

2017

FARM AND FOOD DIRECTORY



Link to your Local Foods & Artisans



**Linking
Local
Producers &
our
Community**

Limestone &
Buffalo Trace
Region

Created by:

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& Wendy Noble's Business
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Mission

It's an exciting time for **Agrarian- Based Business Owners**; some farmers are using conventional practices, while other Producers are diversifying and increasing organic farming methods. Many of these operations are small businesses within Kentucky and Southern Ohio. Consumers are smarter, so they're demanding better food products for health and for environmental reasons. When people support local producers it gives them a chance to ask them questions about how farmers manage their livestock and produce, and they can often visit the farms which creates a more direct link to our farms and food.

Close to 60% of Kentucky and Southern Ohio's farms are smaller farms. These are determined by 1) their annual sales below \$10,000 and 2) Their acreage. The national average identifies most farms have over 400 acres while the farms in our state and region average under 200 acres (NASS 2014).

National Agriculture Statistical Service 2014



Why Buy Local & What should I ask Producers?

- **LOCAL foods are fresher!** If meats, fruits and vegetables are physically closer to us, they don't go through multiple traveling processes before they get to us. Some foods travel across the U.S. and from other countries; they are degraded and the vitamins and nutrients are reduced in this process. Consumers can visit farms to understand the types of practices they use for: pest control, livestock food, soil management and overall sanitation. Foods grown with less chemicals taste better and are more colorful (these colors often signify the levels of antioxidants and available vitamins in foods).
- **ECONOMICS:** It makes sense. Large shipping costs are reduced and production stays on a regional level. Smaller farms are **reducing input**, by using what's on their farms to recycle, like creating healthy soils and buying less fertilizer while **increasing output** and production.
- **ORGANIC?** Some farms choose to use organic practices but aren't certified organic. These producers are listed as **O.P. in this directory**. These growers use fewer, or no synthetic additives and use environmentally friendly pest controls, such as soaps and IPM, versus harsh chemicals.
- **SOILS:** Farmers are beginning to understand that synthetic fertilizers and other chemicals can damage soils long-term, so they are composting more, reducing tillage, planting and harvesting healthier field plants for fodder, rotating livestock, and using cover crops to increase soil nutrients.
- **Meats:** Many small farmers are concerned about the levels of GMO's and chemicals in our livestock. These Producers are choosing to create healthier, more humane living conditions and are choosing to feed their livestock nutrient rich vegetation in their fields, which helps *people* receive higher levels of nutrients.

Extension & College Contacts

Mason County

Maysville Community & Technical College
Agriculture/Horticulture Instructor: Carrie Taylor
carriel.taylor@kctcs.edu (606)759-7141 ext. 66232
Dennis Perry (Adult Agriculture Instructor) Morehead
(606) 776-0800

Mason County Extension: Horticulturist: Macy
Fawns macy.fawns@uky.edu (606) 564-6808

Bracken County

(606) 735-2141
1120 Brooksville-Germantown Rd, Brooksville, KY

Fleming County

(606) 845-4641 1384
Elizaville Rd. Flemingsburg, KY

Lewis County

(606) 796-2732
284 2nd St, Vanceburg, KY

Robertson County

(606) 724-5796
Cap Bldg, Mt Olivet, KY

Adams County

(937) 544-2339 rowe.316@osu.edu
215 N Cross St. Room 104, West Union, OH

Brown County

www.ag.ohio-state.edu (937) 378-6716
740 Mt. Orab Pike, Georgetown, OH

Farmers Markets



FARMERS MARKETS &

local events are
beginning to appear
in regions across the

country; they can act as hubs which allow people to
purchase local foods & directly from Producers. *
These vary annually, contact local extension offices for
information.

Mason County Tuesday- 3PM- 7PM Thursday-
10AM- 2PM Saturday- 9 AM- 2PM *Tractor
Supply, Maysville

Fleming County

Tuesday- 2PM- 5PM Saturday- 8AM- sell out
Extension Office Parking Lot

Tuesday- 7AM- sell out Thursday- 7AM- sell out
Saturday- 7AM- sell out *Vanceburg Between
McDonald's & DG*

Lewis County

Tuesday- 7AM- sell out Thursday- 7AM- sell out
Saturday- 7AM- sell out *Vanceburg Between
McDonald's & DG*

Adams County

Wednesday- 12pm-6pm *261 Burnt Cabin Rd,
Seaman*

Robertson County

Friday- 9am-1pm *69 Mcdowell Dr, Mt
Olivet*

Blue Licks State Park: Fridays- 3-7p.m

Bracken County

Tuesdays 11am.-4pm. Saturdays 9am-1pm
Courthouse Lawn

Brown County Thursday- 3pm- 7pm *Main &
Cherry St, Georgetown*

Community Gardens: *Mulberry Community Gardens* is located at 218 E. Third Street, Maysville (across from the Mason County Library), and is active between March through September: offers fresh produce (you pick). The current contact is: Carrie Taylor, Horticulturist: carriel.taylor@kctcs.edu (606) 759-7141 ext. 66232

Food Banks:

~**Mason County Food Bank:** Rebecca Cartmell rcartmell@gmail.com (606) 375-6863: **Food Tues., W, Thurs.**, from 2:00-4:00p.m.

~**The Shepherd's House:** 209 E. Third Street, Maysville: Karen Glenn (606) 407-1601: **Food Third Tuesday** of every month from 10:00am. -12:00pm. (back entrance of old VFW)

Culinary

*The following eateries use at least some local/regional food sources

Babz Bistro Food Truck Barbara Goldman, 113 Third Street, Downtown Maysville barbaragoldman123@gmail.com (606) 375-8379

Café Stone, The Stone Family, 912 Kenton Station Rd, (*Mason Family Drug*) 7-4:00pm. (606) 759-1311

Lil' Jumbo Coffee Company Sean Connelly LilJumbo@Washinton Hall Café, 7-4:00pm. Old Washington Kentucky. Local baked goods & Home Cooked meals...Daily (646)226-8414

The Parc Café 35 E. Second Street, Downtown Maysville KY (606) 564-9704

Ripley's Gourmet Tortillas Syl Flores, Market Street, Downtown Maysville syl@fwop.org, (937) 392-4000



Vineyards/Wineries

Baker's-Bird Winery Proprietor: Dinah Bird (859) 620-4965 4465 Weekends: (606) 756-3739 Augusta-Chatham Road, Augusta KY www.bakerbirdwinery.com

Echo Valley Winery Restaurant, Weddings, The Watson Family 859-421-0499 echovalleyvineyard@gmail.com Contact: Becky Watson Flemingsburg KY

Kinkead Ridge Winery (216) 551-9093 904 Hamburg Street, Ripley OH. 45167 m.kinkeadridge.com

Miranda-Nixon Winery, (937) 392-4654 6517 or (855)651-9188 Laycock Rd., Ripley OH. www.miranda-nixonwinery.com

Moyers Winery & Restaurant (937) 549-2957 Manchester OH. 3859 US Rte. 52

BEEs

Becky's Honey Bees, 5362 Laytham Pike Mayslick KY 41055 (309)202-5537 beckyshoneybees@gmail.com

*Mason County Farmer's Market member/ Sells honey and bees

Buffalo Trace Beekeepers Association Bradley Dotson, President (606) 584-4645 kathydotson911@yahoo.com
bradleydotson@outlook.com

Licking River Bee Association: (606) 267-3233 bbarnes267@hotmail.com

Honey & Bee Connection: (606) 784-3108 jcross@thehoneyandbeeconnection.com, Morehead KY

Greenhouses

***Live Plants, Herbs Nursery= Shrubs and Trees**

Bramel's Hickory Hill Greenhouse/Nursery: Mary Jo & Butch Bramel (606)742-2596 6037 Mill Creek Rd., Maysville KY www.bramelshickoryhillnursery.net

Cedar Oak Farm/Greenhouse: Wendy Rooster (606)842-0325 rfd4ems@yahoo.com

Croppers Greenhouse/Nursery: Wayne Cropper (606)763-6589 5350 Raymond Road, Mayslick KY

The Greenhouse in Gertrude: Drew Hyrcza (606) 782-0033 (606) 756-3971 adm122@windstream.net
2511 Mt. Zion Road, Brooksville KY 41004 *No trees & Shrubs

Grimes Greenhouse: (606) 267-3141 122 Metcalf Mill Rd. Ewing KY. *Seasonal, Annuals

CSA's

Community Supported Agriculture or CSA's are growing in popularity because they allow consumers to buy local, fresher foods from producers we know and this provides us with a closer relationship with our food system. There are many forms of CSA programs, some farms provide a pre-determined sized "box" filled with fresh products based on the season and others may market by allowing you to select meats, fruits and vegetables (these may be larger farms who have greater diversity on a larger scale).

KEY

The following terms are used to identify food operations:

- CSA Community Supported Agriculture
- C Conventional Agriculture
- OP Organic Practices
- MCFM Mason County Farmers Market

Source for Farmers/Culinary Artists: *Ohio Valley Food Connection:*

www.ohiovalleyfood.com

FARMS

Bush Farms, Grassfed Beef John/Lana	Cattle, (Grass fed)	(606) 584-8212 or 606-782-0778 www.bushfarmsgrassfedbeef.com	652 Mt Zion Rd, Brooksville, KY 41004
Cedar Hill Farms Justin, Julie Moore	Some meats, fruits, honey *Contact to order	(606) 776-6376 cedarhillhomestead@gmail.com	Old Maysville Rd Carlisle, Kentucky 40311
Emmett Ridge Farm Jeremy Boswell *CSA	Poultry, Pork, Eggs (grass fed) O.P.	(513) 600-6655 jeremy@emmettridge.com	Big Run Road, Georgetown OH 45121
Forgotten Foods Farm, Channing, Amy Richardson *CSA O.P.	Fruits, Veggies, Mushrooms, Eggs, Honey	(606)356-3683 Forgottenfoodsgmail.com <i>Morehead Farmers Mkt</i>	1146 State Hwy 396 Olive Hill Kentucky
Bevin's Family Produce Amy Blevins	Fresh Veggies, Fruits	(606) 776-7717	5525 Big Perry Rd. Morehead, KY 40351
Mound View Farms & Retreat Steve/Amy Hedrick	Beef, Eggs Veggies * Certified Organic	(937) 725-2285 sehedrick@frontier.com	203 Hedrick Rd Peebles, OH 45660
Rosser Farms Kirby Rosser	Poultry O.P. , Cattle, Eggs	(606) 584-5162 kirbyrosser@yahoo.com	5093 Perry Lane, Maysville, KY, 41056
Straight Creek Farms Christine Tailer	Poultry, Cattle, Eggs (Sustainable Off-Grid)	(513) 205-0054 straightcreekvalleyfarm.com	6489 Straight Creek Georgetown, Ohio 45121
Turtleback Ridge Farm O.P. Susan/Keegan McGee	Fresh Fruits & Veggies, Jams, Maple Syrup M.C.F.M.	(606) 842-0113 turtlebackridgewares@gmail.com	6769 Mount Pleasant Rd, Ewing KY 41039

Springcreek Farm Eric Keef O.P.	Fresh Veggies, Jams/Jellies MCFM	(606) 584-0051 e-keef@hotmail.com	7292 Strode Run Road, Maysville KY
Strodeberry Fruit Farm Jan/Rick Kielman	Berries/Fruit	(606) 782-1226 strodeberryfarm@yahoo.com	Please contact for address 434 Dividing Ridge Rd., Mt. Olivet, KY 41064
Sunflower Sundries Jennifer Gleason O.P.	Soaps, Jams, Hickory King Corn, Non- Veggies	606-763-6827 jennifer@sunflowersundries.com	
FlagFork Vegetable and Herb Farm Chad Leet	Fresh Fruits, Herbs and Veggies	(606) 763-6178 <u>Chad leet@yahoo.com</u>	Contact for address
Whispering Breeze Farm Chris, Mary Breeze * CSA O.P.	Vegetables, fruits eggs, jams/jellies, (specialize in cold Season veggies) MCFM	(606) 563-6056 whispertingbreezefarmky@gmail.com	6225 Parker Lane Mayslick, KY 41055
McDowell Salsa Farm Carla McDowell (C)	Salsa, Jams, & Jellies	(606) 728-2433 Mcdowellfarmssalsa.com carla@mcdowellfarmssalsa.com	2261 Bridgeville Rd. Germantown, KY 41044
Mcleans Aero (Appleman) Mike Mclean (C)	Roadside Stand (Fruits) Peaches Apple Orchard 10-6:00pm. (seasonal) June	(606) 748-1060 <u>Mcleans-aerofreshfruit@mcleansfruit.com</u> Mlmclean55@yahoo.com	4085 Ewing Rd. Ewing KY. 41039

Wholesome Ridge Farms O.P. Shannon Ulrich	Produce, flowers & breads MCFM	(606) 584-7637 www.wholesomeridgefarm.com ulrichflowers@yahoo.com	Contact for address
Cowan Station Honey Farm Bruce Barnes	Honey, Jams, Preserves	(606) 267-3233 Bbarnes267@hotmail.com	8904 Elizaville Rd. Ewing KY. 41039
French's Veggies Travis French	Fresh Veggies, Jellies, Jams (MCFM)	(606) 521-6682 travisfrench71@yahoo.com	289 Hopehill Rd, Flemingsburg KY 41041
Eagle Creek Valley Farms John/Christy Haitz	Fainting Goats Cattle (C)	(937) 618-9373 cmhaitz@yahoo.com	3621 Eagle Creek Rd. Ripley OH. 45167
Robert Hopkins	Veggies, Corn (MCFM) (C)	(606) 742-2010	7021 Owens Pike Maysville, KY
ARTISANS/CRAFTERS			
Creek's Edge Denies Bollinger	Farm to Tables Recreation/Retreats Barn Events, Walking Trails	(937) 901-8376 denise@creeksedgefarmretreat.com http://www.creeksedgefarmretreat.com	3241 US Hwy 52 Georgetown OH
Potato Hill Farms Celine	Recreation/Retreats Walking Trails, Weddings	(606)756-9979 celine@potatohillfarm.com	67 Lockmier Lane Augusta KY
Ohio Valley Natural Fibers	Natural Fibers, Woolen Mill	(937) 446-3045 info@ovnf.com	8541 Louderback Rd. Sardinia OH
Church Alley Lavender Gifts Sonja Cropper	Lavender, Pottery, Plants	(513) 394-1523 Sacropper@aol.com	Ripley, OH 45167
Judy Geagley, By Hand	Refurbished Designs, Teddy Bears, Wood Crafts	(606)798-3901 judyskc@hotmail.com http://judygeagleybyhand.com	546 Garrad Road, Tollesboro, KY 41189
Lavender Hills of Kentucky Denise Scaringi	Lavender Products: Soaps, Cosmetics, Culinary/Luncheons	(606)735-3355 www.lavenderhillsofkentucky.com	229 Conrad Ridge Rd. Brooksville KY

Maple Ridge Soaps & Sundries: Lana Bush	Cosmetics, Soaps	(606) 584-8212 www.mapleridgesoaps.com lanabush62@hotmail.com	652 Mt Zion Rd, Brooksville, KY 41004
M & K Farms Mike and Kay Andrews	Goat Soap, Wood Crafts, Veggies	(606) 584-9948 Mike.andrew70@yahoo.com	Contact for address
The Chameleon Shop (Downtown Maysville) Mike, Marla Jackson	Local art, KY Proud items, Produce in season	(606) 782-1717 Mike.jackson@kctcs.edu	Market Street, Downtown Maysville
One Tree Candles Amber Stine	KY Proud Homemade Candles & Oils	(606)782-4276 www.onetreecandles.com	Mt. Olivet Contact for address

Pickers & Grinners

LOCAL EVENTS

Pickers and Grinners began in 2016 in downtown Maysville at the Park (the Parc Café) Mason County's first Open Air Market showcases fresh, locally grown foods/plants, culinary artists, and a diversity of artisans including fine arts, jewelry makers and activities for children.

December 1 from 5:00-9:00pm.: Local Artisans, Culinary Artists, Fresh/Local Foods and Entertainment

Please contact Lauren Lax (513) 680-2611

<http://pickersgrinners.wixsite.com/farmersmarket/vendor>

Farm to Table events are becoming an integral part of our communities. Barbara Goldman, owner of *'Babz Bistro'* is a culinary artist who regularly buys locally sourced products to blend in her local cuisine. The last, 4th, 'Farm to Supper' was at the Opera House, Downtown Maysville on Saturday, Oct. 21 for the Play, *Our Town*. She's passionately fed close to 300 people with these events, not including her daily food production and regional events. This is just one culinary business; think of the potential to feed people through other artists and functions!