



## GOURMET LOVERS

**Home. Grown. Flavor.**

Miami/Darke County, Ohio

Your group will love the many meaningful and lasting moments you will experience on this visit to Miami County. It is guaranteed to be an authentic and rewarding experience rich with the goodness of our friendly people, the charm of our historic communities and the discovery of the local treasures Miami County has to offer. It will truly be a feast for all the senses. For more details or questions about any aspect of this tour, please contact Leiann Stewart, Group Sales Manager at the Miami County Visitors & Convention Bureau at 800-348-8993 or [lstewart@homegrowngreat.com](mailto:lstewart@homegrowngreat.com).

### DAY ONE

Eat breakfast at your hotel. Depart hotel by 8:15 am for a lovely drive to Bear's Mill, near Greenville, Ohio.

9:00 am Throughout Ohio's history, farmers and grist mills have worked hand in hand to provide sustenance for man. At one time, Ohio had over 2000 working mills...now just seven. A trip to historic **Bear's Mill** offers each visitor an intriguing mix of the old and the new. Tour the scenic mill and grounds. Built in 1849 and on the National Register of Historic Places, the Mill is a working antique. Still powered by water, the original buhrstones are used for stone-grinding local grains into flour and meals. The first floor Mill store and Gallery offers a vibrant mix of local, gourmet and unique along with art exhibitions that change every month. The Mill's stoneground flours and local handmade pottery are featured staples year round. Each guest will receive freshly ground yellow cornmeal and the Bear's Mill recipe for cornbread. Reservations are required, \$5/person. Allow 45 minutes for tour and shopping. To schedule your tour, contact Bear's Mill at 937-548-5112 or via email at [info@bearsmill.com](mailto:info@bearsmill.com). [www.bearsmill.com](http://www.bearsmill.com)



10:00 am At the **KitchenAid Factory**, you will discover how the number one American made stand mixer is made. The KitchenAid mixer factory is an astonishing testimony to the craftsmanship and quality of KitchenAid products and the people who build them. Our doors are open to give you a behind-the-scenes look at the entire manufacturing process and what it takes to bring a legend to life. Every KitchenAid Stand Mixer in the world is assembled with pride in this factory. This tour will leave you with a new appreciation for the way KitchenAid products

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are made. Group tours are normally conducted in the morning and advance notice is required. Reservations required. \$5/person. Closed-toe shoes are required and safety glasses will be issued. Must be 12 years and older to tour the factory. There is motorcoach parking and restroom facilities are plentiful. Allow at least 1 ¼ hours for this tour. Contact Marlena at the factory at 800-961-0959 to schedule your tour. [www.kitchenaid.com/experience](http://www.kitchenaid.com/experience) (No tours on Sunday)

11:30 am

The second part of the KitchenAid tour is the **KitchenAid Experience retail center** in downtown Greenville. The retail experience brings their passion alive through exceptional products, cooking demonstrations and exciting events that celebrate the spirit and pride that



is KitchenAid. You will begin by stepping into a fully-equipped kitchen and making apple dumplings. You will assemble them here in approximately a half hour. Then, you can leave for lunch. After lunch, you will return to the KitchenAid Experience and enjoy your apple dumplings. \$5/person. Reservations required. Motorcoach parking, restrooms and seating available. Contract and deposit are required. Contact Marlena at the factory at 800-961-0959 to schedule your tour. [www.kitchenaid.com/experience](http://www.kitchenaid.com/experience) (No tours on Sunday)

12:15 pm

Group members can stop in to The Montage Cafe to enjoy a delicious lunch of fresh and wholesome soups, salads and sandwiches and an extensive selection of wines and craft beers recently added to their menu. Reservations required. Not open on Sunday. Contact Aaron at 937-548-1950 [www.montagecafe.com](http://www.montagecafe.com)



1:30 pm

Return to the KitchenAid Experience and enjoy eating your warm apple dumplings. Explore the store to find the most complete collection of first-quality countertop and culinary products made by KitchenAid. You'll find all the special KitchenAid colors, styles and accessories you've been wanting as well as innovative, new products KitchenAid is constantly developing. Your group can browse the KitchenAid Heritage Museum with items dating back to the early 1900s. (No tours on Sunday)

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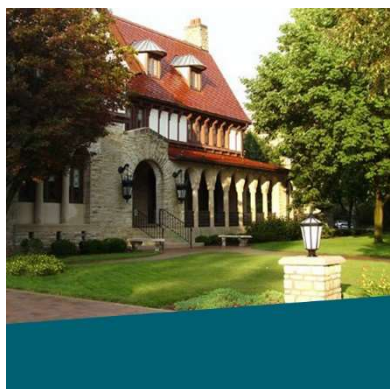
2:30 pm

Just east of the Stillwater River, on the outskirts of West Milton, the **Old Mason Winery & Vineyard** is nestled in amongst corn fields and farmsteads. The perfect rural setting to unwind in. Come relax in their unique bricked tasting room, or on the patio with a vineyard view, while sipping on their handcrafted wines. Your group will enjoy a tour of the production facility and the vineyards as well as a wine tasting. They currently offer twelve varieties of wine. \$6/person for 1 oz. of five different wines. \$12/person for 2 oz. of five different wines. The tour and tasting can last from 1-2 hours, whatever fits the group's schedule. Contact Jeff or Donna Clark at 937-698-1122 or via email at [info@oldmason.com](mailto:info@oldmason.com). [www.oldmason.com](http://www.oldmason.com) (No tours/tastings on Sunday)



4:00 pm

Board motorcoach and return to your hotel to relax before dinner.



Dinner – You will enjoy dinner in downtown Troy at La Piazza. Reservations required. Contact La Piazza at 937-339-5553. Then, your group will travel a couple blocks West of the downtown square to the **Troy Hayner Cultural Center**. The Troy Hayner Cultural Center is a cultural arts center housed in a beautifully restored 1914 mansion. It was donated by the Hayner family to the community of Troy to be used for cultural programming, art exhibits and workshops. Groups may tour the mansion and enjoy the current art exhibits. Reservations required. Contact David Wion, Assistant Director, at 937-339-0457. 301 W. Main St., Troy, Ohio 45373 [www.troyhayner.org](http://www.troyhayner.org)

## DAY TWO

Breakfast at your hotel and then depart for downtown Troy.

9:00 am

Begin your day at **Bakehouse Bread and Cookie Company** located on the square in downtown Troy. Think of European bakeries where fresh, artisan loaves with thick crusts and warm soft centers sit in the window. Owner Margaret Begg and her team produce anywhere from 400-600 loaves of bread each day. You may just enjoy a cup of coffee and pastry or she can give an oven demonstration while she shares her knowledge of artisan bread-making with your group. There is no charge just to visit and shop, but a small fee of \$5/person for the tour with coffee and cookies. Allow 30-45 minutes. Contact Margaret Begg at 937-339-8100 or via email at [mbegg@bakehousebread.com](mailto:mbegg@bakehousebread.com). [www.bakehousebread.com](http://www.bakehousebread.com)



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9:45 am

Your next stop in downtown Troy is **The Olive Oasis**. This family-owned business was founded on the principle of providing the local community with the highest quality extra virgin olive oils and balsamic vinegars in the world. In the shop you will discover an entire world of olive oil flavors, traditional 18-year barrel aged balsamic vinegar plus infused vinegars. Their goal is to guide and educate about the taste, health and culinary benefits of olive oils and vinegars, helping to inspire your creativity with healthy and interesting taste combinations that will add fantastic flavor to almost everything you eat. This unique shop offers samples of all their products, and once you make your selection, they bottle and label it for you, right at the shop, providing you with the freshest of products. They also carry a selection of other olive oil products such as soaps, gourmet spices and rubs, sea salts, appetizer spreads and great gift items. Contact Luke at 937-552-7322 or via email at [theoliveoasis@yahoo.com](mailto:theoliveoasis@yahoo.com). [www.theoliveoasis.com](http://www.theoliveoasis.com)



11:00 am

**Winans Chocolates + Coffees (BRAND NEW CHOCOLATE FACTORY OPENED IN SEPT. 2015)** – Immerse yourself in the world of Winans chocolate. Just the mention of the name

Winans makes people imagine the heavenly chocolate melting in their mouths or think of the



wonderful aroma of fresh roasted coffees. Winans has been in the candy business since 1961. The family has been in the baking and confectionary business since the early 1900s and is in its 4<sup>th</sup> generation of family ownership. Your tour is led by Winans' experts who are passionate about both chocolate and coffee. You may meet Clara who has been with Winans since 1969. The famed Miss Clara Toffee is named in her honor. You will learn the Winans family history, see one of the oldest operating Hobart Mixers in the world and best of all sample sweet treats fresh off the line. You will also be introduced to cacao; from how

it is grown to how it becomes chocolate. You will sample Winans coffee and receive a four piece chocolate gift box to take home with you. Allow 1 ½ hours for tour and shopping. Reservation required. \$10/person. 310 Spring St., Piqua 45356. Contact Courtney Denning at Winans to schedule a tour at 937-773-1981 or via email at [media@winanscandies.com](mailto:media@winanscandies.com). [www.winanschocolatesandcoffees.com](http://www.winanschocolatesandcoffees.com)

12:30 pm

Learn about and experience the Wild Frontier of Western Ohio at **Johnston Farm and Indian Agency...** The Piqua Historical Area State Memorial is home to the General Harrison replica canal boat, the Johnston Farm home (from the 1800's) and the Woodland Indian and Canal Museum. For \$8/person, your group can visit all three sites within this one attraction.

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There is a 19<sup>th</sup> century two-story historic brick home of Col. John Johnston, former US Indian agent and canal commissioner. Costumed interpreters and craft demonstrators provide tours through this preserved and furnished home, the cider house and a unique two-story spring house which holds a loom.

Visitors will take a canal boat ride on a one-mile re-watered section of the Miami-Erie Canal. The General Harrison is a replica of a nineteenth-century mixed-cargo canal boat of the 1840-1850 era, representative of the main transportation utilized by farmers to transport their produce to market prior to the time when railroads began to fill that role, signaling the end of the canal boat era. Costumed boat guides and interpreters direct the mule-drawn boat to provide an authentic and memorable experience for all (holds up to 80 passengers). This unique historical area enables guests to experience the joys of this former method of transportation.



You will enjoy a catered lunch (approximately \$10/person depending on your menu selections) at the Historical Indian and Canal Museum which houses authentic Native American tools, clothing, jewelry and other artifacts. It relates the story of the lives with the earliest settlers to Southwest, Ohio. The museum is open April through October. Reservations required for groups. Restrooms are located inside the museum. Guided tours available.

Address: 9845 N. Hardin Rd., Piqua, Contact Andy Hite, Site Manager, at 937-773-2522 or via email at [ahite@ohiohistory.org](mailto:ahite@ohiohistory.org). [www.johnstonfarmohio.com](http://www.johnstonfarmohio.com) Allow 2-3 hours to enjoy lunch and visit all three sites.

4:00 pm

**Indian Creek Distillery** is a newly built artisan distillery and tasting room where you can sample a unique early American frontier whiskey, distilled in the same copper pot stills from almost 200 years ago, the same limestone water and the same recipe that Elias Staley used to craft his legendary Staley Rye Whiskey. The tasting room features historic photos and artifacts dating back to the early 1800s at the historic Staley Mill Farm, as well as bottled spirits, flasks and more. The distillery tour, video and tasting is \$15/person and will last about an hour. Contact Missy Duer at 937-846-1443 or via email at [jmduer76@gmail.com](mailto:jmduer76@gmail.com). [www.staleymillfarmanddistillery.com/distillery.htm](http://www.staleymillfarmanddistillery.com/distillery.htm)



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Return to your hotel to relax before dinner

6:00 pm

Located in the heart of downtown Troy and bringing a big city flare to a quaint hometown,



Basil's offers an upscale casual bistro with affordable American fare. Chef Todd Uhlir's inventive and creative menu gives diners the opportunity to experience a modern spin on favorite dishes utilizing the best local products. In the 120 seat restaurant, there is a small and large private dining area that seats up to 35. Reservations required. 18 N. Market St., Troy 45373, Contact Owner, Todd Uhlir or General Manager, Sarah Kemmer at 937-875-2068 or via email at [tuhlir@basilsonmarket.com](mailto:tuhlir@basilsonmarket.com). [www.basilsonmarket.com](http://www.basilsonmarket.com)

Thank you for visiting Miami County, Ohio...Home.Grown.Great. We hope you enjoyed your tour and please return again soon.

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