

If you're looking for new ways to add to your bottom line, take a look at the money-making ideas featured here and on the next page.

If you've found or heard about a new income-boosting idea, we'd like to hear about it. Send details to: FARM SHOW Magazine, P.O. Box 1029, Lakeville, Minn. 55044 (ph 800 834-9665) or email us at: editor@farmshow.com.

People with developmental disabilities benefit from the time they spend doing meaningful work on The H.A.R.D. Acre Farm in Ohio.



Rural "Day Program" Suits Farmers With Special Needs

By Dee Goerge, Contributing Editor

When Beth Snyder and Jennie Hardacre hear their farmers proudly tell visitors about "my farm" or that "I put in those fence posts," the former teachers really feel the value of their new careers.

About 5 years ago the New Carlisle, Ohio, women decided to create a new option for people with developmental disabilities in a farm setting rather than a workshop in town. After more than 2 1/2 years of research, educating the community, and upgrading buildings, fences and fields on Hardacre's 25-acre farm, the business partners opened The H.A.R.D. Acre Farm, LLC, to clients in 2016. The acronym stands for Honor And Respect Daily, which fits the women's goal of giving their clients — who are all farmers — a chance to feel the satisfaction of doing meaningful work.

Snyder's 35-year-old son is one of the 35 clients who range in age from 19 to 66. He had attended a farm program in another area, which motivated her to start a similar program. She and her daughters live on land that has been in the family for more than 200 years, and she was interested in using the property for something worthwhile.

Teaching experience helps to set up personal programming and activities working with animals, gardening, arts and crafts and other farm projects. The Monday through Friday, 9 a.m.-3 p.m. days have structure with three staff members working in different areas and participants rotating through them in 70-min. blocks with times for lunch and snacks. Farmers work with animals, learn about health, and do yoga or Zumba, start seeds, work in raised garden beds, and harvest vegetables to sell at the farm's retail shop along with crafts they make. But there is also flexibility to take a hike on a nice day, pet a cat, or just relax by the pond or creek.

"The environment is much more relaxed than a workshop. There's plenty of space to have independence," Hardacre says. "The other wonderful piece about our program is that our clients have definitely taken ownership. They call themselves farmers."

With alpacas, chickens, sheep, a dairy heifer, donkeys, goats and turkeys, the farmer clients learn about production agriculture. They helped butcher turkeys,



Activities include working with animals, gardening, arts and crafts and other farm projects.

for example, and understand that lambs go to market.

"We talk about how the animals feed us. It's important to teach where food comes from," Snyder says. At the same time, some animals, such as the cats and donkeys serve as therapy animals that the farmers enjoy spending time with.

Learning about regulations and getting certifications has been challenging, Snyder adds. But families with special needs adults appreciate having a different option for the state funding they receive for day programs. Some come 5 days a week, others fewer days a week, so every day is different.

It's challenging to sustain the program and salaries on just state funding coming through clients, so Hardacre and Snyder are grateful for donations from the community. They have received everything from hoop houses to craft material to building supplies and volunteer help. Despite the variables of their business — from the number of participants changing day-to-day and staff turnover — the women encourage others to start similar programs.

First, research and learn everything you can about your state's codes and regulations, Hardacre suggests. Visit similar programs and ask questions; the women welcome inquiries about their program.

"Part of our mission is to assist other people to do the same thing," Snyder says.

Contact: FARM SHOW Followup, The H.A.R.D. Acre Farm, 1536 N. Hampton Rd., New Carlisle, Ohio 45344 (ph 937 882-6087; www.thehardacrefarm.org; Thehard.acrefarm@gmail.com; Facebook: The Hard Acre Farm).



"Cahokia rice is high in protein and traceable back to each field where it's produced," says Illinois grower Blake Girard.

Illinois Farmer Raising High Protein Rice

Cahokia rice has nearly 40 percent more protein than standard rice, and it is only grown in Illinois. Blake Girard reintroduced rice in the very southwestern tip of the state 15 years ago and recently added the high protein rice to his cropping mix.

"It was developed at Louisiana State University using conventional screening techniques, and we had an opportunity to license it," says Girard. "We named it Cahokia. It is the only packaged rice grown in Illinois and is traceable back to each field where it's produced."

Girard emphasizes that consumers would find Cahokia rice quality to be top notch even if they didn't know about the additional protein. It runs about 10 1/2 percent protein versus the typical 6 percent in conventional rice.

Cahokia rice is available as either brown rice or milled white rice. Girard sells it in 2-lb. packages with 25-lb. packages also available. Most of the rice is sold locally or through a distributor. While it can be ordered from the company website, shipping costs are high.

"Shipping costs are a barrier to mail order sales, but in-store sales have been good," says



Both brown and milled white rice are available and sold in 2 or 25-lb. packages.

Girard. "We really started marketing it in January, and growth has been exciting and much greater than expected."

In his marketing, Girard emphasizes the quality and the protein. He also promotes the small batch production and soil conservation practiced at the farm.

"Some people buy it because it is local and can be traced back to the field," says Girard. "Others buy it for the quality, and still others buy it for the higher protein."

Contact: FARM SHOW Followup, Cahokia Rice, 31778 Lynn Lane, McClure, Ill. 62957 (ph 312 588-6585; sales@cahokiarice.com; www.cahokiarice.com).



Earl Line uses salvaged wood from old farm windbreaks to make cabinets.

Cabinets Made From Old Farm Windbreak

"I make cabinets from salvaged wood that comes from old farm windbreaks," says Earl Line, Melita, Manitoba. "The wood is very weathered and has a grey color, and most of it is rough cut so it's very uneven in thickness. I leave the wood in its natural state without any stains or sealers, as they tend to darken the wood."

"We use virtually every piece of wood no matter how thick or crooked it is. The best is used for cabinets, and the worst for smaller projects such as picture frames. I use a table saw, miter saw, and brad nailers to make everything. I donate many projects to community organizations and also sell a few."



"I leave the wood in its natural state without any stains or sealers, which tend to darken the wood," he says.

Contact: FARM SHOW Followup, Earl Line, P.O. Box 39, Melita, Manitoba Canada R0M 1L0 (ph 204 522-5046; eline@mymts.net).