



Farmers Market Farm Tour & Pig Pickin' May 19th, 2018

An incredible experience for the whole family

Have you ever wanted to pick your own strawberries? Pet a baby goat? See how they grow lettuce in water? Or harvest asparagus? Want to tour a working farm? Got a hankering for to indulge in a traditional Pig Pickin'? This Saturday, May 19th Moore County's local farmers are opening up their farms, barns and fields so you can get to Know Your Farmer! Our county's scenic roads are dotted with family farms. So put on your tennis shoes, bring a cooler for your purchases, download a map and plot out your tour. Your family will love it!

Moore County's roots are in farming, and some of our farms are "Century" Farms – meaning that the family has farmed this land for over 100-years. Saturday is a day for a self-guided journey where you can visit new farmers who are just starting out as well as our Century Farmers. Finding your way to the barn door has never been easier. Visitors will delight in traveling the stunning countryside that is filled with unique agricultural experiences. You can explore berry farms and see blueberries and blackberries just beginning to peek out, walk the rows and pick your own strawberries, find out all about the workings of bee hives, see a hydroponic lettuce crop, and shop right at the source for 'fresh and local' food at the many farm-gates. It's as easy as jumping in the car!

And when you get good and hungry, stop by Olde Carthage Organic Farm and help yourself to an ole' fashioned pig pickin'! Yep, third generation Pig master, Tommy Wilmack, will be roasting up a whole hog on Saturday. He'll get the hog started about 4am and you can purchase a plate of down home goodness of traditional southern bar-b-que including hush puppies and coleslaw between noon and 4pm. Oh, and what would a berry farm be without strawberry shortcake? Aroma Café will be offering a make-your-own-shortcake so you can load it high with sweet strawberries and top it off with whipped cream.

The tour is free and self-guided. You can visit all or any of the farms in any order. All farms will be open from 10am – 1pm* (farmers still need time to tend their crops in the field!) Olde Carthage Farm will be open for the Pig Pickin' and tours until 4pm. Some of the other farms will also be open later for your convenience and tours after lunch – you'll see all the details when you register and get your map.

To download details on each farm, review their offering, get a map and directions, go to

<https://goo.gl/kSmRBu> - all farms on the tour

<https://goo.gl/wCkYPH> - kid friendly suggested route

Because these are working farms, we request that you leave your pets at home.



Ladybug Farm* – Pinebluff

Shawna & Jared Fink are part of our newest generation of farmers. They grew up around farms and their dream of owning a farm recently came true! Shawna's background as an elementary school teacher lead her to the role of garden coordinator for Aberdeen Elementary School and she has taken farming and children to heart. Ladybug Farm has a morning of children's activities planned for your tour including: 10am composting with chickens: 10:30am story time and seed planting: 11am Nature Scavenger Hunt. This farm is open from 10am – Noon only. Thank you!



Eagles Nest Berry Farm and The Landing-Children's Learning Center

Karyn Richardson Ring's family farm is known for its acres of blueberries and blackberries dating back to 1998. The farm also features both high and low tunnels that protect new crops like lettuce, swiss chard and kale from the elements. This is a second generation family farm. The Landing is the farm's most recent addition that provides a fun learning and activity center for children. Paradox Farm's goat cheese will also be available for purchase here.



Green Haven Plant Farm – 246 Green Haven Lane – (off US Hwy 22/24)

Matt Whitaker's farm includes a plant nursery and has also pioneered growing hydroponic lettuce in Moore County. You may recognize the beautiful butter crunch lettuce we sell at the market! What's unique is how Matt uses a water pool system for the lettuce and heats his water and green houses with a wood-fired boiler.



Highlanders Farm - 5784 NC Highway 22, Carthage

This farm is steeped in history! With farmer John Blue and his son Sam, representing the sixth & seventh generation of farmers to work the land here in Moore County. The old Blue home is one of the last of six antebellum homes spared during Sherman's March. Highlanders Farm raises greenhouse crops as well as field crops and offers fruits and vegetables from April to October including those luscious you-pick strawberries – Don't miss their homemade Strawberry Ice Cream! Stop in the little store for more homegrown and local goodies. YUM!



Priest Family Farm – 365 Bibey Road, Carthage (near Blue Horse Market)

This family farm is run by Gary, Jane & their son, Ben Priest. One of their most notable crops is the beautiful purple-tip asparagus that kicks off our farmers market every spring. Jane has added even more produce crops to their lineup. Today you can see rows of sugar snap peas, arugula, tomatoes, peppers, herbs and even her flower garden. Both Jane and Gary's families are Highland Scots, with origins in the Sandhills since the 1700's. Yes they will have ASPARAGUS!



Happy Goat Ranch – 1508 US Highway 15/501 – at the corner of Bryant Lane where the detour brings you!

Doug and Kim Reagan were happy to be able to purchase Doug's childhood farm from his Uncle and carry on the farming tradition. Doug's passion has always been farming and raising animals while Kim has been a nutritionist in Moore County for over 25 years. Together their skills and passion allow them to grow produce, raise animals and be close to nature. Their dream come true. Stop in and see all the beautiful crops they have planted for this year, and pet one of their many, cute goats! It really is a Happy place!



Olde Carthage Organic Farm – 2270 US Highway 15/501 Carthage - !5/501 has a detour at Hwy 24/27 – you will see signs and you will be able to get to the Farm as local traffic –

Even though Jonathan Godfrey is at the helm of this certified Organic farm, this farm is truly a family affair. Most days you'll see his parents Harvey & June manning the stand and the lawn mower. And Jonathan and his brother are often at the farm with their young families. It took several years to take this traditional family tobacco farm and turn it into a spectacular organic farm with you-pick strawberries, blueberries, blackberries, muscadine grapes, tomatoes and flowers. It is truly a beautiful setting. This location hosts our Feast-in-the-Field; Farm to Table Dinner the third weekend in September.



Tommy Womack – Whole Hog Pit Master Extraordinaire! Tommy has been roasting whole hogs for over 40 years and has created his own, luscious barbecue sauce that will make this pulled pork absolutely unforgettable. Add some hush puppies, coleslaw and a drink and you've got lunch or dinner. So join us at Olde Carthage Farm between noon and 4pm for an old Fashioned Whole Hog Pig Pickin – plates \$15. The fire will get going around 4am with the first picking around noon.

More Vendors at Olde Carthage Farm –

Chili Mama D's Salsa – Jim McGann and his wife Derma – the 'D' in Chili in Chili Mama! Are the couple behind these fresh unique salsas. With roots in Texas and New Mexico you can clearly taste the Tex-Mex influence in these gourmet products. Sample a little bit, and you will be hooked! Bring your cooler to take home some fresh, spicy, inspiration.

Rosewood Florals – Meet grower and designer Jenny Nelson. Jenny's heart's desire is to brighten her community, one flower arrangement at a time. And you can certainly see it in her floral offering. Just seeing her selection will make you smile. She'll be offering up a little flower sunshine at Olde Carthage Farm.



Aroma Café is serving up Heap it High Strawberry Shortcake for \$3.

