	LOCATION	TOUR TIMES
MAP #		
1	Roanoke Lavender Farm (3360 Sound Av, (NW corner of Roanoke Av.) Riverhead 11901) sells English, French and Spanish lavender, and much more, including honey from the farm, fruits (they even grow pomegranates!), vegetables, free-range eggs, and other produce. There are chickens and goats roaming the farm, and in the gift shop you will find soaps, face masks, lotions, birdhouses, umbrellas, bath bombs, the farm's beautiful lavender plants, and homemade Greek food including tiropita and spanakopita.	10:00, 10:30, 11:00, 11:30 Closed after 11:30 tour
2	Goodale Farm (250 Main Rd., Riverhead. 11901) is Long Island's only full-scale dairy farm offering cow and goat milk, a variety of farmstead cheeses, and other dairy products. Tour the farm and learn how cheese is made.	10:15, 1:00, 3:45
3	Jamesport Farmstead (1192 Main Rd, Jamesport) Has only 5 of its 50 acres currently under cultivation but big plans on the horizon. They will steward the land using No Till farming practices and beyond organic principles to develop a mutually beneficial relationship with the land and ecosystem that will provide nutrition and sustenance for many years to come. Come see the results!	10:30, 11:30, 2:30, 3:30
4	Mattituck Mushroom. (6960 Sound Ave, Mattituck, NY 11952) Started as a pandemic project the mushroom farm now supplies their mushrooms to the North Fork's best restaurants and CSA's. You'll be enchanted by the environment the artist owners have created using upcycled materials to make the cave-like rooms in which they grow 9 different varieties of mushrooms. Watch a mushroom cooking demo and taste the result.	Any time all day. Will take tours of 20 or fewer as visitors arrive.
5	Browder's Birds (4050 Soundview Ave, Mattituck, NY 11952) raises organic pastured poultry, ducks and sheep on their 16-acre farm using rotational grazing and the movable coop system described in Michael Pollan's book, The Omnivore's Dilemma and the film Food, Inc. This is Long Island's only poultry mobile processing facility. Tour the farm and see how it's done! Bring the kids to the crafting table to work with farm-grown wool, fiber and yarn.	FREE kids crafting table featuring farm grown wool, fiber and yarn from 10 - 1. Guided tour with owners 2:00. Wear sturdy shoes!
6	Eastern Front Brewery (13100 Main Rd, Mattituck, NY 11952) Owners Doug Pearsall and Christine Oman craft tastings of traditionally inspired classic beers based on their life-long love and consumption of the product. Learn what goes in to the brewing of great beer and taste the product.	Tour and Talk at12:00, 1:30, 3:00
7	Castello di Borghese Vineyard (17150 County Road 48, Cutchogue) Tour the vineyard that started the Long Island wine industry. Founded in 1977 by pioneers Alex and Louisa Hargrave, it was sold to Marco and Ann Marie Borghese in 1998. It is now run by their son Giovanni, whose philosophy is to take pride in the environment and connect to their Terroir at every step of production. Taste the result!	Guided Tours and Talks at 11:00, 12:00, 1:00, 2:00, 3:00. Wear sturdy shoes!
8	Disset Chocolates (28080 Main Road (corner of New Suffolk Road), Cutchogue, N.Y.11935) Meet Ursula XVII a passionate chocolatier who has trained with world renowned pastry chefs while working at several Michelin starred restaurants and shops in Europe and the United States. Learn a few of her secrets for making exquisite chocolates with a North Fork taste.	Tours and talks every half hour starting at 11:00
9	Sang Lee Farms (25180 Rt 48, Peconic 11958) is a certified organic farm and kitchen offering specialty fruits, vegetables, ready-to-eat foods and herbs. Taste or tour all day and learn about growing organic specialty produce!	Open 10:00 – 2:00, with talk at by Fred Lee at 11:00
10	Satur Farms (27265 Middle Road, Peconic, NY 11958) specializes in leafy vegetables, heirloom tomatoes, root vegetables and herbs that they provide to the area's high end restaurants which require the finest ingredients. The farm grew out of the demand by New York's top chefs for top quality specialty vegetables and herbs which could not be found in the city's markets.	One Tour Only 11:30
11	Catapano Dairy Farm (33705 North Rd, Peconic 11958) A small family-operated farm, raising goats and making fresh goat milk cheese, yogurt, fudge and skin care products. Tour the farm, meet the friendly goats, see how cheese is made and watch them milk a goat!	11:00, 2:00

12	Greenport Harbor Brewery (42155 Main Rd, Peconic) Take a tour of the North Fork's own brewery and learn all the steps in making beer. Taste a couple of dozen different craft brews they produce that will astound you.	11:00, 12:00, 1:00, 2:00, 3:00
13	Treiber Farm (38320 CR 48, Peconic, NY 11958)) Visitors will learn about their new farming operation, started in 2014. They grow raspberries, blackberries and blueberries as well as mixed vegetables and herbs, striving to meld creativity and art within the world of farming, creating a community space that feeds and nourishes all aspects of our lives.	10:00, 11:00, 12:00, 1:00 2:00
	BIRD FLU has been infecting domestic flocks in our region. If even one bird is a flock is infected, the entire flock must be destroyed, thus wiping out an entire season's production. It can be carried from farm to farm by humans on their shoes. As a precaution DO NOT VISIT TREIBER FARMS IF YOU HAVE PREVIOUSLY TOURED A FARM THAT RAISES POULTRY.	
14	Foodie Tour Headquarters – Charnews Farm (3005 Youngs Avenue between Rt 25 and Rt 48, Southold) Headquarters for the tour, this 23.4 acre farm was purchased by the Peconic Land Trust in '08 with the help of Southold Town's land preservation funds. The farm has a Learning Garden as well as a Community Garden offering local residents the chance to lease raised beds and cultivate plots to grow organic vegetables, herbs and flowers. The Lecture Series is held here in the barn every hour on the half-hour.	All day.
15	North Fork Roasting Company (55795 Main Rd., Southold, NY 11971) is a small-batch coffee roaster. Learn how it's done, the different types of coffee, and what it takes to make a truly superb cup of joe.	10:30, 11:30, 12:30, 1:30.
16	North Fork Flower Farm (48455 Middle Road (CR, 48), Southold, NY 11971 (Look for Yellow Foodie Tour sign just east of Boisseau on Rt.48. Do Not Follow Directions from Google Maps). A small-scale flower farm that aims to provide the finest selection of beautiful, locally grown cut flowers, bouquets, and arrangements that combine uncommon flowers, herbs, grasses and other elements.	10:30. 11:30, 2:30, 3:30
17	KK's The Farm (59945 Rt 25, Southold) Learn about biodynamic farming techniques that produce extraordinary flowers, fruits and vegetables, particularly heirloom tomatoes, and heal the earth at the same time.	11:00, 1:00, 2:00, 3:00
18	Lavender by the Bay (7540 Main Rd., East Marion, 11939) offers fresh cut and dried lavender, lavender plants and products. Learn about bee-keeping, and lavender culture and lore	10:00, 11:00, 12:00, 1:00, 2:00, 3:00
19	The Naked Farm (880 Old Orchard La, East Marion 11939) this tiny operation uses ancient European methods to intensely farm a quarter acre using no pesticides or chemical fertilizers to produce a high yield of the most beautiful and tasty organic vegetables and micro greens you can find.	10:30, 11:30, 12:30, 1:30, 2:30