

Please scan the QR code for more information regarding the tour participants



#### GOLDEN ACRE FARMS

Host: Matthew Martin



Matthew Martin is the owner and operator of Golden Acre Farms - a dairy operation in Thornloe. Matthew milks 70 cows in a swing 10 parlour. On the 320 acres that the farm resides on, Matthew works hard to produce Grade A milk, with a focus on cow comfort and herd health. Matthew has recently had the opportunity to partner with the Northern Ontario Heritage Fund to upgrade his facilities. Golden Acre Farms is mainly a cow operation, as opposed to a cow-calf operation. Matthew cited finding quality genetics in heifers on the market is more cost effective than raising calves to lactation on farm. Matthew is looking forward to seeing you on the tour!



## POSCHAVEN FARMS Hosts: George & Mary Posch

Poschaven Farms, located in Kenabeek on the fringe of the Little Claybelt in Temiskaming, is a 270-acre farm purchased in 1991 by George Posch. George and Mary's crops have been grown to strict organic standards since 2006. Currently, they grow two varieties of hard red spring wheat, soft winter wheat, spelt, barley, rye, and hulless oats. George's son, Adam, and brother, Bruce, grow buckwheat which is gluten-free and is also stone ground with a European built mill in a separate facility dedicated strictly to buckwheat. The two grain mills came from North Carolina, U.S.A. In 2023, George and Mary started producing rolled oats, oat flour, and stone-ground oatmeal. Adam has recently purchased a buckwheat dehuller which in time will be set up so they can add buckwheat grouts to their line of products. Visitors touring will get to see grain go through their cleaning process, storage, milling, sifting, and packaging. Poschaven Farms home grown grains from field to flour mill have travelled less than one mile.

### SHALOM FARMS

Hosts: Solomon & Rhoda Housser



1 W

////

Housser moved their intensive vegetable production there from Thornloe in the spring of 2015. The vegetable crops they grow include everything from fresh salad vegetables, hot peppers, heritage and red tomatoes. to storage carrots, potatoes, peas, squash, and garlic. Their total area used in vegetable production, including plots in cover crop, is 6 acres. Their three greenhouses are used as a nursery for starting their vegetable transplants in the spring, a garden centre open in May and June offering bedding plants, hanging baskets and planters, and tomato and pepper production during the summer. At Shalom Farms, they also raise grass-fed and finished beef, heritage breed pork, and pasture raised chicken.





Hosts: Matt & Elaine Bowman

Bowmanlea Farms is owned & operated by Matt & Elaine Bowman along with the help of their children Leslie & Thomas. They are the fourth generation of Bowman's to own the farm and it is now one of the few century farms in the Temiskaming District. The main enterprises of the farm operation currently are beef cow-calf, cash crops and a pick-your-own strawberry patch. The beef cow-calf operation consists of approximately 100 Charolais-cross cows. Currently Elaine is the Temiskaming 4-H Beef Club leader and Matt was previously the president of Beef Farmers of Ontario.

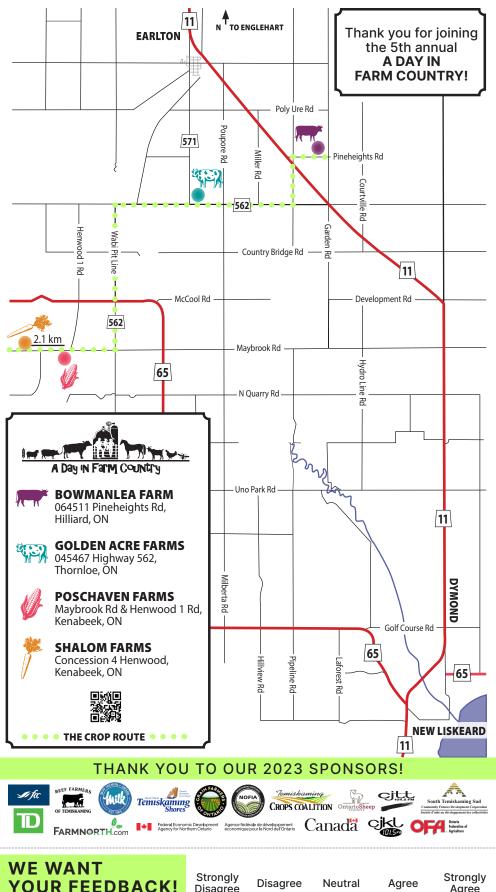
Call NOFIA at (705) 622-6664 or email noah.nofia@gmail.com for more information.



#### A DAY IN FARM COUNTRY

Collect a stamp at each stop and fill out your contact information. Hand in your passport at your last stop for a chance to win a cooler or local produce. Passports can be dropped off at any of the four stops.

Name	BOWMANLEA FARM
	GOLDEN ACRE FARMS
Phone Number	POSCHAVEN FARMS
Email	SHALOM FARMS



# WE WANT YOUR FEEDBACK! Strongly Disagree Neutral Agree Agree Was the map easy to read? Were the stops organized? Was your day a success?

How did you hear about A Day in Farm Country? \_\_\_\_

Please leave a comment or suggestions to help us make next year even better!