



# **Franklin County Women in Ag**

## **Local Foods Farm Tour**

**Sunday**  
**May 15th**  
**10am - 6pm**

**Join Franklin County Women In Ag Sunday, May 15th,  
10 am - 6pm, for our 1st Annual Farm Tour.**

**Tour is in honor of the late Bob Sykes,  
formerly of Turtle Mist Farm, Franklinton.**

- 9 Farms Participating
- Interactive Map
- Scan the QR CODE for a Brochure
- A FREE TOUR/EVENT!



## Tribute to Bob Sykes

Farmer Ginger Sykes, a member of Franklin County (FC) Women in Agriculture (WIA), and a co-owner and operator of Turtle Mist Farm in Franklinton, recently lost her husband, Bob, to cancer. The following is a tribute to the indelible impact Bob Sykes leaves behind.

Bob and Ginger helped expand and strengthen the Wake Forest (WF) Farmers Market where Bob served as president and Ginger served as market manager. The market was established in an area that was a food desert with a high concentration of customers. Donnie a customer and Wake Forest Farmers Market volunteer said that “Bob gave hope, he loved to teach people, and market his products.”



Bob and Ginger Sykes with daughter, Stephanie.

Robert of Lee's Hill Top Farm, which was recruited by Bob Sykes to be a vendor, spoke highly of the measures Bob took during the pandemic to ensure that the farmers could continue selling what they had grown. Bob rightly believed, “when the grocery stores are open, the farmer market is open.”

As the chair of the FC Tourism Development Authority for ten years, active member of the NC Agritourism Networking Association, and chair of the FC Agriculture Board, Bob secured funding to help the counties of Franklin, Granville, Person, Vance and Warren become part of the Visit NC Farms App. This tool helps farms connect with residents and visitors who want to support local farms and farmers' markets.

-“Bob was sought out for county boards... he had a good sense of humor, contributed corporate and business knowledge and often took on leadership roles,” said Richie Duncan, Director of the Franklin County Economic Development Commission.

- “Bob gave of his time, was a constant learner... Bob was the real deal, welcoming people on his farm; the farm stay was something new and different, a game changer.” Russ Vollmer – past VP of NC Agritourism Networking Association

As owner and operator of Turtle Mist Farm, Bob Sykes was a role model who provided a safe space for learning and play.

- I look back on Saturday April 28th, 2018 with the warmest memories and a heart full of gratitude. That is the day my husband and I got to experience Turtle Mist Farm with children I've grown to love via a mentoring program. Due to the generosity of Bob and Ginger Sykes and a mini-agrotourism grant from Carolina Farm Stewardship Association (CDSA) I was able to bring eight Mexican-American children, four parents, one Spanish-English interpreter, and four fellow mentors to Turtle Mist Farm as part of the CDSA Piedmont Farm Tour.

We sat in a large green wagon with benches, while Bob, who was in his early 70's, pulled us by tractor. The children and their parents were full of smiles and laughter as they listened to Bob talk about the hair sheep, peacocks, turkeys, and Toulouse geese that lived on his farm. We had the opportunity to feed Ossabaw pigs, and enter the poultry production room where Bob showed the children the variety and size contrasts of a fertilized Quail egg and a Duck egg. After the guided tour, we purchased chips, drinks and pasture-raised pork sandwiches from the Sykes extended family and sat at the picnic tables while the children ran down the grassy knoll and played.

As a Latina, I know the importance of providing the children in the mentoring program people of color role models. It was wonderful for them to see Bob and Ginger and their grandchildren, a beautiful African American family, owning farm land and operating a successful working farm. I will always be grateful for Bob's ability to interact with the children on their level, provide thoughtful responses to their questions and provide them a safe place to share their joy.

*Ciranna Bird – customer*



## TIPS FOR TAKING THE TOUR:

### Tour is Rain or Shine!

Look for the *Farm Tour signs* to help you get to your destination.

**Bring a cooler and cash!** (Some farms may not accept debit or credit cards.) You'll be able to buy produce, eggs, cut flowers, plants, meat and other products at many of the farms.

**You will only be able to visit 3 or 4 farms a day.** Factor in driving and touring time to allow 1-1.5 hours for each farm. Farms are all located in Franklin County.

**Don't forget to charge up your GPS device or Smartphone.** Visiting rural farms can mean these devices won't have a signal, so planning your route in advance is another good idea.

**Keep a close eye on curious kids!** Remember that these are working farms with electric fences and heavy equipment.

**Wash up!** Please take time to wash your hands after petting an animal and before eating. Hand washing units and hand sanitizer will be available at most farms. You'll also be asked to disinfect your shoes at farms with animals to prevent farm-to-farm transmission of germs that may affect livestock.

**No restrooms** are available at the farms.

**Wear Closed toed shoes!**



## Farm Tour Rules

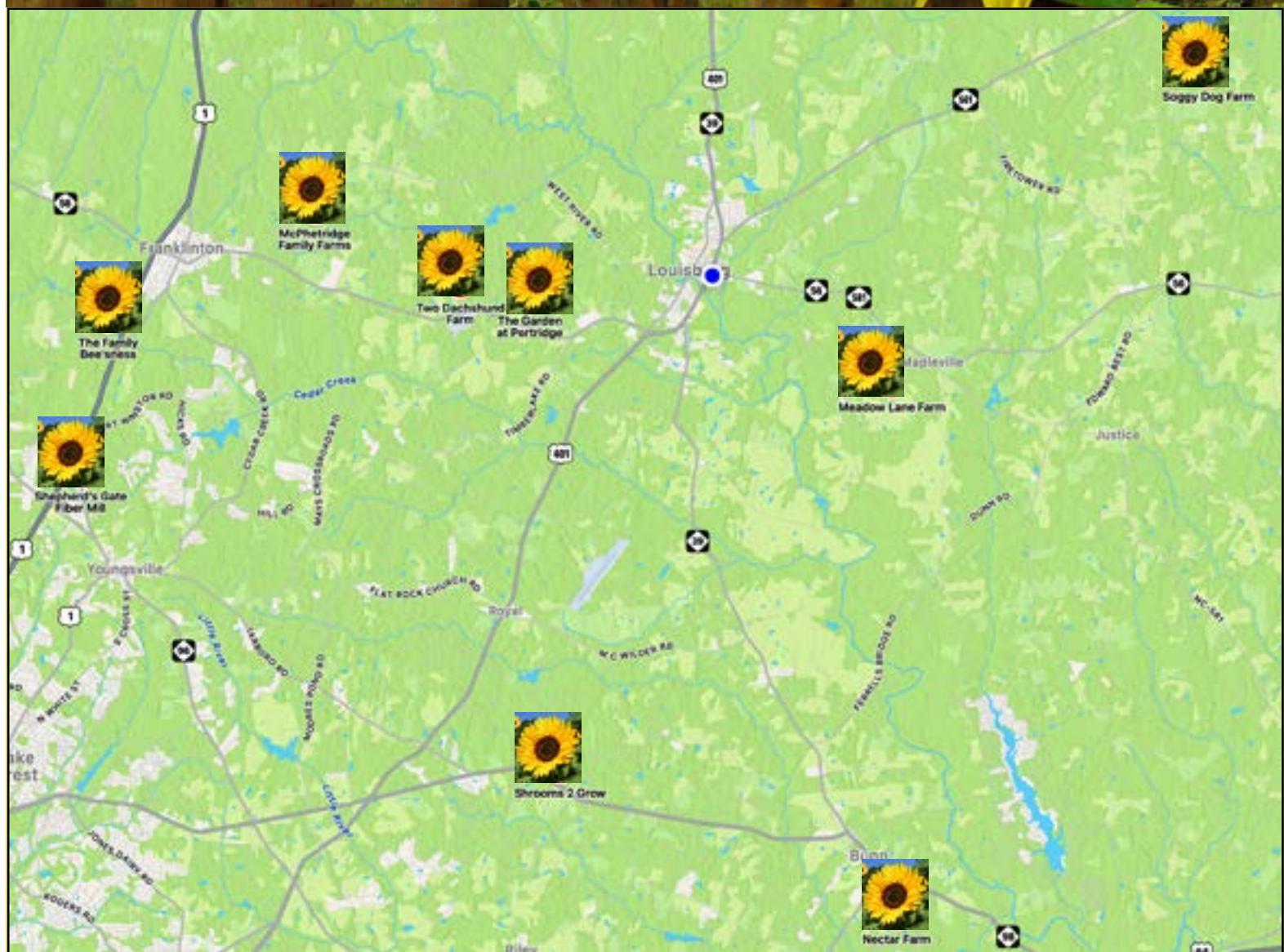
- **Please DO NOT:**
- **Bring your pets to the farms!**
- Visit farms before 10 am or after 6 pm.
- Enter private homes.
- No restrooms are available at the farms.

## Questions?

Call the Franklin County Center Office at 919-496-3344, or email Martha Mobley, Extension Agent at:

[martha\\_mobley@ncsu.edu](mailto:martha_mobley@ncsu.edu)





- Please note: Map is not to scale.
- Some roads are not represented on this map.
- Some roads may not be paved.
- Find the Farm you want to visit on the map.
- A sunflower will identify each Farm location.
- Click the corresponding sunflower for a link to each farm's website.



## McPhetridge Family Farms

Agritourism, Livestock, Elderberries, and More.  
Farmer, Joni McPhetridge,  
ph - 919-398-4695  
200 Ayscue Way, Franklinton NC 27525



Come join us at the farm to enjoy some of the animals used in our new agritourism ventures! Meet Hurricane the rescue steer who thinks he's a dog, "Nosie" Rosie the horse who loves being in everyone's business, the goats who never say no to a treat, and Fernando the pig who loves belly rubs! You may even be lucky enough to hear the donkeys singing the song of their people while here! Though the farm started out with a crop of hemp, we are currently changing it over to primarily growing elderberries. We have several other trees and other small crops growing around the farm as well. The farm is the local front for Rent the Chicken and Hatch the Chicken programs. We also have our lab where a lot of magic happens, including the extraction of CBD from hemp and the freeze dryer used to preserve what we produce. We look forward to seeing you!

**Directions:** From US #1, take Hwy 56 East towards Franklinton for 1.6 miles; Turn left onto "Burlington Mills Road"; Turn right onto "West River Road", going 1 mile; Turn right onto "Ayscue Way," farm about 0.4 mile.

## Meadow Lane Farm

Pasture Raised Beef, Pork, Lamb & Goat;  
USDA Organic Fresh Strawberries; Asparagus;  
Vegetables/Fruits  
Farmer, Martha L. Mobley  
ph - 919-495-1305  
571 Leonard Farm Rd., Louisburg 27549



Recognized as a Century Farm, enjoy the vast and beautiful rolling pastureland, an 18th century home, and vintage mule and grain barns. Our Angus beef, sheep, pigs, and Boer goat herds are all naturally raised on pastures. Pet the goats, tour our vegetable high tunnel greenhouse, and learn about the 5-acres of pollinator habitat established on the farm. Healthy meats (Angus Beef, Berkshire x pork, Dorset lamb, and Boer chevon), organic strawberries, and asparagus (along w/ other in-season organic vegetables) will be offered for sale. Learn about our new organic blueberry field. For lunch, "brat" pork sausage in a bun will be offered along w/ chips and ice-cold bottled drinks. Bring a cooler. Wear close toed shoes and no outside pets allowed (we have guardian dogs for the sheep and goat flocks).

(Mark your calendar for Sunday, September 11th for the fund-raiser, 7th Annual 'Dinner in the Meadow' Farm-to-Fork Feast, [www.dinnerinthemeadow.org](http://www.dinnerinthemeadow.org). tickets on sale now!).

**Directions:** From Louisburg, take Hwy 56 East 3 miles. Turn right onto Leonard Farm Rd. & farm homeplace is 1.4 miles on the left.



## Nectar Farm

Specialty Cut-Flowers & Herbs  
Farmer, Lana Szczepanski,  
ph - 303-709-3615  
299 Howard Tant Rd., Zebulon, NC 27597



Nectar Farm is a small farm growing specialty cut flowers and herbs on about 1/2 an acre. Please stop by to visit us and take a short guided tour through our growing area and learn how to cut flowers to get long stems and more blooms and how to treat your flowers to extend the vase life! Fresh bouquets, U-pick passes and eggs will be offered for sale. If you are purchasing flowers or eggs please make plans to keep them cool (and not in a hot car). Cold drinks, water, fruit and light snacks will be available to purchase or bring your lunch and a blanket and have a picnic if the weather permits!

**Directions:** From Main Street in Bunn, take Hwy 39 South towards Zebulon, and take an immediate left onto Cheeves Rd. Travel 1/4 of a mile and take a right onto Howard Tant Road, the farm will be 3/4 of a mile down the road on your left. Please park in the designated area.

## Shepherd's Gate Fiber Mill

Operational Fiber Processing Mill: Wool, Alpaca, Mohair with Spinning, Weaving and Felting demonstrations  
Farmers, Alesia Moore and Ann Payne  
ph - 704-236-2722  
110 Boardwalk Dr., Youngsville, NC 27596



We are a small family owned and operated fiber processing mill that produces yarn, roving, batts and felted fabric for small farms across the country. We specialize in sheep's wool, alpaca, llama, angora goat fiber and more. The raw fiber (usually sheared once a year from the animal) is transformed into products like yarn that will then be used to create beautiful hand-crafted, heirloom items. To complement our yarn, we have hand-crafted wooden looms & weaving accessories. We enjoy teaching workshops on felting, spinning, weaving and more. "Cultural Heritage" is knowledge, skill and tradition that is inherited; passed down from previous generations. It represents our history and our identity; our bond to the past, to our present, and to the future. So many of us have lost touch with how things are made. It's our passion to show how these skills were accomplished in the past and the innovations we have today. View our workshop calendar or purchase yarn and other fiber related products at the mill or at our online store: [www.EspeciallyForEwe.com](http://www.EspeciallyForEwe.com)

**Directions:** From Louisburg, take NC Hwy 56 W (9 miles). Turn left onto US-1 South (3.6 miles). Turn left onto US 1 Alternate South (Park Ave) (.5 miles) Turn right onto Boardwalk Dr.

**Alternate Directions from Louisburg:** Take US 401 South (Louisburg Rd) (8.2 miles). Turn Right onto Tarboro Rd. (5.6 miles). Continue straight onto E Main St (.9 miles). Turn right onto College St. (.4 miles). Continue straight onto Park Ave/ US-1 Alt North (1.4 miles). Turn left onto Boardwalk Dr.

## Soggy Dog Farm

Beef, Pork, Chicken, Eggs  
"From our farm to your table."

Farmer, Stacey Meek,  
ph - 919-727-2296  
468 Brewer Rd., Louisburg, 27549



Purchased in 2014, this land was overgrown and desperately in need of attention. But I loved the property and couldn't wait to see what it could become. So, what started with a couple of brush-eater goats to help with the mowing, matured into a "hobby farm" that fed my family, and has now grown into a self-sustaining small-scale farm with customers across the Triangle. I raise Angus beef, pork, and chicken, bees, eggs, and still have a few dairy goats. I have learned that the processes are always evolving and no "foolproof" plan will go untested, and I love the challenges. Come out and visit the animals, ask questions, learn from my mistakes, have some delicious pulled pork for lunch, and find out about our "feed back" system. Beef, pork, chicken, and eggs will be available for sale

**Directions:** from Louisburg: Take Hwy 56 east 8 miles; Left on Firetower Rd. (at Edward Best Elementary School); 1 mile to White Level Rd., Right on White Level Rd.; 2 miles to Brewer Rd., Left on Brewer Rd.; Farm is the last house on the right.

## The Family Bee'sness

"We stay Bee'sy so you don't have too."

Farmer, Crystal Hobby  
ph - 919-986-2592  
354 Garner Rd., Franklinton NC 27525



We are a micro Farm located in Franklinton, NC. We have chemical free bee hives. We grow everything on our farm without the use of pesticides or synthetic fertilizers (trying to save the bee's). We grow specialty produce, Medicinal Herbs, Culinary Herbs, Elderberry Syrup, raise livestock, chickens, turkey, goats, pigs and koi. Everything is pastured. We are one of the few farms I have found that feeds certified organic and soy free which is sourced from another NC farm. We offer farm tours with goat playtime and have a hipcamp camping area. We teach classes on the farm with other local farmers at local farms. This collaboration is called "The Local Fix". We have painting with goats, canning, garden cooking, kids gardening, and farm days/camp. We offer garden and creek photo shoots (available for photographers and the public). We also have you-pick produce days during the growing season, Salves, Fresh Herbs, fresh lettuce, Elderberry Syrup, Chicken and duck eggs, goat play time, garden viewing, koi viewing, and aquatic plants. Please do not enter the farm without closed toed shoes.

We will be offering Lunch in the garden at the Picnic tables. We will be serving Chicken Breast and pulled Pork with your choice of Apple Butter BBQ, Peach BBQ or Cherry BBQ sauce served with Slaw, Baked Bean and a roll and samples of our Jams and Jellies.

**Directions:** From US-1 in Franklinton, turn onto Pocomoke Road, and then turn left onto Garner Rd. The paved road will turn to a dirt road. We are at the end of the cul de sac on the right and have a masonry wall.

## The Garden at Portridge

Botanical Gardens - Native Perennials,  
Heirloom Plants, Cut Flowers  
Eric and Janice; Helen, Jessica, Carl McCracken  
ph - 919-727-4620 919-901-9262  
225 May Road Louisburg NC 27549

website: <http://thegarden.portridgeltd.com/>  
Instagram: <https://www.instagram.com/portridgegarden/?hl=en>  
Facebook: <https://www.facebook.com/portridgegarden/>  
Google: <https://g.page/the-garden-at-portridge?share>



Discover a Heritage Plant Sanctuary in the Heart of Franklin County. The Garden at Portridge on the grounds of Historic Portridge Plantation is laid out in the 18th Century Quincunx design. Stroll the garden paths and see the heirloom flowers, vegetables and herbs growing in the formal Parterres. Learn the importance of creating a healthy ecosystem with native plants. Take home pots of herbs, perennial flowers and vegetables for your own garden. Shop the pop-up Handcraft Market for locally made artisan goods and refreshments while you enjoy live music by our in-house professional classical music duo. Ask about reserving The Garden for tours, classes, photoshoots, picnics and small events. The Flower bar experience is a fan favorite - Plan your birthday or bridesmaids party with us!

**Directions:** From Raleigh and Louisburg - Take Hwy 401 to Hwy. 56. Go East for 3 miles. Turn Right on May Rd. Portridge is 1/4 mile on the left. From Raleigh and Franklinton - Take US 1 to Hwy 56. go East for 7 miles. turn left on May Rd. Portridge is 1/4 Mile on the left.

## Two Dachshund Farm

"Never Enough Fiber or Doxies"  
Fiber Products, Farm Tours, Lavender Products  
Farmer, Anne Trice Thompson Akers  
ph - 919-632-1168  
313 Cedar Creek Road, Franklinton, NC 27525



We are a fiber farm with alpacas, llamas, Angora goats, and sheep (also chickens, donkeys, Guineas, and horses). We have also started growing lavender. We give farm tours and sell fiber products (yarn, dryer balls, handmade items, felting materials, along with lavender products and some locally-sourced food items such as jams and jellies, gifts and crafts in our small farm store. We hope to offer various events and some crafting classes in the near future and promote local crafters and artists as well.

**Directions:** From Franklinton, take "South Main Street" to "Cedar Creek Road." Farm is about 1 mile on the right. From Youngsville: Take "Tarboro Road NW"; turn left onto "Cedar Creek Road." Farm is past the High School on the left.

## Shrooms 2 Grow

Farmer, Beth Gayden / owner operator  
66 Cowboy's Trail  
Louisburg NC 27549



We are a small gourmet mushroom farm specializing in hardwood grown mushrooms. We will have log inoculation demonstrations for growing mushrooms in a natural forest setting along with a tour and brief description of growing mushrooms indoors. We will have fresh and dried mushrooms, along with grow kits, and inoculated logs for sale. Come see small farming at its finest in Franklin County.

**Directions:** We are located off 98 highway between 401 and Bunn. From 401 we are 3.4 miles on the left just past the volunteer fire department. The second left past the Fire Department on Cowboys Trail.