

This guide was published by the Local Growers Guild of Southern Indiana with the generous support of:



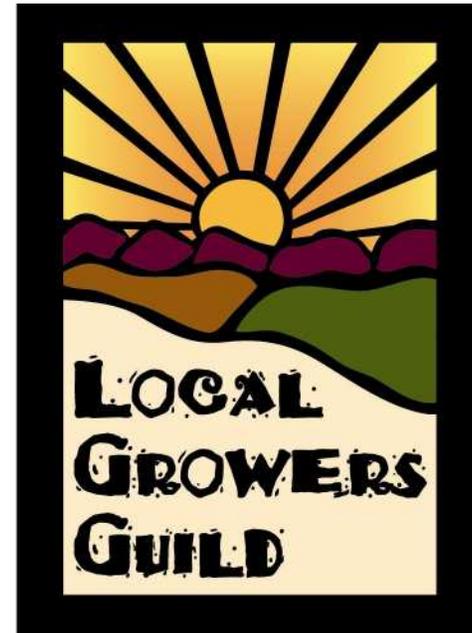
Vegetarian Restaurant & Juice Bar



and many other businesses, farms, and community members.

Thank you!

# Local Growers Guide – 2006



Your Guide to Local Food in  
Southern Indiana

## Contents

---

About the Local Growers Guild.....	1
Questions for Farmers.....	2
Getting to Know Your Local Farms.....	3
Key to Farms and Products.....	4
Farm Descriptions.....	5-29
Map of Farms in Southern Indiana.....	18-19
Indiana Farmers' Markets.....	30-36

## Using the Local Growers Guide

---

### To Find a Product...

The Key to Farms and Products at right shows icons of different products offered by Southern Indiana farms, along with the identification numbers of the farms that sell each product. Each farm description in this guide has an identification number in bold type, and icons of the product(s) each farm sells accompany each farm description.

### To Find a Farm...

If you are looking for a farm in your area, see the map in the center of this guide. Each farm in the Local Growers Guide is indicated on the map by its identification number. These identification numbers accompany each farm description (in bold type). Many of the farms in this guide welcome visitors—it is customary to call or email the farm before making a visit.

The Local Growers Guild would like to acknowledge Slow Food Bloomington for their promotion of local food in southern Indiana.

### Why Slow Food?

*"The opposite of fast food, an international movement that emphasizes eating seasonally, regionally, and pleurably"*

The Slow Food movement is focused on rekindling people's interest in the food they eat:

- where food comes from
- what food is in season
- how food tastes
- how our food choices affect the rest of the world

Slow Food Bloomington started the Bloomington Winter Market, providing access to fresh, local food during the winter months. Slow Food Bloomington also sponsors several tasting events every year giving the public an opportunity to slow down and taste some wonderful, local, seasonal delights.

Thank you to Christine Barbour and the rest of the Slow Food Bloomington!

[www.slowfoodbloomington.org](http://www.slowfoodbloomington.org)

Indianapolis, IN  
June-Oct: 2nd Sun of each month 12-3pm  
Market Master Dawn Briggs

---

**Indianapolis – Original Farmers’ Market at the Indianapolis City Market**

222 E. Market St.  
Indianapolis, IN  
May-Oct: 10am-1:30pm  
Market Master Ann McWilliams

---

**Noblesville Farmers’ Market**

Hamilton County Employees Parking Lot  
Noblesville, IN  
June-Oct: Sat 9am-noon  
Market Master Jeff Zeckel

---

**Old Town Greenwood Farmers’ Market**

Parking Lot behind Library  
Greenwood, IN  
June-Sept: Wed 2:30-6pm, Sat 8am-noon  
Market Master Glen Haverman

---

**Zionsville – Trader’s Point Farmers’ Market**

Traders Point Creamery  
9101 Moore Road  
Zionsville, IN  
May-Oct: Fridays 4:00-8:00pm  
Nov-Apr: Saturdays 9:00am-12:00 noon

**About The Local Growers Guild**

---

The Local Growers Guild (LGG) promotes local sustainable agriculture in Southern Indiana. As a grower cooperative, members work together to build and maintain a regional production system including fresh and value-added foods, fibers, soap, plants, flowers, trees and other goods. The LGG benefits individual growers, retailers and consumers of local farm products as well as communities and the Earth, which supports us all.

**A Dozen Good Reasons to Buy Local**

**Health...**

- 1. Greater variety
- 2. Greater freshness and taste
- 3. Greater nutrition

**Economy...**

- 7. Local dollars stay local
- 8. Viability of family farms
- 9. Supports jobs and local business

**Environment...**

- 4. Improved land stewardship
- 5. Reduced fossil fuel use
- 6. Biodiversity

**Community...**

- 10. Increased value of all people
- 11. Strengthens food security
- 12. Builds a stronger community

**Contact Us!**

The success of a secure local production system requires the whole community—growers, retailers, and consumers. Find out how you can make a difference.

For more information about the LGG, to become a member, or to add a listing to the next Local Growers Guide, contact Bobbi Boos (bobbiboos@gmail.com) or ask any grower displaying our logo at the Bloomington Community Farmers’ Market.

[www.localgrowers.org](http://www.localgrowers.org)

## Questions for Farmers

---

One of the most important things we can do for our community is to establish a working relationship with the people who raise our food. The first step is to begin talking with farmers and to understand the issues of local and organic food, and the larger move towards more sustainable agricultural practices. You might consider some of these questions as you approach your local farmers:

### General questions –

Where is your farm?  
Why do you farm?  
How do you decide what products to grow?  
What products and methods do you use to fertilize?  
How do you control unwanted weeds and pests?  
Where do you source your seeds and starts?  
How much ground do you keep in cultivation in a single season?  
Where else are your products available?  
Who provides labor?  
What are the unique attributes of your farm?  
Do you welcome visitors to your farm?

### For farmers with livestock-

What type of livestock do you manage?  
What are your feeding practices?  
Does your feed contain hormones or antibiotics?  
How do you prevent/cure illness?  
How do you manage your pastures? (eg. rotation and fertilization practices.)  
How are your animals processed?

### For farmers with value-added goods –

What ingredients do you grow?  
Where do you source other ingredients?  
How are your products prepared?

## Indianapolis Area

---

### Broad Ripple Farmers' Market

820 E 67th St.  
Indianapolis, IN  
May-Oct: Sat 7:30am-11am  
Market Master Brad Hopper

---

### Carmel Farmers' Market

Carmel Civic Square  
3 Civic Square  
Carmel, IN  
June-Sept: Sat 7:30-11:00am  
Market Master Ron Carter

---

### Franklin Farmers' Market

Franklin Cultural Arts and Recreation Center  
6 Branigin Blvd  
Franklin, IN  
June-Sept: Sat 8am-2pm  
Market Master Pam Gibson

---

### Indianapolis – 38th and Meridian Farmers' Market

North United Methodist Church  
3830 N. Meridian St.  
Indianapolis, IN 46208  
May-Oct: Thurs 4-6:30pm  
Market Master Stevi Stoesz

---

### Indianapolis – Farmers' Market at the Barn

1201 E 38th St. (across from State Fair Grounds)  
Indianapolis, IN  
June-Oct: Sat 9am-1pm  
Market Master Angie Foreman

---

### Indianapolis – Irvington Farmers' Market

Ellenberger Park  
5301 E. Clair St.

**Salem – Washington County Farmers’ Market**

Gillstrap Shopping Center

Salem, IN

May-Nov: Tues & Sat 8:30am 12:30pm

Market Master Wayne Nicholson

---

**Seymour – Downtown Seymour Farmers’ Market**

Downtown Square

Seymour, IN

May 1-Nov 1: Mon, Wed, Sat 7am-noon

Market Master Richard Beckort

---

**Underwood – Montgomery Farms**

1122 CR 500 S

Underwood, IN

June-Sept: Fri & Sat 8am-noon

Market Masters Dallas & Janine Montgomery

---

**Vevay – Switzerland Farmers’ Market**

W. Main and Cross Streets

Vevay, IN

June-Nov: Mon, Wed, Sat All Day

Market Master Nancy Romans

---

**Vincennes Farmers’ Market**

Old State Bank Lot

Vincennes, IN

May-Oct: Wed & Sat 7:30am-noon,

July & Aug: Thurs 4-8pm

Market Master Tresa Dobson

**Getting to Know Your Local Farms—Organic, Transitional, and Natural Agricultural Practices Explained**

---

There are many farming practices being used today and the terminology used to describe them can be confusing. Some methods of production have labels and guidelines as discussed below, but few farms fit exactly into these categories. Farming practices can be viewed on a continuum, with Certified Organic on one end and conventional farming on the other. You can make an informed decision about your buying and eating practices by talking to the farmers in your area and establishing a relationship with the people who grow your food.

Here are explanations of three commonly used terms:

**Certified organic** farms go through a comprehensive certification process outlined by the USDA to demonstrate that their farmland has been free of prohibited farming practices, including the use of synthetic chemical additives and treated or genetically engineered seed, for at least 36 months. **Transitional organic** farms are those that are in the process of becoming certified organic. Crops produced by these farms are free of synthetic fertilizers and pesticides and GMO seed; however, transitional farmland may have been conventionally farmed more recently than certified organic farmland.

Some farmers choose to farm organically but do not intend to become certified organic through the USDA program; these farms may designate their produce ‘**naturally grown**’, ‘chemical free’, or they may use another designation to indicate their decision not to use conventional agricultural practices. Farms with a very small income from naturally grown crops may designate themselves organic without USDA licensing, if they follow organic practices.

## Key to Farms and Products

---

Products	ID # of farms where product is available
Fruit 	4, 5, 7, 8, 9, 11, 12, 13, 14, 15, 21, 22, 23, 24, 26, 27, 28, 29, 30, 32, 35
Vegetables 	2, 3, 4, 5, 7, 8, 9, 10, 11, 13, 14, 15, 19, 20, 22, 23, 24, 25, 26, 27, 28, 29, 30, 32, 33, 35
Pumpkins 	2
Meat 	1, 6, 14, 16, 18, 25, 32, 35
Cheese 	6, 34
Flowers/Herbs 	2, 3, 5, 7, 9, 11, 13, 14, 15, 17, 20, 22, 23, 24, 25, 26, 27, 29, 30, 32, 33, 35
Eggs 	5, 14, 15, 23, 24, 25, 26, 32, 35
Honey/Syrup 	23, 35
Local Growers Guild Member 	1, 2, 5, 9, 10, 11, 12, 13, 16, 19, 20, 22, 23, 24, 34

### New Albany State Street Farmers' Market

1303 State St.

New Albany, IN

May-Oct: Tues 4:30-7pm, Sat 9am-1pm

Market Master Paul Bour

---

### North Vernon – Jennings County Farmers' Market

North Vernon City Park

North Vernon, IN

May-Oct: Mon 3-7pm

Wed & Sat 8am-1pm

Market Master Clarence Wullenweber, Jr.

---

### Orleans Farmers' Market

West side of square

Orleans, IN

May-Oct: Sat 8am- noon

Market Master Alice Wootton

---

### Osgood – Ripley County Farmers' Market in Osgood

Ripley County Fairgrounds

Osgood, IN

June-Oct: Sat 8am – noon

Market Master Arlene Knudson

---

### Paoli – The Valley Farmers' Market

Community Building

Paoli, IN

May-Oct: Wed 3-7pm

Market Master Alice Wootton

---

### Princeton – Gibson County Farmers' Market

1001 S. Seminary St.

Princeton, IN

June-Sept: Wed 3-6pm, Sat 9am-1pm

Market Master Richard Ritter

---

**English Farmers' Market**

914 E SR 64 at Sun Oak Trading Post  
English, IN  
June-Oct: Sat 9am-1pm  
Market Master Richard Langdon

---

**Evansville Farmers' Market**

Old National Park  
Evansville, IN  
Late May to Frost: Fri 11am-1pm  
Sat 8am-1pm  
Market Master Laura Symon

---

**Jeffersonville Farmers' Market**

Preservation Park  
Jeffersonville, IN  
June-Oct: Sat 9:30am-12:30pm  
Tues 3-6pm  
Market Master Jay Ellis

---

**Madison Farmers' Market**

Courthouse Square  
Madison, IN  
Apr-Oct: Tues, Thurs, Sat 6am-1pm  
Market Master Beverly Armstrong

---

**Milan – Ripley County Farmers' Market in Milan**

Milan Community Park  
Milan, IN  
June-Oct: Wed 2:30-6:30pm  
Market Master Arlene Knudson

---

**New Albany Farmers' Market**

Bank & Montgomery Streets  
New Albany, IN  
May-Oct: Wed 4-7pm, Sat 8am-1pm  
Market Master Jane Alcorn

---

**Farm Descriptions**

---

**1. Royer Farm Fresh Beef and Lamb**

Scott and Nikki Royer  
12901 S. St. Rd. 63  
Clinton, IN 47842  
(765) 832-7104  
royerlivestock@joink.com  
www.royerfarmfresh.com



Products available at:  
Bloomington Winter Market, Broad Ripple Farmers' Market,  
Zionsville Farmers' Market, Fishers Farmers' Market.  
Visit our farm, or we will ship internet orders  
(www.royerfarmfresh.com) in Indiana.

Our six-generation family farm is located in Vermillion County, Indiana. All of the beef and lamb are raised on pasture in a low-stress environment and are fed only quality grains and forages with no hormones or antibiotics. The meat is dry-aged to maximize tenderness and flavor. We strive to sustain a healthy farm and community through pastures that reduce soil erosion, maintain water quality, and provide an ideal environment for our animals and wildlife.

---

**2. Fullcircle Farm**

J.D. Grove and Grant Pershing  
300 Walker Lane  
Greencastle, IN 46135  
(765) 720-8601  
jd\_grove@hotmail.com



Products available at:

Bloomington Community Farmers' Market beginning in September, and Bloomington Winter Market.

Fullcircle Farm is in its first season of production. We are in the process of reclaiming farmland that has been conventionally farmed, through intensive, low-till organic cover-cropping. This season we are growing a wide variety of pumpkins, for pies and jack-o-lanterns and several kinds of winter squash. We plan on expanding into flowers, herbs, garlic, raspberries, and asparagus in the near future. Visitors are welcome to pick out their own pumpkins (please call for appointment).

---

### 3. Center Valley Organic Farm and CSA

Aaron Zeis  
8364 S SR 39  
Clayton 46118  
317-539-4317  
cvofcsa1@yahoo.com



Products available at:

Bloomington Community Farmer's Market, Bloomingfoods, Sunflower Market, and through Community Supported Agriculture (membership farming).

Center Valley Organic Farm and CSA (CVOF) is a certified organic family farm west of Indianapolis. CVOF has been in organic production for over 22 years and a CSA for 12 years. We provide our members with fresh seasonal produce for about 20 weeks each year while vending at the Bloomington Farmer's Market and wholesaling produce to local outlets throughout Bloomington and Indianapolis. Please let us know what CVOF can provide for you!

### **Bloomington Winter Market (Local Growers Guild)**

Harmony School  
909 E. 2<sup>nd</sup> St.  
Bloomington, IN  
January 27 – March 31: Sat 9-12  
Market Master Brooke Gentile

---

### **Charlestown on the Square**

Charlestown, IN  
June-Oct: Thurs 3-6pm  
Market Master Jay Ellis

---

### **Columbus – The Downtown Farmers' Market**

Jackson St. behind the Courthouse  
Columbus, IN  
June-Aug: Thurs 2-5:30pm  
Market Master Carol Daily

---

### **Corydon Farmers' Market I**

East side of Courthouse Square  
Corydon, IN  
June-Oct: Tues 8am-12:30pm  
Market Master Charles Hambley

---

### **Corydon Farmers' Market II**

Tractor Supply parking lot on SR135  
Corydon, IN  
June-Oct: Sat 8am-12:30pm  
Market Master Brenda Blackman

---

### **Corydon Farmers' Market III**

Jay C parking lot on Old SR135  
Corydon, IN  
June-Oct: Wed 4:30-7:30pm  
Market Master Brenda Blackman

---

## Indiana Farmers' Markets

---

### Aurora – Main Street Farmers' Market

2nd and Main Streets

Aurora, IN

July-Sept: Sun 7am-2pm, Wed 3-7pm

Sat 7am-2pm

Market Master Karla Schmeltzer

---

### Bedford Saturday Farmers' Market

west side of Lawrence County Square

Bedford, IN

May-Oct: Sat 6am-1pm

Market Master Marvin Atchison

---

### Bedford Tuesday, Thursday & Saturday Market

Municipal Parking lot at 14th and J Streets

Bedford, IN

May-Oct: Tues & Thurs 6am –5pm

Market Master Marvin Atchison

---

### Bloomingsfoods Farmers' Market

3220 E. 3rd St.

Bloomington, IN

April-Nov: Sat 7am-noon, Wed 7am-noon

Market Master Greg Phillips

---

### Bloomington Community Farmers' Market

Showers City Hall Parking Lot

7th and Morton St.

Bloomington, IN

Apr-Oct: Sat 7-noon, June-Sept: Tues 3-6pm

Nov: Sat 9am-noon

Market Master Bradley Drake

---

## 4. Evans Organics

Chad and Michelle Evans

4475 Hilton Road

Terre Haute, IN 47807

(812) 384-5988

or (812) 208-9763

evansorganics@yahoo.com



Products available at:

Bloomington Community Farmers' Market, and roadside stand—  
Terre Haute.

Our farm is an integration of native Indiana ecosystems intertwined with organic produce. Native prairie and savannah plants mingle with the organic plots, attracting numerous bird and insect species. There are no pests. Each plant and creature shares a vital role in the garden and prairie ecosystem. 150 years ago our rich black sandy soil was prairie, so it is a way of returning the land to its roots, while utilizing its natural fertility. It's about working with Mother Nature and integrating her into everything we grow. We achieve a healthy balance in our plots because of the native plants and companion planting.

---

## 5. One Sky Certified Organic Farm

Jeff and Melissa Evard

4805 Kukman Rd. Martinsville, IN

765-528-2887

evard@ccrtc.com



Other: hot sauces, teas, and handmade soaps.

Products available at:

Bloomington Winter Farmers Market, Bloomington Community Farmers Market, Traders Point Farmers Market, Roots Restaurant, Musgrave Orchard, and Bloomingsfoods.

One Sky Farm is located in western Morgan county where the last glaciers stopped. The country side has many ravines and forested areas. Our farm is surrounded on three sides by forest and has three creeks flowing through it. We are frequented by many migrating songbirds, cranes, herons, and waterfowl. We have a resident coyote population that likes to run in a pack of up to eight on moonlit nights.

Our farm is designed and operated to produce food, while making as light a footprint on the land as we can manage. We have made substantial reforestation and soil conservation efforts. In the farm's forests, we plant and cultivate at-risk eastern medicinal herbs in an effort to reduce their population decline from habitat loss and over-harvesting.

Very few inputs to the farm system come from far away. We have composted over 75,000 lbs. of waste vegetable material from Roots Restaurant and collect spoiled hay from neighbors to feed our soil. We also pasture raise our ducks in a peach orchard for the health of the birds and the health of the trees. Our mission is to grow food naturally and give it everything it needs to keep pests away for itself. We spray compost teas to enhance the plants' built-in self-defense mechanisms; which means low insect and disease pressure, no need for toxic chemical controls, and foods with all the proper nutrition for humans.

---

## 6. The Swiss Connection

Alan Yegerlehner  
1087 E Co Rd 550 S  
Clay City, IN 47841  
812-939-2813  
ayegerl@ccrtc.com  
swissconnectioncheese.com



Other: butter.

## 35. Fielder Family Farms

Jim and Rebekah Fielder  
14056 E. St. Rd. 66  
Rome, IN 47574  
(812) 836-4348  
jfielder@psci.net  
www.fielderfamilyfarms.com



Products available at:

Bloomington Community Farmers' Market, and the historic Tell City Square Farmers' Market.

Fielder Family Farms offers grass-finished beef and lamb, pastured pork, raw honey, and free range eggs. We're a multi-generational family farm located between Louisville, KY and Evansville, IN. We practice holistic, humane, and environmentally sound management incorporating a rotational grazing system. We use no hormones, antibiotics, pesticides, or herbicides.

We raise Angus, Red Devon, Katahdin sheep, Large Black pigs and pastured laying hens.

Please email or call us with any questions. Visitors always welcome!

### 34. Capriole

Judith Schad  
10329 New Cut Rd.  
Greenville, IN 47124  
(812) 923-9408  
Fax: (812) 923-8901  
caprioleinc@aol.com  
www.capriolegoatcheese.com



Products available at:

Bloomington Community Farmers' Market, Carmel Farmers' Market, Broadripple Farmers' Market, Bardstown Road (Louisville); Chicago Green City Market (Wednesdays in Lincoln Park), Bloomingtons, Butchers Block, Whole Foods, Marsh, Wild Oats, etc.

Restaurants in Indianapolis, Louisville and nationwide.

Contact Capriole for distributor contact information in Indy, Chicago, Louisville, New York, San Francisco, Los Angeles, and Denver.

At Capriole we make a variety of fresh, ripened, & aged (raw milk) goat cheeses the farmstead way—by hand, on our own farm, and using only the milk of our own herd. Our cheeses truly reflect the land, geology, animals, seasons, skill, and management that is sustainable, ethical, and humane. From milk to cheese to customer, the process begins and ends on the family farm and is one we all share with personal pride.

Products available at:

Traders Point Market, Bloomington Community Farmers' Market, Bloomingtons, Chateau Thomas, Apple Family Farm, Restaurant Tallent, Roots, Hilton (downtown Indy).

See website for additional locations.

At the Swiss Connection, we take great pride in producing food that is both good and good for you. Our cows are totally grassfed, happily grazing all year around on their natural diet of forages alone, and we don't use any hormones, antibiotics, or pesticides. We create artisanal cheeses and butter from the milk that our cows produce, and those beautiful green pastures support the production of grassfed beef as well. Thanks for supporting your local food producer!

---

### 7. Cooper's Garden

Scott Cooper  
11640 Denmark Rd.  
Freedom, IN 47431  
(812) 859-4315  
sjcooper@ccrtc.com



Products available at:

Bloomington Community Farmers' Market.

Cooper's Garden is located in Western Owen County. We try to grow what the customers won't, and some of what we think they may enjoy. We grow a small amount of organic vegetables, but mainly our produce is grown conventionally. This year we'll be planting about three and a half acres.

### 8. Goose Creek Farm

Bruce McCallister  
3493 Goose Creek Rd.  
Freedom, IN  
812-829-1373  
mcking4@sbcglobal.net



Products available at:  
Bloomington Community Farmers Market

We are located in Owen County and have been raising produce organically since 1992. We farm part-time and have about 1/2 acre in cultivation each year. We depend heavily on mulch for weed control and have been experimenting with direct seeding crops on top of mulch. Asparagus, lettuce and greens, onions, summer squash, and an assortment of other vegetables are our main crops. Visitors are welcome with advance notice.

---

### 9. Harvest Moon Flower Farm

Linda Chapman and Deryl Dale  
3592 Harvest Moon Lane  
Spencer, In 47460  
(812) 829-3517  
chapdale@bluemarble.net  
www.harvestmoonflowerfarm.com



Other: plants and wreaths.  
Products available at:  
Bloomington Community Farmers' Market, Indianapolis City Market, BroadRipple Farmers' Market, Mira Salon, Town and Country Real Estate, Restaurant Tallent, Limestone Grill, Bloomington Bagel Co., Uplands Brewery, Tutto Bene, Encore Café.

### 32. Brambleberry Farm

Darren and Espri Bender-Beauregard  
1668 E. CR 100 N  
Paoli, IN 47454  
(812) 723-5259  
dwren5@yahoo.com



Products available at:  
Orleans Farms Marketing, CSA.

We are a small permaculture-based farm following and going beyond organic farming standards. We rarely use petroleum powered implements and do not plow or till, so the soil community remains undisturbed. All water used is collected rainwater from our metal roofs. We save some of our own seed and buy the rest from sustainability-based seed companies. Our chickens are pastured and fed no animal products. We welcome visitors and host an intern each season.

---

### 33. Pete Johnson and Leslie Smith

8021 Hardinsburg-Livonia Rd.  
Hardinsburg, IN 47125  
(812) 929-2209  
or (812) 929-2219



Products available at:  
Bloomington Community Farmers' Market, Louisville area weekday markets, and Bloomington Winter Market.

Since 2003 we've been farming in a new location in SW Washington County. We use organic no-till practices. These include permanent beds with deep straw and hay mulches, and layered surface application of soil amendments. We grow 50+ kinds of flowers and a variety of spring, summer, and fall produce using low-tech season extension methods.

### 30. Sun Circle Farm

Anthony Blondin  
P.O. Box 455  
Paoli, IN 47454  
812.723.2430  
anthonyblondin@yahoo.com



Other: plant starts and crafts

Products available at:

Bloomington Community Farmers' Market, Roots, Laughing Planet Cafe, Scholar's Inn, Restaurant Tallent.

SCF is a small non-certified organic farm in Paoli. With the help of my two draft horses, I am transitioning to a horse and human powered farm. Soil fertility, tith, and weed control are improved through intensive cover cropping, manuring, and appropriate tillage. The clay soil is slow to warm in the spring, but provides a bountiful fall harvest of sunflowers, sweet potatoes, 'Butternut' squash, multi-colored potatoes, and more.

---

### 31. Curtis Thill

2025 W. Willowcreek Drive  
Paoli, IN 47454  
(812) 723-5429  
yocurt@blueriver.net

Quail for release in suitable habitat, available through direct contact.

Raising Bobwhite Quail has been a hobby for our family. We release them into suitable habitat to increase the quail population in the wild. Our children expect that those who purchase their quail will not butcher for food or hunt these quail. We also raise other quail varieties (Gambel, Mountain, Button) for those looking for hobby birds, not release.

Harvest Moon Flower Farm has been offering local products for 18 years from its farm location in Spencer, Indiana. Though primarily a cut flower and culinary herb farm, we also have a vast selection of bedding plants available in the spring/early summer months for vegetable and fruit gardeners. We sell our flowers and herbs at 3 area farmers markets per week, 9 various local businesses and restaurants and we have a thriving wedding trade with our floral products. In the autumn and winter we offer dried flower, herb and fresh evergreen wreaths.

Our farming practices are all sustainable though we have not applied for organic certification. Our fertility is based on an intense use of compost, mulches and cover crops.

HMFF is a small 3 acre niche operation run primarily by owners Linda Chapman and Deryl Dale. We love what we do and welcome visitors to our Spring Open Farm Days on Sundays and Mondays in May.

Check out our website, [www.harvestmoonflowerfarm.com](http://www.harvestmoonflowerfarm.com) for more information and updates.

---

### 10. The Chile Woman

Susan Welsand  
1704 Weimer Road  
Bloomington, IN 47403  
(812) 339-8321  
chilewmn@thechilewoman.com  
[www.thechilewoman.com](http://www.thechilewoman.com)



Other: Bedding plants—chile pepper, sweet pepper, tomato, tomatillo, ristras, chile powder.

Products available at:

Bloomington Community Farmers' Market, and Greenhouse at 1704 Weimer Road.

Chiles are a wonderful crop, as delicious as they are beautiful. There are over 3000 varieties, but few are available commercially. Saving heirloom vegetable seeds and helping preserve biogenetic diversity is an important part of my farming operation.

My business is organic: free ranging chickens, beneficial weeds and lady bugs provide insect control. My partner Terry Morgan's sheep grace the fields with nature's fertilizer.

My main business is shipping plants, but Terry and I love to have people come to the greenhouse and visit with us.

---

### 11. Meadowlark Organic Farm

Marcia Veldman

6181 Kent Road

Bloomington, 47401

(812) 988-4956

meadowlk@bloomington.in.us



Products available at:

Bloomingsfoods Wednesday Market from July through October, Bloomingsfoods Downtown, and Restaurant Tallent.

Meadowlark Organic Farm is located in the rolling hills of western Brown County near the north fork of Salt Creek. The acre of land that we cultivate is on a gently sloping hillside surrounded by pasture and woodland. In the center of the garden is a passive solar greenhouse that allows us to grow year-round with little need for other fuel sources. We love growing, eating and providing food fresh from the garden.

---

### 28. Raber's Family Produce

Titus Raber

3959 N 775 E

Montgomery, IN 47558

(812) 486-2756



Products available at:

Bloomington Community Farmers' Market.

We started growing produce in 1992 as a family. We don't hire anyone to help as we have five children. We farm 28 acres with about one acre of produce. Tomatoes are our main crop but we also have peaches, apples, bell peppers, eggplant, okra, cucumbers, zucchini, green beans, potatoes, lettuce, strawberries, raspberries, blackberries, and grapes. One year we sold 18 tons of tomatoes.

---

### 29. Graber's Greenhouse and Produce

Joseph and Magdalena Graber and family

10139 E. 200 N

Loogootee, IN 47553

(812) 295-2560



Products available at:

Bloomington Community Farmers' Market, Retail outlet one mile N and one mile E of Cannelburg.

We specialize in early or special orders in our greenhouse. We also grow fruits and vegetables. Call us for your needs.

Ewenique Icelandic Sheep Farm is a family owned/operated farm that has been in our family over 100 years. We raise many fruits and vegetables on 4 acres for farmers' market use. Grown with our own "natural" fertilizer from our sheep, horse and chickens, and chemical-pesticide free, our vegetables and fruits are healthy and appealing—especially our Edamama and French Filet green beans. Visitors and schools always welcome! Call for directions.

---

### 27. Olde Lane Orchard

Chester and Janice Lehman  
13381 E. 1325 N  
Odon, IN 47562  
(812) 636-4480  
cjlhome1@juno.com



Products available at:

Bloomington Community Farmers' Market on Saturdays and some Tuesdays, Bloomingfoods market on Wednesday from June through October, and Restaurante Tallent.

When we purchased a small apple and peach orchard in 2001, we anticipated spending more time together as a family. We didn't foresee all of the work involved, but we are still grateful for the opportunity to teach our eight children a solid work ethic. They are the ones who will benefit most from the experience.

Until we have fruit about the end of June, we sell plants from our greenhouse, improvised from old windows and door panels. Beans, peas, potatoes, tomatoes, and other vegetables find their way into the schedule. In spite of the busyness, there's nothing quite like standing in a sun-drenched orchard during spring bloom, thanking God for allowing us to be just a small part of the growing. Visitors who can talk and work at the same time are welcome!

### 12. Heskerlew Farm

Troy Lewis  
9015 S. Gore Rd.  
Bloomington, IN 47403  
(812)-327-7391  
troy@heskerlewfarm.com  
www.heskerlewfarm.com



Other: sheep

Products are available at the farm.

We are a new U-Pick Berry Farm located just southwest of Bloomington. Our berries are grown using organic methods. We will be publishing our scheduled picking season starting in 2007 with red raspberries (August) and adding strawberries in 2008 (June). We are also starting a chicken flock and a sheep herd and hope to have chickens, sheep, and mutton available next year. Visitors are welcome – please contact us in advance.

---

### 13. Linnea's Greenhouse

Linnea Good  
7092 Shilo Rd.  
Unionville, IN 47468  
(812) 332-0925  
linneagood@netscape.net



Other: House plants, wheatgrass.

Products available at:

Bloomington Community Farmers' Market, Bloomington Winter Market, Roots Restaurant (wheat grass), and Bloomingfoods (plants).

We are a greenhouse located 1 mile from Lake Lemon. We grow annuals, perennials, houseplants and cacti. We added herbs and vegetables this last year. We grow most items from seed with organic methods. Visiting hours are by appointment only.

---

**14. Keith Uridel and Aimee Dewar**

3267 T.C. Steele Road  
Nashville, IN 47448  
(812) 988-0579  
wuridel@aol.com



Other: Blueberry shrubs!

Products available at:

Bloomington Community Farmers' Market from April through November, and at our farm.

Our growing cottage farm was carved out of acreage in western Brown County that has been in the family since 1907. We grow organically using cover crops, peat moss, and alfalfa meal to enrich our gardens. Poultry are in rotational grazing, adding life and nutrients to the soil as well. We will be adding dairy goats and cows soon. We cultivate blueberries, red raspberries, and Saskatoon. We also operate a nursery specializing in berry plants.

---

**15. Homestead Farm**

Jenny Johnson  
1128 Creamer Road  
Nashville, IN 47448  
(812) 988-7633  
homesteadfarm@sbcglobal.net



Other: Dried arrangements and wreaths.

Products available at:

Bloomington Community Farmers' Market.

Pleasant Run Farm is 34 acres of sloping pasture and creek bottom land in northeastern Lawrence County about 25 minutes from downtown Bloomington. Our one acre garden is tended by the Hobsons with help from their children Ben and Mary Lyda. Our draft horse team provides the power for cultivation and fieldwork. We nurture the fertility of the soil with crop rotations, cover crops, animal manures, and other ammdements. No synthetic fertilizers, pesticides or herbicides are used on our farm.

We select the best varieties of vegetables and flowers to provide our customers with the most flavorful and nutritious foods and cheery, vibrant bouquets. Our specialties include giant, pollen-less sunflowers, garlic, potatoes, winter squash, paste tomatoes, canning cucumbers and basil. This season we will be offering eggs from our Silver Laced Wyandotte hens. Our chickens enjoy daily forays onto fresh pastures which they share with our flock of rare Jacob Sheep. Look for wool products this spring and savory cuts of lamb starting in the fall of 2006.

Visitors are welcome. Please call ahead.

---

**26. Ewenique Icelandic Sheep Farm**

Jennie Hoene  
17403 S. 500 W  
Seymour, IN 47274  
(812) 521-3230  
duenorth@core.com



Products available at:

Bloomington Community Farmers' Market.

## 24. Heartland Family Farm

Teresa A. Birtles  
1949 Sunny Acres Drive  
Bedford, IN 47421  
(812) 279-0480  
(812) 797-6274  
egrace@tima.com  
localharvest.org



Other: European and heirloom bedding plants

Products available at:

Bloomington Community Farmer's Market, Bloomington Winter Market, Bloomingfoods, Restaurant Tallent, Limestone Grille, Tutto Bene, Roots, Nick's Pub, Scholar's Inn, Bloomingfoods Deli, CORE CSA (Community Supported Agriculture), Slowfoods Chef's Dinner, and Slowfest.

Heartland Family Farm offers wonderful European and heirloom varieties of spring, summer, fall and winter fruits and vegetables. We concentrate on varieties that provide excellent flavor and are not often found in the general market. We grow on naturally fertile land using organic principles. All aspects of our farm are lovingly tended by Teresa and her 3 daughters (Sarah, Jessica and Emily). Our goal is to provide not only wonderful produce for our customers, but also to nurture and sustain our land.

---

## 25. Pleasant Run Farm

Jason and Robin Hobson  
111 Martin Hollow Rd.  
Heltonville, IN 47436  
(812) 834-5172  
muleears@bluemarble.net



Products available at:

Bloomington Community Farmers' Market, and Columbus Farmers' Market.

Weddings and special events.

Homestead Farm is located in the hills of Brown County, one and a half miles outside of the village of Nashville. It began in 1983 as a family project; growing, harvesting, and preserving much of our own food as a means to healthful living. Our passion for growing led us to the Bloomington farmers' market where we have been since 1997, focusing primarily on fresh cut flowers, lettuce blends, vegetables, and dried arrangements, using safe, sustainable methods.

---

## 16. Loveland Farms

Steve Love  
5820 S. Shore Dr.  
Nashville, IN 47448  
(812) 988-2958  
slope@insightbb.com



Products available at:

Bloomington Community Farmers' Market, and The Sausage Shack on Lake Lemon Fridays 5-7, Sundays 12-4 or by appointment.

Loveland Farms Brown County Meats provides quality products for those who appreciate the difference. Using only natural means, we raise pork and beef on our farms located in Brown and Lawrence counties. We produce a variety of sausages and Black Angus beef at the Sausage Shack located on South Shore Drive near Lake Lemon. We are open Friday evenings 5-7, Sundays noon to 4, or by appointment.

### 17. Birdsong Corner

Birdsong  
6350 Poplar Grove Rd.  
Columbus, IN 47201  
(812) 988-6312  
wbnature@juno.com  
browncountylogcabins.com/birdsongcorner



Products available at:  
Bloomington Community Farmers' Market.

Brown County tourist home on 5 acre flower farm.

---

### 18. Long Elk Farm

Duane Long  
RR 3 Box 406  
Bloomfield, In 47424  
812-863-7167  
Cell Phone : 812-361-8735  
longelkfarm@bluemarble.net  
IndianaElkMeat.com



Elk Meat, Elk Antlers, and Elk Antler Supplements

Products available at:  
Bloomington's Community Farmers' Market, Oliver Winery,  
Nicks English Hut, and at our farm.

Nestled in the rolling hills of Greene Co., Long Elk Farm is know locally and beyond as a producer of elk products of the highest quality. One mile west of the Bloomington Crane gate. Our elk are mainly feed a grass diet with a moderate amount of grain which does not include any hormones or antibiotics. Elk meat is the healthy red meat. Elk meat is lower in cholesterol and fat than chicken and turkey.

Indian Creek Farm is organic, sustainable and dedicated to working towards a better environment. We are striving to become an educational center for sustainable living. Permaculture techniques, such as intensive raised-bed gardening, mulching, composting, companion planting and seed saving, are all practiced. There is very little fossil fuel use and most work is done by hand. Gravity fed watering system, solar greenhouse and solar cooking oven used. Garden includes many heirlooms, natives and medicinals. Farm tours or direct sales are welcome by appointment.

---

### 23. Padgett's Family Farm

Jeff and Elizabeth Padgett  
Route 1 Box 1052  
Springville, IN 47462  
(812) 863-4318  
padgetts@bluemarble.net



Other: Perennial flower, tomato, and pepper plants in Spring.  
Products available at:  
Bloomington Community Farmers' Market from April through November, Bloomingfoods downtown (winter eggs), and Monroe County Growers' Market Wednesdays, May through October.

Our farm is located 22 miles SW of Bloomington in Greene County. We have been growing and selling since 1994. We are an unconventional farm, in that we rely on the natural abilities of the soil combined with the traditional farming practices of cover cropping, crop rotation, and periodic fallowing. We do not use chemicals as they are harmful to the soil and to us. We care for 75 hens and four cows. We graze them all rotationally and we feel local whole grains. We do not use hormones or antibiotics. Sunday visits welcomed, but call ahead. Thanks... Jeff and Elizabeth.

## 21. Brays-U-Pick

Bray Family/Ann Bray  
Route 3 Box 59  
Owensburg, IN 47453  
(812) 863-7947  
brays@bluemarble.net



Products available at:

Bloomington Community Farmers' Market, and at our Family Farm, located on 45/58, 27 miles SW of Bloomington.

Located on four scenic acres in Greene County, Brays has been family owned and operated since 1969.

Sweet and juicy blueberries are available from June to mid-August. Plump and sweet strawberries are available mid-May to mid-June.

Brays opens at 7 am daily. Please call prior to your visit to check fruit availability.

Brays is located 27 miles SW of Bloomington on highway 45/58.

---

## 22. Indian Creek Farm

Michael Hicks and Kristen Becher  
184 Hicks Lane  
Springville, IN 47462  
(812) 279-9239  
indiancreekorganic@yahoo.com  
michaelhicks.8m.com



Products available at:

Bloomington Community Farmers' Market Saturday and Tuesday, Bloomingfoods East Market Wednesdays, Bloomingfoods, Sahara Mart, Laughing Planet Cafe, Roots, Malibu Grill.

## 19. Local Indiana Food Enterprises (LIFE)

Art Sherwood and Jeff Evard  
RR 3 Box 186E  
Bloomfield, IN 47424  
(812) 361-5816  
localindianafood@hotmail.com



Products available through direct contact.

We grow high quality Certified Organic vegetables at LIFE. We have developed an incredibly productive and environmentally sound organic hydroponics farm that produces great tasting, healthy and nutritious food on land that would otherwise be very marginal for traditional farming. We love what we do and want to help our customers to Eat LIFE Up... Jeff and Art are both active members of the Local Growers Guild and have been very active in the local food movement in Southern Indiana.

---

## 20. Hart Farm

J. A. Hartenfeld  
Route 3 Box 386  
Solsberry, IN 47459  
(812) 876-4426



Products available at:

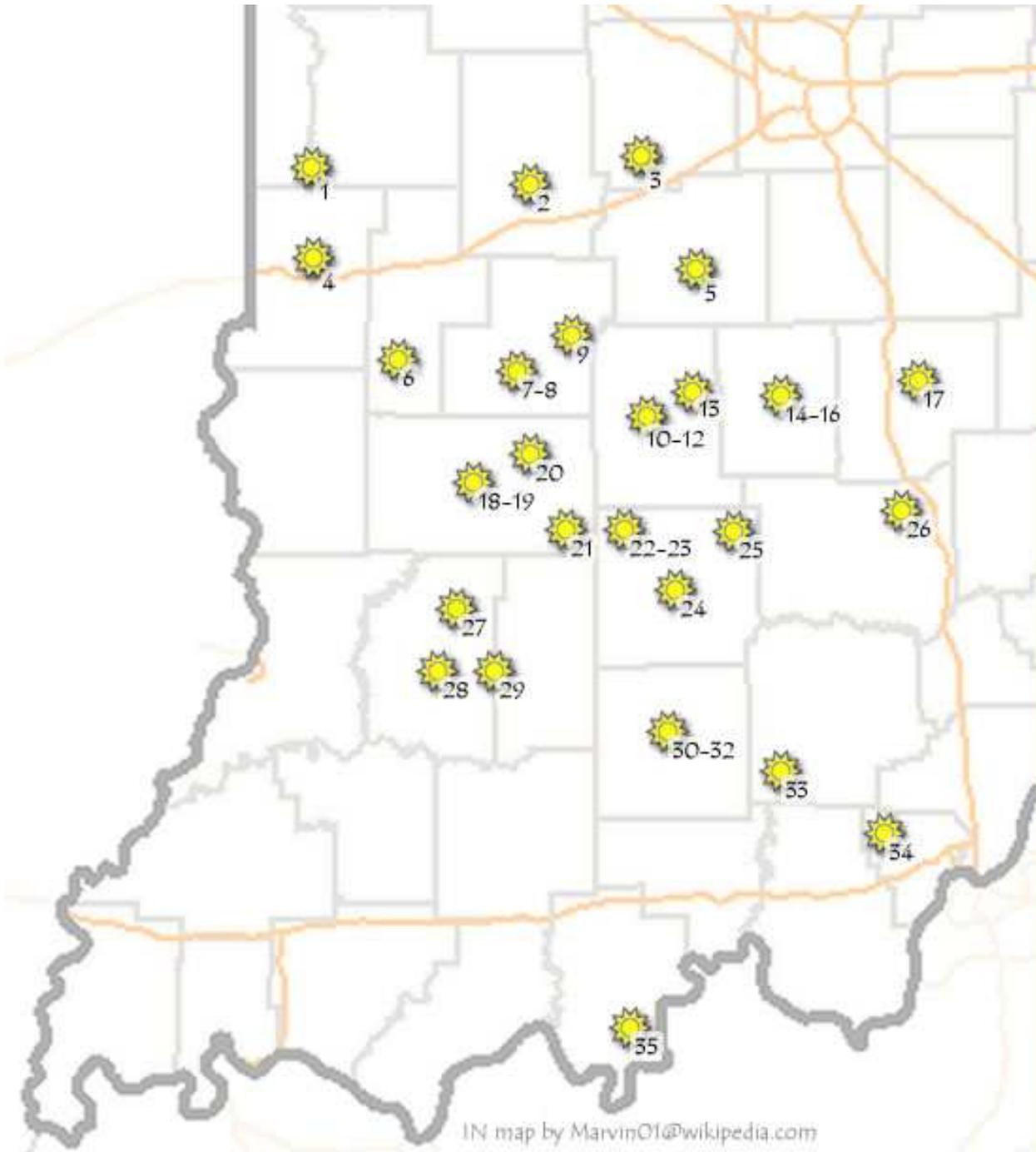
Bloomington Community Farmers' Market, and Marsh Supermarket (flowers, June through September).

Hart Farm, in scenic eastern Greene County, grows six acres of high quality cut flowers, herbs, garlic, dried flowers and perennial plants. We are organic growers in our 29th season. Hart Farm has no website.



# Local Farms

1. Royer Farm Fresh Beef & Lamb
2. Fullcircle Farm
3. Center Valley Organic Farm & CSA
4. Evans Organic
5. One Sky Certified Organic Farm
6. The Swiss Connection
7. Cooper's Garden
8. Goose Creek Farm
9. Harvest Moon Flower Farm
10. The Chile Woman
11. Meadowlark Organic Farm
12. Heskerlew Farm
13. Linnea's Greenhouse
14. Keith Uridel & Aimee Dewar
15. Homestead Farm
16. Loveland Farms
17. Birdsong Corner
18. Long Elk Farm
19. Local Indiana Food Enterprises
20. Hart Farm
21. Brays-U-Pick
22. Indian Creek Farm
23. Padgett's Family Farm
24. Heartland Family Farm
25. Pleasant Run Farm
26. Ewenique Icelandic Sheep Farm
27. Olde Lane Orchard
28. Raber's Family Produce
29. Graber's Greenhouse & Produce
30. Sun Circle Farm
31. Curtis Thill
32. Brambleberry Farm
33. Pete Johnson & Leslie Smith
34. Capriole
35. Fielder Family Farms



IN map by Marvin01@wikipedia.com