In early 1999, former Park Superintendent John Debo enlisted Countryside's founder, Darwin Kelsey, to help achieve the Park's goal of preserving the fading rural character of the Valley and protecting its cultural resources. The first request for proposals was released in 2000 and nearly 20 years later, fourteen farmsteads have been rehabilitated.

Today, the 10 farm businesses in the program produce everything from wine to bacon. Collectively, they engage with over 100,000 visitors in Cuyahoga Valley National Park each year along with the 90+ other small businesses our three farmers' markets support.

THE COUNTRYSIDE INITIATIVE
Farming in a National Park

LEARN MORE!

1. Stop by a farm to shop for fresh produce from their farm stand.
2. Follow the farms on social media to stay up to date with what they have happening.
3. Contact a farmer to plan a visit to their farm for a tour.
4. Follow Countryside on social media for Countryside Initiative farm features.

@countrysidefoodandfarms
www.countrysidefoodandfarms.org
**Purplebrown Farmstead**

Boston Heights | purplebrownfarmstead.com

Purplebrown Farmstead grows a resilient and productive food forest, including cider apples, diverse fruits & nuts, vegetables, herbs, flowers, mushrooms, and complimentary animal products. Their farm store is open seasonally and you can find them at the Howe Meadow Farmers’ Market in the summer.

**Greenfield Berry Farm**

Boston Township | www.greenfieldberryfarm.com

Greenfield Berry Farm features pick-your-own blueberries, aronia berries, and sunflowers. They have a wonderful CSA program and produce a variety of vegetables, honey, and jams. Daniel is also an environmental educator and uses their farm to host classes and educational farm tours, as well as farm-to-table dinners and barn rentals.

**Neitenbach Farm**

Cuyahoga Falls | facebook.com/theNeitenbachFarm

Neitenbach Farm uses biodynamic farming methods and combines vegetable crops with culinary and medicinal herbs. They sell their products through an on-farm stand and offer a unique CSA. In addition, Pamela offers her herbal tinctures, teas and salves as well as healing, holistic body work.

**Sarah's Vineyard**

Cuyahoga Falls | sarahsvineyardwinery.com

The Lytz family operates a vineyard, winery, and art gallery at their farm site. They grow several grape varieties and make nearly a dozen wines, including an estate wine. They host an annual Summer Solstice Wine, Art & Music Festival in June. They offer indoor and outdoor dining, live music and entertainment.

**Canal Corners Farm and Market**

Valley View | facebook.com/CanalCorners

This family-run farm grows natural produce without harmful chemicals. They are home to the Lantern Theatre, do educational programs for schools, and their farm stand is open seasonally with pumpkins, vegetables, and flowers.

**The Spicy Lamb Farm**

Peninsula | thespicylamb.com

This farm raises purebred production polled Dorset sheep, Rougen duck, organic apples, pears, plums, and spicy herbs and vegetables, as well as wool blankets, yarns, roving, and fiber crafts. The farm is a place of education and inspiration, celebrating the abundance of life with local food, fiber, and fun.

**Spice Acres**

Brecksville | spiceacres.com

Spice Acres is managed by Ben Bebenroth, chef/farmer/founder of Cleveland’s Spice Catering Co. and Spice Field Kitchen. Forging a deeper bond between chefs and seasons, Spice Acres creates a direct link between the culinary teams at Spice Kitchen + Bar and Spice Catering Co., and the farm’s evolving harvest.

**Oxbow Orchard**

Valley View | oxboworchard.com

Oxbow Orchard is a budding diversified farm and orchard. The vision for the farm, established in 2016, includes a biodiverse ‘you-pick’ orchard, pasture raised poultry and sheep, a native and edible plant nursery, and an on-site farm market. Their self-serve farm stand runs June through October, Wednesday through Sunday.

**Trapp Family Farm**

Peninsula | facebook.com/TrappFamilyFarm

Trapp Family Farm is a sustainable mixed crop and livestock farm powered by draft horses since its inception in 2012. Eggs, produce, and meat are sold seasonally at the farm. They strives to be part of a small, resilient community, supported and sustained by healthy people, plants, animals, and soil.