Happy Anniversary!

Anniversaries are community occasions. Let’s celebrate with some food and agriculture organizations.

First, Ohio Ecological Food and Farming Association (OEFFA) turns 40 this year. It was an honor to sit down with two founding mothers of OEFFA recently, Jody Grundy and Eileen Frechette. What a surprise to find out that an organization I’ve supported for many years was seeded by some dear friends. They were part of Rural Resources, begun in Loveland, when they planned the first conference in Columbus Ohio where OEFFA, the name and organization, was born. Their vision was to unite a broad-based coalition of folks to “promote and support sustainable, ecological, and healthful food systems.” And that seed idea has flourished.

Then, the Hamilton County Fairgrounds, started by the Hamilton County Agricultural Society, celebrates its 200th anniversary. (Read more on p. 23).

And, we can’t neglect to celebrate our CORV Guide and CORV team on our 12th anniversary. This connects us to another anniversary of note - Earth Day. It’s not an accident that our local food guide is released around Earth Day. While not an organization, Earth Day is a movement of 49 years and counting in April. This is easier than remembering the original Earth birthday of over 4.5 billion years ago.

I’m an Earth lover which includes, as indigenous people say, “all our relations.” And “all our relations” need to eat. Here’s the food and agriculture connection: what we choose to eat not only affects our individual health but also our planet’s health. Eating locally grown food that isn’t over-chemicalized, over-processed, over-complicated, and over-shipped is Earth-friendly (and I don’t think I’m over-stating that.) The CORV Guide celebrates Earth Day and all our relations with a reminder to eat local and sustainable.

We have a great CORV team that works for passion and peanuts (not local) and a few compliments – all this for our community. We love giving this resource to you.

Eat, Enjoy, Share,
Deborah Jordan

THE CORV CREW

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• Karen Egan, Homeadow Song Farm (Growers)
• Jo Ann Kavanaugh, Mt. Washington (Farmers’ Markets)
• Amanda Pazzo, Production Assistance
• Sharon Rudd, Slow Food Cincinnati (Restaurants)
• Haley Shutter, Sonder Brewing (Roving Reporter)
• R. Alan Wight, Ph.D., GCRFPC (Taprooms)

Talk Local Editors (website):
Deborah Jordan, Breanna Parker, Alan Wight

EAT LOCAL WHAT?:


NOTE FROM THE PRODUCER 2019

We would love to hear from you! Let us know what eating local means to you and any thoughts you have on the guide.

Visit us EatLocalCorv.org/Contact-Us
Project Mentor:

WHAT’S INSIDE

What can you do to know, grow, and eat local?

Visit a Farmers Market .............................................. pp. 4-6
A Brief History of Farmers Markets in Cincinnati... p. 7
Relax with a Glass of Wine or Enjoy a Brew ............... p. 8
Get your Local Beer Here.......................................... p. 9
Try Local Value-Added Products............................... p. 10
Hunt for Local Meat .................................................... p. 11
Let’s Save the Food .................................................... p. 12
Good Food Purchasing Program Comes To Town ... p. 13
Enjoy a Meal Out ....................................................... pp. 14-15
Pickled Pig Means Business ................................. p. 15
Join a CSA .............................................................. p. 16
Learn About Growing Practices ............................... p. 17
Find Out What’s in Season ......................................... p. 20
Know Your Farmer ...................................................... pp. 20-23
Happy 200th Anniversary! ........................................ p. 23

JOIN OUR TEAM!

We are looking for a volunteer to fill a Project Manager role at the CORV Guide.
This role has the potential to develop into a paid position.

INTERESTED?

Contact Deborah at: deborah@eatlocalcorv.org

WHAT’S SUSTAINABLE?

What’s sustainable, or should we say regenerative? The word “sustainability” can be slippery so some people are now using the word “regenerative.” Regenerative growing and grazing practices are those which are “rebuilding organic matter in the soil and restoring degraded soil biodiversity.” Besides the ability to reverse climate change with carbon sequestration, regenerative agriculture improves the water cycle, restores ecosystem health, and therefore positively impacts our health. And don’t we want our children’s children to thrive?

We accept a range of growing practices to encourage conversation about sustainable/ regenerative practices. Check out our key to Growing Practices on p. 17, our Harvest Guide on p. 18 and General questions for growers on p. 18.

OUR LOCAL FOODSHED

Anything within a 50 mile radius of downtown Cincinnati is part of the Central Ohio River watershed. We include growers within a 100 mile radius who regularly sell within the 50 mile radius.

Ask your Restaurants, Artisan/Cottage producers, Farmers’ Markets, and Grocery Stores to label local and name the source.

To know your food, know your farmer.

CORV’s Mission

The Central Ohio River Valley (CORV) Local Food Guide covers SW Ohio, Northern Kentucky, and SE Indiana. The CORV initiative is a grassroots effort to connect community members with local growers and fresh, healthy local food. It aims to promote self-sufficiency, sustainability, and the wise use of resources as we build a vibrant local food system.

Join the CORV Team

We are seeking a volunteer to fill a Project Manager role at the CORV Guide. This role has the potential to develop into a paid position.

Contact Deborah at: deborah@eatlocalcorv.org
The Produce Perks program is Ohio’s nutrition incentive program, now serving all Ohioans receiving SNAP. The Produce Perks program provides a dollar for dollar match for SNAP customers when they utilize their SNAP/EBT benefits at participating locations. The program increases affordable access to healthy foods at over 100 farmers’ markets, farm stands, mobile markets, CSAs and select grocery retailers statewide. Matching dollars are redeemable for fruits, vegetables, and edible plants. The program empowers consumers, supports local farmers, and sustains regional economies.

Visit ProducePerks.org to find a site near you.

Symbols to watch for:

* Our Donors
* Winter Market

FARMERS’ MARKETS come in many flavors for many needs, from shop and go, to community hubs. Take your bags, your change, and your curiosity. If you have time, take a friend and look around. Shop early to avoid the crowd or late to possibly get a deal. We encourage markets to have vendors label where their produce is from (especially if not from their own operation) and how it’s grown. This is about building relationships with each other and our food and land. (Check Growing Practices p. 17, and Harvest Guide p. 18)

### Monthly

**Fibonacci’s Mt. Healthy**
11am - 2pm; June 2 - Oct 6
1st Sunday of the month
1451 Compton Road
Cincinnati, OH 45231
Fibbrew.com

**Finneytown**
10am - 2pm; May - Nov.
2nd Sunday of the month
9150 Winton Rd. 45231
FinneytownFarmersMarket.com

**Off Pike Market**
10am - 2pm; May - Sept
3rd Saturday of the month
Accepts VISA/MC
Victory Park and Mills Ave.
Norwood, OH 45212
Find us on Facebook

**Westside**
10am - 3pm; May - Aug.
1st Saturday of the month
3719 Harrison Ave.
Cheviot, OH 45211
**Winter**: Nov. 30
WestSideMarketCincy.com

### Multiple Days

**Boone County**
10am - 5pm; May 4 - Oct. 31 daily
9am - 6pm; Memorial Day - Labor Day
1961 Burlington Pike
Adjacent to Boone County Extension
Burlington, KY 41005
BooneCountyFarmersMarket.org

**Highland Heights**
3pm - 7pm; Mid May - Oct.
Senior Citizen Activity Center
3504 Alexandria Pk.
Highland Heights, KY 41076

### Farmer Produce Market of Cincinnati at Lunken Airport
11am - 6pm; Mon. - Fri.
9am - 5pm; Sat. - Sun.
Late April to late fall
Wilmer Ave. off of State Rt. 52
Cincinnati, OH 45226

### Healthy Harvest Mobile Market
Accepts VISA/MC EBT/FMNP
2pm - 5:30pm; July - Sept.
Sports Rock Cafe
453 Old 74
Mt. Carmel, OH 45244
MilfordFarmersMarket.com

### Liberty Township
10am - 6pm; Mon. - Sat.
Liberty Farm Market
5850 Princeton Rd.
Liberty Township, OH 45011

### Loveland
3pm - 6:30pm; May 7 - Oct. 29
205 Broadway Street
Loveland, OH 45140
LovelandFM.com

### Mt. Carmel-Ohio Valley Fruit & Vegetable Growers’ Association
2pm - 5:30pm; July - Sept.
Sports Rock Cafe
453 Old 74
Mt. Carmel, OH 45244

### Sayler Park
4pm - 7pm; June - Aug.
Nelson Sayler Memorial Park
6600 Gracely Dr
Cincinnati, OH 45233
Find us on Facebook

### Wyoming
Accepts EBT, Produce Perks, VISA/MC
3pm - 7pm; May 15 - Oct. 16
Friendship United Methodist Church
1025 Springfield Pike at Fleming
Wyoming, OH 45215
**Winter**: Market-Basket CSA alternating weeks November through April
WyomingFarmersMarket.net

### Batavia
(see Sat. listing)
Accepts WIC
3:30pm - 6pm; July - Oct.
Main St. at Depot Ave.
Batavia, OH 45103
Find us on Facebook

### Blue Ash
3:30pm - 7:00pm; May 15 - Oct. 2
Summit Park
4335 Glendale Milford Road
Blue Ash, OH 45242
BlueAsh.com

### Nativity Church - Tailgate Market
3:30pm - 7pm; June - Oct.
Accepts VISA/MC
5935 Pandora (Pleasant Ridge)
at Woodford and Ridge
Cincinnati, OH 45213

### Tuesday

### Highland Heights
3pm - 7pm; Mid May - Oct.
Senior Citizen Activity Center
3504 Alexandria Pk.
Highland Heights, KY 41076

### Wednesday

### Sayler Park
4pm - 7pm; June - Aug.
Nelson Sayler Memorial Park
6600 Gracely Dr
Cincinnati, OH 45233
Find us on Facebook

### Blue Ash
3:30pm - 7:00pm; May 15 - Oct. 2
Summit Park
4335 Glendale Milford Road
Blue Ash, OH 45242
BlueAsh.com

### 2019 Season Wednesdays
May 15 - October 2
3:30 - 7PM
Summit Park

Blue Ash Farmers Market
**FARMERS’ MARKETS**

**Symbols to watch for:**
- Our Donors
- Winter Market

### Tuesday

**Loveland**
- Summer: 3:00pm - 6:30pm
- LovelandFm.com

### Wednesday

**Northside**
- 4:00pm - 7:00pm
- Year Round
- NorthsideFm.org
- (513) 614-3671

### Thursday

**Madeira**
- Summer: 3:30pm - 7:00pm
- Winter: 3:30pm - 6:30pm
- MadeiraFarmersMarket.com

### Friday

**Alexandria-Campbell County**
- 3pm - 6pm; May 17 - Oct. 25
- Southern Lanes
- 7634 Alexandria Pike
- Alexandria, KY 41001
- CCFarmersMarket.net

### Saturday

**Montgomery**
- Summer: 9:00am - 12:30pm
- MontgomeryFarmersMarket.org

### Sunday

**Hyde Park**
- Summer: 9:30am - 1:30pm
- HydeParkFarmersMarket.com

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### Monday

**Ft. Thomas**
- 3pm - 7pm; Jun. - Sept.
- 3pm - 6pm Oct.
- 1080 Highland Ave.
- Ft. Thomas, KY 41075
- Find us on Facebook

**Milford-Ohio Valley Fruit and Vegetable Grower’s Association**
- (see Sat. listing)
- Accepts WIC/VISA/AM
- 2pm - 6pm; July - Oct.
- Corner of Route 131 & Route 50
- Garden Center lot
- Milford Shopping Center
- Milford, OH 45150
- MilfordFarmersMarket.com

**Northside**
- Accepts Credit Cards, EBT/WIC, Produce Perks
- 4pm - 7pm; mid May - mid Oct.
- Hoffner Park at corner of Hamilton Ave. & Blue Rock
- Winter: mid Oct. - mid May
- North Presbyterian Church at 4222 Hamilton Ave.
- Cincinnati, OH 45223
- NorthsideFM.org
- Find us on Facebook

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**Village Green**
- 4pm - 7pm; June - Oct.
- 301 Wessel Dr.
- Fairfield, OH 45014
- Winter: 1st and 3rd Weds. Nov. - May
- Fairfield Arts Center
- Fairfield-City.org/market
- Find us on Facebook

**Centerville**
- 2:30pm - 6:30pm; May 16 - Oct. 31
- 892 S. Main St.
- Centerville, OH 45458
- Winter: 2:30pm - 6:30pm, Nov. 21 and Dec. 19
- Benham’s Grove
- 166 N Main Street
- Centerville, OH 45458
- CentervilleFarmersMarket.com
- Find us on Facebook

**Dixie**
- Accepts WIC
- 2 - 6pm; Apr. 25 - Oct. 31
- Lot of Erlanger Baptist Church
- 116 Commonwealth Ave.
- Erlanger, KY 41018

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**Lebanon**
- 3pm - 7pm; May 16 - Oct. 17
- Corner of Sycamore and Main Streets parking lot
- Lebanon, OH 45036
- LebanonOhioFarmersMarket.com
- Find us on Facebook

**Madeira**
- 3:30pm - 7pm; May - Sept.
- Corner of Miami Ave. and Dawson Rd.
- Madeira, OH 45243
- Winter: 3:30pm - 6:30pm; Oct.
- 3:30pm - 6pm; Nov. - Apr.
- Madeira Presbyterian Church
- 8000 Miami Ave.
- Madeira, OH 45243
- MadeiraFarmersMarket.com
- Find us on Facebook

**Northside**
- Accepts EBT/WIC
- 3:30pm - 6:30pm; Indoors, Year Round
- Cheerio Elementary School
- 4040 Harrison Ave.
- Cincinnati, OH 45211
- Directions: Harrison Ave. to Carrie St. to McFarran St.

**The Main Street Greensburg**
- Accepts EBT/WIC/Produce Perks
- 2pm - 6pm; May - Oct.
- 150 Courthouse Square
- Greensburg, IN 47240
- MainStreetGreensburg.com
- Find us on Facebook

**Northminster United Presbyterian Church - Tailgate Market**
- Accepts VISA/MC
- 3:30pm - 6:30pm; June - Oct.
- 703 Compton Road (Finneytown)
- Cincinnati, OH 45231

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**Ft. Thomas**
- Accepts EBT/WIC
- 3:30 - 7pm; May - Oct.
- South end of Main Street downtown
- Brookville, IN 47012
- FoodandGrowers.org/our_programs

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**Brookville**
- 3:30 pm - 7:30 pm; May - Oct.
- South end of Main Street downtown
- Brookville, IN 47012
- FoodandGrowers.org/our_programs
Symbols to watch for:  

**Our Donors**  
**Winter Market**

**Saturday**

The Anderson Township  
9am - 12pm; May 11 - Oct. 26  
St. Timothy Episcopal Church  
8101 Beechmont Ave.  
Cincinnati, OH 45255  
AndersonFarmersMarket.org  
Find us on Facebook

Batavia  
(see Wed. listing)  
Accepts WIC  
9am - 1pm; July - Oct.  
Main St. at Depot Ave.  
Batavia, OH 45103  
Find us on Facebook

Batesville  
7am - 11am; early May - mid Oct.  
Boehringer and Main Streets  
Batesville, IN 47006  
Find us on Facebook

Clinton County  
Accepts EBT (Summer only)  
8:30am -12pm; June 1 - Sept. 28  
Mulberry St. between Main and Locust  
Wilmington, OH 45177  
Winter: 10am - 12pm; Nov. - Apr.  
Kingswood Park  
4188 Irwin Simpson Rd  
Mason, OH 45040  
DeerfieldFarmersMarket.com

Delhi  
9am - 12pm; May 25 - Aug. 31  
Clearview Lake, 5125 Foley Rd.  
Cincinnati, OH 45238  
Find us on Facebook

Covington  
Accepts WIC/Snap  
9am - 1pm; May - Oct.  
3rd and Court Street  
Covington, KY 41011  
Winter: Jan - April  
The Roebling Room (302 Court St. Cov)  
Nov-Dec also indoors, location TBD  
Rcov.org/Covington-Farmers-Market  
Find us on Facebook

Crestview Hills  
10am - 2pm; June 1 - Sept. 28  
Crestview Hills Town Center  
(ABuelo’s parking lot)  
Crestview Hills, KY 41017  
Find us on Facebook

Hamilton Historic  
May 18 - Oct. 5  
101 High St.  
Hamilton, OH 45013  
Find us on Facebook

Independence  
8:30am - 1pm; April 27 - Nov. 2  
(Next to Courthouse)  
5272 Madison Pike  
Independence, KY 41015  
Find us on Facebook

Batesville  
7am - 11am; early May - mid Oct.  
Boehringer and Main Streets  
Batesville, IN 47006  
Find us on Facebook

**Winter Market**

**Sunday**

Findlay Market  
(see Sat. listing)  
Accepts EBT/WIC/Produce Perks  
9am - 2pm; May - Oct.  
1801 Race St.  
Cincinnati, OH 45202  
FindlayMarket.org  
Find us on Facebook

Hyde Park  
9:30am - 1:30pm; May 19 - Oct. 27  
Hyde Park Square on Erie Ave.  
Cincinnati, OH 45208  
HydeParkFarmersMarket.com  
Find us on Facebook

West Chester  
9am - 1pm; May - Sept.  
The Square at Union Centre  
9100 West Chester Towne Centre Dr.  
West Chester, OH 45069  
Winter: 2pm - 4pm; Oct. - Apr.  
1st and 3rd Sat.  
Mullhauser 8am  
8558 Beckett Road  
West Chester, OH 45069  
WestChesterOhioFarmersMarket.org  
Find us on Facebook

**JUST AN ORDINARY DAY**

**IN THE CLASSROOM.**

**Sustainable Agriculture Management Certificate**

**PROGRAM IS DESIGNED TO PROVIDE**

hands-on, business-oriented foundation for anyone interested in local food production.

Cincinnati State  
Heather.Augustine@cincinnatistate.edu  
(513) 569-1620

Newport-Campbell County  
9am - 12pm; Mid May - Oct.  
(next to Pepper Pod Restaurant)  
709 Monmouth St.  
Newport, KY 41071  
Find us on Facebook

Oxford-Uptown  
Accepts EBT/WIC  
8am - 12pm; May - Sept.  
9am - 12pm; Oct.-Thanksgiving  
Winter: 10am - 12pm,  
Dec. - Apr. 3rd Sat.  
corner of High and Main Streets  
Oxford, OH 45056  
OxfordFarmersMarket.com  
Find us on Facebook

West Chester  
9am - 1pm; May - Sept.  
The Square at Union Centre  
9100 West Chester Towne Centre Dr.  
West Chester, OH 45069  
Winter: 2pm - 4pm; Oct. - Apr.  
1st and 3rd Sat.  
Mullhauser 8am  
8558 Beckett Road  
West Chester, OH 45069  
WestChesterOhioFarmersMarket.org  
Find us on Facebook

**Findlay Market**  
(see Sun. listing)  
Accepts EBT/WIC/Produce Perks  
10am - 2pm; April - Nov.  
1801 Race St.  
Cincinnati, OH 45202  
FindlayMarket.org  
Find us on Facebook

Montgomery  
Accepts SNAP/EBT  
9am - 12:30pm; May - Oct.  
9609 Montgomery Road  
(Montgomery Elem. parking lot)  
Montgomery, OH 45242  
Winter: 9:30am - 11:30am;  
Nov. - Dec.  
Montgomery Presbyterian Church  
9494 ZigZag Road  
Montgomery, OH 45242  
MontgomeryFarmersMarket.org  
Find us on Facebook

Mt. Washington  
“Market in the Park”  
9am - 1pm; May - Oct.  
Stanbery Park  
2221 Oxford Ave  
Cincinnati OH 45230  
StanberyMarket.wixsite.com/market

Diocesan Catholic  
Children’s Home (DCCH)  
10am - 2pm; May 11 - Oct.  
75 Orphanage Rd.  
 Ft. Mitchell, KY 41017

Find us on Facebook

WIC

9:30am - 1pm; May 19 - Oct. 27  
Hyde Park Square on Erie Ave.  
Cincinnati, OH 45208  
HydeParkFarmersMarket.com  
Find us on Facebook

Winter Market  
of Hyde Park  
Nov. - May; 9:30 am - 1pm  
Clark Montessori, 3030 Erie Ave.  
Cincinnati, OH 45208  
Find us on Facebook

JUST AN ORDINARY DAY

IN THE CLASSROOM.

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Cincinnati State  
Heather.Augustine@cincinnatistate.edu  
(513) 569-1620

NATURAL FOODS

Heather.Augustine@cincinnatistate.edu  
(513) 569-1620
A Brief History of Farmers Markets of Greater Cincinnati

For over ten years, this CORV guide has served the greater Cincinnati region with a compendium of information about local, healthy food and where to find it. A major part of these guides has been the information about Farmers Markets.

Farmers have sold their produce at the city’s markets from its earliest settlement (Figure 1).

Findlay is the sole survivor of the eight Ohio and one Kentucky market houses at which farmers provided citizens with sustenance into the 20th century. As Inclines, streetcars, and autos allowed people to escape the crowded basin, the market houses’ importance declined. In 1925 the city created an open air market exclusively for farmers, the Farmers Wholesale Market, at 15th and Central Ave. Through the Depression and War several hundred farmers sold wholesale to brokers and grocers and retail to thousands of citizens during their all-night market.

By the 1960s all the market houses but Findlay were gone, and it was only saved by the Model Cities planners of the Great Society, who saw it as a foundation for a revitalized community. In the 1970s modern farmers markets emerged. A large change emerged in 1978 when a group of farmer and citizen activists created the Tailgate Market system. By 1983 they ran 13 markets scattered through the region at which 90 farmers sold produce. The Tailgate markets remained strong through the 1980s and into the 1990s, and in the 90s extension services, farmers, and citizen activists realized how farmers markets remedied the faults of the mainstream food system and began creating markets.

By the 2000s as the Tailgate markets declined, the region erupted in modern farmers markets, like the rest of the country. The USDA began tracking the number of markets in 1994 and defined farmers markets as places where two or more farmers repeatedly meet through the season to sell only their own produce. Using data gathered from the contiguously urban and suburban parts of our region ( unlike CORV’s more comprehensive coverage), Figure 2 shows the growth of the number of the region’s markets.

An interesting aspect of this data is how early our region, unlike the rest of the US, created markets: the numbers are more or less constant from 1983 to 2005. Another noteworthy point is that the number of markets peaked in 2012 at 42 and had declined to 34 in 2018. Why this decline has occurred is unclear, but a number of factors are likely involved: an oversupply of markets; manager burnout; failure of market creators to appreciate the work demands; poor site selection; poor management. This decline is very likely only an adjustment, and markets will continue. However, managing markets is a big job, and very few managers are adequately compensated. Some way to support managers is needed, perhaps a linking of the region’s markets into a system with markets sharing resources and a paid employee assisting managers.

In the meantime, Farmers Markets are great places to shop local, get to know the vendors - and remember to thank the manager.

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John Metz is an associate Professor of Geography at NKU. His research focuses on environmental issues, including sustainable food systems, nuclear weapons facility remediation, and farming systems in Nepal.
WINERIES

All wineries listed in the CORV Local Food Guide are local (within 50 miles of Cincinnati) and have at least one product which is either estate-bottled or made from ORV or Ohio or Kentucky grown grape.

Burnet Ridge
BurnetRidge.com
6721 Richard Ave.
North College Hill, OH 45244
513-522-4203
Ohio grown wines, Ohio produced wines

Elk Creek Vineyards
ElkCreekVineyards.com
150 Highway 330
Owentown, KY 40359
502 484-0005
ORV grown wines, KY produced wines

Hanover Winery
HanoverWinery.com
2121 Morman Rd.
Hamilton, OH 45013
513-863-3119
Estate-bottled wines, ORV and Ohio Wines

Harmony Hill
Vineyards & Estate Winery
2534 Swings Corner Point Isabel Rd.
Bethel, OH 45106
513-734-3548
Artisan wines from our estate grown grapes

StoneBrook Winery
StoneBrookWinery.com
6570 Vineyard Ln.
Camp Springs, KY 41059
859-635-0111
Estate-bottled wines, local meads, Dinners by reservation, rentals available

Valley Vineyards
Winery & Brewery
ValleyVineyards.com
2276 East US Rt. 22 & 3
Morrow, OH 45152
513-899-2485
Estate-bottled wines, ORV and Ohio Wines, craft beer

Vinoklet Winery
VinokletWines.com
11069 Colerin Ave.,
Cincinnati, OH 45252
513-385-9309
Estate-Bottled wines, ORV wines

Woodstone Creek Winery
and Distillery
WoodstoneCreek.com
4712 Vine Street
Cincinnati, OH 45217
513-569-0300
Wine, mead and distilled spirits from local fruit

2008 - Listermann Brewing Company & Triple Digit
1621 Dana Ave.
Cincinnati, OH 45207

2009 - Rivertown Brewing Company
6550 Hamilton Lebanon Rd.
Middletown, OH 45044

2012 - Cellar Dweller
2276 US-22 & OH-3
Morrow, OH 45152

2012 - Lucky Star Brewing
219 S 2nd St.
Miamisburg, OH 45342

2012 - MadTree Brewing
3301 Madison Rd.
Cincinnati, OH 45209

2013 - Carillon Brewing Company
1000 Carillon Blvd.
Dayton, OH 45409

2013 - Fibonacci Brewing Company
1445 Compton Rd.
Cincinnati, OH 45231

2013 - Rhinegeist Brewery
1910 Elm St.
Cincinnati, OH 45202

2013 - Toxic Brew Company
431 E 5th St.
Dayton, OH 45402

2013 - Urban Artifact
1600 Blue Rock St.
Cincinnati, OH 45223

2014 - Streetside Brewery
4003 Eastern Ave.
Cincinnati, OH 45226

2014 - Woodburn Brewery
2800 Woodburn Ave.
Cincinnati, OH 45206

2015 - Crooked Handle
760 N Main St.
Springboro, OH 45066

2016 - 16 Lots Brewing Company
753 Reading Rd.
Mason, OH 45040

2016 - Heaver Than Air Brewing Company
497 Miamisburg Centerville Rd.
Dayton, OH 45459

2016 - Westside Brewing
3044 Harrison Ave.
Cincinnati, OH 45211

2017 - Little Miami Brewing Company
208 Mill St.
Milford, OH 45150

There is a renaissance and revival of our local beer industry – once the largest per capita of any city in the U.S. The taprooms listed below are using more than the one common local ingredient of water; and they are listed in chronological order of when they opened.

Wine has been produced in Ohio since 1823 when Nicholas Longworth planted the first Alexander and Isabella grapes in the Ohio River Valley. In 1825, Longworth planted the first Catawba grapes in Ohio.
C an you keep up with the Nano/Micro/Craft Brewing Frenzy? For those interested in novelty, where will your next locally made beer come from? Beyond locally produced beverages, where can you get a beer brewed with local ingredients?

To address these questions, we consulted the Ohio Craft Brewing Association, which has helped “promote, preserve, and unify” this industry since 2008. Using their listings for the Cincinnati–Dayton region, we catalogued 63 breweries; 61 of which are in operation, with 4 companies (Christian Moerlein, Braxton, Taft’s, and Lock 27) that have expanded to multiple locations. We emailed and called all breweries and asked if they use local ingredients such as hops, malts/grains, sugars, fruits, vegetables, yeast, etc. (all use regional water, which is the #1 ingredient). Twenty one breweries (~1/3 of the sample) responded. We define local ingredients as grown in Ohio, Kentucky, and Indiana for this research.

Noteworthy details:
1. Lucky Star Brewing, Urban Artifact, Fibonacci Brewing Co., Carillon Brewing Co., and Crooked Handle top the list with the most local ingredients.
2. Twelve breweries used local hops, 8 used grains/malts, and 5 used honey.
3. Woodburn Brewery used blood oranges grown in Krohn Conservatory.
4. Rivertown, Lucky Star Brewing, Fibonacci Brewing Co., and Carillon Brewing Co. used local veggies.

2012 & 2013 were big years as 21 new breweries opened. This explosion of new beer business is due to changes in the law. **For those interested in seeing the impacts of food policy, this is prime example of why laws matter for the production and consumption of local food and beverages.**

2011, House Bill 243 allows breweries to sell beer by the glass on their premises without purchasing an additional permit – paving the way for taprooms.

2013, Senate Bill 48 reduces start-up costs and permit fees for breweries making less than 31 million gallons per year. SB 48 also allows brewers to sell to retailers and own a distribution business (more sales opportunity).

2016, House Bill 37 removes the 12% Alcohol By Volume limit – thanks in part to lobbying by BrewDog USA as they opened a hub in Columbus.

House Bill 509 (currently under review) entices breweries to use more Ohio grown ingredients (not counting water) and permits craft beer sales at Farmers Markets. HB 509 strengthens the existing Ohio Proud Program (promoting Ohio Agriculture Products).

If you are a brewer and/or brewery owner, reading this article, and noticed that you were not included and/or would like to set the record straight regarding your ingredients, please contact Alan Wight – wightra@ucmail.uc.edu. An updated version of this map will be published again in **A Cincinnati Foodshed Atlas** and we would love to know more about your local ingredients. Please forgive any errors.

Alan Wight is a local food advocate. He works with schools and communities to map their assets and plan and plant orchard gardens.

Beer map graphics by Julia Glenn.
ARTISANAL/COTTAGE PRODUCERS

Angie Tee’s Kitchen
Find us on Facebook
angiesatay@gmail.com
513-520-9768
Products: Kimchi, Power Bowls, Soups and Salads, Malaysian Cuisine
Sold: Madeira FM, Montgomery FM, Maderia FM, Findlay Market, Market & Co., Local Food Connection

Bee Haven, LLC
BeeHavenHoney.com
513-542-5621
Products: Raw and Creamed Honey, Beeswax Candles, Salves and Lip Balm, Jams Sweetened with Honey
Sold: Findlay FM (Sat. & Sun.), The Chocolate Bee (4037 Hamilton Ave. in Northside)

Chocolats Latour
ChocolatsLatour.com
513 591-0085
Products: Artisan Chocolates including Chocolate Bars in Adventurous Flavors and Hand Painted Truffles and Caramels
Sold: The Chocolate Bee (4037 Hamilton Ave. in Northside), Coffee Emporium, Winter Northside FM, and more

Fab Ferments
FabFerments.com
Tap room/store M-F 4-7pm
Sat. 12-3pm at
611 Shepherd Dr.
Cincinnati, OH 45215
rawkraut@fabferments.com
Products: Raw, Naturally Probiotic USDA Certified Organic: Kimchi, Sauerkraut, Raw Cultured Veggies, Beet Kvass, Kimchi Juice, Hot Pepper Sauce + MORE!! plus Raw Kombucha Tea
Sold: Tap Room/Store M-F 4-7pm (see above) in Lockland, Jungle Jim’s, Hyde Park FM (can pre-order), Dorothy Lane Markets, Harvest Market, Whole Foods Markets, Moon Co-op, Clifton Natural Foods, Fond + MORE (see website)

Green GRRRL: Wisdom
GreenGrrlWisdom.com
karen.l.blatcher@gmail.com
959 Dana Ave. #2
Cincinnati, OH 45229
Products: Handmade Artisanal Soaps, Natural Body Care, Dried Herbal Tea Blends and Tonics
Sold: Covington FM, Lettuce Eat Well FM, Northside FM, Growing Trade Pet and Plant

My Artisano Foods
MyArtisano.com
myartisanofoods@gmail.com
607 Shepard Dr. Unit 6
Cincinnati, OH 45215
Products: Seasonal and Year-round Fresh and Soft Ripened Artisanal Cheeses, Probiotic Yogurt made with Cow and Goat Milk
Sold: Hyde Park FM, Montgomery FM, Jungle Jim’s, Clifton Natural, Local Food Connection, Store open Friday 4-7pm, Saturday 10:30am - 1:30 pm.

Pine Lane Soaps
PineLaneSoaps.com
Products: All Natural Goat’s Milk Soaps and Lotions
Sold: Montgomery FM and a variety of places listed on the website

Sunflower Sundries
Etsy.com/shop/SunflowerSundries
jennifer@sunflowersundries.com
Products: Soap, Jam, Mustard, Pickled Asparagus, Cornmeal + Grits, Corn Chips
Sold: Clifton Natural Foods, Local Food Connection, direct purchase via Sunflower Sundries website

The Jam and Jelly Lady
JamAndJellyLady.com
s.sonya@jamandjellylady.com
Products: Jams, Salsa, Chutney, Ohio Specialty Foods
Sold: The Jam and Jelly Lady at 20 S. Broadway in Lebanon; Butcher Bill’s in Mason; Cozy Cottage

The Pickled Pig
SmokedandPickled.com
smokedandpickled@gmail.com
645 E. McMillan
Cincinnati, OH 45206
Products: Variety of Fermented Vegetables, Smoked Meats, Prepared Meals at Bricks and Mortar Location
Sold: Jungle Jim’s, Keegans Seafood in Hyde Park, Avril-Bleh, The Farmstand Market, Clifton Natural, Aloha Yoga Center, Local Food Connection

White Oak Valley Farm
Summer Squash Pizza Crusts
Like us on Facebook
Products: Summer Squash Pizza Crusts made with Loads of Squash and Zucchini Grown on our Farm
Sold: Montgomery FM, Blue Ash FM, Findlay Market Foodshed on Sundays

Tiffany Wise
TiffanyWise.com
wiseroad8@gmail.com
Products: Fresh Soups, Bone Broth, Fermented Veggies, Nut Butters, Crackers, Bread (all free from gluten, dairy, soy, and GMOs)
Sold: private orders, Westside Market, The City Flea, Local Food Connection

Good farming comes from a passion that must be supported by a culture that values it.
Mary Berry, The Berry Center (Henry Co., KY)

ARTISANAL – Produced by hand in small batches.
COTTAGE PRODUCTS – Home-produced items such as bakery goods, jams, granola, soaps, candy which are not considered potentially hazardous.

Symbols to watch for:

Our Donors

ARTISANAL/COTTAGE PRODUCERS

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s.sonya@jamandjellylady.com
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Products: Fresh Soups, Bone Broth, Fermented Veggies, Nut Butters, Crackers, Bread (all free from gluten, dairy, soy, and GMOs)
Sold: private orders, Westside Market, The City Flea, Local Food Connection

Good farming comes from a passion that must be supported by a culture that values it.
Mary Berry, The Berry Center (Henry Co., KY)
Looking for local meat (not just beef)? Many local farms also produce meat. The average American eats about 200 pounds of meat per year with the vast majority produced on large-scale industrial farms. These “factory farms,” called concentrated animal feeding operations (CAFOs), are coming under scrutiny for being inhumane, unhealthy and anti-environment. Most animals raised in CAFOs are routinely given antibiotics, hormones, genetically modified feed and grains treated with chemicals. Local farmers are happy to explain how they raise their animals. See p. 17 for “animals and their treatments.”

Nicole Gunderman, Gorman Heritage Farm

The Berry Center’s work is to ask and answer two of the most essential questions of our time: “What will it take for farmers to be able to afford to farm well?” and “How do we become a culture that will support good land use?” In contrast to industrial agriculture, Our Home Place (OHP) is based on ecology and care—respectful animal husbandry, healthy landscapes, quality food, and thriving farm communities. Beginning in 2018, OHP works with Henry County KY cattle farmers starting where they are to produce milk fed, grass fed Rose Veal, the first of our quality products. Spending their whole lives supping on their mother’s milk and roaming KY’s verdant pastures, our Rose Veal cattle produce a healthy, clean-tasting protein without hormones, antibiotics, and steroids. Paid a parity price, OHP farmers can realize a stable income for the work they do on a consistent basis. A local food economy that is better for farmers, better for livestock, and better for the planet—that’s Our Home Place. (Rose Veal available through Local Food Connection)

“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?

Our Donors

OWEN CO.
Hundred Happy Acres

SCOTT CO.
Elmwood Stock Farm

INDIANA

DEARBORN CO.
Abundant Green Pastures

FRANKLIN CO.
Beneker Family Farm

JEFFERSON CO.
The Eaton Farm

OHIO CO.
Rising Sun Beef

RIPLEY CO.
Easter Rising Farm

KENTUCKY

BRACKEN CO.
The Cox Family Farms

CAMPBELL CO.
Idyllwild Farm

KENTON CO.
Rising Phoenix

Tewes Farm

CLINTON CO.
Webb Valley Farm

HAMILTON CO.
Gorman Heritage Farm

OUR HARVEST COOPERATIVE

TURNER FARM

HIGHLAND CO.
Grassroots Farm & Foods

TS FARMS

WHITE CLOVER FARM

PREBLE CO.
Boulder Belt Eco-Farm

WARREN CO.
Cook’s Family Farm

The Goodlife Farm

KENTUCKY
40% OF FOOD IN AMERICA IS WASTED

Most of us don’t realize how much we waste, but the average American throws away 300 pounds of food per year! That’s worth $2,200 per household. Check out the tips below to learn how to reduce your personal waste and save money.

Understand expiration dates. “Use by,” “Best by” and “Enjoy by” are suggestions as to when the product is at its freshest. Use your nose, sight and judgement to determine if food and drinks are still edible.

Store it well. Fruits and vegetables have a wide variety of ideal storage conditions. Bagged or loose? Fridge or counter? Learn how to keep each at its peak of freshness at savethefood.com/storage.

Sketch out a plan. Shop your fridge and pantry, and plan two or three meals before buying something new. Use a list when at the store, and plan to eat the most perishable items early in the week.

Freeze, freeze, freeze. Freezing food is like pushing the pause button. Almost anything can be frozen - bread (best sliced), milk (shake when thawed), eggs (raw but scrambled) and cheese (shredded and used for cooking.)

LET’S SAVE THE FOOD

Visit savethefood.com for tools to help you reduce your food waste. Find tips on the best storage methods, recipes for using up ingredients and leftovers, and meal planning tools to help you buy and cook just enough.
School lunches. Ever a topic for complaint and scorn. But this year there is hope for something better. In January the Cincinnati Board of Education voted unanimously in favor of a resolution adopting the Good Food Purchasing Program (GFPP) in Cincinnati Public Schools (CPS). In 2017, CPS spent more than $7.7 million on food. By adopting this resolution the district takes an important step toward making sure those millions support not only healthy delicious food for students, but also a strong local economy, safe fair working conditions for food sector workers, and sustainable and humane farming practices.

The resolution was the result of a two and a half year process led by a robust and diverse community based coalition advocating for the Program. The coalition included 33 different groups representing students, parents, farmers, growers, and food sector workers, civil rights activists and environmentalists. Leadership for the coalition was provided by the Cincinnati Regional Food Policy Council, affiliate of the Ohio Food Policy Council and the Cincinnati Interfaith Workers Center.

The Los Angeles Unified School District started using the GFPP in 2012, redirecting $12 million of food dollars to local high road growers, improving working conditions and wages for food workers and the taste and nutritional value of school food. Since then, coalitions have sprung up in cities across the country. CPS is an early adopter of this value oriented system, and the coalition will continue work to help other institutions in the city adopt the program thereby multiplying its effect.

The program works by providing a template for choosing vendors and suppliers who employ ethical production systems as defined by five value categories. The goals of the program align with the value categories:

- **Nutrition**: to provide meals made with the healthiest, high quality ingredients possible
- **Local Economies**: to support local businesses throughout the food chain thereby keeping money in the regional economy and creating good paying jobs
- **Environmental Sustainability**: to choose producers who employ sustainable production systems that protect the environment while delivering high quality food
- **Valued Workforce**: to choose ethical producers who provide safe, healthy work conditions and fair compensation for food chain workers
- **Animal Welfare**: to purchase animal proteins from producers who provide healthy, humane care for farm animals

The resolution was a step to celebrate, but there remains hard work to be done. The board has directed the purchasing department to use the plan, and a careful assessment was done of the old purchasing rubric to understand where to begin to make adjustments. Expert members of the coalition stand ready to support the purchasing department in where and how to find high road vendors and how to apply budget considerations to accomplish the goals. Vendors and suppliers may need support to get up to the scale of production required to meet the needs of such a large institution. There is a chicken/egg aspect to this project that makes it daunting. But as one who has worked in food and farming for a couple of decades, I say “let us begin”.

Suelyn Shupe is a foodie from the ground up. She is a member of Urban Earth Farms CSA who trained for organic gardening at Grailville. She is now a member of Green Umbrella’s Local Food Action Team and is part of the Good Food Purchasing Plan coalition.
What better way to be introduced to the delights of local food than in a restaurant. These eateries offer a wide range of food from local growers, artisans, and wineries; some even have their own gardens and beehives. Many acknowledge their sources but, if not, please ask. It takes time and effort to source locally, sometimes even more money, but the results are worth it.

### RESTAURANTS

**List provided by Slow Food Cincinnati**

<table>
<thead>
<tr>
<th>Restaurant</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 Brix</td>
<td>101 Main Street, Milford, OH 45150</td>
<td>513-831-2749</td>
<td>20Brix.com</td>
</tr>
<tr>
<td><strong>Bauer Farm Kitchen</strong></td>
<td>435 Elm St., Cincinnati, OH 45202</td>
<td>513-621-8555</td>
<td>BauerCincinnati.com</td>
</tr>
<tr>
<td>Bite</td>
<td>1279 State Route 131, Milford, OH 45150</td>
<td>513-831-2483</td>
<td>BiteFoodie.com</td>
</tr>
<tr>
<td><strong>Bouquet Restaurant and Wine Bar</strong></td>
<td>519 Main St., Covington, KY 41011</td>
<td>859-491-7777</td>
<td>BouquetRestaurant.com</td>
</tr>
<tr>
<td><strong>Branch</strong></td>
<td>1535 Madison Rd, Cincinnati, OH 45206</td>
<td>513-221-2702</td>
<td>EatAtBranch.com</td>
</tr>
<tr>
<td><strong>Casa Figueroa</strong></td>
<td>6112 Montgomery Rd, Cincinnati, OH 45213</td>
<td>513-631-3333</td>
<td>CasaFig.com</td>
</tr>
<tr>
<td><strong>Colonial Kitchen &amp; Catering</strong></td>
<td>22 N. Ft. Thomas Ave., Ft. Thomas, KY 41075</td>
<td>859-215-0200</td>
<td></td>
</tr>
<tr>
<td><strong>Commonwealth Bistro</strong></td>
<td>621 Main St., Covington, KY 41011</td>
<td>859-916-6719</td>
<td>CommonwealthBistro.com</td>
</tr>
<tr>
<td><strong>Coppin's at Hotel Covington</strong></td>
<td>638 Madison Ave., Covington, KY 41011</td>
<td>859-905-6800</td>
<td>HotelCovington.com/Dining</td>
</tr>
<tr>
<td><strong>Dutch's Larder</strong></td>
<td>3378 Erie Ave., Cincinnati, OH 45208</td>
<td>513-871-1446</td>
<td>DutchsCincinnati.com</td>
</tr>
<tr>
<td><strong>Fireside Pizza</strong></td>
<td>773 E. McMillan St., Cincinnati, OH 45206</td>
<td>513-751-3473</td>
<td>FiresidePizzaWalnutHills.com</td>
</tr>
<tr>
<td><strong>Fond Lunch and Deli</strong></td>
<td>10764 Montgomery Rd., Cincinnati, OH 45242</td>
<td>513-607-1854</td>
<td>FondCincinnati.com</td>
</tr>
<tr>
<td><strong>Grassroots &amp; Vine</strong></td>
<td>1011 S. Ft. Thomas Ave., Ft. Thomas, KY 41075</td>
<td>859-814-8391</td>
<td>GrassRootsAndVine.com</td>
</tr>
<tr>
<td><strong>Jean Robert's Table</strong></td>
<td>713 Vine St., Cincinnati, OH 45202</td>
<td>513-621-4777</td>
<td>JRTable.com</td>
</tr>
<tr>
<td><strong>Maplewood Kitchen and Bar</strong></td>
<td>525 Race St., Cincinnati, OH 45202</td>
<td>(513) 421-2100</td>
<td>MaplewoodKitchenandBar.com</td>
</tr>
<tr>
<td><strong>Meadowlark</strong></td>
<td>5531 Far Hills Ave., Dayton, OH 45429</td>
<td>937-434-4750</td>
<td>MeadowlarkRestaurant.com</td>
</tr>
<tr>
<td><strong>Metropole at 21c Hotel</strong></td>
<td>609 Walnut St., Cincinnati, OH 45202</td>
<td>513-578-6600</td>
<td>MetropoleonWalnut.com</td>
</tr>
<tr>
<td><strong>Mita's</strong></td>
<td>501 Race St., Cincinnati, OH 45202</td>
<td>513-421-6482</td>
<td>Mitas.co</td>
</tr>
<tr>
<td><strong>Orchids at Palm Court</strong></td>
<td>35 West Fifth St., Cincinnati, OH 45202</td>
<td>513-421-9100</td>
<td>OrchidsatPalmCourt.com</td>
</tr>
<tr>
<td><strong>Otto's</strong></td>
<td>521 Main St., Covington, KY 41011</td>
<td>859-491-6678</td>
<td>OttosonMain.com</td>
</tr>
<tr>
<td><strong>Panino</strong></td>
<td>1315 Vine St., Cincinnati, OH 45202</td>
<td>513-381-0287</td>
<td>FindPanino.com</td>
</tr>
<tr>
<td><strong>Postmark</strong></td>
<td>3410 Telford St., Cincinnati, OH 45220</td>
<td>513-381-3663</td>
<td>PostmarkRestaurant.com</td>
</tr>
<tr>
<td><strong>Pleasantry</strong></td>
<td>118 W. 15th St., Cincinnati, OH 45202</td>
<td>513-381-1969</td>
<td>PleasantryOTR.com</td>
</tr>
<tr>
<td><strong>Please</strong></td>
<td>1405 Clay St., Cincinnati, Ohio 45202</td>
<td>513-405-8859</td>
<td>PleaseCincinnati.com</td>
</tr>
</tbody>
</table>

Slow Food is a “global, grassroots movement with thousands of members around the world that links the pleasure of food with a commitment to community and the environment.” Slow Food Cincinnati awards the Snail of Approval based on “contributions to the quality, authenticity and sustainability of the food supply of Greater Cincinnati.” [SlowFoodCincinnati.org](http://www.SlowFoodCincinnati.org).

**What’s Hot in 2019 Culinary Trends:**

- Zero-waste cooking (elevated cuisine using food scraps)
- Hyper-local (e.g. restaurant gardens, onsite beer brewing, house-made items)
- Craft/artisan/locally produced spirits
Walnut Hills continues its revitalization story by adding one of the CORV Guide’s listed artisanal producers. Congratulations to The Pickled Pig proprietors Gary Leybman and Libby Power. They opened a brick and mortar storefront at 645 E. McMillan Street, just across from Landlocked Social Coffee Shop, the White Whale (fine art) Tattoos, and a collaborative workspace. The Pickled Pig offers deli-style lunches and a refrigerator case of their signature fermented and pickled veggies for carryout. The beautifully renovated space gleams with tile and stainless steel, and a large smoker figures prominently in the tidy, slat-fence back patio. The smoker serves as a marker of Leybman’s original craft specialty of smoking meat, which he learned during a season working on Put-In-Bay island in Lake Erie.

Leybman’s business evolved organically, it started with him following a modest impulse to blog about adventures in finding smoked foods around the Tri-State. Then he developed his own products, and with that the dream of owning his own shop also began. Leybman’s background in food and restaurants started with high school vocational culinary training, attending the culinary school at the Pennsylvanina Institute of Culinary Arts, and then sixteen years in the restaurant industry, and as a personal chef. His initial commercial production was a real niche specialty - smoked bones for pet treats – while perfecting his technique with smoked meat for human consumption. The addition of pickled and fermented veggies was inspired in equal parts by having a backyard garden and his childhood origins in Belarus, where pickling and storing up food is a way of life. He began pickling with cucumbers, since that was the crop in abundance from the garden. Since then he has added other familiar garden veggies to the pickle jar, as well as different kinds of kimchee, kraut and kvass. To make his line of The Pickled Pig products that can be found in local stores, Leybman rented kitchen space from his restaurant employers, and eventually in Rachel DesRochers’ incubator kitchen in Covington. The Pickled Pig is a true Cincinnati-grown business.

As much as possible, Leybman sources his ingredients from farmers he met while working half a dozen local farm markets selling The Pickled Pig products. (Since the opening of the storefront, he has discontinued selling at markets.) Pork currently comes from the Bezold Farm, and veggies from a variety of growers. Consistency and uniformity are to some degree a necessity, which can be a challenge for local small growers. Even so, Leybman is committed to using local produce.

Check out their website, SmokedAndPickled.com, for more information about their store hours and products.

Karen Arnett is a former freight pilot and weather forecaster who loves to observe the natural world. She is a beekeeper and gardener and besides helping with the CORV Guide, she’s on the planning team for the Midwest Native Plant Society’s annual conference. She also helps plant trees in her community. (Written with assistance from Amanda Pazzo.)
Community Supported Agriculture (CSA)

Community supported agriculture (CSA) is a plan where community members become shareholders, pay an upfront fee, possibly exchange some work, and in return get a share of the harvest and/or other products during agreed upon times of the year. Shareholders are taking some risk by participating in the “adventure of farming” and what is successful that season; shareholders are also getting the benefits of regular connection with a grower and their land.

Some of the varied structures of CSAs that have developed are: ownership by a co-op or community, not just a farmer; work and non-work shares available; can extend throughout the year, not just summer and fall; products can include not only vegetables and fruits, but meat, eggs, milk, mushrooms and herbs.

For more details about products of the following CSAs, see the Farm Listings (pp. 20–23).

INDIANA

FRANKLIN CO.
Michaela Farm
JEFFERSON CO.
The Eaton Farm
RIPLEY CO.
Easter Rising Farm

PENDLETON CO.
Fox Run Environmental Education Center
SCOTT CO.
Elmwood Stock Farm

CLERMONT CO.
Farm Beach Bethel
CLINTON CO.
That Guys Family Farm & That Girls Flowers

BROWN CO.
Back Acres Farm
BUTLER CO.
Schaefer’s Farm Market & CSA LLC

OHIO

CRAWFORD CO.
Greenacres Farm

HAMILTON CO.
Our Harvest Cooperative
TURKEY

KENTUCKY

BOONE CO.
Dark Wood Farm
KENTON CO.
Rains & Sun Hilltop Farm

PENDLETON CO.
Clermont County Community Foundation

KENTUCKY

BOONE CO.
Dark Wood Farm
KENTON CO.
Rains & Sun Hilltop Farm

PENDLETON CO.
Clermont County Community Foundation

CSA: Community Supported Agriculture first developed in Japan and Switzerland in the 1970s. In the 1980s the idea became popular in the USA and also spread to several countries within Europe.

Eden Urban Farms, LLC
Urban Earth Farms
HIGHLAND CO.
Fair Ridge Farm
TS Farms
MONTGOMERY CO.
Hungry Toad Farm
PREBLE CO.
Boulder Belt Eco-Farm
WARREN CO.
The Goodlife Farm

I only grow what I would feed to my family.
Jennifer Bayne, 7 Wonders Farm
(Butler Co., OH)

Our Harvest

We create access to healthy, local food in a way that honors land and labor.

www.OurHarvest.coop

Community Friends Meeting

Religious Society of Friends (Quaker)
Working for Peace and Sustainability

3960 Winding Way, 45229
513-861-4353
communityfriendsmeeting.org
9:45am every Sunday
(includes children’s program)
Growing practices play an important role in healthy food and a healthy planet. Many terms are used to describe the various growing methods which can create confusion for the consumer. The list below clarifies the terms used in this guide. Developing a relationship with your growers and/or market manager and asking questions will further clarify these growing practices. We support sustainable food production which evolves through education and dialogue.

**(B) Biodynamic:** A unified approach to agriculture which tends the soil and the farm as living organisms, considers animals an integral part of a living ecosystem, and strives to bring community into farming. There is a certification process in order to use the biodynamic label.

**C) Conventional:** How most farms have operated over the past 50-plus years. Commercial fertilizers and synthetic chemicals are likely used.

**(CNG) Certified Naturally Grown:** A grassroots, affordable certification program for farmers who sell locally and directly to customers. Its standards are based on the National Organic Program but uses peer to peer inspection instead.

**(CRCC) Crop Rotation, Use of Cover Crop:** A method to help hold the soil, renew fertility, and reduce pests.

**(FSC) Forest Stewardship Council:** Practices that respect natural habitats by restricting the conversion of new forestland; prohibiting illegal harvesting, the use of hazardous pesticides or genetically modified trees; and supporting fair labor policies.

**IPM) Integrated Pest Management:** Matches information with available pest-control methods to prevent unacceptable levels of pest damage while using the most economical means and causing the least possible hazard to people, property, and the environment.

**(Non-GMO) Non-genetically modified organisms:** Are novel organisms created in a laboratory using genetic modification/engineering techniques. Some growers specify not using GMOs in seeds or in animal feed.

**(O) Certified Organic:** The operation is certified by a United States Department of Agriculture accredited agency by a neutral third party professional inspector to meet national standards for raising produce or livestock in a way that does not harm the environment with synthetically derived inputs and that preserves or improves soil fertility, soil structure, and farm sustainability. Some people consider this the minimum for insuring sustainable growing practices.

**(P) Permaculture:** A design system for creating sustainable human environments which, for food production, begins with soil building and focuses on perennials.

**(FR) Free Range:** At a minimum, animals have access to an outside area.

**(GF) Grass Fed:** Animals are mainly raised on pasture instead of being confined in feedlots and fed grain. Grass-finished animals are raised entirely on pasture and are fed stored hay and grass over the winter.

**(HB) Heritage Breeds:** Traditional breeds raised by farmers before industrial agriculture drastically reduced breed variety.

**(HF) Hormone Free:** Growth hormones are not used to force an animal to gain weight, increasing incidences of disease and leading to the routine prescription of antibiotics. (Hormones are not permitted in chicken production.)

**(HR) Humanely Raised:** Animal stress is limited through sufficient space, shelter, and gentle handling.

**(NR) Naturally Raised:** Animals cannot be given antibiotics, hormones, or animal by-products.

**(P) Pastured:** An animal spends tim
**OHIO**

**ADAMS CO.**

Shagbark Farm Ohio
*B, CRCC, FSC, IPM, LS, P, PF SA*
ShagbarkFarmOhio.com
shagbarkfarmohiollc@gmail.com
1805 Lindale Nicholsville Rd.
Amelia, OH 45102

**Products:** berries, heirloom melons, wild mushrooms, “Dam Good Jam”, hickory syrup, herbs, herbal teas, foraged edibles

**Sold:** Hyde Park FM, check website for additional locations

**BROWN CO.**

Back Acres Farm
*SA, CRCC, PF, T, FB, GF, HF, HB, NR*
pattycakes3@frontier.com
Georgetown, OH

**Products:** pastured eggs; grass fed beef, lamb, pork, chicken and turkey; seasonal vegetables; spelt

**Sold:** Anderson FM, College Hill Coffee House, CSA

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*Value-added foods are those that have been processed in some way. Examples include pickles, soup, and pasta sauce.

**Symbols to watch for:**

- Our Donors
- Growing Practices

**Questions to know your farmer, know your food:**

- Did you grow this produce yourself?
- Where is the farm or plot of land and how big is it?
- How long have you been growing or farming?
- What practices do you use to control pests, disease, or weeds and to tend the soil on your farm?
- Is your farm open to the general public to visit?
- What is this? How do you cook this product?

**Questions for meat, chicken, and egg producers:**

- Do you use antibiotics or hormones, steroids, or other growth promoters?
- What type of feed do you give your animals?
- How are your animals raised?
- How much time do your animals have outside?

**Bixler Farm Market**
*B, CRCC, PF, GF, HB, HF, HR*
937-515-0109
vbixler2000@yahoo.com
7389 Clifton Ave. Russellville, OH 45168

**Products:** variety of vegetables, free range chickens, brown eggs, jellies, homemade noodles, and baked goods like blackberry jam, cake on request

**Sold:** Bixler Bixler Farm Market-Sunday-Thursday call for time and appointment, Saturday 9-noon, Fri 10-5, Ridley FM, Georgetown FM

**Emmett Ridge Farm**
*B, CRCC, PF, FB, GF, HB, HF, HR*
EmmettRidgeFarm.com
Lauren@emmettridgefarm.com
1805 Lindale Nicholsville Rd.
Amelia, OH 45102

**Products:** Grassfed Beef, Pasture Raised Pork, Pasture Raised Chicken and Turkeys as well as eggs. Hosting Corporate Events, Weddings, Birthday Parties, and more

**Sold:** on website. Pick-up or delivery.

Agriculture is Ohio’s number one industry contributing jobs for one in seven Ohioans, and more than $107 billion to the state’s economy. OhioProud.org
# Local Food Producers

**Mark’s Pure Honey**  
*PF*  
513-373-2724  
wesselerm@yahoo.com  
5231 Tricounty Highway  
Mount Orab, OH 45154  
**Products:** raw local honey, bee pollen, bee swarms wanted  
**Sold:** On-site, can order ahead, Louisi’s in Eastgate, Bite Restaurant in Milford, Burger Farm in Newtown

**Straight Creek Valley Farm**  
*crcc, IPM, PF, SA, FR, HF, HR, NR*  
StraightCreekValleyfarm.com  
6489 Straight Creek Rd  
Georgetown, OH 45121  
**Products:** Free range eggs, a 3/4 acre summer garden with all the typical produce, meat - rabbits and beef, hay, buckwheat, agri-tourism  
**Sold:** Farm store, visit our website

**7 Wonders Farm**  
*B, crcc, IPM, PF, SA, FR, HF, HR, NR*  
7wondersfarm@gmail.com  
5872 Oxford Milford Rd.  
Somerville, OH 45064  
**Products:** Year round vegetables; microgreens; pasture raised pork, chicken and lamb  
**Sold:** On farm, Oxford FM, Fairfield FM, West Chester FM

**Harris-Miller Farm**  
*O, GF*  
513-524-9419  
millersibyl883@gmail.com  
6578 Fairfield Rd., Oxford, OH 45056  
**Products:** certified organic grains, 100% grass fed cattle, 1/4 and 1/2 shares & individual cuts available  
**Sold:** Farm pickup, MOON  
Co-op Store in Oxford

**Locust Run Farm**  
*O*  
513-478-1761  
lucustrunfarm@gmail.com  
PO Box 182, Oxford, OH 45056  
**Products:** lettuce, onions, tomatoes, peppers, and carrots  
**Sold:** Oxford FM, Moon Coop (local and organic food store in Oxford)

**Schaefer’s Farm Market & CSA, LLC**  
*crcc, IPM, PF, SA, FR, HF, HR, NR*  
SchaeferSFarmMarket.com  
513-726-5307  
schaeferscsa@gmail.com  
5024 Jacksonburg Rd.  
Trenton, OH 45067  
**Products:** homegrown produce, flowers, fall decor, honey, jams, eggs  
**Sold:** on farm, Contact for off-farm markets

**B & D Goats**  
*C, FR, GF, HF, HR, NR*  
BDGoats.com  
513-553-1422  
bdgoats@yahoo.com  
2644 State Route 132  
New Richmond, OH 45157  
**Products:** goat’s milk soap & lotion, herbal soap, chicken eggs, homemade jams & jellies, honey, goat meat  
**Sold:** At farm, via website

**Can-Du Farm**  
*IPM, LS*  
513-734-7213  
candufarm@yahoo.com  
2935 State Route 125  
Bethel, OH 45106  
**Products:** tomatoes, eggplant, peppers, okra, onions, garlic, cucumbers  
**Sold:** Madera FM, Blue Ash FM, Hyde Park FM

**Farm Beach Bethel**  
*SA, crcc, PF, B, GF, HF, HR, NR*  
Find us on Facebook  
513-734-6928  
1938 State Route 133  
Bethel, OH 45106  
**Products:** a wide variety of produce including lettuces and many dark, leafy greens. Cow Herd Shares (dairy) available, please call. Pastured chickens fed with certified organic, local feed. Orders appreciated.  
**Sold:** Findlay Market-Sat., Hyde Park FM, Winter Market of Hyde Park

**Gray Fox Farms**  
*O, CR, CC, IPM, PF, SA*  
GrayFoxFarmsOhio.com  
3620 State Route 222  
Batavia, OH 45103  
**Products:** organic produce: tomatoes, green beans, bell and hot peppers, herbs, greens (lettuce, arugula, kale), squash (yellow, zucchini, and winter), potatoes, maple syrup  
**Sold:** Farm, Our Harvest Coop, Susan’s Natural World, Harvest Market, selected restaurants, check website for current list of locations

**Mud Foot Farm**  
*SA, CRCC, PF, FR, HF, HR, NR*  
513-797-0973  
mudfootfarm@yahoo.com  
Amelia, OH 45102  
**Products:** produce; beyond free range eggs; grass fed lamb and beef; pasture raised poultry; pawpaw fruit/trees  
**Sold:** Contact us for direct sales and wholesale purchases

**Pringles Orchard**  
Find us on Facebook  
513-625-9866  
2697 Pringle Rd.  
Goshen, OH 45122  
**Products:** apples with U-pick Sept. to mid-Oct., cider, honey, jam, fall decorations and pumpkins, pecans  
**Sold:** on Farm: call or check FB for times

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**We want our customers to know exactly where their food is grown and how it is produced.**  
Elizabeth Tindall, Schaefer’s Farm Market & CSA, LLC (Butler Co., OH)
The Organic Farm at Bear Creek, LLC
*O, SA, CRCC
OrganicFarmatBearCreek.com
513-470-7617
460 Bear Creek Rd.
Felicity, OH 45120
Products: certified organic seasonal produce and value-added products: soups, salsas, sauces, dressings, jams, teas and dried herbs
Sold: Direct Buy/Home Delivery, Harvest Mkt (Milford), Pipkins, Susan's Natural World, Jungle Jim's Eastgate & Fairfield, Our Harvest, Local Food Connection

CLINTON
Branstrator Farm LLC
*p, IPM, LS, SA
BranstratorFarms.com
937-725-5607
885 North George Rd.
Clarksville, OH 45113
Products: asparagus, winter squash and pumpkins
Sold: Pipkins Market & Dorothy Lane Markets, Local Food Connection, Aberlin Springs

That Guys Family Farm & That Girls Flowers
*p, FR, GF, HR, NR
ThatGuysFamilyFarm.com,
ThatGirlsFlowers.com
937-289-3151
394 State Route 380
Clarksville, OH 45113
Products: certified organic produce and cut flowers; specializing in greens, tomatoes, root crops and hand tied bouquets
Sold: Deerfield FM, Local Food Connection, Dorothy Lane Markets and CSA

Walnut Ridge Acres
*IPM, PF, SA, B, CRCC, HB, HF, NR
WalnutRidgeAcres.com
937-289-3222
7912 Route 22/3
Clarksville, OH 45113
Products: produce and cut flowers; Berkshire pasture-raised pork
Sold: Hyde Park FM, Blue Ash FM, Wyoming FM, and Clinton County FM

Webb Valley Farm
*B, T, CRCC, PF, SA, FR, GF, HF, HR, NR
WebbValleyFarm.com
937-382-5480; cell: 937-725-1690
1134 N. Webb Rd
Wilmington, OH 45177
Products: grass fed beef, pasture raised pork, pasture raised lamb, pasture poultry, free range eggs and hand crafted soap and lotion bars
Sold: Bellbrook Buying Club, Deerfield FM, Farm Store every Saturday 1:30-4:00 Year round & during the week by appointment

HAMPTON

Bee Haven
BeeHavenHoney.com
53-542-5621
sam@beehavenhoney.com
Cincinnati, OH 45232
Products: raw and creamy honey, beeswax candles, salves and lip balm, jams sweetened with honey
Sold: Findlay FM (Sat & Sun) and The Chocolate Bee (in Northside)

Camp Washington Urban Farm
P, CRCC, IPM, SA, PF
CWUrbanFarm.org
513-256-8908
urbanfarm@camp-washington.org
3220 Colerain Ave.
Cincinnati, OH 45225
Products: garlic, heirloom tomatoes, onions, broccoli, kale, peppers, herbs and other seasonal vegetables
Sold: Madison's at Findlay Market, Northside FM, CAMP CART (mobile), call for direct sales

Carriage House Farm
*SA, CRCC, PF, IPM
CarriageHouseFarmllc.com
513-967-1106
2872 Lawrenceburg North Bend, OH 45052
Products: honey, flour & grains, produce with a focus on herbs, root crops, & leafy greens
Sold: On Farm, CSA, Findlay FM (Sat) Retailers: Avril-Ble & Sons, Bridgetown Finer Meats, Humbert Meats, Langen Meats, Lydia's on Ludlow, Deeper Roots, and other Restaurants

Eden Urban Farms, LLC
*CRCC, IPM, PF, SA, S
Find us on Facebook edenurbangardens@gmail.com
Cincinnati, OH
Products: wide variety of herbs, berries, leafy greens, squashes, tomatoes, peppers
Sold: Pleasant Ridge Tailgate FM, Norwood FM, CSA

Funke's Greenhouse
IPM, PF, SA
Funkes.com
Find us on Facebook 4798 Gray Rd.
Cincinnati, OH 45232
Products: huge selection of vegetable and herb starts and other speciality cultivars
Sold: on-site

Gorman Heritage Farm
*p, CRCC, SA, PF, FR, GF, HF, HR, NR
GormanFarm.org
513-563-6663
10052 Reading Rd., Evendale, OH 45241
Products: cage free eggs, local honey, chicken, turkey, pork, beef (preorder suggested, quantities limited) vegetables and herbs available in the Farm Shop. Flower Cutting Garden subscriptions. Garden Rental plots. Volunteer opportunities.
Sold: Onsite Farm Market – see website for availability

Greenacres Farm
*CRCC, PF, FR, GF, HF, HR, NR
Green-Acres.org
513-891-4227
8255 Spooky Hollow Rd.
Cincinnati, OH 45242
Products: Grass fed Black Angus Beef, pastured chickens, pastured turkeys, grass-fed lamb and Woodland raised pork
Sold: Greenacres Farm Store, CSA

Our Harvest Cooperative
*p, CRCC, IPM, PF, SA, GF, HF, HR, NR
OurHarvest coop
513-620-4642
ourharvest@ourharvest.coop
1250 Tennessee Ave.
Cincinnati, OH 45229
Products: wide variety of seasonal produce including greens, carrots, beets, turnips, squash, lettuce, tomatoes and potatoes; grass fed beef
Sold: year-round CSA pick-up locations around the city; area restaurants, retail outlets, and institutions; see website for up-to-date list and to sign up for CSA

Permaganic ECO GARDEN
*p, SA, CRCC, PF
Permaganic.org
Find us on Facebook 1718 Main St.
Cincinnati, OH 45202
513-621-GROW(4769)
Free and open to the public.
Donations welcome
Products: experiential permaculture happenings, free meals, cooking classes and community gatherings.
Sold: On website and Permaganic FB

Running Creek Farm
*SA, CRCC, PF
513-522-5220
Mt. Healthy, OH 45231
Products: wide variety of produce, locally grown, pesticide-free - heirloom tomatoes, specialty potatoes, gourmet garlic, herbs, lettuce, greens, peppers, eggplant, squash, flowers and much more
Sold: Hyde Park FM, Northside FM

Turner Farm
*p, CRCC, FR, GF, HF, HR, NR
TurnerFarm.org
513-561-7400; info@turnerfarm.org
7400 Given Rd., Cincinnati, OH 45243
Products: wide variety of certified organic seasonal produce; herbs; pick your own flowers & flower CSA, mushrooms, wheatgrass and microgreens; eggs; meat: by the cut and pre-order beef, chicken, lamb and pork. Call or e-mail for ordering. Gardening and Culinary Educational classes.
Sold: Farm Shed - straight down driveway, Madeira FM, Findlay Market - Sat.
Symbols to watch for: *Our Donors *GROWING PRACTICES

**Urban Earth Farms**
* CRCC, IPM, P, SA, S
EtnightEcovillage.org
uufadmin@etnightecovillage.org
824 Etnight Ave.
Cincinnati, OH 45205

**Products:** 3 season organically grown veggies, herbs, flowers, and fruit.

**Sold:** CSA share

**Fond Market & Co.**
* g
Find us in Milford, Freedom Farm Market, Dayton (Sat.), local restaurants, CSA

**Fair Ridge Farm**
* B, CRCC, IPM, P, PF, SA
FairRidgeFarm.com
9706 Fair Ridge Rd. Hillsboro, OH 45133

**Products:** in season produce and all year round: veggies, csa share, breads, preserves, herbs, flowers, lavender, homemade jams & jellies, cut & potted herbs, vegetable & flower plants, vegetables, herbal soaps & lotions.

**Jaybird Farms**
* IPM, LS, SA, NON-GMO
JaybirdFarms.com
937-442-4800, 513-633-5218
2091 State Route 321, Sardina, OH 45171

**Products:** herbs, microgreens, cut flowers, lavender, homemade jams & jellies, cut & potted herbs, vegetable & flower plants, vegetables, herbal soaps & lotions

**Sold:** Loveland FM, Madeira FM, Montgomery FM, Biltmore Restaurant in Milford, shop online on our website

**Grassroots Farm & Foods**
* FR, GF, HB, HF, HR, NR
GrassrootsFoods.biz
740-634-2440
1727 Frost Rd.
Hillsboro, OH 45133

**Products:** beef, lamb, chicken, pork, eggs, prepared foods. 100% grass-fed (American Grassfed Association certified) cattle & sheep on certified organic pasture; unconfined chickens & hogs supplemented with non-GMO grains.

**Sold:** Blue Ash FM, Lehr’s Prime Market in Milford, Freedom Farm Market, Hyde Park FM, Pipkin’s Market

**Wildwood Flora**
* B, CRCC, IPM, P, PF, SA
Wildwoodflora.com
Find us on Facebook
513-348-6020
wildwoodflora33@gmail.com
4848 Gray Rd.
Cincinnati, OH 45232

**Products:** plant starts and cut flowers

**Sold:** Anderson FM, Findlay FM, Yellow Springs FM, on site (call ahead)

**Urban Greens**
* ZERO SPRAY
UrbanGreensFresh.com
513-255-3499
ryan@urbangreensfresh.com
513-255-3499
UrbanGreensFresh.com
* b, ccrc, ipm, p, pf, sa
C

**Grassroots Farm & Foods**
* FR, GF, HB, HF, HR, NR
GrassrootsFoods.biz
740-634-2440
1727 Frost Rd.
Hillsboro, OH 45133

**Products:** beef, lamb, chicken, pork, eggs, prepared foods. 100% grass-fed (American Grassfed Association certified) cattle & sheep on certified organic pasture; unconfined chickens & hogs supplemented with non-GMO grains.

**Sold:** Blue Ash FM, Lehr’s Prime Market in Milford, Freedom Farm Market, Hyde Park FM, Pipkin’s Market

**Boulder Belt Eco-Farm**
* SA, CRCC, PF, FR, GF, HF, HR, NR
BoulderBelt.com
Find us on Facebook
937-456-9724
3257 US 127 N
Eaton, OH 45320

**Products:** over 50 kinds of heirloom and hybrid fruits, vegetables and herbs including berries, pears, melons, beans, tomatoes; eggs, pastured chicken

**Sold:** Boulder Belt Farm Store, CSA, Richmond, IN FM Sat. 9-noon

**Hungry Toad Farm**
* o
Find us on Facebook
9370 Rooks Rd.
Centerville, OH 45458

**Products:** specialize in salad greens and Micro greens, heirloom tomatoes, hardneck garlic, carrot, beets, transplants of veggies and herbs, flowers and florals

**Sold:** Centerville FM, 2nd St. Market in Dayton (Sat.), local restaurants, CSA

**Preble**

**Boulder Belt Eco-Farm**
* SA, CRCC, PF, FR, GF, HF, HR, NR
BoulderBelt.com
Find us on Facebook
937-456-9724
3257 US 127 N
Eaton, OH 45320

**Products:** over 50 kinds of heirloom and hybrid fruits, vegetables and herbs including berries, pears, melons, beans, tomatoes; eggs, pastured chicken

**Sold:** Boulder Belt Farm Store, CSA, Richmond, IN FM Sat. 9-noon

**Cook’s Family Farm**
* CRCC, FR, GF, HF, HR, PF, NR, SA
937-238-9858
cooksfarm@embermail.com
3611 E. Lwr. Springboro Rd.
Waynesville, OH 45068

**Products:** 100% grass fed beef raised on our Bicentennial Farm (1803)

**Sold:** Deerfield Township FM, Waynesville FM

**Non-GMO** - A GMO, or genetically modified organism or Genetically Engineered (GE), is a plant, animal, microorganism or other organism whose genetic makeup has been modified. This relatively new science creates unstable combinations of plant, animal, bacterial and viral genes that do not occur in nature or through traditional crossbreeding methods. Most developed nations do not consider GMOs to be safe and have significant restrictions or outright bans on their production and sale. In the absence of mandatory labeling in the U.S. and Canada, the Non-GMO Project was created to give consumers the informed choice they deserve.

**Symbols to watch for:**
* Artisan/Cottage Producer

**Peace Angel Farm**
* PF, SA, FR, GF, HF, HR, NR
GoodLifeFamilyFarm.com
937-950-5788
146 W. Pike St.
Morrow, OH 45152

**Products:** garlic, blueberries & blackberries in season

**Sold:** Farm or mail order - must call ahead

**The Goodlife Farm**
* PF, SA, FR, GF, HF, HR, NR
GoodLifeFamilyFarm.com
937-238-9858
3611 E. Lwr. Springboro Rd.
Waynesville, OH 45068

**Products:** vegetables, fruit, herbs, plants, grass-fed, pork, chicken, eggs

**Sold:** Lebanon FM, Deerfield FM, on farm and our online market - The Farm Club

**White Clover Farm**
* GR, HR, NRF
WhiteCloverFarmOhio.com
513-562-7298
9600 East Prospect Rd.
Hillsboro, OH 45133

**Products:** 100% grass fed beef

**Sold:** AGA certified

**(Buying) local produced food is not only to support local small farmers or businesses, but also a benefit for the health and the community of those who buy it.**

Eduardo Rodriguez, My Artisano (Artisan/Cottage Producer)
Kentucky

**BOONE CO.**
*Dark Wood Farm*  
*CRC, PF, SA*  
DarkWoodFarmsstead.com  
2590 Lawrenceburg Ferry Rd.  
Petersburg, KY 41080  
**Products:** all-natural, pesticide-free seasonal vegetables  
**Sold:** CSA and restaurants

**BRACKEN**
*The Cox Family Farms*  
*GF, HF, HR, NR*  
TheCoxFamilyFarms.com  
151 Cox Lane  
Johnsville, KY 41043  
**Products:** grass fed beef  
**Sold:** On-line ordering

**CAMPBELL**
*Iddywild Farm*  
*GF, HR, NR, SA, CRC, PF*  
IddyWildFarm.Wordpress.com  
740-475-9157  
iiddywildfarm@gmail.com  
PO Box 191  
Melbourne, KY 41059  
**Products:** organic methods to grow 4 season salad greens, kale, onions, potatoes, shallots and the usual delicious suspects. Hydro lettuce and tomatoes. Chicken, eggs, and turkeys  
**Sold:** Findlay FM, Hyde Park FM, Northside FM, Other Markets

**PENDLETON**
*Fox Run Environmental Education center*  
*B, CRC, GF, FR, HR, HF, NR, O, PF, SA*  
foxRunEEC.org  
502-292-1037  
foxrunEEC@gmail.com  
PO Box 174, Falmouth, KY 41040  
**Products:** certified organic produce, herbs and flowers, plants; non-profit, educational programs for individuals and groups; online consultation, wildlife rehabilitation  
**Sold:** on site, Covington FM

**KENTON**
*Rains & Sun Hilltop Farm*  
*CRC, IPM, PF, SA, CNG*  
RainsAndSun.com  
859-432-3641  
10050 Marshall Road  
Covington, KY 41015  
**Products:** naturally grown fruits and vegetables from our family to yours. Focusing on the veggies you love with some new things to try. Small, CSA-centric farm.  
**Sold:** CSA with multiple pick-up sites in NKY and delivery options Tues. and Thurs.; Independence FM on Sat., Ft. Thomas FM

**SCOTT**
*Elmwood Stock Farm*  
*O, CR, EF, HF, HR, NR*  
ElmwoodStockFarm.com  
3520 Paris Rd.  
Georgetown, KY 40324  
**Products:** mixed vegetables, berries, herbs; grass fed beef and lamb; pastured pork, chicken, eggs; pastured Heritage Breed turkey; Heirloom commeal – all USDA Certified organic  
**Sold:** Hyde Park; CSA with pick up in Cincinnati and N. KY.

**INDIANA**

**DEARBORN CO.**
*Abundant Green Pastures*  
*B, GF, HB, HR, NR, PF, SA*  
AbundantGreenPastures.com  
812-437-3090  
1165 Chappelow Ridge Rd.  
West Harrison, IN 47060  
**Products:** 100% grass fed beef and pasture pork. No GMO Grains, only 2 lbs. of grain per pig per day.  
**Sold:** on farm and at Lettuce Eat Well FM

*Beiersdorfer Orchard*  
*LS*  
BeiersdorferOrchard.com  
812-487-2695  
21874 Kuebel Rd.  
Guilford, IN 47022  
**Products:** apples, peaches, pears, plums, apple cider, apple (with or without sugar), pear, & pumpkin butters, honey  
**Sold:** Farm Store year round, Madison’s at Findlay Market, Clifton Natural Food, and Kroger’s (cider)

*Honey Tree Acres*  
*B, CRC, GF, IPM, FR, HF, HR, NR, PF, SA, T*  
HoneyTreeAcres.com  
513-265-2796  
8036 St. Peter’s Rd., West Harrison, IN 47060  
**Products:** produce, Soy Free, Non-GMO Pasture raised meat chicken and eggs. Plants at the beginning of the season  
**Sold:** On farm

*Lobenstein Farm*  
*CNG, LS, CRC, FR, HR, NR*  
LobensteinFarmsca@gmail.com  
29703 Post 464 Rd., St. Leon, IN 47021  
**Products:** veg. plants in Spring, produce - sweet corn, cantaloupe, watermelon, tomatoes, green beans and much more; home grown beef, pork, lamb; October u-pick Pumpkin Festival  
**Sold:** Findlay FM, NativityNorthminster tagilate markets, Northside FM, Ft. Thomas FM, Wyoming Ave FM, Madeira FM

In 2017, sales at Kentucky farmers markets topped $14 million, up from $7.6 million in 2008. During the same time, 41 community farm markets have opened in the state and an additional 621 vendors have come on board. University of Kentucky
Being mindful of our food choices is the wisest investment we can make in our health and our planet.

Tiffany Wise, The Healing Kitchen
(Artisan/Cottage Producer)
HARVEST HOTSHOTS:

Meshewa Farm Foundation
7400 Given Road
Cincinnati, OH 45243-1540
TurnerFarm.org
513- 561-7400

Sisters of Charity of Cincinnati
5900 Delhi Rd.
Mount St. Joseph, OH 45051
SrCharityCinti.org

CULTIVATORS:

Debbie and Dick Westheimer
Perelandra Farm

SEED SAVERS:

Findlay Market
1801 Race St.
Cincinnati, OH 45202
FindlayMarket.org
513-665-4839

Slow Food Cincinnati
SlowFoodCincinnati.org
Food: Good, Clean & Fair for All