

LAKE METROPARKS

# FARMIPARK

*Almanac*





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FARMPARK IS A LAKE METROPARKS FACILITY.

Farmpark's mission is to help our urban society understand how farmers raise food, fiber and other products that sustain and enhance human life. *Farmpark Almanac* is published three times a year by Lake Metroparks. This publication is sent free to Farmpark members.

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## Lake Metroparks Presents Modified Events

### Halloween Drive-thru & Country Lights Drive-thru

In light of the impacts of COVID-19, Lake Metroparks is working hard to bring you very different versions of our premier fall and winter events, Halloween Hayrides and Country Lights! We are planning to run both events as “drive-thru” versions this year at Lake Metroparks Farmpark in Kirtland. Our goal is to continue these two great traditions while ensuring that your family and friends stay safe and healthy. Guests will experience these events from the safety and security of their own vehicles and although these events will look and feel very different this year, our plan is to deliver a memorable evening that won't soon be forgotten!



Our **Halloween Drive-thru** event will allow visitors to drive Farmpark's trails and roadways after dark, experiencing the many playfully frightful sites throughout the park that visitors have come to expect from this event. We have added additional nights to our Halloween Drive-thru beginning October 9 the Drive-thru will run 15 nights: October 9, 10, 11, 15, 16, 17, 18, 22, 23, 24, 25, 29, 30, 31, and November 1.

**Halloween Drive-thru tickets\* on sale:** Lake County residents & Farmpark members September 26, out-of-county customers September 27

**Farmpark membership:** must be current as of noon on Monday, September 21 and remain current on day of purchase.

**Times available: 6:30, 7, 7:30, 8 and 8:30 pm**

**\$27.50 per carload**

*\*Maximum of three drive-thru tickets per household*

Our **Country Lights Drive-thru** experience will feature some new and some familiar lighting displays throughout Farmpark as visitors enjoy the experience during the month of December from the warmth of their own vehicles. Public health safety guidelines make our popular toy workshop impractical to operate this year, but families will have the opportunity to purchase unassembled toy kits complete with instructions before exiting the event to assemble at home with their families! Country Lights will run December 1 through 22.

**Country Lights Drive-thru tickets\* on sale:** Lake County residents & Farmpark members November 7, out-of-county customers November 8

**Farmpark membership:** must be current as of noon on Monday, November 2 and remain current on day of purchase.

**Times available: 5, 5:30, 6, 6:30, 7, 7:30, 8, 8:30 and 9 pm**

**\$27.50 per carload**

*\*Maximum of three drive-thru tickets per household*

#### DRIVE-THRU VEHICLE RULES

No limos, buses or oversized vehicles. Maximum vehicle size: 266" L x 81" W x 74" H. For guest safety, all tailgates, van/car doors and hatchbacks must remain closed at all times. Riding in the back of a pickup truck is not permitted. Remain in your vehicle along the entire route. *Lake Metroparks reserves the right to refuse any vehicle entry into the event if not in compliance with these rules.*

# WHY FARM ANIMALS ARE TAGGED

by Steve Ohmes, Assistant Farmpark Administrator

During your visits to Farmpark you may have noticed ear tags on the animals. What do these tags mean and why are the animals wearing them?

Clear identification of animals is vital for good farm management. An identification system allows us to keep record of an animal's individual data, such as birth date and health history. Accurate records provide us with the necessary information to make good management decisions.

In most countries, maintaining an identification system on a farm is mandatory for good reason—disease control. When there is an outbreak of a disease in farm animals, clear identification measures help farmers effectively trace back to the root of the disease. These measures help them determine which animals have come into contact with the infection in order to prevent further spread of the disease.

Conventional ear tags have long been the most common method of animal traceability. They are used in all species and come in a variety of shapes, materials, sizes and colors. The tag may be as simple as a number to identify the animal or contain more information including birthdate. You may be thinking, why not just use the animal's name? Multiple animals may have the same name or a nickname on a farm. Just like people have a social security number to identify them, farm animals need identification numbers, too. When a veterinarian visits the farm for a health check, or a visitor notices something abnormal with an animal, they may not know the name of the animal so the number on the ear tag makes for quick identification.



**Two United States Department of Agriculture (USDA) permanent tags that you will see at the Farmpark are scrapie tags (pictured right) and 840 tags (pictured left).** These tags are registered with the USDA and/or the state of Ohio. Both scrapie and 840 tags are unlawful to remove.

Scrapie tags can be seen in the ears of sheep and goats. Scrapie is a fatal, contagious disease affecting the brains and central nervous systems of sheep and goats. The USDA has a scrapie eradication program that requires the animals to be tagged. The tag contains the permanent number of the individual animal as well as the identification number of the farm where the animal originated. The tags are required to prove that the animals originated in scrapie-free environments. In the unfortunate event an infected animal is found, the tag enables the animal to be traced to where the disease may have originated.

Livestock have an official Animal Identification Number (AIN) also referred to as an 840 tag. This tag gives an animal an official 15-digit number that begins with "840," which is the country code for the United States. This tag provides the information necessary to trace an animal back to the original farm since the farm tagging the animal must have a premise ID. The AIN number assigned to an animal is permanent to that animal, as opposed to a producer who may just give a farm number to an animal for their personal record keeping.

*While you're visiting Farmpark or a different farm, take a look at the tags in the animal's ears and see what information you can find!*



# Farmpark CALENDAR

## 9 SEPTEMBER

## 10 OCTOBER

### THREE-ACRE CORN MAZE

*Presented by Ganley Subaru East*

**Open through October 18**

**11 am to 4 pm (weather and conditions permitting)**

Follow winding double-wide paths that steer you to intersections where you must decide which way to go. Maze is included in Farmpark admission.

6 Lake County FREE DAY

### APPLE BUTTER & CIDER WEEKEND

*Presented by Ganley Subaru East*

**September 25, 26 & 27**

During Apple Butter & Cider Weekend, witness many traditional harvest activities and discover how apple butter and cider are made. Take a tour of the "Johnny Appleseed Trail." The whole family can explore our three-acre corn maze.



### HORSEPOWER WEEKEND

*Presented by Ganley Village Chrysler Dodge Jeep Ram Fiat*

**October 2, 3 & 4**

Farmpark features the power of the horse and tractor with Horsepower Weekend. You can see how horses were used in the past and how they are used for farming today and discover how tractors improved farming over the years. See and hear antique tractors as they parade through the park and talk with their owners about the restoration process. You can even get your picture taken with one of Farmpark's antique tractors.

### CORN & PUMPKIN WEEKENDS

*Sponsored by Curb Appeal Painting*

**October 9, 10, 11, 16, 17 & 18**

Celebrate the harvest season at Corn & Pumpkin Weekends. Help husk, shell and grind the corn or plow behind draft horses while younger visitors make handmade corn husk dolls and paint pumpkins. Little farmers can navigate the hay maze and play in the kids' areas. Enjoy harvest-themed crafts and other harvest activities throughout the weekends and cooking demonstrations on Sundays.

4 Lake County FREE DAY

### HALLOWEEN DRIVE-THRU

*Presented by Ganley Subaru East*

*Sponsored by Ganley Village Chrysler Dodge Jeep Ram Fiat*

**October 9, 10, 11, 15, 16, 17, 18, 22, 23, 24, 25, 29, 30, 31 & November 1**

Experience family-friendly thrills, chills and adventure at Lake Metroparks Farmpark while driving your vehicle along our trails and roadways for this unique Halloween Drive-thru event. Along the way expect to see the usual and unusual suspects that haunt the woods each year in October. See page 2 for details.

Thank you to these sponsors



Willoughby, Ohio Distribution Center



Farmpark is open year-round Friday through Sunday, 9 am to 5 pm.  
 Closed Christmas & New Year's Day.  
 Regular Farmpark admission is waived for Lake County residents on  
 "FREE DAY" (Proof of Lake County residency required). Every day is  
 "Free Day" for Lake Metroparks Farmpark members.

For more information about Farmpark programs and events:  
 440-256-2122 • 800-366-3276 • lakemetroparks.com

# 11 NOVEMBER 12 DECEMBER

1 Lake County FREE DAY

6 Lake County FREE DAY



## COUNTRY LIGHTS DRIVE-THRU

*Presented by Ganley Subaru East*

*Sponsored by Coca-Cola Bottling Company Consolidated in Willoughby and  
 Ganley Village Chrysler Dodge Jeep Ram Fiat*

### December 1-22

This year will feature some new and some familiar lighting displays throughout Farmpark as visitors enjoy the experience during the month of December from the warmth of their own vehicles. Families will have the opportunity to purchase unassembled toy kits, complete with instructions before exiting the event to assemble at home with their families! See page 2 for details.

## Enjoy the New Hilltop Area at Farmpark

This summer, Farmpark began welcoming visitors to the new Hilltop Courtyard.

Located just above Festival Field and overlooking the valley below, the Hilltop provides one of the best views around. With Farmpark's development and enhancement of the Hilltop Courtyard, visitors have even more to love. The area provides a perfect place to gather, take a rest and enjoy the view.

The Hilltop Courtyard includes a beautiful farmyard garden, picnic shelter, pergola, patio, sitting area, firepit, and

renovated Machinery Building with catering area. Flush restrooms have also been added nearby.

The shelter, Machinery Building and the courtyard are available for rental, providing a great space for weddings, organizational meetings and family get-togethers. Come take a look this fall and enjoy this new space with the entire family. For more information, call 440-358-7275 x1872.





# 2020 A HARVESTING ODYSSEY

by Valerie F. Reinhardt, Horticulture Education Specialist

**One of the fortuitous side effects of the 2020 pandemic has been the upsurge in gardening.** With everyone staying at home (and many with time on their hands), home gardening hit new highs. Many who have never grown vegetables, fruits or herbs now are admiring their new green thumbs and enjoying the fruits of their labor.

*Now that fall is closing in and the garden is producing in abundance, you may be wondering what to do with your produce and how to go about enjoying your harvest once the growing season is done.*

It may be time to look to the past and try out age-old methods of food storage. Numerous methods are available for preserving produce; the best one for you depends on what you are preserving and personal taste.

We can start with the simplest and most ancient method—**drying**. At some point, someone noticed that foods left out in the sun dried and did not spoil but still retained most of their flavor and nutrition. Dried foods took up less storage space and kept for a long time. Then they could be eaten dried or rehydrated in soups or other dishes. Drying vegetables and herbs is easy. Some foods lend themselves to drying by default, like beans. To dry beans you will want to harvest bean pods when they are leathery. Lay the pods in an area that gets good air circulation until hulls are dry. Shell and then store dry beans in sealed containers. For herbs, gather them in bunches and hang them upside down in a dark airy location or you



can use a warm oven or a food dehydrator if you have one. A food dehydrator makes it easy to dry vegetables like peppers and tomatoes to add to your winter dishes too. Dehydrated fruits make excellent snacks. Citric acid is often added to prevent browning of certain fruits like apples and peaches. Once dried, store dried goods in a closed container to keep them from reabsorbing moisture that could lead to spoilage. Dried fruits and vegetables can be stored up to a year.

Not all vegetables lend themselves to drying, so another popular method to try is **fermenting and/or pickling**. Pickling and/or fermentation is the process of preserving or extending the shelf life of food by either anaerobic fermentation in brine or immersion in vinegar. Over time, the natural bacteria present converts the carbs and sugars into acid that suppresses the growth of other microbes. Sauerkraut is a good example of fermentation. With pickling you might automatically think of cucumbers or beets, but you can pickle just about any of your garden vegetables, from asparagus to zucchini. Just like fermenting, the acid in the vinegar preserves the vegetables and prevents spoilage.





Both fermenting and pickling will change the texture and flavor of the vegetables (they will take on a sour taste). Refrigerator pickles do not need canning but have a limited shelf life while being stored in the refrigerator. Hot bath canning is needed for long-term storage.

**Canning** has been a staple method of food preservation for fruits, vegetables and meats for the past 200 years. To successfully can your items you must know what method will work best. Hot water canning is used for high-acid fruits, pickles and preserves and involves completely submerging sealed jars in boiling water. Pressure canning, on the other hand, is used for low-acid vegetables, meats, poultry and dairy and involves placing sealed jars in a pressure cooker to heat the food to a higher temperature than is possible with boiling water. Foods with a pH higher than 4.6 need to be pressure canned. Tomatoes are borderline and should have acid added to ensure safety for hot bath canning. Canning jars with lids that seal can be found in most grocery stores.



The invention of the freezer opened the door to another way of preserving summer's goodness. Some vegetables **freeze** very well and keep their summer-fresh taste like green beans, peas, and corn. Blanching is necessary prior to freezing for almost all vegetables to stop enzyme actions that will cause loss of flavor, texture and color. Blanching entails immersing prepared vegetables in boiling water or steam for a set amount of time, then quickly cooling them in an ice water bath to stop the cooking process prior to freezing. The immersion time depends on the vegetables being preserved. To prevent freezer burn, remove as much air as possible from storage bags prior to freezing or use a vacuum sealer storage system.

Storing your harvest is a great way to enjoy your garden when the snow starts to fly here in Northeast Ohio. Preserved foods also make wonderful gifts to share with friends and family. Choose your method and follow the proper guidelines when preserving your harvest and enjoy the fruits of your garden all year long.



*Numerous methods are available for preserving produce, the best one for you depends on what you are preserving and personal taste.*





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