



## FARM TO TABLE

Iowa feeds the world! On this tour, learn where your food comes and watch it through the stages of production to your fork. Whether you're a foodie, an agriculturalist or an interested consumer... this is for you!

### DAY 1

Visit a corn, soybean or cattle farm. Learn from the farmers where your food comes from and the importance of the process. Not able to fit a farm tour in your schedule? Have the farmer come to you! Whether at a restaurant or your hotel, get the full experience. Contact: Shannon Texter at [stexter@iowacorn.org](mailto:stexter@iowacorn.org) or (515) 225-9242.

**World Food Prize Hall of Laureates** - Catch an educational tour to learn the history of the World Food Prize, as well as Norman Borlaug's lifelong passion to feeding the world. Tours on Tuesdays, Saturdays and Sundays. (515) 245-3783

Dine at a local restaurant that serves local food!

- **Big City Burgers and Greens** - Home to the first 100% compostable restaurants in Iowa! Local meats and greens. Organic, antibiotic and hormone free beef and free-range poultry. Fry in 100% trans-fat free canola oil. (515) 537-8433
- **HoQ** - With an evolving daily menu, they feature the finest of Iowa ingredients while supporting local farmers. Grass-fed beef, lamb and pasture-raised chicken and duck. Approximately 90% of their ingredients come from local farms. (515) 244-1213
- **Le Jardin** - Known for their group friendly, gourmet meals in a French, bistro style fare. They are a great location for a reasonable, two/three course meal or a five course tasting experience. (515) 255-5787
- **Table 128 Bistro and Bar** - For smaller groups, a locally-owned casual, yet modern *bistro and bar* with a focus on fresh, seasonal and local ingredients. (515) 327-7427
- **The Machine Shed** - This farm-themed restaurant's motto is "Dedicated to the American Farmer". From an Iowa Chop to Maytag Blue Cheese, you won't go hungry here! (515) 270-6818

**John Deere Works** - Catch one of the only plants in the world producing sprayers, cotton pickers and tillage equipment for John Deere. (515) 289-3283

**Monsanto Learning Facility** - Learn from one of the leaders in agriculture why precision farming is so important to feeding the world. Contact: Tina Colburn at (515) 597-5909 or [tina.colburn@monsanto.com](mailto:tina.colburn@monsanto.com) for a tour.

**The Cheese Shop** - A local shop that serves over 100 Artisan and Farmhouse Cheeses. Enjoy in their Cheese Tasting Bar, craft beer and wine or cured meats with the proprietor. Make this a stop with your group as they peruse the Shops of 42nd Street. (515) 528-8181

## **DAY 2**

**Kemin** - Catch the worldwide headquarters of a life science company that develops specialty ingredients for the global feed and food industries as well as the health, nutrition and beauty markets. Visit Kemin to learn how these ingredients help solve hunger, reduce food waste and improve nutrition and health of people and pets. Contact: Brian Mayer at (515) 559-5112 or [Brian.Mayer@kemin.com](mailto:Brian.Mayer@kemin.com) to schedule your tour. (\*Note: tours available on a limited basis and aimed toward student and/or groups with specific interests in ag-science, personal care, pet food or dietary supplements.)

**Des Moines Downtown Farmers' Market** - If you are in town on a Saturday from 7a.m. - Noon, May - October, visit one of the top five farmers markets in the country! Producers from 58 counties in Iowa are represented. Contact: Kelly Foss at (515) 286-4928.

**Living History Farms** - Catch an outdoor interactive museum with more than 500 acres of education and fun. Catch the history surrounding Midwestern rural life in period costumes. (515) 278-5286

**Maytag Dairy Farms** - Catch the famous Maytag blue cheese east of Des Moines. See how the cheese is made and learn the history of the farms. Samples available! (641) 792-1133

### **For more information, contact:**

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