

2008 EVENTS

THE WAR ON BUGS

by Will Allen

Newly published by Chelsea Green, *The War on Bugs*, authored by CCF co-manager Will Allen, reveals the secret history of pesticides.

Using dozens of original advertisements and promotions to illustrate the story, he details how consumers and activists have struggled against toxic food. Autographed copies are available in the farmstand for \$35.

Details at thewaronbugsbook.com



SEPTEMBER – OCTOBER

FALL FARM TOURS

Tuesdays, Wednesdays, or Thursdays

Farm tours, hayrides, pumpkin picking and educational activities customized to meet the curriculum needs of your Pre-K through 12 classes, scout group or youth program. \$4 per person. Please call ahead to schedule.

OCTOBER 12

6TH ANNUAL PUMPKIN FESTIVAL

Sunday, 10-5

Children's activities, horse-drawn wagon rides, live music, kid's interactive play by VT Assoc. of Recyclers "Chef's Suzette's Feedbag Restaurant, guided farm tours, draft horse demonstrations, cooking demonstrations, pumpkin picking, pumpkin pie and bread, grilled sausages, farm-made soups, organic ice cream and more! Fun for the whole family, rain or shine, no admission fee.

OCTOBER 18-19 & 25-26

HORSE-DRAWN WAGON RIDES TO THE PUMPKIN PATCH

Saturdays & Sundays, 11-4

Take a horse-drawn hayride to and from the pumpkin patch and pick the perfect pumpkin. See our educational displays and visit the coffeehouse and farmstand. The kids can play in the sandbox and meet the farm animals.

OCTOBER 31

FARMSTAND CLOSES FOR THE SEASON

Friday, 10-6

Last chance to pick up pumpkins for Halloween and vegetables for the winter!

Thank you for supporting local agriculture!

Watch for tasty certified organic seasonal produce at our farmstand!

(dates are approximate, depending on weather conditions)

late May – Asparagus

mid June – Strawberries

July – Blueberries, Corn, Tomatoes

mid September – Pumpkins

... and lots of other veggies in between— salad mix, summer squash, peppers, lettuce, spinach, peas, potatoes, Swiss chard, kale, eggplant, artichokes, winter squash and more!

To register for dinners and classes call

802-785-4737

Farmstand ~ Mon-Sat 10-6, Sun 10-5
Hello Café ~ Daily 8-5
Closed Mondays in Sept & Oct

GROWING FOR A SUSTAINABLE FUTURE

Cedar Circle Farm & Education Center is a certified organic, fifty-acre farm located off Route 5 in East Thetford, VT— minutes from Lyme and Hanover, NH, and Norwich, VT. Conserved in 1990 with the Vermont Land Trust, CCF is a proud member of Farms Not Arms, the Organic Consumers Association, Northeast Organic Farming Association of Vermont (NOFA-VT), Rural Vermont, Slow Food USA, Valley Food & Farm, Vermont Farms!, and Vermont Fresh Network. We also support the Upper Valley Localvores!

Kate Duesterberg & Will Allen, Farm Managers
225 Pavillion Road, East Thetford, Vermont 05043

growing@cedarcirclefarm.org

CedarCircleFarm.org

Directions from the Norwich/Hanover area: Go north on Rt. 5 approximately nine miles from Norwich. Watch for the big red barn on your right. Immediately after, look for a Vermont road sign for Cedar Circle Farm. Just past the sign, turn right onto Pavillion Road (cross RR tracks). Go 3/4 mile, farmstand is on your right.

From I-91: Take exit 14, Thetford. Turn east on Hwy 113 and go one mile to village of East Thetford & intersection of Rt. 5. Turn right (south) on Rt. 5. Just past the Mobil station, turn left at CCF sign onto Pavillion Road. Cross RR tracks, go 1/4 mile, and farm is on your left.

2008 EVENTS



Farmstand & Education Center

**ANNUALS & PERENNIALS, BEDDING PLANTS,
CERTIFIED ORGANIC VEGGIES & BERRIES, COFFEEHOUSE**

Look What's Coming Up at the Farm!

- CSA Farm Share Program
- Harvest Celebrations
- Dinners in the Field
- Canning & Freezing Workshops

**Pavillion Road—off Route 5
East Thetford, Vermont**

802-785-4737

ALL
NEW!

CedarCircleFarm.org

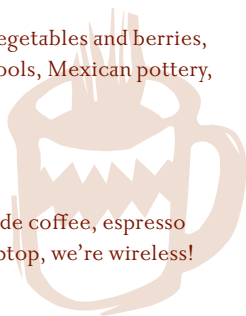
GROWING FOR A SUSTAINABLE FUTURE

APRIL 26

FARMSTAND OPENS FOR THE SEASON!

Monday–Saturday, 10-6; Sunday, 10-5

Flowers, bedding plants, certified organic vegetables and berries, local products, artisan cheeses, gardening tools, Mexican pottery, gifts and more.



DAILY, 8-5

HELLO CAFÉ

Stop by our coffeehouse for organic Fair Trade coffee, espresso drinks, teas, and baked goods. Bring your laptop, we're wireless!

MAY 3 – OCTOBER 25

NORWICH FARMERS' MARKET

Saturdays, 9-1

Join us at the Norwich Farmers' Market on Route 5 in Norwich.

MAY 11

MOTHER'S DAY

Sunday, 10-5

Bring Mom to the farm to pick out a hanging basket or flowers for her garden! Free Gift for Moms (with purchase).



MAY 15

PROSE & POETRY READING & BOOKSIGNING AT THE FARM

Thursday, 7pm

Join Thetford authors in the Hello Cafe. Will Allen reads from his book, *The War on Bugs*, and Bob Nichols reads poetry from his latest book, *Here & Somewhere Else*. Free admission.

MAY 29 – SEPTEMBER 25

LEBANON FARMERS' MARKET

Thursdays, 4-7

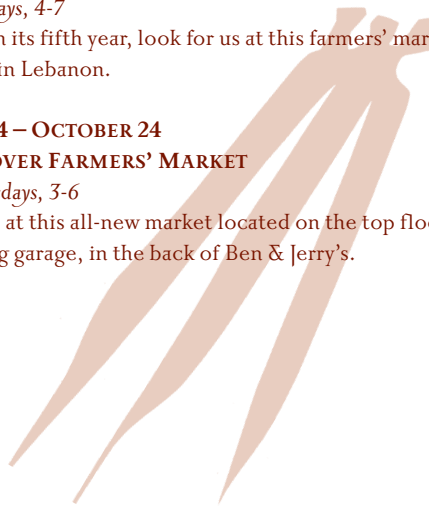
Now in its fifth year, look for us at this farmers' market on the green in Lebanon.

JUNE 4 – OCTOBER 24

HANOVER FARMERS' MARKET

Wednesdays, 3-6

Join us at this all-new market located on the top floor of the parking garage, in the back of Ben & Jerry's.



**COMMUNITY SUPPORTED AGRICULTURE
CSA SHARES**

Sign up by May 31 for a weekly share of the harvest mid-June through mid-October. Come to the farm on Tuesdays, Wednesdays, or Fridays between 3-6 pm to pick up a seasonal assortment of certified organic vegetables and berries. In addition, receive 10% off all farmstand purchases throughout the season. Call for a brochure or to sign up.

Regular share: \$495 • Small share: \$375

JUNE 10, 11 & 13

CSA STARTS – FIRST PICK-UP

Tuesday, Wednesday & Friday, 3-6

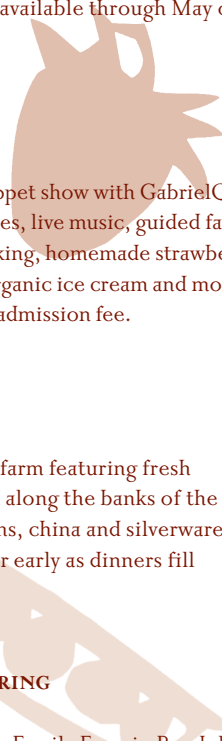
Now in its fifth season, our Community Supported Agriculture program begins the second week of June and runs for 20 weeks, through mid-October. Memberships are available through May or until we reach capacity.

JUNE 29

6TH ANNUAL STRAWBERRY FESTIVAL

Sunday, 10-5

Children's activities, "Garden Variety" puppet show with GabrielQ, Strawberry Queen, horse-drawn wagon rides, live music, guided farm tour, draft horse demonstration, berry picking, homemade strawberry shortcake, grilled local sausages, salads, organic ice cream and more! Fun for the whole family, rain or shine, no admission fee.



JULY 26, AUGUST 2 & 9

DINNERS IN THE FIELD

Saturdays, 5:30-8:30

Join us for a casual country dinner on the farm featuring fresh food from the farm. Dine in a scenic field along the banks of the Connecticut River, at tables set with linens, china and silverware. Held under a tent in case of rain. Register early as dinners fill quickly! \$45 per person.

JULY 26

**DIVINE FLAVORS OF THE FIELD FEATURING
THE BEIDLER FAMILY FARM**

Join special guest Brent Beidler of Beidler Family Farm in Randolph Center, VT, producers of organic milk and grains. Suppliers of Organic Valley Family of Farms Coop and founding members of the Northern Grain Growers Association, Brent discusses the industry growth of grain and oil seed crops for local consumption. The meal features a locally raised meat, a vegetarian main dish, and "divinely" fresh veggies from Cedar Circle Farm!

AUGUST 2

RUSTIC ITALIAN NIGHT FEATURING CHEF GIOVANNI

It's about as close as you'll get to an evening in the Italian countryside! Guest Chef Giovanni Leopardi from Carpaccio Ristorante Italiano in Hanover, NH, prepares such Italian specialties as fresh cod wrapped in lettuce leaves topped with heirloom tomato concasse and Berkshire pork stewed with fresh corn, onions and tomatoes, plus other tasty dishes made with our farm-fresh veggies. A discussion of the Slow Food movement with its origin in Italy tops off the evening.



AUGUST 9

3RD ANNUAL MEXICAN NIGHT

Cedar Circle's own Will Allen turns the farm's abundance of ripe tomatoes, peppers and corn into a feast of tamales, enchiladas and chili rellenos, accompanied by farm-fresh salads and vegetable dishes. To spice up the evening, Will talks about his newly published book, *The War on Bugs*, the secret history of pesticides revealed.

AUGUST 23 & 30

**EAT LOCAL ALL YEAR – CAN & FREEZE THE BOUNTY OF
SUMMER WITH CCF BAKER/CHEF ELISE BRATCHER**

Saturdays, 9-noon

To eat local in winter, supplement root vegetables and squashes with homemade pickles, salsas, jams, and chutneys, as well as your favorite frozen fruits and vegetables. Join CCF baker/chef Elise Bratcher in our bakery kitchen to learn successful canning and freezing techniques, as she shares her experience with preserving vegetables and fruits fresh from the farm. Take home tasty treats for your winter pantry or freezer! \$45 per person (includes vegetables).

AUGUST 23: CANNING

Putting food by can mean stocking up your pantry with canned goods or preserving fancier foods for special occasions and gifts. In this hands-on class, Elise covers the basics as you sterilize jars and fill them with homemade jam, chutney and pickle chips! Bring your own cutting board, knife and apron.

AUGUST 30: FREEZING

Peel, chop and fill freezer bags with freshly harvested summer produce, while learning the optimal techniques for freezing herbs, berries, greens, and vegetables. Bring your own apron, cutting board, knife, and cooler for transporting your prepared harvest back to your own freezer.

SEPTEMBER – OCTOBER

Farmstand & Coffeehouse Closed Mondays

