF THE BIG BEND



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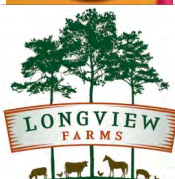
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