Friday, August 1, 2014 – Optional Pre-Conference Tours

- Urban Farming Tour
- Livestock Tour
- Farm to Chef Tour

Please note for all tours:

- **Advance registration** is required for tours.
- Registration deadline is July 14, based on availability.
- Tour space is limited and early registration is recommended.
- Associated fees are listed with each tour description.
- All tour participants will be required to sign a liability waiver.
- Participation is limited and therefore restricted to conference attendees only. Sorry, no young children or guests.

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**8:30am-12:30pm. Urban Farming Tour**

Fee: $20

*Participants travel by bus to visit three operations showcasing Urban Farming Techniques. Water, soda and light snack provided.*

*Host:* Richard Tyson, UF/IFAS Orange County Extension Director

**Boarding time:** 8:15am: Arrive by 8:15 to sign the liability waiver and board the bus

**Departure time:** 8:30: The bus will **depart promptly at 8:30 pm. If for any reason you miss the bus, alternate transportation is not available.**

*Departure Location:* Osceola Heritage Park’s Exhibition Building. Refer to the parking pass for location. Check in at the exhibition building lobby prior to departure.

**Exploration Gardens at UF/IFAS Extension - orange.ifas.ufl.edu**

The Exploration Gardens contain 7 themed gardens. One features vegetable growing techniques for urban farming. On display are raised beds, grow boxes, square foot gardens, aquaponics, floating raft systems, the vertical stacked (Verti-Gro® and Hydro-StackerTM) systems and the nutrient flow technique (NFT) hydroponic system. The vertical and NFT hydroponic systems require electricity supplied by solar panels to provide daily fertigation. Solar power offers opportunities for growers to produce “Off the Grid,” with easily applied setup and maintenance.

**Orlando’s East End Market - eastendmkt.com**

East End Market is a neighborhood market and food hub in the Audubon Park Garden District of Orlando. The Market showcases some of Central Florida’s top food entrepreneurs, trades people, artists, and chefs and is home to a dozen merchants offering local seafood, meats, daily baked bread, freshly roasted coffee, organic juice, raw food specialties, artisan cheeses, and local produce. It also has an incubator kitchen and a working market garden. The market is not only a hub for local food and culture, but also a community space fostering creativity and collaboration.
Beck Brother’s Blueberry Farm - www.facebook.com/pages/Beck-Brothers-blueberries-U-Pick/121170221296165

Twenty beautiful acres of southern highbush blueberry varieties suitable for the early spring season in Florida are grown adjacent to encroaching new housing complexes in Windermere, a half hour drive from downtown Orlando. The Beck brothers welcome a freewheeling style of U-pick, where the public can roam the entire acreage with few restrictions. Also, commercial harvests take advantage of the high value market window enjoyed by Florida blueberry growers. Learn the advantages of combining a local market focus with conventional blueberry production.

Participants may expect to walk over uneven paths up to one half mile. Though every reasonable precaution will be taken to prevent injury, participants must sign a liability waiver in order to participate in the tour. Dress comfortably and wear boots or athletic shoes (no high heels). Bring sun protection of preference (ie: sunglasses, hat, sunscreen, etc.). Water, soda and light snack provided.

Photos courtesy of:
UF/IFAS Extension, East End Market, and Beck Brother’s Blueberry Farm

8:30am-1:00pm. Livestock Tour
Fee: $25
Participants travel by bus to visit two livestock operations with focus on small farm beef production and small ruminant selection and management. Water, soda and substantial non-refrigerated snacks will be available, however lunch is not provided. Please plan accordingly for a 1:00pm return.

Host: Ashley Fluke, UF/IFAS Osceola County Extension Agent
Boarding time: 8:15am: Arrive by 8:15 to sign the liability waiver and board the bus
Departure time: 8:30: The bus will depart promptly at 8:30 pm. If for any reason you miss the bus, alternate transportation is not available.
Departure Location: Osceola Heritage Park’s Exhibition Building. Refer to the parking pass for location. Check in at the exhibition building lobby prior to departure.

Double C Bar Ranch - www.doublecbarranch.com
Double C Bar Ranch is a family owned and operated Brahman Cattle ranch. James C. (Jimmy) and Leslie Chapman are third generation owners. They have four children, RyAnne, Denton, Gibbs, and Clifton, who all are owners and help run the ranch. We are located in the heart of Florida, just 18 miles south of St. Cloud on county road 523, also known as Canoe Creek Road. Along with the purebred Brahman Cattle, the ranch also has a herd of commercial and crossbred cattle. Our crossbred herds are made up of Brahman and Angus cattle.

In recent years, Double C Bar Ranch has expanded the commercial cattle side of the ranch to include local sales of beef. The ranch raises both grass-fed and grain-fed beef. They supply several farmer’s markets in the state and several restaurants. Genetic selection and forage management have been critical aspects of raising the locally finished cattle.
Doc Partin Ranch is primarily a commercial cattle operation. We use our production Brahman genetics as the base for our commercial herd. The herd consists of basically two types of management groups - the Brahman sired brood cows and Angus or Herford crossed with the Brahman sired cows. While our genetic program is constantly evaluated and updated the philosophy has not changed for many years. Our cattle must be able to perform on low quality forage in sub-tropical conditions. For adaptability in these conditions all our brood cows have 3/8 or greater Brahman influence. This is why our Brahman genetics are so important to us. The moderate framed, easy-fleshing, & fertile brood cows produce in this environment. All calves are marketed at weaning through a contract with stocker buyer. We also raise all of our own replacement heifers.

The ranch also raises a small flock of Florida Cracker Sheep. There will be a speaker on site to discuss breed selection and overall management of sheep and goats raised and marketed in Florida. You will be able to see and evaluate different types of small ruminants that are working in Florida production systems.

Participants may expect to walk over uneven paths up to one half mile. Though every reasonable precaution will be taken to prevent injury, participants must sign a liability waiver in order to participate in the tour. Closed toe shoes are required and no high heels will be permitted. Dress comfortably. Bring sun protection of preference (ie: sunglasses, hat, sunscreen, etc.). Water, soda and substantial non-refrigerated snacks will be available, however lunch is not provided. Please plan accordingly for a 1:00pm return.

Photos courtesy of:
Double C Bar Ranch, and Doc Partin Ranch

8:30am-1:45pm. Farm to Chef Tour
Fee: $40
Participants travel by bus to learn about the stages of a Farm to Chef operation from the source to the end product, including consumption! Lunch will provided at the Rusty Spoon. Water, soda and light snack will also be available.

Host: Matt Lollar, UF/IFAS Seminole County Extension Agent
Boarding time: 8:15am: Arrive by 8:15 to sign the liability waiver and board the bus
Departure time 8:30: The bus will depart promptly at 8:30 pm. If for any reason you miss the bus, alternate transportation is not available.
Departure Location: Osceola Heritage Park’s Exhibition Building. Refer to the parking pass for location. Check in at the exhibition building lobby prior to departure.

Lake Meadow Naturals - www.lakemeadownaturals.com
Dale grew up on the family dairy farm in Wisconsin and his Father bought him his first flock of chickens for a 4-H project on May 20th, 1960. This farm became the home of his strong passion for raising chickens. In 1980 Dale migrated, like many birds for the weather, to South Florida. Dale moved to Central Florida in 2000 and the quest began for some property with more space and close proximity to Orlando in order to raise cage free chickens. The property on Lake Meadow was found. The business grew and was then named Lake Meadow Naturals for the lake situated on the property. Dale started inviting friends to come out and
bring their kids to the farm so they might experience where their food is produced, like he experienced growing up on the farm in Wisconsin. He realized how disconnected our communities have become to how and where their food is produced. As demand and requests has grown from consumers, Lake Meadow Naturals has continued to add poultry and other related heritage and clean items to its product list and continues to educate the greater community of the farm to table experience.

The Rusty Spoon - www.therustyspoon.com

The Rusty Spoon celebrates the Great Food and Pub Atmosphere through American Cuisine rooted in European Flavors. The great food is sourced from our Florida farmers. The herdsman feed the animals all natural diets; free from hormones, free from antibiotics and any unnatural supplements. The produce is seeded, and cultivated to sustain the farm and the local community. Our farmers cultivate products you love, food stuffs that our in-season and don’t travel by trains, planes, or 18-wheelers. Our food is simply delicious; it starts local and stays local! Locavores welcome!

Participants may expect to walk over uneven paths up to one half mile. Though every reasonable precaution will be taken to prevent injury, participants must sign a liability waiver in order to participate in the tour. Dress comfortably and wear booths or athletic shoes (no high heels). Bring sun protection of preference (ie: sunglasses, hat, sunscreen, etc.). Lunch will be provided at The Rusty Spoon. Water, soda and light snack will also be available during the tour.

Photos courtesy of:
Lake Meadow Naturals, and The Rusty Spoon