

Why Buy from Local Farms?

Good for the environment - The average food product from the grocery store has traveled 1,300 miles to get to your dinner plate. Farms produce food and fiber, protect open space and provide wildlife habitat, all contributing to our quality of life.

Food Security - Supporting local farms helps secure our future. A reliable local supply of food is important for times of scarcity, threats of terrorism, and global food contamination issues. All farms of various sizes occupy important niches in the fabric of today's agricultural landscape.

Good for the local economy - Farms help keep taxes low as they require fewer community services as "cows and corn don't go to school". Each dollar earned on the farm multiplies 4 times in the local economy— support services for farms are mainly locally owned businesses.



For more information and for local farm guides visit:
www.cceaed.org.

Top Ways to Buy Local

- Shop at local farm stands and area farmers' markets. There are over 9 Farmers' Markets in Saratoga County alone.
- Find out what milk and eggs are produced close to home at your convenience store and grocery.
- Try to eat seasonally, check out the harvest calendars on ww.prideofny.com or nyfarmersmarket.com to learn what is in season for fresh or stored fruits and veggies throughout the year.
- Pick your own! Find out where to pick fruits and veggies in season, at their peak of ripeness and highest nutritional value.

VISIT THE TOUR AT
WWW.SARATOGAFARMS.COM

FOR MORE INFORMATION CALL:
518-885-8995

We kindly ask you leave your dogs at home when you visit the farms.

Please patron local businesses along the route for public restrooms and refreshments.



Cornell University
Cooperative Extension
Saratoga County

Cornell Cooperative Extension provides equal program and employment opportunities.

2011 Saratoga County Farm Tour



Drive It Yourself Tour

Showcasing
Saratoga County's
Agriculture

Saturday,
October 8, 2011
10 - 5 pm

Visit Farms in Saratoga County and Experience Agriculture

General Bailey Homestead Farm

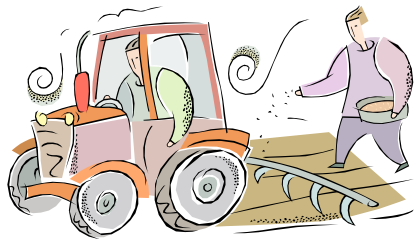
Kathy Bourgeois
340 Spier Falls Road, Greenfield Center
(518)893-2015
www.generalbaileyfarm.com

Our 200-year old farm raises natural colored sheep for spinning fiber & yarn. The Farm Store will be open from 10:00 am to 5:00 pm. We offer an extensive selection of wool yarns, fibers & equipment for spinning, knitting, felting & rug making. We carry a large book & pattern selections, pewter buttons & fiber dyes. New hand dyed, multicolored yarns.

Hanehan's Pumpkins

Hanehan Family
223 County Route 67, Saratoga
(518)587-5754

Hanehan's Pumpkins has been a mainstay for fall produce in Saratoga County for nearly 2 decades! Come and enjoy the scenic fall beauty while you browse our selection of pumpkins, winter squash, gourds, mums, Indian corn, straw bales and corn stalks. All of our produce is planted, tended and hand selected by our family to ensure the highest quality while maintaining extremely reasonable prices. From our family to yours, help protect our beautiful agricultural landscapes by supporting local farms.



Joy of the Journey Farm, LLC

Chrissey & Chris Eberhardt
686 Locust Grove Rd., Greenfield Center
(518)260-5215
www.joyofthejourneyfarm.com

Our farm is nestled in the woods where we live in a cozy log home and raise Nubian Goats. Presently we have total of 17 goats, 5 are milked daily and have 40 layer chickens. We also raise English Shepherd dogs (the ole' farm dog). The dogs help us herd and guard our animals. Our 'Green' business is making Goat Milk Soap with organic ingredients, fine skin products (*part of the proceeds going to Breast Cancer in Saratoga County*) and natural tick and mosquito repellents that work extremely well. This year our guest will be Dave Felano demonstrating Campfire Cookin' at the Cabin. Candle making and other traditional crafts will be demonstrated throughout the day.

Lladybug Llamas

Kim Scheuerman
1115 Goode Road, Ballston Spa
(518)884-0265
www.home.runner.com/~lladybugllamas

Lladybug Llamas, home to 18 llamas, invites you to help celebrate New York Llama and Alpaca Days. In addition to raising and boarding llamas, the farm now sells over 500 varieties of day-lilies. They will be having a fabulous end-of-season daylily sale during this event. In addition to daylilies, imported Peruvian earrings, alpaca products such as sweaters, mittens, gloves, and Teddy Bears will also be available for purchase. Llamas will also be available. If you truly love llamas, be sure to talk to Kim about the farm's on-site leasing and boarding services. Guest Robin Larkin will be demonstrating weaving on her loom. She will invite farm visitors to try their hands at weaving. Robin will be selling her beautiful hand-crafted woven goods at this event. Don't forget your camera!

Mill Creek Farm

Tim Little and Anne Morgan Little
1019 County Route 70, Stillwater
(518)584-9457
www.MillCreekSaratoga.com

Mill Creek Farm is a Thoroughbred farm that specializes in breeding and raising Thoroughbreds for clients that want to take advantage of the lucrative NY Breeders program. We have clients from across the US. In the fall, the mares and foals have been weaned, so the mares are relaxing and getting ready to have their foals early in 2012. Come see the foals (now weanlings) who are growing up and becoming individuals.

Schuyler Farms

1124 Route 29, Schuylerville
(518)-695-5308
www.schuylerfarms.com

Schuyler Farms is a family owned and operated agri-tourism business operating a garden center in the spring/summer, a vegetable stand in the summer, pre-cut Christmas trees in the winter and feature a self-designed corn maze in the Fall. The Fall corn maze is the feature attraction at Schuyler Farms. This year's 7-acre maze is called "An a-MAZE-ing Tale: Castle & Dragon Maze". We also feature hayrides to the pumpkin patch, gemstone and fossil mining, a farm yard petting zoo, miniature golf, and many other activities and products for kids of all ages!

Willow Marsh Farm

Chuck & Darlene Curtiss
343 Hop City Road, Ballston Spa
(518)885-8731
www.willowmarshfarm.com

Willow Marsh Farm is a diversified farm operation. We sell raw milk and also process our milk into cheeses and yogurts. We also raise beef and veal. All these products are sold at our self-serve farm store as well as some local stores and farmers markets. Some other farm products include hay, compost, and vegetables in season.