2015 Farm to Fork Harvest Celebration Tour

Sunday, September 27th
Self-guided tour: 1:00 pm - 4:00 pm
Dinner at Independence Jr/Sr High
4:00 pm to 4:30 pm

Pre Registration Requested.
$15 per person, $25 per couple, or $30 per family
Tickets may be purchased at Buchanan County
ISU Extension and Outreach office
(2600 Swan Lake Blvd, Independence).

Call 319-334-7161 for more information.

Sponsored by the Buchanan County Food Work Team
Farm to Fork is a chance for you to see where local food is produced and then taste those delicious foods that are grown right here in Buchanan County. The Buchanan County Food Work Team is dedicated to the promotion of buying your food locally. We feed the world but we forget that we can feed ourselves through local producers.

Sites to visit:

TD n' Guy Garden Oasis LLC
3235 330th St, Coggon
Owners T.D. Holub and Dan Pilguy are good food advocates for the empowerment and education of localized food systems and provide a Community Supported Agriculture (CSA) program. A CSA is when you purchase a “share” and for 16 weeks you will receive 8-12 different vegetables and an option of adding chickens and eggs.

Short Brothers
3036 270th St, Winthrop
Owners Paul and Helen Short and Phil and Jan Short assumed this role in 1966 following the passing of their father. The original 200 acres was purchased in 1912, by Paul and Phil’s grandfather. Today, the brothers raise approximately 600 head of feeder cattle and around 60 bred heifers on an annual basis. Since 1912 the farm has grown to 600 acres. Visit the Shorts’ and learn how a beef operation works.

Timeless Prairie Orchard
3049 280th St, Winthrop
Owners David and Susan Differding are proud of their family owned and operated high density orchard. They practice sustainability by using the modern technique of Integrated Pest Management. This Iowa State Fair award winner invites you to their country orchard to see the more than 14 varieties and learn how the apples are harvested.

Winthrop Locker
835 220th St West, Winthrop
Owners Ken and Nick Wilgenbusch opened their doors in 2008. They process beef, pork, goat, sheep, deer and some exotic animals (buffalo, yak, etc.) and have a full service retail shop. Stop by anytime to check out their specials.

Join us at Independence Jr/Sr High School for a local foods dinner. On the menu are beef, pork, or chicken kabobs, baked potatoes, tomatoes, an “in season” salad, zucchini bread and top it off with apple crisp and frozen yogurt. While at the school, tour the greenhouse and walk over to the Roots n’ Shoots Garden behind ICSD administration building (via American Trotter Trail). Dinner service will begin at 4:00 pm and continue through 4:30 pm.

For more information call Roxanne or Ashley at 319-334-7161