

REGISTRATION

Pre-registration is necessary because of bus and lodging reservation requirements and will be honored on a "first-come, first-served" basis.

Registration Deadline: August 14, 2015

No refunds after August 14, 2015.

All major credit cards and checks accepted.

To register, go online to:
<http://tinyurl.com/aycTour2015>

For assistance with registration:

610-391-9840
Monday – Friday
8:00 a.m. to 4:30 p.m.

The registration fee covers the tour bus transportation, one night at a hotel with continental breakfast, reference materials, refreshments, and lunch on both days.

Dinner on Tuesday is on your own.

Our lunches will be at the host farms using their services.

Your registration fee depends on how many you have sleeping in your hotel room:

- * One person/room tour fee: \$290.00
- * Two people/room tour fee: \$235.00 each
- * Three people/room tour fee: \$220.00 each
- * Four people/room tour fee: \$210.00 each



On September 15, we will board our bus at:

- ◆ **6:30 a.m. at the Penn State Extension Lancaster County Farm and Home Center parking lot:**

1383 Arcadia Road,
Lancaster, PA 17601-3184

Park in the west corner, near Route 30.

- ◆ **8:00 a.m. at the Penn State Extension Adams County parking lot:**

670 Old Harrisburg Road,
Gettysburg, PA 17325-3404

NOTE: The bus will depart promptly.

Please be prepared to be on time, or better, a little early. We have been known to leave without you.

On September 16, we expect to return to:

Gettysburg around 5:55 p.m.

- ◆ Lancaster around 7:35 p.m.

Carla Snyder 
Ag Entrepreneurship/Marketing Educator
and
Brian Moyer 
Program Assistant
Agricultural Marketing

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Where trade names appear, no discrimination is intended, and no endorsement by Penn State Extension is implied.

The Pennsylvania State University encourages qualified persons with disabilities to participate in its programs and activities. If you anticipate needing any type of accommodation or have questions about the physical access provided, please contact Brian Moyer 610-391-9840 in advance of your participation or visit.

This publication is available in alternative media on request.

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WHAT:

A bus tour of nine premiere retail farm markets -- with plenty of ideas, education, food, and fun for all. This year we are exploring what Pennsylvania, Virginia, and West Virginia have to offer. These farms and markets are major providers of fruits, berries, vegetables, prepared foods, and agri-tourism.

We have something for everyone -- seasonal, year-round, produce, food, tourism, value-added, pick-your-own, entertainment, and educational farm direct-to-consumer marketing at its finest! Not to mention the "classroom-on-wheels" as we travel between markets with opportunities to network and learn from each other.

WHO SHOULD ATTEND?

Any farm market owner, manager, or other personnel interested in seeing and learning from a variety of retail farm market and agri-tourism entrepreneurs.

WHAT YOU WILL SEE:

We will tour each operation to discover what has made it a success and take a peek "behind the scenes." The emphasis is on seeing what others are doing, peer networking, sharing, and learning.

ADDITIONAL INFORMATION:

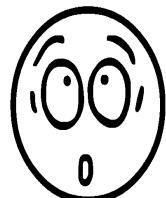
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Brian Moyer: bfm3@psu.edu, 610-391-9840



Penn State Extension

A Tour in the Fall!

Come on Board for
the 19th Annual



"Are You Crazy?" Retail Farm Market Tour

Tuesday, September 15 and
Wednesday, September 16, 2015



Sponsored by:

Pennsylvania Retail Farm Market Association

Penn State Cooperative Extension

Pennsylvania Vegetable Growers Association

Pennsylvania Department of Agriculture

USDA, Risk Management Agency

extension.psu.edu

Windy Knoll Farm Market and Creamery Chambersburg, Pennsylvania

Windy Knoll Farm Market and Creamery have a reputation for spotless cleanliness and good customer service. Offering a daily hot food bar, fresh produce, their famous homemade ice cream, deli meats, cheeses, delicious subs, hoagies, baked goods, homemade soups, salads, and bulk foods. A new sandwich shop is now open!

<https://www.facebook.com/pages/Windy-Knoll-Farm-Market-Creamery/749495641788195>

Taylor's Farm Market Inwood, West Virginia

Owners Bob Taylor and his son Ryan Taylor farm over 1,350 acres of row crops and orchards. The Taylor's farm produces over 130,000 bushels of apples, 5,000 bushels of peaches, cherries, plums, and nectarines that are sold in the farm market along with a huge variety of other local produce. They carry an assortment of West Virginia wines, local honey, jams and jellies, apple butter, organic products, and more. What they don't raise themselves, they buy from local farmers. A soup and sandwich deli opened in June.
<http://taylors-farm-market.myshopify.com/>

Orr's Farm Market Martinsburg, West Virginia

Orr's is family owned and operated. The business includes pristine orchards, a state of the art packing facility, and a farm market. From the beginning Orr's has depended on extended family and close friends to help bring in the harvests. George S. Orr, Jr. would be proud of what the family has accomplished, but there are many goals still on the horizon. Over the years the Orr family has diversified from the farm market into specialty crops, a pick-your-own operation, bison, and agri-tourism events and activities.
<http://www.orrsfarmmarket.com/>

Marker Miller Orchards Farm Market and Bakery Winchester, West Virginia

Marker-Miller Orchards is a Century Farm that is currently being operated by the fourth and fifth generations of the Marker family. Marker-Miller Orchards has learned that they needed to diversify in order to survive and continue farming. They are focused on growing the best quality of fruit and vegetables and want to ensure that when people visit their farm they not only have a farm experience, but also a family experience. The business includes a farm market, pick-your-own, bakery, kiddieland, weekend wagon rides, and festivals throughout the season.
www.markermillerorchards.com/

Willowsford Farm Ashburn, Virginia

As part of the 2,000 acre Willowsford Conservancy, Willowsford Farm manages over 300 acres of agricultural land, grows more than 150 varieties of vegetables, herbs, fruit, and flowers, and raises several breeds of livestock. Their produce is available through a CSA program and at the farm market. Each week there is something happening at the farm stand such as vendor visits, cooking demonstrations, and farm tours. The farm hosts educational activities and events, and supports local area businesses as a distribution point for sustainably-raised meat, poultry, and dairy products. Their mission is to grow healthy food right where people live and to offer the farm as a place for people to realize their connections to the natural world and to each other. It is an old model, but new to their community.
<http://www.willowsfordfarm.com/>

Burnside Farms Haymarket, Virginia

Burnside Farms is owned and run by a mother and son team. They plant more than five acres of spring flowers for one of the most spectacular pick-your-own events in North America. In fact, it's now one of the largest pick-your-own flower events in the world! Summer features over 25 varieties of sunflowers. Mid-September marks the opening of the fall market with one of the area's largest selections of pumpkins and gourds, offering more than 50 varieties along with mums, fall plants, fresh cider, tree ripe apples, produce grown on the farm, straw bales, and corn stalks. The Burnside barnyard is open for visitors to meet the furry and feathered residents of the farm. Winter features Virginia-grown Christmas trees.
<http://www.burnsidefarms.com/>

Ticonderoga Farm Chantilly, Virginia

Ticonderoga Farm is very proud of their bees and the award winning dark honey they produce. The farm market has just been redesigned. The farm is "Amazing Farm Fun," a place where anything is possible. Their goal is to make the community a healthier place to live, work, and play through the farm experience, recreation, social interaction, and relaxation. Ticonderoga Farm offers many festivities annually and each one is designed for an "Amazing Farm Fun" time. The staff strives to meet and exceed customers' expectations. In addition to the planned community events, they offer reservations for private events.
<http://www.ticonderoga.com/>



Stoneybrook Farm and Market Hillsboro, Virginia

Stoneybrook is a 45 acre certified organic farm in rural Loudoun County, Virginia. Their mission is to grow quality local organic crops using sustainable practices. They sell their vegetables and fruit through their farm market and CSA program. They also sell wholesale to a number of organic produce markets in the greater Washington D.C. area. Stoneybrook believes in preserving farm land for agriculture and protecting the historical heritage of Northern Virginia. The business includes a farm, farm market, and farm festivals.
<http://www.stoneybrookfarm.org/>

Great Country Farms Bluemont, Virginia

Great Country Farms is a 200 acre working farm situated at the base of the Blue Ridge Mountains. Great Country Farms offers produce, u-pick, fishing, mazes, wagon rides, a farm play area, and concession stand as well as the farm experience to its customers. They are also part of the Shenandoah Valley Kids Trail.

The Zurschmeide Family has been farming in Loudoun County for over 35 years. The farm started with a CSA which has grown over the years and delivers produce to homes as far as Alexandria and Arlington. In 1996 and again in 2007, the Loudoun County Chamber of Commerce voted Great Country Farms, "Agribusiness of the Year" for its unique efforts to farm in a difficult climate through innovation, rather than selling out and growing houses.
<http://www.greatcountryfarms.com/>

- ◆ Tuesday night we will be staying at the Quality Inn and Conference Center in historic Harpers Ferry, West Virginia.