



## ROUTE MARKER

These horizontal signs will guide you along the D'Tour. For best results: go in numerical order and respect private property. Keep your eyes peeled for the unexpected and enjoy!



## SLOW

When you see the yellow D'Tour signs, slow down and use caution. A stop is coming up within 200 yards. Find a safe place to pull onto the shoulder.



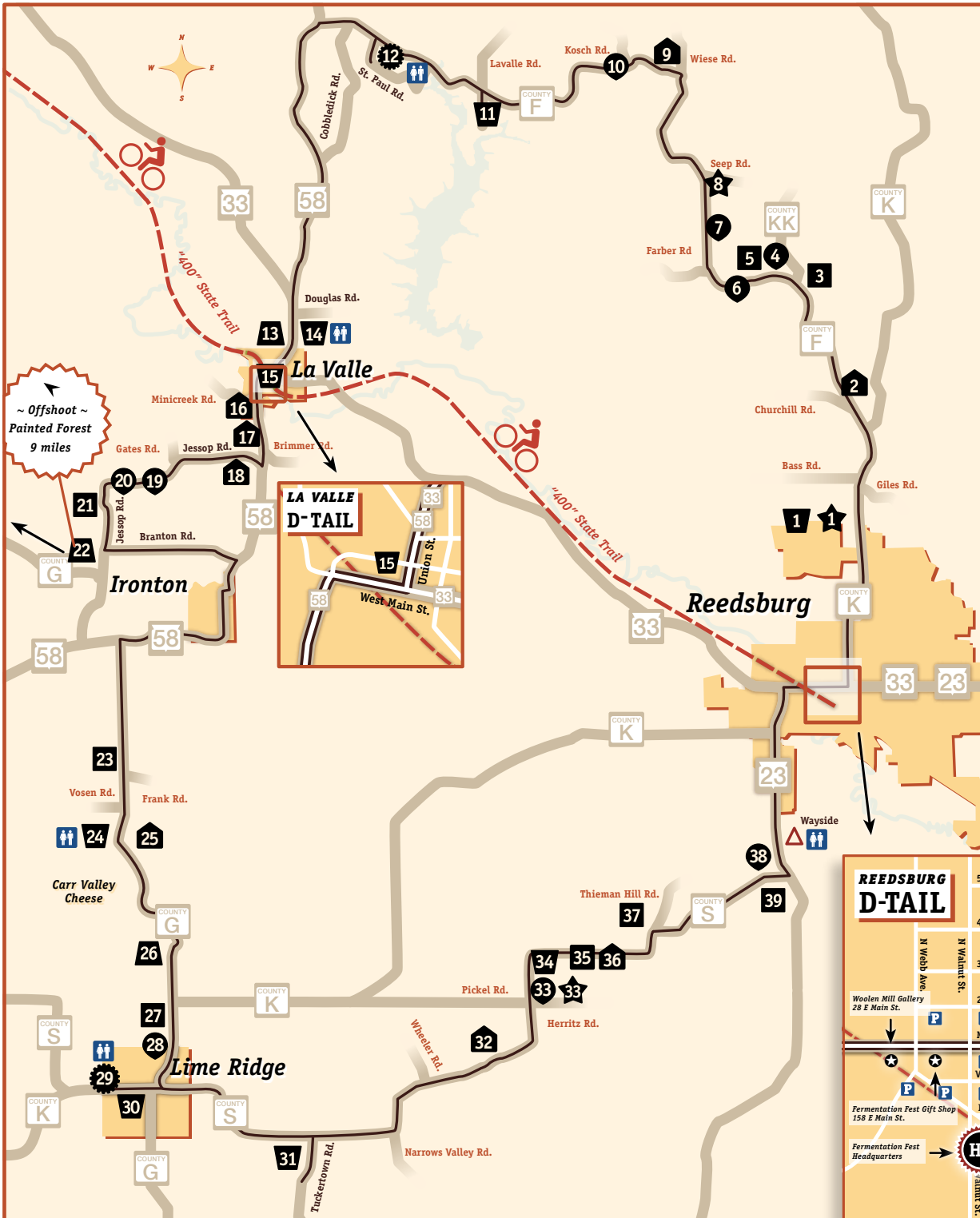
## STOP

You've arrived at a D'tour stop! The number on the sign corresponds with the stops listed. Again, please use caution.



## POP-UP

Watch out for these green flags along the route, marking pop-up roadside vendors, attractions, and events.



## KEY TO DTour STOPS

- Headquarters:** Start your tour at the Reedsburg Area Chamber of Commerce, 240 Railroad Street.
- Art Work:** Installations created by invited professional artists
- Farm Form:** Creations made by farmers, landowners, area businesses & community groups
- Field Notes:** Rural culture education sites
- Pasture Performance Stage:** Performances take place here each weekend day
- Food Chain:** Marketplace of Food, Art and Ideas - featuring Roadside Culture Stands
- Attraction:** Places to play and explore along the route
- Vendor:** Places to shop and eat along the route

## LEGEND

- DTour Route
- State Roads & County Hwys
- "400" State Trail: a 22-mile bike trail (7 miles from Reedsburg to LaValle)
- Town Road Intersections
- Parking
- Wayside
- Restrooms



## HQ Start Here

**LOCATION: REEDSBURG AREA CHAMBER OF COMMERCE, 240 RAILROAD ST.**

The Reedsburg Area Chamber of Commerce is your Fermentation Fest Headquarters.

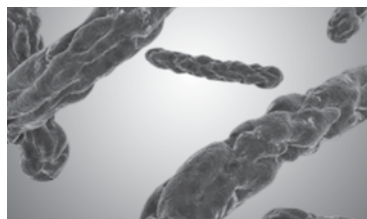
## 1 Stage A: Pasture Performances

**LOCATION: SUNFLOWER BARN**

A variety of short performances will take place here both Saturdays and Sundays of the Fest from 11 a.m. - 1 p.m., beginning on the half-hour. For performance details and rain venue locations visit [fermentationfest.com](http://fermentationfest.com).

**LANDOWNER: BP FARMS**

BP Farms, started by Bill Pierce, grows sweet corn, pumpkins and sunflowers for the family-owned grocery stores, Viking Village Foods in Reedsburg and Viking Express Market in Baraboo.



## 1 Vendor: BP Farms & Viking Village

**SUNFLOWER BARN + PUMPKIN FIELDS  
HWY K, REEDSBURG  
VIKINGVILLAGEFOODS.COM, 608-524-6108**

Locally grown sunflower birdseed and displays about sunflower farming/processing; Sunflower Crafts, Apparel, Fresh Baked Breads, Snacks and Beverages! Pumpkins from the patch. Artesian well for H2O bottle refills.

## 2 Farm Form: What's on your plate?

**CREATED BY: CRAKER FAMILY AND FRIENDS  
LANDOWNERS: ROBIN & JEAN CRAKER**

Robin and Jean Craker have been farming since 1980 and purchased Haycreek Livestock Farms in 1991. This portion of the farm has been in the family since 1954. Currently, they cash crop and maintain a small beef herd, using conservation strips and no-till planting.

## 3 Field Notes: Woods

**LANDOWNERS: BILL & CAROLYN GUMS**  
Bill & Carolyn Gums purchased this wooded 18.5 acres in 2002 from Ted Fuller, whose family had owned it since 1918. The woods are a mixture of oak, pine, maple, and poplar trees with a granite bluff running along the west end.



## 4 Art Work: Consider This

**CREATED BY: JOHN S. MILLER, MADISON WI**

*Consider This* presents silhouette cutouts of human figures gazing out away from us as they appear to survey the land in front of them. Who are these characters and what do they see? What do you see as you gaze out over the beautiful landscape of rural Sauk County and share the view with a cast of characters, each likely with a distinct perspective?

John lives and works in Madison, WI. His art focuses on the human bond to environment and the various and complex ways we think about, value, and connect to the world we live in.

**LANDOWNERS: LYNN & HOLLY MITTELSTAEDT**

Lynn and Holly Mittelstaedt purchased their farm in 1977 from Dean Greenwood. Originally it was a dairy farm but is now a beef operation.

## 5 Field Notes: Dairy

**LANDOWNERS: RON & JUDY CHURCHILL**

Ron and Judy Churchill own the 220-acre Churchill Farm, which has been in the family for 70 years. Their sons Keith and Kory work together to manage the farm and milk 60 dairy cows.

## 6 Art Work: Ruminant (the Grand Masticator)

**CREATED BY: KARL UNNASCH, PILOT MOUND MN**

*Ruminant (the Grand Masticator)* is a stained glass accoutered Combine that garners historical musings related to "the harvest". Reverent and referential, *Ruminant* acts as a beacon of contemplation that mashes up societal concepts whilst gnawing at orthodoxy.

Karl Unnasch is an Artist who works in an invigorated 1800s Mercantile in rural Pilot Mound, MN. His interest in the societal bandwidth he calls "peripheral artistic culture", or "Hobbyism" plays out as a creative pursuit that emphasizes the Private as the Shared-Sacred. Combine provided courtesy of Manthey Salvage, Mauston.

**LANDOWNERS: RON & JUDY CHURCHILL**

See Map Stop No. 5.

## 7 Art Work: Plenty

**CREATED BY: ACTUAL SIZE ARTWORKS WITH KATEY SMITH, STOUGHTON WI**

Inspired by the abundance and variety of resources in this area as well as by the community's generosity of spirit, this sculpture is meant to express the bounty of both nature and human nature. *Plenty* is based on the form of a cornucopia. It seems like an appropriate image to convey all that is best about the season, the place, the community and the landscape. Gail Simpson, Aristotle Georgiades ([www.actualseizeartworks.com](http://www.actualseizeartworks.com)), and Katey Smith are artists and residents of Wisconsin.

**LANDOWNER: SUSAN GREENWOOD**

The Greenwood Farm, previously a dairy farm, has been in the family for over 100 years. Born and raised there, Susan Greenwood has owned and operated the farm since 1985 and now grows hay, corn, soybeans, and raises cattle.

## 8 Stage B - Pasture Performances

A variety of short performances will take place here both Saturdays and Sundays of the Fest from 12 - 2 p.m., beginning on the half-hour. For performance details and rain venue locations visit [fermentationfest.com](http://fermentationfest.com).

**LANDOWNER: CHARLES GOAD**

## 9 Farm Form: Riding High

**CREATED BY: LANDOWNERS RODNEY & TIM SEAMANS; JAN AND CAROLYNE ASLAKSEN**

The Seamans family believes in conservation farming, following the conservation plan which prevents erosion and pollution.

## 10 Art Work: Entrenched

**CREATED BY: RITA GRENZDE, GENEVA IL**

Rita Grendze has lived and made art in Manitoba, Cleveland, Germany, Latvia, and spent nearly a decade in New York City. She now lives with her husband and sons in Geneva, IL, which she says is finally HOME. Grendze drew inspiration for *Entrenched* from the rolling, wave-like hills of the Reedsburg area landscape. The quantity and variety of shovels used reflect the labor involved in farming and the attachment farmers have to their land. Grendze hopes the familiarity of found objects make the artwork accessible to even the most casual passers-by.

**LANDOWNERS: MARK & JENNIFER EVANS**

Mark and Jennifer Evans have lived on their 130-acre farm for about 25 years, where they enjoy their beef farming hobby, making hay, and gardening. They are proud parents of three daughters: Alyson, Valerie, and Lauren.

## 11 Vendor: The North End

**THE LAKE'S BEST KEPT SECRET  
5593B LAVALLE RD, LAVALLE, WI  
608-985-7888**

LOCAL food and craft brews. Fresh seafood delivered weekly. Certified Angus Beef hamburgers and sirloin steaks. Freshly baked breads and desserts. Breakfast served all day and night Sunday.

## 12 Food Chain I

### A Marketplace of Food, Art and Ideas

**LOCATION: ST. PAUL CHURCH  
HOURS: FRI-SUN 10 AM - 4 PM  
MON-THURS 10 AM - 2 PM  
(unless otherwise noted)**

### A. CHEF K. CLARK PICKLES AND PRESERVES

**OPEN DAILY, OCT. 5TH - 13TH 10 AM - 6 PM**  
Unique small batch pickles and preserves, lovingly crafted with local produce and herbs. Creators of BEER JELLY, using Wisconsin's finest nano and micro brews! Stop by for Samples! Visit Chef K. Clark Pickles and Preserves on Facebook.  
**ROADSIDE CULTURE STAND CREATED BY: PHILLIP KATZ AND JOSH HOLOEB, MEQUON WI**

### B. ROOTS CHOCOLATES

**OPEN DAILY, OCT. 4TH - 13TH**  
Roots Chocolates creates local, seasonal, farm-crafted confections using fruits from their farm orchard, herbs from their gardens and honey from the farm bee hives. [www.rootschocolates.com](http://www.rootschocolates.com)  
**ROADSIDE CULTURE STAND CREATED BY: HOMER DAEHN, BARABOO, WI**

### C. RECIPROCITY

The ReciproCITY Roadside Culture Stand aims to foster reciprocal relationships between those in the arts, sciences, and agriculture.  
Within Milwaukee, it's an attempt to create a viable aesthetic for a city that's coming to be known as a key player in the urban agriculture movement. Check Fermentation Fest website for details.  
**ROADSIDE CULTURE STAND CREATED BY: JASON LAPERRIERE AND SUSAN SLOAN**

### D. LA FORTUNA

Visit La Fortuna Pizza Oct. 12th & 13th for pizza made to order in a 900-degree wood-burning oven. Menu features local and craft-made ingredients. [www.LaFortunaPizza.com](http://www.LaFortunaPizza.com)

**LANDOWNER: ST. PAUL CHURCH**

St. Paul Lutheran Church was founded in 1875 by a handful of members and continues to actively serve the rural community.

## 13 Attraction: Corn Maze

GET LOST, HAVE FUN!  
ACROSS FROM HARTJE'S  
51428A STATE HWY 33, LA VALLE  
HOURS: SATURDAYS AND SUNDAYS, 10-4  
COST: ADULTS: \$8, KIDS 5 + UP: \$5  
Proceeds from the Corn Maze support  
Fermentation Fest.

## 14 Vendor: Hartje's General Store & Cabin Shop

EVERYTHING YOU NEED IN JUST ONE STOP  
51428A STATE HWY 33 & 58  
LAVALLE, WI 53941 608-985-8124  
Fill up your car's tank and grab some  
snacks and drinks too! The Cabin Shop  
upstairs offers Antiques, Quilts, Soaps,  
Amish Furniture, and Arts and Crafts by  
local artists. Visit the Farmer's Market Sat.  
8 a.m.-1 p.m., June-Oct.

## 15 Vendor: Village Art Works

REGIONAL ART & FINE CRAFT  
200 W MAIN ST. LAVALLE, WI 53941  
608-985-7365  
This special little gallery has been promot-  
ing Wisconsin Artists and Craftsmen for  
30 years. The gallery will be open every day.  
Visiting artists demonstrations. Kid friendly.  
Watch for updates at [village-artworks.com](http://village-artworks.com).

## 16 Farm Form: On The Fence

CREATED BY: THE STUDENTS, STAFF AND  
VOLUNTEERS OF IRONTON-LAVALLE  
ELEMENTARY SCHOOL  
LOCATION: IRONTON-LAVALLE ELEMENTARY  
SCHOOL  
Ironton-LaValle Elementary School  
has approximately 90 students grades  
K - 3 and is part of the Reedsburg School  
District. "On The Fence" was created and  
woven by students, staff and volunteers  
using recycled materials, adding color and  
fun to the playground fence.

## 17 Farm Form: Fun for Ewe on the Farm/Art DTour

CREATED BY: THE COLWELL FAMILY  
LANDOWNERS: BECKY & BRIAN COLWELL  
The Colwell family raises a small flock of  
sheep and has started a purebred flock  
of Targhee sheep. Becky grew up on a  
sheep farm and showed sheep at fairs  
around the state. Allison and Elizabeth  
are following this tradition by showing at  
fairs in 4-H. Brian has learned to shear  
the family's flock.

## 18 Farm Form: One Cow, Two Cow, Red Cow, Blue Cow

CREATED BY: WILLIS, BARB, FAMILY & FRIENDS  
LANDOWNERS: WILLIS & BARB MUELLER  
Willis Mueller has been involved his  
entire life with this 3rd generation farm.  
After retiring from dairy, the farm is  
currently being cash cropped.

## 19 Art Work: Consider This

CREATED BY: JOHN S. MILLER, MADISON WI  
See Map Stop No. 4.  
LANDOWNERS: JERRY & JEANETTE JESSOP  
Jerry is the fifth generation of Jessops on  
this century farm and currently has a  
cow-calf beef operation.

## 20 Art Work: Dumpling House

CREATED BY: EMILY STOVER AND MOLLY  
BALCOM RALEIGH, ST. PAUL MN  
*Dumpling House* is a collaboration  
between St. Paul artists Emily Stover  
(<http://emily-stover.tumblr.com>) and  
Molly Balcom Raleigh ([www.mollybalcomraleigh.com](http://www.mollybalcomraleigh.com)). During the ten days of  
Fermentation Fest, *Dumpling House* will  
hold a simple kitchen in which participants  
can to make and eat steamed dumplings  
from a variety of culinary traditions using  
locally-sourced ingredients.

Just as you learn how to make dumplings  
from someone next to you, so you teach  
the next person who sits down, creating  
a unique community of practice through  
rolling waves of teaching and learning,  
while leaving your own mark on the  
master recipe.

LANDOWNERS: JERRY & JEANETTE JESSOP  
See Map Stop No. 19.



## 21 Field Notes: Ethic

LANDOWNERS: TOM & LINDA GILLEN  
Tom and Linda Gillen began operations  
on their farm in 2008, setting it up  
specifically for Kiko Meat Goats.  
The health of the goats is their top  
priority, which makes soil and pasture  
improvement an annual necessity.

## 22 Attraction: Painted Forest

A WISCONSIN FOLK ART TREASURE  
E46 PAINTED FOREST DRIVE, VALTON WI  
7 MILES W OF IRONTON  
OCT. 5TH-6TH & 12TH-13TH 11 AM-4 PM  
In the 1890s German immigrant painter,  
Ernest Hupeden covered the interior  
of this building with visionary murals.  
Thomas Ferrella and EARTHBOYS, will  
create improvisational soundscapes.  
[[www.earthboys.com](http://www.earthboys.com)]. Details at  
[fermentationfest.com](http://fermentationfest.com).

## 23 Field Notes: Water

LANDOWNERS: JIM & MAURA DANIELS  
Jim and Maura live on this small farm. You  
can see a sliding door on the side of the  
barn that was used to load the haymow  
until Hwy G was built to re-route traffic  
and divided the parcel of land. Later, a  
mow ramp was added to the other side.



## 24 Vendor: Carr Valley Cheese

ARTISAN CHEESE PLANT AND STORE  
53797 CTY RD G, LA VALLE  
800-462-7258 WWW.CARRVALLEYCHEESE.COM  
DTOUR HOURS: M-SAT. 7 AM-5 PM,  
SUN. 11 AM-4 PM

Master cheese makers turn milk fresh  
from local farms into more than 100  
delicious varieties - many international  
award winners. All varieties available for  
sale.

## 25 Farm Form: Hope

CREATED BY: LANDOWNERS SALLY AND KATHY  
LUTTROPP  
Sally and Kathy Luttropp have been  
farming for 25 years. A dairy farm until  
recently, the sisters now keep horses and  
participate in the Conservation Reserve  
Program (CRP), keeping almost 40 acres  
set aside for conservation to help reduce  
soil erosion, improve water quality, and  
establish wildlife habitat.

## 26 Attraction: Mystery Spot...

"Mystery is at the heart of creativity. That,  
and surprise." - Julia Cameron  
LANDOWNERS: JOHN & JEAN KINSMAN  
John Kinsman, founder of Family Farm  
Defenders, was born roughly a mile away  
from the farm he has operated for the  
last 60 years. Here, he and his wife Jean  
presently manage an organic dairy farm  
and practice sustainable forestry.

## 27 Field Notes: Corn

LANDOWNERS: BILL & DEB KINSMAN  
Bill and Deb Kinsman are 4th generation  
farmers on the original family farm  
established in 1899. They started out as  
dairy farmers, but now are strictly crop  
farming, growing primarily corn and  
soybeans.

## 28 Art Work: Consider This

CREATED BY: JOHN S. MILLER, MADISON WI  
See Map Stop No. 4.  
LANDOWNERS: BILL & DEB KINSMAN  
See Map Stop No. 27.

## 29 Food Chain II

### A Marketplace of Food, Art and Ideas

LOCATION: OLD SCHOOL ART ASYLUM  
HOURS: FRI-SUN 10 AM - 4 PM  
MON-THURS 10 AM - 2 PM  
(unless otherwise noted)

#### A. CEDAR GROVE CHEESE

OPEN: OCT. 5TH - 7TH; OCT 10TH - 13TH  
Cedar Grove Cheese makes fresh curds,  
traditional, organic and specialty cheeses  
using milk from local sheep, goat, cow  
and water buffalo.

They pioneer environmentally responsible  
production including their new factory,  
Clock Shadow Creamery, in Milwaukee.

Visit us at E5904 Mill Rd., Plain WI  
608-546-5284, [cheese@cedargrovecheese.com](mailto:cheese@cedargrovecheese.com)

ROADSIDE CULTURE STAND CREATED BY:  
OXBOW STUDIO LLC, MILWAUKEE, WI



#### B. AMARANTH BAKERY & CAFÉ

Amaranth provides healthy organic  
bread and meals in an environmentally  
consciously built space on Milwaukee's  
West Side while offering a space for  
artists, artisans, & culture workers to  
engage with development opportunities  
in empty buildings in the Industrial Street  
Corridor.

Check Fermentation Fest website for  
details. Visit Amaranth Bakery & Café on  
Facebook.

ROADSIDE CULTURE STAND CREATED BY:  
MUNEER BAHAUDDEN & JOEY REYES,  
MILWAUKEE, WI

#### C. SPIRIT CREEK FARM

OPEN OCT 11TH - 13TH 10 AM - 5 PM  
Spirit Creek Farm makes live fermented  
foods like Sauerkraut and Kim Chi using  
organic, local vegetables.  
[www.spiritcreekfarm.com](http://www.spiritcreekfarm.com)

#### D. TO BE DETERMINED

ROADSIDE CULTURE STAND CREATED BY:  
PETER FLANARY, MINERAL POINT WI  
LANDOWNER: BUD AND JOYCE IHDE  
The Old School Art Asylum, built in  
1921, is an Art / Performance Center  
highlighting the beauty and peacefulness of  
Rural Life! The original works and prints of  
Joyce and Jake Ihde are on display.

## 30 Vendor: Branding Iron Road House

GOOD FOOD, FRIENDS & DRINKS

132 S MAIN STREET

LIME RIDGE, WI

Serving delicious burgers made from all-natural, Fearing Angus Beef, Carr Valley Cheese, Esther's Bakery Buns, and other locally produced foods. Wisconsin Microbrews on Tap and by the Bottle.

## 31 Vendor: Windy Ridge Bakery

55167 TUCKERTOWN RD, LOGANVILLE WI 53943

Offering Baked goods, Jams, Candy and Handwoven Baskets. Also available: Produce, Pottery, Homemade Soaps, Honey, Petting Zoo, Wagon and Buggy Rides. Open: 8 a.m. - dark, every day but Sundays. Windy Ridge is an Amish family and conducts no business on Sunday. We ask that you please respect this practice.

## 32 Farm Form: Pasture Play

CREATED BY: ABLE TREK TOURS

Make music on this vintage piano. Able Trek Tours, based in Reedsburg, provides one & multi-day motor coach tours and charters locally and nationwide as well as fully chaperoned tours for individuals with mild to moderate developmental disabilities.

LANDOWNERS: DON & DOROTHY HARMS

Valley Springs Farm, operated by Don & Dorothy Harms for over 30 years, is home to 60 Holstein dairy cows and 60 dairy heifers. Don is the 4th generation of the Harms family to cultivate the 260-acre farm.

## 33 Art Work: Sound Barrier

CREATED BY: JEREMY MUNDTH, FITCHBURG, WI

Raised on a dairy farm, Jeremy found his home to be a source of nearly limitless exploration. With Sound Barrier, Jeremy uses familiar objects in order to create a large-scale percussion instrument. The core structure (an electric fence) is typically used as a barrier, placing importance on what lies inside or outside ensuring their separation. *Sound Barrier* brings focus to the fence itself, inviting you and others to approach it - and play! Instead of the boundary, it has become the destination for musical collaboration and exploration.

## 33 Stage C: Pasture Performances

A variety of short performances will take place here both Saturdays and Sundays of the Fest from 1 - 3 p.m., beginning on the half-hour. For performance details and rain venue locations visit [fermentation-fest.com](http://fermentation-fest.com).

LANDOWNERS: LARRY & BRIDGET MUNDTH

Larry and Bridget Mundth are 2nd-generation farmers who have been farming over 34 years on a grass-based, rotationally grazed dairy and grass-fed beef operation, now under the name of Aspen Sunset Grass-Finished Beef.

## 34 Vendor: Aspen Sunset

GRASS FINISHED BEEF

54340 HWY S REEDSBURG, WI

608-415-2753, [INFO@ASPENSUNSET.COM](mailto:INFO@ASPENSUNSET.COM)

Aspen Sunset raises grass finished beef and sells directly from their family farm in small cuts, bundles, 1/4's, 1/2's and whole beef. Our beef is an excellent source of Omega-3's. Please call us for an appointment.

## 35 Field Notes: Dairy

LANDOWNERS: LARRY & BRIDGET MUNDTH

See Map Stop No. 33.

## 36 Farm Form: The Thing!

CREATED BY: VIERBICHER & FRIEDE & ASSOCIATES

Friede & Associates is Southern Wisconsin's premier general contractor, providing the highest quality service, staff and products to commercial property owners.

The Excitement is Building! Vierbicher is a team of professional planners, engineers, and advisors dedicated to working with Wisconsin communities and business to turn visions into reality.

LANDOWNERS: LARRY & BRIDGET MUNDTH

See Map Stop No. 33.

## 37 Field Notes: Hay

LANDOWNER: LAVERNE WAGNER

Laverne Wagner grew up on a small dairy farm nearby and moved to this 98.5-acre farm in 1980 with her husband George. Using no-till planting and conservation strips, they grew hay, corn, beans, and raised beef. She currently rents her land to neighbors for crop farming.

## 38 Art Work: Serpentine

CREATED BY: JESSE LEE WILSON, NEW YORK, NY

Jesse Lee Wilson lives and works in New York City. His work draws upon his interest in how graphic design and architecture define our daily space. For Wilson, diagrams, structures and objects become vessels through which we confront the cosmos. A Wisconsin native, he is interested in the precious nature of the rural agricultural landscape - the way in which the land seems to teach us something about stewardship rather than short-term commercial gains.

"...under the pavement the soil is dreaming of grass." - Wendell Berry, In a Country once Forested

LANDOWNERS: STEVE & GAIL SCHULENBURG

Steve & Gail Schulenburg own this 3rd generation 145-acre farm located in Reedsburg township. Operating until 2004 as a dairy farm, it is now a cash crop and beef farm, utilizing contour strips and no-till planting.

## 39 Field Notes: Land

LANDOWNERS: STEVE & GAIL SCHULENBURG

See Map Stop No. 38.



## HOW TO BE A GOOD DTOURIST

### GET AN EARLY START

Begin at Chamber headquarters. Depending on your pace, the full DTour can take anywhere from 2 hours to a full day!



### TIME YOUR TRIP

Make sure you catch at least one of the Pasture Performances!



### BE A TROOPER

Plan for inclement weather



### SUPPORT LOCAL

Check out what our gift shop, advertisers, area businesses and DTour vendors have to offer



### DRIVE CAREFULLY

Tractors, bicycles, motorcycles, and buggies share the road!



### TAKE PHOTOS

Be sure to post them to our Facebook and Flickr sites:

[facebook.com/FermentationFest](https://www.facebook.com/FermentationFest)  
[flickr.com/groups/fermentationfest](https://www.flickr.com/groups/fermentationfest)



### RESPECT THE LAND

As they say, leave no trace!



### RESPECT THE LAND-OWNERS

Park only on the road shoulder and obey all signs



### MAKE IT A WEEKEND

Stay over night and experience the Fest over two days



### ENJOY THE RIDE!

We hope you enjoy yourselves at Fermentation Fest!