

The Salatin Family's Polyface Farm

Intensive Discovery Seminars



Three Sessions to Choose From:

July 16-17, 2012

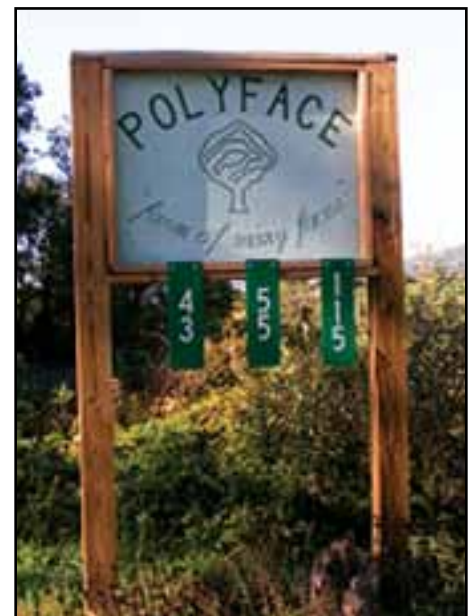
July 23-24, 2012

July 27-28, 2012

Swoope, Virginia

Acres U.S.A. is proud to offer this exclusive intensive discovery opportunity to learn from Joel Salatin and the great people at Polyface Farm. It is our pleasure to once again support and partner with Joel, one of the true leaders in sustainable agriculture so that he can share his vision and give other farmers the details of how he has built his successful operation. Acres U.S.A. and Joel Salatin

both have a long history of promoting sustainable and natural farming methods, as well as healthy living and eating – all of which we would love to share with you at Polyface Farm. We're proud to be one of the two or three magazines that Joel feels every farmer should read each month. If you're not familiar with our magazine, give us a call and we'll be glad to send you a copy for consideration.





Polyface, Inc.
The Farm of Many Faces

Dear Folks,

Did you ever want to look behind the curtain at Polyface? I mean really look behind the curtain? Here is your opportunity to do just that and get undivided attention from the Salatin family in an intimate setting.

Limited to only 30 people, the Polyface Intensive Discovery Seminar is our way to show you how the farm works . . . in all its dimensions. Whether you're wanting to jump-start your own farm or just want to get away for a concentrated look at pastured poultry, salad bar beef, bandsaw lumber milling, butchering, pastured pigs, leased farms, marketing, ponds, vegetables, pastured turkeys, rabbits . . . oh, forget it. It's too much to mention. You just have to come and we'll do our best to dig into the whys and wherefores of Polyface.

Make friends for a lifetime and charge your batteries. The meals, sharing, and fellowship among the plants and animals in this living farm setting will change your life. Be ready for epiphanies. We look forward to seeing you in July.

All the best,

Joel Salatin for all of us at
Polyface, The Farm of Many Faces



“This is chicken as I remember it from my childhood. It actually tastes like chicken.”

“I just don’t trust the food in the supermarket anymore.”

“These eggs just jump up and slap you in the face!”

“You’re not going to find fresher chickens anywhere.”

“All this meat comes from happy animals — I know because I’ve seen them. And the pork tenderloin is to die for!”

— comments on Polyface Farm from *The Omnivore’s Dilemma* by Michael Pollan

Polyface is a family farm established by William and Lucille Salatin. Located southwest of Staunton, Virginia, in the scenic Shenandoah Valley, the farm is currently operated by Lucille Salatin, son Joel and his wife Teresa, their daughter Rachel, and their son Daniel and his wife Sheri. William’s father, Frederick Salatin, was a charter subscriber to *Organic Gardening and Farming* magazine, and was a master gardener and craftsman from Indiana.

When William and Lucille Salatin moved to the Virginia farm in 1961 they brought the Salatin tradition of organic farming with them. Joel and his family are the third generation to continue the principles based on the belief that God created the Earth and humanity as its steward, to nurture, protect and embellish. This philosophy precludes the use of toxic chemicals, debasing substances, and erosive practices, and instills instead an insatiable thirst for agricultural truth.

The truth manifests itself in natural principles of plant and animal life. The farm should capitalize on these laws rather than fight against them.

Roughly 550 acres, the farm is about 100 acres of open land and the balance is wooded. Polyface Farm produces beyond organic, grass-fattened beef, homegrown broilers, pastured turkeys, firewood, eggs, rabbits and vegetables. The Salatins are full-time farmers who are not independently wealthy; they rely on the farm for their sustenance, and have developed production, processing and marketing systems that make an end-run around agriculture’s roadblocks.

The Salatins are enthusiastic and optimistic about farming. Joel has written eight books, *Folks*, *This Ain’t Normal*, *The Sheer Ecstasy of Being a Lunatic Farmer*, *Pastured Poultry Profits*, *Salad Bar Beef*, *You Can Farm*, *Family Friendly Farming*, *Holy Cows and Hog Heaven* and *Everything I Want To Do Is Illegal*, describing how his family manages their farm and how anyone willing to work hard can farm successfully and healthfully.

Three Sessions to Choose From:

- Monday-Tuesday, July 16-17, 2012**
- Monday-Tuesday, July 23-24, 2012**
- Friday-Saturday, July 27-28, 2012**



DAY 1

7 a.m. — Arrive, registration, breakfast, introductions.

Noon — Lunch

On-farm intensive sessions.

6 p.m. — Supper

On-farm intensive sessions.

7 p.m. — Relationship marketing.

9 p.m. — Adjourn and sleep.

DAY 2

7 a.m. — Breakfast

On-farm intensive sessions.

Noon — Lunch

On-farm intensive sessions.

6 p.m. — Supper

7 p.m. — Warm fuzzies and benediction.

Usually finished by 8 p.m.

Frequently Asked Questions

What happens if it rains?

The event proceeds rain or shine. If rain seems likely, bring appropriate rainwear.

What should I wear?

It can be dry, hot and sunny in the Shenandoah Valley in July, so bring a sunhat and wear comfortable shoes. We'll be hiking around a good bit of Polyface's acreage.

Can I bring my child?

Nursing infants can be carried. Other children, however, disrupt attendees who have travelled far to learn at this event. As the entire farm staff is focused on teaching, wandering the farm isn't safe or allowed.

I have other questions.

Who do I call?

Please call Acres U.S.A. at 1-800-355-5313 or email info@acresusa.com.

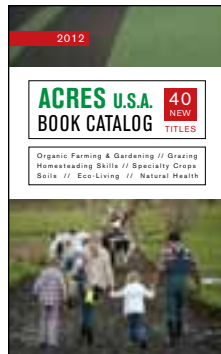
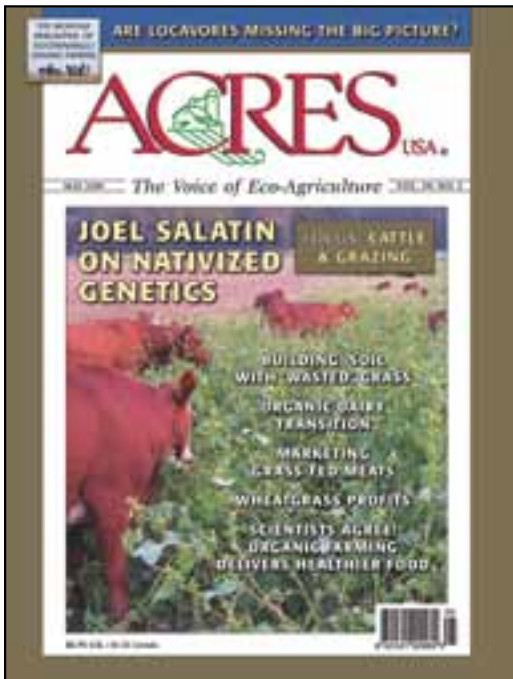
Do not call Polyface Farm.

They're all too busy farming and preparing for your arrival to sit by the phone. We've worked with Joel for many years and either know the answer to your question or will find out for you.

Visit the Salatins & learn firsthand about enterprises such as . . .



- **PASTURED BROILERS** — Moveable range shelters protect chicks from predators and weather, while giving fresh daily forage and lounge areas. The farm's centerpiece enterprise. Net \$1,500 per acre in 6 months. Pastured turkeys in feathernets, too.
- **PASTURED LAYERS (Feathernets & Eggmobiles)** — Two models; two objectives. Portable hoop schooners attached to automatic watering and bulk feeders surrounded by electrified netting reduce chores and increase control. One person working 7 hours per week on 5 acres nets \$10,000 per year. Eggmobiles follow cattle to sanitize paddocks and convert insects to cash.
- **SALAD BAR BEEF** — Mimicking natural grazing principles of herbivore herds, forage-fattened cattle create healthy land and healthy people. Fencing, corrals, and grazing management double or triple production per acre without large input costs.
- **PIGAERATOR PORK** — Compost-turning and forest-to-savannah conversion, the ultimate workaholic. Net \$3,000 per acre and get rid of the heavy metal machinery.
- **FORAGE-BASED RABBITS** — Drug-free and linebred, Daniel Salatin's meat rabbits incorporate stacking and symbiosis in the "Raken" house, and lots of grass.
- **PORTABLE BANDSAW MILL** — Enjoy utility logs turned into first rate lumber for sale or on-farm building projects. A small farm profit center at \$400 per day.
- **PONDS & IRRIGATION** — Silt for fertilizer. Flood prevention. Harnessing more solar energy to synergize the biomass decomposition cycle. Hyper grass growth. Drought-proofing pastures. It's the next big thing.
- **ON-FARM PROCESSING** — Poultry and rabbits can be processed on-farm. See how the Salatins perform this task efficiently and cleanly.
- **RELATIONSHIP MARKETING** — On-farm customers, weekly restaurant deliveries, metropolitan buying clubs, agent-designated farmers' markets and special wholesaling. Utilizing agents, subcontractors, and other connections, Polyface Farm moves nearly \$300,000 worth of products from 100 acres per year.
- **LEASING FARMS & ADDING SUBCONTRACTORS** — Scaling up production in an anti-Wall Street business model utilizes nearby farms and former apprentices in a grand land healing performance. You will visit one of these operations.



Acres U.S.A. is the national journal of organic/sustainable agriculture. In this now-exploding field, Acres U.S.A. is alone as a publication with a real track record — 41 years of continuous publication. We're connected with the real leaders in sustainable agriculture around the world.

More than a "theories" magazine, Acres U.S.A. brings you practical, hands-on information that you can immediately put to work on your farm. You'll pick up knowledge in every issue that consultants regularly charge big bucks for.

Soil chemistry and fertility management methods are explained in clear, easy-to-understand language. You'll meet successful, chemical-free operations and visit their farms through on-the-scene case reports. And you will tap into the knowledge of the top consultants in biological agriculture, the real pros that large-scale growers trust with their crops.

Every month a leading figure in eco-agriculture tells it like it is in the Acres U.S.A. Interview. They hand off advice, expose you to new ideas, or point the finger of blame on the top issues facing agriculture today.

You'll also be kept up to date on all of the news that affects agriculture — regulations, discoveries, new products, research updates, organic certification issues, scandals and controversies.

Finally, Acres U.S.A. strives to be a one-stop information source for the issues of ecological farming and living, offering a free catalog of over 400 books on subjects ranging from crops and soils to animal and human health. You'll never find a more complete listing of hard-to-find books on all the subjects you're most interested in. Request a copy today!

**Call today for a
Free sample issue
and book catalog or
request them online at
www.acresusa.com**

(U.S. addresses; \$5 shipping
outside the U.S.)

**To subscribe call toll-free
1-800-355-5313**

(512) 892-4400 • fax (512) 892-4448

**or subscribe online at
www.acresusa.com**



The Sheer Ecstasy of Being a Lunatic Farmer

Joel Salatin. After 50 years of being a “lunatic” farmer, Joel Salatin has plenty of reflective and humorous stories to tell about farming and our food systems. Drawing from experiences on his beloved Polyface Farm and in defense of his strong belief in a more localized, diversi-

fied food system, Salatin provides ammunition to combat conventional farming naysayers and brings his land to life on these pages, taking farming to sacredness and food to ministry. Covering four areas, the book deals with nurturing the earth, food and fiber production, respect for life, and promoting community. *Softcover, 300 pages.*

#7018 — \$25.00



You Can Farm

Joel Salatin. While this book can be helpful to all farmers, it targets those visionaries who are entertaining notions of living, loving and learning on a piece of land. Anyone willing to dance with such a dream should be able to realistically measure its assets and liabilities; its fantasies and realities. Salatin wisely and honestly shares with his reader the qualities necessary

to embark on a farming career, and offers inspiration. For farm entrepreneurs, the opportunities for a farm family business have never been greater. *You Can Farm* is a practical roadmap to encourage and guide the farmer in each of us. *Softcover, 480 pages.*

#6336 — \$30.00



The Polyface Farm Video

Joel Salatin. A comprehensive look at Polyface Farm in 2001, this video features one of the world’s finest working examples of an environmentally friendly family farm. Join entrepreneur and passionate farmer Joel Salatin as he explains balance and interconnectedness in the landscape, community, plants and animals. Hard-hitting and

practical, Salatin’s explanations will revolutionize your thinking about food and farming in a proactive, can-do style. Both “how” and “why” unite in this information-rich video. *DVD format, 110 minutes.*

#6499 — \$60.00



Family Friendly Farming

Joel Salatin. Subtitled *A Multigenerational Home-Based Business Testament*, this book offers hope for stressed families, dissatisfied employees, and hurried lifestyles. Popular author and successful farmer Joel Salatin here shares his vision for an alternative to the hectic and fragmented condition of American families. Family friendly farming, he argues, offers a real solu-

tion to this critical social issue, by developing more multi-generational agrarian home-based businesses, populating the land with passionate stewards, and ensuring a clean, nutritious food supply for future generations. *Softcover, 402 pages.*

#6500 — \$30.00



Folks, This Ain't Normal

Joel Salatin. Salatin has become the voice of clean, local, healthy eating and urges people in *Folks, This Ain't Normal* to take a closer look at our food: What’s in it, where is it coming from and how did it get to the table? Entertaining, enlightening and thought-provoking, Salatin’s message is for all of us — to seek wholesome, seasonal food raised organically, procured

locally, and prepared lovingly. And don’t forget about quality family time and respecting the environment too. *Hardcover, 362 pages.*

#7087 — \$25.99

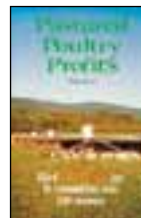


Holy Cows & Hog Heaven

Joel Salatin. Subtitled *The Food Buyer's Guide to Farm Friendly Food*, this insightful treatise by eco-farmer Joel Salatin of the renowned Polyface Farm brings together the worlds of the farmer and the consumer in a spirit of respect, harmony and humor. Tackling issues from farmer integrity to consumer kitchens to cultural cheap food policies, Salatin frees every food buyer from feel-

ing enslaved by the industrial food system. This book is for anyone who wants to see healthy farms and healthy children. *Softcover, 134 pages.*

#6669 — \$14.00



Pastured Poultry Profits

Joel Salatin. A proven production model is described which is capable of producing an income from a small acreage equal or superior to most off-farm jobs. Salatin’s entire production system detailed here for anyone to follow. Literally explains how anyone can net \$25,000 in six months on 20 acres. *Softcover, 310 pages.*

#4187 — \$30.00

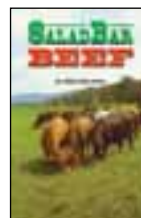


Everything I Want To Do Is Illegal

Joel Salatin. Drawing upon 40 years’ experience as an ecological farmer and marketer, Joel Salatin explains with humor and passion why Americans do not have the freedom to choose the food they purchase and eat. From child labor regulations to food inspection, bureaucrats

provide themselves sole discretion over what food is available in the local marketplace. Salatin’s expert insight explains why local food is expensive and difficult to find. *Softcover, 338 pages.*

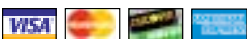
#6849 — \$23.95



Salad Bar Beef

Joel Salatin. This proven system can yield a superb profit from a small cow herd regardless of the commodity price of calves. Salatin’s innovative program is shown here for anyone to follow. Learn how to profitably enter the natural, grass-fed beef business from this nothing-held-back book. *Softcover, 368 pages.*

#6196 — \$30.00



To order call toll-free 1-800-355-5313 or shop online www.acresusa.com

Practical Advice

Free-Ranging Poultry

Joel Salatin, CD, 1994. Joel's first book, *Pastured Poultry Profits*, teaches how farmers can make big profits pasturing chickens. He tells how in this talk.

#CD-1815 — \$8.00

Salad Bar Beef Workshop

Joel Salatin, 3 CDs, 1995. Salatin presents an in-depth course on the material contained in his book, *Salad Bar Beef*, and makes the case for this highly profitable, low-input farm activity.

#CD-1923 — \$16.00

Relationship Marketing

Joel Salatin, CD, 1998. The production from Salatin's diversified farm — beef, eggs, broilers, ducks, turkeys, rabbits, and more — is sold directly to customers with whom he has developed a personal relationship.

#CD-2217 — \$8.00

Pastured Poultry Workshop — Eggs, Broilers, Ducks & Turkeys

Joel Salatin, 2 CDs, 1998. In this in-depth workshop Salatin details the specifics of his movable pen system and shares his new knowledge on raising high-profit ducks and turkeys.

#CD-2215 — \$16.00

Pastured Layers: Building Your Family Nest Egg

Joel Salatin, CD, 1999. Salatin details his low-capital system answering technical questions so you will be able to introduce this profitable, low-labor revenue source to your farm.

#CD-2366 — \$8.00

Advanced Multi-Species Grazing

Joel Salatin, 2 CDs, 2002.

This session was for those who have already practiced rotational grazing and are ready to move beyond the basic principles. Learn how to evaluate the impact of grazing animals on your grass, analyze the natural cycles at play concerning disease, parasites, and more.

#CD-2603 — \$16.00



Inside the chicken house.

Scaling Your Part-Time Farming Enterprise Into a Full-Time Salary

Joel Salatin, 2 CDs, 2006. Salatin has transformed his family farm into an enterprise providing multiple "white-collar-level" salaries for family members. Scaling your enterprise up entails more than merely doing more of what you are now doing.

#CD-3035 — \$16.00

Leveraging Your Farm — Customize, Nativize, Patronize

Joel Salatin, 2 CDs, 2011. Nesting your farm into its ecological umbilical requires appreciating your landscape and climate assets and liabilities. As you start down this path, you will find the sweet spots that fit to heal the ecology and generate profitability. Often this means inventing your own infrastructure, plant and animal phenotypes, and marketing strategy. This effort yields superior results when it patronizes the gifts and talents of others, both as co-laborers in the fields and in the marketplace.

#CD-3508 — \$16.00

Visionary Thoughts

Creating the Farm Your Children Will Want

Joel Salatin, CD, 1999. Salatin blames farmers themselves for not creating a farm environment that farm children want to stay around. Joel speaks on how to create a family-friendly farm.

#CD-2358 — \$8.00

Eco-Agriculture: Where We've Been, Where We're Going, What We're Doing

Joel Salatin, CD, 2002. Salatin weaves the concepts of East meets West, beyond "organic," and the consequences of Western fragmented, reductionist philosophy for farmers.

#CD-2606 — \$8.00

Your Sacred Calling — Respect, Resilience & Recompense

Joel Salatin, CD, 2006. Salatin tells how to build "forgiveness" into your farming operation through his three R's: Respect toward animals and plants, neighbors and patrons; Resilience through building flexibility and immunity into systems; Recompense for the farmer who cares.

#CD-3032 — \$8.00

Acres of Lunacy

Joel Salatin, CD, 2011. Shunned by industrial farmers, vilified by corporate agri-business, and stalked by food police as being a lunatic, farmer-entrepreneur Joel Salatin enjoys life on 1,000 acres of lunacy where he is surrounded by happy, flocking animals, dancing earthworms, and appreciative customers.

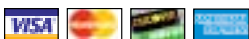
#CD-3521 — \$8.00

Taking Back Our Food

Joel Salatin, CD, 1998. Despite unprecedented scientific confirmation that environmentally-friendly food is the antidote for nearly every fear expressed by politicians, our side can't seem to find a seat at the table. A local non-industrial food system radically realigns the authority and financial power structure, and Washington and Wall Street insiders know that. In the end, restructuring the status-quo scares politicians more than sending the culture to extinction.

#CD-3233 — \$8.00

Hundreds of audio recordings on a variety of eco-farming topics available online at www.acresusa.com.



To order call toll-free 1-800-355-5313 or shop online www.acresusa.com

Dung Beetles



Charles Walters. Dung beetles have always been nature's greatest recyclers — in a way, they were the first organic farmers. They were also the first casualties of industrial farming. As farmers rediscover the many benefits of grass-

based livestock production, dung beetles are given a solid shot at reestablishing their rightful place on the farm and ranch. Charles Walters digs deep into modern science and ancient history, traditional folklore and the best practical advice to resurrect the lowly dung beetle, exposing farmers and ranchers — and anyone with a desire to work more closely with nature — to this amazing creature. *Softcover, 240 pages.*

#6852 — \$24.00

Small Farms Are Real Farms



John Ikerd. Since the middle of the last century, American farm policy has taken the nation into the dead end of industrial farm production and food distribution. Farming, at its core a biological process, has been transformed into an industrial process, thus demolishing the economic and cultural values upon which the nation was founded. Along the way, small farms have been ridiculed and dismissed as inconsequential — but now the seeds of a rural renaissance are being planted, not by these industrial behemoths, but by family-scale farms. In this collection of essays by one of America's most eloquent and influential proponents of sustainable agriculture, the multifaceted case for small farms is built using logic and facts. *Softcover, 272 pages.*

has been transformed into an industrial process, thus demolishing the economic and cultural values upon which the nation was founded. Along the way, small farms have been ridiculed and dismissed as inconsequential — but now the seeds of a rural renaissance are being planted, not by these industrial behemoths, but by family-scale farms. In this collection of essays by one of America's most eloquent and influential proponents of sustainable agriculture, the multifaceted case for small farms is built using logic and facts. *Softcover, 272 pages.*

#6853 — \$20.00

Foundations of Natural Farming



Harold Willis, Ph.D. Join long-time ecological farming author/researcher Harold Willis as he explains the foundation concepts of natural farming and issues the call for cleaner forms of food and fiber production. In this single volume, the author details the interconnections between soil chemistry, microbial life, plants and livestock. He discusses the current problems in agriculture and suggests how lessons from nature provide the roadmap to efficiency, effective-

ness and profitability. This book does not stop at providing recipes of what farmers need to do to farm better, but also passes along an understanding of the why of ecological agriculture. This book is certain to become a classic of clean farming and one of the most heavily bookmarked volumes on a farmer's shelf. *Softcover, 384 pages.*

#6854 — \$30.00

Greener Pastures



Bill Murphy. If you're feeding livestock in confinement rather than on pasture, you're working too hard and spending too much money. This book explains why and how to use the Voisin system of grazing management and what to expect. *Softcover, 379 pages.*

#136 — \$30.00

Quality Pasture



Allan Nation. *Quality Pasture*, subtitled, *How to Create It, Manage It, and Profit from It*, offers down-to-earth, low-cost tactics to create high-energy pasture that will reduce or eliminate expensive inputs or purchased feeds. How to match pasture quality to livestock class for seasonal dairying, beef production, baby calf rearing, and multi-species grazing. Full of examples of successful graziers. *Softcover, 288 pages.*

#6179 — \$32.50

Pasture Profits with Stocker Cattle



Allan Nation. The premise of this book is that a farmer can make money year-in, year-out regardless of the price of cattle by following the grazer's art. Gordon Hazard has stocked a 3,000-acre ranch solely with retained profits and no bank leverage. After reading this book you will be able to replicate many of his practices. *Softcover, 192 pages.*

#4189 — \$24.95

Eco-Farm

Charles Walters. In this book eco-agriculture is explained — from the tiniest molecular building blocks to managing the soil — in terminology that not only makes the subject easy to learn, but vibrantly alive. Eco-Farm truly delivers a complete education



in soils, crops and weed and insect control. This should be the first book read by everyone beginning in eco-agriculture . . . and the most shop-worn book on the shelf of the most experienced. *Softcover, 450 pages.*

#122 — \$30.00

Grass, The Forgiveness of Nature



Charles Walters. What is the most important plant in the world? In terms of nutritive content, function within the ecosystem, and even medicinal properties, the answer to this question may very well be grass. In this wide-ranging survey of grass forages and pastureland, Charles Walters makes the case that grass is not just for cows and horses — that in fact it is the most nutritious food produced by nature, as well as the ultimate soil conditioner. A must-read for anyone interested in sustainable, bio-correct agriculture, this information-packed volume is a comprehensive look at an essential family of plants. *Softcover, 320 pages.*

of grass forages and pastureland, Charles Walters makes the case that grass is not just for cows and horses — that in fact it is the most nutritious food produced by nature, as well as the ultimate soil conditioner. A must-read for anyone interested in sustainable, bio-correct agriculture, this information-packed volume is a comprehensive look at an essential family of plants. *Softcover, 320 pages.*

#6806 — \$25.00

Farm Fresh

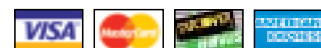


Allan Nation. This practical and informative book shows graziers how they can increase their income by as much as 30 percent by direct marketing. Detailed chapters explain getting started, or improving existing direct-market sales.

Allan Nation explains how to prepare a business and marketing plan, naming products, setting prices, adding products, finding and keeping customers, and how to prosper as a niche marketer. Nearly 100 real farm examples of grass farmers are presented, with information-rich direct marketing tips. *Softcover, 251 pages.*

#6630 — \$30.00

Order toll-free
1-800-355-5313
or shop online at
www.acresusa.com.





You don't have to scale a cliff to catch a view of the beautiful Blue Ridge Mountains.



Ulster Farm from County Tyrone, Ireland, one of four working farms at the Museum of American Frontier Culture.



Monticello, home of Thomas Jefferson.

As if a visit to the Salatin's farm in the beautiful Shenandoah Valley wasn't reason enough to load up the kids and take a road trip, read on. Virginia is absolutely one of the most beautiful, history-laden regions of the United States. Whether your interest is in Colonial history, Civil War sites, natural splendor, agricultural history . . . you'll find it within a stone's throw of Polyface Farm.

Staunton & the Shenandoah Valley

Polyface Farm is located just a few minutes south of Staunton, Virginia. Staunton is the home of the Museum of American Frontier Culture. The extraordinary museum features four authentic working farms illustrating the rich European influence on American traditions. The three international farms are from Germany, Northern Ireland and England. The American farmstead, from the Shenandoah, reflects the blending of these cultures, and the agricultural practices of our forefathers.

The restored birthplace of President Woodrow Wilson, in Staunton, depicts pre-Civil War family life.

Country music stars The Statler Brothers call Staunton home and offer tours of their complex.

About a half-hour south is Lexington, home of Virginia Military Institute and Washington & Lee University. Visit Lee Chapel, the burial site of General Robert E. Lee.

A little more to the south is the phenomenon of Natural Bridge. This rock formation spans 90 feet, some 215 feet in the air. See George Washington's initials, left when he surveyed the site as a young man in 1750. And of course there are souvenirs to buy.

North of Staunton lie the amazing Luray Caverns and the New Market Battlefield.

Blue Ridge Mountains

Just 20 minutes to the east of Polyface lie the Blue Ridge Mountains and the famous Skyline Drive. Cruise along this winding road through some of the prettiest terrain around. You'll feel as though you can really reach for the stars as you drive along the crests of the Blue Ridge, Allegheny, Shenandoah and Massanutten mountains. Explore the great outdoors in thousands of acres of national forest and at a number of state parks.

Charlottesville & Central Virginia

Crossing the mountains (still less than an hour from Staunton) is historic Charlottesville. Home of the University of Virginia, the city is best known for one of its founders, Thomas Jefferson. His home, Monticello, is a must-see, particularly for farmers. Preservationists have now restored his extensive gardens using the heirloom plants described in his prolific diaries.

Minutes from Monticello are Ash Lawn-Highland, home of President James Monroe. These two friends would often meet at the historic Michie Tavern just minutes from Monticello, and you can, too. And James Madison's Montpelier is a short drive north. Also, wineries are flourishing in Virginia and many are open for tours and tastings.

For More Information

Here are the phone numbers of a few major attractions and tourist bureaus. Call them and you'll be deluged with in-depth information, guidebooks, discount coupons, etc., to help you plan your trip.

Virginia Tourism Corporation, 1-800-VISITVA, www.virginia.org; Staunton Convention & Visitors Bureau, 1-800-332-5219; Museum of American Frontier Culture, (540) 332-7850; Charlottesville/Albemarle Convention & Visitors Bureau, (804) 977-1783; Lexington Visitors Center, (540) 463-3777; Shenandoah Valley Travel Association, (540) 740-3132; Monticello, (434) 984-9800, www.monticello.org; Greater Williamsburg Chamber & Tourism Alliance, (757) 229-6511; Virginia State Parks, 1-800-933-7275.

The Salatins' Polyface Farm

is located outside the village of Swoope, Virginia, about 10 miles south of Staunton in the beautiful Shenandoah Valley. As the area is so rich in history and natural beauty, it is already a tourist destination for many. There are many hotels and campgrounds available within 15 minutes of the farm; most are quite affordable. Contact the hotel directly, each hotel's website, or online travel website regarding specials.

Nearby Hotels

Staunton Microtel Inn

(15 miles) 200 Frontier Drive, Staunton, VA 24401
(540) 887-0200 or (800) 337-0050

Hampton Inn of Staunton

(15 miles) 40 Payne Lane, Staunton, VA 24401,
(540) 886-7000

Other Hotels in Staunton

Stonewall Jackson Hotel, 24 S. Market St., Staunton, VA,
(540) 885-4848, www.stonewalljacksonhotel.com.

Make a vacation of it — this wonderful hotel is adjacent to the American Shakespeare Center and other attractions.

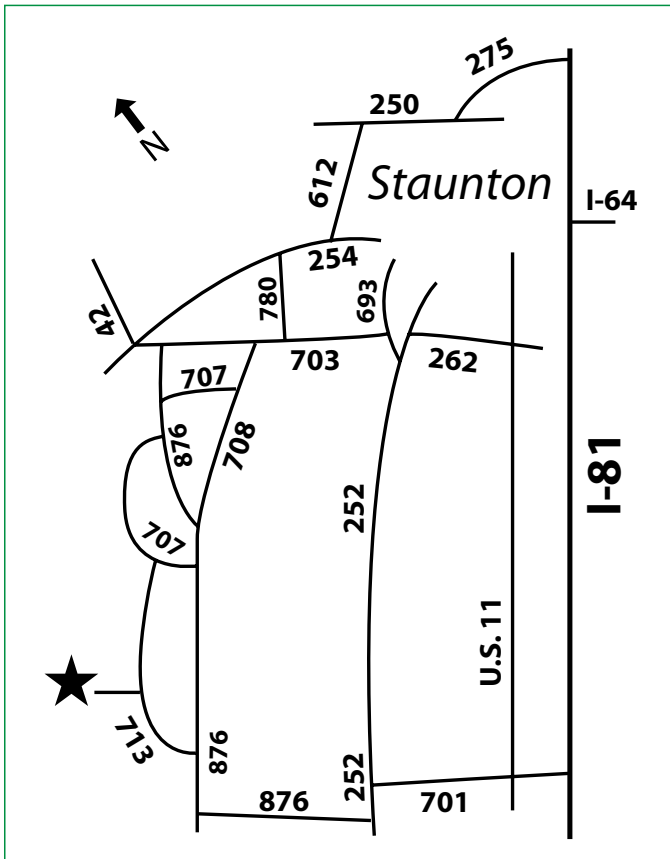
Nearby Hotels

- Comfort Inn, 1302 Richmond Ave., Staunton, Virginia, (540) 886-5000.
- Budget Host Historic Hessian House, 3554 Lee Jackson Hwy., Staunton, Virginia, (540) 337-1231.
- Sleep Inn, 222 Jefferson Hwy., Staunton, Virginia, (540) 887-6500.

Area Campgrounds & RV Parks

- Cold Sulphur Springs Camp Grounds, Goshen, Virginia, (540) 997-5401.
- Natural Chimneys Campground, Mt. Solon, Virginia, (540) 350-2510.
- Stoney Creek Resort, Greenville, Virginia, (540) 337-1510.
- Staunton/Walnut Hills KOA Campground, 484 Walnut Hills Rd., Staunton, Virginia, (540) 337-3920.
- Misty Mountain Camp Resort, Charlottesville, Virginia, 888-647-8900.

We regret that camping and parking of RVs overnight at the farm cannot be accommodated.



Note: Google Maps is the only online mapping service with complete directions to the farm. Do not use Mapquest.

Arriving by Air

Several airports are within easy driving distance of Polyface. Here they are, from closest to farthest:

Shenandoah Valley Regional Airport, Weyers Cave, Virginia, the closest to the farm, about 30 minutes to the north.

Charlottesville, Virginia, about 1 hour away.

Roanoke, Virginia, about 1½ hours to the south.

Richmond, Virginia, about 2 to 2¼ hours away.

Washington Dulles Airport, about 2½ to 3 hours away.

Directions to the Farm

For the Intensive Discovery Seminar, small directional signs will be posted in the immediate area pointing the way. Even if you don't see the signs, the following detailed directions will get you to the right place.

Driving Distances

(Located 8 miles southwest of Staunton)

Waynesboro, 18 miles; Lexington, 25 miles;

Harrisonburg, 30 miles; Charlottesville, 50 miles;

Richmond, 110 miles; Washington, D.C., 150 miles

Directions from I-81

From I-81 take Exit 220 (puts you on 262)

Take Middlebrook Ave/252 exit.

Follow this to stop sign.

Turn LEFT onto Middlebrook Road (252).

Turn RIGHT onto Cedar Green Road (693).

Turn LEFT onto Hebron Road (703).

Go about a mile, you will see a brick church on your right.

Turn LEFT onto Edson Creek Road (708).

Go ½ mile.

Turn RIGHT onto Glebe School Road (708)
(this appears to be a Y, stay right)

Stay right at 2nd Y. Go about 4 miles in total.

Turn RIGHT onto Trimble's Mill Road.

Go ¼ mile to first left.

Turn LEFT onto Shuey Road (713), a gravel road.

Follow for *exactly* 1 mile.

Turn RIGHT at Polyface Farm sign (Pure Meadows Lane)
and staff will direct you to parking.

A rare opportunity to learn from one of the best. For two days you'll see it all, get all of your questions answered, and dine on the farm's own fare. No knowledge or techniques held back.

Register early as space always sells out quickly.

Seminar registration fee covers attendance and meals. It does not cover your lodging or transportation. Sorry, but due to the small size and intensive schedule, children, family members, etc. cannot "sit in" on the seminar or spend the day at the farm; there are, however, many other interesting sites in the region for them to visit. All attending must be registered.



To register call toll-free
1-800-355-5313

(512) 892-4400 • fax (512) 892-4448

or register online at
www.acresusa.com

Polyface Intensive Discovery Seminar

Single registration, 2 full days, all meals
Choose one of three sessions:

Monday-Tuesday, July 16-17, 2012

Monday-Tuesday, July 23-24, 2012

Friday-Saturday, July 27-28, 2012

Cost: \$600/person, includes both days & six meals

Food: Enjoy the best Polyface Farm has to offer. The proof is in the eating.

Class Size: These three seminars are limited to 30 people each. First come, first served.

The seminar sessions sell out early each year. Cancellations and no-shows prevent others from attending. Accordingly, please read the following about cancellation.

Cancellations: We will issue a \$450 refund for cancellations received more than 30 days prior to the event. For cancellations 30 days or less before the event we will issue a \$400 credit to be applied to your Acres U.S.A. account for use on subscriptions, books and videos, audio CDs or future Acres U.S.A. conference or event fees. Sorry, no cash or credit card refunds except as detailed above.

Also, your registration can be transferred to someone else's name if you cannot attend — please contact Acres U.S.A. with the name change as soon as possible.

Reservations cannot be held; registrations must be paid in full at the time of booking.