

EAT. STAY. FARM.

# COMMUNITY FARM DAY: SATURDAY OCTOBER 21ST



#### Welcome to our Regenerative Farm

Join Mari for a quick Farm Intro and hands on mini-tour—learn about us through our cover crops!

### Grilled Fifth Quarter Exploration & Tasting with Samantha Langevin

Samantha will be grilling lamb & pork heart skewers and sampling slow cooked lamb tongue on Moon & Stars Arepas

### Turkey & Sheep Grazing & Moving on Pasture

Join us to see our Sheep, Lambs & Turkeys enjoying their enthusiasm on pasture & Meet our Livestock Guardian Dog

### **Climate Farmer Stories & Art Exhibit**

The Climate Farmer Stories Project promotes farmers who are digging in on the climate crisis, using their farms to draw down carbon, cool the climate, and build food security and community resilience.

### **Recipe Sharing & Tastings**

Join us in the farmstand for recipe sharing and tastings! We'll focus on some 5th quarter treats and orchard tea!

### Open Farmstand & 10% off our Pastured Meats

*Our Farmstand will be open for shopping throughout the event AND during Community Farm Day receive 10% off our Pastured Pork & Lamb* 

### **Raffle to support Farmer Emergency Fund**

The posters for the Community Farm Days are a work of art in themselves. Woodblock prints representing farms and community resilience. Buy a raffle ticket for a chance to win the print while supporting NOFA's Emergency Farm Fund

## Workshops, Tours & Presentations



10-10:30	Regenerative Farm Tour
10-11	<b>Cider Pressing</b> <i>Press some of our own regeneratively grown apples into fresh cider</i>
10:30-12 & 12:45 -1:45	<b>Sensory Walk :Listening [to the farm ecosystem] beyond sound</b> With José Alejandro Rivera Afternoon walk targeted for youngsters
10:30-11:20 & 11:30-12:20	Join Nicko for tips and bring your Questions! Informal talk and tour
11-12:30 & 1 - 1:50	<b>Kimchi Workshop</b> with <u>Serena Kim</u> Serena will lead a class sharing the methods and the recipe of her grandmother and Korean ancestors. The morning class will include fu detail including homemade fish sauce.
11:15-12	<b>Healing Watersheds with VT Ripsower</b> with Abe Collins Learn how we can rapidly grow deep topsoil, soak in every raindrop & increase biodiversity in a presentation from Land Care Cooperative
12:00-2:00	BIPOC Affinity Space facilitated by Shanda Williams
11:30-1:00	<b>Farm Tapas Lunch Options</b> Get yourself a farm fresh lunch or just some a la carte tapas options. Ramen, Spinach Roulade, Bean Salad & Fricandeaux likely available.
1:00- 2:00	Vermont Ripsower Demonstration Check out the Ripsower in Action

Hosted in partnership with New Perennials. The event and its activities are all free to farm visitors thanks to funding from USDA and Senator Bernie Sanders.