2019

FARM TOUR

A Drive-It-Yourself Tour Of Southern Ashland County

Brought to you by the Ashland County Farm Bureau

Saturday, September 28 11am-6pm
Sunday, September 29 12:30-6pm

Schedule differs for two stops. Details are within booklet

SAVE THIS SPECIAL SECTION.
IT IS YOUR OFFICIAL GUIDE
TO THE FARM TOUR
Once again it is time to take to the rural byways of southern Ashland County to enjoy the beauty and bounty of another harvest. The Ashland County Farm Bureau invites you to spend a weekend visiting local farming operations and see firsthand what is involved in a successful modern farm operation or farm business. Ask questions, observe modern technology and experience an appreciation for the time and effort that today’s farmer devotes to producing a steady supply of grain, milk, meat, eggs, fruit, vegetables and fiber for today’s consumer. Too many consumers think the food chain begins at the grocery store or the fast-food restaurant, not realizing that it begins with the farmer, who plants the seed, nourishes the crop and harvests the grain. The grain is then processed and used for human consumption or fed to livestock to produce meat, milk and eggs. Today’s farmer provides food for himself and 155 others. Remember, inhabitants of the U.S. enjoy the safest, best quality food supply for the least cost of any nation in the world. The bumper sticker “We Farm You Eat” says it all. Each year the Ashland County Farm Bureau is pleased to sponsor and host the Drive-It-Yourself Tour of Family Farms and Businesses in various regions of our scenic county. The farming families of Ashland County are rightfully proud of the concern they show for the animals trusted to their care and for being good stewards of the land and natural resources that help produce the food crops. This event is designed to bridge the gap between farmers and consumers so that everyone better understands and appreciates how the food chain works.

Enjoy the day and drive safely!
Ashland County Park District is currently made up of 17 unique and exciting parks that span over 2,000 acres and include over 30 miles of hiking trails. Each park has its own natural features that make it distinct among Ashland County including an old-growth forest, a native grassland, restored wetlands, and spring-fed ponds. There are also miles of hiking trails, picnic pavilions, playgrounds, fishing ponds, bird-observation decks, river access for canoeing, and even a vintage cider press stored in a historic barn . . . all of which make these parks truly spectacular.

This year we are featuring Byers Woods on the Ashland County Farm Tour! Byers Woods is a 185-acre park, on a repurposed landfill, where visitors will find over 3 miles of well-maintained trails. New improvements to the park include a 1 mile paved trail, paved parking lots and drive, playground, pavilion, and 4 stocked ponds for fishing. Activities offered during the Farm Tour will include wagon rides, live animals, a mobile archery range from 11 AM to 6 PM on Saturday and laser tag from 1-6 PM on Sunday. Popcorn and Moore Vending (BBQ) will be available as well.

Atterholt Farms is a primarily Angus cow-calf seedstock operation that is owned and operated by Mike and Mandy Atterholt and Aaron and Mandy Atterholt. This farm was once owned by Mike and Aaron’s great-grandparents Leo and Goldie Atterholt. Mike and Mandy are the 4th generation of Atterholts to live on this farm with their girls Maci (10) and Kalli (7). Aaron and Mandy live on the other family farm with their children Claire (7), Natalie (5), and Tyler (9 months).

The farm calves around 100 mother cows each year. The herd is primarily registered Angus with a few commercial cows that are used as embryo recipients. All cows are artificially inseminated or used as embryo recipients before the herd bulls are put in to finish the breeding season. Yearling bulls are sold in the spring and breeding females are sold in the fall.

In addition to the cattle, crops such as corn, soybeans and wheat are planted on approximately 750 acres of owned and rented ground in the area. Hay is also made to feed the cows year round.

This farm, there are two spring fed water troughs that provide fresh water year round for the cattle that come from an artesian well located on the farm. The barn barn dates back to the Civil War period and was upgraded in 2010 with a new foundation and roof. There is also a fully functional tub working system in place in the lower level to make working and treating the cattle more efficient. A new barn was built in 2018 to assist with calving season. It provides shelter in the winter months to the cows for calving.

This stop will also feature the Ashland County Cattlemen’s food trailer. They will be serving Ribeye sandwiches, hamburgers and hot dogs, and a selection of cold drinks.
Ashland County Farm Bureau sincerely thanks our host farm families for all their hard work.

#1 Byers Woods - Popcorn and Moore Vending (BBQ)
They will be serving Ribeye sandwiches, hamburgers, hot dogs, and a selection of cold drinks.

#2 Atterholt Farms - Ashland County Cattlemen's food trailer. They will be serving Ribeye sandwiches, hamburgers, hot dogs, and a selection of cold drinks.

#3 Mohican Gardens - Snacks and drinks will be offered by the Women's Guild of the Mohican-ville Community Church (donation only)
Sunday only

#4 Gaelic Glen Alpacas - Exclusively Yours catering truck
This stop closes at 5 PM on both Saturday and Sunday

#5 Ugly Bunny Winery - Appetizers, panini sandwiches, and pizza for purchase. Wine tasting for purchase on Saturday only.

#6 Ayers Farm - Ice cream

FOOD AVAILABLE AT STOPS
Rob and Kathy Turk fell in love with alpacas after seeing them at a local event while living in the Cincinnati area, and began to think about raising them after retirement. After an extensive search for a farm in 4 states, they decided to purchase the 11-acre farm in Perrysville in January 2010 in the heart of Mohican Country. Gaelic Glen Alpacas began in the Fall of 2010 with the purchase of their first 5 alpacas - Krugerand, Miss Whitenky, Kaledoya and companion animals Liam and Tomas. All of the original animals were Huacaya alpacas, which are the fluffy, teddy bear type alpacas. The next animals purchased were Suri alpacas, which have the long, silky, dreadlock type of fiber. All of the alpacas at Gaelic Glen are ARI registered. The primary objective of their breeding program is to produce the best quality fiber possible with great temperament. They breed and sell alpacas as well. The Gaelic Glen herd is currently at 18 alpacas with a cria (baby) due in October.

Over the past 9 years, the Turks realized that the best way to share the Alpaca Lifestyle is to let the public meet and experience alpacas. They work with their crias from Day 1 to socialize them. As a result, they’ve been able to participate in parades including the Akron St. Patrick’s Day Parade, Cleveland St. Patrick’s Day Parade, Dyngus Day in Cleveland, The Polish Constitution Parade in Slavic Village, and parades throughout Ashland County. You can meet Gaelic Glen Alpacas at the Ashland County Fair Alpaca Tent. Make sure you stop in to say hello to Rob and the other alpaca farms represented that week. If you have questions about alpacas, this is a great first step to get your answers.

Make sure you stop by on the farm tour and enjoy the Exclusively Yours catering truck. Festivities include “hands on” experience with the animals. Weather permitting and animals having breaks, all ages are invited to take an alpaca around a mini obstacle course or play alpaca musical pads (similar to musical chairs). You might win a small prize! It’s a great experience for young and old, especially those who have never experienced livestock handling. New this year, the Sundowners 4H group will help around the farm and share information about alpacas as they are the newest Alpaca Ambassadors in Ashland County. All this fun and information FREE! Also, the Gaelic Glen Farm Store will be open so you can start your Christmas shopping!

**THIS STOP WILL CLOSE AT 5 PM ON BOTH SATURDAY AND SUNDAY OF THE ASHLAND COUNTY FARM TOUR**
Ayers Farm, Inc., a family held corporation, is owned and operated by Carl and Janet Ayers, Steve and Deb Ayers, Kathy and Nate Davis, and Jesse and Carly Ayers, the 6th and 7th generations of family to farm portions of the land. Eighty acres of land included in the approximately 1900 acres farmed by the Ayers family were originally deeded by President Andrew Jackson in 1833 to Henry Hannawalt, great, great, great, great grandfather of Carl and Steve. The family has these original sheepskin deeds. Additionally, 160 acres were leased in 1810 from the State of Ohio for 99 years, renewable forever, by Melzer Tannehill Sr., great, great, great, great grandfather of Carl and Steve. Early settlers of this area including family members took refuge in a blockhouse near Perrysville during the War of 1812 and the Copus Massacre.

Nathaniel McDowell Coe, son-in-law of the Tannehills, served 2 separate terms in the Civil War. He and his brother Joseph W. responded to President Lincoln’s call for volunteers. Joseph, engaged to be married to Letitia Tannehill, was injured in the Battle of Chickamauga and subsequently died of infection in Chattanooga, Tennessee. Nathaniel, who was also injured, treated by Confederate doctors and released, eventually returned home, married Letitia, then purchased and farmed the Tannehill acres. Jesse and Carly Ayers live in the house built by Mr. Coe on the farm.

Some of the homes and barns on the farms were built in the 1800’s. For example, one of the homes built in the 1830’s was framed in a similar fashion to mortise and tenon frames with stud spaces in side walls filled with bricks. According to the History of Ashland County (Hill, 1876), Johnny Appleseed was a frequent visitor to the families and planted several apple trees on the property.

The Holstein dairy herd was started in the early 1900’s by brothers Cliff and Locke Forest Ayers who marketed milk in glass bottles with the Ayers Dairy label. While the milk was produced on a farm east of Loudonville, the milk was bottled on Cliff Ayers’ property on N. Mt. Vernon Avenue in Loudonville. The farm east of Loudonville was sold in 1947. At that time, Edwin (son of Locke Forest) and his wife, Ina, (parents of Carl and Steve) moved the dairy to its present location.

Presently, the Holstein herd consists of 680 cows which are milked 3 times daily in a double herringbone parlor. Each cow is milked in approximately 4 minutes with each of the 3 milking session taking about 4 hours. Typically, 3 employees manage the milking parlor each session. Top cows produce over 150 pounds (17 gallons) of milk per day. The farm ships approximately 60,000 pounds (7000 gallons) of milk daily. Prior to shipping, the milk is cooled in two 6000 gallon tanks located in the milk house.

The dairy barn is cleaned by flushing with waves of water. A system of pumps, tanks, and lagoons and underground pipelines is used to process the resulting manure and water. The liquid portion is eventually recycled for flushing; the more solid portion is spread on crop and hay fields.

In addition to milk, the farm produces dairy beef, soybeans, corn, wheat, rye, hay and timber. The majority of the feed for the cattle is produced on the farm. No-till planting and extensive use of cover crop are essential components of soil and water conservation efforts adopted and promoted by the Ayers family.

Farm Tour attendees will tour the farm via a guided wagon ride. Ice cream will be available for purchase.

Ugly Bunny Winery was the vision of Chad and Sandy Marsh. We bought the property in 2015 and fortunately, there was already 7 acres of mature grapes and a half acre orchard. We grow Concord, Niagara, Catawba, Ehri, Leon Millot, Diamond Moore, Aromella, and St. Croix grapes and apples, peaches and pears in the orchard. 90% of our product line comes from what we grow onsite. The tasting room opened in 2017 with about 50 cases of wine and this year we will produce 1500 cases of wine. We now offer a full menu as well as the wine tastings. Ugly Bunny is named after our Lionhead rabbit that we affectionately call, Ugly Bunny. The idea was to have something fun for this area. During the farm tour, expect to have a little walk through the vineyard and a cellar tour. We will also offer wine tastings available for purchase *Saturday only* in our tasting room and we offer our full menu of appetizers, panini sandwiches, and pizza if you are hungry.

UGLY BUNNY WINERY

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