

# Homesteading at Log Cabin Days

## Seminar Schedule

### Friday Sept. 12th

- 11:00 AM Preserving the Harvest : Freeze Drying by Bill Speer
- 12:00 PM Solar Basics: Off grid versus on grid by Mh3 Solar
- 1:00 PM Homesteading : The Whys and Hows by Alex Michel of Never Tread Farmstead
- 2:00 PM Hay Ride Forestry Tour with Eli Miller of Hochstetler Timbers
- 2:00 PM Backyard Berries By Karen Geiser
- 3:00 PM Honey Production By Doug Fitch of Fitch Pharm Farm

### Saturday Sept. 13th

- 10:00 AM Homesteading : The Whys and Hows by Nick & Leigh Ann Houmard of HotRod Homestead
- 11:00 AM Honey Production By Doug Fitch of Fitch Pharm Farm
- 12:00 PM Solar Basics: Off grid versus on grid by Mh3 Solar
- 1:00 PM Hay Ride Herb Identification Tour with Anna Edgington of Milk and Honey Farm
- 2:00 PM Preserving the Harvest : Freeze Drying By Bill Speer
- 2:00 PM Hay Ride Forestry Tour by Hochstetler Timbers

**Call for more info 419-368-0005 • \$5 Admission for Adults/Children 12 & Under Free**  
**Hours:** Friday, Sept. 12, 10 a.m.–6 p.m. & Saturday, Sept. 13, 9 a.m.–5 p.m.  
**Location:** 552 SR 95, Loudonville, OH 44842.  
**Log Cabin Days is a fun-filled, 2-day family event that all ages will enjoy!**



# Meet The Speakers

Doug Fitch and wife Beth, and their three adult children, 3 grandchildren, and 3 great-grandchildren all help on their diversified 30-acre farm. Where they produce maple syrup, many different maple products, honey, honey products, also grind organic and all natural grains into everyone's favorite flours and pancake mixes that can all be purchased at their local retail store on the farm in Ashland, Ohio.

Nick and Leigh-Ann Houmard started homesteading in 2010 and each year they continue to learn and grow toward the goal of self-sustainability. They have a small farm south of Butler, Ohio where they raise produce, chickens, ducks, geese, pigs, and cattle. They strive to raise their heritage breed livestock in a system as close to nature as possible contrasting modern farming practices that suggest very different approaches.

Alex Michel owns and operates The Never Tread Farmstead in Dresden, Ohio. He raises South Poll cattle, sells grass-fed beef. He recently added Percheron draft horses for a breeding program, working the regenerative farm, and as his team for the Highway Coal Carriage Company. Alex is skilled in the art and craft of traditional stone masonry, timber framing, felling and logging, healthy and non-toxic living, traditional and healing foods, and living as simply as he can with his growing family in our modern world. As an extension of living simply, he and his family have recently started the Saint Joseph's Project. A free Catholic outreach to strengthen families by teaching traditional skills.

Bill and Dawn Speer live on 75 acres and are slowly expanding their farming footprint. They raise animals (cows, chickens, goats, turkeys, ducks, guinea fowl and rabbits), beekeeping and of course crops. They practice different farming techniques (no till, hügelkultur, companion gardening, crop rotation, raised garden beds, etc.). They run the Companion Gardeners and Love My Homestead Life pages on Facebook. They try to stay away from as much processed food as possible so to make a lot of our own meals from scratch. Sourdough has become their go-to for bread and desserts using a starter gifted to them that has been going since 1785. Bill hiked the entire Appalachian Trail eating only meals prepared at home with the freeze dryers.

Karen Geiser lives on a family farm in Kidron where they raise grass fed meats, medicinal herbs, salad greens, berries and cut flowers. She delights in feeding herself well and encouraging others in gardening and kitchen adventures. (You can learn more about her on Instagram A @karens garden).

Backyard Berries- create a tasty backyard berry paradise with suggestions on what plants to grow for eating all summer plus extras to preserve for winter. Karen will share her family's favorite berry varieties and basics on how to care for them.

Fermented Favorites- come learn the basics of making small batch fermented food at home. Karen will demonstrate making sauerkraut, kimchi, and pickles as well as share some of the health benefits and how she uses them at their family table.

Anna Edgington is a Master Herbalist graduate from the School of Natural Healing and enjoys teaching others how to use some of the different plants that God has given us to improve our health. Anna teaches herb classes on the farm where she lives with her parents and two sisters. They raise grass-fed beef, heritage breed chickens, turkeys & hogs. Check out the farm on Facebook at Milk & Honey Acres.