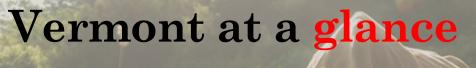
Partnerships for Promoting Farm & Market Tourism

Erin Buckwalter, NOFA-Vermont





~7300 Farms

~75 summer markets, 18 winter markets

Major metro areas

Boston (3.5 hours)

New York (6 hours)

Montreal (2 hours)

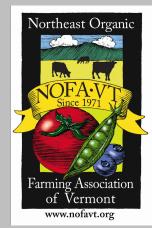
Dairy represents about 72% of VT's agricultural economy!























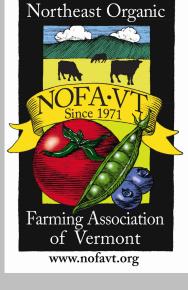


Council of Agriculture Producer Associations



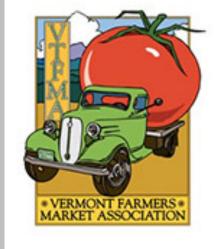






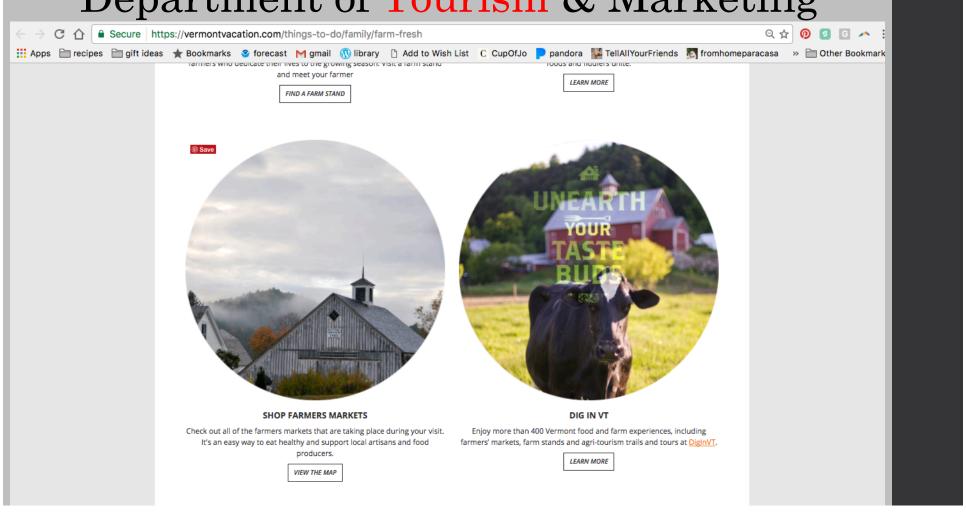








Department of Tourism & Marketing



March 2010 Dear Students.

It really feels like spring is right around the corner with the greenhouses full of young plants making everything smell wonderful. I have LOTS of pansies just about to bloom and sweet smelling herbs and baby vegetable plants as well. Some of you are planting marigolds this month. I am also.



You asked the names of my two cats. They are sisters Madison and Tessa. Here is a portrait of Tessa in the pansies taken by my son Will.

One of the many things we do here at Four Springs Farm is grow fruit. The trees and bushes are still very young except for the volunteers that were here when I bought the farm. These grow in the fencerows between fields. It has been fun to discover what things are here that are good to eat. They include:

Wild strawberries, blackberries, lot's of kinds of wild apples, elderberries, high bush cranberries I call Royalton Cranberries (these are not even real cranberries but taste good made into jelly), choke cherries, wild grapes and a few raspberries and black raspberries. I planted other fruits here: apples, plums, sour cherries, pears, black and red raspberries, red and black currants, strawberries and rhubarb. This year I am going to plant blackberries, blueberries, orthern kiws and crapes. In the garden each year we grow

cantaloupe, watermelon, and ground cherries. I bet you can tell I love fruit.

Some of these we simply pick and eat and others aren't very good unless we cook them, or add sugar or both. Rhubarb and choke cherries are very sour. Raspberries are perfect just like they are. It's hard to pass the bushes without eating a few. We make a lot of preserves and jellies and use the fruit in pies and other baked goods. Do you have a favorite? I have trouble deciding such a thing but mine might be plums and black raspberries.

This is the time of year to prune the fruit trees. We cut away dead branches, extra branches from last year's growing and ones to help the tree grow in the best shape to keep it strong when it bears fruit. It's a nice thing to do outside on the sunny warm days that start to happen this month.

The farm has about twenty families who are members of the farm and get fruit, veggies and eggs from us from June until Halloween. These families are signing up now to get a basket of food each week. It's nice to know who the people are that are going to eat the food I grow. It is also good for them to know exactly where their food comes from. This program is called Community Supported Agriculture.

Some of you sent me letters. THANKSI I love to hear from you. I'll try to answer your questions: The only animals on the farm now are chickens. I have 40 now but there will be 150 more of them in the summer, 35 turkeys and two pigs too, but I don't have any cows.

I buy my seeds from companies that send me catalogs. They come through the mail. I grow so many kinds of plants I can't tell you how many. I love peppers and grow 28 kinds of them plus nearly every vegetable you can think of that will grow in Vermont.

The farm is 70 acres. Does that mean anything to you? When I walk along one side of an acre I take about 100 steps. 40 of those acres are open fields with streams and fencerows between I tall. I love living right here at the farm. It's a very short walk for me to get to work! There are two greenhouses, (one is 24 feet wide and 80 feet long. The other one is 20 feet wide and 80 feet long) just a short walk down my driveway. Nearby are the barn and the fields. Being at home and at work at the same time is perfect for me. I like a life that mixes by work and the rest of my life all into one package. Goodbye until May,

Aunt Jinny

Farmer Correspondence Program







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MY PLACES

Find a Vermont Food Experience

Experience the Authentic Taste of Vermont! DigInVT is your portal to Vermont's agricultural and culinary experiences - Discover Vermont's thriving food community and connect with the chefs, farmers and business owners making it all possible!

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Farm Stays Farm Visits Farmers Markets Farmstands & U-Pick Food Markets Inns & B&B's Maple Syrup Wineries & Distilleries

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Trails

With over 500 different food experiences listed on DigInVT, planning the perfect weekend or vacation may seem overwhelming. Fortunately, our trails group these experiences into different facets of Vermont food culture, so that you can spend less time planning your trip and more time enjoying it. Whether it's cheese, maple, or wine you're after, or simply a fun way to explore Vermont, you'll find a trail that speaks to your interest. Or if you're feeling adventurous, craft your own trail and leave it behind so others can follow in your footsteps!



Featured Trail

The Farm to Slope Trail (from Nordic to Alpine)

Contributed by: Vermont Fresh

Network

Categories: Cheese, Eateries, Farm Visits, Food Markets, Inns & B&B's,

Maple Syrup

Region: East Central Season: Winter





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- ☐ Food Markets

Taste the Upper Valley



the Upper Valley from a food lover's perspective.

Whether you are visiting or live here, support the vibrant local food system of the Upper Valley and get a unique taste of Vermont. Buy fresh produce at one of the half dozen farmers' markets in the area, take a baking workshop at King Arthur Flour to lean how to make your own delicious baked goods, visit Billings Farm, a working dairy farm, or Cedar Circle Farm and learn about organic farming. Get an authentic experience of

Contributed by Hartland Farmers' Market Category(s)

Breweries, Cheese, Farm Visits, Farmers Markets, Farmstands & U-Pick, Food Markets, Inns & B&B's, Maple Syrup, Wineries & Distilleries, Classes & Workshops

Best Visited in Spring, Summer, Winter, Fall

Billings Farm & Museum Route 12N Woodstock, VT 05091 802-457-2355

http://www.billingsfarm.org

Get directions to this place »

Billings Farm & Museum is keeping alive the spirit and values of Vermont's rural past. The farm dates back to 1871, when native Vermonter Frederick Billings set out to build a farm and forestry operation that would serve future generations as a model of wise stewardship. His farm flourished and today is still a first-class working farm, operating with a museum of Vermont's rural heritage.

Located 1/2 mile north of the village of Woodstock, VT.

Cedar Circle Farm & Education Center

225 Pavillion Road East Thetford, VT 05043 802-785-4737

http://www.cedarcirclefarm.org

Cot disposione to this place ..

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Middlebury Tasting Trail

Beer, wine, cider, & spirits in Middlebury, VT ...all within 5 miles!

On the trail, north to south:



Open Sat 11-5; M-F by chance or appt 142 River Rd Lincoln Peak New Haven, VT 05472 (802) 388-7368 www.lincolnpeakvineyard.com



Open Wed-Fri 11-6; Sat-Sun 11-5 1321 Exchange St Middlebury, VT 05753 (802) 388-0700 www.woodchuck.com



Open Thu-Fri 12-8; Sat 12-6; Sun 12-4 1197 Exchange St Middlebury, VT 05753 (802) 388-3000 www.stonecutterspirits.com



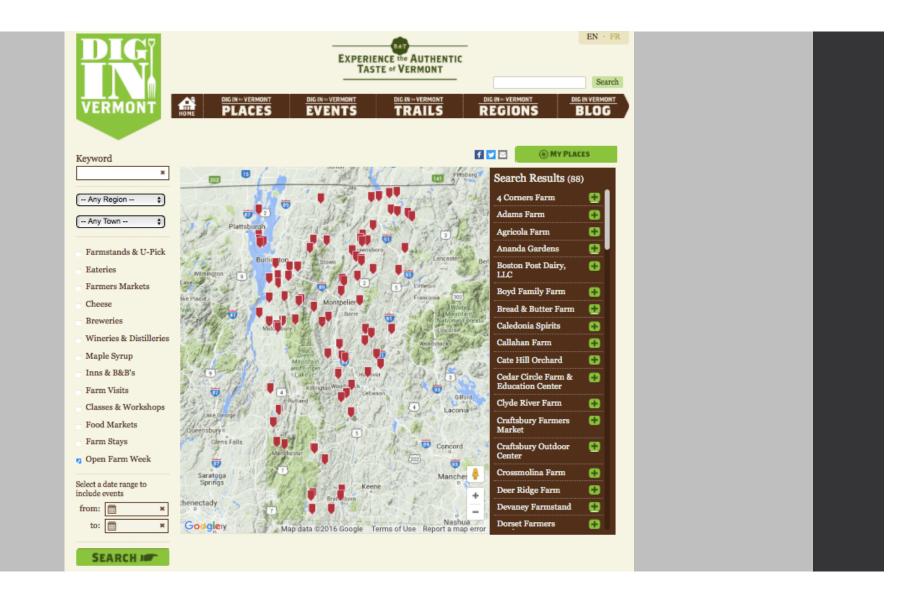
Open Daily 1-5 88 Mainelli Rd Middlebury, VT 05753 (802) 989-7362 www.appalachiangap.com







https://youtu.be/_1ASXUzYRDg



Hartland Farmers' Market



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153 Rt. 5 Hartland Public Library Fields Hartland, VT 05048

603-252-1288

Fridays 4-7: June 3 - September 9, 2016

Category(s)

Farmers Markets, Open Farm Week

Part of the

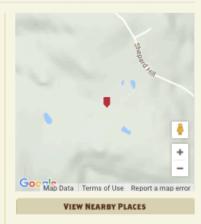
Taste the Upper Valley

Best Visited in Summer

Website: www.hartlandfarmersmarket.com Email: hartlandfarmersmarket@gmail.com

The Hartland Farmers Market is a collection of local farmers and crafters coming together to sell their goods to the local people, supporting local economy and supplying the freshest possible farm grown items. You can find something for everyone at our market! Accepts EBT and Debit Cards.

Come visit the Hartland Farmers' Market during Vermont Open Farm Week on Friday, August 19th: The Hartland Farmers' Market invites you to participate in a "Love a Farmer Scavenger Hunt" in coordination with Vital Communities! This scavenger hunt is for all ages and will be a fun activity with questions that will engage kids with local food and farms (find a farmer, what is the name of their farm?, find a root you can eat, etc). Prizes will be awarded at the end! 4:00 - 7:00 pm



City C Market CROP MOBJ

Crop Mob at Maple Wind Farm

Open Farm Week August 2016



Garlic braiding at Last Resort Farm

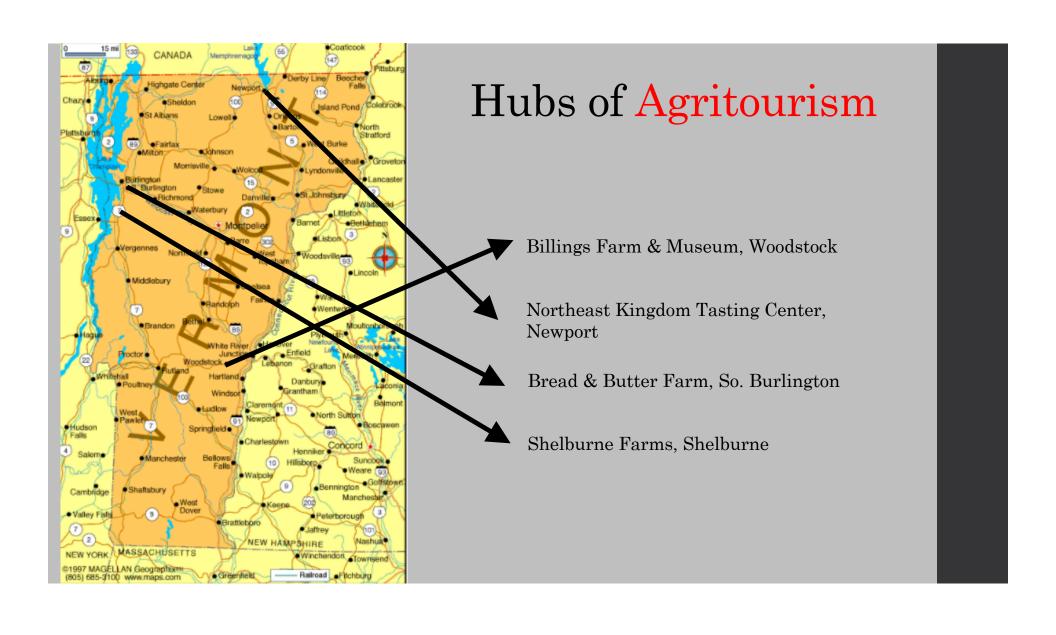
NOFAvore Socials











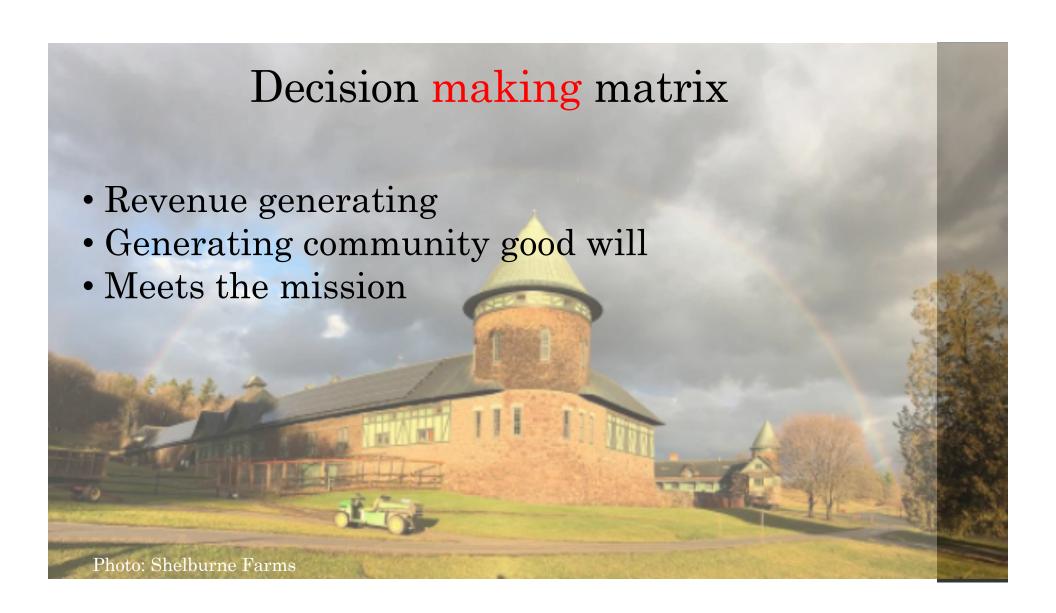
Billings Farm & Museum















Think outside of the box....



....Farm to Ballet.

https://youtu.be/CimsENqI90g

Questions?

Please be in touch:
-erin@nofavt.org or
-802-434-4122

THANK YOU!

