



NEWS RELEASE
May 12, 2016
For Immediate Release



Ozark Natural Foods announces 2016 Farm Tour

Co-op schedules a tour to help NWA residents meet local farmers and vendors

FAYETTEVILLE, AR – Now, more than ever, people all over the world are becoming more interested in where their food comes from. They wonder how far it travelled to make it to their local grocery store, what growing methods were used, and who the people are who grew it. At Ozark Natural Foods, one of our focuses is having great relationships with our local farmers. We support over 100 local farmers and producers at the co-op. Because of these partnerships, we are thrilled to announce the third annual Ozark Natural Foods' P6 Tour de Farms, a weekend where our owners and the community of Northwest Arkansas can visit up to 19 local farms and businesses. Many of our customers place a premium value on being able to buy local products from our store, and we would like a way to connect people more closely with our local producers.

The tours will take place on Saturday and Sunday, June 11th and 12th. The visits will include tours, demonstrations, snacks, and a time for questions and discussion. You can visit as many stops as you would like. Here is the schedule for the tours:

Saturday, June 11th

Team Springdale

Wheatgrass Express

920 71 Plaza Ct, Springdale, AR 72764

10:00am – 11:00am

Come watch the grass grow and learn about the power of wheatgrass and microgreens with our area's local Certified Organic sprout farmers while you enjoy samples of freshly made organic cold-pressed juice from Ozark Natural Foods.

Onyx Coffee Lab

7058 W Sunset Ave, Springdale, AR 72762

11:30am – 12:30am

Snack on a house-made scone from the deli at Ozark Natural Foods while you sample coffee from this treasured farm-to-cup coffee roaster.

Plentygood Farm

4160 E Hewitt Springs Rd, Springdale, AR 72764

1:00pm – 2:30pm

Tour this beautiful farm and enjoy the tuberose while sipping on fresh cold-pressed juice samples from local P6 producer, Native Nectar. Beauty by Nature will also be available offering samples of their all natural personal care products.

Black Apple Crossing

321 E Emma Ave, Springdale, AR 72764

3:00pm – 4:00pm

Enjoy cider samples and a tour of the area's newest cidery. *Black Apple Cider is alcoholic—you must be 21+ to sample cider at this stop.*

Team Fayetteville

Roots in Bloom

14148 Sugar Mountain Rd, West Fork AR 72774

10:00am – 12:00pm

Tour this lovely off-grid farm and learn about their all natural wellness products while enjoying some chips and Dragon's Breath Salsa. *Includes a hike of moderate difficulty.*

Across the Creek Farm

3106 W Pear Lane, Greenland, AR 72737

1:00pm – 2:00pm

Tour the farm and enjoy Across the Creek chicken and pork samples paired with local P6 producer JJ's BBQ Sauce. House-made salad from Ozark Natural Foods will also be available for our vegetarian participants. *This tour stop does require attendees to sanitize their shoes.*

Cobblestone Farm

5298 – 5526 W Wedington Dr, Fayetteville AR 72704

2:00pm – 3:00pm

Tour the Certified Naturally Grown farm and enjoy refreshing samples of raw cold-pressed juice from local P6 producer, Berry Natural.

Honeysuckle Garden

1618 N Oakland Ave, Fayetteville, AR 72703

4:00pm – 5:00pm

Tour the urban farm and sample locally made kombucha from P6 producer, JR's Kombucha.

Tri Cycle Farms

1705 Garland Ave, Fayetteville, AR 72703

5:00pm – 8:00pm

Enjoy food and drinks from local P6 producers, Ozark Beery Company, Fossil Cove, Pink House Alchemy, Pedal Pops, My Brother's Salsa, Great Fermentations, Bernice's Hummus, Ozark Pasture Beef, and local smoked meats slathered in JJ's BBQ Sauce. And it wouldn't be a party without the Chunky Dunk and Tyler's Craft BBQ trucks on site!

Sunday, June 12th

Team Fayetteville

Rocky Comfort Natural

237 Madison 5548, Ekins, AR 72727

10:00am – 11:30am

Tour the farm and try samples of their fresh heirloom veggies paired with hummus from local P6 producer, Bernice's Hummus.

Ames Orchard and Nursery

18292 Wildlife Rd, Fayetteville, AR 72701

12:00pm – 2:00pm

Tour the farm and enjoy house-made sandwich bites from the deli at Ozark Natural Foods and samples from local cidery, Black Apple Crossing. *Black Apple Cider is alcoholic—you must be 21+ to sample cider at this stop.*

Ozark Herbal Creations

523 E Prospect St, Fayetteville, AR 72701

3:00pm – 4:00pm

Tour the urban farm and medicine wheel garden and sample OHC tonic and bath and body products as well as samples of tea from P6 producer Frontier Co-op.

Team Huntsville

Ugly Bunny Garden

761 CR 546, Berryville, AR 72626

10:00am – 2:00pm

Tour the vegetable garden and check out the antique barn sale while enjoying some light refreshments provided by Ugly Bunny.

Dripping Springs Garden

1558 CR 548, Huntsville, AR 72740

10:00am – 11:30am

Tour the farm and learn about organic farming methods for cut flower and vegetable production while you enjoy samples of freshly made organic cold-pressed juice from Ozark Natural Foods and fresh organic produce from the farm.

Ridgecrest Garden

761 CR 546, Berryville, AR 72626

12:00pm – 2:00pm

Tour the farm and learn about seed saving and native plant identification while enjoying samples of herbal tea from P6 producer Frontier Co-op.

Marty's Produce

903 CR 2349, Huntsville, AR 72740

3:00pm – 4:30pm

Tour the farm and enjoy prepared samples of their fresh produce, house-made sandwich bites from the deli at Ozark Natural Foods, and beer samples from local P6 producer, Apple Blossom Brewery, who purchase hops grown by Marty's Produce. *Must be 21+ to sample beer at this stop.*

Team Eureka

Foundation Farm

327 CR 244, Eureka Springs, AR 72631

10:00am – 12:00pm

Tour the farm and perk up with coffee samples from local P6 producer Mountain Bird Coffee as well as samples of baked goods from the deli at Ozark Natural Foods, and fresh organic produce from the farm.

Barefoot Farm

327 CR 244, Eureka Springs, AR 72631

10:00am – 12:00pm

Tour the farm and perk up with coffee samples from local P6 producer Mountain Bird Coffee as well as samples of baked goods from the deli at Ozark Natural Foods, and fresh organic produce from the farm.

Sycamore Bend Farm

875 CR 3025, Eureka Springs, AR 72632

1:00pm – 3:00pm

Tour the farm and aquaponics greenhouse and enjoy wine samples from Keel Creek, as well as cheese from local P6 producer White River Creamery, house-made bread from the deli at Ozark Natural Foods, and fresh organic produce from the farm.

Tour de Farms is a free event but anyone wanting to participate will need to register by June 9th at the Owner Services Desk inside the store, or by calling 479-521-7558. Each participant will need to pick up their Tour de Farms passport the week of the event, which includes a map and a place where you can get stamped when you visit a farm. Passports will be available for pickup on June 1st. After you're done with your tour, you will be able to turn in your passport to the Co-op. People who visit at least five of the farms and businesses will be entered to win a \$100 shopping spree, and the person who visits the most farms will win a \$150 farm and garden prize package with tools, seeds, soil amendments and other goodies (if several people tie for the most farms visits, we will hold a drawing to determine the winner).

So please join us on June 11th and 12th and experience first-hand where the food you love comes from!

Ozark Natural Foods is a locally owned consumer cooperative dedicated to healthful living and sustainability by providing our owners and the Northwest Arkansas community with natural and organic products and related services, located at 1554 N. College Ave. in the Evelyn Hills Shopping Center.

For information about our 3rd annual P6 Tour de Farms online, please visit: <http://onf.coop/2016-p6-tour-de-farms/>

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If you would like more information or to come by the store, please contact Ali McIntosh by phone or email: 479.521.7558 | Ali@onf.coop