

Welcome to our 17th Annual Spring Planting Festival
May 7-8 10am-7pm

We are pleased to offer you a wide variety of activities, information, and entertainment. You will enjoy music in several locations all day. Please visit our seed store to stock up on all of your planting needs.

The main Bakersville Opry Stage will feature music all day long, in addition to our popular Folk Music Contest at 2:00 on Sunday and our popular Historical Costume Contest at 3:00 on Sunday. In addition the Jail Stage will also feature old time music all day both days.

Eat in our vegan restaurant open 10am-7pm for the festival. Featuring Baker Creek Chef Loghan Call and Chef Tong Trithara of Tong's Thai Restaurant. Enjoy live music as you dine. Our restaurant is operated by donations only. All donations to our restaurant during the festival will go to benefit Chef Tong's charity Thailand Little Ones, benefiting orphans and education in Thailand. We appreciate any donations for your meal to support this great project!

There is also a wide variety of food available from our many vendors.

We have a full schedule of our renowned speakers on a wide variety of topics listed below:

SPEAKER SCHEDULE

Sunday, May 7

10:30 Anna Peach: "Lessons for the Farm: from Hawaii to Italy." As owner of Squash and Awe Farm, Anna makes her own fertilizer and learned how Italian chefs use every part of the squash plant.

11:30 DaleTron Eblacas: "Grassroots & Guerrilla Gardening" Young American Seed Steward DaleTron is a grassroots organizer & activist who can be found at the center of such amazing seed projects such as the San Diego Seed Library and organizer of many seed swaps.

12:30 Sergio Constantino

1:30 Doug and Stacey: "Homesteading for Health" Doug and Stacey are city slickers turned pioneer style homesteaders, growing their own food from heirloom seeds and sharing that passion.

2:30 Rachel Parent: "Freedom of Choice in Our Food" Rachel is founder of Kids Right to Know and aims to inform the public about food safety and the risks of GMOs.

3:30 Brad Gates: "Tomatoes. Past, Present and Future." Known as the "Tomato Guy," Brad is proprietor of Wild Boar Farms near Napa, California, where he offers some of the most outrageous tomatoes available.

4:30 David Bohlen—"Finding the Balance" David and Thomas are young farmers focused on finding the balance between affordable, sustainable methods and 'specialty' farming.

5:30 Panel discussion: "GMOs, Organics, and Our Food Supply" Panelists: Rachel Parent, Sergio Constantino and others.

6:00 Greenhouse and Warehouse Tour (If you would like to go on the tour please meet at the fountain in front of the seed store)

Monday, May 8

10:30 Sara Patterson: “Micro-farming and Market Gardening” Sara started gardening at the age of 12. By the time she was 14 she started a community-supported agriculture farm, or CSA.

11:30 Jim Long: “Propagating & Growing Herbs” Owner of Long Creek Herbs, Jim is an author of several books and has traveled world-wide, searching for interesting new herbs and vegetables.

12:30 Jonathan Pantalís: “Chocolate, A Living, Fermented Food – Becoming a Young Entrepreneur.” Jonathan is the founder of Phi Kind Organics and a speaker on topics of health, chocolate and herbalism.

1:30 Stephen Smith: “Hand Pollination of Corn and Squash” Stephen is Corn Curator for Baker Creek Heirloom Seed Company and is also a senior in college at Austin Peay State University.

2:30 Doug and Stacey: “Eating Live Food” Doug and Stacey have a passion of sharing their knowledge of health and healing using organic foods after these city slickers became homesteaders.

3:30 Crystal Stevens—author of Grow, Create, Inspire.

4:30 Fred Perlee: “7 Essential Principles of the Successful Gardener.” Fred lives on a homestead in Arkansas, growing organic food for market with his wife, 3 children and 1 chicken.

5:30 Panel discussion: “Home Gardening in the Ozarks” Panelists are Baker Creek staff including Jamie Jackson, Kendall Slaughter, Kathy McFarland, Noah Goin, and others.

6:00 Greenhouse and Warehouse Tour (If you would like to go on the tour please meet at the fountain in front of the seed store)

Festival Rules

1. Weapons: Absolutely no weapons of any kind (guns, knives, etc.) will be allowed on Baker Creek grounds. That includes all parking areas, festival areas, camping areas, etc. located on Baker Creek property. Authorities will be notified of anyone bringing a weapon onto the property.
2. Pets: All pets brought to the Spring Planting Festival must have vaccination paperwork. Pets over 20 pounds must have prior permission from Baker Creek management. Owners are responsible for any damage caused by their pets, to persons, property, livestock or other pets. Owners are required to clean up all pet waste. All pets must be caged or leashed while on festival premises.
3. Smoking: Baker Creek has a very STRICT NO-SMOKING POLICY that will be enforced. Smoking will be allowed in one designated area only. The designated smoking area is the area next to the road north of the food vendors.
4. Alcoholic Beverages: No alcoholic beverages will be allowed on festival grounds.
5. Parking: Vehicle parking will be allowed in designated parking areas only. No motor vehicles will be allowed on the festival grounds during festival hours. Unauthorized or unattended vehicles will be towed at owner’s expense.
6. Fire and Safety Laws: All Federal, State and county regulations pertaining to fire and safety must be adhered to.
7. Family Event: The Festival is a family oriented event. Any product, music, language or physical action that would, in the sole judgment of festival producer, be inappropriate for children is prohibited and will result in the offender being asked to leave the premises without refund of admission fee.
8. Failure to Comply: Failure to comply with these rules and regulations may result in fines or penalties levied by government agencies.
9. Trash: Please place all trash into trash dumpsters located throughout the grounds.
10. Drinking Water: Located at the bottom of the hill near the vendor area and at the top of the hill near handicap parking.