



B·W Greenway
Community Land Trust

LOCAL FOODS DIRECTORY

“Connecting eaters with growers to nourish our green hearts!”

YOUR MIAMI VALLEY GUIDE TO

- Farmers Markets
- Food Producers
- Restaurants Serving Local Foods



14th Edition, Spring 2017

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www.bwgreenway.org

Suggested Donation: \$3.00

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Why Buy Locally Grown Foods?

- It supports your local economy, revitalizing the neighborhoods where you live and work.
- It helps our nation’s security. In 2004, for the first time ever, the U.S. became a net importer of food.
- It is fresher, not picked unripe and trucked from far away.
- It often has less pesticide and herbicide residues than factory farmed produce and livestock.
- It supports farmland preservation by reducing local Farmers dependency on the large commodity markets.
- Direct marketing results in most of the consumer dollar returning to the farmer.
- It challenges you to add a more healthful variety of foods to your diet.
- It acquaints you with your local farmers and food producers.
- It makes you feel GREAT!

The Savvy Local Food Shopper

Below is a list of when foods are in season in our area. Buying local food keeps us in touch with the seasons. By eating with the seasons, we are eating foods when they are at their peak taste, are most abundant, and least expensive. If you see an item that is not in season, ask the vendor the source of the food—it may have been shipped from far away. You may also wish to ask if any chemicals were used in the production or packaging.

- Apples.....July through Oct.
- Beans..... Mid June through Sep.
- Beets..... June through Oct.
- Blackberries..... Mid July through early Sep.
- Blueberries Late June through mid Sep.
- Broccoli..... Early June, mid Sep.-Oct.
- Cabbage..... Early June through early Oct.
- Carrots July through Oct.
- Cauliflower Early Sep. through Oct.
- Celery Mid Sep. through mid Oct.
- Collard greens Late May through late Oct.
- Cucumbers July-Sep.
- Eggplant Mid July through Sep.
- Garlic July through late Oct.
- Grapes Late Aug. through mid Oct.
- Kale..... Early June through late Oct.
- Leeks..... Mid July through late Oct.
- Lettuce Late May through late Oct.
- Mustard Greens..... Mid May through mid Oct.
- Okra Mid July through late Sep.
- Onions, dry Late July through late Oct.
- Onions, green Early June through mid Oct.
- Parsley, Herb Early June through mid Oct.
- Parsnips Sep. through Oct.
- Peaches Mid July through mid Sep.
- Peas June-July
- Peppers, hot Late July through mid Oct.
- Peppers, sweet Mid July through mid Oct.
- Potatoes Early June through Oct.
- Pumpkins Mid Sep. through late Oct.
- Radishes Mid May through Oct.
- Raspberries..... Mid June through July
- Rhubarb..... Late Apr. through June
- Spinach Mid May through mid July
..... & mid Aug.-mid Oct.
- Squash, Summer..... Mid June through Sep.
- Squash, winter Mid Aug. through mid Nov.
- Strawberries Mid May through June
- Sweet Corn July through late Oct.
- Tomatoes July through early Oct.
- Zucchini Mid June through Sep.



About This Directory

The B-W Greenway Food and Farming Team gathers information from producers each year to update the information for the Local Food Directory. The authenticity of the information provided to you in this directory is dependent upon the integrity of the producer providing it. We do our best to omit or research information that is in question, but cannot guarantee the information as correct. We have provided information in this directory about seasonality, questions that a buyer can ask a producer, etc. that can help guide you in your search for quality food and producers that operate with integrity. You are encouraged to try out several local producers, ask questions about their products and practices, and establish ongoing relationships with those that practice within your value system.

The B-W Greenway Food and Farming Team relies on the honesty and integrity of each individual producer to provide information about their practices and products. Information that needs clarification will be followed up, but the F&F Team cannot verify the accuracy of the information from each producer. We feel it is the responsibility and right of the buyer to ask questions and develop a relationship with the people who produce their food. It not only benefits the buyer as a more educated citizen, it also provides the producer with insight about their buyers values, and allows for the development of an ongoing relationship that they both can benefit from in creating local food webs.

A Special Note About Organic Production and GMOs:

Knowing the specifics of how your food is raised will guide you even better than knowing labeling. Many times labels can be deceptive and are typically processes that have no official oversight. Terms can be used without reliable back-up for the meanings imparted, and therefore can be deceptive.

It is worth knowing that certified organic products are free from GMO's by definition, and are relatively chemical free. However, some producers use practices that actually richer in environmental responsibility and human health than the strict organically certified methods are (you may hear the term "beyond organic"). For example, an egg can be certified organic if the feed used is organic and the treatment of the chickens do not use chemicals/antibiotics/etc. but these practices can also be ones that do not allow those chickens access to the outside to forage for insects, seeds and plants.

Knowing about GMO seed will give you deeper awareness to the

amount and type of chemicals used in production practices. It is important to ask for this information, not only for insight into the quality of the food you are eating, but to make producers aware of the value systems of the buyers that come to them.

Questions To Ask Producers About Their Products

Plants

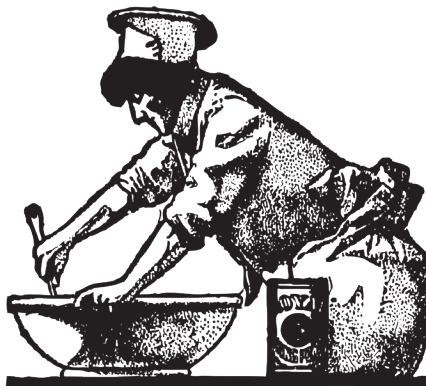
- Did you grow it?
- What methods do you use to control pests?
- What methods do you use to nourish the soil?
- (If the item is out of season) how they were able to grow it now?
- Do you use pesticides or herbicides? Which ones?
- Do you use GMO seed?

Animals/animal products (meat, eggs, dairy)

- How are they housed?
- Do they go outside? How often?
- What do they eat?
- What ingredients are in their feed? Are those ingredients conventional, GMO free, or organic?
- Where do you get their feed?
- What breed is it?
- Why did you choose that breed?

Baked goods

Are difficult to make with local ingredients, but you can ask if they use any local ingredients in season. You may want to ask what types of flour, etc. they use or where they get their ingredients.



Dirty Dozen (Plus):

These are the fruits and vegetables MOST laden with pesticides by conventional growers. If at all possible, buy these organically grown:

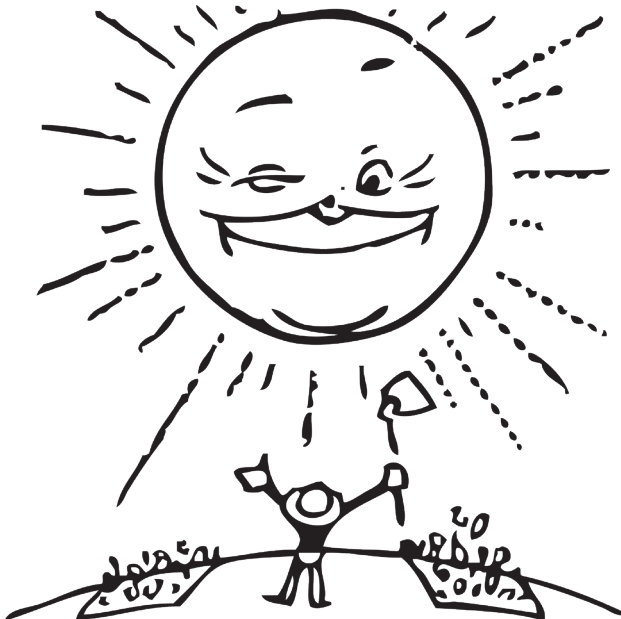
| | | |
|-----------------|-----------------------|---------------------|
| Apples | Hot peppers | Strawberries |
| Celery | Nectarines (imported) | Sweet bell peppers |
| Cherry tomatoes | Peaches | Kale/collard greens |
| Cucumbers | Potatoes | Summer squash |
| Grapes | Spinach | |

Clean Fifteen:

These are the conventional vegetables generally grown with low levels of pesticides:

| | | |
|------------|------------|----------------|
| Asparagus | Eggplant | Onions |
| Avocados | Grapefruit | Papayas |
| Cabbage | Kiwi | Pineapples |
| Cantaloupe | Mangos | Sweet peas |
| Sweet corn | Mushrooms | Sweet potatoes |

*Information courtesy of Environmental Working Group
www.ewg.org/foodnews/*



Making the Local Food Transition

The first thing to remember is that eating locally is a continuum. If you allow yourself to get drawn into an all-or-nothing mindset, the proposition will seem impossible. Eating locally is about doing what you can. It is about making the most of your region's agricultural strengths. It is about beginning to pay attention.

Where should you start? Focus on whole foods first. Highly processed foods are made with many ingredients that are shipped from afar, processed, and shipped again. It is simpler, not to mention healthier, to put your efforts into simpler foods. Start with one or more of these food groups: produce, meat, dairy products and eggs. In many cases, you can buy these foods directly from farmers, which is often a highly satisfying experience in and of itself.

A few years ago, a friend whose family loves chow-mein and Cheez-its asked me what three things she could do to better her family's diet without triggering a lot of grumbling. She was clear: she was not ready to take on the whole pantry, and neither was her family. Sound familiar? She knew that if she felt overwhelmed, the changes wouldn't stick. But three things seemed reasonable to her. After talking more about her food buying habits and priorities, we came up with this: Buy high quality chicken. Get organic milk. Shop at the farmers market when you can. Now, we live in Minnesota, where small-scale farmers make good meat and quality milk readily available, but the growing season is short. Other places in the country will have a different list of logical first steps. My Local Harvest colleagues, for example, live on the Central Coast of California, where gorgeous fresh veggies are available almost year round, but meat and dairy from small farms is a little harder to come by. For people there, just committing to shop at the farmers market or to join a CSA would bring local foods into their diets much of the year. Another regional difference concerns food preservation: neither my colleagues in California nor my friends in the South spend much time canning and freezing. Here in Minnesota, we do, because that is the way to enjoy local produce in the long winter. Getting to know what grows well in your state – and when – is a valuable part of your education as a locavore.

As you begin to dig more deeply into your region's specialties, you will find that some of these cost more money than their anonymous counterparts at the supermarket. If you are one of the many Americans experiencing real financial distress, this may dissuade you from choosing them. But it is important to remember that there are ways to work around price if you have some flexibility in your food budget. For example, you might choose to buy high quality meat and cheese, but eat

it less often, and instead eat more lower-cost whole foods like grains, beans, and in-season produce. Finally, it pays to remember that for most human beings, change is difficult. Go slowly and look for small windows of opportunity. For example, enjoy lots of local strawberries when they are in their glory. If you can, go out to the farm and have fun picking some of your own. Really pay attention to how good – and how different – they are. Acclimate your taste buds and over time your family may decide that the local ones are worth waiting for. You may even decide to throw a few bags of berries into the freezer for later. And you’re on your way...

In sum: Start with whole foods. Don’t make it too hard. Study your region’s agricultural strengths, and play up to them. Look for ways to be creative with your budget. Be gentle with your self and your family as you try out new habits. Do these things, and you will set yourself up for a highly satisfying adventure in local eating, and a deeper connection to your food.

Excerpted from Local Harvest Newsletter, February 14, 2009
www.localharvest.org

Key to Local Farmers Markets

| | |
|-----------------------------------|-----|
| Dayton Second Street Market | 2ND |
| Centerville | CEN |
| Champaign County | CHA |
| Fairborn | FAI |
| Ginghamsburg Farmers Market..... | GIN |
| Greene County Xenia..... | GCX |
| Greene County Fairborn | GCF |
| Greene County Beavercreek..... | GCB |
| Greenville | GRV |
| Lebanon..... | LEB |
| New Carlisle..... | NCA |
| Northmont Community..... | NOR |
| Oxford Uptown..... | OXU |
| Shiloh..... | SHI |
| Springboro..... | SPB |
| Springfield | SPR |
| Sugarcreek Twp | SUG |
| Tipp City Market Place..... | TIP |
| Troy..... | TRO |
| Vandalia..... | VAN |
| West Carrollton | WCA |
| Yellow Springs FM..... | YSF |
| YS Winter FM..... | YSW |
| Yellow Springs South Town | YSS |
| Yellow Springs Corner Cone..... | YSC |

Farmers Markets near the B-W Greenway Area

Below is an alphabetical list of Farmers markets in Butler, Champaign, Clark, Darke, Greene, Miami, Montgomery, Preble, and Warren counties. All phone numbers are area code 937 unless otherwise noted.

2nd Street Market, a facility of Five Rivers MetroParks (2ND)

600 East 2nd Street, Dayton, 45402

Montgomery County

Jimmy Harless; 937-228-2088; marketinfo@metroparks.org

Online: FB - 2nd Street Market; www.metroparks.org/localfood

A vibrant, local-food focused farmers market experience. Our local vendors literally have apples to zucchini and everything in between. Bring the whole family and your out of town guests to experience the vibrant, downtown atmosphere. You can join us for your weekly shopping, or just do lunch from our distinctive line up of local prepared food vendors. Find unique handmade items and delicious chocolates, pastries, freshly baked breads, and pies. The Market features local growers and producers YEAR ROUND. Here is just a sample of what else you will find at the 2nd Street Market: local grass fed beef, chicken, pork, eggs, vegetables, fruit, flowers, honey, cheese, dairy, maple syrup, baked goods, salsa, locally grown seasonal bedding plants, micro-greens, herbs, and green/sustainable products and much more! Including certified organic farmers seasonally.

Preferred means of contact: Email, Facebook, Phone, Website

Centerville Farmers Market (CEN)

892 S. Main St, Centerville, 45359

Montgomery County

City of Centerville; 433-7151; kgopman@centervilleohio.gov

Online: <https://www.facebook.com/pages/Centerville-Farmers-Market/185295434850051>; www.centervillefarmersmarket.com

Thurs. 2:30-6:30, May through Oct

Bread, cheese, meat, eggs, dairy, honey, produce - some certified organic, plants, flowers, baked goods , salsa , and much more!

Preferred means of contact: Email, Facebook, Phone, Website

“The garden suggests there might be a place where we can meet nature halfway.”

—Michael Pollan

Champaign County Farmers Market (CHA)

Market & Locust, Urbana, 43078

Lonny LeFever; 539-3595; hickm98@aol.com

Online: <https://www.facebook.com/pages/Champaign-County-Farmer-Market/172074072846036>; <http://www.farmersmarket.com/>

Sat. 9-1, May through Oct.

Accepts EBT & WIC transactions

Champaign County Virtual Farmers Market

<http://champaignoh.locallygrown.net/>

Preferred means of contact: Email, Facebook, Phone, Website

Corner Cone YS Farmers Market (YSC)

101 South Walnut St, Yellow Springs, 45373

Greene County

No Common Scents; 767.1164

Online: <https://www.facebook.com/CornerConeFarmersMarket>; http://www.thevillagegravy.com/The_Village_Gravy/The_Farmers_Markets_of_Yellow_Springs.html

Every Saturday: 7am-noon

mid April - mid November

Preferred means of contact: Facebook, Phone

Fairborn Farmers Market (FAI)

Main & Grand, Fairborn, 45324

Greene County

City of Fairborn Parks & Recreation; 754-3090; www.parks@ci.fairborn.oh.us

Online: <https://www.facebook.com/pages/Fairborn-Farmers-Market/409309792442037>; www.parks@ci.fairborn.oh.us

Each Wed. 10-2, Apr. through Nov.

Preferred means of contact: Email, Facebook, Phone, Website

Ginghamsburg Farmers Market

6759 S. County Rd. 25A, Tipp City

Miami County

Angie Harkins; 937-673-2909; angie.harkins@yahoo.com

Online: FB - Ginghamsburg Farmer's Market; <http://ginghamsburg.org/serve/ways-to-serve/missions>

2017 market season: June 10-Sep. 15, Sats. 9am-1pm

Preferred means of contact: Facebook, Phone

Greene County Farmers Markets (GCX, GCF, GCB)

Bob Irvin; 675-4071

Online: N/A

All June through Oct.

Xenia: Tues., 2-6, K-Mart at W. Main St. downtown

Fairborn: Thurs., 2-6, Premier Fitness, 27 W. Dayton-Yellow Springs Rd.

Beavercreek: Sat. 8:30-12:30, K-Mart at Indian Ripple Road just off I-675

Preferred means of contact: Phone

Greenville Farmers Market (GRV)

W. 4th St. and Broadway, Greenville

Darke County

Amber Garrett; 548-4998; ambergarret@mainstreetgreenville.org

Online: <https://www.facebook.com/downtowngreenvillefarmersmarket>;

<http://www.mainstreetgreenville.org/farmers-market>

June through Oct., Sat 9-1

Preferred means of contact: Phone, Website

Lebanon Farmers Market (LEB)

W. Main and Sycamore Streets, Lebanon, 45036

Warren County

Scott Brunka; (513) 228-3103; sbrunka@lebanonohio.org

Online: <https://www.facebook.com/pages/Lebanon-Ohio-Farmers-Market/121986761158084>; <http://lebanonohiofarmersmarket.com/contactus.html>

Thurs., 3-7, May-Oct.

Preferred means of contact: Email, Facebook, Phone, Website

New Carlisle Farmers Market (NCA)

S. Main St. from Washington & Jefferson Sts. , New Carlisle, 45344

Clark County

Randy Bridge; 845-9492; farmersmarket@buyclarkcounty.com.

Online: <https://www.facebook.com/NewCarlisleFarmersMarket>; <http://buyclarkcounty.com/market/>

Sat. 9-1, Jun. 20-Sep. 26

Accepts EBT and WIC

Preferred means of contact: Email, Facebook, Phone, Website

“No race can prosper till it learns that there is as much dignity in tilling a field as in writing a poem.”

—Booker T. Washington

Northmont Community Market (NOR)

8949 Anneliese Way, Clayton

Montgomery County

Jessica Cercle; (302) 242-5346; NorthmontMarket@gmail.com

Online: Facebook.com/northmontcommunitymarket

The Village of North Clayton

Sunday. 11:00-3:00 p.m. June 12 - Sept. 25

Bread, cheese, meat, eggs, dairy, honey, produce, plants, flowers, baked goods, candles, soaps, coffee , and much more!

Preferred means of contact: Email, Facebook, Phone

Oxford Farmers Market Uptown (OXU)

Main & High Sts., Oxford, 45056

Butler County

Larry Slocum; (513) 505-5238; info@oxfordfarmersmarket.com

Online: <https://www.facebook.com/oxfordfarmersmarket/>; www.oxfordfarmersmarket.com

SUMMER SEASON May - Sept 8am - Noon every Sat.

FALL SEASON Oct - Nov 9am - Noon every Sat. (before Thanksgiving)

WINTER SEASON Dec - Apr 10am - Noon, every 3rd Sat. of the month

Preferred means of contact: Email, Facebook, Phone, Website

Shiloh Farmers Market (SHI)

5300 Philadelphia Dr. , Dayton, 45415

Montgomery County

Stephen & Zella Cook; 248-1536; shilohfarmersmarket@gmail.com

Online: <https://www.facebook.com/pages/Shiloh-Farmers-Market/508150235911225>; www.shilohfarmersmarket.com

Fresh local produce, meat and eggs. We accept EBT transactions.

Preferred means of contact: Email, Facebook, Phone, Website

Southtown YS Farmers Market (YSS)

Dollar General Parking Lot, Rte. 68

Greene County

No Common Scents; 767-4261

Online: http://www.thevillagegravy.com/The_Village_Gravy/The_Farmers_Markets_of_Yellow_Springs.html

Every Thursday: 2pm-6pm, April - October

Preferred means of contact: Phone

Springboro Farmers Market (SPB)

P.O. Box 611, Springboro

Warren County

Lori Kershner; Springborofarmersmkt@gmail.com

Online: <https://www.facebook.com/BoroFarmersMarket/>; <http://springborofarmersmarket.com/>

Where to Purchase: Farmers Market

The market is on the site of Southwest Church, 150 Remick Blvd, Springboro

Every Saturday, 9 a.m.-11:30 a.m., May-September

Preferred means of contact: Email, Facebook, Website

Springfield Farmers Market (SPR)

117 S. Fountain Ave., Springfield, 45501

Clark County

Tim Sloan, manager; 207-1950; farmersmarket.springfield@gmail.com

Online: <https://www.facebook.com/Springfield-Farmers-Market-26804537135/>; <http://www.visitgreaterspringfield.com/>

Sat., 9-12:30, June through September

Debit & EBT accepted; EBT Matching Program

Preferred means of contact: Phone, Email, Facebook, Website



Sugarcreek Twp Farmers Market (SUG)

6134 Wilmington Pike, 45459

Greene County

Madee Pratt; 848-8426; mpratt@sugarcreektownship.com

Online: <https://www.facebook.com/SugarcreekTownshipFarmersMarket/>; <http://www.sugarcreektownship.com/index.aspx?nid=199>

Spring, Summer, and Fall: Every Friday, 3:00 pm - 7:00 pm

Winter: Every 3rd Friday, 3:00 pm - 5:00 pm

Preferred means of contact: Email, Facebook, Phone, Website

Tipp City Market Place (TIP)

Corner of 3rd & Broadway, Tipp City, 45371

Miami County

Tara Dixson-Engel; 667-0883

Online: <https://www.facebook.com/Tippcitymarketplace/>; www.downtown Tipp City.org

Sat. 9-12:30, July through Sep.

Preferred means of contact: Facebook, Phone, Website

Troy Farmers Market (TRO)

Cherry St. between Franklin and Main, Troy, 45373

Miami County

Kelly Snyder; 308-1753; kelly@troymainstreet.org

Online: <https://www.facebook.com/downtowntroymainstreet.org>; www.troymainstreet.org

Saturday from 9 AM to 1:00 pm from June - Oct

Preferred means of contact: Email, Facebook, Phone, Website

Vandalia Community Farmers Market (VAN)

Tionda Dr. & S. Perry St., Vandalia

Montgomery County

Tanya North; 898-5351; vandaliafarmersmarket@gmail.com

Online: <https://www.facebook.com/VandaliaFarmersMarket>; www.vandaliafarmersmarket.com

Fri. 3-7, June 12 through Sep. 25

Preferred means of contact: Email, Facebook, Phone, Website

West Carrollton Farmers Market (WCA)

833 E. Central Ave., West Carrollton

Montgomery County

Erika Mattingly; 859-5182; emattingly@westcarrollton.org

Online: <https://www.facebook.com/pages/West-Carrollton-Farmers-Market/492270000826837>; <https://www.westcarrollton.org/events/tags/farmers-market/>

Open 3 p.m.-6:30 p.m. on Tuesdays, May to October

Preferred means of contact: Email, Facebook, Phone

Yellow Springs Farmers Market (YSF)

Walnut St. Parking Lot, rear of King's Yard, Yellow Springs, 45387
Greene County

Michelle Burns; 319-6076; freshharvest@yellowspringsfarmersmarket.com

Online: <https://www.facebook.com/YellowSpringsFarmersMarket/>;
<http://yellowspringsfarmersmarket.com/>

Sats. from 7am - 12pm, except 2nd Sats. in June and Oct. moves to Sunday 8am-12pm. King's Yard parking lot behind Trail Tavern, April - November

Preferred means of contact: Email, Facebook, Phone, Website

Yellow Springs Winter Farmers Market (YSW)

202 South Winter St, Yellow Springs, 45387
Greene County

767-7560; wintermarket@yellowsprings.com

Online: [https://www.facebook.com/](https://www.facebook.com/YellowSpringsWinterFarmersMarket/)

[YellowSpringsWinterFarmersMarket/](http://www.yellowspringsohio.org/event/winter-farmers-market-at-senior-center/2015-01-10/); <http://www.yellowspringsohio.org/event/winter-farmers-market-at-senior-center/2015-01-10/>

Every Saturday: 9am-noon

January - March

Preferred means of contact: Facebook, Phone



Local Growers in the B-W Greenway Area

Our local producers are listed alphabetically, but are referenced by county in our index. All phone numbers are area code 937 unless otherwise noted.

ALTAFARM

11438 Baltimore Phillipsburg Rd, Brookville

Montgomery County

Angela Lucille Trochelman Aldredge; 937-884-5020

Online: <https://www.facebook.com/AltafarmAngel/>

Where to Purchase: Custom/Bulk

ALTAFARM: Angela Lucille Trochelman Aldredge's Farm. Also stands for Angela Lucille Trochelman's Angel's Farm, in loving memory of Catrina Faye Coffman, daughter of owner. Catrina, as a child, always dreamed and talked of having a farm with horses & chickens, apple & cherry trees, etc. Angela bought the farm to honor her memory.

Responsibly grown heirloom tomatoes, cucumbers and other vegetables. I make (from scratch) cottage industry baked goods, such as muffins, cupcakes, cakes jellies, preserves and candies. We have honey and honey products from our own apiaries. We have responsibly raised meat chickens and eggs from our Alta-Mutts, a breed of chickens only found and bred here on our farm for healthier eating. We do not buy and resale any of our products. All of our products are subject to availability due to weather conditions.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: N/A

Aullwood Audubon Farm

9101 Frederick Pike, Dayton, 45414

Montgomery County

Sam Wickham; 890-2968; swickham@audubon.org

Online: [Facebook.com/AullwoodAudubon](https://www.facebook.com/AullwoodAudubon); aullwood.audubon.org

Where to Purchase: Custom/Bulk, Farm

Aullwood Audubon Farm raises grass-fed beef, pork, chicken, turkey, and laying hens for meat and egg production. We also raise goats and sheep, and enlist the help of two draft horses. We feed non-GMO grain to our poultry and pork and encourage our animals to live in accordance with nature and their natural tendencies.

Preferred means of contact: Email

Participation in Farmers Markets: N/A

Berryhill Farm

Greene County

Chip and Rene Sutton; 374-8747

Online: Berryhill Xenia

Where to Purchase: Custom/Bulk, Farm, Farmers Market

We are small family farm, specializing in U-pick berries. Currently producing blueberries, blackberries, and red raspberries. Sales are by U-pick on specific days, varying according to available fruit. Berry season runs generally from late June until early September. Follow us on Facebook for regular updates. We take orders for already-picked berries and sell at farmers markets. We also sell our custom berry jams in four flavors.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: SUG, Oakwood

Bob Irvin Honey

4087 Route 35, Jamestown

Greene County

Bob Irvin; 675-4071, 581-4087cell

Online: N/A

Where to Purchase: Farm Market, Grocery

Honey (raw, local). Sorghum. Maple Syrup (light and dark). A variety of jams. Some produce. Call to pick up here. Available at Dorothy Lane Market and Jamestown grocery store. Various farm markets also carry us: Corn Crib, Bretlinger's, and Jackson's farm markets.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A



“The pedigree of honey does not concern the bee; a clover, anytime, to him, is aristocracy.”

—Emily Dickinson

Boulder Belt Eco-Farm

3257 US 127 N, Eaton, 45320

Preble County

Lucy Owsley and Eugene Goodman; 456-9724; boulderbelt@gmail.com

Online: facebook.com/boulderbeltfarm/; www.boulderbelt.com

Where to Purchase: CSA, Co-op, Farm, Farmers Market, Website

A small sustainable farm in our 23rd year of business, we are a 4 season farm, running one of the oldest winter CSA programs in the country (21 years). We grow over 50 kinds of crops, many rare heirloom varieties, all 100% GMO free. We use a high tunnel and several hoop houses to extend our season to 11 months a year. Formerly certified Organic. We use all organic inputs such as seeds, fertilizers, animal feed and do things like crop rotation. We are 100% GMO Free and always will be.

We have pastured poultry, supplemented with organic feed, for meat and eggs. Farm store is open March through December 7 days a week. Products are also available at MOON food co-op.

Our CSA: Boulder Belt Farm Share Initiative. Flexible plans. Share options include Endless (44+ weeks), and Spring (early May), Summer (mid August), and Winter (mid November) shares, all 12 weeks each.

Preferred means of contact: Email

Participation in Farmers Markets: Richmond, IN

Channell's Farm Market

1101 Tremont City Rd., Springfield, 45502

Clark County

Howard Channell; 399-1396

Online: N/A

Where to Purchase: Custom/Bulk, Farm

Our farm market is on the corner of River and Tremont City roads. We're open generally July 1 - Oct 31. We grow all kinds of vegetables, tomatoes, cucumbers, cabbage, peppers, corn pumpkins, cornstalks. They're really fresh, because we hand-pick everything each morning. We have a buffalo and goats you can see and feed. We sell local fruits: apples, berries, and Georgia peaches.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A



Davidson Family Growers

3446 Addison New Carlisle Rd, New Carlisle, 45344

Clark County

Kevin Davidson; 765-0174; kevindavidson@mail.com

Online: Facebook - DavidsonFamilyGrowers; davidsonfamilygrowers.com

Where to Purchase: Custom/Bulk, Farmers Market, Outlet

Davidson Family Growers is a hydroponic produce farm. Vegetables grown include lettuce, greens, cucumber, tomato and herbs.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: SPR, MIA, Champaign Virtual Market

Dayton Urban Grown

933 Xenia Ave, Dayton

Montgomery County

Lisa Helm Hancock; 610-3845; DaytonUrbanGrown@gmail.com

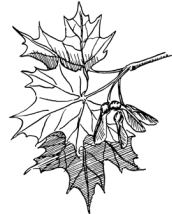
Online: facebook.com/DaytonUrbanGrown

Where to Purchase: Custom/Bulk, Farmers Market

We are a non-profit cooperative of sustainable urban farmers in the greater Dayton area; formed to help encourage and support the growth of local food production through farmer education, sharing of equipment and marketing collaboration. Our training farm serves as an incubator for new farmers that complete our intensive urban farming training program. We sell our produce at Dayton Urban Green at 2nd Street Market and to local restaurants.

Preferred means of contact: Email, Facebook

Participation in Farmers Markets: 2ND



Dohner Maple Camp

10853 W. Frederick-Garland Rd., West Milton

Miami County

W. Dean and Carol Dohner, 884-5759, dohnermaple@frontier.com

Online: <https://www.facebook.com/pages/Dohners-Maple-Camp/413140562215757>

Where to Purchase: Custom/Bulk, Farm Market, Farmers Market, Grocery

100% pure maple syrup, maple candy and maple sugar. Family operated and chemical free for 33 years. Products available at Landes Meats in Englewood, Troy Meat Shop in Troy, and Hotel Gallery in Tipp City.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: 2ND

End of the Road Farm

Miami County

Lee and Jennifer Ruff; 903-5249; endoftheroadfarmoh@gmail.com

Online: www.naturallygrown.org/producers/4505

Where to Purchase: CSA, Custom/Bulk, Farmers Market

Full-time farmers and the parents of four young children, we are committed to sustainable, organic farming on our 21-acre homestead. Our mission: grow our own food and livestock feed on the farm, using only inputs we can produce, such as compost and seed. Passionate about seed saving, we grow 50 varieties of heirloom fruits, vegetables and herbs, and save 40 seed varieties. Beyond our raised bed, intensive market garden, we produce sorghum syrup, spelt flour, cornmeal, potatoes, dried beans, and popcorn in larger field plots. Raising pastured pigs, chickens, eggs, and 100% grass-fed beef, we also offer a 100% grass-fed herdshare, and are committed to producing the feed for all our animals. Certified Naturally Grown for four years, this is our fourth CSA season where we'll offer weekly choices to customers in lieu of a generic box. We also sell at the Champaign County and the Miami County virtual markets.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: N/A



Fair Ridge Farm

Highland County

Adam Batson; farmfresh@fairridgefarms.com

Online: <http://fairridgefarms.com>

Where to Purchase: CSA, Website

Fair Ridge Farms is a collaborative CSA and foodhub located on Fair Ridge in southern Highland County, Ohio, less than 50 miles from downtown Cincinnati as the crow flies. The overwhelming majority of our farm products are grown within 20 miles of Fair Ridge, and a few specialty items are grown within 150 miles.

Preferred means of contact: Website

Participation in Farmers Markets: N/A

Fresh Aire Farm

1324 Wasson Rd., Union City, 45390

Darke County

Dan and Michelle Young; 968-3423; fafarms@gmail.com

Online: <https://www.facebook.com/freshairefarms/>

Where to Purchase: Custom/Bulk, Outlet

Certified organic grass-fed beef and lamb; also sells compost that meets organic certification requirements.

Call us at the farm, some delivery possible by arrangement

Preferred means of contact: FB, Phone

Participation in Farmers Markets: N/A

Freshwater Farms

2624 North US Highway 68, Urbana, 43078

Champaign County

The Smith Family; (800) 634-7434; drdave@fwfarms.com

Online: [facebook.com/Freshwater-Farms-of-Ohio-129374787103521/](https://www.facebook.com/Freshwater-Farms-of-Ohio-129374787103521/);

<http://fwfarms.com/>

Where to Purchase: Farm, Website

Monday - Saturday 10am-6pm, Closed Sundays

Ohio's largest indoor fish hatchery.

Fresh, frozen and smoked trout fillets, smoked trout spreads, Ohio foods and gifts, pond supplies, stocking fish, and free family fun on the farm

Preferred means of contact: Email, FB, Phone, Web

Participation in Farmers Markets: N/A



“It is undeniably odd and lovely that among the most important parts of our food system - a little behind rain and sun and seed - are the new digital tools that allow us to bypass the big advertisers, the mega-chains, the junk peddlers, and instead find all the other people growing, processing, cooking and eating actual, delicious food.”

—Bill McKibben

Friendly Knoll Farm

770 State Route 72 South, Jamestown, 45335

Greene County

Mike and Darla Geis, 675-2464

Online: FB - Friendly Knoll Farm

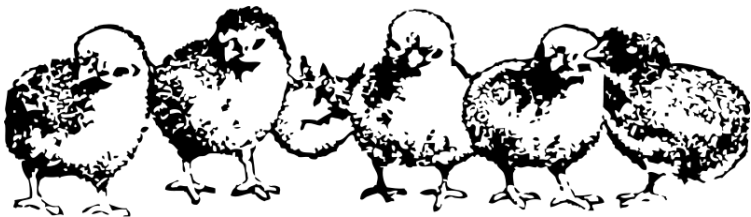
Where to Purchase: Custom/Bulk, Farm, Farmers Market

Family owned & operated, Friendly Knoll Farm has provided healthy fresh locally grown produce for 40 years. We specialize in unusual and heirloom varieties, extending our growing season with greenhouses and wise use of the 15 acres we grow on. We are completely non-GMO.

Our farm market is open April-Oct. M-Sat., 9-5 p.m. (plus Sun. 12-6pm in May). Call or Facebook for what's in season. See our pygmy goats, chickens, and llama. Come buy seed in early spring (green bean, pea, radish); then bedding plants, perennials, flowers, hanging baskets, early vegetables; 28 varieties of tomatoes, peppers, herbs, at good sizes. Buy starts in July for fall vegetables. We take produce to five Farmers Markets, tomatoes, peppers, herbs, broccoli, cauliflower, okra, cabbage, sweet corn, cantaloupe, watermelon. Bulk tomatoes. There's a lot more at the farm and greenhouses than we can take to Farmers Markets, so plan to visit us soon!

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: FAI, GCX, GCB, SUG, Fairfield Rd., Nazarene, 3-6 Thu



“The first supermarket supposedly appeared on the American landscape in 1946. That is not very long ago. Until then, where was all the food? Dear folks, the food was in homes, gardens, local fields, and forests. It was near kitchens, near tables, near bedsides. It was in the pantry, the cellar, the backyard.”

— Joel Salatin

Fulton Farm Market

2393 SR 202, Troy, 45373

Miami County

Bill Fulton; 335-6983; administration@fultonfarms.com

Online: facebook.com/Fulton-Farms-106214867550/; www.fultonfarms.com

Where to Purchase: Custom/Bulk, Farm, Farmers Market

Monday - Thursday: 10:00am - 6:00pm

Friday - Sunday: 10:00am - 5:00pm

Sunday 10:00am-5:00pm

Pick your own strawberries, raspberries (July and fall).

The **Farm Market** houses the retail side of Fulton Farms. Located in a barn over 100 years old that is an excellent example of construction techniques from the 19th century, the Market features produce grown on the farm. Asparagus, rhubarb, lettuce, cabbage, cauliflower, strawberries, corn, green beans, peas, onions, zucchini, summer squash, tomatoes, cucumbers, peppers, broccoli, watermelon, cantaloupe, pumpkins, fall squash and raspberries are among the selections fresh from our fields. **Home Delivery Service:** We offer fresh local and organic boxes of fruits and veggies delivered directly to your door. Our goal is to bring you the best possible produce, grown as close to home as possible! Sign up on our Local & Organic Deliver List for more information!

Preferred means of contact: Email, FB, Phone, Web

Participation in Farmers Markets: Troy

Garber Farms and Greenhouse

4891 Clark Station Rd, Greenville, 45331

Darke County

Russell Garber; 548-6224

Online: <http://garbergreenhouse.coshop4u.com/>

Where to Purchase: Custom/Bulk, Farmers Market

Mon.-Sat., 8-6 and at 2nd Street Public Market & Shiloh Farm Market
In Season Fresh Produce, Bedding Plants & Flowers

We have one of the largest selections of flowers, plants and bedding plants you will find in the area - Annuals, Perennials, Mums.

We have the plants you need for your vegetable garden - Tomatoes, Potatoes, Peppers, Cucumbers, Onion Sets and More.

Preferred means of contact: Phone, Web

Participation in Farmers Markets: 2ND, SHI

The Farm

6759 S. County Rd. 25A, Tipp City

Miami County

Ginghamsburg Church and Jenn Myers, Director; 937-570-5093;

jamyers@ginghamsburg.org

Online: FB - The Farm; <http://ginghamsburg.org/serve/ways-to-serve/missions>

Where to Purchase: Farmers Market

We are embarking on a new adventure and we invite you and your family to come along and dig in! We are creating a Farm! Our mission is to connect adults and children with God's creation and cultivating growth in our faith, relationships and an abundant harvest of vegetables, fruits, herbs and flowers. We believe that introducing families to all aspects of nature instills life-long passion, respect and amazement for the world in which we live. We believe with our Farm to Table strategy, we will help to cultivate healthy families. The Farm will be located on Ginghamsburg land near the Evanston entrance. We envision The Farm to be a place of rest, outdoor activities, hard work and turning dreams into reality.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: Ginghamsburg Farmers Market

Happy Wife Acres

8600 Haddix Rd, Fairborn

Greene County

Andrea Hancock; 937-361-5798; andrea@happywifeacres.com

Online: www.facebook.com/HAPPYWIFEACRES; www.happywifeacres.com

Where to Purchase: Farm, Farmers Market, Website

Happy Wife Acres sells fresh eggs, pasture raised chickens and turkeys, vegetables and fruit in season, and dried herbs. Pre-ordered chickens and turkeys are sold freshly butchered on specific days during the summer. Turkeys are butchered the weekend before Thanksgiving. Visit our website for ordering information.

Preferred means of contact: Email,

Facebook, Phone, Website

Participation in Farmers Markets: FAI, Brentlinger's, Huber Hts.



Harmony Farm Market

4760 E. National Rd, Springfield, 45502

Clark County

Maureen “Mo” Murray; 324-3289

Online: N/A

Where to Purchase: Farm

7 days, 9-6 - call for winter hours

Seasonal home grown vegetables, garden center and gift shop.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A

Homefull

33 W. 1st St. Dayton, Ohio 45402 Ste,100, Dayton, 45402

Montgomery County

Homefull (Jimmy Ryan, Farm Manager); 293-1945;

jimmyr@homefull.org

Online: www.homefull.org

Where to Purchase: CSA, Farmers Market, Website

Community Supported Agriculture (CSA). Homefull is excited to offer our Community-Supported Agriculture (CSA) program to Dayton and Montgomery County for the 2017 growing season! We are offering special produce boxes that include fresh veggies, herbs, and flowers grown right on our 3 acre farm in west Dayton, from June 1st- the middle of November! Our farm staff follows organic growing techniques and practices so you know your produce is chemical-free and natural.

The CSA Program also offers more than fresh, yummy produce. It is one aspect of our Social Enterprise, Homefull Solutions. The farm is staffed by a crew of men and women that are either currently or formerly homeless and are either employed through Homefull Solutions as a regular employee or participating in workforce development training and receiving a stipend while learning the skills, gaining experience, and obtaining positive work references to become successful in our community.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: 2ND, Wright Stop Plaza

“Teaching kids how to feed themselves and how to live in a community responsibly is the center of an education.”

— Alice Waters

The Homestead Berry Farm

5427 West Enon Rd, Fairborn, 45324

Greene County

864-1279

Online: [facebook.com/homesteadberryfarm](https://www.facebook.com/homesteadberryfarm)

Where to Purchase: Farm

Red and Autumn Raspberries. Minimizes chemical/pesticide use

In mid July, red raspberries are ready to pick and run for about 3 to 4 weeks; picking dates and times are dependent on the weather and berry plant production.

Please call first or check the Facebook page.

Preferred means of contact: FB, Phone

Participation in Farmers Markets: N/A



Housemade Sriracha

Dayton, Montgomery County

LeeAnne House; 219-8639; leeanne@housemadesriracha.com

Online: [facebook.com/housemadesriracha](https://www.facebook.com/housemadesriracha); <http://housemadesriracha.com/>

Where to Purchase: Website

These sauces are all natural featuring the best products available. This year a 1000 plus pounds of thai chilies will be grown right here in Dayton at the Homefull Farm to make the sriracha with the hope that in a years time that will more than double. All honey used to make our hot honey is raw Ohio honey. Our salts and rubs are made by Miami Valley Spice Traders and are all natural with no caking agents added.

Preferred means of contact: Web

Participation in Farmers Markets: N/A

Hungry Toad Farm

9307 Rooks Rd. Centerville, Ohio, 45458

Montgomery County

Michael Malone; hungrytoadfarm@gmail.com

Online: facebook.com/hungrytoadfarm

Where to Purchase: CSA, Farm, Farmers Market, Outlet

A 3 1/2-acre certified organic farm in the middle of suburbia, in operation since 1839. Find us at the Centerville Farmers Market on Thurs. and the 2nd Street Market in downtown Dayton on Sat.

Hungry Toad Farm also sells directly to restaurants, health food stores, florists and food truck chefs.

Preferred means of contact: Email

Participation in Farmers Markets: 2ND, CEN

Hydro-growers

455 N. Mowry Rd., Pleasant Hill, 45359

Miami County

Dean and Linden Sink; 676-3061; dean@hydrogrowers-produce.com

Online: facebook.com/hydrogrowers; www.hydrogrowers.com

Where to Purchase: Custom/Bulk, Farm, Farmers Market, Grocery

Full selection of fruits and vegetables available.

Lettuce, basil, arugula, watercress, swiss chard, kale, and a small selection of herbs grown hydroponically at our farm.

Preferred means of contact: Email, Facebook, Phone, Website

Participation in Farmers Markets: 2ND, Troy Farmers Market

J & L Farm Butcher Shop

2342 S. Union Rd., Medway, 45341

Clark County

Larry Copenhefer; 475-4584

Online: facebook.com/JL-Farm-Butcher-Shop-236502469747157/;

http://jandlfarmbutchershop.ohag4u.com/

Where to Purchase: Custom/Bulk

Custom processing of beef, pork, lamb and goats.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A

Jackson's Farm Market

2931 U.S. Rt. 68 South, Xenia, 45385

Greene County

Tom Jackson; 376-1778

Online: [facebook.com/jacksonsfarmmarket](https://www.facebook.com/jacksonsfarmmarket)

Where to Purchase: Farm

May-Oct.: Mon.-Sat., 9 -7; Sun., noon-6

U-pick strawberries usually late May to mid-June.

Fruits and vegetables: apples, beans, black raspberries, blackberries, cabbage, cantaloupe, cherries, cucumbers, eggplant, grapes, lettuce, melons, onions, peaches, pears, plums, potatoes, pumpkins, red raspberries, rhubarb, squash, sweet corn, tomatoes, watermelon, zucchini. Also, candies, homemade noodles, baked goods, cider, honey, jams and jellies, and maple syrup.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: N/A

KJB Farms

5617 S. Kessler-Frederick Rd., Tipp City, 45371

Miami County

Ken and Jean Mattis; 698-5483

Online: N/A

Where to Purchase: Custom/Bulk, Farmers Market

Farm-raised pork, chicken, lamb & eggs

We are at Second Street Market in Dayton Thur, Fri 11-3 and Sat 8-3.

Preferred means of contact: Phone

Participation in Farmers Markets: 2ND

Keener Farm Butcher Block

2857 Crescent Blvd, Dayton, 45409

Montgomery County

Matthew Keener; 938-1061; keenerfarmbutcherblock@gmail.com

Online: [facebook.com/KeenerFarmButcherBlock/](https://www.facebook.com/KeenerFarmButcherBlock/); keenerfarm.com

Where to Purchase: CSA, Custom/Bulk, Grocery

Hyper LOCAL 100% grass fed beef, pastured poultry, pastured pork, no steroids, hormones, or antibiotics. Boxed lunches daily.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: N/A

MAD SWEET HEAT

Clark County

Mark and Debbie Titus; 925-6737; madsweetheat@yahoo.com

Online: facebook.com/MAD SWEET HEAT; MAD SWEET HEAT.com

Where to Purchase: Custom/Bulk, Farm, Grocery, Website

MAD SWEET HEAT offers two unique all natural, no preservative, no food coloring products. We have sliced candied jalapenos and candied jalapeno relish. Both are packaged in 12 oz glass jars.

Our products are processed in small batches using a Licensed Cannery in Southern Ohio and we are an Ohio Proud Company.

You can purchase our products by the jar or case. We also offer split cases.

Products can be purchased using cash, check or any major credit card including Pay-Pal.

Preferred means of contact: Email, Facebook, Phone, Website

Participation in Farmers Markets: SPR

Mile Creek Farm

10786 Mile Road, New Lebanon, 45345

Montgomery County

Ben and Emily Jackle; 937-687-8762; milecreekfar@gmail.com

Online: facebook.com/milecreek/; milecreekfarm.com

Where to Purchase: CSA, Farmers Market

Mile Creek Farm is a certified organic vegetable farm located in Montgomery County. Our delicious produce is available through participation in our 150 member CSA and Farmers market stand at 2nd Street Market. Our small family farm started in 2007 and has been certified organic since 2010. We grow a diverse selection of vegetables usually available late May through December. The CSA program has many drop off locations (including home delivery) and delivery schedule options- for an in depth description visit <https://milecreekfarm.com/csa>

Preferred means of contact: Email

Participation in Farmers Markets: 2ND

“A good dinner can satisfy more than just our appetite. A vibrant, local food system can provide Ohio’s family farmers with a secure income, while protecting our environment and meeting the growing consumer demand for fresh, safe, healthy food.”

—The Ohio Ecological Food and Farming Association

Morgan Farm

1308 S. Maple Ave., Fairborn, 45324
Greene County

Juanita Morgan; 878-4950

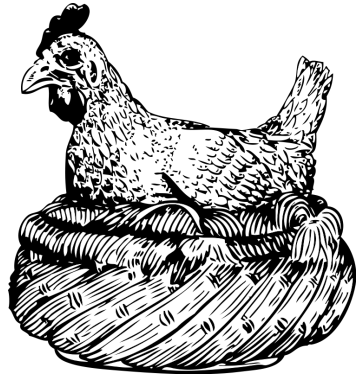
Online: N/A

Where to Purchase: Farm

Eggs, straw.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A



Morning Sun Farm

3993 State Rt. 503 S, West Alexandria, 45381

Preble County

Dale Filbrun; 787-4885

Online: N/A

Where to Purchase: Co-op, Custom/Bulk, Farm, Farmers Market,
Grocery

Certified organic eggs, chicken, turkey, pork, beef

Certified organic spelt flour and turkey red wheat flour, spelt cereals including puffed spelt (similar to puffed wheat) and spelt crunch (similar to grape nuts)

Certified organic animal feed.

Local dealer for organic Fertrell livestock supplements and organic fertilizers.

All products also available at the farm; please call first.

We supply eggs to Dorothy Lane Market, Dot's Market, Nutrafoods North, Starflower Natural Foods, Tom's Market, Tipp City Foodtown and locations in Cincinnati.

We supply eggs to Meadowlark Restaurant, Winds Cafe, Sunrise Cafe, Ellie's Restaurant and locations in Cincinnati.

Eggs and chicken are available at MOON Co-op in Oxford.

Preferred means of contact: Phone

Participation in Farmers Markets: YSF, West Chester

"I dislike the thought that some animal has been made miserable to feed me. If I am going to eat meat, I want it to be from an animal that has lived a pleasant, uncrowded life outdoors, on bountiful pasture, with good water nearby and trees for shade."

— Wendell Berry (What Are People For?)

Myers Premium Berries

10464 Huntington Rd, , 45368

Clark County

Howard Myers; 974-0831

Online: N/A

Where to Purchase: Custom/Bulk, Farmers Market

Corn, 6-7 varieties of specialty and fingerling potatoes, cucumbers, tomatoes, onions, strawberries, blackberries, red raspberries, black raspberries.

Preferred means of contact: Phone

Participation in Farmers Markets: SPR

National Trail Family Farm

5557 St. Rt. 726, Eldorado, 45321

Preble County

Ronald and Sarah Landes; 273-3031; none

Online: N/A

Where to Purchase: CSA, Custom/Bulk, Farmers Market

Beef, pork and chicken, free ranged, no hormones or antibiotics, eggs, baked goods sold at Fairborn, Sugarcreek and Shiloh farmers markets. All grains used for animal feed are non-GMO.

Preferred means of contact: Phone

Participation in Farmers Markets: FAI, SHI, SUG, Oakwood

New Liberty Farms

6840 Mosier Rd, Yellow Springs, 45387

Greene County

Kathleen Boutis, Mark Johnston; 717-5797; kat@newlibertyfarms.net

Online: [facebook.com/New-Liberty-Farms-504850036276470/](https://www.facebook.com/New-Liberty-Farms-504850036276470/); <http://www.newlibertyfarms.net>

Where to Purchase: Farm

Apples, cider, peaches, pumpkins, berries, popcorn, honey, soap, and other gift items, set in a large restored barn. A great place to taste different apple varieties!

Preferred means of contact: Phone, Web

Participation in Farmers Markets: N/A

Orion Organic Farming

400 N. Enon Rd, Yellow Springs, 45387

Greene County

Megan Rion; 307-4166

Online: Orion Organics; <http://orionorganics.com>

Where to Purchase: Farmers Market

Certified Organic grower of vegetables since 2003

Products: arugula, asparagus, beets, broccoli, cantaloupes, carrots, cucumber, eggplant, garlic, green beans, green onions, kohlrabi, leeks, lettuce, mustard greens, onions, peas, potatoes, radish, raspberries, salad mix, spinach, strawberries, summer squash, sweet corn, sweet peppers, sweet potato, swiss chard, tomatoes, watermelons, zucchini

Preferred means of contact: FB, Web

Participation in Farmers Markets: YSF

Patchwork Gardens

9057 W. 3rd Street, Dayton, 45417

Montgomery County

George Mertz; 937-835-5807; eat.patchworkgardens@gmail.com

Online: www.patchworkgardens.net

Where to Purchase: CSA, Custom/Bulk, Farm, Farmers Market, Grocery

Patchwork Gardens is a small, young farm located on US 35, just west of Dayton, Ohio. Our mission is to grow vegetables and fruits that are as healthy for the people they feed as they are for the land they grow in. Using organic soil amendments assures that nutrient-dense plants grow vigorously to out-compete weeds, diseases, and pests. Patchwork Gardens is firmly rooted in the belief that a vegetable treated holistically and grown in a biologically active, mineralized soil doesn't need artificial fertilizers or sprays. Patchwork Gardens supplies produce through our CSA (with home delivery locations within the greater Dayton area as well as within Yellow Springs), at farmers markets, to local restaurants and grocery stores, and on our farm. We are working towards a goal of providing fresh, local produce year round. Give us a call or come check us out. We are proud to show you what we do!

Preferred means of contact: Email

Participation in Farmers Markets: YSF

Paulus Butcher Shop and Country Market

1476 N. Broad St., Fairborn, 45324

Greene County

Paulus Family; 878-6781; information@pauluslandscape.com

Online: facebook.com/paulus butcher shop

Where to Purchase: Custom/Bulk, Farm Market

Local all natural beef, fresh pork and chicken, smoked meats, fresh local produce and baked goods.

Fresh deli meats and deli cheeses, Amish goods

Preferred means of contact: Phone

Participation in Farmers Markets: N/A

Pay-It-Forward Farm

2698 Washington Mill Rd, Bellbrook

Greene County

Ri Molnar; (937) 546-7720; payitforwardcsa@gmail.com

Online: <https://www.facebook.com/payitforwardcsa/>

Where to Purchase: CSA

Offering sliding scale pricing to allow for organic foods to be accessible to all regardless of income

Preferred means of contact: Email, Facebook, Phone

Participation in Farmers Markets: N/A

Peach Mountain Organics

1560 Richland Rd., Spring Valley, 45370

Greene County

Doug Seibert/Leslie Garcia; 862-5259; pmofarms@sbcglobal.net

Online: N/A

Where to Purchase: Custom/Bulk, Farm, Farmers Market, Grocery

We raise certified organic vegetables, herbs, and cut flowers in addition to herb and vegetable plants.

We sell to Tom's Market in Yellow Springs, Dorothy Lane Market in Kettering, and to Health Foods Unlimited by the Dayton Mall.

We sell to Winds Cafe and Sunrise Cafe in Yellow Springs, and Meadowlark Restaurant in Centerville.

We operate a Farm Market on site: Fridays 2-6 during market season.

We have been certified organic since 1992.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: YSF

Peifer Orchards

4590 US 68 N, Yellow Springs, 45387

Greene County

John Peifer; 767-2208; john@peiferorchards.com

Online: facebook.com/peiferorchards; www.peiferorchards.com

Where to Purchase: Custom/Bulk, Farm

Locally grown Produce, 25 Varieties of Apples, Baked Goods, Honey, Ohio Maple Syrup, Orchard House Gift Shop

Preferred means of contact: Email, FB, Phone, Website

Participation in Farmers Markets: N/A

Pendleton Farm Market

2175 Baker Rd., Springfield, 45502

Clark County

Scott Pendleton; 399-1749

Online: facebook.com/Pendletons-Produce-178702265524388/

Where to Purchase: Custom/Bulk, Farm

May-Dec., Mon.-Sat. 10-6, Sun. 11-6

Fruits and vegetables: apples, cabbage, cantaloupe, cucumbers, green beans, onions, peaches, peppers, pumpkins, sweet corn, tomatoes, watermelon, yellow squash, zucchini.

Potted annual and perennial flowers in season, mums, Christmas trees, wreaths, and grave blankets

Fresh pressed cider in season

Preferred means of contact: FB, Phone

Participation in Farmers Markets: N/A

Rothschild Berry Farm

3143 E. U.S. Hwy. 36, Urbana, 43078

Champaign County

Robert Rothschild; (800) 356-8933; info@robertrothschild.com

Online: <https://www.facebook.com/RobertRothschildFarm/>; www.robertrothschild.com

Where to Purchase: Custom/Bulk, Farm, Website

Specializes in locally made dips, mustards, sauces, preserves, spreads, international sauces, condiments, and sweet toppings, many made with berries grown on their 170-acre raspberry farm. Sells from website and has an online locator for stores that sell their products.

Preferred means of contact: Email, FB, Phone, Website

Participation in Farmers Markets: N/A

Saunders Seed Company

101 W. Broadway, Tipp City, 45371

Miami County

Cliff Wray; 667-2313; saundersseed@gmail.com

Online: facebook.com/SaundersSeed/

Where to Purchase: Custom/Bulk

Hours: Mon.-Fri., 8-5; Sat. 8-noon

The place to get all your seeds, fertilizer, grass seed, bird feed, onion sets, and potatoes.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: N/A

Smaller Footprint Farm

PO Box 722, Yellow Springs, 45387

Clark County

Doug Christen; 767-9920; smallerfootprint@yahoo.com

Online: N/A

Where to Purchase: Farmers Market

We provide a wide variety of seasonal vegetables at the Yellow Springs Farmers Market. We grow everything using natural practices and never use synthetic pesticides or fertilizers. We also have pasture raised organically fed goat meat available in the early spring.

Preferred means of contact: Email

Participation in Farmers Markets: YSF

Smith Farm Pure Honey

Montgomery County

Terry Smith; 272-6549; smithfarmpurehoney@woh.rr.com

Online: www.smithfarmpurehoney.com

Where to Purchase: Custom/Bulk

100% pure raw local honey. Creamed honey, seasonally. Comb honey, seasonally. Cleaned beeswax. I am available to give presentations on bees, beekeeping, and using hive products. Hours by appointment only.

Preferred means of contact: Email, Phone,

Participation in Farmers Markets: N/A

Spring Run Farm and CSA

1041 S. Snyder Rd, New Lebanon, 45345

Montgomery County

Vince “Mac” McKelvey and Noreen Wilhelm; 835-5113; vjmckelvey@yahoo.com

Online: N/A

Where to Purchase: CSA, Outlet

From May to October, farm-fresh produce and flowers are distributed weekly to 30+ CSA member households.

Beginning in late May or early June, we provide a wide range of vegetables, fruits and flowers for about 20 weeks during the harvest season. We partner with our friends Dave and Laura Rench of Country Pines Christmas Tree Farm in growing the bulk of the produce, but occasionally supplement the offerings with fruit and vegetables from other area farms, primarily in the Jefferson Township/Trotwood/New Lebanon area.

Preferred means of contact: Phone

Participation in Farmers Markets: N/A

Springwater Farm

2624 S. River Rd., South Charleston, 45368

Clark County

Phil and Diane Hagstrom; 265-5411

Online: N/A

Where to Purchase: Custom/Bulk, Farmers Market

Locally grown vegetables and more. Twenty-five years in operation.

Preferred means of contact: Phone

Participation in Farmers Markets: FAI, Yellow Springs Corner Cone



“When we changed our thinking and started every meal with the question, ‘What do we have? What’s in season? What do we have plenty of?’— it became really a long exercise in gratitude.”

—Barbara Kingsolver

Star Dancer Creamery

629 Old Mill Rd., Springfield, 45506

Clark County

Sondra and Jerry Guenther; 207-9859 cell/text 408-7035;

mommison43@aol.com

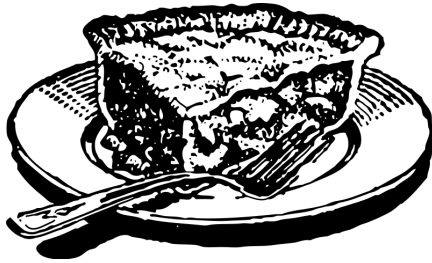
Online: [facebook.com/Star-Dancer-Creamery-116795711707988/](https://www.facebook.com/Star-Dancer-Creamery-116795711707988/)

Where to Purchase: Co-op, Custom/Bulk, Farmers Market

We have twelve cows, and are family-run. We have Jersey, Brown Swiss, Jersey-Holstein-cross, and Brown-Swiss-Holstein-cross. Our milk is 4.5% butterfat. We pasteurize by heating the milk at 145 degrees for 30 minutes. We do not homogenize. We use our whole milk to make yogurt, greek yogurt, chocolate milk, and sometimes smoothies. We sell by gallons, half gallons and pints. You can place orders, pick up at farmers markets and we also deliver year-round.

Preferred means of contact: Phone

Participation in Farmers Markets: 2ND, FAI, SPR



Stevens' Bakery and Orchard

7344 Thackery Rd., Springfield, 45502

Champaign County

Sharon Stevens; 788-2873; stevensbakery@yahoo.com

Online: [facebook.com/Stevens-Bakery-Orchard-138390319528361/](https://www.facebook.com/Stevens-Bakery-Orchard-138390319528361/);

www.stevensbakeryandorchard.com

Where to Purchase: Custom/Bulk, Farm, Farmers Market, Grocery, Website

Pre-picked apples available September and October, Mon.-Sat., 10-5, Sun. 12-4.

U-pick apples and pumpkins available on designated weekends only, in September and October.

Bakery is open year round for pre-ordered homemade pies. Please call or see website for varieties.

Preferred means of contact: Phone

Participation in Farmers Markets: Worthington, Clintonville

Stoltz Fruit Farm

11305 Marquart Rd., New Carlisle, 45344

Clark County

David Stoltz; 845-0394

Online: [facebook.com/Stoltz-Fruit-Farm-263794983970460/](https://www.facebook.com/Stoltz-Fruit-Farm-263794983970460/)

Where to Purchase: Custom/Bulk, Farm

Hours: July to Oct., Mon.-Sun., 10-6, subject to change.

Fruits and vegetables: Apples, cider, muskmelon, peaches, pumpkins, sweet corn, tomatoes, watermelon, cucumbers, plus fall decorating items.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: N/A

Stoney Hedgerow Farm

8783 Reeve Rd, Camden, 45311

Preble County

Craig Harkrider; 937-533-6946; craig.harkrider@gmail.com

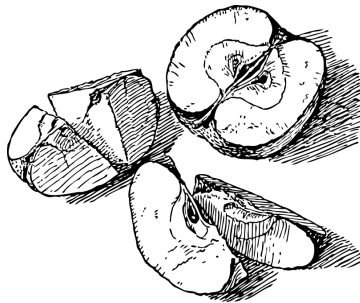
Online: N/A

Where to Purchase: Farmers Market

Specializing in premium quality tomato plants (~35 varieties [not certified organic, but could be]). Six varieties of top quality hardneck garlic, and nearly 20 varieties of sweet and hot peppers, along with other seasonal vegetables.

Preferred means of contact: Email

Participation in Farmers Markets: OXU



***“Why should conservationists have a positive interest in... farming?
There are lots of reasons, but the plainest is: Conservationists eat.”***

—Wendell Berry

Tukens Orchard and Farm Market

15725 Eaton Pike, West Alexandria, 45381

Preble County

Mary and Frank Hora; 687-3848; tukensfarmmarket@aol.com

Online: www.tukensfarmmarket.com

Where to Purchase: Farm

Mon.-Sat. 10-6, Sun. 11-5, mid-Apr. to Nov. or Dec.

We are a farm market and a U-Pick for seasonal fruits. We have our own line of special sauces, dressings, preserves, pickles, syrups and honey. We carry cheeses and meats from Ohio, old-fashioned candies, antiques. The market opens with bedding plants, vegetables and seeds. By May we have asparagus and rhubarb; strawberries and cherries in June. We sell Georgia tomatoes until ours are ready. We have blackberries, sweet plums and currants in July, peaches in Aug. We have 42 varieties of apples from our 20-acre orchard, Aug. through Nov. Cider from our apples is pasteurized at low temp. Our apple butter and jam is sweetened with fruit juice. In the fall, we have U-Pick pumpkins and petting zoo. Schedule a farm and orchard tour for your group.

We are not certified organic, but minimal use; we don't spray during growth time.

Preferred means of contact: Email, Phone

Participation in Farmers Markets: N/A

White Mountain Honey Farm

1361 Lewis Rd, Xenia, 45385

Greene County

Lisa and Jeff Wilson; 286-0980

Online: facebook.com/pages/White-Mountain-Honey-Farm/173486803915

Where to Purchase: Farmers Market

Local honey, soaps, lotions, and lip balm.

Beavercreek, Fairborn, Xenia and Yellow Springs Farmers Markets.

Products available at Health Foods Unlimited near the Dayton Mall.

Preferred means of contact: Facebook, Phone

Participation in Farmers Markets: FAI, SUG, YSF

Restaurants & Caterers Serving Local Foods

Restaurants are listed alphabetically, but are referenced by county in our index. All phone numbers are area code 937 unless otherwise noted.

Amber Rose Restaurant

Homemade Eastern European Cuisine
1400 Valley St., Dayton
Montgomery County
228-2511, www.theamberrose.com

The Caroline

Classic American Fare
5 S. Market St., Troy
Miami County
552-7676, <http://thecarolineonthesquare.com/>,
smithatthecaroline@yahoo.com

Cecil & Lime Café

227 East Cecil St., Springfield
Clark County
322-7950, www.cecilandlime.com

Christopher's Restaurant

2318 Dorothy Lane, Dayton
Montgomery County
299-0089, christophers.biz

Coco's Bistro

250 Warren Street, Dayton
228-2626, 228coco.com

De'Lish Cafe

139 N. Main St., Dayton
Montgomery County
461-CAFÉ (2233); www.delishdayton.com

Harvest Mobile Cuisine

Food Truck schedule on Facebook.
com/Harvestmobile1
Local caterer focuses on utilizing locally grown products, served from a mobile food truck.
Patrick Sartin, 475-7423;
Harvestmobilecuisine.com

Jay's Seafood

225 E. 6th St., Dayton
Montgomery County
222-2892, jays.com

Mamma DiSalvo's Ristorante

1375 E. Stroop Rd., Kettering
Montgomery County
Robert DiSalvo, 299-5831,
rpdisalvo3@gmail.com



La Pampa Argentine Grill

Yellow Springs, OH

Greene County

Facebook: La Pampa Grill, Yellow Springs

(443) 928-5356, gitanorios77@

gmail.com La Pampa Grill is a

traditional wood-fired Argentine style grill, operating as a “farm to

street” mobile food business and

Private Chef service for parties

and special events. We grill whole

pieces of grass-fed beef, whole

lamb, pork and chicken sourced

from local, family run farms

in southwest Ohio. La Pampa

sources seasonal produce from

area Farmers Markets, and local

artisanal breads. We support local

farms to engage in and develop

environmentally and culturally

sustainable practices, and a

thriving local economy.

Lily’s Bistro

329 E 5th St., Dayton

Montgomery County

Seasonal hours, generally lunch

11-3 Tue - Sun; dinner 5-10 Tue

- Thur & Sun, 5-1 Fri & Sat Emily

Mendenhall 723-7637; www.

Lilysbistro.com Seasonal menu

featuring many locally grown

vegetables, chicken, eggs, and

maple syrup.

Meadowlark Restaurant

5531 Far Hills Ave., Dayton

Montgomery County

Tues., Wed., Thur.: 11:30-9:30 Fri.

and Sat.: 11:30-10 Sun.: 10-3

Elizabeth Wiley (“Wiley”) 434-

4750 www.meadowlarkrestaurant.

com

The Meadowlark is a small

neighborhood restaurant where

food is made from scratch and

locally sourced when possible.

Beer and wine are available. There

is a children’s menu.

Seasons Bistro and Grill

28 S. Limestone St., Springfield

Clark County

Mon. and Tues. 11-2; Wed.-Fri.:

11-2 and 5-10; Sat.: 5-10 Happy

Hour: Wed. through Fri., 5-7

Doug McGregor, 521-1200; www.

seasonsbistroandgrille.com At

Seasons we try to use locally

grown, seasonal items as often as

possible. The theme of ‘Seasons’

carries through in rotation of

original fall, winter, spring and

summer menus.

Sunrise Café

259 Xenia Ave., Yellow Springs

Greene County

767-7211, Sunrisecafe-ys.com

Therapy Café

452 E. Third St., Dayton
Montgomery County
461-4000, www.therapy-cafe.com
Smoke-free atmosphere.
Everything homemade! Catering
available. Spotlights local artists
Thurs.-Sat. evenings. Menu
changes frequently.

The Trolley Stop

530 E. Fifth Street, Dayton
Montgomery County
Robin Sassenberg, 461-1101,
trolleystopdayton.com
A historic neighborhood tavern
sharing local, organic, farm fresh
ingredients in our soups, salads
and specialties, and serving
regional craft beers from our
ever-changing taps. Pork, eggs
and chickens from KJB Farms; beef
from Keener Farm; Landes meats
(chicken, pork); produce from
private growers, Hungry Toad,
and this year from Happy Box and
Patchwork Gardens. We grow our
own basil and herbs, too!



The Winds Café and Bakery

215 Xenia Ave, Yellow Springs
Greene County
Hours and menus on windscafe.com or our Winds Cafe facebook page. 767-1144, windscafe.com
Serving local food in season. The Winds Cafe menu changes every two months with the seasons. For over 35 years we've been committed to finding organic producers whose methods are humane, ethical and environmentally friendly.

Young's Jersey Dairy & Golden Jersey Inn

6880 Springfield-Xenia Rd., Yellow Springs
Greene County
Dan Young, (937) 325-0629,
danyoung@youngsdairy.com
youngsdairy.com
Two restaurants serving local food. We use Carl's Mustard, Woeber's Mustard, applesauce that is Ohio made, and products from Rothchild's in Urbana. We make Young's Farmstead Cheese 100% from our Jersey milk produced on the farm using all natural ingredients. Our salads include lettuces grown year round by TAC Industries located in Springfield.

Additional Information About Local Food

Want to know more? Start with the following links:

Ohio Proud (Ohio Department of Agriculture)
8995 East Main St.
Reynoldsburg, OH 43068-3399
Phone: 1-800-IM-PROUD (1-800-467-7683)
www.ohioproud.org

The Ohio Ecological Food & Farm Association (OEFFA)
Formed in 1979, OEFFA is a membership-based, grassroots organization, dedicated to promoting and supporting sustainable, ecological and healthful food systems.
www.oeffa.org

Label the Truth
A grassroots community of Ohio citizens supporting proper and responsible labeling of food containing genetically modified organisms (GMOs).
www.labelthetruth.org

Local Harvest
Use our website to find farmers markets, family farms, and other sources of sustainably grown food in your area. www.localharvest.org

Pick Your Own: Local listings of pick your own (also called U-pick or PYO) farms. Organized by country, states, and regions. Offers info on when foods are ready to pick, and on canning. www.pickyourown.org

Sustainable Table celebrates local sustainable food, educates consumers on food-related issues and works to build community through food.
www.sustainabletable.org

Eatwild is a source for safe, healthy, natural and nutritious grass-fed beef, lamb, goats, bison, poultry, pork, dairy, and other wild edibles. The website provides comprehensive, accurate information about the benefits of raising animals on pasture, a direct link to local farms that sell all-natural, delicious, grass-fed products, and support for farmers who raise their livestock on pasture from birth to market and who actively promote the welfare of their animals and the health of the land.
www.eatwild.com

Supplemental Nutrition Assistance Program (SNAP)

For anyone interested in using their SNAP benefits (food stamps) for access to healthy and local foods, there are several online resources and tools. Any authorized SNAP retailer can sell food-producing plants and seeds (including WalMart, Kroger, Family Dollar, etc.). www.snapgardens.org is a great resource with links, information, and even a script to use if your retailer is unfamiliar with accepting SNAP for plants or seeds. To find out which retailers in your area accept SNAP, use the SNAP Retailer Locator. Many farmers markets and farmers are NOT listed here!

You can also pull down a spreadsheet of all the SNAP-accepting retailers in Ohio.

<http://www.snapretailerlocator.com>

To find markets that accept SNAP, use the United States Department of Agriculture Farmers Market Search. You can use the Payment Accepted tab to determine which Markets accept WIC, SNAP, WIC FMNP, and SFMNP. Again, this list may not be comprehensive. <http://search.ams.usda.gov/farmersMarkets/>

A word about Facebook:

Many of our local growers, farmers markets, restaurants and other businesses are using Facebook as a way of keeping consumers informed of what's in season, changes in hours, and other variables that affect their small businesses. Food trucks use Facebook to announce their current location! Facebook links are included in this directory, but if link information is incorrect, you can use the Facebook search bar in Facebook to find your favorite businesses. Bookmark their pages and follow them through the seasons!



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B-W Greenway Community Land Trust

info@bwgreenway.org;

www.bwgreenway.org

Our mission is to protect and restore the land and water resources between the Beaver Creek and Wenrick Wetlands while balancing human needs with those of the natural environment. Our vision is a lasting corridor of green spaces that protect and enhance the natural and agricultural resources supported by a community working together.

Our goals are:

To create a lasting corridor of green spaces between the Beaver Creek and Wenrick Wetlands.

To promote sustainable land use in the Greenway corridor.

To develop a supportive community that appreciates the Greenway.

Become a Member! Annual membership levels include:

| | | |
|-------------------------|------------------------|-------------------------|
| \$1,000 (Steward) | \$500 (Restorationist) | \$250 (Preservationist) |
| \$100 (Conservationist) | \$50 (Household) | \$30 (Kindred Spirit) |

Donors of \$500 or more become members of the **Bob and Beverly Jurick Society**, honoring Bob Jurick, our founder and retired executive director.

Membership and donations are tax-deductible and can be paid online at www.bwgreenway.org, or mail a check payable to:

B-W Greenway

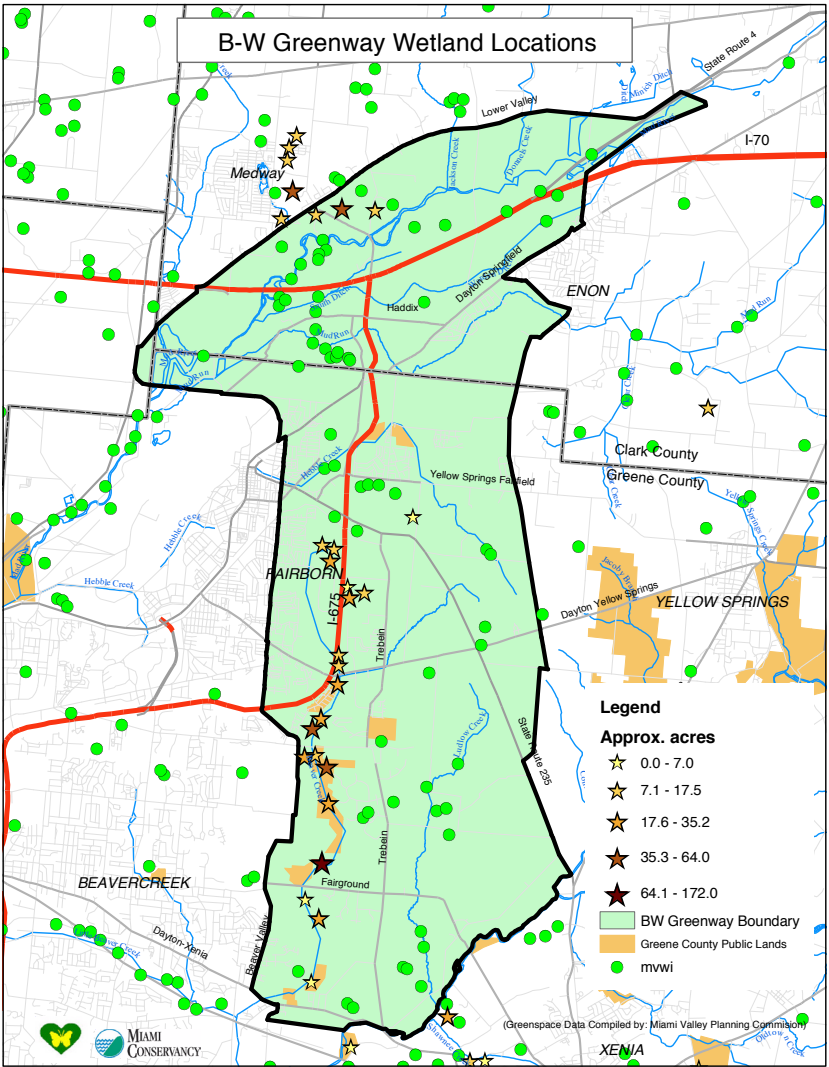
Community Land Trust

P.O. Box 3 Fairborn, OH 45324-0003

Membership includes a subscription to our newsletter *The Green Heart*, which keeps you current and involved in improvements, challenges, and successes that impact the environment where you live.

Food and Farming Team

B-W Greenway's Food and Farming Team produces this local foods directory with the assistance of many volunteers, and we gratefully acknowledge their efforts. The team meets bi-monthly with a full agenda of activities to connect consumers, schools, institutions, etc., with local growers. To join us at an upcoming meeting, call (937) 878-6060, or email food@bwgreenway.org.



The map above shows the boundary of the B-W Greenway corridor, and the wetlands located within. B-W Greenway volunteers have put a special effort into the preservation of the unique and beautiful wetlands in our region.

