



**Know Your Farms<sup>LLC</sup>**  
*Know your food.*



**Know Your Farms**  
*Charlotte Area*  
**Farm Tour**



*Tour Tips*

**Tour goes on rain or shine.**  
**Some activities may be**  
**weather-permitting.**

**Farm products available for**  
**sale may be in limited supply.**  
**Buy early!**



**Mary L Farm**

**Rick and Dorcas Parker**  
**155 Parker's Loop, Mt. Ulla**  
**On NC 801 about 5 miles**  
**north of intersection of**  
**NC 801 & NC 150**

Mary L Farm is a certified organic dairy supplying the Organic Valley Dairy co-op. A hay ride allows visitors to view the grazing fields where there are cows to feed and pet. Chickens and peacocks freely roam the premises. Limited quantities of organic grass-fed beef and organic jellies and jams available for sale.

**704-363-7625**  
**mlfarm@perigee.net**



**Kerr Mill Holsteins**

**Chris Hoffner**  
**1030 Kerr Mill Rd, Mt. Ulla**  
**From Hwy 150, north on Sloan**  
**Rd 0.6 miles**

A USDA certified organic farm since 2007 and a supplier to the Organic Valley Dairy co-op, Kerr Mill Holsteins raises about 300 head of cattle for milk and meat. The cows are fed from the farm's 550 acres of certified-organic fields. In addition to their beef, Kerr Mill will also offer organic barley and wheat for sale.

**704-433-8263 tchoffr@yahoo.com**



**Hartsell Farms**

**Mark and Melody Hartsell**  
**975 Patterson Rd, Salisbury**  
**Off Hwy 150 south 0.5 miles**

This century farm raises endangered breeds of livestock – the Belted Galloway Cattle, Gulf Coast Sheep, and Tennessee Fainting Goats – and hopes to help the public become aware of the plight of these endangered breeds. Chef Matt Trexler of Creative Gourmet Catering in Salisbury will demonstrate cooking with Hartsell meats. Beef and lamb products available; quantities are limited.

**704-202-9260 hartsellfarms.com**



**Bame Farms**

**Andy and Megan Bame**  
**1585 Patterson Rd, Salisbury**  
**Off Hwy 150 south 1.5 miles**

This small, diversified farm uses sustainable production methods. Andy and Megan sell "pig-pen" pork and grass-fed beef by the cut or in bulk packages, but are best known for their colorful eggs. Kids always enjoy cranking the antique corn sheller and grinder, while adults can take in the passive solar greenhouse.

**704-798-5178**  
**bamefarms@gmail.com**



**Patterson Farm**

**Doug and Randall Patterson**  
**10390 Caldwell Rd, Mt Ulla**  
**Off Hwy 150 on Caldwell Rd,**  
**1 mile on right**

Patterson Farm's third generation raises produce, including tomatoes, strawberries, pumpkins, peppers and poinsettias. In addition to growing food, the Pattersons offer many educational opportunities about growing and preserving food. Ice cream, a playground, and planned activities will be available for children.

**704-797-0013 pattersonfarminc.com**



**T & D Farms**

**Todd and Danielle Mauldin**  
**790 Ed Deal Rd, China Grove**  
**From Hwy 152 north on Mill-**  
**bridge Rd about 2 miles –OR–**  
**From Hwy 150 south on Mill-**  
**bridge Rd about 3.4 miles**

T & D Farms raises chicken, pasture raised pork, and 100% grass-fed, grass-finished cattle. Come on out and see how nature intended for animals to be raised. All products will be available for purchase, including some free range eggs. Little ones can enjoy the petting area and horseback riding.

**704-309-5649 tanddfarms.net**