

The narrative description of the proposed site use or site construction shall include the following information:

1. Proposed uses, services, or activities (i.e. food establishment, bed and breakfast, landscape business, cold storage).

Guided by a mission to inspire meaningful connection—between people, the land, and the food we share—**The Farmstead at Hill ‘n Dale** will offer immersive, hands-on experiences rooted in farming, food, and community.

This is a deeply personal and place-based project. The 13.5-acre parcel—carved from the larger Hill ‘n Dale property that has been in the owner’s family since the 1960s—includes one of the region’s earliest farmsteads, dating back to the 1800s. From 2010 to 2016, the owners operated a CSA on a nearby part of the property, laying a foundation of sustainable agriculture and community engagement that this new chapter builds upon. Surrounded by more than 240 acres recently placed under permanent conservation by Citizens for Conservation, The Farmstead at Hill ‘n Dale shares in a broader commitment to land stewardship and ecological education.

The site will operate as a working farm centered around a market garden that produces vegetables, fruits, and flowers for sale through an onsite farm store. The store will also carry gardening and cooking tools, artisan goods, packaged meals, and locally sourced provisions.

We will host guided farm tours and classes in gardening, cooking, and agricultural arts. Seasonal offerings may include U-pick, seed-starting workshops, and field days. A small number of animals—such as chickens, ducks, or goats—may be kept to enrich the learning environment.

The Farmstead at Hill ‘n Dale will also offer ticketed and walk-up farm-to-table meals that highlight produce from our gardens, with seasonal dining experiences offered both indoors and out.

The 1890s-era farmhouse will be used as short-term lodging for visiting chefs, guest artists, and overnight guests. The three-unit employee housing structure will be restored to support on-site staff and long-term operations. We will also offer limited private rentals for gatherings that align with our mission—prioritizing events connected to food, farming, the arts, or community well-being.

2. Existing site conditions and proposed site modifications (grading, buildings, other structures).

The 13.5-acre parcel includes approximately 5.5 acres of open pasture to the north and 15 existing outbuildings on the southern eight acres. These structures include the original foursquare farmhouse built around 1890, two 1920s-era gambrel roof dairy barns, two former hog sheds, a corn crib, two multi-stall garages, a three-bay workshop, three single story

residences, a three-unit worker residence, a shed, and a small pump house that serves as the site's electrical hub. Most of these buildings are currently unused, aside from a couple being used for storage and one as a mechanic's shop. All structures are in varying states of disrepair. Two of the dwellings will soon be demolished.

In the first phase of development, we will renovate the two primary barns and the farmhouse, adapt a three-stall garage into a designated farm store, and construct a new greenhouse, replacing an existing shed on the property. We are committed to preserving and adapting existing buildings wherever possible to maintain the integrity and character of the original farmstead while meeting modern functional needs.

Future phases may include construction of a second, larger greenhouse; a new work shed and washing/packing shed; updates to the existing worker cottages; the renovation of two former hog sheds into art studios; and the conversion of a residence into staff offices.

Site design and construction are guided by a commitment to sustainability, accessibility, and ecological resilience. We are working with Whole Systems Design, a permaculture and landscape consulting firm, to shape the landscape in ways that support both function and long-term environmental stewardship. Most existing mature trees and shrubs will be preserved, while new plantings will include native and edible perennials. A network of accessible pedestrian pathways will connect key areas of the site, encouraging exploration and engagement with the land. Future grading will be minimal and targeted, with the northern pasture shaped to incorporate small ponds and swales that create passive, self-irrigating systems. Additional features such as composting systems, permeable surfaces, and rainwater harvesting will further support regenerative practices.

All public-facing areas, including both dairy barns and the farm store, will be designed to meet ADA standards, and accessible parking will be provided on multiple parts of the farm. New construction and renovations will emphasize energy efficiency, adaptive reuse, and low-impact materials—supporting our goal of creating a site that fosters education, connection, and meaningful engagement with the land.

3. Estimated maximum number of employees on site at one time.

We estimate a maximum of 14 employees on site at any one time during peak operations. This includes kitchen staff, farm crew, farm store and front-of-house staff, educators, and administrative personnel. Staffing levels will vary seasonally and by day, depending on programming and farm activity.

4. Estimated maximum number of customers, visitors, or patrons on site per activity per day.

All events will be ticketed to control attendance, ensuring it remains within the site's parking capacity and aligned with our mission to host intimate, meaningful gatherings. Attendance at

any one time will not exceed 300 guests, which also reflects the maximum number our staff can appropriately support.

At peak programming, we anticipate the following maximum attendance levels:

- Farm Store: Up to 100 shoppers per day during peak season weekends
- Breakfast & lunch dining: Up to 100 guests per day during peak service days
- Ticketed Farm-to-Table Meals: Up to 50 guests per seating, with a maximum of four meals per week
- Ticketed and Timed Casual Community Dinners: Not to exceed 100 guests per event, with a maximum of two events per week
- Educational Classes (e.g., gardening, cooking, arts, yoga): Maximum of 25 participants per class, with up to five (5) classes per day and 22 classes per week
- Ticketed Community Events (e.g., lectures, field days): Up to 300 guests per event, with a maximum of three events per month

These numbers represent estimated maximums; most activities will be smaller in scale and vary seasonally.

An example of a typical week’s schedule at The Farmstead at Hill ‘n Dale:

	Sun	Mon	Tues	Wed	Thurs	Fri	Sat
Farm Store Hours	8:30a-4:30p			8a-2p, 5-9:30p	8a-2p, 5-9:30p	8a-2p, 5-9:30p	8a-9:30p
Classes & Events	9-10a Yoga 1-4pm Arts Class 1-4pm Gardening Class	Closed	Closed	9-10a Kids Class 6-8p Wellness Lecture 6-9p Gardening class	8:30-9:30a Yoga 6-9p Gardening Class 6-9p Arts Class	9-10a Kids Class 3-6p Guest Chef Demonstration OR Class	8:30-9:30a Yoga 9-10a Kids Class 10a-1pm Cooking Class 10a-1pm Gardening Class
Breakfast & Lunch				8-2pm	8-2pm	8-2pm	8-2pm
Ticketed Meals	10-1p Brunch			6-9p Carry Out Meal	6p Casual Dinner	6p Farm Dinner	6p Guest Chef Dinner OR Private Rental

5. Type of and estimated maximum number of vehicles that will be using the access points.

Southern Access (Staff and Accessible Access Point):

- Up to 14 staff vehicles on site daily during peak operations
- Up to 3 delivery or service vehicles per day (for food deliveries, vendor drop-offs, and maintenance)
- The southern lot accommodates 4 accessible spots

Eastern Access (Staff and Overflow Parking):

- On a typical operating day—when the farm store and breakfast/lunch café are open—we anticipate 35–55 passenger vehicles, primarily from local shoppers and diners. The eastern parking lot is designed to accommodate this volume, with all vehicles entering via the eastern access point.
- On peak programming days—such as during farm dinners, educational classes, or community events—daily traffic may increase to up to 100 passenger vehicles, depending on event overlap.

Traffic volumes will vary seasonally and by event type. Access points and parking layouts have been designed to support safe, efficient circulation during both daily operations and larger events.

6. Existing and proposed number of parking spaces (handicap accessible and total)

While it was never intended for public use, the existing large concrete pad on the property can accommodate approximately 150 vehicles. Historical use appears to have been for cattle containment, farm equipment, and worker parking. As part of our site improvement, we plan to remove most of this concrete to allow for natural landscaping around the barns, enhancing the site's aesthetics and environmental integration.

The existing western parking lot will primarily be used for staff but includes 14 staff spaces, 6 guest spaces, and 4 accessible spaces.

We propose to create a new parking lot for guests on the eastern part of the property using the eastern access point off of Ridge Road. The plan includes **114 defined parking spaces**, which includes:

- 100 guest spaces
- 6 accessible spaces, provided in full compliance with the Illinois Accessibility Code
- 5 motorcycle parking spots
- 8 Bike parking spaces

Based on our business plan and lean staffing model, we intend to host a maximum of **300 guests on site at any one time**. To manage capacity, all events will be ticketed, ensuring total attendance remains within the site's parking limitations.

For residential uses, the farmhouse (vacation rental) requires 1 designated space per ordinance; however, we have allocated 3 spaces to ensure ample guest and service parking.

Ordinance Requirement		Actual
Agritourism - 1 per employee	14	114 total spaces provided, including 6 accessible spaces. 100 spaces allocated for assembly use (based on
Employee housing - 1 per unit	3	
Vacation rental - 1 per unit	1	

Art gallery	5	300-person occupancy at 1 space per 3 people).
Restaurant - 1/50 seating area	32	
Retail goods - 1/200 GSF	7	
Community center - 1/500 GSF	5	
Assembly Parking	47	
Farmstand	No minimum	
TOTAL	114	
Number of bike parking spaces	1 per 15 parking spaces	8 provided

7. Existing and proposed public restrooms.

There are currently no public restrooms on site. As part of our development plan, we will add new public restroom facilities to comply with Illinois Plumbing Code, accommodate guests, and ensure comfort during events, classes, and daily operations. These facilities are designed to meet both the anticipated guest volumes and all applicable code requirements for accessibility, health, and safety.

In the West Barn ground floor assembly space, there will be two restrooms. The women’s restroom will include three fixtures, and the men’s will include four. Each restroom will have one lavatory. Two drinking fountains will serve the space.

In the East Barn, restrooms will be installed to support the restaurant and kitchen operations. Two restrooms, each with two fixtures and one lavatory, will serve restaurant guests. An additional toilet room will be provided for kitchen staff use.

8. Existing and proposed floor drains. If present, provide information regarding discharge location.

There are currently no known public-facing floor drains on site. Any existing private drains within the outbuildings, such as those associated with former agricultural or workshop use, are either decommissioned or are not in active service.

As part of our development plan, new floor drains will be installed in the commercial kitchen, restaurant service areas, and restroom facilities to meet health, safety, and building code requirements. All new floor drains will discharge into the approved on-site septic system and will be designed in compliance with county and state regulations.

No exterior drains for stormwater runoff are proposed at this time beyond standard surface drainage measures. Rainwater harvesting systems will be incorporated separately for irrigation use.