



Farm list prepared by
Jane Pacheco
**please do not modify*

MANY OF THESE LOCAL FARMS/ORCHARDS CAN BE LOCATED AT WWW.LOCALHARVEST.ORG

Tantre Farm (Chelsea, MI) Tantre Farm has been a certified organic farm since 1993. It is located 9 miles southwest of Chelsea, Michigan. On our 40-acre farm there are about 9 acres of vegetables, flowers, herbs, strawberries, and raspberries. We sell our produce through CSA shares, at various local stores, restaurants and also at the Ann Arbor and Chelsea Farmers' Markets. Currently we also have internships available for those interested in learning more about sustainable and organic farming practices. Richard Andres 734-475-4323 **2008 CSA sold out*

Community Farm of Ann Arbor (Chelsea, MI) Member-owned, farmer-operated CSA farm using biodynamic growing practices, which go beyond prohibiting pesticides and herbicides to work with the farm as a holistic living organism. We grow vegetables, herbs, and some fruits, which are shared out among members weekly from late May/early June through November. Monthly member meetings and seasonal festivals give the community a chance to come together. Anne Elder www.communityfarmofaa.org (734) 433-0261

Clear Creek Farms (Chelsea, MI) Free Range, all natural beef, chicken, turkeys, pork and lamb. 734-498-3924

Back Forty Acres (Chelsea, MI) www.backfortyacres.com chicken, turkey, lamb, goat, pork, rabbit, goose, duck, eggs

Raisin River Fruit and Veggie Co-op (Chelsea, MI) Organic Fruit and Vegetable Co-op run by members Jane Pacheco 734-330-4497

Health Nuts Food Co-op (Chelsea, MI) Mostly Organic buying club run by members. Non-perishibles. 734-426-2398

Calder Dairy (Delivers to Chelsea, MI) www.calderdairy.com No artificial hormones, recycled glass containers delivered to your door; also delivers cheese, butter, sour cream, yogurt, eggs, bread, seasonal, etc. 313-381-8858

Two Creeks Organics (Manchester, MI) www.twocreeksorganics.com/home

We offer fresh healthy organic produce in CSA shares, at our onsite farm stand, and at local farmer's markets. Free range hormone free chicken and eggs will be available later this summer. We have recently installed two greenhouses to enable us to lengthen our growing season. We offer farm tours to school and childcare groups. We also host three farm festivals during the year. 734-428-7057 **2008 CSA sold out*

Old Pine Farm (Manchester, MI) www.oldpinefarm.biz/ Our mission is to produce great tasting, high quality, wholesome meats with only the finest ingredients- grass, organic/natural feed, sunshine and clean water- the way nature intended it to be. We offer a cattle and hog share deposit program in addition to a monthly mixed meat CSA program. Our grass fed beef and natural fed (organic feed) pork are pre-owned by the quarter. They have chicken and lamb as well.

Fusilier Family Farms (Manchester, MI) Our farm has been in the family for 6 generations in the Manchester area. We produce a wide range of fruits and vegetables for our CSA customers and for the many Farmers Markets we attend every week. Our farm has just started producing winter vegetables in greenhouses using no heat with the help of Michigan State University to promote and encourage year round locally produced fruits and vegetables. 734-428-0092

Our Family Farm LLC (Manchester, MI) 734-428-9100 www.ourfamilyfarmllc.com – veggies, eggs, honey

Imagine Farms (Manchester, Michigan) We raise synthetic-hormone free locker lamb and beef, primarily finished on grass/forage. We maintain two breeds of sheep that are listed with the rare breeds conservancy in order to ensure



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availability of genetic diversity. Also available handspinner fleeces and sheepskins as well as breeding stock for Karakul, Border Leicester, Barbado Black Belly and Dorper sheep. Marc Bailie 734-428-9525

Brines Farm (Dexter, Michigan) Try our variety of freshly harvested, nutritious and delicious fruits and veggies grown with care on our small family farm in Dexter, Michigan. We are not certified organic at this time but everything is authentically grown and visits to the farm to see our operation can be scheduled. We've been authentically growing vegetables and fruits and tapping our maple trees on our farm for ourselves since 1980 but only recently began selling at farmers markets. We have plans to sell at more farmers markets and to offer CSA shares in the future. Shannon Brines www.brines.org

Casa del Pollo Contento (Dexter, Michigan) We raise a wide variety of heritage breed chickens, primarily for healthy, nutritious, and delicious eggs. This operation started as a source of healthy and humane food for our family and friends. Our birds have a wonderful life; they are fed certified organic feed and range free on pasture all day. 734-426-1924

Garden Patch Farm (Pinckney, MI) (734) 878-2920. Tim & Robin Leonard, www.gardenpatchfarm.com. robin@gardenpatchfarm.com. Certified organic for over 10 years. Very small goat share program, Grade B Toggenburg goats, fed high quality organic hay and certified organic grain from a local organic farm, also on pasture that has never been sprayed. Other organic products available: heirloom vegetables, day range chicken and duck eggs, raw honey, raw sauerkraut, sprouted spelt flour, and poultry occasionally. Also have a 14-week vegetable & melon CSA and a road side stand on the farm. No chemicals or GMO on this farm.

Prairie Song Farm Share Co-operative (Grass Lake, Michigan) We have a grass roots co-operative located in Grass Lake, MI. We currently offer pastured poultry, Omega 3 rich eggs, honey, hand made soaps. We are looking for new members, especially if you are a local producer! Heather McDougall 517-522-5017

Ernst Farm (Ann Arbor, MI) All natural beef, pork, lamb and grains. 734-662-8085

TMZ FARM – (Pinckney, MI) www.tmfarm.com
Naturally grown beef and buffalo tastes better. It's just that simple. Why wouldn't it? The really great news is that it's also better for you. TMZ Farm brand free-range beef and buffalo has less fat and none of the antibiotic chemicals found in most meat. We use no growth hormones or other additives that change the naturally delicious flavor of the meat – just wholesome diet of grass and grain, right from the sunny pastures and rich soil of Pinckney, Michigan. Kevin MacRitchie 734-878-6425

Millwork Farm (Munith, Michigan) Pat Murphy 734-845-7426

Pregitzer Farm Market (Munith, MI – on the way to Gee Farm)
We offer farm fresh local produce that is picked fresh daily and grown responsibly. Special priority is given to the health of our soil and produce. You'll find a wide assortment of vegetables "like your own garden without the work!" Wade or Shannon Pregitzer www.yourfarmmarket.com 517-769-2768

Ambry Farms – (Clinton, MI) grass-fed Katahdin/crossbred freezer lamb, seasonal 517-403-1424/517-605-9052

Williams Beef Naturally (Tipton, Michigan) Williams Beef Naturally is a family owned business which strives to provide our local community with naturally and humanely raised beef and free range chickens. Andrew Williams 517-431-2404

Windswept Farm (Williamston, Michigan) We raise Katahdin sheep. Among the many reasons we like our Katahdins, one of the most important is the quality of the meat. It is lean, tender, consistently mild and delicious. The lambs are raised on clean, chemical free pasture. Some of you likely already know of the many health benefits from eating grass fed



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meat. If you would like to know more, visit www.eatwild.com We will have lambs available August through November.
Jeanne Weaver 517-468-2246

Turk Farms L.L.C. (Fenton, Michigan) Turk Farms is owned and operated by Dave and Marlene Turk. Dave has over 40 years of experience in raising various types of poultry and pork. 4915 Cullen Rd. Fenton, MI 48430 Dave Turk
www.turkfarms.com

Itik Duck Farm (Jackson, Michigan) We have ducks, ducklings, and duck eggs available almost year round, from birds foraging on pasture and in ponds, with supplemental feed mostly certified organic. In season we also have pears (August to September) and chestnuts (October). Mike Price 517-764-4517

Paradise Farms (Brooklyn, Michigan) We use natural growing practices, no chemical pesticides, herbicides or insecticides. We currently raise rhode island reds and black australorps for eggs and meat. We plan to acquire some heritage breed chickens and turkeys this year. All are fed traditional (non medicated, locally grown feed.)
Lisa Brown 517 592 9163

Our Farm and Dairy (St. Johns, Michigan) – pastured pork <http://ourfarmanddairy.com/pasturedpork.html>

Earth Shine Farm - (Durand, Michigan) Chickens
Laura Kay Jones www.earthshinefarm.com 989-288-2421

Rainbows End Farm – (Fowlerville, Michigan) Fall Organic Red Raspberries
Gwen Kato www.rainbowsendfarmberries.com 517-223-1079 Open September 1 until frost. Come on by Monday-Saturday (No Sunday picking please). Open Dawn to Dusk U-pick \$3 per quart Will take pre-pick orders \$6 per quart

Topsy Turvy Acres – (Webberville, Michigan) chicken/turkey
Jay Johnson www.topsyturvyacres.com (517)468-2017 Whole Chicken \$2.49/lb.

Hartland Farms – (Hartland, Michigan) Pork
Patricia and Eric Roeske www.hartlandfarms.com 810-632-5737

Ambry Farms – (Clinton, Michigan) Lamb
517-403-1424/517-605-9052

Dairy Delight Cow Boarding (Howell, MI) Email: ungers4@sbcglobal.net
Dairy Delight Cow Boarding, Kris Unger, (517) 546-8091, 11341 Killin Road, Howell 48855. They are a small dairy farm with Jerseys and Milking Shorthorns. The cows are rotationally grazed from mid-April till the grass is gone in November. Cow shares available. Antibiotic- and hormone-free milk.

Creswick Farms - (Ravenna, MI) www.creswickfarms.com Certified Naturally Grown Meats –

Appleshram Organic Orchard (Charlotte, Michigan) www.localharvest.org/farms/MI4264
Sells their organic apples at two markets in Lansing area. AppleSchram Organic Orchard
AppleSchram Organic Orchard is a diverse farm of 15 acres of apple and pear trees, 10 acres of pasture ground and 5 acres of veggies. We farrow and raise heirloom Duroc hogs on pasture and offer pork specialty cuts and sausage year around. We also graze cornish-cross broilers seasonally. Jane Bush 517-649-8957

Al-Mar Orchard (Flushing, MI) - www.almarorchards.com
ALMAR ORCHARD is a family-oriented fourth generation owned produce and livestock farm. It's 250 sprawling acres of



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organic and conventional grown fruit and vegetables, maple wood lots and pastures are truly a sight to see in Winter, Spring, Summer and Fall.

Local Farmer's Markets

Ann Arbor Farmer's Market, 315 Detroit St., Ann Arbor, MI

Saturdays 7am - 3pm AND Wednesdays 7am - 3pm, May - December (Saturdays only December - May)

Chelsea Farmer's Market, Saturdays on Park St, 8am - 12pm, May - Oct

(Bushell Basket @ CCH Weds 2:30 - 6:30 pm)

Jewett Street Market, 1289 Jewett St., Ann Arbor, MI - New in 2007

Thursdays 5 - 7pm, beginning June 21, benefits Clonlara School

West Side Farmer's Market, in the parking lot of Zingerman's Roadhouse, corner of Jackson and Maple Rds., Ann Arbor, MI Thursdays 3pm - 7pm, June - September

Ypsilanti Farmer's Market, Historic Depot Town, 641 Rice St., Ypsilanti, MI

Saturdays 8am - 3pm, Wednesdays 10am - 2pm, May - November

Downtown Ypsilanti Farmer's Market, Key Bank parking lot, at Michigan Ave. and Hamilton, Ypsilanti, MI

Tuesdays 2 - 6pm, starting in May 2007

Michigan Farmer's Market Association - <http://www.farmersmarkets.msu.edu>