

Come & Get It!

WHAT YOU NEED TO KNOW TO SERVE FOOD ON YOUR FARM

Are you a farmer curious about potentially diversifying into on-farm food service such as farm-to-table dinners or a pizza farm? While public enthusiasm for culinary agritourism is increasing, the logistics and licensing of such an operation can be challenging daunting and expensive.

Come and Get It: What You Need to Know to Serve Food on Your Farm, supports farmers exploring such potential ventures with information, training and support.

Two on-farm field day workshops this summer.

Session showcase successful stories of how farms can diversify into food ventures, including:

- Detailed “behind the scenes” farm and pizza operation tour
- Informational sessions on business start-up, licensing and marketing
- Tasting lunch
- Plenty of Q&A time
- Cross-pollination opportunity with other farmers interested in similar ventures

Cost is \$35; \$15 for additional person from same business. Pre-registration required. Registration includes a copy of the “Come & Get It” manual, lunch and hands-on instruction.

Monday, August 13, 2018

10 am to 2 pm

Squash Blossom Farm

Hosts: Susan Waughtal & Roger Nelson

Oronoco, Minnesota

(1 hour southeast of Minneapolis)

Weekly wood-fired pizzas on Sunday afternoons along with baked goods and catered events. Live music and other on-farm events throughout the season with food components.

Thursday, August 23, 2018

10 am to 2 pm

Campo di Bella

Hosts: Mary Ann & Marc Bellazzini

Mount Horeb, Wisconsin

(30 minutes west of Madison)

On-farm winery and full kitchen features full meals, wine bar and catered events. Italian-inspired meals feature heritage pork, lamb and vegetables grown on the farm.

renewingthecountryside.org/on_farm_food_service

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