

Farm2Fork Tours Welcomes Visitors to Culinary Tours at Local Oregon Dairies, Farms and Fishing Communities

Every tour will reveal behind-the-scenes moments at local farms and methods of sustainable farming.

(Portland, OR, June 2020) – A unique, relaxing and truly natural experience awaits everyone in Oregon. As the Covid-19 pandemic rages on, local food producers and communities are feeling the brunt of a slowing economy. To support local farms and fisheries, [Farm2Fork Tours](#) is pleased to welcome everyone to its unique culinary food tours across dairy farms, fisheries near the coastline, and the array of artisan food producers of Oregon.

Farm2Fork culinary tours offer a refreshing break from the stressful times, and also reaffirm and strengthen the human bond with nature, besides supporting artisan food production in Oregon. Visitors will have their hands full as they go around learning about sustainable farming, local artisans and their lives, and the amazing flavors of fresh produce. Each of their tours is meant to engage the senses to provide you with the most comprehensive and unique travel experience available in the Pacific Northwest.

As part of the coastal exploration tour, visitors will visit the heart of Tillamook County to explore the world of coastal seafood. They will experience behind-the-scenes moments at oyster and crab farms, figure out how to shuck an oyster or the proper way to eat a crab, and witness how fishermen bring seafood to the Pacific Northwest.

Another enjoyable itinerary is the dairy experience tour, where visitors will familiarize themselves with life on a dairy farm. They will see how animals are tended to, the care and maintenance of the environment, and the making of dairy products. The true taste of Oregon awaits every visitor at Farm2Fork when they undertake a customized tour of the Tillamook coast or the Willamette valley. They can select which farm to visit, including urban produce farms, tea and hops farms and sample the freshest of cheese, oysters, olive oils and wines.

Farm2Fork Tours have been created by Ali Nicole Noyer with the idea to connect visitors and the local community with the people that grow and craft their food. It is Ali's desire to share local farms, fisheries and artisan food producers that are passionate about sustainable farming. She has over ten years experience in culinary hospitality as an event manager and worked for her local tourism bureau creating educational tours for consumers. It's time to enhance our perspective and rediscover how we experience food.

FOR IMMEDIATE RELEASE

To book a Farm2Fork Tour, please visit: <https://book.peek.com/s/9da3d0ab-60dc-43fb-a34a-2994cc2608de/Vad7M>

About

Farm 2 Fork Tours provide consumers with unique educational opportunities to witness how food is grown - up close and personal. Our goal is to intimately connect the community to sustainable farming and food production as they foster economic growth and community development. For more information, please visit: www.farm2forktours.com

Contact:

Ali Nicole Noyer

Farm 2 Fork Tours, Oregon

Tel: 415.465.4063

Email: info@farm2forktours.com