



**Cedar
Circle
Farm**

Farmstand and Education Center
CERTIFIED ORGANIC
VEGGIES & BERRIES

East Thetford, Vermont
802-785-4737

CedarCircleFarm.org

Look What's Coming Up at the Farm in 2012!



MAY 5, SATURDAY

Farmstand and Coffee Shop open for the season

Farmstand open 10-6 M - Sat, 10-5 Sundays

Coffee Shop open 8-5 daily

ORGANIC VEGGIES & BERRIES

PICK-YOUR-OWN STRAWBERRIES, BLUEBERRIES, & RASPBERRIES

Full selection of annuals, perennials, mexican pottery, seeds, tools
and organic soil amendments.

Experts in the greenhouses every weekend!

Fresh organic baked goods and coffee!

Cooking Classes in Our New Farm Kitchen!

Our on-site commercial kitchen produces a variety of preserves, pickles, lactoferments, pestos and more using ingredients grown on the farm, along with prepared foods and baked goods using high-quality grains, local eggs and dairy, organic herbs and spices, and minimally processed sweeteners.

Our expert staff offers to share their skills in our new series of cooking classes. **Classes fill quickly. Sign up early!**

Cooking Classes Summary

Wild! Wild Foods Foraging & Cooking - May 19

Community Cannery Days - July 28

Community Cannery Days - September 8

Gluten Free Baking - October 27

Details and sign up on line www.CedarCircleFarm.org
Look for more more cooking and baking classes this fall!

May 19, SATURDAY 11 - 2

Wild! Wild Foods Foraging & Cooking

Join local wild foods expert and wilderness guide Mark Kutolowski for a walking tour and harvest of the wild edibles to be found at Cedar Circle Farm, followed by a lesson in cooking with wild foods with Cedar Circle chef (and amateur forager) Alison Baker. Bring/wear layered, comfortable clothing (for both indoors and outdoors) and a change of shoes. Also recommended are a notebook and/or camera for documenting the walk, a basket or container for collecting, and your own cutting board, knife, and apron for the cooking portion of the class. \$45 per person (includes a light lunch). Pre-registration is required.

More classes online!



MAY 20, SATURDAY 10 - 12

NEW! Create! Flower Basics: Design for Containers and Gardens

with Megan Baxter and Michelle Shane, CCF Greenhouse Managers

Learn how to apply basic principles of design and color to your garden and add your personal style to your selection of blooms. We'll provide you with simple handouts that will help you pick the flowers that will work not just with each other but also with the location and the container you have chosen. We will lead you through the process of choosing plants, colors and growth habits to create stunning, professional mixed baskets and gardens! You'll get a coupon for 20% off your flower purchases as well as one-on-one time with our friendly greenhouse managers. \$20/person plus cost of plants.

Gardening Classes- Grow More Food! (and flowers)

The series of gardening classes was designed by Cat Buxton, an experienced gardener and Cedar Circle's Education Program Director, to help beginning and intermediate gardeners grow confidence and gain a more complete understanding of how to increase the health, productivity, and diversity in the home garden all season long. The classes take place on the farm, and in our teaching gardens. Participants will learn techniques for growing more and weeding less, while nurturing soil life and ecological health. You will receive a complimentary coupon to help you save on select bedding plants and seeds. Rain or Shine events.

\$20/class. Pre-registration required.

Classes fill quickly. Sign up early!

Gardening Classes Summary: April - July

\$20/class \$75 for any 4 classes in advance

Spring Series:

Session 1: Earth! Soil testing and preparation - May 5

Session 2: This Rots! Demystifying Compost - May 19

Session 3: Create! Flower Design Basics - May 20

Session 4: Sow! Seeding and transplanting - June 2

Summer Series:

Session 1: Grow! Perennial and Herbs - June 9 **NEW!**

Session 2: Up! Staking and Pruning - June 16

Session 3: Bloom n Buzz! Guests and Pests - July 14

Session 4: Extend! Fall Crops and Season Extension - July 28

Details and sign up on line www.CedarCircleFarm.org

JUNE 19, SUNDAY 11- 1

Father's Day Organic Berry Brunch

Take this opportunity to gift Dad with the spectacular brunch he deserves - prepared by farm staff and their dads! Featuring strawberries, farm-made pancakes, Hogwash Farm sausage, farm-fresh eggs, coffee, tea, smoothies and more. Live music. Enjoy free wagon rides to and from the pick-your-own berry patch. Average breakfast price \$12. Take the train from White River Junction! Details at CedarCircleFarm.org

JUNE 24, SUNDAY 10 - 4

10th Annual Strawberry Festival

Lots of family fun and activities! Children's crafts and games, theatrical performances, live folk-rock music from two Vermont bands: Black Jack Crossing and Haywire, horse-drawn wagon rides, educational activities and displays, self-guided farm tour, strawberry picking, homemade strawberry shortcake, grilled Hogwash Farm sausages, fresh salads, organic local ice cream, and more! Fun for the whole family! Rain or shine. \$5 per car (car-carpooling strongly encouraged). Come by train, bicycle, or on foot and get in free! Help us to reduce waste; bring your own plate, cup, and silverware.

Dinners In the Field

Join us for intimate country dinners and special tasting events on the farm, featuring fresh food from our fields. Celebrate slow food and organic agriculture. Dinners are served in our fields or by the banks of the Connecticut River at tables set with linens, china, and silverware. Events held under a tent in case of rain. Register well in advance for these popular dinners!

Volunteer and eat for free! A few spots are reserved at every Dinner in the Field for volunteers who want to help prepare the meal in exchange for a seat at the table. Please contact the farm early to secure a volunteer spot, as they go quickly.

JUNE 21, SATURDAY 6 PM Kitchen Table NEW!

Cedar Circle chef Alison Baker reunites with Piecemeal founder/chef Justin Barrett for a very special dinner for 25 guests. The finest organic, foraged, and sustainably sourced ingredients, elegantly transformed, delight the senses and inspire the imagination while the setting – cozy, inviting, and decidedly unhurried – is ideal for reconnecting with the pleasures of good food, good friends and good conversation. Join us for this intimate outdoor celebration of seasonal dining at its best. Two volunteer seats (see below). Reservations required. \$65 per person.

AUGUST 11, SATURDAY 6 PM (dinner), 9 PM (movie) Big Night: Dinner and a Movie NEW!

Dinner in the Field down by the river, followed by a movie, shown outdoors on the barn. Chef Richard LaMarita of the Natural Gourmet Institute in New York guest stars at Cedar Circle's first "dinner and a movie" night. Featuring a voluptuous multi-course menu inspired by the movie Big Night, this evening of classic fresca Italian fare culminates in an outdoor screening of the acclaimed 1996 film. Come for dinner and stay for the film or just come enjoy the movie with your friends (sleeping bags and popcorn welcome). Reservations required for dinner, but the movie is free and open to the public. Three volunteer seats (see above). Reservations required for dinner. \$85 per person.

AUGUST 18, SATURDAY 6 PM Kate & Will's New Orleans Night NEW!

Dinner in the Field down by the river. Farm managers Kate Duesterberg and Will Allen take over to bring you a true Louisiana-style bash, featuring the fiery accents of Creole cuisine. With onions, peppers, tomatoes, okra, beans and all the wonderful veggies available from our fields in mid-August, you'll taste wonderful gumbo, red beans & rice, cornbread and more. Three volunteer seats (see above). Reservations required. \$75 per person.

AUGUST 25, SUNDAY 2 - 4

4th Annual Tomato Tasting

Join us for a casual afternoon of celebration and music in which we'll honor the heirloom tomato and the commitment that generations of farmers and gardeners have provided us in preserving the biological and cultural diversity of the fruit through seed saving. We'll offer a rainbow of tomatoes in the raw for sampling, and a selection of delicious farm-made tomato appetizers to taste. There will be a special cash only farmers market featuring an array of farm-preserved tomato goods to keep you through the winter. Held under a tent in case of rain, in our fields along the banks of the beautiful Connecticut River. Live music. Preregistration is required. \$25 per person.

OCTOBER 7, SUNDAY 10-4

10th Annual Pumpkin Festival

Lots of family fun and activities! Children's crafts and games, theatrical performances, live music from The Wall-stiles, and indie-folk singer/songwriter David Rovics, horse-drawn wagon rides, educational activities and displays, self-guided farm tour, pumpkin picking, homemade pumpkin bread, grilled Hogwash Farm sausage, farm-made soups, fresh salads, organic local ice cream, and more! Fun for the whole family! Rain or shine. \$5 per car (carpooling strongly encouraged). Come by train, bicycle, or on foot and get in free! Help us to reduce waste; bring your own plate, cup, and silverware.

We have a lot to offer down on the farm!

Stop by the farmstand or Hello Cafe and see our working farm in action or visit us online to learn more about our seasonal pick-your-own berries and pumpkins, gardening and cooking classes, guided farm tours, festival, dinners, or tastings.

We grow certified organic vegetables and berries, annual and perennial flowers, and offer farm-based educational opportunities for families and groups down by the river in East Thetford, VT.

www.CedarCircleFarm.org

Cedar Circle Farm & Education Center; 225 Pavillion Road; East Thetford, VT 05043 **802 785-4737**