

The Farms of Tuolumne County Farm and Ranch Tour connects area residents and visitors of all ages with local farmers to share in the agricultural bounty and rural beauty of our county. Spend the day visiting farms and ranches, learning about the many facets of agriculture. All this for a very low ticket price. **Note:** ticket price does NOT include products that are for sale or BBQ at MJ Farms.

There will be product for sale at all locations so bring a cooler for perishables. **About DOGS:** for livestock and your pet's safety FOTC does not allow dogs on the Tour, except for certified service dogs. Thank you for your understanding.

Tickets & Times

Tour Price: \$10 in advance, \$12 on the day of the event. Those 17 & under get in **free**.

Tour Hours: 10:00 AM to 4:00 PM

For more information email Info@TCFarms.Org or phone 209-928-3775.

PRE-SALE TICKETS

On-line at www.TCFarms.Org

Or at the following locations:

- Nature's Whole Food Depot, Standard
- Hurst Ranch, Jamestown
- Sonora Certified Farmers Market
- All That Matters, Twain Harte

BUY TOUR TICKETS ON DAY OF THE EVENT AT ANY OF THE FARM TOUR LOCATIONS.

BBQ lunch available at MJ Farms for \$10. MUST BUY LUNCH AHEAD OF TIME either on-line or at ticket outlets above. MENU: one pork rib, one chicken thigh (or two pieces of meat), and potato salad. Drinks available for purchase. Lunch served 11AM-3PM

The Farm Tour is **self-guided** and can be done in any order. Wear comfortable shoes. Great photo opportunities! Once again—bring a cooler.

Need lodging? Call FOTC Corporate Sponsor **Black Oak Casino Resort** (877) 747-8777

RESTROOMS ON THE FARM TOUR

Al's Bonsai, Gianelli Vineyards, Lazy JH Farm. Wheelchair accessible at MJ Farms.

THANK YOU FARM TOUR SPONSORS!



frontporch



Marty Meckler of MJ Farms

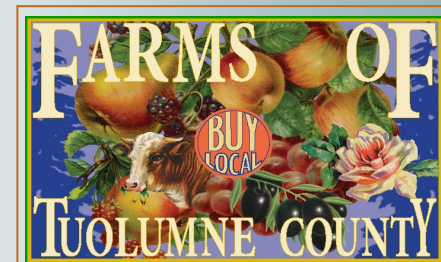


THANK YOU TO THE FOLLOWING PARTICIPANTS:

Mamma Pegg's Pantry, Farm Bureau, Hurst Ranch, Stent Cattle Company, Summerland Farm, Yosemite Gateway Farm, Rawhide Meat Processing, TCRC Water Resiliency Project, Salt of the Earth Personal Chef, FOTC Volunteers

Front cover photo credit to Jordan Hampton.

HONOR AGRICULTURE



ELEVENTH FARM & RANCH TOUR

Saturday, June 8, 2019

10 AM–4 PM



A majority of FOTC Farm & Ranch Tour proceeds help to fund Local Youth Agriculture Programs.

#1 Al's Bonsai, 11120 Golf Links Rd., Jamestown

Observe a bonsai workshop in progress 10:00 am - 1:00 pm. Al's Bonsai offers Asian inspired miniature trees, with over 200 bonsai on his shelves! Al has worked in the horticulture industry for over 50 years and created bonsai for purchase since 1985. He currently provides sales, service and instruction for bonsai and everything related.

Want to do it yourself? Schedule to return on a future date for your personalized bonsai workshop and learn to create your own with Al. On Farm Tour day please pick up a "Self-Guided Tour of Al's Bonsai" sheet. Albert, Anna or Madeline will answer any inquiries. You may simply enjoy the walk-through bonsai arboretum, delighting in his deciduous, evergreen and flowering varieties from small starters to stately mature trees; one as old as 75 years!

For your bonsai art at home, we offer tools and materials. In the breezeway you will find the Asian art gallery, featuring Asian inspired viewing stones, books, pictures, figurines, bonsai display stands and more. Photos may be taken during the tour. Select your complimentary hardy perennial while supplies last. Come back often to enjoy seasonal variations of Al's trees!
www.albonsai.com for events, or FB for Al's Bonsai blog.

On Farm Tour Day please visit with Anna Powell of **Summerland Farm**. She will feature her quilts, jewelry and other craft items. In addition professional beekeeper Linda Monahan of **Yosemite Gateway Farm** will be on hand with her wonderful honey products. **Salt of the Earth Personal Chef** will feature tasty samples of her cuisine.

#2 MJ Farms, 18319 Golden Oaks Dr., Jamestown

Come visit this immaculate streamlined 6 acre farm on which pork, chicken (Cornish Rock meat birds) as well as laying hens are produced. Eggs, including a variety with enhanced Omega 3 are available. Meet the resident happy cattle and Duke, the 23 year old horse. Marty Meckler has built all the structures on his farm with emphasis on keeping his animals clean and content. He has been a 4-H leader and still is engaged in mentoring youth.

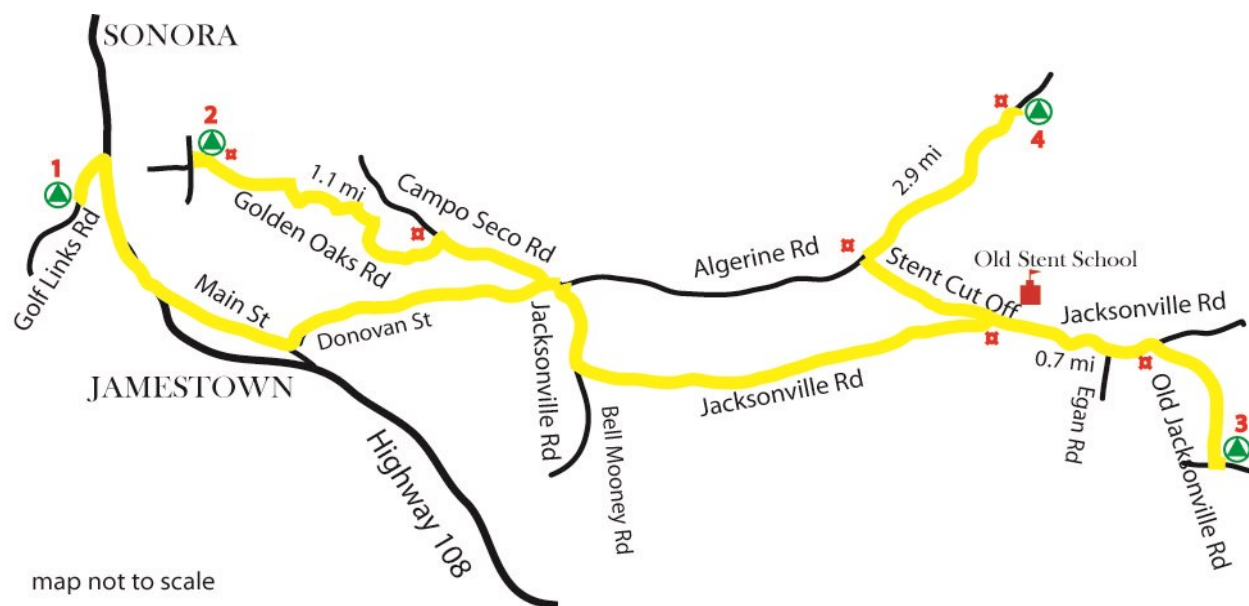
On Farm Tour Day have some of his renowned **BBQ. Menu** will consist of one rib, one chicken thigh (or two pieces of meat) and potato salad for \$10. Drinks available for purchase. Must order and pay for lunch at least two days before the Farm Tour, on-line at www.TCFArms.Org or at ticket locations (see front of brochure). BBQ Lunch served from 11AM-3PM. Be sure to check out the **TCRCD Water Resiliency Project for Landowners** table. They have information on laundry to landscape greywater programs.

#3 Lazy JH Farm, 15565 Jumper Mine Rd., Jamestown (Left off Old Jacksonville Rd.)

Welcome to Lazy JH Farm! Here on our family farm we raise and process Cornish Cross chickens year-round as well as custom raise and process turkeys for the holidays. We are also proud of our American Guinea Hogs, which are a small sturdy dual purpose heritage hog, pasture raised on grass and acorns found on our farm. Our breeding stock hogs are all registered with the American Guinea Hog Association.

On Farm Tour Day we will offer complimentary refreshments as well as samples showcasing our pork and poultry, prepared by **Peggy Blue from Mama Pegg's Pantry** along with samples of her own baked goods. We are happy to host **Stent Cattle Company** who will be offering a variety of samplings of their delicious grass-fed beef products. In addition, be sure to visit with **Farm Bureau** who will also be on hand.

We look forward to sharing our farm with you! Come out and enjoy all that Lazy JH has to offer! Don't forget to bring your cooler on Farm Tour Day as we also have beef, pork and poultry for purchase. Not part of the official Tour, but on Old Jacksonville Road as you make your way to our farm, you might see some BUFFALO grazing on the right.



#4 Gianelli Vineyards and Winery, 12581 Algerine Rd., Jamestown

Take a stroll with our Vineyard Manager Cristian LaPertche throughout our beautiful vineyards of Estate grown Dolcetto, Nebbiolo, Sangiovese, Aglianico and Barbera to name a few. Afterwards, you will tour our winery and meet our award winning winemaker Cody LaPertche, who will talk about what it takes to make a great award winning wine. Wine will be available for tasting, and for purchase to enjoy with BBQ sausage from Rawhide Meats and Olive Oil tasting from Leslie Hurst of Hurst Ranch.