



# *the* FARMER *the* MILLER *the* BAKER

"Our Daily Bread" Sample Group Itinerary

Take a journey from seed to sustenance with "Our Daily Bread" Tour. Live the real story of your daily bread. See where the seeds are grown, watch as the grains are milled and enjoy the fruits of the harvest all within a 30 mile radius.

## DAY ONE

Check into the group-friendly hotel of your choice in Darke County. Settle in, freshen up then enjoy a delicious evening meal at The Bistro Off Broadway in downtown Greenville. Students from local schools will entertain with their amazing vocal and instrumental talents.

## DAY TWO

Rise and shine with the roosters at **E.A.T. Food for Life - Kremer's Family Farm** in Darke County, Ohio. Dan Kremer is a third-generation farmer living on the land his grandfather worked 50 years ago and living in the house built in 1868. Dan as well as his brother-in-law Scott show you around the 140 acre certified organic farm. Just down the lane is the milk house where cows are milked and sour cream and butter are made. Scott is proud of the butter machine he made with his own hands. It is the only one in the country, that he knows of! Another source of pride is the antique sour cream maker. It's like stepping back onto grandma and grandpa's farm! Do you remember how to milk a cow? If so, here's your chance!

Watch your step as you walk from the milk house to the fields; roosters and chickens are roaming about, along with the farm kittens. Dan shows you around the fields and explains how and why he uses his grandfather's techniques to raise crops. Enjoy a wagon ride back to the store, the heart of the farm.

If you are from a small town or lived on a farm, you've shopped at "mom and pop" shops and meat markets. The Kremer's Family Farm Store reminds you of those simpler times. The shelves, refrigerators and freezers are full of locally-grown foods, like the butter, milk and sour cream you watched be made today. They also offer frozen meats, eggs, cheese and other items from neighbors like honey, veggies and bread.

Travel south to **Bear's Mill** situated along the Greenville Creek. Built in 1849, this grist mill is one of the last operating mills in the State of Ohio. Keep your nose to the grind stone as Master Miller and owner, Terry Clark gives you a full history of this beloved mill; complete with a tour of the four-story structure and a leisurely walk along the mill race to the waterfall on Greenville Creek. You will be entertained with Terry's retelling of the mill's history and touched by his dedication to this 162-year-old structure.

The spelt flour you saw growing in the fields at the Kremer Family Farm is milled at Bear's Mill. The old-world technique of a slow, cool grinding process retains the inherent nutrients of the grain, and makes for a very delicious cookie which you can sample now, along with a cup of Bear's Mill coffee. Enjoy your goodies as you peruse the mill gallery full of American-made products as well as locally-made pottery and jewelry.



*Darke County*  
— Discover our Legends —



# *the* FARMER *the* MILLER *the* BAKER

"Our Daily Bread" Sample Group Itinerary

Enjoy the fruits of the harvest at **Bakehouse Breads** in Troy, Ohio. Owner and baker, Margaret Begg welcomes you to her bakery with a tour of the kitchen in which she uses artisan techniques, all natural ingredients and no additives or preservatives in the baking process. This results in one of the most delicious and healthiest bread products you can find. Enjoy the freshly made breads with your lunch at Bakehouse. *Contact Margaret at (937) 339-8100 to arrange your tour and lunch.*

Add to "Our Daily Bread" Tour by visiting Darke County's one and only vineyard and winery, **The Winery at Versailles**. Relax on the back porch overlooking the flatlands of Western Ohio while sampling their award-winning selection of wines. Learn how to make wine from the winemaker himself as you tour the winery's facility. Be sure to pick up a bottle of your favorite wine to remember your experience in Darke County. *Contact Carlena at (937) 526-3232 to arrange your tour.*



End your day at the best kept secret in Ohio, **Michael Anthony's at the Inn** located in the heart of Versailles, Ohio. Enjoy the European flair of this restaurant / boutique inn with its Old World architecture, warm and inviting ambiance, amazing collection of artwork, superb cuisine and award-winning wine list. *Contact Roy at (937) 526-3020 to arrange your dinner and tour of The Inn.*



## DAY THREE

Wrap up your visit to West Central Ohio with a stop at the **KitchenAid Stand Mixer Factory** in Greenville. Enjoy an escorted walking tour through the factory of the #1 Stand Mixer in the world, watching over the associates shoulders as they craft this beloved kitchen icon, made in the U.S.A.! Roll up your sleeves! It's time to bake at the **KitchenAid Experience Center** located in downtown Greenville. Explore the largest display of KitchenAid portable appliances. Browse through antique KitchenAid memorabilia in the heritage museum and purchase products at factory-direct prices. *Contact Marlena at (888) 886-8318 to arrange your tour.*

While you are downtown, enjoy the unique shops and lunch at downtown's hot spot, **Montage Cafe**. *Contact Aaron at (937) 548-1950 to make lunch plans.*

No visit to Darke County or even Western Ohio is complete without a walk through history at **Garst Museum** located near the Greenville City Park. Enjoy their extensive display of antique and vintage farm equipment. Learn about the Treaty of Greenville which opened the door to the Northwest Territory. Legendary sharp-shooter Annie Oakley was born and raised in these parts, and famous broadcaster, Lowell Thomas called Darke County home. *Contact Dixie at (937) 548-5250 to arrange your tour.*

We look forward to your visit and helping you plan it! Contact Deanna York with the Darke County Visitors Bureau for more information on these attractions as well as restaurants and accommodations. Call us toll-free at 1-800-504-2995. You can also find us on Facebook at Darke County Visitors Bureau and Twitter at DarkeTourism. Our website is [www.VisitDarkeCounty.org](http://www.VisitDarkeCounty.org).



*Darke County*  
— Discover our Legends —