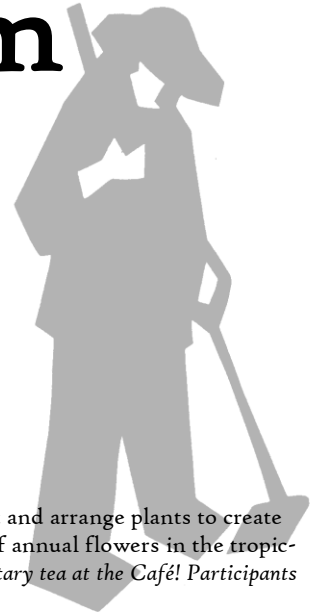


Celebrating
10 years of
Organic!



Farmstand and Education Center
CERTIFIED ORGANIC
VEGGIES AND BERRIES
East Thetford, Vermont
802-785-4737
CedarCircleFarm.org

Look What's Coming Up at the Farm in 2010!



MAY 1, SATURDAY - Farmstand and Hello Café open for the season

MAY 8, SATURDAY 10:30am-noon

NEW CLASS! Mom, Tea and Flowers with Judy Vaughan, Greenhouse Co-Manager

Judy Vaughan, CCF Greenhouse manager and longtime gardening enthusiast, will show class participants how to select and arrange plants to create a beautiful living display for your home, porch or patio. Appreciate mom with a fine cup of tea and a vibrant selection of annual flowers in the tropic-like warmth of our greenhouses in early May. \$40/person includes a 12" container and soil and plants to fill it. Have complimentary tea at the Café! Participants receive 10% off additional purchases the day of the class! Register in advance.

MAY - SEPTEMBER

Gardening Classes- Grow More Food! (and flowers)



Popular last year, this series of classes has expanded topics, workshop days, and times. Cat Buxton, Cedar Circle's Education Program Director has designed the series to help beginning and intermediate gardeners grow confidence and increase the health, productivity, and diversity in their home garden all season long. Each of these 1.5 hour classes will take place in the Farm Demonstration Garden. Sign up for the whole series or one class and learn techniques for growing more and weeding less, while nurturing soil life and ecological health. Attendees receive a 10% discount off select CCF bedding plants and seeds the day of the workshops.

Rain or Shine. \$20 per person. \$70 for any 4 classes, in advance. \$155 for all 9 classes, in advance. Limited to 10 participants per class. Register in advance.

Cedar Circle's Class and Event Cancellation policy: Classes will be cancelled if there are less than four participants signed up the Monday before the class. If we cancel a class or an event you will be fully refunded. If you cancel 8 days ahead we'll refund your money in full. If you cancel 7 days ahead, or less, we'll give you half of the price back. *Don't let a good class get canceled, sign up early!*

Gardening Classes Summary

Visit our website for more details www.cedarcirclefarm.org

Awake! Plotting the garden

May 1, Saturday, 12:30 -2pm

Dig in! Planting the garden

May 22, Saturday, 10 -11:30am

Herbs! To Grow and To Use w/ special guest Didi Pershouse

June 5, Saturday, 10 -11:30am

Up! Staking, training, and pruning plants

June 10, Thursday, 4 -5:30pm AND June 12, Saturday, 10 -11:30am

Bloom n' Weeds! Guests and Pests

July 8, Thursday, 4 -5:30pm AND July 10, Saturday, 10 -11:30am

Flow! Irrigation and feeding from the ground up

July 15, Thursday, 4 -5:30pm AND July 17, Saturday, 10 -11:30am

Buzz! Insect Guests and Pests w/ special guest Will Allen

July 24, Saturday, 10-11:30

Sow it again! Planting fall crops

July 29, Thursday, 4 -5:30pm AND July 31, Saturday, 10 -11:30am

Sleep! Putting the garden to bed

September 18, Saturday, 10 -11:30am



JUNE 27, SUNDAY 10am-4pm

The 8th Annual Strawberry Festival Lots of family fun and Free activities! Children's crafts and games, theatrical performances, live music, horse-drawn wagon rides, educational activities and displays, self-guided farm tour, strawberry picking, homemade strawberry shortcake and cheesecake, grilled local 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.

JULY - SEPTEMBER

Cooking Classes: Learn how to preserve fresh fruit and veggies to enjoy throughout the winter by turning them into jam, sauce, pickles and sauerkraut, just like grandma did. *Our cooking classes will be held at our off-site kitchen in West Fairlee, VT.*

Food Preservation Basics

With Elise Bratcher-Cushman certified Baker/Chef
One great class, four dates to choose from!

July 22, Thursday 5:30-8:30pm

July 24, Saturday 9am - noon

July 31, Saturday 9am - noon

August 8, Sunday noon -3pm

This class covers the basics of freezing, canning, pickling and drying. Make and take home tasty treats for your pantry or freezer, and a copy of Cedar Circle Farm's Food Preservation Tip Booklet. *Bring your own cooler, apron, knife and cutting board.*

Limited space. Register well in advance for this popular workshop. \$55/person

NEW! Lacto-Fermented Foods

Making traditional kimchee

With John Mellquist, former owner/baker of Trukenbrod Bread
September 9, Thursday 5pm - 8pm

September 11, Saturday 9 am -noon

Lacto-fermentation is an ancient method of food preservation that offers many health benefits. It is part of virtually all food cultures the world over. Using farm fresh ingredients, John Mellquist will teach traditional techniques for making lacto fermented foods such as sauerkraut and kimchee. Participants will leave with a portion of the days work. *Bring your own apron, knife and cutting board.*

Limited space. Register in advance. \$45/ person

AUGUST

Dinners In the Field 5:30-8:30pm- Join us for an intimate country dinner on the farm featuring fresh food from our fields. Dine on the banks of the Connecticut River at tables set with linens, china, and silverware. Celebrate slow food, sustainable agriculture, and support Cedar Circle Farm's community outreach and education programs. Held under a tent in case of rain. *\$85/person. Early bird special! \$75/person for sign-ups by June 1. Register well in advance for this popular event.*

Rustic Italian night- Featuring Chef Jed Cohan
of Delicata Catering in Sharon, VT
Two Nights! Friday, August 6th and Saturday, August 7th

5th Annual Mexican night- Featuring Cedar Circle Farm's
Will Allen and the farm crew
One night only! Saturday, August 22nd

AUGUST 14, SATURDAY 5-8pm- 2nd Annual Tomato Tasting by the River

Honor the commitment that generations of farmers have provided us in preserving the biological and cultural diversity of our food traditions. Join us for an early evening of casual celebration, live music, and a taste of heirloom tomatoes in our fields along the banks of the beautiful Connecticut River. Shop at our special riverside farmers market. *\$30 per person. Register in advance.*



SEPTEMBER 4, SATURDAY noon-4pm

Chili and Chowder Cook-off! In celebration of Cedar Circle Farm's 10th Anniversary! Come celebrate with the farm crew down by the River! This casual event will feature live music, horseshoes and other games. Don't miss this great opportunity to get to know your farmers. *Rain or shine. Help us to minimize waste by bringing your own place setting. \$20/person.*

Bring a pot of your best home-made chili or chowder to share and get in free! Use as many locally grown ingredients as you can!



OCTOBER 10, SUNDAY 10am-4pm

The 8th Annual Pumpkin Festival Lots of family fun and Free activities! Children's crafts and games, theatrical performances, live music, horse-drawn wagon rides, educational activities and displays, self-guided farm tour. *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.

Fall Workshops! *Limited seating. Register in advance.. Details online at CedarCircleFarm.org.*

OCTOBER 23, SATURDAY 10 am-noon
Seed ! Planning to save next year's seeds - With special guest Sylvia Davatz, founder of Solstice Seeds, Hartland, VT. *\$30/person.*

OCTOBER 30, SATURDAY 10 am-noon
Tool Sharpening Workshop- Hone your skills and get started on sharpening your farm and garden tools. *\$20/person.*

NEW! Seasonal Guided Farm Tours *by appointment, year-round*

Get a fresh seasonal taste of Cedar Circle Farm year-round. Come take a guided walking tour, a tractor-drawn, or a horse-drawn wagon ride (or sleigh ride) of our beautiful farm with your friends and family. Learn about sustainable farming and energy systems, and visit our gardens, compost pile, chickens and horses. Tours can be customized to meet the curriculum needs of your Pre-K through 12 class, scout group, or youth program. *30-45 minute tours.*

NEW! Growing Minds Activities

by appointment May through October

Farm-based educational activities for your Pre-K through 12 class, scout group, or youth program with Cedar Circle Farm Education Director Cat Buxton and the farm crew. We can build an activity based on your curricular needs or interests, or you can select one from our activity library! *45 minute activity.*

Details at CedarCircleFarm.org (802)785-4737