

Seasons

is the annual fundraising dinner for



a program of Vital Communities

Tuesday, February 9, 2010 - 6:30pm - Home Hill Inn, Plainfield, NH

Passed: Spanish style Tapas

- **Misty Knoll Farms** chicken and **North Country Smokehouse** ham croquets
- Catalan tomato bread featuring **Long Wind Farm** tomatoes & **King Arthur Flour**
 - Papas bravas with **Edgewater Farm** Yukon gold potatoes
 - Truffled **Hurricane Flats Farm** ruby red popcorn

Course 1: Switzerland

- Housemade sausage with **Yankee Farmer's Market** venison, **Your Farm** braised red cabbage with **North Country Smokehouse** applewood bacon and **Champlain Orchards** Northern Spy apples.
- (V) Mini **Riverview Farm** pumpkin quiche with **Spring Ledge Farm** microgreens

Course 2: Italy

- **Deep Root Organic Coop** and **Riverview Farm** winter squash risotto with **Pete's Greens** braised kale and **Vermont Butter and Cheese** mascarpone

Course 3: Morocco

- **Shepherd's Hill Farm** lamb tagine over minted cous cous with preserved lemon
 - (V) **Luna Bleu Farm & Kye's Garden** root vegetable tagine over minted cous cous

Course 4: France

- **Boggy Meadow Farm** Fiddlehead Tomme, **Landaff Creamery** farmstead cheese, **Heart Song Farm** goat Valencay served with **Bees Booty** honey, housemade baguette and **Mustard Seed Farm** tomato-apple chutney

Course 5: Australia

- **Your Farm** beets in chocolate beet cake with beet gastrique and housemade **Vermont Butter and Cheese** and **McNamara Dairy** goat cheese ice cream; served with housemade bread featuring **King Arthur Flour** and **Butterworks Farm** cornmeal

Valley Food & Farm

Melissa Zoerheide, Coordinator, x105
 Melissa@VitalCommunities.org

Vital Communities

Len Cadwallader, Exec. Director, x101
 Len@VitalCommunities.org

104 Railroad Row, White River Junction, VT 05001
 (802) 291-9100 www.VitalCommunities.org

Bee Booty Honey

Vince Mulac and Beth Barndt
 Plainfield, NH

Boggy Meadow Farm

Stan Richmond
 Walpole, NH
 (603) 756-3300
marcus@lovelsmith.com
www.boggymeadowfarm.com
 We make raw-milk cheeses from the farm's milk. We make several Alpine farmstead cheeses: a Swiss, a Jack, a smoked Swiss, and a new natural rind cheese-hand-brushed and aged for 6-9 months. We have a store open all year round.

Butterworks Farm

Jack and Anne Lazor
 Westfield, VT
 (802) 744-6855
butterworksfarm@pshift.com
www.butterworksfarm.com
 A family farm producing organic milk, yogurt, cheese, cream, beans, grains, oils.

Champlain Orchards

Shoreham, VT
www.champlainorchards.com

Cold Hollow Cider Mill

Waterbury Center, VT
 1-800-3-apples
www.coldhollow.com

Deep Root Organic Cooperative

Johnson, VT
www.deeprootorganic.com

Edgewater Farm

Anne and Pooh Sprague
 Plainfield, NH
 (603) 298-5764
ps@edgewaterfarm.com
www.edgewaterfarm.com
 A family-owned farm, growing small fruits, vegetables, and greenhouse products that are available at the farmstand, PYO and greenhouses at the farm in Plainfield, NH; as well as the Hanover Consumer Coop. CSA memberships also available. Local jams and garlic also sold at farm stand.

Heart Song Farm

Gilmanton, NH
www.heartsonfarmnh.com

Hurricane Flats Farm

Geo Honigford
 South Royalton, VT
 (802) 763-7446
hurricaneflats@myfairpoint.net
 A certified organic farm on the White River. The name describes the spring winds that whip through. We are in our 13th year of growing over fifty different types of vegetables on rich river bottom land. Our cantaloupes are our pride and joy. We also make and sell hay.

King Arthur Flour

Norwich, VT
www.kingarthurfour.com

Kye's Garden

Kye Cochran
 Hartford, VT

Landaff Creamery

Landaff, NH

www.landaffcreamery.com

Long Wind Farm

James Brackett

East Thetford, VT

(802) 785-4642

marketing@longwindfarm.com

www.longwindfarm.com

We grow premium-quality organic hot-house tomatoes which are sold locally as well as shipped to markets throughout the northeast. We also sell utility-grade tomatoes at our pack shed facility on the farm. Organic compost for sale--pick up or delivered. We also sell composting worms.

Luna Bleu Farm

Suzanne Long and Tim Sanford

South Royalton, VT

(802) 763-7981

lunablefarm@myfairpoint.net

www.lunablefarm.org

Diversified, certified organic family farm producing a wide variety of vegetables, cut flowers, beef, pork, chicken, eggs, farm crafts. Summer and winter CSA program. Subsidized CSA shares available. Norwich and Royalton Farmers' Markets. Restaurant sales. Foodshelf donations. May Fest and farm events. Educational programs for schools and groups. Farm apprenticeships.

McNamara Dairy

Mary McNamara

Plainfield, NH

(603) 298-6666

We are a small family owned dairy farm on the Connecticut River, producing and processing our own milk in glass bottles.

Maple Meadow Farm

The Devoid Family since 1946

Salisbury, VT

www.maplemeadowfarmeggs.com

Misty Knoll Farms

New Haven, VT

(802) 453-4748

www.mistynollfarms.com

Mustard Seed Farm

Joni and Joe Lloyd

Weathersfield, VT

{802} 885-2695

mustardseedfarmvt@msn.com

www.mustardseedfarmvt.com/PAbout.html

Old-fashioned, traditional farm recipes and preparation featuring local ingredients of our friends and neighbors, most from the Norwich Farmers' Market. Freshly home-baked treats made just like Grandma. Joni's Jams, Chutneys, Butters, created with local berries, fruit and veggies, are often made same day picked for really fresh flavor. Ships nationwide.

North Country Smokehouse

Claremont, NH

(603) 543-0234

ncsmokehouse.com

PT Farm

Peter Roy

North Haverhill, NH

(603) 787-2248

ptfarm@charter.net

Pete's Greens

Craftsbury, VT

www.petesgreens.com

Riverview Farm

Nancy and Paul Franklin

Plainfield, NH

(603) 298-8519

nancy.j.franklin@valley.net

www.riverviewnh.com

Family farm, great views of CT River, PYO, ready-picked, low-input, IPM-grown.

Dozen varieties of apples including McIntosh, Honeycrisp, Macoun and Cortland. Fall raspberries, blueberries, pumpkins, dried flowers, gourds, ornamental corn, jams.

Shelburne Farms

Shelburne, VT
(802) 985-8686
www.shelburnefarms.org

Shepherd's Hill Farm

Ellen Terie
Taftsville, VT
ellenterie@gmail.com
shepherdshillfarm.com

We produce high-quality agricultural products; grass-fed lamb, honey, eggs, and wool are available directly from the farm. We use sustainable farming methods as an alternative to factory farming to promote small local farms as well as agricultural and environmental awareness. B&B guests are welcome to participate in farm activities.

Spring Ledge Farm

New London, NH
www.springledgefarm.com

Vermont Butter and Cheese

Allison Wolf
Websterville, VT
(802) 479-9371
awolf@vermontcreamery.com
vermontcreamery.com
The company started in 1984 when a

local chef needed fresh goat cheese for a special dinner. The company, through its network of small family farms has expanded to include a full line of award-winning European-style goats' milk artisan cheeses, fresh cows' milk cheeses, creme fraiche, and cultured butter.

Yankee Farmer's Market, LLC

Brian & Keira Farmer
Warner, NH
(603) 456-2833
kefarmer@tds.net
yankeefarmersmarket.com

We're a buffalo (bison) farm offering hormone-free, antibiotic-free buffalo meat, venison, elk, pork and poultry from other local farms. We are committed to providing the most natural, healthy meats possible. Our animals are raised on pasture and fed a natural diet of grasses, veggies.

Your Farm

Kevin and Laura Channell
Fairlee, VT
(802) 291-2282
info@yourfarmonline.com
www.yourfarmonline.com

A diverse organic farm located along the Connecticut River. Our mission is to serve local communities by producing high quality produce. Our produce is available through Your Farm Store in Fairlee, Farmers' Markets in Woodstock and Norwich, and three unique CSA Memberships.

A very warm thank you from Valley Food & Farm to



for sponsorship of the 2010 Seasons dinner