

Section 1 - DEFINITIONS

Farm Promotional Events:

Events that are open to the general public including but not limited to Farm-to-Table Dining Experience, Educational Farm Tours and Workshops

Farm Catering and Banquet Events:

Private events such as weddings, private parties and similar uses not open to the general public.

Seasonal Harvest Festivals:

- **Celebrating specific crops:** Focus on a particular crop when it's at its peak, such as a "Heirloom Tomato Festival" or "Strawberry Shortcake Day".
- **Integrating cultural traditions:** Host celebrations around heritage crops, incorporating traditional music, dance, and food preparations.
- **Family-friendly activities:** Include pumpkin carving contests, apple pressing demonstrations, hayrides, corn mazes, petting zoos, and farm-themed photo opportunities to attract families.

Farm-to-Table Dining Experiences:

- **Seasonal dinners:** Host quarterly dinners highlighting the season's best produce.
- **Chef collaborations:** Partner with local chefs for cooking demonstrations and meals using farm ingredients.
- **Sunset dinners in the fields:** Offer exclusive dining experiences among your crops.
- **Interactive food stations:** Set up tasting stations and chef demonstration areas to engage guests.

Educational Farm Tours and Workshops:

- **Hands-on harvesting:** Offer guided tours where visitors can pick their own produce.
- **Cooking classes:** Teach guests how to use farm-fresh ingredients.
- **Agricultural skill-sharing sessions:** Host workshops on topics like sustainable farming or food preservation.
- **Targeting specific demographics:** Design tours tailored to different groups, such as school children or food enthusiasts